

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 _____ Noun: Place the _____ Adjective _____ Noun in a small _____ Noun. _____ Verb Base _____ Form the _____ Noun over the _____ Noun and set aside for 5 minutes. In a stand mixer fitted with the _____ Noun attachment, cream the butter and granulated _____ Noun until light and fluffy. Beat in the oil and _____ Noun. Beat in the yolks one at a time, beating well between additions. Beat on _____ Adjective speed for 2 to 3 minutes, then lower the speed and _____ Verb Base Form in the _____ Noun and _____ Noun. _____ Verb Base Form in the _____ Noun and yeast mixture. Change to a _____ Noun hook attachment and _____ Verb Base Form until a soft _____ Noun forms. Turn the _____ Noun out onto a floured work surface and gently knead it by _____ Part of Body for 2 to 3 minutes. The _____ Noun should be soft and _____ Adjective. Place the _____ Noun in a buttered or oiled _____ Noun. 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 _____ Noun and bake, _____ Verb Present ends in ING often, until golden brown and _____ Adjective, about 20 minutes. Let cool completely. Place in a _____ Noun processor and pulse until they are very finely ground; don't over-grind them or you'll end up with an _____ Adjective paste. I like to add 1 tablespoon confectioners' _____ Noun while _____ Verb Present ends in ING. Set aside. Cut the bacon into 1/4-inch pieces. Cook in a _____ Adjective _____ Noun over medium heat until very crispy but not burnt. Drain off the _____ Liquid (reserve it for another use). Finely _____ Verb Base Form the bacon in a _____ Noun processor. Alternatively, you can place the

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

