

December Baking

Begin now to ship and share the love!

- ▶ Simple to sophisticated...choose from King Arthur Baking's Top 40 Classic Cookies!
- ▶ Cool baked goods **completely** before packaging.
- ▶ Softer baked items may pack and ship best.



Baking Hack: Choose wrapping in waxed paper and bio-compostable packaging



December Baking

Gifts from your Kitchen are the Best!

- ▶ Coffee cake –OH the OPTIONS! Wrap one up for a friend who has guests coming. You can bake one in a jiffy!
- ▶ Shortbread's a great treat- share a new flavor - Rose and Cardamom or an up-scale cousin, Butter Tart Squares.
- ▶ Apple Pie Bars, or Raspberry Jam Bars with a shortbread crust, gift perfectly.



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

Appetizers, Bake ON!



- ▶ Pepperoni Rolls (left) or Quiche Bites (right) recipes from Shawnee Milling make great starters.
- ▶ Bake your own holiday Crunchy crackers (below)



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

Spinach and Cheese Quiche Bites



December Baking



Download or
ORDER FREE
Baking Books for
holiday baking!

- ▶ [Bake It Merry & Bright](#) with the baking pros at Red Star Yeast (left)
- ▶ [Order 2023 print copy or download Kansas Wheat 2023 Recipe Book.](#) (near right)
- ▶ [The Food That Makes Us](#), gifts us from Washington Wheat Farmers (far right)



[Grandma Schmidt Sugar Cookies](#)



[Kansas Brown Butter Baklava Sticky Buns](#)



December Baking

Start your ovens...or microwaves...



Perfect Mug Cakes for Holiday Guests.

- ▶ View the steps to [Hot Cocoa Mug Cakes](#) from Rodelle (right)
- ▶ Chef Gemma Stafford shares her [Mug Cakes](#) for quick individual treats or meals.
- ▶ Mug cakes keep cooking as they stand. Check your interior temp after it stands a minute or you'll overcook. Aim for 200°F. – then cool to enjoy!



Baking Hack: If your mug cake is rubbery, check the wattage (power) on your microwave to determine your exact cook time. Recipes were developed with microwave that heats at 1200 watts so adjust your mug recipes to take a little more or less time depending on your wattage.

December Baking

Baking Guides offer quick help for frostings, icing, glazes AND sprinkles!



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

No time for Gingerbread Houses?
Make a "sugar cone Christmas tree" for a switch!



December Baking

Sculpt your gift baking.

- ▶ Winter Mittens (below) are just cute.
- ▶ Create a French Provence specialty, Le Gibassier (center) to start the day.
- ▶ 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 gift CHOCOLATE!



Chocolate Crinkle Cookies, Peppermint Bark Brownies and Dark Chocolate dipped Toffee Pecan Shortbread deliver a trio of delight!

3 TIPS for SUCCESS:

1. Real vanilla is a must!
2. Cool brownies completely- refrigerate for best “set” on the surface.
3. For MAX crinkles, before shaping, mix and refrigerate the dough 2 hours to overnight. Unchilled dough spreads quickly, losing crinkles.





December Baking

Gifting Whole Grain

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

Biscotti a top treat for coffee and tea lovers.



- ▶ North Dakota wheat bakers offer two greats, Chocolate Chip and Double Chocolate (lower right)
- ▶ Chocolate, Raspberry and Walnut Whole Wheat Biscotti are an essential!
- ▶ Almond Biscotti (left) are perfect to share at the office, home or a cookie swap!



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

'Tis the week before Christmas...no gluten was stirring...



Vanilla Bean Almond Toffee



Gluten-Free Sugar Cookies



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

Baking Hack: Cookies are 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 (top center)
- ▶ Ginger Crinkle Cookies—don't leave home without this one to trade! (far right)
- ▶ Bake a gluten-free or vegan Chocolate Chunk Cookie to share! (lower center)



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



National Oatmeal Month
www.NationalDayCalendar.com

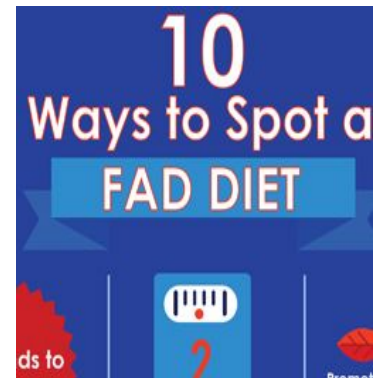
January Baking

Join us at HomeBaking.org for 2024 Baking!



Whole Grain Pancakes

Oatmeal Breakfast Bread



Baking Hack #1:
No FADS!
Baking Hack #2:
Learn and Live!
Baking Hack #3:
Start the day with
oatmeal