

# Kids Can Bake

No-fail recipes your family will love

**Jill Lodato**  
KidsBakingClub.com

# Welcome to Kids Can Bake

At **Kids Baking Club**© we bring family fun while learning the art of baking and decorating. I created **Kids Can Bake** cookbook to share favorite no-fail recipes everyone in the family can make.

When you join **Kids Baking Club**©, you'll receive a monthly baking box, along with online access to more recipes, baking lessons, fun activities and more.

Baking is not just making yummy food, but offers learning in science, math, language, social skills and working together.

Your **Kids Can Bake** cookbook highlights easy-to-follow recipes that builds confidence and convenience in baking.

All the recipes need adult supervision. As parents, you provide the guidance to help your child learn proper measuring and mixing, along with understanding ingredients and the baking process.

**Happy baking,**

**Jill Lodato**

*Founder, Kids Baking Club*©



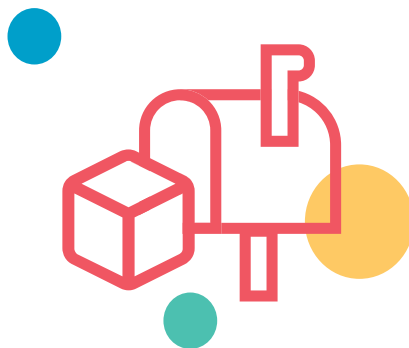
# KIDS **baking** CLUB

## How it Works



### **1** Join the Club

Choose your plan:  
12 Month plan includes:  
1 free KBC Apron  
& discounts in  
KBC shop



### **2** Recieve Monthly Box

Every Theme Box Includes:  
\*Step-by-step Photo Recipes  
\*Decorating Tutorial  
\*Baking Skills Lesson  
\*New Baking Tool  
\*Decorating Tool(s)  
\*Shopping List  
\*Access to Membership  
Community



### **3** Start Baking

Hands-on fun for the whole  
family. Recipes, decorating,  
new baking skills, baking  
tools, AND extras with  
online access to  
membership.

**Starter**  
1 month

**\$29**  
per month

- Recieve current theme Baking Box including:

Photo recipes, baking lessons, baking tools, decorating how-to, decorating tools, and shopping list

**VIBE**  
(Very Important Baker Elite)

12 Months  
**\$24**  
per month

- 12 Theme Baking Boxes
- Membership Access to more recipes, printables, fun activities & more
- Includes VIBE Gift - free kid's apron and discounts in online KBC store.

**Total \$288**  
**(Save \$60 + Bonus Apron)**

**Kids Baking Club Membership**

**Kids Baking Box Includes:**

Step-by-step photo recipes, baking lessons, baking tools, decorating how-to, decorating tools, shopping list

**Kids Baking Club Access**

**Printable Shopping List**

**Dietary Recipe Modifications**

**Weekly Baking Quick Tips**

**Facebook Private Community**

**Decorating Videos Private Access**

**Bonus Online Recipes and Decorating Ideas**

**Discounts (up to 50%) in KBC Store**  
(aprons, t-shirts, tools, decorating supplies, etc.)

**Year of Bonus Recipes**

**Free Kids Baking Club Apron**



# Why These Recipes?

1. They come out perfect every time.
2. Kids love them.
3. Easy to make.
4. You can make in under 30 minutes.
5. They are budget-friendly.
6. They are delicious!

# Recipes

1. Brownie Cupcakes
2. Perfect Chocolate Chip Cookies
3. Happy Hoedown Cornbread Muffins
4. Oatmeal Raisin Cookies
5. Moist Yellow Cake
6. Best Sugar Cookies for Decorating
7. Fluffy Pancakes
8. Goin' Bananas Muffins

Enjoy more recipes, baking lessons, and baking tools at  
[kidsbakingclub.com](https://kidsbakingclub.com)



# Brownie Cupcakes

The best of both  
desserts in one bite!

Makes 12-15



Sample  
Recipe in  
Kids Baking Box  
Front & Back  
Glossy Print

## Ingredients

- ½ Cup (1 Stick) Butter
- ½ Cup Brown Sugar
- ½ Cup Granulated Sugar
- 2 Large Eggs
- 1 Teaspoon Pure Vanilla Extract
- 1 Cup All-Purpose Flour
- ½ Cup Unsweetened Cocoa Powder
- 1 Teaspoon Baking Powder

## Tools

- Cupcake Pan
- Cupcake Liners
- 2 Mixing Bowls
- Mixing Spoon
- Whisk
- Measuring Cups
- Measuring Spoons
- Ice Cream Scooper (*optional*)

### Want chewier or more chocolate in your brownies?

**Chewier?** Add 2 Tablespoons vegetable oil to mixture.

**More Chocolate?** Add 1 Cup chocolate chips to mixture before baking.



# Let's Bake!

## Before you mix

1. Melt butter in microwave and let cool
2. Have eggs set out for 20 minutes
3. Preheat oven: 350° F
4. Line cupcake tin with cupcake liners



- 1** In a bowl, mix butter and sugars until creamy



- 2** Mix in eggs and vanilla



- 3** In another bowl, mix flour, cocoa, and baking powder



- 4** Mix together the two bowls until well blended. Scoop batter into cupcake liners  $\frac{3}{4}$  full



- 5** Bake 18 minutes until brownies are crackly on top



## Let's top brownies off!

- Vanilla Ice Cream
- Chocolate Frosting
- Whipped Cream
- Fresh Sliced Berries

# Perfect Chocolate Chip Cookies

**Soft and Goopy! Yum!**

## Ingredients

- 1 Cup (2 Sticks) Butter
- 1 Cup Brown Sugar
- $\frac{3}{4}$  Cup Granulated Sugar
- 1 Large Egg
- 2 Teaspoons Pure Vanilla Extract
- 2½ Cups All-Purpose Flour
- 1 Teaspoon Baking Powder
- $\frac{1}{2}$  Teaspoon Salt
- 1 Bag Semi-Sweet Chocolate Chips

## Tools

- Cookie Sheet Pan • Parchment Paper
- 2 Mixing Bowls • Mixing Spoon • Whisk
- Measuring Cups • Measuring Spoons

## Recipe Replacements & Add-Ins

- Use gluten-free flour instead of flour.
- Add  $\frac{1}{2}$  Cup oatmeal for more fun!
- Use milk chocolate chips.



Makes  
24

## Let's Bake!

### Before you mix

1. Set out ingredients for 20 min
2. Preheat oven: 350° F
3. Line pan with parchment paper

- 1** Beat together butter and sugars until creamy. Use electric mixer.
- 2** Mix in vanilla and egg until creamy.
- 3** In a new bowl, whisk together flour, baking soda & salt.
- 4** Slowly add flour mixture into butter mixture. Mix well.
- 5** Add in chocolate chips and mix with a spoon (do not use electric mixer).
- 6** Scoop by spoonful onto baking sheet. Spread apart by 1 ½ inch. Bake for 12 minutes.



# Happy Hoedown Cornbread Muffins

Perfect with a bowl of chili!

## Ingredients

- ½ Cup (1 Stick) Butter
- ½ Cup Milk (*Vitamin D or Lowfat*)
- ¼ Cup Vegetable or Canola Oil
- 1 Large Egg
- ½ Cup Cornmeal
- ⅔ Cup All-Purpose Flour
- ⅓ Cup Sugar
- 2 Teaspoons Baking Powder
- ½ Teaspoon Salt (*optional*)

## Tools

- Cupcake Pan • Cupcake Liners
- 2 Mixing Bowls • Mixing Spoon • Whisk
- Measuring Cups • Measuring Spoons

## Recipe Replacements

- Use gluten-free flour instead of flour.
- Use honey instead of sugar (add with butter & oil)



## Let's Bake!

### Before you mix

1. Set out ingredients for 20 min
2. Preheat oven: 350° F
3. Line pan with parchment paper

- 1** Cream together butter, milk, oil and egg together.
- 2** In a new bowl, whisk together cornmeal, flour, sugar, baking powder & salt.
- 3** Mix in butter mixture. Scoop batter into lined cupcake pan. Fill to 2/3 way.
- 4** Bake for 15 minutes. Cool & enjoy!

# Oatmeal Raisin Cookies

The best bite of chewy goodness!

## Ingredients

- ½ Cup (1 Stick) Butter
- ¾ Cup Brown Sugar
- ½ Cup Granulated Sugar
- 1 Large Egg
- 1 Teaspoon Pure Vanilla Extract
- ¾ Cup All-Purpose Flour
- ½ Teaspoon Baking Powder
- ½ Teaspoon Ground Cinnamon
- ½ Cup Raisins
- 1½ Cups Oatmeal

## Tools

- Cookie Sheet • Parchment Paper
- 2 Mixing Bowls • Mixing Spoon • Whisk
- Measuring Cups • Measuring Spoons

## Cookie Replacements

- Use gluten-free flour instead of flour.
- Add dried cranberries instead of raisins.
- Add ½ cup chocolate chips or pecans.
- Add in ¼ cup flax seeds in flour.



## Let's Bake!

### Before you mix

1. Set out ingredients for 20 min
2. Preheat oven: 350° F
3. Line pan with parchment paper

- 1** Cream together butter & sugars. Add in egg and vanilla. Mix.
- 2** In a new bowl, whisk together flour, baking powder, & cinnamon. Add in raisins and mix till raisins are coated.
- 3** Mix in oatmeal. Scoop spoonfuls of dough onto sheet pan. Place each cookie 1½ inches apart.
- 4** Bake for 15 minutes. Cool & enjoy!

# Moist Yellow Cake & Cupcakes

**Fun to decorate!**

## Ingredients

- 3 Cups All-Purpose Flour
- 1 Tablespoon Baking Powder
- ½ Teaspoon Salt
- 4 Large Eggs
- 1 Cup (2 Sticks) Butter
- 2 Cups Granulated Sugar
- 1 Cup Milk
- 2 Teaspoons Pure Vanilla Extract

## Tools

- 2 Mixing Bowls • Mixing Spoon
- Whisk or Electric Mixer
- Measuring Cups & Spoons

**Cake:** Two 8-inch Round Pans & Parchement Paper

**Cupcakes:** Cupcake Pan & 24 Cupcake Liners



## Let's Bake!

### Before you mix

1. Set out ingredients for 20 min
2. Preheat oven: 350° F
3. Line cake pans with parchment (cut 8-inch circles)

- 1** In a bowl, mix together flour, baking powder, and salt.
- 2** In another bowl, cream butter with electric mixer. Add sugar and mix until creamy.
- 3** Add eggs one at a time, mixing each time.
- 4** Mix in flour and milk to sugar mix. Add vanilla and stir well.  
  
Pour in pans or scoop into cupcake liners (filling 2/3 full). Bake for 35 minutes for cake or 20 minutes for cupcakes. Cool & decorate!
- 5**

# Best Sugar Cookies

Perfect recipe for decorating!

## Ingredients

1 Cup (2 Sticks) Butter

1 Cup Granulated Sugar

2 Large Eggs

2 Teaspoons Pure Vanilla or  
Almond Extract (or 1 tsp. each)

4-5 Cups All-Purpose Flour

## Tools

- Cookie Sheet • Parchment Paper
- 2 Mixing Bowls • Mixing Spoon
- Electric Mixer • Measuring Cups
- Measuring Spoons • Cookie Cutter



Makes  
24

## Let's Bake!

### Before you mix

1. Set out ingredients for 20 min
2. Line pan with parchment paper

- 1 Cream together butter and sugar with electric mixer.
- 2 Add one egg and only the yolk of 2nd egg. Mix well. Add in extract and mix.
- 3 Mix in flour  $\frac{1}{2}$  cup at a time. Keep adding until a stiff dough.
- 4 Wrap dough in plastic and refrigerate for 2 hours or more.  
Roll dough on floured board to  $\frac{1}{4}$  inch height. Make shapes with cookie cutter. Place on cookie sheet.
- 5
- 6 Bake in preheated 350° F oven for 12 minutes.



# Perfect Pancakes

Your new breakfast favorite!

## Ingredients

- 1½ Cups All-Purpose Flour
- 3 Teaspoons Baking Powder
- 2 Tablespoons Sugar
- 1½ Cups Milk or Buttermilk
- 1 Teaspoons Pure Vanilla Extract
- 1 Large Egg

## Tools

- Mixing Bowl • Mixing Spoon
- Measuring Cups • Measuring Spoons
- Spatula • Griddle or Pan

## Make a New Flavor

Add in:

- ½ Cup Chocolate Chips
- ½ Cup Fresh Blueberries
- ½ Cup Diced Apples
- ¼ Cup Brown Sugar
- ¼ Cup Unsweetened Cocoa
- ½ Cup Nutella
- ½ Teaspoon Cinnamon



Makes  
14

## Let's Bake!

### Before you mix

1. Set out ingredients for 20 min
2. Oil Griddle or Pan

- 1** Mix together flour, baking powder and sugar.
- 2** Make a well in middle of flour. Add milk, extract and egg. Mix together.  
Heat pan or griddle. Pour spoonfuls of batter to make pancakes. Watch for bubbles in batter to pop, then turn over.
- 3**
- 4** Serve warm. Add syrup, honey, powdered sugar, whipped cream. Top with diced fruit.



# Chocolate Chip Banana Muffins

Perfect bake sale recipe!

## Ingredients

- 2 Cups All-Purpose Flour
- 1 Teaspoon Baking Soda
- ½ Teaspoon Baking Powder
- 1 Cup Granulated Sugar
- ½ Cup Brown Sugar
- ½ Cup (1 Stick) Butter
- 2 Large Egg
- 3-4 Ripe Bananas
- ¾ Cup Milk
- 1 Cup Chocolate Chips

## Tools

- Cupcake Pan • Cupcake Liners
- 2 Mixing Bowls • Mixing Spoon • Whisk
- Measuring Cups • Measuring Spoons

## Recipe Replacements

- Use 1 cup fresh or frozen blueberries.
- Use 1 cup dried cranberries and 2 tablespoons orange zest.



Makes  
24

## Let's Bake!

### Before you mix

1. Set out ingredients for 20 min
2. Preheat oven: 350° F
3. Line cupcake pan with liners
4. Mash bananas with fork or hands

- 1** In a bowl, mix together flour, baking soda, and baking powder.
- 2** In a new bowl, cream together butter and sugars. Add eggs and mix.
- 3** Mix in bananas and milk.
- 4** Mix in flour. Add in chocolate chips and mix carefully. Scoop into cupcake liners, filling 2/3 full.
- 5** Bake for 20 minutes. Cool & enjoy!