

Baking Booklist

The Essential Cookie Companion – 641.8654 ESSEN COO @ Main, Eastern, Fairmount

The All Purpose Baker's Companion – 641.815 KING ART @ Eastern, Fairmount

The Best-Ever Cookie Book – 641.8654 BESTE COO @ Main, Eastern, Fairmount

A Good Bake by Melissa Weller – 641.865 WELLE MEL @ Main, Eastern, Fairmount

The Hobbit, or There and Back Again by J.R.R. Tolkien – SF TOLKI JRR @ Eastern, Fairmount

The Hobbits of Tolkien by David Day – 823.912 DAY DAV @ Eastern

Jurassic Park by Michael Crichton – FIC CRICH MIC @ Eastern

Dragon Teeth by Michael Crichton – FIC CRICH MIC @ Main, Eastern, Fairmount

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 baked goods 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/>

