

## **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**

- Read the recipe first – all the way through
- Write out a baking schedule of everything that needs to happen and when (especially when creating, maintaining, or using sourdough starter)
- Get out everything you're going to need and get it in front of you
- The age of your ingredients matters – if baking soda is too old your bake won't rise
- You can buy a one-pound bag of instant yeast and store it in the freezer
- "Room temperature" means 'tepid' or 'lukewarm', NOT the temperature of your room
- Get the consistency and temperature right (room temperature vs chilled vs melted)
- Measure carefully – dry ingredients get scooped and then leveled off, liquid in a glass cup
  - (Weigh ingredients if possible on a kitchen scale, because it'll be more accurate)
- Clean up as you go and keep your workspace tidy
- Nonstick cooking spray will give you a nice even coat in all pan crevices
- Preheat, the longer the better, and be ready to adjust baking time and rotate your pans
- Get an oven thermometer and place it inside so you always know the real temperature
- If you have a convection oven, reduce the temperature by 25 degrees and time by 1-5 min.
- Keep the oven door closed, or open it only briefly
- 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/>