

Healthy Living

BAKING LEVEL 2

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Rev. 09-20

Projects & Materials	Requirements	Exhibit Requirements
<p>Youth Materials:</p> <ul style="list-style-type: none"> • <i>Baking 2 Manual (#ND EC112)</i> 📖 2016 • <i>ZSuites 4-H Involvement Report</i> • <i>ZSuites 4-H Project Record Book</i> <p>Volunteer Materials:</p> <ul style="list-style-type: none"> • <i>Baking 2 Manual (#ND EC112)</i> 📖 2016 	<p>In the member's Baking 2 Manual:</p> <ul style="list-style-type: none"> • Review the Eating Well and Getting Ready to Bake, Let's Talk About Ingredients, Let's Look at Equipment and More Baking Terms sections with your Volunteer. • Make at least one quick loaf bread; evaluate your product with the judging sheet provided on page 22. • Make at least one coffee cake; evaluate your product with the judging sheet provided on page 26. • Make at least one type of cookie or bar; evaluate your product with the judging sheet provided on page 35. • Make gingerbread • Make corn bread. • Become involved in at least one Service/Leadership activity. • Give an oral presentation (speech, demonstration, or illustrated talk) related to this project. <p>Complete the following:</p> <ul style="list-style-type: none"> • <i>ZSuites 4-H Involvement Report</i> • <i>ZSuites 4-H Project Record Book</i> 	<ul style="list-style-type: none"> • Baking 2 Manual • ZSuites 4-H Project Record Book • ZSuites 4-H Involvement Report • Plus one of the following: <ul style="list-style-type: none"> ○ Basic nut bread (one loaf) ○ Banana nut bread (one loaf) ○ Zucchini bread (one loaf) ○ Quick coffeecake (2 3"x3" squares) ○ Fruit-filled coffeecake (2 wedges) ○ Three brown sugar nut cookies ○ Gingerbread (2 3x3" squares) ○ Three jam thumbprint blossom cookies. ○ Three peanut butter blossom cookies ○ Plain brownies (three 3x3" squares) ○ Corn bread (two 3"x3" squares) ○ Butterscotch bars (three 3"x3" squares) • Include the recipe, neatly written or typed, on a 3"x5" or a 4"x6" recipe card. <p>OR</p> <ul style="list-style-type: none"> • A poster (14"x22") or display illustrating what you learned in this project this year. <p><i>Note:</i> Exhibits using raw eggs or egg whites, cream cheese, whipped cream, or other ingredients that require refrigeration should not be used.</p>
<p>County Requirements: Check with your County Extension office for more information.</p>		
<p>Support Materials: Idaho 4-H Baking page (and to download curriculum) visit: https://www.uidaho.edu/extension/4h/projects/baking</p>		