



## Stocking the Kitchen for Family Baking

### **The Joys of Family Baking**

Teamwork. Responsibility. Patience. Perseverance. Accomplishment. Think these important life lessons are best learned on a school playing field or in the classroom? Try some place closer to home: your kitchen.

Children can learn a lot from helping out in the kitchen – and gain a lot in return. Family baking helps build and reinforce the family bond and can be the start of treasured family traditions. Whether you're just introducing your kids to family baking or already have a team of seasoned little chefs, Valentine's Day is a great time to warm a child's heart to the joys of cooking. And sampling the sweet results only adds to the fun and excitement!

### **Family Baking Tips:**

- Always supervise.
- Provide age-appropriate baking duties. Enlist the help of older children with more experience playing the role of the chef, skinning vegetables or measuring ingredients. Pre-schoolers will love being able to pour and mix ingredients by hand.
- Turning baking into an act of giving. Encourage kids to bake a special cake for a loved one's birthday, or a batch of cookies for their favorite teacher during the holidays.
- Let them experiment, and have fun. You may not be craving blueberry and chocolate pancakes but children love coming up with such sweet and tasty concoctions.
- Encourage them to contribute to dinner. Kids can help prepare mini cornbread muffins for that chili dinner or sprinkle that homemade pizza with their favorite toppings.

If you think engaging the kids in the kitchen will further infringe on your busy lifestyle, think again. Chicago Metallic, The Bakeware Experts, ([www.chicagometallic-bakeware.com](http://www.chicagometallic-bakeware.com)) uses the expertise that has made their products the choice of professional and commercial bakers around the world to give home bakers the professional edge. With Chicago Metallic, you don't have to be a grown-up to enjoy professional bakeware. Chicago Metallic provides kid-friendly bakeware such as the GourmetWare™ 5-Piece Kids Bakeware Set and a number of “mini” pans perfect for little hands. So when gathering the family to *Bake for Family Fun* on Valentine's Day and beyond, stock the kitchen like a professional baker – and follow some of these kid-friendly suggestions for the sweetest results:

### **Let Them Eat Cake**

What kid wouldn't want to help whip up, and then sample, a decadent, deliciously-decorated heart-shaped cake this Valentine's Day? She can do just that with Chicago Metallic's new **GourmetWare™ Double Heart Baking Mold**. Let little hands help measure the ingredients, stir the mix, prepare the icing and add their kid-favorite decorations like candy hearts and red sprinkles on top. In addition to creating decadent heart-shaped cakes, the baking mold can also be used as a Jello mold.

### **Send Me An Angel**

If you have a young kitchen helper with baking experience who loves trying his hand at something new, introduce him to Chicago Metallic's new heart-shaped, **GourmetWare™ Two-Piece Angel Food Cake Pan**. What mom wouldn't love this as their Valentine's Day gift? It's perfect for a diet-conscious sweetie as well as a sweetie with the sweet tooth. And as an extra treat, let the littler baker decide how to serve this versatile creation – maybe fresh fruit and whipped cream or drizzled with caramel or chocolate sauce.

### **Cookies Galore**

Baking cookies is a treat your whole family will love. While older children measure the ingredients and help mix the batter, the youngest members of the family can pour the flour, sugar, salt and all those chocolate chips into the mixing bowl (while sampling a few of course). Let them drop their creations on **Chicago Metallic's** premium nonstick **PROFESSIONAL™ Jelly Roll Pan** or the **COMMERCIAL™ Cookie Sheet** made of uncoated aluminized steel -- just like our grandmothers and great-grandmothers used – that offer even heat distribution and optimal browning. And be sure to stock up on fun-shaped plastic cookie cutters and kids of all ages can help with cookie cutting and decorating. In fact, make a family tradition of baking batches of cookies for friends and families on Valentine's Day and other holidays throughout the year. Children love to see the fruits of their labors, and you'll see their sense of accomplishment rise with each homemade batch.

### **Ready, Set, Go!**

Having a kids' bakeware set on hand is a great way to encourage family baking.

Kids will love to have their own "mini" size items. **Chicago Metallic's**

**GourmetWare™ Five-Piece Kids Bakeware Set** has everything you'll need to get young chefs started in the kitchen: two "Baby-Cake" Pans, a Six-Cup Muffin pan, a Mini Loaf pan and a Cookie Pan. All items fit most toaster ovens, which are a great alternative to the family oven when introducing young ones to baking. On Valentine's Day, help them bake and decorate an assortment of treats for a the family or a favorite relative: a cake decorated with hearts, cupcakes topped with red and pink sprinkles, heart-shaped sugar cookies and a loaf of cranberry bread.