



April Baking Calendar

A Month of Baking Hospitality, Events and Hacks

- April is all about hope.
- April's Latin root ... *aperit* ... means opening. Flowers, trees, gardens...and oven doors!

Apricot Raisin Hot Cross Buns

are high on the Patton baking favorites.

[View the preparation action.](#)

Baking Hack: For a tender dough, use a [soy flour blend](#) for the recipe's flour, 1:1.

Lightly glaze the buns to hold the apricot strips.



April Baking

Soft Pretzel Month

Enjoy pretzel history
while you make
Bread with a Twist



- Soft Pretzels ...Salted Caramel...Cinnamon Sugar...Pesto Parmesan or simply HOMEMADE.
- Give Cheddar Jalapeno Pretzels a try!
- Goal: Make a different pretzel recipe weekly in Soft Pretzel MONTH!

Baking Hack: The chewy soft pretzel character and taste are made by boiling the shaped and briefly proofed pretzels in a 4-quart stockpot of slow boiling 6 cups water and 2 Tablespoons (30g) baking soda ½ to 1 minute. Remove and drain on the spider strainer or large spatula briefly, place on greased or parchment-lined baking pan before egg-wash or salt is added. Bake in a hot oven (425-450°F.)

April Baking

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

- San Francisco Sourdough Bread is the most famous sourdough in the U.S.
- Making your own isn't as hard as you think— just allow time!
- Watch Irish Chef Gemma Stafford create Sourdough Bread for Beginners.



Sourdough Bread
for Beginners.



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

April Baking

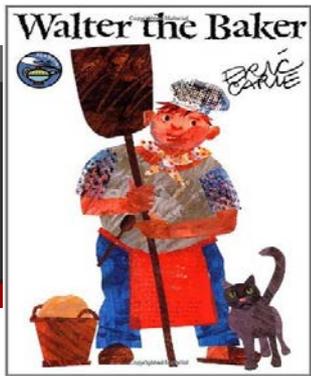
April 2- Peanut Butter and Jelly Day

- Peanut butter was a much sought after ingredient when it debuted in Good Housekeeping in 1896!

Peanut Butter and Jelly Swirl Rolls

Baking Hack: Prepare the rolls the night before. Once the rolls are shaped and placed in pans (Step 7) instead of allowing the dough to rise a second time, refrigerate overnight, covered with oiled plastic wrap. When ready to bake, let covered rolls sit on counter for about ½ hour, and continue with Step 8.





April Baking

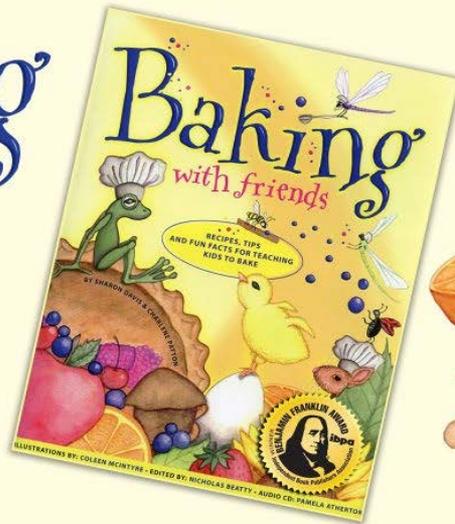
April 4-10- National Library Week

Baking with friends

Recipes, Tips and Fun Facts for
Teaching Kids to Bake



winner of 5 national awards



- ➔ Reading and following a baking recipe is literacy building!
- ➔ Check out your library's cookbook options.

Baking with Friends includes a book list of book options for every recipe!

Baking Hack: Look into Book in a Bag; Book Cooks and Book and Bake activity guides, reading suggestions and recipes from our partners and staff. Your local librarians are fabulous—thank them!



By Deanna F. Cook.

April Baking

April 8- A Day for Empanadas!

- *Empanada* is a Galician, Portuguese and Spanish word- *em pandar*- “to wrap or coat in bread”
- From sweet spices to savory, empanadas may be stuffed with meat, fruit, vegetables, seafood...almost anything...then baked or fried.
- The empanada is wrapped in a crust similar to pie crust. It contains leavening for extra “lift.”



National Empanada Day

www.NationalDayCalendar.com

Baking Hack: Cut *cold* lard, butter or shortening into the flour, salt and baking powder mixture; after cutting it together, chill it again while the filling cools.

April Baking

April 13- Peach Cobbler Day

- **Cobbler history:** “Unable to make traditional suet puddings due to lack of suitable ingredients and cooking equipment, the settlers instead covered a stewed filling with a layer of uncooked plain biscuits or dumplings, fitted together.”
- When the dish is fully cooked, the surface has the appearance of a cobbled street.
- Some say it’s named because it’s fast to “cobble” together!



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 “cobble” (sweet biscuits).

April Baking

April 14- Gardening Day

- The Veggie Waffle is simply the best start for any week's end.
- Spring rains have asparagus popping up willy-nilly for a Spring Tonic Quiche .



Baking Hack: Any recipe can become a whole grain favorite by substituting $\frac{1}{2}$ the all-purpose flour with whole wheat flour. For Quiche I love this 100% whole wheat pie crust.

April Baking



Have your bananas and chocolate too with Double Chocolate Banana Bread.

Serve up Banana Upside Down Cake with creamy caramel sauce.

Breakfast goes anywhere with the Chewy Banana Bar— like a bowl of oats topped with honey and banana but in your hand!



Banana Upside Down Cake

Baking Hack: Keep bananas at-the-ready for baking, smoothies or dipping in chocolate. 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 Baking

April 20- Pineapple Upside Down Cake

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

- Go with the personal size! Pineapple Upside Down Cupcakes!
- Serving a crowd? Here's the traditional Pineapple Upside Down Cake we all love!



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

April Baking

April 23- Cherry Cheesecake Day

➔ Cherry Cheesecake Bars are perfect for all your Spring events. Flaked coconut and rolled oats add a great crust dimension.



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

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



April Baking

April 25- Zucchini Bread Day

➔ Garden Harvest Zucchini Bread will be a new favorite. Less oil, more flavor!



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

Baking Hack: 1 Tablespoon fresh herbs may be substituted in a pinch with $\frac{1}{2}$ to 1 teaspoon of the same herb, dried. Fresh always has the edge in flavor though!

April Baking

Week 4...Every Kid Healthy!



- Scroll back through this calendar of baking and find all the ingredients for Kid Health.
- It's packed with baking with fruits, vegetables, whole grains, nuts, spices, herbs, eggs, milk...
- Build food prep skills because when we can cook and bake, we eat better.



Carrot Hazelnut Quick Bread

Roberta Duyff, MS RD

Baking Hack: Review Kids in the Kitchen guide and tips before you start.



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, Pet Treat Tips, and step-by-step recipe.

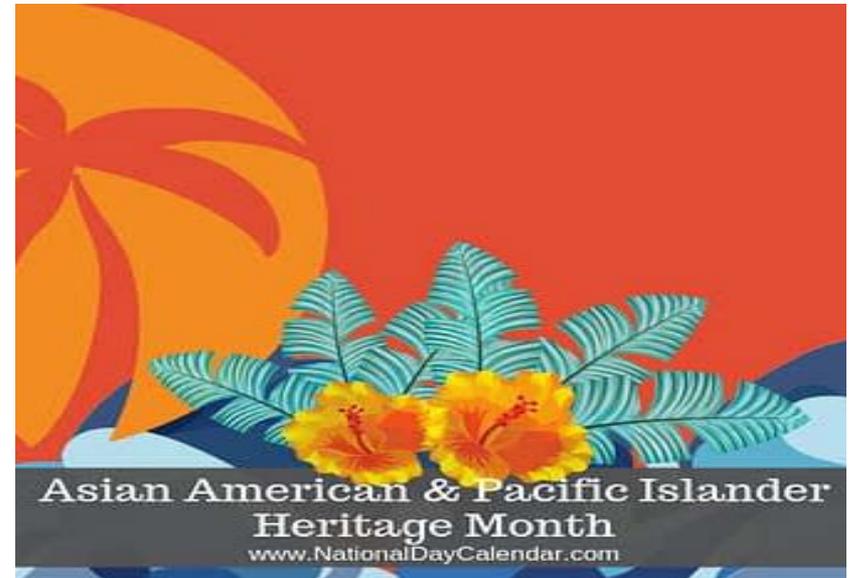


Elaine Aukstikalnis, friend of King Arthur Flour, shares her Best of *Breed Dog Treats*, “vetted by the vet.”

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

Take a Sneak Peak!



Baking Hack: For a tender, slightly sweet yeast bread, adopt the Asian baking method called **Tangzhong**.

Strawberry Cream Cheese Shortcake