

Breads, Rolls, Biscuits, and Muffins

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White Bread

1 c of warm water

1 T of sugar

1 T of yeast

1 c of warm milk

3 T of butter, melted

2 eggs

6 c of flour

2 t of salt

Dissolve the sugar and the yeast in the water. When it is bubbling, add the milk, butter, and eggs and stir together. Combine the liquid with the flour and knead the dough until it is smooth and springy. Place the dough in an oiled bowl, cover it, and leave it in a warm place for about 1 1/2 to 2 hours to double in bulk. Take the dough out of the bowl, knead it again for a few minutes, return it to the greased bowl, and leave it to rise again for about 30 minutes. Remove the dough from the bowl, press it down to remove any air bubbles, separate it into two equal parts, and put them into two well-greased bread pans. Brush the tops with melted butter, leave the loaves in a warm place to rise until the bread is slightly above the tops of the pans. Bake the breads for 10 minutes at 400° , turn the oven down to 350° and bake them for an additional 25 minutes.

Pullman Loaf

1 egg plus warm water to make 1 1/2 cups

1 T of yeast

2 T of oil

4 c of flour

3 T of dry milk

1 T of sugar

1 t of salt

Mix together the eggs, water, and yeast. When they are mixed, add the oil.

Mix the dry ingredients and then mix in the liquid. Knead the dough until it is smooth. Allow it to rise in a warm place until it is doubled in volume. Knead it thoroughly to eliminate air bubbles, then let the dough double in bulk again.

Place in a greased Pullman pan, spray the top and let the dough rise well over the top of the pan. Bake at 375° for 30 minutes, remove from the pan and bake for 3 minutes at 450° .

French Bread (Baguettes)

2 1/2 c of water
2 T of yeast
7 c of bread flour
2 t of salt

Dissolve the yeast in the water. Mix the flour and salt and slowly add the liquid while the mixer is running slowly with a dough hook. Knead until smooth and elastic. Leave in a warm place to triple in bulk. Form into four baguettes or four round loaves. Bake at 450° for 25 minutes (baguettes) or 35 minutes (round loaves).

Variation: For a single loaf, use 3/4 c of water, 1 t of yeast, 2 c of flour, and a 1/2 t of salt.

Ciabatta

2 c of water
1/2 T of yeast
3 c of flour

2 c of flour
1/2 T of salt
2 T of dry milk

Mix the first group of ingredients and let rise overnight in a warm place. Add the second group and knead until very elastic. Allow the dough to rise for about one hour. Form one round loaf. Warning: This is a very sticky dough, so use a lot of flour in handling it. Bake the loaf **like a pizza** at 500° for 20 - 25 minutes.

Egg Braid

1 1/2 T of yeast

1/2 c of lukewarm water

1 T of sugar

1 c of flour

4 eggs plus enough lukewarm water to make 2 cups

1/3 c of dry milk

6 c of flour

1 T of salt

1/4 lb of butter (at room temperature)

1 egg, beaten with 1 T of water in a small bowl for coating

First, take out the butter to warm, then, mix the first four ingredients to make the starter and let it stand for 2 hours in a warm place.

Mix all the ingredients, including the starter, and knead the dough until it is smooth and elastic. Let the dough stand in a warm place until it doubles in volume.

Split the dough into three equal parts and roll each into a rope, about 2 1/2 feet long. On a table, squeeze them together at one end and then braid them and squeeze together the final end. Put the bread on a greased (or papered) baking sheet and let rise in a warm place for about an hour. Paint the loaf carefully with the beaten egg and bake it at 400° for 40 minutes.

Variation: Split the dough into 6 parts and make two smaller loaves. Bake them for only 35 minutes.

Paska (a Ukrainian Easter bread)

2 c of warm water

1 t of sugar

1 T of yeast

1/3 c of dry milk

2 1/2 c of flour

3 eggs

1/4 c of sugar

1/3 c of butter, melted

1 1/2 t of salt

5 c of flour

1 egg + 2 T of water for painting.

Dissolve the sugar and the yeast in the water, add the dry milk and the flour and beat the starter dough until it is smooth. Cover the dough and leave it in a warm place for two or three hours.

Add all the other ingredients to the dough and knead it until it is elastic, smooth, and not too sticky. In a warm place, let it rise to twice its volume.

Take about a cup of the dough, knead it with about 2 T more flour, and put it aside in a covered bowl for making the decoration on top.

Grease a round pan, about 11 inches wide and 3 inches deep, cover the bottom of the pan with baking parchment carefully grease the sides. A springform pan works well. Put the dough into the pan, cover the pan and put it in a warm place to rise for about one hour. After that time, use the extra dough to make decorations for the top of the bread. Leave the pan uncovered for another hour and then paint the top with the egg and bake it at 350° for about 60 minutes, or until it is deeply browned.

Jewish Rye Bread

4 c of cool water

1 1/2 t of honey

1 T of yeast

1 1/2 c of rye berries (or 2 c of rye flour) and 2 T of carraway seeds, finely ground
3 c of flour

1 T of yeast

2 T of cider vinegar

3/4 T of salt

5 c of flour

1/3 c of carraway seeds

an egg plus a sprinkle of salt for glazing

Dissolve the honey in the water. Sprinkle on the yeast and dissolve it. Add the flour and mix to make the starter. Leave the starter in a warm place for four hours or overnight.

Add the second group of ingredients to the starter and knead the dough until it is smooth. It will remain quite sticky. Let it rise until it doubles in volume. Form it into 4 round loaves and leave them on two baking pans, lined with parchment for 30 minutes. Glaze the loaves and bake them at 400° until they are deep brown and give a hollow sound when tapped on the bottom (about 30 minutes).

Dark Rye Bread

2 c of water (lukewarm)

1/2 c of molasses

2 T of yeast

1 T of vegetable oil

4 c of white flour

2 c of rye flour

1/4 c of cocoa

1 T of salt

2 T of caraway seed

Mix the liquid ingredients and the yeast in a large measuring cup. Put it aside for about 10 minutes to let the yeast begin to ferment. Mix all the dry ingredients in a large bowl. Add the liquid and mix well. Knead the dough until it is smooth and elastic. Let the dough rise in a warm place until it doubles in bulk. Make two long loaves, put them on a greased baking sheet, and let them rise in a warm place for about one hour and then bake them at 375° for 45 minutes.

Variation: For party snacks, make three thinner loaves and bake them for only 35 minutes.

Pumpernickel Bread

1 c of rye kernals
1 T of carraway seeds
1 c of wheat kernals

5 c of white flour
2 T of carraway seeds
1 T of salt

3 c of water
2 T of yeast
1/4 c of molasses
2 T of vegetable oil

Grind the first 3 ingredients with a grain grinder, moderately fine. Put all the dry ingredients into the mixer bowl. Dissolve the molasses and yeast in the water and then add the oil. Add the liquid to the dry ingredients, thoroughly combine the two using a rubber spatula, and then knead the dough until it is smooth, remove the dough hook, cover the bowl, and let the dough rise until it is double in bulk. Form it into one round loaf, let it rise in a warm place for about an hour, make cross slashes on the top of the loaf with a knife and bake it at 400° for 50 minutes.

For a loaf bread, half the recipe, put it in a loaf pan, and bake at 375° for 60 minutes, removing the loaf from the pan after 30 minutes.

Sourdough Bread

Day before: making the starter

Mix 1 c of flour with 1 c of water, 1 t of yeast, and 1 t of sugar. Leave the starter at room temperature until the next day. For a more sour taste, one can make the starter up to five days ahead.

Making the bread

all of the starter

1 c of warm water

1 T of yeast

4 1/2 c of white flour

2 t of salt

Mix all the above ingredients and knead the dough until it is elastic. Leave it at room temperature to triple in bulk. Shape the dough into two small round loaves, leave them to rise, paint them with egg and bake them at 425° for 35 minutes. Recharge the starter.

Variation: Peasant Bread

Replace one cup of white flour by whole wheat flour and, after painting the loaves with egg, sprinkle them with some combination of sesame, poppy, and caraway seeds. Bake as above.

Tuscan Rosemary Bread

the night before

1 c of water

1 1/2 t of yeast

2 c of whole wheat flour

in the morning

2 c of water

1 T of yeast

6 c of flour

1 t of salt

4 T of fresh rosemary, finely chopped

Dissolve the yeast in the water and then add the whole wheat flour and mix the starter until it is smooth. Cover it and allow it to stand overnight.

In the morning, dissolve the yeast in the extra water and add the flour and rosemary. Add the starter from the night before and knead the dough until it is smooth and elastic. Cover it in a large bowl and let it to rise at room temperature until it triples in bulk. Form it into four baguettes. Let them rise for about 30 minutes and bake them at 450° for 35 minutes.

Ukrainian Sour Rye Bread

large recipe

starter

1 c of water
1 t of sugar
1 t of yeast
1 1/2 c of rye flour

sponge

2 1/2 c of water
1 T of sugar
1 T of yeast
1 1/2 c of rye flour
1 1/2 c of white flour

1 T of salt
2 T of caraway seeds
2 c of rye flour
3 c of white flour

small recipe

starter

1 c of water
1 t of sugar
1 t of yeast
1 c of rye flour

sponge

1 c of water
1 t of sugar
1 t of yeast
1 c of rye flour
1 c of white flour

2 t of salt
1 T of caraway seeds
1 c of rye flour
1 1/2 c of white flour

Make the starter by mixing all the ingredients of the first group in a bowl, covering it with plastic wrap, and leaving it for 2 days at room temperature

Make the sponge by mixing all the starter and the ingredients of the second group in a large bowl, covering it with plastic wrap and leaving it for 12 to 24 hours at room temperature.

Combine all the ingredients and knead the dough thoroughly. Cover it and let it rise in a warm place until it doubles in bulk. Band down the dough, form it two or three oblong loaves, and put them on greased or papered baking sheets. Let them rise in a warm place only until they increase in bulk by about 50 percent, not until they double. This may take only twenty minutes or so. Bake them at 425° for 20 minutes, turn the oven down to 375° and continue baking for 40 minutes more.

Sourdough Wheat Bread

The night before

3 c of water

1 T of sugar

1 t of yeast

3 c of flour

Put this in a large bowl, cover, and leave it at room temperature until the next afternoon. This is the sourdough sponge.

The next afternoon

1 T of yeast

2 c of flour

3 c of wheat berries

1 1/2 T of salt

1/4 c of sugar

1/2 stick of butter, melted

Dissolve the yeast in the sponge and then add everything else. If you have a grain grinder, grind about one cup of the wheat berries very coarsely and the rest fine. If not, grind the berries, one cup at a time, in a blender. Knead the dough until it is smooth and elastic. Leave it to double in bulk and then place it in four small loaf pans or two 5 by 9 inch pans, greased. Bake at 425° for 35 minutes for the small pans or 45 minutes for the large ones, in both cases remove the bread from the pans for the last ten minutes of baking.

Variation: Make 16 rolls, leave them to rise, and bake them at 375° for 25 minutes.

Whole Wheat Sandwich Bread

3 c of water

2 T of yeast

3 c of wheat kernals, finely ground or 4 c of whole wheat flour

1/4 c of oil

4 c of flour

1 T of salt

2 T of sugar

1/2 c of dry milk

Mix the first group of ingredients and let them stand in a warm place for 2 hours. Mix everything and knead the dough until it is smooth. Let the dough rise until doubled in volume. Put it into two greased bread pans and let it rise until it is slightly over the top and then bake the bread at 350° for one hour.

Seeded Peasant Bread

1 c of wheat berries + 1 c of rye berries, ground finely

2 1/2 c of water

1 T of yeast

4 c of unbleached flour

2 t of salt

1 T of oil

1 egg + 1 T of water for painting

poppy, caraway, and sesame seeds for sprinkling

Stir the first three ingredients together and then cover and leave them at room temperature for 4 or 5 hours.

Add the second set of ingredients and knead the dough until it is smooth and elastic. Cover the bowl and allow the dough to rise until it doubles in bulk. Form it into a round loaf on a piece of baking parchment. Let it rise for about an hour and then score a tic-tac-toe pattern on the loaf with a sharp knife. Paint the loaf twice with the egg and water and sprinkle it generously with the three types of seeds. Bake it for 35 minutes at 400° , then turn the oven down to 350° and continue baking for another 10 minutes.

Easy Rolls

1 egg, lightly beaten

2 c of water, tepid

2 T of yeast

1 t of sugar

1 T of oil

6 c of flour

2 t of salt

Mix the first ingredients in a small bowl. Add the flour and salt and knead until smooth. Cover and leave in a warm place to triple in bulk. Shape into 8 rolls and leave on a floured kitchen towel to rise while oven heats. Bake them at 400° for 35 minutes.

Dinner Rolls

1 egg plus warm water to make 3 cups

2 T of yeast

2 T of oil

8 c of flour

1/3 c of dry milk

2 T of sugar

1 T of salt

Mix together the eggs, water, and yeast. When they are mixed, add the oil.

Mix the dry ingredients and then mix in the liquid. Knead the dough until it is smooth. Allow it to rise in a warm place until it is doubled in volume.

Form the dough into 16 rolls. Let the rolls rise for 1/2 hour, brush them with egg and bake them at 375° for 25 minutes.

Sandwich Rolls

2 eggs plus enough water to make 2 1/2 c

1 T of yeast

2 T of oil

4 c of flour

2 c of whole wheat flour

1/2 c of dry milk

1 T of salt

1 egg beaten with 2 T of water for coating
sesame seeds for sprinkling

Beat the eggs and water together in a large measuring pitcher. Dissolve the yeast and then add the oil to the pitcher. Mix all the dry ingredients together in the mixer bowl and gradually add the liquid while the dough hook is running. Knead the dough until it is smooth and elastic. Cover the bowl and let the dough rise in a warm place until it doubles in volume.

Cut the dough into 16 pieces. Roll one piece out to form a circle of about 5 inches. Make another circle and place it on the first to make one sandwich roll. Make the other 7 sandwich rolls the same way and place them on a floured towel. Cover them with another towel and leave them to rise for about 45 minutes. Paint each roll with the egg and water mixture and immediately sprinkle it with sesame seeds. Place the rolls on greased cookie sheets and bake at 400° for 30 minutes.

Bread Sticks

1 c of water

1 t of sugar

1 T of yeast

1 T of oil

2 c of bread flour

1 c of whole wheat flour or 3/4 c of wheat berries, finely ground

1/4 c of dry milk

2 t of salt

Dissolve the sugar and the yeast in the water and, when they are dissolved, add the oil. Mix all the dry ingredients in the mixer bowl and then slowly add the liquid while the bread hook runs slowly. Knead the dough until the it is smooth and elastic. Cover and let it rise to twice its volume. Punch it down and knead it a bit, then form it into 12 bread sticks. Place them on a greased cookie sheet and let them rise until they are slightly larger. Bake them at 450° for 15 minutes.

Bagels (Jo Goldenberg)

1 1/2 c of warm water

2 T of yeast

2 T of sugar

4 c of flour

1 T of salt

2 quarts boiling water

1 T of sugar

Mix yeast and sugar in water and stir to dissolve. Mix flour and salt and then add liquid. Knead the dough until it is smooth. Let the dough rise in a covered bowl in a warm place until it doubles **not triples** in bulk. Divide the dough into eight or twelve pieces and form the bagels. Leave them on a towel, covered with wax paper, for about 15 minutes to rise. Meanwhile get the water and sugar boiling in a wide pot. Heat the oven to 450° and prepare baking pans with spray or baking parchment. Drop the bagels, a few at a time into the water. After they rise, flip them over and leave them for about 15 seconds more before removing them from the water, letting them drain a bit, and putting them on the baking pans. Bake them for about 35 minutes, flipping them over after about 20 minutes.

Bialys

rolls

2 c of warm water
1 T of yeast
2 t of sugar
5 c of bread flour
2 1/2 t of salt

topping

1 T of vegetable oil
1 1/2 t of poppy seeds
1/3 c of minced onion
1/2 t of salt

Combine the water, yeast, and sugar in a large bowl and let it stand about ten minutes. Add the flour and salt, mix the dough, and knead it until it is elastic and smooth. The dough will be soft. Put the dough into a greased bowl, cover it, and let it rise in a warm place until it triples in bulk (about 1 1/2 hours). Punch the dough down and let it rise again until it doubles in bulk. Form the dough into 12 disks, about 3 1/2 inches in diameter. Put the bialys on greased baking sheets. Let the rolls rise in a warm place for another twenty minutes while preheating the oven to 450° . Mix all the ingredients for the topping in a small bowl. With a shot glass or spice jar, about 1 1/2 inches in diameter, press a deep indentation in the center of each roll. Put topping in each indentation and then bake the bialys for 15 minutes or until they are nicely browned.

English Muffins

13.2 oz of starter (recharge with 1 c of water, 1 c of flour, and 1 t of sugar)

1 T of yeast

2 T of melted butter

2 c of flour

1 t of salt

Knead dough until elastic. Allow to double, roll out about 3/4 inch thick. Form muffins and allow them to rise under waxed paper. Bake on a well-greased griddle.

Croissants

Night before:

1 c of lukewarm water
1 t of yeast
1 T of sugar
3 c of flour
1 t of salt

Next morning:

1/2 lb of butter
1 egg + 1 T of water for painting

At night - dissolve the yeast and the sugar in the water, then mix in everything else and knead only until the dough becomes smooth. It will be a bit sticky. Put the dough, in a flat-bottomed bowl, in the refrigerator over night, along with the butter.

In the morning - roll out the dough thinly (about 1/16 of an inch). Using a cheese cutter, cover the dough with a thin layer of butter. Roll up the dough into a tight log, seal the ends, flatten the log slightly, and roll up the log into a ball. Chill in the refrigerator.

Repeat the following procedure twice: With a rolling pin, flatten the dough into a long oblong and fold it over four or five times into a small high square. Chill the dough in the refrigerator for at least half an hour.

Roll out the dough and form the croissants, laying them on a baking sheet covered in baking parchment. Let them rise in a moderately warm place for about an hour, then paint them with egg, and **bake them at 425° for 20 minutes.**

Irish Soda Bread

3 1/2 c of flour

2 T of sugar

1 t of salt

1 t of baking powder

1 t of baking soda

2 t of cream of tartar

1/2 stick of butter

1 c of milk

1 egg

1 t of carraway seeds

1 c of raisins

an egg, beaten with 1 T of water, for coating

In a large bowl, mix the first group of ingredients.

Cut in the butter at room temperature.

Slightly beat the egg and milk together. Add them to the dry ingredients, along with the carraway seeds and the raisins, and mix everything well. Form the dough into two round loaves, each about 1 1/2 inches high, on an oiled baking sheet. Make two perpendicular cuts, almost completely through each loaf. Paint the loaves with the beaten egg and bake them at 375° for 40 minutes.

Kügelhopf

1 c of lukewarm water
1 T of yeast
1/2 c of sugar
1 cup of raisins, preferably golden
4 large or 3 extra large eggs

4 1/2 c of flour
1/4 c dry milk
1 t of salt
1 T lemon zest (optional)
1/2 c of slivered almonds
3/4 c soft butter

8 blanched almonds

Dissolve the sugar and yeast in the water, add the eggs and raisins, mix everything and leave for ten minutes. Mix the dry ingredients in a large bowl and then add the soft butter in small pieces. Place whole almonds in the wells of a Bundt pan. Add the wet to the dry ingredients in a large bowl (not the mixer) and stir thoroughly. Cover the bowl and let it rise in a warm place for about an hour. Beat down the dough and place it in the Bundt pan and leave it to rise almost to the top of the pan. Bake at 350° for 60 minutes.

Banana Bread

2 ripe bananas, mashed

3/4 c of sugar

2 eggs

1/4 c of vegetable oil or unsalted butter

1 3/4 c of white flour

2 t of baking powder

1/4 t of baking soda

1/2 c of raisins

2 c of coarsely chopped walnuts or pecans

Mix all the first ingredients in a large bowl. Mix the dry ingredients in a separate bowl, add them to the wet ingredients, and mix every thing only enough to dampen. Put the dough into a greased standard loaf pan and bake it at 350° for 55 minutes.

Banana Bread with Flaxseed

3 large bananas
3/4 c of sugar
2 extra large eggs
1/3 c of milk
1/3 c of oil
1 t of vanilla

2 c of flour
3/4 c of ground flaxseed
1 T of baking powder
1/2 t of salt
1 c of walnuts, roughly chopped

In a large bowl, mash the bananas with the sugar and then mix in all the wet ingredients. Add the dry ingredients, mix everything, and put the dough into a well-greased 4 by 9 inch bread pan. Bake at 350° for 60 minutes but check doneness with a knife before removing the bread from the oven. If not done, leave the bread in for ten minutes more.

Apricot Bread

1 c of dried apricots, chopped
3/4 c of orange juice
1/4 c of oil
1 egg
2 c of flour
2 t of baking powder
1/2 t of baking soda
1/2 t of salt
3/4 c of sugar
1 1/2 c of walnuts, chopped

In a small bowl, soak the chopped apricots in the orange juice, the oil, and the egg while preparing the dry ingredients. In a larger bowl, mix the dry ingredients and add the chopped walnuts. Add the wet ingredients to the dry ingredients and mix everything well. Put into a well-greased loaf pan and bake at 350° for 55 minutes.

Variation: Replace the dried apricots with a cup of mixed dried fruit, such as raisins, dried cranberries, dried cherries, etc.

Cranberry Nut Bread

2 c of flour

2/3 c of sugar

1 1/2 t of baking powder

1/2 t of baking soda

1/2 t of salt

1 c of walnuts, chopped

2/3 c of dried cranberries

3/4 c of orange juice

1/4 c of oil

1 egg

Mix the flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Add the chopped cranberries and walnuts and coat with the flour mixture. Mix together orange juice, oil, and egg. Add to the dry mixture and stir until just blended. Put in a well-greased loaf pan and bake at 350° for 60 minutes.

Lemon Bread

1/3 c of oil

1 c of sugar

juice of 1 lemon

2 eggs

2 1/4 c of flour

2 t of baking powder

zest of 1 lemon

1/2 t of salt

1/2 c of milk

Put in a greased loaf pan and bake at 350° for 55 minutes.

Date Nut Bread

2 c of pitted dates, quartered
1 t of baking soda
1 c of boiling water
2 cups of flour
1/2 t of salt
1 t of baking powder
2 eggs
1/4 c of vegetable oil
1 c of light brown sugar
1 t of vanilla
2 c of walnuts, coarsely chopped

Sprinkle the baking soda over the dates in a small bowl. Pour on the boiling water, cover and leave for one hour. Sift together the dry ingredients. Beat the wet ingredients with the sugar. When the dates are done, mix everything together and bake in a well-greased loaf pan at 350° for 60 minutes. Check that the cake is done carefully with a knife, and if not, bake for ten minutes more.

Zucchini Bread

1/2 stick of butter, soft
1/4 c of oil
2/3 c of sugar
1/2 t of cinnamon
1/2 t of nutmeg
2 eggs
2 T of orange liquor
2 c of flour
2 t of baking powder
1/2 t of salt
1 1/2 c of zucchini, coarsely grated
1 c of walnuts, coarsely chopped

Mix everything thoroughly, put the dough into a well-greased loaf pan and bake at 350° for 50 minutes.

Spice Bread

2 1/2 c of water

1 c of honey

1/2 c of sugar

1/3 c of rum

1/3 c of oil

3/4 c of currants

3 of rye flour

3 of white flour

1 T of baking soda

2 t of baking powder

2 t of ground anise seeds

1 1/2 t of cinnamon

1 t of ginger

1/4 t of cloves

a pinch of salt

1 1/2 c of chopped walnuts

Combine the first group of ingredients in a bowl. Combine the dry ingredients separately and add them to the wet ingredients. Paper and oil two loaf pans and put in the dough. Bake at 350° for 55 minutes.

Butter Kuchen

1 1/2 c of water

1/2 c of sugar

1 T of yeast

2 eggs

3 1/2 c of flour

1/3 c of dry milk

1 t of salt

1/4 c of soft butter

1/2 c of slivered almonds

1 c of sugar

1/2 t of cinnamon

1/2 c of butter

Dissolve the sugar and yeast in the water and then mix in the eggs. Wait for the yeast to start acting. Mix the dry ingredients, add the wet ingredients, the butter, and the almonds, and mix together. Spread evenly into a greased 9 by 12 inch baking pan. Let it rise in a warm place for about 45 minutes. Make the topping by cutting the butter into the sugar and cinnamon until it forms small crumbs and sprinkle the topping onto the cake. Bake at 375° for 30 minutes.

Panetone

1 T of yeast
1/2 c of lukewarm water
1 T of sugar
1 c of flour

1 c of lukewarm water
2/3 c of sugar
1/2 t of anise extract
1 T of yeast

6 c of flour
1/3 c of dry milk
1 t of salt
1 T of anise seeds, ground
1/4 lb of butter (at room temperature)
4 large (3 extra large) eggs

1/2 c of slivered almonds
1 c of raisins
2/3 c of candied fruit, chopped
chopped zest of one lemon

First, take the butter out to warm, then, mix the first four ingredients to make the starter and let it stand in a warm place for two hours. Dissolve the sugar, the anise extract, and the yeast in the water and leave it until it bubbles. Mix all the ingredients except for the last group, and knead the dough until it is smooth and elastic. Then unload the dough onto a floured table and mix in the fruit and nuts by hand. Let the dough stand in a warm place until it doubles in volume. Split the dough into two equal parts and place each in a greased baking dish about seven inches in diameter with a pat of butter at the bottom of the dish. Let the dough rise in a warm place until it doubles in bulk, then bake the panetones at 350° for 45 min. Turn off the oven but leave the panetones inside the oven until it cools somewhat.

Calzones

1 1/2 c of water

1 T of yeast

1 T of oil

4 c of flour

1 t of salt

1 egg + 2 T of water (for brushing)

Dissolve the yeast in the water and then add the oil. Mix everything and knead the dough until it is smooth and nonsticky. Let the dough rise until doubled. Separate into four parts and roll each into a circle about twelve inches in diameter. Put in the filling on half the circle, staying away from the edge, fold over the other half, seal the edge, folding it over a little bit to make a good seal. Cut a small hole in the top and let the calzones rise for about half an hour. Brush them with the egg and bake them at 375° for 35 minutes.

Cinnamon Buns

1 c of lukewarm water
1 T of yeast
2 eggs
4 c of flour
1 t of salt
1/4 c sugar
1/2 stick of butter (optional)
3/4 c of dark brown sugar
1/2 c of raisins
1/2 c of coarsely chopped walnuts or pecans
1 T of cinnamon
1/2 stick of butter, melted
1 c of powdered sugar
1 1/2 T of water or milk

Dissolve the yeast in the water and let it sit for about 5 minutes. Beat in the eggs. Mix the dry ingredients and then stir in the liquid. Knead the dough until it is smooth. Let it rise in a warm place until it doubles in volume.

For extra rich rolls—roll out the dough to a 20 by 20 inch sheet. Spread the top with 1/2 stick of butter and roll the dough up tightly into a tube. Press the tube flat and roll it up tightly. Let the dough rise again.

Lay out a dish towel that is at least 14 inches wide on the table and sprinkle flour on it. Roll out the dough on the towel to a 14 by 18 inch rectangle. Mix the filling in a bowl and then spread it over the dough. Starting at the edge of the towel, roll the dough into an 18 inch roll. Cut into 9 2-inch lengths and place them upright in a greased 9 inch square pan. Let the rolls rise in a warm place until they almost fill the pan. Bake them at 375° for 30 minutes.

When the buns are cooled somewhat, mix the powdered sugar and water (or milk) in a small bowl and dribble it onto the buns.

Bran Muffins

1 1/2 c of bran

1 1/2 c of milk

1 c of applesauce or an apple, peeled, cored, and ground in the food processor

3/4 c raisins

2 T of oil

1/4 c of molasses

1 egg

2 c of white or whole wheat flour

1 T of baking powder

1 t of salt

1/3 c of sugar

3/4 c of walnuts, coarsely chopped

In a medium bowl, mix all of the ingredients in the first group and let them sit for 15 minutes. In a large bowl, mix all of the ingredients in the second group. Add the wet ingredients to the dry ingredients and mix just enough to dampen everything.

Put into a **well-greased** muffin tin. It makes 12 muffins. Bake at 400° for 35 minutes.

Blue Mango Bran Muffins

2 T of honey

2 T of molasses

1 egg

2 T of oil

1 1/2 c of milk

1 c of wheat berries, finely ground or 1 1/3 c of whole wheat flour

1 c of bran

1/4 t of baking soda

1/2 t of baking powder

1 t of cream of tartar

1 c of chopped walnuts

1/2 c of raisins

Beat the wet ingredients together. Mix the dry ingredients together in a separate bowl. Combine everything and stir just enough to mix it thoroughly. Put in 12 well-greased muffin tins and bake at 350° for 35 minutes.

Oatmeal Muffins

1 c of regular oats

1 1/2 c of buttermilk

1 c of applesauce or an apple, peeled, cored, sliced, and coarsely ground in the food processor

2 T of oil

1/4 c of molasses

1 c of dried fruit (raisins, blueberries, cherries, etc.)

1 egg

2 c of flour

2 t of baking powder

1 t of baking soda

1 t of salt

1/3 c of sugar

In a medium bowl, mix all of the ingredients in the first group and let them sit for an hour. In a large bowl, mix all of the ingredients in the second group. Add the wet ingredients to the dry ingredients and mix just enough to dampen everything.

Put into a well-greased muffin tin. It makes 12 muffins. Bake at 400° for 30 minutes.

Popovers

3 eggs

1 1/2 c of milk

1 1/2 c of flour

1/2 t of salt

1 t of sugar

1 1/2 T of oil

Beat everything together with a wire whip until the batter is completely smooth. Pour the batter into 12 **well-greased** cupcake tins and bake at 375° for 60 minutes.

Muffins, Basic

2 c of flour

1T of baking powder

1/2 t of salt

1/3 c of sugar

pinch of nutmeg

2 eggs, slightly beaten

1 c of milk

1/2 stick of butter, melted

1/2 t of vanilla

Mix the dry ingredients in a large bowl, add the egg, milk, butter, and vanilla and mix only enough to wet the dry ingredients but do not beat the dough. Put into 12 well-greased muffin tins and bake at 400° for 12 to 15 minutes.

Corn Muffins

2 c of cornmeal

1 c of flour

1 T of sugar

2 t of baking powder

1/2 t of baking soda

1 t of cream of tartar

1 t of salt

2 eggs

1 1/2 c of milk

3 T of oil

Mix the dry ingredients in a large bowl. Slightly beat the eggs in another bowl and add the milk and oil. Add to the dry ingredients, mix thoroughly, and put into six greased muffin tins. Bake at 400° for 20 minutes.

Yogurt-Cheese Muffins

1 1/2 c of flour
2 t of baking powder
1/2 t of baking soda
1/2 t of salt
1/4 c of grated parmesan cheese (optional)

1 c of sour cream or yogurt
1 egg
2 T of oil

In a large bowl, mix the dry ingredients. Mix the wet ingredients in a small bowl, add to the dry ingredients and mix everything well.

Put into well-greased muffin tins. It makes six muffins. Bake them at 400° for 17 minutes.

Quick Biscuits

2 c of flour

1 T of baking powder

1/2 t of salt

1/2 c of grated parmesan cheese

1 c of milk

1/2 c of oil

Mix all ingredients together and drop by heaping tablespoonfulls onto a well-greased cookie sheet. Bake at 425° for 20 minutes.

Scones

2 c of flour

1 T of baking powder

2 T of sugar

1/2 t of salt

1/3 c of butter

3/4 c of milk

1 egg

1/2 c of raisins.

Mix the dry ingredients. Cut in the butter until fine. Mix the egg with the milk, add the raisins, and stir it into the dough. Knead slightly and form into two balls. Flatten the balls into half-inch high disks and cut each disk into eight wedges. Glaze with egg if desired and bake at 425° for about 12 minutes.

Pancakes or Waffles

1 1/2 c of flour

1 T of baking powder

2 T of sugar

1/2 t of salt

1 1/2 c of milk

3 T of melted butter

2 eggs

Buttermilk Pancakes

1 c of flour

1 t of baking powder

1 t of baking soda

1 T of sugar

1/2 t of salt

1 1/4 c of buttermilk

1 T of oil

2 eggs

Pizza Dough

1 c of warm water

1 T of yeast

4 T of olive oil

3 c of flour

2 t of salt

Dissolve the yeast in the water. Knead everything until smooth. Let rise for about two hours and then form two pizzas.