



PINTEREST FAVORITES

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MAKING PRESERVES AT HOME IS EASY!

Plum Jam

YOU WILL NEED

3 pounds plums, pitted, quartered
3 cups sugar
1/2 cup water
1/2 cup lemon juice

PROCEDURE

Wash and cut the plums into chunks, removing the pits.

Combine the plums, water, lemon juice and sugar in a large saucepan. Bring to a boil to dissolve the sugar, stirring continuously.

Continue to stir for 15-20 minutes, or until the gelling point has been reached.

Remove from the heat and ladle into glass mason jars.



PINTEREST TIP

You don't have to be a graphic designer to make beautiful pins for Pinterest. Use a template on a free site like [Canva.com](https://www.canva.com) to create your pins.

MAKE SOMETHING OUT OF NOTHING!

Ziploc Icing Bag

YOU WILL NEED

Ziploc Bags, Freezer Quart Size
Duct Tape
That is it!

PROCEDURE

Fold the Ziploc bag into a triangle.

Secure with a cut piece of duct tape.

Fill with icing then cut the tip of the bag with scissors.

Close the bag tightly, squeezing excess air out.

Put firm pressure at the top of the bag and pipe the icing.



PINTEREST TIP

Create multiple pins for each blog post so that you offer your readers a choice of designs and photos to pin. Add text to at least one option.

FEED A CROWD WITH THIS RECIPE FOR Oatmeal Fudge Bars

YOU WILL NEED

CRUST AND TOPPING:

- 3/4 cup oats
- 3/4 cup brown sugar
- 1/2 cup flour
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- pinch of salt
- 6 TB butter, melted and cooled

FILLING:

- 1/4 c flour
- 1/4 cup brown sugar
- 1 tsp ground espresso powder
- 1/4 tsp salt
- 1 1/2 cups chocolate chips
- 2 TB butter
- 1 egg

PROCEDURE

Line an 8 x 8 glass baking pan with parchment then grease with baking spray or melted butter. Mix the crust and topping ingredients together in a large bowl. Use a fork to break up the lumps and to combine the ingredients.

IMPORTANT STEP: Reserve 3/4 cup of the mixture to be used later as the topping. Place the rest of the crumb mixture into the prepared baking pan. Bake at 325 degrees F for 10-14 minutes then cool for at least 15 minutes (or completely).

FOR THE FILLING: Melt the chocolate and butter in the microwave in two, 30 second increments, cool slightly. Add the egg then stir in the dry ingredients. The chocolate mixture will be thick. Drop it in spoonfuls over the crust then spread it on top of the partially-baked crust then top with the reserved crumb topping. Gently press the topping into the chocolate. Bake at 325 degrees F for 25-30 minutes.



LEARN HOW TO CLEAN Cast Iron

YOU WILL NEED

Nylon Scrub Brush
Kosher Salt
Water, if necessary

PROCEDURE

Coat the skillet with salt.

Start to scrub the salt into the skillet; add water to make a paste if needed.

Brush off any excess salt.

Season the skillet again by brushing it with vegetable oil and letting it sit in a 200 degree F oven for 30 minutes.



PINTEREST TIP

Using a Pinterest-approved scheduling system like Tailwind helps to organize the process of pinning.

GLUTEN FREE Aussie Bites

YOU WILL NEED

- 2 cups gluten free oats
(separated into 1 cup portions)
- 1 cup cooked quinoa (gluten free)
- 1/4 cup dried apricots
- 1/4 cup dried cherries
- 1/2 cup pitted dates
- 1/4 cup raisins
- 1/4 cup honey
- 1/4 cup pistachios
- 1/2 cup coconut flakes
- 3 tablespoons unsalted butter
- 1 teaspoon baking soda



PROCEDURE

Preheat the oven to 350 degrees F. Spray a mini muffin tin with baking spray. Use a food processor to process 1 cup of the oats until consistency is like flour. Pour into a medium size bowl. Add the remaining cup of oats and the quinoa. Stir to combine.

No need to clean the food processor. Add the apricots, dried cherries, dates, and raisins. Process until a smooth paste. Add the oats and dates back into the food processor. Add the honey, coconut flakes, pistachios, melted butter, and baking soda. Pulse until the mixture comes together. It will likely form a ball.

Place about 1 tablespoon of the mixture into each mini muffin space. Press down to fill the muffin cavity. Bake for 12-14 minutes or until the edges start to brown. Let cool in the muffin tin completely before removing.

TAKE CARE OF YOUR STAND MIXER WITH THE Dime test

YOU WILL NEED

KitchenAid Stand Mixer

Dime

Yup, it's that simple!

PROCEDURE

Place the dime in your mixer bowl. Turn on to medium.

The dime should be gently pushed around the bowl.

If not, rotate the adjustment screw a quarter turn in either direction to adjust the height of the blade.



PINTEREST TIP

Add keywords to your pin descriptions. Three to five keywords with hashtags seem to work best for A Baker's House. #HoorayForPinterest!

USE YOUR VITAMIX TO MAKE Lemon Curd

YOU WILL NEED

- 5 large eggs
- 1/2 cup fresh lemon juice
- zest of 2-3 lemons
- 1 1/2 cups granulated sugar
- 1/8 teaspoon salt
- 1/2 cup unsalted butter, room temperature and cut into cubes

PROCEDURE

Put all ingredients EXCEPT the butter into the Vitamix. Start at Variable 1 and gradually increase to Variable 10. Blend for 5 minutes.

Reduce to Variable 3, remove the lid plug and add the pieces of butter through the lid. Blend for 30 more seconds.

Allow to cool to room temperature then refrigerate. The lemon curd will thicken as it cools.



PINTEREST TIP

The description for your pin is a crucial to the success of your pin on Pinterest. Fill out the Alt Tag section on a plugin like Tasty Pins to ensure that your pin is complete.

MAKE THIS EASY, NO BAKE DESSERT

Kit Kat Squares

YOU WILL NEED

8 tablespoons butter, melted

8 ounces cookies (vanilla wafers or other plain wafer cookie)

1 can sweetened condensed milk (14 oz)

12 oz chocolate chips

3 packages of 1.5 oz kit kat bars

PROCEDURE

Prepare the 8 by 8 pan. Cover with foil.

Pulse the cookies, add the melted butter and then press crust into pan.

Combine the chocolate and sweetened condensed milk. Melt in the microwave then pour over the crust.

Pulse the Kit Kat bars and scatter over top of the melted chocolate layer.

Refrigerate until firm.



PINTEREST TIP

A good rule of thumb for bloggers on Pinterest is to share your own content 80% of the time and share others' content 20% of the time.



MEET HOLLY

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Holly grew up as a member of the Baker family, maybe that is where she got her sweet tooth!

She is happiest sharing her desserts with others and loves to dive into cookbooks the way others might get lost in the latest mystery novel.

Holly lives in Colorado where she enjoys playing with her two boys ages 10 and 14, practicing yoga, golfing and, of course, eating dessert first!

Follow Holly

