



TOP 10 KITCHEN MUST-HAVES

FOR THE NOVICE BAKER

A FREE GUIDE



THE
BAILIWICK ACADEMY

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Are you ready to Bake?!

Let's Get Started!

You got bitten by the “Baking Bug” and now you’re on your way to making those decadent cupcakes and decorative cakes you saw on your Facebook feeds dreaming of making it big as a baker.

You started out with simple no-bake recipes to build your confidence, watched a lot of baking videos and read also our blog and posts and now you want to start your first ever project.

Then you go to your kitchen and realize that there are plenty of missing equipment and you started out using whatever utensil you can find and also making a lot of “guesstimates” hoping that you’d crush your first ever recipe.

Good thing you are able to pick up this free-ebook. Our goal here at The Bailiwick Academy is to help your journey as a baker an enjoyable one.



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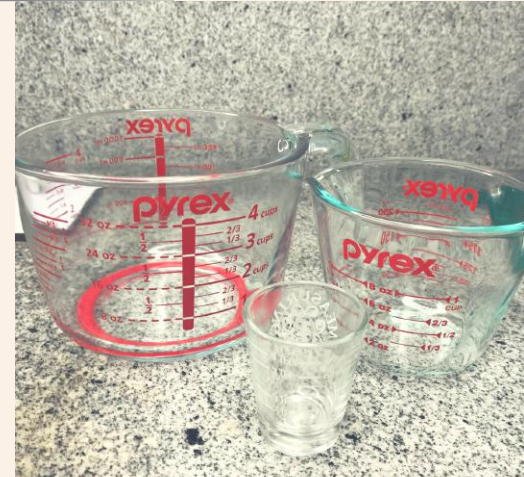
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1. Measuring cups

Dry measuring cups - The purpose is obviously for measuring dry ingredients like flour or sugar. They are meant to be filled to the brim and sweep off the excess. It's designed to be one cup of dry ingredients. If your recipe calls for 2 cups of sugar, then you need to measure using the cup twice.



Liquid Measuring cups - These are almost always transparent and have lines across indicating the volume of the liquid you're measuring. It can also go up to 8 liquid cups. It also comes with a handy spout where liquid ingredients can be poured off.



Measuring Spoons

Baking is an exact science. A tablespoon of yeast versus a teaspoon of yeast makes a world of difference. Choose the ones that are labeled clearly and make sure that the label doesn't fade.

2. Digital Weighing Scale

It is important that you also weigh the ingredients after trying out a recipe in cups. This is a must specially if you're going to make baking as a business. This ensures that you get consistent results everytime! And also help you with the costing of your products.



3. Oven Thermometer

Simply relying on the digital temperature reader in your oven can sometime gives you lack luster results wasting both your time and money on ingredients. If you don't have those expensive industrial, branded and calibrated ovens. You will definitely need one of these, especially if you are working on gas ovens. Temperatures inside an oven can sometimes vary and it's better to have a thermometer inside to monitor the internal temperature as opposed to relying on the dial on your oven.



4. Mixing Bowls

Seasoned bakers have both the glass, ceramic and plastic bowls. Glass / ceramic bowls are handy when you've mixed ingredients that require some heating. Like melting chocolate over a double boiler. Plastic ones are your all-purpose bowl where you put all your ingredients and fold them together. If you can afford it, you can also purchase stainless steel mixing bowls. Great to use when you are using some mixer and is the most versatile among the three. Make sure you buy different size of bowls. You may be cooking for two today but who knows someday you'd be baking for 10 so its best to be prepared.



5. Spatulas

If a kitchen knife is a chef's indispensable tool. A spatula is a baker's main tool of his/her trade and comes in various sizes and materials. From stirring and mixing, to scraping the sides of the bowl and spreading frosting. It should be always on hand when making your baked creations.



6. Baking Pans / Sheet

This is where your baked goods are going to stay while they are being baked to perfection.

Here's the laundry list of must have Baking pans that you need to stock in your kitchen. You don't have to get all of these. Decide on what you want to bake first.



- Cake Pans- Comes in round, rectangular and square shapes. Its best to keep all three shapes handy and should be at least around an inch in height.
- Baking Sheet-Wide and flat. These are for cooking cookies or roasting multiple individual small ingredients.
- Muffin Pan- Cupcakes are all the rage nowadays and its important that you include this on your list of must have for baking.
- Loaf Pan- Finally, if you fancy making breads or loaves, this is an indispensable tool for making those.



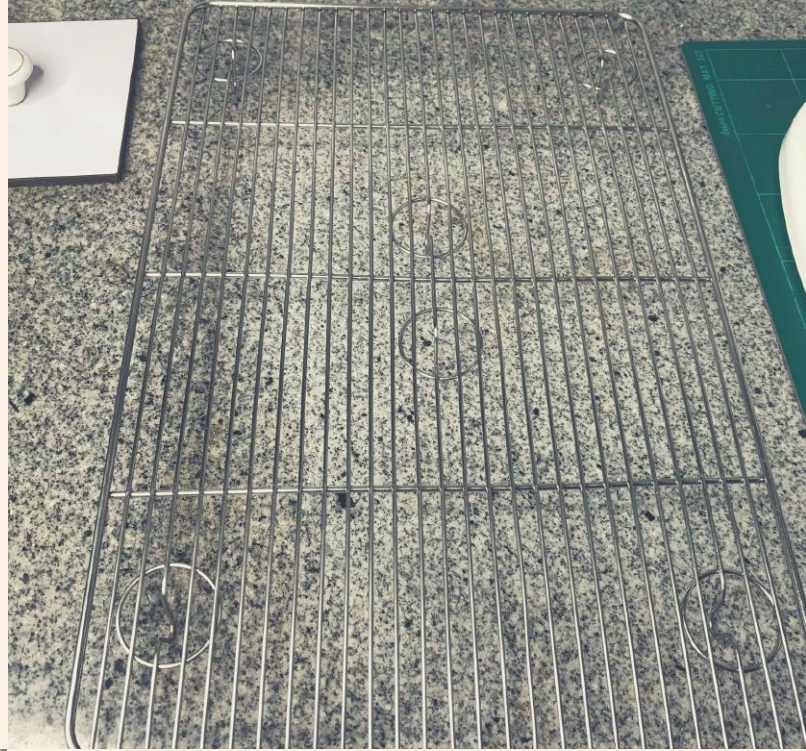
7. Balloon Whisk

Perfect for beating egg whites for that perfect peak. It is used also for mixing big quantities of liquid ingredients mixing them together properly and also incorporating air to the mixture to make the ingredient lighter.



8. Cooling Racks

Now that you've taken your baked creations out of the oven and you need to cool it down to stop the cooking process. Placing these over the counter prevents air from going to the bottom portion of the pan. Cooking racks are invented to make sure that enough air goes to the bottom of your baked goods.



9. Sifter

Working with dry powdery ingredients like flour, cocoa powder, baking powder or baking soda sometimes present its challenges. Using a sifter prevents these ingredients from getting lumps, removing unwanted materials and aerates ingredients to make it easier to mix.

10. Oven

Needless to say, this is one that you SHOULD think thru since this will make a dent in your budget. Electric ovens are more precise in terms of internal temperature but more expensive compared to gas ovens. Your monthly electric bills will also be affected if you regularly cook on an electric oven. Gas ovens are a savior though when the power is out and is much quicker in building heat.





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OK, WHAT'S NEXT?

Now that you already know the essential baking equipment, it's time to take action! Head on to your nearest baking supply store and start checking out these items!

You can start baking the Chocolate moist cupcake recipe that I have prepared for you on the next page.

WHAT IS THE BAILIWICK ACADEMY?

A bailiwick is one's sphere of expertise or area of interest. Hence, The Bailiwick Academy is an online learning and teaching platform, which offers classes from different fields such as arts and crafts, baking, cake decorating, culinary, music, photography and videography.

We're looking for instructors who are experts in their field and provide them with a platform where they can share their craft.

We are on a mission to HELP people. We provide access to information to anyone to start their own business, learn new things, improve themselves and empower them.

About the Founder

Hi! I'm Marie Grace B. Parazo. I'm a Computer Engineer by profession but I love to eat! During my 8 year stay in the corporate world, I got married and had a child. I searched for ways on how to earn from home so I could take care of our daughter. Since I love eating and sweets, I created Vidriado Cakes and Pastries which specializes in customized cakes and cupcakes. I am a home baker and also a mom of two adorable kids. I attended various trainings to enhance my skills. This includes classes at Heny Sison Culinary School and International School for Culinary Arts and Hotel Management (ISCAHM). Aside from attending actual classes, I supplement my learning with online courses. This inspired me to create a company who helps people, specially stay at home moms, to achieve their full potential and turn their passion into a profitable business that is not only suitable for other countries but also in the Philippines.



MOIST CHOCOLATE CUPCAKES

INGREDIENTS:

216g All Purpose Flour
63g Unsweetened cocoa powder
390g Granulated white sugar
1 tsp. Baking soda
1 tsp Baking powder
½ tsp. Salt
102g Vegetable oil
2 pcs. Large eggs
2 tsp. Vanilla extract
240g Sour cream
1 cup Water

GANACHE FROSTING:

200g Heavy cream
200g Dark chocolate (chopped)

DIRECTIONS:

1. Pre-heat oven to 350°F. Line 24 muffin pans with paper liners.
2. In a large bowl, sift together flour, cocoa powder, baking soda, and baking powder.
3. Mix in sugar and salt to mixture #2 and whisk.
4. In another large bowl, beat together vegetable oil, eggs, vanilla extract, sour cream and water.
5. Add dry ingredients and stir until well combined and no streaks of flour remain visible.
6. Divide evenly into prepared pans. Bake for 20 - 25mins. Or until toothpick inserted into the center of the cupcake comes out clean. Cool cupcakes on a wire rack completely before frosting.

For the ganache frosting: Heat cream until warm then pour into chopped chocolate. until melted. Chill for 2 hrs. or leave overnight at room temp. then whisk.





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MEET OUR INSTRUCTORS:

If you're serious enough to learn from the experts in the industry, enroll in our online classes and take your skills to the next level!

Jimbo de Panadero

James, who is much known as "Jimbo de Panadero" because of his skills in bread making. His skills were developed by working with the top food brands in the country for more than 20 years of experience in the baking industry. He started teaching in the year 1997 as a technical baking demonstrator and a technical baking consultant from year 2000 up to present. Always wanting to share his knowledge and expertise, his classes are often sought after by those who want to learn how to bake or to set up their own business.



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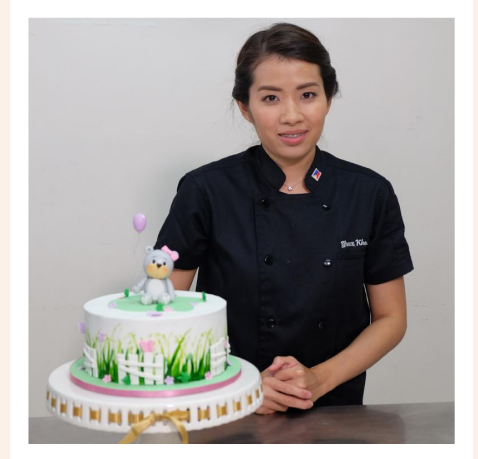
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Grace Kho - Gan

The founder of Hummingbread, has more than 15 years experience in the food & beverage industry both locally, and on a global setting. Her work has been featured in various publications and has been ranked number 1 in Cakesdecor numerous times. Her passion for the artistic world of food design motivated her to start her own business while spending more time with family. Hummingbread was founded as an avenue to make customized theme cake designs. Her work has been featured in countless weddings, anniversaries, christenings and birthdays. She spends most of her time teaching and passing on the knowledge to others.



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Queen of Hearts Couture Cakes

Valeri Valeriano and Christina Ong are "The Masters of Buttercream Art". They are the founders of Queen Of Hearts Couture Cakes in London. These ladies has shared their craft through several magazines, TV shows and cake shows in Europe and in the US! They have 4 best selling books: The Contemporary Buttercream Bible, 100 Buttercream Flowers, Buttercream One Tier Wonders and Buttercream Flowers For All Seasons. They traveled to different parts of the world to share their knowledge and expertise.

Self taught and armed with determination and strong will, they believe that buttercream is not just a cake filling. They developed their own buttercream mixture that can hold its shape and versatile to take different forms and can withstand heat and humidity helping it gain popularity among bakers and cake decorators.



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Joey Montañez

Joey Montañez is an expert in making royal icing cake and cupcake toppers. He started working at the age of 17 and never stopped developing his craft ever since.

The lack of a college degree never stopped him from achieving success in whatever task he was set to accomplish. He started working at a bake shop right out of High School. Trying to absorb as much knowledge as he can. Strict supervisors often belittle his work and his co workers which drove him to perfect every task given to him. Through practice and hard work he discovered his skill in creating art using royal icing as medium.

He eventually started his own company with his brother. His work became popular, especially with vendors of baking needs. With his thriving business he is able to provide livelihood to his community.

He is also sharing his knowledge to everyone who wants to learn through his actual workshops and through this online course.



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Chef Joey Prats

Chef Joey Prats is a highly distinguished pastry chef and baking consultant based in Manila, Philippines. He started baking at the age of 12, apprenticing in the kitchens of the family-owned Attic Inn, situated in Baguio City, under the guidance of his mother, Myrna, who is a revered Executive Chef. Chef Joey Prats has the distinction of being the country's youngest Executive Pastry Chef at the age of 20, working in the kitchens of the Hyatt Terraces Baguio. After graduating from Saint Louis University in 1989, with a Bachelor's Degree in Commerce and Business Administration, Chef Prats travelled to New York City, where he acquired his Associate Degree in Baking & Pastry Arts from The Institute of Culinary Education (formerly known as Peter Kump's New York Cooking School). Chef Prats has had an illustrious career in the last 29 years, working in different capacities for various food service establishments and academic institutions, most notably, Golden Bakery Inc., Puratos (Phil) Inc., The Mario's Group, Rich's Products Corporation (New York), Center for Culinary Arts Manila, De La Salle - College of Saint Benilde, The Culinary Institute of Aristocrat, The Embassy of Chocolate (Indonesia), and many others. In 2012, Chef Prats established the Joey Prats Group of Companies - a holding company that houses 3 of his subsidiaries... the Joey Prats School of Baking & Pastry Arts, Joey Prats Ultra Mixes, and Luxury Sweets by Joey Prats.



Artisan Ensaymadas

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