

BAKING ESSENTIALS

Mrs. Klatt

Foods 20/30A

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STRAWBERRY + CHOCOLATE BAKED ALASKA

INGREDIENTS

6 ounces bittersweet or semisweet chocolate, chopped
6 tablespoons butter
3/4 ounce unsweetened chocolate, chopped
1 1/2 cups sugar, divided
2 large eggs
1/3 cup all purpose flour
2 tablespoons unsweetened cocoa powder
1/2 teaspoon baking powder
1/8 teaspoon salt
1 pint strawberry ice cream, slightly softened
3 large egg whites

DIRECTIONS

1. Preheat oven to 350°F. Spray a 9x9x2-inch metal baking pan with oil; line bottom and 2 sides with parchment paper. Stir bittersweet chocolate, butter, and unsweetened chocolate in small saucepan over low heat until chocolates melt and mixture is smooth. Cool 10 minutes. Whisk 3/4 cup sugar and eggs in large bowl until well blended, about 1 minute. Whisk in chocolate mixture. Sift flour, cocoa, baking powder, and salt over; stir to blend. Transfer batter to prepared pan. Bake cake until top looks dry and tester inserted into center comes out with some thick sticky batter attached, about 17 minutes. Cool cake in pan to room temperature.
2. Place cutting board over pan and invert, tapping out cake. Peel off parchment. Using 3-inch round cutter, cut out 6 cake rounds (save remaining cake for another use). Line small baking sheet with parchment paper. Arrange cake rounds on prepared sheet. Using 2 1/4- to 2 1/2-inch-diameter ice cream scoop, place scoop of strawberry ice cream in center of each round, leaving about 1/4-inch plain border. Freeze until ice cream is solid, about 2 hours.
3. Combine remaining 3/4 cup sugar and egg whites in large metal bowl. Set bowl over saucepan of gently simmering water and whisk until mixture is very warm, about 2 minutes. Remove bowl from over water. Using electric mixer, beat meringue at high speed until very thick and billowy, about 2 minutes. Place baking sheet with cake rounds on work surface. Mound 2 heaping tablespoons meringue atop ice cream on 1 cake round. Spread meringue evenly over to cover, sealing meringue to plain cake border and swirling decoratively. Repeat with remaining desserts. Freeze uncovered on baking sheet until meringue is solid, at least 2 hours and up to 2 days.
4. Preheat oven to 500°F. Transfer desserts still on baking sheet from freezer directly to oven. Bake until meringue is deep brown in spots, turning sheet as needed for even cooking, about 3 minutes. Transfer to plates.



CHICKEN POT PIE

INGREDIENTS

Filling

6 tablespoons (90 ml) unsalted butter, softened
1/4 cup (60 ml) unbleached all-purpose flour
1 tablespoon (15 ml) cornstarch
1/2 cup (125 ml) milk
1 small onion, finely chopped
1 carrot, peeled and diced
1 stalk celery, diced
1 can 10 oz (284 ml) condensed chicken broth
1/2 cup (125 ml) russet potato, peeled and diced
1 1/2 cups (375 ml) cooked chicken, diced
1/2 cup (125 ml) frozen peas
Salt and pepper

Pastry

2 cups (500 ml) unbleached all-purpose flour
1/2 teaspoon (2.5 ml) salt
1 cup (250 ml) cold unsalted butter, cut into cubes
1/4 cup (60 ml) ice water
1 tablespoon (15 ml) white vinegar
Milk, for brushing

DIRECTIONS

Filling

1. In a bowl, combine 60 ml (1/4 cup) of the butter with the flour. Set aside this kneaded butter.
2. In a second bowl, dissolve the cornstarch in the milk. Set aside.
3. In a large saucepan, soften the onion, carrot, and celery in the remaining butter. Season with salt and pepper. Add the broth and potatoes and bring to a boil. Cover and simmer for about 10 minutes or until the vegetables are just tender. Add the kneaded butter and boil gently, stirring with a wooden spoon. Add the milk and cornstarch mixture and bring to a boil. Adjust the seasoning. Stir in the chicken and peas. Place plastic wrap directly on the filling. Let cool while preparing the dough.

Pastry

4. In a food processor, combine the flour and salt. Add the butter and pulse a few seconds at a time until the butter is the size of peas. Add the water and vinegar, and pulse again until the dough just begins to form. Add water, if needed. Remove the dough from the food processor and form into two discs with your hands. Refrigerate for 30 minutes.
5. With the rack in the lowest position, preheat the oven to 400 °F.
6. On a floured work surface, roll out the two discs of dough and line a 23-cm (9-inch) pie plate with one of them. Make incisions in the second crust. Spoon the chicken filling into the crust. Brush around the dough with milk and cover with the second sheet of dough. Crimp the edges and brush with milk.
7. Bake for about 50 minutes or until the pastry is golden brown. Let rest for 15 minutes and serve.



BERRY TART WITH LEMON CURD

INGREDIENTS

Crust

1 ½ cups all purpose flour
½ cup almond flour
1 tsp salt
2 tsp powdered sugar
½ cup butter, cold and cubed into ¼ " pieces
1 egg yolk
1-2 tbsp cold water

Lemon Curd

½ cup butter
3 lemons, zested (no pith)
½ cup lemon juice
¾ cup sugar
2 eggs, separated

Cream Cheese Filling

¾ cup whipping cream
8 oz cream cheese
1 tbsp powdered sugar

Topping

1 cup strawberries or raspberries
¼ cup strawberry jam
2 tbsp mint leaves, garnish

DIRECTIONS

Crust

1. Mix the all purpose flour, almond flour, kosher salt and powdered sugar in a large bowl. Add the unsalted butter pieces and work into the flour with your hands creating thin sheets of butter in the flour. Mix the egg yolk with 1 tablespoon water in a small bowl and add to the flour and butter mix. Continue to work with your fingers until the mixture sticks together when pinched. Add another tablespoon of water if needed.
2. Press the dough into a buttered tart pan with a removable bottom (I used a long tart pan but you can use a 10-inch round pan) or 4-6 individual tart pans with removable bottoms. Prick the bottom with a fork and then place in the freezer for 20 minutes.
3. Preheat the oven to 375 degrees. Bake the tart for 12-15 minutes or until golden brown. Allow to cool completely before filling with cream cheese filling.

Lemon Curd

4. Place the butter into a heavy bottomed saucepan over low heat and let it melt. Once it's mostly melted turn off the heat. Measure out the sugar into a medium bowl and zest the lemons into it. Then squeeze 1/2 C of lemon juice into the lemon zest/sugar mixture.
5. Separate the eggs, dropping the yolks into the pot of melted (but not hot) butter and the whites into the sugar mixture.
6. Whisk the yolks and butter together until well combined. Careful not to overcook you don't want to scramble the eggs! Then take the whisk to the sugar mixture until well combined. Pour the sugar mixture into the pot with the butter and whisk it all together. Turn the heat back on to low and use a whisk to constantly stir the mixture, scrapping the bottom and sides of the pan to make sure nothing burns. Keep stirring until the curd thickens enough to coat a spatula.

Cream Cheese Filling

7. Whip the cream on high with a using the paddle attachment of the stand mixer. Add the softened cream cheese and powdered sugar and beat to mix well. Fold in 1 cup the lemon curd with a wooden spoon.
8. In a separate bowl, mix the strawberries. Heat the strawberry preserves until thinned and mix into the berries. Spoon the cream cheese mixture into the cooled tart crust and top with the berries. Garnish with mint leaves if desired.



PUMPKIN SCONES

INGREDIENTS

1 1/4 cup whole wheat pastry flour
1/4 cup almond meal (or sub 1/4 cup more flour)
1/4 cup oat flour
1/2 Tbsp baking powder
1 Tbsp brown sugar
1/4 tsp salt
1 tsp pumpkin pie spice
1 stick cold butter, cubed
1/2 tsp vanilla extract
1/4 cup almond milk (or whole milk, cream, or buttermilk)
1/4 cup pumpkin puree
1 egg

For the Glaze

1/2 cup powdered sugar
1/2 tsp maple extract
1-2 Tbsp unsweetened almond milk

DIRECTIONS

1. Preheat oven to 400 degrees
2. In a large bowl, add flour, oat flour, almond meal, baking powder, brown sugar, pumpkin pie spice, and salt to a food processor and process until well combined. Add butter and pulse until pea-sized.
3. Transfer flour mixture to a large bowl. In a separate bowl, whisk together the almond milk, pumpkin puree, egg and vanilla extract.
4. Add wet ingredients to the dry and mix until just combined. If it's still too sticky, add a bit more flour.
5. Transfer to a floured surface, working with well-floured hands, and delicately pat into a 1-inch thick circle.
6. Cut into 8 even sections and transfer to a parchment lined baking sheet. Bake for 22-24 minutes or until the bottoms are light golden brown and they look a little toasty on top.
7. Remove from the oven and let cool on a cooling rack for at least 5 minutes before applying the glaze - they should be only slightly warm to the touch.
8. For the glaze: stir the ingredients together in a small bowl until well mixed.
9. Spoon over cooled scones and serve immediately.



CREAM PUFFS

INGREDIENTS

Pastry shells

1 cup water
1/2 cup (8 tablespoons) unsalted butter
3/8 teaspoon salt
1 1/4 cups All-Purpose Flour
4 large eggs

Cream puff filling

2 cups heavy or whipping cream
1/4 cup granulated sugar, or to taste
1 teaspoon vanilla extract

DIRECTIONS

1. Preheat the oven to 425°F. Parchment line two baking sheets.
2. Combine the water, butter, and salt in a medium-sized saucepan, heat until the butter has melted, and bring to a rolling boil.
3. Remove the pan from the heat, and add the flour all at once, stirring vigorously with a wooden spoon.
4. Return the pan to the burner and cook over medium heat, stirring all the while, until the mixture smooths out and follows the spoon around the pan; this should take less than a minute.
5. Remove the pan from the heat, and let the mixture cool for 5 to 10 minutes. It'll still feel hot, but you should be able to hold a finger in it for a few seconds. If you have an instant-read thermometer, the temperature should be below 125°F.
6. Transfer the mixture to a mixer, and beat in the eggs one at a time; it'll look curdled at first, but when you add the last egg it should become smooth. Beat for at least 2 minutes after adding the last egg.
7. Using a generously filled tablespoon cookie scoop, or a level muffin scoop, drop the thick batter onto the prepared baking sheets in 3- to 4-tablespoon mounds. Space the mounds about 3" apart, to allow for expansion.
8. Bake the pastries for 15 minutes, then reduce the oven temperature to 350°F and bake for an additional 25 minutes, until pastries are a medium golden brown. **Don't open the oven door while the pastries are baking.**
9. Remove the pastries from the oven. Make a small slit in the top of each, and return them to the oven for 5 minutes, to allow the steam to escape. Place them on a rack to cool. When they're cool enough to handle, split each in half to make top and bottom pieces; splitting and exposing the centers to air will help keep them from becoming soggy.
10. To make the cream puff filling: Pour the cream into a mixing bowl, and begin to whip it on high speed (using your mixer's whisk attachment, if you have one). Sprinkle in the sugar gradually as the cream whips. Whip until stiff, but be careful not to over- whip; cream should still look smooth.
11. Fill the bottom halves of the puffs with whipped cream, then replace their tops. Dust with confectioners' sugar, and serve.



CHEDDAR CRACKERS

INGREDIENTS

1 cup all-purpose flour
1/4 cup dry parmesan cheese
1/2 teaspoon kosher salt
1/4 teaspoon paprika
1/8 teaspoon cayenne powder (optional)
1/8 teaspoon garlic powder
4 tablespoons cold unsalted butter, cubed
6 ounces extra-sharp cheddar cheese, preferably orange
2 tablespoons cold water
Kosher salt, for sprinkling (optional)

DIRECTIONS

1. **Make the cracker dough.** Measure the dry ingredients and butter. Place the flour, cheese powder, salt, paprika, cayenne, garlic powder in a large bowl. Set aside.
2. Grate the cheese. Toss the cheese with the flour mixture and stir with a fork to combine. Using a pastry blender, cut the butter into the flour mixture until the fat pieces are the size of small peas, resembling a coarse crumb.
3. Add the water to make a dough, continue until it forms a ball. On a large piece of parchment paper, form the dough into a rectangle. Place another sheet of parchment paper on top and roll out to form a 12x16-inch rectangle that is 1/8-inch thick so that it just fits onto a standard baking sheet.
4. **Chill the cracker dough.** Slide the dough, still sandwiched between parchment, onto a rimmed baking sheet. Freeze for 10 minutes.
5. **Heat the oven and cut the crackers.** Arrange a rack in the middle of the oven and heat to 350°F. Remove the top sheet of parchment paper and use it to line a second baking sheet. Use a ruler and a pizza cutter to cut 1-inch squares in the dough. Use the blunt end of a wooden skewer to dock a hole in the center of each cracker. This will keep the crackers from puffing up in the center. (Alternatively cut shapes out with mini cookie cutters.)
6. **Bake and cool.** Use a bench scraper or mini offset spatula to transfer the crackers to the other parchment-lined baking sheet, leaving 1/4- to 1/2-inch between each cracker. Sprinkle the crackers very lightly with salt if desired. Bake until the corners and the bottoms of the crackers are lightly browned and the tops appear dry, 10 to 12 minutes. Cool on a cooling rack. Repeat with baking the remaining dough. Turn off the oven.
7. **Optional crisping step.** To ensure the crackers stay crisp after baking and drive out excess moisture that may cause mold, wait until the oven has been off for 1 hour. Consolidate the crackers onto 1 baking sheet, then return them to the cooling oven and "dry" overnight, at least 8 hours.

Recipe Notes

- Make ahead: The cracker dough can be made right up to the point of baking. Freeze the cut and docked dough. Once frozen, leave in a sheet or break into squares and store in a freezer zip-top bag. Add 1 to 2 minutes to the baking time when baking from frozen.
- Storage: Store baked crackers in an airtight container at room temperature for up to 1 week.



RASPBERRY ALMOND SHORTBREAD THUMBPRINT COOKIE

INGREDIENTS

Dough

2 cups + 2 Tbsp (300g) all-purpose flour*
1/4 tsp salt
1 cup unsalted butter, cold and diced into 1 Tbsp pieces
2/3 cup granulated sugar
1/2 tsp almond extract
1/2 cup SEEDLESS raspberry jam

Glaze

1 cup powdered sugar
1 tsp almond extract
2 - 4 tsp water

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a mixing bowl whisk together flour and salt, set aside.
3. In the bowl of an electric stand mixer fitted with the paddle attachment, blend together butter and sugar until combined (it will take a minute or two since the butter is cold. If you don't have a paddle attachment that constantly scrapes bowl, then occasionally stop mixer and scrape down sides and bottom of bowl). Mix in almond extract then add in flour blend until mixture comes together (it will take a bit of mixing since the butter is cold, so be patient, it will seem really dry at first).
4. Shape dough into 1-inch balls, about 1 Tbsp each, and place 2-inches apart on ungreased baking sheets. Make a small indentation with thumb or forefinger in each cookie (large enough to fit 1/4 - 1/2 tsp of jam). Fill each with 1/4 - 1/2 tsp jam. Chill in freezer for 10 mins. Bake in preheated oven 14 - 18 minutes.
5. Cool several minutes on baking sheet then transfer to a wire rack to cool. Drizzle cookies with glaze when they have cooled. Store cookies in an airtight container.
6. For the glaze: Whisk all glaze ingredients together in a small mixing bowl, adding enough water to reach desired consistency. Pour or spoon mixture into a sandwich size re-sealable bag, cut a small tip from one corner and drizzle over cookies.

***To measure flour scoop with measuring cup and level with a butter knife. Don't whisk or sift first and don't spoon into the measuring cup.**



MRS. KLATT'S SECRET CAKE

INGREDIENTS

1 cup butter, softened
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 tsp vanilla
3 bananas, mashed
3 cups flour
2 tsp baking powder
2 tsp baking soda
1 cup full fat sour cream

LAYERING TOPPING

1 tsp cinnamon
1/2 cup brown sugar
1 1/2 cups chocolate chips

DIRECTIONS

1. Preheat the oven to 350F and set the rack to the middle of the oven.
2. Line a 9 x 13" pan with parchment paper. Set aside.
3. In a small bowl, combine the layering topping ingredients and set aside.
4. In a kitchen mixer using the paddle attachment, cream together the butter and sugar until light and fluffy. Add the eggs and vanilla, mix until combined. Add the mashed bananas and mix again until the mixture looks even.
5. In a large bowl, mix the flour, baking powder, & baking soda.
6. In the kitchen mixer with the paddle set on a very low speed, carefully alternate between 1/3 of the flour mixture and 1/3 of the sour cream until everything is combined. Do not over mix. Scrape down the bowl of the mixer and remove the bowl.
7. In a parchment lined pan, using a large muffin scoop, equally space HALF of the batter on the bottom of the pan and spread out using a rubber spatula. (I like to use the muffin scoop because it makes it easier to spread the small mounds of batter instead of one large mound). Sprinkle half of the layering topping evenly over the batter and top with the remaining batter as you did above. Finish the top with the remaining topping.
8. Bake for 30-45 minutes or until a toothpick comes out clean from the center. Let cool.



DARK AND DREAMY LAYERED BIRTHDAY CAKE

INGREDIENTS

FOR THE CAKE LAYERS

2 ¼ cups (285 g) all-purpose flour
2 ¼ cups (450 g) granulated sugar
1 cup (120 g) unsweetened cocoa powder
1 tablespoon baking soda
1 ½ teaspoons baking powder
1 teaspoon salt
1 ½ cups (360 ml) buttermilk, room temperature
1 cup (240 ml) hot coffee
¾ cup (180 ml) vegetable oil
2 teaspoons pure vanilla extract
3 eggs, room temperature

FOR THE FROSTING

2 ¼ cups (510 g) unsalted butter, softened
1 ½ cups (180 g) confectioners' sugar
¾ cup (90 g) premium dark cocoa powder
½ cup (120 ml) hot water
½ cup (120 ml) sour cream
1 ½ teaspoons pure vanilla extract
Generous pinch of salt
10 ounces (290 g) premium dark chocolate, chopped or chips, melted

DIRECTIONS

For the Midnight Cake Layers:

1. Preheat oven to 350°F (180°C). Spray the bottom of three 8-inch round cake pans with cooking spray and line bottoms with parchment rounds. Set aside.
2. In a large mixing bowl, sift flour, sugar, cocoa powder, baking soda, baking powder, and salt.
3. In a medium bowl or measuring cup, combine the buttermilk, coffee, oil, and vanilla, and then mix in eggs.
4. Add liquid mixture to dry ingredients and whisk until smooth, about 1 minute. Divide batter equally among the three cake pans or weigh for accuracy--each pan should weigh about 630 grams.
5. Bake the first two layers until a wooden pick inserted into the centre of the cake comes out with a only a few crumbs, about 23 minutes. Try not to over-bake. Let cakes cool in pans on a wire rack for 10 minutes, and then turn onto rack to cool completely. Repeat with the final cake layer. When ready to assemble the cake, wrap the layers in plastic wrap and chill for about 30 minutes.

For the Dark Fudge Frosting:

1. In a bowl of stand mixer fitted with paddle attachment, or with a handheld mixer, beat the butter on medium speed until pale and fluffy, about 6 minutes. Sift together the confectioners' sugar and cocoa powder. Reduce to speed to low, and add the confectioners' sugar, cocoa powder, water, sour cream, vanilla, and salt and beat until incorporated, about 1 minute. Increase the speed to medium and beat for 2 more minutes.
2. Add the melted chocolate and beat on medium speed until smooth, about 1 minute.

Assembly of the Dark & Dreamy Chocolate Fudge Layer Cake:

1. Put your first layer top-up on the cake board or plate, and spread about 1 cup of frosting evenly across layer. Put the second cake layer on top and repeat with another layer of frosting. Put the final cake layer top-down. Cover the cake with plastic wrap and wiggle the layers into place, if necessary. Refrigerate the cake until firm, about 20 minutes.
2. Remove the cake from the refrigerator and place on a turntable, if using. Frost entire outside of cake with a thin layer of frosting to seal in the crumbs. Chill until the frosting begins to firm-up, about 15 minutes. Remove the cake from the refrigerator again and cover with a thick, even layer of frosting. With the cake on the turntable, hold a pastry comb against the side of the cake with one hand and rotate the turntable once all the way around, in a fluid motion. (If you aren't pleased with the way it looks, you can apply more frosting and repeat.)
3. Fill a pastry bag fitted with a large plain round tip with the remaining frosting and pipe some buttercream "poofs" around the top perimeter of the cake by holding the bag, tip-down, directly above the spot you want the poof, squeeze the bag gently for about 2 seconds and then release and lift up and away. Repeat all of the way around the top of the cake.