



# BAKING

## II



### Project Overview

The 4-H Baking II project is designed to build upon basic concepts learned in Baking I. You will learn how to make more advanced types of quick breads, scones, muffins, and cookies.

### Key Learning Topics

- How to make quick loaf breads, coffee cake, and cornbread.
- How to make different types of cookies including slice and bake refrigerator cookies, and shaped cookies.
- How to make a veggie muffin.
- How to make different types of scones.

### Expanding the Project

- Give a demonstration at a club meeting
- FCS Skill A Thon Contest
- FCS Bowl
- Favorite Foods
- State 4-H Food Challenge

### Resources

- Baking I Project Book R-22
- Baking II Project book R-23
- "High Altitude Cooking" – NMSU CES Guide E-215
- Food Project Record Sheet 300.A-20 (R-18)

### Exhibit Guidelines

Exhibits should be made according to project recipes

- Banana Nut Bread – one loaf
- Zucchini Bread- one loaf
- Three (3) Cranberry Orange Refrigerator Cookies
- Three (3) Jam Thumbprint Cookies
- Two (2) Strawberry Scones
- Cornbread – two 3" x 3" squares
- Three (3) Hidden Veggie Muffins
- Fruit Filled Coffee Cake- any fruit in recipe (two 3"x3" squares)



### Targeting Life Skills:

- Wise use of resources
- Planning and organizing
- Goal setting
- Critical thinking
- Problem solving
- Decision Making
- Healthy Lifestyle Choices
- Self-esteem

