



UNIVERSITY
OF WYOMING

Extension

HIGH-ALTITUDE BAKING



B-1366

Vicki Hayman

Tanya Engel

B-1366 HIGH-ALTITUDE BAKING
JUNE 2022

Vicki Hayman, UW Extension

Tanya Engel, UW Extension

Editors: Steve Miller, Katie Shockley

Photographer & Designer: Tanya Engel

Front cover: Chocolate Thumbprint Cookies with Salted Caramel Filling, page 49.

With many thanks to our recipe testers—we could not have done this without you!

Abby Rux

Alisha and Chris Isaacson

Amanda Marney

Angela Michel

Ann Roberson

Ashleah Cain

Bodwin Denison

Brian Sebade

Brittany Hamilton

Christia Ault

Crystal Graf

David Vaske

Deb Freeman

Debbie Kelly

Doris Bane

Eileen Vickers

Jennifer Kirchhoefer

Jess Dooley

Jillanne Person

Joan Poach

Karen Allison

Karen Bard

Karen Williams

Katherine Frick

Kerry Casper

Kim Rhoades

LeAnn Hilgert

Lee Hughes

Leslie Hershberger

Liz Williams

Mary Louise Wood

Nancy Zennie

Pam Mason

Rita Bohlumbohm

Ruth Mathews

Sarah Gonzalez

Sarah Lee

Shelby Hughes

Shelley Balls

Susan James

Tana Stith

Tanya Engel

Taylor Ruckman

Vicki Hayman

Issued in furtherance of extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Kelly Crane, director, University of Wyoming Extension, University of Wyoming, Laramie, Wyoming 82071.

The University's policy has been, and will continue to be, one of nondiscrimination, offering equal opportunity to all employees and applicants for employment on the basis of their demonstrated ability and competence without regard to such matters as race, sex, gender, color, religion, national origin, disability, age, veteran status, sexual orientation, genetic information, political belief, or other status protected by state and federal statutes or University Regulations.

Reference to commercial products or trade names is made with the understanding that no discrimination is intended and no endorsement by University of Wyoming is implied.

CONTENTS

How Altitudes Affect Baking.....3

Altitude Adjustments3

Tools and Guidelines.....4

Helpful Baking Tools5

General Baking Guidelines7

Weight Conversions..... 12

Drop and Shaped Cookies14

Chocolate Chip Cookies..... 17

Chunky Macadamia Nut White Chocolate Cookies 19

Orange Macadamia Nut Cookies 21

Classic Peanut Butter Cookies..... 23

Chewy Peanut Butter Cookies..... 25

Crispy Peanut Butter Cookies 27

Soft Oatmeal Raisin Cookies..... 29

with spiced oatmeal dried fruit variation..... 29

Wyoming Monster Cookies 31

Crisp Gingersnaps..... 33

Soft Ginger Molasses Cookies 34

Egg Yolk Lemon Cookies..... 35

Soft Orange Cookies..... 37

Frosted Chai Spice Snickerdoodles 39

Sea Salt Fudge Cookies 41

Cut-Out Sugar Cookies 42

Drop Sugar Cookies 45

Almond Thumbprint Cookies..... 47

Chocolate Thumbprint Cookies 49

Thumbprint Cookie Fillings 50

Brownies..... 54

Classic Cake Brownies 57

Fudge Brownies..... 59

Frosted Brownies..... 61

Bar Cookies 62

Fruit Bars..... 65

with cranberries, raspberries, blueberries, or

blackberries 65

Lemon Bars..... 67

Sour Cream Topped Lemon Bars..... 69

Browned Butter Frosted Pumpkin Bars..... 71

Pumpkin Pie Crumb Topped Bars 73

Cream Cheese Frosted Gingerbread Bars..... 75

Coconut Bars 77

Salted Caramel Bars..... 79

with Pecan Turtle Bar variation..... 79

Pecan Pie Shortbread Bars..... 81

Southern Pecan Pie Bars 83

Peppermint Crunch Shortbread Bars..... 85

Red Velvet Magic Cookie Bars 87

Scrumptious Sugar Cookie Bars..... 89

Cakes..... 90

Angel Food Cake 92

Applesauce Cake..... 95

Chocolate Cake 97

Egg Yolk Spice Cake 99

Red Velvet Cake 101

Sponge Cake 102

White Cake 104

Yellow Cake 107

with Sprinkle Cake variation 107

Cheesecake..... 108

Chocolate Cheesecake..... 110

New York Style Vanilla Cheesecake 112

Pumpkin Cheesecake with Gingersnap Crust 114

Cream Puffs and Éclairs116

Cream Puff or Éclair Shells 118

Cream Puff Fillings and Glazes 120

Doughnuts122

Cake Doughnuts 124

Muffins126

Caramelized Bacon and Cheese Muffins 128

Cheesecake-Filled Rhubarb Muffins..... 130

Countless Creative Muffins 131

with Countless Creative Variations..... 132

Double Chocolate Muffins..... 135

Fruit Oatmeal Streusel Muffins..... 136

Pumpkin Spice Streusel Muffins 139

Scones.....	140
Scone Spreads.....	141
Apricot White Chocolate Scones.....	143
Blueberry Lemon Cream Scones.....	144
Cranberry Orange Scones.....	145
Cream Scones.....	146
with variations.....	146
Pumpkin Scones.....	148
Bacon Cheddar Scones.....	149
Pancakes.....	150
Buttermilk Pancakes.....	153
Fabulous Fluffy Pancakes.....	155
Waffles.....	156
The Ultimate Buttermilk Waffle.....	159
Oat Cornmeal Waffles.....	161
Biscuits.....	162
Baking Powder Drop Biscuits.....	165
Baking Powder Cloud Biscuits.....	167
Easy Buttermilk Biscuits.....	169
Buttermilk Drop Biscuits.....	171
Brittany's Flaky Buttermilk Biscuits.....	173
Buttermilk Cream Cheese Biscuits.....	175
Quick Breads.....	176
Fresh Corn Cornbread.....	179
with jalapeño cheddar and muffin variations.....	179
Honey Buttermilk Cornbread.....	181
with muffin variation.....	181
Sweet Buttermilk Cornbread.....	182
with muffin variation.....	182
Tender Cornbread.....	183
with muffin variation.....	183
Native American Frybread.....	185
Bacon, Cheese, and Olive Batter Bread.....	187
with variations.....	187
Buttermilk Cheese Batter Bread.....	189
Buttery Beer Bread.....	191
Honey Beer Bread.....	193
Banana Bread.....	195
Iced Lemon Loaf.....	196
Orange Glazed Poppy Seed Bread.....	199
Pear Spice Bread.....	201
with peach and apple variations.....	201
Pineapple Carrot Bread.....	203
Fresh Strawberry Bread.....	205

Zucchini Bread.....	207
Chocolate Zucchini Bread.....	209
White Soda Bread.....	211
Brown Soda Bread.....	213

Yeast Breads.....	214
Bagels.....	218
Braided Brioche Bread.....	220
Chocolate Babka.....	222
Easy Bowl Peasant Bread.....	225
Dutch Oven Bread.....	227
French Bread Loaves or Rolls.....	228
Garlic Naan.....	231
Honey Whole Wheat Bread.....	233
Italian Focaccia Bread.....	234
with variations.....	234
Molasses Oatmeal Bread.....	236
Overnight No-Knead Bread.....	238
with variations.....	238
Soft Pretzels.....	241
White or Whole-Wheat Pita Bread.....	243

Savory and Sweet Rolls and Breadsticks.....	244
Dinner Roll Flavor Variations.....	246
Quick Whole Wheat Rolls.....	247
Quick Honey Rolls.....	249
Muffin Tin Batter Rolls.....	251
Butterhorn Rolls.....	253
Garlic Cheese Rolls.....	254
Twisted Parmesan Garlic Breadsticks.....	257
Cinnamon Rolls.....	259
Caramel Cinnamon Rolls.....	261
Orange Sweet Rolls.....	265

Pizza.....	268
Artisan-style Pizza Dough.....	270
Thin Crust Pizza Dough.....	272

Index.....	274
-------------------	------------

HOW ALTITUDES AFFECT BAKING

Since most recipes are created for sea level, success at high altitudes may require adjustments in time, temperature, or ingredients. If you are new to Wyoming, you may wonder why cookies crumble or cakes fall. At 3,000 feet or more above sea level (which includes ALL of Wyoming), you get to blame the altitude!

Higher altitude means lower air pressure. Lower air pressure affects baked goods in two main ways: they lose moisture more quickly and rise more easily.

Liquids evaporate faster because water boils at lower temperatures. Water boils at 212°F at sea level. With each 500-foot increase in elevation, the boiling point of water is lowered by just under 1°F. At 7,500 feet, for example, water boils at about 198°F.

This quicker evaporation can make baked goods more prone to sticking as sugar becomes more

concentrated. Some cakes will not set, or by the time they do, they are dry and crumbly.

Leavening occurs faster, and gas bubbles tend to group in large, irregular pockets in a batter or dough. This can create a coarse-textured cake. Also, the pressure within rising batter can build, stretching cell walls and causing them to burst. The collapse of cell walls means the cake falls.

High-altitude problems usually can be corrected by adjusting baking temperature and one or more key ingredient, including baking powder, baking soda, sugar, liquid, or fat. Make only one adjustment at a time.

In general, to reinforce cell walls, decrease sugar and fat (the tenderizers) and increase eggs and flour (the strengtheners). Reducing leavening agents (baking powder, baking soda, etc.) can relieve pressure within the cells.

ALTITUDE ADJUSTMENTS

If a recipe does not work at your elevation, try these adjustments.

At 3,000 feet

- Reduce baking powder $\frac{1}{8}$ teaspoon for each teaspoon
- Reduce sugar 0–1 tablespoons per cup
- Increase liquid 1–2 tablespoons per cup
- Increase oven temperature by 25°F

At 5,000 feet

- Reduce baking powder $\frac{1}{8}$ – $\frac{1}{4}$ teaspoon for each teaspoon
- Reduce sugar 0–2 tablespoons per cup
- Increase liquid 2–4 tablespoons per cup
- Increase oven temperature by 25°F

At 7,000+ feet

- Reduce baking powder $\frac{1}{4}$ teaspoon for each teaspoon
- Reduce sugar 1–3 tablespoons per cup
- Increase liquid 3–4 tablespoons per cup
- Increase oven temperature by 25°F



Some unexpected things happened while we were testing at high altitudes. However, these cinnamon rolls were still delicious. For a cinnamon roll recipe that will not explode in your oven, see page 263.

TOOLS AND GUIDELINES

Helpful Baking Tools

Baking trays and pans	5
Baking stone or steel	5
Bench scraper	5
Biscuit cutters	5
Citrus juicer	5
Cookie/muffin scoops	5
Bowl scraper	5
Bread knife	5
Danish dough whisk	5
Electric mixer	5
Fine-mesh sieve/sifter	5
Instant read food thermometer	5
Kitchen scale	5
Measuring cups and spoons	5
Metal turner	5
Nonstick spray	5
Oven thermometer	5
Pastry blender	6
Parchment paper	6
Pastry brush	6
Pastry mat	6
Proofing box	6
Proofing bucket	6
Rolling pin	6
Spatula/scraper	6
Springform pan	6
Whisk	6
Wire cooling rack	6
Zester/rasp grater/microplane	6

General Baking Guidelines

Read the recipe	7
Altering recipes	7
Prep	7
Measure properly	7
Pans	7
Baking measurement equivalents	7
Food safety	8
Do not eat raw dough	8
Cleaning	8
Pan prep	8
Quality ingredients	8
Expiration dates	8
Ingredient temperature	8
Butter temperature	8
Mix in order	8
Do not undermix or overmix!	8
Sifting	9
Creaming	9
Folding	9
Portioning cookies and muffins	9
Oven temperature	9
Oven racks	9
Preheat the oven	9
Convection ovens	9
Do not peek! Keep the oven door closed	9
Doneness	9
Use cooled baking sheets	9
Cooling	10
Ingredient substitutions	10
Unsalted butter	10
Eggs	10
Partial eggs	10
Separating eggs	10
Yeast	10
Foaming yeast	10
Rise time	10
Whipping cream	10
Whipping egg whites	11
Using add-ins	11
Egg wash	11
Parchment slings	11
Cutting desserts	11

Helpful Baking Tools

Baking trays and pans

A selection of nonstick baking trays and pans is useful. A rectangular baking pan (9x13-inch) is a definite must-have. For small batch baking, invest in an 8x8 or 9x9-inch pan. Two or three round cake pans are needed for layer cakes. A jelly-roll pan (10x15-inch) is needed for making cake rolls and some bars. Occasionally, a half sheet (12x18-inch) baking pan is needed for sheet cakes and bars. A loaf pan is essential for both quick and yeast breads. There are several sizes, so select the correct size for your recipe. A muffin pan is needed for cupcakes, muffins, and other baked goods. You definitely need at least one cookie sheet in your kitchen, and you will probably benefit from having two.

If you do not have nonstick trays or pans, you can either season the trays with butter, nonstick baking/cooking spray, oil, shortening, or use baking parchment paper.

Baking stone or steel

A baking stone or baking steel is best for baked goods such as biscuits, bread, pizza, and pastries. It generates high heat that is spread evenly for a perfect bake.

Bench scraper

A bench scraper is indispensable. Use it to cut dough, scrape flour and dough off the work surface, and get a perfectly smooth side on an iced cake.

Biscuit cutters

Biscuit cutters cut through dough easily and make a clean cut. A nested set comes with several sizes.

Citrus juicer

You can just as easily use your hands or a fork to help squeeze out the juice of a lemon for your citrus desserts, but if you want to get every last drop, invest in a juicer.

Cookie/muffin scoops

A scoop is not just for perfectly shaped cookies! We suggest several sizes for cookies, cupcakes, muffins, pancakes, waffles, and other baked items.

Bowl scraper

This is the ideal hand-held tool for scraping batter and dough out of mixing bowls.

Bread knife

To get a good slice of perfectly crusty homemade bread, you will need a good bread knife. It must be serrated to cut through the loaf without crushing the texture inside while preserving the crust outside.

Danish dough whisk

A Danish dough whisk is made of stiff looped wire and is designed to blend ingredients—especially when it comes to bread recipes. The shape also makes it easy to whip batters together.

Electric mixer

This is not an essential piece of equipment. However, it is incredibly useful in shortening the kneading time and is less hard work on the arms!

Fine-mesh sieve/sifter

A sieve or sifter is useful for sifting dry ingredients or adding a dusting of powdered sugar to a finished pan of brownies or cookies.

Instant read food thermometer

Water used in yeast baked goods should be 105°F–115°F. Confirm baked goods are fully cooked by reaching the correct internal temperatures.

Kitchen scale

As accuracy is key in baking, a good scale is necessary for measuring out ingredients.

Measuring cups and spoons

You will need both dry and wet measuring cups to accurately measure the ingredients. Baking is all about precision, so having a full set of measuring cups and spoons on hand made of quality material is essential.

Metal turner

Having a turner with a thin metal blade is especially handy, and it will be flexible enough to easily slide under anything you are moving without squishing the dough or crumbling cookies.

Nonstick spray

Nonstick spray is a MUST! Baking spray combines cooking oil spray with flour. Cooking spray is only oil. It prevents bread dough from sticking and helps your delicious baked goods to release easily from the pan!

Oven thermometer

Place it in the oven, so you always know the actual temperature. Unless you have a brand new or

regularly calibrated oven, your oven's temperature is likely inaccurate.

Pastry blender

If you are big on baking, this is a handy tool to have. It will make cutting cold butter or shortening in flour easier.

Parchment paper

If you haven't been baking with parchment paper, start now! It will make clean-up much easier and prevent your baked goods from sticking to the pan. Avid bakers can also consider investing in a reusable silicone baking mat.

Pastry brush

A pastry brush can be used to grease a pan, coat dough with melted butter or egg wash, or "paint" milk on top of a piecrust.

Pastry mat

A good pastry mat should be made from high-quality, food-grade silicone. It should also be flexible, nonstick, and reusable. Choose a mat with size measurements. You can cover a work surface with a pastry mat and use it as an easy-to-clean, nonstick prepping surface to knead, roll, shape, and cut dough.

Proofing box

Ensure you get consistent rising results every time with a countertop proofer. It is an investment that is worth the money if you are an avid bread maker.

Proofing bucket

Yeast bread recipes will suggest you proof the dough until it doubles in size. If you use a proofing bucket, you will be able to tell precisely when your dough has reached the right volume.

Rolling pin

Rolling pins are useful for rolling out bread dough, cookie dough, and, pie crusts, but there are other ways you can put this tool to work in your kitchen. For example, if you do not have a food processor and need to crush cookies, chips, or crackers for a recipe, just put them in a sealable bag, then use your rolling pin to smash them to pieces.

Spatula/scrapper

This tool is ideal for scraping the last bit of batter or dough out of a bowl or for scraping all the nooks and

crannies out of a jar. Silicone scrapers will stand up to high heat better than rubber ones.

Springform pan

This pan has a latch that opens so you can remove the sides, making it great for cheesecakes and deep-dish pizza.

Whisk

A hand whisk is good for combining dry ingredients and folding together light and airy batters. Most whisks consist of a long, narrow handle with a series of wire loops joined at the end.

Wire cooling rack

This handy tool allows air to circulate around baked goods as they cool. No one wants soggy, overbaked breads, cookies, and cakes, so make sure you have a wire rack on hand in your kitchen.

Zester/rasp grater/microplane

While having this tool on hand will certainly make zesting easier, it is not strictly necessary. This incredible tool will do quick work at zesting citrus fruit, grating hard cheese or spices, mincing garlic or ginger, and shaving chocolate.

General Baking Guidelines

Read the recipe

Read the entire recipe before baking to avoid mistakes, wasting ingredients, and a failed recipe. Take an inventory of everything you will need.

Altering recipes

Do not alter the recipe until it has been made successfully at least once.

Prep

Read through the list of ingredients from the recipe, then get them all prepared on the workspace. Measure the ingredients before starting a recipe. Place the ingredients on your left side. Once the ingredient has been measured, move it to the right side.

Measure properly

Excellent baking requires precise ratios. One of the most crucial baking tips is correctly measuring ingredients. If possible, use a kitchen scale to weigh ingredients. Measure dry ingredients in measuring cups or spoons because these are specially designed for dry ingredients. For liquid ingredients, use liquid measuring cups.

- **How to measure flour**—Stir the flour in its container to break up clumps. Then, use a spoon and lightly spoon the flour in the measuring cup.

Do not scoop the measuring cup in the container. Use a flat straight edge (such as the straight back of a knife) to level off the top of the flour.

- **How to measure granulated sugar**—Scoop it out of the container or package with a measuring cup or spoon until it is overflowing. Then level it off by sweeping a metal spatula or flat side of a knife across the top.
- **How to measure powdered sugar**—Use the spoon and level method for flour.
- **How to measure brown sugar**—Fill the cup and use the back of a spoon to firmly pack it in the measuring cup. Level the sugar with the rim of the cup. Packed brown sugar should hold the shape of the cup when it is turned out.
- **How to measure liquids**—With the measuring cup on the counter, fill it to the desired measure. Then, bend down to eye level with the cup and check the level with the mark. When measuring sticky liquids such as honey or molasses, first spray the measuring cup with nonstick spray for easier pouring. Some newer liquid measuring cups are made so they can be accurately read from above.

Pans

Use the size of the pan stated in the recipe. Too big of a pan can cause dry bars and too small of a pan can cause under baked bars.

The size of a baking pan or dish is measured across the top of the container from the inside edge to the inside edge. The depth also is measured on the inside of the pan or dish from the bottom to the top of the rim.

Larger, shallower pans need increased heat. Smaller, deeper pans need decreased heat.

A dark metal pan absorbs and distributes heat more quickly and thoroughly than lighter-colored pans. When baking in a dark pan (black or almost black), reducing both oven temperature and baking time yields great results. Reduce the oven temperature by 25°F and check the baked good a few minutes early.

If using a light pan for baking a crusty item, increase the temperature by 25°F.

If baking in a glass pan, reduce the oven temperature by 25°F.

BAKING MEASUREMENT EQUIVALENTS

3 teaspoons = 1 tablespoon

2 tablespoons = $\frac{1}{8}$ cup

4 tablespoons = $\frac{1}{4}$ cup

5 tablespoons + 1 teaspoon = $\frac{1}{3}$ cup

6 tablespoons = $\frac{3}{8}$ cup

8 tablespoons = $\frac{1}{2}$ cup

10 tablespoons + 2 teaspoon = $\frac{2}{3}$ cup

12 tablespoons = $\frac{3}{4}$ cup

16 tablespoons = 1 cup

2 cups = 1 pint

2 pints = 1 quart

16 ounces = 1 pound

FOOD SAFETY

Keep raw foods such as flour or eggs separate from ready-to-eat foods.

Do not eat raw dough

Do not eat or taste unbaked products that are intended to be baked, such as dough or batter! Raw eggs can contain *Salmonella* bacteria. In addition, flour has not been treated to kill bacteria such as *Escherichia coli*, also known as *E. coli*.

Cleaning

Clean up thoroughly after handling flour, eggs, or raw dough:

- Wash your hands with running water and soap after handling flour, raw eggs, or any surfaces they have touched.
- Wash bowls, utensils, countertops, and other surfaces with warm, soapy water.
- Sanitize work surfaces or countertops after cleaning with a mixture of 1 teaspoon bleach per gallon of water. Allow surfaces to air dry.

Pan prep

Prep the pan before the batter to make sure it is ready to go right when you need it. We recommend always lining baking sheets, cake pans, and baking dishes with parchment paper. Parchment paper helps batter and dough bake evenly. To prevent sticking, use parchment paper, baking mats, or nonstick spray. Baking sprays incorporate flour in the spray.

Pan prep also cuts down on cleaning time.

Quality ingredients

Use quality ingredients. Different brands have varying levels of moisture, fat, and protein. Using good-quality vanilla extract and chocolate gives your baked goods the best possible flavor.

Expiration dates

Check the expiration date of the ingredients. Baking powder, baking soda, and yeast lose their lifting power over time.

To test baking soda, pour three tablespoons of white vinegar in a bowl, then stir in ½ teaspoon of baking soda.

To test baking powder, add ½ teaspoon of baking powder to three tablespoons of water. In either instance, if the solutions vigorously fizz, then the leavening agent is still good, so proceed with your baking endeavors. If they do not fizz, it is time to restock with a new product.

Spices lose their intensity over time. Open the container and smell.

Ingredient temperature

If a recipe calls for room temperature butter, make sure all other ingredients are room temperature. This includes eggs, milk, sour cream, or other dairy products. When cold ingredients touch creamed butter, the butter will cool down and solidify again. Place eggs in warm water for 10 minutes and/or microwave dairy ingredients other than butter for about 10 seconds before using.

Butter temperature

Butter should be prepped as suggested in the recipe. The temperature of butter can dramatically affect the texture of baked goods. There are three different consistencies of butter baking recipes typically call for: room temperature/softened butter, chilled or frozen, and melted.

- **Room temperature/softened butter** is cool to touch, not warm. When you press it, your finger will make an indent. Your finger will not sink down in the butter, nor will your finger slide. The butter should not be shiny or greasy. If the cakes are dense or cookies overspread, you are probably softening the butter too much. The best way to soften butter for a recipe is to set it out on the counter for about 1–2 hours prior to beginning the recipe. To soften butter quickly, pour 2 cups of water in a microwave-safe cup or bowl. Microwave it for 2 minutes until extremely hot. Meanwhile, place thin-sliced pieces of butter in a heatproof bowl or on a plate. Spread it out so the pieces of butter can warm up quickly and evenly. Remove water from the microwave. Place butter inside. Quickly close the microwave. The radiant heat will soften the butter in about 10 minutes.
- **Chilled butter** is butter that has been well chilled in the refrigerator or freezer so it does not melt during mixing.
- **Melted butter** should be liquified and lukewarm. If melted butter is too hot, it can cook the eggs in the batter.

Mix in order

Sugar and butter should almost always be beaten or creamed together before adding anything else. Dry ingredients should be combined and whisked together thoroughly in one bowl before adding liquids. Liquid ingredients should always be added after the first two steps are complete. This method creates smooth, even mixing.

Do not undermix or overmix!

Undermixing or overmixing will affect the texture and volume of baked goods. Very rarely should you ever mix dough or batter until all of the lumps are

gone. Read the recipe to be sure which method to use, electric or hand mixing. One minute of medium beating time with a mixer equals about 150–180 strokes by hand.

Sifting

The purpose of sifting dry ingredients is to break up any lumps that might have formed and to add air.

The most common substitution for a flour sifter is a fine mesh strainer. Over a mixing bowl, hold the strainer handle with one hand, use the other hand to gently tap the strainer. The dry ingredient will sift through the strainer.

If the recipe calls for “2 cups sifted flour,” sift the flour in a bowl, then measure it. However, if the recipe calls for “2 cups flour, sifted,” measure the flour first, then sift it. A cup of flour sifted before measuring will weigh 20 to 30 percent less than a cup of flour sifted after measuring and that difference can make a huge impact on the texture of finished baked goods.

Sifting is recommended when making light cakes or biscuits and when incorporating cocoa powder in other dry ingredients.

Creaming

Creaming butter and sugar means beating it at high speed with an electric mixer until the butter is fluffy and the sugar breaks down. We recommend creaming for 3–5 minutes. To see if it is ready, roll some of the mixture between your fingers. The sugar should be completely dissolved. Skipping this step affects the light, airy quality of baked goods.

Folding

To “fold” an ingredient in the batter, always start at the bottom of the bowl and sweep the spatula over the top to incorporate the new item gently in the batter. Rotate the bowl to ensure even folding.

BAKED GOODS INTERNAL DONENESS TEMPERATURES

Take the internal temperature in the center of baked goods. Items are fully baked when they reach these internal temperatures:

Cheesecakes — 150°F. Remove from oven at 150°F to avoid cracking. The internal temperature should rise to 160°F while it cools.

Soft yeast rolls — 190°F

Cakes, cupcakes, quick breads, scones, biscuits — 200°F–209°F

Crusty yeast breads — 210°F

Portioning cookies and muffins

Use a scoop to make perfect portions.

Oven temperature

Use an oven thermometer. Place it in the center of your oven so you always know the actual temperature. If you use a convection oven, reduce the oven temperature by 25°F. Best to reduce the baking time as well. Your eyes are the best tools for determining when a baked good is done.

Oven racks

Position the pans and baking sheets as close to the center of the oven as possible unless otherwise noted in the recipe. The pans should not touch each other or the oven walls. If the oven is not wide enough to put pans side by side, place them on different racks and slightly offset to allow for air circulation. Do not place pans directly over one another, and do not crowd the oven since this creates uneven baking.

Preheat the oven

Always preheat the oven to the specified temperature before putting baked goods in the oven. The temperature will highly affect the outcome of the product.

Convection ovens

Convection heat offers greater airflow and drying while baking, creating higher crustier baked goods. If you like to use convection baking on cookies and breads, it tends to create fuller cookies with a crispy exterior and soft center. Convection ovens also bake perfectly browned crusty bread.

A general rule of thumb is to reduce the temperature by 25°F and check the baked goods 5–10 minutes before the specified bake time when adjusting a recipe from conventional baking to convection.

Do not peek! Keep the oven door closed

It is so tempting to keep opening and closing the oven door to peek inside to see your cake rising, cookies baking, and cupcakes puffing up. But doing so can let cool air in, which interrupts the baked good from properly cooking and/or rising. Rely on the light in the oven if it has one.

Doneness

Do not overbake! Always set the timer to the minimum baking time, then check for doneness. Cookies are usually best when pulled out of the oven slightly undercooked in the center. Once they have cooled on the warm baking sheets, the centers will set.

Use cooled baking sheets

Cool baking sheets between batches before reusing. After the baked goods are transferred to a cooling

rack, rinse the baking sheets under cold water until cool to the touch. Then dry them with a towel.

Cooling

Most baked items need to be completely cooled before cutting and serving.

Cool baked items before frosting! Never frost a baked good until it has thoroughly cooled. The frosting will melt and slide off.

To quickly cool a baked good, place it in the refrigerator for 20–30 minutes or in the freezer for 10–15 minutes to bring the temperature down.

Ingredient substitutions

Substitute ingredients at your own risk. Substitutions for wheat flour, sugar, and butter can alter the baked good. Baked goods are meant to be treats, and treats are meant to be enjoyed in moderation.

- **Cake flour substitution**—Measure 1 cup of all-purpose flour. Remove 2 tablespoons of the flour and place back in the container. Add 2 tablespoons cornstarch to the flour. Sift twice. Measure from this mixture.
- **Buttermilk substitution**—Add 2 teaspoons of fresh lemon juice or white vinegar to a liquid measuring cup. Add enough milk to make 1 cup. Whisk together, then let sit for 5 minutes before using in the recipe. Whole milk is best for the sour milk substitute, though lower-fat or nondairy milks work in a pinch.
- **Shortening substitution**—1:1 ratio shortening to butter or margarine

Unsalted butter

Baking with unsalted butter also means you have control of the sodium level in your baked goods. If you substitute salted butter in a baked recipe, reduce the added salt by half.

Eggs

Make sure you are using the right size eggs for the recipe.

Partial eggs

Usually, one large egg contains about 3 tablespoons of egg (1 tablespoon of yolk and 2 tablespoons of white). By weight, one large egg usually weighs around 45 grams. If desired, weigh the contents of the egg on a kitchen scale to find its exact weight. Crack the egg in a measuring cup or small bowl. Hand whisk the egg until the yolk and white are thoroughly combined. For half an egg, measure out 1½ tablespoons.

Separating eggs

The best way to separate eggs for baking is to start with cold eggs. Crack the egg on the counter, strain out the yolk through your fingers or egg separator, and place in separate bowls. Remove any shell debris with half of an eggshell or wet a finger before removing fragments.

Yeast

Yeast is a single-cell fungi organism called *Saccharomyces cerevisiae*. ¼ ounce of dry active yeast = 2¼ teaspoons of active dry yeast or rapid-rise yeast.

Foaming yeast

Foam or bloom yeast by adding active dry yeast to warm water. The warm water should be 105–115°F. If yeast is added to water that is too hot, it will kill the yeast. If the water is too cold, it will not activate the yeast. Most recipes state to combine water, yeast, and sugar. Then allow the yeast to sit for at least 5 minutes to foam. If it does not foam, you will need to start again.

Rise time

Yeast doughs usually call for two rise times. The first is 1–2 hours to double the dough in size. Then deflate the dough, roll, cut, or separate as needed and rise again for approximately 30–45 minutes before baking.

The general rule of thumb for rising is one hour to double in size, then half the time on the second rise. Heavy dough with dense grains may take longer to rise.

If you do not allow enough rise time, the item will be dense and compact. If you allow the dough to rise too long, it may deflate in the oven.

Whipping cream

Place a metal or glass mixing bowl and whisk or beaters in the freezer for 20 minutes to get as cold as possible. Use chilled heavy whipping cream. Using an electric mixer, whip the chilled cream on medium-high speed until it thickens, then lower the speed and continue whipping until soft, firm or stiff peaks form, as specified in the recipe. Stop the mixer and check the consistency of the whipped cream as you go. Over beating the cream will turn it to butter, and under whipped cream will deflate and separate more quickly.

If sweetening the cream, use powdered sugar. The smaller sugar crystals are less likely to puncture and deflate the foam, and it usually contains some cornstarch, which can aid with thickening.

Whipping egg whites

Separate cold eggs. There should be no yolk in the whites. Allow the egg whites to come to room temperature. Pour the whites in a clean, dry bowl. Whip the whites at medium speed until soft, firm or stiff peaks form, as specified in the recipe. Stop the mixer and check the consistency of the whipped whites as you go. If egg whites are beaten past the point of stiff peaks, the matrix of proteins will break down and the foam will collapse. The egg whites will become grainy, watery, and flat. They can not be salvaged.

Using add-ins

Coat add-ins such as chips, fruit, and nuts with flour to prevent them from sinking to the bottom.

Egg wash

This mixture of egg and water is used to seal the dough together and to add color and shine on the crust of baked goods.

Parchment slings

Making a parchment sling is a simple way to keep cleanup easy and the fastest way to get baked goods out of the pans without sticking. Follow these steps for the perfect parchment sling:

1. Cut a piece of parchment paper to fit the width of the pan and extend about 1–2 inches over the sides of the pan. If desired, cut a second piece of parchment to run along the opposite side of the pan, again leaving about 1–2 inches of overhang.
2. Lightly coat the entire pan with a thin layer of nonstick spray. This will hold the parchment paper in place. Press the parchment paper in the pan.
3. Pour the batter in slowly and bake, following your recipe. Let cool after baking.
4. After the baked good has thoroughly cooled, use the overhanging parchment to gently lift the item out of the pan to slice.

Cutting desserts

If the dessert is cold, use a hot knife. Run it under hot water and wipe dry. If the dessert is hot, use a chilled knife. Place in the freezer for a few minutes and work fast. For clean slices, wipe the blade with a wet paper towel between each slice.

Weight Conversions

Applesauce

1 c – 255 g

Barley malt syrup

2 tbsp – 42 g

¼ c – 84 g

⅓ c – 112 g

Brown sugar, packed

¼ c – 53 g

⅓ c – 71 g

½ c – 107 g

⅔ c – 142 g

¾ c – 160 g

1 c – 213 g

1¼ c – 266 g

1½ c – 320 g

Butter

1 tbsp – 15 g

2 tbsp – 29 g

3 tbsp – 44 g

6 tbsp – 87 g

¼ c/4 tbsp – 57 g

⅓ c – 75 g

½ c/8 tbsp – 113 g

10 tbsp – 145 g

¾ c/12 tbsp – 170 g

1 c/16 tbsp – 226 g

1¼ c/20 tbsp – 283 g

1½ c/24 tbsp – 339 g

2 c/32 tbsp – 452 g

Cheese, grated cheddar

1 c – 113 g

Cheese, grated Parmesan

½ c – 50 g

⅓ c – 33 g

1 c – 100 g

Chocolate chips

⅓ c – 57 g

½ c – 85 g

¾ c – 129 g

1 c – 170 g

1½ c – 255 g

Chocolate chips, mini

1/2 c – 89 g

1 c – 177 g

Chocolate chopped

¼ c/1.5 oz – 45 g

½ c/3 oz – 90 g

⅔ c/4 oz – 115 g

1 c/6 oz – 175 g

Cocoa

¼ c – 21 g

⅓ c – 28 g

½ c – 42 g

¾ c – 63 g

1 c – 84 g

1¼ c – 105 g

Coconut, sweetened, shredded

¼ c – 21 g

⅓ c – 28 g

½ c – 42 g

¾ c – 63 g

1 c – 85 g

1½ c – 113 g

Cornstarch

2 tbsp – 14 g

3 tbsp – 21 g

¼ c – 28 g

¾ c – 84 g

Corn syrup

2 tbsp – 39 g

¼ c – 78 g

1 c – 312 g

Cornmeal

½ c – 78 g

¾ c – 117 g

1 c – 156 g

Cream

2 tbsp – 29 g

¼ c – 57 g

⅓ c – 76 g

½ c – 114 g

⅔ c – 152 g

¾ c – 171 g

1 c – 227 g

Cream cheese

2 tbsp – 29 g

¼ c/2 oz – 57 g

½ c/4 oz – 114 g

1 c/8 oz – 227 g

Egg, whole

1 large – 50 g

2 large – 100 g

3 large – 150 g

4 large – 200 g

Egg, white

1 large – 35 g

2 large – 75 g

3 large – 105 g

4 large – 140 g

Egg, yolk

1 large – 14 g

2 large – 28 g

3 large – 42 g

4 large – 56 g

Flour, all-purpose, bread, cake

2 tbsp – 15 g

¼ c – 30 g

⅓ c – 40 g

½ c – 60 g

⅔ c – 80 g

¾ c – 90 g

1 c – 120 g

1¼ c – 150 g

1½ c – 160 g

1¾ c – 180 g

1¾ c – 210 g

2 c – 240 g

2 c + 2 tbsp – 255 g

2¼ c – 270 g

2½ c – 300 g

2⅔ c – 320 g

2¾ c – 330 g

3 c – 360 g

3¼ c – 390 g

3½ c – 420 g

3¾ c – 450 g

4 c – 480 g

4¼ c – 510 g

4½ c – 540 g

4¾ c – 570 g

Flour, all-purpose, bread, cake

(continued)

5 c – 600 g

5½ c – 660 g

6 c – 720 g

Flour, pizza 00

¾ c – 87 g

1 c – 116 g

3 c – 348 g

3¾ c – 435 g

Flour, whole wheat

¼ c – 28 g

½ c – 56 g

1 c – 113 g

1½ c – 169 g

2¼ c – 254 g

4½ c – 508 g

Hazelnut spread

2 tbsp – 37 g

¼ c – 74 g

½ c – 148 g

Honey

1 tbsp – 21 g

2 tbsp – 42 g

3 tbsp – 63 g

¼ c – 84 g

⅓ c – 113 g

Jam or Preserves

⅓ c – 43 g

¼ c – 85 g

½ c – 170 g

Lemon or Key Lime Juice

2 tbsp – 29 g

¼ c – 57 g

1/3 c – 76 g

⅔ c – 152 g

1 c – 227 g

Macadamia nuts

1 c – 149 g

8 oz/1¼ c – 227 g

Maple syrup

2 tbsp – 39 g
 ¼ c – 78 g
 ½ c – 156 g

Milk/buttermilk

1 tbsp – 14 g
 2 tbsp – 28 g
 3 tbsp – 42 g
 4 tbsp – 56 g
 6 tbsp – 84 g
 ⅓ c – 76 g
 ½ c – 114 g
 ⅔ c – 152 g
 ¾ c – 168 g
 1 c – 227 g
 1⅓ c – 255 g
 1½ c – 283 g
 2 c – 454 g
 5 c – 1135 g
 5½ c – 1211 g

Molasses

¼ c – 85 g
 ⅓ c – 113 g
 ¾ c – 225 g
 1 c – 340 g

Oats, old-fashioned or quick

¼ c – 22 g
 ⅓ c – 30 g
 1 c – 89 g
 1¼ c – 111 g
 2 c – 178 g
 3 c – 267 g

Oil

¼ c – 50 g
 ⅓ c – 66 g
 ½ c – 99 g
 1 c – 198 g

Olive oil

¼ c – 50 g

Orange juice

1 tbsp – 15 g
 2 tbsp – 30 g
 3 tbsp – 44 g
 4 T – 59 g
 ⅓ c – 79 g
 6 tbsp – 89 g
 2/3 c – 158 g
 1 c – 236 g

Peanut butter

¼ c – 68 g
 ⅓ c – 90 g
 ½ c – 135 g
 ⅔ c – 180 g
 ¾ c – 204 g
 1 c – 270 g

Pecans, chopped

½ c – 57 g
 ¾ c – 86 g
 1 c – 114 g
 1½ c – 171 g
 2 c – 228 g

Powdered sugar, unsifted

¼ c – 29 g
 ½ c – 57 g
 ¾ c – 86 g
 1 c – 114 g
 1½ c – 171 g
 2 c – 227 g
 2¼ c – 256 g
 2½ c – 284 g
 3 c – 342 g
 4 c – 454 g

Raisins, loose

1 c – 149 g
 1½ c – 224 g

Shortening

1 tbsp – 12 g
 ¼ c – 46 g
 ¾ c – 138 g
 1 c – 184 g

Sour cream

¼ c – 57 g
 ⅓ c – 76 g
 ½ c – 114 g
 ⅔ c – 152 g
 1 c – 227 g

Sugar

1 tbsp – 12 g
 2 tbsp – 25 g
 3 tbsp – 37 g
 ¼ c – 50 g
 ⅓ c – 66 g
 ½ c – 99 g
 ⅔ c – 132 g
 ¾ c – 150 g
 1 c – 198 g
 1¼ c – 248 g
 1½ c – 264 g
 1¾ c – 297 g
 1¾ c – 348 g
 2 c – 396 g
 2½ c – 495 g
 3 c – 594 g

Sweetened Condensed Milk

¼ c – 78 g
 ½ c – 156 g

Walnuts, chopped

½ c – 57 g
 1 c – 113 g

Water

1 tbsp – 14 g
 ¼ c – 57 g
 ½ c – 114 g
 ¾ c – 171 g
 1 c – 227 g
 1½ c – 341 g
 2 c – 454 g

Yogurt, Greek

½ c – 140 g
 1 c – 280 g

Rounding: .1–.4, rounded down, .5–.9, rounded up. Source: *King Arthur Baking Company Ingredient Weight Chart*, www.kingarthurbaking.com/learn/ingredient-weight-chart

DROP AND SHAPED COOKIES

The following cookie baking tips guarantee better cookies with every batch you bake.

Cookie Sheets

Choose heavy cookie sheets with a dull finish to promote even baking and prevent overbrowning. Dark cookie sheets absorb extra heat, which causes cookies to burn or overbrow. Shiny cookie sheets reflect heat that prevents cookies from evenly browning.

It is also best to choose a cookie sheet with low or no sides. High-sided cookie sheets keep cookies from evenly browning.

Line Cookie Sheets

Line the cooking sheets with parchment paper or a nonstick silicone mat. Unless the recipe tells you to grease the cookie sheet, do not do it.

Room Temperature

Use room temperature ingredients unless otherwise noted in the recipe. This includes eggs, butter, and other dairy products.

Use High-Quality Butter

Inexpensive butter can contain up to 19 percent water, which not only makes it harder for the eggs and butter to emulsify, but will also contribute to excess spreading. Use unsalted butter and add the exact amount of salt the recipe states.

Soften Butter

The butter should be starting to soften but still be slightly cool to the touch. When you press it, your finger will make an indent. Your finger will not sink down in the butter, nor will your finger slide. The butter should not be shiny or greasy.

If the butter is too cold, it will not cream properly and the resulting cookies will be too dense. On the other hand, if the butter is too soft, it will not hold enough air during the creaming process and thus produce a heavy, greasy dough rather than a fluffy one.

Creaming Butter

Start with soft butter and use an electric mixer to beat in the sugar until the mixture is light and fluffy. This usually takes about 3 to 5 minutes. The mixture should not be grainy when you rub it between your fingertips. As the butter is creamed, tiny air bubbles

form, which creates the structure of the dough and will later help the cookies to rise.

Measuring

Do not undermeasure the flour. Less flour means there is less to absorb all the wet ingredients in the cookie dough. Spoon and level flour or, better yet, weigh the flour. When making cookies, measure the sugar, flour, and other mix-ins as carefully as possible.

Measure liquid ingredients in a clear measuring cup.

Eggs

Make sure you are using the right size eggs for the recipe.

Adding eggs one at a time helps to ensure the eggs mix with the butter, rather than just mixing with each other. The eggs need to emulsify with the fat. Be sure to scrape the sides of the bowl, so all of the butter/sugar mixture is incorporated.

Add Dry Flour

The flour should be added in batches to ensure it is evenly dispersed and not difficult to mix. The more the flour and liquid are mixed, the more gluten will develop, creating a dense cookie.

Gently Mix

When adding in dry ingredients, be sure to mix until just combined. Do not overmix the cookie dough! A good rule of thumb is to stop mixing before you think you should.

Add-ins

Folding cookie add-ins in by hand reduces the chance of overmixing the dough, which can result in a tougher cookie.

Reserve some of the add-ins and press them onto the outside of the cookie dough before baking. This will ensure they are front and center after the cookies are baked, rather than hidden within the dough.

Do not Eat Raw Dough

Raw cookie dough is not safe to eat because it contains uncooked eggs and flour, which can cause foodborne illness if they are contaminated with harmful organisms.

Chill Cookie Dough

Chilling cookie dough ensures a thicker, more solid cookie with an enhanced flavor. Chilling cookie dough decreases the possibility of overspreading. Chilled cookie dough is also easier to handle and shape. If a recipe calls for chilling the cookie dough, do not skip this step! If a recipe yields super sticky cookie dough, chill it before rolling and baking.

Sometimes after refrigeration, cookie dough can be too stiff to roll/handle. If this is the case, let the cookie dough sit at room temperature for 10 minutes or more (depending on how long the dough has chilled) before baking.

Flour Cookie Cutters

Make sure to dip the cookie cutters in flour before you use them. This makes the cookie cutting process easier as the flour allows the cutter to more easily cut through the dough.

Uniform Size Cookies

A cookie scoop portions out the dough in a uniform shape and size to ensure the cookies will evenly bake.

Cookie Spacing

Space the cookie dough far enough apart on the sheets so they do not spread in each other as they bake. Most recipes specify about 2 inches apart.

Preheat The Oven

Preheat the oven for 15 minutes before baking unless the oven beeps when finished preheating.

Baking Cookies

To get the most even bake, use the middle rack. If possible, only bake one sheet of cookies at a time.

If you are baking two sheets of cookies at once, switch the position of the sheets from top to bottom and then rotate them from front to back halfway through.

Baking Time

Follow the recipe closely, and keep an eye on the cookies to avoid overbaking.

Use Cool Sheets

When baking cookies in batches, let the baking sheets cool to room temperature. The heat can cause cookies to spread. To cool a baking sheet quickly, run cool water over the bottom of the pan to cool it while keeping the top dry.

Let Cookies Rest

Let the cookies rest on the baking sheets for 2 to 5 minutes. This lets them cool just enough so they will not break when you slide them onto a spatula to move to a cooling rack.

Cooling Racks

Cooling racks allow air to circulate evenly on all sides of the cookie, preventing them from getting soggy. The best racks also have a tight grid to support soft or delicate cookies and keep them from falling through.

Decorating Cookies

Whether applying icing, frosting, a drizzle, or sprinkles, be sure to let cookies completely cool before decorating. Otherwise, the decorations will melt or run off. Let icing and drizzles dry and set completely before serving or storing.

Frosting Fix

Soft frosting can be fixed by adding extra powdered sugar. If the frosting is too thick to spread, slowly stir in a spoonful of liquid, one at a time, until it reaches the right consistency.

Storage

Store different varieties of cookies in separate containers. To prevent sticking, arrange the cookies in a single layer with parchment paper or wax paper between layers.

Freezing

Cookie dough may be frozen. For drop cookies, roll the cookie dough in balls and place them on a tray lined with parchment paper or plastic wrap. Freeze for one hour and then transfer in a gallon freezer bag. For slice-and-bake cookies, shape the dough in logs and wrap tightly in plastic wrap and foil. Cut-out cookies need to be flattened out before wrapping in plastic wrap and foil. Freeze cookie dough for up to 3 months.

Freeze unfrosted baked cookies for best results. Place the cooled cookies in a freezer bag and then squeeze as much air out of the bag as possible. Place the bagged cookies in another airtight container. Freeze baked cookies for up to 6 months.

To thaw frozen baked cookies, take them out of their freezing container and spread them out on a clean baking sheet until they come to room temperature.



Chocolate Chip Cookies

Prep: 20 minutes

Baking: 9–14 minutes per pan

Total: 1 hour

Servings: 36

3¾ cups (450 g) all-purpose flour (spoon and level to measure)

¼ cup (28 g) cornstarch

2 teaspoons baking soda

¾ teaspoon salt

½ teaspoon ground cinnamon

1½ cups (339 g) unsalted butter, room temperature

1½ cups (320 g) brown sugar, firmly packed

½ cup (99 g) sugar

2 large eggs, room temperature

1 tablespoon vanilla extract

1 cup (170 g) dark or bittersweet chocolate chips

½ cup (89 g) semi-sweet mini chocolate chips

1 cup (113 g) walnuts or other nut of your choice, chopped (see Note)

Parchment paper or non-stick baking mats

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk together the flour, cornstarch, baking soda, salt, and cinnamon; set aside.

In a large bowl, using an electric mixer, beat the butter, brown sugar, and sugar until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add eggs, one at a time, mixing well after each addition. Stir in the vanilla.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

Fold in the dark chocolate chips, semisweet chocolate chips and the walnuts.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Place 2 inches apart on the baking sheet.

Bake cookies for 9–14 minutes or until the edges are slightly golden.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Store cookies in an airtight container. Freeze for longer storage.

Note: For nut-free cookies, replace the 1 cup of nuts with 1 cup of chocolate chips.



Chunky Macadamia Nut White Chocolate Cookies

Prep: 20 minutes

Baking: 8–12 minutes per pan

Total: 1½ hours

Servings: 66

4 cups (480 g) all-purpose flour (spoon and level to measure)

1½ teaspoons baking soda

1 teaspoon baking powder

½ teaspoon salt

1 cup (226 g) unsalted butter, slightly softened

1 cup (184 g) shortening, room temperature

1½ cups (320 g) light brown sugar, packed

¼ cup (50 g) sugar

2 large eggs, room temperature

1 tablespoon vanilla extract

12 ounces (340 g) high-quality white chocolate chips or 12 ounces white chocolate, chopped

12 ounces (340 g) salted macadamia nuts, coarsely chopped

Parchment paper or non-stick baking mats

Preheat the oven to 375°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk together flour, baking soda, baking powder, and salt; set aside.

In a large bowl, using an electric mixer, beat the butter and shortening until well mixed. Add the sugars, and beat until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add eggs, one at a time, mixing well after each addition. Stir in the vanilla.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

Fold in the white chocolate and macadamia nuts until evenly distributed.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Place 2 inches apart on the baking sheet.

Slightly flatten the tops of the cookies with the bottom of a glass.

Bake cookies for 8–12 minutes, or until tops are golden and edges are lightly browned. Reverse baking sheets from front to back halfway through baking to ensure even browning. Be very careful not to overbake.

Remove cookies from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Store in an airtight container. Freeze for longer storage.



Orange Macadamia Nut Cookies

Prep: 30 minutes

Baking: 10–14 minutes per pan

Cool: 30 minutes

Total: 2 hours

Servings: 54

4¼ cups (510 g) all-purpose flour (spoon and level to measure)

2 cups (227 g) powdered sugar, sifted

¾ cups (84 g) cornstarch

2 cups (452 g) butter, cubed, room temperature

8 ounces (1¾ cups/227 g) macadamia nuts, coarsely chopped

2 large egg yolks, room temperature

½ teaspoon orange extract

1 tablespoon orange peel, finely shredded

4 to 6 tablespoons (59–89 g) orange juice

Additional sugar for flattening cookies

Orange frosting

2 cups (227 g) powdered sugar, sifted

3 tablespoons (42 g) butter, room temperature

1 teaspoon orange peel, finely shredded

2 to 3 tablespoons orange juice

Parchment paper or non-stick baking mats

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a large bowl, using an electric mixer, combine the flour, powdered sugar, and cornstarch. Slowly mix in the cubed butter until the mixture resembles coarse crumbs. Stir in chopped macadamia nuts.

Add the egg yolks, orange extract, orange peel, and 4 tablespoons of orange juice to the flour mixture; stir until moistened and forms a ball of dough. If necessary, add enough remaining orange juice to moisten dry dough.

Place ¼ cup sugar in a small bowl; set aside.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Place 2 inches apart on the baking sheet.

Dip the bottom of a glass in the sugar and flatten each ball to ¼-inch thickness.

Bake the cookies for 10–14 minutes or until edges begin to brown.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Prepare frosting: Combine 2 cups sifted powdered sugar, 3 tablespoons softened butter, and 1 teaspoon finely shredded orange peel. Add enough orange juice (2 to 3 tablespoons) until spreading consistency.

Place cookies in layers separated by waxed or parchment paper in an airtight container.

If desired, freeze unfrosted cookies for longer storage. Thaw cookies, then frost and decorate.



Classic Peanut Butter Cookies

Prep: 20 minutes

Chilling: 30 minutes

Baking: 8–12 minutes per pan

Total: 1 hour 15 minutes

Servings: 24

1 cup (120 g) all-purpose flour (spoon and level to measure)

½ teaspoon baking soda

½ teaspoon baking powder

1 teaspoon cornstarch

½ teaspoon salt

½ cup (113 g) butter, room temperature

¾ cup (204 g) creamy peanut butter

½ cup (99 g) sugar

½ cup (107 g) light brown sugar, packed

1 large egg, room temperature

1 teaspoons vanilla

Additional sugar for rolling cookies

Optional: 1 cup peanut butter chips or chopped peanuts

Parchment paper or non-stick baking mats

In a small mixing bowl, whisk together flour, baking soda, baking powder, cornstarch, and salt; set aside.

In a large bowl, using an electric mixer, beat the butter and peanut butter until combined. Add sugar and brown sugar; mix until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the egg and vanilla until well combined.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined. If desired, stir in the peanut butter chips or chopped peanuts.

Cover the dough and chill for 30 minutes in the refrigerator.

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Shape dough in balls and roll in bowl with about ¼ cup of sugar if making cookies without chips or nuts. Place 2 inches apart on the baking sheet. Use a fork to flatten the balls in a crisscross pattern.

Bake the cookies for 8–12 minutes and slightly golden around the edges. The cookies should appear slightly under-baked.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Store cookies in an airtight container. Freeze for longer storage.



Chewy Peanut Butter Cookies

Prep: 20 minutes

Baking: 8–13 minutes per pan

Total: 45 minutes

Servings: 24

1½ cups (160 g) flour (spoon and level to measure)

¾ teaspoon baking soda

1 teaspoon salt

¼ cup (57 g) unsalted butter, room temperature

¾ cup (204 g) creamy peanut butter

¼ cup (50 g) sugar

1 cup light brown sugar, packed

1 egg + 1 egg yolk, room temperature

2 teaspoons vanilla extract

Additional sugar for rolling cookies

Parchment paper or non-stick baking mats

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk together the flour, baking soda, and salt; set aside.

In a large bowl, using an electric mixer, beat the butter, peanut butter, sugar, and brown sugar together until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the egg and egg yolk, one at a time, mixing well after each addition. Stir in the vanilla.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

Place about ½ cup sugar in a shallow dish; set aside.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Shape dough in balls and roll in sugar. Place 2 inches apart on the baking sheet.

Bake the cookies for 8–13 minutes or until they have puffed up and are set on the edges, yet are still soft in the middle.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Store cookies in an airtight container. Freeze for longer storage.



Crispy Peanut Butter Cookies

Prep: 20 minutes

Chilling: 1 hour

Baking: 10–15 minutes per pan

Total: 2 hours

Servings: 24

1¼ cups (150 g) all-purpose flour (spoon and level to measure)

½ teaspoon baking soda

½ teaspoon baking powder

½ cup (113 g) salted butter, room temperature

½ cup (99 g) sugar

½ cup (107 g) brown sugar, packed

½ cup (135 g) peanut butter

1 large egg, room temperature

1 teaspoon vanilla extract

Additional sugar for rolling cookies

Parchment paper or non-stick baking mats

In a bowl, whisk together flour, baking soda, and baking powder. If using unsalted butter, add ¼ teaspoon salt to flour; set aside.

In a large bowl, using an electric mixer, beat together the butter and the sugars until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the peanut butter and egg, one at a time, mixing well after each addition. Stir in the vanilla.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

Chill the dough in the fridge for one hour.

Preheat the oven to 375°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

Place about ⅓ cup sugar in a shallow dish; set aside.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Roll balls of dough in the sugar before placing them 2 inches apart on the baking sheet.

Flatten each ball by crisscrossing with the tines of a fork, using the bottom of a glass, potato masher, or decorative cookie stamp.

Bake for 10–15 minutes or until the cookies are baked as much as possible.

Remove from the oven and completely cool on the baking sheets.

Crisp cookies are best stored in a covered cookie jar or glass container. Do not store in plastic bags. Freeze for longer storage.



Soft Oatmeal Raisin Cookies

with spiced oatmeal dried fruit variation

Prep: 30 minutes

Chilling: 30 minutes

Baking: 8–12 minutes per pan

Total: 1 hour 45 minutes

Servings: 42

1½ cups (224 g) soft raisins

2 cups (240 g) all-purpose flour (spoon and level to measure)

2 teaspoons cornstarch

1 teaspoon baking soda

¾ teaspoon salt

¾ teaspoon ground cinnamon

½ teaspoon ground nutmeg

1 cup (226 g) unsalted butter, room temperature

1 cup (213 g) dark brown sugar, packed

½ cup (99 g) sugar

2 large eggs, room temperature

1½ teaspoons vanilla extract

3 cups (267 g) old-fashioned rolled oats

Parchment paper or non-stick baking mats

Preheat the oven to 375°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

If the raisins are hard, pour enough hot water over the raisins to cover them and let them sit for 10–15 minutes, then drain before use.

In a bowl, whisk together flour, cornstarch, baking soda, salt, cinnamon, and nutmeg; set aside.

In a large bowl, using an electric mixer, beat the butter for 30 seconds. Add sugars and beat until light and fluffy, about 5 minutes.

Add eggs, one at a time, mixing well after each addition. Stir in vanilla. Scrape sides of the bowl as needed.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined. Slowly stir in oats and raisins until well combined.

If desired, chill dough in the refrigerator for 30 minutes.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Place 2 inches apart on the baking sheet.

Bake the cookies for 8–12 minutes or until very lightly browned on the sides. The centers will look very soft.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Store cookies in an airtight container.

Freeze for longer storage.

Note: For **Spiced Oatmeal Cookies**, increase cinnamon in recipe to 1 teaspoon, ½ teaspoon nutmeg (in recipe), ½ teaspoon ground allspice, and ¼ teaspoon ground cloves. Raisins may be replaced with chopped nuts, chocolate chips, or other dried fruit.



Wyoming Monster Cookies

Prep: 20 minutes

Baking: 8-12 minutes per pan

Total: 1 hour

Servings: 36

1¼ cup (111 g) quick oats

1 cup (120 g) all-purpose flour (spoon and level to measure)

1 teaspoon baking soda

½ teaspoon salt

½ cup (113 g) unsalted butter, room temperature

⅔ cup (180 g) creamy peanut butter

¾ cup (160 g) dark brown sugar, packed

1 teaspoon vanilla extract

2 tablespoons (39 g) corn syrup
or 2 tablespoons (42 g) honey

1 large egg, room temperature

1 cup (164 g) plain candy-coated chocolate pieces

1 cup (170 g) semisweet chocolate chips

Parchment paper or non-stick baking mats

Preheat the oven to 350°F. Line baking sheets with parchment paper or non-stick baking mats; set aside.

In a bowl, whisk together the oats, flour, baking soda, and salt; set aside.

In a large bowl, using an electric mixer, beat the butter, peanut butter, and sugar together until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the vanilla, corn syrup, and egg until well combined. Scrape sides of the bowl as needed.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined. With a spatula or spoon, carefully fold in the chocolate pieces and chocolate chips.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Place 2 inches apart on the baking sheet.

Bake the cookies for 8-12 minutes or until the edges are slightly golden. The centers will look soft.

Remove from the oven and let cool on the baking sheet for 2-5 minutes before transferring to a wire rack to completely cool.

Store cookies in an airtight container. Freeze for longer storage.



Crisp Gingersnaps

Prep: 20 minutes

Baking: 17–21 minutes per pan

Total: 1 hour

Servings: 28

3 cups (360 g) all-purpose flour (spoon and level to measure)

½ teaspoon salt

2 teaspoons baking soda

2 teaspoons ground ginger

1½ teaspoons ground cinnamon

¼ heaping teaspoon ground cloves

¾ cup (170 g) unsalted butter, room temperature

¾ cup (150 g) sugar

¼ cup (53 g) light brown sugar, lightly packed

⅓ cup (113 g) unsulphured molasses (not blackstrap)

2 large egg whites, room temperature

Additional sugar for rolling cookies

Parchment paper or non-stick baking mats

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk together flour, salt, baking soda, ginger, cinnamon, and cloves; set aside.

In a large bowl, using an electric mixer, beat the butter and both sugars until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the molasses and egg whites one at a time, mixing well after each addition.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

Place about ⅓ cup sugar in a shallow dish, set aside.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Roll balls of dough in the sugar before placing them 2 inches apart on the baking sheet.

Bake the cookies for 17–21 minutes or until they have spread, the surface has crackled, and they are firm to the touch. Be careful not to over brown the bottom of the cookies.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Crisp cookies are best stored in a covered cookie jar or glass container. Do not store in plastic bags. Freeze for longer storage.

Soft Ginger Molasses Cookies

Prep: 20 minutes

Baking: 9–12 minutes per pan

Total: 1 hour

Servings: 36

$\frac{3}{4}$ cup (170 g) butter, room temperature

1 cup (213 g) light brown sugar, packed

$\frac{1}{4}$ cup (85 g) unsulphered molasses (not blackstrap)

1 large egg, room temperature

$2\frac{1}{2}$ cups (300 g) flour (spoon and level to measure)

2 teaspoons baking soda

$\frac{1}{2}$ teaspoon salt

1 teaspoon ginger

1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon cloves

Additional sugar for rolling cookies

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or baking mats.

In a bowl, stir together the flour, soda, salt, ginger, cinnamon, and cloves; set aside.

In a large bowl, using an electric mixer, cream butter, sugar, molasses, and egg until fluffy.

Add dry ingredients to creamed mixture. Mix ingredients until well combined.

Place about $\frac{1}{2}$ cup sugar in a shallow dish; set aside.

With a medium cookie scoop (#40 or #50/about $1\frac{1}{2}$ tablespoons), portion out the cookie dough. Roll balls of dough in the sugar before placing them 2 inches apart on the baking sheet.

Bake for 9–12 minutes. Remove from the oven and let cool on the baking sheet for 5 minutes before transferring to a wire rack to completely cool.

Store cookies in an airtight container. Freeze for longer storage.

Egg Yolk Lemon Cookies

*Got extra egg yolks? Make these soft and chewy cookies
and customize them with your favorite extracts or add-ins.*

Prep: 20 minutes

Baking: 8-12 minutes per pan

Cool: 30 minutes

Total: 2 hours

Servings: 42

3 cups (360 g) flour (spoon and level to
measure)

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

½ cup (107 g) brown sugar, packed

1 cup (198 g) sugar

1 cup (226 g) butter or 1 cup (184 g)
shortening, room temperature

6 large egg yolks, room temperature

1 teaspoon lemon extract, ¼ teaspoon
lemon oil, or 2 tablespoons lemon juice

1 teaspoon vanilla extract

Optional: yellow food coloring

Optional: 1½ cups (255 g) lemon baking
chips

Additional ⅓ cup sugar for rolling cookies

Optional Glaze

1 cup (114 g) powdered sugar

1 tablespoon lemon juice, more if needed

½ teaspoon almond extract

Parchment paper or non-stick baking mats

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk together the flour, baking powder, baking soda, and salt; set aside.

In a large bowl, using an electric mixer, beat both sugars and the butter or shortening until light and fluffy, about 3–4 minutes. Scrape sides of the bowl as needed.

Add egg yolks, lemon extract, vanilla extract, and if using 3–5 drops yellow food coloring; mix well.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

If using, fold in the lemon baking chips.

Place about ⅓ cup sugar in a shallow dish; set aside.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Shape dough in balls and roll in sugar. Place 2 inches apart on the baking sheet.

Bake the cookies for 8–12 minutes or until the edges are slightly golden.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Glaze cookies if desired.

Prepare glaze: Add powdered sugar, 1 tablespoon lemon juice, and almond extract in a small bowl; whisk to combine. If the glaze is too thick, add more lemon juice, one teaspoon at a time. The glaze should be somewhat thick. Dip each cookie top in the glaze. Let cookies sit until the glaze has set.

Store cookies in an airtight container. If glazed cookies, place in layers separated by waxed or parchment paper in an airtight container. Freeze for longer storage.



Soft Orange Cookies

Prep: 30 minutes

Baking: 11-15 minutes per pan

Total: 1½ hours

Servings: 42

3 1/4 cups (390 g) flour (spoon and level to measure)

1/2 teaspoon baking soda

1/2 teaspoon salt

1 1/2 cups (320 g) brown sugar

3/4 cup (138 g) shortening or (170 g) butter, room temperature

2 eggs, room temperature

1/2 cup (114 g) sour milk or buttermilk (see Note)

1 teaspoon vanilla extract

2 tablespoons fresh orange rind zest

Glaze

2 cups (227 g) powdered sugar

2/3 cup (158 g) orange juice

Parchment paper or non-stick baking mats

Preheat the oven to 375°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk together flour, baking soda, and salt; set aside.

In a large bowl, using an electric mixer, beat the sugar and shortening until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the eggs, milk, vanilla, and orange rind zest until well combined.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Place 2 inches apart on the baking sheet.

Bake the cookies for 11–15 minutes. Remove from the oven.

In a small bowl, mix together 2 cups powdered sugar and 2/3 cup orange juice. While cookies are still very warm, dip the top of the cookie in the orange juice mixture and place on a wire rack to completely cool.

Place cookies in layers separated by waxed or parchment paper in an airtight container in the refrigerator. Freeze for longer storage.

Note: To sour milk, add 1½ teaspoons vinegar or lemon juice to measuring cup. Add milk until liquid measures ½ cup. Stir and let the mixture sit for 5–10 minutes before using in recipe.



Frosted Chai Spice Snickerdoodles

Prep: 40 minutes
Chilling: 45 minutes
Baking: 8–12 minutes per pan
Cool: 30 minutes
Total: 2½ hours
Servings: 20

2¾ cups (330 g) all-purpose flour (spoon
and level to measure)
1½ teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon cornstarch
½ teaspoon ground cinnamon
½ teaspoon salt
1 cup (226 g) unsalted butter, melted and
cooled
1 cup (198 g) sugar
⅓ cup (71 g) light brown sugar, packed
1 large egg, room temperature
2 teaspoons vanilla extract

Rolling Sugar

½ cup (99 g) sugar
1½ teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cardamom
½ teaspoon ground allspice
⅛ teaspoon ground cloves

Frosting

½ cup (113 g) unsalted butter, room
temperature
2½ cups (284 g) powdered sugar
3 tablespoons cream (preferred) or milk
Seeds scraped from ½ of a split vanilla
bean or 1½ teaspoons vanilla bean
paste or extract
⅛ teaspoon salt
Parchment paper or non-stick baking mats

In a large bowl, whisk together the flour, cream of tartar, baking soda, cornstarch, cinnamon, and salt; set aside.

In a large bowl, using an electric mixer, beat the melted butter, sugar, and brown sugar until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Mix in the egg, then the vanilla until combined.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined. The dough will be very thick and heavy, yet slightly crumbly.

Cover the dough tightly with plastic wrap and chill for at least 45 minutes and up to 2 days. (If chilling for longer than a few hours, let the cookie dough sit at room temperature for at least 30 minutes before using because it will be quite hard).

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a small bowl, mix the rolling sugar ingredients. With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Shape dough in balls and roll in spiced sugar mix. Place 2 inches apart on the baking sheet.

Bake the cookies for 8–12 minutes. The cookies will look very puffy, soft, and under-baked.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Prepare frosting: With an electric mixer, beat the butter on medium speed until creamy for 2 minutes. Add powdered sugar, cream, and vanilla with the mixer running on low. Increase to high speed and beat for 3 minutes. If frosting is too thick, add more cream 1 tablespoon at a time. Taste the frosting and add ⅛ teaspoon salt if it is too sweet.

Frost cooled cookies. There may be leftover frosting, depending on how much is used on each cookie.

Place cookies in layers separated by waxed or parchment paper in an airtight container.

If desired, freeze unfrosted cookies for longer storage. Thaw cookies, then frost and decorate.



Sea Salt Fudge Cookies

Prep: 20 minutes

Chilling: 15 minutes

Baking: 8–10 minutes per pan

Total: 1 hour

Servings: 18

1½ cups (255 g) bittersweet chocolate chips
(60–70% cacao)

¼ cup + 2 tablespoons (45 g) all-purpose
flour (spoon and level to measure)

¼ teaspoon baking powder

¼ teaspoon salt

2 tablespoons unsalted butter

2 large eggs, room temperature

½ cup (99 g) sugar

1 teaspoon vanilla extract

⅓ cup (57 g) bittersweet chocolate chips
(60–70% cacao), for mixing in cookie
dough

2 tablespoons flake sea salt (Maldon™
recommended)

Parchment paper or non-stick baking mats

In a microwave-safe bowl, melt 1½ cups chocolate chips and butter at 50% power for intervals of 30 seconds. Stir and repeat until melted and smooth; set aside.

In a bowl, whisk together flour, baking powder, and salt; set aside.

In a large bowl, using an electric mixer, beat together sugar and eggs, mix until well combined.

Slowly add the warm chocolate mixture. Mix to combine. Scrape sides of the bowl as needed. Stir in the vanilla.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined. If the batter is warm, let it cool for a few minutes. Stir in ⅓ cup of chocolate chips. Chill the batter for 15 minutes.

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough. Place 2 inches apart on the baking sheet. Sprinkle each cookie with a few grains of flake sea salt.

Bake the cookies for 8–10 minutes until the outside starts to look dry and slightly cracked. Be very careful not to over bake the cookies. The cookies should be soft and gooey in the center.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Store cookies in an airtight container. Freeze for longer storage.

Cut-Out Sugar Cookies

Prep: 30 minutes
Chilling: 5 minutes per pan
Baking: 8-12 minutes per pan
Cool: 30 minutes
Total: 1½ hours
Servings: 24

3 cups (360 g) flour (spoon and level to measure)
2 teaspoons baking powder
½ teaspoon salt
1 cup (226 g) unsalted butter, slightly softened
1 cup (198 g) sugar
1 large egg, room temperature
1 teaspoon vanilla extract
½ teaspoon almond extract
Parchment paper or baking mats

Icing Glaze

2½ cups (284 g) powdered sugar
2 tablespoons corn syrup
½ teaspoon vanilla or almond extract
3 tablespoons milk or water
Optional, food coloring
Parchment paper or non-stick baking mats

Preheat oven to 350°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk the flour, baking powder, and salt; set aside.

In a large bowl, using an electric mixer, beat the butter until creamed and smooth for about 1 minute.

Add the sugar and beat until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the egg and extracts and beat for 2 minutes.

Reduce mixer speed to low, slowly add about half of the flour mixture, beating until just barely combined. Add the rest of the flour and continue mixing until just combined. The dough will be soft. If the dough seems too soft and sticky for rolling, add 1 more tablespoon of flour.

Place a piece of parchment paper on your work surface. Lightly flour the parchment paper and place dough onto the paper. Before rolling out the dough, pat it in a thick rectangle. Lightly flour the top of the dough.

Place another piece of parchment paper on top of the dough. Gently roll out dough to ⅓ inch thickness or other desired thickness. The thicker the cookies, the softer the cookies will be.

Cut out shapes and use a spatula to transfer to the prepared baking sheets. When one cookie sheet is full, refrigerate it for 5 minutes. Re-roll the remaining dough and continue cutting until all is used.

Bake the cookies for 8–12 minutes or until the edges just start to turn light brown. Times may vary depending on thickness. For a softer cookie, do not over bake.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Decorate cookies as desired.

For icing glaze

Whisk the powdered sugar, extract, corn syrup, and 3 tablespoons of liquid in a medium bowl. If you drizzle a little of the icing with the whisk, the icing ribbon will hold for a few seconds before melting back in the icing. If it is too thick, add ½ tablespoon more liquid.

Add liquid or gel food coloring. You can pour some icing in different bowls if using multiple colors. Decorate the cookies however you like. Squeeze bottles make decorating easy. You may enjoy the cookies right away or you can wait 24 hours for the icing to set and harden.

Place cookies in layers separated by waxed or parchment paper in an airtight container.

If desired, freeze unfrosted cookies for longer storage. Thaw cookies, then frost and decorate.





Drop Sugar Cookies

Prep: 30 minutes
Baking: 8–12 minutes per pan
Cool: 30 minutes
Total: 1½ hours
Servings: 30

2½ cups (300 g) all-purpose flour (spoon and level to measure)
¾ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 cup (226 g) unsalted butter, room temperature
1⅓ cups (264 g) sugar
1¾ teaspoons vanilla extract
½ teaspoon almond extract
1 large egg, room temperature
1 large egg yolk, room temperature

If rolling cookies
additional sugar for rolling

If frosting cookies
⅓ cup (75 g) salted or unsalted butter, room temperature
2½ cups (284 g) powdered sugar
½ teaspoon vanilla extract
⅛ teaspoon almond extract
2½–3 tablespoons milk, half-and-half, or cream
Optional: food coloring, sprinkles, or other decorations
Parchment paper or non-stick baking mats

Preheat oven to 375°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a bowl, whisk the flour, baking powder, baking soda, and salt; set aside.

In a large bowl, using an electric mixer, beat the butter and sugar until light and fluffy, about 3 minutes. Scrape sides of the bowl as needed.

Add egg and egg yolk, one at a time, mixing well after each addition. Stir in the extracts.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

If rolling cookies in sugar, place about ⅓ cup sugar in a shallow bowl. If frosting cookies, skip this step.

With a medium cookie scoop (#40 or #50/about 1½ tablespoons), portion out the cookie dough, roll the balls in the sugar before placing them 2 inches apart on the prepared cookie sheets. If frosting the cookies, do not roll the dough in sugar.

Bake cookies for 8–12 minutes until the edges are set and the center is just slightly underdone for soft cookies. Bake longer for crisper cookies.

Remove from the oven and let cool on the baking sheet for 2–5 minutes before transferring to a wire rack to completely cool.

Prepare frosting: Mix softened butter on medium speed with an electric mixer. Beat for 30 seconds until smooth and creamy. Add remaining ingredients and whip until frosting is smooth and fluffy. Add more liquid if frosting is too thick for spreading consistency. Mix in food coloring if desired. Spread frosting in an even layer with an offset spatula or butter knife and top with sprinkles or decorations, if desired.

Store cookies in an airtight container. If frosted, place cookies in layers separated by wax or parchment paper in an airtight container.

If desired, freeze unfrosted cookies for longer storage. Thaw cookies, then frost and decorate.



Pictured with blackberry jam filling.

Almond Thumbprint Cookies

Prep: 30 minutes
Chilling: 1½ – 2 hours
Baking: 12–15 minutes per pan
Cool: 30 minutes
Total: 3½ hours
Servings: 25

1 cup (226 g) unsalted butter, room temperature
⅔ cup (132 g) sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
2 large eggs, room temperature
2¾ cups (330 g) all-purpose flour (spoon and level to measure)
Filling of choice, see Thumbprint Cookie Fillings, page 50
Optional: See Dough roll-in ideas before baking, page 50

Glaze

1 cup (114 g) powdered sugar
½ teaspoon almond or vanilla extract
1 tablespoon cream or milk
Parchment paper or non-stick baking mats

Note: This cookie dough requires at least 1½ to 2 hours for chilling, so plan ahead.

In a large bowl, using an electric mixer, beat the butter on high speed until creamy, about one minute. Reduce the mixer to medium speed and add the sugar. Mix until light and fluffy, about 5 minutes. Scrape sides of the bowl as needed.

Add the eggs, one at a time, mixing well after each addition. Stir in the vanilla and almond extracts.

Reduce mixer speed to low, slowly add the flour and mix until just combined. A very soft dough is formed. Press the dough down to compact it in a disk shape and tightly cover with plastic wrap to chill until firm, at least 1½ to 2 hours.

Preheat oven to 365°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

Using a cookie scoop (#40 or #50/about 1½ tablespoons), shape dough in balls. Make sure balls are very smooth. Place balls 1-inch apart on prepared pans. If you find the balls of dough are sticky and/or have gotten a little soft after rolling, place the balls of dough back in the refrigerator to firm up. Do not work with a soft dough!

Using the back of a round measuring teaspoon, gently make an indentation in the center of each ball. The dough may crack when you press in it. Smooth it out with your fingers if you can. It is fine to have a few cracks.

Fill each indentation with a scant ½ teaspoon of jam or whatever amount it can hold without spillover. **Note:** Some fillings are baked with the cookie, and some fillings are placed in a cooked cookie. See Thumbprint Cookie Fillings, page 50, for ideas.

Bake the thumbprint cookies for 12–15 minutes, or until very lightly browned on the edges. Do not overbake!

Remove from oven and, if needed, gently press down centers again. Allow the cookies to cool on the baking sheet for 2–5 minutes before transferring to a wire rack. Allow to cool for at least 30 minutes before glazing.

Prepare glaze: Whisk the ingredients together until smooth. Add more liquid to thin out or add more sugar to thicken to your desired consistency. Drizzle over cooled cookies. Glaze will set within a couple of hours.



Pictured with salted caramel filling.

Chocolate Thumbprint Cookies

Prep: 30 minutes

Baking: 8–13 minutes per pan

Cool: 30 minutes

Total: 1½ hours

Servings: 25

3 tablespoons semi-sweet chocolate chips or 1-ounce semi-sweet baking chocolate, coarsely chopped

2½ cups (300 g) all-purpose flour (spoon and level to measure)

⅓ cup (28 g) unsweetened natural cocoa powder

½ teaspoon kosher salt

⅓ teaspoon baking powder

1 cup (226 g) unsalted butter, softened

⅔ cup (142 g) dark brown sugar, packed

2 large eggs, room temperature

2 teaspoons vanilla extract

Filling of choice, see Thumbprint Cookie Fillings, page 50

Optional: See Dough roll-in ideas before baking, page 50

Parchment paper or non-stick baking mats

Preheat oven to 365°F. Line 2 baking sheets with parchment paper or non-stick baking mats. Set aside.

In a microwave-safe bowl, melt chocolate chips or baking chocolate at 50% power for intervals of 30 seconds. Stir and repeat until melted and smooth. Set aside to cool.

In a medium bowl, whisk together flour, cocoa, salt, and baking powder; set aside.

In a large bowl, using an electric mixer, beat butter and brown sugar at medium speed until light and fluffy, about 2 minutes, stopping to scrape sides of the bowl.

Add the eggs, one at a time, mixing well after each addition. Stir in the vanilla. Add the cooled, melted chocolate and beat until just blended.

Reduce mixer speed to low, slowly add the flour mixture and mix until just combined.

Using a cookie scoop (#40 or #50/about 1½ tablespoons), shape dough in balls. Make sure the balls are very smooth. Place balls 1-inch apart on prepared pans. Using the back of a round measuring teaspoon, gently make an indentation in the center of each ball. The dough may crack when you press in it. Smooth it out with your fingers if you can. It is fine to have a few cracks.

Bake the cookies for 8–13 minutes. Do not overbake!

Remove from oven and, if needed, gently press down centers again. Allow the cookies to cool on the baking sheet for 2–5 minutes before transferring to a wire rack. Completely cool the cookies before filling.

Spoon desired filling in the center of each cooled cookie. See Thumbprint Cookie Fillings, page 50, for ideas. **Note:** Some fillings are baked with the cookie, and some fillings are placed in a cooked cookie.

Store cookies in an airtight container. Freeze for longer storage.

Thumbprint Cookie Fillings

Fill before baking options

Citrus Curd

½ cup grapefruit, lemon, lime, or orange curd

Place filling in uncooked cookie indentation and bake as directed.

Jam, Jelly, Preserves

½ cup (170 g) jam, jelly, or seedless preserves

Place filling in uncooked cookie indentation and bake as directed.

Pecan Pie

1 tablespoon (15 g) butter, melted

⅓ cup (71 g) packed brown sugar

¼ cup (78 g) light corn syrup

½ teaspoon vanilla extract

¾ cup (86 g) chopped pecans

In a small microwave-safe bowl, melt the butter. Add the brown sugar, corn syrup, melted butter, and vanilla; mix until combined. Stir in the pecans. Place filling in uncooked cookie and bake as directed.

Dough roll-in ideas before baking

- Sprinkles or non-perils
- Sugar
- Crushed peppermint or other candy
- Toffee bits
- Cinnamon sugar
- Colored sugar
- Powdered sugar
- Chopped nuts
- Chopped pretzels
- Crushed cereal
- Coconut
- Poppy, sesame, or other small seeds

Fill after baking options

Brown Sugar Icing

5 tablespoons (73 g) cream

2 tablespoons (29 g) butter, room temperature

¼ cup (53 g) packed brown sugar

1 cup (114 g) powdered sugar, sifted

Add cream, butter, and brown sugar to a small saucepan. Heat and bring to a boil. Remove from heat and add enough powdered sugar to thicken. Spoon filling in the center of each cookie.

Candy Kiss

25 candy kisses, unwrapped

Press a candy kiss in the center of each cookie after removing them from the oven.

Caramel

22 soft caramels, unwrapped or 1 cup caramel bits

1–4 tablespoons (15–58 g) heavy cream

In a microwave-safe bowl, add caramels and 1 tablespoon cream. Heat in microwave on 50% power in 30-second increments, stirring well between intervals, until melted and smooth. Add more cream if needed for the desired consistency. Spoon caramel in the center of thumbprints, adding just enough to fit without overflowing. Allow filling to set before serving. Rewarm caramel as needed. Leftover caramel can be reused. Place in an airtight container and store in the refrigerator.

Salted Caramel

22 soft caramels, unwrapped or 1 cup caramel bits

2–4 tablespoons (29–58 g) heavy cream

Kosher salt or coarse flake sea salt

In a microwave-safe bowl, add caramels and 1 tablespoon cream. Heat in microwave on 50% power in 30-second increments, stirring well between intervals, until melted and smooth. Add more cream if needed for the desired consistency. Spoon caramel in the center of thumbprints, adding just enough to fit without overflowing. Allow filling to set before serving. Rewarm caramel as needed. Sprinkle caramel with a small amount of salt. Place in an airtight container and store in the refrigerator.

Cherry or Raspberry Ganache

6 tablespoons (87 g) heavy cream
3 tablespoons (44 g) butter, cut in pieces
4 ounces (115 g) semi-sweet baking chocolate (not chips), coarsely chopped
½ cup (43 g) cherry or raspberry preserves

Heat cream and butter in a small saucepan until the butter melts and the cream starts to boil, stirring often. Place chocolate in a blender or food processor and process until it is finely chopped. Gradually add the hot cream and process until the mixture is smooth. Add the preserves and process until it is well mixed. Spoon approximately ½ to 1 teaspoon ganache in the center of each cookie. Allow chocolate to set before serving.

Chocolate

½ cup (89 g) miniature semi-sweet chocolate chips
1 tablespoon (12 g) shortening
2 tablespoons (39 g) light corn syrup
1 tablespoon water
1 teaspoon vanilla extract

Add filling ingredients to a microwave-safe bowl. Microwave on high for 20 seconds. Stir and heat for another 10 seconds. Mix chocolate until silky smooth. If necessary, return to microwave to heat 5 seconds at a time to melt. Using a pastry bag or small spoon, fill each cookie indent with a mound of melted chocolate. Allow chocolate to set before serving.

German Chocolate Drizzle

½ cup (114 g) heavy cream
¼ cup (57 g) unsalted butter
⅓ cup (71 g) packed light brown sugar
½ cup (42 g) shredded sweetened coconut
½ teaspoon vanilla extract
½ cup (57 g) chopped pecans
1 cup (170 g) semi-sweet chocolate chips

Combine the cream, brown sugar, and butter in a medium saucepan over medium heat. Bring the mixture to a simmer and allow it to bubble and thicken in a caramel (about 6–7 minutes – do not continuously stir or the mixture will not thicken). Remove the pan from the heat and stir in the coconut and pecans. Let cool slightly. Spoon filling in the center of thumbprints, adding just enough to fit without overflowing. In a microwave-safe bowl, melt

chocolate chips and drizzle on top of the cookies. Allow filling to set before serving.

White Chocolate

1 cup (170 g) white chocolate chips
3–4 tablespoons (43–57 g) heavy cream
Food coloring, if desired

In a microwave-safe bowl, combine white chocolate chips and heavy cream. Microwave on high for 1 minute, stirring every 20 seconds until all chips are melted and mixture is smooth. Add 2–6 drops (according to color preference) of food coloring to the chocolate and mix until smooth and even in coloring. Spoon filling in the center of each cookie. Allow white chocolate to set before serving.

Cream Cheese Frosting

2 tablespoons (29 g) butter, room temperature
2 ounces (57 g) cream cheese, room temperature
½ teaspoon vanilla extract
2 cups (227 g) powdered sugar, sifted

Beat together the butter and cream cheese until light and fluffy (1–2 minutes). Mix in vanilla. Gradually mix in powdered sugar until incorporated. Pipe or spoon in the center of each cookie.

Hazelnut

¾ cup (86 g) powdered sugar
¼ cup (57 g) butter, room temperature
½ cup (148 g) hazelnut spread
½ to 1 teaspoon milk (if needed)

Mix sugar, butter, and hazelnut spread in a small bowl. Add milk if needed to reach desired consistency. Spoon filling in the center of each cookie.

Key Lime

1 cup (170 g) white chocolate chips
½ cup (156 g) sweetened condensed milk
3 tablespoons (43 g) key lime juice
1–2 teaspoons lime zest

In a microwave-safe bowl, combine white chocolate chips, sweetened condensed milk, and key lime juice. Microwave on high for 1 minute, stirring every 20 seconds until all chips are melted and mixture is smooth. Spoon filling in the center of each cookie. Allow filling to set before serving.

Mint

1½ cups (255 g) white chocolate chips
7 ounces (199 g) sweetened condensed milk
¼ to ½ teaspoon mint extract
1–3 drops green food coloring

In a microwave-safe bowl, combine white chocolate chips and sweetened condensed milk. Microwave on high for 1 minute, stirring every 20 seconds until all chips are melted and mixture is smooth. Once melted together, stir in mint extract and food coloring. Mix until smooth and even in coloring. Spoon filling in the center of each cookie. Allow filling to set before serving.

Peanut Butter #1

2 tablespoons (34 g) creamy peanut butter
1 tablespoon (15 g) unsalted butter, room temperature
¾ cup (86 g) powdered sugar, sifted
2 tablespoons (28 g) milk

In a small bowl, beat together peanut butter and butter until smooth. Gradually add the powdered sugar alternately with the milk, starting with the sugar; beat until smooth. Spoon the filling in a small zipper plastic bag. Snip one corner and pipe filling in cooled cookies.

Peanut Butter #2

1 14-ounce can (396 g) sweetened condensed milk
½ cup (135 g) creamy or chunky peanut butter
1 teaspoon vanilla extract

In 1-quart heavy saucepan, heat condensed milk and peanut butter over medium-low heat 8 to 10 minutes, frequently stirring, until slightly thickened. Remove from heat; stir in vanilla until well blended. Refrigerate about 20 minutes or until thickened. Spoon filling in the center of each cookie. Allow filling to set before serving.

Strawberry Icing

¼ cup (42 g) fresh strawberries, chopped (stems removed)
1¼–1½ cups (143–171g) powdered sugar
½ tablespoon (8 g) unsalted butter, room temperature
¼ teaspoon vanilla extract

In the small bowl of a food processor, process strawberries and 1 tablespoon powdered sugar until puree forms. Transfer to a small mixing bowl. Stir in 1 cup powdered sugar, ½ tablespoon butter, and vanilla until a smooth icing forms. Add more powdered sugar as needed to form a smooth, thick, but slightly drippy icing. Spoon filling in the center of each cookie. Refrigerate cookies until icing is set, about 20 to 30 minutes.

BROWNIES

Despite their simplicity, there are some easy tips and tricks to make brownies the best they can be.

Chocolate

Chocolate is the star of brownies, so use high-quality chocolate and/or cocoa powder. Use chocolate bars or discs for melting. Chocolate chips are not designed to easily melt, so there's more risk of the chocolate seizing when trying to melt them.

To give the brownies a deep, intense chocolate flavor, use dark cocoa powder and either bittersweet or semisweet chocolate.

Use high-quality butter, dairy, and flour – you can taste the difference.

Bloom the Cocoa

“Bloom” the cocoa powder in the hot melted butter, not oil. It helps to release and intensify the flavor in the cocoa powder. Melt the butter for 1½ minutes on high in the microwave (or hot to the touch on a stovetop, and remove from heat), then whisk in cocoa powder. Let rest 3–5 minutes.

Accurately Measure

If possible, weigh the ingredients for the best results. If you do not have a kitchen scale, be consistent with proper measuring techniques.

Sift Cocoa

Sifting the cocoa powder for the brownies will help prevent clumping and make the brownie batter smoother.

Eggs

Make sure you are using the right size eggs for the recipe.

Using room-temperature eggs in the brownies is a great way to help with the emulsification of the batter.

Shiny Top

For the shiniest brownies, make sure to mix the butter, chocolate, sugar, and eggs very well to dissolve the sugar! Whip the sugar and eggs until they are light, fluffy, and pale yellow in color. This process is CRITICAL for that perfect, shiny top. An electric mixer is recommended for this step.

Gently Mix

Once the dry ingredients are added to the wet ingredients, only mix until the dry ingredients are incorporated. Mix the brownies with a spoon instead of a mixer. Overmixing is one of the most common errors made when baking brownies. If you overmix the brownie batter, you are likely to end up with tough brownies.

Pan

Use the size of pan specified in the recipe. Changing the size will alter the thickness and consistency of brownies. That will also affect baking time, as thicker brownies will need more oven time, and thinner brownies will need less. A light-colored metal pan is recommended when baking brownies.

Do not Overbake

Various recipes will have different cooking times, so always test them a few minutes before the cooking time is up. Follow the recipe's prompts when testing for doneness. If brownies are baked too long, they are likely to be dry. The brownies will continue to bake even after they are out of the oven, so it is essential not to overbake them if you prefer them soft and moist.

Frosting Fix

Soft frosting can be fixed by adding extra powdered sugar. If the frosting is too thick to spread, slowly stir in a spoonful of liquid, one at a time, until it reaches the right consistency.

Cool Before Cutting

Cutting the brownies before they are completely cooled will likely lead to crumbly brownies. For even cleaner cuts, place the pan in the refrigerator or freezer after they have cooled. After about 30 minutes in the fridge or 15 minutes in the freezer, they'll slice like a dream.

Storage

Cover the pan tightly with aluminum foil or remove the brownies and place them in an airtight container. Between each layer, separate the brownies with wax paper or parchment paper. If the brownies contain perishable ingredients such as cream cheese, place

them in the refrigerator. At room temperature, they'll keep for three to four days; in the refrigerator, about one week.

Freezing

To freeze brownies, place the pan in the freezer just long enough to harden the brownies. Then remove the brownie "block," wrap it tightly in plastic wrap, then in foil. Place the block in a large airtight freezer bag and freeze. If the brownies have been cut in squares, wrap each square in plastic wrap, then in foil, and then place the wrapped squares in an airtight freezer bag.

Small Batch Brownies

A full-size 9x13-inch pan brownie recipe can be cut in half and baked in an 8x8-inch pan for 20–25 minutes.

Large Batch Brownies

An 8x8-inch pan brownie recipe can be doubled and baked in a 9x13-inch pan.

Brownie Add-ins

- Bacon, crisp crumbled
- Baking chips—including butterscotch, caramel, cherry, chocolate, cinnamon, espresso, Irish cream, mint, peanut butter, peppermint, triple chip, sea salt caramel, and white chocolate
- Candy bars, chopped
- Candy-coated chocolate pieces or candy-coated peanut butter pieces
- Cereal pieces
- Citrus zest
- Coconut
- Coffee (in place of water)
- Cookie butter
- Cookie dough chunks
- Cookies, crushed —such as chocolate chip, filled sandwich, gingersnap, peanut butter, shortbread, sugar, wafers, etc.
- Crystallized ginger
- Espresso powder
- Extract flavoring – almond, banana, cherry, hazelnut, maple, orange, raspberry, red velvet, rum, etc.
- Fruit, chopped canned, fresh, or dried
- Graham cracker pieces

- Marshmallows or marshmallow crème swirl
- Molasses
- Nut butters—such as peanut butter, almond butter, hazelnut spread
- Nuts, chopped
- Peppermints, crushed
- Potato chips, crushed
- Pretzel pieces
- Sweetened cream cheese
- Sprinkles
- Spices – cinnamon, nutmeg, ginger, etc.
- Syrup – caramel, strawberry, etc.
- Top with icing, frosting, glaze, powdered sugar, etc.



Classic Cake Brownies

Prep: 20 minutes

Bake: 25–30 minutes

Total: 50 minutes

Servings: 16

1 cup (226 g) unsalted butter, melted

2 cups (396 g) sugar

¼ cup (53 g) brown sugar, packed

1¼ cups (105 g) unsweetened

Dutch-process cocoa powder or a blend
of Dutch-process and natural cocoa

1 teaspoon salt

1 teaspoon baking powder

Optional: 1 teaspoon espresso powder or
instant espresso, for enhanced flavor
(see Note)

1 tablespoon vanilla extract

5 eggs, room temperature

½ cup (114 g) water

1½ cups (180 g) all-purpose flour

1 cup (170 g) semi-sweet or milk chocolate
chips

Optional: 1 cup (114 g) pecans or walnuts,
chopped

Parchment paper or foil

Nonstick spray

Heat oven to 350°F. Line a 9-by-13-inch pan with parchment or foil.
Lightly spray with nonstick spray.

Add both sugars to the melted butter, using an electric mixer, beat for
2 minutes until smooth.

Stir in the cocoa, salt, baking powder, espresso powder, and vanilla.

Beat in eggs, one at a time. Scrape the bowl as needed. Add the water,
stirring until smooth.

Using a spoon or spatula, stir in the flour, followed by the chocolate
chips, and nuts if desired, until combined. Do not overmix!

Spread the batter in the prepared pan.

Bake the brownies 25 to 30 minutes, until a wooden pick inserted in
the center comes out clean, or with a few moist crumbs attached. The
brownies should feel set both on the edges and in the center.

Cool completely in pan on a wire rack.

Cover the pan with a lid, foil, or plastic wrap. If you can not keep the
bars in their original pan, slice them and place them in an airtight
container. To stack, separate layers with a sheet of parchment or wax
paper. Store the bars in the refrigerator.

Freeze for longer storage.

Note: Espresso powder is typically used in baking to amplify other
flavors, especially chocolate. Espresso powder or instant espresso
is made from darkly roasted coffee beans that have been ground,
brewed, dried, and then ground to a very fine powder. Espresso powder
is not the same as instant coffee. In a pinch, grind instant coffee in a
fine powder and use it as a substitute in a recipe that calls for espresso
powder. However, the flavor will likely be weaker, so you may need to
increase the amount used.



Fudge Brownies

Prep: 20 minutes

Bake: 30–35 minutes

Total: 55 minutes

Servings: 16

½ cup (42 g) unsweetened natural cocoa powder

Optional: 1 teaspoon espresso powder, for enhanced flavor, see Note page 57.

1¼ cups (283 g) butter, melted

4 ounces (115 g) unsweetened bakers chocolate, 100% cacao, chopped

1½ cups (180 g) all-purpose flour (spoon and level to measure)

1 teaspoon salt

2 teaspoons vanilla extract

1¼ cups (266 g) brown sugar, packed

1¼ cups (248 g) sugar

4 large eggs, room temperature

1 cup (170 g) semi-sweet chocolate chips or chunks

Nonstick spray or parchment paper

Preheat the oven to 350°F. Spray a 9x13-inch baking dish with baking spray or line with parchment paper.

In a large bowl, using an electric mixer, whisk cocoa powder, espresso powder, and melted butter; let rest for 3–5 minutes. Stir in chopped unsweetened baking chocolate and let sit to melt in butter, occasionally stirring.

In a small bowl, whisk the flour and salt; set aside.

When the chocolate has fully melted, add vanilla, brown sugar, and sugar to the bowl; mix until combined.

Add eggs, one at a time, mixing very well between each addition. Continue to mix for 1–2 minutes until the sugar is dissolved. This step produces the shiny top.

When the batter is smooth, fold in the dry ingredients until just combined. Do not overmix! Stir in the chocolate chips/chunks and pour in the prepared pan.

Bake the brownies for 30–35 minutes. The brownie surface should start to crack and crinkle. The center should be set and slightly moist. A toothpick inserted 1 inch away from the edge of the pan will come out clean or show moist crumbs. If the toothpick is covered in batter, bake 5 more minutes and check again.

Remove from oven and allow bars to cool on a wire rack for at least 30 minutes before serving.

Cut the brownies in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars at room temperature.

Freeze for longer storage.



Frosted Brownies

Prep: 20 minutes

Bake: 30 minutes

Cool: 1 hour

Total: 1 hour 50 minutes

Servings: 16

2 cups (240 g) all-purpose flour (spoon and level to measure)

¼ teaspoon salt

1 cup (226 g) unsalted butter, room temperature

½ cup (42 g) unsweetened natural cocoa powder

Optional: 1 teaspoon espresso powder, for enhanced flavor, see Note page 57.

1 tablespoon vanilla extract

1 cup (198 g) sugar

1 cup (213 g) light brown sugar, firmly packed

4 large eggs, room temperature

1 cup (170 g) semi-sweet chocolate chips

Optional: 1 cup (114 g) pecans or walnuts

Chocolate Frosting

¼ cup (57 g) unsalted butter, room temperature

¼ cup (21 g) unsweetened natural cocoa powder

⅓ teaspoon salt

3 cups (342 g) powdered sugar

½ teaspoon vanilla extract

¼–⅓ cup (56–76 g) milk or cream

Nonstick spray or parchment paper

Preheat oven to 350°F. Spray a 9x13-inch baking dish with baking spray or line with parchment paper.

In a medium bowl, whisk together flour and salt; set aside.

In a large bowl, using an electric mixer, cream together butter, cocoa powder, espresso powder, and vanilla. Scrape down the sides of the bowl as needed.

Add both sugars to the creamed butter mixture; beat for 2 minutes until well blended.

Add eggs one at a time beating well after each addition. Gradually add flour mixture in three additions, mixing until just combined after each addition. Scrape the bowl as needed. Stir in chocolate chips and nuts by hand. Do not overmix.

Spread the batter evenly in the prepared pan.

Bake the brownies for 30 minutes. The brownie surface should start to crack and crinkle. The center should be set and slightly moist. A toothpick inserted 1 inch away from the edge of the pan will come out clean or show moist crumbs. If the toothpick is covered in batter, bake 5 more minutes and check again.

Remove from the oven and cool completely before frosting.

Prepare frosting: Using an electric mixer, cream together the butter, cocoa powder, and salt on medium speed for 2 minutes. Scrape down the sides of the bowl and add the powdered sugar. Mix on low speed to incorporate the sugar. Add the vanilla and milk, and add more as needed to adjust the consistency. Spread evenly over cooled brownies.

Cover the pan with a lid, foil, or plastic wrap. If you can not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator.

Freeze for longer storage.

BAR COOKIES

Here are some tips for making bars that will help you make a flawless pan each and every time.

Quality

Use quality ingredients. Different brands have varying levels of moisture, fat, and protein. Splurging on good-quality ingredients will give baked goods the best possible flavor.

Check the expiration date of the ingredients. Baking powder and baking soda lose their lifting power over time.

Docking Dough

Buttery doughs, such as shortbread, create a lot of steam when the butter melts during baking. Poking holes in the dough beforehand with a fork, or “docking,” vents the moisture, making the shortbread crispy and crumbly instead of soggy.

Pan Prep

Use the correct size of pan.

Prepare the pan according to the recipe. To prevent baked items from sticking, use parchment paper, baking mats, or nonstick spray. Baking sprays incorporate flour in the spray. As an alternative, instead of “greasing and flouring” the pan, “grease and sugar” it by lightly coating the oiled pan with sugar instead of flour.

Doneness

When testing for doneness, the best guides are time and appearance. Be sure to follow the instructions given in the recipe.

Consider the following:

- For cake-like bars, test with a wooden pick inserted at the center of the pan. If it comes out with a few moist crumbs clinging to it, the cookies are done.
- Chewy moist bars will have a dull, rather than shiny, surface; a slight imprint will remain after touching the surface lightly with your fingertip.

Most bars also pull away slightly from the edges of the pan.

Various baked good recipes will have different cooking times, so always test them a few minutes

before the cooking time is up. Follow the recipe’s prompts for testing for doneness.

Cooling

Bar cookies should be cooled in their baking pan on a cooling rack.

How to Easily Remove from Pan

Before lining a baking pan, measuring the parchment paper or foil to leave a 2- to 3-inch overhang on each side allows you to remove the bars easily from the pan. After the bars finish baking, carefully lift the bars out using the ends as handles, and then gently peel off the parchment or foil.

Frosting Fix

Soft frosting can be fixed by adding extra powdered sugar. If the frosting is too thick to spread, slowly stir in a spoonful of liquid, one at a time, until it reaches the right consistency.

Cutting

Cut perfectly even squares using a ruler, and then mark along the edge with toothpicks to serve as a guide while you are slicing. Using a serrated knife will give your bars sharp edges instead of crumbly ragged ones.

Storage

Cool bar cookies completely before storing. Bar cookies may be stored in their baking pan tightly covered with aluminum foil if they are eaten in a few days. Bar cookies removed from the pan should be stored in an airtight container. Separate bar cookies with waxed or parchment paper between layers.

Freezing

To freeze bars, completely cool the bars. Leave the bars whole and do not cut in individual servings. Wrap the bar tightly in plastic wrap, then wrap again with foil. Freeze up to 3 months. When ready to serve, thaw at room temperature before cutting in individual servings.



Cranberry fruit bars pictured.

Fruit Bars

with cranberries, raspberries, blueberries, or blackberries

Prep: 30 minutes
Bake: 35–45 minutes
Cool: 1 hour
Total: 2 hours 15 minutes
Servings: 32–36

1 cup (226 g) unsalted butter, melted
2 cups (198 g) sugar
4 large eggs, room temperature and beaten
2 teaspoons almond extract
½ teaspoon salt
2 cups + 2 tablespoons (255 g) all-purpose flour (spoon and level to measure)
12 ounces fresh or frozen and thawed cranberries, blueberries, or blackberries *or* fresh raspberries (see Note)
Optional: ½ to 1 cup pecans (57–114 g) or other nuts, chopped

Icing

1½ cups (171 g) powdered sugar
1 teaspoon almond, orange, or vanilla extract
2–4 tablespoons (28–56 g) milk
Parchment paper or nonstick spray

Preheat oven to 350°F. Line a half sheet (12x18-inch) baking pan or two (9x13-inch) baking pans with parchment paper or spray the pan with nonstick spray.

Wash and dry the fresh berries. Pick out any decayed berries. Thaw frozen berries (see Note regarding raspberries).

In a large bowl, using an electric mixer, cream the melted butter and sugar. Beat in the eggs, almond extract, and salt until smooth. Scrape sides of the bowl as needed.

Slowly add the flour until well combined. Scrape sides of the bowl as needed.

Spread the dough in prepared pan(s) and level the dough with a spatula.

Sprinkle berries and optional chopped nuts on top of the dough.

Bake the bars for 35–45 minutes or until golden brown.

Remove from the oven and allow bars to completely cool on a wire rack.

Prepare icing: Mix powdered sugar, almond extract, and 2 tablespoons milk. Add additional milk until the icing reaches drizzle consistency. Drizzle icing over cooled bars.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator.

Freeze for longer storage.

Note: Frozen raspberries are not recommended for use in this recipe. Thawed frozen raspberries do not hold their shape and are too juicy, which makes for soggy bars.



Lemon Bars

Prep: 30 minutes
Inactive: 25 to 40 minutes
Bake: 45–55 minutes
Total: 2 hours 5 minutes
Servings: 16–20

Crust

1¾ (210 g) cups all-purpose flour (spoon and level to measure)
1 cup (114 g) powdered sugar
¼ cup (28 g) cornstarch
½ teaspoon salt
½ teaspoon almond extract
1 cup (226 g) unsalted butter, cold and cut in ½-inch pieces

Filling

¾ cup (152 g) lemon juice (5–6 lemons)
6 large eggs, room temperature
3 cups (594 g) sugar
¾ cup (80 g) all-purpose flour (spoon and level to measure)
2 tablespoons lemon zest

Topping

Powdered sugar, for dusting

Optional Lemon Glaze

1 cup (114 g) powdered sugar
2 tablespoons (29 g) lemon juice
Parchment paper or heavy-duty foil
Nonstick spray
Food processor

Line a 9x13-inch baking pan with parchment paper or heavy-duty foil. Spray the paper or foiled pan with nonstick spray.

Place the flour, powdered sugar, cornstarch, and salt in the bowl of a food processor fitted with the blade attachment and mix for a few seconds. Add the almond extract and butter. Mix to combine until the mixture resembles coarse sand.

Transfer the crust mixture to the prepared pan and press firmly with a spatula or fingers in an even layer over the pan bottom. If desired, build up a thin ¾-inch edge around the sides. Refrigerate for 30 minutes or freeze for 15 minutes.

Preheat the oven to 350°F.

Bake the crust 15–20 minutes or until lightly golden. Cool 10 minutes on a wire rack.

Scrub the lemons and pat dry. Zest the lemon rinds to get 2 tablespoons.

In a large bowl, using an electric mixer, beat together the eggs, sugar, flour, lemon zest, and lemon juice. Beat until no lumps of flour remain. Scrape sides of the bowl as needed.

When the crust is ready, stir the lemon filling mixture and pour it over the crust. Immediately return the pan to the oven and bake another 30–35 minutes, or until the topping is set and firm.

Remove from the oven and allow bars to completely cool on a wire rack before glazing.

Prepare optional lemon glaze: The bars may be topped with a lemon glaze. In a small bowl, stir together powdered sugar and lemon juice. If needed, add more lemon juice until the glaze is a pourable consistency. Spread the glaze over the cooled bars and let sit for at least 30 minutes before slicing.

To cut, lift the bars out of the pan and onto a cutting board. Carefully loosen the paper or foil from the edges of the crust. Using a sharp knife, cut the bars in squares or triangles. Use a fine sieve to dust the squares with powdered sugar.

Place the bars back in the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator. Serve chilled or room temperature. Freeze for longer storage.



Sour Cream Topped Lemon Bars

Prep: 30 minutes
Bake: 34–43 minutes
Cool: 6 hours
Total: 7 hours 30 minutes
Servings: 16–20

Crust

1½ cups (180 g) all-purpose flour (spoon and level to measure)
½ cup (57 g) powdered sugar
2 teaspoons lemon zest, freshly grated
¾ cup (170 g) unsalted butter, cold and cubed

Filling

⅓ cup (76 g) freshly squeezed lemon juice (2 lemons)
1 heaping tablespoon lemon zest, freshly grated
4 large eggs, room temperature
2 cups (396 g) sugar
¼ cup (30 g) all-purpose flour (spoon and level to measure)
1 teaspoon baking powder

Topping

2 cups (16 ounces/454 g) sour cream
⅓ cup (66 g) sugar
1 teaspoon vanilla extract
Nonstick spray
Food processor

Preheat oven to 350°F. Generously spray a 9x13-inch baking pan with nonstick spray. Be sure the corners are not missed.

In a food processor bowl, combine the flour, powdered sugar, lemon zest, and butter. Cover and process until the mixture forms a ball. This can also be mixed using an electric mixer.

Transfer the crust mixture to the prepared pan and press firmly with a silicone spatula or fingers in an even layer over the pan bottom.

Bake the crust for 14–18 minutes or until set and the edges are lightly browned.

While the crust is baking, prepare the filling.

Filling: In a large bowl, using an electric mixer, combine all the filling ingredients; mix until combined. Scrape sides of the bowl as needed.

Pour the filling over the hot crust. Return the pan to the oven and bake for 20–25 minutes, or until the topping is set. Do not allow the top to brown. To prevent browning, place a layer of foil over the top of the pan.

While baking, prepare the topping.

Topping: In a small bowl, combine topping ingredients. Spread the topping very carefully over the lemon filling to cover the entire surface. Return the bars to the oven and bake for 10 minutes.

Remove from the oven and allow bars to cool on a wire rack.

Refrigerate the bars for at least 6 hours or overnight. After 30–60 minutes in the refrigerator, cover the pan with a lid, foil, or plastic wrap.

Cut the bars in squares just before serving.

If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator.



Browned Butter Frosted Pumpkin Bars

Prep: 30 minutes

Bake: 25–30 minutes

Cool: 1 hour

Total: 2 hours

Servings: 24–30

2 cups + 2 tablespoons (255 g) all-purpose
flour (spoon and level to measure)

1¼ teaspoons baking powder

¾ teaspoon baking soda

1 teaspoon salt

2 teaspoons pumpkin pie spice

1½ teaspoons ground cinnamon

1 cup (198 g) flavorless cooking oil

1 cup (213 g) dark brown sugar, packed

⅓ cup (66 g) sugar

3 large eggs, room temperature

2 tablespoons (39 g) pure maple syrup or
honey (42 g)

1 can (15 ounces) pumpkin puree (not pie
mix)

1½ teaspoons vanilla extract

Browned Butter Frosting

½ cup (113 g) butter

4 cups (454 g) powdered sugar

1 teaspoon vanilla extract

4 to 6 (56–84 g) tablespoons milk

Parchment paper or nonstick spray

Preheat the oven to 350°F. Line a 10x15-inch baking pan with parchment paper or spray lightly with nonstick spray; set aside.

In a medium bowl, whisk the flour, baking powder, baking soda, salt, pumpkin pie spice, and cinnamon; set aside.

In a large bowl, using an electric mixer, cream the oil, brown sugar, and sugar. Beat in the eggs, maple syrup, pumpkin, and vanilla extract until combined.

Slowly add the dry ingredients. Scrape the sides of the bowl as needed. The batter will be thick.

Spread the batter in the pan. Bake for 25–30 minutes or until the center is set. The bars are done when a toothpick inserted in the center comes out clean. If the top or edges of the bars are browning too quickly, loosely tent with aluminum foil.

Remove from the oven and allow bars to completely cool on a wire rack.

Prepare frosting: In a small heavy saucepan, melt butter over medium heat. Heat 5–7 minutes or until golden brown, stirring constantly. Transfer melted butter to a large bowl. Gradually beat in powdered sugar, vanilla, and enough milk to reach desired consistency. Spread over bars; let stand until set.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator. Freeze for longer storage.



Pumpkin Pie Crumb Topped Bars

Prep: 20 minutes

Bake: 28–32 minutes

Total: 52 minutes

Servings: 9–12

Crust and Topping

½ cup (113 g) unsalted butter, melted and cooled to room temperature

1½ cups (180 g) all-purpose flour (spoon and level to measure)

½ cup (107 g) light or dark brown sugar, packed

½ teaspoon baking soda

½ teaspoon baking powder

¼ teaspoon salt

1 teaspoon ground cinnamon

¼ teaspoon ground cloves

Optional: ½ to 1 cup (57–114 g) pecans or other nut, chopped for crumb topping

Filling

1½ cups canned pumpkin pie mix/filling, not puree*

2 large eggs, room temperature

1½ teaspoon vanilla extract

Parchment paper

Nonstick spray

***Pumpkin pie mix/filling substitute:** mix together 1 (15-ounces) pumpkin puree, ⅓ cup half-and-half, ⅓ cup packed light brown sugar, ½ teaspoon salt, 1 teaspoon pumpkin spice or ½ teaspoon ground cinnamon, ¼ teaspoon ground ginger, ¼ teaspoon ground nutmeg, ⅛ teaspoon cloves (optional).

Preheat oven to 375°F. Line an 8x8-inch pan with parchment paper or spray the pan with nonstick spray on the sides and the bottom.

In a medium bowl, whisk together flour, brown sugar, baking soda, baking powder, salt, cinnamon, and cloves. Add melted butter and mix until a crumbly dough forms.

Reserve ¾ cup of the mixture for the topping; set aside. Press the remaining dough in the prepared pan with a spatula or fingers in an even layer; set aside.

In a large bowl, using an electric mixer, place all filling ingredients and mix until combined. Scrape sides of the bowl as needed.

Slowly pour the filling over crust.

Sprinkle the filling with the topping mixture. If desired, top with chopped nuts.

Bake the bars for 28–32 minutes or until the topping is golden brown. A knife tip inserted near the center will come out clean.

Remove from the oven and allow bars to completely cool on a wire rack.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator.

Note: If this recipe is doubled, bake in a 9x13-inch pan, and increase baking time 5–10 minutes.



Cream Cheese Frosted Gingerbread Bars

Prep: 30 minutes

Bake: 18–22 minutes

Cool: 1 hour

Total: 1 hour 52 minutes

Servings: 16–20

2¼ (270 g) cups all-purpose flour (spoon
and level to measure)

1½ teaspoon ground ginger

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ teaspoon ground cloves

1 teaspoon cornstarch

½ teaspoon salt

¼ teaspoon baking soda

¼ teaspoon baking powder

¾ cup (170 g) unsalted butter, melted and
cooled slightly

1 cup (213 g) light or dark brown sugar,
packed

¼ cup (85 g) mild or dark unsulphured
molasses

1 large egg, room temperature

1 teaspoon vanilla extract

Frosting (see Note for glaze)

¼ cup (57 g) unsalted butter, room
temperature

½ cup (114 g) cream cheese, room
temperature

1½ cups (171 g) powdered sugar

1 teaspoon cornstarch

1 teaspoon vanilla extract

Parchment paper

Nonstick spray

Wax paper

Preheat oven to 350°F. Line a 9x13-inch baking pan with parchment paper and lightly spray the pan sides with nonstick spray.

In a medium bowl, whisk together the flour, ginger, cinnamon, nutmeg, cloves, cornstarch, salt, baking soda, and baking powder; set aside.

In a large bowl, using an electric mixer, blend the melted butter, brown sugar, and molasses until combined. Beat in the egg and vanilla extract. Scrape sides of the bowl as needed.

With the mixer set on low speed, slowly add in the dry ingredients and mix until combined. Scrape sides of the bowl as needed.

Spread dough in prepared pan and press down evenly. To make an even surface, lay a piece of wax paper across the pressed dough. Use a spatula, loaf pan, or square box of butter to press down and smooth the top layer. Peel away wax paper.

Bake the bars for 18–22 minutes or until light golden brown and the center is set. Be careful to not overbake.

Remove from the oven and allow bars to completely cool on a wire rack.

Prepare frosting: In a large bowl, using an electric mixer, cream together butter and cream cheese until smooth. Slowly add the powdered sugar, cornstarch, and vanilla; mix until light and fluffy.

Spread the frosting over cooled bars.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator.

Note: A glaze may be used in place of the frosting. Place 1½ cups sifted powdered sugar in a medium bowl. Slowly stir in 3 to 4 tablespoons milk or water and 1 teaspoon vanilla, a little at a time, to make a smooth, pourable glaze.



Coconut Bars

Prep: 20 minutes
Bake: 37–50 minutes
Cool: 1 hour
Total: 2 hours 10 minutes
Servings: 16–20

Crust

1 cup (226 g) unsalted butter, melted
2 cups (240 g) all-purpose flour (spoon and level to measure)
1 cup (213 g) light brown sugar, packed
½ teaspoon salt

Filling

¼ cup (57 g) unsalted butter, melted
3 large eggs, room temperature
1 can (14 ounces) sweetened condensed milk
½ cup (60 g) all-purpose flour (spoon and level to measure)
¼ cup (53 g) light brown sugar, packed
1 tablespoon vanilla extract
½ teaspoon salt
4 cups (340 g) from 14 ounces bag sweetened shredded coconut, 1 cup reserved
Parchment paper
Nonstick spray

Preheat oven to 350°F. Line a 9x13-inch baking pan with parchment paper and lightly spray only the pan sides with nonstick spray.

Prepare the crust: To the melted butter, add the flour, brown sugar, and salt; mix until well combined. Transfer the crust mixture to the prepared pan and press firmly with a silicone spatula or fingers in an even layer over the pan bottom.

Bake the crust 12–15 minutes or until lightly golden. Cool 10 minutes on a wire rack.

While the crust bakes, prepare the filling.

Filling: To melted butter, using an electric mixer, add the eggs, sweetened condensed milk, flour, brown sugar, vanilla, and salt; mix until blended. Scrape sides of the bowl as needed.

Stir in 3 cups of the coconut and spread the mixture over the warm crust. Sprinkle the filling with the remaining 1 cup of coconut.

Bake the bars for 25–35 minutes or until light golden brown and the center is set.

Remove from the oven and allow bars to completely cool on a wire rack.

To cut, lift the bars out of the pan and onto a cutting board. Using a sharp knife, cut the bars in squares.

Place squares back in the pan. Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.



Salted Caramel Bars

with Pecan Turtle Bar variation

Prep: 30 minutes
Bake: 37–45 minutes
Cool: 1 hour
Total: 2 hours 15 minutes
Servings: 16–20

1 cup (226 g) unsalted butter, room temperature
1 cup (198 g) sugar
1½ cups (171 g) powdered sugar
½ cup (114 g) sour cream, room temperature
1 tablespoon vanilla extract
3½ cups (420 g) all-purpose flour (spoon and level to measure)

Filling

1 14-ounce bag caramels, unwrapped, or 1 11-ounce bag caramel bits
¼–½ cup (56–76 g) milk or cream, room temperature
½ teaspoon vanilla extract
2 teaspoons coarse or kosher salt, divided
Parchment paper or foil
Nonstick spray

Pecan Turtle Bars variation (see Note)

1 cup (99 g) chopped pecans
1 cup (177 g) mini semi-sweet chocolate chips

Preheat oven to 325°F. Line a 9×13-inch pan with parchment paper or foil lightly sprayed with nonstick spray.

In a large bowl, using an electric mixer, cream together butter, sugar, and powdered sugar until well combined.

Add sour cream and 1 tablespoon vanilla extract; mix until combined. Slowly add the flour and combine until a soft dough forms.

Press half of the dough in the bottom of the prepared pan and place the other half of the dough in the refrigerator.

Bake the crust for 12–15 minutes or until lightly golden.

While the crust bakes, prepare the filling.

Filling: Melt the caramels, ¼ cup milk or cream, and ½ teaspoon vanilla in the microwave for 1 minute. Stir together until smooth, adding more time in 30-second increments as needed until caramel is melted. If necessary, add an additional 1 or 2 tablespoons of milk or cream if the mixture is too thick.

Pour caramel evenly over the hot crust. Lightly sprinkle up to 1 teaspoon coarse salt over the caramel.

Take the remaining dough out of the refrigerator and crumble it over the top of the caramel. Return the bars to the oven and bake for 25–30 minutes until the filling is bubbly and the top is set and beginning to lightly brown.

Remove from the oven and allow bars to completely cool on a wire rack.

If desired, sprinkle the remaining 1 teaspoon salt on the bars before cutting.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.

Note: For **Pecan Turtle Bars**, add chopped pecans to the melted caramel. After pouring the caramel on the hot crust, sprinkle the hot caramel layer with mini semi-sweet chocolate chips. Allow chips to melt slightly then swirl in the caramel filling. Continue recipe as directed.



Pecan Pie Shortbread Bars

Prep: 30 minutes
Inactive: 15 minutes
Bake: 40–50 minutes
Cool: 1 hour
Total: 2 hours 15 minutes
Servings: 9–12

Crust

$\frac{3}{4}$ cup (90 g) all-purpose flour (spoon and level to measure)
 $\frac{1}{4}$ cup (28 g) cornstarch
 $\frac{1}{2}$ cup (57 g) powdered sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup (113 g) unsalted butter, cold and cut in 1-inch pieces

Filling

$\frac{3}{4}$ cup (170 g) unsalted butter
 $\frac{3}{4}$ cup (160 g) light brown sugar, packed
3 tablespoons (63 g) honey
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{4}$ teaspoon salt
2 tablespoons (29 g) heavy whipping cream
2 cups (228 g) pecans, coarsely chopped
Parchment paper or heavy-duty foil
Nonstick spray
Food processor

Line a 9-inch square baking pan with parchment paper or heavy-duty aluminum foil. Spray pan with nonstick spray.

In the bowl of a food processor fitted with the blade attachment, place the flour, cornstarch, powdered sugar, and salt. Pulse several times to mix. Add the butter and pulse until the mixture resembles a coarse sand. It will seem dry. Transfer the crust mixture to the prepared pan and press firmly with a silicone spatula or fingers in an even layer over the pan bottom. Refrigerate the crust for 15 minutes.

Preheat oven to 350°F. Bake the crust until it is set but not browned, about 15–20 minutes.

While the crust bakes, prepare the filling.

Filling: In a heavy medium saucepan over medium-low heat, combine the butter, brown sugar, honey, vanilla, and salt. Stir with a spoon until sugar dissolves. Turn up the heat and boil gently for 3 minutes. Carefully stir in the heavy cream and chopped pecans.

Pour the pecan mixture over the crust to cover the entire surface.

Bake the bars for 25–30 minutes and until the filling is bubbling and caramel in color.

Remove from the oven and allow bars to completely cool on a wire rack.

To cut, remove the baked bars out of the pan and onto a cutting board. Loosen the paper or foil from the edges, then cut the bars with a sharp knife in squares.

Place squares back in the pan. Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.



Southern Pecan Pie Bars

Prep: 20 minutes
Bake: 40–50 minutes
Cool: 1 hour
Total: 2 hours 10 minutes
Servings: 9–12

Crust

½ cup (113 g) salted butter (**or** ½ cup (113 g) unsalted butter + ¼ teaspoon salt), melted
¼ cup (50 g) sugar
1 teaspoon vanilla extract
1 cup (120 g) all-purpose flour (spoon and level to measure)

Filling

2 large eggs, room temperature
½ cup (107 g) light or dark brown sugar, packed
1 cup (312 g) light or dark corn syrup
¼ cup (30 g) all-purpose flour (spoon and level to measure)
1½ cups (171 g) pecans, chopped
Parchment paper

Preheat oven to 350°F. Line a 9x9-inch baking pan with parchment paper.

To the melted butter, add the sugar, vanilla, and flour until a thick, sticky dough forms.

Transfer the crust mixture to the prepared pan and press firmly with a silicone spatula or fingers in an even layer over the pan bottom.

Bake the crust 10–15 minutes or until lightly golden.

While the crust bakes, prepare the filling.

Filling: In a large bowl, with an electric mixer, beat eggs, brown sugar, corn syrup, and flour until combined. Scrape sides of the bowl as needed. Fold in chopped pecans.

When the crust is done, remove it from the oven and pour the filling over the crust to cover the entire surface.

Bake the bars for 30–35 minutes or until the top is golden brown and crispy.

Remove from the oven and allow bars to cool on a wire rack to room temperature. If desired, chill in the refrigerator to make slicing easier.

To cut, remove the baked bars out of the pan and onto a cutting board. Loosen the paper from the edges, then cut with a sharp knife in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.



Peppermint Crunch Shortbread Bars

Prep: 15 minutes

Bake: 30–40 minutes

Total: 55 minutes

Servings: 16–20

2 cups (452 g) unsalted butter, room temperature

1½ cups (171 g) powdered sugar

2 teaspoons vanilla extract

4 cups (480 g) all-purpose flour (spoon and level to measure)

1 teaspoon salt

1½ cups (255 g) peppermint crunch baking chips, peppermint bark candy, chopped or crème de menthe baking chips

Parchment paper or nonstick spray

Wax paper

Preheat oven to 325°F. Line a 9x13-inch or 10x15-inch cookie/jelly roll baking pan with parchment paper or spray lightly with nonstick spray.

In a large bowl, using an electric mixer, cream together the butter, powdered sugar, and vanilla until well combined. Scrape sides of the bowl as needed.

Add flour and salt; beat until well combined. Scrape sides of the bowl as needed. It will look moist but not creamy.

Fold in peppermint crunch baking chips. Save a few to sprinkle on top.

Spread dough in prepared pan and press down evenly. To make an even surface, lay a piece of wax paper across the pressed dough. Use a spatula, loaf pan, or square box of butter to press down and smooth the top layer. Peel away wax paper. Sprinkle reserved peppermint crunch baking chips on top. Give them a gentle press to help them adhere to the dough.

Bake the bars for 30–40 minutes or until firm and light golden color. Do not overbake.

Remove from the oven and allow bars to completely cool on a wire rack.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.

Note: This recipe may be halved and baked in an 8x8-inch baking pan.



Red Velvet Magic Cookie Bars

Prep: 20 minutes

Bake: 33–34 minutes

Cool: 2 hours

Total: 3 hours

Servings: 16–20

1½ cups (160 g) all-purpose flour (spoon and level to measure)
1 tablespoon unsweetened cocoa powder
½ teaspoon baking powder
¼ teaspoon salt
½ cup (113 g) unsalted butter, room temperature
¾ cup (150 g) sugar
1 large egg, room temperature
½ teaspoon vanilla extract
1 tablespoon (1 ounce) red food coloring liquid (see Note)
1½ cups (113 g) sweetened shredded coconut
1 cup (170 g) semi-sweet chocolate chips
1 cup (170 g) white chocolate chips
1 (14 ounces) can sweetened condensed milk
¾ to 1 cup (86–114 g) pecans, coarsely chopped
Parchment paper or foil

Preheat oven to 350°F. Line the bottom and sides of a 9x13-inch or 10x15-inch baking pan with parchment paper or foil, leaving an overhang on all sides; set aside.

In a medium bowl, whisk together the flour, cocoa powder, baking powder, and salt until combined; set aside.

In a large bowl, using an electric mixer, cream butter and sugar until light and fluffy. Beat in egg and vanilla until combined. Scrape sides of the bowl as needed. Add in food coloring and mix until color is evenly blended.

Slowly add the dry ingredients in the wet ingredients until combined. Scrape sides of the bowl as needed. The dough will be thick and sticky.

Using a spatula, spread dough in an even layer in the prepared baking pan.

Bake the cookie layer for 8–9 minutes. Remove from oven. Do not turn off oven.

Sprinkle the coconut over the red velvet cookie layer, followed by the chocolate chips, and then the white chocolate chips. Pour the sweetened condensed milk evenly over the top. Sprinkle with chopped pecans.

Bake the bars for an additional 25 minutes or until light golden brown and set.

Remove from the oven and allow bars to cool on a wire rack for at least 2 hours before cutting.

To cut, lift the bars out of the pan and onto a cutting board. Using a sharp knife, cut the bars in squares.

Place cut bars back in pan. Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.

Note: If using gel coloring, add until the desired shade of red is reached.



Scrumptious Sugar Cookie Bars

Prep: 20 minutes
Bake: 14–19 minutes
Cool: 1 hour
Total: 1 hour 39 minutes
Servings: 24–30

2 cups (240 g) all-purpose flour (spoon and level to measure)

½ teaspoon baking soda

½ teaspoon cream of tartar

½ teaspoon salt

¾ cup (240 g) unsalted butter, room temperature

¾ cup (150 g) sugar

1 large egg, room temperature

1 tablespoon vanilla extract

½ teaspoon almond extract

Buttercream Frosting (or Sour Cream Frosting, below)

½ cup (113 g) unsalted butter, room temperature

¼ teaspoon salt

2¼ (256 g) cups powdered sugar, sifted or whisked to remove lumps

1½ teaspoon vanilla extract or ½ teaspoon almond extract

2–3 tablespoons (28–42 g) milk, half and half, or whipping cream

Sprinkles or decorative sugar and/or food coloring, if desired

Sour Cream Frosting

½ cup unsalted butter, room temperature

2 tablespoons sour cream

¼ teaspoon almond extract

2 cups powdered sugar

2–3 tablespoons milk or whipping cream

Parchment paper or nonstick spray

Wax paper

Preheat oven to 350°F. Line a 10x15-inch cookie/jelly roll baking pan with parchment paper or spray lightly with baking spray; set aside.

In a medium bowl, whisk together the flour, baking soda, cream of tartar, and salt; set aside.

In a large bowl, using an electric mixer, cream the butter and sugar. Beat in the egg and both extracts and whip until fluffy. Scrape the sides of the bowl as needed.

Slowly add the dry ingredients. Scrape the sides of the bowl as needed.

Spread dough in prepared pan and press down evenly. To make an even surface, lay a piece of wax paper across the pressed dough. Use a spatula, loaf pan, or square box of butter to press down and smooth the top layer. Peel away wax paper.

Bake the bars for 14–19 minutes. The edges will just be getting golden, and the center will look underdone. Do not overbake!

Remove from the oven and allow bars to completely cool on a wire rack before frosting.

Prepare Buttercream Frosting: In a large bowl, using an electric mixer beat butter until creamy. Mix in salt. Slowly add in powdered sugar. Add the extract and 2 tablespoons of milk or cream. Mix until the frosting becomes smooth, adding additional milk as needed for the desired consistency. If desired, color frosting.

Spread frosting over cooled cookie bars and add sprinkles or decorative sugar if desired.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the bars in their original pan, place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars in the refrigerator.

Freeze for longer storage.

Sour Cream Frosting: Beat butter, sour cream, and almond extract until creamy with a hand or a stand mixer. Slowly add in powdered sugar. Add 2 tablespoons of milk or cream. Mix until the frosting becomes smooth, adding additional milk as needed for the desired consistency. Add food coloring, if desired. While frosting is still wet, add sprinkles or decorative sugars. Allow frosting to firm up for 2–3 hours before covering bars.

CAKES

The goal of these tips is to help your next cake be the perfect cake.

Room Temperature

If a recipe calls for room temperature ingredients, use room temperature ingredients like eggs, sour cream, butter, and milk. Room temperature ingredients mix better than cold ones.

Preparation

Make sure to collect all the ingredients as well as tools before proceeding to bake. Always prepare and measure all the ingredients before starting to mix.

Eggs

Make sure to use the correct size of eggs for the recipe.

If the recipe calls for separated eggs, do that before bringing them to room temperature. They separate easier when cold.

Properly Measure

Make sure you use the exact measurements as stated in the recipe. Correctly measuring ingredients is imperative! Measuring the ingredients by weight instead of volume will be much more accurate! When measuring flour, use the “spoon and level” method. Do not scoop the flour out of the container/bag with the measuring cup.

Flour

Different types of flour have different percentages of protein. Choose the correct type of flour(s) listed in the recipe to ensure the cake has the proper structure and crumb.

Cake Flour

Cake flour is a low protein flour finely milled to a delicate consistency. If listed in a recipe, use cake flour for vanilla, white, red velvet, and other cakes where a fluffy texture is favorable.

Creaming

The creaming process should take 2 to 5 minutes in order to properly cream and lighten the butter and sugar. As the mixer beats, the air is being forced down in the mixture. Fluffy cakes start with fluffy butter/sugar!

Gently Mix

Mix the cake batter just until the ingredients are combined. Mixing the batter until it is “just combined”

means you should stop stirring once there is no flour or dry ingredients visible. Overmixing the batter creates a tough-textured baked good because you are deflating all the air and over developing the gluten.

Add-ins

If adding fruit, chips, nuts, etc., in the cake batter, coat them with a tablespoon or two of flour to prevent them from sinking to the bottom of the pan.

Pan

Use high-quality cake pans. Use the appropriate size pan. Changing the size of the pan will alter the thickness and consistency of the cake. That will also affect baking time, as a thicker cake needs more oven time and a thinner cake needs less.

Use Parchment Paper

Parchment paper rounds are recommended for layer cakes. If you are serving the cake directly from the pan, such as a sheet cake, there is no need to line it with parchment. When a recipe calls for buttering and flouring, cut a piece of parchment to fit the bottom of a pan. Coat the sides and bottom with softened butter, dust with flour or sugar, turn the pan on its side to get full coverage, and tap out the excess. For chocolate cakes, dust with cocoa powder rather than flour. Cakes baked in springform or decorative Bundt pans do not need paper; just butter and flour (use a pastry brush to get the butter in the crevices). The exceptions: Angel, chiffon, and sponge cakes should go in clean, untreated pans because they need to adhere to the sides to properly rise. For cupcakes, decorative preformed paper or foil liners are indispensable.

Even Layers

If making a layer cake, use a kitchen scale to weigh the batter for even layers. Fill the pan about $\frac{2}{3}$ full. Spread the batter higher around the outside of the pan. The center usually rises more.

Baking

Allow at least 20 minutes for the oven to preheat; it is best to turn the oven on before you start working on the recipe. For even baking, position a rack in the center of the oven.

Do Not Let Cakes Dry Out

To ensure cakes do not dry out while baking, try adding a metal pan of water to the oven while the cake is baking.

Do Not Open the Oven

Follow the baking time in the recipe and check the cake one or two times for doneness near the end of the baking time. Also, if you use a convection oven, always reduce the oven temperature by 25°F. It is best to reduce the baking time for cakes and cupcakes by about 5 or so minutes.

Doneness

Check for doneness 5 to 10 minutes before the recipe suggests. You can determine if a cake is done by testing with a toothpick. Stick a toothpick in the center of the cake and if it comes out clean, it is cooked through. Another option is to gently press down on the cake. If the cake bounces back completely, it is done. If the finger left a dent in the cake, it needs more time.

Cooling

Cakes cool faster when set on a wire rack. Leave them in the pans for 10 minutes before unmolding, then place on a rack to cool completely before frosting. Cool cakes upside down on a cooling rack. This will flatten out the tops, creating easy-to-stack disks for layer cakes.

Angel, chiffon, and sponge cakes should be left in the pan while cooling to prevent collapsing.

Freeze the Cake

Brush the excess crumbs off the cake and freeze each layer. Freezing the cake layers also makes leveling and frosting them easier.

Leveling Layers

For level layer cake stacking, evenly slice off the dome top with a serrated knife.

Cutting Layers

To divide a cake in layers, run a serrated knife lightly around the perimeter of the cake, marking the line where to cut. Then draw the knife blade through the cake with a gentle sawing motion to cut it in half. If the layers come out uneven, put the thicker one on the bottom.

Frosting the Cake

Before frosting a layer cake, place strips of parchment or wax paper under the bottom layer. After frosting, carefully remove the paper to reveal a clean plate.

To keep a layer cake from moving, first put down a small dollop of frosting on the cake plate, then set down The first layer. The frosting here will act like glue to keep the cake from moving.

For a layer cake, position the bottom layer on the turntable, spread a layer of frosting to the bottom layer, then place the top layer on top with the bottom side up.

For buttercream frosting, make sure to apply a crumb coat before adding the final frosting layer. A crumb coat is a term for a thin layer of frosting applied underneath the final frosting layer. Chill the cake for 30 minutes. This allows the crumb coat to be fully set before applying the final coat of frosting.

Next, use a long offset frosting spatula to evenly spread on the frosting. A cake smoother, cake scraper, or decorating comb is a flat piece of metal or plastic with one flat edge and one serrated edge. It will produce a sharper finish than a frosting spatula. Rotate the cake while frosting. A rotating cake turntable will make this task significantly easier.

Frosting Fix

Soft frosting can be fixed by adding extra powdered sugar. If the frosting is too thick to spread, slowly stir in a spoonful of liquid, one at a time, until it reaches the right consistency.

Storage

To store a frosted cake, keep it at room temperature under a cake dome or large bowl unless the recipe specifies refrigeration. For cut cakes, press a piece of plastic wrap against the exposed surface to keep in the moisture. If storing a frosted cake in the refrigerator, keep it covered.

Unless otherwise noted, cakes taste best at room temperature. Set a refrigerated cake on the counter before serving so it warms to room temperature.

Freezing

The best and easiest way to make a cake ahead of time is to freeze the unassembled and undecorated layers. Once the cake (s) cools completely, wrap in plastic wrap. Wrap the cake or individual layers in foil. Place the cake (s) in a freezer-safe container or wrap in another layer of foil. Freeze for up to 3 months.

It is not recommended to freeze a decorated cake.

To thaw, transfer the wrapped cake (s) from the freezer to the refrigerator one day before decorating and serving.

Angel Food Cake

Prep: 25 minutes
Bake: 45 minutes
Cool: 1 hour
Total: 2 hours 10 minutes
Servings: 10–12

1⅓ cups (160 g) sifted cake flour (sift, then spoon and level to measure)
1½ cup (297 g) sugar, divided
1¾ cup (490 g) refrigerated egg whites (about 14 large)
¼ teaspoon salt
1¾ teaspoons cream of tartar
1 teaspoon vanilla extract
½ teaspoon almond extract
10-inch tube pan, **ungreased**

Move the bottom oven rack to lowest position and remove other oven racks from the oven. Preheat the oven to 375°F.

Separate the egg whites in a liquid measuring cup. The best practice is to separate the egg whites one-by-one in a small bowl, transferring the whites to a measuring cup. Place the egg whites in the refrigerator.

In a medium bowl, add flour, ½ cup sugar and sift together three times; set aside.

Remove the egg whites from the refrigerator. Place in a large glass or metal bowl. Beat with an electric mixer to the foamy stage.

Add the salt and cream of tartar. Beat until the egg whites begin to hold a soft peak, about 5 minutes. Soft peaks barely hold their shape. The peaks flop over immediately when the beaters are lifted. The surface of the mixture is glossy and is no longer flat. The egg whites will also have doubled in volume. Do not overbeat. Otherwise, the cake volume will be lower or the cake will fall.

Sprinkle 1 cup of sugar, ¼ cup at a time, over the entire top of the egg white mixture. Fold each addition using a spatula or large spoon. To fold, starting at the center of the bowl, cut straight down the center of the mixture with a wide, flexible spatula all the way to the bottom of the bowl. Scrape along the bottom of the bowl towards you, continue up the side and scoop the mixture over the top. Rotate the bowl a quarter turn and repeat until just combined. The fold-over action will preserve the air that was incorporated in the egg whites. This step cannot be done with an electric mixer!

Lightly fold in the vanilla and almond extracts using about 10 fold-over strokes.

Sift about ¼ cup at a time of the flour–sugar mixture over the egg white mixture. Fold in using 12 to 15 fold-over strokes for each addition. Stop folding once you achieve a homogeneous mixture without streaks or separation. Do not beat or stir!

Pour and spread the batter in the **ungreased** tube pan. Do not grease/ butter/oil the pan! The batter needs to cling to the wall of the pan to rise.

Bake the cake for 45 minutes and the top of the cake springs back when lightly pressed or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F.

Remove from the oven. Invert the pan onto a heat-safe, solid surface and let it completely cool.

Set the pan upright and loosen the cake from the sides of the pan and the center tube using a thin utensil such as a spatula or a knife.

Gently remove the cake from the pan, taking care not to crush it. Slice the cake with a sharp serrated knife using a sawing motion.

Place the cake upside-down on a plate tightly wrapped to prevent drying.

Store covered at room temperature. If the cake or frosting contains perishable ingredients, store it in the refrigerator.

Freeze for longer storage.





Applesauce Cake

Prep: 20 minutes

Bake: 22–27 minutes

Total: 47 minutes

Servings: 12

2 cups (240 g) sifted, all-purpose flour (sift, then spoon and level to measure)

1 teaspoon cinnamon

½ teaspoon cloves

½ teaspoon nutmeg

1 teaspoon baking soda

¼ teaspoon salt

1 cup (198 g) sugar

¼ cup (50 g) flavorless cooking oil

1 cup (255 g) applesauce, room temperature

2 large eggs, room temperature

1 cup (149 g) raisins, optional

Optional: ½ cup (57 g) walnuts or pecans, chopped

Optional: Powdered sugar

Parchment paper or nonstick spray

If at 5,000 feet or higher, add

½ teaspoon baking powder

Preheat the oven to 350°F.

Line a 9x13-inch baking pan with parchment paper or spray only the bottom of the pan lightly with nonstick spray; set aside.

Sift together flour, spices, baking soda, salt, and sugar in mixing bowl. (At 5,000 feet or higher, add ½ teaspoon baking powder.)

Add oil and applesauce to bowl. Using an electric mixer, beat for 2 minutes at medium speed.

Add the eggs and beat 2 minutes at medium speed.

Fold in the raisins and nuts, if using.

Pour batter in the prepared pan.

Bake the cake for 22 to 27 minutes and the top of the cake springs back when lightly pressed or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F.

Remove from the oven and place on a cooling rack to completely cool.

Optional: Sift powdered sugar over the top. No frosting is necessary.

Cut the bars in squares.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the cake in the original pan, slice it and place pieces in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the cake at room temperature or in the refrigerator.

Freeze for longer storage.



Chocolate Cake

Prep: 20 minutes

Bake: 15–35 minutes (depends on pan size)

Cool: 1 hour

Total: 1 hour 55 minutes

Servings: 10–12 or 18–24 cupcakes

1¾ cups (303 g) sugar

½ cup (99 g) canola or flavorless cooking oil

¼ cup (57 g) sour cream, room temperature

3 large eggs, room temperature

2 teaspoons vanilla extract

2½ cups (300 g) all-purpose flour (spoon
and level to measure)

¾ cup (63 g) natural or Dutch-process
cocoa powder

1 teaspoon salt

1 teaspoon baking powder

½ teaspoon baking soda

1 cup (227 g) buttermilk, room temperature

¾ cup (227 g) very hot water

Parchment paper

Pans: Two 9-inch, three 8-inch pans, one
9x13-inch, or muffin pans

Muffin paper liners and/or nonstick spray

Preheat the oven to 350°F.

Butter and flour or line with parchment paper two 9-inch pans, three 8-inch or a 9x13-inch baking pan; set aside. It is not necessary to line the 9x13-inch baking pan with parchment unless you want to remove the cake from the pan. For cupcakes, line with cupcake liners and give each a small spritz of nonstick spray.

In a large bowl, using an electric mixer, beat sugar and oil until combined. Scrape down bowl sides.

Add sour cream, eggs, and vanilla. Mix on medium until combined. Scrape down bowl sides.

In a medium bowl, sift together flour, cocoa, salt, baking powder, and baking soda.

Add the flour mixture and buttermilk in thirds, starting with the flour and ending with the buttermilk. Beat on medium speed until combined. Scrape down bowl sides.

Very slowly add the hot water. Stir until just mixed. (Be careful—the hot water may splash.)

Divide batter evenly between cake pans. Fill cupcakes half full. **Note:** The batter is very runny and pouring it into the cupcake pan will work easier than using a cupcake scoop.

Bake the cake 25–30 minutes for 8-inch pans, 30–35 minutes for 9-inch pans, 30–35 minutes for a 9x13-inch pan, or 15–18 minutes for cupcakes and the tops of the cakes spring back when gently touched or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F. Do not overbake! Do not open oven until just before testing cakes. Opening the door too soon may cause the cakes to fall in the middle.

Remove from the oven and cool 10 minutes in pans. Gently remove and allow to completely cool before frosting.

Store covered at room temperature. If the cake or frosting contains perishable ingredients, store in the refrigerator.

Freeze for longer storage.

Substitutions for lower elevations if needed:

- Reduce flour to 2¼ cups
- Increase sugar to 2 cups
- Increase baking soda to 1 teaspoon



Video demonstration

<https://bit.ly/high-altitude-chocolate-cake>



Egg Yolk Spice Cake

Prep: 20 minutes

Bake: 35 minutes

Cool: 1 hour

Total: 1 hour 55 minutes

Servings: 12

2½ cups sifted cake flour (sift, then spoon and level to measure)

¼ teaspoon salt

½ teaspoon baking soda

1 teaspoon cinnamon

1 teaspoon nutmeg

½ teaspoon cloves

12 large (168 g) egg yolks, room temperature

¼ cup flavorless cooking oil

¾ cup sugar

¾ cup brown sugar, firmly packed

¾ cup plus 2 tablespoons buttermilk, room temperature

Parchment paper

Preheat the oven to 375°F.

Butter and flour or line with parchment paper two 9-inch pans. If using parchment paper, grease the top of the parchment papers. Smooth out any wrinkles, so the paper lies flat. Do not grease the sides of the pans; set aside.

Sift flour, then spoon and level to measure. In a medium bowl, add salt, baking soda, and spices to flour and sift together twice. Set aside.

Separate the egg yolks in a bowl. The best practice is to separate the egg yolks one-by-one in a small bowl, transferring the yolks to another bowl. Using an electric mixer, beat the yolks until very thick and a light-yellow color; set aside.

In a large bowl, combine the sugars with the oil. Using an electric mixer, beat for 1 minute at medium speed.

Add the egg yolks to the sugar mixture and beat until blended.

Add the flour mixture and the buttermilk alternately, beginning and ending with the flour. Use a spoon or spatula to stir about 15 seconds, just to blend, after each addition.

Pour batter in pans, equally distributing it.

Bake the cake for 35 minutes and the top of the cake springs back when lightly pressed or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F.

Remove from oven. Immediately loosen the cake layer from the sides of the cake pan by running a thin spatula or knife around the edges.

Turn out the layers onto cooling racks and remove the parchment paper if using.

Cool completely and frost as desired.

Store covered at room temperature. If the cake or frosting contains perishable ingredients, store it in the refrigerator.

Freeze for longer storage.



Red Velvet Cake

Prep: 20 minutes

Bake: 15–35 minutes (depends on pan size)

Cool: 1 hour

Total: 1 hour 55 minutes

Servings: 10–12 or 18–24 cupcakes

2¾ cup (330 g) all-purpose flour (spoon
and level to measure)

2 tablespoons (10 g) natural cocoa powder

1 teaspoon baking soda

1 teaspoon salt

½ cup (107 g) canola or flavorless cooking
oil

1¾ cup (347 g) sugar

¼ cup (57 g) sour cream, room temperature

3 large eggs, room temperature

1 tablespoon (15 mL) white vinegar

2 teaspoons vanilla extract

.5 – 1.0 oz red food coloring

1 cup (240 mL) buttermilk, room
temperature

¾ cup (174 mL) very hot water

Parchment paper

Pans: Two 9-inch, three 8-inch pans, one
9x13-inch, or muffin pans

Muffin paper liners and/or nonstick spray

Preheat the oven to 350°F.

Butter and flour or line with parchment paper two 9-inch pans, three 8-inch or a 9x13-inch baking pan; set aside. It is not necessary to line the 9x13-inch baking pan with parchment unless you want to remove the cake from the pan. For cupcakes, line with cupcake liners and give each a small spritz of nonstick spray.

In a medium bowl, sift together flour, cocoa, baking soda, baking powder (see Note), and salt; set aside.

In a large bowl, using an electric mixer, beat sugar and oil until combined. Scrape down bowl sides.

Add the sour cream, eggs, vinegar, vanilla, and food coloring. Mix on medium until combined. Scrape down bowl sides.

Add the flour and buttermilk in thirds, starting with the flour and ending with the buttermilk. Beat on medium speed until combined. Scrape down bowl sides.

Slowly add the hot water. Stir until just mixed. (Be careful—the hot water may splash.)

Divide batter evenly between cake pans. Fill cupcakes half-full. **Note:** The batter is very runny and pouring it in cupcake pan will work easier than using a cupcake scoop.

Bake the cake 25–30 minutes for 8-inch pans, 30–35 minutes for 9-inch pans, 30–35 minutes for a 9x13-inch pan, or 15–18 minutes for cupcakes and the tops of the cakes spring back when gently touched or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F. Do not overbake! Do not open oven until just before testing cakes. Opening the door too soon may cause the cakes to fall in the middle.

Remove from the oven and cool 10 minutes in pans. Gently remove and allow to cool completely before frosting.

Store covered at room temperature. If the cake or frosting contains perishable ingredients, store it in the refrigerator.

Freeze for longer storage.

Note: Substitutions for lower elevations if the above recipe does not work:

- Reduce flour to 2¾ cups
- Increase sugar to 2 cups
- Add 1 teaspoon baking powder

Sponge Cake

Prep: 25 minutes

Bake: 35–40 minutes

Cool: 1 hour

Total: 2 hours 5 minutes

Servings: 10–12

$\frac{3}{4}$ cup (210 g) egg whites (about 6 large)

$\frac{1}{2}$ cup (84 g) egg yolks (about 6 large)

$1\frac{1}{4}$ cup sifted cake flour (spoon and level to measure)

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon baking powder

1 cup minus 2 tablespoons sugar

$1\frac{1}{4}$ teaspoons cream of tartar

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup water

1 teaspoon vanilla

10-inch tube pan, **ungreased**

Move the bottom oven rack to lowest position and remove other oven racks from the oven. Preheat the oven to 375°F.

Separate the egg whites in a liquid measuring cup. Place the egg yolks in another bowl; set aside. The best practice is to separate the egg whites one-by-one in a small bowl, transferring the yolks to another bowl. Place the egg whites in the refrigerator.

Sift the flour, then measure. In a large bowl, add flour, salt, baking powder, 1 cup minus 2 tablespoons sugar, and sift together in a small bowl; set aside.

Remove the egg whites from the refrigerator. Place in a large glass or metal bowl. Beat with an electric mixer to the foamy stage.

Add the cream of tartar. Beat until the egg whites begin to hold a soft peak. Soft peaks barely hold their shape. The peaks flop over immediately when the beaters are lifted. The surface of the mixture is glossy and is no longer flat. The egg whites will also have doubled in volume. Do not overbeat. Otherwise, the cake volume will be lower or the cake will fall.

Add $\frac{1}{2}$ cup sugar gradually by sprinkling 2 tablespoons at a time over the egg white mixture. Beat after each addition. After the last addition of sugar, the mixture should form stiff peaks. Stiff or firm peaks will stand straight up when the beaters are lifted. The mixture will be smooth and glossy. Once egg whites have been over-beaten, they will start to break down, collapse, and become grainy and watery. Another sign is when the whites become dry and clumpy instead of smooth and silky. You can try saving it by adding another fresh egg white to the mixture and whisking it in until it is incorporated.

To the flour mixture, add the yolks, water, and vanilla extract. Mix until the flour is dampened. Then beat 2 to 3 minutes until this mixture is very thick. As this mixture thickens, it will mound slightly.

Slowly pour the yolk mixture in the beaten whites and fold in using a spatula or large spoon. Use about 30 to 40 fold-over strokes. The fold-over action will preserve the air that was incorporated in the egg whites. This step cannot be done with an electric mixer!

To fold, starting at the center of the bowl, cut straight down the center of the mixture with a wide, flexible spatula all the way to the bottom of the bowl. Scrape along the bottom of the bowl towards you, continue up the side and scoop the mixture over the top. Rotate the bowl a quarter turn and repeat until just combined. Stop folding once you achieve a homogeneous mixture without streaks or separation.

Pour and spread the batter in the **ungreased** tube pan. Do not grease, butter, or oil the pan! The batter needs to cling to the wall of the pan to rise.

Use a thin utensil such as a knife, making two or three circular strokes to cut gently through the batter. This removes any large air bubbles.

Bake the cake for about 35–40 minutes and the top of the cake springs back when lightly pressed or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F.

Remove from the oven. Invert the pan onto a heat-safe, solid surface and let completely cool.

Set the pan upright and loosen the cake from the sides of the pan and the center tube using a thin utensil such as a spatula or a knife.

Gently remove the cake from the pan, taking care not to crush it. Slice the cake with a sharp serrated knife using a sawing motion.

Place the cake upside-down on a plate tightly wrapped to prevent drying.

Store covered at room temperature. If the cake or frosting contains perishable ingredients, store it in the refrigerator. Freeze for longer storage.



White Cake

Prep: 25 minutes

Bake: 15–35 minutes (depends on pan size)

Cool: 1 hour

Total: 2 hours 5 minutes

Servings: 10–12 or 18–24 cupcakes

8 egg whites, room temperature

3¼ cups (390 g) sifted cake flour (spoon
and level to measure)

3¾ teaspoons baking powder

1 teaspoon salt

¾ cup (170 g) unsalted butter, room
temperature

1½ cups (297 g) sugar

1 tablespoon vanilla extract

1½ cup (255 g) milk, room temperature

Butter and flour or parchment paper

Pans: Two 9-inch, three 8-inch pans, one
9x13-inch, or muffin pans

Muffin paper liners and/or nonstick spray

Preheat the oven to 350°F.

Butter and flour or line with parchment paper two 9-inch pans, three 8-inch or a 9x13-inch baking pan; set aside. It is not necessary to line the 9x13-inch baking pan with parchment unless you remove the cake from the pan. For cupcakes, line with cupcake liners and give each a small spritz of nonstick spray.

Separate the egg whites in a large glass or metal bowl. The best practice is to separate the egg whites one-by-one in a small bowl, transferring the whites to the bowl.

Sift flour, then measure. Add baking powder and salt. Sift together 3 times. Set aside.

In a large bowl, using an electric mixer, beat the butter for one minute until soft and creamy. Slowly add sugar while mixing at 50% power. Blend in vanilla. Scrape sides and bottom of bowl.

Alternately add the flour mixture and milk, beginning and ending with the flour. Mix after each addition at the lowest speed until just blended. Beat one minute at medium speed after the last addition of flour.

Beat until the egg whites begin to hold a soft peak, about 5 minutes. Soft peaks barely hold their shape. The peaks flop over immediately when the beaters are lifted. The surface of the mixture is glossy and is no longer flat. The egg whites will also have doubled in volume. Do not overbeat.

Gently fold egg whites in the batter. To fold, starting at the center of the bowl, cut straight down the center of the mixture with a wide, flexible spatula all the way to the bottom of the bowl. Scrape along the bottom of the bowl towards you, continue up the side and scoop the mixture over the top. Rotate the bowl a quarter turn and repeat until just combined. The fold-over action will preserve the air that was incorporated in the egg whites. This step cannot be done with an electric mixer!

Pour batter in pans, distributing it evenly. Divide batter evenly between cake pans. Fill cupcakes half-full.

Bake the cake 25–30 minutes for 8-inch pans, 30–35 minutes for 9-inch pans, 30–35 minutes for a 9x13-inch pan, or 15–18 minutes for cupcakes and the tops of the cakes spring back when gently touched or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F. Do not overbake! Do not open oven until just before testing cakes. Opening the door too soon may cause the cakes to fall in the middle.

Remove from oven. Immediately loosen cake layers from the sides of the cake pans by running a thin spatula around the edges.

Allow to cool in pans for 10 minutes. Turn the layers onto cooling racks and remove the parchment paper.

Cool completely and frost as desired.

Store covered at room temperature. If the cake or frosting contains perishable ingredients, store it in the refrigerator. Freeze for longer storage.





Yellow Cake

with Sprinkle Cake variation

Prep: 20 minutes

Bake: 15–35 minutes (depends on pan size)

Total: 1 hour

Servings: 10–12 or 18–24 cupcakes

3 cups (300 g) sifted cake flour (spoon and level to measure)

1½ teaspoons baking powder

¼ teaspoon baking soda

½ teaspoon salt

1½ cup (339 g) unsalted butter, at room temperature

¼ cup (56 g) flavorless cooking oil

1½ cup (297 g) sugar

1 tablespoon vanilla extract

4 large eggs, room temperature

1¼ cups (295 g) buttermilk, room temperature

¾ cup sprinkles, optional (see Sprinkle Cake option)

Butter and flour or parchment paper

Pans: Two 9-inch, three 8-inch pans, one 9x13-inch, or muffin pans

Muffin paper liners and/or nonstick spray

Preheat the oven to 375°F.

Butter and flour or line with parchment paper two 9-inch pans, three 8-inch or a 9x13-inch baking pan; set aside. It is not necessary to line the 9x13-inch baking pan with parchment unless you remove the cake from the pan. For cupcakes, line with cupcake liners and give each a small spritz of nonstick spray.

Sift flour, then measure. In a medium bowl, add flour, baking powder, baking soda, salt, and sift together three times. Set aside.

In a large bowl, using an electric mixer, cream the butter, oil, and sugar. Beat butter and the oil for about a minute on low. Gradually add sugar while beating at 50% power. Beat until fluffy and volume increases. Stop before butter looks curdled.

In a small bowl or liquid measuring cup, blend the vanilla and eggs.

Add egg mixture in fourths to the butter mixture, blend after each addition.

Add the flour mixture and the milk, alternately, beginning and ending with the flour mixture. If making a sprinkle cake, add the sprinkles to batter after the last addition of flour. Mix after each addition at the lowest speed until just blended. Beat one minute at medium speed after the last addition of flour.

Divide batter evenly between cake pans. Fill cupcakes half-full.

Bake the cake 25–30 minutes for 8-inch pans, 30–35 minutes for 9-inch pans, 30–35 minutes for a 9x13-inch pan, or 15–18 minutes for cupcakes and the tops of the cakes spring back when gently touched or until a toothpick inserted comes out clean. The internal temperature of the cake should be 200°F. Do not overbake! Do not open oven until just before testing cakes. Opening the door too soon may cause the cakes to fall in the middle.

Remove from oven. Immediately loosen cake layers from the sides of the cake pans by running a thin spatula around the edges.

Turn out the layers onto cooling racks and remove the parchment paper if using.

Cool completely and frost as desired.

Store covered at room temperature. If the cake or frosting contains perishable ingredients, store it in the refrigerator.

Freeze for longer storage.

Sprinkle Cake Option

Add ¾ cup rainbow sprinkles to batter after the last addition of flour.

CHEESECAKE

Leaky pans, cracks, and fallen centers are all things that can make a cheesecake go awry, but these tips for how to make a perfect cheesecake can help you avoid those pitfalls.

Use Quality

The quality of cheesecake depends highly on the cream cheese that you are using. Use full-fat cream cheese and sour cream to create a rich, smooth texture.

Room Temperature

Room temperature ingredients blend up smoothly, so you do not have a lumpy cheesecake.

Electric Mixer

Use an electric mixer on low speed to produce a smooth, creamy cheesecake batter.

Prevent Grainy Texture

Add the sugar slowly and beat well until incorporated and dissolved. Scrape the sides of the bowl often.

Add Eggs Last

Add the eggs last and beat just until combined. Some recipes will have you fold in other ingredients after the eggs are added to the filling mixture. To avoid cracks on the top of the cheesecake, avoid overmixing because it puts extra air in the batter and changes the texture.

Springform Pan

To get a perfect looking cheesecake, it requires a springform pan with removable sides.

Grease the Pan

Grease the pan even if it is nonstick with a spritz of nonstick baking or cooking spray. You do not want any batter sticking to the edges and then pulling on the sides of the finished cake, causing it to crack.

Prep the Pan

Prepare the springform pan using one of the following methods. Place the springform pan in a slow cooker bag. Twist the excess bag and tie it in a knot tightly against the pan under the rim. You can also cover the bottom and sides of a 9-inch springform pan with two layers of heavy-duty wide aluminum foil. Crimp the top of the foil around the top edge of the springform pan. Another option is to place the springform pan inside a larger round metal or silicone cake pan.

Oven

Place an oven rack in the center or lower third of the oven for the cheesecake. Another rack will need to be below it for the water bath pan.

Water Bath

This is a step that most people want to avoid, but the extra few minutes it takes are totally worth it. Water baths help the cheesecakes bake gently and evenly, plus the steam from the hot water creates a humid environment for baking. Humidity while baking will help prevent dreaded cracks.

Place an empty metal baking pan on the lowest rack of the oven. Fill the pan about $\frac{2}{3}$ full with boiling water, and immediately close the oven door.

Do Not Peek!

Unless required in the recipe, do not open the oven while baking the cheesecake, especially during the first 30 minutes. Drafts can cause it to crack.

Doneness

Set a kitchen timer to the minimum recommended baking time, and check for doneness when the timer goes off. It is finished baking when the edges are slightly puffed and when the center slightly wobbles when the side of the pan is tapped with a spoon or given a gentle shake using an oven mitt. The retained heat will continue to cook the center while the cheesecake is cooling.

Cooling

Many recipes state to let the cheesecake sit in the turned-off oven with the door cracked for about an hour, then let it cool completely on the counter. This is done to avoid sudden changes in temperature that often cause cracking.

To prevent cracks during cooling, it is essential to loosen the cheesecake from the sides of the pan after baking. Do not remove the sides of the pan until the recipe states to do so.

Refrigerate cheesecake for about an hour; when completely cool, cover with foil or plastic wrap. It needs to be 100 percent cool to prevent condensation from collecting on the underside of the cover.

Refrigerate overnight before removing the sides of the pan.

Remove the Rim

Make sure the cheesecake is chilled overnight, so it is very firm. Loosen the latch of the springform pan and carefully lift the rim of the pan straight up.

Cutting

Slice cheesecake while it is cold and it will be less messy. To do this, dip a long, thin knife in very hot water, wipe the blade with a paper towel, then slice. Clean and rewarm the knife after each cut.

Maximum Flavor

Cheesecakes are better if they can be made a day in advance so flavors can meld and the texture can settle. For maximum flavor, let slices stand at room temperature for 15 to 30 minutes before serving.

Cracked Top

If the top of the cheesecake develops a crack in it, cover it up. Use fresh whipped cream, jam, fresh fruit, or chocolate ganache.

Overbaking can also cause cheesecakes to crack. To avoid overbaking, cheesecakes can be cooked in a water bath. To prevent the cheesecake from sticking to the pan, which can cause the top to crack, be sure to grease the springform pan before adding the filling. Another tip to avoid cracking the top of the cheesecake is to keep the oven closed during the entire baking process and allowing it to cool to room temperature before refrigerating it.

Storage

Refrigerate cheesecake, covered, for up to 1 week.

Freezing

To freeze cheesecake, cool it completely to room temperature, place it on a baking sheet and freeze until firm. Then remove the cake from the freezer and double wrap with heavy-duty aluminum foil or heavy-duty plastic wrap and place in a freezer bag. Freeze for up to 2 months.

To thaw frozen cheesecake, loosen the covering slightly, then let it sit in its wrapping in the

refrigerator for 12 to 24 hours. Thaw individual pieces of cheesecake at room temperature for about 30 minutes.

Crusts

Graham cracker crust is typical for cheesecake, but there are lots of other fun options for the crust. Simply crush and combine with melted butter to get it to all stick together effectively. Here are a few other options:

- Cereal—cornflake, granola, etc.
- Cookies—coconut macaroon, gingersnap, sandwich, etc.
- Ice cream cones, crushed
- Nuts, crushed
- Pretzels, crushed
- Wafers—vanilla or chocolate, crushed

Toppings

You can add your favorites; however, here are a few suggestions:

- Candy, crushed
- Caramel
- Chocolate—chips, melted, or shavings
- Coconut flakes
- Cookies, crushed
- Curd
- Fruit—dried or fresh
- Fruit compote
- Mascarpone cheese
- Mini marshmallows
- Nuts, chopped
- Peanut butter sauce
- Pie filling
- Syrups/glaze (caramel, chocolate, or strawberry)
- Whipped cream

Chocolate Cheesecake

Prep: 30 minutes
Bake: 60–70 minutes
Resting: 30–60 minutes
Cool: 6 hours
Total: 7 hours 40 minutes

Crust

1½ cups (18 cookies) chocolate sandwich
cookie crumbs

½ cup (75 g) butter, melted

Filling

3 8-ounce blocks (681 g) cream cheese,
room temperature

3 ounces (90 g) unsweetened baking
chocolate, broken and melted

1¼ cups (248 g) sugar

3 large eggs, room temperature

2 teaspoons vanilla extract

1 cup (227 g) whipping cream, very cold

2 tablespoons powdered sugar

Ganache Glaze

¼ cup (57 g) whipping cream

¾ cup (129 g) semi-sweet or dark
chocolate, chips or chopped up bars

Slow cooker liner bag, heavy-duty wide foil,
or 10–12-inch round cake pan

Nonstick spray

9-inch springform pan

Large high-sided roasting pan

Heat a large kettle or pan of water to boiling for a water bath.

Preheat the oven to 300°F.

Prepare the springform pan using one of the following methods. Place the springform pan in a slow cooker bag. Twist the excess bag and tie it in a knot tightly against the pan under the rim. You can also cover the bottom and sides of a 9-inch springform pan with two layers of heavy-duty wide aluminum foil. Crimp the top of the foil around the top edge of the springform pan. Another option is to place the springform pan inside a larger round metal or silicone cake pan.

Lightly spray the bottom of the 9-inch springform pan with nonstick spray; set aside.

Add the cookies, including the filling, to a food processor or blender and grind them in fine crumbs. Pour the crumbs in the melted butter. Mix until the crumbs become coated.

Pour the crumbs in the prepared springform pan. Use a flat-bottomed measuring cup to press the crumbs in an even layer on the bottom of the pan; set aside.

Place broken or chopped chocolate in a small microwave-safe bowl. Place bowl in microwave and cover bowl with a paper towel or plate. Heat the chocolate at 50% power for 1 minute or until melted; set aside.

In a large bowl, with an electric mixer, cream together the cream cheese, melted chocolate, and sugar until well combined or smooth and creamy. Scrape the bowl as necessary.

Add the eggs, one at a time, beating well after each addition. Scrape the bowl as necessary.

Beat in the vanilla extract.

In a separate bowl, whip the whipping cream and powdered sugar to soft peaks and gently fold in the cheesecake batter.

Pour the cream cheese filling onto the springform pan crust, smoothing out the top with a spatula.

Place a high-sided roasting pan on the middle rack of the oven. Set the springform pan in the center of the roasting pan. Carefully pour the boiling water in the roasting pan around the springform pan, taking care not to get any on the filling. Pour enough hot water in the roasting pan to come about halfway up the side of the springform pan.

Bake the cheesecake for 60–70 minutes or until the surface of the cake no longer looks glossy. Check the cheesecake after 50 minutes, to see



if it is getting too brown or overcooked. The internal temperature of the center should read 145°–150°F with an instant-read thermometer. An adequately cooked cheesecake will be set around the edge and slightly jiggle in the center when you nudge the pan.

After the cheesecake has baked, turn off the oven, slightly crack the door open and allow it to cool for 30 minutes to 1 hour. This helps to get a perfect top without it falling or cracks forming. Carefully remove the roasting pan from the oven.

Remove the cheesecake from the water, remove the bag or foil if used, and dry the bottom of the pan if needed. If necessary, run a thin-bladed knife around the edge of the cheesecake to make sure it is not sticking to the sides. Place the cheesecake in the refrigerator on a wire cooling rack to chill for at least 6 hours before serving. After 30–60 minutes in the refrigerator, cover the top of the cheesecake pan with plastic wrap or foil.

Ganache Glaze: After the cheesecake has fully cooled, and at least one hour before serving, prepare the ganache glaze. In a small saucepan, using low heat, heat the $\frac{1}{4}$ cup whipping cream to just before boiling, but do not boil. Add the chocolate, wait three minutes, then stir until melted.

Run a sharp knife around the edge of the cheesecake to loosen it. Remove the sides of the springform pan. Pour the ganache glaze over the cooled cheesecake. Refrigerate until the ganache glaze is set or firm. Slice with a sharp knife, wiping the knife clean between slices.

New York Style Vanilla Cheesecake

Prep: 30 minutes
Bake: 60–75 minutes
Resting: 30–60 minutes
Cool: 6 hours
Total: 8 hours
Servings: 12–16

Crust

2 cups (284 g) graham cracker crumbs
(15/16 whole crackers)
1 tablespoon sugar
 $\frac{1}{8}$ teaspoon salt
5 tablespoons (75 g) unsalted butter,
melted

Filling

4 (8 ounce) blocks plain cream cheese,
room temperature
 $\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ tablespoons vanilla extract
 $1\frac{1}{2}$ cups (297 g) sugar
4 eggs, room temperature
 $\frac{3}{8}$ cup (152 g) sour cream, room
temperature
 $\frac{3}{8}$ cup (152 g) heavy whipping cream, room
temperature

Optional Sweet Sour Cream Topping

1 cup (227 g) sour cream
3 tablespoons powdered sugar
2 teaspoons vanilla bean paste
Slow cooker liner bag, heavy-duty wide foil,
or 10–12-inch round cake pan
Nonstick spray
9-inch springform pan
Large high-sided roasting pan

Heat a large kettle or pan of water to boiling for a water bath.

Preheat the oven to 350°F.

Prepare the springform pan using one of the following methods. Place the springform pan in a slow cooker bag. Twist the excess bag and tie it in a knot tightly against the pan under the rim. You can also cover the bottom and sides of a 9-inch springform pan with two layers of heavy-duty wide aluminum foil. Crimp the top of the foil around the top edge of the springform pan. Another option is to place the springform pan inside a larger round metal or silicone cake pan.

Lightly spray the bottom of the springform pan with nonstick spray; set aside.

To the butter, add finely ground graham cracker crumbs, sugar, and salt. Mix until the crumbs become coated.

Pour the crumbs in the prepared springform pan and press the crumbs in an even layer on the bottom of the pan. Carefully work the crumbs up the sides so they are at least $\frac{1}{2}$ -inch tall and approximately $\frac{1}{4}$ -inch thick. Use a flat-bottomed measuring cup to pack the crumbs. Place in the oven and bake for 6–8 minutes or until lightly golden brown. Remove from oven.

Reduce the oven temperature to 325°F.

In a large bowl, with an electric mixer, beat the cream cheese, salt, and vanilla for approximately 4 minutes or until smooth and creamy. With mixing speed on low, gradually add the sugar, then turn back up to high and beat for an additional minute. With mixing speed on low, add the eggs one at a time, mixing until incorporated, scraping the bowl as necessary. Add the sour cream and heavy cream; beat for 1 minute.

Pour the cream cheese filling in the springform pan crust, smoothing out the top with a spatula.

Place a high-sided roasting pan on the pulled-out middle rack of the oven. Set the springform pan in the center of the roasting pan. Carefully pour the boiling water in the roasting pan around the springform pan, taking care not to get any on the filling. Pour enough hot water in the roasting pan to come about halfway up the side of the springform pan.

Bake the cheesecake for 1 hour and 15 minutes to 1 hour and 30 minutes. Check the cheesecake after one hour, to see if it is getting too brown or overcooked. To prevent more browning, place a layer of foil over the top of the cake. The internal temperature of the center should read 145°–



150°F with an instant-read thermometer. An adequately cooked cheesecake will be set around the edge and slightly jiggle in the center when you nudge the pan.

After the cheesecake has baked, turn off the oven, slightly crack the door open and allow it to cool for 30 minutes to 1 hour. This helps to get a perfect top without it falling or cracks forming. Carefully remove the roasting pan from the oven.

Remove the cheesecake from the water, remove the bag or foil if used, and dry the bottom of the pan if needed. If necessary, run a thin-bladed knife around the edge of the cake to make sure it is not sticking to the sides. Place the cheesecake in the refrigerator on a wire cooling rack to chill for at least 6 hours before serving. After 30–60 minutes in the refrigerator, cover the top of the cheesecake pan with plastic wrap or foil.

Sweet Sour Cream Topping: After three hours of chilling the cheesecake, prepare the sour cream topping by combining all ingredients in a bowl and stirring until smooth. Using a spatula, spread the topping over the top of the cooled cheesecake in an even layer without letting it drip over the edge. Continue chilling the cheesecake for at least another hour or until the topping is set, preferably overnight.

Run a sharp knife around the edge of the cheesecake to loosen it. Remove the sides of the springform pan. Slice with a sharp knife, wiping the knife clean between slices.

Pumpkin Cheesecake with Gingersnap Crust

Prep: 30 minutes

Bake: 1 hour 15 minutes – 1 hour 45 minutes

Resting: 30–60 minutes

Cool: 6 hours

Slow cooker liner bag, heavy-duty wide foil,
or 11–12-inch round cake pan

Nonstick spray

10-inch springform pan

Large high-sided roasting pan

Food processor

Boiling water

Crust

14–16 ounces (50 cookies) crisp
gingersnap cookies

1 tablespoon brown sugar

½ cup (75 g) unsalted butter, melted

Filling

4 8-ounce packages (908 g) cream cheese,
room temperature

¼ cup (57 g) sour cream, at room
temperature

2½ cups (495 g) sugar

1 15-ounce can pumpkin puree (not pie
mix)

6 large eggs, room temperature, lightly
beaten

1 heaping tablespoon pumpkin pie spice
(see Note)

1 tablespoon vanilla extract

Optional Sweet Sour Cream Topping

1 cup (227 g) sour cream

3 tablespoons powdered sugar

1 teaspoon clear vanilla extract

Heat a large kettle or pan of water to boiling for a water bath.

Preheat the oven to 350°F.

Place the springform pan in a slow cooker bag. Twist the excess bag and tie it in a knot tightly against the pan under the rim. You can also cover the bottom and sides of a 9-inch springform pan with two layers of heavy-duty wide aluminum foil. Crimp the top of the foil around the top edge of the springform pan. Another option is to place the springform pan inside a larger round metal or silicone cake pan. The goal is to keep the water bath from going in the springform pan.

Lightly spray the bottom of the 10-inch springform pan with nonstick spray; set aside.

Crust: Add the cookies to a food processor or blender and grind them in fine crumbs. You will have about 2½ cups of gingersnap crumbs. Pour the crumbs and 1 tablespoon brown sugar in the melted butter. Mix until the crumbs become coated.

Pour the crumbs in the prepared springform pan. Use a flat-bottomed measuring cup to press the crumbs in an even layer on the bottom and halfway up the sides of the pan.

Bake the gingersnap crust for 10–12 minutes, until lightly golden. Remove from the oven and set aside to cool.

Reduce the heat of the oven to 325°F.

Filling: In a large bowl, with an electric mixer, cream together the cream cheese, sour cream, and sugar for 3 minutes or until well combined or smooth and creamy. Scrape the bowl as necessary.

Add in the pumpkin puree and beat until well combined. Scrape the bowl as necessary.

Reduce the speed to low and slowly add the beaten eggs, pumpkin spice, and vanilla extract. Scrape the bowl as necessary.

Carefully pour the pumpkin cheesecake filling over the prepared gingersnap crust to the top of the springform pan. You might not use all of the filling. Carefully tap the pan against the counter a few times to release any air bubbles.

Place a high-sided roasting pan on the middle rack of the oven. Set the springform pan in the center of the roasting pan. Carefully pour the boiling water in the roasting pan around the springform pan, taking care not to get any on the filling. Pour enough hot water in the roasting pan to come about halfway up the side of the springform pan.



Bake the cheesecake for 1 hour and 15 minutes to 1 hour and 45 minutes. Check the cheesecake after 1 hour, to see if it is getting too brown or overcooked. To prevent more browning, place a layer of foil over the top of the cake. The internal temperature of the center should read 145°–150°F with an instant-read thermometer. An adequately cooked cheesecake will slightly jiggle when you nudge the pan.

Optional Sweet Sour Cream Topping: Prepare near the end of the baking time. Stir the sour cream, sugar, and vanilla together until combined.

Spread the Sweet Sour Cream Topping over the cheesecake, if using. Return cheesecake to the oven and bake for an additional 5 minutes.

After the cheesecake has baked, turn off the oven, slightly crack the door open and allow it to cool for 30–60 minutes. This helps to get a perfect top without it falling or cracks forming. Carefully remove the roasting pan from the oven.

Remove the cheesecake from the water, remove the bag or foil if used, and dry the bottom of the pan if needed. If necessary, run a thin-bladed knife around the edge of the cheesecake to make sure it is not sticking to the sides. Place it in the refrigerator on a wire cooling rack to chill for at least 6 hours before serving. After 30–60 minutes in the refrigerator, cover the top of the cheesecake pan with plastic wrap or foil.

Run a sharp knife around the edge of the cheesecake to loosen. Remove the sides of the springform pan. Slice with a sharp knife, wiping the knife clean between slices.

Cover and refrigerate leftovers.

Note: Make your own **Pumpkin Pie Spice** mix by combining 3 tablespoons ground cinnamon, 2 teaspoons ground ginger, 2 teaspoons ground nutmeg, 1½ teaspoons ground allspice, 1½ teaspoons ground cloves. Store leftovers in airtight container.

CREAM PUFFS AND ÉCLAIRS

Choux pastry is not that hard to make, but it requires the right techniques. Find out more in this guide!

Perfect Choux Pastry

Choux (pronounced shoo) pastry is also known as Pâte à Choux (pah ta shoo). It is a light, airy, crispy pastry used to make chouquettes, cream puffs/profiteroles, choux au craquelin, croquembouches, gougères, French crullers, and other choux pastry based desserts. Flour, eggs, butter, and water are all you need to make it. Choux pastry does not use a chemical agent to rise. Instead, it uses air and moisture from the water and eggs trapped in the dough to rise.

Cream puff or éclair shells have a crisp shell. The crispness does not last long when it is exposed to air or filled with pastry cream. However, they should never be soggy.

Choux pastry or pâte à choux is unique in that it requires the dough to be cooked first! This unique step results in a sturdy pastry shell that also has a custard-like texture on the inside.

Butter

Use unsalted butter in the recipe if it is not specified. However, if using salted butter, omit the extra salt called for in the ingredient list.

Liquid

Water or milk may be used, or a combination of both. Water makes a lighter and crisper puff. Milk makes a softer puff that is not as crisp, provides extra flavor, and will cause the puffs to be more brown. You can use half milk and half water instead of using all water.

Boiling Butter and Water

Combine the water and butter over a medium heat and completely melt the butter. As soon as the butter mixture comes to a boil, immediately remove the pan from the heat to prevent extra evaporation, which would alter the necessary proportion of liquids in the recipe.

Flour

No matter which flour you are using, remember to sift the flour so that it can incorporate well in the dough. Unfortunately, there is no hard and fast rule to choosing flours for choux pastry, but it depends on the result you are expecting.

Using cake flour will give the choux pastry a light and airy texture. It will rise more in the oven.

Using bread flour can produce choux pastry with a thicker shell and will rise less than choux pastry made with all-purpose flour. Bread flour results in shells that are more sturdy and better hold their shape.

Vigorously Stir

Add all the flour at once, then give the mixture a vigorous stir until the flour is well combined with the wet ingredients, and cook until it no longer sticks to the pot. Use an instant-read thermometer to make sure the dough is between 165°–175°F. It is the gelatinization of the starch that both traps water and properly thickens the dough so it can take the eggs without becoming too thin.

Eggs

The amount of eggs added is variable. Whisking them beforehand ensures you get an even mix of egg whites and yolks being added to the dough at all times. If desired, you can add one egg at a time too. Just make sure the last egg is whisked in a small bowl and it is added only a little at a time to prevent the dough from being too runny.

Cool Dough

Flatten the dough along the sides of a bowl to quickly cool it down. This will also help to give the puffs a lightly crisp texture since more water will evaporate from the dough.

It is essential to cool the dough mixture down before adding in the eggs. This will prevent the eggs from cooking. Ignore this step, and you will end up with gummy choux pastry with an eggy taste.

Dough Consistency

If the dough does not have a sheen after adding all the eggs, add extra eggs until you get that right consistency. Just make sure to add a little at a time, rather than a whole egg at once. Chances are you may have cooked the dough too long and too much water evaporated. The dough will look glossy, thick, hold its shape, and is pipeable.

String, Finger, or V Test

Test the dough to determine if it has reached the ideal consistency using one of the three methods below.

For the String test, take a bit of dough using your thumb and index finger, then pull your fingers apart. The dough has reached a perfect consistency if a string of dough forms between your fingers, and it will turn out great when baked.

The Finger test is performed by dragging your finger along the surface of the choux pastry dough to create a channel. The sides of this channel should stay upright and not collapse in the dough. If the sides of the trough stay up, then it is the right consistency. If sides collapse, it is because the dough is too runny.

Another way to test your choux dough is by performing the V test. Place a rubber spatula upright in the choux dough, stir a little, and then lift the spatula. If the choux dough is ready, it should form a V shape at the end of the spatula.

Dough Storage

The choux dough is best immediately used after it is prepared. However, if necessary, it can be covered for 30 to 60 minutes before using and baking. In addition, covered puffs or eclairs may also be refrigerated for up to 2 hours before baking, and the unpiped dough can be refrigerated in an airtight container for up to 3 days. After baking, the puffs and/or eclairs will keep for 24 hours, covered, at room temperature before filling.

Piping

Use a larger ½-inch round tip for cream puff shells. Make sure the piping tip is just touching the surface of the piped dough, and move up as you go. This will help create fewer ripples and folds. It is also important to hold the pastry bag and tip upright, not at an angle, when you are piping cream puffs. Alternatively, you can use a spoon, measuring cup, or a cookie scoop to spoon the dough onto a baking sheet.

If you are making eclairs, use a ½-inch French star tip. This will minimize cracks in the eclair shells and help keep the shape of the eclairs. When forming eclairs, pipe the dough at a 45° angle and be consistent with the pressure.

Finishes

An egg wash is one of the most common finishes. However, one of the fastest methods is to spray the choux with a flavorless nonstick spray. A light dusting of powdered sugar is another good choice for sweet choux dough.

Baking

There has to be enough steam in the oven to puff up your choux pastry dough. A way to create steam is by setting the oven to high heat.

As for the best oven temperature, there's no one answer. In general, the oven can be hotter with water-based choux (up to 425°F) without risk of over-browning.

Avoid opening the oven door during baking, so the steam will not escape.

Removing the choux pastry from the oven too early is another reason why shells will be flat. They will deflate when they cool down due to too much moisture inside the shell, especially if you take them out of the oven too soon.

Release Steam

After the choux pastry has been baked and has puffed up in the oven, the residual steam must be released. Prick the shells towards the end of the baking time to allow the shells to dry out. If you do not, the hot, humid air will collapse the shell as it cools down.

Collapsed Shells

If the shells collapse, chances are the dough was too wet. As a result, it has too little flour or too much liquid in the form of water, eggs, and/or butter.

Filling

Traditionally, cream puffs are filled with pastry cream. However, there are many different types of filling you can use to fill cream puffs or eclairs!

Storage

Shells without filling can be stored at room temperature for up to 3 days. Store leftovers filled shells in an airtight container in the refrigerator for up to 3 days. They can be served cold or let come to room temperature before serving.

Freezing

To freeze baked cream puffs or eclairs, place them single layer on a baking sheet and freeze until solid. Transfer from baking sheet to an airtight freezer baggie and return to freezer.

The shells only take 10 to 15 minutes to thaw at room temperature.

To reheat, put frozen puffs in a single layer on a baking sheet and bake in 300°F oven until hot, about 10–12 minutes.

Cream Puff or Éclair Shells

Prep: 30 minutes
Inactive: 10 minutes
Bake: 35–45 minutes
Cool: 1 hour
Total: 2 hours 10 minutes
Servings: 18 (2-inch) puffs or 24 (4-inch) eclairs

½ cup (113 g) unsalted butter, cut in 8 pieces
½ cup (114 g) water
½ cup (113 g) milk, 2% or whole (see Notes)
2 teaspoons sugar
½ teaspoon salt
1 cup (120 g) all-purpose or bread flour (spoon and level to measure)
Optional: ½ teaspoon vanilla extract
4 large eggs, room temperature
Optional: ¾ teaspoon Baker's ammonia/ammonium bicarbonate (see Notes)
Optional egg wash: 1 egg, beaten with 1 tablespoon water
Parchment paper

Preheat oven to 375°F. Line a baking sheet with parchment paper. Lightly brush the parchment with water, which creates a humid environment for the pastry shells.

In a medium saucepan, combine butter, water, milk, sugar, and salt. Slowly heat the mixture over medium heat, frequently stirring to dissolve sugar and melt the butter. Once sugar is dissolved, and butter is melted, increase the heat to medium-high heat and bring the mixture to a boil.

Once the mixture comes to a boil, immediately remove the saucepan from heat, and all at once, add the flour. Vigorously stir until all the flour is absorbed.

Place the saucepan on the burner and reduce the heat to medium. Stir the dough with a wooden spoon or silicone spatula for 2 to 4 minutes, or until the dough is smooth and forms a ball. A light crust may form on the bottom of the pan. A tablespoon placed in the dough will stay upright.

Transfer the dough to the bowl of an electric mixer, and let cool for 5–10 minutes. Alternatively, mix the dough at low speed for 2 minutes to cool the dough. Agitating the dough too much can cause the butter to separate from the dough. The dough must cool down before the eggs can be added.

If using, add the vanilla extract to the bowl. One at a time, add the eggs and beat well after each addition. If using, sprinkle in ¾ teaspoon Baker's ammonia when adding the last egg and scrape down the bowl.

The dough should be smooth, glossy, and thick. When you lift the beater, the dough will slowly fall in a ribbon leaving a V shape at the end of it. Use the dough immediately or cover it and refrigerate for up to three days.

Transfer the dough in a pastry bag fitted with a large round tip (or a large zipper bag with one corner snipped off) and pipe in 1½ -inch rounds or 4-inch strips by 1-inch high at least two inches apart. If scooping in rounds, try using a cookie or muffin scoop for size consistency.

Use the back of a teaspoon or a finger dipped in a bowl of cold water to smooth out peaks and round the tops or ends of the dough.

If desired, whisk together 1 egg and 1 tablespoon water. Using a pastry brush, spread the egg wash mixture over the tops of the dough.

Bake the dough for 30–35 minutes, or until the shells are puffed up and golden brown, one baking sheet at a time. Do not open the oven as the shells cook, as cool air will prevent them from adequately



puffing up. Bake time varies depending on the size of the puffs. If you prefer a drier shell, bake for a couple of minutes longer.

After the initial 30 minutes, open the oven door and quickly make a small slit on the shells' side, using a sharp paring knife. This allows the steam to escape and helps to dry out the inside of pastry shells. Bake for another 5–10 minutes, or until shells are crisp and golden brown.

Transfer the shells onto a wire rack and completely cool for 1 hour before filling. For best results, use puffs within 24 hours.

Fill the shells with a sweet or savory filling. With a serrated knife, cut the top one-third off of each shell and gently place the lids on top. You can also poke a hole in the shells and pipe the filling inside. If desired, dust sweet pastries with powdered sugar or top with frosting. Immediately serve to prevent from becoming soggy.

Store baked unfilled shells at room temperature in an airtight container.

Freeze baked unfilled shells for longer storage. Thaw in the refrigerator before filling and serving.

Notes

- For a crisper product, replace the milk with water.
- **Baker's ammonia/ammonium bicarbonate:** do not substitute this with baking powder or baking soda! Baker's ammonia gives it a higher rise and a crispier texture. It is normal for it to release an ammonia smell when baking. The ammonia burns off by the end of baking.

Whipped Cream

Servings: 2 cups

1 cup heavy whipping cream, cold
2–3 tablespoons powdered sugar
½ teaspoon vanilla extract or flavoring of choice

Put the bowl of a stand mixer or a large glass mixing bowl in the refrigerator or freezer to chill for at least 15 minutes or longer.

Add whipping cream, powdered sugar, and vanilla extract to the chilled bowl.

Using a hand mixer or a stand mixer fitted with a whisk attachment, whip the ingredients together, starting on low speed and increasing to high slowly as it begins to thicken.

Beat until stiff peaks form. Stop once halfway through to scrape down the sides of the bowl.

Chocolate Whipped Cream

Whisk 3 tablespoons cocoa powder with the sugar and follow the Whipped Cream recipe above.

Fruit Flavored Whipped Cream

Make the Whipped Cream recipe above until soft peaks form. Add ¼ cup chilled apricot preserves, seedless blackberry jam, seedless raspberry jam, strawberry jam, other fruit spread or puree and beat until stiff peaks form.

Lemon Cream

1 (3.4 ounce) box instant lemon pudding
1½ cups heavy cream
1 cup milk
1 teaspoon vanilla
Zest of 1 lemon
2 tablespoons powdered sugar

Using a hand mixer or a stand mixer fitted with a paddle attachment, in a bowl, beat the lemon pudding, heavy cream, and milk together to combine. Beat for an additional 2–3 minutes until light and fluffy. Stir in vanilla, lemon zest, and sugar.

Strawberry Cheesecake

1 cup heavy cream, cold
1 (8 ounce) package cream cheese, room temperature
½ cup strawberry jam or preserves
⅓ cup sugar
⅛ teaspoon salt
1 teaspoon vanilla extract
Powdered sugar for dusting

Put the bowl of a stand mixer or a large glass mixing bowl in the refrigerator or freezer to chill for at least 15 minutes or longer.

Using a hand mixer or a stand mixer fitted with a whisk attachment, whip starting on low speed and increasing to high slowly as it begins to thicken. Beat until stiff peaks form.

Place the whipped cream in a large bowl.

Using a hand mixer or a stand mixer fitted with a paddle attachment, beat the cream cheese, jam, sugar, salt, and vanilla, starting on low speed until smooth.

Gently fold the whipped cream in the cream cheese mixture.

Pumpkin Spice

8 ounces cream cheese, room temperature
½ cup unsalted butter, temperature
1½ cups powdered sugar
⅓ cup pumpkin puree
½ teaspoon pumpkin pie spice
4 ounces whipped topping, thawed

Using a hand mixer or a stand mixer fitted with a paddle attachment, beat cream cheese until creamy. Add butter, powdered sugar, pumpkin puree, and pumpkin spice; mix well. Fold in the whipped topping with a spatula.

Vanilla Pastry Cream

Servings: 2 cups

5 large egg yolks, room temperature

½ cup sugar

3 tablespoons cornstarch

2 cups whole milk

¼ teaspoon salt

¼ cup butter, cold and diced

2 teaspoons vanilla bean paste or vanilla extract

In a medium saucepan over low-medium heat, add the whole milk. Heat the milk to warm it up—do not boil the milk.

Using a hand mixer or a stand mixer fitted with a whisk attachment, in a medium bowl, whisk together the egg yolks, cornstarch, salt, and sugar. Whisk for two minutes. The mixture should be much lighter in color.

Once the milk mixture is warmed, slowly add a little bit to the egg mixture and whisk to combine. Then add all of the milk slowly and whisk to combine.

Add mixture back to the saucepan and cook over low-medium heat for another couple of minutes, constantly whisking. The mixture will become quite thick and bubbles will pop on the surface when it is done.

Take the pan off the heat and immediately add the cold butter and vanilla bean paste or extract. Then pour the pastry cream in an air-tight container, place plastic wrap on top, and push directly on the cream to prevent a skin from forming.

Let chill in the fridge for at least two hours or up to three days. Rewhisk the pastry cream before using.

Chocolate Pastry Cream

To the Vanilla Pastry Cream above, add ¼ cup of unsweetened cocoa powder to the sugar and cornstarch mixture OR stir 3 ounces of melted semi-sweet chocolate in the hot pastry cream just before taking it off the burner.

Berry Pastry Cream

To the Vanilla Pastry Cream add about ⅓ cup of seedless raspberry jam, blueberry jam, or strawberry jam along with the vanilla.

Chocolate Ganache

½ cup heavy cream

¾ cup semi-sweet chocolate chips

½ teaspoon vanilla

Place the chocolate chips in a medium bowl.

Heat the heavy cream in a small saucepan over medium heat until it just starts to bubble. Pour the cream over the chocolate chips and let it sit for 5 minutes.

Add the vanilla and stir until smooth. Let it cool to room temperature. Spread or dip the top of each cream puff or éclair in the chocolate ganache.

Shiny Chocolate Glaze

1 cup semi-sweet chocolate chips

2 tablespoons butter

⅓ cup light corn syrup

3 teaspoons water

Place the chocolate chips, butter, and corn syrup in a small saucepan over low heat and stir until melted.

Add the water, a teaspoon at a time, until the glaze is of pouring consistency.

Spread or dip the top of each cream puff or éclair in the chocolate glaze. Chill, uncovered, for at least 1 hour to set the glaze. Serve chilled.

DOUGHNUTS

Rolled-out cake doughnuts are made with a firmer, sturdier dough leavened with chemical leavener, rolled out, and cut in shapes before baking or frying.

Cake doughnuts are also known as old-fashioned doughnuts. Cake doughnuts use chemical leaveners such as baking powder and/or baking soda instead of yeast. They have a matte finish with a tight, denser crumb structure inside. They can be baked or fried.

Flour

Use all-purpose or cake flour. Cake flour has less gluten than all-purpose flour, which yields a doughnut that has chew without being tough.

Mixing

Cake doughnut batters should be mixed minimally to ensure tenderness. Scrape the bowl well to make sure all ingredients are thoroughly incorporated, but avoid overmixing, which can make the dough tough.

Shaping

Roll the dough out $\frac{1}{3}$ to $\frac{1}{2}$ -inch thick to ensure the doughnuts are tall enough.

Frying

Use fresh oil. The best oil to use for deep frying is one that has a high smoke point and is flavorless.

The ideal temperature for frying is 360°F. Use a candy thermometer to measure the temperature of the oil. When the oil reaches 360°F, it is ready. It is also crucial to let the oil get the exact temperature after each batch, as adding the doughnuts will bring the temperature down. If the temperature is too high, the doughnuts will be overdone by the time they are cooked through. If the temperature is too low and the doughnut may turn out dry or soaked with oil.

Fry just a couple of doughnuts at a time so you can monitor each carefully for doneness. Frying in small batches also prevents the oil temperature from dipping down too low and gives the doughnuts plenty of room to move around.

Doneness

The doughnuts should have a light, cakey texture.

Decoration

To coat doughnuts in powdered sugar, sugar, cinnamon sugar, or spiced sugar, allow them to cool for a minute or two, and then toss them in the

sugar. If the doughnuts cool for too long, the sugar will not stick to the doughnuts. Powdered sugar will eventually absorb in the doughnuts, so plan on serving them immediately or toss them again.

For a thin, all-over glaze, combine 1 cup sifted powdered sugar with 2 tablespoons of milk or other liquid and whisk until smooth. After the doughnuts have cooled for ten minutes, pour the glaze evenly over, thoroughly coating the doughnuts, and let set.

For a thicker top-only glaze or frosting, let the doughnuts cool for 10 minutes, then dip the doughnuts in the glaze to coat the top. Apply any garnishes to the top of the glaze before it sets, which can take anywhere from 2 to 10 minutes, depending on the glaze.

Crushed nuts, sprinkles, mini chips, crumbled cookies, shredded coconut, candy, cooked diced bacon, or even your favorite cereal make fun additions to glazed or frosted doughnuts. Arrange the topping in a shallow bowl or on a plate, and before the glaze or frosting sets, dip doughnuts in the topping. Alternatively, sprinkle the topping over the top of the doughnut.

Flavors

Add ingredients like citrus zest and small amounts of extract to the dough. Do not add any extra liquid, which will make the dough too loose to punch out in circles.

Be creative with glaze flavors. Add juice, maple syrup, honey, extracts, etc. to powdered sugar to take the glaze up a notch.

Storage

Doughnuts can be stored in a sealed container or bag for one or two days. However, avoid storing doughnuts in plastic because they become soggy. For longer storage, place doughnuts in the fridge for up to 5 days.

Freezing

Unglazed doughnuts can be frozen for up to three months.

Frozen doughnuts may be set out at room temperature on the kitchen counter overnight to thaw.

To defrost, place a doughnut on a microwave-safe plate and microwave for 10 to 20 seconds.

Cake Doughnuts

Prep: 20 minutes
Inactive: 20 minutes
Bake: 20 minutes
Total: 1 hour
Servings: 24

4 cups (480 g) all-purpose flour (spoon and level to measure)
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon nutmeg
½ teaspoon cinnamon
3 large egg yolks, room temperature
1 large whole egg, room temperature
1 cup (198 g) sugar
2 tablespoons (25 g) flavorless cooking oil
¾ cup (168 g) milk
Oil (at least 3 inches deep) for deep-fat frying
Optional: sugar, cinnamon sugar, powdered sugar, or glaze for coating doughnuts
Deep-fat fryer or heavy saucepan

Chocolate doughnuts

Substitute ½ cup cocoa for ½ cup flour.
Sift the cocoa two times with the flour.

Sift the flour, then measure. In a medium bowl, add the flour, baking powder, salt, nutmeg, and cinnamon. Sift together, then set aside.

In a large bowl, using an electric mixer, beat the egg yolks and whole egg until foamy in a large mixing bowl. Gradually add the sugar.

Blend the oil in the egg mixture. Scrape down bowl sides.

Add the flour mixture and milk alternately, beginning and ending with the flour. Beat or stir until just mixed. Do not overmix.

Set aside and let rest for 20 minutes.

While doughnut rest, heat the oil in a deep-fat fryer or large, deep, heavy saucepan with at least 3 inches of oil to 360°F. Set up a draining station for the donuts by placing a cooling rack over paper towels.

Place half of the dough on a well-floured work surface. Knead lightly about 10 times. Roll the dough to a thickness of ⅓ to ½-inch.

Cut the dough with a 2-inch doughnut cutter which has been dipped in flour. Press together the scraps and roll them out again to get as many donuts as possible. Remember, the more the dough is worked, the tougher the donuts will get.

Add the donuts gently to the hot oil using a slotted spoon. Fry only one layer of doughnuts as a batch. They will float to the top and the temperature of the oil drops when the doughnuts are placed in it. This temperature drop may allow too much oil to be absorbed in the doughnut. Always monitor the temperature of the oil and keep it at 360°F.

Turn the doughnut often to obtain a golden-brown color and ensure the interior is cooked throughout, about 2½ minutes.

Remove the doughnuts from the oil using long tongs, holding the doughnut over the oil to allow for dripping oil.

Drain onto a cooling rack with paper towels beneath it.

Roll in sugar, cinnamon sugar, or powdered sugar while warm or dip in a glaze.



Chocolate Glaze

½ cup (113 g) unsalted butter

¼ cup (56 g) whole milk

1 tablespoon light corn syrup

2 teaspoons vanilla extract

½ cup (85 g) semi-sweet chocolate, chopped

2 cups (227 g) powdered sugar, sifted

In a medium saucepan over medium heat, combine the butter, milk, corn syrup, and vanilla and heat until the butter melts. Decrease the heat to low and add the chocolate, whisking until melted. Turn off the heat and add the powdered sugar, whisking until smooth.

Immediately dip the doughnuts in the glaze. If the glaze begins to set, return the saucepan to low heat and stir until liquid again. Let the glaze set on the doughnuts for 30 minutes before serving.

Keep the cooled doughnuts in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.

MUFFINS

Muffins are considered a quick bread and are made with butter and eggs. Muffins can be sweet or savory in flavor and have a consistency similar to cake. Sweet muffins are great for breakfast or brunch, and savory ones are perfect partners with a salad, soup, or stew.

In order to get the perfect muffins, there are a few easy steps to follow, as well as tips that should never be overlooked in order to have delicious, perfect muffins.

Gently Mix

Most muffins are mixed using the muffin method, which incorporates all the wet ingredients in the dry ingredients all at once.

Stir all the dry ingredients together very well with a whisk. This is to distribute the leavening agents evenly throughout the batter so the muffins will achieve a tender texture and a good rise.

Stir the batter just until the dry ingredients are moistened. In most cases, that is 10 to 12 turns with a spoon. Do not use an electric mixer for traditional muffins. Unlike other mixtures, the batter will not be smooth. Expect to see a few lumps and streaks of flour.

Overmixing will slow down the ability of the baking soda or baking powder to work. Overmixing will create a tough texture, tunnels and/or holes in the baked muffin, and create peaked tops instead of rounded.

Add-ins

Coat the add-ins with flour to keep them suspended throughout the batter and help prevent them from sinking to the bottom. Use smaller pieces if the add-in is heavy.

Lining Muffin Cups

Whether or not to line muffin cups before baking muffins is a matter of personal preference. With a liner, the muffin outsides will be softer. Without liners, the muffin will have crisper, browner outside.

If you are not using muffin papers, grease only the bottom and one-fourth the way up the sides of the muffin pan cup. This allows the batter to rise up the sides of the pan. Using a greased pan will result in darker edges and a slightly shorter muffin.

Filling Muffin Cups

Mini muffin pan cups range from 1½ to 2 inches in diameter and hold 1 to 2 tablespoons of batter.

A standard muffin pan cup is about 2½ inches in diameter and holds from ¼ to ⅓ cup of batter. Giant or “Texas-size” muffin cups hold slightly more than a half cup of batter.

As a general rule, fill muffin cups about ¾ full if not specified in the recipe. Portion muffin batter with a scoop.

All the muffins will be the same size, which is nicer looking and essential for making sure the muffins all evenly bake.

When filling muffin cups, smooth the top of the batter if you are concerned about the shape of the muffins.

If not filling every well in a muffin pan, fill the empty places with water. It will prevent the pan from warping in the heat of baking and also adds moisture to the muffins.

Baking

Preheat the oven to the temperature stated in the recipe.

Muffins rely on quick leavening agents, so they need to be baked right away.

Most muffins are baked at high temperatures to help make them nice and tall. The recipe will state what temperature to use for baking muffins. As a general rule, muffins are baked at a higher temperature than a quick bread to yield the classic muffin shape.

Muffins usually require 15 to 20 minutes of baking time, but may need longer if the batter contains added ingredients. Begin checking for doneness after 12 minutes.

Doneness

When you stick a toothpick in the center of a muffin, it should come out clean or with just a few moist crumbs.

Cooling

If the muffins are baked in paper liners, remove them from the tins right away and allow them to cool on a wire rack. If liners are not used, cool the muffins in the pans for a short time (up to 5 minutes) before

transferring them to a wire rack to finish cooling. Do not leave them in the pan too long, or they will have soggy bottoms.

Storage

Store muffins in an airtight container or plastic baggie lined with paper towels at room temperature for up to four days. If made with cream cheese or other perishable foods, they should be stored in the refrigerator.

Freezing

To freeze cooled baked muffins, arrange them in a single layer on a baking sheet. Place the sheet in the freezer for 1 hour. Then, place the frozen muffins in an airtight freezer bag, being sure to squeeze out any air. Then place the freezer bag in another freezer bag, again squeezing out any air or an airtight container. Freeze muffins for up to 3 months.

To reheat frozen muffins, place a muffin in the microwave for 20–30 seconds or in oven/toaster oven for 5–10 minutes at 350°F.

Caramelized Bacon and Cheese Muffins

Prep: 30 minutes
Bake: 38–45 minutes
Total: 1 hour 45 minutes
Servings: 12–16 muffins

Caramelized Bacon

8 ounces bacon, thick-cut

½ cup (107 g) light or dark brown sugar,
packed

Optional: ⅛ teaspoon black pepper, fresh
cracked

Muffins

6 slices caramelized bacon, broken in
¼-inch pieces (made in advance)

2 cups (240 g) all-purpose flour (spoon and
level to measure)

1 tablespoon sugar

1 tablespoon baking powder

½ teaspoon baking soda

½ teaspoon salt

Optional: ⅛ teaspoon black pepper, fresh
cracked

6 ounces (1½ cups) smoked Cheddar
cheese, grated (or other favorite cheese)

1 cup (227 g) buttermilk, room temperature

2 eggs, room temperature

¼ cup (57 g) unsalted butter, melted

Nonstick spray or oil

Muffin paper liners or nonstick spray

Caramelized Bacon

Preheat the oven to 375°F using the convection setting if available option. Place a wire rack on a foil-lined rimmed baking sheet. Spray the wire rack with nonstick spray or oil the rack.

Separate the bacon strips and place them in a single layer on the wire rack. They can touch but should not overlap. Gently pat the sugar on the bacon, so it is evenly coated. If desired, grind black pepper over the bacon.

Bake for 20–25 minutes, or until the bacon is crisp. The sugar will melt and spread, so you do not have to turn the bacon over during cooking. The bacon is done when the sugar is melted and the bacon is crispy, dark brown but not burned.

Remove the pan from the oven. Allow to cool for 10 minutes. Using tongs, transfer the bacon to a parchment lined baking sheet and allow it to cool to room temperature. When the bacon cools, the sugar will harden to a thin, hard-candy coating.

Use the bacon in the recipe immediately, or store it in the refrigerator in a resealable plastic bag between layers of parchment paper.

Muffins

Preheat an oven to 350°F. Line a muffin tin with paper liners or spray muffin tin cups with nonstick spray.

In a large bowl, combine the flour, sugar, baking powder, baking soda, salt, and pepper. Add the cheese and bacon and toss to coat evenly; set aside.

In a medium bowl, whisk the buttermilk, eggs, and butter. Pour over the flour mixture and stir until just blended. The batter will be thick.

Using a ¼ measuring cup or muffin scoop, portion the batter in the prepared tin, filling each liner at least ¾ full.

Bake the muffins for 18–20 minutes, or until tops are beginning to turn golden brown and a toothpick inserted in the center of the muffin comes out clean or with a few moist crumbs. The internal temperature of the muffins should be 200°F.

Remove muffins from the oven, and as soon as you can handle them, transfer them to a wire rack to cool. Make sure you do not leave them in the pan, or they will become soggy.

These muffins are best eaten when they are fresh and warm.

Place the cooled muffins in an airtight container. To stack, separate layers with a sheet of parchment or wax paper and store them in the refrigerator.

Freeze for longer storage.



Cheesecake-Filled Rhubarb Muffins

Prep: 40 minutes
Bake: 20–25 minutes
Total: 1 hour
Servings: 12–15

Filling

4 ounces (114 g) cream cheese, room temperature
1 egg yolk, room temperature
¼ teaspoon vanilla
⅓ cup (66 g) sugar

Topping

½ cup (99 g) sugar
½ teaspoon ground cinnamon
1 tablespoon butter, cold

Muffin

½ cup (113 g) butter, melted and cooled
2 cups (240 g) all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
½ teaspoon baking soda
½ teaspoon salt
¾ cup (150 g) sugar
2 eggs, room temperature
1 teaspoon vanilla extract
1 cup (280 g) plain Greek yogurt
1½ cups rhubarb, diced in ¼-inch pieces
Muffin paper liners

Preheat oven to 375°F. Line a 12-cup muffin tin with paper liners.

In a medium bowl, using an electric mixer, beat the cream cheese until smooth. Add the egg yolk, vanilla, and sugar and beat until combined; set filling in the freezer until used.

To make the topping, in a small bowl, combine sugar and cinnamon. Cut in 1 tablespoon butter using two forks or a pastry cutter until the mixture looks like coarse crumbs; set topping aside.

In a medium mixing bowl, whisk together flour, baking powder, cinnamon, baking soda, and salt; set aside.

In a large bowl, whisk together the sugar, cooled melted butter, eggs, and vanilla until smooth.

Alternate stirring the Greek yogurt and flour mixture in the egg mixture. Do not overmix!

Gently fold in the diced rhubarb.

Remove the cheesecake filling from the freezer.

Place a heaping tablespoon of batter in each muffin cup or fill about ⅓ full of batter. Spoon about 1 tablespoon of cheesecake filling in each muffin. Then cover the filling with the remaining muffin batter, so the cups are ¾ full.

Sprinkle each muffin evenly with topping and press the crumbs in the batter.

Bake 20–25 minutes or until a toothpick inserted in the center comes out clean. Be careful not to overbake! The internal temperature of the muffins should be 200°F.

Remove muffins from the oven, and as soon as you can handle them, transfer them to a wire rack to cool. Make sure you do not leave them in the pan, or they will become soggy.

Place the cooled muffins in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. If muffins contain perishable ingredients, store them in the refrigerator.

Freeze for longer storage.

Countless Creative Muffins

Prep: 50 minutes
Bake: 18–22 minutes
Total: 1 hour 12 minutes
Servings: 12 muffins

2½ cups (300 g) all-purpose flour (spoon and level to measure)
1 tablespoon baking powder
1 teaspoon baking soda
1 cup (198 g) sugar
¼ teaspoon salt
¼ cup (57 g) unsalted butter, melted
¼ cup (50 g) flavorless cooking oil
1 cup (227 g) buttermilk or milk (see Notes), room temperature
2 large eggs, room temperature
2 teaspoons vanilla extract
1½–2 cups of your favorite add-ins: chocolate chips, frozen fruit, nuts, etc. (see **Countless Variations**, page 132)

Optional toppings: sugar, coarse sugar, cinnamon sugar, streusel topping, etc. for sprinkling

Streusel topping: In a medium bowl, combine ½ cup brown sugar, 1 tablespoon sugar, 1 teaspoon cinnamon, and ¼ cup melted butter. Using a rubber spatula, stir in ⅔ cup all-purpose flour.

Muffin paper liners or nonstick spray

Preheat oven to 425°F. Line a muffin tin with paper liners or spray muffin tin cups with nonstick spray.

In a small bowl, whisk together the flour, baking powder, baking soda, sugar, and salt; set aside.

With an electric mixer, to the butter, add the oil and beat until combined. Add the buttermilk, eggs, and vanilla extract. Mix thoroughly until all ingredients are well combined.

Using a silicone spatula or spoon, gently fold the dry ingredients in the wet, taking care not to overmix. Once the dry ingredients have been halfway stirred in the wet ingredients, stir in add-ins, if using, and continue to fold in the batter until just combined. Do not overmix!

Using a ⅓ measuring cup or muffin scoop, portion the batter in the prepared tin, filling each liner at least ¾ full.

If desired, sprinkle tops generously with sugar, cinnamon sugar, or streusel topping and transfer muffin tin to the preheated oven.

Bake muffins at 425°F for 8 minutes, then without opening the oven door, reduce the oven temperature to 350°F and bake another 10–14 minutes until tops are beginning to turn golden brown and a toothpick inserted in the center of the muffin comes out clean or with a few moist crumbs. The internal temperature of the muffins should be 200°F.

Remove muffins from the oven, and as soon as you can handle them, transfer them to a wire rack to cool. Make sure you do not leave them in the pan, or they will become soggy.

Place the cooled muffins in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. If muffins contain perishable ingredients, store them in the refrigerator.

Freeze for longer storage.

Notes

If you use milk, remove the baking soda from the recipe.

This recipe can be divided in half for 6 muffins.

Countless Creative Variations

Almond Poppy Seed

Mix 2 tablespoons poppy seeds in the dry ingredients. Replace vanilla extract with almond extract.

Apple Cinnamon Streusel

Add 1 teaspoon ground cinnamon and ¼ teaspoon ground nutmeg in the dry ingredients. Fold 1 cup peeled diced apple and ½ cup chopped pecans or walnuts in the batter. If desired, sprinkle muffin tops with oats before making.

Apple Cranberry Glazed

Fold 1 cup peeled chopped or grated apple and ¾ cup fresh or frozen coarsely chopped cranberries in the batter. Press streusel down in muffin tops before baking. Streusel topping: In a medium bowl, combine ⅓ cup brown sugar, 1 tablespoon sugar, 1 teaspoon cinnamon, and ¼ cup melted butter. Using a rubber spatula, stir in ⅔ cup all-purpose flour. If desired, drizzle with glaze after baking. Glaze: Whisk together 1 cup powdered sugar, 2–3 tablespoons heavy cream, half-and-half or milk, and ½ teaspoon vanilla extract.

Apricot Streusel

Fold 1½ cups diced fresh or canned apricots in the batter. Press streusel down in muffin tops before baking. Streusel topping: In a medium bowl, combine ⅓ cup brown sugar, 1 tablespoon sugar, 1 teaspoon cinnamon, and ¼ cup melted butter. Using a rubber spatula, stir in ⅔ cup all-purpose flour.

Apricot Cherry

Fold ¾ cup each chopped dried apricots and dried cherries in the wet ingredients.

Banana Walnut

Fold ¾ cup mashed banana and 1 cup chopped walnuts in the batter.

Blueberry Lemon

Fold the zest and juice of 1 lemon (2–3 tablespoons) and 1½ cups fresh or frozen blueberries in the batter.

Carrot Raisin

Add 1 teaspoon nutmeg to dry ingredients. Fold in ¾ cup shredded carrots and ½ cup raisins to the batter.

Carrot, Pineapple, Raisin

Add ½ teaspoon cinnamon and ¼ teaspoon ginger to dry ingredients. Fold in ½ cup shredded carrots, ½ cup well-drained crushed pineapple, and ½ cup raisins to the batter. Optional: Add ½ cup pecans or walnuts.

Cherry Pecan

Fold ¾ cup dried cherries in wet ingredients. Fold ¾ cup chopped pecans in the batter.

Chocolate Cherry

Add ¼ cup cocoa powder to dry ingredients. Add 1 tablespoon additional buttermilk to wet ingredients. Fold 1½ cups chopped pitted sweet cherries in the batter.

Chocolate Chocolate Chip

Add ¼ cup cocoa powder to dry ingredients. Add 1 tablespoon

additional buttermilk to wet ingredients. Fold 1½ cups mini milk, semi-sweet, or bittersweet chocolate chips in the batter.

Chocolate Chip Streusel

Fold 1½ cups mini semi-sweet chocolate chips in the batter. Press streusel down in muffin tops before baking. Streusel topping: In a medium bowl, combine ⅓ cup brown sugar, 1 tablespoon sugar, 1 teaspoon cinnamon, and ¼ cup melted butter. Using a rubber spatula, stir in ⅔ cup all-purpose flour.

Cinnamon Raisin

Add 1 teaspoon cardamom to dry ingredients. Fold 1½ cups raisins in the batter. If desired, drizzle with glaze after baking. Glaze: Whisk together 1 cup powdered sugar, 3 tablespoons heavy cream, half-and-half or milk, and ½ teaspoon vanilla extract.

Coconut Pineapple

Fold ¾ cup sweetened shredded coconut and ¾ cup finely chopped or crushed pineapple in the batter.

Cranberry Cardamom Spice

Add 1 teaspoon cardamom to dry ingredients. Fold 1½ cups fresh or frozen coarsely chopped cranberries in the batter. If desired, drizzle with icing after baking. Icing: Whisk the 1 cup powdered sugar and 2–3 tablespoons orange juice together. Drizzle over muffins.

Cranberry Orange

Add ⅓ cup orange marmalade to wet ingredients. Fold in

1½ cup diced fresh or frozen coarsely chopped cranberries in the batter.

Date Nut

Fold in 1 cup chopped dates and ½ cup chopped nuts in the batter.

Lemon Glazed Mixed Berry

Fold 1½ cups mixed berries in the batter. Drizzle with lemon glaze after baking. Glaze: Whisk together 1 cup powdered sugar and 2–3 tablespoons fresh lemon juice.

Lemon Poppy Seed

Mix 2 tablespoons poppy seeds in the dry ingredients. Fold zest from 1 medium lemon and juice from 1 medium lemon (2–3 tablespoons) in the batter. If desired, drizzle with lemon glaze after baking. Glaze: Whisk together 1 cup powdered sugar and 2–3 tablespoons fresh lemon juice.

Macadamia Nut and White Chocolate

Fold 1 cup chopped macadamia nuts and ½–1 cup of white chocolate chips in the batter.

Orange

Reduce buttermilk to ¼ cup and add ¼ cup orange juice and 1–2 tablespoons orange zest to wet ingredients. Glaze: Whisk together 1 cup powdered sugar and 2–3 tablespoons orange juice, and orange zest, if desired.

Peach

Add ½ teaspoon ground cinnamon and ¼ teaspoon ground nutmeg in the dry

ingredients. Replace vanilla extract with almond extract. Fold 1½ cups diced fresh, frozen, or canned peaches in the batter.

Pistachio

Add ½ teaspoon almond extract to the wet ingredients. If desired, add several drops of green food coloring. Fold ¾ cup chopped pistachios in the batter. Sprinkle each muffin with ½ teaspoon sugar and additional chopped pistachios.

Raspberry Almond

Fold 1 cup fresh or frozen raspberries and ½ cup sliced almonds in the batter.

Rhubarb Orange

Add ½ cup orange marmalade to wet ingredients. Fold in 1½ cup diced fresh or frozen rhubarb in the batter.

Spiced Pear

Mix ¼ teaspoon each ground nutmeg, ground cloves, and allspice in the dry ingredients. Fold 1¼ cups peeled diced pear in the batter.

Sprinkle

Replace vanilla extract with almond extract. Fold ¾ cup rainbow sprinkles in the batter.

Strawberry

Fold 1½ cups chopped strawberries in the batter.

Strawberry Rhubarb

Fold in ¾ cup chopped strawberries and ¾ cup diced fresh or frozen rhubarb in the batter.

White Chocolate Raspberry

Fold 1 cup raspberries + ¾ cup white chocolate chips in the batter.

Spiced Zucchini

Mix 1 teaspoon cinnamon and ½ teaspoon nutmeg in the dry ingredients. Fold in 1 cup of grated zucchini, well squeezed of moisture to the batter.



Double Chocolate Muffins

Prep: 20 minutes
Bake: 15–20 minutes
Total: 40 minutes
Servings: 18 muffins

2¼ cups (270 g) all-purpose flour (spoon and level to measure)
1 cup (198 g) sugar
½ cup (42 g) natural cocoa powder (spoon and level to measure)
1 teaspoon baking powder
½ teaspoon salt
Optional: 1 teaspoon instant espresso powder
2 large eggs, room temperature
1 cup (280 g) plain Greek yogurt or sour cream, room temperature
½ cup (114 g) milk, room temperature
½ cup (99 g) flavorless cooking oil
1 teaspoon vanilla extract
¼ teaspoon almond extract
1¼ cups milk or semi-sweet chocolate chips, divided
Muffin paper liners or nonstick spray

Preheat the oven to 400°F. Line a standard 12-cup muffin pan with paper liners or spray with nonstick spray.

In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, salt, and if using, espresso powder; set aside.

In a medium bowl, whisk together the eggs, yogurt or sour cream, milk, oil, and extracts.

To the dry ingredients, add 1 cup of the chocolate chips and liquid mixture. Using a silicone spatula or spoon, mix until just combined. Do not overmix!

Using a ¼ measuring cup or muffin scoop, portion the batter in the prepared tin, filling each liner ¾ full.

Distribute the remaining ¼ cup of chocolate chips evenly over the muffin tops, pressing them lightly in the batter.

Bake the muffins for 15–20 minutes, and a toothpick inserted in the center of the muffin comes out clean or with a few moist crumbs. The melted chocolate chips will make the tester look wet. Be careful not to overbake! The internal temperature of the muffins should be 200°F.

Remove muffins from the oven, and as soon as you can handle them, transfer them to a wire rack to cool. Make sure you do not leave them in the pan, or they will become soggy.

Place the cooled muffins in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.

Fruit Oatmeal Streusel Muffins

Try peaches, rhubarb, mango, cranberries, raspberries, blueberries, blackberries, or a combination of fruit.

Prep: 30 minutes
Bake: 18–20 minutes
Total: 50 minutes
Servings: 12–15 muffins

Crumb Topping

¼ cup (57 g) unsalted butter, melted
½ cup (71 g) light or dark brown sugar,
packed
1 tablespoon sugar
1 teaspoon ground cinnamon
⅓ cup (30 g) quick-cooking oatmeal
⅔ cup (80 g) all-purpose flour (spoon and
level to measure)

Muffins

2 cups (240 g) all-purpose flour (spoon
and level to measure) + 3 tablespoons to
coat fruit
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
½ teaspoon ground cinnamon
⅛ teaspoon ground allspice
½ cup (113 g) unsalted butter, room
temperature
½ cup (107 g) light or dark brown sugar,
packed
¼ cup (50 g) sugar
2 large eggs, room temperature
½ cup (140 g) plain Greek yogurt
2 teaspoons vanilla extract or 1 teaspoon
vanilla and 1 teaspoon almond extract
3 tablespoons (42 g) milk
1½ cups fresh or frozen peaches, peeled
and chopped (see Note)

Glaze

1 cup (114 g) powdered sugar
2–3 tablespoons heavy cream (or milk for a less creamy texture)
½ teaspoon vanilla extract
Muffin paper liners or nonstick spray

Preheat the oven to 425°F. Line a muffin tin with paper liners or spray muffin tin cups with nonstick spray. Spray the top of the muffin tin with baking spray to prevent muffins from sticking to the pan.

To the melted butter, add ½ cup brown sugar, 1 tablespoon sugar, and 1 teaspoon ground cinnamon; mix until combined. Stir in the oatmeal. Add the flour; mix until combined. The crumb topping will be thick and crumbly. Set aside.

In a medium bowl, whisk flour, baking soda, baking powder, salt, cinnamon, and allspice; set aside.

In a large bowl, using an electric mixer, beat the butter on high speed until smooth and creamy, about 1 minute. Add the brown sugar and sugar; beat on high until creamed for 2 minutes. Scrape sides of the bowl as needed.

Add the eggs, yogurt, and extract (s). Beat on medium speed for 1 minute, then increase speed and mix until the mixture is well combined. Scrape sides of the bowl as needed.

Pour the dry ingredients in the wet ingredients. Using a whisk, slowly mix until combined. Do not use the electric mixer. Add the milk, gently whisking until combined. Some lumps may remain.

Toss the chopped peaches with three tablespoons of flour until lightly coated, then fold in the peaches.

Using a ⅓ measuring cup or muffin scoop, portion the batter in the prepared tin, filling each liner ¾ full.

Press a handful of the crumb topping in the top of each muffin.

Bake for 8 minutes at 425°F. Reduce heat to 350°F and continue to bake for 10–12 minutes, and a toothpick inserted in the center of the muffin comes out clean or with a few moist crumbs. The internal temperature of the muffins should be 200°F.

Remove muffins from the oven, and as soon as you can handle them, transfer them to a wire rack to cool. Make sure you do not leave them in the pan, or they will become soggy.

Whisk all of the glaze ingredients together and drizzle over the warm muffins.

Place the cooled muffins in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.



Peach muffins



Pumpkin Spice Streusel Muffins

Prep: 30 minutes
Bake: 20 minutes
Total: 50 minutes
Servings: 18 muffins

Streusel

¼ cup (57 g) unsalted butter, melted
½ cup (60 g) all-purpose flour
¼ cup (53 g) brown sugar
2 tablespoons (25 g) sugar
1 teaspoon ground cinnamon
½ teaspoon ground ginger
⅛ teaspoon ground nutmeg
Muffin paper liners or nonstick spray

Muffins

2 large eggs, room temperature
⅓ cup (66 g) flavorless cooking oil
1 cup (198 g) sugar
½ cup (107 g) brown sugar
1 cup (244 g) pumpkin puree
1¾ cups (210 g) all-purpose flour
¾ teaspoon baking soda
¼ teaspoon baking powder
½ teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
½ teaspoon ground ginger
¼ teaspoon ground cloves
Optional: ½ cup chocolate chips or soft raisins

Preheat the oven to 350°F. Line a muffin tin with paper liners or spray muffin tin cups with nonstick spray.

Prepare the streusel topping.

To the melted butter, add remaining streusel ingredients; mix until combined; set aside.

Prepare the muffins.

In a large bowl, whisk eggs to break them up.

Add oil and whisk together.

Whisk in sugars and pumpkin puree. Scrape sides of the bowl as needed.

Sift in all of the dry ingredients.

If using, add the optional raisins or chocolate chips.

Stir all the ingredients together until just mixed. Some lumps may remain.

Using a ¼ to ⅓ measuring cup or muffin scoop, portion the batter in the prepared tin, filling each liner at least ¾ full.

Sprinkle streusel evenly over the top of the muffins or loaf.

Bake for 20 minutes or until muffins have an internal temperature of 200°F. Be careful not to overbake!

Remove muffins from the oven, and as soon as you can handle them, transfer them to a wire rack to cool. Make sure you do not leave them in the pan, or they will become soggy.

Place the cooled muffins in an airtight container. To stack, separate layers with a sheet of parchment or wax paper.

Freeze for longer storage.

SCONES

Scones are a biscuit-like quick bread. The dough is shaped in a disc, from which wedges are cut and baked until golden brown with a flaky, soft interior. Scones can be sweet or savory. Follow these tips on how to make scones that are flavorful and delicious.

Quality

Use quality ingredients. Different brands have varying levels of moisture, fat, and protein.

Check the expiration date of the ingredients. Baking powder, baking soda, and yeast lose their lifting power over time.

Cold ingredients

Use cold butter, cold eggs, and cold cream. Freeze the butter before making scones. Cold butter makes scones rise higher. Chill the bowl also!

Flour

All-purpose and pastry flour work for scones. Try a combination of all-purpose and pastry flour. Use pastry flour for the lightest scones.

Sugar

For savory scones, reduce the amount of sugar in the recipe to 2 tablespoons.

Vanilla Extract

Vanilla extract is optional; however, it adds flavor to sweet scones. Skip it if making savory scones.

Liquid

Add enough cold liquid (heavy cream, buttermilk, or milk) to make the dough stick together. The dough should still be crumbly with some flour streaks when it has enough liquid. Otherwise, the scones may be tough. Expect the dough to have lumps in it.

Fruit

If adding fruit, drain the fruit very well. If using frozen fruit, do not thaw it out before folding it in the dough.

Mixing

Mix until the dough just comes together. Avoid overmixing the dough. Too much stirring will toughen the scones.

A food processor may be used; however, it can overwork the dough.

Shaping

If the dough is too crumbly when placed on the work surface, add slightly more buttermilk. If the dough

is too sticky when placed on the work surface, add more flour.

Gently pat the edges of the scone to make it round. Do not compress the dough. Lightly press the top of the scone in a disk so it is roughly 1 inch tall and 8 inches in diameter or smaller.

Cutting

Cut the scones in eighths or score it in eighths and cut it after it is baked. Alternately, the scones can be cut in hearts, circles, or other shapes.

Chill

Once the scones are shaped, chill them before baking. Keeping scone dough as cold as possible prevents over-spreading. The chill relaxes the gluten, which yields a tender texture. It also cools the butter, which produces a flaky texture.

Baking

Make sure the oven is fully preheated before baking the scones. Follow the recipe directions for temperature and time.

Storage

Store scones in an airtight container lined with a paper towel or plastic baggie at room temperature. If scones are made with cheese, cream cheese, meat, or other perishable foods, they should be stored in the refrigerator. Scones should be eaten within two days.

Freezing

Freeze scone dough on a plate or baking sheet for 1 hour. Once firm, layer them in a freezer bag or container. To bake the scones from frozen, add a few minutes to the recipe's bake time, or thaw overnight in the refrigerator, then bake as directed.

Freeze baked and cooled scones before topping with icing or powdered sugar in a freezer bag or container. To thaw, leave them out on the counter for a few hours or overnight in the refrigerator. Warm the scones in the microwave for 30 seconds or on a baking sheet in a 300°F oven for 10 minutes.

Scone Spreads

Jazz scones up according to your taste with these flavorful spreads!

Sweet Spreads

Chocolate Sauce or Hazelnut Spread: For decadent scones, try serving them with rich chocolate sauce or hazelnut spread. White chocolate sauce would pair wonderfully with berries.

Clotted Cream: Clotted cream, also known as Devon cream, Devonshire cream, or Cornish cream, is often spread on scones along with jam. Spread jam first and top with cream for a Cornish-style cream tea, or first layer cream and then jam for Devon style.

Cream Cheese: Smear sweet flavored cream cheese on a scone—black cherry, blueberry, brown sugar and cinnamon, honey pecan, peach, pineapple, or strawberry.

Fresh Fruit: Fresh fruit is the perfect scone topping! Try grapefruit with honey and yogurt for a topping.

Glaze: Scones can be finished with a drizzle of classic vanilla glaze or try different flavors such as chocolate, maple, and lemon.

Honey: Plain or flavored honey provides extra sweetness to a scone.

Jams, Jellies, and Marmalades: Orange marmalade is a classic condiment to serve with scones. Jams and jellies come in a variety of fruit flavors and go well with all types of sweet scones.

Lemon Curd: Tender scones and deliciously tangy lemon curd go together perfectly with a steaming cup of English tea. Try other flavors of curd.

Powdered Sugar: For a simple and pretty way to serve scones, try dusting scones with powdered sugar with a mesh sieve right before serving.

Whipped Cream: For a lighter topping, whipped cream can be dolloped onto scones. Add fresh strawberries and it becomes strawberry shortcake.

Savory Spreads

Cheese and Chutney: Top the scone with a slice of cheese and a spoonful of chutney for a flavorful bite.

Herb Butter: Fresh herbs such as chives, parsley, and thyme can go well with savory scones. For an easy herb butter: Whip ½ cup room temperature butter with 1 tablespoon of fresh chopped herbs. Transfer to a small dish for serving.

Olive Tapenade: Top scones with olive tapenade and goat cheese for a tasty scone.

Pesto: The blend of basil, garlic, pine nuts, lemon juice, and shredded Parmesan makes for a finger-licking topping for scones

Prosciutto: Combine slices of prosciutto with shaved Parmesan to make a winning combo topping.

Savory Cream Cheese: Try any of these flavored spreads on a scone — chive and onion, garden vegetable, olive, spicy jalapeno, or other flavor.

Smoked Salmon: Add salmon to turn a scone in a fancy meal. Add sun-dried tomatoes for even more flavor.

Guacamole: Spread guacamole on a scone.



Apricot White Chocolate Scones

Prep: 30 minutes
Inactive: 1 hour 30 minutes
Bake: 20–30 minutes
Cool: 30 minutes
Total: 3 hours
Servings: 16

½ cup (113 g) unsalted butter, chilled
¼ cup (50 g) sugar
2 teaspoons baking powder
½ teaspoon baking soda
3 cups (360 g) all-purpose flour (spoon and level to measure)
⅓ cup (43 g) dried apricots, finely diced
⅔ cup (114 g) white chocolate chips (divided)
⅓–1 cup (152–227 g) heavy whipping cream, cold
1 large egg, cold
Parchment paper

Grate butter, using the smallest holes on the grater, and freeze for at least 30 minutes.

Line a baking sheet with parchment paper; set aside. Do not preheat the oven yet because the dough will need to chill before baking.

In a large bowl, whisk or sift together sugar, baking powder, baking soda, and flour.

Add grated butter and toss to coat.

Using fingers or a pastry blender, work the butter in the flour until only pea-sized pieces remain.

Stir in apricots and ⅓ cup white chocolate chips.

In a separate bowl, mix together cream and egg until blended.

Add mixture to flour mixture.

Stir gently with a fork until it just comes together as a shaggy dough.

Handling the dough as little as possible, turn it out onto a lightly floured surface and shape it in a ball.

Cut the ball in half.

Pat each half in a 1-inch thick 8-inch circle on the parchment-lined baking sheet.

Cut each circle in 8 equal-sized triangle wedges. Slightly separate the wedges.

Freeze for 30–60 minutes.

Preheat oven to 375°F.

Bake the scones for 20–30 minutes until golden brown. Remove from oven and completely cool for 30 minutes.

Place ⅓ cup white chocolate chips in a small microwave-safe bowl. Place bowl in microwave and cover bowl with a paper towel or plate. Heat chips at 50% power for 30 seconds and stir. Continue to heat chips and stir until melted. Drizzle the white chocolate over the tops of cooled scones. Best served the same day.

Store scones in an airtight container lined with a paper towel or plastic baggie at room temperature. Baked scones can be frozen for later use.

Blueberry Lemon Cream Scones

Prep: 30 minutes
Inactive: 1 hour 30 minutes
Bake: 20–30 minutes
Cool: 30 minutes
Total: 3 hours
Servings: 16

½ cup (113 g) unsalted butter, chilled
1 tablespoon fresh lemon zest (1–2 lemons)
¼ cup (50 g) sugar
2 teaspoons baking powder
½ teaspoon baking soda
3 cups (360 g) flour (spoon and level to measure)
1 heaping cup (160–170 g) fresh blueberries (if frozen, do not thaw)
2 teaspoons vanilla extract
1 large egg, cold
⅔–1 cup (152–227 g) heavy whipping cream, cold

Optional Glaze

1 cup (114 g) powdered sugar
3 tablespoons fresh lemon juice (1–2 lemons)
Parchment paper

Grate butter, using the smallest holes on the grater, and freeze for at least 30 minutes.

Wash and dry the lemons. Zest the lemons and squeeze the juice in a small bowl; set aside.

Line a baking sheet with parchment paper; set aside. Do not preheat the oven yet because the dough will need to chill before baking.

Whisk or sift together sugar, baking powder, baking soda, and flour in a large bowl.

Add grated butter and toss to coat.

Using fingers or a pastry blender, work the butter in the flour until only pea-sized pieces remain.

Add lemon zest and blueberries.

In a separate bowl, mix together vanilla, egg, and cream until blended.

Add liquid mixture to flour mixture.

Stir gently with a fork until it just comes together as a shaggy dough.

Handling the dough as little as possible, turn it out onto a lightly floured surface and shape it in a ball.

Cut the ball in half.

Pat each half in a 1-inch thick 8-inch circle on the parchment-lined baking sheet.

Cut each circle in 8 equal-sized triangle wedges. Slightly separate the wedges.

Freeze for 30–60 minutes.

Preheat oven to 375°F.

Bake the scones for 20–30 minutes until golden brown. Remove from oven and completely cool for 30 minutes.

When cool, mix together powdered sugar and lemon juice to make a thin glaze. If necessary, add water to achieve desired consistency.

Either dip the top of the scones in the glaze or drizzle the glaze over the top. Best served the same day.

Store scones in an airtight container lined with a paper towel or plastic baggie in the refrigerator. Baked scones can be frozen for later use.

Cranberry Orange Scones

Prep: 30 minutes
Inactive: 1 hour 30 minutes
Bake: 20–30 minutes
Cool: 30 minutes
Total: 3 hours
Servings: 16

½ cup (113 g) unsalted butter, chilled
1 tablespoon fresh orange zest (1 orange)
¼ cup (50 g) sugar
2 teaspoons baking powder
½ teaspoon baking soda
3 cups (360 g) flour (spoon and level to measure)
1 heaping cup (57 g) dried or (99 g) fresh cranberries (if frozen, do not thaw)
2 teaspoons vanilla extract
1 large egg, cold
⅔–1 cup (152–227 g) heavy whipping cream, cold

Optional Glaze

1 cup (114 g) powdered sugar
3 tablespoons fresh orange juice (1 orange)
Parchment paper

Grate butter, using the smallest holes on the grater, and freeze for at least 30 minutes.

Wash and dry the orange. Zest the orange and squeeze the juice in a small bowl; set aside.

Line a baking sheet with parchment paper; set aside. Do not preheat the oven yet because the dough will need to chill before baking.

Whisk or sift together sugar, baking powder, baking soda, and flour in a large bowl.

Add grated butter and toss to coat.

Using fingers or a pastry blender, work the butter in the flour until only pea-sized pieces remain.

Add orange zest and cranberries.

In a separate bowl, mix together vanilla, egg, and cream until blended.

Add liquid mixture to flour mixture.

Stir gently with a fork until it just comes together as a shaggy dough.

Handling the dough as little as possible, turn it out onto a lightly floured surface and shape it in a ball.

Cut the ball in half.

Pat each half in a 1-inch thick 8-inch circle on the parchment-lined baking sheet.

Cut each circle in 8 equal-sized triangle wedges. Slightly separate the wedges.

Freeze for 30–60 minutes.

Preheat oven to 375°F.

Bake the scones for 20–30 minutes until golden brown. Remove from oven and cool completely.

When cool, mix together powdered sugar and orange juice to make a thin glaze. If necessary, add water to achieve desired consistency.

Either dip the top of the scones in the glaze or drizzle glaze over the top. Best served the same day.

Store scones in an airtight container lined with a paper towel or plastic baggie in the refrigerator. Baked scones can be frozen for later use.

Cream Scones

with variations

Prep: 30 minutes

Inactive: 1 hour 30 minutes

Bake: 20–30 minutes

Total: 2½ hours

Servings: 16

½ cup (113 g) unsalted butter, chilled

¼ cup (50 g) sugar

2 teaspoons baking powder

½ teaspoon baking soda

3 cups (360 g) flour (spoon and level to measure)

1 large egg, cold

⅔–1 cup (152–227 g) heavy whipping cream, cold + extra for brushing, cold

Optional: Raw sugar for sprinkling

Parchment paper

Grate butter, using the smallest holes on the grater, and freeze for at least 30 minutes.

Line a baking sheet with parchment paper; set aside. Do not preheat the oven yet because the dough will need to chill before baking.

In a large bowl, whisk or sift together sugar, baking powder, baking soda, and flour.

Add grated butter and toss to coat.

Using fingers or a pastry blender, work the butter in the flour until only pea-sized pieces remain.

If using, stir in variation ingredients (see following page).

In a separate bowl, mix together cream and egg until blended.

Add mixture to flour mixture.

Stir gently with a fork until it just comes together as a shaggy dough.

Handling the dough as little as possible, turn it out onto a lightly floured surface and shape it in a ball.

Cut the ball in half.

Pat each half in a 1-inch thick 8-inch circle on the parchment-lined baking sheet.

Cut each circle in 8 equal-sized triangle wedges. Slightly separate the wedges.

Optional: Brush with heavy cream and sprinkle with raw sugar.

Freeze for 30–60 minutes.

Preheat oven to 375°F.

Bake scones for 20–30 minutes until golden brown. Remove from oven and cool. Best served the same day.

Store scones in an airtight container lined with a paper towel or plastic baggie at room temperature. If scones are made with cheese, cream cheese, meat, or other perishable foods, they should be stored in the refrigerator. Baked scones can be frozen for later use.

Variations

Blueberry: 1 cup fresh or frozen blueberries

Caramel Apple: 1 cup peeled, diced apple; top cooled baked scones with caramel sauce/topping

Cherry Chocolate Chip: $\frac{3}{4}$ cup fresh or frozen pitted cherries + $\frac{3}{4}$ cup mini chocolate chips

Chips: 1 cup flavored chips: butterscotch, caramel, cherry, chocolate toffee bits, cinnamon, espresso, Irish cream, lemon, mint, peanut butter, peppermint, strawberry, etc.

Chocolate chip: 1 cup chocolate chips or mini chips

Cranberry: 1 cup fresh, frozen, or dried cranberries

Currant: 1 cup dried currants

Dried fruit: 1 cup chopped, dried fruit

Lavender: 1 tablespoon dried culinary lavender

Lavender Lemon: 1 tablespoon dried culinary lavender + 2 teaspoons lemon zest

Lemon Poppy Seed: 1 tablespoon poppy seeds + 1 tablespoon lemon zest

Raisin: 1 cup raisins

Sprinkles & Chips: $\frac{1}{2}$ cup rainbow sprinkles + 1 cup white chocolate or vanilla chips



Chocolate chip scones

Pumpkin Scones

Prep: 30 minutes
Inactive: 1 hour 30 minutes
Bake: 20–30 minutes
Cool: 30 minutes
Total: 3 hours
Servings: 16

½ cup (113 g) unsalted butter, chilled
¾ cup (160 g) brown sugar, packed
2 teaspoons baking powder
½ teaspoons baking soda
3 cups (360 g) flour (spoon and level to measure)
¼ teaspoon ground cloves
½ teaspoon ground ginger
1 teaspoon nutmeg
2 teaspoons cinnamon
⅔–1 cup (152–227 g) heavy whipping cream, cold
1 large egg, cold
¾ cup (171 g) pumpkin puree

Glaze

1 cup (114 g) powdered sugar
1½–2 tablespoons milk
¼ teaspoon cinnamon
Parchment paper

Grate butter, using the smallest holes on the grater, and freeze for at least 30 minutes.

Line a baking sheet with parchment paper. Do not preheat the oven yet because the dough will need to chill before baking.

In a large bowl, whisk or sift together sugar, baking powder, baking soda, flour, cloves, ginger, nutmeg, and cinnamon.

Add grated butter and toss to coat.

Using fingers or a pastry blender, work the butter in the flour until only pea-sized pieces remain.

In a separate bowl, mix together cream, egg, and pumpkin puree until blended.

Add mixture to flour mixture.

Stir gently with a fork until it just comes together as a shaggy dough.

Handling the dough as little as possible, turn it out onto a lightly floured surface and shape it in a ball.

Cut the ball in half.

Pat each half in a 1-inch thick 8-inch circle on the parchment-lined baking sheet.

Cut each circle in 8 equal-sized triangle wedges. Slightly separate the wedges.

Freeze for 30–60 minutes.

Preheat oven to 375°F.

Bake scones for 20–30 minutes until lightly browned. Remove from oven and cool completely.

Combine powdered sugar and cinnamon. Add milk gradually to make a glaze that can be drizzled over the scones.

Either dip the top of the scones in the glaze or drizzle glaze over the top. Best served the same day.

Store scones in an airtight container lined with a paper towel or plastic baggie at room temperature. Baked scones can be frozen for later use.

Bacon Cheddar Scones

Prep: 30 minutes

Inactive: 90 minutes

Bake: 30 minutes

Total: 2½ hours

Servings: 16

½ cup (113 g) unsalted butter, chilled

2 teaspoons (50 g) sugar

2 teaspoons baking powder

½ teaspoon baking soda

3 cups (360 g) flour (spoon and level to measure)

½ pound (227 g) bacon, cooked, cooled, and crumbled

1 cup (113 g) shredded sharp cheddar cheese

3 green onions, finely sliced

¾–1 cup (152–257 g) heavy whipping cream + extra for brushing, cold

Parchment paper

Grate butter, using the smallest holes on the grater, and freeze for at least 30 minutes.

Line a baking sheet with parchment paper; set aside. Do not preheat the oven yet because the dough will need to chill before baking.

In a large bowl, whisk or sift together sugar, baking powder, baking soda, and flour.

Add butter and toss to coat.

Using fingers or a pastry blender, work the butter in the flour until only pea-sized pieces remain.

Add bacon, sharp cheddar, and green onions to the flour mixture. Toss to combine.

Add cream to flour mixture.

Stir gently with a fork until it just comes together as a shaggy dough.

Handling the dough as little as possible, turn it out onto a lightly floured surface and shape it in a ball.

Cut the ball in half.

Pat each half in a 1-inch thick 8-inch circle on the parchment-lined baking sheet.

Cut each circle in 8 equal-sized triangle wedges. Slightly separate the wedges.

Optional: Brush with heavy cream.

Freeze for 30–60 minutes.

Preheat oven to 375°F.

Bake scones for 20–30 minutes until golden brown. Remove from oven and cool. Best served the same day.

Store scones in the refrigerator. Baked scones can be frozen for later use.

PANCAKES

With just a few basic ingredients, pancakes are quick to whip up and cook. Follow these tips, tricks, and recipe inspiration to ensure pancake perfection every time.

Leavening

Check the expiration date or test to make sure the leavening is fresh. Also, check the flour date.

To test baking soda, pour three tablespoons of white vinegar in a bowl, then stir in ½ teaspoon of baking soda. For baking powder, add ½ teaspoon of baking powder to three tablespoons of water. In either instance, if the solutions vigorously fizz, then the leavening agent is still good, so proceed with your baking endeavors. If they do not fizz, it is time to restock with a new product.

Gently Mix

Most pancakes are mixed using the muffin method, which incorporates all the wet ingredients in the dry ingredients all at once. Mix the dry ingredients and the wet ingredients in separate bowls before combining them.

Whisk all the dry ingredients together very well. This is to distribute the leavening agent evenly throughout the batter.

Separately, whisk the wet ingredients together.

Stir the batter with a spoon just until the dry ingredients are moistened. Do not use an electric mixer for pancakes. Unlike other mixtures, the batter will not be smooth. Expect to see a few lumps and streaks of flour.

Overmixing develops the gluten in the batter and make the pancakes tough instead of light and fluffy.

Rest the Batter

Resting the batter will hydrate the small lumps of dry ingredients. This enables the starch grains in the flour to expand and make a light batter with a better texture.

Pan

A heavy-bottom, nonstick griddle or skillet is crucial. A flat griddle will have more room for cooking and flipping the pancakes than a skillet. An electric griddle with a temperature set to 375°F is the best choice for pancakes.

Pan Temperature

Pan temperature is really everything: too hot and the pancakes scorch; too cool and they can turn out flat and tough. Test the pan with a drop of water, which will make the sizzling sound.

Cook the pancakes on a flat, heavy-bottomed, preheated, and well-greased surface. Start by heating the griddle on medium to medium-high heat. After about ¼ cup of batter per pancake is placed on the griddle, immediately turn the stove heat to medium or medium-low. This will ensure the pancakes get crispy and golden brown on the outside yet cook on the inside.

Leave enough room between pancakes for expansion and flipping.

Flipping

Add any add-in toppings like blueberries or chocolate chips just before flipping the pancakes.

Cook until the pancake bubbles pop and form holes that stay open on the surface. If the popped bubbles are filled in by more pancake batter, hold off on flipping. The pancake edges will look slightly dry.

Gently flip the pancake and cook until the underside is golden and the batter is thoroughly cooked, about 1 minute. Only flip pancakes once. Resist the urge to press down on the pancakes with a spatula.

For the perfect flip, slide a thin spatula under the pancake, lift about three inches, and then briskly turn your wrist.

If the pancakes are getting brown before they are ready to flip, turn down the heat.

Wipe the Pan

To avoid off-tasting or burned pancakes, wipe the pan clean with a paper towel and add a little more butter or oil between batches. Butter burns easier than oil, so keep an eye on it.

Storage

Stack the pancakes in a plastic baggie or storage container, placing a piece of wax paper between each pancake. Refrigerate the pancakes for up to four days.

Freezing

Place cooled pancakes in an even layer on a parchment or wax paper-lined baking sheet. Freeze for one hour. Layer the frozen pancakes between pieces of waxed or parchment paper, then wrap in plastic wrap or freezer bags. Use pancakes within two months.

Reheating

If using the microwave, place up to four pancakes on a microwave-safe plate and microwave in 20-second increments until the pancakes are hot and fluffy.

If using the oven, preheat it to 350°F and arrange the pancakes on a baking sheet. Cover the baking sheet with a layer of aluminum foil and bake for 10 minutes.

Pancakes can be toasted in a toaster or toaster oven on a “medium” toast setting. Warming up the pancakes in the toaster will give them a crispy outer layer.

Variations

Apple Spice: Add ⅓ cup applesauce or 1 grated apple and ½ teaspoon apple pie spice to batter.

Bacon: Add cooked and crumbled bacon to the top of partially cooked pancakes before flipping.

Banana: Add sliced or diced banana to the top of partially cooked pancakes before flipping.

Blueberry Lemon: Replace 2 tablespoons liquid with lemon juice and 1 teaspoon grated lemon zest to batter. Add blueberries to the top of partially cooked pancakes before flipping.

Carrot Cake: Add ⅓ to ½ cup finely shredded carrots, 1 teaspoon cinnamon, ¼ teaspoon nutmeg, ⅓ teaspoon ground cloves, and optional ¼ cup chopped pecans or walnuts to batter.

Chocolate: Add ½ cup cocoa to batter. Add mint or chocolate mint chips to the top of partially cooked pancakes before flipping.

Chocolate Peppermint: Add ½ cup cocoa to batter. Add chocolate or white chocolate chips to the top of partially cooked pancakes before flipping.

Chocolate Strawberry: Add sliced or diced strawberries and chocolate chips to the top of partially cooked pancakes before flipping.

Fruit: Add sliced or diced fruit (or dried fruit) to the top of partially cooked pancakes before flipping.

Gingerbread: Add 2 tablespoons molasses, 1 teaspoon cinnamon, ¾ teaspoon ground ginger, ¼ teaspoon nutmeg, and ⅛ teaspoon cloves to batter.

Hazelnut: Add ⅓ cup hazelnut spread to batter

Maple or Maple Nut: Add 2 tablespoons maple syrup and ⅓ cup chopped nuts to batter.

Nut Butter: Add ⅓ cup to batter.

Oatmeal Raisin: Add ¾ cup oatmeal, ⅓ cup raisins, and ½ teaspoon cinnamon to batter.

Orange Sunrise: Replace ½ cup liquid with orange juice and 1 teaspoon grated orange zest to batter.

Pumpkin Spice: Add ⅓ cup pumpkin puree and ½ teaspoon pumpkin spice to batter.

Red Velvet: Add 3 tablespoons cocoa and 1 tablespoon red food coloring to batter.

Sausage: Add cooked and crumbled or sliced sausage to the top of partially cooked pancakes before flipping.

Sprinkles: Add ⅓ cup sprinkles to batter.

Tropical Pina Colada: Add ⅓ cup drained crushed pineapple, 3 tablespoons shredded coconut, and 1 teaspoon of cinnamon to batter.

Whole Grains/Seeds: Add any of the following ingredients ¾ cup oatmeal, 2 tablespoons ground flaxseed, 1 tablespoon chia seeds, or 2 tablespoons sunflower seeds to batter.

Zucchini: Add ½ cup finely shredded zucchini, ¾ teaspoon cinnamon, and ¼ teaspoon ground nutmeg to batter.



Buttermilk Pancakes

Prep: 10 minutes
Inactive: 10 minutes
Cook: 3 minutes
Total: 23 minutes
Servings: 14 (4-inch)

2½ cups (300 g) all-purpose flour (spoon and level to measure)
2 tablespoons sugar
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
2 large eggs, room temperature
2 cups (454 g) buttermilk, room temperature (see Notes)
½ cup (114 g) milk, room temperature
1 teaspoon vanilla extract
10 tablespoons (145 g) unsalted butter, melted and cooled
Butter, oil, or nonstick spray

In a large bowl, whisk the flour, sugar, salt, baking powder, and baking soda until blended. Make a hole in the center of the flour.

Add the eggs to the hole and beat with a fork until the eggs are whisked and then incorporate in the surrounding dry ingredients.

Add the buttermilk, milk, vanilla, and melted butter; whisk until just combined, there will be some lumps in the batter. If the batter is overmixed, the gluten will develop from the flour, making the pancakes chewy instead of fluffy. Set aside for 10 minutes. The batter will thicken; however, do not remix it.

If desired, while the batter rests, line a large baking sheet with two kitchen towels stacked on top of each other. Place the baking sheet in the oven and heat the oven to 180°F or its lowest temperature setting.

Heat a large nonstick skillet or griddle over medium heat. Grease the pan with butter, oil, or nonstick spray.

Scoop and pour ¼ cup of the batter in the center of the skillet, spread out in a 4-inch circle. Cook until the pancake bubbles pop and form holes that stay open on the surface. If the bubbles come to the surface, pop, but are filled in by more pancake batter, hold off on flipping. Gently flip the pancake and cook until the underside is golden and the batter is thoroughly cooked, about 1 minute. Resist the urge to press down on the pancakes with a spatula.

As each pancake is cooked, slide the pancake between the towels on the baking sheet in the oven. The pancakes will stay hot in the oven for at least 20 minutes with no loss of quality.

If using butter, wipe the pan clean with a paper towel after every batch to prevent it from burning. Repeat, making more pancakes with the remaining batter.

When ready to eat, serve with butter and desired toppings.

Notes

- Buttermilk may be replaced with plain yogurt. If using sour cream, mix ¾ cup with ¼ cup milk. Another alternative is to add 2 teaspoons of fresh lemon juice or white vinegar to a liquid measuring cup. Add enough milk to make 1 cup. Whisk together, then let sit for 5 minutes before using in the recipe. For powdered buttermilk, follow directions for reconstituting.
- Add-ins may be scattered across the batter once the bubbles break the surface of the pancakes. See page 151 for ideas.
- Pancakes can be frozen and reheated in the microwave.



Fabulous Fluffy Pancakes

Prep: 10 minutes
Inactive: 10 minutes
Cook: 3 minutes
Total: 23 minutes
Servings: 10 (4-inch)

1 $\frac{3}{4}$ cups (200 g) all-purpose flour (spoon and level to measure)
 $\frac{1}{4}$ cup (29 g) powdered sugar or
2 tablespoons (25 g) sugar
3 tablespoons (21 g) cornstarch
1 tablespoon baking powder
1 teaspoon salt
 $\frac{1}{8}$ teaspoon baking soda
1 $\frac{1}{4}$ cups (283 g) whole milk or buttermilk, room temperature (see Notes)
3 tablespoons (42 g) unsalted butter, melted and cooled
2 large eggs, lightly beaten, room temperature
1 teaspoon vanilla extract
Butter, oil, or nonstick spray

In a large bowl, whisk together the flour, sugar, cornstarch, baking powder, salt, and baking soda; set aside.

In a medium bowl, whisk together the milk, melted butter, eggs, and vanilla until smooth. Pour the liquid ingredients over the dry ingredients and stir just until combined; there will be some lumps in the batter. If the batter is overmixed, the gluten will develop from the flour, making the pancakes chewy instead of fluffy. Let the batter rest for 10 minutes. The batter will thicken; however, do not remix it!

If desired, while the batter rests, line a large baking sheet with two kitchen towels stacked on top of each other. Place the baking sheet in the oven and heat the oven to 180°F or its lowest temperature setting.

Heat a large nonstick skillet or griddle over medium heat. Grease the pan with butter, oil, or nonstick spray.

Scoop and pour $\frac{1}{4}$ cup of the batter in the center of the skillet, spread out in a 4-inch circle. Cook until the pancake bubbles pop and form holes that stay open on the surface. If the bubbles come to the surface, pop, but are filled in by more pancake batter, hold off on flipping. Gently flip the pancake and cook until the underside is golden and the batter is thoroughly cooked, about 1 minute. Resist the urge to press down on the pancakes with a spatula.

As each pancake is cooked, slide the pancake between the towels on the baking sheet in the oven. The pancakes will stay hot in the oven for at least 20 minutes with no loss of quality.

If using butter, wipe the pan clean with a paper towel after every batch to prevent it from burning. Repeat, making more pancakes with the remaining batter.

When ready to eat, serve with butter and desired toppings.

Notes

- To bring cold eggs up to room temperature, put them in a bowl and cover them with warm tap water. The water should not be scalding, or it will cook the eggs.
- Use the microwave to take the chill off milk that is refrigerator cold. Microwave 1 cup of milk for 30 seconds on high.
- If using buttermilk instead of milk, reduce the amount of baking powder to 1 teaspoon, and increase the baking soda to $\frac{1}{2}$ teaspoon.
- Add-ins may be scattered across the batter once the bubbles break the surface of the pancakes. See page 151 for ideas.
- Pancakes can be frozen and reheated in the microwave.

WAFFLES

Regular American-style waffle irons have shallow grids which make thinner and flatter waffles. Belgian waffles makers have deep grid indentations for fluffy and airy waffles.

Waffle Iron

Thoroughly read the instruction manual for the waffle iron. Different waffle makers are designed to cook waffles differently.

Leavening

Check the expiration date or test to make sure the leavening is fresh. Also, check the flour date.

Liquid

Use room temperature or warm liquids such as buttermilk and milk. Liquid ingredients blend together completely when they are warm or at room temperature.

Cornstarch

Cornstarch guarantees waffles that are crisp on the outside and tender on the inside.

Spice

Most waffles are plain, so add a favorite spice or extract for more flavor. Some ideas of spices you might want to try are: apple spice, cardamom, cinnamon, nutmeg, or pumpkin spice. Some ideas of extracts to try are: almond, banana, coconut, lemon, orange, strawberry, or vanilla.

Grease Iron

To prevent sticking, brush the iron with melted butter, oil, or spray with a nonstick oil spray.

Gently Mix

Most waffles are mixed using the muffin method, which incorporates all the wet ingredients in the dry ingredients.

Whisk all the dry ingredients together very well to distribute the leavening agent evenly throughout the batter.

Stir the batter with a spoon just until the dry ingredients are moistened. Do not use an electric mixer for waffles. Unlike other mixtures, the batter will not be smooth. Expect to see a few lumps and streaks of flour.

Overmixing will develop the gluten in the batter and make the waffles tough instead of light and fluffy.

Batter

The amount of batter used for the waffle will depend on the iron. See the instruction manual for the optimal capacity of batter. Pour enough batter on the center of the bottom grid to almost cover it.

Cooking

Waffles need to cook quickly in a hot iron to get the desired crispy exterior and soft interior, so make sure the iron is up to temperature before adding the batter.

When cooking waffles, do not open the lid of the waffle iron until the cooking time is complete, or it will stick to each side and separate.

If the waffle maker does not have a doneness indicator, watch the steam coming out of the unit as the waffle cooks. When the steam stops, lift the lid. The waffle should be done. The process will take approximately three minutes.

Doneness

To test for doneness, lift the top of the iron carefully. If the waffle sticks to the top, close it and cook it for a few more seconds.

Keep Warm

Keep the finished waffles warm and crisp in a 200°F oven. Place a cooling rack on top of a baking sheet and place it in the oven. Place the waffles in the preheated oven on the rack to prevent sogginess and keep them warm while making the remaining waffles.

Storage

Stack the waffles in a plastic baggie or storage container, placing a piece of wax paper between each waffle. Refrigerate the waffles for up to four days.

Freezing

Place cooled waffles in an even layer on a parchment or wax paper-lined baking sheet. Freeze for one hour. Layer the frozen waffles between waxed or parchment paper pieces, then wrap in plastic wrap or freezer bags. Use waffles within two months.

Variations

Whole-Grain Waffles

Add ¼ cup wheat germ to the dry ingredients.

Cheddar Bacon Waffles

Add shredded cheddar and crumbled cooked bacon right in the batter or sprinkle on top of the batter before you close the waffle maker lid.

Chocolate Chip Waffles

Stir ½ cup coarsely chopped chocolate or 1/2 cup mini or regular chocolate chips in the batter.

Cornmeal Waffles

Substitute ½ cup cornmeal for ½ cup of the flour (keep the cornstarch).

Cranberry Orange Waffles

Stir 2 teaspoons finely grated orange zest and ½ cup coarsely chopped dried cranberries in the batter.

Fresh Fruit and Nuts

Berries, such as blueberries, raspberries, and strawberries, are always delicious additions to waffles! Bananas are also a hit! Try pairing fruits with different nuts such as walnuts, pecans, almonds, or hazelnuts.

Sweet Things

This is where you can get really creative! Of course chocolate chips are a staple addition to waffles, but what about adding a sweet cereal like Fruity Pebbles or Captain Crunch?



Made in a Belgium waffle iron.

The Ultimate Buttermilk Waffle

Prep: 15 minutes
Inactive: 15–30 minutes
Cook: 3–4 minutes
Total: 35 minutes
Servings: 16 (4-inch) or 4 (8-inch) waffles

1¾ cups (210 g) flour
2¼ teaspoons baking powder
¼ teaspoon baking soda
2 tablespoons (14 g) cornstarch
3½ tablespoons (42 g) sugar
½ teaspoon salt
¾ cup (168 g) buttermilk, room temperature
¾ cup (171 g) heavy cream, room temperature
3 large eggs, room temperature
Optional: 1 tablespoon vanilla extract
½ cup (113 g) unsalted butter melted and slightly cooled
Butter or non-stick cooking spray for waffle iron

In a bowl, whisk together the flour, baking powder, baking soda, cornstarch, sugar, and salt; set aside.

In a large measuring cup or bowl, whisk together the buttermilk, heavy cream, eggs, and optional vanilla.

Using a spoon, stir the wet ingredients in the dry ingredients until a few streaks of flour remain, but the batter is almost mixed together. Do not overmix the batter!

Add the melted butter and stir until just combined. Allow the batter to rest for 15–30 minutes.

Preheat the oven to 200°F. Place a cooling rack on top of a baking sheet and place it in the oven.

Heat the waffle iron. Brush butter or spray non-stick cooking spray on both sides of the waffle iron.

Pour ¾ cup to 1 cup of batter onto one side of the waffle iron, spreading to within ½-inch of edges, close, and cook per waffle iron instructions. Bake until golden brown, approximately 3–4 minutes. If you see steam coming out of the waffle iron, the waffle is not ready.

Transfer the waffles to a plate to be eaten immediately or place them in the preheated oven to keep warm while making the remaining waffles.

Serve as soon as possible.

Waffles can be frozen for later use.

Note: This recipe can easily be doubled.



Oat Cornmeal Waffles

Prep: 15 minutes

Inactive: 20–30 minutes

Cook: 3–4 minutes

Total: 50 minutes

Servings: 24 (4-inch) or 6 (8-inch) waffles

2⅔ cups (320 g) all-purpose flour (spoon and level to measure)

2 cups (178 g) rolled oats (also called old-fashioned)

1 cup (156 g) yellow cornmeal

¼ cup (50 g) sugar

2 tablespoons (14 g) cornstarch

1 tablespoon baking soda

1 teaspoon salt

4 large eggs, room temperature and beaten

⅔ cup (150 g) butter, shortening, or bacon fat, melted

5⅓ cups (1,211 g) buttermilk, room temperature and shaken

Butter or non-stick cooking spray

In a large bowl, whisk together the all-purpose flour, oats, cornmeal, sugar, cornstarch, baking soda, and salt.

Make a hole in the center of the dry ingredients.

Break the eggs, put them in the hole of the dry ingredients. Top with warm melted fat and then the buttermilk; stir together. Do not overmix the batter!

Let the batter rest 20–30 minutes. The resting time will create a thicker batter that should nearly double.

Preheat the oven to 200°F. Place a cooling rack on top of a baking sheet and place it in the oven.

Heat the waffle iron. Brush butter or spray non-stick cooking spray on both sides of the waffle iron.

Pour ⅔ to 1 cup batter onto the center of the iron, spreading to within ½-inch of edges, close, and cook per waffle iron instructions. Bake until golden brown, approximately 3–4 minutes. If you see steam coming out of the waffle iron, the waffle is not ready.

Transfer the waffles to a plate to be eaten immediately or place them in the preheated oven to keep warm while making the remaining waffles.

Serve as soon as possible.

Waffles can be frozen for later use.

Note: This recipe can easily be doubled.

BISCUITS

Make your biscuit recipe even better with these biscuit tips. These tricks will take your skills to the next level.

Quality

Because biscuit recipes call for so few ingredients, it is important to use high-quality ingredients. Use high-quality butter, dairy, and flour because you can taste the difference.

Flour

To get the soft, tender biscuits, use all-purpose flour with a low percentage of protein. Look for flour with 3 grams of protein per 30 grams—usually the standard portion size on a bag of flour. Another option is to make biscuit dough with a mixture of cake flour and all-purpose flour. Combining the two gives the biscuits structure, but keeps them nice and fluffy at the same time.

Baking Powder

Most often, baking powder acts as the leavening agent in the recipe. Over time, it will lose its efficacy, so it is crucial to check if the baking powder is fresh. Check the expiration date. Test the freshness by mixing a small spoonful of baking powder with $\frac{1}{4}$ cup of hot water. The baking powder should vigorously bubble.

Chill Dry

Place dry ingredients in the freezer until they are cold. Cold biscuit dough produces puffy, flaky biscuits.

Weigh the flour

The secret to better baking is weighing the ingredients – especially flour. One cup of flour is 125 grams.

Grate the Butter

Grate frozen butter instead of cubing it. These shreds can be cut in the biscuit dough more quickly than cubed butter. You can even do this in advance. If the fats are too warm, the lumps will melt and form a homogeneous dough, resulting in dense, leaden biscuits.

Use a Food Processor

One way to prevent butter from melting is to mix it with a food processor to avoid touching it with your hands. Add the dry ingredients and butter to the food processor. Pulse a few times until the mix resembles coarse sand, then transfer in a mixing bowl to add the wet ingredients. Do not add the liquid to the food

processor and never mix the dough with your hands; use a spatula or spoon.

Gently Mix

The biscuit method involves first cutting the fat in the dry ingredients until the mixture resembles coarse sand. Then the liquid ingredients are added. This method produces flaky items such as biscuits and scones.

Mix until just combined and shape until the dough just comes together. Every time you touch, knead, and fold the dough, you are developing the gluten. The more gluten developed, the tougher and more prone to shrinking the biscuits will be.

Cold Work Surface

Work on a cold wood or metal surface, if possible.

Roll It Right

Simply roll out the biscuit dough; however, for extra flakiness, pat out the dough and fold it over on itself twice, like a letter. This will give the biscuits a head start on forming layers.

Cutting Biscuits

When you use a cutter, flour it and press down through the dough, no twisting! Twisting the cutter “seals” the edges, which keeps the biscuits from rising high. Cut the biscuits as close together as possible.

Re-roll Once!

Only re-roll the dough one time. This will keep the dough tender and the biscuits nice and flaky. Be sure not to overwork the dough by re-rolling it many times. Constantly working with the dough not only melts the butter but develops gluten and that can cause tough, chewy biscuits.

Biscuits Should Touch

To get the best rise or height, allow biscuits to touch each other on the sheet pan or skillet when baking. As they bake, they will cling to each other, rising bigger and taller.

Crunchy Tops

For a crunchy top crust, brush the tops of the biscuits with evaporated milk before baking.

Bake in Hot Oven

Bake biscuits in a fully preheated oven for best results. Bake the biscuits until they have risen and are golden brown. Drop biscuits will not rise as high as other biscuits. The amount of time they bake depends on the size of each, the type of baking pan or cookie sheet they are baked on and whether they are baked separated or close together. Follow recipe directions.

Butter Tops

For luscious biscuits, brush the tops with melted butter after they come out of the oven. After baking, brushing butter on the biscuits ensures that it soaks in the biscuit, so you get that great buttery flavor in every bite.

Storage

Store biscuits in an airtight container at room temperature. If made with cheese, cream cheese, meat, or other perishable foods, they should be stored in the refrigerator.

Freezing

Whether baked or unbaked, biscuits can be frozen.

Baked biscuits must completely cool. Then, wrap each baked biscuit tightly in heavy-duty foil or freezer wrap and store in a gallon-sized freezer bag or airtight container. Store baked biscuits in the freezer for 3 months.

After cutting out the unbaked biscuits, arrange them on a parchment-lined baking sheet. Cover the baking sheet with plastic wrap and then transfer it to the freezer. Once the biscuits are frozen, place them in a gallon-sized freezer bag or airtight container. Store the frozen biscuit dough for up to 3 months.

Reheat Biscuits

To reheat frozen baked biscuits, transfer them to a parchment-lined baking sheet and bake in a 350°F oven for 15–20 minutes. To prevent the biscuits from over-browning, lay a sheet of foil over the frozen biscuits.

To bake frozen unbaked biscuits, place them on a parchment-lined baking sheet. Transfer the baking sheet to a preheated 425°F oven and bake for 20–25 minutes.



Baking Powder Drop Biscuits

Prep: 15 minutes

Bake: 15–20 minutes

Cool: 5 minutes

Total: 40 minutes

Servings: 8 biscuits

2 cups (240 g) all-purpose flour (spoon and level to measure)

1 tablespoon baking powder

1 teaspoon sugar

1 teaspoon salt

10 tablespoons (145 g) unsalted butter, cold, cut in cubes

$\frac{3}{4}$ cup (168 g) milk, plus 1–2 tablespoons if needed

Parchment paper, baking mat, or nonstick spray

Food processor

Preheat the oven to 400°F. Line a sheet pan with parchment paper, baking mat, or spray with nonstick spray.

Food processor mixing: In the bowl of a food processor, combine flour, baking powder, sugar, and salt. Pulse the dry ingredients a few times to blend. Add the butter and pulse until it is the texture of coarse sand. Transfer mixture to a bowl.

Hand mixing: In a large bowl, whisk flour, baking powder, sugar, and salt until well combined. Add butter and, using a pastry blender or two knives, cut in butter until mixture resembles coarse meal.

Using a fork, stir in the milk until just evenly moistened, adding up to 2 more tablespoons, if necessary. Do not overmix.

Scoop the dough in 8 round mounds (about $\frac{1}{3}$ cup each) and place on prepared baking sheets.

Bake the biscuits for 15–20 minutes, and the tops are golden brown.

Remove biscuits from the oven. Transfer to wire rack and cool for 5 minutes. Serve warm or at room temperature.

Store cooled biscuits in an airtight container.

Freeze for longer storage.



Baking Powder Cloud Biscuits

Prep: 20 minutes
Bake: 12–16 minutes
Cool: 5 minutes
Total: 40 minutes
Servings: 8 biscuits

2 cups (240 g) flour (spoon and level to measure)
1 tablespoon sugar
4 teaspoons baking powder
½ teaspoon salt
½ cup (113 g) unsalted butter, cold and cut in ½ inch cubes
1 large egg, room temperature, and beaten
⅔ cup (152 g) milk, cold
Optional: additional soft or melted butter to top biscuits
Parchment paper, baking mat, or nonstick spray

Preheat the oven to 425°F. Line a baking sheet with parchment paper, baking mat, or spray with nonstick spray.

Food Processor Mixing: In the bowl of a food processor, combine the flour, sugar, baking powder, and salt. Pulse the dry ingredients a few times to blend. Add the butter and pulse until the mixture resembles coarse sand. Transfer the mixture to a bowl.

Hand Mixing: In a large bowl, whisk the flour, sugar, baking powder, and salt until well combined. Add butter and, using a pastry blender or two knives, cut in butter until mixture resembles coarse sand.

Add the milk and egg. Stir with a spoon until the dough comes together. Do not overmix.

Turn the dough out onto a lightly floured work surface. Dust the top of the dough lightly with flour and gently knead the dough three or four times.

Pat the dough in a circle with a 1-inch thickness. Using a sharp 2½-inch biscuit cutter, cut the biscuits by cutting down through the dough and straight up. It is important not to twist the cutter. Cut them as close together as possible. To maximize the number of biscuits, gather the dough scraps after cutting, gently pat to a ½-inch thickness, and cut out additional biscuits.

Place biscuits, less than ½-inch apart, on the baking sheet.

Bake for 12–16 minutes or until golden brown.

Remove from the oven. If desired, brush biscuit tops with soft or melted butter. Transfer to wire rack and cool for 5 minutes. Serve warm or at room temperature.

Store cooled biscuits in an airtight container.

Freeze for longer storage.



Easy Buttermilk Biscuits

Prep: 20 minutes

Bake: 8–16 minutes

Cool: 5 minutes

Total: 40 minutes

Servings: 8–9 biscuits

1 cup (227 g) buttermilk, cold

½ cup (113 g) butter, melted

2 cups (240 g) all-purpose flour (spoon and level to measure)

1 tablespoon sugar

2 teaspoons baking powder

½ teaspoon baking soda

¾ teaspoon salt

Optional: additional soft or melted butter to top biscuits

Parchment paper, baking mat, or nonstick spray

Preheat the oven to 450°F. Line a baking sheet with parchment paper, a baking mat, or spray with nonstick spray.

Measure 1 cup of buttermilk and place in the freezer for 10 minutes.

In a large bowl, whisk flour, sugar, baking powder, baking soda, and salt.

After buttermilk has been chilled in the freezer for 10 minutes, add 8 tablespoons melted butter. Stir with a fork until butter forms small globules.

Add the buttermilk mixture to dry ingredients and stir with a spatula just until all the flour is incorporated and the batter pulls away from the sides of the bowl. The dough should be stiff. If the dough is too wet, add more flour 1 tablespoon at a time, stirring to combine, until fairly stiff. Do not overmix.

Turn dough out onto a lightly floured surface. Turn the dough to coat all surfaces with flour. Knead lightly 4–5 times. Flip the dough over on the work surface to coat with flour, then pat in a 6-inch square. It should be 1½ -inches in thickness.

Using a sharp 2½-inch biscuit cutter, cut the biscuits by cutting down through the dough and straight up. It is important not to twist the cutter. Cut them as close together as possible. To maximize the number of biscuits, gather the dough scraps after cutting, gently pat or roll to a 1½ -inch thickness, and cut out additional biscuits. For square biscuits, dust the blade of a sharp knife with flour and cut the dough in 9 even squares.

Place biscuits, ½-inch apart, on the baking sheet.

Bake for 8–16 minutes or until golden brown.

Remove from the oven. If desired, brush biscuit tops with soft or melted butter. Transfer to wire rack and cool for 5 minutes. Serve warm or at room temperature.

Store cooled biscuits in an airtight container.

Freeze for longer storage.



Buttermilk Drop Biscuits

Prep: 20 minutes

Bake: 12–16 minutes

Cool: 5 minutes

Total: 40 minutes

Servings: 6 biscuits

½ cup (114 g) buttermilk, cold

¼ cup (57 g) unsalted butter, melted and cooled

1 cup + 2 tablespoons (135 g) flour (scoop and level to measure)

1 teaspoon baking powder

¼ teaspoon baking soda

½ teaspoon sugar

½ teaspoon salt

Optional: additional soft or melted butter to top biscuits

Parchment paper, baking mat, or nonstick spray

Preheat the oven to 425°F. Line a baking sheet with parchment paper, baking mat, or spray with nonstick spray.

In a small bowl, measure ½ cup of buttermilk and place it in the freezer for 10 minutes.

In a large bowl, whisk flour, baking powder, baking soda, sugar, and salt; set aside.

Add ¼ cup melted butter to the buttermilk, stirring until butter forms small clumps. The mixture will look curdled.

Add buttermilk mixture to dry ingredients and stir with a silicone spatula until just incorporated and batter pulls away from sides of the bowl.

Lightly oil or spray a ¼-cup dry measure cup with nonstick spray. Scoop a scant amount of dough and drop onto the baking sheet. Repeat with the remaining dough, spacing biscuits at least 1-inch apart.

Bake biscuits for 12–16 minutes, and the tops are golden brown. Remove biscuits from the oven.

If desired, brush the biscuit tops with 1 tablespoon melted butter. Transfer to wire rack and cool 5 minutes. Serve warm or at room temperature.

Store cooled biscuits in an airtight container.

Freeze for longer storage.

Note: This recipe can easily be doubled, tripled, or quadrupled.



Brittany's Flaky Buttermilk Biscuits

Prep: 20 minutes

Bake: 14–18 minutes

Cool: 5 minutes

Total: 45 minutes

Servings: 7–8 biscuits

3 cups (360 g) unbleached all-purpose flour (spoon and level to measure)

2 tablespoons (25 g) sugar

1 tablespoon + 1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

$\frac{3}{4}$ cup (170 g) unsalted butter, frozen

$1\frac{1}{4}$ cup (283 g) buttermilk, cold

Optional: additional soft or melted butter to top biscuits

Parchment paper, baking mat, or nonstick spray

Preheat the oven to 375°F. Line a baking sheet with parchment paper, a baking mat, or spray with nonstick spray.

Grate frozen butter using large holes of a grater or food processor grater. In a small bowl, place the butter in the freezer.

Food processor mixing: In the bowl of the food processor, combine the flour, sugar, baking powder, soda, and salt. Pulse the dry ingredients a few times to blend.

Add the butter and pulse until the mixture resembles a coarse sand. Transfer the mixture in a bowl.

Hand mixing: In a large bowl, whisk the flour, sugar, baking powder, soda, and salt until well combined. Add grated butter and, using a pastry blender, cut in butter until mixture resembles coarse sand.

Add buttermilk mixture to flour mixture; stir just until moist. Do not overmix.

Turn dough out onto a lightly floured surface; knead lightly four times.

Using floured hands, pat the dough or using a rolling pin in a (12-inch thick) 9x5-inch rectangle; dust top of the dough with flour. Fold dough crosswise in thirds (the right side of the dough is folded in the center, followed by the left side.) Re-roll dough in a 12-inch thick 9x5-inch rectangle; dust top of the dough with flour. Fold dough crosswise in thirds; gently roll or pat to a $1\frac{1}{2}$ -inch thickness. At this thickness, some of the biscuits may topple over. If the biscuits topple, decrease the thickness to 1-inch.

Using a sharp 2–3 inch biscuit cutter, cut the biscuits by cutting down through the dough and straight up. It is important not to twist the cutter. Cut them as close together as possible. To maximize the number of biscuits, gather the dough scraps after cutting, gently pat or roll to a $1\frac{1}{2}$ -inch thickness, and cut out additional biscuits. Chill the extra biscuits for 10 minutes in the freezer before baking. For square biscuits, dust the blade of a sharp knife with flour and cut the dough in even squares.

Place biscuits, less than $\frac{1}{2}$ -inch apart, on the baking sheet.

Bake for 14–18 minutes or until golden brown.

Remove from the oven. If desired, brush biscuit tops with soft or melted butter. Transfer to wire rack and cool 5 minutes. Serve warm or at room temperature.

Store cooled biscuits in an airtight container.

Freeze for longer storage.



Buttermilk Cream Cheese Biscuits

Prep: 20 minutes

Bake: 12–16 minutes

Cool: 5 minutes

Total: 40 minutes

Servings: 8 biscuits

2 cups (240 g) all-purpose flour (spoon and level to measure)

¼ cup (28 g) cornstarch

1 tablespoon sugar

1 tablespoon baking powder

¼ teaspoon baking soda

1 teaspoon salt

½ cup (113 g) unsalted butter, cold and cut in ½ inch cubes

2 tablespoons (29 g) cream cheese, cold and cut in cubes

¾ cup (168 g) buttermilk, cold

Optional: additional soft or melted butter to top biscuits

Parchment paper, baking mat, or nonstick spray

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

Food processor mixing: In the bowl of a food processor, combine the flour, cornstarch, sugar, baking powder, baking soda, and salt. Pulse the dry ingredients a few times to blend. Add the butter and pulse until the mixture resembles coarse sand. Add the cream cheese and pulse a few times until incorporated with a few pea-sized pieces of cream cheese intact. Transfer mixture to a bowl.

Hand mixing: In a large bowl, whisk the flour, cornstarch, sugar, baking powder, baking soda, and salt until well combined. Add butter and, using a pastry blender or two knives, cut in butter until mixture resembles coarse sand. Cut in the cream cheese until incorporated with a few pea-sized pieces of cream cheese intact.

Add the buttermilk and stir with a spoon until the dough comes together. If necessary, add up to 2 additional tablespoons of flour. Do not overmix.

Turn the dough out onto a lightly floured work surface. Dust the top of the dough lightly with flour and gently bring it together in a ball. Pat the dough in a ¾-inch thick rectangle.

Using a sharp knife, cut the dough in thirds. Stack the pieces on top of one another and pat out in a ¾-inch thick rectangle again, flouring the surface lightly as needed to prevent the dough from sticking.

Again, cut the dough in thirds. Stack the pieces on top of one another and pat in a rectangle with a ½-inch thickness.

Dust the blade of a sharp knife with flour and cut the dough in twelve equal squares. If desired, using a sharp 2½ or 3-inch biscuit cutter, cut the biscuits by cutting down through the dough and straight up. It is important not to twist the cutter. Cut them as close together as possible. To maximize the number of biscuits, gather the dough scraps after cutting, gently pat to a ½-inch thickness, and cut out additional biscuits.

Place biscuits, less than ½-inch apart, on the baking sheet.

Bake for 12–16 minutes or until golden brown.

Remove from the oven. If desired, brush biscuit tops with soft or melted butter. Transfer to wire rack and cool 5 minutes. Serve warm.

Store cooled biscuits in an airtight container.

Freeze for longer storage.

QUICK BREADS

Quick breads are leavened by chemical leavening agents (baking soda or baking powder) that rise with steam or air. Unlike yeast bread, the batters are baked immediately and do not require time to rise before baking. Examples of quick breads are biscuits, coffee cakes, cookies, cornbread, dumplings, muffins, pancakes, scones, sweet rolls, savory or sweet loaf breads, unleavened breads, and waffles. Learn how to make quick bread better with the following tips.

Types of Quick Breads

Pour batter – the batter is easily poured from a spoon, ladle, or pitcher because it is thin. Examples include pancakes and waffles.

Drop batter – the batter must be spooned and dropped because it is thicker. Examples include muffins, dumplings, and fritters.

Soft batter – the batter is smooth and must be handled with hands. Examples include biscuits and soft cookies.

Stiff dough – the batter is firm enough to roll and shape by hand due to its firmness. This dough might be formed with a rolling pin. Examples include rolled cookies and cake doughnuts.

Leavening

Check the expiration date or test to make sure the leavening is fresh. Also, check the flour date.

To test baking soda, pour three tablespoons of white vinegar in a bowl, then stir in ½ teaspoon of baking soda. For baking powder, add ½ teaspoon of baking powder to three tablespoons of water. In either instance, if the solutions vigorously fizz, then the leavening agent is still good, so proceed with your baking endeavors. If they do not fizz, it is time to restock with a new product.

Flour

Choose low gluten flour, either pastry or all-purpose flour. Bread flour will make a tough loaf.

Accurately Measure

If possible, weigh the ingredients for the best results. If you do not have a kitchen scale, be consistent with proper measuring techniques.

Gently Mix

There are two methods for mixing quick breads: the creaming method and the muffin method. The muffin method is the most common. With the creaming

method, sugar and fat (butter, oil, or shortening) are beaten together to add air to the mixture and lift the batter. The creaming method tends to make a more cake-like bread. With the muffin method, the liquids are combined in one bowl, the dry ingredients in another, and then the contents of the two bowls are mixed together.

Stir all the dry ingredients together very well with a whisk. This is to distribute the leavening agents evenly throughout the batter so the quick breads will achieve a tender texture and a good rise.

Stir the batter just until the dry ingredients are moistened. In most cases, that is 10 to 12 turns with a spoon. Do not use an electric mixer for quick breads. Unlike other mixtures, the batter will not be smooth. Expect to see a few lumps and streaks of flour.

Overmixing slows down the ability of the baking soda or baking powder to work and creates a tough texture instead of tender.

Add-ins

Coat the add-ins with flour to keep them suspended throughout the batter and help prevent them from sinking to the bottom. Use smaller pieces if the add-in is heavy.

Baking

Preheat the oven at least 10 minutes before baking to the temperature stated in the recipe.

Quick breads are generally baked at temperatures from 325°F to 450°F for 40 to 60 minutes.

Quick breads rely on quick leavening agents, so they need to be baked immediately after putting in the pan. If you delay in getting the bread in the oven, they may not rise well.

Place the bread in the middle of the oven. If baking more than one loaf at a time, be sure to leave at least one inch of space between the loaf pans.

Set a timer with 10 minutes less on it than the baking time. When the timer goes off check to see if the bread is done. If it is not done, set the timer for another 5–10 minutes and recheck the bread. A toothpick inserted in the center of the bread comes out clean or with a few moist crumbs.

A cracked top is desirable and not a fault when making a loaf of quick bread.

Cooling

Breads are easier to remove from the pan if they are set to cool for five or ten minutes before removing the bread.

Before cutting quick breads, cool for several hours or overnight. When the loaf is cool, it can be sliced with less crumbling if frozen for at least 20 minutes. Quick breads with nuts should be stored for 24 hours before they are sliced or served.

Use a serrated knife to cut the bread and use a sawing motion while cutting.

Frosting Fix

Soft frosting can be fixed by adding extra powdered sugar. If the frosting is too thick to spread, slowly stir in a spoonful of liquid, one at a time, until it reaches the right consistency.

Storage

Wrap the quick bread in plastic wrap. Store at room temperature in a cool, dry place for up to four days. If the quick bread contains dairy, meat, or other perishables, store them in the refrigerator.

Freezing

For unsliced loaves of quick bread, wrap tightly in plastic wrap. Wrap it again in foil or place in a freezer bag or airtight container. Freeze up to three months.

For sliced quick bread, place the slices uncovered on a baking sheet and allow them to freeze for one hour and then wrap each individually in plastic wrap.

Wrap it again in foil or place in a freezer bag or airtight container and store in the freezer for up to three months.



Fresh Corn Cornbread

with jalapeño cheddar and muffin variations

Prep: 15 minutes
Bake: 35–40 minutes
Cool: 10 minutes
Total: 1 hour 5 minutes
Servings: 9–12

1 cup cornmeal
¾ cup + 2 tablespoons (105 g) all-purpose flour (spoon and level to measure)
¼ cup (28 g) whole-wheat flour
1 tablespoon + 1 teaspoon baking powder
6 tablespoons (87 g) unsalted butter, room temperature
½ cup (99 g) sugar
1¾ teaspoons kosher salt or 1 teaspoon salt
4 large eggs, room temperature
½ cup (114 g) milk, room temperature
1 cup (227 g) buttermilk, room temperature
¾ cup (150 g) flavorless cooking oil
2 tablespoons (42 g) honey
1½ cups fresh corn kernels (about two cobs) or frozen corn, thawed and well drained
2 tablespoons all-purpose flour
Optional: ¼ cup honey for glazing
Nonstick spray

Preheat the oven to 350°F. Spray a 9x9-inch baking pan with nonstick spray.

In a small bowl, whisk together cornmeal, flours, and baking powder; set aside.

In a bowl, using an electric mixer, cream the butter, sugar, and salt on medium-high speed until light and fluffy, about 2 minutes.

Incorporate the eggs, one at a time, beating well after each addition. Scrape the sides of the bowl as needed.

With the mixer on low speed, pour in the milk, buttermilk, oil, and 2 tablespoons honey; mix until combined.

Use a spoon or spatula to stir the dry ingredients in the wet ingredients. Do not overmix! A few lumps are fine.

Toss the corn with 2 tablespoons flour to coat the kernels. Gently fold the floured corn in the batter.

Pour the batter in the prepared pan. Bake the cornbread for 35–40 minutes, or until a toothpick inserted in the center comes out clean. Do not over bake! The internal temperature of the bread should be 200°F.

Remove from oven, allow to cool for 10 minutes before serving.

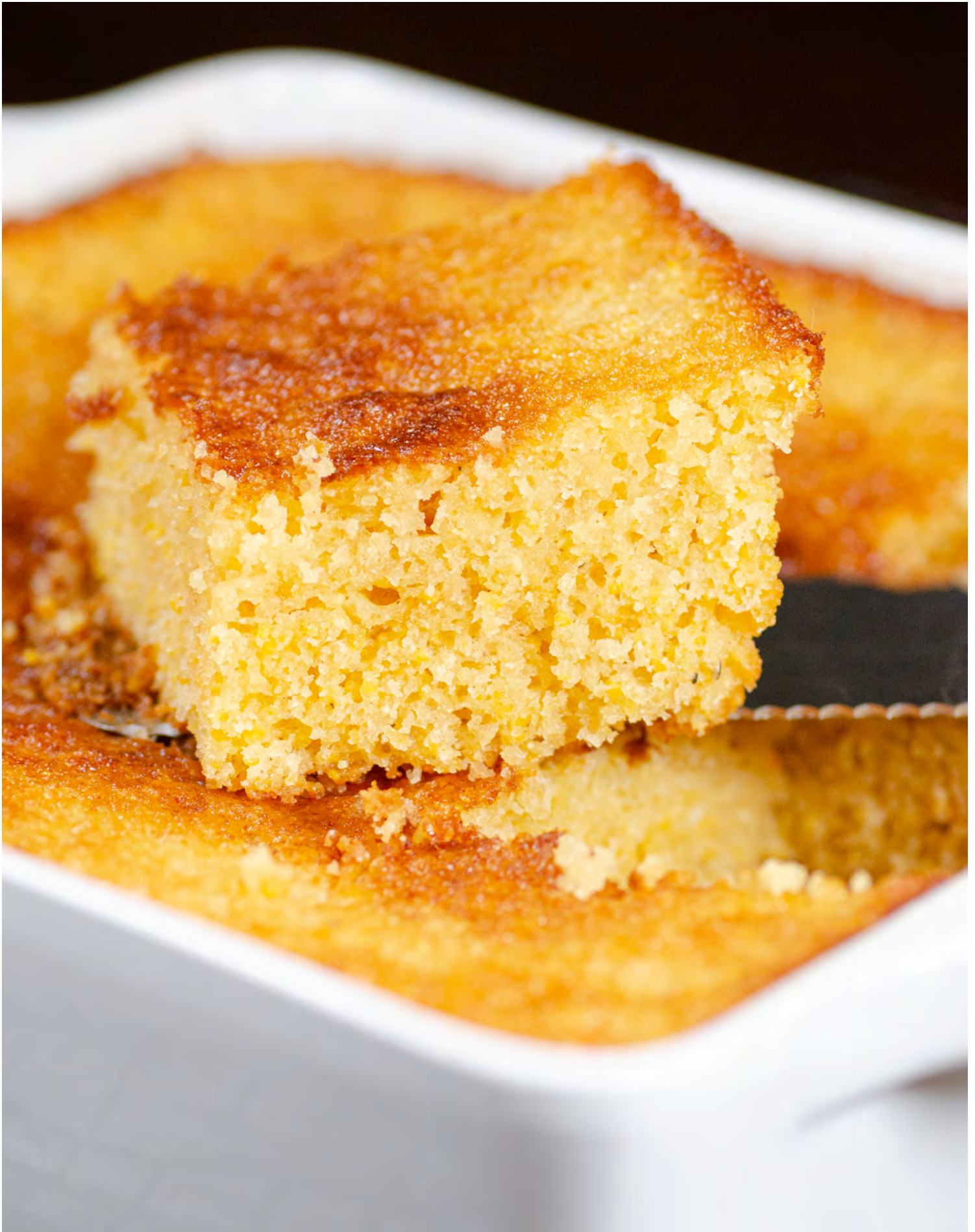
If you are choosing to glaze, slightly warm the ¼ cup honey in a small saucepan and lightly brush the top of the warm cornbread.

Wrap the cornbread in plastic wrap or aluminum foil and store it in the refrigerator for up to 1 week. Freeze for longer storage.

Note: The recipe can be doubled and baked in a 9x13-inch pan.

Jalapeño cheddar variation: Omit the honey, add ½ cup grated cheddar cheese, and 2 jalapeños, finely chopped.

Muffins: Pour or spoon batter in greased or lined standard muffin tins, filling about ⅔ full. Bake the muffins for 18–22 minutes or until a toothpick inserted in the center of the muffin comes out clean. Makes 12 muffins.



Honey Buttermilk Cornbread

with muffin variation

Prep: 15 minutes

Bake: 28–32 minutes

Cool: 10 minutes

Total: 1 hour 5 minutes

Servings: 9–12

1¼ cups (150 g) all-purpose flour (spoon and level to measure)

¾ cup (117 g) yellow cornmeal

½ teaspoon kosher salt or ¼ teaspoon salt

½ teaspoon baking soda

1 teaspoon baking powder

½ cup (113 g) butter, melted

¼ cup (50 g) flavorless cooking oil

1 cup (198 g) sugar

⅓ cup (113 g) honey

2 large eggs, room temperature

1¼ cups (283 g) buttermilk, room temperature

Nonstick spray

Preheat your oven to 375°F. Spray a 9x9-inch pan with nonstick spray.

In a small bowl, combine flour, cornmeal, salt, baking soda, and baking powder; set aside.

To the butter, add the oil, sugar, and honey. Using an electric mixer, beat until combined.

Add eggs and buttermilk. Beat until well combined.

Use a spoon or spatula to stir the dry ingredients in the wet ingredients. Do not overmix! A few lumps are fine.

Pour the batter in the prepared pan.

Bake the cornbread for 28–32 minutes, or until a toothpick inserted in the center comes out clean. Do not over bake! The internal temperature of the bread should be 200°F.

Remove from oven, allow to cool for 10 minutes before serving.

Wrap the cornbread in plastic wrap or foil and store it for up to 2 days at room temperature or in the refrigerator for up to 1 week.

Freeze for longer storage.

Note: This is a very sweet cornbread. The recipe can be doubled and baked in a 9x13-inch pan.

Muffins: Pour or spoon batter in greased or lined standard muffin tins, filling about ¾ full. Bake the muffins for 15–20 minutes, or until a toothpick inserted in the center of the muffin comes out clean. Makes 12 muffins.

Sweet Buttermilk Cornbread

with muffin variation

Prep: 15 minutes

Bake: 25–30 minutes

Cool: 10 minutes

Total: 55 minutes

Serves: 9–12

1 cup (156 g) fine cornmeal

1¼ cups (150 g) all-purpose flour (spoon
and level to measure)

2 teaspoons baking powder

¼ teaspoon baking soda

½ cup (113 g) unsalted butter, room
temperature

½ cup (99 g) sugar

2 large eggs, room temperature

½ teaspoon salt

1 cup (227 g) buttermilk, room temperature

Nonstick spray

Preheat your oven to 350°F. Spray a 9x9-inch pan with nonstick spray.

In a bowl, whisk together cornmeal, flour, baking powder, and baking soda; set aside.

In a large bowl, using an electric mixer, cream the butter and sugar. Add the eggs and salt; mix until combined. Scrape the sides of the bowl as needed.

Add the buttermilk and mix until thoroughly incorporated. Scrape the sides of the bowl as needed.

Use a spoon or spatula to stir the dry ingredients in the wet ingredients. Do not overmix! A few lumps are fine.

Pour the batter in the prepared baking dish.

Bake the cornbread for 25–30 minutes, or until a toothpick inserted in the center comes out clean. Do not over bake! The internal temperature of the bread should be 200°F.

Remove from oven, allow to cool for 10 minutes before serving.

Wrap the cornbread in plastic wrap or aluminum foil and store it for up to 2 days at room temperature or in the refrigerator for up to 1 week.

Freeze for longer storage.

Note: The recipe can be doubled and baked in a 9x13-inch pan.

Muffins: Pour or spoon batter in greased or lined standard muffin tins, filling about $\frac{2}{3}$ full. Bake the muffins for 15–20 minutes, or until a toothpick inserted in the center of the muffin comes out clean. Makes 12 muffins.

Tender Cornbread

with muffin variation

Prep: 15 minutes
Bake: 30–35 minutes
Cool: 10 minutes
Total: 1 hour
Servings: 9–12

½ cup (78 g) cornmeal
1½ cups (180 g) all-purpose flour (spoon
and level to measure)
⅔ cup (132 g) sugar
1 tablespoon baking powder
½ teaspoon salt
⅓ cup (66 g) flavorless cooking oil
3 tablespoons (42 g) unsalted butter,
melted
2 large eggs, room temperature and
beaten
1¼ cups (283 g) milk, room temperature
Nonstick spray

Optional Honey Butter

1 cup (226 g) butter, room temperature
½ cup honey
½ cup marshmallow fluff
Nonstick spray

Preheat the oven to 350°F. Spray a 9x9-inch baking pan with nonstick spray.

In a large bowl, whisk together the cornmeal, flour, sugar, baking powder, and salt.

Add the oil, melted butter, eggs, and milk and stir with a whisk or rubber spatula until just combined. The batter will be runny.

Pour the batter evenly in the prepared pan.

Bake the cornbread for 30–35 minutes, or until a toothpick inserted in the center comes out clean. Do not over bake! The internal temperature of the bread should be 200°F.

Remove from oven, allow to cool for 10 minutes before serving.

For the honey butter, whip all the ingredients together with an electric mixer in a bowl. It is best served at room temperature, so it is soft and spreadable.

Wrap the cornbread in plastic wrap or foil and store it for up to 2 days at room temperature or in the refrigerator for up to 1 week.

Freeze for longer storage.

Note: This cornbread has a cake-like texture. The recipe can be doubled and baked in a 9x13-inch pan.

Muffins: Pour or spoon batter in greased or lined standard muffin tins, filling about ⅔ full. Bake the muffins for 15–20 minutes, or until a toothpick inserted in the center of the muffin comes out clean. Makes 12 muffins.



Native American Frybread

Servings: 6–8

Prep: 10 minutes

Inactive: 30 minutes

Fry: 5 minutes

Total: 45 minutes

2 cups (141 g) Bluebird® flour or
unbleached all-purpose flour

1 tablespoon baking powder

1 heaping teaspoon sugar

½ teaspoon salt

1 cup (141 g) very warm tap water

Optional: 2 tablespoons dry milk powder

Oil for frying—enough to come up ½–1 inch
up frying pan

In a medium bowl, mix the flour, baking powder, sugar, and salt.

Combine milk powder, if using, with 1 cup very warm water; stir well.

Add water (or milk mixture) to the dry ingredients and mix using a fork until a soft dough forms and comes away from the bowl. Add additional water if needed. Sprinkle some flour over the dough, cover the bowl with a towel or plastic wrap, and leave to rest for 30 minutes.

Flour the work surface liberally and tip the sticky dough onto it. Dust your hands with some flour and flatten the dough slightly in a disc. Divide the dough in 6–8 equal sections by cutting it in wedges. Shape the dough in a ball. With one piece of dough, use your fingers to flatten it out in a 4 to 6-inch diameter circle. Repeat the process with the remaining dough. If desired, roll out dough to ¼ inch thick and cut with a 4-inch round biscuit cutter. Keep the dough covered with plastic wrap or a clean towel while you process each piece to prevent drying.

Heat the oil in a saucepan or frying pan on medium-high heat.

Working in batches, slowly place each disc in the hot oil until the dough is puffy and golden brown on one side, then carefully flip with tongs and fry on the other side. Set the bread on a paper towel to drain the oil and stick in a warm oven to stay hot while the other fry bread is cooked.

Best served same day.



Bacon, Cheese, and Olive Batter Bread

with variations

Prep: 25 minutes
Bake: 40–50 minutes
Cool: 15 minutes
Total: 1 hour 30 minutes
Servings: 1 loaf

2 ounce package fully cooked bacon (see Note)
2 green onions, thinly sliced
1 green jalapeño or red Serrano pepper, seeded and minced (see Note)
2 teaspoons fresh cilantro, parsley, or thyme leaves, minced
½ cup pitted kalamata olives or another olive, drained and coarsely chopped
1½ cups (180 g) all-purpose flour (spoon and level to measure)
2 teaspoons baking powder
¼–½ teaspoon cayenne pepper
¼ teaspoon salt
4 large eggs, room temperature
½ cup (114 g) buttermilk, room temperature
¼ cup (50 g) extra-virgin olive oil
2 teaspoons Dijon mustard
3½ ounces goat, feta, or other soft cheese, crumbled
1⅓ cups (1330 g) Parmigiano Reggiano, Parmesan, or American Grana cheese, grated
Parchment paper
Nonstick spray
9x5-inch loaf pan

Preheat the oven to 350°F. Line one 9x5-inch loaf pan with parchment paper, or spray the pan with nonstick spray.

Wash and dry the onions, chili pepper, and fresh herbs. Slice or mince items as listed in ingredients; set aside. Coarsely chop the drained olives; set aside.

If needed, crumble or grate the cheeses.

Cook bacon in the microwave on paper towels until crispy or as directed on the package. Crumble the bacon; set aside.

In a medium bowl, whisk the flour with the baking powder, cayenne, and salt.

In another medium bowl, whisk the eggs with buttermilk, olive oil, and mustard.

Make a hole in the center of the dry ingredients. Stir the egg mixture in the dry ingredients until just combined. Do not overmix the batter! Fold in the bacon, cheeses, olives, onions, jalapeño or Serrano peppers, and herb.

Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Bake the bread for 40–50 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean. The internal temperature of the bread should be 200°F–208°F.

Remove from the oven and allow the bread to cool for 15 minutes on a wire rack. Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.

Variations: For an alternative flavor, use ¼ cup diced sun-dried tomatoes in oil, well-drained or roasted peppers; sautéed fresh mushrooms or canned mushrooms; cooked sausage, pre-cooked ham, salami, or Spanish chorizo.



Buttermilk Cheese Batter Bread

Prep: 15 minutes
Bake: 45–55 minutes
Cool: 15 minutes
Total: 1 hour 25 minutes
Servings: 1 loaf

2 cups (240 g) all-purpose flour (spoon and level to measure)
2 tablespoons sugar
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
1 cup (113 g) mozzarella cheese, shredded (see Note)
⅓ cup (33 g) Parmesan cheese, shredded
Optional: 1 tablespoon fresh herbs, chopped or 1 teaspoon dried herbs; seasonings to taste
1 cup (227 g) buttermilk, room temperature
1 large egg, room temperature
¼ cup (57 g) unsalted butter, melted or flavorless cooking oil
Parchment paper
Nonstick spray
9x5-inch loaf pan

Preheat oven to 350°F. Line one 9x5-inch loaf pan with parchment paper or spray the pan with nonstick spray.

In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. Stir in the shredded cheeses and optional herbs; set aside.

In a separate bowl, whisk together the buttermilk and egg. Add the melted butter and stir until combined.

Add the buttermilk mixture to the flour mix and stir until just combined. Do not overmix the batter!

Spread the batter in the loaf pan and pat it in the corners to form a smooth surface.

Bake the bread for 45–55 minutes until golden brown and until a toothpick inserted in the center of the bread comes out clean. The internal temperature of the bread should be 200°F–208°F.

Remove from the oven and allow the bread to cool for 15 minutes on a wire rack. Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.

Note: The mozzarella cheese may be replaced with other shredded cheeses such as cheddar, Swiss, cheddar jack, pepper jack, or cheese blends.



Buttery Beer Bread

Prep: 15 minutes
Bake: 50–60 minutes
Cool: 15 minutes
Total: 1 hour 30 minutes
Servings: 1 loaf

3 cups (360 g) all-purpose flour (spoon and level to measure)
1 tablespoon baking powder
1 teaspoon salt
¼ cup (53 g) brown sugar
¼ cup (50 g) sugar
12 ounces beer, room temperature (see Note)
¼ cup (57 g) butter, melted
Parchment paper
Nonstick spray
9x5-inch loaf pan

Preheat oven to 375°F. Line one 9x5-inch loaf pan with parchment paper or spray the pan with nonstick spray.

In a large bowl, sift together the flour, baking powder, and salt.

Add the brown sugar and sugar.

Add the beer and stir until just combined. Do not overmix the batter!

Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Brush melted butter over dough.

Bake the bread for 50–60 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–208°F.

Remove from the oven and allow the bread to cool for 15 minutes on a wire rack. Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store at room temperature.

Freeze for longer storage.

Note: An IPA, strong stout, or other hoppy beer is not recommended. It will make the bread taste bitter.



Honey Beer Bread

Prep: 15 minutes
Bake: 50–60 minutes
Cool: 15 minutes
Total: 1 hour 30 minutes
Servings: 1 loaf

1½ cups (180 g) all-purpose flour (spoon and level to measure)
1½ cups (169 g) whole wheat flour (spoon and level to measure)
4½ teaspoons baking powder
1½ teaspoons salt
⅓ cup (71 g) brown sugar, firmly packed
¼ cup (84 g) honey
12 ounces beer, room temperature (see Note)
2 tablespoons (29 g) butter, melted
9x5-inch loaf pan

Preheat oven to 350°F. Line one 9x5-inch loaf pan with parchment paper or spray the pan with nonstick spray.

In a large bowl, combine flours, baking powder, salt, and brown sugar.

Add ¼ cup honey, and beer, stirring until just combined. Do not overmix the batter!

Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Brush melted butter over dough.

Bake the bread for 50–60 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–208°F.

Remove from the oven and allow the bread to cool for 15 minutes on a wire rack. Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store at room temperature.

Freeze for longer storage.

Note: An IPA, strong stout, or other hoppy beer is not recommended. It will make the bread taste bitter.



Banana Bread

Prep: 15 minutes

Bake: loaf 45–60 minutes, muffins 15–18 minutes

Cool: 10 minutes

Total: 45 minutes–1 hour 35 minutes

Servings: 1 loaf or 20 muffins

½ cup (99 g) flavorless cooking oil

¾ cup (150 g) sugar

2 large eggs, room temperature

2 teaspoons vanilla

3 very ripe large bananas

2 cups (240 g) all-purpose flour (spoon and level to measure)

1 teaspoon baking soda

½ teaspoon cinnamon

¼ teaspoon salt

Optional: ½ cup (57 g) nuts, chopped (toasted if desired)

Optional: ½ cup (85 g) chocolate chips

Parchment paper

Nonstick spray

9x5-inch loaf pan or muffin pans

Muffin paper liners

Preheat the oven to 350°F. Line one 9x5-inch loaf pan with parchment paper, or spray the pan with nonstick spray. For muffins, line with paper liners and give each a small spritz of nonstick spray.

Whisk together oil and sugar.

Add eggs and vanilla and whisk together.

Add bananas and mash all together.

Sift in flour, baking soda, cinnamon, and salt.

Add optional nuts and/or chocolate chips.

Fold together until just blended. Do not overmix the batter!

Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface. Fill muffins ¾ full.

Bake the loaf bread for 45–60 minutes or muffins for 15–18 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean. The internal temperature of the bread should be 200°F–208°F. If browning too quickly, tent the pan with foil.

Remove from the oven and allow the bread to cool for 10 minutes on a wire rack. Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.

Iced Lemon Loaf

Prep: 30 minutes
Bake: 45–50 minutes
Cool: 10 minutes
Total: 2 hours 20 minutes
Servings: 1 loaf

1 heaping tablespoon zest (2–3 fresh lemons)
6 tablespoons lemon juice, divided (use zested lemons)
2½ cups (300 g) all-purpose flour (spoon and level to measure)
¾ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 heaping tablespoon lemon zest
½ cup (113 g) butter, melted and cooled
⅔ cup (132 g) sugar
2 large eggs, room temperature
1 teaspoon lemon extract
½ teaspoon vanilla extract
1 cup (227 g) buttermilk, room temperature

Lemon Syrup

2 tablespoons fresh lemon juice
2 tablespoons powdered sugar

Lemon Icing

1½ cups (171 g) powdered sugar, sifted
1 tablespoon fresh lemon juice
1 tablespoon milk
Optional: ½ teaspoon vanilla extract
Parchment paper
Nonstick spray
Zester, microplane, or fine grater
9x5-inch loaf pan

Preheat the oven to 350°F. Line one 9x5-inch loaf pan with parchment paper or spray the pan with nonstick spray.

Wash and scrub lemons well with water. Zest one or two lemons to get 1 heaping tablespoon. Zest just the thin yellow layer of rinds, not the white pith; set aside.

Lemons are best juiced at room temperature. If your lemons have been stored in the fridge, microwave them for 15–30 seconds before juicing. Place a lemon on the counter, and with the heel of your hand, roll it around while applying pressure. Cut the lemon in half and use a reamer or lemon squeezer to extract the juice. If you do not have a reamer or squeezer, place a fork in the lemon and squeeze while twisting to release all of the juice. You will need a total of 6 tablespoons of lemon juice; set aside.

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, and lemon zest; set aside.

In a large bowl, using an electric mixer, cream the cooled melted butter and sugar together at medium-high speed for 1 minute. Add the eggs one at a time, mixing until well combined. Scrape sides of the bowl as needed.

Add 3 tablespoons lemon juice, lemon extract, and vanilla extract; mix to combine.

Alternate adding the flour mixture and the buttermilk to the wet ingredients, mixing after each addition until just incorporated. Do not overmix the batter!

Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Bake the loaf for 45–50 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–208°F.

Prepare lemon syrup: While the loaf is baking, stir together 2 tablespoons lemon juice and powdered sugar for the syrup; set aside.

Remove the loaf from the oven. Spoon or brush the syrup over the top of the warm loaf in the pan. Transfer the pan to a wire rack for 10 minutes to cool. Run a knife around the loaf to loosen it from the pan. Remove loaf from pan and let it completely cool on the rack.

Prepare lemon icing: When the loaf is cooled, make the icing. In a small bowl, combine the powdered sugar, 1 tablespoon lemon juice, 1 tablespoon milk, and if using, vanilla extract; mix until smooth. If the

icing is too thick, add more lemon juice. The icing should be thick yet pourable. Spread the icing over the loaf and let set before slicing and serving.

Wrap cooled loaf tightly in plastic wrap and store at room temperature or in the refrigerator.

Freeze for longer storage.





Orange Glazed Poppy Seed Bread

Prep: 20 minutes
Bake: 55–60 minutes
Cool: 30 minutes
Total: 1 hour 50 minutes
Servings: 2 loaves

3¼ (390 g) cups all-purpose flour (spoon and level to measure)
2¼ (446 g) cups sugar
1½ teaspoons baking powder
1 teaspoon salt
3 large eggs, room temperature
1½ cups (283 g) milk, room temperature
1 cup (198 g) flavorless cooking oil
3 tablespoons poppy seeds
1½ teaspoons butter extract/flavoring
1½ teaspoons almond extract
1½ teaspoons vanilla extract

Glaze

1 cup (114 g) powdered sugar
¼ cup (59 g) orange juice
½ teaspoon almond extract
½ teaspoon butter extract/flavoring
½ teaspoon vanilla extract
Parchment paper
Nonstick spray
Two 9x5-inch loaf pans

Preheat the oven to 350°F. Line two 9x5-inch loaf pans with parchment paper or spray the bottom of the pans with nonstick spray.

In a large bowl, whisk the flour, sugar, baking powder, and salt to combine; set aside.

In a small bowl, whisk the eggs, milk, oil, poppy seeds, butter flavoring, and extracts. Scrape sides of the bowl as needed.

With a spatula or spoon, stir the wet ingredients in the dry ingredients just until moistened. Do not overmix the batter!

Divide the batter evenly between two loaf pans, filling about ¾ full. Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Bake the bread for 55–60 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–208°F.

While the bread is baking, in a small bowl, combine glaze ingredients; mix well. If the glaze is too thick, add a little more orange juice; set aside.

Remove from the oven. Spoon or brush the glaze over the top of the warm loaves in the pans and allow the bread to cool for 30 minutes on a wire rack.

Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store at room temperature or in the refrigerator.

Freeze for longer storage.



Pear Spice Bread

with peach and apple variations

Prep: 20 minutes

Bake: 55–60 minutes

Cool: 10–15 minutes

Total: 1 hour 50 minutes

Servings: 2 loaves

3 (15 ounces) cans pears drained and
mashed or pureed, or 9 soft, fresh pears,
peeled and mashed or pureed (see Note)

¾ cups (390 g) all-purpose flour (spoon
and level to measure)

1 cup (198 g) sugar

1 tablespoon cinnamon

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon ground cloves, less if desired

½ teaspoon salt

3 large eggs, room temperature

¼ cup (64 g) applesauce

¼ cup (50 g) flavorless cooking oil

Optional: ½ cup chopped pecans or other
nuts

Parchment paper

Nonstick spray

Two 8½x4 ½-inch

Preheat oven to 350°F. Line two 8 ½x4 ½-inch loaf pans with parchment paper and lightly spray only the pan sides with nonstick spray.

Prepare canned or fresh pears by mashing or pureeing; set aside.

In a large bowl, mix flour, sugar, cinnamon, baking soda, baking powder, cloves, and salt.

In a separate bowl, whisk together eggs, pears, applesauce, and oil.

Mix wet ingredients in dry ingredients, stirring until combined. Do not overmix the batter!

Divide the batter evenly between two loaf pans, filling about ¾ full. Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Bake the bread for 55–60 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–208°F.

Remove from the oven. Let the loaf cool for 10–15 minutes in the pan. Run a knife around the loaf to loosen it from the pan, and then remove the bread to a wire rack to completely cool.

Slice and serve.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.

Variations: May substitute other fruit such as peaches or apples. For added texture leave one pear in chunks rather than mashing all of them.



Pineapple Carrot Bread

Prep: 20 minutes
Bake: 60–65 minutes
Cool: 30 minutes
Total: 1 hour 55 minutes
Servings: 1 loaf

½ cup (128 g) crushed pineapple,
well-drained – reserve juice for the glaze
1 cup (99 g) carrots, grated
1¾ cups (210 g) all-purpose flour (spoon
and level to measure)
1 teaspoon baking soda
½ teaspoon salt
1½ teaspoon ground cinnamon
½ teaspoon nutmeg
⅞ teaspoon ground cloves
2 eggs, room temperature and beaten
¾ cups (150 g) sugar
½ cup (107 g) brown sugar, packed
½ cup (99 g) flavorless cooking oil
1½ teaspoons vanilla extract
Optional: 1 cup (113 g) walnuts, chopped

Glaze

1 cup (114 g) powdered sugar
3–4 tablespoons (44–59 g) pineapple or
orange juice
¼ teaspoon vanilla extract
Parchment paper
Nonstick spray
9x5-inch loaf pan

Preheat the oven to 350°F. Line one 9x5-inch loaf pan with parchment paper or spray the bottom of the pan with nonstick spray.

Drain pineapple, reserve juice; set aside. Wash and grate carrots; set aside.

In a medium bowl, whisk the flour, baking soda, salt, cinnamon, nutmeg, and cloves to combine; set aside.

In a large bowl, using an electric mixer, beat the eggs, sugars, and oil; add carrot, pineapple, and vanilla; mix well. Scrape sides of the bowl as needed. If desired, fold in the walnuts.

With a spatula or spoon, stir the wet ingredients in the dry ingredients just until incorporated. Do not overmix the batter!

Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Bake the bread for 60–65 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs, not wet batter. The internal temperature of the bread should be 200°F–208°F.

Prepare glaze: While the bread is baking, in a small bowl, combine glaze ingredients; whisk until well combined; set aside. The glaze should be very thin so it will soak in the loaf.

Remove from the oven. Spoon or brush the glaze over the top of the warm loaves in the pans and allow the bread to cool for 30 minutes on a wire rack.

Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.



Fresh Strawberry Bread

Prep: 25 minutes
Bake: 60–70 minutes
Cool: 45 minutes
Total: 2 hours 20 minutes
Servings: 1 loaf

2 cups (334 g) strawberries, diced (do not add extra berries)
¾ cup (150 g) sugar
½ cup (114 g) milk, room temperature
½ cup (99 g) flavorless cooking oil
1 large egg, room temperature
1 teaspoon vanilla extract
½ teaspoon strawberry extract
2¼ cups (270 g) all-purpose flour (spoon and level to measure)
¾ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
2 tablespoons all-purpose flour
Optional: ½ cup (57 g) pecans, chopped

Icing

2 tablespoons butter, melted
2 cups (277 g) powdered sugar
½ teaspoon strawberry extract
Optional: 1 or 2 drops red or pink food coloring
⅓ cup (56 g) strawberries, very finely diced
1–2 tablespoons milk, if needed to thin icing
Parchment paper
Nonstick spray
9x5-inch loaf pan

Preheat the oven to 350°F. Line one 9x5-inch loaf pan with parchment paper or spray the pan with nonstick spray.

Wash and dry the strawberries. Dice the strawberries in similar sizes; set aside.

In a large bowl, using an electric mixer, beat together the sugar, milk, oil, egg, vanilla and strawberry extracts. Scrape sides of the bowl as needed.

In a medium bowl, whisk the flour, baking powder, baking soda, and salt. With a spatula or spoon, stir the dry ingredients in the wet ingredients until just combined. Do not overmix the batter!

Toss 2 cups of strawberries with 2 tablespoons flour to coat the strawberries. Gently fold the floured strawberries and pecans, if using, in the batter.

Spread the batter in the loaf pan; smooth the top and pat the batter in the corners to form an even surface.

Bake the bread for 60–70 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–209°F.

Remove from the oven. Let the bread cool for 10–15 minutes in the pan. Run a knife around the loaf to loosen it from the pan and then remove the bread to a wire rack to completely cool.

Prepare icing: When the loaf is cooled, make the icing. To the melted butter, add the powdered sugar, strawberry extract, and food coloring, if desired. Mix until it is smooth. Add the diced strawberries. If needed, add 1–2 tablespoons of milk. The icing should be thick.

Spread the icing over the loaf and let dry before serving.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.



Zucchini Bread

Prep: 25 minutes
Bake: 50–55 minutes
Cool: 10–15 minutes
Total: 1 hour 50 minutes
Servings: 1 loaf

1½ cups (182–225 g) shredded unpeeled zucchini, packed
1½ cups (180 g) flour (spoon and level to measure)
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
2 teaspoons cinnamon
½ teaspoon ground nutmeg
1 large egg, room temperature
½ cup (99 g) flavorless cooking oil
½ cup (96 g) sugar
1½ teaspoons vanilla
Parchment paper
8½x4 ½-inch loaf pan

Preheat oven to 350°F. Line one 8 ½x4 ½-inch loaf pan with parchment paper and lightly spray only the pan sides with nonstick spray.

Wash the zucchini under cold, running water. If waxed, scrub the skin with a soft brush or rub with a little lemon juice to remove the waxy exterior. Then, trim off both ends of the zucchini about a quarter-inch from the end.

If the zucchini is really large, you may want to remove the seeds by slicing the zucchini in half lengthwise and using a spoon to gently scoop out the seeds. Grate the unpeeled zucchini by using a box grater, food processor with a grating attachment, spiralizer, or peeler. Place 1½ cups packed shredded zucchini in a small bowl; set aside.

In a medium bowl, sift and whisk the flour, baking soda, baking powder, salt cinnamon, and nutmeg; set aside.

In a large bowl, whisk the egg, oil, and sugar. Add the vanilla extract and grated zucchini; using a spoon or spatula, stir to combine.

Add the dry ingredients to liquid ingredients and mix until just combined. Do not overmix the batter!

Spread the batter in the loaf pan, smooth the top and pat the batter in the corners to form an even surface.

Bake the loaf for 50–55 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–209°F.

Remove from the oven. Let the loaf cool for 10–15 minutes in the pan. Run a knife around the loaf to loosen it from the pan, and then remove the bread to a wire rack to completely cool.

Slice and serve.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.



Chocolate Zucchini Bread

Prep: 25 minutes

Bake: 50–55 minutes

Cool: 10–15 minutes

Total: 1 hour 50 minutes

Servings: 1 loaf; 11 (¾-inch thick) slices

1 cup (121–150 g) shredded unpeeled zucchini, packed

1 cup (120 g) flour (spoon and level to measure)

½ cup (42 g) unsweetened natural cocoa powder

½ teaspoon baking soda

¼ teaspoon baking powder

½ teaspoon salt

2 teaspoons cinnamon

¼ teaspoon ground nutmeg

½–¾ cup (85–129 g) chocolate chips (semi-sweet or dark)

½ cup (113 g) butter, melted

2 large eggs, room temperature and beaten

½ cup (99 g) sugar

1½ teaspoons vanilla extract

Parchment paper

8½x4 ½-inch loaf pan

Preheat oven to 350°F. Line one 8 ½x4 ½-inch loaf pan with parchment paper and lightly spray only the pan sides with nonstick spray.

Wash the zucchini under cold, running water. If waxed, scrub the skin with a soft brush or rub with a little lemon juice to remove the waxy exterior. Then, trim off both ends of the zucchini about a quarter-inch from the end.

If the zucchini is really large, you may want to remove the seeds by slicing the zucchini in half lengthwise and using a spoon to gently scoop out the seeds. Grate the unpeeled zucchini by using a box grater, food processor with a grating attachment, spiralizer, or peeler. Place 1 cup packed shredded zucchini in a small bowl; set aside.

In a medium bowl, sift and whisk the flour, cocoa, baking soda, baking powder, salt cinnamon, and nutmeg. Add the chocolate chips and mix; set aside.

To the melted butter, add the beaten eggs, and sugar; mix to combine. Add the vanilla extract and grated zucchini; using a spoon or spatula, stir to combine.

Add the dry ingredients to liquid ingredients and mix until just combined. Do not overmix the batter!

Spread the batter in the loaf pan, smooth the top and pat the batter in the corners to form an even surface.

Bake the loaf for 50–55 minutes until golden brown and a toothpick inserted in the center of the bread comes out clean or with a few moist crumbs. The internal temperature of the bread should be 200°F–209°F.

Remove from the oven. Let the loaf cool for 10–15 minutes in the pan. Run a knife around the loaf to loosen it from the pan, and then remove the bread to a wire rack to completely cool.

Slice and serve.

Wrap cooled loaf tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.

Note: The internal temperature of the bread should be 195°F at 7,000 feet and above.



White Soda Bread

Prep: 15 minutes

Bake: 30 minutes

Cool: 20–30 minutes

Total: 1 hour 15 minutes

Servings: 1 (10-inch) round loaf

3¾ cups (450 g) all-purpose flour (spoon
and level to measure)

1½ teaspoons kosher salt or 1¼ teaspoons
salt

½ teaspoon baking soda

2 cups (454 g) whole buttermilk, room
temperature

Parchment paper, baking mat, or nonstick
spray

Preheat the oven to 450°F. Line a baking sheet with parchment paper, a baking mat, or spray with nonstick spray.

In a large bowl, whisk together flour, salt, and baking soda until well combined. Make a well in center, and add buttermilk.

Using one hand like a claw or a spatula, mix buttermilk in dry ingredients, working from center to outside of bowl, just until combined and a ball of dough forms. The dough should be sticky and slightly clumpy.

Turn out dough onto a lightly floured surface. Using floured hands, gently shape in a round. Turn dough over, and tuck and rotate until edges are round and even.

Transfer the bread to the baking sheet and pat it in a 1½ -inch thick disk. Using a sharp knife dipped in flour, cut a 1-inch deep “X” across the top of the dough. Using the tip of the knife, prick a hole in each of the four sections of dough.

Bake the bread for 15 minutes. Reduce oven temperature to 400°F, bake another 15 minutes until golden brown and an instant-read thermometer inserted in the center reads 200°F.

Remove bread from the oven. Remove the bread from the pan and allow it to cool for 20–30 minutes on a wire rack. The bread is best served warm.

Wrap cooled loaf tightly in plastic wrap and store at room temperature.

Freeze for longer storage.



Brown Soda Bread

Prep: 15 minutes

Bake: 60 minutes

Cool: 15 minutes

Total: 1 hour 30 minutes

Servings: 1 loaf

2¼ cups (254 g) stone-ground whole wheat flour (spoon and level to measure)

1¼ cups (150 g) all-purpose flour (spoon and level to measure)

1½ teaspoons kosher salt or 1¼ teaspoon salt

¾ teaspoon baking soda

2 cups (454 g) buttermilk, room temperature

¼ cup (85 g) unsulphured molasses

1 large egg, room temperature

Optional: 3 tablespoons steel-cut or rolled oats

Parchment paper or nonstick spray

8½x4 ½-inch loaf pan

Preheat the oven to 325°F. Line one 8 ½x4 ½-inch loaf pan with parchment paper, or spray the pan with nonstick spray.

In a large bowl, whisk together flours, salt, and baking soda until well combined. Make a hole in the center.

In a medium bowl, whisk together buttermilk, molasses, and egg. Add buttermilk mixture to flour mixture.

Using one hand, like a claw, or a spatula, mix buttermilk mixture in dry ingredients, working from center to outside of bowl, just until combined. Do not overmix the dough!

Spoon dough in prepared pan, and spread until even. If desired, sprinkle dough with oats.

Bake the bread for 60 minutes until deep golden brown and an instant-read thermometer inserted in the center reads 200°F.

Remove from the oven and allow the bread to cool for 15 minutes in the pan. Run a knife around the loaf to loosen it from the pan before removing it from the pan and slicing.

Wrap cooled loaf tightly in plastic wrap and store at room temperature.

Freeze for longer storage.

YEAST BREADS

*Is there anything better than the smell of homemade bread
fresh from the oven wafting in the air?*

Liquid

Warm water should be 105°F–115°F.

If milk is used instead of water, a more refined texture will be produced. Water will add coarseness to the texture.

Flour

Different types of wheat flour contain different amounts of protein. Unbleached all-purpose has the lowest amount of protein, usually 9 to 11%. Bread flour contains about 12 to 13%. High-gluten and whole-wheat flours have 14 to 15% protein. Different brands of flour differ in their protein content as well.

A high percentage of protein means a harder or stronger flour best suited to chewy, crusty breads and other yeast-risen products such as pizza crusts. Less protein means a softer flour, best for tender and chemically leavened baked goods, like biscuits, cakes, cookies, and quick breads.

Einkorn, emmer, spelt, and triticale flour can be substituted for whole wheat flour in bread-baking recipes. However, the texture will be a little different and the flavor will be deeper and richer.

Yeast

Yeast comes in two forms: fresh yeast, also called compressed cakes and dry yeast, also called dehydrated granules. There are two types of dry yeast: regular, also known as active dry yeast, and instant, also known rapid-rise yeast.

Some recipes call for dissolving the active dry yeast first in a warm liquid and then adding this yeast mixture to the flour, while others call for instant yeast being added to the flour, followed by the liquid.

Dry yeast is perishable. Once the package is opened, the yeast must be refrigerated or frozen in an airtight container. Use within four months if refrigerated and six months if frozen.

Active Dry Yeast. This is the most popular type for home bakers and is typically sold in quarter-ounce packets or jars. Its texture is granular, not unlike cornmeal or very finely-ground coffee. Dry yeast has

a much longer shelf life than fresh yeast and does not need to be refrigerated unless opened. Because active dry yeast is alive but dormant in its packaged state, you must rehydrate it through proofing or dissolving the granules in warm water, ideally between 105–115°F. It is finished blooming when the yeast is dissolved, and tiny bubbles rise to the top of the water glass. If the mixture does not bloom, this is a telltale sign that the yeast is dead.

Instant Yeast. Instant yeast is another form of dry yeast with smaller granules than active dry and a faster absorption rate. Also known as rapid-rise, quick-rise, or even bread machine yeast, instant yeast is sold in quarter-ounce packets or jars. Instant yeast does not need to be proofed or rehydrated before you bake with it so you can mix it straight in the dry ingredients. Rapid-rise and quick-rise yeasts are two forms of instant yeast that may contain extra enzymes and additives to make the dough rise faster.

Fresh Yeast. Fresh yeast is active and mainly used by professionals. You will find it in the refrigerated sections of many supermarkets, often in the form of small-sized cakes. Fresh yeast is light brown, soft, and crumbly. It requires proofing in lukewarm water and is best for breads that require a long, cool rise. Fresh yeast only lasts for a couple of weeks in the fridge, so if you notice any mold on it (or it turns dark brown and feels dry and rough), discard it immediately.

Mixing

Always put the flour in the bowl first, then add the salt and the yeast to opposite sides of the bowl. The salt can also be added at the end of the mixing process. This is important as the salt can kill the yeast.

Kneading Dough

Kneading is the process of working the dough physically in a smooth ball so strands of gluten form. Gluten is created when the protein content in the flour is combined with water and physically mixed, stirred, or most of all kneaded. Kneading dough is what helps bread develop the gluten that gives you a stretchy dough.

Gluten provides the essential structure to breads, allowing the dough to stretch and expand as it rises. Kneading can almost always be done by hand, even if the recipe calls for a stand mixer.

Kneading by hand is perfect for those who do not have a stand mixer. It also allows you to improve your bread baking skills by developing a sense of how the dough should look and feel during different steps of the bread-making process.

Stand Mixer Kneading

Many people make bread in their stand mixer. It is quick and easy! With a stand mixer, the laborious task of kneading is done for you.

It is important not to exceed the capacity of the bowl, so make sure to read the owner's manual for maximum flour capacity.

The dough hook should be used for all yeast breads. Speeds vary by brand; however, start with speed 2. Using a higher speed makes it harder on the mixer motor, and using a lower speed will not provide enough momentum to knead properly.

You may have to adapt your favorite recipes and cut the kneading time significantly when using a stand mixer. Kneading for 2 minutes in a mixer is equivalent to kneading 10–12 minutes by hand. For most bread recipes, run the mixer on speed 2 for about 2 minutes. Some bread doughs might take as long as 4 minutes and up to 7 minutes to come together. The type of flour and other ingredients might influence the overall kneading time.

Flour type:

- All-purpose flour: knead with mixer 2–4 minutes
- Bread flour: knead with mixer 2–4 minutes
- Rye flour: knead with mixer 2 minutes
- Whole wheat flour: knead with mixer 5–7 minutes

The dough should form a ball and clean the sides of the bowl. If kneaded too long, the dough will start to climb up the dough hook. Do not over knead the dough.

A successfully mixed dough will be elastic. If the dough does not bounce back when you poke it with a finger, it is probably over-kneaded. When you touch the dough, if it feels tight, that is a sign of overworked dough. Try to roll out the dough, and if it breaks or fights back, that is another signal the gluten is damaged.

Remember, a bread recipe should be viewed as a set of guidelines.

Rising

Yeast dough rises faster and taller with coarse-grained texture at higher elevations, so it needs less time to grow and should only be allowed to rise until it is barely doubled.

First Rise Ripe Test. Yeast dough is considered ripe when it has risen enough – usually doubling in size. The ripe test determines if the dough is ready to be punched down and shaped.

The dough has risen enough when a dent can be made in the dough with two fingers, and it does not fill up again quickly. Gently stick two fingers in the risen dough up to the second knuckle and then take them out. If the indentations remain, the dough is ripe and ready for punch down. If not, cover and let the dough rise longer. Repeat the test. Average rising times include:

- 45–60 minutes in a warm place (90°F and under)
- 1½ to 2 hours at room temperature (70 to 85°F)
- 3–24 hours in the refrigerator (40°F and under)

Second Rise Ripe Test. Many doughs will have a second rising in the pan. The second rising, or proofing, gives a better volume, a more mellow yeast flavor, and a finer texture to breads. For the second test, touch the side of the dough lightly with your fingertip. If the indentation remains, the loaf is ripe and ready for the oven.

Methods of Rising

Room Temperature. Cover the bowl of dough with plastic wrap sprayed with nonstick spray or a damp kitchen towel. If room temperature in the kitchen is very cold, place bread dough in a warm, draft-free place to rise. You can use a heating pad on low to create this place.

Oven. Turn the oven to the lowest oven temperature for about 2 minutes. Then turn off the oven, open the door and add the dough in a glass bowl covered with plastic wrap sprayed with nonstick spray. Another option is to place a metal baking dish on the bottom rack of the oven and fill it with boiling water. Next, put the dough in a covered glass bowl on the middle or top rack and close the door.

Microwave. Place 1 cup of water in a glass measuring cup in the microwave. Heat the water on high for 2 minutes. The water should be boiling. Cover a glass dough bowl with plastic wrap sprayed with nonstick spray. Shut the microwave door and wait for the dough to rise.

Warming Drawer. Put 1 cup of very hot water in a glass measuring cup or small bowl in a warming drawer. This adds moisture and will keep the dough

soft during rising. Turn knob to low or “proof.” Place the covered bowl of dough in the warming drawer and close the door.

Proofing Box. Using a proofing box creates a warm environment with controlled humidity for ideal proofing conditions. Follow the manufacturer’s directions.

Baking

To grease pans when baking yeast breads, using melted butter is the best choice. Placing a small pan of water in the back of the oven when baking will help prevent the crust from getting too brown or hard. The oven should be preheated at least 15 minutes before baking.

Cool and Store

Bread should be cooled at room temperature. Once it has cooled, it should be wrapped in plastic wrap, foil, or put in an airtight plastic baggie. Store yeast bread at room temperature for up to two days.

Do not store bread in the refrigerator. Refrigeration pulls moisture from the bread, which speeds up the staling process and causes the bread to dry out.

Cutting

For cutting fresh bread, heat the knife in hot water, wipe dry and slice the loaf of bread on its side. If bread becomes stale, it can be freshened by sprinkling drops of water on top or by placing a damp cloth on the loaf and heating it at 250°F for 5 to 10 minutes in an oven.

Freezing

To freeze, wrap the bread securely in plastic wrap or foil and place it in a plastic freezer bag. Baked bread may be sliced before freezing. Use within six months) for the best flavor and texture.

Whole bread loaves or bread slices can be thawed entirely at room temperature.

To heat frozen loaves or bread slices in the microwave oven, place unwrapped on a napkin, microwave-safe paper towel, or plate; microwave on HIGH about 10 to 15 seconds for each piece.



Bagels

Prep: 1 hour
Inactive: 1 hour 30 minutes
Bake: 25 minutes
Cool: 30 minutes
Total: 3 hours 25 minutes
Servings: 10–12

2 cups (454 g) warm water (105°F–115°F)
3 tablespoons + 1 teaspoon active dry yeast
(measure from five ¼-ounce packets)
½ cup (66 g) sugar, (71 g) packed brown
sugar, or (112 g) barley malt syrup
6¼ cups (750 g) bread flour or high gluten
flour
3½ teaspoons salt
Optional add-ins: dried fruit, chopped nuts,
flavored chips, spices, herbs, etc.
¼ cup (85 g) molasses or (84 g) barley malt
syrup
Iced water
Oil, for baking sheet and bowl
Optional egg wash (1 large egg, beaten)
Optional toppings, see Note

In a large bowl, using an electric stand mixer, combine warm water and yeast; rest for 5 minutes. With a paddle attachment, add the sugar and flour; mix at low speed until combined. The dough will be shaggy and some flour may not be hydrated. Allow the dough to rest for 15 minutes.

Lightly oil a large baking sheet; set aside.

Switch to a dough hook, add the salt, and, if using, optional add-ins. Knead the dough at medium speed for 2–5 minutes. After kneading the dough should be moist, smooth, and firm.

Lightly brush a large bowl with oil. Place the dough in the bowl and turn the dough to coat with oil. Cover the bowl with a damp kitchen towel. Let rise in a warm place for 1 hour or until the dough has doubled in size.

Punch the dough down, and cut the dough in 10–12 pieces or strips. Use a scale to be precise, if desired.

Shape each piece in a round ball. Press each dough ball gently against the work surface, moving your hand and the ball in a circular motion pulling the dough in itself while reducing the pressure on top of the dough slightly until a perfect dough ball forms. Repeat with other dough rounds. Shape the bagels by one of two methods below.

Hole shaping method: Coat a finger in flour, and gently press or poke the floured finger in the center of each dough ball to form a ring. Twirl and stretch the ring to about ⅓ the bagel's diameter with a 2-inch diameter hole. Place it on the lightly oiled cookie sheet. Repeat the same step with the remaining dough.

Rope shaping method: Sprinkle a few drops of water onto the work surface, and roll each dough piece in a rope about 9 inches long. Place one hand palm up so your four fingers are centered on top of the rope. Fold each side of the dough over your fingers so the ends overlap by about 2 inches. Holding the dough, turn your hand over and roll it on the countertop to seal the two ends together. A drop of water may be needed on the overlapped dough so the ends seal together. Place it on the lightly oiled cookie sheet. Repeat the same step with the remaining dough.

Cover the bagels with a damp kitchen towel or spray plastic wrap with a nonstick spray and allow to rise for 20–30 minutes.

Meanwhile, preheat the oven to 400°F.

In a large pot, bring 8 cups of water with molasses or barley malt syrup to a boil. Reduce the heat to maintain a gentle simmer.

Prepare the topping (s). If desired, make an optional egg wash in a small bowl. Beat one large egg with 1 tablespoon of water until frothy. The egg wash will help the topping to adhere to the bagel. Place other desired topping (s) in individual small bowls.

Create an ice-water bath. In a large bowl, fill it half full of ice. Set the bowl near the pot of simmering water. Pour in enough cold water to fill $\frac{3}{4}$ of the bowl.

Use a slotted spoon or skimmer to lower 2–3 bagels in the simmering hot water. Once the bagels are in the water, they will float to the top. Let them cook for 30 seconds to 1 minute, and then flip them over to cook another 30 seconds to 1 minute. Extend the boiling times to 2 minutes each, if you prefer a chewier bagel.

Next, remove the bagels and place them in an ice-water bath to cool for a few seconds. Remove the bagels from the ice-water bath and hold them over the pot for a minute to drain off excess water.

If adding toppings, see Note, to the bagels, do so immediately after taking them out of the ice-water. If using an egg wash, brush it on the bagel before dipping it in a topping. If not, dip the bagel directly in the topping. Place the bagels back on the baking sheet. Repeat with the remaining bagels, ensuring the water comes back up to a simmer between each batch.

Bake the bagels for 20–25 minutes, or until golden brown. The internal temperature of the bread should be 190°F.

Remove the bagels from the oven. Transfer to wire rack and cool for at least 30 minutes before serving.

Store bagels on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bagels in the refrigerator.

Freeze for longer storage.

Variations: For a different flavor profile, try one of these toppings—cinnamon sugar, coarse salt, everything bagel seasoning (photo page 219), fresh minced onion or shallots, poppy seeds, sesame seeds, or shredded cheese.

Braided Brioche Bread

Prep: 30 minutes
Inactive: 2 hours 30 minutes
Bake: 16–28 minutes
Total: 3 hours 30 minutes
Servings: 1 large loaf (18 1-inch thick slices)
or 2 small loaves

$\frac{3}{4}$ cup (168 g) warm milk (105°F–115°F)
1 teaspoon sugar
1 tablespoon active dry yeast (measure
from two $\frac{1}{4}$ -ounce packets)
 $\frac{1}{4}$ cup (57 g) unsalted butter, melted and
slightly cooled
3 large eggs, room temperature
 $\frac{1}{2}$ cup (99 g) sugar
1 teaspoon salt
4 to 4½ cups (480–540 g) all-purpose flour
(spoon and level to measure)
Butter for greasing bowl and pan
Plastic wrap

Egg Wash

1 large egg
1 teaspoon water

In a liquid measuring cup, stir together warm milk and the 1 teaspoon sugar. Stir in yeast and let it rest for 5 minutes.

In a large bowl, using an electric mixer, combine eggs, melted and cooled butter, the $\frac{1}{2}$ cup sugar, and salt. Whisk together until blended, then stir in yeast mixture.

Using a dough hook, add flour 1 cup at a time, up to four cups, allowing it to incorporate with each addition. Not all of the flour may need to be added to the dough. If needed, add the last $\frac{1}{2}$ cup of flour 1 tablespoon at a time until the dough is no longer sticking to the sides of the bowl. It will be very soft and tacky to the touch, but should not stick to your fingertips. Continue to knead the dough for 8 minutes.

Transfer the dough to a large buttered bowl and turn the dough over to coat in butter. Cover with plastic wrap and let proof in a warm place for 1½ to 2 hours or until doubled in volume.

For one large loaf, turn the dough out onto a lightly floured work surface and divide the dough in four equal pieces. Use a scale if you want to be exact.

Roll each piece in 18- to 20-inch ropes and arrange them side by side vertically. Pinch the four ropes together at the top, so they are connected.

For two smaller loaves, turn the dough out onto a lightly floured work surface and divide the dough in eight equal pieces. Roll each piece in 12-inch ropes and arrange them side by side vertically. Pinch four pieces together at the top, so they are connected. Pinch four remaining pieces together at the top for the second loaf.

Take the first strand furthest to the right and weave it towards the left through the other strands using this pattern: over, under, over.

Cross the far right strand over the next (second) strand, under the next (third) strand, and over the last (fourth) strand. Take the strand furthest to the right and repeat the weaving pattern again: over, under, over. Repeat this process until the whole loaf is braided. Pinch together the end strands and tuck them under on both ends to keep them from unraveling and create a nice loaf shape.

Butter a large baking sheet and place the braided bread on the pan. Cover loosely with a clean towel and let rise in a warm place for 30 minutes or just about doubled in size. The dough should spring back when gently poked with a finger.

Preheat the oven to 375°F.

Egg wash: In a separate bowl, beat together egg and water until frothy. Once the braid has puffed up, brush with the egg wash.

Bake one large bread for 22–28 minutes or until the top is golden brown. Bake two smaller loaves for 16–20 minutes or until the top is golden brown. The internal temperature of the bread should be 190°F.

Remove bread from the oven. Transfer to wire rack and cool for one hour before slicing.

Store bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.



Chocolate Babka

You will want to allow yourself plenty of time to make this chocolate babka. It needs several hours to chill and rise, and it takes a while to cool down after it has baked.

Prep: 1 hour
Inactive: 11 hours
Bake: 35–45 minutes
Cool: 15–20 minutes
Total: 14 hours
Servings: 1 loaf; 12 (¾-inch thick) slices

Brioche Dough

2 cups (240 g) all-purpose flour
3 tablespoons (36 g) sugar
1¾ teaspoons active dry yeast or
1½ teaspoons quick-rise/instant yeast
Optional: 1½–2 teaspoons orange zest,
grated from 1 orange
2 large eggs, room temperature
1 large egg yolk, room temperature
1½ teaspoons kosher salt or 1 teaspoon salt
¾ cup (57 g) warm water (105°F–115°F)
¾ cup (170 g) unsalted butter, cubed, room
temperature
Oil, for bowl

Chocolate Filling

¼ cup (50 g) sugar
⅓ cup (76 g) heavy cream or half-and-half
Pinch kosher salt
3 ounces (90 g) bittersweet chocolate
bar, (60 to 74 percent cacao), coarsely
chopped
4 tablespoons (58 g) unsalted butter,
cubed, room temperature
1 teaspoon vanilla extract

Chocolate Crumb Topping

2½ tablespoons unsalted butter, melted
¾ cup (30 g) all-purpose flour
1½ tablespoons sugar
1½ teaspoons cocoa powder

¼ teaspoon kosher salt
2–3 tablespoons mini semisweet chocolate chips

Optional Syrup

3 tablespoons sugar
3 tablespoons water
9x5-inch loaf pan
Parchment paper

In the bowl of a stand mixer fitted with the dough hook, add the flour, sugar, yeast, and orange zest, if using, in the bowl; mix at low speed. Add the eggs and egg yolk, one at a time, and the salt and water. Mix on low speed for 6 to 8 minutes, stopping several times to scrape the bottom and sides of the bowl with a silicone spatula.

While continuing to mix, add the butter in one tablespoon at a time, allowing each addition to fully incorporate before adding more butter, until the entire amount has been added to the dough.

Knead the dough for 10 minutes on low speed, then turn the mixer up to medium speed and knead for another 15 minutes. Do not shorten the mixing time.

Transfer the dough to an oiled bowl and turn the dough over to coat in oil. Cover with plastic wrap and refrigerate. Leave the dough in the refrigerator for at least six hours, preferably overnight. The dough will not fully double in size.

Before removing the dough from the refrigerator, prepare the filling. In a medium saucepan over medium heat, combine the sugar, cream, and salt. Simmer, stirring occasionally, until sugar completely dissolves, about five minutes. Scrape mixture in a bowl. Stir in the chocolate, butter, and vanilla until smooth. Let cool to room temperature. Chill for a few minutes in the refrigerator if needed.

Line loaf pan with parchment paper, leaving 2 inches of paper hanging over on the sides to use as handles later; set aside.

Remove the dough from the refrigerator and transfer it to a floured work surface. Knead the dough a few times to soften and warm it slightly, then roll it out to a large rectangle, about 10x17 inches long, with a thickness of about ⅛-inch. Position the dough so that a short side is closest to you.

Spread the cooled chocolate filling in an even layer all over the dough.

Starting at the shorter side of the rectangle, roll the dough in a log shape. As you roll, use your hand to smooth out the dough from the center to make the roll even, so the center of the roll is not thicker than the edge of the roll.

Place the log on a sheet pan and transfer it to the freezer for 10–15 minutes.

Beginning near the top of the log about ¼- inch from the edge, using a sharp serrated knife, slice the log in half lengthwise or vertically through in two long pieces. Lay them next to each other, cut sides up, and then lift one side over the next, forming a twist or braid with the two halves, while keeping the cut sides facing up. Gently press together the bottom ends so you have two halves intertwined, showing the filling on top.

Transfer the braid in the prepared loaf pan. The dough may not completely fill the pan; expect gaps.

Cover loosely with plastic wrap sprayed with nonstick cooking spray, and allow the dough to rise in a warm place for 3 to 5 hours or until the dough is almost doubled in volume.

When ready to bake, heat the oven to 350°F.

As the oven preheats, make the topping. Stir together melted butter, flour, sugar, cocoa powder, and salt until it is evenly distributed and forms large, moist crumbs. Stir in the chocolate chips; set aside.

Sprinkle the bread with chocolate crumb topping just before baking.

Bake the bread for 35 to 45 minutes, or until deeply golden and crusty. The internal temperature of the bread should be 190°F.

If desired, make the syrup while the dough is baking. In a small microwave-safe bowl, combine the sugar and water. Heat the bowl in the microwave for 30 seconds and stir. Continue to heat until the sugar dissolves; set aside.

As soon as the bread comes out of the oven, use a skewer or paring knife to pierce it all over, going all the way to the bottom of the bread, and then pour the syrup on top of the bread.

Let the bread cool about 15–20 minutes in the pan, then transfer it to a cooling rack for 40 minutes to one hour to completely cool, or eat it when slightly warm.

Store the cooled bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.





Easy Bowl Peasant Bread

Prep: 20 minutes
Inactive: 1 hour 50 minutes
Bake: 35 minutes
Cool: 15 minutes
Total: 3 hours
Servings: Two 6-inch loaves or one 9-inch loaf

4 cups (480 g) unbleached all-purpose flour (spoon and level to measure)
2 teaspoons sugar
1½ teaspoon salt or 2 teaspoons kosher salt
2¼ teaspoons or 1 packet quick-rise or instant yeast
2 cups (454 g) warm water (105°F–115°F)
Butter for greasing bowls
Two 1-quart oven-safe bowls or one 3-quart bowl
Plastic wrap
Nonstick spray
Parchment paper

In a large bowl, whisk the flour, sugar, salt, and yeast. Add the water and mix until combined and dough forms a sticky ball.

Spray plastic wrap with a nonstick spray and cover the bowl. Set the bowl of dough in a warm place to rise until it gets double in size, about 1 to 1½ hours.

Place a rack in the lower third of the oven and preheat the oven to 425°F.

With parchment paper, line two 1 or 1.5-quart oven-safe bowls or one 2-quart oven-safe bowl.

With two forks, deflate the dough by releasing it from the sides of the bowl and pull it towards the center to form a rough ball.

If making a single large loaf, pick up the dough bowl, turn it over and drop the dough in the parchment paper-lined bowl.

To make two small loaves, divide the dough down the center in two equal parts using the forks. Transfer each half of the dough in the parchment paper-lined bowls. If the dough is too wet and sticky to handle with forks, then coat your hands with oil and transfer the two halves in the bowls by hand.

Set the baking bowls aside on the countertop near the oven or any other warm place. Let the dough rise uncovered in a warm spot for 10 minutes with small bowls or 20 minutes with a large bowl. The dough should almost double in size.

Place the bread in the oven at 425°F and bake it for 15 minutes. Reduce the heat to 375°F and bake the bread for another 15–20 minutes for small loaves or 20–25 minutes for a large loaf. The internal temperature of the bread should be 210°F for crusty bread.

Remove the bread from the oven. Turn loaves out onto wire racks to cool. If the bread loaves are soft and pale rather than golden brown, then place the bread loaves, without the bowls, directly in the oven and bake them for 5 minutes to get a golden crust.

Cool the bread for at least 15 minutes before cutting.

Store bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.



Dutch Oven Bread

This bread has a tender, fine crumb.

Prep: 15 minutes
Inactive: 15 minutes
Bake: 25 minutes
Cool: 30 minutes
Total: 1 hour 25 minutes
Servings: 1 loaf

4½ teaspoons or 2 packets active dry yeast
1 tablespoon sugar or honey
1½ cups (341 g) warm water (105°F–115°F)
1 tablespoon apple cider, balsamic, or white vinegar
3½ cups (420 g) bread flour or 3 cups (360 g) bread flour and ½ cup (56 g) whole wheat flour (spoon and level to measure)
1¼ teaspoons salt
Unflavored cooking oil, for bowl
Parchment paper
Dutch oven pot
Microwave oven

Heat the oven to 450°F. Put a Dutch oven and lid in the oven to warm as the oven heats.

In the bowl of a stand mixer, add the yeast, sugar, and water; mix and let it rest 5 minutes.

To the bowl, add the vinegar and 3 cups of flour; beat for several minutes with the paddle. Add the last ½ cup of flour and the salt. If the dough is too dry, add an additional 1 to 2 tablespoons of water. Switch to the dough hook and beat for 7 minutes. Alternately, hand knead vigorously for 7 minutes, or until the dough becomes extremely elastic. This will be a wet dough. The dough will clear the sides of the bowl but still stick to the bottom.

Shape the dough in a ball. Lightly grease a large microwave-safe bowl with oil. Transfer the bread dough to it, and roll it in the oil. Cover the bowl with a very wet kitchen towel. Cover the entire bowl with a dry towel.

Put the covered bowl of dough in the microwave. Microwave on HIGH for 25 seconds. Let the dough rest in the microwave for 5 minutes.

Microwave the dough on HIGH for another 25 seconds, and then remove from the microwave oven. Let rest and rise for 15 minutes.

Place dough on a piece of parchment paper. Shape the dough in a ball and quickly slash the top of the dough with a sharp knife. Place the dough with the parchment paper in the preheated pan. Cover the pan with the lid.

Bake the bread for 20 minutes, then remove the cover and bake for another 5 minutes, or until the crust is golden brown and the internal temperature is at 210°F for crusty bread.

Remove bread from the oven. Transfer to wire rack and cool for 30 minutes before slicing.

Store bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.

French Bread Loaves or Rolls

Prep: 30 minutes

Inactive: 1 hour 30 minutes–2 hours

Bake: loaf 35–40 minutes, rolls 20–25 minutes

Cool: 1 hour

Total: 4 hours 10 minutes

Servings: 2 loaves or 18 rolls

5½ to 6 cups (660–720g) all-purpose flour

1 tablespoon salt

1 tablespoon sugar

4½ teaspoons or 2 packets active dry yeast

2 tablespoons (23 g) shortening or (29 g) butter, room temperature

2 cups (454 g) warm water (105°F–115°F)

1 egg white, slightly beaten, room temperature

1 tablespoon water

Oil, for bowl

Shortening or oil, for baking sheet

Plastic wrap

Nonstick spray

Lightly oil a large bowl; set aside.

In a large bowl, using an electric mixer, combine 3 cups of flour, salt, sugar, and dry yeast. Add shortening and warm water. Blend at the lowest speed until moistened; beat 3 minutes at medium speed.

By hand or with an electric mixer using a dough hook, add the remaining 2½ to 3 cups flour, ½ cup at a time, mixing until a firm ball of dough forms and the dough is no longer sticking to the sides of the bowl. Not all of the flour may need to be added to the dough.

Turn the dough out on a well-floured surface. Knead the dough by hand until smooth, about 3 minutes. Shape dough in a round ball.

Place the dough in the oiled bowl, turning over once to coat the top.

Cover the bowl with plastic wrap sprayed with a nonstick spray and put in a warm place to rise until double, about 45–60 minutes.

Coat a baking sheet with shortening, oil, or nonstick spray; set aside.

Punch down the dough. Turn the dough out on a lightly floured work surface and cut in two equal pieces for loaves or 18 pieces for rolls. Use a scale if you want to be exact.

Loaves: Roll one half of the dough in a 10x15-inch rectangle. Position dough so that a long side is closest to you. Keep edges as straight as possible.

Starting from the long side, tightly roll the dough in a log. Turn both ends in and pinch the seams closed. Round the edges and place it onto the prepared baking sheet. Repeat with the second dough. Leave several inches between the loaves.

Rolls: With floured hands, shape dough in 18 balls. Place dough on the prepared baking sheet.

In a small bowl, whisk one egg white with 1 tablespoon water until frothy. Brush the egg wash mixture over the loaves or rolls. Save the remaining egg wash.

Loosely cover the dough with plastic wrap sprayed with a nonstick spray and put in a warm place to rise until double in size, about 45–60 minutes.

Preheat the oven to 380°F.

Before baking, with a sharp knife, slit tops of loaves or rolls with three diagonal cuts ¼-inch deep across the top of each loaf or roll.

Brush the loaves or rolls with the egg wash mixture again.

Bake the loaves for 35–40 minutes or rolls for 20–25 minutes until golden brown. The internal temperature of the bread should be 210°F for crusty bread.

Remove bread or rolls from the oven. Transfer to wire rack and cool before slicing.

Store bread or rolls on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.





Garlic Naan

Prep: 20 minutes
Inactive: 1 hour
Cook: 5 minutes
Total: 1 hour 25 minutes
Servings: 6 to 8 breads

½ cup (114 g) warm water (105°F–115°F)
1 teaspoon sugar
2¼ teaspoons or one ¼-ounce packet active dry yeast
½ cup (140 g) plain Greek yogurt
2 teaspoons finely minced garlic, blanched or roasted
2 tablespoons (25 g) flavorless cooking oil
2 cups (240 g) all-purpose flour (spoon and level to measure)
1½ teaspoons salt, or to taste
¼ cup (29 g) butter or ghee, melted
1 teaspoon garlic, minced
Parchment paper
Nonstick spray
Food processor
Grill, grill pan, or cast-iron skillet

In a medium bowl, stir together the water and sugar. Stir in yeast and let it rest for 5 minutes.

Mix in the yogurt, garlic, and oil.

Place the flour and salt in the food processor and process until mixed. With the motor running, pour the yeast mixture in the work bowl in a thin stream and process until the flour gathers in a ball and the sides of the processor are clean. If the dough seems too sticky, add more flour 1 tablespoon at a time through the feeder tube, or add more yogurt 1 tablespoon at a time if the dough is dry and hard.

Transfer the dough to a large bowl, cover with plastic wrap sprayed with nonstick spray, and place in a warm spot until it doubles in volume, about 1 hour.

Place the dough on a lightly floured work surface. Divide the dough into six to eight equal pieces. With oiled hands, press the dough or use rolling pin to roll balls in 6- to 8-inch ovals, about ¼-inch thick; set aside.

Heat a grill, grill pan, or cast-iron skillet over medium heat. Brush the grill with oil, or if using a pan, spray it with oil.

Grill until dough is set on one side, 1–2 minutes, and shows grill marks. Use a spatula to flip the naan to cook the other side. Transfer the naan to a platter and brush garlic butter onto it and serve.

Wrap cooled naan tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.



Honey Whole Wheat Bread

Prep: 20 minutes
Inactive: 1 hour 30 minutes
Bake: 40 minutes
Cool: 20 minutes
Total: 2 hours 50 minutes
Servings: 1 loaf

3 tablespoons (63 g) honey
1¾ cups (398 g) warm water (105°F–115°F)
2¼ teaspoons or one ¼-ounce packet active dry yeast
4½ cups (508 g) whole-wheat bread flour, plus more for dusting
1 tablespoon kosher salt or 2¼ teaspoon salt
3 tablespoons (44 g) unsalted butter, melted, plus more for bowl and pan
9x5-inch loaf pan
Nonstick spray
Plastic wrap

In a small bowl, stir honey in warm water. Stir in yeast and let it rest for 5 minutes.

In a large bowl, using an electric mixer, whisk the flour and salt, then stir in yeast mixture and melted butter just until a dough forms.

Using a dough hook, knead until smooth, 5 to 10 minutes. If needed, add flour 1 tablespoon at a time until the dough is no longer sticking to the sides of the bowl. Do not add too much flour!

Transfer the dough to a large buttered bowl and turn the dough over to coat in butter, cover with plastic wrap, and let rise in a warm spot until doubled in bulk, about 45 minutes.

Preheat oven to 375°F. Butter loaf pan; set aside.

Punch down dough. Shape in an 8-inch square, 1-inch thick. Fold in two opposite sides of dough to meet in middle, slightly overlapping. Press seam to seal.

Place dough, seam-side down, in the loaf pan. Sprinkle the dough with flour. Cover the bread with plastic wrap sprayed with nonstick spray and let rise in a warm spot until dough is ¾-inch above top of pan, about 30 to 45 minutes.

Transfer pan to oven and immediately reduce heat to 350°F.

Bake the bread, rotating the pan halfway through baking, until top is golden brown and bottom sounds hollow when tapped, 35 to 40 minutes. The internal temperature of the bread should be 190°F.

Remove bread from the oven. Transfer to wire rack and cool for 20 minutes. Then turn out bread onto rack and let completely cool before slicing.

Store bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.

Italian Focaccia Bread

with variations

Prep: 20 minutes
Inactive: 1 hour 15 minutes
Bake: 20 minutes + 0 cooling
Total: 1 hour 55 minutes
Servings: 12

Dough

1 teaspoon honey or sugar
2 cups (454 g) warm water (105°F–115°F)
2 teaspoons active dry yeast (measure from one ¼-ounce packet)
5½ cups (660 g) all-purpose flour (spoon and level to measure)
2 teaspoons salt
2 tablespoons (25 g) olive oil
Olive oil, for bowl and pan

Topping

1–2 tablespoons olive oil
Coarse salt
Other toppings: see Variations
Plastic wrap
10x14-inch jelly roll pan

In a small bowl, mix the honey and warm water to combine. Sprinkle the yeast on top of the water. Let it sit for 5 minutes, then stir to combine.

Lightly oil a large bowl; set aside.

In a large bowl, using an electric mixer, whisk together the flour and salt. Make a hole in the middle of the flour. Add the yeast mixture and olive oil. With a dough hook, knead the dough on medium speed until smooth and elastic, about 6 minutes. If needed, add flour 1 tablespoon at a time until the dough is no longer sticking to the sides of the bowl. Do not add too much flour!

Place the dough on a lightly floured surface and knead a couple of times in a ball.

Place the dough in the oiled bowl, turning over once to coat the top. Cover the bowl with plastic wrap sprayed with a nonstick spray and set it in a warm place to rise for 1 hour or until it doubles in size.

Preheat oven to 400°F. Lightly oil a 10x14-inch jelly roll baking pan; set aside.

Remove the dough from the bowl and punch it down several times. Place the dough in the pan, stretch and spread the dough with your fingertips to fill the pan. Cover the dough with plastic wrap sprayed with nonstick spray and let it rest for 15 minutes.

Remove the plastic and spread the dough again if needed. Then, using one or two knuckles or fingertips, make indentations in the dough about ½ inch apart.

Brush the top of the dough with 1–2 tablespoons of olive oil, then sprinkle with salt. Top as desired.

Bake the focaccia for 15–20 minutes or until golden brown and crisp on the outside. The internal temperature of the bread should be 190°F.

Remove from the oven and serve warm.

Store bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.

Variations

Cheese: Top the oil-coated dough with 2 tablespoons grated Parmesan and 1½ cups shredded mozzarella.

Garlic: Heat ¼ cup extra-virgin olive oil with ½ cup peeled halved garlic cloves until the garlic is softened and lightly golden. Brush the dough with garlic oil and evenly press the garlic cloves in the dough. Sprinkle with coarse salt.

Rosemary: Press fresh rosemary leaves in the oil-coated dough and sprinkle with coarse salt.



Molasses Oatmeal Bread

Prep: 15 minutes

Inactive: 2½ hours

Bake: 40–45 minutes

Total: 3 hours 30 minutes

Servings: 2 loaves; 22 (¾-inch thick) slices

5 to 6 cups (600–720 g) all-purpose flour,
divided

2 cups (178 g) old-fashioned oats,
additional oats for rolling

¾ cup (160 g) brown sugar

4½ teaspoons or two ¼-ounce packets
quick-rise/instant yeast

2 teaspoons salt

½ cup (113 g) butter, melted

1 cup (227 g) milk

½ cup (114 g) warm water

¼ cup (85 g) molasses

2 large eggs, room temperature

Oil, for bowl

Nonstick spray

Plastic wrap

Butter, for pan

8½x4½x2½-inch loaf pans

Lightly oil a large bowl; set aside.

In a large bowl, using an electric mixer, add 3 cups flour, oats, brown sugar, yeast, and salt. Add the butter, milk, water, molasses, and eggs to the dry mixture in the bowl.

Beat at low speed with mixer for 30 seconds, scraping bowl. Beat 3 minutes at high speed.

By hand or using a dough hook, add the remaining 3 cups flour, ½ cup at a time, mixing until a soft dough forms and dough is no longer sticking to the sides of the bowl. Not all of the flour may need to be added to the dough. Do not add too much flour!

Knead the dough by hand until smooth, 6–8 minutes or by stand mixer with dough hook for 2–4 minutes. The dough should spring back to the touch.

Shape dough in a round ball. Place the dough in the oiled bowl, turn the dough over once to coat the top.

Cover the bowl with plastic wrap sprayed with a nonstick spray and put in a warm place to rise until double, about 60–90 minutes.

Butter two loaf pans; set aside.

Punch down the dough. Turn the dough out on a lightly floured work surface and cut in 2 equal pieces. Use a scale if you want to be exact.

Shape in two loaves. Gently flatten the dough in a horizontal oval. Fold the right end of the oval over in the middle. Next, fold the left end of the oval over to the middle. Press down slightly to seal the dough together. The dough will now have a roughly rectangular shape.

Pull and fold the top of the rectangle one-third of the way toward the middle, pressing it in the dough. Turn the dough 180 degrees and then repeat this step again. The bread will form a flat loaf shape roughly the size of the loaf pan.

Brush each loaf with water and roll in oats.

Place dough, seam-side down, in the loaf pans. Cover the bread with plastic wrap sprayed with nonstick spray and let rise in a warm spot until dough is ¾-inch above top of pan, about 45 to 60 minutes.

Preheat oven to 350°F.

Bake the bread for 40–45 minutes until top is golden brown. The internal temperature of the bread should be 190°F.

Remove bread from the oven. Immediately turn out bread onto wire rack and let completely cool before slicing.

Store bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.



Overnight No-Knead Bread

with variations

Prep: 15 minutes
Inactive: 13–20 hours
Bake: 35–45 minutes
Total: 15–22 hours
Servings: 1 large loaf

3 cups (360 g) bread flour (spoon and level to measure), plus more for dusting

$\frac{1}{4}$ teaspoon quick-rise/instant yeast or
 $\frac{1}{2}$ teaspoon active dry yeast (measure from one $\frac{1}{4}$ -ounce packet)

2 teaspoons kosher salt or $1\frac{1}{2}$ teaspoons salt

$1\frac{1}{2}$ cups (341 g) warm water (105°F–115°F)

Cornmeal, as needed

Parchment paper

Plastic wrap

Nonstick spray

In a large bowl, whisk flour, yeast, and salt. Add the warm water and stir until well combined. The dough will be loose, shaggy, and sticky. If it needs a little more water, add a few more tablespoons, just enough to get it barely wet throughout.

Cover the bowl with plastic wrap sprayed with nonstick spray. Let dough rest at least 12 hours, preferably 18 hours, at room temperature, about 70°F. The dough is ready when its surface is dotted with air bubbles.

Remove the plastic wrap from the bowl. Sprinkle the dough with a little flour and fold it over on itself twice to remove air bubbles. To do this, wet your hands and gently loosen the dough from all sides of the bowl. Next, grab a portion of the dough and slowly stretch it upward, taking care not to break it and fold it towards the center over the dough. Keep turning the bowl and repeat the process until all parts of the dough are covered. Rewet hands as needed. Cover loosely with plastic wrap and let the dough rest for 15 minutes.

Place parchment paper in a 10-inch skillet or large bowl. Spray the paper with nonstick spray; set aside.

Turn the dough out onto a floured work surface. Using just enough flour to keep the dough from sticking to the work surface or your fingers, gently and quickly shape dough in a ball. The dough will be loose, not firm. Put dough seam side down on paper in the skillet or bowl. Generously spray a sheet of plastic wrap with nonstick spray, and cover the bread; let the dough rise for 1 to 2 hours or until the dough is more than double in size. The dough will not readily spring back when poked with a finger.

At least one hour before dough is ready, place a 6 to 8-quart Dutch oven or heavy covered pot (cast iron, enamel, Pyrex, or ceramic) with the lid in the oven and preheat the oven to 500°F.

When the dough is ready, carefully remove the hot pot from the oven. Lift parchment paper with bread and put it in the pot, and cover with the lid. Be careful not to touch the pot since it is extremely hot.

Turn the heat down to 425°F and bake the bread covered with a lid for 30 minutes, then remove the lid and bake another 5–15 minutes, or until the crust is golden brown and the internal temperature is at 210°F for crusty bread.

Remove bread from the oven. Carefully lift the edges of the parchment and transfer the bread to a wire rack. Cool the bread before slicing.

Store bread on the countertop in a plastic bag or wrapped in foil to keep it from going stale; however, the crust will soften due to trapped moisture. Do not store the bread in the refrigerator.

Freeze for longer storage.

Variations

Cheddar and Jalapeño: After turning the dough out onto a floured work surface, sprinkle it with 4 ounces diced cheddar cheese, 4 ounces finely grated Parmesan cheese, 1 thinly sliced small jalapeño (about 3-inches), and 3 finely chopped scallions. Fold the dough over onto itself four times to incorporate the add-ins. Flip the dough over and quickly shape in a round ball. Continue as directed in the above recipe.

Garlic: Mince 1–2 cloves of fresh garlic and stir them in the dry ingredients.

Herb: Add 1–2 teaspoons of dried herbs or 3–6 tablespoons of fresh herbs in the dry ingredients.

Parmesan: Stir ¼ to ½ cup freshly grated Parmesan cheese in the dry ingredients.

Rosemary Olive: In a large bowl, whisk flour, yeast, and salt. Add 1 cup halved, pitted Kalamata or other black olives, and ½ cup halved, pitted Calvestrano or other green olives. Continue as directed in the above recipe. Add water and stir until well combined. The dough will be shaggy and sticky. After turning the dough out onto a floured work surface, sprinkle it with 1 large finely chopped shallot and 1 tablespoon finely chopped fresh rosemary leaves. Fold the dough over onto itself four times to incorporate the add-ins. Flip the dough over and quickly shape in a round ball. Continue as directed in the above recipe.

Seeded: Add ½ cup sunflower seeds, 2 tablespoons sesame seeds, and 5 teaspoons poppy seeds in the dry ingredients. Just before baking, mist the top of the loaf lightly with water and sprinkle with ¼ cup sunflower seeds, 1 tablespoon sesame seeds, and 1 teaspoon poppy seeds.



Soft Pretzels

Prep: 1 hour
Inactive: 10 minutes
Bake: 12–17 minutes
Total: 1 hour 30 minutes
Servings: 12 pretzels

2¼ teaspoons or one ¼-ounce packet
quick-rise/instant yeast
1½ cups (341 g) warm water (105°F–115°F)
2 tablespoons (27 g) brown sugar, packed
2 tablespoons (29 g) unsalted butter,
melted and slightly cool
3¾ to 4 cups (450–480g) all-purpose flour
(spoon and level to measure), plus more
for work surface
1 teaspoon salt
Coarse salt for sprinkling

Baking Soda Bath

½ cup baking soda
9 cups water
Parchment paper or baking mats

In a large bowl, using an electric mixer, dissolve yeast in warm water for 5 minutes.

Whisk in brown sugar and melted butter. Using a dough hook, slowly add 3 cups of flour, 1 cup at a time, and salt. Mix until the dough is thick. Add ¾ to 1 cup more flour ¼ cup at a time until the dough is no longer sticky. Poke the dough with your finger, and if it bounces back, it is ready to knead.

Knead the dough for 3 minutes and shape it in a ball. Cover the dough with a towel and allow to rest for 10 minutes.

Meanwhile, bring baking soda and 9 cups of water to a boil in a large pot.

Preheat oven to 400°F. Line two baking sheets with parchment paper or baking mats; set aside.

With a sharp knife or pizza cutter, cut dough in 12 equal sections. Use a scale if you want to be exact.

Roll the dough in a 22-inch rope. Form a circle with the dough by bringing the two ends together at the top of the circle. Twist the ends of the rope around each other once. Bring the twisted ends back down towards yourself and press them down onto the bottom curve to form a pretzel shape. If you are having trouble getting the ends to stick, use a little water.

Drop 1–2 pretzels face down in the boiling water for 20–30 seconds. Do not boil longer, or the pretzels will have a metallic taste. Using a slotted spatula, lift the pretzel out of the water and allow the excess water to drip off. Place pretzel face up onto the baking sheet. Sprinkle each pretzel with coarse salt. Repeat with remaining pretzels.

If desired, you can cover and refrigerate the boiled/unbaked pretzels for up to 24 hours before baking.

Bake the pretzels for 12–17 minutes or until golden brown. The internal temperature of the pretzels should be 190°F.

Remove pretzels from the oven. Transfer to wire rack, cool 10 minutes and serve warm.

Wrap cooled leftover pretzels tightly in plastic wrap and store them at room temperature or store in an airtight container.

Freeze for longer storage.



White or Whole-Wheat Pita Bread

Prep: 25 minutes
Inactive: 2 hours 5 minutes
Bake: 3–4 minutes
Cool: 30 minutes
Total: 2 hours 45 minutes
Servings: 5 pitas

1½ cups (341 g) warm water (105°F–115°F)
1 tablespoon honey
4½ teaspoons or two ¼-ounce packets
active dry yeast
1 tablespoon olive oil
1¼ teaspoon kosher salt or 1 teaspoon salt
3 to 4 cups (360–480 g) bread flour (spoon
and level to measure) or 1 cup (113 g)
whole-wheat flour and 2 to 3 cups
(240–360 g) bread flour (spoon and level
to measure)

In a large bowl, using an electric mixer, combine water, honey, and yeast. Stir to dissolve and let rest 5 minutes.

Using a dough hook, mix in oil, salt, whole-wheat flour if using, and enough bread flour to create a firm dough. If needed, add flour 1 tablespoon at a time until the dough is no longer sticking to the sides of the bowl. Do not add too much flour! Let dough rest 10–15 minutes. Knead the dough, adding more flour only as necessary to avoid stickiness, until dough becomes smooth and elastic, 8–10 minutes.

Dust the top of the dough lightly with flour. Spray plastic wrap with a nonstick spray and cover the dough bowl. Let the dough rise at room temperature until doubled in volume, about 1–1½ hours.

Preheat oven to 500°F. Place a baking sheet in the oven to preheat.

Turn dough out onto a floured surface, divide it in five equal portions. Use a scale to be precise, if desired. Roll each in a tight ball. Using a rolling pin, roll out each ball in a flat disk approximately 6-inches round and ¼ inch thick. Rest uncovered for 20 minutes.

Place one disk onto the preheated baking sheet. Bake 3–4 minutes. The finished bread will be puffed and very pale. Remove the pita carefully with tongs, and repeat with the remaining disks.

Completely cool, 30 minutes before slicing and opening.

Wrap cooled leftover pitas tightly in plastic wrap and store them at room temperature or store in an airtight container.

Freeze for longer storage.

SAVORY AND SWEET ROLLS AND BREADSTICKS

Rolls and breadsticks can be made from start to finish in the span of one to a few hours, and they are excellent fresh from the oven. Follow these tips to make the best homemade rolls!

Soft Rolls

For a soft and tender dinner roll, use a recipe that includes butter and sugar. Fats and sugars break down the gluten in the dough to give the final product a soft texture.

Yeast

Check the expiration date on the yeast.

Some recipes call for dissolving the active dry yeast first in a warm liquid and then adding this yeast mixture to the flour, while others call for instant or quick-rising yeast being added to the flour, followed by the liquid.

When proofing yeast, if it does not begin to foam and bubble up after 5 minutes after adding it to water or wet ingredients, toss it out and start over with new yeast.

Flour

Use bread flour for chewier rolls. Rolls made with bread flour will not be as soft.

Not enough flour and the rolls will not have enough structure to rise, so they will be dense and soggy. Too much flour will make the rolls dry, dense, and tough.

If the dough is not pulling away from the bowl because it is too wet, add 1 more tablespoon of flour at a time until the dough pulls away from the sides of the bowl.

Liquid Temperature

When heating the liquid ingredients, they must be within the temperature range of 105–115°F. If the mixture is too hot, it can kill the yeast. If it is too cool, the yeast may not activate. Test the mixture with an instant-read thermometer.

Ingredient Temperature

Using eggs and butter at room temperature will keep the dough at the perfect temperature for optimal

yeast activity. In addition, room temperature butter will also mix easier and more evenly in the dough.

Mixing and Kneading

The dough is mixed correctly when the dough is just pulling away from the sides of the mixing bowl. The dough will be soft, smooth, elastic, and tacky to the touch.

After proper kneading, the dough should feel soft and spring back immediately when lightly pressed with a finger. If it does not spring back, the dough needs more kneading. If the dough feels tight or tough, then it has been over-kneaded.

The dough can become tough from overmixing or kneading. If it feels firm and is not pliable, let it rest. Stopping the kneading and mixing will relax the dough, giving a better chance for a more tender result.

Proofing or Rising

Cover the bowl containing the dough and place it in a warm spot in the kitchen when proofing. A sunny window or the top of the oven works well. Wherever the dough is set, make sure the temperature is between 75°F and 95°F.

See **Methods of Rising** in the Yeast Breads section, page 215.

The dough should almost double in size. Test the proofing doneness by slightly pressing the dough. If the indent springs back immediately, it is not done proofing yet. If the indentation slowly fills back in, the dough is ready.

Portioning Dough

Making the rolls the same size ensures an even baking time. Use a scale to be precise when dividing the dough. To make uniform rolls equal in size, weigh the entire ball of dough using a kitchen scale. Next, divide that weight by the number of rolls, such as 12. That number is the weight for each roll.

If you do not have a scale, roll the dough out in a rectangle shape and cut it once through the middle lengthwise and once through the middle crosswise. Then cut each quarter in even sections. Cover the pieces of dough you are not working with to prevent them from drying out.

Shaping

If the dough is sticking to your hands while it is being shaped, lightly coat your hands with more flour and continue shaping.

If the dough feels tight and springy, it needs to rest. Place the pieces on a lightly floured surface and cover them with a clean kitchen towel. Try again in 10 minutes.

The round roll is a classic. While many roll recipes are written for a particular shape, experiment with different shaping techniques!

Follow this process to form round rolls. With a piece of dough, fold its edges under or to the middle to create a smooth outer skin on top of the dough ball. Place the dough ball, seam-side down, on an unfloured work surface. Palm the dough with a slightly cupped hand. Pushing down on the dough ball, roll the ball round and round under the palm in a circular motion, using the cupped sides of the hand to keep the ball centered under your palm until a perfect dough ball forms. Repeat with other dough pieces. Watch a video for this technique.

Rolls will turn out to be pull-apart rolls if placed close together. If you like soft-sided rolls with less crust, make pull-aparts. For crisper rolls with more crust, place them several inches apart on a baking sheet.

Make-Ahead Option

For make-ahead dinner rolls, follow the recipe by shaping the individual rolls and placing them in the baking dish. Then tightly cover the baking dish and refrigerate for up to 48 hours. Transfer the dish to the counter and let it warm up to room temperature for 2 hours before baking, and then bake as directed.

Egg Wash

An egg wash is a mixture of egg and water that is used to brush on top of breads and pastries before baking to give them a shiny, golden-brown finish and can also help toppings to adhere.

An egg wash is usually made with 3 parts egg to 1 part liquid. This means 1 tablespoon of milk, cream, or water for each large egg. Some recipes may tell use only the egg white, while others use the yolk. Each combination produces a different color and shine.

An egg wash can be applied to shaped bread or rolls before or after proofing, but it should always be added before baking. After proofing, apply the egg wash using a very light touch with a pastry brush to avoid deflating the bread. Avoid using too much egg wash, and if it does pool up in places, carefully dab it with a paper towel to absorb the excess.

Storing

Wrap the rolls in plastic wrap, foil, or place in an airtight plastic baggie. This may cause crusty rolls to soften. Store at room temperature for up to two days.

Do not store bread in the refrigerator. Refrigeration pulls moisture from bread, which speeds up the staling process and causes the rolls to dry out.

Freezing

Shaped, unbaked individual rolls: Put individual rolls in plastic freezer bag (s), seal, and freeze or freeze separated by parchment paper. Freeze for up to two months.

Shaped, unbaked pan rolls: After assembling the rolls in the baking pan, cover tightly with two layers of plastic wrap and freeze. Either leave them in the baking pan or remove the slab of rolls to a freezer bag once frozen. Freeze for up to two months.

Cooled baked dinner rolls: Wrap them tightly in foil. Place the foil-wrapped package in a freezer bag or storage container. Freeze for up to two months.

Reheating

Frozen Rolls. Remove rolls from the freezer and from the freezer wrapping to prevent excess condensation. Thaw the rolls and let rise for about 4–6 hours, then bake per recipe instructions.

Baked Rolls. Thaw the dinner rolls on the counter, then reheat rolls wrapped in foil with at oven at 350°F for 10–15 minutes or until warmed. For the microwave, wrap the rolls in moistened paper towels and place them on a microwave-safe plate. Warm on low power for 10–20 seconds. Check to see if they are warm. Repeat if necessary.

Dinner Roll Flavor Variations

Cheddar. Add 1 cup shredded cheddar cheese. Other cheese varieties work like Pepper Jack or Gruyere, but avoid super soft cheeses as they will make the dough too doughy. Along with cheese, you can also add chives, green onions, jalapenos, etc.

Garlic. Love the mellow flavor of garlic in your rolls? Try brushing your rolls with butter and then sprinkling on some garlic salt. Or try brushing your rolls with homemade garlic butter (mix together ½ cup of softened butter with 2 cloves of minced garlic).

Parmesan. For a touch of nutty Parmesan flavor try adding ½ cup of freshly grated Parmesan to your dough and do not forget to sprinkle your rolls with more Parmesan cheese before baking! Just make sure you grate the Parmesan yourself (do not use that stuff in a green can).

Garlic Parmesan. Add ½ cup freshly grated Parmesan and 1 teaspoon garlic powder to the dough before kneading. You can also add in additional Italian herbs like rosemary, basil and parsley.

Garlic & Herb. Add 1 teaspoon garlic powder and 2 teaspoons each of three of your favorite dried Italian herbs to dough before kneading.

Herb. Add 2 teaspoons of your favorite dried herbs to your dough. A favorite combination is rosemary, basil and parsley.

Rosemary Sun-Dried Tomato. Add 2 tablespoons fresh or 2 teaspoons dried chopped rosemary and ½ cup rinsed, dried and chopped sun-fried tomatoes to dough before kneading. You could also add Parmesan and/or olives as well.

Honey Butter. Use bread flour rather than all-purpose flour for the added gluten. Add ⅓ cup honey and omit the ½ cup sugar and garlic competently from the recipe. When baked, add 2 tablespoons honey to melted butter and brush on tops of rolls.

Quick Whole Wheat Rolls

Prep: 10 minutes

Inactive: 10 minutes

Bake: 12–15 minutes

Total: 40 minutes

Servings: 12

1 cup (227 g) warm water (105°F–115°F)

2 tablespoons quick-rise/instant yeast
(measure from 3 packets)

¼ cup (50 g) honey or sugar

2 teaspoons molasses

¼ cup (50 g) flavorless cooking oil, plus
extra for forming

1 large egg, room temperature

3 to 3¼ cups (339–367 g) whole-wheat
or white whole-wheat flour (spoon and
level to measure)

1 teaspoon salt

Optional: 2 tablespoons butter, melted for
top of rolls

Nonstick spray

Plastic wrap

Preheat oven to 400°F. Lightly spray a quarter sheet pan or 9x13-inch baking pan with nonstick spray.

In a large bowl, using an electric mixer, mix together the warm water, yeast, honey, and molasses. Let sit 5 minutes or until it starts to bubble.

Next, add in the oil and egg. Mix until combined.

Add in 2 cups of flour and salt. Mix until the dough is well combined.

Add remaining flour, ¼ cup at a time, until dough cleans the sides of the bowl. Not all of the flour may need to be added to the dough. Do not add too much flour! The dough will still be sticky.

Oil your hands and separate the dough in 12 pieces. Use a scale to be precise, if desired. Roll the dough pieces in balls and place them in the pan.

Spray plastic wrap with a nonstick spray and cover the dough balls. Let the dough rest for 10 minutes in a warm spot. Remove the plastic wrap before baking the rolls.

Bake the rolls for 12–15 minutes, or until lightly golden brown. The internal temperature of the rolls should be 190°F.

Remove the rolls from the oven. If desired, brush roll tops with 2 tablespoons melted butter.

Move the pan to a wire rack; cool for 5 minutes and serve.

Wrap cooled leftover rolls tightly in plastic wrap and store at room temperature.

Freeze for longer storage.



Quick Honey Rolls

Prep: 10 minutes

Resting: 10 minutes

Bake: 12–15 minutes

Total: 40 minutes

Servings: 12

$\frac{1}{3}$ cup (75 g) butter, cold or room temperature

1 cup (227 g) milk, room temperature

2 tablespoons quick-rise/instant yeast
(measure from 3 packets)

$\frac{1}{3}$ cup (113 g) honey

$\frac{1}{2}$ teaspoon salt

1 large egg, room temperature

$2\frac{2}{3}$ to 3 cups (320–360 g) all-purpose flour
(spoon and level to measure)

Optional: 2 tablespoons butter, melted for
top of rolls

Nonstick spray

Plastic wrap

Preheat oven to 400°F. With nonstick spray, lightly spray a quarter sheet pan or a 9x13-inch baking pan.

In a small saucepan, melt butter. When butter is mostly melted, stir in milk, and heat mixture to 105°F–115°F.

In a large bowl, add yeast and honey; stir.

When the milk mixture is at temperature, add it to the bowl of yeast and honey. Using an electric mixer, beat to combine.

Add salt and egg; mix until combined.

Stir in 2 cups of all-purpose flour. Mix until the dough is well combined.

Add remaining flour, $\frac{1}{4}$ cup at a time, until dough cleans the sides of the bowl. Not all of the flour may need to be added to the dough. Do not add too much flour! The dough will still be sticky.

With floured hands, shape dough in 12 balls. Use a scale to be precise, if desired. Place dough on the prepared baking sheet.

Spray plastic wrap with nonstick spray and cover the dough balls. Let the dough rest for 10 minutes in a warm spot. Remove the plastic wrap before baking the rolls.

Bake the rolls for 12–15 minutes, or until lightly golden brown. The internal temperature of the rolls should be 190°F.

Remove the rolls from the oven. If desired, brush roll tops with 2 tablespoons melted butter.

Move the pan to a wire rack and cool for 5 minutes and serve.

Wrap cooled leftover rolls tightly in plastic wrap and store at room temperature.

Freeze for longer storage.



Muffin Tin Batter Rolls

Prep: 15 minutes
Inactive: 50 minutes
Bake: 12–15 minutes
Total: 1 hour 30 minutes
Servings: 12 rolls

4½ teaspoons or 2 (¼ ounce) packets active dry yeast
1 cup (227 g) warm milk (105°F–115°F)
½ cup (113 g) unsalted butter, room temperature
2 tablespoons sugar
1 teaspoon salt
2 large eggs, room temperature
3½ cups (420 g) all-purpose flour (spoon and level to measure)
Optional: 2 tablespoons butter, melted for top of rolls
Nonstick spray
Plastic wrap
Muffin tin

In a large bowl, using an electric mixer, dissolve the yeast in warm milk.

Add the butter, sugar, salt, eggs, and 2 cups flour. Mix on medium speed for 3 minutes.

Stir in the remaining flour until smooth. Spray plastic wrap with a nonstick spray and cover the dough. Let the dough rise in a warm place for 30 minutes or until doubled.

Using a dough hook, stir the batter vigorously for 25 strokes.

Lightly spray the muffin tin cups with nonstick spray.

Using a ¼ measuring cup, scoop the batter in greased muffin cups. Tap the pans to settle the batter.

Spray plastic wrap with a nonstick spray and cover the dough. Let the dough rise in a warm spot 20 minutes or until the batter reaches the tops of muffin cups. Remove the plastic wrap before baking the rolls.

Preheat the oven to 400°F.

Bake the rolls for 12–15 minutes, or until lightly golden brown. The internal temperature of the rolls should be 190°F.

Remove the rolls from the oven. If desired, brush roll tops with 2 tablespoons melted butter.

Move the pan to a wire rack; cool for 5 minutes and serve.

Wrap cooled leftover rolls tightly in plastic wrap and store at room temperature.

Freeze for longer storage.



Butterhorn Rolls

Prep: 45 minutes

Inactive: 2 hours 45 minutes

Bake: 10–15 minutes

Total: 3 hours 50 minutes

Servings: 36 to 40 rolls

¼ cup (57 g) warm water (105–115°F)

1 tablespoon active dry yeast

1 cup (227 g) milk, scalded

½ cup (99 g) flavorless cooking oil

½ cup (99 g) sugar

3 eggs, room temperature

4¼ cups (510 g) flour (spoon and level to measure)

1 teaspoon salt

½ cup (113 g) butter, melted

Nonstick spray

Plastic wrap

Stir yeast in warm water; rest for 10 minutes.

In a microwave-safe measuring cup, measure 1 cup of milk. Heat the milk for one minute on high. Slowly, stir the milk with a spoon. Microwave the milk for another minute. Check the temperature of the milk. When the temperature registers 185°F, the milk is finished; set aside. If necessary, cook the milk for an additional 15 seconds or until the temperature reaches 185°F.

In a large mixing bowl, combine oil, sugar, and eggs; stir until well combined. Slowly, stir milk in the mixture. Add yeast mixture to the bowl.

Stir in flour and salt to make a soft batter dough. Scrape down the sides of the bowl as needed.

Spray plastic wrap with a nonstick spray and cover the dough. Let the dough rise until double, 1½ to 2 hours. The batter dough will be very soft.

With nonstick spray, lightly spray two quarter-sheet (9x13-inch) pans or one half-sheet (18x13-inch) rimmed baking sheet; set aside.

Scrape the dough out of the bowl with a spatula onto a heavily floured work surface.

Sift flour over the dough. Roll the dough out to ¼ inch thick. Cut dough with a 2½-inch biscuit cutter as close as possible.

Dip one side of each roll in melted butter, then immediately fold in half (unbuttered sides come together) and place on a cookie sheet, buttered flat side down. Press the roll lightly to encourage sealing. Repeat for the rest of the rolls and all remaining dough. Depending on the roll and pan sizes, there should be about five rolls across, almost touching.

Let rolls rise until double, about 30–45 minutes.

Preheat oven to 400°F.

Bake the rolls for 10–15 minutes, or until lightly golden brown. The internal temperature of the rolls should be 190°F.

Remove the rolls from the oven.

Move the pan to a wire rack; cool for 5 minutes and serve.

Wrap cooled leftover rolls tightly in plastic wrap and store at room temperature. Freeze for longer storage.

Garlic Cheese Rolls

Prep: 45 minutes
Inactive: 25 minutes
Bake: 30–35 minutes
Total: 1 hour 50 minutes
Servings: 12 rolls

Rolls

2½ cups (300 g) all-purpose flour, more as needed (spoon and level to measure)
1 (¼-ounce) package or 2¼ teaspoons pizza crust yeast or active dry yeast
¾ teaspoon salt
1 tablespoon sugar
1 cup (227 g) warm water (105°F–115°F)
3 tablespoons flavorless cooking oil

Filling

½ cup (75 g) butter, very soft
1½ teaspoons garlic powder (see Note), or to taste
16 ounces (457 g) mozzarella cheese, grated
1 teaspoon Italian flat parsley, dried or 3 tablespoons fresh, chopped (or dry Italian seasoning)
2 tablespoons Parmesan cheese, grated
Rolling Pin
Parchment paper
Nonstick spray

In a large bowl, using an electric mixer, combine flour, yeast, salt, and sugar. Stir the warm water and oil in the flour mixture. Mix until a soft dough forms. If the dough is overly sticky, add additional flour, 1 tablespoon at a time, until it pulls away from the sides of the bowl.

With a dough hook, knead the dough for 3 minutes. If kneading by hand, remove dough from bowl and knead on a lightly floured surface for 5–7 minutes, until smooth and elastic and dough springs back when lightly pressed with two fingers.

Spray plastic wrap with a nonstick spray and cover the dough. Let the dough rest for 10 minutes.

Preheat the oven to 350°F. Lightly spray a 9x13-inch baking pan with nonstick spray.

On a floured work surface or parchment paper, roll the dough in a 12x18-inch rectangle. Position dough so that a long side is closest to you.

With a spatula, spread the softened butter in an even layer on top of the dough, leaving ½-inch on the top edge farthest from you. Evenly sprinkle the butter with garlic powder. Then evenly sprinkle grated mozzarella over the butter, followed by the parsley or Italian seasoning.

Apply a small amount of water to the ½-inch edge.

Starting with the long side, very tightly roll up the dough. As you roll, use your hands to smooth out the dough from the center to make the roll even, so the center of the roll is not thicker than the edge of the roll. Use your fingers to press and seal the roll. Place the seam side down.

Dental floss is the best and neatest way to slice the rolls. Use unflavored dental floss or a sharp serrated knife to cut the dough in 12 even slices. Slide a long piece of dental floss under the dough where you want to cut. Wrap the floss around the top along the knife mark. Pull tightly in opposite directions to pull the floss through the roll. Repeat until all of the rolls are cut.

Or, with a sharp knife, cut the rolled dough log in 12 equal-sized rolls.

Place the rolls, cut side down, in the pan. Sprinkle grated Parmesan cheese over rolls. If time allows, let rise for at least 15 minutes or preferably until they touch each other.

Bake the rolls for 30–35 minutes or until the tops are golden brown and the bread is cooked. The internal temperature of the rolls should be 190°F.

Remove from oven and allow to cool at least five minutes before serving.

Note: Fresh minced garlic may be substituted for powder.





Twisted Parmesan Garlic Breadsticks

Prep: 30 minutes
Inactive: 30 minutes
Bake: 18–22 minutes
Total: 1 hour 27 minutes
Servings: 16

1½ cups (341 g) warm water (105°F–115°F)
1 tablespoon active dry yeast (measure from 2 packets)
2 tablespoons sugar
½ cup (113 g) butter, melted
1 teaspoon garlic powder or granulated garlic
3½ cups (420 g) all-purpose flour (spoon and level to measure)
1 teaspoon salt
1 teaspoon kosher salt or coarse salt
½ cup (50 g) Parmesan cheese, grated
Parchment paper, baking mat, or nonstick spray

Preheat the oven to 400°F. Line a baking sheet with parchment paper, a baking mat, or spray with nonstick spray.

In a large bowl, using an electric mixer, combine the water, yeast, and sugar. Gently mix with a spoon and allow to sit for 5 minutes.

Combine the melted butter and garlic. Set aside.

Using a dough hook, add half of the flour to the bowl and begin to mix. Add the remaining flour and salt. Knead until the dough is smooth and just starts to pull away from the sides of the bowl. This will take 2–3 minutes. If needed, add flour 1 tablespoon at a time until the dough is no longer sticking to the sides of the bowl. Do not add too much flour! The dough will still be sticky. Let dough rise in the bowl for 10 minutes.

Roll out dough in a large 16x12-inch rectangle on a floured surface. Position dough so that a long side is closest to you.

Brush the dough with melted garlic butter. You will not use all of the butter.

Fold the dough in half—long edge to long edge. With a very sharp knife or pizza cutter, cut the dough in 16 1-inch strips. Tightly twist each strip of dough several times, being careful not to stretch it too much. Set the twisted pieces of dough on the baking sheet about 1 inch apart. Pinch the ends together.

Let breadsticks rise for 20 minutes.

Bake for 18–22 minutes or until golden brown. The internal temperature of the bread should be 190°F.

Immediately after baking, brush with more garlic butter. Sprinkle the breadsticks with up to 1 teaspoon kosher salt and grated Parmesan cheese.

Move the pan to a wire rack and cool the breadsticks for 5 minutes before serving warm.

Wrap cooled leftover breadsticks tightly in plastic wrap and store in the refrigerator.

Freeze for longer storage.



Cinnamon Rolls

Prep: 45 minutes
Inactive: 3 hours
Bake: 45 minutes
Cool: 1 hour
Total: 5 hours 30 minutes
Servings: 12 rolls

$\frac{3}{4}$ cup (168 g) milk
 $1\frac{1}{8}$ cups (256 g) water
10 tablespoons (145 g) butter, cut in chunks
6 to $6\frac{1}{2}$ cups (720–780 g) all-purpose flour
(spoon and level to measure) + extra for
dusting work surface when rolling out
the dough
1 teaspoon salt
4 teaspoons active dry, quick-rise, or
instant yeast (measure from 2 packets).
Lower elevations use $4\frac{1}{2}$ teaspoons or
2 ($\frac{1}{4}$ ounce) packets of active dry yeast.
 $\frac{3}{4}$ cup (150 g) sugar
2 large eggs, room temperature

Filling

$1\frac{1}{4}$ cup (266 g) brown sugar, packed
2 tablespoons + 1 teaspoon cinnamon
 $\frac{1}{2}$ cup (113 g) butter, very soft

Frosting

2 cups (227 g) powdered sugar
1–2 pinches salt
 $\frac{1}{2}$ teaspoon vanilla extract
2 tablespoons butter, very soft
2–3 tablespoons milk
Plastic wrap
Nonstick spray
Parchment paper

In a large microwave-safe measuring cup or medium bowl, heat milk, water, and butter until 105°F–115°F. Butter does not need to melt.

If using active dry yeast, stir it in the liquid and let rest 5 minutes. If using quick-rise/instant yeast, it is added to the flour in the next step.

In a large bowl, using an electric mixer, combine 3 cups flour, salt, quick-rise/instant yeast, and sugar.

Add milk mixture; beat well. Beat in two eggs.

Use the paddle attachment and continue mixing, adding remaining flour, $\frac{1}{2}$ cup at a time, until a soft dough forms and cleans the sides of the bowl. Not all of the flour may need to be added to the dough. Do not add too much flour! If the dough is too dry, add an additional 1 to 2 tablespoons of water.

Knead until smooth and satiny, approximately 2–4 minutes with the dough hook on the mixer. Kneading by hand may take 10–20 minutes.

Generously coat a large bowl with butter or oil. Use a spatula to scrape the dough in the greased bowl. Spray plastic wrap with a nonstick spray and cover the dough. Let the dough rise in a warm spot until doubled, approximately $1\frac{1}{2}$ to 2 hours.

Make the filling by combining brown sugar, cinnamon, and butter (soften as needed) to form a paste; set aside.

Line two 9x13 baking dishes with parchment paper; set aside.

Prepare a work surface with a generous dusting of flour. Scrape the dough onto the work surface. Press it out in a rectangle with your hands. Position dough so that a long side is closest to you, then use a rolling pin to roll the dough in a large rectangle about 12 inches wide by 18 inches long. It does not have to be exact. It should be about $\frac{1}{4}$ -inch thick or a little thicker. Keep edges as straight as possible. When finished rolling, gently push and pull the corners, so they are square and even.

With a spatula, spread the filling in an even layer on top of the dough, leaving $\frac{1}{2}$ -inch on the long top edge farthest from you. Apply a small amount of water to the $\frac{1}{2}$ -inch edge.

Tightly roll up the dough from the long edge toward the border of dough without filling, so you have one long roll. As you roll, use your hands to smooth out the dough from the center to make the roll even, so the center of the roll is not thicker than the edge of the roll. Use your fingers to press and seal the roll. Place the seam side down.

Dental floss is the best and neatest way to slice the rolls. Use unflavored dental floss or a sharp serrated knife to cut the dough in 12 even slices. Slide a long piece of dental floss under the dough where you want to cut. Wrap the floss around the top along the knife mark. Pull tightly in opposite directions to pull the floss through the roll. Repeat until all of the rolls are cut.

Place six rolls in each of the two prepared 9x13 baking dishes. They should not touch each other. Once all the rolls are on the pan, generously spray a sheet of plastic wrap with nonstick spray and cover the rolls.

Let rise in a warm spot until about doubled, approximately 1 hour.

Preheat the oven to 325°F for glass pans or 350°F for metal pans.

Remove the plastic from the rolls. Bake until brown and done in the middle of the rolls, 30 to 45 minutes. The internal temperature in the center of the rolls should be 188°F.

While rolls are baking, make the icing. In a medium bowl, using an electric mixer, beat together powdered sugar, salt, vanilla, butter, and milk. Add additional milk as necessary until icing is spreadable.

Remove the rolls from the oven. Move the pan to a wire rack. Just after removing rolls from oven, frost with about $\frac{1}{3}$ - $\frac{1}{2}$ of the icing. It will melt down in the rolls. Then, after rolls have cooled 1 hour, frost with the remainder of the icing.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the rolls in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the rolls at room temperature.

Freeze for longer storage.



Video demonstration
<https://bit.ly/uwe-cinnamon-rolls>

Caramel Cinnamon Rolls

Prep: 45 minutes

Inactive: 2 hours 35 minutes

Bake: 15–20 minutes

Cool: 20 minutes

Total: 4 hours

Serves: 12 rolls

1 cup (227 g) whole milk, warm
(105°F–115°F)

1 tablespoon active dry yeast

¼ cup + 1 tablespoon (63 g) sugar

2 large eggs, room temperature

¾ cups (390 g) all-purpose flour (spoon
and level to measure)

1 teaspoon kosher salt or ¾ teaspoon salt

½ cup (113 g) butter, very soft (divided
in tablespoons)

Butter or oil, for greasing bowl

Filling

Optional: 1–2 cups pecans, toasted
(amount desired)

½ cup (113 g) salted or unsalted butter,
very soft, almost melted

1 cup (213 g) brown sugar, packed

2 tablespoons cinnamon

Caramel Sauce

¼ cup (57 g) butter

1 cup (213 g) dark brown sugar, packed

½ cup (156 g) corn syrup

7 ounces sweetened condensed milk (about
half a can)

Butter for greasing pan

Plastic wrap

Nonstick spray

In a large microwave-safe measuring cup or medium bowl, add 1 cup milk. Warm the milk in the microwave at 20-second increments until it is 105°F–115°F. If it is too hot, place it in the fridge until it cools down to the correct temperature.

Add yeast and sugar to the milk; stir and let rest 5 minutes.

Add eggs to the milk mixture and whisk it all together until smooth; set aside.

In a large bowl, using an electric mixer, add flour.

Add the wet ingredients to the flour in the bowl. Use the paddle attachment or beaters and beat until combined, about 1 minute. Add the salt; mix until combined. Scrape the sides of the bowl as needed.

With the mixer at low or medium-low, add 1 tablespoon of very soft butter at a time until the entire ½ cup has been added to the dough. Make sure each tablespoon of butter is fully incorporated before adding more butter!

Once all the butter is incorporated, beat on medium-low speed for 5 minutes. The dough should be shiny, silky, and very smooth. After 5 minutes, it will not have cleaned the sides of the bowl, but it should be formed together in a loose ball. It is very wet and not workable at this time.

Generously coat a large bowl with butter or oil.

Use a spatula to scrape the dough in the greased bowl. Spray plastic wrap with a nonstick spray and cover the dough. Refrigerate the dough for 2 hours or up to 2 days. The dough must be chilled!

Before working with the dough after it has chilled, prepare the pan and the filling.

Grease a 9x13-inch baking pan with butter; set aside.

To toast the pecans, place 1 cup of chopped pecans onto a microwave-safe plate or a paper plate.

Cook on high for 1 minute; stir. Cook on high for an additional minute and stir. If toasting more than 1 cup or the oven is small or has lower wattage, repeat this process of cooking for 30-second intervals until the nuts are toasted to your satisfaction. Set aside to cool.

In a medium bowl, combine the very soft butter, brown sugar, cinnamon, and toasted pecans. Mix until well combined; set aside.

Bring a pot of water to a boil on the stove. It will be used in a water bath during the second rise.



Prepare a work surface with a generous dusting of flour. Scrape the chilled dough onto the work surface and knead it a couple of times with your hands. Press it out in a rectangle with your hands. Position dough so that a long side is closest to you, then use a rolling pin to roll the dough in a large rectangle about 12x18 inches. It does not have to be exact. It should be about ¼-inch thick or a little thicker. When finished rolling, gently push and pull the corners, so they are square and even.

With a spatula, spread the filling in an even layer on top of the dough, leaving ½-inch on the long top edge farthest from you. Apply a small amount of water to the ½-inch edge.

Tightly roll up the dough from the long edge toward the border of dough without sugar, so you have one long roll. As you roll, use your hands to smooth out the dough from the center to make the roll even, so the center of the roll is not thicker than the edge of the roll. Use your fingers to press and seal the roll. Place the seam side down.

Dental floss is the best and neatest way to slice the rolls. Use unflavored dental floss or a sharp serrated knife to cut the dough in 12 even slices. Slide a long piece of dental floss under the dough where you want to cut. Wrap the floss around the top along the knife mark. Pull tightly in opposite directions to pull the floss through the roll. Repeat until all of the rolls are cut.

Place the rolls, cut side down, in the pan. They should not touch each other. Once all the rolls are on the pan, generously spray a sheet of plastic wrap with nonstick spray, and cover the rolls.

Place a 9x13-inch pan on a bottom rack in the oven. Pour the boiling water that you have on the stove in the pan. Place another rack above it. Turn the oven on to 350°F for 3 minutes, then turn it off. Place the pan of rolls in the oven to rise with a water bath. Be sure the oven is off. Let the covered rolls rise until just about doubled in size, about 20–35 minutes.

About 10 minutes before the rolls are finished rising, remove the rolls and the pan of water from the oven. Preheat the oven to 350°F.

Bake the rolls for 15–20 minutes, or until lightly golden brown. The internal temperature of the rolls should be 190°F.

While the rolls are baking, make the caramel sauce. In a nonstick saucepan over medium-high heat, add the butter and let it melt. Then add the brown sugar, corn syrup, and sweetened condensed milk. Bring the mixture to a rapid boil and continue to cook, constantly stirring, until the caramel mixture reaches 215°F–220°F on a candy or instant-read thermometer. Once it reaches 115°F, remove the pan from the heat; set aside.

Remove the rolls from the oven. Move the pan to a wire rack and pour the warm caramel sauce over the tops of the rolls. Allow to cool for 20 minutes before serving.

To serve, remove each roll individually or invert the entire pan on a large platter for serving.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the rolls in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the bars at room temperature.

Freeze for longer storage.



Orange Sweet Rolls

Prep: 45 minutes
Inactive: 2 hours 35 minutes
Bake: 20 minutes
Cool: 20 minutes
Total: 4 hours
Serves: 12 rolls

1 cup (227 g) whole milk, warm
(105°F–115°F)
1 tablespoon active dry yeast (measure
from 2 packets)
¼ cup + 1 tablespoon (63 g) sugar
2 large eggs, room temperature
¾ cups (390 g) all-purpose flour (spoon
and level to measure)
1 teaspoon kosher salt or ¾ teaspoon salt
½ cup (113 g) butter, very soft (divided
in tablespoons)
Butter or oil, for greasing bowl

Filling

½ cup (113 g) salted butter, room
temperature
1 cup (198 g) sugar
2 tablespoons orange zest (from 2–3
oranges)
¼ teaspoon cinnamon

Orange Frosting

½ cup (114 g) cream cheese, room
temperature
¼ cup (57 g) salted butter, room
temperature
1 cup (114 g) powdered sugar
½ teaspoon orange extract or ¼ teaspoon
orange oil
1–2 tablespoons orange juice
1 tablespoon orange zest
Parchment paper or nonstick baking mats
Plastic wrap

In a large microwave-safe measuring cup or small bowl, add 1 cup milk. Warm the milk in the microwave at 20-second increments until it is 105°F–115°F. If it is too hot, place it in the fridge until it cools down to the correct temperature.

Add yeast and sugar to the milk; stir and let rest 5 minutes.

Add eggs to the milk mixture and whisk it all together until smooth; set aside.

In a large bowl, using an electric mixer, add flour.

Add the wet ingredients to the flour in the bowl. Use the paddle attachment or beaters and beat until combined, about 1 minute. Add the salt; mix until combined. Scrape the sides of the bowl as needed.

With the mixer at low or medium-low, add 1 tablespoon of very soft butter at a time until the entire ½ cup has been added to the dough. Make sure each tablespoon of butter is fully incorporated before adding more butter!

Once all the butter is incorporated, beat on medium-low speed for 5 minutes. The dough should be shiny, silky, and very smooth. After 5 minutes, it will not have cleaned the sides of the bowl, but it should be formed together in a loose ball. It is very wet and not workable at this time.

Generously coat a large bowl with butter or oil.

Use a spatula to scrape the dough in the greased bowl. Spray plastic wrap with a nonstick spray and cover the dough. Cover and refrigerate for 2 hours or up to 2 days. The dough must be chilled!

Before working with the dough after it has chilled, prepare the pan and the filling.

Line a half sheet (12x18-inch) pan with parchment paper, nonstick baking mat, or grease the pan with butter; set aside.

In a medium bowl, stir butter, sugar, orange zest, and cinnamon together until combined; set aside.

Bring a pot of water to a boil on the stove. It will be used in a water bath during the second rise.

Prepare a work surface with a generous dusting of flour. Scrape the chilled dough onto the work surface and knead it a couple of times with your hands. Press it out in a rectangle with your hands. Position dough so that a long side is closest to you, then use a rolling pin to roll

the dough in a large rectangle about 12 inches wide by 18 inches long. It does not have to be exact. It should be about ¼ inch thick or a little thicker.

With a spatula, spread the filling in an even layer on top of the dough, leaving ½-inch on the top edge farthest from you. Apply a small amount of water to the ½-inch edge.

Tightly roll up the dough from the long edge toward the border of dough without sugar, so you have one long roll. As you roll, use your hands to smooth out the dough from the center to make the roll even, so that the center of the roll is not thicker than the edge of the roll. Use your fingers to press and seal the roll.

Dental floss is the best and neatest way to slice the rolls. Use unflavored dental floss or a sharp serrated knife to cut the dough in 12 even slices. Slide a long piece of dental floss under the dough where you want to cut. Wrap the floss around the top along the knife mark. Pull tightly in opposite directions to pull the floss through the roll. Repeat until all of the rolls are cut.

Place the rolls onto the pan. They should not touch each other. Once all the rolls are on the pan, generously spray a sheet of plastic wrap with nonstick spray, and cover the rolls.

Place a 9x13-inch pan on a bottom rack in the oven. Pour the boiling water that you have on the stove in the pan. Place another rack above it. Turn the oven on to 350°F for 3 minutes, then turn it off. Place the pan of rolls in the oven to rise with a water bath. Be sure the oven is off. Let the covered rolls rise until just about doubled in size, about 20–35 minutes.

About 10 minutes before the rolls are finished rising, remove the rolls and the pan of water from the oven. Remove the plastic from the rolls.

Preheat the oven to 350°F.

Bake the rolls for 15–20 minutes, or until lightly golden brown. The internal temperature of the rolls should be 190°F.

While the orange rolls are baking, make the cream cheese frosting. In a medium bowl, using an electric mixer, cream the cream cheese and butter until light and fluffy. Slowly add the powdered sugar and orange extract or oil. Finally, add enough orange juice to achieve a soft, easily spreadable consistency; set aside.

Remove the rolls from the oven. Move the pan to a wire rack and cool for 20 minutes. Frost the rolls while still slightly warm.

Cover the pan with a lid, foil, or plastic wrap. If you do not keep the rolls in their original pan, slice them and place them in an airtight container. To stack, separate layers with a sheet of parchment or wax paper. Store the rolls in the refrigerator.

Freeze for longer storage.

PIZZA

Follow these tips to make restaurant-quality pizza at home.

Flour

Flour is the main ingredient in pizza dough, and the type you use can have a significant effect on the end result. Using the right flour will significantly affect the texture of the pizza. Bread flour or Italian “00” pizza/bread flour are great flours for pizza. Use “00” flour for dough if you are making a Neapolitan-style pizza. The “00” refers to the finest grade, so it is soft and works well in the intense heat of the oven. Use bread flour for New York-style pizza or Sicilian pizza. For a chewier crumb and a better hole structure, use high-protein bread flour.

For a light and fluffy pizza, start with less flour and add more if needed.

Water

The amount of water in the dough has a significant influence on the texture of the resulting crust. Generally, more water yields a more tender result since water tenderizes gluten.

Yeast

Use the recommended water temperature in the recipe to activate the yeast. If the water is too hot, you will kill the yeast and have to start over. Make sure the yeast is frothy before adding the flour.

Fermentation or Proofing (Dough Rising)

Making your pizza dough takes patience, and the dough has to be appropriately proofed.

Fermentation or proofing creates gases in the dough, opening up the crumb to make it light and airy, and it develops flavor. Some recipes use a long, cool fermentation period to increase the extensibility of the dough, making it easier to stretch.

If the dough is fermented at a cooler temperature, its flavor will be similar to that of sourdough, depending on what type of pre-ferment or yeast is used. In contrast, a dough fermented at a warmer temperature will have a one-dimensional flavor profile.

It is not impossible to make great pizza in one day. Fermenting or proofing the dough at room temperature will speed up the process.

Test the dough by poking a finger about ¼-inch deep in the dough. The dent should remain in the dough or fill in slowly. If the dent springs back right away, the dough needs more fermentation time.

Aging Dough

After the dough rises, most people immediately make pizza with it. However, the best pizza is made from aged dough. Place the dough in the refrigerator for up to 48 hours. Any more than three days in the fridge and the yeast will start to eat up all the sugar in the dough and convert it in alcohol, adversely affecting crust flavor. Make the dough today for tomorrow's pizza.

No Rolling Pin

When making the dough from scratch, do not use a rolling pin unless you want a cracker-like, super-thin crust. The rolling pin crushes all the gas out of the dough so you will not get a light, airy crumb.

Stretching Dough

Pizza dough is easiest to stretch at room temperature, so if it has been cold fermented/proofed or aged in the refrigerator, then be sure to give it at least 2–4 hours out of the fridge to get back to room temperature. Cold dough will be hard to work with, and it will spring back in on itself. Never stretch the cold dough.

On the other hand, if the dough is too warm, then it will begin to sweat. Warm dough stretches too far and tears very easily.

Gently stretch the dough with your hands to protect all of those air bubbles developed while resting the dough. Those bubbles are going to give the crust an airy, crispy texture. Follow the recipe instructions or watch videos to learn how to stretch out pizza by hand. The slapping and tossing techniques are the most popular.

Pizza Stone or Steel

Commercial pizza ovens can get over 800°F! That causes a rapid rise in the dough, which makes it fluffy and crispy. Mimic those conditions by cooking the pizza on a stone or steel. If you want an artisan

pizzeria feel to the pizza, it is best to cook it on a preheated, heavy surface. If you do not have a stone or steel, use an inverted rimmed baking sheet.

Pizza Sauce

Make sure the sauce is not too watery. Too much sauce can add excess moisture to the pizza dough. That means the crust will be soft and soggy instead of crisp. You should be able to see dough after spreading on the sauce.

Use Full-Fat Cheeses

Full-fat cheeses provide better melting coverage than low-moisture cheeses, which also end up having a rubbery texture. If using fresh mozzarella, drain it and pat it dry.

Experiment with cheese combinations such as mozzarella and provolone. Try pairing a more intense cheese (Parmesan, feta, goat cheese, brie, or sharp cheddar) with mozzarella for more flavor.

Toppings

After sauce and cheese, try to keep the toppings to a maximum of three. For a crispy crust, do not add too many toppings to the pizza! It allows you to taste everything and keep the dough from getting too soggy as it is cooked.

Cook the toppings. The oven will not be hot enough to cook raw meat thoroughly, and most vegetables will be too crunchy without a bit of cooking. Slightly undercook the topping because they will cook on the pizza in the oven.

Herbs

Top the pizza with hand-torn basil or other fresh herbs after it is out of the oven. Alternatively, put the fresh herbs under the cheese, so they do not burn in the oven.

Oven Temperature

The oven temperature must be high, usually 500°F–550°F or as high as it will go. Preheat the oven with the pizza stone or steel for one hour. A hotter oven leads to superior oven-spring—the early baking phase during which air and vapor bubbles inside dough rapidly expand, causing the dough to become airy and full of holes.

For a thicker crust, it may need to be cooked at a lower temperature for longer. This allows the inside of the dough to cook through without burning the bottom of the crust.

Parchment Paper

Shaping and baking the pizza on parchment paper will make loading and unloading it from the oven easier. Another technique you can use is to lightly

dust the baking dish with flour or cornmeal to keep the pizza from sticking to a pizza peel, stone, steel, or inverted baking sheet.

Parchment paper will catch on fire if it touches the heating element and can turn dark brown in a hot oven.

Oil the Crust

Brush the pizza crust with olive oil or garlic oil right before it goes in the oven to increase the flavor and crispiness.

Baking

The exact timing will depend on the size of the pizza, oven temperature, crust thickness, amount of toppings, and how browned you like the pizza.

Most people undercook their pizzas at home. The crust has to be crisp on the outside and fluffy in the middle

For a nice char, broil the pizza for 30–60 seconds toward the end of the bake.

Cooling

Cool the pizza on a wire rack for 1–2 minutes before slicing so the cheese will solidify.

Practice

It takes practice to stretch out a dough ball in a perfect circle with a slightly raised lip. However, even a misshapen pizza will still taste delicious.

Storage

Store leftover cooked pizza in a plastic baggie or place a single layer of slices on a dinner plate, top with a layer of parchment paper, wax paper, or foil and keep stacking, alternating pizza and paper until all the pizza is on the plate. Wrap the plate tightly in plastic wrap before placing it in the fridge for up to four days in the refrigerator.

Freezing

If you've made too much dough, freeze it! Divide it in pieces portioned for single pizzas. The dough can be frozen for up to three months. To use it, thaw it in the fridge overnight before you use it.

Freeze leftover cooked pizza in a plastic baggie or place a single layer of slices on a dinner plate, top with a layer of parchment paper, wax paper, or foil, and keep stacking, alternating pizza and paper, until all the pizza is on the plate. Wrap the plate tightly in plastic wrap before placing it in the freezer for up to two months.

Artisan-style Pizza Dough

Prep: 30 minutes

Resting: 5 hours 30 minutes – 6 hours
30 minutes

Bake: 6–12 minutes

Makes: 2 large (14-inch), 3 medium
(10-inch) or, pictured, 5 mini (8-inch)

1½ cups + 2 tablespoons (369 g) warm
water (105°F–115°F)

2 teaspoons salt

½ teaspoon active dry yeast (measure from
1 packet)

3¾ cups (435 g) 00 pizza flour **or**
(570 g) all-purpose or bread flour, plus
more for dusting

1–2 teaspoons olive oil, for bowl and crust

Nonstick spray

Plastic wrap

Add the warm water to a large mixing bowl, then the salt. Whisk the water to dissolve the salt. Sprinkle the yeast on top of the water, leave for 1 minute to hydrate, then whisk again to dissolve.

Add the flour to the mixing bowl, combine it with the liquid using a dough whisk or your hand. Wet your hands and dig down under the dough, folding it back onto itself four or five times.

Then using a pincer-like grip with your thumb and forefinger, squeeze big chunks of dough, tightening your grip to cut through the dough. Do this repeatedly, working through the entire mass of dough. Then stretch and fold the dough onto itself six to eight times, re-wetting your hands if necessary to form a unified mass. Cover the bowl with plastic wrap or a clean kitchen towel and let the dough rest for 20 minutes.

Oil a large bowl; set aside.

Lightly dust a work surface with flour and gently turn the dough out of the bowl onto it. Stretch and knead the dough for 30 seconds to 1 minute, or until it starts to resist. Add a little more flour if the dough begins to stick. The stickier the dough, the better the texture of the pizza crust. The skin of the dough should be very smooth.

Form the dough in a single ball and place seam side down in the bowl. Turn over the dough to coat with oil. Cover the bowl with plastic wrap and rest it for 2 hours at room temperature.



Moderately dust a work surface with flour, turn the risen dough onto it. Dust the entire top of the dough with flour. Divide the dough evenly in the portion sizes needed. Use a scale if you want to be exact.

For each portion, stretch and fold the dough back onto itself 4–5 times without tearing the dough, and then form a dough ball.

Place each dough ball seam side down on an individual, large floured dinner plate or a baking sheet, leaving space between them to allow for expansion. Sprinkle flour on top of the balls. Loosely cover with plastic wrap.

For baking the same day, leave the dough until it has doubled in size, 3–4 hours, depending on room temperature. It is important, especially on a warm day, not to let the dough go beyond doubling in size. Leaving it any longer than this can cause the dough to collapse.

For baking the next day or two, refrigerate the dough balls after rising until ready to use. Let the dough come to room temperature for at least one hour before shaping the pizza crust.

If using, place a pizza stone, pizza steel, or inverted rimmed baking sheet in the oven. Heat the oven to its highest setting 500°F–550°F. During this time, prep the pizza toppings.

Line a pizza peel, rimless cookie sheet, or the back of an inverted sheet pan with parchment paper or sprinkle it with cornmeal; set aside.

Rub a work surface and hands with a little olive oil. The olive oil keeps the dough from sticking and also encourages a golden and crispy crust.

On the work surface, press the dough down in a large flat disc using the palm of your hand. Next, use the middle three fingers on each of your hands (not a rolling pin) to press the dough out from the center, widening the flat disc in a large circle about ½-inch thick.

To stretch, carefully pick up the dough and hold it with both hands on one edge of the dough, letting the rest of the dough hang down. Keep the top of the pizza dough facing toward you to keep an eye on thickness. Gravity is going to do some of the stretching work as you gently rotate the dough in one direction, like turning a wheel. Slowly pull the dough from hand to hand as the dough hangs down. Working quickly, stretch the pizza until it is about ⅓ of an inch thick.

Carefully move the stretched pizza dough to the prepared pizza peel, cookie sheet, or sheet pan. Pinch thin or torn areas closed by pressing around them to bring the dough together to cover the area.

Top pizza with sauce and desired toppings. Brush the crust with olive oil right before it goes in the oven, and if desired, as soon as it comes out.

Transfer pizza to the preheated pizza steel, stone, or pan and bake for 6–12 minutes, depending on the oven temperature, until the crust is golden brown. When the pizza is done, transfer it to a baking rack, rather than a flat surface, to prevent steaming and keep the crust crisp.

Wrap cooled pizza tightly in plastic wrap and store in the refrigerator.

Sample schedule: Mix the dough at 11:30 a.m., knead at 12 p.m., rest dough for 2 hours, shape dough in balls at 2 p.m., let dough rise 3 to 4 hours, shape and bake pizza between 5 p.m. and 6 p.m.

Thin Crust Pizza Dough

Prep: 30 minutes

Resting: 1 hour

Bake: 6–12 minutes

Servings: Two 12-inch pizzas

2¼ teaspoons or 1 packet active dry yeast

¾ cup (168 g) warm water (105°F–115°F)

2 tablespoons extra-virgin olive oil

1 cup (116 g) 00 pizza flour **or** 1 cup
(120 g) bread flour, plus extra to dust
(spoon and level to measure)

1 cup (120 g) all-purpose flour (spoon and
level to measure)

1½ teaspoons sugar

1½ teaspoons kosher salt

1–2 teaspoons olive oil, for bowl and crust

Nonstick spray

Plastic wrap

In a stand mixer with a dough hook or food processor, combine yeast, water, and oil; let rest 5 minutes.

In a medium bowl, combine the flours, sugar, and salt; whisk until combined. With the machine on, add dry ingredients slowly to the mixer or processor to combine and form dough. If the dough is too dry, add a tablespoon or two of water. If the dough is too wet, add flour 1 tablespoon at a time until the dough is no longer sticking to the sides of the bowl. The stickier the dough, the better the texture of the pizza crust.

Knead the dough for 1 minute.

Oil a large bowl and add the dough. Turn over the dough to coat with oil. Cover the bowl with a towel and let rise for 1 hour.

If using, place a pizza stone, pizza steel, or inverted rimmed baking sheet in the oven. Heat the oven to its highest setting 500°F–550°F. During this time, prep the pizza toppings.

Line a pizza peel, rimless cookie sheet, or the back of an inverted sheet pan with parchment paper or sprinkle with cornmeal; set aside.

Cut the dough in two pieces. Use a scale if you want to be exact. Form the dough in two balls.

Rub a work surface and hands with a little olive oil. The olive oil keeps the dough from sticking and also encourages a golden and crispy crust.

On the work surface, press the dough down in a large flat disc using the palm of your hand. Next, use the middle three fingers on each of your hands (not a rolling pin) to press the dough out from the center, widening the flat disc in a large circle about 6 inches across and about ½ inch thick.

To stretch, carefully pick up the dough and hold it with both hands on one edge of the dough, letting the rest of the dough hang down. Keep the top of the pizza dough facing toward you to keep an eye on thickness. Gravity is going to do some of the stretching work as you gently rotate the dough in one direction, like turning a wheel. Slowly pull the dough from hand to hand as the dough hangs down. Working quickly, stretch the pizza until it is about 12 inches in diameter and about ⅓ of an inch thick.

Carefully move the stretched pizza dough to the prepared pizza peel, cookie sheet, or sheet pan. Pinch thin or torn areas closed by pressing around them to bring the dough together to cover the area.

Top pizza with sauce and desired toppings. Brush the crust with olive oil right before it goes in the oven, and if desired, again as soon as it comes out.

Transfer pizza to the preheated pizza stone, pizza steel, or inverted rimmed baking sheet in the oven and bake for 6–12 minutes, depending on the oven temperature, until the crust is golden brown. When the pizza is done, transfer it to a baking rack, rather than a flat surface, to prevent steaming and keep the crust crisp.

Wrap cooled pizza tightly in plastic wrap and store in the refrigerator.



INDEX

A

Almond Poppy Seed Muffins132
Almond Thumbprint Cookies47
Altitude Adjustments3
Angel Food Cake92
Apple Cinnamon Streusel Muffins132
Apple Cranberry Glazed Muffins132
Applesauce Cake95
Apricot Cherry Muffins132
Apricot Streusel Muffins132
Apricot White Chocolate Scones143
Artisan-style Pizza Dough270

B

Bacon and Cheese Muffins128
Bacon Cheddar Scones149
Bacon, Cheese, and Olive Batter Bread187
Bagels218
Baked Goods Internal Doneness Temperatures
9
Baking Measurement Equivalents7
Baking Powder Cloud Biscuits167
Baking Powder Drop Biscuits165
Baking Tips . 54, 62, 90, 108, 116, 122, 126, 150,
156, 162, 176, 214, 244, 268
Banana Bread195
Banana Walnut Muffins132
Bar Cookies62
 Browned Butter Frosted Pumpkin71
 Classic Cake Brownies57
 Coconut77
 Cream Cheese Frosted Gingerbread75
 Frosted Brownies61
 *Fruit Bars with Cranberries, Raspberries,
 Blueberries, or Blackberries*65
 Fudge Brownies59
 Lemon67
 Pecan Pie81
 Pecan Turtle79
 Peppermint Crunch Shortbread85
 Pumpkin Pie Crumb Topped73
 Red Velvet Magic Cookie87
 Salted Caramel79
 Scrumptious Sugar Cookie89
 Sour Cream Topped Lemon69
 Southern Pecan Pie83
Bar Cookies Tips62
Berry Pastry Cream121
Biscuit Baking Tips162

Biscuits162
 Baking Powder Cloud167
 Baking Powder Drop165
 Buttermilk Cream Cheese175
 Buttermilk Drop171
 Easy Buttermilk169
 Flaky Buttermilk173
Blueberry Lemon Cream Scones144
Blueberry Lemon Muffins132
Braided Brioche Bread220
Breadsticks244, 257
Brittany's Flaky Buttermilk Biscuits173
Browned Butter Frosted Pumpkin Bars71
Brownie Add-ins55
Brownie Baking Tips54
Brownies
 Add-ins55
 Baking Tips54
 Classic Cake57
 Frosted61
 Fudge59
Brown Soda Bread213
Butterhorn Rolls253
Buttermilk Cheese Batter Bread189
Buttermilk Cream Cheese Biscuits175
Buttermilk Drop Biscuits171
Buttermilk Pancakes153
Buttery Beer Bread191

C

Cake Baking Tips90
Cake Doughnuts124
Cakes90
 Angel Food92
 Applesauce95
 Chocolate97
 Egg Yolk Spice99
 Red Velvet101
 Sponge102
 Sprinkle107
 White104
 Yellow107
Caramel Cinnamon Rolls261
Caramelized Bacon and Cheese Muffins128
Carrot, Pineapple, Raisin Muffins132
Carrot Raisin Muffins132
Cheesecake108
 Cheesecake-filled Rhubarb Muffins130
 Chocolate110
 New York Style Vanilla112

Pumpkin with Gingersnap Crust114
 Strawberry Cheesecake Filling120
Cheesecake Baking Tips108
Cheesecake-filled Rhubarb Muffins130
Cherry Pecan Muffins132
Chewy Peanut Butter Cookies25
Chocolate Babka222
Chocolate Cake97
Chocolate Cheesecake110
Chocolate Cherry Muffins132
Chocolate Chip Cookies17
Chocolate Chip Streusel Muffins132
Chocolate Chocolate Chip Muffins132
Chocolate Doughnuts124
Chocolate Ganache121
Chocolate Glaze125
Chocolate Pastry Cream121
Chocolate Thumbprint Cookies49
Chocolate Whipped Cream120
Chocolate Zucchini Bread209
Chunky Macadamia Nut White Chocolate
 Cookies19
Cinnamon Raisin Muffins132
Cinnamon Rolls259
Classic Cake Brownies57
Classic Peanut Butter Cookies23
Coconut Bars77
Coconut Pineapple Muffins132
Cookies
 Almond Thumbprint47
 Browned Butter Frosted Pumpkin Bars71
 Chewy Peanut Butter25
 Chocolate Chip17
 Chocolate Thumbprint49
 Chunky Macadamia Nut White Chocolate 19
 Classic Cake Brownies57
 Classic Peanut Butter23
 Coconut Bars77
 Cream Cheese Frosted Gingerbread Bars 75
 Crisp Gingersnaps33
 Crispy Peanut Butter27
 Cut-Out Sugar42
 Drop Sugar45
 Egg Yolk Lemon35
 Frosted Brownies61
 Frosted Chai Spice Snickerdoodles39
 Fruit Bars65
 Fudge Brownies59
 Lemon Bars67
 Orange Macadamia Nut21
 Pecan Pie Shortbread Bars81

<i>Pecan Turtle Bars</i>	79
<i>Peppermint Crunch Shortbread Bars</i>	85
<i>Pumpkin Pie Crumb Topped Bars</i>	73
<i>Red Velvet Magic Cookie Bars</i>	87
<i>Salted Caramel Bars</i>	79
<i>Scrumptious Sugar Cookie Bars</i>	89
<i>Sea Salt Fudge</i>	41
<i>Soft Ginger Molasses</i>	34
<i>Soft Oatmeal Raisin</i>	29
<i>Soft Orange</i>	37
<i>Soft Spice Oatmeal with Dried Fruit</i>	29
<i>Sour Cream Topped Lemon Bars</i>	69
<i>Southern Pecan Pie Bars</i>	83
<i>Thumbprint Fillings</i>	50
<i>Wyoming Monster</i>	31
Cornbread	
<i>Fresh Corn</i>	179
<i>Honey Buttermilk</i>	181
<i>Jalapeño Cheddar</i>	179
<i>Sweet Buttermilk</i>	182
<i>Tender</i>	183
Countless Creative Muffins	131
Countless Creative Variations	132
Cranberry Cardamom Spice Muffins	132
Cranberry Orange Muffins	132
Cranberry Orange Scones	145
Cream Cheese Frosted Gingerbread Bars	75
Cream Puff Fillings and Glazes	120
Cream Puff or Éclair Shells	118
Cream Puffs and Éclairs	116
Cream Puffs and Éclairs Baking Tips	116
Cream Scones	144, 146
Crisp Gingersnaps	33
Crispy Peanut Butter Cookies	27
Cut-out Sugar Cookies	42
D	
Date Nut Muffins	133
Dinner Roll Flavor Variations	246
Double Chocolate Muffins	135
Doughnut Baking Tips	122
Doughnuts	122
<i>Cake doughnuts</i>	124
<i>Chocolate doughnuts</i>	124
Drop and Shaped Cookie Tips	14
Drop Sugar Cookies	45
E	
Easy Bowl Peasant Bread	225

Easy Buttermilk Biscuits	169
Éclairs	116, 118
Egg Yolk Lemon Cookies	35
Egg Yolk Spice Cake	99

F

Fabulous Fluffy Pancakes	155
Focaccia	234
Food Safety	8
French Bread Loaves or Rolls	228
Fresh Corn Cornbread	179
Fresh Strawberry Bread	205
Frosted Brownies	61
Frosted Chai Spice Snickerdoodles	39
Fruit Bars	65
Fruit Flavored Whipped Cream	120
Fruit Oatmeal Streusel Muffins	136
Frybread	185
Fudge Brownies	59

G

Ganache	111
Garlic Cheese Rolls	254
Garlic Naan	231
General Baking Guidelines	7

H

Helpful Baking Tools	5
Honey Beer Bread	193
Honey Buttermilk Cornbread	181
Honey Whole Wheat Bread	233

I

Iced Lemon Loaf	196
Italian Focaccia Bread	234

J

Jalapeño Cheddar Cornbread	179
Jalapeño Cheddar Overnight No-knead Bread	239

L

Lemon Bars	67, 69
Lemon Cookies	35
Lemon Cream	120

Lemon Glazed Mixed Berry Muffins	133
Lemon Poppy Seed Muffins	133

M

Macadamia Nut and White Chocolate Muffins	133
Molasses Cookies	34
Molasses Oatmeal Bread	236
Muffin Baking Tips	126
Muffins	126
<i>Almond Poppy Seed</i>	132
<i>Apple Cinnamon Streusel</i>	132
<i>Apple Cranberry Glazed</i>	132
<i>Apricot Cherry</i>	132
<i>Apricot Streusel</i>	132
<i>Banana Walnut</i>	132
<i>Blackberry Oatmeal Streusel</i>	136
<i>Blueberry Lemon</i>	132
<i>Blueberry Oatmeal Streusel</i>	136
<i>Caramelized Bacon and Cheese</i>	128
<i>Carrot, Pineapple, Raisin</i>	132
<i>Carrot Raisin</i>	132
<i>Cheesecake-Filled Rhubarb</i>	130
<i>Cherry Pecan</i>	132
<i>Chocolate Cherry</i>	132
<i>Chocolate Chip Streusel</i>	132
<i>Chocolate Chocolate Chip</i>	132
<i>Cinnamon Raisin</i>	132
<i>Coconut Pineapple</i>	132
<i>Countless Creative</i>	131
<i>Cranberry Cardamom Spice</i>	132
<i>Cranberry Oatmeal Streusel</i>	136
<i>Cranberry Orange</i>	132
<i>Date Nut</i>	133
<i>Double Chocolate</i>	135
<i>Fresh Corn Cornbread</i>	179
<i>Fruit Oatmeal Streusel</i>	136
<i>Honey Buttermilk Cornbread</i>	181
<i>Jalapeño Cheddar Cornbread</i>	179
<i>Lemon Glazed Mixed Berry</i>	133
<i>Lemon Poppy Seed</i>	133
<i>Macadamia Nut and White Chocolate</i>	133
<i>Mango Oatmeal Streusel</i>	136
<i>Orange</i>	133
<i>Peach</i>	133
<i>Peach Oatmeal Streusel</i>	136
<i>Pistachio</i>	133
<i>Pumpkin Spice Streusel</i>	139
<i>Raspberry Almond</i>	133
<i>Raspberry Oatmeal Streusel</i>	136

<i>Rhubarb Oatmeal Streusel</i>	136
<i>Rhubarb Orange</i>	133
<i>Spiced Pear</i>	133
<i>Spiced Zucchini</i>	133
<i>Sprinkle</i>	133
<i>Strawberry</i>	133
<i>Strawberry Rhubarb</i>	133
<i>Sweet Buttermilk Cornbread</i>	182
<i>Tender Cornbread</i>	183
<i>White Chocolate Raspberry</i>	133
Muffin Tin Batter Rolls	251

N

Native American Frybread	185
--------------------------------	-----

O

Oat Cornmeal Waffles	161
Orange Glazed Poppy Seed Bread	199
Orange Macadamia Nut Cookies	21
Orange Muffins	133
Orange Sweet Rolls	265
Overnight No-knead Bread	238

P

Pancakes	150
<i>Apple Spice</i>	151
<i>Bacon</i>	151
<i>Banana</i>	151
<i>Blueberry Lemon</i>	151
<i>Buttermilk</i>	153
<i>Carrot Cake</i>	151
<i>Chocolate</i>	151
<i>Chocolate Peppermint</i>	151
<i>Chocolate Strawberry</i>	151
<i>Fabulous Fluffy</i>	155
<i>Fruit</i>	151
<i>Gingerbread</i>	151
<i>Hazelnut</i>	151
<i>Maple</i>	151
<i>Nut Butter</i>	151
<i>Oatmeal Raisin</i>	151
<i>Orange Sunrise</i>	151
<i>Pumpkin Spice</i>	151
<i>Red Velvet</i>	151
<i>Sausage</i>	151
<i>Sprinkles</i>	151
<i>Tropical Pina Colada</i>	151
<i>Whole Grains/Seeds</i>	151
<i>Zucchini</i>	151
Pancake Tips	150
Peach Muffins	133
Pear Spice Bread	201
Pecan Pie Shortbread Bars	81

Pecan Turtle Bar	79
Pineapple Carrot Bread	203
Pistachio Muffins	133
Pizza	268
<i>Artisan-style</i>	270
<i>Thin Crust</i>	272
Pizza Baking Tips	268
Pumpkin Pie Crumb Topped Bars	73
Pumpkin Scones	148
Pumpkin Spice Cream Cheese Filling	120
Pumpkin Spice Streusel Muffins	139

Q

Quick Bread Baking Tips	176
Quick Breads	176
<i>Apple Spice</i>	201
<i>Bacon, Cheese, and Olive Batter Bread</i> ..	187
<i>Banana</i>	195
<i>Brown Soda</i>	213
<i>Buttermilk Cheese Batter Bread</i>	189
<i>Buttery Beer</i>	191
<i>Chocolate Zucchini</i>	209
<i>Fresh Corn Cornbread</i>	179
<i>Fresh Strawberry</i>	205
<i>Honey Beer</i>	193
<i>Honey Buttermilk Cornbread</i>	181
<i>Iced Lemon</i>	196
<i>Jalapeño Cheddar Cornbread</i>	179
<i>Native American Frybread</i>	185
<i>Orange Glazed Poppy Seed</i>	199
<i>Peach Spice</i>	201
<i>Pear Spice</i>	201
<i>Pineapple Carrot</i>	203
<i>Sweet Buttermilk Cornbread</i>	182
<i>Tender Cornbread</i>	183
<i>White Soda</i>	211
<i>Zucchini</i>	207
Quick Honey Rolls	249
Quick Whole Wheat Rolls	247

R

Raspberry Almond Muffins	133
Red Velvet Cake	101
Red Velvet Magic Cookie Bars	87
Rhubarb Orange Muffins	133
Rolls	228
<i>Butterhorn</i>	253
<i>Caramel Cinnamon</i>	261
<i>Cheddar</i>	246
<i>Cinnamon</i>	259
<i>Dinner</i>	246
<i>French Bread</i>	228
<i>Garlic</i>	246
<i>Garlic Cheese</i>	254

<i>Garlic & Herb</i>	246
<i>Garlic Parmesan</i>	246
<i>Herb</i>	246
<i>Honey Butter</i>	246
<i>Muffin Tin Batter</i>	251
<i>Orange Sweet</i>	265
<i>Parmesan</i>	246
<i>Quick Honey</i>	249
<i>Quick Whole Wheat</i>	247
<i>Rosemary Sun-Dried Tomato</i>	246
<i>Twisted Parmesan Garlic Breadsticks</i>	257
Rolls and Breadsticks Baking Tips	244

S

Salted Caramel Bars	79
Savory and Sweet Rolls and Breadsticks ..	244
Scones	140
<i>Apricot White Chocolate</i>	143
<i>Bacon Cheddar</i>	149
<i>Blueberry</i>	147
<i>Blueberry Lemon Cream</i>	144
<i>Caramel Apple</i>	147
<i>Cherry Chocolate Chip</i>	147
<i>Chocolate Chip</i>	147
<i>Cranberry</i>	147
<i>Cranberry Orange</i>	145
<i>Cream</i>	146
<i>Currant</i>	147
<i>Dried Fruit</i>	147
<i>Lavender</i>	147
<i>Lavender Lemon</i>	147
<i>Lemon Poppy Seed</i>	147
<i>Pumpkin</i>	148
<i>Raisin</i>	147
<i>Sprinkle White Chocolate</i>	147
Scone Spreads	141
Scrumptious Sugar Cookie Bars	89
Sea Salt Fudge Cookies	41
Shiny Chocolate Glaze	121
Shortbread	81
Snickerdoodles	39
Soda Bread	211, 213
Soft Ginger Molasses Cookies	34
Soft Oatmeal Raisin Cookies	29
Soft Orange Cookies	37
Soft Pretzels	241
Southern Pecan Pie Bars	83
Spiced Pear Muffins	133
Spiced Zucchini Muffins	133
Sponge Cake	102
Sprinkle Cake	107
Sprinkle Muffins	133
Strawberry Cheesecake Filling	120
Strawberry Icing	52

Strawberry Muffins	133
Strawberry Rhubarb Muffins	133
Sugar Cookies	42, 45, 89
Sweet Rolls	244, 265

T

Tender Cornbread	183
Thin Crust Pizza Dough	272
Thumbprint Cookie Fillings	50
Thumbprint Cookies	47, 49
Twisted Parmesan Garlic Breadsticks	257

U

Ultimate Buttermilk Waffle	159
----------------------------------	-----

V

Vanilla Cheesecake	112
Vanilla Pastry Cream	121

W

Waffles	156
<i>Cheddar Bacon</i>	157
<i>Chocolate Chip</i>	157
<i>Cornmeal</i>	157
<i>Cranberry Orange</i>	157
<i>Fresh Fruit</i>	157
<i>Nut</i>	157
<i>Oat Cornmeal</i>	161
<i>Sweet Thing</i>	157
<i>Ultimate Buttermilk</i>	159
<i>Whole Grain</i>	157
Waffle Tips	156
Weight Conversions	12
Whipped Cream Filling	120
White Cake	104
White Chocolate Cookies	19
White Chocolate Raspberry Muffins	133
White Soda Bread	211
Wyoming Monster Cookies	31

Y

Yeast Bread Baking Tips	214
Yeast Breads	214
<i>Bagels</i>	218
<i>Braided Brioche</i>	220
<i>Cheddar and Jalapeño</i>	239
<i>Chocolate Babka</i>	222
<i>Dutch Oven</i>	227
<i>Easy Bowl Peasant</i>	225
<i>French Bread</i>	228
<i>Garlic</i>	239

<i>Garlic Naan</i>	231
<i>Herb</i>	239
<i>Honey Whole Wheat</i>	233
<i>Italian Focaccia</i>	234
<i>Molasses Oatmeal</i>	236
<i>Overnight No-Knead</i>	238
<i>Parmesan</i>	239
<i>Pita</i>	243
<i>Rosemary Olive</i>	239
<i>Seeded</i>	239
<i>Soft Pretzels</i>	241
<i>Twisted Parmesan Garlic Breadsticks</i>	257
Yellow Cake	107

Z

Zucchini Bread	207, 209
----------------------	----------



UNIVERSITY
OF WYOMING

Extension

**B-1366 HIGH-ALTITUDE BAKING
JUNE 2022**

Vicki Hayman, UW Extension
Tanya Engel, UW Extension