

Baking 1 Recipe Packet

Week 2

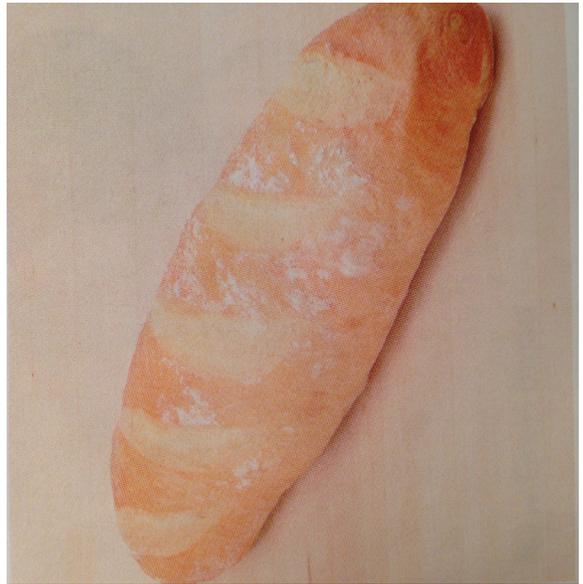
FRENCH OR ITALIAN BREAD

Yield: 4 Loaves, approximately 1 lb. 9 oz. (750g) each

Method: Straight Dough

Fermentation: 1 to 3 hours

Proofing: 30 to 45 minutes



Water (temperature controlled)	19.5 fl oz.
Active dry yeast	.5 oz
Bread flour	1 lb. 14 oz.
Salt	18 g
Total dough weight:	3 lb. 2.5 oz.

1. Combine the water and yeast in the bowl of a mixer, 3 quart or larger, fitted with a dough hook. Add the remaining ingredients and mix on low speed until all the flour is incorporated.
2. Increase the speed to medium and knead the dough until it is smooth and elastic.
3. Ferment the dough until doubled, approximately 1 to 3 hours. Punch down, divide and shape as desired. Proof the loaves until doubled.
4. Score the loaves then bake them at 425 F, with steam injected during the first few minutes of baking, until the crust is well developed and golden brown and the bread is baked through, approximately 12 minutes for rolls and 20 minutes for small loaves.

Week 3

SOFT YEAST DINNER ROLLS

Yield: 32 Rolls, approximately 1 1/4 oz. each

Method: Straight dough

Fermentation: 1 hour

Proofing: 30 to 45 minutes



Active dry yeast	1 oz.
Water (temperature controlled)	12 fl oz.
Bread flour	1 lb. 6 oz.
Salt	.5 oz.
Granulated sugar	2 oz.
Nonfat dry milk powder	1 oz.
Shortening	1 oz.
Unsalted butter, softened	1 oz.
Eggs	1 egg
Egg wash	as needed
Total dough weight:	2 lb. 10 oz.

1. Dissolve the yeast in the water in a bowl. Combine the flour, salt, sugar, milk powder, shortening, butter and eggs in the bowl of a mixer fitted with a dough hook.
2. Add the water-and-yeast mixture to the mixer bowl; stir to combine.
3. Knead on medium speed 10 minutes or until the dough reaches 77 F.
4. Transfer the dough to a lightly greased bowl, cover and place in a warm spot. Ferment until doubled, approximately 1 hour.
5. Punch down the dough. Let it rest a few minutes to allow the gluten to relax.
6. Divide the dough into 1 1/4 -ounce portions round. Shape as desired and arrange on paper-lined sheet pans. Proof until doubled in size.
7. Carefully brush the proofed rolls with egg wash. Bake at 400 F until medium brown, approximately 12 to 15 minutes.

WHITE SANDWICH BREAD

Yield: 2 Large Loaves

Method: Straight dough

Fermentation: 1 to 1 1/2 hours

Proofing: 30 to 1 hour



Water (temperature controlled)	12 fl oz.
Nonfat dry milk powder	1.25 oz.
Granulated sugar	1 oz.
Salt	.5 oz.
Active dry yeast	.5 oz.
Bread flour	1 lb. 8 oz.
Unsalted butter, softened	1 oz.
Eggs	2 eggs
Egg wash	as needed
Total dough weight:	2 lb. 11 oz.

1. Combine the water, milk powder, sugar, salt, yeast and 12 ounces of the flour. Blend well. Add the butter and eggs and beat 2 minutes.
2. Stir in the remaining flour, 2 ounces at a time. Knead 8 minutes or until the dough reaches 77 F.
3. Place the dough in a lightly greased bowl, cover and ferment at room temperature until doubled, approximately 1 to 1 1/2 hours.
4. Divide the dough into two uniform pieces. Shape into loaves, place the dough into greased loaf pans and proof until doubled.
5. Brush the dough with egg wash. Bake at 375 F until brown and hollow-sounding, approximately 50 minutes.

JALAPENO CHEESE BREAD

Yield: 2 Loaves, approximately 1 lb. 6 oz. each

Method: Straight Dough

Fermentation: 1 to 1 1/2 hours

Proofing: 30 to 45 minutes



Bread flour	1 lb. 1.5 oz.
Water (temperature controlled)	6.5 fl oz.
Eggs	2 eggs
Instant yeast	.5 oz.
Dry milk powder	.5 oz.
Granulated sugar	1.5 oz.
Salt	11 g.
Olive oil	1.5 fl oz.
Jalapeno peppers, seeded and chopped, small dice	5 oz.
Cilantro, chopped fine	.75 oz.
Onion, fine dice	1 oz.
Cheddar cheese, large dice	5 oz.
 Total dough weight:	 2 lb. 15 oz.

1. Place the flour, water, eggs, yeast, milk powder, sugar, salt and oil in the bowl of a 3 quart or larger mixer fitted with a dough hook. Mix on low speed until the ingredients are combined into a firm dough. Increase the speed to medium and knead until the dough is fully developed, approximately 7 to 9 minutes. Add the jalapenos, cilantro, onion and cheese and mix just until blended into the dough. The dough should reach 80 F after kneading.
2. Cover the dough and ferment until doubled, approximately 1 to 1 1/2 hours.
3. Punch down the dough and divide into four equal pieces. Round the dough, cover and bench rest 10 minutes.
4. Roll the dough into cylinders and place them seam side down into greased or pan-lined loaf pans.
5. Proof until the formed loaves have increased 75 to 80 percent in volume, approximately 30 to 45 minutes.
6. Brush with egg wash and bake at 375 F until golden brown, approximately 50 minutes. Cool the loaves in their pans for 30 minutes to prevent the loaves from collapsing.

Week 4

BLUEBERRY MUFFINS

Yield: 13 Muffins, approximately 3 oz. each

Method: Muffin

Pastry or all-purpose flour	12 oz.
Granulated sugar	10 oz.
Salt	.25 oz.
Baking powder	2 tsp.
Eggs	2.5 oz.
Buttermilk	5 oz.
Vegetable oil	4 oz.
Vanilla extract	.5 tsp.
Blueberries	8 oz.
Lemon zest, grated	1 tbsp.
Streusel topping	as needed
Total batter weight:	2 lb. 7 oz.



1. Sift together the flour, sugar, salt and baking powder.
2. In a separate bowl whisk the eggs until completely smooth. Add the buttermilk, oil, vanilla and lemon zest.
3. Stir the liquid mixture into the dry ingredients. Do not overmix. The batter should be lumpy.
4. Gently fold in the blueberries and lemon zest.
5. Portion into greased and floured, paper-lined or silicone muffin cups. Sprinkle with Streusel topping. Bake at 400 F until the center bounces back when lightly pressed, approximately 18 to 22 minutes.
6. Cool the muffins in the pan for several minutes before removing.

STREUSEL TOPPING

Yield: 4 lb. 11 oz.

Method:



All-purpose flour	2 lb.
Cinnamon, ground	2 tsp.
Salt	2 tsp.
Brown sugar	11 oz.
Granulated sugar	8 oz.
Whole butter, cold	1 lb. 8 oz.
Total batter weight:	4 lb. 11 oz.

1. Combine the dry ingredients. Cut in the butter until the mixture is coarse and crumbly.
2. Sprinkle on top of muffins or quick breads before baking. Streusel topping will keep for several weeks under refrigeration and may be frozen for longer storage. There is no need to thaw before use.

COUNTRY BISCUITS

Yield: 18 Biscuits, 2 1/4 oz. each

Method: Biscuit



All-purpose flour	1 lb. 4 oz.
Salt	12 g.
Granulated sugar	1 oz.
Baking powder	1 oz.
Unsalted butter, cold	7 oz.
Milk	12 oz.

Total batter weight: 2 lb. 9 oz.

1. Sift the dry ingredients together, making sure they are blended thoroughly.
2. Cut or rub in the butter. The mixture should look mealy; do not overmix.
3. Add the milk and stir, combining only until the mixture holds together.
4. Transfer the dough to a lightly floured work surface; knead until it forms one mass, approximately five or six kneadings.
5. Roll out the dough to a thickness of 1/2 inch. Cut with a floured 2-inch cutter and place the biscuits on a paper-lined sheet pan.
6. Bake at 425 F until the tops are light brown, the sides almost white and the interiors still moist, approximately 10 to 12 minutes. Internal heat will continue to cook the biscuits after they are removed from the oven.
7. Remove the biscuits to a wire rack to cool.

Chocolate Cherry Scones

Yield: 12 Scones, approximately 2 1/8 oz. each

Method: Biscuit



Unsalted butter, cold	7 oz.
Granulated sugar	2 oz.
Buttermilk	4 fl oz.
Sour cream	8 oz.
Salt	.5 tbsp.
Vanilla extract	.5 tbsp.
All-purpose flour	1 lb.
Baking powder	1 oz.
Sun-dried cherries	8 oz.
Chocolate chunks	4.5 oz.
Powdered sugar	as needed

Total batter weight: 3 lb. 3 oz.

1. Chill a mixer bowl and paddle attachment in the freezer for at least 15 minutes before mixing.
2. Cut the butter into 1/4 inch cubes. Set aside in the refrigerator.
3. Whisk together the sugar, buttermilk, sour cream, salt and vanilla in a bowl until smooth. Set aside in the refrigerator.
4. Put the flour and baking powder in the chilled mixer bowl. Place the butter on top. Mix on low speed using the paddle attachment until the mixture resembles coarse meal.
5. Add the buttermilk mixture to the dry ingredients and mix very briefly, until just combined. Mix in the cherries and chocolate until just combined.
6. Scale the dough into three uniform pieces. On a lightly floured surface, press each piece of dough out into a 8-inch disk using a metal torte ring or other form as a guide.
7. Cut each disk of dough into eight wedges. Position the wedges of dough spaced 2 inches apart on parchment-lined baking sheets. Bake at 375 F until light golden brown, approximately 18 to 24 minutes. When cool, dust with powdered sugar if desired.

Week 5

SWEET BUN DOUGH

Yield: 18 Buns, approximately 2 oz. each

Method: Enriched Dough

Fermentation: 12 to 24 hours under refrigeration

Proofing: 20 to 30 minutes



Compressed yeast	1 oz.
Water (temperature controlled)	7.5 fl oz.
Dry milk powder	1 oz.
Bread flour	13.5
Pastry flour	4.5 oz.
Granulated sugar	3.75 oz.
Baking powder	.25 oz.
Salt	.25 oz.
Eggs	1 egg
Unsalted butter, room temperature	1.75 oz.
Vegetable shortening or butter	1.75 oz.
Egg wash	as needed

Total dough weight: 2 lb. 5 oz.

1. Soften the yeast in the water in the bowl of a mixer fitted with a dough hook.
2. Stir in the milk powder into the flours. Add the flour mixture to the bowl along with the sugar, baking powder, salt and eggs. Mix the dough 2 minutes at low speed until the ingredients are moistened. Stop the machine and scrape down the bowl. Add additional flour if needed to make a firm yet sticky dough. (The dough will soften as it kneads.) Increase the speed to medium and knead the dough 3 more minutes.
3. Add the butter and shortening (or additional butter) and mix until smooth and fully developed, approximately 3 more minutes. The dough should reach 77 F after kneading.
4. Cover the dough and bench rest 45 minutes.
5. Divide the dough into two equal pieces. Round them and place on a paper-lined sheet pan. Cover the rounded dough and refrigerate dough.
6. Remove the dough from the refrigerator and rest at room temperature for 20 minutes. Divide each piece of dough into 18 portions to make a total of 36 portions. Form into smooth rolls and place the rounded rolls on paper-lined sheet pans.
7. Proof until doubled in size, approximately 20 to 30 minutes.
8. Brush the hot rolls with Basic Sugar Glaze. Rolls may also be sprinkled with chopped nuts after glazing, if desired. Cool on a cooling rack.

YEAST-RAISED DOUGHNUTS

Yield: 20 Doughnuts, 2 1/2 oz. each

Method: Straight Dough

Fermentation: 1 1/2 to 2 hours

Proofing: 30 minutes to 1 hour



Granulated sugar	4 oz.
Salt	.5 oz
Bread flour	1 lb. 12 oz.
Dry milk powder	1.5 oz.
Cinnamon, ground	1/4 tsp.
Mace, ground	1.75 tsp.
Shortening	3 oz.
Eggs	3 eggs
Buttermilk	3 oz.
Vanilla extract	.5 oz.
Instant yeast	.5 oz.
Water, warm (95 F)	8 oz.

Total dough weight: 3 lb. 6 oz.

1. Combine the sugar, salt, flour, milk powder, cinnamon, mace and shortening in the bowl of a 3 quart or larger mixer fitted with a dough hook. Mix briefly to blend the spices throughout the dry mixture. Beat the eggs lightly and then add them to the flour mixture along with the buttermilk and vanilla.
2. Dissolve the yeast in the water and add to the flour. Mix on low speed about 2 to 3 minutes, adding additional flour if needed to make a soft dough. Scrape down the bowl and increase the speed to medium. Knead the dough 5 to 7 minutes until it is smooth, soft, soft and elastic.
3. Ferment the dough until doubled, approximately 1 1/2 to 2 hours.
4. Divide the dough into four equal pieces. Place three portions of the dough on a lightly floured sheet pan, cover and refrigerate while making up the first piece of dough. Roll the dough out into a rectangle 1/2 ince thick. Cut out individual pieces with a doughnut cutter and place them on paper-lined or lightly-floured sheet pans.
5. Portion the remaining dough, then cover and proof until it has increased 75 percent in volume.
6. Fry the doughnuts in batches in deep fat heated to 385 F. Cook until puffed and browned, approximately 1 or 2 minutes. Flip the doughnuts using a long wooden skewer and cook another minute until browned. Remove from the fat and drain on absorbent paper.
7. Decorate the doughnuts with various toppings.

BUN GLAZE

Yield: 5 fl. oz.

Method:

Fermentation:

Proofing:

Water	1.75 fl. oz.
Granulated sugar	3.5 oz.
Ginger, ground	1/4 tsp.
Lemon juice	1 tsp.
Lemon zest, finely grated	1 tsp.
Cream of tartar	1 pinch

1. Place all ingredients in a heavy saucepan. Bring the mixture to a boil, stirring until the sugar dissolves. Continue boiling 5 minutes until the mixture reduces into a light syrup.
2. Strain the glaze into a bowl and allow it to cool, then refrigerate the glaze until it is well chilled.

Week 6

FRENCH BUTTER COOKIES

Yield: 60 Cookies, 1 1/4 oz. each

Method: Piped

Fermentation:

Proofing:



Almond Paste	1 lb.
Granulated sugar	8 oz.
Salt	.25 oz.
Egg whites	2 oz.
Butter	12 oz.
Shortening	12 oz.
Vanilla extract	.25 oz.
Egg whites	8 oz.
Bread flour	1 lb. 12 oz.
 Total dough weight:	 4 lb. 15 oz.

1. Mix the almond paste, sugar, salt, and first quantity of egg whites into a smooth paste. Avoid lumps by scraping down bowl periodically.
2. Add the butter and shortening and mix well until soft and light.
3. Add the second addition of egg whites and vanilla extract in at least 4 stages. Mixing well after each addition of egg whites.
4. Sift bread flour and fold in lightly by hand. Do not overmix (mix will look rough).
5. The flour will smooth out as you press the dough through the bag.

CHOCOLATE CHUNK COOKIES

Yield: Approximately 50 cookies.

Method: Scooped.

Fermentation:

Proofing:

Butter	14 oz.
Granulated sugar	10 oz.
Light brown sugar	6.5 oz.
Salt	11 g.
Baking soda	8 g.
Eggs	6 oz.
Vanilla extract	8 g.
Pastry flour	1 lb. 5 oz.
Chocolate chunks	1 lb. 5 oz.
Total dough weight:	4 lb. 15.5 oz.



1. Soften butter on medium speed.
2. Add sugars, salt, mix on 2nd speed, scraping the sides of bowl often.
3. Whisk eggs and vanilla together.
4. Add egg mixture in two or three stages, scraping bowl often. Add Baking Soda. Scrape.
5. Add dry ingredients, and then the chocolate chunks- mix until incorporated.
6. Scoop with #100 scoop. Place 6 x 5 on parchment lined sheet pan.
7. Pan and bake in a 350 F oven.

OATMEAL COOKIES

Yield: 16 Cookies, approximately 2 oz. each.

Method: Drop cookies

Fermentation:

Proofing:



All-purpose flour	5.25 oz
Baking soda	.5 tsp.
Cinnamon, ground	.5 tbsp.
Quick-cooking oats	4.5 oz.
Unsalted butter, softened	4.5 oz.
Granulated sugar	4.5 oz.
Brown sugar	4.5 oz.
Eggs	1 egg
Orange juice concentrate	.75 oz.
Vanilla extract	.25 oz.
Salt	.5 tsp.
Raisins	6 oz.

Total dough weight: 2 lb.

1. Sift together the flour, baking soda and cinnamon. Stir in the oats and set aside.
2. Cream the butter until lightly fluffy. Add the sugars and continue creaming until the mixture is lightened. Add the eggs one at a time, scraping down the bowl frequently and mixing well after each addition. Add the orange juice concentrate, vanilla extract and salt.
3. Fold in the flour mixture and the raisins. Portion the dough onto paper-lined sheet pans.
4. Bake at 375 F until golden, approximately 10 to 12 minutes.

WHOOPIE PIES

Yield: 10 Sandwiched cookies

Method: Piped cookies

Fermentation:

Proofing:



All-purpose flour	5 oz.
Baking soda	.5 tsp.
Cream of tartar	.25 oz.
Cocoa powder	1.25 oz.
Granulated sugar	4 oz.
Salt	.5 oz.
Egg	1 oz
Vegetable oil	1.5 fl. oz.
Vanilla extract	.5 tsp.
Buttermilk	6 fl. oz.

Total batter weight: 10.5 oz

Simple Buttercream 10 oz.

1. Sift together the flour, baking soda, cream of tartar, cocoa powder, sugar and salt and set aside.
2. In a separate bowl, whisk the egg and oil together until completely blended. Add the vanilla and buttermilk.
3. Stir in the dry ingredients using a firm whisk, just until blended, without overmixing.
4. Using a pastry bag fitted with a large plain tip, pipe the batter into even mounds, allowing space for spreading.
5. Bake at 375 F until the center of the cakes bounce back when lightly pressed for approximately 11 to 13 minutes.
6. Cool the cakes on a wire rack. Pipe a ring of Simple Buttercream around the perimeter of the flat side of half of the cakes. Top with another cake.

Week 8

PATE A CHOUX

Yield: 3 lb.-3 lb. 2 oz. Dough.

Method:

Fermentation:

Proofing:



Milk	8 fl. oz.
Water	8 fl. oz.
Salt	1.5 tsp.
Unsalted butter	7 oz.
Bread flour	10 oz.
Eggs	10-11 eggs

Total dough weight: 3 lb. 1 oz.-2oz.

1. Place milk, water, salt and butter in a saucepan. Bring to boil. Make sure the butter is fully melted.
2. Remove from the heat and immediately add all the flour. Vigorously beat the dough by hand. Put the pan back on the heat and continue beating the dough until it comes away from the sides of the pan. The dough should look relatively dry and should just begin to leave a film on the saucepan.
3. Transfer the dough to the bowl of a mixer fitted with the paddle attachment and beat it for a few seconds at medium speed. Then begin to beat in the eggs one at a time.
4. Continue to add the eggs one by one until the mixture is shiny but firm. It may not be necessary to use all of the eggs. The dough should pull away from the sides of the bowl in thick threads; it will not clear the bowl.
5. Put a workable amount of dough into a pastry bag fitted with a large plain tip and pipe onto the sheet pans in the desired shapes at once. (Spraying the inside of the pastry bag with vegetable cooking spray will help keep the sticky éclair paste from clinging to the inside of the bag and make cleanup easier.)
6. Bake immediately at 400 F for 15 minutes. Reduce heat to 350 F and bake until the pastries are dry and crisp, approximately 35 minutes for éclairs. To test for doneness, when the éclair paste seems to be baked through, remove one unit and let it sit for 1 to 2 minutes. If it does not collapse, the product is sufficiently baked.
7. Cool completely, then fill as desired. Leftovers can be frozen or stored at room temperature.

PASTRY CREAM

Yield: 1.5 lb.

Method:

Fermentation:

Proofing:



Milk	1 pt.
Vanilla bean, split	1
Granulated sugar	3.75 oz.
Egg yolks	5 yolks
Cornstarch	1.25 oz.
Unsalted butter	1 oz.
Total dough weight:	1 lb.

1. Bring the milk, vanilla bean and 3 ounces of the sugar to a boil in a large nonreactive saucepan.
2. Whisk the egg yolks in a mixing bowl. In a separate bowl, combine the remaining sugar and the cornstarch. Whisk the sugar mixture into the egg yolks.
3. Temper the yolk mixture with one-quarter of the boiling milk. Return the yolk mixture to the pan and cook, whisking vigorously, until the cream boils and is well thickened. Allow the pastry cream to boil approximately 2 minutes, stirring constantly.
4. Remove the pastry cream from heat and immediately pour it into a clean mixing bowl.
5. Fold in the butter until melted. Do not overmix, as this will thin the custard.
6. Cover by placing plastic wrap on the surface of the custard. Chill over an ice bath. Remove the vanilla bean just before using the pastry cream.

COMMON MERINGUE

Yield: 6 Disks, 8 in. each, 1 lb. 8 oz. Meringue

Method:

Fermentation:

Proofing:



Egg whites	8 oz.
Granulated sugar	1 lb.
Vanilla extract	1 tsp.
Total meringue weight:	1 lb. 8oz.

1. Place the liquid egg whites in the bowl of a mixer fitted with a wire whip attachment and whip on medium speed until foamy and the mixture holds soft peaks.
2. Sift 8 ounces of the sugar, then add gradually to the whipped egg whites. Continue to whip egg whites on medium speed until very stiff and glossy.
3. Remove from the mixer. Fold in the remaining sugar and the vanilla without overmixing.
4. Spread or pipe the meringue into desired shapes on parchment-lined sheet pans.
5. Bake at 225 F 1 to 2 hours. Break off a small piece of a baked meringue disk to verify doneness if necessary. Check the interior after 30 seconds; if the interior is still sticky and moist, return the meringue to the oven. The baked meringue should be firm, crisp and dry inside but not browned.
6. Once cooled, the baked meringues may be stored, unrefrigerated, in tightly closed plastic bags. Properly wrapped, they will have a long shelf life.

Week 9

BASIC PIE DOUGH

Yield: 2 lb. 10 oz. Dough; 3-4 Shells

Method:

Fermentation:

Proofing:

Unsalted butter, chilled	1 lb.
Pastry or all-purpose flour	1 lb. 5 oz.
Buttermilk or water	4 fl. oz.
Salt	2 tsp.
Granulated sugar	.5 oz.
Vanilla extract	.5 fl. oz.

Total dough weight: 2 lb. 10 oz.

1. Cut the butter into medium dice 3/8 inch square. Sift the flour onto a work surface or into a large bowl.
2. Cut the butter into the flour mixture until the desired consistency (flaky or mealy) is reached.
3. Combine the buttermilk or water, salt, sugar and vanilla (if using) in a bowl with a whisk. Gradually add the buttermilk to the flour mixture. Mix gently until the dough holds together. Do not overmix or add too much liquid.
4. Cover the dough with plastic wrap and chill thoroughly before using.
5. When ready to use, roll out the chilled dough on a lightly floured board to a thickness of 1/8 to 1/4 inch. Line a pie or tart pan with the dough following the procedures on pages 370 to 372.
6. To bake blind, cover the dough with parchment or foil. Fill with pie weights. Bake at 350 F for 10 to 15 minutes. Remove the weights and paper. Bake until golden brown and fully cooked approximately 10 to 15 minutes. Cool, then fill as desired.



BLUEBERRY PIE WITH LATTICE CRUST

Yield: 1 Pie, 9 inch.

Method: Baked fruit filling

Fermentation:

Proofing:



Blueberries, fresh or IQF, thawed	1 lb. 6 oz.
Granulated sugar	4 oz.
Lemon zest, grated	2 tsp.
Lemon juice	1 fl. oz.
Salt	1/8 tsp.
Instant tapioca	1.25 oz.
Cinnamon, ground	1/4 tsp.
Unsalted butter	.5 oz.
Mealy pie dough	1 lb. 1 oz.
Total pie weight:	1 pie

1. Combine the blueberries, sugar, lemon zest, lemon juice, salt, tapioca and cinnamon in a bowl. Allow the filling to stand for 15 minutes. (If using frozen berries, allow the filling to stand for 45 minutes.)
2. Using 11 ounces of the pie dough, roll a circle just large enough to fill the pie dish.
3. Gently place the filling in the unbaked shell and dot with the butter.
4. Roll the remaining pie dough 1/8 inch thick and form lattice over the fruit.
5. Bake at 375 F until the filling is bubbly and the crust is well browned, approximately 50 minutes.

APPLE-CRANBERRY PIE

Yield: 1 Pie, 9 inch.

Method: Cooked fruit filling

Fermentation:

Proofing:



Fresh tart apples such as Granny Smiths, peeled, cored and cut in 1-in. cubes	1 lb.
Brown sugar	4 oz.
Granulated sugar	4 oz.
Orange zest, grated fine	1 tbsp.
Cinnamon, ground	1 tsp.
Salt	1/4 tsp.
Cornstarch	2 tsp.
Orange juice	3 oz.
Fresh cranberries, rinsed	1 pt.
Mealy dough pie shell, 9 in, partially baked	1 shell
Streusel topping pg 145	7 oz.
Total pie weight:	1 pie

1. Combine the apples, sugars, orange zest, cinnamon and salt in a large, nonreactive saucepan.
2. Dissolve cornstarch in orange juice and add it to the apples.
3. Cover and simmer until the apples begin to soften, stirring occasionally. Add the cranberries, cover and continue simmering until the cranberries begin to soften, approximately 2 minutes.
4. Place the apple-cranberry mixture in the pie shell and cover with the prepared Streusel Topping. Bake at 400 F until the filling is bubbling and hot and the topping is lightly browned, approximately 20 minutes.

Week 10

CHIFFON CAKES

Yield: 4 Cakes.

Method:

Fermentation:

Proofing:



Cake flour	1 lb. 4 oz.
Granulated sugar	1 lb.
Baking powder	1 oz.
Salt	.5 oz.
Water	16 oz.
Vegetable oil	10 oz.
Egg yolks	10 oz.
Vanilla extract	.5 oz.
Egg whites	1 lb. 4 oz.
Granulated sugar	10 oz.
Cream of tartar	2 tsp.
Total cake weight:	4 Cakes

1. Sift together flour, first addition of sugar, baking powder and salt. Make a well; add oil, egg yolks, water and vanilla extract to the well in same order as written in step 1. Set aside. Don't beat.
2. In a large mixing bowl, beat egg whites and cream of tartar. Slowly add 10 oz of sugar and beat till stiff peaks form. Set aside.
3. Using same whip attachment, beat egg yolk batter until smooth and light. Pour gradually over egg whites, fold in with rubber spatula. Do not stir. Pour batter into cake pans.
4. Bake for 55 minutes at 300 F. Increase heat to 350 F, and bake 10 to 15 minutes until done. Invert pan to cool.

Week 11

CRUMB CRUST

Yield: 1 lb. 12 oz. 2 shells. 9 in. each.

Method:

Fermentation:

Proofing:



Graham cracker crumbs	1 lb.
Granulated sugar	8 oz.
Cinnamon, ground	2 tsp.
Unsalted butter, melted	4 oz.

Total shell weight: 2 shells.

1. Combine the crushed graham crackers, sugar and cinnamon in a mixing bowl.
2. Drizzle in the melted butter, stirring until the crumbs are evenly moistened.
3. Press the crumb mixture evenly in the bottom of two 9-inch pie pans or whatever form you are using.
4. Bake the shells at 350 F until the crumbs have toasted slightly and the crust has firmed, approximately 10 to 12 minutes. Fill the parbaked shells as desired.

NEW YORK CHEESECAKE

Yield: 2 Cakes, 8 in. each, 6 lb. 1 oz. Batter

Method: Baked custard

Fermentation:

Proofing:



Cream cheese, room temperature	3 lb. 6 oz.
Granulated sugar	14 oz.
Eggs	8 eggs
Cake flour	2 oz
Vanilla extract	.5 fl. oz.
Lemon zest, grated fine	1.5 tsp.
Heavy cream	14 fl. oz.

Total custard weight: 6 lb. 1 oz.

1. Wrap the bottom of two 8-inch round springform pans with foil.
2. Form graham cracker crust in bottom of wrapped springform pans. Bake for 12 to 15 minutes at 375 F until the crust is dry to the touch. Set aside.
3. Blend the cream cheese and sugar on low speed in the bowl of a mixer fitted with the paddle attachment until no lumps remain. Scrape down the bowl often.
4. Add the eggs one at a time, waiting for each egg to be fully incorporated before adding more. Scrape down the bowl and the paddle after each addition.
5. Add the flour and mix until combined. Add the remaining ingredients and mix to blend.
6. Divide the cheesecake batter evenly between the two pans. Wrap the bottom and the sides of each pan in several layers of aluminum foil and place them in a hotel pan.
7. Preheat the oven to 300 F. Place the batter-filled pans in a hotel pan and set the hotel pan in the preheated oven. Pour enough warm water into the hotel pan to come halfway up the sides of the pans. Bake until the batter is set and no longer trembles, approximately 75 to 90 minutes.
8. Cool the cakes on a wire rack in their pans, then refrigerate overnight. Remove the cakes from the cake pans. Portion the chilled cheesecakes. Serve garnished with raspberry sauce and chocolate, if desired.

RICE CREAM W/ CHERRY GELEE

Yield: 5 Servings

Method:

Fermentation:

Proofing:



Cherry Gelee (pg 613)	8 oz.
Water	1 pt.
Rice, short or medium grain, rinsed in cold water	3 oz.
Granulated sugar	2 oz.
Milk	14 fl. oz.
Vanilla bean, split	6
Vanilla custard sauce (pg. 490)	13 fl. oz.
Almond extract (optional)	1 tsp.
Heavy cream, whipped to soft peaks (optional)	3 fl. oz.
Chocolate decorations	as needed
Fresh cherries	as needed
 Total cream weight:	 5 servings

1. Position 5 serving glasses on a muffin pan or other mold so that each glass is tilted. Prepare the Cherry Gelee and divide it evenly among the glasses. Refrigerate until set, about 1 hour.
2. Bring the water to a boil in a small saucepan. Add the rice, cover and remove the pan from the heat. Let the rice swell for 10 minutes, then strain.
3. Bring the sugar and milk to a boil in a small saucepan. Add the swelled rice. Scrape the seeds of the vanilla bean into the saucepan. Cook, covered, on low heat until the rice is tender and all of the milk is absorbed. (Check the pan as the rice cooks and add additional milk if necessary until the rice is tender.) Let cool.
4. Add a small amount of Vanilla Custard Sauce to the cooled rice. Blend well, then fold in the remaining custard sauce and almond extract. Fold in the whipped cream.
5. Fill each glass with enough of the rice mixture to come to the top edge of the chilled gelee. Refrigerate until set.
6. To serve, balance a thin strip of chocolate decoration and fresh cherries on top of each glass.
7. If you want just plain rice pudding! Omit the cherry gelee and divide rice cream evenly amongst 5 glasses. Garnish with fresh pineapple and ground cinnamon.

Week 13

SIMPLE BUTTERCREAM

Yield: 1 lb. 9oz.

Method:

Fermentation:

Proofing:



Lightly salted butter, softened	8 oz.
Powdered sugar, sifted	1 lb.
Vanilla extract	1 tsp.

To make chocolate buttercream follow these additions:
Dissolve 1/2 oz. sifted cocoa powder in 1 oz. of cold water.
Add to the buttercream when you add the vanilla.

To make lemon buttercream follow these additions:
Decrease the vanilla to 1/2 tsp. Add 1/2 tsp. of lemon extract
and 1/2 tbs of lemon zest finely grated.

Total cream weight: 1 lb. 9oz.

1. In the bowl of a mixer fitted with the paddle attachment, cream butter until light and fluffy.
2. Gradually add the sugar, frequently scraping down the bowl.
3. Add the vanilla and continue beating until the icing is smooth and light.

Week 14

SWEET TART DOUGH

Yield: 2 lb. 7 oz. Dough; 3-9 in.

Method:

Fermentation:

Proofing:



Unsalted butter, softened	10 oz.
Powdered sugar	6.5 oz.
Eggs	2 eggs
Salt	1 tsp.
Vanilla extract	1 tsp
All-purpose flour	1 lb. 3 oz.
Baking powder	1 tsp.
Total dough weight:	2 lb. 7 oz.

1. Cream the butter and powdered sugar in the bowl of a mixer fitted with the paddle attachment.
2. Blend in one egg. Scrape down the bowl, add the remaining egg and mix until well blended. Add the vanilla and salt.
3. Sift together the flour and baking powder. Add it to the creamed butter. then blend on low speed until the dough comes together without overmixing.
4. Press the dough onto a parchment-lined half-sheet pan. Cover with plastic wrap. Chill in the refrigerator for at least 1 hour before using.
5. When ready to use, roll out the chilled dough on a lightly floured board to a thickness of 1/8 to 1/4 inch. The dough may be crumbly and difficult to work with, which is normal. Simply press the dough back together with your fingertips. Line a pie or tart pan with the dough following the procedures on pages 370 to 372.
6. To bake blind, cover the dough with parchment or foil. Fill with pie weights. Bake at 350 F for 10 to 15 minutes. Remove the weights and paper. Bake until golden brown and fully cooked, approximately 10 to 15 minutes. Cool, then fill as desired.