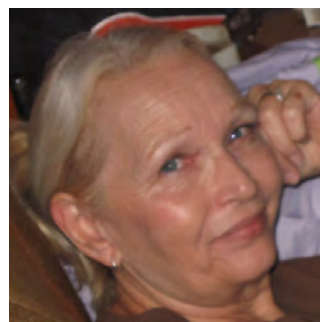
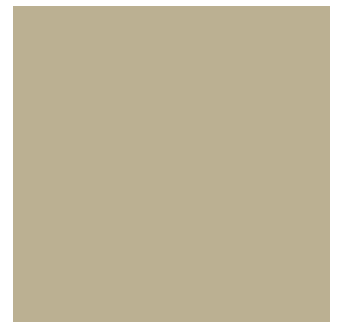
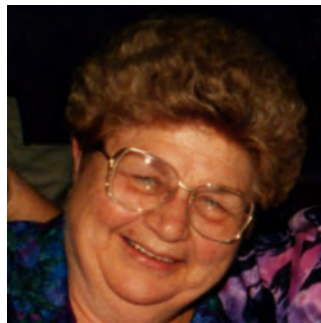




Pies & Breads

Pie Crusts
Pies with Chocolate
Pies with Fruit
Breads & Rolls



Pies & Breads

The first things I thought of for this chapter were Alexia's pies, Harry & Karen's Christmas Bread, and the recipe for those easy Creamy Yeast Rolls that Alexia gave me years ago. But most of all, the pies Alexia has been baking for our family for more than fifty years have marked our family gatherings. She started with Aunt Janette's Pumpkin Pie recipe, and she used Aunt Janette's Pie Crust for her apple and cherry pies as well.

In the last ten years or so, Joe and I started using the Pie Crust with Vodka which results in a very flaky crust, and when I started making gooseberry pies, I found a vintage recipe for Pie Crust with Milk, which is a heavier sweet crust that works well with fruit. Along with Aunt Janette's crust, these crusts work well with almost any filling, so the pie recipes here just refer to the pie crust recipes which are at the beginning of the chapter. The rest of the recipes have their own stories, of course!

Ingredients

"Active Dry Yeast" vs. "Instant Yeast" vs. "Fast-Rising Yeast." Active Dry Yeast is the slowest, and there are differences between Instant and Fast-Rising Yeast. If you want all the details, do an internet search. For these recipes, just know you should use the type called for in the recipe.

"Butter" = Salted Butter. Unsalted butter is specified when needed.

"Flour" = Unbleached All-Purpose Flour. Some recipes call for Bread Flour specifically.

Graham Cracker Crumbs: About 8 whole crackers make a cup of crumbs.

"Olive Oil" vs "Extra Virgin Olive Oil (EVO)." Extra Virgin Olive Oil has a fruity taste and works well in uncooked dishes, like dressings. Do not use it for frying, as it tends to burn more quickly than regular olive oil.



Equipment

"Greased Pans" = Pans Coated with Cooking Spray.

Parchment: Lining baking sheets with parchment prevents sticking and makes clean-up easier. The lining does not affect browning.

Pie Weights: Clay beads or metal balls are used to weigh down pie crusts when baking an empty bottom crust to keep them from puffing up. You can use (and re-use) beans or rice.

Pie Crusts

- Aunt Janette's Pie Crust
- Pie Crust with Vodka
- Pie Crust with Milk
- Graham Cracker Crust
- Chocolate Cookie Crust

Pies with Chocolate

- Peanut Butter Pie
- Chocolate Pecan Pie
- Mikie's Favorite Chocolate Mousse Pie
- Drumstick Ice Cream Pie

Pies with Fruit

- Aunt Janette's Pumpkin Pie
- Old Fashioned Gooseberry Pie
- Fresh Apple Pie
- Coconut Cream Pie
- Strawberry-Rhubarb Pie

Sundry Pies

- Sweet Potato Pie
- Baked Custard

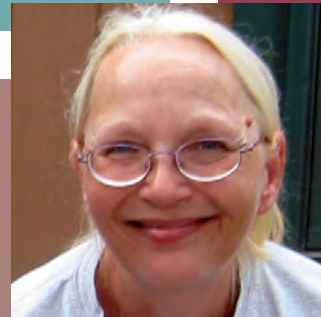
Breads & Rolls

- Cinnamon Rolls
- Creamy Yeast Rolls
- Harry & Karen's Christmas Bread
- Prosciutto Bread

Brought to you by . . .



Janette Purevich



Alexia Goodreau



Nick Dorochoff



Harry & Karen Korschake



Delba Smith



Jean Dravet



Cindy Oman



Josephine Purevich

Pie Crusts

Aunt Janette's Pie Crust

Alexia's first experiments in baking included making pies for Thanksgiving, and she has used Aunt Janette's recipe for crust ever since. Though the other crust recipes included here are called for in certain recipes, this is a good, all-around crust that would work fine with any filling.

Before getting started:

☐ Makes enough for a 9" double crust pie.

☐ Recipe can easily be doubled or quadrupled.

Ingredients

Cake

- 2 cups flour
- 1 tsp salt
- ¼ cup cold water
- ¾ cup vegetable shortening

Method

1. In a mixing bowl, whisk together flour and salt.
2. In a small bowl, combine 1/3 cup of the flour and mix with water to form a paste.
3. Cut shortening into remaining flour until the dough forms clumps the size of small peas.
4. Add the paste and mix with a fork until the dough comes together.
5. Divide the dough into halves or quarters, one piece for each crust.
6. If you are not using right away, form each into a disk and wrap in plastic to refrigerate until ready to use.

Pie Crust with Vodka

The water you add to pie crust interacts with the flour to form gluten. The more gluten, the tougher the crust. This recipe from Cook's Illustrated (September/October 2010) replaces some of the water with vodka, which is supposed to make the crust more tender and flaky.

Before getting started:

☐ Makes enough for a 9" double crust pie.

☐ Using half butter and half shortening improves the taste.

Ingredients

- 2 ½ cups flour, divided
- 2 TBS sugar
- 1 tsp salt
- 12 TBS (1 ½ sticks) cold unsalted butter, cut into ¼" slices
- ½ cup chilled vegetable shortening, cut into 4 pieces
- ¼ cup cold vodka
- ¼ cup cold water

Method

1. Process 1 ½ cups flour, sugar, and salt in food processor until combined, about 2 one-second pulses. Add butter and shortening and process about 15 seconds, until a dough just starts to collect in uneven clumps. (Dough will be very lumpy and there should be no uncoated flour).
2. Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining 1 cup flour and pulse until mixture is evenly distributed around bowl and the dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.
3. Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Divide dough into two even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate at least 45 minutes or up to 2 days.
4. To blind bake (fully bake a bottom crust before filling), heat oven to 425°, roll out one disk, line the pan with crust and flute the edge. Line with foil and fill with pie weights or beans. Bake for 15 minutes, remove foil and weights, and bake 5 to 10 minutes more until crust is golden brown. If using beans, you can save them for next time.

Pie Crust with Milk

This recipe is originally from the gooseberry pie recipe which is on the next page. It is definitely a sweet dough, which works well with tart fruits.

Before getting started:

☐ Makes enough for a 9" or 10" double crust pie.

☐ Do not add too much liquid. Dough should barely hold together.

Ingredients

2 ½ cups flour
¼ cup sugar
1 cup (2 sticks) butter,
very cold and cut
into small cubes
Between 4 and 8 TBS
ice cold milk
½ teaspoon salt

Method

1. Place butter, flour, sugar and salt in the bowl of a stand mixer and mix with a flat beater to combine until butter is in flakes, coated with flour. Do not over mix.
2. Slowly add very cold milk, one or two tablespoons at a time. When dough first begins to form a ball, stop beating.
3. Divide dough into two balls, use hands to press each into a thick disk, wrap in plastic wrap, and refrigerate for 30 minutes or longer before rolling out.
4. To blind bake (fully bake a bottom crust before filling), see Step 4 in "Pie Crust with Vodka" on previous page.

Graham Cracker & Chocolate Cookie Crusts

The basic approach for both recipes, from the America's Test Kitchen website, is quick and easy.

Before getting started:

☐ Each makes one 9" crust.

☐ Heat oven to 325°; have ready a 9" pie pan.

☐ You can use 1 ½ cups boxed graham cracker crumbs instead of grinding your own.

Graham Cracker Crust

Ingredients

12 graham crackers,
broken into 1"
pieces
¼ cup sugar
6 TBS unsalted
butter, melted
and cooled

Method

1. Process graham cracker pieces and sugar in a food processor to fine, even crumbs, about 30 seconds. Sprinkle melted butter over crumbs and pulse to incorporate, about 5 pulses.
2. Sprinkle mixture into 9-inch pie plate. Using bottom of dry measuring cup, press crumbs into even layer on bottom and sides of pie plate.
3. Bake until crust is fragrant and beginning to brown, 12 to 18 minutes; transfer to wire rack. Cool or use warm as filling recipe directs.

Chocolate Cookie Crust

Ingredients

16 Oreo cookies,
broken into rough
pieces
4 TBS unsalted butter,
melted and cooled

Method

1. Pulse cookies in food processor until coarsely ground, about 15 pulses, then process to fine, even crumbs, about 15 seconds. Sprinkle melted butter over crumbs and pulse to incorporate, about 5 pulses.
2. Sprinkle mixture into 9-inch pie plate. Using bottom of dry measuring cup, press crumbs into even layer on bottom and sides of pie plate.
3. Bake until crust is fragrant and appears to set, 13 to 18 minutes; transfer to wire rack. Cool or use warm as filling recipe directs.

Pies with Chocolate

Peanut Butter Pie

One of the Goodreau family favorites, this recipe of Alexia's has addressed Cheryl's sweet tooth for years.

Before getting started:

☐ Serves 8 to 12.

☐ Have ready a 9" pan with a graham cracker or chocolate crust.



Ingredients

- 1 cup peanut butter
- 8 oz cream cheese, softened
- 1 ¼ cup powdered sugar
- 8 oz Cool Whip, thawed
- Mini Reese's peanut butter cups
- ¼ cup mini chocolate chips
- ¼ cup smooth peanut butter, melted

Method

1. Beat peanut butter and cream cheese until combined. Add powdered sugar and continue beating until smooth. Add Cool Whip and beat until smooth.
2. Pour pie filling into prepared crust.
3. Sprinkle with mini peanut butter cups and chocolate chips. Drizzle melted peanut butter over the top.
4. Refrigerate at least one hour before serving.

Drumstick Ice Cream Pie

An ice cream pie with the flavors of Drumstick ice cream treats from the Delish website.

Before getting started:

☐ Serves 8.

☐ This uses a no bake crust.

Ingredients

Topping

- 6 sugar cones
- ¾ cup heavy cream
- ¾ cup semi-sweet chocolate chips

Crust

- 6 sugar cones
- 6 graham crackers
- 6 TBS melted butter
- Pinch of salt

Filling

- 1 qt vanilla ice cream

Garnish

- 1 sugar cone
- ¼ cup chopped roasted peanuts

Method

1. Make the topping by first placing chocolate chips in a large glass bowl. In a small saucepan, heat heavy cream until bubbles begin to form around edges. Pour hot cream over chocolate chips. Let sit for 5 minutes, then whisk until smooth. Let cool while you prepare the crust.
2. In a food processor, pulse 6 sugar cones and graham crackers until very fine crumbs. Sprinkle melted butter over crumbs and pulse to incorporate, about 5 pulses.
3. Sprinkle mixture into 9-inch pie plate. Using bottom of dry measuring cup, press crumbs into even layer on bottom and sides of pie plate.
4. Spread ice cream in a thick, even layer, pressing the ice cream into the crust. Freeze for 30 minutes.
5. Crush the remaining sugar cone in medium-size pieces for garnish. Pour chocolate topping over ice cream, spreading evenly. Sprinkle chopped peanuts and crushed sugar cone on top, pressing them lightly into the chocolate to adhere. Freeze until solid, about 4 hours.

Chocolate Pecan Pie

Another recipe from Alexia's collection, the combination of chocolate and pecans is another Thanksgiving favorite. This recipe is from a Pillsbury flyer that recommends using a ready-made crust, but you can use any of the three pastry recipes at the start of this chapter.



Before getting started:

- ☐ Serves 10.
- ☐ Heat oven to 325°.
- ☐ Have ready a 9" pan with an unbaked pastry crust.

Ingredients

Filling

- 1 cup light corn syrup
- ½ cup sugar
- ¼ cup (½ stick) butter, melted
- 3 eggs
- 1 tsp vanilla
- 1 cup semi-sweet chocolate chips
- 1 ½ cups pecan halves

Topping

- 2 TBS reserved chocolate chips
- 10 pecan halves
- Whipped cream

Method

1. In a mixing bowl, combine corn syrup, sugar, butter, eggs, and vanilla, beating well.
2. Reserve 2 TBS chocolate chips for topping, and mix the rest of the chips and the pecan halves into the filling.
3. Spread filling evenly in the crust-lined pan and bake for 55 to 65 minutes or until deep golden brown and filling is set. Cover the edge of the crust with a 2- or 3-inch strip of foil to prevent excessive browning, if necessary.
4. Cool completely on wire rack before serving.
5. To garnish, melt reserved chocolate in a small bowl in the microwave. Dip each pecan half into the chocolate. Refrigerate for at least 15 minutes to set. Garnish pie with whipped cream and pecan halves before serving.

Mikie's Favorite Chocolate Mousse Pie

Alexia made this pie for Mikey in October of 2025, and it was a hit.

Before getting started:

- ☐ Serves 8.
- ☐ The Chocolate Cookie Crust (page 143) is recommended, or use a packaged pie crust.
- ☐ Some topping suggestions include whipped cream, mini chocolate chips or mini peanut butter chips.

Ingredients

- 2 3.9 oz boxes instant chocolate pudding
- 1 ¾ cups whole milk
- 1 cup heavy whipping cream
- 9" Oreo or chocolate pie crust

Method

1. Make the pudding by mixing the pudding mix and milk in a medium bowl. Mix 1 minute until smooth and creamy.
2. Add the whipping cream and beat on high until light and fluffy, about 1 minute more.
3. Fill crust and chill at least 30 minutes to set.

Pies with Fruit

Aunt Janette's Pumpkin Pie

Aunt Janette loved pumpkin pies and cakes, and this may be the oldest recipe in Alexia's collection.



Before getting started:

- ☐ Serves 8 to 12.
- ☐ Heat oven to 450°.
- ☐ Have ready a 9" pan with an unbaked single crust.

Ingredients

- 1 ½ cup milk
- ½ tsp salt
- 3 eggs
- ½ tsp nutmeg
- ½ cup sugar
- ½ tsp allspice
- ½ cup firmly packed brown sugar
- 1 ½ cup mashed pumpkin
- 1 TBS flour

Method

1. Warm the milk and set aside.
2. In a mixing bowl, beat the eggs slightly, then add the sugars, flour, and spices. Beat until combined.
3. Add the pumpkin and mix well, then add milk and beat until smooth.
4. Pour filling into crust and bake for 10 minutes; then turn down the oven to 350° and bake an additional 50 to 60 minutes.

Old Fashioned Gooseberry Pie

I got this recipe from a website that provided vintage recipes. The website is gone, but with a few tweaks, this became the best gooseberry pie recipe I have found.



Before getting started:

- ☐ Serves 8.
- ☐ Heat oven to 375°.
- ☐ Have a 9" pan ready.
- ☐ Pie Crust with Milk is recommended.
- ☐ To "top and tail" gooseberries, use a small pair of scissors to cut off the stem and the withered flower from the ends of each berry.

Ingredients

- 5 cups whole gooseberries, cleaned
- 1 cup sugar
- 1 ½ TBS grated fresh ginger
- Juice and zest of one orange
- ½ cup instant tapioca
- 4 TBS butter
- 1 egg
- 1 TBS milk
- Sugar for sprinkling (optional)

Method

1. Set aside ⅓ of the gooseberries. Combine remaining berries and all other ingredients except butter in a large sauce pan over medium heat. Cover and cook until gooseberries begin to soften and burst (about 5 minutes). Uncover and reduce heat to a simmer for an additional 5 minutes. Add the reserved berries and cook 5 minutes more. Remove from heat and allow to cool.
2. Remove dough from refrigerator and roll one disk on a lightly floured surface until large enough to cover pie pan with ¾ inch overhang.
3. Fold dough over edge of pan and use a fork to flatten the edge to help prevent burning. Fill crust with pie weights and bake for 10 minutes or just until golden.
4. While bottom crust is baking, roll out second pastry disk and cut strips to make a lattice top. Place strips on baking tray and return immediately to refrigerator.
5. Once bottom crust has baked and filling has cooled, pour gooseberry filling into bottom crust. Slice butter thinly on top of filling, then create lattice with chilled dough.
6. Beat egg with milk and brush lattice. Sprinkle with sugar if desired. Cover crust edge with foil strips to prevent burning.
7. Place a baking sheet on lower rack to catch any spilling juices.
8. Return pie to oven and bake for 35 to 50 minutes, or until juices are vigorously bubbling.
9. Cool pie completely before serving.

Fresh Apple Pie

In 2024, Alexia tried this recipe from her recipe card set and got rave reviews from the family. Use any of the pastry recipes for this pie.



Before getting started:

- ☐ Serves 8 to 12.
- ☐ Heat oven to 425°; have pastry ready for a 9" double crust.
- ☐ Granny Smith apples work well

Ingredients

- ¾ cup sugar
- ¼ cup flour
- ½ tsp nutmeg
- ½ tsp cinnamon
- Pinch salt
- 6 cups thinly sliced peeled tart apples (about 5 medium)
- 2 TBS butter

Method

1. Place apples in a medium bowl.
2. In a small bowl, stir together the dry ingredients. Sprinkle over apples and mix to combine. Tip apples into the pastry lined pan and dot with the butter.
3. Cover fruit with top crust, crimp, and cut slits for steam to escape. Cover the edge with a 2- or 3-inch strip of foil to prevent excessive browning.
4. Bake for 40 to 50 minutes, removing foil for last 15 minutes. Crust should be brown and juices begin to bubble through slits in the crust. Serve warm.



Coconut Cream Pie

This is my favorite pie, and the recipe is a mash-up of one from Cook's Illustrated (May/June 2004) and one from Fine Cooking by Abigail Johnson Dodge (April/May 2018).

Before getting started:

- ☐ Serves 8 to 12.
- ☐ Have ready a 9" pan with a fully-baked single crust.
- ☐ Pie Crust with Vodka or with Milk would work well.
- ☐ Toast the coconut if you like.

Ingredients

Filling

- ⅔ cup sugar
- ¼ cup cornstarch, sifted
- ¼ tsp salt
- 1 cup whole milk
- 1 ⅓ cups coconut milk
- 4 egg yolks
- 3 TBS unsalted butter, in 8 pieces, at room temperature
- 1 ½ tsp vanilla
- 1 cup sweetened coconut

Topping

- 1 ½ cups heavy cream
- ¼ cup sugar
- Pinch salt
- 1 tsp vanilla
- 1 ½ tsp dark rum

Method

1. Put the sugar, cornstarch, and salt in a medium saucepan, and whisk until well blended. Add ⅔ cup of milk, and whisk until the mixture is smooth.
2. Whisk in the egg yolks and then the remaining milk and coconut milk. Set the pan over medium-high heat and cook, stirring with a whisk, until it comes to a full boil. Reduce the heat to medium and boil for 1 minute, whisking constantly, then slide the pan off the heat. Add the butter, vanilla, and shredded coconut, stirring until the butter melts and the pudding is smooth.
3. Scrape the filling into the cooled pie crust, spread evenly, and press a piece of plastic wrap directly on the surface to prevent a skin from forming, if you like. Refrigerate until chilled and firm, about 5 hours or overnight.
4. When ready to serve, beat the cream and sugar in the chilled bowl with an electric mixer at medium speed to soft peaks. Add vanilla and rum, and continue to beat to barely stiff peaks.
5. Peel off the plastic from the filling. Scrape the topping onto the center of the pie and, using a small offset or silicone spatula, spread it to cover the filling, leaving the center slightly domed along with lots of swirls and peaks.
6. Serve immediately or cover loosely and refrigerate for up to 1 hour.



Strawberry-Rhubarb Pie

Louie always liked rhubarb pie, but when Alexia found this recipe from Cook's Illustrated, the pie became a hit with the whole family.

Before getting started:

- ☐ Serves 8 to 12.
- ☐ Heat oven to 425° after Step 4.
- ☐ Pie Crust with Vodka is recommended.
- ☐ Have ready a 9" pan.

Ingredients

- 2 lbs rhubarb, cut into ½-inch pieces
- 1 ¼ cups sugar
- 1 lb strawberries, hulled, halved if less than 1 inch wide, quartered if more than 1 inch wide
- 3 TBS instant tapioca
- 3 TBS sugar for sprinkling



Method

1. Combine rhubarb and sugar in bowl and microwave on high for 1 ½ minutes. Stir and continue to microwave until sugar is mostly dissolved, about 1 minute longer. Stir in 1 cup strawberries and set aside for 30 minutes, stirring once halfway through.
2. Drain rhubarb mixture through fine-mesh strainer set over large saucepan. Return drained rhubarb mixture to bowl and set aside. Add remaining strawberries to rhubarb liquid and cook over medium-high heat until strawberries are very soft and mixture is reduced to 1 ½ cups, about 10 to 15 minutes. Mash berries with fork (mixture does not have to be smooth). Add strawberry mixture and tapioca to drained rhubarb mixture and stir to combine. Set aside.
3. Roll 1 disk of dough into 12-inch circle on well-floured counter. Loosely roll dough around rolling pin and gently unroll onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand. Wrap dough-lined plate loosely in plastic and refrigerate until dough is firm, about 30 minutes.
4. Roll other disk of dough into 12-inch circle on well-floured counter, then transfer to parchment paper-lined baking sheet; cover with plastic and refrigerate for 30 minutes.
5. Transfer filling to chilled dough-lined plate and spread into even layer. Lift the top crust by loosely rolling it around the rolling pin and gently unrolling it onto filling. Trim overhang to ½ inch beyond lip of plate. Pinch edges of top and bottom crusts firmly together. Tuck overhang under itself; folded edge should be flush with edge of plate. Crimp dough evenly around edge of plate using your fingers or butter knife. Brush surface thoroughly with extra water and sprinkle with 3 tablespoons sugar. Cut eight 2-inch slits in top crust.
6. Place pie on parchment-lined rimmed baking sheet and bake until crust is set and begins to brown, about 25 minutes. Rotate pie and reduce oven temperature to 375°; continue to bake until crust is deep golden brown and filling is bubbling, 30 to 40 minutes longer. If edges of pie begin to get too brown before pie is done, cover loosely with aluminum foil. Let cool on wire rack for 2 ½ hours before serving.

Sundry Pies

Sweet Potato Pie

Our friend, Cindy Oman, shared this family recipe with me many years ago. For a holiday dessert, the recipe makes two pies, but is easily cut in half.

Before getting started:

- ☐ Makes 2 9" pies.
- ☐ Preheat oven to 350°; have ready two 9" deep dish pans lined with pastry.
- ☐ Any pie crust will do, but the sugar in Pie Crust with Milk works well with this filling.

Ingredients

- | | |
|-------------------------|----------------------------|
| 2 deep dish pie crusts | 3 cups sugar |
| 4 large sweet potatoes | 2 ½ tsp vanilla |
| 2 sticks (1 cup) butter | Nutmeg & cinnamon to taste |
| 4 eggs | Whiskey or rum to taste |

Method

1. Boil sweet potatoes until soft. Cool and peel.
2. Beat potatoes with remaining ingredients until smooth. Divide between pie crusts.
3. Bake until set and crust is very brown.

Baked Custard

This recipe is not for a pie, but you can use it to make a custard pie! Our Aunt Jo and cousin Jeanette were the best bakers in their family, and this is one of the recipes they both did so well. Jeanette made all kinds of custards including panna cotta and a Greek dish called galaktoboureko, a rich semolina custard baked in layers of phyllo dough, which is delicious!

Before getting started:

- ☐ Serves 8.
- ☐ Heat oven to 300°; have ready a 1-qt shallow casserole, like an 8" square glass baking dish, and a 9" by 13" metal pan to hold it.
- ☐ If using a metal pan for the custard, be sure to use the newspaper liner mentioned in Step 5.
- ☐ Do not over bake. Properly cooked custard is not completely firm; it should still jiggle if you shake the pan.
- ☐ To make a custard pie, pour the filling into an unbaked crust and bake at 375° for 35 to 45 minutes.

Ingredients

- 2 cups milk
- 4 eggs
- ½ cup sugar
- ⅛ tsp salt
- 1 tsp vanilla

Method

1. Set about 10 cups of water to boil.
2. In a separate pan, scald milk and set side to cool slightly.
3. Using a whisk, beat eggs well on medium-low speed and add sugar and salt. Continue mixing on low or medium-low speed until sugar is dissolved. (Beating at higher speed will make the eggs frothy, which you do not want.) Add vanilla.
4. Using a ladle, slowly pour scalded milk over egg mixture while whisking on low or medium-low speed until all the milk has been added and the custard is smooth.
5. If using a metal pan for the custard, place a few layers of newspaper in the bottom of the larger pan. Place the casserole for the custard in the 9" by 13" pan and pour the custard into the casserole. Pour boiling water into the larger pan until it comes at least half-way up the side of the casserole. Carefully place in the oven.
6. Bake for 40 to 50 minutes or until a knife inserted in the custard comes out clean.
7. Remove casserole from the baking dish to cool. Serve warm or chilled.

Breads & Rolls

Cinnamon Rolls

This recipe from Chocolatier Magazine (November 1989) is one of my all-time favorites. For the story covering 30 years of searching for this lost recipe and how Jean Dravet saved the day, see the recipe for Walnut Cranraspberry Cake in Chapter 8. But all you really need to know is that these are the best cinnamon rolls ever.

Before getting started:

- ☐ During the last rise, heat oven to 400° with rack in middle position.
- ☐ Generously butter a 9" by 13" pan.
- ☐ The original recipe calls for unsalted butter, but using salted butter improves the flavor.
- ☐ If you want a bright white glaze, leave out the vanilla.



Ingredients

Filling

- ½ cup packed light brown sugar
- 1 tsp cinnamon
- ½ to 1 cup chopped nuts or mini chocolate chips (optional)

Dough

- Up to 4 ¼ cups bread flour, divided
- ½ cup sugar
- 1 package active dry yeast
- 1 cup milk
- ¼ lb (1 stick) butter, cut into 8 pieces
- 2 large eggs at room temperature
- 1 TBS vanilla
- 1 tsp salt

Assembly

- 3 TBS butter, melted

Glaze

- 1 cup powdered sugar
- 1 to 2 TBS milk
- ½ tsp vanilla (optional)

Method

Make Filling and Dough

1. In a small bowl, stir together the filling ingredients. Set aside.
2. In a large bowl, stir together 1 cup of the flour, the sugar & the yeast.
3. In a medium saucepan over low heat, heat the milk and butter until very warm (120° to 130°). The butter may not be completely melted.
4. Using a hand-held or stand mixer on low speed, gradually beat the milk/butter mixture into the flour mixture. Increase the speed to medium-high and beat for 2 more minutes, scraping down the side of the bowl occasionally. Beat in the eggs and vanilla until combined.
5. Add 1 cup of the remaining flour and the salt and beat at low speed until combined. Increase the speed to medium-high and beat for 2 minutes, scraping down the sides of the bowl occasionally. With a wooden spoon or spatula, stir in the remaining 2 ¼ cups of flour.
6. Turn the dough (it will be sticky) onto a lightly floured surface or use a dough hook on a stand mixer and knead for 10 to 15 minutes until smooth and elastic, adding more flour if necessary.
7. Shape the dough into a ball. Generously butter a large bowl, place the dough in it and turn it to cover it with butter. Cover with a clean towel and let rise in a warm place for about 1 hour, or until doubled.

Form, Bake & Glaze

1. Punch down the dough and knead it a couple of times, then cover with the towel and let stand for 10 minutes. Roll the dough into a 15" wide by 12" rectangle, stretching by hand if necessary to help shape. Brush the surface with all the melted butter, leaving about ½" dry on the 15" side farthest from you. Sprinkle the filling evenly over the buttered dough.
2. Starting with the side closest to you, roll the dough into a cylinder. Pinch the seam together. With the roll seam side down, cut the dough crosswise into 15 one-inch slices and place them cut side up evenly in the prepared pan.
3. Cover the pan with a clean towel & let rise in a warm place for 45 to 60 minutes or until doubled in size. Preheat oven to 400°.
4. Bake for about 25 minutes or until browned, checking after 15 minutes or so, as the rolls will brown quickly. Cool briefly in the pan set on a wire rack.
5. Leave the rolls in the pan or remove with large spatulas and place on a rack.
6. In a small bowl, mix the powdered sugar, 1 TBS milk and vanilla, adding additional milk if necessary. Drizzle the glaze over the warm rolls. Serve warm or at room temperature.

Garlic Knots

This recipe is from Bread Illustrated and makes beautiful and delicious garlic rolls.



Before getting started:

- ☐ Makes 12 knots.
- ☐ After forming the knots, heat oven to 500°.
- ☐ Line a 10" by 15" baking sheet with parchment paper.
- ☐ Before final rise, knots can be refrigerated for 8 to 16 hours; let them sit at room temperature for 1 hour before baking.

Ingredients

9-10 garlic cloves,
minced (2 TBS)
6 TBS unsalted butter
1/4 cup + 1 tsp water
2 cups flour
1 1/2 tsp instant or
rapid-rise yeast
1 tsp salt
coarse sea salt

Method

1. Melt 1 TBS butter in an 8" skillet over low heat. Add garlic and 1 tsp water, and cook, stirring occasionally, until garlic is straw-colored, about 8 to 10 minutes. Stir in remaining butter until melted and strain into a bowl, reserving garlic solids.
2. Whisk flour, yeast & salt in the bowl of a stand mixer. Whisk remaining 1/4 cup water, 1 TBS garlic butter, and garlic solids in a 4-cup liquid measuring cup.
3. Using a dough hook with mixer on low, slowly add liquid to flour mixture and mix until a cohesive dough starts to form and no dry flour remains, about 2 minutes, scraping the bowl as needed. Increase speed to medium low and knead until dough is smooth and elastic and clears side of bowl but still sticks to bottom, about 8 minutes.
4. Transfer dough to lightly floured counter and knead by hand to form a smooth, round ball, about 30 seconds. Place dough seam side down in a lightly greased large bowl or container, cover tightly with plastic wrap, and let rise until doubled in size, about 1 to 1 1/2 hours.
5. Press down on dough to deflate. Transfer dough to clean counter and stretch into a 12" by 16" rectangle, with long side parallel to counter edge.
6. Using pizza cutter or a chef's knife, cut dough vertically into 12 6" by 1" strips. Cover loosely with plastic wrap.
7. Working with 1 piece of dough at a time, stretch and roll into a 12" rope.
8. Shape rope into a U with a 2" wide bottom curve facing you.
9. Tie ends into a single overhand knot, so the left end passes under the right, leaving a 1 1/2 inch open loop at the bottom.
10. Wrap the left hand tail over the loop and pass it through the opening from the top, tucking it underneath the left side of the loop. Then wrap the tail on the right under the loop and pull through the middle of the loop from the bottom. Pinch the ends together beneath the knot to seal.
11. Arrange knots about 1" apart, pinched side down on prepared baking sheet. Cover loosely with greased plastic wrap and let rise until nearly doubled in size and dough springs back minimally when poked gently with your knuckle. 1 to 1 1/2 hours.
12. Bake knots until set, about 5 minutes. Brush with 2 TBS garlic butter, rotate sheet, and bake another 5 minutes or so, until knots are golden brown.
13. Transfer knots to wire rack. Brush with remaining garlic butter and sprinkle with sea salt, and let cool 15 minutes before serving warm.



Creamy Yeast Rolls

Alexia's principal at Yost School, Delba Smith, gave her the recipe for these easy yeast, moist rolls.



Before getting started:

- ☐ Makes 24 rolls.
- ☐ Have ready a greased and floured 9" by 13" pan.
- ☐ Preheat oven to 375° after Step 7.

Ingredients

- 2 pkgs rapid rise yeast
- ½ cup lukewarm water
- 4 cups flour, divided
- ½ cup sugar
- ½ tsp salt
- ½ cup (1 stick) butter
- 8 oz sour cream
- 2 eggs

Method

1. Mix yeast in warm water; set aside.
2. In a medium bowl, whisk 3 cups of flour with the sugar and salt.
3. In a small saucepan, melt butter. Add sour cream & heat until warm.
4. Place the butter and sour cream in a mixing bowl along with the yeast mixture. Mix well, then add flour mixture. Stir until well combined. Add eggs one at a time, beating well and scraping the sides of the bowl after each addition. Continue mixing, adding remaining flour in two parts, again scraping & beating well after each addition.
5. Cover with a hot damp towel & let rise in a warm place for 2 to 3 hours.
6. When dough has risen, with floured hands, divide dough into quarters. Working with one quarter at a time, divide into six pieces and roll each into a ball pulling the edges to the bottom and pinching them together. Place in prepared pan smooth side up in 6 rows of 4.
7. Cover again with a hot towel and let rise for 2 to 3 hours.
8. Bake for 15 to 25 minutes until golden brown or an instant read thermometer reads 190°. Best served warm.



Karen & Harry's Christmas Bread

You know it's Christmas when a loaf of cinnamon bread with raisins arrives! Karen tweaked the recipe by increasing the cinnamon and raisins. Harry tells the story of the time they made the bread at Mom & Dad's and it was so cold in the house they used George's water bed to get the dough to rise.

Before getting started:

- ☐ Makes 2 loaves.
- ☐ Have ready two 5" by 9" loaf pans.
- ☐ Preheat oven to 375° on last rise with rack in the middle of oven.

Ingredients

Dough

- 1 ½ cups milk
- ¼ cup sugar
- 2 tsp salt
- ½ cup butter or margarine
- 1 cup unseasoned mashed potato
- ½ cup very warm water
- 2 pkgs instant yeast
- 7 ½ cups flour
- 1 ½ cups raisins

Method

1. In a saucepan that can hold 4 cups or more, heat milk over medium-low heat until warm. Remove from heat and add ¼ cup sugar, the salt, and butter. Stir until butter melts and then add the mashed potato. Cool to lukewarm.
2. In a small bowl, sprinkle yeast into warm water and mix.
3. In a mixing bowl, combine 3 ½ cups flour and potato mixture and beat until smooth. Add yeast mixture and beat until well combined. Stir in raisins.
4. Gradually add remaining flour, mixing by hand until a stiff dough forms.
5. Turn dough onto a floured board and knead until smooth and elastic, about 10 minutes. Form dough into a ball, place in a large greased bowl, and turn to bring greased side up. Cover with a towel and let rise in a warm place until doubled in size, about 1 ½ hours.

Filling

- ½ cup sugar
- 2 tsp cinnamon

See Christmas, next page

Prosciutto Bread

This recipe is from Cook's Country (February/March 2018). The combination of chewy bread and savory meats & cheese makes for a great loaf of bread.

Before getting started:

- ☐ Makes 2 loaves.
- ☐ Preheat oven to 450° during last rise; line 15" by 18" baking sheet with parchment paper and lightly dust with cornmeal.
- ☐ This is a very soft dough, so you may need to add quite a bit more flour to get the dough to clear the sides of the bowl. It took me 7 TBS of flour to get the right consistency on a humid day.



Ingredients

- 3 cups bread flour, more if needed
- 1 ½ tsp instant or rapid-rise yeast
- 1 tsp salt
- 1 cup mild lager at room temperature
- 6 TBS water at room temperature
- 3 TBS extra-virgin olive oil
- 1 ½ tsp coarsely ground pepper
- Deli meat and cheese, sliced ¼" thick and cut into ½" by ¼" pieces:
 - ☐ 5 oz provolone cheese
 - ☐ 3 oz prosciutto
 - ☐ 3 oz pepperoni
 - ☐ 3 oz hot capicola
- Cornmeal

Method

1. Whisk flour, yeast, and salt in bowl of stand mixer. Whisk beer, water and oil together in 2-cup liquid measuring cup.
2. With dough hook on low speed, slowly add beer mixture to dry ingredients until no dry flour remains, scraping down bowl as needed, about 2 minutes.
3. Increase speed to medium and knead until dough is smooth and elastic & clears sides of bowl, about 8 minutes. (If after 5 minutes or so dough is still very wet, add more flour, a heaping TBS at a time until the dough pulls from the sides of the bowl.)
4. Reduce speed to low and add pepper, cheese and meats, kneading until most of the bits are incorporated, about 2 minutes. Transfer dough and any loose bits to a lightly floured counter and knead by hand to incorporate meats and cheese into dough, about 1 minute.
5. Form dough into a ball and place seam side down in large, lightly greased bowl. Cover with plastic wrap and let rise at room temperature until doubled in size, about 1½ hours.
6. Turn out dough onto floured counter and gently press down to deflate. Cut dough into 2 pieces and press each into 8" by 5" rectangle with long side facing you.
7. Working with 1 piece of dough at a time, fold top edge of rectangle down to the middle, pressing to seal, then repeat with bottom edge. Flip dough seam side down and gently roll back and forth into a 12" loaf with tapered ends.
8. Transfer loaf to 1 side of prepared sheet. Repeat with second piece of dough, leaving 3 inches between loaves. Cover with greased plastic and let rise at room temperature until puffy and dough springs back slowly when pressed lightly with your finger, about 45 minutes.
9. Using sharp paring knife, make ½" deep slash along top of each loaf, starting and stopping about 1 ½ inches from ends. Bake until loaves register 205 to 210 degrees, 18 to 22 minutes. Transfer loaves to wire rack and let cool completely, about 3 hours before cutting.
5. Bake for 30 to 40 minutes until done. Remove from pans at once and cool on wire rack.

Christmas, from previous page

1. While dough rises, mix the sugar and cinnamon in a separate bowl.
2. When dough has risen, remove it from the bowl and cut into two even pieces. Roll one piece into an 8" by 16" rectangle.
3. Sprinkle with half the cinnamon sugar mixture. Roll up to make an 8" roll, pinching edges and ends together to seal. Tuck ends under and place seam side down in an ungreased loaf pan. Repeat with second piece of dough.
4. Cover loaves with a towel and let rise in a warm place until sides reach the top edge of pans and top is rounded, about 1 hour.

