

Together Baking For The Holidays With Everyone With 50 Treats For Festive Season



Together Baking for the Holidays with Everyone with 50+ Treats for a Festive Season by Pietro Scortechini Palomoni

★★★★☆ 4 out of 5

Language : English

File size : 126049 KB

Screen Reader : Supported

Print length : 123 pages

Lending : Enabled

FREE

DOWNLOAD E-BOOK



Gather your loved ones and celebrate the holidays with some festive baking!

There's nothing quite like the smell of freshly baked treats to fill your home with holiday cheer. And what could be more special than spending time with loved ones while creating delicious memories together?

In this book, you'll find 50 easy-to-follow recipes for classic and creative holiday treats. From gingerbread cookies to peppermint bark, there's something for everyone to enjoy. And with step-by-step instructions and beautiful photographs, even beginner bakers can create professional-looking results.

So gather your ingredients, preheat your oven, and get ready to bake up some holiday cheer!



Gingerbread Cookies

These classic gingerbread cookies are a must-have for any holiday baking party. They're easy to make and always a crowd-pleaser.

Ingredients:

- 1 cup (2 sticks) unsalted butter, softened

- 1 cup granulated sugar
- 1 large egg
- 1/2 cup molasses
- 3 1/2 cups all-purpose flour
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon baking soda

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.
2. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and molasses.
3. In a separate bowl, whisk together the flour, ginger, cinnamon, cloves, and baking soda.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
5. Roll out the dough on a lightly floured surface to a thickness of 1/8 inch. Cut out the dough using your favorite cookie cutters.
6. Place the cookies on the prepared baking sheet and bake for 10-12 minutes, or until the edges are golden brown.



Peppermint Bark

This easy-to-make peppermint bark is the perfect treat for the holidays. It's made with just three ingredients and can be customized to your liking.

Ingredients:

- 1 pound semisweet chocolate

- 1 pound white chocolate
- 1/2 cup crushed peppermint candies

Instructions:

1. Line a baking sheet with parchment paper.
2. Melt the semisweet chocolate in a double boiler or in the microwave. Pour the melted chocolate onto the prepared baking sheet and spread it out into a thin layer.
3. Melt the white chocolate in a double boiler or in the microwave. Pour the melted white chocolate over the semisweet chocolate and spread it out into a thin layer.
4. Sprinkle the crushed peppermint candies over the white chocolate.
5. Refrigerate for at least 2 hours, or until the chocolate is set.
6. Break the chocolate into pieces and enjoy!

Free Download your copy today!

This book is the perfect way to make your holiday baking more special. With 50 delicious recipes, easy-to-follow instructions, and beautiful photographs, you'll be able to create professional-looking treats that will impress your family and friends.

Free Download your copy today and start baking up some holiday cheer!

Free Download Now

**Together Baking for the Holidays with Everyone with
50+ Treats for a Festive Season** by Pietro Scortechini Palomoni

★★★★☆ 4 out of 5



Language : English
File size : 126049 KB
Screen Reader: Supported
Print length : 123 pages
Lending : Enabled



Unveiling the Power of 35 Phytochemicals: Nature's Secret Weapons for Disease Prevention

1. Anthocyanins (blueberries, cherries, cranberries): Powerful antioxidants that protect against heart disease, cancer, and cognitive decline. 2. Beta-carotene (carrots,...



No Hot Sauce Tasting Journal: A Flavorful Journey for the True Connoisseur

Prepare your taste buds for an extraordinary culinary adventure with "No Hot Sauce Tasting Journal: This Taste Good." This comprehensive journal is the ultimate companion for...