



December Baking

Start Your Ovens! Treats One And All!

Bake with Home Baking Association's Best! [Chef Tess's 30 Amazing Holiday Baking Tips and Hacks.](#)

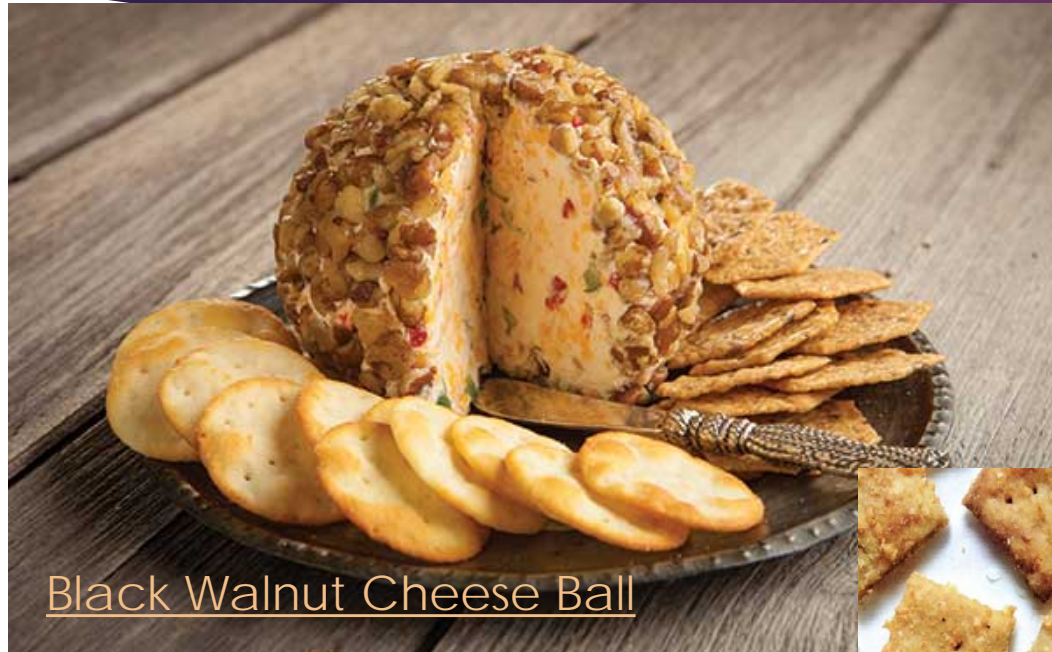


[Soft & Fluffy Christmas Cookies](#)



December Baking

Appetizers, Bake ON!



Black Walnut Cheese Ball

Baking Hack: Use the back of a cookie sheet pan to bake crackers, "docking" the dough surface before baking.



Spinach and Cheese Quiche Bites

- ▶ Bake your own holiday Crunchy crackers (left) and Onion Parmesan Cracker Bread.
- ▶ Lithuanian Bacon Buns are a specialty worthy of guests!



December Baking



Download or ORDER
FREE Baking Books
for holiday baking!

- ▶ Bake It Merry & Bright with baking pros at Red Star Yeast
- ▶ NEW Order Updated Jiffy Mixes Cookbook and ON-LINE version.
- ▶ Order print copy or visit on-line: Kansas Wheat Innovation Center test kitchen's 2022 Recipe Book.



Wheat Germ Carrot Bars: Grated Carrot, Coconut, Wheat Germ and pecans...just a sample from the 2022 KS Wheat Recipe collection.

December Baking

Baking Guides live-linked to frostings, icing, glazes AND sprinkles!



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®.



C&H® Sugar Baking Tips

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).

LEARN THE BASICS



The Ultimate Guide to Frosting

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.

START FROSTING



The Benefits of Brown Sugar

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&H® Golden Brown and C&H® Dark Brown Sugar®.

LEARN BROWN SUGAR



The Fine Points of Cake Decorating

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.

GET FANCIER



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

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.

LEARN THE BASICS



FROSTING TECHNIQUES

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.

GET FROSTING



WHEN TO USE BROWN SUGAR

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.

MASTER BROWN SUGAR



DECORATE CAKES LIKE A PRO

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.

START DECORATING

Access live-linked Frosting guides at HomeBaking.org

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

Make your own "sugar cone Christmas tree" for a switch!



December Baking

Sculpt your gift baking.

- ▶ Winter Mittens
- ▶ Rosemary Cardamom Twisters
- ▶ Holiday Braided Bread step-by-step to a Houska. (far right)



Baking Hack: For more hints and tips on dough shaping visit <https://youtu.be/JWzzArlauPY> and Dough Sculpting 101.

December Baking

Must have CHOCOLATE!



Chocolate Crinkle Cookies works for most... Hot Chocolate Cookies (see right) a great second!

TIP for SUCCESS: Space tablespoon scoops of dough $2\frac{1}{2}$ to $2\frac{3}{4}$ - inch apart.

Variations to this great recipe: Gluten-free, Espresso, Peppermint, Salted caramel at center...ALL GOOD.

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



Hot Chocolate Cookies

December Baking

Gifting Whole Grain

- ▶ **Ever wonder ...**Can I add whole wheat flour to my cookies, bars and biscotti? PJ Hammel, King Arthur Baking Company shares her test bakes.
- ▶ **Bottom line?** Any cookie, bar or brownie recipe can be half all-purpose and half white whole wheat flour. (right)
- ▶ **The Biscotti at the right?** American-Style Vanilla Biscotti, baked with whole white wheat flour. ☺



The Essential
Cookie
Companion

Baking Hack: When baking *refrigerated* dough cookies made with 100% whole white wheat flour, add about 2 teaspoons water or orange juice for each cup of whole white wheat flour.

December Baking

Gifts from your Kitchen!

- ▶ Coffee cake –OH the OPTIONS! Wrap one up for a friend who has guests coming.
- ▶ Spread out the enjoyment with homemade cookie mixes!
- ▶ Shortbread's a great treat- share a new flavor - Rose and Cardamom or an up-scale cousin, Butter Tart Squares.



Baking Hack: Save time with direct links to test-kitchen baking guides and recipes for cookies, cakes, frosting, pies plus cookie exchange recipes for pets and people.

December Baking

Biscotti a top treat for coffee and tea lovers.



- ▶ North Dakota wheat bakers offer two greats Chocolate Chip and Double Chocolate (left)
- ▶ Chocolate, Raspberry and Walnut Whole Wheat Biscotti is a must try.
- ▶ Chocolate Hazelnut Biscotti (right) gifted with a tea or coffee wrap up you shopping.



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

'The week before Christmas...no gluten was stirring..



- Browse Gluten Free Breads, Coffee Cakes and Desserts
- Tips for baking Gluten-Free with University of Maine Cooperative Extension
- Success with gluten-free baking relies on accurate measuring, mixing longer, and resting the batter so starches have time to absorb water (up to 30 minutes, covered)

Baking Hack: Cookies are especially NOT gluten dependent to be tender, crisp or soft. Learn from Jana Patton, RD, as she bakes Gluten-free Cornmeal Lemon Cookies.

December Baking

Cookie Swaps make everyone happy.

- ▶ Share the Classics- Thumbprint Cookies (below)
- ▶ Ginger Crinkle Cookies—don't leave home without this one to trade! (right)



Baking Hack: Roll and coat crinkle cookie dough balls with granulated sugar first, then confectioners' sugar for an even greater crack. Bake at 325°, not 350°F for best results.

December Baking

Plant-based packaging is here!

- ▶ Tips for shipping baked gifts include finding great packaging for the type of cookie.
- ▶ Cool baked goods **completely** before packaging.
- ▶ Softer, non-crisp baked items pack and ship best.
- ▶ Bite-sized portions pack great. (Below)



Black Walnut
Wedding
Cookies (left)
and Fudge
Nut Bars
(right) are
perfect.



goodnatured™ packaging is 99%
plant-based with no BPAs and
made in the U.S.A.

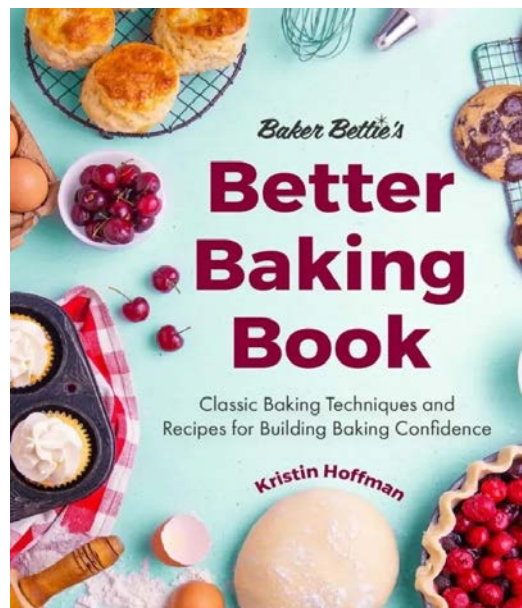




Baking School: Lessons and Recipes for Every Baker
With King Arthur Baking Company baking chefs



Better Baking Book
With Chef Baker Bettie



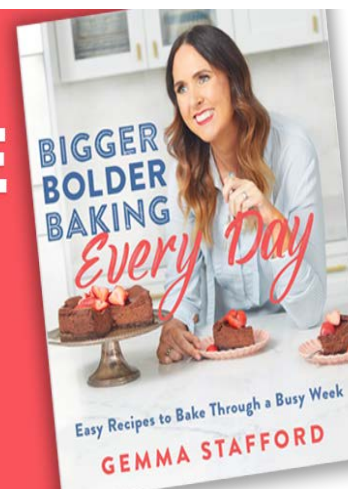
Gift Bakers You Love...
...with time, conversation, home-baked eats.



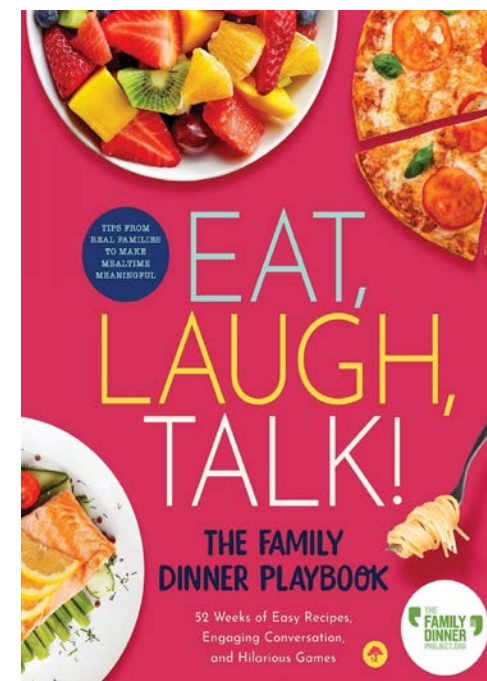
*Gift 52 weeks of what's attainable...
Togetherness, not perfection.*

**AVAILABLE
NOW!**

WHEREVER BOOKS ARE SOLD



Bigger Bolder Baking Every Day
with Chef Gemma Stafford

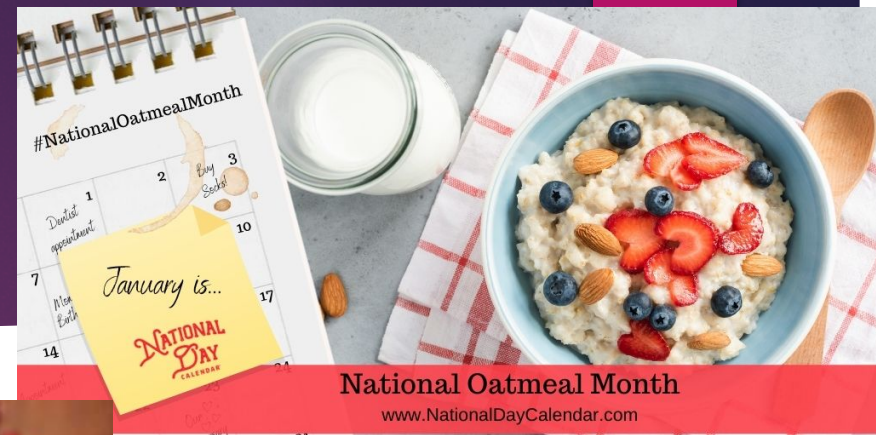


The Family Dinner Project book, *Eat, Laugh, Talk!*



January Baking

HomeBaking.org for 2023 health and wealth!



Baking Hack #1:
No FADS!
Bake with us, to
Learn and Live!



Black Walnut Power Bars



Oatmeal Breakfast Bread