
CAKES FOR CAUSES

July 2014

What Happened Last Month!

For events we participated in the Pink Flamingo Screening at The Loft Cinema, Operation Proud to Serve, Marshall Home for Men, Desert Voices, Good Neighbor Ventures and three Diamond Cakes.

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. Our next one is on July 7th. Watch Jeanne and Jess as they show how to make a S'mores Pie!

You've Been Caked for Your Kindness

We were happy to have our own Kim Crapps and Sherry Cross cake **Family Promise** in Phoenix. Thanks for all you do in our community!

If you would like to nominate someone let us know at <http://www.cakesforcauses.org/contact/youve-been-caked-for-your-kindness/>



El Tour de Tucson

Did you know that in addition to providing thousands of free cookies to the cyclists, Cakes for Causes is also a participating beneficiary? What that means is that you can register with us to ride on our sweet cycling team!!

Get your friends, family, co-workers or a business to sponsor your ride. More information and registration forms can be found on our El Tour page: http://www.cakesforcauses.org/el_tour

While most people know of the high-mileage Main event, not many are aware of the Fun Ride event. There are 1/4, 5 or 12 mile options. These are scenic, family-friendly routes as well as provide ample support for hand bikes and wheelchairs.

Just as with the main event, Fun Ride cyclists will receive a t-shirt and a medal upon completion as well as having the bragging rights to the claim that they rode in El Tour de Tucson!

Cakes for Causes Kid's Club



There was no Kids Club in June to report on. Sign up now for July 27th's club! We accept children from 3 to 12. Please visit us at <http://www.cakesforcauses.org/cakes-for-causes-kids-program/> to register.

Social Corner

Visit our website at: www.cakesforcauses.org

Our next socialize and support night is at **Texas Roadhouse** on **July 16th**.

Join the fun with us on:



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Recipe Box



Fruit Tart Flag

Miniature premade tart shells
Blueberries
Sliced strawberries

8 oz mascarpone cheese
3 tbs powdered sugar
½ c whipped cream

- Cut sliced strawberries in half
- Beat mascarpone cheese and powdered sugar with a mixer until smooth.
- Gently fold in 1/2 cup freshly whipped cream.
- Fill tarts and top with fruit

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 calls for butter. I only have margarine. Is it okay to use?

A: NO!! I'm glad you asked this. I'm a strong believer in butter. Margarine is an oil-based and too soft. It can leave your baked goods flat and a different taste. Butter has a cream base and ensures that your baked goods will be the consistency and taste that you desire. Even when you're cooking, you should use butter when called for. Margarine is a good spread!

Did Ya Know?

I get so frustrated when I have to hang up scarves on a single hanger and they get all mixed up. I recently learned that you can use shower curtain hooks to organize purses, belts and scarves. At the same time you can add a little style to your closet!!

I was busy making a cake for my daughter and a friend's son. I decided that I would make the cakes at my good friend's house while decorating them for a little "girl's night" fun. Imagine how frustrated I was when I realized that I forgot my cake leveler!! I tried just using a bread knife to level it and remembered why I used a leveler in the first place.

In a quick stroke of genius, my friend suggested dental floss. Yes!! It worked. And it was so easy that my non-baking friend did it perfectly on the first try. You can do it on cakes, cheese rolls, bread or anything else that is soft. Just wrap the dental floss around the cake and make sure it is even. Slowly pull the floss through the cake. Voila!!!

July Event Calendar

July 2014						
SUN	MON	TUES	WED	THUR	FRI	SAT
29	30	1 Community Food Bank monthly birthday party	2	3	4	5
6	7 Children's Rehabilitative Services - Phoenix, Lead Rebecca Tucson Morning Blend Appearance with Jeanne	8 CRS Phoenix - Summer, Lead Rebecca	9	10	11	12
13	14	15	16 Social and Support Night Texas Roadhouse Wilmot Store	17	18	19 Easter Seal Blake Foundation, Lead Jess
20	21	22	23	24	25 Children's Rehabilitative Services - Tucson, Lead Jess B.	26
27 CFC KIDS Club	28	29	30	31	1	2

Categories

- [Catered Event](#)
- [Fundraiser](#)
- [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/>

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Fundraisers & Volunteering

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



Come join us and enjoy a steak, pulled pork, grilled salmon or a hearty salad. We'll be at
Texas Roadhouse
170 S. Wilmot Road
Tucson, AZ 85711

starting at 6pm on Wednesday, July 16th. This is a social event for our volunteers as well as a fundraising opportunity. We would love to see you there! Be sure to have a [copy of the flier](#) to give to your server.

Shop at AmazonSmile

and Amazon will make a donation to:

Cakes For Causes

Get started

amazon smile

Welcome to our newest Phoenix-area volunteer baker: **Amanda Lepore!!!**

Volunteers are the most valuable part of Cakes for Causes. Our volunteers not only bake but they help with deliveries, staffing information tables at events, marketing and communication of our mission, and office-type work. We are happy to say that as more people learn about CfC, the number of requests we receive has been growing. So we are always looking for people with a variety of skills who want to support our community partners once cup of sugar at a time.

If you're interested or not sure how you can help, please contact us at <http://www.cakesforcauses.org/getinvolved/>, by email to info@cakesforcauses.org or by phone 520-303-7893 and let's discuss the variety of volunteer opportunities available. You don't need to commit to any particular days, hours, or types of events. All you really need is a passion for helping others to come and join the fun!