

BAKING WITH KIDS

**All-purpose Flour:**

Also called white or original flour.

Baking Powder:

Helps cakes and cookies rise (but it's not the same as baking soda).

Baking Soda:

Helps cakes and cookies rise.

Beat:

Using a mixer or whisk, stir rapidly until ingredients are well mixed.

Brown Sugar:

Brown sugar is made from refined sugar and molasses. Make sure your brown sugar is soft so that it can be firmly packed into a dry measuring cup.

Butter:

Let your butter stand at room temperature for several hours to soften. Always use unsalted butter for recipes.

Chill:

To cool in the refrigerator.

Cool:

To allow warm/hot baked goods to sit at room temperature.

Eggs:

For best results use large eggs – most recipes are developed using them.

Fold:

Use a spatula to gently mix ingredients together by cutting down the bottom of the bowl with the spatula, sliding it under the mixture and bringing it back up. Repeat.

Icing Sugar:

Also called confectioners' sugar or powdered sugar.

Preheat Oven:

Set oven to indicated temperature before baking.

White sugar:

Also called granulated sugar.

