

2020 June Bakers

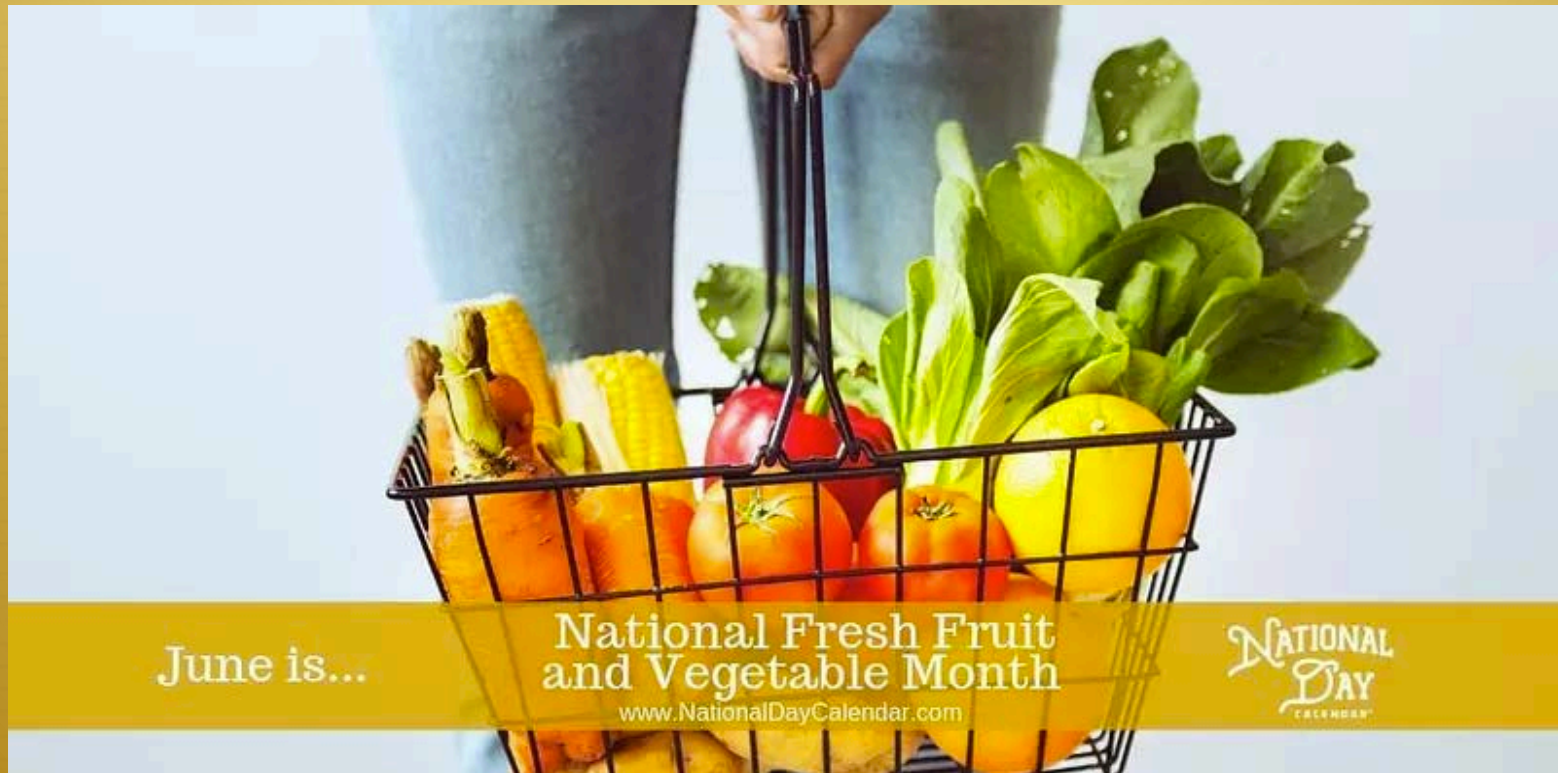
A calendar of baking hacks and hospitality.



Top Baking Hack: Boost baking's goodness with fresh fruits, herbs and vegetables harvested now. Asparagus and scallions wrapped in crepes, berries galore over shortcake, or cheese cake or mixed in scones. Savor broccoli, spinach or kale in quiche or tarts or fresh herbs in grilled flat breads.

2020 June Bakers

National Fruits and Vegetable Month



Baking Hack: Grated fresh zucchini, carrots, or apples are ~85% liquid—1 cup grated vegetable or fruit could replace about $\frac{3}{4}$ cup liquid in a recipe.

Share what you're **baking with fresh fruits or veggies** #FreshFruitAndVegetableMonth

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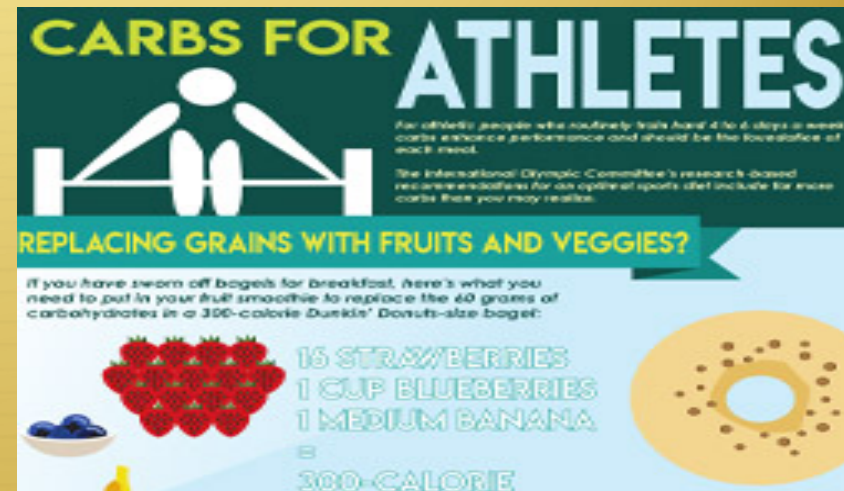
June 3—National Running Day



Access 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](#).

One of her favorites is the Fargo ND marathon!



Baking Hack: Bake your own running fuel with a North Dakota favorite, [Oatmeal Raisin Wheat Cookies](#). You can sub chopped fresh fruit for raisins and add a teaspoon cinnamon with the sugar!

2020 June Bakers

June 5—Doughnut Day



Bake your own Sugar Doughnuts!

Baking Hack:

No doughnut pan?
try baking “doughnut
holes” in a mini muffin
pan!

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June 5-Gingerbread Day

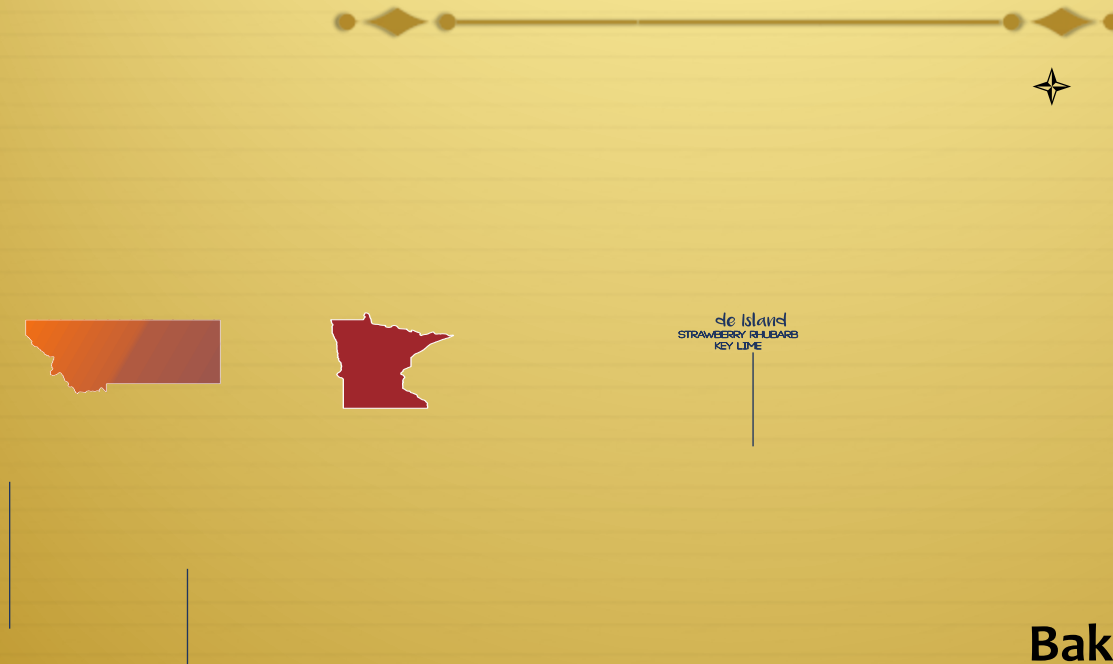


Gingerbread is not just for fall! It stays moist and is perfect to spice up the small June celebrations your family and friends may have during this “phase” of sheltering for graduations, showers And weddings.

Baking Hack: Lighten the frosting with a Whipped Cream Frosting. Process granulated sugar to make it super fine as needed.

2020 June Bakers

June 9—Rhubarb Strawberry Pie Day



✦ No one knows Rhubarb Strawberry Pie better than farm country bakers. These two early fresh fruits are welcome sights and delicious in... PIE!

Baking Hack: Rhubarb is harvested in the spring. Cut off leaves, wash, chop and you're ready for pie! Note: Never eat the rhubarb leaves—they're poisonous.

Infographic at www.wheatfoods.org

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June 10—Herbs and Spices Day



- Fresh thyme, basil, oregano, dill... they're all coming ready just in time for grilling. Along with roasted garlic, this grilled Fresh Herb Flat Bread

- As the dill comes in for pickles, bring out a 60's recipe—the classic batter bread, Dilly Casserole Bread. You'll love what it does for sandwiches too.

Baking Hack: It's tedious work to pluck fresh Herb leaves. 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.



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June 12—Peanut Butter Cookie Day



- These Peanut Butter Ice Cream Sandwich Cookies are perfect for a backyard BBQ.
- Then there's the bonus pairing of chocolate and peanut butter for Chocolate Peanut Butter Cookies

Baking Hack: Be sure to oil or spray the cup you measure peanut butter in for easy release. Using a scale to measure ingredients reduces clean-up.



Find many baking tips and “how-tos” at www.dominosugar.com

2020 June Bakers

June 13—Random Acts of Light Day



BAKE SALE
FOR NO KID HUNGRY

- Use those long summer days to lean baking and shed some light around you... Bake for No Kid Hungry. We'll help with labels, planning, recipes and more.
Baking Hack: Download Bake for Funds and Baking Food Safety guides.

2020 June Bakers

June 14—Strawberry Shortcake Day



- ✦ Take Strawberry Shortcake to new heights! Add golden color with cornmeal's crunch, [Cornmeal Shortcakes](#).
- ✦ Southern bakers are known for their shortcake because their flour is milled from [soft wheat](#), a lower protein (8%) flour. Soft wheat is also grown in Michigan and Washington.
- ✦ [How to build great strawberry shortcake.](#)



Strawberry Drop Biscuit Shortcake

Baking Hack: Measure the flour and fat and refrigerate; 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.

2020 June Bakers

June 14-20- Flag Week



Sugar Cookie Fruit Flag Pizza Is one way to bring together your neighbors or family to celebrate what we share– our country.

Celebrate “Juneteenth” or June 19 to mark the effective end of slavery in the U.S.

- ✦ Create a Flag dough sculpture Centerpiece for your event.

Baking Hack: For dough sculpting, start With a refrigerated dough– it will Shape more easily and help avoid over-proofed (puffy) end products.



Dough Sculpting recipes at
Nationalfestivalofbreads.com

2020 June Bakers

June 21—Father's Day



Show Dad you're handy too.
He will LOVE made-by-you ice cream cones! (Or make them together!)

- You'll need a griddle or skillet.,
Parlor Ice Cream Cones.

TIP: Drop some chocolate chips in the tip while warm to “stop” the hole and leaks.

- While you're going homemade, why not make some Ice cream too 😊

Ultimate baking hack: You've made the cones, made the ice cream, why NOT Sprinkles too! (But start a day or two ahead of THE day.)



2020 June Bakers

June 29, National Waffle Iron Day



There is nothing like baking a crisp Whole Wheat Waffle with dad or mom to build a tradition in your family.

Don't miss the chance to make Veggie Waffles with all the great Vegetables from farmer markets and gardens.



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



2020 July Bakers

Sneak Peak!



Celebrate National Peach Month!

Country Fruit Cobbler

Ingredients:

4 cups sliced fresh or frozen peaches (about 8)
1 cup sugar, divided
¼ teaspoon ground cinnamon
½ cup all-purpose flour
½ cup white whole wheat flour
2 teaspoons baking powder
¼ teaspoon salt
1 cup milk
¼ cup melted butter

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



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Directions

1. Preheat oven to 350 °F.
2. Combine peaches, ½ cup sugar and cinnamon in large mixing bowl. Place peach mixture in greased 13x9-inch baking dish or iron skillet.
3. Combine ½ cup sugar, all-purpose flour, whole white 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.

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 versions! Visit a fruit farm and find fruits that are grown locally to make your cobbler.

Nutrition Facts (1 serving/150g)
Calories 253, Protein: 4g, Carbohydrates 46g, Dietary Fiber: 2g, Fat: 6g, Saturated Fat: 4g, Cholesterol: 17mg, Calcium: 69mg, Potassium: 156mg, Sodium: 275mg



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 available vary, depending upon the season and local markets.



Vocabulary:

Pandowdy:
deep dish apple dessert cooked with fruit under a biscuit dough crust.



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View Peach Cobbler made on Everyday TV with Charlene Patton.