

# Great Resources for Teaching Baking



## 1. Baking with Friends

Everyone shares the tasty success of learning to bake with Dragonfly Bakers and Bumblebee Spice Specialists. From Fudge Brownies to Quilt Patch Cake to Pita Pocket Bread and Grandma's Refrigerated Dough, this unique 74-page book includes 31 recipes encouraging baking with fruits, vegetables and whole grains. Each recipe features:

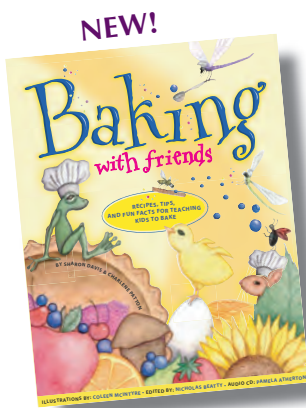
- colorful illustrations
- family baking activities
- fun facts
- suggested children's literature
- vocabulary words

Teachers, parents, youth leaders and mentors will find additional educational resources abound:

- age-appropriate kitchen tasks
- baking certificate
- measurement and substitution guides
- skills check list
- tips for baking success with children

A valuable resource to teach kids self-sufficiency in the kitchen while inviting questions and providing answers through this new learning tool! Hardback 9 x 11 3/8-inch book with dust jacket and 60-minute audio CD. HBA 2010.

001 ..... \$20.00



## 3. Baker's Dozen - Lessons for Better Baking DVD

Contains 2 hours, 22 minutes, 39 seconds of video including 13 individually produced segments with 130 topics on ingredient functions and baking resources:

- |                             |        |
|-----------------------------|--------|
| Getting started             | Flour  |
| Chemical leavening          | Eggs   |
| Liquids                     | Fats   |
| Chocolate                   | Sugars |
| Designer baking             | Salt   |
| Bakeware                    | Yeast  |
| Baking, cooling and storage |        |



This is a great resource for educators teaching baking at any level or anyone who wants to learn more about baking. HBA 2006.

003 ..... \$25.00

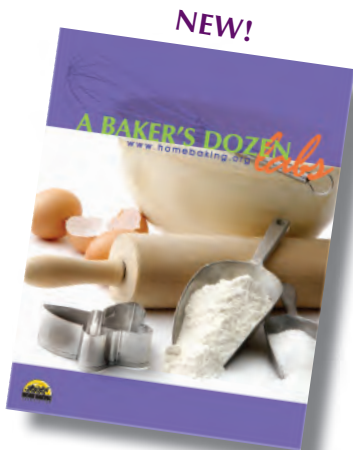
## 2. Baker's Dozen Baking Lab Manual

Thirteen baking labs, for FCS and Culinary middle through secondary level classes, teach multiple outcomes from the 2008 National FCS Education Standards. More than 150 pages with options for beginning, intermediate and advanced level foods students. Includes:

- labs
- worksheets
- charts
- rubrics
- experiments
- evaluations
- classroom tested recipes
- baking glossary
- copy-ready resources

Each lab supports core learning goals for history, math, science, literacy and school wellness programs with service learning connections. PowerPoints available online as additional resources addressing whole grain baking, critical temperatures, ingredient functions, wheat field to table, baking history and careers. Labs reference "Baker's Dozen - Lessons for Better Baking" DVD. Size: 8 1/2 x 11-inch, three-hole punched pages ready to insert in binder; includes 4-color cover/dividers. HBA 2010.

002 ..... \$75.00



## 4. Plastic Dough Scraper

**Essential baking lab and home baking tool!** Great to shape and cut dough; level dry ingredients; scrape bowl and countertop - dishwasher safe; all white with embossed logo; 3 3/4 x 5 1/2 inches. Available as single unit or classroom quantity of 25.

004a ..... \$2.00 for one scraper

004b ..... \$40.00 for 25 scrapers



(All prices include S&H)

*To order these items plus additional home baking teaching resources, see reverse side.*

Send Order Form  
on reverse side to:

Home Baking Association  
2931 SW Gainsboro Road  
Topeka, KS 66614



