


# Easy Baking

Recipes for Homemade Ingredients



ALLFREECOPYCATRECIPES 

## 9 Easy Baking Recipes for Homemade Ingredients

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## 9 Easy Baking Recipes for Homemade Ingredients

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FOR THEIR PHOTOS ON OUR ECOOKBOOK COVER

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GEORGIA FROM [THE COMFORT OF COOKING](#)  
ARLENE FROM [FLOUR ON MY FACE](#)  
KRISTIN FROM [PASTRY AFFAIR](#)

Letter from the Editor

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## 9 Easy Baking Recipes for Homemade Ingredients

Dear Fellow Copycats:

The *9 Easy Baking Recipes for Homemade Ingredients* free eCookbook is a fabulous collection you'll want to keep close as Valentines time draws near, not to mention all year round. If you're a baker, everyone looks forward to the super sweets you whip up. Parties, work events and family gatherings are great opportunities to show off your skills by baking countless cookies, brownies, cakes and more. [AllFreeCopycatRecipes.com](http://AllFreeCopycatRecipes.com) presents a list of homemade ingredients that make any creation even more "from scratch". How often can you say "I made my own butter"? Now you can and it will knock the socks off your guests. Shine bright like the season with this clever collection of make-at-home bakery ingredients. These brand name, homemade easy baking recipes are fun to recreate at home and allow you to save some "dough"—in your wallet, that is! Think of the long list of ingredients you normally buy at the store. Any of those items could be made at home! Thanks to our free eCookbook, *9 Easy Baking Ingredients for Homemade Ingredients*, you can enjoy a variety of copycat homemade baking recipes. You will love them and so will the members of your family joining you to taste test your latest creations!

*9 Easy Baking Recipes for Homemade Ingredients* features some of the most unique copycat recipes around, which also happen to be our readers' favorite recipes as well. In this free eCookbook you'll find recipes Homemade Butter (p. 6), Homemade Mascarpone (p. 11), Homemade Vanilla Extract (p. 13) and many more perfect baking recipe ingredients! Next time want to bake up brownies, cookies, cupcakes or anything else, consult our free eCookbook.

For more fun and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://AllFreeCopycatRecipes.com). While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats newsletter](#) to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

*Ashley Kolpak, Editor, AllFreeCopycatRecipes*

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### HOMEMADE BUTTER

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BY: [CAREY FROM RECLAIMING PROVINCIAL](#)

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Making Homemade Butter is simple and leads to a tasty ingredient you can add to nearly every dish you create. This versatile make-at-home treat is made with heavy cream, seltzer water and a pinch of salt. Show off your kitchen skill by skipping the grocery store and crafting this easy baking recipe.

#### *Ingredients*

- 1 pint of heavy cream
- 2-pint or larger container
- Cheesecloth
- Salt

#### *Instructions*

1. First, you're going to want to bring the heavy cream to room temperature. In a saucepan, combine milk and butter. Heat over medium heat until butter is melted.
2. Once the cream has warmed, pour it into the empty container and seal with a secure lid. Shake the container steadily but not too rapidly. Continue shaking for a few more minutes, or until a good amount of buttermilk has separated from the butter (around  $\frac{3}{4}$ –1 cup).
3. Remove the top from the container. Place the cheesecloth or gold filter over the opening and strain out the buttermilk. Now, you need to rinse the butter to remove any lingering buttermilk, which can cause your butter to spoil quickly. Fill your container with very cold water until it just covers the butter, then drain out through the cheesecloth. Repeat this process a number of times (around 7), until the drained water is clear. Remove the butter from the container (if you're using a bottle, just cut the top off) and transfer it to a large wooden cutting board.



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4. Using a wooden spoon, press your butter down into a large, flattened pancake. As you do this, you'll notice liquid oozing out from the butter. Your cutting board should absorb some of that, but you can also use a paper towel to lightly dab away any excess. Gather butter back into a ball and press flat again. Continue to do this until you have removed most of the liquid. Before you gather up your last butter pancake, add some salt to it (about  $\frac{1}{4}$  teaspoon). This will also ward off spoilage. Now grab the nearest piece of bread and spread some of your butter!



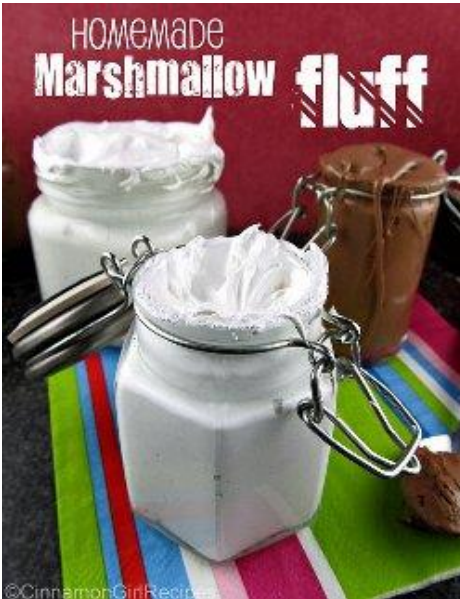
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# HOMEMADE MARSHMALLOW FLUFF

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BY: [REENI FROM CINNAMON SPICE & EVERYTHING NICE](#)

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A little messy, a lot delicious...try your hand at crafting this copycat kids classic! This recipe calls for only four simple ingredients. So get together your egg whites, sugar, light corn syrup, vanilla extract and get baking!

### *Ingredients*

- 3 large egg whites
- 2/3 cup plus 2 tablespoons sugar
- 3/4 cup light corn syrup
- 1 teaspoon pure vanilla extract

### *Instructions*

1. Beat egg whites together until light and frothy using an electric stand mixer with the whisk attachment. With the mixer running, slowly pour in 2 tablespoons sugar; beat until soft peaks form.
2. In a large saucepan, combine 1/3 cup water, corn syrup, and remaining 2/3 cup sugar. Place over medium heat and cook until boiling. Start cooking over medium heat stirring occasionally but never taking your eyes off it. Raise heat to medium high and continue cooking until mixture reaches the soft-ball stage, about 240 degrees F on a candy thermometer, it will take about 10-15 minutes. (The hot syrup may bubble up the sides, turn heat down briefly or remove pan from heat, once the syrup goes back down raise heat and continue cooking.)

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3. Drape an old, clean kitchen towel over the front and side of the mixer, leaving one side open to pour in the syrup. With the mixer on low, slowly add hot syrup to egg-white mixture. Increase mixer speed to high and continue beating for 6-8 minutes. Add vanilla and continue to beat until mixture looks like marshmallow cream, 2-4 minutes more.
4. Allow to cool, spoon and store in tightly sealed jars in the refrigerator up to a month.

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### HOMEMADE WHIPPED CREAM

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BY: [GEORGIA FROM THE COMFORT OF COOKING](#)

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Indulge your inner pastry chef with this “How to Make Whipped Cream” simple copycat tutorial. Store bought is a thing of the past--now you can make this easy dessert topping at home. All you need is heavy cream, vanilla extract and powdered sugar. Bake up your favorite treat and add a little of this on top.

#### *Ingredients*

- 1 cup heavy whipping cream
- 1/2 teaspoon vanilla extract
- 1/4 cup powdered sugar

#### *Instructions*

1. In a chilled, medium-sized bowl and using chilled beaters, beat cream until it begins to thicken. Add powdered sugar and vanilla, and beat until soft peaks form. Store in the refrigerator.

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### HOMEMADE MASCARPONE

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BY: [KRISTIN FROM PASTRY AFFAIR](#)

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For all the copycat home bakers out there...this recipe will teach you how to make your own tub of Homemade Mascarpone for just two dollars. You'll never pick it up from the store again. All that's needed for this recipe is heavy cream, cheese cloth and a little patience. This recipe is a super delicious money-saver.

#### *Ingredients*

- 2 cups heavy cream, pasteurized (but not ultra-pasteurized)
- 1 tablespoon lemon juice, freshly squeezed

#### *Directions:*

1. In a large saucepan, heat heavy cream over medium high heat until a candy thermometer reads 190 degrees F (88 degrees C). The cream should be at a simmer. Be careful not to scorch the bottom! Stir in the lemon juice and continue to heat at 190 degrees F (88 degrees C) for 5 minutes, stirring constantly. The cream should thicken enough to coat the back of a spoon. Remove from heat and allow to cool to room temperature, about 30 to 45 minutes.
2. Place a strainer lined with 4 layers of cheesecloth (or a few layers of coffee filters) over an empty bowl. Add the cream, cover with plastic wrap, and place in the refrigerator. Allow the cream to strain out for 8-12 hours, preferably overnight. Discard the whey; I only ended up with a couple tablespoons. When finished straining, transfer the cheese to an airtight container and store in the refrigerator.
3. Use fresh mascarpone cheese within the week.

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### DIY PUMPKIN PIE SPICE

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BY: [MACKENZIE FROM CHEERIOS AND LATTES](#)

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DIY Pumpkin Spice is one of the most versatile baking ingredients around. Come fall, add a dash of it to almost any baked good and you've filled it with a flavor everyone will enjoy. Perk up your bread, cupcakes and more with this grocery store recipe. Save some money and make some memories by mixing this up in the kitchen.

#### *Ingredients*

- 4 tablespoons ground cinnamon
- 2 tablespoons ground ginger
- 3 teaspoons ground allspice
- 3 teaspoons ground cloves
- 1 1/2 teaspoons ground nutmeg

#### *Instructions*

1. Combine all the ingredients together; stir well. Store in an airtight container or an old/empty spice jar.

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### HOMEMADE VANILLA EXTRACT

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BY: [ARLENE FROM FLOUR ON MY FACE](#)

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Do you often use pure vanilla extract such as McCormick's when baking? Try Arlene's Homemade Vanilla Extract recipe and make your very own vanilla for all your baking needs! This recipe for homemade pure vanilla extract will save you some money and could be a great holiday gift.

#### *Ingredients*

- Vodka
- Vanilla Beans 5 per cup of Vodka
- 2- quart size mason jar or other decorative jar

#### *Instructions*

1. Measure Vodka into jars.
2. Add 5 split Vanilla Beans per cup of Vodka.
3. Steep or cure for at least 6 weeks before using.

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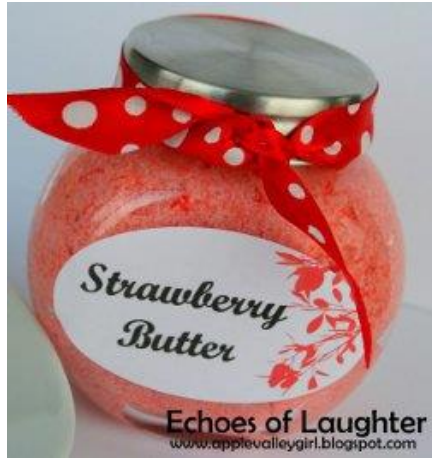
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# STRAWBERRY BUTTER

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BY: [ANGIE FROM ECHOES OF LAUGHTER](#)

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Homemade Strawberry Butter is the perfect homemade stocking stuffer. If your family loves sweet treats for Christmas and all year round, you can't go wrong with this heavenly recipe. Simple to make, you can jar it and give it as an extraordinary holiday gift.

### *Ingredients:*

- 1 cup of butter
- 2-3 cups of icing sugar
- 1 cup of strawberry jam

### *Directions:*

1. Mix well until you have the consistency of a whipped butter, thick but not runny.
2. Then spoon butter into small, clean jars and embellish however you like. Store the Strawberry Butter in the fridge until gift-giving time.
3. Serve Strawberry Butter at room temperature with biscuits, muffins or toast.



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# HOMEMADE SALTED BUTTER CARAMEL SAUCE

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BY: [ANNA FROM CRUNCHY CREAMY SWEET](#)

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This Homemade Salted Butter Caramel Sauce makes the perfect topping to any easy dessert recipe. Get baking in a flash by gathering just three simple ingredients. You'll impress your guests by telling them that your entire dessert, including the caramel sauce, is made from scratch. It's a simple way to add a very personal touch to your favorite treat.

### *Ingredients*

- 1 cup granulated sugar
- 6 tablespoons salted butter, room temperature
- 2/3 cup half and half
- Dash of sea salt (optional )

### *Instructions*

1. Place sugar in a medium saucepan.
2. Melt over medium heat.
3. Watch it as it starts to melt. Whisk once every 15 – 20 seconds. It will start to clump up as it melts even more.
4. Once all the sugar is melted and is golden brown, take the pot off the heat. Add some sea salt.
5. Add butter all at once. Be careful! It will foam up and there will be steam.
6. Keep whisking and whisking, until the butter is all melted.
7. Place the pot over the heat again.

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8. Slowly pour in the half and half.
9. Whisk it together.
10. Keep whisking until you get a uniform color. Cook the sauce over medium-low heat for 1 minute, whisking constantly.
11. Keep whisking until you get a uniform color. Cook the sauce over medium-low heat for 1 minute, whisking constantly
12. Place the lid on the jar and refrigerate until it thickens. Pour over your dessert.

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### HOMEMADE RICOTTA CHEESE

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BY: [KRISSEY FROM KRISSEY'S CREATIONS](#)

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To recreate this grocery store classic, all you need is patience and a little finesse. You'll need to gather heavy cream, whole milk, salt, lemon juice and cheese cloth. The finished product is the ideal spread, pizza topping...the possibilities are endless!

#### *Ingredients*

- 2 quarts (8 cups) whole milk
- ½ teaspoon salt
- 1 cup heavy cream
- 4 tablespoons freshly squeezed lemon juice
- Cheesecloth, preferably fine-mesh

#### *Instructions*

1. Place a large mesh strainer (sieve) over a large bowl. Place the cheesecloth over the strainer. I doubled up the cheesecloth.
2. In a large, heavy pot, bring the milk, cream, and salt to a boil over medium heat. Be sure to stir the mixture ever so often so the bottom and sides don't burn. When the mixture has reached a rolling boil, add the lemon juice and reduce the heat to low. Begin stirring constantly until the mixture curdles, about 2-4 minutes.
3. Pour the mixture into the strainer through the cheesecloth. Let it drain over the bowl for 1 hour. When an hour has passed, pick up the cheese clothing and transfer the ricotta cheese to a container. Seal the container and let chill in the refrigerator until completely chilled, at least 1 hour. Serve on baguette (or whatever you prefer) and enjoy!
4. The ricotta can last in a sealed container in the refrigerator for about 2 days.

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### THANK YOU

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THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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Carey from [Reclaiming Provincial](#)



Reeni from [Cinnamon Spice & Everything Nice](#)



Georgia from [The Comfort of Cooking](#)



Kristin from [Pastry Affair](#)



Mackenzie from [Cheerios and Lattes](#)

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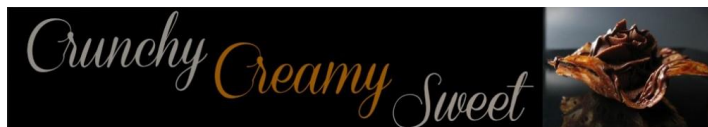
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**Echoes of Laughter**

{Love making a home...& fill it with love & laughter}

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creating treats worth a bite

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