

# Baking Recipe

1. Noun
2. Adjective
3. Noun
4. Noun
5. Verb Base Form
6. Noun
7. Noun
8. Noun
9. Noun
10. Noun
11. Adjective
12. Verb Base Form
13. Noun
14. Noun
15. Verb Base Form
16. Noun
17. Noun
18. Verb Base Form
19. Noun
20. Noun
21. Part Of Body
22. Noun
23. Adjective

24. Noun
25. Noun
26. Noun
27. Verb Present Ends In Ing
28. Adjective
29. Noun
30. Adjective
31. Noun
32. Verb Present Ends In Ing
33. Adjective
34. Noun
35. Liquid
36. Verb Base Form
37. Noun
38. Noun
39. Noun
40. Verb Base Form
41. Noun
42. Verb Base Form
43. Adjective
44. Adjective
45. Adjective
46. Verb Present Ends In Ing
47. Noun
48. Noun

49. Noun
50. Noun
51. Noun
52. Verb Present Ends In Ing
53. Noun
54. Noun
55. Verb Present Ends In Ing
56. Noun
57. Verb Present Ends In Ing
58. Noun
59. Adjective
60. Verb Present Ends In Ing
61. Noun
62. Noun
63. Noun
64. Noun
65. Adverb
66. Noun
67. Noun
68. Noun
69. Noun
70. Adjective
71. Noun
72. Noun
73. Liquid

74. Verb Base Form
75. Noun
76. Number
77. Noun
78. Verb Base Form
79. Verb Past Tense
80. Verb Base Form
81. Noun
82. Color
83. Noun
84. Noun
85. Verb Past Tense
86. Noun Plural
87. Verb Present Ends In Ing
88. Noun
89. Noun
90. Verb Base Form
91. Noun
92. Verb Base Form
93. Number
94. Number
95. Adjective
96. Verb Past Tense
97. Noun
98. Verb Base Form

99. Verb Past Tense
100. Noun
101. Noun
102. Adjective
103. Celsius/fahrenheit/kelvin
104. Verb Present Ends In Ing
105. Noun Plural
106. Verb Present Ends In Ing
107. Noun
108. Verb Base Form
109. Number
110. Noun Plural
111. Verb Base Form
112. Adjective
113. Noun Plural
114. Noun Plural
115. Verb Present Ends In Ing
116. Verb Base Form
117. Liquid
118. Noun Plural
119. Verb Base Form
120. Noun
121. Silly Word
122. Silly Word
123. Noun

124. Noun

125. Verb Present Ends In Ing

126. Adjective

# Baking Recipe

## Directions

For the \_\_\_\_\_: Place the \_\_\_\_\_ in a small \_\_\_\_\_. \_\_\_\_\_ the \_\_\_\_\_ over the \_\_\_\_\_ and set aside for 5 minutes. In a stand mixer fitted with the \_\_\_\_\_ attachment, cream the butter and granulated \_\_\_\_\_ until light and fluffy. Beat in the oil and \_\_\_\_\_. Beat in the yolks one at a time, beating well between additions. Beat on \_\_\_\_\_ speed for 2 to 3 minutes, then lower the speed and \_\_\_\_\_ in the \_\_\_\_\_ and \_\_\_\_\_. \_\_\_\_\_ in the \_\_\_\_\_ and yeast mixture. Change to a \_\_\_\_\_ hook attachment and \_\_\_\_\_ until a soft \_\_\_\_\_ forms. Turn the \_\_\_\_\_ out onto a floured work surface and gently knead it by \_\_\_\_\_ for 2 to 3 minutes. The \_\_\_\_\_ should be soft and \_\_\_\_\_. Place the \_\_\_\_\_ in a buttered or oiled \_\_\_\_\_. Cover with plastic wrap and set aside until doubled in size-this may take 2 to 2 1/2 hours at room temperature. .

. For the filling: Heat the oven to 350 degrees F. Place the hazelnuts on a rimmed baking \_\_\_\_\_ and bake, \_\_\_\_\_ often, until golden brown and \_\_\_\_\_, about 20 minutes. Let cool completely. Place in a \_\_\_\_\_ processor and pulse until they are very finely ground; don't over-grind them or you'll end up with an \_\_\_\_\_ paste. I like to add 1 tablespoon confectioners' \_\_\_\_\_ while \_\_\_\_\_. Set aside. Cut the bacon into 1/4-inch pieces. Cook in a \_\_\_\_\_ over medium heat until very crispy but not burnt. Drain off the \_\_\_\_\_ (reserve it for another use). Finely \_\_\_\_\_ the bacon in a \_\_\_\_\_ processor. Alternatively, you can place the

raw cut \_\_\_\_\_ pieces in a \_\_\_\_\_ processor and \_\_\_\_\_ until the bacon looks like  
chopped \_\_\_\_\_ salad; \_\_\_\_\_ the bacon in a \_\_\_\_\_ pan over  
\_\_\_\_\_ heat and cook, \_\_\_\_\_ constantly, until crispy. \_\_\_\_\_. Let the bacon  
bits cool on \_\_\_\_\_ towels. Combine the cooled bacon and ground hazelnuts in a \_\_\_\_\_ and set  
aside. Cut the \_\_\_\_\_ into equal-sized pieces. Put the \_\_\_\_\_ in a light-colored saucepan  
and place it over medium heat. Melt the \_\_\_\_\_, \_\_\_\_\_ constantly. The  
\_\_\_\_\_ will start to bubble and \_\_\_\_\_ up; keep \_\_\_\_\_. As the  
\_\_\_\_\_ subsides, the color of the butter will begin to darken. As soon as it looks like it's \_\_\_\_\_  
\_\_\_\_\_, quickly pour the \_\_\_\_\_ into a \_\_\_\_\_ cup or bowl to prevent additional  
\_\_\_\_\_. To make the schmear, in a heatproof bowl, combine the brown \_\_\_\_\_ and  
\_\_\_\_\_. In a small saucepan, heat 1/4 cup of the heavy \_\_\_\_\_ with the brown \_\_\_\_\_.  
Bring this to a boil and \_\_\_\_\_ pour it over the \_\_\_\_\_ and stir to dissolve the  
\_\_\_\_\_. Let cool completely and set aside. In a small \_\_\_\_\_, make a glaze by combining the  
remaining 1/4 cup \_\_\_\_\_ cream, confectioners' \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_ and  
salt. \_\_\_\_\_ until smooth and set aside. Once the \_\_\_\_\_ has doubled in size, grease  
\_\_\_\_\_ 6-cup extra-large muffin or \_\_\_\_\_ tins. \_\_\_\_\_ the dough onto a  
\_\_\_\_\_ work surface. \_\_\_\_\_ it out to an 18x20-inch \_\_\_\_\_ that's 1 inch  
thick. Spread the \_\_\_\_\_ schmear over the \_\_\_\_\_, leaving a 1-inch border around  
the edges to help seal the buns. Brush the \_\_\_\_\_ egg over the border. Set aside about 3/4 cup of  
the



bacon-hazelnut mixture for the top of the Noun Plural. Sprinkle the rest over the schmear and pat down so it sticks. Begin Verb Present ends in ING the dough up from the edge closest to you, keeping the Noun tight. When you reach the Noun wash part, Verb Base Form the dough together to seal the Noun.

Verb Base Form the log into Number pieces, each about Number 3/4 inches wide. Reshape each bun so it's Adjective ) Gently place the buns into the Verb Past Tense Noun tins.

Lightly Verb Base Form the tops with Verb Past Tense Noun and sprinkle with the remaining Noun mixture ) Cover the buns with Adjective wrap and set aside to proof again until

doubled in size, about 1 hour. Heat the oven to 375 degrees Celsius/Fahrenheit/Kelvin. place the muffin tins on

Verb Present ends in ING Noun Plural to prevent any filling from Verb Present ends in ING onto the

Noun. Verb Base Form the buns for Number minutes. Rotate the Noun Plural and

Verb Base Form until the buns are Adjective brown and cooked through ) about 12

Noun Plural longer. Remove the Noun Plural from the oven and let cool for about 10 minutes

before Verb Present ends in ING the buns and letting them Verb Base Form on a wire rack. Drizzle the

Liquid generously over the buns. Enjoy the Noun Plural the same day you Verb Base Form

them, or make Noun pudding with them. I have a recipe for Silly word Silly word

Noun Noun Pudding in my book " Verb Present ends in ING Out Adjective."

