

2020 April Bakers

A calendar of baking hacks and hospitality.



Top Baking Hack: [Register](#) for a 2-month free trial personalized baking learning platform, [The Butter Book](#) offered by The French Pastry school with Chefs Sebastien and Jacquy.

2020 April Bakers

It's National Soft Pretzel Month!



Baking Hack: Pretzels need a “strong” wheat flour made from hard winter or spring wheat for gluten strength. On April 26, National Pretzel Day, show us your results at #HomeBaking.

- ✦ So many pretzels to bake, so little time! Parmesan to Salted Caramel, mini, and pretzel bites.
- ✦ Peanut Butter Pretzel Rolls pack great for a spring picnic!
- ✦ Create Deli Style Pretzels
- ✦ Bread with a Twist is a lesson for any age to learn the art.

2020 April Bakers

Bake for Healthy Kids!



Check out how at Distance Learning!



2020 April Bakers

April 4—#NationalHandmadeDay



✦ Originated by FromScratchFarm.com, share ***your*** handmade baked-by-me specialties! #HomeBaking

✦ Let our member test kitchen pros inspire you.

✦ Fill out your Bakesheet as your baking skills grow.

Baking Hack: Find steps to start at LEARN, HomeBaking.org



2020 April Bakers

April 5—Raisin and Spice Bar Day



National Raisin And Spice Bar Day
www.NationalDayCalendar.com

April 5
#RaisinAndSpiceBarDay

NATIONAL
DAY
CALENDAR

- ✦ This old-fashioned spice bar takes us back to small-town potlucks and family meals.
- ✦ Enjoy the National Day Calendar's [Spiced Raisin Bars](#).

Baking Hack: No need to boil raisins, but “conditioning” is a must. Cover the raisins in water or orange juice for 5 minutes. Drain and add to recipe or refrigerate for later use.

2020 April Bakers

April 7—Coffee Cake Day



- ✦ Put on the coffee or tea and bake some coffee cake originals, like Crumb Coffee Cake...
- ✦ Luscious Apple Cinnamon from the heartland,
- ✦ Or, *you'll- never-guess-it's wholegrain* smart snack Carrot Streusel Coffee Cake

Baking Hack: Streusel is German for “strewn” and is a mixture of granulated sugar for crunch and texture, brown sugar for flavor depth, flour for structure, butter or oil to moisten and create crumble, salt to offset sweetness. Spices and nuts may be added. Learn more about the types of sugar.

2020 April Bakers

April 8- 16, Baking for Passover



- ✦ Passover Orange Cake is a wonderful foundation for fruit or pareve Passover Mousse.
- ✦ Light and airy, it can also be sliced and transformed into French toast.
- ✦ Matzo meal can be made by finely grinding matzo crackers into fine, bread-crumb like consistency.



Baking Hack: Although the eggs don't have to be separated, it is important to warm the eggs while still in their shells. Place eggs in a bowl, covering them with very warm water no longer than 1-2 minutes.

2020 April Bakers

April 12—Easter Celebrations



- ✦ A perfect no-fuss Easter brunch includes Slow Cooker Hot Cross Buns! You'll have time for the Easter Egg hunt while they bake!
- ✦ Just a 25-minute prep, Easy Mini-Quiche Bites can include chopped asparagus OR spinach for spring goodness.



Baking Hack: Recipes like Yummy Pull-Apart Cinnamon Apple Bread can be shaped, covered in wrap and allowed to rise in the fridge overnight. Allow them to warm at room temperature 30 minutes to an hour before baking. Then bake as directed.



2020 April Bakers

April 12– National Colorado Day



- ✦ See why Colorado is the healthiest state in the U.S.
- ✦ **Distance Learning:** Colorado Wheat, is a major contributor to health and wellness.
- ✦ Ardent Mills and The Annex are leaders innovations in plant-based ingredients for healthful grain foods.

Baking Hack: Access WheatFoods.org and subscribe to *Kernels*, a personal fitness and recipe-rich magazine.



2020 April Bakers

April 19—North Dakota Day



- ✦ Bakers love North Dakota's top crop...wheat. North Dakota farmers grow hard red spring, durum (pasta wheat), and hard red winter. [Take a look.](#)
- ✦ Yum! Learn [How to Bake a Loaf of Bread!](#) Or, How to make your own [Fresh Pasta](#)...add herbs or veggie twists.
- ✦ **Distance Learning:** Visit virtually, [North Dakota Mill.](#)

Baking Hack: Another North Dakota farm product is sugar beets—see [how sugar for baking is produced from sugar beets](#)

2020 April Bakers

April 20—Pineapple Upside Down Cake Day



- ✦ Pineapple Upside Down Cake is as classic as Jiffy Mix, first produced in 1930.
- ✦ Receive Jiffy's classic recipe book free!
- ✦ Take a virtual tour of the mill and how Jiffy got it's start.



Baking Hack: No cherries? Place a strawberry in each ring's center!

2020 April Bakers



April 25-Zucchini Bread Day

- ✦ There's some recipes just MADE for whole grain. Zucchini Bread is one. The zucchini's moisture makes the whole wheat as tender as can be. Chocolate chips are nice too😊



100% Whole Wheat Zucchini Chocolate Chip Bread
kingarthurfLOUR.com

Baking Hack: Use a scale to weigh grated vegetables to avoid soggy bread.
No scales? Avoid packing grated vegetable into a measuring cup unless recipe directs.

2020 April Bakers

April 26—South Dakota Day



Photo: Tocabe

- South Dakota's a baking state, from wheat fields to flour. **Distance Learning:** View *How It's Made—Flour* at sdwheat.org .
- The state's bread— Fry Bread— is a delicious native bread. It's a great camp bread too!
- Immigrants brought desserts Kolaches and Kuchen, South Dakota's state desserts.

2020 April Bakers

April 30—Oatmeal Cookie Day



- ✦ Grandma's Wheat and Oatmeal Cookies have the chew and spice we love.
- ✦ The whole grain goodness of oats and whole wheat are better than a breakfast bar! Just add milk.
- ✦ Winnie-the-Pooh would love Nancy Baggett's One-Pot Honey-Oatmeal Drop Cookie.

Baking Hack: The All-American Cookie author Nancy Baggett suggests “a sprinkle of coarse crystal salt on the surface adds crunch and flavor balance to a sweet cookie.”

2020 May Bakers

SNEAK PEAK



May is...

National Egg Month

www.NationalDayCalendar.com



Learn the Power of Eggs in baking!