
CAKES FOR CAUSES

September 2014

What Happened Last Month!

We're coming back from a much-needed breather so things look light: Hope Women's Center, College Day @ UHS, Birthday Cakes on Call.

Catch us on the Tucson Morning Blend

Our next appearance is on September 8th. Watch Jeanne and Shirlianna as they show you how to make the simple but always delicious pineapple upside-down cake.

You've Been Caked for Your Kindness

Congratulations to Randy Accetta who was August's Tucson recipient! As stated in the nomination: "Randy Accetta organized the TMC Meet Me Downtown 5K run that just occurred last Saturday, May 31. The event brought serious runners and amateurs together for the first leg of the Gabe Zimmerman Triple Crown Race. The proceeds are distributed to non-profits around town. Randy has been organizing this event since 2011 in Gabe's honor. The streets are filled with runners and volunteers. Randy is an inspiration to all who know him." <http://www.cakesforcauses.org/contact/youve-been-caked-for-your-kindness/>



News

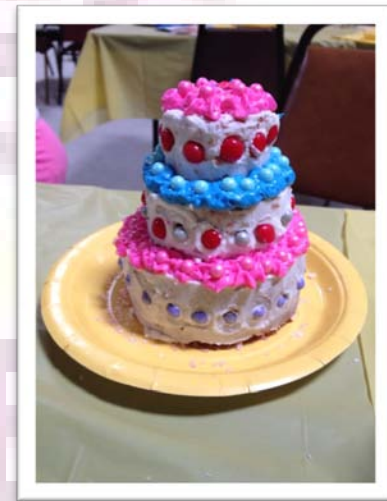
Don't forget to join the fun by participating in El Tour de Tucson: http://www.cakesforcauses.org/el_tour

A bit timid about riding double or triple digit miles? Did you know there was a Fun Ride option too? That has 12, 5 and 1/4 mile distances. Perfect for the family! And it includes all the ceremony and benefits (medals, t-shirts) as the Main Event.

Interested in baking? Attend our Baking Basics 101 class on September 13 from 9am to 11am. Cost is \$15 per person and all supplies are provided. [Sign-up now!!](#)

We completed the photo shoot for our first-ever recipe calendar featuring TV's Ken Carr!! Sold as our fundraiser it will be available in October. Stay tuned!

Cakes for Causes Kid's Club



This month's theme was decorating a 3-tier cake. Please visit us at <http://www.cakesforcauses.org/cakes-for-causes-kids-program/> to register for the next class.

Social Corner

Visit our website at: www.cakesforcauses.org

Join the fun with us on:



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Recipe Box

Candy-Dipped Pretzel Sticks

- Candy melts of whatever color you like
- Pretzel sticks
- Dipping containers
- Parchment paper

- Melt candy according to package directions.
- Dip 2/3 of each pretzel stick in melted candy.
- Tap to smooth and remove excess candy.
- Place on parchment-covered cake board.
- Chill until firm, about 10 to 15 minutes.

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

Ask A Baker

Q: How can I get my (drop) cookies to be the same size?

A: I use a scoop to portion out my cookie batter to make sure that each one of my cookies is the same size and bakes evenly. I also always bake my cookies on a cookie sheet that has been lined with parchment paper.

Tips from Cakes for Causes Bakers

- Spray your pans with cooking spray, line the bottom with parchment paper, and spray it again and it is guaranteed no-stick!
- To make cookies with a soft center, bake them on aluminum foil, rather than baking sheets. The aluminum foil dissipates heat faster when the cookies come out of the oven
- For a denser cake from a boxed mix add a small box of pudding, flavor of your choice, and an extra egg. Bake as usual

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](#)



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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