


CREATIVE BAKING

Recipe Collection

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 **Culinary Arts**
Springbank Community
High School



This recipe collection belongs to:

Churros

Ingredients

1/2 cup water
2 tablespoons unsalted butter
1 tablespoons brown sugar
1/2 teaspoon vanilla extract
1/8 teaspoon salt
1/2 cup all-purpose flour
2-3 eggs
Canola oil, for frying
1/4 cup sugar
1/4 teaspoon ground cinnamon

Directions

1. To make the crullers: In a medium saucepan, heat 1/2 cup water, the butter, sugar, vanilla, and salt over medium-high heat until the edges of the liquid start to bubble. Add the flour all at once and stir briskly with a wooden spoon until well mixed and no lumps of flour remain.
2. Remove from the heat. Add 2 of the eggs, 1 at a time, beating well with a wooden spoon after each. The dough should look soft and glossy and keep a "hook" shape when the spoon is pulled from the dough. If not, beat in the last egg.
3. Scrape the dough into a pastry bag fitted with a star tip. Pour enough canola oil into a deep heavy skillet to fill 1-inch. Heat over medium heat until the tip of the handle of a wooden spoon gives off a slow steady stream of tiny bubbles. Carefully pipe the dough into the oil, forming 6-inch crullers. Pipe only as many crullers into the oil as fit comfortably. Overcrowding the pan will result in soggy crullers. Fry, turning once, until golden brown on each side. Drain on paper towels. Repeat with the remaining dough.
4. Put the sugar and the cinnamon in a paper bag. Crimp the top and shake well to mix. Drop a few crullers at a time into the bag and shake until coated. Best served as soon as possible.

Stromboli

Ingredients

Stromboli Dough	Stromboli Filling
1/2 cup hot water (130F)	1/2 cup pizza sauce
1/2 tsp sugar	1 1/2 cups grated mozzarella
1 1/2 tsp regular yeast	9 slices salami
1/2 tsp salt	7 slices deli honey ham
2 tbsp oil	1 egg, beaten
3/4 cup flour	dried parsley & parmesan cheese
1/2 cup flour	extra pizza sauce for dipping {optional}

Directions

1. Preheat the oven to Convection Bake 500F.
2. In a medium bowl, stir together the hot water, sugar and yeast. Let stand for 10 minutes.
3. In the bowl containing the liquid ingredients, stir in 1/2 tsp of salt, 2 tbsp oil, and 3/4 cup flour. Using a wooden spoon beat until smooth. Gradually add the remaining flour until you achieve a smooth, slightly sticky ball of dough.
4. Turn out the dough onto a clean surface sprinkled with flour. Work in flour and knead dough until smooth and elastic. Roll out the dough to be approximately 10x16. Spread pizza sauce over 2/3's of the dough lengthwise, leaving a 3x16 rectangle of plain dough along one of the edges.
5. Follow with half the grated cheese, salami and ham. Top with remaining cheese. Brush the plain strip of dough with the egg. Fold in the sides about an inch and brush them with egg. Roll up like a jelly roll lengthwise starting along the long edge of dough topped with all the fillings and ending with the plain strip of dough on the bottom of the roll. Brush the entire Stromboli with egg and gently cut slats in the top of the dough every 1-2 inches. Sprinkle parsley and cheese over top and bake 8-10 minutes or until bubbly and golden. Remove from oven, cool 5 minutes and slice into pieces. Serve with more pizza sauce.

Maple Pecan Apple Pie Bars

Ingredients

For the Crust	For the Filling	For the Glaze
2 cups flour	½ cup flour	2 cups powdered sugar
½ cup sugar	3 apples peeled and sliced	2 tablespoons milk
½ teaspoon salt	½ cup brown sugar	½ teaspoon maple extract
½ teaspoon baking powder	½ cup sugar	½ cup pecans, chopped
2 sticks butter, chilled	2 teaspoons cinnamon	
1 egg, slightly beaten		

Directions

1. Preheat oven to 350 and line a 9 x 13" pan with parchment paper.
2. In a large bowl combine 2 cups flour, sugar, salt, and baking powder and mix well. Cut in butter with pastry blender or two forks or until the mixture resembles course crumbs. Add egg and mix to combine. Press dough into prepared pan.
3. To prepare the filling, combine apples and flour and toss to coat. Add brown sugar, sugar, and cinnamon and stir to combine. Spread over crust. Bake 40 minutes. Let cool completely.
4. Combine powdered sugar, milk, and maple extract and whisk until smooth. Pour over cooled bars. Top with chopped pecans. Allow glaze to set before cutting bars. Store in airtight container.

Chocolate Brownie Cookies

Ingredients

- 2 oz. (4 Tbs.) unsalted butter; more for the pan
- 12 oz. bittersweet chocolate, chopped
- 3 large eggs, at room temperature
- 3/4 cup sugar
- 2 tsp. vanilla extract
- 1-1/2 oz. (1/3 cup) all-purpose flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 4 oz. (1 cup) chopped toasted pecans

*TIP: For the best results, measure your flour by weight instead of volume.

If you don't have a scale and must measure by volume, use this method:

- Stir the flour to aerate it
- Spoon it lightly into the cup
- Sweep the cup level with a straight edge

Directions

1. Position an oven rack on the center rung. Heat the oven to 350°F and line two baking sheets with parchment.
2. In a double boiler over simmering water, melt the butter and chocolate. Stir to combine; let cool. In an electric mixer with the whisk attachment, beat the eggs and sugar on medium high to a ribbon consistency, 3 to 4 minutes. Take the bowl off the mixer. Add the cooled chocolate mixture and the vanilla; stir to combine. Sift the flour, baking powder, and salt together. Stir the flour mixture and the nuts into the batter; let the batter rest for 5 minutes.
3. Spoon the batter into a pastry bag with one bottom corner snipped to create a 2/3-inch diagonal opening. For each cookie, pipe 1 Tbs. batter onto the lined baking sheet. While you pipe the second tray, bake the first until the cookies are puffed and cracked and the tops barely spring back when pressed, 8 to 10 minutes. The cracks should be moist but not wet. Cool the cookies on a wire rack.

Layered Chocolate Cake

Ingredients

1 1/2 cups all-purpose flour
1 1/2 cups granulated sugar
1 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
2 eggs, at room temperature
3/4 cup buttermilk
1/4 cup full fat sour cream
1/2 cup canola oil
1 tablespoon vanilla extract
3/4 cup strong brewed coffee, hot
1/2 cup semi-sweet chocolate chips (optional)

Whipped Chocolate Icing

1 1/2 cups salted butter, softened
3 cups powdered sugar
3/4 cup unsweetened cocoa powder
2 teaspoons vanilla extract
3-4 tablespoons heavy whipping cream

Directions

1. For the cake: Preheat the oven to 350 degrees F. Spray 2 x 8-inch round cake pans. Line with parchment paper, then spray with cooking spray.
2. In a medium size bowl combine the flour, sugar, unsweetened cocoa powder, baking soda, baking powder and salt. Set aside.
3. In the bowl of a stand mixer using the whisk attachment, beat together the eggs, buttermilk, sour cream, canola oil and vanilla until smooth. Slowly add the dry ingredients to the wet ingredients with the mixer on low until there are no longer any clumps of flour. Add the hot coffee and mix until combined. Batter should be pourable, but not super thin. Stir in the chocolate chips, if using.
4. Pour the batter among the 2 cake pans and bake 20 to 25 minutes, until the tops are set and a toothpick comes out clean. Remove and let cool five minutes, remove from pan and let the cakes cool on wire racks completely before frosting.
5. For the Frosting: Add the butter and powdered sugar to the bowl of a stand mixer using the paddle. Beat the butter and powdered sugar together until the butter is light and fluffy, about 4 minutes. Add the cocoa powder and vanilla and beat, scrapping down the sides as needed another 2 minutes or until there are no streaks of white. Add 3 tablespoons of the heavy cream and whip the frosting for 2-4 minutes or until light and fluffy.
6. Place 1 layer, flat side up, on a plate or cake stand. With a knife or offset spatula, spread the top with frosting. Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake. Decorate with sprinkles, chocolate curls or whatever your heart desires.

Pumpkin Cinnamon Buns

Ingredients

Dough

2 tsp regular yeast
 ½ cup warm water
 ½ cup scalded milk
 ¼ cup sugar
 1/3 cup butter, melted
 1 tsp salt
 1 cup canned pumpkin puree
 ½ tsp pumpkin pie spice
 ¼ tsp ground nutmeg
 ¼ tsp ground clove
 1 egg
 4 - 5 cups all-purpose flour

Filling

½ cup softened butter
 1 cup brown sugar
 2 tbsp cinnamon
 1 tsp pumpkin pie spice

Maple Cream Cheese Icing

4 oz cream cheese, softened
 ¼ cup unsalted butter, softened
 1 ½ cups confectioner's sugar
 ½ tsp vanilla
 ½ tsp maple extract
 ¼ tsp salt

Directions

7. In a small bowl, dissolve yeast in warm water and set aside. In a stand mixer bowl, combine milk, sugar, melted butter, pumpkin puree, spices, salt, and egg with a spoon. Attach the bowl to the mixer with the dough hook attached. Add 2 cups of flour and mix until smooth. Add yeast mixture. Mix in remaining flour until dough is easy to handle. Knead with dough hook for about 5 minutes. (If not using a stand mixer, knead dough on lightly floured surface for 5 to 10 minutes.) Place in well-greased bowl, cover, and let rise until doubled in size, usually 1 to 1 1/2 hours.
8. When doubled in size, punch down dough. Roll out on floured surface into a 15 by 9-inch rectangle. Spread softened butter all over dough. In a small bowl, mix together sugar, cinnamon, and pumpkin pie spice. Then sprinkle over buttered dough. Beginning at the 15-inch side, role up dough and pinch edge together to seal. Cut into 12 to 15 slices using unflavored dental floss.
9. Parchment line a 13 x 9 baking pan and spray with baking spray. Place cinnamon roll slices close together in the pan and let rise until dough is doubled, about 45 minutes. Preheat oven to 350 degrees F.
10. Bake for about 30 minutes or until nicely browned.
11. Meanwhile, mix cream cheese, butter, confectioner's sugar, salt, maple extract, and vanilla until smooth. For a thicker icing, add more powdered sugar. Spread over slightly cooled rolls.

Pizza Pretzels

Ingredients

1/2 tbsp active dry yeast
1 1/2 cups hot water
4 tbsp sugar
1 egg
1 tsp salt
2 tbsp + 2 tsp oil
4 cups of flour, divided
1 tsp salt
1/2 cup pasta sauce
1/4 cup cheddar cheese, grated
coarse salt & garlic powder

Directions

1. In a large mixing bowl add yeast, hot water and sugar. Let stand for 10 minutes.
2. In a separate bowl whisk together the egg, salt and oil. Set aside.
3. In another bowl, measure out 4 cups of flour. Set aside.
4. Add the egg mixture to the yeast mixture and whisk until smooth. Add half of the flour mixture to the liquid and whisk thoroughly until very smooth...no lumps! Switch to using a wooden spoon and add the remaining flour 1/2 cup at a time until you reach a soft, slightly sticky dough that begins to form a ball. You may not use all of the flour.
5. Flour a clean working surface and knead the dough for 10 minutes. Form the dough into a ball.
6. Lightly spray a large container and place the dough inside to side in the fridge overnight.
7. Punch down the dough and divide into equal sized pieces about the size of a small apple.
8. Shape the dough into pretzels and place on a parchment lined sheet.
9. Cover the pretzels with pasta sauce, cheddar cheese a sprinkle of coarse salt and a little garlic powder. Bake in the CONVECTION oven at 400F for 15-20 minutes or until golden brown and the cheese is melted.

Profiteroles

Ingredients

Choux Pastry	Creme Patisiere	Warm Chocolate Sauce
125ml milk	250ml whole milk	100g dark chocolate
200ml cold water	1/2 tsp vanilla extract	15g butter
150g all purpose flour	3 medium egg yolks	1 1/2 tbsp honey
1 tsp super fine sugar	38g icing sugar	62.5 ml whole milk
1/2 tsp salt	13g plain flour	
100g butter	10g corn starch	
4 medium eggs, lightly beaten		

Directions

1. Preheat the oven to 400F. A properly preheated oven is very important to get your pastry to bake properly. Line a baking sheet with parchment paper.
2. To make the choux pastry, sift the flour into a bowl and set aside. Pour the milk, water, salt and sugar into a pan and gently heat on low, once the sugar and salt has all dissolved add the butter. Once all the butter has melted, bring the mixture to a rolling boil and remove from heat. Pour in the flour and beat with a wooden spoon, when the mixture starts to come away from the side of the pan, stop beating and tip onto a plate cool. Your mixture will probably look a bit like mashed potato at this point!
3. Once it's cool (make sure it's completely cool or your mixture will be too runny) return the mixture to the pan and gradually beat in the eggs a little at time, mixing well between each addition until you have a smooth paste.
4. Spoon the pastry into a piping bag fitted with a large plain nozzle. Pipe balls onto the baking sheet, about 3cm in diameter, spaced well apart. Level the tops slightly with the tip of your finger, wet your finger a little first to stop the pastry sticking to you! Bake at 400F for 10 minutes, then reduce the temperature to 350F and bake for 20 more minutes until well risen and golden brown. Remove from the oven and transfer to wire rack and leave to cool completely.
5. To make the creme patissiere, put the milk and vanilla in a heavy bottomed saucepan and bring to the boil (make sure you have a large pan, milk increases A LOT in size when it boils) and simmer very gently for about 5 minutes. Remove from heat and let cool for 30 seconds.

6. Meanwhile, whisk together the egg yolks and sugar until they turn a pale yellow. Then whisk in both flours. Pour on the milk, whisking constantly, then pour back into the pan. Make sure you always pour the hot milk/cream into cold eggs when making pastry creams, if you do it the other way you're in danger of scrambling the eggs!
7. Whisking constantly to avoid lumps, bring back to the boil over a medium heat and cook for 1 minute. Pour the mixture into a bowl. Sprinkle the surface with a light dusting of sugar to prevent a skin from forming and leave to cool completely.
8. Spoon the creme into a piping bag fitted with a small nozzle. Poke the nozzle gently into the bottom of one of the cream puffs and pipe in the cream until it is filled. Repeat for all. If your cream is thick enough (and it should be) it will stay in the bun just fine.
9. To make the warm chocolate sauce, place chocolate in a heatproof bowl, place the bowl over a pan of simmering water and heat. Add the butter and honey, stirring occasionally until the chocolate is melted. Gradually whisk in the milk until you have a smooth sauce and warm through. Drizzle the sauce of the cream filled profiteroles and serve.

Berry Tart with Lemon Curd

Ingredients

For the Tart Crust	For the Mascarpone Filling	For the Lemon Curd
1 ½ cups all purpose flour	¾ cup whipping cream	1/2 cup (1 stick) unsalted butter
½ cup almond flour	8 ounce mascarpone cheese	2-3 lemons, zested
1 teaspoon kosher salt	1 tbsp powdered sugar	1/2 cup lemon juice
2 teaspoons powdered sugar	1 cup lemon curd	3/4 cup sugar
½ cup unsalted butter very cold and diced into ¼ inch pieces	1 pint strawberries, sliced	2 large eggs, separated
1 egg yolk	1 pint raspberries	
1-2 tablespoons cold water	¼ cup strawberry preserves	mint leaves for garnish

Directions

1. For the tart crust : Mix the all purpose flour, almond flour, kosher salt and powdered sugar in a large bowl. Add the unsalted butter pieces and work into the flour with your hands creating thin sheets of butter in the flour. Mix the egg yolk with 1 tablespoon water in a small bowl and add to the flour and butter mix. Continue to work with your fingers until the mixture sticks together when pinched. Add another tablespoon of water if needed.
2. Press the dough into a buttered tart pan with a removable bottom (I used a long tart pan but you can use a 10-inch round pan) or 4-6 individual tart pans with removable bottoms. Prick the bottom with a fork and then place in the freezer for 20 minutes.
3. Preheat the oven to 375 degrees. Bake the tart for 12-15 minutes or until golden brown. Allow to cool completely before filling with mascarpone filling.

4. For the lemon curd: Place the butter into a heavy bottomed saucepan over low heat and let it melt. Once it's mostly melted turn off the heat. Measure out the sugar into a medium bowl and zest the lemons into it. Then squeeze 1/2 C of lemon juice into the lemon zest/ sugar mixture.
5. Separate the eggs, dropping the yolks into the pot of melted (but not hot) butter and the whites into the sugar mixture.
6. Whisk the yolks and butter together until well combined. Careful not to overcook you don't want to scramble the eggs! Then take the whisk to the sugar mixture until well combined. Pour the sugar mixture into the pot with the butter and whisk it all together. Turn the heat back on to low and use a whisk to constantly stir the mixture, scrapping the bottom and sides of the pan to make sure nothing burns. Keep stirring until the curd thickens enough to coat a spatula. Make sure you don't over cook it!
7. For the mascarpone filling: Whip the cream on high with a stand mixer. Add the softened mascarpone cheese and powdered sugar and beat to mix well. Fold in the lemon curd with a wooden spoon.
8. In a separate bowl, mix the raspberries and sliced strawberries. Heat the strawberry preserves until thinned and mix into the berries. Spoon the mascarpone into the cooled tart crust and top with the berries. Garnish with mint leaves if desired.