
CAKES FOR CAUSES

October 2014

What Happened Last Month!

Our bakers were very busy last month providing sweet treats to non-profits in the community including: Gospel Rescue Mission - birthday celebration for women in the substance abuse recovery program, Make A Wish - cake for child taking a cruise to Italy, Diaper Bank of S. AZ - 20th Anniversary Cake for their Diaper Need Awareness Week kickoff party, Comfycozy's for Chemo (Phx) - baking gift basket for raffle, Candlelighters' Candlelighting Ceremony, Beads of Courage Bead Challenge (Phx), Law Enforcement Wives Club of S. AZ - Bond-themed cakes for raffle and Healing Hands Craft Fair.

Catch us on the Tucson Morning Blend

Every first Monday of the month we have the honor of being guests on the Morning Blend show on KGUN 9 at 11 am. Catch us this month on the 6th as Liz & Shirlianna will teach us how to make Mummy Cupcakes!

You've Been Caked for Your Kindness

We were honored to be able to cake *Graciela ("Nana")* from the *Angel Heart Pajama Project*. Thank you, Nana, for the amazing work you do to build our community! Please check back next month to see who has been caked for their kindness!

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



News!

Join Cakes for Causes and ride in the *Special Olympics El Tour de Tucson presented by Desert Diamond Casino!*

For information on joining our team, please visit

<http://www.cakesforcauses.org/take-a-sweet-ride-2014/>.

October is the month we will begin to sell our [Cakes For Causes Calendars!](#) Stay tuned for more information on how you can purchase your copy!

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 3 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.

If there are seats available the Thursday before class we open registration up to the young at heart!!



Social Corner

Visit our website at:

www.cakesforcauses.org

Come shop with us at:

www.zazzle.com/cakesforcauses/gifts

Join the fun with us at:

www.facebook.com/cakesforcauses

Help us raise money by shopping at:

www.smile.amazon.com

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Recipe Box

Pineapple Upside Down Cake

1 stick (1/2 cup) unsalted butter
1 cup dark brown sugar
6 slices canned pineapple, in juice
6 maraschino cherries
1 cup all-purpose flour

1 teaspoon baking powder
1/4 teaspoon salt
3 large eggs
5 Tablespoons pineapple juice
1 cup granulated sugar

- Preheat your oven to 350 degrees.
- Drain the pineapple slices, reserving the juice.
- Prepare the sugar glaze part by melting the butter in a 10" cast iron skillet. Add the dark brown sugar and stir until it dissolves, about 5 minutes. Remove skillet from heat and carefully place 1 pineapple slice in the center of the pan. Circle the other slices around the center slice. Put a cherry in the center of each pineapple slice.
- Combine the flour, baking powder, and salt in a medium sized bowl.
- Combine the eggs, pineapple juice, and sugar in another bowl, mixing well with a whisk. Then add the dry ingredient mixture, and stir just to combine. Pour the batter over the fruit and bake for 35 to 40 minutes, until a toothpick inserted comes out clean.
- Once removed from the oven, let it cool slightly, about 5-10 minutes. Set your serving plate or platter on top of the pan and carefully invert the cake. Will keep for 5 days, tightly wrapped at room temperature.

NOTES and TIPS:

- Be sure to purchase the pineapple rings that are in 100% juice, then you can use this juice in the cake batter.
- Instead of a cast-iron skillet, you can also use a regular 10" aluminum cake pan. Just don't put this on your stove top to mix the butter and sugar!! Mix the butter and sugar in a sauce pan and then pour the mixture into your cake pan.
- In place of mixing the melted butter and brown sugar on the stove top, you can also simply pour the melted butter into your cake pan, then sprinkle the brown sugar on top of the melted butter. This is also a great way to prepare your pan, using a pastry brush to brush the butter around the sides of your pan before adding the sugar.
- Use fewer cherries by cutting them in half, then placing the cherry half cut side up in the center of your pineapple.
- Don't want to bake from scratch? Then use a box mix of either white or yellow cake. Follow the box directions, but substitute most or all of the water with pineapple juice.
- Be sure to turn your cake out onto your serving plate before it has completely cooled, or it may stick to the pan. If any of the gooey sweetness does get left in the pan, simply scrape it out and spread it on your cake while still warm.
- Make Mini Pineapple Upside-Down cakes in either jumbo muffin tins, or standard cupcake pans. Follow the same procedures, dividing the butter and sugar among the cups. You will need to cut a little wedge out of the pineapple slice for the jumbo pans to fit it into the cup. Cut smaller pieces of fruit to fit into the standard sized cupcake pans. Also adjust your baking time down to 20-30 minutes, depending on the size pan you use. Also test with a toothpick. We inverted our mini cakes onto a sheet pan, then transferred them onto a serving plate. You can get 1 to 1-1/2 dozen mini cakes with this recipe.

I hope you enjoy this recipe submitted by Jeanne L.

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 reduce the calories in my cake recipe?*

A: Replace some or all of the oil with apple sauce.

Q: *How can change the flavor of my boxed cake mix?*

A: You can flavor any simple white or yellow box cake mix by substituting some or all of the water with any flavor juice such as apple, orange or pineapple.

Q: *How can I tell if my eggs are fresh?*

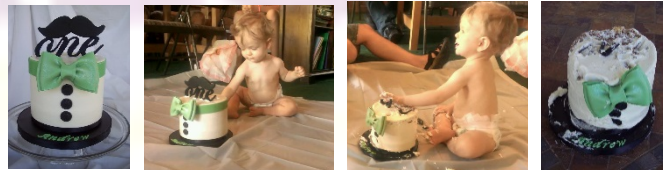
A: You can check the freshness of your eggs by putting the eggs in cold water. If they are good, the eggs will stay at the bottom of the bowl. If they are bad, they will float in the water.

Did Ya Know?

Here are some great Tips for Baby's First Birthday "Smash Cake!"

1. Soft icing is best. Fondant is pretty, but can get gummy when chewed, and may pose a choking hazard for little ones with few teeth! Using a food-safe American buttercream is a good option.
2. For dramatic pictures, use bright and bold colors. For a softer effect in your photo memories, use white icing.
3. Do not use toothpicks, or other sharp objects, to secure decorations to the cake. Straws are a good, baby-safe alternative.
4. If baby is hesitant to touch the cake in the highchair, try putting a shower curtain liner on the floor and let baby explore the cake at ground level. He may think this is a new toy to play with!

Thanks Rebecca Glandon for sharing these tips with us!



BAKING BASICS 102

Introduction to Fondant

Oct. 11, 9:00am – 11:00am

We will learn to cover a cake with fondant, cut out fondant decorations and apply them to a cake, model a figure (it will be a dog or a bear) out of fondant, and time permitting we will learn to do a fondant transfer. We need a minimum of 6 participants!

Class fee is \$15 non-refundable* and includes all necessary supplies.

For more information and to sign up for the class, visit our website at:

<http://www.cakesforcauses.org/?page=CiviCRM&q=civicrm%2Fevent%2Finfo&reset=1&id=24>

October Event Calendar

Month: Year:

[Print View](#)
 Month [Week](#) [Day](#)

October 2014						
SUN	MON	TUES	WED	THUR	FRI	SAT
28 CFC KIDS Club	29 Healing Hands Craft Fair, Lead Michele Healing Hands, Lead Michele	30	1 Gospel Rescue Mission, Lead Michele	2 Community Food Bank monthly birthday party	3	4 Pima Council on Aging, Lead Ruth
5	6 Tucson Morning Blend with Liz Rosas	7	8	9	10 Haiti Rebuild - Tucson Meet Yourself, Lead Rene	11
12	13 You've Been Caked for Your Kindness - Tucson, Lead Gina Casa de Los Ninos, Nurse Family Partnership Graduation	14	15	16	17 Gaitway Casino Night Fundraiser (PHX), Lead Kim Gaitway Casino Night Fundraiser (PHX), Lead Kim Zoocson, Lead Jess	18 Navy Ball, Lead Terrill
19	20	21	22	23	24 Arts Express, Lead Jeanne	25 Phoenix Children's Project, Lead Amanda L.
26 CFC KIDS Club	27	28 Children's Rehabilitative Services - Phoenix, Lead Rebecca G.	29	30	31 Children's Rehabilitative Services - Tucson, Lead Jess B.	1 Alzheimer's Assn Desert Southwest Chapter, Walk to End Alzheimers, Lead Isela H.

Categories

- [Catered Event](#)
- [Fundraiser](#)
- [Teaching](#)
- [Television Segment](#)

Latest 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 volunteering? Here's how: <http://www.cakesforcauses.org/getinvolved/>

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

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