May Baking
Bake all things strawberry.

Fresh Strawberry Frosting makes vanilla loaf cake perfect for spring parties.

Strawberry Cream Cheese Shortcake is “jiffy” to prepare! (below)

Strawberry Drop Biscuit Shortcake

Baking Hack: Create a luscious strawberry topping with 16 oz. sliced berries, 3 Tablespoons maple syrup and pinch of salt- simmered 8-10 minutes.
May Baking
National Mediterranean Diet Month

GOAL: Bake MORE flat breads...

- 3-Ingredient Flat Bread
- A baker’s dozen Focaccia
- Greek Soft Wraps (far right)

Baking Hack: Baking with olive oil helps your baked goods last longer, adding vitamin E and polyphenols.

Sun-dried Tomato Basil and Mozzarella Focaccia
May Baking
May Day... begin with lemonade!

- Make your own Sparkling Lemondade!
- Bake a cake as Southern as Lemonade and Sweet Tea. Arnold Palmer Sweet Tea and Lemonade Cake with Lemonade Frosting!
- Don’t miss baking a PINK Lemonade Cake too!!

Baking Hack: Southern lemonade cake recipes may ask for “plain flour” meaning it is not a self-rising flour blend with the leavening mixed in. Southern bakers know their wheat-- soft red winter- is a lower protein, enriched and bleached wheat flour— a perfect cake flour!
May Baking

Thank a wheat farmer near you!

- Farmers in the northern U.S. are planting spring wheat while in the south they’re harvesting winter wheat!
- Go Field to Table and meet wheat farmers in Kansas, then watch wheat harvest in South Dakota.
- Enjoy baking with ALL the different wheat flours— all-purpose, bread, cake, pastry, short-patent, whole wheat, red or white...
- Enjoy these Bake-with-Me videos!

Baking Hack: Be a wheat detective...what class of wheat do you think this is?!
What would you bake with it?
May Baking
May Picnics and Reunions will love home-baked cream puffs.

Baking Hack: Recipes may call for “room temperature eggs.” Prep them in-a-hurry by placing eggs in a bowl and covering with lukewarm water for 5 minutes.

The cream puff’s strength - also called choux pastry - comes from a structure made from eggs, flour, water, salt and butter.

Find great step-by-step instructions from Hudson Cream Flour test kitchen.
May Baking

It’s not spring until you’re baking with rhubarb.

- **Rhubarb Bread**...a tender quick bread studded with rhubarb and a drizzle of icing.

- **Strawberry Rhubarb Pie** is a must for many spring bakers!

- **Chef Gemma Stafford’s Simple Rhubarb Crisp** (lower right) is just the best.

**Baking Hack:** When you can get it fresh at the store or farmer’s market, buy extra, wash and chop into 1-inch pieces and freeze flat in freezer bags for your next recipe.
May Baking

❤ Celebrate Mother’s May 8 ❤

- Chocolate’s a sure thing...Brownies of all types are perfect! Fudge, cake, bites...

- ...Katy’s chewy dairy-free...

Chef’s Tip: Get to know your cocoa! Check out the difference between Dutch-process, natural, black... and the leavening to use for each.

Create your own Brown Sugar Body Scrub for mom from brown sugar, olive oil and vanilla.
May Baking

May 13 is Apple Pie Day

- A Dutch cookbook dated 1514 has a recipe- Appeltaarten
- Spicing in 1514 included cardamom, ginger, cinnamon, nutmeg, clove, mace.
- Apple Pie finally made it over the ocean to the colonies in the 17th century.

Baking Hack: You’ll love this option - Apple Pie Bars- (right). It’s made with a shortbread crust (no rolling required. 😊
Note: All pies are best baked in glass.
May Bakers

May 14- Buttermilk Biscuit Day

- Southern bakers know biscuits. Kentucky’s Sunflower Flour Mill bakes Buttermilk...Orange...Sausage...Biscuit Beignets and Cinnamon Sugar Biscuits
- Michigan’s soft wheat is home to the Chelsea Milling Company has biscuits down. Fruit Biscuits
- Oklahoma Shawnee Mill’s Land Run Sweet Biscuits will become HISTORIC in your family!
- If you bake biscuits you’re going to need Homemade Strawberry Jam.

Baking Hack: Catch Southern baker Chef Donly’s demo, Biscuits 101.
May Bakers

May 17—*Cherry Cobbler Day*

- Cherry Cobbler was born from pioneer ingenuity.

*Settlers baked cobblers on a hearth or in the campfire coals in Dutch ovens... so what’s stopping you? 😊*

- Create a Fruit Cobbler with in-season summer fruits.

**Baking Hack:**  *Glass bakeware* provides great even heating and browning for the cobbler crust PLUS it’s great to serve oven-to-table.
May Baking
May 20- National Pizza Party Day

- Americans eat about 100 acres of pizza PER DAY!
- All-purpose unbleached flour is great for thin Sicilian-style and deep-dish pizza crusts. Ceresota flour is the #1 Chicago pizza flour.
- Explore the Top 12 Pizza Recipes at Red Star-breakfast, lunch, dinner and dessert.
- Why not grill your next pizza?

Baking Hack: Dough should be “rested” or relaxed to roll or press into the pan. Bake pizza in a very hot oven (475-500°F)

Quick Whole Wheat Pizza

Apple n’ Spice Pizza Cookie - a 1970s dessert pizza!
May Baking
May 28—A special day for Hamburgers!

- It’s time for some of the glory to go to the buns! Go for Beautiful Buns😊
- DIY Burger Buns give you a significant BBQ edge!
- Options galore: Chewy Pretzel Buns, Curry Chia Onion Buns, or Wheat Dill Buns.

**Baking Hack:** Adding potato flakes for 2-4 tablespoons of the all-purpose flour will tenderize and prevent firming. Using the *tangzhong* method of baking also produces tender, softer buns.
May Bakers Remember…
May 30- Memorial Day

▶ Honor the veterans at your family or community picnic with this old-fashioned Cherry Poke Cake. (right)

▶ Another great option?? Sugar Cookie Fruit Flag Pizza.

▶ Need a gluten-free option? Go with a Blueberry Coffee Cake!

Baking Hack: Baking gluten-free can take some extra finesse! A professionals’ gluten free baking test kitchen tip: Allow batter or dough to rest 20-30 minutes, covered, before baking to allow them to absorb liquid, thicken and prevent a gritty texture.
June Bakers
Bake for summer learning, country and camp explores.