



Baking Innovations 2022: Bake and Take Resource Links



- **Home Baking Association**
<https://www.homebaking.org/>
- **Kansas Wheat Commission**
<https://kswheat.com/domestic-marketing-and-consumer-information>
- **Bake and Take**
<https://kswheat.com/consumers/bake-and-take>
- **Vintage Recipes**
https://kswheat.com/sites/default/files/recipe_page3.pdf
- **National Festival of Breads**
<https://nationalfestivalofbreads.com/>
- **EatWheat.org**
<https://eatwheat.org/>
- **Baking Food Safety**
<https://www.homebaking.org/baking-food-safety/>
- **Bake and Take Recipes**
<https://www.homebaking.org/bake-and-take-recipes/>
- **Panhandle Milling Flavor Profiles, Recipes and Notes**
<https://www.homebaking.org/wp-content/uploads/2022/03/Baking-Innovations-Forum-Recipe-profiles-Resource.pdf>
- **Painted Buns and Bread**
<https://decorativebread.com/>
- **Baking Food Safety 101 Temperature Guide and Checklist**
<https://www.homebaking.org/wp-content/uploads/2019/07/bakingfoodsafety101-1.pdf>
- **Consumer Baking and Flour Food Safety**
<https://namamillers.org/consumer-resources/consumer-food-safety/>
- **Flour & Food Safety**
<https://www.fightbac.org/flour-safety/>
- **Quality Baking Temperatures**
<https://www.homebaking.org/videos/>
- **ThermoWorks and ThermoPop Offer**
<https://www.homebaking.org/wp-content/uploads/2022/03/HBA-Student-Flyer-1.pdf>
- **Wrap and Deliver with Care**
<https://www.homebaking.org/welcome-new-member-good-natured-products/>
- **Baking Glossary of Terms and Techniques**
<https://www.homebaking.org/glossary/>
- **Home Baking Association Educator Award**
<https://www.homebaking.org/educator-award/>
- **Home Baking Association E-newsletter Sign-up**
<https://www.homebaking.org/newsletter/>

