
CAKES FOR CAUSES

April 2014

What Happened Last Month!

Thank you for joining us at Sweet Tomatoes last month! It was a great event and we had a blast.

For events we had the ADA Red Rider cake for Tour de Cure, Operation Proud to Serve, AZ Food Allergy Alliance, Aviva Sew-A-Thon, patient cake at Banner Thunderbird Hospital, Tour de Cure Champions event, Pima Council on Aging, and the Candlelighters Prom (our fourth year!!).

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 7th as Liz Hague makes a fun treat with cookies. Can't wait to see what it is!

You've Been Caked for Your Kindness

We were honored to be able to cake **Jessica** from **Arizona SADD**. Thank you, Jessica, for the amazing work you do with our youth throughout the community! *Editor's note:* In February, we failed to mention our Phoenix caking and we are terribly sorry about this. Candace Olson, Head of the Parent Fundraiser Committee for Challenge Charter School was honored for her great work. Thank you, Candace!!

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!

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Arizona Gives Day

Arizona Gives Day is a powerful 24 hour online giving experience that unites Arizonans around causes they believe in. Last year all the support we received from donors on this day and also those who signed up for monthly donations helped Cakes for Causes serve 100+ events and provide more than 22,000 treats!! It happens all-day on April 9 so please show Cakes for Causes your support! <http://www.razoo.com/story/Cakes-For-Causes>

Cakes for Causes Kid's Club



Classes are on the last Sunday. We accept children from 3 to 12. Please visit us at <http://www.cakesforcauses.org/cakes-for-causes-kids-program/> to register your child, niece, nephew, or friend!!

Social Corner

Visit our website at: www.cakesforcauses.org

New YouTube video!!! <http://youtu.be/40EMm150SGk>

Our next fundraiser is at Jason's Deli on May 14th. Please sign up as they have a minimum or they'll cancel the event: <http://www.groupraise.com/events/2981>

Join the fun with us on:



Recipe Box



Lava Cakes

Note: You can top with powdered sugar and berries or ice cream and chocolate topping. Delicioso!

Butter as needed	5 Tbs butter
2 egg yolks	4 tsp unsweetened cocoa
2 eggs	3 Tbs flour
3 Tbs granulated sugar	Pinch of salt
3 ½ oz chopped dark chocolate	1/8 tsp vanilla extract

- Generously butter the inside of 4 (5 ½ oz) ramekins. Place them in a casserole dish.
- Whisk together egg yolks, eggs, and sugar in a bowl until light, foamy, and lemon colored. Melt chocolate and butter in microwave in 30 second intervals and stirring in between. Quickly stir melted chocolate mixture into egg and sugar mixture until combined.
- Sift cocoa powder into the mixture and stir. Sift flour and salt into mixture and stir in until combined. Add vanilla.
- Divide batter evenly into ramekins; tap gently to remove air bubbles. Refrigerate for 30 minutes.
- Preheat oven to 425 degrees. Arrange the ramekins in a casserole dish. Pour enough hot water into casserole dish to reach half way up the sides of the ramekins. Bake for 15-18 min. Cool for 15 minutes.
- Enjoy!!

If you have any recipes you would like to share, questions, or tips then please email them to [me!](#)

Ask A Baker

Q: My recipe requires me to use a double boiler. What is that!?

A: I'm guessing your melting chocolate. A double boiler is basically a pot on top of a pot. It has two handles and all. It makes melting your chocolate easier so you don't burn it. You put water in the bottom pot and let it boil. Then you put your chocolate in the top pot. This way the chocolate never touches the heat but is melted by the steam underneath it. You can get them at any small appliance department. BUT! You don't need to buy one if you don't want to. I don't use a double boiler that much and if there is an alternative then I just can't justify the purchase yet. So I don't want to! Here's what I do: I use a medium size pot and boil the water. Once it's boiling I place a metal mixing bowl on top and melt my chocolate in this. There is a drawback though. You don't get that second handle and that bowl gets pretty hot! So be careful and have fun.

Did Ya Know?

- Convection ovens have become so popular lately! They do seem pretty awesome. The oven has a fan in the back that blows the heat all over for a more even heat. Doesn't that sound great! Well, I have heard so many complaints from new owners saying that everything they bake is being burned. I can see how that would be frustrating and put a bad taste in some people's mouths. Pun intended? When baking in a convection oven, it is essential that you turn the temp down by about 25 degrees. So if your recipe tells you to preheat at 350 degrees you will want to try 325 degrees. It's really a trial and error kind of thing in the beginning but once you get used to it, you'll love it!
- Oh man, how I get frustrated when trying to find the end of the duck tape! I probably looked so silly rolling it around and around and around. I decided one day to fold the tip over after every use. I have to admit that it's worked out pretty well. Then recently I found another easy way to do it. Put a paperclip at the end of it and press it down. Oh!

April Event Calendar

April 2014						
SUN	MON	TUES	WED	THUR	FRI	SAT
30 Cfc Kids Club Board Meeting	31 Diamond Team, Baker Amber	1 Hope Women's Center Phoenix, Cake Decorating with Rebecca Community Food Bank monthly birthday party	2	3	4	5
6 ANG 162 Fighter Wing Family Appreciation Day, Lead Cecilia Rincon Rotary Club's "Taste of Chocolate", Lead Jeanne L.	7 Tucson Morning Blend appearance with Liz & Tamara	8 Hope Women's Center Phoenix, Cake Decorating with Rebecca	9	10	11	12 Valley of the Moon, Lead Jess
13	14	15 Hope Women's Center Phoenix, Cake Decorating with Rebecca	16	17	18 Children's Rehabilitative Services - Tucson, Lead Jess B.	19 Tea Pot Cake Class by Icing on the Cake Club, Cfc Fundraiser, \$35
20	21	22 Hope Women's Center Phoenix, Cake Decorating with Rebecca Children's Rehabilitative Services - Phoenix, Lead Elizabeth A.	23	24	25 Relay For Life U of A, Lead Jess	26
27 Cfc KIDS Club	28 Casa de Los Ninos, Nurse Family Partnership Graduation	29 Hope Women's Center Phoenix, Cake Decorating with Rebecca	30	1 Community Food Bank monthly birthday party	2 Putting on the Dog - HSSAZ, Lead Jeanne	3

Category Key

- Catered Event
- Fundraiser
- Teaching
- Television Segment

***** Catch Cakes for Causes at the Taste of Chocolate competition on April 6 at the Doubletree as our Jeanne Liss and Tamara Bemiss go head-to-head with some of Tucson's best chocolatiers!! <http://tucsontasteofchocolate.wordpress.com/>

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/>

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Fundraisers

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



May 14, 5-10pm, 6061 E. Broadway #101

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

[Get started](#)

The AmazonSmile logo, with the word "amazon" in black and "smile" in orange.

AZ GIVES.ORG

A graphic for Arizona Gives Day featuring a stylized desert landscape with mountains, a cactus, and a sunburst. Below the graphic is a dark blue banner with the text "ARIZONA GIVES DAY" and "APRIL 9, 2014".

**ARIZONA
GIVES DAY**

The 1stBank logo, with "1stBANK" in white on an orange square and "Corporate Sponsor" below it.

APRIL 9, 2014

**RAFFLE BENEFITING
TUCSON CHARITIES**

100% FOR LOCAL CHARITIES

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

A red 2014 Jeep Cherokee SUV shown from a front-three-quarter view.

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.

A portrait of Jim Click, a man in a suit and tie with his arms crossed.

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

\$25 per raffle ticket; 5 tickets for \$100

Another shout-out to the great folks with Alpha Phi Omega for helping again this month with Kids Club!!!

TEAPOT CAKE CLASS

**TUESDAY
APRIL 22ND**



**6:00 PM -
8:00 PM**

Class will be taught by IOTCC President Jess B!

Class Information

Date: Tuesday, April 22nd

Time: 6:00-8:00 PM

Cost: \$20 per person

Location: Las Colinas Condominiums * 1600 N Wilmot Rd,
Unit 32 (Clubhouse)

Please RSVP by April 8th

Phone: 520.282.9257

Email: tucsoncakeclub@yahoo.com



**All proceeds raised will be donated
to Cakes for Causes**

Supplies You Will Need:

- (2) 1/2 Ball Cakes
- (3) Icing colors
- 2lbs of Fondant
- Buttercream icing
- Spatula/Piping Bags
- Fondant tool kit/scissors/roller/knife, etc.
- Working Mat
- Gumpaste
- 10' Cake Drum/Board

***All other supplies will be provided*

We will be having a potluck.
Please bring a dish to share!