

**MILFORD HIGH SCHOOL  
APPLIED TECHNOLOGY CENTER**

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**WINDOWS ON WEST STREET  
BAKERY CASE FORMULAS/RECIPES**

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**FOOD SERVICE & CULINARY ARTS PROGRAM**

## **PREFACE:**

This is not meant to be text teaching the principles of baking, though there is valuable information included. My goal is to make a resource guide for the products we sell day to day, or season to season in our bakery at Windows On West Street. Nor is it everything we have created over the last 15 years, but rather the base which we build upon everyday. Our weekly desserts are not here, therefore you will only see the recipes for products that we put in the case or the components to put them together.

As you will see, depending upon the size of the recipe, it may be in cups or it may be in pounds and ounces. Everyone who bakes should own a scale, there are reliable small digital scales in every price range, available on line or at your favorite cooking store. In the end weighing or scaling out ingredients will always be far more accurate than measuring.

Baking is a science, then an art!

How you mix things determines the success or failure of your product, following the directions is very important.

Therefore the factors that will affect your product:

How you mix

The order you mix or add things

The mixing method used

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## **Quickbreads**

**Date Nut Bread**

**Zucchini Nut Bread**

**Banana Nut Bread**

**Pumpkin Bread**

**Poppy Seed Bread**

**Milk Biscuits**

**Scones (large recipe)**

**Maple Scones**

**English Scones**

**Orange, Almond, Craisen Scones**

**Savory Scones**

**Chocolate Scones**

**Apple Scones**

**Sour Cream Coffeecake**

**Muffin Batter**

## QUICKBREADS

Are so named because of the quick-acting leavening agent used in their production, they should be mixed quickly, generally producing a tender product, with little gluten development. The product can be made up directly from the mixer, it requires no time for rising.

### TYPES OF MIXTURES

Soft Doughs are used for biscuits, they are usually rolled out and cut into desired shapes.

This dough is often lightly kneaded, enough to develop some flakiness, but not enough to toughen the product.

Batters may be either *pour batters*, which are liquid enough to pour or *drop batters*, which are thick enough to be dropped from a spoon in lumps.

Overmixing produces toughness and irregular shapes and large elongated holes inside the product. This condition being called tunneling.

### MIXING METHODS:

#### The Biscuit Method:

Where the fat is cut into the dry ingredients until the mixture resembles a coarse cornmeal.  
The liquids are combined and mixed in just until a soft dough is formed.  
The dough is rolled out and folded over and repeated for about 30 seconds.  
The dough is made-up.

#### The Muffin Method:

Dry ingredients are mixed together.  
All liquids are combined, including melted fat or oil.  
The liquids are added to the dry and mixed only until moistened, batter will look lumpy.

#### The Creaming Method:

Combine fat, sugar, salt and milk powder (if used) and blend to a smooth paste.  
Add eggs and blend thoroughly.  
Add the liquid and mix in.  
Sift together remaining dry ingredients, add and mix until smooth.

**TEA BREADS:** ARE SOFT BATTERS, AND USUALLY FOLLOW THE CREAMING METHOD OF MIXING

## DATE NUT BREAD

1. Bring to a boil 3 qts. water
- 2.. Add 5 lb. 4 oz. chopped dates
3. Melt and add 3 lbs. margarine
4. Let cool

Add all at once, then mix:

12 eggs  
2 oz. baking soda  
5 lbs 10 1/2 oz. sugar  
6 lbs. all purpose flour

scrape well and add:

3 lbs. chopped walnuts

12 well greased and "lined with paper" 9 x 3 bread pans

Bake approx 1 hour

convection oven: 325 low fan

standard oven: 350

### **Variation: Fruit Cake**

yield: 14 pans

substitute: pecans for walnuts

add: 3 lb. 8 oz. chopped mixed glaceed fruits

## ZUCCHINI NUT BREAD

Mix on first until combined, scrape well:

24 eggs  
5 lb. 8 oz. sugar  
3 pints oil  
4 lbs. grated zucchini  
2 oz. vanilla

Mix, scrape, mix:

5 lbs. 12 oz. a.p. flour  
1 1/4 oz. salt  
1 1/4 oz. baking soda  
2 tea. baking powder  
1 1/2 oz. cinnamon

Fold in:

1 lb. 10 oz. chopped walnuts

Divide between 12 well greased 9 x 3 bread pans

Bake approx 1 hour

convection oven: 325 low fan

standard oven: 350

### **Variation: "Apple Bread"**

substitute 5 lbs. grated apple for zucchini

add 1/2 oz. nutmeg to dry ingredients

add 1 lb. golden raisins with nuts

## **BANANA NUT BREAD**

Cream until smooth:

2 lbs. 4 oz. margarine

4 lbs. sugar

Add slowly, scraping:

18 eggs

Add & scrape:

1 (#10) banana puree (or 7 lb. 4 oz. fresh)

Add, mix and scrape well:

4 lb. 8 oz. a.p. flour

2 oz. baking soda

Fold In:

1 lb 8 oz. chopped walnuts

Divide between 12 well greased 9 x 3 bread pans

Bake approx 1 hour

convection oven: 325 low fan

standard oven: 350

## **PUMPKIN BREAD**

Mix in 30 QT. bowl with paddle until smooth:

3 qts oil

24 eggs

1 qt. water

1 (#10) can pumpkin

8 lbs. 10 oz. sugar

Sift together, mix, scrape, mix:

6 lb. 4 oz. a.p. flour

2 1/2 oz. baking soda

1 1/2 oz. salt

1 oz. cinnamon

1 tbsp. nutmeg

Divide between 12 well greased 9 x 3 bread pans

Bake approx 1 hour 10 minutes

convection oven: 325 low fan

standard oven: 350

## POPPY SEED BREAD

Yield: 7 loaves

Grease and spray pans well

Combine in 20 qt. bow. With paddle:

2 ½ pints milk (5 cups/40 fl oz.)

36 fl oz. vegetable oil (4 ½ cups)

2 tsp. almond extract

1 tbsp. vanilla extract

1 tbsp lemon extract

2 tsp. butter emulsion

4 lb. 2 oz. sugar

Sitr in: 12 eggs

Sift together and add: mixing only to combine

3 lb. 14 oz. ap flour

2 tbsp. salt

2 tbsp baking powder

Stir in 1 cup poppy seeds

Divide evenly between prepared pans Convection oven 325 approx 1 hour

## MILK BISCUITS

Measure all ingredients into a large mixing bowl or 20 qt. bowl with pastry cutter or flat paddle attachment:

2 lb. 8 oz. pastry flour

2 lb. 8 oz. bread flour

4 1/2 oz. baking powder

1 oz. salt

8 oz. milk powder

8 oz. sugar

cut in & rub until the butter chunks are gone and resemble course cornmeal:

1 lb. 8 oz. room temperature sweet butter

Add 3 pints cool water, mixing only until combined and forms a soft dough

Turn onto a lightly floured bench, using about 1/4 of the dough each time, knead lightly by folding & turning, about 6 turns, using flour as needed

roll evenly, about 1" thick, cut, place on parchment lined pan

fold old scraps of dough into the next piece, proceed as above

brush lightly with egg wash

bake convection oven 325, until light golden on top, about 15 minutes, spin pan in oven half way through baking for even browning

## SCONES

- scale all ingredients
- dry ingredients in bowl
- cut in butter, until resembles coarse cornmeal
- combine all liquids
- add liquid to dry, mix only until combined and a soft dough is formed, mix in fruit (usually raisins)

8 oz. butter  
2 lbs. 8 oz. pastry flour  
4 oz. milk powder  
3 oz. baking powder  
8 oz. sugar  
12 oz. eggs  
2 oz. vanilla  
8 oz. cold water  
6 oz. raisins or dried cranberries

### Options:

- turn onto a lightly floured bench, using about 1/4 of the dough each time, knead lightly by folding & turning, about 6 turns, using flour as needed
- roll evenly, about 1" thick, cut, place on parchment lined pan
- fold old scraps of dough into the next piece, proceed as above

Using a ice-cream scoop/disher, scoop the batter out of the bowl and place on parchment lined pans

Brush lightly with egg wash, let stand about 15 minutes

Bake in convection oven 325, until lightly golden, about 15 minutes, turning once to ensure even browning.

## MAPLE WALNUT SCONES

Whisk together and set aside:

4 eggs  
2 cups half and half  
4 teaspoons maple extract/flavoring

In 12 qt. bowl with paddle, mix on 1<sup>st</sup> speed until butter chunks are gone and the mixture resembles coarse crumbs

8 cups all purpose flour  
1 cup brown sugar  
3 tbsp. and 2 tea. Baking powder  
2 tea. Salt  
10 oz. butter (cut into small chunks)  
10 oz. margarine (cut into small chunks)

Stir liquid into flour mixture, mixing only until dough comes together, dough will be soft and moist.  
Briefly stir in 2 cups walnuts.

Turn dough onto floured table, divide equally into 2 pieces (use the scale) Roll into a 12" round, divide into 12 equal pieces (use the marker).

Egg wash and bake 325 (convection) Approx. 15 minutes  
Finish with maple glaze

## ENGLISH SCONES

Whisk together and set aside:

2 egg  
1 cup half and half

In 5 qt. bowl with paddle, mix on low until butter chunks are gone and the mixture resembles coarse crumbs

4 cups all purpose flour  
½ cup sugar  
5 tsp. Baking “powder”  
1 tea. Salt  
10 oz. butter (cut into small chunks)

Remove bowl from mixer and stir liquid into flour mixture, mixing only until dough comes together, dough will be soft and moist.

Turn dough onto floured table, GENTLY roll into an 12” round, and divide into 12 equal pieces

Separate onto parchment lined sheet pan  
Egg wash and sprinkle with sanding sugar  
Bake 325 (convection)  
Approx. 15 minutes

Standard oven requires hotter oven and longer time...

## ORANGE, CRAISIN AND ALMOND SCONES

Whisk together and set aside:

2 egg  
1 cup half and half  
1 tsp. vanilla extract

In 5 qt. bowl with paddle, mix on low until butter chunks are gone and the mixture resembles coarse crumbs

4 cups all purpose flour  
½ cup sugar  
5 tsp. Baking “powder”  
1 tea. Salt  
10 oz. butter (cut into small chunks)  
2 TBSP. freshly grated orange zest

Remove bowl from mixer, stir in 1 cup craisins and ½ cup toasted sliced almond  
Stir liquid into flour mixture, mixing only until dough comes together, dough will be soft and moist.  
Turn dough onto floured table, GENTLY roll into an 12” round, and divide into 12 equal pieces  
Separate onto parchment lined sheet pan  
Egg wash and sprinkle with sanding sugar  
Bake 325 (convection)  
Approx. 15 minutes

Standard oven requires hotter oven and longer time...

## SAVORY SCONES

Whisk together and set aside:

- 2 eggs
- 1 1/3 cups half and half

12 slices bacon, cooked and chopped into 1 inch pieces ~ set aside

5 green onions, thinly sliced ~ set aside

In 5 qt. bowl with paddle, mix on low until butter chunks are gone and the mixture resembles coarse crumbs

- 4 cups all purpose flour
- 2 TBSP granulated sugar
- 2 tablespoon Baking “powder”
- 1/2 tea. Salt
- 2 tea. black pepper
- 8 oz. butter (cut into small chunks)

Remove bowl from mixer and stir liquid into flour mixture, mixing only until dough comes together, dough will be soft and moist.

Stir in the cooked bacon, green onions and 1 1/2 cups grated cheddar cheese

Turn dough onto floured table, GENTLY roll into a 12” round, and divide into 12 equal pieces (use the marker).

Separate onto parchment lined sheet pan

Egg wash and bake 325 (convection)

Approx. 15 minutes

## CHOCOLATE SCONES

Whisk together and set aside:

- 2 egg
- 1 cup half and half (OR 7 FL OZ. half and half and 2 fl oz. Hershey syrup)
- 1 tsp. vanilla extract

In 5 qt. bowl with paddle, mix on low until butter chunks are gone and the mixture resembles coarse crumbs

- 3 1/2 cups all purpose flour
- 1/2 cup cocoa powder (NOT BLACK)
- 3/4 cup sugar
- 3 tbsp. Baking “powder”
- 1 tea. Salt
- 10 oz. butter (cut into small chunks)

Remove bowl from mixer, add 1 1/4 cups chocolate chips

Stir liquid into flour mixture, mixing only until dough comes together, dough will be soft and moist.

Turn dough onto floured table, GENTLY roll into an 12” round, and divide into 12 equal pieces

Separate onto parchment lined sheet pan

Egg wash and sprinkle with sanding sugar, or egg wash and after baking drizzle in chocolate fondant

Bake 325 (convection)

Approx. 15 minutes

Standard oven requires hotter oven and longer time...

## APPLE SCONES

Whisk together and set aside:

- 2 eggs
- 1 cup half and half
- 1 tsp. vanilla extract/flavoring

In 5 qt. bowl with paddle, mix on low until **ALL** butter chunks are **gone** and the mixture resembles coarse crumbs

- 4 cups all purpose flour
- ½ cup granulated sugar
- 2 tablespoon Baking “powder”
- 1 tea. Salt
- 10 oz. butter (cut into small chunks)

When the butter is gone, mix in:

- 2 peeled and small diced apples
- ¾ cup cinnamon chips

Stir liquid into flour mixture, mixing only until dough comes together, dough will be soft and moist.

Turn dough onto floured table, GENTLY roll into a 12” round, and divide into 12 equal pieces (use the marker).

Separate onto parchment lined sheet pan

Egg wash and sprinkle generously with sanding or demera sugar

Bake 325 (convection)

Approx. 15 minutes (spin half way through baking)

## SOUR CREAM COFFEE CAKE BATTER

**Yield: 2 hotel pans**

**(1 full or 2 half pans)**

Combine & set aside:

- 1 pint ½ cup or 2 ½ cups whole eggs (10 oz.)
- 1 qt. & 1 ½ sour cream (2 ¾ cups)
- 4 oz. vanilla (2 oz.)

Mix together:

- 3 lb. 8 oz. cake flour (1 lb 12 oz.)
- 3 lb. 8 oz. sugar (1 lb 12 oz.)
- 4 tbsp. baking powder (2 tbsp.)
- 2 tea. Salt (1 tea.)

Cut into dry ingredients:

- 1 lb. 8 oz. room temp sweet butter (12 oz.)
- 1 lb. 8 oz. margarine (12 oz.)

Add the liquid mixture in 3 batches, scrape well after each addition, but do not over mix

Finish as desired, fruit, streusal, individual portions or pans...

Convection oven: 325, until toothpick inserted comes out clean.

## **BASIC MUFFIN BATTER**

Cream:

2 lb. 8 oz. margarine

5 lb. gran sugar

Add and mix with paddle until like course cornmeal:

1 1/2 oz. salt

4 oz. baking powder

7 lb. 8 oz. a.p. flour

4 oz. milk powder

Add:

2 1/2 pints cool water

Immediately follow with

1 Qt. eggs

1 oz. vanilla

You must stop and completely scrape the bowl to the bottom. Use immediately or refrigerate up to 1 week.

For every 4 lbs of batter, use 1 lb. of fruit

Lightly grease tops of muffin pans, then put in muffin cup

Use well rounded scoop

Bake 375- Standard oven

Bake 345- Convection oven

## **COOKIES**

**Coconut Macaroons / Chocolate Macaroons**

**Chocolate Chip**

**Peanut Butter**

**Oatmeal Raisin**

**Black and Whites**

**Mocha Chip**

**Spiced Ginger Molasses**

**Snickerdoodle**

**Reverse Chocolate Chip**

**Red Velvet Whoopie Pie**

**Chocolate Whoopie Pie**

**Banana Whoopie Pie**

**Pumpkin Whoopie Pie**

**Sugar (rolled)**

**Gingerbread (rolled)**

**Chocolate Shortdough**

**Shortdough**

**Shortdough #2**

**Biscotti (Base)**

**Chocolate Walnut Biscotti**

**Tira Misu Biscotti**

**Mocha Brownies**

**Brownies**

**Congo Bars (Blonde Brownies)**

**Ultimate Magic Cookie Bar**

**Short Dough Bars (directions)**

**Coffee Toffee Bars**

**Princess Bars (Fig/Raspberry)**

**Coconut Macaroon Brownie (directions)**

**Cranberry/Blueberry Crumb Bars**

**Granola Bars**

## COOKIES

**"People eat with their eyes first!" A beautiful display of variety cookies, well finished, is always attractive to the customer and generally means increased sales. A careless display of well made cookies, on the other hand, often detracts from the work of the baker. Even if using the highest quality ingredients, carelessness will lower the quality.**

### **COOKIES ARE CLASSIFIED INTO 7 TYPES:**

**Bagged** - Soft dough is forced through a pastry bag, between the size of a quarter or 50 cent piece.

**Dropped** - Soft dough, but ingredients may keep it from being piped (chips, nuts, etc.)

**Rolled** - Stiff, chilled dough, rolled and cut out

**Icebox** - Or refrigerator, usually multi-colored, wrapped & sliced as needed

**Bar** - Baked in long narrow strips, then cut crosswise

**Sheet** - Varied formulas, sides are supported during baking and cut into squares or bars after baking.

**Molded** - More traditional cookies doughs are pressed into molds or pressed down by molds.

### **MIXING METHODS:**

**Creaming method** - fat and sugar may be mixed to a thick paste or light & fluffy, depending upon the formula and its directions.

**Sponge method** - similar to chiffon cake method, though depending upon ingredients, procedures vary - egg (whole, yolks, or whites) and sugar are whipped to proper stage, soft peaks for whites or thick and light for whole eggs or yolks.

**One stage method** - not frequently used, can be used for chewy cookies when over mixing isn't a concern. All ingredients in bowl, low until blended.

### **COOKIE CHARACTERISTICS:**

**Crisp** - low proportion of liquids, high sugar and fat

**Soft** - high proportion of liquids, low sugar and fat

**Chewy** - high sugar and liquid & low fat, high eggs, gluten developed by mixing.

## **BAGGED COOKIE**

### **COCONUT MACAROONS**

2 pints clean egg whites  
2 lbs. macaroon coconut  
4 lbs. gran. sugar

- mix the above ingredients in a stainless steel bowl, over simmering water, stirring constantly so eggs don't scramble, heat until hot and begins to thicken, add 1/4 cup corn syrup

- put in 12 qt. mixer with paddle, on first speed, mix until luke warm, then add 3 1/2 oz. bread flour, mix - scrape - mix

**These must be piped quickly with a large star tip while still warm or it gets very stiff!!**

Bake 325, 6-8 minutes, these should only get lightly tinged with brown.

#### **For Chocolate:**

After removing mixture from double boiler, add:

2 lbs. chopped semi-sweet chocolate

12 oz. unsweetened chocolate

Mix until smooth, cool enough to pipe or scoop

These cannot be refrigerated before scooping they will get too hard

## **DROP COOKIES**

### **CHOCOLATE CHIP**

MIS EN PLUS: 20 QT. BOWL WITH PADDLE

cream together until all lumps are gone:

2 lbs. margarine

1 lb. 4 oz. brown sugar

1 lb. 4 oz. gran. sugar

3/4 oz. vanilla

add, mixing on first speed only, scrape the whole bowl well, continue mixing for approx. 1 minute

9 eggs

add and mix only until incorporated, scraping down once, sides and bottom

3 lb. 6 oz. a.p. flour

3/4 oz. baking soda

add and mix only enough to evenly distribute

2 lbs. 4 oz. chocolate chips

12 oz. chopped walnuts (optional)

bake 325, convection, they should look pale and feel soft in middle, as they will continue baking on the pan after removing from oven

## PEANUT BUTTER

MIS EN PLUS: 20 QT. BOWL WITH PADDLE

**Note: do not over mix these cookies, they will flatten out upon baking!**

cream to a smooth paste

3 lb. 1 1/2 oz. a.p. shortening

2 lb. 2 1/2 oz. brown sugar

3 lb. 4 1/2 oz. gran. sugar

add an scrape

3 lb. 12 oz. peanut butter

briefly mix in and scrape

1 lb. 2 oz. eggs

sift and add (only mixing to incorporate dry)

3 lb. 3 oz. cake flour

3/4 oz. salt

3/4 oz. baking soda

Bake @ 325, until just slightly golden, cool on tray completely before trying to move, they break easily

## OATMEAL RAISIN

MIS EN PLUS: 20 QT. BOWL WITH PADDLE

cream together until all lumps are gone:

9 oz. margarine

9 oz. soft butter

1 3/4 cup brown sugar

1 3/4 cup gran. sugar

add, mixing on first speed only, scrape the whole bowl well, continue mixing for approx. 1 minute

1/3 cup molasses

3 TBSP water (do not leave out)

2 tsp. vanilla

Add: 4 eggs

Sift and add, mix only until incorporated, scraping down once, sides and bottom

3 cups a.p. flour

1 tbsp baking soda

2 tsp salt

1 tbsp cinnamon

add and mix only enough to evenly distribute

8 1/4 cup whole oats

2 cups shredded coconut

2 1/2 cups "golden/yellow" raisins

Bake @ 325, until just slightly golden around the edges and lighter in the center

## BLACK AND WHITE COOKIES

20qt. mixing bowl, with paddle:

Cream until smooth and a tiny bit fluffy:

1 lb. 7 oz. soft butter

1 lb. ap shortening

2 lb. 10 ½ oz. granulated sugar

Scrape bowl and add:

8 eggs

3 tbsp. and 1 tsp. vanilla extract

2 tbsp and 1 tsp. light corn syrup

2 tsp lemon extract

Scrape bowl again

Sift together and add half of dry ingredients: mix until evenly incorporated:

3 lb 13 ½ oz ap flour

2 1/2 tsp. salt

1 tsp. baking soda

Scrape bowl and add:

1 1/3 cup sour cream

Scrape bowl and add remaining dry ingredients

Scoop to desired size, baking time depends upon size

Cool cookie and frost with vanilla and chocolate fondant icing

## MOCHA CHIP

In a double boiler, over simmering water, melt: then set aside and keep slightly warm and melted

1 lb. sweet butter

2 lb 8 oz. semi-sweet chocolate

1 lb. bitter chocolate

combine & sift together:

1 lb. 6 oz. a.p. flour

2 tea. baking powder

In 12 qt. bowl with wire whip, whip on high until light and fluffy. *Note: do not let the sugar and eggs sit without mixing.*

16 eggs

3 lbs. gran. sugar

6 Tbsp. instant coffee

1 oz. vanilla

- Fold by hand, the melted chocolate mixture to the egg sugar mixture

- Fold the flour mixture into the bowl

- Fold 6 cups chocolate chips into bowl

Scoop out onto parchment lined pans

Bake @ 325, convection

small cookies about 9 minutes

jumbo cookies about 12 minutes

## SPICED GINGER MOLASSES

MIS EN PLUS: 12 QT. BOWL WITH PADDLE

Cream until smooth:

- 1 lb. a.p. shortening
- 8 oz. soft butter
- 1 lb 12 oz. brown sugar

Add, mix briefly and scrape:

- 4 eggs
- 8 fluid oz. molasses

Sift the dry together and add, mixing only long enough to incorporate, overmixing will cause cookies to melt flat:

- 2 lb 8 oz. a.p. flour
- 1 1/2 oz. baking soda
- 1 oz. cinnamon
- 1/2 oz. ginger
- 1/4 oz. cloves
- 1 oz. salt

- Chill slightly if necessary
- Roll into EVENLY SIZED walnut size balls, roll into granulated sugar
- Place on parchment paper about 2" apart
- Bake at 325, convection, approx. 10 minutes

## SNICKERDOODLE COOKIES

**Mixing method: creaming**

**Type: dropped**

**12 qt. bowl with paddle**

Cream until smooth, do not get fluffy!

- 1 lb.ap shortening
- 8 oz soft butter
- 4 ½ cups granulated sugar

Briefly mix in:

6 eggs

Scrape bowl well

Sift together and add, mixing only to combine:

- 2 lb. 12 ½ oz. AP flour
- 1 tbsp. baking soda
- 2 tbsp. cream of tartar
- ½ tsp. salt

Scoop to desired size

Freeze for later use

To bake:

Roll in cinnamon sugar (3/4 cup sugar / ¼ cup cinnamon)

Bake until lightly browned but still soft (time depends upon size)

## REVERSE CHOCOLATE CHIP COOKIE DOUGH

Type: dropped

Mixing Method: Creaming

MIS EN PLUS: 20 QT. BOWL WITH PADDLE

cream together until all lumps are gone:

- 1 lb. margarine
- 1 lb. soft butter
- 2 lb. 2 1/2 oz. brown sugar
- 4 tsp. vanilla extract

Add, mixing on first speed only, , continue mixing for approx. 1 minute

8 eggs

Scrape bowl well ~ loosen up everything stuck to paddle, sides and bottom of bowl

Sift together (to get cocoa evenly distributed)

- 2 lb. 13 oz. a.p. flour
- 2 tsp. baking **soda**
- 4 tsp. baking **powder**
- 1 cup regular cocoa (alkalized / Hershey type / lighter colored)
- 1 cup black cocoa
- 2 tsp. salt

Add and mix only until incorporated, scraping down once, sides and bottom

add and mix only enough to evenly distribute

3 lbs. white chocolate chips OR chunks

bake 325, convection:

purple scoop 8 minutes

yellow scoop 11 minutes

## RED VELVET WHOOPIE PIES

Combine cocoa, food color and water and set aside to dissolve

¼ cup cocoa

2 fl oz. red food color

2 oz. water

In 12 qt. bowl, with paddle, blend together oil, sugar and eggs

8 fl. oz. veg oil

3 cups sugar

4 eggs

To the 12 qt. bowl, add the food color mixture, followed by:

2 tsp. vanilla extract

2 cups buttermilk

2 tsp salt

Briefly mix in **2 lb. 4 ½ oz. all-purpose** flour, do not over mix, scrape bowl (these are easily over mixed which causes them to be very TOUGH)

Dissolve 1 tbsp baking soda into 2 tbsp. vinegar

Stir vinegar mixture into bowl, mix briefly, scrape whole bowl and mix approx. one more minute

Drop by LEVEL red scoop onto parchment lined full sheet pan, 6 x 4

Bake at 325 (convection) until done, firm to touch approximately 10 minutes

Cool and fill with marshmallow filling

## CHOCOLATE WHOOPIE PIE

Into 12 qt. bowl sift together:

2 lb 15 oz. ap flour

4 tsp. baking soda

1 tsp. salt

5 oz. cocoa powder (not black)

1 lb. 12 oz. gran. Sugar

In another bowl whisk together:

4 eggs

1 1/3 cup vegetable oil

3 cups milk

4 tsp. vanilla extract

1/2 cup coffee (the beverage)

Combine with the paddle on first speed, scrape once, mixing only to combine ingredients, do not over mix

Scoop by desired size on parchment lined pan

Bake at 325 convection until springs back when lightly touched

Fill with Marshmallow filling

## BANANA WHOOPIE PIE

Sift together and set aside

6 3/4 cups ap flour

1 1/2 tsp. salt

1 tbsp baking powder

1 1/2 tsp baking soda

In 12 qt. bowl with paddle, cream together until smooth:

1 cup (8 oz. ap shortening)

1/2 cup (4 oz.) soft butter

2 cups sugar

Add and thoroughly combine:

4 eggs

24 oz. pureed ripe bananas

8 fl. oz. buttermilk, sour cream or yogurt

1 1/2 tsp. vanilla

Mix in dry ingredients, (may require a bit more liquid) scrape bowl thoroughly before scooping

Scoop by desired size on parchment lined pan

Bake at 325 convection until springs back when lightly touched

Fill with Banana Flavored Marshmallow filling

## PUMPKIN WHOOPIE PIE

Into 12 qt. bowl combine:

3 lbs. brown sugar  
1 ½ pints vegetable oil

Add:

4 ½ cups pumpkin  
6 eggs  
1 tbsp. vanilla  
8 fl. oz. coffee (the beverage)

Sift together and add:

3 lbs 9 oz. ap flour  
1 tbsp baking soda  
1 tbsp salt  
1 tbsp baking powder  
¼ cup cinnamon  
1 tbsp and 1 ½ tsp. ground ginger  
1 ½ tsp. cloves

Combine with paddle on first speed, scrape once, mixing only to combine, do not over mix.

Scoop by desired size on parchment lined pan

Bake at 325 convection until springs back when lightly touched

Fill with Marshmallow filling

### **ROLLED**

- Refrigerate until cold
- Roll out to approximately 1/8" thick,
- Bake 325, 8 - 10 minutes

### **SUGAR**

Cream:

1 lb. sweet butter  
1 lb. margarine  
2 lb. 8 oz. granulated sugar  
1 tea. salt

Slowly add...and scrape well after:

8 oz. eggs  
8 oz. milk  
1 oz. vanilla

Sift and add:

5 lbs. cake flour  
2 oz. baking powder

- After rolling out, cut as desired, wash with milk and sprinkle with sugar before baking or decorate with icing after baking

## GINGERBREAD

Cream:

- 1 lb. soft butter
- 1 lb. a.p. shortening
- 2 lb. brown sugar

Add and scrape:

- 8 eggs
- 1 qt. molasses

Sift and add, mixing only to incorporate:

- 6 lb. 6 oz. a.p. flour
- 2 oz. ginger
- 2 TBSP baking soda
- 4 tea. cinnamon
- 4 tea. cloves
- 2 tea. salt

## CHOCOLATE SHORTDOUGH

Cream: (no lumps)

- 1 lb. 4 oz. butter
- 1 lb. 4 oz. margarine
- 1 lb. 4 oz. sugar

Add & scrape:

- 12 oz. eggs
- 1 tbsp vanilla

Sift and add, mixing briefly, only to incorporate:

- 3 lb. 2 oz. a.p. flour
- 10 oz. cocoa

## SHORTDOUGH

*Note: this is used to line tart shells, sheet pans, make bases for cakes... but may also be used for cookies, keep in mind it doesn't rise.*

Cream to a smooth paste: (no lumps)

- 2 lb. 8 oz. sugar
- 2 lb. 8 oz. butter
- 2 lb. 8 oz. margarine

Gradually add on 1st speed, scraping as necessary:

- 1 1/2 pints eggs
- 1/2 oz. vanilla

Add flour and mix only to incorporate:

- 3 lb. 12 oz. bread flour
- 3 lb. 12 oz. cake flour

## **SHORTDOUGH #2**

This is your traditional shortdough, (no eggs, or the "short" part of cookie, makes the product crumbly.) It can be used "as is" or as a base for other products:

Cream together until light and fluffy:

- 1 lb. 4 soft butter
- 2 ½ oz. powdered sugar
- 3 ¾ oz. granulated sugar

Scrape well, briefly mix in 1 egg, scrape again.

Adding in 2 parts, scrape after each addition, only mixing to incorporate:

- 1 lb. 15 oz. a.p. flour

Use as desired

## **BAR**

## **BISCOTTI BASE**

Cream:

- 3 lbs. gran. sugar
- 1 lb 8 oz melted butter

Add, mix and scrape:

- 21 eggs

Sift and follow with:

- 4 lb. 2 1/2 oz. cake flour
- 3 oz. baking powder

Divide equally between 3 bowls, variations are endless, into each bowl could add:

1. Grated rind of 2 lemons & poppy seeds
2. 1/4 oz. anise & grated rind of 2 lemons
3. Chopped candied fruit
4. Finely chopped candied ginger and white chocolate chips
5. Chocolate chips and halved candied cherries
6. 1 1/2 tea. black pepper and 1 1/2 cups toasted chopped walnuts
7. Grated rind of 2 oranges, 1 tbsp. orange paste and toasted sliced almonds

Refrigerate dough

Scale at 1 lb. 2 oz. & roll into even logs, about 3 inches short of length of sheetpan

Bake until firm, 325, convection oven, approx 15 minutes

While warm, slice on diagonal, return to sheetpan

Toast until light golden

## **Tiramisu Biscotti**

**Yield: approx. 6 dozen**

Toss 1 cup chopped pecans with 1/4 tea. sugar, place on parchment lined pan and bake at 350 until slightly browned. Set aside to cool

In 12 qt. mixer with paddle, cream until smooth and a bit fluffy:

3 cup sugar

1 lb soft butter

Blend in:

4 teaspoons vanilla

3 fl oz coffee liqueur

6 eggs

Follow with:

1 tbsp  $\frac{3}{4}$  teaspoons baking powder

$\frac{3}{4}$  tea. Salt

6 cups All purpose flour

2 tbsp Instant coffee

Divide the dough into 3 equal pieces: (9  $\frac{1}{2}$  oz. pieces)

One third: no additives

Second Third: Melt 1 cup semi-sweet chocolate chips and mix into the second bowl of dough

Last Third: In another bowl, dissolve 4 tbsp instant coffee into 4 teaspoons of hot water, add this to final bowl of dough, mix in well.

Refrigerate all 3 mixtures on parchment until firm

Each dough should be divided evenly into 3 pieces, in the end you will have lengths of dough, each with 3 layers

Plain dough: should be rolled into a long cylinder, approximately 18" long., place on a parchment lined pan, evenly flatten to about 1  $\frac{1}{2}$ " and then pat the pecan sugar mix onto the dough

Chocolate dough: roll into a cylinder the size of the first piece and place on top of the pecan/sugar mixture, push dough down

Coffee Dough: Roll out and pat this onto the chocolate dough.

Refrigerate the log to firm up. Then cut the whole strip in half lengthwise, separate pieces on pan

Bake @ 350 until firm, remove from oven, let cool approximate 20 minutes, then cut on the diagonal into slices about  $\frac{1}{2}$ " thick. Distribute on baking sheet, bake in a 250 oven to dry out.

Completely cool and then dip into melted chocolate.

## CHOCOLATE WALNUT BISCOTTI

Melt in double boiler and cool:

12 oz. semi-sweet chocolate

5 1/2 oz. butter

In 12 qt. bowl beat together:

6 large eggs

10 3/4 oz. gran. sugar

2 tea. vanilla

Fold in melted chocolate mixture

Sift and stir in:

1 lb. 12 oz. a.p. flour

4 tea. baking powder

Finish with 4 cups toasted chopped walnuts

- Chill the dough

- Divide into 3 equal pieces and shape dough into logs about 4" shorter than length of full size sheet pan.

Place on parchment lined pan and lightly press down.

- Bake for approx 20 minutes or until bars are firm when pressed in the center. Let cool 10 minutes.

- Cut each bar diagonally into 1/2" slices. Stand the slices on the baking sheet. Bake for 15 minutes or until crisp. Let cool completely.

For glaze: Melt together over double boiler, & cool, but not set:

12 oz. chopped semi-sweet chocolate

2 oz. a.p. shortening

Dig one of the edges in the chocolate, place chocolate side down onto clean parchment lined pans. Let cool until firm. You may place in refrigerator about 5 minutes to hasten setting up.

## SHEET

## MOCHA BROWNIES

**Combine and melt over double boiler:**

4 OZ. SEMI-SWEET CHOCOLATE CHOPPED

7 OZ. BUTTER

→ put into 12 qt bowl with paddle

**Stir in:**

4 CUPS SUGAR

**Immediately follow with:**

2 CUPS "SIFTED" COCOA

1/4 CUP INSTANT COFFEE

1/4 CUP KAHLUA

8 TEA. VANILLA

4 EGG WHITES or (6 oz.)

4 EGGS

**Sift together and fold in, stirring, just to moisten ingredients**

3 CUPS AP FLOUR

1 TEA. BAKING POWDER

1 TEA. BAKING SODA

1 TEA. SALT

Spread evenly in 1/2 "greased" sheet pan, *continued on next page*

Bake in convection @ 325- check at 20 minutes- toothpick inserted in middle should **almost** come out clean- Cool.

**To prepare glaze, combine in saucepan and heat until sugar dissolved:**

¾ cup sugar  
3 oz. water  
3 fl. oz. corn syrup  
3 ¾ oz. butter

**Add and stir until smooth**

6 oz. chopped semi-sweet chocolate  
2 tbsp Kahlua

**Bring to simmer and cook approx. 5 min. to thicken slightly**

Spread over cooled brownies- cut when glaze is set

## BROWNIES

Mixing method: sponge

Prep: 1 full or 2 half sheet pans, greased

Melt together in double boiler, set aside and keep warm, not hot:

1 lb. butter or margarine  
1 lb. bitter chocolate

Whip on mixer until triple in volume, using third speed:

1 lb. 12 oz. eggs (or 1 pint and 1 1/2 cup)  
1 oz. vanilla  
3 lb. 8 oz. gran. sugar

While the eggs are whipping, sift together:

1 lb. 5 oz. cake flour  
1 tea. salt

When the eggs are ready, remove from mixer and gently fold in the chocolate...before it is completely mixed in, (it will be marbled) gently fold in the sifted flour, a little at a time, once again before it is completely mixed in, fold in the nuts, scraping the bowl as necessary.

Optional -Fold in 12 oz. chopped nuts

- Divide equally between pans using the scale to balance out. Spread evenly and sprinkle tops of each with about 2 more oz. walnuts.

- Bake convection oven < 325, approx 25 minutes, turning pans half way through baking

To substitute cocoa for chocolate:

use 10 oz. cocoa and 3 oz. all purpose shortening and melt together with the butter, cool before adding to eggs.

***These are used for Peppermint brownies***

## CONGO BARS

Prep: 2 (1/2) sheet pans, greased

Mix together using paddle:

- 4 lb. brown sugar
- 1 lb. melted butter or margarine
- 12 eggs
- 2 oz. vanilla

Mix in only to incorporate:

- 2 lb. 8 oz. a.p. flour
- 1/4 oz. salt (if using margarine, delete salt)
- 1 1/4 oz. baking powder

Scrape well and briefly mix in:

- 1 lb. 8 oz. chocolate chips
- 1 lb. chopped walnuts

- Divide equally between pans using the scale to balance out, spread evenly.
- Bake convection oven: 325, approx 30 minutes, turning pans half way through baking

## ULTIMATE MAGIC COOKIE BAR

Prep: 1/2 sheet pan, bottom and sides lightly greased

Mix together, press evenly and firmly, into bottom of pan:

- 1 lb. graham cracker crumbs
- 1 tea. cinnamon
- 12 oz. melted butter

On top of graham crumbs, strew evenly over top:

- 8 oz. shredded coconut
- 1 lb. 4 oz. chopped pecans

Chop into small chunks and scatter evenly over the last layer:

- 10 oz. milk chocolate
- 10 oz. white chocolate
- 10 oz. semi-sweet chocolate (or use chips)

Slowly and evenly pour over the top:

- 30 ounces or 2 small cans sweetened condensed milk

- Bake at 325, approx 20-25 minutes or until the milk is bubbling and the center of pan is pale golden.
- Cool completely before cutting

## SHORT DOUGH BARS

Prepare a half sheet pan with **Shortdough** recipe #2, bake until set, you are not trying to brown it

Spread with 1/4" apricot or raspberry ovenproof jam

Sprinkle prebaked **ALMOND COOKIE STREUSAL** on top

Bake another 5 minutes to set jam

Cut and drizzle squares in either white or dark chocolate.

## COFFEE TOFFEE BARS

Lightly grease ½ sheet pan and line with parchment paper, set aside

In 5 qt. bowl with paddle, cream until smooth:

12 oz. soft butter

1 ½ cups brown sugar

2 tbsp. instant coffee

Add 2 egg yolks, combine and scrape bowl

Stir in:

3 cups ap flour

½ tsp. salt

Scrape and mix until combine

Press dough evenly onto the bottom of prepared pan, bringing dough all the way to edges

Bake until light brown, check at 12 – 15 minutes, 325, convection

While baking prepare filling

In a saucepan over medium low heat, heat and stir continuously:

20 fl. oz. sweetened condensed milk (2 ½ cups)

2 oz. butter

Bring to a gentle boil and continue to cook and stir, scrapping bottom, until lightly browned/caramelized, being careful not to burn. (brown flecks are normal, black are not!)

Remove from heat and stir in 4 tsp. vanilla

Spread filling evenly over baked layer

Bake an additional 10 – 15 minutes or until top layer is a nice golden brown

Remove from the oven and cool to room temperature

Melt 1 lb. semi sweet chocolate with 2 oz. all purpose shortening, spread over cooled cookie

Sprinkle with chopped toffee (purchase or made)

Cut 6 x 5

## PRINCESS (FIG OR RASPBERRY) BARS

Cut shortening into dry ingredients until blended

¾ oz. salt

1 lb 8 oz. sugar

1 lb. 8 oz. brown sugar

2 lb. 4 oz. ap shortening

10 oz. chopped walnuts

1 lb. 13 oz. macaroon coconut

1 lb 13 oz. pastry flour

Add 3 eggs, mix only to combine

Scale at 3 lb. per ½ sheetpan and press evenly and firmly into pan, bake for 15 minutes at 325

Top with either raspberry or fig filling

Sprinkle some of the crumbs on top (you will not use it all)

Bake in standard oven at 325 until lightly golden on top

Freeze remaining crumbs to be used in next batch!

## CRANBERRY CRUMB BARS

Combine in a bowl:

1 ½ cups whole wheat flour

3 cups ap flour

1/1/2 tsp salt

2 cups and 2 tbsp. brown sugar

4 ½ cups oats

1 ½ cups chopped walnuts

Melt 1 lb 2 oz. butter and toss with the dry ingredients to distribute the butter evenly

Take a little more than half of the dough and press it evenly inot a lightly sprayed and lined with parchment paper ½ sheeptan. Bake approx. 10 - 12 minutes at 325, remove the pan from the oven

Meanwhile, add 3 tbsp hot water to the remianing dough and toss with a fork to distribute

Carefully spread 2 ¼ cups seedless raspberry preserves on top of partially baked bottom curst. Evenly distribute 6 ¾ cups cranberries over the preserves.

Crumble the reamining dough over the filling, again distributing evenly.

Return pan to oven and bake until the top is golden borwn and the filling is bubbling a bit, check at 25 minutes.

**For Blueberry:** make blueberry/raspberry filling formula, spread evenly on top of baked layer (no jam) continue as above.

## Granola Bars

**Lightly spray ½ sheet pan and set aside**

Combine 2 cups oats and ¼ cup sesame seeds, place on a parchment lined pan and set aside

Mix together:

3 cups wheat flour

2 cups oats

1 cup wheat germ

¼ cup sesame seeds

1 tsp. salt

Into the previous mixture, add and mix:

2 egg yolks (save whites)

8 oz. melted butter

Press this whole mixture into the sprayed ½ sheetpan

Bake 10 minutes at 325 and at thte same time toast the oat an sesame mixture as well

Combine the following ingredeints together and distribute evenly over the first layer and press to compress:

2/3 cup melted butter

2/3 cup honey 2 egg whites

1 cup brown sugar

2/3 cup each: coconut and chopped pecans

1 tsp. vanilla extract

The COOLED toasted oat and seed mixture

2 cups chocolate chips

Bake at 325 approx 15 minutes or until light brown.

## **COCONUT MACAROON BROWNIE**

Prepare one pan of our chocolate brownie and bake for 18 minutes

Prepare one batch of our coconut macs

Put pan extender into brownies and spread macaroon batter evenly over top of brownies

Bake until lightly golden, spin pan in oven as needed.

## **YEAST BREADS**

**Challah**

**Raisin**

**Oatmeal**

**White**

**Cheese**

**Wheat**

**Multigrain**

**Potato Rolls**

**Bialy Rolls**

**Herb and Onion Rolls**

**Nisu**

**Danish Pastry**

**Croissant**

## YEAST BREADS

### LEAN AND RICH DOUGHS

**"Hard work is the yeast that raises the dough!"** Flour, water, salt and yeast mixed together is bread in its simplest form, add other ingredients, (including sugar, shortening, herbs, spices, even tomatoes or black olives) and vary your breads from simple to extraordinary.

**Success in bread making depends mostly upon two factors:**

1. Yeast fermentation
2. Mixing methods or gluten development

**Yeast doughs are divided into 3 groups:**

**Lean Doughs:** are low in fat and sugar

They include hard crusted breads, French, Italian, kaiser and other hard rolls as well as pizza dough, these being the leanest bread products. A properly mixed dough will feel smooth and elastic.

Other white and wheat breads and dinner rolls, which usually have a higher fat and sugar content as well as the option of eggs and milk solids. Being that the dough is richer, they generally have soft crusts.

Breads made with other grains, rye and their variations being the most common.

**Rich Doughs or Sweet Doughs:** compared to a lean dough, these have a larger percentage of fat, sugar and sometimes eggs, though there is no one point which separates the two. Rich doughs are generally undermixed slightly, because a more tender product is desired.

Basic sweet doughs can be used to produce hundreds of varieties of baked goods. Variety can be obtained with these doughs by using cheese, fruit or almond paste fillings and by varying spices, toppings, shapes, folding or twisting. These can include such breads as brioche, which contain high amounts of eggs and butter and little sugar, to sweet rolls, babka and other coffeecakes which not only contain high percentages of eggs and butter, but sugar as well.

**Rolled-in (Yeast) Dough Products:** Also called laminated doughs, are those doughs either lean or rich in which fat is incorporated into the dough in many layers by using a rolling and folding procedure, these may or may not contain yeast. The mixing of doughs is the same, the folding method will be covered separately.

**There are 12 Steps in Yeast Dough Production,** they can be applied to most all yeast products, though variations can occur.

**1. Scale Ingredients:** Where all ingredients are weighed or measured accurately

**2. Mixing:** All ingredients are combined into a smooth dough, the yeast has been distributed evenly and the gluten has been developed. Mixing times are a *guideline only*, you must learn by sight and feel. A properly mixed or developed lean dough will feel smooth and elastic and should not be sticky.

**3. Fermentation:** Is the process by which yeast changes carbohydrates into carbon dioxide gas and alcohol, the dough is allowed to rise at about 80 degrees and is complete when the dough has doubled in size, a dent will remain after a finger has pressed gently in the dough. If the dough springs back, it is not complete.

Fermentation times are controlled by the dough temperature and the amount of yeast used. The dough must be at the proper temperature, usually 78 to 80 degrees in order to ferment at the desired rate. The dough temperature will be affected by: shop temperature, flour temperature and water temperature, on hot days cool water should be used, on cold days, warmer water should be used. To understand more about this see referenced texts.

**4. Punching:** Relaxes the gluten, expels the carbon dioxide and equalizes the temperature throughout the dough, it is done by pulling up the dough on all sides, folding it over the center and pressing it down, as well as turning it over.

**5. Scaling:** Dividing the dough into the desired weights according to the product being made, adding 2 oz. per pound of dough to allow for evaporation of moisture in the product.

**6. Rounding:** Simplifies the later shaping of the dough and also helps retain gases produced by the yeast, the pieces of dough are rolled into a smooth, tight round ball

**7. Benching:** The rounded pieces are allowed to rest for 10 to 20 minutes, which relaxes the gluten and thus helping to make shaping the dough easier.

**8. Make-up and panning:** The dough is now shaped into the desired loaf or roll and placed in or on pans

**9. Proofing:** Is a continuation of fermentation, you are allowing the shaped dough to increase in volume.

**10. Baking:** The dough rises quickly in oven, this is called *oven spring*, the yeast is killed at 140 degrees, the product becomes firm and holds its shape, *coagulation of proteins* and the crust forms and becomes brown. Loaves will sound hollow when thumped on bottom.

**11. Cooling:** Breads must be removed from pans and cooled on racks to allow the moisture and alcohol created during fermentation to escape. Small rolls can remain on pans.

**12. Storing:** Breads served within 8 hours do not need to be wrapped, for longer storage, wrap thoroughly cooled breads in moisture proof bags to slow down the staling process.

**MIXING METHODS:** overmixing is a common error in bread-making, mixing times given in formulas in this book are *only guidelines*.

**Straight Dough:**

- the yeast is softened in a little of the water
- the rest of the ingredients are combined in the mixing bowl along with the dissolved yeast
- the dough is mixed until smooth

**Modified Straight Dough -** used for rich sweet doughs, to ensure even distribution of the fat and sugar

- yeast is softened in part of the liquid
- combine the fat, sugar, salt, milk solids and flavorings and mix until combined
- add eggs gradually, as fast as they are absorbed
- add remaining liquid and mix briefly
- add the flour and yeast and mix to a smooth dough

**Sponge Method:** this procedure gives the yeast action a head start

- the yeast is combined with the liquid and part of the flour and sometimes part of the sugar, mix into a thick batter or soft dough, let ferment until double in size
- punch down and add the remaining ingredients, mix to a uniform, smooth dough

The following breads use the straight dough method or a variation of, mixing times are between 6 - 8 minutes, depending upon the desired dough development. The completion of mixing is at the point where the dough removes all particles from the sides of the machine and the dough is smooth and elastic. The desired dough temperature when taking from mixer is about 78 - 80 degrees. Loaves are baked at 325 convection, hotter in a standard oven, until when thumped on bottom, they sound hollow, generally between 23 - 25 minutes.

## CHALLAH

As it is known from its Jewish origin, also called egg bread, is popular with everyone. It is traditionally made into braids of 3, 4, 5 or 6 strands, but also popular as dinner rolls as well. For different shapes refer to *Practical Baking*.

40 qt. bowl

3 qts. water

4 oz. dry yeast

1 1/2 pint oils

2 pints eggs & 2 yolks

8 fluid oz. malt

13 lbs. bread flour

12 oz. sugar

3 1/2 oz. salt

Mixing time: 6 minutes on first.

**For loaves: use 1 lb. dough**

**For braid: 6 plaits at 3 1/2 oz. each**

**Dinner rolls: 3 lb 4 oz. per press**

## RAISIN

40 qt. bowl with hook

2 qt. warm water

4 oz. **SAF Instant** dry yeast or 6 oz. dry yeast

Mix 4 minutes on first:

6 oz. a.p. shortening

7 lbs bread flour

8 oz. sugar

3/4 oz. cinnamon

2 oz. salt 2 oz. milk powder

Add raisins and mix 3 minutes on first:

3 lbs. raisins

Note: Do not overmix this dough, raisins will break up and slow down the rising process due to too much sugar.

Yield: 8 loaves at 1 lb. 14 3/4 oz.

## OATMEAL

20 qt. bowl

2 qts. 8 oz. water

3 oz. dry yeast

Add to yeast and water and let soften:

1 lb. whole oats

1 pint molasses

6 oz. a.p. shortening

7 lb. 8 oz. bread flour

2 oz. salt

6 minutes on 2nd

**Loaves: 10 ea. @ 1 lb 8 oz.**

**Rolls: scale at 3 lb. 4 oz. per press**

## WHITE

40 qt. bowl

3 qts. water

2 1/2 oz. Saf-Instant red label dry yeast

4 1/2 oz. a.p. shortening

1 1/2 fluid oz. malt syrup

10 lb. 8 oz. bread flour

8 oz. gran. sugar

3 3/4 oz. salt

6 oz. milk powder

6 minutes on 2nd

**Yield: 12 loaves @ 1 lb. 8 oz.**

## CHEESE

40 qt. bowl

1 gallon water  
8 oz. dry yeast

5 lbs. *room temp.* processed cheddar cheese spread  
15 lbs bread flour  
4 oz. salt  
8 oz. sugar  
8 oz. milk powder  
8 oz. a.p. shortening

6 minutes on 2nd

**Loaves @ 2 lb ea.**

**Rolls @ 3 lb 12 oz. per press**

## WHEAT

**Method: straight dough**

20 qt. bowl with hook

Dissolve yeast into warm water, then add molasses

60 oz. water  
3 oz. red label.SAF Instant Yeast  
3 oz. molasses (honey or maple syrup)

Add to bowl in order given:

3 lb. 3 oz. wheat flour  
3 lb. 4 oz. bread flour  
4 oz. a.p. shortening  
4 oz. milk powder  
8 oz. sugar  
2 oz. salt

Mix 6 – 8 minutes on first speed

Follow remaining steps for bread...

*Note:* Give this dough a slightly shorter fermentation period than pan bread.  
Give a 3/4 proof before baking.

6 minutes on 2nd

Yield: 7 loaves at 1 lb. 10 oz.

## MULTIGRAIN BREAD

**Yield: 10 loaves**

Night before prepare both starter and soaker:

### **Starter** 20 qt. bowl with hook

3 pints warm water

2 tsp. Instant "red label" yeast

3 lb. 2 oz. bread flour

1 lb. wheat flour

Mix together, 4 to 6 minutes on first, until it is a smooth dough,

Spray 40 qt. bowl with pan release and dump soft dough into it, lightly spray dough, then cover with plastic wrap and leave for 12-16 hours at room temperature (or refrigerate dough and pull out at end of day)

In a separate bowl mix together, cover with plastic wrap and leave for 12-16 hours at room temperature

### **Soaker**

4 cups steel cut oats (1 lb. 8 ½ oz.)

4 cups **toasted** cracked wheat (place on sheet pan, bake at 325 for 10 minutes) (1 lb. 4 oz.)

4 cups whole wheat flour (1 lb 12 oz)

4 tsp. Salt

3 pints buttermilk

4 fluid ounces olive oil

12 fluid ounces honey

The next morning:

Place starter and soaker into 30 qt bowl with hook, add:

4 cups whole wheat flour (1 lb 12 oz)

2 cup flax meal

4 tsp. Salt

¼ cup and 4 tsp. Instant "red label" yeast (1 ¾ oz)

8 oz. sunflower seeds

8 oz. pumpkin seeds

Mix, adjusting with additional water if needed

1 minute on first (to combine ingredients)

5 minutes on second

Follow all standard procedures

After shaping, brush tops with egg whites, sprinkle with assorted mixed seed mixture

Proof to double

If directly on deck, bake with steam in a hot (425) oven

Loaves: 325 convection oven 25 minutes.

## DINNER ROLLS

## POTATO ROLLS

Dissolve yeast in water, using hand whip, whisk in eggs and instant potato, discard whip:

3 1/2 pints water  
8 eggs  
3 oz. dry yeast  
12 oz. instant mashed potato powder

Add, and mix with hook: 6 minutes on first

1 lb. soft butter or margarine  
6 lbs. bread flour  
13 oz. gran. sugar  
5 oz. milk powder  
1 oz. salt

Follow steps for yeast breads, dividing dough into 4 even pieces.

Yield: 16 dozen rolls

### **Variation: Wheat rolls**

reduce water to: 3 pints

instead of bread flour use:

3 lb. 8 oz. wheat flour  
2 lb 8 oz. bread flour

delete sugar, add:

12 oz. honey

## BIALY ROLLS

1 1/2 oz. dry yeast  
2 qts. water

6 lb 6 oz bread flour  
3 oz. sugar  
2 oz. salt  
3 oz. milk powder

### **Scale at 3 1/2 lbs.**

Press in duchess, place on parchment lined pan, flatten and fill with prepared mix  
Give 3/4 proof and bake till lightly golden.

### **Filling:**

3 med. large onions, chopped fine  
olive oil, approx 6 oz.  
1 cup parmesan cheese  
2 tea. garlic powder  
3/4 cup poppy seed

## HERB & ONION ROLLS

Saute lightly in 2 oz. oil until clear:

9 large cloves finely chopped garlic

2 cups finely chopped onion

Remove from heat and cool down

To this add: set aside

1 1/2 tbsp marjoram

2 tea. sage

2 tea. thyme

3/4 cup dry parsley or (1 1/2 cups fresh chopped)

Dissolve yeast in water, using hand whip, whisk in eggs and instant potato, discard whip:

3 1/2 pints water

8 eggs

3 oz. dry yeast

12 oz. instant mashed potato powder

Add the cooled onion mix

Add, and mix with hook: 6 minutes on first

1 lb. soft butter or margarine

6 lbs. bread flour

8 oz. gran. sugar

5 oz. milk powder

1 oz. salt

Follow steps for yeast breads, dividing dough into 4 even pieces.

Yield: 4 dozen rolls

## TYPE: SWEET DOUGH

### NISU (SCANDINAVIAN COFFEE BREAD)

Dissolve:

2 1/2 oz. yeast

**3 pints warm water**

Add, mix 5 min. on first:

12 oz. eggs

12 oz. soft butter

3 lb. 7 oz. cake flour

3 lb. 7 oz. bread flour

4 TBSP ground cardamon

2 TBSP salt

1 lb. 2 oz. sugar

5 oz. milk powder

Note: this will need to be scraped off bottom once or twice during mixing, let dough ferment, knock down and rise again, *continues on next page*

Scale at 6 oz. and round  
Bench for 10 minutes  
Braid:  
    3 piece plait  
    6 piece plait (cut 3 of the 6 oz. plaits in half)  
4 braids per pan  
egg wash and proof  
egg wash again, sprinkle heavily with pearl or sanding sugar  
Bake approx 25 minutes, 325 convection

## LAMINATED DOUGHS

### DANISH PASTRY

Dissolve:

    4 oz. dry yeast  
    1 qt. cool water

Add and mix in, using paddle:

    10 oz. margarine  
    12 oz. sugar  
    1 TBSP cardamon or mace  
    1 pint eggs  
    4 oz. yolks

Then add:

    4 lbs. bread flour  
    1 lb cake flour  
    1 oz. salt  
    4 oz. milk powder

- Mix 3 to 4 minutes on 2nd speed

- Pat into a rectangle on a well floured pan, dust top with flour, cover with plastic wrap and refrigerate until cold.-

Roll in: 2 lb 8 oz. soft unsalted butter, giving a total of 4, 3 folds

### CROISSANT DOUGH

Straight dough method

Dissolve:

    5 tsp. red label saf instant dry yeast  
    10 oz. warm water

Add,   10 oz. cold milk  
        3 oz. soft butter  
        2 lb 4 oz. bread flour  
        4 oz. sugar  
        4 ½ tsp salt

mix 3 minutes on 1st speed (adjust liquids as necessary)

Mix 3 minutes on 2<sup>nd</sup> speed

Refrigerate dough over night

Roll in 1 lb. 4 oz. cool sweet butter

## CUSTARDS, PASTRY CREAM, ICINGS, & SAUCES

**CUSTARD**, is a liquid set by the coagulation of egg protein made up of milk, sugar and eggs, usually whole eggs for greater thickening power, though yolks can be added for a richer product.

**There are 2 types of custards:**

- *stirred custard*, which is stirred as it cooks and remains pourable when cooked
- *baked custard*, which is not stirred once mixed together and which sets firm

*The internal temperature of a custard must never go beyond 185 degrees, this is the temperature the egg coagulates or sets, if overbaked the custard will become watery.*

**PASTRY CREAM**, although it requires many steps, it is easier to make than custards, because it is less likely to curdle. Pastry cream contains starch as a thickening agent which stabilizes the eggs. It can be boiled, in fact must be boiled or the starch will not cook completely.

*Strict observance of all sanitation rules is essential when preparing pastry cream because of the danger of bacterial contamination. Use clean, sanitized equipment, chill the finished product quickly in shallow pans and keep it refrigerated at all times.*

**Variations:**

**Delux pastry cream:** substitute all yolks for eggs in formula.

**Mousseline:** for every 1/2 gallon of pastry cream, fold in 1/2 to 1 pint of heavy cream, whipped

**Coffee Pastry Cream:** for every 1/2 gallon of milk used, dissolve 1/4 cup instant coffee powder in with the milk

**Chocolate:** for every 1/2 gallon of milk used, melt together: 14 oz. of semi-sweet chocolate and 2 oz. of bitter chocolate and stir into hot pastry cream.

### VANILLA PASTRY CREAM

In a heavy saucepan or kettle, dissolve the sugar in the milk and heat to the boiling point:

2 qts. milk

14 oz. gran. sugar

While the milk is heating, with a whip, beat the yolks, whole eggs and cornstarch together until the liquid is smooth and all the cornstarch is dissolved:

3 oz. yolks

10 eggs

7 1/2 oz. cornstarch

- Temper the egg mixture by slowly whipping some of the hot milk in a steady stream.
- Whipping constantly, pour the tempered egg mixture in a steady stream back into the milk when it has come to a full boil.
- Stirring constantly until the mixture comes to a boil and thickens, remove from heat.
- Pour back into your mixing bowl, using the whip on second speed, add 4 oz. butter and 1 oz. vanilla and mix until cool:
- When cool, place in storage container and cover with plastic to prevent a crust from forming. Chill immediately.

For filling pastries, beat the chilled pastry cream until smooth before mixing.

## **ICINGS & FROSTINGS**

**Italian Buttercream**

**Fudge Icing**

**Grasshopper Brownie Icing (Peppermint Cream Cheese)**

**Marshmallow Cream Filling**

**Chocolate Glaze**

**Ganache**

**Royal Icing**

**ICINGS:** ARE COATINGS FOR CAKES AND OTHER BAKED GOODS. THEY HAVE 3 MAIN FUNCTIONS

- they contribute flavor and richness
- they improve appearance
- they improve keeping qualities by forming protective coatings around cakes.

**ICINGS CAN BE BROKEN DOWN INTO SIX TYPES :**

**BUTTERCREAMS:** ARE LIGHT SMOOTH MIXTURES OF FAT AND SUGAR, EASILY FLAVORED AND COLORED, THERE ARE MANY VARIATIONS.

**FONDANT:** IS A SUGAR SYRUP THAT IS CRYSTALLIZED TO A SMOOTH, CREAMY WHITE MASS. Fondant is usually bought already prepared because it is difficult to make.

**FOAM TYPE ICINGS:** ARE ALSO CALLED BOILED ICINGS. They are meringues made with boiled syrup and may also contain gelatin to stabilize the product. They are applied thickly and left in peaks and swirls. They should be used the day they are made.

**FUDGE TYPE ICINGS:** ARE GENERALLY RICH HEAVY ICINGS. They are quite stable and hold up well on cakes and in storage. Depending upon the frosting, it may be necessary to store refrigerated. They always should be stored well wrapped to prevent drying and crusting.

**FLAT ICINGS:** ARE SIMPLY POWDERED SUGAR AND WATER COMBINED, SOMETIMES WITH THE ADDITION OF CORN SYRUP AND FLAVORINGS.

**ROYAL ICING:** IS MADE FROM EGG WHITES AND POWDERED SUGAR, IT BECOMES HARD AND BRITTLE WITH THE ADDITION OF AN ACID, USUALLY LEMON JUICE OR CREAM OF TARTAR, IT IS USED GENERALLY FOR DECORATIVE WORK.

### **ITALIAN BUTTERCREAM**

In a large bowl, mix the whites and sugar, over barely simmering water, heat the whites until the sugar is dissolved, stirring and scraping frequently to avoid the cooking of whites:

- 1 Qt 8 oz. clean egg whites
- 5 lbs. gran. sugar

- Turn the dissolved mixture into a clean and grease free 30 Qt bowl, with whip on third, whip until stiff meringue is formed and mixture is room temperature.

- A half pound at a time on second speed, mix in the soft butter, followed with the shortening, and whip until incorporated.

- 6 lbs. unsalted butter
- 1 lb. 8 oz. icing shortening

Lower speed to first and slowly add the powdered sugar, scrape well and return to third speed and whip until fluffy.

- 2 lb. 8 oz. sifted powdered sugar

Best kept under refrigeration, bring to room temp and whip with paddle when want to use it.

### FUDGE ICING

In a heavy saucepan, blend well the cream, sugar, yolks and salt. Stir over medium low heat until custard thickens and leaves a path on the back of spoon when finger is drawn across, DO NOT BOIL!

1 Qt. heavy cream

1 lb. gran. sugar

12 oz. egg yolks

1 tea. salt

- Mix in chocolate, butter and corn syrup. Remove from heat and stir until smooth

4 lbs. chopped semi-sweet chocolate

2 lbs. unsalted room temp. butter

1 pint corn syrup

- Mix in 8 oz. sour cream.

- Transfer frosting to bowl and refrigerate until spreadable, stirring occasionally

### GRASSHOPPER BROWNIE ICING

**Yield:** enough icing to cover one full sheet pan of brownies

Combine in 12 qt. mixing bowl with paddle and mix until smooth, start on first speed, move to 2<sup>nd</sup>.

4 lbs. powdered sugar (2 each / 2 lb. bags)

12 oz. soft cream cheese

8 oz. soft butter

4 tsp. vanilla extract

1 tsp. peppermint extract

3 to 4 drops green food color (be careful!)

6 fl. oz. milk (a bit more if needed to make icing spreadable)

Using an offset spatula, spread all the icing over a full sheet pan of baked brownies, place in frig to set up the icing

Cut 8 x 6, lay onto parchment lined pans

Drizzle in Semper dark chocolate coating (usually kept in oven)

### MARSHMALLOW CREAM FILLING

(FOR WHOOPIE PIES)

12 qt. bowl with paddle, combine all ingredients and mix on 1<sup>st</sup> until combined

Increase speed to 3<sup>rd</sup> and beat until fluffy, adjust milk as necessary

2 lb. cake or ap shortening

32 oz. marshmallow fluff

8 cups powdered sugar

1 tbsp. vanill extract

1 tsp. butter emulsion

¼ cup milk

## CHOCOLATE GLAZE

Combine the 1 cup water, sugar and corn syrup in a saucepan, heat to boiling:

- 1 cup water
- 10 oz. granulated sugar
- 1/2 cup corn syrup

Soften the gelatin in the cold water, then stir into the sugar mixture, whisk in cocoa powder and remove from heat:

- 1 TBSP gelatin
- 1/4 cup cold water
- 4 oz. cocoa powder

Add the melted dark chocolate and stir until completely mixed in:

- 1 lb. dark chocolate, melted

Use immediately

Note: Store leftover glaze in a covered container. To use, heat glaze to about 175, but do not boil. If after reheating the glaze seems too thick to spread, thin with additional water. If a skin forms on the glaze, pour enough hot water on top to cover, wait a few seconds, then pour the water off. For a firmer glaze, you can increase the amount of chocolate, but you will lose some of the shine.

## GANACHE

Melt chocolate and set aside, keep warm:

- 10 lbs

Bring cream to a boil, remove from heat and immediately add melted chocolate:

- 3 qts. 1 pint heavy cream

Stir until smooth (you may use mixer with whip on first speed only)

### Or

- 5 lbs. chocolate
- 3 1/2 pints cream

### Or

- 2 lb. 8 oz. chocolate
- 3 1/2 cups cream

## ROYAL ICING

Sift the dry ingredients together twice, or more for very fine work:

- 4 lbs. powdered sugar
- 1/4 oz. cream of tartar

Place whites in mixing bowl. Add 1/2 the dry ingredients to whites and mix at low speed, using a paddle, until well incorporated.

- 12 oz. CLEAN egg whites

- Add the remaining dry ingredients and continue to mix on low speed, scraping the bowl often.
- Mix for an additional 10-12 minutes or to desired consistency.
- While using, this must be kept covered with a damp clean towel and plastic wrap.

*Note: This is a food glue, when it is to be used as an edible frosting, glycerin must be added to make it soft.*

## **PASTRIES**

**Hawk Bar**

**Ultimate Sour Lemon Bar**

**Cappuccino Cheesecake Brownie Bar**

**Fudgy Mint Cheesecake Brownie Bar**

**Pate Choux (Cream puff/éclair)**

**Peanut Butter~Toffee Cream Cheese Brownie**

**Peaches and Cream Crumble Bar**

**Cranberry / Blueberry Cheesecake Bar**

**Godiva Chocolate Bar**

**Chunky Pecan Pie Bar**

**Pumpkin Pie Bar**

**Pecan (nut) Diamonds**

**Chocolate Caramel / Turtle Bars**

**Stabilized Whipped Cream (directions)**

**Cream puff (directions)**

**Fruit Tart (directions)**

## **HAWK BAR**

(brownies with white chocolate caramel & ganache)

Line a half sheet pan with foil, and carefully butter the foil

Totally melt 1 lb. butter in microwave, (3 minutes) add: 8 oz. chopped semi sweet or bittersweet chocolate, microwave one more minute and stir until smooth and combined, cool slightly

Sift together and set aside:

½ cup & 2 tbsp. all-purpose flour

1 cup and 4 tsp. cocoa (not black)

1/2 tsp salt

In 5 qt. mixing bowl, whisk together to blend:

2 ¼ cups sugar

8 eggs

2 tsp. vanilla extract

Whisk chocolate and butter into 5 qt bowl with eggs and sugar, scrape bowl well

Fold cocoa and flour into 5 qt. bowl

Transfer batter to prepare pan; smooth top (layer will be thin)

Bake brownie until tester inserted into center comes out with moist crumbs

Cool slightly, then gently press down on edges to form flat, even layer. Cool completely

### **White chocolate caramel:**

Sprinkle 1 tbsp. gelatin over ¼ cup cool water, set aside

Combine ½ cup water, 1 cup & 2 tbsp. sugar and 1/8 tsp. salt in small stainless saucepan. Stir over medium heat until sugar dissolves. Increase heat and boil until syrup is deep amber, occasionally swirling pan and brushing down sides with water and pastry brush. Slowly add 12 fl oz. heavy cream (being careful: mixture will bubble vigorously) Reduce to low and stir to dissolve any caramel bits. Remove from heat, let cool 5 minutes. Add Gelatin mixture; stir until gelatin dissolves. Add 1 lb. finely chopped white chocolate; whisk until melted and smooth. Whisk in 3 oz. soft butter. Pour caramel over cooled brownies, spread evenly to cover completely.

Chill until firm and pour a layer of ganache over top.

## ULTIMATE SOUR LEMON BAR

*This is also used for lemon tarts*

Mis en plus: 1/2 sheetpan, baked shortdough crust with 4 sides

Mix together well: do not let eggs and sugar sit without mixing:

12 large eggs

2 lb. 2 oz. gran. sugar

1 ½ pint fresh lemon juice (Grate rind before squeezing, you may use half fresh and half bottled )

½ cup a.p. flour

Strain into bowl and add:

grated lemon zest/rind of 8 lemons

Place over double boiler over barely simmering water, stirring and scraping the bowl constantly, alternately using a rubber spatula and wire whisk (to keep smooth) until thickened

Pour into baked crust, do not go over edges, liquid cannot go under crust.

Sprinkle with prebaked almond shortdough streusal crumbs

Carefully place in 325 oven and bake until set

Refrigerate until cold, cut into bars, and dust with snow sugar

## Fudgy Mint Cheesecake Bars

Melt over double boiler

8 oz. Bitter chocolate

8 oz. Butter

In 12 qt. Bowl combine and beat until well blended:

4 cups sugar

6 eggs

4 tea. Vanilla

melted chocolate mixture

Stir in:

2 cups sifted ap flour

Spread mixture into greased ½ sheet pan and bake 12 minutes

Meanwhile beat in 5 qt. Bowl until fluffy

1 lb. Cream cheese

2 oz. Soft butter

2 tbsp. Cornstarch

Gradually add:

1 pint sweetened condensed milk

Follow with

2 tea. Peppermint extract

2 eggs

Green food color (optional)

Pour cheesecake mixture over the hot brownie and bake an additional 20 + minutes or until set.

Cool cake and spread with a thin layer of ganache

Refrigerate brownies upon completion

## Cappuccino Cheesecake Bars

Melt over double boiler

8 oz. Bitter chocolate

8 oz. Butter

In 12 qt. Bowl combine and beat until well blended:

4 cups sugar

6 eggs

4 tea. Vanilla

2 tbsp. instant coffee

melted chocolate mixture

Stir in:

2 cups sifted ap flour

Spread mixture into greased ½ sheet pan and bake 12 minutes

Meanwhile beat in 5 qt. Bowl until fluffy

1 lb. Cream cheese

2 oz. Soft butter

2 tbsp. Cornstarch

2 tsp. cinnamon

1 tsp. vanilla

Gradually add:

1 pint sweetened condensed milk

Follow with

2 eggs

Pour cheesecake mixture over the hot brownie and bake an additional 20 + minutes or until set.

Cool cake and spread with a thin layer of ganache

Refrigerate brownies upon completion

## PATE CHOUX

In large saucepan, melt and bring to a rapid boil:

1 lb. unsalted butter

1 qt. water

Add the flour, salt and sugar all at once and stir quickly until the paste forms a ball and pulls away from the sides of the pan:

1 lb 8 oz. bread flour

1/4 oz. salt

1 oz. sugar

Remove from the heat and put on mixer with paddle, on second speed. let cool slightly

Mixing them in, 3 or 4 at a time, on first speed, beat in :

1 pint 12 oz. eggs

Scrape well after each addition.

Convection oven: 365, high fan

Pipe dough onto parchment, the dough should be firm and dry before removing from oven or they may collapse

## BUTTER – TOFFEE CREAM CHEESE BROWNIES

Mixing method: sponge

Prep: 1 half sheet pan, greased (NOT SPRAYED)

Competency 20

Melt together in double boiler, set aside and keep warm, not hot:

8 oz. butter or margarine

8 oz. bitter chocolate

Whip on mixer until triple in volume, using third speed:

14 oz. eggs (or 8 eggs)

1 tbsp vanilla

1 lb. 14 oz. gran. Sugar (or 4 cups)

While the eggs are whipping, sift together:

10 ½ oz. all purpose flour (or 2 cups)

1/2 tsp. salt

1 tsp. baking powder

When the eggs are ready, remove from mixer and gently fold in the chocolate...before it is completely mixed in, (it will be marbled) gently fold in the sifted flour, a little at a time, scraping the bowl as necessary.

Spread evenly and bake in convection oven 325 for 15 minutes, turning pans half way through baking

While baking prepare cream cheese filling:

In 5 qt. bowl beat until smooth and fluffy

1 lb. "room temp" cream cheese

2 tbsp. cornstarch

1 cup peanut butter

Gradually add 2 cups sweetened condensed milk, scrape frequently

Follow with: 2 eggs

Fold into batter 2 cups chopped toffee

Pour cheesecake mixture over the warm brownie and bake an additional 15 – 20 minutes or until set.

Cool cake completely and spread with a thin layer of milk chocolate ganache\* ~ sprinkle with additional chopped toffee

Also to cool completely before cutting, store in refrigerator or freezer

\*milk chocolate ganache: 1 lb. melted milk chocolate with 6 ounces hot heavy cream, combine and mix until smooth

## PEACHES AND CREAM CRUMB BARS

For the shortbread crust: Line a half sheet pan with foil, then grease the foil on all sides. Set the dish aside. In the bowl of an electric mixer, beat the butter until it begins to soften, about 30 seconds. Add sugar and salt and beat on low speed until just combined. Add the flour and beat on low speed until incorporated then increase to high speed and beat until a cohesive dough is formed. Using your fingers, press the dough evenly into the pan and bake in convection oven at 325 F for 12 to 15 minutes or until puffy and golden brown. (While it is cooking, start the next step.)

### **Shortbread ingredients:**

1 lb Unsalted Butter, Cut Into Small Chunks  
1/2 cup Brown Sugar  
1 teaspoon Salt  
4 cups pastry Flour

For the filling: Brush shortbread crust with 1 fl oz of melted butter. Spread peach jam evenly over the crust, then layer with sliced peaches. To make the cream layer, put the cream cheese and sour cream in a bowl and beat on high speed until smooth. Add sugar and 2 tablespoon flour and beat another 30 seconds. One at a time, add eggs, scrape well after each addition. Then add vanilla and beat until smooth and thoroughly combined. Pour cheesecake mixture over peach slices. Set aside.

### **Filling ingredients:**

1 fl oz. Butter melted  
1 cup Peach Jam  
6 Large Peaches, Pitted And Thinly Sliced  
1 ½ lbs Cream Cheese, Softened  
1/2 cup Sour Cream  
1 cup Sugar  
2 Tablespoon Flour  
4 Eggs  
2 teaspoon Vanilla

For the topping: In a small bowl, combine flour, sugars, ginger, cinnamon, and salt. Pour melted butter over all of it and use your fingers to gently mix everything together until coarse crumbles form. Sprinkle over the top of the cheesecake layer.

### **Crumb topping ingredients:**

2 cups Flour  
½ cups Sugar  
½ cups Brown Sugar  
1 teaspoons Ginger  
2 teaspoon Cinnamon  
½ teaspoons Salt  
8 oz. Unsalted Butter, melted

Bake in deck oven @ 350 F for 30 minutes or until crumbles are golden brown and center is set.

## **CRANBERRY CHEESECAKE BARS**

In 12 qt. bowl with paddle, combine until crumbly:

3 cups ap flour

2 ¼ cups oats

1 cup brown sugar

12 oz. butter, cut into small chunks

Set aside 1 ½ cups of mixture

With remaining crumbs, spray a ½ sheet pan with release, spread crumbs evenly and press firmed onto bottom.

Bake at 325 approx 12 minutes

In 5 qt. mixer, beat until smooth, **NO LUMPS!**

1 lb. cream cheese

2 oz. very soft butter

Then add:

2 tbsp. cornstarch, continue to mix until smooth

**GRADUALLY** add 2 cups sweetened condensed milk, scraping frequently to keep the batter **SMOOTH**

Follow with: 2 eggs & 1 ½ tea. vanilla

Pour cheesecake mixture over baked crumb mix

Freeze until firm

Combine 3 cups whole berry cranberry sauce with 3 tbsp. cornstarch ~ mix to dissolve

Spread cranberry sauce evenly over cream cheese layer

Sprinkle reserved crumbs evenly over to

Bake until set, cool, chill, store in refrigerator

### **BLUEBERRY CHEESECAKE BARS:**

Prepare blueberry filling, substitute for cranberry ~ follow same directions

## **BLUEBERRY FILLING (FOR OATMEAL CRUMB BARS and BLUEBERRY CHEESECAKE BARS)**

In a saucepan stir together and bring to a boil over medium heat ~ stirring frequently

6 cups blueberries

2 cups raspberries

1 ½ cups brown sugar

½ cup cornstarch

Cool down before using

## GODIVA CHOCOLATE BAR

### Prepare crust:

Sift together aside:

3 2/3 cups ap flour  
3/4 cup cocoa powder  
1 tea. baking powder  
1/2 tea. salt

In 5 qt. bowl with paddle, cream until smooth:

10 oz. soft butter  
3/4 cup sugar

Add 4 eggs, two at a time, mixing in thoroughly before adding next and scraping down sides in between  
Mix in dry ingredients on low speed (dough will be sticky)

Scrape onto a half sheet of parchment and pat into a rectangle about 1/2" thick ~ refrigerate for about 30 minutes or until chilled enough to roll.

In a small bowl, sift together 1/4 cup ap flour and 4 1/2 tea. cocoa, lightly dust the work surface with the mixture and roll out to fit the bottom and slightly up sides of a 1/2 sheet pan

Place dough into parchment lined half sheet pan, bake until aromatic, puffed and set (approx. 20 to 25 minutes for standard oven at 350 or 12 to 15 for convection at 325)

### Make filling:

In a bowl, stir together 3 cups sugar and 3/4 cup cocoa.

In a small saucepan, combine 15 oz. butter, 1/2 cup & 1 tbsp corn syrup, 1/2 cup & 1 tbsp milk, 6 oz. finely chopped semi-sweet chocolate and sugar/cocoa mixture. Cook over med-low heat, stirring constantly, just until melted and smooth.

In a bowl whisk together until smooth (and lump free) 12 eggs and 3 tbsp cornstarch

Remove the hot chocolate mixture from the heat, ladle about 1 cup into the egg mixture, whisking quickly. Slowly add remaining hot chocolate, stirring well to combine.

Add 1/4 cup & 2 tbsp sour cream, 3 oz. Godiva Liqueur, and 1 tbsp vanilla.

Pour into baked crust; bake for 30-35 minutes (standard oven / less for convection) or until filling no longer jiggles. (top will be bubbled and slightly puffed)

Refrigerate bars

Cut and drizzle in melted white chocolate or make an icing of 3 oz. "warmed" godiva white chocolate liqueur, 1 1/2 cups powdered sugar and 3 oz. melted white chocolate (thin with cream if necessary)

## CHUNKY PECAN PIE BARS

For crust, mixt together in 5 qt. bowl with paddle until crumbly

4 ½ cups ap flour

12 oz. soft butter

¾ cup packed brwon sugar

Spread crumbs evenly over a lightly greased ½ sheet pan that is lined with parchment paper and compress

Bake for 12 minutes at 325 in convection

When crust is compeltely cool, sprinkle evenly over the whole surface:

3 ½ cups semi-sweet chocolate chips or chunks

3 cups coarsely chopped pecans

Filling: Whisk in 5 qt. bowl (DO NOT LET EGGS SIT WITH SUGAR WITHOUT MIXING!)

6 eggs

1 ½ cups corn syrup

1 ½ cups granulated sugar

2 oz. melted butter

2 tsp. vanilla extract

Pour filling evenly overer prepared baked crust

Bake unti set, about 25 – 30 minutes.

## PUMPKIN PIE BARS

Carefully cut butter into the dry ingredients until course crumbs, being careful not to over mix as it will come together in a solid dough~

1 lb. pastry flour

4 oz. brown sugar

5 oz. granulated sugar

¼ oz. cinnamon

9 oz. chopped walnuts

12 oz. cold butter, cut into small pieces

**Set aside 2 cups of crumbs**

**To remaining crumbs**, add 2 eggs, mix until dough forms and press evenly into the bottom of parchment lined ½ sheetpan

Bake at 325, convection for 12 minutes

In a bowl, combine with a whisk:

2 lbs. 8 oz. pumpkin puree

3 ½ cups sweetened condensed milk

8 fl. oz. eggs

¼ oz. cinnamon

1 ½ tsp ginger

1 tsp. cloves

½ tsp salt

Pour evenly over partially baked crust

Sprinkle evenly over the top the reserved crumbs

Bake approx 45 minutes in standard oven at 350, or until set

Chill then cut, keep refrigerated

### **PECAN OR NUT DIAMONDS**

Prep: 1 (1/2) sheetpan, shortdough crust with sides, baked until light brown.

In a saucepan, bring the following to a rolling boil and boil one minute:

- 14 oz. butter
- 14 oz. brown sugar
- 1/2 fluid pint honey
- 3 1/2 oz. gran. sugar

Stir in:

- 1lb. 14 oz. whole nuts (pecan, walnuts, mixed...)
- 1 1/2 oz. heavy cream

Bring back to a boil, then carefully pour into the baked shell, return to the oven at 325 and bake approx. 10 minutes, carefully remove from the oven, cool, then refrigerate before cutting.

### **CHOCOLATE CARAMEL BARS**

Prep: one half sheet baked shortdough with sides

Put in a heavy saucepan:

- 1 cup gran. sugar
- 1/2 cup corn syrup
- 2 (14 oz.) cans sweetened condensed milk (or 2 2/3 cups)

- Over fairly low heat, bring to a boil and stirring constantly with a wooden spoon, gently boil until thick and nicely caramel colored.

- Remove from heat and in chunks, stirring in after each addition until mixed in:

- 1 lb. 8 oz. sweet butter

- When the last chunk is completely mixed in, stir in:

- 1 tbsp vanilla
- 2 cups chopped pecans

- Pour into baked shell and spread evenly

- Refrigerate to set

- In a double boiler over low heat, melt together and cool without setting up:

- 1 lb. semi-sweet chocolate
- 4 oz. a.p. shortening

- Spread the chocolate evenly over the caramel

- Refrigerate, then cut into bars

### **Miscellaneous / PASTRY**

#### **SWEETENED WHIPPED CREAM OR CRÈME CHANTILLY**

For the best product, make sure that the cream and all equipment are well chilled

Place 1 qt. heavy cream or whipping cream in 5 qt. mixing bowl

Sift together 1 tbsp. cream stabilizer with 1/2 cup extra-fine granulated sugar

Place bowl on mixer with whip and slowly add sugar mixture while running the machine at medium speed

Do not over whip. Stop mixing when the cream forms peaks that hold their shape. If the cream is whipped longer, it first becomes grainy in appearance and then separates into butter and whey.

If the cream is not to be used immediately, store it, covered, in the dessert refrigerator.

Ingredients:

- 1 qt. heavy or whipping cream
- 1/2 cup sugar
- 1 tbsp. whipped cream stabilizer

### **WOWS CREAM PUFF**

Prep:

Melted Ganache

Soft Pastry Cream

Whipped Cream

Pate Choux / Cream puff shells

Cut top 1/3 of pate choux shell; dip the top completely in ganache, set on wire cooling rack to set up

Using food handling gloves, remove soft dough center from shell, place shells into pastry cup on tray

Fill base level with vanilla pastry cream

Using a medium star tip in a pastry bag, pipe approximately 1" of whipped cream on top of pudding, make sure to cover the pudding and keep the top a flat surface

Using 2 metal spatulas scoop up a cover and push onto the whipped cream using a second spatula

Repeat for remaining cream puffs

Place on refrigerated side of pastry case.

### **WOWS FRUIT TART**

Prep:

Prebaked tart shell, paint interior with white chocolate

Soft Pastry Cream

Fresh Fruit (strawberries, kiwi, orange, grapes etc)

Neutral Fruit Glaze, melted

Set tart shells on wire cooling rack, pipe pastry cream into shell, mounding slightly in center

Using photo from bakeshop as a guide, cover pastry cream with fruit

Using a clean pastry brush, lightly paint/drown the tarts with glaze until shiny on surface. If glaze begins to thicken too fast, add a bit more water and reheat to melt. You do not want the tarts to appear lumpy.

Once set, carefully place in pastry cups on tray

Place on refrigerated side of pastry case

## **PIES & PIE DOUGH**

**APPLE PIE FILLING**

**PUMPKIN PIE FILLING**

**PECAN PIE FILLING**

**PIE DOUGH**

**GRAHAM CRACKER CRUST**

**SOUR CREAM PASTRY DOUGH**

## PIES & PIE DOUGH

### THERE ARE 4 TYPES OF PIES:

Fruit Fillings  
Cream Fillings: use pastry cream as a base  
Chiffon Fillings  
Soft or Custard Fillings

**Which can then be divided into 2 groups:** either single or double crust

- BAKED PIES, raw pie shells are filled and then baked
- UNBAKED PIES, prebaked pie shells are filled with a prepared filling

### APPLE PIE FILLING

Type: Fruit  
Yield: 6 ea. 9" pies, (Homestyle method)  
Prep: Roll out 6 shells  
Mix together the filling and scale at 1 lb. 13 1/2 oz. per pie  
Cover as desired: crumbs, lattice, top crust...  
9 lbs. 12 oz. peeled and sliced apples  
1 lb. 2 oz. gran. sugar  
1/2 oz. cinnamon  
6 oz. melted butter or margarine  
2 1/4 oz. cornstarch.

### PUMPKIN PIE FILLING

Type: Custard  
Sift together:  
8 oz. milk powder  
1 lb. 8 oz. sugar  
1 1/2 tea. salt  
1 1/2 TBSP cinnamon  
1 tea. cloves  
Add to dry ingredients to:  
3 lb. 5 oz. pumpkin  
(using whip attachment, mixing only on first speed, scrape as necessary)  
Mix in:  
1 pint eggs  
Follow with:  
3 1/2 pints milk  
**Refrigerate filling over night to reduce pie weeping**  
**To bake:**  
- Start the pie in a hot oven 425 - 450 for 10 to 15 minutes, to set the crust  
- Reduce the heat to 325 - 350 and cook until set

## PECAN PIE FILLING

Type: Custard 12 qt. bowl with paddle

Cream until no lumps:

14 oz. soft butter

3 lbs. brown sugar

Slowly add, scraping down well:

1 qt. 4 oz. eggs

Finish with: 3 1/2 fluid cups corn syrup

Refrigerate for further use

**PIE DOUGH** There are two basic types of pie dough:

- **Flakey Pie Dough**, the fat is cut or rubbed into the flour until the particles of shortening are about the size of peas or hazelnuts.

- **Mealy Pie Dough**, the fat is cut or rubbed into the flour until the particles of shortening looks like coarse cornmeal.

Success or failure depends on how the product is mixed, (how the gluten is developed.) The most common mistake when making pie dough is overmixing

**Their ingredients consist of:**

**flour**, pastry flour being the choice, enough gluten to produce the desired flakiness and structure, but low enough to make a tender product.

**shortening**, regular hydrogenated shortening being the choice, it produces a flakey crust and is firm and moldable enough to make a easily workable dough. You may substitute some butter for flavor, for every lb. of shortening substituted use 1 lb. 4 oz. butter.

**liquid**, cold water is usually the choice, though a combination of milk or sour cream and water may be used as well.

**salt**

**Additionally, short dough and linzer doughs may be used for crusts as well, (see cookies) and crumb crusts, usually graham being the most popular.**

## PIE DOUGH

Cut shortening into dry ingredients:

4 lb. 8 oz. a.p. shortening

7 lb. 8 oz. pastry flour

1 3/4 oz. salt

3 oz. sugar

Add water to flour mixture, only mixing until the water is absorbed, you may need to scrape from bottom once, do not overmix the dough:

2 lbs 4 oz. ice cold water

Place on parchment paper, cover with plastic and refrigerate until cold before rolling.

### **GRAHAM CRACKER CRUST**

1 LB. GRAHAM CRACKER CRUMBS  
8 OZ. SUGAR  
8 OZ. MELTED BUTTER  
OPTIONAL: CINNAMON TO TASTE

thoroughly mix ingredients together, spread evenly and press into sides and bottom of pan  
bake at 350, about 10 minutes  
cool before filling

VARIATIONS: SUBSTITUTE VANILLA WAFERS, OREO COOKIES, GINGER SNAPS, ZWIEBACK COOKIES

### **SOUR CREAM PASTRY DOUGH**

Using 12 qt. bowl with paddle  
Cut butter into flour: (*do not mix to a solid mass*)  
1 b. 8 oz. room temp. sweet butter  
1 lb 8 oz. pastry flour

On second speed, quickly mix in:  
1 pint sour cream

Place on parchment paper, cover with plastic and refrigerate until cold before rolling.

## **CHEESECAKE**

**PLAIN CHICAGO STYLE  
PUMPKIN  
CHOCOLATE  
DOUBLE CARAMEL**

## **CHEESECAKE**

CHEESECAKES ( AT LEAST THE ONES WHICH ARE COOKED) ARE TECHNICALLY A BAKED CUSTARD, IT BEING A LIQUID MIXTURE OF MILK, SUGAR, EGGS AND CREAM CHEESE THAT BECOMES FIRM WHEN THE EGGS COAGULATE. BECAUSE THERE ARE MANY VARIATIONS, THEY HAVE BEEN KEPT SEPARATE FROM CUSTARDS.

Our cheesecakes can also be baked individually for pastries, in sheetpans for squares...

### **PLAIN CHICAGO STYLE CHEESECAKE**

Cream:

4 1/2 oz. soft butter

1 lb. 6 1/2 oz. gran. sugar

Add and continue to cream until there are absolutely no lumps of cream cheese:

6 lbs. cream cheese

On first speed only, add eggs about 4 at a time, scraping well after each addition:

1 1/2 pints eggs

Mix in and scrape:

1 pint heavy cream or sour cream

2 1/4 tea. vanilla extract

2 1/4 tea. lemon extract

Pour into 2 ea. 9" springform pans, lightly greased and bottom layered with graham cracker crust.

Bake in a water bath until set:

300 for a white cheesecake

350 for a lightly browned cheese cake

### **PUMPKIN CHEESECAKE BATTER**

Prep: lightly greased springform pans, bottom lined with either a graham cracker or ginger snap crust

Cream together until all lumps are gone:

6 lbs. cream cheese

2 lbs. gran. sugar

Add, mix and scrape well:

6 oz. a.p. flour

1 oz. cinnamon

1/2 oz. ginger

1/4 oz. nutmeg

1/2 oz. salt

Gradually add eggs, scraping down frequently, only mixing on first speed to avoid any buildup of volume:

24 eggs

Mix in pumpkin and scrape:

3 lb. 5 oz. (1/2 #10 can)

Mix in:

2 pints heavy cream

1 oz. vanilla

Bake in a water bath at 300 - 325 until set, check at 1 hour

## **CHOCOLATE CHEESECAKE**

In a double boiler, melt:

1 lb. 8 oz. semi-sweet chocolate

Add:

1 1/2 pints sour cream, reheat if necessary to remelt chocolate, set this mixture aside.

Cream until smooth:

6 lbs. cream cheese

1 lb. 12 oz. sugar

Slowly add, always mixing on first speed, scraping frequently:

14 large eggs

Add 1 oz. vanilla

Add the melted chocolate mixture to the cream cheese mixture

Pour into lightly greased springform pans, lined with a chocolate wafer crust, chocolate cake, etc...

Bake in a water bath at 300 - 325 until set, check at 1 hour

## **DOUBLE CARAMEL CHEESECAKE BATTER**

(Can be used for a 9" cheesecake or bars for pastries)

Prep: 1 lightly grease 9" springform pan; bottom line with either a graham cracker and pecan crust OR Press into bottom of lightly sprayed sheet pan, baked for 10 minutes at 325

Cream together until all lumps are gone:

2 lbs. cream cheese

2 cups packed brown sugar

Add, mix and scrape well, continue to mix until lump free and smooth

1 cup sour cream

2 tbsp. vanilla

Gradually add 6 eggs, 2 at a time, scraping down frequently, to keep the batter smooth, only mixing on first speed to avoid any increase in volume

Mix in 1 1/2 cups warmed caramel sauce

Bake 9" in a water bath until set

Bars, no water, require less time

300-325

Crust: 3 cups graham cracker crumbs, 1 cups coarsely chopped pecans, 2 fl. oz. Melted butter, 1/2 cup granulated sugar

## **STREUSAL/ TOPPINGS**

### **STREUSAL CRUMB TOPPING**

One stage method: Using the cutter, one first speed, mix until the butter is cut-in, this product must remain crumbly:

- 1 lb 4 oz. cold butter, cut in pieces
- 2 lb. 4 oz. pastry flour
- 8 oz. brown sugar
- 1 lb. gran. sugar
- cinnamon to taste

Refrigerate until used

### **ALMOND COOKIE STREUSAL**

Combine all ingredients

Take a handful of crumbs and form clumps of desired size and separate onto parchment lined pan

Bake 8 – 10 minutes until lightly browned, used as desired

- 12 – 16 oz. melted butter
- 3 cups pastry flour
- 1 ½ cups gran. sugar
- 1 ¼ cups sliced almonds

### **DUTCH CRUMB TOPPING**

One stage method: Using the cutter, one first speed, mix until the butter is cut-in, this product must remain crumbly:

- 2 1/2 cups a.p. flour
- 2 1/2 cups sugar
- 12 oz. cold butter, cut into chunks

Refrigerate until used

## **CAKES**

**LADY FINGERS**

**CHOCOLATE ROULADE (6 PANS)**

**CHOCOLATE ROULADE (1 PAN)**

**JELLY ROLL SPONGE**

## CAKES

### TYPES OF CAKES

**SHORTENED:** A cake that contains butter or a special kind of shortening, as well as a chemical source of leavening, usually baking powder.

**Sheet:** Flat or rectangular cake that is often baked when a large number of servings are needed.

**Layer:** A cake composed of 2 or more layers of cakes stacked on top of each other and finished as a whole.

**Pound:** A dense, fine-grained cake containing whole eggs.

**Cupcakes:** Small cakes baked in a muffin pan.

**FOAM CAKES:** A cake that normally does not contain fat and is usually leavened entirely by the natural agents air and steam.

**Angel Food Cake:** A light cake in which egg whites are used (you must ensure cleanliness of utensils when making angel food cakes)

**Chiffon Cake:** A light springy cake, containing oil or melted butter.

**Sponge Cakes:** A springy cake containing whole eggs or sometimes yolks.

### METHODS OF CAKE MIXING

***Creaming method:*** Sugar, butter or shortening and flavorings are creamed together to incorporate large amounts of air.

***Chiffon method:*** Stiffly whipped egg whites (but not dry) are folded into a batter made of flour, eggs/yolks, and oil. Chiffon cakes contain baking powder, so they do not depend on the egg foam for all their leavening.

***Sponge method:*** Warmed eggs and sugar are whipped to a thick foam, any flavorings or liquids are added and then sifted flour is hand folded in to avoid deflating the foam. Immediately pan and bake. (variations exist and are described with specific formulas)

***Angel Food method:*** Room temp egg whites are whipped until frothy, half the sugar in formula is added along with cream of tartar and mixed until soft moist peaks are formed, (do not beat to dry peak.) Sift together remaining sugar and flour, fold until absorbed, but no longer, gently add any flavoring. Deposit mix in ungreased tube pans and bake immediately.

***Two Stage method:*** Begins with the blending of flour and high-ratio shortening, followed by the addition of liquids which are added in two stages. Two rules: always mix on first speed and stop to scrape the bowl frequently, it must be a smooth, well-mixed batter.

## CAKE BAKING & COOLING GUIDELINES

1. Ovens and shelves should be level.
2. Preheat ovens to correct temperature.  
(make adjustments if the oven temp varies, ie. convection ovens run hotter)
3. Preheat the pans per formula with either paper bottoms or pan coating. (follow formula)
4. Use the right amount of batter for the pan being used
5. Do not let pans touch each other in oven, cakes rise unevenly
6. To avoid cakes from falling, do not open the oven or disturb until cakes have finished rising and partially set.

### TESTS FOR DONENESS

Shortened cakes will shrink away slightly from sides of pan  
Cake will be springy. Center of top will spring back pressed lightly  
A cake tester or wooden pick inserted in center of cake will come out clean

### COOLING & REMOVING FROM PANS

Cool layers in pans approx. 15 and turn out onto parchment lined sheetpans while slightly warm or onto racks.

Sheetcakes are easiest left in pan, partially frozen and remove if necessary, (do not remove parchment until ready to use) to stack sheets: sprinkle gran. sugar between layers.

Angel food cakes and chiffon cakes are cooled upside down in pans, so they do not fall back into the pans and lose volume.

### CAKE STORAGE

Carefully wrap to prevent loss of moisture and absorption of odors  
Store uniced to maintain quality and appearance  
Freeze  
Thaw at room temp prior to icing

### FOAM CAKES:

#### LADY FINGERS

**TYPE: SPONGE**

**BAKE: 375, CONVECTION OVEN, DBL. PANNED**

6 oz. eggs yolks                      whip together until light and fluffy  
4 oz. powdered sugar

6 oz. egg whites                      whip whites until slightly thickened, whip in sugar and continue whipping on h  
4 oz. sugar                              high until stiff

8 oz. cake flour, sifted              gently fold flour into whipped yolk mixture, then fold whites into this mixture

Working extremely fast to avoid deflation, pipe into lady fingers, dust lightly with powdered sugar and immediately put in oven to bake. Bake until firm and barely golden on edges.

## CHOCOLATE ROULADES #1

Type: Chiffon

Preheat convection oven to 350, standard to 375

Mis en plus!

6 flat sheetpans with paper, no grease      large offset spatula  
all ingredients, ready to assemble      2 qt. measure  
a second person to help

Sift: set aside

2 lbs. cake flour  
3 oz. bak. powder  
1/2 oz. salt  
8 oz. cocoa

In a 30 qt. bowl with whip, whip until quite foamy (won't get fluffy)

1 qt. egg yolks  
1 oz. vanilla  
1 qt. hot water  
1 pint and 1/2 cup oil  
3 lbs. 8 oz. sugar  
sifted ingredients from above

In a separate bowl with whip (20 qt), whip the whites until start to fluff, then add the sugar and cream of tartar

3 pints **CLEAN** egg whites  
8 oz. sugar  
1/2 oz. cream of tartar

- By hand, fold together, **Quickly** using the assistance of another, spread as evenly as possible in your prepared sheet pans, using 2 qts. of batter per pan

- Immediately place in oven, check at 6 - 8 minutes

## CHOCOLATE ROULADE #2

Yield: 1 full sheetpan, greased and lined with parchment

Sift and set aside:

1 1/2 cups cake flour  
1 1/2 tea. bak soda  
3/4 tea. salt  
1 cup cocoa  
3/4 oz. sugar

In 5 qt. bowl with whip, beat until light in color:

9 yolks (save whites)

Then add gradually and continue whipping until fluffy:

1 1/2 cups granulated sugar  
1 tbsp vanilla

- Gently add the sifted ingredients alternately to the egg mixture with 1 cup warm water, mixing until smooth (trying not to deflate the batter)

- In 12 qt. bowl with whip, whip the 9 whites until foamy, slowly add 3 TBSP. sugar and continue whipping until stiff.

- Fold chocolate mix and whites together gently.

- **Quickly!!!** Spread batter evenly into prepared pan and bake at 350, convection

## JELLY ROLL SPONGE

Preheat oven to 375  
lightly grease and paper 3 full sheetpans

Sift and set aside:

1 lb. 6 oz. cake flour  
1/4 oz. ++ baking powder (on the heavy side)

Combine in a bowl and over lightly simmering water, stirring constantly, heat to about 110 degrees:

1 lb 6 oz sugar  
1 lb 4 oz. eggs  
4 oz. yolks  
1/2 oz. salt  
3 oz. corn syrup  
2 oz. water  
1/4 oz. vanilla

When warm, pour into 20 qt. bowl with whip, beat on high speed until very light and thick

Stir in, in a steady stream:

8 oz. hot water

Gently & gradually fold the sifted flour into the mixture, being careful not to deflate the foam

Immediately divide between prepared pans, spread evenly and bake

Check at 8 - 10 minutes

## VOCABULARY

ABSORB: to soak up or drink in a liquid

ALMOND PASTE: paste made of ground, blanched almonds and sugar

ALTERNATELY: to change back and forth between products: flour, milk, flour...

BATTER: a semi-fluid mixture of flour, sugar, eggs, milk etc...

BEAT: to mix to inject air and create a smooth mixture

BLEND: to thoroughly mix two or more ingredients

BLOOM: the process of dissolving gelatin in liquid before melting over heat

CARAMELIZE: to heat granulated sugar to a brown color to be used for a topping, coloring or flavoring

COMBINE: to unite, or join in a close union: *to combine the ingredients for a cake*

CROISSANT: *french*, crescent shaped roll with many layers of butter

TO CREAM: a mixing method that begins with the blending of fat and sugar to a smooth product

CUT-IN: to blend one part of a mix into another: *shortening into pastry flour when making pie dough*

DISSOLVE: to melt, liquefy

DOUGH: a thick soft uncooked mass of moistened flour associated with bread, cookies and rolls

FOLD: to blend an ingredient into a mixture by gently turning one part over another, so as to not lose air bubbles

INCORPORATE: to combine so as to form one product

MERINGUE: a thick, white foam made of whipped egg whites and sugar

PARCHMENT: the paper used to line sheetpans to keep product from sticking to pans without greasing

RAMEKIN: small shallow baking dish, in which food is both baked and served in

RIND / ZEST: the colored outer portion of the peel of citrus fruits

SIMMER: a liquid that is just below the boiling point (185-200)

SMOOTH: containing no lumps

TEMPER: the process used to bring certain food products to specific temperatures, *melting and cooling chocolate for dipping, or heating cold eggs with warm milk before proceeding to make pastry cream*

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Friends, family, & colleagues...