

July Baking

A calendar of baking hacks and hospitality.



Bakers Love National Peach Month. Guide to Fresh Peaches.

Top Baking Hack: Peel fresh peaches to waste less peach and capture more juice.

1. Boil water, place unpeeled peaches in it and allow to stand 3-4 minutes.
2. Prepare a large bowl of iced water. Using a slotted spoon, transfer peaches to the iced water.
3. Using a sharp knife slip the peels off. Slice, dice, puree, enjoy.

Fresh Peach Hand Pies.

July Baking

Celebrate National Peach Month!



All bakers have a favorite PeachCobbler up their sleeve.

But ...what IS a COBBLER?

A cobbler gets its name from the biscuit topping, which resembles cobblestones

Put it all together in a Peaches and Cream Scone. YUM.



Baking Hack:
View Peach Cobbler
made on Everyday TV
with Charlene Patton.

July Baking



Ginger Snaps are fabulous served with sliced peaches...or to crumble with chocolate whipped cream or as the sandwich for Homemade Peach Ice Cream.

Baking Hack: To soften premium ice cream for uniform scoops to put between cookies, place ice cream in *refrigerator* (not at room temperature) for 20-30 minutes.



July Baking

July 4th and baking go together.



Create a [Star-Spangled Summer Fruit Cobbler](#) to-go!



Celebrate with an old-fashioned cool-and-creamy pot luck picnic dessert! Welcome the [Cherry Poke Cake](#) back with a whipped white chocolate twist!

Baking Hack: Stir 2 Tablespoons cornstarch **OR** 4 Tablespoons (1/4 cup/28g) flour into 4-5 cups of fresh fruit and 3/4 to 1 c. sugar mixture to thicken the filling of a cobbler or pie.

July Bakers

July 9 Sugar Cookie Day



Baking Hack: Find Everything You Need to Know About Decorating with Frosting plus much more to help you create unique cookies. Roll your cookies in your own Rainbow Sugar palate of colors.



Explore Sugar Cookie Tips and Fun Facts!

Bake your favorite sugar cookies and take orders from family, friends or co-workers! Deliver some funds for Bake Sale No Kid Hungry.



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.



North Dakota Wheat
Blueberry Oat Muffins

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



July Bakers

Harvest is happening across the heartland, Field to Flour.

National Festival of Breads 2021 winners are in the books!



Traditional Breads, Hearty Wild Rice 'n Tart Cherry

Barbara Estabrook



Sweet Bread/Rolls,

Apricot-Raisin Babka Ring

Susan Simpson



Creative Bread Shape

Blueberry Blossom Tree Braid

Madee McKee



July Bakers

County and state fairs are calling!



County Fair Time calls for the blue-ribbon-class Layer Cake!

Access NEW Baking Guides
Learn from the pros.



Brown Sugar Peach Layer Cake brings it to life.

Baking Hack: Bake cake layers in glass bakeware for less doming.

The tempered glass conveys heat more evenly from outside to center of the layers so it is less likely to dome. Be sure to evenly scale or divide the batter between the pans.

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.](#)

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](#)!

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.

July Bakers

Zucchini's coming! You need a plan.



[Black Walnut Zucchini Bread with Lemon Glaze](#) is a great start 😊



[Savory Zucchini and Cheese Muffins](#) are a match for any meal.

Baking Hack: Never try to use all the zucchini produced in summer. [Freezing is the best option for safely preserving zucchini.](#) Grate and freeze for future baking!

August Bakers

Sneak Peak! It's Sandwich Month!



YOU can bake the BEST BREAD for Sandwiches.

Everyone's for "Just like Homemade."

Check out the well-tested BREAD VARIETIES at National Festival of Breads.



SANDWICH HACKS for NATIONAL SANDWICH MONTH

1. Weave the bacon together before frying on a parchment-lined cookie sheet in a 450 degree F. oven to avoid the bacon from falling out when you bite into the sandwich.
2. Instead of bread or toast, make a waffle sandwich.
3. Turn your freshly-baked bread on the side to slice instead of slicing from the top. That helps prevent squishing the bread.



Crispy Whole Grain Waffles