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# bake

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I'VE ALWAYS  
BEEN DRAWN TO  
BREAD-BAKING. It offers

a unique sensory experience unlike any other baked good—from kneading the dough to inhaling its heavenly aroma filling the kitchen as it bakes to tearing off and tasting the first piece of a still-warm loaf fresh from the oven.

In celebration of this ancient craft, we assembled our all-star sweet and savory bread recipes into one special issue. With over 100 pages of bread inspiration, stunning photography, and unbeatable recipes, this issue is packed with a variety of yeast breads and quick breads to revamp your breadbasket. It's the ultimate guide for the home baker passionate about bread from scratch.

With ingredient and procedure breakdowns, helpful professional tips from our test kitchen, and step-by-step visual tutorials, we walk you through every aspect of the bread-baking process. You'll master a variety of bread types and techniques like how to make ultra-flaky biscuits, super-tender scones, and beautifully braided babka. Speaking of babka, our cover star, which can be found on page 112, is brimming with sun-dried tomatoes, fresh basil, and out-of-this-world cheesy goodness. It tastes like an elevated, grown-up version of pizza, and I promise you'll want the whole loaf for yourself.

We're even sharing six brand-new recipes! Swirled with sweet strawberry jam and topped with pearl sugar for just the right amount of crunch, our twisted brioche on page 42 is my favorite bread for springtime. Our classic Demi Baguettes (page 84) are wonderful for any season and the ideal size for baking in the home kitchen. Looking for the perfect appetizer to bake for your next happy hour get-together? Try our fluffy, family-sized Cherry Tomato Focaccia on page 92.

From streusel-topped muffins and cheesy pull-apart breads to rustic sourdoughs and buttery dinner rolls, each of these bread recipes is a must-bake.

*Brian*  
Brian Hart Hoffman  
Editor-in-Chief

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# bake

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ARTISAN RECIPES FOR THE HOME BAKER

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This collection of recipes from the second year of *Bake from Scratch* magazine features endless inspiration for home bakers. From the essential hot cross buns and coffee cakes to grilled South African breads and seasonal recipes for baking with strawberries, rhubarb, plums, and more, this hardcover, high-quality cookbook is the go-to resource for those looking to bake artisanal goods at home.  
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# SWEET BREADS

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THESE SUGARY BREADS OFFER SOMETHING SPECIAL FOR ANY SWEET TOOTH. THIS CHAPTER IS PACKED WITH EVERYTHING FROM YEASTED CLASSICS, LIKE PUFFY CINNAMON ROLLS AND CHOCOLATE-FILLED BRIOCHE, TO SIMPLE YET DECADENT QUICK BREADS—THINK STREUSEL-TOPPED MUFFINS AND CELEBRATORY RAINBOW SPRINKLE BREAD.



# STRAWBERRY CUCUMBER BREAD

Makes 1 (9x5-inch) loaf

*Ripe strawberries and fresh cucumbers are stirred into the batter to create a bread that's light enough for a morning snack but sweet enough to be an afternoon treat.*

- ½ cup (160 grams) strawberry preserves**
- 1 tablespoon (8 grams) cornstarch**
- 1 tablespoon (15 grams) fresh lemon juice**
- ½ cup (113 grams) clarified butter, softened**
- 1 cup (200 grams) granulated sugar**
- 2 large eggs (100 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- ¼ teaspoon (1 gram) almond extract**
- 2 cups (250 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**
- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (1.5 grams) kosher salt**
- 2 cups (250 grams) grated and well-drained cucumber**
- ½ cup (57 grams) chopped walnuts**
- ½ cup (85 grams) sliced fresh strawberries, divided**

**1.** In a small saucepan, cook strawberry preserves, cornstarch, and lemon juice over medium heat until slightly thickened, about 5 minutes. Let cool completely.

**2.** Preheat oven to 325°F (170°C). Butter and flour a 9x5-inch loaf pan.

**3.** In the bowl of a stand mixer fitted with the paddle attachment, beat clarified butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.

**4.** In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in cucumber, walnuts, and ¼ cup (42.5 grams) strawberries. Spoon half of batter into prepared pan; top with strawberry preserves mixture. Add remaining batter, and top with remaining ¼ cup (42.5 grams) strawberries.

**5.** Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 15 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Wrap in plastic wrap, and store at room temperature for up to 1 week.

## COCONUT AND EARL GREY SCONES

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Makes 8

Recipe by Ben Mims

*Floral notes of orange and bitter black tea pair well with the rich aroma of coconut in these scones with the tea blended right inside. Even though pieces of coconut, its milk, and oil are used here, the subtle flavor of coconut needs the boost of extract for its full flavor to come through. The coconut sugar sprinkled on top is too savory to use as the sweetener in the scones, but it offers the perfect amount of crunch and toasted coconut aroma when sprinkled on top. If you can't find coconut sugar, you can use granulated or light brown sugar instead.*

- 2 cups (480 grams) unsweetened canned coconut milk**
- 2 tablespoons (12 grams) finely ground Earl Grey tea**
- 1 teaspoon (4 grams) coconut extract**
- 1 cup (84 grams) unsweetened flaked coconut**
- 5 cups (625 grams) all-purpose flour**
- ½ cup (100 grams) granulated sugar**
- 1 tablespoon plus 2 teaspoons (25 grams) baking powder**
- 2½ teaspoons (7.5 grams) kosher salt**
- ⅓ cup (75 grams) unrefined coconut oil, frozen**
- ½ cup (113 grams) cold unsalted butter, cubed**
- Heavy whipping cream, for brushing**
- Garnish: coconut sugar**

- 1.** In a small saucepan, bring coconut milk and tea to a boil over medium-high heat. Remove from heat, and stir in coconut extract. Let cool completely. Refrigerate tea-infused milk until chilled; strain, discarding solids.
- 2.** Preheat oven to 350°F (180°C).
- 3.** Spread coconut on a baking sheet, and bake until lightly golden brown, about 8 minutes. Transfer coconut to a bowl, and let cool completely.
- 4.** In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Finely grate frozen coconut oil with a serrated knife into ¼-inch pieces; add to dry ingredients along with cold butter, and rub into dry ingredients quickly with your fingers until butter looks like pea-size crumbles. Stir in toasted coconut; add chilled tea milk, and stir with a fork until a dough forms.
- 5.** Transfer dough to a lightly floured surface, and pat into a 9-inch circle, about 1 inch thick. Cut into 8 wedges, and transfer to a parchment paper-lined baking sheet. Freeze for at least 1 hour or up to 1 week.
- 6.** Preheat oven to 350°F (180°C).
- 7.** Brush top of frozen scones with cream, and sprinkle with coconut sugar, if desired.
- 8.** Bake until risen and deep golden brown, 25 to 35 minutes.

*Photo by Mason + Dixon*





# PEAR-WALNUT MUFFINS WITH VANILLA BEAN-GINGER STREUSEL

Makes about 24

*Simultaneously airy and decadent, these muffins are the perfect treat for cool mornings. The vanilla bean in the streusel softens the punch of the ginger to give a rich sweetness with a mellow bite.*

- 2 cups (250 grams) all-purpose flour
  - 1½ cups (337.5 grams) diced pear
  - 1 cup (200 grams) granulated sugar
  - 1 cup (113 grams) chopped walnuts
  - 1 teaspoon (5 grams) baking powder
  - 1 teaspoon (2 grams) ground ginger
  - 1 teaspoon (2 grams) ground cinnamon
  - 1 teaspoon grated fresh nutmeg
  - ½ teaspoon (2.5 grams) baking soda
  - ½ teaspoon (1.5 grams) kosher salt
  - 3 large eggs (150 grams)
  - 1 cup (240 grams) sour cream
  - ½ cup (120 grams) whole buttermilk
  - ¼ cup (57 grams) unsalted butter, melted and slightly cooled
  - 1 teaspoon (6 grams) vanilla bean paste
- Vanilla Bean-Ginger Streusel (recipe follows)**

1. Preheat oven to 375°F (190°C). Butter and flour 2 (12-cup) muffin pans, or line with paper liners.
2. In a large bowl, whisk together flour, pear, sugar, walnuts, baking powder, ginger, cinnamon, nutmeg, baking soda, and salt.
3. In a medium bowl, whisk together eggs, sour cream, buttermilk, melted butter, and vanilla bean paste. Fold egg mixture into flour mixture just until combined. Divide batter among prepared muffin cups; top with Vanilla Bean-Ginger Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans.

## VANILLA BEAN-GINGER STREUSEL

Makes 1½ cups

- ¾ cup (94 grams) all-purpose flour
- ¼ cup (55 grams) firmly packed light brown sugar
- ¼ cup (50 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground ginger
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- ¼ cup (57 grams) unsalted butter, melted

1. In a medium bowl, whisk together flour, sugars, salt, ginger, and reserved vanilla bean seeds. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached.



# BIRTHDAY CAKE SCONES WITH VANILLA GLAZE

---

Makes 8

Recipe by Kevin Masse

*This scone recipe combines all the flavors of a traditional vanilla birthday cake into a form that is completely socially acceptable to eat in the morning. These scones come together rather quickly. Cutting the butter into the dry ingredients provides a flakier structure than your typical scone. Prefer a less sweet scone? Omit the glaze, and serve warm.*

- 3 cups (375 grams) all-purpose flour**
- ¼ cup (50 grams) plus 1 teaspoon (4 grams) granulated sugar, divided**
- 2½ teaspoons (12.5 grams) baking powder**
- 1 teaspoon (3 grams) kosher salt**
- 1 cup (227 grams) cold unsalted butter, cubed**
- 1 cup (240 grams) plus 1 tablespoon (15 grams) whole milk, divided**
- 1 tablespoon (13 grams) clear vanilla extract**
- 1 teaspoon (4 grams) almond extract**
- ½ cup (90 grams) rainbow sprinkles**

**Vanilla Glaze (recipe follows)**

**Garnish: rainbow sprinkles**

- 1.** Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
- 2.** In a large bowl, whisk together flour, ¼ cup (50 grams) sugar, baking powder, and salt. Using

a pastry blender, cut in cold butter until mixture is crumbly. Make a well in center of flour mixture; add 1 cup (240 grams) milk and extracts. Using a wooden spoon, stir until a shaggy dough forms. Add sprinkles, and stir to combine.

- 3.** Turn out dough onto a heavily floured surface, and knead for 1 minute. Pat dough into a 9-inch circle, about 1 inch thick. Cut into 8 wedges. Place on prepared pan. Brush with remaining 1 tablespoon (15 grams) milk, and sprinkle with remaining 1 teaspoon (4 grams) sugar.
- 4.** Bake until lightly golden, about 30 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Vanilla Glaze, and garnish with sprinkles, if desired.

## VANILLA GLAZE

Makes ¼ cup

- ½ cup (60 grams) confectioners' sugar**
- 1 tablespoon (15 grams) whole milk**
- ½ teaspoon (2 grams) clear vanilla extract**
- ¼ teaspoon kosher salt**

- 1.** In a small bowl, whisk together all ingredients until smooth. Glaze should form a sturdy ribbon when drizzled from a spoon.





# RHUBARB-GINGER MUFFINS WITH RHUBARB-VANILLA BEAN STREUSEL

Makes 18

*We love the tiny bursts of red that diced rhubarb brings to this tender treat's batter. Ginger lends just the right amount of kick, and a vanilla bean streusel topping packs the perfect crunch.*

- 2 cups (250 grams) all-purpose flour
  - 1 cup (200 grams) granulated sugar
  - 1 teaspoon (5 grams) baking powder
  - 1 teaspoon (2 grams) ground ginger
  - 1 teaspoon grated fresh nutmeg
  - ½ teaspoon (2.5 grams) baking soda
  - ½ teaspoon (1.5 grams) kosher salt
  - 1½ cups (150 grams) diced rhubarb
  - 3 large eggs (150 grams)
  - 1 cup (240 grams) sour cream
  - ½ cup (120 grams) whole buttermilk
  - ¼ cup (57 grams) unsalted butter, melted and slightly cooled
  - 1 teaspoon (6 grams) vanilla bean paste
  - 1 tablespoon (3 grams) lemon zest
- Rhubarb-Vanilla Bean Streusel (recipe follows)**

1. Preheat oven to 375°F (190°C). Butter and flour 18 muffin cups, or line with paper liners.
2. In a large bowl, whisk together flour, sugar, baking powder, ginger, nutmeg, baking soda, and salt. Stir in rhubarb.
3. In a medium bowl, whisk together eggs, sour cream, buttermilk, melted butter, vanilla bean paste, and zest. Fold egg mixture into flour mixture, stirring just until combined. Divide batter among prepared muffin cups; top with Rhubarb-Vanilla Bean Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes.

## RHUBARB-VANILLA BEAN STREUSEL

Makes 2 cups

- ¾ cup (94 grams) all-purpose flour
- ¼ cup (55 grams) firmly packed light brown sugar
- ¼ cup (50 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground ginger
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- ¼ cup (57 grams) unsalted butter, melted
- ½ cup (50 grams) finely diced rhubarb

1. In a medium bowl, whisk together flour, sugars, salt, ginger, and reserved vanilla bean seeds. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached. Fold in rhubarb.

# GLUTEN-FREE BANANA BREAD WITH HAZELNUT STREUSEL

---

Makes 1 (9x5-inch) loaf

*Hazelnut and almond flours give this gluten-free banana bread a complex, earthy flavor. We love the addition of chopped hazelnuts, in lieu of pecans or walnuts, for a twist on the original.*

- 1½ cups plus 2 tablespoons (222 grams) gluten-free flour blend\*, divided**
- ¼ cup (28 grams) skinned and chopped hazelnuts**
- 1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- ½ cup (110 grams) plus 2 tablespoons (28 grams) firmly packed light brown sugar, divided**
- 1¼ teaspoons (3 grams) kosher salt, divided**
- ½ cup (113 grams) unsalted butter, melted and divided**
- 1¼ cups (120 grams) almond flour**
- 1¼ cups (120 grams) hazelnut flour**
- 1 tablespoon (15 grams) baking powder**
- 1 teaspoon (2 grams) ground cinnamon**
- 1 teaspoon grated fresh nutmeg**
- 4 medium very ripe bananas (493 grams), mashed**
- ¾ cup (180 grams) sour cream**
- 3 tablespoons (63 grams) honey**
- 1 large egg (50 grams)**
- 1 teaspoon (6 grams) vanilla bean paste**

**1.** Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with cooking spray, and line pan with parchment paper.

**2.** In a medium bowl, whisk together ¼ cup plus 2 tablespoons (52 grams) gluten-free flour blend, hazelnuts, 2 tablespoons (24 grams) granulated sugar, 2 tablespoons (28 grams) brown sugar, and ¼ teaspoon salt. Drizzle with ¼ cup (56.5 grams) melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached. Set aside.

**3.** In a large bowl, whisk together flours, baking powder, cinnamon, nutmeg, remaining ¼ cups (170 grams) gluten-free flour blend, and remaining 1 teaspoon (3 grams) salt.

**4.** In a medium bowl, combine banana, sour cream, honey, egg, vanilla bean paste, remaining 1 cup (200 grams) granulated sugar, remaining ½ cup (110 grams) brown sugar, and remaining ¼ cup (56.5 grams) melted butter. Make a well in center of flour mixture; fold in banana mixture until well combined. Pour mixture into prepared pan, and smooth top with a spatula. Sprinkle with streusel.

**5.** Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour and 15 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary.

*\*We used Cup4Cup.*







# SPICED CRANBERRY SCONES

Makes 16

Recipe by Rebecca Firth

*These moist, tender scones are a great make-ahead breakfast. Simply prepare all the way up until pre-bake, freeze for 1 hour, wrap tightly in plastic wrap, and store in a resealable plastic bag in the freezer. When ready to brunch, take directly from the freezer to the oven, and bake as instructed, adding a few extra minutes of bake time.*

- 1 cup (170 grams) fresh or frozen cranberries\*, chopped**
  - 3 tablespoons (32 grams) minced candied ginger**
  - ½ cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
  - 1 teaspoon (2 grams) Chinese five-spice powder**
  - ½ teaspoon (1 gram) ground cinnamon**
  - 2½ cups (313 grams) all-purpose flour**
  - 2 tablespoons (30 grams) baking powder**
  - ½ teaspoon (1.5 grams) kosher salt**
  - ½ cup (113 grams) cold unsalted butter, cubed**
  - ¾ cup (180 grams) heavy whipping cream, chilled**
  - 1 large egg (50 grams)**
  - 1 tablespoon (3 grams) tangerine zest**
- Tangerine Glaze (recipe follows)**

- 1.** In a small bowl, toss together cranberries, ginger, 2 tablespoons (24 grams) sugar, five-spice powder, and cinnamon. Set aside.
- 2.** In a large bowl, whisk together flour, baking powder, salt, and remaining ½ cup (100 grams) sugar. Using a pastry blender, cut in cold butter until mixture is crumbly.
- 3.** In a small bowl, whisk together cream, egg, and zest. Drizzle cream mixture over dough, and

stir with a fork until a craggy ball forms. Add cranberry mixture, gently folding and pressing until distributed throughout. (If it's dry outside, you'll have some flour remaining in the bottom of the bowl; conversely, if it's humid, you may need a touch extra flour to keep the dough from being too sticky.)

- 4.** On a lightly floured surface, turn out dough, and cut into quarters. With lightly floured hands, pat each quarter into a disk, about ¾ inch thick. Make sure sides of each disk are straight, forming 90-degree angles. Place disks on 2 large parchment paper-lined baking sheets, and freeze for 20 minutes.
- 5.** Preheat oven to 400°F (200°C), and position oven rack in top third of oven.
- 6.** Using a very sharp knife, cut each disk into 4 petite scones. Place 2 inches apart on baking sheets.
- 7.** Bake for 13 to 16 minutes. Let cool on pans for 5 minutes. Drizzle cooled scones with Tangerine Glaze.

*\*If using frozen cranberries, thaw and drain well before folding into batter.*

## TANGERINE GLAZE

Makes about ¾ cup

- 1½ cups (180 grams) confectioners' sugar**
- 1 tablespoon (3 grams) tangerine zest**
- 2 tablespoons (30 grams) fresh tangerine juice**
- 1 to 2 tablespoons (15 to 30 grams) whole milk**

- 1.** In a small bowl, whisk together confectioners' sugar and tangerine zest and juice until smooth. Add milk, 1 tablespoon (15 grams) at a time, until desired consistency is reached.

*Photo by Joe Schmelzer*

# COCONUT BUNS

Makes 12

Recipe by Ben Mims

*Forget cinnamon—these buns are the best breakfast treat around. Enriched with coconut milk and oil in the dough and filled with a sweetened, toasted coconut butter, this recipe is for the serious coconut lover. Make the dough and assemble buns the night before you plan to bake them for breakfast. Their flavor deepens with a long, slow rise in the refrigerator, but if you don't have the spare hours to wait, you can let them rise at room temperature for an hour and a half.*

- 1¼ cups (300 grams) warm unsweetened canned coconut milk (120°F/49°C to 130°F/54°C)
  - ⅓ cup (67 grams) granulated sugar
  - 2 tablespoons (28 grams) unrefined coconut oil, melted
  - 1 teaspoon (3 grams) kosher salt
  - 1 large egg (50 grams), lightly beaten
  - 4 cups (500 grams) all-purpose flour
  - 3½ teaspoons (7 grams) instant yeast
  - ½ cup (42 grams) unsweetened flaked coconut
- Coconut Filling (recipe follows)**  
**Coconut Icing (recipe follows)**

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine warm coconut milk, sugar, melted coconut oil, salt, and egg. Add flour and yeast, and beat at low speed until a dough forms. Increase mixer speed to medium, and beat until smooth, about 8 minutes. Cover dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ hours.
2. Preheat oven to 350°F (180°C).
3. Spread coconut on a baking sheet, and bake, stirring halfway through, until lightly golden brown, about 8 minutes. Transfer coconut to a bowl, and let cool completely.
4. Lightly grease a 13x9-inch baking pan with butter.
5. On a lightly floured surface, roll dough into an 18x12-inch rectangle. Spread Coconut Filling onto dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll dough into a

tight log. Trim ends, and cut into 12 rounds. Place rounds, cut side up, in prepared pan. Cover with plastic wrap, and refrigerate for at least 8 hours or overnight. (Alternatively, let rolls rise at room temperature for 1½ hours.)

6. Preheat oven to 375°F (190°C).
7. Bake until puffed and golden brown throughout, about 35 minutes. Let cool for 10 minutes. Drizzle with Coconut Icing while still warm, and sprinkle with toasted coconut before serving.

## COCONUT FILLING

Makes 4 cups

- 1 cup (84 grams) finely shredded dried (desiccated) coconut
- 1 cup (227 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed light brown sugar
- 3 cups (360 grams) confectioners' sugar, sifted
- 1 teaspoon (4 grams) coconut extract
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. Preheat oven to 350°F (180°C).
2. Spread coconut on a baking sheet, and bake, stirring halfway through, until lightly golden brown, about 8 minutes. Transfer to a bowl, and let cool completely.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, about 2 minutes. Add confectioners' sugar, extracts, and salt; beat until smooth. Reserve ½ cup filling for Coconut Icing. Stir toasted coconut into remaining filling. Cover with plastic wrap until ready to use.

## COCONUT ICING

Makes ½ cup

- ½ cup Coconut Filling (recipe precedes)
- 2 tablespoons (30 grams) unsweetened canned coconut milk

1. In a small bowl, stir together Coconut Filling and coconut milk. Cover with plastic wrap until ready to use.

Photo by Mason + Dixon



# FINNISH JOULULIMPPU

Makes 1 (12-inch) wreath

*In our wreath-shaped pain d'epi Joululimppu, we used Grand Marnier-rehydrated raisins and molasses in place of the treacle that the traditional recipe calls for. You'll go crazy for the sweet crust brushed with our sticky orange-molasses glaze after baking.*

- ¾ cup (96 grams) dark raisins**
- ⅓ cup (80 grams) water**
- ⅓ cup (80 grams) Grand Marnier**
- 2 tablespoons (30 grams) plus 1 teaspoon (5 grams) fresh orange juice, divided**
- ¼ cup (85 grams) plus 2 tablespoons (42 grams) molasses, divided**
- 1 teaspoon (3 grams) fennel seeds, crushed**
- ½ teaspoon (1.5 grams) caraway seeds, crushed**
- ¼ cups (300 grams) whole milk**
- 2¾ cups (344 grams) all-purpose flour**
- 1½ cups (153 grams) rye flour**
- 1 tablespoon (6 grams) instant yeast**
- 1 teaspoon (3 grams) kosher salt**
- ¼ cup (57 grams) unsalted butter, softened and cubed**
- ½ cup (85 grams) diced Candied Orange Peel (recipe follows)**

- 1.** In a small saucepan, bring raisins, ⅓ cup (80 grams) water, Grand Marnier, and 1 teaspoon (5 grams) orange juice to a boil over medium heat. Reduce heat, and simmer until liquid is reduced by three-fourths and raisins are plump, about 20 minutes. Drain, and let cool completely.
- 2.** In another small saucepan, bring ¼ cup (85 grams) molasses, fennel seeds, and caraway seeds to a boil over medium heat. Remove from heat; stir in milk. Set aside until cooled to 120°F (49°C) to 130°F (54°C).
- 3.** In the bowl of a stand mixer fitted with the dough hook attachment, stir together flours, yeast, and salt. With mixer on low speed, gradually add milk mixture. Increase mixer speed to medium-low, and beat until well combined. Add butter, a few pieces at a time, beating until combined. Add rehydrated raisins and diced Candied Orange Peel. Increase mixer speed to medium, and beat until smooth and elastic, about 7 minutes.
- 4.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover dough with plastic wrap, and let rise in a warm, draft-free

place (75°F/24°C) until doubled in size, about 1 hour.

- 5.** Line a large baking sheet with parchment paper.
- 6.** On a lightly floured surface, roll dough into an 18-inch-long log. Place on prepared pan, and form into a circle; pinch ends to seal.
- 7.** Using kitchen scissors, make a 45-degree cut into dough, leaving about ¼ inch of dough uncut. (Be careful not to cut all the way through dough.) Make a second cut 1 inch from first. Make another cut 1 inch from the second. Repeat process until you reach first cut. Gently pull each cut dough piece away from the center of the wreath. Cover loosely with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) for 30 minutes.
- 8.** Preheat oven to 350°F (180°C).
- 9.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 40 minutes. Let cool completely on a wire rack.
- 10.** In a small bowl, whisk together remaining 2 tablespoons (42 grams) molasses and remaining 2 tablespoons (30 grams) orange juice. Brush wreath with molasses glaze. Store in an airtight container at room temperature for up to 4 days.

## CANDIED ORANGE PEEL

Makes about 1 cup

- 1 large orange (131 grams)**
  - 1½ cups (360 grams) water**
  - 2 cups (400 grams) granulated sugar, divided**
- 1.** Peel orange, and slice peel into ¼-inch-thick strips.
  - 2.** In a small saucepan, bring peel and water to cover by 1 inch to a boil over medium heat. Cook for 15 minutes. Drain, and rinse with cold water.
  - 3.** In same pan, bring 1½ cups (360 grams) water and 1½ cups (300 grams) sugar to a boil over medium heat. Add peel. Reduce heat to medium-low, and simmer until peel is softened, 25 to 30 minutes. Drain.
  - 4.** Line a rimmed baking sheet with parchment paper.
  - 5.** Toss peel with remaining ½ cup (100 grams) sugar, and place on prepared pan. Let stand until dry, 1 to 2 days. Freeze in an airtight container for up to 2 months.



1. On a lightly floured surface, roll dough into an 18-inch-long log.



2. Make 45-degree cuts into dough, leaving about ¼ inch of dough uncut.



3. Gently pull each cut dough piece away from the center of the wreath.



# CLASSIC CINNAMON ROLLS

Makes 10 to 12

*The stickier, the better with this timeless treat. One of our favorite comfort foods, the recipe originated in Sweden, where they actually observe a Cinnamon Roll Day (Kanelbullens dag) on October 4, but we recommend celebrating these rolls every chance you get.*

## Cinnamon Roll Dough (recipe follows)

- ¾ cup (165 grams) firmly packed light brown sugar**
- 1 tablespoon plus 1 teaspoon (8 grams) ground cinnamon**
- ½ cup plus 3½ tablespoons (162 grams) unsalted butter, softened and divided**
- 1 large egg (50 grams), lightly beaten**
- ½ cup (112 grams) cream cheese, softened**
- 1½ cups (180 grams) confectioners' sugar**
- 1 tablespoon (15 grams) whole milk**

- 1.** Spray a 10-inch round cake pan or a 13x9-inch sheet pan with cooking spray.
- 2.** Lightly punch down Cinnamon Roll Dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle.
- 3.** In a small bowl, combine brown sugar and cinnamon. Spread ½ cup plus 2 tablespoons (141 grams) butter onto dough, and sprinkle with brown sugar mixture, leaving a ½-inch border on one long side. Brush egg onto side of dough without filling.
- 4.** Starting with one long side, roll dough into a log, pinching seam to seal. Trim ends. For round cake pan, slice into 10 rolls; for sheet pan, slice into 12 rolls. Place in prepared pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, about 30 minutes.
- 5.** Place a sheet of foil on bottom rack of oven, and preheat oven to 350°F (180°C).
- 6.** Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pan for 10 minutes. Remove from pan.
- 7.** In the bowl of a stand mixer fitted with the paddle

attachment, beat cream cheese and remaining ½ tablespoons (21 grams) butter at medium speed until creamy, 4 to 5 minutes. With mixer on low speed, gradually add confectioners' sugar, beating until fluffy. Stir in milk until combined. Spread frosting onto warm rolls.

## CINNAMON ROLL DOUGH

Makes 10 to 12 rolls

- 1 cup (240 grams) warm whole milk (105°F/40°C to 110°F/43°C), divided**
- 2¼ teaspoons (7 grams) active dry yeast**
- ⅓ cup (67 grams) granulated sugar**
- ⅓ cup (76 grams) unsalted butter, melted**
- ¼ cup (60 grams) sour cream**
- 1 large egg (50 grams)**
- 4 cups (500 grams) all-purpose flour, divided**
- 1 teaspoon (3 grams) kosher salt**

- 1.** In a medium bowl, combine ¾ cup (180 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, stir together sugar, melted butter, sour cream, egg, and remaining ¼ cup (60 grams) warm milk.
- 3.** In a large bowl, whisk together 3⅔ cups (458 grams) flour and salt. Stir half of flour mixture into sugar mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture. Switch to the dough hook attachment. Beat at medium speed until smooth and elastic, about 4 minutes. Add remaining ⅓ cup (42 grams) flour, if needed. (Dough should not be sticky.)
- 4.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

Photo by Stephen DeVries







# HONEY PEAR SWIRL BREAD

Makes 2 (9x5-inch) loaves

*For this bread, we combined honey with pear preserves to create a silky filling that packs every bite with layers of fruit and spice.*

- 2 cups (480 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
- 1 tablespoon plus 1 teaspoon (12 grams) active dry yeast**
- $\frac{3}{4}$  cup (255 grams) honey, divided**
- 2 large eggs (100 grams)**
- 6 tablespoons (84 grams) unsalted butter, melted**
- 1 tablespoon (9 grams) kosher salt**
- 1 tablespoon (15 grams) fresh lemon juice**
- $7\frac{1}{2}$  cups (953 grams) bread flour, divided**
- 1 (11.5-ounce) jar (326 grams) pear preserves**
- 2 tablespoons (16 grams) cornstarch**
- 2 teaspoons (4 grams) ground ginger**
- 1 large egg white (30 grams), lightly beaten**
- $\frac{3}{4}$  cup (60 grams) old-fashioned oats**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast. Let stand until mixture is foamy, about 5 minutes.
- 2.** With mixer on medium speed, add  $\frac{1}{4}$  cup (85 grams) honey, eggs, melted butter, salt, and lemon juice, beating until combined. Gradually add 3 cups (381 grams) flour, beating until smooth. Gradually add 4 cups (508 grams) flour, beating until a soft dough forms. (If dough is too sticky, add remaining  $\frac{1}{2}$  cup [64 grams] flour.)

- 3.** Turn out dough onto a heavily floured surface, and knead until smooth and elastic, 4 to 5 minutes, sprinkling work surface with more flour as needed.
- 4.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.
- 5.** In a medium saucepan, bring pear preserves, cornstarch, ginger, and remaining  $\frac{1}{2}$  cup (170 grams) honey to a boil over medium heat. Cook for 1 minute, stirring constantly. Remove from heat, and let cool for 30 minutes.
- 6.** Spray 2 (9x5-inch) loaf pans with cooking spray. Divide dough in half. On a lightly floured surface, roll each half into an 18x9-inch rectangle. Spread half of filling onto one rectangle, leaving a  $\frac{1}{2}$ -inch border. Starting at one short side, roll up dough, jelly roll style, and press edge to seal. Place roll, seam side down, in prepared pan. Repeat with remaining dough and filling. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
- 7.** Preheat oven to 350°F (180°C).
- 8.** Brush top of loaves with egg white, and sprinkle with oats.
- 9.** Bake for 45 to 50 minutes, covering with foil after 30 minutes of baking to prevent excess browning, if necessary. Let cool on a wire rack.

# BRIOCHE AU CHOCOLAT LOAF

Makes 1 (9x5-inch) loaf

*Adding dark chocolate to basic brioche gives it a rich, deeply satisfying twist that feels just as at home on the breakfast table as the dessert plate.*

## Basic Brioche Dough (recipe follows)

- ¾ cup (128 grams) chopped 64% cacao dark chocolate**
- 1 large egg (50 grams), lightly beaten**

- 1.** Butter and flour a 9x5-inch loaf pan.
- 2.** On a lightly floured surface, turn out Basic Brioche Dough. Punch down dough, and sprinkle chocolate onto dough. Knead chocolate into dough briefly, just until chocolate is incorporated. Shape dough into a loaf, and place seam side down in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough is puffed, 30 to 40 minutes.
- 3.** Preheat oven to 400°F (200°C).
- 4.** Brush top of loaf with egg wash.
- 5.** Bake for 15 minutes. Reduce oven temperature to 350°F (180°C), and bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes more.

## BASIC BRIOCHE DOUGH

Makes 1 (9x5-inch) loaf

- ½ cup (80 grams) warm whole milk (80°F/27°C to 100°F/38°C)**
- ¼ cup (50 grams) granulated sugar**
- 1 tablespoon (9 grams) active dry yeast**
- ¾ cups (406 grams) all-purpose flour, divided**
- 5 large eggs (250 grams), room temperature**
- 1 teaspoon (3 grams) kosher salt**
- 1 cup (227 grams) unsalted butter, softened**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** With mixer on medium-low speed, add ½ cups (188 grams) flour and eggs, beating until smooth, 2 to 3 minutes. Cover and let stand for 30 to 45 minutes.
- 3.** Switch to the dough hook attachment. Add salt and remaining ¼ cups (218 grams) flour, and beat at medium speed until a smooth and elastic dough forms and pulls away from sides of bowl, 8 to 10 minutes.
- 4.** With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next.
- 5.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2½ hours.
- 6.** On a lightly floured surface, turn out dough, and fold a few times to knock out a bit of air. Return dough to greased bowl; cover and refrigerate for at least 8 hours or overnight.

**PRO TIP**

Mixing really matters. Proper mixing is what gives brioche its soft, feathery finish. Be sure to let every pat of butter fully incorporate before adding more (step 4 in Basic Brioche Dough). Don't rush it.





# PANETTONE

Makes 1 (6-inch) panettone

*Sweet and bready with a hint of rum, this mile-high Italian take on fruitcake may just become your new favorite. For perfect browning, be sure to use a panettone mold for baking—they're available at most specialty food stores.*

- 1½ cups (192 grams) chopped dried apricots**
- ½ cup (64 grams) dried cranberries**
- ½ cup (64 grams) raisins**
- ¼ cup (60 grams) dark rum**
- ¼ cup (60 grams) hot water**
- ⅔ cup (160 grams) warm water (105°F/40°C to 110°F/43°C)**
- ⅔ cup (133 grams) granulated sugar, divided**
- 1 teaspoon (3 grams) active dry yeast**
- 5¾ cups (719 grams) all-purpose flour**
- 1 tablespoon (21 grams) honey**
- 3 large eggs (150 grams)**
- 1 teaspoon (6 grams) vanilla bean paste**
- 2 tablespoons (6 grams) orange zest**
- 1 teaspoon (3 grams) kosher salt**
- 10 tablespoons (140 grams) unsalted butter, softened**
- 1 tablespoon (14 grams) cold unsalted butter**

- 1.** In a medium bowl, combine apricots, cranberries, raisins, rum, and ¼ cup (60 grams) hot water. Cover and let stand for at least 8 hours or overnight.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, combine ⅔ cup (160 grams) warm water, 1 tablespoon (12 grams) sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.

- 3.** With mixer on medium-low speed, add flour, honey, eggs, vanilla bean paste, zest, salt, and remaining sugar, beating until combined. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next. Increase mixer speed to medium-high, and beat until a smooth and elastic dough forms, about 8 minutes.
- 4.** Drain fruit, discarding liquid. Reduce mixer speed to low. Add fruit, beating just until combined.
- 5.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 2 hours.
- 6.** Transfer dough to refrigerator, and refrigerate for 12 to 15 hours.
- 7.** Turn out dough onto a lightly floured surface. Shape into a ball by folding corners of dough into center. Butter and flour a 6-inch panettone mold. Place dough, seam side down, in prepared mold. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough nearly reaches top of mold, 4 to 8 hours.
- 8.** Preheat oven to 350°F (180°C).
- 9.** Place panettone on a baking sheet. Using a sharp knife or lame, make a large "X" across top of loaf. Place cold butter in center of loaf.
- 10.** Bake until an instant-read thermometer inserted in center registers 190°F (88°C), 1 to 1½ hours, covering with foil halfway through baking to prevent excess browning, if necessary. Remove from oven, and insert 2 long wooden or metal skewers into base of loaf (about 2 inches from bottom). Hang bread, upside down, from a deep stockpot to let cool completely, 30 minutes to 1 hour. (This prevents it from sinking.)

# CLASSIC HOT CROSS BUNS

Makes 12

Soft and pillowy with just the right amount of sweetness and spice—one bite into this classic and it will be in heavy rotation at your house, no matter what time of year.

- 1⅓ cups (213 grams) raisins**
- ¾ cup (180 grams) warm apple juice (180°F/82°C to 185°F/85°C)**
- Hot Cross Buns Dough (recipe follows)**
- 1 large egg (50 grams)**
- 1 tablespoon (15 grams) whole milk**
- 1 cup (125 grams) all-purpose flour**
- 6 tablespoons (90 grams) water**
- Golden Syrup (recipe follows)**

- 1.** In a large bowl, combine raisins and warm apple juice. Cover with plastic wrap, and let stand for 20 minutes. Strain, discarding excess liquid.
- 2.** Prepare Hot Cross Buns Dough as directed through step 2. Stir in rehydrated raisins, and continue as directed.
- 3.** Spray a 13x9-inch rimmed baking sheet with cooking spray. Lightly punch down dough, and let rest for 5 minutes. On a lightly floured surface, turn out dough. Divide dough into 12 pieces, and roll each piece into a ball. Place on prepared pan. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, about 30 minutes.
- 4.** Preheat oven to 375°F (190°C).
- 5.** In a small bowl, whisk together egg and milk. Brush top of rolls with egg wash.
- 6.** In a medium bowl, stir together flour and water, 2 tablespoons (30 grams) at a time, until a thick paste forms. Using a pastry bag fitted with a Wilton #10 piping tip, pipe paste over top of buns to form a cross over each.
- 7.** Bake until golden brown, 20 to 25 minutes. Brush warm rolls with Golden Syrup.

## HOT CROSS BUNS DOUGH

Makes 12 buns

- 1¼ cups (300 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
- ½ cup (100 grams) granulated sugar, divided**
- 4½ teaspoons (13.5 grams) active dry yeast**

- 5⅓ cups (709 grams) all-purpose flour, divided**
- 1 teaspoon (3 grams) kosher salt**
- 1 teaspoon (2 grams) ground cinnamon**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon ground allspice**
- ⅓ cup (76 grams) unsalted butter, melted**
- 2 large eggs (100 grams)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, ¼ cup (50 grams) sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** In a large bowl, whisk together 5⅓ cups (667 grams) flour, salt, cinnamon, nutmeg, allspice, and remaining ¼ cup (50 grams) sugar. With mixer on low speed, add half of flour mixture, beating just until combined. Beat in melted butter and eggs. Gradually add remaining flour mixture, beating until a soft dough forms.
- 3.** Switch to the dough hook attachment. Beat at medium speed until smooth, about 4 minutes, adding remaining ⅓ cup (42 grams) flour, if needed. (Dough should not be sticky.)
- 4.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

## GOLDEN SYRUP

Makes 2 cups

- 2½ cups (500 grams) granulated sugar, divided**
- 2 tablespoons (30 grams) room temperature water**
- 1½ cups (320 grams) boiling water**

- 1.** In a medium saucepan, stir together ½ cup (100 grams) sugar and 2 tablespoons (30 grams) room temperature water. Cook over medium-high heat, without stirring, until deep amber colored. Remove from heat, and stir in 1½ cups (320 grams) boiling water and remaining 2 cups (400 grams) sugar. Return to medium-low heat, and simmer, without stirring, until thickened, 20 to 30 minutes. Let cool to room temperature.

**Note:** This recipe makes enough syrup to use for multiple recipes. Cover and refrigerate for up to 6 months.



## HOW TO PIPE LIKE A PRO

It's time for the final touch. You want your flour paste to be stiff enough to be able to pipe in a clean line but still manageable. If the mixture is too hard to pipe, try adding a bit more water. When piping, try to keep your movements fluid to evenly pipe the lines.

## PRO TIPS

Brushing the Golden Syrup (or any glaze) on the hot cross buns while still warm will help the glaze adhere and allow a small amount to be absorbed into the bread, further sweetening your rolls.

The syrup will further thicken as it cools. You want it to be the consistency of simple syrup while hot and honey-like once cooled. If it is too thick to brush on your rolls, just microwave in 3- to 4-second intervals.







# STRAWBERRY BRIOCHE WITH PEARL SUGAR

Makes 1 (9x5-inch) loaf

*Sticky-sweet strawberry filling is smeared, rolled, and twisted into a buttery brioche dough, and a final sprinkling of pearl sugar offers an element of elegant crunch.*

- 3 cups (375 grams) all-purpose flour**
- ¼ cup (50 grams) granulated sugar**
- 2 teaspoons (4 grams) instant yeast**
- 2 teaspoons (6 grams) kosher salt**
- 4 large eggs (200 grams)**
- ½ cup (120 grams) warm whole milk (120°F/49°C to 130°F/54°C)**
- ¾ cup (170 grams) unsalted butter, softened**
- 1 lemon (99 grams), zested**
- 1 large egg white (30 grams)**
- 1 tablespoon (15 grams) water**

**Strawberry Jam Filling (recipe follows)**

**Pearl sugar, for sprinkling**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, combine flour, granulated sugar, yeast, and salt. Stir in eggs. With mixer on low speed, gradually add warm milk, beating until dough comes together. Increase mixer speed to medium-high, and beat for 6 to 8 minutes. Test dough using the windowpane test (see Pro Tip). If dough is not ready, beat 1 minute more, and test again.
- 2.** Switch to the dough hook attachment. With mixer on medium-high speed, add butter in three pieces, letting each incorporate before adding the next. Beat until a smooth and elastic dough forms and pulls away from sides of bowl. Add zest, and beat until combined.
- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
- 4.** Refrigerate dough for 30 minutes. (Alternatively, dough can be made 1 day in advance, and the entire rise may take place in the refrigerator overnight. Remove dough from refrigerator and let come to room temperature before proceeding.)

**5.** Spray a 9x5-inch loaf pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.

**6.** In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water.

**7.** On a heavily floured surface, roll dough into 16x12-inch rectangle. Brush edges of dough with egg wash. Spread Strawberry Jam Filling onto dough, leaving a 1-inch border on all sides. Starting with one short side, roll up dough, jelly roll style, and pinch seam to seal. Using a bench scraper, cut roll in half lengthwise. Carefully twist dough pieces tightly around each other, pinching ends to seal. Place in prepared pan, cut sides up. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.

**8.** Preheat oven to 350°F (180°C).

**9.** Brush top of loaf with egg wash, and sprinkle with pearl sugar.

**10.** Bake for 20 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

## PRO TIP

Test the dough for proper gluten development using the windowpane test. Pinch off (make sure you don't tear the dough) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a "windowpane." If the dough tears, it's not quite ready.

## STRAWBERRY JAM FILLING

Makes 1 cup

- 1 cup (320 grams) strawberry preserves**
- 2 tablespoons (16 grams) cornstarch**
- 2 tablespoons (30 grams) fresh lemon juice**

**1.** In a small saucepan, cook preserves, cornstarch, and lemon juice over medium heat until slightly thickened, about 5 minutes. Once cooled, refrigerate for 30 minutes before using.

# SWEET POTATO BRIOCHE WITH ORANGE-PECAN STREUSEL

Makes 2 (9x5-inch) loaves

*This brioche will knock your socks off. Incorporating streusel into the body of this lightly sweetened loaf infuses the bread with a subtle orange essence. It is absolutely worth the effort.*

- 1 large or 2 small sweet potatoes (493 grams)**
- ½ cup (120 grams) warm water (105°F/40°C to 110°F/43°C)**
- ½ cup (100 grams) plus ⅓ cup (67 grams) granulated sugar, divided**
- 3 tablespoons (27 grams) active dry yeast**
- 7½ cups (938 grams) all-purpose flour, divided**
- 5 large eggs (250 grams), divided**
- 4 teaspoons (12 grams) kosher salt, divided**
- 1 cup (227 grams) unsalted butter, softened**
- 1 cup (113 grams) finely chopped pecans**
- ⅓ cup (73 grams) firmly packed light brown sugar**
- 2 tablespoons (6 grams) orange zest**
- ½ cup (113 grams) unsalted butter, melted**

- 1.** Preheat oven to 400°F (200°C). Line a baking sheet with foil.
- 2.** Scrub sweet potatoes, pat dry, and pierce several times with a fork.
- 3.** Bake until tender, about 1 hour. Let cool for 10 minutes. Peel sweet potatoes, and mash pulp with a fork. Set aside.
- 4.** In the bowl of a stand mixer fitted with the paddle attachment, combine ½ cup (120 grams) warm water, ¼ cup (50 grams) granulated sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
- 5.** Add 1⅓ cups (167 grams) flour and 1 egg (50 grams), and beat at low speed until smooth, 2 to 3 minutes. Cover and let rise until doubled in size, 30 to 45 minutes.
- 6.** Add sweet potato purée, 4½ cups (563 grams) flour, ¼ cup (50 grams) granulated sugar, 3 eggs (150 grams), and 3 teaspoons (9 grams) salt; beat at

low speed until combined, stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until dough is smooth and elastic, 2 to 3 minutes. With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next.

**7.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.

**8.** In a medium bowl, whisk together pecans, brown sugar, zest, remaining 1⅓ cups (208 grams) flour, remaining ⅓ cup (67 grams) granulated sugar, and remaining 1 teaspoon (3 grams) salt. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached. Set aside.

**9.** Preheat oven to 350°F (180°C). Spray 2 (9x5-inch) loaf pans with cooking spray, and line pans with parchment paper.

**10.** Turn out dough onto a lightly floured surface. Punch down dough, and divide in half. Loosely cover and let rest for 10 minutes. Roll half of dough into a 16x9-inch rectangle. Sprinkle with one-fourth of streusel. Starting with one short side, roll up dough, jelly roll style, and press seam to seal. Place dough, seam side down, in prepared pan. Repeat with remaining dough and one-fourth of streusel. Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 to 45 minutes.

**11.** Brush top of loaves with remaining 1 egg (50 grams), and sprinkle with remaining streusel.

**12.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 minutes to 1 hour, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.





# BANANAS FOSTER MONKEY BREADS

Makes 9

*Everyone loves monkey bread. Everyone also loves bananas Foster, a decadent dessert created at New Orleans' Brennan's Restaurant in the early 1950s. We simply put two and two together. The result? This magic mess.*

- ¼ cup (57 grams) unsalted butter**
- 1 cup (220 grams) firmly packed light brown sugar**
- ½ cup (120 grams) heavy whipping cream, warmed**
- 2 tablespoons (30 grams) bourbon**
- ⅛ teaspoon kosher salt**
- 4 ripe bananas (493 grams), sliced**
- Basic Pull-Apart Bread Dough (recipe below)**
- ¾ cup (150 grams) granulated sugar**
- 1½ teaspoons (3 grams) ground cinnamon**

1. Spray 9 wells of 2 (6-cup) jumbo muffin pans with cooking spray.
2. In a large skillet, melt butter over medium-high heat. Add brown sugar; cook, stirring occasionally, until mixture is amber colored, 3 to 4 minutes. Remove from heat, and stir in warm cream, bourbon, and salt. Add sliced bananas, tossing to coat. Set aside until slightly thickened and cool enough to handle, 15 to 20 minutes.

3. On a lightly floured surface, turn out Basic Pull-Apart Bread Dough. Punch dough down, and gently shape into a ball. Cover and let rest for 10 minutes.

4. In a medium bowl, stir together granulated sugar and cinnamon.

5. Using kitchen shears, snip dough into ½-inch pieces. Roll dough pieces in cooled caramel sauce, and dredge in sugar mixture to coat. Place about 1 tablespoon caramel and bananas in bottom of each prepared muffin cup. Top with 3 to 4 sugar-coated dough balls. Repeat layers, drizzling with caramel and bananas, and topping with 3 to 4 more dough balls. Drizzle once more with caramel and bananas. Place muffin pans in a roasting pan to prevent dripping into bottom of oven. Let rise in a warm, draft-free place (75°F/24°C) for 25 to 30 minutes.

6. Preheat oven to 350°F (180°C).

7. Bake until golden brown, 30 to 35 minutes. Let cool in pan for 10 minutes. Turn monkey breads out onto their tops to let cool completely. (This will allow the caramel to harden slightly so they can be served right-side up without completely falling apart.) Serve warm with a drizzle of any remaining caramel.

## BASIC PULL-APART BREAD DOUGH

Makes 9 monkey breads or 1 (9-inch) round star (page 47)

- ⅔ cup (160 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
- 1 tablespoon (12 grams) granulated sugar**
- 2¼ teaspoons (7 grams) active dry yeast**
- 3¼ cups (406 grams) all-purpose flour, divided**
- ¼ cup (57 grams) unsalted butter, melted**
- 2 large eggs (100 grams)**
- 1 teaspoon (3 grams) kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.

2. With mixer on low speed, add 1 cup (125 grams) flour, beating just until combined. Add melted butter and ½ cup (63 grams) flour, beating until combined. Beat in eggs. Gradually add salt and remaining 1¾ cups (218 grams) flour, beating until a soft dough forms. (Dough will be sticky.)

3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

## BLACKBERRY JAM STAR

Makes 1 (9-inch) round star

*This jammy pull-apart is a brunchtime showstopper.*

### Basic Pull-Apart Bread Dough (recipe on page 46)

**4½ tablespoons (90 grams) blackberry jam or preserves**

**1 large egg (50 grams), lightly beaten**

**1.** On a lightly floured surface, turn out Basic Pull-Apart Bread Dough. Punch dough down, and gently shape into a ball. Cover and let rest for 10 minutes.

**2.** Divide dough into 4 equal pieces, and shape each piece into a ball. Roll first ball into a 9½-inch circle, and place on a sheet of parchment paper on a baking sheet. Press a 9-inch round cake pan over dough to make an indentation that will serve as your guide. Spread 1½ tablespoons (30 grams) jam onto dough, being careful to stay inside the impression you created with the pan. Roll second ball of dough into a 9½-inch circle (it doesn't have to be perfect—the edges will be trimmed), and place on top of the first jam layer. Make another indentation with cake pan, and spread with 1½ tablespoons

(30 grams) jam. Roll third ball into a 9½-inch circle, and repeat procedure. Roll fourth ball into a 9½-inch circle, and place on top. Mark the edge with the cake pan, and trim around edges of all four layers with a sharp paring knife, discarding excess dough. Cover loosely with plastic wrap, and refrigerate until slightly firm, 20 to 30 minutes.

**3.** Mark the center of the circle, and make a 2½-inch-diameter indentation around it with a round cutter or measuring cup. Using a paring knife, make 12 or 16 cuts equidistant from the outer edge of the inner circle to the edge of the large circle, cutting through all four layers. Take two adjacent strips, and twist them away from each other twice. Use your finger to seal the inner seam. Turn the outer corners under, and press to seal. Repeat with all remaining strips. (See technique photos 1–3.) Cover loosely with plastic wrap, and refrigerate for at least 30 minutes or up to 2 hours.

**4.** Preheat oven to 350°F (180°C).

**5.** Brush dough with egg wash.

**6.** Bake until golden and puffed, 23 to 30 minutes.



1. Use a ruler to mark the center. With a 2½-inch round cutter, make a circle indentation in the center.



2. Use a paring knife to make 12 or 16 equidistant cuts through the dough-jam stack, from the outside of the inner circle to the outer edge.



3. Take two adjacent strips and twist them away from each other twice, using your fingers to seal the inner seam. Repeat around loaf.





# BRIOCHE À TÊTE

Makes 1 (8-inch) round loaf

*The French name of this brioche refers to the shape (tête means “head”). One of the most recognizable forms of brioche, it’s noted by a smaller dome (the head) atop the larger round loaf. It’s often simply called a Parisienne.*

## Basic Brioche Dough (recipe follows)

**1 large egg (50 grams), lightly beaten**

1. Butter and flour a large brioche à tête mold.
2. Portion Basic Brioche Dough into 6 (160- to 165-gram) balls. Alternatively, divide dough into 6 equal balls. Arrange balls in prepared mold. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough is puffed, 1 to 1½ hours.
3. Preheat oven to 400°F (200°C).
4. Brush top of loaf with egg wash.
5. Bake for 15 minutes. Reduce oven temperature to 350°F (180°C), and bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes more.



## PRO TIP

To get the right shape, you'll need a specific brioche à tête pan, a fluted loaf pan that's easily found at shops such as Food52, Sur La Table, Williams Sonoma, and World Market.

## BASIC BRIOCHE DOUGH

Makes 1 large brioche à tête

- ½ cup (80 grams) warm whole milk (80°F/27°C to 100°F/38°C)**
- 3 tablespoons (36 grams) granulated sugar**
- 1 tablespoon (9 grams) active dry yeast**
- ¾ cups (406 grams) all-purpose flour, divided**
- 5 large eggs (250 grams), room temperature**
- 1 teaspoon (3 grams) kosher salt**
- 1 cup (227 grams) unsalted butter, softened**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
2. With mixer on medium-low speed, add ½ cups (188 grams) flour and eggs, beating until smooth, 2 to 3 minutes. Cover and let stand for 30 to 45 minutes.
3. Switch to the dough hook attachment. Add salt and remaining ¾ cups (218 grams) flour; beat at medium speed until a smooth and elastic dough forms and pulls away from sides of bowl, 8 to 10 minutes.
4. With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next.
5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2½ hours.
6. On a lightly floured surface, turn out dough, and fold a few times to knock out a bit of air. Return dough to greased bowl; cover and refrigerate for at least 8 hours or overnight.



# PANE DI PASQUA

Makes 1 (12-inch) wreath or 8 individual twists

*Literally translated from Italian as "Easter Bread," this sweet bread with its iconic brightly colored eggs (we used blue) can be found well beyond the borders of Italy as a symbol of the Easter season.*

- 3 cups (720 grams) boiling water**
  - ½ teaspoon (2.5 grams) liquid royal blue food coloring**
  - 1 tablespoon (15 grams) distilled white vinegar**
  - 5 to 8 large eggs (280 to 448 grams), in shell**
- Sweet Bread Dough (recipe follows)**
- 1 teaspoon (5 grams) whole milk**
  - 1 large egg (50 grams), lightly beaten**

1. Place a wire rack on top of a sheet tray lined with paper towels.
2. In a medium bowl, whisk together 3 cups (720 grams) boiling water and food coloring. Stir in vinegar. Gently lower eggs (5 [280 grams] for wreath or 8 [448 grams] for individuals) into water mixture until desired color is reached, about 1 minute. Let dry completely on prepared rack, and refrigerate until ready to use.
3. Preheat oven to 350°F (180°C).
4. Lightly punch down Sweet Bread Dough. Cover and let stand for 5 minutes. On a lightly floured surface, turn out dough.
5. For wreath: Line a baking sheet with parchment paper, and spray with cooking spray.
6. Divide dough into 3 equal pieces. Roll each piece into a rope about 26 inches long. Place strands vertically in front of you. Pinch 3 ends together at top. Braid ropes together until you've reached end of strands. Join two ends together to form a circle, pinching ends to seal. Transfer to prepared pan. Gently tuck 5 dyed eggs between strands of dough. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
7. In a small bowl, whisk together milk and 1 egg (50 grams). Brush dough with egg wash, avoiding eggs.

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes, loosely covering with foil to prevent excess browning, if necessary.
9. For individuals: Line 2 baking sheets with parchment paper, and spray with cooking spray.
10. Divide dough into 8 equal pieces. Divide each piece in half. Roll each piece into a rope about 12 inches long. Place 2 strands vertically in front of you. Pinch ends together at top. Twist 2 pieces together until you've reached end of strands. Join two ends together forming a circle, pinching ends to seal. Transfer to prepared pans. Repeat with remaining dough. Place 1 dyed egg in center of each circle. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
11. In a small bowl, whisk together milk and 1 egg (50 grams). Brush dough with egg wash, avoiding eggs.
12. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes.

*\*Although some prefer to cook the eggs ahead of this process, using them raw will give a more even, vibrant color and result in a perfectly cooked egg by the time the bread is finished baking.*

## SWEET BREAD DOUGH

Makes 1 (12-inch) wreath or 8 individual twists

*Raw eggs are dyed and tucked into the braids of this easily adaptable sweet bread recipe, which can be used to create many different shapes and sizes of Easter breads from around the world.*

- ½ cups (360 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
- 4½ teaspoons (14 grams) active dry yeast**
- 4 large eggs (200 grams), lightly beaten**
- ⅓ cup (133 grams) granulated sugar**
- 2 teaspoons (6 grams) kosher salt**
- 8¾ cups (1,094 grams) all-purpose flour, divided**
- 1 cup (227 grams) unsalted butter, softened**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
2. With mixer on medium speed, add eggs, sugar, and salt, beating until combined. With mixer on low speed, add 4 cups (500 grams) flour, beating until combined. Add butter, 1 tablespoon (14 grams) at a time, beating until combined. Transfer dough to a large bowl, and stir in 4 cups (500 grams) flour with a spatula or wooden spoon until combined. (Because this is such a large amount of dough, you will need to incorporate remaining flour into dough in a larger bowl.)
3. Transfer dough to a lightly floured surface, and knead until smooth and elastic, about 8 minutes, adding remaining ¾ cup (94 grams) flour, if needed. (Dough should not be sticky.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

## PRO TIP

This bread is best eaten fresh, but to extend its shelf life, wrap in a breathable material, such as a cotton towel or brown paper bag, and store at room temperature for up to 2 days. After baking, leave dyed eggs out at room temperature for no longer than 2 hours before refrigerating or discarding.



# NORWEGIAN JULEKAKE

Makes 1 (12-inch) wreath

*In our babka-inspired take on Julekake, we replaced the raisins with rehydrated cranberries. Instead of mixing the cranberries in with the dough, we created a sweet jam-like filling flavored with cardamom and cinnamon. The Vanilla Glaze falls over every ridge and seeps into each crevice of this updated shape.*

- ¾ cup (180 grams) whole milk**
- ½ cup (100 grams) granulated sugar**
- ¼ cup (57 grams) unsalted butter, softened and cubed**
- 1½ teaspoons (4.5 grams) kosher salt**
- ½ cup (120 grams) warm water (105°F/40°C to 110°F/43°C)**
- 1 tablespoon (6 grams) instant yeast**
- 2 large eggs (100 grams)**
- 5½ cups (688 grams) all-purpose flour**
- 1 teaspoon (2 grams) ground cardamom**
- Cranberry Filling (recipe follows)**
- Candied Lemon Peel (recipe follows), diced**
- Vanilla Glaze (recipe follows)**

1. In a small saucepan, bring milk to a boil over medium heat. Remove from heat; add sugar, butter, and salt, stirring until completely incorporated. Set aside until cooled to 120°F (49°C) to 130°F (54°C).
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine ½ cup (120 grams) warm water and yeast. Add warm milk mixture. Stir in eggs. With mixer on low speed, add flour and cardamom, beating until combined. Increase mixer speed to medium-low, and beat until smooth and elastic, 5 to 7 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Line a large baking sheet with parchment paper.
5. On a lightly floured surface, roll dough into a 24x12-inch rectangle. Spread Cranberry Filling onto dough, leaving a ½-inch border on all sides. Sprinkle with diced Candied Lemon Peel. Starting at one long side, roll up dough, jelly roll style, and press edge to seal. Place on prepared

pan. Using a serrated knife, cut roll in half lengthwise. With cut sides facing up, carefully twist dough pieces around each other, and form into a circle, pinching ends to seal. Cover loosely with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) for 30 minutes.

6. Preheat oven to 350°F (180°C).
7. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 40 minutes. Let cool completely on a wire rack. Drizzle with Vanilla Glaze. Store in an airtight container at room temperature for up to 4 days.

## CRANBERRY FILLING

Makes about 1½ cups

- 1½ cups (171 grams) dried cranberries**
- ⅓ cup (67 grams) granulated sugar**
- 1 tablespoon (14 grams) unsalted butter, cubed**
- ½ teaspoon (1 gram) ground cardamom**
- ¼ teaspoon ground cinnamon**

1. In a small saucepan, bring cranberries and water to cover by 1 inch to a boil over high heat. Reduce heat to low, and cook until cranberries are softened, about 20 minutes. Drain cranberries, reserving 2 tablespoons (30 grams) cooking liquid.
2. In the work bowl of a food processor, place warm cranberries, reserved 2 tablespoons (30 grams) cooking liquid, sugar, butter, cardamom, and cinnamon; pulse until mixture has the texture of jam. Let cool completely.

## CANDIED LEMON PEEL

Makes about ½ cup

- 1 lemon (99 grams)**
- ¾ cup (180 grams) water**
- 1¼ cups (250 grams) granulated sugar, divided**

1. Peel lemon, and slice peel into ¼-inch-thick strips.
2. In a small saucepan, bring peel and water to cover by 1 inch to a boil over medium heat. Boil for 15 minutes. Drain, and rinse with cold water.
3. In same pan, bring ¾ cup (180 grams) water and ¾ cup (150 grams) sugar to a boil over medium

heat. Add peel. Reduce heat to medium-low, and simmer until peel is softened, 25 to 30 minutes. Drain.

4. Line a rimmed baking sheet with parchment paper.
5. Toss peel with remaining ½ cup (100 grams) sugar, and place on prepared pan. Let stand until dry, 1 to 2 days. Freeze in an airtight container for up to 2 months.

## VANILLA GLAZE

Makes about ½ cup

- 1 cup (120 grams) confectioners' sugar, sifted**
- ¼ cup (60 grams) heavy whipping cream**
- 1 teaspoon (4 grams) vanilla extract**
- ½ teaspoon (1.5 grams) kosher salt**

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.



1. Using a serrated knife, cut roll in half lengthwise. With cut sides facing up, twist dough pieces around each other.



2. Form into a circle, pinching ends to seal.







# APRICOT SWEET BUNS

Makes 12

Once a precious commodity traded on the Silk Road, jewel-hued dried apricots offer a chance to enjoy the delicately tart fruit after their notoriously short season has come and gone. We use dried apricots as the sweet golden filling of our almond-flecked sweet buns and top them off with a sticky drizzle of Brown Sugar Glaze.

- 1 cup (240 grams) warm whole milk (105°F/40°C to 110°F/43°C), divided**
  - 2¼ teaspoons (7 grams) active dry yeast**
  - ⅓ cup (67 grams) granulated sugar**
  - ⅓ cup (76 grams) unsalted butter, melted**
  - ¼ cup (60 grams) sour cream**
  - 1 large egg (50 grams)**
  - 1½ teaspoons (6 grams) almond extract**
  - 4 cups (500 grams) all-purpose flour, divided**
  - 1 teaspoon (3 grams) kosher salt**
- Apricot-Almond Filling (recipe follows)**  
**Brown Sugar Glaze (recipe follows)**

- 1.** In a medium bowl, combine ¾ cup (180 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, stir together sugar, melted butter, sour cream, egg, almond extract, and remaining ¼ cup (60 grams) warm milk.
- 3.** In a large bowl, whisk together 3⅓ cups (458 grams) flour and salt. Stir half of flour mixture into sugar mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture.
- 4.** Switch to the dough hook attachment. Beat at medium speed until smooth and elastic, about 4 minutes. Add remaining ⅓ cup (42 grams) flour, if needed. (Dough should not be sticky.)
- 5.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 6.** Line 2 rimmed baking sheets with parchment paper.
- 7.** Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 21x13-inch rectangle. Spread Apricot-Almond Filling onto dough. Fold dough into thirds, like a letter, creating a 13x7-inch

rectangle. Roll dough into a 13x8-inch rectangle. Cut ½ inch off each short end of rectangle. Cut dough into 12 (1-inch) strips. Twist each strip, and tie in a knot, tucking ends under. Place on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.

- 8.** Preheat oven to 350°F (180°C).
- 9.** Bake buns, one batch at a time, until golden brown and a wooden pick inserted in center comes out clean, 15 to 20 minutes, covering with foil halfway through baking to prevent excess browning. Brush buns with Brown Sugar Glaze. Let cool on pans for 10 minutes. Serve warm. Store in an airtight container at room temperature for up to 3 days.

## APRICOT-ALMOND FILLING

Makes about 1½ cups

- 1 cup (128 grams) dried apricots**
- ⅓ cup (67 grams) granulated sugar**
- 1 tablespoon (14 grams) unsalted butter, cubed**
- ¼ teaspoon ground cinnamon**
- ½ cup (57 grams) sliced almonds**

- 1.** In a small saucepan, bring apricots and water to cover by 1 inch to a boil over high heat. Reduce heat to low; cook until apricots are softened, about 20 minutes. Drain apricots, reserving 2 tablespoons (30 grams) cooking liquid.
- 2.** In the work bowl of a food processor, place warm apricots, reserved 2 tablespoons (30 grams) cooking liquid, sugar, butter, and cinnamon; pulse until mixture has the texture of jam. Stir in almonds; let cool completely. Refrigerate in an airtight container for up to 1 week.

## BROWN SUGAR GLAZE

Makes about ½ cup

- ¼ cup (60 grams) water**
- ¼ cup (55 grams) firmly packed light brown sugar**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**

- 1.** In a small saucepan, bring ¼ cup (60 grams) water, brown sugar, and vanilla bean and reserved seeds to a boil over medium heat. Remove vanilla bean, and let cool completely. Refrigerate in an airtight container for up to 3 weeks.



# NUTELLA CRUNCH BRAID

Makes 1 (10-inch) braid

*This braided loaf is almost too pretty to eat. Almost. It combines the richness of chocolate and hazelnut with our basic dough for a treat that's perfect for breakfast or dessert.*

## Basic Pull-Apart Bread Dough (recipe below)

- ½ cup (128 grams) Nutella\*
- ½ cup (57 grams) toasted and finely chopped hazelnuts, skins removed

1. Spray a 10-inch round cake pan with cooking spray.
2. On a lightly floured surface, turn out Basic Pull-Apart Bread Dough. Punch dough down, and gently shape into a ball. Cover and let rest for 10 minutes.
3. Roll dough into a 16x14-inch rectangle. Spread Nutella onto dough, leaving a ½-inch border on all

sides. Sprinkle with toasted hazelnuts. Starting with one long side, roll up dough, jelly roll style, and press edge to seal. Place dough, seam side down, on a cutting board. Using a serrated knife, cut roll in half lengthwise. Carefully twist dough pieces around each other, and form into a circle. Place in prepared pan, cut sides up. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.

4. Preheat oven to 350°F (180°C).
5. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 minutes to 1 hour, covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 20 minutes before inverting onto a serving plate.

*\*We used Nutella, but any chocolate-hazelnut spread will work.*

## BASIC PULL-APART BREAD DOUGH

Makes 1 (10-inch) braid

- ⅔ cup (160 grams) warm whole milk (105°F/40°C to 110°F/43°C)
- 1 tablespoon (12 grams) granulated sugar
- 2¼ teaspoons (7 grams) active dry yeast
- 3¼ cups (406 grams) all-purpose flour, divided
- ¼ cup (57 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- 1 teaspoon (3 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
2. With mixer on low speed, add 1 cup (125 grams) flour, beating just until combined. Add melted butter and ½ cup (63 grams) flour, beating until combined. Beat in eggs. Gradually add salt and remaining 1¾ cups (218 grams) flour, beating until a soft dough forms. (Dough will be sticky.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.



# BRAIDED MAZANEC

Makes 2 (12-inch) braids

*With amaretto-soaked golden raisins, freshly squeezed orange juice, and Marzipan, this eggy yeast bread is prevalent throughout Eastern Europe.*

- ½ cup (120 grams) amaretto**
- ¼ cup (60 grams) water**
- 2 cups (256 grams) golden raisins**
- 1¼ cups (300 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
- 4½ teaspoons (14 grams) active dry yeast**
- ½ cup (120 grams) heavy whipping cream**
- ¼ cup (60 grams) fresh orange juice, strained**
- 1 cup (200 grams) granulated sugar**
- 3 large eggs (150 grams), divided**
- 2 large egg yolks (37 grams)**
- 2½ teaspoons (7.5 grams) kosher salt**
- 1½ teaspoons (1.5 grams) orange zest**
- ½ teaspoon (2 grams) almond extract**
- 9¾ cups (1,220 grams) all-purpose flour, divided**
- 1 cup (227 grams) unsalted butter, softened**
- ⅓ cup (87 grams) Marzipan (recipe follows), frozen and grated**
- 1 teaspoon (5 grams) whole milk**
- 3 tablespoons (21 grams) sliced almonds**

- 1.** In a medium saucepan, bring amaretto and ¼ cup (60 grams) water to a boil over medium-high heat. Stir in raisins; remove from heat. Cover with plastic wrap, and let stand for 30 minutes. Strain, discarding excess liquid.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast. Let stand until mixture is foamy, about 10 minutes. Stir in cream and orange juice.
- 3.** With mixer on medium speed, add sugar, 2 eggs (100 grams), egg yolks, salt, zest, and almond extract, beating until combined. With mixer on low speed, gradually add 4½ cups (563 grams) flour, beating until combined. Add butter, 1 tablespoon (14 grams) at a time, beating until combined. Stir in rehydrated raisins and Marzipan. Transfer dough to a large bowl, and stir in 4½ cups (563 grams) flour with a spatula or wooden spoon until combined. (Because this is such a large amount of dough, you will need to incorporate remaining flour into dough in a larger bowl.)

- 4.** Transfer dough to a lightly floured surface, and knead until smooth and elastic, about 8 minutes, adding remaining ¾ cup (94 grams) flour, if needed. (Dough should not be sticky.)
- 5.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.
- 6.** Line 2 baking sheets with parchment paper, and spray with cooking spray.
- 7.** Lightly punch down dough. Cover and let stand for 5 minutes. On a lightly floured surface, turn out dough. Divide dough in half. Divide one half of dough into 4 equal pieces. Roll each piece into a rope about 15 inches long. Place strands vertically in front of you. Pinch 4 ends together at top. Cross the fourth strand over the second strand, the first strand over the third strand, and the second strand over the third strand. Repeat pattern until you've reached end of strands; pinch ends together to seal. Repeat with remaining dough. Place braided loaves on prepared pans. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
- 8.** Preheat oven to 350°F (180°C).
- 9.** In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush dough with egg wash, and sprinkle with almonds.
- 10.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary.

## MARZIPAN

Makes about 1 cup

- 1½ cups (144 grams) almond flour**
- 1½ cups (180 grams) confectioners' sugar**
- 1 large egg white (30 grams)**
- 3 teaspoons (12 grams) almond extract**
- 1 teaspoon (4 grams) rum extract**

- 1.** In the work bowl of a food processor, place almond flour and confectioners' sugar; pulse until combined. Add egg white and extracts; process until mixture holds together. If mixture is too dry, add water, 1 teaspoon (5 grams) at a time. Wrap tightly in plastic wrap, and refrigerate for up to 1 month.

# SWISS HEFEKRANZ

Makes 1 (12-inch) wreath

*For an update on this braided beauty, we turned the almond flavor up a few notches by rehydrating golden raisins and cherries in amaretto before mixing them in with the dough. We love the sour-sweetness the cherries bring.*

- 1 cup (240 grams) plus 1 teaspoon (5 grams) water, divided**
  - $\frac{3}{4}$  cup (96 grams) golden raisins**
  - $\frac{3}{4}$  cup (96 grams) dried cherries**
  - $\frac{1}{2}$  cup (120 grams) plus 2 tablespoons (30 grams) amaretto, divided**
  - 1 tablespoon (15 grams) fresh lemon juice**
  - $6\frac{1}{2}$  cups (813 grams) all-purpose flour, divided**
  - 1 cup (240 grams) warm water (115°F/46°C to 120°F/49°C)**
  - $\frac{1}{2}$  cup (120 grams) warm whole milk (115°F/46°C to 120°F/49°C)**
  - 3 large eggs (150 grams), divided**
  - $\frac{1}{4}$  cup (50 grams) granulated sugar**
  - 1 tablespoon (6 grams) instant yeast**
  - 1 tablespoon (3 grams) lemon zest**
  - 2 teaspoons (6 grams) kosher salt**
  - $\frac{1}{2}$  cup (113 grams) unsalted butter, softened and cubed**
  - 2 tablespoons (14 grams) sliced almonds**
- Garnish: confectioners' sugar**

**1.** In a small saucepan, bring 1 cup (240 grams) water, raisins, cherries,  $\frac{1}{2}$  cup (120 grams) amaretto, and lemon juice to a boil over medium heat. Reduce heat, and simmer until liquid is reduced by three-fourths and fruit is plump, about 20 minutes. Drain, and let cool completely.

**2.** In the bowl of a stand mixer fitted with the dough hook attachment, stir together 3 cups (375 grams) flour, 1 cup (240 grams) warm water, warm milk, 2 eggs (100 grams), granulated sugar, yeast, and remaining

2 tablespoons (30 grams) amaretto. Let rest until slightly bubbly, 15 to 20 minutes.

**3.** With mixer on medium-low speed, add fruit mixture, zest, salt, and remaining  $3\frac{1}{2}$  cups (438 grams) flour, beating until combined. Add butter, a few pieces at a time, beating until combined. Increase mixer speed to medium, and beat until smooth and elastic, about 7 minutes.

**4.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

**5.** Line a large baking sheet with parchment paper.

**6.** On a lightly floured surface, divide dough into 3 equal pieces. Roll each piece into a 24-inch-long rope, and place on prepared pan. Pinch ropes together at one end to seal, and braid. Form into a circle, pinching ends to seal. Cover loosely with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) for 30 minutes.

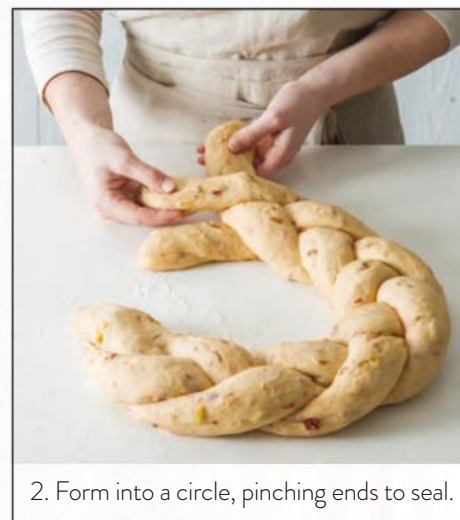
**7.** Preheat oven to 350°F (180°C).

**8.** In a small bowl, whisk together remaining 1 teaspoon (5 grams) water and remaining 1 egg (50 grams). Brush wreath with egg wash. Sprinkle with almonds.

**9.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 40 minutes, covering with foil after 30 minutes of baking to prevent excess browning, if necessary. Let cool completely on a wire rack. Dust with confectioners' sugar, if desired. Store in an airtight container at room temperature for up to 4 days.



**1.** Roll each piece of dough into a 24-inch-long rope. Pinch ropes together at one end to seal. To braid, cross left strand over middle strand. Cross right strand over strand that is now in the middle.



**2.** Form into a circle, pinching ends to seal.





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# SAVORY BREADS

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WHETHER LOOKING TO REVAMP YOUR BREAD BASKET WITH TENDER BUTTERMILK BISCUITS AND SALTY, MALTED PRETZEL BUNS OR TAKE ON NEW CHALLENGES LIKE A CHEESY TWIST ON BABKA AND A GRILLED SOUTH AFRICAN BREAD, TRY THESE RECIPES TO EXPLORE THE SAVORY SIDE OF BREAD BAKING.

## BUTTERMILK BISCUITS

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Makes 10

*Our recipe for pillowy Buttermilk Biscuits creates a fine-crumbed and crisp-crust-ed biscuit that would be a treasured addition to any dinner table, Southern or otherwise.*

- 3½ cups (438 grams) all-purpose flour**
- 1½ cups (187 grams) cake flour**
- ¼ cup (50 grams) granulated sugar**
- 3½ tablespoons (52.5 grams) baking powder**
- 4 teaspoons (12 grams) kosher salt**
- 1½ cups (340 grams) cold unsalted butter, cubed**
- 2 cups (480 grams) whole buttermilk, chilled**
- 2 tablespoons (28 grams) salted butter, melted**

- 1.** Line two baking sheets with parchment paper.
- 2.** In a large bowl, whisk together flours, sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Gradually add cold buttermilk, stirring just until combined.
- 3.** Turn out dough onto a heavily floured surface, and roll to 1-inch thickness. Using a 3½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps only once. Place 2 inches apart on prepared pans. Refrigerate for 30 minutes.
- 4.** Preheat oven to 375°F (190°C).
- 5.** Brush top of biscuits with melted butter.
- 6.** Bake until golden brown, 18 to 20 minutes. Brush with melted butter; serve hot.





# ITALIAN PLUM-AND-PARMESAN SCONES

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Makes 8

Recipe by Marian Cooper Cairns

*Parmesan and a little black pepper bring a savory element to these scones. Italian plums are most commonly associated with their dried counterpart prunes, but they are great for baking thanks to a concentrated sweetness and easy-to-remove pit. Prepare for some magic as these scones bake—the yellow-fleshed plums turn a hot fuchsia.*

- 2½ cups (313 grams) all-purpose flour**
- ¾ cup (75 grams) freshly grated Parmigiano-Reggiano cheese**
- 3 tablespoons (36 grams) granulated sugar**
- 1 tablespoon (15 grams) baking powder**
- 1 teaspoon (3 grams) kosher salt**
- ½ teaspoon (1 gram) ground black pepper**
- ½ cup (113 grams) cold unsalted butter, cubed**
- 1¼ cups (219 grams) finely chopped Italian plums**
- ½ cup (120 grams) heavy whipping cream**
- ½ cup (120 grams) whole buttermilk**
- 1 large egg (50 grams), well beaten**
- ½ cup (113 grams) unsalted butter, softened**
- 3 tablespoons (63 grams) honey**

- 1.** Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
- 2.** In a large bowl, stir together flour, cheese, sugar, baking powder, salt, and pepper. Using a pastry blender, cut in cold butter until mixture is crumbly. Freeze for 15 minutes.
- 3.** Fold plums into flour mixture. Add cream and buttermilk, stirring with a fork just until dry ingredients are moistened. Gather mixture together, and gently knead into a ball.
- 4.** Turn out dough onto prepared pan, and pat into an 8-inch circle. Cut into 8 wedges; gently separate wedges about ½ inch apart. Brush with egg wash. Sprinkle with additional cheese and pepper, if desired.
- 5.** Bake until golden and centers are firm, 22 to 25 minutes. Let cool on a wire rack for 10 minutes.
- 6.** In a small bowl, stir together butter and honey. Season with salt and pepper to taste. Serve scones warm with butter mixture.

*Photo by Matt Armendariz*



# CARAMELIZED ONION, POLENTA, AND FRESH HERB OLIVE OIL LOAF

Makes 1 (9x5-inch) loaf

*This savory edition of olive oil cake uses polenta to create a distinctly chewy texture similar to cornbread. Sweet caramelized onions and a bouquet of fresh herbs—rosemary, sage, and thyme—make this aromatic loaf a perfect accompaniment to dinner.*

- 1**    **tablespoon (14 grams) unsalted butter**
- 1**    **pound (455 grams) sweet yellow onions, sliced ¼ inch thick**
- 1**    **tablespoon (15 grams) white balsamic vinegar**
- 4**    **large eggs (200 grams)**
- ¾**    **cup (168 grams) extra-virgin olive oil**
- ¾**    **cup (180 grams) whole milk**
- 2¼**    **cups (281 grams) all-purpose flour**
- ⅓**    **cup (50 grams) fine-ground polenta**
- 1**    **tablespoon (2 grams) chopped fresh thyme**
- 1**    **tablespoon (2 grams) chopped fresh rosemary**
- 1**    **tablespoon (2 grams) chopped fresh sage**
- 2¼**    **teaspoons (11.25 grams) baking powder**
- 1**    **teaspoon (3 grams) kosher salt**
- ½**    **teaspoon (1 gram) ground black pepper**
- Crème fraîche, to serve**
- Garnish: extra-virgin olive oil, ground black pepper**

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan.
- 2.** In a medium skillet, heat butter over medium heat. Add onions; cook until translucent and softened, about 10 minutes. Reduce heat to low, and cook until onions turn a very dark golden-brown color, about 2 hours, stirring every 10 minutes the first hour and every 5 minutes the second hour. (Be careful not to let onions burn.) When nearing the end of the second hour, stir and scrape any browned bits from bottom of pan. Increase heat to medium, and stir in vinegar, scraping browned bits from bottom of pan. Stir onions, and set aside to let cool.
- 3.** Place eggs in the bowl of a stand mixer fitted with the whisk attachment. With mixer on high speed, add oil in a slow, steady stream until combined. Add milk, beating until combined.
- 4.** In a medium bowl, whisk together flour, polenta, thyme, rosemary, sage, baking powder, salt, and pepper. With mixer on low speed, gradually add flour mixture to egg mixture, beating until combined. Fold in caramelized onions. Pour batter into prepared pan.
- 5.** Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Serve with crème fraîche, and garnish with oil and pepper, if desired. Store at room temperature wrapped in foil.

# ROSEMARY PARMESAN SODA BREAD

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Makes 1 (8-inch) boule

*The divine pairing of fresh Parmesan and rosemary strikes a perfect balance between the simple ingredients and deliciously complex flavors in this savory take on tradition.*

- 4½ cups (563 grams) all-purpose flour**
- 2 tablespoons (24 grams) granulated sugar**
- 4 teaspoons (2.5 grams) chopped fresh rosemary**
- 2 teaspoons (6 grams) kosher salt**
- 1½ teaspoons (7.5 grams) baking soda**
- ¼ teaspoon ground black pepper**
- 1¼ cups (125 grams) freshly grated Parmesan cheese**
- 1¾ cups (420 grams) whole buttermilk**
- ¼ cup (57 grams) unsalted butter, melted**
- 1 large egg (50 grams)**
- 1½ teaspoons (4.5 grams) flaked sea salt**

- 1.** Preheat oven to 425°F (220°C). Line a rimmed baking sheet with parchment paper.
- 2.** In a large bowl, whisk together flour, sugar, rosemary, salt, baking soda, and pepper. Stir in cheese.
- 3.** In a medium bowl, whisk together buttermilk, melted butter, and egg. Gradually add buttermilk mixture to flour mixture, stirring just until dry ingredients are moistened. Knead dough just until ingredients are combined.
- 4.** On a lightly floured surface, shape dough into a ball. Place on prepared pan, pressing to flatten dough into a 7-inch circle, 1½ inches thick. Using a sharp knife, score a shallow “X” on top of dough. Sprinkle with flaked salt.
- 5.** Bake until golden brown and a wooden pick inserted in center comes out clean, 35 to 40 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool on pan for 10 minutes.







# PAIN AU LEVAIN

Makes 2 loaves

*Made with the dependable workhorse of the kitchen, the Dutch oven, this sourdough boule is a humble but mighty loaf that will bring rustic charm to your spread.*

## Leaven:

- $\frac{3}{4}$  cup plus 2 tablespoons (200 grams) water (60°F/15°C)
- 1 tablespoon plus 1 teaspoon (24 grams) sourdough culture
- $1\frac{1}{2}$  cups plus 1 tablespoon (199 grams) bread flour

## Dough:

- $3\frac{1}{2}$  cups plus 1 teaspoon (800 grams) warm water (80°F/27°C), divided
- $5\frac{3}{4}$  cups plus  $2\frac{1}{2}$  tablespoons (750 grams) bread flour\*
- $1\frac{3}{4}$  cups plus 3 tablespoons (252 grams) whole wheat flour\*
- 2 tablespoons plus 1 teaspoon (21 grams) kosher salt

## Buckwheat flour, for dusting

1. For leaven: In a large bowl, stir together  $\frac{3}{4}$  cup plus 2 tablespoons (200 grams) water and sourdough culture. Add flour, and stir thoroughly by hand until smooth and there are no dry bits of flour remaining. Cover bowl with plastic wrap, and let stand at room temperature overnight.
2. For dough: In a large bowl, stir together  $3\frac{3}{4}$  cups (738 grams) warm water and  $1\frac{1}{4}$  cups plus 1 teaspoon (350 grams) leaven (reserve remaining 50 grams leaven; it is now your starter). Add flours, and stir by hand until there are no dry bits of flour remaining. Let rest for 30 minutes.
3. Add salt and remaining  $\frac{1}{4}$  cup plus 1 teaspoon

(62 grams) warm water, and squeeze dough to combine. (The dough will seem to separate, but it will re-form as you knead dough by folding it on top of itself.) Place dough in a thick glass bowl. Cover with a kitchen towel, and let rise in a warm, draft-free place (75°F/24°C) until dough feels smooth and soft, 3 to 4 hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and then fold it to center of dough. Do this 3 to 4 times around the bowl.)

4. Turn out dough onto a lightly floured surface, and divide in half. Preshape dough by folding each loaf in half, and then work dough into a tight, smooth ball. Let dough rest, covered with a kitchen towel, for 20 to 30 minutes.

5. For final shape, turn over one loaf, grab bottom edge, and gently stretch and fold bottom third over center third. Stretch right side out, and fold right third over center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough, and pull it toward you to seal. Repeat with remaining loaf. Place in separate bowls or baskets lined with kitchen towels heavily dusted with buckwheat flour. Let rise for 3 hours.

6. Preheat oven to 500°F (260°C). Place a Dutch oven in oven to preheat.

7. Carefully remove Dutch oven, and turn out one loaf into hot pan. Be very careful not to touch sides. Score loaf. Place lid on Dutch oven, and put it back in oven. Immediately reduce oven temperature to 450°F (230°C).

8. Bake for 20 minutes. Remove lid, and bake until bread is deep golden brown, 15 to 20 minutes more. Immediately place loaf on a wire rack to let cool.

9. Increase oven temperature to 500°F (260°C), preheat Dutch oven again, and repeat procedure with remaining loaf.



# PRETZEL ROLLS

Makes 9

To help these rolls bake evenly, use a lame or a super sharp knife to slash an “X” into the top of each roll.

## Pretzel Dough (recipe follows)

- ¼ cup (60 grams) baking soda**
- 1 large egg (50 grams), lightly beaten**
- 3 tablespoons (42 grams) unsalted butter, melted**
- Kosher salt or desired toppings (recipes follow)**

- 1.** Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper, and spray with cooking spray.
- 2.** Turn out Pretzel Dough, and divide into 9 equal pieces (about 4 ounces each). Roll each piece into a ball, and place on prepared pans. Cover and let rest for 5 to 10 minutes.
- 3.** Bring a large pot of water to a boil over medium-high heat, and add baking soda. (Make sure pot is deep enough. Once you add baking soda, the water will expand an additional 2 inches.)
- 4.** Slash top of each roll with a lame or very sharp blade. Drop each roll into boiling water-baking soda solution for 30 seconds per side. Remove from water using a large slotted spoon. Place back on prepared pans, and brush with egg wash.
- 5.** Bake until golden brown, 15 to 20 minutes. Brush with melted butter, and sprinkle with salt or desired toppings.

## PRETZEL DOUGH

Makes 9 rolls

- ½ cups (360 grams) warm dark beer (120°F/49°C)**
- 1 tablespoon (14 grams) firmly packed dark brown sugar**
- 2 teaspoons (6 grams) active dry yeast**
- 5 to 5½ cups (625 to 688 grams) all-purpose flour, divided**
- ½ cup (120 grams) warm milk (105°F/40°C to 110°F/43°C)**
- 2 tablespoons (16 grams) malt powder\***
- 1 tablespoon (9 grams) kosher salt**

- 1.** In the bowl of a stand mixer fitted with the dough hook attachment, stir together warm beer, brown sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.

- 2.** Add 5 cups (625 grams) flour, warm milk, malt powder, and salt, and beat at low speed until combined. Increase mixer speed to medium-high, and beat until dough is smooth and elastic, 5 to 6 minutes. Add remaining ½ cup (63 grams) flour, if needed. (Dough should not be sticky.)
- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

**Note:** Both diastatic and non-diastatic malt powder will work for this recipe.

## TOPPINGS

These two spice blends are sure crowd-pleasers.

### EVERYTHING SPICE BLEND

Makes about ½ cup

- 2 tablespoons (12 grams) garlic powder**
- 2 tablespoons (12 grams) dried onion**
- 2 tablespoons (18 grams) sesame seeds**
- 2 tablespoons (18 grams) poppy seeds**
- 1 tablespoon plus 1 teaspoon (12 grams) kosher salt**

- 1.** In a small bowl, combine all ingredients. Store in an airtight container until ready to use.

### DUKKAH BLEND

Makes about 1 cup

- ½ cup (57 grams) pine nuts**
- ¼ cup (36 grams) sesame seeds**
- 2 tablespoons (18 grams) coriander seeds**
- 2 tablespoons (18 grams) cumin seeds**
- 2 teaspoons (6 grams) kosher salt**
- 1 teaspoon (2 grams) turmeric**
- ½ teaspoon (1 gram) ground black pepper**

- 1.** In a small saucepan, heat all ingredients over medium heat. Toast until fragrant, 5 to 6 minutes. Transfer to the work bowl of a food processor. Process until mixture is fine and crumbly, 30 seconds to 1 minute. Store in an airtight container until ready to use.

# CHEESE AND ROSEMARY BRIOCHE

Makes 2 (9x5-inch) loaves

*We love this recipe for sandwich bread or an afternoon snack. Though the recipe calls for a double-cream cheese, we especially love this with the ultra-rich and creamy Saint André triple-cream cow's milk cheese—pure decadence.*

## Basic Brioche Dough (recipe follows)

- 10.5 ounces (315 grams) double-cream cheese, cubed**
- 2 tablespoons (4 grams) chopped fresh rosemary**
- 1 large egg (50 grams)**
- 1 tablespoon (15 grams) water**

- 1.** Make Basic Brioche Dough as directed through step 4. Place dough on a lightly floured surface, and fold in cheese and rosemary. Continue following Basic Brioche Dough recipe as directed.
- 2.** Butter and flour 2 (9x5-inch) loaf pans.
- 3.** Divide dough into 6 equal pieces. On a lightly floured surface, roll each piece into 12-inch-long pieces. Braid 3 pieces of dough very tightly. Place in 1 prepared pan, folding ends of braid under to fit in pan. Repeat procedure with remaining 3 pieces of dough and second prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
- 4.** Preheat oven to 350°F (180°C).
- 5.** In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush top of loaves with egg wash.
- 6.** Bake for 30 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes more. Serve warm.

## BASIC BRIOCHE DOUGH

Makes 2 (9x5-inch) loaves

- ½ cup (80 grams) warm whole milk (80°F/27°C to 100°F/38°C)**
- 3 tablespoons (36 grams) granulated sugar**
- 1 tablespoon (9 grams) active dry yeast**
- ¾ cups (406 grams) all-purpose flour, divided**
- 5 large eggs (250 grams), room temperature**
- 1 teaspoon (3 grams) kosher salt**
- 1 cup (227 grams) unsalted butter, softened**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** Add ½ cups (188 grams) flour and eggs, and beat at medium-low speed until smooth, 2 to 3 minutes. Cover and let stand for 30 to 45 minutes.
- 3.** Switch to the dough hook attachment. Add salt and remaining ¼ cups (218 grams) flour, and beat at medium speed until a smooth and elastic dough forms and pulls away from sides of bowl, 8 to 10 minutes.
- 4.** With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next.
- 5.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2½ hours.
- 6.** On a lightly floured surface, turn out dough, and fold a few times to knock out a bit of air. Return dough to greased bowl; cover and refrigerate for at least 8 hours or overnight.

Photo by Stephen DeVries



# DILL AND GRUYÈRE ROLLS

Makes about 25

*The Parker House Roll is the most versatile for dressing up with different flavors, such as dill and Gruyère. The dough creates feather-light, buttery bread. It's the only dinner roll recipe you'll ever need.*

## Parker House Roll Dough (recipe follows)

**¼ cup plus ½ teaspoon (59.5 grams) unsalted butter, softened and cut into 25 cubes**  
**¼ cup (57 grams) unsalted butter, melted**  
**Maldon or sea salt**

1. On a lightly floured surface, turn out Parker House Roll Dough. Divide dough in half, and gently shape each half into a ball. Cover and let rest for 10 minutes.
2. Line a baking sheet with parchment paper.
3. Divide dough into 25 pieces (about 1.6 ounces each). Press one cube of softened butter into center of each piece of dough, and roll into balls. Place rolls on prepared pan, leaving no space between. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
4. Preheat oven to 375°F (190°C).
5. Brush rolls with melted butter.
6. Bake until golden brown, 25 to 30 minutes. Brush with melted butter again, and sprinkle with salt.

## PARKER HOUSE ROLL DOUGH

Makes about 25 rolls

**1½ cups (360 grams) warm whole milk (105°F/40°C to 110°F/43°C), divided**  
**¼ cup (50 grams) granulated sugar**  
**2 teaspoons (6 grams) active dry yeast**  
**4½ to 5 cups (563 to 625 grams) all-purpose flour, divided**  
**6 tablespoons (84 grams) unsalted butter, melted**  
**2 large eggs (100 grams)**  
**6 ounces (175 grams) Gruyère cheese, finely grated**  
**½ cup (16 grams) chopped fresh dill**  
**2 teaspoons (6 grams) kosher salt**

1. In a small bowl, whisk together ½ cup (120 grams) warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes. Stir ½ cup (63 grams) flour into yeast mixture.
2. In the bowl of a stand mixer fitted with the dough hook attachment, beat melted butter, eggs, and remaining 1 cup (240 grams) warm milk at low speed until combined. Add yeast mixture, beating to combine. Add 1 cup (125 grams) flour, Gruyère, dill, and salt; beat to combine. Gradually add remaining flour, 1 cup (125 grams) at a time, beating until dough comes together and begins to pull away from sides of bowl, 2 to 3 minutes. (Dough will be sticky but not unmanageable. If dough is too sticky, add more flour, ¼ cup [31 grams] at a time, until it comes together.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 2½ hours.

**Note:** To make plain Parker House Round Rolls, omit the Gruyère and dill.







# TRADITIONAL ROOSTERKOEK

Makes 16

*The South African flatbread Roosterkoek, which roughly translates to “griddle cake,” starts with a sticky, yeasted dough and ends with puffy, grill-branded bread. Serve hot off the grill and with a generous spread of our Peach Mango Chutney.*

- ¾ cup (180 grams) plus 2 tablespoons (30 grams) warm water (105°F/40°C to 110°F/43°C), divided**
- 1 tablespoon (6 grams) instant yeast**
- 2 teaspoons (8 grams) granulated sugar**
- 2½ cups (313 grams) all-purpose flour\***
- 2 teaspoons (6 grams) kosher salt**
- 2 tablespoons (28 grams) sunflower oil**
- Peach Mango Chutney (recipe follows)**

- 1.** In a small bowl, combine 2 tablespoons (30 grams) warm water, yeast, and sugar. Let stand until mixture is foamy, about 2 minutes.
- 2.** In the bowl of a stand mixer fitted with the dough hook attachment, combine flour and salt. With mixer on medium-low speed, gradually add oil and remaining ¾ cup (180 grams) warm water, beating until a shaggy dough forms, 1 to 2 minutes. Scrape sides of bowl, and add yeast mixture. Increase mixer speed to medium, and beat until dough is smooth, 4 to 5 minutes.
- 3.** Turn out dough onto a lightly floured surface, and shape into a ball. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 4.** Preheat grill to medium-high heat (375°F/190°C).
- 5.** Divide dough into 16 equal pieces, and shape into balls. Cover and let rest for 15 minutes.
- 6.** Spray a braai grid or grill basket with cooking spray, and heat on grill for 5 minutes. Stretch dough into 3-inch disks.
- 7.** Working in batches, if necessary, grill disks in braai grid or grill basket, covered, until top of bread

begins to puff and bottom is golden brown, 5 to 6 minutes. Turn, and grill 5 to 6 minutes more. Serve warm with Peach Mango Chutney. Store in an airtight container for up to 4 days.

*\*For a darker bread, substitute ¼ cup (31 grams) all-purpose flour with whole wheat or buckwheat flour.*

## PEACH MANGO CHUTNEY

Makes 1 quart

*Based on the famous Mrs. H.S. Ball's Original Recipe Chutney—a classic South African condiment that is one of the country's culinary icons.*

- 3 medium peaches (450 grams), peeled, pitted, and cut into ½-inch slices**
- 2 Granny Smith apples (370 grams), cored and chopped\***
- 1 mango (360 grams), peeled, pitted, and cut into ½-inch slices**
- 2 jalapeños (90 grams), seeded and diced**
- 1 small yellow onion (170 grams), diced**
- ¾ cup (150 grams) granulated sugar**
- ½ cup (64 grams) golden raisins**
- ½ cup (120 grams) apple cider vinegar**
- 2 teaspoons grated fresh ginger**
- 1 teaspoon (2 grams) mustard seed**
- ½ teaspoon (1.5 grams) kosher salt**

- 1.** In a medium saucepan, cook all ingredients over medium heat until mixture has darkened and thickened, 45 minutes to 1 hour. (Chutney should be thick enough that the bottom of the pan can be seen for a few seconds when a spoon passes through it.)
- 2.** Using a potato masher, mash mixture to desired consistency. Remove from heat. Transfer chutney to sterile glass jars, and seal while hot, or store in an airtight container in refrigerator for up to 2 weeks.

*\*Do not peel the apples. The skins release natural pectin essential to the thick consistency of your chutney.*



# DEMI BAGUETTES

Makes 4 loaves

A compact recipe for the French classic offers home bakers a chance to bring the art of boulangerie to their small-scale but no-less-artisan home operation.

## Polish:

- 1 cup plus 1 tablespoon (241 grams) tepid water (70°F/21°C)**
- 1/16 teaspoon instant yeast**
- 1 3/4 cups plus 2 1/2 tablespoons (242 grams) bread flour**

## Dough:

- 1 cup plus 2 1/2 tablespoons (262 grams) water (for temperature, see Note)**
- 1 teaspoon (2 grams) instant yeast**
- 3 3/4 cups (476 grams) bread flour**
- 1 1/2 tablespoons (14 grams) kosher salt**

**1.** For polish: In a large bowl, stir together 1 cup plus 1 tablespoon (241 grams) tepid water and yeast. Add flour, and stir thoroughly by hand until smooth and there are no dry bits of flour remaining. Cover bowl with plastic wrap, and let stand at room temperature for 14 to 16 hours.

**2.** For dough: In the bowl of a stand mixer fitted with the dough hook attachment, combine polish, 1 cup plus 2 1/2 tablespoons (262 grams) water, and yeast. Add flour and salt. Beat at medium-low speed for 3 minutes; beat at medium speed for 3 minutes. Test dough using the windowpane method (see Pro Tip). If dough is not ready, beat 1 minute more, and test again. Final dough should be smooth.

**3.** Spray a large glass bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with a kitchen towel, and let rise in a

warm, draft-free place (75°F/24°C) for 1 1/2 hours, folding after 45 minutes.

**4.** Turn out dough onto a floured surface, and divide into four equal parts (each weighing 300 grams). Shape each baguette into a blunt log by gently flattening dough into a rectangle. (There is no set size or thickness that the rectangle should be. The proof will determine these dimensions.) Take top edge of short side of dough, and tuck top third toward center, sealing it with your thumbs. Fold dough again by taking top edge and folding it down and sealing it with your thumbs. Roll dough until seam side is down. Cover with a kitchen towel, and let rest for 15 minutes.

**5.** Shape baguettes by gently flattening dough into a rectangle. Take top edge of long side of dough, and fold top third toward center, pressing to seal. Turn dough 180 degrees, and repeat folding top third to meet other fold in center. Take top edge of long side of dough, and tuck it to center, and going left to right, seal it by pressing firmly with the heel of your hand. Turn dough 180 degrees, and tuck top third over the rest of the dough, sealing it by pressing firmly with the heel of your hand. Roll seal to bottom, and using both hands, gently roll from center out toward ends, lengthening the dough as you go, and tapering ends. Baguettes should be about 14 inches long. Place baguettes on baguette pans. Cover and let rise for 45 to 60 minutes.

**6.** Soak a kitchen towel with water, and place on a rimmed sheet tray. Place in oven, and pour enough water in pan to cover bottom. Preheat oven to 500°F (260°C).

**7.** Using a lame, score bread. Place bread in oven, and immediately reduce oven temperature to 480°F (249°C).

**8.** Bake for 10 minutes. Remove sheet pan

with towel (it should be dry now), and continue baking until baguettes are a rich golden brown, 5 to 10 minutes more. Let cool on a wire rack before cutting or storing.

**Note:** This recipe was developed in a 71°F/22°C environment, so the water temperature used in this recipe was 58°F/14°C. There is an equation to figure out the correct temperature of the water based on the temperature of your environment. Use Fahrenheit temperatures. Take the desired dough temperature (75°F), and multiply by 4. You will get 300°F. Then subtract the preferment temperature (the temperature of your polish), room temperature, flour temperature, and friction factor from 300°F. (Friction factor is the amount that mixing increases the dough's temperature. Each mixer will have a slightly different friction factor, but a good place to start is 25°F.)

## Example equation:

$75^{\circ}\text{F} (\text{desired dough temperature}) \times 4 = 300^{\circ}\text{F}$   
 $300^{\circ}\text{F} - 79^{\circ}\text{F} (\text{preferment temperature}) - 71^{\circ}\text{F}$   
 $(\text{room temperature}) - 67^{\circ}\text{F} (\text{flour temperature}) -$   
 $25^{\circ}\text{F} (\text{friction factor}) = 58^{\circ}\text{F} (\text{water temperature for final dough})$

## PRO TIP

Test the dough for proper gluten development using the windowpane test. Pinch off (make sure you don't tear the dough) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a "windowpane." If the dough tears, it's not quite ready.

# CHESTNUT, CRANBERRY, AND ROSEMARY LAMINATED PAIN D'ÉPI

Makes 2 loaves

*Fresh rosemary and fragrant chestnuts lend warm savory notes to this laminated loaf studded with sweet cranberries. The traditional pain d'épi shape resembles a stalk of wheat, perfect for tearing and sharing.*

- 3<sup>3</sup>/<sub>8</sub> cups (466 grams) plus 1<sup>1</sup>/<sub>4</sub> cups (159 grams) bread flour, divided**
- 1<sup>3</sup>/<sub>4</sub> cups (420 grams) plus 2 teaspoons (10 grams) warm water (105°F/40°C to 110°F/43°C), divided**
- 2<sup>1</sup>/<sub>8</sub> teaspoons (4 grams) instant yeast, divided**
- 6 teaspoons (18 grams) kosher salt, divided**
- 1 teaspoon (4 grams) granulated sugar**
- 1<sup>1</sup>/<sub>4</sub> cups (195 grams) Roasted Chestnuts (recipe follows), chopped**
- 3<sup>4</sup>/<sub>4</sub> cup (96 grams) dried cranberries**
- 3<sup>4</sup>/<sub>4</sub> cup (170 grams) unsalted butter, softened**
- 2 tablespoons (4 grams) chopped fresh rosemary**
- 1 large egg (50 grams)**
- 2 cups (480 grams) ice water**
- 1<sup>4</sup>/<sub>4</sub> cup (56 grams) olive oil**

**1.** In a medium bowl, combine 1<sup>1</sup>/<sub>4</sub> cups (159 grams) flour, 1/2 cup (120 grams) warm water, and 1/8 teaspoon yeast. Cover with plastic wrap, and let stand at room temperature for 16 hours.

**2.** In the bowl of a stand mixer fitted with the dough hook attachment, beat yeast mixture, 1<sup>1</sup>/<sub>4</sub> cups (300 grams) warm water, 4 teaspoons (12 grams) salt, sugar, remaining 3<sup>3</sup>/<sub>8</sub> cups (466 grams) flour, and remaining 2 teaspoons (4 grams) yeast at medium-low speed for 6 minutes. Increase mixer speed to medium, and beat for 2 minutes. Add Roasted Chestnuts and cranberries, beating just until

combined, about 1 minute. Shape dough into a ball.

**3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

**4.** Between 2 sheets of plastic wrap, shape butter into a 10x8-inch rectangle. Sprinkle with rosemary, and wrap in plastic wrap. Refrigerate for at least 20 minutes or up to 24 hours. Let stand at room temperature for 10 minutes before using.

**5.** Preheat oven to 400°F (200°C). Position oven rack to lowest level, and place a large cast-iron skillet on rack. Line a baking sheet with parchment paper.

**6.** Freeze dough for 10 minutes. On a lightly floured surface, roll dough into a 16x10-inch rectangle. Unwrap butter block, and place in center of rectangle. Fold dough edges over to enclose butter block. Roll dough into a 24x8-inch rectangle. Fold one short side over 3 inches. Fold other short side over 9 inches, making ends meet. Fold dough in half, creating an 8x6-inch rectangle. Roll into an 18x8-inch rectangle. Fold dough into thirds, like a letter, creating an 8x6-inch rectangle. Cover with plastic wrap, and let rest for 10 minutes.

**7.** Roll dough into a 19x11-inch rectangle. Trim 1/2 inch off all sides of dough. Cut dough in half lengthwise, creating 2 (18x5-inch) rectangles. Starting at one long side, roll up 1 rectangle, pinching seam to seal. Transfer to prepared pan. Repeat with remaining dough.

**8.** Using kitchen scissors, make a 45-degree cut into dough 1 inch from end, leaving about 1/4 inch of dough uncut. (Be careful not to cut all the

way through the dough.) Lay dough piece over to one side. Make another 1-inch cut, and lay to the other side. Repeat process until you reach end of dough. Repeat with remaining loaf.

**9.** In a small bowl, whisk together egg and remaining 2 teaspoons (10 grams) warm water. Brush dough with egg wash. Pour 2 cups (480 grams) ice water in cast-iron skillet, and place loaves in hot oven.

**10.** Bake until deep golden brown, 25 to 30 minutes. Brush with oil, and sprinkle with remaining 2 teaspoons (6 grams) salt. Let cool slightly on a wire rack. Serve warm. Store in airtight container at room temperature for up to 4 days.

## ROASTED CHESTNUTS

Makes about 4 cups

### 6 cups (894 grams) whole chestnuts in shells

**1.** Preheat oven to 425°F (220°C).

**2.** Using a sharp paring knife, cut an "X" in rounded side of chestnuts. (This lets steam escape and will prevent them from exploding.) Place on a rimmed baking sheet, cut side up.

**3.** Roast until shells curl away from nutmeats, 20 to 30 minutes.

**4.** Wrap hot chestnuts in a kitchen towel, and squeeze gently to further loosen shells. Let stand until cool enough to handle. Peel shells from nutmeats. Use immediately, or store in a resealable plastic bag at room temperature for up to 24 hours.

**Note:** *Fresh chestnuts will keep refrigerated for up to 6 months in a breathable container.*



# PICKLED CHERRY BOMBS

Makes 16

*These little pockets of dough pack explosive flavor. Inspired by Milk Bar founder Christina Tosi's famous Bagel Bomb creation, each savory orb offers all the chew and salty, crusty goodness of a regular bagel, but with an epic center: a sour pickled cherry thickly coated in rich mascarpone, cream cheese, and fried garlic.*

- 4 cups (508 grams) bread flour**
- 1½ cups (360 grams) warm water (105°F/40°C to 110°F/43°C)**
- 1 tablespoon (6 grams) instant yeast**
- 1 tablespoon (21 grams) molasses**
- 2 teaspoons (6 grams) kosher salt**
- 8 cups (1,920 grams) plus 1 teaspoon (5 grams) water, divided**
- ¼ cup (60 grams) baking soda**
- 2 tablespoons (42 grams) honey**
- 1 tablespoon (12 grams) granulated sugar**
- Pickled Cherry Cheese Balls (recipe follows)**
- 1½ teaspoons (4.5 grams) sesame seeds**
- 1½ teaspoons (4.5 grams) poppy seeds**
- 1 teaspoon (3 grams) fennel seeds**
- 1 teaspoon (2 grams) garlic salt**
- 1 teaspoon (2 grams) diced onion flakes**
- ½ teaspoon (1.5 gram) sea salt**
- 1 large egg (50 grams)**

- 1.** In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, 1½ cups (360 grams) warm water, yeast, molasses, and salt at medium-low speed for 10 minutes.
- 2.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let stand in warm, draft-free place (75°F/24°C) until almost doubled in size, 1 to 1½ hours.

**3.** Divide dough into 16 (2-ounce) pieces, and shape into balls. Cover loosely with plastic wrap, and let rest for 30 minutes.

**4.** Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

**5.** In a large stockpot, bring 8 cups (1,920 grams) water, baking soda, honey, and sugar to a boil over medium-high heat. Pull and shape dough balls into 3½-inch disks, like a pizza. Place a frozen Pickled Cherry Cheese Ball in center of each disk; bring edges up, and pinch together. Roll dough between hands to smooth out ball and ensure edges are sealed. Working with 4 balls at a time, lower balls into poaching liquid. Boil for 1 minute, turning halfway through. Transfer to prepared pans.

**6.** In a small bowl, whisk together sesame seeds, poppy seeds, fennel seeds, garlic salt, onion flakes, and sea salt. In another small bowl, whisk together egg and remaining 1 teaspoon (5 grams) water. Brush top of each ball with egg wash, and sprinkle with topping.

**7.** Bake until light golden, 20 to 25 minutes. Let cool slightly; serve warm.

## PICKLED CHERRY CHEESE BALLS

Makes 16

- 1 tablespoon (14 grams) olive oil**
- 1 tablespoon (10 grams) minced garlic**
- ½ cup (112 grams) cream cheese, softened**
- ½ cup (112 grams) mascarpone cheese, softened**
- ½ teaspoon chopped fresh basil**
- ½ teaspoon chopped fresh oregano**
- ½ teaspoon chopped fresh thyme**
- ½ teaspoon (1.5 grams) kosher salt**
- 16 Pickled Cherries (recipe follows)**

**1.** In a small saucepan, heat oil over medium heat. Add garlic; cook until golden, 2 to 3 minutes.

Remove from heat, and let cool completely.

**2.** In the bowl of a stand mixer fitted with the paddle attachment, beat garlic, cream cheese, mascarpone, basil, oregano, thyme, and salt at medium speed until combined.

**3.** Pat Pickled Cherries dry with a paper towel. Working with one at a time, coat Pickled Cherries with cheese mixture, rolling between hands to create well-rounded balls. Freeze in an airtight container for at least 2 hours or up to 1 week.

## PICKLED CHERRIES

Makes 1 quart

- ½ pound (225 grams) cherries, pitted**
- ¾ cup (180 grams) distilled white vinegar**
- ⅓ cup (67 grams) granulated sugar**
- ½ tablespoon (4.5 grams) kosher salt**
- 1 strip orange zest**
- 1 cinnamon stick**
- ½ teaspoon (1.5 gram) black peppercorns**
- ½ teaspoon (1 gram) crushed red pepper**

**1.** Place cherries in a 1-quart jar.

**2.** In a small saucepan, bring vinegar and all remaining ingredients to a boil over medium heat. Reduce heat to medium-low, and simmer for 10 minutes. Remove from heat, and let cool for 10 minutes.

**3.** Strain mixture through a fine-mesh sieve over cherries, discarding solids. Cherries should be completely submerged under liquid. If not completely submerged, top off with more vinegar. Let cool completely. Cover and refrigerate for at least 30 minutes and up to 1 month.





# SWEET POTATO BISCUITS

Makes 9

*With a hint of aromatic sage and a generous coating of honey butter, these tender biscuits will warm your soul with every bite.*

- 2¼ cups (281 grams) all-purpose flour
  - 1 tablespoon (15 grams) baking powder
  - 2 teaspoons (6 grams) kosher salt
  - 1 teaspoon (2 grams) instant yeast
  - ½ teaspoon (2.5 grams) baking soda
  - 6 tablespoons (84 grams) cold unsalted butter, cubed
  - ¼ cup (8 grams) chopped fresh sage
  - ½ cup (120 grams) cold whole buttermilk
  - ¼ cup (85 grams) golden honey
  - 1 cup (244 grams) mashed sweet potato, chilled
  - ¼ cup (57 grams) unsalted butter, melted
- Honey Butter (see Pro Tip)

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, baking powder, salt, yeast, and baking soda. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in sage. In a small bowl, whisk together buttermilk and honey; quickly stir buttermilk mixture into flour mixture until combined (do not overmix). Stir in sweet potato.
3. Turn out dough onto a lightly floured surface, and knead very gently 5 or 6 times until dough comes together but is still slightly lumpy. (If dough is too sticky, work in up to ¼ cup [31 grams] more flour.) Shape dough into a disk, and pat to 1-inch thickness. Using a 2-inch round cutter dipped in flour, cut dough, rerolling scraps as necessary. Place biscuits on prepared pan. Brush with melted butter.
4. Bake until golden brown, 12 to 15 minutes, rotating pan halfway through baking. Serve with Honey Butter.

## BISCUIT STIR-INS:

**Ginger and Thyme:** Substitute chopped fresh sage with 3 tablespoons (32 grams) chopped candied ginger and 1 tablespoon (2 grams) fresh thyme leaves. Proceed as directed.

**Rosemary and Parmesan:** Substitute chopped fresh sage with 1 tablespoon (2 grams) chopped fresh rosemary and ¼ cup (25 grams) freshly grated Parmesan cheese.

**Orange and Rosemary:** Substitute chopped fresh sage with 1 tablespoon (3 grams) orange zest and 1 tablespoon (2 grams) chopped fresh rosemary.

**PRO TIP**

To make **Honey Butter**, in a medium bowl, stir together  $\frac{1}{2}$  cup (113 grams) softened unsalted butter and  $\frac{1}{4}$  cup (85 grams) honey until combined. Cover and refrigerate for up to 1 week.





# CHERRY TOMATO FOCACCIA

Makes about 12 servings

*This fluffy Italian flatbread is the perfect family-sized recipe for your next get-together, impressing both the eyes and the taste buds.*

## Polish:

- 1 cup plus 2 tablespoons (255 grams) water (70°F/21°C)
- 1/8 teaspoon instant yeast
- 2 cups (250 grams) all-purpose flour

## Dough:

- 1 1/4 cups (284 grams) water (85°F/29°C)
- 4 1/2 teaspoons (9 grams) instant yeast
- 4 cups (500 grams) all-purpose flour
- 1/4 cup (56 grams) olive oil
- 2 tablespoons (24 grams) granulated sugar
- 5 teaspoons (15 grams) kosher salt

## Topping:

- 3 tablespoons (42 grams) warm water (80°F/27°C)
- 2 tablespoons (28 grams) olive oil
- 1/2 medium red onion (55 grams), thinly sliced
- 1 dry pint (270 grams) cherry tomatoes (see Note)
- 2 tablespoons (4 grams) fresh rosemary leaves
- 1 tablespoon (15 grams) coarse kosher salt
- 1 (8-ounce) ball (226 grams) fresh mozzarella, thinly sliced

1. For polish: In a large bowl, stir together 1 cup plus 2 tablespoons (255 grams) water and yeast. Add flour, and stir thoroughly by hand until smooth and there are no dry bits of flour remaining. Cover bowl with plastic wrap, and let stand at room temperature for 14 to 16 hours.
2. For dough: In the bowl of a stand mixer fitted with the paddle attachment, combine polish,

1 1/4 cups (284 grams) water, and yeast. Add flour, olive oil, sugar, and salt. Beat at low speed until dough starts to pull away from sides of bowl, 5 to 7 minutes.

3. Turn out dough onto a floured surface, and knead until smooth. Test dough using the windowpane method (see Pro Tip on page 84). If dough is not ready, knead a couple more times, and test again. Grease a large bowl with olive oil. Place dough in bowl, and rub a little oil on top of dough. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.

4. Spray a rimmed 18x13-inch sheet pan with cooking spray; brush with olive oil.

5. Turn out dough onto prepared pan, and gently stretch to completely fill bottom of pan. If dough is tight and will not stretch completely, let dough rest for 5 to 10 minutes, and then try again. Cover with plastic wrap, and let rise for 30 minutes.

6. Uncover dough, and dimple using your fingertips. You want your fingertips to touch the bottom of the sheet pan but without tearing through the dough. Cover and let rise until dough is level with sides of pan, about 30 minutes.

7. Preheat oven to 425°F (220°C).

8. For topping: Sprinkle dough with 3 tablespoons (42 grams) warm water; drizzle with oil. Add onion, tomatoes, rosemary, and coarse salt.

9. Bake for 15 minutes. Add sliced mozzarella, and bake until cheese is melted and focaccia is golden, 5 to 10 minutes more. Immediately transfer focaccia to a wire rack. Enjoy hot out of the oven, or let cool slightly and serve warm. Focaccia is best the day it's made, but leftovers can be reheated in the oven the next day.

**Note:** *The weight of the tomatoes may vary based on the size of each tomato used. You can also use grape tomatoes.*



# HERB AND CHEESE MONKEY BREAD

Makes 1 (10-inch) loaf

*The term “monkey bread” was first used in Southern California in the 1940s. Most commonly known as “pull-apart bread,” it refers to a rich bread formed into separate pieces of yeast dough. This version is a savory twist on the classically sweet crowd-pleaser with four different flavors all baked into the same loaf. Your crew can pick around to eat their favorite or mix and match bites of all of them.*

- 2 cups (480 grams) warm water (105°F/40°C to 110°F/43°C)**
- ¼ cup (50 grams) granulated sugar**
- 4½ teaspoons (14 grams) active dry yeast**
- 5 cups (625 grams) all-purpose flour**
- 1 tablespoon (9 grams) kosher salt**
- 1 cup (227 grams) unsalted butter, melted and divided**
- ½ cup (24 grams) chopped green onion**
- ¼ cup (8 grams) chopped fresh parsley**
- 3 tablespoons (6 grams) chopped fresh dill**
- ⅓ cup (75 grams) whipped cream cheese**
- 1 cup (100 grams) freshly grated Parmesan cheese**
- 1 teaspoon (3 grams) garlic salt**
- ¼ teaspoon garlic powder**
- 1 cup (100 grams) shredded sharp Cheddar cheese**
- ⅓ cup (47 grams) sesame seeds**
- ¼ cup (36 grams) poppy seeds**

- 1.** In a medium bowl, combine 2 cups (480 grams) warm water, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, stir together flour and salt. With mixer on low speed, add yeast mixture and ¼ cup (57 grams) melted butter, beating just until combined. Switch to the dough hook attachment.

Beat at medium speed until dough is smooth and elastic, about 4 minutes.

- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 4.** On a lightly floured surface, turn out dough. Punch dough down, and gently shape into a ball. Cover and let rest for 10 minutes. Using kitchen shears, snip dough into 1-inch (25-gram) pieces. Shape into 48 dough balls.
- 5.** Preheat oven to 325°F (170°C). Butter and flour a 15-cup tube pan.
- 6.** In a medium bowl, combine green onion, parsley, and dill. With your thumb, create a hole in the center of 12 pieces of dough. Spoon a heaping teaspoon of cream cheese into each hole, pressing dough edges together to seal. Dip filled dough balls in ½ cup (113 grams) melted butter, and roll in herb mixture.
- 7.** In a small bowl, combine Parmesan, garlic salt, and garlic powder. Dip another 12 dough balls in same melted butter, and roll in Parmesan mixture.
- 8.** In another small bowl, combine Cheddar and sesame seeds. Dip another 12 dough balls in melted butter, and roll in Cheddar mixture.
- 9.** Dip remaining 12 dough balls in melted butter, and roll in poppy seeds.
- 10.** Place dough balls in prepared pan, alternating flavor types, and pour remaining ¼ cup (57 grams) melted butter over dough.
- 11.** Bake until an instant-read thermometer inserted near center registers 190°F (88°C), 50 to 55 minutes, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 30 minutes. Remove from pan, and serve warm.





# PESTO SUN-DRIED TOMATO ROLLS

Makes 14

*It's like pizza—but so much prettier. This basil-tomato bread feeds our Italian cravings and is the perfect appetizer for summer gatherings. We promise you won't have leftovers.*

## Basic Pull-Apart Bread Dough (recipe follows)

### Pesto (recipe follows)

- 1 (8-ounce) jar (227 grams) oil-packed sun-dried tomatoes, drained and roughly chopped**
- 6 ounces (175 grams) goat cheese, crumbled**

1. Butter and flour a 10-inch round cake pan.
2. On a lightly floured surface, turn out Basic Pull-Apart Bread Dough. Punch dough down, and gently shape into a ball. Cover and let rest for 10 minutes.
3. Roll dough into a 16x14-inch rectangle. Spread Pesto onto dough, and sprinkle with sun-dried tomatoes and goat cheese. Starting with one long side, roll up dough, jelly roll style, and press edge to seal. Slice into 14 rolls. Place rolls in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
4. Preheat oven to 350°F (180°C).
5. Bake until golden brown, about 30 minutes. Let cool in pan for 30 minutes.

## BASIC PULL-APART BREAD DOUGH

Makes 14 rolls

- $\frac{2}{3}$  cup (160 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
- 1 tablespoon (12 grams) granulated sugar**
- $\frac{2}{4}$  teaspoons (7 grams) active dry yeast**
- $\frac{3}{4}$  cups (406 grams) all-purpose flour, divided**
- $\frac{1}{4}$  cup (57 grams) unsalted butter, melted**
- 2 large eggs (100 grams)**
- 1 teaspoon (3 grams) kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
2. With mixer on low speed, add 1 cup (125 grams) flour, beating just until combined. Add melted butter and  $\frac{1}{2}$  cup (63 grams) flour, beating until combined. Beat in eggs. Gradually add salt and remaining  $1\frac{3}{4}$  cups (218 grams) flour, beating until a soft dough forms. (Dough will be sticky.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

## PESTO

Makes  $\frac{1}{2}$  cup

- 2 cups (45 grams) fresh basil**
- 1 cup (142 grams) walnuts**
- $\frac{3}{4}$  cup (75 grams) freshly grated Parmesan cheese**
- 3 cloves garlic (15 grams)**
- 1 tablespoon (15 grams) fresh lemon juice**
- $\frac{1}{3}$  cup (75 grams) olive oil**
- Salt and pepper, to taste**

1. In the work bowl of a food processor, pulse together basil, walnuts, Parmesan, garlic, and lemon juice until finely chopped and well combined. With processor running, add oil in a slow, steady stream until incorporated. Add salt and pepper to taste. Refrigerate in an airtight container for up to 1 week, or freeze for up to 2 months.

## PARMESAN-GOUDA FANTAILS

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Makes 12

Recipe by Marian Cooper Cairns

*The nutty flavor of Gouda pairs well with the Pilsner and yeast in this recipe, but you can easily swap Muenster, Edam, or Monterey Jack cheeses in place of the Gouda, if desired.*

- 1 cup (240 grams) room temperature Kölsch or Pilsner beer, divided**
- 1 tablespoon (12 grams) granulated sugar**
- 2¼ teaspoons (7 grams) active dry yeast**
- 8 tablespoons (112 grams) unsalted butter, melted and divided**
- 3 cups (375 grams) all-purpose flour, divided**
- ⅓ cup (33 grams) freshly grated Parmesan cheese**
- 2 cloves garlic (10 grams), finely grated**
- 4 tablespoons (8 grams) minced fresh parsley, divided**
- 1 teaspoon (3 grams) kosher salt**
- 6 ounces (175 grams) Gouda cheese, grated**

**1.** In a medium microwave-safe bowl, microwave ¼ cup (60 grams) beer until it reaches 105°F/40°C to 110°F/43°C, about 10 seconds. Add sugar and yeast, stirring to combine. Let stand until mixture is foamy, about 5 minutes. Stir in 6 tablespoons (84 grams) melted butter and remaining ¾ cup (180 grams) beer.

**2.** In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, Parmesan, half of garlic, 3 tablespoons (6 grams) parsley, and salt at medium speed until combined. Add yeast mixture, beating to combine, about 1 minute. Gradually add remaining 1 cup (125 grams) flour, beating until dough begins to pull away from sides of bowl, about 3 minutes. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 45 minutes.

**3.** Spray a 12-cup muffin pan with cooking spray.

**4.** Punch down dough, and divide in half. Pat one half into a square. On a lightly floured surface, roll dough into a 12-inch square. Sprinkle with half of Gouda, and press into dough. Using a sharp knife, cut dough into 6 equal strips. Stack strips, cheese side up; cut crosswise into 6 equal pieces. Place each piece on its side in prepared muffin cups. Repeat with remaining dough and remaining Gouda.

**5.** Slightly separate layers of each roll. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until dough fills cups, 30 to 45 minutes.

**6.** Preheat oven to 375°F (190°C).

**7.** Bake until golden brown, 20 to 24 minutes.

**8.** In a small saucepan, melt remaining 2 tablespoons (28 grams) butter over medium heat. Add remaining garlic and remaining 1 tablespoon (2 grams) parsley; cook until fragrant. Brush warm fantails with butter mixture. Let cool for at least 10 minutes before serving.

*Photo by Matt Armendariz*





# MAPLE BACON-CHEDDAR PICKLE LOAF

Makes 1 (9x5-inch) loaf

*Pickles? In bread? Oh, heck yes. The brininess of the pickles is what makes this savory bread so brilliant.*

- 8 slices thick-cut bacon (230 grams)**
- ¼ cup (85 grams) pure maple syrup**
- Basic Pull-Apart Bread Dough (recipe follows)**
- 4 tablespoons (56 grams) unsalted butter, melted and divided**
- 1 (8-ounce) block (225 grams) sharp Cheddar cheese, shredded**
- 1 cup (186 grams) bread-and-butter pickles, chopped**

- 1.** Preheat oven to 350°F (180°C). Line a baking sheet with foil and parchment paper.
- 2.** Place bacon slices on prepared pan. Drizzle maple syrup over bacon.
- 3.** Bake until crisp, 25 to 30 minutes. Let cool on a wire rack; crumble bacon.
- 4.** On a lightly floured surface, turn out Basic Pull-Apart Bread Dough. Punch dough down, and gently shape into a ball. Cover and let rest for 10 minutes.
- 5.** Roll dough into an 18x16-inch rectangle. Brush with 2 tablespoons (28 grams) melted butter, and sprinkle with bacon, Cheddar, and pickles. Using a knife or pizza wheel, slice dough lengthwise into 4 equal strips. Stack strips one on top of the other, and cut into 4x3-inch rectangles.
- 6.** Spray a 9x5-inch loaf pan with cooking spray, and prop pan at an angle on a book or other object so pan is not flat.
- 7.** Stack rectangles on their sides in prepared pan. Top with any fillings that came loose. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.

- 8.** Preheat oven to 350°F (180°C).
- 9.** Drizzle remaining 2 tablespoons (28 grams) melted butter on top of loaf.
- 10.** Bake until golden brown, 40 to 45 minutes, covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 20 minutes before inverting onto a serving plate. Turn right-side up to serve.

## BASIC PULL-APART BREAD DOUGH

Makes 1 (9x5-inch) loaf

- ⅔ cup (160 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
  - 1 tablespoon (12 grams) granulated sugar**
  - 2¼ teaspoons (7 grams) active dry yeast**
  - 3¼ cups (406 grams) all-purpose flour, divided**
  - ¼ cup (57 grams) unsalted butter, melted**
  - 2 large eggs (100 grams)**
  - 1 teaspoon (3 grams) kosher salt**
- 1.** In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
  - 2.** With mixer on low speed, add 1 cup (125 grams) flour, beating just until combined. Add melted butter and ½ cup (63 grams) flour, beating until combined. Beat in eggs. Gradually add salt and remaining 1¾ cups (218 grams) flour, beating until a soft dough forms. (Dough will be sticky.)
  - 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.



# CHEESY SCALLION PULL-APART ROLLS

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Makes 16

Recipe by Yossy Arefi

*These rolls are admittedly a little bit over the top and are jam-packed with cheese and springy scallions. They'd make an ideal partner to just about any soup or stew, or even your scrambled eggs in the morning. Serve these warm the day they are baked for maximum cheesy enjoyment.*

- ¼ cup (60 grams) warm water (105°F/40°C to 110°F/43°C)**
- 2 tablespoons (24 grams) granulated sugar**
- 2¼ teaspoons (7 grams) active dry yeast**
- ¾ cup (180 grams) warm whole milk (105°F/40°C to 110°F/43°C)**
- 2 large eggs (100 grams)**
- 4 cups (500 grams) all-purpose flour**
- 2 teaspoons (6 grams) kosher salt**
- ¾ cup (75 grams) sliced green onion, divided**
- ½ cup (70 grams) ¼-inch-cubed Cheddar cheese, divided**
- ½ cup (110 grams) ¼-inch-cubed Gruyère cheese, divided**
- 5 tablespoons (70 grams) unsalted butter, softened**
- ¼ cup (57 grams) unsalted butter, melted and cooled**
- ½ teaspoon (1.5 grams) flaked salt**
- ¼ teaspoon crushed red pepper**

- 1.** In the bowl of a stand mixer fitted with the dough hook attachment, combine ¼ cup (60 grams) warm water, sugar, and yeast. Let stand until mixture is foamy, about 5 minutes.
- 2.** With mixer on medium-low speed, add warm milk and eggs, beating until combined. Add flour and salt, beating until a dough forms. Add ½ cup (50 grams) green onion, ¼ cup (35 grams)

Cheddar, and ¼ cup (55 grams) Gruyère, beating just until combined. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next. Beat until smooth and elastic, about 5 minutes. (The dough will be soft and may stick to the bowl a bit. Add a bit more flour if the dough seems very sticky.)

- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ hours.
- 4.** Line a baking sheet with parchment paper; place a 9-inch springform pan on baking sheet.
- 5.** Turn out dough onto a lightly floured surface, and cut into 16 equal pieces (about 2 ounces each). Gather corners of each piece together, and roll tightly to shape into a ball. Roll each ball in melted butter, and place in springform pan, seam side down. Loosely cover pan with a clean towel or plastic wrap, and let rise for 30 minutes.
- 6.** Preheat oven to 350°F (180°C).
- 7.** Sprinkle with remaining ¼ cup (25 grams) green onion. Top with remaining ¼ cup (35 grams) Cheddar and remaining ¼ cup (55 grams) Gruyère. Sprinkle with flaked salt and red pepper.
- 8.** Bake until golden brown and puffed, 30 to 40 minutes. Serve warm.

*Photo by Yossy Arefi*





# TRADITIONAL LARGE SOFT PRETZELS

Makes 8

*From street fairs to football games, soft, doughy pretzels are everywhere. But you don't need a street vendor or concession stand to get your fix. With only seven ingredients and a short proof time, they're easy to make at home.*

## Pretzel Dough (recipe follows)

- ¼ cup (60 grams) baking soda**
- 1 large egg (50 grams), lightly beaten**
- 3 tablespoons (42 grams) unsalted butter, melted**
- Kosher salt or desired toppings (recipes on page 76)**

- 1.** Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper, and spray with cooking spray.
- 2.** Turn out Pretzel Dough, and divide into 8 equal pieces (about 5 ounces each). Starting from the center and working outward, roll each piece into a log (2½ to 3 feet long and ¾ inch in diameter). Shape each log into a pretzel shape (see Pro Tip), and place on prepared pans. Cover and let rest for 5 to 10 minutes.
- 3.** Bring a large pot of water to a boil over medium-high heat, and add baking soda. (Make sure pot is deep enough. Once you add baking soda, the water will expand an additional 2 inches.)
- 4.** Drop each pretzel into boiling water-baking soda solution for 30 seconds per side. Remove from water using a large slotted spoon. Place back on prepared pans, and brush with egg wash.
- 5.** Bake until golden brown, 10 to 13 minutes. Brush with melted butter, and sprinkle with salt or desired toppings.

## PRETZEL DOUGH

Makes 8 large pretzels

- 1½ cups (360 grams) warm dark beer (120°F/49°C)**
- 1 tablespoon (14 grams) firmly packed dark brown sugar**
- 2 teaspoons (6 grams) active dry yeast**
- 5 to 5½ cups (625 to 688 grams) all-purpose flour, divided**
- ½ cup (120 grams) warm milk (105°F/40°C to 110°F/43°C)**
- 2 tablespoons (16 grams) malt powder\***
- 1 tablespoon (9 grams) kosher salt**

- 1.** In the bowl of a stand mixer fitted with the dough hook attachment, stir together warm beer, brown sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** With mixer on low speed, add 5 cups (625 grams) flour, warm milk, malt powder, and salt, beating until combined. Increase mixer speed to medium-high, and beat until dough is smooth and elastic, 5 to 6 minutes. Add remaining ½ cup (63 grams) flour, if needed. (Dough should not be sticky.)
- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

*\*Both diastatic and non-diastatic malt powder will work for this recipe.*

### PRO TIPS

To get this classic shape, roll the dough into a log, form elephant ears, then twist the ends together and wrap them underneath the bottom edge of the dough.

When boiling your pretzels, do 1 to 3 at a time, and pull out with a spider or slotted spoon so most of the water drains off before placing them on parchment paper to bake.



# BREAKFAST BRAID

---

Makes 1 (13-inch) braid

*As they say, presentation is everything, and this braid delivers brunch-time wow. We wrapped some of our favorite breakfast foods like eggs (sunny side up!), ham, and cheese in a homemade pizza dough.*

- 1½ cups (360 grams) warm water (105°F/40°C to 110°F/43°C)**
- 4½ teaspoons (14 grams) active dry yeast**
- 2½ teaspoons (10 grams) granulated sugar**
- 4 cups (500 grams) all-purpose flour**
- 2 teaspoons (6 grams) kosher salt**
- ¼ cup (56 grams) olive oil**
- 5 large eggs (250 grams), divided**
- 1 pound (455 grams) thinly sliced smoked deli ham**
- 1 (6-ounce) package (175 grams) sliced Swiss cheese**
- 1 cup fresh baby spinach, stems removed (55 grams)**
- 2 teaspoons (6 grams) black sesame seeds**

- 1.** In a small bowl, combine 1½ cups (360 grams) warm water, yeast, and sugar. Let stand until mixture is foamy, about 10 minutes.
- 2.** In the work bowl of a food processor, place flour and salt; pulse until combined. With processor

running, add yeast mixture and oil, pulsing until a ball forms. Transfer dough to a lightly floured surface, and knead until smooth.

- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 4.** On a lightly floured surface, turn out dough. Punch dough down, and gently shape into a ball. Cover and let rest for 10 minutes.
- 5.** Preheat oven to 400°F (200°C).
- 6.** Spray a large skillet with cooking spray, and heat over medium-low heat. Gently crack 4 eggs (200 grams) into skillet; fry until yolks are set, 4 to 5 minutes.
- 7.** On a sheet of parchment paper, roll dough into a 16x13-inch rectangle. Trim rough edges. Layer ham, cheese, and spinach lengthwise down center third of dough. Top with fried eggs. Using a pizza cutter or a sharp knife, cut ¾-inch diagonal strips on both sides of filling. Fold top and bottom pieces over filling, and braid strips of dough diagonally over filling, alternating left and right. Transfer to a baking sheet. Beat remaining 1 egg (50 grams), and lightly brush top of dough with egg wash. Sprinkle with sesame seeds.
- 8.** Bake until golden brown, 20 to 25 minutes.

# CHALLAH BRAIDS

Makes 2 large braids

*Challah dough is enriched with eggs, oil, and yeast, with a little sugar for a hint of sweetness. We use honey in our challah dough to achieve slightly more complex flavor. The process is so easy and straightforward, you can turn out a from-scratch loaf in a short afternoon.*

## Challah Dough (recipe follows)

**1 large egg (50 grams), lightly beaten**  
**1 to 2 tablespoons (9 to 18 grams) poppy seeds**

1. Line 2 baking sheets with parchment paper.
2. Divide Challah Dough in half. Divide one half into four equal pieces. Roll each piece into a rope about 18 inches long. Place strands vertically in front of you, and dust with flour. Pinch 4 ends together at top. Cross the first strand under the second and third strands. Cross the third strand over the second strand. Cross the fourth strand under the second strand. Cross the second strand over the third strand. Repeat this crossing pattern until you've reached end of strands; pinch ends together

to seal. (See technique photos 1–4.) Repeat with remaining dough. Place braided loaves on prepared pans. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

3. Preheat oven to 350°F (180°C).
4. Brush loaves with half of egg wash, and sprinkle with poppy seeds.
5. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 50 minutes, brushing loaves with remaining egg wash halfway through baking, and covering with foil to prevent excess browning, if necessary. Let cool on pans for 10 minutes before serving.

## CHALLAH DOUGH

Makes 2 large braids

**1¾ cups (420 grams) warm water (105°F/40°C to 110°F/43°C)**  
**2 tablespoons (24 grams) granulated sugar**  
**1 tablespoon plus 1 teaspoon (12 grams) active dry yeast**

**½ cup (112 grams) olive oil**  
**5 large eggs (250 grams)**  
**½ cup (170 grams) honey**  
**¼ cup (36 grams) kosher salt**  
**8½ to 9 cups (1,042 to 1,125 grams) all-purpose flour**

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine 1¾ cups (420 grams) warm water, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
2. With mixer on low speed, gradually beat in oil. Add eggs, one at a time, beating well after each addition. Beat in honey and salt. Gradually add flour, ½ cup (63 grams) at a time, until dough begins to pull away from sides of bowl. Increase mixer speed to medium-high, and beat for 3 to 5 minutes. (Dough will be sticky.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.



1. Cross the first strand under the second and third strands.



2. Cross the third strand over the second strand.



3. Cross the fourth strand under the second strand. Cross the second strand over the third strand.



4. Repeat this crossing pattern until you've reached end of strands. Pinch ends together to seal.





# ROSEMARY FIG MARSALA ROUND CHALLAH

Makes 1 round loaf

Once you've mastered the basic challah loaf, it's time to play around. We love the richness that the figs, vanilla bean, and Marsala add to this filled round.

- 5 cups (640 grams) dried Turkish figs, stems removed**
- 1 orange (131 grams), zested and juiced**
- 1½ cups (360 grams) Marsala wine**
- 6 sprigs fresh rosemary (23 grams)**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- ½ recipe Challah Dough (recipe on page 107)**
- 1 large egg (50 grams), lightly beaten**

- 1.** In a medium saucepan, heat figs, orange zest and juice, Marsala, rosemary, and vanilla bean and reserved seeds over medium heat. Bring to a simmer, and reduce heat to low. Cook until figs are softened, about 10 minutes. Discard vanilla bean and rosemary; transfer mixture to the work bowl of a food processor. Process until mixture forms a thick paste. Let cool to room temperature before using.
- 2.** Divide dough in half. Roll half of dough into an 18x12-inch rectangle. Spread half of cooled fig

paste onto rectangle, leaving a ½-inch border on all sides. Starting at one long side, roll up dough, jelly roll style, and press edge to seal. Roll dough into a rope about 16 inches long. Cut rope in half lengthwise. Repeat with remaining dough and fig paste. You should have 4 (16-inch) ropes.

- 3.** Line a baking sheet with parchment paper.
- 4.** Place the four strands in a hashtag pattern (over, under, over, under) with cut sides facing up. Begin with any "under" strand, and moving clockwise, cross it over the adjacent strand. Repeat with the next strand until you get back to the beginning. Repeat this process moving counterclockwise. Continue repeating, clockwise and counterclockwise, until all dough has been used. (See technique photos 1–4.) Tuck ends under, and place on prepared pan. Brush with egg wash. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.
- 5.** Preheat oven to 350°F (180°C).
- 6.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 minutes to 1 hour, covering with foil halfway through baking to prevent excess browning, if necessary.



1. Place the four strands in a hashtag pattern (over, under, over, under) with cut sides facing up.



2. Begin with any "under" strand, and moving clockwise, cross it over the adjacent strand.



3. Repeat with the next strand until you get back to the beginning. Repeat this process moving counterclockwise.



4. Continue repeating, alternating clockwise and counterclockwise, until all dough has been used.

*cover recipe*





# CHEESY BABKA WITH SUN-DRIED TOMATOES

Makes 1 (9x5-inch) loaf

*This savory babka has the flavor palate of a grown-up pizza, with rich ripples of cheese and chopped sun-dried tomatoes balanced out by the mild herbaceous notes of basil.*

- 3 cups (375 grams) all-purpose flour**
- ¼ cup (50 grams) granulated sugar**
- 2¾ teaspoons (5.5 grams) instant yeast**
- 2 teaspoons (6 grams) kosher salt**
- 3 large eggs (150 grams)**
- 2 large egg yolks (37 grams)**
- ⅔ cup (160 grams) warm whole milk (120°F/49°C to 130°F/54°C)**
- ¾ cup (170 grams) unsalted butter, softened**
- 1 large egg white (30 grams)**
- 1 tablespoon (15 grams) water**
- 1½ (150 grams) cups shredded Italian cheese blend**
- ¾ cup (82.5 grams) oil-packed julienned sun-dried tomatoes, drained**
- ⅓ cup (11 grams) chopped fresh basil**
- 1 clove garlic (5 grams), minced**

**1.** In the bowl of a stand mixer fitted with the paddle attachment, combine flour, sugar, yeast, and salt. Stir in eggs and egg yolks. With mixer on low speed, gradually add warm milk, beating until dough comes together. Increase mixer speed to medium-high, and beat for 6 to 8 minutes. Test dough using the windowpane test (see Pro Tip). If dough is not ready, beat 1 more minute, and test again.

**2.** Switch to the dough hook attachment. With mixer on medium-high speed, add butter in three additions, letting each incorporate before adding the next. Beat until a smooth and elastic dough forms and pulls away from sides of bowl.

**3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.

**4.** Refrigerate dough for 30 minutes. (Alternatively, dough can be made 1 day in advance, and the entire rise may take place in the refrigerator overnight. Remove dough from refrigerator, and let come to room temperature before proceeding.)

**5.** Spray a 9x5-inch loaf pan with cooking spray.

**6.** In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water.

**7.** On a heavily floured surface, roll dough into 16x12-inch rectangle. Brush edges of dough with egg wash. Sprinkle dough with cheese, tomatoes, basil, and garlic. Starting with one short side, roll up dough, jelly roll style, and pinch seam to seal. Using a bench scraper, cut roll in half lengthwise. Carefully twist dough pieces tightly around each other, pinching ends to seal. Place in prepared pan, cut sides up. Tuck ends and sides tightly into pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.

**8.** Preheat oven to 350°F (180°C).

**9.** Bake for 20 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

## PRO TIP

Test the dough for proper gluten development using the windowpane test. Pinch off (make sure you don't tear the dough) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a "windowpane." If the dough tears, it's not quite ready.

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