

May Bakers

A calendar of baking hacks and hospitality.



Top Baking Hack: Mis en place everything for your recipe. You'll save time and avoid mistakes. Read the recipe. Prep ingredients, if needed, scale or measure. Read the recipe instructions again. Gather the equipment, then begin.

May Bakers



May's about celebrations...neighbors, graduations, reunions, Memorial Day...

- ▶ May Day! Deliver your May Day treats in a pretty cup and include the baker's name when you deliver your May Day Baked Surprise!
- ▶ Roll Cherry Pinwheels tiny for bite-sized treats.
- ▶ Spice the day with Cinnamon Twists!



Baking Hack: Split the prep time...prepare the yeast dough one day, using a room temp liquid (68-72 degrees F., cover and refrigerate. Shape on Day 2!



May Bakers

Every day's a great day for lemonade!



Jana's Lemon Cornmeal Gluten-Free Cookies are as refreshing as a Lemonade!

- Bake a cake as Southern as Lemonade and Sweet Tea. Arnold Palmer Sweet Tea and Lemonade Cake with Lemonade Frosting!

Baking Hack: This Lemonade cake recipe asks for “plain flour.” This historic Sunflower brand flour is milled from soft red winter wheat grown within 100 miles of the mill, is enriched and bleached—all making it a great cake flour!

May Bakers

Bake all things strawberry.



Strawberry Drop Biscuit Shortcake

Baking Hack: Southern bakers bake great biscuits because their flour is milled from soft wheat, a lower protein (8%) flour for a more tender structure.



**Strawberry
White
Chocolate
Chip Cookies**

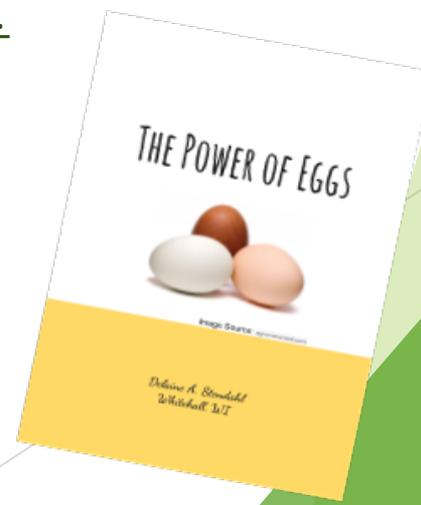
May Bakers

Spring baking features eggs...



- ▶ The cream puff's strength - also called choux pastry - comes from a structure made from eggs, flour, water, salt and butter.
- ▶ You'll find great step-by-step instructions from Hudson Cream Flour test kitchen.

Baking Hack: For room temperature eggs in-a-hurry, place eggs in a bowl and cover with lukewarm water 5 minutes.



Learn more about *The Power of Eggs* in baking. Great recipes too!



May Bakers

...and Rhubarb!



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

A simple Rhubarb Crumble is great for those picnics and celebrations!

Baking Hack: Rhubarb has a short season so freeze some for later! Remove leaves, cut across the stem in ½- to 1-inch pieces. Spread pieces in a single layer on a baking sheet with a sheet of waxed paper on top. Place in freezer. When frozen, scoop into a food storage container and keep frozen until ready to add to the recipe!



May Bakers

Farmers are planting spring wheat and harvesting winter wheat!



Teaching kids about wheat (or yourself!) can be a great independent learning opportunity.

Which of the ??? varieties grows near you?

How does wheat work??

- ▶ Winter wheat matures in the spring and summer and begins to be harvested in the south in May. Field to Table.
- ▶ What's different about wheat grown 100 years ago and today? Brett Carver, Ph.D., Oklahoma State U. explains <https://www.youtube.com/watch?v=0DCy7IF8Teo>
- ▶ 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!





May Bakers

Saturday, May 8- Help Stamp Out Food Hunger

- ▶ Visit www.usps.com or www.nalc.org for when to donate. Donate your favorite baking mix or ingredient!
- ▶ Be an @NoKidHungry Bake Sale Rock Star!
- ▶ Plan a [Bake Sale for No Kid Hungry!](#)

Take orders, distance-deliver for Mother's or Father's Day, birthdays...

Here's how: Bake at home. Apply steps for [baking food safety](#) . Every \$10 (10 cupcakes or muffins) provides 100 meals! Collect donations to help No Kid Hungry provide summer meals for kids.

- ▶ Set up a personal No Kid Hungry fundraising page: <https://bit.ly/2KhQOV6>
- ▶ Share the [No Kid Hungry Meal Finder Map](#).



May Bakers

Moms, when life gives you lemons, make a request for...

♡ Mother's
Day is May 9!



Pink Lemonade Cookies plus tea or coffee and time to soak up some "me" time.

Sugar Scrubs

Like this brown sugar, olive oil and vanilla lip scrub. View how to prepare it!



Chef's Tip: Scrub should be used once a week. Keep lip scrub tightly covered and sealed. Store in a drawer or cabinet away from any light source for up to one month.

May Bakers

May 14- Buttermilk Biscuit Day



- ▶ Southern bakers know biscuits. Kentucky's Sunflower Flour Mill bakes them all: Buttermilk... Orange... Sausage... Biscuit Beignets and Cinnamon Sugar Biscuits
- ▶ Michigan's soft wheat is home to the Chelsea Milling Company. They have biscuits down. Fruit Biscuits
- ▶ Don't miss the skills of the Oklahoma Shawnee Mill either! Their Land Run Sweet Biscuits will become HISTORIC in your family!



Land Run Sweet Biscuits

Baking Hack: No buttermilk on hand? For 1 cup, stir together 1 Tablespoon white vinegar and milk to equal 1 cup.

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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? 😊
- Cherry Apricot Cobbler is magic. It's a yummy twist with a crust including corn meal muffin mix!



Baking Hack: Glass bakeware provides great even heating and browning for the cobbler crust PLUS it's great to serve right from the bakeware.

May Bakers

May 28—a special day for Hamburgers!

- ▶ Don't let all the attention go to the burger! Go for Beautiful Buns😊
- ▶ The Burger Buns give you a significant edge!
- ▶ Seeded... plain... Chewy Pretzel Buns or Curry Chia Onion Buns!

Baking Hack: Adding a couple tablespoons potato flour for 2 -4 tablespoons of the all-purpose flour will tenderize and prevent firming. Using the tangzhong method of baking will also produce tender, softer buns.



May Bakers Remember...

May 31- Memorial Day

- ▶ Host a Memorial Day breakfast that includes fresh spring chives! Garlic Cheese Chive Biscuits and Gravy
- ▶ Bake the Banana Bread you finessed during COVID sheltering and share it with a neighbor or friend.
- ▶ Honor the veterans at your family or community picnic with a Sugar Cookie Fruit Flag Pizza.



Baking Hack: Baking Gluten Free for family or friends? Here's help from the professionals' gluten free baking test kitchen tips.

Allow batter or dough to rest 20-30 minutes, covered, before baking to allow them to absorb liquid, thicken and prevent a gritty texture.



May Bakers

June Bakers' Sneak Peak!



National Festival of Breads

June 9, 2021



[Buttermilk Whole Wheat Raisin Bread](#)

Join the Watch!! Catch the Premiere on Facebook

Step 1: [Like Our Facebook Page](#) to stay up-to-date on event details, connect with attendees and get notified when the event goes live on June 9, 2021.

Step 2: [Subscribe to Our Newsletter](#)

Enter your email so you don't miss any updates as we get closer to the day!

Step 3: [Tune In to the Event Premiere](#)

[Join us on Facebook](#) on June 9, 2021, where you can find out the winner of America's bread baking championship!