# April is for Baking

A Calendar of Hospitality, Events and Hacks!







# April 6, 2022- 7 PM Eastern Time Celebrations Take Cake!

Attend LIVE ZOOM FORUM

- Chef Eleonora Lahud, ASR-Group Icings, Buttercream, Meringues
- Elizabeth Hagan, National Educator Award winner-Birthday Cakes around the World
- Free cake baking resources
- <u>Register now at HomeBaking.org</u>

"Everything's Sweeter When Shared."



Rainbow Sprinkles Cake



Soft Pretzel Month begins when you bake Bread with a Twist

- Classic Wholegrain Pretzels (right) give you your start.
- <u>Soft Pretzels</u> options...
   Mini...Salted Caramel
  ...Cinnamon Sugar...Pesto
  Parmesan...and <u>Cheddar</u>
  <u>Jalapeno Pretzels</u>-
- Shape and bake extra thick, for super sandwich buns!



Baking HACK: View How to Make Soft Pretzels, https://youtu.be/eSBsUyj37dM



April 1- No Fooling! It's Sourdough Bread Day.

- San Francisco Sourdough Bread's the most famous sourdough in the U.S.
- Making your own isn't as hard as you think (right)
- No time to feed starter? Let Red Star's sourdough yeast go to work!



Baking Hack: Place a large metal bowl, (must be oven proof), over your loaf in the oven for first 30 minutes. (The bowl creates steam around the bread for a chewier crust.) Bake in hot oven (450° F. until crust golden, interior temperature, 210° F.

April 2- Peanut Butter and Jelly Day

Peanut butter was a much sought after ingredient when it <u>debuted</u> at the Chicago World's Fair in 1883.

Home Economist Julia Davis Chandler first paired Peanut butter and

*Jelly i*n 1901.

Peanut Butter and Jelly Swirl Rolls (right) give Cinnamon Rolls competition for breakfast.

Peanut Butter and Jelly Muffins- Gluten Free or Wheat- are delicious! (right)

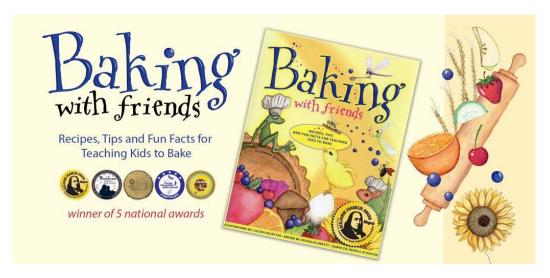


Baking Hack: Launch spring get-togethers with the MANY biscuit variations in <u>JIFFY's FREE recipe book</u>.



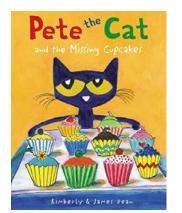
April 3-9- National Library Week



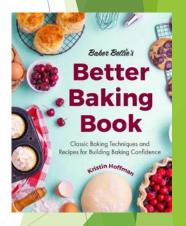


- Book and Bake! Reading and following a baking recipe is literacy building!
- Check out the latest Baking Books!

<u>Baking with Friends</u> includes a "read" for every recipe and age-Appropriate baking tasks for children.



Baking Hack: Master creative cupcakes like Pete the Cat!
Learn test kitchen pro baking, frosting and decoration basics and tips.



April 8- A Day for Empanadas



#### Beef Empanadas

- Empanada is a Galician, Portuguese and Spanish word- em pandar- "to wrap or coat in bread" - then bake or fry.
- Sweet spices to savory, empanadas may be stuffed with almost anything...Chef Gemma Stafford demonstrates Chocolate Dulce de Leche Empanadas.
- Empanada <u>crust is similar to pie</u> <u>crust</u>, but leavening gives extra "lift."



Baking Hack: Cut *cold* (40°F) lard, butter or shortening into the flour, salt and baking powder mixture; then chill it again while the filling cools.

#### April 13- Peach Cobbler Day

- Cobbler history: "Unable to make traditional suet puddings...settlers instead covered a stewed filling with a layer of uncooked plain biscuits or dumplings, fitted together."
- When <u>cobbler</u> (right) is fully cooked, the surface may look like a cobbled street.
- View <u>Biscuits 101 with Chef</u> <u>Devin Donley, Renwood Mills.</u>





Watch Charlene Patton prepare Country Fruit Cobbler.

Baking Hack: Cook the fruit, sugar and cornstarch mixture on the stove top, pour into the casserole dish and hold in the hot oven while you make the "cobbles" (sweet biscuits).

April 14- Gardening Day

The <u>Veggie Waffle</u> is simply the best start this week's end.

Spring rains have asparagus popping up willy-nilly for a <u>Spring Tonic Quiche</u>.

Baker Bettie shares her tips on how to make pie crust for all you garden fresh baking.



Baking Hack: For Quiche I love this 100% whole wheat pie crust. To prevent a soggy bottom: when you heat the oven, heat a baking stone or heavy sheet pan upside down and bake the pie on this screaming hot surface.



April 15- Go bananas!

Banana Cupcakes for starters...

...Native black walnuts put pizzazz in <u>Banana Bread</u> and finish strong with...

Banana Upside Down Cake (right) with creamy caramel sauce will

become TRADITION.



Baking Hack: Keep bananas at-the-ready.

Peel bananas at the point of ripeness right for one of the options.

Wrap in waxed paper, drop into a zipped food bag, and freeze.



#### April 20- Pineapple Upside Down Cake

You're picnic-ready for Spring outdoor events with this cake.

- Go with the personal size! (right)
   <u>Pineapple Upside Down</u>
   <u>Cupcakes!</u>
- Serving a crowd? Here's one Pineapple Upside Down Cake we all love!
- Traditionalists bake Pineapple
   Upside Down Cake in cast iron.



Baking Hack: When a recipe calls for cake flour and you're out, whisk together 2 Tablespoons cornstarch and 7/8 cup bleached all-purpose flour for each cup. Just remember, there's no real substitute for the tender crumb soft wheat flour provides.

April 23- Cherry Cheesecake Day

You'll love the lightness of No-Bake Cherry Vanilla Cheesecake!





- How to celebrate? Hold a cherry cheesecake making session at home with family or friends!
- Thank the Greeks! It's believed cheesecake was created on Samos, 2000 B.C.

Baking Hack: Taste how adding fresh citrus zest or juice brightens and lightens this cheese cake cousin, <u>Strawberry Cream Cheese Tart.</u>



April 25- Zucchini Bread Day

<u>Garden Harvest Zucchini</u> <u>Bread</u> will be a new favorite. Less oil, more flavor!





 Blend zucchini and with two cheeses and fresh thyme and green onion Savory Muffins.

Baking Hack: Fresh is best, but in a pinch, 1 Tablespoon fresh herbs may be substituted with ½ to 1 teaspoon of the same herb, dried.





# April Baking April 26- Kids and Pets Day

- Bake-your-own whole grain antioxidant-rich pet treats.
- Best of Breed Dog Treats are whole grain and protein-rich.
- How-to video, <u>Pet Treat Tips.</u> and <u>step-by-step recipe.</u>



Elaine Aukstikalnis, King Arthur Flour friend, shares her Best of *Breed Dog Treats*, "vetted by the vet."

Baking Hack: Use a fork to "dock" the pet treats horizontally across the cut-out treat for crisp baking. BUSY?? Don't hesitate to make a log of dough, refrigerate and slice ¼-in thick small "kibble" treats too.

# May Baking Calendar

HOME BAKING

Take a Sneak Peak!



Strawberry Cream Cheese Shortcake



Baking Hack: Explore why sugar is added to foods we love!
Sprinkle a teaspoon on fresh strawberries to release juices (macerate).