

JULY BAKING



4

Fourth of July

11

Blueberry Muffin Day

14

Bastille Day

31

Raspberry Cake Day



JULY



July is National Blueberry Month



July is National Ice Cream Month



July 4: American Independence Day



July 11: Blueberry Muffin Day



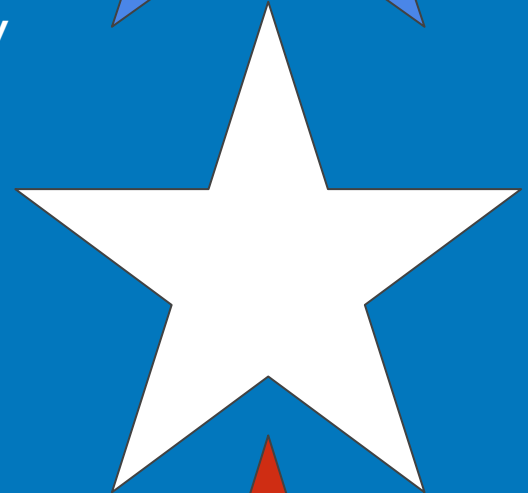
July 14: Bastille Day in France



July 30: Cheesecake Day



July 31: Raspberry Cake Day



National BLUEBERRY Month

The Month of July

Recognized for its rich antioxidants, vitamins, and health benefits, this month encourages everyone to incorporate blueberries into their diet. From fresh blueberry dishes to baked goods and smoothies, it's the perfect time to enjoy the peak season of this versatile fruit.



Keeping your kitchen clean while baking can enhance your efficiency and enjoyment. Use bowls for ingredient prep and keep a trash bowl handy for waste. Clean as you go: wash dishes and wipe surfaces regularly.

[View our Baking Food Safety resources](#)

Blueberry pancakes are a wonderful treat when fresh blueberries are in season. Thanks King Arthur Baking Company for the recipe!



Mini Cast Iron Blueberry Pies



Learn how to make these amazing **Mini Cast Iron Blueberry Pies** from Bigger Bolder Baking! Thanks Chef Gemma for this recipe, it's perfect for the season!



July is National ICE CREAM Month

The Month of July

Let's Get You Started! Start by exploring a variety of ice cream flavors and trying new combinations. Visit local ice cream parlors or make your own homemade creations using fresh, seasonal ingredients. Host an ice cream social with friends and family, featuring a sundae bar with various toppings.



Kitchen Hack: Shake and Make soft serve ice cream in a bag.

Learn the **5 Tricks and Tips** for making **Homemade Ice Cream**

▶ **Peach Ice Cream!** This creamy delicious ice cream starts with a custard base then loaded with fresh peaches - a perfect addition to a slice of this Kansas Wheat **Peach Pie!**

▶ **Strawberry Cheesecake Ice Cream**

▶ **Chocolate Chip Ice Cream Sandwich Bars**

Classic Profiteroles

Classic profiteroles, also known as profiteroles au chocolat, are a french dessert made with choux pastry. They are delicate and crispy shells filled with ice cream and topped with chocolate sauce. Another winner from Baker Bettie!



Celebrate INDEPENDENCE Day!



Independence Day in the United States, celebrated on July 4th, commemorates the adoption of the Declaration of Independence in 1776. This historic document marked the nation's formal separation from British rule.

Fresh **Homemade Buns** can easily be made at home and even with the help of your bread machine. You can customize them to your preference, experimenting with different flours, seeds, and seasonings.



- ▶ **Fruit Magic Cobbler**
- ▶ **Strawberry Rhubarb Pie**
- ▶ **Creamy Blueberry Cheesecake**



Pie Baking Hack

Stir 2 Tablespoons cornstarch OR 4 Tablespoons (1/4 cup) flour into 4 to 5 cups of fresh fruit and 3/4 to 1 cup sugar mixture to thicken the filling of a cobbler or pie.



Put the **Pizazz in your Pies** with Marla Prusa, an FCS baking and foods teacher, and past winner of the Home Baking Association's annual Educator Award.

July 11th

Blueberry Muffin Day

Early Native Americans used blueberries in various dishes, and as settlers arrived, they began incorporating the berries into their own recipes. The modern blueberry muffin likely emerged in the 19th century as baking powder became widely available, allowing for lighter, fluffier baked goods. Today, blueberry muffins are a beloved classic, and they remain a staple in American bakeries and kitchens.

Check out this [Blueberry Muffin Recipe](#) from Texas Wheat!



July 14th

Bastille Day in France



All About French Crepes

French crepes have a storied history dating back to the 13th century in Brittany, a region in northwest France. Originally made from buckwheat flour, they were a staple due to the grain's hardy nature and availability. Over time, crepes evolved with the introduction of white flour, becoming thinner and more versatile. By the 19th century, crepes gained popularity throughout France and beyond, enjoyed both sweet and savory worldwide for their delicate texture and versatility. Learn how to make **French Crepes** with Chef Martin Earl of ThermoWorks.



Celebrate Home Baking Association Award Winners

Educator Award and Bake to Give: Maddie Kruse Youth Award

After careful consideration we are delighted to announce the winners of the 2024 Home Baking Association Educator Award and Bake to Give: Maddie Kruse Youth Award:



Educator Award



Melinda Keenan

FCS Educator
East Coweta High School
Sharpsburg, Georgia

Winning Entry: Nutrient Rich Baking: Incorporating the 6 Essential Nutrients



Youth Award



Noah Rabinowitz

High School Student
Dix Hills, New York

Winning Entry:
Noah's Community Cakes

Youth Award Honorable Mentions

Sophia Fontecchio
Downingtown, PA

Entry: *Let's Bake the World A Better Place*

Jadyn Kay Ramazani
Brandon, SD

Entry: *Serving Those Who have Served Us*

Enjoy CHEESECAKE today!

National Cheesecake Day is July 30th

The history of cheesecake dates back over 4,000 years to ancient Greece, where it was served to athletes during the first Olympic Games in 776 B.C. The Romans helped spread it across Europe. By the 18th century, cheesecake had become a popular dessert in various



You'll love this **Raspberry Swirled Lemon Cheesecake!**



European countries, each adding its own twist. The modern versions we know today benefit from the invention of cream cheese. Cheesecake is enjoyed all over the world now, with popular regional variations.



Blueberry Cream Cheese Cookies made with "JIFFY" Blueberry Muffin Mix are a perfect blend of blueberry muffins, cheesecake, and a soft, chewy cookie.

The cheesecake recipe you've been missing: Discover this decadent

← **Cherry Cheesecake Monkey Bread** from Red Star Yeast, filled with cherry pie filling, graham cracker crumbs, soft pull-apart dough and a cream cheese icing.

Raspberry Cake Day

July 31st



Chocolate Raspberry Torte

Quick to assemble and easily customizable, this gluten-free, keto-friendly torte has it all. The cake layers are dense yet airy, perfectly chocolatey, and oh-so-moist. The chocolate whipped cream topping and filling, along with fresh raspberries, make the cake deliciously fresh and elegant. **This is truly a dessert that will please everyone.**



Check out this 5-ingredient easy **Raspberry Tart** baking demo from Nebraska Wheat!



Fruit Pizza with Raspberries

This fruit pizza recipe from Oklahoma Wheat provides a perfect opportunity to enjoy fresh raspberries!

Celebrate those you love with this tried and true **Raspberry Jam and Vanilla Bean Celebration Cake**







Back-to-School Resources Coming in August Newsletter

Get ready for our August newsletter, packed with everything you need to kickstart the back-to-school season and make the most of those final days of summer! Look forward to:

- ▶ Educational resources for classroom success
- ▶ Recipes for barbecues & family gatherings!
- ▶ Practical tips for baking!

Don't miss out – it's going to be an issue you won't want to miss!

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NEWSLETTER

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Each month we'll provide fresh content produced by baking educators and industry professionals.

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