

# 2020 July Bakers

*A calendar of baking hacks and hospitality.  
Celebrate National Peach Month!*



**Top Baking Hack:** To peel fresh peaches quickly, take time to drop into a pan of boiling water, allow to stand 3-4 minutes. Using a slotted spoon, transfer them in a bowl of ice water and the peels will slip right off for your favorite cobbler, pie, ice cream or a bowl of sliced peaches.

# 2020 July Bakers



## 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



#### 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.

View Peach Cobbler made on Everyday TV with Charlene Patton.

# 2020 July Bakers

July 4<sup>th</sup> and Baking go together.



Cream puffs make the ultimate hand-held dessert for your picnic!

**Baking Hack:** Add a natural blueberry filling for Red White and Blue!

# 2020 July Bakers

July 9 -- Sugar Cookie Day



Learn some sugar cookie history and fun facts while you bake!

**Baking Hack:** Use a Frosting Starter Recipe for multiple flavors, including Red Raspberry Combine 1 cup Frosting Starter and 2 tablespoons seedless raspberry jam in a bowl. Add 2 to 4 drops red food coloring gel and mix.

# 2020 July Bakers

July 11- Blueberry Muffin Day



- ✦ Set aside a day for Blueberry Muffins...from blueberry bush to oven. If you can't pick locally, visit virtually.
- ✦ Do you have a young friend or family member to share a book with while the muffins bake?



**Baking Hack:** Toss the berries lightly with flour or confectioner's sugar before adding to the batter. Gently fold them in to avoid bursting them.

"I never mind if my blueberry Muffins turn blue! I know they Have REAL blueberries in them!"

# 2020 July Bakers

County Fair Time!



**Baking Hack:** Get the best dough recipe and **how-to-shapes** from the National Festival of Breads!

See how to **shape rosettes** rolls and **braided loaves**.

# 2020 July Bakers

July 12- Pecan Pie Day



✦ Dr. King loved all Southern Food, but his top choice was always a classic Southern Pecan Pie.

✦ Black Walnuts and Pecans are American native foods, preceding Europeans.

**Baking Hack:** Toast the pecans lightly before adding for double the flavor.



Pecan is the Al gonquin origin word for “any nut requiring a stone to crack.”

# 2020 July Bakers

July 19—Ice Cream Day



Baking Hack: Chop and stir in all or any favorite summer fruits, toasted nuts or chipped chocolate into “Shake and Make” soft serve ice cream in a bag.

# 2020 July Bakers

July 25- Hot Fudge Sundae Day



Baking Hack: Explore a locally grown, purely American nut. The Black Walnut. Start your Hot Fudge Sunday with the nuts already in it with this [Black Walnut Ice Cream](#). Drizzle with homemade [Hot fudge](#)!

# 2020 July Bakers

July 30—Cheesecake Day



Summer's freshness drips with Peaches and Cream Cheesecake goodness.

**Baking Hack:** To prevent the cheesecake from cracking, take the temperature at the center of the cheesecake – the goal is 150 degrees F. Allow it to stand and the residual baking heat will bring it to 160.

# 2020 July Bakers

July 31– Raspberry Cake Day



The fresh berries and filling make all the difference in this Raspberry Cake.

**Baking Hack:** For the cake, use a soft wheat flour- cake flour. It's lower protein, producing a tender white cake.



# 2020 August Bakers

Sneak Peak!



National Sandwich Month  
[www.NationalDayCalendar.com](http://www.NationalDayCalendar.com)

August  
#NationalSandwichMonth



Sliced, buns, flat, savory... Bake the BEST BREAD for Sandwiches!  
... Made by YOU!!