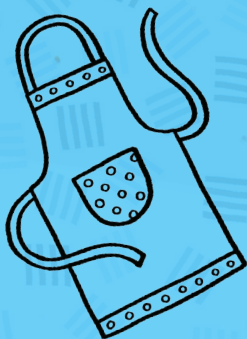
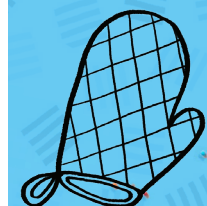


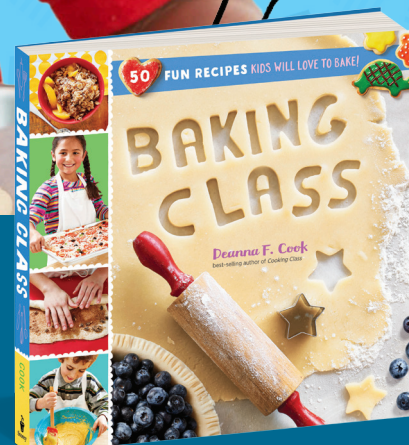
# BAKING CLASS



Workshop guide for booksellers,  
librarians, teachers, youth group leaders,  
camp counselors, and parents.



Storey Publishing  
storey.com



\$18.95  
ISBN 978-1-61212-855-9



# Baking Class

## WORKSHOP GUIDE OVERVIEW

It's easy to grab a store-bought sweet, but home-baked treats offer a whole world of delicious possibilities, especially when kids make their own. ***Baking Class***, a delightful baking companion to the best-selling ***Cooking Class***, features 50 easy-to-follow recipes for kids ages 6 to 12. Using the book and this workshop guide, you can help kids experience the wonder of creating their own gourmet goodies.

**WHO** Up to 10 children per class, ages 6-12

**WHEN** Plan for a 1- to 2-hour class.

**COST** Approximately \$50 for ingredients per lesson plan

- Optional: Host a ticketed event to cover ingredient/supply costs. Consider a bundle to include a copy of the book.

**HOW** Use the recipes, instructions, and promotional materials included in this activity kit to plan your own Baking Class. Materials include:

- **Workshop Leader's Planning Tips**
- **Promotional Materials** including event invitations, event flyer, event graphics for online dissemination (see website to download), and event sign-up sheet
- **3 Recipe Lesson Plans** for class leaders. Lessons include: Toast Toppers, Cookie Decorating Party, and Carrot Applesauce Bites
- **3 Take-Home Recipe Cards** for kids
- **Junior Baker Certificate** for class participants
- **Ideas for Additional Activities** and additional book information

**WHY** Learning the important life skills of cooking and baking not only teaches kids how to follow directions, but it also positively impacts the way they interact with food and builds self-esteem. Learning as part of a group fosters communication and peer connections. Imagine the joy and pride a child will feel serving up homemade treats to share with family and friends!

Questions about this guide? Contact Storey Publishing's publicity department: [publicity@storey.com](mailto:publicity@storey.com) | 413-346-2147

To order the book: Contact your Workman sales representative, or order direct from Storey Publishing at [sales@storey.com](mailto:sales@storey.com) | 1-800-827-8653. Available September 2017 wherever books are sold.

# Workshop Leader's **PLANNING TIPS**

It only takes a little planning to prepare for a *Baking Class Kids'* Workshop.  
Simply follow the guidelines below.

**STRUCTURE YOUR CLASS** around one or more of these kid-friendly recipes. See individual lesson plans for ingredient and supply lists as well as estimated time requirements.

Recipe Lesson 1: Toast Toppers\*

Recipe Lesson 2: Cookie Decorating Party\*

Recipe Lesson 3: Carrot Applesauce Bites

\*No oven necessary!

**Note:** The included recipe lesson plans are written for class sizes up to 10 kids, ages 6 to 12 years. Adjust ingredients and supplies if you'll be hosting more children.

## PLAN YOUR EVENT

### 4 or more weeks before the class:

- **Read the recipes** and choose which one(s) you want to teach in your class, depending on your time and workshop space.
- **Find a location** for your baking class. Ideally, you'll need a space with tables where the kids can prepare food and a sink for washing hands and cleaning up. If the location doesn't have an oven, teach the two no-bake recipe lessons.
- **Fill out the flyer** and individual invitations with the date, time, and location. Post the flyer and a copy of the book where parents and kids will see them, and encourage RSVPs using the enclosed sign-up sheet. Distribute invitations for kids to bring home as a reminder.
- **Spread the word** through social media and email. Create your own graphics or download ours from <http://storey.com/baking-class-workshop-guide/>.

### Up to 1 week before the class:

- Shop for ingredients (see shopping list for each recipe).
- Shop for disposable tablecloths, paper plates, paper towels, and gallon-size resealable bags.
- Gather cooking tools (see equipment list for recipe).
- Test the recipe(s) at home before the class.
- Print out one recipe card for each child (two cards per sheet; cut in half).

### Day of the class:

- Complete prep work listed in each recipe plan before the kids arrive.
- Cover tables with disposable tablecloths and have paper towels on hand.
- Set out cooking tools.

### Let the fun begin!

- Ask the kids to tie back long hair and wash hands when they arrive.
- Hand out a recipe card to each child.
- Read the recipe aloud to the kids from start to finish.
- Coach the kids through each step. Encourage them to do all the steps on their own, but help if they need a hand.

### End of the class:

- Have the kids help with the cleanup.
- Fill out a *Baking Class* Junior Baker Certificate for each participant.
- Send the kids home with their certificates, recipe cards, and samples of their snacks on paper plates sealed into recloseable gallon-size bags.

### After your event:

- Post pictures from your event to your social media channels! Tag @StoreyPub on Twitter and Instagram or Storey Publishing on Facebook.





Featuring recipes from  
*Baking Class* by Deanna F. Cook

**DAY:**

---

**TIME:**

---

**PLACE:**

---



Featuring recipes from  
*Baking Class* by Deanna F. Cook

**DAY:**

---

**TIME:**

---

**PLACE:**

---



Featuring recipes from  
*Baking Class* by Deanna F. Cook

**DAY:**

---

**TIME:**

---

**PLACE:**

---



Featuring recipes from  
*Baking Class* by Deanna F. Cook

**DAY:**

---

**TIME:**

---

**PLACE:**

---





# You're Invited to a Kids' Baking Class!

Learn how to make after-school  
snacks from scratch!



Featuring recipes from *Baking Class* by Deanna F. Cook

**DAY:**

---

**TIME:**

---

**PLACE:**

---

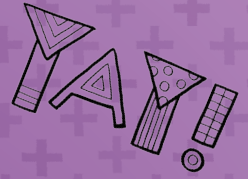
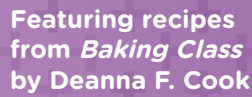


Storey Publishing  
storey.com



# Baking

Learn how to make after-school snacks from scratch!



## EMAIL ADDRESS

This image shows a blank sheet of white paper designed for handwriting practice. It features two vertical columns of horizontal dotted lines. Each column contains 15 rows of these dotted lines, providing a guide for letter height and placement. The lines are evenly spaced and extend across most of the width of each column, leaving small margins at the top and bottom.





Teach kids how to make toast, then let them jazz up their bread with toppers. Give each child a copy of the Toast Toppers recipe card for inspiration.

## SHOPPING LIST

- Whole wheat bread, bagels, or English muffins
- Nut butter or hazelnut spread (if no kids in the workshop have nut allergies)
- Cream cheese
- Hummus
- Avocado
- Fresh fruit (such as berries, kiwi fruit, and banana)
- Raisins
- Frozen shelled edamame
- Salt and pepper

## TOOLS & EQUIPMENT

- Toaster
- Sharp knife for adult to cut avocado and peel kiwi
- Paper plates and bowls
- Plastic forks and knives

## PREP WORK BEFORE THE CLASS

- Set out bowls for toast spreaders, including hummus, nut butters, cream cheese, and avocado.
- Wash fresh fruit. Set out bowls for toast toppers, including fruit, berries, and edamame.
- Set out a paper plate with a plastic fork and knife for each child.

## LESSON GUIDE

- Demonstrate how to properly use the toaster. Teach kids to keep hands away while the bread cooks, wait until the timer goes off, and allow the hot toast to cool for a minute before taking it out of the toaster.
- Let the kids take turns making toast with their choice of bread.
- While some kids are making toast, let others prep the fruits and veggies by slicing bananas and strawberries using a plastic knife and arranging them on paper plates.
- Demonstrate how to cut up an avocado and a kiwi with a sharp knife (adult job only).
- Fill the bowls with spreaders and toppers, telling kids what you're putting in each bowl.
- Give each child a Toast Toppers card for inspiration.
- Let each child design his or her own toast by spreading the toast first with a spreader, then adding fruit and veggie decorations.



# MIX & MATCH TOAST TOPPERS

## SMART OWL

Toast + Almond Butter +  
Fruit Face + Kiwi Wings



## SMASHED AVOCADO TOAST

Toast + Avocado Slices +  
Salt & Pepper



## KITTY

Bagel + Nut Butter + Strawberry  
Ears + Banana Whiskers +  
Blueberry Eyes + Raisin Nose



## HEALTHY HUMMUS

Whole-Grain Toast + Hummus +  
Edamame + Salt & Pepper



## FRUIT FLOWERS

Bagel + Cream Cheese +  
Berry and Orange Petals +  
Kiwi Center



Excerpted from *Baking Class*  
© 2017 by Deanna F. Cook  
(Storey Publishing)

# MIX & MATCH TOAST TOPPERS

## SMART OWL

Toast + Almond Butter +  
Fruit Face + Kiwi Wings



## SMASHED AVOCADO TOAST

Toast + Avocado Slices +  
Salt & Pepper



## KITTY

Bagel + Nut Butter + Strawberry  
Ears + Banana Whiskers +  
Blueberry Eyes + Raisin Nose



## HEALTHY HUMMUS

Whole-Grain Toast + Hummus +  
Edamame + Salt & Pepper



## FRUIT FLOWERS

Bagel + Cream Cheese +  
Berry and Orange Petals +  
Kiwi Center



Excerpted from *Baking Class*  
© 2017 by Deanna F. Cook  
(Storey Publishing)





Let the kids get creative and decorate cookies with colored frosting, candy, or other delicious extras. Give each child a copy of the Cookie Craft recipe card for inspiration.

## SHOPPING LIST

- Sugar cookie dough (or ingredients for making cookies from scratch; see *Baking Class* pages 86–87)
- Vanilla and chocolate frosting (or ingredients for making buttercream frosting; see *Baking Class* pages 126–127)
- Food coloring
- Assorted candies (such as mini mint patties and candy eyes)
- Colored sugars and sprinkles
- Shredded coconut, chopped nuts (if no nut allergies)

## TOOLS & EQUIPMENT

- Plastic knives
- Small bowls
- Paper plates
- Pastry bag with writing tip and colored frosting (optional)

## PREP WORK BEFORE THE CLASS

- Bake the sugar cookies in advance in different shapes.
- Divide the vanilla or buttercream frosting into four bowls and color each with food coloring.
- Divide chocolate frosting into a few bowls.
- Set out sprinkles and colored sugar and other candies noted on recipe card.
- Set out a paper plate and plastic knife for each child.

## LESSON GUIDE

- Give each child their own copy of the Cookie Craft ideas page for inspiration.
- Have them choose a baked cookie or two to decorate.
- Encourage them to get creative making edible art. Spread the cookies first with frosting, then add candies and sprinkle decorations.
- Let the kids take turns using the optional pastry bag to add details like letters and facial features.
- Display the cookies on a table to let them see each other's creations. Then enjoy a sweet snack!



# MIX & MATCH COOKIE CRAFT

## MINI BURGER



## STARS & FLOWERS

Shaped cookies +  
Colored frosting +  
Sprinkles

Cloud and Rainbow  
Cookies + White  
Frosting + Colored  
Sugar

## OVER THE RAINBOW

## SLOW TURTLE

Green Frosting + Chocolate Sprinkles

## COOKIE STICKS

Long Cookies  
+ Chocolate  
Frosting +  
Toppings  
(coconut,  
chopped nuts,  
sprinkles)



Excerpted from *Baking Class*  
© 2017 by Deanna F. Cook  
(Storey Publishing)

# MIX & MATCH COOKIE CRAFT

## MINI BURGER



## STARS & FLOWERS

Shaped cookies +  
Colored frosting +  
Sprinkles

Cloud and Rainbow  
Cookies + White  
Frosting + Colored  
Sugar

## OVER THE RAINBOW

## SLOW TURTLE

Green Frosting + Chocolate Sprinkles

## COOKIE STICKS

Long Cookies  
+ Chocolate  
Frosting +  
Toppings  
(coconut,  
chopped nuts,  
sprinkles)



Excerpted from *Baking Class*  
© 2017 by Deanna F. Cook  
(Storey Publishing)





These applesauce muffins are easy for kids to mix up by hand without an electric mixer, making it an ideal classroom cooking project. And there's a secret healthy ingredient for extra flavor and nutrition: grated carrot. For a simpler muffin, you can skip the carrots.

## SHOPPING LIST

- Wheat flour
- Cinnamon
- Baking powder
- Baking soda
- Salt
- Eggs
- Brown sugar
- Butter
- Unsweetened applesauce
- Carrot
- Paper liners for mini muffins

## TOOLS & EQUIPMENT

- Oven
- 2 12-cup mini muffin pans
- Liquid (glass) and dry measuring cups
- Measuring spoons
- 2 mixing bowls
- Whisk
- Spatula
- Spoon or cookie scoop (for filling muffin pans)
- Butter knife
- Oven mitts or potholders
- Kitchen timer

## PREP WORK BEFORE THE CLASS

- Grate the carrot (if using).
- Melt the butter just before the class begins.

## LESSON GUIDE

- Demonstrate how to measure properly. Pour liquids (applesauce and melted butter) into glass measuring cups and read measurement at eye level. Measure flour and brown sugar in cups that can be leveled off with a butter knife. Then let the kids take turns measuring dry or wet ingredients for the recipe.
- Have the kids take turns stirring the dry and wet ingredients together. Ask them to line the muffin pan cups with paper liners. Then let each child have a turn scooping batter into the muffin pan.
- Talk about the importance of preheating the oven (so food cooks evenly), using a timer, and keeping the oven door shut while baking.
- Demonstrate how to put the muffins into and take them out of the oven using oven mitts (adult job only).

# CARROT APPLESAUCE BITES

Makes 24 mini muffins

## HERE'S WHAT YOU DO

1. Preheat the oven to 350°. Line two 12-cup mini muffin pans with paper liners, or grease the cups.
2. Stir the flour, cinnamon, baking powder, baking soda, and salt in a medium bowl.
3. Whisk the eggs in a separate bowl. Mix in the brown sugar. Then add the melted butter and applesauce. Stir in the grated carrot.
4. Pour the applesauce mixture over the flour mixture, and stir until all the flour is mixed in.



Excerpted from *Baking Class* © 2017 by Deanna F. Cook (Storey Publishing)

## Here's What You Need

1½ cups whole-wheat flour	4 tablespoons
1½ teaspoons cinnamon	butter, melted
1 teaspoon baking powder	1 cup unsweetened
½ teaspoon baking soda	applesauce
½ teaspoon salt	½ cup grated carrot
2 eggs	
⅔ cup brown sugar	

5. Spoon the batter into the muffin cups, filling each one about two-thirds full.
6. Bake the muffins for 15 to 20 minutes. Let cool before enjoying.



• • ✂ CUT HERE • • •

# CARROT APPLESAUCE BITES

Makes 24 mini muffins

## HERE'S WHAT YOU DO

1. Preheat the oven to 350°. Line two 12-cup mini muffin pans with paper liners, or grease the cups.
2. Stir the flour, cinnamon, baking powder, baking soda, and salt in a medium bowl.
3. Whisk the eggs in a separate bowl. Mix in the brown sugar. Then add the melted butter and applesauce. Stir in the grated carrot.
4. Pour the applesauce mixture over the flour mixture, and stir until all the flour is mixed in.



Excerpted from *Baking Class* © 2017 by Deanna F. Cook (Storey Publishing)

## Here's What You Need

1½ cups whole-wheat flour	4 tablespoons
1½ teaspoons cinnamon	butter, melted
1 teaspoon baking powder	1 cup unsweetened
½ teaspoon baking soda	applesauce
½ teaspoon salt	½ cup grated carrot
2 eggs	
⅔ cup brown sugar	

5. Spoon the batter into the muffin cups, filling each one about two-thirds full.
6. Bake the muffins for 15 to 20 minutes. Let cool before enjoying.





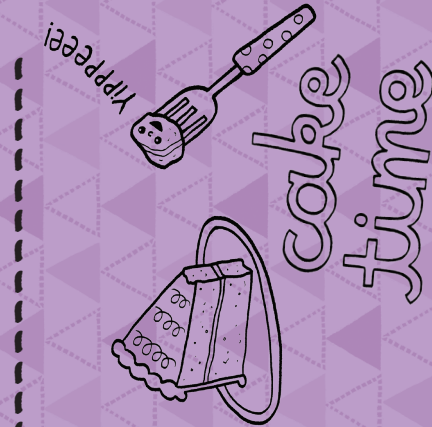
The BAKING CLASS

Junior Baker

Certificate of

EXCELLENCE

Has Been Awarded To:



AWESOME!!

Signed: -----

# BONUS CLASS THEMES

Was your Kids' Baking Class a success? Turn it into an event series with the help of *Cooking Class* and *Baking Class* books! Here are additional workshop ideas.

## Breakfast by Me

### EGG MICE

from COOKING CLASS (PAGE 29)

### BREAKFAST SUNDAES

from COOKING CLASS (PAGE 26)

### FANCY FRENCH BREAKFAST TREATS

from BAKING CLASS (PAGE 36)

## Fun with Fruits & Veggies

### PUMPKIN PATCH MUFFINS

from BAKING CLASS (PAGE 30)

### VEGGIE WORLD

from COOKING CLASS (PAGE 84)

### FARMERS' MARKET FRUIT TARTS

from BAKING CLASS (PAGE 106)

## Make Your Own Lunch

### LUNCH ON A STICK

from COOKING CLASS (PAGE 48)

### CRISPY CHEESE SQUARES

from BAKING CLASS (PAGE 48)

### SNICKER DOODLES

from BAKING CLASS (PAGE 92)

## Bread Baking

### EASY-PEASY BREAD DOUGH

from BAKING CLASS (PAGE 66)

### SIMPLE SANDWICH LOAF

from BAKING CLASS (PAGE 68)

### SWEET CINNAMON ROLLS

from BAKING CLASS (PAGE 72)

### BREAD ART

from BAKING CLASS (PAGE 74)

## My First Dinner

### GARLIC BREAD STICKS

from BAKING CLASS (PAGE 64)

### BOW TIE PASTA WITH TOMATOES, BASIL, AND MOZZARELLA

from COOKING CLASS (PAGE 102)

### GREEK SALAD

from COOKING CLASS (PAGE 88)

### LOTS OF LEMON SQUARES

from BAKING CLASS (PAGE 100)



### Cooking Class

Paper with concealed  
wire-o and bound-in  
cards and stickers;

\$18.95

ISBN 978-1-61212-400-1

The kids are taking over the kitchen! Deanna F. Cook presents more than 50 recipes designed for the cooking abilities and tastes of children ages 6 to 12. Basic cooking techniques are explained in kid-friendly language, and recipes include favorites like applesauce, French toast, popcorn chicken, pizza, and more.



### Baking Class

Paper with concealed wire-o,  
4 sticker sheets, and 5 perforated  
cardstock sheets;

\$18.95

ISBN 978-1-61212-855-9

Lively step-by-step photos teach bakers-in-training ages 6 to 12 how to knead dough, make biscuits, decorate cookies, and produce a perfect pie, along with essential skills like following directions and accurately measuring ingredients. Kids will learn to make both sweet and savory treats; 50 recipes include favorites like Bursting with Blueberry Muffins, Zombie Zucchini Bread, and Peachy Keen Crumble.