

## Making Blueberry Muffins



Fold the blueberries into the batter.



Sprinkle sugar on top.



Grate fresh nutmeg over the top.



The baked muffins with crunchy tops.



# Apple Walnut Muffins

**MAKES 12 MUFFINS**

**OVEN TEMPERATURE:**  
375°F/190°C

**BAKING TIME:** 25 to 35 minutes

**BAKING EQUIPMENT:**  
12 cupcake liners, lightly coated with baking spray with flour or nonstick cooking spray, set in muffin pans or custard cups  
Optional: a 2 inch cookie scoop

*These muffins are best when served soon after you make them or reheated for about 5 minutes (15 minutes if frozen) in a preheated 350°F/175°C oven, so that the tops become crisp. (The large amount of apples can make the muffins become too moist on storage, especially if they are put in a closed container.)*

*Using butter instead of oil adds a lovely flavor. The butter is clarified to avoid adding extra moisture to the batter, since the apples already provide just the right amount. If you prefer to use oil, see *Make This Recipe Your Own* on page 140.*

Makes 864 grams batter

|  |                   |  |
|--|-------------------|--|
| unsalted butter  | 92 grams          | 6½ tablespoons (¾ stick plus ½ tablespoon)             |
| unbleached or bleached all-purpose flour               | 200 grams         | 1½ cups (lightly spooned into the cup and leveled off) |
| baking soda  | 2.7 grams         | ½ teaspoon   |
| fine sea salt  | .                 | ⅜ teaspoon   |
| ground cinnamon  | 3.3 grams         | 1½ teaspoons   |
| nutmeg, preferably freshly grated                      | .                 | ⅜ teaspoon   |
| walnut halves  | 75 grams          | ¾ cup  |
| 3 medium tart apples (see page xxv), 454 grams/1 pound | 350 grams (diced) | about 2½ cups (diced)                                  |
| 1 large egg  | 50 grams          | 3 tablespoons plus ½ teaspoon (47.5 ml)                |
| 1 large egg yolk                                       | 19 grams          | 1 tablespoon plus ½ teaspoon (17.5 ml)                 |
| sugar, preferably superfine                            | 133 grams         | ⅔ cup  |
| pure vanilla extract                                   | .                 | ½ teaspoon (2.5 ml)                                    |

### PREHEAT THE OVEN

- Twenty minutes or longer before baking, set an oven rack in the lower third of the oven. Set the oven at 375°F/190°C.

*(continued)*

## Baking Pearl

Use grade AA butter, as lower quality (containing more water) will result in a lesser amount of browned butter. If using a lower-quality butter, start with extra butter. You will need a total of 71 grams/¼ cup plus 2 tablespoons/89 ml browned butter.

## Make This Recipe Your Own

Canola or safflower oil can be substituted for the browned butter. Use 81 grams/¼ cup plus 2 tablespoons/89ml.

### MISE EN PLACE

- About 1 hour ahead, set the butter and eggs on the counter at room temperature (65° to 75°F/19 to 24°C).
- **CLARIFY AND BROWN THE BUTTER:** Have ready by the cooktop a 1 cup glass measure with a spout.
- In a small heavy saucepan, on very low heat, melt the butter, stirring often with a silicone spatula. Raise the heat to low and boil, stirring constantly, until the milk solids on the spatula become a deep brown. Immediately pour the butter into the glass measure, scraping in the browned solids as well. Allow the browned butter to cool to room temperature, or no higher than 80°F/27°C.
- In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, and nutmeg.
- Chop or break the walnuts into medium coarse pieces and add them to the flour mixture. Whisk to combine.
- Peel, core, and cut the apples into ⅛ to ¼ inch dice. Set them in a large bowl.
- Into another 1 cup measure with a spout, weigh or measure the egg and egg yolk.

### MAKE THE BATTER

1. Add the egg and yolk to the apples. With a silicone spatula, stir and fold to coat the apples.
2. Add the sugar, browned butter with the solids, and vanilla, and stir them in. Allow the mixture to sit for 10 minutes so that the apples start to exude a little liquid.
3. Stir in the flour mixture until well combined. Scrape down the sides of the bowl. The batter will be thick and slightly dry.

### FILL THE CUPCAKE LINERS

4. Use a cookie scoop or a large spoon to place the batter into each of the prepared muffin cups (72 grams each), almost to the top.

### BAKE THE MUFFINS

5. Bake 25 to 35 minutes, or until the tops of the muffins are crisp and brown and a wooden skewer inserted in the centers comes out clean.

### COOL THE MUFFINS

6. Set the pans on wire racks and cool the muffins for 10 minutes. Invert the muffins onto a wire rack and remove the pans. Gently dislodge any muffins that may have stuck. Reinvert the muffins. Cool completely.

**STORE AIRTIGHT:** room temperature, 1 day; refrigerated, 3 days.

## Making Apple Walnut Muffins



Mise en place for the ingredients.



Stir in the egg and yolk to coat the apples.



Stir in the remaining ingredients.



Fill the muffin cups with a cookie scoop.



# Carrot Muffins

**MAKES 8 MUFFINS**

**OVEN TEMPERATURE:**  
350°F/175°C

**BAKING TIME:** 20 to 25 minutes

**BAKING EQUIPMENT:**  
8 cupcake liners, no preparation needed, set in muffin pans or custard cups

*These muffins or cupcakes are moist, velvety, and delicious by themselves or topped with cream cheese frosting. They have a lovely tall shape thanks to the fiber in the carrot and double the egg compared with the carrot layer cake on page 127, both of which provide extra structure.*

Makes 450 grams batter

|  |                              |   |
|--|------------------------------|---|
| 2 large eggs                                   | 100 grams                    | ½ cup plus 1 tablespoon (94 ml)   |
| 142 grams/5 ounces carrots                     | 114 grams, coarsely shredded | ¾ cup coarsely shredded, firmly packed                                  |
| bleached all-purpose flour                     | 75 grams                     | ½ cup (lightly spooned into the cup and leveled off) plus 2 tablespoons |
| baking powder                                  | 1.7 grams                    | ⅝ teaspoon  |
| baking soda                                    | 1.3 grams                    | ¼ teaspoon  |
| fine sea salt                                  | .                            | ¼ teaspoon  |
| unsweetened cocoa powder, preferably alkalized | .                            | ¾ teaspoon  |
| ground cinnamon                                | .                            | ½ teaspoon  |
| granulated sugar                               | 75 grams                     | ¼ cup plus 2 tablespoons  |
| light brown sugar, preferably light Muscovado  | 25 grams                     | 1½ tablespoons plus ½ teaspoon, firmly packed                           |
| canola or safflower oil                        | 67 grams                     | ¼ cup plus 1 tablespoons (74 ml)  |
| pure vanilla extract                           | .                            | ½ teaspoon (2.5 ml)   |

## PREHEAT THE OVEN

■ Twenty minutes or longer before baking, set an oven rack in the lower third of the oven. Set the oven at 350°F/175°C.

## MISE EN PLACE

- Thirty minutes to 1 hour ahead, set the eggs on the counter at room temperature (65° to 75°F/19° to 24°C).
- Peel and coarsely shred the carrots.
- In a small bowl, whisk together the flour, baking powder, baking soda, salt, cocoa, and cinnamon.
- Into a 1 cup measure with a spout, weigh or measure the eggs.

## Baking Pearls

The carrot layer cake works well with unbleached flour, but due to the extra egg in these muffins, they require bleached flour to avoid a rubbery texture.

To make more muffins, it is best to make multiple batches, one batch at a time, because as the batter stands, the baking powder activates prematurely, causing the resulting muffins to dome more.

## MAKE THE BATTER

1. In the bowl of a stand mixer fitted with the flat beater, beat the granulated and brown sugars, oil, eggs, and vanilla on low speed for 1 minute, until blended.
2. Add the flour mixture and beat on low speed for 20 seconds, just until incorporated. Scrape down the sides of the bowl.
3. Add the carrots and beat for another 12 seconds.
4. Scrape the very liquid batter into a 4 cup measure with a spout.

## FILL THE CUPCAKE LINERS

5. Pour the batter into the cupcake liners a little more than three-quarters full (56 grams each). Smooth the tops.

## BAKE THE MUFFINS

6. Bake for 20 to 25 minutes, or until the muffins spring back when pressed lightly in the centers and a wooden skewer inserted in the centers comes out clean.

## COOL AND UNMOLD THE MUFFINS

7. Set the pans on wire racks and cool the muffins for 10 minutes. Remove the muffins from the pans and set them on another wire rack to cool until warm or room temperature.

**STORE AIRTIGHT:** room temperature, 2 days; refrigerated, 5 days; frozen, 2 months.



# Corn Muffins

**MAKES 6 MUFFINS**

**OVEN TEMPERATURE:**  
400°F/200°C

**BAKING TIME:** 15 to 18  
minutes

**BAKING EQUIPMENT:**  
6 cupcake liners, coated  
with baking spray with  
flour, set in a muffin pan  
or custard cups

*These muffins are best enjoyed still warm out of the oven. They are quick to make and have a delightfully crunchy top and tender crumb.*

Makes 405 grams batter

|   |           |   |
|---|-----------|---|
| unsalted butter                           | 28 grams  | 2 tablespoons   |
| 1 large egg                               | 50 grams  | 3 tablespoons plus<br>½ teaspoon (47.5 ml)                                    |
| full-fat sour cream                       | 161 grams | ⅔ cup   |
| bleached all-purpose flour                | 75 grams  | ½ cup (lightly spooned into<br>the cup and leveled off)<br>plus 2 tablespoons |
| fine cornmeal, preferably stone<br>ground | 64 grams  | ½ cup   |
| sugar                                     | 33 grams  | 2 tablespoons plus<br>2 teaspoons   |
| baking powder                             | 4.5 grams | 1 teaspoon  |
| baking soda                               | 1.3 grams | ¼ teaspoon  |
| fine sea salt                             | 3 grams   | ½ teaspoon  |
| cornmeal, for dusting                     | .         | ½ teaspoon  |

## PREHEAT THE OVEN

- Thirty minutes or longer before baking, set an oven rack in the lower third of the oven. Set the oven at 400°F/200°C.

## MISE EN PLACE

- In a small microwavable custard cup, in the microwave, or saucepan on medium-low heat, melt the butter. Set it in a warm place to cool to room temperature but still be fluid.
- Into a 2 cup measure with a spout or bowl, weigh or measure the egg and sour cream. Lightly whisk them together.

## MAKE THE BATTER

- In a medium bowl, whisk together the flour, fine cornmeal, sugar, baking powder, baking soda, and salt.
- Stir the egg mixture into the flour mixture just until moistened. There should still be a few lumps. Fold in the melted butter just until incorporated.

*(continued)*



# Carrot Cake

**SERVES** 16 TO 20

**OVEN TEMPERATURE:**  
350°F/175°C

**BAKING TIME:** 45 to 55 minutes

**BAKING EQUIPMENT:**

Two 9 by 2 inch round or 8 by 2 inch square pans, encircled with cake strips (see page xv), bottoms coated with shortening, topped with parchment cut to fit, then coated with baking spray with flour

*One of the most beloved American layer cakes, this cake uses oil instead of butter, which means it maintains its excellent texture even when chilled. This makes it possible to pair the layers with a cream cheese based frosting, which requires refrigeration.*

Makes 1580 grams batter

|  |                              |  |
|--|------------------------------|--|
| 4 large eggs                                   | 200 grams                    | ¾ cup plus 2 teaspoons (187 ml)                        |
| carrots (568 grams/1¼ pounds)                  | 454 grams, coarsely shredded | 3 cups coarsely shredded, firmly packed                |
| unbleached all-purpose flour                   | 300 grams                    | 2½ cups (lightly spooned into the cup and leveled off) |
| baking powder                                  | 6.7 grams                    | 1½ teaspoons   |
| baking soda                                    | 5.5 grams                    | 1 teaspoon   |
| fine sea salt                                  | 6 grams                      | 1 teaspoon   |
| unsweetened cocoa powder, preferably alkalized | 5 grams                      | 1 tablespoon   |
| ground cinnamon                                | 4.4 grams                    | 2 teaspoons  |
| granulated sugar                               | 300 grams                    | 1½ cups  |
| light brown sugar, preferably light Muscovado  | 100 grams                    | ½ cup minus ½ tablespoon, firmly packed                |
| canola or safflower oil                        | 269 grams                    | 1¼ cups (296 ml)                                       |
| pure vanilla extract                           | .                            | 2 teaspoons (10 ml)                                    |

**PREHEAT THE OVEN**

- Twenty minutes or longer before baking, set an oven rack in the lower third of the oven. Set the oven at 350°F/175°C.

**MISE EN PLACE**

- Thirty minutes to 1 hour ahead, set the eggs on the counter at room temperature (65° to 75°F/19° to 24°C).
- Shred the carrots.
- In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cocoa, and cinnamon.

*(continued)*

## Make This Recipe Your Own

If you enjoy raisins in a carrot cake, you can add 142 grams/1 cup golden or dark raisins. (Alternatively, you can add 100 grams/1 cup coarsely chopped, lightly toasted walnuts.) To keep them from settling at the bottom, add half of them together with the carrots and scatter the remaining raisins or nuts evenly on top of the batter in each pan. Use the back of a fork to push them gently into the batter.

For a single layer, divide the recipe in half.

### MAKE THE BATTER

1. Into the bowl of a stand mixer, weigh or measure the eggs. Add the granulated and brown sugars, oil, and vanilla. Attach the flat beater and beat on low speed for 1 minute, until blended.
2. Add the flour mixture and beat on low speed for 20 seconds, just until incorporated. Scrape down the sides of the bowl.
3. Add the carrots and beat for another 12 seconds.
4. Scrape the batter into the prepared pans (790 grams each) and smooth the surfaces.

### BAKE THE CAKES

5. Bake for 45 to 55 minutes, or until a wire cake tester inserted near the centers comes out clean and the cakes spring back when pressed lightly in the centers. The cakes should just start to shrink from the sides of the pans.

### COOL AND UNMOLD THE CAKES

6. Let the cakes cool in the pans on wire racks for 10 minutes. Run a small metal spatula between the sides of the pans and the cakes, pressing firmly against the pan, and invert the cakes onto wire racks that have been lightly coated with non-stick cooking spray. Peel off the parchment and reinvert onto wire racks. Cool completely.

### COMPOSE THE CAKE

7. Make one recipe of White Chocolate Cream Cheese Frosting (page 338) or Peanut Butter Cream Cheese Frosting (page 339). Fill and frost the cake following the instructions on page 84.

**STORE UNFROSTED, AIRTIGHT:** room temperature, 3 days; refrigerated, 1 week; frozen, 3 months.

**FROSTED, AIRTIGHT:** room temperature, 1 day; refrigerated, 1 week; frozen, 3 months.

## Making Carrot Cake



The batter before adding the carrots.



Add the carrots.



Fill the cake pans.



Loosen the sides of the cakes from the pans.



Spread the frosting over the first layer.



Set the second inverted layer on top.



Frost the sides of the cake.



Frost the top and make decorative swirls.

# My Best Brownies

## MAKES 16 BROWNIES

**OVEN TEMPERATURE:**  
325°F/160°C

**BAKING TIME:** 7 minutes for the pecans; 25 to 35 minutes for the brownies

## BAKING EQUIPMENT:

One 8 by 2 inch square baking pan, encircled with a cake strip (see Baking Pearls, page 47), coated with shortening, lined with two pieces of crisscrossed parchment or aluminum foil (bottom and sides), extending a few inches past the edges of the pan, attached to each other by a thin coating of shortening, then lightly coated with baking spray with flour

*I have created several recipes for brownies over the years but there are two that I keep returning to as my standard. These are light in texture yet moist and fudgy as they melt in the mouth. If you prefer a cakey brownie, bake it longer, until the brownie springs back when pressed lightly in the center. And if you prefer a much denser and fudgier texture, make the Fudgy Pudgy Brownies (page 43).*

|  |           |   |
|--|-----------|---|
| unsalted butter                                  | 200 grams | 14 tablespoons (1¼ sticks)  |
| 3 large eggs                                     | 150 grams | ½ cup plus 1½ tablespoons (140 ml)                                      |
| full-fat cream cheese, cut into pieces           | 85 grams  | ⅓ cup   |
| pecan pieces                                     | 113 grams | 1 cup   |
| dark chocolate, 60% to 62% cacao                 | 85 grams  | 3 ounces  |
| unsweetened alkalized cocoa powder               | 50 grams  | ⅔ cup (sifted before measuring)   |
| sugar  | 200 grams | 1 cup   |
| pure vanilla extract                             | .         | 2 teaspoons (10 ml)   |
| all-purpose flour, either bleached or unbleached | 76 grams  | ½ cup plus 2 tablespoons (lightly spooned into the cup and leveled off) |
| fine sea salt                                    | .         | a pinch   |

## PREHEAT THE OVEN

■ Twenty minutes or longer before toasting the pecans, set an oven rack at the middle level. Set the oven at 325°F/160°C.

## MISE EN PLACE

■ About 1 hour ahead, set the butter, eggs, and cream cheese on the counter at cool room temperature (65° to 70°F/19° to 21°C).

■ Into a 1 cup measure with a spout, weigh or measure the eggs and cover them.

■ **TOAST THE PECANS:** Break the pecans into medium pieces. Spread them evenly on a cookie sheet and bake for about 7 minutes, without letting them brown, to enhance their flavor. Stir once or twice to ensure even toasting. Cool completely.

■ Chop the chocolate into small pieces.

## Baking Pearls

Mixing the batter by hand results in a shinier top crust.

The cake strip keeps the outer edges from getting overbaked and dry.

## Make This Recipe Your Own

The pecans can be omitted or replaced with walnuts or other nuts of your choice. They can also be replaced with chocolate chips or chocolate chunks (dark chocolate, milk chocolate, or white chocolate).

To make the brownies more fudgy, serve chilled or frozen.

## MAKE THE BATTER

1. In a large bowl over hot, not simmering, water (do not let the bottom of the bowl touch the water), melt the butter and chocolate, stirring often with a silicone spatula. Remove the bowl from the heat source.

2. Whisk the cocoa into the melted chocolate mixture, and then the sugar, until incorporated.

3. Whisk in the eggs and vanilla until the mixture becomes thick and glossy. With a blending fork or wooden spoon, stir and mash in the cream cheese until only small bits remain.

4. Stir in the flour and salt, just until the flour is moistened.

5. Stir in the pecans, reaching to the bottom of the bowl, until evenly incorporated.

6. Scrape the batter into the prepared pan and smooth the surface evenly, but mound it slightly in the center, which tends to dip on baking.

## BAKE THE BROWNIE

7. Bake for 25 to 35 minutes, or until the batter has set up to 1 inch from the edge and a toothpick inserted 1 inch from the edge comes out clean. (An instant-read thermometer inserted in the center should read about 190°F/88°C.)

## COOL AND UNMOLD THE BROWNIE

8. Let the brownie cool in the pan on a wire rack for 10 minutes. Run a small metal spatula between the pan and the parchment to ensure that no batter has leaked through and stuck to the sides.

9. Invert the brownie onto a wire rack lined with plastic wrap and lift off the pan. Carefully peel off the parchment and reinvert the brownie onto another wire rack. Cool completely.

## CUT THE BROWNIE

10. Transfer the brownie to a cutting board. Use a long serrated knife to cut the brownie into 2 inch squares.

**STORE AIRTIGHT:** room temperature, 1 week; refrigerated, 1 month; frozen, 3 months.

(continued)

## Making My Best Brownies



Melt the butter and chocolate together.



Mise en place for the ingredients.



Whisk in the eggs and vanilla.



Mash in the cream cheese.



Mix in the flour and salt until moistened.



Mix in the chopped pecans.



Spread the batter in the pan.



Remove the parchment "sling" from the baked brownie.



Cut the brownies.

# White Chocolate Cream Cheese Frosting

MAKES 822 GRAMS/  
3½ CUPS FROSTING

*This delicious frosting is especially ideal for carrot and banana cakes and cupcakes. The white chocolate serves both as the sweetener and to emulsify the cream cheese and butter into a luxuriously creamy texture.*

|   |           |                               |
|---|-----------|-------------------------------|
| full-fat cream cheese                   | 400 grams | 1½ cups plus 1 tablespoon     |
| unsalted butter                         | 113 grams | 8 tablespoons (1 stick)       |
| white chocolate containing cocoa butter | 300 grams | 10.6 ounces                   |
| crème fraîche or full-fat sour cream    | 25 grams  | 1 tablespoon plus 2 teaspoons |
| pure vanilla extract                    | .         | ½ teaspoon (2.5 ml)           |

## MISE EN PLACE

- Thirty minutes ahead, set the cream cheese and butter on the counter at cool room temperature (65° to 70°F/19° to 21°C). Cut the butter into 4 pieces.
- Coarsely chop the white chocolate.

## MAKE THE FROSTING

1. In a medium microwavable bowl, stirring with a silicone spatula every 15 seconds, heat the white chocolate until almost completely melted. (Alternatively, melt the chocolate in the top of a double boiler over hot, not simmering, water—do not let the bottom of the container touch the water—stirring often with a silicone spatula.)
2. Remove the white chocolate from the heat source and stir until it is fully melted. Let the white chocolate cool until it is just slightly warm to the touch and still fluid (80° to 85°F/27° to 29°C).
3. In a food processor, process the cream cheese, butter, and crème fraîche for a few seconds until smooth and creamy. Scrape down the sides of the bowl.
4. Add the cooled melted white chocolate and pulse it in several times until it is smoothly incorporated.
5. Add the vanilla and pulse it in. For the smoothest silkiest texture, press the frosting through a medium-mesh strainer into a bowl.

**STORE AIRTIGHT:** cool room temperature, 2 hours; refrigerated, 1 week; frozen, 3 months.

### Baking Pearl

The cream cheese and butter should be softened, but still cool (65° to 70°F/19° to 21°C).

# Peanut Butter Cream Cheese Frosting

MAKES 700 GRAMS/  
3 CUPS FROSTING

*Peanut butter is a great addition to a cream cheese frosting, for both texture and flavor. It is also a delicious frosting for carrot and banana cakes and cupcakes. It takes only a few seconds to make.*

|                                      |           |   |
|--------------------------------------|-----------|---|
| smooth peanut butter, preferably Jif | 266 grams | 1 cup   |
| full-fat cream cheese                | 224 grams | ¾ cup plus 2 tablespoons  |
| unsalted butter                      | 113 grams | 8 tablespoons (1 stick)   |
| full-fat sour cream                  | 20 grams  | 1 tablespoon plus 1 teaspoon  |
| powdered sugar                       | 100 grams | ¾ cup (lightly spooned into the cup and leveled off) plus 2 tablespoons |
| pure vanilla extract                 | .         | 2 teaspoons (10 ml)   |

## MISE EN PLACE

- About 1 hour ahead, set the peanut butter, cream cheese, and butter on the counter at cool room temperature (65° to 70°F/19° to 21°C). Cut the butter into 4 pieces.

## MAKE THE FROSTING

In a food processor, combine the peanut butter, cream cheese, butter, sour cream, powdered sugar, and vanilla. Process until smooth, creamy, and uniform in color, scraping down the sides of the bowl as needed.

**STORE AIRTIGHT:** cool room temperature, 2 hours; refrigerated, 1 week; frozen, 3 months.

### Baking Pearl

The cream cheese and butter should be softened but still cool (65° to 70°F/19° to 21°C).



# Triple Lemon Velvet Bundt Cake

**SERVES 12 TO 14**

**OVEN TEMPERATURE:**  
350°F/175°C

**BAKING TIME:** 45 to 55 minutes

**PLAN AHEAD:** For best flavor and texture, bake and syrup the cake 1 day ahead.

**BAKING EQUIPMENT:** The pan must be a minimum of 14 cup capacity such as a Nordic Ware Anniversary Bundt Pan with 10 to 15 cup capacity (or use a 12 cup Bundt pan and bake the extra batter as 4 cupcakes). Coat the pan with baking spray with flour. Do not use an angel food pan, because the cake will break apart when unmolding it.

*The combination of butter, lemon, and vanilla is one of the most glorious ones in cake realm. This soft, velvety, tender, and lofty cake is contrasted by a crunchy crust and crisp, classic lemon sugar glaze. This is my favorite of all lemon cakes. Baked in two smaller pans (see *Make This Recipe Your Own*, page 110), it makes terrific holiday gifts.*

|   |            |   |
|---|------------|---|
| unsalted butter                                 | 270 grams  | 19 tablespoons (2 sticks plus 3 tablespoons)                    |
| 7 to 11 egg yolks (see Baking Pearls, page 110) | 130 grams  | ½ cup (118 ml)  |
| lemon zest, finely grated (5 to 6 lemons)       | 18 grams   | 3 tablespoons, loosely packed                                   |
| full-fat sour cream                             | 242 grams  | 1 cup, <i>divided</i>   |
| pure vanilla extract                            | .          | 2½ teaspoons (12.5 ml)  |
| bleached cake flour                             | 312 grams  | 3 cups plus 2 tablespoons (sifted into the cup and leveled off) |
| OR<br>bleached all-purpose flour                |            | OR<br>2¾ cups (sifted into the cup and leveled off)             |
| sugar, preferably superfine                     | 312 grams  | 1½ cups plus 1 tablespoon                                       |
| baking powder                                   | 10.1 grams | 2¼ teaspoons  |
| baking soda                                     | 2.7 grams  | ½ teaspoon  |
| fine sea salt                                   | 3.7 grams  | ½ plus ⅛ teaspoon   |

## PREHEAT THE OVEN

- Twenty minutes or longer before baking, set an oven rack in the lower third of the oven. Set the oven at 350°F/175°C.

## MISE EN PLACE

- Thirty minutes to 1 hour ahead, set the butter and eggs on the counter at room temperature (65° to 75°F/19° to 24°C).
- With dish washing liquid, wash the lemons. Rinse, dry, and zest them (see page xxv).

*(continued)*

## Baking Pearls

The ratio of white to yolk in an egg can vary to such a degree that you may need as few as 7 or as many as 11 eggs for this recipe. It is therefore advisable to weigh or measure the separated yolks and add or reduce if needed.

The butter smooths the texture of the lemon glaze.

½ teaspoon (2.5 ml) high-quality lemon oil such as Boyajian, added with the vanilla to the cake, can be substituted for the lemon zest.

## Make This Recipe Your Own

To bake as two baby cakes, you will need two 6 cup Bundt pans or two 8½ by 4½ inch loaf pans, lightly coated with baking spray with flour. Divide the batter between the two pans, filling them about 1 inch from the top (640 grams each). Bake for 40 to 45 minutes. The batter will rise about ¼ inch above the rims but will be level on cooling. Cool for 10 minutes before unmolding.

Add 50 grams/½ cup poppy seeds to the flour mixture. Be sure to use fresh poppy seeds. (They keep for months in the freezer.)

### MAKE THE BATTER

1. Into a 2 cup measure with a spout, weigh or measure the egg yolks. Add 60 grams/¼ cup of the sour cream and the vanilla, and whisk lightly until combined.
2. In the bowl of a stand mixer fitted with the flat beater, add the flour, sugar, baking powder, baking soda, salt, and lemon zest and mix on low speed for 30 seconds.
3. Add the butter and the remaining 182 grams/¾ cup sour cream. Mix on low speed until the flour mixture is moistened. Raise the speed to medium and beat for 1½ minutes to aerate and develop the cake's structure. The mixture will lighten in color and texture. Scrape down the sides.
4. Starting on low speed, gradually add the egg mixture in two parts, beating on medium speed for 30 seconds after each addition to incorporate the ingredients smoothly.
5. Scrape the batter into the prepared pan and smooth the surface evenly. (If using a 12 cup Bundt pan, first fill four cupcake liners two-thirds full (50 grams each) and then scrape the remaining batter into the pan.)

### BAKE THE CAKE

6. Bake for 45 to 55 minutes (15 to 20 minutes for the cupcakes), or until a wire cake tester inserted near the center comes out clean and the cake springs back when pressed. The cake should start to shrink from the sides of the pan only after removal from the oven.

- Shortly before the cake is finished baking, make the lemon syrup.

### LEMON SYRUP Makes 200 grams/2⅔ cup/158 ml

|   |           |                         |
|---|-----------|-------------------------|
| lemon juice, freshly squeezed and strained (about 2 lemons) | 95 grams  | 6 tablespoons (89 ml)   |
| sugar   | 113 grams | ½ cup plus 1 tablespoon |

### MAKE THE LEMON SYRUP

1. In a small pan over medium heat, stir the lemon juice and sugar until dissolved. Cover it and set it aside.

### APPLY THE SYRUP AND COOL THE CAKE

2. As soon as the cake comes out of the oven, place the pan on a rack, poke the cake all over with a wire cake tester, and brush it with about one-third (66 grams/50 ml) of the syrup. Cool the cake in the pan for 15 minutes. Invert the cake onto a serving plate.

3. Brush the top and sides of the cake with the remaining syrup. Cool completely and then cover with plastic wrap. At least 1 hour before serving, apply the lemon glaze.

### LEMON GLAZE Makes 141 grams/7 tablespoons/100 ml

|  |           |  |
|--|-----------|--|
| powdered sugar                                       | 115 grams | 1 cup (lightly spooned into the cup and leveled off) |
| lemon juice, freshly squeezed and strained (1 lemon) | 21 grams  | 4 teaspoons (20 ml)                                  |
| unsalted butter, melted and cooled                   | 5 grams   | 1 teaspoon   |

### MAKE THE GLAZE

1. Into a small bowl, sift the powdered sugar.
2. Add the lemon juice and stir until all the sugar is moistened. Stir in the butter.
3. Whisk the glaze until completely smooth. When you lift the whisk, the mixture should drop thickly and pool for a few seconds before disappearing smoothly into the surface. If necessary, add more lemon juice by the drop to thin the glaze. If the glaze is too thin, whisk in more powdered sugar. Cover if not using at once.

### APPLY THE GLAZE

4. Use a teaspoon to drizzle the glaze onto the cake. You can also pipe the glaze, or even pour it over the top, allowing it to cascade down the sides.

STORE AIRTIGHT: room temperature, 3 days; refrigerated, 5 days; frozen, 2 months.  
(continued)

## Making Peach Cobbler with Biscuits



Collect the peach juices.



Add butter to the juices.



Reduce the juices to a syrup.



Pour the hot syrup over the peaches.



Transfer the peaches to the baking dish.



Arrange the biscuits on top.



# Flaky Cranberry Scones

**MAKES 8 SCONES**

**OVEN TEMPERATURE:**  
375°F/190°C

**BAKING TIME:** 20 to 25 minutes

**BAKING EQUIPMENT:**

Optional: one 9 by 2 inch round cake pan  
A cookie sheet, preferably insulated, or a double layer of two cookie sheets, lined with parchment

*There is no pastry more satisfying or easier to make than a scone, and this one is a felicitous balance of crunchy top and tender, soft, buttery interior, with the sweet, lilted punch of the dried cranberries and lemon zest. This is a great make-ahead treat, as the scones have the best shape when baked from frozen.*

|   |            |  |
|---|------------|--|
| unsalted butter   | 142 grams  | 10 tablespoons (1 stick plus 2 tablespoons)            |
| heavy cream   | 232 grams  | 1 cup (237 ml)   |
| dried cranberries   | 100 grams  | ½ cup  |
| lemon zest, finely grated (2 medium lemons)   | 6 grams    | 1 tablespoon, loosely packed                           |
| Gold Medal bread flour, or half other bread flour and half unbleached all-purpose flour | 300 grams  | 2½ cups (lightly spooned into the cup and leveled off) |
| sugar   | 50 grams   | ¼ cup  |
| baking powder, only an aluminum free variety  | 13.5 grams | 3 teaspoons  |
| fine sea salt   | .          | ⅜ teaspoon   |
| honey   | 28 grams   | 1 tablespoon plus 1 teaspoon (15 ml)                   |

### MISE EN PLACE

- Cut the butter into ½ to ¾ inch cubes. Return them to the refrigerator to chill for a minimum of 30 minutes.
- At least 15 minutes before whipping, into a medium metal bowl, place the heavy cream. Cover and refrigerate with the mixer beaters alongside.
- Whip the cream just until soft peaks form when the beaters are lifted. Place in the refrigerator.
- With small scissors, cut the cranberries in half.
- With dish washing liquid, wash the lemons. Rinse, dry, and zest them (page xxv).

### MAKE THE DOUGH

1. In a large bowl, whisk together the flour, sugar, baking powder, salt, and lemon zest. Add the butter and, with a fork, toss to coat it with the flour. Press the butter cubes between your fingers to form very thin flakes. Stir in the cranberries. Make

*(continued)*

## Make This Recipe Your Own

To make half-size scones, divide the dough into two equal pieces (250 grams each) and shape each into a 6 inch disc.

If using a cake pan to mold the discs, use a 6 inch pan. You can lift the first disc out of the pan right after you shape it, wrap it, and then reline the pan to shape the second disc.

In Step 5, after the first 10 minutes of baking, the remaining baking time will be only about 5 minutes more.

a well in the center. Pour the whipped cream and honey into the well and, with a silicone spatula, stir the flour mixture into the cream mixture until all of it is moistened.

2. Lightly knead the dough in the bowl just until it holds together. Turn it out onto a lightly floured counter. Gently knead it a few times until it is a little stretchy and can be shaped into a smooth disc.

3. Line the cake pan with plastic wrap and press the dough evenly into it, or shape the dough into a 9 by ¾ inch thick disc without using the pan. Press in any loose cranberries. Cover with plastic wrap and refrigerate for a minimum of 30 minutes, or up to overnight.

### PREHEAT THE OVEN

■ Thirty minutes or longer before baking, set an oven rack at the middle level. Set the oven at 375°F/190°C.

### SHAPE THE SCONES

4. Lift out the dough disc using the plastic wrap. Use a sharp knife to cut the disc into 8 even wedges. Place them, 2 inches apart, on the prepared cookie sheet. (Alternatively, wrap the wedges individually and freeze.)

### BAKE THE SCONES

5. Bake for 10 minutes. For even baking, rotate the cookie sheet halfway around. Continue baking for 10 to 15 minutes or until golden brown. (An instant-read thermometer should read 212° to 215°F/100° to 102°C.) If baking frozen scones, bake first for 20 minutes, rotate the cookie sheet, cover loosely with foil, and continue baking for 10 minutes longer.

### COOL THE SCONES

6. Set the cookie sheet on a wire rack. Use a pancake turner to transfer the scones to another wire rack to cool until warm or room temperature. The scones will be slightly moist. If you prefer a more traditional, drier scone, allow them to sit uncovered overnight.

**STORE AIRTIGHT:** room temperature, 2 days; frozen, 3 months.



## Making Flaky Cranberry Scones



Press the butter cubes to form thin flakes.



Add the dried cranberries.



Stir in the whipped cream.



Lightly knead the dough in the bowl.



Knead the dough just until a little stretchy.



Shape the dough into a ball.



Press the dough evenly into a lined cake pan.



Cut the dough into eight wedges.



# Babka Swirl Loaf

**MAKES ONE 8½ BY 5 BY 4 INCH HIGH LOAF**

**OVEN TEMPERATURE:**  
350°F/175°C

**BAKING TIME:** 45 to 50 minutes

**PLAN AHEAD** This babka takes a minimum of 6½ hours from start to finish, plus 1½ hours to cool before slicing. It can be refrigerated overnight at different stages, so you won't need to be home for 6½ hours straight.

Plan to make the starter a minimum of 1 hour, or up to 4 hours, ahead of mixing the dough.

**BAKING EQUIPMENT:** One 9 by 5 by 2¾ inch (7 cup) loaf pan, lightly coated with nonstick cooking spray, lined width-wise with a strip of parchment overhanging the long edges by a few inches, and coated again with nonstick cooking spray (preferably a nonstick pan, as the sugar caramelizes on the pan bottom and sides)

A cast-iron skillet lined with aluminum foil (to prevent rusting) or a cake pan

*Everyone loves babka, an egg- and butter-rich dough spiraled with a cinnamon sugar filling that is a cross between a pastry and a bread. The supple, silky dough is a pleasure to work with.*

## DOUGH STARTER (SPONGE)

|   |           |   |
|---|-----------|---|
| water   | 89 grams  | ¼ cup plus 2 tablespoons (89 ml)  |
| Gold Medal bread flour, or half other bread flour and half unbleached all-purpose flour | 49 grams  | ¼ cup plus 2 tablespoons (lightly spooned into the cup and leveled off) |
| nonfat dry milk, preferably King Arthur Baker's Special                                 | 17 grams  | 1½ tablespoons (3 tablespoons if other brands)                          |
| instant yeast   | 3.6 grams | 1½ teaspoons  |

## MISE EN PLACE

- A minimum of 1 hour ahead, set the butter for the dough on the counter at room temperature (65° to 75°F/19° to 24°C).
- Into two separate small bowls, weigh or measure the water for the starter and for the dough and cover them.
- Into a 1 cup measure with a spout, weigh or measure the eggs. Whisk lightly and pour 25 grams (1½ tablespoons/22.5 ml) through a strainer into another cup to reserve for the filling on page 315. Cover both cups and refrigerate.

## MAKE THE DOUGH STARTER (SPONGE)

1. In the bowl of a stand mixer, place the water, flour, dry milk, and yeast. Whisk by hand for about 2 minutes, until very smooth, to incorporate air. The sponge will be the consistency of a thick batter.
2. Scrape down the sides of the bowl. Cover with plastic wrap and set the sponge aside while you make the flour mixture.

*(continued)*

**DOUGH** Makes 680 grams

|   |           |   |
|---|-----------|---|
| unsalted butter, must be very soft  | 85 grams  | 6 tablespoons (¾ stick)   |
| 2 large eggs  | 100 grams | ½ cup plus 1 tablespoon (94 ml)   |
| Gold Medal bread flour (or half other bread flour and half all-purpose flour) | 267 grams | 2 cups (lightly spooned into the cup and leveled off) plus 1 tablespoon |
| sugar   | 56 grams  | ¼ cup plus ½ tablespoon   |
| instant yeast   | 3.6 grams | 1⅞ teaspoons  |
| fine sea salt   | 4.5 grams | ¾ teaspoon  |
| water, at room temperature  | 45 grams  | 3 tablespoons (45 ml)   |
| pure vanilla extract  | .         | 1 teaspoon (5 ml)   |

### COMBINE THE FLOUR MIXTURE FOR THE DOUGH

3. In a medium bowl, whisk together the flour, sugar, and yeast. Then whisk in the salt. Sprinkle the flour mixture over the sponge, forming a blanket of flour, and cover it tightly with plastic wrap. Let it ferment for 1 to 4 hours at room temperature, or 1 hour at room temperature and up to 24 hours refrigerated. During this time, the sponge will bubble through the flour blanket in places.

### MAKE THE DOUGH

4. Attach the dough hook to the stand mixer. Add the butter, eggs, water, and vanilla to the flour-covered sponge and beat on low speed for about 1 minute, or until the flour is moistened. Raise the speed to medium and knead for about 7 minutes, or until the dough is shiny and very elastic. It will not clean the sides of the bowl, but will be very stretchy when pulled with your fingers. It will be very sticky.

### LET THE DOUGH RISE

5. Using a spatula or dough scraper that has been lightly coated with nonstick cooking spray, scrape the dough into a 2 quart/2 liter dough rising container or bowl that has been lightly coated with nonstick cooking spray. It will be very soft and elastic and will stick to your fingers. Do not be tempted to add more flour at this point; the dough will firm up considerably after rising and chilling. Push down the dough and lightly coat the surface with nonstick cooking spray. Cover the container with a lid or plastic wrap. With a piece of tape, mark the side of the container at approximately where double the height of the dough should be after rising. Let the dough rise in a warm place, ideally at 75° to 85°F/24° to 29°C, until it reaches the mark, 1 to 1½ hours.

### DEFLATE AND CHILL THE DOUGH

6. Lightly flour the counter and your hands, because the dough will still be a little sticky. Using a spatula or dough scraper that has been lightly coated with cooking spray, remove the dough to the counter. Deflate it gently with your fingertips. Round the dough by gently stretching it out and folding it in to the center on all four sides. The dough will be very soft.

7. Set the dough back in the container. Lightly coat the surface with nonstick cooking spray, cover, and refrigerate it for a minimum of 1 hour, or up to overnight. (If overnight, deflate it gently after the first hour or two of refrigeration. Let it sit at room temperature for 30 minutes before shaping.)

### CINNAMON SUGAR FILLING

|   |           |                          |
|---|-----------|--------------------------|
| granulated sugar  | 50 grams  | ¼ cup                    |
| light Muscovado or dark brown sugar                       | 108 grams | ½ cup, firmly packed     |
| ground cinnamon   | 2.2 grams | 1 teaspoon               |
| ½ large egg, beaten and strained (reserved from page 313) | 25 grams  | 1½ tablespoons (22.5 ml) |

### MAKE THE CINNAMON SUGAR FILLING

8. Using a medium-mesh strainer, sift the granulated and brown sugars and cinnamon into a medium bowl. Whisk to combine them evenly. Into a small bowl, spoon 28 grams/2 tablespoons of the cinnamon sugar mixture; reserve it.

### SHAPE THE DOUGH, FILL, AND LET IT RISE

9. Turn the dough onto a well-floured counter and press down on it with floured hands to form a rectangle. Roll the dough into a 16 by 14 inch rectangle, flouring the counter and the rolling pin, if necessary, to keep the dough from sticking. It will be a little under ¼ inch thick. Brush off any excess flour from the top.

10. Brush the entire surface of the dough with the beaten egg, using as little as possible to create an even coating; too much egg wash will dissolve the sugar, making the dough more difficult to shape. Sift the larger portion of the cinnamon sugar mixture onto the dough and use your fingers to smooth it as evenly as possible over the dough.

11. Starting from the top, use your fingers and a long plastic ruler to roll up the dough, using the ruler to help support the dough as you roll it. Slip the edge of the ruler slightly under the dough and use it to lift up and roll/push the dough toward you. With each roll, dust any flour from the surface of the dough. Press firmly, squeezing gently with your fingers, all along the dough roll to keep it from separating, easing the dough gently toward the ends. Work carefully without rushing. When you reach the bottom edge of the dough, pinch it against the outside of the dough to make a tight seam. Set the dough roll seam side up. Pinch the ends of the dough together firmly. To prevent it from becoming thinner at the ends, with one hand hold down the dough near an end and with your other hand, push in the end. Repeat with the other end. The roll should be no longer than 16 inches. Brush off any excess flour.

12. Brush the top of the roll with the remaining beaten egg, sprinkle with the reserved sugar and cinnamon mixture, and fold the roll over itself. Gently twist the dough twice and set it into the prepared loaf pan. Press it down firmly into the pan. The highest point will be about 1 inch from the top of the pan.

*(continued)*

13. Cover the pan loosely with plastic wrap, lightly coated with nonstick cooking spray. Let the dough rise, in a warm place (ideally at 75° to 85°F/24° to 29°C), for 45 minutes to 1½ hours, or until the highest point is about 1 inch above the top of the pan.

#### PREHEAT THE OVEN

■ Forty-five minutes or longer before baking, set an oven rack in the lower third of the oven. Place the cast-iron skillet on the floor of the oven. Set the oven at 350°F/175°C.

#### BAKE THE BABKA

14. Quickly but gently set the loaf pan on the rack and toss about ½ cup of ice cubes into the pan on the oven floor. Immediately shut the door and bake for 20 minutes. For even baking, rotate the pan halfway around. Cover the top loosely with foil and continue baking for 25 to 35 minutes, or until golden brown. (An instant-read thermometer inserted into the center should read 200° to 205°F/93° to 96°C.)

#### CREAM GLAZE

|             |          |                       |
|-------------|----------|-----------------------|
| heavy cream | 29 grams | 2 tablespoons (30 ml) |
|-------------|----------|-----------------------|

#### UNMOLD AND COOL THE BABKA

15. Lay a sheet of parchment on the counter and place a wire rack on top. Remove the babka from the oven, lift it out of the pan by grasping the two ends of the parchment, and set it onto the wire rack. If necessary, use a small metal spatula to dislodge the babka at the short ends of the pan not lined with the parchment. Slip out the parchment from under the babka and brush the cream onto the top and sides of the babka to soften it and give it extra shine. Cool completely, about 1½ hours.

**STORE IN A PAPER BAG:** room temperature, 2 days;  
**AIRTIGHT:** frozen, 2 months.

## Making Babka Swirl Loaf



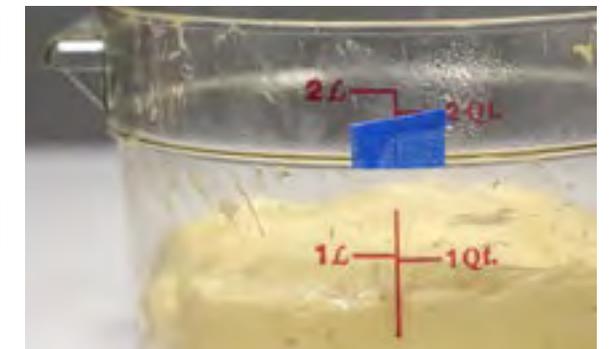
The sponge will bubble through the flour blanket.



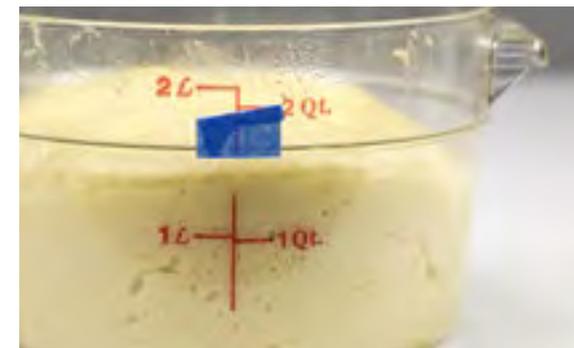
The dough will be stretchy and sticky.



Use a dough scraper to move the dough.



Mark the dough rising container where double the height will be.



Let the dough rise until doubled.



Roll the dough into a 16 by 14 inch rectangle.



Brush the dough with beaten egg.



Coat the dough with the cinnamon sugar mixture.



Use a ruler to help start rolling up the dough.



Squeeze the dough together as you roll.

(continued)

## Making Babka Swirl Loaf (cont'd)



Pinch the seam together.



Coat with the reserved cinnamon sugar mixture.



Fold the dough in half over itself.



Twist the dough.



Twist the dough again.



Let the dough rise until it comes to 1 inch above the sides of the pan.



Use the parchment to lift the loaf out of the pan.



Brush the baked babka with cream.

# Pizza Rosa

**MAKES ONE 12 INCH PIZZA; SERVES 2 OR 3**

**OVEN TEMPERATURE:**  
475°F/250°C;  
500°F/260°C if using a  
baking stone

**BAKING TIME:** 8 to 12  
minutes

**PLAN AHEAD:** Mix the  
dough a minimum of  
24 hours, or up to 48  
hours, before baking (or  
see Baking Pearls, page  
320, for making and  
baking the dough the  
same day).

**BAKING EQUIPMENT:** A  
baking steel, cast-iron  
pizza pan, or baking  
stone

A sheet of parchment  
A baking peel, or 15 by  
12 inch cookie sheet

*Pizza is everywhere, so if you're going to the effort of making it at home, it has to be worth it. This is the pizza dough that will spoil you forever in favor of homemade pizza. It sports a thin, crisp crust with a puffy, bubbly border that is soft inside. It is slightly chewy, crunchy, and flavorful. This pizza does not need to be eaten with a knife and fork like some Neapolitan-style pizzas, as the tip does not dip. The small amount of whole wheat flour or bran adds greatly to its flavor.*

*The dough takes just minutes to mix, but for the best texture and flavor make it 1 to 2 days before baking. The secrets to the crisp, light, bubbly crust are the long, slow rise and a fully preheated baking surface, ideally a baking steel or cast-iron pizza pan. To maintain maximum crispness, I bake the crust without the toppings for the first 5 minutes.*

**DOUGH** Makes 332 grams (336 grams if using whole wheat flour)

|  |                |  |
|--|----------------|--|
| water  | 133 grams      | ½ cup plus 1<br>tablespoon (133 ml)                          |
| unbleached all-purpose flour                       | 182 grams      | 1½ cups (lightly<br>spooned into the cup<br>and leveled off) |
| wheat bran   | 8 grams        | 1½ tablespoons plus<br>¼ teaspoon                            |
| OR<br>whole wheat flour                            | OR<br>14 grams | OR<br>2 tablespoons  |
| instant yeast                                      | 1.2 grams      | ¾ teaspoon   |
| fine sea salt                                      | 4.5 grams      | ¾ teaspoon   |
| olive or vegetable oil, for shaping<br>and coating | 13 grams       | 1 tablespoon (15 ml),<br><i>divided</i>                      |
| fine cornmeal, for dusting                         | 8 grams        | 1 tablespoon   |

### MISE EN PLACE

- Thirty minutes to 1 hour ahead, weigh or measure the water and cover it.

### MAKE THE DOUGH

1. In a medium bowl, whisk together the flour, wheat bran, and yeast. Then whisk in the salt.

*(continued)*