



La Petite France Café
349 Main St. Hyannis, MA.
Tel. 508.775.1067

For Immediate Release

Your mother wants you to eat dessert. It's for a good cause.

HYANNIS, MA. - Behind the beauty of Cape Cod – its beaches, attractions, local foods and fun attractions - there is a harsh reality. It has a breast cancer rate 20 percent higher than the national average. This statistic has motivated thousands of women and their families to raise funds for cancer research. Some walk for a cure; some run; others bake.

Ten Cape and Island restaurants, bakeries and cafes are teaming up along with hundreds of other establishments across the entire region for the 10th annual ***Boston Bakes for Breast Cancer*** week next month, offering delectable and original desserts to support the fundraiser, with the goal of breaking the \$250,000 mark.

Taking place Mother's Day week – from Monday, May 4th through Sunday, May 10, participating establishments, including La Petite France Café on Main Street in Hyannis, will direct 100 percent of their sales of a specific dessert to Boston Bakes' and its recipient, the Dana-Farber Cancer Institute.

In addition to La Petite France Café, the other Cape Cod and Island Contributors are: American Seasons & The Boarding House, Nantucket; Mediterranean & Sweet Life Café, Martha's Vineyard; The Bakery at Roche Brothers, Mashpee; Pies a la Mode, Falmouth; Barnstable Restaurant & Tavern, Barnstable; Great Island Bakery, S. Yarmouth; and Not Your Average Joes, Hyannis.

“We are very pleased to have been asked to join some of the regions best-known pastry chefs, bakeries and restaurants for this event” said Ian Parent, owner of La Petite France Café. “There is no better way to celebrate the women in our lives and Mothers Day than with a sweet treat that benefits a

great cause.”

Parent has selected his recipe called Nana’s Lemon Poppy Seed Sugar Cookies for the fundraiser, dedicating it to the memory of his wife, Heidi’s ‘Nana’, who suffered from breast cancer.

To learn more about Boston Bakes for Breast Cancer, please go to its Website, www.bostonbakesforbreastcancer.org.

And please call or stop by La Petite France Café, 349 Main Street, Hyannis, from May 4-10 for its Lemon Poppy Seed Sugar Cookies. The café is open Monday – Friday, 7 a.m. to 3 p.m. and Saturday from 8 p.m. to 3 p.m. The telephone number is 508.775.1067.

Chef Parent is proud to share his recipe below so you can share it with your mother or Nana this Mothers Day.



Nana’s Lemon Poppysseed Sugar Cookies

2 cups all purpose flour

½ teaspoon baking powder

¼ teaspoon salt

16 tablespoon/2 sticks unsalted butter softened but still cool

1 cup granulated sugar plus ½ cup for rolling dough

1 tablespoon light brown sugar

1 large egg

1 ½ teaspoons pure vanilla extract

1 tablespoon poppy seeds

1 tablespoon grated lemon zest

1. Adjust the oven racks to the upper and lower middle positions and heat oven to 375 degrees. Line 2 large baking sheets with parchment paper or spray them with non stick cooking spray. Whisk the flour, baking powder, salt and poppy seeds together in a medium bowl, set aside.

2. Either by hand or with an electric mixer, cream the butter, 1 cup granulated sugar and brown sugar at medium speed until light and fluffy. Add the egg,

vanilla, lemon zest beat at medium speed until combined about 30 seconds. Add the dry ingredients slowly and beat a low speed until just combined.

3. Place the $\frac{1}{2}$ cup sugar for rolling into a shallow bowl. Roll a heaping tablespoon of dough into a $1 \frac{1}{2}$ inch ball and roll into sugar to coat all sides. Place on cookie sheet.
4. Bake until the cookies are golden brown around the edges and their centers are just set and lightly colored, approx. 15-18 min. Cool and enjoy.

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