

JULY BAKERS

A CALENDAR OF BAKING HOSPITALITY & HACKS

Bakers Love National Peach Month.

Guide to Fresh Peaches.



Bring it all together with Peaches and Cream Scones.



Fresh Peach Hand Pies.

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.

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WHEAT HARVEST IS HAPPENING
ACROSS THE HEARTLAND
FIELD TO FLOUR.



Harvest hands or urban gardeners, love the goodness of wheat flour with peach preserves in Peaches and Cream Biscuit Handpies.



Take a virtual visit to wheat harvest in action. With farmer Jason Ochs, Hamilton County, KS

Baking Hack: Just five natural ingredients to make your own peach jam- peaches, apple, granulated sugar, lemon juice and butter. The apples provide the pectin (to thicken jam) and butter helps prevent foaming



Discover winter wheat harvest, how flour is made and more!

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BOOKMARK THIS PEACH COBBLER IN YOUR “ANYTIME, ANY WHERE” SITES.

Need-2-Know:

What IS a COBBLER?

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

Baking Hack: The appealing golden color and yumminess of the cobbler crust are due to the natural attributes sugar brings to baking.

Carmelization is a cascade reaction where sugar molecules break down into smaller and smaller parts and turn deeper brown and develop rich flavor.



1-2-3 Peach Cobbler

View Peach Cobbler made on Everyday TV with Charlene Patton.

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Chef Gemma Stafford's Gingersnap tips:

- Use fresh and dry ginger...or add a teaspoon of dry ginger no fresh is handy.
- Allow cookies to cool on the pan for a long time to be firm and crunchy.
- Make the dough, scoop and freeze up to 12 weeks- then bake as usual.

Ginger Snaps are fabulous served with sliced peaches...or to crumble with chocolate whipped cream or to sandwich 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.



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JULY 4TH SPARKLING IDEAS



Create a Star-Spangled Summer Fruit Cobbler to-go!

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 (right).



Welcome the Cherry Poke Cake back with a whipped white chocolate twist!



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THE BEST GRAHAMS ARE BAKED BY YOU!



- Up your baking game with Courtney Gaine, PhD, RD and *Food Science: Sugar's Many Roles in S'Mores*.
- King Arthur Baking has one of the best for whole wheat homebaked grahams- you'll love 'em in your next s'mores or plain.
- Learn the Sylvester Graham's history for this favorite cracker!

Baking Hacks for Graham Crackers: Roll with dough ultra-thin- 1/16 –in between parchment for an easy transfer to baking sheet. For a less “wheaty” whole grain flavor, use a small amount of orange juice for some of the water.



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JULY 9 SUGAR COOKIE DAY



Explore [Sugar Cookie Tips and Fun Facts!](#)

Cousin to the Sugar Cookie, the [Snickerdoodle](#), is a sure bet too!

Bake your favorite sugar cookies [and take orders from family, friends or co-workers!](#)

Deliver some funds for [Bake Sale No Kid Hungry.](#)

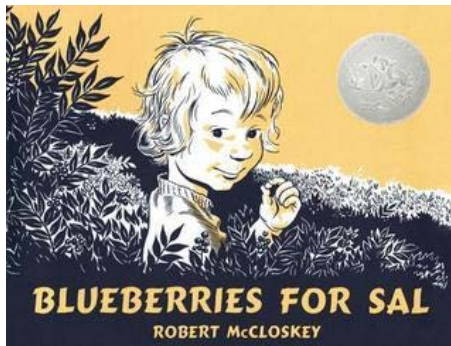
Baking Hack: Find [Everything You Need to Know About Decorating with Frosting](#) plus much more to help create unique cookies. Roll cookies in designer [Rainbow Sugar](#) [palate of colors](#).

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JULY 11- BLUEBERRY MUFFIN DAY

Set aside a day for Blueberry Muffins... If you can't pick locally, visit virtually.

Share a book while the muffins bake...



Baking Hack: Toss the berries lightly with flour or confectioner's sugar before adding to the batter.



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!"



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COUNTY AND STATE FAIRS ARE CALLING!



County Fair Time calls for blue-ribbon-class Layer Cake! Access our Cake Forum and Resource Guide from the pros.



Brown Sugar Peach Layer Cake gets purple ribbon everytime.

Gluten Free Vegan Vanilla Cake is a prize winner too.

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.

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JULY 19—ICE CREAM DAY



Black Walnut Homemade Ice Cream takes it to a new level.

Four natural, native ingredients: Cream, sugar, eggs, and black walnuts. No substitutions please!



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. (above)

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JULY 25- HOT FUDGE SUNDAE DAY



For a cool summer twist, bake Hot Fudge Pudding Cake in your slow cooker!

Baking Hack: Drizzle yours with the best– natural, homemade Hot fudge!

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JULY 30—CHEESECAKE DAY



Creamy Blueberry Cheesecake.

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°F. Allow it to stand and the residual baking heat will bring it to 160°F.

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ZUCCHINI'S COMING! WHAT'S YOUR PLAN?



No baking calendar is complete without CHOCOLATE! Fudgy comes to mind with this Chocolate Chocolate Chip Zucchini Bread. Whole wheat flour works great, this bread is so moist. Just substitute $\frac{1}{2}$ and $\frac{1}{2}$ or 100%.



Savory Zucchini and Cheese Muffins “make” a meal.

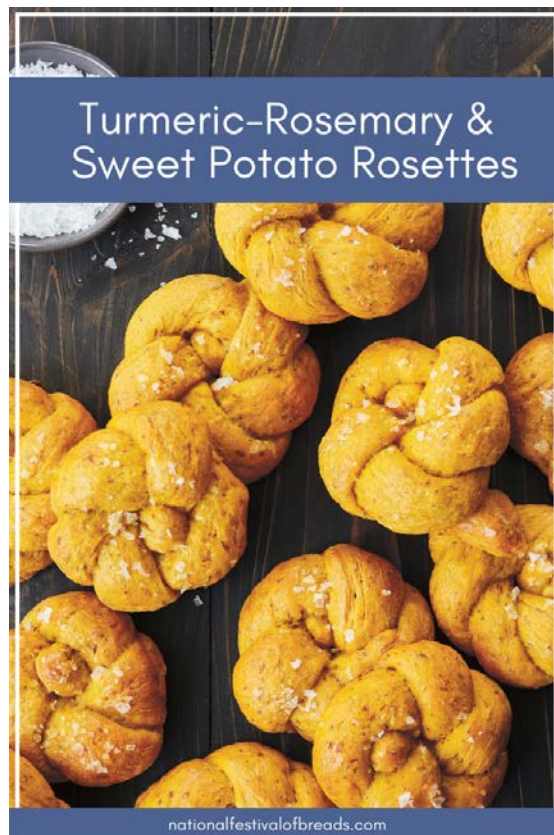
Baking Hack: Never try to use all the zucchini produced in summer. Freezing is the best option for safely preserving zucchini. Grate and freeze for future baking!

AUGUST BAKERS

SNEAK PEAK INTO SANDWICH MONTH

Build with the BEST BREAD and BUNS for Sandwiches.

- Taste or \$\$\$, “Just like Homemade” wins.
- Wrap sandwiches Connie’s FLAT BREAD.
- Find winning creative variations like Turmeric-Rosemary Sweet Potato buns, 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°F. oven to keep the bacon in the sandwich.
2. Instead of bread or toast, why not a waffle sandwich?
3. Turn your freshly-baked bread on the loaf's side to slice instead of slicing from the top to prevent squished slices.



Crispy Whole Grain Waffles