

practice
gratitude

National Gratitude Month

November

www.NationalDayCalendar.com

November Baking

A Calendar of Baking Hospitality and Hacks.

HomeBaking.org



Gratitude... the first ingredient of joy.

- ◇ Bread... a second ingredient all around the world.
- ◇ Pumpkin adds a third! Bakers will love these BEST of pumpkin recipes too!
- ◇ Add a simple, sweet bread or dessert. Will it be a Buckle, Cobbler, Crunch or Pie?

Baking Hack: Leavening is what gives all baked specialties “lift” or spaces in the batter and dough so baking works. Leaveners include beaten eggs, egg whites, baking soda, baking powder, cream of tartar and yeast. Baking soda is not the same as baking powder-. And yeast should never be feared-it’s all about temperatures.

November Baking...

...must have pie!



Pie Pastry Baking Hacks: 1-2-3

1. A great pastry begins with COLD ingredients (35- 40° F.)
2. Roll disc of chilled pastry from center out, turning 1/8 turn at a time and DON'T roll back and forth or off the edges.
3. Thicken fruit filling perfectly with this guide.



Follow step-by-step directions for Apple Crostata.

November Baking

For some, it's just got to be PUMPKIN.



PUMPKIN PIE

GET THE RECIPE

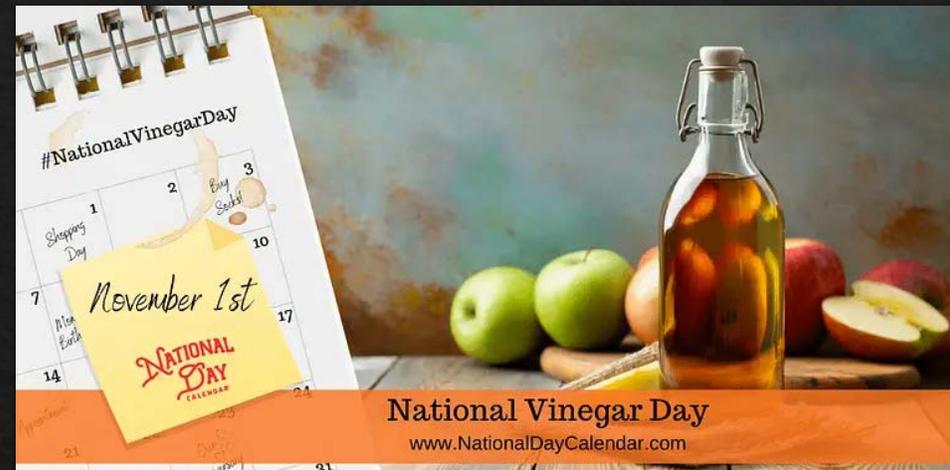


- ◇ Do you know your pie history?
- ◇ Smooth and creamy best describes this featured fabulous recipe.
- ◇ The whipped cream is essential too! (While you're whipping, Angel Food Cake Cupcakes are a holiday match too!)
- ◇ You'll love the Whole Grains Council's "best pumpkin pie" too.

November Baking

Why bakers add vinegar.

HomeBaking.org



There are many different vinegar varieties.

- ◇ Vinegar's great to "sour" milk when buttermilk is not available. *Add 1 T. vinegar in a measuring cup and stir in milk to equal 1 cup buttermilk.*
- ◇ Vinegar may be added to yeast breads as a preservative. *Use no more than 1 Tablespoon per 2½ cups wheat flour (~1% of flour weight)*
- ◇ But is there really such a thing as Vinegar Pie? Check out this slice of American food history.



Baking Hack: Adding a tablespoon of vinegar with the ice water in pie pastry has been done for centuries to tenderize the flour and crust.

November Baking

[View how to make pie crust.](#)

HomeBaking.org



- ◇ [Whole wheat](#), [graham cracker](#), [almond flour](#)... [flaky crusts](#).
- ◇ [Lattice](#), [crimped](#), [single-crust](#), [double crusts](#), [galette](#) or [crostata](#), [frangipane tarts](#), [handheld!](#)
- ◇ [Cream](#), [fruit](#), [nut](#), [savory](#), [cheese](#)... [meringue](#).



Baking Hack: The pastry ratio of “3-2-1” is easy to remember and easy to produce! By weight, the pastry dough is 3 parts flour, 2 parts butter or fat, and 1 part ice water. By volume (if kitchen scales are unavailable) for a 9-inch single crust, 1 1/2 cups flour (6 oz/180g), 1/2 cup cold butter or fat (4 oz/120g); and 1/4 cup ice water (2 oz/60g).

November Baking

Pie baking tips and techniques.

HomeBaking.org

- ❖ Bakers ask us...What's the best pie baking pan or "plate?"
- ❖ We vote for the glass pie plate for a not-soggy crust and golden color.
- ❖ Anchor Hocking, American made since 1905, gets our vote.
- ❖ Plus pies, tarts and cobblers for any gathering



WHY BAKE WITH GLASS?

DEPENDABLE
BAKES EVENLY, RETAINS HEAT SO IT KEEPS FOOD WARMER, LONGER & CLEANS EASILY

DURABLE
GLASS WILL NOT WARP OR STAIN

VERSATILE
BAKE, SERVE & STORE, CLEAR GLASS ALLOWS YOU TO SEE WHAT IS BAKING

GLASS VS. METAL BAKEWARE
RETAINS MOISTURE BETTER THAN METAL

DID YOU KNOW THE WORD TEMPERED MEANS:
A process in which glassware is subjected to sustained heating followed by rapid cooling to enhance strength and increase durability. (See your car windshield)

BEST WAYS TO CARE FOR GLASS BAKEWARE

- CLEAN WITH NON-SCRATCH PADS AND CLEANSERS
- AVOID SEVERE TEMPERATURE CHANGES AND IMPACT WITH HARD OBJECTS
- ALWAYS USE OVEN MITTS
- USE ONLY IN PRE-HEATED CONVENTIONAL OVEN UP TO 350°F OR MICROWAVE OVENS
- DO NOT PLACE ON STOVETOP, UNDER BROILER OR IN TOASTER OVEN

AND ALSO, WHAT IS THIS?
SODA-LIME SILICATE GLASS: It is glass made of SODA LIME (75 SO₂, 10 CaO, 15 Na₂O) and in the case of glass used to make Anchor Hocking bakeware.

WHY IS ANCHOR HOCKING GLASS MADE FROM SODA LIME SILICATE?

ANCHOR HOCKING BRAND'S TEMPERED SODA-LIME-SILICATE GLASS BAKEWARE IS STRONGER AND MORE DURABLE THAN BOROSILICATE BAKEWARE. IF IT HAPPENS TO BREAK, IT BREAKS INTO RELATIVELY SMALL PIECES GENERALLY LACKING SHARP EDGES. IT IS 100% RECYCLABLE.

ANCHOR HOCKING GLASS BAKEWARE COMPLIES WITH CONSUMER PRODUCT SAFETY ASSOCIATION (CPSC) STANDARD OF SAFE LIME

ANCHOR HOCKING

Baking Hack: Let the test kitchen pros do the test bakes- why bake in glass and the best ways to care for glass bakeware.

November Baking

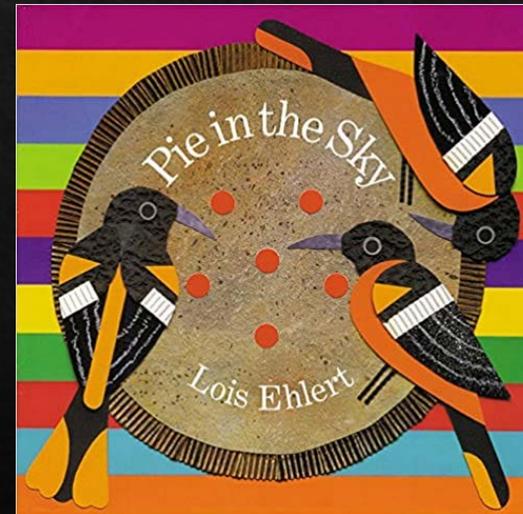
Celebrate #ParentsAsTeachersDay- STEM/STEAM Education Day
HomeBaking.org

- ◇ Getting Started is a match for parents as first teachers.
- ◇ Use Thrill of Skill (age-appropriate guide) and Baking Skills Checklist to watch skills grow.
- ◇ Mealtime Solutions works for everybody.
- ◇ Build literacy skills with Easy as Pie Book and Bake is a great start!
- ◇ More classes just for you!



National Parents As Teachers Day
www.NationalDayCalendar.com

Find Parents as Teachers in your school district.



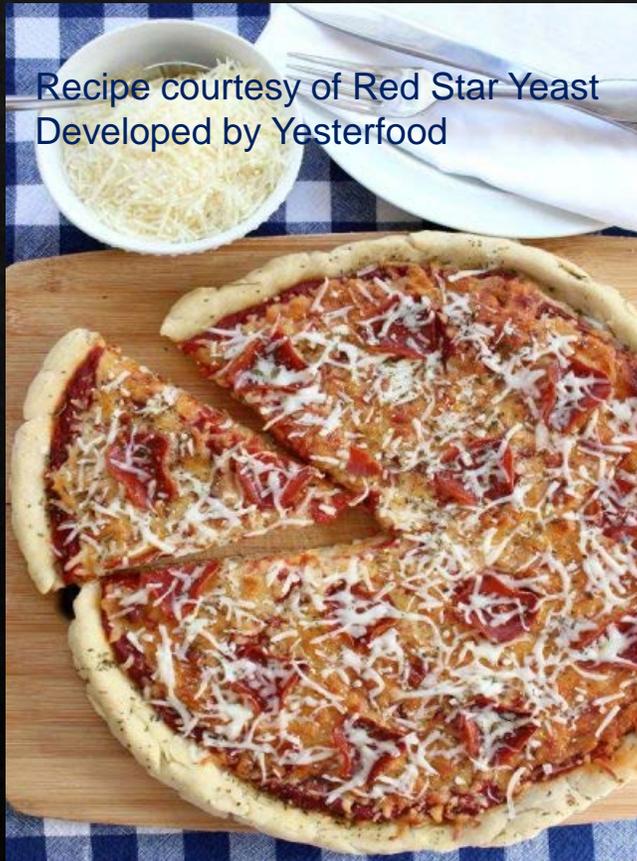
Bake for Family Fun
resources

Baking Hack: Create a mysterious, delicious Impossible Pie and identify the ingredient that magically makes the crust! (HINT: It's all in the mix...and wrist☺)



November Baking

Need a gluten-free Pizza Pie?
HomeBaking.org



- ❖ Learn what gluten is and how to make your own GF flour mix.
- ❖ Grains and flours containing gluten: barley, durum semolina, einkorn, emmer, farro, rye, spelt, wheat.
- ❖ When you bake without gluten, replace structure with guar gum, egg whites, xanthan gum.
- ❖ Use test-kitchen sources for GF recipes.



Apple Skillet Gluten-Free Cobbler

Baking Hack: Hold gluten-free dough 1/2 hour (up to overnight) in the refrigerator to soften and improve product's texture. More GF Baking guidance.

November Baking

Why not a handheld pie?

HomeBaking.org



❖ Empanadas come to mind...or Beef and Cheddar Pies (right)

❖ ...or New York Calzones ...no need to travel ...bake-your-own.

❖ Fillings may include olives, grated Parmesan, pepperoni, mushrooms, mozzarella and sauce.



Baking Hack: For dessert? Raspberry Turnovers! Watch making turnover pastry with Baker Bettie.



Ready-to-Fill Calzone Dough

November Baking

HomeBaking.org

- ◇ Baking for vegan friends, family, guests?...[Bake on!](#)
- ◇ Simply replacing butter in the Apple Pie Bar = vegan Butter's 80% fat and "plant butters" vary—read label—look for 80% or more fat for best results. Flavor will vary.
- ◇ All flours and meal, [beet and cane sugars](#), are vegan. More at [Baking Whole Grain 101](#).
- ◇ Eggs work so well, but one or two may be replaced with [chia seeds](#), [flax meal](#), [tofu](#). Dairy products with some oat, nut- or soy-based milks. All will bake differently.



Baking Hack: Never overlook yeast as a leavening to lighten cakes, danishes, desserts. [Vegan Blueberry Ginger Danishes](#) will delight for dessert.

[Apple Pie Bars](#)



November Baking

Bake For No Kid Hungry this World Kindness Day

HomeBaking.org



Charity Bagels

- ◇ Bake and sell “a baker’s dozen” of your favorite baked goods.
- ◇ Bake Charity Bagels, donate half.
- ◇ Check out Bake for Funds for marketing strategies.
- ◇ Farm-to-oven, visit our member’s test kitchens for tried and true ideas.



Baking Hack: Boost the care-giving to the planet with Good Natured Products for bio-plastic to-go packaging for your locally baked goods!



November Baking

Nov. 15- Bundt Cake Day

HomeBaking.org

- ◇ A Bundt cake can be any cake baked in a Bundt pan, forming it into a distinctive ring shape.
- ◇ The Bundt pan was first inspired by the European fruit cake, Kugelhopf.
- ◇ No Bundt pan? Sub with a round glass casserole with an upside-down custard cup in the middle (grease all as directed) or a nine-inch square pan will work for an 8-cup Bundt cake recipe.

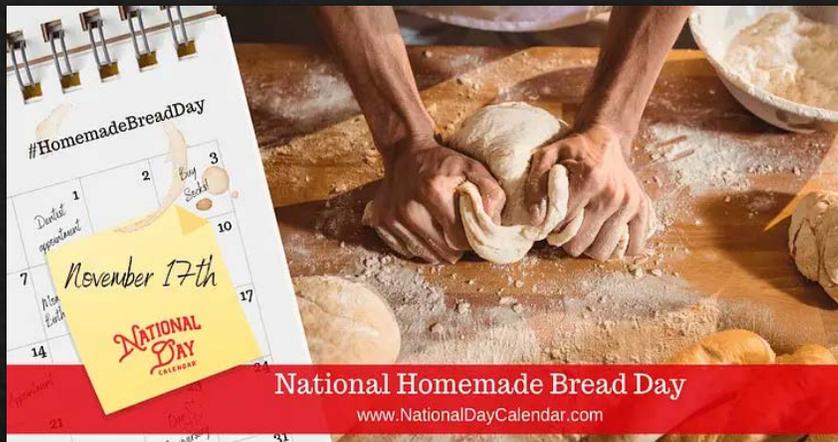


Pumpkin Bundt Cake with Apple



Spiced Apple Bundt Cake

Baking Hack: Thinking savory? Use your Bundt pan or round glass casserole for a Pull-apart Loaf like Everything Bundt the Bagel or Monkey Bread 😊



November Baking

Nov. 17—National #HomemadeBreadDay
HomeBaking.org

- ◆ Just beginning to bake bread? How to Bake a Loaf of Bread is made for you.
- ◆ Access winning homemade bread ingredient innovations like No-Knead Pumpkin Ale Bread (right)
- ◆ Bake for Good Everyday Whole Grain Bread includes the art and science step-by-step.



Baking Hack: Homemade bread can be “quick” bread too, requiring no kneading. OR mix one day and bake another by refrigerating or freezing freshly mixed yeast dough to bake later.

Get great support at Red Star Yeast learning center and King Arthur Baker's Hotline.





November Baking

Make Nov. 23, Cranberry Day, a Thanksgiving prep day!

HomeBaking.org

FACT: Blueberries, Concord grapes and cranberries are the only native North American commonly cultivated fruits.

- ◇ Baking with cranberries can be as simple as a [Cranberry Nut Cookie](#) or a [Spiced Cherry Cranberry Pie](#) (right)
- ◇ [The Cranberry Institute](#) is the perfect farm-to- kitchen link to all things cranberry and [Michigan State U. Extension guides](#) on how to freeze them while in season.
- ◇ [Cranberry Scones](#) are great to “cut and freeze ready-to-bake” when guests arrive.



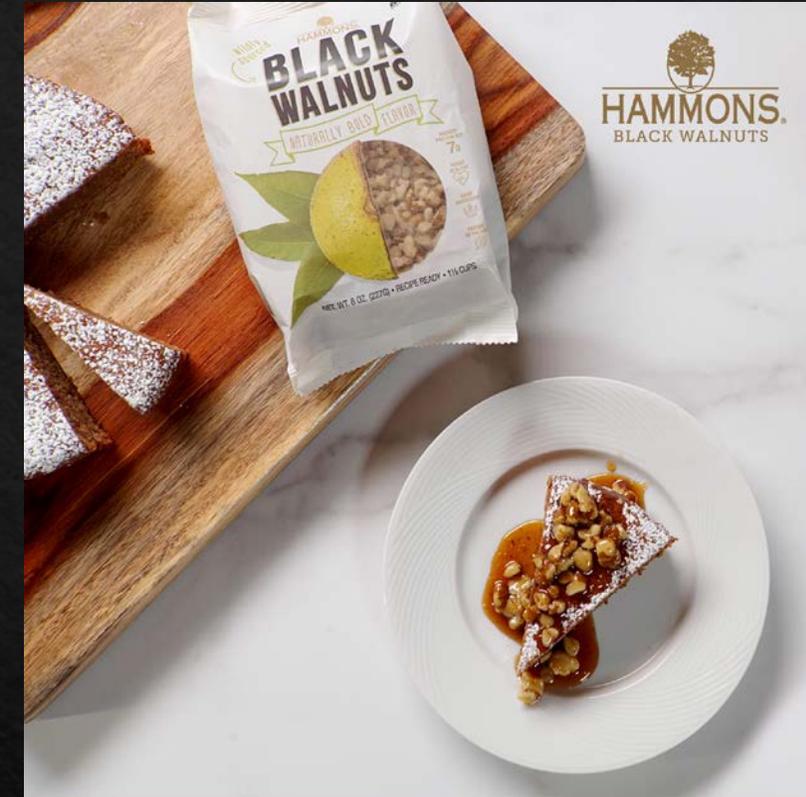
Baking Hack: [Thickening a fruit pie perfectly](#) has just become easier [with King Arthur Baking's Pie Thickener Chart](#).

November Baking

November 26- There's even a pie for National Cake Day!
HomeBaking.org

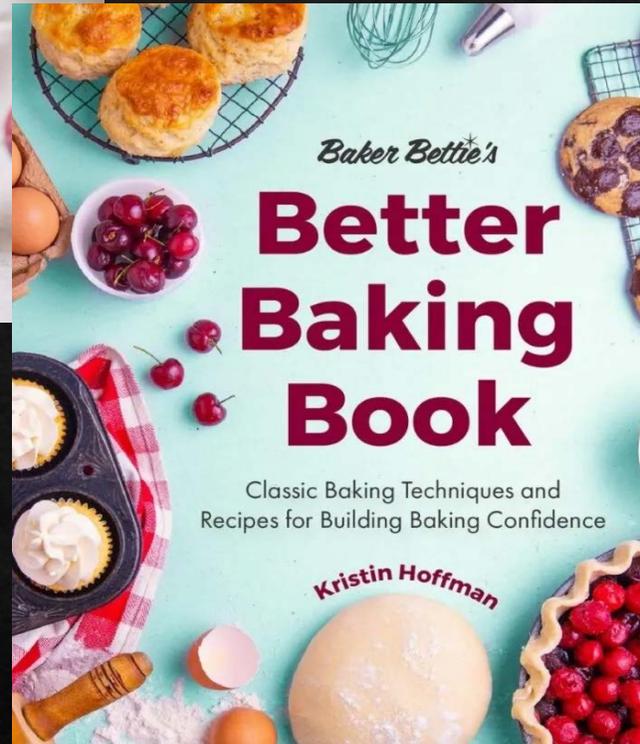
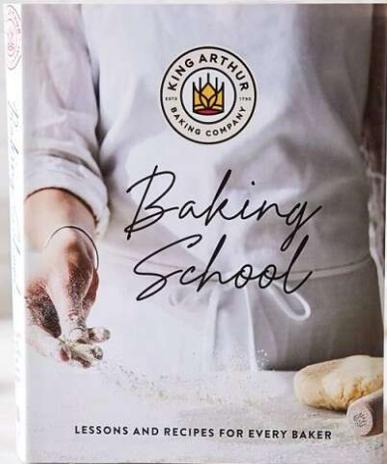
- ◆ Pumpkin Pie Cake is a “just dessert” for the day.
- ◆ Lighten up with a glazed Fat Free Carrot Cake
- ◆ Vegan and Gluten-free needed? Vanilla Cake is made to amaze.
- ◆ Or, a native American specialty...5-Ingredient Calabrian Black Walnut Cake.

Baking Hack: Short on pumpkin pie spice these days? Here's the blend (Makes 2 ½ Tablespoons=6 ½ teaspoons) 4 teaspoons ground cinnamon, 2 teaspoons ground ginger, 1 teaspoon ground cloves, ½ teaspoon ground nutmeg



**5 INGREDIENT
CALABRIAN BLACK
WALNUT CAKE**

Gifting Bakers You Love.



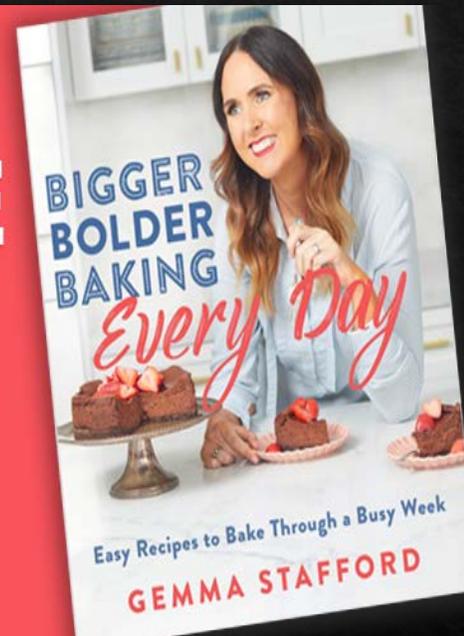
Baking School:
Lessons and
Recipes for
Every Baker:

<https://shop.kingarthurbaking.com/items/Baking-School-Lessons-and-Recipes-for-Every-Baker>

<https://bakerbettie.com/baker-betties-better-baking-book/>

**AVAILABLE
NOW!**

WHEREVER BOOKS ARE SOLD



<https://www.biggerbolderbaking.com/cookbook/>



Cocoa Streusel
Coffee Cake

December Baking

HomeBaking.org gift sneak peak!

- ◇ Coffee cake –OH the OPTIONS!
Wrap one up as the “best-guests-are-coming” gift ever.
- ◇ Spread out the enjoyment with homemade cookie mixes!
- ◇ Shortbread’s a great treat- share a new flavor - Rose and Cardamom or an up-scale cousin, Butter Tart Squares.

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.



Not your grandmothers [cookie mixes](#)...