

Recipes I like to make

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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

Baker's German Sweet Chocolate Cake

2 hours 25 minutes

Meghan

Preparation

Prepare the cakes

- 1 Heat oven to 350 °F . Cover bottoms of 3 (9-inch) round pans with parchment; spray sides with cooking spray.
- 2 Microwave chocolate and water in large bowl on high for 1 1/2 to 2 minutes or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted.
- 3 Beat egg whites in small bowl with mixer on high speed until stiff peaks form; set aside. Combine flour, baking soda and salt. Beat butter and sugar in large bowl with mixer until light and fluffy. Add egg yolks, 1 at a time, beating well after each. Blend in melted chocolate and vanilla. Add flour mixture alternating with buttermilk, beating until well blended after each addition.
- 4 Add egg white; stir gently until well blended. Pour into prepared pans.
- 5 Bake 30 mins or until toothpick inserted in centers comes out clean. Immediately run small spatula around cakes in pans. Cool cakes in pans 15 mins. Remove from pans to wire racks; cool completely.

Make the Frosting

- 6 Whisk egg yolks and milk in large saucepan until blended.
- 7 Add sugar and butter; cook, stirring constantly, over medium heat 12 min or until thickened and golden brown. Remove from heat.
- 8 Add remaining ingredients; mix well. Cool to desired spreading consistency

Assemble the Cake

- 9 Spread frosting between cake layers and on top of cake.

Ingredients

<i>Cake</i>	
4 oz	Baker's German's Sweet Chocolate
water	
1/2 cup	
4	eggs, separated
2 cups	flour
1 tsp	baking soda
1/4 tsp	salt
1 cup	butter, softened
2 cups	sugar
1 tsp	vanilla
1 cup	buttermilk
	<i>Coconut-Pecan Filling and Frosting</i>
4	egg yolks
1 can	evaporated milk
1 1/2 cups	sugar
3/4 cup	butter, cut into small pieces
2 2/3 cups	Baker's Angel Flake Coconut
1 1/2 cups	copped pecans
1 1/2 tsp	vanilla

Apple Cake with Caramel Topping

¶ Epicurious

Preparation

- 1** Preheat oven to 350 °F . Spray 12-cup Bunt pan with non-stick spray. Sift flour, cinnamon, baking soda, and salt into medium bowl. Transfer 3 tbsp flour to Bunt pan and tilt to coat. Set pan aside.
- 2** Peel, core, and cut apples into 1/3-inch cubes and place in a bowl with 2tbsp of the flour mixture, toss to coat apples.
- 3** Combine 1 cup brown sugar, vegetable oil, 1 cup sugar, eggs, and 3 tbsp vanilla in a large bowl. Using electric mixer beat until mixture is thick. Gradually beat in remaining flour mixture. Fold apple mixture and pecans into batter; transfer to prepared Bunt pan.
- 4** Bake cake until tester inserted near center comes out clean, about 1 hour. Transfer cake in pan to rack. Let stand while making caramel.
- 5** Melt butter in heavy small skillet over medium hear. Whisk in remaining 1 cup brown sugar, then milk. Continue to whisk until topping is smooth and blended and comes to boil. Whisk in remaining 1 tsp vanilla.
- 6** Spoon 1/4 cup hot caramel topping over warm cake in pan. Let stand until topping is absorbed into cake about 15 minutes. Turn cake out onto platter. Pour remaining warm topping over cake. Let stand until cool.

Ingredients

	nonstick vegetable oil spray
3 cups	all-purpose flour
2 tsp	ground cinnamon
1 tsp	baking soda
1 tsp	salt
1 pound	Golden Delicious Apples
2 cups	packed brown sugar
1 1/2 cups	vegetable oil
1 cup	sugar
3	eggs
4 tsp	vanilla extract
3/4 cups	pecans coarsely chopped
1/2 cups	butter
1/4 cups	whole milk

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.



Homemade Bagels

/by Sally's Baking Addiction

Preparation

- 1** Whisk the warm water and yeast together in the bowl of your stand mixer fitted with a dough hook attachment. Cover and allow to sit for 5 minutes.
- 2** Add the flour, brown sugar, and salt. Beat to combine then knead with the dough hook until it is quite stretchy. Cover the dough and allow to rise until doubled in size 60-90 minutes.
- 3** Fill a wide pot with water and the honey and bring to a rapid boil. Pre-heat the oven to 425 °F .
- 4** Shape the bagels. Punch down the dough and divide into 8 equal pieces. Shape each piece into a ball and then press your index finger though.
- 5** Make an egg wash by combining the egg white and 1 tbsp water. Drop the bagels in the boiling water 2-4 at a time and cook for 1 minute on each side.
- 6** Using a brush coat the egg wash on the top and sides of each bagel. At this time you can add any toppings to the bagels. Bake for 20-25 minutes rotating halfway through the bagels should be a dark golden brown. Allow to cool and serve as desired.

Ingredients

1 1/2 cups	warm water
1 3/4 tsp	active dry yeast
500 g	bread flour
1 tbsp	packed brown sugar
2 tsp	salt
1 egg white	
1/4 cup	honey
	any toppings

Hint

1. *Jalapeño cheddar bagels - grate about a cup and a half of cheddar cheese and dice 1-2 jalapeños. Add half of the cheese and the jalapeños to the dough while mixing, top the bagels with the rest of the cheese before baking.*
2. *My favorite is the William-Sonoma Everything Bagel seasoning as a topping.*

3. *Cinnamon-raisin bagels - Add 1 tsp vanilla extract and 3/4 cups raisins to the dough. Combine 1 tsp cinnamon and 3 tbsp granulated sugar and knead into the dough. Boil and bake as usual.*
4. *other good toppings include: salt, onions, sesame seeds, or anything else you can think of!*

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.

Mulled Wine

 15min
 Allrecipes

Preparation

- 1** Stir all ingredients together in a saucepan over medium heat.
- 2** Cover. Simmer for at least 10 minutes but longer will just lead to more flavor.

Ingredients

1	bottle red wine
2 cups	apple juice
3 tbsp	honey
3	cinnamon sticks
10	cardamom pods
8	whole cloves
1/2 tsp	anise seed

4 Indian Food

Peanut Chutney and Dosas

Abhi's Mom

Preparation

Dosas

- 1** Combine the gram dal and rice rinse several times and cover with water enough that there are several inches of water above the rice. Allow to soak for 8 hours.
- 2** Using a high powered blender, grind the rice and gram dal using a sparing amount of water. The goal it to have it be somewhere between crepe and pancake batter consistency. Cover and leave over night to ferment.
- 3** In the morning if it looks bubbly place in the fridge until you are ready to use.
- 4** Using a pan that is able to get very hot, place a small amount of ghee on the pan and lay out about 1/3-1/2 cup of batter. Use the back of the measuring cup to further spread the batter. Flip when it looks like the top side has mostly dried out. Cook for 2-3 minutes until the second side is crispy. Repeat. These are much better hot so try to time it with the chutney cooking.

Peanut Chutney

- 5** Toast the peanuts in a pan until they begin to brown. Add the garlic cloves along with the cumin and coriander seeds. Cook for a minute or two until fragrant.
- 6** Put the peanut spice mixture in the blender with the chillies and tamarind (you only want the meat part of the pod, so remove the seeds). Add enough water so you can blend it (start with about a cup) and salt. Blend until smooth the consistency should be that of hummus. Add a little (1-2 tbsp) of ghee and adjust spices to you liking.
- 7** serve warm and eat with your hands!

Hint

The dosa batter will stay good in the fridge for about a week as will the cooked chutney. I like it with avocado.

Ingredients

Dosas

1 cup	black gram dal
3 cups	basmati rice
<i>Peanut Chutney</i>	
1 cup	peanuts
3	cloves garlic
3-5	dried chillies
1 tbsp	cumin seeds
1 tbsp	coriander seeds
	half pod of tamarind
	salt
	ghee

Paneer Masala

¶ Abhi's mom

Preparation

- 1 Put diced onions in a large sauce pan with a little neutral oil and saute for a couple minutes.
- 2 Add the diced tomatoes, cook for some time. The goal is to remove a lot of the water from both the onions and tomatoes, so how long depends on how wet all of your ingredients where.
- 3 Use an emersion blender to blend the onions and tomatoes into a thick ~~soup~~^{smooth} consistency.
- 4 Slice the paneer into cubes and cook it you can: boil it in water, fry it in oil, or air fry it for about 5 minutes on 350 °F .
- 5 add the spices and stir. Adjust spices to taste and add butter.
- 6 once butter is melted add the paneer.
- 7 serve hot over rice.

Ingredients

5	medium tomatoes
2	yellow onions-diced
1	package paneer
4 tbsp	butter
4-5 tbsp	gram masala
2-3 tsp	chilly powder

Hint

This stuff freezes really well!

5 Thai Food

Pad Thai Sauce

 tastes better from scratch

Preparation

- 1 Combine all ingredients, set aside or store in fridge until ready for use.

Ingredients

3 tbsp	fish sauce
1 tbsp	low-sodium soy sauce
2 tbsp	brown sugar
2 tbsp	rice vinegar
1 tbsp	Sriracha hot sauce
2 tbsp	peanut butter
1 tsp	hot pepper flakes

Massaman Curry

 tastes better from scratch

Preparation

- 1 Heat the oil in a large pot over medium low heat. Add onion and saute for 1 minute until softened. Add the chopped carrots and potatoes and cook for a couple minutes. Add the tofu, ginger, garlic, and curry paste and saute for about 3 minutes.
- 2 Add the coconut milk. Bring to a boil. Reduce heat and simmer for 10-15 minutes or until the tofu and potatoes are cooked through. Stir in fish sauce, brown sugar, peanut butter, chilly powder, and lime juice. Simmer for 5 more minutes.
- 3 Serve over rice while hot!

Ingredients

2 tbsp	olive oil
1/2	onion - chopped
1	package tofu
2	medium gold potatoes
2	carrots
2 tsp	freshly grated ginger
2	cloves garlic
1	4 oz can massaman curry paste
2	13.5 oz cans coconut milk
1 tbsp	peanut butter
2 tbsp	brown sugar
	juice from 1 lime
2 tsp	fish sauce
2-5 tsp	chilly powder
1/2 cup	chopped roasted peanuts

Hint

This also freezes well

6 Food of Unclear Origins - potentially American

Ramen Carbonara

 25minutes
 NYT cooking

Preparation

- 1** Slice bacon into 1/2-inch strips and cook over medium heat in a large skillet until crispy. Use a slotted spoon to transfer it to a paper-towel lined plate. Set aside.
- 2** Pour off the extra bacon fat in the pan. Return the pan to medium-high heat and add boiling water butter and half of the cheese. Stir, scraping up bacon bits, and bring to a boil. Add noodle blocks and boil, gently separating the strands as they soften, until noodles are almost cooked through, about 3 minutes. The noodles will absorb some of the liquid, and there will be a thick broth in the pan. Keep the heat high; you want most of the liquid to evaporate.
- 3** Reduce heat to low. Add whisked eggs stir into noodles very well, and cook, stirring constantly and scraping the bottom of the pan, about 1 minute. The sauce should remain quite runny; the eggs will continue to cook after you remove them from the heat. Mix in bacon, remaining cheese and plenty of black pepper.
- 4** Scrape mixture into 2 large serving bowls. Serve grinding pepper over the top of each bowl.

Ingredients

6-8	slices of bacon
2 cups	boiling water
3 tbsp	butter
1 cup	grated Parmesan
2	packages ramen noodles
2	eggs, whisked
	kosher salt
	black pepper