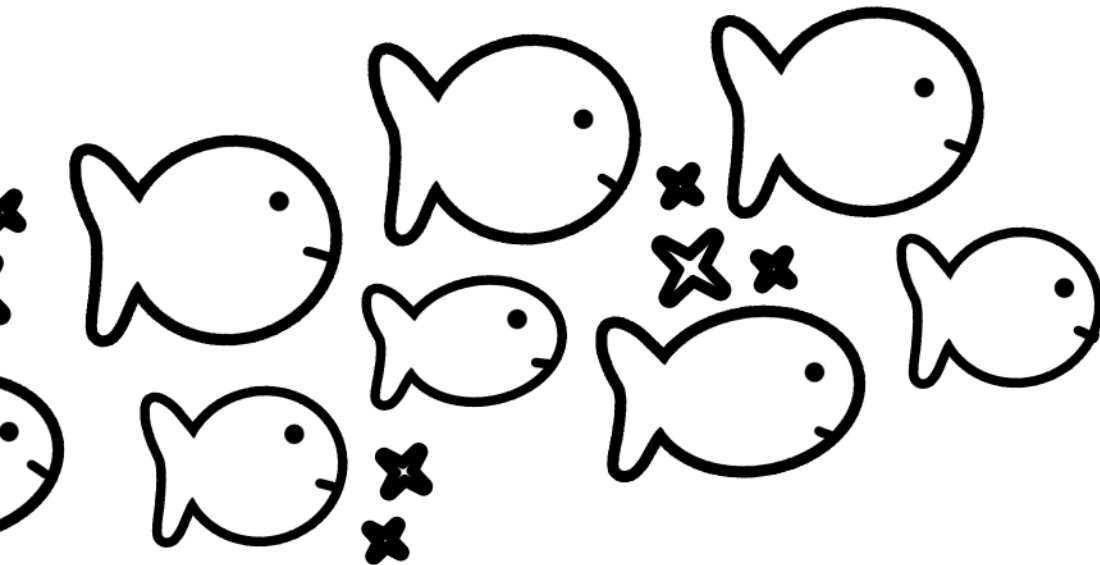
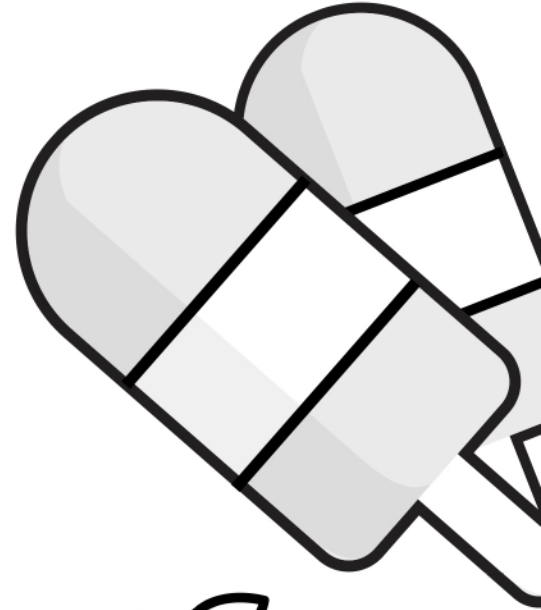
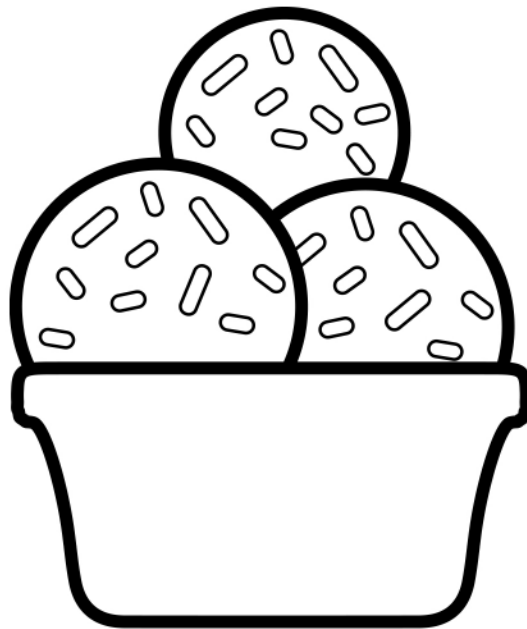
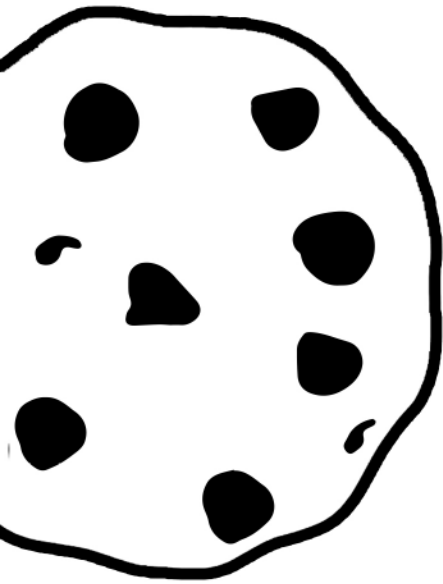


'S

BOLD BAKING COOKBOOK



15-MINUTE PIZZA DOUGH



15 mins
PREP TIME



15 min
COOK TIME



30 mins
TOTAL TIME



1
LARGE PIZZA



INGREDIENTS

2 ½ cups (12 ½ oz/355 g) all-purpose flour

3 teaspoons baking powder

1 teaspoon salt

¾ cup plus 2 tablespoons (7oz/187g) water

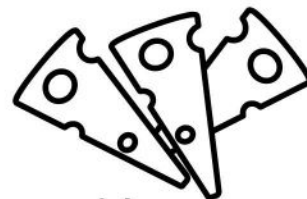
1 tablespoon olive oil

½ cup (4 oz/115 g) pizza sauce

2 cups (6 oz/170 g) grated mozzarella cheese

2 teaspoons fresh oregano, or fresh herbs of your choice, for garnish

½ cup (1½ oz/43 g) pepperoni







INSTRUCTIONS

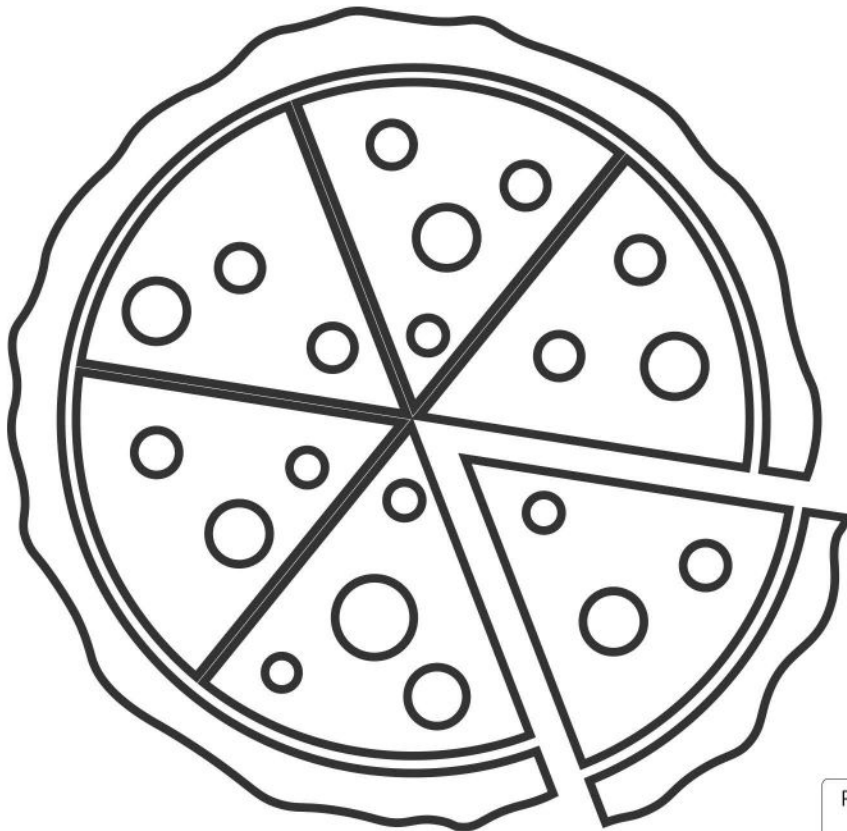
- 1 Preheat the oven to 400°F (200°C).
- 2 In a mixing bowl, whisk flour, baking powder, and salt until combined and set aside.
- 3 Combine the water and oil in a separate measuring jug.
- 4 Slowly add the water mixture to the flour, holding back a little in case you don't need it all.
- 5 Using a wooden spoon (or your hands) mix until the dough comes together into a ball. It should be soft, but not sticky. Add a splash of more water if your dough is too dry.

INSTRUCTIONS

- 6 Lightly flour your work area and a rolling pin then roll dough into a 12-inch circle using your hands (to make 2 smaller pizzas, divide the dough in half and roll into two 8-inch pizzas).
- 7 Transfer the pizza base to a pizza tray or large baking tray. Spoon the pizza sauce over the pizza base. Cover generously with a layer of cheese, pepperoni, and fresh oregano.
- 8 Bake the pizza for 15 to 17 minutes, or until golden brown. Slice and enjoy!

BOLD BAKER TIPS

-  Make the pizza dough and keep in the fridge for up to 24 hours.
-  You can assemble the pizza and put in on a tray and freeze the entire thing to bake off another day.
-  Divide the dough into 4 balls for smaller, individual pizzas.
-  To add more whole wheat, substitute 1 cup of white flour for 1 cup whole wheat flour.



HOMEMADE BOMB POP POPSICLES



25 mins
PREP TIME

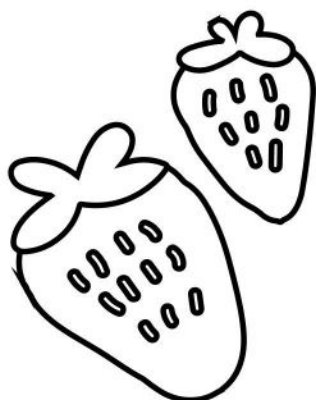


8 hours
FREEZE TIME



10
POPSICLES

RED LAYER



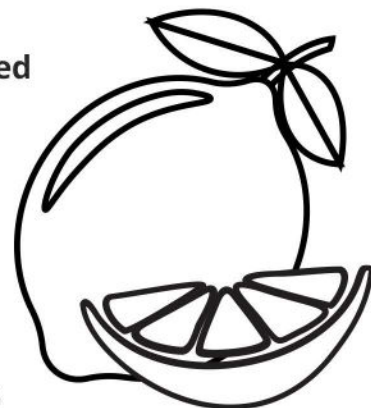
1 cup (5 oz/142 g) strawberries, fresh or defrosted

$\frac{1}{3}$ cup (2 $\frac{1}{2}$ fl oz/75 ml) lemonade

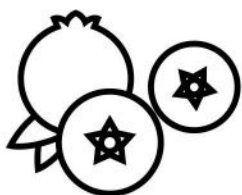
$\frac{1}{3}$ cup (2 $\frac{1}{2}$ oz/71 g) plain yogurt

2 teaspoons granulated sugar

1-2 drops red food coloring (optional)



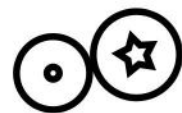
WHITE LAYER



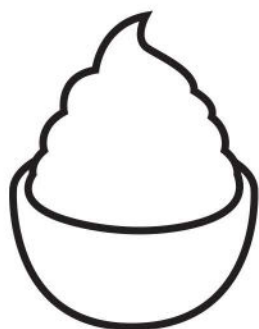
$\frac{2}{3}$ cup (5 fl oz/150 ml) lemonade

$\frac{1}{3}$ cup (2 $\frac{1}{2}$ oz/71 g) plain yogurt

2 teaspoons granulated sugar



BLUE LAYER



$\frac{1}{2}$ cup (2 $\frac{1}{2}$ oz/71 g) blueberries, fresh or defrosted

$\frac{1}{3}$ cup (2 $\frac{1}{2}$ fl oz/75 ml) lemonade

$\frac{1}{3}$ cup (2 $\frac{1}{2}$ oz/71 g) plain yogurt

2 teaspoons granulated sugar

1-2 drops blue food coloring (optional)



INSTRUCTIONS

TO MAKE THE RED LAYER

- 1 Combine the strawberries, lemonade, yogurt, sugar and food coloring (if using) in a blender and puree until smooth.
- 2 Pour evenly into 10 popsicle molds, then insert wooden popsicle sticks and freeze until solid, about 2 hours.





TO MAKE THE WHITE LAYER

- 1 Combine the lemonade, yogurt and sugar in a blender and process until smooth.
- 2 Pour evenly over the frozen red layer and freeze until solid, about 2 hours.

TO MAKE THE BLUE LAYER

- 1 Combine the blueberries, lemonade, yogurt, sugar and food coloring (if using) in a blender and puree until smooth.
- 2 If desired, strain to remove the skin, then pour evenly on top of the frozen white layer. Freeze now for a minimum of 4 hours, but preferably overnight.
- 3 To unmold, run the mold under warm water for a few seconds to loosen the popsicles.
- 4 Store leftovers in the freezer and in their molds for up to 1 week.

BOLD BAKER TIPS

-  You can replace the strawberries with raspberries.
-  Use dairy free yogurt if you wish.
-  Wipe the sides of the molds between each color so you get clean layers.
-  If you don't have a popsicle mold you can use little disposable drinking cups.



GEMMA'S 1-MINUTE VANILLA MUG CAKE



4 mins
PREP TIME



1 min
COOK TIME



5 mins
TOTAL TIME



1
SERVING

INGREDIENTS



4 tablespoons (1 ¼ oz/35 g) all-purpose flour

2 tablespoons granulated sugar

½ teaspoon baking powder

4 tablespoons (2 fl oz/60 ml) milk

1 ½ tablespoons vegetable oil

¼ teaspoon vanilla extract






1 tablespoon Funfetti sprinkles



INSTRUCTIONS

- 1 In a microwavable mug, whisk together the flour, sugar, and baking powder.
- 2 Add in the milk, oil, and vanilla and mix until just combined. Stir in the sprinkles.
- 3 Microwave on HIGH for roughly 45 seconds - 1 minute, or until firm to the touch (timing is based on my microwave which is 1200 Watts so your timing may vary).
- 4 Serve warm with frosting, ice cream or cream. Enjoy!

BOLD BAKER TIPS

-  Mix up the batter in advance and keep it in the fridge until ready to cook.
-  Be careful not to over microwave it or the cake will get hard. Check after 45 seconds.
-  Use dairy free milk if you want.
-  Substitute vegetable oil for sunflower or coconut.
-  Use a medium sized coffee mug so it's big enough to mix the batter in.



2-INGREDIENT HOMEMADE ICE CREAM



20 mins
PREP TIME



6 hours
FREEZE TIME



2
PINTS



INGREDIENTS

2 cups (16 fl oz/450 ml) heavy whipping cream, cold
14 oz (1 can/ 400 ml) sweetened condensed milk, cold
1 teaspoon vanilla extract



INSTRUCTIONS





- 1 Using a stand mixer fitted with a whisk attachment (or an electric hand mixer), whip the cold cream on medium/high speed until soft peaks form, around 2 minutes.
- 2 Turn off the machine and pour the cold condensed milk into the whipped cream.
- 3 Turn the speed up to high and whisk until the mixture is thick and stiff peaks form, about 2 more minutes.
- 4 Turn off the machine and stir in vanilla extract.

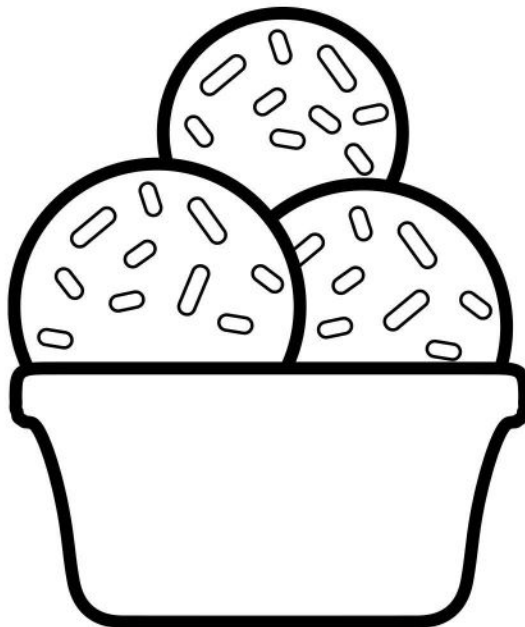
Now you can make any flavor of Ice-cream you like by stirring in any of these mix'ns :

- Crushed cookies
- M&M's
- Marshmallow fluff
- Lemon curd
- Chopped chocolate
- Chopped Summer berries
- Caramel sauce
- Fruit jam
- Peanut butter
- Nutella
- Chopped nuts

Once you finish creating your flavors, transfer your ice cream mixture to an airtight container and freeze for a minimum of 6 hours or overnight before eating. Keep stored in the freezer for up to 6 weeks.

BOLD BAKER TIPS

-  Make sure the cream and condensed milk are really cold before you start this recipe.
-  Use any freezable containers to freeze your ice-cream.
-  Mix and match! Make your own customized flavors for friends and family.
-  Create an ice-cream for friends and let them mix in their own favorite mix'ns.



HOMEMADE CHIPS AHOY! COOKIES



15 mins
PREP TIME



10 min
COOK TIME



4
DOZEN

INGREDIENTS

1 ½ cups (12 oz/340 g) butter, softened

1 ⅓ cups (8 oz/225 g) dark brown sugar

1 cup (8 oz/225 g) granulated sugar

4 cups (1 lb 4 oz/568 g) all-purpose flour

2 teaspoons salt

1 teaspoon baking soda

¼ cup (2 fl oz/60 ml) water

1 ½ teaspoons vanilla extract

2 cups (12 oz/340 g) semi-sweet chocolate chips








INSTRUCTIONS

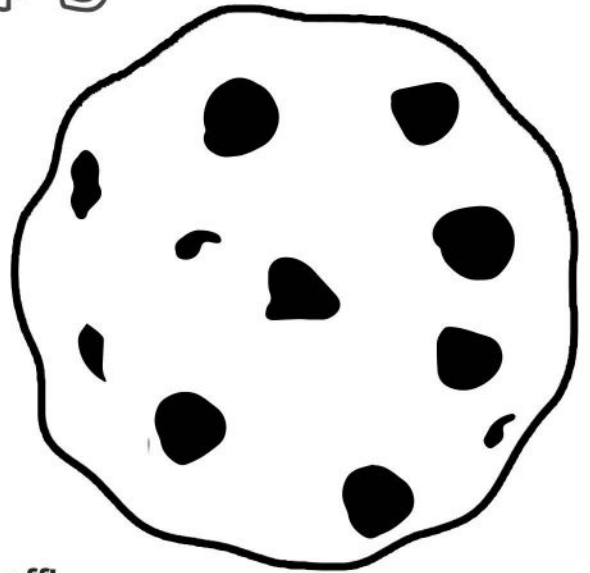
- 1 Preheat the oven to 325°F (165°C) convection (fan assist)* and line 3 baking sheets with parchment paper. Set aside.
- 2 In the bowl of a stand mixer fitted with a paddle attachment, cream the butter, brown sugar, granulated sugar on high speed until light and fluffy, about 3 minutes.

INSTRUCTIONS

- 3** In a separate, medium bowl, combine the flour, salt and baking soda.
- 4** On low speed, add the flour mixture to the butter and mix until combined. The mixture will be crumbly.
- 5** Add in the water and vanilla and mix until the dough is formed. Finally, fold in the chocolate chips.
- 6** Roll 1 tablespoon-sized scoops of dough into balls, then flatten until the dough is ¼-inch (6mm) thick and place 2-inches (5 cm) apart on the prepared baking sheets.
- 7** Bake the cookies for 10 -12 minutes, until cookies are golden brown. Once out of the oven immediately do a 'pan bang' on the counter to create a crinkle on top. (Maybe get an adult to help with this step) .
- 8** Allow to cool completely on the tray before enjoying the cookies with a big glass of cold milk. Store in an airtight container at room temperature for up to 1 week.

BOLD BAKER TIPS

-  Use dark brown sugar to add a lovely caramel flavor to your cookies.
-  You can white or milk chocolate chips in this cookie dough.
-  Add in some chopped nuts if you like.
-  Scoop all the dough and freeze the balls so you can have fresh cookies anytime. Defrost the dough on a baking tray for 20 minutes before baking them off!
-  *If you use a conventional oven with no fan for baking these cookies, they will take longer time compared to this recipe. In this case, start checking them after about 15 minutes.



4-INGREDIENT HOMEMADE GOLDFISH CRACKERS



10 mins
PREP TIME



15 min
COOK TIME

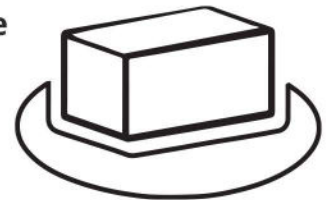


40
CRACKERS



INGREDIENTS

- 2 cups (10 oz/282 g) all-purpose flour
- 1 stick (4 oz/115 g) cold unsalted butter, cubed
- 2 $\frac{2}{3}$ cups (8 oz/225 g) grated sharp cheddar cheese
- 3-4 tablespoons water







INSTRUCTIONS

- 1** In a food processor, pulse the flour, butter, and cheese together until the mixture resembles coarse meal.
- 2** Pulse in the water, one tablespoon at a time, and only enough so that the dough forms a ball.
- 3** Remove, wrap in plastic, and chill for 20 minutes or up to 24 hours.
- 4** Roll the dough out on a lightly floured surface 1/8-inch thick. Rolling the dough thin will give you crispy crackers.

INSTRUCTIONS

- 5 Using a 3-inch Goldfish Cookie cutter or another cutter, cut out as many crackers as you can.
- 6 Place on a lined cookie sheet and use a toothpick to make an indentation for the eye and the mouth of the fish.
- 7 Bake at 350°F (180°C) for roughly 15-20 minutes, until golden and crisp.
- 8 Store cooled cookies in an airtight container at room temperature for up to 3 days. You can also cut out the dough, freeze the raw goldfish and bake them off in small batches when you want them.

BOLD BAKER TIPS

-  To add more whole wheat, substitute 1 cup of white flour for 1 cup whole wheat flour.
-  Use any mix of hard cheese for these crackers.
-  Make the dough and wrap it in cling wrap. Then you can freeze it or keep it in the fridge for up to 1 day.
-  Use any cookie cutter you like or use a knife with help from an adult to cut the shape of a fish.

