Home Baking Association: Learn, Recipes, Educator Newsletter, Blog, Baking Calendar

A Baker’s Dozen Labs, 5-Minute Baking Activities • homebaking.org/store/

Baking Guides, frosting, cakes • homebaking.org/getting-started/

Baking Glossary, Terms and Techniques • homebaking.org/glossary/


Educator Baking E-news • homebaking.org/newsletter/

Ready-to-Teach Lessons: Cakes, Cookies, Breads, Kitchen Science • homebaking.org/lesson-plans/

Home Baking video collection • homebaking.org/videos

Bigger Bolder Baking • biggerbolderbaking.com/ • youtube.com/user/GemmaStafford/videos

King Arthur Schools • kingarthurbaking.com/baking-school


Mis en place • homebaking.org/starting-to-bake-is-all-about-mis-en-place/

About Wheat and Flour

International Food Information Council (IFIC): science-based food, nutrition, agriculture information • ific.org

North American Millers’ Association: What is Milling? • namamillers.org/consumer-resources/what-is-milling/

Northern Crops Institute: webinars, new grain food innovations, guides • northern-crops.com/

WHEAT COMMISSIONS
CO • coloradowheat.org/colorado-wheat/links/
KS • EatWheat.org • ksheat.org/domestic-marketing-and-consumer-information
ND • ndwheat.com/
NE • nebraskawheat.com/educators/
OK • okwheat.org/
SD • sdwheat.org/consumer-information/
TX • texaswheat.org/for-educators/
WA • wawheat.org/ • wawheat.org/wheat-facts

Wheat Foods Council: Flour 101, Kernels, e-mag quarterly, videos • wheatfoods.org/

Whole Grains Council: What’s a Whole Grain graphic, ancient grains defined, surveys • wholegrainscouncil.org/

Educator Award Contest

WIN $1,000 and a trip for two to the Home Baking Association Annual Meeting. Educators in classrooms, preschools, community programs, clubs, pre-K through 12th grade – share your winning baking lessons, activity or service projects.

ENTRY DEADLINE is March 31. More details at HomeBaking.org/educator-award.
Baking Education, Careers & Service Learning

Bake and Take resources, recipes • homebaking.org/bake-and-take-recipes/


Bake for Good: Learn. Bake. Share. Free resources from King Arthur Baking • kingarthurbaking.com/about/bakeforgood

Bake Sale for No Kid Hungry • bakesale.nokidhungry.org/resources/

Dough Sculpting 101 - Add value! Lesson and videos • homebaking.org/wp-content/uploads/2019/05/doughsculpting101online.pdf

Baking and Milling Career Connections • homebaking.org/members/

Kansas State Baking Science Education, Careers • youtu.be/yriXDfZfp1o and grains.k-state.edu/academics/bakesci/

National Festival of Breads winning recipes, competition 2023 • nationalfestivalofbreads.com/


Painted Buns & Bread • decorativebread.com/

Smart Snack recipes for in-school sales, whole-grain • homebaking.org/smartsnacks/

Baking Food Safety, Temperatures


Consumer Baking and Flour Food Safety • namamillers.org/consumer-resources/consumer-food-safety/

Flour & Food Safety • fightbac.org/flour-safety/

Heat is An Ingredient resource, baking processes, food safety, special offer • thermoworks.com/heat-is-an-ingredient/

Baking with Yeast • redstaryeast.com and redstaryeast.com/yeast-baking-lessons/yeast-types-usage/cake-fresh-yeast/

Desired Dough Temperature • kingarthurbaking.com/blog/2018/05/29/desired-dough-temperature

Yeast Bread Handling, Storage and What Happened to the Yeast Bread? at HomeBaking.org

Safe Recipe Style Guide, teaching resources • saferecipeguide.org/

Sugar Baking STEAM • sugar.org

WHEAT COMES FROM THE FARM, IS MINIMALLY PROCESSED, THEN PACKAGED FOR USE SO YOU SHOULD NEVER ONLY EAT FOOD THAT CONTAINS FLOUR WHEN IT IS FULLY COOKED

WASH HANDS, BAKING TOOLS AND SURFACES WITH SOAP