



Cakes for Causes Newsletter

DECEMBER 2015

www.cakesforcauses.org

WHAT HAPPENED LAST MONTH!

Our bakers were 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: Make a Wish, Tucson Morning Blend, Gospel Rescue Mission Birthday Cupcakes, Aim Right Ministries, Pima Council on Aging Art Fundraiser, American Diabetes Association Walk, BCOCHP and El Tour de Tucson.

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 on the **7th of December** with Jeanne. Mandy Carlsen from Nourish will be our guest!

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 every month, mostly on Saturday afternoons from 2:00 PM - 4:00 PM, but there are a few Thursday evenings from 5:30 PM to 7:30 PM, thrown in for fun!

Our next meeting will be **Saturday, January 16, 2016**, from 2:00 PM - 4:00 PM.

For additional information and location, please check out our webpage at: <http://www.cakesforcauses.org/icing-on-the-cake-club/>

CAKES FOR CAUSES KID'S CLUB!

It is great to get kids started young! Classes are usually the last Sunday of every month. We accept children

from ages 3-12 years old. There is a different activity every month.

The next Kid's Club meeting will be on the **6th of December** from 1:30 PM - 3:00 PM. We will meet at the DAV (Disabled American Veterans), 3455 S. Wilmot Road, Tucson, AZ 85730.

Please visit our webpage at: <http://www.cakesforcauses.org/cakes-for-causes-kids-program/> to register your child, niece, nephew, grandchildren or friends! We are excited to teach them!

RECIPE BOX

OATMEAL CRAISIN COOKIES

(Makes 3 dozen using Pampered Chef large scoop or 4-5 dozen using Pampered Chef small scoop)

INGREDIENTS:

1/2 cup butter (1 stick), softened
6 TBLS margarine, softened
3/4 cup packed dark brown sugar
1/2 cup plus 1/4 cup plus 1/8 cup confectioners'/powdered sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups quick or old fashioned oats, uncooked
1 cup raisins or raisins

DIRECTIONS:

Heat oven to 350 degrees F. In large bowl, beat butter, margarine, and sugars on medium speed of electric mixer until creamy. Add eggs, one at a time, then vanilla, and beat well. Add combined flour, baking soda, cinnamon and salt, mix well. Add oats and raisins, mix well. Drop by scoopfuls onto ungreased cookie sheets and push down to flatten a bit. Bake 8 to 10 to 13 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

MEET ONE OF OUR NON-PROFIT ORGANIZATIONS!

Ed Ahead, Inc. is a non-profit 501c3 corporation that is the charter holder and operates the K-5 free public charter school, Academy Adventures Midtown. Currently Academy Adventures Midtown serves over 90 students in the midtown area of Ft. Lowell/Alvernon. Academy Adventures Midtown is a tuition free Arizona Charter School chartered by the Arizona State Board for Charter Schools.

ASK A BAKER!

Q: How do I know if my baking powder and baking soda are still fresh?

A: To test if baking powder is still good, combine 1 teaspoon baking powder with 1/3 cup hot water. If it bubbles, it's still good! To test baking soda, put 2 tablespoons of white vinegar into a small bowl and add 1 teaspoon of baking soda. If it fizzes immediately, it's still good!

Q: All of your recipes call for unsalted butter. Can I use regular salted butter instead?

A: It is recommend to use unsalted butter in baked goods, because you can control the total amount of salt in the recipe. However, if you do not have unsalted butter and don't want to make a trip to the store, simply use your salted butter, but omit the salt in the recipe.

<http://www.browneyedbaker.com/baking-faq-answers-to-common-baking-questions/>

HELP SUPPORT US!

Cakes for Causes will be having a fundraiser on **Wednesday, December 2, 2015**, from 3:00 PM to 10:00 PM, at Texas Roadhouse (170 S. Wilmot). 10% of your food purchase will go to Cakes for Causes! You must present the flyer which can be downloaded off our website at: http://www.cakesforcauses.org/wp-content/uploads/2012/04/Cakes-for-Causes_Texas-Roadhouse-Fundraiser.pdf We Look forward to seeing you there!



Another way to support us is by ordering a beautiful Bakery Charms' cupcake charm necklace! They make sweet gifts! Only available at: http://www.cakesforcauses.org/cfc_necklace/

A SPECIAL THANK YOU TO ALL OUR SPONSORS!

A very special thank you 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 **shopOrganic **Tucson Electric Power
**Tucson Masonic Lodge #4 **Tucson Symphony Orchestra*

