

Projects To Make Things To Bake And Lots Of Homemade Ish Fun

Baking is a great way to relax and de-stress, and it can also be a lot of fun. There are so many different things you can bake, from simple cookies to elaborate cakes, and there's always something new to learn.

If you're looking for some fun and easy baking projects to try, here are a few ideas:



Crafty Family Ideas: Projects to Make, Things to Bake, and Lots of Homemade(ish) Fun by Kristin Gambaccini

★★★★☆ 4.5 out of 5

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Cookies

Cookies are a classic baking project, and they're always a hit with kids and adults alike. There are endless variations on the basic cookie recipe, so you can experiment with different flavors and ingredients to find your favorites.

Here are a few of our favorite cookie recipes:

- Chocolate chip cookies
- Peanut butter cookies
- Oatmeal raisin cookies
- Sugar cookies

Cakes

Cakes are a bit more challenging to make than cookies, but they're also more rewarding. There's nothing quite like the feeling of accomplishment you get when you finally master a new cake recipe.

Here are a few of our favorite cake recipes:

- Chocolate cake
- Vanilla cake
- Carrot cake
- Red velvet cake

Pies

Pies are a delicious and versatile dessert, and they're perfect for any occasion. There are many different types of pies, from fruit pies to cream pies to savory pies, so you're sure to find one that you love.

Here are a few of our favorite pie recipes:

- Apple pie
- Cherry pie

- Pumpkin pie
- Pecan pie

Breads

Bread is a staple food in many cultures, and it's surprisingly easy to make at home. There are many different types of bread, from simple white bread to more complex sourdough bread, so you're sure to find one that you like.

Here are a few of our favorite bread recipes:

- White bread
- Wheat bread
- Sourdough bread
- Baguette

Other Treats

In addition to cookies, cakes, pies, and breads, there are many other delicious treats you can make at home. Here are a few of our favorites:

- Brownies
- Muffins
- Cupcakes
- Ice cream

Tips and Tricks

Here are a few tips and tricks to help you make the most of your baking projects:

- **Always read the recipe carefully before you start baking.** This will help you avoid any surprises and ensure that you have all the ingredients you need.
- **Measure your ingredients carefully.** This is important for ensuring that your baked goods turn out properly.
- **Preheat your oven before you start baking.** This will help your baked goods cook evenly.
- **Don't overmix your batter or dough.** This can make your baked goods tough.
- **Let your baked goods cool completely before you frost or ice them.** This will help prevent the frosting or icing from melting.

Baking is a great way to relax and de-stress, and it can also be a lot of fun. There are so many different things you can bake, and there's always something new to learn. So what are you waiting for? Get started on your next baking project today!

Cookies

Chocolate Chip Cookies

Chocolate chip cookies are a classic for a reason. They're soft, chewy, and full of chocolatey goodness.

Ingredients

- 1 cup (2 sticks) unsalted butter, softened

- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups semi-sweet chocolate chips

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. 2. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy. Beat in the vanilla extract and eggs. 3. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the chocolate chips. 4. Drop the dough by rounded tablespoons onto the prepared baking sheet, spacing them about 2 inches apart. 5. Bake for 10-12 minutes, or until the edges are golden brown and the centers are set. 6. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Peanut Butter Cookies

Peanut butter cookies are another classic cookie that's always a hit. They're soft, chewy, and full of peanut butter flavor.

Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2



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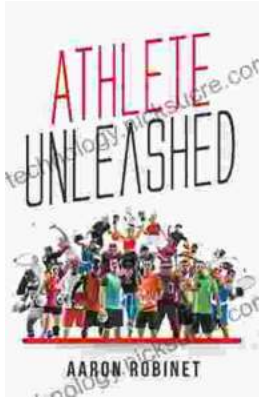
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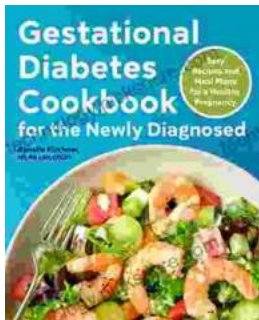
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