

# July Baking

*A calendar of baking hospitality & hacks.*



Perfect your peach crisp baking form with Baker PJ Hammel.



Learn the nutrition facts about summer fruits bakers love in crisp, cobblers, pies, buckle, scones, cake...

- Summer Fruit Crisp (left)
- Peaches and Cream Scones



## Top Baking Hack:

### Guide to Fresh Peaches.

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 to slip the peels off. Slice, dice, puree, enjoy.



# July Baking

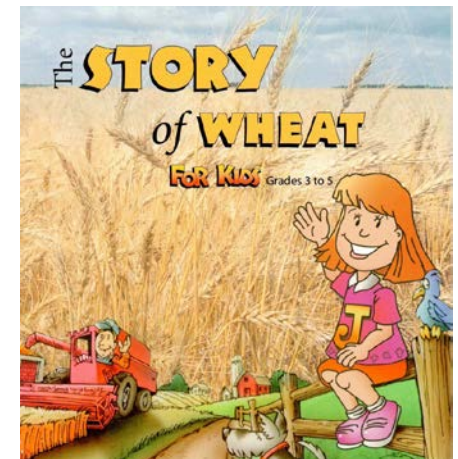


Harvest hands or urban gardeners, love the goodness of wheat flour with peach preserves in Peaches and Cream Biscuit Hand pies (left)



Summer's all about wheat harvest in action. Harvest 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!



# July Baking



Bookmark peach cobbler - your “anytime, any where” dessert.



1-2-3 Peach Cobbler

View Peach Cobbler made on [Everyday TV](#) with Charlene Patton.

## **Need-2-Know:**

What IS a COBBLER?

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

Peaches have been grown in Georgia since the 18<sup>th</sup> century. Don't miss the World's Largest Peach Cobbler featured at the Georgia Peach Festival in Peach County.

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

# July Baking

Zucchini's coming! You'll need a plan ☺ .



Black Walnut  
Zucchini Bread with  
Lemon Glaze is a  
great start...



Savory Zucchini  
and Cheese  
Muffins match  
any meal.



Savory Zucchini Cheese Rolls  
or Zesty Zucchini Twist Bread  
round out your plan.

**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!



# July Baking

July 1- Ginger Snap Day



Ginger Snaps are fabulous served with sliced peaches...  
...and Gingersnaps are great to sandwich a favorite ice cream.  
Chef Gemma Stafford provides her crispy Ginger Snap tips!

**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.

# July Baking

## July 4<sup>th</sup> sparkling ideas



Put the [Pizazz in your Pies](#) with Marla Prusa, an FCS baking and foods teacher.

Follow the [step-by-step to this American Flag Pie](#)...a strawberry rhubarb summer masterpiece!



**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).



# July Baking

July 5- Graham Cracker Day



Top on the summer baking list?

100% Whole Wheat Graham Crackers! They're perfect for S'Mores and more!

Learn all about S'mores and more!

Baking Hack: Roll out the dough 1/16<sup>th</sup> inch thick between two greased parchment sheets; remove top sheet and transfer the sheet directly onto sheet pan. Be sure to score or dock the dough.



# July Baking

July 9 Sugar Cookie Day



**Baking Hack:** Find Everything You Need to Know About Decorating with Frosting plus much more to help you create unique cookies.

Create your own designer colored sugar with our Rainbow Sugar palate of colors.

Explore Sugar Cookie Tips and Fun Facts!

You'll love Chef Tess's Supreme Soft Sugar Cookies too!

Bake your favorite and take orders from family, friends or co-workers!





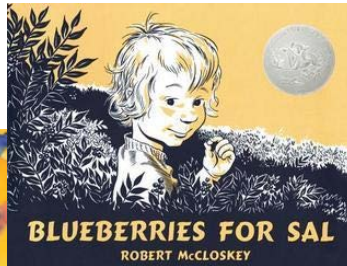
# July Baking

July 11- Blueberry muffin Day

"I never mind if my Fresh Blueberry Corn Muffins turn blue! I know they have REAL blueberries in them!"

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

Share a book while the muffins bake...



North Dakota Wheat Blueberry Oat Muffins

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

# July Baking

County and state fairs are calling!

1. Learn more about baking blue-ribbon-class cakes...from [Tres Leches](#), cool and summery,
2. and blue-ribbon [Layer Cake](#)!
3. Visit recorded Chef Eleonora's [Cake Forum](#) and her Resource Guide (right)



[Brown Sugar Peach Layer Cake](#)

**Generations of Expertise**

Since 1901, Domino® Sugar has been the trusted partner for generations of bakers. Our commitment to quality and expert craftsmanship is our enduring promise to you. We use the highest standard to maintain the naturally sweet flavor found in the sugarcane plant. We don't take sugar lightly, and we know you don't either. People who choose the best, choose Domino®.

**TRUSTWORTHY BAKING TIPS**

Whether you're teaching new bakers or simply want to brush up on the basics, we have tips, videos and handy charts to help anyone become an expert in the kitchen.

**FROSTING TECHNIQUES**

Mastering frosting techniques takes time and patience. But with a little practice and a few helpful tips from our baking experts, your students will be crafting perfectly frosted treats in no time.

**WHEN TO USE BROWN SUGAR**

From deeper flavors to increased moistness, there are many reasons to use brown sugar in your recipes. Here are the benefits of using light and dark brown sugar in baked goods, savory dishes and sauces.

**DECORATE CAKES LIKE A PRO**

There's a subtle art to cake decorating and it starts with the right techniques. From piping, frosting tips to decorating tricks, we've compiled everything to know in one place.

[LEARN THE BASICS](#) [GET FROSTING](#) [MASTER BROWN SUGAR](#) [START DECORATING](#)

**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.



# July Baking

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!*

...and Homemade Peach Ice Cream.



**Baking Hack:** “Shake and Make” soft serve ice cream in a bag.

Learn the 5 Tricks and Tips for making Homemade Ice Cream



# July Baking

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!



# July Baking

July 30—Cheesecake Day



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

# August Baking

**Sneak peak for sandwich month!**

- YOU can bake the BEST BREAD for Sandwiches.... Just like Homemade.
- Try a 2023 winning BREADs from the National Festival of Breads.
- Knotty 7-Grain buns are a natural!  
<https://festivalofbreads.com/recipes/knotty-7-grain-rolls>



## SANDWICH HACKS and FACTS

### The first recorded use of the word sandwich? 1762

Edward Gibbon writes in his diary that he saw “twenty or thirty of the first men of the kingdom” at a club in London eating sandwiches.

1. Instead of bread or toast, make a waffle sandwich.
2. Turn your freshly-baked bread on the side to slice instead of slicing from the top. That helps prevent squishing the bread.



Crispy Whole Grain Waffles