



A calendar of hospitality, events and hacks!



Asparagus...spinach...green onions...broccoli...







- <u>Easy Mini-Quiche Bites</u> (left) are perfect for a ready-to-go breakfasts or brunch.
- Spring rains have asparagus popping, perfect for a Spring Tonic Quiche.
- Take a listen to Baker Bettie on how to make pie crust for garden fresh baking.

Baking Hack: For Quiche we love a 100% whole wheat pie crust. To prevent soggy bottoms, bake in glass pie plates!



There's a soft pretzel for every taste, every day.

- <u>Let Classic Wholegrain Pretzels</u> get you started
- <u>Soft Pretzels</u> ... Mini...Salted Caramel
 ...Cinnamon Sugar...Pesto Parmesan...bites...
- Cheddar Jalapeno Pretzels
- View How to Make Soft Pretzels, <u>https://youtu.be/eSBsUyj37dM</u>

Baking HACK: <u>Shape pretzels extra thick</u> for super sandwich buns! Make them <u>"Everything" Soft Pretzel!</u>





April I- No fooling! It's sourdough bread day.



- Bread history starts with sourdough.
- Explore with Baker Bettie <u>No-Knead</u>
 <u>Sourdough</u> and <u>how to make a sour</u>
 <u>dough starter from scratch</u>.
- You'll love <u>Easy Everyday Sourdough</u>
 <u>Bread (right)</u>
- No time to feed starter? Let <u>Red Star's</u> sourdough yeast go to work!



Baking Hack: On cold days, place your shaped bread to "proof" ("raise") in a microwave or standard oven with a steaming cup or bowl of hot water. Target temperature range for proofing? 90-105° F. (NOTE: Hotter is not better.)

April 2- #PeanutButterAndJellyDay

Peanut butter went viral after it <u>debuted at the Chicago World's Fair in 1883.</u>
Home Economist Julia Davis Chandler first paired Peanut butter and Jelly in 1901.

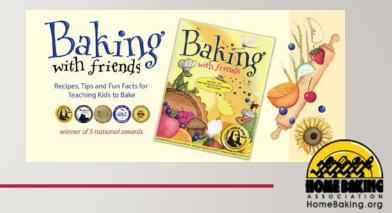


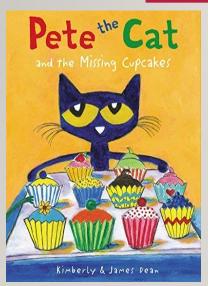
- Peanut Butter and Jelly Swirl Rolls will delight!
- Peanut Butter and Jelly Muffins— Gluten
 Free or Wheat— are delicious! (left)

Baking Hack: Mix <u>Peanut Butter Cookie</u> batter. Instead of "criss-cross," fill the center with your best jelly like you would a <u>Thumbprint Cookie</u>.



April 3-9- National Library Week





- Book and Bake! Is a delish path to literacy building!
- <u>Baking with Friends</u> includes recipes plus age-appropriate tasks for children.
- Master creative cupcakes just like <u>Pete the Cat</u> with <u>Domino Carrot Cake</u>

Cupcakes (right)

Baking Hack: Learn test kitchen <u>baking</u>, <u>frosting</u> <u>and decoration basics and tips</u>.



April Baking April 9- Easter Basket Bounty



Don't miss this Easter Egg Cookie Decorating Kit

Family and friends will love these new twists to your Easter bread basket!

• <u>C&H Carrot Cake Cinnamon Rolls</u> (right)





Baking Hack: Almost Instant Dinner Rolls pair so well with your meal...and time! (left)



April 13- Peach Cobbler Day



Watch Charlene
Patton prepare
Country Fruit
Cobbler.



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

Baking Hack: Cook the fruit, sugar and cornstarch mixture, pour into the baking dish and hold in the hot oven while you make the "cobbles" (sweet biscuits). Use a <u>buttermilk</u> <u>biscuit mix</u> for a quick batter fix!

April 15- Coffee, tea or dessert, go bananas!

- <u>Banana Sourcream Coffee Cake</u> is a must...(top right)
- Add native black walnuts for a gourmet
 Banana Bread
- Banana Upside Down Cake is what's for dessert, with a creamy caramel sauce

Baking Hack: Keep bananas at-the-ready. Peel bananas at the point of ripeness right for baking options. Wrap in waxed paper, drop into a zipped food bag, and freeze. Pull out as many as needed.





April 20- Pineapple Upside Down Cake

Generations of potluck home bakers share this cake.

- <u>Pineapple Upside Down Cupcakes</u> are perfect for one.
- Here's the <u>Pineapple Upside Down Cake</u> we all love! (above)
- Traditionalists bake Pineapple Upside Down Cake
 in cast iron. A 10-inch cast iron = 8 X 8 X 2-inch pan





It's cherry cheesecake day, a day to thank the Greeks! Cheesecake was believed created on Samos, 2000 B.C.



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



- How to celebrate? Hold a cherry cheesecake making session at home with family or friends!
- Let <u>Chef Gemma</u> be your guide to all things cheesecake- from no-bake to New York Cheesecake!



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

- Blend zucchini with two cheeses and fresh thyme and green onion in <u>Savory</u> <u>Muffins</u>. (lower right)
- Garden Harvest Zucchini Bread will be a new favorite. Less oil, more flavor! (right)
- <u>Lemon</u> adds the zest to zucchini bread. (far right)



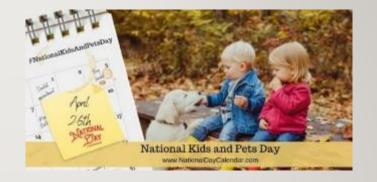






Baking Hack: Fresh is best, but in a pinch, I Tablespoon fresh herbs may be substituted with $\frac{1}{2}$ to I teaspoon of the same herb, dried.

April Baking April 26- Kids and Pets Day





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

- What's best in a pet treat?
- Bake-your-own whole grain antioxidant-rich pet treats.



- Best of Breed Dog Treats are whole grain and protein-rich. (left)
- How-to video, <u>Pet Treat Tips.</u> and <u>step-by-step recipe</u>.

Baking Hack: Use a fork to "dock" the pet treats horizontally across the cut-out treat for crisp baking.





May Baking Calendar

"Everything's sweeter when shared." Take a sneak peak!





May celebrations call for cake! Join Chef Eleonora Lahud, ASR, for a recorded ZOOM.

Icings, Buttercream, Meringues

Baking Hack: Explore why sugar is added to foods we love!

Sprinkle a teaspoon on fresh strawberries to release juices (macerate).

