June Bakers
Baking’s for summer learning, gardeners, camp or the grill.

Top Baking Hack: Bake with fruits, herbs and vegetables harvested now. Grill asparagus, broccoli and scallions to wrap in **crepes** or **flat bread**. Bake shortcake or rhubarb pie. **Bake bagels** for your next hike, bike or camping trip.
June Bakers
National Fruits and Vegetable Month

Savory **Zucchini Pancakes** are great breakfast, lunch or dinner.

Never been easier... **Orange Cream Cheese Crepes**

**Baking Hack:** Grated fresh zucchini, carrots, or apples are ~85% liquid—1 cup grated vegetable or fruit could replace about ¾ cup liquid in a recipe.

Share what you’re [baking with fresh fruits or veggies](#) #FreshFruitAndVegetableMonth
June Bakers
June 1 — National Running Day

Access videos, Personal Trainer recommendations for carbs, protein and fat, WheatFoods.org

Laura Rutherford loves running. She shares facts about the role of sugar in endurance running.

Baking Hack: Bake your own running fuel with a North Dakota favorite, Oatmeal Raisin Wheat Cookies. Be sure to “condition” the raisins too!

Hack #2: No raisins? Sub chopped fresh apples for raisins and add a teaspoon of cinnamon with the sugar!
June Bakers
June 3—Doughnut Day

Bake your own!
Sugar Doughnuts!

Or, Yeast Doughnuts 3 Ways

Add Gluten-Free Apple Walnut Baked Doughnuts to your “recipe box!”

Sweet Cider Muffins spice up ANY day.

Baking Hack:
No doughnut pan? Try baking “doughnut holes” in a mini muffin pan!
June Bakers
June 5 - All about Gingerbread Day

Gingerbread is best baked ahead, stays moist and so it’s perfect to spice up June reunions of family, friends and classmates.

Ginger root, native to Southeast Asia, is just the spice to benefit digestion too!

Baking Hack: Serve this treat with a Whipped Cream Frosting. Process granulated sugar to make it super fine if needed.

I’m starting the day with a Glazed Gingerbread Coffee Cake. Why not finish with Apple Gingerbread Skillet Cake (pictured above). It could be adapted for my next camping menu too!
June Bakers
June 9—Rhubarb Strawberry Pie Day

No one knows Rhubarb Strawberry Pie better than wheat country bakers and those who bake for Taste of Home. (Photo below)

Baking Hacks: View our Pastry Pizazz guide for upping your game!
For best results? Use a glass pie plate!

Pie Infographic at www.wheatfoods.org
June Bakers
June 10—Herbs and Spices Day

Fresh thyme, basil, oregano, dill... all fresh for grilling  Fresh Herb Flat Bread

Enjoy ANY fresh bread with Basil Pesto—especially Onion Parmesan Cracker Bread.

Go retro 60’s favorite “batter” or “no-knead” Dilly Casserole Bread. Gotta love what it does for sandwiches too.

**Baking Hack:** If the stems are thin enough, thread the dry stem through the holes of a colander. Pull the stem through (inside to out) to strip the leaves, leaving them in the colander ready to sort and rinse.

Cream Cheese Spinach & Herb Rolls are a staff favorite.
June Bakers
June 12—Peanut Butter Cookie Day

Peanut Butter Blossoms may be one of the most popular peanut butter cookies...

Another pairing of chocolate and peanut butter is Chocolate Peanut Butter Cookies

Baking Hack: Be sure to oil or spray the cup you measure peanut butter in for easy release. OR, weigh or scale ingredients to reduce clean-up.
• ½ cup peanut butter weighs 135 g/4.75 oz

Build your cookie baking muscle: View Cookie Science by Lisa Pluff. BONUS:
Cookie Dough Tips and Tricks and Tips for Cookie Baking Bliss by ASR test kitchen pros.
June Bakers
June 13—Random Acts of Light Day

- Use those long summer days to bake and shed some light around you...
- Fund raise for Bake for No Kid Hungry.

Baking Hack: Download Bake for Funds and Baking Food Safety guides.

Don’t forget to sell Pumpkin Peanut Butter Dog Treats, a sure hit!
June Bakers  
June 12-19- Flag Week + Juneteenth

Sugar Cookie Fruit Flag Pizza is a great dessert to share with family and friends. Include “Juneteenth” or June 19 the effective end of slavery in the U.S!

Create a Grand Old Flag dough sculpture Centerpiece for your event.

American Flag Waffles make a creative start to the day!

Baking Hack: For dough sculpting, refrigerate your dough– it will shape more easily and helps avoid over-proofed (puffy) end products.
June Bakers

June 14—Strawberry Shortcake Day

• Add a delicious golden color and crunch. Cornmeal Shortcakes.

• Southern bakers are known for tender shortcake because their flour is milled from soft wheat, a lower protein (8%) flour. See where soft wheat's grown and being harvested this summer!

• How to build great strawberry shortcake.

**Baking Hack:** Measure the flour and fat and refrigerate both. See video on how to cut in the butter into flour until thumbnail sized chunks. Chill mixture again. Quickly form dough, cut out shortcakes and chill them again while preheating oven.
June Bakers

June 19—Father’s Day

Show Dad YOU’RE handy too. He will LOVE made-by-you ice cream cones! Even better, make them together.

- You’ll need a griddle or skillet to create Parlor Ice Cream Cones. (See right)
  TIP: Drop some chocolate chips in the cone’s tip while warm to “stop” leaks.

- While you’re going homemade, why not make some Ice cream too?

- Toasted Black Walnut Topping is the perfect ice cream topping for a dad who’s TOPS.

Ultimate baking hack: You’ve made the cones, made the ice cream, why NOT make the Sprinkles too! (TIP: Start a day or two before!)
June Bakers
June 29 - National Waffle Iron Day

Waffles make for great traditions!
Get a start with Double Wheat Waffles or a crisp Whole Wheat Waffle

Baking Hack: Perfect your waffle technique to get crisp on the outside, tender inside with baker PJ Hammel.

You’ll love Baking with Friends tried and true recipes, like Crispy Whole Grain Waffles.😊
Watch how it’s done and bake all summer!
July Bakers
Sneak Peak!

July’s a month for peaches and blueberries, county fairs, pies, picnics, wheat harvests, grilling and much more!

Fresh Peach Hand Pies are perfect to win blue ribbons, treat field hands and carry to picnics.