

CAKES FOR CAUSES

FEBRUARY 2015

WHAT HAPPENED LAST MONTH!

Our bakers were very busy last month providing sweet treats to non-profits in the Tucson and Phoenix communities. Some of the non-profits served last month and some of the sponsored teaching classes included: Jewish Family & Children Services, Tucson Morning Blend, Home Show, Tucson Symphony Orchestra, Team Colleen, Cakes for Causes Kid's and the Humane Society of Southern Arizona.

You've Been Caked for Kindness!

This monthly program recognizes the hard work and dedication of an individual working or volunteering at a non-profit (IRS tax-exempt status required) organization.

The purpose is to honor the individual and it's typical for us to provide a dozen cupcakes or a small cake. If you wish to have it as part of a larger event where everyone could get a sweet treat, please put in an [event request](#) instead.

To make a nomination, please go to the link below and complete the form.

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

CAKES FOR CAUSES KID'S CLUB!

It's great to get kids started young! Classes are usually the last Sunday of the month. We accept children from 3-12 years old. Please visit us at <http://cakesforcauses.org/cakes-for-causes-kids-program/> to register your child, niece, nephew, grandchildren or friend! We are excited to teach them. There is a different activity every month. The next Kid's Club meeting will be on February 22, 2015, at the Tucson Symphony Orchestra Building.



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

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CATCH US ON THE MORNING BLEND!

Every first Monday of the month, we have the honor of being a guest on the Morning Blend show on KGUN 9 at 11:00 AM. Catch us this month on the 2nd for a demonstration by Jess on how to make playdough and/or fondant toppers! Mr. Mark A. Blakeman, President and CEO of the Tucson Symphony Orchestra, will be joining her to speak about our partnership with TSO and our donations of sweet treats to the Kids Program.

SOCIAL CORNER!

Visit Our Website At:

www.cakeforcauses.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

RECIPE BOX

POUND CAKE

(Credit - The Fannie Farmer Cookbook 1981)

INGREDIENTS

1/2 pound (225g) butter
1 2/3 cups (325g) sugar
5 Eggs
2 cups (280g) cake flour
1 tsp vanilla extract
1/2 tsp salt

DIRECTIONS:

Preheat the oven to 325°F (165°C). Butter and lightly flour a 9 x 5-inch loaf pan.

Cream the butter, slowly add the sugar, and beat until light. Add the eggs, once at a time, beating each in well. Stir in the flour, salt, and vanilla and combine well. Spoon into the pan and bake for 1 ¼ - 1 ½ hours, or until a toothpick comes out clean. Cool in the pan for 5 minutes before turning out onto a rack to cool completely.

Yields approximately 18 regular sized cupcakes or 1 loaf.

TO MAKE A PEEK-A-BOO VALENTINE HEART CAKE:

Make one pound cake recipe and color the batter pink with food coloring and bake as directed.

Cut pound cake into 1 inch slices and take a heart cookie cutter and cut a heart out of each slice.

In a clean loaf pan, vertically stand hearts in a row running the length of the pan.

Make a second recipe of pound cake, leaving it white in color, and pour this around and over the hearts in the pan.
Bake as directed and cool.

Cut into slices. Each slice will have a surprise heart in it.

If you would like to see the technique, please follow the link to our "Peek-A-Boo Pumpkin Pound Cake" segment on Tucson Morning Blend in November 2014. Scroll over to 7:45 minutes to see our segment.

<http://www.jrn.com/kgun9/shows/the-morning-blend/video/cakesforcauses-281139632.html>

Note: *Boxed pound cake mixes can be used for this technique. You will need two mixes.*

If you have a recipe you would like to share, questions or tips, please [email](#) them to us!

ANNOUNCING: Icing on the Cake Club!

Icing on the Cake Club, the "mother" of CfC, has now come under the CfC umbrella as part of our mission of teaching and training. Club meetings are once a month, on the third Saturday of the month from 2-4 pm with the exception of the months April, July, and November, which will be on the third Thursday of the month from 5:30-7:30pm. Yearly membership dues are \$30 with 1/3 dues going towards CfC's mission. Active members of CfC will get a reduced rate of \$15 for 2015. Any skill level is invited to join! For More information please visit our website at: <http://www.cakesforcauses.org/icing-on-the-cake-club/>

MEET ONE OF OUR NON-PROFIT ORGANIZATIONS!



TUCSON SYMPHONY ORCHESTRA (TSO)

The mission of Tucson Symphony Orchestra (TSO) is *Transforming Lives Through Music*. The first professional symphony orchestra in the Southwest, the TSO is the longest continuously performing professional arts organization in Arizona, where it impacts more than 120,000 lives each year. The TSO infuses \$20 million into the economy of Southern Arizona annually and employs over 75 professional musicians who live in Tucson and perform here and throughout the state. In addition to performances, the TSO provides the most in-depth music education programs in all of Arizona. With more than 300 education and community engagement programs annually, the TSO reaches more than 60,000 children and adults. The Young Composers Project has been praised by Yo-Yo Ma and has received grants from the National Endowment for the Arts for six consecutive years. Other honors bestowed on the TSO include the Governor's Arts Award in 2004 recognizing its 75 years of significant community impact and the Arts Education Program award at the Tucson Pima Arts Council's annual Lumies Arts and Business Awards. In 2010, the TSO became the first arts organization to perform for the Tohono O'odham Nation with a TSO String Quartet recital, a *Just for Kids* program and a full orchestra concert. In 2011, an international television audience saw the TSO Brass and Percussion perform before President Barack Obama delivered a speech at a community-wide observance. In February, 2012, the TSO performed two sold-out Arizona Centennial concerts observing the 100th anniversary of statehood.

ASK A BAKER!

Q: *How do I convert a recipe to Gluten-Free?*

A: It often depends on the recipe and may require some experimenting! However, below is a chart to help with the conversion from wheat flour to gluten-free.

GLUTEN-FREE CONVERSION CHART				
AMOUNT OF WHEAT FLOUR IN RECIPE	RICE FLOUR	POTATO STARCH	TAPIOCA STARCH	XANTHAM GUM
1/2 C	1/3 C	2 TBSP	1 TBSP	1/4 TSP
1 C	1/2 C	3 TBSP	1 TBSP	1/2 TSP
1-1/4 C	3/4 C	1/3 C	3 TBSP	2/3 TSP
1-1/2 C	1 C	5 TBSP	3 TBSP	3/4 TSP
1-3/4 C	1-1/4 C	5 TBSP	3 TBSP	1 TSP
2 C	1-1/2 C	1/3 C	1/3 C	1 TSP
2-1/2 C	1-1/2 C	1/2 C	1/4 C	1-1/8 TSP
2-3/4 C	2 C	1/2 C	1/4 C	1-1/4 TSP
3 C	2 C	2/3 C	1/3 C	1-1/2 TSP

Courtesy of www.Gggi.com/blog

<http://www.foodallergiesonabudget.com/gluten-free-conversion-chart-from-gygi/>

DID YOU KNOW?

Successful creaming is all about the butter temperature.

Room-temperature butter (70 degrees) yields completely to pressure. Once sugar has been incorporated butter temperature will rise approximately 5 degrees (75 degrees). Batter will be very soft and look slick, shiny, and wet. Your cake will be flat and dense.

Chilly butter (60 degrees) yields slightly to pressure and will crack when pressed. Once sugar has been incorporated, butter temperature will rise to about 68 degrees. Batter will be light, fluffy, and off-white in color from the perfectly creamed butter. Cake will dome nicely and not be flat and dense.

(Credit - Cook's Illustrated The Science of Good Cooking 2012).