



1:6 Miniature Baking Book and Holiday Card
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<p>TO MY GRANDMA, ROSIE, I MISS YOU SO MUCH.</p> <p>Copyright ©2023 Katie Miller</p> <p>All rights reserved. No part of this book may be reproduced in any form for distribution or sale without the express written permission of the copyright holder.</p> <p>Published by: Lily Bear Creates</p> <p>Manufactured in Canada</p>	<p>Whisked Memories: A BAKING JOURNEY THE VISIONARY BAKES OF UNCLEN BAKERY</p> <p>Katie Miller</p>	<p>CONTENTS</p> <ol style="list-style-type: none"> 1. Grandma's Classic Apple Pie 2. Lavender Love Cupcakes 3. Shepherd Pie with Mashed Potatoes 4. Biscuiting Creams Lavender Cake 5. Nana's Cinnamon Swirl Bread 6. Enchanted Forest Blackberry Tart 7. Unicorn Horn Sugar Cookies 8. Pecan Pie Perfection 9. Honeyed Oat and Raisin Cookies 10. Chocolate Hazelnut Dream Bars 11. Blueberry Bliss Scones 12. Grandpa's Classic Tuxedo Cake 13. Rainbow Magic Meringue Kisses 14. French Pie Biscuiting 15. Whimsical Watercolor Cake 16. French Pie Biscuiting 17. Vanilla Bean Dreamcatcher Pastry 18. Golden Raspberry Sandbites 19. Unicorn Raspberry Layer Cookies 20. Lavender Shepherds Pie Cookies 	<p>Whisked Memories: A BAKING JOURNEY</p> <p>Introducing Whisked Memories: A Baking Journey! The remarkable tales of the visionary bakes of Unclen Bakery!</p> <p>Step into the world of grandma and uncles as you see us through grandma's eyes as she tells us about the magic of baking. It's a love story that's been passed down through the ages of her life's baking book. It's a love story that's been passed down through the ages of her life's baking book. It's a love story that's been passed down through the ages of her life's baking book.</p>	<p>NANA'S CINNAMON SWIRL BREAD</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) cinnamon 1/2 cup (100g) nutmeg 1/2 cup (100g) all-purpose flour 1/2 cup (100g) whole wheat flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 		<p>CHOCOLATE HAZELNUT DREAM BARS</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) hazelnut liqueur 1/2 cup (100g) hazelnut oil 1/2 cup (100g) hazelnut flour 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 	
<p>HONEYED OAT AND RAISIN COOKIES</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) honey 1/2 cup (100g) raisins 1/2 cup (100g) oat flour 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 		<p>LAVENDER LOVE CUPCAKES</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) lavender extract 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 		<p>ENCHANTED FOREST BLACKBERRY TART</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) blackberry liqueur 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 		<p>BLUEBERRY BLISS SCONES</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) blueberry liqueur 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 	
<p>PECAN PIE PERFECTION</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) pecan liqueur 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 		<p>GRANDMA'S CLASSIC APPLE PIE</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) apple liqueur 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 		<p>UNICORN HORN SUGAR COOKIES</p> <p>Ingredients:</p> <ul style="list-style-type: none"> 1/2 cup (100g) granulated sugar 1/2 cup (100g) brown sugar 1/2 cup (100g) butter, softened 1/2 cup (100g) egg whites 1/2 cup (100g) milk 1/2 cup (100g) vanilla extract 1/2 cup (100g) unicorn horn extract 1/2 cup (100g) all-purpose flour 1/2 cup (100g) baking powder 1/2 cup (100g) salt 		<p>ABOUT THE AUTHOR</p> <p>Katie Miller is a visionary baker and the author of Whisked Memories: A Baking Journey. She is a passionate baker and a lover of all things sweet. She has been baking for over 20 years and has a deep love for the art of baking. She is a visionary baker and a lover of all things sweet. She has been baking for over 20 years and has a deep love for the art of baking.</p>	