



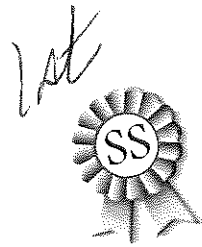
Honey Kissed Granola

4 cups old-fashioned rolled oats
1½ cups sliced almonds
½ cup packed light brown sugar
½ teaspoon salt
½ teaspoon ground cinnamon
¼ cup vegetable oil
¼ cup honey
1 teaspoon vanilla

Preheat oven to 300 degrees F. In a bowl, mix the oats, almonds, brown sugar, salt and cinnamon. In a saucepan warm the oil and honey. Whisk in vanilla. Carefully pour liquid over the oat mixture. Stir gently with a wooden spoon; finish mixing by hand.

Spread granola on a rimmed cookie sheet. Bake 40 minutes or until toasted, stirring carefully every 10 minutes. Transfer granola filled pan to rack and cool completely. Seal in airtight container. Store at room temp for 1 week or in the freezer for 3 months.

Chocolate Pound cake



1 1/2 cup butter - RT

3 cups sugar

5 eggs

2 teaspoon vanilla

1 tablespoon espresso dissolved in 3 tablespoon
hot water -

2 cups flour

3/4 cup cocoa

1 teaspoon baking powder

1 teaspoon salt

3/4 cup sour cream } stir together
1/4 cup milk }

- Beat butter & sugar together ~10min. add eggs - one at a time. Beating well. -
add espresso & vanilla.
- combine dry ingredients and add alternately with sour cream. - Mix well
- spoon into a greased bundt pan. -
- bake at 350° ~60-70 minutes
- cool ~15 minutes - remove from pan

Caramel Glaze

1/4 cup butter

1/2 cup brown sugar

1/4 cup milk

1 tablespoon karo syrup

Slowly bring to boil - cool - Beat in powdered sugar to desired consistency.



Tea Ring Recipe

1 cup scalded milk
1 cup luke warm water
2 cakes compressed yeast
1/2 cup shortening

1/2 cup sugar
1 1/2 tsp salt
2 eggs Beaten
7 cups flour

Filling: Margarin to cover dough, Sprinkle with Brown Sugar with 1/2 tsp Cinnamon
May add nuts, Maraschino cherries for garnish.
May add Raisin

Scald milk, and pour over sugar, salt & shortening.

Dissolve yeast in the 1 cup luke warm water
When milk has cooled to luke warm temp,
Add ~~the yeast~~ ^{the yeast mix}, beaten eggs. Beat well -
add flour gradually, beating enough flour
to be able to handle dough. Knead
dough lightly - about 10 minutes, place
dough in greased bowl, cover and let
rise in warm place. Let rise until double
in bulk (2 hours) After raising is complete,
turn out on floured counter top - spread to
make a rectangle, spread with softened margarin
(approx 1/4 cup) to cover the dough. Sprinkle with
brown sugar & cinnamon. May add raisins & nuts
about 1/4 cup each. Roll dough into a log, place
on greased cookie sheet. Cut into log approx 3/4 of
the way, turning each slice to form design
Add maraschino cherries for garnish.

Bake at 400° for 15-20 minutes After cooled
may lightly drizzle with powdered sugar frosting
(1/2 cup powdered sugar, 1/2 tsp vanilla, 1/4 tsp almond extract
add 1 egg white to make a drizzle)

Sour Dough Discard Crackers

1/34



3/4 cup sour dough discard

2 TBSP melted butter

1 TBSP Everything Bagel seasoning

1 Tsp Garlic salt

Mix first three ingredients.

Place on parchment paper in 8 x 8 pan

Sprinkle with garlic salt

Bake 325° F for 10 minutes

Cut

Bake 20-50 minutes more until brown and crunchy



1st at SS

Pepita And Apricot Pumpkin Bread

3 cups Flour, 3 cups Sugar
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground Cinnamon
1/2 teaspoon each of ground Cardamom,
ground nutmeg and ground ginger
4 large eggs, slightly beaten
1 15-ounce can pumpkin
1 cup canola oil 1/2 cup orange juice
1 cup chopped dried apricots
1/2 cup toasted pepitas

Preheat oven 350°. Lightly grease the
bottoms and 1/2 inch up the sides of
two 9x5 inch loaf pans; set aside. In
a large bowl stir together Flour, Sugar,
Soda, Salt, Cinnamon, Cardamom, nutmeg,
and ginger. Set Flour mixture aside. In a
medium bowl stir together eggs, pumpkin,
oil and orange juice. Add egg mixture
to Flour mixture, stir just until moistened.
Gently stir in apricots. Spoon batter into
prepared pans. Sprinkle tops of loaves
with pepitas. Bake 55-60 minutes or
until toothpick inserted near centers
come out clean. Cool breads in pans on
wire rack 10 minutes. Using a narrow
metal spatula, loosen sides of bread
from pans. Remove breads from pans;
cool completely on wire rack.



1st

1st

Rick Williams

SS

Sourdough Chocolate Chip Loaf

Ingredients

350g flour
100g sourdough starter
270g water
9g salt
9g honey
90g chocolate chips

Instructions

- Mix flour & water together, let sit 60 minutes to autolyze
- Add starter, honey & salt, mix & knead for 5 mins, cover & let sit for 30 mins.
- Stretch & fold 4x, letting rest (covered) for 30 mins between each stretch & fold.
- Bench rest, covered, at room temp for 6 hrs
- Shape into flat and fold in chocolate chips as dough is folded & shaped into round.
- Place round in floured banneton, cover & refrigerate for 18 hrs.
- Remove dough from fridge 20-30 mins before baking. Turn out of banneton & score top.
- Preheat oven to 450°F, place 8x8 pyrex with water in oven to create steam.
- Bake on parchment-lined cookie sheet for 25 mins, reduce heat to 420°F and bake another 20 mins.
- Cool on wire rack.



1st

1st
SS

Cheese Scones

2 ½ c all purpose flour

4 tsp baking powder

1 Tbsp sugar

¼ tsp salt

1/8 tsp cayenne pepper

1/3 c cold butter cut up into pieces

1 ¼ c sharp cheddar cheese

½ tsp garlic powder

2 eggs beaten

¾ c heavy cream

Milk to brush top of scone

Preheat oven to 400 degrees. Combine dry ingredients in bowl using pastry cutter. Cut in butter until mixture resembles coarse crumbs. Add cheese and stir to combine. Combine eggs and heavy cream. Add egg mixture and stir just until it forms a dough. On parchment paper, knead dough 10-12 strokes until nearly smooth. Pat dough into 8 inch circle and cut into 8 wedges. Place wedges 1 inch apart on baking sheet. Brush with milk. Bake 18-22 minutes or until golden. Remove from baking sheet serve warm with chive butter if desired.

Kathy Overholt
58912 Towne Rd
Elkhart, IN 46517
574-596-4289

CHEESY ONION ROLLS

1/2 cup finely chopped onions
2 tablespoons butter or margarine
6 oz. V-8 juice or tomato juice
1 tablespoon water
1 pkg. of hot roll mix
1 egg
1/2 cup (2 oz.) shredded cheddar cheese

In a small saucepan, saute onion in butter just until tender. Add tomato or V-8 juice and water; heat to very warm (105 -115 degrees). In a large bowl, dissolve yeast from mix into warm mixture; stir in egg. Add flour and cheese; blend well. Cover; let rise in warm place until doubled in size 30-45 minutes. Grease a 9 x 13 pan or a 12-inch square one. Or use sheets of parchment in pan. Shape into 15 or 16 equal balls and place in pan.

Cover and place in warm place until light and doubled, 30-45 minutes. Preheat oven while rolls are rising at 375 degrees. Bake 18-25 minutes. Immediately remove and brush with butter and place on wire rack to cool after removing from pan. YIELDS: 15-16 rolls.



1st

1st
SS

B 83



1st
35

Lemony Glazed Shortbread Bars

3 c. flour

1/3 c. cornstarch

1 ¼ c. powdered sugar

¼ c. lemon zest (6-7 lemons)

1 ½ c. butter, softened

1 T. lemon juice

½ t. vanilla

½ t. salt

Preheat oven to 300 degrees. Line a 13x 9 inch pan with foil, extending it over the sides. Lightly coat foil with cooking spray. In a medium bowl, stir together flour and cornstarch. In a small bowl combine powdered sugar and lemon zest. Press against the side of the bowl with a wooden spoon to work lemon zest into powdered sugar until sugar is yellow and fragrant. In a large bowl beat butter, lemon juice, salt and vanilla until combined. Gradually beat in sugar mixture. Mix in the flour mixture. Continue stirring until dough comes together. Press dough evenly into prepared pan. Bake 40 minutes. Meanwhile, prepare glaze. Remove shortbread from oven and immediately spoon glaze over top. Spread evenly. Cool in pan on a wire rack. Use foil to lift shortbread out of pan. Cut into bars.

Lemony Glaze

2 ½ c. powdered sugar

3 T. lemon juice

2 t. lemon zest

1 T. light corn syrup

½ t. vanilla

Whisk together until smooth.

Apple Pie



1st



Crust:

½ cup lard

1 ½ cup flour

½ t. salt

4 or 5 T. ice water

Mix flour and salt. Cut in lard. Add water till dough sticks together. Roll out.

Filling:

8 Lodi or Yellow Transparent Apples

1 ½ cup sugar

5 T. flour

1 ½ t. cinnamon

1 t. nutmeg

Peel and slice apples. Mix dry ingredients. Toss mixture with apples. Put in crust.

Streusel:

¾ cup flour

1/3 cup packed brown sugar

1 t. cinnamon

1/3 cup butter (softened)

Blend dry ingredients. Cut in butter. Spoon over top of apples. Bake at 425 degrees for 20 minutes. Lower temperature to 350 degrees. Bake another 35-40 minutes until apples are tender and topping is brown.

1st



Easy Cherry Chocolate Fudge

- 1 package 12oz Milk Chocolate Chips
- 1 package 12oz Semi Chocolate Chips
- 2 packages ^{Cherry} Koolaid No Sugar drink aide powder

Melt chocolate over double boiler or in microwave until smooth and completely melted

Add the 2 packages of drink mix
Stir until completely intergrated into chocolate

Pour into a lightly greased parchment lined 8x8 pan. Cool until set. Cut into squares and serve.

Tastes like a chocolate covered cherry.



Honey Oatmeal Bread

3 cups all-purpose flour
1 cup old-fashioned rolled oats
2 tablespoons butter
1 teaspoon salt
3 tablespoons honey
2 packet instant yeast or 2 ¼ teaspoons instant yeast
1 ¼ cups lukewarm milk

1. In a large mixing bowl, or in the bowl of an electric mixer, combine all of the ingredients, mixing to form a shaggy dough. Knead dough, by hand (10 minutes) or by mixer (5 minutes) until it is smooth.
2. Place dough in a lightly greased bowl, cover and allow it to rest for 1 hour; it will become quite puffy, though it may not double in bulk. Shape as directed.
3. Shaping: Transfer the dough to a lightly oiled surface and shape it into a log. Place the log in a lightly greased 9 x 5-inch loaf pan, cover the pan, and allow the dough to rise for 1 to 1 ½ hours, until it's crested 1" to 2" over the rim of the pan.
4. Bake the bread in a preheated 350° F oven for 35 to 40 minutes, until an instant-read thermometer inserted into the center registers 190° F. If the bread appears to be browning too quickly, tent it with aluminum foil for the final 10 minutes of baking.

Chocolate Chip Cookies

½ cup butter

½ cup crunchy peanut butter

¾ cup brown sugar

¾ cup white sugar

2 duck eggs

2 cups flour

1 tsp baking soda

1 tsp salt

¾ cup milk chocolate chips

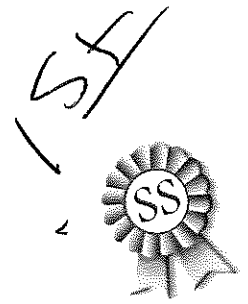
Cream butter and peanut butter together. Add sugars to butter mix. Add eggs one at a time mixing thoroughly. Blend flour, soda, and salt together – add to cream mixture.

Hand stir in chocolate chips.

Form into equal balls.

Bake 375° F for 10-12 minutes

Let sit on sheet for 5 minutes then remove to cooling rack.



Strawberry / Peach Crisp



Topping

1/2 c old-fashioned oats
2/3 c flour
1/2 t cinnamon

1/2 c brown sugar
1/3 c butter - melted

Fruit

2 1/2 c peaches - peeled & sliced ~~1/2~~ 1 c strawberries - sliced

Syrup

1/4 c brown sugar
1/3 c water
1/2 t vanilla extract

3t Cornstarch
1/8 t salt

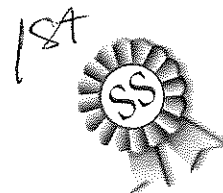
Mix oatmeal, brown sugar, flour, cinnamon & melted butter just until mixture is crumbly. Spread half into the bottom of a greased 9" pan.

Top with peaches & strawberries.

Cook brown sugar, cornstarch, salt & water in small sauce pan over medium-high heat just until thickened. This will only take a couple of minutes. Stir in vanilla & pour over fruit.

Sprinkle remainder of topping over fruit.

Bake at 350° for 35 minutes.



Lime Chiffon Cake

Ingredients:

- 8 - 10 eggs separated
- Zest and juice of 2 limes
- 2 $\frac{1}{4}$ cups cake flour
- 1 $\frac{1}{2}$ cups sugar
- 3 tsp baking powder 1 tsp salt
- $\frac{1}{2}$ cup oil
- $\frac{3}{4}$ cup cold water
- $\frac{1}{2}$ tsp cream of tartar
- Green food color if desired

Directions:

1. Preheat oven to 325 degrees.
2. Whisk together flour, sugar, baking powder, and salt.
3. Make a well in the flour mixture.
4. In separate bowl mix oil, 5 egg yolks. Cold water, lime zest (2 Tbs) and food coloring (if desired), add this to the well in the dry mixture and stir together with a whisk.
5. In another bowl, put in 1 cup of egg whites and cream of tartar. Beat with a mixer until it forms stiff peaks. (do not over beat)
6. Fold egg whites into the mixture in step 4.
7. Pour evenly in an ungreased tube pan.
8. Bake for 45-55 minutes
9. Remove from oven. Invert on bottle to cool
10. Remove from pan and set on plate. Cake may be glazed with $\frac{1}{2}$ cup powdered sugar and lime juice. Sprinkle some extra zest over the top.



Gluten Free Monster Cookies

For the Dough:

- 1-1/2 cups peanut butter
- 1/2 cup butter, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 4-1/2 cups quick-cooking oats
- 2 teaspoons baking soda
- 1/2 cup milk chocolate chips
- 1/2 cup milk chocolate M&M's

In a large mixer or bowl add peanut butter, butter, and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats and baking soda; gradually add to creamed mixture. Stir in chocolate chips and M&M's.

Preheat your oven to 350 degrees Fahrenheit and bake for 12-14 minutes or until edges are browned. Let them rest for 5 minutes on the baking sheet before removing them to cool on wire racks. ENJOY!!



Cake Mix Oatmeal Chocolate/peanut Butter Chip Cookies

Ingredients:

- 1 box gluten free yellow cake mix
- 2 $\frac{1}{2}$ cups old fashion oats
- $\frac{1}{2}$ cup fine rice flour
- 1 tsp. baking soda
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup applesauce (*2 individual serving containers*)
- 2 Tbs egg replacer
- $\frac{3}{4}$ cup vegetable oil
- $\frac{1}{4}$ cup water
- 1 $\frac{1}{2}$ tsp vanilla extract
- 1 package peanut butter/chocolate chips

Directions:

- Preheat oven to 350 and line cookie sheets with parchment paper.
- In a large bowl mix the applesauce and egg replacer with a fork
- Add the rest of the wet ingredients and brown sugar. With a mixer, mix till combined and smooth.
- Next add dry ingredients and mix well.
- Lastly, mixing by hand, add chocolate/peanut butter chips.
- Mix by hand and drop by cookie scoop (1 $\frac{1}{2}$ in.) on lined cookie sheet and bake for 12-14 minutes.



184

CHEDDAR MUFFINS

2-1/2 cups all-purpose flour
2 Tbs. sugar
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. Italian seasoning
1/2 tsp. salt
1 large egg, room temperature
1-1/2 cups buttermilk
1/2 cup canola oil
2 garlic cloves, minced
2 cups shredded cheddar cheese
1/2 cup finely chopped sweet red pepper
4 green onions, sliced
2 Tbs. finely chopped pecans
1/3 cup shredded Parmesan cheese

Preheat oven to 400 degrees. In a large bowl, whisk flour, sugar, baking powder, Italian seasoning, baking soda and salt. In another bowl, whisk egg, buttermilk, oil and garlic until blended. Add to flour mixture; stir just until moistened. Fold in cheddar cheese, onions, pepper and pecans.

Fill muffin cups with paper liners three-fourths full. Sprinkle with Parmesan cheese. Bake 15-18 minutes or until toothpick comes out clean. Cool 5 minutes before removing from pan to wire racks. YIELDS: 12 muffins. Option: Instead of pecans may use 2 tablespoons finely chopped oil-packed dry tomatoes, patted dry.

Blueberry Buckle

9 pieces, or can be cut smaller

To make the topping mix:

½ c. sugar

½ c. flour

½ t. cinnamon

¼ c. butter, softened

To make the coffee cake, in a large mixing bowl combine and mix by hand:

2 c. flour

¾ c. sugar

2 ½ t. baking powder

¼ c. shortening, room temperature

¾ c. milk

1 egg, beaten

Gently stir in:

2 c. blueberries

Spread in a 9" square, greased baking pan. I prefer glass.

Sprinkle the above topping over the top of the cake.

Bake at 375 degrees for 45- 50 minutes.

Cut into serving size pieces and serve warm from the pan.

With leftovers I like to crumble it into pieces, warm it in the microwave, and add some milk.

A buckle is a coffee cake baked with fruit added to make an uneven, or buckled, surface.

This recipe can be converted to a Rhubarb Buckle by adding 3 cups rhubarb, cut in pieces, instead of blueberries.

Crumb-Topped Gingerbread

1st

2c. sifted flour

1c sugar

1½ tsp. ground ginger

1 tsp. ground cinnamon

½c shortening

1 egg

4 Tbsp. molasses

1 tsp. baking soda

½ tsp salt

1c sour milk *

- Sift together flour, sugar, ginger, & cinnamon in mixing bowl.
- Cut in shortening with pastry blender until mixture is crumbly. Remove ½c crumbs & set aside.
- Add eggs, molasses, baking soda, salt & sour milk to crumb mixture. Stir well to blend.
- Pour batter into an 8" greased pan.
- Sprinkle with reserved ½c crumb mixture.
- Bake in 350° oven for 45 min.
- Cool in pan on rack (Makes 9 servings)

To sour milk: Put 1 Tbsp vinegar in a measuring cup. Add enough milk to make 1 cup

Pineapple Carrot Cake



- 1 can (8 oz.) unsweetened crushed pineapple
- 2 c. flour
- 1 c. sugar
- 1 c. packed brown sugar
- 2 t. baking soda
- 2 t. cinnamon
- ¼ t. salt
- 4 eggs
- 1 c. vegetable oil
- 2 c. shredded carrots
- ¾ c. walnuts

Drain pineapple, reserving juice. In a large mixing bowl, combine dry ingredients. Add eggs, oil, carrots, pineapple and 2 tablespoons of the reserved pineapple juice. Beat until combined. Stir in walnuts. Pour into greased 13 x 9 x 3 inch pan. Bake at 350 degrees for 35-40 minutes, or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

PINEAPPLE FROSTING

- 1 c. butter
- 3 c. powdered sugar
- ½ t. pineapple extract
- 2 t. pineapple juice
- ¼ t. salt

Mix butter and powdered sugar one to two minutes. Add the juice, extract and salt. Beat for another 1-2 minutes.

PEANUT BUTTER FUDGE

- 4 cups white sugar**
- 1 cup light brown sugar**
- ½ cup butter**
- 1 - 12 oz. can evaporated milk**
- 1 - 7 oz. jar marshmallow cream**
- 1 - 16 oz. jar peanut butter**
- 1 - teaspoon vanilla extract**

Grease a 9 x 13 pan.

In a medium saucepan over medium heat, combine sugar, brown sugar, butter and evaporated milk. Bring to a boil, stirring constantly, and boil for 7 minutes.

Remove from heat; stir in marshmallow cream until well incorporated and melted. Stir in peanut butter and vanilla until smooth.

Spread in prepared pan. Let cool before cutting into squares.

Mint Brownies

½ cup butter

4 oz. unsweetened chocolate

4 eggs

¼ t. salt

2 c. sugar

1 t. vanilla

1 c. flour

4 T. butter

2 c. confectioner's sugar

2 T heavy cream (or more)

1 t. peppermint extract

2 drop green food coloring

1 oz. bittersweet chocolate

1 T. butter

Preheat oven to 350 degrees. Melt ½ cup butter and 4 oz. chocolate together. Set aside and cool. Beat eggs and salt until light in color and foamy. Gradually add the sugar and vanilla and continue beating until well-creamed. Manually add the cooled chocolate mixture. Before it becomes uniformly colored, fold in the flour by hand. Bake in a 9 x 13 x 3 inch pan for about 25 minutes. Cool.

For icing: Beat 4 T. butter, powdered sugar, cream and peppermint extract together until smooth spreading consistency. Add food coloring.

For glaze: Melt 1 T. butter and bittersweet chocolate together. Drizzle on top of frosted brownies.

1st

B79 St

CRACKED WHEAT BREAD

2 cups boiling water

1- cup cracked wheat or bulgur

3-3/4 to 4-1/4 cups unbleached flour

2 tsps. instant yeast or 1 package dry active yeast

1-3/4 cups water .

1/4 cup sugar

1 Tbs. margarine or butter

1 tsp. salt

1-1/4 cups whole wheat flour

1/4-cup unprocessed wheat bran

1. Combine 2 cups of boiling water and cracked wheat. Let stand, covered for 5 minutes. Drain well, discarding liquid. Set aside.
2. In a large bowl combine 1 1/2 cups unbleached flour and the yeast; set aside. Heat and stir 1-3/4 cups water, sugar, butter, and salt just until warm, about 120 to 130 degrees or butter is melted. Add water mixture to flour mixture. Beat with electric mixer on low for 30 seconds, scraping sides of bowl. Then beat on high speed for 3 minutes. Use a bread spoon or wooden spoon to stir in cracked wheat, wheat flour and bran. Stir in as much remaining unbleached flour to remove from bowl. Knead the rest of the flour for about 6-8 minutes to make a moderately stiff dough that is smooth and elastic. Shape into a ball and place in a greased bowl and let rise for 1-1/4 hours.
3. Punch dough down. Place dough out onto kneading surface and divide in half. Cover and rest for 10 minutes.
4. Shape each portion into a loaf and place into greased 8 x 4 x 2 pans. Cover and let rise till nearly double or about 30-40 minutes.
5. Bake in a preheated oven at 375 degrees for 35 to 40 minutes or till bread taps hollow; cover loosely with foil the last 5 to 10 minutes to prevent overbrowning. Immediately remove from pans and brush tops of bread with butter. Cool on wired racks.

1st

1st

RHUBARB BANANA BREAD

INGREDIENTS

1 cup Chopped rhubarb	1 tsp cinnamon
2 cups all purpose flour plus 1 tbsp for the rhubarb	1.5 TBSP ground flax seed
½ cup granulated sugar	1 ½ cup mashed ripe bananas
½ cup brown sugar	2 large eggs
1 tsp baking soda	¼ cup each: sour cream, melted butter and cooking oil
1 tsp salt	1 tbsp vanilla

VANILLA GLAZE

¼ cup powdered sugar
1 tbsp vanilla

INSTRUCTIONS

1. Preheat oven to 350 degrees F. Grease a 9x5 loaf pan. Put rhubarb in bowl and toss with 1 tbsp flour
2. In a medium sized bowl, whisk the flour, granulated sugar, brown sugar, baking soda and salt.
3. In a large bowl whisk the mashed bananas, eggs, sour cream, melted butter, oil and vanilla
4. Add the dry ingredients to the wet ingredients. Add the rhubarb and mix until they come together. Do not overmix the batter.
5. Pour the batter into the loaf pan.
6. Bake for 60-70 minutes or until a toothpick inserted into the center comes out clean. Let banana bread cool for 15 minutes in the pan and then remove it and let it cool completely on a wire rack
7. Once the banana bread is completely cool, whisk the powdered sugar and vanilla in a small bowl and drizzle over banana bread.

Zucchini Bread

1st

1st

- 3 duck eggs
- 1 cup sugar + ½ cup sugar
- 1 cup coconut oil (liquified)
- 1 tsp vanilla
- 1 tsp salt
- 340 grams grated zucchini
- 1 ½ tsp baking soda
- ¼ tsp baking powder
- 1 ½ tsp cinnamon
- 3 cups flour
- 1 whole orange (Peel and all)

Preheat oven to 325 degrees.

Cut up the orange into chunks. Process in a food processor with 1 cup of sugar until smooth.

Combine orange mix with the rest of the ingredients and mix with a whisk or electric mixer

Fill grease loaf pans 2/3rds full.

Bake for 55 minutes or internal temperature reaches 200°.

Cool on racks, then remove from the pans.

Macaroon Cherry Pie ^{1st} ^{1st} ^{1st}

bat oven 400°

Pie Crust

2 c flour
1/2 T Sugar
1 t salt
1/2 egg

1/2 c butter chopped
6 T butter Crisco
1/4 c ice water
1 t vinegar

Whisk together flour, sugar & salt. Add to flour mixture butter & Crisco & cut into flour until coarse crumbs. Beat egg & add water & vinegar & beat. Add to flour mixture & mix until just comes together. Divide dough in half. Roll out 1/2 for a 9" pie plate. Invert into pie plate & bake for 6 minutes & the set aside.

Filling

2 c pitted sour cherries
1/3 c corn starch
1/2 t cinnamon

1 c sugar
1 c cherry juice

In large sauce pan combine sugar & corn starch. gradually stir in cherry juice until blended. Bring to a boil over medium heat & cook until thickened. Remove from heat & stir in cinnamon. Gently fold in cherries. Pour into pie crust. Cover loosely w/ foil. Bake 400° 20 minutes.

Topping

1 lg egg lightly beaten
1 T melted butter
1/4 c sugar
1 c sweetened coconut

2 T milk
1/4 t almond extract
1/8 t salt
1/2 c sliced almonds

In lg bowl combine ingredients except coconut & almond then stir in coconut & almonds.

Remove foil from pie & spoon topping over pie. Reduce oven to 350°. Bake until topping is lightly browned 15-20 minutes. Cool on wire rack. Chill 4 hours or over night before cutting.

1st

1st

Southern Pecan Pie

3 eggs
2 T. butter, melted
2 T. flour
1/2 cup sugar
1/4 t. vanilla
1/8 t. salt
1 1/2 cup light corn syrup
1/2 cup pecans...or more
9-inch pie crust

Mix flour and sugar together, set aside. Beat eggs; blend in butter, flour mixture, vanilla, salt and corn syrup. Arrange pecans over pie crust; pour egg mixture over pecans in pie crust.

Bake at 425 degrees for 10 minutes. Reduce heat to 325 degrees and continue baking for 40 minutes or until middle is set.

Pie Crust

2 cups flour
1 tsp salt
1 tsp sugar
3/4 cup shortening
1 tsp vinegar
1 egg, slightly beaten
3-5 Tbl. Water

Sift flour, salt and sugar together. Add shortening and mix until mixture resembles coarse crumbs. Add vinegar, and egg and mix. Add water 1 T. at a time until ingredients hold together. Roll out on floured board. Makes 2 crusts.

1st
I

B64

1st

Peach Pie

5 cups fresh peaches, sliced
1 tsp. Lemon juice
1 cup sugar
1/4 cup flour
1/4 tsp cinnamon
2 Tbl. Butter
9-inch unbaked pie shell

Heat oven to 425 degrees. Prepare pastry. Mix peaches and lemon juice. Stir together sugar, flour, and cinnamon, mix with peaches. Turn into pastry-lined pie pan. Dot with butter. Cover with top crust and make slits in the top crust. Cover edges with foil. Bake 35-45 minutes or until juice bubbles through slits.

Pie Crust

2 cups flour
1 tsp salt
3/4 cup shortening
1 tsp vinegar
1 egg, slightly beaten
3-5 Tbl. Water

Sift flour, salt and sugar together. Add shortening and mix until mixture resembles coarse crumbs. Add vinegar, and egg and mix. Add water 1 T. at a time until ingredients hold together. Roll out on floured board. Makes 2 crusts.

Blueberry Braid.

1st

Dough

3/4c Milk

1/4c Sugar

1 egg

2T Water

1/4c Butter

1t salt

1 1/4t instant or rapid rise yeast

3c All Purpose Flour

Filling

1 1/3c Blueberries

1t Constarch

1/4t Salt

1/4c Sugar

1T Lemon Juice

1T Lemon Zest

Glaze

1c Powdered sugar

1T Lemon Zest

3T Lemon Juice

2T Milk

Dough

Pour milk into small saucepan, over med-low heat. Whisk until milk is almost boiling, about 5 minutes. Add butter & whisk until melted. Take off heat & stir in sugar & salt until dissolved. Once mixture has cooled slightly, add egg & whisk until well combined. Whisk in water & yeast. Use a lg spoon to stir in flour 1c at a time. Once the dough starts to form shaggy dough transfer to counter & knead about 10 minutes until smooth & springs back when poked. Place dough in a lightly oiled large bowl & cover with a damp tea towel. Let rise 1-1 1/2 hrs or doubled in size.

While dough is rising make the filling. In medium sauce pan, Add filling ingredients & cook over medium heat until blueberries burst & mixture starts to thicken. Remove from heat & let cool.

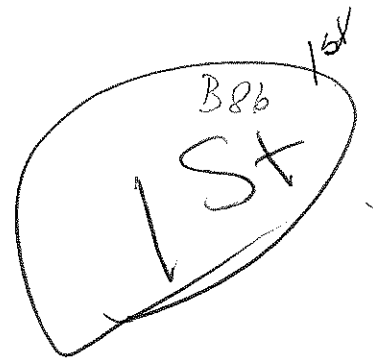
Once the dough has risen, punch down & divide dough in half. Roll 1/2 into a 10x12" rectangle with short side facing you. Spoon in 1/2 of filling in a 2" wide line down center. Use a knife & cut diagonal lines in a 1/2" thick, down the sides. Leave about 1/4" space between filling & slices. Alternate sides as you fold strips across filling. Transfer braid to a baking sheet lined with parchment paper. Cover again w/ damp cloth. Let rise 30 min to 1 hour or until puffy & soft. Preheat oven to 350° Bake 25-30 minutes or golden brown.

Mix glaze & pour over slightly cooled braid.

JALAPENO CHEDDAR ROLLS

2 pkg. (1/4 oz. each) active dry yeast
2 Tbsp. sugar
2 cups warm whole milk (110 to 115 degrees)
2 large eggs, room temperature
2 tsp. salt
6-1/2 to 7-1/2 cups all-purpose flour
2 cups shredded cheddar cheese
1/4 cup chopped seeded jalapeno pepper
Melted butter for brushing rolls before and after baking

1st



In a bowl, dissolve yeast and sugar in warm milk. Add the eggs, salt and 4 cups flour. Beat on medium speed for 3 minutes. Add cheese and jalapeno. Stir in enough remaining flour to make a firm dough.

Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in greased bowl, turning once to grease top. Cover and let rise in a warm place until doubles, about 1 hour.

Punch dough down. turn onto a lightly floured surface; divide into 12 pieces. Shape into 24 rounded balls. Place onto parchment lined large baking sheets, 12 on each sheet. Cover and let rise until doubled, about 30 minutes. Brush rolls with melted butter. Bake at 375 degrees for 15 minutes or until golden brown. Remove from pan and brush again with melted butter. Remove to wire rack to cool.
YIELDS: 24 Rolls.

1st 1st B85

WHOLE WHEAT ROLLS

2 packages dry active yeast
2 cups warm water (110-115 degrees)
½ cup sugar
¼ cup shortening
1 egg
1-1/2 teaspoons salt
3 cups whole wheat flour
3-3-1/2 cups all-purpose flour

1. In a large bowl, dissolve the yeast in warm water. Sprinkle with 1 teaspoon sugar and let sit for 5 minutes. Add the sugar, shortening, egg, salt and whole wheat flour. Beat on medium speed until smooth. Stir in enough all-purpose flour to form a soft dough. (Dough will be sticky).
2. Turn onto a floured surface; knead for 15-20 minutes or until smooth and elastic. Place in a greased bowl, turning to grease top. Cover with a towel and let rise in a warm place for 1 hour, or until doubled.
3. Punch dough down; and shape into 24 balls. Place on greased or parchment-lined baking sheets. Cover and let rise for 30 minutes, until doubled.
3. Bake at 350 degrees for 15 minutes or until brown. Remove to wire racks to cool.
4. YIELDS: 2 dozen.

Amish White Bread

1st

1st

Ingredients:

- 1 c. warm water, 110-120°F
- 1/3 c. granulated sugar
- 2 ¼ tsp. instant yeast
- ¾ tsp. salt
- 2 Tbsp. vegetable or canola oil
- 2 Tbsp. butter, melted

Instructions:

1. In a small bowl, stir together the water, sugar, and yeast. Let sit for 10 minutes, until bubbles form.
2. In the bowl of a stand mixer fitted with the dough hook attachment, add the flour, salt, and oil. Pour in the yeast mixture. Turn the mixer to medium and allow to knead until the dough no longer sticks to the sides of the bowl, about 10 minutes.
3. Roll into a tight ball and transfer to a greased bowl. Cover loosely with plastic wrap and let rise in a dark, warm, draft free place for 60 to 90 minutes, until doubled in size.
4. Deflate and shape into a log to fit in a 9x5 loaf pan. Cover loosely with plastic wrap and let rise in a dark, warm, draft free place for 50 to 60 minutes, until doubled in size.
5. Preheat the oven to 350°F about 20 minutes before the second rise is done.
6. Bake for 25 to 30 minutes, until golden brown.
7. Brush the crust with melted butter and let cool for 10 minutes in the pan.
8. Remove loaf from pan and transfer to a cooling rack to cool completely.

1st 1st

Parker House Rolls

2 tablespoons shortening	1 teaspoon salt
1 tablespoon instant yeast	1 ½ cups lukewarm water
3 ½ cups flour	1 egg, well beaten
melted butter	

Add shortening, salt, sugar and yeast to water in bowl of stand mixer. Mix until the shortening is melted. Stir in flour a little at a time to mix well. Place in a greased bowl in a warm place away from drafts. Let rise until doubled in bulk. When doubled in bulk add the egg. Knead lightly and let rise again until doubled. Roll out the dough to a ½ inch thickness on a well-floured board. Cut with a biscuit cutter, 2 inches in diameter. Crease the center of the cut with a dull knife, the back of a knife and brush the inside with butter and fold shut, pinching the edges together.

Brush the tops with melted butter. Let rise and then bake in a 400 degree oven about 20 minutes.

✓
1st

Olive Dill Butter Bread

- 3 cups flour
- 1 pkg dried yeast
- 1 cup warm water (~115°)
- 1/4 cup butter - melted
- 1 large egg
- 2 tablespoon sugar
- 1 teaspoon salt
- 3 teaspoon dried dill weed
- 3 tablespoon chopped pimento-stuffed olives
- 1 1/2 cups parmeson grated cheese

In a large mixing bowl - add 1 1/2 cup flour, yeast, warm water, melted butter, egg, sugar & salt. - Blend together - Beat at medium speed 3 minutes.

add dill weed, olives & remaining flour stir together - add 1 cup parmeson cheese stir well - should be a soft dough.

Turn dough into a greased bowl - cover and let rise to double in a warm place (~45 minutes)

Punch dough down and stir using a wooden spoon ~10-15 turns. -

Turn into a greased 2-quart casserole bowl. - top with remaining parmeson cheese - let dough rise, covered, until almost double

Bake at 350° ~60 minutes -
cool ~15 min. - remove from casserole & cool on rack. -

✓
1st

Herb Bread

2 pkg. dry yeast
1 $\frac{1}{4}$ cup warm water
1 cup water
3 T. sugar
1 T. salt
3 T. shortening
4 to 5 cups flour

Herb mix: $\frac{1}{2}$ cup Parmesan Cheese
 $\frac{1}{2}$ tsp. garlic powder
 $\frac{1}{2}$ tsp. oregano
 $\frac{1}{2}$ tsp. basil

Dissolve yeast in $\frac{1}{4}$ cup warm water.
Stir in 1 cup warm water, sugar, salt,
shortening and $3\frac{1}{2}$ cups flour beat until
smooth. Mix enough flour to make easy
to handle.

Turn dough onto lightly-floured surface -
Knead in Herb mixture. Knead until
smooth, about 10 min.

Place in greased bowl - cover - rise til double.
Punch down. Divide into halves. Roll each
half into 9×18 in rectangle - roll into loaf
pinch edges together - fold under ends pinch

Place in greased $5 \times 9 \times 3$ inch loaf pan - (2)
Let rest til double - Bake a 375° for 25
to 30 min. Immediately remove from pan
to cooling rack.

B33 - Biscotti**Name of recipe: Candy Cane Biscotti****Yield: 24 slices****Ingredients:**

½ cup toasted slivered almonds	2 tablespoons water
3 ½ cups all purpose flour	1 teaspoon peppermint extract
1 teaspoon baking powder	2 large eggs
½ teaspoon salt	1 cup finely crushed candy canes, or peppermint sprinkles, divided
½ cup softened butter	
1 cup granulated sugar	
6 ounces melted white almond bark	

Preheat oven to 350. Line a 10X15-inch jelly roll pan with parchment paper and set aside.

In a small oven-proof pan or dish, toast almonds in a single layer for 8 minutes as the oven preheats.

Combine flour, baking powder, and salt; set aside

Beat butter and sugar until fluffy; add water, extract, and eggs and beat well to blend. Add the flour, ½ cup crushed peppermint candy, and toasted almonds. Beat on low speed until well blended.

Divide dough in half and shape into 2 thin, flat logs almost to the length of the prepared pan. Lay on pan, leaving room between them to rise slightly.

Bake for 30 minutes or until center of the logs are firm to touch. Let cool on rack 15-20 minutes. Using a serrated knife, cut the logs diagonally into ¾ inch slices.

Place on a cookie cooling rack set in a jellyroll pan and bake 15 minutes longer. Cool completely.

Melt the almond bark and dip ends of the slices in it and then into remaining crushed candy or sprinkles. Lay on waxed paper and refrigerate until coating sets.

B 35—Chocolate Chip

1st

Name of Recipe: Just Right Chocolate Chip Cookies

Yield: 4 dozen

Prep time: 30 minutes

Total time: 1 hour 45 minutes

Ingredients:

2/3 cup butter

2/3 cup butter flavor shortening

3/4 cup white sugar

3/4 cup packed brown sugar

2 eggs

2 teaspoons vanilla

3 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 small package instant vanilla pudding mix, dry

8 ounces milk chocolate mini chips

1/2 cup chopped pecans

Directions:

With mixer, beat shortenings and sugars together until fluffy. Beat in eggs and vanilla. In separate container, combine flour, soda, salt and dry pudding mix. Gradually add to beaten mixture until well blended. Stir in chips and pecans to distribute evenly. Drop by heaping teaspoonfuls onto ungreased parchment-paper lined cookie sheet. Bake at 350 degrees for 12-14 minutes. Leave on pans 5 minutes then remove to cooling racks.

Split Seconds

2/3 c. sugar

3/4 c. butter (softened)

2 t. vanilla

1 egg

2 c. flour

1/2 t. baking powder

1/2 c. red jelly or preserves

Heat oven to 350. Cream sugar and butter until light and fluffy. Beat in vanilla and egg until well blended. Mix in flour and baking powder. Divide dough into four equal portions. On a lightly floured surface, shape each portion into a 12" X 3/4" roll. With the handle of a wooden spoon, make an indentation about 1/2" wide and 1/4" deep lengthwise down the center of each roll. Fill each with 2 tablespoons of jelly. Bake 15-20 minutes until light golden brown. Cool slightly. Cut each baked roll diagonally into 12 cookies.

HONEY-DATE PUMPKIN COOKIES

1st

B37

¾ cup butter, softened
1-1/3 cups sugar
¼ cup honey
1 egg
1 cup canned pumpkin
1 teaspoon milk
2-1/2 cups all-purpose flour
1 teaspoon baking powder
¾ teaspoon salt
¾ cups chopped dates
¾ cups chopped pecans
2 tablespoons poppy seeds

FROSTING

½ cup butter, softened
2 cups powdered sugar, sifted
1 teaspoon vanilla
2 teaspoons grated orange zest
1/8 teaspoon salt
2 tablespoons orange juice

In a large bowl, cream butter and sugar until light and fluffy. Gradually beat in honey and egg. Add pumpkin and milk; mix well. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Stir in dates, pecans and poppy seeds.

Drop by rounded tablespoons 2-inches apart onto parchment lined baking sheets. Bake at 350 degrees for 12-15 minutes or until edges are lightly browned. Remove to wire racks to cool completely.

For frosting, cream butter until fluffy. Add vanilla, zest, and salt and blend well. Gradually add powdered sugar and mix well. Add enough orange juice to make a spreading consistency. Frost a thin amount on top of cookies. If desire a thicker amount of frosting on cookies, double the recipe.

YIELDS: About 4 dozen cookies.

1st

Cherry Oatmeal Cookies

can use cherries - raisins - ch. chips

3/4 cup All Purpose flour

1/2 tsp Baking Powder

Scant 1/2 tsp Baking Soda

1/2 tsp Salt

1/2 tsp ground Cinnamon

1 stick unsalted Butter (softened)

1/2 cup Brown Sugar (packed)

1/2 cup white sugar

1/4 cup Plain Greek Yogurt

1 tsp. vanilla Extract

1 1/2 cups Quick Cooking Oatmeal

1 cup cherries (dried)

Beat Butter - Brown Sugar - white sugar
about 2 min - add yogurt & vanilla
til combined.

Add flour mixture

Add oats & Dried cherries

Refrigerate Dough for 15 minutes

Place on cookie sheet

Bake at 350° for 11 → 12 minutes

Cool on cookie sheet for 5 minutes

Remove to rack -

Peanut Butter Cookies

1 C. shortening
1 c. sugar
1 c. brown sugar
2 eggs
1 t. vanilla
1 c. peanut butter
2 ½ c. flour
2 t. soda
½ t. salt

Thoroughly cream shortening, sugars, eggs and vanilla. Stir in peanut butter. Sift together dry ingredients and stir into creamed mixture.

Drop by rounded teaspoons on ungreased cookie sheet. Press with the back of a sugared fork to make a crisscross pattern.

Bake at 350 degrees about 10 minutes.

Yield: about 5 dozen
Prep time: 15 minutes

Sugar Cookies

1 c. Crisco

1 ½ c. sugar

2 eggs

2 t. vanilla extract

2 ½ c. flour

1 t. baking soda

½ t. salt

Heat oven to 375. Beat shortening and sugar on high speed for 1 ½ minutes. Add eggs and vanilla. Beat until smooth. Beat in flour, baking soda and salt until combined. Form into tablespoon sized balls and roll in granulated sugar. Place 2 inches apart on cookie sheet. Bake 9 -11 minutes until lightly browned.

Lime Shortbread with Dried Cherries

1st

PREP: 25 MIN. + CHILLING • **BAKE:** 10 MIN./BATCH
MAKES: ABOUT 5 DOZEN

- 1 cup butter, softened**
- $\frac{3}{4}$ cup confectioners' sugar**
- 1 Tbsp. grated lime peel**
- 2 tsp. vanilla extract**
- $\frac{1}{2}$ tsp. almond extract**
- 2 cups all-purpose flour**
- $\frac{1}{4}$ tsp. baking powder**
- $\frac{1}{8}$ tsp. salt**
- $\frac{1}{2}$ cup chopped dried cherries**

- 1.** In a large bowl, cream butter and confectioners' sugar until blended. Beat in lime peel and extracts. In another bowl, mix the flour, baking powder and salt; gradually beat into creamed mixture. Stir in cherries.
- 2.** Divide dough in half; shape each into a 7-in.-long roll. Wrap in plastic wrap; refrigerate for 3-4 hours or until firm.
- 3.** Unwrap and cut dough crosswise into $\frac{1}{4}$ -in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 9-11 minutes or until edges are golden brown. Remove from pans to wire racks to cool.

Fluffy Orange Rolls

1st.

DOUGH

1 1/2 c Milk
2 Eggs
1 c Butter melted
7 c Flour

2 T sugar + 1/2 c divided
4 1/2 t active dry yeast (2 envelopes)
1/2 c Dry milk
1 T Vanilla

FILLING

1/4 c Butter
Sugar enough to cover rolled out dough

zest of 1-2 oranges

ICING

1 1/2 c Powdered Sugar
Zest of an Orange

Juice of 1/2 Orange

Warm Milk in a measuring cup in microwave, just until barely lukewarm (90-110°F). In the bowl of a stand mixer add milk, yeast & 2 T sugar. Stir to mix & let sit 5-7 minutes until foamy.

Add remaining 1/2 c sugar, eggs, vanilla & melted butter to the yeast mixture & mix on low with dough hook.

In separate bowl, whisk together flour, milk powder & salt. Add to wet & mix until dough comes together.

Knead in bowl or by hand 10 minutes until dough is smooth & soft. Transfer to a greased bowl. Cover & let rise until double in size, about 2 hours.

Once the dough is done proofing, turn out onto a lightly floured surface. Roll out dough into a 20x16 rectangle about 1/4" thick.

Spread the butter all over surface, leaving 1" bare on the opposite end. Sprinkle with sugar & orange zest. Brush the bare 1" with a little water. Rolling away from yourself. Roll into a tight log. Pinch the seam & roll over it a couple of times to seal. Line a baking pan w/ parchment paper. Cut into 1" rolls. Place rolls in pan side by side about 1" apart. Cover loosely w/ plastic wrap & proof until rolls are puffy & almost touching (about 1 hr)

Preheat oven to 350°. Remove plastic wrap & bake 25-27 minutes or until rolls are barely golden. Remove from oven & cool 15 minutes. Spread warm rolls with icing.

1st

B89—Yeast Coffee Cake

Cherry-Coconut Coffee Cake

Makes 2 coffee cakes.

Dough:

1 cup scalded coconut milk

¼ cup softened butter

¼ cup warm water

1 package active dry yeast

1 egg

Filling:

12-ounce can cherry pastry filling

½ cup flaked coconut

4 cups all-purpose flour

1 teasspoon salt

1 tablespoon sugar

¼ cup instant vanilla pudding mix

Icing:

½ cup softened butter

3 cups powdered sugar

2 ounces evaporated milk

1 tespoon cherry extract

red and green candied cherries
and 3 tablespoons flaked coconut for garnish

Combine coconut milk and butter in microwave-safe container and heat on HIGH for 2 minutes. Cool to lukewarm. Dissolve yeast in water. Combine cooled mixture, yeast, and eggs in large mixer bowl. Beat with dough hooks. Add salt and sugar. In separate container, combine flour and pudding mix. Add to beaten mixture and beat until smooth. Knead for 3 minutes with mixer or 6 minutes by hand. Turn dough into greased bowl and let rise, covered, for 1 ½ hours or until doubled.

Turn out onto floured surface. Divide dough into two pieces. Roll one out to an 9X15-inch rectangle. Spread middle lengthwise third with half of pie filling.

With scissors, cut strips 1 inch wide getting within 1 inch of center of dough on each side of filling. Starting at top, alternate laying strips over filling to form braid. Carefully lift braid to 15X18-inch baking sheet covered with parchment paper and lightly sprayed with cooking spray. Repeat with other half of dough.

Cover and let rise until doubled, about 1 hour. Bake in preheated 350 degree oven for 20-25 minutes or until browned and tested done. Remove from oven and cool on wire rack. When thoroughly cooled, spread with icing and garnish with cherries and coconut.

For icing, beat together butter and powdered sugar until well blended; slowly add milk and extract and continue to beat until smooth.

B50
1st

BRAN MUFFINS

1-1/4 cups unprocessed bran
1 cup toasted wheat germ
1 cup packed brown sugar
2-1/2 cups whole-wheat flour
2-1/2 teaspoons baking soda
1/2 teaspoon salt
1 tablespoon grated orange peel
2 eggs, slightly beaten
1/2 cup honey
1/4 cup molasses
1/2 cup vegetable oil
2 cups buttermilk
1 cup boiling water

In a large bowl, combine first 7 ingredients; set aside. Combine eggs, honey, molasses, oil, buttermilk and boiling water; mix well with dry ingredients. Spoon batter into paper lined or greased muffin tins, filling 2/3 full. Bake for 20-25 minutes at 350 degrees F. Batter may be made ahead and stored in refrigerator for up to 1 month to be used as needed. Yields 24-28 muffins.

1st

Carrot cake Muffin

1 1/2 cup flour
1 cup sugar
1/2 teaspoon cinnamon
1/2 teaspoon soda
1/2 teaspoon baking powder
1/2 teaspoon salt

1/2 cup vegetable oil
1/3 cup brown sugar
2 eggs
1 teaspoon vanilla
2 cups grated carrot

Combine dry ingredients. -

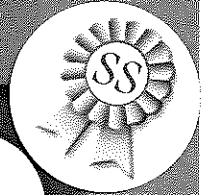
Whisk together oil, brown sugar, eggs & vanilla - Stir in carrots. -

Add dry ingredients to carrot mixture. -
Stir only until combined. -

Spoon into greased muffin pan. - ~12

350° ~20 minutes

1st



Low Sugar Crunchy Granola

Yield: 24 1/3 Cup Servings

4 C. Old-Fashioned Oats
1 C. Coconut
1 ½ C. Sliced Almonds
1 ½ C. Pecan Halves
2 Tbsp. Sesame Seeds
2 Tbsp. Wheat Germ
2 Tbsp. Oat Bran

GLAZE:

2 Tbsp. Brown Sugar
½ tsp. Sea Salt
½ C. Coconut Oil
2/3 C. Honey
2 tsp. Vanilla

1. Preheat oven to 300 degrees.
2. In a large mixing bowl, combine oats, coconut, sesame seeds, wheat germ, & oat bran.
3. In a large liquid measuring cup, combine brown sugar, salt, coconut oil, honey, and vanilla. Microwave until melted. Stir until well combined.
4. Immediately pour over the dry ingredients and stir until all oats are thoroughly coated.
5. Spray cooking spray onto 2 sheet cake pans. Divide granola and spread evenly between the 2 pans.
6. Bake 15 minutes. Then, remove from oven and stir. Bake an additional 10 minutes, watching carefully not to burn. Do NOT stir.
7. Let cool completely before handling. Break apart.
8. Store in an airtight container.

Chocolate Cupcakes

1/27



1 $\frac{3}{4}$ C All Purpose flour
3/4 C cocoa powder
1 $\frac{3}{4}$ C White Sugar
2 t Baking Soda
1 t Baking Powder
1 t Salt
2 t Espresso powder

1/2 C vegetable oil
2 Eggs - Room temp.
2 t Vanilla extract
1 C Butter milk - Room temp.
1 C freshly Brewed hot coffee - Strong

Preheat oven to 350°. Line cupcake pans with paper liners. Whisk flour, cocoa powder, sugar, Baking Soda, Baking Powder, Salt & Espresso powder in large bowl, set aside. Using mixer, mix oil, eggs, vanilla on med high speed until combined. Add Butter milk and mix until combined. Pour wet ingredients into dry, add the hot coffee and mix until combined. Batter will be thin! Fill cupcake pans halfway. Bake for 18-21 minutes - until tooth pick inserted in center comes out clear. Cool completely before frosting.

480-539-6713

White Chocolate Buttercream frosting

6 oz. white chocolate (Bakers Brand - Do Not use chocolate chips!) Chopped.
1 C Unsalted Butter - Room temp
2 C Confectioners Sugar
1/4 C heavy cream or 1/2 & 1/2.
1 t Vanilla
1/8 t Salt

Melt chopped chocolate in double boiler, set aside & cool for 20 minutes. In medium bowl use mixer to beat butter for 1 minute, switch to low speed & add confectioners sugar slowly. Stir in cooled white chocolate, beat for 2 minutes, until creamy. Add heavy cream or 1/2 & 1/2, vanilla and salt, beat for 1 minute. If needed, add one T heavy cream / 1/2 & 1/2 to thin out. Add a pinch of salt if frosting is too sweet.

This will frost 12-16 cupcakes, a 3 layer six inch cake, or a thin layer on a 9x13 sheet cake.

480-539-6713

Whole Wheat Sourdough Bread

1st

1st

Recipe inspired by Ben Starr and Mike G's YouTube videos, along with ... Edwards from "Perfect Sourdough" Facebook group.

100 grams active sourdough starter
375 grams cool, filtered water
12 grams salt
20 grams avocado oil (optional)
142 grams whole wheat flour
142 grams bread flour
285 grams all-purpose flour

Semolina or rice flour will be needed later for dusting dough and proofing basket.

Equipment: Metric scale, straight-sided container for mixing and bulk fermenting, Dutch dough whisk (optional but helpful for thorough mixing), bench scraper, banneton (proofing basket) or towel-lined bowl, semolina flour or rice flour for dusting, plastic wrap or a plastic bag for cold-proofing in the refrigerator overnight, Dutch oven or lidded vessel safe for baking at high temperatures (450 degrees F.), pizza pan or other baking pan to help divert heat during baking, spray bottle (for a blistered crust affect), and thermometer for checking internal temperature of the final loaf. Standard baking oven, timer of some sort, cooling rack, hot pads.

Procedure:

Day 1

11. Weigh out starter, water, salt, and oil into a medium-size container with straight sides and agitate with dough whisk or other stirring utensil to form a frothy liquid.
12. Weigh out all three flours into the same container and mix by hand (or use a Dutch whisk) to form a shaggy dough ball. All of the flour should be incorporated but it will be rough looking. Allow to rest for 20- 30 minutes.
13. With a wet hand begin to stretch and fold the dough up and over itself (toward its center) all the way around, rotating the bowl, to include every part of the dough. Allow to rest another 20- 30 minutes.
14. Repeat twice more, for a total of 3 sets of stretch and folds, 20-30 minutes apart. This stretching and folding allows the gluten strands to align and strengthen with minimal dough handling. It's naturally a stickier dough than standard bread dough.
15. Cover bowl and allow to rise 4-8 hours, to about 50% its original height. Using a straight-sided container that you can mark with a pen is very helpful. I use my Tupperware Modular Mates (square or rectangle) with great success. This is called "bulk fermentation". When this step is complete the dough will be bubbly and jiggly. The warmer the ambient temperature, the quicker the dough will rise, so summer

and winter bread making can vary quite a bit, time-wise.

16. Turn dough out onto a clean counter or work surface and gently shape into a rectangle, without completely deflating the dough. Using a bench scraper, and wet hands, fold the dough over itself into 1/3's, then repeat with the other edge (end to end) to form a roughly shaped ball of dough. It will be sticky, but manageable. Turn the dough so it's smooth side up.
17. Pre-shaping: With the bench scraper gather the dough ball from underneath and pull toward yourself to create tension across the surface. Continue to tighten up the roundness of the dough in all directions using the bench scraper along the work surface and bottom edges of the dough. This step is difficult to describe and is better observed via video tutorial. Doing an internet search about "shaping a sourdough boule" is recommended for the best success. This step is important as it affects the aesthetics of the final outcome. Allow to bench rest, uncovered, for 15-20 minutes.
18. Final Shaping: Using your wet hands and bench scraper repeat step 7, rotating the dough ball from beneath and stretching the top surface, without tearing it or rolling it over. Again, the video tutorial is quite helpful here. Any large bubbles on the surface should be carefully popped using a fingernail or toothpick since air trapped just beneath the dough surface can cause problems with the crust formation.
19. Line a small bowl or proofing basket (banneton) with a cotton (non-terry cloth) tea towel and dust it with semolina or rice flour. The bowl or basket should be a size that can accommodate the dough and allow for some growth, especially in the warmer months since the dough will potentially continue to increase in size even as it cools in the refrigerator (see step 10). Transfer your dough, bottom/seam side up, into your proofing basket. Dust the exposed surface of the dough with semolina or rice flour and cover with plastic wrap or a plastic bag to help retain moisture.
20. Refrigerate overnight (or up to 3 days). This is called "cold proofing" or "retarding" and is where the complexities of flavor develop as the dough continues to ferment, breaking down the proteins and sugars into more easily digested components.

Day 2:

1. Preheat oven AND baking vessel with lid to 450 F.
2. Remove dough from the fridge once the oven is up to temperature.
3. Invert dough onto a layer or two of parchment paper that is cut to the approximate size of the baking vessel. You want it to cover the edges of the vessel a bit, to prevent over-browning.
4. Brush off excess flour and score as desired to allow for dough expansion (oven spring) as it bakes. The internet is a great place to search for fun and creative ways to score your dough.

5. Generously spray the dough with a mist of water and then transfer parchment and dough to HOT baking vessel, carefully centering the dough without touching your hands to the HOT surface.
6. Using the back of a spoon smooth the paper into pleats that hug the side of the vessel so it doesn't restrict the dough and cause misshaping as it bakes. Spray the surface of the dough again with a mist of water before snugly applying lid. (This step results in a blistered crust that is quite lovely and delicious). Some of the parchment might peek out. You may trim it with scissors or simply leave it alone.
7. Immediately place into hot oven and set your timer for 25 minutes. Place a pizza pan, cookie sheet, or baking stone on the rack just below the rack your vessel is sitting on to divert some of the heat and prevent over-browning of the bottom crust.
8. After 25 minutes carefully remove the lid and continue to bake 10-15 minutes or until the surface is browned to your liking and the internal temperature reaches 200-208 F.
9. Transfer the bread to a cooling rack (using the parchment paper as handles, if possible) and carefully remove the parchment from your loaf. Allow to cool for at least an hour before cutting, thus preventing a gummy texture to your freshly baked bread.
10. ENJOY!!!