

# October Baking

A Baker's Dozen Hacks and Hospitality Events



Black Walnut Scones





# October Baking

Oct. 1- National Homemade Cookies Day

Where to start? So many cookies, so little time! What do I need to know?

- ◇ Baking temperatures to cream butter, preheat oven, and REHEAT oven after first batch is cooling😊
- ◇ Method for creaming butter and sugar
- ◇ Real vanilla matters!
- ◇ So does the type of sugar
- ◇ ...spacing on cookie sheet

Baking Hack: Grain Craft offers more about wheat, flour and... Perfect Cookies.



BAKING TEMPERATURES			
Ingredient and Process Temperatures			
Cutting in Butter	35 - 40°F	(2 - 4°C)	<b>Check Your Altitude</b> Decreased air pressure at elevations above 3,000 ft. can increase the evaporation of liquids and the expansion of gases. Increase oven baking temperature by 10-25°F (5-14°C). See <a href="http://thermoworks.com/high-altitude/">thermoworks.com/high-altitude/</a> .
Creaming Butter	65 - 75°F	(20 - 21°C)	
Blooming Instant Yeast (Water Temp)	85 - 100°F	(29 - 38°C)	
Blooming Dry Active Yeast (Water Temp)	105 - 115°F	(41 - 46°C)	
Yeast Flour Blend (Water Temp)	120 - 130°F	(49 - 54°C)	
Dough Proofing (Proof Box Temp)	80 - 90°F	(27 - 32°C)	
Dough Proofing (Proof Box Humidity)	80 - 90%		
Doneness Temperatures*			



Ginger Crinkle Cookies (above right) or Chocolate Crinkle Cookies (left) vie to be Fall's best cookie!





# October Bakers

Bake something-for-everyone Cookies!

Vegan... gluten-free... whole grain... sprinkles... pumpkin spice is nice...

- ◇ Vegan Chocolate No Bake Cookies (top) one among many vegan recipes at Rodelle.
- ◇ C&H test kitchens show GF Sugar Cookies step-by-step video. (right)
- ◇ Love 'em fresh-baked? Freeze unbaked cookie dough.
- ◇ And remember, raw dough is not safe to eat UNLESS the flour has been milled and labeled as "safe-to-eat."



**Top Baking Hack:** Switch pumpkin pie spice for cinnamon sugar on Jiffy Mix Snickerdoodles  
1 teaspoon pumpkin pie spice =  
½ teaspoon cinnamon + ¼ teaspoon ginger + 1/8 teaspoon nutmeg + 1/8 teaspoon allspice





# October Baking

Great pairings for Dessert Month!



## 5 INGREDIENT CALABRIAN BLACK WALNUT CAKE



## Apple Bread with Vanilla Glaze

**Baking FACTS:** Black Walnuts are a native, picked-by-hand forage crop. Chefs are discovering what home bakers have known for a long time. They're delicious for entrees to dessert. Paired with real beet and cane sugar you'll have rave reviews.





# October Baking

October 4– National #CinnamonBunDay

Let your research begin! See the top Cinnamon Bun bakers!

Cinnamon Buns are a wheat state bakers' specialty...

- Oklahoma's Best Cinnamon Rolls will restart a land-race. (right)
- Kansas Apple Cinnamon Rolls are a coffee staple.
- Michigan skips yeast raised with Jiffy Mix Originals.
- Nebraska's State Fair Cinnamon Roll is a must.
- North Dakota signature? Cinnamon Twisties.
- South Dakota boasts theirs are the Best in the World!

We say the ones YOU bake are *always* best☺



**Baking Hack:** Spread or fill your sheeted cinnamon bun dough with what bakers call a "smear." Mix

**Baking Hack:** Baker Bettie takes it to another level- Watch her and ½ cup finely chopped  
bake her Pecan Caramel Sticky Buns and nab her recipe.







# October Bakers

October 10– Angel Food Cake Day

- ◇ Originating in the United States, Angel Food Cake became popular in the late 19th century.
- ◇ Angel food cake was so named for its airy lightness and said to be the “food of the angels.”
- ◇ Angel Food Cupcakes are to dream for and the whipped cream frosting is the pillow to rest on😊 (lower right)
- ◇ Ready to advance into new baking territory?! Heaven and Hell Cake layers angel food, devil’s food and a peanut butter mousse. (upper right)

**Top Baking Hack:** Be gentle. Angel food cupcakes don’t “rise,” so use an ice cream scoop, fill to heaping a cupcake liner so batter is high above the edge. Sprinkle with raw, demerara or coarse sugar and bake as directed.







# October Baking

October 12- National Farmer's Day

Farmers are harvesting all over the U.S. and beyond!

Learn about Vanilla Farmers in Madagascar!

- ❖ Sugar beet and sugar cane farmer profiles, where and how real sugar's grown.
- ❖ Wheat farmers' stories, , black walnuts harvest, apples, cranberries and vegetables galore!
- ❖ It will take more than one day to celebrate farmers and the variety of crops they bring in.
- ❖ Mom called it “Lazy Daisy Cake” - an Old Fashioned Cake. It's what we took to the field for the harvesters.



Randy Grant, Sugar Beet Farmer, ID



Gene Adolph, Sugar Cane, LA

**Top Baking Hack:** Connect farm-to-oven in our Baker's Glossary.



# October Baking

October 14– National Dessert AND Real Sugar Day😊



- ◇ What dessert is a slice of heaven? Mexican Chocolate Tart (upper left)
- ◇ Real sugar is essential to baking. Learn more.
- ◇ Dessert for one? Banana Chocolate Chip Mug Cake's a match!



**Top Baking Hack:** Chef Gemma says: It's time to fire up your slow-cookers for a Crock-pot Pumpkin Cobbler.







# October Bakers

October 16– #WorldFoodDay

- ◇ Since 1979, more than 150 countries unite for World Food Day events in Africa, Asia, Latin American, and the U.S. Events include agricultural fairs, school ceremonies, food package deliveries and donations. Why not...
- ◇ Plan a local “Big Recipe Read” that everyone can bake together to benefit a shelter or relief fund. Bake for Good is virtual, demonstrated, ready-for-you.
- ◇ Bake to Give planning ideas and recipe connections! .

**Top Baking Hacks:** Bake “bite-sized” – packages of 2 to 4 regular or 6 snack-sized items. Shape “value-added” yeast breads- braids, twists, pretzels, and The Ultimate Four Dinner Roll shapes! Offer whole grain, gluten-free and vegan products too!



Rise Against Hunger.







# October Baking

October 18– National Chocolate Cupcake Day

- ❖ Cupcake's are first noted in 1796 when "a cake to be baked in small cups" was written in *American Cookery*, by Amelia Simmons.
- ❖ So many chocolate cupcakes, so little time! What's the Surprise in the Chocolate Surprise Cupcakes ? (upper right)
- ❖ Baking in a tiny apartment or kitchen? Here are 3 "small batch" cupcakes designed for a toaster oven.



Cookie Dough, Red Velvet, and S'more



**Top Baking Hack:** Home bakers are stilling "making do." Early "cupcakes" were baked in heavy pottery cups. You can still, in coffee mugs. Double the chocolate in this Banana Chocolate Chip mug cake (left). Add 1 Tablespoon baking cocoa and reduce flour 1 Tablespoon!





# October Baking

October 26—National Pumpkin Day



Six things everyone should know how to bake:

1. How to Roast a Pumpkin
2. Pumpkin Party Muffins
3. The Best Pumpkin Pie Ever
4. Pumpkin Mini-Cheesecakes!
5. Pumpkin Chocolate Chip Cookies (w/ video)



Pumpkin  
FACTS to  
impress:

- Pumpkin is native to North America.
- We produce 1.5 billion pounds of pumpkins every year.
- Illinois produces more than any other state.

## Pumpkin Rolls *with Pumpkin Puree*



6. How to Make Pumpkin Rolls.

**Top Baking Hack:** Pumpkin can be added to many baked goods. It adds nutrients like Vitamin A by the boatload. Sub it into your pancakes, muffins or waffles— about ½ cup pumpkin puree for 1/3 cup milk.





# October Baking

October 29—Oatmeal Day

Great news! All oats we eat are whole grain😊

- Spiced Vanilla Baked Oats are SWEET! (top right)
- Oatmeal Bread is a fav from our FCCLA friends.
- Apricot Streusel Scones a South Dakota grain growers' best.
- The oat-timate Soft Oatmeal Cookie loved by all!

Baking Hack: What can be substituted if I cannot get vanilla paste for a recipe?

Rodelle recommends a 1:1 ratio for vanilla paste and vanilla extract. EX: 1 tsp vanilla extract = 1 tsp vanilla paste.



So many Oatmeal Breads, so little time!







# October Baking

October 31-Get the Sweet History of Halloween

- ◇ Bake Huge Scary Spiders to amaze.
- ◇ Midnight Candied Apples to treat tricksters.
- ◇ Halloween Tips and How-tos for treat packing.

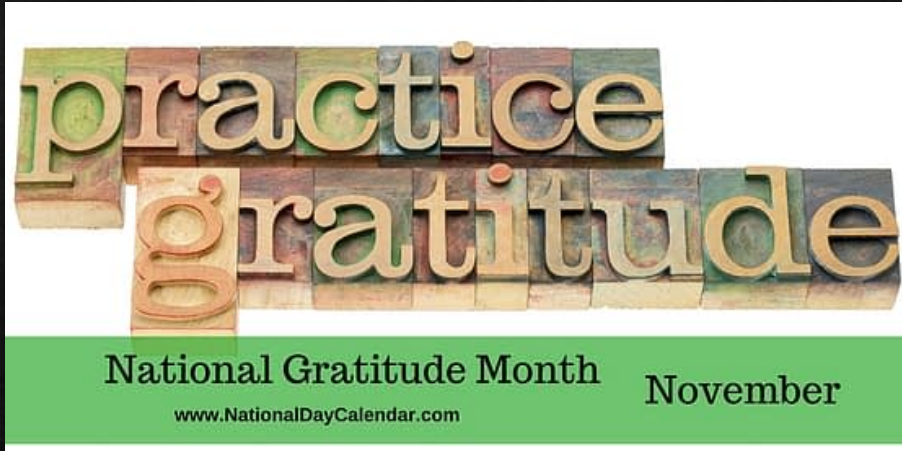






# November Baking SNEAK Peek!

Make it a MONTH of Thanksgivings.



What is a cherished family recipe you'd love to share during November... starting now?!

Mine will be Cherry Pie- baked with summer pie cherries waiting in my freezer! Don't skip Baker Bettie's Cherry Pie Filling tips.



**Top Baking Hack:** Learn from veteran baking educator Marla Prusa's Pastry Pizzazz skills and recipes to your portfolio. Add-a-skill: Lattice Pastry how-to.