

# Santa's Little Helpers

They're indispensable for your holiday cooking and baking. Meet your all-star lineup.

## Parchment, A Cook's Best Friend

- This versatile, nonstick paper makes baking and clean-up a breeze.
- Use it to line baking sheets. Then transfer a sheet of just-baked cookies as a whole from the baking sheet to a cooling rack without a spatula or any sticking.
- Place a piece of parchment over balls of dough on a cookie sheet. Place a second cookie sheet on top and press down evenly. You'll flatten all the balls without a fork!
- To keep cookies from sticking together during storage, place parchment between layers of cooled cookies.
- Make a parchment paper sling for bars or quick breads. Cut paper to line the pan, leaving a few inches of paper overhanging both sides. When the item is cooled, use the overhanging ends to lift it out to a cooling rack or cutting board.
- Wrap breads, cookies or small cakes with parchment, then tie with raffia or string for holiday gift-giving.

## Chocolate Melting Magic

- The easiest way to melt chocolate is in the microwave! Chop into small pieces first, then place in a microwave-safe bowl. For 4 to 6 oz. of chocolate, heat at 50% power for 3 minutes, stirring once or twice. You may need to adjust the time, depending on your microwave.
- Choose rubber scrapers and glass bowls. Glass bowls are easier to scrape than plastic ones.
- Keep your utensils and equipment perfectly dry. A single drop of water or steam can make chocolate seize or become grainy. Even a double boiler can splatter into chocolate and ruin it!



## Great Candy Made Easy

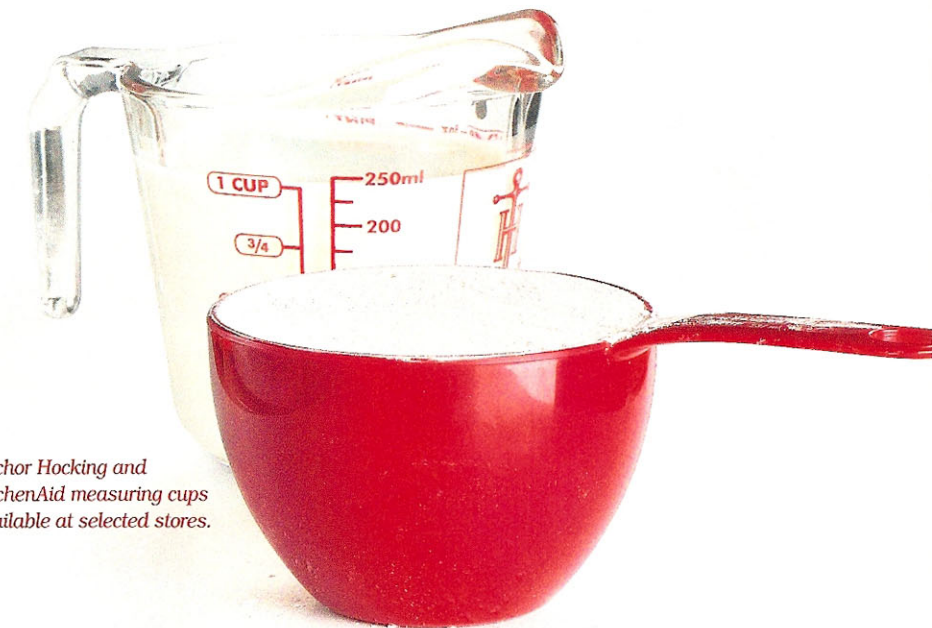
- The most important rule for perfect homemade candy? Cook it to precise temperatures. Use a candy thermometer for the most accurate test of doneness.
- Make sure your candy thermometer is in the boiling candy mix, but not touching the bottom of the pan.
- Keep an eye on the temperature – it rises quickly as the candy nears doneness and you'll need to act quickly.
- Use a wooden spoon since wooden ones don't heat up.
- Grease all pans ahead of time and make sure you have all your equipment and ingredients ready before you start.



Farberware candy thermometers available at our stores.

## Measurement 101

- Take the time to accurately measure ingredients. Baking is a science and careful measuring is crucial.
- Use nested measuring cups to measure dry ingredients and solid ingredients such as shortening.
- Dry measuring cups allow you to fill the cup to the top and level off the contents with a knife or straight edge.
- Choose measuring spoons for small amounts of dry ingredients and use the same leveling technique.
- Measure liquid ingredients, such as milk or oil, in a glass or plastic measuring cup with a pouring spout.



Anchor Hocking and KitchenAid measuring cups available at selected stores.

## Food's Alarm Clock

- Make sure you have a kitchen timer if you're going to bake during the holidays. It's critical for baking perfection.
- Choose a double timer if you need to keep track of two baked items at once.



Progressive and Farberware timers available at selected Raley's.