

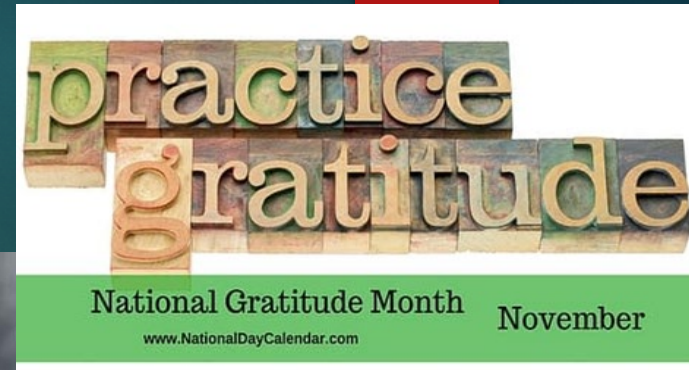
November Baking

A Calendar of Baking Hospitality and Hacks.

By HomeBaking.org



Dinner Rolls



Gratitude...is the first ingredient for joy.

- ▶ The Bread Basket ...is a second ingredient for joy all around the world.
- ▶ Pumpkin adds a third! Bakers love these BEST of pumpkin recipes.
- ▶ For dessert, plate a sweet bread Spiced Pumpkin Bread (left).



Pumpkin Rolls

Baking Hack: No baking soda on hand? You've got to have a leavener. Baking soda is not the same as baking powder. But baking powder can substitute, use 3 teaspoons baking powder for every 1 teaspoon soda. A plain milk instead of buttermilk may be used.

November Baking

“Roll” with pumpkin, squash or sweet potato.



Cooked pumpkin, squash or sweet potato give breads a soft, tender crumb and extra holding quality. (Great grandma knew this☺)

- ▶ Pumpkin Rolls -knotted or crescent are as good as they look! View how to shape knots.
- ▶ Pumpkin Pie Brioche (left) will be the tenderest of all.
- ▶ Round out your bread basket with Maple Bacon Popovers (lower right)
- ▶



Baking Hack: Baking rolls the day before you serve them? Store baked rolls between 68 ° and 78° F. - never refrigerate yeast breads. Freeze if not enjoying within a day or two.

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Real sugar and vanilla are an A-team!
HomeBaking.org



**PUMPKIN BREAD
PUDDING**

GET THE RECIPE

Must see
[oven to table bakeware.](#)



Pumpkin Bread Pudding
Don't miss Chef Laura Kasavan's how-to video!



- Explore Types of Sugar.
- Add a sparkle with Turbinado topping bread pudding, muffins, cakes
- Golden for granulated, molasses for honey



Baking Hack: Avoid the guess work of overbaking a custard pie or bread pudding- Take the internal temperature at center. It's done at 160° F.

November Baking

Why do bakers add vinegar?

HomeBaking.org



There are many different vinegar varieties.

- ▶ Vinegar's great to "sour" milk when buttermilk is not available. *Add 1 T. vinegar in a measuring cup and stir in milk to equal 1 cup buttermilk.*
- ▶ Vinegar may be added to yeast breads as a preservative. *Use no more than 1 Tablespoon per 2½ cups wheat flour (~1% of flour weight)*
- ▶ But is there really such a thing as Vinegar Pie? Check out this slice of American food history.



Baking Hack: Adding a tablespoon of vinegar with the ice water in pie pastry has been done for centuries to tenderize the flour and crust. Baker Bettie shares the step-by-steps to a great pie crust.



November Baking

For some of us, there's got to be PUMPKIN PIE.



- ▶ Do you know your pie history?
- ▶ Smooth and creamy best describes this featured fabulous recipe.
- ▶ Never skimp on the whipped cream, and Rodelle vanilla has the best 😊

Baking Hack: Go whole grain with the Whole Grains Council's "best pumpkin pie."



November Baking

Always dreamed of latticing your pie crust? Well it's as easy as...well, pie.
HomeBaking.org



Turkey Pot Pie

- ▶ Whole wheat, graham cracker, almond flour ...all lend some great options, including Gluten-Free.
- ▶ Let Chef Kristin Hoffman show you how to make a lattice top crust for your next savory or sweet pie.
- ▶ FCS Teacher, Marla Prusa, walks you through each step with Pastry Pizzaz.

Oven to table bakeware is great!



Baking Hack: The pastry ratio of “3-2-1” is easy to remember and easy to produce! For a 9-inch single crust, 1 ½ cups flour (6 oz/180g), 1/2 cup cold butter or fat (4 oz/120g); and 1/4 cup ice water (2 oz/60g).

November Baking

Pie baking tips and techniques.

HomeBaking.org

- ▶ Bakers ask us...What's the best pie baking pan or "plate?"
- ▶ Hate soggy pie crusts? The glass pie plate is your solution and Anchor Hocking, American made since 1905, gets our vote.



Black Walnut Pie



DEPENDABLE
BAKES EVENLY, RETAINS HEAT
SO IT KEEPS FOOD WARMER,
LONGER & CLEANS EASILY

DURABLE
GLASS WILL NOT WARP OR STAIN

VERSATILE
BAKE, SERVE & STORE: CLEAR
GLASS ALLOWS YOU TO
SEE WHAT IS BAKING

GLASS VS. METAL BAKEWARE
RETAINS MOISTURE BETTER THAN METAL

WHY BAKE WITH GLASS?

DID YOU KNOW THE WORD TEMPERED MEANS:
A process in which glassware is subjected to sustained heating followed by rapid cooling to enhance strength and increase durability, (like your car windshield)

BEST WAYS TO CARE FOR GLASS BAKEWARE

- CLEAN WITH NON-SCRATCH PADS AND CLEANSERS
- AVOID SEVERE TEMPERATURE CHANGES AND IMPACT WITH HARD OBJECTS
- ALWAYS USE OVEN MITTS
- USE ONLY IN PRE-HEATED CONVENTIONAL OVEN UP TO 425°F OR MICROWAVE OVENS
- DO NOT PLACE ON STOVETOP, UNDER BROILER OR IN TOASTER OVEN

AND ALSO, WHAT IS THIS?:
SODA-LIME-SILICATE GLASS: It is glass made of SODA LIME (70 SiO₂, 10 CaO, 15 Na₂O) and is the type of glass used to make Anchor Hocking bakeware.

WHY IS ANCHOR HOCKING GLASS MADE FROM SODA LIME SILICATE?

ANCHOR HOCKING BRAND'S TEMPERED SODA-LIME-SILICATE GLASS BAKEWARE IS STRONGER AND MORE DURABLE THAN BOROSILICATE BAKEWARE. IF IT HAPPENS TO BREAK, IT BREAKS INTO RELATIVELY SMALL PIECES GENERALLY LACKING SHARP EDGES. IT IS 100% RECYCLABLE.

ANCHOR HOCKING GLASS BAKEWARE COMPLIES WITH COOKWARE MANUFACTURERS ASSOCIATION'S ENGINEERING STANDARD OF EXCELLENCE

ANCHOR HOCKING



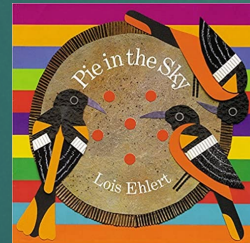
Baking Hack: A nut as American as pie? Don't miss baking with the robust and nutritionally rich as Black Walnut!

November Baking

Celebrate #ParentsAsTeachersDay- STEM/STEAM Education Day
HomeBaking.org Find [Parents as Teachers](#) in your school district.



- ▶ [Bake for Family Fun](#) and [Baking Food Safety](#) resources help parents and children bake together- great for math, reading and food literacy!
- ▶ [Down load our Baking Education Resource Guide!](#)
- ▶ [Use Thrill of Skill](#) (an age-appropriate guide) and [Baking Skills Checklist](#) to watch skills grow.
- ▶ [Mealtime Solutions](#) let's everybody help \$ave with home prepared meals that boost literacy, school success,
- ▶ [Easy as Pie Book](#) and [Bake is a great start!](#)



Baking Hack: Everyone loves magic! Bake an [Impossible Pie](#) to reveal the ingredient that makes the crust!



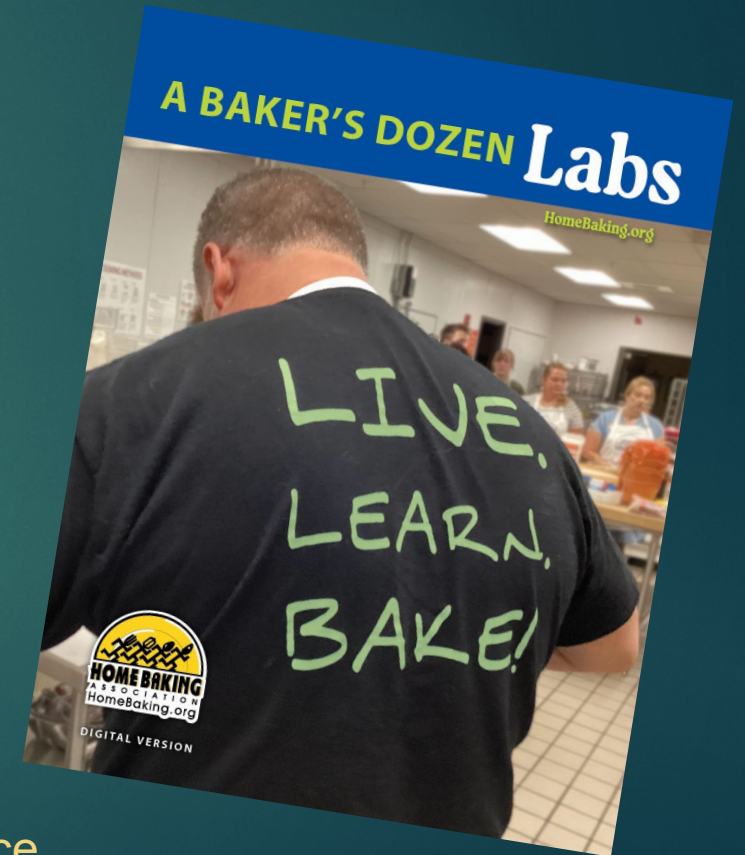
November Baking

No worries baking Gluten Free.

HomeBaking.org

- ▶ Learn what gluten is and how to make your own GF flour mix.
- ▶ Grains and flours containing gluten: barley, durum semolina, einkorn, emmer, farro, rye, spelt, wheat.
- ▶ When you bake without gluten, you will replace structure with guar gum, egg whites, xanthan gum.
- ▶ Learn more with *A Baker's Dozen, Live, Learn, Bake* – a manual for everything baking with GF options throughout for home, school, community and careers.
- ▶ Use test-kitchen sources for GF recipes

Baking Hack: Hold gluten-free dough 1/2 hour (up to overnight) in the refrigerator to soften and improve product's texture. More GF Baking guidance.



November Baking

Need a moveable feast?

HomeBaking.org

- ▶ Empanadas come to mind...or Beef and Cheddar Pies
- ▶ New York Calzones or stromboli are perfect for gatherings.
- ▶ Fillings may include olives, grated Parmesan, pepperoni, mushrooms, mozzarella and sauce.



Baking Hack: Baker Bettie's Raspberry Turnovers are a perfect handheld pie! Watch her making turnover pastry



Ready-to-Fill Calzone Dough

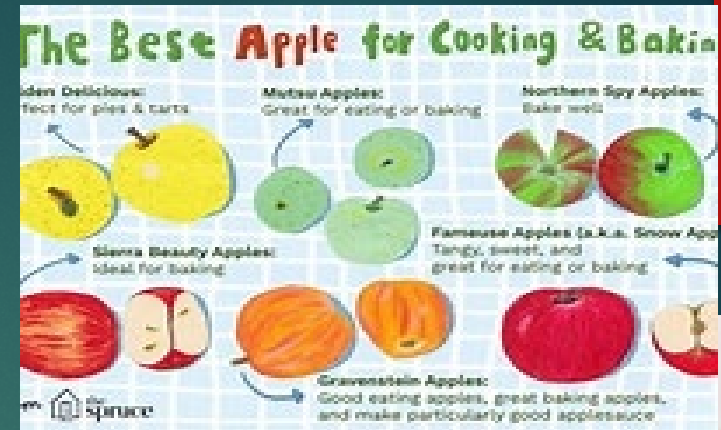
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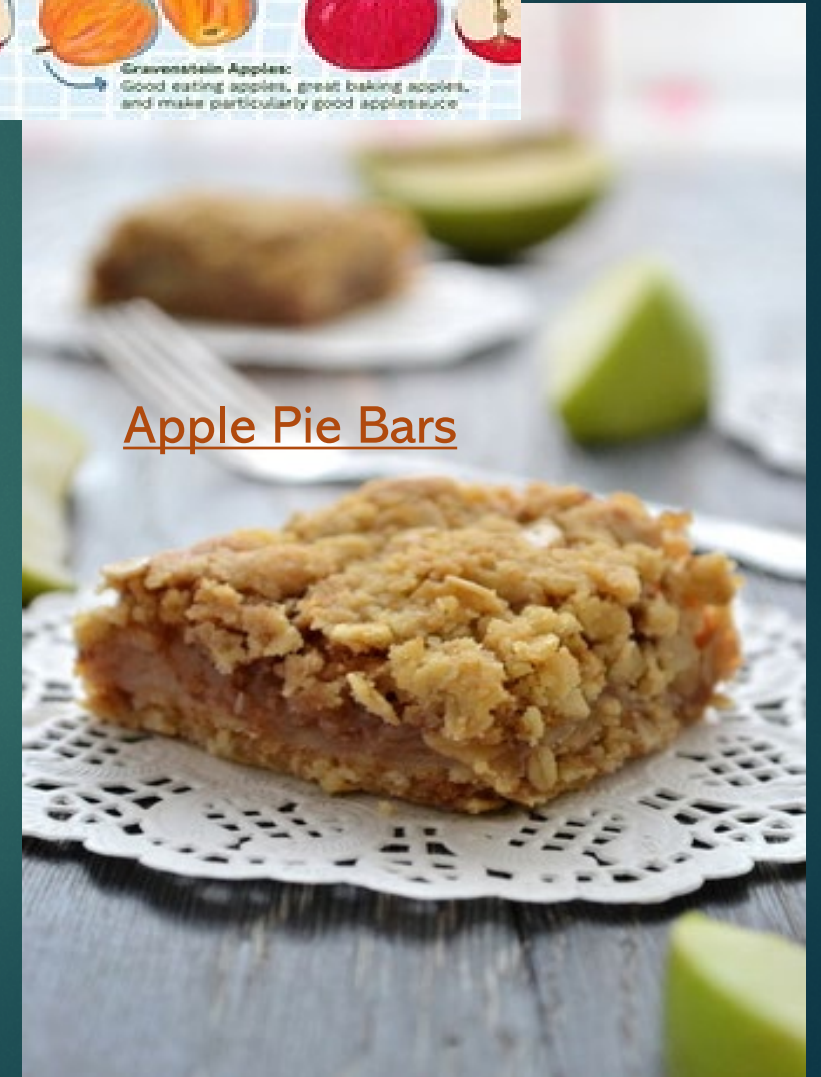
Baking for vegan friends, family, guests?...Bake on!

- ▶ Alongside butter, serve apple butter or pumpkin butter on your table.
- ▶ All flours and meals, beet and cane sugars, are vegan. More at Baking Whole Grain 101.
- ▶ Eggs work so well, but a substitute may be chia seeds, flax meal, tofu or aquafaba- view Chef Gemma's Egg Substitute chart.
- ▶ Oat, nut- or soy-based milks bake differently but can be a yummy sub in muffins, quick breads, pancakes and cakes.

Baking Hack: Dairy butter is 80% fat/20% water. “Plant butters” vary in fat and water content. Read label—look for 80% fat when you substitute. The end flavors and textures will vary based on the plant used.



Credit: The Spruce Eats.com



Apple Pie Bars

November Baking

World Kindness Day
HomeBaking.org



- ▶ Bake to Give will inspire, guide and support you!
- ▶ Plan to share “a baker’s dozen” of your favorite baked goods.
- ▶ Charity Bagels helps you bake AND donate to local shelter or food needs.
- ▶ Farm-to-oven, visit our member’s test kitchens for tried and true baking support.

Baking Hack: Boost the care-giving to the planet with Good Natured Products, a bio-plastic to-go packaging for your locally baked goods!



Charity Bagels

November Baking

Nov. 15 is Bundt Cake Day – just the cake to feed a crowd!
HomeBaking.org

- ▶ A Bundt cake can be any cake baked in a Bundt pan, forming the distinctive ring shape.
- ▶ A keeper like Nancy Jane Pound Cake (top right) is perfect to have at-the-ready to serve.
- ▶ The Bundt pan was first inspired by the European fruit cake, Kugelhopf.
- ▶ No Bundt pan? Sub with a round glass casserole with an upside-down custard cup in the middle (grease all as directed) or a nine-inch square pan will work for an 8-cup Bundt cake recipe.



Spiced Apple Bundt Cake

Baking Hack: Thinking savory? Use your Bundt pan or round glass casserole for a Pull-apart Loaf like Everything Bundt the Bagel or Monkey Bread 😊

November Baking

Nov. 17—National #HomemadeBreadDay
HomeBaking.org



- ▶ Just beginning to bake bread? How to Bake a Loaf of Bread and Easy Home Made Buns (right) are perfect to get you started.
- ▶ Ardent Mills helps you learn about Organic wheat, Ancient Grains, spelt, and durum flours.
- ▶ Access winning homemade bread ingredient innovations like No-Knead Pumpkin Ale Bread (left)
- ▶ Bake for Good Everyday Whole Grain Bread includes the art and science step-by-step.



Get great support at [Red Star Yeast learning center](#) and [King Arthur Baker's Hotline](#).

Baking Hack: Time challenged we are! Homemade bread can be "quick" bread requiring no kneading OR mix one day and bake another by refrigerating freshly mixed yeast dough.



November Baking

Make Nov. 23, Cranberry Day/Thanksgiving prep day!

HomeBaking.org

FACT: Blueberries, Concord grapes and cranberries are the only native North American commonly cultivated fruits.

- ▶ Cranberry Scones are great to “cut and freeze ready-to-bake” when guests arrive.
- ▶ Prep a Cranberry Nut Cookie dough, scoop and bake or freeze in a food storage container to be ready to bake as needed.
- ▶ The Cranberry Institute is the perfect farm-to- kitchen link to all things cranberry and Michigan State U. Extension guides on how to freeze them while in season.

Baking Hack: Thickening a fruit pie perfectly is easier with King Arthur Baking's Pie Thickener Chart. Give it a try with Spiced Cherry Cranberry Pie (right)



November Baking

November 26- National Cake Day!
HomeBaking.org

- ▶ Pumpkin Pie Cake is a “just dessert” for the day.
- ▶ Lighten up with a glazed Fat Free Carrot Cake
- ▶ Vegan and Gluten-free? Vanilla Cake is made to amaze.
- ▶ Or, a native American black walnut specialty...5-Ingredient Calabrian Black Walnut Cake.

Baking Hack: Short on pumpkin pie spice these days?
Here's the blend (For 2 ½ Tablespoons= 6 ½ teaspoons):
4 teaspoons ground cinnamon
2 teaspoons ground ginger
1 teaspoon ground cloves
½ teaspoon ground nutmeg

Generations of Expertise
Since 1901, Domino® Sugar has been the trusted partner for generations of bakers. Our commitment to quality and expert craftsmanship is our enduring promise to you. We use the highest standard to maintain the naturally sweet flavor found in the sugarcane plant. We don't take sugar lightly, and we know you don't either. People who choose the best, choose Domino®.

TRUSTWORTHY BAKING TIPS
Whether you're teaching new bakers or simply want to brush up on the basics, we have tips, videos and handy charts to help anyone become an expert in the kitchen.

FROSTING TECHNIQUES
Mastering frosting techniques takes time and patience. But with a little practice and a few helpful tips from our baking experts, your students will be crafting perfectly frosted treats in no time.

WHEN TO USE BROWN SUGAR
From deeper flavors to increased moistness, there are many reasons to use brown sugar in your recipes. Here are the benefits of using light and dark brown sugar in baked goods, savory dishes and sauces.

DECORATE CAKES LIKE A PRO
There's a subtle art to cake decorating and it starts with the right techniques. From piping frosting tips to decorating tricks, we've compiled everything to know in one place.

[LEARN THE BASICS](#) [GET FROSTING](#) [MASTER BROWN SUGAR](#) [START DECORATING](#)

FROM CANE SUGAR, WE CRAFT LIFE'S SWEETEST MOMENTS
Crafting sugar and happiness has been our mission since 1906, and our experts have dedicated themselves to quality, earning the respect and trust of the baking community for more than a century. Over the years, our green, ball-shaped logo in California, still committed to quality and with bringing sweetness to every home. We know that when you mix family, friends and food made with C&H® Sugar, you create magical moments and memories you'll never forget. In other words—The Recipe for Happiness starts with C&H®.

C&H® Sugar Baking Tips
Looking to take an extra special moment to the next level? We think you'll agree. To help you reach the baking basics, we've compiled tips and charts to give you a head start in the kitchen or kitchen.

The Ultimate Guide to Frosting
From many ingredients to creating a smooth swirl, there's a lot to know about frosting cakes. Here are our helpful tips for baking with C&H® Sugar Sweet and C&H® Sugar Brown Sugar.

The Benefits of Brown Sugar
There's a secret to getting deeper flavor and moisture to cakes, and that secret is brown sugar. Here are our helpful tips for baking with C&H® Sugar Sweet and C&H® Sugar Brown Sugar.

The Fine Points of Cake Decorating
Nothing is more impressive than a beautifully decorated cake. There are also dozens of ways to make sure your cake is everything you want it to be. Here are our helpful tips for cake decorating techniques and more.

[LEARN THE BASICS](#) [START FROSTING](#) [LEARN BROWN SUGAR](#) [GET FANCY](#)



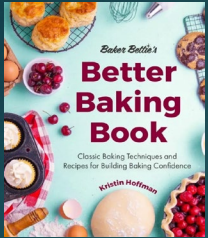
**5 INGREDIENT
CALABRIAN BLACK
WALNUT CAKE**

Access Chef
Eleonora's Cake
Baking and
Frosting guides,
HomeBaking.org



December Baking

A Baker's Gifting Sneak Peak!



- ▶ Coffee cake –OH the OPTIONS! Wrap one up as a “know-your-guests-are-coming” gift.
- ▶ Max your Cookie options with Baker Betty's Master Cookie Recipe
- ▶ Shortbread's a great treat- share a new flavor - Rose and Cardamom or an up-scale cousin, Butter Tart Squares.

Cocoa
Streusel
Coffeecake



Butter Tart Squares



Baking Hack: Save time with our ready-to-succeed recipes for cookies, cakes, frosting, pies plus cookie exchange recipes for pets and people.

Every Baker's wish!
A Thermopop thermometer in my stocking!