

# APRIL Baking



## Highlights this Month:

April 1-7 is [National Bake Week](#)

April 1: [Sourdough Bread Day](#)

April 7: [Coffee Cake Day](#)

April 23: [Pineapple Upside-Down Cake Day](#)

## Don't Forget! ▶

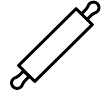
April is the final month for educators and students to prepare their submissions for the [annual baking award competitions](#) at the Home Baking Association.



# EVENTS in April



April 7-13 is National Library Week



April 8: Empanada Day



April is National Soft Pretzel Month



April 13: Peach Cobbler Day



April 14: Pecan Day



April 18: Animal Crackers Day



April 23: English Muffin Day



April 28: Blueberry Pie Day



April 30: Oatmeal Cookie Day



# National BAKE Week

April 1-7

Celebrate the art of baking and encourage people in your life to bake and [share their creations with others](#). Whether you're an experienced baker or just starting out, this week is a great opportunity to get started baking!

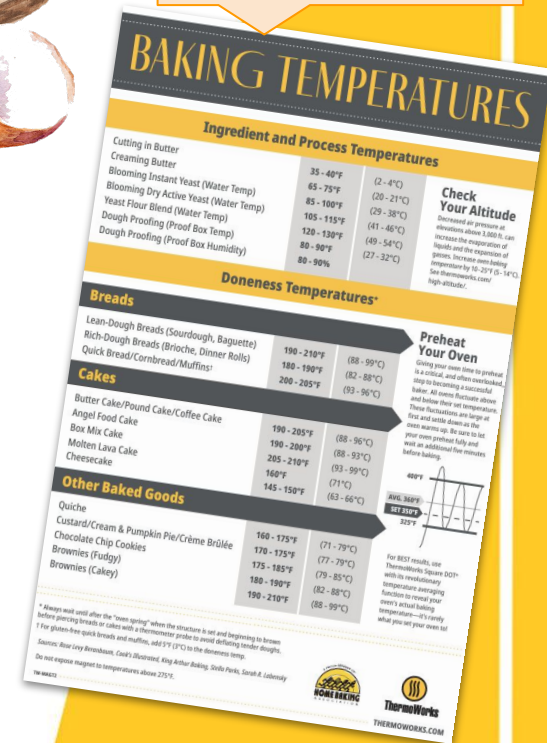


[View](#) this handy Baking Temperatures guide from ThermoWorks

Select the perfect sweeteners with tips from C&H Sugar and Domino Sugar - [View](#)

## Get Started Baking

- Bake a loaf of bread  
View hundreds of recipes suited for all levels of bakers at [HomeBaking.org!](#)
- Invite friends for a party  
Invite your close friends for a baking party and have fun. View [Mealtime Solutions](#) resources.
- Share bread with homeless  
Share your baked bread with those suffering from food insecurity. View [Bake to Give](#) resources..



# SOURDOUGH Bread Day

April 1

**Let's Get You Started!** Are you looking to bake at home? Here are a couple recipes from our members you can try in your kitchen.

Sourdough bread has a thick, chewy crust and soft, airy interior. It is comforting, savory, and easy to make using only flour, salt, and water.

- [Perfectly Crusty Sourdough for Beginners](#)
- [Pear, Prosciutto & Gorgonzola No-Knead Pizza](#)
- [Platinum Instant Sourdough Doughnuts](#)
- [Super Fast Sourdough Brioche](#)
- [You've Got STEAM - Sourdough Baking](#)

- Explore with Baker Bettie: [how to make a sourdough starter from scratch.](#)
- You'll love [Easy Everyday Sourdough Bread](#)
- No time to feed starter? Let [Red Star's sourdough yeast](#) go to work for you!



# COFFEE Cake Day

April 7

Every April 7th, coffee lovers and dessert enthusiasts unite to celebrate National Coffee Cake Day. This delightful occasion pays homage to a beloved treat that perfectly complements our favorite brew.



**Did you know?** Coffee grown worldwide can trace its heritage back centuries to the ancient coffee forests on the Ethiopian plateau.

## Suggested Recipes:

- ▶ [Easy Cinnamon Swirl Coffee Cake Loaf with Vanilla Bean Glaze](#)
- ▶ [Honey Wheat Coffee Cake](#)
- ▶ [Coffee Cake Supreme](#)

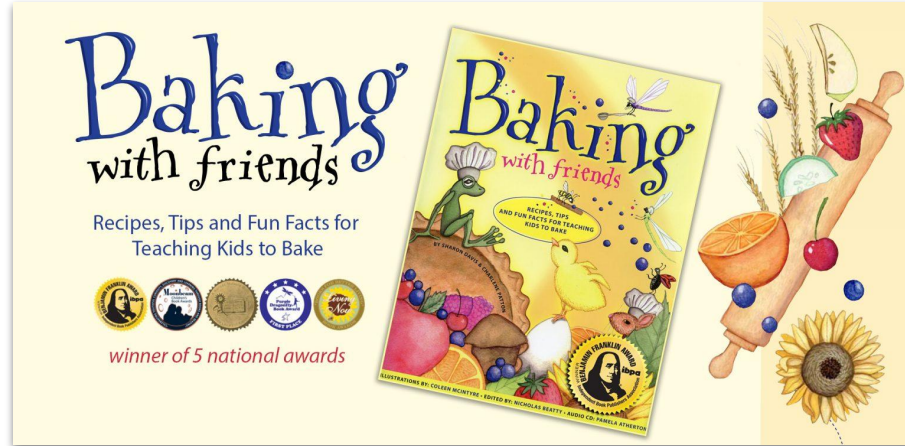
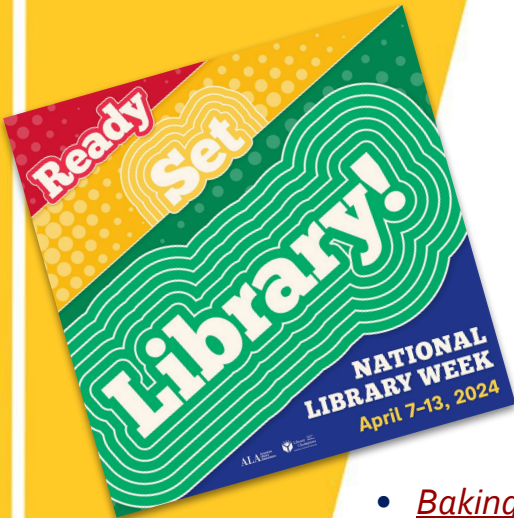


Rodelle

Cinnamon Swirl Coffee Cake with Vanilla Bean Glaze

# National LIBRARY Week

April 7-13



- [Baking with Friends](#) includes recipes + age-appropriate tasks for kids
- [Book and Bake](#) is a delish path to literacy building!
- Master creative cupcakes just like [Pete the Cat](#) with [Domino Carrot Cake Cupcake](#)

## Additional Reading:

Confetti Cornbread

Old-Fashioned Apple Cake Dessert

Basic Whole Wheat Pizza

Forgotten Chocolate Chip Cookies

Fudge Brownies

Gingerbread

Hot Fudge Pudding Cake

Pumpkin Pancakes

*If You Give A Moose A Muffin* – Laura Numeroff

*Johnny Appleseed* – Jane Kurtz

*A Pizza the Size of the Sun* – Jack Prelutsky

*One Hungry Cat* – Joanne Rocklin

*Beans to Chocolate* – Inez Snyder

*The Gingerbread Girl* – Lisa Campbell Ernst

*Milk to Ice Cream* – Inez Snyder

*Curious George Makes Pancakes* – Margaret and H.A. Roy



# EMPANADA Day

April 8



**EMPANADAS!**  
**Delicious and**  
**Easy to Make!**



Have you tried making Empanadas before? Flaky and delicate, these delicious hand-held treats are prepared using anything from sweet, spicy to savory, and may be stuffed with meat, fruit, vegetables, seafood... almost anything you can imagine ... then baked or fried.

Empanada is a Galician, Portuguese and Spanish word empanadar: "to wrap or coat in bread."

**Try these delicious recipes!**

Empanadas de Pollo con Salsa Verde

Beef Empanadas

Moroccan Chicken and Apricot Hand Pies



# PEACH COBBLER Day

Peach cobbler is a classic American dessert that features sweet, juicy peaches topped with a biscuit-like crust. It's typically baked until the peaches are tender and bubbling, and the crust is golden brown and crispy.



Country Fruit Cobbler recipe from Baking with Friends children's cookbook presented by Charlene Patton from the Home Baking Association - [View](#)

Learn about baking in glass from Anchor Hocking - [View](#)



**Baking Tip:** Cook the fruit, sugar and cornstarch mixture, pour into the baking dish and hold in the hot oven while you make the "cobblers" (sweet biscuits). Use a [buttermilk biscuit mix](#) for a quick batter fix!

**Country Fruit Cobbler**

**Ingredients:**

- 4 cups sliced fresh or frozen peaches (about 6)
- 1 cup sugar, divided
- 1/2 teaspoon ground cinnamon
- 1/2 cup all-purpose flour
- 1/2 cup white whole wheat flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup melted butter

**Preparation Time:** 30 minutes  
**Baking Time:** 50 to 60 minutes  
**Makes:** 8 servings

**Directions:**

1. Preheat oven to 350 °F.
2. Combine peaches, 1/2 cup sugar and cinnamon in large mixing bowl. Place peach mixture in greased 13x9-inch baking dish or iron skillet.
3. Combine 1/2 cup sugar, all-purpose flour, whole wheat flour, baking powder and salt in medium mixing bowl.
4. Add milk and melted butter to dry mixture. Blend well.
5. Pour batter over peaches. Bake for 50 to 60 minutes or until crust is crisp and golden brown. Serve hot with ice cream or whipped cream.

**Fun Fact:** Cobblers are a simple traditional American dessert with many variations. The batter may be a biscuit, cake, dumpling or pie pastry placed on top or underneath the fruit. Fruits vary depending upon availability.

**Family Activity:** Cobbler recipes have been passed down through the generations. Visit with relatives and discover cobbler traditions in your family. You may find there are several regional USA fruit farms and food fairs that are growing locally to make your cobbler.

**Vocabulary:** **Pre-made:** deep-dish apple dessert cooked with fruit under a biscuit dough crust.

Illustration: Peter's Learning Things  
Colors: 2016 Photo: Jay Schmitt/istockphoto.com, Sherry Hester, Jay Jay, Jay  
Copyright © by Charmaine Young, Kitchen Kids, HomeBaking.com  
Source: iStock

**Cobbler History:** "Peach cobbler originated in the US in the late 18th or early 19th century, around the time that baking soda became available and cooks began using it to puff up their doughs."



# PINEAPPLE Upside-Down Cake Day

April 23

In the United States, pineapple upside down cakes became popular in the mid-1920s after a pineapple grower sponsored a contest for pineapple recipes. They received over 2,500 various submissions for the inverted pineapple cake and ran an ad for it, which increased the cake's popularity and launched a traditional favorite that continues to this day!



**Baking Hack:** *Cake flour not available? Whisk 2 Tablespoons cornstarch and 7/8 cup bleached all-purpose flour for each cup. Just remember: there's no real substitute for the tender crumb soft wheat flour provides.*

Generations of home bakers having been sharing this cake:

- [Pineapple Upside Down Cupcakes](#) are perfect for one.
- Here's the [Pineapple Upside Down Cake](#) we all love!
- [Traditionalists bake Pineapple Upside Down Cake in cast iron.](#)  
A 10-inch cast iron = 8 X 8 inch pan works best if you have one!



Pineapple is believed to be originated from South America, in the region encompassing central and southern Brazil, northern Argentina

# BAKE TO GIVE Award



The Home Baking Association, ADM Milling Company, and the Maddie Kruse Family have partnered to present the youth educator award, **Bake to Give – The Maddie Kruse Youth Award**.

Bringing attention to youth bakers who are actively making a difference in their communities, the award aims to inspire others to do the same.

- Youth, Grades 7<sup>th</sup> to 12<sup>th</sup>
- ***Bake to Give*** Maddie Kruse Youth Award- \$1000 award
- Top ten entries receive \$150 sponsored by Lesaffre Yeast
- [Enter by May 1st](#) (extended deadline)
- [Bake to Give Resources](#)
- [Guidelines](#) for eligibility

# EDUCATOR Award

Do you teach baking in a classroom or community program?

You may be eligible to WIN \$1,000!

Each year the Home Baking Association awards outstanding educators in classrooms and communities who engage individuals, families and communities with the many educational benefits baking provides for personal, family or professional development.

Submit a baking lesson, activity or other baking programs in the classroom or community. Baking programs may also include [Bake for Family Fun month](#), [Bake and Take Day](#) and other baking community outreach.



[Enter by May 1st](#)

- Adults who teach baking should enter by *May 1st (extended deadline)*
- Classrooms, cooperative extension, out-of-school clubs, community, homeschool, camps...
- [Guidelines](#) to be eligible for \$1000 award



# EDUCATOR Award Winners

## Bearthday Celebrations: How Baking At Home Takes You Around The Globe



Elizabeth Hagan - Family & Consumer Sciences Educator - Kuemper HS, Carroll, Iowa  
 Birthdays are celebrated in a variety of ways around the globe. Each culture has unique and delicious baked goods that help individuals celebrate another year around the sun. In response to the Covid 19 pandemic, millions of Americans were staying in, baking at home, and celebrating birthdays alone, so this lesson gives students the opportunity to bake, celebrate, and experience multicultural foods, all while staying home.

- Objectives:**
1. Briefly explain the history of birthday celebrations and cakes.
  2. Identify and describe birthday traditions celebrated in various countries and cultures around the world.
  3. Research and select a baked birthday dessert to prepare and plate in an aesthetically pleasing way.
  4. Photograph and describe the birthday traditions to peers.
  5. Prepare a baked birthday dessert for family member or friend for their birthday.
  6. Form connections with others during the pandemic, using a baked good.

| Enrich:  | Pre-Evaluation:                | Post-Evaluation:               | Community Service:  |
|--|--------------------------------|--------------------------------|---|
| Baking, Photography, Geography, History, & Culture | Think-Pair-Share Questionnaire | Baked Good Rubric & Reflection | Social Media Post & Bake Birthday Cake for Family & Friends |

| Day   | Objectives  | Materials   |
|---|---|---|
| <b>Day 1:</b><br>History of Birthdays & Birthday Cakes    | <ul style="list-style-type: none"> <li>Discuss birthday traditions and previous knowledge about birthdays</li> <li>Describe the history of birthday cakes and birthday celebrations</li> <li>Persuade the importance of baked goods in birthday celebrations</li> </ul>   | <ul style="list-style-type: none"> <li>Think-Pair-Share questionnaire</li> <li>History of Birthday Cakes reading &amp; questions</li> </ul>   |
| <b>Day 2:</b><br>Birthday Traditions Around the Globe     | <ul style="list-style-type: none"> <li>Identify where different birthday traditions occur in the world</li> <li>Explain how birthday traditions and celebration baked goods vary across cultures</li> <li>Research a specific culture and their birthday celebration customs &amp; cakes</li> </ul>   | <ul style="list-style-type: none"> <li>Birthdays Around The Globe slideshow</li> <li>Birthday Traditions &amp; Cake Lab Guided worksheet</li> <li>Birthday Traditions &amp; Cake Lab Preparation sheet</li> </ul> |
| <b>Day 3:</b><br>Food Presentation & Food Photography     | <ul style="list-style-type: none"> <li>Define food photography and food presentation</li> <li>Identify characteristics of well-plated foods</li> <li>Describe why food plating is important</li> </ul>  | <ul style="list-style-type: none"> <li>Food Photography &amp; Social Media Post Preparation sheet</li> <li>Baked Good Evaluation sheet</li> <li>camera</li> </ul>   |
| <b>Day 4:</b><br>Baked Birthday Dessert Lab               | <ul style="list-style-type: none"> <li>Prepare cultural baked good cooperatively in lab groups</li> <li>Plate birthday cake to visually appealing way and photograph characteristics</li> <li>Evaluate baked goods and peers' baked goods based on sensory characteristics</li> <li>Present your cultural birthday cake to the class</li> </ul> | <ul style="list-style-type: none"> <li>Food Photography Social Media Post sheet</li> <li>Food Photography &amp; Social Media Post sheet</li> <li>Extra Credit At-Home Lab sheet</li> </ul>                        |
| <b>Day 5:</b><br>Present Birthday Cake & Food Photography | <ul style="list-style-type: none"> <li>Briefly summarize the cultural baked good to birthday customs in post</li> </ul>   | <ul style="list-style-type: none"> <li>Food Photography Social Media Post sheet</li> </ul>  |

**National Standards for Family and Consumer Sciences Education** national.gov/education/standards

**14-9 Nutrition and Wellness**  
 14.1.1 Investigate the effects of technological, cultural, and social influences on food choices and other nutrition practices.  
**14-9 Food Production and Services**  
 14.9.1 Prepare breads, cakes, and desserts using safe handling and professional preparation techniques.  
 14.9.2 Demonstrate professional plating, garnishing, and food presentation techniques.

**HomeBaking.org**  
 Bearthday Celebrations: A HomeBaking.org Educator Award Lesson by Elizabeth Hagan, Kuemper HS, Carroll, Iowa

## Elizabeth Susan Hagan

Family and Consumer Sciences Educator  
 Bayard, Iowa

Entry: [Bearthday Celebrations: How Baking at Home Takes You Around the Globe](#)

## Carla Schaer

Family and Consumer Sciences Educator  
 Sparland, Illinois

Entry: [Mozzarella Mash](#)



CARLA SCHAEER

## Mozzarella Mash

Bake Pizza for Personal, Family & Community Benefits

Provided by HomeBaking.org Award Winner Carla Schaer, Family & Consumer Sciences Teacher, Midland High School, IL with Sharon Davis, FCS Education, HomeBaking.org

In Carla Schaer's Illinois FCS class, students learn pizza production hands-on. Says Carla "The pizza unit is a favorite of Midland HS, FCS students, provides experience baking with yeast, flour and dough safe food handler skills that apply at home and in food services careers. Students prepare a basic one-topping pizza, fruit pizza, vegetable pizza, and dessert pizza. Recently I celebrated a guest and purchased two outdoor pizza ovens from Good Life Pizza Oven (goodlifepizzaovens.com). Following successful years bread and pizza baking labs, students were eager to share their own pizza oven skills with families by offering our first Family Pizza Night, exclusively created by students, a "Mozzarella Mash."

**Objectives:**

1. Incorporate recipes and food skills students can economically use now for their families and apply to careers or jobs.
2. Learn and apply pizza crust ingredients (flour, yeast, water, sugar, salt, oil) functions and temperatures.
3. Learn and demonstrate pizza dough development and handling techniques: kneading, fermentation, rolling/stretching, paring and docking.
4. Demonstrate safe food handling of raw dough and pizza toppings ingredients.
5. Safely prepare an outdoor gas pizza oven, read and loading to produce pizza.
6. Calculate quantity of ingredients needed to produce pizzas involving family members (expected) to participate.
7. Prepare dough, bases, toppings, demonstrate and assist families to shape and bake pizzas.
8. Plan to include all ages in preparing pizza to experience how baking together is fun, enjoyable, cost saving. Form connections with others using a baked good.

**HomeBaking.org**  
 Mozzarella Mash: A HomeBaking.org Educator Award Lesson by Carla Schaer, Midland HS, Illinois

## Pastry Pizazz!

Marla Prusa - Family & Consumer Sciences Teacher - Howells, NE  
 Lesson Summary: Tender, flaky pastries are a perfect partner to any pie or tart filling. We learn about different kinds of pastries and how to prepare them ourselves. Then we'll bake a variety of pies to donate to our community.

- Lesson Objectives:**
1. Identify key pastry ingredients, their functions, ratio (3-2-1) and how to prepare types of pastries
  2. Measure ingredients accurately and apply baking food safety steps to prepare pastries in food preparation lab.
  3. Bake pies to donate to the American Legion or other local group in the community.

**Homeville Dough Consultant**  
 HOWELLS, NE  
 JAGUARS

**FCS Classroom Base Plan for Legion Turkey Supper**

**HomeBaking.org**  
 Pastry Pizazz! - A HomeBaking.org Educator Award Lesson by Marla Prusa, Howells, NE

## Marla Prusa

Family and Consumer Sciences Teacher  
 Howells, Nebraska

Entry: [Pastry Pizazz](#)

Read the [rules for entry](#) to get more specific information about the application process. Entry deadline is May 1st, 2024. Entry form and lesson plan must be included together whether sent by email or mail.

Past Recipients of the Educator Award: To view an Educator Award directory [click here](#).



### **Bakers have much to look forward to in May:**

**Cinco de Mayo:** Celebrated on May 5th, this observance honors Mexican culture and heritage. Bakers can showcase their creativity with traditional Mexican desserts like tres leches cake, churros, flan, or Mexican wedding cookies, adding a sweet touch to the celebration.

**Mother's Day:** Celebrated on the second Sunday of May, Mother's Day is a perfect occasion for baking heartfelt treats for moms. From elegant cakes and delicate pastries to homemade cookies and brunch delights, there are endless possibilities for showing appreciation through baked goods.

**Memorial Day:** Observed on the last Monday of May, Memorial Day marks the unofficial start of summer in the United States. Bakers can celebrate this holiday with patriotic-themed treats like flag cakes, red, white, and blue cupcakes, or festive cookies decorated with stars and stripes.

