

Baking Booklist

FEATURED TITLE: Fruit Cake by Jason Schreiber – 641.8653 SCHRE JAS

Nonfiction:

A Good Bake by Melissa Weller – 641.865 WELLE MEL

A New Way to Bake from the Kitchens of Martha Stewart – 641.815 NEW WAY

Everyone Can Bake by Dominique Ansel – 641.8653 ANSEL DOM

King Arthur Baking Company All-Purpose Baker's Companion – 641.815 KING ART

Pie Academy by Ken Haedrich – 641.8652 HAEDR KEN

Rose's Baking Basics by Rose Levy Beranbaum – 641.815 BERAN ROS

Fiction:

Witches Abroad by Terry Pratchett

The Complete Stories and Poems of Winnie-the-Pooh by A.A. Milne

The Fellowship of the Ring by J.R.R. Tolkien

Good Omens by Neil Gaiman and Terry Pratchett

Blueberry Muffin Murder by Joanne Fluke

Baking Tips & Tricks

- 1.Read the recipe first – all the way through
- 2.Write out a baking schedule of everything that needs to happen and when (especially when creating, maintaining, or using sourdough starter)
- 3.Get out everything you're going to need and get it in front of you
- 4.The age of your ingredients matters – if baking soda is too old your bake won't rise
- 5.You can buy a one-pound bag of instant yeast and store it in the freezer
- 6.“room temperature” means ‘tepid’ or ‘lukewarm’, NOT the temperature of your room
- 7.Get the consistency and temperature right (room temperature vs chilled vs melted)

8. Measure carefully – dry ingredients get scooped and then leveled off, liquid in glass cup
 - a. (Weigh ingredients if possible on a kitchen scale, because it'll be more accurate)
9. Clean up as you go and keep your workspace tidy
10. Nonstick cooking spray will give you a nice even coat in all pan crevices
11. Preheat, the longer the better, and be ready to adjust baking time and rotate your pans
12. Get an oven thermometer and place it inside so you always know the real temperature
13. If you have a convection oven, reduce the temperature by 25 degrees and time by 1-5 min.
14. Keep the oven door closed, or open it only briefly
15. Chill your dough and don't skip it– let it sit at room temperature for about 10 minutes after

Other Resources

King Arthur Baking Company website, featuring video tutorials and baking guides <https://www.kingarthurbaking.com/learn>

Taste of Home magazine's recipe section featuring blogs and recipes on all things baking <https://www.tasteofhome.com/recipes/cooking-style/baking/>