

Recipes Not easy to print

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1 Desert

Pecan Brittle Oatmeal Cookies

 Claire Saffitz

Preparation

Make the Pecan Brittle

- 1 Preheat oven to 350 °F . Coarsely chop the pecans and bake until fragrant 8-10 minutes. Do not burn nuts!
- 2 Combine salt and baking soda in a small container set near stove. Place silicon baking mat on baking sheet, set aside.
- 3 Combine sugar and butter in sauce pan over medium heat with 2 tbsp of water. Stir until melted than switch to swirling the pan (this prevents crystal formation).
- 4 Boil until the sugar/caramel reaches a deep golden. Turn off the heat and working quickly stir in the pecans. Finally add the baking soda/salt mixture and stir until combined.
- 5 Pour the mixture onto the baking mat and flatten to a single layer while warm. Set aside too cool.
- 6 Once cool and solid break it into large chunks using your hands and then cut so the largest pieces are about the size of a pea (it doesn't have to be neat). Set aside.

Make the batter

- 7 Make brown butter from ONE of the sticks of butter (you are only browning half of the butter)
- 8 Pour the browned butter into the bowl of your stand mixer with the other stick of butter. This now needs to cool to room temperature.
- 9 Put the flour, baking soda, half of the oats, and half of the pecan brittle into the food processor and pulse until you have formed a flour.
- 10 Add the brown and white sugar to the mixer and combine. Add the cold eggs one at a time and combine. Add the flour mixture and carefully combine.
- 11 Scoop 2 once (1/4 cup) blobs onto a baking sheet and refrigerate for 24 hours.
- 12 Preheat oven to 350 °F . Place 6 dough balls on a lined baking sheet (they spread) and bake for 16-20 minutes rotating once after 12 minutes.

Ingredients

Pecan Brittle

142 g Coarsely chopped pecans
 150 g granulated sugar
 57 g unsalted butter
 1/2 tsp baking soda
 1/2 tsp kosher salt


Cookies

2 sticks unsalted butter, cut into tbsp
 173 g all-purpose flour
 2 tsp kosher salt
 1 tsp baking soda
 200 g old-fashioned rolled oats
 150 g dark brown sugar
 100 g granulated sugar
 2 large eggs (cold from the fridge)
 1 tbsp vanilla extract

Hint

You can freeze the dough balls after they have been in the fridge for a delicious single cookie whenever you feel like turning on the oven!

Ginger Cookies

 Laura Howerton

Preparation

- 1 Pre-heat oven to 350 °F .
- 2 In a medium bowl stir together flour, ginger, baking soda, cinnamon, cloves, and salt; set aside.
- 3 In a large mixing bowl beat butter for 30 seconds, add the brown and white sugar, beat until combined. Beat in eggs and molasses until combined.
- 4 Add the dry ingredients to the wet ingredients.
- 5 Shape dough into 1-inch balls, place on cookie sheet and bake for 8 to 9 minutes until just done with the tops puffed. Cool on a wire rack.

Ingredients

4 cups	All-purpose flour
2 sticks	unsalted butter
2 tsp	baking soda
4 tbsp	ground ginger
1 tbsp	ground clove
1 tbsp	nutmeg
2 tbsp	cinnamon
2	eggs
1/2 cup	molasses
1 cup	granulated sugar
1 cup	brown sugar

2 Yeast-y baking

Rye Bread

 Bob's Red Mill Bakery

Preparation

1 Sprinkle yeast over water and molasses in a large mixing bowl and let sit for 5 minutes. Add remaining ingredients and mix until dough pulls away from the sides of the bowl. Turn dough onto a lightly counter and knead for about 10 minutes, or until you can stretch a small portion of the dough into a thin membrane. I was not able to knead enough with an electric mixer.

2 place dough in a clean oiled bowl. Cover and allow to rise until doubled. Punch down dough, cover and let rise another 15 minutes. Preheat oven to 350 °F and lightly oil a loaf pan.

3 place dough on a lightly floured counter, shape into a loaf and place in prepared pan. cover and let rise for about 1 hour or until the dough crowns above the pan and gives with a gentle press of the fingers, leaving a faint indentation.

4 Bake for 30 minutes or until golden-brown and hollow sounding when tapped. Cool on a wire rack.

Ingredients

2 1/4 tsp	active dry yeast
1 1/4 cups	warm water
1 1/2 tsp	molasses
1 tbsp	Oil
1 3/4 cups	bread flour
1 cup	dark rye flour
2 tbsp	vital wheat gluten
1 tbsp	caraway seeds
1 1/2 tsp	salt

3 Holiday favorites

Sweet Potato Biscuits



1.5 hours



8-10 Portions



Food&Wine Magazine

Preparation

1 Preheat the oven to 375 °F . Poke the sweet potato all over with a fork and bake for about 45 minutes, until tender. Peel and mash the potato. Set aside 3/4 cup of the mashed potato and let cool completely; reserve the rest for another use. Raise the oven temperature to 425 °F .

2 In a food processor, pulse the flour with the brown sugar, baking powder, baking soda, and alt. Add the butter and pulse until the mixture resembles coarse meal. Add the butter-milk and the 3/4 cup mashed potato and pulse until the dough comes together.

3 Turn the dough out onto a heavily floured work surface and knead 2 or 3 times, until smooth; the dough will be soft. Roll out the dough 1/4 inch thick and cut out 8 4-inch rounds. A cup or mason jar works well here. Arrange the biscuits on a baking sheet. Bake for about 15 minutes, until golden brown.

Ingredients

1	medium sized sweet potato
1 3/4 cups	all-purpose flour
1 tbsp	brown sugar
2 1/2 tsp	baking powder
1/2 tsp	baking soda
1 tsp	salt
7 tbsp	cold unsalted diced butter
1/3 cup	butter milk

Hint

The sweet potato mashed can be made a couple days ahead and stored in the fridge. I almost always double this recipe because I have enough sweet potato

Thanksgiving Stuffing



1 hour 5 min



Its a keeper blog

Preparation

- 1 Cut the bread into 1-inch cubes and sit out to dry over night.
- 2 Pre-heat oven to 350°F . Dice the onions and celery. Melt butter in a large skillet
- 3 Add the onions, celery, and spices to the pan. Saute until vegetables are translucent and tender.
- 4 Grease a 13 x 9 baking dish. Place the bread in the dish and cover with the onion mixture and broth. Stir to combine add salt and pepper to taste.
- 5 bake for about 30 minutes

Ingredients

2 loaves sandwich bread
 12 tbsp unsalted butter
 4 onions
 1 head of celery
 2 tbsp dried sage
 1 tbsp salt
 1 tbsp black pepper
 1 tbsp garlic powder
 1 tbsp onion powder
 1/2 cup vegetable broth

Hint

I like to use a mixture of breads so one loaf of sourdough and one of a more fluffy bread. 2 loaves is a recommendation it depends heavily on the size of your loafs. Feel free to add more spices to taste, Rosemary and Italian seasoning are both a good addition as is some minced garlic.