

follow my food adventures
with #jaiheskitchen



FOOD & MULTIMEDIA

For my final project, I will be discussing how people have shared recipes through YouTube, blogs and websites. I will also discuss how multimedia has changed the way people cook and bake, and how people are able to share their recipes with others. I will also share a recipe of my own and my favorite food bloggers/YouTubers.

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Vegan Carrot Cake and Macadamia Nut Frosting from [Love & Lemons](#)

Cooking & Food Shows On YouTube

Because of the internet, people are able to have their own cooking shows without signing a contract with a major television network, such as Food Network. As long as you have a camera, a microphone and a functioning kitchen, you can star in your own show and reach thousands of people. YouTube has allowed people to share their own recipes, talk about food and create their own food channel.

YouTube, in my opinion, is much more practical and useful for baking and cooking. On some TVs, you don't have playback options and you have to watch the show in real-time. You save time by watching cooking shows online because you don't have to watch commercials. You also have the ability to save the video in a playlist and go back to it a later time. Most YouTube "chefs" list the ingredients in the down-bar and/or on their blog or website. Thus, you have everything right in front of you and a reference if needed.

Food Blogs & Websites

Because I love to bake, I go on a lot of food blogs and websites. Food blogs and websites are great because you learn about food, have access to hundreds of recipes and get to know the person behind the food. A lot of times, the blogger will share a personal story behind the recipe or share what inspired them to create it in the first place. It's personal, visually appealing (with all the high-quality pictures), and a reliable source for delicious recipes.



Dairy-free Coconut Cream Muffins from [On Sugar Mountain](#)

M&M Cookies

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 stick of unsalted butter
- 1/4 cup sugar
- 1/4 cup light brown sugar
- 1/4 teaspoon salt
- 1 egg
- 1 teaspoon vanilla extract
- Any variety of M&M's

Instructions:

1. Sift together flour and baking soda, and set aside. Microwave butter for 30 sec. In a separate bowl, add sugar, brown sugar and salt to butter. Mix all the ingredients together.
2. Add the egg and vanilla extract, and mix until everything is fully incorporated. Don't over mix.
3. Add the dry ingredients to the wet in small batches and mix until everything is incorporated. Add the M&Ms.
4. Heat oven to 350 degrees. Line your baking sheet with parchment. Use a spoon or ice cream scoop to get equal amounts of dough, or you could just use your hands. Leave enough space between each cookie.
5. Bake for 9-10 minutes. Remove from heat and transfer to a cooling rack. Let cookies cool for at least 5 minutes before serving.



JAIHE'S KITCHEN

Throughout the semester, I shared recipes on [Jaihe's Kitchen](#). My favorite recipes were the Lasagna, M&M Cookies and the Reese's Peanut Butter Cup Cookies. I hope my blog inspired you to bake from scratch and cook from home.

I started cooking and baking once I got to college, surprisingly enough. I started baking out of pre-made mixes from the grocery store and slowly transitioned to baking from scratch. Throughout my journey, I learned a lot and made plenty of mistakes. However, that didn't stop me. Baking is a science. You have to have the correct measurements, the right ingredients and the right tools. It takes a lot of practice but once you get it down, it's a *piece of cake*.

Writing weekly posts was a little challenging because baking is time consuming. It can also get pricey, which is inconvenient for a college student on a budget. However, it felt rewarding afterwards. Mixing by hand, dirty bowls and messy countertops was well worth it. I got so many compliments from my friends and my baked goods satisfied many bellies. My friends even said that I should open up my own bakery and sell my cookies to students.

Although I don't have to bake once a week anymore, I'll continue to bake and cook whenever I can because it's a big passion of mine. Not to mention, a great stress reliever.

For more recipes, follow my blog [With Her, Having Coffee](#)

My Favorite Food Bloggers & YouTubers

A Pinch Of Yum

On Sugar Mountain

Love & Lemons

My Name Is Yeh

Erica's Sweet Tooth

Call Me Cupcake

Laura In The Kitchen

Food Wishes

BenjiManTV

Byron Talbott

Emmy Made In Japan

Everyday Health

PopSugar Food



*YouTube channels
are italicized

Citrus Mini Cakes
from [My Name Is
Yeh](#)