



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



**For Immediate Release**

## **Boston Bakes for Breast Cancer honors Vineyard woman for 2010 Fundraiser. More Cape & Islands establishments contribute.**

**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.

Thirteen Cape and Island restaurants, bakeries and cafes and ice cream shops are teaming up along with hundreds of other establishments across the state for the 11<sup>th</sup> annual ***Boston Bakes for Breast Cancer*** week next month, offering delectable and original desserts to support the fundraiser.

Taking place Mother's Day week – from Monday, May 3<sup>rd</sup> through Sunday, May 9<sup>th</sup>, 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 Nantucket Bake Shop, Nantucket; Mediterranean & Sweet Life Café, Martha's Vineyard; The Bakery at Roche Brothers, Mashpee; Pie in the Sky Woods Hole; Pies a la Mode, Falmouth; Great Island Bakery, S. Yarmouth; NoraBella, West Dennis; Ben & Jerry's, Barolo Italian Steakhouse and Not Your Average Joes, Hyannis.

This year, the entire ***Boston Bakes for Breast Cancer*** event is dedicated to the memory of Patsy Nasson, mother of Vineyarder, Leslie Hewson, the Pastry Chef and Owner of the Mediterranean Restaurant in Oak Bluffs. At La Petite France, Parent has selected his recipe, called "Susan's Coconut Macaroons" for the fundraiser, dedicating it to regular customer and mom of a former employee, Cape Cod Times News Editor - Susan Moeller, who was diagnosed with Breast Cancer just a few short weeks after last years fundraiser, and was treated by the kind folks at Dana Farber.

"We are very pleased to once again join some of the regions best-known pastry chefs, bakeries and restaurants for this event. And we're thrilled that more Cape & Island businesses have joined in the cause" said Ian Parent, owner of La Petite France Café, "This has become a spring tradition for us; 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."

To learn more about ***Boston Bakes for Breast Cancer***, please go to its Website, [www.bostonbakesforbreastcancer.org](http://www.bostonbakesforbreastcancer.org). And please call or stop by La Petite France Café, 349 Main Street, Hyannis, from May 3-8 for some of "Susan's Coconut Macaroons." 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 a special woman in your life, this Mothers Day.



### **Susan's Coconut Macaroons**

you may wish to dip your macaroons or drizzle them with melted semi sweet chocolate on top to make these extra special

- 1 cup cream of coconut
- 2 tablespoons light corn syrup
- 4 large egg whites
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 3 cups unsweetened shredded coconut
- 3 cups sweetened flaked or shredded coconut

1. Adjust the oven racks to the upper and lower-middle positions and heat the oven to 375 degrees. Line 2 baking sheets with parchment paper and lightly spray the parchment with non stick cooking spray
2. Whisk together the cream of coconut, corn syrup, egg whites, vanilla and salt in a small bowl; set aside. Combine the unsweetened and sweetened coconut in a large bowl; toss together, breaking up clumps with your fingertips. Pour the liquid ingredients into the coconut and mix with a rubber spatula until evenly moistened.
3. Drop heaping teaspoons of the batter onto the prepared sheets, spacing them about 1 inch apart. If desired, form the cookies into the loose haystacks with your fingertips, moistening hands with water as necessary to prevent sticking. Bake until the cookies are light golden brown, about 15 minutes, rotating the baking sheet from front to back and top to bottom halfway through the baking time.
4. Cool the cookies on the baking sheets until slightly set, about 2 minutes, remove to a wire rack with metal spatula.

Contact: Heidi Parent, 508.362.0425

[heidi@lapetitefrancecafe.com](mailto:heidi@lapetitefrancecafe.com) | [www.lapetitefrancecafe.com](http://www.lapetitefrancecafe.com)

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