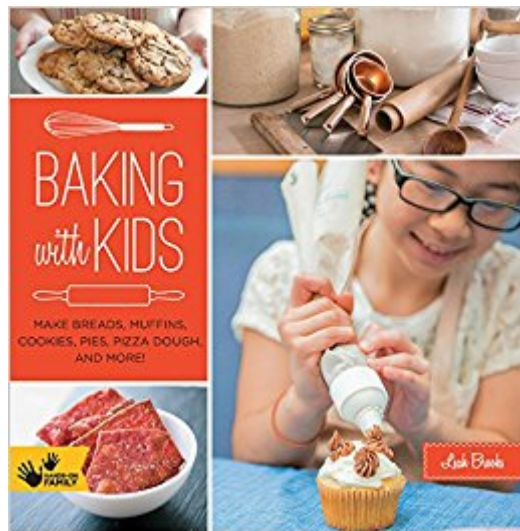




The book was found

# Baking With Kids: Make Breads, Muffins, Cookies, Pies, Pizza Dough, And More! (Hands-On Family)



## 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: Hands-On Family

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: 4.6 out of 5 stars 42 customer reviews

Best Sellers Rank: #99,221 in Books (See Top 100 in Books) #53 in Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones #73 in Books > Children's Books > Children's Cookbooks #80 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 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.

Leah Brooks is the founder of Young Urban Modern Chefs (Y.U.M. Chefs), a San Francisco cooking school for kids. Y.U.M. Chefs holds classes, summer camps, and birthday parties for hundreds of children a year in its kitchen/classroom in the Mission District. Their focus is on changing the way kids see food, making it approachable, healthy, and fun. They also emphasize seasonality, and

have a well-used classroom garden to teach growing and harvesting fresh vegetables. Theyâ™re also a staple at the Noe Valley Farmers Market, where they do community outreach and hold a monthly class. They are a project of Open Mind, a non-profit dedicated to the development and education of children. Leah Brooks grew up in the beautiful Pacific Northwest, where she began her culinary career. She graduated from the Art Institute of Seattleâ™s culinary program and worked under two of Seattleâ™s James Beard Award winning chefs for seven years. Leah currently lives in the San Francisco Bay Area, where she shares her passion for local fresh foods with young people in her celebrated hands-on cooking classes at Young Urban Modern Chefs (Y.U.M. Chefs). Leahâ™s work has been featured in the Wall Street Journal as well as on local Bay Area parent resource websites.

great book for emerging bakers! a little challenging for my new reader, but gives her something to aspire to. There are a lot of good recipes with adjustments for different skill levels ("little hands"). It is sturdy and seems like it will stand up to years of use! And good balance of sweet, savory, moderately healthy recipes

My granddaughter, age 9, loves to bake. Of all the books I checked; this was the clearest and most comprehensive. The authors emphasize good technique and recipes from easy to challenging.

Got for my 7 year old great nephew who is into baking. Easy to understand. Good pictures.

My wife/son have had soooo much fun with this book.....I get more free time now lol! Seriously. The recipes are simple, fun, and taste great....without the delivery fees or restaurant crowds.

I bought this for a basket I am putting together for a silent auction. I was happy to see that it included savory recipes and not just desserts. It appears very nicely done, but I never actually tried any recipes.

The is a great find. I am a grandma of five girls under the age of 9 and wanted ideas for teaching them how to bake...not only are these recipes perfect the additional ideas for having kids help/learn are wonderful...plus I learned a few things myself;) highly recommend

My 9 yr olds favorite baking book! Lots of pictures.

Not quite as fun as I expected.

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

Baking with Kids: Make Breads, Muffins, Cookies, Pies, Pizza Dough, and More! (Hands-On Family)  
Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More)  
Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! 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 Small-Batch Baking for Chocolate Lovers: Recipes for Cookies, Cakes, Pies, Tarts, Muffins and Scones  
Breaking Breads: A New World of Israeli Baking--Flatbreads, Stuffed Breads, Challahs, Cookies, and the Legendary Chocolate Babka Bread-Free Bread: Amazingly Healthy Gluten-Free, Grain-Free Breads, Muffins, Cookies & More Cookies: 365 Days of Cookie Recipes (Cookie Cookbook, Cookie Recipe Book, Desserts, Sugar Cookie Recipe, Easy Baking Cookies, Top Delicious Thanksgiving, Christmas, Holiday Cookies) Whole Grain Vegan Baking: More than 100 Tasty Recipes for Plant-Based Treats Made Even Healthier-From Wholesome Cookies and Cupcakes to Breads, Biscuits, and More Country Baking Quick Breads and Muffins (Delicious Recipes Book 13) Carb Lovers Ketogenic Cookbook (Paleo & Gluten Free): Pizza, Breads, Pies & Much More (Elizabeth Jane Cookbook) Southern Breakfast Baking: Muffins, Coffee Cakes, Quick Breads, Fritters, Biscuits, Pancakes & Waffles (Southern Cooking Recipes Book 4) High Altitude Baking: 200 Delicious Recipes & Tips for Great Cookies, Cakes, Breads & More Pies, Glorious Pies: Brilliant recipes for mouth-wateringly tasty pies The Italian Baker, Revised: The Classic Tastes of the Italian Countryside--Its Breads, Pizza, Focaccia, Cakes, Pastries, and Cookies One Girl Cookies: Recipes for Cakes, Cupcakes, Whoopie Pies, and Cookies from Brooklyn's Beloved Bakery Keto Bread Cookbook: 25 Low Carb And Gluten Free Recipes Of Bread, Flat Breads, Muffins & More The Pizza Therapy Pizza Book: Unlock the Secret of Making Simple, Easy Pizza The Cookie Dough Lover's Cookbook: Cookies, Cakes, Candies, and More

Contact Us

DMCA

Privacy

FAQ & Help