

CAKES FOR CAUSES

MARCH 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: Tucson Symphony Orchestra, Phoenix Youth Symphony, Gospel Rescue Mission, Operation Proud to Serve, Hope Women's Center (Phx), Erik Hite Foundation, PAWS, The Loft Cinema, Kid's Club and Icing on the Cake Club.

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 March 22, 2015,



at the Disabled American Veterans (DAV) - 3455 S Wilmot Rd Tucson Az 85730. We will be doing Easter Theme projects!

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 Isela on making Leprechaun Bait. Luisa Diaz, Prom Coordinator for Candlelighters, will be joining her to speak about Dream Night Prom that will take place at the end of March.

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

SCOTCH SHORTBREAD COOKIES

INGREDIENTS

1 lb butter
1 cup white sugar
1 cup cornstarch
3 3/4 cups pastry flour (cake and pastry only)
1 container small colored sprinkles

DIRECTIONS:

Preheat oven to 275 degrees.

Leave butter in bowl overnight to soften.

Add sugar and cornstarch to bowl and beat together by hand until creamed.

Add flour & continue mixing until putty-like.

Flatten on cooking sheet & prick all over with fork. Sprinkle top evenly with colored sprinkles.

Bake between 45 minutes to 1 hour until light brown on top.

Cool a few minutes and then cut into pieces.

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

ICING ON THE CAKE CLUB!

IOTCC is for all levels of bakers, cakery and sugar artists, ages 13 and up! We have some "Back to the Basic" classes along with some more intermediate classes. IOTCC meets the third week of the month, mostly on Saturday afternoons, but there are a few Thursday evenings thrown in for fun!

Our next Meeting will be on Saturday, March 24, 2015, @ 2:00 PM. Rene will be teaching Piping Skills!

For more information, please visit our website at: <http://www.cakesforcauses.org/icing-on-the-cake-club/>



ARIZONA GIVES DAY!

Cakes for Causes will be participating again this year in Arizona Gives Day on April 7, 2015! Look for more information in our April Newsletter and on our website!



MEET ONE OF OUR NON-PROFIT ORGANIZATIONS!



ST. BALDRICK'S FOUNDATION

The St. Baldrick's Foundation is a volunteer-driven charity dedicated to raising money for life-saving childhood cancer research and funds more in childhood cancer grants than any organization except for the U.S. government. The first St. Baldrick's event took place at Jim Brady's Bar and Restaurant in New York City. What began as a challenge between three friends on March 17, 2000, has grown into the world's largest volunteer-driven fundraising opportunity benefiting childhood cancer research.

Since the Foundation's first grants as an independent charity in 2005, St. Baldrick's has funded more than \$154 million to support the most brilliant childhood cancer research experts in the world.

ASK A BAKER!

Q: *How do I get cupcake pans out of the oven without sticking my oven mitt into a cupcake?*

A: Here are two ways to avoid sticking your oven mitt into a cupcake! 1) you can put the cupcake pan on top of a cookie sheet to bake; OR 2) Use tongs to pull the cupcake pan to the edge of the oven rack to get a better grip on it when you take it out.

DID YOU KNOW?

Did you know that you can use Kool-Aid to color pasta?!

Take 2 cups of dried pasta and put into a gallon bag that seals (Ziploc). In a separate container, take 1/8 cup of very warm water and add a packet of no sugar Kool Aid and dissolve the Kool Aid. Add food coloring to this mixture for a deeper color. Add the Kool Aid mixture to the bag of pasta, seal, and mix in the bag. Once color is distributed, then pour pasta out onto a cookie sheet with parchment paper on it. Make sure pasta is in a single layer. Air dry. Pasta will smell like the Kool Aid.

<http://www.growingajeweledrose.com/2014/03/kool-aid-dyed-pasta.html>

A SPECIAL THANK YOU TO ALL OUR SPONSORS!

Very special thanks for the support from the following organizations:

** American Home Shows ** Disabled American Veterans Cactus Chapter
** East Valley Cake Decorating Supplies ** Hilton Garden Inn - Tucson ** MidTown Bar and Grill
** Shop Organic ** Tucson Electric Power ** Tucson Masonic Lodge #4 ** Tucson Symphony Orchestra

