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# CAKES FOR CAUSES

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March 2014

## What Happened Last Month!

We had a lot of fun last month providing sweet treats to organizations such as Beads of Courage, The Community Food Bank, and cookies to the kids at the military base. The kids got to learn about health and fitness while still being able to enjoy a small treat! In Phoenix, we continued our decorating classes for the ladies at Hope Women's Center.

One of our awesome Phoenix bakers teaches her own cake decorating class and taught her students how to make a Valentine's Day themed cake. A portion of the funds that she received were donated to Cakes for Causes. Thank you so much!! She'll be holding another class this summer. We'll let you know before so you have to sign up and learn something breezy for the summer!

## Catch us on the Tucson Morning Blend

Every first Monday of the month we have the honor of being guest on the Morning Blend show on KGUN 9 at 11 am. Catch us this month on the 3rd as Cece will teach us all about quilling and spring decorations. Sounds Fun!

## You've Been Caked for Your Kindness

We were honored to be able to cake **Nadia** from **Wings for Women**. Thank you, Nadia, for the amazing work you do to build our community! If you have somebody you would like to nominate let us know at

<http://www.cakesforcauses.org/contact/youve-been-caked-for-your-kindness/> and please check back next month to see who has been caked for their kindness!

## Current Events

Come join us at Sweet Tomatoes on Broadway & Wilmot from 5-8 p.m. on March 26 to help us raise money so we can continue spreading the sugar! Remember to give them your flyer so that Cakes for Causes will get 15% of the bill. [Follow this link](#) to pick up your flyer. I love the focaccia bread!

Also, you can drop by to say "Happy Birthday" to your Newsletter Editor!

## Cakes for Causes Kid's Club



It's great to get kids started young! Classes are usually on the last Sunday. We accept children from 5 to 12. Please visit us at <http://www.cakesforcauses.org/cakes-for-causes-kids-program/> to register your child, niece, nephew, or friend!! We're excited to teach them. There's a different activity each time.

## Social Corner

Visit our website at: [www.cakesforcauses.org](http://www.cakesforcauses.org)

Join the fun with us on:



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# Recipe Box

## Gluten-Free PB & J Cupcakes

**Note: This recipe goes great with your favourite frosting topped with strawberry jam!**

4 eggs, separated  
½ tsp cream of tartar  
Pinch of salt  
3 Tbs granulated sugar  
¾ cup creamy peanut butter

3 Tbs vegetable oil  
1 tsp gluten-free vanilla extract  
½ cup almond meal  
1 tsp baking soda  
¼ cup strawberry jam

- Preheat oven to 350degrees. Prepare cupcake pan with liners.
- With electric mixer on high speed, whip egg whites with salt and cream of tartar until soft peaks appear. While mixing, add sugar one Tbs at a time, until stiff peaks form
- In a clean bowl beat the egg yolks with the peanut butter, oil, and vanilla until smooth. Add ground almond and baking soda. Mix well. Fold in egg whites until mixed well.
- Fill each liner in cupcake pan until just the bottom is covered. Add a tsp of jam and top with remaining batter.
- Bake for 20-25 minutes or until cupcakes are golden brown. Cool completely before frosting.

I hope you enjoy this recipe submitted by Rose M!

**If you have any recipes you would like to share, questions, or tips then please email them to me!**

## Ask A Baker

**Q:** I want a certain shape cookie but cannot find a cookie cutter in the same shape. Should I cut out the shape with a knife?

**A:** You can! I do when I have a detailed fondant accent that I want to use on a cake. I actually use an x acto knife that I use for fondant only. But you don't have to! If you're making rolled sugar cookies and it's a simple shape then you can make your own. I do this too! All you need is a soda can, a ruler, a permanent marker, scissors, and-if you have them-needle nose pliers. Needle nose pliers are not necessary but they do make it easier to finish off the cookie cutter. This is also an awesome way to re-use old drink cans. Follow this link to learn how to make your very own cookie cutter:

<http://www.instructables.com/id/10-Minute-Cookie-Cutter-from-Soda-Can/>

Now, if you need multiple cutters and don't want to buy so many or you need a shape that they just don't sell in the stores, you can make them and it's super easy, super fast!

## Did Ya Know?

So, our Kid's Club member, Jordyn, went on The Morning Blend to show us how to make Rodeo-themed cowboy hat cupcake toppers. She was so nervous, and didn't know that Miss Sally was going to ask her how to make them. Jordyn misheard when she asked her how she *knew* how to make them. But she did so amazing, she almost stole the whole segment! Because we ran out of time on showing you how to make the hats, here are the steps:

- To make the brim, roll out a ping pong ball size of fondant and cut out a 1" circle. Place on flower former or anything that will lift the sides of the brim will work! Let dry.
- To make the crown, take a marble size ball of fondant and slightly flatten the bottom of the round ball. Take a lollipop stick (or any round tool small enough) and press it across the top of the hat. Let that dry too!
- To make the band, roll out a contrasting color of fondant to 1/8" thick and cut very skinny strips about 2" long. Using water as glue, wrap the strip around the bottom of the crown and trim off any extra.
- With water, glue the crown of the hat to the brim of the hat and let dry.
- How adorable is that! Get creative with colors and styles and make any kind of cupcake topper you want. Send pictures to us so we can see your amazing work. Have fun!

# March Event Calendar

March 2014						
SUN	MON	TUES	WED	THUR	FRI	SAT
23 CfC Kids Club Volunteer Meeting	24	25 Hope Women's Center Phoenix, Cake Decorating with Rebecca	26	27	28 Live Love, Phoenix, Lead Rebecca G.	1
2 American Diabetes Assn Red Rider cake for Tour de Cure Tucson Event, Lead Rene	3 Tucson Morning Blend appearance with Cece & Kim	4 Hope Women's Center Phoenix, Cake Decorating with Rebecca Community Food Bank monthly birthday party	5	6	7	8 Operation Proud to Serve 162nd, Lead Cece
9	10	11 Arizona Food Allergy Alliance, Raffle at La Cocina, Lead Jeanne Hope Women's Center Phoenix, Cake Decorating with Rebecca	12	13	14	15 Aviva Children's Center Sew-A-Thon, Lead Isela
16	17	18 Hope Women's Center Phoenix, Cake Decorating with Rebecca	19	20 American Diabetes Assn "Champions Event" in Phoenix, Lead Elizabeth A.	21	22
23	24	25 Hope Women's Center Phoenix, Cake Decorating with Rebecca	26	27	28	29 Candlelighters Prom - 50's Greaser Theme, Christy and Amber Co- leads
30 CfC Kids Club Volunteer Meeting	31	1 Hope Women's Center Phoenix, Cake Decorating with Rebecca Community Food Bank monthly birthday party	2	3	4	5

**Category Key**  
 Catered Event  
 Teaching  
 Television Segment

Latest calendar version is available at <http://www.cakesforcauses.org/donate/event-calendar/>

Request an event by filling out our request form: <http://www.cakesforcauses.org/contact-us/request-form/>

Interested in joining us? We're always on the lookout for volunteers to do all sorts of things so if you don't bake or decorate, don't let that keep you away! Here's more information: <http://www.cakesforcauses.org/getinvolved/>

See photos from our events: <http://www.cakesforcauses.org/portfolio/gallery/>

Editor: Amber Peterson  
 Asst Editor: Terrill Yuhus

# Fundraisers

Support Cakes for Causes by participating in the following fundraisers!!



March 26, 5-8pm, 6202 E. Broadway

Shop at AmazonSmile  
and Amazon will make  
a donation to:  
Cakes For Causes

Get started

amazon smile

AZ GIVES.ORG



**RAFFLE BENEFITING  
TUCSON CHARITIES**

**100% FOR LOCAL CHARITIES**

TICKET PRICE  
**\$25**  
OR 5 FOR \$100

2014 JEEP CHEROKEE

THE  
**MILLION**  
for  
**TUCSON**  
RAFFLE

The Jim Click Automotive Team is presenting a new **2014 Jeep Cherokee** to the entire community...to be used as the featured prize in a raffle to raise one million dollars for non-profit Tucson organizations.

With your \$25 contribution (or 5 tickets for \$100) you could win a **2014 Jeep Cherokee**. The best part is that 100% of your contribution will support Tucson charities - that keep all the proceeds from the maximum 50,000 tickets which will be sold. The drawing will be held November 13, 2014. Entries must be received by October 31, 2014.

For campaign and ticket information, contact the Jeep Cherokee Raffle Team at 520.342.5210 or at: [jeep@russellpublic.com](mailto:jeep@russellpublic.com)

Thanks go out to our recent supporters: Tucson Electric Power (Unisource), ABC Cake Decorating Supplies and Hilton Garden Inn!!

We also want to thank the great folks with Alpha Phi Omega (the four ladies in the back row on the right of our Kids Club group photo on page 1) for stepping forward to help us out with Kids Club and volunteering for other future events!!!