

2020 October Bakers

October's a month for celebrating hand-harvested American Black Walnuts



Top Baking Hack: Choose premium “stand-out” ingredients for your hand-crafted dessert, entrees or sides. American Black Walnuts are a natural with a robust, fuller flavor. Compliment these native nuts with cake and pastry fillings formulated with real fruit.

2020 October Bakers



Miss your State Fair?
Take the day and bake a
Missouri State Fair winner,
Fancy Black Walnut Cake.



Baking Hack: This picked-by-hand forage crop delights bakers and chefs with it's flavor and nutrition—appetizers and sides, entrees to dessert. To keep black walnuts at their freshest, store Black Walnuts in an airtight container in the refrigerator.

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October 1 is #HomemadeCookiesDay



- ✦ Nothing beats a Pumpkin Cookie unless it's one with Black Walnuts.
- ✦ Top cookies with this airy marshmallow frosting.
- ✦ Love 'em fresh-baked? Freeze unbaked cookie dough.
- ✦ And remember, raw dough is not safe to eat UNLESS the flour has been milled and labeled as "safe-to-eat."



Top Baking Hack: 1 teaspoon pumpkin pie spice = ½ teaspoon cinnamon + ¼ teaspoon ginger + 1/8 teaspoon nutmeg + 1/8 teaspoon allspice

2020 October Bakers

October 4– National Cinnamon Bun Day



Start your research here. [See how it's done](#) with top Cinnamon Bun bakers on the prairie share their great recipes!

- Start your ovens-- [Oklahoma's Best Cinnamon Rolls](#) make the cut.
- Kansas wind-powered Stafford County Flour Mill shares their "short-patent flour" tender [Cinnamon Rolls](#).
- North Dakota adds their own twist with [Cinnamon Twisties](#).



Top Baking Hack: Spread or fill your sheeted cinnamon bun dough with what bakers call a “smear.” Mix 4 oz. salted butter, ½ cup granulated or brown sugar, 1 Tablespoon cinnamon and ½ cup finely chopped toasted pecans until spreadable. This can be made ahead ready to spread.

2020 October Bakers

October 10– Angel Food Cake Day



- ✦ Originating in the United States, Angel Food Cake became popular in the late 19th century. It even comes in chocolate!
- ✦ Angel food cake was so named for its airy lightness and said to be the “food of the angels.”
- ✦ Angel Food Cupcakes are to dream for and the whipped cream frosting the pillow to rest on 😊



Top Baking Hack: Be gentle. Angel food cupcakes won't rise, so using an ice cream scoop, fill to heaping the cupcake liner so it's high above the edge. Sprinkle with sugar and bake as directed.

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- ✦ Harvesters are rolling all over the U.S. It will take more than one day to celebrate farmers and the variety of crops they bring in.
- ✦ Mom called it “Lazy Daisy Cake” and others just an Old Fashioned Cake. It was what we took to the field for the harvesters.

Top Baking Hack: Apples to zucchini, barley to wheat, and butter to sugar, farmers supply the ingredients to bake. Connect farm to oven terms with our Baker's Glossary.



2020 October Bakers

October 14– National Dessert Day



- ✦ We say... Dessert for ALL! This [Brown Sugar Banana Sheet Cake](#) is divine.
- ✦ For our gluten-free bakers, a cast iron skillet creates the best [Apple Skillet Cobbler](#)
- ✦ All bakers need a truly great ice cream. [Black Walnut](#) gives you the scoop.

Top Baking Hack: If you haven't had your slow-cooker out yet this fall, today's the day. [Pineapple Upside Down Cake](#) is just one option.





2020 October Bakers

October 16– #WorldFoodDay

Rise Against Hunger with Red Star Yeast.

- ✦ Since 1979, more than 150 countries unite for World Food Day events in Africa, Asia, Latin American include agricultural fairs, school ceremonies, food package deliveries.
- ✦ Everybody Bakes Bread is a ready-to-share lesson. Why not plan a local and virtual “Big Recipe Read” baking event to fund-raise and donate to No Kid Hungry.
- ✦ Host a Bake Sale for No Kid Hungry with ready-to-go resources.



Apricot Streusel Muffin

Top Baking Hack: Virtually or in-person bake sale tips and recipes will let young people help fight for better food access. Apply their HUGE creativity, marketing and communications strategies while benefiting community food needs.

2020 October Bakers

October 18– National Chocolate Cupcake Day



- ✦ Cupcake's are first noted in 1796 when "a cake to be baked in small cups" was written in *American Cookery*, by Amelia Simmons.
- ✦ So many chocolate cupcakes, so little time! Go for the classic—[Chocolate Surprise Cupcakes](#).
- ✦ Love the cupcakes? You'll love [the Through the Years 1950s-1990s recipe book](#)– Download or order it FREE!



Top Baking Hack: Bakers always have "made-do" with what they had. Early on cupcakes were baked in heavy pottery cups. You can still use ramekins, custard cups, small coffee mugs, large teacups, or other small **ovenproof** pottery-type dishes!

2020 October Bakers

October 21– National Pumpkin Cheesecake Day



- ✦ Who can help it. We love pumpkin.
- ✦ Here's a recipe to NOT resist.
- ✦ Mini-pumpkin Cheese Cakes.



Top Baking Hack: To avoid cracking on the surface, bake cheesecakes to 150 ° F. at center and remove from oven. Place on wire cooling rack to cool. Learn [other internal temperatures for your baking.](#)

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October 23– Take a day to bake and enjoy Boston Cream Pie

- Boston Cream Pie is a chocolate frosted, custard-filled cake that is loved by millions.
- In 1856, at Boston's Parker House Hotel, French chef Monsieur Augustine Francois Anezin created this pudding and cake combination made with two layers of sponge cake filled with vanilla-flavored custard or creme patisserie.
- Top with a chocolate ganache glaze. Store in refrigerator.



Baking Hack: Ganache may be simpler than you think. Measure 1 cup semi-sweet chocolate chips in a small bowl. Combine ¼ cup heavy cream or half and half and 1 Tablespoon margarine or butter in sauce pan. Slowly bring to a boil. Pour mixture over chocolate chips; let rest 1 minute. Slowly whisk together until smooth.

2020 October Bakers

October 26—National Pumpkin Day



Pumpkin FACTS to impress:

- It's native to North America.
- We produce 1.5 billion
- pounds of pumpkins.
- Illinois produces more
- than any other state.



Three things everyone should know how to bake:

1. [How to Roast a Pumpkin.](#)
2. How to bake [Pumpkin Party Muffins.](#)
3. How to bake [The Best Pumpkin Pie Ever.](#)

Top Baking Hack: Pumpkin can be added to many baked goods. It adds nutrients like Vitamin A by the boatload. Stir it into your [pancakes](#), muffins or waffles— about ½ cup for 1/3 cup milk.

2020 October Bakers

October 29—Oatmeal Day



So many
Oatmeal breads,
so little time!

- All the forms of oats we eat are whole grain☺
- Go beyond the bowl. Oats are great baked in, well, almost everything.
- Oatmeal Bread is a fav from our FCCLA friends.
- Apricot Streusel Scones combine South Dakota grain growers' best.
- And then there's the ultimate: Chocolate Oatmeal Pie!



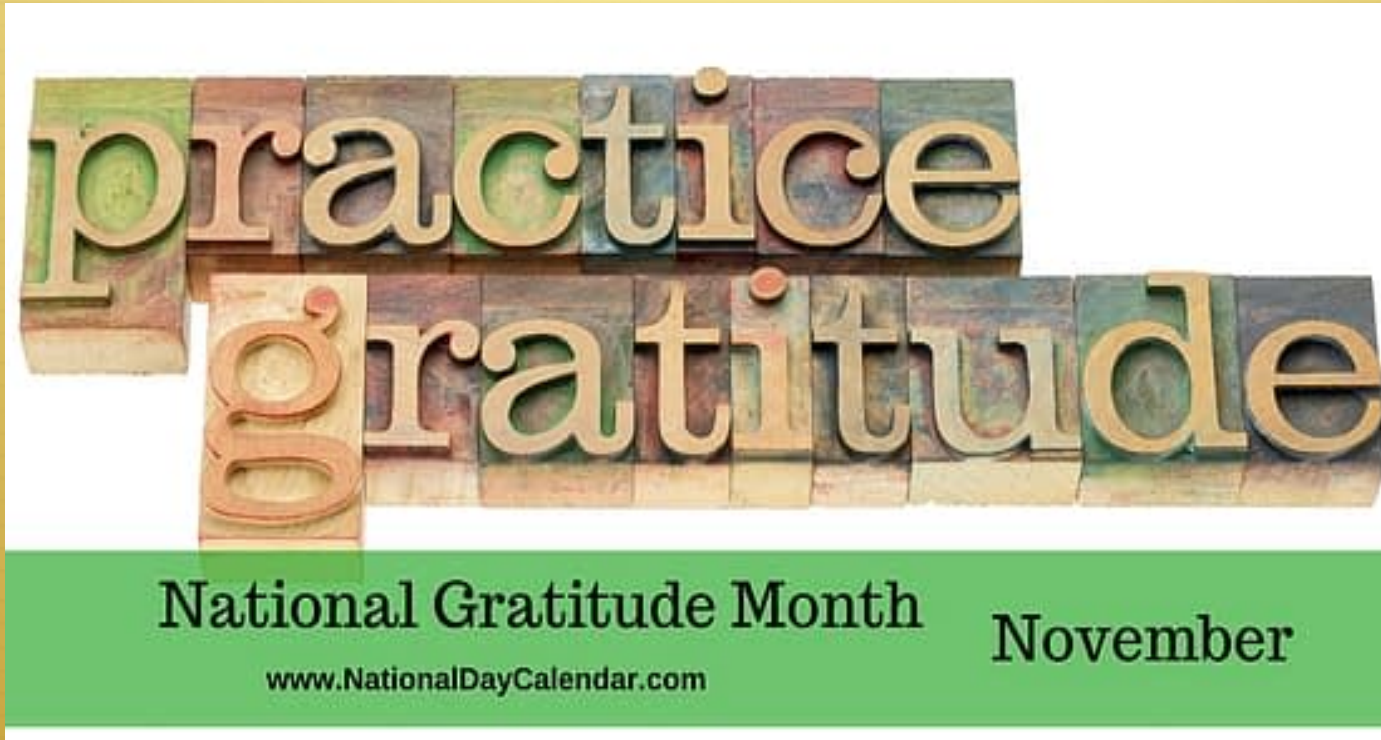
Baking Hack: Steel-cut oats are coarsely cut oat "groats," rolled oats are large flakes. "Quick oats" are smaller cut. Whirl rolled oats in processor for oat flour!

Oatmeal Apricot Pecan Cookies



2020 November Bakers

Make it a MONTH of Thanksgivings.



Top Baking Hack: What is a cherished family recipe you love to share during November? Watch Charlene shares her Old Fashioned Apple Cake her family's baked for generations. Eat slow, give thanks for each, lovely, delicious bite OR start this year to create a baking tradition.