



October Bakers

Bake with the season and [American Black Walnuts](#)

Is there *anything* that isn't delicious baked in October?

- ▶ [Cider Baked Apples](#) stuffed with Black Walnuts and drizzled with a Pumpkin Caramel Sauce sounds amazing.
- ▶ Brunch with [Chicken Quiche](#) with garnished with crunchy black walnuts.
- ▶ Breakfast with wholegrain rich [Black Walnut Oatmeal Maple Scones](#)



Cider Baked Apples



Black Walnut Oatmeal Scones



Chicken Quiche

Top Baking Hack: Black walnuts are a native, sustainable, high protein ingredient for [hand-crafted dessert](#), entrée's or sides. Take notes [where they're harvested or sold](#) near you.

October Bakers

October 1 is #HomemadeCookiesDay



Black Walnut Chocolate
Chunk Cookies

- ▶ Nothing beats a [Black Walnut Chocolate Chunk Cookie!](#)
- ▶ The C&H test kitchens are pros with Gluten Free... see how their [GF Sugar Cookies](#) stack up!
- ▶ 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: Out of pumpkin pie spice?

1 teaspoon pumpkin pie spice = $\frac{1}{2}$ teaspoon cinnamon + $\frac{1}{4}$ teaspoon ginger + $\frac{1}{8}$ teaspoon nutmeg + $\frac{1}{8}$ teaspoon allspice



October Bakers

October 4– National #CinnamonBunDay

- Your research begins with the top [Cinnamon Bun](#) bakers! View the video on how it's done.
- Start your ovens-- [Oklahoma's Best Cinnamon Rolls](#) make the cut.
- Kansas wind-powered Stafford County Flour Mill shares their "short-patent flour" tender [Cinnamon Rolls](#).
- North Dakota adds their own twist with [Cinnamon Twisties](#).



No one will resist a "jiffy" [Cinnamon Roll original!](#)

Top Baking Hack: Spread or fill your sheeted cinnamon bun dough with what bakers call a "smear." Mix 4 oz. salted butter, ½ cup granulated or brown sugar, 1 Tablespoon cinnamon and ½ cup finely chopped toasted pecans until spreadable. This can be made ahead ready to spread.

October Bakers



Miss your State Fair? Take a day and bake a winner!



Gluten-free Cinnamon
Cupcakes

- [Gluten-free Cinnamon Cupcakes](#)
- Up your form with [tangzhong](#) and [Apricot-Raisin Babka Ring](#), a National Festival of Breads winner!
- [Rosemary Garlic Pull-Apart](#) is perfect to use those fall herbs still thriving in your garden or pots!

Baking Hack: “[Tangzhong](#)” yeast breads are more tender. [A small portion of the flour’s starch is “cooked”](#) with hot water or milk, then cooled and added with the remaining ingredients.



October Bakers

October 10– [Angel Food Cake Day](#)



- ▶ Originating in the United States, Angel Food Cake became popular in the late 19th century. It even comes in [chocolate](#)!
- ▶ [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 😊



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, demera or coarse sugar](#) and bake as directed.

October Bakers



- Farmers are harvesting all over the U.S.
- Grains, black walnuts, apples grown locally, sweet potatoes, cranberries... it will take more than one day to celebrate farmers and the variety of crops they bring in.
- Mom called it “Lazy Daisy Cake” and others just an Old Fashioned Cake. It’s what we took to the field for the harvesters.

Top Baking Hack: Connect farm to oven terms in our Baker’s Glossary.



Harvest
Sweet
Potatoes



October Bakers

October 14– National Dessert Day



Top Baking Hack: If you haven't had your slow-cooker out yet this fall, today's the day. Chef Gemma offers her [Crock-pot Pumpkin Cobbler](#) for a start.



- ▶ For our gluten-free bakers, a cast iron skillet creates the best [Apple Skillet Cobbler](#)
- ▶ All bakers need a truly great ice cream in their go-to recipe file. [Black Walnut Ice Cream](#) will not disappoint!
- ▶ Baking for one? [Banana Chocolate Chip Mug Cake's](#) a match!



October Bakers

October 16– #WorldFoodDay



Rise Against Hunger and [bake Apple Cinnamon Bread for funds.](#)

- ▶ 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 or virtual “Big Recipe Read” – choose a muffin everyone can bake like [Lemon Thyme Whole Wheat.](#)
- ▶ Host a [Bake Sale for No Kid Hungry](#) with [ready-resources.](#)
- ▶ [Bake for Funds](#) offers a ton of fun and planning ideas too!



Top Baking Hacks: Bake smaller portions– packages of 2 to 4 regular or 6 snack-sized items. [Package in biodegradable plastic!](#) Shape “[value-added](#)” [yeast breads](#)- braids, twists, pretzels to add value and take-home appeal. Offer [whole grain](#), [gluten-free](#) and [vegan](#) products too!

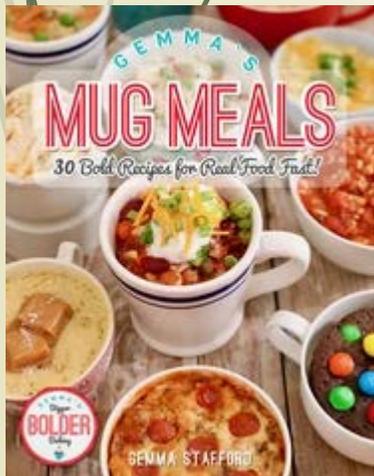
October Bakers

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! Go for the classic—[Chocolate Surprise Cupcakes](#).
- 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: Bakers always have "made-do" with what they had. Early on cupcakes were baked in heavy pottery cups. You can still use ramekins, custard cups, [coffee mugs](#), large teacups, or other small **ovenproof** pottery-type dishes!

October Bakers

October 23– Take a day to bake and enjoy [Boston Cream Pie](#)

- [Boston Cream Pie](#) is a chocolate frosted, custard-filled cake that is loved by millions.
- In 1856, at Boston's Parker House Hotel, French chef Monsieur Augustine Francois Anezin created [this pudding and cake combination](#) made with two layers of sponge cake filled with vanilla-flavored custard or creme patisserie.
- Top with a chocolate [ganache glaze](#). Store in refrigerator.



Baking Hack: Ganache may be simpler than you think. Measure 1 cup semi-sweet chocolate chips in a small bowl. Combine $\frac{1}{4}$ cup heavy cream or half and half and 1 Tablespoon margarine or butter in sauce pan. Slowly bring to a boil. Pour mixture over chocolate chips; let rest 1 minute. Slowly whisk together until smooth.

October Bakers

October 26—National Pumpkin Day



Three things everyone should know:

1. [How to Roast a Pumpkin](#)
2. How to bake [Pumpkin Party Muffins](#)
3. How to bake [The Best Pumpkin Pie Ever](#)



...Well...maybe four things ...add how to make [Pumpkin Mini-Cheesecakes!](#)

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 Bakers

October 29—Oatmeal Day

So many **Oatmeal breads**, so little time!



- All the forms of oats we eat are whole grain 😊
- Go beyond the bowl. Oats are great baked in, well, almost everything.
- Oatmeal Bread is a fav from our FCCLA friends.
- Apricot Streusel Scones combine South Dakota grain growers' best.
- And then there's the ultimate: Chocolate Oatmeal Pie!

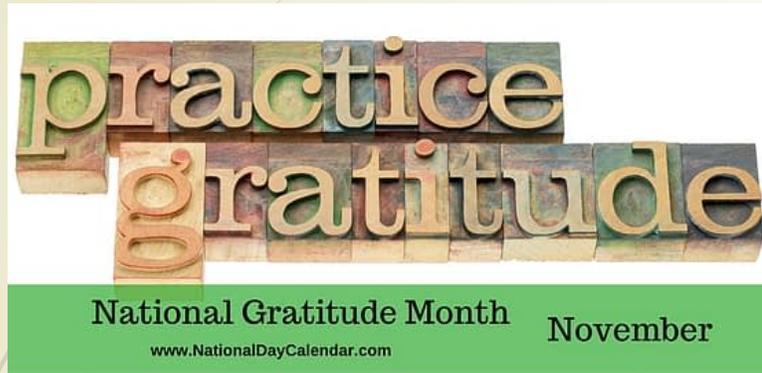
Baking Hack: Steel-cut oats are coarsely cut oat "groats;" rolled oats are large flakes. "Quick oats" are smaller cut. Whirl rolled oats in processor for oat flour!



Oatmeal Apricot Pecan Cookies

November Bakers

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!



Top Baking Hack: Add some Pastry Pizzazz to your traditions with our latest how-to lesson and power point coming in November!