

# Rustic Dutch Oven“Sourdough”

Prep Time: 14- 20 Hours

Bake Time: 1 Hour

Total Time: 15 - 21 Hours

## Ingredients

- 3.5 Cups Flour (+ Extra for Sprinkling)
- 1.5 Cup Water (+ Extra if needed)
- 2 Teaspoons Salt
- 1/4 Teaspoon Yeast
- 3 Ice Cubes

## Instructions

1. Mix flour, water, salt and yeast in a mixing bowl. Add extra water or flour if needed. Dough should not stick or leave residue behind when folded out of bowl or counter.
2. Cover with a damp towel or plastic wrap to let rise for anywhere between 12 - 18 hours.
3. Wet hands and fold dough in on all sides/knead. Move dough out from bowl and turn onto parchment paper, covering with bowl or towel for 2 hours.
4. 1 hour into rising, preheat oven with dutch oven inside at 450°F.
5. Score the top of the bread and dust with flour. Transfer parchment into dutch oven, put the 3 ice cubes in around the sides under the parchment, then cover quickly, placing in oven.
6. Bake covered for 30 minutes, then take off the lid for another half an hour.



# Traditional Chocolate Babka

Prep Time: 15 Hours

Bake Time: 30 Minutes

Total Time: 16 Hours

## Instructions

1. Add water, yeast and 1 tablespoon sugar to a small bowl or mug and mix. Let it proof until foamy (~5 minutes)
2. In a large mixing bowl, add flour, sugar, and salt. Mix until incorporated.
3. Add yeast mixture and eggs until the dough is thoroughly mixed.
4. Slowly add butter a spoonful at a time until on a low speed. Once all is added, keep mixing until dough is smooth and elastic.
5. Oil a large bowl and set dough inside, covering with plastic wrap and placing the fridge overnight.
6. Divide the dough in 2 equal parts. Either prepare 2 loaf pans by greasing and lightly flouring, or set aside one part in the freezer until ready to make. (Note: filling and simple syrup is made for one loaf, double if making both)
7. In a pot, melt chocolate and butter together. Once fully melted, add powdered sugar, cocoa powder, and a pinch of salt.
8. Roll dough out into a square about 1/2 inch thick. Spread chocolate mixture, leaving a bit of room around the edges.
9. Brush top of dough with a bit of water, then roll. The water should the dough adhere to itself once rolled.
10. Put the rolled up dough into the fridge for around 10 minutes to allow it to firm up. Then, cut in half lengthwise.
11. Take an end of the 2 rolls and pinch them together. Fold them over each other, creating a braided pattern. Pinch the other end once done, and place in pan. Cover with a damp towel for 1 1/2 - 2 hours.
12. Preheat oven to 375°F and place bread in oven for around 25 - 30 minutes, or until an inserted toothpick comes out clean.
13. While baking, combine water and sugar in a pot over medium heat to create a simple syrup. Once bread is out of oven, immediately brush with syrup, then let cool.

## Ingredients

### Yeast:

- 3/4 Cups Water (Lukewarm)
- 1 Tablespoon Sugar
- 3 Teaspoons Active Dry Yeast (1 Packet)

### Dough:

- 3/4 Teaspoons Salt
- 1/2 Cup Sugar
- 10 Tablespoons Unsalted Butter
- 3 Eggs
- 3 1/3 Cups Flour

### Filling:

- 3/4 Cup + A Handful Dark Chocolate
- 1/2 Cup Unsalted Butter
- 3/4 Cup Powdered Sugar
- 1/2 Cup + 1 Teaspoon Cocoa Powder
- A Pinch of Salt

### Simple Syrup:

- 1/3 Cup Sugar
- 1/3 Cup Water

# Garlic & Herb Pull Apart Bread

Prep Time: 3 Hours  
Bake Time: 45 Minutes  
Total Time: 4 Hours

## Ingredients

### Yeast:

- 1 1/2 Cups Water (Lukewarm)
- 1 Tablespoon Sugar
- 2 1/2 Teaspoons Active Dry Yeast (1 Packet)

### Dough:

- 1 1/2 Teaspoons Salt
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Italian Seasoning
- 3 Tablespoons Olive Oil
- 3 1/4 Cups of Flour

### Filling:

- 6 Tablespoons Unsalted Butter
- 1 Head of Garlic (Roasted)
- 1/4 Teaspoon Salt
- 1/2 Cup Shredded Mozzarella
- 1-2 Tablespoons of Herbs

## Instructions

1. Preheat oven to 350°F if roasting your own garlic.
2. Add water, yeast and sugar to a small bowl or mug and mix. Let it proof until foamy (~5 minutes)
3. Cut off the top of a head of garlic, drizzle with olive oil, sprinkle with salt, and wrap in foil. Set in a preheated oven for 40-60 minutes.
4. In a large mixing bowl, add olive oil, garlic powder, herbs and seasonings, flour, and salt. Mix together.
5. Add yeast mixture until the dough is thoroughly mixed. Turn dough out onto a floured surface and knead until smooth and elastic, bouncing back when poked.
6. Drizzle a bowl with olive oil and transfer your dough ball into it, turning it to cover it in oil. Cover with a damp towel and allow to proof for 1 hour or until it's doubled in size.
7. Put butter in microwave for around 30 seconds or until soft. Add the roasted garlic, salt, herbs, and mozzarella and mix. Set in fridge to firm up.
8. Oil and flour up your loaf pan.
9. Turn dough onto a lightly floured surface and use a rolling pin. Cut the dough into 12-16 equal parts.
10. Roll each part into a ball with your hands, then roll out with a rolling pin. Coat with butter mixture, then cut in half. Stack the 2 pieces, then put into your loaf pan.
11. Cover dough with a damp towel again, and set a time for 40 minutes. Once time is done, preheat oven to 350°F.
12. Once oven is preheated, set bread in oven for 40-45 minutes. Time in oven will vary depending on oven. Top will darken quickly. Bread will be done when you tap the top and it sounds hollow.

# Lemon Blueberry Scones

Prep Time: 30 Minutes

Bake Time: 25 Minutes

Total Time: 1 Hour

## Instructions

1. Add flour, sugar, lemon zest, baking powder, and salt into a bowl and mix. Then, grate butter into mixture. This is easier if the butter is frozen. The pieces should be about pea size, though not needed, as they tend to break up when mixing in,
2. In a separate bowl, mix heavy cream, egg, and vanilla extract. Mix into flour mixture. Do not add any extra flour or heavy cream here.
3. Add blueberries in. This should moisten up the dough, and if the dough gets too moist, add flour.
4. Flour your countertop, then pour dough out onto it. If the dough is still too sticky, add more flour, and if it's too dry, add heavy cream. The end goal should be a disk about 8 inches in diameter. Cut dough into 8 equal wedges.
5. Place wedges on plate, and brush with heavy cream, sprinkle with sugar, and then place in fridge for 15 minutes. Preheat oven to 400°F.
6. Cover a large baking sheet with parchment paper and place each scone roughly 2-3 inches apart if possible. Place in the oven for 25 minutes, or until golden brown on the edges and slightly brown on top.
7. While baking, whisk together powdered sugar and lemon juice.
8. Allow scones to cool for a couple minutes before topping with icing.

## Ingredients

### Dough

- 2 Cups Flour
- 1/3 Cup Sugar (+ Extra for Sprinkling)
- Zest of 1 Lemon
- 2 1/2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Unsalted Butter
- 1/2 Cup Heavy Cream (+ Extra for Brushing)
- 1 Large Egg
- 1 1/2 Teaspoon Vanilla Extract
- 1 Heaping Cup Blueberries

### Icing:

- 1 Cup Powdered Sugar
- 3 Tablespoons Lemon Juice

# Banana Nut Duck Bread

Prep Time: 20 Minutes

Bake Time: 1 Hour 10 Minutes

Total Time: 2 Hours



## Ingredients

### Dough

- 1/2 Cup Butter
- 1 Cup Sugar
- 2 Eggs
- 4 Ripe Bananas
- 1 1/2 Cups Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- Sprinkle of Nutmeg
- 1 Tablespoon Maple Syrup
- 1 Teaspoon Vanilla
- 1 Cup Chopped Walnuts
- 1 Cup Chocolate Chips

### Topping

- 1/2 Cup Chopped Walnuts
- 1/4 Cup Brown Sugar
- 1/4 Cup Melted Butter

## Instructions

1. Preheat oven to 350°F.
2. In bowl, add butter and sugar, mixing together on medium speed for 3-4 minutes until fluffy.
3. Add eggs and bananas to the bowl and mix on medium speed.
4. Add flour, baking soda, salt, vanilla, maple syrup, and cinnamon, and nutmeg, mixing on low speed until combined.
5. Add walnuts and chocolate chips, folding in until combined.
6. In a separate bowl, combine butter, brown sugar, and walnuts to create the topping.
7. Grease a loaf pan and add parchment paper. Pour in batter, and topping. Place in oven for an hour, then turn off the oven and leave in for another 15 minutes. Stick a toothpick into the bread, and if it comes out clean, it's done!



# Chocolate Chip Pancakes

Prep Time: 10 Minutes

Bake Time: 5 Minutes

Total Time: 30 Minutes

## Instructions

1. Melt butter, then add milk, egg, vanilla, and maple syrup and mix.
2. Add flour, baking powder, salt, sugar, and mix. The batter should be somewhat viscous, but not overly watery. Add more flour to thicken up if needed.
3. Add chocolate chips and mix.
4. Grease a pan, and put on stove over medium heat. Allow to heat up for a couple minutes.
5. Using a spoon, add desired amount of batter into the pan.
6. Once the bubbles start appearing and popping on top of the batter, flip the pancake. After another minute or so, the pancake should be done and can be taken out of the pan. If the inside of the pancake is doughy and the pancake is golden brown, turn down the heat. The first pancake may take longer to cook.

## Ingredients

- 1 Cup Milk
- 1 Egg
- 1 Teaspoon Vanilla
- 3 Tablespoons Butter
- Splash of Maple Syrup
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 3 1/2 Teaspoon Baking Powder
- 1 Cup Flour
- 2 Handfuls of Chocolate Chips

# Maple Pecan Scones

Prep Time: 15 Minutes

Bake Time: 15 Minutes

Total Time: 30 Minutes

## Ingredients

### Dough:

- 10 Tablespoon Unsalted Butter
- 3/4 Cup Quick Oats
- 1 3/4 Cup Flour (+ Extra for Kneading)
- 1/4 Cup Brown Sugar
- 1/4 Cup Sugar (+ Extra for Sprinkling)
- 2 1/2 Teaspoon Baking Powder
- 1/4 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1 Cup Pecans, Chopped (+ Extra for Topping)
- 1/2 Cup Heavy Cream (+ Extra for Brushing)
- 1 Egg
- 1 Tablespoon Maple Syrup
- 1 Teaspoon Vanilla Extract

### Glaze:

- 1 Cup Powdered Sugar
- 1 Tablespoon Heavy Cream
- 1 Tablespoon Milk
- 2 Tablespoon Maple Syrup

## Instructions

1. Put oats, flour, brown sugar, sugar, baking powder, baking soda, and salt into a bowl and mix. Make sure to break any clumps of brown sugar.
2. In another bowl, put heavy cream, egg, maple syrup, and vanilla, and mix together until thoroughly incorporated.
3. Cut butter into small pieces, or use a cheese grater to excelerate the process. Mix pieces into flour mixture.
4. Add wet mixture into it and mix on medium speed. Once it starts to come together, add in pecans. Add extra flour if too wet, or heavy cream if too dry. Dough should be somewhat dry.
5. Flip dough onto a floured surface and knead for a couple minutes. Form into a disc about 8 inches in diameter, then cut into 8 equally shaped wedges.
6. Transfer wedges to a baking sheet with parchment paper. Brush with heavy cream, sprinkle with sugar.
7. Heat up oven to 425°F. Once heated, put scones in for 15 minutes, or until golden.
8. While baking, whisk together powdered sugar, heavy cream, milk, and maple syrup to create a glaze. Add more maple syrup to taste, and add more powdered sugar to thicken if needed.
9. Once done, let scones cool for 5-10 minutes, then apply glaze. Sprinkle copped pecans atop the glaze before it sets.

# Cinnamon Crunch Scones

Prep Time: 30 Minutes  
Bake Time: 15 Minutes  
Total Time: 45 Minutes

## Instructions

1. Add flour, baking powder, cinnamon, and salt together in a bowl. Grate or cut up butter into small bits and incorporate that into mixture.
2. Whisk heavy cream, brown sugar, egg, and vanilla in a small bowl. Combine with dry mixture.
3. Add cinnamon chips, then mix until everything is cohesive, but relatively dry. Add flour if too wet, add heavy cream if too dry.
4. Knead dough on counter, then flatten into an 8 inch disc. Cut into 8 equal wedge shaped pieces.
5. Combine cinnamon and sugar (1:4 ratio). Brush scones with heavy cream, then sprinkle with cinnamon sugar.
6. Heat up oven to 400°F. Once heated, put scones in for 15 minutes, or until golden.
7. While baking, whisk together powdered sugar and coffee to create a glaze. Add more coffee to taste, and add more powdered sugar to thicken if needed.
8. Once done, let scones cool for 5-10 minutes, then apply glaze.

## Ingredients

### Dough:

- 2 Cups Flour
- 2 1/2 Teaspoons Baking Powder
- 1 Teaspoon Cinnamon (+ Extra for Cinnamon Sugar topping)
- 1/2 Teaspoon Salt
- 1/2 Cup Unsalted Butter
- 1/2 Cup Heavy Cream (+ Extra for Brushing)
- 1/2 Cup Brown Sugar
- 1 Egg
- 1 1/2 Teaspoons Vanilla Extract
- 1 Cup Cinnamon Chips
- Sugar (for Cinnamon Sugar topping)

### Glaze:

- 3 Tablespoons Coffee
- 1 Cup Powdered Sugar

# Chocolate Chip Muffins

Prep Time: 20 Minutes

Bake Time: 30 Minutes

Total Time: 1 Hour

## Ingredients

- 3 Cups Flour
- 3 Teaspoon Baking Powder
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- 5 Tablespoons Unsalted Butter, Melted
- 1/3 Cup Vegetable Oil
- 1 Cup Sugar (+ Extra for Sprinkling)
- 2 Eggs
- 2 Spoonfuls Sour Cream or Yogurt
- 1 Cup Milk
- 1 Teaspoon Vanilla Extract
- 2 Cup Chocolate Chips

## Instructions

1. Preheat oven to 425°F
2. In a bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. Add melted butter, oil, sugar, and eggs, then mix until combined.
4. In a separate bowl, mix together sour cream (or yogurt), milk, and vanilla extract. Pour into your other mixture, and fold together until completely combined. Batter should be relatively thick.
5. Add chocolate chips, then fold in.
6. Spray a muffin tin with a non-stick spray or coat with butter, then add batter until full. Sprinkle with sugar.
7. Bake at 425°F for 5 minutes, then immediately reduce oven temperature to 350°F, and continue baking for 25 minutes. Tops should be golden brown, and an inserted toothpick should come out clean.
8. Allow to cool in pan for 10 minutes before enjoying!

# Chocolate Chip Scones

Prep Time:

Bake Time:

Total Time:

## Instructions

1. Add flour, baking powder, cinnamon, nutmeg, and salt together in a bowl. Grate or cut up butter into small bits and incorporate that into mixture.
2. Zest orange, mixing to incorporate zest into the flour mixture.
3. Whisk heavy cream, brown sugar, egg, and vanilla in a small bowl. Combine with dry mixture.
4. Add chocolate chips, then mix until everything is cohesive, but relatively dry. Add flour if too wet, add heavy cream if too dry.
5. Knead dough on counter, then flatten into an 8 inch disc. Cut into 8 equal wedge shaped pieces.
6. Brush scones with heavy cream, then sprinkle with sugar.
7. Heat up oven to 400°F. Once heated, put scones in for 20 minutes, or until golden.
8. While baking, whisk together powdered sugar, milk, and vanilla to create a glaze. To get desired consistency, either add milk to thin out or add more powdered sugar to thicken.
9. Once done, let scones cool for 5-10 minutes, then apply glaze.

## Ingredients

### Dough

- 2 Cups Flour
- 3 Teaspoons Baking Powder
- 1 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Salt
- 1/2 Cup Unsalted Butter
- 1/2 Cup Heavy Cream
- 1/2 Cup Brown Sugar
- 1 Egg
- 2 Teaspoons Vanilla Extract
- Sprinkle of Nutmeg
- 1 Cup Chocolate Chips
- Sugar (for Sprinkling)

### Glaze

- 1 Cup Powdered Sugar
- 2 Tablespoons Milk
- 1 Teaspoon Vanilla Extract

# Orange Dream Scones

Prep Time: 30 Minutes

Bake Time: 20 Minutes

Total Time: 1 Hour

## Ingredients

### Dough:

- 2 Cups Flour
- 3 Teaspoons Baking Powder
- 1/3 Cup Sugar (+ Extra for Sprinkling)
- 1/2 Teaspoon Salt
- 1/2 Cup Unsalted Butter
- 1/2 Cup Heavy Cream (+ Extra for Brushing)
- 1 Egg
- 1 1/2 Teaspoons Vanilla Extract
- Zest of 1 Orange

### Glaze:

- 1 Cup Powdered Sugar
- Half an Orange's Juice

## Instructions

1. Add flour, baking powder, and salt together in a bowl. Grate or cut up butter into small bits and incorporate that into mixture.
2. Zest orange, mixing to incorporate zest into the flour mixture.
3. Whisk heavy cream, sugar, egg, and vanilla in a small bowl. Combine with dry mixture.
4. Mix until everything is cohesive, but relatively dry. Add flour if too wet, add heavy cream if too dry.
5. Knead dough on counter, then flatten into an 8 inch disc. Cut into 8 equal wedge shaped pieces.
6. Brush scones with heavy cream, then sprinkle with sugar.
7. Heat up oven to 400°F. Once heated, put scones in for 20 minutes, or until golden.
8. While baking, whisk together powdered sugar and orange juice to create a glaze. Add more orange juice to taste, and add more powdered sugar to thicken if needed.
9. Once done, let scones cool for 5-10 minutes, then apply glaze.