



2019 Recipes

BAKING AND PASTRY STAR EVENT



Shaped Dinner Rolls

375 F

Yield: 24 rolls

All-purpose flour	4 ¼ - 4 ¾ cups	531 to 594 g
Active Dry Yeast	¼ oz.	7 g
Milk, whole	1 cup	
Sugar	1/3 cup	66 g
Butter	1/3 cup	38 g
Salt	¾ tsp	
Eggs	2, beaten	

1. In a large mixing bowl stir together 2 cups of the flour and the yeast. In a medium saucepan heat and stir milk, sugar, butter, and salt just until warm (120 degree F to 130 degree F) and butter almost melts. Add milk mixture to dry mixture along with eggs. Beat with an electric mixer on low to medium speed for 30 seconds, scraping sides of bowl constantly. Beat on high speed 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.
2. Turn dough out onto a lightly floured surface. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape the dough into a ball. Place in a lightly greased bowl; turn once. Cover; let rise in a warm place until double (about 1 hour).
3. Punch dough down. Turn dough out onto a lightly floured surface. Divide dough in half. Cover; let rest for 10 minutes.
4. Shape the dough into desired rolls and place on prepared baking sheets or in muffin cups. Cover and let rise in a warm place until nearly double in size (about 30 minutes).
5. Bake in a 375 degree F oven for 12 to 15 minutes or until golden. Immediately remove rolls from pans. Cool on wire racks.

Ginger Cookies

350 F

Yield: 2 dozen cookies

Unsalted butter, room temperature	½ cup	110 g
Dark Brown Sugar	¾ cup, packed	150 g
Molasses	1/3 cup	110g
Large Egg, Room Temperature	1	
All-purpose flour	2 cups plus 3 Tablespoons	319 g
Baking Soda	1 tsp	
Ground cinnamon	1 tsp	
Ground ginger	1 tsp	
Ground cloves	¼ tsp	
Chopped crystallized ginger	½ cup	110 g
Demerara sugar for sprinkling tops		

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, cream the butter, brown sugar, and molasses until well blended, by hand or with paddle in stand mixer on medium speed. Add egg and mix until mixture is light and creamy.
3. In a separate bowl, combine the flour, baking soda, cinnamon, ground ginger, and cloves; stir until combined. Add dry ingredients and crystallized ginger to the creamed mixture and mix completely by hand or on low speed.
4. Portion dough or shape into balls, using a ¾ oz. portioner or about 1 ½ Tbsp. dough each. Place onto a sheet tray lined with parchment paper, leaving space for the cookies to spread. Press each cookie down to a thick disk., and top each cookie generously with Demerara sugar.
5. Bake for 12-14 minutes. Overbaking will make the cookies too firm. You want them to be fairly soft.

Chocolate Breakfast Muffins

350 degrees F

Yield: 12 muffins

Cocoa, Dutch-process	2/3 cup	57 g
All Purpose Flour	2 cups	241 g
Light Brown Sugar	1 ¼ cup	266 g
Baking Powder	1 tsp	
Espresso Powder (optional)	¾ tsp	
Baking Soda	1 tsp	
Salt	¾ tsp	
Chocolate chips	1 cup	170 g
Eggs, large	2	
Milk, whole	¾ cup	170g
Vanilla Extract	2 tsp	
Vinegar	2 tsp	
Butter, melted or Vegetable Oil	½ cup melted; or 1/3 cup oil	113 g
Sparkling white or pearl sugar		

Cream Puffs

400 F

Yield: Approximately 3 dozen

Water	1.5 cups
Unsalted Butter, cubed	1 stick plus 1 T
Sugar	1 teaspoon
Salt	½ tsp
All purpose flour	1.5 cups (200 grams)
Eggs	8 large
Sweetened Whipped Cream and Confectioner's Sugar for dusting	