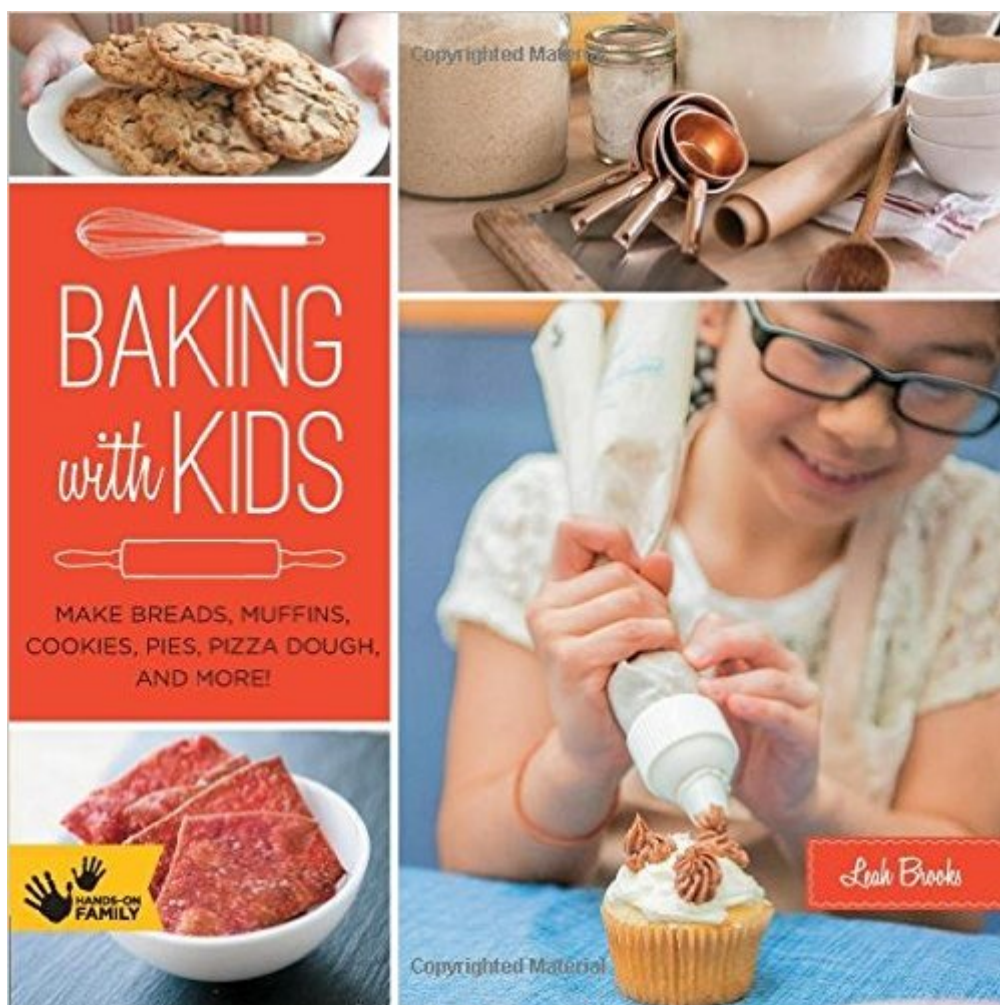


The book was found

Baking With Kids: Make Breads, Muffins, Cookies, Pies, Pizza Dough, And More! (Lab Series)



Synopsis

Get ready to measure, mix, and decorate! Baking with Kids is just the book you need to help teach children to bake. Show your children how to safely use basic equipment in the kitchen and explain all about the important ingredients they'll need to make the most delicious baked goods. Recipes include muffins, scones, breads, pretzels, crackers, pizza dough, pie crust, cake, cookies, cupcakes, and more! Celebrated chef and instructor, Leah Brooks creates activities with simple step-by-step photo illustrations that will guide kids through each recipe and inspire creativity throughout. Put on your aprons--it's time to get baking!

Book Information

Series: Lab Series

Flexibound: 160 pages

Publisher: Quarry Books; 1 edition (January 15, 2015)

Language: English

ISBN-10: 1592539777

ISBN-13: 978-1592539772

Product Dimensions: 8.8 x 0.5 x 8.8 inches

Shipping Weight: 12.8 ounces (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (24 customer reviews)

Best Sellers Rank: #30,860 in Books (See Top 100 in Books) #8 in [Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones](#) #28 in [Books > Cookbooks, Food & Wine > Baking > Bread](#) #32 in [Books > Crafts, Hobbies & Home > Crafts & Hobbies > Crafts for Children](#)

Customer Reviews

Baking with Kids: Make Breads, Muffins, Cookies, Pies, Pizza Dough, and More!

Apple pie scones These scones take the buttery, cinnamon-spiced flavors of apple pie and transform them into a delicious breakfast confection. Yield: 8-12 scones Ingredients For Roasted Apples: 2 small apples (Fuji, Granny Smith, or any tart-sweet apple) 1 tablespoon (12 grams) sugar 1/2. teaspoon ground cinnamon zest of 1 lemon For Scone Dough: 1 cup (120 grams) all-purpose flour 3/4 cup (90 grams) white whole wheat flour 4 teaspoons baking powder 1/4 cup (50 grams) cane sugar 1/2 teaspoon salt 5 tablespoons (70 grams) cold unsalted butter, cut into small chunks 3/4 cup (180 milliliters) buttermilk* For Egg Wash: 1 large egg 1 tablespoon (15 milliliters) water 2 tablespoons (24 grams) sugar, for sprinkling Tools Needed Measuring cups and spoons Liquid measuring cup Large bowl Medium bowl Microplane zester 2 baking

sheets Parchment paper Peeler Knife or bench scraper Whisk Wooden spoon or spatula
Cookie cutters (optional) Instructions Roasting the apples caramelizes them and adds a warm layer of flavor that you would not get from raw apples. The lemon zest brings out the tartness of the apples, providing a nice balance of flavors. 1. Preheat the oven to 400° F (200° C, or gas mark 6). Line 2 baking sheets with parchment paper and set aside. 2. For the roasted apples, peel, core, and chop the apples into 1/2-inch (1.3 centimeters) dice. Place on one of the prepared baking sheets and toss with the sugar, cinnamon, and lemon zest. Place in the oven and roast until the edges are slightly golden, about 15 minutes. (A) Allow to cool completely. For smaller hands Children can peel apples, but remind them about peeling away from their hand. Cut the apple off the core for younger children, and have them chop the larger pieces into cubes. Large slices of peeled apples can be chopped into cubes with ease using a bench scraper or a butter knife. 3. For the scone dough, in a large mixing bowl, whisk together the flours, baking powder, sugar, and salt. Add the butter and toss it with the flour until the butter cubes are completely coated. Using a pastry cutter, 2 butter knives, or your fingertips, cut the butter into the flour until the mixture is crumbly with visible pea-size chunks of butter. Gently mix in the cooled apples. 4. Stir in the buttermilk until just blended. Do not overmix. For smaller hands Children can help pour the milk and mix, but remind them not to overmix the dough. Explain to children to stop mixing when they cannot see any more flour. 5. Sprinkle a light dusting of flour over your work surface. For smaller hands Instruct children on flouring the work surface. Show them how to sprinkle a small amount of flour. It should look like a light dusting of snow, not a blizzard. 6. Turn out the dough onto your work surface. Flatten the dough until it is about 1/2 inches (3.8 centimeters) thick. Cut your scones into triangles or squares, or use cookie or biscuit cutters. Gently combine any scraps and use them to cut out more scones. Note that smaller scones will take less time to bake. Place the scones onto the prepared baking sheets. For smaller hands If using cookie cutters, show children how to figure out how many scones they can cut at a time, to avoid overworking the dough. 7. For the egg wash, in a small bowl, whisk together the egg and water. Brush the tops of the scones with the wash and sprinkle with sugar. Bake for 12 to 15 minutes, or until golden. Allow the scones to cool on the pan for about 5 minutes before transferring to a serving dish.

[Download to continue reading...](#)

Baking with Kids: Make Breads, Muffins, Cookies, Pies, Pizza Dough, and More! (Lab Series)
Homemade Pasta Dough: How to make pasta dough for the best pasta dough recipe including pasta dough for ravioli and other fresh pasta dough recipe ideas Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More!

Tate's Bake Shop Cookbook: The Best Recipes from Southampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads
Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries
Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between).
Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes
Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies)
The Art of Baking with Natural Yeast: Breads, Pancakes, Waffles, Cinnamon Rolls and Muffins
Pies, Pies & More Pies! The Italian Baker, Revised: The Classic Tastes of the Italian Countryside--Its Breads, Pizza, Focaccia, Cakes, Pastries, and Cookies
The Bread Machine Cookbook VI: Hand-Shaped Breads from the Dough Cycle (Nitty Gritty Cookbooks)
The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, and Satisfying Savories from the Pacific Northwest's Celebrated Bakery
100 Party Cookies: A Step-by-Step Guide to Baking Super-Cute Cookies for Life's Little Celebrations
Gardening Lab for Kids: 52 Fun Experiments to Learn, Grow, Harvest, Make, Play, and Enjoy Your Garden (Lab Series)
3D Art Lab for Kids: 32 Hands-on Adventures in Sculpture and Mixed Media - Including fun projects using clay, plaster, cardboard, paper, fiber beads and more! (Lab Series)
Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free & Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More!
Quick-Shop-&-Prep 5 Ingredient Baking: Cookies, Cakes, Bars & More that are Easier than Ever to Make
Baking By Hand: Make the Best Artisanal Breads and Pastries Better Without a Mixer
Drawing Lab for Mixed-Media Artists: 52 Creative Exercises to Make Drawing Fun (Lab Series)
Whole Grain Baking Made Easy: Craft Delicious, Healthful Breads, Pastries, Desserts, and More - Including a Comprehensive Guide to Grinding Grains

[Dmca](#)