



BAKING

FROM

BOOKS

Baking Booklist

The Sprinkles Baking Book by Candace Nelson – 641.815 NELSO CAM

Pie School by Kate Lebo – 641.8652 LEBO KAT

Pie Academy by Ken Haedrich – 641.8652 HAEDR KEN

Delish Insane Sweets by Joanna Saltz – 641.86 SALTZ JOA

The Cake Book by Rebecca Firth – 641.8653 FIRTH REB

The Heartbreak Bakery by A.R. Capetta – YA FIC CAPE @ Bettendorf

Love and Other Disasters by Anita Kelly – ROM KELLY ANI @Main, 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 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
9. 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/>

Rainbow Cupcakes

By Cookiemonster



Ingredients

2 ½ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup milk
½ cup vegetable oil
1 teaspoon vanilla extract

½ cup butter
1 cup white sugar
3 eggs, room temperature
red food coloring
blue food coloring
green food coloring
yellow food coloring

Instructions

Preheat an oven to 350 degrees F (175 degrees C). Line two 12 cup muffin pans with paper baking cups. Stir together the flour, baking powder, baking soda, and salt in a large bowl. Whisk together the milk, vegetable oil, and vanilla extract in a separate bowl until evenly blended; set aside.

Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Pour in the flour mixture alternately with the milk mixture, mixing until just incorporated.

Divide the cake batter into four separate bowls. Add a few drops of food coloring into one bowl of batter and stir; add more food coloring, if necessary, to reach the desired shade. Repeat with the remaining colors and bowls of batter.

Using a different spoon for each color batter, spoon a small spoonful of each color into the cupcake liners, until 1/2 to 3/4 full. Do not mix the batter once it is in the cupcake liner. Bake in the preheated oven until a toothpick inserted into the cake comes clean, about 15 to 20 minutes.

Recipe: <https://www.allrecipes.com/recipe/218044/rainbow-cupcakes/>

No Bake Key Lime Pie

By Valentina Ablaev

Ingredients

Crust

1 $\frac{2}{3}$ cups graham cracker crushed

8 tablespoons unsalted butter melted

Pie

16 ounces cream cheese softened

1 cup sweetened condensed milk

$\frac{1}{3}$ cup lime juice

1 tablespoon lime zest

$\frac{1}{4}$ cup granulated sugar



Instructions

In a bowl, combine crushed graham crackers and melted butter. Press firmly into the bottom and sides of a 9" pie dish.

Combine the softened cream cheese with condensed milk, lime juice, sugar and lime zest in a bowl until creamy and well incorporated.

Pour the cheesecake pie filling over the crust. Spread evenly and refrigerate at least 4 hours, or overnight.

Garnish as desired with limes, lime zest, or whipped cream.

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Recipe: <https://www.spendwithpennies.com/no-bake-key-lime-pie/>