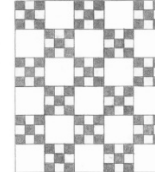
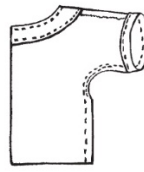




All About Discovery!  
 College of Agricultural, Consumer  
 and Environmental Sciences  
 Cooperative Extension Service  
 Extension 4-H Youth Development

# Home Economics



## 4-H Baking II– Greentop

400.E-82(R-18)



The 4-H Baking II project is designed for the 4-H baking member who is continuing to develop skills in measuring, mixing, preparing, and baking basic quick breads and cookies. In this project you will learn how to make quick loaf breads, coffeecake, cornbread, gingerbread, and a variety of cookies.

### In this project, you will learn:

- More about different ingredients used in baking.
- Kitchen safety and food safety practices.
- To identify and properly use basic kitchen equipment.
- Definitions of basic baking terms. • How altitude can affect baked products.
- How to make equivalent measurements when necessary.
- How to make:
  - Quick loaf breads: Nut Bread, Banana Nut Bread ,Zucchini Bread, Quick Coffeecake, and Fruit-filled Coffeecake ,Gingerbread, Cornbread
  - Cookies: Jam Thumbprint, Brown Sugar Rounds
  - Brownies
  - Butterscotch Bars
- How to judge the quality of each product prepared.
- About jobs and careers in the food preparation field.

### These are other publications that may be of help as you complete your project:

- “In a Pinch Food Yields”- NMSU Cooperative Extension Service (CES) Guide E-132
- “In a Pinch Ingredient Substitution”- NMSU CES Guide E-131
- “Storing Food Safely”- NMSU CES Guide E-118
- “High Altitude Cooking” NMSU CES Guide E- 215
- “High Altitude Food Preparation” (Pamphlet 41)- Colorado State University, CES

### Resources:

- New Mexico 4-H Baking II Project Book 100.E-82 (R-01)
- Foods Record Sheet 300.A-20 (R-18)

### 4-H Members Should:

- Attend 4-H Club meetings and baking project meetings.
- Give a demonstration to your club teaching others about baking basics.
- Keep a record of baked products made.
- Have photographs taken of you baking at home or at project meetings. These can be used in your record book at the end of the year.
- Consider participating in your county 4-H contests with a home economics or Favorite Food Show presentation, featuring one of the baked products from this project.
- Plan a community service project related to Baking.
- Think of ways you can help your family when making baked products.
- Exhibit your baked products at your county fair or achievement day.
- Compile your 4-H record book, including your Baking II project records.

Porter, 2001