

Date-Nut Bread

Makes 1 loaf

Kay Heise

8 tablespoons butter

1 cup sugar

1 teaspoon vanilla

1 egg

1 1/3 cups flour

3/4 cup walnuts, chopped

1 cup dates, pitted and diced

1/4 cup golden raisins

3/4 cup dark raisins

1 teaspoon baking soda

1 cup boiling water

Butter loaf pan. Line bottom with rectangle of waxed paper. Butter rectangle and sprinkle with flour. Shake out excess. Put dates and raisins in bowl. Dissolve baking soda in boiling water and pour it over date mixture.

Cream sugar and butter. Beat in vanilla and egg. Add flour and mix well. Add date mixture including liquid. Add walnuts. Pour into pan and smooth over top. (Batter will be quite liquid.)

Bake 350 for 60 to 70 minutes.

Coconut-Pineapple Bread

Makes 1 medium loaf

4 ½ x 8 ¼-inch loaf pan

1 cup cake flour

¾ cup flour

½ cup sugar

2 teaspoons baking powder

½ teaspoon baking soda

¼ teaspoon salt

2 beaten eggs

1 20-ounce can crushed pineapple,
not drained

⅓ cup melted butter

¼ cup milk

2 tablespoons sour cream

1 teaspoon vanilla

1 ½ cups, lightly packed, flaked
coconut, toasted

Grease loaf pan; set aside. In a large mixing bowl stir together cake flour, sugar, baking powder, baking soda and salt. Make a well in the center. In a medium mixing bowl combine beaten eggs, pineapple, butter, milk, sour cream and vanilla; mix well. Add egg mixture to flour mixture; stir just until combined. (The batter

should be lumpy.) Fold in coconut.

Pour batter into prepared loaf pan. Bake in preheated 350-degree oven for 40 to 45 minutes, or until a toothpick inserted in the center comes out clean.

Cool in pan on a wire rack for 10 minutes. Remove from pan; cool thoroughly on a wire rack. Wrap and store overnight before slicing.

***Pumpkin Bread**

Makes 3 small loaves

Monastery in Los Gatos

3 8x3 7/8-inch loaf pans
3 1/2 cups flour
2 cups white sugar
1 cup light brown sugar
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg

1 1/2 teaspoon salt
4 eggs, beaten
1 cup oil
3/4 cup water
2 cups canned pumpkin, 1 large can
(double: 1 large & 1 medium can)
garnish: walnut halves

Sift flour, sugars, soda, cinnamon, nutmeg and salt. Mix eggs, oil, water and pumpkin. Mix into dry ingredients. Turn into greased (Pam) and floured loaf pans. Top with walnut halves.

Bake 350 for 55 to 60 minutes (Newport oven 45 minutes) in lower third of oven (not bottom of oven and not on a tray). Turn half way through cooking Cool. Freezes well. Serve lightly toasted with butter.

Regular Muffins: If you used the double recipe for 6 loaves, you will have enough pumpkin left over for another ½ recipe which will make 12 regular-size cupcakes or 24 mini cupcakes. Bake 15-20 minutes at 325-degrees convection.

Cranberry-Orange Muffins

Makes 12 muffins or 30 mini-muffins

1 cup fresh halved cranberries
1/2 cup sugar
1 egg, beaten
1 cup milk
2 tablespoons melted butter
1 tablespoon grated orange rind
2 cups flour
3 teaspoons baking powder
2 tablespoons sugar
1 teaspoon salt

Combine 1/2 cup sugar with cranberries and let stand. Stir together milk and butter. Combine remaining ingredients and stir into moist ingredients. Batter should be lumpy. Add cranberries. Bake 400 for 20-25 minutes.

Quick Sticky Buns

Laura Eyer

1 package. Rhodes Frozen Rolls
1 small package. butterscotch pudding
cinnamon to taste
1/2 cup brown sugar
1/2 cup butter, melted
1 cup nuts, finely chopped
1/2 cup raisins or currents

Prepare the night before serving. Place frozen rolls in greased 9 x 13-in pan. Sprinkle with pudding mix, cinnamon and brown sugar. Pour on melted butter. Top with nuts and raisins. Cover with waxed paper and let rise overnight.

Next morning, bake at 325 degrees for 25 minutes, then 300 degrees for 10 minutes. Turn pan over onto cookie sheet and bake 5 minutes. Cool.

Cinnamon Rolls

Makes 80 rolls

Marcia Otte

2 large loaves white sandwich bread (soft)
8 ounces soft cream cheese
2 cups sour cream
1/2 teaspoon vanilla
4 sticks melted butter
2 parts cinnamon to one part sugar

Trim bread crusts. Flatten each slice with rolling pin.

Mix cream cheese, sour cream and vanilla. Spread onto bread slices and roll each like a jelly roll. Chill 1 hr.

Slice each roll in half; Brush with melted butter; fold in mixture of cinnamon and sugar. Cover with foil and freeze.

Bake 350 covered for 15 minutes; uncovered for 30-40 minutes. Serve warm.

Currant Walnut Crescents

1 prepared pie dough recipe, defrosted
1 egg, beaten
3 tablespoons brown sugar
1-1/2 teaspoons cinnamon
1/4 cup currants
2 tablespoon chopped walnuts or pecans
powdered sugar

Flatten dough; cut into wedges. Brush with 1/2 egg.

Combine brown sugar, cinnamon, currants and nuts. Sprinkle over dough.

Roll each wedge from wide to narrow end.

Bake 400 for 12 minutes. Cool. Sprinkle with powdered sugar.

Oat and Bran Muffins

Makes 8 large muffins

Stir:

1-1/4 cup flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup sugar
1 cup dried mixed fruit, chopped

Mix and let set for 2 minutes:

3/4 cup All Bran
3/4 cup oat bran
1-1/2 cup milk
1 egg, lightly beaten
1/4 cup vegetable oil

Add egg and oil to bran mixture. Combine bran and flour mixtures, stirring only until just mixed. Spoon batter into 8 greased muffin-pan cups. Bake 400 for 18 minutes.

Diana's Light Brand Muffins

1 ¼ cups All Bran cereal
1 ¼ cups buttermilk
1 ½ cups flour
1 teaspoon baking powder
2 to 3 tablespoons sugar
1 egg
¼ cup vegetable oil
¼ cup apple sauce
½ cups chopped mission figs

Combine cereal and buttermilk; let stand for 2 minutes. Meanwhile, whisk together flour, baking powder and sugar. To cereal mixture add egg, applesauce and oil; beat well. Stir dry ingredients and figs to cereal mixture until just combined. Pour into 12 greased muffin cups. Bake in convection oven at 375-degrees for 20 minutes.

***Double Anise Biscoti**

3 ¼ cups flour	3 eggs
1 tablespoon baking powder	1 tablespoon anise extract
¾ teaspoon salt	2 teaspoons ground aniseed
1 ½ (try less) cups sugar	1 cup slivered almonds, lightly toasted
1 ¼ sticks butter	

Preheat oven to 350-degrees. Line baking sheet with parchment paper. Mix flour, baking powder and salt with whisk. Cream sugar and butter. Add eggs one at a time. Mix in anise extract and seeds. Gradually add flour mixture until well combined. Hand stir in almonds. Divide dough in half. Shape into logs and place on sheet. Bake until golden brown, about 30 minutes. Cool completely, about 25 minutes. Slice logs diagonally. Discard parchment and place log slices, cut side down on sheet. Bake 12 minutes. Turn and bake 8 minutes or until just beginning to color. For best flavor, store in airtight container at room temperature.

Mini Blueberry Scones

mini scone pan	½ cup sugar America's Test Kitchen
1 cube frozen butter + 2 tablespoons	2 teaspoons baking powder
2 cups frozen wild blueberries	¼ teaspoon baking soda
½ cup whole milk	½ teaspoon table salt
½ cup sour cream	1 lemon, grated zest
2 cups flour (10 ounces)	sprinkling sugar

(1) Adjust oven rack to middle position and preheat to 375-degrees. Grate (no FP) butter and return to freezer. Melt 2 tablespoons butter and set aside.

(2) Whisk together milk and sour cream; refrigerate. Whisk flour, ½ cup sugar, baking powder, baking soda, salt and lemon zest. Add frozen butter to flour mixture and toss with fingers until just combined. Stir in blueberries. Add liquid and fold until just combined (don't add more liquid).

(3) Spray scone pan with Pam, especially the corners. Press batter into

individual spaces with food scraper (level with top edge). Brush tops with melted butter and sprinkle with sugar. Bake for 30-35 minutes. Let scones cool in pan for 30 minutes; then remove to rack with narrow spatula to cool thoroughly.

(4) For crisper sides, return scones on rack to oven for 5 minutes. Then shut the oven off and leave them in oven for 30 minutes.

To Make Ahead: Bake scones, cool and freeze or refrigerate in foil. To heat, remove foil and place scones on a baking sheet in a 375 degree oven. Heat until warmed through and re-crisped, 16-20 minutes if frozen, 8 to 10 minutes if refrigerated.

Apricot-Almond Crostade

Makes 12 large or 24 small pastries

Diana Gough

7ounce package almond paste

6 tablespoons butter, softened

½ cup sugar

1/8 teaspoon salt

½ teaspoon almond extract

1 pound puff pastry, 2 sheets 9x9 each

1 bag dried apricots (*Ultimate* or *Mediterranean*)

Garnish: sliced almonds

Put two oven racks in the bottom half of the oven but not directly on the bottom. Preheat oven to 375-degrees convection-bake or 400-degrees on bake. Cover two cookie sheets with parchment paper and set aside.

Heat almond paste in microwave until just pliable, about 20 seconds on medium. In a food processor, puree the almond paste, butter, sugar, salt and almond extract until smooth.

Cut the pastry into serving pieces. Spread each piece down the center with some almond mixture, top with one or more apricots and garnish with sliced almonds.

Bake about 15 minutes until lightly browned, rotating the cookie sheets after 6 minutes. Transfer pastries to a cooling rack. Serve immediately after cooling. These pastries will not be as good the second day. To serve at a later date, assemble the pastries, freeze, bake right from the freezer—do not thaw.

Note: Instead of apricots and almonds, try fresh sliced strawberries sprinkled with sugar.

Blueberry Banana Scones

Serves 8

1-1/4 cup all-purpose flour	1/2 cup lemon-flavored yogurt
1/2 cup whole-wheat flour	1/3 cup smoothly mashed banana
1/4 cup white sugar	1 cup frozen blueberries
1 teaspoon baking powder	1/4 cup finely chopped walnuts
1/2 teaspoon baking soda	1 tablespoon. brown sugar
1/4 cup butter or margarine, cut into chunks	

In a large bowl, whisk together all-purpose flour, wheat flour, white sugar, baking powder, and baking soda. With your fingers, cut in butter until mixture becomes fine crumbs. Add yogurt, banana, blueberries and nuts; stir until just evenly moistened.

Mound dough on a lightly oiled 12 by 15-inch baking sheet. With lightly floured hands, pat mound into a smooth 7-inch round. (For small, bite-sized

servings, divide dough into 3 mounds.) With a sharp, floured knife, cut halfway through dough to make 8 wedges. Sprinkle top with brown sugar. Bake in a 350-degree oven until scone is golden brown, about 25 minutes. Serve hot or let cool until warm. Cut into wedges.

***Graham Streusel Coffee Cake**

Serves 12-16

Ann Keddie

1 ½ cups graham cracker crumbs
¾ cup brown sugar
¾ cup chopped pecans
1 ½ teaspoon ground cinnamon

2/3 cup butter, melted
1 package yellow cake mix
½ cup powdered sugar
1 tablespoon milk

Combine first five ingredients; set aside. Prepare cake mix according to directions. Grease 13"x9"x2" pan or bunt pan. Pour half of batter into pan. Sprinkle with half (for bunt use all) cracker mixture. Carefully spoon remaining batter on top. Sprinkle with remaining cracker mixture. Bake at 350-degrees for 40-50 minutes. (For bundt pan 55-60 minutes.) or until toothpick comes out clean. Cool on wire rack. (For bundt pan cool for 10 minutes. then invert to remove cake.) When completely cooled, combine powdered sugar and milk; drizzle over cake.

***Ginger-Glazed or Lemon-Glazed Blueberry Muffins**

Makes 12 muffins. Published September 1, 2001.

This recipe does not require a standing mixer, but when making the batter, be sure to whisk vigorously in step 2, then fold carefully in step 3. There should be no large pockets of flour in the finished batter, but small occasional sprays may remain. Do not overmix the batter.

2 cups [unbleached all-purpose flour](#)
(10 ounces)
1 tablespoon [baking powder](#)
1/2 teaspoon [table salt](#)
1 large egg
1 cup granulated sugar (7 ounces)
4 tablespoons unsalted butter ,
melted and cooled slightly
1 1/4 cups sour cream (10 ounces)
1 1/2 cups [frozen blueberries](#) ,

preferably wild
1 teaspoon lemon zest or grated
fresh ginger
3/4 cup granulated sugar
1/4 cup lemon juice

1. Adjust oven rack to middle position and heat oven to 350 degrees. Spray standard muffin tin with nonstick vegetable cooking spray.
2. Whisk flour, baking powder, and salt in medium bowl until combined. Whisk egg in second medium bowl until well-combined and light-colored, about 20 seconds. Add sugar and whisk vigorously until thick and homogenous, about 30 seconds; add melted butter in 2 or 3 steps, whisking to combine after each addition. Add sour cream in 2 steps, whisking just to combine.
3. Add frozen berries to dry ingredients and gently toss to combine. Add sour cream mixture and fold with rubber spatula until batter comes together and berries are evenly distributed, 25 to 30 seconds (small spots of flour may remain and batter will be thick). Do not over mix.
4. Use ice cream scoop or large spoon to drop batter into greased muffin tin; about $\frac{3}{4}$ full. Bake until light golden brown and toothpick or skewer inserted into center of muffin comes out clean, 25 to 30 minutes, rotating pan from front to back halfway through baking time.
5. While muffins are baking, mix lemon zest or grated fresh ginger and $\frac{1}{2}$ cup

sugar in small bowl. Bring lemon juice and 1/4 cup sugar to simmer in small saucepan over medium heat; simmer until mixture is thick and syrupy and reduced to about 4 tablespoons.

6. Remove muffins from oven onto wire rack, stand upright, and cool 5 minutes. After muffins have cooled, brush tops with glaze, then, working one at a time, dip tops of muffins in lemon-sugar or ginger-sugar. Set muffins upright on wire rack; serve.

Glaze:

- 1 1/2 cups (packed) powdered sugar, sifted
- 2 tablespoons (or more) fresh lemon Juice

For glaze:

Combine powdered sugar and 2 tablespoons lemon juice in small bowl. Stir with spoon until smooth and paste-like, adding more lemon juice by 1/2 teaspoonfuls if glaze is too thick to spread. Set aside.

Macadamia Nut Carrot Muffins

2 cups chopped Hawaiian Macadamia Nuts	1-1/2 teaspoon ground cinnamon
5-3/4 cups all-purpose flour	2 cups fresh carrots minced/grated
2 cups granulated sugar	1-1/2 cups crushed pineapples (can)
5 teaspoons baking powder	1-1/2 cups whole eggs
1 teaspoon baking soda	1 cup Hawaiian Macadamia nut oil
	2 teaspoons fresh orange zest (grated)

Preheat oven to 400 degrees. Grease muffin pans. In a large bowl, combine flour, sugar, baking powder, baking soda and cinnamon. Mix well. In another bowl, combine carrots, pineapple, eggs, oil and orange zest. Then combine liquid mixture into flour mixture. Mix until just blended. Fold in nuts. Spoon batter into muffin pan cups. Bake for 20-25 minutes or until lightly brown. After baking, immediately remove muffins from pan and cool on racks.

Rum-Raisin Bread Pudding

8x8 baking pan, buttered
3 cups whole milk
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
¾ cup packed brown sugar
3 tablespoons Myers Rub
½ cup plumped raisins
7 (1/2-inch) slices brioche bread or stale dinner rolls, cubed or torn
4 eggs, beaten

Preheat oven to 350-degrees. In large saucepan add milk, butter, vanilla, cinnamon, brown sugar, rum and raisins and heat until warm. Simmer and stir until sugar dissolves. In a large bowl add cubed bread and pour in the hot milk mixture. Let sit 30 minutes. Add the beaten eggs to the bread and milk mixture. Pour pudding into a buttered baking dish and bake for 50 minutes.

Blueberry Buckle

Serves 8

Alton Brown

Cake:

Nonstick cooking spray
9 ounces cake flour, approximately
2 cups
1 teaspoon baking powder
1/2 teaspoon kosher salt
1/2 teaspoon ground nutmeg
2 ounces unsalted butter, room
temperature
5 1/4 ounces sugar, approximately
3/4 cup
1 large egg
1/2 cup whole milk
15 ounces fresh whole blueberries,

approximately 3 cups, thawed

Topping:

3 1/2 ounces sugar, approximately
1/2 cup
1 1/2 ounces cake flour,
approximately 1/3 cup
1 lemon, grated peel
2 ounces unsalted butter, chilled and
cubed

Cake: Preheat the oven to 375 degrees F. Spray a 9 by 9-inch glass baking dish with nonstick spray and set aside. In a medium mixing bowl whisk together the flour, baking powder, salt and ground nutmeg. Set aside.

In the bowl of a stand mixer, with the paddle attachment, beat together the butter and sugar on medium speed until light and fluffy, approximately 1 minute. Add the egg and beat until well incorporated, approximately 30 seconds. Add 1/3 of the flour mixture and beat on low speed just until incorporated and then add 1/3 of the milk and beat until incorporated. Repeat, alternating flour and milk until everything has combined. Gently stir in the blueberries and pour the mixture into the prepared baking dish.

Topping: In a small bowl combine the sugar, flour and grated lemon. Add the butter and work into the dry ingredients using a fork to combine. Continue until the mixture has a crumb-like texture. Sprinkle the mixture on top of the cake. Bake on the middle rack of the oven for 35 minutes or until golden in color. Cool for at least 10 minutes before serving.