

It's The Season To Give A Gift From The Heart—And Kitchen

New Survey Reveals Baking Is On the Rise

(NAPSA)—Baking is a time-honored tradition that continues to warm hearts in kitchens across the country. In fact, more than 75 percent of Americans are planning to bake more this year compared to last year, according to a recent survey conducted by Impulse Research Group.

The survey found a majority said they bake because they look forward to seeing friends and family enjoy their homemade treats—which is a great reason to give a home-baked gift.

Andrea Swenson, author of “Gifts From the Kitchen for Dummies,” offers the following tips for homemade gift giving:

- Give your gift a personal touch by using a festive pan with the decorating “built in,” such as the Nordic Ware mini-garland bundt pan. Because these pans are designed with so much detail, remember to use a non-stick baking spray with flour such as Baker’s Joy for best results.

- To make gifts extra special, design your own labels using colored paper and decorative ink stamps.

- Because freshness is a big part of a food gift, give gifts shortly after preparing.

Try this recipe, provided by Nordic Ware, for a delicious treat that makes a great homemade gift:

HOT COCOA CAKE

- ½ cup butter, room temp.**
- 2 eggs, room temp.**
- 3 egg whites, room temp.**
- 1½ cups flour**
- ½ cup unsweetened cocoa powder**
- ¼ tsp. baking powder**
- ¼ tsp. baking soda**
- ¼ tsp. salt**
- 2 Tbsp. prepared strong hot coffee**



- 1½ tsp. vanilla**
- 2 cups sugar**
- ½ cup low-fat sour cream**
- 5½ oz. bittersweet chocolate, chopped**
- powdered sugar**

Preheat oven to 350°F. Spray mini-garland bundt pan with Baker’s Joy. In medium bowl, mix flour, cocoa powder, baking powder, baking soda and salt. In a small bowl, add vanilla to prepared coffee and set aside.

In large bowl, beat butter on medium speed until fluffy. Gradually add sugar; beat until well combined. Add sour cream. One at a time, add eggs and egg whites, beating well after each addition. Alternately add flour mixture and coffee mixture, beating on low speed until well combined. Stir in chocolate, and pour ½ cup batter into each cavity.

Bake for 20-25 minutes or until toothpick inserted near center comes out clean. Cool for 10 minutes before removing from pan. Invert onto serving platter and sprinkle with powdered sugar.

For more information and recipes, visit www.bakersjoy.com.