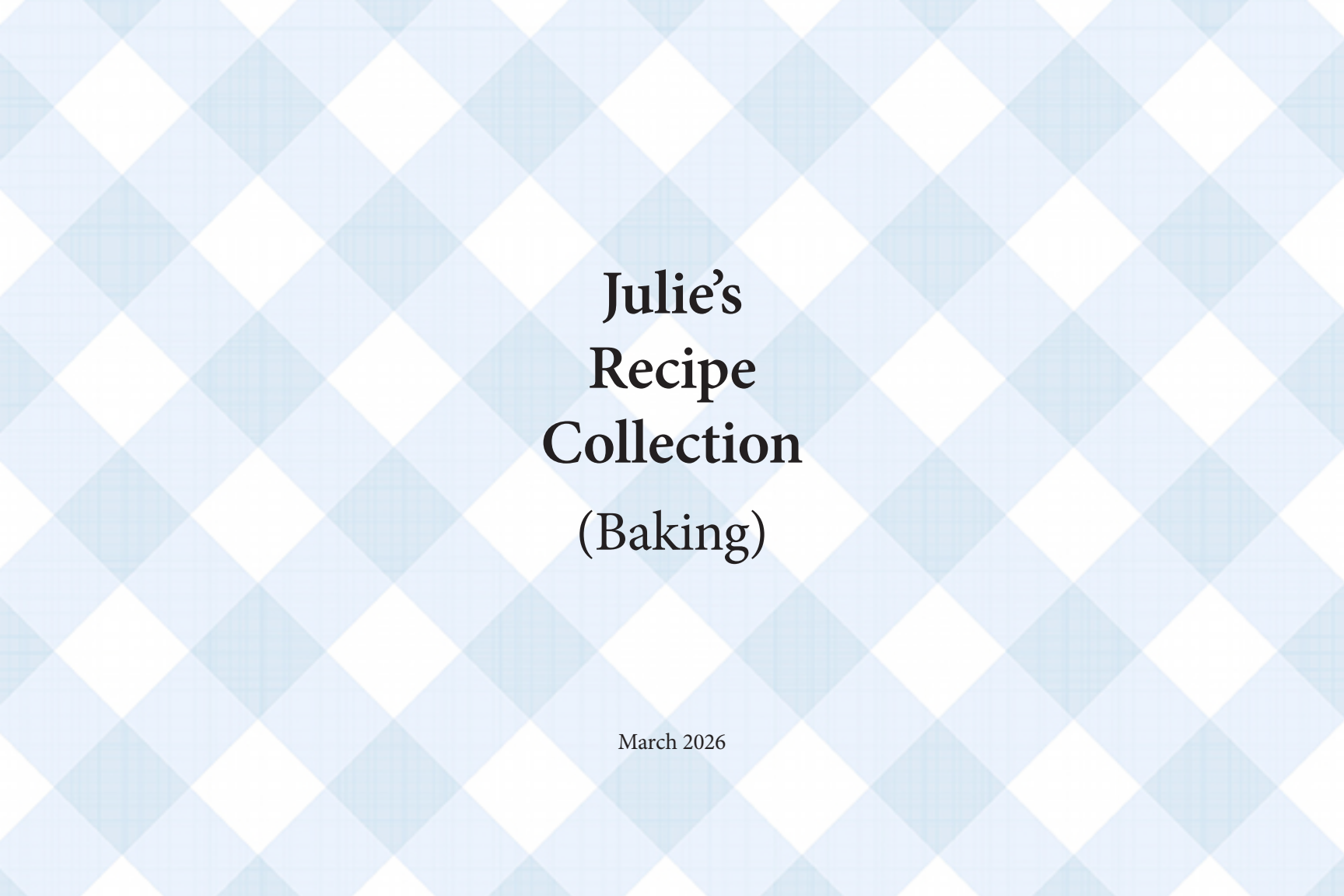


The background of the entire page is a repeating pattern of light blue and white diamonds, creating a quilt-like effect.

Julie's Recipe Collection (Baking)

March 2026

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Favorites

Sources:

Mary	Mary Weber	Carrie	Carrie Kourkoumelis	FA	Old Farmer's Almanac
Jane	Jane Gallagher	Rhona	Rhona Rader Hayes	JO	Jamie Oliver
Ed	Ed Gallagher	AR	AllRecipes.com	MS	Milk Street
Dessie	Dessie Weber	ATK	America's Test Kitchen	Martha	Martha Stewart
Sue	Sue Moeslein	BA	Bon Appétit	YM	Yankee Magazine
Kathryn	Kathryn Weber	CC	Cooks Country		

Breads





Bread, Master Mix | Suzie Glasgow

9 c flour ($\frac{1}{2}$ white,
 $\frac{1}{2}$ whole wheat)*
2 c powdered milk

1 c soy flour*
1 c wheat germ*
 $5\frac{1}{2}$ T baking powder

$1\frac{3}{4}$ t salt
3 sticks margarine or butter**

*For a regular mix (not high protein), use 11 c white flour and eliminate the soy flour and wheat germ.

**With fat added, refrigerate in sealed container. Without fat, store in sealed container on counter or cupboard; add proportional amount of fat — 4 T for 2 c — when preparing recipe.

Biscuits: 2 c mix + $\frac{1}{2}$ c water for 12 min at 425°

Buttermilk Biscuits: 2 c mix + $\frac{3}{4}$ c buttermilk + $\frac{1}{4}$ t baking soda

Pancakes: 2 c mix + $1\frac{2}{3}$ c water + 1 egg

Turnovers: Make biscuits, roll into 5" circles. Fill with fruit or meat. Fry at 350° for 3 min or bake at 400° for 20 min.

Coffee Cake: 2 c mix + $\frac{1}{3}$ c sugar + 1 egg + $\frac{1}{2}$ c water

Topping: $\frac{1}{2}$ c sugar + 2 T mix + 1 t cinn + 3 T butter

Mix and place half the batter in pan, add half the topping, then the rest of the batter, then the rest of the topping.

Note: This is Suzie Swartz Glasgow's alternative to Bisquick.

Bread, Health Bread | Suzie Glasgow

Preheat 350°

3½ c white flour

3 c whole wheat flour

1 c soy flour

3 pkg. yeast

1 c oats

1 c bran

1 c raisins

2½ c boiling water

1½ c cottage cheese

2 T oil

2 t salt

½ c light molasses



In large bowl, stir 1 c soy flour, 2 c whole wheat flour, yeast.

Combine separately: oats, bran, raisins, water, cheese, oli, salt. Use beaters to mix cheese in. Stir until only warm. Add molasses

Add wet to dry ingredients. Beat ½ min low, 3 min high.

Stir in rest of flour by hand. Knead, rise, punch down.

Shape into 3 loaves, rise.

Bake for 35 min.

Bread, Sourdough Starters | FA

Water-based Sourdough

2 large mealy potatoes, peeled, cut in half
1 pkg dry yeast, dissolved in $\frac{1}{4}$ c warm water

Place potatoes in a large saucepan with water to cover. Boil gently until the potatoes fall apart. Do not drain. Force all through a sieve, cool to room temp. Add water to make 3 c. Pour into a large glass or ceramic bowl. Using a nonmetal spoon, stir in the sugar, yeast, and 2 c flour. Beat until smooth. Cover with a towel and set in a warm spot (70°F). Allow to stand 24 hr; batter will smell pleasantly sour.

Milk-based Sourdough

2 c milk
2 c flour
1 c sugar
1 pkg dry yeast, dissolved in $\frac{1}{4}$ c warm water

This starter is sweeter and contains lactic acid. Lactic acid weakens gluten and helps create an exceptionally tender crumb structure.

2 T sugar
3 c flour
1 c warm water

Stir in the remaining flour and 1 c warm water. Cover with a towel and allow to stand at room temp 2–3 days. The longer it stands, the more assertive the flavor. Transfer to a tightly covered container and refrigerate. To use the starter, mix in any surface liquid, measure out what you need, and bring it to room temp. Replenish what you remove with equal parts flour and water.

In a large glass or ceramic bowl, combine 1 c milk, 1 c flour, sugar, and yeast. Using a nonmetal spoon, beat until smooth. Stir in the remaining milk and flour. Cover with a towel and set in a warm spot (70°F). Allow to stand 24 hr.

Transfer to a tightly covered container and refrigerate. Stir with a nonmetal spoon once a day for 5 days. To use, mix in any surface liquid, measure out what you need, and bring it to room temp. Replenish with equal parts of flour and milk, plus $\frac{1}{2}$ part sugar.



Bread, White Sourdough | FA

Makes two 15-inch loaves or 3–4 smaller ones.

1 c warm water

1 T sugar

1 pkg dry yeast

2 c water-based sourdough, room

temp

1 t salt

4–5 c bread flour



In a large bowl, combine the water, sugar, and yeast. Stir to dissolve the yeast. Add the sourdough, salt, and 2 c flour. Beat vigorously until the dough pulls away from the sides of the bowl in ropy strands. Measure out 1 c of flour. Scatter some over a work surface and turn out the dough. Knead the dough, sprinkling the flour until it has been absorbed. Knead in enough additional flour to form a smooth, nonsticky dough. The dough should spring back when poked. Place in a greased bowl and cover with plastic wrap. Set in a draft-free spot and allow to rise until doubled.

Turn dough out onto a floured surface and knead again until smooth and satiny. Return the dough to the greased bowl and cover with plastic wrap. Set in a draft-free spot and allow to rise until doubled. Generously grease 2 baguette pans or 4 smaller pans and sprinkle with cornmeal. Turn the dough out onto a floured surface and shape into loaves. Dust lightly with flour and transfer to the prepared pans. Cover loosely with plastic wrap. Let rise until doubled. Make 3 diagonal slashes down each loaf with a razor blade. Dust again with flour and bake in a preheated 450° oven for 25–35 min until nicely browned.

Bread, Anadama Bread | YM

2 T oil

2 packages dry yeast

½ c lukewarm water

2 c milk

1 c yellow cornmeal

⅔ c molasses

3 T butter, melted

1½ t salt

7–8 c bread or all-purpose flour



Grease a large mixing bowl with the oil and set aside. Dissolve the yeast in water and set aside. In another large bowl, combine milk, cornmeal, molasses, butter, and salt. Add 4 c flour and the yeast mixture and stir to form a dough. Add remaining flour a bit at a time, stopping when the dough becomes stiff enough to knead. Turn dough onto a lightly floured surface and knead until it's smooth and elastic, 10 min.

Place the dough into the greased bowl, turning to coat, then cover with plastic wrap and let it rise until doubled in bulk, 1½ hr. Punch down, then let rest 10 min. Shape into 3 loaves, then place them into greased 9x5" loaf pans. Let rise until doubled, then bake at 350° until browned and cooked through, 35–45 min. Invert loaves to cool onto a wire rack.

Variation: with Oatmeal:

2# Loaf,

1/3 c Oatmeal

3 T Cornmeal

1½ c Boiling Water

3 T Butter

3 T Molasses

1¼ c Whole Wheat
Flour

2½ c Bread Flour

⅓ c Dry Milk

2 t Salt,

2 t Dry Yeast.

Add the boiling water to Oatmeal and Cornmeal, set aside for 10 mins, then proceed.

Bread, Apple Cider Bread | FA

Preheat 375° Yield: 2 loaves or 18 muffins

1 c butter

1½ c sugar

3 eggs

4 c flour

1½ T baking powder

1½ t salt

2½ t cinnamon

2 c apple cider

2 c apples, peeled, cored, and
chopped



Grease and flour 2 loaf pans or 18 muffin cups.

In a bowl, combine butter and 1¼ c sugar and beat until creamy. Add the eggs and mix thoroughly.

Sift together the flour, baking powder, salt, and 1½ t cinnamon and add to the egg mixture, alternating with the apple cider. Stir in chopped apples. Divide the batter between the pans.

Combine the remaining sugar with the remaining teaspoon of cinnamon in a small bowl, and sprinkle it over the batter.

Bake 50–70 min for bread or 30–40 min for muffins.

(See also [Cider Donut Muffins](#).)

Bread, Bagels | YM

Yield: 10 bagels Preheat 375°

4–5 c flour

3 T sugar

1 T salt

1 package dry yeast

1 egg yolk

1½ c warm water

1 T honey

1 beaten egg white

1 T cold water

Poppyseeds (optional)



In a large bowl mix together 1½ c flour, sugar, salt, and yeast. Gradually add egg yolk and warm water, and beat for 2 min at medium speed with an electric beater. Add ½ c more flour and beat at high speed for 2 min. With a spoon, stir in enough of the remaining flour to make a soft dough.

Turn dough onto a floured board. Knead for 8–10 min (add more flour if dough is too sticky). Place in an ungreased bowl. Cover, and let rise for 20 min (dough will not be doubled).

Punch down and turn onto a floured board. Cut into about 10 pieces and roll each piece between your hands to make a rope about 8 or 9" long; pinch the ends together to form

circles. Place on ungreased baking sheets. Cover and let rise for 20 min (not until doubled).

In a large shallow pan boil 1¾" water. Stir in honey. Lower heat and add a few bagels at a time, being careful not to crowd them. Simmer for 7 min, turning bagels over halfway through cooking period. Place on a towel to cool for 5 min, then place on ungreased baking sheets.

Bake bagels for 10 min. Remove from oven, brush with a mixture of egg white and cold water, sprinkle with poppyseeds if desired, and return to oven. Bake for 20 min longer. Cool on wire racks. Serve split and toasted.

Bread, Banana Bread | FA

Preheat 350°

1-3/4 c sifted flour

2 t baking powder

1/4 t baking soda

1/2 t salt

1/3 c butter

3/4 c sugar

2 eggs, well beaten

1 c mashed ripe bananas



Sift together the flour, baking powder, soda and salt. Cream the butter. Add the sugar gradually and continue beating until light and fluffy. Add the eggs and beat well.

Add the flour mixture alternately with the mashed bananas a little at a time, mixing after each addition only enough to moisten the dry ingredients.

Turn into a greased loaf pan and bake for 1 hr 10 min.

Bread, No-Knead Brioche | ATK

Yield: 2 loaves Preheat 350°

3¼ c King Arthur bread flour
2¼ t instant or rapid-rise yeast
1½ t salt
7 large eggs (1 beaten with salt)

½ c water, room temp
⅓ c sugar
16 T butter, melted and cooled
slightly

Whisk flour, yeast, and salt in large bowl. Whisk 6 eggs, water, and sugar in med bowl until sugar has dissolved. Whisk in butter until smooth. Add egg mixture to flour mixture and stir until no dry flour remains, 1 min. Cover with plastic wrap and let stand for 10 min.

Holding edge of dough with your fingertips, fold dough over itself by lifting and folding edge of dough toward middle. Turn bowl 45° and fold again. Turn and fold dough for a total of 8 folds. Cover with plastic and let rise for 30 min. Repeat every 30 min, 3 more times. After fourth set of folds, cover bowl with plastic and refrigerate for at least 16 hr.

Transfer dough to floured counter and divide into 4 pieces. Working with 1 piece at a time, pat dough into 4" disk. Working around edges of dough, fold toward center until ball forms. Flip dough and, without applying pressure, make small circular motions to form dough into smooth, taut



round. (If dough sticks, dust top of dough with flour.) Cover dough rounds loosely with plastic and let rest for 5 min.

Grease two 8½×4½" loaf pans. After 5 min, flip each dough ball to seam side up, pat into 4" disk, and repeat rounding step. Place 2 rounds, seam side down, side by side into prepared pans and press gently into corners. Cover loaves loosely with plastic and let rise at room temp until almost doubled in size, 1½–2 hr. Thirty minutes before baking, adjust oven rack to middle position, place baking stone on rack, and heat to 350°.

Remove plastic and brush loaves gently with remaining 1 egg beaten with salt. Set loaf pans on stone and bake until golden brown and internal temperature registers 190°, 35–45 min, rotating pans halfway through baking. Transfer pans to wire rack and let cool for 5 min. Remove loaves from pans, return to wire rack, and let cool before slicing and serving.

Bread, No-Knead Crusty White Bread | Globe

Yield 3 or 4 loaves,

7½ c unbleached flour

3 c water, lukewarm

1 T table salt

1½ T active dry yeast



Combine ingredients in a large 6-qt. mixing bowl to make a very sticky, rough dough.

Cover and let the dough rise at room temp for 2 hr.

Refrigerate for at least 2 hours, up to about 7 days. If you chill it for 7 days, it will taste like sourdough. Over the course of the first day or so, it'll rise, then fall.

Sprinkle the top of the dough with flour. Grease your hands and pull off 1/4 to 1/3 of the dough, about the size of a large grapefruit.

Plop the dough onto a floured work surface, and round it into a ball. Place the loaf on a parchment-lined baking sheet. Sift a light coating of flour over the top; this will help keep the bread moist as it rests before baking. Drape the bread with greased plastic wrap.

Let the loaf warm to room temp and rise for 60–120 min. Preheat the oven to 450°. Place a shallow metal pan on the lowest oven rack.

When you're ready to bake, slash the bread 2 or 3 times, about 1/2" deep. Place the bread in the oven and pour 1 c hot water into the shallow pan.

Bake the bread for 25–35 min until golden brown.

Cool the bread on a rack. Store leftover bread in a plastic bag at room temp.

Bread, Tomato Focaccia | MS

3½ c bread flour

5 t instant yeast

1 t sugar

2 c water, room temp

8 T olive oil, divided

3½ t salt, divided

1 c cherry tomatoes, halved

1 t dried oregano

¾ t pepper



In a mixer with hook, mix the flour, yeast and sugar on med, 30 sec. On low, drizzle in the water. Increase to med and mix until a wet, smooth dough, 5 min. Turn off and cover the bowl 10 min. Coat a large bowl with 2 T oil; set aside.

Sprinkle 2 t salt over the dough; knead on med, 5 min; the dough will be wet. Scrape into the oiled bowl. Dab the surface until coated with oil. Cover with plastic wrap and let stand at room temp for 5½–6 hr; the dough will double, deflate, then rise again (but not double).

After the dough has risen for 4½ hr, heat the oven to 500° with a baking stone on the middle rack. Mist a 9×13" pan with cooking spray, then pour 2 T oil in the center; set aside.

When the dough is ready, scrape it into the pan; retain as much air in the dough as possible. The dough will settle into

an even layer; do not spread with a spatula. Set aside while you prepare the tomatoes.

In a med bowl, lightly crush the tomatoes. Scatter evenly over the dough, leaving juice and seeds. Lightly press the tomatoes to push the dough into the corners of the pan. Let stand uncovered at room temp 20 min.

Drizzle the dough with 4 T oil, coating each tomato. Sprinkle with oregano, 1½ t salt and pepper. Place the pan on the stone and bake until golden brown, 20–22 min. Cool on a wire rack 5 min, then cool 30 min.

Tips: Don't disturb the dough during its rise. Handle gently when transferring to the baking pan. Retain gas in the dough so the focaccia bakes up with an airy texture. Don't use a glass or ceramic dish; neither will produce a crisp, exterior.

Bread, No-Knead Focaccia | Globe

1 med Yukon potato, 1" pieces

2½ c cold water

½ c warm water

4½ c bread flour

2½ t active dry yeast

1 t sugar

1 t salt

3 T olive oil

2 T chopped fresh rosemary

Sea salt (for sprinkling)



In a small saucepan, place the potato and cold water. Boil, then simmer for 12–14 min. Let cool slightly; do not drain.

In a food processor, puree the potatoes with the cooking water and ½ c warm water until the mixture is smooth. Set aside until the mixture cools to 120°.

In a large bowl, combine the flour, yeast, sugar, and salt. Add the potato and use the spoon to make a wet, sticky dough. Add lukewarm water if needed, ¼ c at a time.

Scrape down the bowl, cover with plastic wrap, and leave at room temp for 2–3 hr until tripled in bulk.

Use 1 T olive oil to generously oil a half-sheet pan (18×13") or a smaller jelly roll pan (10×15" for slightly thicker bread).

Tip the dough onto the pan with a scraper. Use oiled hands to stretch the dough, pressing it so it reaches the corners.

Sprinkle the dough with the remaining oil in the bowl. Dimple the dough all over the surface. Sprinkle with rosemary and sea salt.

Let the dough rise in a warm, draft-free place for 50–60 min until it has risen to the top of the pan.

About 20 min before the end of the second rise, preheat the oven to 400°.

Transfer the dough carefully to the oven. A bump going into the oven could collapse it. Bake 30–35 min until the top is golden brown.

Set the pan on a wire rack to cool slightly. Cut into squares. Serve warm or at room temp.

Bread, Focaccia | Globe

Yield: one 9" square

Olive oil spray (for pan)

3½ T olive oil

3 c unbleached all-purpose flour

1½ t salt

1 t granulated sugar

1 t instant yeast

1¼ c lukewarm water

Flaky sea salt



Spray the pan. Cut a 3" strip of parchment paper and press across the center of the pan with a 2" overhang. Spray the parchment paper. Spread 1 T oil evenly all over the bottom.

In a large bowl, whisk the flour, kosher salt, sugar, and yeast. Add the water and 1½ T oil, and stir until combined. The dough is very wet. Cover and set aside for 15 min.

For the first fold, use a wet hand to lift a piece of dough from one side and press into the center of the bowl. Repeat, working your way around the bowl 8–12 times. Turn the dough over in the bowl. Cover the bowl and rest 15 min.

Do 3 more folds over 45 min. Cover and let the dough rise in a warm place for 1 hr, until double in size.

Scrape the dough carefully into the pan. Turn the dough over with oiled hands to coat with oil. Cover with plastic wrap. Let the dough rise in a warm place for 1–1½ hr. The dough should be very close to the top edge.

Slide oven racks on the upper and lower thirds of the oven. Preheat the oven to 475°.

With coated fingers, start at one side and press your fingers into the dough until you reach the opposite side of the pan. Repeat one more time, spacing the dimples 1½" apart. Press straight down so you don't deflate the dough too much.

Sprinkle the remaining 1 T olive oil over the top of the dough. It will pool in the dimples. Sprinkle with sea salt.

Bake the focaccia in the lower third of the oven for 15–18 min, until browned in the highest spots.

Remove from the oven. Turn the oven off. Transfer to a wire rack. Discard the parchment strip.

Return the focaccia to the oven, setting it on the lower rack, for 5–7 min until the sides are golden and crisp. Transfer to a wire rack to cool completely. Cut into squares.

Bread, Garlic Knots | allrecipes

Preheat 500° Yield: 8 garlic knots

Dough:

1 c self-rising flour*
1 c whole fat plain Greek yogurt
¼ t granulated garlic
¼ t Italian seasoning
1 pinch salt

Garlic Topping:

1 T melted butter
1 T olive oil
½ T dried parsley
½ T garlic granules



Combine flour, yogurt, garlic granules, Italian seasoning, and salt in a bowl.

Dust work surface with flour. Knead dough for 8–10 min. Add more flour (1 t at a time) as needed to keep dough from being too sticky.

Shape dough into a rounded loaf. Cut into 8 wedges. Roll each into a rope and tie into a knot. Place knots on a parchment-lined baking sheet.

Bake until knots are lightly browned, 10–12 min.

Meanwhile, combine melted butter, oil, garlic granules, and parsley in a small glass bowl. Brush over the warm knots.

Note: Make self-rising flour by adding 1/4 t salt and 1 1/2 t baking powder to all-purpose flour to equal 1 c.

Bread, Irish Bread French Toast | YM

1 loaf O'Rourke's Irish soda bread

6 eggs

$\frac{2}{3}$ c light cream

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

1 t vanilla

$\frac{1}{4}$ t salt

4 T butter, divided

Clotted or whipped cream

Strawberry or raspberry preserves
or jam

Cut soda bread into $\frac{1}{2}$ " slices. In a large bowl, whisk eggs, cream, sugar, vanilla, and salt. Dip each slice into egg mixture, saturating well.

In a large skillet, melt 2 T butter over medium heat. Working in batches, place slices in the skillet and cook until golden brown, 4 min per side. Add butter as needed. Serve warm with whipped cream and preserves on the side.



Bread, Sherry-Soaked French Toast | MS

Yield: 4 servings Preheat 350°

4 1"-thick slices challah bread,
halved on the diagonal

1 c dry sherry

1 c powdered sugar

2 t grated orange zest, divided,
plus ¼ c orange juice

¼ c white sugar

¼ t ground cinnamon

⅛ t ground cloves

4 large eggs

½ c flour

½ c neutral oil

In a large baking dish, arrange the challah in a single layer. In a med bowl, whisk the sherry, powdered sugar, 1 t zest and orange juice. Pour over the bread. Let stand for 5 min, then flip each piece of bread. Let stand until the bread absorbs most of the liquid, another 5 min.

Meanwhile, in a small, shallow bowl, stir together 1 t zest, white sugar, cinnamon and cloves. In the same bowl used for the sherry mixture, whisk the eggs, flour and 1 T sugar-spice mixture. One at a time, dunk the soaked bread slices in the egg mixture, coating both sides, then return to the baking dish.

In a 12" skillet over med, heat the oil to 350°F. Set a wire rack in a rimmed baking sheet. When the oil is ready, cook half of the slices until golden brown, 1 min. Using a spatula, flip each piece and cook until golden brown, about 1 min. Transfer to the prepared baking sheet. Repeat with the remaining slices of bread. Place the baking sheet in the oven and bake until the centers are cooked through, about 5 min. Dip each slice into the remaining sugar-spice mixture with tongs, then transfer to a serving plate. Serve warm.

Note: Don't use stale challah. Stale bread will soak up too much of the sherry mixture.



Bread, Guinness Bread | AR

Preheat 425° 8x8" greased pan

1 c regular rolled oats, plus more
for topping

2 c whole wheat flour

½ c brown sugar

2 t baking soda

1 t baking powder

½ t salt

¼ c melted butter

2 t vanilla extract

1 c buttermilk

1 12-oz can of Guinness

Mix oats, flour, sugar, baking soda, baking powder, and salt in a bowl. Stir butter, vanilla, buttermilk, and Guinness in a separate bowl. Pour flour mixture into beer mixture, and stir until combined. Pour batter into the prepared baking pan; sprinkle with additional oats if desired.

Bake for 30 min, then reduce to 400° and bake for 30 min. Turn the oven off, open the door, and cool for 30 min in the oven before turning out onto a wire rack.



Bread, Irish Bread

Preheat 350°

3 c flour

1 t baking soda

1 T baking powder

1 t salt

Sift dry ingredients together.

½ c sugar

1 c seeded raisins

4 T butter, softened

1 shot Irish whiskey or dark liquor

1 c buttermilk

2 T caraway seeds, crushed

2 eggs

1 T Cardamom, crushed

Soak raisins in liquor (or water).

Cream butter and sugar, add milk and eggs.

Combine dry ingredients with wet; add raisins and seeds.

Pour into parchment lined, buttered baking dish.

1 T Cardamom, crushed

2–3 T sugar

Mix Cardamom with sugar; sprinkle on top of bread. Bake for 45 min–1 h.

Alternate: Add 1 tart apple, cubed, and subst itute currants for raisins..

Note: For two smaller breads, bake for 40 min max. If you don't have buttermilk, add 1 T lemon juice or white vinegar to 1 c milk and let stand 10 min before using. Or use plain yogurt.



Bread, Irish Ale Bread With Caraway and Herbs | MS

1 9" Loaf Preheat 375°

2 c flour	1 t ground black pepper
½ c cake flour*	¼ c finely chopped dill
1 T baking powder	¼ c finely chopped chives
½ t baking soda	1 T honey
2 T caraway seeds, coarsely ground	6 T butter, melted, divided
2 T salt	1 12-oz bottle Irish lager

In a large bowl, whisk both flours, baking powder, baking soda, caraway, salt, and pepper. Add the dill and chives, then toss well. Drizzle in the honey and 4 T melted butter, then add the beer and whisk gently just until evenly moistened; do not overmix. The batter will be thick.

Scrape the batter into the greased 9×5" loaf pan and smooth the surface. Brush the top with 1 T melted butter. Bake until golden, 40–45 min.

Remove from the oven and immediately brush the top with the remaining 1 T melted butter. Cool in the pan for 5 min, then invert onto a wire rack. Turn the loaf right side up and cool to room temperature, about 1½ hr.



Note: An electric spice grinder is the best way to coarsely grind the caraway; pulse the seeds a few times, but don't pulverize them to a fine powder.

*DIY Cake Flour

all-purpose flour
cornstarch

For every cup of cake flour, measure 1 c flour and remove 3 T. Add 3 T cornstarch and sift several times.

Bread, Irish Soda Farls | Globe

Makes 8

3½ c flour +

½ t salt

2 t baking soda

1½ c buttermilk

In a large bowl, whisk the flour, baking soda, and salt.

Make a well in the center. Pour in the buttermilk. With a wooden spoon, stir until the dough has mostly come together. Add more buttermilk, 1 t at a time, as needed.

Turn the dough out onto a floured surface; knead gently until the dough forms a ball.

Divide the dough in half and form 2 balls. Flatten each ball into a 6–8" round that is about ½" thick. With a sharp knife, cut the disks in half, then in half again, to form 8 triangles.

Heat a large cast-iron skillet over med-low heat. Place half the triangles in the pan.

Cook 6–10 min on a side until golden brown and cooked through. (Total cooking time is 12–20 min.) Repeat with the remaining farls. Transfer to a wire rack to cool slightly.

Serve warm with butter and jam.



Bread, Orange-Cranberry Soda Bread with White Choc Chunks | MS

1 7" Loaf Preheat 400°

1½ c dried cranberries, chopped

1 T grated orange zest, plus 2 T OJ

1¼ c buttermilk

2½ c flour, plus more for dusting

¾ c whole-wheat flour

1 teaspoon baking soda

1 t salt

4 oz white chocolate, ½" chunks



In a med bowl, stir the cranberries and orange juice. Microwave, uncovered, on high for 1 min, stirring once halfway through. Stir again, then set aside. In a cup, stir together the orange zest and buttermilk.

In a large bowl, whisk both flours, the baking soda, and the salt. Add the cooled cranberries and the white chocolate. Make a well in the middle of the mixture and pour in the buttermilk. Using a spatula, fold in the buttermilk until a rough, shaggy dough forms.

Lightly flour the counter and turn the dough out. Gently fold the dough a few times just until cohesive; do not knead.

Shape into a ball and transfer it to the prepared baking sheet. Lightly dust the top with flour. Using a serrated knife, score an X into the top of the dough, cutting ¾" deep.

Bake until the bread is deep golden brown, 35–40 min. Cool 10 min on the baking sheet on a wire rack, then transfer the loaf to the rack and cool for at least 1 hr before slicing.

Note: When chopping the white chocolate, keep the pieces chunky—roughly ½" in size. Also, handle the dough gently, as if making biscuits or scones. A light, gentle touch helps ensure a tender crumb.

Bread, Pita Bread | yiayiasmarket.com

1 c Greek yogurt

½ c milk

1 t baking powder

1 t baking soda

1 t salt

½ t garlic powder

¼ t rosemary

¼ c olive oil

2 c plus 2 T flour

In a large bowl, combine yogurt and milk. Add baking soda and baking powder. Add garlic powder, rosemary, and salt. Next, pour in olive oil; stir to blend. In batches, add 2 c flour; if the dough is still sticky, add additional flour as needed. Mix well.

Turn the dough out onto a floured surface and knead 5 min. Place the dough in a bowl; cover and rest for 20 min. Then,

place the dough on a lightly floured surface and divide into 6 equal portions. Hand press each portion out to a 6" round.

On med heat, fry each pita in a lightly-oiled cast-iron pan for 1-2 min until browned, flip and cook for 1-2 min. Place the cooked pitas in a covered bowl to keep warm and soft.



Bread, Blueberry Bread | YM

Yield: 2 large or 5 small loaves Preheat 350°

5 c flour	4 eggs
2 T baking powder	2 c milk
1 t salt	2 t vanilla
1½ c sugar	3 c blueberries
¾ c butter	

Grease five 6½×3" or two 9×5" bread loaf pans.

Sift flour, baking powder, salt, and sugar together. Cut butter into the flour mixture as you would with pie dough.

In a separate bowl, blend eggs, milk, and vanilla. Add blueberries. (If you use frozen blueberries, it's better not to defrost them.)

Add wet ingredients to dry ingredients and blend together thoroughly but quickly. Pour batter into pans and bake for 60–80 min.

Variations: Strawberry-Orange Bread, use strawberries and 1 c orange juice in place of 1 c milk. with bananas, reduce the liquid by a half cup.



Bread, Brown Butter-Cardamom Banana Bread | MS

Preheat 350°

2 c flour	2 c mashed ripe bananas
1 t baking powder	$\frac{3}{4}$ c dark brown sugar
1 t baking soda	2 large eggs
1 t salt	2 t vanilla extract
8 T butter	1 T sugar (optional)
$1\frac{1}{4}$ t ground cardamom	

Mist a 9×5" loaf pan with cooking spray. In a large bowl, whisk together the flour, baking powder, baking soda and salt.

In a medium saucepan over med, melt the butter. Continue to cook until the butter is fragrant and deep brown, 2–3 min. Remove the pan from the heat and whisk in the cardamom.

Carefully add the bananas (the butter will bubble up) and whisk until combined. Add the brown sugar, eggs and

vanilla; whisk until smooth. Add the banana mixture to the flour mixture and fold until just combined.

Transfer the batter to the prepared pan and sprinkle evenly with the white sugar. Bake until the loaf is well browned, the top is cracked and a toothpick inserted at the center of the loaf comes out clean, 50–55 min, rotating the pan halfway through. Cool the bread in the pan on a wire rack for 15 min, then turn out the loaf and cool before serving.



Bread, Brown Bread | YM

1 c graham flour (or use whole-wheat flour)

1 c rye flour

1 c yellow cornmeal

1½ t baking soda

1 t salt

¾ c molasses

2 c sour cream

1 c sultanas or other raisins

butter



In a large mixing bowl, whisk together dry ingredients. Add wet ingredients and raisins, stir to form a smooth batter.

Butter the mold thickly and add batter (to one-third of the way). Cover the pan with buttered foil and tie it in place with a string.

Place the mold in a steamer pot over 2" of rapidly boiling water (you'll need to add more water as it cooks). Cover and cook 2–3 hr, until a toothpick inserted into the center emerges clean.

Unmold on a cooling rack and let cool slightly. Serve warm, slathered with butter.

Note: To rig up a steamer, add 2" of water to a large pot; then place a trivet (or mason lids) in the center of the pot and four 15.5-oz buttered aluminum cans, covered with greased foil. Cover the pot tightly, and check it every 30 min to make sure there's still plenty of water at the bottom.

Bread, Cheddar Pepper Bread | YM

Preheat 375°

1 stick butter

2½ c flour

2½ t baking powder

1½ t black pepper

¾ t baking soda

¾ t salt

2 c (8 oz) shredded sharp cheddar
cheese

2 eggs

1 c plain yogurt



Melt the butter in a small saucepan over low; cool. Combine the flour, baking powder, black pepper, baking soda, and salt in a large bowl. Stir in the cheese. In a med bowl, lightly beat the eggs. Stir in the yogurt and melted butter. Add to the

flour mixture, stirring just until moistened. Spoon into a greased/floured 9×5" loaf pan pan. Bake 35 min until golden brown. Cool in the pan on a wire rack for 10 min before removing from the pan. Serve warm or toasted.

Bread, Cranberry Bread | YM

Preheat 350°

1 c sugar

2 T butter, softened

1 egg

2 c flour

½ t baking soda

1 t baking powder

½ t salt

1 c chopped fresh cranberries

¾ c orange juice

Cream the sugar and butter until smooth. Beat in the egg. Add the flour, baking soda, baking powder, salt, cranberries, orange juice. Blend well.

Pour into a greased 9×5” loaf pan and bake 50 min.





Bread, Cornpone | Jane

Preheat 350°

- 1 c sugar
- 2 c flour
- 2 c fine corn meal
- 1 t soda
- ½ c melted lard (oil)
- ¼ t salt
- 1 egg
- 2 c sour cream

Combine dry ingredients; blend oil; add egg and sour cream.

Pour into round or square baking pan or into a muffin tin. Bake 10 min.



Bread, Cornbread | YM

Yield: 9 servings Preheat 425°

- 1½ c flour
- 1 c stone-ground cornmeal
- ¼ c sugar
- 2 t baking powder
- 1 t salt
- 3 T melted butter
- 2 large eggs
- 1½ c milk

In a med bowl, whisk the flour, cornmeal, sugar, baking powder, and salt. Set aside. In a small bowl, whisk the butter, eggs, and milk. Fold into dry ingredients until just combined.

Pour the batter into a 9" square baking pan and bake until the top is lightly golden, 25–30 min. Cool, then cut into squares and serve warm or at room temperature.



Bread, Maple Cornbread | YM

Preheat 425°

- 1½ c flour
- ⅔ c cornmeal
- 1 T baking powder
- ½ t salt
- ⅔ c + ¼ c milk
- ⅓ c pure maple syrup
- ¼ c melted butter
- 2 eggs, slightly beaten

In a large bowl, sift together the dry ingredients, then add the milk, syrup, melted butter, and eggs. Stir until just combined.

Pour the batter into a greased 8×8 pan and bake for 25 min or until golden brown and a toothpick inserted into the center comes out clean.



Bread, Maple Butter | YM

Yield: 1½ c

- ½ c butter
- ½ c canola oil
- ¾–1 c pure maple syrup

In a blender, blend all ingredients on pulse, then continuously on high until smooth.

Pour into containers and refrigerate.
Serve with bread, pancakes, etc.



Bread, Pumpkin Bread | ATK

Yield: 2 loaves Preheat 350°

Topping:

5 T light brown sugar

1 T flour

1 T softened butter

1 t ground cinnamon

⅛ t salt



Using fingers, mix all ingredients together in bowl until well combined and topping resembles wet sand; set aside.

Bread:

5 T light brown sugar

1 T flour

1 T softened butter

1 t ground cinnamon

⅛ t salt

4 oz cream cheese, 12 pc

4 large eggs

¼ c buttermilk

1 c walnuts, toasted and
chopped fine
(optional)

Grease two 8½×4½" loaf pans. Whisk flour, baking powder, and baking soda in a bowl.

Combine pumpkin puree, salt, cinnamon, nutmeg, and cloves in large saucepan over med. Cook mixture, stirring constantly, until reduced to 1½ cups, 6–8 min. Remove pot; stir in granulated sugar, brown sugar, oil, and cream cheese until combined. Let mixture stand for 5 min Whisk until no visible cream cheese remains and mixture is smooth.

Whisk eggs and buttermilk. Add egg mixture to pumpkin mixture and whisk to combine. Fold flour mixture into pumpkin mixture until combined. Fold walnuts into batter. Scrape batter into prepared pans. Sprinkle topping evenly over top of each loaf. Bake until skewer inserted in center of loaf comes out clean, 45–50 min. Let breads cool in pans for 20 min. Remove from pans and let cool at least 1½ hr.

Bread, Quick Artisan-style Bread | Kos

Preheat 425°

1½ c water

4 c bread flour (Type 650)

1 T dry yeast

1 t salt

Dissolve yeast in water. Add flour & salt; mix with a spoon (moisten slightly for easier mixing).

Rest at room temp until doubled.

Fold gently, shape and rest 15 min. Transfer dough on baking paper. Spray with water; score the top.

Bake 30 min covered, 20–25 min uncovered.

Cover warm bread to keep it soft.



Bread, Quick Bread with Apple and Ginger| YM

Yield: 1 loaf Preheat 350°

2 c whole-wheat pastry flour or
all-purpose flour
2 t baking powder
2 t ground ginger
1 t salt
2 large eggs, beaten
½ c brown sugar

½ c vegetable oil
1 c milk to thin batter, or as
needed
1 med tart apple, ½" cubes
½ c raisins and/or
½ c unsalted mixed nuts
(optional)

Grease an 8×4" loaf pan or 6 mini bundt pans.
Sift the flour, baking powder, ginger, and salt; set aside.
Combine the remaining ingredients and blend thoroughly.
Add the liquid ingredients to the dry ingredients and
combine (do not beat). Pour into the pan(s).

Bake the loaf pan 80 min (mini bundt pans 60 min) until a
tester inserted in the loaves comes out clean. Cool 10 min
before removing from the pans.



Bread, Tea Bread with Fruit | YM

Yield: 8–12 servings Preheat 350°

¼ c plus 1¼ c flour	1 t baking soda
½ c chopped glazed apricots, pineapple, and cherries	1 stick butter, room temp
1 t cinnamon	1 c sugar
1 t nutmeg	1 large egg
1 t cloves	1 t vanilla extract
1 t allspice	1 c sour cream
	Brandy (optional)

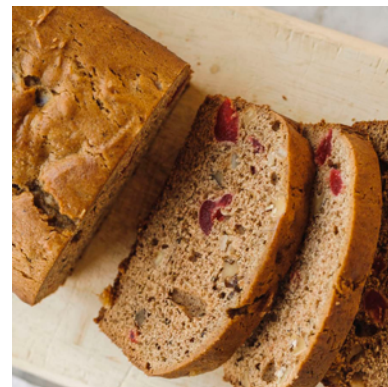
Line the bottom and ends of a loaf pan with a single strip of wax paper. Coat the pan and wax paper liner with vegetable oil spray. Dust pan with flour.

Place glazed fruit in a med bowl. Add ¼ c flour and toss to coat; set aside. In another med bowl, whisk the remaining flour, cinnamon, nutmeg, cloves, allspice, and baking soda; set aside.

Combine the butter and sugar in the bowl of a standing mixer with paddle and cream until soft and fluffy, 3–4 min.

Add the egg and vanilla and mix well. Add a third of the flour mixture, then half the sour cream. Stir to just combine. Repeat once more, then stir in the last of the flour mixture. Fold in floured nuts and fruit. Do not overmix.

Pour the batter into the prepared pan. Bake until the cake begins to pull away from the sides of pan, 55–65 min. Transfer the pan to a wire rack and let cool for 20 min. Turn out the bread on one side onto the rack, removing the wax paper; turn right side up and allow to cool.



Bread, Soft Pretzels | Metrowest

Yield: 10 3-oz pretzels

3¾ c flour

2¼ t active dry yeast (1 pkg)

1 T brown sugar

1½ t kosher salt

2 T butter, melted

1½ c warm water (115–120°)

¼ c baking soda (adjust for more
or less than 4 c water)

1 egg, whisked with 1 T water

Coarse salt



In a mixer with dough hook, combine flour, yeast, brown sugar, salt, butter and warm water. Mix on med for 4–5 min, until dough is fairly smooth and pulls away from the sides of the bowl. If it sticks to the bottom, add 1 T of flour at a time until it pulls away.

Transfer dough to a floured surface and knead briefly to form a smooth ball; if it's too sticky add flour. Place inside a bowl coated lightly with nonstick spray. Cover with plastic and leave in a warm place until dough roughly doubles in size, 1 hr.

Punch the dough down to remove carbon dioxide. Divide dough into 10 pieces and cover with plastic until shaping.

Using both hands, roll one dough into a thin rope roughly 18–24" long. Drag rope into a circle with the two ends

crossed about 1" from the ends. Fold crossed ends back onto the opposite side of the circle, pressing down lightly to make them stick. Place on a parchment-covered baking sheet.

Preheat oven to 435°. In a heavy bottomed saucepan, pour in cold water to 3–4" deep, keeping track of the number of cups. Bring to a boil over high heat. For every c of water, add 1 T baking soda, sprinkling it in carefully, as soda will cause water to foam up. Boil pretzels (as many as fit comfortably without touching) for 30 sec. Transfer back to the baking sheet. If pretzels sink, keep them afloat with a spatula so they don't stick.

Brush pretzels with egg wash, then sprinkle with coarse salt.

Bake until golden brown, 12–14 min. Cool on a wire rack.

Biscuits



Biscuits, Buttermilk Biscuits | MS

Yield: 10 biscuits Preheat 475°

1¼ c low-fat buttermilk

¼ c heavy cream

2½ sticks butter, ½" cubes, + 2 T
melted

4 c cake flour*

2 T baking powder

½ t baking soda

¾ t salt



Line a baking sheet with parchment. In a 2-c measuring cup, stir the buttermilk and cream. Refrigerate. Put the cubed butter on a plate and place in the freezer for 10 min.

In a food processor, mix the flour, baking powder, baking soda and salt for 10 sec. Add butter and pulse until the pieces are ¼ inch, 15 pulses. Transfer to a large bowl. Pour in the buttermilk, then fold until a shaggy dough forms.

Turn the dough out onto a counter lightly dusted with flour. Working quickly, gently knead the dough just until cohesive, about 5 times. Pat into a 6×11" rectangle about 1¼" thick. Using a 2½" round biscuit cutter, cut out 8 biscuits. Gently knead the remaining dough to bring it together, pat it into a 1¼"-thick round and cut out 2 more biscuits. Evenly space the biscuits on the prepared baking sheet. Discard the scraps. Refrigerate on the baking sheet for 10 min.

Brush the tops of the biscuits with the melted butter. Bake until well risen and deep golden brown, 12–16 min. Cool on the baking sheet on a wire rack for 5 min. Serve warm.

Note: Freeze the butter before making the dough. If the butter softens as the dough is handled, the biscuits won't rise well. When stamping out the biscuits, press the cutter straight down through the dough. Don't twist, it compresses the edges and may result in poorly risen biscuits.

***DIY Cake Flour**

all-purpose flour
cornstarch

For every cup of cake flour, measure 1 c flour and remove 3 T. Add 3 T cornstarch and sift several times.

Biscuits, Buttermilk Cornbread Biscuits | AR

Preheat 375°

- ½ c butter
- ¼ c sugar
- 2 large eggs
- 1 c buttermilk
- ½ t baking soda
- 1 c cornmeal
- 1 c wheat flour
- 1 t salt



Melt butter; stir in sugar. Quickly whisk in eggs.

Combine buttermilk and baking soda in a small bowl; whisk mixture into the pan.

Stir in cornmeal, flour, and salt until well-blended.

Pour batter into a greased 8" square pan.

Bake 30–40 min.

Biscuits, Cheddar Bay Biscuits | AR

Yield: 20 biscuits

Preheat 375°

- 4 c baking mix
- 1⅓ c water
- 3 oz Cheddar cheese, shredded
- ½ c melted butter
- 1 t garlic powder
- ¼ t salt
- ⅛ t onion powder
- ⅛ t dried parsley



Combine baking mix, water, and cheese in a large bowl; mix until dough comes together. Use a small scoop to portion dough onto the parchment-lined pan.

Bake until golden brown, 10–12 min.

Combine melted butter, garlic powder, salt, onion powder, and parsley in a small bowl. Brush over hot biscuits.

Biscuits, Cream Biscuits | sweetpeaskitchen

Yield: 10–12 biscuits Preheat 450°

- 3 T butter, melted
- 2 c flour
- 1 T baking powder
- ½ t salt
- 1 T sugar
- 1½ c heavy cream



Line baking sheet with parchment paper. Place melted butter in a shallow dish and set aside.

Sift together flour, sugar, baking powder, and salt in med bowl. Stir in the cream with a wooden spoon until dough forms, 30 sec. Turn out onto a lightly floured surface and gather into a ball. Knead briefly until smooth, 30 sec.

Pat the dough to ¾" thickness. Cut biscuits with a 2½" cutter. Dip the top of each into melted butter and arrange on the baking sheet. Bake until golden brown, 15 min.

Note: Freeze the cut biscuits on the baking sheet; wrap tightly. Freeze for up to two months. Bake without defrosting, just add a few minutes to the baking time.

Biscuits, Cream Biscuits | Jolene Black

Yield: 10–12 biscuits Preheat 450°

- 2½ c White Lily self-rising flour
- 1½ c heavy cream

Put the flour in a med bowl and add the cream. Stir until a soft, sticky ball forms. (The dough will seem wet at first.) On a lightly floured surface, knead lightly with well-floured hands 3× until the dough comes together.

Pat the dough to ½" thickness. Cut out biscuits with a 2½" round cutter.

Bake on the prepared baking sheet for 10–12 min until golden brown.

Biscuits, Cream of Tartar Biscuits | YM

Yield: 8 to 10 biscuits

2¼ c flour

1 T cream of tartar

1 t baking soda

½ t salt

7 T cold butter, in small cubes

¾ c cold milk

2 T melted butter for brushing



Line a baking sheet with parchment. Do not preheat the oven yet.

In a med bowl, whisk the flour, cream of tartar, baking soda, and salt. Sprinkle the butter pieces on and blend with your fingers to get a shaggy mixture with pea-sized bits and little flakes of butter. Add the milk all at once and stir with a fork until almost fully combined, then turn out onto a floured surface.

Gently press the dough out with your hands into a rough 1"-thick rectangle, then fold in half lengthwise, turn it 90°

and gently press it out again. Repeat this process five more times, sprinkling the dough with more flour as needed. On the final turn, press the dough out to a 1"-thick rectangle with edges as straight as possible. Cut the biscuits into 8 or 10 pieces and transfer to the baking sheet. Place close together, but not touching, to support them as they rise. Brush the tops with the melted butter, then chill while you preheat your oven to 450°.

When the oven is hot, cook the biscuits until golden brown and puffed, 9–12 min. Serve warm or at room temperature.

Biscuits, Drop Biscuits | NYT

Yield: 8 biscuits Preheat 400°

2 c flour

1 T baking powder

1 t sugar

10 T cold butter, in small cubes*

$\frac{3}{4}$ c cold milk**



Line a rimmed baking sheet with parchment paper. In a large bowl, whisk flour, baking powder, salt and sugar. Using a pastry blender, cut the butter into the flour mixture until it is the texture of coarse meal with some pea-size pieces.

Using a fork, stir in the milk until just evenly moistened, adding up to 2 more T if necessary. Scoop the dough into 8

rough mounds (about $\frac{1}{3}$ c each) and place them on the prepared sheets. Bake until golden brown, 20 min. Serve warm or at room temperature.

*Grate the cold butter instead of cubing it to incorporate into the flour faster.

**Buttermilk can be substituted for milk.

Biscuits, Herbed Biscuits | Metrowest

Preheat 450°

2½ c self-rising flour

1 stick cold butter, tiny pieces, plus

1 c buttermilk*

2 T+ chopped herbs (fresh thyme)

Flaky salt, optional



Line a baking sheet with parchment paper.

In a medium-size mixing bowl, mix flour and butter together with a fork, adding the tiny pieces a little at a time until mixture is crumbly. Incorporate milk, stirring with the fork until well combined. Mixture will be a bit sticky.

Turn dough out onto a floured surface and incorporate fresh herbs, patting them into the dough with your hands.

Continue patting the dough out into a ½" thick circle. Fold the dough in half and cut out 1½" biscuits. Stack scraps and

pat dough out again and cut remaining biscuits for a total of approximately 15.

Place onto prepared baking sheet. Bake for 10 to 12 minutes and brush with melted butter.

Top with additional herbs and flaky salt, if desired. Serve warm.

*Add 2 tablespoons vinegar to 1 cup regular milk. Let set for a couple of minutes, then stir.

Biscuits, Lemon-Cornmeal Biscuits | YM

Preheat 400°

1 c all-purpose flour

1 c cornmeal (not stone-ground)

3 T plus 2 t sugar

2½ t baking powder

1 t salt

1 t lemon zest

1½ T chilled butter, small pieces

1 c plus 2 T chilled heavy cream



In a med bowl, whisk the flour, cornmeal, 3 T sugar, baking powder, salt, and lemon zest. Sprinkle the butter on top and work it in, forming thin flakes. When the dough begins to look like cornmeal, add 1 c cream and stir with a fork until the dough just comes together. Pat out on a well-floured surface to a ¾" thickness. Use a biscuit cutter or juice glass to

cut out biscuits, scraping and re-rolling as needed. Chill in the refrigerator.

Arrange the biscuits on a parchment-lined pan, brush with 2 T cream, and sprinkle with 2 t sugar. Bake until golden brown, 20–25 min. Cool on a rack, then serve warm.

Biscuits, Whipped Cream Biscuits | MS

Yield: 8 biscuits Preheat 475°

2 c flour

1½ T sugar

2½ t baking powder

½ t salt

¼ t baking soda

⅔ c heavy cream +

½ c sour cream

4 T butter, chilled and cut into ¼"
cubes, plus 1 T, melted



Line a baking sheet with kitchen parchment. In a large bowl, whisk the flour, 1 T sugar, baking powder, salt, and baking soda. In a second bowl, use a mixer to beat the cream and sour cream to soft peaks; set aside. Scatter the butter cubes over the flour. With your fingertips, rub together until the butter is thoroughly and evenly dispersed in the flour.

Add the whipped cream mixture to the flour mixture. Use a rubber spatula to fold and press until large clumps form and no dry flour remains. Knead the dough in the bowl until it forms a shaggy mass, adding additional cream 1 T at a time, if needed.

Turn the dough out onto a lightly floured counter and divide in half. Form each piece into a rough 5" square about ¾" thick. With a bench scraper, cut each square into 4 pieces. Evenly space the biscuits on the prepared baking sheet. Brush the tops with the melted butter and sprinkle with the remaining ½ T sugar.

Place the baking sheet in the oven and reduce the temp to 425°. Bake until golden brown on top and bottom, 15–18 min, rotating the pan halfway through. Let cool on the baking sheet for 10 min.

Biscuits, Yogurt Biscuits, YM

Yield: 9 biscuits Preheat 425°

2 c flour

1 c cake flour*

1½ T sugar

1 T baking powder

½ t baking soda

1 t plus ⅛ t salt

¼ c finely chopped thyme and dill

1 c yogurt (regular, not Greek)

1 stick butter, melted

1 large egg



Line a baking sheet with parchment paper.

Whisk the flour, cake flour, sugar, baking powder, baking soda, 1 t salt, and chopped herbs in a large bowl. In a med bowl, whisk the yogurt and butter. Pour the yogurt mixture into the flour mixture and stir together.

Turn out the dough onto a floured surface. Pat into a 6" square, about 1½" tall. Cut the dough into nine square biscuits and evenly space them on the baking sheet.

In a small bowl, whisk the egg and ⅛ t salt. Brush tops.

Bake until the tops and bottoms of the biscuits are nicely browned, 17–20 min. Let cool 5 min before serving.

*DIY Cake Flour

all-purpose flour

cornstarch

For every cup of cake flour, measure 1 c flour and remove 3 T. Add 3 T cornstarch and sift several times.

Biscuits, Popovers | YM

Yield: 6 popovers Preheat 450°

$\frac{2}{3}$ c flour

$\frac{2}{3}$ c milk

3 large eggs

$\frac{1}{4}$ t salt

1½ T butter, cut into 6 thin slices



Put a popover pan or muffin tin in the oven while you mix the batter.

In a medium bowl, whisk the flour, milk, eggs, and salt. Remove the hot pan from the oven and put a slice of butter into each well to melt.

Divide the batter among the cups, filling about halfway. Bake 20 min, then reduce heat to 350° and bake until popovers are puffed and golden brown, 15–20 min more. Serve warm, with butter and jam.

Biscuits, Herbed Popovers | YM

Yield: 12 popovers Preheat 400°

2½ T butter

3 large eggs

1½ c milk

1½ c flour

1 T chopped rosemary

1 T chopped thyme

Salt and pepper



Grease a 12-c muffin tin. Melt 2½ T butter and set aside. In a med bowl, whisk the eggs; add the milk and beat thoroughly. Sift in the flour and stir. Add the butter, rosemary, thyme, salt, and pepper, and stir well.

Fill the cups of the tin $\frac{2}{3}$ full. Bake until golden brown, 20–25 min.

Herbed Butter

1 stick softened butter

1½ T minced chives

1 T chopped rosemary

1 T chopped thyme

1 T chopped parsley

Black pepper

In a bowl, stir the butter with a wooden spoon until soft. Add the herbs.

Biscuits, Cheddar-Cranberry Popovers with Cranberry Butter | YM

Yield: 6 servings Preheat 450° (rack in lower third)

Cranberry butter

1 c cranberries, fresh or frozen

3 T water

¼ c granulated sugar

½ c butter, softened



Place the cranberries, sugar, and water in a saucepan and cook over med-high until boiling. Reduce to med and

simmer 5 min. Remove from heat and cool to room temp. Blend the sauce with the butter.

Popovers

4 large eggs, room temp

3 T butter, melted

1 t salt

⅓ c fresh cranberries

1⅓ cs whole milk, room
temp

1⅓ c flour

1 c finely grated cheddar
cheese

Heat a 6-c popover pan in the oven. Combine the eggs, milk, and butter in a blender for 15 sec. Add the flour and salt and blend 15 sec. Add 1 c of cheese and the cranberries, and stir in with a rubber spatula.

Remove the hot pan from the oven. Brush the wells with butter. Divide the batter among the cups; each one will be about ¾ full. Sprinkle each with a bit of cheese. Transfer pan

to the lower oven rack and bake 15 min. Reduce to 350°; bake 15 min more. Do not open the oven while baking.

Remove the popovers from the pan and transfer to a wire rack. Jab each one with a small paring knife to release steam. Serve immediately with cranberry butter. Popovers are best eaten the day they are made.

Biscuits, Silver Dollar Cheese Biscuits | FA

Preheat 400°

2 c flour

1 T sugar

2 t baking powder

½ t baking soda

½ t salt

5 T cold butter, ¼" pieces

1½ c shredded sharp cheddar
cheese, divided

¾ c buttermilk



Line a large baking sheet with parchment paper.

Combine the flour, sugar, baking powder, baking soda, and salt in a large bowl and whisk to blend. Cut the butter into the dry ingredients until the mixture resembles a coarse meal. Refrigerate 10 min.

Add 1 c cheese to the flour mixture. Make a well and add the buttermilk. Stir until the mixture forms dough that sticks together. Rest 1 min.

Turn the dough out onto a lightly floured surface. With floured hands, knead two or three times. Pat out to ¾" thick, then cut with a ¼" biscuit cutter. Place on the baking sheet, evenly spaced and close together. Sprinkle with ½ c cheese. Bake 15 min until golden brown and crusty. Serve. To reheat, wrap in foil and place in a warm oven for 10 min.

Buns, Popovers, Rolls



Buns, Cinnamon Buns | YM

Preheat 350°

1 T plus 4 T
granulated sugar
1½ c warm milk

1 packet (2¼ t) dry
yeast
6 T melted butter

1 large egg, room
temp
4 c flour
1 t salt

Dough: In a medium bowl, stir 1 T sugar into the milk. Sprinkle the yeast over the milk and let it sit 5 min to activate. Whisk in the butter and egg.

In a mixer, whisk the flour, 4 T sugar, and salt. With a dough hook, add the liquids. Mix on low until the dough forms. Increase to medium and continue until the dough becomes smooth, 4–5 min. If the dough feels sticky, add flour, 2 T at a time. Turn the dough onto a floured surface. Grease the mixing bowl with butter. Return the dough to the bowl, coat with butter, cover with plastic wrap. Let rise until double, 1–1½ hr.

Filling: Butter a 9×13" pan. Punch down the dough and turn it out onto the floured surface. Roll into a 12×15" rectangle, long side facing you. Spread the filling, leaving a 1" border at the top. Roll the dough up to make a cylinder, pinch the top to seal. Slice crosswise to make 12 buns.

Transfer the buns to the baking pan. Cover with plastic wrap and let rise until doubled, 45 min. Bake until golden brown, 30–35 min. Cool 20 min.

Glaze: Set up two cooling racks with waxed paper below. Transfer the buns to the racks. When lukewarm, drizzle the buns with glaze.



Filling and Glaze:

4 T butter, room temp
½ c light-brown sugar
2 T cinnamon
1 c powdered sugar
2–3 T half-and-half

Filling: In a medium-size bowl, stir together the butter, brown sugar, and cinnamon with a fork. Set aside.

Glaze: Whisk together the powdered sugar and half-and-half.

Buns, Hot Cross Buns | YM

Yield: 10–12 buns Preheat 400°

1 c milk, scalded

½ c sugar

8 T melted butter

½ t salt

1 yeast cake dissolved in

¼ c lukewarm water

1 egg, well beaten

3 c flour

½ t cinnamon

½ c dried currants (or, raisins)

¼ c shredded citron

pinch of ground cloves

1 egg, beaten

confectioners' sugar and milk



Combine the milk, sugar, butter, and salt. When lukewarm, add the yeast dissolved in water. Add the egg and mix well.

Sift together the flour, cinnamon, and cloves, add the currants and citron, and mix thoroughly. Add to the wet ingredients and mix well.

Cover and let rise in a warm place (75–85°) until doubled in bulk. Shape into round buns and place close together in a

well buttered pan. Let rise again. Brush the top of each bun with beaten egg. Make a cross on each bun with a sharp knife. Bake for 20 min.

Remove from the oven and make crosses with a mixture of the confectioners' sugar and milk.

Popovers | allrecipes.com

Yield: 6 popovers Preheat 450°

cooking spray
2 large eggs, room temp
1 c flour

1 c milk, room temp
 $\frac{1}{2}$ t salt



Grease and flour six 6-oz custard cups or popover pan. Or with a standard muffin tin, only coat and fill the outer cups to get better circulation in the oven. (Also, reduce baking time by 5 min.) Place the pans in the oven for 2 min to preheat.

Whisk the flour, salt, eggs, milk, and melted butter until smooth. The batter will be thin. Fill cups half-full.

Bake for 20 min. Decrease temp to 350° and bake for 20 min. Turn the popovers out on a wire rack immediately and poke a small opening in the side of each with a paring knife to let the steam escape. Serve right away.

Popovers, Cheddar-Cranberry Popovers | YM

Yield: 6 servings Preheat 450°

Popovers:

4 large eggs, room temp
1½ c milk, room temp

3 T butter, melted and
cooled slightly, plus
more for the pan

1½ c flour
1 t salt

Put a 6-c popover pan in the oven to heat. Combine the eggs, milk, and butter in a blender for 15 sec. Add flour and salt and blend for 15 sec. Stir in 1 c cheese and cranberries.

Remove the hot pan from the oven. Brush the wells of the pan with butter or spray with nonstick cooking spray. Divide the batter among the cups; each one will be about ¾ full. Sprinkle each with cheese. Transfer pan to the lower oven rack and bake 15 min. Reduce to 350° and bake 15 min. Do not open the oven while baking.

Remove the popovers and transfer to a wire rack. Jab each with a knife to release steam. Serve immediately with cranberry butter.



Cranberry butter:

1 c cranberries
¼ c sugar

3 T water
½ c butter, softened

Place the cranberries, sugar, and water in a 2-qt saucepan and cook over med-high until the mixture boils. Reduce to med and simmer until most of the berries have burst, 5 min. Let cool to room temp, then use an immersion blender to combine the sauce with the butter.

Rolls, Brazilian Cheese Rolls | oliviascuisine

Yield: 6 breads Preheat 400°

1¼ c milk

½ cup water

⅔ c oil

2 t salt

4 c tapioca flour

1½ c grated Pecorino Romano

1 c grated Mozzarella

2 beaten eggs

Combine oil, water, milk, and salt in a large saucepan. Bring to a boil and immediately remove from the heat.

Add the tapioca flour to a mixer bowl. Once the milk mixture boils, pour it over the flour. Mix well. The texture will be really white and sticky. Add the eggs, one at a time. Add the cheese, a little at a time, until fully incorporated.

The dough will be soft and sticky. However, if it's too liquidy, add some more tapioca flour. Don't over do it or your cheese bread will be tough.

Wet your hands and, using a spoon, scoop ¼ c of the dough to shape into balls.

Place on an baking sheet with parchment.

Bake until the tops are lightly browned, 15–20 min. Serve warm.



Rolls, Fan-Tan Rolls | YM

Yield: 20 rolls

4–5 c flour

⅓ c sugar

2 t salt

½ t baking soda

2 pkg active dry yeast

1½ c buttermilk

½ c butter plus 2 T melted butter



In a large mixer bowl, combine 2 c flour, sugar, salt, soda, and yeast.

In a saucepan, heat buttermilk and ½ c butter until buttermilk is warm (butter does not need to melt). Add to flour mixture. Blend with mixer at lowest speed until moistened, then beat 2 min at med speed.

By hand, stir in the remaining flour to make a stiff dough. Cover and let rise in a warm place until light and doubled in size, 1 hr.

Punch down dough. On a floured board, roll out dough to a 15" square. Brush with 2 T melted butter, and cut dough into 1½" strips. Stack 5 strips together and cut into stacks 1½" long.

Preheat oven to 400°.

Place cut-side down in greased muffin cups. Cover and let rise until doubled, 30 min.

Bake for 15 to 20 minutes, until golden brown. Serve warm.

Rolls, Parker House Rolls | YM

Yield: 2 dozen rolls Preheat 400°

6 c flour, divided

½ c sugar

2 t salt

2 pkg active dry yeast

1 c butter, softened, divided

2 c hot water

1 large egg



In a large bowl, combine 2¼ c flour, sugar, salt, and yeast. Add ½ c butter. On low speed, gradually pour 2 c hot water into the dry ingredients. Add egg. Increase to medium; beat 2 min. Beat in ¾ c flour to make a thick batter. Continue beating 2 min. Then with a spoon, stir in additional flour (about 2½ c) to make a soft dough.

Turn dough onto a floured surface and knead until smooth and elastic, about 10 min, working in more flour (about ½ c) while kneading. Shape dough into a ball and place in a large greased bowl. Turn dough over so that the top is greased. Cover with a towel; let rise in a warm place until volume doubles, about 1½ hr.

Punch dough down. Turn onto a lightly floured surface; knead lightly to make a smooth ball. Cover with a bowl for 15 min, and let dough rest.

In a roasting pan over low heat, melt remaining ½ c butter and spread in an even layer. On floured surface with a floured rolling pin, roll dough out ½" thick. Using a 2¾" round biscuit cutter dipped in flour, cut dough into circles. Holding each circle by the edge, dip both sides into melted butter; fold in half.

Arrange in rows, nearly touching, in the roasting pan. Cover the pan with a towel; let dough rise until volume doubles, about 40 min. Bake 15–18 min until browned.

Crackers



Crackers, Cheddar Gougères | YM

Yield: 40 puffs Preheat 425°

8 T butter

1 c water

1 c all-purpose flour

5 large eggs

1½ c grated extra-sharp
cheddar cheese

⅛ t freshly grated nutmeg

1 t freshly ground black pepper



Line two baking sheets with parchment paper. Heat butter and water in a medium saucepan over medium-high heat until butter is melted and mixture comes to a low boil.

Turn heat to low, add flour, and stir vigorously until mixture coheres and pulls away from sides, 1 min. Remove from heat.

Add eggs, one at a time, stirring vigorously after each.

Dough will separate after each addition; keep stirring until it

forms a smooth paste. Stir in cheese, nutmeg, and pepper (the dough should still be hot enough to melt the cheese).

Drop mixture in heaping teaspoonfuls onto the baking sheet (for a prettier presentation, you can pipe the batter into 1¼" mounds). Bake until puffed and brown, about 30 min. For extra-crisp puffs, pierce each one with a knife, turn off the oven and put the puffs back in for 10 min.

Crackers, Cheese Wafers | FA

Yield: 48 wafers Preheat 475°

2 c sharp cheddar, grated

4 T butter, room temp

$\frac{3}{4}$ c flour

$\frac{1}{2}$ t Tabasco sauce

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



In a large bowl, cream the cheese and butter. Add flour. Add Tabasco.

Firm into a long roll 1" in diameter. Wrap the roll in wax paper and chill thoroughly.

When ready to bake, cut the roll into $\frac{1}{8}$ " slices. Place slices onto a ungreased baking sheet.

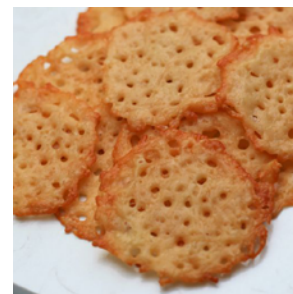
Bake for 8 min or until golden brown and firm.

Cool. Store in airtight container up to 1 week.

Crackers, Parmesan Crisps | AR

Preheat 400°

1 c shredded Parmesan



Create 16 mounds of cheese, 2" diameter, spaced 1" apart, on a parchment lined baking sheet. Press down on the middle of each mound to make them evenly thick.

Bake until cheese is completely melted and edges are browned, 4–6 min. Cool 15 min. Store at room temp for up to 5 days.

Crackers, Common | YM

Yield: 40-50 crackers Preheat 375°

2½ c flour

½ t baking soda

½ t kosher or sea salt

3 T cold butter in small cubes

1 c whole milk

Coarse kosher or sea salt



Line two baking sheets with parchment.

In a large bowl, whisk together the flour, baking soda, and salt. Add the cold butter, working it into the dry ingredients with your fingers until it resembles coarse meal.

Slowly add the milk and gently mix the dough. Knead it until it just comes together and is tacky but not sticky. Wrap in plastic and refrigerate for an hour.

Turn the dough out onto a floured surface. Divide in half, and return one half to the refrigerator. Roll out the other half

⅛" thick, sprinkling with more flour as needed to prevent sticking. Use a pizza cutter to cut it into 2" squares.

Transfer the squares to the baking sheets, leaving an inch of space between squares; then sprinkle with coarse sea salt, and prick them all over with a fork.

Bake until golden brown and crisp, about 15 min. Repeat with the second half of the dough.

Crackers, Rosemary Cheddar Twists | FA

Yield: 24 twists Preheat 400°

Twists:

2 sheets frozen puff pastry (1 lb)
1 T plus 1 T finely chopped fresh
rosemary

½ c plus ½ c grated sharp Cheddar
cheese
Cayenne pepper

Remove the pastry from the freezer and thaw until it's pliable but still chilled. Lay the sheets on a well-floured surface and brush with flavored oil. Sprinkle 1 T rosemary and ½ c Cheddar evenly over both sheets of pastry. Gently press the toppings into the pastry. Flip the pastry over and repeat with the remaining oil, rosemary, and cheese.

Using a pizza cutter or a small, sharp knife, cut the pastry lengthwise into strips about ½" wide. Flour your hands lightly, and, holding a strip at each end, twist to create a spiral. Place the twisted strips on ungreased cookie sheets, pressing the ends lightly to keep them from untwisting. Sprinkle very lightly with the cayenne. If the pastry has gotten warm and looks limp, return it to the refrigerator for about 15 min.

Bake on the middle and top racks for 8 min. Gently flip the twists over and bake until golden brown, 5–7 min more. Remove from the oven and let cool. Serve warm or at room temperature.

Notes: Keep the pastry chilled, or it will be sticky. Make twists several hr ahead of time. Or make a day ahead and reheat for a few minutes at 275°.



Flavored oil:

½ c olive oil
2 T rosemary leaves,
roughly chopped
Coarsely grated black
pepper

In a small saucepan, heat the olive oil, rosemary, and pepper over low heat until just simmering. Remove from the heat and let cool to room temperature. You can make this oil several days ahead of time.

Crackers, Rosemary Sea Salt Flatbread Crackers | AR

Yield: 5 dozen crackers Preheat 400°

1½ c flour

1½ t salt

1 r sugar

½ c grated Parmisan cheese

3 T olive oil

½ c cold water

1 T minced rosemary



Stir flour, salt, sugar, and grated cheese in a mixing bowl. Add rosemary; drizzle with olive oil and add water. Mix with a fork to form a fairly sticky dough that pulls away from the sides of the bowl, 3–5 min.

Transfer onto floured surface and add flour as you knead until it no longer sticks to work surface, 4–5 min. Divide in half.

Dust work surface with flour. Roll out dough to 1/8" thickness. Brush or mist surface of dough very lightly with water. Sprinkle with coarse sea salt. Prick the entire surface of dough with the tines of a fork to prevent crackers from puffing too much when baking.

Cut each rolled out half into 30 pieces with a pizza wheel into squares, rectangles, or triangles. Transfer to parchment lined baking sheets with a bench scraper.

Bake until perfectly browned and crunchy, 10–15 min.

Notes: Substitute any fresh herb of choice for the rosemary, and poppy, sesame, or fennel seeds for the sea salt.

Dog Treats-Carrot | AR

Preheat 350°

- 1¼ c grated carrots
- 1½ c quick-cooking oats
- 1 c whole wheat flour
- 1 c grated apple
- ½ c natural peanut butter
- 2 eggs

Line two baking sheets with parchment paper.

Mix carrots, oats, and apple together in a large bowl. Whisk peanut butter and eggs together in a second bowl; pour into the oat mixture and stir until thoroughly combined.

Drop 1½ T of batter onto the prepared baking sheets. Use your hands to flatten each scoop to a thickness of ½".

Bake until treats begin to brown on the bottom, 15–20 min, then turn off heat and leave in oven for 30 min to get crunchy.

Dog Treats-Pumpkin | AR

Yield: 25 treats Preheat 350°

- 2 c whole wheat flour
- 2 eggs
- ½ c canned pumpkin
- 2 T peanut butter
- ½ t salt
- ½ t ground cinnamon
- 1 t water, or more if necessary

Combine flour, eggs, pumpkin, peanut butter, salt, and cinnamon in a bowl.

Transfer mixture to a work surface and work it with your hands until mixture starts to come together. Add 1 t water at a time (only if needed) to help make the dough workable, but it should be dry and stiff. Roll to a thickness of ½".

Cut into ½" pieces and transfer to a baking sheet.

Bake in the preheated oven until dog treats are golden brown and crunchy, 40 min. Let cool before serving to your dog.



Crêpes, Pancakes



Crêpes | Alton Brown

2 eggs

$\frac{3}{4}$ c milk

$\frac{1}{2}$ c water

1 c flour

3 T melted butter



In a blender, combine all of the ingredients and pulse for 10 sec. Refrigerate batter for 1 hr. The batter will keep for up to 48 hours.

Heat a small non-stick pan. Add butter to coat. Pour 1 oz of batter into the center and swirl to spread evenly. Cook for 30 sec and flip. Cook for another 10 sec and remove to the cutting board. Lay crepes out flat to cool.

Stack and store in sealable plastic bags in the refrigerator for several days or in the freezer for up to two months. When using frozen crepes, thaw on a rack before gently peeling apart.

Variations:

Savory: Add $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ cup chopped fresh herbs, spinach or sun-dried tomatoes to the egg mixture.

Sweet: Add $2\frac{1}{2}$ T sugar, 1 t vanilla extract and 2 T of your favorite liqueur to the egg mixture.

Crêpes with Berries | FA

Yield: 12 servings

Topping:

(make 3 hours ahead of serving)

1 pt strawberries, cut in half

½ pt each: blackberries, blueberries,
raspberries

1 c sugar

1 T fresh lemon juice

¼ c fresh orange juice

½ c Grand Marnier

Combine the berries in a large bowl and set aside. In a small saucepan, bring the sugar and 1 c of water to a boil. Stir in the lemon juice, orange juice, and Grand Marnier.

Remove from heat and cool 5 min. Pour the syrup over the berries.

Crepes:

(make at least 1 hour ahead)

¾ c flour

1 T sugar

¼ t salt

2 eggs

1 c milk

2 T veg oil

1 T Grand Marnier

2 T butter

In a blender or food processor, combine all of the ingredients except the butter and blend until smooth. Cover and chill the batter for 1 hour.

In a 6" crepe pan, melt the butter over med. Add 3 T batter and swirl. Cook 1 min. Flip the crepe and cook 30 sec.

Stack the crepes between wax papers; cover with a towel until ready to serve. Store for up to 3 days in the refrigerator or 4 months in the freezer.



Whipped Cream:

(make 1 hour ahead)

2 c heavy cream

3 T confectioners' sugar

½ t vanilla extract

Beat the cream until it is foamy. Gradually add the sugar and vanilla, beating until soft peaks form, then set aside.

Gently warm the berries over low heat. Spoon ⅓ c of whipped cream into each crepe. Roll up the crepes and top with the warmed berries.

Crêpes, Swedish Crêpes | FA

Yield: 12 pancakes

4 large eggs, lightly beaten

3 T sugar

$\frac{3}{4}$ c heavy cream

$2\frac{1}{4}$ c milk

$1\frac{1}{4}$ c flour

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

4 T butter, melted

$\frac{3}{4}$ t vanilla extract

Lingonberry preserves

Powdered sugar



In a 6-c blender, briefly whirl eggs. Add sugar, cream, and milk, and blend. Add flour and salt, and blend 5 sec. The batter will seem loose.

Add melted butter and vanilla, and blend, first on low, then medium, until emulsified, 30 sec. Let batter rest 30 min.

Melt 1 t butter in a heavy skillet over med-low. Ladle $\frac{1}{2}$ c batter into the pan and swirl to form a thin circle. Cook until

pancake is lightly browned on bottom and cooked through on top, 3–5 min (no need to flip).

Spoon preserves down the center and roll the sides up and over, like a crepe. Sprinkle with powdered sugar. Repeat with remaining batter.

Pancakes, Apple and Cranberry Puffed Pancakes | FA

Yield: 4 servings Preheat 450°

3 eggs

½ c flour

½ c milk

½ stick butter,
divided

2 Granny Smith apples, sliced

½ c chopped fresh cranberries

1 T sugar

1¼ t ground cinnamon

confectioners' sugar, for dusting



In a bowl, whisk eggs. Slowly add flour, whisking to prevent lumps. Add milk and whisk to form a smooth batter. Set aside.

In a skillet over medium heat, melt 2 T butter. Add apples, cranberries, sugar, and cinnamon. Cook 15 min, stirring occasionally, until apples are fork-tender.

In a 9" pie plate, melt 2 T butter. Fill pie plate with apple mixture and top with batter. Bake for 15–20 min until puffed and golden.

Top pancake with a liberal dusting of confectioners' sugar. Slice into portions and serve immediately.

Pancakes, Dutch-Baby with Blueberries | FA

Yield: 2–4 servings Preheat 425°

- ½ c flour
- ½ c milk
- 2 large eggs
- 2 T granulated sugar
- ⅛ t table salt
- ⅛ t ground nutmeg
- 3 T butter
- ½ c blueberries (fresh or frozen)
- Juice from ½ lemon
- 1 T confectioners' sugar

Lightly beat the flour, milk, eggs, sugar, salt, and nutmeg. The batter will be a bit lumpy.

Melt the butter in a 9" cast-iron skillet over medium-high heat. Pour the batter into the heated skillet and sprinkle with blueberries. Place in the oven and bake until golden and puffed, about 20 min. Sprinkle with lemon juice and confectioners' sugar. Serve with maple syrup.



Pancakes, German Pancakes | FA

Preheat 400°

- 3 eggs
- ¼ t salt
- ½ c sifted flour
- ½ c milk
- 2 T melted butter



Lightly beat eggs with a wire whisk. Add salt to flour. Add flour mixture and milk to eggs in 3 or 4 portions alternately and beat well. Add melted butter and beat well. Pour into 2 well-buttered pie pans. Bake 30–35 min until puffed and light brown. Serve immediately with lemon wedges, melted butter, and confectioners sugar.

Pancakes, Buttermilk Pancakes | FA

Yield: 14 4" pancakes

2 eggs

1½ c buttermilk

3 T melted butter

1½ c flour

1 T sugar

1½ t baking powder

½ t baking soda

½ t salt

Combine the dry ingredients (flour, sugar, baking power, baking soda, salt). In a separate bowl, beat the eggs and then beat in the buttermilk and melted butter (not hot). Ideally, if you have time, let your buttermilk, milk and eggs sit out for an hour before baking to get to room temperature for a fluffier pancake.

Keep the two mixtures separate until you are ready to cook. Heat a lightly oiled griddle or frying pan over medium high heat.

Mix the wet ingredients with the dry until it's just blended together. Do not over overmix! There should be small lumps of flour in the mix.

Pour or scoop the batter onto the griddle, using approximately ½ c for each pancake. Turn the pancakes when puffed and full of bubbles.



Variations:

Apple Pancakes: add to the batter before baking 1½ c grated apple, 1 T lemon juice, 1 T sugar.

Banana Pancakes: add 1 c mashed ripe bananas, 1 T lemon juice, 1 T sugar.

Blueberry Pancakes: add 1 T sugar and fold in 1 c blueberries.

Chocolate Chip Pancakes: fold in 1 c chocolate chips.

Note: If you don't have buttermilk on hand, just add 1 T lemon juice or white vinegar to 1 c milk and let stand 10 min before using.

Pancakes, Johnnycakes with Cranberry-Maple Syrup | YM

Yield: 16 pancakes Preheat 175°

2 c white cornmeal

2 t sugar

1 t salt

3 c milk

2 T vegetable oil

Butter for frying

Combine ingredients in a medium bowl and whisk to thoroughly combine. Let sit for 10 min. Heat two large nonstick skillets over med.

Whisk batter again (the trick to thin johnnycakes is to keep stirring the batter—otherwise, the cornmeal tends to settle).

Syrup:

1½ cups pure maple syrup

1¾ cups cranberries (fresh or frozen)

When all the pancakes are in the oven, combine the maple syrup and cranberries in a saucepan and bring to a boil over med. Reduce heat to low and simmer, covered, about 3 min. Let cool slightly before serving.



Grease the skillets with butter. Ladle a scant ½ cup of batter into each pan, swirl to coat the bottom, and cook until the edges turn lacy and brown, about 2 min. Flip and cook the other side until golden brown, about 1 more min. Transfer to warm oven as you cook, adding more butter to the pan as needed.

Pancakes, Lemon Souffle Pancakes | FA

3 eggs, separated

2 T vegetable oil

¼ t salt

2 t baking powder

1 c cottage cheese

1 T maple syrup

2 T lemon juice

2 T lemon zest

½ c flour

Beat the egg whites until stiff, then set aside.

Combine in a food processor or blender the egg yolks, oil, salt, baking powder, cottage cheese, maple syrup, lemon

juice, lemon zest, and flour, blending until smooth. Pour the batter into a bowl and fold in the egg whites.

Cook on a hot griddle and serve with warm maple syrup.



Pancakes, Ricotta Pancakes with Lemon, Apples, Cider Syrup | YM

Yield: 6 servings

Zest and juice of 2 lemons

3 apples, peeled, cored, and thinly sliced

1 t ground cinnamon

1 T plus 2 T granulated sugar

2½ c whole-milk ricotta

5 eggs, separated

1½ t vanilla extract

1 stick melted butter

1⅓ cups all-purpose flour

Butter, for the griddle

Cider or maple syrup, for serving

Fill a bowl with water and add 2 T lemon juice. Submerge the apple slices, then drain and transfer to a separate bowl. Add the cinnamon, 1 tablespoon sugar, and 1 t lemon juice, and toss.

Combine the ricotta, 2 T sugar, egg yolks, vanilla, lemon zest, and remaining 2 T lemon juice in a large bowl and mix. While stirring, add the butter and flour; mix until completely incorporated.

In a large bowl, beat the egg whites to stiff peaks. Fold into the batter.

Heat a bit of butter or oil on a griddle over medium heat. Ladle the batter onto the griddle, forming pancakes about 5" across. Fry the pancakes until golden brown on the bottom, 1–2 min. Flip and fry until golden on the other side, 1 min. Drizzle with syrup, and serve with sugared apples.



Pancakes, Sourdough Pancakes | FA

Makes 12 large pancakes

1½ c flour

1 T sugar

2 t baking powder

½ t baking soda

¾ t salt

1½ c milk

2 large eggs

3 T melted butter

1 c water-based sourdough,
room temp



Combine flour, sugar, baking powder, soda, and salt in a large bowl and whisk to blend. In a bowl, whisk the milk, eggs, and butter. Make a well in the dry ingredients and pour in the sourdough. Then add the egg mixture and stir with a wooden spoon until well moistened. The batter will contain some lumps.

Place a griddle over med-high heat; brush the surface with oil. When the griddle is hot, stir the batter and

add more milk if necessary to create a consistency like heavy cream. Ladle scant ¼ cupfuls onto the hot griddle. Cook until the bubbles around the outside edge are broken. Turn pancakes and cook the other side. Repeat with remaining batter, adding additional milk if needed to maintain consistency. Keep cooked pancakes warm until all are ready.

Muffins



Muffins, Apple Pumpkin Muffins | YM

Yield: 12 muffins Preheat 375°

1½ c flour

⅓ c sugar

⅓ c light brown sugar

1 t salt

1 t baking powder

1¼ t pumpkin pie spice

¾ c canned pumpkin puree

1 large egg

⅓ c vegetable oil

1 large firm sweet apple (8 oz),
¼" cubes

1 t vanilla extract

Thin apple slices, for garnish



Line a standard 12-cup muffin pan with paper liners or grease with butter.

In a bowl, whisk the flour, sugars, salt, baking powder, and pumpkin pie spice. In a separate bowl, whisk the pumpkin puree, egg, oil, apple, and vanilla.

Add the wet ingredients to the dry; stir to combine. Divide the batter, filling cup about ¾ full, and top each with an apple slice, if desired. Bake 20–25 min. Cool on a rack for 15 min, then serve warm.



Muffins, Blueberry Muffins | Jordan Marsh

Preheat 375°

½ c butter

2 c unsifted flour

1 c sugar

2 large eggs

½ c milk

2 t baking powder

½ t salt

2½ c large fresh blueberries

1½ t vanilla extract

2 T sugar



In a large mixing bowl, cream together butter and sugar until light and fluffy; add eggs one at a time. In a second bowl, combine all dry ingredients. Gradually add the dry ingredients to the creamed butter and sugar mixture along with the milk and vanilla.

Optionally, mash ½ cup of the blueberries, and stir in by hand (this will turn batter a light shade of blue and add a touch of blueberry flavor). Add the remaining whole berries and stir in gently by hand.

Spray a 12 muffin baking pan with non-stick spray. Fill greased muffin cups. Sprinkle sugar on top of muffins.

Bake for 25–30 min. Cool in pan. Run a knife around the edge of each muffin after several min to free it from the pan and cool on wire racks. Muffins may be brushed with melted butter and sprinkled with sugar, if desired.

Use paper muffin liners when making these muffins, as the abundance of blueberries make them especially prone to sticking.

Muffins, Blueberry Muffins | YM

Yield: 12 muffins Preheat 350°

2 c blueberries, divided	¼ t baking soda
2 t fresh lemon juice	1¼ sticks cold butter, cubes
2 t plus ¾ cup granulated sugar	½ c cold buttermilk
2⅓ c (340 grams) flour	2 large eggs, cold
1½ t baking powder	1 t vanilla extract
½ t salt	Cinnamon sugar



In a small saucepan over med-hi, stir 1 c blueberries with the lemon juice and 2 t sugar. Bring to a simmer, then reduce to med-lo and cook, stirring, until the blueberries split their skins and the mixture thickens, 6 min. Set aside to cool.

In a large bowl, whisk the flour, ¾ c sugar, baking powder, salt, and baking soda. Sprinkle the butter cubes over the dry ingredients, then use a mixer with paddle on lo until the mixture looks like coarse meal.

In a small bowl, whisk the buttermilk, eggs, and vanilla. Add to the dry mixture and stir to combine. The mixture will be quite thick. Press a walnut-sized piece of batter into the bottom of each muffin well.

With a spatula, stir in the blueberries until combined. Make a well in the center of the batter and pour in the cooked blueberries. Swirl the mixture partway into the batter until lightly marbled. Use an ice cream scoop to portion the batter among the wells of the muffin tin. Sprinkle muffins with cinnamon sugar and bake until nicely domed and firm on top, 15–20 min. Cool the muffins in the tin for 5 min, then let them finish cooling on a wire rack. Store in an airtight container for up to 3 days.

Muffins, Blueberry Muffins | allrecipes

Preheat 400° Yield: 8 large muffins

Muffins:

1½ c AP flour	⅓ c oil
¾ c sugar	1 large egg
2 t baking powder	⅓ c milk+
½ t salt	1 c blueberries

Grease 8 muffin cups or line with paper liners.

Mix the dry ingredients in a bowl.

Pour oil into a small liquid measuring cup. Add egg and enough milk to reach 1 cup; stir until combined.

Add the wet mixture to the dry mixture, then fold in the blueberries.

Topping: Combine sugar, flour, butter, and cinnamon in a small bowl. Mix with a fork until crumbly.

Spoon batter into the prepared muffin cups, filling right to the top. Sprinkle with crumb topping.

Bake 20–25 min.

Note: With a 12-cup muffin pan, you will have 4 empty cups. Add 1 T water to the empty cups when baking. Muffins burn faster in a pan with empty cups.



Crumb Topping:

½ c sugar
⅓ c AP flour
¼ c butter, cubed
1½ t ground cinnamon

Muffins, Bacon Corn Muffins | YM

Preheat 375°

5 strips bacon, ½” pieces

1½ c all-purpose flour

1½ c cornmeal

⅓ c granulated sugar

1 T plus 1 teaspoon baking powder

¾ t table salt

1½ c buttermilk

1 stick melted butter

2 large eggs

3 scallion greens, thinly sliced

In a skillet over medium, cook the bacon until crisp. Transfer to paper towels and discard the drippings.

In a large bowl, whisk the flour, cornmeal, sugar, baking powder, and salt.

In a medium bowl, whisk the buttermilk, butter, and eggs.

Pour the wet ingredients into the dry ingredients and stir to combine. Fold in the scallions and reserved bacon.

Divide the batter evenly among prepared muffin cups.

Bake until lightly golden, 25 min. Let cool slightly before unmolding.



Muffins, Brown-Bread Muffins | YM

Yield: 12 muffins Preheat 325°

$\frac{2}{3}$ c cornmeal	1 c buttermilk
$\frac{1}{2}$ c whole-wheat flour	$\frac{1}{4}$ c vegetable oil
$\frac{1}{2}$ c rye flour	$\frac{1}{3}$ c molasses
$\frac{3}{4}$ t baking powder	1 large egg
$\frac{1}{2}$ t baking soda	$\frac{1}{3}$ c chopped candied ginger, plus more for garnish
$\frac{1}{2}$ t salt	



In a large bowl, combine the cornmeal, wheat flour, rye flour, baking powder, soda, and salt. In a medium-size bowl, whisk together the buttermilk, oil, and molasses. Whisk the egg into the liquid ingredients. Add the liquid to the dry ingredients and stir. Add $\frac{1}{3}$ c chopped ginger and stir. Divide the batter equally among lined or greased muffin cups.

Transfer the pan to the oven and bake 8 min. Open the oven, garnish the half-baked muffins with the additional chopped ginger, and bake until a tester comes out clean, 10–12 min more. Serve warm or at room temperature.

Variations: Add freshly grated ginger, dried apples or pears, or white chocolate for a dessert cake.

Muffins, Chocolate Donut Muffins | YM

Yield: 12 muffins Preheat 375°

6 T butter, softened

Sugar, for muffin tin

1 c light brown sugar

2 large eggs, room temp

1½ c flour

⅓ c cocoa powder

1 t baking soda

½ t table salt

⅔ c mashed potatoes

⅔ c buttermilk

Grease a 12-cup muffin tin with butter, then sprinkle each well with granulated sugar.

Using a mixer, beat the butter with the brown sugar until light and fluffy, 3–4 min. Add one egg and beat 1 min. Add the other egg and beat again.

In a med bowl, whisk the flour, cocoa, baking soda, and salt. Add a third of the dry ingredients to the butter mixture and

stir to combine. Add the potatoes and half the buttermilk. Stir to combine again. Add the remaining dry ingredients and buttermilk and mix just until smooth.

Divide the batter evenly among the wells of the muffin tin. Bake until the muffins are firm in the center and just beginning to pull away from the sides, 15–18 min. Cool for 5 min, then transfer to a wire rack to cool completely.



Glaze:

1½ c confectioners' sugar

2 T milk

In a small bowl, whisk the confectioners' sugar with the milk until smooth. Set the muffins on a wire rack over a rimmed baking sheet; drizzle evenly with the glaze. Decorate with sprinkles.

Muffins, Cider Donut Muffins | YM

Yield: 12 muffins Preheat 375°

Muffins:

2 c apple cider

½ c softened butter +

¾ c sugar

2 large eggs

1½ t vanilla

2¼ c flour

1¼ t nutmeg

1 t baking powder

½ t baking soda

1 t salt

Put the apple cider in a large saucepan over high heat and bring to a boil. Reduce the heat, simmer until the liquid is reduced to 1 c. Cool.

Using a mixer, cream the butter with the sugar at medium until fluffy, about 4 min. Add the eggs, blending well after each. Add the vanilla.

In a bowl, whisk the flour, nutmeg, baking powder, baking soda, and salt. Add a third of this mixture to the butter mixture and combine. Add half the cider and combine. Repeat until all is combined. Divide the batter among the muffin cups. Bake until tops are firm and a tester inserted into the center comes out clean, 15–17 min. Let cool 10 min.

(See also [Apple Cider Bread](#).)



Topping:

¾ c sugar

3T cinnamon

4 T melted butter

In a bowl, whisk the sugar and cinnamon. As soon as the muffins are cool enough to handle, brush their tops and sides with butter, then roll in the cinnamon sugar to coat. Serve warm or at room temperature.

Muffins, Feta, Tomato & Basil Muffins | Silpat

Yield: 20 mini-muffins Preheat 375°

¼ c butter

1/3 c confectioners' sugar

¾ c + 2 T almond powder

½ c flour

¼ c baking powder

pinch salt

4 egg whites

5 fresh basil leaves, finely chopped

½ c feta cheese, crumbled

10 cherry tomatoes, cut in half

Melt the butter and set aside.

Sift all of the dry ingredients together in a mixing bowl.

Mix in half of the egg whites and the melted butter. Add the rest of the egg whites. Fold in the basil and feta.

Rest for 2 hr or overnight in the refrigerator

Fill muffin cups ¼ of the way up and place half of a cherry tomato in center. Fill cups with additional batter until ⅔ full.

Bake for 10–12 min. Allow to cool for 30 min.



Muffins, Lemon Blueberry Muffins | FA

Yield: 18 muffins Preheat 375°

2 c flour, divided

2 T baking powder

1 t salt

1 t cinnamon

1 c sugar

2 eggs, slightly beaten

3 T grated lemon zest

1½ c milk

1 stick butter, melted

2 c fresh or frozen and slightly
thawed blueberries



In a bowl, combine 1½ cups of flour, baking powder, salt, cinnamon, and sugar. Add eggs, lemon zest, milk, and butter, stirring only enough to dampen the flour; batter will be lumpy.

In a separate bowl and working quickly, combine remaining ½ cup of flour and blueberries and toss to coat. Gently stir them into batter. Spoon batter into greased muffin cups, filling each ¾ full. Bake 30–35 min.

Muffins, Pumpkin Muffins | Regan Fortune

Preheat 350°

1½ c sugar

⅔ c oil

3 eggs

2 c pumpkin (16-oz can)

3 c flour (white or wheat)

½ t baking powder

½ t salt

2 t baking soda

1 t cloves

1 t cinnamon

1 t nutmeg

In a large bowl, stir sugar, oil, eggs, pumpkin.

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

Add dry to wet ingredients. Let stand 20 min at room temp.

Pour batter into prepared muffin cups. Bake 25 min.



Muffins, Pumpkin Ginger Muffins | YM

Yield: 12 muffins Preheat 350°

1½ c sifted flour

1¾ t baking powder

½ t baking soda

½ t salt

¾ t ground ginger

½ t ground cinnamon

⅛ t ground cloves

¾ stick softened margarine

⅓ c sugar

⅓ c light brown sugar

1 egg

½ c canned pumpkin

½ c milk

½ c currants (optional)



In a large bowl, sift the flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves. Beat the margarine, granulated sugar, and brown sugar in a med bowl until light and fluffy. Beat in the egg and pumpkin. Add the flour

mixture alternately with the milk, blending well. Fold in the currants, if desired.

Fill paper-lined muffin tins three-fourths full. Bake 30–40 min.

Muffins, Raspberry Muffins | YM

Preheat 375°

- 2 c flour
- 3 T sugar
- 1 T baking powder
- Dash salt
- 1 large egg, beaten
- $\frac{3}{4}$ c milk
- 3 T melted butter
- 1 c fresh raspberries

Mix dry ingredients together. Mix the egg, butter, and milk together and fold into dry ingredients. Gently fold the raspberries into the other ingredients. Grease muffin tins and fill three-quarters full with batter. Bake one-half hour.

Variation: Top with a mixture of cinnamon and sugar before baking.



Muffins, Raspberry–Peach Muffins | YM

Yield: 12 muffins Preheat 400°

- 2 c flour
- 1 c cornmeal
- $\frac{1}{2}$ c sugar
- $\frac{1}{2}$ c light-brown sugar
- 1 T plus 1 t baking powder
- $\frac{1}{2}$ t table salt

- 12 T butter, melted and cooled
- $\frac{3}{4}$ c whole or 2% milk
- $\frac{1}{4}$ c sour cream
- 2 large eggs

- Zest and juice of 1 lemon
- Zest from $\frac{1}{2}$ orange
- 6 oz raspberries
- $\frac{3}{4}$ c thawed peaches, $\frac{1}{2}$ " pieces



In a large bowl, whisk the flour, cornmeal, sugars, baking powder, salt. In a med bowl, whisk the butter, milk, sour cream, eggs, lemon zest, lemon juice, and orange zest.

Pour the wet into the dry ingredients, and stir until combined. Fold in the raspberries and peaches. Divide the batter evenly among the prepared muffin cups and sprinkle with sugar. Bake until lightly golden, 25 min.

Muffins, Strawberry Crunch Muffins | FA

Preheat 350°

Topping:

- ½ c brown sugar
- ¼ c all-purpose flour
- ½ c chopped pecans
- ¼ c oatmeal
- 3 T butter, melted



Combine ingredients in a bowl. Set aside.

Muffins:

- | | |
|-----------------------|-------------------------|
| ¾ c all-purpose flour | 1 egg, lightly beaten |
| ¾ c whole wheat flour | 1 stick butter, melted |
| ½ c sugar | 1 t vanilla extract |
| 2 t baking powder | ½ c milk |
| ¼ t salt | 1 c sliced strawberries |
| 1 t cinnamon | 1 t lemon zest |

Sift the flours, sugar, baking powder, salt, and cinnamon into a bowl. In a separate bowl, mix the beaten egg, melted butter, vanilla, and milk. Add wet to dry ingredients; stir until combined. Stir in the strawberries and lemon zest. Pour into the prepared muffin cups two-thirds full. Sprinkle the topping over the muffins. Bake 20–25 min.

Muffins, Strawberry Muffins | YM

Yield: 10 muffins

Preheat 375°

- 2 c flour
- 1 c sugar
- 2½ t baking powder
- 1 t salt
- 1 stick melted butter
- ½ c milk
- 2 large eggs
- 1¾ c chopped fresh strawberries



Sift the dry ingredients. Combine the butter, milk, and eggs. Add wet to dry ingredients, then fold in the berries. Spoon into greased or lined muffin tins. Bake 15–18 min.

Scones



Scones, Blueberry Scones | YM

Yield: 12 to 16 scones Preheat 350°

$\frac{2}{3}$ c buttermilk

1 large egg

3 c flour

$\frac{1}{3}$ c sugar

2½ t baking powder

1 t table salt

$\frac{1}{2}$ t baking soda

14 T cold butter, small pieces

$\frac{1}{3}$ c wild blueberries



In a small bowl, whisk $\frac{1}{2}$ c buttermilk with the egg. Set aside.

In a med bowl, whisk the flour, sugar, baking powder, salt, and baking soda. Sprinkle the butter over the mixture and work it in, rubbing your thumb against your fingertips, until the mixture looks like cornmeal studded with small chunks of butter.

Use a fork to combine the egg and the flour mixtures. It should hold together when squeezed. Mix only enough to get it to this point. Sprinkle the berries over the dough and use a rubber spatula to gently stir them in. Drop the dough onto a lightly floured counter and gather it together in a ball. Divide in half and press each half into a 6–7" disk.

Transfer the disks to a parchment-lined baking sheet. Use a bench scraper to cut each disk into six wedges (do not separate the pieces). Brush the top with buttermilk and sprinkle with a fine layer of sugar. Bake until golden brown and puffed, 30–35 min. Serve warm with butter, jam, or whipped or clotted cream.

Notes: The key to making a great scone is to use a gentle hand and as little liquid as possible. Stir and shape the dough only enough to form a rough circle that holds together. The amount of liquid should be just enough to moisten the dry ingredients. Any more and the scones will be doughy.

Scones, Buttermilk Scones with Chocolate Chips | Globe

Yield 8 Preheat 375°

2 c flour

2 t baking powder .

$\frac{3}{4}$ t baking soda

$\frac{1}{4}$ t salt

$\frac{1}{4}$ t sugar

1 stick butter, thickly sliced

6 oz semi-sweet chocolate morsels

$\frac{3}{4}$ c buttermilk, or more if needed

1 egg yolk

1 t vanilla extract

Extra flour (for sprinkling)

Extra sugar (for rolling)



Line a baking sheet with parchment paper.

In a bowl, combine the flour, baking powder, baking soda, salt, and sugar. Whisk to blend.

Cut the butter into the flour mixture until it is reduced to small bits. With your fingertips, crumble to reduce the butter to smaller flecks and bits. Sprinkle the chips on top.

In a small bowl, whisk the buttermilk, egg yolk, and vanilla.

Pour the egg mixture over the flour mixture. Stir to form a dough. If needed, add buttermilk, 1 T at a time. (In hot weather, if the dough is too warm, refrigerate 15–20 min.)

In a shallow bowl, sprinkle enough sugar to make a thin layer.

On a lightly floured counter, shape the dough into a thick 12-inch log. Cut it into 4 pieces then cut each piece in half to make 8 total. Form each into a plump round. Gently roll it in sugar. Plump the round with your fingers. Place on the baking sheet at least 3" apart. Sprinkle with extra sugar from the plate. Cut a slash on the top of each round.

Bake 25 min until the scones are golden on top. Cool on a wire rack. Serve warm or at room temp.

Scones, Grapefruit Oatmeal Scones | YM

Yield: 8 scones Preheat 425°

1 Florida grapefruit

1½ c flour

1¼ c old-fashioned oats

¼ c sugar

1 T baking powder

1 t cream of tartar

½ t salt

⅔ c butter, melted

⅓ c milk

1 large egg



Zest the grapefruit and set zest aside. Peel and segment the grapefruit, then remove fruit and transfer to a cutting board. Chop the fruit, being careful not to lose the juice. Pour the chopped fruit and juice into a colander set over a bowl. Press the fruit with paper towels to absorb excess juice. Set aside.

In a large bowl, combine flour, oats, sugar, baking powder, cream of tartar and salt.

In a small bowl, combine cooled butter, milk, and egg. Add to dry ingredients and mix. Fold in the fruit.

Shape dough into a ball in the bowl, then transfer to the prepared lined baking sheet. Using floured hands, pat the dough into an 8-inch circle. Using a large knife or bench scraper, cut the circle into 8 segments.

Bake 15-20 min until light golden brown. Once cooled, separate the scones and drizzle with glaze.

Glaze:

1 c powdered sugar

1 T grapefruit zest

3 T grapefruit juice

In a small bowl, combine ingredients and stir until smooth.

Set scones on a wire cooling rack over a baking sheet and drizzle with glaze. Allow the glaze to harden before serving.

Scones, Irish Oatmeal Scones | FA

Yield: 8 scones Preheat 375°

½ c currants

water to cover

1¼ c flour

1 t baking powder

¼ t salt

¼ c sugar

½ t baking soda

1 stick butter

1 c oatmeal

⅓ c buttermilk

melted butter

coarse-grained sugar

Combine currants and water in Pyrex measuring cup. Microwave to boiling point, cover, and let stand.

Combine first 5 dry ingredients in large mixing bowl. Cut in butter with pastry knife or pulse until it resembles coarse meal. Drain currants, then add to mixture with oatmeal. Stir in buttermilk until dough is barely moistened.

Turn dough onto floured board and knead 6–8 times. Pat into a circle, place on ungreased baking sheet, and score into 8 wedges. Brush the top with melted butter and sprinkle with coarse-grained sugar. Bake 15 min.



Scones, Lemon Cream Scones | FA

Yield: 8 scones Preheat 400°

2 c flour

⅓ c sugar

1 T baking powder

½ t salt

finely grated zest of 1 lemon

3 T cold butter, ¼" pieces

1 egg yolk

1 c heavy or whipping cream +

½ t vanilla extract

Combine the flour, sugar, baking powder, salt, and lemon zest in a large bowl and whisk to mix. Add the butter and cut it into the dry mixture to make very small pieces. Make a well.

Combine the yolk, cream, and vanilla in a small bowl and stir to blend. Pour into the well and stir until the dough pulls together. Rest 3–4 min.

Scrape the dough onto a lightly floured work surface. Knead gently 4–5×. It will be soft but manageable. Shape into a ball; flatten into a disk ¾" × 7". Cut into eight wedges. Place on the baking sheet, evenly spaced. Lightly brush the tops with cream.

Bake 15–17 min until golden. Transfer to a cooling rack.



Lemon Glaze:

1 1/2 c confectioners' sugar

1 T light corn syrup

1 T milk +

1/8 t lemon extract

1 t grated lemon zest

Sift the sugar into a bowl. Add corn syrup and milk; stir with a wooden spoon until smooth. Add the lemon extract. Add additional milk by ½ t and whisk until the glaze is runny but thick.

When the scones are barely warm, drizzle with the glaze. Garnish with lemon zest.

Scones, Maple-Cranberry Scones | FA

Yield: 8 scones Preheat 425°

1¼ c whole-wheat flour

1¼ c flour

1 T baking powder

½ t table salt

½ c cold butter, small cubes

½ c maple syrup

⅓–½ c milk

1 c frozen or dried cranberries



In a large bowl, whisk the flours, baking powder, and salt. Work in the butter until it forms pea-sized bits; then rub the butter into the flour. Pour in the syrup and ⅓ c milk, and stir well with a fork. If needed, add another tablespoon or two of milk to form a dough. Use a spatula to fold in the cranberries.

Turn the dough out onto a baking sheet lined with parchment and press into an 8" circle. Cut into 8 wedges. Bake until puffed and golden brown on top, 20–25 min.

Maple Glaze:

¾ c powdered sugar

1½ T water

1 T maple syrup

In a small bowl, make the glaze: Whisk together the powdered sugar, water, and maple syrup until smooth.

Let the scones cool until barely warm; then drizzle with Maple Glaze. Serve with butter, jam, or whipped cream.

Note: If you don't have cranberries on hand, substitute any dried fruit, or leave them out entirely.

Scones, Non-fat Scones | Diane Rock

Yield: 18–24 scones Preheat 375°

2½ c flour

¼ c sugar

1 T baking powder

1 t baking soda

½ t salt

1 c lowfat milk

¼ c canola oil

zest from one orange

1 c dried raisins cranberries, or
cherries



Use parchment paper on a baking sheet.

Mix dry ingredients. In a separate bowl, mix wet ingredients. Add orange zest. Slowly pour/mix liquid into dry ingredients. Fold until sticky. Add dried fruit.

Spoon onto pan. Bake 12 min until are lightly brown.

Enjoy with a cup of Irish breakfast tea, and think of the Emerald Island.

Scones, Triple Ginger Scones with Chocolate Chunks | MS

Yield: 12 scones Preheat 375°

3½ c flour

5 T sugar

4 t baking powder

½ t baking soda

2 T ground ginger

1½ t grated nutmeg

2½ t salt

1½ t pepper

1¼ c cold buttermilk

2 T finely grated fresh
ginger

1 T grated orange zest

2 sticks + 2 T chilled
butter, ½" pieces

1 c chopped bittersweet
chocolate

1 c chopped crystallized
ginger

1 large beaten egg



Line 2 baking sheets with parchment. In a large bowl, whisk flour, sugar, baking powder, baking soda, ground ginger, nutmeg, salt and pepper. In a small bowl, mix buttermilk, ginger and zest.

To a food processor, add ½ the flour mixture and scatter the butter over the top. Pulse until the butter is in large pea-sized pieces, 10–12 pulses. Add to remaining flour mixture. Mix in the chocolate and crystallized ginger. Pour in ⅓ of the buttermilk and stir until the liquid is absorbed. Add the remaining buttermilk in 2 additions. Stir until no dry, floury bits remain. The mixture will be quite crumbly and will not form a cohesive dough.

Turn the mixture out onto a counter dusted with flour; give it a final toss. Divide it into 2 mounds and briefly knead each one. Gather each into a ball, then press firmly into a 5" disk about 1½" thick. Brush the tops lightly with beaten egg. Cut each disk in half, then into 3 wedges. Place 6 wedges on each prepared baking sheet, spaced evenly apart.

Bake until the scones are deep golden brown, 27–30 min, rotating halfway through. Cool on the baking sheets for 5 min, then transfer to a rack and cool for at least another 5 min. Serve warm or at room temp.

Waffles



Waffles | YM

Yield: 16 waffles Preheat 180° Preheat waffle iron 375°

1½ c flour	1½ c milk, room
⅓ c cornstarch	temp
2 T sugar	5 T mild olive oil
1½ t baking powder	Maple syrup and butter
¾ t salt	
2 large eggs, room temp, separated	



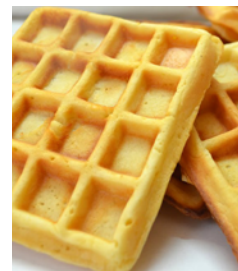
In a bowl, whisk together the flour, cornstarch, 1 T sugar, baking powder, and salt. In another bowl, whisk the egg yolks with milk and olive oil. Add to the dry mixture and use a spatula to combine just until smooth.

In a large bowl, using a mixer, whisk the egg whites with 1 T sugar to form soft peaks. Working in two batches, gently fold the whites into the batter.

Spray waffle iron with cooking spray and cook the waffles in batches. At 375°, the waffles take about 5 min. When done, lay waffles on a pan and keep warm in the oven. Serve with maple syrup and butter.

Waffles | Jane

2½ c flour
4 t baking powder
1 t salt
2 T sugar
½ c shortening
4 eggs, separated
1⅓ c milk



Combine dry ingredients, blend shortening. Beat egg yolks, mix with milk. Add dry ingredients to wet. Beat egg whites until stiff. Fold in whites.

Preheat waffle iron, add batter per instructions, cook until golden brown.

Waffles, Apple-Cinnamon Waffles | YM

Yield: 4 servings

1½ c flour

½ c whole-wheat flour

½ t salt

1 T baking powder

2 t light-brown sugar

½ t cinnamon

3 eggs, separated

1 c milk

¼ c melted butter

1 t vanilla extract

½ med sweet apple (Fuji, Gala)
unpeeled, cored, and shredded

Preheat waffle iron. In a med bowl, whisk dry ingredients.

In a mixer, beat egg whites until soft peaks form. Set aside.

In a bowl, whisk egg yolks, milk, and butter. Stir egg mixture into flour mixture until combined. Fold in egg whites until there are few streaks; then fold in apple.

Spoon into a greased waffle iron and cook until nicely browned; serve immediately with maple syrup.



Waffles, Chocolate Waffles | FA

Preheat waffle iron.

2 c cake flour*
3 T sugar
3 t baking powder
1 t salt
1¼ c milk

⅓ c butter, melted
2 oz unsweetened chocolate,
melted
2 eggs, separated
sliced fruit, for topping

In a bowl, mix dry ingredients. Add milk, butter, chocolate, and egg yolks, beating well after each.

In a separate bowl, beat egg whites until stiff. Gently fold egg whites into batter.

Spoon batter into waffle iron and cook for 3–5 min, or until steam stops escaping. Serve topped with fruit.



***DIY Cake Flour**

all-purpose flour
cornstarch

For every 1 c of cake flour, measure 1 c flour and remove 3 T. Add 3 T cornstarch to the all-purpose flour and sift several times.

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