



# Celebrations Take Cake! Icings, Buttercreams, Meringues (Definition, Ingredients, Techniques)

Join us for a ZOOM Live Forum  
Wednesday, April 6th - 7:00 PM EST

**Featuring** **Chef Eleonora Lahud**  
Research Chef, ASR Group  
**Elizabeth Hagan**  
HBA Educator Award Winner, "Bearthday Cakes Around the World"



## Cake Baking Resources Guide



**Chef Eleonora's Resources**

<https://www.dominosugar.com/>  
<https://www.chsugar.com/>

**Chef's Presentation Recipes:**

<https://www.dominosugar.com/recipe/buttercream-frosting>  
<https://www.dominosugar.com/recipe/chocolate-buttercream-frosting>  
<https://www.dominosugar.com/recipe/cream-cheese-frosting>  
<https://www.dominosugar.com/recipe/whipped-brown-sugar-buttercream>  
<https://www.dominosugar.com/recipe/powdered-sugar-glaze>  
<https://www.dominosugar.com/recipe/royal-icing>



**Elizabeth Hagan's Educator Award winning Cake Lesson plan and presentation:**

<https://www.homebaking.org/lesson-plans/>

**HBA Educator Award**

<http://homebaking.org/educator-award/>

**Home Baking Association Cake Baking Resources**

**Baking Glossary of Terms, Techniques,**

<https://www.homebaking.org/glossary>

**Best Baking Guides from Domino and C&H Sugar Test Kitchen Pros with links to baking basics, frosting, sugar, and cake decorating,**

[www.homebaking.org/selecting-the-perfect-sweeteners/](http://www.homebaking.org/selecting-the-perfect-sweeteners/)

**Best Cake Tips from C&H Sugar**

[www.chsugar.com/baking-tips-how-tos/best-cake-tips](http://www.chsugar.com/baking-tips-how-tos/best-cake-tips)

**Cake Making Learning Track 10 self-directed lessons with Chef Baker Bettie**

[www.bakerbettie.com/cake-making-learning-track/](http://www.bakerbettie.com/cake-making-learning-track/)

**Flour 101 - What flour is best for cakes? Flour 101**

[www.texaswheat.org/wp-content/uploads/2018/01/Flour-101-final.pdf](http://www.texaswheat.org/wp-content/uploads/2018/01/Flour-101-final.pdf)

**Bearthday Celebrations: How Baking At Home Takes You Around The Globe**

Elizabeth Hagan - Family & Consumer Sciences Educator - Klemmer HS, Carroll, Iowa

Bearthday is celebrated in a variety of ways across the globe. Each culture has unique and delicious baked goods that have evolved, undergone another year around the sun, in response to the Covid-19 pandemic, millions of Americans were staying in, baking at home, and celebrating bearthday. Therefore, on this lesson give students the opportunity to take, celebrate, and experience multicultural foods, all while staying home.

**Objectives:**

1. Identify and describe the history of bearthday celebrations and cakes.
2. Research and select a bearthday dessert to prepare and plate in an aesthetically pleasing way.
3. Photograph and describe the bearthday traditions to peers.
4. Prepare a bearthday dessert for family member or friend for their bearthday.
5. Form connections with others during the pandemic, using a baked good!

Essential Question	Enduring Understanding	Learning Objective
1. Baking Photography, Geography, Culture & Customs	1. Think Pair Share 2. Observance	1. Baked Good Sub & Reflection 2. Social Media Post 3. Bake Bearthday Cake for Family & Friends
<b>Day 1:</b> History of Bearthday & Bearthday Cakes	1. Discuss bearthday traditions and previous knowledge about bearthday. 2. Describe the history of bearthday cakes and bearthday celebrations. 3. Describe the preparation of baked goods in bearthday celebrations.	1. Think Pair Share questionnaire about Bearthday Cakes 2. Bearthday Around The Globe 3. Bearthday Traditions Around The Globe worksheet 4. Bearthday Traditions at Our Lab 5. Bearthday Selection Lab Preparation Sheet
<b>Day 2:</b> Bearthday Traditions Around The Globe	1. Identify culture different bearthday traditions occur in the world. 2. Explain how bearthday traditions and celebration baked goods vary across cultures. 3. Research a specific culture and their bearthday celebration customs & cakes.	1. Bearthday Around The Globe worksheet 2. Bearthday Traditions Around The Globe worksheet 3. Bearthday Traditions at Our Lab 4. Bearthday Selection Lab Preparation Sheet
<b>Day 3:</b> Food Presentation & Food Photography	1. Define food photography and food presentation. 2. Identify characteristics of well-plated foods. 3. Describe why food plating is important.	1. Food Photography & Presentation Guide worksheet 2. Bearthday Selection Lab Preparation Sheet
<b>Day 4:</b> Bearthday Dessert Lab	1. Prepare cultural baked good cooperatively in lab groups. 2. Plate bearthday cake visually appealing and photograph. 3. Evaluate baked goods and peers' baked goods based on sensory characteristics.	1. Baked Good Evaluation Sheet 2. Bearthday Selection Lab Preparation Sheet
<b>Day 5:</b> Present Bearthday Cake	1. Present your cultural bearthday cake to the class. 2. Briefly describe the cultural baked good and its bearthday customs to peers.	1. Food Photography Social Media Post Sheet 2. Extra Credit: At Home Lab Sheet

**National Standards for Family and Consumer Sciences Education**

**HS Nutrition and Wellness**

**HS Food Preparation and Service**

**HS Food Safety and Sanitation**

**HS Food Science**

**HS Food Business and Entrepreneurship**

**HS Food Safety and Sanitation**

**HS Food Science**

**HS Food Business and Entrepreneurship**

**Bearthday Celebrations: A HomeBaking.org Educator Award Lesson by Elizabeth Hagan, Klemmer HS, Carroll, Iowa**

## Types of Flour

[www.sdwheat.org/new/wp-content/uploads/sites/5/2014/11/wfc-web-flour-booklet.pdf](http://www.sdwheat.org/new/wp-content/uploads/sites/5/2014/11/wfc-web-flour-booklet.pdf)

## Frosting Guide – Give your cake the finish it deserves

[www.dominosugar.com/baking-tips-how-tos/how-to-bake-a-perfect-cake/tips-for-frosting-cakes](http://www.dominosugar.com/baking-tips-how-tos/how-to-bake-a-perfect-cake/tips-for-frosting-cakes)

## Leavening – The Difference between Baking Powder and Baking Soda

[www.homebaking.org/wp-content/uploads/2019/07/bakingsodavsbakingpowder.pdf](http://www.homebaking.org/wp-content/uploads/2019/07/bakingsodavsbakingpowder.pdf)

## Sugar in Baking – Its Many Roles

[www.sugar.org/blog/sugar-in-baking-what-bakers-need-to-know/](http://www.sugar.org/blog/sugar-in-baking-what-bakers-need-to-know/)

## Top Tips for Cakes Cake videos with Chef Gemma Stafford

[www.biggerbolderbaking.com/cake-recipes/](http://www.biggerbolderbaking.com/cake-recipes/)

## Cake & Cupcakes Baking Guide

<https://www.kingarthurbaking.com/learn/guides/cake>

## Cake and Cupcake recipes from the HBA's members' test kitchens

<https://www.homebaking.org/recipe-type/cakes-cupcakes/>

## Rainbow Sprinkles Cake (featured in event image)

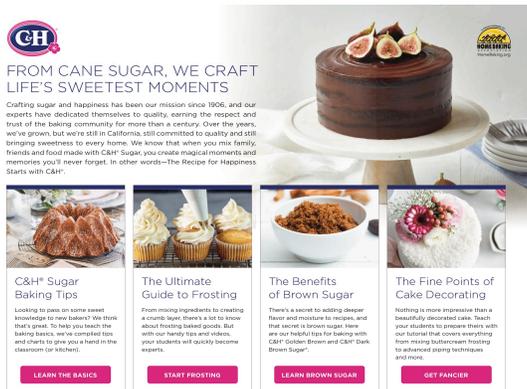
<https://www.dominosugar.com/recipe/rainbow-sprinkles-cake>

## Why Bake in Glass?

<https://www.homebaking.org/infographics/>

## How to Sweetener Guide

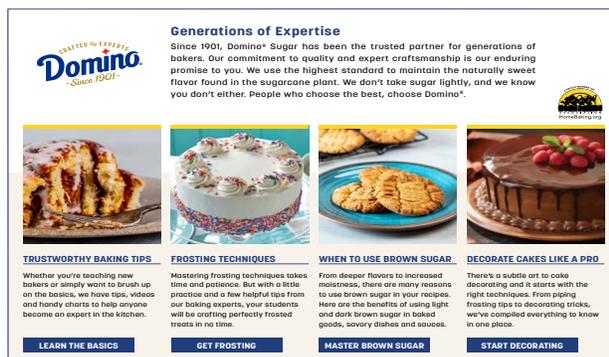
<http://homebaking.org/selecting-the-perfect-sweeteners/>



**C&H**  
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®.

 <p><b>C&amp;H® Sugar Baking Tips</b></p> <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> <p><b>LEARN THE BASICS</b></p>	 <p><b>The Ultimate Guide to Frosting</b></p> <p>From mixing ingredients to creating a smooth 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> <p><b>START FROSTING</b></p>	 <p><b>The Benefits of Brown Sugar</b></p> <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> <p><b>LEARN BROWN SUGAR</b></p>	 <p><b>The Fine Points of Cake Decorating</b></p> <p>Nothing is more impressive than a beautifully decorated cake. Teach your students to prepare them with our tutorial that covers everything from mixing buttercream frosting to advanced piping techniques and more.</p> <p><b>GET FANCIER</b></p>
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**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®.

 <p><b>TRUSTWORTHY BAKING TIPS</b></p> <p>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.</p> <p><b>LEARN THE BASICS</b></p>	 <p><b>FROSTING TECHNIQUES</b></p> <p>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.</p> <p><b>GET FROSTING</b></p>	 <p><b>WHEN TO USE BROWN SUGAR</b></p> <p>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.</p> <p><b>MASTER BROWN SUGAR</b></p>	 <p><b>DECORATE CAKES LIKE A PRO</b></p> <p>There's a subtle art to cake decorating and it starts with the right techniques. From piping frosting tips to decorating tools, we've compiled everything to know in one place.</p> <p><b>START DECORATING</b></p>
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## Home Baking Association Resources

<http://homebaking.org/store/>



## Download Order Form

<https://www.homebaking.org/wp-content/uploads/2022/04/HBAOrder-Form2022.pdf>