

Baking Decal Final Recipe Book

Cookies #1 (Snickerdoodles)

Snickerdoodles

Adapted from Martha Stewart

Makes three dozen 3 to 4-inch cookies. Your mileage will vary by the size scoop you use.

2 3/4 cups all-purpose flour

2 teaspoons cream of tartar

1 teaspoon baking soda

1/4 teaspoon salt

16 tablespoons (2 stick or 8 ounces) unsalted butter, at room temperature

1 3/4 cups sugar, plus more if needed (Used 1 1/2 cups total)

2 tablespoons ground cinnamon, plus more if needed

(Used 1 tablespoon ground cinnamon, 1 tablespoon pumpkin pie spice)

2 large eggs

Preheat the oven to 400°, with one rack in top third and one rack in bottom third of oven.

Line baking sheets with silicone baking mats or parchment paper; set aside. Sift together flour, cream of tartar, baking soda, and salt; set aside. (Did not sift -- do not own a sifter)

In the bowl of an electric mixer fitted with a paddle attachment, combine butter and 1 1/2 cups sugar. (Beat for ~5 min by hand)

Beat on medium speed until light and fluffy, about 2 minutes. Scrape down sides of bowl. Add eggs, and beat to combine.

Add dry ingredients, and beat to combine. At this point, I chilled the dough for an hour (or you can overnight) before scooping it, because I otherwise found it too difficult to scoop into balls and roll but the original recipe doesn't find this step necessary. (Put in freezer for 5 min)

Once dough has chilled, in a small bowl, combine remaining 1/4 cup sugar and the ground cinnamon.

(did 1/8 cup with cinnamon, 1/8 cup with pumpkin pie spice)

Use a small ice-cream scoop* (Used a table spoon) to form balls of the dough, and roll in cinnamon sugar. Place about two inches apart on the prepared baking sheets. Bake until the cookies are set in center and begin to crack (they will not brown), about 10 minutes, rotating the baking sheets after five minutes. Transfer the sheets to a wire rack to cool about five minutes before transferring the cookies to the rack. (Left cookies on baking sheet because no wire rack)

Cookies #2 (Chocolate Chip)

<https://www.healthy-liv.com/ultimate-soft-chocolate-chip-cookies/>

Perfect Soft Chocolate Chip Cookies

Perfectly soft and chewy chocolate chip cookies— no mixer needed!

Servings: 18 large cookies or 36 smaller cookies

Author: Liv



Print

Ingredients

3/4 cup unsalted butter (12 tablespoons), melted and slightly cooled
1 cup brown sugar
1/2 cup sugar
1 egg + 1 egg yolk
2 teaspoons vanilla extract
1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon espresso powder, optional (It just slightly enhances the chocolate flavor but is by no means necessary)
2 cups + 2 tablespoons all-purpose flour
2 cups semisweet chocolate chips, divided

Instructions

1. In a large bowl, stir the melted butter and sugars until they are combined. Add the egg, egg yolk, and vanilla and stir until mixed.
2. Add baking soda, salt, optional espresso powder, and flour and mix until a dough is almost formed. Mix in 1 1/2 cups chocolate chips until the dough is just combined.
3. If desired, cover the dough and refrigerate for up to 24 hours, until you're ready to bake them.
4. Divide the dough how you choose (1/4 cup portions for 18 large cookies or 2 tablespoon portions for 36 smaller cookies). If you're making large cookies, leave about 2 inches in between each. Use the remaining 1/2 cup of chocolate chips to press extra chocolate chips into the tops of each cookie dough ball.
5. Bake at 325 degrees for 13-15 minutes (large cookies) or 10-12 minutes (small cookies) until the cookies are just set and barely browned. The centers should be soft and a little puffy. Do not over bake. Let sit for 3-5 minutes before removing to a cooling rack.
6. Leftover cookies can be stored at room temperature for up to 3 days or frozen for up to 6 month in a storage container or ziplock bag.

Recipe Notes

12 tablespoons of butter is equal to 1 1/2 standard sticks of butter.

No espresso powder. Maybe extra chocolate chips. Potentially use slightly less sugar.

Squares and Bars #1 (Avocado Brownies)



Healthy Avocado Brownies

★★★★★ 5 from 3 reviews

Author: Lindsay// The Toasted Pine Nut Prep Time: 10 mins Cook Time: 20 mins

Total Time: 30 mins Yield: 9

Alex + Mimi, Group 9

Description

I can't wait for you to try these paleo and gluten free Healthy Avocado Brownies!! They're so moist and fudgy, rich and chocolatey! They're the perfect decadent dessert recipe you can feel good about!

Ingredients

- ~~1~~ large avocado 1.5 Hass
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup ~~coconut~~ sugar cane sugar
- 3 tablespoons ghee, room temperature (coconut oil or butter works too)
- 1/2 cup blanched almond flour
- 1/2 cup cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/2 cup ~~chocolate chips~~ eye-balled it

Instructions

- 1 Preheat your oven to 350F.
- 2 Place your large avocado, eggs, vanilla, coconut sugar, and ghee (butter or coconut oil works too) in your food processor.
- 3 Process until it's completely creamed together.
- 4 Add the almond flour (cashew or hazelnut flour works too), cocoa powder, baking soda, and sea salt to the food processor.
- 5 Process until completely combined.
- 6 Add the chocolate chips and pulse a few times to get the chocolate chips incorporated.
- 7 Line a square pan with parchment paper. I used a 9x9 inch pan, but 8x8 inch will work too. If you're using an 8x8, you'll get thicker brownies and may just have to bake them for about 5 more minutes.
- 8 Pour the batter into the pan and spread it out evenly.
- 9 Sprinkle with additional chocolate chips and bake for 17 – 20 minutes until the top is set and it bounces back when you gently touch it with your finger.

Squares and Bars #2 (Lemon Bars)

<https://www.tasteofhome.com/recipes/lemon-bars/>



Rate



Comment



Save



Share



Print



Total Time

Prep: 10 min. Bake: 45 min. + cooling



Makes

9 servings

Ingredients

1 cup all-purpose flour

2 tablespoons all-purpose flour

1/2 cup butter, softened

1/2 teaspoon baking powder

1/4 cup confectioners' sugar

2 tablespoons lemon juice

FILLING:

1 teaspoon grated lemon zest

2 large eggs

Additional confectioners' sugar

1 cup sugar

Directions

1

In a bowl, combine the flour, butter and confectioners' sugar. Pat into an ungreased 8-in. square baking pan. Bake at 350° for 20 minutes.

2

For filling, in a small bowl, beat eggs. Add the sugar, flour, baking powder, lemon juice and zest; beat until frothy. Pour over the crust. Bake 25 minutes longer or until light golden brown. Cool on a wire rack. Dust with confectioners' sugar. Cut into bars.

Nutrition Facts

1 bar: 263 calories, 11g fat (7g saturated fat), 74mg cholesterol, 140mg sodium, 38g carbohydrate (25g sugars, 0 fiber), 3g protein.

Originally published as Lemon Bars in Reminisce May/June 1996

Use less sugar. Consider using substitutes for lemon juice/lemon zest if not available.

Meringue and Mousse #1 (Chocolate Mousse)

Ingredients

2 eggs
1/4 cups granulated sugar (Used slightly less because ran out of sugar)
2 1/2 cups cold heavy whipping cream, divided
6 oz semi-sweet chocolate (about 1 cup semi-sweet chips) (used slightly more)

Instructions

Beat eggs and granulated sugar with your mixer for about 3 minutes. (Didn't have mixture, so just beat until frothy)

Meanwhile heat 1 cup heavy whipping cream in a small saucepan until just hot, not boiling. With mixer on low pour the hot cream into the egg mixture slowly until combined. (Slowly beat egg while pouring cream in)

Next, add the egg/cream mixture back into the saucepan and over low heat, stir for five minutes constantly until thickened. Do not boil. Remove from heat and stir in chocolate until melted. Cover and refrigerate for 2 hours, until chilled, stirring occasionally. (covered for ~1 hour and didn't stir)


When the mixture is completely chilled and firm use your whisk attachment on your stand mixer to whip the remaining heavy cream until stiff peaks form. Remove chocolate from fridge and using the paddle attachment or a spoon fold/stir the whipped cream into the


chocolate until incorporated and smooth.(folded in by hand) I found using the paddle attachment on low speed worked best.
Serve immediately as-is, or refrigerate until ready to use.

Meringue and Mousse #2 (Meringue)

<https://addapinch.com/how-to-make-meringue-recipe/>

Meringue Recipe

 Total Time 20 minutes

 Prep Time 10 minutes

 Cook Time 10 minutes

An easy Meringue Recipe filled with tips for that perfect, fluffy, meringue to top all sorts of pie recipes, puddings, and other treats. Get this perfect meringue recipe you are sure to love.

[PRINT RECIPE](#)

Ingredients

- 4 large egg whites
- 1/4 teaspoon cream of tartar
- 1/4 cup sugar



5 from 9 votes

Did you make this recipe?

[Leave a review »](#)

Directions

1. Remove eggs from the refrigerator and separate, as they will separate best cold.
2. Allow egg whites to reach room temperature to allow them to whip to their fullest.
3. Preheat oven to 350 degrees.
4. Pour eggs whites into a spotlessly-clean bowl.
5. Whip the egg whites until they are glossy and smooth, then add the cream of tartar to help the egg whites hold their form.
6. Slowly add the sugar to the egg whites.
7. Spread meringue on top of pre-baked or no-bake dessert, place about 4 inches under the heat and bake for about 10 minutes, until golden.

All images and text © Robyn Stone for Add a Pinch

Refer to notes from class for technique on separating yolk from egg whites.

Cakes #1 (Chocolate Velvet Pound Cake)

Recipe link: <https://www.surlatable.com/product/REC-163445/Chocolate+Velvet+Pound+Cake>



Chocolate Velvet Pound Cake



Serves: Makes 6 to 8 servings

Ingredients:

1½ sticks (6 ounces) unsalted butter, softened (65° to 68°F)
1¼ cups (8¼ ounces) sugar
1 teaspoon water, at room temperature
2 teaspoons instant espresso powder, such as Medaglia d'Oro
3 large eggs, at room temperature
1 cup (5 ounces) unbleached all-purpose flour
½ cup (2 ounces) unsifted unsweetened
Dutch-process cocoa powder
¼ teaspoon baking powder
Pinch of salt
½ cup (4 ounces) buttermilk, at room temperature

Modifications: We used regular cocoa powder (fair trade, organic) and baking soda instead of dutch-process cocoa powder and baking powder. We did not use any espresso powder, and we did not add any water. We did not add any salt. We used a pan with 12 distinct holes for cupcakes instead of a flat pan. We did not use parchment paper.

Additions: We also made whipped cream to eat with the cupcakes.

Cakes #2 (Vanilla Cake)

<https://sugarspunrun.com/vanilla-cake-recipe/>

Ingredients

- 1/2 cup [unsalted butter](#) softened to room temperature (113g)
- 1/2 cup canola oil* (120ml)
- 1 1/2 cup sugar 300g
- 4 eggs room temperature preferred
- 1 Tablespoon [vanilla extract](#)
- 3 cups all-purpose flour (390g)
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cup [buttermilk](#) room temperature preferred (300ml)
- 1 batch [Chocolate Frosting](#)

Instructions

1. Preheat oven to 350F (177C) and prepare two deep 8" round cake pans** by lining the bottoms with parchment paper and lightly greasing the sides. Set aside.
2. In the bowl of a stand mixer (or in a large bowl using an electric mixer) cream together the butter, canola oil and sugar until creamy and well-combined.
3. Add eggs, one at a time, beating well after each addition.
4. Stir in vanilla extract.
5. In a separate, medium-sized bowl, whisk together flour, baking powder, and salt.
6. Using a spatula and gently hand-mixing, alternate adding flour mixture and buttermilk to the butter mixture, starting and ending with flour mixture and mixing until just combined after each addition. The batter should be smooth and completely combined, but avoid over-mixing.
7. Evenly divide batter into your prepared cake pans, and bake on 350F (175C) for 30-35 minutes. When the cake is done, the surface should spring back to the touch and a toothpick inserted in the center should come out mostly clean with few moist crumbs (no wet batter).
8. Allow cakes to cool in their cake pans for 10-15 minutes before inverting onto cooling rack to cool **completely** before frosting.
9. Frost cake using my chocolate frosting and decorate with sprinkles (if desired).

Notes

*You may substitute vegetable oil instead

**You may use 9" cake pans instead, but watch the cooking time as they may need less time in the oven.

Substitute canola oil for vegetable oil if necessary. Maybe use slightly less sugar. May need to hand-mix for step 2 if you don't have access to electric mixer.

Icing and Chocolate #1 (Honey Cupcakes)

INGREDIENTS

For the Honey Cupcakes:

- ½ cup unsalted butter, room temperature
- ¾ cup sugar
- 2 eggs
- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup buttermilk (mixed milk with ~½ tsp of vinegar)
- ¼ cup honey
- 1 teaspoon vanilla extract

For the Honey Cream Cheese Frosting:

- ¾ cup unsalted butter, room temperature
- 4 oz cream cheese, softened
- 3 cups confectioners' sugar (did not use)
- 3 tablespoons honey (used a little bit more but did not measure)
- yellow food coloring (optional) (did not use)
- yellow sugar sprinkles (did not use)

INSTRUCTIONS

Make the Honey Cupcakes:

1. Preheat oven to 350 degrees and line a 12 cup muffin pan with cupcake liners. (didn't have liners, so just greased the pan)
2. In medium bowl mix together dry ingredients: flour, baking powder and salt. Set aside.
3. In small bowl mix together wet ingredients: buttermilk, honey and vanilla. Set aside. (added to the egg, butter, and sugar mixture without mixing first)
4. In bowl of stand mixer fitted with the paddle attachment, beat butter and sugar on medium speed until combined. (Beat with hand)
5. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed.
6. Gradually add the dry and wet ingredients, alternating starting and ending with dry ingredients and mix until combined. (added all wet ingredients into dry ingredients)
7. Using ice cream scoop fill cupcake liners about 2/3 full.
8. Bake for 18-20 minutes, until toothpick inserted into cupcake comes out clean.
9. Let cupcakes cool in pans for 5 minutes, then remove to wire rack to finish cooling. (cooled on a plate)

Make the Honey Cream Cheese Frosting



Icing and Chocolate #2 (Dark Chocolate)

<https://www.asaucykitchen.com/homemade-dark-chocolate/>

HOMEMADE DARK CHOCOLATE

PREP TIME 5 MINS COOK TIME 5 MINS
TOTAL TIME 10 MINS

Easy homemade dark chocolate - only five ingredients!

Course: Snack
Cuisine: Gluten Free
Servings: 10 servings
Calories: 140 kcal
Author: Sarah

★★★★★
4.32 from 25 votes



PRINT

INGREDIENTS

- ☐ 1/2 cup | 105 g coconut oil*
- ☐ 1 cup | 118 g unprocessed 100% cocoa powder or cacao powder
- ☐ 4 tablespoons | 85 grams honey or more for taste
- ☐ 1 teaspoon pure vanilla extract**
- ☐ pinch of sea salt

INSTRUCTIONS

1. Begin by melting the coconut oil in a small pot over the stove top on a low heat.
2. Once melted remove the oil from the heat and add the cocoa powder, honey, vanilla, sea salt and any additional flavors you want to add.
3. Whisk everything completely until there are no remaining lumps of cocoa powder and the honey has dissolved into the chocolate mixture.
4. Pour the chocolate into silicone molds or a lined baking pan and transfer to the freezer for at least 30 minutes or in the fridge for at least an hour. Once they've hardened pop them out of the molds and enjoy.

RECIPE NOTES

You can also use cocoa butter in place of the coconut oil for a creamier chocolate.

*If you're planning on using another extract like mint or almond use it in place of the vanilla.

Store these in the fridge

Consider replacing coconut oil with cocoa butter, as specified in the above recipe notes.

Cheesecake #1 (Cheesecake with Blueberries)

<https://www.foodnetwork.com/recipes/tyler-florence/the-ultimate-cheesecake-recipe-1914053>

Ingredients:

Crust:

2 cups finely ground graham crackers (about 30 squares)

1/2 teaspoon ground cinnamon

1 stick unsalted butter, melted

Filling:

1 pound cream cheese, two 8-ounce blocks, softened

3 eggs

1 cup sugar

1 pint sour cream

1 lemon, zested

1 dash vanilla extract

Warm Lemon Blueberry Topping, recipe follows

Warm Lemon Blueberries:

1 pint blueberries

1 lemon, zested and juiced

2 tablespoons sugar

Directions:



Watch how to make this recipe.

1 Preheat the oven to 325 degrees F.

2 For the Crust:

3 In a mixing bowl, combine the ingredients with a fork until evenly moistened. Lightly coat the bottom and sides of an 8-inch springform pan with non-stick cooking spray.

4 Pour the crumbs into the pan and, using the bottom of a measuring cup or the smooth bottom of a glass, press the crumbs down into the base and 1-inch up the sides. Refrigerate for 5 minutes.

5 For the Filling:

6 In the bowl of an electric mixer, beat the cream cheese on low speed for 1 minute until smooth and free of any lumps. Add the eggs, 1 at a time, and continue to beat slowly until combined. Gradually add sugar and beat until creamy, for 1 to 2 minutes.

7 Add sour cream, lemon zest, and vanilla. Periodically scrape down the sides of the bowl and the beaters. The batter should be well-mixed but not over-beaten. Pour the filling into the crust-lined pan and smooth the top with a spatula.

8 Set the cheesecake pan on a large piece of aluminum foil and fold up the sides around it. Place the cake pan in a large roasting pan. Pour boiling water into the roasting pan until the water is about halfway up the sides of the cheesecake pan; the foil will keep the water from seeping into the cheesecake. Bake for 45 minutes. The cheesecake should still jiggle (it will firm up after chilling), so be careful not to overcook. Let cool in pan for 30 minutes. Chill in the refrigerator, loosely covered, for at least 4 hours. Loosen the cheesecake from the sides of the pan by running a thin metal spatula around the inside rim. Unmold and transfer to a cake plate. Using a spatula spread a layer of Warm Lemon Blueberry topping over the surface.

9 Slice the cheesecake with a thin, non-serrated knife that has been dipped in hot water. Wipe dry after each cut.

Warm Lemon Blueberries:

10 In a small saucepan add all the ingredients and simmer over medium heat for 5 minutes or so until the fruit begins to break down slightly. Leave to cool before spreading on cheesecake.

Consider omitting the blueberries depending on whether or not you want them. The lemon may not be necessary (look for substitute?).

Cheesecake #2 (Easy Cheesecake)

<https://www.kingarthurflour.com/recipes/easy-cheesecake-recipe>

INGREDIENTS

 [Recipe Success Guide](#)

Choose your measure: ☒ Volume ☐ Ounces ☐ Grams

CRUST

1 1/2 cups graham cracker crumbs (9 to 10 whole graham crackers, crushed)

1/4 cup confectioners' sugar

5 tablespoons + 1 teaspoon (1/3 cup) melted butter

1/8 teaspoon salt

FILLING

2 cups (2 large packages) cream cheese, at room temperature

2 large eggs

2/3 cup granulated sugar

1 teaspoon [vanilla extract](#)

AT A GLANCE

PREP

12 mins. to 18 mins.

BAKE

30 mins. to 30 mins.

TOTAL

1 hrs 42 mins. to 1 hrs 48 mins.

YIELD

9" cheesecake, 8 to 10 servings.

 [Nutrition information](#)

INSTRUCTIONS

1. Select a pie pan whose inside top dimension is at least 9", and whose height is at least 1 1/4". Preheat the oven to 350°F.
2. Make the crust by stirring together all of the crust ingredients, mixing until thoroughly combined.
3. Press the crumbs into the bottom and up the sides of the pie pan, making a thicker layer on the bottom than on the sides.
4. Make the filling by mixing together the room-temperature cream cheese and sugar until smooth. Mix in the eggs and vanilla, again mixing until smooth. To avoid beating too much air into the batter, use a mixer set at low-medium speed. To avoid lumps, make sure the cream cheese is softened, and/or at room temperature.
5. Set the pie pan onto a baking sheet, if desired; this makes it easier to transport in and out of the oven, and also protects the bottom of the crust from any potential scorching. Pour the filling into the crust.
6. Place the cheesecake in the oven. Bake it for 20 minutes, then add a crust shield; or shield the crust with strips of aluminum foil. Bake for an additional 10 minutes (for a total of about 30 minutes). A digital thermometer inserted into the crust 1" from the edge should read between 165°F and 170°F; the filling won't look entirely set in the center.
7. Remove the cheesecake from the oven, and set it on a rack to cool. Once the cake is cool, refrigerate it, covered, until you're ready to serve it.
8. Serve cheesecake in wedges, with fresh fruit if desired. Store any leftovers in the refrigerator for several days; freeze for longer storage.

Handmix if electric mixer is not available. Ingredients should not be a problem here, except for maybe the powdered sugar.

Pies, Pastries, and Tarts #1

(Honey-Lavender Pie)

All-Butter Crust:

(One 9-inch pie) (Recipe from [4 and 20 Blackbirds Crust](#) via Food52.)

1 1/4 cup all-purpose flour

1/2 teaspoon kosher salt

1 1/2 teaspoons sugar

1/2 cup unsalted butter, chilled

1/2 cup water

2 tablespoons apple cider vinegar (used lime for lavender version, rice vinegar for honey version)

1/2 cup ice (did not use)

Filling

1 cup honey

2 tablespoons lavender buds (Left out for honey version)

3 tablespoons unsalted butter

4 large eggs

1 teaspoon vanilla extract

1/2 teaspoon grated nutmeg

Pinch of salt

Cut in the cold butter until it's in pea-sized pieces. Then stir in the water/vinegar (used lime/rice vinegar) mixture until the dough forms a loose ball. Let it chill in the fridge for at least a few hours (left it in the fridge for the whole night) and then roll it out on a lightly floured surface.

Forgot the salt and sugar for the lavender version, so tried to fold it in after the dough had chilled for a bit.

If you can see chunks of butter in your dough, you did it right!

Then transfer the pie crust to a 9-inch pie pan.

Figure out some sort of design to do with the crust. I just use my fingers to crimp the edges a bit. Poke some holes in the crust also so steam can escape.

Line the pie with parchment paper and fill it with pie weights or beans. Bake the crust for about 15 minutes at 425 degrees F.

Don't freak out if the crust falls a bit during this pre-bake. You can reshape it before you add the filling.

Heat the honey in a small pot with the lavender over very low heat. Once the mixture is hot, turn off the heat and let it steep for about five minutes. Then strain out the lavender using a wire mesh strainer. (only did for lavender version)

The whisk in the other ingredients. Let this mixture cool completely before making the pie. That's why it's a good idea to make it in advance! (left mixture in fridge for a bit)

Fill your pie crust with the pie filling.

Bake this sucker for 30-35 minutes at 350 degrees F. At first it might not seem like the pie is going to set up, but it totally will.

Most importantly, when this sucker comes out of the oven, let it rest for 30 minutes so the custard can set up nicely before trying to cut into it.

Pies, Pastries, and Tarts #2 (Pumpkin Pie)

<https://www.kingarthurflour.com/recipes/pumpkin-pie-recipe>

INGREDIENTS

 [Recipe Success Guide](#)

Choose your measure: ☒ Volume ☐ Ounces ☐ Grams

FILLING

1/2 cup granulated sugar

1/2 cup brown sugar

1 tablespoon [King Arthur Unbleached All-Purpose Flour](#)

1/2 teaspoon salt

1 teaspoon ground ginger

1 teaspoon ground [cinnamon](#)

1/2 teaspoon nutmeg

1/8 teaspoon ground cloves

1/8 teaspoon freshly ground black pepper (optional)

3 large eggs, beaten

2 cups (or one 15-ounce can) pumpkin

1 1/4 cups light cream or evaporated milk

CRUST

Use your favorite single pie crust recipe; or our [Classic Single Pie Crust](#)

AT A GLANCE

PREP

30 mins. to 40 mins.

BAKE

45 mins. to 50 mins.

TOTAL

1 hrs 15 mins. to 1 hrs 30 mins.

YIELD

8 servings

 [Nutrition information](#)

INSTRUCTIONS

1. In a large mixing bowl, whisk together the sugars, flour, salt, and spices.
2. In a large measuring cup, beat together the eggs, pumpkin, and cream or evaporated milk. Whisk into the dry ingredients. For best flavor, cover and refrigerate the filling overnight before baking.
3. Lightly grease a 9" pie pan that's at least 1 1/2" deep. Roll the pie dough out to a 13" circle, and transfer to the pan. Crimp the edges above the rim; this will give you a little extra headroom to hold the filling when it expands in the oven. Refrigerate the crust while the oven preheats to 400°F.
4. When the oven is hot, place the pie pan on a baking sheet to catch any drips. Pour the filling into the unbaked pie shell.
5. Bake for 45 to 50 minutes, until the filling is set 2" in from the edge. The center should still be wobbly. Remove the pie from the oven and cool on a rack; the center will finish cooking through as the pie sits.

Use regular all-purpose flour. Don't need to include all the spices.

Quick + Yeast Bread #1 (Banana Bread)

Banana Bread



Recipe courtesy of Mary Sue Milliken and Susan Feniger

Total: 1 hr 40 min
Active: 30 min
Yield: 1 loaf
Level: Easy

Ingredients:

- 1 cup granulated sugar
- 8 tablespoons (1 stick) unsalted butter, room temperature
- 2 large eggs
- 3 ripe bananas
- 1 tablespoon milk
- 1 teaspoon ground cinnamon
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

slightly less

whole

only had salted

Directions:

dims. slightly off

- 1 Preheat the oven to 325 degrees F. Butter a 9 x 5 x 3 inch loaf pan.
- 2 Cream the sugar and butter in a large mixing bowl until light and fluffy. Add the eggs one at a time, beating well after each addition.
- 3 In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon. In another bowl, mix together the flour, baking powder, baking soda and salt.
- 4 Add the banana mixture to the creamed mixture and stir until combined. Add dry ingredients, mixing just until flour disappears.
- 5 Pour batter into prepared pan and bake 1 hour to 1 hour 10 minutes, until a toothpick inserted in the center comes out clean. Set aside to cool on a rack for 15 minutes. Remove bread from pan, invert onto rack and cool completely before slicing.
- 6 Spread slices with honey or serve with ice cream.



Quick + Yeast Bread #2 (Olive Oil Bread)

<https://www.bbcgoodfood.com/recipes/1162642/olive-oil-bread>

Ingredients

7g sachet easy-blend yeast or 15g fresh yeast

500g strong white bread flour, plus extra for dusting

2 tsp salt

1 tsp sugar

2 tbsp olive oil

Method

Launch step-by-step

1. Tip the flour into a mixing bowl. For easy-blend dried yeast, stir this into the flour. For fresh yeast, crumble it and rub into the flour as you would with butter when making pastry. Add the salt and sugar.

2. Boil the kettle and measure 100ml into a jug. Top up with cold water to the 300ml mark. Test the temperature with your finger – it should feel perfectly hand-hot. Add the oil.

3. Make a well in the centre of the dry ingredients and pour in the liquid all at once. Mix quickly using your hands or a wooden fork to make a soft and slightly sticky dough. Wipe the dough around the bowl to pick up any loose flour.

4. Sprinkle the work surface with flour and tip out the dough. Knead by stretching it away from you, then folding it in half towards you and pushing it away with the heel of your hand. Give it a quarter turn and repeat, developing a rhythm.

5. When the dough is smooth, put it back into the mixing bowl, cover with a tea towel and leave to rest for 1 hr (no need to find a warm place). The dough is ready when it springs back when you press it with your finger. (At this stage, you can add other flavourings - see 'Goes well with', right).

6. Tip dough onto a floured surface, knead to remove air bubbles. Shape into a round, place on an oiled baking sheet and slash top with sharp knife. Cover and rise for 30 mins. Heat oven to 240C/220C fan/gas 8. Bake for 30-35 mins until browned and crisp.

MAKE SURE YEAST IS ALIVE. Make sure to have enough flour. (May need extra.)