

Grand Champion

## Gluten-Free Chocolate Cake with Coconut Almond Filling.... .....oh (almond) joy! A special treat that's gluten-free!

1st  
SS

### Cake\*

- 2 ¼ cups gluten-free flour (I used King Arthur Measure-for-Measure)
- ¾ cup Dutch-process cocoa
- 2 cups granulated sugar
- 1 ¼ cups hot brewed coffee
- ¾ cup melted butter, cooled slightly
- ½ teaspoon baking soda
- 4 large eggs, at room temperature
- 1 teaspoon salt
- 2 teaspoon vanilla extract

Preheat oven to 350 degrees Fahrenheit. Lightly grease and flour 2 8-inch pans using shortening and gluten free flour. Line bottom of pans with parchment paper.

Whisk together cocoa and brewed coffee to "bloom" cocoa in small bowl. Set aside to cool.

Whisk together the flour, sugar, baking powder, baking soda and salt in mixing bowl. Set aside.

In separate bowl, beat butter, eggs and vanilla until well mixed. Add cocoa/coffee mixture and blend well. Pour wet ingredients into dry ingredients and stir together just until mixed and batter is smooth.

Pour batter into prepared pans. Bake in preheated oven 28-35 minutes-until center feels firm when gently pressed and a toothpick inserted in the center comes out clean. Place cakes on rack to cool completely in pan, then loosen edges with knife and gently remove from pans.

### Coconut Almond Filling

- 14 ounces sweetened condensed milk
- 4 large egg yolks
- ½ cup butter
- 1 teaspoon vanilla extract
- ½ cup sliced almonds
- 1 ½ cups sweetened flaked coconut

In medium saucepan, whisk together condensed milk and egg yolk. Add butter and cook over medium-low heat, stirring constantly, until butter is melted and filling is thickened, about 15 minutes. Remove from heat and stir in vanilla, almonds and coconut.

### Coconut Icing

1 cup vegetable shortening  
1 cup butter  
½ teaspoon salt  
4 cups confectioner's sugar  
¼ cup milk  
1 teaspoon vanilla extract  
1 teaspoon coconut extract

In bowl of a stand mixer or using hand mixer, beat shortening, butter and salt. Whip on med-high for 3 minutes, scraping bowl occasionally. Add 2 cups sugar and mix on low to combine. Add remaining confectioner's sugar and continue to mix on low speed to combine. When confectioner's sugar is fully incorporated, turn mixer on high and beat for 1 minute. Add milk, vanilla and coconut extracts. Mix on low to combine then turn mixer on high speed to whip icing for 2-3 minutes, until light and fluffy. Yields 6 cups.

### Chocolate Ganache Drip

6 tablespoons milk  
1 cup semi-sweet chocolate chips

Microwave milk in glass measuring cup on HIGH for 30-second intervals until steaming, but not boiling. Add chocolate chips to heated milk and allow to rest at room temperature for about 5 minutes. Whisk ingredients together until the chocolate dissolves and becomes smooth. Let cool before using.

\* You will need to bake the cake recipe twice to get three layers. When I make this for special occasions and want a three layer cake, I bake it twice and put the extra layer in the freezer for sharing with someone later or a quick snack/ dessert on busy days.

Cake recipe- King Arthur <https://www.kingarthurbaking.com/recipes/gluten-free-simple-chocolate-cake-recipe>

Filling recipe-<https://bakerstable.net/german-chocolate-cake>

Icing- adapted from Wilton Industries, wilton.com

## No Cal, No Carb, "Baked Apples"

1st  
2nd

4 c. peeled, seeded, chopped, zucchini

1/3 c. lemon juice

1/2 c. Splenda

1/2 t. cinnamon

1/4 t. nutmeg

In a large saucepan, cook zucchini and lemon juice for 15- 20 min til zucchini is tender. Stir in the Splenda, cinnamon and nutmeg.

## Lemon Blueberry Breakfast Buns

3 3/4 to 4 1/4 cups all-purpose flour	1 egg, room temperature
1/2 cup granulated sugar	1 tablespoon lemon zest
2 teaspoons salt	
2 packages dry yeast	
1/2 cup warm water (105°-115°)	Blueberry filling
3/4 cup whole milk	Lemon streusel
1/2 cup butter	Lemon icing drizzle

In a large bowl, thoroughly mix 1 cup flour, sugar, salt. In small bowl, dissolve yeast in warm water. Combine milk and butter in small saucepan. Heat over low heat until liquids are very warm (110°-115°). Butter does not need to melt. Pour dissolved yeast in mixing bowl with dry ingredients and gradually add warm milk; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg, lemon zest and 1 cup flour; beat at medium speed for 1 minute, scraping bowl occasionally. Add enough additional flour to make a stiff dough. Turn dough into lightly floured surface and knead gently 5-6 minutes until soft dough is formed that springs back when touched. Place in greased bowl and cover tightly. Let rise in warm place until nearly doubled in bulk.

Turn dough onto lightly floured surface and divide into 18 equal pieces. Gently roll each into rope, 18 inches long. Form bun by making rope into a knot. Place on parchment lined baking sheet. Let rise in warm place until doubled in bulk, about 1 hour. Using back of spoon, make indentation in center of roll and fill with blueberry filling. Sprinkle streusel on top and bake in preheated 375° oven for 12-15 minutes. Remove from baking sheet to cool completely. Drizzle with icing. Makes 18 rolls.

### Blueberry Filling:

1 1/2 tablespoons cornstarch  
 1/3 cup granulated sugar  
 1/2 cup water  
 1 teaspoon lemon juice  
 2 cups fresh or frozen blueberries

In medium saucepan, stir together cornstarch and sugar. Add water and lemon juice and stir to combine. Add blueberries and cook over medium heat until it boils and thickens, stirring constantly. Remove from heat and let cool. Makes 1 1/2 cups.

### Lemon Streusel:

3/4 all-purpose flour	pinch of salt
1/4 cup granulated sugar	1 tablespoon lemon zest
1/2 teaspoon baking powder	1/4 cup butter, melted

Combine flour, sugar, baking powder, salt and lemon zest in small bowl. Add melted butter and mix until crumbly.

### Lemon icing drizzle:

1/4 cup butter, melted	1/2 teaspoon lemon extract
3/4 cup confectioner's sugar	1 tablespoon lemon zest

Combine all ingredients in small bowl; stir until smooth.

Adapted from my earlier version of Orange Breakfast Rolls in Elkhart County Extension Homemakers Award Winning Recipe book.  
 ~ Original recipe adapted from Fleischmann's Baking with Yeast recipe book.



# PEANUT BRITTLE

## Ingredients:

1. 2 ½ cup sugar
2. 1 cup light corn syrup
3. ½ cup cold water
4. 3 ½ cup raw peanuts
5. 1 ½ teaspoon baking soda

## Instructions:

1. Boil sugar, syrup and water together in a large pot until it reaches 215 degrees.
2. Add peanuts.
3. Boil again until it's light brown (about 280 degrees). Stir occasionally while doing this to keep nuts from burning.
4. Add baking soda and stir continuously until desired color is reached.
5. Pour on parchment covered cookie sheet and spread out.
6. When fully cooled and hardened, break into chunks.

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## Leah's Coffee Cake

1 pt  
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### Ingredients

#### Filling:

- ½ cup (57g) chopped pecans
- ½ cup (99g) granulated sugar
- 2 teaspoons cinnamon
- 2 teaspoons vanilla extract

#### Topping:

- ½ cup butter, melted
- 1 cup all-purpose flour (120g)
- ½ cup packed light brown sugar
- ¼ cup granulated sugar
- 2 teaspoons ground cinnamon
- ¼ teaspoon salt

#### Cake:

- ½ cup (1 stick) butter
- 1 cup (198 g) granulated sugar
- 2 eggs
- 2 cups (240g) all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 cup (227g) sour cream

#### Instructions:

Preheat the oven to 350°F. Place pecans in a single layer on a sheet pan and roast at 350°F for 3-5 minutes. Allow to cool.

Line the bottom of a 9-inch square cake pan with parchment paper and grease the sides. Set aside.

#### Prepare the filling:

Pulse pecans in food processor to finely chopped consistency. In a small bowl combine pecans, sugar, cinnamon and vanilla. Mix and set aside.

#### Prepare the crumb topping:

In a large bowl, add the melted butter, flour, brown sugar, granulated sugar, cinnamon, and salt. Use a fork (or your hands) to cut the mixture together until the mixture is pebbly.

#### Prepare the cake:

Mix together flour, baking powder, baking soda and salt. Set aside. In a separate bowl, beat together butter, sugar and eggs. Add the flour mixture to the butter mixture alternatively with the sour cream and mix, scraping down sides of the bowl after each addition.

Spread half the batter in the pan, sprinkle with topping mixture. Layer the remaining half of the the batter over the topping layer. Sprinkle the crumb evenly over the batter. Bake the coffee cake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.

## Lime & Gin Coconut Macaroons

1st ss

4 egg whites

2/3 cup sugar

3 T. gin

1 ½ t. grated lime peel

¼ t. salt

¼ t. almond extract

1 lg. pkg. (14 oz.) flaked coconut

½ c. flour

8 oz. white baking chocolate

Preheat oven to 350 degrees. Whisk first six ingredients until blended. In another bowl, toss coconut with flour. Stir into the egg white mixture. Drop by tablespoons two inches apart on a greased cookie sheet. Bake 15 to 18 minutes until tops start to brown. Remove from pan and cool on wire rack. Melt chocolate. Dip bottoms of cookies into melted chocolate allowing excess to drip off. Place on waxed paper. Let stand until set.

# Chocolate Cupcakes

1st SS

$\frac{1}{2}$  c. dutch cocoa  
1 tsp. espresso powder  
 $\frac{1}{2}$  cup boiling water

} mix into a smooth paste - let cool

2 eggs, large, room temp.

$1\frac{1}{4}$  c. sugar

$\frac{1}{3}$  c. oil

$\frac{1}{2}$  c. buttermilk

2 tsp. vanilla

1 c. AP. flour

$\frac{1}{2}$  tsp. baking soda,  $\frac{1}{2}$  tsp. baking powder,  $\frac{1}{2}$  tsp. salt

Preheat oven to 350°, line a muffin tin, set aside

In large mixing bowl, add eggs, sugar, oil, buttermilk and vanilla. Whisk 1-2 minutes.

To the bowl, add the chocolate paste and whisk again. Sift in the dry ingredients, folding gently. Batter will appear runny.

Fill cupcake liners  $\frac{3}{4}$  full and bake for 18 minutes or toothpick comes out clean.

Frost w/ your fav. icing.

## my chocolate Icing

1 stick butter

$\frac{2}{3}$  c. cocoa

3 c. powdered sugar

$\frac{1}{4}$  tsp. salt

1 TBS vanilla

Mix all in mixer bowl until it comes together, then add  $\frac{1}{3}$  c. evaporated milk, mixing until fluffy!



## Peach Pie

1st  
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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.

1st

## Confetti Fudge

1 CAN ( 14 OZ.) SWEETENED CONDENSED MILK

1 ½ C. WHITE BAKING CHIPS

3 TBS. BUTTER

1/8 TSP. SALT

1 ½ C. FUNFETTI CAKE MIX

SPRINKLES

Line 8" square pan with foil. In heavy saucepan, cook and stir milk, chips, butter and salt over low heat til smooth. Remove from heat. Stir in cae mix til dissolved. Spread in prepared pan. Top with sprinkles. Refrigerate, covered, til firm, about 2 hours.

1st

## German Chocolate Bars

1 package (18 ¼ oz.) German Chocolate cake mix

2/3 c. cold butter

1 c semisweet chocolate chips

1 can coconut-pecan frosting

¼ cup milk

Place cake mix into a bowl. Cut in butter until crumbly. Press 2 ½ cups into a greased 9" x 11" baking pan. Bake at 350 for 10 minutes. Immediately sprinkle with chocolate chips. Drop frosting by tablespoonfuls over the chips. Stir milk into the remaining crumb mixture. Drop by teaspoons over top.

Bake 25-30 minutes longer or until bubbly around edges and top is cracked. Cool on a wire rack. Refrigerate for 4 hours before cutting.

B37

# Holiday gingerbread cookies

1st

## Ingredients:

- $3\frac{1}{2}$  c. AP flour
- 1 tsp. baking soda
- $\frac{1}{2}$  tsp. salt
- 1 TBS gr. ginger
- $\frac{1}{2}$  tsp. allspice
- $\frac{1}{2}$  tsp. ground cloves
- 10 TBS Butter - unsalted - room temp
- $\frac{3}{4}$  c. dark brown sugar
- $\frac{2}{3}$  c. molasses
- 1 egg      1 tsp. vanilla

Whisk dry ingredients together.

In mixer bowl beat butter for 1 min, add molasses + brown sugar, beat until creamy.

Beat in egg + vanilla on high for 2 min.

Add dry ingredients, beat on low until combined.

Divide dough/wrap + chill a minimum of

3 hours! Roll out on floured surface

+ bake  $350^{\circ}$  for 9-10 minutes. Allow to

cool and use your favorite decorator icing to decorate.



7st.

## Oatmeal Raisin Cookies

1 c. butter  
1 c. sugar  
1c. brown sugar  
2 eggs  
1 T. vanilla  
1 ½ c. flour  
1 t. cinnamon  
1 t. baking soda  
½ t. salt  
3 c. rolled oats  
1 c. raisins  
1 c. brickle bits

Preheat oven to 350 degrees. Cream butter & sugars. Add eggs, one at a time. Beat. Add vanilla. Combine dry ingredients. Gradually add to wet ingredients. Blend in oatmeal, raisings and brickle bits. Drop spoonfuls on baking sheet. Bake 10 to 12 minutes. Let cool 5 minutes on cookie sheet.

## Molasses spiced Cream Pies

B36

#1

- 2 ½ flour
  - 2 teaspoons
  - 2 teaspoons baking soda
  - 1 teaspoon ground cinnamon
  - 1 teaspoon ground ginger
  - ½ salt
  - 1/8 teaspoon ground nutmeg , 1/8 teaspoon ground cloves
  - ¾ cup butter softened
  - 1 cup browned sugar packed
  - 1/3 cup molasses
  - 1 egg
- 

Combine all dry ingredients. Set aside. Cream butter and brown sugar. Add molasses and then beat in egg. Gradually add dry ingredients. Mix well. Refrigerate 1 hour or more to handle easily.

Preheat oven to 325 degrees. Make 1 tablespoon balls and roll in crystalized sugar. Flatten with palm slightly. Can make bigger balls if want bigger cookies. Smaller cookies will make 12 sandwiches or 8 big ones. Place 2" apart on cookie sheet lined with parchment paper.

Bake 12 mins. Do not over bake.

Make butter cream frosting: 1 ½ sticks butter, 3 1/2 cups conf. sugar. 1 teaspoon vanilla. 3 tablespoons milk or half and half. Filled cooled cookies. They freeze well.

# Peanut Butter Cookies

1st

$1\frac{1}{4}$  c. AP Flour

$\frac{1}{2}$  tsp. baking soda

$\frac{1}{2}$  tsp. baking powder

$\frac{1}{2}$  tsp. salt

1 stick unsalted butter, room temp

$\frac{1}{2}$  c. creamy peanut butter

$\frac{1}{2}$  c. light brown sugar

$\frac{1}{2}$  c. sugar

1 large egg

$1\frac{1}{2}$  tsp. vanilla, extra sugar for rolling

Preheat oven to 350°

line cookie sheets w/ parchment

In a med. bowl, whisk together flour, baking soda, baking powder and salt

In a mixer bowl, cream the butter, peanut butter until combined. Add the sugars & beat until creamy & smooth. Add in the egg and vanilla. mix well. Add the dry ingredients, just until blended. Chill about an hour, use a 2 TBS. scoop to make balls and roll in sugar. Bake 2" apart

for 9-10 minutes. Let cool on pan for 5 minutes before moving to cookie sheet.



1<sup>st</sup>

## Cinnamon Butter Bread

1 pkg yeast  
1 1/4 cup milk  
3 tablespoon sugar  
4 tablespoon butter  
1 teaspoon salt  
3 cups flour  
1 egg

1 tablespoon cinnamon  
2 tablespoon brown sugar } mix together

In a large mixing bowl add 2 cups flour, sugar, salt & yeast - whisk together

Heat milk & butter to 105°-115° -  
add to flour mixture - add egg - mix together ~ 3 minutes. Stir in last cup of flour. - Cover & let rise until doubled -

Stir dough down using a wooden spoon  
sprinkle cinnamon/sugar mixture & stir to  
get a marbled effect.

Spoon dough into a greased large loaf pan.  
let rise 30 min.  
Bake at 375° ~ 40 minutes



**BLACK RASPBERRY BUBBLE RING** B 93

1 package dry active yeast  
1/4 cup warm water (110-115 degrees)  
1 cup warm milk (110-115 degrees)  
1/4 cup plus 2 tablespoons sugar, divided  
1/2 cup butter, melted, divided  
1 large egg  
1 teaspoon salt  
4 cups all-purpose flour  
1 jar (10 ounces) seedless black raspberry preserves

**SYRUP**

1/3 cup corn syrup  
2 tablespoons butter, melted  
1/2 teaspoon vanilla

In a large bowl, dissolve yeast in warm water. Add the milk, 1/4 cup sugar, 1/4 cup butter, egg, salt and 3-1/2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface and knead until smooth and elastic, about 6-8 minutes. Place in greased bowl and cover until doubled, about 1-1/4 hours. Punch dough down onto lightly floured surface; divide into 32 pieces. Flatten each into a 3-inch disk. Place about 1 teaspoon preserves on center of each piece; bring the edges together and seal.

Place 16 dough balls in a greased 10-inch fluted tube pan. Brush with half of remaining butter; sprinkle with 1 tablespoon sugar. Top with remaining balls, butter and sugar. Cover and let rise until doubled, about 35 minutes.

Bake at 350 degrees for 25-30 minutes or until golden brown. Combine syrup ingredients; pour over warm ring. Cool for 5 minutes before inverting onto a serving plate. YIELDS: 16 wedges.

## LEMONY GLAZED SHORTBREAD BARS

B 32

1st

3 cups all-purpose flour  
1/3 cup cornstarch  
1-1/4 cups powdered sugar  
1/4 cup finely shredded lemon peel (about 6 lemons)  
1-1/2 cups butter, softened  
1 tablespoon lemon juice  
1/2 teaspoon salt  
1/2 teaspoon vanilla  
1 recipe Lemony Glaze

Heat oven to 300 degrees. Line a 13x9x2-inch baking pan with foil, extending foil over edges of pan. Lightly grease foil; set pan aside.

In a medium bowl, stir together flour and cornstarch; set aside. In a small bowl, combine powdered sugar and 1/4 cup lemon peel. Pressing against sides of bowl with a wooden spoon, work lemon peel into powdered sugar until sugar is yellow and fragrant; set aside. This helps release the lemon oils into the sugar.

In a large mixing bowl, beat butter, lemon juice, salt, and vanilla with electric mixer until smooth. Gradually beat in powdered sugar mixture. Stir in flour mixture.

Using lightly floured fingers, press dough evenly into prepared pan. Bake about 40 minutes or until top is light brown and edges start to brown. Remove from oven.

Immediately spoon Lemony Glaze over top, spreading gently to edges.. Cool in pan on a wire rack.. Using the edges of the foil, lift uncut bars out of pan. Cut into bars. If desired sprinkle with additional lemon peel. YIELDS: 32 bars, cutting 16 bars into triangles, or leave as 16 bars.

For the glaze, in a medium bowl stir together 2 1/2 cups powdered sugar, 2 teaspoons finely shredded lemon peel, 3 tablespoons lemon juice, 1 tablespoon light-colored corn syrup and 1 teaspoon vanilla until smooth.

Can be frozen up to 3 months or room temperature for 3 days.

B40

## Cut out Sugar Cookies

1st

Preheat to 400°, line cookie sheets  
w/ parchment paper

- 1 c. (2 sticks) unsalted butter
- 1 ½ c. powder sugar
- 1 egg - room temp
- 2 ½ tsp vanilla
- ½ tsp. almond emulsion
- 2 ¾ c. AP flour
- 2 tsp. baking powder
- 1 tsp. salt - fine

Cream the butter & powdered sugar in mixer bowl until fluffy, add egg & flavorings, beating thoroughly. In another bowl whisk the flour, baking powder and salt, then add to the butter/egg mixture. Beat on low speed until dough doesn't stick to the sides of bowl. Let the dough rest for 5 minutes. Roll out ¼" and use favorite cutters!. Place 1" apart on cookie tray and bake 7 minutes, less if tray is not full. Ice w/ your favorite decorator icing.

## Chewy Granola

### Ingredients:

- ½ cup brown sugar
- ½ cup honey
- ¼ cup applesauce
- 2 cups rolled oats
- 2 cups quick oats
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- ½ cup chopped slivered almonds
- ½ cup chopped raisins

### Directions:

1. Preheat the oven to 250 degrees.
2. In a large bowl, combine oats, cinnamon, salt, almonds, and raisins.
3. Cook brown sugar, honey, and applesauce over medium heat until sugar is dissolved.
4. Pour over the oat mixture. Stir until evenly coated.
5. Spread on a sprayed 13" x 17" cookie sheet and press mixture down.
6. Bake for 1 hour, stirring every 15 minutes.
7. Cool completely before breaking apart. Store in jar(s) or zip-top bag.

**Yield: 2 quarts**

**Total Time: 1.25 hours**



B57

1st

### Cinnamon Pumpkin Muffins

4 eggs  
2 cups sugar  
1 ½ cups vegetable oil  
1 small can pumpkin (15 oz)  
360 g AP Flour  
1 Tablespoon cinnamon  
2 teaspoons baking powder  
2 teaspoons baking soda  
1 teaspoon salt  
10 oz Hershey's cinnamon chips

Preheat oven to 375 degrees F. Beat eggs slightly. Add sugar, oil, pumpkin and beat thoroughly. Add dry ingredients and mix until smooth. Stir in cinnamon chips. Fill muffin cups and bake for 15-20 minutes.

# Blueberry Muffins

B56

1st

Whisk dry ingredients:  $1\frac{1}{2}$  c. AP Flour

$\frac{1}{2}$  c. Sugar  
3 tsp. Baking Powder  
 $\frac{1}{2}$  tsp. Salt

In a mixing bowl beat:  $\frac{1}{4}$  c. melted (cooled) shortening  
1 egg, (or use oil)  
 $\frac{1}{2}$  c. milk

add the dry ingredients to the wet, then fold in 1 c. blueberries

Place in muffin tin and bake 20 minutes @  $460^{\circ}$ . Glaze or add a streusel topping if desired.

Glaze  $\frac{1}{2}$  c. Powder sugar  
1 tsp. Evaporated milk

B 27  
34  
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### Apple Crisp

#### Ingredients:

4 cups apples, peeled and sliced  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{1}{2}$  cup flour  
 $\frac{1}{2}$  cup oats  
 $\frac{3}{4}$  teaspoon cinnamon  
 $\frac{3}{4}$  teaspoon nutmeg  
 $\frac{1}{3}$  cup butter, softened.

Place apples in greased 8x8 inch pan. In a medium sized bowl, mix all other ingredients. Sprinkle oat mixture over the apples and bake at 375°F for 30 minutes or until the apples are tender and the topping is golden brown.

**CHEESY ONION ROLLS**

B84

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.



# Blueberry Maple Pecan Scones

1st

## Ingredients

- 2  $\frac{1}{4}$  cups all-purpose flour
- $\frac{1}{4}$  cup cane sugar
- 2 tsp baking powder
- 1 tsp of salt
- 6 tbsp unsalted butter in small pieces
- $\frac{1}{4}$  cups blueberries
- $\frac{3}{4}$  cup chopped pecans
- $\frac{3}{4}$  cup heavy cream
- $\frac{1}{2}$  cup maple syrup
- 4 tbsp powdered sugar

Line a baking sheet with parchment paper. Preheat oven to 425°.

In a large bowl, whisk together flour, sugar, baking powder, and salt. Cut in butter pieces with a pastry cutter. Add blueberries and pecans. Mix until there are no dry spots. Gather dough into a ball and let rest in the fridge for 30 minutes. Set the dough on a lightly floured surface and press into an 8in circle. Cut dough into 8 wedges. Place on the prepared sheet. Bake for 12-15 minutes, or until lightly browned on the edges. Let cool on a wire rack for 5 minutes. Whisk together maple syrup + powdered sugar, use a spoon to drizzle glaze evenly over scones. Eat + enjoy!

1st

## Glazed Lemon Zucchini Bread

### Ingredients:

2 cups all-purpose flour  
½ teaspoon salt  
2 teaspoons baking powder  
2 eggs  
½ cup canola oil  
1 ⅓ cups granulated sugar  
3 tablespoons fresh lemon juice, divided  
½ cup buttermilk (at room temperature)  
Zest of 1 lemon  
1 cup peeled, grated zucchini  
1 cup powdered sugar  
½ tablespoon milk

### Directions:

1. Preheat the oven to 350 degrees.
2. In a small bowl, whisk flour, salt, and baking powder. Set aside.
3. In a stand mixer, beat eggs. Add oil and granulated sugar. Beat well.
4. Add 2 tablespoons lemon juice, buttermilk, and zest. Blend.
5. Fold in zucchini. Gradually add dry ingredients. Mix well.
6. Pour batter into a greased 9 x 5 loaf pan. Bake for 40-45 minutes, or until a toothpick comes out clean.
7. Let cool in pan for 10 minutes.
8. Meanwhile, whisk 1 tablespoon lemon juice, 1 cup powdered sugar, and ½ tablespoon milk.
9. Remove bread from pan. Spoon glaze over bread while still warm.
10. Let glaze set up before cutting and serving.

**Yield: 1 loaf (9 x 5)**

**Total Time: 1.25 hours**

## **Very Strawberry Cake**

### **Strawberry Puree**

1 pound (454g) fresh strawberries, rinsed and hulled

### **Strawberry Cake\***

2 ½ cups (285g) cake flour  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon salt  
¾ cup (12 Tbsp, 170g) unsalted butter,  
softened to room temperature  
1 ¾ cups (350g) granulated sugar

5 large egg whites, at room temperature  
1/3 (75g) sour cream, at room temperature  
2 teaspoons pure vanilla extract  
½ cup (120 ml) whole milk, at room temperature  
½ cup reduced strawberry puree  
optional: 1-2 drops red or pink food coloring\*\*

### **Strawberry Filling**

1 ½ tablespoons cornstarch  
1 ½ tablespoons water  
2 cups (about 300g) diced strawberries

6 tablespoons granulated sugar  
1 teaspoon lemon zest

### **Strawberry Buttercream Icing**

1 cup (about 25g) freeze-dried strawberries  
1 cup vegetable shortening  
1 cup unsalted butter  
½ teaspoon salt

4 cups (480g) confectioners' sugar  
1/3 cup (75g) milk  
1 teaspoon pure vanilla extract

### **Strawberry "Crunch"**

10 Golden Oreos  
2 tablespoons freeze dried strawberry powder  
3 tablespoons (42g) unsalted butter, melted

## **Instructions**

### **Strawberry Puree**

Puree strawberries in food processor. You should have a little over a cup. Stirring occasionally, simmer the puree over medium-low heat until you're left with ½ cup (about 135g). Allow to cool completely before using in cake batter.

### **Strawberry Filling**

Make the filling by mixing the cornstarch and water in small bowl until cornstarch is dissolved.



Place strawberries and sugar in small saucepan to warm together over medium heat. Stir as mixture cooks, breaking up some of the strawberries as you stir. Bring to a simmer then stir in cornstarch mixture. Allow to simmer for 5 minutes, stirring constantly. Remove from heat and stir in lemon zest, and cool completely. Makes 1 ½ cups

### **Strawberry Buttercream**

Pulverize strawberries using a food processor. You should have around ½ cup of powder. Set aside. In bowl of a stand mixer or using hand mixer, beat shortening, butter and salt. Whip on med-high for 3 minutes, scraping bowl occasionally. Add 2 cups confectioners' sugar and mix on low to combine. Add remaining confectioners' sugar and continue to mix on low speed to combine. When confectioner's sugar is fully incorporated, turn mixer on high and beat for 1 minute. Add milk, vanilla extract and strawberry powder. Mix on low to combine then turn mixer on high speed to whip icing for 2-3 minutes, until light and fluffy. Yields 5 cups

### **Strawberry crunch**

Pulverize Oreos first in food processor, then pulverize freeze-dried strawberries until powder forms. Combine Oreos, strawberry powder and melted butter using a fork until evenly coated and mixed well.

Preheat oven to 350 degrees Fahrenheit. Grease two 8-inch round cake pans, line with parchment paper rounds, then grease the parchment paper.

### **Cake**

\* Make recipe twice for three layers- freezing fourth layer for later use.

Whisk cake flour, baking powder, baking soda and salt together. Set aside.

In mixing bowl, beat butter and sugar together on high speed until smooth and creamed, about 2 minutes. Scrape down sides of bowl as needed. Beat in egg whites on high until combined, about 2 minutes. Then beat in sour cream and vanilla extract. Scrape down sides and bottom of bowl as needed. With the mixer on low, add dry ingredients just until incorporated. With mixer still on low, slowly pour in milk just until combined. Do not overmix. Whisk in ½ cup of room temperature reduced strawberry puree, making sure there are no lumps at the bottom. Stir in food coloring if desired \*\*I preferred not adding any artificial food color.

Pour batter evenly into cake pans. Bake for 24-28 minutes until cakes are done. Allow cakes to cool in pans on wire rack.

Assemble cake with strawberry filling between layers. Ice cake as desired with buttercream icing. Add strawberry crunch as garnish to cake.

Cake, filling and icing from Sally's Baking Addiction-

<https://sallysbakingaddiction.com/strawberry-cake/>

Strawberry Crunch-<https://thecozyplum.com/strawberry-crunch-cupcakes/>



1st

B81

## SWEDISH RYE BREAD

- 1 package dry active yeast
- 1/4 cup water
- 1/4 cup light brown sugar
- 1/4 cup light molasses or honey
- 1 tablespoon salt
- 2 tablespoons shortening
- 1 1/2 cups hot water
- 2 1/2 stirred medium rye flour
- 3 tablespoons caraway seed or 2 tablespoons grated orange peel (or both)
- 3 1/2 to 4 cups sifted all-purpose flour

1. Soften yeast in 1/4 cup warm water (110 degrees). In a big bowl, combine brown sugar, molasses or honey, salt and shortening; add the hot water and stir until sugar dissolves. Cool to lukewarm.
2. Stir in rye flour; beat well. Add the softened yeast and caraway seed and/or orange peel; mix well. Reserving some of the flour for kneading, add the white flour to make a soft dough. Cover and let rest 10 minutes. Turn out on a lightly floured surface and knead till smooth and satiny, about 10 minutes. Place dough in a lightly greased bowl and turn once. Cover and let rise in a warm place for 1 1/2 to 2 hours.
3. Punch dough down. Turn out on a lightly floured surface and divide in half and shape into a ball. Cover and let rest 10 minutes. Shape into a 12 by 8-inch rectangle and roll up tightly. Place in a greased 8 1/2-x 4 1/2-inch loaf pans.
4. Cover and let rise in a warm place for about 1 to 1 1/2 hours. Bake in a preheated oven, 375 degrees for 25-30 minutes. Place foil over loaves last 10 minutes if necessary. For a soft crust, brush with melted butter while loaves are warm. Cool on a wire rack. YIELDS: 2 loaves.

1st

## Pistachio Bread

15oz box yellow cake mix  
3.4oz box instant pistachio pudding mix  
3 large eggs 1 cup water  
 $\frac{1}{2}$  cup vegetable oil  
 $\frac{1}{4}$  cup sour cream  
Green food coloring, optional

Glaze: 1 cup powdered sugar  
2-3 Tbsp. milk

1 Tbsp. butter, melted  
 $\frac{1}{2}$  tsp. vanilla extract  
 $\frac{1}{2}$  cup chopped pistachios

Preheat oven to 350°. Grease a 9x5 loaf pan. set aside. In a large bowl combine cake mix, pudding mix (dry) 3 eggs, water,  $\frac{1}{2}$  cup oil, and  $\frac{1}{4}$  cup sour cream. If want a brighter green add a few drops of food coloring. Pour batter in loaf pan. Bake 40-45 minutes pick should come out clean. Cover with foil if browning too fast. Cool in pan for 10 minutes, Remove from pan cool on wire rack.

Glaze Whisk together powdered sugar, milk, butter, and vanilla in a small bowl. Add more milk if needed to thin.

Once bread is cool drizzle over top.  
Then sprinkle pistachios over top.

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Easiest Peanut butter fudge ever!

2 C sugar

½ C milk

1 tsp vanilla extract

¾ C creamy peanut butter

In a saucepan, slowly bring the milk and sugar to a boil. Boil exactly 2 ½ minutes stirring constantly to prevent burning. Remove from heat and stir in peanut butter and vanilla. Mix until smooth and pour into lined 8 x 8 pan and let cool before cutting.

[www.foodnetwork.com](http://www.foodnetwork.com)

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## Easy Chocolate Fudge

3 C chocolate chips

14 oz can sweetened condensed milk

1 tsp vanilla extract

Line 8 x8 pan with foil or parchment paper. In a medium saucepan, combine chocolate chips and sweetened condensed milk. Place over medium low heat and stir consistently until the chocolate is partially melted. Stir in vanilla extract. Continue stirring until all chocolate is melted and mixture is smooth and turns shiny. Pour into prepared pan and gently spread to edges as mixture will be very thick. Allow to cool and set before cutting.

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## Pumpkin Bread

2 C AP flour	½ tsp ground clove
1 ½ C granulated sugar	½ tsp nutmeg
1 tsp baking soda	½ tsp fine sea salt
2 tsp baking powder	3 large eggs, room temperature
2 tsp cinnamon	1 C vegetable oil
15 oz pumpkin puree	

Preheat oven to 350 degrees. Butter and flour 2 - 8 x 4 bread pans. In large mixing bowl whisk together the dry ingredients until well combined. In a second bowl whisk together the wet ingredients until combined. Add wet ingredients to dry ingredients and whisk together until smooth. Divide between two pans and bake for 45-55 minutes until toothpick comes out clean. Let cool in pan for 10-15 minutes then remove to wire rack to cool completely.

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## Blueberry Lemon Loaf

2 lemons  
1 c. sugar  
1/2 c. olive oil  
1 tsp. vanilla  
2 eggs  
1/2 c. yogurt or sour cream

2 Tbsps. lemon juice  
2 tps. baking powder  
1/2 tsp. salt  
1 1/2 cups flour  
1 1/2 cups blueberries  
1 1/2 Tbsps. sugar

- ① Zest the 2 lemons into 1 cup of sugar then use your fingers to rub the zest into the sugar until fragrant.
- ② Add 1/2 cup of olive oil and 1 tsp. of vanilla, then add the 2 eggs, one at a time whisking after each one.
- ③ Add 1/2 cup yogurt or sour cream and 2 Tbsps. lemon juice and whisk again.
- ④ Add 2 tps. baking powder and 1/2 tsp. of salt whisking after each one.
- ⑤ Stir in 1 1/2 cups of flour until just combined then fold in 1 cup of the blueberries.
- ⑥ Transfer the batter to a parchment lined loaf pan.
- ⑦ Sprinkle the 1/2 cup blueberries on top and then the 1 1/2 Tbsps. of sugar.

Bake at 350° for 1 hour.

Let cool for 20 mins. then remove from the loaf pan.

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## Layered Mint Candies

1 T. butter

1 ½ pound white candy coating, coarsely chopped, divided

1 c. chocolate chips

1 t. peppermint extract

Green food coloring (optional)

3 T. heavy whipping cream

Line a 13" x 9" pan with foil. Grease foil. Microwave 1 pound candy coating and chocolate chips, stirring every 30 seconds. Spread half into prepared pan, reserving the other half. Microwave remaining candy coating until melted. Stir in extract and food coloring. Stir in cream until smooth. Spread over first layer. Refrigerate until firm, about 10 minutes. Warm reserved chocolate mixture if necessary and spread over mint layer. Refrigerate until firm, about 1 hour.

B19  
1st

## Lemon Cake

½ cup unsalted butter room temperature,  
1 ½ cups all-purpose flour  
pinch salt  
½ pound lemons (about 2), ends removed, sliced thin, seeds removed  
¼ cup fresh lemon juice (from 1 lemon)  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup granulated sugar  
2 large eggs  
½ cup buttermilk  
1 teaspoon pure vanilla extract  
Confectioners' sugar, for dusting

### Instructions:

Preheat oven to 350°F. Lightly butter and flour cake pan.

In a medium saucepan, cover lemon slices with 3 cups water. Add pinch of salt, cover, and bring to a boil over high. Boil lemons, partially covered, until very tender, 15 minutes. Drain in a colander and transfer to a food processor, along with lemon juice; process until smooth. Set aside.

In a small bowl, whisk together flour, baking powder, baking soda, and 1/2 teaspoon salt. In a large bowl, using an electric mixer, beat butter on medium, 2 minutes. Gradually add granulated sugar and continue to beat until light and fluffy, 3 to 4 minutes, scraping down bowl as needed.

Add eggs, one at a time, beating after each addition. With mixer on low, gradually add flour mixture in 3 additions, alternating with 2 additions of buttermilk. Beat in vanilla, then fold in lemon mixture.

Transfer batter to pan and bake until deep golden brown and a toothpick inserted in center comes out with a few moist crumbs attached, 35 to 40 minutes. Allow to cool. Dust with confectioners' sugar and serve.



B17  
Single Layer Cake  
using Fruit  
1518

## **Fresh Blueberry Cake**

3/4 cup sugar  
1/4 cup butter, softened  
1 egg  
1/2 cup milk  
1/2 teaspoon vanilla  
2 cups pre-sifted flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 pint (2 cups) blueberries

Preheat oven to 350 degrees. Mix sugar and shortening with an electric mixer; add egg and milk. Mix in flour, baking powder and salt. Gently fold in berries and pour into a greased 8- or 9-inch square glass baking dish. Combine topping ingredients and spread over batter. Bake 45-50 minutes. Serve warm for a delicious breakfast treat! Serves 6-8.

## **Topping**

1/2 teaspoon cinnamon  
1/4 cup brown sugar  
1/4 cup sugar  
1/4 cup butter, softened  
1/3 cup flour

## Applesauce Cake

2 cups all purpose flour  
 1 Teaspoon baking powder  
 1 teaspoon baking soda  
 1/2 Teaspoon salt  
 1 1/2 Teaspoon cinnamon  
 1 Teaspoon ginger  
 1/2 Teaspoon nutmeg  
 1/4 Teaspoon each - cloves & allspice  
 1 1/2 cup unsweetened applesauce  
 1 cup packed dark brown sugar  
 1/2 cup granulated sugar  
 2/3 cup vegetable oil  
 2 large eggs  
 2 Teaspoon vanilla

Whisk  
together

In a large bowl, whisk eggs - add applesauce  
 sugars, oil & vanilla - whisk together well  
 Add dry ingredients - mix until combined  
 - greased & floured bundt pan - 350° ~ 40 min.

### Glaze:

1/4 cup butter  
 1 1/2 cup brown sugar  
 1/4 cup milk  
 1 Tablespoon Karo

Bring to boil - cool - Beat in powder sugar to desired consistency.

# Chocolate Sauerkraut Cake

## Cake

- 1 cup sauerkraut (rinsed, drained, and chopped finely)
- 1 & 1/3 cups granulated sugar
- 3/4 cup butter, softened
- 2 eggs
- 1/2 tsp vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 cup cocoa powder
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 cup whole milk, scalded and slightly cooled

## Cake Method

1. Preheat the oven to 350°F. Grease and flour a 10-inch Bundt pan.
2. Drain, thoroughly rinse, and chop the sauerkraut finely, measuring out 1 packed cup. Set aside.
3. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs and the vanilla.
4. In a separate bowl, combine the flour, cocoa powder, and baking soda. Fold into the creamed mixture alternately with the scalded milk.
5. Fold in the chopped sauerkraut.
6. Turn into the prepared pan and bake for 45 to 50 minutes, or until a toothpick inserted into the center can be removed cleanly. Cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

## Ganache

- 4oz bittersweet chocolate
- 1/2 cup maple syrup

## Ganache Method

1. Chop the chocolate into small pieces and place in a heatproof bowl. If using chips, simply place the chips on the heatproof bowl.
2. Heat the maple syrup just below boiling in a small saucepan. Make sure the syrup never boils. Pour this over the chocolate and let sit for 3 minutes.
3. Beat the mixture smooth using a whisk, and once cooled to a thickened consistency, pour over the cooled Bundt cake.

1st

## CLOVERLEAF BRAN ROLLS

B 82

1 cup All-Bran  
1 cup boiling water  
2 packages active dry yeast  
1 cup water (110-115 degrees)  
1 cup shortening  
3/4 cup sugar  
1 teaspoon salt  
2 large eggs, beaten  
6-7 cups all-purpose flour

Combine bran and boiling water in a small bowl; set aside; In another bowl dissolve yeast in warm water. In a large bowl, cream shortening, sugar and salt. Add eggs and yeast mixture; mix well.

Add bran mixture and 2 cups flour; beat well. Gradually add remaining flour to form a soft dough until smooth and elastic adding extra flour as needed for 6-8 minutes. Place in bowl and let rise until doubled about 1 hour.

Punch dough down onto a floured surface. Divide into 6 portions. Each into 12 balls to total 72 in all. Shape into balls and place 3 into each greased muffin pans. To make 2 dozen rolls. Cover and let rise 1 hour. Bake in preheated oven at 350 degrees for 15-18 minutes. Remove to racks after letting rolls remain in pans a few minutes. YIELDS: 24 rolls. Can also make round single rolls.



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## CHEESE'N CARROT SANDWICH ROLLS B87

1 cup water  
1 cup milk  
2 packages dry active yeast  
2 tablespoon sugar  
1-1/2 teaspoons salt  
1 cup shredded carrots  
1/4 cup vegetable shortening  
4 ounces shredded Cheddar cheese (1 cup)  
1 teaspoon grated orange zest  
1 large egg  
5-1/2 to 6-1/2 cups bread flour

Heat water and milk until warm (100-110 degrees). In a large bowl, dissolve yeast and 1 teaspoon of the sugar in warm liquid. Stir in remaining sugar, salt, carrots, shortening, cheese, orange zest and egg; mix well. Lightly spoon flour into measuring cup; level off. Add 3 cups flour to yeast mixture. Beat at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 2 to 2-1/2 cups flour until dough pulls away from sides of bowl. On floured surface, knead in remaining flour until smooth and elastic about 10 minutes. Dough will be soft and slightly sticky. Place dough in greased bowl; cover loosely with cloth. Let rise in warm place until light and doubled in size, about 45-60 minutes.

Punch dough down several times to remove all air bubbles. Divide dough into 18-20 pieces; shape into balls. Place on parchment lined baking sheets and flatten lightly if desired. Cover and let rise in a warm place until light and doubled in size, about 30 minutes.

Heat oven while rolls are rising, to 375 degrees. bake 13-18 minutes or until golden brown. Remove from pan to wire racks. Brush with melted butter, if desired. Yields: 18-20 rolls.

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# Garlic Herb Bread

Category: B76- Herb

In a kitchen perfumed with the scent of fresh herbs, a baker folded a fragrant blend of minced garlic, rosemary, thyme, and parsley straight into a tangy sourdough dough. As the loaf rose, the herbs wove themselves into the airy structure, and when it hit the heat of the oven, the garlic caramelized and the crust took on a golden sheen flecked with green. Each slice revealed a swirl of savory goodness—aromatic, tender, and bursting with flavor from the inside out. It wasn't just bread anymore; it was a meal in itself, infused with the warmth of garden and love.

<p><u>Ingredients</u>          Flour: 500 g          Water: 325 g          Salt: 10 g          Honey: 20 g          Sourdough Starter: 125 g          Garlic Herb mix – you can use chopped fresh garlic, fresh herbs, and/or a premade mix of your choosing (like Mrs. Dash)</p> <p>1. <u>Mixing and resting:</u>          Combine Flour and water. Let sit for 1 hr          Add Salt, Honey, and Sourdough Starter. Mix.          Let sit for 30 min.          4 sets of mix and fold at 30 min increments.          Bench rest on the counter until 80-100% rise (almost doubles in size to double in size).</p>	<p>2. <u>Folding and Inclusions:</u>          Remove from fridge and rest for 20-30 on the counter.          Open the bread to fold.          While the bread is open, before folding, spread the Garlic Herb mix          Place the frozen bits of butter on the open bread, fold and tighten bread dough.          Place in banneton. Bulk Ferment in fridge overnight.</p> <p>3. <u>Cooking:</u>          Heat oven to 450.          Score bread before placing in oven.          Cook bread in Dutch oven (or open bake with water bath in the bottom of the oven to create steam) for 20-30 mins at 450.          Decrease oven temp to 425, uncover, and cook for 15-25 mins depending on oven, doneness, and crust doneness.          Rest on a wire rack for 2 hrs before slicing.</p>
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B79

## HOMESTYLE WHITE BREAD

2 packages dry-active yeast  
2 cups warm water (110-115 degrees)  
½ cup sugar  
½ cup butter, melted  
1-½ teaspoon salt  
2 eggs  
6-7 cups bread flour

Dissolve yeast in warm water. Add sugar, salt, butter, eggs and 4 cups flour. Beat until smooth. Stir in enough flour to form a firm dough. Turn onto a floured surface and knead until smooth and elastic, 6-8 minutes. Place in a greased bowl. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; turn onto a floured surface. Divide in half. Shape into loaves and place in 9-in. x 5-in. Baking pans. Cover and let rise until doubled, about 45 minutes.

Bake at 350 degrees for 3-35 minutes or until brown. Remove from pans and place on wire racks. Brush with melted butter. YIELDS: 2 loaves.

## Honey – Oat Batter Bread

2 cups water, divided  
1 cup rolled oats  
1/3 cup butter, softened  
1/3 cup honey  
1 teaspoon salt  
2 packages active dry yeast  
1 egg  
4 to 5 cups all-purpose flour

In a small saucepan, heat 1 cup water to boiling. Stir in the oats, honey, butter and salt. Let stand until mixture cools to 110°, stirring occasionally. Heat remaining water to 110°. In a large bowl, dissolve the yeast in the remaining warm water. Add the egg, oat/honey mixture and 2 cups flour. Mix until smooth. Gradually stir in the remaining 2-3 cups flour until a stiff dough forms. Spread batter evenly into two greased 9x5 inch loaf pans. Smooth tops of loaves. Cover and let rise in a warm place until doubled in size, about 35-40 minutes. Bake at 375° for 40-45 minutes; brush with melted butter if desired. Remove from pans to wire racks to cool completely.



# Self-Buttering Sourdough Bread

Category: B78 - Sourdough

In pursuit of the perfect bite, a curious baker shaved curls of cold, creamy butter and layered them delicately between folds of sourdough dough during the final shaping. As the loaf baked, the butter melted deep into the bread's airy pockets, crisping the crust and leaving each slice rich and golden with a built-in, buttery finish. The result was a marvel—crackly on the outside, soft and decadent within—so good it needed nothing but itself. Self-buttering sourdough had arrived, and toast would never be the same.

## Ingredients

Flour: 500 g

Water: 325 g

Salt: 10 g

Honey: 20 g

Sourdough Starter: 125 g

## 1. Mixing and resting:

Combine Flour and water. Let sit for 1 hr

Add Salt, Honey, and Sourdough Starter. Mix.

Let sit for 30 min.

4 sets of mix and fold at 30 min increments.

Bench rest on the counter until 80-100% rise  
(almost doubles in size to double in size).

## 2. Folding and Inclusions:

Remove from fridge and rest for 20-30 on the counter.

Shred the frozen butter with a grater.

Open the bread to fold.

While the bread is open, before folding, place the frozen bits of butter on the open bread, fold and tighten bread dough.

Place in banneton. Bulk Ferment in fridge overnight.

## 3. Cooking:

Heat oven to 450.

Score bread before placing in oven.

Cook bread in Dutch oven (or open bake with water bath in the bottom of the oven to create steam) for 20-30 mins at 450.

Decrease oven temp to 425, uncover, and cook for 15-25 mins depending on oven, doneness, and crust doneness.

Rest on a wire rack for 2 hrs before slicing.

## Fresh Blueberry Pie

### Pastry for 9-inch Two-Crust Pie

1/2 cup sugar  
1/3 cup all-purpose flour  
1/2 teaspoon cinnamon  
4 cups fresh blueberries  
1 tablespoon lemon juice  
2 tablespoons butter

Heat oven to 425 degrees. Prepare pastry. Mix sugar, flour and cinnamon. Stir in blueberries. Turn into pastry-lined pie plate; sprinkle with lemon juice and dot with butter. Cover with top crust that has slits cut in it; seal and flute.

Bake until crust is brown and juice begin to bubble through slits in crust, 35 - 45 minutes.

### 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.

Cherry Pie

## Pastry:

2 cups Flour Sifted

1 t. salt

 $\frac{2}{3}$  c. Shortening

## Filling:

4 c. Cherries

 $1\frac{1}{3}$  c. Sugar $\frac{1}{3}$  c. Flour $\frac{1}{4}$  t. almond extract

## Pastry:

Blend the three ingredients then  
sprinkle with enough cold water to  
hold together.

Mix filling ingredients.

Bake  $450^{\circ}$  for 15-20 min.

Then  $325^{\circ}$  for 40-45 min.

**B 66 – Other Pie****Grandma's Grape Pie****Crust:**

<b>2 cups all-purpose flour</b>	<b>1 egg</b>
<b>1 tablespoon granulated sugar</b>	<b>½ cup ice water</b>
<b>½ teaspoon salt</b>	<b>1 tablespoon vinegar</b>
<b>1 ½ cups butter flavored shortening</b>	

For crust, combine flour, sugar, and salt. Cut in shortening with pastry blender. Whisk together egg, water, and vinegar and pour over crumb mixture. Mix gently to form soft dough. Form into 2 balls; put into zipper-lock bags and refrigerate at least 1 hour. Roll out 1 ball and line 9-inch pie plate. Roll out other ball and cut design in top to vent and lay on top after filling pie.

**Filling:**

<b>4 cups Concord grapes</b>	<b>1 tablespoon butter</b>
<b>1 cup sugar</b>	<b>1 tablespoon lemon juice</b>
<b>3 tablespoons flour</b>	

Wash, drain, and stem grapes; remove skins (reserving them) and simmer pulp for ten minutes, stirring often. Do not add water. While still hot, put through sieve to remove seeds. Combine strained pulp and skins. Combine sugar and flour and stir into grapes. Blend in butter and lemon juice. In glass bowl, microwave the filling for 4 minutes to begin thickening. Pour into prepared pie shell. Moisten edge of crust and lay top crust over filling. Trim and crimp edges. Cover edges with pie crust shields.

Bake near bottom of oven at 400 degrees for 15 minutes. Reduce heat to 350 and bake for another 30 minutes or until crust is golden and filling begins to bubble. Cool on rack and serve warm or cold.

(I make this filling in season when grapes are ripe and freeze for later use.)



## Pecan Pie

1 homemade pie crust of choice  
1 C granulated sugar  
3 Tbsp light brown sugar  
½ tsp salt  
1 C light corn syrup  
¾ tsp vanilla extract  
1/3 cup salted butter softened or melted  
3 large eggs  
1 ½ C pecan halves – chopped

Crust: 2 C AP flour  
1 tsp salt  
2/3 C unsalted butter – very cold  
5-7 Tbs ice water  
combine flour, salt. Start working  
grated butter until loose crumb  
forms. Add ice water 1 Tbsp at a  
time until dough forms and can  
be molded. Chill 30 minutes –  
Remove and set on counter 5  
Minutes before rolling – lightly flour  
And roll to a little larger than pie  
Dish. Roll onto rolling pin to  
Transfer to pie dish

Prepare pie crust and place in deep pie dish. Refrigerate while making filling. In a large bowl cream butter, sugar, brown sugar salt and corn syrup. Then add eggs and vanilla. Stir in chopped pecans. Pour into prepared crust. Decorate top with pecan halves, use spoon to cover halves. Bake 425 degree oven for 10 minutes then lower to 350 degrees for about 50 minutes, tent pie ½ way though cooking to protect crust. Pie is done when center is set. Remove to rack to cool.

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## Maple-glazed Apple Pie

### *Pastry:*

2 1/2 cups all-purpose flour  
1 teaspoon salt  
6 tablespoons unsalted butter, chilled

2/3 cup vegetable shortening, chilled  
1/2 cup ice water

### *Filling:*

6 cups pared and sliced apples  
(I used Golden Delicious and Granny Smith)  
1/3 cup crushed gingersnap cookies  
1/3 cup sea salt roasted pecans, chopped  
1/4 cup granulated sugar

1/4 cup brown sugar  
1/4 cup butter, melted  
1/2 teaspoon cinnamon  
1/4 teaspoon salt  
1/4 cup maple syrup

### *Crumb topping:*

1/3 cup brown sugar, firmly packed  
1/2 cup cold butter

3/4 cup all-purpose flour  
1/2 cup sea salt roasted pecans,  
chopped

### *To make pastry:*

In mixing bowl, toss flour with salt. Cut butter and shortening into flour until it resembles coarse meal. Add water, mixing until dough forms a ball. Divide dough in to two halves. Wrap each tightly and refrigerate at least 1 hour.

Roll dough on lightly floured surface to fit pie dish. Trim excess dough and reserve for decorative crust by wrapping tightly and placing in refrigerator along with pie crust in dish.

### *To assemble pie:*

Combine apples, gingersnaps, pecans, granulated sugar, brown sugar, butter, cinnamon and salt; mix well. Arrange in pastry lined pie dish.

Combine crumb topping ingredients and cut together till crumbly. Sprinkle over

apple filling.

Roll extra pie dough that has been refrigerated for decorative crust of your choice and complete pie by fluting edge. Place in preheated 425°F oven and bake for 20 minutes. Reduce heat to 350°F and bake an additional 35-40 minutes. Close to end of baking time, heat maple syrup in small saucepan until it comes to a boil. Remove from heat and brush hot syrup on pie. Finishing baking pie. Cool on wire rack.



# Hippie Banana Bread

1 cup Flour      1/2 cup almond Flour  
 1 tsp. each baking soda, and salt  
 1/4 tsp. ground cinnamon  
 1/2 cup olive oil      1/2 cup packed brown sugar  
 1/4 cup maple syrup      1 1/2 tsp. vanilla  
 2 large eggs      3 ripe bananas, mashed  
 1/2 cup chopped toasted walnuts  
 1/2 cup dried cherries      1/4 cup sunflower kernels  
 1/4 cup pepitas      Preheat oven 350°.

Butter an 8x4 inch loaf pan. Line with parchment paper extending over 2 sides of pan. Lightly butter parchment. In a bowl combine flours, soda, salt, and cinnamon. In a large bowl stir together olive oil, and brown sugar. Add maple syrup, and vanilla; stir until smooth. Add eggs one at a time, stirring well after each. Stir in bananas. Add flour mixture, stirring until just combined. Stir in walnuts, cherries, sunflower kernels, and pepitas. Spoon batter in pan. Bake 1 hour or until toothpick comes out clean. Let cool in pan for 10 minutes. Using parchment, lift bread out of pan. Remove parchment; let cool completely on wire rack.      makes 12 slices