



May Baking

Bake all things strawberry.

- ▶ Strawberry Cream Cheese Shortcake is a “jiffy” to prepare! (above)
- ▶ Strawberry Buttercream Cupcakes are perfect for spring graduation or reunion celebrations!
- ▶ Strawberry Drop Biscuit Shortcake (Lower right) ...easier than it looks!



Baking Hack: For breakfast, top gluten-free Overnight Pancakes with a strawberry topping: 16 oz. sliced berries, 3 Tablespoons maple syrup and pinch of salt- simmered 8-10 minutes.

Adult and Youth Bakers Make Time to Enter

TWO Awards! Enter by May 31. Win \$1000.



- ▶ Youth, Grades 7th to 12th
- ▶ *Bake to Give* Maddie Kruse Youth Award- \$1000 and trip for two
- ▶ Enter by May 31
- ▶ Bake to Give Resources to get started
- ▶ <https://www.homebaking.org/youthaward/>



- Adults who teach baking should enter by May 31
- Classrooms, out-of-school clubs, community, home, camps...
- Guidelines to be eligible for \$1000 award and trip for two





May Baking

Celebrate May! Bake with lemonade!

- Make your own Sparkling Lemonade!
- Bake a cake as Southern as Lemonade and Sweet Tea. Arnold Palmer Sweet Tea and Lemonade Cake with Lemonade Frosting!
- Chef Tess shares her PINK Lemonade Cake (right)
- Chef Eleonora shares her great Icing, Buttercream and Meringues.



Baking Hack: Southern lemonade cake recipes may ask for “plain flour” meaning it is **not** a self-rising flour blend with the leavening mixed in. Southern bakers know their wheat-- soft red winter- is a lower protein, enriched and bleached wheat flour— a perfect cake flour!

May Baking

National Mediterranean Diet Month

GOAL: *Bake MORE flat breads for guests.*

- ▶ 3-Ingredient Flat Bread (top right)
- ▶ Greek Soft Wraps
- ▶ Choose from a baker's dozen Focaccia
- ▶ Self-rising flour plus yeast lift Rosemary Flat Bread (right)
- ▶ Flatbreads grill great too!

Baking Hack: Baking with olive oil helps your baked goods last longer, adds vitamin E and polyphenols.



Sun-dried Tomato Basil
and Mozzarella Focaccia





May Baking

Thank a wheat farmer near you!



- ▶ In May, wheat farmers in the northern U.S. are planting spring wheat while in the south they're harvesting winter wheat!
- ▶ Go Field to Table and meet wheat farmers , then watch wheat harvest in South Dakota.
- ▶ Enjoy baking with ALL the different wheat flours- all-purpose, bread, cake, pastry, short-patent, whole wheat, self-rising, red or white...
- ▶ Enjoy these Bake-with-Me videos!



Baking Hack: Be a wheat detective...what class of wheat do you think this is?!
What would you bake with it?

May Baking



May Picnics and Reunions will love home-baked cream puffs.



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

Baking Hack: Recipes may call for “room temperature eggs.” Prep them in-a-hurry by placing eggs in a bowl and covering with lukewarm water for 5 minutes.

May Baking

It's not spring until you're baking with rhubarb.

- ▶ Give Chef Gemma Stafford's Simple Rhubarb Crisp a try😊(right)
- ▶ Strawberry Rhubarb Pie (lower right) is a must for many spring bakers! See which state claims Strawberry Rhubarb as it's favorite!
- ▶ Watch Baker Bettie's Step-by-Step for a Strawberry Rhubarb Pie.



Baking Hack: When you can get it fresh at the store or farmer's market, buy extra, and FREEZE - Here's how.



May Baking

May 13 is Apple Pie Day

A Little Apple Pie History

- ▶ A Dutch cookbook dated 1514 has a recipe- *Appeltaerten*
- ▶ *Apple Pie Spicing* in 1514 included cardamom, ginger, cinnamon, nutmeg, cloves and mace.
- ▶ Apple Pie finally made it over the ocean to the colonies in the 17th century.

Check out our Baker Spotlight baking *Apple Pie for All!* and her guide to *Pastry Pizazz!*

Baking Hack: You'll love this option - Apple Pie Bars- (right). It's made with a shortbread crust (no rolling required). Note: See why pies are often best baked in glass.



May Baking

♡ Celebrate Mother's May 14 ♡

- ▶ Prepare a "peaches and cream" Mother's Day! (right)
- ▶ *Fresh, frozen or even canned peaches, packed in juice or water, can be successfully used.*
- ▶ There's a "Best Ever" cheesecake perfect for mom!
- ▶ Mom's don't forget to share one of your favorite recipes to pass on a favorite baking from one generation to another.



Baker's Hack: Cheesecake is all about temperatures. Learn from the pros at HBA member, Thermoworks: [How to Make Cheesecake/](#)



Gift Hack: Create Brown Sugar Body from brown sugar, olive oil and vanilla

May Bakers

May 14- Buttermilk Biscuit Day

- ▶ Southern bakers know biscuits. Kentucky's Sunflower Flour Mill bakes Buttermilk... Orange... Sausage... Biscuit Beignets and Cinnamon Sugar Biscuits
- ▶ Oklahoma Shawnee Mill's Land Run Sweet Biscuits (center right) will become HISTORIC in your family!
- ▶ If you bake biscuits you're going to need Homemade Strawberry Jam. (lower right)

Baking Hack: Learn some biscuit history and the flour that makes a great biscuit with Southern baker Chef Donly's demo, Biscuits 101.



May Bakers

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? ☺

Create a Fruit Cobbler with in-season summer fruits... rhubarb, strawberries, blueberries, cherries, peaches... [View test kitchen step-by-steps.](#)

Alabama Cooperative Extension shares their *Fresh From the Farm* Cup Cobbler recipe- a favorite!



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

May Baking

May 20- National Pizza Party Day

- ▶ Americans eat about 100 acres of pizza PER DAY!
- ▶ All-purpose unbleached flour is great for thin Sicilian-style and deep-dish pizza crusts. Ceresota flour is the #1 Chicago pizza flour
- ▶ Explore the Top 12 Pizza Recipes at Red Star-breakfast, lunch, dinner and dessert.
- ▶ Why not grill your next pizza?

Baking Hack: Dough should be “rested” or relaxed to roll or press into the pan. Bake pizza in a very hot oven (475-500°F.

Learn much more, host a [Mozzarella Mash!](#)



Quick Whole Wheat Pizza



Apple n' Spice Pizza Cookie

May Baking

May 28—A special day for Hamburgers!

- ▶ It's time for some of the glory to go to the buns! Go for Beautiful Buns😊
- ▶ DIY Slider, Sandwich and Burger Buns give you a significant BBQ edge!
- ▶ Options galore: Chewy Pretzel Buns , Curry Chia Onion Buns, or Wheat Dill Buns.



Burger Buns
Bread Machine Method



Baking Hack: Prep your own Brown and Serve buns (left) for those backyard crowds!

May Bakers Remember...

May 30- Memorial Day



- ▶ Honor the veterans at your family or community picnic with this old-fashioned Cherry Poke Cake.
- ▶ Every picnic or party could make your own Ice Cream!
- ▶ Don't miss a beat with Gluten-free Apple Crumb Coffee Cake.

Baking Hack: Baking gluten-free can take some extra finesse! A professionals' gluten free baking test kitchen tip: Allow batter or dough to rest 20-30 minutes, covered, before baking to allow them to absorb liquid, thicken and prevent a gritty texture.

June Baking

Bake for summer learning, country and outdoor explores.

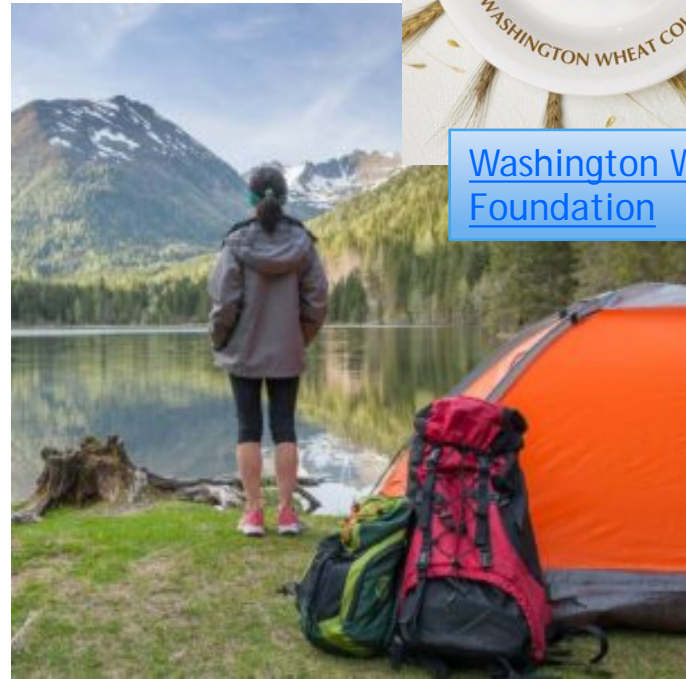


Chocolate Chip Cookie Test Bake
Baking Schools with KingArthurBaking

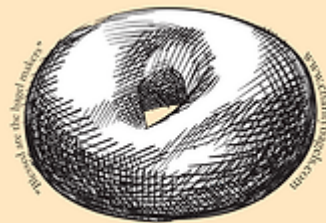
Bake to Learn: Cookie Science and so much more.



Washington Wheat Foundation



Bake Charity Bagels ...or Bake Bagels, the perfect food to pack on a hike!



Make great bagels. Give them away.