



BAKING —BIBLE—

THE ULTIMATE GUIDE TO BAKING BASIC
One of the Best Baking Cookbooks Around!

- Gordon Rock -



BAKING —*BIBLE*—

THE ULTIMATE GUIDE TO BAKING BASIC

One of the Best Baking Cookbooks Around!

- Gordon Rock -

Baking Bible

The Ultimate Guide to

Baking Basic

One of the Best Baking Cookbooks Around!

BY

Gordon Rock

Copyright 2016 Gordon

Rock



Kindle Edition

License Notes

No part of this Book can be reproduced in any form or by any means including print, electronic, scanning or

photocopying unless prior permission is granted by the author.

All ideas, suggestions and guidelines mentioned here are written for informative purposes. While the author has taken every possible step to ensure accuracy, all readers are advised to follow information at their own risk. The

author cannot be held responsible for personal and/or commercial damages in case of misinterpreting and

misunderstanding any part of this Book

About the author



Gordon Rock is the author for hundreds of cookbooks on delicious meals that the 'average Joe' can attempt at home. Including, but definitely not limited to, the Amazon Prime bestseller "Smoking Meat: The Essential Guide to Real Barbecue". Rock is also known for other well-known titles such as "Making Fresh

Pasta", "Hot Sauce", "The Paleo

Chocolate Lovers" and "Vegan Tacos", just to name a few.

Rock has been nominated for various

awards and has recently been offered a

'Question & Answers' column in Food

and Wine Magazine that will give him a

greater medium to respond to all the

queries readers may have after

attempting his recipes. He has also been

honored by the Institution of Culinary

Excellence for his outstanding recipes.

Gordon Rock grew up in the outskirts of

Los Angeles in California, where he

graduated from the Culinary Institute of

America with honors. He still resides

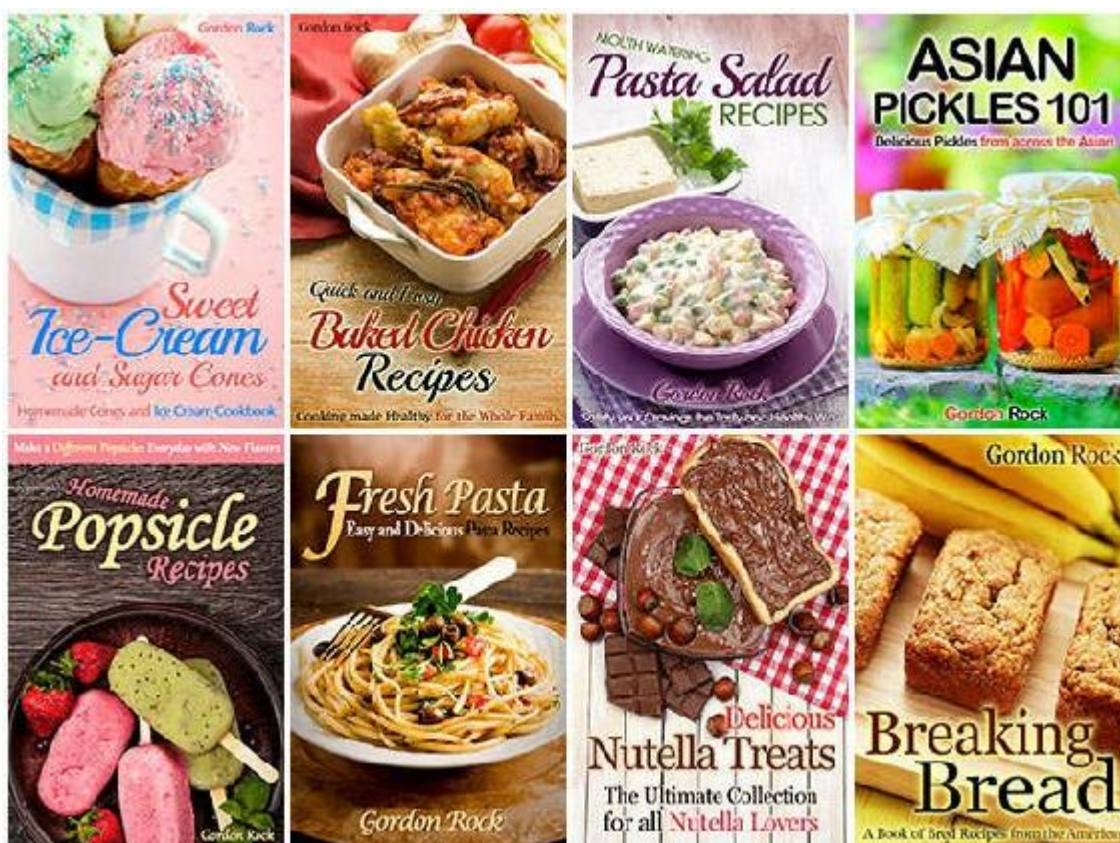
there along with his wife and three kids.

He operates a non - profit organization

for aspiring cooks who are unable to

finance their culinary education and

spends practically all his spare time either in the kitchen or around his desk writing.



For a complete list of my published books, please, visit my Author's Page...

<http://amazon.com/author/gordonrock>

You can also check out my blog at:

<http://gordon-rock.blogspot.com>

Or my Facebook Page at:

<https://www.facebook.com/ChefGordonRock>

Table of Contents

[Introduction](#)

[Helpful Baking Tips for Beginner's](#)

[Delicious Baking Recipes](#)

[Easy Pumpkin Bars](#)

[Breakfast Time Oatmeal and Jam Bars](#)

[Overnight Dinner Rolls](#)

[Classic White Cake](#)

[Traditional Yellow Cake](#)

[Homemade Checkerboard Rolls](#)

[Decadent Chocolate Cake](#)

[Easy Red Velvet Cake](#)

[Decadent Angel Food Cake](#)

[Traditional Carrot Cake](#)

[Feather Light Rolls](#)

[Classic Banana Bread](#)

[Decadent Chocolate and Bourbon Cake](#)

[Traditional Banana Foster Cupcakes](#)

[Upside Down Pineapple Cake](#)

[Cranberry Packed Corn Bread](#)

[Almond and White Chocolate Pound Cake](#)

[Sweet Potato Rolls](#)

[Healthy Zucchini Bread](#)

[Mocha Filled Banana Cupcakes](#)

[Tasty Apple Pie Bread](#)

[Vanilla Cake with Jam and Berries](#)

[Lemon and Poppy Seed Bread](#)

[Triple Packed Chocolate Cupcakes](#)

[Traditional Pumpkin Bread](#)

[Conclusion](#)

[Free Bonus Cookbooks](#)

[Author's Afterthoughts](#)

[More Books by Gordon Rock](#)

Introduction



When you really think about it, baking is

all about love. Just think about the last time you enjoyed the taste of a

homemade baked pie as it came fresh out of the oven. Not only was it extremely comforting, but it must have smelled wonderful! The moment you take your

first bite out of something that has been freshly baked, you grow happy almost immediately, right from the top of your head to the tips of your toes.

That is the main aim that this book hopes to accomplish. In this book you will discover nearly everything you ever

need to know about baking. You will

also find well over 25 different baking recipes to choose from and that I know you are absolutely going to love.

By the end of this book I know that you will never have to read another baking eBook.

So, let's not waste any more time. Let's get baking!

Helpful Baking Tips

for Beginner's



Every baker has to begin somewhere and you are probably in the position where you need to nail down the basics before you can become a pro. Baking is not a science. It is actually one of the easiest things that you can do in the world.

However, if you are new to baking I

know how confusing baking in general may seem. So in this section I will give you a couple of simple baking tips that will help you master baking in no time.

1. Make Sure That You Read Each

Recipe in Its Entirety

When it comes to baking the number one thing that you have to do is ensure that

you read the recipe you are using slowly and in its entirety. The reason that you want to do this is to make sure that everything you

are using from

ingredients and tools are not being

overlooked or unused when you need to use them.

Baking in general is all about being precise so you want to make sure that you take the time to do this to ensure you are not leaving anything out straight from the beginning. I highly recommend

reading each recipe at least 2 to 3 times just to be on the safe side.

2. Put out All of the Tools and

Ingredients You Need Ahead of Time

Prior to even starting on your recipe, you will want to make sure that everything you need such as ingredients and tools are all taken out ahead of time before you need them. Also I highly recommend that you double and triple check

everything that you need to ensure that you have everything ready and waiting to get.

Take it from me, there is nothing worse than realizing you're a missing an

important tool or ingredient right in the middle of preparing your recipe.

3. Allow All of Your Ingredients to Warm Up to Room Temperature

While this is something that you don't

necessarily have to do it is something that I highly recommend that you do. Just take out all of the ingredients you need and allow them to sit on your counter for at least a couple of hours before you actually begin making your recipe.

4. Make Sure That Your Cake Pans or Cookie Sheets Are Properly Prepared Ahead of Time

If you have a recipe that calls for the need to have a baking sheet or baking pan properly greased or lined with some parchment paper, make sure that you

follow that to a T. Not doing this will risk you burning or breaking up your baked goods the moment they come out

of the oven and that is something you don't want. If you doubt the need for this just ask yourself, are you willing to waste a couple of hours baking only to end up with a handful of crumbs left after it is all said and done?

5. Always Preheat Your Oven

If you want to save yourself a bunch of time during the baking process, I highly recommend that you preheat your oven the moment you begin preparing your

recipe. Always preheat your oven before putting anything into it.

6. When Measuring Always Use

Liquid or Dry Measuring Utensils

Only

Unless you have a recipe that calls for the use of any other kind of measuring utensil, make sure that you only use liquid or dry measuring cups to measure out all of your ingredients. Remember, wet ingredients should always be

measure in a liquid measuring cup and dry ingredients should always be

measured in a dry measuring utensil.

However, if you want to yield the best results then I highly recommend that you use a kitchen scale just to be on the safe side.

7. Always Sift your Dry Ingredients I know that this may be a pain and may

seem unnecessary but you will thank me later on for it. The reason that you will want to sift out your dry ingredients beforehand is to help improve the

overall texture of your recipe and help to prevent the occurrence of lumps and

clumps in your baking batter. To avoid causing a huge mess I highly recommend sifting your ingredients into a large sized bowl or onto some waxed paper.

8. Always Use a Separate Bowl to

Crack Your Eggs Into

The worst thing that you can do during the baking process is crack your eggs directly into the same bowl that you will use for your batter. If you do this than

you risk the chance of tainting your batter with a few pieces of eggshell or a potential spoiled egg.

That is why I highly recommend using a separate bowl to do this. It will give you the chance to check for any eggs shells or to ensure that your eggs are perfect for use. Once you have cleared the safety of the egg than you can add it into your baking batter.

9. Only Combine Your Ingredients as the Recipe States

I know that many of us are impatient when we are in the kitchen and many of us tend to throw everything together into a bowl, whip it up and place it into the

oven to bake. I can tell you from my experience that this is the last thing that you will want to do. My

recommendation is just to follow the recipe to the T and only combine your ingredients when the recipe calls for it.

10. Have a Timer Handy

I have seen it more than once: an

inexperienced baker placing their

baked good into the oven and completely forgetting about an hour later only to come back and find a burned mess in the oven. To prevent this from happening in the first place I highly recommend that you have a timer handy so that you can be reminded of your baking dish instead

of forgetting about it.

Delicious Baking

Recipes



Easy Pumpkin Bars

These tiny little bars make for the best tasting breakfast snack on the go. Made using canned pumpkin this is one type of recipe that I recommend making for the holiday season.

Makes: 36 Bars

Total Prep Time: 2 Hours and 50

Minutes

Ingredients:

2 Cups of Flour, All Purpose Variety 1 ½ Cups of Sugar, White

2 tsp. of Baker's Style Baking

Powder

2 tsp. of Cinnamon, Ground Variety

1 tsp. of Baker's Style Baking Soda

Dash of Salt, For Taste

¼ tsp. of Cloves, Ground

4 Eggs, Beaten Lightly

1, 15 Ounce Can of Pumpkin,

Smooth in Consistency

1 Cup of Oil, Vegetable Variety

Directions:

1. The first thing that you will want to do is heat up the oven to 350 degrees.

2. While your oven is heating up use a large sized bowl and stir in your first seven ingredients and stir to thoroughly combine.

3. Next add in your remaining ingredients and continue to stir until everything is mixed well together.

4. Spread your freshly made mixture onto an ungreased baking pan.

5. Place into your oven to bake for the next 25 to 30 minutes. After this time remove from oven and allow your bars to cool for the next 2 hours. Serve after this time and enjoy.

Breakfast Time Oatmeal and Jam Bars

Here is another easy breakfast snack that I know you are going to want to make over and over again. With these bars feel free to use your favorite kind of jam in order to yield the tastiest results.

Makes: 16 Bars

Total Prep Time: 50 Minutes

Ingredients:

1 1/3 Cup of Flour, All Purpose

Variety

1/4 tsp. of Baker's Style Baking Soda

1/4 tsp. of Salt, For Taste 3/4 Cup of Oats, Quick Cooking and

Rolled Variety

1/3 Cup of Brown Sugar, Dark and

Packed

1 tsp. of Lemon, Peel Only and

Finely Shredded

2, 3 Ounce Packs of Cream Cheese,

Soft

1/4 Cup of Butter, Soft

3/4 Cup of Blackberry Jam, Seedless

Variety

1 tsp. of Lemon, Juice Only

Directions:

1. The first thing that you will want to do is preheat your oven to 350 degrees.
2. While your oven is baking grease a medium sized baking dish with some

cooking spray and set aside.
3. Next use a medium sized mixing bowl and add in your first 3 ingredients. Stir until evenly combined.
4. Then stir in your next 3 ingredients and continue to stir until evenly blended.

Set aside for later use.

5. Using a large sized mixing bowl,

combine both your cream cheese and

butter together. Then use an electric mixture and beat your mixture on the highest setting for the next 30 seconds.

6. Add your flour mixture into your

cream cheese mixture and continue to beat with your electric mixer until

crumbly in consistency. Make sure that you do not beat your mixture for more than 30 seconds. Remove at least 1 cup of your crumb mixture and set aside to be reserved for the topping.

7. Press your remaining crumb mixture into the bottom of your greased baking dish. Place into your preheated oven to bake for the next 20 minutes.

8. While your crust is baking use a small sized bowl to combine your two

remaining ingredients together and mix until thoroughly combined.

9. Remove your crust from the oven and add in your 1 cup of reserved topping and drizzle with your jam and juice

mixture.

10. Place back into your oven to bake for the next 15 minutes or just until the top is golden in color. Remove from

oven and allow to cool completely.

Serve whenever you are ready.

Overnight Dinner Rolls These are perfect rolls to serve

alongside your net dinner dish. They are easy to make and there are plenty to serve, this is a great dinner roll dish to serve to a large group of people.

Makes: 24 Rolls

Total Prep Time: 25 Hours and 25

Minutes

Ingredients:

1 ¼ Cups of Water, Warm

1 Pack of Yeast, Dry and Active

4 to 4 ½ Cups of Flour, All Purpose

Variety

1/3 Cup of Butter, Melted

1/3 Cup of Sugar, White

Dash of Salt, For Taste

1 Egg, Large in Size

Some Cooking Spray

2 Tbsp. of Butter, Melted

Directions:

1. Use a small sized mixing bowl and combine both your warm water and

yeast packet together until the yeast dissolves completely. Add this mixture into a large sized mixing bowl.

2. Then add in your next 5 ingredients and beat using an electric mixer on the lowest setting for the next minute.

3. Next coat a medium sized container with some cooking spray and place your dough into the container, making sure to turn your dough over at least once to coat the entire dough in the spray. Cover with some plastic wrap and chill in your fridge overnight.

4. The next day punch your dough down and turn it over into a lightly floured surface. Divide your dough evenly in half and take one half of the dough and allow it to rest for at least 10 minutes.

5. Grease a medium sized baking sheet with some cooking spray.

6. Roll out your dough into 24 evenly sized balls and place them onto your greased baking sheet. Cover and allow

to rise for an additional 45 minutes.

7. While your dough is rising preheat your oven to 375 degrees. After this time place your rolls into your oven to bake for the next 12 to 15 minutes or until golden in color. Remove from oven and brush with melted butter. Serve

whenever you are ready.

Classic White Cake

In order for your cake to be truly white, you need to make sure that you use only egg whites instead of whole eggs. Also feel free to use either shortening in place of butter if you want to make this a healthier cake.

Makes: 12 Servings

Total Prep Time: 1 Hour and 15

Minutes

Ingredients:

4 Eggs, Large in Size and Whites

Only

½ Cup of Butter or Shortening, Soft

2 Cups of Flour, All Purpose Variety 1 tsp. of Baker's Style Baking

Powder

½ tsp. of Baker's Style Baking Soda

½ tsp. of Salt

1 ¾ Cups of Sugar, White

1 tsp. of Vanilla, Pure

1 1/3 Cups of Buttermilk

Your Favorite Kind of Frosting

Directions:

1. First allow your egg whites and soft butter for at least 30 minutes at room temperature to really soften up.

2. While your ingredients are becoming soft, grease and lightly flour two cake

pans. Set aside.

3. Next preheat your oven to 350

degrees.

4. Using a medium sized bowl stir

together your next 4 ingredients until evenly mixed together.

5. Using a separate large sized bowl beat your butter thoroughly using an electric mixer on the highest speed. Beat for the next 30 seconds.

6. Then add in your next 2 ingredients and continue beating until well combined.

7. Next add in your egg whites, making sure to add them one at a time and

continue to beat well.

8. Mix together your flour mixture, butter

mixture and buttermilk. Continue to beat with your electric mixer on the lowest setting until evenly combined.

9. Next take your batter it into your greased cake pans.

10. Place into your oven to bake for the next 20 to 25 minutes. After this time remove your cake from the oven and

allow to cool completely before

frosting. Serve whenever you are ready.

Traditional Yellow Cake Here is another classic cake recipe that you will all love to enjoy. It is easy to make and extremely decadent. I

guarantee that the entire family will be asking for seconds!

Makes: 12 Servings

Total Prep Time: 1 Hour and 10

Minutes

Ingredients:

$\frac{3}{4}$ Cup of Butter, Soft

3 Eggs, Large in Size

2 $\frac{1}{2}$ Cups of Flour, All Purpose

Variety

2 $\frac{1}{2}$ tsp. of Baker's Style Baking

Powder

Dash of Salt, For Taste

1 $\frac{3}{4}$ Cup of Sugar, White

1 $\frac{1}{2}$ tsp. of Vanilla, Pure

1 ¼ Cup of Milk, Whole

Directions:

1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out grease a cake pan generously with some

cooking spray and set aside.

2. Then use a medium sized mixing bowl and stir together your first 3 ingredients

until evenly combined. Set this mixture aside.

3. Then preheat your oven to 375

degrees. While your oven is heating up use a large sized mixing bowl and your softened butter with an electric mixer set to the highest setting for the next 30

seconds to 1 minutes.

4. Then add in your sugar and continue to beat with your electric mixer until thoroughly mixed.

5. Add in your eggs and vanilla next and continue to beat well.

6. Slowly add in your flour and continue to beat on the lowest setting until

thoroughly combined.

7. Spread your cake batter into your

greased cake pans.

8. Place into your oven to bake for the next 20 to 25 minutes. After this time remove from oven and allow to cool

before spreading your favorite frosting on top. Serve whenever you are ready.

Homemade

Checkerboard Rolls

These tasty rolls can be served

alongside any dinner dish to make it complete. They are hearty and filling and make the perfect addition to any meal.

Makes: 16 Rolls

Total Prep Time: 2 Hours and 35

Minutes

Ingredients:

1 Cup of Milk, Whole

¼ Cup of Sugar, White

¼ Cup of Butter, Soft

Dash of Salt, For Taste 1 Pack of Yeast, Dry and Active

Variety

¼ Cup of Water, Warm

1 Egg, Large in Size and Beaten

Lightly

3 ½ to 4 Cups of Flour, All Purpose

Variety

2 Tbsp. of Sesame Seeds

2 Tbsp. of Poppy Seeds

2 tsp. of Onion, Dried and Minced

2 Tbsp. of Cornmeal, Yellow in

Color

2 Tbsp. of Romano Cheese, Finely

Grated

¼ Cup of Butter, Fully Melted

Directions:

1. Use a small sized saucepan and combine your first 4 ingredients together.

Heat over low to medium heat until completely heated through.

2. While your mixture is heating up use a large sized bowl and add in your yeast and water. Stir thoroughly until your yeast fully dissolves.

3. Then add your milk and egg into your yeast mixture and stir until thoroughly combined. Add in your flour and continue mixing until a dough begins to form.

4. Turn your dough onto a lightly floured surface and knead for the next 5 to 10

minutes. Roll your dough into a large sized ball and place into a bowl that is lightly greased, making sure to turn it over once. Cover with some plastic

wrap and allow to rise for at least 1

hour.

5. While your dough is rising grease up a baking pan and set aside.

6. Once your dough has risen punch it down and turn it over onto a flat surface that has a bit of flour on it. Allow your dough to rest for the next 10 minutes.

After this time divide up your dough into 24 equal pieces and gently roll into balls.

7. Next use a small sized bowl and

combine your next 3 ingredients until

thoroughly combined.

8. Then spread your melted butter over your rolls and roll your dough in your seed mixture. Place onto your baking sheet and allow to rise again for the next 30 minutes.

9. While your dough is sitting out

preheat your oven to 400 degrees.

10. After this time place your rolls into your oven to bake for the next 12 to 15

minutes or until your rolls are golden in color. After this time remove from your oven and allow to cool slightly before serving.

Decadent Chocolate

Cake

This is an easy chocolate cake recipe that every chocoholic will want to enjoy over and over again. It is extremely fluffy in texture and packed full of chocolatey taste. I know you are going to love it.

Makes: 12 Servings

Total Prep Time: 2 Hours and 35

Minutes

Ingredients:

$\frac{3}{4}$ Cup of Butter, Soft

3 Eggs, Large in Size 2 Cups of Flour, All Purpose Variety $\frac{3}{4}$ Cup of Cocoa Powder,

Unsweetened Variety

1 tsp. of Baker's Style Baking Soda

$\frac{3}{4}$ tsp. of Baker's Style Baking

Powder

Dash of Salt, For Taste

2 Cups of Sugar, White

2 tsp. of Vanilla, Pure

1 $\frac{1}{2}$ Cups of Milk, Whole

Directions:

1. 1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out grease a cake pan generously with some

cooking spray and set aside.

2. Then use a medium sized mixing bowl and stir together your first 5 ingredients until evenly combined. Set this mixture aside.

3. Then preheat your oven to 350

degrees. While your oven is heating up use a large sized mixing bowl and your softened butter with an electric mixer set to the highest setting for the next 30

seconds to 1 minutes.

4. Then add in your sugar and continue to beat with your electric mixer until thoroughly mixed.

5. Add in your eggs and vanilla next and

continue to beat well.

6. Slowly add in your flour and continue to beat on the lowest setting until

thoroughly combined.

7. Spread your cake batter into your greased cake pans.

8. Place into your oven to bake for the next 35 to 40 minutes. After this time remove from oven and allow to cool for at least an hour before spreading your favorite frosting on top. Serve whenever you are ready.

Easy Red Velvet Cake If you love the taste of red velvet

cupcakes, then I am certain you are going to love the taste of this cake. This is an easy red velvet cake recipe that you can make and it makes plenty to satisfy a large group of people. I know you will love it.

Makes: 16 Servings

Total Prep Time: 2 Hours and 10

Minutes

Ingredients:

$\frac{3}{4}$ Cup of Butter, Soft

3 Eggs, Large in Size

3 Cups of Flour, All Purpose Variety 1 Tbsp. of Cocoa Powder,

Unsweetened Variety

Dash of Salt, For Taste

1, 1 Ounce Bottle of Food Coloring,

Red In Color

1 $\frac{1}{2}$ Cups of Buttermilk

1 $\frac{1}{2}$ tsp. of Baker's Style Baking

Soda

1 $\frac{1}{2}$ tsp. of Vinegar

Directions:

1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out grease a cake pan generously with some

cooking spray and set aside.

2. Then use a medium sized mixing bowl and stir together your next 3 ingredients until evenly combined. Set this mixture aside.

3. Then preheat your oven to 350

degrees. While your oven is heating up use a large sized mixing bowl and your softened butter with an electric mixer set to the highest setting for the next 30

seconds to 1 minutes.

4. Then add in your sugar and continue to beat with your electric mixer until thoroughly mixed.

5. Add in your eggs next and continue to beat well.

6. Slowly add in your flour mixture and

continue to beat on the lowest setting until thoroughly combined.

7. Spread your cake batter into your greased cake pan.

8. Place into your oven to bake for the next 25 to 30 minutes. After this time remove from oven and allow to cool for at least an hour before spreading your favorite frosting on top. Serve whenever you are ready.

Decadent Angel Food

Cake

Angel food cake is a cake that is often revered by many people. It is fluffy in texture and decadent to taste, even the pickiest of food critics will fall in love with this cake.

Makes: 12 Servings

Total Prep Time: 3 Hours and 30

Minutes

Ingredients:

1 ½ Cups of Eggs, Whites Only

1 ½ Cups of Sugar, Powdered

Variety and Sifted

1 Cup of Flour, Cake Variety and

Sifted

1 ½ tsp. of Cream of Tartar

1 tsp. of Vanilla, Pure

1 Cup of Sugar, White

1 Kiwi, Peeled and Finely Sliced

Directions:

1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out grease a cake pan generously with some

cooking spray and set aside.

2. Using a medium sized mixing bowl

and combine your powdered sugar and

flour together and mix until evenly combined.

3. Then preheat your oven to 350

degrees.

4. Then use a medium sized mixing bowl and beat together your vanilla and cream and tartar until evenly combined. Add in your eggs whites and beat with an

electric mixer until small peaks begin to form.

5. Slowly add in your flour mixture and continue to beat on the lowest setting until thoroughly combined.

6. Spread your cake batter into your greased cake pans.

7. Place into your oven to bake for the next 40 to 45 minutes. After this time

remove from oven and allow to cool before spreading your favorite frosting on top. Serve whenever you are ready.

Traditional Carrot Cake With the upcoming holiday season many of you may be wanting to make a tasty dessert to end the festivities. If that is the case, you won't go wrong with this

recipe. Easy to make and incredibly

delicious your entire family will not be able to resist once they get a taste of this puffy cake.

Makes: 12 Servings

Total Prep Time: 3 Hours and 5

Minutes

Ingredients:

4 Eggs, Large in Size

2 Cups of Flour, All Purpose Variety 2 Cups of Sugar, White

2 tsp. of Baker's Style Baking

Powder

1 tsp. of Cinnamon

Dash of Salt For Taste

½ tsp. of Baker's Style Baking Soda

3 Cups of Carrots, Fresh and Finely

Shredded

¾ Cup of Oil, Vegetable Variety

½ Cup of Pecans, Finely Chopped

and Toasted Lightly

Directions:

1. The first thing you will want to do is allow both your eggs and butter to sit out

at room temperature for at least 30

minutes. While they are sitting out line your cake pan with some waxed paper

and lightly grease it with some cooking spray.

2. Then preheat your oven to 350

degrees. While your oven is heating up use a medium sized mixing bowl and stir together your next 6 ingredients until evenly combined. Set this mixture aside.

3. Then use a large sized mixing bowl and combine your remaining ingredients except for the pecans until thoroughly mixed together.

5. Spread your cake batter into your greased cake pan.

6. Place into your oven to bake for the

next 35 to 40 minutes. After this time remove from oven and allow to cool for at least 10 minutes before spreading your favorite frosting on top and topping off with your pecans. Serve whenever you are ready.

Feather Light Rolls

Just as the name implies these rolls are light in texture and incredibly delicious.

Despite their lightness these rolls will leave you feeling completely full and wanting more.

Makes: 15 Rolls

Total Prep Time: 2 Hours and 50

Minutes

Ingredients:

4 $\frac{1}{4}$ to 4 $\frac{3}{4}$ Cups of Flour, All

Purpose Variety

1 Pack of Yeast, Active Variety and

Dry

1 ½ Cups of Water, Warm ½ Cup of Potato, Fully Cooked and Mashed

1/3 Cup of Butter, Melted

¼ Cup of Sugar, White

1 ¼ tsp. of Salt, For Taste

2 Tbsp. of Butter, Melted

Directions:

1. Use a large sized mixing bowl and combine at least 2 cups of your flour with your dry yeast. Stir thoroughly to combine.

2. Then use a medium sized bowl and combine your next 5 ingredients together until evenly mixed together.

3. Add your potato mixture into your floured mixture and beat with an electric mixer set to the lowest setting for the next 30 seconds. Then beat on the highest setting for the next 3 minutes.

4. Turn your dough onto a lightly floured surface, making sure to knead it enough until your dough is smooth in consistency and elastic to the touch. Then place your dough into a lightly greased bowl,

making sure to turn it over at least once.

Cover with some plastic wrap and chill for the next 2 hours.

5. After this time punch your dough

down and turn it over onto a lightly floured surface. Cover and allow to rest for an additional 10 minutes.

6. After this time divide up your dough

into even sized balls. Place your balls onto a lightly greased baking sheet and cover again. Allow to rise in a warm place for the next 40 minutes.

7. While your dough is rising preheat your oven to 400 degrees.

8. Then place your dough balls into your hot oven for the next 20 to 25 minutes or until they are golden in color. Remove from oven and brush the tops of your rolls with some melted butter. Serve while still warm and enjoy.

Classic Banana Bread While banana bread is technically not a cake it is still cake like in texture. It is a quick bread recipe that you can make and that will leave everybody wanting more.

Makes: 1 to 2 Loaves

Total Prep Time: 26 Hours and 20

Minutes

Ingredients:

2 Cups of Flour, All Purpose Variety 1 ½ tsp. of Baker's Style Baking Powder

½ tsp. of Baker's Style Baking Soda ½ tsp. of Cinnamon

Dash of Salt, For Taste

¼ tsp. of Nutmeg

1/8 tsp. of Ginger, Ground

2 Eggs, Beaten Lightly

1 ½ Cups of Bananas, Mashed

1 Cup of Sugar, White

½ Cup of Oil, Vegetable Variety

¼ Cup of Walnuts, Finely Chopped

Directions:

1. First preheat your oven to 350

degrees. While your oven is heating up grease the bottom of a loaf pan with a generous amount of cooking spray. Set

aside for later use.

2. Then use a medium sized mixing bowl and stir together your first 7 ingredients until evenly combined. Once mixed

make a small well in the middle of your mixture and set this mixture aside.

3. Next use a separate medium sized

bowl and combine your next 4

ingredients and stir vigorously until evenly mixed.

4. Gently fold in your walnuts and

spread your cake batter into your

greased cake pans.

5. Place into your oven to bake for the next 40 to 45 minutes. After this time remove from oven and allow to cool for at least 10 minutes

before spreading

your favorite frosting on top. Serve whenever you are ready.

Decadent Chocolate and Bourbon Cake

If you are looking for a cake recipe that has a little adult kick to it, then you need to try out this recipe for yourself. Puffy in texture and incredibly delicious, I know you are going to want to make this cake over and over again.

Makes: 12 Servings

Total Prep Time: 3 Hours and 35

Minutes

Ingredients:

1 Cup of Butter, Soft and Unsalted

Variety

3 Eggs, Large in Size

1 Tbsp. of Cocoa Powder,

Unsweetened Variety

2 Cups of Flour, All Purpose Variety 1 tsp. of Baker's Style Baking Soda

Dash of Salt

3 Ounces of Chocolate,

Unsweetened Variety and Chopped

2 Ounces of Chocolate, Baking

Variety and Chopped

¼ Cup of Instant Coffee, Powdered

2 Tbsp. of Water, Boiling

½ Cup of Bourbon, Your Favorite

Kind

2 Cups of Sugar, White

1 ½ tsp. of Vanilla, Pure 2 Tbsp. of Bourbon, Your Favorite

Kind

¾ Cup of Ice Cream Topping,

Caramel Flavored

2 Tbsp. of Bourbon, Your Favorite

Kind

Directions:

1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out grease a cake pan generously with some

cooking spray and sprinkle with some cocoa powder. Set aside for later use.

2. Then use a medium sized mixing bowl

and stir together your next 3 ingredients until evenly combined. Set this mixture aside.

3. Then preheat your oven to 325

degrees.

4. Next use a medium sized microwave sized bowl and combine unsweetened

and sweet chocolate. Microwave for the next 30 seconds or until fully melted and smooth in consistency.

5. Then combine your powdered coffee ad boiling water together until your coffee is completely dissolved. Stir in your bourbon until thoroughly combined.

6. Use a large sized mixing bowl and your softened butter with an electric mixer set to the highest setting for the

next 30 seconds to 1 minute. Add in your sugar and continue to beat until evenly mixed and smooth in consistency.

7. Add in your melted chocolate and

vanilla and continue to beat until

thoroughly combine.

8. Last add in your flour mixture, coffee mixture and eggs and beat vigorously until thoroughly mixed together.

9. Spread your cake batter into your greased cake pans.

10. Place into your oven to bake for the next hour. After this time remove from oven and allow to cool completely. Then spread your remaining bourbon on top.

Serve whenever you are ready.

Traditional Banana

Foster Cupcakes

These tiny banana cupcakes are decadent and sweet to taste, making them the

perfect treat to enjoy when you are

suffering from a sweet tooth. Once you get a bite of these cupcakes I know you are going to want to enjoy them over and over again.

Makes: 24 Cupcakes

Total Prep Time: 2 Hours and 40

Minutes

Ingredients:

1 Cup of Butter, Soft 3 Eggs, Large in Size

2 Cups of Flour, All Purpose Variety 2 tsp. of Baker's Style Baking

Powder

Dash of Salt

1 ½ Cups of Sugar, White

½ tsp. of Vanilla, Pure

¾ Cup of Coconut Milk,

Unsweetened Variety

¾ Cup of Coconut, Finely Shredded

and Toasted Lightly

¼ Cup of Rum, Your Favorite Kind

Some Shredded Coconut, Toasted

Lightly

Directions:

1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out line a muffin pan with some paper cupcake

liners. Set aside for later use.

2. Then use a medium sized mixing bowl and stir together your next 3 ingredients until evenly combined. Set this mixture aside.

3. Then preheat your oven to 350

degrees. While your oven is heating up use a large sized mixing bowl and your softened butter with an electric mixer set to the highest setting for the next 30

seconds to 1 minute.

4. Then add in your sugar and continue to beat with your electric mixer until thoroughly mixed.

5. Add in your eggs and vanilla next and continue to beat well.

6. Slowly add in your flour mixture and continue to beat on the lowest setting until thoroughly combined.

7. Fold in your rum and coconut until evenly mixed.

8. Spread your cake batter into your lined muffin pan.

9. Place into your oven to bake for the next 20 minutes. After this time remove from oven and allow to cool for at least 5 minutes

before spreading your favorite frosting on top. Serve whenever you are

ready.

Upside Down Pineapple Cake

This is a creative cake that will give you a bit of a change in the kitchen. It is sweet to taste and absolutely delicious. I guarantee even the pickiest eaters will want to enjoy this cake over and over again.

Makes: 12 Servings

Total Prep Time: 1 Hour and 25

Minutes

Ingredients:

½ Cup of Butter, Soft

1 Cup of Brown Sugar, Light and Packed

12 Pineapple Rings, Canned and In

Juice Variety

2 Cups of Flour, All Purpose Variety 2 tsp. of Baker's Style Baking

Powder

Dash of Salt, For Taste

¼ tsp. of Nutmeg, Ground

½ Cup of Butter, Soft

½ Cup of Sugar, White

½ Cup of Brown Sugar, Light and

Packed

2 Eggs, Large in Size and Beaten

Lightly

½ Cup of Milk, Whole

1 Cup of Yogurt, Greek Variety 1 Tbsp. of Brown Sugar, Light and

Packed

12 Cherries, Maraschino Variety and

Optional

Directions:

1. The first thing you will want to do is preheat your oven to 350 degrees. While your oven is heating up grease a baking pan with some cooking spray and then line the bottom of your pan with some parchment paper.

2. Prepare your topping by using a

medium sized saucepan and melt your

butter over low heat. Once your butter is melted add in your brown sugar and

allow your mixture to come to a boil.

Make sure that you stir it frequently.

3. Next drain your pineapple rings and place them into the bottom of your pan.

4. Next prepare your cake batter by whisking together your next 4 ingredients. Set this mixture aside.
5. Then add in your sugar and butter into a separate medium size mixing bowl and beat with your electric mixer until thoroughly mixed.
6. Add in your eggs and brown sugar next and continue to beat well.
7. Slowly add in your flour mixture and continue to beat on the lowest setting until thoroughly combined. Last add in some of your pineapple juice, vanilla and milk. Continue to beat until evenly mixed together.
8. Spread your cake batter into your greased cake pans.
9. Place into your oven to bake for the next 35 to 40 minutes. After this time remove from oven and allow to cool for at least 10 minutes. Serve whenever you are ready.

Cranberry Packed Corn Bread

If you are a fan of classic corn bread then I know you are going to fall in love with this recipe. Packed full of

cranberries this is one corn bread dish you are going to want to serve alongside every meal that you make.

Makes: 9 Servings

Total Prep Time: 33 Minutes

Ingredients:

1 Cup of Cornmeal, Yellow in Color

$\frac{3}{4}$ Cup of Flour, All Purpose Variety

2 to 3 Tbsp. of Sugar, White 1 Tbsp. of Baker's Style Baking Powder

Dash of Salt, For Taste

1 Cup of Buttermilk, Whole

2 Eggs, Large in Size and Beaten

$\frac{1}{4}$ Cup of Butter, Melted

Some Honey, Optional

Directions:

1. The first thing that you are going to want to do is preheat your oven to 425

degrees. While your oven is heating up grease the bottom of a loaf pan with a generous amount of cooking spray. Set this aside for later use.

2. Then use a medium sized mixing bowl and combine your first 5 ingredients.

Make a well in the center of your mixture and set aside for later use.

3. In a separate medium sized bowl

whisk together your next 3 ingredients until evenly blended. Add this mixture to your cornmeal mixture and stir just until your batter is moistened.

4. Spoon this batter into your greased loaf pan and place into your oven to bake for the next 18 to 20 minutes or until your bread is golden brown in

color. After this time remove from your oven and cool for the next 10 minutes.

Serve whenever you are ready and serve with your honey if you desire. Enjoy!

Almond and White

Chocolate Pound Cake

Pound cake is always a treat that you can enjoy anytime you wish. Drizzled with some decadent white chocolate this is a treat that will even satisfy the strongest of sweet teeth.

Makes: 16 to 20 Servings

Total Prep Time: 3 Hours and 35

Minutes

Ingredients:

1 Cup of Butter, Soft

6 Eggs, Large in Size

4 Ounces of Chocolate, Baking Variety and White in Color

3 Cups of Flour, All Purpose Variety ¼ Cup of Almonds, Blanched and

Finely Chopped

1 tsp. of Baker's Style Baking

Powder

Dash of Salt, For Taste

2 Cups of Sugar, White

1 Tbsp. of Vanilla, Pure

1 ½ tsp. of Almond, Pure

1, 8 Ounces of Sour Cream

4 Ounces of White Chocolate,

Baking Variety and Finely Chopped

1 tsp. of Shortening

¼ Cup of Almonds, Sliced Finely

and Lightly Toasted **Directions:**

1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out grease a cake pan generously with some

cooking spray and flour it lightly. Set aside for later use.

2. Use a small sized saucepan and melt your white chocolate over low heat until it is completely melted. Once melted set this mixture

aside.

3. Then use a medium sized mixing bowl and stir together your next 5 ingredients until evenly combined. Set this mixture

aside.

4. Then preheat your oven to 350

degrees. While your oven is heating up use a large sized mixing bowl and your softened butter with an electric mixer set to the highest setting for the next 30

seconds to 1 minutes.

5. Then add in your sugar and continue to beat with your electric mixer until thoroughly mixed.

6. Add in your eggs, vanilla and almond next and continue to beat well.

7. Slowly add in your flour mixture, and melted white chocolate. Continue to beat on the lowest setting until thoroughly combined.

8. Spread your cake batter into your

greased cake pans.

9. Place into your oven to bake for the next 55 to 60 minutes. After this time remove from oven and allow to cool for at least 15 minutes. Serve whenever you are ready.

Sweet Potato Rolls

If you like dinner rolls that are sweet to taste, then these are the perfect rolls for you. They are incredibly filling and absolutely delicious, I know you are going to want to enjoy them over and over again.

Makes: 16 Rolls

Total Prep Time: 3 Hours

Ingredients:

5 $\frac{3}{4}$ to 6 $\frac{1}{2}$ Cups of Flour, All

Purpose Variety

1 Pack of Yeast, Active Variety and

Dry

1 Tbsp. of Brown Sugar, Packed and Light

1 Tbsp. of Curry, Powdered Variety

2 tsp. of Salt, For Taste

1 tsp. of Coriander, Ground

1 tsp. of Cinnamon

$\frac{1}{4}$ to $\frac{1}{2}$ tsp. of Cayenne Pepper

1, 14 Ounce Can of Coconut,

Unsweetened Variety and Warmed

Up

2 Tbsp. of Butter, Melted

1 tsp. of Water, Warm

1 Tbsp. of Sesame Seeds, White and

Black Variety

Directions:

1. Use a large sized mixing bowl and combine at least 2 cups of flour and your next 7 ingredients until thoroughly

combined.

2. Add in your next 3 ingredients and beat with an electric mixer on the lowest setting for the net 30 seconds. Continue to beat for the next 3 minutes.

3. Turn your dough onto a light floured surface. Knead your dough until smooth in consistency and elastic to the touch.

Shape your dough into a large sized

bowl and place into a lightly greased mixing bowl. Cover with some plastic wrap and allow to rise for the next hour.

4. After this time punch your dough

down and pour out onto a lightly floured

surface. Divide up your dough in half and allow to rest for the next 10 minutes.

While your dough is rising, grease up a baking pan with some cooking spray.

5. Divide your dough into 8 equal sized pieces and shape into even sized balls.

Place onto your greased baking pan.

Cover again and allow to rise for the next 30 minutes.

6. While your dough is rising preheat your oven to 375 degrees.

7. Then place your rolls into your oven and bake for the next 15 minutes while uncovered.

8. While your rolls are baking use a small sized bowl and whisk together

your remaining egg and water together.

9. Remove your rolls and brush them with your egg and water mixture. Then sprinkle with your sesame seeds.

10. Place into your oven and continue baking for the next 10 to 15 minutes.

Remove from oven and allow to cool

slightly before serving.

Healthy Zucchini Bread If you are looking for a healthier bread recipe to bake, then this is the perfect bread recipe for you. It is easy to make and tastes absolutely delicious, I know you are going to love making it.

Makes: 2 Loaves

Total Prep Time: 25 Hours and 20

Minutes

Ingredients:

3 Cups of Flour, All Purpose Variety 1 Tbsp. of Baker's Style Baking

Powder

1 ½ tsp. of Cinnamon Dash of Salt, For Taste

2 Eggs, Large in Size and Beaten

Lightly

2 ½ Cups of Zucchini, Finely

Shredded and Unpeeled

2 Cups of Sugar, White

1 Cup of Oil, Vegetable Variety

2 tsp. of Vanilla, Pure

1 Cup of Walnuts, Finely Chopped

2/3 Cup of Raisins, Your Favorite

Kind and Optional

Directions:

1. The first thing that you will want to do is preheat your oven to 350 degrees.

While your oven is heating up coat a loaf pan with a generous amount of cooking spray. Set the pan aside.

2. Use a large sized bowl and mix

together your first 4 ingredients until evenly mixed. Make a deep well in the center of your floured mixture and set aside.

3. Use a medium sized bowl and

combine your next remaining

ingredients. Stir just until your mixture is moist.

4. Spoon your batter into your greased loaf pan and bake for the next 55

minutes. After this time remove from your oven and allow to cool completely before serving. Enjoy!

Mocha Filled Banana Cupcakes

Everybody is a fan of cupcakes. These cupcakes are packed full of mocha,

making them a tasty and creative treat for everybody to enjoy.

Makes: 24 Cupcakes

Total Prep Time: 1 Hour and 43

Minutes

Ingredients:

1, 8 Ounce Pack of Cream Cheese,

Soft

3 Eggs, Large in Size and Beaten

Lightly

2 ¼ Cups of Flour, All Purpose

Variety

1 ½ Cups of Sugar, White

1 ½ tsp. of Baker's Style Baking

Powder

1 tsp. of Baker's Style Baking Soda

Dash of Salt

¼ Cup of Sugar, White

1 ½ tsp. of Espresso Powder, Instant 2 Ounces of Chocolate,
Semisweet

Variety and Melted

Dash of Salt

1 Cup of Bananas, Ripe and Mashed

¾ Cup of Buttermilk

½ Cup of Shortening

1 tsp. of Vanilla, Pure Some Banana Chips, Dried and

Optional

Directions:

1. The first thing you will want to do is allow both your eggs and butter to sit out at room temperature for at least 30

minutes. While they are sitting out grease and line a muffin pan. Set aside for later use.

2. Then use a medium sized mixing bowl and stir together your next 5 ingredients until evenly combined. Set this mixture aside.

3. Then preheat your oven to 350

degrees.

4. While your oven is heating up prepare your mocha filling. To do this use a large sized mixing bowl and beat together

your cream cheese and sugar with an

electric mixer set to the highest setting for the next 30 seconds to 1 minute.

5. Add in your eggs, salt, melted chocolate and espresso powder.

Continue to beat well.

6. Then add in your remaining ingredients except for your banana chips.

Continue to beat until evenly mixed together.

7. Slowly add in your flour mixture and continue to beat on the lowest setting until thoroughly combined.

8. Spread your cake batter into your greased and lined muffin pan.

9. Place into your oven to bake for the next 18 to 20 minutes. After this time remove from oven and allow to cool for at least 5 minutes before spreading your favorite frosting on top and top with your banana chips. Serve whenever you are ready.

Tasty Apple Pie Bread If you love the taste of apple pie, then I know you are going to love this bread recipe. Sweet to taste and incredibly filling, you are going to want to make this bread recipe over and over again.

Makes: 1 Loaf

Total Prep Time: 25 Hours and 35
Minutes

Ingredients:

½ Cup of Butter, Soft

1 Cup of Sugar, White

¼ Cup of Buttermilk

2 tsp. of Baker's Style Baking Powder

2 Eggs, Large in Size and Beaten

2 Cups of Flour, All Purpose Variety Dash of Salt, For Taste

2 Cups of Apples, Peeled and Finely

Shredded

1 Cup of Pecans, Finely Chopped

and Toasted Lightly

½ Cup of Raisins, Your Favorite

Kind

Directions:

1. The first thing that you will want to do is preheat your oven to 350 degrees.

While your oven is heating up grease the bottom of a loaf pan with a generous

amount of cooking spray. Set this aside for later use.

2. Then use a large sized mixing bowl and beat your butter with an electric mixer on the highest setting for the next 30 seconds. Then beat in your sugar until evenly combined.

3. Next add in your remaining

ingredients and continue to beat until evenly combined.

4. Spoon this batter into your greased loaf pan and place into your oven to bake for the next hour to hour and 15

minutes. Remove from your oven and

cool for the next 10 minutes. Serve

whenever you are ready.

Vanilla Cake with Jam and Berries

This is a tasty cake recipe that is packed full of healthy and nutritious berries that I know you are going to fall in love with.

This is a perfect cake recipe to prepare during the holiday season.

Makes: 12 Servings

Total Prep Time: 3 Hours and 5

Minutes

Ingredients:

4 Eggs, Large in Size and Whites

Only

2 ½ Cups of Flour, All Purpose Variety

1/3 Cup of Cornstarch

3 ½ tsp. of Baker's Style Baking

Powder

Dash of Salt

$\frac{3}{4}$ Cup of Water

$\frac{2}{3}$ Cup of Oil, Vegetable Variety

$\frac{1}{2}$ Cup of Milk, Whole

1 Tbsp. of Vanilla, Pure

$\frac{1}{4}$ tsp. of Cream of Tartar

1 $\frac{1}{2}$ Cups of Sugar, White

1 Cup of Jam, Strawberry Variety

3 Cups of Berries, Fresh, Your

Favorite Kind and Finely Chopped

1 Cup of Berries, Fresh, Your

Favorite Kind and Whole **Directions:**

1. The first thing you will want to do is allow both your egg whites to sit out at room temperature for at least 30 minutes.

While they are sitting out grease a cake pan generously with some cooking spray and line with some parchment paper. Set aside for later use.

2. Then preheat your oven to 350

degrees. While your oven is heating up use a large sized mixing bowl and your softened butter with an electric mixer set to the highest setting for the next 30

seconds to 1 minutes.

3. Then use a large sized mixing bowl

and stir together your next 4 ingredients until evenly combined. Then add in your next 4 ingredients and continue to stir until evenly mixed together and smooth in consistency. Set this mixture aside.

4. Next use a medium sized mixing bowl and add in your egg whites and cream of tartar. Beat with your electric mixer on the highest setting until small peaks begin to form. Add in your sugar and continue to beat until stiff peaks begin to form.

5. Mix this mixture with your flour

mixture and continue to beat until evenly mixed together.

6. Spread your cake batter into your greased cake pan.

7. Place into your oven to bake for the next 20 to 25 minutes. After this time remove from oven and allow to cool for at least 10 minutes before spreading your favorite frosting on top. Serve whenever you are ready.

Lemon and Poppy Seed Bread

This bread is relatively easy to make and tastes absolutely delicious. I know that once you get a bite of this bread you are going to want to make it over and over again.

Makes: 1 Loaf

Total Prep Time: 26 Hours and 10

Minutes

Ingredients:

2 Cups of Flour, All Purpose Variety 1 Cup of Sugar, White

2 tsp. of Baker's Style Baking Powder

Dash of Salt, For Taste

1 Egg, Large in Size and Beaten

Lightly

1 Cup of Milk, Whole

¼ Cup of Oil, Vegetable Variety

1 Tbsp. of Lemon, Peel Only and

Finely Shredded

2 Tbsp. of Lemon Juice, Fresh

1 Tbsp. of Poppy Seeds

2 Tbsp. of Sugar, White

2 Tbsp. of Lemon Juice, Fresh

1 Tbsp. of Butter, Soft

Directions:

1. The first thing that you are going to want to do is preheat your oven to 350

degrees. While your oven is heating up grease the bottom of a loaf pan with a generous amount of cooking spray. Set this aside for later use.

2. Then use a large sized mixing bowl and combine your first 4 ingredients.

Make a well in the center of your

mixture and set aside for later use.

3. Next add in your remaining

ingredients and continue to beat until evenly combined.

4. Spoon this batter into your greased loaf pan and place into your oven to bake for the next 50 to 55 minutes. After this time remove from your oven and

cool for the next 10 minutes. Serve whenever you are ready.

Triple Packed Chocolate Cupcakes

If you are a huge fan of chocolate, then you are going to love these cupcakes.

Packed full of two different kinds of chocolate I know you are going to fall in love with these cupcakes.

Makes: 12 Cupcakes

Total Prep Time: 2 Hours

Ingredients:

3 Eggs, Large in Size and Beaten

6 Ounces of Chocolate, Bittersweet

Variety and Finely Chopped

½ Cup of Butter, Soft and Cut Into Small Pieces

3 Tbsp. of Cream De Cacao

½ Cup of Flour, All Purpose Variety

½ tsp. of Baker's Style Baking

Powder

Dash of Salt, For Taste

½ Cup of Sugar, White

1 tsp. of Vanilla, Pure

Some Chocolate, Bittersweet Variety

and Finely Chopped

Directions:

1. First allow your egg yolks, egg whites and soft butter for at least 30 minutes at room temperature to really soften up.

While your oven is heating up line a muffin pan with some cupcake liners.

2. Then use a medium sized saucepan

and add in your chocolate. Heat over medium heat and melt alongside your

butter. Heat until completely melted and smooth in consistency. Remove from

heat and add in your crème de cacao.

Allow to completely cool.

3. Use a small sized bowl stir together your next 3 ingredients until evenly mixed together. Set aside for later use.

4. Then preheat your oven to 350

degrees. While your oven is heating up use a separate large sized bowl and beat your egg yolks, egg whites and sugar thoroughly using an electric mixer on the highest speed. Beat for the next 3

minutes or until thick in consistency.

5. Mix together your flour mixture and egg mixture. Continue to beat with your electric mixer on the lowest setting until evenly combined.

6. Next take your batter it into your lined muffin pan.

7. Place into your oven to bake for the next 15 to 18 minutes. After this time remove your cake from the oven and

allow to cool for at least 5 minutes.

Traditional Pumpkin Bread

This is a great type of bread to make during the holiday season. Even if you are not a fan of pumpkin I guarantee that you will love this bread.

Makes: 2 Loaves

Total Prep Time: 25 Hours and 20

Minutes

Ingredients:

3 1/3 Cups of Flour, All Purpose

Variety

2 tsp. of Baker's Style Baking Soda

2 tsp. of Cinnamon

1 1/2 tsp. of Salt, For Taste

1 tsp. of Nutmeg

1 1/2 Cups of Sugar, White

1 ½ Cups of Brown Sugar, Light and

Packed

1 Cup of Oil, Vegetable Variety

4 Eggs, Large in Size and Beaten

2/3 Cup of Water, Warm

1, 15 Ounce Can of Pumpkin

Directions:

1. The first thing that you are going to want to do is preheat your oven to 350

degrees. While your oven is heating up grease the bottom of a loaf pan with a

generous amount of cooking spray. Set this aside for later use.

2. Then use a large sized mixing bowl and combine your first 5 ingredients.

Make a well in the center of your

mixture and set aside for later use.

3. Next beat together your next 3

ingredients in a large sized bowl with an electric mixer on the medium setting until evenly mixed together.

4. Then add in your eggs and continue to beat well. Add your flour mixture and water to your sugar mixture and continue to beat with your electric mixer on the lowest setting.

5. Last add in your canned pumpkin and beat until thoroughly mixed together.

6. Spoon this batter into your greased loaf pan and place into your oven to bake for the next 40 to 50 minutes. After this time remove from your oven and

cool for the next 10 minutes. Serve

whenever you are ready.

Conclusion

Well, there you have it!

Hopefully by the end of this book you have learned that baking breads, cakes and cupcakes are the easiest thing to do.

Inside you have found not only 25 of the most delicious baking recipes you will probably ever find, but have also found a variety of helpful tips and essentials to cooking basics that you will ever need.

So, what is next for you?

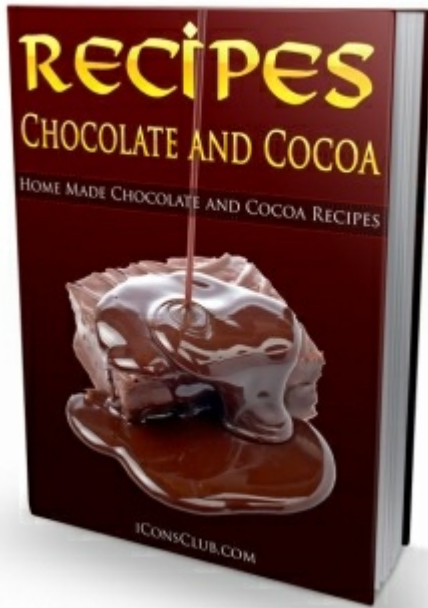
The next step is to begin baking all of the recipes you have found in this book.

Also make sure that you follow of the tips you have given you. Do this and in no time you will become an expert in all things baking. Don't worry! I believe in you!

Good luck!

Free Bonus

Cookbooks



As promised, here you can get a great collection of Chocolate and Cocoa

Recipes that I have collected so far. The cookbooks I like and always proud to share with all my readers and followers.

However, even though I love sharing

recipes, I would like to make this an exclusive collection to my readers and thus, this will require you to take a few more simple steps in order to get this bonus.

Please click the link below and you will then be directed to my page that will require you to enter your email address.

A few minutes after entering the email address, you should receive an email containing the link to download the

bonus cookbooks. Then, what you need to do is just finding a long free time to enjoy the bonus cookbooks.

[CLICK HERE TO GET THE BONUS](#)

**** If you are not able to click the above link, simply copy and paste the following URL into your browser.*

<http://bit.ly/1EcVHas>



Author's

Afterthoughts

Thanks ever so much to each of my cherished readers for investing the time to read this book!

I know you could have picked from many other books but you chose this one. So a big thanks for downloading this book and reading all the way to the end.

If you enjoyed this book or received value from it, I'd like to ask you for a favor. Please take a few minutes to post an honest and heartfelt review on Amazon.com. Your support does make a difference and helps to benefit other people.

LEAVE A REVIEW ON AMAZON

[US: Click To Leave a Book Review](#)

To receive an Email when there are

"New Book Releases" by Gordon

[Rock... Click on the "FOLLOW" box on the left hand side of Author Page.](#)

Register to be notified of new book

releases. Be sure and scroll down to see any new books published or if another book could help you or someone you

love.

*Amazon gives newer Kindle device readers the opportunity to rate this book and share your thoughts via an **"automatic feed to your***

***Facebook and Twitter accounts"**. I'd honored and grateful if you Scroll down to the last page to use the automated links with Facebook and Twitter if you are reading in a Kindle Reader.*

Thanks for your Reviews!

Gordon Rock

bunsomsaetow@gmail.com

[More Books by](#)

[Gordon Rock](#)

[Seasoning & Spices Cookbook: A](#)

[Strong, Sweet and Tangy Guide to](#)

[Seasoning Mixes - #1 BEST SELLER](#)

[IN TWO CATEGORIES](#)

[The Ultimate Slow Cooker Cookbook:](#)

[30 Slow Cooker Recipes for Easy](#)

[Meals \(Slow Cooker 101\) - NEW](#)

[Sweet Ice-Cream and Sugar Cones:](#)

[Homemade Cones and Ice Cream](#)

[Cookbook \(Ice Cream Recipes\) - BEST](#)

[SELLER](#)

[Cast Iron Cookbook: The Only Cast Iron](#)

[Skillet Cookbook and Cast Iron Skillet](#)

[Recipes You Will Ever Need - NEW](#)

[Southern Casseroles Cookbook: 50](#)

[Recipes for Cooking Southern](#)

[Casseroles - HOT](#)

[Dumplings, Dumplings, All the Way:](#)

[The Best Dumplings Cookbook in Town](#)

[\(Dumpling Recipes\) - GIFT IDEAS](#)

[The Japanese Cuisine Cookbook:](#)

Japanese Recipes for Beginners (Japanese Cooking) - #1 BEST
SELLER

IN JAPANESE COOKING

[Gluten Free Desserts: The Only Gluten](#)

[Free Cookbook You Will Ever Need! -](#)

HOT

[5 Ingredients Cookbook: 25 Quick Fix](#)

[Meals Using 5 Ingredients or Less -](#)

GIFT IDEAS

[Pregnancy Cookbook: The Most](#)

[Comprehensive Pregnancy Journal You](#)

[Will Ever Find \(Pregnancy Guide\)-](#)

GIFT IDEAS

[AND MUCH MORE –](#)

[CLICK HERE](#)

Document Outline

- [Introduction](#)
- [Helpful Baking Tips for Beginner's](#)
- [Delicious Baking Recipes](#)
 - [Easy Pumpkin Bars](#)
 - [Breakfast Time Oatmeal and Jam Bars](#)
 - [Overnight Dinner Rolls](#)
 - [Classic White Cake](#)
 - [Traditional Yellow Cake](#)
 - [Homemade Checkerboard Rolls](#)
 - [Decadent Chocolate Cake](#)
 - [Easy Red Velvet Cake](#)
 - [Decadent Angel Food Cake](#)
 - [Traditional Carrot Cake](#)
 - [Feather Light Rolls](#)
 - [Classic Banana Bread](#)
 - [Decadent Chocolate and Bourbon Cake](#)
 - [Traditional Banana Foster Cupcakes](#)
 - [Upside Down Pineapple Cake](#)
 - [Cranberry Packed Corn Bread](#)
 - [Almond and White Chocolate Pound Cake](#)
 - [Sweet Potato Rolls](#)
 - [Healthy Zucchini Bread](#)
 - [Mocha Filled Banana Cupcakes](#)
 - [Tasty Apple Pie Bread](#)
 - [Vanilla Cake with Jam and Berries](#)
 - [Lemon and Poppy Seed Bread](#)
 - [Triple Packed Chocolate Cupcakes](#)
 - [Traditional Pumpkin Bread](#)
- [Conclusion](#)
- [Free Bonus Cookbooks](#)
- [Author's Afterthoughts](#)
- [More Books by Gordon Rock](#)