

Baking Spirits Bright



Bedford County FCE
Countywide Meeting
November 2019

The holidays are a time of celebration and kitchens filled with the aroma of cinnamon and sugar baking into delicious treats that create memories of good times and good food. But the holidays are also a busy time, so making the most of our time for baking is important. Included here are some tips and recipes that make your time for baking go a long way in filling the kitchen with goodies for the season.

Tarts

Dark Chocolate Salted Caramel Tart

1 package (about 36) chocolate sandwich cookies (Oreos)
1 cup butter, divided
2/3 cup brown sugar
1/8 teaspoon kosher salt
1 1/4 cups heavy cream, divided
1 (12-ounce) package bittersweet chocolate chips

Finely crush the cookies in a food processor. Melt 1/2 cup of the butter and combine with crumbs. Press in to the bottom and up the sides of a 9" tart pan. Place in freezer for about 10 minutes to set.

In a medium saucepan, combine remaining 8 tablespoons butter, brown sugar and salt. Cook over medium heat, whisking constantly until it begins to bubble. Cook for 1 more minute, whisking constantly. Remove from heat and slowly whisk in 1/4 cup cream until smooth. Let cool for about 15 minutes. Pour over the crust and place in the freezer for about 30-45 minutes to set caramel but don't fully freeze.

Place chocolate in a medium bowl. In a saucepan, bring the remaining 1 cup cream to a simmer. Pour over the chocolate and let sit for 5 minutes. Whisk until smooth and spread over caramel layer. Return to freezer to set for another 30 minutes. Just before serving, sprinkle with a tiny bit of kosher salt.



GET READY FOR HOLIDAY BAKING

TOAST YOUR NUTS ALL AT ONCE

Stock the freezer with baking nuts such as pecans and walnuts. When you get home from the store, place the nuts on a baking sheet in a single layer and bake at 400 degrees until fragrant, sizzling and lightly toasted (watch carefully as they burn quickly). Let cool completely and then return to bag and freeze until ready to use. You may want to go ahead and chop some of them so you have them already done.

STOCK UP ON ESSENTIALS

Nothing is worse than getting halfway through a recipe and realizing you need something. Be sure to have an extra bag of flour and sugar on hand as well as powdered sugar and brown sugar. Buy several pounds of butter and plenty of eggs. Go through your spices, looking for any that are low and check the salt, baking soda, baking powder and vanilla. Also make sure you have vegetable spray or shortening to grease pans and parchment paper and foil for baking and plastic wrap for storing. Dig out your plastic storage ware and make sure they all have lids that are easy to find.

MISE EN PLACE

Before starting a recipe, get out everything you need to make the recipe—all of the ingredients and supplies. This will help you make sure you have everything and will make the baking go more quickly as everything is right there and ready to go.

Cranberry Caramel Tart

1 cup flour
2/3 cup powdered sugar
1/2 cup toasted pecans
1/2 teaspoon kosher salt
1/2 cup butter, cubed and softened
1 cup sugar
1/2 cup water
1/2 cup butter, softened
2/3 cup heavy cream, warmed
1 teaspoon vanilla extract
2 cups roughly chopped, toasted pecans
2 cups frozen cranberries
1/4 teaspoon kosher salt



In a food processor, pulse together the flour, powdered sugar, pecans and salt until finely ground. With processor running, gradually add butter. Turn off processor when dough comes together. Press dough into bottom and up sides of a 9" removable-bottom tart pan. Freeze 10 minutes. Prick bottom of crust 10 times with a fork. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights or beans. Bake at 350 degrees for 20 minutes. Carefully remove paper and weights. Bake until lightly browned, about 5 minutes more. Let cool on a wire rack.

For the filling: In a medium saucepan, combine sugar and water. Cook over medium heat, stirring just until sugar is dissolved. Cook, without stirring, until a candy thermometer reads 340 degrees F. and mixture is amber in color, about 10-20 minutes. Brush the sides of the saucepan with water while cooking caramel to prevent crystallization. Remove from heat. Carefully whisk in butter until melted (mixture will boil vigorously). Add cream and vanilla, whisking until smooth. Stir in pecans, frozen cranberries and salt. Spoon mixture into prepared crust. Bake until bubbly, 20-25 minutes. Let cool to room temperature. Refrigerate at least 30 minutes before slicing.

Date Nut Tart

1 1/2 cups flour	2/3 cup dark corn syrup
1/2 teaspoon salt	1/2 cup sugar
1/2 cup vegetable shortening	1 teaspoon vanilla extract
4-5 tablespoons cold water	1/2 teaspoon salt
1 1/2 cups coarsely chopped walnuts	2 eggs
1 cup pitted dates, chopped	

In a medium bowl, stir together flour and salt. Cut in shortening. Add cold water around edge of bowl and stir together with a fork until it comes together in a ball. Turn out onto a floured counter and roll out to about 1/8" thick. Place in 9" tart pan, easing into bottom and up sides. Trim off excess dough. Sprinkle nuts and dates into pie shell. In a medium bowl, whisk together corn syrup, sugar, vanilla, salt and eggs. Gently pour over nuts and dates. Bake at 350 degrees for 50 minutes or until puffed and browned. Cool in pan on a wire rack at least 15 minutes before serving.

Bourbon Pumpkin Tart with Walnut Streusel

1 1/4 cups flour
1/2 teaspoon salt
1/2 cup cold butter, cut into cubes
1 teaspoon orange zest
2-4 tablespoons cold water
1 (15-ounce) can solid pack pumpkin
3 eggs
1/2 cup sugar

1/2 cup heavy cream
1/4 cup packed brown sugar
1/4 cup bourbon whiskey
2 tablespoons flour
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/4 teaspoon salt
1/4 teaspoon ground cloves

Place the flour and salt in the bowl of a food processor. Pulse to mix. Add the pieces of butter and process for approximately 10 seconds or just until the mixture resembles coarse meal. Add the orange zest and pulse to combine. Add ice water, slowly, through the feed tube with the machine running, until the dough just holds together without being wet or sticky. Do not process more than 30 seconds. Test the dough by squeezing to see if it holds together. If it is crumbly, add a bit more water. Divide the dough into two pieces and form a disk with each. Wrap in plastic wrap and refrigerate for 1 hour or until easy to handle. On a lightly floured surface, roll out each pastry into a 13 inch circle. Place on bottom and up the sides of an ungreased 11 inch fluted tart pan with removable bottom. In a large bowl combine pumpkin, eggs, sugar, cream, brown sugar, bourbon, flour, cinnamon, ginger, salt and cloves. Pour into crusts.

For **streusel topping** combine:

6 tablespoons flour
3 tablespoons sugar
3 tablespoons brown sugar

1/4 teaspoon salt
1/4 teaspoon ground cinnamon

Cut in 1/4 cup cold butter until crumbly and stir in 6 tablespoons coarsely chopped walnuts and 2 tablespoons chopped candied or crystallized ginger. Sprinkle over filling. Bake at 350 degrees for 45-55 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers.

Cranberry Swirl Cheesecake Tart

9 ounces chocolate teddy bear shaped graham crackers
6 tablespoons chilled butter, cut into cubes
1 cup fresh cranberries
3 tablespoons water
2 tablespoons fresh lemon juice
2 tablespoons light corn syrup
2/3 cup plus 2 tablespoons sugar, divided

16 ounces cream cheese, softened
1 tablespoon flour
1 cup sour cream
1 teaspoon vanilla extract
1/2 teaspoon lemon zest
2 eggs

In a food processor, combine graham crackers and butter, pulsing until finely ground. Press crumbs into bottom and sides of an 11" tart pan sprayed with vegetable spray. Bake at 350 degrees for 8 minutes. Place on a wire rack to cool for 30 minutes while preparing filling. In a small saucepan, combine the cranberries, water, lemon juice, corn syrup and 2 tablespoons of the sugar. Bring to a boil and reduce heat and simmer until cranberries pop and mixture thickens, about 5 minutes. Remove from heat and let cool for 15 minutes. Place in a blender and process until smooth. Pour cranberry mixture into a bowl. In a mixer bowl, combine remaining 2/3 cup sugar, cream cheese and flour. Beat at medium speed until smooth. Add sour cream, vanilla and lemon zest and beat until mixed. Add eggs, one at a time, beating well after each addition. Spread mixture into prepared crust. Drop cranberry mixture on top by teaspoonfuls (add a couple of teaspoons of water if too thick) and lightly swirl with a knife or skewer. Place on a baking sheet and bake at 350 degrees until set, about 25-30 minutes. Remove to a wire rack and let cool for 30 minutes. Loosely cover and refrigerate until chilled, about 3 hours. Garnish with sugared rosemary and cranberries, if desired.

Bar Cookies

Apricot Almond Bars

1 1/2 cups flour
3/4 cup powdered sugar
3/4 cup butter, softened
1 egg, lightly beaten
1/2 cup sugar
10 ounces apricot preserves
1 tablespoon butter, softened
1/2 teaspoon vanilla extract
1 cup sliced almonds

In a mixing bowl, beat flour, powdered sugar and butter. Pat into the bottom and slightly up the sides of a 9"x13" baking pan that has been sprayed well with cooking spray. Bake at 350 degrees for 15-18 minutes or until lightly browned. Rinse mixing bowl and beat egg, sugar, preserves, 1 tablespoon butter and vanilla in a mixing bowl until smooth. Spread over hot crust. Sprinkle with almonds. Bake at 350 degrees for 20-30 minutes or until set and almonds are lightly toasted. Cool. Cut into squares.

Almond Butter Cookies

1 cup butter, softened
1 cup sugar
1 egg, separated
1 1/2 tablespoons amaretto
2 teaspoons orange zest
1/4 teaspoon salt
2 cups flour
3/4 cup sliced almonds

In mixing bowl, beat together butter and sugar until light and fluffy (about 3 minutes). Add egg yolk, amaretto, orange zest and salt beat well. Stir in flour and blend well. Spread and pat the dough evenly into 10" x 15" jellyroll pan. Beat egg whites until foamy and brush evenly over the dough. Sprinkle almonds over top. Bake at 300 degrees for 40 minutes or until light golden brown. Cut into about 2" squares while still warm.



BAKING TIPS AND HINTS

BLIND BAKING A PASTRY CRUST

When you need to bake a tart or pie crust before the filling goes in, it is called blind baking. Usually you will line the pastry with a piece of parchment paper and fill the paper with pie weights. This keeps the pastry from shrinking or puffing up in the middle. While you can buy these, you can also just use **dried beans** (keep them in a jar just for this use). To help the paper go into the pastry more easily, **crumple** it up and flatten and crumple again and flatten so it is not so stiff.

SPREADING FROSTING

Use an offset metal spatula to spread frosting onto sheet cakes. The bend makes it easy to get down into the pan.

GETTING BARS AND BROWNIES OUT OF A PAN

When baking in a smaller pan like a 9"x9" or so, cut a strip of parchment paper or foil the width of one side and long enough to go down the side, across the bottom and up the other side with an inch or so left on each end. Do the same the other direction. Pour in your batter and bake. Now you can use the excess on each side to help lift the bars out in one block.

REMOVING A TART PAN RING

To remove the tart pan ring easily, place a wide can, such as a 28-ounce can of tomatoes, on the counter and set the cooled tart pan on top of the can. Hold the pan ring and gently pull it downward.

QUICKLY SOFTEN BUTTER

Avoid microwaving to soften cold butter—it's easy to soften it too much or even melt it. Instead, cut the butter into small pieces. By the time you've preheated the oven and measured the remaining ingredients, the pieces should be near 65 degrees.

CRUMB CRUSTS

Use a glass to press crumbs into a tart or pie pan for a firm, even crust.

Chocolate Toffee Bars

1 3/4 cups crushed teddy-bear-shaped chocolate graham crackers	
1/2 cup butter, melted	1 cup chopped pecans
2 1/4 cups crushed chocolate coated English toffee	1/2 cup chopped walnuts
1 cup semi-sweet chocolate chips	1 (14-ounce) can sweetened condensed milk

Grease a 9x13 inch pan. In medium bowl, combine crushed cookies and melted butter and stir. Press mixture evenly into prepared pan. Bake at 325 degrees for 5 minutes. Sprinkle toffee pieces, chocolate chips, pecans and walnuts in layers over hot crust. Pour condensed milk evenly over the top. Bake for 30 minutes or until edges are lightly browned. Cool in pan on wire rack. Cut into bars. Store in airtight container at room temperature up to 3 days or freeze up to 3 months.

Anna Marie Smith's Caramel Brownies

4 (1-ounce) squares unsweetened baking chocolate	1 cup flour
3/4 cup butter	1 cup semi-sweet chocolate chips
2 cups sugar	1 1/2 cups chopped walnuts
3 eggs	14 ounces caramel squares, unwrapped
1 teaspoon vanilla extract	1/3 cup evaporated milk

Microwave chocolate and butter in large bowl on HIGH for 2 minutes or until butter is melted. Stir until chocolate is completely melted. Stir in sugar. Mix in eggs and vanilla until well blended. Stir in flour. Remove 1 cup batter and set aside. Spread remaining batter in greased 9" x 13" pan. Sprinkle with chips. Sprinkle with 1 cup of nuts. Microwave caramels and milk in same bowl on HIGH for 4 minutes, stirring after 2 minutes. Stir until caramels are completely melted and smooth. Spoon over chips and nuts, spreading to edges of pan. Gently spread reserved batter over caramel mixture. Sprinkle with the remaining 1/2 cup nuts. Bake at 350 degrees for 40 minutes or until toothpick inserted into center comes out with fudgy crumbs. Do not over-bake. Cool in pan cut into squares.

State Fair Blonde Brownies

1 cup butter	1 1/2 teaspoons vanilla extract
3/4 cup sugar	2 cups self-rising flour
1 pound brown sugar	1 cup chopped walnuts
4 eggs	

In medium saucepan, melt butter. Stir in sugar and brown sugar. Add eggs one at a time, beating well after each addition. Add vanilla, flour and pecans and mix well. Pour into a greased 9x13 inch pan (or slightly larger for thinner brownies) and bake at 350 degrees for 40 minutes.

Coconut Graham Bars

2 cups graham cracker crumbs	1 1/2 cups brown sugar
1/2 cup sugar	6 tablespoons heavy cream
1/2 cup butter, melted	1/4 cup butter, cubed
2 cups coconut	3/4 cup semi-sweet chocolate chips
1 (14-ounce) can sweetened condensed milk	

In a small bowl, combine the graham cracker crumbs, sugar and butter. Press onto the bottom of a greased 9"x13" pan. Bake at 350 degrees for 8-10 minutes or until lightly browned. Combine coconut and milk spread over warm crust. Bake for 12-15 minutes or until edges are lightly browned. Cool on a wire rack. In a large saucepan, combine the brown sugar, cream and butter. Bring to a boil over medium heat, stirring constantly. Boil for 1 minute. Remove from the heat and stir in chocolate chips until melted. Spread over coconut layer. Cool before cutting.

Bundt Cakes

Poppy Seed Coffee Cake

1 tablespoon cinnamon
1/2 cup sugar
1/2 cup poppy seed
1 cup buttermilk
1 teaspoon almond extract
1 cup butter

1 1/2 cups sugar
4 eggs, separated
2 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

In small bowl, combine cinnamon and 1/2 cup sugar. Set aside. In another small bowl, combine poppy seed, buttermilk and almond extract and set aside to soak. In mixing bowl, cream butter and 1 1/2 cups sugar. Add egg yolks and beat. In another bowl, combine flour, baking powder, baking soda and salt. Add dry ingredients alternately with buttermilk mixture. In another mixing bowl, whip egg whites until stiff. Fold egg whites into batter mixture. Pour half the batter into a greased bundt pan. Sprinkle half of the sugar and cinnamon mixture on top. Pour rest of batter into pan and top with remaining sugar and cinnamon mixture. Swirl the batter lightly with a knife or spatula. Bake at 350 degrees for 1 hour. Cool slightly and then turn out onto wire rack. When cool, top with a powdered sugar, milk and almond extract glaze, if desired.

Orange Cranberry Bundt Cake

2 3/4 cups cake flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 tablespoon grated orange zest
1/4 cup orange juice
1 teaspoon vanilla extract
1 cup butter, softened
2 cups sugar
4 eggs
1 cup dried cranberries
2 cups powdered sugar
3-4 tablespoons orange juice



In a large bowl, whisk together flour, baking powder, baking soda and salt. In another large bowl whisk together sour cream, orange zest, orange juice and vanilla. In a mixer bowl, beat butter and sugar on medium speed until light and fluffy. Beat in eggs, one at a time until well blended. Reduce the speed to low and beat in 1/3rd of the flour mixture, followed by half of the sour cream mixture. Repeat with another 1/3rd of the flour mixture and the remaining sour cream mixture. Beat in the remaining flour mixture just until incorporated. Fold in the dried cranberries. Pour into a well-greased and floured 10" Bundt pan and spread evenly. Bake at 350 degrees for 40-50 minutes or until a wooden pick comes out clean. Cool in pan on wire rack for about 10 minutes before inverting onto a rack. Let cool completely. Whisk together the powdered sugar and orange juice, adding a little at a time until it becomes thick and smooth. Pour over cake.

Chocolate Zucchini Cake

2 1/2 cups all purpose flour
1/2 cup unsweetened cocoa
2 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon cinnamon
3/4 cup butter, softened
2 cups sugar
3 eggs

2 teaspoons vanilla extract
2 cups coarsely shredded zucchini
1/2 cup milk
2 tablespoons unsweetened cocoa
2 tablespoons vegetable oil
2 tablespoons light corn syrup
4 tablespoons water
3/4 pound powdered sugar

Combine the flour, cocoa, baking powder, baking soda, salt and cinnamon. Set aside. With a mixer, beat together the butter and the sugar until they are smoothly blended. Add the eggs to the butter and sugar mixture one at a time, beating well after each addition. With a spoon, stir in the vanilla and zucchini. Alternately stir in the dry ingredients and the milk into the zucchini mixture. Pour the batter into a greased and flour dusted 10 inch tube pan or Bundt pan. Bake at 350 degrees for 50-55 minutes or until a toothpick comes out clean. Cool in pan for 15 minutes. Turn out on wire rack and cool completely.

For glaze: In a medium saucepan combine cocoa, oil, light corn syrup and water. Heat to boiling. Remove from heat and add powdered sugar. Mix well and add additional water until glaze consistency. Pour over cooled cake.

Cream Pound Cake

1 cup butter, softened
3 cups sugar, sifted
3 cups cake flour, sifted
8 eggs, room temperature

1 cup heavy cream
1 teaspoon almond extract
1 teaspoon vanilla extract
1 teaspoon brandy extract

Grease and flour a 10 inch tube pan or Bundt pan. Using large bowl of mixer on high speed, cream butter until fluffy, approximately 10 minutes. Add sugar gradually, 2 tablespoons at a time, beating well after each addition.

Add 1/2 cup flour at a time and eggs (one egg at a time) alternately, beginning and ending with flour. Batter should be very smooth. Combine extracts with cream. Add cream mixture gradually, beating until well combined.

Pour batter into prepared pan, being careful not to spill batter on sides. Place pan on center rack in cold oven. Turn heat to 325 degrees. Bake for 1 hour and 25 minutes. Do not open the oven door. Remove cake to wire rack and cool in the pan for 15 minutes. Turn out onto rack to cool completely.

Fresh Apple Cake

1 1/2 cups vegetable oil
2 cups sugar
3 cups flour
1 teaspoon baking soda
3 eggs

1 teaspoon salt
3 cups sliced apples
1 cup chopped pecans
1 cup raisins
2 teaspoons vanilla extract

In mixing bowl, beat oil, sugar and eggs well. In another bowl, sift flour, soda and salt together. Add apple, pecans and raisins to dry mixture. Add dry mixture to the oil mixture and mix well. Stir in vanilla. Pour into greased Bundt or tube pan. Bake at 325 degrees for 1 hour and 10 minutes. Better the second day.



FROSTING 101

BUTTERCREAM FROSTINGS

There are many different types of buttercream with different methods but generally they are made by whipping fat and sugar together.

American—Beat butter and powdered sugar together with a little milk and extract. You can flavor with chocolate, cocoa, coffee, lemon, etc. Using 3-4 T. sweetened condensed milk makes it a little richer and less sweet. Cream cheese frosting is an American buttercream with the cheese replacing some of the butter.

Decorators—Shortening is used in place of some or all of the butter. It holds better at higher temperatures.

Swiss Meringue—Silky smooth without being too sweet. It doesn't crust like American but firms up if chilled. Whisk egg whites and granulated sugar over gentle heat until sugar is dissolved and then whip to pillowy peaks. Add softened butter a bit at a time until incorporated.

Italian Meringue—Similar to Swiss. Egg whites are whipped while a sugar syrup is made on the stovetop. The sugar syrup is drizzled slowly into the whipped egg whites and then butter is added.

French—Richest buttercream. Sugar syrup is drizzled into whipped egg yolks instead of whites.

German—Start with a custard or pastry cream and whip in butter. It is extra creamy and smooth and not overly sweet.

Russian—Sweetened condensed milk and butter.

From: cookingwithcarlee.com

COOKED FROSTINGS

7 Minute—Egg whites and sugar are beaten over a double boiler for 7 minutes. Not usually piped, just swirled or spiked.

Italian Meringue—Drizzle hot syrup into whipped egg whites.

Boiled Milk or Ermine—Associated with red velvet cake. A thick paste is made by cooking milk and flour, cooled and then whipped with sugar to make a light and fluffy frosting.

Caramel—The easy version of this is to start with a can of sweetened condensed milk cooked with a little brown sugar and then cooled and whipped with cream cheese and butter. Real caramel frosting starts with making caramel and then beating it for 20 minutes.

ROYAL ICING

Royal icing is a decorators icing that dries firm so it is perfect for decorating cookies. It can also be piped onto parchment paper and then set out to harden before applying to cakes or cookies. It is basically egg whites (make sure you use pasteurized eggs), powdered sugar and flavoring. Using dried meringue powder makes it easier (and you don't have to have pasteurized eggs).

WHIPPED CREAM FROSTING

Whipped cream with sugar and extract can make a light, airy frosting but not so stable. Adding some sour cream or cream cheese will help to stabilize the cream.

GANACHE

Ganache is simply hot cream poured over chopped chocolate or chocolate chips which melts together. Depending on the ratio of cream and chocolate it can be a thin glaze or a thick fudge like truffle centers. A medium consistency can be whipped and used as a frosting.

GLAZES

A glaze is generally a thin frosting that is drizzled or poured over a dessert or it can be used to dip donuts and cookies into to coat. It is as simple as a liquid and powdered sugar stirred together to the consistency desired. You can use water, milk, cream, corn syrup, juice, etc. as your liquid and to help flavor the glaze.

Buttercream Frostings:

Basic American Buttercream Frosting

1/2 cup butter	1/2 teaspoon vanilla extract
1 (16-ounce) box powdered sugar	Milk

Cream butter with mixer. Add powdered sugar and beat. Add vanilla and enough milk to make the frosting light and creamy and continue to beat for couple of minutes.

Chocolate Frosting

4 tablespoons butter	3 cups powdered sugar
4 ounces unsweetened baking chocolate	1 teaspoon vanilla extract
1/3 cup milk, hot	1/8 teaspoon salt

Melt butter and chocolate in a small saucepan until blended. In mixing bowl, stir hot milk into sugar and beat until smooth. Stir in vanilla, salt and chocolate mixture. Beat until smooth and thickened, about 5 minutes.

Cream Cheese Frosting

1 (8-ounce) package cream cheese, softened	3 cups powdered sugar
1/2 cup butter, softened	1-2 tablespoon milk, as needed
1 teaspoon vanilla extract	

With an electric mixer, beat the cream cheese, butter and vanilla in a large bowl until blended. Add the powdered sugar and beat until the mixture is creamy and a spreadable consistency. You may need to add a little more sugar or a little milk to make it the right consistency.

Swiss Meringue Buttercream

4 egg whites	1 teaspoon vanilla extract
1 1/2 cups sugar	1 pinch fine salt
1 1/2 cups butter, room temperature and cut into tablespoons	

Place egg whites and sugar in a metal mixer bowl and place over a pan of simmer water, not touching the water. Whisk constantly until sugar is dissolved and mixture comes to approximately 160 degrees F. (Sugar should be completely dissolved with no graininess and hot to the touch). Immediately place the bowl on the stand mixer and whip on high with the whisk attachment until frosting has become thick and glossy, forming a stiff peak. Continue to whip frosting until the bowl feels room temperature to the touch, a total of about 10 minutes. Switch to the paddle attachment. With mixer on low, drop in butter, 1 tablespoon at a time, beating until smooth after each addition. If frosting appears curdled or clumpy, increase speed to medium-high and beat until smooth. Once all of the butter is incorporated, mix in vanilla and salt. If needed, continue beating until smooth. Frosted items may be stored at room temperature for a few days or in the refrigerator and brought to room temperature before serving.



Cooked Frostings:

Ermine Frosting

5 tablespoons flour
1 cup milk
1 teaspoon vanilla extract

1 cup butter
1 cup sugar

In a small saucepan, whisk the flour into the milk and cook over medium high heat, whisking constantly, until it thickens (like brownie batter consistency). Remove from heat, whisk in the vanilla and let cool completely to room temperature. In a mixer bowl, beat butter and sugar together until light and fluffy, you don't want any graininess. Add the cooled flour mixture and beat until it all combines and resembles whipped cream (if it looks separated, keep beating).

Fluffy White Frosting

2 egg whites
1 cup granulated sugar
1/4 cup water

2 teaspoons fresh lemon juice, optional
1 teaspoon light corn syrup
1/4 teaspoon cream of tartar

In medium bowl set over 3-4 quart saucepan filled with 1 inch simmering water (double boiler top or bowl should sit about 2 inches above water) combine egg whites, sugar, water, lemon juice, corn syrup and cream of tartar. With mixer at high speed, beat until soft peaks form when beaters are lifted and temperature of mixture reaches 160 degrees on candy thermometer, about 7 minutes. Remove bowl from pan beat egg white mixture until stiff, glossy peaks form, 5-10 minutes longer.

Whipped Cream Frostings:

Creamy Whipped Cream

2 cups heavy cream
1/2 cup sugar

1 teaspoon vanilla extract
1/2 cup sour cream

Whip the cream until soft peaks form. Add the sugar gradually and the vanilla extract. Fold in the sour cream. Store in the refrigerator.

Creamy Cream Cheese Frosting

8 ounces cream cheese, softened
1 cup powdered sugar

16 ounces frozen whipped topping, thawed

Beat together the cream cheese, sugar and whipped topping. Store frosted item in refrigerator.

Glazes:

Chocolate Glaze

2 tablespoons unsweetened cocoa
2 tablespoons vegetable oil
2 tablespoons light corn syrup

4 tablespoons water
3/4 pound powdered sugar

In a medium saucepan combine cocoa, oil, light corn syrup and water. Heat to boiling. Remove from heat and add powdered sugar. Mix well and add additional water until glaze consistency. Pour over cooled cake.

Sheet Cakes

Chocolate Sheath Cake (Also known as Texas Sheet Cake)

2 cups flour	1 teaspoon vanilla extract
2 cups sugar	3 tablespoons unsweetened cocoa
3 tablespoons unsweetened cocoa	6 tablespoons milk
1 cup water	1/2 cup butter
1 cup butter	1 box powdered sugar
1 teaspoon baking soda	1 teaspoon vanilla extract
1/2 cup buttermilk, or sour milk	1/2 - 1 cup chopped pecans
2 eggs, slightly beaten	

Combine flour and sugar. In a saucepan, combine cocoa, water and butter; bring to a rapid boil. Add to flour mixture. Dissolve soda in buttermilk; add with eggs and vanilla to the batter. Mix well. Pour into greased and floured 11 x 16 inch pan (jelly roll pan). Bake at 350 degrees for 20 minutes. For icing: Bring cocoa, milk and butter to a boil; add sugar and vanilla and mix well. Stir in nuts and spread on hot cake.

Wacky Cake

3 cups flour	2 teaspoons vanilla extract
2 cups sugar	2 cups water
6 tablespoons unsweetened cocoa	1/2 cup butter softened
2 teaspoons baking soda	3 3/4 cups powdered sugar (1 pound box)
1 teaspoon salt	4-5 tablespoons milk
3/4 cup vegetable oil	1 1/2 teaspoons vanilla extract
2 tablespoons cider vinegar	

In large mixing bowl, stir together flour, sugar, cocoa, baking soda and salt. Make a well in the center and add oil, vinegar, vanilla and water. Mix well and bake in greased 9" x 13" pan at 350 degrees for 35 minutes. Allow cake to cool. For frosting: In mixing bowl, beat butter until fluffy. Add powdered sugar and beat until fluffy. Add enough milk (about 4-5 tablespoons) to make a creamy consistency. Mix in vanilla. Spread over cooled cake.

Peter's Pumpkin Bars

4 eggs	2 teaspoons pumpkin pie spice
1 2/3 cups sugar	1 (3-ounce) package cream cheese, softened
1 cup vegetable oil	1/2 cup butter, softened
1 (15-ounce) can pumpkin	2 teaspoons orange extract
2 cups flour	2 cups powdered sugar
2 teaspoons baking powder	1-2 tablespoon milk, as needed
1 teaspoon baking soda	

Line a 15 x 10 inch jelly roll pan with parchment paper. Coat with non-stick spray. To make the bars, in a large bowl, beat together the eggs, granulated sugar and oil until blended. Add the pumpkin and mix until smooth. Stir in the flour, baking powder, baking soda and pumpkin pie spice and continue stirring until smooth. Pour into the prepared pan and bake at 350 degrees until a skewer inserted into the center comes out clean, 20 to 25 minutes. Remove from the oven and let cool completely in the pan on a rack. To make frosting, with an electric mixer, beat the cream cheese, butter and orange extract in a large bowl until blended. Add the powdered sugar and beat or process until the mixture reaches a spreadable consistency. You may need to add a little more sugar or a little milk to make it the right consistency. Spread over cooled bars and cut into 40 two-inch bars.

Pineapple Sheet Cake

2 cups flour	8 ounces cream cheese, softened
2 cups sugar	1/2 cup butter, softened
2 eggs	3 3/4 cups powdered sugar
1 cup toasted, chopped pecans	1 teaspoon vanilla extract
2 teaspoons baking soda	1/2 cup toasted, chopped pecans
1/2 teaspoon salt	
1 teaspoon vanilla extract	
1 (20-ounce) can crushed pineapple, undrained	

In a mixer bowl, combine flour, sugar, eggs, pecans, baking soda, salt, vanilla and pineapple. Beat until well mixed. Pour into a greased 15"x10" baking pan. Bake at 350 degrees for 25-30 minutes. Cool. For frosting: In a mixer bowl, beat the cream cheese and butter together until smooth and light. Add powdered sugar and vanilla. Beat until creamy. Spread over cake and sprinkle with pecans.

Pumpkin Cinnamon Roll Cake

3 cups flour	1/2 cup butter, softened
1 cup sugar	1 cup brown sugar
1/2 teaspoon salt	2 tablespoons flour
4 teaspoons baking powder	1 tablespoon ground cinnamon
1/2 teaspoon ground cinnamon	
1/4 teaspoon ground nutmeg	1 cup powdered sugar
1 cup milk	2-3 tablespoons milk
2 eggs	1/2 teaspoon vanilla extract
3/4 cup canned pumpkin	Dash salt
2 teaspoons vanilla extract	
1/2 cup butter, melted	



Whisk together the flour, sugar, salt, baking powder, cinnamon and nutmeg in a large mixing bowl. Add milk, eggs, pumpkin and vanilla. Whisk or beat until smooth. Stir in the melted butter. Spread batter into a greased 9"x13" pan. Combine the softened butter, brown sugar, flour and cinnamon. Drop by spoonfuls over the cake batter. Swirl with a butter knife. Bake at 350 degrees for about 30 minutes. Let cool about 20 minutes. Whisk together the powdered sugar, milk, vanilla and salt. Drizzle over warm cake and serve.

Banana Sheet Cake with Brown Butter Icing

1 1/2 cups sugar	1 teaspoon baking soda
1 cup sour cream	3/4 teaspoon salt
1/2 cup butter, softened	1/2 cup toasted walnuts, chopped
2 eggs	1/2 cup butter
3 ripe bananas, mashed	3 cups powdered sugar
2 teaspoons vanilla extract	1 1/2 teaspoons vanilla extract
2 cups flour	3 tablespoons milk

In mixer bowl, beat sugar, sour cream, butter and eggs until creamy. Stir in bananas and vanilla. Add flour, baking soda and salt. Mix for 1 minute. Stir in walnuts. Spread batter evenly into a greased 9"x13" pan. Bake at 375 degrees for 25 minutes or until golden brown. Cool slightly (warm but not hot) and frost with frosting.

For frosting: Heat butter in a large saucepan over medium heat. Watch carefully, when it reaches a medium brown color turn off heat. Whisk in powdered sugar a little at a time, adding milk as it thickens. Add in vanilla and mix well. Pour over warm cake and smooth out top. Cool completely before cutting.

KNOW YOUR PANS

SHEET PANS

Sheet pans are baking sheets that have a 1" high rolled rim around them. They are used for baking as well as savory applications like roasting vegetables. They come in 3 general sizes:



Full Sheet	26" x 18"	May not fit home oven
Half Sheet	13" x 18"	
Quarter Sheet	9" x 13"	

JELLY ROLL PANS

Jelly roll pans are designed to bake a thin sponge or sheet cake to fill and roll up into a cylinder. Aluminum or aluminized steel are the most commonly found materials. Most jelly roll pans are around 10" x 15" or 11" x 17" and 1" deep.

COOKIE SHEETS

Cookie sheets are rimless pans that allow the hot air to flow all around the cookies and brown all over.

BAKING DISHES

Baking dishes are generally metal (often referred to as a sheet cake pan) or glass. They have about a 2" high side that makes it great for baking sheet cakes (as well as baking casseroles and other savory dishes). The most common size is 9" x 13" but another handy size is 8" square or 9" square.

LOAF PAN

A loaf pan is a specialized baking dish that is usually 9" x 5" or 8" x 4" with tall sides around 3" high. These are essential for making quick breads as well as yeasted breads and many other dishes (like meatloaf).

BUNDT PANS

These are heavy-weight pans that make a tubular shaped cakes that generally don't need frosting. They come in many designs, but the simple fluted design is most popular and classic.

TUBE PANS

These pans are designed for light, chiffon like cakes such as angel food. The cakes are cooled upside down, so they often have feet on the rim to lift the cake off the counter while cooling. The center tube and bottom may be removable.

SPRINGFORM PANS

A springform pan has a bottom tray with a rolled edge that fits into an expandable ring that forms the sides. These pans are mostly used for cheesecakes or can be used for tarts or even regular cakes.

MUFFIN TINS

These are a baking workhorse necessary for making muffins, cupcakes and popovers. They come in regular size cups, jumbo cups and mini cups.

CAKE PANS

Cake pans are round pans used to make layer cakes. They are generally either 8" or 9" round, but also come in many other sizes for making tiered cakes and are about 1 1/2"—3" high.

PIE PLATES

Pie plates are round pans (metal or ceramic or glass) with tapered sides. They are essential for baking pies and can be 8" or 9" or 10".

TART PANS

Tart pans are usually round (although you can get them in other shapes as well) with a low (about 1"), straight side and removable bottom. They make getting the tart out of the pan easier as you push the bottom up, out of the ring.

THE ESSENTIAL 10:

1. Half sheet pan
2. 9" x 13" baking dish
3. 8" or 9" square baking dish
4. Loaf pan
5. Bundt pan
6. Tube pan
7. Springform pan
8. Muffin tin
9. 8" or 9" Round cake pans (set)
10. Pie plate