



bread recipes

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Foods 20/30B

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This recipe collection
belongs to:





ARTISAN DOUGH

INGREDIENTS

- 3 ¼ cups all purpose flour
- ¾ tsp instant yeast
- ¾ tsp fine table salt
- 1 ½ - 1 ¾ cups lukewarm water (100F/38C)

DIRECTIONS

1. Measure flour into a large covered container.
2. Mix the yeast and salt into the flour. Stir together with a wooden/rubber spoon. Pour in the water, little by little and stir together until just moistened. Using a wooden/rubber spoon, quickly stir the dough with about 40 strokes, scraping the bottom and the sides of the bowl to make sure that everything is incorporated. The dough will form a lumpy, sticky mass.
3. Place the lid on the container and let rise in a warm place for 1 hour, or until it has reached the top of the bowl and has a sponge-like appearance.
4. Use right away or refrigerate for up to 9 days.
5. Turn the artisan dough into one of the following recipes:
 - a. "Everything" Breadsticks
 - b. Fougasse



PARMESAN CREAM + SAUSAGE PIZZA

INGREDIENTS

For the dough:

2 cups flour
1 tsp quick rise yeast
1 tsp salt
1 cup lukewarm water (110F)

For the toppings:

1 cup heavy cream
1 tbsp lemon juice
½ cup grated Parmigiano Reggiano
2 spicy Italian sausages, casing removed
1 small red onion, thinly sliced
1 tbsp flat leaf parsley, chopped
Fresh ground pepper

DIRECTIONS

- 1. Dough:** In a large bowl with a wooden spoon, or in a stand mixer using the dough hook, combine the flour, yeast and salt. Add the water and stir until a soft ball forms. Knead the dough for about 5 minutes on a floured work surface or in the stand mixer until smooth.
2. Shape the dough into a ball and place in a clean, lightly oiled bowl. Turn the dough to lightly coat with oil. Cover with a damp cloth and let rise in a warm, humid place for about 2 hours or until the dough has doubled in volume.
- 3. Topping:** With the rack in the middle position, preheat the oven to 450°F (225°C). Line a 17 x 12-inch (43 x 30 cm) baking sheet with parchment paper.
4. In a bowl, combine the cream and lemon juice. Let rest for 5 minutes. Stir in the Parmesan cheese. Set aside.
5. With your hands, shape the sausage meat into 1/2-tsp (2.5 ml) meatballs. Set aside.
6. On a floured work surface, roll out the dough as thinly as possible until it is roughly the same size as the baking sheet. Place the dough on the sheet.
7. Spread the cream over the dough. Top with the onion and sausage meatballs. Season with pepper. Bake for about 15 minutes or until the crust is golden brown.
8. Sprinkle with the parsley. Cut into squares and serve piping hot.



CARAMELIZED LEEK + BACON PIZZA

INGREDIENTS

For the dough:

- 2 cups flour
- 1 tsp quick rise yeast
- 1 tsp salt
- 1 cup lukewarm water (110F)

For the toppings:

- 6 slices thick cut bacon
- 2 medium leeks, washed and thinly sliced
- 1 tbsp olive oil
- ½ tsp garlic powder
- ¼ cup mascarpone cheese
- 1 ½ c mozzarella, shredded
- ¼ cup parmesan, grated

DIRECTIONS

1. **Dough:** In a large bowl with a wooden spoon, or in a stand mixer using the dough hook, combine the flour, yeast and salt. Add the water and stir until a soft ball forms. Knead the dough for about 5 minutes on a floured work surface or in the stand mixer until smooth.
2. Shape the dough into a ball and place in a clean, lightly oiled bowl. Turn the dough to lightly coat with oil. Cover with a damp cloth and let rise in a warm, humid place for about 2 hours or until the dough has doubled in volume.
3. **Topping:** With the rack in the middle position, preheat the oven to 450°F (225°C). Line a 17 x 12-inch (43 x 30 cm) baking sheet with parchment paper.
4. In a large pan over medium heat, cook bacon until crisp, about 8 minutes. Transfer to a paper-towel-lined plate; set aside. Drain all but a very thin layer of bacon fat from pan. Add leeks to pan and sauté until soft, about 12 minutes. Remove pan from heat; set aside.
5. On a lightly floured surface and using a rolling pin, flatten dough to a rectangle. Drizzle crust with olive oil and sprinkle on garlic powder.
6. Using a rubber spatula, spread a thin layer of mascarpone on the crust. Sprinkle on half the mozzarella, then top with reserved leeks and bacon. Sprinkle on Parmesan and remaining mozzarella. Bake until crust is golden and cheese is bubbly, 12-15 minutes. Let sit 2 minutes before slicing.





HONEY LEMON LOAF

INGREDIENTS

1 cup all purpose flour
2 tsp active dry yeast
1 tsp salt
1 cup + 2 tbsp hot water (120 to 130 F)
2 tbsp honey
1 tbsp butter, melted
1 tsp grated lemon peel, no white pith
1 to 1 ½ cups whole wheat flour
Vegetable oil

DIRECTIONS

1. In a large mixing bowl, combine the white flour, yeast and salt. Pour in the hot water. Add the honey, butter and lemon peel. Stir briskly with a wooden spoon to blend. Scrape down the bowl occasionally.
2. Add half of the whole-wheat flour. Stir by hand for 1 min. The batter will be thick and rubber like.
3. Gradually add the remainder of the whole-wheat flour, depending on the moistness of the developing dough. The dough should be elastic, soft and not overly sticky.
4. Knead dough on a lightly floured surface for 10 mins, add sprinkles of flour if the dough remains sticky.
5. Lightly grease the mixing bowl and place dough back in and cover with a towel or wax paper. Let rest for 20 mins in a warm place (proofer works well)
6. Knead the dough for 30 seconds to press out the bubbles. Shape into a ball, let rest for 3 mins.
7. Shape the dough into a loaf by pressing a ball under you palm or with a rolling pin to make a flat oval. Fold the oval in half and pinch the seam tightly to seal and tuck under the ends; place in the pan with the seam down.
8. Brush the surface with vegetable oil, cover the pan loosely with parchment paper and then cover with plastic wrap.
9. Place the pan in the fridge for 24 hours or until it doubles in size.
10. Remove pans from the fridge and let stand until the oven reaches 400 F, about 20 mins.
11. Uncover the loaf; prick any air bubbles with a toothpick and bake on the lower rack of the oven for 30-40 mins. When the loaves are brown, and tapping the bottom crust yields a hollow sound, the bread is done. Remove the bread from the oven, turn the pan over and cool on a wire rack.



MOM'S CINNAMON BUNS

INGREDIENTS

For the Dough:

½ cup water
1 tsp sugar
1 ½ tbsp active dry yeast
1 cup milk
¼ cup butter
½ c sugar

1 ½ tsp salt
2 eggs, beaten
4 ½ to 4 ¾ cups flour
For the Sauce:
½ c butter
2/3 c brown sugar
2 tbsp corn syrup

DIRECTIONS

1. In a small bowl combine warm water, 1 tsp sugar and regular yeast. Set aside in a warm place for 10 mins.
2. In a large saucepan on medium heat, warm milk and scald (hot but not boiling). Add ½ cup white sugar and salt into the scalded milk and stir until dissolved. Let cool until lukewarm and then add ¼ c butter.
3. Beat eggs in a separate bowl and then add to milk mixture. Then add yeast mixture to milk.
4. Put 1 ½ cups of the flour into a large bowl, make a well in the center, add your milk mixture into the well and whisk together until smooth.
5. Add remaining flour, 1 cup at a time and stir with a wooden spoon until combined. Place dough onto a floured counter and knead for 5 mins. Form into a ball. You want the dough to be soft and slightly sticky.
6. Grease the bowl that the dough was in and put the dough ball into the bowl to rise for 20 mins in a proofer.
7. In the meantime bring the following ingredients to a rolling boil in a saucepan:
 - ½ c butter
 - 2/3 c brown sugar
 - 2 tbsp corn syrupPour mixture equally into a parchment lined, rectangular 9 x 13 baking pan.
8. Roll out the dough into a rectangle.
9. Spread rectangle with ¼ cup softened butter, 2/3 cup brown sugar, 1 tsp cinnamon and raisins OR walnuts (optional).
10. Roll up rectangle tightly and cut with string or unflavored dental floss. Make sure each bun is the same width when cutting to ensure they cook at the same rate.
11. Place buns in the pan leaving enough room for the buns to rise. Cover and let rise for 30 mins in the proofer.
12. Bake at 350°F for 20 to 25 mins.



GRANDMA'S BACON AND CHEESE BREAD

INGREDIENTS

4 cups all purpose flour
1 cup whole milk
2 ¼ tsp active dry yeast
1 tbsp vegetable oil
1 tbsp butter, melted
3 eggs, lightly beaten
2 cups grated cheese
1 pkg bacon, cooked and crumbled
1 tbsp butter, melted (for brushing the top of the loaf)

DIRECTIONS

1. Place the flour in a large mixing bowl; set aside.
2. Heat the milk in a small saucepan over low heat, stirring occasionally, until it is warm to the touch, but not hot. If you have an instant-read thermometer, the temperature of the milk should be between 110 and 115 degrees F. Once the milk reaches the correct temperature, remove from the heat, add the yeast, stir, and let sit for 10 minutes.
3. Add the milk and yeast mixture to the flour and begin to mix it into a dough (it will be shaggy at this point). Next, add the vegetable oil and melted butter and continue to mix. Now, add the eggs and continue mixing until the dough forms a rough ball.
4. Turn the dough out onto a floured surface and knead it, adding more flour as necessary, until it is smooth and elastic, about 5 minutes.
5. Working with your dough, roll it out very thin, into a large rectangle about 12×24-inches. Sprinkle the dough with the cheese, and then with the bacon, leaving a half inch border around all of the edges.
6. Starting with a long end facing you, roll the dough up into a tight cylinder jelly roll-style, pinching the seams and ends to seal. Once you have finished rolling the dough, gently coil it into a spiral into a parchment lined pie plate.
7. Once loaf have been shaped and placed into the pie plate, brush it with melted butter and then cover loosely with plastic wrap. Place in the fridge and let rise overnight.
8. Preheat the oven to 350 degrees F. Bake the bread until golden brown on top, about 35 to 40 minutes. Allow to cool to warm room temperature before slicing them (ideally, let them cool completely, but sometimes I just can't wait!). Leftovers should be wrapped in plastic wrap and can be kept at room temperature for up to 5 days.



BIRDIE BREAD

INGREDIENTS

5 cups unbleached bread flour
2/3 cup whole wheat or whole rye flour
1/2 cup sesame seeds
¼ cup sunflower seeds, lightly toasted
¼ cup pumpkin seeds, lightly toasted
3 tbsp flaxseeds
4 tsp coarse sea salt
3 tsp instant yeast
3 tbsp honey or agave nectar
1 ½ cup lukewarm water (35°C or 95°F)
¾ cup lukewarm milk (35°C or 95°F)
sesame seeds or poppy seeds for garnish (optional)

DIRECTIONS

1. Combine the flours, seeds, salt, yeast, honey, water and milk in a mixing bowl. Stir with a large wooden spoon. The dough should be sticky, coarse and shaggy. Let dough rest for 5 mins.
2. Mix by hand for 3-4 mins, adding flour only as needed to keep the dough from sticking, but making sure the dough remains soft and very tacky or slightly sticky.
3. Transfer the dough to a lightly floured work surface. Knead by hand for 3 mins, adding flour as needed only to prevent sticking. The dough should be soft and slightly sticky but should hold together to form a soft ball.
4. Place dough in a clean, lightly oiled bowl. Cover tightly with plastic wrap and refrigerate overnight or for up to 4 days.
5. Remove dough from refrigerator for about 2 hours before you plan to bake.
6. Shape dough into a sandwich loaf or a loaf pan or into rolls.
7. Line a baking sheet with parchment paper and place shaped dough on pan.
8. Brush top of shaped dough with water and sprinkle with sesame seeds or poppy seeds.
9. Mist shaped dough with spray oil and loosely cover with plastic wrap. Let rise at room temperature for 1 ½ to 2 hours or until it is about 1.5 times the original size.
10. Preheat oven to 350F OR 300F for a convection oven.
11. Bake loaves for 20 mins and then rotate, total baking time is 40-45 mins.
12. Bake rolls for 8 mins and then rotate, total baking time is 20-25 mins.
13. When the bread is done it has a rich golden colour and the loaf sounds hollow when thumped on the bottom and the internal temperature is 85°C or 185°F.
14. Cool on a wire rack for 20 mins before slicing.