

MASTERING THE STAND MIXER

RECIPES AND TIPS





Table of Contents

The Wolf Gourmet Stand Mixer.....7	PASTRIES	42
CAKES AND FROSTINGS	8	
Vanilla Pound Cake with Vanilla Bean Glaze10	Basic Single Piecrust..... 44	
Cinnamon Swirl Pound Cake with Cinnamon Glaze.....12	Bacon and Cheese Quiche45	
Lemon Pound Cake with Lemon Curd Glaze....14	Meringue-Topped Coconut Cream Pie 46	
Mocha Chocolate Layer Cake with Cream Cheese Frosting.....16	Four-Berry Crumble 48	
Vanilla Meringue Buttercream Frosting18	Gougères..... 50	
Classic Strawberry Cheesecake20	Beignets52	
Raspberry Swiss Roll.....22	Chocolate Éclairs.....54	
	Orange Liqueur Soufflés56	
COOKIES AND BARS	QUICK BREADS	58
Earl Grey Sugar Cookies26	Strawberries and Cream Loaf 60	
Shortbread Cookies.....28	Blueberry Lemon Scones 62	
Monster Peanut Butter Cookies.....30	Banana Caramel Nut Muffins..... 64	
Fudgy Brownies.....32	Apple Streusel Coffee Cake 66	
Chocolate Crinkle Cookies34		
Meringue Cookies.....36	YEAST BREADS	68
Key Lime Bars38	Brioche à Tête.....70	
Almond Biscotti.....40	Chocolate Babka.....72	
	Glazed Doughnuts.....74	
	Rosemary and Sun-Dried Tomato Focaccia.....76	
	Dinner Rolls.....78	
	Cinnamon Raisin Rolls 80	
	Baguettes..... 82	
	Rye Bread 84	
	Italian Bread 86	
	Soft Pretzels..... 88	
	Bagels..... 90	
	Compound Butters..... 92	

WELCOME TO WOLF GOURMET®

Since joining Sub-Zero Group, Inc., a third-generation family-owned company, in 2000, Wolf has brought its professional-quality ranges to passionate home cooks. With Wolf Gourmet, we are thrilled to bring our trademark level of workmanship, attention to detail, and sleek design to your countertop. Through relentless testing by designers and engineers who love to cook as much as you do, we created a line of knives, cookware, and countertop appliances that will help you cook better and more joyfully.





THE WOLF GOURMET® STAND MIXER

Baking just got better with the Wolf Gourmet Stand Mixer. It boasts superior performance and precision control. The mixer features a seven-quart professional-quality stainless steel bowl and a powerful motor and gearing system to handle the densest doughs. The proprietary bowl lift design provides effortless bowl adjustment and stability. An easy turn of the handle lifts the bowl up and locks it into the mixing position. The mixer comes with a dough hook, flat beater attachment, and whisk to meet all of your mixing needs. The 10-speed dial setting is designed with accuracy in mind, allowing for more precise mixing, and the pulse mode makes incorporating ingredients easier than ever before. A built-in venting system prevents the motor from overheating, giving you the freedom to mix high volumes of ingredients and multiple batches back-to-back. Whether making a delicate whipped topping or heavy bread dough, the Wolf Gourmet Stand Mixer promises consistent results every time.

Cakes and Frostings

When baking cakes, it is important to consider the type of pan you are using. Dark pans cause cakes to brown more quickly. When using a dark pan, you may want to check your cake for doneness earlier than the recipe specifies, or consider lowering the oven temperature 25 degrees from what is specified in the recipe.

Aluminum foil can also be used to prevent excess darkening. Tent the cake loosely with a sheet of foil, or wrap the pan with heavy-duty aluminum foil before baking to reduce browning.



Vanilla Pound Cake with Vanilla Bean Glaze

Makes 1 Bundt cake, about 16 servings

This traditional Southern cake gets an upgrade with a sweet Vanilla Bean Glaze. Serve as a rich conclusion to your next dinner party or for breakfast with a warm cup of coffee.

INGREDIENTS

CAKE

- 3¼ cups (406 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (3 grams) salt
- 1 cup (227 grams) unsalted butter, softened
- 2½ cups (467 grams) granulated sugar
- 3 large eggs (150 grams) plus 1 large egg yolk (19 grams), room temperature
- 1 tablespoon (13 milliliters) vanilla extract
- 1 cup (240 milliliters) whole milk, room temperature
- Nonstick baking spray with flour

GLAZE

- 1½ cups (180 grams) confectioners' sugar, sifted
- 3 tablespoons (45 milliliters) whole milk
- 2 tablespoons (28 grams) unsalted butter, melted
- 1 vanilla bean pod, cut in half lengthwise and seeds reserved
- 2 teaspoons (8 milliliters) vanilla extract

PREPARATION METHOD

1. Preheat the oven to 325°F (170°C) with a rack set in the middle position. **2.** Make the cake: In a large bowl, whisk together flour, baking powder, and salt. Set aside. **3.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter at medium-low (3–4) speed until creamy, 2–3 minutes. Increase the speed to medium (5–6). Gradually add granulated sugar and beat until light and fluffy, 2–3 minutes. Scrape down the bowl and beat until blended, about 30 seconds. **4.** With the mixer at medium (5–6) speed, add eggs and egg yolk one at a time, beating until well blended, about 3 minutes. Scrape down the bowl and add vanilla extract; beat until blended, about 30 seconds. **5.** With the mixer at low (1–2) speed, alternate adding the flour mixture and milk to the mixing bowl; add in three stages, starting and ending with the flour mixture. Increase to medium (5–6) speed and beat for 2 minutes. Scrape down the bowl and beat until blended. **6.** Spray a 12-cup Bundt pan with nonstick baking spray with flour. Pour the batter evenly into the prepared pan and smooth with a spatula. **7.** Bake until a cake tester comes out clean and the top is slightly golden, 50–60 minutes. Let the cake cool in the pan for 10 minutes before removing to a wire rack. Let cool completely before glazing. **8.** Make the glaze: In the mixing bowl of the stand mixer fitted with the whisk attachment, add confectioners' sugar, milk, butter, vanilla bean seeds, and vanilla extract. Starting on medium (5–6) speed and gradually increasing to high (9–10), beat for 2 minutes. Scrape down the bowl and beat until blended, about 30 seconds. Spoon the glaze over the cake, allowing it to roll down the sides.

PRO TIP

One teaspoon (6 grams) vanilla bean paste may be used in place of one vanilla bean.



Cinnamon Swirl Pound Cake with Cinnamon Glaze

Makes 1 Bundt cake, about 16 servings

Taste the flavors of fall in this variation of a classic pound cake. The impressive swirl is easy to achieve and brings depth to this cake that is topped with Cinnamon Glaze.

INGREDIENTS

CAKE

- 3¼ cups (406 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (3 grams) salt
- 1 cup (227 grams) unsalted butter, softened
- 2½ cups (467 grams) granulated sugar
- 3 large eggs (150 grams) plus 1 large egg yolk (19 grams), room temperature
- 1 tablespoon (13 milliliters) vanilla extract
- 1 cup (240 milliliters) whole milk, room temperature
- Nonstick baking spray with flour

SWIRL

- ¼ cup (55 grams) packed dark brown sugar
- 1½ teaspoons (3 grams) ground cinnamon

PREPARATION METHOD

1. Preheat the oven to 325°F (170°C) with a rack set in the middle position. **2.** Make the cake: In a large bowl, whisk together flour, baking powder, and salt. Set aside. **3.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter at medium-low (3–4) speed until creamy, 2–3 minutes. Increase the speed to medium (5–6). Gradually add granulated sugar and beat until light and fluffy, 2–3 minutes. Scrape down the bowl and beat until blended, about 30 seconds. **4.** With the mixer at medium (5–6) speed, add eggs and egg yolk one at a time, beating until well blended, about 3 minutes. Scrape down the bowl and add vanilla extract; beat until blended, about 30 seconds. **5.** With the mixer at low (1–2) speed, alternate adding the flour mixture and milk to the mixing bowl; add in three stages, starting and ending with the flour mixture. Increase to medium (5–6) speed and beat for 2 minutes. Scrape down the bowl and beat until blended. **6.** Spray a 12-cup Bundt pan with nonstick baking spray with flour. **7.** Make the swirl: In a small bowl, stir together brown sugar and cinnamon. Set aside. **8.** Pour half of the batter in the prepared pan, smoothing the top with a spatula. Sprinkle half of the swirl mixture over the batter to within ¼ inch (1 centimeter) of the edges. Repeat with half of the remaining batter and all remaining swirl mixture. Cover with the

GLAZE

- 1½ cups (180 grams) confectioners' sugar, sifted
- 3 tablespoons (45 milliliters) whole milk
- 2 tablespoons (28 grams) unsalted butter, melted
- 1 vanilla bean pod, cut in half lengthwise and seeds reserved
- 1 teaspoon (4 milliliters) vanilla extract
- ½ teaspoon (1 gram) ground cinnamon

remaining batter, smoothing with a spatula. **9.** Bake until a cake tester comes out clean and the top is slightly golden, 50–60 minutes. Let the cake cool in the pan for 10 minutes before removing to a wire rack. Let cool completely before glazing. **10.** Make the glaze: In the mixing bowl of the stand mixer fitted with the whisk attachment, add confectioners' sugar, milk, butter, vanilla bean seeds, vanilla extract, and cinnamon. Starting on medium (5–6) speed and gradually increasing to high (9–10), beat for 2 minutes. Scrape down the bowl and beat until blended, about 30 seconds. Spoon the glaze over the cake, allowing it to roll down the sides.

PRO TIP

For a different flavor profile, substitute the cinnamon with pumpkin pie spice or apple pie spice.



Lemon Pound Cake with Lemon Curd Glaze

Makes 1 Bundt cake, about 16 servings

Citrus flavors brighten this pound cake. Serve with a scoop of vanilla ice cream for an especially decadent delight.

INGREDIENTS

CAKE

- 3¼ cups (406 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (3 grams) salt
- 1 cup (227 grams) unsalted butter, softened
- 2½ cups (467 grams) granulated sugar
- 3 large eggs (150 grams) plus 1 large egg yolk (19 grams), room temperature
- 1 tablespoon (13 milliliters) vanilla extract
- 1 cup (240 milliliters) whole milk, room temperature
- ¼ cup (60 grams) lemon curd
- 2 tablespoons (30 milliliters) lemon juice
- 1 tablespoon (6 grams) grated lemon zest
- Nonstick baking spray with flour

GLAZE

- 1 cup (120 grams) confectioners' sugar, sifted
- 2 tablespoons (30 grams) lemon curd
- 1 tablespoon (6 grams) grated lemon zest
- 1 tablespoon (15 milliliters) lemon juice
- 1 to 2 teaspoons (5 to 10 milliliters) water

PREPARATION METHOD

1. Preheat the oven to 325°F (170°C) with a rack set in the middle position. **2.** Make the cake: In a large bowl, whisk together flour, baking powder, and salt. Set aside. **3.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter at medium-low (3–4) speed until creamy, 2–3 minutes. Increase the speed to medium (5–6). Gradually add granulated sugar and beat until light and fluffy, 2–3 minutes. Scrape down the bowl and beat until blended, about 30 seconds. **4.** With the mixer at medium (5–6) speed, add eggs and egg yolk one at a time, beating until well blended, about 3 minutes. Scrape down the bowl and add vanilla extract; beat until blended, about 30 seconds. **5.** With the mixer at low (1–2) speed, alternate adding the flour mixture and milk to the mixing bowl; add in three stages, starting and ending with the flour mixture. Increase to medium (5–6) speed and beat for 2 minutes. Scrape down the bowl and beat until blended. Add lemon curd, lemon juice, and lemon zest; beat for 30 seconds. **6.** Spray a 12-cup Bundt pan with nonstick baking spray with flour. **7.** Pour the batter evenly into the prepared pan. Bake until a cake tester comes out clean and the top is slightly golden, 50–60 minutes. Let the cake cool in the pan for 10 minutes before removing to a wire rack. Let cool completely before glazing. **8.** Make the glaze: In the

mixing bowl of the stand mixer fitted with the whisk attachment, add confectioners' sugar, lemon curd, lemon zest, and lemon juice. Starting on medium (5–6) speed and gradually increasing to high (9–10), beat for 2 minutes. Scrape down the bowl and beat until blended, about 30 seconds. Add water, one teaspoon (5 milliliters) at a time, and beat until the mixture is pourable. Spoon the glaze over the cake, allowing it to roll down the sides.

PRO TIP

For a different citrus profile, substitute the lemon zest, juice, and curd with orange.

Mocha Chocolate Layer Cake with Cream Cheese Frosting

Makes 1 (2-layer) cake, about 16 servings

The ideal dessert for your next birthday party or celebration, this indulgent espresso-flavored cake can be topped with Cream Cheese Frosting or a frosting from page 18.

INGREDIENTS

CAKE

- 1¼ cups (300 milliliters) brewed espresso, cooled completely
- ⅔ cup (160 milliliters) buttermilk
- 2⅔ cups (333 grams) all-purpose flour
- ¾ cup (64 grams) natural unsweetened cocoa powder
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (3 grams) salt
- 1¼ cups (284 grams) unsalted butter, room temperature
- 1½ cups (300 grams) granulated sugar

- 1 cup (220 grams) packed dark brown sugar
- 1 tablespoon (13 milliliters) vanilla extract
- 3 large eggs (150 grams), room temperature

FROSTING

- ½ cup (113 grams) unsalted butter, softened
- 1 (8-ounce) package (225 grams) cream cheese, softened
- 1 teaspoon (4 milliliters) vanilla extract
- ¼ teaspoon kosher salt
- 4 cups (480 grams) confectioners' sugar, sifted

PREPARATION METHOD

1. Preheat the oven to 325°F (170°C) with a rack set in the middle position. Spray 2 (8-inch [20-centimeter]) round cake pans with nonstick cooking spray and line the bottoms with parchment paper. **2.** In a medium bowl, stir together espresso and buttermilk. Set aside. In another medium bowl, whisk together flour, cocoa powder, baking powder, baking soda, and salt. Set aside. **3.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter, sugars, and vanilla extract at medium-high (7–8) speed until light and fluffy, 2–3 minutes. Add eggs one at a time, beating after each addition, until well blended. **4.** With the mixer at low (1–2) speed, alternate adding the flour mixture and the espresso mixture to the mixing bowl; add in three stages, starting and ending with the flour mixture. Increase to medium (5–6) speed and beat for 1–2 minutes. Scrape down the bowl and beat until blended, about 30 seconds. **5.** Divide the batter evenly between the prepared pans. **6.** Bake until a cake tester comes out with a few crumbs on it, 45–50 minutes. **7.** Let the cakes cool in the pans on wire racks for 15 minutes before removing from the pans. Remove the cakes and let cool completely on wire racks. **8.** Make the Cream Cheese Frosting: In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter and cream cheese on medium (5–6) speed until smooth and creamy. Add vanilla extract and salt, and continue beating until blended. Scrape down the sides of the bowl. Reduce the speed to low (1–2) and slowly add confectioners' sugar, beating until smooth and blended. Scrape down the sides of the bowl. Increase the speed to medium (5–6) until the frosting is fluffy, about 1 minute. Spread frosting between layers and on outside of cake.



PRO TIP

In lieu of brewed espresso, you may substitute a cold brew espresso concentrate, following package directions for diluting.

Vanilla Meringue Buttercream Frosting

Makes about 5 cups (875 grams)

This light and airy frosting works well on nearly any cake or cupcake. Add chocolate or espresso for flavor variations that can be used as toppings to your favorite desserts.

INGREDIENTS

MERINGUE

- 4 large egg whites (120 grams), room temperature
- $\frac{1}{8}$ teaspoon cream of tartar
- $\frac{1}{8}$ teaspoon kosher salt
- $1\frac{1}{3}$ cups (267 grams) granulated sugar, divided
- $\frac{1}{3}$ cup (80 milliliters) water

BUTTERCREAM

- 2 cups (454 grams) unsalted butter, room temperature
- 1 tablespoon (13 milliliters) vanilla extract
- 1 vanilla bean pod, cut in half lengthwise and seeds reserved

PREPARATION METHOD

1. Make the meringue: In the mixing bowl of the stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt on medium-low (3–4) speed until foamy, about 30 seconds. Increase the speed slowly to high (9–10) until medium peaks form. Slowly add $\frac{1}{3}$ cup (67 grams) granulated sugar and continue to beat for 5 minutes.

2. While the egg whites are beating, combine $\frac{1}{3}$ cup (80 milliliters) water and remaining 1 cup (200 grams) granulated sugar in a small saucepan. Without stirring, cook over medium-high heat until sugar mixture reads 238°F (114°C) on a candy thermometer. **3.** When the sugar mixture reaches the temperature, reduce the mixer speed to low (1–2) and slowly add the hot sugar mixture to the egg whites. Slowly increase the speed to high (9–10) and beat for 15 minutes to cool the meringue. Leave the meringue in the mixing bowl. **4.** Make the buttercream: With the mixer on low (1–2) speed, add butter to the meringue one tablespoon at a time, allowing each tablespoon to be incorporated before adding the next. Scrape down the bowl as needed. The buttercream will not look finished until all the butter has been added. Add vanilla extract and vanilla bean seeds. Increase the speed to medium (5–6) and beat for 5 minutes. To clean the buttercream from the whisk attachment, increase the speed to high (9–10) for 10 seconds. Use immediately or store in the refrigerator until ready to use.

VARIATIONS:

CHOCOLATE MERINGUE BUTTERCREAM

Follow steps 1–3. In step 4, substitute the vanilla bean seeds with 9 ounces (250 grams) melted and cooled semisweet chocolate. To melt the chocolate: In a double boiler over medium-high heat, melt chocolate, stirring frequently. Remove from heat and let cool to room temperature. Add the melted chocolate to the frosting mixture with vanilla extract and continue beating on medium (5–6) speed for 5 minutes.

COFFEE MERINGUE BUTTERCREAM

In step 1, add 3 tablespoons (18 grams) espresso powder to the egg whites. Omit the vanilla bean seeds in step 4.

PRO TIP

For a successful meringue, clean the mixing bowl and whisk in hot soapy water before using to ensure they are free of all fats and oils.



Classic Strawberry Cheesecake

Makes 1 cheesecake, about 16 servings

This approachable cheesecake recipe with a fresh fruit topping ensures bakery-quality results at home.

INGREDIENTS

CRUST

- 12 graham crackers, broken into pieces
- $\frac{1}{3}$ cup (76 grams) unsalted butter, melted
- $\frac{1}{4}$ cup (50 grams) granulated sugar

- $1\frac{1}{2}$ cups (300 grams) granulated sugar
- 1 tablespoon (13 milliliters) vanilla extract
- 4 large eggs (200 grams), room temperature and lightly beaten

CHEESECAKE FILLING

- 4 (8-ounce) packages (900 grams) cream cheese, softened

STRAWBERRY TOPPING

- 16 ounces (455 grams) strawberries, sliced
- 3 tablespoons (36 grams) granulated sugar

PREPARATION METHOD

1. Preheat the oven to 325°F (170°C) with a rack set in the middle position. **2.** Make the crust: In a food processor fitted with the chopping blade, process graham crackers until finely crumbled. Add butter and granulated sugar and pulse until blended. **3.** Spray a 9-inch (24-centimeter) round springform pan lightly with nonstick cooking spray. Add the graham cracker mixture. Using the bottom of a measuring cup, gently press the graham cracker mixture into the bottom of the pan and about 1 inch (3 centimeters) up the sides. Set aside. **4.** Make the filling: In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat cream cheese on medium (5–6) speed until smooth, about 30 seconds, stopping to scrape the bowl as needed. Reduce the speed to low (1–2) and add granulated sugar and vanilla extract. Increase the speed to medium (5–6) and beat until blended, about 1 minute. Add eggs and beat until just smooth, not fluffy. Pour the filling into the crust in the springform pan. **5.** Place the pan on a baking sheet with sides and bake until the outside is firm and the center is still jiggly, 55–60 minutes. Let the cheesecake cool in the pan on a wire rack for 1 hour. **6.** Loosen the sides from the springform pan with a knife. Place the uncovered cake in the refrigerator for at least 4 hours or overnight. **7.** Make the topping: In a small bowl, stir together strawberry slices and granulated sugar. Let stand for 15 minutes. Just before serving, arrange the strawberry slices over the top of the cake. Serve immediately.

PRO TIP

If you're having trouble judging the cheesecake's doneness, you can also use an instant-read thermometer inserted into the center of the cheesecake. It should reach 150–155°F (65–68°C) when done.



Raspberry Swiss Roll

Makes 1 cake, about 14 servings

A modern version of a nostalgic treat, this Raspberry Swiss Roll will brighten up your table and satisfy every palate.

INGREDIENTS

RASPBERRY COULIS

- 16 ounces (455 grams) fresh raspberries
- 1 tablespoon (12 grams) granulated sugar
- 1 tablespoon (15 milliliters) plus 2 teaspoons (10 milliliters) water, divided
- $\frac{1}{8}$ teaspoon kosher salt
- 1 tablespoon (8 grams) cornstarch
- 1 teaspoon (5 milliliters) lemon juice

SPONGE CAKE

- $\frac{3}{4}$ cup (94 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder

- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- 4 large eggs (200 grams), room temperature
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 1 teaspoon (4 milliliters) vanilla extract
- 2 tablespoons (28 milliliters) vegetable oil
- Confectioners' sugar, for dusting

WHIPPED CREAM

- 1 cup (240 milliliters) heavy whipping cream
- $\frac{1}{3}$ cup (40 grams) confectioners' sugar
- 1 teaspoon (4 milliliters) vanilla extract
- Fresh raspberries, for garnish

PREPARATION METHOD

1. Make the raspberry coulis: In a small saucepan over medium heat, combine raspberries, granulated sugar, 1 tablespoon (15 milliliters) water, and salt. Bring to a boil and simmer until the raspberries are soft and the sugar is dissolved, about 5 minutes. Using a blender, puree the raspberry mixture until smooth. **2.** With a food mill or fine-mesh sieve, press the puree into a bowl until only the seeds remain in the sieve; discard the seeds. In a small bowl, whisk together cornstarch, 2 teaspoons (10 milliliters) water, and lemon juice, and add to the puree. Return the puree mixture to the saucepan and cook over medium-high heat until the mixture boils, stirring constantly. Reduce the heat to medium and cook until thickened, 1–2 minutes, stirring constantly. Transfer to a bowl and let cool slightly. Refrigerate until chilled, at least 2 hours or overnight. **3.** Preheat the oven to 350°F (180°C) with a rack set in the middle position. Spray a 15-by-10-by-1-inch (38-by-25-by-3-centimeter) jelly roll pan with nonstick cooking spray and line the bottom with parchment paper. Set aside. **4.** Make the sponge cake: In a small bowl, whisk together flour, baking powder, and salt. Set aside. **5.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat eggs, granulated sugar, and vanilla extract on medium-high (7–8) speed for 4–5 minutes. Add oil and beat for 1 minute. Reduce the speed to medium-low (3–4) and slowly add the flour mixture. Scrape down the bowl and beat until blended, about 30 seconds. **6.** Pour the batter into the prepared pan and spread evenly to the corners of the pan. Bake until just golden and the top springs back when lightly touched, 12–14 minutes. Immediately loosen the cake from the edges of the pan. Generously dust the cake with confectioners' sugar. Cover the cake with a

tea towel and a wire rack. Gently flip the pan and cake over. Remove the cake from the pan. Use the tea towel to slide the cake from the rack. Carefully remove the parchment paper. Trim away any stiff edges, if necessary. Generously dust the cake again with confectioners' sugar. While still hot, starting from a narrow end, carefully roll the cake and towel together. Let cool completely on a wire rack. **7.** Make the whipped cream: In the mixing bowl of the stand mixer fitted with the whisk attachment, beat whipping cream, confectioners' sugar, and vanilla extract on high (9–10) speed until stiff peaks form, 1–2 minutes. Set aside. **8.** To assemble the Swiss roll, gently unroll the sponge cake as flat as possible. Using a spatula, evenly spread a layer of raspberry coulis over the cake, leaving a $\frac{1}{2}$ -inch (1-centimeter) border. Reserve any remaining coulis for garnishing the plates. Spread a layer of whipped cream evenly over the coulis layer. Reserve any remaining whipped cream for garnishing the plates. Starting from a narrow end, gently roll the Swiss roll as tightly as possible and place it seam side down on a serving platter. Wrap with plastic wrap and refrigerate until ready to serve. Sprinkle with confectioners' sugar, slice, and serve with fresh raspberries and the remaining coulis and whipped cream, if desired.

PRO TIP

Be sure to roll the cake for the first time when it is still warm so that it can cool into the roll shape. If you do not have a tea towel for rolling, you may also use parchment paper.



Cookies and Bars

To achieve cookies of a uniform size, use a cookie scoop. Uniformity not only improves the aesthetic, it helps all the cookies bake evenly. Scoops come in a variety of sizes, but they are not always clearly or consistently marked. To measure the scoop's capacity, fill it with teaspoons or tablespoons of water.

You can also weigh dough portions to ensure cookies of even size. Divide the total weight of the dough by the number of desired cookies and then weigh each ball of cookie dough.



Earl Grey Sugar Cookies

Makes about 38 cookies

These Earl Grey Sugar Cookies finished with a glaze are a twist on classic sugar cookies. For more simplistic variations, try the Traditional Sugar Cookies or Cinnamon Sugar Cookies.

INGREDIENTS

COOKIES

- 1 cup (227 grams) unsalted butter, softened
- 1¾ cups (350 grams) granulated sugar, divided
- 1 large egg (50 grams)
- 2¼ cups (281 grams) all-purpose flour
- 2 tablespoons (12 grams) plus ¾ teaspoon (1.5 grams) finely ground loose leaf Earl Grey tea, divided
- 1 teaspoon (2 grams) grated lemon zest
- ½ teaspoon (2.5 grams) baking powder

- ½ teaspoon (3 grams) kosher salt
- 1 teaspoon (4 milliliters) vanilla extract

GLAZE

- ¼ cup (60 milliliters) strongly brewed Earl Grey tea
- 2¼ cups (270 grams) confectioners' sugar
- ½ teaspoon (2 milliliters) vanilla extract

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Line 2 cookie sheets with parchment paper. Set aside. **2.** Make the cookies: In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter and 1½ cups (300 grams) granulated sugar on medium-high (7–8) speed until light and fluffy, 2–3 minutes. Scrape down the sides of the bowl, add egg, and beat until blended. **3.** In a medium bowl, stir together flour, 2 tablespoons (12 grams) tea, zest, baking powder, and salt until blended. Reduce the mixer speed to medium-low (3–4) and add the flour mixture, ½ cup (60 grams) at a time, until blended; scrape down the bowl as needed. Add vanilla extract and beat until blended. Cover and refrigerate overnight to develop flavor. **4.** In a small bowl, mix remaining ¼ cup (50 grams) granulated sugar and remaining ¾ teaspoon (1.5 grams) tea. Cover and let stand overnight on the counter to develop the flavor. **5.** Remove the dough from the refrigerator and let the dough stand at room temperature until soft enough to work with, about 30 minutes. Using a scoop or rounded tablespoon, shape the dough into 1-inch (3-centimeter) balls and roll in the sugar mixture. Arrange on prepared cookie sheets about 2 inches (6 centimeters) apart. **6.** Bake each sheet until the cookies are lightly golden brown, 10–12 minutes. Let cool on the pan for 5 minutes. Move the cookies to a wire rack to let cool completely. **7.** Make the glaze: In a bowl, combine brewed tea, confectioners' sugar, and vanilla extract. Place the cooled cookies on a rack over a sheet pan. Drizzle the cookies with the glaze and let stand until the glaze is set.

PRO TIP

To prevent cookies from spreading too thin, chill the dough prior to baking.



VARIATIONS:

TRADITIONAL SUGAR COOKIES

Follow recipe steps 1–2. In step 3, omit tea and zest. Omit step 4. In step 5, roll the balls in coarse sugar. Bake and let cool as directed. Omit step 8.

CINNAMON SUGAR COOKIES

Follow recipe steps 1–2. In step 3, omit tea and zest; add 1 teaspoon (2 grams) ground cinnamon with the flour. Omit step 4. In step 5, mix ¼ cup (50 grams) granulated sugar and 2 teaspoons (4 grams) ground cinnamon; roll the balls in the cinnamon mixture. Bake and let cool as directed. Omit step 8.

Shortbread Cookies

Makes about 36 cookies

Classic Shortbread Cookies can be served alongside tea or as dessert with fresh fruit and cream. The Scottish Shortbread and Spicy Orange Ginger Shortbread variations offer new flavor profiles.

INGREDIENTS

- 2 cups (454 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 4 cups (500 grams) all-purpose flour, plus more for rolling

PREPARATION METHOD

1. Preheat the oven to 325°F (170°C) with a rack set in the middle position. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter and granulated sugar on medium-high (7–8) speed until light and fluffy, 2–3 minutes. **3.** Reduce the mixer speed to low (1–2) and add 4 cups (500 grams) flour, ½ cup (63 grams) at a time, until well blended. Scrape down the bowl as needed. **4.** Divide the dough in half. Dust a cutting board and rolling pin with flour. Roll each half to ¼-inch (0.6-centimeter) thickness. Cover with plastic wrap and refrigerate for 1 hour. Cut the chilled dough with a 2½-inch (6-centimeter) plain or fluted round cookie cutter. **5.** Place the cookies on an ungreased cookie sheet. With a fork, prick each cookie in 3 rows, pressing all the way through the cookies. **6.** Bake until the cookies are golden brown, 18–20 minutes. Let cool on the baking sheet for 10 minutes. Move the cookies to a wire rack and let cool completely.

VARIATIONS:

SCOTTISH SHORTBREAD

Follow step 1. In step 2, substitute 1¼ cups (275 grams) firmly packed dark brown sugar for granulated sugar and add 2 teaspoons (8 milliliters) vanilla extract. In step 3, substitute 4 cups (508 grams) bread flour for all-purpose flour and add ½ teaspoon (3 grams) salt. Continue as directed.

SPICY ORANGE GINGER SHORTBREAD

Follow step 1. In step 2, add 1 tablespoon (6 grams) grated orange zest to the butter mixture. In step 3, add 2 teaspoons (4 grams) Chinese five-spice powder with the flour. After blending in the flour mixture, use the pulse function to add ½ cup (65 grams) finely chopped crystallized ginger. Continue as directed.

PRO TIP

In step 4, to avoid using additional flour, roll the dough between two sheets of parchment paper.



Monster Peanut Butter Cookies

Makes 36 cookies

All of your favorite ingredients combined create cookies that are sure to please everyone.

INGREDIENTS

- 1½ cups (384 grams) creamy peanut butter
- 1½ cups (330 grams) packed light brown sugar
- ½ cup (100 grams) granulated sugar
- ½ cup (170 milliliters) honey
- ½ cup (113 grams) unsalted butter, softened
- 3 large eggs (150 grams)
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (4 milliliters) vanilla extract
- 4½ cups (405 grams) old-fashioned oats
- 1 cup (52 grams) broken pretzel sticks
- 1 cup (128 grams) golden raisins
- 1 cup (170 grams) semisweet chocolate chips
- 1 cup (142 grams) unsalted peanuts

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Line 2 cookie sheets with parchment paper. Set aside. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat peanut butter, sugars, honey, and butter on medium (5–6) speed until blended, about 1½ minutes. Scraping the bowl as needed, add eggs, baking powder, and vanilla extract; beat until smooth. Reduce the mixer speed to medium-low (3–4). Add oats and continue to beat until blended. **3.** Using the pulse feature, add pretzel sticks, raisins, chocolate chips, and peanuts. Continue to pulse until blended. **4.** Using a ¼-cup measuring cup or ice cream scoop, drop the batter onto the prepared cookie sheets about 2 inches (5 centimeters) apart. **5.** Bake each sheet until the cookies are golden brown, 15–17 minutes. The cookies will still be soft. Let cool for 10 minutes on the cookie sheet. Slide the parchment paper with the cookies to a wire rack to let cool completely.

PRO TIP

This recipe can be easily adapted to include additional ingredients, like candy-coated chocolate pieces, pecans, and dried fruits.



Fudgy Brownies

Makes 30 brownies

Chocolate lovers, rejoice! With a deep bittersweet taste, they're the perfect ending to an evening spent with company.

INGREDIENTS

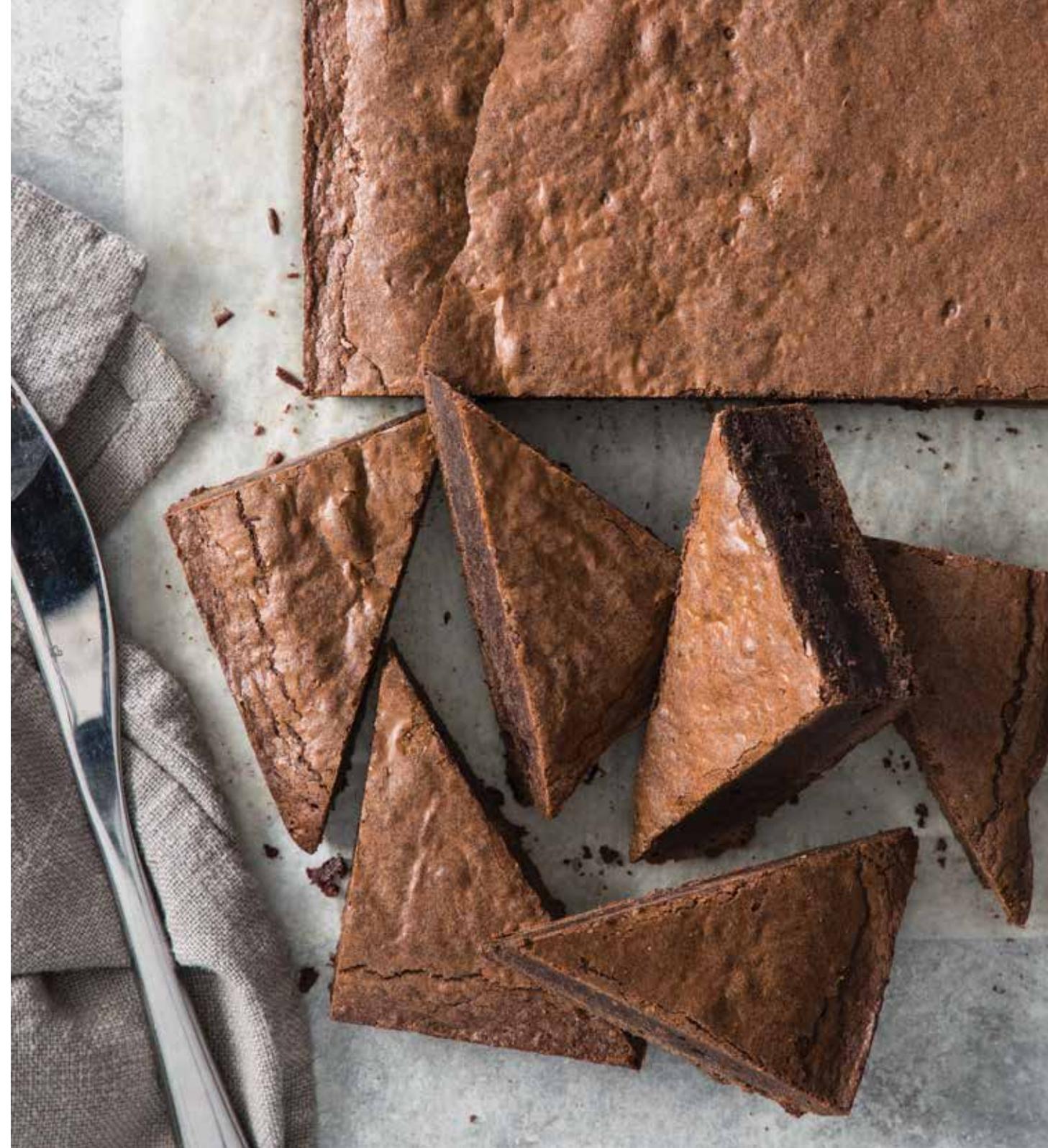
- 2 cups (250 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar
- ½ cup (43 grams) dark cocoa powder
- 1 cup (220 grams) packed light brown sugar
- 2 cups (454 grams) unsalted butter, cubed
- 4 large eggs (200 grams)
- 12 ounces (340 grams) bittersweet chocolate, chopped
- 2 teaspoons (8 milliliters) vanilla extract
- ½ teaspoon (3 grams) salt

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Lightly spray a 13-by-9-inch (33-by-23-centimeter) baking pan with cooking spray and line with parchment paper, extending the edges outside the pan. **2.** In a medium bowl, stir together flour and cocoa powder. Set aside. **3.** In a double boiler over medium heat, heat butter and chocolate until melted, stirring occasionally. **4.** In the mixing bowl of the stand mixer fitted with the flat beater attachment and the splash guard installed, add sugars, eggs, vanilla extract, and salt. Beat on medium (5–6) speed for 1 minute. Add the chocolate mixture. Continue beating until blended, about 1 minute. **5.** Reduce the mixer speed to low (1–2) and add the flour mixture. Slowly increase the mixer speed to medium (5–6) and beat until blended. **6.** Pour the batter into the prepared pan and spread evenly. Bake until the top is shiny and a cake tester comes out with a few crumbs attached, 50–55 minutes. Let the brownies cool in the pan on a wire rack. **7.** Using the edges of the parchment paper, lift the brownies out of the pan and place on a cutting board. Cut into wedges or squares to serve.

PRO TIP

The flavor continues to develop throughout the second day. Try enjoying half of the pan fresh and freezing the other half to enjoy at a later date.



Chocolate Crinkle Cookies

Makes 12 cookies

This simple and delicious recipe comes together quickly. Combine the ingredients the night before and bake the cookies just before you are ready to serve them.

INGREDIENTS

- 1 cup (125 grams) all-purpose flour
- ¾ cup (64 grams) unsweetened Dutch cocoa powder
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon (1 gram) salt
- 2 large eggs (100 grams)
- 1 cup (200 grams) granulated sugar
- ¼ cup (56 milliliters) canola oil
- 1 teaspoon (4 milliliters) vanilla extract
- ¼ cup (30 grams) confectioners' sugar

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Line a cookie sheet with parchment paper and set aside. **2.** In a large bowl, stir together flour, cocoa powder, baking powder, and salt until blended. **3.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat eggs, granulated sugar, oil, and vanilla extract on medium (5–6) speed until blended, about 2 minutes. **4.** Reduce the mixer speed to medium-low (3–4) and slowly add the flour mixture. Increase the mixer speed to medium (5–6). Scraping the bowl as needed, beat until well blended. Wrap the dough in plastic wrap and refrigerate until firm or overnight. **5.** Using a full tablespoon, scoop the dough and roll into balls. Roll the dough balls liberally in confectioners' sugar. **6.** Arrange the dough balls about 1½ inches (4 centimeters) apart on the prepared baking sheet. Bake until the cookies have crinkled and spread out slightly, 10–12 minutes.

PRO TIP

Control how much the cookies crinkle by altering the amount of confectioners' sugar used: the more confectioners' sugar on the cookie, the more it will crinkle.



Meringue Cookies

Makes 30 cookies

These delightful, airy concoctions stand out with a layer of chocolate and macadamia nuts that add texture and a bit of crunch.

INGREDIENTS

- 5 large egg whites (150 grams), room temperature
- 2 teaspoons (8 milliliters) vanilla extract
- 1¼ cups (250 grams) granulated sugar
- ½ cup (85 grams) chopped bittersweet chocolate
- ½ cup (71 grams) salted macadamia nuts, chopped

PREPARATION METHOD

1. Preheat the oven to 225°F (107°C) with 2 racks set evenly spaced in the middle positions. Line 2 cookie sheets with parchment paper. Set aside. **2.** In the mixing bowl of the stand mixer fitted with the whisk attachment, beat egg whites and vanilla extract on medium-high (7–8) speed until foamy, 50–60 seconds. Add granulated sugar slowly in a steady stream. Scrape down the bowl and continue beating until the meringue is shiny and very soft peaks form, 30–40 seconds. **3.** Spoon the meringue onto the prepared cookie sheets in 1½- to 2-inch (4- to 5-centimeter) dollops. **4.** Bake until firm and lightly browned, about 2 hours. Remove and let cool completely. **5.** Place chocolate in a microwave-safe bowl. Microwave on high in 10- to 20-second intervals, stirring until the chocolate is melted. **6.** Dip the cookies in the melted chocolate so one half is coated and sprinkle with chopped macadamia nuts. Place the cookies on a cookie sheet. Let stand until set.

PRO TIP

Before making the meringue, clean the mixing bowl with half a lemon; this eliminates any residual fat and adds acid for a sturdier meringue.



Key Lime Bars

Makes about 24 bars

This tropical dessert is a summer treat with just the right balance of tart and sweet.

INGREDIENTS

CRUST

- ¾ cup (170 grams) unsalted butter, softened
- ⅔ cup (133 grams) granulated sugar
- 2 teaspoons (4 grams) packed grated lime zest
- ¼ teaspoon (1 gram) salt
- 2¾ cups (344 grams) all-purpose flour

FILLING

- 6 large eggs (300 grams)
 - 1¾ cups (350 grams) granulated sugar
 - ¾ cup (180 milliliters) Key lime juice
 - 1½ teaspoons (3 grams) grated lime zest
 - ⅓ cup (42 grams) all-purpose flour
 - ½ teaspoon (2.5 grams) baking powder
- Confectioners' sugar, for sprinkling

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Grease a 13-by-9-inch (33-by-23-centimeter) baking pan. Set aside. **2.** Make the crust: In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter, granulated sugar, zest, and salt on medium (5–6) speed until blended, about 1 minute. Reduce the mixer speed to low (1–2), scraping down the bowl as needed. Gradually add flour until crumbs form, about 1 minute. Press the flour mixture firmly into the bottom of the prepared baking pan. **3.** Bake until the edges are golden brown, 18–20 minutes. **4.** Make the filling: Clean and dry the mixing bowl. In the mixing bowl of the stand mixer fitted with the whisk attachment, beat eggs, granulated sugar, Key lime juice, and zest on low speed (1–2) until just blended, about 2 minutes. **5.** In a small bowl, whisk together flour and baking powder. Gradually beat the flour mixture into the egg mixture until smooth. Immediately pour the mixture over the hot crust. **6.** Bake until the mixture is set, 20–22 minutes. (The filling may crack during baking or cooling.) **7.** Let cool completely in the pan on a wire rack. Sprinkle with confectioners' sugar and cut into squares.

PRO TIP

If you are unable to find Key limes, substitute equal parts lemon and lime juice.



Almond Biscotti

Makes 32 cookies

Crispy biscotti is the perfect pairing for your morning cup of coffee. Try all three variations—almond, pecan, and chocolate cherry.

INGREDIENTS

- ¾ cup (170 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 3 large eggs (150 grams)
- 1 tablespoon (13 milliliters) almond extract
- 3 cups (375 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- ¼ teaspoon (1 gram) salt
- 1 cup (113 grams) chopped almonds

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Line 2 cookie sheets with parchment paper. Set aside. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter and granulated sugar on medium-high (7–8) speed until light and fluffy, 2–3 minutes. Scrape down the bowl. Add eggs, one at a time, and almond extract; beat until blended. **3.** In a medium bowl, whisk together flour, baking powder, and salt until blended. Reduce the mixer speed to low (1–2), scraping down the bowl as needed. Add the flour mixture, ½ cup (60 grams) at a time, until blended. Using the pulse setting, add almonds until blended. (The dough should be stiff.) **4.** Divide the dough in half. Place both halves on one of the prepared cookie sheets; shape each into a 3-by-12-inch (8-by-30-centimeter) log. **5.** Bake until a toothpick inserted in the center comes out clean, 23–25 minutes. Let the baked logs cool on the cookie sheet on a wire rack, about 10 minutes. Carefully slide the parchment paper with the baked logs onto a cutting board. **6.** Using a serrated knife, slice each log on a diagonal into ¾-inch-thick (2-centimeter-thick) slices. **7.** Place all the slices on the other prepared cookie sheet. Bake for 10 minutes. Turn the slices over, and bake until crisp and dry, about 10 minutes. **8.** Let cool completely on the cookie sheet on a wire rack.

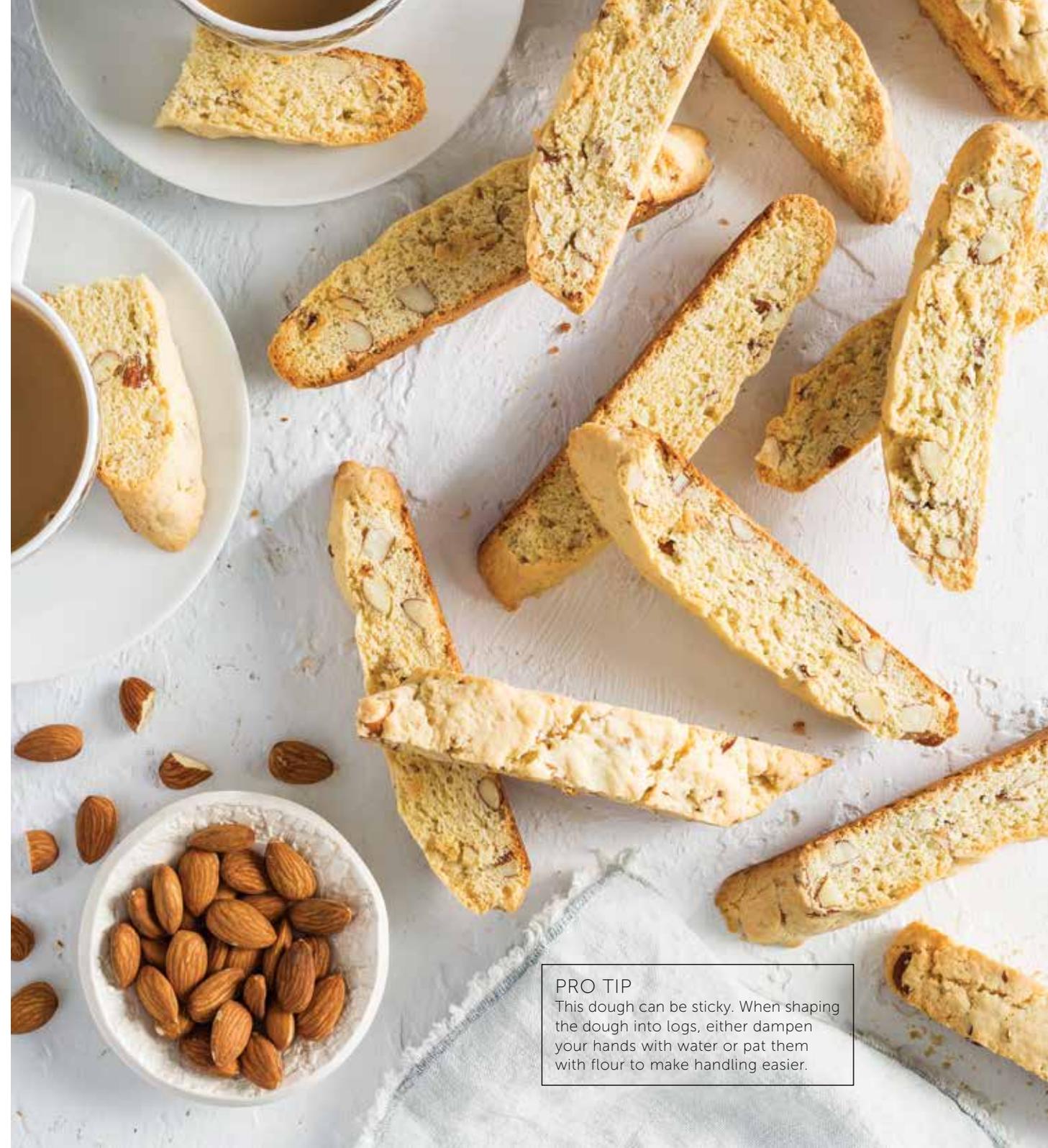
VARIATIONS:

PECAN BISCOTTI

Follow step 1. In step 2, substitute 1 tablespoon (13 milliliters) vanilla extract for almond extract. In step 3, substitute 1 cup (113 grams) chopped pecans for almonds. Continue as directed.

CHOCOLATE CHERRY BISCOTTI

Follow step 1. In step 2, instead of beating butter and granulated sugar, melt ¼ cup (57 grams) butter with 1 cup (170 grams) chopped semisweet chocolate. Let cool for 10 minutes. In the mixing bowl of the stand mixer, beat the chocolate mixture, eggs, and 1 teaspoon (4 milliliters) vanilla extract. Beat on medium (5–6) speed until blended. Follow step 3, adding 1/3 cup (25 grams) natural unsweetened baking cocoa with the flour. Omit the nuts. After the flour mixture has been blended, use the pulse setting to blend in 5 ounces (150 grams) chopped dried cherries. Continue as directed. In step 5, bake the logs for 24–26 minutes. Let cool for 20 minutes before slicing. Continue as directed. In step 7, bake each side for 11–13 minutes. Continue as directed.



PRO TIP

This dough can be sticky. When shaping the dough into logs, either dampen your hands with water or pat them with flour to make handling easier.

Pastries

While some prefer to mix pie doughs by hand, there are many advantages to using a stand mixer. When making pastry dough, it is crucial to use cold butter cut into small cubes. As it melts, the butter releases steam to form air pockets which help to create flaky piecrusts and finished pastries. A stand mixer is preferable to a food processor when making pastry dough. It ensures the dough stays cold and prevents butter from being over-processed, ensuring ample flakiness.

When creating the flour and butter mixture, be careful not to overmix and cream the butter with the flour. Liquids should be added in a slow drizzle while the mixer is running, stopping just as the dough begins to form.



Basic Single Piecrust

Makes 1 single piecrust

This piecrust recipe is a great base for nearly any pie. Use your favorite filling or try the decadent Meringue-Topped Coconut Cream Pie on page 46.

INGREDIENTS

- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (3 grams) salt
- ½ cup (113 grams) cold unsalted butter, cut in ½-inch pieces
- 2–3 tablespoons (30–45 milliliters) ice water

PREPARATION METHOD

1. In the mixing bowl of the stand mixer fitted with the flat beater attachment, mix flour and salt on low (1–2) speed, about 45 seconds. Add butter pieces, beating on low (1–2) speed just until a few coarse crumbs form, about 30–45 seconds. Slowly pulse in 2–3 tablespoons (30–45 milliliters) water, 1 tablespoon (15 milliliters) at a time, until the mixture begins to come together. Turn out onto a lightly floured surface and knead a few times to smooth the dough. Flatten into a disk, wrap with plastic wrap, and chill for at least 30 minutes in the refrigerator. **2.** After chilling, let the piecrust stand at room temperature for 15 minutes before rolling. On a floured surface, roll the dough into a 13-inch (32-centimeter) circle and place in a 9-inch (23-centimeter) pie pan. Pat the dough into the bottom and up the sides, leaving a 1-inch (3-centimeter) overhang. If necessary, trim the edges to make even. Roll the edge of the dough under and press down around the edge of the pie pan to flute. Using a fork, prick the bottom and sides of the dough. Chill for 30 minutes in the refrigerator. **3.** Preheat the oven to 425°F (232°C) with a rack set in the bottom third of the oven. **4.** To blind bake: Place a pie guard or heavy duty aluminum foil around the edge of the crust. Loosely place a 12-inch (30-centimeter) sheet of aluminum foil over the bottom of the piecrust, leaving the foil around the sides of the pie loose. Add pie weights or dry beans to the bottom of the foil. Bake until the crust just begins to gain color, 12–15 minutes. To fully bake the crust: Follow the directions to blind bake. After removing the foil and pie weights, return the crust to the oven and bake until the crust is golden brown, 12–15 minutes more.

PRO TIP

The piecrust can be made up to three days ahead. Wrap the disk, or cover the shaped crust in the pie pan with plastic wrap and refrigerate until ready to use. Let the dough disk stand at room temperature for 15 minutes before rolling. For double-crust pies, double the recipe. Split the dough into two disks before storing.

Bacon and Cheese Quiche

Makes 1 quiche

The distinct flavors of Jarlsberg cheese, bacon, shallot, and white pepper combine in this quiche to create a meal that can be enjoyed any time of day.

INGREDIENTS

CRUST

- 1 recipe Basic Single Piecrust

FILLING

- 4 large eggs (200 grams)
- 1¾ cups (420 milliliters) heavy cream
- 3 cups (300 grams) shredded Jarlsberg cheese

- ½ pound (225 grams) regular bacon, cooked and chopped
- 1 small shallot (25 grams), minced
- ½ teaspoon (3 grams) salt
- ¼ teaspoon (1 gram) granulated sugar
- ¼ teaspoon ground white pepper
- ⅛ teaspoon paprika

PREPARATION METHOD

1. Make the crust and blind bake: Follow the instructions for rolling, chilling, and blind baking the piecrust. Set aside. **2.** Preheat the oven to 375°F (190°C) with a rack set in the middle position. **3.** Make the filling: In the mixing bowl of the stand mixer fitted with the whisk attachment, beat eggs and heavy cream on low (1–2) speed until well blended, about 1 minute. Scrape down the bowl. Add cheese, bacon, shallot, salt, granulated sugar, ground white pepper, and paprika, and pulse until blended. **4.** Pour the mixture into the prepared piecrust. Place a pie guard around the edge of the crust. **5.** Bake until the center of quiche is puffy and crust is golden brown, 55–60 minutes.

PRO TIP

If the center of the quiche is getting too dark, place a sheet of aluminum foil over the center during baking to prevent overbrowning.



Meringue-Topped Coconut Cream Pie

Makes 1 pie

Freshly baked piecrust elevates this creamy classic piled high with meringue and nostalgia.

INGREDIENTS

CRUST

– 1 recipe Basic Single Piecrust (page 44)

FILLING

– ½ cup (100 grams) granulated sugar

– 2 large eggs (100 grams)

– 2 large egg yolks (37 grams)

– 2 tablespoons (16 grams) cornstarch

– 1½ cups (360 milliliters) whole milk

– 1 cup (240 milliliters) plus 2 tablespoons (30 milliliters)
cream of coconut

– 2 cups (168 grams) coconut (toasted, if desired)

– ½ teaspoon (2 milliliters) vanilla extract

– ¼ teaspoon (1 milliliter) coconut extract

MERINGUE

– 1 tablespoon (8 grams) cornstarch

– ⅓ cup (80 milliliters) cold water

– 4 large egg whites (120 grams), room
temperature

– ¾ teaspoon (3 grams) cream of tartar

– ½ cup (100 grams) granulated sugar

PREPARATION METHOD

1. Make the crust and fully bake: Follow the instructions for rolling, chilling, and fully baking the piecrust (see page 44). Set aside. **2.** Make the filling: In the mixing bowl of the stand mixer fitted with the whisk attachment, beat granulated sugar, eggs, egg yolks, and cornstarch on low (1–2) speed until well blended and the cornstarch is dissolved, about 1 minute. In a large saucepan on medium heat, heat milk and cream of coconut until hot, about 195°F (90°C). With the stand mixer running on medium (5–6) speed, gradually beat the milk mixture into the egg mixture until well blended, about 1 minute. Immediately pour the mixture back into the saucepan. Cook, stirring constantly, over medium heat until the mixture comes to a boil, and then boil for 1 minute. Stir in coconut, vanilla extract, and coconut extract. Pour into a large bowl and press plastic wrap on the surface of the filling. Set aside. **3.** Make the meringue: In a small microwave-safe bowl, mix cornstarch and ⅓ cup (80 milliliters) water until smooth. Microwave on high for 30 seconds and stir. Microwave in 10-second intervals until the mixture comes to a boil; let cool slightly. Clean the stand mixer bowl and whisk attachment thoroughly and dry. With the stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar on medium (5–6) speed until very foamy, 1–2 minutes. Increase the speed to medium-high (7–8) and add granulated sugar slowly in a steady stream. Scrape down the bowl and continue beating until soft peaks form. Gradually add the cornstarch mixture and beat until combined. **4.** Preheat the oven to 350°F (180°C) with a rack set in the middle position. **5.** To assemble, pour the filling into the prepared piecrust. Spread the meringue over the filling. **6.** Bake until the meringue is toasted, 10–15 minutes. Let cool on a wire rack for 1 hour, and then refrigerate for at least 4 hours to cool before serving.

PRO TIP

To prevent the meringue from weeping and sliding, it's best to add the meringue while the filling is still hot. Do not make the filling or meringue ahead.



Four-Berry Crumble

Makes 1 pie

Use fresh seasonal berries in this delectable and crunchy pie that is guaranteed to have you reminiscing of summers past.

INGREDIENTS

CRUST

– 1 recipe Basic Single Piecrust (see page 44)

CRUMB TOPPING

– ½ cup plus 2 tablespoons (141 grams) cold unsalted butter
 – ½ cup (100 grams) granulated sugar
 – ½ cup (110 grams) packed light brown sugar
 – 1¼ (156 grams) cups all-purpose flour
 – ½ cup plus 2 tablespoons (55 grams) old-fashioned oats

FILLING

– 2½ cups (425 grams) hulled and halved strawberries
 – 1½ cups (255 grams) blackberries
 – 1½ cups (255 grams) blueberries
 – 1½ cups (195 grams) raspberries
 – ½ cup (100 grams) granulated sugar
 – 3 tablespoons (42 grams) packed light brown sugar
 – 2 teaspoons (10 milliliters) lemon juice
 – 1 teaspoon (1 gram) grated lemon zest
 – ⅓ cup (42 grams) all-purpose flour

PREPARATION METHOD

1. Make the crust and blind bake: Follow the instructions for rolling, chilling, and blind baking the piecrust (see page 44). Set aside. **2.** Make the topping: In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat butter and sugars on medium-low (3–4) speed until well blended, about 2 minutes. Scrape down the bowl. Add flour and beat on low (1–2) speed until coarse crumbs start to form. Add oats and pulse until blended. Set aside. **3.** Make the filling: In a large bowl, stir together strawberries, blackberries, blueberries, raspberries, sugars, lemon juice, and lemon zest. Add flour and toss until the berries are coated. **4.** Preheat the oven to 375°F (190°C) with a rack set in the middle position. **5.** To assemble, pour the berry mixture into the prepared piecrust and cover with the crumb topping. Place a pie guard over the edge of the crust. Bake until the pie filling is bubbling in several spots at the edge of the crust, 55–60 minutes. Let cool on a wire rack for 1 hour or until ready to serve.

PRO TIP

Use cold butter in the crumb topping so the flour and oats adhere to the butter and remain atop of the pie while baking to create the quintessential crumb layer. If the butter is too soft, the topping will sink into your pie.



Gougères

Makes 34 gougères

French in origin, gougères are airy pockets of pastry with a delightfully salty and cheesy bite. They are well suited as appetizers or a dinner side, but be careful, it's nearly impossible to eat just one.

INGREDIENTS

- ½ cup (120 milliliters) water
- ½ cup (120 milliliters) whole milk
- ½ cup (113 grams) unsalted butter, cut into ½-inch pieces
- ½ teaspoon (3 grams) salt
- 1 cup (125 grams) all-purpose flour
- 5 large eggs (250 grams)
- 6 ounces (175 grams) Gruyère, finely shredded and divided
- ¼ teaspoon freshly grated nutmeg

PREPARATION METHOD

1. Preheat the oven to 375°F (190°C) with a rack set in the middle position. Line 2 cookie sheets with parchment paper. Set aside. **2.** In a medium saucepan over high heat, bring ½ cup (120 milliliters) water, milk, butter, and salt to a rapid boil. Reduce the heat to medium-low. Add flour and, using a wooden spoon, stir vigorously until the dough comes together and is smooth. Stirring constantly, cook until a thin film develops in the bottom of the pan, about 1 minute. Remove the pan from the heat. **3.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, add the dough and beat on medium (5–6) speed for 1 minute to cool. Reduce the speed to medium-low (3–4) and add eggs one at a time, incorporating each before the next addition, about 4 minutes. Reserve ⅓ cup (30 grams) Gruyère for topping; add remaining Gruyère and nutmeg to dough. Pulse until blended. **4.** Using a ¾-ounce (#40) scoop, place the dough 2 inches (5 centimeters) apart on the prepared cookie sheets. Top with remaining Gruyère. **5.** Bake one sheet of the gougères until dark golden brown, 25–30 minutes. Turn off the oven and leave the cookie sheet of gougères in the oven for 8 minutes to release the remaining moisture. (Do not open oven.) Remove the gougères and let cool for 10 minutes. Repeat the baking and cooling for the second cookie sheet of gougères.

PRO TIP

Sharp white Cheddar cheese can be substituted for the Gruyère, if desired.



Beignets

Makes 12 beignets

Bring a little New Orleans flair to your kitchen with these sweet, homemade beignets. Dusted in confectioners' sugar, this decadent treat is typically served at breakfast or as dessert.

INGREDIENTS

- ½ cup (120 milliliters) warm water (105–110°F [40–43°C])
- ¼ cup (50 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) active dry yeast
- ½ cup (120 milliliters) boiling water
- ½ cup (120 milliliters) evaporated milk
- 2 tablespoons (28 grams) unsalted butter, melted
- ½ teaspoon (3 grams) salt
- 1 large egg (50 grams)
- 4 cups (508 grams) bread flour, plus additional for rolling
- 4 cups (896 milliliters) vegetable oil, plus additional for oiling bowl
- Confectioners' sugar, for dusting

PREPARATION METHOD

1. In a small bowl, whisk together ½ cup (120 milliliters) warm water, 1 teaspoon granulated sugar, and yeast. Let stand until foamy, about 5 minutes. Set aside. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat ½ cup (120 milliliters) boiling water, evaporated milk, butter, salt, and remaining ¼ cup granulated sugar on medium-low (3–4) speed until blended. Beat in egg and the yeast mixture until combined. Reduce the speed to low (1–2); gradually add flour and beat until blended. **3.** Remove the flat beater attachment and replace with the dough hook attachment. Slowly increase the speed to medium-high (7–8) and knead until the dough is smooth, about 2 minutes. (The dough will be sticky.) **4.** Place the dough in a lightly oiled bowl and cover with plastic wrap. Refrigerate overnight. **5.** Transfer the dough to a floured surface. Flour the dough and roll to ¼-inch (6-millimeter) thickness. Cover with a damp kitchen towel and let the dough rest for 30 minutes. **6.** Place a wire rack over a baking sheet and set aside. In a 3-quart saucepan over medium-low heat, add oil and heat to 350°F (180°C). Adjust the heat as necessary to maintain the temperature. **7.** Using a floured knife, cut the dough into 3-inch (8-centimeter) squares. **8.** Carefully drop the dough squares, 3 at a time, into the hot oil. Turn the beignets every 30–40 seconds until golden brown. Using a slotted spoon, carefully move the beignets to a cooling rack and dust with confectioners' sugar. Serve while hot.

PRO TIP

Use a floured pizza cutter to easily cut beignets in straight lines.



Chocolate Éclairs

Makes 15 éclairs

The pastry layers, cream filling, and chocolate glaze make these confections delectable. The base Pâte à Choux dough can be used to make a variety of other pastries, like profiteroles, croquembouches, and chouquettes.

INGREDIENTS

PÂTE À CHOUX

- 1 cup (240 milliliters) water
- ½ cup (113 grams) unsalted butter, cut into ½-inch pieces
- 1 tablespoon (12 grams) granulated sugar
- ¼ teaspoon (1 gram) salt
- 1 cup (125 grams) all-purpose flour
- 5 large eggs (250 grams)

CRÈME PÂTISSIÈRE

- 6 large egg yolks (112 grams)
- ½ cup (100 grams) granulated sugar

- 3 tablespoons (24 grams) all-purpose flour
- 3 tablespoons (24 grams) cornstarch
- ¼ teaspoon (1 gram) salt
- 2½ cups (600 milliliters) whole milk
- Seeds from 1 vanilla bean pod

CHOCOLATE GLAZE

- ½ cup (120 milliliters) heavy cream
- 4 ounces (115 grams) bittersweet chocolate, chopped
- 4 tablespoons (56 grams) unsalted butter
- 1 tablespoon (21 grams) corn syrup

PREPARATION METHOD

1. Preheat the oven to 375°F (190°C) with a rack set in the middle position. Line a cookie sheet with parchment paper.

2. Make the pâte à choux: In a medium saucepan over high heat, bring 1 cup (240 milliliters) water, butter, granulated sugar, and salt to a rapid boil. Lower the heat to medium-low and add flour all at once. Using a wooden spoon, stir vigorously until the dough comes together and is smooth, 2–3 minutes. The dough is ready when it pulls away from the sides of the pan to form a ball, the surface looks shiny and glossy, and it's thick enough for a spoon to stand upright in the middle. (A thin film on the bottom of the pan is normal.) Remove the pan from the heat.

3. In the mixing bowl of the stand mixer fitted with the flat beater attachment, add the dough and beat on medium (5–6) speed for 1 minute to cool. Reduce the speed to medium-low (3–4), and add eggs one at a time, incorporating each before the next addition, about 4 minutes.

4. Using a pastry bag fitted with a large (size 1A) round tip, pipe the dough into 1-by-4-inch (3-by-10-centimeter) lines about 2 inches (5 centimeters) apart on the prepared baking sheet.

5. Bake until dark golden brown, 25–30 minutes. Turn off the oven and leave the cookie sheet of éclair shells in the oven for 10 minutes to release the remaining moisture. (Do not open the oven.) Remove and let cool for 10 minutes.

6. Make the crème pâtissière: In a small bowl, combine egg yolks, granulated sugar, flour, cornstarch, and salt. Set aside. In a medium saucepan over medium heat, cook milk and vanilla bean seeds until the mixture begins to foam. Slowly pour half of the hot milk mixture into the egg mixture and whisk vigorously until blended. Pour the egg and milk mixture back into the remaining half of the hot milk mixture. Whisking constantly, bring the mixture to a simmer and cook until thickened. Pour the mixture into a small bowl and press plastic wrap onto the surface of the mixture.

7. Make the



chocolate glaze: In a small saucepan over medium heat, add heavy cream and chocolate. Heat until the chocolate is melted. Remove pan from the heat and stir in butter, one tablespoon at a time, until blended. Add corn syrup and stir until blended.

8. To assemble, use a skewer to make a hole in each end of the éclair shells. Using a pastry bag fitted with a filling tip (size 230), pipe the crème pâtissière into one end of the shells. Then fill the opposite end until the crème starts to push out of the first end. Place the filled shells on a wire rack with parchment paper underneath. Spoon the chocolate glaze over the top of each shell. Let stand until the chocolate has set. Chill until ready to serve.

PRO TIP

For uniform éclairs, create a guide by using a ruler to draw evenly spaced 4-inch-long (10-centimeter-long) lines on a piece of parchment. Place another piece of parchment on top of the marked one and pipe along the lines. For the second sheet pan, simply slide the marked parchment out from underneath and flip it over to line the second sheet pan before piping.

Orange Liqueur Soufflés

Makes 6 soufflés

These delicate Orange Liqueur Soufflés pair brightness of the orange citrus and airiness of the soufflés for a wonderful finishing touch to a large meal.

INGREDIENTS

- ½ cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, plus more for dusting, divided
- 5 large eggs (250 grams), room temperature and separated
- 1½ tablespoons (22.5 milliliters) orange liqueur
- 1 tablespoon (8 grams) all-purpose flour
- 2 teaspoons (4 grams) grated orange zest
- ½ teaspoon (2 milliliters) vanilla extract
- Confectioners' sugar, for garnish

PREPARATION METHOD

1. Preheat the oven to 400°F (200°C) with a rack set in the lowest position. Butter the bottom and sides of 6 (8-ounce) ramekins; lightly dust with granulated sugar. Place on a baking sheet and set aside. **2.** In a medium bowl, add egg yolks, ½ cup (100 grams) granulated sugar, orange liqueur, flour, orange zest, and vanilla extract. Using a whisk, beat until creamy, about 1 minute. Set aside. **3.** In the bowl of the stand mixer fitted with the whisk attachment, add egg whites and beat on medium-high (7–8) speed for 1 minute. Add remaining 2 tablespoons (24 grams) granulated sugar in a steady stream, beating until the mixture is glossy and stiff peaks have formed, 1–2 minutes. Remove the bowl and whisk attachment from the stand mixer. Pour the egg yolk mixture into the mixing bowl and, using a spatula, fold the yolk mixture into the egg white mixture. Divide the batter between the prepared ramekins. **4.** Bake until the soufflé tops are above the edge of the ramekins and golden brown, 10–12 minutes. Dust with confectioners' sugar, if desired. Serve immediately.

PRO TIP

Room temperature egg whites will give you more volume. Eggs will take 20 to 30 minutes to get to room temperature. If you're short on time, you can also place them in a bowl of warm water.



Quick Breads

Quick breads, like muffins, scones, and coffee cakes, are different from traditional breads in that they do not require yeast. Without having to wait for yeast to activate and doughs to rise, these breads can be made more quickly when you do not have extra time to spend in the kitchen.

The recipes in this chapter use the flat beater attachment on the stand mixer instead of the dough hook, which is typically used for breads that require yeast.



Strawberries and Cream Loaf

Makes 1 loaf

This sweet loaf filled with strawberries is made all the better with a cream cheese layer running through the middle.

INGREDIENTS

FILLING

- 8 ounces (225 grams) cream cheese, softened
- ¼ cup (50 grams) granulated sugar
- 1 large egg (50 grams)

- 1 teaspoon (6 grams) salt
- ½ teaspoon (2.5 grams) baking soda
- 2 large eggs (100 grams)
- ½ cup (120 grams) sour cream
- ½ cup (112 milliliters) vegetable oil
- 1 teaspoon (4 milliliters) vanilla extract
- 1½ cups (220 grams) coarsely chopped strawberries

BATTER

- 2½ cups (313 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar
- 1½ teaspoons (7.5 grams) baking powder

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Spray a 9-by-5-by-3-inch (23-by-13-by-8-centimeter) loaf pan with cooking spray. Set aside. **2.** Make the filling: In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat cream cheese on medium (5–6) speed until smooth. Scraping down the bowl as needed, add granulated sugar and egg. Reduce the speed to medium-low (3–4) and continue beating until well blended. Transfer the filling to a small bowl. Set aside. **3.** Make the batter: In another small bowl, combine flour, granulated sugar, baking powder, salt, and baking soda. Set aside. In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat eggs, sour cream, vegetable oil, and vanilla extract on medium-low (3–4) speed until blended. Reduce the speed to low (1–2). Add the flour mixture and beat just until the ingredients come together. Remove the mixing bowl from the mixer and, using a spatula, fold in strawberries. **4.** Spoon about half of the strawberry batter into the prepared loaf pan. Spread the filling over the batter. Carefully spoon tablespoons of the remaining batter over the filling and spread to make a smooth layer. **5.** Bake for 40 minutes. Loosely tent with foil; bake until the loaf is browned and a cake tester comes out clean, 30–35 minutes more. **6.** Let the loaf cool in the pan on a wire rack for 10 minutes. Remove the loaf from the pan and let cool completely. Refrigerate leftovers.

PRO TIP

Line the pan with parchment paper to easily remove the loaf. Allow parchment to extend beyond the pan's edges, grasp, and lift out.



Blueberry Lemon Scones

Makes 6 scones

These summertime scones have just the right balance of sweet and sour. For a holiday scone, try the Orange Cranberry variation. And of course, our Chocolate Chip Scones are ideal for any season.

INGREDIENTS

- 2 cups (250 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- 3 tablespoons (18 grams) grated lemon zest
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (3 grams) salt
- 6 tablespoons (84 grams) cold unsalted butter, cut into small cubes
- ¾ cup (180 milliliters) plus 1 tablespoon (15 milliliters) cold heavy cream, divided
- 1 large egg (50 grams), room temperature
- 2 teaspoons (8 milliliters) vanilla extract
- 1 cup (170 grams) blueberries, divided
- 2 tablespoons (24 grams) coarse sugar (optional)

PREPARATION METHOD

1. Preheat the oven to 400°F (200°C) with a rack set in the middle position. Line a cookie sheet with parchment paper. Set aside. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat flour, granulated sugar, lemon zest, baking powder, and salt on low (1–2) speed until blended. Add butter and continue beating until coarse crumbs are formed. **3.** In a small bowl, whisk together ¾ cup (180 milliliters) cream, egg, and vanilla extract. Add to the flour mixture and continue beating until the dough starts to come together. **4.** Turn the dough out onto a lightly floured surface and pat into a 6-by-8-inch (15-by-20-centimeter) rectangle. Evenly top one half of the dough with ½ cup (85 grams) blueberries; fold the dough in half to cover blueberries. Pat again to a 6-by-8-inch (15-by-20-centimeter) rectangle, top one half of the dough with remaining ½ cup (85 grams) blueberries, and fold in half to cover the blueberries. Seal the edges to enclose the berries and gently pat the dough into a 6-inch (15-centimeter) disk. Cut the dough into 6 wedges. Place the wedges on the prepared cookie sheet. **5.** Brush the top of the scones with remaining 1 tablespoon (15 milliliters) heavy cream and sprinkle with coarse sugar (if using). **6.** Bake until golden brown, 20–24 minutes.

VARIATIONS:

ORANGE CRANBERRY SCONES

Follow step 1. In step 2, substitute 1½ tablespoons (9 grams) grated orange zest for the lemon zest and add 1 cup (128 grams) dried cranberries after mixing in butter. Omit blueberries in step 4. Continue as directed.

CHOCOLATE CHIP SCONES

Follow step 1. In step 2, omit lemon zest, reduce granulated sugar to 2 tablespoons (24 grams), and add 2 tablespoons (28 grams) packed brown sugar. Add 1 cup (170 grams) semisweet chocolate chips after mixing in butter. Omit blueberries in step 4. Continue as directed.

PRO TIP

Try not to overwork the batter. This keeps the butter cool and creates a better rise for the scones in the oven.



Banana Caramel Nut Muffins

Makes 12 muffins

These hearty muffins packed with oats, pecans, and bananas are a great start to any morning. The caramel drizzle makes these already delicious muffins even more desirable.

INGREDIENTS

MUFFINS

- 1½ cups (188 grams) all-purpose flour
- ½ cup (45 grams) old-fashioned oats
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (6 grams) ground cinnamon
- 1 teaspoon (5 grams) salt
- 2 ripe bananas (about 10 ounces [280 grams] with peels)
- ⅔ cup (147 grams) packed brown sugar
- ½ cup (113 grams) unsalted butter, melted

- 2 large eggs (100 grams)
- 1 teaspoon (4 milliliters) vanilla extract
- 1 cup (113 grams) chopped pecans

CARAMEL DRIZZLE

- ½ cup (100 grams) granulated sugar
- 3 tablespoons (45 milliliters) water
- 2 tablespoons (30 milliliters) heavy cream
- 2 tablespoons (28 grams) unsalted butter
- ¼ teaspoon sea salt

PREPARATION METHOD

1. Preheat the oven to 375°F (190°C) with a rack set in the middle position. Line a 12-cup muffin pan with desired liners or spray the cups with nonstick cooking spray. Set aside. **2.** Make the muffins: In a small bowl, stir together flour, oats, baking powder, cinnamon, and salt. Set aside. **3.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat bananas at medium-high (7–8) speed until mashed with some small pieces remaining, about 1 minute. Reduce the speed of the mixer to medium-low (3–4) and beat in brown sugar, butter, eggs, and vanilla extract until well blended, about 1 minute. Add the flour mixture and pulse until the flour is just combined. Divide the batter evenly between the muffin cups. Sprinkle about 1 tablespoon (7 grams) chopped pecans over the batter in each muffin cup. **4.** Bake until a cake tester comes out clean, 20–22 minutes. Cool in the muffin pan on a wire rack for 10 minutes. Remove from the pan and let cool completely on a wire rack. **5.** Make the caramel drizzle: In a small saucepan over medium-high heat, add granulated sugar and 3 tablespoons (45 milliliters) water, and swirl together. Without stirring, cook until the sauce is a caramel color and has thickened, 4–6 minutes. Watch carefully, as the sugar darkens quickly once it starts to caramelize. Remove from the heat, add cream, and whisk until blended. Add butter and sea salt, and whisk until blended. Using a spoon, immediately drizzle the caramel sauce over the cooled muffins. Let the muffins stand until the caramel has set.

PRO TIP

Place overripe bananas in the freezer to save for baking. Thaw them for use in this recipe.



Apple Streusel Coffee Cake

Makes 1 coffee cake, about 12 servings

Serve a crowd with this aromatic breakfast cake. The apple, pecans, and currants create an unforgettable treat. The crunchy streusel topping and confectioners' sugar glaze bring additional layers of texture.

INGREDIENTS

STREUSEL TOPPING

- ½ cup (63 grams) all-purpose flour
- ¼ cup (22 grams) old-fashioned oats
- ¼ cup (55 grams) packed light brown sugar
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon (1 gram) salt
- 4 tablespoons (56 grams) unsalted butter, room temperature, cut into small pieces

CAKE

- 1¾ cups (219 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1½ teaspoons (3 grams) ground cinnamon
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon (1 gram) salt

- 1 medium (140 grams) Granny Smith apple, peeled and diced
- ½ cup (57 grams) chopped pecans
- ½ cup (64 grams) dried currants
- ¾ cup (165 grams) packed light brown sugar
- ½ cup (100 grams) granulated sugar
- 8 tablespoons (112 grams) unsalted butter, softened
- 2 large eggs (100 grams)
- 2 teaspoons (8 milliliters) vanilla extract
- ½ cup (120 grams) sour cream

GLAZE (optional)

- 1 cup (120 grams) confectioners' sugar
- ½–1 tablespoon (7.5–15 milliliters) whole milk
- ¼ teaspoon ground cinnamon (optional)

PREPARATION METHOD

1. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Grease and flour a 9-inch (23-centimeter) round cake pan. Set aside. **2.** Make the streusel topping: In a medium bowl, stir together flour, oats, light brown sugar, cinnamon, and salt. Add butter and, using a pastry blender, fork, or your fingers, blend until the mixture resembles small peas. Set aside. **3.** Make the cake: In a large bowl, whisk flour, baking powder, ground cinnamon, baking soda, and salt until blended. Add apple, pecans, and currants, and mix until the ingredients are coated with the flour mixture. Set aside. **4.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat sugars, and butter on medium (5–6) speed until creamy. Add eggs and vanilla extract; beat until blended. Add sour cream and beat until blended. Reduce the speed to low (1–2). Slowly add the flour mixture. Pour the batter into the prepared cake pan and spread evenly. Sprinkle the streusel topping over the batter. **5.** Bake until a cake tester inserted into the center comes out clean and the top is browned, 50–60 minutes. Let cool in the pan on a wire rack for 10 minutes. **6.** Make the glaze (if desired): In a small bowl, whisk together confectioners' sugar, milk, and cinnamon (if using), if desired, until smooth. Drizzle over the cake.

PRO TIP

For clean edges and a better presentation, line the bottom of the pan with parchment paper.



Yeast Breads

When making yeast breads, avoid adding too much extra flour when working with the dough, as it can result in a dense, heavy texture. Using a stand mixer to knead wet or sticky dough prevents the need for excessive flour.

If your kitchen counter is too cool for proofing dough, place the dough in an unheated oven or microwave with a large saucepan of hot water to proof. To help gauge when your dough has doubled in size on the first rise, place the dough in an eight-cup glass measuring cup. Record the height before rising, then allow the dough to rise to twice its height.



Brioche à Tête

Makes 12 rolls

Adored around the world for its buttery, soft interior, this classic French bread can be prepared in traditional brioche molds or in a muffin pan.

INGREDIENTS

- 2¼ teaspoons (7 grams) active dry yeast
- ¼ cup (60 milliliters) warm milk (100–105°F [38–40°C])
- ¼ cup (60 milliliters) warm water (100–105°F [38–40°C])
- ¼ cup (50 grams) plus ½ teaspoon (2 grams) granulated sugar, divided
- 2¼ cups (281 grams) all-purpose flour
- ½ teaspoon (3 grams) salt
- 3 large eggs (150 grams), divided
- 8 tablespoons (112 grams) unsalted butter, softened
- 1 teaspoon (5 milliliters) water

PREPARATION METHOD

1. In a small bowl, stir together yeast, milk, ¼ cup (60 milliliters) warm water, and ½ teaspoon (2 grams) granulated sugar. Stirring occasionally, let stand until the yeast is dissolved and foamy, 6–8 minutes. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat the yeast mixture with flour and salt on low (1–2) speed until all the dry ingredients are mixed with the liquid to form large lumps. The mixture will look rough and shaggy. **3.** Remove the flat beater attachment and insert the dough hook. Scraping down the bowl as needed, add 2 eggs one at a time, beating on low (1–2) speed after each addition until a cohesive dough forms. Increase the speed to medium (5–6), add remaining ¼ cup (50 grams) granulated sugar, and beat until blended. **4.** Reduce the speed to low (1–2) and add the butter one tablespoon at a time. Make sure each addition of butter is well blended before adding another tablespoon, 5–6 minutes total. **5.** Increase the speed to medium-high (7–8) and beat until the dough pulls away from the sides of the bowl and climbs the dough hook, 5–6 minutes. During mixing, the dough will look very sticky. Resist adding more flour. At the end of the kneading time, the dough will look very smooth and silky. **6.** Grease a large mixing bowl and scrape the dough into the bowl. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place until tripled in size, about 1½ hours. Punch the dough down and reshape into a ball. Spray a sheet of plastic wrap with nonstick spray and cover the dough. Refrigerate the dough at least 4 hours or overnight. **7.** Butter 12 (3-inch [8-centimeter]) brioche molds or a 12-cup muffin pan. If using brioche molds, place on a baking sheet. **8.** Transfer the chilled dough to a floured cutting board. Cut the dough into 12 even pieces. Lightly flour the cutting board and roll each piece of dough into 2-inch (5-centimeter) balls. **9.** To shape the dough into brioche à tête, roll each dough ball into a log about 3½-inches (9-centimeters) long. About 1 inch (3 centimeters) from one end of the log, make a crosswise indentation with the side of your hand, making sure not to cut it all the way through. The cylinder will now look like a head, neck, and body. Using a sharp knife, cut a 1-inch (3-centimeter) slit lengthwise in the center of the body section of the cylinder. Using your fingers, open the slit and shape that end into a ring. Fold the cylinder at the neck, bringing the head section up through the opening in the ring. Place the brioche à tête rolls in the molds or muffin pan. Place in a warm, draft-free place to rise. Let the rolls rise until doubled in size, about 1 hour. **10.** Preheat



the oven to 450°F (230°C) with a rack set in the lowest position. Place a baking stone on the rack. Let heat for at least 30 minutes. When the rolls are ready to bake, reduce the temperature of the oven to 375°F (190°C). In a small bowl, whisk 1 teaspoon (5 milliliters) water and remaining egg. Brush the egg wash lightly over the top of each roll. **11.** Bake until golden brown and the temperature of the bread reaches 190–195°F (88–90°C), 18–20 minutes. Remove the rolls from the pan and let cool on a wire rack.

PRO TIP

The brioche dough can also be made into a loaf. Shape the dough into eight balls and place in a 4½-by-8½-inch (11-by-22-centimeter) loaf pan. Let rise for one hour. Bake at 375°F (190°C) for 25–30 minutes. Tent with aluminum foil if the bread starts to brown too quickly.

Chocolate Babka

Makes 1 loaf, about 8 servings

This dense, chocolate-filled bread with centuries-old Eastern European roots displays an intricate swirl and slices beautifully.

INGREDIENTS

DOUGH

- 2¾ cups (344 grams) all-purpose flour
- ¼ cup (67 grams) granulated sugar
- 1 teaspoon (6 grams) salt
- ⅔ cup (160 milliliters) warm water (100–110°F [38–43°C])
- 1½ teaspoons (4.5 grams) active dry yeast
- 1 large egg (50 grams)
- ⅓ cup (76 grams) unsalted butter, cubed and room temperature

- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (6 grams) espresso instant coffee
- 1 large egg (50 grams), beaten

CRUMB TOPPING

- 2 tablespoons (22 grams) semisweet chocolate chunks
- 2 teaspoons (10 grams) unsalted butter
- 3 tablespoons (24 grams) all-purpose flour
- 1 tablespoon (12 grams) granulated sugar

FILLING

- 1 cup (170 grams) dark chocolate chunks
- 2 tablespoons (28 grams) unsalted butter

- 1 large egg (50 grams), beaten
- 1 teaspoon (5 milliliters) water

PREPARATION METHOD

1. Make the dough: In a medium bowl, whisk together flour, granulated sugar, and salt. Set aside. In the mixing bowl of the stand mixer fitted with the dough hook attachment, add ⅔ cup (160 milliliters) water and yeast. Let stand until foamy, about 5 minutes. Add egg to the yeast mixture, and beat on low (1–2) speed until blended, about 1 minute. Gradually add the flour mixture. Increase the speed to medium-low (3–4). Scraping the bowl as needed, beat until the dough is blended, 1–2 minutes. Reduce the speed to low (1–2) and gradually add butter cubes to the dough, beat until the mixture is sticky, about 3 minutes. **2.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place for 1½–2 hours. **3.** Make the filling: In a small microwave-safe bowl, heat chocolate and butter on low power, stirring occasionally until the chocolate becomes slightly shiny and smooth. Add granulated sugar and espresso instant coffee; stir until well blended. The mixture will look grainy. **4.** Divide the dough in half and cover one dough half with plastic wrap. On a floured surface, roll one dough half into a 10-by-12-inch (25-by-30-centimeter) rectangle. Leaving a 1-inch (3-centimeter) border around the dough, spread half of the filling over the dough. Starting at one short end, roll the dough to form a log. Pinch the seam to seal. Repeat with the remaining dough and filling. Twist each log several turns. Twist the two logs together, pinch the ends together, and fold the ends under. Grease a 9-by-5-inch (23-by-13-centimeter) loaf pan with butter. Place the twisted dough into the prepared pan. Cover the pan with plastic wrap and let the dough rise in a warm,



draft-free place until the dough has risen at least 1 inch (3 centimeters) above the sides, about 1½ hours. **5.** Make the crumb topping: In a small microwave-safe bowl, heat semisweet chocolate and butter on low power until the chocolate is shiny and the butter is melted; stir until smooth. Stir in flour and granulated sugar until crumbs form. Set aside. **6.** Preheat the oven to 325°F (165°C) with a rack set in the middle position. In a small bowl, beat egg with 1 teaspoon (5 milliliters) water. Brush the top of the bread and sprinkle with the crumb topping mixture. Bake until an instant read thermometer inserted into the center of the bread reaches 190°F (88°C), 30–35 minutes. Let the bread cool on a wire rack for 10 minutes and remove from pan. Let the bread cool completely on the wire rack.

PRO TIP

Instead of greasing your loaf pan, line it with parchment paper, letting the ends extend over the sides of the pan for easy removal and cleanup.

Glazed Doughnuts

Makes 16–20 doughnuts

There are few things in life more indulgent than homemade glazed doughnuts. This recipe will become an instant favorite in your home.

INGREDIENTS

DOUGHNUTS

- 4½ teaspoons (14 grams) active dry yeast
- ¼ cup (60 milliliters) warm water (100–110°F [38–43°C])
- ½ cup (100 grams) granulated sugar
- ⅓ cup (76 grams) unsalted butter, softened
- 1½ cups (360 milliliters) lukewarm milk (90–100°F [32–43°C])
- 2 large eggs (100 grams)

- 1½ teaspoons (9 grams) salt
- 6 cups (750 grams) all-purpose flour, divided

GLAZE

- 5 cups (600 grams) confectioners' sugar
- ⅔ cup (160 milliliters) milk
- ¼ cup (85 grams) corn syrup
- ½ teaspoon (2 milliliters) vanilla extract
- Vegetable oil, for deep-frying

PREPARATION METHOD

1. Make the doughnuts: In a small bowl, sprinkle yeast over ¼ cup (60 milliliters) water and let stand until foamy, about 5 minutes. Set aside. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat granulated sugar and butter on medium-low (3–4) speed until creamy. Add the yeast mixture, milk, eggs, salt, and 2 cups (250 grams) flour. **3.** Remove the flat beater attachment and insert the dough hook. Reduce the speed to low (1–2) and beat in remaining 4 cups (500 grams) flour, ½ cup (63 grams) at a time, until the dough no longer sticks to the bowl, 2–4 minutes. Increase the speed to medium-low (3–4) and knead until the dough is smooth and elastic, about 5 minutes, adding additional flour if necessary. **4.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place to rise until doubled in size, 45–60 minutes. The dough is ready if an indentation remains when touched. **5.** Turn the dough out onto a floured surface, and gently roll out to ½-inch (1-centimeter) thickness. Cut with a floured 3½-inch (9-centimeter) doughnut cutter, rerolling the scraps. Cover the doughnuts loosely with a tea towel. Let the dough rise again until doubled in size, about 2 hours. **6.** Make the glaze: In a large bowl, whisk confectioners' sugar, milk, corn syrup, and vanilla extract until smooth. **7.** Heat oil in a deep fryer to 375°F (190°C). Slide doughnuts into the preheated oil two at a time. Fry each doughnut about 1 minute per side. Remove from the hot oil and drain on paper towel-lined wire racks. **8.** While still warm, dip the doughnuts into the glaze and set onto the wire racks to drain excess. Keep a cookie sheet or tray under the racks for easy cleanup. Repeat dipping to double-glaze the doughnuts.

VARIATION: AMARETTO GLAZED DOUGHNUTS

Follow steps 1–5. In step 6, add 2 tablespoons (30 milliliters) amaretto to the glaze mixture. Continue with the remaining steps.



PRO TIP

To check if your dough has risen adequately, use the tip of your finger to make an indentation in the dough. If the indentation bounces back halfway, it has proofed correctly.

Rosemary and Sun-Dried Tomato Focaccia

Makes about 18 servings

Rosemary and sun-dried tomatoes bring depth to this traditional focaccia. Serve with an entrée salad for dinner, or cut into large rectangles and halve to make savory sandwiches.

INGREDIENTS

- 4½ teaspoons (14 grams) active dry yeast
- ½ cup (120 milliliters) warm water (105–110°F [41–43°C])
- ¼ teaspoon (1 gram) granulated sugar
- 6¼ cups (794 grams) bread flour
- 2½ cups (600 milliliters) water, room temperature
- ½ cup (80 grams) julienned oil-packed sun-dried tomatoes
- 1 tablespoon (9 grams) kosher salt, plus more for sprinkling
- 2 tablespoons (28 milliliters) extra-virgin olive oil, plus more for oiling
- 1½ tablespoons (3 grams) chopped fresh rosemary
- 1 teaspoon (3 grams) Maldon or finishing salt

PREPARATION METHOD

1. In a small bowl, whisk together yeast, ½ cup (120 milliliters) warm water, and granulated sugar. Let stand until foamy, about 5 minutes. **2.** In the mixing bowl of the stand mixer fitted with the dough hook, add flour and 2½ cups (600 milliliters) room temperature water. Scraping down the bowl as needed, beat on low (1–2) speed until blended and the sides of the bowl are clean. **3.** With the mixer on low (1–2) speed, add the yeast mixture and beat until blended. Add sun-dried tomatoes and kosher salt. Gradually increase the speed to medium (5–6). Beat until the dough becomes a thick batter. **4.** Grease a large bowl and scrape the dough into the bowl. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place until doubled in size, about 30 minutes. **5.** Generously grease a 17¼-by-11½-by-1-inch (44-by-29-by-3-centimeter) baking pan. Punch down the dough, oil your hands, and pat the dough into the prepared pan. To make the dough more even, fold the dough back to the center of the pan in thirds. Turn the dough sideways in the pan and pat it out to cover the pan again. Sprinkle the dough with rosemary and kosher salt. **6.** Cover the pan with oiled plastic wrap and place in a warm, draft-free place until the dough doubles in size, about 1 hour. **7.** Preheat the oven to 450°F (230°C) with a rack set in the lowest position. Using well-oiled fingertips, press the dough firmly to make dimples all over the dough. Drizzle the top of the dough with 2 tablespoons (28 milliliters) olive oil and sprinkle with finishing salt. **8.** Bake until golden brown, 20–25 minutes. Let cool in the pan on a cooling rack for 5 minutes. Using a spatula, remove the bread from the pan to a cutting board. Serve warm, if desired.

PRO TIP

For added flavor, add chopped Kalamata olives or roasted garlic cloves in step 3.



Dinner Rolls

Makes 18 rolls

Make any occasion special with these soft, homemade Dinner Rolls. Top with poppy or sesame seeds for additional flavor and texture.

INGREDIENTS

- 4 cups (500 grams) all-purpose flour, divided
- 1 cup (240 milliliters) warm milk (100–110°F [38–43°C]), divided
- ¼ cup (60 milliliters) plus 1 tablespoon (15 milliliters) water, divided
- ¼ cup (50 grams) granulated sugar
- ¼ cup (57 grams) unsalted butter, melted
- 1 large egg (50 grams), slightly beaten
- 2 tablespoons (16 grams) dry milk powder
- 2 teaspoons (6 grams) instant yeast
- 1 teaspoon (3 grams) kosher salt
- 1 large egg (50 grams)
- Poppy seeds or sesame seeds, for topping

PREPARATION METHOD

- 1.** In a small saucepan, stir together 3 tablespoons (24 grams) flour, ¼ cup (60 milliliters) milk, and ¼ cup (60 milliliters) water with a wire whisk until smooth. Cook over medium heat, stirring constantly until the mixture is thick and lump free, about 5–6 minutes. Remove from the heat; let cool to 120–130°F (49–54°C), about 10 minutes.
- 2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat the thickened flour mixture with sugar, butter, beaten egg, dry milk, yeast, salt, remaining flour, and remaining ¾ cup (180 milliliters) milk on medium-low speed (3–4) until well blended. Place plastic wrap on the surface of the dough and let stand for 20 minutes.
- 3.** Remove the flat beater attachment and insert the dough hook. Beat on medium-low speed (3–4) until the dough is smooth and slightly sticky, 2–3 minutes. Form the dough into a ball. **4.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with greased plastic wrap and let the dough rise in a warm, draft-free place for 1½ hours. **5.** Line a 13-by-9-by-2-inch (33-by-23-by-5-centimeter) baking pan with parchment paper. Cut the dough in half; divide each half into 9 pieces and shape into balls. Place in the prepared baking pan. Let the dough rise in a warm, draft-free place until almost doubled in size, about 45 minutes. **6.** Preheat the oven to 375°F (190°C). In a small bowl, whisk egg with remaining 1 tablespoon (15 milliliters) water until well blended. Brush the egg wash over the tops of the rolls. Sprinkle with desired toppings. **7.** Bake until the rolls are golden brown, 15–20 minutes, or until the internal temperature reaches 188°F (87°C). Let cool on a wire rack. Use the parchment paper to lift the rolls from the pan.

PRO TIP

As an alternative to seeds, try topping these rolls with shredded sharp Cheddar and sliced Parmesan, or shredded Gruyère and chopped green onion.



Cinnamon Raisin Rolls

Makes 12 rolls

Brighten the day at your breakfast meeting with these decadent Cinnamon Raisin Rolls with cream cheese icing.

INGREDIENTS

DOUGH

- 4 cups (500 grams) all-purpose flour, divided
- $\frac{3}{4}$ cup (180 milliliters) warm milk (100–115°F [38–46°C]), divided
- 5 tablespoons (75 milliliters) water
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{4}$ cup (32 grams) nonfat dry milk
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted
- 2 large eggs (100 grams), slightly beaten
- 2½ teaspoons (7.5 grams) instant yeast
- 1 teaspoon (3 grams) kosher salt

FILLING

- $\frac{3}{4}$ cup (165 grams) packed brown sugar
- $\frac{2}{3}$ cup (150 grams) unsalted butter, melted
- 2 tablespoons (12 grams) ground cinnamon
- 1 cup (128 grams) raisins

ICING

- 6 ounces (175 grams) cream cheese, room temperature
- 6 tablespoons (84 grams) unsalted butter, room temperature
- 1¼ cups (150 grams) confectioners' sugar
- 1¼ teaspoons (5 milliliters) vanilla extract
- Pinch salt

PREPARATION METHOD

1. Make the dough: In a small saucepan, whisk together 3 tablespoons (24 grams) flour, $\frac{1}{4}$ cup (60 milliliters) milk, and 5 tablespoons (75 milliliters) water until smooth. Cook over medium heat, stirring constantly until the mixture is thick and lump free, 5–6 minutes. Remove from the heat; let cool to 120–130°F (49–54°C), about 10 minutes. **2.** In the mixing bowl of the stand mixer fitted with the flat beater attachment, beat the thickened flour mixture with sugar, dry milk, butter, eggs, yeast, salt, remaining flour, and remaining $\frac{1}{2}$ cup (120 milliliters) milk on medium-low speed (3–4) until well blended. Place plastic wrap directly on the dough and let stand for 20 minutes. **3.** Remove the flat beater attachment and insert the dough hook. Beat on medium-low speed (3–4) until dough is smooth and slightly sticky, about 2–3 minutes. Form the dough into a ball. **4.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with greased plastic wrap and let rise in a warm, draft-free place for 1½ hours. The dough will not double in size. **5.** Make the filling: In a small bowl, stir together brown sugar, butter, and cinnamon until well blended. Stir in raisins. **6.** Butter a 13-by-9-by-2-inch (33-by-23-by-5-centimeter) baking pan. Set aside. **7.** Punch the dough down and divide in half. On a floured surface, roll one half into a large rectangle about 10-by-16-inches (25-by-41-centimeters). Spread half of the filling on the dough, leaving $\frac{1}{2}$ inch (1 centimeter) border around the edges. **8.** Starting on one short side, roll the dough into a log, being careful not to roll too tightly. Slice the log crosswise into 6 (1½-inch-thick [4-centimeter-thick]) rolls. Place each roll in the prepared pan, leaving some space around each slice. Repeat with the remaining dough and filling. Cover with greased plastic wrap and let rise in a warm, draft-free place, 45–60 minutes.



9. Preheat the oven to 350°F (180°C) with a rack set in the middle position. Bake for 20–25 minutes or until slightly brown and the internal temperature is 188°F (87°C). Let cool on a wire rack. **10.** Make the icing: In the mixing bowl of the stand mixer fitted with the whisk attachment, beat cream cheese and butter until well blended. Add confectioners' sugar, vanilla extract, and salt on low speed (1–2) until mixture is combined. Increase the speed to medium (5–6) until the mixture is creamy. Spread the icing over the rolls.

PRO TIP

To get clean cuts on the cinnamon roll dough, use a serrated knife in a sawing motion.

Baguettes

Makes 2 loaves

This recipe makes two loaves—one to share, and one to keep and enjoy.

INGREDIENTS

POOLISH

- ½ cup (120 milliliters) room temperature water
- ¼ teaspoon instant yeast
- 1 cup (127 grams) bread flour

DOUGH

- ½ cup (120 milliliters) room temperature water
- ½ teaspoon (1.5 grams) instant yeast
- 1¾ cups plus 2 tablespoons (238 grams) bread flour,
plus more for dusting
- 2 teaspoons (6 grams) kosher salt

PREPARATION METHOD

1. Make the poolish: In a medium bowl, stir together ½ cup (120 milliliters) water and yeast. Add flour and stir thoroughly by hand until smooth and no dry bits of flour remain. Cover the bowl with plastic wrap. Let the poolish stand at room temperature for 14–16 hours. **2.** Make the dough: In the mixing bowl of the stand mixer fitted with the dough hook attachment, add poolish, ½ cup (120 milliliters) water, and yeast. Add flour and salt, and beat on medium-low speed (3–4) for 3 minutes. Increase the speed to medium (5–6) and beat until the dough is smooth, 3–4 minutes. **3.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with plastic wrap and let rise in a warm, draft-free place for 1½ hours, folding the dough after 45 minutes. **4.** Punch the dough down and turn out the dough onto a floured surface. Divide the dough in half. Shape each portion into a log and gently flatten the dough into a rectangle so one long side is nearest you. Fold down the top third of the dough over the center third of the dough, pressing the seam to seal. Fold up the bottom third of the dough over the folded portion, pressing to seal. Now fold the entire portion of the dough lengthwise in half, bringing together both long edges at the bottom. Using the heel of your hand, press the edges firmly to seal. Roll the dough into a 15-inch-long (38-centimeter-long) log, tapering the ends as you roll. Place the logs seam side down on a baguette pan. Dust the top of each baguette with flour. Cover with plastic wrap. Let rise in a warm, draft-free place for 45–60 minutes. **5.** Preheat the oven to 500°F (260°C) with a rack set in the middle position. **6.** Using a lame or razor blade, score the tops with diagonal cuts. Place the bread in the oven and immediately reduce the oven temperature to 475°F (250°C). **7.** Bake until the baguettes are golden brown, 10–12 minutes. Let cool on a wire rack.

PRO TIP

When scoring loaves, make quick, deliberate strokes to get the cleanest lines and cut at a 45-degree angle, about ¼-inch deep.



Rye Bread

Makes 1 loaf

Ideal for hearty sandwiches, this bread has a nutty flavor thanks to the earthy caraway seeds. Try toasting slices and top with avocado, crisp vegetables, and a poached egg.

INGREDIENTS

- 2 cups plus 1 tablespoon (262 grams) bread flour
- 1 cup plus 2 tablespoons (115 grams) light rye flour
- 2 tablespoons (24 grams) granulated sugar
- 1½ tablespoons (12 grams) caraway seeds, divided
- 2¼ teaspoons (7 grams) instant yeast
- 1 teaspoon (3 grams) kosher salt
- 1 cup (240 milliliters) warm water (120°F [49°C])
- 2 tablespoons (28 grams) unsalted butter, melted
- Water, for brushing

PREPARATION METHOD

1. In the mixing bowl of the stand mixer fitted with the dough hook attachment, add flours, sugar, 1 tablespoon (8 grams) caraway seeds, yeast, and salt. Beat on medium-low (3–4) speed until blended, about 1 minute. Add 1 cup (240 grams) warm water and melted butter, and beat on low (1–2) speed until blended and a soft dough starts to form, about 1 minute, scraping the bowl as needed. Gradually increase the speed to medium-low (3–4), and beat until the dough becomes smooth and elastic, about 4 minutes. Shape the dough into a smooth ball. **2.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with plastic wrap and let rise in a warm, draft-free place until doubled in size, 30–45 minutes. The dough is ready if an indentation remains when touched. **3.** Punch down the dough and turn onto a lightly floured surface. Let rest for 5 minutes. Oil an 8½-by-4½-inch (21.6-by-11.4-centimeter) loaf pan. **4.** Lightly pat the dough into an 8-by-7-inch (20.3-by-17.8-centimeter) oval, so one long side is nearest you. Fold the top third of the dough over the center third of the dough, pressing to seal. Fold up the bottom third over the folded portion, pressing to seal. Fold the dough in half lengthwise so the long edges meet at the bottom. Using the heel of your hand, firmly press the edges to seal. Place seam side down in the prepared pan. Cover the pan with oiled plastic wrap, and let the dough rise until doubled in size, 30–45 minutes. **5.** Preheat the oven to 400°F (200°C) with a rack set in the middle position. **6.** Gently brush the top of the dough with water and sprinkle with remaining ½ tablespoon (4 grams) caraway seeds. Using a lame or razor blade, score the top of the loaf. **7.** Bake until an instant read thermometer reaches 205°F (96°C), 25–30 minutes. Let cool in the pan for 15 minutes. Remove from the pan and let cool completely on a wire rack.

PRO TIP

This loaf can be baked freeform on a baking sheet at the same temperature. Loosely tent the loaf with aluminum foil if it browns too quickly.



Italian Bread

Makes 1 loaf

Italian bread is a blank canvas to personalize with your flavors and toppings, like the Cinnamon Molasses Butter, Lemon Chive Butter, or Medjool Date Raw Honey Butter on page 92.

INGREDIENTS

- 2½ cups (318 grams) bread flour
- 2¼ teaspoons (7 grams) instant yeast
- 1 teaspoon (4 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt
- 1 cup (240 milliliters) warm water (120°F [49°C])
- 2 tablespoons (28 grams) olive oil
- Semolina flour, for dusting

PREPARATION METHOD

1. In the mixing bowl of the stand mixer fitted with the dough hook attachment, add flour, yeast, granulated sugar, and salt. Add 1 cup (240 milliliters) warm water and oil, and beat on low (1–2) speed until blended and a soft dough starts to form, about 1 minute, scraping the bowl as needed. Gradually increase the speed to medium-low (3–4), and beat until the dough becomes smooth and elastic, 2–3 minutes. Turn out the dough onto a lightly floured surface and shape into a smooth ball. **2.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place until doubled in size, 45–60 minutes. The dough is ready if an indentation remains when touched. **3.** Line a baking sheet with parchment paper and dust with semolina flour. **4.** Punch down the dough and turn onto a lightly floured surface. Lightly pat the dough into a 12-by-9-inch (30.5-by-23-centimeter) oval, so one long side is nearest you. Fold the top third of the dough over the center third of the dough, pressing to seal. Fold up the bottom third over the folded portion, pressing to seal. Fold the dough in half lengthwise so the long edges meet at the bottom. Using the heel of your hand, firmly press the edges to seal. Place seam side down in the prepared pan. Sprinkle the top of the loaf with semolina flour. Cover the loaf with plastic wrap, and let it rise until doubled in size, 30–45 minutes. **5.** Preheat the oven to 400°F (200°C) with a rack set in the middle position. **6.** Using a lame or razor blade, score the top of the loaf. Bake until golden and an instant read thermometer reaches 205°F (96°C), about 20 minutes. Immediately remove the loaf from baking sheet and let cool on a wire rack.

PRO TIP

Check your dough for proper gluten development and elasticity using the windowpane test at the conclusion of step 2: Pinch off a small piece of the dough and stretch it gradually from the center using both hands until the center is thin and translucent, like a windowpane. If the dough tears before it forms a windowpane, knead it a few minutes longer, then test again.



Soft Pretzels

Makes 8 large pretzels

Reminiscent of the ballpark or an Oktoberfest celebration, these salty snacks are sure to satisfy your cravings.

INGREDIENTS

- 1½ cups (360 milliliters) warm water (105–110°F [40–43°C])
- 2¼ teaspoons (7 grams) active dry yeast
- 4 cups (508 grams) bread flour
- 2 tablespoons (28 grams) packed light brown sugar
- 2 tablespoons (28 grams) unsalted butter, melted
- 1½ teaspoons (4.5 grams) kosher salt
- 8 cups (1,920 milliliters) plus 1 tablespoon (15 milliliters) water, divided
- ½ cup (120 grams) baking soda
- 1 large egg yolk (19 grams)
- Flaked sea salt, for sprinkling
- Beer Mustard (recipe follows), to serve

PREPARATION METHOD

1. In a small bowl, stir together 1½ cups (360 milliliters) warm water and yeast until dissolved. Let stand until foamy, about 5 minutes. **2.** In the mixing bowl of the stand mixer fitted with the dough hook attachment, add flour, light brown sugar, butter, and salt. Add the yeast mixture and beat on low (1–2) speed until the dough starts to pull away from the sides of the bowl, about 2 minutes. Increase the speed to medium-low (3–4) and beat until the dough is smooth and pulls away from the sides of bowl (the dough will still stick to the bottom of the bowl), about 3 minutes. Shape the dough into a smooth ball. **3.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place until doubled in size, 45–60 minutes. The dough is ready if an indentation remains when touched. **4.** Preheat the oven to 425°F (220°C) with a rack set in the middle position. Line 2 sheet pans with parchment paper. Line a third sheet pan with paper towels. **5.** In a large stockpot, bring 8 cups (1,920 milliliters) water and baking soda to a slow boil. **6.** On a lightly floured surface, evenly divide the dough into 8 portions (about 115 grams each). Shape each portion into a ball. Roll each ball into a 24-inch-long (61-centimeter-long) rope that tapers at each end. Shape each rope into a U shape, twist the ends of the rope around each other once, then place the ends on the bottom curve of the U, pressing to seal. (If necessary, lightly moisten the ends of the rope with water to seal.) **7.** Carefully drop the pretzels, 1 or 2 at a time, into the boiling water mixture. Boil for 30 seconds. Remove with a slotted spoon and drain on paper towels. Then place on the parchment-lined pans. **8.** In a small bowl, whisk together egg yolk and remaining 1 tablespoon (15 milliliters) water. Brush the pretzels with the egg yolk wash. Sprinkle with sea salt. **9.** Bake one pan at a time until deep golden brown, about 10 minutes. Let cool on the pans for 15 minutes before removing to wire racks. Serve warm or at room temperature with the Beer Mustard.

PRO TIP

When shaping dough into ropes, use minimal flour so the dough adheres slightly to the work surface while rolling and shaping.



Beer Mustard

Makes about ¾ cup

INGREDIENTS

- 1 (12-ounce) bottle (340 milliliters) amber beer
- ½ cup (120 grams) country Dijon mustard

PREPARATION METHOD

1. In a small saucepan, bring beer to a boil over medium heat. Boil, uncovered, until the liquid is reduced to ¼ cup (60 milliliters), 20–30 minutes. Pour the beer into the mixing bowl of the stand mixer fitted with the flat beater attachment, and let cool completely. **2.** Add mustard to the beer and beat on medium-low (3–4) speed until blended, about 30 seconds. **3.** Place the mustard in a medium ramekin, cover, and refrigerate overnight to allow flavors to meld.

Bagels

Makes 8 bagels

No need to travel to a New York bakery for great-tasting, homemade bagels.

INGREDIENTS

- 3½ cups (445 grams) bread flour
- 2¼ teaspoons (7 grams) instant yeast
- 1 tablespoon (14 grams) firmly packed light brown sugar
- 2 teaspoons (6 grams) kosher salt
- 1½ cups (320 milliliters) warm water (120°F [49°C])
- 8 cups (1,920 milliliters) plus 1 tablespoon (15 milliliters) water, divided
- ½ cup (170 grams) honey
- 1 large egg white (30 grams)
- Everything bagel seasoning, sesame seeds, or poppy seeds, for topping

PREPARATION METHOD

1. In the mixing bowl of the stand mixer fitted with the dough hook attachment, add flour, yeast, brown sugar, and salt. Add 1½ cups (320 milliliters) warm water and beat on low (1–2) speed until a soft dough forms and starts to pull away from the sides of the bowl, about 3 minutes. Gradually increase the speed to medium-low (3–4) and beat until the dough is smooth and pulls away from the sides and bottom of the bowl, about 2 minutes. On a lightly floured surface, shape the dough into a smooth ball. **2.** Grease a large bowl and add the dough, turning to coat. Cover the bowl with plastic wrap and let the dough rise in a warm, draft-free place until doubled in size, 30–45 minutes. The dough is ready if an indentation remains when touched. **3.** Place a large piece of parchment paper on the counter in a warm, draft-free place, and generously dust with flour. **4.** Evenly divide the dough into 8 portions (94–98 grams each). With floured hands, shape each portion into a ball. Using your finger, poke a hole in the center of each ball, stretching holes to 1 inch (3 centimeters) wide. Place the bagels on the prepared parchment on the counter. Cover with plastic wrap and let rise until puffed, 15–30 minutes. **5.** Preheat the oven to 375°F (190°C) with a rack set in the middle position. Line a sheet pan with parchment paper. **6.** In a large stockpot, bring 8 cups (1,920 milliliters) water and honey to a low simmer. Carefully drop the bagels, 1 or 2 at a time, into the water mixture, reopening the holes if necessary. Cook for 10 seconds on each side. Remove with a large slotted spoon and place on the prepared pan. **7.** In a small bowl, whisk together egg white and remaining 1 tablespoon (15 milliliters) water. Brush the bagels with the egg white wash. Sprinkle with desired topping. **8.** Bake until golden brown, 20–25 minutes. Let cool on the pan for 15 minutes before removing to a wire rack. Serve warm or at room temperature.

PRO TIP

Do not be afraid to stretch the dough before setting it down on the parchment, where the dough will contract and the final width will settle.



Compound Butters

Add just a few ingredients to salted butter to create tasty accompaniments to fresh-baked bread.

Cinnamon Molasses Butter

Makes about 1 cup

INGREDIENTS

- 1 cup (227 grams) salted butter, softened
- 2 teaspoons (4 grams) ground cinnamon
- ½ cup (40 grams) confectioners' sugar
- 1 teaspoon (7 grams) molasses

PREPARATION METHOD

1. In the mixing bowl of the stand mixer fitted with the flat beater attachment, add butter, confectioners' sugar, and cinnamon. Beat on medium-low (3–4) speed until blended, about 1 minute. Add molasses and beat until smooth, about 30 seconds. **2.** Using a spatula, place the compound butter in a medium ramekin. Serve with warm bread.

Lemon Chive Butter

Makes about 1 cup

INGREDIENTS

- 1 cup (227 grams) salted butter, softened
- 1 tablespoon (3 grams) chopped fresh chives
- 2 teaspoons (2 grams) grated lemon zest

PREPARATION METHOD

1. In the mixing bowl of the stand mixer fitted with the flat beater attachment, add butter and lemon zest. Beat on medium-low (3–4) speed until blended, about 1 minute. Add chives and beat just until combined, about 30 seconds. **2.** Using a spatula, place the compound butter in a medium ramekin. Serve with warm bread.

Medjool Date Raw Honey Butter

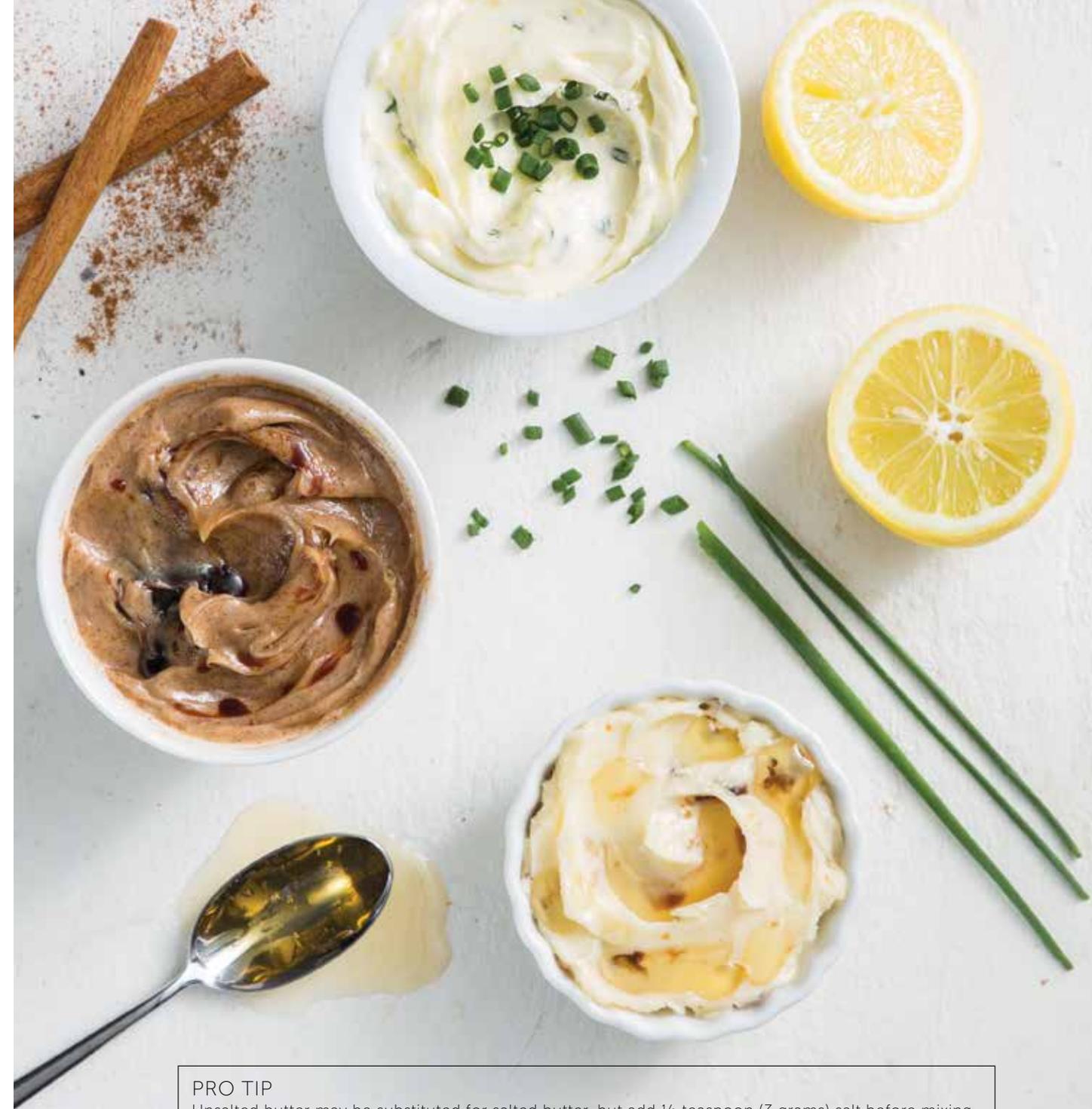
Makes about 1 cup

INGREDIENTS

- 1 cup (227 grams) salted butter, softened
- 2 tablespoons raw honey
- ¼ cup finely chopped Medjool dates

PREPARATION METHOD

1. In the mixing bowl of the stand mixer fitted with the flat beater attachment, add butter, dates, and honey. Beat on medium-low (3–4) speed until blended, about 1 minute. **2.** Using a spatula, place the compound butter in a medium ramekin. Serve with warm bread.



PRO TIP

Unsalted butter may be substituted for salted butter, but add ½ teaspoon (3 grams) salt before mixing.

The Wolf Gourmet® Stand Mixer is designed to help the avid home baker achieve professional-quality results. This countertop appliance can whip silky buttercream frosting, combine cake batter, and mix dense bread dough. Whatever you create, the stand mixer's ease of use is sure to make your experience more enjoyable and efficient.

The recipes in this cookbook are designed to help you make the most of your stand mixer. The pro tips will help you understand the nuances of your machine and give you confidence while mixing and baking with the Wolf Gourmet Stand Mixer, your newest ally in the kitchen.

