
CAKES FOR CAUSES

August 2014

What Happened Last Month!

We had it pretty easy going last month and we got to enjoy a little of the summer fun that happens around us while we're usually in the kitchen baking it up. We did get to help PAWSitively Cats celebrate their 4th birthday and provided treats for Easter Seal Blake Foundation's graduation ceremony. Congratulations, guys!!

Catch us on the Tucson Morning Blend

Quoting our own baker, Jeanne: "Wooo-eeee!!" Did you catch her and Jess show the hosts how to make that super sweet S'mores pie? Oh my goodness I wish I could have had a taste! In this episode Liz and Shirlianna show you how to make candy covered pretzels that look like pencils to get you ready for the "Back to School" craze. Missed the show? Watch it here: <https://www.youtube.com/watch?v=uIkEP2gDYIs>

You've Been Caked for Your Kindness

There were no nominations to cake for their kindness last month. Please spread the word and nominate your favourite volunteer so that we can thank them for all the great work they do with a sweet treat!

<http://www.cakesforcauses.org/contact/youve-been-caked-for-your-kindness/>

Our Diamond Program has been expanded and as it now includes other hospitals, it has been renamed to the Birthday Cakes On Call program!

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News

Thank you to everybody who came out to Texas Roadhouse last month to help us raise money to continue our cause! Please remember that most of our services are free! Our primary source of funding is donations and (after doublechecking with your tax accountant) you can use your contribution as a tax deduction.

Don't forget to join the fun by participating in El Tour de Tucson: http://www.cakesforcauses.org/el_tour

Baking classes are being planned for September. Stay tuned!

Cakes for Causes Kid's Club



Last month our kids made hamburger cupcake toppers. So cute! A big "Thank You" goes out to the Tucson Symphony Orchestra for allowing us to use their meeting room!! Please visit us at <http://www.cakesforcauses.org/cakes-for-causes-kids-program/> to register.

Social Corner

Visit our website at: www.cakesforcauses.org

Join the fun with us on:



Recipe Box



Toffee Apple Dip

1 (8-oz.) package cream cheese, softened
1 (8-oz.) package toffee bits
3/4 cup firmly packed light brown sugar

1/2 cup granulated sugar
1 teaspoon vanilla extract

Stir together all ingredients until well blended. Serve immediately, or store in an airtight container in the refrigerator up to 5 days

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

Ask A Baker

Q: Can I use a ribbon on a buttercream cake?

A: I used to wonder this same thing! Confession: I hate fondant. But I love the look of ribbon on a nice clean cake. So simple and elegant. If you just put it on the buttercream cake then the ribbon would become oily, look gross, and turn out to be a different colour. That's not elegant, right!! Here's the trick: Trim parchment paper to fit the ribbon and line it between the ribbon and the cake. Your cake still looks beautiful! Best of luck!

Did Ya Know?

While my friend is getting ready for her vacation, I'm witnessing all the stress she is going through to get everything ready. I was watching while she was filling her suitcase and noticed that she had a thick, bright-coloured ribbon tied tightly to the handle. I asked her why it was there and she let me know that it helps her find her suitcase at the airport faster without accidentally picking up somebody else's bag. How clever is that!?

I have some friends who like their wine chilled and others who like it room temperature. To please everybody when I know I'm having a shindig, I leave the bottle at room temp and freeze grapes (red for red wine and green for white wine) and use those as ice cubes because regular ice will water the drink down. If you have a favourite drink that you go to on a regular basis, freeze some of that in a ice cube tray and then use it when chilling your drink!! I love it!

Don't you hate it when you're boiling water and it spills right over the edge on to your burners? Or, wait, does that just happen to me? Well if it happens to you then just lay your wooden spoon across the top of your pot and it will keep it from boiling over. Whew!

Support & Volunteering

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

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

[Get started](#)





Cakes for Causes thanks the Tucson Symphony Orchestra for partnering with us. More details to follow soon! We would also like to thank

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for donating 2,300 glossy flyers to be included in the Tucson Symphony Orchestra's annual mailing. This was a huge help to us!!

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!

Latest event calendar 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/>

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

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