



# December Baking

Cookies for one and ALL!

Get Started with  
[Sugar Cookie Tips and Fun Facts.](#)

# December Baking

Join Kimberly's Cookie Countdown

- ◆ Discover new favorites- like Coconut Cashew Cookies (right)
- ◆ Learn from Southern cookie bakers...Ginger Fingers, Russian Tea, Bom's Pecan, Brown Betty Squares, Czech Bars
- ◆ Gift box in sustainable, eco-friendly packaging.



Baking Hack: Access dozens of Cookie Dough Tips and Tricks from test kitchen pros.



Plant-based  
Compostable  
@goodnaturedinc

# December Baking

Nancy Baggett videos offer many tips!



- ◇ 1700's American tinsmiths made our first cookie cutters.
- ◇ HBA's writer's guild author, Nancy Baggett, (*The All American Cookie Book* and *Simply Sensational Cookies*) provides her All-Purpose Sugar Cookie Dough.

Baking Hack: Don't miss Chef Tess's 30 Amazing Holiday Baking Tips and Hacks.

No. 1 and 2: Butter should be at room temperature to cream best. No time? Cut the butter into small 1 Tbsp. sized pieces and allow to stand ~15 minutes while you assemble all the other ingredients.

# December Baking

*Baking Guides to frostings, icing and glazes...and sprinkles!*



### 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	FROSTING TECHNIQUES	WHEN TO USE BROWN SUGAR	DECORATE CAKES LIKE A PRO
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.	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.	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.	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.
<a href="#">LEARN THE BASICS</a>	<a href="#">GET FROSTING</a>	<a href="#">MASTER BROWN SUGAR</a>	<a href="#">START DECORATING</a>



### 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, we've grown, but we're still in California, still committed to quality and still 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®.

 <h4>C&amp;H® Sugar Baking Tips</h4> <p>Looking to pass on some sweet knowledge to new bakers? We think that's great. To help you teach the baking basics, we've compiled tips and charts to give you a hand in the classroom (or kitchen).</p> <a href="#">LEARN THE BASICS</a>	 <h4>The Ultimate Guide to Frosting</h4> <p>From mixing ingredients to creating a crumb layer, there's a lot to know about frosting baked goods. But with our handy tips and videos, your students will quickly become experts.</p> <a href="#">START FROSTING</a>	 <h4>The Benefits of Brown Sugar</h4> <p>There's a secret to adding deeper flavor and moisture to recipes, and that secret is brown sugar. Here are our helpful tips for baking with C&amp;H® Golden Brown and C&amp;H® Dark Brown Sugar®.</p> <a href="#">LEARN BROWN SUGAR</a>	 <h4>The Fine Points of Cake Decorating</h4> <p>Nothing is more impressive than a beautifully decorated cake. Teach your students to prepare theirs with our tutorial that covers everything from mixing buttercream frosting to advanced piping techniques and more.</p> <a href="#">GET Fancier</a>
---	---	---	--

Access live-linked Frosting guides at [HomeBaking.org](http://HomeBaking.org)

Baking Hack: In a pinch you can make your own powdered sugar, brown sugar and even sprinkles!

# December Baking

What are the holidays without cookies...and fudge!?



- ◇ White Peppermint Fudge is perfect for gifts of cookies and candies!
- ◇ Home baker Kimberlee Ho creates this Peppermint fudge's beautiful texture and color by preparing a marshmallow crème from Domino Golden sugar.
- ◇ Cookie Butter Fudge brings the best of both worlds- cookies and fudge.



**Baking Hack:** Is there really such a thing as “cookie butter?” Yes! Sometimes referred to as *speculoos*, it is cookies ground in a food processor, butter and evaporated milk. It’s a cookie spread, like a Biscoff spread.

# December Baking

Not your grandmother's cookie mix!



- ◇ Gift homemade cookie mixes to savor cookie baking longer.
- ◇ Gift a favorite tea or coffee with Chocolate, Raspberry Walnut Biscotti or Rose and Cardamom shortbread.
- ◇ Host a bake sale for



Extra Moist Buttermilk, White Chocolate Macadamia Nut Coconut Lime, Peanut Butter Toffee, and Dark Chocolate Orange Oatmeal

Baking Hack: Access direct links to test-kitchen baking guides for cookies, cakes, frosting and more. Follow Home Baking Association for no-fail test-kitchen cookie exchange recipes - pets and people.

# December Baking

Chef Donley's Classic Southern Chocolate Chip Cookies are for all seasons.

- ◆ Just Putzing Around the Kitchen bakes teeny tiny chocolate chip cookies and uses as “sprinkles” on cupcakes, cheesecake or to fill a mug!
- ◆ Chef Gemma bakes Cookie Sprinkles from her Best Ever Chocolate Chip Cookie recipe. (see right)
- ◆ BuzzFeed shares 19 Surprising Facts about Chocolate Chip Cookies for you to share in your holiday cards or posts!



Baking Hack: Southern, Michigan and Washington soft wheat flours are ideal for cookies.



# December Baking

Baked-by-you = fewer supply chain issues!

- ❖ Shortbread is easy to make and shape.
- ❖ A shortbread cousin, Black Walnut Wedding Cookies, are one of our new old favorites.



Tips for shipping baked gifts includes finding great packaging and the type of cookie to be shipped.

# December Baking

Where's the CHOCOLATE??

Chocolate Crinkle Cookies answer this for most.

Space tablespoon scoops of dough 2½ to 2¾- inch apart.

Variations to this great recipe: Gluten-free, Espresso, Peppermint, Salted caramel at center...give these a try too.

Baking Hack: Before shaping, mix and refrigerate the dough 2 hours to overnight. Unchilled dough will spread more quickly and lose more crinkles.



Cookie bakers!  
Gift yourself or a baker-friend the new edition of *The Essential Cookie Companion*. Here are 5 surprising tips from this book.



# December Baking

Include Biscotti as a gift treat.



Walnut Biscotti

- ◆ Kansas Wheat test kitchen perfected Walnut Biscotti. (left)
- ◆ The North Dakota wheat bakers offer two greats. (right)
- ◆ Chocolate, Raspberry and Walnut Whole Wheat Biscotti is just a must try.

Chocolate Chip Biscotti



Double Chocolate  
Biscotti



Bakers want to know: Is *biscotti* a cookie? In North America biscotti refers to a specific type of Italian cookie or biscuit called “cantucci.” Baking them twice provides the wonderful crunch and caramelized flavor.

# December Baking

*'Twas the week before Christmas...no gluten was stirring...*



Two absolute  
essentials...

Aunt Sue's  
No Bake  
Black Walnut  
Cookies



Gluten-Free Baking Week  
[www.NationalDayCalendar.com](http://www.NationalDayCalendar.com)

The Week Before Christmas  
#GlutenFreeBakingWeek

NATIONAL  
DAY  
FOUNDED



Gluten Free  
Sugar Cookie

# December Baking

Wisconsin Electric Cooperative News Holiday Cookie Contest Winners Inspire!



Peanut Butter Brownie  
Cookies

Jennifer Dunn, Eleva, WI

Chocolate Truffle-Topped Caramel  
Bars

Kathy Jaszewski, Arcadia, WI



Candy Bar Pillows  
Beth Blecher, Campbellsport, WI



Baking Hack: For a minty Candy Bar Pillow cookie Beth inserts an Andes Mint at center.

# December Baking

Create cookies in a Jiffy.



Soft and  
Fluffy  
Christmas  
Cookies

Old Fashioned Sugar  
Cookies



Easy  
Fudge  
Drop  
Cookies

Baking Hack: At altitude, cookies benefit from a slight increase in flour and liquid and oven temperature; and slight decreases in baking powder or soda, fat and sugar.

Find great guides from Colorado State U. and New Mexico State U. Cooperative Extension.

# January Baking

SNEAK PEAK – Groove your yeast baking success.



Pear Cinnamon Breakfast Bread



Bread's for anytime! Breakfast...coffee break... lunch...snacks... tea... dessert...  
Learn why BREAD is part of your NEW YEAR'S wellness plans.