

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 cup crushed pineapple, drained

⅓ cup melted butter

¼ cup milk

2 tablespoons sour cream

1 teaspoon vanilla

1 cup coconut, toasted lightly

½ cup macadamia nuts, chopped

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, coconut and macadamia nuts and vanilla; mix well. Add egg mixture to flour mixture; stir just until combined. (The batter should be lumpy.)

Pour batter into prepared loaf pan. Bake in preheated 350-degree oven for 50 minutes to 1 hour, or until 205-degrees.

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.

Serve toasted with a pat of butter.

***Pumpkin Bread**

Makes 3 medium loaves.

Monastery in Los Gatos

*See notes following recipe

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) loaf pans. Top with walnut halves.

Adjust rack to lower third of oven, just below the middle. Do not use baking sheet. Bake 325-degrees convection, or until 205-degrees; check temperature after

40 minutes (30 minutes for 6 mini loaves). 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.

*Notes: For a Double the Recipe

Makes 6 medium loaves

Makes 3 medium loaves, 3 small loaves and 6 mini loaves (30 minutes)

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 Biscotti**

3 ¼ cups flour

1 tablespoon baking powder

¾ teaspoon salt

1 ½ (try less) cups sugar

1 ¼ sticks butter

3 eggs

1 tablespoon anise extract

2 teaspoons ground aniseed

1 cup slivered almonds, lightly
toasted

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.

Orange-Almond Biscotti

Makes 3 Dozen

Cook's Illustrated

- 1 teaspoon baking powder
- 2 cups unbleached all-purpose flour
- 1/2 teaspoon table salt
- 4 tablespoons unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1 tablespoon orange extract
- zest of 2 large oranges
- 3/4 cup whole almonds with skins; toasted, cooled, and chopped coarse
- 1 large orange zested

1. Sift first three ingredients together in a small bowl.
2. Beat butter and sugar together in bowl of electric mixer until light and smooth; add eggs one at a time, then extracts. Stir in almonds and zest. Sift dry

ingredients over egg mixture, then fold in until dough is just combined. Knead a few times to bring the dough together.

3. Adjust oven rack to middle position and heat oven to 350 degrees. Halve dough and turn each portion onto parchment covered baking sheet; add another baking sheet underneath to prevent over browning. Using floured hands, quickly roll each portion of dough into a rough 13-by-2-inch log, placing them about 3 inches apart on the parchment. Pat each dough shape to smooth it. Bake, turning pan once, until loaves are golden and just beginning to crack on top, about 30 to 35 minutes. (Add another sheet pan underneath to prevent burning.)

4. Cool the loaves for 10 minutes; lower oven temperature to 325 degrees. Cut each loaf diagonally into 3/8-inch slices with a serrated knife. Lay the slices about 1/2-inch apart on the cookie sheet, cut side up, and return them to the oven. Bake, turning over each cookie halfway through baking, until crisp and golden brown on both sides, about 15 minutes. Transfer biscotti to wire rack and cool completely.

Mini Blueberry Scones

mini scone panAmerica's Kitchen	Test	½ cup sugar
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

Coarsely grate 1 cube butter in food processor. Add flour mixture and give 3 brief pulses. Brake up larger butter pieces with hands.

(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 (It will seem dry but don't add more liquid). With floured hands, knead the ingredients a few times to bring the dough together.

(3) Spray scone pan with Pam, especially the corners. Spread mixture over pan. Then press in with sheet of wax paper sprayed with Pam to make it level with top edge of pan. Brush tops with melted butter and sprinkle with sugar. Bake for 40 minutes, or until the top of the scones is brown and crusty. Let scones cool in pan for 30 minutes; then remove to rack with narrow spatula to cool thoroughly.

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.

*Note: If using dried blueberries, plump them first and reduce sugar by 1/4 cup.

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 whole-wheat flour

1/4 cup white sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 cup butter or margarine, cut into
chunks

1/2 cup lemon-flavored yogurt

1/3 cup smoothly mashed banana

1 cup frozen blueberries

1/4 cup finely chopped walnuts

1 tablespoon. brown sugar

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 (10
whole crackers)
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 and apply overlapping parchment. 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; press down lightly. 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.

Cook's Illustrated

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 over mix 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

optional powdered sugar for glaze

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 (10 to 15 for mini muffins), 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
5-3/4 cups all-purpose flour
2 cups granulated sugar
5 teaspoons baking powder
1 teaspoon baking soda

1-1/2 teaspoon ground cinnamon
2 cups fresh carrots minced/grated
1-1/2 cups crushed pineapples (can)
1-1/2 cups whole eggs
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

$\frac{3}{4}$ cup packed brown sugar

3 tablespoons Myers Rub

$\frac{1}{2}$ 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.

Raspberry Cream Cheese Coffee Cake

Serves 12

Prepping the batter in a food processor makes it quick and easy to assemble. You can substitute different preserves - apricot, cherry and blueberry all work well."

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|---|--|
| 2 1/4 cups all-purpose flour | 1 teaspoon almond extract |
| 3/4 cup white sugar | 1 egg |
| 3/4 cup unsalted butter, cut into 1-inch pieces | 1 (8 ounce) package cream cheese, softened |
| 1/2 teaspoon baking soda | 1/4 cup white sugar |
| 1/2 teaspoon baking powder | 1 egg |
| 1/4 teaspoon salt | 1/2 cup raspberry preserves |
| 3/4 cup sour cream | 1/2 cup sliced almonds |
1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch spring-form pan.

2. Combine flour, 3/4 cup sugar, and butter in a food processor; pulse until mixture resembles coarse crumbs. Remove 1 cup of mixture from food processor and set aside. To remaining mixture in processor add baking soda, baking powder, salt, sour cream, almond extract, and 1 egg; process until batter is just combined and smooth. Spread batter evenly into bottom and 2 inches up sides of prepared pan.
3. Beat cream cheese, 1/4 cup sugar, and 1 egg together in a bowl until smooth; pour into batter-lined pan and spread evenly. Spread raspberry preserves carefully over cheese filling.
4. Stir reserved crumb mixture and sliced almonds together in a small bowl; sprinkle over the layer of raspberry preserves.
5. Bake in preheated oven until filling is set and crust is deep golden brown, 45 to 55 minutes. Cool 15 minutes before removing side of pan. Chill completely before serving, about 1 hour.

Mix-and-Match Quick Bread

Create your perfect loaf of quick bread: This customizable recipe leads to thousands of possibilities!

1. Choose a Flavor: Prepare 1 cup fruit or vegetables (one kind): Pear shredded and squeezed dry, Apple shredded and squeezed dry, Banana mashed, Carrot shredded, Zucchini shredded and squeezed dry

2. Pick Your Mix-Ins: Choose up to 1 3/4 cups total of the following ingredients (use no more than 3/4 cup nuts). Toast and chop any nuts; chop any large dried fruit.

Walnuts, Pecans, Almonds, Hazelnuts, Pistachios, Dried cherries, Dried cranberries, Dried currants, Raisins, Dried figs, Dried apricots, Pitted dried dates, Rolled oats, chocolate chips, Sweetened shredded coconut

3. Prepare the Pan: Preheat the oven to 350 degrees F. Lightly butter one 9-by-5-inch loaf pan or three 6-by-3-inch mini pans

4. Make the Batter: Mix 1 1/4 cups flour, 3/4 cup sugar, 1 teaspoon each baking powder and salt, and 1/2 teaspoon each baking soda, cinnamon and nutmeg in a large bowl; add your dry mix-ins (from step 2). In a medium bowl, whisk 2 eggs, 1/2 cup cooled melted butter or vegetable oil, 1/2 cup plain yogurt or sour cream (I added 1/2 cup more liquid), 1 teaspoon vanilla extract and 1 teaspoon citrus zest (optional). Stir your fruit or vegetables (from step 1) into the egg mixture, then fold into the dry mixture until just combined.

5. Bake the Loaf: Spread the batter in the prepared pan(s). Bake until a toothpick inserted into the center comes out clean, about 45 to 50 minutes for a standard loaf, 25 to 35 minutes for mini loaves. Cool 30 minutes in the pan(s) on a rack, then turn out onto the rack to cool completely.

Diana's Apple-Raison Bread

Makes 1 standard loaf

1 1/4 cup flour

3/4 cup sugar

1 teaspoon baking powder

1 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1/3 cups chopped, toasted pecans

1/2 cup raisins

1/2 cup rolled oats

2 eggs

1/2 cup cooled melted butter

3/4 cup sour cream

1 teaspoon vanilla extract

1 cup apple, shredded and squeezed dry

Preheat oven to 350-degrees. Lightly butter one 9 by 5-inch loaf pan.

Mix flour, sugar, baking powder, salt, baking soda, cinnamon, nutmeg, pecans, raisins and rolled oats in a large bowl. In a medium bowl, whisk eggs, butter, sour cream and vanilla extract. Stir in apple. Fold egg mixture into dry

mixture until just combined.

Spread batter in prepared pan. Bake until toothpick inserted into center comes out clean, 45 to 50 minutes.

My Favorite Banana Bread

Yield: 1 loaf

2 cups all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

1/2 cup (1 stick) unsalted butter, softened to room temperature

3/4 cup packed light or dark brown sugar

2 large eggs, at room temperature

1/3 cup plain yogurt or sour cream

2 cups mashed bananas (about 4 large ripe bananas)

1 teaspoon pure vanilla extract

optional: 3/4 cup chopped pecans or walnuts

Adjust the oven rack to the middle position and preheat the oven to 325°F (300-degrees if too brown on sides and bottom). Grease a 9×5-inch loaf pan or coat with nonstick spray. Set aside.

Whisk the flour, baking soda, salt, and cinnamon together in a large bowl.

Beat the butter and brown sugar together on high speed until smooth and creamy, about 2 minutes. On medium speed, add the eggs one at a time, beating well after each addition. Beat in the yogurt, mashed bananas, and vanilla extract on medium speed until combined. With the mixer running on low speed, slowly beat the dry ingredients into the wet ingredients until no flour pockets remain. Do not overmix. Fold in the nuts, if using.

Spoon the batter into the prepared baking pan and bake over a cookie sheet for 1-hour 20 minutes or until 205-degrees. Loosely cover the bread with aluminum foil after 30 minutes to help prevent the top and sides from getting too brown. Remove from the oven and allow the bread to cool completely in the pan set on a wire rack. Cover and store banana bread at room temperature for 2 days or in the refrigerator for up to 1 week. Banana bread tastes best on day 2 after the flavors have settled together.

Rugelach Notes

Don't roll out dough if it is too stiff.

Roll out dough on floured parchment. Leave excess parchment on all sides for easy removal.

Roll dough out to even thickness.

When cutting the dough in half, cut through the parchment.

Lekvar: 1 cup for each of the two sections; 2 cups total

Sugar Mixture: $\frac{1}{4}$ cup each section; $\frac{1}{2}$ cup total

Nuts: 1 cup for each section; 2 cups total

Fruit: 1 cup for each section; 2 cups total

Use small offset spatula to spread ingredients.

Lightly press sugar mixture and nuts/fruits

Before rolling, lift parchment and dough each single section and transfer to front third of a full sheet of parchment for rolling.

To roll up a single section, lift the edge of the parchment while rolling the dough log. Continue rolling until roll is seam-side down. Transfer parchment and roll to a baking sheet and refrigerate.

Giant Almond Croissant

Sohla El-Waylly, NY Times Cooking

Yield: 12 servings

Note: Double filling

1 sheet store-bought puff pastry (any size), thawed

½ cup/100 grams granulated sugar

4 tablespoons/56 grams unsalted butter, melted

1 teaspoon kosher salt

¾ cup/108 grams blanched almond flour

1 large egg

1 tablespoon dark rum or 1 teaspoon pure vanilla extract

1½ teaspoons almond extract

½ cup/45 grams sliced almonds

Confectioners' sugar, for toping

Bake the puff pastry: Open the puff pastry and lightly roll with a rolling pen. Set a rack in the center of the oven and heat to 425 degrees. Unfold the sheet of puff pastry on a piece of parchment paper set in a rimmed baking

sheet. Bake until puffed and brown, about 10 minutes. Reduce the heat to 350 degrees and continue baking until dry, crisp and deeply browned, rotating the baking sheet once during baking, 20 to 30 minutes. (Once cooled, pastry can be covered and stored at room temperature for up to 3 days.)

Make the filling: In a medium bowl, combine the granulated sugar, butter and kosher salt. Stir together with a wooden spoon or stiff silicone spatula until evenly combined and creamy. Add the almond flour, egg, rum and almond extract; whisk until evenly combined. (Filling can be stored in an airtight container and refrigerated for up to 3 days.)

Assemble: Heat the oven to 350 degrees. Using a long, sharp serrated knife, carefully slice the puff pastry horizontally, splitting it as you would a bagel. Flip the top of the pastry over, then spread about two-thirds of the almond filling evenly across the bottom of it, taking care to spread it all the way to the edges. Flip the top piece of pastry back onto the bottom piece, then evenly spread the remaining almond filling on top. Evenly distribute the sliced almonds on top, then lightly sprinkle with flaky salt. Bake until the nuts are toasted and the topping is brown, rotating the baking sheet once during baking,

20 to 25 minutes.

Let cool slightly, then use the parchment to slide the pastry onto a cutting board. Dust generously with confectioners' sugar, then slice into portions with a sharp knife. Serve warm or at room temperature.

Cranberry-Orange Scones

NY Times, Cooking, Yossy Arefi

1 medium orange

¼ cup granulated sugar, plus more for sprinkling

2¼ cups all-purpose flour, plus more for dusting

1 tablespoon baking powder

½ teaspoon fine salt

½ cup unsalted butter, cold and cut into cubes

1 cup dried cranberries, roughly chopped

½ cup buttermilk, cold

½ cup heavy cream, cold, plus more to brush over the scones

Orange Glaze:

1 cup confectioners' sugar

4 to 6 teaspoons orange juice

Pinch salt

Heat oven to 400 degrees and line a baking sheet with parchment paper.

Zest the orange into a large bowl. (You should have about 2 teaspoons of zest.) Reserve the remaining orange for the glaze. Add the $\frac{1}{4}$ cup granulated sugar to the zest and use your fingers to rub the zest into the sugar. The mixture will be very moist and fragrant. Add the flour, baking powder and salt and whisk to combine.

Add the butter to the bowl and toss to coat in flour. Use your fingers or a pastry blender to work the butter into the flour until it is the size of small peas. Add the cranberries and stir to combine. Make a well in the center of the mixture and add the buttermilk and cream. Use a fork to gently stir the mixture into a shaggy dough. (It's OK if there are a few loose, floury pieces of dough.)

Dump the dough onto a lightly floured surface and pat it into a 1-inch-thick rectangle. Fold the dough in half then pat it into a rectangle again and fold it one more time. Pat the dough into a square that is about 7 inches wide and 1 inch thick, then cut it into 16 pieces. Transfer the dough to the prepared baking sheet, brush the tops of the scones with a bit of cream and sprinkle with more

granulated sugar.

Bake scones until golden brown and cooked through, 18 to 22 minutes.

While the scones are baking, make the glaze, if desired: Juice the orange. Add the confectioners' sugar, 4 teaspoons of orange juice and a pinch of salt to a bowl. Whisk until smooth, adding more juice as needed to make a thick, but pourable glaze.

Let the scones cool for about 15 minutes, then drizzle or brush the glaze over the scones. These are best the first day, but you can store any leftover scones in an airtight container for a day or two. They also keep well in the freezer for up to 2 weeks.

Giant Cinnamon Roll Scone

Yield: 8 scones

New York Times Cooking

FOR THE DOUGH

2¼ cups all-purpose flour, plus
more for dusting
⅓ cup granulated sugar
1 tablespoon baking powder
½ teaspoon kosher salt
¾ cup cold unsalted butter (1½
sticks), cubed
½ cup heavy cream, plus more as
needed
1 teaspoon pure vanilla extract

FOR THE FILLING

3 tablespoons unsalted butter,
melted
¼ cup dark brown sugar
2 teaspoons ground cinnamon

FOR THE GLAZE

1 cup confectioners' sugar
1 teaspoon pure vanilla extract
2 to 3 tablespoons whole milk

Step 1: Line a baking sheet with parchment paper or a silicone baking mat.

Step 2: Prepare the dough: In a large bowl, whisk together the flour, granulated sugar, baking powder and salt. Add the cubed butter, then pinch and press the butter into the flour until the mixture resembles coarse sand.

Step 3: Make a well in the center of the sandy mixture and add the heavy cream and vanilla. Toss and fold until it comes together to form a loose dough.

Step 4: Dust your work surface with flour and turn the dough out onto it. Gently knead the dough two or three times to bring it together. Use your hands to press the dough into a 5-by-14-inch rectangle with a long side facing you. Imagine the dough divided vertically into three equal sections, like a standard sheet of paper folded to fit into an envelope. Carefully lift the section on the right and fold it over the center section. Lift the section on the left and fold it over the other two layers. When you look at your dough from the front, you should see three distinct layers. Turn the little dough package so that one of the folded edges is facing you.

Step 5: Use your hands to press the layered dough back down into a long rectangle similar in size to the first one you made, flouring your work surface

and dough as needed.

Step 6: Make the filling: In a small bowl, whisk together the melted butter, brown sugar and cinnamon. Drizzle the filling on top of the dough and spread it out using a spoon or silicone spatula to fully cover the top surface of the dough.

Step 7: Cut the dough lengthwise into four equal strips. Roll up tightly and transfer it to the prepared baking sheet, filling-side up. Gently roll up another strip, and wrap that strip, filling-side in, around the standing coil starting where the first coil left off, making a pinwheel shape. Repeat with the two remaining strips. Gently push the circle of coiled dough down to adhere the strips together and flatten the dough to about 9 inches in diameter. Cover and chill the dough for at least 30 minutes, or up to overnight.

Giant Cinnamon Roll Scone

Recipe from Erin Gardner. Adapted by Margaux Laskey, NY Times Cooking

Yield: 8 scones

For the Dough

2¼ cups all-purpose flour, plus more for dusting

⅓ cup granulated sugar

1 tablespoon baking powder

½ teaspoon kosher salt

¾ cup cold unsalted butter (1½ sticks), cubed

½ cup heavy cream, plus more as needed

1 teaspoon pure vanilla extract

For the Filling

3 tablespoons unsalted butter, melted

¼ cup dark brown sugar

2 teaspoons ground cinnamon

For the Glaze

1 cup confectioners' sugar

1 teaspoon pure vanilla extract

2 to 3 tablespoons whole milk

Line a baking sheet with parchment paper or a silicone baking mat. Prepare the dough: In a large bowl, whisk together the flour, granulated sugar, baking powder and salt. Add the cubed butter, then pinch and press the butter into the flour until the mixture resembles coarse sand.

Make a well in the center of the sandy mixture and add the heavy cream and vanilla. Toss and fold until it comes together to form a loose dough.

Dust your work surface with flour and turn the dough out onto it. Gently knead the dough two or three times to bring it together. Use your hands to press the dough into a 5-by-14-inch rectangle with a long side facing you. Imagine the dough divided vertically into three equal sections, like a standard sheet of paper folded to fit into an envelope. Carefully lift the section on the right and fold it over the center section. Lift the section on the left and fold it over the other two layers. When you look at your dough from the front, you should see three distinct layers. Turn the little dough package so that one of the folded edges is facing you.

Use your hands to press the layered dough back down into a long

rectangle similar in size to the first one you made, flouring your work surface and dough as needed.

Make the filling: In a small bowl, whisk together the melted butter, brown sugar and cinnamon. Drizzle the filling on top of the dough and spread it out using a spoon or silicone spatula to fully cover the top surface of the dough.

Cut the dough lengthwise into four equal strips. Pick up a strip and transfer it to the prepared baking sheet, filling-side up. Roll it up tightly, then stand it up on one of its flat sides in the center of the sheet. Pick up another strip, and wrap that strip, filling-side in, around the standing coil starting where the first coil left off. Repeat with the two remaining strips. Gently push the circle of coiled dough down to adhere the strips together and flatten the dough to