

June Bakers

A calendar of baking hacks and hospitality.



Top Baking Hack: Bake with local fresh fruits, herbs and vegetables harvested now. So many options try a new one every week. Asparagus and scallions wrapped in crepes. Berry shortcake, cheese cake or with our native nut, Black Walnut scones. Savor broccoli, spinach or kale in quiche or fresh herbs in grilled flat breads.

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

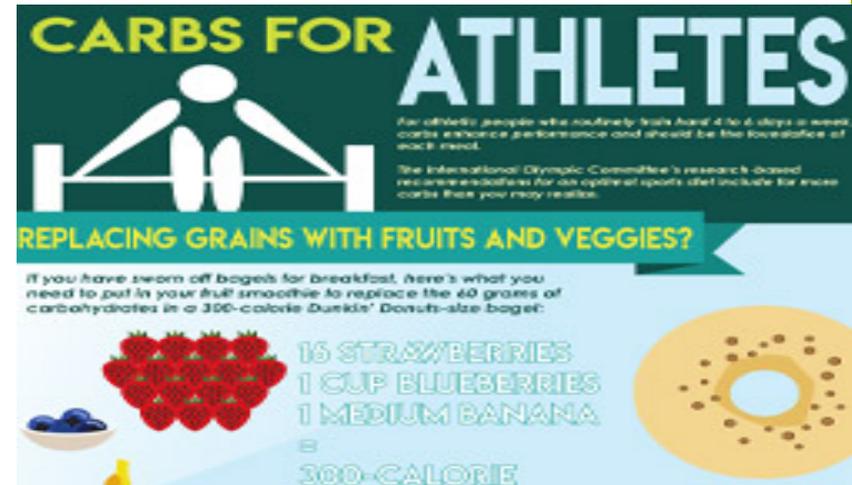
June Bakers

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! Be sure to “[condition](#)” the raisins too!

June Bakers

June 5—Doughnut Day



Bake your own Sugar Doughnuts! Or, Yeast Doughnuts 3 Ways... 😊

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

Baking Hack:

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



June Bakers



National Festival of Breads

June 9, 2021

Join the Watch!! Premiere's on Facebook.
Step 1: [Like Our Facebook Page](#) to stay up-to-date on event details, connect live June 9, 2021.

Step 2: [Subscribe to Our Newsletter](#)
Enter your email so you don't miss updates.

Step 3: [Tune In to the Event Premiere](#)
[Join us on Facebook](#) on June 9, 2021 for the winner of America's bread baking championship!

Baking Hack: Start young and bake often.
Check out the [Youth Category!](#)



[Hearty Wild Rice 'n Tart Cherry Bread](#)



[Apricot-Raisin Babka Ring](#)



[Savory Thai Peanut Sauce Rolls](#)

June Bakers

June 5-Gingerbread Day



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

Baking Hack: Lighten up with a Whipped Cream Frosting. Process granulated sugar to make it super fine if needed.



I'm starting with this Apple Gingerbread Skillet Cake. It's ingredients may go camping with us too!

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.

Pie 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

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.



Cream Cheese Spinach & Herb Rolls are a staff favorite.

June Bakers

June 12—Peanut Butter Cookie Day



[Peanut Butter Ice Cream Sandwich Cookies](#) are perfect for a backyard BBQ.

- **BONUS!** Pair 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. Even better weigh or [scale ingredients](#) to reduce clean-up.

- ½ cup peanut butter weighs 135 g/4.75 oz

Build your cookie baking muscle with [Cookie Capers](#).

Test kitchen pros [Cookie Dough Tips and Tricks](#) and [Tips for Cookie Baking Bliss](#)

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 [Leukemia & Lymphoma Society](#) or [Bake for No Kid Hungry](#).

Baking Hack: Download [Bake for Funds](#) and [Baking Food Safety](#) guides.

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 Grand Old Flag dough sculpture](#) Centerpiece for your event.

Baking Hack: [For dough sculpting](#), start with a refrigerated dough– it will shape more easily and helps you avoid over-proofed (puffy) end products.



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 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 20—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.)





June Bakers

June 29-National Waffle Iron Day

Waffles make for great traditions!

Build your muscle with

[Double Wheat Waffles](#) or
a crisp [Whole Wheat Waffle](#)

[Veggie Waffles](#) are a great for
dinner or supper and use “your
choice” of veggies from your
garden or Farmer’s Market.



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



July Bakers

Sneak Peak! National Peach Month!



1-2-3 Peach Cobbler

Fresh Peach Hand Pies

Try a new peach
recipe every week!



Peach Melba Jelly Roll



Peachy Muffins

