

# Baking Unplugged: Stress-Free Baking for Busy People

Recipe Demo #1 - **Easiest Vanilla Cake** (yield = one 8" square cake layer)

Recipe slightly adapted from: **TheBigMan'sWorld** -

<https://thebigmansworld.com/easy-vanilla-cake/#wprm-recipe-container-30737>

## Ingredients (see notes for additional info)

- 1 ½ cups all-purpose flour (180 grams)
- 1 cup granulated white sugar (198 grams)
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon white vinegar
- 5 tablespoons vegetable oil
- 1 ½ teaspoons vanilla extract
- 1 cup water (8 fluid ounces)

## Directions

1. Position rack in the middle of the oven and preheat oven to 350 degrees.
2. Prepare a square, metal baking pan with baking spray (or “cake release”) and line pan with parchment paper, leaving an inch overhanging on each side.
3. In a large mixing bowl, add the dry ingredients and mix well to thoroughly combine.
4. Form three wells in the dry mixture. Add the vinegar to one well, the vanilla extract to the second well, and the oil to the third.
5. Pour the water over the dry ingredients and, using a whisk or wooden spoon, mix gently until fully combined.
6. Pour vanilla cake batter into the lined pan and bake for 25-30 minutes, or until a skewer (or toothpick) comes out just clean.
7. Remove cake pan from the oven and let cool in the pan for 10 minutes, before removing cake and transferring to a wire rack to cool completely. If desired, frost the cooled cake.

## Equipment

- Mixing bowl
- Dry measuring cups and measuring spoons
- Liquid measuring cup
- Rubber or silicone spatula
- Wire whisk (or wooden spoon)
- 8-inch square pan
- Baking spray (or homemade cake release, if preferred)
- Parchment paper (recommended)

## Notes

- You may use all white, granulated sugar, or up to a 50/50 combination of white and light brown sugar. If desired, you may use a granulated sugar substitute suitable for baking. Be aware, this may change the flavor and texture of the finished cake.
- If desired, you may substitute gluten-free, all-purpose flour.
- Choose a neutral flavored oil, such as vegetable or canola oil.

## Recipe Demo #2 – **Classic Chocolate Chip Cookies** (yield = approx. 20, 3-inch cookies)

Recipe slightly adapted from: **One Bowl Baking by Yvonne Ruperti**

### Ingredients (see notes for additional info)

- 1 ¼ cups (275 grams) packed light brown sugar
- ¼ cup (50 grams) granulated sugar
- ¾ teaspoon salt
- 12 tablespoons (170 grams) unsalted butter, **melted** and cooled
- 1 large egg
- 2 teaspoons vanilla extract
- 2 cups (240 grams) all-purpose flour
- ¾ teaspoon baking soda
- ¼ teaspoon baking powder
- 1 ½ cups (255 grams) chocolate chips

### Directions

1. Position oven rack in the middle of the oven and preheat oven to 375 degrees.
2. Line baking sheet(s) with parchment paper (or Silpat, if using) and set aside.
3. In a large bowl, stir the brown sugar, granulated sugar, salt and melted butter until completely combined.
4. Stir in the egg and vanilla.
5. Add the flour, baking soda, and baking powder to the bowl, then stir until almost combined. Stir in the chocolate chips.
6. Scoop the dough into 20 balls (more or less as desired), and place dough equal distance apart on the cookie sheet(s) pans.
7. Bake until the cookies are puffed in the center and browned at the edges, about 9 minutes depending on size, rotating pans halfway through baking. The center may look underdone.
8. Let the cookies cool on the pan for 5 minutes, then transfer to a wire rack to cool.

### Equipment

- Mixing bowl
- Dry measuring cups and measuring spoons
- Rubber or silicone spatula
- Cookie scoop
- Wire whisk (or wooden spoon)
- One to two metal cookie sheet pans
- Parchment paper or Silpat  
*(recommended for easy cleanup)*

### Notes

- A cookie (or ice cream) scoop helps ensure same sized cookies and consistent bake time. Two kitchen tablespoons may be substituted, if a scoop is not available.
- Use any one or a combination of chocolate chips (i.e. semi-sweet, bittersweet and milk chocolate), totaling no more than 1 ½ cups.
- For thinner cookies, before baking, gently press down on each dough ball to about 1" thick.
- For thicker cookies, bake the dough balls as is without pressing them down.

## Recipe Demo #3 – **Easy Cappuccino Muffins** (yield = 12 standard sized muffins)

Recipe slightly adapted from: **Entertaining with Beth** –

<https://entertainingwithbeth.com/cappuccino-muffin-recipe>

### **Ingredients** (see notes for additional info)

- 2 1/3 cups (280 grams) all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 3/4 cup hot water
- 2 tablespoons espresso powder
- 1/4 cup (2 fluid ounces) milk
- 2 eggs
- 1 cup (200 grams) sugar
- 3/4 cup vegetable oil
- 1/3 cup (58 grams) mini chocolate chips

### **Directions**

1. Preheat oven to 425 degrees.
2. In a small bowl combine hot water and espresso powder, stir to dissolve.
3. Add milk, stir to combine and set aside to cool.
4. In a medium bowl whisk together the flour, baking powder, salt, and cinnamon. Set aside.
5. In a large bowl, whisk together eggs, sugar, and oil.
6. Slowly add the coffee mixture to the egg mixture and stir to combine.
7. Add the dry ingredients in thirds, whisking gently until smooth.
8. Evenly sprinkle chocolate chips over batter and stir to combine.
9. Place the muffin papers in a 12-cup muffin tin and fill each cup halfway with muffin batter.
10. Bake for 5 minutes. Leave muffins in the oven, and reduce oven temperature to 350 degrees.
11. Bake for an additional 17 minutes or so until muffins test done, being careful not to overbake.

### **Equipment**

- Mixing bowl
- Dry measuring cups and measuring spoons
- Rubber or silicone spatula
- Standard-sized paper muffin liners
- Cookie scoop (*recommended for evenly portioning batter*)
- Wire whisk (or wooden spoon)
- One 12-cup metal muffin pan

### **Notes**

- Instant coffee may be substituted for espresso powder, but the substitution may result in a more subtle coffee flavor.
- Regular sized chocolate chips may be used instead of mini chips. Additional chips may be sprinkled on top of each muffin before baking.