



100 DELICIOUS RECIPES YOU CAN MASTER AT HOME

# Baking

WITH  
**The Bread Lady**

**Breads,  
Cakes,  
Cookies,  
Pies, and  
More**

**SARAH GONZALEZ**

**A PDF COMPANION TO THE AUDIOBOOK**



ZONDERVAN

*Baking with The Bread Lady*

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# Lemon Blueberry Bread

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Fresh blueberries and lemons celebrate summer perfectly in this bread!

A bakery favorite, this moist and buttery loaf is packed with lemon flavor, even in the icing drizzled over the top. Frozen blueberries can be used, but increase the baking time by approximately ten minutes.

## BREAD INGREDIENTS

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1 cup white sugar  
3/4 cup (1 1/2 sticks) salted butter, melted  
2 large eggs  
1/4 cup fresh lemon juice  
1 tablespoon fresh lemon zest  
1 1/2 cups plus 1 tablespoon all-purpose flour, divided  
1 teaspoon baking powder  
1 teaspoon kosher salt  
1/2 cup whole milk  
1 cup fresh blueberries

## ICING INGREDIENTS

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1 cup powdered sugar  
2 to 3 tablespoons lemon juice  
1 teaspoon lemon zest

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Yield: one 8 x 4-inch loaf

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Prep time: 10 minutes

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Bake time: 1 hour

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## DIRECTIONS

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1. Preheat oven to 350 degrees.
2. In the bowl of an electric mixer fitted with the paddle attachment, mix together sugar and melted butter. Add in eggs and mix on medium until light and fluffy. Add lemon juice and zest, and mix until fully combined.
3. In a separate bowl whisk together flour, baking powder, and salt. Add to egg mixture alternately with the milk and mix until just combined. Batter can still be lumpy, but texture should be consistent throughout.
4. Toss rinsed fresh blueberries in 1 tablespoon of flour. Carefully fold blueberries into batter without breaking them. Pour batter into greased loaf pan and bake for 60 minutes or until toothpick comes out clean.
5. Cool for 1 hour before removing from pan to cooling rack. Allow to cool completely before glazing.
6. To make icing, in a small bowl whisk together powdered sugar, lemon juice, and lemon zest. Consistency should be thick enough that it doesn't run clear when drizzled over your finger. Drizzle loaf with glaze and allow to set completely.

# The Best Banana Bread

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Greek yogurt is the secret behind this incredibly moist loaf of banana bread. The tartness of the yogurt adds so much flavor, making this a sure family favorite. Sour cream or a flavored yogurt works well too. Substituting a flavored Greek yogurt, like strawberry or peach, is a super simple way to change up the flavor and create interesting combinations.

## INGREDIENTS

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2 cups all-purpose flour  
3/4 teaspoon baking soda  
1 teaspoon kosher salt  
1 cup white sugar  
1/2 cup (1 stick) butter, softened  
2 large eggs  
2 teaspoons vanilla extract  
3 very ripe bananas, mashed  
1/3 cup Greek yogurt

## DIRECTIONS

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1. Preheat oven to 350 degrees.
2. Combine flour, baking soda, and salt in a bowl, stirring with a whisk.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together sugar and butter, beating until light and fluffy. Scrape down sides of the bowl. Add eggs one at a time, beating well after each addition. Add vanilla, banana, and yogurt, and combine.
4. Add flour mixture and stir just until it fully comes together.
5. Pour batter into a greased loaf pan. Bake for 1 hour, or until a toothpick comes out clean. Loaf should have a crack along the top ridge. Allow to cool in the pan for 10 minutes, then remove from pan and allow to cool completely on a cooling rack.

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Yield: one 9 x 5-inch loaf

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Prep time: 10 minutes

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Bake time: 60 minutes

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# Fresh Pumpkin Bread

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The difference between canned pumpkin and fresh pumpkin is night and day. Fresh pumpkin has a mellow flavor that shines. Similar to a carrot cake, in this recipe the pumpkin is grated and added raw instead of as a puree. Pepitas are included for a bit of a crunch. If you want to add pecans or walnuts instead, you can substitute with whatever suits your fancy.

## INGREDIENTS

---

2 cups all-purpose flour  
1 tablespoon ground cinnamon  
1 teaspoon ground nutmeg  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1 teaspoon kosher salt  
3/4 cup canola oil  
1 cup white sugar  
1/2 cup dark brown sugar  
3 large eggs  
3 cups fresh grated pumpkin  
2 teaspoons vanilla extract  
1 cup pepitas

## DIRECTIONS

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1. Preheat oven to 325 degrees.
2. In a large bowl whisk together flour, cinnamon, nutmeg, baking soda, baking powder, and salt.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together canola oil, white sugar, and brown sugar. Beat in eggs, one at a time, until light and fluffy.
4. Add the pumpkin and vanilla, and combine. Add flour mixture and combine just until it comes together. Add 3/4 cup of pepitas and fold in.
5. Pour batter into a greased loaf pan, and sprinkle remaining pepitas on top.
6. Bake for 1 hour, or until a toothpick inserted in the middle comes out clean. Cool loaf for 15 minutes. Turn out onto a cooling rack to cool completely.

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Yield: one 9 x 5 x 3-inch loaf

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Prep time: 15 minutes

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Bake time: approximately 1 hour

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# Sweet Skillet Cornbread

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The South may like their tea sweet, but don't you dare sweeten your cornbread. The North likes their cornbread sweet, but it's a crime to sweeten your tea. Personally, I love sweet tea *and* sweet cornbread, so this recipe is made on the sweet side. I also used three different fats in this recipe. Adding both butter and lard creates a deeper complexity of flavor while the canola oil assures that the cornbread remains moist. Because there is so little flour in this, you can easily substitute a cup of your favorite gluten-free all-purpose flour mix to suit your dietary needs.

## INGREDIENTS

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1 cup all-purpose flour  
3/4 cup cornmeal  
1 teaspoon kosher salt  
1/2 teaspoon baking soda  
1 teaspoon baking powder  
5 tablespoons butter, divided  
1/4 cup lard  
1/4 cup canola or vegetable oil  
3/4 cup white sugar  
1 teaspoon vanilla extract  
1/4 cup dark honey  
2 large eggs  
1 1/4 cups buttermilk

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Yield: 10-inch cast iron skillet or  
9-inch square pan

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Prep time: 5 minutes

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Bake time: 28 to 30 minutes

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## DIRECTIONS

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1. Preheat oven to 375 degrees. Place a well-seasoned 10-inch cast-iron skillet in the oven while it's preheating.
2. In a small bowl combine flour, cornmeal, salt, baking soda, and baking powder.
3. In a small saucepan melt 4 tablespoons butter and lard, then pour into a large bowl. Add oil, sugar, vanilla, and honey. Stir to combine. Add eggs and buttermilk. Mix well. Stir flour mixture into the butter and oil mixture, but do not over mix. It's okay if it's a little lumpy.
4. Carefully remove skillet from oven, and make sure the door is closed to retain the heat. Use remaining 1 tablespoon butter to coat the hot skillet and use a pastry brush to spread.
5. Pour batter into the skillet, and carefully return to the hot oven. Bake 28 to 30 minutes or until a toothpick comes out clean.
6. Let cornbread cool for 5 to 10 minutes before serving. Serve with butter and honey.



# Zucchini Walnut Bread

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Perfectly dense and moist, this zucchini bread is nothing short of perfection with just the right blend of spices. Even with draining some of the water off the zucchini, the crumb still maintains a beautiful texture and amazing flavor. Add walnuts for a bit of crunch or omit them if nuts aren't your thing. It'll be delicious either way.

## INGREDIENTS

---

4 cups grated zucchini  
2 teaspoons kosher salt,  
divided  
3 1/4 cups all-purpose flour  
1 1/2 teaspoons ground  
cinnamon  
1/2 teaspoon ground nutmeg  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 cup canola oil  
2 cups white sugar  
3 large eggs  
2 teaspoons vanilla extract  
1 cup chopped walnuts,  
divided (optional)

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Yield: two 8x4 loaves

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Prep time: 10 minutes

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Inactive: 1 hour

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Bake time: 40 to 50 minutes

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## DIRECTIONS

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1. Preheat oven to 375 degrees.
2. Sprinkle grated zucchini with 1/2 teaspoon salt, and place in a strainer. Put the strainer in a large bowl to catch water. Allow to sit for 1 hour. Pour zucchini into a thin dish towel or a few layers of cheesecloth, and squeeze out excess water.
3. In a large bowl whisk together flour, cinnamon, nutmeg, baking soda, baking powder, and remaining 1 1/2 teaspoons salt.
4. In the bowl of an electric mixer fitted with the paddle attachment, cream together canola oil and sugar. Beat in eggs, one at a time, until light and fluffy.
5. Add shredded zucchini and vanilla and combine. Add flour mixture and combine just until it comes together. Fold in 3/4 cup of walnuts. Pour batter into two greased loaf pans, and sprinkle remaining walnuts on top.
6. Bake for 40 to 50 minutes or until a toothpick inserted in the middle comes out clean. Cool loaves for 15 minutes. Turn out onto a cooling rack to cool completely.

# Coffee Crumble Loaf

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Coffee cake made shareable. Welcome a new neighbor with a loaf, slice and take to a gathering, or serve as a light breakfast or dessert. Dark brown sugar and Greek yogurt add an amazing tastiness and depth of flavor.

## COFFEE CRUMBLE LOAF

### INGREDIENTS

---

2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon kosher salt  
3/4 cup (1 1/2 sticks) butter,  
softened  
1 1/3 cups white sugar  
3 large eggs  
2 teaspoons vanilla extract  
1 cup Greek yogurt or sour  
cream

## CINNAMON CRUMBLE

### INGREDIENTS

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1 cup dark brown sugar  
1/2 cup all-purpose flour  
1/4 cup (1/2 stick) butter, melted  
1 teaspoon ground cinnamon

## DIRECTIONS

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1. Preheat oven to 375 degrees with rack placed in the center position.
2. Make the cinnamon crumble by mixing together the brown sugar, flour, melted butter, and cinnamon in a small bowl until a crumbly consistency is reached.
3. In another bowl combine flour, baking soda, baking powder, and salt and mix with a whisk.
4. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar first on low to combine, and then on high for 5 minutes or until light and fluffy (almost completely white). Scrape down sides.
5. Add eggs one at a time, beating together after each addition and scraping sides of the bowl to make sure mixture is fully combined. Add vanilla and Greek yogurt, and mix on low until combined. Scrape bowl again to ensure complete mixing.
6. Add flour mixture and combine just until you don't see any more flour. Remove bowl from electric mixer, and using scraper, fold a few times, checking for even mixing. There's a fine line between overmixing and even incorporation, so don't overmix, but ensure that the texture is uniform throughout.

RECIPE CONTINUES



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Yield: two 8 x 4-inch loaves or one  
angel food cake pan

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Prep time: 10 minutes

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Bake time: 35 to 40 minutes

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7. Grease loaf pans, then to each pan add a quarter of the coffee cake batter, spreading evenly. Sprinkle half the cinnamon crumble over the batter. Add the remaining batter on top, spread evenly, and sprinkle generously with remaining cinnamon crumble.
8. Bake for 35 to 40 minutes until toothpick inserted in the middle comes out clean. Allow to cool for 30 minutes, turn out of pans, and allow to cool completely on a cooling rack.

# Rustic Artisan Bread

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This four-ingredient bread was my personal springboard into the world of artisan bread. Simple in assembly, this bread is about the time it takes to develop flavor, as well as folding and forming techniques. Since this bread is considered lean—meaning it has no fat—whatever is spread on top of this bread will have a far more intense flavor. Use the bread as toast, to make a sandwich, or even as a crostini or for French toast.

## INGREDIENTS

---

3 tablespoons active dry yeast  
4 cups warm water  
8 cups all-purpose flour  
3 tablespoons kosher salt  
cornmeal

## DIRECTIONS

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1. In a large bowl proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mix together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You're looking for foam to form on the water.
2. While yeast is proofing, combine flour and salt in a large bowl. Once yeast has become foamy, add the flour mixture to the yeast. With the handle of a wooden spoon or dough whisk, stir to combine all ingredients. Dough will still be a little shaggy. Do not overmix. Scrape the sides of the bowl clean. Cover with plastic wrap (not touching dough), and allow to hydrate for at least 2 hours, but as long as 12 hours. The longer you let the dough ferment, the more developed the flavor will become.
3. If you would like to cold ferment, at this point the dough can be refrigerated for up to two weeks in an airtight container. When you are ready to bake, pull off a pound of dough and form into the desired loaf shape, coat the bottom with cornmeal, place on the baking sheet, and allow to rise as the dough comes to room temperature. Bake as directed below.

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Yield: 3 loaves

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Prep time: 6 to 24 hours

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Bake time: 30 to 40 minutes

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RECIPE CONTINUES



4. Turn out dough onto floured surface. Begin by folding dough to the middle in the following pattern: top, bottom, left, and right. Dough will begin to firm. Stop when dough will not fold without tearing. Place the dough, fold side down, back into the bowl, and allow to rise for 1 more hour.
5. Separate dough into three equal parts and form into balls. Set on floured surface for 15 minutes. Form each loaf into baguette, boule, or oval shape. Press formed loaf, seam side down, into cornmeal to coat the bottom, and place on baking sheet. Cover with a flour sack cloth and allow to rise until not quite doubled in size.
6. Adjust shelf in oven to the middle rack. Preheat oven to 450 degrees halfway through rise time to ensure oven is very hot. Ten minutes prior to baking, place an oven-proof dish containing 1 to 2 inches of water in the oven to create a steam bath.
7. When loaves are ready, slash top of bread using a razor (lâme) or a very sharp knife. You can get creative with your slashing, but make sure there are at least a few to allow steam to escape.
8. Bake bread for 30 to 40 minutes; longer if you like a nice deep brown, thick crust. Some light charring is okay and will add flavor.
9. Remove carefully from oven, and place on a cooling rack to cool. You can also prop up loaves on the edge of a cutting board or sheet pan as long as the bottoms are not making full contact with any surface to prevent steam from making them soggy.
10. Cool loaves completely before cutting to allow starches to become stable.

# Roasted Garlic Artisan Bread

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Taking the Rustic Artisan Bread to the next level, roasted garlic and fresh rosemary are added to the dough, making this the perfect addition to everything from Italian dishes to steak and potatoes. This bread also works beautifully in the Asparagus, Pancetta, and Gouda Strata found on page 68.

## INGREDIENTS

---

4 teaspoons active dry yeast  
2 cups warm water  
4 cups all-purpose flour  
4 teaspoons kosher salt  
2 tablespoons roasted garlic,  
mashed  
2 tablespoons fresh rosemary,  
chopped  
cornmeal

## DIRECTIONS

---

1. In a large bowl proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mix together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You're looking for foam to form on the water.
2. Combine flour and salt in another large bowl. Once yeast has become foamy, add the flour mixture to the yeast. With the handle of a wooden spoon or dough whisk, stir to combine all ingredients. Dough will still be a little shaggy. Do not overmix. Scrape the sides of the bowl clean. Cover with plastic wrap (not touching dough), and allow to hydrate for at least 2 hours, but as long as 12 hours. The longer you let the dough ferment, the more developed the flavor will become.
3. If you would like to cold ferment, at this point the dough can be refrigerated for up to two weeks in an airtight container. Form into the desired loaf shape, coat the bottom with cornmeal, place on the baking sheet, and allow to rise as the dough comes to room temperature. Bake as directed below.

---

Yield: 1 loaf

---

Prep time: 6 to 24 hours

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Bake time: 30 to 40 minutes

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RECIPE CONTINUES

4. While the dough is rising, roast the garlic. See directions below.
5. Turn out dough onto floured surface. Begin by folding dough to the middle in the following pattern: top, bottom, left, and right. Dough will begin to firm. Stop when dough will not fold without tearing. Place the dough, fold side down, back into the bowl, and allow to rise for 1 more hour.
6. Lay dough flat, spreading and sprinkling the desired amounts of garlic and rosemary over the bread. Fold bread four times to incorporate the ingredients. Form the loaf into boule shapes. Press formed loaf, seam side down, into cornmeal to coat the bottom, and place on baking sheet with 4 to 5 inches between to avoid touching. Cover with a flour sack cloth and allow to rise until not quite doubled in size.
7. Adjust shelf in oven to the middle rack. Preheat oven to 450 degrees halfway through rise time to ensure oven is very hot. Ten minutes prior to baking, place an oven-proof dish containing 1 to 2 inches of water in the oven to create a steam bath.
8. When loaves are ready, slash top of bread using a razor (lâme) or a very sharp knife to create slashing. You can get creative with your slashing, but make sure there are at least a few to allow steam to escape.
9. Bake bread for 30 to 40 minutes. Longer if you like a nice deep brown, thick crust. Some light charring is okay and will add flavor.
10. Remove carefully from oven, and place on a cooling rack to cool. You can also prop up on the edge of a cutting board or sheet pan as long as the bottoms are not making full contact with any surface to prevent steam from making them soggy.
11. Cool loaves completely before cutting to allow starches to become stable.



# Roasted Garlic

## INGREDIENTS

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1 large head garlic  
olive oil  
kosher salt  
fresh cracked black pepper

## DIRECTIONS FOR ROASTED GARLIC

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1. Cut off the top of the head of garlic. Place on a piece of foil. Drizzle with olive oil, and sprinkle with salt and pepper. Seal the garlic bulb in the foil.
2. Roast in the oven at 400 degrees for 40 minutes, or until the garlic cloves are very soft. Remove the garlic from the oven and allow to cool.
3. Remove the cloves from the head of garlic and mash. Use the amount needed in this recipe and blend the rest with butter for use as a spread.

# White Bread

---

When I think of the quintessential white bread, this is exactly what comes to mind. Perfect for your favorite combo of peanut butter and jelly, an awesome grilled cheese, or turkey and Swiss. You can't go wrong with this classic loaf. Make multiple loaves at once to save on time. It freezes well too!

## INGREDIENTS

---

1 1/2 tablespoons active dry yeast  
1 1/2 cups warm water  
1 1/2 cups whole milk, scalded and cooled  
1/4 cup white sugar  
2 teaspoons kosher salt  
3 tablespoons butter, melted  
7 cups all-purpose flour

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Yield: 2 large or 3 medium loaves

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Prep time: 20 minutes

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Bake time: small loaves 25 to 30 minutes, large loaves 40 to 45 minutes

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Total time: 4 to 5 hours

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## DIRECTIONS

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1. In the bowl of an electric mixer fitted with the dough hook attachment, proof yeast in warm water (no hotter than 115 degrees) for 5 minutes, or until surface starts to foam. Add the scalded and cooled milk, sugar, salt, and melted butter, and stir together.
2. Add 4 cups of flour and combine until even consistently. Then add the rest of the flour, 1 cup at a time, until the dough pulls away from the sides of the bowl. The last cup should be added just a sprinkle at a time so not too much flour is added (it's okay if you don't use all 7 cups).
3. Turn out the dough onto a floured surface, sprinkle the top of the dough with flour, and knead it approximately 20 times, or until dough is smooth. If dough is still sticky, sprinkle lightly with flour.
4. Place dough into a greased bowl, cover with plastic wrap, and allow to rise for 1 to 1 1/2 hours, or until dough is doubled in size.
5. Turn out dough onto a clean surface, cut into 2 or 3 loaves, and form into balls. Allow dough to rest for 20 minutes.

RECIPE CONTINUES

6. To form dough into loaves, pat into a flat rectangle the same length as the pan and approximately four times the width. Use a rolling pin if needed and roll into a log. Grease loaf pans and place dough into pans. Large pans should be 9 x 5 inches and medium loaves should be 8 1/2 x 4 inches.
7. Brush loaves with melted butter, cover with plastic wrap, and allow to double in size so that loaves are 2 inches taller than the pan, approximately 1 hour.
8. Bake loaves at 400 degrees. Smaller loaves will bake for 25 to 30 minutes. Larger loaves will bake 40 to 45 minutes. The loaves will sound hollow when tapped. Turn loaves out onto a cooling rack immediately. Allow to cool completely before cutting and/or packaging.

# Honey Oat Wheat Bread

---

The longer you let the dough ferment, the richer the flavor will be. In this recipe, we begin with a sponge that ferments overnight. The bran in the whole wheat will soften as it ferments, bringing to life an incredibly complex, slightly sweet, and wonderful flavor. This bread is perfect for sandwiches and toast.

## SPONGE INGREDIENTS

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$\frac{3}{4}$  cup warm water  
 $\frac{3}{4}$  cup whole wheat flour  
 $\frac{1}{4}$  cup rolled oats  
 $\frac{1}{4}$  teaspoon active dry yeast

## DOUGH INGREDIENTS

---

$\frac{3}{4}$  cup warm water  
1 teaspoon active dry yeast  
1  $\frac{1}{2}$  cups bread flour  
 $\frac{3}{4}$  cup whole wheat flour  
 $\frac{1}{3}$  cup wildflower or clover honey  
2  $\frac{1}{2}$  teaspoons kosher salt  
 $\frac{1}{4}$  cup rolled oats  
 $\frac{1}{4}$  cup cornmeal

## DIRECTIONS

---

1. To make the sponge, in a bowl mix together warm water (no hotter than 115 degrees), whole wheat flour, oats, and yeast. Cover and allow to ferment overnight, 8 to 12 hours. The longer the ferment, the more complex the flavor.
2. For the dough, in a measuring cup whisk together water (no hotter than 115 degrees) and yeast, and allow to proof for 10 minutes. You're looking for foam to form on the water.
3. Meanwhile, add bread flour, whole wheat flour, honey, salt, oats, and the sponge to the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy, add it to the flour mixture. Mix the ingredients together on the lowest speed until the dough comes together and pulls away from the sides of the bowl. If the dough is still sticky, you can add more bread flour, 1 tablespoon at a time until it clears. Allow the dough to sit for 15 minutes, undisturbed, to hydrate. Mix again for 1 minute on medium speed until it again clears the sides of the bowl. Move dough to a clean bowl coated with nonstick spray, cover with a tea towel, and allow to rise for 1 hour, or until doubled in size.

RECIPE CONTINUES



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Yield: 1 loaf

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Inactive time: 12 hours

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Active time: 40 minutes

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Prep time: 20 minutes

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Bake time: 25 to 30 minutes

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4. Turn out dough onto a lightly floured surface. Form loaf into an oval or batard (football shape). Seam side down, press the loaf into cornmeal to coat the bottom, then transfer to a sheet pan. Cover with a tea towel and allow to rise until almost double in size.
5. Place an oven-proof dish containing 1 to 2 inches of water in the oven to create a steam bath. Then preheat oven to 425 degrees.
6. Using a very sharp paring knife or a *lâme*, slash bread to allow steam to escape. Spritz loaf with water, and sprinkle loaf with more oats if desired.
7. Bake for 20 to 25 minutes, or until loaf has browned and sounds hollow when tapped on the bottom. If it's not brown or hollow sounding, bake in additional 5-minute increments until it is. Once baked, move loaf to a cooling rack and allow to cool completely.

# Focaccia

---

A staple in Italian cuisine, focaccia is a delightfully rustic flatbread baked in olive oil. This recipe creates a lofty loaf that's perfect for sandwiches or great for accompanying a variety of meals. It can also be baked in smaller sizes to be served individually, or in a more rustic shape, for breaking and sharing.

## DOUGH INGREDIENTS

---

5 cups all-purpose flour  
2 cups warm water  
1 tablespoon kosher salt  
1 tablespoon active dry yeast  
1/2 cup olive oil

## TOPPINGS

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fresh rosemary  
fresh thyme  
fresh oregano  
1/2 cup olive oil  
coarse sea salt  
fresh cracked black pepper  
red pepper flakes (optional)

## DIRECTIONS

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1. In the bowl of an electric mixer fitted with the dough hook attachment, combine flour, warm water (no hotter than 115 degrees), salt, yeast, and olive oil on low until ingredients are incorporated. Turn up to second speed setting, and mix until dough comes together, adding extra flour as necessary for dough to pull away from the sides of the bowl. Turn off machine, allowing dough to rest and hydrate for 10 minutes. Turn on second speed again, and knead just until dough is soft and smooth, approximately 2 minutes.
2. Transfer dough to a bowl coated in nonstick spray, turning dough under to create a smooth surface. Cover with plastic wrap or tea towel, and allow to rise until doubled in size, approximately 1 hour.
3. Roughly chop rosemary, thyme, and oregano.
4. Coat sheet pan with 1/2 cup olive oil, making sure the entire bottom is completely covered.

RECIPE CONTINUES

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Yield: 1 sheet pan

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Prep time: 30 minutes

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Inactive time: 2 hours

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Bake time: 25 to 30 minutes

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5. Without punching down, carefully move risen dough to sheet pan and gently press dough to fit pan. Flip once halfway through, and poke deep holes into the dough as you spread it to all corners and sides of the pan. If dough becomes resistant to spreading, allow to rest for a few minutes before continuing. Tugging at the corners of the dough to help get to the right size may be necessary.
6. Sprinkle dough with coarse sea salt, pepper, and herbs. Allow the dough to rise until it has completely filled the pan and begins to rise above the sides of the pan.
7. Place an oven-proof dish containing 1 to 2 inches of water on the bottom rack of the oven to create a steam bath. Halfway through the final rise, preheat oven to 375 degrees.
8. When dough is ready, bake for 25 to 30 minutes, or until crust is golden brown.

# Cinnamon Braided Brioche

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As the ultimate French toast bread, brioche is already pure bliss. Braid in a decadent cinnamon filling, and it becomes absolutely legendary. Whether you decide to attempt the two-stranded Zopf or stick with a classic three-stranded braid, the most important thing to remember is to make sure you get a good seal on each rope so the cinnamon filling doesn't leak out!

## INGREDIENTS

---

3  $\frac{3}{4}$  cups bread flour  
1 cup all-purpose flour  
1 teaspoon kosher salt  
1 tablespoon active dry yeast  
 $\frac{1}{4}$  cup white sugar  
 $\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) butter,  
cubed and softened  
2 large eggs  
 $\frac{1}{2}$  cup whole milk  
1 cup warm water  
Cinnamon Filling (page 101)  
1 large egg  
2 tablespoons water

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Yield: 2 loaves

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Prep time: 1 hour

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Inactive time: 2 hours

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Bake time: 25 to 30 minutes

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## DIRECTIONS

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1. In the bowl of an electric mixer fitted with the dough hook attachment, mix together bread flour, all-purpose flour, salt, yeast, and sugar.
2. Add softened butter cubes to flour mixture and mix for 2 to 3 minutes.
3. Add 2 eggs, milk, and water (no hotter than 115 degrees) to flour, and combine until dough comes together and pulls away from the sides of the bowl. Dough should be soft and stretchy. Turn off mixer and allow dough to sit for 10 minutes to rest and hydrate. Start mixer again for 1 minute until dough pulls away from the sides of the bowl again.
4. Move dough to a clean bowl coated in nonstick spray, cover with plastic wrap, and allow to rise for 1 hour or until doubled in size.
5. Make cinnamon filling on page 101.

RECIPE CONTINUES

6. Turn out dough onto a floured surface. Cut into four to six even pieces (four if you want two strands, six if you want three strands). Form pieces into small ovals and allow to rest for 5 minutes. Starting with one loaf at a time, roll each piece into a 12 to 14-inch rope. Then flatten each piece with your hand, and roll flat with a rolling pin, creating very long ovals. Spread cinnamon filling over the dough, leaving a long strip bare at the top of the dough. It will be impossible to seal the ropes if there is filling on the ends. Roll each piece into a long, thin rope, and seal the edges and ends. Repeat process with each braid.
7. Place finished braids onto a baking sheet lined with parchment. Cover with a tea towel or plastic wrap, and allow to double in size, approximately 1 hour.
8. Place an oven-proof dish containing 1 to 2 inches of water on the bottom rack of the oven to create a steam bath. Then preheat oven to 425 degrees.
9. Whisk together two tablespoons of water and egg to create egg wash. Be sure to thoroughly break up the egg whites.
10. When the loaves have doubled, using a pastry brush, coat each loaf thoroughly with egg wash.
11. Bake for 25 to 30 minutes, or until crusts are a dark brown.
12. Move loaves to a cooling rack to cool completely before cutting.



# Chocolate Hazelnut Babka

Made on buttery brioche, this decadent loaf of babka is what chocolatey dreams are made of. This recipe makes two loaves, but it's best to make each loaf separately to maintain consistency in shape and size. Additionally, I find using the back of a spoon is the best tool for achieving the most even coverage of the hazelnut spread.

## INGREDIENTS

3  $\frac{3}{4}$  cups bread flour  
1 cup all-purpose flour  
1 tablespoon kosher salt  
1 tablespoon active dry yeast  
 $\frac{1}{4}$  cup white sugar  
 $\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) butter,  
cubed and softened  
2 large eggs  
 $\frac{1}{2}$  cup whole milk  
1 cup warm water  
1 cup hazelnut spread, divided  
 $\frac{1}{2}$  cup chopped hazelnuts,  
divided

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Yield: 2 loaves

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Prep time: 25 minutes

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Inactive time: 2 hours

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Bake time: 25 minutes

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## DIRECTIONS

1. In the bowl of an electric mixer fitted with the dough hook attachment, mix together bread flour, all-purpose flour, salt, yeast, and sugar.
2. Add softened butter cubes to flour mixture and mix for 2 to 3 minutes.
3. Add eggs, milk, and water to flour, and combine until dough comes together and pulls away from the sides of the bowl. Dough should be soft and stretchy. Turn off mixer and allow dough to sit for 10 minutes to rest and hydrate. Start mixer again for 1 minute until dough pulls away from the sides of the bowl again.
4. Move dough to a clean bowl coated in nonstick spray, cover with plastic wrap, and allow to rise for 1 hour or until doubled in size.

RECIPE CONTINUES

5. Turn out dough onto a floured surface and separate into two equal parts. Allow to rest for 10 minutes. For each loaf, sprinkle the top of the dough with more flour. Form dough into a rectangular shape. Using a rolling pin, roll dough into a rectangle approximately  $\frac{1}{4}$  inch thick. Smear hazelnut spread over dough, leaving an inch at the top clean so it will seal. Sprinkle half of the chopped hazelnuts evenly over the spread. Begin rolling the bottom edge of the dough toward the top, forming a log, and seal. Roll the seam to the bottom, allowing the weight of the log to hold everything in place.
6. Using a sharp knife, cut the log in half lengthwise so you have two long strands. Allow the halves to fall open, exposing the pattern of the hazelnut spread. Twist the two strands together, making sure the cut edges face up so the hazelnut spread is visible. Seal ends and transfer twist to a greased loaf pan and cover with plastic wrap. Allow loaf to rise until it's approximately an inch taller than the pan.
7. Place an oven-proof dish containing 1 to 2 inches of water in the oven to create a steam bath. Approximately 10 minutes before loaf is ready to bake, preheat oven to 375 degrees with rack placed in the center position.
8. Bake for 20 to 25 minutes, or until crust is dark brown and shiny. If crust browns too quickly, cover with foil.
9. Allow to cool in the pan for 20 minutes before turning out to cool completely on a rack before eating.
10. Store leftover babka at room temperature for up to 3 days. To store longer, wrap well and freeze. Refrigeration will dry out the bread quickly.

# Jalapeño Cheddar Bread

---

Brioche is typically a sweeter bread, but when you remove some of the sugar and add cheddar and jalapeños, the brioche is elevated to a whole new level. Lacing the soft, buttery loaves with the spice and cheese creates an amazing bread that makes the perfect sandwich bread. You can adjust the heat level by leaving out some of the jalapeño or adding up to a tablespoon of finely diced Serrano chilis.

## INGREDIENTS

---

4 jalapeños  
3 <sup>3</sup>/<sub>4</sub> cups bread flour  
1 cup all-purpose flour  
1 tablespoon kosher salt  
1 tablespoon active dry yeast  
2 tablespoons white sugar  
<sup>3</sup>/<sub>4</sub> cup (1 <sup>1</sup>/<sub>2</sub> sticks) butter,  
cubed and softened  
1 <sup>1</sup>/<sub>2</sub> cups sharp cheddar,  
divided  
2 large eggs  
<sup>1</sup>/<sub>2</sub> cup whole milk  
1 cup warm water

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Yield: 2 loaves

---

Prep time: 25 minutes

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Inactive time: 2 hours

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Bake time: 25 minutes

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## DIRECTIONS

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1. Slice two of the jalapeños into rounds and set aside. Dice the other two jalapeños. If you like the bread spicy, you can leave in the seeds. If you prefer milder bread, remove the seeds from the peppers.
2. In the bowl of an electric mixer fitted with the dough hook attachment, mix together bread flour, all-purpose flour, salt, yeast, and sugar. Add softened butter cubes to flour mixture and mix for 2 to 3 minutes. Add the diced jalapeños and 1 cup of cheddar and combine.
3. Add eggs, milk, and water (no hotter than 115 degrees) to flour and combine until dough comes together and pulls away from the sides of the bowl. Dough should be soft and stretchy. Turn off mixer and allow dough to sit for 10 minutes to rest and hydrate. Start mixer again for 1 minute until dough pulls away from the sides of the bowl again.
4. Move dough to a clean bowl coated in nonstick spray, cover with plastic wrap, and allow to rise for 1 hour or until doubled in size.

RECIPE CONTINUES

5. Turn out dough onto a floured surface and sprinkle the top of the dough with more flour. Divide the dough in half and allow to rest for 5 minutes. Pat each of the loaves flat and roll into a log. Place each of the logs into a greased 9 x 5-inch loaf pan. Sprinkle the rest of the cheese over the loaves, and add the jalapeño rounds to the tops of the loaves. Allow loaves to rise until they're approximately 1 inch taller than the pans.
6. Place an oven-proof dish containing 1 to 2 inches of water in the oven to create a steam bath. Approximately 10 minutes before loaf is ready to bake, preheat oven to 375 degrees with rack placed in the center position.
7. When the loaves are ready, bake for 20 to 25 minutes, or until crust is dark brown and shiny.
8. Turn loaves out of pans immediately and allow to cool completely. Then slice and enjoy!

# Cuban Bread

---

This authentic Cuban bread makes the absolutely best sub sandwiches.

Using *manteca* (lard) to enrich this dough gives it a fantastic savory flavor. Whether you want to create a *Pan con Bistec*, a traditional Cuban sandwich, or even make tartines or hors d'oeuvres, this is the perfect loaf.

## INGREDIENTS

---

2 <sup>2</sup>/<sub>3</sub> cups bread flour  
2 <sup>2</sup>/<sub>3</sub> cups all-purpose flour  
1 <sup>2</sup>/<sub>3</sub> cups warm water  
1 <sup>1</sup>/<sub>2</sub> tablespoons active dry yeast  
1 tablespoon white sugar  
1 tablespoon kosher salt  
3 ounces lard, melted

## DIRECTIONS

---

1. Mix bread flour and all-purpose flour together thoroughly in a bowl.
2. In the bowl of an electric mixer fitted with the dough hook attachment, add water (no hotter than 115 degrees), yeast, and sugar. Whisk together and allow to proof for 5 minutes. Add salt after the 5 minutes.
3. With mixer on low, add 1 cup of flour mixture and a few tablespoons of the melted lard at a time. Wait until flour is completely worked in before adding more. You will end up incorporating all of the lard, but you will still have some flour left over. You want the dough to remain soft, so you'll just put in what you need. Once dough is smooth, cover bowl with plastic wrap, and allow to rise until double in size, approximately 1 hour.
4. Turn out dough onto a floured surface and divide in half. Form each ball into a baguette shape, and place on a baking sheet lined with parchment. Allow to rise uncovered until double in size, approximately 1 hour.
5. Approximately 15 minutes before loaves are fully risen, preheat oven to 425 degrees.

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Yield: 2 loaves

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Prep time: 20 minutes

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Inactive time: 2 hours

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Bake time: 18 minutes

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RECIPE CONTINUES



6. Using a very sharp knife (or *lâme*), slash baguettes from end to end to release steam while baking.
7. Bake for 15 to 18 minutes, or until crusts are golden brown and bottoms sound hollow when tapped. Move loaves to a cooling rack and allow to cool completely before slicing.

# Buttered Knots

---

If happiness is hot buttered bread, then unbridled joy is a buttered knot. At the bakery, we'd call these twice-buttered knots since they're brushed both before and after they come out of the oven. In fact, if there was anything I wanted to "taste test for quality control" before we'd send them to the front, this would easily be it. The knots are crispy on the outside and soft in the middle, with so much flavor they'll perfectly complement any meal. This recipe makes a ton of them because you'd "butter knot" run out.

## INGREDIENTS

---

5 cups all-purpose flour  
2 tablespoons active dry yeast  
1 tablespoon kosher salt, plus  
extra for sprinkling  
2 tablespoons butter, softened  
1  $\frac{3}{4}$  cup warm water  
 $\frac{1}{2}$  cup (1 stick) butter, melted

## DIRECTIONS

---

1. In the bowl of an electric mixer fitted with the dough hook attachment, combine flour, yeast, and salt. Add the softened butter and mix for 2 minutes. Add water (no hotter than 115 degrees) and mix until dough comes together and clears the sides of the bowl, adding a little more flour as necessary. Allow the dough to rest for 10 minutes in the bowl, and then knead again for 1 minute. Transfer dough to a greased bowl and allow to rise for 1 hour.
2. Turn out the dough onto a floured surface, and weigh into 3-ounce balls. Form each ball into an oval shape and set aside. Once all the dough has been weighed, roll each of the ovals into a rope and tie into a knot. Place the knots 2 inches apart on a baking sheet lined with parchment. Allow to rise for 1 hour or until doubled in size.

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Yield: 30 rolls

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Prep time: 25 minutes

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Inactive time: 2 hours

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Bake time: 15 to 20 minutes

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RECIPE CONTINUES

3. Ten minutes before the dough has fully risen, preheat oven to 375 degrees. Brush each knot with butter and bake for 15 to 20 minutes or until knots are golden brown. Brush again with melted butter immediately after taking them out of the oven and sprinkle them lightly with kosher salt or flaky sea salt. Serve warm.
4. To reheat, bake knots at 350 degrees for 5 minutes or until they're warm all the way through.
5. To store, keep them in a zip-top bag at room temperature for up to 3 days, or double-bagged in the freezer for up to 1 month.

# Great-Aunt Ruby's Icebox Rolls

---

These were the first rolls I ever learned how to form with my gramma.

Ever present for holiday dinners, these were baked in muffin tins as clover rolls. Don't wait for a holiday to make these, though. They're so good, I'd eat them year-round. What's great about this dough is you can keep it refrigerated for up to a week and pull from it as needed.

## INGREDIENTS

---

2 1/2 teaspoons active dry yeast  
1 teaspoon plus 1/3 cup white sugar, divided  
1/2 cup warm water  
1 cup warm milk  
1/3 cup butter, melted  
2 teaspoons kosher salt  
1 large egg, beaten  
5 to 5 1/2 cups all-purpose flour

## DIRECTIONS

---

1. In the bowl of an electric mixer fitted with the dough hook attachment, dissolve yeast and 1 teaspoon of sugar in warm water (no hotter than 115 degrees). Allow to stand for 10 minutes.
2. Add milk, melted butter, remaining 1/3 cup sugar, salt, and egg, and mix on low to combine. Add flour 2 cups at a time until a dough forms and clings to the hook. Allow dough to rest for 10 minutes. Then knead for approximately 2 minutes, or until the dough becomes smooth.
3. Place dough in a clean greased bowl, turning once to grease all sides. Cover with plastic wrap and refrigerate for at least 2 hours.
4. To shape dough, separate into 1-ounce balls of dough, and roll each into a ball. Place 3 balls in each cup of a greased muffin tin. Cover with plastic wrap, and allow to rise until double in size, approximately 1 hour.
5. Preheat oven to 425 degrees when rolls are nearly double in size.
6. When rolls have risen, remove plastic wrap and bake for 15 to 20 minutes or until golden brown. Remove from oven and remove from pan immediately. Serve warm with butter.

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Yield: 24 rolls

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Prep time: 25 minutes

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Inactive time: 3 hours

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Bake time: 15 to 20 minutes

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Time: 4 1/2 hours

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# Easy Soft Pretzels—3 Ways

While pretzels are typically made with a boiling baking soda bath, these pretzels forgo that process so they're quick and easy for the beginner baker. First, there's the original pretzel sprinkled with sea salt for the purist. Then there are a couple of variations for those who prefer a sweet or spicy option. Want to get creative? Feel free to add your own twist!

## INGREDIENTS

1 tablespoon kosher salt  
3 tablespoons white sugar  
1 tablespoon active dry yeast  
1 to 1 1/4 pounds bread flour  
3 tablespoons canola oil  
1 tablespoon distilled white vinegar  
1 1/4 cups warm water  
1 large egg  
sea salt

## DIRECTIONS

1. Add salt, sugar, yeast, and 1 pound of flour into the bowl of an electric mixer fitted with the dough hook attachment. Stir to combine. Add oil, vinegar, and water, and mix on low until dough comes together. If dough is not pulling away from the sides of the bowl, add a little more flour at a time until it does. Stop mixer and allow 10 minutes for dough to hydrate.
2. In a small bowl whisk together egg and 2 tablespoons water, making an egg wash.
3. Using the mixer, knead dough just until it pulls away from sides of bowl. Turn out dough into a large greased bowl, and cover with plastic wrap. Allow to rise for 1 hour or until dough is double in size.
4. Turn out dough onto floured surface. Weigh out pretzels to 5 ounces each, and form into ovals. Let dough relax for 5 minutes. This will make them easier to roll.
5. Roll each dough ball into a long rope. Form dough into a circle with two long ends, double twist, and bring ends to the opposite side of the circle.

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Yield: 8 pretzels

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Prep time: 30 minutes

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Inactive time: 2 hours

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Bake time: 15–20 minutes

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Time: 3 1/2 hours

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RECIPE CONTINUES

Pinch ends to attach, creating the pretzel shape. Place finished pretzels on a baking sheet lined with parchment. Allow to rise until doubled in size.

6. Preheat oven to 400 degrees approximately 10 minutes before pretzels have finished rising.

7. Brush with egg wash, and sprinkle with sea salt. Bake pretzels 15 to 20 minutes until they're golden brown.

8. Enjoy warm.

**Jalapeño Pretzels:** Once pretzels are formed, sprinkle with sharp cheddar and add sliced jalapeños on top. Allow to rise until doubled in size and bake as directed.

**Cinnamon Sugar Pretzels:** Make a mixture of cinnamon and sugar. Melt 1 stick of butter in a container large enough to fully coat the pretzels. Make the pretzels as directed above, but do not use egg wash. Instead, once the pretzels are baked and still hot, dunk each one in butter and then coat in cinnamon and sugar.

# Soft Kaiser Rolls

While traditional Kaiser rolls are usually a hard bread, these offer a new spin, creating soft, fragrant rolls fit for sandwiches or even a burger bun.

## INGREDIENTS

2 cups bread flour  
2 cups all-purpose flour  
1  $\frac{1}{4}$  cup warm water  
2 teaspoons white sugar  
2 teaspoons kosher salt  
1 tablespoon active dry yeast  
2 ounces lard, melted  
1 large egg  
black and white sesame seeds

## DIRECTIONS

1. With a whisk, mix bread flour and all-purpose flour together thoroughly in a bowl.
2. In the bowl of an electric mixer, mix together water (no hotter than 115 degrees), sugar, salt, and yeast with a whisk. Then, using the dough hook attachment, turn mixer on low and alternate adding  $\frac{1}{2}$  cup of flour and 1 tablespoon of lard, combining fully before the next addition. Continue adding until a soft, smooth dough forms, clings to the hook, and pulls away from the sides of the bowl. You will use all of the lard but likely not all of the flour.
3. Move dough to a clean bowl coated with nonstick spray, and allow to double in size, approximately 1 hour.
4. Separate dough into 8 equal parts, and form into ovals. Roll each one into a rope, being careful not to stretch outward when you roll. Pressure should be downward without stretching to avoid tearing the dough. Tie each section into a knot in the middle, then tuck the ends around again until a six-petal flower forms. Once forming is complete, place each roll 4 inches apart on a sheet pan lined with parchment paper. Allow to rise for 1 hour or until doubled in size.

---

Yield: 8 rolls

---

Prep time: 30 minutes

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Inactive time: 2 hours

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Bake time: 15 to 20 minutes

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RECIPE CONTINUES



5. Place an oven-proof dish containing 1 to 2 inches of water in the oven to create a steam bath. Toward the end of rising, preheat oven to 425 degrees.
6. In a small bowl whisk together the egg and 2 tablespoons cold water, making an egg wash. Mix thoroughly, making sure to break apart the white to achieve an even consistency. Brush rolls with egg wash, and sprinkle with sesame seeds.
7. Bake for 15 minutes, or until rolls are golden brown. Transfer to a cooling rack to cool.

# Soft Baguettes and Pub Buns

---

One of my favorite things about this dough is its versatility. Whether you're making soft baguettes for crostini, the perfect sub sandwich, or large dinner rolls, this dough can provide just what you need. With lots of flavor, this is a great go-to for an everyday bread. I'm also a firm believer that a burger bun isn't just a vehicle for meat and other ingredients. It's an opportunity to enhance the overall flavor by giving everything a strong, flavorful foundation. Whether you want full-size buns or sliders, use this as your go-to bun recipe.

## INGREDIENTS

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2 1/2 cups warm water  
2 tablespoons active dry yeast  
2 to 2 1/2 pounds bread flour  
2 tablespoons kosher salt  
1/3 cup white sugar  
1/3 cup canola oil  
2 tablespoons distilled white vinegar  
1 large egg  
2 tablespoons water

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Yield: 3 loaves or 24 pub buns

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Prep time: 30 minutes

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Inactive time: 2 hours

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Bake time: 25 to 30 minutes for baguettes, 15 to 20 minutes for pub buns

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Time: 3 1/2 hours

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## DIRECTIONS

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1. In a 4-cup measuring cup, add warm water (no hotter than 115 degrees) to yeast and mix together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You are looking for foam to form on the water.
2. While yeast is proofing, add flour, salt, sugar, oil, and vinegar into the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy, add to flour mixture, and mix on low speed until dough comes together. If dough is not pulling away from the sides of the bowl, add a little more flour 1 tablespoon at a time until it does. When dough pulls away from the sides of the bowl, stop mixing, and wait 10 minutes for dough to hydrate.
3. Using mixer, knead dough just until it pulls away from sides of bowl. Turn out dough into a large greased bowl, and cover with plastic wrap. Allow to rise for 1 hour or until dough doubles in size. This will take less time in warmer conditions and more time in colder conditions.

RECIPE CONTINUES

4. In a small bowl whisk together the egg and water, making an egg wash.
5. To form pub buns, turn out dough onto a clean surface. Using a bench scraper to separate, divide dough into 3.5-ounce sections. Form the balls into smooth buns. First, tuck all of the slack dough to the middle, creating a smooth outer surface. Be sure that it doesn't stretch to the point of tearing. Then place the seam side down, and rotate the ball on a clean surface, dragging the bottom of the ball against the work surface to create a tight seal. Alternately, you can pinch it together creating a smooth bottom. Place the rolls 2 inches apart on a baking sheet lined with parchment. Allow to rise for 1 hour or until doubled in size. Right before baking, slash the tops of the dinner rolls with a *lâme* or sharp paring knife, and brush with egg wash.
6. To form baguettes, turn dough out onto a clean surface. Divide dough into three even pieces and pre-form into smooth balls. Allow to rest for 10 minutes. This will give the gluten time to relax and more flavor to develop. Turn dough upside down so the sticky side is up. Using your knuckles, start

to press the air out of the dough and into a slight oval shape. Pull the top edge to the middle of the dough and press down with your fingertips to seal in place. Turn the dough 180 degrees and repeat by pulling the edge to the middle again. Now fold the dough in half toward you and use the heel of your hand to press the two edges together against the table, creating a log. Roll the short log into an 18 to 24-inch snake, pressing downward, but without stretching outward to avoid tearing. Make a second pass to lengthen. Locate the seam along the length of the baguette and make sure it's on the bottom of the loaf. Press the baguette into cornmeal and place on a baking sheet. Repeat the process with the other two loaves. Allow to rise until doubled in size.

7. Place an oven-proof dish containing 1 to 2 inches of water in the oven to create a steam bath. Ten minutes before bread has fully risen, preheat oven to 400 degrees. Bake baguettes for 25 to 30 minutes. Bake pub buns for 15 to 20 minutes. If using two sheet trays, rotate the trays after 10 minutes to ensure even browning.

# Caramelized Onion and Pancetta Twist

---

This simple dough proves that it's what's on the inside that counts. Filled with caramelized onions, pancetta, and sun-dried tomatoes, this bread can be enjoyed with pastas, soups, or even as a sandwich. The bread is designed to be torn apart and enjoyed family style, but it will also slice nicely too. In this recipe I use aged white cheddar for its added tartness, but Fontina or even mozzarella can be substituted as well.

## INGREDIENTS

---

1  $\frac{3}{4}$  cups warm water  
2 tablespoons active dry yeast  
5 cups all-purpose flour  
1 tablespoon kosher salt  
2 tablespoons butter, melted  
3 cups shredded aged white cheddar, divided

## FILLING

---

1 tablespoon salted butter  
1 tablespoon olive oil  
1 medium onion, sliced into half-rings  
kosher salt  
fresh cracked black pepper  
2 cloves garlic, minced  
4 ounces pancetta, finely diced  
1 teaspoon fresh thyme leaves  
 $\frac{1}{4}$  cup sun-dried tomatoes in oil, chopped

## DIRECTIONS

---

1. In a 2-cup measuring cup, add warm water (no hotter than 115 degrees) to yeast and mix together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You're looking for foam to form on the water.
2. While yeast is proofing, add flour and salt into the bowl of an electric mixer with the dough hook attachment. Once yeast has become foamy, add to flour mixture. Combine all ingredients with mixer on low just until dough pulls away from the sides. Do not overmix. Allow dough to sit on mixer undisturbed for 10 minutes and hydrate. Turn mixer on low again for 1 minute. Remove bowl from mixer, and cover with plastic wrap, allowing dough to rise for 1 hour or until doubled.
3. To prepare the filling, melt the butter and olive oil in a large skillet over medium-low heat. Add onions, sprinkle with a little salt and pepper, and cook until soft and translucent. Stir regularly to prevent burning or browning too much.

RECIPE CONTINUES

Add the garlic and pancetta, and cook until pancetta is a bit crispy. Add thyme, sun-dried tomatoes, and salt and pepper to taste. Remove from heat and allow to cool while the dough finishes rising.

4. Turn out dough onto lightly floured surface, and form into a smooth oval. Cover with a tea towel and allow to rest undisturbed for 5 minutes.
5. Flatten dough using your hands, pressing it into a rectangular shape. Using a rolling pin, roll dough into a 12 x 24-inch rectangle. Make sure you don't roll too thin or braiding and forming will be challenging. Brush dough with melted butter, being sure to leave the top edge dry. Spread caramelized onion mixture over butter, and spread  $\frac{3}{4}$  of the cheese over the onions, making sure not to overfill dough.
6. To form, begin rolling dough from the bottom edge toward the top edge, tugging slightly as you go to make sure roll is fairly tight. Using a rotary cutter (pizza cutter) or knife, cut the roll in

half, end to end, as evenly as you can so each half falls open. Lay one half over the other creating an X. Twist each side twice and pinch the ends. Curve the twist into a circular shape with one end longer than the other. Tuck the longer end under the circle and press in the center to seal. Sprinkle remaining cheese on top of the loaf after it's formed. Place each completed roundabout on a baking sheet lined with parchment paper at least 3 inches apart to allow for rising and baking.

7. Adjust rack in oven to middle. Preheat oven to 375 degrees approximately halfway through rise time to ensure oven is very hot. Ten minutes prior to baking, place an oven-proof dish with 1 to 2 inches of water in the oven to create a steam bath.
8. Bake bread for 15 minutes until cheese is golden brown and dough bounces back when pressed. If it doesn't, add 2 to 3 more minutes.
9. Remove carefully from oven and place on a cooling rack to cool.

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Yield: 1 loaf

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Prep time: 3 hours

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Bake time: 25 to 30 minutes

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Note: When adding the onion mixture to the dough, be sure to add the oil, as the dough will absorb it as it's cooking.

# Pear, Pancetta, and Blue Cheese Flatbread

---

The sweetness of pear is balanced with the earthiness of the blue cheese on this truly magical flatbread.

## INGREDIENTS

---

1/2 ounce active dry yeast  
1 3/4 cups warm water  
1 pound 6 ounces all-purpose flour  
1/2 ounce kosher salt  
1 tablespoon olive oil

## TOPPINGS

---

4 ounces pancetta  
1 red onion, sliced into half rings  
kosher salt  
2 tablespoons butter  
1/4 cup dry white wine  
2 springs fresh thyme  
4 ounces shredded Fontina  
1 Bosc pear, sliced thinly  
crumbled blue cheese  
arugula  
balsamic vinegar reduction  
olive oil

## DIRECTIONS

---

1. To make the dough, in a 2-cup measuring cup, proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mixing together with a whisk. Allow to stand undisturbed for approximately 10 minutes. You're looking for foam to form on the water.
2. While yeast is proofing, add flour and salt into the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy, add to flour mixture. Add olive oil. Combine all ingredients with mixer on low just until dough pulls away from the sides. Do not overmix. Allow dough to sit on mixer undisturbed for 10 minutes and hydrate.
3. Turn mixer on low again for 1 minute. Remove bowl from mixer, and cover with plastic wrap, allowing dough to rise for 1 hour, or until doubled. Use this time to prep your filling ingredients.
4. Preheat oven to 425 degrees.
5. To prepare the toppings, finely dice the pancetta, and render fat in a large skillet on medium-low heat, stirring occasionally. Once the pancetta is crisp, move to a small bowl.

RECIPE CONTINUES

6. Leaving the rendered fat in the skillet, add onions over low heat, and sprinkle with salt. Stir occasionally to prevent browning or burning as that will make the onions bitter. Add a little butter as needed to prevent the onions from sticking to the pan. As the onions become translucent, add the white wine, and reduce until thick and syrupy. Remove from heat and allow to cool before adding to the pizza.
7. Remove the leaves from the sprigs of thyme, discarding the stems.
8. Turn out dough onto lightly floured surface. Split dough in half, and form into smooth ovals. If you want to make smaller flatbreads, you can split into four ovals. Cover dough with a tea towel and allow to rest undisturbed for 10 minutes.
9. Roll one ball of dough a couple inches smaller than the baking sheet. Line the baking sheet with parchment and transfer the dough to the sheet. Press the dough in the center, leaving a 1-inch border around the dough. Dimple the interior so it doesn't bubble. Brush with olive oil and bake for 10 minutes.
10. Remove from oven, brush with olive oil again, and top with Fontina, pear slices, caramelized onions, pancetta, and blue cheese. Bake for another 10 to 15 minutes, or until cheese is melted and crust is golden brown.
11. Top with arugula, thyme, and a drizzle of balsamic vinegar reduction. Cut into wedges or squares using rotary blade or sharp knife. Serve immediately.

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Yield: 4 flatbreads

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Prep time: 1 hour

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Inactive time: 2 hours

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Bake time: 20 to 25 minutes

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# Margherita Flatbread

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Similar to a pizza, this Margherita flatbread is made with San Marzano tomatoes, fresh mozzarella, and fresh basil. The key to making these correctly is being sure not to add too much sauce and patting the mozzarella dry before adding it to the flatbread.

Otherwise, the pizza has a tendency to get a bit soggy.

## INGREDIENTS

---

1/2 ounce active dry yeast  
1 3/4 cups warm water  
4 1/2 cups all-purpose flour  
1/2 ounce kosher salt  
2 tablespoons olive oil  
1/4 cup semolina flour (for the baking sheet)

## SAUCE

---

1 can San Marzano tomatoes, pureed  
3 cloves garlic, minced  
1 teaspoon olive oil  
1/2 teaspoon kosher salt  
fresh cracked black pepper

## TOPPINGS

---

fresh mozzarella (cubed, not packed in water)  
fresh basil leaves  
Parmesan cheese  
crushed red pepper flakes

## DIRECTIONS

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1. In a 2-cup measuring cup, proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mixing together with a whisk. Allow to stand undisturbed for approximately 10 minutes. You're looking for foam to form on the water.
2. While yeast is proofing, add flour and salt into the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy add to flour mixture. Add olive oil. Combine all ingredients with mixer on low just until dough pulls away from the sides. Do not overmix. Allow dough to sit on mixer undisturbed for 10 minutes and hydrate. Turn mixer on low again for 1 minute. Remove bowl from mixer, and cover with plastic wrap, allowing dough to rise for 1 hour, or until doubled.
3. Preheat oven to 550 degrees, or your oven's hottest setting.
4. As the oven is heating, prepare the sauce and toppings. In a small bowl combine the tomatoes, garlic, olive oil, salt, and black pepper. Using a paper towel, pat the mozzarella cubes dry to remove excess moisture. Place in a second small

RECIPE CONTINUES



bowl and set aside. Remove the basil leaves from the stems and grate the Parmesan.

5. Turn out dough onto lightly floured surface. Split dough into four pieces, and form into smooth balls. Cover all with a tea towel and allow to rest for 10 minutes.
6. Roll 1 ball of dough into a 12 to 15-inch oval. Dough should be very thin. Sprinkle baking sheet with semolina, and transfer dough to pan. Brush the dough lightly with olive oil. Add tomato sauce to center of dough, leaving a 1/2-inch border around edges. Use the back of a spoon to spread evenly. Lightly sprinkle Parmesan over the sauce. Add a quarter of the cubed mozzarella

evenly over the entire flatbread. Tear a few of the basil leaves, and add to the top of the flatbread, distributing evenly.

7. Bake for 7 to 8 minutes, or until the crust is golden and the cheese is bubbling and browned.
8. Remove from oven, top with more fresh basil, Parmesan, and crushed red pepper flakes. Cut into wedges or squares using rotary blade or sharp knife and serve immediately.

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Yield: 4 flatbreads

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Prep time: 1 hour

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Inactive time: 2 hours

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Bake time: 7 to 8 minutes each

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# The Ultimate Cinnamon Rolls

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When I think of the perfect cinnamon roll, I think of dough with a great flavor and texture, not too sweet, but with robust cinnamon filling and a cream cheese frosting befitting any cake. The ultimate indulgence!

## INGREDIENTS

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2 tablespoons active dry yeast  
2 1/2 cups warm water  
2 to 2 1/2 pounds bread flour  
2 tablespoons kosher salt  
1/3 cup white sugar  
1/3 cup canola oil  
2 tablespoons distilled white vinegar  
Cinnamon Filling (page 101)  
Cream Cheese Frosting (page 92)

## DIRECTIONS

---

1. In a 4-cup measuring cup, proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mixing together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You are looking for foam to form on the water.
2. While yeast is proofing, add flour, salt, sugar, oil, and vinegar into the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy, add to flour mixture, and mix on low speed until dough comes together. If dough is not pulling away from the sides of the bowl, add a little more flour at a time until it does. Once dough pulls away cleanly from the sides of the bowl, stop mixing and wait 10 minutes for dough to hydrate.
3. Using the mixer, knead dough just until it pulls away from sides of bowl. Turn out dough into a large greased bowl, and cover with plastic wrap. Allow to rise for 1 hour or until dough doubles in size. This will take less time in warmer conditions and more time in colder conditions.
4. Take this time to make cinnamon filling on page 101.

---

Yield: 1 dozen cinnamon rolls

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Prep time: 1 hour

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Inactive time: 2 hours

---

Bake time: 20 to 22 minutes

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Time: 3 1/2 hours

---

RECIPE CONTINUES

5. Turn out dough onto floured surface. Gently form into an oval. Dough should be horizontal to you so as you roll, you'll end up with a horizontal rectangle. Pat dough flat with your hands first to release the air. Roll dough into a rectangle, correcting as necessary until dough measures approximately 30 inches wide and 20 inches tall. Spread filling over dough using spatula (or bowl scraper), taking care to leave 1 inch along the top edge clean so it will seal when rolled.
6. Begin rolling the dough into a tight coil, starting at one corner and working across. When you get to the other end, work back the other way, tugging lightly as you go to ensure the roll is tight. Continue this pattern until you reach the top. Pull the top edge over, stretching slightly and sealing it to the rest of the roll. Stretch the long roll a bit to even out any thick areas.
7. Preheat oven to 400 degrees. Using a sharp knife, trim the two ends of the dough and discard. Then measure and cut the roll in half. Cut each half in half so you have four equal sections. Cut each of those sections into thirds so you have twelve equal rolls. Carefully transfer rolls to three 8 x 8-inch pans that have been sprayed with nonstick spray. Cover with plastic wrap and allow to rise until rolls double in size (approximately 15 to 20 minutes).
8. Bake for 20 to 22 minutes, or until tops are golden brown and bounce back when pressed lightly.

#### Tips:

1. Rolling out the dough into a rectangle can be tricky. If you find that as you are rolling, your dough tends to resist rolling easily, it's letting you know it is overworked. Allow it to rest for 2 minutes, and then continue rolling. The gluten in the dough should be relaxed enough to cooperate.
2. As you're rolling up the dough into the log shape, you may find that it begins to roll unevenly like a rug sometimes does. Stretch the unrolled dough even with the rolled part and continue rolling up.
3. If you find that your log is thicker in some parts and thinner in others, you can stretch the log longer to thin out the thicker parts, or bunch up in the areas that are thinner. This will help you achieve a more consistent thickness throughout.

# Pineapple Upside-Down Cinnamon Rolls

What happens when you combine the nostalgia of a pineapple upside-down cake and the classic cinnamon roll is nothing short of pure magic. The acidity and fruitiness of the pineapple balances the spicy sweetness of the cinnamon and brown sugar, creating an exciting marriage of two iconic desserts.

## INGREDIENTS

1 pound 10 ounces all-purpose flour  
1/2 teaspoon ground nutmeg  
1 tablespoon kosher salt  
1 tablespoon active dry yeast  
1/2 cup white sugar  
1/4 cup (1/2 stick) salted butter, cubed and softened  
2 large eggs, room temperature  
2/3 cup warm water  
1 cup whole milk, warmed

## FILLING

Cinnamon Filling (page 101)  
2 cans sliced pineapples  
1 small jar maraschino cherries  
1/4 cup (1/2 stick) butter, melted  
1 cup dark brown sugar  
1/4 cup pineapple juice  
1 teaspoon vanilla extract

## DIRECTIONS

1. Add flour, nutmeg, salt, yeast, and sugar into the bowl of an electric mixer fitted with the dough hook attachment and combine. Add butter cubes to flour mixture and mix for 2 minutes.
2. Add eggs, water (no hotter than 115 degrees), and milk, and combine until dough is soft and stretchy and there are no lumps of butter. Add more flour if necessary so dough will pull away from sides of bowl.
3. Let rest for 5 to 10 minutes until you can see some rise. In the mixer, knead for 1 minute until dough pulls away from sides again. Turn out dough into a greased container to rise until doubled in size. Form the dough into an oval. Let dough rest for 5 minutes before rolling out.
4. Make the cinnamon filling on page 101.
5. Prepare three 8 x 8-inch baking pans. If you're using disposable pans, place on a baking sheet for stability and to catch drips. Spray with nonstick spray, and put four pineapple rounds, two by two, in each tray. Place a maraschino cherry in the center of each pineapple round.

RECIPE CONTINUES

6. Roll out dough into a large rectangle, approximately 30 inches wide by 24 inches. Fill with cinnamon filling, leaving a 1-inch bare strip along top edge to seal. Roll tightly and seal by pinching dough together.
  7. Make sure that the thickness of the roll is consistent throughout the entire length by stretching or bunching dough. Using a sharp knife, trim ends with a rock-and-lift motion. Cut the roll in half. Then cut each half in half again to get quarters. Then cut each piece into thirds to get 12 rolls total. Place each roll directly on top of the pineapple rounds.
  8. Whisk together the melted butter, brown sugar, pineapple juice, and vanilla in a small bowl, and scoop over each of the cinnamon rolls, spreading so it drips down the sides.
  9. Allow the rolls to rise for 30 minutes. Place an oven-proof dish containing 1 to 2 inches of water on the bottom rack of the oven to create a steam bath. Preheat the oven to 375 degrees the last 10 minutes before the rolls are ready to bake.
  10. When rolls have finished rising, bake for 25 to 35 minutes. Allow to cool for 10 minutes, and carefully turn rolls out of their pans onto another baking sheet. Be careful to ensure pineapples stay on top of each of the cinnamon rolls when removed from pan. Serve immediately.
- 
- Yield: 12 cinnamon rolls
- 
- Prep time: 30 minutes
- 
- Inactive time: 2 hours
- 
- Bake time: 20 to 25 minutes
-

# Apple Streusel Cinnamon Rolls

---

If an apple streusel pie married a cinnamon roll, this would be their happily ever after. Tart apples balance the sweetness of the ultimate cinnamon roll crowned with a crumbly streusel.

## INGREDIENTS

---

2 1/2 cups warm water  
2 tablespoons active dry yeast  
2 to 2 1/2 pounds bread flour  
2 tablespoons kosher salt  
6 tablespoons white sugar  
1/3 cup canola oil  
2 tablespoons distilled white vinegar

## APPLE FILLING

---

Cinnamon Filling (page 101)  
2 Granny Smith apples, peeled and diced  
1/4 cup brown sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg

## CINNAMON CRUMBLE

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1 cup dark brown sugar  
1/2 cup all-purpose flour  
1/4 cup (1/2 stick) butter, melted  
1 teaspoon ground cinnamon

## DIRECTIONS

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1. In a 4-cup measuring cup, proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mixing together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You're looking for foam to form on the water.
2. While yeast is proofing, add flour, salt, sugar, oil, and vinegar into the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy, add to flour mixture, and mix on low speed until dough comes together. If dough is not pulling away from the sides of the bowl, add a little more flour at a time until it does. Once dough pulls away from the sides, stop mixer and wait 10 minutes for dough to hydrate.
3. Using mixer, knead dough just until it pulls away from sides of bowl. Turn out dough into a large greased bowl, and cover with plastic wrap. Allow to rise for 1 hour or until dough doubles in size. This will take less time in warmer conditions and more time in colder conditions.
4. Make cinnamon filling on page 101.
5. Peel and dice Granny Smith apples, and toss with brown sugar, cinnamon, cloves, ginger, and nutmeg in a separate bowl.

RECIPE CONTINUES

6. In another bowl make the cinnamon crumble by mixing together brown sugar, flour, melted butter, and cinnamon.
7. Turn out dough onto floured surface. And gently form into an oval. Dough should be horizontal to you, so as you roll, you'll end up with a horizontal rectangle. Pat dough flat with your hands first to release the air. Create a valley in the middle of the dough along the length of the dough. Then begin to roll side to side starting from the middle (once each way), and then roll toward you and away from you, starting at the middle point. Try to maintain the rectangular shape, correcting as necessary until dough measures approximately 30 inches wide by 20 inches. The more even your rectangle, the more equal each cinnamon roll will be.
8. Spread cinnamon filling over dough using spatula (or bowl scraper), taking care to leave 1 inch along the top edge clean so it will seal when rolled. Sprinkle apples over cinnamon filling. Begin rolling the dough into a tight coil, starting at one corner and working across. When you get to the other end, work back the other way, tugging lightly as you go to ensure the roll is tight. Continue this pattern until you reach the top. Pull the top edge over, stretching slightly and sealing it to the rest of the roll. Stretch the long roll a bit to even out any thick areas.
9. Using a sharp knife, trim the two ends and discard. Then measure and cut the roll in half. Cut each half in half so you have four equal sections. Cut each of those sections into thirds so you have twelve equal rolls. Carefully transfer rolls to three 8 x 8-inch baking pans that have been sprayed with nonstick spray. Liberally sprinkle cinnamon crumble over the rolls. Cover with plastic wrap and allow to rise approximately 15 to 20 minutes.
10. Place an oven-proof dish containing 1 to 2 inches of water on the bottom rack of the oven to create a steam bath. Preheat oven to 400 degrees. Bake for 20 to 22 minutes. Allow to cool 10 minutes before serving.

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Yield: 12 rolls

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Prep time: 30 minutes

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Inactive time: 2 hours

---

Bake time: 20 minutes

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# Cream Cheese Rolls

---

Cream cheese frosting is great for many things (namely cake, cinnamon rolls, and even as a midnight snack with a spoon), but what if you baked the frosting into a cinnamon roll, but without the cinnamon? This was a thought I had early one morning at the bakery, and after the first dozen came out of the oven, it was clear these were going to be super addictive. Customers soon dubbed them “crack rolls,” and they more than stand up to their name. The key to making these easier to construct is to have cold frosting. Not so cold that it’s completely impossible to spread, but cold enough that it’s not slippery. A fine line that will make all the difference.

## INGREDIENTS

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Cream Cheese Frosting  
(page 92), cold  
2 tablespoons active dry yeast  
2 1/2 cups warm water  
2 to 2 1/2 pounds bread flour  
2 tablespoons kosher salt  
6 tablespoons white sugar  
1/3 cup canola oil  
2 tablespoons distilled white  
vinegar  
powdered sugar

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Yield: 12 cinnamon rolls

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Prep Time: 30 minutes

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Inactive time: 2 hours

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Bake Time: 20 to 22 minutes

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## DIRECTIONS

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1. Start by making cream cheese frosting (recipe on page 92), and place in the freezer for approximately 20 minutes. You can also make it the day before, refrigerate overnight, and take out before you begin to make the dough.
2. In a 4-cup measuring cup, proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mixing together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You’re looking for foam to form on the water.
3. While yeast is proofing, add flour, salt, sugar, oil, and vinegar to the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy, add to flour mixture, and mix on low speed until dough comes together. If dough is not pulling away from the sides of the bowl, add a little more flour at a time until it does. Once dough pulls away from the sides, stop mixer and wait 10 minutes for dough to hydrate.

RECIPE CONTINUES



4. Using the mixer, knead dough just until it pulls away from sides of bowl. Turn out dough into a large greased bowl, and cover with plastic wrap. Allow to rise for 1 hour or until dough doubles in size. This will take less time in warmer conditions and more time in colder conditions.
5. Turn out dough onto floured surface, and gently form into an oval. Dough should be horizontal to you, so as you roll, you'll end up with a horizontal rectangle. Pat dough flat with your hands first to release the air. Create a valley in the middle of the dough along the length of the dough. Then begin to roll side to side starting from the middle (once each way), and then roll toward you and away from you, starting at the middle point. Try to maintain the rectangular shape, correcting as necessary until dough measures approximately 30 inches wide by 20 inches. The more even your rectangle, the more equal each cinnamon roll will be.
6. Spread frosting over dough using spatula (or bowl scraper), taking care to leave 1 inch along the top edge clean so it will seal when rolled.
7. Begin rolling the dough into a tight coil, starting at one corner and working across. When you get to the other end, work back the other way, tugging lightly as you go to ensure the roll is tight. Continue this pattern until you reach the top. Pull the top edge over, stretching slightly and sealing it to the rest of the roll. Stretch the long roll a bit to even out any thick areas.
8. Fill a small oven-safe dish with water to create steam, and place on the bottom rack. Preheat oven to 400 degrees.
9. Using a sharp knife, trim the two ends of the dough and discard. Then measure and cut the roll in half. Cut each half in half so you have four equal sections. Cut each of those sections into thirds so you have twelve equal rolls. Carefully transfer rolls to three 8 x 8-inch baking pans that have been sprayed with nonstick spray. Cover with plastic wrap and allow to rise approximately 15 to 20 minutes.
10. Bake for 22 minutes, or until tops are golden brown and bounce back when pressed lightly. Using a sifter, sprinkle powdered sugar over the tops of the rolls and serve warm.

# Maple Pecan Cinnamon Rolls

---

Pure maple syrup and chopped pecans take the ultimate cinnamon rolls to the next level.

## INGREDIENTS

2 tablespoons active dry yeast  
2 1/2 cups warm water  
2 to 2 1/2 pounds bread flour  
2 tablespoons kosher salt  
1/3 cup white sugar  
1/3 cup canola oil  
2 tablespoons distilled white vinegar

## FILLING

1 cup (2 sticks) butter, softened  
2 cups dark brown sugar  
1/4 cup pure maple extract  
1/4 cup ground cinnamon  
1 tablespoon vanilla extract  
1 cup pecans, chopped

## ICING

1/4 cup pure maple syrup  
1 cup powdered sugar  
1/4 teaspoon pure maple extract

## DIRECTIONS

1. In a 4-cup measuring cup, proof yeast by adding warm water (no hotter than 115 degrees) to yeast and mixing together with a whisk. Allow to sit undisturbed for approximately 10 minutes. You are looking for foam to form on the water.
2. While yeast is proofing, add flour, salt, sugar, oil, and vinegar to the bowl of an electric mixer fitted with the dough hook attachment. Once yeast has become foamy, add to flour mixture, and mix on low speed until dough comes together. If dough is not pulling away from the sides of the bowl, add a little more flour at a time until it does. Once dough pulls away cleanly from the sides of the bowl, stop mixing and wait 10 minutes for dough to hydrate.
3. Using the mixer, knead dough just until it pulls away from sides of bowl. Turn out dough into a large greased bowl, and cover with plastic wrap. Allow to rise for 1 hour or until dough doubles in size. This will take less time in warmer conditions and more time in colder conditions.
4. Take this time to make cinnamon roll filling in your electric mixer.

RECIPE CONTINUES

5. Turn out dough onto floured surface. Gently form into an oval. Dough should be horizontal to you, so as you roll, you'll end up with a horizontal rectangle. Pat dough flat with your hands first to release the air. Roll dough into a rectangle, correcting as necessary until dough measures approximately 30 inches wide by 20 inches. Spread filling over dough using spatula (or bowl scraper), taking care to leave 1 inch along the top edge clean so it will seal when rolled.
  6. Begin rolling the dough into a tight coil, starting at one corner and working across. When you get to the other end, work back the other way, tugging lightly as you go to ensure the roll is tight. Continue this pattern until you reach the top. Pull the top edge over, stretching slightly and sealing it to the rest of the roll. Stretch the long roll a bit to even out any thick areas.
  7. Preheat oven to 400 degrees. Using a sharp knife, trim the two ends and discard. Then measure and cut the roll in half. Cut each half in half so you have 4 equal sections. Cut each of those sections into thirds so you have 12 equal rolls. Carefully transfer rolls to three 8 x 8-inch pans that have been sprayed with nonstick spray. Cover with plastic wrap and allow to rise until rolls double in size (approximately 15 to 20 minutes). Bake for 20 to 22 minutes, or until tops are golden brown and bounce back when pressed lightly.
- 
- Yield: 12 cinnamon rolls
- 
- Prep time: 45 minutes
- 
- Inactive time: 2 hours
- 
- Bake time: 20 to 22 minutes
- 
- Time: 3 1/2 hours
-

# Cinnamon Roll Bread Pudding

---

Similar to a French toast casserole, bread pudding is a fantastic way to use up odds and ends of breads, making it a very economical dish. On the rare occasion that we had leftover cinnamon rolls at the bakery, they made their way into this Saturday special. Whether you use cinnamon rolls, brioche, or another type of sweet bread, this will surely be a crowd pleaser.

## BREAD PUDDING

---

- 4 large eggs
- 2 cups whole buttermilk
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup white sugar
- 2 tablespoons honey bourbon or whiskey
- 1/2 cups pecans, chopped (optional)
- 8 cups cinnamon rolls or brioche, cubed
- 2 tablespoons turbinado sugar

## BOURBON SAUCE

---

- 1/4 cup (1/2 stick) butter
- 3 tablespoons heavy cream
- 1/2 cup dark brown sugar
- 2 tablespoons honey bourbon or whiskey

## DIRECTIONS

---

1. For the bread pudding, prepare a 9 x 13-inch pan with nonstick spray.
2. In a large bowl whisk together eggs, buttermilk, vanilla, cinnamon, nutmeg, white sugar, and bourbon. Stir in pecans, and then fold in cubed cinnamon rolls or bread, coating evenly.
3. Pour bread mixture into prepared pan, cover tightly in plastic wrap, and refrigerate overnight, or at least 8 hours.
4. Preheat oven to 350 degrees. Remove bread pudding from refrigerator and remove plastic wrap. Sprinkle with turbinado sugar and bake 30 to 40 minutes.
5. To make bourbon sauce, in a saucepan over medium-low heat, combine butter, heavy cream, brown sugar, and bourbon. Simmer until thickened, stirring frequently. Remove from heat, cool slightly, and drizzle over bread pudding to serve.

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Yield: One 9 x 13-inch pan

---

Prep time: 10 minutes

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Inactive time: 8 hours

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Bake time: 30 to 40 minutes

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# Orange Blueberry Muffins

---

The key to a memorable blueberry muffin is a little orange zest. While these muffins are delicious even without the zest, it adds a cheery element of surprise. Liners can be used in your pan, but I find the extra crispiness of the muffins baked in a greased pan creates an extra-toasty element.

## INGREDIENTS

---

2 cups plus 2 tablespoons all-purpose flour, divided  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon kosher salt  
3/4 cup (1 1/2 sticks) salted butter, softened  
1 1/3 cups white sugar  
3 large eggs  
2 teaspoons vanilla extract  
1 cup Greek yogurt  
zest of one orange  
2 cups blueberries, divided

---

Yield: 18 to 20 standard-size muffins

---

Prep time: 15 minutes

---

Bake time: 18 to 20 minutes

---

## DIRECTIONS

---

1. Preheat oven to 375 degrees with rack placed in the center of the oven.
2. In a large bowl mix together 2 cups flour, baking soda, baking powder, and salt with a whisk.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar, first on low to combine, and then on high for 5 minutes until light and fluffy. The color should be almost completely white. Scrape down sides of the bowl.
4. Add eggs one at a time, beating after each addition. Scrape sides of the bowl to check for even consistency.
5. Add vanilla, Greek yogurt, and orange zest, and mix on low until fully combined.
6. Add flour mixture and mix just until fully combined. Remove bowl from mixer and fold gently, checking for any runny spots. Texture should resemble really soft ice cream.
7. Dredge 1 1/2 cups of rinsed and drained blueberries in 2 tablespoons of flour. Gently fold dredged berries into muffin batter, taking care not to burst any berries.

RECIPE CONTINUES

8. Scoop batter into greased muffin tins. Don't overfill. You should have approximately 20 muffins. Bake for 18 to 20 minutes, or until a toothpick comes out clean.
9. Cool for 10 minutes, then move muffins to a cooling rack, and allow to cool completely before storing.

# Apple Cardamom Muffins

---

Cardamom breaks away from the traditional, giving these apple muffins a more exotic, toasty twist. Granny Smith apples and Greek yogurt add a slight tartness, making these muffins sweet, but not too sweet.

## INGREDIENTS

---

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon kosher salt  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cardamom  
1/4 teaspoon allspice  
3/4 cup (1 1/2 sticks) butter,  
softened  
1 1/3 cups white sugar  
3 large eggs  
2 teaspoons vanilla extract  
1 cup Greek yogurt  
1 Granny Smith apple

## CRUMBLE

---

1 cup dark brown sugar  
1/2 cup all-purpose flour  
1/4 cup (1/2 cup) butter, melted  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cardamom

## DIRECTIONS

---

1. Preheat oven to 375 degrees with a rack placed in the center position.
2. In a large bowl whisk together flour, baking soda, baking powder, salt, cinnamon, cardamom, and allspice.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar first on low to combine, and then on high for 5 minutes or until light and fluffy. The color should be almost completely white. Scrape down sides.
4. In a separate bowl whisk eggs and vanilla together, then add to flour mixture. Combine on low, then mix on high. Scrape sides of the bowl to make sure mixture is fully combined.
5. Add Greek yogurt, then mix on low until combined. Peel, core, and cut apple into 1/2-inch cubes. Add apples and mix again on low, then scrape bowl again to ensure complete mixing.
6. Add flour mixture and combine just until you don't see any more flour. Remove bowl from electric mixer, and using spatula, fold a few times, checking for even mixing. There's a fine line between overmixing and even incorporation, so don't overmix, but ensure that the texture is uniform throughout.

INGREDIENTS CONTINUE

RECIPE CONTINUES

### ICING (OPTIONAL)

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apple juice  
powdered sugar

7. Scoop batter into muffin tins lined with muffin cups.
8. In a bowl mix together brown sugar, flour, melted butter, cinnamon, and cardamom and sprinkle crumble on top.
9. Bake for 25 to 30 minutes until toothpick inserted in the middle comes out clean.
10. For the icing, in a small bowl mix together apple juice and powdered sugar, and drizzle over the muffins once baked and cooled. Icing should be thick enough that it doesn't run clear.

---

Yield: 18 muffins

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Prep time: 15 minutes

---

Bake time: 25 to 30 minutes

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# Brioche French Toast with Kumquat Whipped Cream

---

Brioche is undeniably one of the best French toast breads there is. Buttery, soft, and sweet, it's perfection. However, the cinnamon braided brioche takes this bread to the next level. Topped with kumquat whipped cream, it's heaven on a plate.

## INGREDIENTS

---

6 large eggs  
2 cups half-and-half  
1 teaspoon vanilla extract  
2 tablespoons honey, warmed  
1/2 teaspoon ground cinnamon  
1 loaf brioche, 3/4 to 1-inch slices  
1/2 cup (1 stick) butter

## WHIPPED CREAM

---

2 cups heavy whipping cream  
2 tablespoons powdered sugar  
1 teaspoon vanilla extract  
3 to 4 tablespoons kumquat jam or marmalade

---

Yield: 8 to 10 slices

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Prep time: 10 minutes

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Cook time: 15 to 20 minutes

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## DIRECTIONS

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1. In a large bowl whisk together eggs, half-and-half, vanilla, honey, and cinnamon, and pour into a shallow pan. Dip bread into pan for 20 to 30 seconds on each side, allowing bread to absorb mixture.
2. Heat a large skillet or griddle over medium-low heat. Melt 2 tablespoons of butter, coating skillet evenly.
3. Add two slices at a time into the skillet, or four on a griddle, and cook until golden brown, approximately 2 to 3 minutes per side. Remove from the heat and keep warm on a rack in the oven until all the slices have been cooked. Serve immediately.
4. To make whipped cream, using either an electric or hand mixer, add cream, powdered sugar, and vanilla to a bowl, and beat until soft peaks form. Add kumquat jam and beat until peaks stiffen. Don't overmix. Serve over French toast with additional kumquat jam.

# Walnut Blue Cheese Scones

---

Blue cheese may not traditionally be a breakfast or brunch ingredient; however, combined with the earthiness of walnuts and the sweetness of honey or fig preserves, it creates the perfect symphony of flavor that is both savory and sweet.

## INGREDIENTS

---

2 cups all-purpose flour  
1/4 cup white sugar  
1/2 teaspoon kosher salt  
2 1/2 teaspoons baking powder  
1/2 cup (1 stick) salted butter,  
frozen  
1/2 cup buttermilk, cold  
1 large egg  
1/4 cup honey, warmed  
1/2 cup walnuts, chopped finely  
1 cup blue cheese, crumbled

## DIRECTIONS

---

1. In a bowl whisk together flour, sugar, salt, and baking powder.
2. Grate frozen butter and toss in flour mixture. Refrigerate while preparing the rest of the ingredients.
3. In a separate bowl whisk together buttermilk, egg, and warm honey.
4. Toss the walnuts and blue cheese into the flour mixture.
5. Mix the buttermilk mixture into the flour mixture, stirring just until everything completely comes together.
6. Turn out dough onto a clean, heavily floured work surface. Flour the top of the dough, and form dough into an 8-inch disk. Cut the disk into eight equal wedges. Transfer wedges to a baking sheet lined with parchment paper. Brush with buttermilk and refrigerate for 15 minutes.
7. Preheat oven to 400 degrees. Bake scones for 20 to 25 minutes until golden brown. Allow to cool for 10 minutes before moving to a cooling rack. Serve with butter and honey or fig preserves.

---

Yield: 8 scones

---

Prep time: 10 minutes

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Bake time: 20 to 25 minutes

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# Carrot Cake Scones

---

I love a great carrot cake. I also love a great scone. This mash-up gives you the best of both worlds. Most scone recipes call for white sugar, but I found that bringing brown sugar into the mix creates a wonderfully toasty flavor that plays really well with the carrot. Golden raisins add great flavor too, but if you're not a fan of raisins, you can replace with more walnuts. Just remember to keep the pieces small so cutting the wedges isn't challenging.

## INGREDIENTS

---

2 1/4 cups all-purpose flour  
1/4 cup brown sugar  
1/4 cup white sugar  
1/2 teaspoon kosher salt  
2 1/2 teaspoons baking powder  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/2 cup (1 stick) butter, frozen  
1/2 cup buttermilk, cold  
1 large egg  
1 1/2 teaspoons vanilla extract  
1 cup shredded carrot  
1/4 cup chopped walnuts  
1/4 cup golden raisins

## GLAZE

---

1 cup powdered sugar  
1 to 2 tablespoons buttermilk  
1/2 teaspoon vanilla

## DIRECTIONS

---

1. In a large bowl whisk together flour, brown sugar, white sugar, salt, baking powder, nutmeg, and cinnamon.
2. Grate frozen butter and toss in the flour mixture. Refrigerate to keep cold while you prep the rest of the ingredients.
3. In a separate bowl whisk together buttermilk, egg, and vanilla.
4. Toss shredded carrot, walnuts, and raisins in flour mixture. Add buttermilk mixture to flour mixture, and stir with a spatula until almost all of the flour is worked in.
5. Turn out dough onto a clean, heavily floured work surface. Using a bench scraper, begin to fold the dough, pressing down after each fold, and flouring to keep from sticking. Form dough into an 8-inch round disk. Use bench scraper to cut disk into eight equal wedges. Transfer wedges to baking sheet lined with parchment paper. Brush wedges with buttermilk and refrigerate for 15 minutes.

RECIPE CONTINUES

---

Yield: 8 scones

---

Prep time: 10 minutes

---

Bake time: 20 to 25 minutes

---

6. Preheat oven to 400 degrees. Bake scones for 20 to 25 minutes. Allow to cool for 10 minutes before moving to a cooling rack.
7. To make glaze, in a bowl whisk together the powdered sugar, buttermilk, and vanilla. Consistency should be thick, but still pourable. Drizzle glaze over scones.

# Lemon Poppyseed Scones

---

I love how fresh and lemony these are. With lemon zest baked into the scones and drizzled with a lemon juice icing, these pack a big punch. Using a buttery classic scone recipe, these come together super quick and will make you glad lemons are available all year long. Serve with raspberry jam for extra goodness!

## INGREDIENTS

---

2 cups all-purpose flour  
1/2 cup white sugar  
1/2 teaspoon kosher salt  
2 1/2 teaspoons baking powder  
zest of 2 lemons  
1 teaspoon poppyseeds  
1/2 cup (1 stick) salted butter,  
frozen  
1/2 cup buttermilk, cold  
1 large egg

## ICING

---

2 to 3 tablespoons fresh lemon  
juice  
1 cup powdered sugar

## DIRECTIONS

---

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
2. In a bowl whisk together flour, sugar, salt, baking powder, lemon zest, and poppyseeds. Grate frozen butter into flour mixture, toss, and set aside.
3. In a small bowl whisk together buttermilk and egg. Add to the flour mixture and stir just until it comes together. Do not overmix.
4. Pour dough onto a floured work surface. Flour the top of the dough and form into an 8-inch round disk. Cut dough into eight equal wedges, and transfer to the baking sheet. Brush with more buttermilk.
5. Bake for 20 to 25 minutes or until golden brown. Allow to cool completely on a rack before glazing.
6. To make icing, in a bowl whisk together lemon juice and powdered sugar. The consistency should be thick yet pourable.

---

Yield: 8 scones

---

Prep time: 15 minutes

---

Bake time: 25 minutes

---

# Cranberry Orange Scones

---

While many associate the flavors of cranberry and orange with Christmas, these scones are amazing all year round. Bright and citrusy, these buttery scones are made with dried cranberries and orange zest.

Be sure to keep all of your ingredients cold for the best results.

## INGREDIENTS

---

2 cups all-purpose flour  
1/2 cup white sugar  
1/2 teaspoon kosher salt  
2 1/2 teaspoons baking powder  
zest of 2 oranges  
1/2 cup dried cranberries  
1/2 cup (1 stick) salted butter,  
frozen  
1/2 cup buttermilk, cold  
1 1/2 teaspoons vanilla extract  
1 large egg

## ICING

---

2 to 3 tablespoons fresh  
orange juice  
1 cup powdered sugar

## DIRECTIONS

---

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
2. In a bowl whisk together flour, sugar, salt, baking powder, orange zest, and cranberries. Grate frozen butter into flour mixture, toss, and set aside.
3. In a separate bowl whisk together buttermilk, vanilla, and egg. Add to the flour mixture and stir just until it comes together. Do not overmix.
4. Pour dough onto a floured work surface. Flour the top of the dough, and form into an 8-inch round disk. Cut dough into eight equal wedges, and transfer to the baking sheet. Brush with more buttermilk.
5. Bake for 20 to 25 minutes or until golden brown. Allow to cool completely on a rack before glazing.
6. To make icing, in a bowl whisk together orange juice and powdered sugar. The consistency should be thick yet pourable.

---

Yield: 8 scones

---

Prep time: 15 minutes

---

Bake time: 25 minutes

---

# Buttermilk Biscuits

---

It seems everyone's grandmother has the most perfect buttermilk biscuit recipe. Achieving buttery, flaky pillows of deliciousness is as much about the technique as it is about the ingredients. The key to a great biscuit is frozen grated butter and not overworking the dough. Stirring in the buttermilk just until everything comes together will ensure the dough is not overworked. Folding the dough a couple times will increase the amount of flaky layers in each biscuit. And using a mixture of fats helps prevent the biscuits from becoming dry and allows them to be reheated.

## INGREDIENTS

---

3  $\frac{3}{4}$  cups all-purpose flour  
2 tablespoons white sugar  
4 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon kosher salt  
 $\frac{1}{4}$  cup shortening  
1 cup (2 sticks) butter, frozen  
and grated  
1  $\frac{1}{2}$  cups whole buttermilk,  
cold

## DIRECTIONS

---

1. Preheat oven to 425 degrees.
2. In a large bowl mix together flour, sugar, baking soda, baking powder, and salt.
3. Add shortening. Using a pastry cutter, break up shortening until dough resembles pea-size pieces. Add grated, frozen butter, and toss together in the flour mixture.
4. Add cold buttermilk and stir together until just combined. Do not overmix.
5. Pour out dough onto a floured surface, and sprinkle with a bit more flour. Pat into a rectangle about 1 inch thick. Fold dough into thirds, and pat to 1-inch thickness again. Cut into squares or use a biscuit cutter to make circular biscuits.
6. Place biscuits close together on a baking sheet or in a large cast-iron skillet. Brush tops with buttermilk and bake for 15 minutes. Serve biscuits warm with butter and honey.

---

Yield: approximately 12 biscuits

---

Prep time: 15 minutes

---

Bake time: 15 minutes

---

# Strawberry Shortcake on Buttermilk Biscuits

---

Growing up, I always thought strawberry shortcake meant macerated berries over buttermilk biscuits. No little sponges shaped into cups or leftover angel food cake. It was always biscuits. One of the many things I love about this dessert is how economical it is. Usually, this treat was a way to use leftover biscuits from that morning's breakfast with slightly whipped fresh cream poured over the top. In this recipe, a stiffer fresh whipped cream is used, but if you're old school, just whip the cream ingredients together slightly. It's fantastic that way too.

## INGREDIENTS

---

1 pound strawberries  
1/4 cup white sugar  
1 teaspoon lemon zest

## WHIPPED CREAM

---

1 pint heavy whipping cream  
2 tablespoons powdered sugar  
1 teaspoon vanilla extract  
Buttermilk Biscuits (page 65)

## DIRECTIONS

---

1. To prepare the strawberries, clean, hull, and quarter them, and place in a large bowl. Sprinkle sugar and lemon zest on top, and toss until evenly coated. Cover bowl with plastic wrap and allow to macerate for at least 1 hour. Give the berries a final stir before serving.
2. To prepare the cream, using either an electric mixer or hand mixer, pour heavy whipping cream, powdered sugar, and vanilla into a bowl. For whipped cream, mix cream on high until stiff peaks form. For soft cream, beat until cream thickens slightly but is still pourable.
3. Serve a scoop of strawberries and a dollop of cream over warm biscuits.

---

Yield: 8 shortcakes

---

Prep time: 1 hour

---



# Bacon Jalapeño Cheddar Biscuits

---

Let's take the buttermilk biscuits to the next level by adding jalapeño, cheddar, and bacon, which makes these extra savory, spicy, and all-around delicious. To adjust the heat level, you can add or remove some of the jalapeños, or even add a couple shakes of your favorite hot sauce to really heat things up. Be sure to grate your cheese and chop the jalapeños superfine so they don't impede forming.

## INGREDIENTS

---

3 <sup>3</sup>/<sub>4</sub> cups all-purpose flour  
2 tablespoons white sugar  
1 teaspoon baking soda  
4 teaspoons baking powder  
1 teaspoon kosher salt  
2 tablespoons jalapeños,  
finely chopped, plus extra  
jalapeño rounds for garnish  
<sup>1</sup>/<sub>2</sub> cup shredded sharp  
Cheddar cheese  
3 slices cooked bacon, finely  
chopped  
<sup>1</sup>/<sub>4</sub> cup shortening  
1 cup (1 stick) butter, frozen  
and grated  
1 <sup>1</sup>/<sub>2</sub> cups buttermilk, cold

---

Yield: approximately 12 large  
biscuits

---

Prep time: 15 minutes

---

Bake time: 15 minutes

---

## DIRECTIONS

---

1. Preheat oven to 425 degrees.
2. In a large bowl mix together flour, sugar, baking soda, baking powder, salt, jalapeños, Cheddar, and bacon.
3. Add shortening. Using a pastry cutter, break up shortening until the dough resembles pea-size pieces. Add grated, frozen butter, and toss together in the flour mixture. Add cold buttermilk and stir together until just combined. Do not overmix.
4. Pour out dough onto a floured surface, and sprinkle with a bit more flour. Pat into a rectangle about 1 inch thick. Fold dough into thirds, and pat to 1-inch thickness again. Cut into squares or use a biscuit cutter to make circular biscuits.
5. Place biscuits close together on a baking sheet or in a large cast-iron skillet. Brush tops with buttermilk, add jalapeño rounds, and bake for 15 minutes. Serve biscuits warm with butter and honey.

# Asparagus, Pancetta, and Gouda Strata

---

Savory bread pudding takes its most delicious form in the strata. Onions and garlic caramelized in white wine, sautéed asparagus, and pancetta make this dish exciting and flavorful. Put this dish together the night before and wake and bake. Future you will thank you.

## INGREDIENTS

---

2 tablespoons butter  
1 medium onion, sliced  
3 large cloves garlic, minced  
1/4 cup dry white wine  
kosher salt  
3 sprigs fresh thyme  
1 bunch asparagus, ends trimmed  
and cut into 1-inch pieces  
fresh cracked black pepper  
12 large eggs  
3 cups whole milk  
1 1/2 cups shredded aged white  
Cheddar  
1 1/2 cups shredded Gouda  
8 cups brioche or other soft  
bread, cubed  
4 ounces pancetta, finely sliced

---

Yield: 12 to 14 servings

---

Prep time: 30 minutes

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Inactive time: 8 hours

---

Bake time: 1 hour 20 minutes

---

## DIRECTIONS

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1. In a large skillet melt the butter and cook the onions on medium-low until translucent. Adjust heat to low, add garlic, wine, and a pinch of salt. Allow mixture to cook down until onions are caramelized. Add thyme leaves and asparagus. Cook until asparagus is bright green, approximately 3 to 5 minutes. Add salt and pepper to taste. Remove from heat and set aside to cool for 10 minutes.
2. In a large bowl whisk together eggs and milk. Add 1 cup each of the Cheddar and Gouda. Fold in the bread, making sure it's fully coated. Add the asparagus mix and pancetta, and stir until fully combined.
3. Pour mixture into a greased 9 x 13-inch pan, and sprinkle remaining cheese on top. Wrap tightly in plastic wrap, and refrigerate overnight, or for at least 8 hours.
4. Preheat oven to 350 degrees. Remove plastic wrap, cover top with foil, and bake for 30 minutes. Remove foil, and bake for an additional 40 to 50 minutes, or until top is nicely browned and egg is cooked through.
5. Allow to cool for 10 minutes before serving.

# Gruyere-Crusted Savory French Toast with Tomatoes

---

One of life's greatest pleasures is breakfast for dinner. Whether it's waffles, eggs and bacon, frittata, or French toast, there's something about that comfort food that hits the spot. Most of the time, I gravitate toward savory flavors, and really anytime I can find an excuse to eat more cheese, I jump on it. Usually when people think of French toast, they think of sweet toast topped with maple syrup. Taking a similar concept, I removed all the sugar and spice and replaced it with cheese, garlic, and heat.

## INGREDIENTS

---

1 1/2 cups half-and-half (or whole milk)  
3 large eggs  
1/2 cup freshly grated Gruyere or Parmesan cheese, divided  
2 garlic cloves, grated with microplane or minced extremely fine  
1/4 teaspoon salt  
1/4 teaspoon fresh cracked black pepper  
pinch red pepper flakes  
few shakes of hot sauce  
6 to 8 slices of rustic bread  
butter  
olive or canola oil  
grape tomatoes, halved  
1 clove garlic, minced  
fresh basil, sliced thin

## DIRECTIONS

---

1. Set your oven to the warming setting or preheat to 200 degrees and then turn off. You're going to want a warm oven to keep your toasts warm as you finish them.
2. In a bowl whisk together half-and-half, eggs, 1/4 cup Gruyere (or other cheese), garlic, salt, black pepper, red pepper flakes, and hot sauce. Pour the mixture into a wide, shallow dish so it's easier to soak your bread.
3. In a large skillet over medium heat, melt 2 tablespoons of butter and a small splash of olive oil or canola oil. The oil will bring down the smoke point of the butter.
4. Depending on the size of your skillet, cook two to three pieces of bread at a time until each side is golden brown. Move finished pieces to a plate kept in your warm oven while you cook the rest, adding more butter and oil as necessary.

RECIPE CONTINUES

---

Yield: 6 to 8 toasts

---

Prep time: 7 minutes

---

Cook time: 15 to 20 minutes

---

Total time: 22 to 27 minutes

---

5. Once all your toasts are finished and inside the oven, add tomatoes, garlic, and 1 tablespoon of butter to the skillet, and cook until softened and fragrant. You still want tomatoes to hold their shape a bit but be slightly browned on the cut side.
6. Plate the French toast and spoon the tomatoes over top. Add the fresh basil and sprinkle more cheese over the toasts before serving.

# Roasted Red Pepper and Leek Frittata

---

Frittatas are the perfect brunch food. Or breakfast. They are the perfect way to use up leftovers, and the combinations are endless. Here is one of my favorite versions.

## INGREDIENTS

---

1 leek  
1 tablespoon butter  
1 tablespoon olive oil  
1/4 cup onion, diced  
kosher salt  
fresh cracked black pepper  
1/4 cup roasted red peppers,  
chopped  
3 cloves garlic, minced  
8 large eggs  
1/4 cup whole milk  
1/2 cup grated Parmesan  
cheese, divided  
1 small wheel of Brie, sliced

## DIRECTIONS

---

1. Cut leek in half lengthwise, discarding top and roots, clean thoroughly, and slice thinly crosswise to create half-moons.
2. In a 12-inch oven-safe skillet over medium heat, melt butter and olive oil together. Once butter bubbles, add leeks and onions, a pinch of salt and pepper, and cook until translucent. Add peppers and garlic and toss together.
3. In a bowl scramble eggs, then add milk and 1/4 cup Parmesan with a little more salt and pepper, and pour into pan with veggies. Mix together carefully, reduce heat to low, and let sit for a few minutes until eggs are halfway cooked.
4. Sprinkle the rest of the Parmesan over the mixture and arrange Brie on top. Broil in oven on high for 5 minutes, or until eggs are puffed up and cheese is bubbly and browned on top. Wiggle the pan to make sure that the center of eggs is done (it shouldn't wiggle). Set on stove and let cool 10 minutes before cutting. Cut wedges and serve.

---

Yield: 6 to 8 servings

---

Prep time: 20 to 25 minutes

---

Bake time: 5 to 10 minutes

---

# Spanish Tortilla Frittata

---

Taking inspiration from the Spanish tortilla, this frittata uses Yukon gold potatoes for a super creamy texture. The end result is garlicky and buttery in all the right ways. Top with Brie in a brick pattern and fresh green onions for a gorgeous presentation.

## INGREDIENTS

---

4 Yukon Gold potatoes  
1 large, sweet Vidalia onion  
1 tablespoon butter  
1 tablespoon olive oil  
kosher salt  
fresh cracked black pepper  
3 cloves garlic, minced  
8 large eggs  
1/4 cup milk  
1 cup grated Romano cheese,  
divided  
1 wheel of Brie, sliced into thin  
wedges  
green onions, sliced on the  
bias

## DIRECTIONS

---

1. Thinly slice potatoes, then peel and thinly slice onion.
2. In a 12-inch oven-safe skillet over medium heat, melt butter and olive oil together. Once butter bubbles, add onions, some salt and pepper, and cook until translucent.
3. Reduce heat to low, and add potatoes, cooking until potatoes have softened. Add garlic and cook for 5 minutes more.
4. In a large bowl whisk eggs, milk, and 1/2 cup Romano with a little more salt and pepper, and pour into pan with the potatoes. Mix together carefully and let cook for a few minutes until eggs are halfway cooked.
5. Sprinkle the rest of the Romano over the mixture and arrange Brie on top in a brick pattern. Broil in oven on high for 5 minutes, or until eggs are puffed up and cheese is bubbly and browned on top. Wiggle the pan to make sure that the center is done (it shouldn't jiggle).
6. Let cool 10 minutes before cutting. Cut wedges and serve. Garnish with fresh green onions.

---

Yield: 6 to 8 servings

---

Prep time: 20 to 25 minutes

---

Bake time: 5 to 10 minutes

---

# Artichoke, Sun-Dried Tomato, and Goat Cheese Frittata

---

With a quick sauté of artichokes, sun-dried tomatoes, and a bit of garlic, this frittata offers a Mediterranean feel. Melty goat cheese gives a tangy earthiness. This frittata is my go-to for a quick, hearty breakfast when we have vegetarian or gluten-sensitive guests coming for brunch.

## INGREDIENTS

---

1 (14-ounce) can quartered artichoke hearts  
2 tablespoons butter, melted  
2 tablespoons olive oil  
kosher salt  
fresh cracked black pepper  
red pepper flakes  
2 tablespoons sun-dried tomatoes in oil, chopped  
2 large garlic cloves, peeled and minced  
6 to 8 ounces goat cheese, crumbled  
10 to 12 leaves basil, cut thinly  
8 large eggs  
1/4 cup whole milk  
1/2 cup grated Parmesan cheese, divided

---

Yield: 6 to 8 servings

---

Prep time: 20 to 25 minutes

---

Bake time: 5 to 10 minutes

---

## DIRECTIONS

---

1. Drain and roughly chop artichoke hearts.
2. In a 12-inch oven-safe skillet over medium heat, melt butter and olive oil together. Once butter bubbles, add artichokes, a pinch of salt, pepper, and red pepper flakes, and cook until heated through, approximately 5 minutes.
3. Add tomatoes and garlic, and toss together. Reduce heat to low, and cook for 10 minutes. Crumble goat cheese over top of mixture, cover, and let melt. Stir together and add fresh basil.
4. In a bowl whisk together eggs, milk, and 1/4 cup Parmesan with a little more salt and pepper, and pour into pan with tomato mixture. Combine together carefully, reduce heat to low, and let sit for a few minutes until eggs are halfway cooked.
5. Sprinkle the rest of the Parmesan on top, and broil in oven on low for 5 to 10 minutes, or until eggs are puffed up and cheese is bubbly and browned on top. Wiggle the pan to make sure that center of eggs is done (it should not jiggle). Let cool 10 minutes before cutting. Cut into wedges and serve.

# Sausage, Sage, and Potato Breakfast Casserole

---

I love a good breakfast casserole. There are hundreds of different options, but nothing says nostalgia quite like a classic sage-y breakfast sausage and potatoes with cheddar. Golden potatoes add the perfect creamy texture, and a generous amount of fresh cracked pepper adds a nice punch.

## INGREDIENTS

---

1 pound breakfast sausage  
(mild or hot)  
1 tablespoon olive oil  
1 medium onion, chopped fine  
kosher salt  
2 to 3 garlic cloves, minced  
1 tablespoon fresh sage,  
minced  
4 cups golden potatoes, diced  
small (1/4 inch)  
2–3 tablespoons Anaheim or  
poblano pepper, diced  
fresh ground black pepper  
6 large eggs  
1/2 cup whole milk  
1 cup shredded sharp Cheddar  
cheese  
1 cup shredded aged white  
Cheddar cheese

## DIRECTIONS

---

1. Preheat oven to 350 degrees. In a large skillet over high heat, cook the sausage in a tablespoon of olive oil until brown and meat is cooked all the way through. Using a slotted spoon, remove sausage from the skillet. Pour out sausage fat, reserving 2 tablespoons in the pan. Turn heat to medium low and cook the onions until translucent.
2. Add garlic, sage, potatoes, and Anaheim or poblano peppers. Season with a pinch of salt and pepper. Cook, stirring occasionally for 10 minutes.
3. In a separate bowl whisk together eggs and milk. Add both cheeses, reserving 1/4 cup of each, and stir to combine.
4. Pour the egg mixture into the sausage and potatoes, and stir to combine. Remove from heat.
5. Pour into a greased 9 x 13-inch casserole dish, and top with the rest of the cheese.

RECIPE CONTINUES



---

Yield: 8 to 10 servings

---

Prep time: 15 minutes

---

Bake time: 30 to 45 minutes

---

6. Cover with foil and bake for 30 minutes. Then uncover, and bake for an additional 10 minutes, or until potatoes are fully cooked. If you would like your cheese a little browner on top, you can broil on high until desired toastiness is achieved. Allow to cool for 10 minutes before serving.
7. Serve with sliced green onions or avocado and hot sauce.

# Campfire Cake

---

An ode to s'mores, this cake is chocolatey, fudgy, and absolutely amazing with smoky seven-minute frosting. The bonus? You get to toast this frosting with a kitchen torch. Is it optional? Yes. Is it better toasty? Also yes. Will it taste just as good without playing with fire? It will still be delicious. One thing to keep in mind is this frosting is usually best served on the day it's made. This recipe will make three 6-inch round pans, two 8-to 9-inch round pans, or one 9 x 13-inch pan.

## INGREDIENTS

---

2 teaspoons instant coffee  
1/2 cup hot water  
1 3/4 cups brown sugar  
2 cups all-purpose flour  
3/4 cup cocoa powder  
1 1/2 teaspoons baking soda  
2 teaspoons baking powder  
1 teaspoon kosher salt  
3 large eggs  
1 cup buttermilk  
1 tablespoon vanilla extract  
3/4 cup canola or vegetable oil  
crushed graham crackers for  
garnish

---

Yield: 1 cake

---

Prep time: 15 minutes

---

Bake time: 30 minutes

---

## DIRECTIONS

---

1. Dissolve the instant coffee in the hot water, and refrigerate for 10 minutes to bring it to room temperature.
2. Preheat oven to 350 degrees. Grease and line pans with parchment paper.
3. In a large bowl combine brown sugar, flour, cocoa, baking soda, baking powder, and salt.
4. In another bowl whisk together eggs, buttermilk, vanilla, and oil.
5. Pour egg mixture into flour mixture, and mix together until there are no lumps. Pour in coffee, and stir together until smooth. Your batter will be loose.
6. Pour into pans in equal amounts, and bake for 25 to 30 minutes, or until toothpick inserted comes out clean.
7. Allow to cool completely on a wire rack before frosting.
8. Frost completely cool cake. If desired, toast frosting with a kitchen torch once cake is decorated. Add graham cracker crumbs to garnish.

# Apple Maple Pecan Cake

---

Even though this recipe boasts the flavors of autumn, this is one of those cakes that you won't want to wait until fall to make. It reminds me of an apple fritter and a maple donut, but in cake form. Adding pecans takes it up a notch. Walnuts are a great substitute if you don't have pecans. Make sure you really butter and flour your Bundt pan, as those apples love to stick.

## INGREDIENTS

---

1 cup Granny Smith apples,  
peeled and diced  
1 1/4 cups white sugar, divided  
2 1/2 cups all-purpose flour  
1/4 teaspoon baking soda  
3/4 teaspoon baking powder  
3/4 teaspoon salt  
2 teaspoons ground cinnamon  
1/2 teaspoon ground cardamom  
1/4 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
3/4 cup (1 1/2 sticks) butter,  
softened  
1/3 cup dark brown sugar  
2 large eggs  
1 tablespoon vanilla extract  
1 1/4 cups buttermilk  
1 cup pecans, chopped, plus  
more for garnish  
Apple Maple Caramel Glaze  
(page 99)

## DIRECTIONS

---

1. Toss diced apples in 1/4 cup white sugar, and place in a colander. Place the colander in a large bowl, and allow to drain for 1 hour, reserving juice for the glaze.
2. Preheat oven to 350 degrees. Liberally butter and flour a fluted Bundt pan.
3. In a large bowl whisk together flour, baking soda, baking powder, salt, cinnamon, cardamom, nutmeg, and allspice.
4. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter, remaining 1 cup white sugar, and brown sugar. Add eggs one at a time, beating well after each addition.
5. In a small bowl mix vanilla with buttermilk. Alternate adding flour mixture and buttermilk to the mixer, mixing well after each addition.
6. Fold in the drained apples and the pecans by hand until mixed evenly. Spoon the batter into the prepared Bundt pan, and bake for approximately 45 to 50 minutes, or until a toothpick comes out clean.

RECIPE CONTINUES

---

Yield: 1 bundt cake

---

Prep time: 10 minutes

---

Inactive time: 1 hour

---

Bake time: 45 to 50 minutes

---

7. Allow cake to cool for 20 to 30 minutes, then turn out of pan onto cooling rack, and allow to cool completely.
8. Make apple maple caramel glaze on page 99. Drizzle glaze over cooled cake and garnish with pecans.

# Mexican Chocolate Bundt Cake with Ganache

---

One of my favorite ways to take chocolate cake to the next level is to add a bit of heat. In this recipe, ancho chili powder adds the right amount of heat, and coffee intensifies the chocolate flavor, giving it more oomph. Of course, if you aren't a fan of spicy foods, you can use less chili powder, or leave it out altogether. It's still an amazingly decadent chocolate cake!

## INGREDIENTS

---

1 pound (4 sticks) butter,  
softened  
2 cups white sugar  
6 large eggs  
2 teaspoons vanilla extract  
1 tablespoon brewed coffee  
2 ½ cups all-purpose flour  
1 teaspoon kosher salt  
1 teaspoon baking powder  
½ cup Dutch cocoa powder  
½ teaspoon ground ancho  
chili powder (optional)  
¼ cup chopped pistachios

## GANACHE

---

½ cup heavy cream  
1 cup finely chopped dark  
chocolate  
1 teaspoon vanilla extract

## DIRECTIONS

---

1. Preheat oven to 300 degrees with rack placed in the center position in the oven. Grease a fluted Bundt pan, and coat with cocoa powder.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar on low until it makes a paste. Then beat on high until light and fluffy, approximately 5 minutes. Scrape down sides of the bowl occasionally, making sure the texture is consistent throughout.
3. Add eggs one at a time, beating well after each addition. Add vanilla and coffee, and combine.
4. In a separate bowl sift together flour, salt, baking powder, cocoa, and ancho chili powder. Add to egg mixture, and combine just until flour is completely mixed in. Scoop batter into prepared Bundt pan, and spread evenly with a spatula.
5. Bake for 1 hour and 20 minutes, or until a toothpick comes out clean. Allow to cool for 1 hour, then remove from Bundt pan, and allow to cool completely.

RECIPE CONTINUES

---

Yield: 1 bundt cake

---

Prep time: 10 minutes

---

Bake time: 1 hour 20 minutes

---

6. To make ganache, microwave the heavy cream until almost boiling. Pour over chocolate chips, and allow to sit for 5 minutes. Then stir together until completely smooth. If chocolate doesn't melt completely, you can microwave it for 10-second increments, until chocolate is completely melted and smooth. Add vanilla and stir until smooth.
7. To assemble, pour ganache evenly over top of the Bundt cake and allow to drip down. Sprinkle with chopped pistachio nuts.

# 1850s Gingerbread Spice Cake with Mascarpone Buttercream

Of all the recipes found hidden in my great-grandmother's cookbook, this one is the oldest, dating back more than 170 years. It was the first of her recipes that made it into my oven, and when the door opened, Christmas morning danced out in a cloud of nostalgia. It was a molasses cookie in cake form. I created a mascarpone buttercream to add a bit of tart sweetness.

## INGREDIENTS

1/2 cup (1 stick) butter, softened  
1/2 cup white sugar  
1 large egg  
1 teaspoon vanilla extract  
2 1/2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon ground allspice  
1 teaspoon kosher salt  
1 cup molasses  
1 cup buttermilk  
Mascarpone Buttercream  
(page 93)

---

Yield: 9 x 9-inch cake

---

Prep time: 10 minutes

---

Bake time: 45 minutes

---

## DIRECTIONS

1. Preheat oven to 350 degrees. Line a 9 x 9-inch pan with parchment paper, and grease with nonstick spray.
2. In the bowl of an electric mixer cream together butter and sugar. Beat until light and fluffy, approximately 5 minutes. Add egg and vanilla, and beat until fluffy.
3. In a separate bowl whisk together flour, baking soda, cinnamon, ginger, cloves, allspice, and salt.
4. In another bowl whisk together molasses and buttermilk.
5. Add flour and buttermilk mixture to mixer in three parts, alternating between the two and mixing well after each addition.
6. Pour into prepared pan and smooth top.
7. Bake for 45 minutes, or until a toothpick comes out clean. Allow to cool for 30 minutes in the pan, then move to a cooling rack to cool completely.
8. Prepare the mascarpone buttercream (recipe on page 93), and spread over completely cooled cake.
9. Lightly dust cake with cinnamon or other preferred spice and serve.

# Blueberry Peach Cake

When plump, juicy blueberries merge with ripe peaches, prepare yourself for what tastes like summer decadence.

## INGREDIENTS

1 cup diced fresh peaches  
1 1/4 cups white sugar, divided  
1 cup fresh blueberries  
2 1/2 cups plus 2 tablespoons  
all-purpose flour, divided  
1/4 teaspoon baking soda  
3/4 teaspoon baking powder  
3/4 teaspoon kosher salt  
3/4 cups (1 1/2 sticks) butter  
2 large eggs  
1 tablespoon vanilla extract  
1 1/4 cups buttermilk  
additional fruit for garnish

## ICING

reserved peach juice  
1 teaspoon vanilla extract  
1 cup powdered sugar

---

Yield: 1 bundt cake

---

Prep time: 10 minutes

---

Inactive time: 1 hour

---

Bake time: 35 to 45 minutes

---

## DIRECTIONS

1. Toss diced peaches in 1/4 cup white sugar, and place in a colander. Place colander in a large bowl, and allow to drain for 1 hour, reserving juice for the icing. Rinse blueberries and toss in 2 tablespoons of flour to coat.
2. Preheat oven to 350 degrees. Liberally butter and flour a fluted Bundt pan.
3. In a large bowl whisk together remaining flour, baking soda, baking powder, and salt.
4. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and remaining 1 cup white sugar. Add eggs one at a time, beating well after each addition.
5. In a separate bowl mix vanilla into buttermilk. Alternate adding flour mixture and buttermilk to the mixer, mixing well after each addition.
6. Fold in the drained peaches and dredged blueberries by hand until mixed evenly. Spoon the batter into the prepared Bundt pan, and bake for approximately 35 to 45 minutes, or until a toothpick comes out clean.
7. Allow cake to cool for 20 to 30 minutes, turn out of pan onto cooling rack, and allow to cool completely.
8. To make icing, in a bowl whisk together peach juice, vanilla, and powdered sugar. If icing is thin, add additional powdered sugar until thick but pourable.
9. Move cake to serving plate or stand, drizzle with icing, and garnish with fresh fruit.



# Peach Bourbon Upside-Down Cake

---

One of my favorite summer treats is a peach upside-down cake. It's similar to pineapple, except it takes advantage of peaches during their peak season. The splash of bourbon adds complex flavor that complements the peaches. It's best to use peaches that are slightly underripe, so they hold their shape during baking. Overripe peaches tend to break down a little too much, leaving you with a mushy texture. If you want to make pineapple upside-down cake instead, simply substitute fresh pineapple and maraschino cherries.

## FRUIT FILLING

---

2 tablespoons butter, melted  
1/2 cup dark brown sugar  
3 peaches, sliced 1/3 inch thick  
2 tablespoons lemon juice,  
fresh squeezed  
1 teaspoon good bourbon

## BATTER

---

2 large eggs  
1 cup white sugar  
1 teaspoon vanilla extract  
1 teaspoon good bourbon  
1 cup all-purpose flour  
1/4 teaspoon salt  
1 1/2 teaspoons baking powder  
2 tablespoons butter, melted  
1/2 cup buttermilk

## DIRECTIONS

---

1. Preheat oven to 350 degrees and place an oven rack in the middle of the oven.
2. Mix together the 2 tablespoons of melted butter and dark brown sugar. Sprinkle in a 9-inch round pan. Toss together the sliced peaches, lemon juice, and bourbon. Arrange the peaches in concentric circles on top of the brown sugar.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat the eggs on high until thick and fluffy. Slowly add the sugar. Add the vanilla and bourbon and beat again.
4. In a separate bowl whisk together flour, salt, and baking powder.
5. In a saucepan heat the butter and buttermilk until steaming but not boiling. Alternately add flour mixture and buttermilk mixture to the mixer. Once batter is completely combined (it will be thin), pour over peaches.

RECIPE CONTINUES

---

Yield: One 9-inch cake

---

Prep time: 15 minutes

---

Bake time: 40 minutes

---

6. Bake for 40 minutes, or until a toothpick inserted comes out clean. Allow to cool for 10 minutes. Run a knife between the cake and the pan to loosen. Then invert onto your serving plate. Carefully lift the pan straight up. Serve warm with vanilla ice cream.

# Evil Eva's Plain Cake

---

Here it is! My great-grandmother's plain cake recipe. Some slight changes, translations, or guesses had to be made in order to bake properly. The only instructions on the original recipe are "Mix as given," so I don't feel too terrible making some changes. Both the Rocky Road Frosting and the Strawberry Jam Buttercream are fantastic on this!

## INGREDIENTS

---

1/3 cup butter or shortening  
1 cup white sugar  
3 large eggs  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
1 tablespoon baking powder  
1/4 teaspoon salt  
2/3 cup whole milk

## DIRECTIONS

---

1. Preheat oven to 350 degrees, placing a rack in the center of the oven. Prepare two 9-inch round pans by lining the bottoms with parchment and spraying with nonstick spray.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar until light and fluffy, approximately 5 minutes. Beat in eggs one at a time, scraping down sides. Add vanilla and mix well.
3. In a separate bowl sift together flour, baking powder, and salt. Add to the mixer, alternating with milk, mixing well after each addition.
4. Pour into prepared pans, and bake for 22 to 25 minutes, or until a toothpick comes out clean. Remove from oven, and let cool for 30 minutes before removing from pan. Set on rack to cool completely before frosting.

---

Yield: One 2-layer cake

---

Prep time: 10 minutes

---

Bake time: 22 to 25 minutes

---

# Flourless Chocolate Cake

---

A chocolate cake so decadent, you'd never believe it was gluten-free. Actually, it's right in the name—flourless—but still. Even if you don't have dietary restrictions, this is an absolutely amazing cake. Because it's so incredibly rich, you'll want to serve thin slices. The upside is you're able to serve more people!

## INGREDIENTS

1/2 cup (1 stick) salted butter  
1 cup semisweet chocolate chips  
1/4 teaspoon kosher salt  
1 cup white sugar  
2 teaspoons vanilla extract  
2 teaspoons brewed coffee  
3 large eggs  
1/2 cup high-quality cocoa powder  
Ganache (page 103)

## DIRECTIONS

1. Line an 8-inch round cake pan with parchment and coat with nonstick cooking spray.
2. In a double boiler, or heatproof bowl over a saucepan with a couple inches of simmering water, melt the butter and chocolate chips until smooth. Remove from heat and allow to cool for 5 minutes.
3. Whisk in salt, sugar, vanilla, and coffee. Whisk eggs into batter until well-combined. Whisk in cocoa powder until completely smooth. Pour batter into prepared cake pan and spread evenly.
4. Bake for 25 to 28 minutes, or until a toothpick comes out clean. Allow to cool for 10 minutes. Then invert cake onto a cooling rack and immediately turn right side up onto another cooling rack. Cool completely.
5. Make the ganache using the recipe on page 103. Pour over the cake and spread with an offset spatula. Allow to set for 3 to 4 hours before serving. Serve with ice cream or fruit. Or both.

---

Yield: 12 to 14 servings

---

Prep time: 30 minutes

---

Inactive time: 3 hours

---

Cook time: 25 to 28 minutes

---

# Carol's Carrot Cake

---

This ultra-dense, ultra-moist, ultra-carroty cake is everything I imagine when I think of carrot cake. Mixing both brown and white sugars together gives this cake an added hint of warmth and extra deliciousness.

## INGREDIENTS

---

4 cups all-purpose flour  
2 tablespoons ground cinnamon  
2 teaspoons ground nutmeg  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
2 teaspoons kosher salt  
1 1/2 cups canola oil  
2 cups white sugar  
1 cup dark brown sugar  
6 large eggs  
4 cups grated carrots  
4 teaspoons vanilla extract  
1 cup chopped walnuts or pecans, plus extra for garnish  
Cream Cheese Frosting (page 92)

## DIRECTIONS

---

1. Preheat oven to 325 degrees.
2. In a large bowl whisk together flour, cinnamon, nutmeg, baking soda, baking powder, and salt.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together canola oil, white sugar, and brown sugar. Beat in eggs, one at a time, until light and fluffy. Add the grated carrot and vanilla, and combine. Add flour mixture and combine just until it comes together. Fold in 1 cup walnuts.
4. Pour batter into a greased 9 x 13-inch baking dish.
5. Bake for 1 hour and 15 minutes, or until a toothpick inserted in the middle comes out clean. Cool cake completely.
6. Make cream cheese frosting on page 92 and cover cake. Garnish with more nuts.
7. To make muffins, line muffin tins with liners, and fill about 3/4 of the way full. Bake for 30 to 35 minutes, or until a toothpick comes out clean. Remove from muffin tins to cool and enjoy, or make it a cupcake by adding frosting.

---

Yield: One 9x13 cake

---

Prep time: 20 minutes

---

Bake time: 1 hour 15 minutes

---

# Orange Pound Cake

---

Buttery and bright citrus notes make this cake a year-round treat. Valencia oranges are my favorite for baking since they tend to have the brightest, sweetest flavor. However, navel and other varieties will make a delicious cake too.

## INGREDIENTS

---

1 pound (4 sticks) salted butter,  
softened  
2 cups white sugar  
6 large eggs  
2 teaspoons vanilla extract  
zest from 2 oranges  
3 cups all-purpose flour  
1 teaspoon kosher salt  
1 teaspoon baking powder

## GLAZE

---

juice of 1 orange  
1 cup powdered sugar  
1 teaspoon vanilla extract

## DIRECTIONS

---

1. Preheat oven to 300 degrees and place a rack in the center position in the oven. Grease a fluted Bundt pan and coat with flour.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar on low until it makes a paste. Then beat on high until light and fluffy, approximately 5 minutes. Scrape down sides of the bowl occasionally, making sure the texture is consistent throughout.
3. Add eggs one at a time, beating well after each addition. Add vanilla and orange zest and combine.
4. In a separate bowl sift together flour, salt, and baking powder. Add to flour mixture, and combine just until flour is completely mixed in. Scoop batter into prepared Bundt pan, and spread evenly with a spatula.
5. Bake for 1 hour and 20 minutes, or until a toothpick comes out clean. Allow to cool for 1 hour, then remove from Bundt pan, and allow to cool completely.

RECIPE CONTINUES

---

Yield: 1 bundt cake

---

Prep time: 10 minutes

---

Bake time: 1 hour 20 minutes

---

6. To make glaze, in a bowl whisk together orange juice with powdered sugar and vanilla. Glaze should be thick but still pourable.
7. Cut away rind from each orange by slicing off each end and then cutting the rind away from the fruit in strips. Once the rind is removed, cut the oranges into thin rounds.
8. To assemble, pour glaze evenly over top of the Bundt cake, and allow to drip down. Decorate with the orange slices and serve.

# Berry Brown Betty

---

Similar to a cobbler, a Brown Betty is fresh or frozen fruit layered with day-old bread. The tartness of the berries mixed with the sweetness of the crisp, buttery brioche is perfection. Top it with a scoop or two of vanilla ice cream, and it becomes pure magic.

## INGREDIENTS

---

3 cups mixed berries  
1/2 cup plus 2 tablespoons  
white sugar, divided  
4 tablespoons (1/2 stick) butter,  
melted and divided  
1 tablespoon lemon juice, fresh  
squeezed  
2 teaspoons lemon zest  
pinch kosher salt  
6 slices brioche, torn into  
small pieces

## DIRECTIONS

---

1. Preheat oven to 350 degrees. Grease a 10-inch cast-iron skillet with butter.
2. In a bowl toss berries with 1/2 cup of sugar, 2 tablespoons of melted butter, lemon juice, zest, and salt.
3. In a separate bowl toss bread in remaining 2 tablespoons of melted butter and remaining 2 tablespoons of sugar.
4. Layer half of the berries in the bottom of the skillet, followed by a layer of bread. Layer the other half of the berries, and top with the remaining bread.
5. Bake covered for 30 minutes. Uncover and bake for an additional 15 to 20 minutes, or until the bread is golden brown. Allow to cool for 10 minutes before serving. Serve alone or with vanilla ice cream.

---

Yield: One 10-inch skillet

---

Prep time: 15 minutes

---

Bake time: 45 to 50 minutes

---



# Jam Cake

---

One of my favorite things about jam cake is that you can have it any time of the year. You don't have to wait for fresh fruit to come into season for berries. It's also a great way to use up all of the last bits of jam in the fridge. Typically, I always have an array of jams when we sit down to family breakfast, so there's always three or four varieties open at any given time. If you're the same way, you can create your own blend, or if you're a purist, you can just use one. Some people like a glaze over the top, but I like mine with fresh whipped cream with a little more jam added in.

## INGREDIENTS

---

1 cup (2 sticks) salted butter,  
softened  
1 cup sugar  
3 large eggs  
2 teaspoons vanilla extract  
1 cup jam of your choice  
2 1/2 cups all-purpose flour  
1/2 teaspoon kosher salt  
1 teaspoon baking soda  
1 teaspoon ground nutmeg  
1/2 teaspoon ground allspice

## DIRECTIONS

---

1. Preheat oven to 350 degrees. Place a rack in the center position of the oven. Grease a fluted Bundt pan with butter, and coat with flour.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar until it makes a paste. Then beat on high until light and fluffy, approximately 5 minutes. Scrape down the sides of the bowl occasionally, making sure the texture is consistent throughout.
3. Add eggs one at a time, beating after each addition. Add vanilla and combine. Add jam and combine thoroughly.
4. In a separate bowl sift together flour, salt, baking soda, nutmeg, and allspice. Add flour and buttermilk alternately to mixer, and combine until smooth.
5. Bake for 45 to 55 minutes, or until a toothpick inserted into the middle comes out clean. Allow to cool for 1 hour before removing from the pan. Cool completely on a cooling rack.

---

Yield: 1 bundt cake

---

Prep time: 10 minutes

---

Bake time: 45 to 55 minutes

---

# Cream Cheese Frosting

---

While cream cheese frosting is fantastic on cakes, it is also magical on cinnamon rolls. When spread on while the rolls are hot, this frosting melts into all the nooks and crannies, making for a truly divine experience. This frosting is also fabulous spread on banana bread and as the filling of the Cream Cheese Rolls (page 50).

## INGREDIENTS

---

10 tablespoons salted butter,  
softened  
1 (8-ounce) package cream  
cheese, softened  
4 cups powdered sugar, sifted  
1 tablespoon vanilla extract

## DIRECTIONS

---

1. Cream together butter and cream cheese in the bowl of an electric mixer fitted with the paddle attachment, occasionally scraping down the sides to ensure even mixing.
2. Add powdered sugar 1 cup at a time, mixing on low and then whipping on high.
3. Add vanilla and give a final whip. If frosting is too thick, add a tablespoon of milk. Frosting should be thick like cake frosting.

---

Yield: makes enough to cover a  
two-layer cake or 12 cinnamon rolls

---

Prep time: 5 minutes

---

# Mascarpone Buttercream Frosting

---

The marriage of tartness and sweetness makes this the perfect frosting for cakes and cupcakes alike. Different from cream cheese frosting, mascarpone buttercream is especially wonderful on the 1850s Gingerbread Spice Cake found on page 81, though it can easily work on many of the cakes found in these pages.

## INGREDIENTS

---

10 tablespoons salted butter,  
softened  
8 ounces mascarpone,  
softened  
4 cups powdered sugar, sifted  
1 tablespoon vanilla extract

## DIRECTIONS

---

1. Cream together butter and mascarpone in the bowl of an electric mixer fitted with the paddle attachment, occasionally scraping down the sides to ensure even mixing.
2. Add powdered sugar 1 cup at a time, mixing on low and then whipping on high.
3. Add vanilla and give a final whip. Don't overmix as it will cause the frosting to separate.

---

Yield: makes enough to cover a  
two-layer or 9x13 cake

---

Prep time: 5 minutes

---

# Rocky Road Frosting

---

If rocky road ice cream was a frosting, this would definitely be it. Drizzling melted chocolate into a glorious buttercream frosting creates a decadent flavor without being too sweet. Since it's one of Great-Grandma Eva's recipes, it seems only fitting to use it to frost Evil Eva's Plain Cake found on page 85. Not so plain anymore!

## INGREDIENTS

---

4 squares bittersweet chocolate, chopped  
1/4 cup (1/2 stick) unsalted butter  
1/2 cup (1 stick) salted butter, softened  
4 cups powdered sugar, sifted  
1 teaspoon vanilla extract  
4 tablespoons whole milk  
1/8 teaspoon kosher salt  
1 cup mini marshmallows  
1/2 cup chopped pecans, walnuts, or peanuts  
chocolate syrup

## DIRECTIONS

---

1. Melt chocolate and 1/4 cup unsalted butter in a double boiler until just melted. Remove from heat.
2. In the bowl of an electric mixer fitted with the whisk attachment, cream salted butter. Add powdered sugar 1 cup at a time. Combine and then whip on high after each addition. Add vanilla, combine on low, and then whip on high. Add milk 1 tablespoon at a time, whipping after each addition.
3. Add the melted chocolate mixture, combine, and then whip until light and fluffy. Layer the marshmallows and pecans over the frosting, or between the layers of cake. Drizzle with chocolate syrup.

---

Yield: 2 cups (enough for 1 sheet cake)

---

Prep time: 10 minutes

---

# Smoky Seven-Minute Frosting

---

If asked what my favorite frosting of all time is, I wouldn't let you finish your question before I answered with this one. Whether you make it with smoked salt or kosher salt, it will still taste like marshmallows and happiness. I think it's best covering chocolate cake.

## INGREDIENTS

---

2 egg whites, unbeaten  
1 cup white sugar  
1/2 cup dark brown sugar  
1/2 teaspoon cream of tartar  
1/3 cup cold water  
1 teaspoon smoked sea salt  
2 teaspoons vanilla extract

## DIRECTIONS

---

1. Fill the bottom half of a double boiler with a couple inches of water. Make sure the water does not touch the upper bowl. Heat the water until it's just boiling.
2. Put the egg whites, white sugar, brown sugar, cream of tartar, cold water, and smoked sea salt into the top of a double boiler (not over the heat yet). Using a hand mixer, beat for 1 minute on low to blend.
3. Place top of double boiler over boiling water, and beat constantly on highest setting, for 7 minutes. To prevent overcooking, remove top and continue to beat on high until stiff peaks form.
4. Add vanilla and beat until combined and a spreading consistency is reached. Frosting should be light and glossy.
5. Frost completely cool cake.

---

Yield: makes enough to cover a 2  
layer 9-inch cake

---

Prep time: 10 minutes

---

# Strawberry Jam Buttercream Frosting

---

To get the best strawberry jam frosting, you will need the best strawberry jam. Store-bought will work but visiting the farmers' market for homemade jam will really make this one shine.

## INGREDIENTS

---

1/2 cup (1 stick) butter, softened  
2 teaspoons vanilla extract  
3 tablespoons whole milk or cream  
4 cups powdered sugar, sifted  
1/4 cup strawberry preserves

## DIRECTIONS

---

1. In the bowl of an electric mixer, beat the butter until light and fluffy. Add the vanilla and milk, and beat until combined.
2. Add the powdered sugar 1 cup at a time, mixing slowly at first, and then beat on high until fully combined and smooth.
3. Add the strawberry preserves, mix on low to combine, and then on high until light and fluffy. If the frosting is too thin, add a bit more powdered sugar until piping consistency is reached.
4. To store, keep in an airtight container in the fridge for up to 3 to 4 days. To use, warm to room temperature.

---

Yield: makes enough to cover a  
2-layer 9-inch cake

---

Prep time: 10 minutes

---

# Buttermilk Icing

---

A quick icing for a Bundt cake, cinnamon rolls, or shortbread cookies, this takes a typical drizzle up a notch, making it creamier and slightly tangy. Add dried strawberries or lemon zest for added flavor.

## INGREDIENTS

---

2 cups powdered sugar, sifted  
4 to 5 tablespoons buttermilk  
2 teaspoons vanilla extract

## DIRECTIONS

---

1. Sift powdered sugar in a bowl.
2. Add buttermilk 2 tablespoons at a time until icing can be drizzled. Add the vanilla extract and stir to combine. Use immediately or refrigerate in a sealed container for up to 1 week. Stir well before use.

---

Yield: makes enough to drizzle 12  
cinnamon rolls or 8 scones

---

Prep time: 5 minutes

---

# Maple Bourbon Icing

---

This simple icing is made with real maple syrup and just a splash of bourbon for a little kick. Add a dash of maple extract to give that essence of a donut shop maple bar, and you've got the perfect drizzle for cakes or cinnamon rolls.

## INGREDIENTS

---

2 cups powdered sugar  
1/4 cup real maple syrup  
1/2 teaspoon bourbon  
1/2 teaspoon vanilla extract  
1/4 teaspoon maple extract  
2 teaspoons water, as needed

## DIRECTIONS

---

1. In a bowl whisk together powdered sugar, maple syrup, bourbon, vanilla, and maple extract.
2. If consistency is too thick to drizzle, add a couple teaspoons of water until drizzling consistency is reached. Use immediately or store refrigerated in a sealed container for up to 1 week. Stir well before use.

---

Yield: makes enough to drizzle 12  
cinnamon rolls

---

Prep time: 5 minutes

---



# Apple Maple Caramel Glaze

---

This quick caramel is glorious over the Apple Maple Pecan Cake or even over the Apple Streusel cinnamon rolls. Heck, it's even great over ice cream!

## INGREDIENTS

---

2 tablespoons butter  
1/4 cup apple juice  
1/2 cup pure maple syrup  
2 tablespoons heavy cream  
1 teaspoon vanilla extract

## DIRECTIONS

---

1. In a saucepan over medium heat, melt butter.
2. Add apple juice, maple syrup, heavy cream, and vanilla.
3. Bring to a boil, and allow to simmer until thickened, approximately 5 to 10 minutes. Allow to cool to room temperature. To serve, pour over Bundt cake.

---

Yield: makes enough to drizzle 1  
bundt cake or 12 cinnamon rolls

---

Prep time: 20 minutes

---

# Orange Glaze

---

Orange and caramel-y, this glaze is delicious over the orange bundt cake or even drizzled over cinnamon rolls. Made with dark brown sugar, the molasses gives this glaze a beautiful depth of flavor.

## INGREDIENTS

---

1/2 cup (1 stick) salted butter  
1 cup dark brown sugar  
1/4 cup orange juice  
1 tablespoon orange zest  
1/2 teaspoon kosher salt  
1/4 cup heavy cream  
2 teaspoons vanilla extract

## DIRECTIONS

---

1. In a medium saucepan over medium heat, melt butter and sugar together.
2. Pour in orange juice, orange zest, and salt.
3. Bring to a boil, and slowly stir in cream. Simmer and reduce heat to medium-low once it comes to a gentle boil. Stir until thickened enough to coat the back of a spoon, approximately 4 to 6 minutes.
4. Stir in vanilla. Remove from heat, and cool for at least 10 minutes before pouring over cake.

---

Yield: Makes enough to cover 1  
bundt cake

---

Prep time: 20 minutes

---

# Cinnamon Filling

---

Whenever I think of the ultimate cinnamon filling, I think of amazingly fragrant, buttery, caramel-y magic. This five-ingredient filling has all the complexity and magic you'd expect from the perfect cinnamon roll, braided bread, or heck, even on waffles or toast. The key is to make sure you start with room-temperature butter and whip all of the ingredients into a fluffy paste similar to a cake frosting. You want to be able to spread it over the dough easily and evenly. If the filling is too cold, the dough may tear. If it's too warm, it'll be a bear to roll up.

## INGREDIENTS

---

1 cup (2 sticks) butter, softened  
2 cups dark brown sugar  
1/4 cup dark honey  
1/4 cup ground cinnamon  
1 tablespoon vanilla extract

## DIRECTIONS

---

1. Mix butter, brown sugar, honey, cinnamon, and vanilla in the bowl of an electric mixer fitted with the paddle attachment.
2. Whip until light and fluffy. Store in an airtight container and keep in the refrigerator for up to 2 weeks. In the freezer, you can store up to 6 months. Thaw completely and fluff up in mixer before using.

---

Yield: Makes enough to fill 12  
cinnamon rolls or two braided  
cinnamon loaves

---

Prep time: 5 minutes

---

# Stabilized Whipped Cream

---

Stabilizing whipped cream with gelatin will allow it to hold its shape longer and can be used as a frosting.

## INGREDIENTS

---

2 1/2 tablespoons water  
2 teaspoons unflavored gelatin  
1 pint heavy whipping cream  
1/2 cup powdered sugar  
2 teaspoons vanilla extract

## DIRECTIONS

---

1. Refrigerate a bowl for an electric mixer.
2. Add the water and gelatin to a small microwavable bowl. Allow to sit for 3 minutes. Then microwave the gelatin mixture until fully dissolved, just a few seconds. Set aside to cool.
3. Pour the heavy cream, powdered sugar, and vanilla into the refrigerated bowl of an electric mixer fitted with the whisk attachment. Whip on medium until soft peaks begin to form, then mix on low. Drizzle in the gelatin mixture until it mixes fully. Increase the mixer speed to medium, and whip until stiff peaks form.
4. Either pipe or spread onto your dessert. Refrigerate until ready to serve.

---

Yield: Makes enough to cover  
one 2-layer 9-inch cake or 8  
shortcakes

---

Prep time: 10 minutes

---

# The Perfect Chocolate Ganache

---

Because there are so few ingredients, high-quality chocolate is important to ensure an amazing flavor. Rich and velvety, it's the perfect topping to any cake, or even over another icing.

Try it over the Flourless Chocolate Cake on page 86. This recipe is a quick method and doesn't require a double boiler.

## INGREDIENTS

---

$\frac{2}{3}$  cup high-quality dark chocolate, chopped  
3 tablespoons salted butter  
1 teaspoon vanilla extract

## DIRECTIONS

---

1. Add the dark chocolate and butter to a microwave-safe bowl. Microwave for 30-second increments, stirring each time. Add the vanilla and stir until completely smooth.
2. Pour over the cake and spread evenly. Allow ganache to set completely, approximately 3 to 4 hours.

---

Yield: makes enough to cover one flourless chocolate cake or one bundt cake

---

Prep time: 10 minutes

---

# Chocolate Chunk Espresso Cookies

---

While everyone has their own idea about what makes the perfect chocolate chip cookie—cakey, gooey, crisp, or chewy—we can all agree on one thing: chocolate chip cookies are awesome. Heavy on the brown sugar, these definitely fall into the chewy-with-crisp-edges category. The espresso gives them a hint of mocha flavor to complement the dark chocolate.

## INGREDIENTS

---

1 ¼ cups dark brown sugar  
¼ cup white sugar  
1 cup (2 sticks) butter, softened  
2 large eggs  
1 tablespoon vanilla extract  
2 ½ cups all-purpose flour  
1 tablespoon ground espresso  
¾ teaspoon baking soda  
½ teaspoon kosher salt  
16 ounces dark chocolate bars,  
chopped

## DIRECTIONS

---

1. Preheat oven to 350 degrees.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together brown sugar, white sugar, and butter until combined, then beat on high speed until the mixture is light and fluffy.
3. Add eggs and vanilla, then beat until light and fluffy. Scrape bottom of bowl to incorporate all sugar and butter.
4. In separate bowl whisk together flour, espresso, baking soda, and salt. Add to flour mixture, and carefully mix on low until combined.
5. Add chocolate and mix thoroughly.
6. Scoop dough into balls, approximately 12 cookies to a cookie sheet.
7. Bake for 12 to 14 minutes, or until tops of cookies are no longer shiny. Do not overbake, as cookies should be soft and chewy.
8. Allow to cool on pans for approximately 5 minutes, then move to a cooling rack, and allow to cool completely before storing.

---

Yield: 2 dozen cookies

---

Prep time: 10 minutes

---

Bake time: 14 minutes

---

# Toasted Oat Cranberry Cookies

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These are definitely not your grandma's oatmeal cookies. Toasting the oats brings out the wonderfully nutty flavor while the bourbon enhances the spices and brown sugar. The end result is so much warmer and more intense than your average cookie, and you'll find just about any excuse to eat these. In fact, back when we were kids, my mom used to hand one or two of these to us on the way to school when we were running late. So as far as I'm concerned, these are totally breakfast food.

## INGREDIENTS

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2 1/2 cups rolled oats  
2 1/2 cups all-purpose flour  
3/4 teaspoon baking soda  
3/4 teaspoon kosher salt  
1 tablespoon ground cinnamon  
1 1/4 teaspoons ground nutmeg  
1 cup (2 sticks) salted butter,  
softened  
1/2 cup white sugar  
1 1/2 cups dark brown sugar  
2 large eggs  
1 tablespoon vanilla extract  
1 tablespoon bourbon  
(optional)  
1 1/2 cups dried cranberries

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Yield: 2 dozen cookies

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Prep time: 10 minutes

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Bake time: 14 minutes

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## DIRECTIONS

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1. Preheat oven to 350 degrees.
2. In a large skillet, toast oats over medium heat, just until they become fragrant. Allow to cool.
3. In a large bowl whisk together flour, baking soda, salt, cinnamon, and nutmeg.
4. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter, white sugar, and brown sugar. Beat on high for 2 minutes until light and fluffy.
5. Add eggs one at a time, beating after each addition. Add vanilla and bourbon. Scrape down sides to make sure everything is fully mixed.
6. Add flour mixture and combine. Add oats and cranberries, and mix thoroughly.
7. Using cookie scoop, place cookies 2 to 3 inches apart on a baking sheet.
8. Bake for 10 to 12 minutes. Allow to cool on pans for 5 minutes before transferring them to a cooling rack.

# Flourless Peanut Butter Cookies

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The magic of a good peanut butter cookie lies in the quality of peanut butter and in how little flour you add. Since this recipe contains no flour, it's more intensely flavored. Creamy or crunchy peanut butter can be used based on your preference. Blending brown and white sugars makes these super chewy, and adding just a hint of vanilla adds a little complexity. Try drizzling them with melted chocolate for an extra treat!

## INGREDIENTS

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2 cups peanut butter (I like  
Skippy or Jif)  
2 large eggs  
1 1/2 cups white sugar  
1/2 cup dark brown sugar  
1 teaspoon vanilla extract

## DIRECTIONS

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1. Preheat oven to 350 degrees.
2. Mix together peanut butter, eggs, white sugar, brown sugar, and vanilla in the bowl of an electric mixer just until they come together. Do not overmix, as the texture will become sandy and will not hold together when rolled.
3. Roll into balls, and place 2 to 3 inches apart on an ungreased baking sheet. Press the tops of the cookies with a fork to make a crosshatch pattern.
4. Bake for 10 to 12 minutes. Allow to cool for 10 minutes before moving them to a cooling rack.

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Yield: 2 dozen cookies

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Prep time: 10 minutes

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Bake time: 10 to 12 minutes

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# Hot Toddy Molasses Cookies

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Molasses cookies were never-ending in Gramma's house. A copper tin gleamed as you pulled open the pantry door as a sort of beacon of deliciousness. This recipe is a take on her original, mixed with the elements of a hot toddy, making them the ultimate comfort cookies.

## INGREDIENTS

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1/2 cup (1 stick) salted butter,  
softened  
1 1/2 cups white sugar, plus  
extra for rolling cookies  
1/2 cup firmly packed dark  
brown sugar  
2 large eggs  
1/2 cup molasses  
1 teaspoon vanilla extract  
2 teaspoons honey bourbon  
zest from 1 orange  
4 cups all-purpose flour  
4 teaspoons baking soda  
1 teaspoon ground cloves  
2 teaspoons ground cinnamon  
1 tablespoon crystalized  
ginger, minced  
1 teaspoon kosher salt

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Yield: 24 to 36 cookies

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Prep time: 10 minutes

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Bake time: 10 to 12 minutes

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## DIRECTIONS

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1. Preheat oven to 350 degrees.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter, white sugar, and brown sugar. Texture will be slightly sandy. Using a spatula, scrape the sides and bottom of the bowl to make sure no butter is stuck.
3. Add eggs in one at a time, beating after each addition. Add in molasses, vanilla, bourbon, and orange zest, and beat well. Scrape the bottom of the bowl to make sure all of the ingredients are fully combined.
4. In a separate bowl whisk together flour, baking soda, cloves, cinnamon, ginger, and salt. Add flour mixture into egg mixture and mix on low until a dough forms that can be rolled into a ball.
5. Roll dough into balls the size of a golf ball and roll in white sugar to coat. Place on an ungreased cookie sheet 2 to 3 inches apart. Press down cookies slightly.
6. Bake for 10 to 12 minutes. Once cookies have cooled for 5 minutes, move them to a cooling rack to cool completely.

# Coconut Drop Cookies

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Found stuffed between pages of Great-Grandma's cookbook was this recipe for coconut drop cookies. After making them, I discovered that they were macaroons and decided to add a bit of a chocolate upgrade. If you like your macaroons without chocolate, they're great without it too.

## INGREDIENTS

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3/4 cup white sugar  
3 tablespoons water  
1 tablespoon light corn syrup  
1 teaspoon kosher salt  
14 ounces shredded sweetened coconut  
2 large egg whites  
2 teaspoons vanilla extract  
1/2 cup semisweet chocolate chips  
1/4 cup heavy cream  
1/2 teaspoon vanilla extract

## DIRECTIONS

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1. Preheat oven to 350 degrees. Line two baking sheets with parchment paper.
2. In a small saucepan combine sugar, water, corn syrup, and salt. Bring to a boil over medium-high heat. Stir constantly to dissolve sugar. Remove from heat.
3. In a bowl mix together shredded coconut and sugar mixture until completely incorporated. Allow to cool for 20 minutes.
4. Add egg whites and vanilla to a separate bowl. Using a hand mixer, beat until soft peaks form. Gently fold the coconut mixture into the egg whites.
5. Use a cookie scoop to scoop the mixture into mounds on the baking sheets. Space 2 inches apart.
6. Bake 15 to 18 minutes, or until golden brown on top. Allow to cool completely on the baking sheets.
7. In a microwave-safe bowl microwave the chocolate and heavy cream in 10-second intervals, stirring after each interval. Once chocolate is completely melted and smooth, stir in vanilla.
8. Dip the bottoms of each macaroon in chocolate, shaking off excess and returning to parchment to set. Drizzle the tops with more chocolate. Allow chocolate to set.

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Yield: 2 dozen cookies

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Prep time: 20 minutes

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Bake time: 15 to 18 minutes

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# Chocolate Hazelnut Meringues

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While sometimes a little tricky to make, light and airy meringue cookies are like happy little clouds. Flavored with high-quality cocoa powder and hazelnuts, these are reminiscent of a certain highly addictive spread. Be sure to allow them to cool as slowly as possible to achieve the right texture.

## INGREDIENTS

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$\frac{3}{4}$  cup powdered sugar  
1 tablespoon cocoa powder  
 $\frac{1}{4}$  cup hazelnuts  
3 large egg whites, room temperature  
 $\frac{1}{8}$  teaspoon kosher salt  
 $\frac{1}{8}$  teaspoon cream of tartar  
 $\frac{1}{2}$  cup white sugar  
1 teaspoon vanilla extract

## DIRECTIONS

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1. Preheat oven to 200 degrees. Line a baking sheet with parchment paper.
2. In a bowl sift together the powdered sugar and cocoa powder. Chop the hazelnuts ultra-fine.
3. In the bowl of an electric mixer fitted with the whisk attachment, beat egg whites, salt, and cream of tartar on low-medium until soft peaks form, approximately 60 seconds. Make sure bowl is incredibly clean or the egg whites will not whip properly.
4. While mixing, add in the white sugar 1 tablespoon at a time. Mix on medium-high until stiff peaks form and mixture is glossy. Beat in vanilla.
5. Remove bowl from mixer, and gently fold in powdered sugar mixture. Fold in hazelnuts.
6. Immediately spoon or pipe mounds of meringue onto prepared baking sheet. Meringue can be placed fairly close together.
7. Place on a low rack in the oven and bake for 2 to 3 hours. Turn off oven and allow to cool overnight. Store in an airtight container for up to 2 weeks.

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Yield: 2 dozen cookies

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Prep time: 20 minutes

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Bake time: 2 to 3 hours

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# Vanilla and Cacao Nib Meringue Cookies

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If you're a big fan of deep, intense chocolate flavor, these are going to be right up your alley. Ground cocoa bean combined with the sweetness of vanilla create the perfect balance. Bonus? They're gluten-free, and they're so good, you won't even miss the flour.

## INGREDIENTS

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2 tablespoons cacao nibs, plus  
more for sprinkling  
3/4 cup powdered sugar  
3 large egg whites, room  
temperature  
1/8 teaspoon kosher salt  
1/8 teaspoon cream of tartar  
1/2 cup white sugar  
2 teaspoons vanilla extract

Baker's Tip: Make sure it's not a humid or rainy day when making these. They will not bake properly.

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Yield: 2 dozen cookies

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Prep time: 20 minutes

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Bake time: 2 to 3 hours

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## DIRECTIONS

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1. Preheat oven to 200 degrees. Line a baking sheet with parchment paper.
2. Chop the cacao nibs ultra-fine either by hand or in a food processor. In a bowl sift together the powdered sugar and cocoa.
3. In the bowl of an electric mixer fitted with the whisk attachment, beat egg whites, salt, and cream of tartar on low-medium until soft peaks form, approximately 60 seconds. Make sure bowl is incredibly clean and not greasy at all; otherwise, the egg whites will not whip properly.
4. Then add in the white sugar 1 tablespoon at a time while the mixer is running. Mix on medium-high until stiff peaks form and mixture is glossy but not dry. Beat in vanilla.
5. Remove bowl from mixer, and gently fold in powdered sugar mixture. Fold in cacao nibs.
6. Immediately spoon or pipe mounds of meringue onto prepared baking sheet. Meringue doesn't spread much, so they can be placed fairly close together. Sprinkle with additional cacao nibs.
7. Place on a low rack in the oven and bake for 2 to 3 hours. Turn off oven and allow to cool overnight. Store in an airtight container for up to 2 weeks.

# Classic Sugar Cookies

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A good sugar cookie should taste of butter and be just slightly salty-sweet. Made as a drop cookie, these accomplish just that. They can be customized in a hundred different ways. Snickerdoodle? Roll them in cinnamon and sugar. Sprinkles? Press into each cookie before you bake them. Nuts? Mix them in! Or if you're a purist, they're perfect just as they are.

## INGREDIENTS

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2 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
3/4 teaspoon kosher salt  
14 tablespoons butter,  
softened  
2 cups sugar, plus extra sugar  
for rolling  
2 large eggs  
2 teaspoons vanilla extract  
any fillings or toppings  
you'd like

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Yield: 2 dozen cookies

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Prep time: 10 minutes

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Bake time: 10 to 12 minutes

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## DIRECTIONS

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1. Preheat oven to 350 degrees and place a rack in the center position of the oven.
2. Whisk together flour, baking powder, and salt in a bowl and set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar first on low to combine and then on high for 5 minutes, or until light and fluffy. Scrape down the sides of the bowl.
4. Add eggs one at a time, beating together after each addition, and scraping sides of the bowl to make sure mixture is fully combined. Add vanilla and mix on low until combined.
5. Add flour mixture and combine just until you don't see any more flour. Remove bowl from electric mixer, and using scraper, fold a few times, checking for even mixing. Fold in any add-ins (chocolate chips, pretzels, etc.) at this time (up to 1 1/2 cups).
6. Using a cookie scoop to ensure uniformity, make balls out of the cookie dough, and coat in sugar, cinnamon sugar, sprinkles, or whatever you'd like. Place on a cookie sheet 2 to 3 inches apart.
7. Bake for 10 to 12 minutes until edges are slightly browned and crispy. Allow to cool on the tray for 10 minutes before moving them to a cooling rack.

# Strawberry Lime Sugar Cookies

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These sweet and zesty cookies are what summertime is made of. Freeze-dried strawberries add an intense fruity flavor, and the lime gives them the perfect amount of tartness.

## INGREDIENTS

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2 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
3/4 teaspoon kosher salt  
14 tablespoons salted butter,  
softened  
2 cups white sugar, plus extra  
sugar for rolling  
2 large eggs  
2 teaspoons vanilla extract  
zest of 1 lime  
1 cup freeze-dried  
strawberries, crushed

## DIRECTIONS

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1. Preheat oven to 350 degrees.
2. Whisk together flour, baking powder, and salt.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar, first on low to combine and then on high until light and fluffy. The color should be almost completely white. Scrape the sides and bottom of the bowl to ensure everything is combined.
4. Add eggs one at a time, beating after each addition. Scrape sides and bottom of bowl to make sure everything is mixed evenly. Add vanilla and lime, stirring to combine.
5. Add flour mixture and mix just until combined. Crush strawberries into small pieces then add to mixture and combine completely.
6. Using a cookie scoop to ensure uniformity, make balls out of the cookie dough, roll smooth, and then toss in sugar to coat. Place cookies on a baking sheet 2 to 3 inches apart and press down lightly to help with spreading.
7. Bake for 12 to 14 minutes, or until edges are just slightly brown and crispy. Allow to cool on the tray as cookies will be very soft.

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Yield: 2 dozen cookies

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Prep time: 10 minutes

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Bake time: 12 to 14 minutes

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# Melting Pot Cookies

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Starting with a classic chocolate chip cookie, giving it a Tennessee twist, and loading it full of other goodies, this cookie became a symbol of the melting together of different cultures.

## INGREDIENTS

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1 1/4 cups dark brown sugar  
1/4 cup white sugar  
1 cup (2 sticks) butter, softened  
2 large eggs  
1 tablespoon vanilla extract  
1 tablespoon honey bourbon  
2 1/2 cups all-purpose flour  
3/4 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 cup chocolate chips  
1/4 cup white chocolate chips  
1/4 cup butterscotch chips  
1/4 cup Heath bar, chopped  
1/4 cup crushed potato chips

## DIRECTIONS

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1. Preheat oven to 350 degrees.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together brown sugar, white sugar, and butter until combined, then beat on high speed until the mixture is light and fluffy.
3. Add eggs, bourbon, and vanilla, then beat until light and fluffy. Scrape bottom of bowl to incorporate all sugar and butter.
4. In a separate bowl whisk together flour, baking soda, and salt. Add to flour mixture, and carefully mix on low until combined.
5. Add chocolate, white chocolate, butterscotch, Heath bar, and potato chips, and mix thoroughly.
6. Scoop dough into balls onto a cookie sheet.
7. Bake for 12 to 14 minutes. Do not overbake, as cookies should be soft and chewy.
8. Allow to cool on pans for approximately 5 minutes, then move to a cooling rack, and allow to cool completely before storing.

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Yield: 2 dozen cookies

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Prep time: 10 minutes

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Bake time: 12 to 14 minutes

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# Great-Grandma Eva's Lemon Shortbread with Strawberry Icing

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Shortbread is one of those recipes we usually associate with Christmas. While this cookie is definitely a holiday staple, I enjoy them year-round. The dough for this recipe is great to make ahead and pull out when you know you'll be having guests.

The lemon adds extra zing to this classic cookie. If you're short on time, you can refrigerate the cookies after decorating so the icing will firm up a little bit faster.

## INGREDIENTS

---

1 cup (2 sticks) salted butter,  
softened  
1/2 cup powdered sugar  
2 cups all-purpose flour  
1/4 teaspoon baking powder  
1/4 teaspoon kosher salt  
1 teaspoon vanilla extract  
1 tablespoon fresh lemon zest

## STRAWBERRY BUTTERMILK ICING

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1/2 cup freeze-dried strawberries  
1 cup powdered sugar, sifted  
1/2 teaspoon vanilla extract  
4 to 5 tablespoons buttermilk

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Yield: 30 to 36 cookies

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Prep time: 20 minutes

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Bake time: 18 to 20 minutes

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## DIRECTIONS

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1. In a large bowl mix together butter, powdered sugar, flour, baking powder, salt, vanilla, and lemon zest until dough comes together. Form into a disk and wrap tightly with plastic wrap. Refrigerate for 30 minutes or until firm.
2. Preheat oven to 350 degrees.
3. Unwrap dough, sprinkle with flour, and roll between two pieces of parchment paper to 1/4 inch thick. Cut into rectangles. Place on a baking sheet lined with parchment 1 inch apart. Cookies will spread just a little.
4. Bake for 18 to 20 minutes, or until the bottoms are brown. Allow to cool for 10 minutes on baking sheet before moving cookies to a cooling rack. Cool completely.
5. To make the icing, crush freeze-dried strawberries into a fine powder, and mix in a bowl with sifted powdered sugar. Stir in vanilla and 2 tablespoons of buttermilk at a time until consistency is smooth and can be drizzled.



# Orange Shortbread Cookies with Chocolate Ganache and Hazelnuts

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Like the lemon shortbread, this is a great make-ahead dough you can pull out whenever the craving for a delicious cookie hits you. The orange gives the dough zest, and the chocolate and hazelnuts add wonderful flavor. If you're short on time, you can refrigerate the cookies after decorating so the ganache will firm up a little bit faster.

## INGREDIENTS

---

1 cup (2 sticks) salted butter,  
softened  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
1 tablespoon fresh orange zest  
1/2 cup cornstarch  
1 cup all-purpose flour  
1/2 teaspoon kosher salt

## GLAZE

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1/2 cup heavy cream  
1 cup dark chocolate, chopped  
finely  
1/4 cup hazelnuts, chopped  
finely

## DIRECTIONS

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1. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar until light and fluffy. Scrape down the sides of the bowl, then add vanilla and orange zest and beat again.
2. In a separate bowl sift together cornstarch, flour, and salt.
3. Add flour mixture to the butter mixture 1/2 cup at a time.
4. Once all the flour has been added, turn out dough onto a large piece of plastic wrap, then form dough into a log approximately 12 inches long. Wrap tightly in plastic wrap, twisting the ends. Refrigerate for 1 hour or until completely firm.
5. Preheat oven to 350 degrees.
6. Unwrap dough, and slice into 1/4-inch-thick slices. Place on a baking sheet lined with parchment 1 inch apart. Cookies will spread just a little.

RECIPE CONTINUES

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Yield: 30 to 36 cookies

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Prep time: 20 minutes

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Bake time: 15 to 17 minutes

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7. Bake for 15 to 17 minutes, or until the bottoms are brown. Allow to cool for 10 minutes on cookie sheet before moving cookies to a cooling rack. Cool completely.
8. To make the glaze, heat cream in a saucepan over medium heat until scalding (do not boil). Add chocolate and allow to stand for 5 minutes. Stir until smooth. Using a fork, drizzle ganache over cookies, and sprinkle with chopped hazelnuts. Alternately, dip cookies halfway in ganache, shaking off extra, and returning to parchment to harden.

# Grandma Carol's Russian Tea Cakes

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Growing up, Grandmama made these tea cakes every Christmas.

As the kid with a major sweet tooth, I used to sneak more than my fair share when we'd go over for presents. Now when I bake these, I love eating them when they're still warm from the oven.

## INGREDIENTS

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1 cup (2 sticks) butter, softened  
2 teaspoons vanilla extract  
1/2 cup powdered sugar, sifted  
2 1/3 cups all-purpose flour  
1/4 teaspoon kosher salt  
2/3 cups pecans, finely chopped  
powdered sugar for rolling

## DIRECTIONS

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1. Line two baking sheets with parchment paper.
2. In the bowl of an electric mixer fitted with the paddle attachment, mix together butter, vanilla, and powdered sugar until light and fluffy.
3. Add flour and salt, and mix until dough comes together. Add finely chopped nuts and mix until incorporated. Refrigerate for 1 hour.
4. Preheat oven to 375 degrees.
5. Scoop dough into tablespoon-size balls, roll smooth, and set on the baking sheets. Bake for 8 minutes.
6. Allow to cool just long enough so you can handle them, and then toss cookie balls in powdered sugar until fully coated. Place on a rack to cool. Enjoy within 4 days.

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Yield: 3 dozen

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Prep time: 15 minutes

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Inactive time: 1 hour

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Bake time: 8 minutes

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# Lemon Bars

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I knew when I was creating my lemon bars, I wanted to start with Aunt Glenda's shortbread crust, a super-thick buttery cookie to balance out the tartness of the lemon curd baked on top. This recipe goes together so easily, you'll wonder why you don't make lemon bars all the time. Be sure to use a long piece of parchment so you can carefully lift the bars out of the pan once they're cooled.

## CRUST

1/2 cup (1 stick) butter, melted  
1/4 cup powdered sugar  
1 cup all-purpose flour  
1/8 teaspoon kosher salt

## FILLING

1 cup white sugar  
2 tablespoons all-purpose flour  
1/4 teaspoon kosher salt  
1/2 cup fresh lemon juice  
2 tablespoons lemon zest  
2 large eggs  
powdered sugar for dusting

## DIRECTIONS

1. Preheat oven to 350 degrees. Grease an 8 x 8-inch pan with nonstick spray, and line with a long piece of parchment.
2. To make the crust, mix butter, powdered sugar, flour, and salt together in a bowl until a smooth dough forms. Press into bottom of pan. Bake for 20 minutes.
3. To make filling, in a bowl whisk together sugar, flour, salt, lemon juice, zest, and eggs until smooth. Pour on top of baked crust, and bake for 20 minutes, or just until firm. Allow to cool 10 minutes before running a knife around the perimeter to make removal easier. Cool completely before removing from pan and cutting.
4. Dust with powdered sugar.

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Yield: 16 bars

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Prep time: 15 minutes

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Bake time: 40 minutes

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# Bar Snack Blondies

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If a brownie wanted to be a chocolate chip cookie, it would take the form of a blondie. Blondies can be loaded up with any number of add-ins, but some of my favorite combinations include the saltiness of peanuts, pretzels, and potato chips combined with dark chocolate. Dark brown sugar makes these cookies extra-chewy with an almost caramel quality about them, making the perfect indulgence.

## INGREDIENTS

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1 cup (2 sticks) salted butter,  
melted  
1 <sup>3</sup>/<sub>4</sub> cups dark brown sugar  
3 large eggs  
2 tablespoons vanilla extract  
2 <sup>1</sup>/<sub>2</sub> cups all-purpose flour  
<sup>1</sup>/<sub>2</sub> teaspoon baking powder  
2 teaspoons kosher salt  
<sup>1</sup>/<sub>2</sub> cup dark chocolate chips  
<sup>1</sup>/<sub>2</sub> cup crushed pretzels  
<sup>1</sup>/<sub>2</sub> cup peanuts  
<sup>1</sup>/<sub>2</sub> cup crushed wavy potato  
chips

## DIRECTIONS

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1. Preheat oven to 350 degrees. Prepare a 9 x 13-inch pan with parchment paper and nonstick cooking spray.
2. In a large bowl stir together the butter and sugar. In a separate bowl whisk eggs and vanilla, then stir into the butter and sugar to combine.
3. In another bowl whisk together flour, baking powder, and salt. Add the flour mixture to the egg mixture and mix well. Fold in the chocolate chips, pretzels, peanuts, and potato chips.
4. Spread the batter into the prepared pan. Top with more chocolate chips, pretzels, peanuts, and potato chips.
5. Bake for 25 to 30 minutes, or until a toothpick comes out clean. Cool, cut into squares, and enjoy!

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Yield: 12 large blondies

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Prep time: 10 minutes

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Bake time: 25 to 30 minutes

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# Aunt Glenda's Shortbread

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I don't know much about Aunt Glenda, but based on her instructions for her shortbread recipe, I can surmise she was a no-nonsense woman who didn't mind getting messy. My kind of woman. The directions below are her exact words that were typed on a notecard. When I make this recipe, I add a teaspoon of vanilla and then drizzle with maple icing and chopped pecans.

## INGREDIENTS

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1 cup (2 sticks) salted butter  
1/2 cup powdered sugar  
2 cups all-purpose flour  
1/4 teaspoon baking powder  
1/4 teaspoon kosher salt

## MAPLE ICING

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2 cups powdered sugar  
1 teaspoon pure maple extract  
3 tablespoons milk (more if necessary)

## DIRECTIONS

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1. Just wash your hands, dump all ingredients into a bowl, and get in there and mix all together until you have a smooth dough.
2. Set oven at 350 degrees. Roll dough 1/4 inch thick on a lightly floured board or between two pieces of wax paper.
3. Cut and put on ungreased cookie sheet.
4. Decorate with anything such as nuts, cherries, or chocolate chips. Bake 20 minutes or until a light straw color. Watch carefully toward the last, because if they brown too much, they lose their flavor.

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Yield: 2 dozen

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Prep time: 5 minutes

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Bake time: 20 minutes

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# Dark Fudge Hazelnut Brownies

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One of life's greatest pleasures is a brownie that is so chocolatey that it teeters on the edge of fudge. These brownies do exactly that.

## INGREDIENTS

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4 large eggs  
1 cup white sugar  
1 cup dark brown sugar  
1/2 cup all-purpose flour  
1 1/4 cup cocoa powder  
1/2 teaspoon kosher salt  
1 tablespoon vanilla extract  
1 cup (2 sticks) butter, melted  
1/2 cup chocolate chips  
1/4 cup chopped hazelnuts

Gluten-free note: Because this recipe has such a small amount of flour, it can easily be replaced with your favorite gluten-free flour blend.

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Yield: 16 brownies

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Prep time: 10 minutes

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Bake time: 40 to 45 minutes

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## DIRECTIONS

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1. Preheat oven to 325 degrees. Grease a 9 x 9-inch pan, and line with parchment paper.
2. Add eggs to the bowl of an electric mixer fitted with the paddle attachment and beat until frothy. Add white sugar and brown sugar, and beat until light and fluffy.
3. In a separate bowl whisk together flour, cocoa powder, and salt. Slowly add flour mixture to mixer and combine on low. Add vanilla and combine.
4. With mixer on low, slowly add melted butter until completely combined. Add half of the chocolate chips and mix to incorporate.
5. Pour brownie mix into prepared pan and tap on the counter to help distribute evenly. Sprinkle the rest of the chocolate chips and the hazelnuts over the top of the brownies.
6. Bake for 40 minutes, or until a toothpick inserted comes out almost completely clean. A little wet is okay.
7. Allow to cool for 5 to 10 minutes before removing from the pan. Then transfer to a cutting board to slice while they're still warm.
8. Place cut brownies on a cooling rack to cool completely or enjoy warm.

# Great-Grandma Eva's Blue-Ribbon Piecrust

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If ever there was a piecrust that broke the rules and still came out flaky and delicious, this is it. No food processor, no grating frozen butter, no refrigerating for a minimum of thirty minutes, and it still comes out great. It's the answer to low-maintenance piecrust. The only change I made was using butter-flavored shortening instead of regular, as it adds a bit more flavor. I'm sure Grandma would have switched too, had it existed in the 1950s.

## INGREDIENTS

---

2 1/4 cups all-purpose flour  
1 teaspoon kosher salt  
3/4 cup butter-flavored  
shortening  
7 to 8 tablespoons whole milk,  
cold

## DIRECTIONS

---

1. Combine flour and salt into a large bowl. Using a pastry cutter, cut shortening into flour until dough resembles pea-size pieces.
2. Drizzle 2 tablespoons of milk at a time into flour mixture, and mix with hands, tossing the ingredients together. The dough will gradually come together. Form dough into a ball and divide in half. Form each piece into a disk and wrap in plastic wrap.
3. To blind bake, roll out one dough ball to 12-inch round, and transfer to 9-inch pie dish. Cut off excess and crimp edge. Using a fork, poke holes in the bottom of the piecrust. Line with parchment paper and fill with pie weights or dry beans. Cover edge of crust with foil or pie collar.
4. Bake crust at 375 degrees for 20 minutes. Then remove foil, beans, and parchment, and bake for another 5 minutes to brown the crust.

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Yield: 2 piecrusts

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Prep time: 5 minutes

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Bake time: 20 minutes

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# Citrus Meringue Pie

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A variation on a lemon meringue pie, this recipe's starring roles go to red grapefruits and Cara Cara oranges with just a hint of lemon. While it's less tart than a lemon meringue pie, it still has a bright citrusy flavor that's not too sweet.

## INGREDIENTS

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Great-Grandma Eva's  
Blue-Ribbon Piecrust  
(page 122)

5 large eggs

1 1/4 cups white sugar, divided

2 cups water

6 tablespoons cornstarch

pinch of salt

4 tablespoons (1/4 stick) butter,  
softened

1/4 cup fresh grapefruit juice

1/4 cup fresh Cara Cara orange  
juice

2 tablespoons lemon zest

1 teaspoon lemon juice

## DIRECTIONS

---

1. Preheat oven to 350 degrees.
2. Make the piecrust recipe on page 122. Using half of the dough, line a 9-inch pie pan with dough and crimp the edges. Blind bake for 20 minutes and allow to cool.
3. To make the filling, separate egg yolks and whites. In a medium bowl beat the egg yolks well and set aside.
4. In a medium saucepan combine 1 cup of sugar, water, cornstarch, and pinch of salt. Stir constantly over medium-low heat until mixture comes to a slow boil. Continue to stir until mixture becomes thick. Remove from heat and add a little of this mixture to the egg yolks at a time, whisking vigorously. When approximately 1 cup has been whisked into the yolks, return egg yolk mixture to saucepan, and whisk together on low heat for another 2 minutes.
5. Remove from heat and stir in 1 tablespoon of butter at a time until smooth. Then add grapefruit and orange juice and zest. Stir until smooth. Cover with plastic wrap so a skin doesn't form on the top of the filling and allow to cool to room temperature.

RECIPE CONTINUES

---

Yield: 9-inch pie

---

Prep time: 40 minutes

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Bake time: 45 minutes

---

6. Pour into crust, making sure not to overfill.
7. To make meringue, in the bowl of an electric mixer fitted with the whisk attachment, combine egg whites, a pinch of salt, and lemon juice. Whip on high until soft peaks form, and then very gradually add remaining  $\frac{1}{4}$  cup of sugar. Continue with mixer on high until stiff peaks form. Transfer meringue to pastry bag, and pipe on top of lemon filling, sealing the edges to prevent shrinking.
8. Bake at 325 degrees for 20 to 25 minutes until meringue is golden brown.
9. Cool pie thoroughly before serving.

# Mixed Berry Key Lime Pie

---

One of my favorite things about a Key lime pie—aside from the fact that it's Key lime pie—is that you can add just about any other fruit to it and it makes it that much more awesome. Another great thing about it is that the graham cracker crust can easily be switched out for a gluten-free cracker, cookie, pretzel, or any combination of those three, and you still get a crazy-good pie. For my version, I've substituted crushed pretzels for a third of the crust, Greek yogurt instead of sour cream, and marbled mixed-berry puree into the filling before baking to give it a little extra.

## MIXED BERRY PUREE

---

1/2 cup frozen mixed berries  
1 tablespoon white sugar  
1/4 cup water  
1 tablespoon cornstarch

## PIECRUST

---

1 cup fine graham cracker crumbs  
1/2 cup fine pretzel crumbs  
5 tablespoons butter, melted  
1/4 cup white sugar  
1 tablespoon brown sugar

## PIE FILLING

---

28 ounces sweetened condensed milk  
1/2 cup Greek yogurt  
3/4 cup lime juice  
zest of two limes

## DIRECTIONS

---

1. To make the puree, combine the fruit, sugar, and water in a saucepan, and cook on medium-low until the berries break down, stirring often. Mash the fruit as it cooks. Sprinkle in the cornstarch and stir until thickened. Set aside to cool.
2. To make crust, preheat oven to 350 degrees. Place graham cracker crumbs and pretzel crumbs together in a bowl. Add the melted butter, white sugar, and brown sugar, and stir together until the butter is evenly distributed. Firmly press mixture into the bottom and sides of a 9-inch pie pan using the bottom of a measuring cup. Bake crust for 8 minutes. Allow to cool for approximately 30 minutes.
3. To make filling, whisk together sweetened condensed milk, Greek yogurt, lime juice, and lime zest. Pour into piecrust and spread smooth. Drizzle some of the berry puree over the top of the lime filling, and swirl using a toothpick or skewer.

RECIPE CONTINUES

---

Yield: 1 pie

---

Prep time: 30 minutes

---

Bake time: 18 minutes

---

Inactive: 2 hours

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4. Bake at 350 for 10 minutes. Allow to cool for 10 minutes, and then chill in the refrigerator for a minimum of 2 hours.
5. Serve with whipped cream (page 102) and lime zest for garnish.

# Mom's Apple Pie

---

It's not a holiday without Mom's apple pie. Packed full of tart Granny Smith apples and spices, it's still one of my favorite pies ever. Mixing white and brown sugars make it extra tasty. I've made different variations over the years, adding other fruits or a shot of bourbon, but there's nothing quite like the original, tried and true.

## INGREDIENTS

---

Great-Grandma Eva's  
Blue-Ribbon Piecrust  
(page 122)  
5 to 7 Granny Smith apples  
1 teaspoon lemon juice  
2 tablespoons all-purpose  
flour  
3/4 cup white sugar  
1/4 cup brown sugar  
1/8 teaspoon kosher salt  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
2 tablespoons butter

## DIRECTIONS

---

1. Preheat oven to 400 degrees and place a rack in the center position of the oven.
2. Prepare piecrust on page 122, and divide in half, with one half slightly larger than the other. Roll the larger dough to 12 inches in diameter, and line a 9-inch pie pan. Don't trim. Wrap the smaller dough in plastic wrap.
3. Peel and core the apples. Cut into 1/4-inch slices, and place in a large bowl. Toss with lemon juice. Then add flour, white sugar, brown sugar, salt, cinnamon, and nutmeg, and toss again. Pour apples into piecrust.
4. Roll out top crust to fit pie, cut steam holes, and roll the dough over the rolling pin to help place crust over the pie. Seal the two crusts together with a little bit of water and crimp the crust.
5. Bake for 50 minutes. If the crust begins to brown too much, cover with foil.
6. Allow pie to cool completely so pie filling will set.

---

Yield: One 9-inch pie

---

Prep time: 30 minutes

---

Bake time: 50 minutes

---

# Blueberry Crostata

---

Crostatas are pie's low-maintenance cousin. In fact, given the choice of making an entire pie or a series of crostatas, I tend to go with the latter because they don't have to be perfect. It's usually better when they're not because they're meant to be rustic. This blueberry crostata uses fresh berries; however, you can use frozen as well.

## INGREDIENTS

---

Great-Grandma Eva's  
Blue-Ribbon Piecrust  
(page 122)

1 large egg

1 tablespoon water

2 cups fresh blueberries

1/3 cup white sugar

2 teaspoons lemon zest

1 1/2 teaspoons fresh lemon  
juice

2 tablespoons cornstarch

1 tablespoon butter

1 tablespoon sanding sugar (or  
turbinado sugar)

## DIRECTIONS

---

1. Preheat oven to 425 degrees.
2. Make piecrust recipe on page 122. Using half the recipe, roll into a 12-inch round, and transfer to a sheet pan lined with parchment.
3. In a small bowl whisk together the egg and water, making an egg wash.
4. In a bowl toss together blueberries, sugar, lemon zest, lemon juice, and cornstarch. Pour berries into the middle of the piecrust. Spread out a little, leaving 2 to 3 inches of crust around the edges. Crumble the butter over the berries. Begin folding the crust over the blueberries, using the egg wash to seal as you go. Once all of the crust is folded up, brush the outside of the piecrust with egg wash. Sprinkle crust with sanding sugar.
5. Bake crostata 23 to 25 minutes, or until crust is golden brown.
6. Allow to cool before moving to a serving tray. Best served with vanilla ice cream!

---

Yield: one 9-inch crostata

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Prep time: 15 minutes

---

Bake time: 25 minutes

---

# Cherry Almond Crostata

---

Cherries have such a short season in spring, so take advantage of these incredibly delicious fruits while they're available. For this recipe, I like to mix a few different kinds of cherries, depending on what I can find. Mixing tart with sweet will give a greater depth of flavor in this low-maintenance almost-pie.

## INGREDIENTS

---

Great-Grandma Eva's  
Blue-Ribbon Piecrust  
(page 122)

1 large egg

1 tablespoon water

2 cup fresh cherries, pitted and  
halved

1/4 cup sliced almonds

1/3 cup white sugar

2 teaspoons orange zest

1 1/2 teaspoons fresh orange  
juice

2 tablespoons cornstarch

1 tablespoon butter

1 tablespoon sanding sugar (or  
turbinado sugar)

## DIRECTIONS

---

1. Preheat oven to 425 degrees.
2. Make piecrust recipe on page 122. Using half the recipe, roll into a 12-inch round, and transfer to a sheet pan lined with parchment.
3. Whisk together the egg and water, making an egg wash.
4. In a large bowl toss together cherries, almonds, sugar, orange zest, orange juice, and cornstarch. Pour cherries into the middle of the piecrust. Spread out a little, leaving 2 to 3 inches of crust around the edges. Crumble the butter over the cherries. Begin folding the crust over the cherries, using the egg wash to seal as you go. Once all of the crust is folded up, brush the outside of the piecrust with egg wash. Sprinkle crust with sanding sugar.
5. Bake crostata 23 to 25 minutes, or until crust is golden brown.
6. Allow to cool before moving to a serving tray. Best served with ice cream.

---

Yield: 1 crostata

---

Prep time: 15 minutes

---

Bake time: 25 minutes

---

# Banana Cream Pie

---

Starting with a rich vanilla pudding layered with bananas and topped with whipped cream, banana cream pie was one of Great-Grandma's most-made recipes.

## PUDDING

---

Great-Grandma Eva's  
Blue-Ribbon Piecrust  
(page 122)

1 cup white sugar  
3 tablespoons butter  
1 1/2 cups whole milk  
6 tablespoons cornstarch  
2 egg yolks, beaten  
1 tablespoon vanilla extract  
1/8 teaspoon cinnamon  
1/8 teaspoon kosher salt  
3 ripe bananas, sliced

## WHIPPED CREAM

---

2 cups heavy cream  
3 tablespoons powdered sugar  
1 teaspoon vanilla extract

---

Yield: 10-inch pie

---

Prep time: 20 minutes

---

Bake time: 25 minutes (piecrust)

---

Inactive time: 2 hours

---

## DIRECTIONS

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1. Make piecrust on page 122 and blind bake. Allow to cool.
2. In a saucepan over medium heat, mix together sugar and butter until sugar has melted. Add milk and cornstarch, and whisk together.
3. Increase heat to medium-high and bring to a boil, stirring constantly. Boil 1 minute until thick.
4. Add a little at a time to beaten egg yolks while whisking vigorously. Once approximately 1 cup has been added, transfer egg yolk mixture back into saucepan. Whisk together and bring to a boil for 1 minute. Add vanilla and cinnamon and combine. Pour mixture into a bowl and cover the surface of pudding with plastic wrap so it doesn't form a skin. Refrigerate until the mixture is room temperature.
5. To assemble, layer half of the bananas into piecrust, and cover with a layer of pudding. Layer remaining bananas, and cover with the rest of the pudding. Refrigerate for 2 hours.
6. To make whipped cream, add heavy cream, powdered sugar, and vanilla to a large bowl, and beat with a hand mixer until stiff peaks form. Cover the top of the pie with whipped cream and serve.



# Blackberry Pie

---

Whether you visit a farmers' market or grow them yourself, there's nothing better than perfectly ripe berries to make this pie it's most delicious. Using lime zest instead of lemon gives this pie a twist.

## INGREDIENTS

---

6 cups ripe blackberries (see note for frozen)

Great-Grandma Eva's  
Blue-Ribbon Piecrust  
(page 122)

$\frac{3}{4}$  cup white sugar

$\frac{1}{4}$  cup cornstarch

$\frac{1}{2}$  teaspoon fresh lime zest

1 large egg

2 tablespoons water

turbinado or sanding sugar  
for top

## DIRECTIONS

---

1. Preheat oven to 350 degrees.
2. Clean blackberries of any stems, leaves, or debris and rinse. Lay on paper towels to dry.
3. Make piecrust on page 122, and split into two balls, one slightly bigger than the other. Press larger one into a round disk and cover the smaller in plastic wrap and set aside.
4. Roll out the larger piecrust to a 12-inch diameter to fit a 9-inch pie dish. Roll the dough around the rolling pin to transfer to pie dish. Don't trim the edges, as this will be used to seal the lattice in place.
5. In a bowl toss berries in sugar, cornstarch, and lime zest. Carefully pour berries into piecrust.
6. Whisk egg and water together to create an egg wash.
7. Roll out second piecrust to approximately 10 inches and cut into 1-inch-wide strips. Weave into a lattice pattern, and trim off extra length. Seal ends to bottom crust, and crimp bottom crust.
8. Brush lattice with egg wash, and sprinkle with sanding sugar.
9. Bake for 30 minutes with the crust covered with foil, and then for an additional 20 minutes uncovered so the crust will brown.
10. Allow pie to cool on a rack for at least 2 hours for filling to set.

---

Yield: 1 pie

---

Prep time: 20 minutes

---

Bake time: 50 to 60 minutes

---

# Mini Peach Cobblers with Buttermilk Biscuits

My favorite way to make a cobbler is to pile buttermilk biscuits on top. As they bake, they soak up all of the fruit juices while staying crispy on top. Whether you're serving this individually in ramekins or in a cast-iron skillet, whatever you do, don't forget a big scoop of vanilla ice cream.

## INGREDIENTS

6 to 7 large peaches, pitted and sliced  
1/3 cup white sugar  
1/3 cup brown sugar  
3 tablespoons cornstarch  
1 tablespoon lemon juice  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
1/2 teaspoon kosher salt  
Buttermilk Biscuit recipe (page 65)  
buttermilk

## DIRECTIONS

1. Preheat oven to 375 degrees.
2. Toss peaches, white sugar, brown sugar, cornstarch, lemon juice, cinnamon, nutmeg, and salt together in a bowl, and divide evenly between 6 medium-size ramekins or in a seasoned 10-inch cast-iron skillet.
3. Make the biscuit dough (page 65). Using a large round biscuit cutter, cut out the biscuits, and place one in each of the ramekins on top of the peaches. If you're baking in the skillet, place the biscuits on top of the peaches in the skillet. Brush biscuits with buttermilk.
4. Place all of the ramekins on a baking sheet, and transfer to the oven and bake them for 60 to 70 minutes, until golden brown and bubbly. Skillet will bake for roughly the same amount of time.
5. Allow to cool for approximately 30 minutes and serve with ice cream.

---

Yield: Six 14-ounce ramekins

---

Prep time: 15 minutes

---

Bake time: 60 to 70 minutes

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# Mini Lemon Meringue Tarts

---

Whenever there's an opportunity to bake individual desserts for guests, I always jump on it. There's something about a personal-size version that feels extra-special. In this take on a lemon meringue pie, we start with a graham cracker crust pressed into the bottom of a ramekin, then finish by layering on lemon filling and piping meringue on top.

## GRAHAM CRACKER CRUST

---

1 cup fine graham cracker crumbs  
1/2 cup finely crushed pretzels  
5 tablespoons butter, melted  
1/4 cup white sugar  
1 tablespoon brown sugar

## FILLING

---

5 large eggs  
1 1/4 cups white sugar, divided  
2 cups water  
6 tablespoons cornstarch  
salt  
4 tablespoons (1/2 stick) butter, softened  
1/2 cup fresh lemon juice  
2 tablespoons lemon zest

## DIRECTIONS

---

1. Preheat oven to 350 degrees.
2. Make graham cracker crust by mixing together in a bowl graham cracker crumbs, crushed pretzels, melted butter, white sugar, and brown sugar until the texture is sandy but holds together when you squeeze it. Firmly press equal amounts into the bottoms of 5-ounce ramekins. Place all the ramekins on a baking sheet and bake for 7 to 8 minutes.
3. To make filling, separate egg yolks and whites. In a medium bowl beat the egg yolks well and set aside.
4. In a medium saucepan combine 1 cup of sugar, water, cornstarch, and a pinch of salt. Stir constantly over medium-low heat until mixture comes to a slow boil. Continue to stir until mixture thickens.
5. Remove from heat and add a little of this mixture to the egg yolks at a time, whisking vigorously. When approximately 1 cup has been whisked into the yolks, return egg yolk mixture to saucepan, and whisk together on low heat for another 2 minutes.

RECIPE CONTINUES

6. Remove from heat and stir in 1 tablespoon of butter at a time until smooth. Then add lemon juice and zest and stir until smooth.
7. Pour into crusts, making sure not to overfill.
8. To make meringue, in the bowl of an electric mixer with the whisk attachment, combine egg whites, a pinch of salt, and 1 teaspoon of lemon juice. Whip on high until soft peaks form, and then very gradually add  $\frac{1}{4}$  cup of sugar. Continue with mixer on high until stiff peaks form. Transfer meringue to a pastry bag, and pipe on top of lemon filling, sealing the edges to prevent shrinking.
9. Bake at 325 degrees for 20 to 25 minutes until meringue is golden brown.
10. Cool pies thoroughly in the fridge before serving.

---

Yield: 6 mini tarts

---

Prep time: 40 minutes

---

Bake time: 40 minutes

---

# Fig Honey Mascarpone Tart

---

Blending together the sweet and tart flavors of both the mascarpone and fig give this dessert a sophisticated edge. Fresh figs can be found in many different varieties, depending on what region you're in and what's available to you. Some will taste sweeter while others will be more tart.

## PIECRUST

---

1 1/2 cups fine graham cracker crumbs  
5 tablespoons butter, melted  
1/4 cup white sugar  
1 tablespoon brown sugar

## FILLING

---

16 ounces mascarpone, softened  
1/2 cup white sugar  
1 teaspoon vanilla extract  
2 tablespoons clover honey, plus additional for drizzling  
green figs, quartered  
pistachios, crushed

## DIRECTIONS

---

1. To make crust, preheat oven to 350 degrees. In a bowl add graham cracker crumbs, melted butter, white sugar, and brown sugar, and stir together until the butter is evenly distributed. Firmly press mixture into the bottom and sides of a 9-inch tart pan using the bottom of a measuring cup. Bake crust for 8 minutes. Allow to cool completely.
2. To make filling, using either an electric mixer or with a hand mixer, beat mascarpone until completely smooth. Add sugar, vanilla, and honey, and mix until fully combined. Pour filling into cooled crust, and spread evenly with a spatula. Arrange the cut figs on top of the cream, cover with plastic wrap, and refrigerate for 2 to 3 hours before serving.
3. Right before serving, drizzle a little honey over the figs, and sprinkle on the pistachios as a garnish.

---

Yield: 1 tart

---

Prep time: 20 minutes

---

Bake time: 10 minutes

---

Inactive time: 2 to 3 hours

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# Apple Cranberry Spice Tart

---

It's no secret that Thanksgiving is my favorite holiday. In fact, Christmas music is forbidden until the Friday after, just so we can give the holiday its due. This tart is like Thanksgiving in dessert form and regularly makes an appearance on our holiday table. Mixing tart and sweet apples creates more complexity of flavor. Serve this with vanilla ice cream, or with my favorite, butter pecan.

## INGREDIENTS

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Great-Grandma Eva's  
Blue-Ribbon Piecrust  
(half recipe) (page 122)

2 gala or fuji apples, peeled and  
cored

2 Golden Delicious apples,  
peeled and cored

2 tablespoons lemon juice

1/4 cup white sugar

1/2 cup brown sugar

zest of 1 orange

2 tablespoons all-purpose  
flour

1 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/4 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/8 teaspoon ground cloves

pinch kosher salt

1 1/2 cups cranberries

## DIRECTIONS

---

1. Preheat oven to 375 degrees.
2. Make piecrust on page 122. Line a 9-inch tart pan with piecrust. Trim and prick the bottom of the piecrust with a fork to prevent bubbling.
3. Slice the peeled and cored apples 1/8 inch thick, and fan them out in the bottom of the crust. Brush with lemon juice to prevent browning.
4. In a bowl mix together white sugar, brown sugar, orange zest, flour, cinnamon, allspice, ginger, nutmeg, cloves, and salt. Toss the cranberries in the sugar and spice mixture, and gently press between the apples, sprinkling the rest of the sugar mixture over the top.
5. Bake pie for approximately 1 hour, or until the apples are soft and the crust is browned. Remove from the oven and allow to cool on a cooling rack. Serve with ice cream.

---

Yield: One 9-inch tart

---

Prep time: 20 minutes

---

Bake time: 1 hour

---

# Raspberry Cheesecake Tart

---

An ode to summer, fresh raspberries top this no-bake cream cheese tart. With a hint of lemon, this cool dessert is light and refreshing. As with all of the pies and tarts with a cracker crust, you can easily make this gluten-free by substituting your favorite gluten-free cookie or cracker.

## PIECRUST

---

1 1/2 cups fine graham cracker crumbs  
5 tablespoons butter, melted  
1/4 cup white sugar  
1 tablespoon brown sugar

## FILLING

---

2 (8-ounce) packages cream cheese, softened  
1/2 cup white sugar  
1 teaspoon vanilla extract  
2 tablespoons clover honey  
1 teaspoon lemon zest  
1 pint raspberries  
powdered sugar

## DIRECTIONS

---

1. To make crust, preheat oven to 350 degrees. Place graham crackers crumbs in a bowl and add the melted butter, white sugar, and brown sugar. Stir together until the butter is evenly distributed. Firmly press mixture into the bottom and sides of a 9-inch tart pan using the bottom of a measuring cup. Bake crust for 8 minutes. Allow to cool completely.
2. To make filling, using either an electric mixer or with a hand mixer, beat cream cheese until completely smooth. Add sugar, vanilla, honey, and lemon zest, and mix until fully combined. Pour filling into cooled crust and spread evenly with a spatula. Arrange the raspberries on top of the cream, cover with plastic wrap, and refrigerate for 2 to 3 hours before serving. Right before serving, sprinkle with powdered sugar.

---

Yield: 1 tart

---

Prep time: 20 minutes

---

Bake time: 10 minutes

---

Inactive time: 2 to 3 hours

---

# Chocolate Turtle Tart

---

Trading a typical graham cracker crust for one made of chocolate and potato chips adds an unexpected twist to this rich chocolate tart. Adding homemade caramel and pecans over the top makes this truly decadent. The chocolate crackers can be substituted to make a gluten-free version.

## PIECRUST

---

$\frac{3}{4}$  cup crushed chocolate crackers  
 $\frac{1}{4}$  cup crushed potato chips  
5 tablespoons butter, melted  
 $\frac{1}{3}$  cup white sugar

## FILLING

---

1  $\frac{1}{4}$  cups heavy cream  
9 ounces semisweet chocolate, chopped  
2 large eggs  
2 teaspoons vanilla extract  
 $\frac{1}{4}$  teaspoon kosher salt

## CARAMEL

---

1 cup white sugar  
 $\frac{1}{2}$  cup (1 stick) butter, softened  
 $\frac{1}{3}$  cup heavy cream  
1 teaspoon kosher salt  
 $\frac{1}{2}$  cup chopped pecans

## DIRECTIONS

---

1. Preheat oven to 350 degrees.
2. To make crust, add chocolate crackers crumbs and crushed potato chips to a bowl, and mix with butter and sugar. Press into a 9-inch fluted tart pan and bake for 8 minutes. Allow to cool.
3. To make filling, heat heavy cream in a saucepan just until it starts to boil. Remove from heat and add the semisweet chocolate. Allow to stand for 5 minutes, and then stir until smooth. Cool for 15 minutes.
4. In a bowl whisk together eggs, vanilla, and salt. Add cooled chocolate mixture and mix until smooth. Pour filling into cooled crust and bake until filling is set but still wobbly in the center, approximately 20 minutes. Cool completely in the pan on a cooling rack.
5. To make caramel, in a heavy saucepan over medium-low heat, heat the sugar until completely melted, swirling every 15 to 20 seconds. The sugar will become clumpy as it melts. Do not walk away from the pan as it will burn quickly if left too long.

RECIPE CONTINUES



---

Yield: One 9-inch tart

---

Prep time: 40 minutes

---

Bake time: 20 minutes

---

6. Once melted, remove from heat and immediately stir in butter until smooth. Sugar will bubble a lot during this process. Then add in heavy cream and salt and stir until smooth. Allow to cool completely before using.
7. Drizzle caramel over the tart and sprinkle with chopped pecans.