

# 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

<b>Pecan Brittle</b>	
142 g	Coarsely chopped pecans
150 g	granulated sugar
57 g	unsalted butter
1/2 tsp	baking soda
1/2 tsp	kosher salt
<b>Cookies</b>	
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



# Classic Focaccia Bread

■ Bon Appetit

## Preparation

- 1** Combine flour and 2 1/2 cups of room-temperature water in the bowl of a stand mixer fitted with the dough hook. Mix on low speed until a shaggy dough forms. Cover and let sit while you prepare the yeast.
- 2** Stir yeast, sugar and 1/2 cup warm water with a fork in a small bowl. Let sit until the yeast is foamy.
- 3** Pour yeast mixture into stand mixer bowl and mix on low speed until dough absorbs all additional water. BE CAREFUL IT WILL SPLASH if you don't go slow. Add kosher salt and mix until the dough is extremely elastic and very sticky, about 5 minutes (the dough will look like a batter).
- 4** Pour 3 tbsp oil into a large bowl and swirl to coat sides. Scrape in dough cover and place in a warm spot until it has doubled in volume.
- 5** Drizzle 2 tbsp oil over a 18x 13 sheep pan and rub all over bottom and sides. Using a large spatula, fold dough inside bowl a couple of times to deflate, then scrape onto prepared baking sheet. Using oiled hands, lift up dough and fold over onto itself in half, then rotate baking sheet and fold in half again. Cover dough with a piece of well-oiled plastic and let rest for 10 minutes to let gluten relax.
- 6** With oiled hands, gently stretch the dough across the baking sheet in an even layer. Working all the way to edges and into corners. If dough starts to spring back, let sit for 5-10 minutes and start again. Cover with oiled plastic and chill at least 8 hours and up to 24.
- 7** Preheat oven to 450 °F with a rack in the center, let dough sit out at room temperature for 45-65 minutes until doubled in height.

## Ingredients

850 g	Bread flour
2 1/4 tsp	active dry yeast
Pinch	sugar
2 tbsp	Diamond Crystal or 1 tbsp Kosher salt
5 tbsp	extra-virgin olive oil, divided flaky sea salt any other toppings

**8** Remove plastic and drizzle dough generously with more oil. Oil hands and press fingertips firmly into dough pushing all the way to the bottom of the pan to dimple all over. Sprinkle generously with sea salt and any other toppings.

**9** Bake until surface is deep golden brown, 25-35 minutes, let cool in pan 10 minutes. Slide a spatula underneath to loosen and transfer to a wire rack.

### 3 Holiday favorites

## Sweet Potato Biscuits



1.5 hours



8-10 Portions



Food&amp;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.*