



President

- Approve meeting Minutes

Minutes from March 2021 – approved

Vice President

- Program Update

Kara – no updates at this time

Today – 2nd part of how to use Ravelry

Kara would like examples of fiber arts in film in t.v., if you have any let her know the movie/tv show and if possible, the time stamp. Email her the info at kpekar9@gmail.com

Treasurer

- Treasurer's Report
- 501(c)(3) Update

(Lesley sharing the report)

Put 2 years of banking in quicken

The books are balanced

We are in the black for the rest of the year

Need to be diligent with our spending and need to generate income for next year.

Balance – 2089.69

After Liberty Town Rent paid – then 1529.62

501 (c) (3) – Denise has been continuing to research the ins and out of this process

MAFA had a round table about setting up non-profits, went over a lot of the basic info, requirements and tips, that several members were able to virtually attend. Things like have the constitution/bylaws looked over by a lawyer.

Kara added – incorporating give the ability to protect the individuals in the group with liability insurance.

Denise has established the exploratory committee – emails have been shared, there will virtual meetings once a month just for the committee.

Education and Outreach

Nothing is happening at this point.

Just got word that Port Royal 4th of July has been canceled.

Still waiting to hear from other community organizations what their plans are.

Membership

No new members.

Will reach out to members we have lost over the last year, when we are once again meeting in person, and invite them back. This loss in membership is happening in many organizations.

Hospitality

The Chocolate Raspberry Cake Nicole made after our last meeting.



Chocolate Raspberry Cake Cake

Vegetable-oil cooking spray

1 1/2 cups all-purpose flour

1/4 cup Dutch-process cocoa powder

3/4 teaspoon baking soda

1 teaspoon coarse salt

1 1/2 sticks unsalted butter, room temperature

1 1/4 cups sugar

3 large eggs, room temperature

1 cup buttermilk, room temperature

4 ounces bittersweet chocolate (61 percent cacao), melted and cooled

Filling

4 packages (6 ounces each) fresh raspberries (a scant 6 cups) [I use frozen raspberries for the filling and get a package of fresh to decorate with]

3/4 cup plus 2 tablespoons sugar

Pinch of coarse salt

2 teaspoons fresh lemon juice

Chocolate Frosting for Chocolate-Raspberry Cake

DIRECTIONS

1. **Cake:** Preheat oven to 350 degrees. Lightly coat three 8-by-2-inch round cake pans with cooking spray. Line bottoms with parchment. In a large bowl, whisk together flour, cocoa, baking soda, and salt. In another large bowl, beat butter with sugar on high speed until light and fluffy, 3 minutes. Add eggs, one at a time, beating well after each addition. Reduce speed to low and add flour mixture in three batches, alternating with buttermilk in two batches. Beat to combine, scraping down sides of bowl as needed. Beat in melted chocolate.
2. Divide batter evenly among prepared pans, smoothing tops with an offset spatula. Bake, rotating pans halfway through front to back and top to bottom, until a tester inserted in centers comes out clean, about 25 minutes. Let cakes cool in pans on a wire rack 10 minutes. Run a small sharp knife around edges, then invert onto rack. Remove parchment and let cool completely, about 25 minutes. With a serrated knife, trim tops of cakes so they're level.
3. **Filling:** While cakes are baking, stir together 3 cups raspberries, sugar, salt, and lemon juice in a medium saucepan. Cook over high, stirring frequently and mashing with the back of a spoon, until mixture comes to a boil, 2 minutes. Continue to cook, stirring, until mixture thickens and clings to spoon, 7 to 8 minutes more. (You should have 1 1/3 cups.) Let cool 30 minutes. Stir in 2 cups raspberries, reserving remainder.
4. Spread half of filling over one cake. Top with second layer; spread remaining filling over top. Top with final layer, cut-side down. Refrigerate, covered, at least 1 hour and up to overnight. Spread frosting over top and sides of cake. Garnish with remaining raspberries.

Frosting

INGREDIENTS

- 2 1/4 cups confectioners' sugar, sifted
- 1/4 cup Dutch-process cocoa powder
- Pinch of coarse salt
- 6 ounces cream cheese, room temperature
- 1 1/2 sticks unsalted butter, room temperature
- 9 ounces bittersweet chocolate (61 percent cacao), melted and cooled
- 3/4 cup creme fraiche or sour cream

DIRECTIONS

1. Sift together sugar, cocoa, and salt. Beat cream cheese with butter on medium-high speed until smooth. Reduce speed to medium-low; gradually add cocoa mixture and beat until combined. Pour in chocolate in a slow, steady stream. Add creme fraiche; beat until combined. Frosting can be stored in refrigerator up to 5 days; bring to room temperature and beat before using.

my apologies to the creator of this recipe – I don't know where on the internet I found this and though I searched again, I couldn't find the original, only my saved copy

Library

Nothing to report

MAFA Update

Sign up for conference NOW! Some classes filling up already.

April Program



