

1ST
EDITION

ALL THE RECIPES YOU NEED

TODAY'S COOKING

Delicious Made Easy!

BREADS & STUFFING



Each Volume has
Hundreds of Recipes

Volume

- a. **Appetizers**
- b. **Soup**
- c. **Sauces, Dressings & Seasonings**
- d. **Dairy & Egg**
- e. **Salads**
- f. **Vegetables**
- g. **Fruits**
- h. **Grains & Beans**
- Breads & Stuffing**
- i. **Sweets**
Cookies/Cakes/Desserts
- j. **Drinks**

Volume

- k. **Seafood**
Fish
Shellfish
- l. **Poultry**
Chicken
Turkey & more
- m. **Meats**
Beef
Pork
Lamb & more
- n. **Casseroles/Stews**
- o. **Vegetarian**
- p. **Miscellaneous**
Quiche, tarts
& more

Cooking tips & tricks

Measures & equivalents



TODAY'S COOKING

Welcome!



[Skip Introduction](#)

Introduction



I like to cook! I cook every day. Many years ago I owned a restaurant in the Caribbean, so I've known my way around the kitchen for quite some time. Since then I have continued to experiment, have tried new ways of doing things and searched for new recipes. This book is a compilation of just a few of those recipes that I have received, read and created over the years. Some are as is; some have been modified; some are original and some not so original. All are good, although a few "questionables" may have slipped in (if so, please let me know).

The premise here is that you know how to cook, but you're tired of the same old things and would like to add a little variety and zip to your meals, whether for entertaining and special occasions or simply Thursday night's dinner.

(To keep the file size within reason, photos of the dishes were not included.)

Feed mynde with myrth, thy mawe with meate

And eat to lyve not lyve to eate.

For gorging doth offende thy health,

Thy God, thy soul, thy witt and wealth.

(from a set of English roundels - approximately 1600 AD)

TODAY'S COOKING

“Cooking is one of the oldest arts...” - Brillat-Savarin

“With money anyone can offer succulent dishes and famous wines, but courtesy and kindness cannot be bought.” - Lucien Tendret

“Intellectual men who quickly wolf down whatever nourishment is necessary for their bodies with a kind of disdain, may be very rational and have a noble intelligence, but they are not men of taste.” - Sainte-Beuve

“The cook is no less an artist...To give life to beauty, the painter uses a whole range of colours, musicians of sound, the cook of tastes - and it is indeed remarkable that there are seven colours, seven musical notes and seven tastes.” - Lucien Tendret

“The discovery of a new dish does more for the happiness of mankind than the discovery of a star.” - Brillat-Savarin

“Those who have a profound indifference to the pleasures of the table are generally gloomy, charmless and unamiable.” - Lucien Tendret

“The science which feeds men is worth at least as much as the one which teaches how to kill them.” - Brillat-Savarin

“Gastonomy is the joy of all conditions and all ages. It adds wit to beauty.”
- Monselet

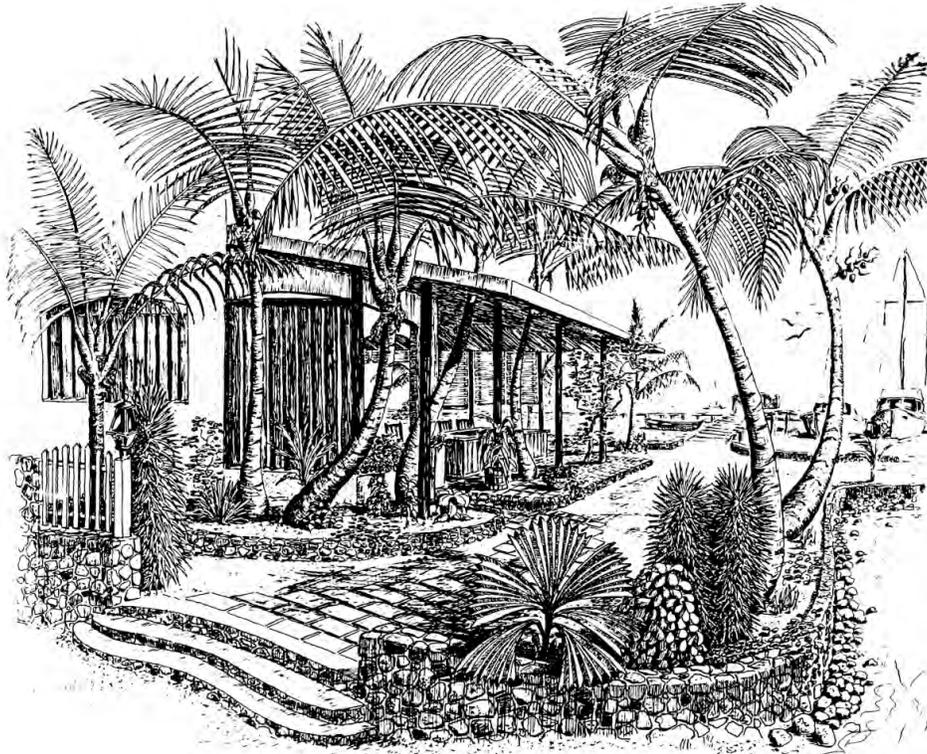
“The most indispensable quality of a cook is punctuality; it should also be that of a guest.” - Brillat-Savarin

“Good cookery is the food of a pure conscience.” - Des Essarts

“Those who give themselves indigestion or get drunk, do not know how to eat or drink.” - Brillat-Savarin

Hunger is nothing more than the need to eat. Appetite is anticipating the pleasure of eating well. - SD

TODAY'S COOKING



Rusty Pelican Restaurant Sint Maarten Dutch West Indies 1979

TODAY'S COOKING



Contents

Page 4 of 104

Go to [Contents](#) www.primebuys.com

TODAY'S COOKING

About Flour.....	14
How to measure flour by volume	14
All-purpose flour (AP).....	14
Bread flour	14
Cake flour	14
Pastry flour.....	15
Whole wheat flour	15
White whole wheat flour.....	15
Oat flour	15
Self-rising flour	16
Homemade Bisquick ®	16
Semolina.....	16
About Yeast	17
Active Dry Yeast	17
Instant or Rapid Rise Yeast	17
Baker's or Fresh Yeast.....	17
Proofing Yeast.....	17
About Baking Soda & Baking Powder	18
Baking Soda.....	18
Baking Powder.....	18

TODAY'S COOKING

Breads.....	19
White Bread - 2 loaves.....	19
White Bread #2 - 2 loaves	19
Simple Homemade Bread - makes 2 loaves	20
French Bread - 2 loaves.....	21
French Bread #2 - 2 loaves.....	22
One Rise Wheat Bread - 1 loaf	23
Whole Wheat Bread - 2 loaves - 16 slices ea.	23
Honey & Oatmeal Bread - makes 2 loaves.....	24
Batter Bread - 1 loaf (about 8 servings)	25
Rice Batter Bread - 1 loaf (about 6 servings).....	26
Onion & Cheese Bread - 1 loaf	26
Garlic Loaf - makes 1 loaf (12 servings).....	27
Hamburger Buns - makes 1 dz.	28
No Knead Casserole Bread - 1 loaf.....	28
No Knead Bread - makes 1 loaf.....	29
No Knead Chive Bread - makes 1 loaf.....	29
Beer Bread - 1 loaf.....	30
English Muffin Bread - makes 1 loaf	31
Banana Bread - 1 loaf.....	31

TODAY'S COOKING

Jamaican Banana Bread - 1 loaf.....	32
New England Banana Bread - 1 loaf.....	33
The Best Banana Bread - 1 loaf (16 slices).....	34
Rum Nut Bread - 1 loaf.....	34
Cornmeal Spoon Bread - 8 servings.....	35
Easy Onion Spoon Bread - serves 8.....	36
Buttery Corn Bread - serves approx. 15.....	36
Double Corn Bread - serves approx. 12.....	37
Mexican Corn Bread - serves approx. 8.....	37
Quick Buttermilk Corn Bread - serves 8.....	38
Onion Bread Pudding - 8 servings.....	39
Hush Puppies - serves 6 to 8.....	39
Journey Cake - serves 6.....	40
Basic Rolls - makes 2 dz. rolls.....	40
Easy Dinner Rolls - makes 1 dz.....	41
Easy Potato Rolls - serves 12.....	42
Buttermilk Dinner Rolls - makes 20.....	42
Refrigerator Rolls - makes 20.....	43
Brown Bread - 1 loaf.....	44
Date Nut Brown Bread - 1 loaf, serves about 12.....	44

TODAY'S COOKING

Zucchini Sweet Bread - 24 slices	45
Zucchini Parmesan Bread - 16 slices	46
Zucchini Buns/Rolls - makes 24.....	47
Haitian Sweet Potato Dessert Bread - 1 loaf	47
Pumpkin Walnut Bread - 2 loaves	48
Cheese and Poppy Bread - makes 1 loaf.....	49
Quick Bread - makes 1 loaf	50
Skillet Bread.....	51
Apple & Pumpkin Muffins - makes 1-1/2 dz.	51
Every Day Muffins - makes 12	52
Health Muffins - makes 12	52
Applesauce Muffins - makes 2 dz.	53
Corn Muffins - makes 12.....	53
Corn Muffins #2 - makes 1 dz.	54
Sour Milk Muffins - makes 12	55
Raisin Bran Muffins - makes 10 to 12	55
English Muffins - makes 1 dz.....	56
Dill Muffins - makes 4	57
Zucchini & Walnut Muffins - makes 1 dz.	57
Cream Puff Miniatures - makes 25 to 30	58

TODAY'S COOKING

Buttermilk Biscuits - makes 2 doz. tiny or 14 regular.....	59
Southern Buttermilk Biscuits #1 - makes 8.....	59
Southern Buttermilk Biscuits #2 - makes about 20.....	60
Herb Drop Biscuits - makes 1 doz.....	60
Herbed Biscuits - makes 1 doz.....	61
Cheddar Biscuits - makes 18	62
Cheddar Biscuits #2 - makes 12.....	63
Cheese Biscuits - makes 8 to 12	63
Mustard & Cornmeal Buns - makes 12	64
Using Bread Machines	66
Herb Bread - makes 1 loaf.....	66
Banana & Wheat Bread - makes 1 loaf.....	66
Garlic Parmesan Bread - makes 1 loaf	67
Whole Grain Loaf - makes 1 loaf.....	67
French Onion Bread - makes 2 loaves	68
Pecan & Raisin Bread - makes 1 loaf.....	69
Sour Cream & Chive Bread - makes 1 loaf.....	69
Oatmeal Bread - makes 1 loaf	70
Cinnamon Maple Sweet Rolls - serves 6	71
Golden Honey Rolls - makes 2 dz.	72

TODAY'S COOKING

Dinner Rolls - makes 2 dz.....	73
Specialties.....	74
Biscotti makes about 4 dz.	74
Biscotti with Cranberry & Pistachio makes 3 dz.	74
Traditional Biscotti makes about 30	75
Classic Biscotti makes about 4 dz.	76
Soft Pretzels - makes 8 large	77
Soft Beer Pretzels	78
Whole Wheat Carrot Pretzels - makes 12	79
Popovers - 1 muffin pan	80
Popovers #2 - 1 muffin pan	80
Bread Garnishing.....	81
Crostini Bread - serves 4	81
Garlic & Herb Bread - serves 6.....	81
Lemon Garlic Bread - serves 4	82
Potato Cheese Bread - 1 loaf	82
Focaccia - serves 8	83
Pizza Doughs	85
For more pizza recipes, see Todays Cooking Pasta.....	85
Basic Pizza Dough - makes 2 pies.....	85

TODAY'S COOKING

Basic Pizza Dough #2 - makes 2 pies.....	86
Terrific Pizza Dough - makes 2 pies	86
Stand Mixer Pizza Dough - makes 2 pies	87
Cheater Pizza Dough - makes 1 pie	88
Biscuit ® Broccoli Squares - serves 6.....	88
No Yeast Dough - for 1 pizza or focaccia	89
Iron Skillet No Yeast Pizza Dough - makes a 12” pie	89
Cauliflower Crust Pizza - makes 1 pizza	90
Other Doughs	91
Angel Dough.....	91
Pie Dough - makes one crust.....	92
Pot Pie Dough - makes one crust.....	92
Stuffing.....	95
Classic Stuffing	95
Apple Herb Stuffing	95
Apple Cranberry Stuffing.....	95
Apple & Fennel Stuffing	96
Apricot Hazelnut Stuffing.....	96
Bourbon Pecan Stuffing.....	96
Caramelized Onion Stuffing	96

TODAY'S COOKING

Chestnut Stuffing.....	96
Cranberry nut Stuffing	96
Giblet Stuffing.....	96
Leak & Mushroom Stuffing.....	96
Porcini Mushroom Stuffing	97
Roasted Vegetable Stuffing.....	97
Spinach & Gruyère Stuffing	97
Sourdough Stuffing.....	97
Classic Cornbread Stuffing.....	97
Crab Cornbread Stuffing	98
Creole Cornbread Stuffing.....	98
Ham Cornbread Stuffing	98
Ham & Mustard Cornbread Stuffing.....	98
Spinach & Sausage Cornbread Stuffing.....	98
Sausage Cornbread Stuffing.....	99
Classic Sausage Stuffing	99
Chorizo Stuffing	99
Chorizo & Manchego Stuffing	100
Pancetta & Squash Stuffing	100
Prosciutto & Squash Stuffing.....	100

TODAY'S COOKING

Sausage & Apple Stuffing	100
Classic Rice Stuffing	100
Mexican Rice Stuffing	101
Roasted Vegetable Rice Stuffing.....	101
Sausage & Rice Stuffing	101
Stuffing Muffins	101
Croutons & Bread Crumbs.....	101
Doggie Treats	102
Pet Pretzels - makes 15.....	102

TODAY'S COOKING

About Flour

HOW TO MEASURE FLOUR BY VOLUME

Use a spoon to “fluff up” the flour in its container and then lightly spoon it into a measuring cup without packing it. Use a straight edge to level the flour with the top of the cup.

ALL-PURPOSE FLOUR (AP)

All-purpose flour is the most versatile and the most commonly used type of flour. It is made from a blend of hard and soft wheat. Protein content directly relates to how much gluten is formed with a particular flour. Flours with low protein contents generate less gluten. Flours with high protein content generate more. Gluten determines the structure and texture of a baked good. Protein content: 10% to 12%

BREAD FLOUR

Bread flour is made entirely from hard wheat. The larger amount of gluten generated by this higher-protein flour helps bread rise higher. Bread flour is the best choice for baking products using yeast. Protein content: 14% to 16%

CAKE FLOUR

Cake flour is very finely milled from soft wheat and has a low protein content. It's also bleached. Flours that bleach naturally as they age get the label “unbleached.” Chemically treated flours are “bleached.” The bleaching process weakens the cake flour's gluten protein and alters the starch and fats, resulting in a more acidic pH. The acidity helps cakes and other baked goods that have a large amount of sugar, to rise. The altered starch has an increased capacity to absorb more liquid and the low protein content makes for a tender and fluffy texture. Avoid cake flour if you're baking bread. If you need cake flour and don't have it, add 2 tablespoons of cornstarch to 1 cup of all-purpose. Protein content: 5% to 8%

TODAY'S COOKING

PASTRY FLOUR

Pastry flour is made from soft wheat, which makes it finer than all-purpose flour. Its protein content places it between all-purpose and cake flours. This variety is ideal for tart crusts, pie dough, muffins, and some cookie batters. It produces a tender but crumbly pastry.

Pastry flour can be made by mixing a 2-to-1 ratio of all-purpose to cake flour. Protein: 8% to 9%.

WHOLE WHEAT FLOUR

Whole wheat flour is made by grinding the entire kernel of red wheat. A wheat seed head has three parts: germ, bran, and endosperm. White flour includes just the endosperm, not the bran and germ. The bran and germ contain the bulk of the fiber and protein. Because whole wheat flour has all three portions, it's higher than white flour in nutrients and dietary fiber. The bran in whole wheat flour inhibits gluten development and is more absorbent than white flour. More liquid has to be used and results in a stickier dough. Blend whole wheat with some all-purpose flour to reduce the stickiness.

WHITE WHOLE WHEAT FLOUR

White whole wheat flour contains the endosperm, germ, and bran of a paler variety of wheat, called hard white wheat. It is slightly sweeter than traditional whole wheat and has the same nutritional value as whole wheat. Use this variety blended with all-purpose to get the taste and texture of white bread and still get the nutritional benefits of whole wheat.

OAT FLOUR

Oat flour is made from ground oats. This flour has a superfine texture and a sweet flavor makes it “one of the most approachable ‘whole grain’ flavors.”

Oat flour is gluten-free and perfect for people on a gluten-free diet. But baked goods using oat flour can be heavy and/or crumbly. It's necessary to add more liquid or rising ingredients to your recipe or for the non-gluten-free, blend bread flour with oat flour

You can find oat flour at the grocery store or health food store. Grind dried oats in a food processor or blender to a fine powder. Each 1¼ cups of oats yields 1 cup of oat flour.

TODAY'S COOKING

SELF-RISING FLOUR

This variety is a blend of all-purpose flour, baking powder, and salt. Combine 1 cup of all-purpose flour with 1-1/2 tsp. of baking powder and 1/4 tsp. fine salt. Mix completely. Baking powder loses potency over time, so this flour has a shorter shelf life than regular flour. Make a small batch and save it in an airtight container in a dark and dry place.

Self-rising flour is used in many recipes for breads, biscuits, and pancakes and sometimes in cake and cupcake recipes. Do not use it in yeast recipes or in place of all-purpose flour.

HOMEMADE BISQUICK ®

In a food processor, mix 6 cups of all-purpose flour with 3 Tbs. baking powder and 1Tbs. fine salt. Pulse for 15 seconds. Add in 1 cup of vegetable shortening, cubed and pulse until the mixture resembles cornmeal. Store in an airtight container in the refrigerator up to 3 months.

SEMOLINA

Semolina is often in recipes for pasta and Italian puddings. It is made from the coarsely ground endosperm of durum wheat, the hardest type of wheat. It also has the highest gluten content of all flours. Semolina is a finely ground pasta flour, often labeled 00 flour. The gluten from durum wheat flour is strong, but not very elastic. The gluten in flours made from red wheat is both strong and elastic. Protein content: 11% to 12%

About Yeast

ACTIVE DRY YEAST

Most homemade breads are made with this type of yeast. It is sold in multiple packets 1/4 oz. each or in 4 oz. jars. Store in a dry and cool place. This yeast must be “proofed”.

INSTANT OR RAPID RISE YEAST

Also sold in 1/4 oz. packets and jars. It should also be stored in a dry and cool place. This yeast can be substituted for active dry yeast and does not have to be “proofed”.

BAKER'S OR FRESH YEAST

This yeast is compressed into a “cake” and does not store well. It must be refrigerated and used within 2 weeks. To use, crumble small pieces off and proof.

PROOFING YEAST

1/4 oz. active dry yeast
1/2 cup warm water
1 tsp. sugar (can also use honey or agave)

Note: warm liquid is between 110°F (43°C) and 115°F (46°C)

Stir the 3 items together and let sit for 8 to 10 minutes. This allows the yeast to convert the sugar into carbon dioxide that makes the dough rise.

About Baking Soda & Baking Powder

BAKING SODA

A single-ingredient leavener (sodium bicarbonate) used in baked goods. It's used in recipes that require a quick rise, such as pancakes, muffins, and quick breads. Baked goods rise when it's combined with an acidic ingredient, such as buttermilk, lemon juice, molasses, brown sugar, or cocoa powder.

BAKING POWDER

It also contains sodium bicarbonate, plus two other ingredients: a powdered acid, such as cream of tartar, and a buffer, such as cornstarch. All it needs is a wet ingredient to be activated. It is activated even more by the oven heat. This double action produces light and fluffy textures to biscuits and cakes. Many recipes call for one or the other and some call for both. Be sure to follow the recipe measurements exactly.

Once opened, both will last for 6 months. To test for freshness: Baking Soda - drop a little into some vinegar. Baking Powder - drop a little into some hot water. If it fizzes, it's OK.

TODAY'S COOKING

Breads

WHITE BREAD - 2 LOAVES

Ingredients

1. 2 tsp. sugar
2. 1/2 cup warm water
3. 2 packages (1/4 oz. ea.) or 2 Tbs. dry yeast
4. 1-3/4 cups warm milk
5. 2 Tbs. sugar
6. 1 Tbs. salt
7. 3 Tbs. butter or shortening
8. 5-1/2 to 6 cups flour

Preparations

1. Dissolve the 2 tsp. of sugar in the 1/2 cup of water. Sprinkle in the yeast and let stand 10 minutes. Add ingredients 3 through 7 and stir in 2 cups of the flour. Beat 1 minute; add 1 cup of flour and beat with a spoon until incorporated. Stir in 2 1/2 to 3 cups of flour and knead 5 to 10 minutes. Cover with plastic wrap and a towel and let rest 20 minutes.
2. Form into 2 oiled bread pans and refrigerate 2 to 24 hours.
3. To bake, let stand at room temperature for 10 minutes. Bake @ 400° F (200° C) 30 to 40 minutes. Shake loaves out on rack to cool.

WHITE BREAD #2 - 2 LOAVES

Ingredients

1. 2 tsp. sugar
2. 1/2 cup warm water
3. 1 package (1/4 oz.) or 1 Tbs. dry yeast
4. 1-1/2 cups warm plain yogurt
5. 1 Tbs. salt
6. 1-1/2 to 2 Tbs. softened butter

TODAY'S COOKING

7. 3-3/4 to 4 cups flour
8. 1 egg white beaten with 2 Tbs. cold water

Preparation

1. Dissolve the sugar in the 1/2 cup of water. Sprinkle in the yeast and stir well until dissolved and starts to bubble.
2. Place yogurt in a bowl and stir in 1-1/2 cups of the flour. Add the yeast, salt and the flour, 1 cup at a time.
3. Knead on a floured surface (add more flour if necessary) until satiny and no longer sticky.
4. Butter a bowl and place the dough in it, turning to coat the entire surface. Cover and let rise 1 1/2 to 2 hours.
5. Punch the dough down 2 or 3 times and knead another 4 to 5 minutes. Divide into 2 and shape into loaves. Place in butter pans; make 3 slashes on the tops; brush with the egg/water and bake @ 400° F (200° C) for 40 to 45 minutes. Remove the loaves from the pans and cool on a rack. For a crispier crust return the loaves to the oven for a few minutes and then cool on a rack.

SIMPLE HOMEMADE BREAD - MAKES 2 LOAVES

Ingredients

1. 1 pkg. (1/4 oz.) active dry yeast
2. 1/2 tsp. sugar*
-
3. 2-1/4 cups warm water 110° F (43.33° C) to 115° F (46.11° C)
4. 1 Tbs. salt
5. 3 Tbs. sugar
6. 6-1/4 to 6-3/4 cups bread flour
7. 2 Tbs. canola oil

Preparation

1. In a large bowl, dissolve yeast and 1/2 teaspoon sugar in warm water; let stand until bubbles form on surface. Whisk together items 3, 4 & 5 and 3 cups flour. Stir oil into yeast mixture; pour into flour mixture and beat until smooth. Stir in enough remaining flour, 1/2 cup at a time, to form a soft dough.

TODAY'S COOKING

2. Turn onto a floured surface; knead until smooth and elastic, 8 to 10 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, 1-1/2 to 2 hours.
3. Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in 2 greased 9x5" loaf pans. Cover and let rise until doubled, 1 to 1-1/2 hours.
4. Preheat the oven @ 375° F (190° C) and bake 30 to 35 minutes or until golden brown and bread sounds hollow when tapped. Remove from the pans to a wire rack to cool.

FRENCH BREAD - 2 LOAVES

Ingredients

1. 1/2 cup warm water
2. 2 packs (1/4 oz. ea.) or 2 Tbs. dry yeast
3. 1 Tbs. salt
4. 6-1/2 to 7 cups flour

Preparation

1. Dissolve the yeast in the 1/2 cup of water.
2. Add salt and 2 cups flour. Stir in 4-1/2 cups flour. Knead, using the remaining flour, for 10 to 15 minutes.
3. Place in a large greased bowl and let rise 1 hour or until double in size. Punch down and let rise another 30 to 45 minutes.
4. Turn onto a floured surface; divide in two and let rest 10 minutes.
5. Roll out each to 15"x 12" and then roll tight on the long side. Place seam side down on a baking sheet sprinkled with corn meal. Use a knife to make slash marks diagonally along the tops.
6. Brush the loaves with 1 egg white beaten with 1 Tbs. water. Cover with a damp cloth, but without touching and let rise 1 to 1-1/4 hours. Bake @ 375° F (190° C) for 20 minutes. Brush the loaves again with the egg/water or melted butter and bake another 15 to 20 minutes. Cool on a rack.

TODAY'S COOKING

FRENCH BREAD #2 - 2 LOAVES

Ingredients

1. 1/2 cup milk
2. 1 cup water
3. 1/2 cup warm water
4. 4 cups flour
5. 1-1/2 Tbs. sugar, divided
6. 2 tsp. salt
7. 1 pack (1/4 oz.) or 1 Tbs. dry yeast
8. 1/4 cup warm water
9. 1-1/4 Tbs. shortening

Preparation

1. Heat the first 2 items to boiling. Cool to lukewarm.
2. Sift the flour with half the sugar and the salt into a warm bowl. Make a well in the center.
3. Sprinkle the yeast over the 1/4 cup warm water and let dissolve, about 5 minutes. Add the cooled milk, shortening and remaining sugar and pour into the well in the flour. Stir thoroughly to form a soft dough. Do not knead. Cover with a damp cloth and let rise in a warm place until doubled, about 2 hours.
4. Preheat the oven @ 400° F (200° C).
5. Work the dough lightly and turn out onto a flour surface. Cut in half and pat into 2 rectangles 12x9". Roll to form a thin loaf 15" long. Place the loaves onto a greased baking sheet; cut 1/4" deep slits across the tops; cover and let rise in a warm place for 15 to 20 minutes or until almost doubled in size.
6. Place a pan of hot water on the bottom rack. On the middle rack, bake the loaves for 15 minutes and then reduce the heat to 350° F (180° C). Bake 30 minutes more or until the bread is browned and crisp. Cool on wire racks.

TODAY'S COOKING

ONE RISE WHEAT BREAD - 1 LOAF

Ingredients

1. 1 cup flour
2. 1 pkg. (1/4 oz.) active dry yeast
3. 1 cup warm water
4. 2 Tbs. brown sugar
5. 2 Tbs. oil
6. 1 tsp. salt
7. 1-1/2 cups whole wheat flour
8. 1/4 cup cornmeal
9. 2 Tbs. toasted wheat germ
10. 1/4 to 1/2 cups additional AP flour

Preparations

1. Combine the first 2 items.
2. Combine items 3 through 6 and add to flour mix. Beat on low for 30 seconds and then on high for 3 minutes. Stir in items 7, 8 & 9. Mix in as much AP flour as possible and knead for 6 to 8 minutes.
3. Cover dough and let rise 10 minutes. Shape into a loaf and place into a greased loaf pan. Cover and let rise 30 minutes. Bake in a preheated oven @ 375° F (190° C) for 25 to 30 minutes. Cover with foil a bake another 10 minutes.

WHOLE WHEAT BREAD - 2 LOAVES - 16 SLICES EA.

Ingredients

1. 1 package (1/4 oz.) active dry yeast
2. 3 cups warm water 110° F (43.33° C) to 115° F (46.11° C), divided
3. 3/4 cup canola oil
4. 1/4 cup sugar
5. 1/4 cup molasses
6. 1 Tbs. salt
-
7. 7 to 7-1/2 cups AP flour

TODAY'S COOKING

8. 3 cups whole wheat flour

Preparations

1. In a large bowl, dissolve yeast in 3/4 cup warm water. Add items 3 through 6 and the remaining water.
2. Combine flours; add 4 to 5 cups flour to the mixture. Beat until smooth. Add enough remaining flour to form a firm dough.
3. Turn onto a lightly floured surface; knead until smooth and elastic, 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
4. Punch down the dough. Turn onto a lightly floured surface; divide in half. and shape each portion into a loaf. Place in 2 greased loaf pans. Cover and let rise until doubled, about 30 minutes.
5. Preheat oven to 350° F (180° C). Bake until golden brown, 40 to 45 minutes. Remove from pans to cool on wire racks.

HONEY & OATMEAL BREAD - MAKES 2 LOAVES

Ingredients

1. 2 cups water, divided
2. 1 cup rolled oats
3. 1/3 cup butter, softened
4. 1/3 cup honey
5. 1 Tbs. salt
-
6. 2 pkgs. (1/4 oz. ea.) active dry yeast
7. 1 large egg, room temperature
8. 4 to 5 cups AP flour
9. Melted butter, optional

Preparation

1. In a small saucepan, heat 1 cup water to boiling. Stir in items 2 through 5. Let stand until mixture cools to 110° F (43.33° C) to 115° F (46.11° C), stirring occasionally. Heat remaining water to 110° F (43.33° C) to 115° F (46.11° C).
2. In a large bowl, dissolve yeast in warm water. Add the egg, oat mixture and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Do not knead.

TODAY'S COOKING

Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Punch down dough; divide evenly between 2 greased 8x4-in. loaf pans. Smooth tops of loaves. Cover and let rise in a warm place until doubled, 35 to 40 minutes. Using a sharp knife, make a shallow slash down the center of each loaf. Preheat the oven @ 375° F (190° C).
4. Bake 40 to 45 minutes or until golden brown. Remove from pans to wire racks to cool. If desired, brush with melted butter.

BATTER BREAD - 1 LOAF (ABOUT 8 SERVINGS)

Ingredients

1. 2 cups AP flour
2. 1 pkg. (1/4 oz.) active dry yeast
3. 2 tsp. dill seeds
4. 1/4 tsp. baking soda
-
5. 1 Tbs. butter
6. 2 Tbs. finely chopped onion
7. 1 cup creamy cottage cheese
8. 1/4 cup water
9. 2 Tbs. sugar
10. 1/2 tsp. salt
11. 1 egg

Preparation

1. Preheat the oven @ 375° F (190° C). Grease a 1-1/2 qt. casserole or soufflé dish well.
2. Stir together 3/4 cup of the flour and items 2, 3 & 4.
3. In a medium-sized skillet, cook the onion in the butter until tender, about 5 minutes. Stir in items 7 through 10 and heat to about 120° F (49° C). Add this mix to the flour mix. Beat with an electric mixer on low for 30 seconds, scraping down the sides. Increase the speed to high and beat 3 minutes. Stir in the remaining flour.
4. Pour the batter into the casserole dish; cover and let rise in a warm spot until double, about 1 hour. Bake for 25 minutes or until golden brown. Loosely cover with foil the last 10 minutes if browning too much. Remove from the dish and cool on a wire rack.

TODAY'S COOKING

RICE BATTER BREAD - 1 LOAF (ABOUT 6 SERVINGS)

Ingredients

1. 1/4 cup corn meal
2. 2 cups sour milk
3. 1/2 tsp. baking soda
4. 2 Tbs. butter, melted
5. 1/2 tsp. salt
6. 2 eggs, beaten
-
7. 1 cup cooked rice

Preparation

1. Preheat the oven @ 325° F (170° C).
2. Combine the first 6 items. Stir in the rice and place into a greased casserole or soufflé dish. Bake 1 hour. Turn out onto a rack and cool 10 minutes.

ONION & CHEESE BREAD - 1 LOAF

Ingredients

1. 1 Tbs. butter*
2. 1/2 cup chopped onion
-
3. 1-1/2 cups flour
4. 1 Tbs. baking powder
5. 1/2 tsp. salt
6. 3 Tbs. cold butter*
7. 1 cup grated cheddar cheese, divided
8. 1 egg, beaten
9. 1/2 cup milk

Preparation

1. Preheat oven to 400° F (200° C) and grease a loaf pan or 8" round pan.
2. Sauté the onion in the butter until translucent and set aside.

TODAY'S COOKING

3. Combine items 3, 4 & 5. Cut in the cold butter until the mixture is crumbly. Stir in half of the cheese.
4. Combine the milk, egg and the cooked onions. Add to the flour and mix until a soft dough forms. Place into the greased pan; sprinkle with the remaining cheese and bake for 25 minutes.

GARLIC LOAF - MAKES 1 LOAF (12 SERVINGS)

Ingredients

1. 1 pkg. (1/4 oz.) active dry yeast
2. 1/8 cup warm water 110° F (43.33° C) to 115° F (46.11° C)
3. 1 cup warm whole milk 110° F (43.33° C) to 115° F (46.11° C)
4. 1 tablespoons sugar
5. 1 tablespoon shortening
6. 1 teaspoons salt
7. 3 to 3-1/4 cups AP flour
-
8. 1/4 cup butter, melted
9. 1/2 tablespoon dried parsley flakes
10. 1 teaspoons garlic powder

Preparation

1. In a large bowl, dissolve yeast in warm water. Add items 3 through 6 and 1 cup flour; beat until smooth. Stir in enough of the remaining flour to form a soft dough. Turn out on a floured surface; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
2. Combine the last 3 items in a shallow bowl. Punch the dough down. Turn onto a lightly floured surface and divide into fourths. Divide each portion into 12 pieces. Shape each piece into a ball; dip in the butter mixture. Place in 2 grease 9x5-in. loaf pan. Pour any remaining butter mixture over dough. Cover and let rise until doubled, about 30 minutes.
3. Bake at 375° until golden brown, 35-40 minutes. Cool for 10 minutes. Remove from pans to wire racks. Serve warm.

TODAY'S COOKING

HAMBURGER BUNS - MAKES 1 DZ.

Ingredients

1. 2 Tbs. active dry yeast
2. 1 cup plus 2 Tbs. warm water 110° F (43.33° C) to 115° F (46.11° C)
3. 1/3 cup vegetable oil
4. 1/4 cup sugar
5. 1 large egg, room temperature
6. 1 tsp. salt
7. 3 to 3-1/2 cups AP flour

Preparation

1. In a large bowl, dissolve yeast in the warm water. Add oil and sugar; let stand for 5 minutes. Add the egg, salt and enough flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 3 to 5 minutes. Do not let rise. Divide into 12 pieces; shape each into a ball and place 3 in. apart on greased baking sheets. Preheat oven to 425° F (220° C)
3. Cover and let rest for 10 minutes. Bake 8 to 12 minutes or until golden brown,. Remove from pans to wire racks to cool.
4. To add seeds, brush warm buns with butter and add your favorite.

NO KNEAD CASSEROLE BREAD - 1 LOAF

Ingredients

1. 1 pkg. (1/4 oz.) active dry yeast
2. 1 cup warm water
3. 4 cups all-purpose flour
4. 1 tsp. salt
5. 1 Tbs. sugar
6. 1-1/3 cups warm water plus up to 2-1/3 cups more

Preparation

1. Soften the yeast in the 1 cup or warm water.

TODAY'S COOKING

2. Sift together in a large bowl items 3, 4 & 5.
3. Add the yeast and 1-1/3 water and mix. Add additional water as needed to make a very soft and sticky dough. Cover with greased plastic wrap and let rise 1 to 1-1/2 hours. Punch down and place in a greased pie tin. Cover with greased plastic wrap and let rise until doubled.
4. Preheat oven to 400° F (200° C). Remove the wrap and bake 40 minutes. This bread does not and should be eaten soon after baking

Variation: when you punch down the dough, divide into 2 loaves and place on 2 pie tins or divide into small loaves and place in well buttered oven proof individual ramekins.

NO KNEAD BREAD - MAKES 1 LOAF

Ingredients

1. 1 tsp. active dry yeast
2. 1-1/2 cups warm water 110° F (43.33° C) to 115° F (46.11° C)
3. 2-3/4 cups AP flour
4. 2 Tbs. sugar
5. 2 Tbs. olive oil
6. 1-1/2 tsp. salt

Preparation

1. In a large bowl, dissolve yeast in warm water. Stir in remaining ingredients to form a wet dough; transfer to a greased 2-1/2 qt. baking dish. Cover and let stand in a warm place for 1 hour.
2. Stir down dough. Cover; let stand 1 hour. Preheat oven @ 425°F (220°C).
3. Bake 20 minutes. Reduce oven setting @ 350°F (180°C). Bake until top is golden brown, about 20 minutes longer. Remove bread from baking dish to a wire rack to cool. Serve warm.

NO KNEAD CHIVE BREAD - MAKES 1 LOAF

Ingredients

1. 1-1/2 cups AP flour
2. 1 pkg. active dry yeast
3. 1 cup warm milk 110° F (43.33° C) to 115° F (46.11° C)

TODAY'S COOKING

4. 1/4 cup honey
5. 2 Tbs. butter
6. 1 tsp. salt
-
7. 2 eggs
-
8. 1/4 cup chopped chives
9. Up to 1-1/2 cups more flour

Preparation

1. In a large bowl, combine the first 2 items and set aside. Stir items 4, 5 & 6 into the milk until the butter melts. Add to the flour mixture; add the eggs and beat on low speed for 30 seconds. Scrape down and beat on high speed for 3 minutes. Stir in the chives and up to 1-1/2 cups more flour. Cover and let stand in a warm place for 30 to 45 minutes.
2. Preheat oven @ 350°F (180°C).
3. Stir down dough and spread into a greased loaf pan. Bake 25 to 30 minutes. Remove the bread from loaf pan to a wire rack to cool. Serve warm.

BEER BREAD - 1 LOAF

Ingredients

1. 3 cups all-purpose flour
2. 1-1/2 tsp. salt
3. 1-1/2 Tbs. baking powder
4. 3 Tbs. sugar
5. 1/2 tsp. dried oregano or basil or rosemary
6. 12 oz. room temperature beer
7. (for topping: 1/2 stick butter, melted plus 1/4 tsp. garlic powder - optional)

Preparation

1. Preheat oven to 350° F (180° C) and lightly grease a loaf pan.
2. Combine all the dry ingredients and mix well. Add the beer and stir until blended. Place into the loaf pan and bake 1 hour. Remove from oven and pour the butter over the top. Leave the bread in the pan to cool for 15 minutes.

TODAY'S COOKING

ENGLISH MUFFIN BREAD - MAKES 1 LOAF

Ingredients

1. 2 cups AP flour plus 1/2 cup
2. 1 pkg. (1/4 oz.) active dry yeast
3. 1/2 Tbs. sugar
4. 1 tsp. salt
5. 1/8 tsp. baking soda
6. 1 cup warm whole milk 120° F (48.9° C) to 130° F (54.4° C)
7. 1/4 cup warm water 120° F (48.9° C) to 130° F (54.4° C)
8. Cornmeal

Preparation

1. In a large bowl, combine 2 cups flour and items 2 through 5. Add the warm milk and water and beat on low speed for 30 seconds, scraping bowl occasionally. Beat on high for 3 minutes.
2. Stir in remaining flour (batter will be stiff). Do not knead. Grease two 8x4-in. loaf pans. Sprinkle pans with cornmeal. Spoon batter into the pans and sprinkle cornmeal on top. Cover and let rise in a warm place until doubled, about 45 minutes. Preheat oven @ 375°F (190°C).
3. Bake for 35 minutes or until golden brown. Remove from pans immediately and cool on wire racks. Slice and toast.

BANANA BREAD - 1 LOAF

Ingredients

1. 1/2 cup ea. granulated sugar & brown sugar
2. 1/2 cup butter
3. 2 eggs
4. 1/2 tsp. vanilla extract
5. 3 very ripe bananas
6. 1-3/4 cups flour
7. 1 tsp. baking soda
8. 1/2 tsp. baking powder

TODAY'S COOKING

9. 1/4 tsp. cinnamon or allspice
10. Pinch of salt
11. 1/2 cup chopped walnuts

Preparation

1. Preheat oven to 400° F (200° C) and grease a loaf pan.
2. Use an electric mixer to cream the sugars and butter until fluffy. Reduce speed and add eggs one at a time. Add the bananas and vanilla and mix well.
3. In a separate bowl sift together the flour, baking soda and powder, salt and spice. Mix into the bananas just until combined. Stir in the nuts and pour the batter into the loaf pan.
4. Bake 10 minutes; reduce heat to 350F (180C) and bake another 45 to 55 minutes until the center is firm. Remove to a wire rack and let cool 5 minutes. Run a knife around the edges and remove loaf. Let loaf completely cool before slicing.

JAMAICAN BANANA BREAD - 1 LOAF

Ingredients

1. 1 Tbs. butter, softened*
2. 3/4 cup shelled, unsalted pecans
3. 1/4 cup golden raisins
4. 2 cups AP flour
5. 1 Tbs. double-acting baking powder
6. 1/2 tsp. salt
7. 1/4 tsp. nutmeg
-
8. 2 large, very ripe bananas
9. 1 tsp. vanilla extract
-
10. 8 Tbs. butter, softened*
11. 1/2 cup sugar
12. 1 egg

Preparation

1. Preheat oven to 350° F (180° C) and grease a 9"x 5"x 3" pan.
2. Use a brush to spread 1 Tbs. of the butter evenly over the pan.

TODAY'S COOKING

3. Of the pecans, save 1/4 of a cup of the best whole nuts. Coarsely chop the rest and mix with the raisins and 1 Tbs. of the flour. Sift the rest of the flour with items 5, 6 & 7.
4. Mash the bananas to a puree and stir in the vanilla.
5. Cream together items 10 & 11 until light and fluffy. Blend in the egg. Beat in 1/3 of the flour and then 1/3 of the banana. Repeat until all is incorporated and the batter is smooth. Stir in the pecans and raisins.
6. Pour the batter into the pan and place the reserved whole pecans on top.
7. Bake on the middle rack 50 minutes and test with a toothpick inserter into the center. If it comes out clean, remove to a wire rack and let cool 5 minutes. Otherwise bake another 10 minutes. Serve warm or at room temperature.

NEW ENGLAND BANANA BREAD - 1 LOAF

Ingredients

1. 3 very ripe bananas
2. 3/4 cups sugar
3. Pinch of salt
4. 1 large egg at room temperature, beaten
5. 1/4 cup butter, melted
-
6. 1 tsp. baking soda
7. 1 Tbs. water
8. 2 cups pastry flour

Preparation

1. Preheat oven to 350° F (180° C) and grease a loaf pan.
2. In a large bowl, mash the bananas and blend in items 2 through 5.
3. Combine items 6 & 7 and stir to dissolve. Add to the banana mix along with the flour; mix well and pour the batter into the loaf pan.
4. Bake 1 hour until the center is firm (toothpick test). Cool on a wire rack.

TODAY'S COOKING

THE BEST BANANA BREAD - 1 LOAF (16 SLICES)

Ingredients

1. 1-1/2 cups sugar
2. 1-3/4 cups flour
3. 1 tsp. baking soda
4. 1/2 tsp. salt
-
5. 1/2 cup canola oil
6. 2 large eggs at room temperature
7. 1/4 cup plus 1 Tbs. buttermilk
8. 2 medium-sized very ripe bananas, mashed (1 cup)
9. 1/2 tsp. vanilla extract
10. 1/2 cup chopped walnuts

Preparation

1. Preheat oven to 325° F (170° C) and grease a loaf pan.
2. In a large bowl, mix together items 1 through 4.
3. In a separate bowl, beat together items 5, 6 & 7. Add items 8 and 9 and combine with the dry ingredients, mixing well. Stir in the nuts; pour into the loaf pan and bake 1 to 1-1/2 hours or until the center is firm (toothpick test). Cool on a wire rack.

RUM NUT BREAD - 1 LOAF

Ingredients

1. 4 Tbs. butter, softened
2. 3 Tbs. brown sugar
3. 2 eggs, lightly beaten
-
4. 1-1/2 cups AP flour
5. 1-1/2 cups whole wheat flour
6. 1 Tbs. baking powder
7. 1/2 tsp. salt

TODAY'S COOKING

8. 1-1/4 cups milk
9. 1/2 cup dark rum
10. 1 tsp. vanilla extract
-
11. 1/2 cup golden raisins
12. 1 cup coarsely chopped walnuts

Preparation

1. Preheat oven to 375° F (190° C) and grease a 9"x 5"x 3" loaf pan.
2. Cream the first 2 items until smooth. Add the eggs and beat well.
3. Add items 4 through 10 and stir. Stir in the last 2 items and place into the loaf pan.
4. Bake for 50 to 60 minutes; test with a tooth pick. Turn out onto a rack to cool.

CORNMEAL SPOON BREAD - 8 SERVINGS

Ingredients

1. 5 Tbs. softened unsalted butter
2. 4 cups milk
3. 1 cup regular cornmeal or fine ground cornmeal
4. 4 eggs, separated
5. 1 tsp. kosher salt
6. 1 tsp. sugar
7. 1/8 tsp. cream of tartar

Preparation

1. Preheat oven to 400° F (200° C) and with 2 Tbs. of the butter grease a 1-1/2 quart soufflé dish.
2. Heat the milk in a large saucepan until almost boiling. Slowly stir in the cornmeal and bring to a boil. Reduce heat to medium and cook, stirring constantly, for 5 minutes or until thickened and pulling away from the pan sides. Transfer to a large mixing bowl and let cool 10 minutes. Whisk in the salt, sugar and remaining butter. Beat in the egg yolks until well blended.
3. In a separate bowl beat the egg whites and tartar until it forms glossy mounds. Stir in about a third of the whites into the cornmeal and then gently fold in the remaining whites. Gently add the batter to the soufflé dish.
4. Bake 30 minutes until puffed and golden brown. Cool 5 minutes before serving.

TODAY'S COOKING

EASY ONION SPOON BREAD - SERVES 8

Ingredients

1. 1-1/3 cups chopped sweet onions
2. 1 Tbs. butter
3. 1 can (8-1/4 oz.) cream-style corn
4. 1 package (8-1/2 oz.) cornbread/muffin mix
5. 2 large egg whites, lightly beaten
6. 2 Tbs. fat-free milk
7. 1/2 cup reduced-fat sour cream
8. 1/3 cup shredded sharp cheddar cheese

Preparation

1. In a small skillet, sauté onions in butter until tender and set aside.
In a large bowl, combine items 3 through 6. Pour into a 9-in. square baking dish coated with cooking spray.
2. Combine sour cream and onions; spread over batter. Sprinkle with the cheese.
Bake, uncovered, at 350° F (180° C) 25 to 30 minutes or until a toothpick inserted in the center comes out clean.

BUTTERY CORN BREAD - SERVES APPROX. 15

Ingredients

1. 1 cup sugar
2. 2/3 cup butter, softened (10 Tbs. + 2 tsp.)
 -
3. 3 eggs
4. 1-2/3 cups milk
 -
5. 2-1/3 cups all-purpose flour
6. 1 cup cornmeal
7. 1 tsp. salt

TODAY'S COOKING

8. 4-1/2 tsp. baking powder

Preparation

1. Preheat oven to 400° F (200° C) and lightly grease a 9"x 13" baking pan.
2. In a large bowl, cream the butter and sugar together until fluffy.
3. Combine the eggs and milk.
4. Combine the remaining ingredients.
5. Add some of the milk/eggs to the butter/sugar and mix well. Add some of the flour mix to the butter/sugar and mix well. Repeat until completed. Pour the batter into the pan and bake approximately 22 to 25 minutes or until a toothpick inserted into the center comes out clean. Cut into squares and serve warm.

DOUBLE CORN BREAD - SERVES APPROX. 12

Ingredients

1. 3 eggs
2. 1 cup sour cream
3. 1/4 cup oil
4. 1 can (8-3/4 oz.) cream style corn
5. 1/2 tsp. salt
6. 1 Tbs. baking powder
7. 1 cup yellow corn meal

Preparation

1. Preheat oven to 375° F (190° C) and lightly grease a 9"x 9" baking pan.
2. Mix all the ingredients well and bake 30 to 35 minutes.

MEXICAN CORN BREAD - SERVES APPROX. 8

Ingredients

1. 1-1/4 cup cornmeal
2. 1/2 cup flour
3. 1/4 cup oil

TODAY'S COOKING

4. 1 Tbs. baking powder
5. 1 tsp. salt
6. 1-1/4 cup milk
7. 3/4 cup shredded cheddar
8. 1/2 cup vegetable oil
9. 1/2 cup cream style corn
10. 1 small onion, minced
11. 3 strips crisp cooked bacon
12. 2 Tbs. stemmed, seeded jalapeño

Preparation

1. Preheat oven to 350° F (180° C) and grease a 10" cast iron skillet.
2. Mix the first 5 items well. Stir in the milk and remaining items. Bake 30 to 35 minutes.

QUICK BUTTERMILK CORN BREAD - SERVES 8

Ingredients

1. 1-1/4 cups cornmeal
2. 1 cup AP flour
3. 2/3 cup packed brown sugar
4. 1/3 cup sugar
5. 1 tsp. baking soda
6. 1/2 tsp. salt
-
7. 1 large egg
8. 1 cup buttermilk
9. 3/4 cup canola oil

Preparations

1. In a large bowl, combine items 1 through 6. In another bowl, whisk together the last 3 items; stir into the dry ingredients just until moistened.
2. Pour into a greased 9" round or square baking pan (pan will be full).
3. 2. Bake @ 425° F (220° C) until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool on a wire rack for 5 minutes before serving.

TODAY'S COOKING

ONION BREAD PUDDING - 8 SERVINGS

Ingredients

1. 2 Tbs. butter
2. 3 cups thinly sliced onion
3. Salt, black pepper & cayenne to taste
4. 1/2 lbs. sliced mushrooms
5. 1 Tbs. minced garlic
6. 5 large eggs
7. 2 cups heavy cream
8. Dash ea. hot sauce and Worcestershire sauce
9. 8 slices white bread, crusts removed and cut into 1" cubes
10. 1/2 cup grated Parmesan cheese
11. Chopped parsley

Preparation

1. Preheat oven @ 350° F (180° C) and grease a 2 quart baking dish.
2. Heat the butter over medium-high and sauté the onion along with the salt and peppers, about 5 minutes. Add items 4 & 5 and cook 4 minutes. Remove from the heat and set aside.
3. In a large bowl, whisk the eggs; add items 7 & 8 and whisk until blended. Stir in the onion/ mushroom mix and bread. Pour into the baking dish; top with the cheese and bake until golden, about 55 minutes. Let cool 5 minutes before serving.

HUSH PUPPIES - SERVES 6 TO 8

Ingredients

1. 1 cup yellow corn meal
2. 1/4 cup flour
3. 1-1/2 Tbs. sugar
4. 1 seeded and minced jalapeño
5. 1 Tbs. baking powder
6. 1/2 tsp. salt

TODAY'S COOKING

7. 1 cup & 1 Tbs. boiling water
8. 1 egg

Preparation

1. Combine items 1 through 6.
2. Mix in the last 2 ingredients.
3. Heat the oil in a fryer to 350° F (180° C) and drop 1-1/2" balls of batter in the oil in batches - do not crowd. Fry, turning after about 1 minute. Fry another minute. Drain on paper towels and serve hot with butter.

JOURNEY CAKE - SERVES 6

Also known as: Johnnycake, Cornbread, Spoon bread or Hoecake

Ingredients

1. 2 cups corn meal
2. 2 cups water
3. 1 tsp. salt
4. 2 Tbs. molasses
5. 1/2 cup milk
6. 1/4 cup melted butter

Preparation

1. Bring the water to a boil and add to the cornmeal. Add the remaining items and mix well. Cook on a griddle in 5" rounds.
2. This recipe makes a crepe-like bread that you eat with just butter or stuff with savory or sweet fillings. Wrap in foil and take along to a picnic or tail-gate party.

BASIC ROLLS - MAKES 2 DZ. ROLLS

Ingredients

1. 1 envelope active dry yeast
2. 1 cup warm water
3. 1/4 cup liquid shortening
4. 1 egg

TODAY'S COOKING

5. 1 tsp. salt
6. 3 cups flour

Preparations

1. Place the first 2 items in a blender and let sit 5 minutes. Blend on high for 20 seconds.
2. Add items 3, 4 & 5 and blend on high 3 seconds. Pour over the flour and mix.
3. Cover and let rise 1-1/2 hours. Stir down and fill greased muffin tins half full. Rise 45 minutes. Preheat the oven @ 375° F (190° C). Brush dough with beaten egg yolk and bake 25 minutes.

EASY DINNER ROLLS - MAKES 1 DZ.

Ingredients

1. 3 cups all-purpose flour
2. 2 Tbs. sugar
3. 1 pkg. (1/4 oz.) active dry yeast
4. 1 tsp. salt
-
5. 1 cup water
6. 2 Tbs. butter
7. 1 large egg, room temperature
8. Melted butter

Preparation

1. In a large bowl, combine 2 cups flour and items 2, 3 & 4. In a saucepan, heat water and butter to 120° F (48.9° C) to 130° F (54.4° C). Add to dry ingredients and beat until blended. Add the egg; beat on low speed for 30 seconds and then on high for 3 minutes. Stir in enough of the remaining flour to form a stiff dough. Do not knead. Cover and let rise in a warm place until doubled, about 30 minutes.
2. Stir dough down. Fill 12 greased muffin cups half full. Cover and let rise until doubled, about 15 minutes. Preheat the oven @ 350° F (180° C).
3. Bake 15 to 20 minutes or until golden brown,. Cool for 1 minute before removing from pan to a wire rack. Brush tops with melted butter.

TODAY'S COOKING

EASY POTATO ROLLS - SERVES 12

Ingredients

1. 1 pkg. (1/4 oz.) active dry yeast
2. 2/3 cups warm water (110° F (43.33° C) to 115° F (46.11° C)), divided
-
3. 1/2 cup warm mashed potatoes (without added milk and butter)
4. 1/3 cup sugar
5. 1/3 cup shortening
6. 1 large egg, room temperature
7. 1-1/4 teaspoons salt
8. 3 to 3-1/2 cups all-purpose flour

Preparation

1. In a small bowl, dissolve yeast in 1/3 cup warm water.
2. In a large bowl, combine items 3 through 7, the remaining 1/3 cup water, the yeast mixture and 1 cup flour; beat until smooth. Stir in enough remaining flour to form a soft dough.
3. Shape into a ball; place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
4. Punch down dough; divide in half. Divide each portion and shape into 11 balls; place in a greased 9" round baking pan. Cover with a kitchen towel. Repeat with remaining dough. Let rise in a warm place until doubled, about 30 minutes.
5. Preheat oven @ 375° F (190° C). Bake rolls until golden brown, 20 to 25 minutes. Remove from pans to wire racks. Serve warm.

BUTTERMILK DINNER ROLLS - MAKES 20

Ingredients

1. 1 pkg. (1/4 oz.) active dry yeast
2. 1/4 cup warm water (110° to 115° F) (43.3° to 46.1° C)
3. 1 cup plus 2 Tbs. warm buttermilk, divided
4. 1/2 cup plus 1 tsp. softened butter, divided
5. 1 large egg

TODAY'S COOKING

6. 1/3 cup sugar
7. 1 tsp. salt
8. 4 cups bread flour

Preparations

1. Dissolve yeast in warm water until foamy. In a large bowl, combine 1 cup buttermilk, 1/2 cup butter, egg, sugar, salt and yeast mixture. Add 3 cups of flour and beat on medium speed until smooth, about 1 minute. Add remaining flour, 1/4 cup at a time, to form a soft dough.
2. Turn dough onto a lightly floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease the top. Cover with plastic wrap and let it rise in a warm place until doubled in size, about 1 hour.
3. Punch down dough. Turn onto a lightly floured surface and shape into 20 balls. Place in a greased 13"x 9" pan. Cover with a towel; set in a warm place and let rise until almost doubled, about 45 minutes.
4. Preheat oven to 350° F (180° C). Brush rolls lightly with the remaining buttermilk and butter. Bake until golden brown, 20-25 minutes. Cool in the pan for 20 minutes. Remove to a wire rack and serve warm.

REFRIGERATOR ROLLS - MAKES 20

Ingredients

1. 1 pkg. (1/4 oz.) active dry yeast
2. 3 Tbs. warm water 110° F (43.33° C) to 115° F (46.11° C)
3. 1/2 cup plus 3/4 tsp. sugar, divided
4. 1-1/3 cups plus 3 tablespoons warm water 110° F (43.33° C) to 115° F (46.11° C), divided
5. 1/3 cup canola oil
6. 1 large egg, room temperature
7. 1 teaspoon salt
8. 4-3/4 to 5-1/4 cups all-purpose flour
9. Melted butter, optional

Preparation

1. In a bowl, dissolve yeast and 3/4 teaspoon sugar in 3 tablespoons water. Add remaining sugar and water, oil, egg, salt and 2 cups flour; mix well. Add enough remaining flour to form a soft dough.

TODAY'S COOKING

2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Shape into 20 balls. Roll each into a 8-in. rope; tie into a loose knot. Place on a greased baking sheet; cover and refrigerate overnight. Allow rolls to sit at room temperature for 45 minutes before baking. Preheat oven @ 375°F (190°C).
4. Bake for 12 to 15 minutes or until lightly browned. Brush with butter if desired. Remove to wire racks to cool.

BROWN BREAD - 1 LOAF

Ingredients

1. 1 cup AP flour
2. 1/2 tsp. each baking powder, baking soda & salt
3. 1/3 cup corn meal
4. 2/3 cup whole wheat flour
5. 1/3 cup molasses
6. 1-1/3 cup buttermilk*

Preparation

1. Preheat oven to 375°F (190°C) and butter a bread loaf pan. Mix items 1 through 5 well.
2. Add the last 2 ingredients and mix well. Pour into the pan and bake 30 minutes or when a toothpick inserted into the center comes out clean. Cool on a wire rack.
3. * If you don't have buttermilk, add some white vinegar to regular milk and let sit 20 minutes.
 - For a sweet bread, add 1/2 cup brown sugar, packed and 2/3 cup raisins (optional).

DATE NUT BROWN BREAD - 1 LOAF, SERVES ABOUT 12

Ingredients

1. 2 cups finely chopped pitted dates
2. 1 cup milk
3. 6 Tbs. unsalted butter
4. 1/4 cup molasses
5. 1-2/3 cups AP flour

TODAY'S COOKING

6. 2/3 cup cornmeal
7. 1 tsp. baking powder
8. 1/2 tsp. each baking soda & salt
9. 1/2 tsp. cinnamon
10. 2/3 cup sugar
11. 1/2 tsp. vanilla extract
12. 1 egg at room temperature
13. 1 cup toasted pecan halves, chopped

Preparation

1. Preheat oven to 325°F (170°C) and butter and flour a bread loaf pan.
2. Combine items 1 through 4 in a sauce pan over medium heat. Stir until the butter melts. Transfer to a large bowl and let cool to room temperature.
3. Mix items 5 through 9 well.
4. Whisk items 10, 11 & 12 together and stir into the date mixture. Add the pecans and flour mix. Stir until blended and spoon into the loaf pan. Bake 70 minutes or until a toothpick inserted into the center of the bread comes out clean. Cool on a wire rack.

ZUCCHINI SWEET BREAD - 24 SLICES

Ingredients

1. 2 cups all-purpose flour
2. 1 cup white wheat flour
3. 1 tsp. each: salt, baking soda & baking powder
4. 2 tsp. cinnamon
-
5. 2 egg whites
6. 2 very ripe bananas, mashed
7. 1/2 cup each: applesauce & vegetable oil
8. 1-1/4 cups white sugar
9. 1 cup brown sugar
10. 3 tsp. vanilla extract
-
11. 3 cups grated zucchini, squeezed
12. 1 cup chocolate chips, white or regular
13. 1 cup chopped walnuts (optional)

TODAY'S COOKING

Preparation

1. Preheat oven @ 325° F (160° C). Grease & flour two 8-1/2" x 4-1/2" bread pans.
2. Combine and mix well ingredients 1 through 4.
3. In another bowl beat together ingredients 5 through 10. Slowly add in the flour mixture and beat well.
4. Stir in the remaining ingredients and pour into the bread pans. Bake 50 to 60 minutes or until a toothpick inserted comes out clean. Cool 15 minutes; remove from pans and cool completely on a rack.

ZUCCHINI PARMESAN BREAD - 16 SLICES

Ingredients

1. 3 cups all-purpose flour
2. 3 Tbs. grated Parmesan cheese
3. 1 tsp. salt
4. 1/2 tsp. ea. baking powder & baking soda
-
5. 2 large eggs, room temperature
6. 1 cup buttermilk
7. 1/3 cup sugar
8. 1/3 cup butter, melted
-
9. 1 cup shredded peeled zucchini
10. 1 Tbs. grated onion

Preparation

1. In a large bowl, combine the flour, cheese, salt, baking powder and baking soda.
2. In another bowl, whisk the eggs, buttermilk, sugar and butter. Stir into dry ingredients just until moistened. Fold in zucchini and onion.
3. Pour into a greased and floured loaf pan. Bake @ 350° F (180° C) until a toothpick inserted in the center comes out clean, about 1 hour. Cool for 10 minutes before removing from pan to a wire rack.

TODAY'S COOKING

ZUCCHINI BUNS/ROLLS - MAKES 24

Ingredients

1. 3-1/2 cups all-purpose flour
2. 1 pkg. instant dry yeast
3. 1 tsp. salt
4. 1/4 cup sugar
5. 1 cup zucchini milk*
6. 1/4 water
7. 1/4 cup oil
8. 1 egg

Preparation

1. Preheat oven to 375° F (190° C).
2. In a large mixer bowl, combine 1-1/2 cups flour and items 2, 3 & 4 and mix well.
3. In a sauce pan, heat the zucchini milk, water and oil until warm - 115° F (46° C). Add the milk and egg to the flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed.
4. By hand, gradually stir in enough of the remaining flour to make a soft dough. Cover and let rise in a warm place until doubled, about 1-1/2 hours.
5. Punch the dough down; divide into 24 pieces and form into balls. Place into 2 greased round 8" pans. Cover and let rise in a warm place until doubled, about 45 minutes. Bake 20 minutes or until golden brown. Remove from the pans and cool on a rack.

Zucchini Milk Preparation*

1. Process 2 or 3 peeled and seeded zucchini until smooth.

HAITIAN SWEET POTATO DESSERT BREAD - 1 LOAF

Ingredients

1. 5 Tbs. softened butter
2. 2 lbs. sweet potatoes, peeled and cut into quarters
3. 1 large, ripe banana; peeled and cut into 1" pieces

TODAY'S COOKING

4. 3 eggs, lightly beaten
5. 1 cup sugar
6. 1/2 cup dark corn syrup
7. 1/2 cup milk
8. 1/2 cup evaporated milk
9. 1/2 tsp. vanilla
10. 1/4 tsp. ea. nutmeg & cinnamon
11. 1/4 cup golden raisins

Preparations

1. Preheat oven to 350°F (180°C). Grease the loaf pan with 1 Tbs. of the butter.
2. Cover the potatoes with salted, boiling water and cook until soft. Drain and use a food mill or ricer to process the potato and banana.
3. Beat in the remaining butter; mix in the eggs. Add the remaining items; blend well and pour into the loaf pan.
4. Bake on the middle rack for 1-1/2 hours (test with a toothpick). Let cool 5 minutes and then turn out onto a wire rack. Serve with sweetened whipped cream flavored with vanilla or rum.

PUMPKIN WALNUT BREAD - 2 LOAVES

Ingredients

1. 1/2 cup oats (old-fashioned type)
2. 1/4 tsp. sugar
3. 1/8 tsp. ground cinnamon
-
4. 4 large eggs
5. 1 can (15 oz.) solid-packed pumpkin
6. 3/4 cup canola oil
7. 2/3 cup warm water
8. 2 cups granulated sugar
9. 1 cup honey
10. 1-1/2 tsp. vanilla
-
11. 3-1/2 cups AP flour
12. 2 tsp. baking soda
13. 1-1/2 tsp. salt

TODAY'S COOKING

14. 1/2 tsp. ea. ground ginger & ground cloves
15. 1 tsp. ground nutmeg
16. 1-1/2 tsp. ground cinnamon
17. 1 cup chopped walnuts

Preparations

1. Preheat oven to 350°F (180°C).
2. Whisk together the first 3 items and cook in a small skillet over medium heat until the oats are toasted, about 5 minutes. Set aside.
3. In a large bowl, combine and beat items 4 through 10 until well blended.
4. In a separate bowl, whisk together items 11 through 16. Gradually beat this into the pumpkin mixture. Fold in the nuts and pour into 2 loaf pans (9"x 5" ea.). Sprinkle the oat mix on top and bake for about 1 hour (test with a toothpick). Let cool 10 minutes and remove the bread to cool on a wire rack.

CHEESE AND POPPY BREAD - MAKES 1 LOAF

Ingredients

1. 1/2 cup chopped onion
2. 3 Tbs. shortening or butter
3. 1 egg, slightly beaten
4. 1/2 cup milk
5. 1-1/2 cups Bisquick
6. 1 cup shredded cheese, divided
7. Poppy seeds

Preparations

1. Preheat oven to 400°F (200°C).
2. Melt the butter and sauté the onion until golden.
3. Mix the egg and milk and blend in the Bisquick and half of the cheese.
4. Spread into a grease baking dish; top with the remaining cheese and poppy seeds. Bake 20 to 25 minutes.

TODAY'S COOKING

QUICK BREAD - MAKES 1 LOAF

Ingredients

1. 3 cups AP flour
2. 3 Tbs. sugar
3. 1 Tbs. baking powder
4. 1/2 tsp. salt
-
5. 1 cup milk
6. 1 large egg
7. 1/3 cup canola oil

Preparations

1. Preheat oven to 350°F (180°C).
2. Mix the first 4 items.
3. Whisk the last 3 items; add to the flour mix and stir until just moistened.
4. Pour into a loaf pan coated with cooking spray. Bake 40 to 50 minutes or until a toothpick inserted into the center comes out clean. Cool for 10 minutes and remove to a wire rack.

Variations:

Herb Bread

To the dry mixture, add 3 tsp. caraway seeds, 1/2 tsp. ea. ground nutmeg and thyme.

Garlic Cheese Bread

To the dry mixture, add 1 cup shredded sharp Cheddar cheese and 2 tsp. Italian seasoning.

Cranberry Nut Bread

To the wet mixture, add 3/4 tsp. ea. orange zest and almond extract. Mix well and then to the dry mixture, add 1 cup of dried cranberries and 1/2 cup toasted, sliced almonds.

TODAY'S COOKING

SKILLET BREAD

Preparations

1. Preheat oven to 350°F (180°C).
2. Make any of the above Quick batters and bake in a greased 8" cast-iron skillet for 30 minutes or until a toothpick inserted into the center comes out clean.

APPLE & PUMPKIN MUFFINS - MAKES 1-1/2 DZ.

Ingredients

1. 2-1/2 cups all-purpose flour
2. 2 cups sugar
3. 1 tablespoon pumpkin pie spice
4. 1 teaspoon baking soda
5. 1/2 teaspoon salt
6. 2 large eggs, lightly beaten
7. 1 cup canned pumpkin
8. 1/2 cup vegetable oil
9. 2 cups finely chopped peeled apples

Ingredients: Topping

1. 1/4 cup sugar
2. 2 tablespoons all-purpose flour
3. 1/2 teaspoon ground cinnamon
4. 1 tablespoon butter or margarine

Preparation

1. In a large bowl, combine flour, sugar, pumpkin pie spice, baking soda and salt. Combine eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples. Fill 18 greased or paper-lined muffin cups three-fourths full. For topping, combine sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs; sprinkle 1 teaspoon over each muffin.
2. Bake at 350° until a toothpick comes out clean, 30-35 minutes. Cool in pan 10 minutes before removing to a wire rack.

TODAY'S COOKING

EVERY DAY MUFFINS - MAKES 12

Ingredients

1. 2 cups flour
2. 1/2 tsp. salt
3. 1 Tbs. sugar
4. 4 tsp. baking powder
-
5. 1 egg
6. 1 cup milk
7. 2 Tbs. melted butter

Preparations

1. Preheat oven to 400°F (200°C).
2. Mix and sift the first 4 items together; gradually add the last 3 items and mix well.
3. Fill the greased tins 2/3 full and bake 15 to 25 minutes.

HEALTH MUFFINS - MAKES 12

Ingredients

1. 1 cup flour
2. 1 tsp. salt
3. 3 Tbs. sugar
4. 1-1/2 cups whole wheat flour
-
5. 1 egg
6. 1-1/2 cups milk or water
7. 1 Tbs. melted butter

Preparations

1. Preheat oven to 425°F (220°C).
2. Sift the first 4 items together; gradually add the last 3 items and mix well.
3. Fill the greased tins 2/3 full and bake about 30 minutes.

TODAY'S COOKING

APPLESAUCE MUFFINS - MAKES 2 DZ.

Ingredients

1. 1 cup butter, softened
2. 2 cups sugar
-
3. 2 large eggs, room temperature
4. 1 tsp. vanilla extract
5. 2 cups applesauce
-
6. 4 cups AP flour
7. 1 tsp. baking soda
8. 1 tsp. ground cinnamon
9. 1 tsp. ground allspice
10. 1/4 tsp. ground cloves
-
11. 1 cup chopped walnuts, optional
12. Cinnamon-sugar, optional

1. Preheat oven @ 350° F (180° C). In a bowl, cream the first 2 items until light and fluffy, 5-7 minutes. Beat in the next 2 items and stir in applesauce. Combine items 6 through 10; stir into creamed mixture. Fold in the nuts if using.
2. Fill greased or paper-lined muffin cups three-fourths full. Bake until a toothpick comes out clean, 20-25 minutes. Cool 5 minutes before removing from pans to wire racks. If desired, sprinkle with cinnamon-sugar.

CORN MUFFINS - MAKES 12

Ingredients

1. 3 Tbs. butter
2. 1/2 cup sugar
-
3. 2 eggs
4. 3/4 cup milk
-

TODAY'S COOKING

5. 1-1/4 cups flour
6. 3/4 cup cornmeal
7. 3 tsp. baking powder
8. 1/4 tsp. salt

Preparations

1. Preheat the oven @ 400°F (200°C)
2. Cream the first 2 items.
3. Beat the eggs and add the milk
4. Sift together items 6 through 9
5. Add a little at a time of both the wet and dry mix to the butter & sugar and mix until smooth.
6. Place into greased muffin tins and bake for 25 minutes.

CORN MUFFINS #2 - MAKES 1 DZ.

Ingredients

1. 1-1/2 cups AP flour
2. 1 cup sugar
3. 3/4 cup cornmeal
4. 1 tablespoon baking powder
5. 1/2 teaspoon salt
-
6. 2 large eggs, room temperature
7. 1/2 cup shortening
8. 1 cup milk, divided

Preparation

1. Preheat oven @ 350°F (180°C).
2. In a bowl, combine items 1 through 5. Add the last 3 items and beat for 1 minute. Add remaining milk; beat just until blended. Fill 12 paper-lined muffin cups three-fourths full. Bake 25 to 30 minutes or until muffins test done using a toothpick.

TODAY'S COOKING

SOUR MILK MUFFINS - MAKES 12

Ingredients

1. 2 eggs
2. 1 cup sour milk
-
3. 2 cups flour
4. 1/4 tsp. salt
5. 1/2 tsp. baking soda
6. 1/4 cup melted butter

Preparations

1. Preheat the oven @ 400°F (200°C)
2. Beat the eggs and gradually add the milk
3. Sift together items 3, 4 & 5 and stir into the wet mix. Add the butter and beat well.
4. Add a little at a time of both the wet and dry mix to the butter & sugar and mix until smooth.
5. Place into hot greased muffin tins and bake for 25 to 35 minutes.

RAISIN BRAN MUFFINS - MAKES 10 TO 12

Ingredients

1. 3/4 cups flour
2. 4 tsp. baking powder
3. 1/2 tsp. salt
-
4. 1 cup bran
5. 1-1/2 Tbs. molasses
6. 1 Tbs. melted butter
7. 1/2 cup raisins
-
8. 1/2 cup milk
9. 1 egg, well beaten

TODAY'S COOKING

Preparations

1. Preheat the oven @ 400°F (200°C)
2. Sift together the first 3 items. Stir in items 4 through 7. Slowly add the milk and egg mix until smooth.
3. Place into hot greased muffin tins and bake for 20 minutes.

ENGLISH MUFFINS - MAKES 1 DZ.

Ingredients

1. 1 cup milk
2. 1/4 cup butter, cubed
3. 2 Tbs. sugar
4. 1 tsp. salt
-
5. 2 pkgs. (1/4 oz. each) active dry yeast
6. 1 cup warm water 110° F (43.33° C) to 115° F (46.11° C)
7. 2 cups AP flour
8. 3 to 3-1/2 cups whole wheat flour
9. 1 Tbs. sesame seeds
10. 1 Tbs. poppy seeds
11. Cornmeal

Preparation

1. Scald milk (see note below *) in a saucepan; add butter, sugar and salt. Stir until butter melts; cool to lukewarm.
2. In a small bowl, dissolve yeast in warm water; add to milk mixture. Stir in all-purpose flour and 1 cup whole wheat flour until smooth. Add the seeds and enough remaining whole wheat flour to make a soft dough.
3. Turn onto a floured surface; knead until smooth and elastic, 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise until doubled, about 1 hour.
4. Punch dough down. Roll to 1/3" thickness on a cornmeal-covered surface. Cut into circles with a 3-1/2-in. or 4-in. cutter; cover with a towel and let rise until nearly doubled, about 30 minutes.
5. Place muffins, cornmeal side down, in a greased skillet; cook over medium-low heat for 12 to 14 minutes or until bottoms are browned. Turn and cook about 12-14 minutes or until browned. Cool on wire racks; split and toast to serve.

TODAY'S COOKING

* Note on Scalded Milk

Add cold milk to a wide, heavy bottomed saucepan. Heat the saucepan over medium heat, stirring frequently. The milk is scalded when small bubbles appear around the edges of the saucepan, or the temperature registers 180° F (82.22° C) to 185° F (85° C).

Cool the milk for about 10 minutes, until it dips below 138° F (58.89° C), otherwise it can kill the yeast.

DILL MUFFINS - MAKES 4

Ingredients

1. 1 egg
2. 1/2 cup milk
3. 1/2 Tbs. melted butter
4. 1/2 cup flour
5. 1/2 tsp. baking powder
6. 1 Tbs. fresh chopped dill or 1/2 tsp. dried

Preparations

1. Preheat oven to 450°F (230°C).
2. Oil 4 muffin tins.
3. Whisk all the ingredients together; fill the tins and bake 35 minutes.

ZUCCHINI & WALNUT MUFFINS - MAKES 1 DZ.

Ingredients

1. 1 cup AP flour
2. 3/4 cup whole wheat flour
3. 2/3 cup packed brown sugar
4. 2 tsp. baking powder
5. 3/4 tsp. ground cinnamon
6. 1/2 tsp. salt
-
7. 2 large eggs, room temperature
8. 3/4 cup milk

TODAY'S COOKING

9. 1/2 cup butter, melted
-
10. 1 cup ea. shredded zucchini & chopped walnuts
11. 1/2 cup raisins

Preparation

1. Preheat oven @ 375° F (190° C).
2. In a large bowl, whisk the first 6 items. In another bowl, whisk items 7, 8 & 9 until blended. Add to the flour mixture; stir just until moistened. Fold in the remaining items.
3. Fill 12 greased muffin cups three-fourths full. Bake 18 to 20 minutes or until a toothpick inserted in center comes out clean. Cool 5 minutes before removing from pan to a wire rack. Serve warm.

CREAM PUFF MINIATURES - MAKES 25 TO 30

Ingredients

1. 1/2 cup water
2. 1/4 cup vegetable oil
3. 1/4 tsp. salt
4. 1/2 cup flour
5. 2 eggs, unbeaten

Preparations

1. Preheat oven to 400°F (200°C).
2. Bring the water to a boil. Reduce heat to low and add items 2, 3 & 4. Cook, stirring until it forms a ball. Cool slightly and add the eggs one at a time, beating hard each time until smooth and glossy.
3. Drop by rounded tsp. onto an ungreased baking sheet 1" apart. Bake 30 to 45 minutes. Cool and cut open and fill.

Filling suggestions: Various cheeses or cheese mixes, a thick a' la King or Newburg, cold meats, egg or tuna salad. Serve cold or hot (heat 10 minutes loosely covered with foil in a low oven). These may be refrigerated and frozen.

(to make 50 to 60 - double the recipe/to make 125 to 135 - double the recipe again)

TODAY'S COOKING

BUTTERMILK BISCUITS - MAKES 2 DOZ. TINY OR 14 REGULAR

Ingredients

1. 3 cups sifted AP flour
2. 1/2 tsp. baking soda
3. 1/2 tsp. salt
-
4. 1/4 cup shortening
5. 3/4 cup buttermilk

Preparations

1. Preheat oven to 450° F (230° C).
2. Sift together the first 3 items. Cut in the shortening until it looks like coarse corn meal. Add the milk and stir in quickly to form a stiff dough.
3. Turn out on a lightly floured board and knead slightly. Roll out to 1/2" thickness. Cut out with a floured cutter of the desired size. Bake 10 to 15 minutes or until brown.

SOUTHERN BUTTERMILK BISCUITS #1 - MAKES 8

Ingredients

1. 1/2 cup cold butter, cubed
2. 2 cups self-rising flour
3. 3/4 cup buttermilk
4. Melted butter

Preparations

1. Preheat oven to 425° F (220° C).
2. In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in buttermilk just until moistened. Turn onto a lightly floured surface; knead 3-4 times. Pat or lightly roll to 3/4-in. thickness. Cut with a floured 2-1/2-in. biscuit cutter.
3. Place on a greased baking sheet and bake until golden brown, 11-13 minutes. Brush tops with butter. Serve warm.

TODAY'S COOKING

As a substitute for each cup of self-rising flour, place 1-1/2 teaspoons baking powder and 1/2 teaspoon salt in a measuring cup. Add all-purpose flour to measure 1 cup.

SOUTHERN BUTTERMILK BISCUITS #2 - MAKES ABOUT 20

Ingredients

1. 1 tsp. baking soda
2. 2 Tbs. baking powder
3. 4-1/3 cups self-rising flour
4. 3 sticks cold unsalted butter, cubed
5. 3 large eggs
6. 1-3/4 cups buttermilk

Preparations

1. In a large bowl, combine the first 2 items and 4-1/2 cups of the flour.
2. Cut in the butter until the pieces are the size of a pea.
3. Beat 2 of the eggs and stir into the flour mixture. Add 1-1/2 cups of the buttermilk and mix until the sticky dough gathers together. Add more milk a Tbs. at a time if too dry. Cover the bowl with plastic wrap and refrigerate at least 1 hour.
4. Preheat the oven @ 400° F (200° C); set the rack in the middle position and line a baking sheet with parchment paper.
5. Flour the work surface and press the dough flat to 1/2" thick. Use a 2-1/2" to 3" round dough cutter to make the biscuits. Place on the baking sheet so the biscuits are touching each other.
6. Beat the last egg with a Tbs. of the milk and brush the tops of the biscuits. Bake 15 to 20 minutes. Place the baking sheet on a rack to cool slightly and serve warm.

HERB DROP BISCUITS - MAKES 1 DOZ.

Ingredients

1. 2 cups sifted AP flour
2. 2 tsp. baking powder
3. 1/2 tsp. salt
4. 1/2 tsp. baking soda

TODAY'S COOKING

-
- 5. 1/3 cup canola oil
- 6. 3/4 cup buttermilk
- 7. 2 Tbs. minced fresh basil
- 8. 2 tsp. minced fresh rosemary

Preparations

1. Preheat oven to 450° F (230° C).
2. In a large bowl, whisk together items 1 through 4.
3. In another bowl, whisk together items 5 through 8. Stir in the flour mix until just moistened.
4. Drop the dough by rounded Tbs. 2" apart on an ungreased baking sheet and bake 10 to 12 minutes.

HERBED BISCUITS - MAKES 1 DOZ.

Ingredients

1. 3-3/4 cups sifted AP flour
2. 3 tsp. baking powder
3. 6 Tbs. sugar
4. 1 tsp. salt
5. 3/4 tsp. baking soda
6. 2 tsp. ea. minced fresh basil, onion, parsley
7. 1 garlic clove, minced
8. 1 tsp. minced fresh dill
9. 1/2 tsp. minced, fresh rosemary
-
10. 1 cup cold butter, cubed
11. 3/4 cup shredded Monterey jack
12. 1-1/2 cups buttermilk
13. 1/4 cup chopped, roasted red bell peppers

Preparations

1. Preheat oven to 350° F (230° C).
2. In a large bowl, whisk together items 1 through 9. Cut in the butter until the mix looks like coarse crumbs. Stir in the cheese; add the last 2 items and stir until just moistened.

TODAY'S COOKING

3. Drop 1/3 cup of the dough in greased muffin pan and bake 25 to 30minutes. Cool 5 minutes and remove the biscuits to serve warm.

CHEDDAR BISCUITS - MAKES 18

Ingredients

1. 4 cups AP flour
2. 2 Tbs. baking powder
3. 1/2 tsp. salt
-
4. 1/2 cup shortening
5. 1/4 cup butter
-
6. 1-1/2 cups grated cheddar cheese
7. 2 tsp. coarsely ground pepper
8. 1-1/2 cups milk
-
9. 1 egg
10. 1 tsp. water

Preparations

1. Preheat oven to 400° F (200° C).
2. In a large bowl, whisk together items 1, 2 & 3. Use a pastry blender to cut in the next 2 items until the mix looks like coarse crumbs. Mix in items 6 & 7. Make a well in the center and add the milk. Stir until just moistened.
3. Gently knead the dough on a lightly floured surface until almost smooth by folding and pressing about 12 times. Divide in half and shape each into a 6” square. Cut the squares into 2” square pieces. Place on a large, lightly greased baking sheet
4. In a small bowl, whisk together the last 2 items. Brush the tops of the biscuits and bake 12 to 15 minutes. Cool slightly on a wire rack and serve.

TODAY'S COOKING

CHEDDAR BISCUITS #2 - MAKES 12

Ingredients

1. 2-1/2 cups Bisquick ®
2. 4 Tbs. cold butter
-
3. 1-1/4 cups grated cheddar cheese
4. 3/4 cup cold milk
5. 1/4 tsp. garlic powder*
-
6. 2 Tbs. butter, melted
7. 1/4 tsp. parsley flakes
8. 1/2 tsp. garlic powder*
9. Pinch of salt

Preparations

1. Preheat the oven @ 400° F (200° C).
2. Place the first 2 items in a bowl and use a pastry blender or large fork to combine until there are just pea-sized pieces of butter.
3. Add items 3, 4 & 5 and mix by hand until just incorporated. Do not over-mix!
4. Drop 1/4 cup size portions on an un-greased baking sheet and bake 15 to 17 minutes or until the tops are a light brown. Stir the last 4 items together and brush onto the biscuits.

CHEESE BISCUITS - MAKES 8 TO 12

Ingredients-biscuits

1. 3 cups Bisquick ®
2. 3/4 cup shredded sharp cheddar cheese
3. 1 tsp. garlic powder
4. 1 tsp. ranch dressing mix
5. 1 cup buttermilk*

Ingredients-herb/butter topping

1. 1/2 stick (4 Tbs.) butter, melted

TODAY'S COOKING

2. 1 Tbs. minced chives
3. 1 tsp. garlic powder
4. 1/2 tsp. ranch salad dressing mix
5. 1/4 tsp. ea. salt & ground black pepper

Preparations

1. In a large mixing bowl, combine the biscuit items. Stir until a wet and loose dough forms. Do not to over-mix.
2. Preheat oven to 450°F. (230° C). Drop heaping spoonfuls of biscuit dough onto a parchment-lined baking sheet. Leave about 2" between the biscuits. You should get 8 to 12 biscuits from this recipe, depending on the spoonfuls size.
3. Bake for 10 minutes, or until the biscuits are just starting to turn golden. As the biscuits bake, melt the butter and add the remaining topping items. Stir to combine.
4. Remove the biscuits from the oven and baste generously with the melted herb butter. Serve warm.

Variations-use individually or in combinations

- Cayenne pepper: give a subtle kick to your biscuits
- Onion powder: complements the chives
- Parsley: provides an herbal flavor
- Basil: (fresh or dried) provides an Italian taste
- Thyme: (fresh or dried) pairs well with the cheeses
- Rosemary: (fresh or dried) adds an earthy taste to the cheese biscuits
- Parmesan cheese: use with or in place of cheddar cheese
- Pepper jack cheese: adds a little zing

*Buttermilk substitute: use 1 cup of milk mixed with 1 Tbs. of white vinegar. Combine the two together and let sit for 5 to 10 minutes before using.

MUSTARD & CORNMEAL BUNS - MAKES 12

Ingredients

1. 2 cups AP flour*
2. 1 pkg. (1/4 oz.) yeast

TODAY'S COOKING

-
- 3. 1 cup milk
- 4. 1/3 cup butter
- 5. 3 Tbs. sugar
- 6. 1/4 cup mustard
- 7. 1/2 tsp. salt
-
- 8. 2 eggs
- 9. 1/2 cup cornmeal
- 10. 2 to 2-1/2 cups AP flour*

Preparations

1. In a large bowl, combine the first 2 items and set aside.
2. In a saucepan, combine items 3 through 7. Heat, stirring, until just warm. Add to the flour mix.
3. Add the eggs and beat 30 seconds on low and then 3 minutes on high. Stir in the last 2 items and knead 6 to 8 minutes. Place into a greased bowl; cover and let rise 1-1/4 hours. Punch down; divide into 12 pieces; cover and rest 10 minutes.
4. Shape each piece into a ball, tucking edges under. Place on a greased baking sheet and press flat to a 3-1/2" disc. Slash the top to make a star pattern; cover and let rise 45 minutes
5. Preheat the oven @ 375° F (190° C). Bake 15 minutes.

Using Bread Machines

HERB BREAD - MAKES 1 LOAF

Ingredients

1. 1 cup warm whole milk 70° F (21.11° C) to 80° F (26.66° C)
2. 1 large egg, room temperature
3. 2 Tbs. butter, softened
4. 1/4 cup dried minced onion
5. 2 Tbs. sugar
6. 1-1/2 tsp. salt
7. 2 Tbs. dried parsley flakes
8. 1 tsp. dried oregano
9. 3-1/2 cups bread flour
10. 2 tsp. active dry yeast

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed).

BANANA & WHEAT BREAD - MAKES 1 LOAF

Ingredients

1. 3/4 cup water 70° F (21.11° C) to 80° F (26.66° C)
2. 1/4 cup honey
3. 1 large egg, room temperature, lightly beaten
4. 4-1/2 tsp. canola oil
5. 1/2 tsp. vanilla extract
6. 1 medium ripe banana, sliced
7. 2 tsp. poppy seeds

TODAY'S COOKING

8. 1 tsp. salt
9. 1-3/4 cups bread flour
10. 1-1/2 cups whole wheat flour
11. 2-1/4 tsp. active dry yeast

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed).

GARLIC PARMESAN BREAD - MAKES 1 LOAF

Ingredients

1. 1 cup water 70° F (21.11° C) to 80° F (26.66° C)
2. 2 Tbs. plus 1-1/2 tsp. butter, softened
3. 1 Tbs. honey
4. 2/3 cup grated Parmesan cheese
5. 1-1/2 tsp. garlic powder
6. 3/4 tsp. salt
7. 3 cups bread flour
8. 2-1/4 tsp. active dry yeast

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed).

WHOLE GRAIN LOAF - MAKES 1 LOAF

Ingredients

1. 1-1/3 cups warm 2% milk 70° F (21.11° C) to 80° F (26.66° C)
2. 3 Tbs. honey

TODAY'S COOKING

3. 2 Tbs. canola oil
4. 1-1/4 tsp. salt
5. 2-2/3 cups whole wheat flour
6. 2 Tbs. old-fashioned oats
7. 4 tsp. vital wheat gluten
8. 1 Tbs. millet
9. 1 Tbs. sunflower kernels
10. 1 Tbs. flaxseed
11. 1 Tbs. cracked wheat or additional flaxseed
12. 1 pkg. (1/4 oz.) active dry yeast

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed).

FRENCH ONION BREAD - MAKES 2 LOAVES

Ingredients

1. 1 cup water 70° F (21.11° C) to 80° F (26.66° C)
2. 1/2 cup dried minced onion
3. 1 Tbs. sugar
4. 2 tsp. salt
5. 3 cups bread flour
6. 2-1/4 tsp. active dry yeast
-
7. 1 Tbs. cornmeal
8. 1 large egg yolk, lightly beaten

Preparation

1. In bread machine pan, place the first 6 items in the order directed by the manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

TODAY'S COOKING

2. When cycle is completed, turn dough onto a lightly floured surface. Cover and let rest for 15 minutes. Divide dough in half. Roll each portion into a 15x10-in. rectangle. Roll up jelly-roll style, starting with a long side; pinch seams to seal. Pinch ends to seal and tuck under.
3. Sprinkle the cornmeal onto a greased baking sheet. Place loaves on pan. Cover and let rise in a warm place until doubled, about 30 minutes.
4. Preheat the oven @ 350° F (180° C).
5. Brush the loaves with egg yolk. Make 1/4" deep cuts 2 in. apart in each loaf.
6. Bake for 20 to 25 minutes or until golden brown. Remove from pan to a wire rack.

PECAN & RAISIN BREAD - MAKES 1 LOAF

Ingredients

1. 1 cup plus 2 Tbs. water 70° F (21.11° C) to 80° F (26.66° C)
2. 8 tsp. butter
3. 1 egg
4. 6 Tbs. sugar
5. 1/4 cup nonfat dry milk powder
6. 1 tsp. salt
7. 4 cups bread flour
8. 1 Tbs. active dry yeast
9. 1 cup finely chopped pecans
10. 1 cup raisins

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed).
2. Just before the final kneading, add pecans and raisins.

SOUR CREAM & CHIVE BREAD - MAKES 1 LOAF

Ingredients

1. 2/3 cup milk 70° F (21.11° C) to 80° F (26.66° C)

TODAY'S COOKING

2. 1/4 cup water 70° F (21.11° C) to 80° F (26.66° C)
3. 1/4 cup sour cream
4. 2 Tbs. butter
5. 1-1/2 tsp. sugar
6. 1-1/2 tsp. salt
7. 3 cups bread flour
8. 1/8 tsp. baking soda
9. 1/4 cup minced chives
10. 2-1/4 tsp. active dry yeast

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed).

OATMEAL BREAD - MAKES 1 LOAF

Ingredients

1. 1-1/2 cups water 70° F (21.11° C) to 80° F (26.66° C)
2. 1/4 cup canola oil
3. 1 tsp. lemon juice
4. 1/4 cup sugar
5. 2 tsp. salt
6. 3 cups all-purpose flour
7. 1-1/2 cups quick-cooking oats
8. 2-1/2 tsp. active dry yeast

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed).

TODAY'S COOKING

CINNAMON MAPLE SWEET ROLLS - SERVES 6

Ingredients Rolls

1. 2/3 cup whole milk
2. 1/3 cup maple syrup
3. 1/3 cup butter, softened
4. 1 large egg
5. 3/4 tsp. salt
6. 3 cups bread flour
7. 1 pkg. (1/4 oz.) active dry yeast

Ingredients Topping

1. 1/2 cup packed brown sugar
2. 2 Tbs. bread flour
3. 4 tsp. ground cinnamon
4. 6 Tbs. cold butter

Ingredients Icing

1. 1 cup confectioners' sugar
2. 3 Tbs. butter, melted
3. 3 Tbs. maple syrup
4. 1 to 2 tsp. whole milk

Preparation

1. In bread machine pan, place the first 7 items in the order directed by the manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or bread flour if needed).
2. When the cycle is completed, turn dough onto a lightly floured surface. Roll into two 12x7-in. rectangles. In a small bowl, combine the first 3 topping items; cut in butter until mixture resembles coarse crumbs. Sprinkle half over each rectangle. Roll up jelly-roll style, starting from a long side; pinch seam to seal.
3. Cut each roll into 12 slices. Place cut side down in one greased 13x9-in. baking pan. Cover and let rise in a warm place until doubled, about 20 minutes.
4. Bake at 375° until golden brown, 20-25 minutes. Cool on a wire rack for 5 minutes. In a small bowl, combine the first 3 icing items and enough milk to achieve desired consistency. Spread over warm rolls.

TODAY'S COOKING

GOLDEN HONEY ROLLS - MAKES 2 DZ.

Ingredients

1. 1 cup warm milk 70° F (21.11° C) to 80° F (26.66° C)
2. 1 large egg, room temperature
3. 1 large egg yolk, room temperature
4. 1/2 cup canola oil
5. 2 Tbs. honey
6. 1-1/2 tsp. salt
7. 3-1/2 cups bread flour
8. 2-1/4 tsp. active dry yeast

Ingredients Glaze

1. 1/3 cup sugar
2. 2 Tbs. butter, melted
3. 1 Tbs. honey
4. 1 large egg white

Preparation

1. In bread machine pan, place the first 8 items in the order directed by the manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed.)
2. When cycle is completed, turn dough onto a lightly floured surface. Punch down; cover and let rest for 10 minutes. Divide into 24 pieces; shape each into a ball. In 2 greased 8" square baking pans, place 12 balls. Cover and let rise in a warm place until doubled, about 30 minutes. Preheat oven @ 350°F (180°C).
3. Combine all the glaze items and drizzle over the dough. Bake 20 to 25 minutes or until golden brown,. Brush with additional honey if desired.

TODAY'S COOKING

DINNER ROLLS - MAKES 2 DZ.

Ingredients

1. 1 cup water 70° F (21.11° C) to 80° F (26.66° C)
2. 1/4 cup butter, cubed
3. 1 large egg
4. 1-1/4 tsp. salt
5. 3-1/4 cups bread flour
6. 1/4 cup sugar
7. 3 Tbs. nonfat dry milk powder
8. 1 pkg. (1/4 oz.) quick-rise yeast

Egg Wash

1. 1 large egg
2. 4 tsp. water

Preparation

1. In a bread machine pan, place all the items in the order directed by the manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 Tbs. water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface. Divide and shape into 24 balls. Roll each into an 8" rope and tie into a loose knot. Tuck ends under.
2. Place 1-1/2 " apart on greased baking sheets. Cover with a kitchen towel; let rise in a warm place until doubled, about 30 minutes. Preheat oven to 300° F (200° C).
3. For egg wash, in a small bowl, whisk egg and water; brush over rolls. Bake 8 to 9 minutes or until golden brown. Remove from pans to wire racks; serve warm.

TODAY'S COOKING

Specialties

BISCOTTI MAKES ABOUT 4 DZ.

Ingredients

1. 1/2 cup vegetable oil
2. 3 eggs
3. 1 cup white sugar
4. 1 Tbs. anise extract
-
5. 3-1/4 cups AP flour
6. 1 Tbs. baking powder

Preparations

1. Preheat the oven @ 375° F (190° C). Grease cookie sheets or line with parchment.
2. In a medium bowl, beat together items 1 through 4 until well blended.
3. Combine items 5 & 6 and stir into the egg mixture to form a heavy dough. Divide dough in half and roll into logs as long as the cookie sheet. Place roll onto the prepared cookie sheet, and press down to a 1/2" thickness.
4. Bake for 25 to 30 minutes until golden brown. Cool on a wire rack and when cool enough to handle, slice each one crosswise into 1/2 " slices. Place the slices cut side up back onto the baking sheet and bake for an another 6 to 10 minutes on each side until lightly toasted.

BISCOTTI WITH CRANBERRY & PISTACHIO MAKES 3 DZ.

Ingredients

1. 1/4 cup olive oil
2. 3/4 cup white sugar
3. 2 tsp. vanilla extract
4. 1/2 tsp. almond extract
5. 2 eggs, beaten
-

TODAY'S COOKING

6. 1-3/4 cups AP flour
7. 1/4 salt
8. 1 tsp. baking powder
9. 1/2 cup cranberries
10. 1-1/2 cups pistachios

Preparations

1. Preheat the oven @ 300° F (150° C). Grease cookie sheets or line with parchment.
2. In a large bowl, beat together items 1 & 2 until well blended.
3. Combine items 3, 4 & 5 and stir into the oil/sugar mixture. Combine items 6, 7 & 8 and gradually stir into to form a dough. Use your hands to work in the last 2 items. Divide dough half and form 2 logs approximately 12"x 2". Place logs onto the prepared cookie sheet, and bake for 25 to 30 minutes until golden brown.
4. Remove the baking sheet to cool for 10 minutes and reduce the heat to 275° F (135° C).
5. Cut the logs diagonally into 3/4" slices. Place the slices onto the baking sheet and bake for an additional 8 to 10 minutes.

TRADITIONAL BISCOTTI MAKES ABOUT 30

Ingredients

1. 2 cups AP flour
2. 1 tsp. baking powder
3. 1/4 tsp. salt
-
4. 3 Tbs. unsalted butter, at room temperature
5. 1 cup plus 1 Tbs. white sugar
-
6. 1 Tbs. olive oil
7. 2 eggs
8. 3/4 tsp. almond extract
9. 1/4 tsp. vanilla extract
-
10. 1/2 cup ea. whole roasted almonds and chopped roasted almonds

Preparations

1. In a medium-sized bowl, whisk together items 1, 2 & 3 until blended.

TODAY'S COOKING

2. In a separate bowl, combine items 4, 5 & 6 and mix until creamy. Add 1 egg and blend thoroughly. Blend in the second egg and items 8 & 9. Whisk until smooth. Stir in the flour mix until well blended. Mix in the almonds; cover with plastic wrap and refrigerate 30 minutes.
3. Preheat the oven @ 350° F (180° C). Grease cookie sheets or line with parchment.
4. Divide dough in half and place on separate pieces of plastic wrap. Roll the dough into a log about 4" wide and 1/2" high. Place the dough on the cookie sheet, leaving a 4" space between them.
5. Bake for 25 to 30 minutes until golden brown and a toothpick comes out clean. Cool on a wire rack for 15 minutes. Reduce the heat to 325° F (170° C). Slice each one crosswise into 3/4 " slices. Place the slices cut side up back onto the baking sheet and bake for an another 10 to 12 minutes. Turn the slices and bake another 15 to 20 minutes. Cool on a rack to room temperature.

Variations: Use 1/2 tsp. of vanilla or anise instead of the almond extract. Use different kinds of nuts.

CLASSIC BISCOTTI MAKES ABOUT 4 DZ.

Ingredients

1. 3-1/4 cups AP flour
2. 2-1/2 tsp. baking powder
-
3. 1/2 cup softened butter
4. 1 cup white sugar
5. 3 eggs
6. 1 tsp. almond extract
7. 2 tsp. lemon zest
8. 1/2 cup finely chopped, toasted almonds
9. 1 egg white

Preparations

1. Preheat the oven @ 375° F (190° C). Grease cookie sheets or line with parchment.
2. In a medium bowl, combine items 1 & 2 until well blended.
3. In a large bowl, combine items 3 & 4 and cream until light and fluffy. Beat in the eggs one at a time; stir in items 6, 7 & the flour mix. Stir until smooth and add the nuts.

TODAY'S COOKING

4. Divide dough in half and roll into logs 12" long and 2" wide. Place both logs on the cookie sheet, leaving a 4" space between. Flatten to a 3/4" thickness. Beat the egg white until foamy and brush the tops of the dough.
5. Bake for 25 to 30 minutes until golden brown. Cool on a wire rack and when cool enough to handle, slice each one crosswise into 1/2 " slices. Place the slices cut side down back onto the baking sheet. Reduce the heat to 325° F (170° C) and bake for an another 6 to 10 minutes.

SOFT PRETZELS - MAKES 8 LARGE

Ingredients

1. 1 cup plus 2 Tbs. water (70° to 80°)
2. 3 cups all-purpose flour
3. 3 Tbs. brown sugar
4. 1-1/2 tsp. active dry yeast
-
5. 2 quarts water
6. 1/2 cup baking soda
7. Coarse salt

Preparations

1. Using a bread machine, place 1 cup of the water and next 3 items into the pan in the order listed. Select the regular bread setting. Check dough after 5 minutes of mixing and add 1 to 2 Tbs. of water or flour as needed.
2. When cycle is completed, turn dough onto a lightly floured surface. Divide dough into 8 balls. Roll each into a 20-in. rope and form into a pretzel shape.
3. Preheat oven @ 425° F (220° C). In a large saucepan, bring the 2 quarts of water and the baking soda to a boil. Drop pretzels into boiling water, 2 at a time and boil for 10-15 seconds. Remove with a slotted spoon and drain on paper towels.
4. Place pretzels on greased baking sheets. Bake until golden brown, 8-10 minutes. Lightly brush the tops with water and sprinkle on the salt.

TODAY'S COOKING

SOFT BEER PRETZELS

Ingredients

1. 1 bottle (12 oz.) amber beer
2. 1 pkg. (1/4 oz.) active dry yeast
3. 2 Tbs. unsalted butter, melted
4. 2 Tbs. sugar
5. 1-1/2 tsp. salt
6. 4 to 4-1/2 cups AP flour
7. 10 cups water
8. 2/3 cup baking soda
9. 1 egg yolk
10. 1 Tbs. water
11. Coarse salt

Preparations

1. In a small saucepan, heat the beer to 110° to 115 ° F (43.33 to 46.11° C). Remove from the heat and stir in the yeast until dissolved. In a large bowl, combine butter, sugar, salt, yeast mixture and 3 cups of the flour. Beat on medium speed until smooth. Stir in enough remaining flour to form a soft, sticky dough.
2. Turn dough onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
3. Preheat oven to 425° F (220° C). Punch the dough down. Turn onto a lightly floured surface; divide and shape the dough into eight balls; roll each into a 24" rope. Curve ends
4. to form a circle; twist ends once and layover opposite side of circle, pinching ends to seal
5. In a Dutch oven, bring the water and baking soda to a boil. Drop pretzels, two at a time, into the boiling water. Cook 30 seconds. Remove with a slotted spoon; drain well on paper towels.
6. Place pretzels 2" apart on greased baking sheets. In a small bowl, whisk egg yolk and water; brush over the pretzels. Sprinkle with the coarse salt and bake 10 to 12 minutes. Let cool on a wire rack.

TODAY'S COOKING

WHOLE WHEAT CARROT PRETZELS - MAKES 12

Ingredients

1. 2 pkgs. (1/4 oz. ea.) yeast
2. 3 cups whole wheat flour
-
3. 1/2 cup butter
4. 1/2 cup honey
5. 2 cups water
-
6. 1 egg
7. 1 cup shredded carrot
8. 3-1/2 to 4 cups AP flour
-
9. 1 egg yolk
10. 2 Tbs. water

Preparations

1. In a large bowl, combine the first 2 items and set aside.
2. In a saucepan, combine items 3, 4 & 5. Heat, stirring, until just warm. Add to the flour mix.
3. Add the egg and carrot and beat 30 seconds on low and then 3 minutes on high. Stir in as much of the AP flour that you can and knead 6 to 8 minutes. Place into a greased bowl; cover and let rise 1 hour. Punch down; divide into 4 pieces; cover and rest 10 minutes.
4. Divide the dough into 12 pieces and roll each into a 14" long rope. Shape into pretzels and place on a greased baking sheet; cover and let rise 30 minutes
5. Preheat the oven @ 375° F (190° C). Bake 15 minutes.

TODAY'S COOKING

POPOVERS - 1 MUFFIN PAN

Ingredients

1. 1 cup sifted flour
2. 1/4 tsp. salt
3. 1 cup milk
4. 1/2 tsp. melted shortening
5. 2 eggs, well beaten

Preparation

1. Stir together the first 2 items
2. Combine the last 3 items and pour into the flour mix. Beat 2 minutes and pour into cold muffin pan.
3. Place into a cold oven and set @ 450° F (230° C). Bake for 30 to 35 minutes.

POPOVERS #2 - 1 MUFFIN PAN

Ingredients

1. 2 cups sifted flour
2. 2 tsp. salt
3. 2 cups milk, divided
4. Butter, shortening or drippings

Preparation

1. Preheat the oven @ 450° F (230° C).
2. Combine the first 2 items and add half of the milk and beat well. Add the remaining milk and beat until smooth. Chill.
3. Grease the muffin pan and place into the hot oven. When sizzling, pour in the batter and bake 15 minutes. Reduce heat to 350° F (180° C) and bake 20 minutes more.

TODAY'S COOKING

Bread Garnishing

CROSTINI BREAD - SERVES 4

Ingredients

1. 8 slices, 1/2" thick, of Italian bread
2. 4 Tbs. tomato paste
3. 1 Tbs. herb paste
4. 1 Tbs. garlic paste
5. 2 tsp. olive oil
6. 1/8 tsp. oregano
7. Salt & pepper to taste
8. 8 thin slices of fresh or smoked mozzarella cheese
9. 4 large fresh basil leaves

Preparations

1. Pre-heat oven to 450F (230C).
2. Place the bread on a baking sheet and toast 5 minutes.
3. Combine ingredients 2 through 7, stirring well.
4. Stack the basil and slice crosswise into narrow strips.
5. Spread the bread with the sauce; top with the mozzarella and sprinkle with basil.
6. Bake 5 to 7 minutes and serve.

GARLIC & HERB BREAD - SERVES 6

Ingredients

1. 1 loaf French or Italian bread
2. 4 Tbs. garlic paste
3. 2 Tbs. herb paste
4. 6 Tbs. unsalted butter, softened

TODAY'S COOKING

Preparations

1. Pre-heat oven to 350F (180C).
2. Cut the bread into 1/2" slices without cutting completely through. Place on a sheet of foil large enough to completely wrap the loaf.
3. Combine remaining ingredients, stirring well. Spread between the slices.
4. Wrap the foil around the loaf and bake 15 minutes. Open the foil and bake another 5 minutes.

LEMON GARLIC BREAD - SERVES 4

Ingredients

1. 4 Tbs. unsalted butter, softened
2. 4 Tbs. olive oil
3. 2 tsp. minced garlic
4. 2 tsp. minced lemon zest
5. Salt & pepper to taste
6. 1 baguette
7. Chopped parsley and/or basil
8. Grated Parmesan cheese

Preparations

1. Preheat the oven to 400° F (200° C)
2. Combine items 1 through 4.
3. Cut the baguette in half lengthwise. Brush the cut sides with the butter mixture and then cut crosswise into individual portions. Sprinkle with the last 2 items and bake until golden, about 10 to 12 minutes.

POTATO CHEESE BREAD - 1 LOAF

Ingredients

1. 1-1/2 tsp. olive oil
2. 1/2 tsp. salt*
3. 3/4 cup chopped gold potatoes

TODAY'S COOKING

-
- 4. 1 pkg. (1/4 oz.) active dry yeast
- 5. 1 tsp. salt*
- 6. 2-1/2 to 3 cups AP flour
- 7. 1 cup warm water
- 8. 1/2 cup grated smoked Gouda cheese

Preparations

1. Preheat the oven to 425° F (220° C)
2. Combine the first 3 items and place on a greased baking sheet. Put one oven rack in the lowest position and a second rack in the middle position. Roast for 20 to 25 minutes, stir occasionally.
3. In a large bowl, mix together items 4, 5 & 2 cups of the flour. Add the water and beat on medium speed until smooth. Stir in more flour to make a soft, sticky dough. Knead the dough on a floured surface until smooth, about 7 minutes.
4. Knead in the potatoes and cheese. Place in a large, greased bowl. Roll the dough around so that the entire surface is greased. Cover; set in a warm place and let rise until doubled, about 1 hour. Punch down and shape into a round loaf. Place on a baking sheet covered with parchment. Cover and let rise again, about 45 minutes.
5. Fill an oven-proof skillet with 3 to 3 cups water and bring to a boil and place on the lowest oven rack. Quickly place the baking sheet on the middle rack and bake 10 minutes. Reduce the heat to 375° F (190° C) and bake an additional 30 to 35 minutes. Cool on a wire rack.

FOCACCIA - SERVES 8

Ingredients

1. 1-1/8 tsp. active dry yeast
2. 1/2 cup warm water 110° F (43.33° C) to 115° F (46.11° C)*
3. 1/2 tsp. sugar
-
4. 1/3 cup mashed potato flakes
5. 1/4 cup warm water 110° F (43.33° C) to 115° F (46.11° C)*
6. 1-1/2 tsp. olive oil
7. 1/4 tsp. salt
8. 1-3/4 cups bread flour

TODAY'S COOKING

Topping Ingredients

1. 2 Tbs. olive oil, divided
2. 2 medium tomatoes, thinly sliced
3. 1/4 cup pitted Greek olives, halved
4. 1-1/2 tsp. minced fresh or dried oregano
5. 1/2 tsp. coarse salt

Preparation

1. In a large bowl, dissolve yeast in the warm water. Add the sugar and let stand for 5 minutes. Add items 4 through 7 and 1 cup of the flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6 to 8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Cover and let rest for 10 minutes.
3. Place 1 Tbs. olive oil in a 10-in. cast-iron or other ovenproof skillet; tilt pan to evenly coat. Add dough; shape to fit pan. Cover and let rise until doubled, about 30 minutes. Preheat the oven @ 375° F (190° C).
4. With your fingertips, make several dimples in the top of dough. Brush with remaining 1 Tbs. of oil. Blot tomato slices with paper towels. Arrange tomato slices and olives over dough; sprinkle with oregano and salt.
5. Bake for 30 to 35 minutes or until golden brown.

TODAY'S COOKING

Pizza Doughs

FOR MORE PIZZA RECIPES, SEE TODAY'S COOKING PASTA

The following 3 pizzas can be baked two ways. Bake them in a preheated oven @ 450° F (230° C) to 500° F (260° C) with your choice of sauce and toppings, or first bake the dough @ 450° F (230° C) for 10 minutes. Remove the crust; add your sauce and toppings and bake another 15 to 20 minutes.

AP flour is commonly used to create pizza & calzone dough, although if you can find it at your store, try using 00 flour, a finely ground Italian flour used by most pizzerias that'll give you a crispier crust.

BASIC PIZZA DOUGH - MAKES 2 PIES

Ingredients

1. 1-1/3 cups warm water - 105°F to 115°F (40.5°C) to (46°C)
2. 1 Tbs. sugar
3. 1 pkg. (1/4-oz.)(2-1/4 tsp.) active dry yeast
4. 3 Tbs. extra-virgin olive oil, plus more for brushing
5. 3-3/4 cups AP, plus more for dusting
6. 1-1/2 tsp. salt

Preparations

1. In a small bowl, whisk together the first 2 items; sprinkle the yeast on top. Set aside until foamy, about 10 minutes. Stir in the olive oil.
2. In a large bowl, whisk the last 2 items together. Make a well in the center and pour in the yeast mixture. Gradually stir with a wooden spoon to make a rough dough.
3. Turn the dough out onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes, dusting with more flour if necessary. Form into 2 balls. Brush 2 large bowls with olive oil, add a ball of dough to each and turn to coat with the oil. Cover tightly with plastic wrap and set aside at room temperature until doubled in size, about 1 hour, 30 minutes. Divide the dough in half and roll out to fit pizza pans; press dough to form a rim. and top as desired, or wrap in plastic wrap and freeze up to 1 month.

TODAY'S COOKING

BASIC PIZZA DOUGH #2 - MAKES 2 PIES

Ingredients

1. 1-1/4 cups warm water - 105°F to 115°F (40.5°C) to (46°C)
2. 1 pkg. (1/4-oz.)(2-1/4 tsp.) active dry yeast
3. 1 tsp. sugar
4. 1 Tbs. extra-virgin olive oil, plus more for brushing
5. 3-1/2 cups AP flour, plus more for dusting
6. 1 tsp. salt
7. 2 tsp. cornmeal

Preparations

1. In a small bowl, whisk together the first 2 items; sprinkle the yeast on top. Set aside until foamy, about 10 minutes. Stir in the olive oil.
2. In a large bowl, whisk the last 2 items together. Make a well in the center and pour in the yeast mixture. Gradually stir with a wooden spoon to make a rough dough.
3. Turn the dough out onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes, dusting with more flour if necessary. Form into 2 balls. Brush 2 large bowls with olive oil, add a ball of dough to each and turn to coat with the oil. Cover tightly with plastic wrap and set aside at room temperature until doubled in size, about 1 hour, 30 minutes. Divide the dough in half and roll out to fit pizza pans; press dough to form a rim.

TERRIFIC PIZZA DOUGH - MAKES 2 PIES

Ingredients

1. 1-1/4 cups warm water @ 105°F to 115°F (40.5°C) to (46°C)
2. 1 tsp. sugar*
3. 1/4 oz. (1 pkg.) active dry yeast
4. 4 cups AP flour or 00 flour
5. 1 tsp. sea salt
6. 1 tsp. sugar*
7. 1 tsp. ea. dried basil, marjoram & oregano
8. 1/3 cup olive oil

TODAY'S COOKING

Preparations

1. Mix the first 2 items in a small bowl and whisk in the yeast. Set aside until bubbly.
2. In a large bowl, whisk 3 cups of flour and items 5, 6 & 7 together. Form a well in the center and add the yeast mixture and oil. Stir well and add more flour to form a soft dough.
3. Turn out onto a floured surface and knead, adding more flour as needed so the dough is smooth, elastic and no longer sticky - about 8 minutes.
4. Place the dough into a large, oiled bowl. Turn the dough to coat with the oil. Cover tightly with plastic wrap and let rise in a warm spot for 30 minutes. Place in the refrigerator overnight. Bring to room temperature (about 30 minutes) divide in half and roll out to fit the pizza pans; press dough to form a rim.

STAND MIXER PIZZA DOUGH - MAKES 2 PIES

Ingredients

1. 3-1/2 to 4 cups bread flour for a crispy crust or use AP flour for a chewy crust.
2. 1 tsp. sugar
3. 1/4 oz. (1 envelope) instant dry yeast
4. 2 tsp. kosher salt
5. 1-1/2 cups water, 105°F to 115°F (40.5°C) to (46°C)
6. 2 tablespoons olive oil

Preparations

1. Combine the first 4 items in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.
2. Grease a large bowl with a little olive oil, add the dough, cover tightly with plastic wrap. Put it in a warm spot to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.

TODAY'S COOKING

CHEATER PIZZA DOUGH - MAKES 1 PIE

Ingredients

1. 2 cups Bisquick ®
2. 1/2 cup water

Preparations

1. Preheat oven to 425°F (220°C).
2. Mix the ingredients and knead. Pat out on a pizza pan; add toppings and bake 20 to 25 minutes.

BISCUIT ® BROCCOLI SQUARES - SERVES 6

Ingredients

1. 1 lb. ground beef
2. 1 can (4 oz.) mushroom stems and pieces, drained
3. 1 small onion, chopped
- 4.
5. 2 cups biscuit/baking mix
6. 1/2 cup shredded cheddar cheese,*
7. 1/4 cup grated Parmesan cheese
8. 1/2 cup water
- 9.
10. 1-1/2 cups shredded cheddar cheese*
11. 3 cups fresh or frozen chopped broccoli, thawed and drained
12. 4 large eggs
13. 1/2 cup milk
14. 1 tsp. salt
15. Dash pepper

Preparations

1. Preheat oven @ 400° F (200° C). In a large skillet, cook items 1, 2 & 3 until the meat is no longer pink; crumble meat and drain.

TODAY'S COOKING

2. In a large bowl, combine items 4 through 7 until a soft dough forms. Press the dough onto the bottom and 1/2" up the sides of a greased 13x9" baking dish. Stir the remaining cheddar cheese into the beef mixture and spread over the dough. Top with the broccoli.
3. In a large bowl, beat eggs, milk, salt and pepper. Pour over the mixture and bake, uncovered, for 25 minutes or until a knife inserted in the center comes out clean.

NO YEAST DOUGH - FOR 1 PIZZA OR FOCACCIA

Ingredients

1. 2-1/2 cups AP flour
2. 2-3/4 tsp. baking powder (can make with baking soda, but use half the amount and no salt)
3. 1 tsp. salt
4. 1 Tbs. oil
5. 3/4 to 1 cup water

Preparations

1. Preheat oven to 400°F (200°C).
2. Mix the first 3 items.
3. Add the last 2 items and stir until a ball forms. Add some water a little at a time if the dough is too stiff. The dough should be soft, but not sticky. Knead on a floured surface for 3 to 4 minutes.. Pat out on a pizza pan; add toppings and bake 20 to 25 minutes.

IRON SKILLET NO YEAST PIZZA DOUGH - MAKES A 12" PIE

Ingredients

1. 1-1/3 cups AP flour, plus more for dusting
2. 1 Tbs. coarse cornmeal
3. 1-3/4 tsp. baking powder
4. 1/2 tsp. granulated sugar
5. 1/2 tsp. kosher salt
6. 1/4 tsp. baking soda
7. 1/2 cup water
8. 2 Tbs. olive oil

TODAY'S COOKING

9. Assorted pizza toppings such as sauce, shredded cheese, meat and vegetables, as desired

Preparations

1. Position an oven rack about 8 inches from the broiler element and preheat the broiler.
2. Combine items 1 through 6 in a food processor and pulse to combine. With the motor running, add the water and process, scraping down the sides until the flour is incorporated and the dough comes together to form a ball that is still slightly sticky.
3. Lightly flour a work surface and your hands; form the dough into a ball with your hands and put on the work surface. Sprinkle with flour and roll into a 10-inch circle.
4. Spread the olive oil in a 12-inch cast-iron skillet to cover the bottom. Put the dough in the skillet and flip so both sides are coated in oil. Add desired toppings.
5. Put the skillet over high heat and cook for 5 minutes, then transfer to the boiler and cook until the cheese is melted and golden, about 4 minutes.

CAULIFLOWER CRUST PIZZA - MAKES 1 PIZZA

Ingredients

1. 1 medium head cauliflower, cut into florets
2. 1/4 cup grated Parmesan
3. 1 tsp. Italian seasoning
4. 1/4 tsp. kosher or sea salt
5. 1 large egg
6. 2 cups freshly grated mozzarella, divided
7. 1/4 cup pizza sauce ([see Dressings_Sauces_Seasonings pg. 92](#))
8. Fresh basil leaves, for topping

Preparations

1. Preheat the oven @425° F (220° C). Line a round baking sheet with parchment paper.
2. Pulse the cauliflower florets in a food processor to a fine powder (makes about 2-1/2 cups). Transfer to a microwave-safe bowl and cover. Microwave until soft, 4 to 6 minutes. Remove to a clean, dry kitchen towel and allow to cool.
3. When cool, wrap the cauliflower in the towel and wring out as much moisture as possible. In a large bowl, stir together the cauliflower, items 2 through 5 and 1 cup of the mozzarella until well combined. Place on the baking sheet and press into a 10-inch round.
4. Add the remaining cheese; top with sauce, basil and bake until golden, 10 to 15 minutes.

TODAY'S COOKING

Other Doughs

ANGEL DOUGH

Use to make biscuits, dinner rolls, buns, crescents & sweet rolls

Ingredients

1. 1/2 cup warm water @ 105°F to 115°F (40.5°C) to (46°C)
2. 1 envelope active dry yeast
3. 1 tsp. sugar
4. 5 cups all purpose flour
5. 3 Tbs. sugar
6. 5 tsp. baking powder
7. 1-1/2 tsp. salt
8. 1 tsp. baking soda
9. 1/2 cup cold butter, cubed
10. 1/2 cup shortening, cubed
11. 2 cups buttermilk
12. 1/4 cup melted butter, divided

Preparation

1. Combine ingredients 1 through 3 in a small bowl and let stand 5 minutes.
2. Combine ingredients 4 through 7. Use a pastry blender or forks to cut in the butter and shortening until crumbly.
3. Add the yeast mixture and buttermilk to the flour; stirring until moistened.
4. Cover the bowl with plastic wrap and refrigerate 2 hours to 5 days.
5. For biscuits: Preheat oven to 400° F (200° C).
6. Turn out dough onto lightly floured surface and knead 3 or 4 times.
7. Gently roll dough into a 3/4" thick circle; fold in half and repeat.
8. Again gently roll dough into a 3/4" thick circle and use a 2" round cutter to form the biscuits.
9. Place with rounds touching on a baking sheet lined with parchment paper; brush with half the melted butter and bake 15 to 20 minutes. Remove and brush with the remaining butter.

TODAY'S COOKING

PIE DOUGH - MAKES ONE CRUST

Ingredients

1. 1-1/2 cups AP flour
2. 1 tsp. salt
3. 1/2 tsp. baking powder
4. 1 stick cold unsalted butter, diced
5. 1/4 to 1/3 cup ice water
6. 1 egg, beaten with 1 Tbs. heavy cream or water (egg wash)

Preparations

1. Combine the first 3 items in a food processor. Pulse a few times and add the butter. Pulse about 10 times or until the butter/flour form into the size of peas.
2. With the processor running, slowly add just enough of the water so the dough comes together.
3. Place the dough on a floured board and quickly form into a ball. Wrap in plastic and place into the refrigerator for 30 minutes.
4. Pre-heat oven to 375F (190C).
5. On a floured surface, roll out the dough to fit the baking dish with a 1/4" overlap. Brush the outside rim with the wash.
6. Place the dough on the filled dish and lightly press the dough on the egg wash edges. Brush the rest of the dough with the wash and depending on what you're baking, make a few slashes in the dough to allow steam to escape.

POT PIE DOUGH - MAKES ONE CRUST

Ingredients

1. 1 cup + 2 Tbs. flour
2. 6 Tbs. cornmeal
3. 1-1/4 baking powder
4. 1/2 tsp. salt
5. 4 Tbs. chilled, unsalted butter, diced
6. 1/2 cup buttermilk

TODAY'S COOKING

Preparations

1. Combine the first 4 items in a food processor and pulse 5 seconds. Add butter and pulse until mixture it looks like coarse meal. Add the buttermilk and pulse until dough forms moist clumps.
2. Place dough onto a lightly floured surface. Roll out dough to about 2/3" thick. Divide into 4 equal portions to fit the bowls.

Galette Dough - makes one 8" galette

Ingredients

1. 1-1/2 cups AP flour
2. 1/2 tsp. ea. salt & pepper
3. 1/2 tsp. dried oregano
4. 1 stick (8 Tbs.) unsalted butter cut into small pieces
5. 3/4 cup ice water
-
6. 1/2 tsp. finely chopped fresh rosemary
7. 1 tsp. finely chopped fresh thyme
8. 2 Tbs. plain dried breadcrumbs
9. 1/4 cup fine grated Parmesan

Preparations

1. In a large bowl, combine items 1, 2 & 3. Cut the butter into the flour mix to form small to pea-sized crumbs. Refrigerate 10 minutes.
2. Mix in the water until the mixture comes together. Gently knead dough into a disc. Refrigerate 10 to 15 minutes. On a lightly floured surface, roll out the dough into a 10" circle. Roll the outer 1" slightly thinner.
3. Preheat the oven @375

TODAY'S COOKING

Galette Dough - makes two 8" galettes

Ingredients

1. 3 Tbs. plain yogurt
2. 1/3 cup ice water
3. 1 cup AP flour
4. 1/4 cup yellow cornmeal
5. 1 tsp. sugar
6. 1/2 tsp. salt
7. 7 Tbs. unsalted butter

Preparations

1. Tips before getting started: The ice water must have ice in it. The butter must be cut into small pieces.
2. To make the dough: Stir the yogurt and the ice water (strained of ice) together in a small bowl and set aside.
3. Put the flour, cornmeal, sugar and salt in a large bowl, tossing them once or twice.
4. Work the butter into the flour mixture aiming for pieces that range in size from bread crumbs to small peas. The smaller pieces will make the dough tender, the larger ones will make it flaky.
5. Sprinkle the yogurt/water mixture over the dough, one tablespoon at a time.
6. With your hands, gather the curds of dough together. The dough will be soft. Do not overwork the dough. Divide the dough in half and shape into a disk. Wrap in plastic and refrigerate at least two hours or freeze up to one month.
7. Preheat oven to 400. Line a baking sheet with parchment. Put dough on a lightly floured work surface and roll in into an 8" circle about 1/8th inch thick. If it's sticky, throw a little extra flour on it, your hands and the rolling pin. Transfer dough to baking sheet.
8. Top with any combination of sweet or savory ingredients. Leave a 2 to 3" border un-topped. Fold uncovered border of dough up over the filling, allowing the dough to pleat as you work your way around the galette. The dough will "pleat" and fall naturally. Let it.
9. If you're preparing a sweet or dessert galette, brush the crust with an egg wash and sprinkle with sugar just before baking.
10. Bake 35 to 40 minutes or until pastry is golden and fruits are bubbly. Transfer baking sheet to a cooling rack and let stand ten minutes or so. Slide galette on to a serving dish. Serve warm or room temperature.

TODAY'S COOKING

Stuffing

CLASSIC STUFFING

Ingredients

1. 1 stick (8 Tbs.) butter
2. 2 cups each diced onion and celery
3. 1 Tbs. each minced fresh sage and thyme or 1 tsp. dried
4. Salt & pepper to taste
-
5. 3 cups chicken or turkey stock
-
6. 2 eggs, beaten
7. 1/4 cup chopped parsley
8. 16 cups cubed, stale white bread (variation: use potato bread instead of white)

Preparations

1. Preheat the oven @ 375°F (190°C).
2. In a large skillet, melt the butter and add the next 3 items. Cook 5 minutes.
3. Add the stock and bring to a simmer.
4. In a large bowl combine the last 3 items; add the stock mixture; stir well and place into a well buttered baking dish. Dot with butter; cover and bake 30 minutes. Uncover and bake another 20 to 30 minutes until a nice golden color.

APPLE HERB STUFFING

Make the Classic stuffing cooking 2 chopped apples with the onions.

APPLE CRANBERRY STUFFING

Make the Classic stuffing cooking 2 chopped apples and 1 cup dried cranberries with the onions.

TODAY'S COOKING

APPLE & FENNEL STUFFING

Make the Classic stuffing with potato bread and use a diced fennel bulb instead of the celery. Add 1 cup each chopped apples and dried cranberries to the fennel and onions.

APRICOT HAZELNUT STUFFING

Make the Classic stuffing using chopped leeks instead of the onions. Add 1-1/2 cups diced dried apricots and 1 cup toasted, chopped hazelnuts to the cubed bread.

BOURBON PECAN STUFFING

Make the Classic stuffing cooking 2 chopped pears with the onions. Add 1 cup chopped, toasted pecans and 1/2 cup bourbon to the onions and cook 2 minutes before adding the stock.

CARAMELIZED ONION STUFFING

Make the Classic stuffing without the diced onions. Instead, caramelize 2 cups of sliced onions separately and add to the cubed bread along with 3/4 cup of Parmesan cheese. Prior to baking, top the stuffing with 1/4 cup of Parmesan cheese.

CHESTNUT STUFFING

Make the Classic stuffing cooking 1-1/2 cups chopped chestnuts with the onions.

CRANBERRY NUT STUFFING

Make the Classic stuffing cooking 2 chopped pears and 1 cup dried cranberries with the onions. Add 1 cup chopped, toasted pecans or walnuts to the cubed bread.

GIBLET STUFFING

Make the Classic stuffing, but first simmer the turkey neck and giblets (do not use the liver) for an hour in the stock. Strain the stock; pick the meat off the neck and chop the giblets and add to the onion mix. Finish using the fortified stock.

LEAK & MUSHROOM STUFFING

Make the Classic stuffing using 3 cups of chopped leaks in place of the onions. Add to that 1 lb. of sliced cremini mushrooms.

TODAY'S COOKING

PORCINI MUSHROOM STUFFING

Make the Classic stuffing using chopped shallots in place of the onions and rosemary instead of sage.. Cook 4 oz. of chopped prosciutto and 1 lb. of sliced porcini mushrooms with the shallot mix.

ROASTED VEGETABLE STUFFING

Make 8 cups of a mix of diced winter squash, carrots, parsnips and red onions. Toss with a little olive oil; place on a baking sheet and roast @ 400°F (200°C) for 25 minutes. Make the Classic stuffing using the roasted vegetables for half of the bread.

SPINACH & GRUYÈRE STUFFING

Make the Classic stuffing using 3 cups of chopped leaks in place of the onions. Add to that 1 lb. of sliced cremini mushrooms. Add 6 cups chopped spinach and 1 cup diced Gruyère to the cubed bread. Let the stock cool slightly before adding to the bread mix.

SOURDOUGH STUFFING

Make the Classic stuffing using sourdough and rosemary instead of sage.

CLASSIC CORNBREAD STUFFING

Ingredients

1. 1 stick (8 Tbs.) butter
2. 2 cups each diced onion and celery
3. 1 Tbs. each minced fresh sage and thyme or 1 tsp. dried
4. Salt & pepper to taste
-
5. 3 cups chicken or turkey stock
-
6. 2 eggs, beaten
7. 1/4 cup chopped parsley
8. 6 cups cubed, stale cornbread
9. 8 cups cubed, stale white bread

TODAY'S COOKING

Preparations

1. Preheat the oven @ 375°F (190°C).
2. In a large skillet, melt the butter and add the next 3 items. Cook 5 minutes.
3. Add the stock and bring to a simmer.
4. In a large bowl combine the last 4 items; add the stock mixture; stir well and place into a well buttered baking dish. Dot with butter; cover and bake 30 minutes. Uncover and bake another 20 to 30 minutes until a nice golden color.

CRAB CORNBREAD STUFFING

Make the Classic Cornbread stuffing using but cook 1 lb. diced ham in 6 Tbs. butter before adding the vegetables, including 1 chopped green pepper and 1/2 tsp. Old Bay. Add 1 lb. crabmeat with the bread.

CREOLE CORNBREAD STUFFING

Make the Classic Cornbread stuffing using 1 green pepper, diced and a pinch of cayenne to the onion mix. Add 1-1/2 cups each of sliced okra and cooked wild rice to the broth.

HAM CORNBREAD STUFFING

Make the Classic Cornbread stuffing using chopped scallions instead of the onions. Use ham broth and add 2 cups of shredded ham hock or country ham to the bread.

HAM & MUSTARD CORNBREAD STUFFING

Make the Classic Cornbread stuffing using 1 lb. of diced ham briefly cooked in 6 Tbs. of butter and then add the onions and celery. Use rosemary instead of sage and stir in 1/4 cup of whole-grain mustard to the stock.

SPINACH & SAUSAGE CORNBREAD STUFFING

Make the Classic Cornbread stuffing using 1 lb. of sausage meat browned in 6 Tbs. of butter and then add the onions and celery. Add 4 cups chopped spinach to the stock. To the cubed bread add 1/3 cup each pine nuts and Parmesan cheese.

TODAY'S COOKING

SAUSAGE CORNBREAD STUFFING

Make the Classic Cornbread stuffing, but cook 1 pound crumbled sausage in 6 tablespoons butter before adding the vegetables.

CLASSIC SAUSAGE STUFFING

Ingredients

1. 6 Tbs. butter
2. 1 lb. crumbled sausage
3. 2 cups each diced onion and celery
4. 1 Tbs. each minced fresh sage and thyme or 1 tsp. dried
5. Salt & pepper to taste
- 6.
7. 3 cups chicken or turkey stock
- 8.
9. 2 eggs, beaten
10. 1/4 cup chopped parsley
11. 16 cups cubed, stale white bread

Preparations

1. Preheat the oven @ 375°F (190°C).
2. In a large skillet, melt the butter and brown the sausage. Add the next 3 items. Cook 5 minutes.
3. Add the stock and bring to a simmer.
4. In a large bowl combine the last 3 items; add the stock mixture; stir well and place into a well buttered baking dish. Dot with butter; cover and bake 30 minutes. Uncover and bake another 20 to 30 minutes until a nice golden color.

CHORIZO STUFFING

Make the Classic stuffing using chorizo and oregano instead of sage.

TODAY'S COOKING

CHORIZO & MANCHEGO STUFFING

Make the Classic stuffing using chorizo and sourdough bread. Use oregano instead of sage and add 1 cup of chopped dates and 1/2 cup cubed manchego cheese with the bread.

PANCETTA & SQUASH STUFFING

Make the Classic stuffing using diced pancetta and cook 1 lb. peeled and diced butternut squash with the onion mix.

PROSCIUTTO & SQUASH STUFFING

Make the Classic stuffing using diced prosciutto and cook 1 lb. peeled and diced butternut squash with the onion mix. Add 1/2 cup of pine nuts to the cubed bread.

SAUSAGE & APPLE STUFFING

Make the Classic stuffing using Italian fennel sausage and cook 2 diced apples with the onion mix.

CLASSIC RICE STUFFING

Ingredients

1. 6 Tbs. butter
2. 2 cups each diced onion and celery
3. 1/4 cup each chopped parsley and chives
4. 1 Tbs. minced fresh sage and thyme or 1 tsp. ea. dried
5. Salt & pepper to taste
6. 8 cups al dente cooked white rice
- 7.
8. 1/4 cup chicken or turkey stock

Preparations

1. Preheat the oven @ 375°F (190°C).
2. In a large skillet, melt the butter and add item 2. Cook 5 minutes. Combine with items 3 through 6; stir well and place into a well buttered baking dish.
3. Drizzle the stock over the top and dot with butter; cover and bake 50 minutes.

TODAY'S COOKING

MEXICAN RICE STUFFING

Combine 8 cups al dente cooked white rice, 1-1/2 cups sour cream, 3 bunches chopped scallions, 4 drained 4 oz. cans chopped green chiles, 1 tablespoon salt, 1 teaspoon cayenne and 3 cups grated pepper jack or cheddar cheese. Sprinkle with 1/2 cup grated Parmesan, then bake as directed for Classic Rice Stuffing.

ROASTED VEGETABLE RICE STUFFING

Toss 10 cups mixed chopped vegetables with olive oil and salt and pepper. Place on a baking sheet and roast @ 400°F (200°C) until golden, about 40 minutes. Toss with 4 cups al dente cooked white rice, 1-1/2 tsp. poultry seasoning, 1/2 cup chopped parsley, and salt and pepper to taste. Bake as directed for Classic Rice Stuffing.

SAUSAGE & RICE STUFFING

Brown 1 lb. crumbled fennel sausage in 4 Tbs. butter in a large skillet. Add 1 cup each chopped onions and celery and 1 lb. quartered cremini mushrooms; cook until mushrooms give up their moisture. Toss with 8 cups al dente cooked white rice; bake as directed for Classic Rice Stuffing.

STUFFING MUFFINS

Line 12 jumbo muffin tins cups with paper liners and fill with any of the stuffings. Bake, uncovered, @ 375°F (190°C) 45 minutes or until golden brown.

CROUTONS & BREAD CRUMBS

See Today's Cooking Salads, pg. 64.

Doggie Treats

PET PRETZELS - MAKES 15

Ingredients

1. 2 cups oat flour
2. 3/4 cups rolled oats
3. 1 cup unsweetened applesauce
4. 1 egg, beaten

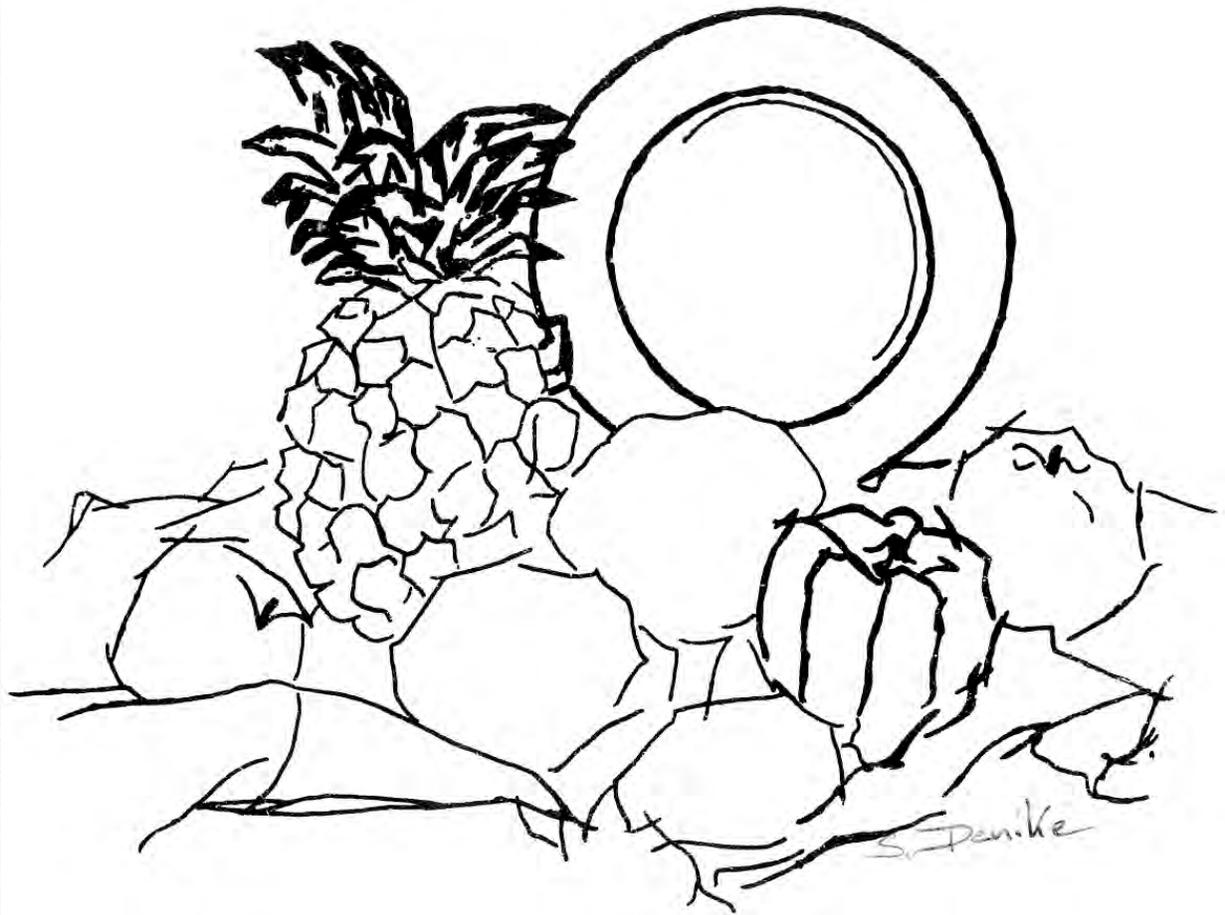
Preparations

5. Preheat the oven @ 350°F (180°C). Line a baking sheet with parchment paper.
6. Combine items 1, 2 & 3. Set aside 1 Tbs. of the egg and pour the remainder over the flour mix. Use a plastic or wooden spoon to stir until a dough forms. It should be tacky, but if too sticky, add a little more flour.
7. Take about a 2 Tbs. size of dough and roll it to form a 10" tube. Form it into a "U" shape; twist the ends together and fold back to the top. Pinch to seal the ends. Repeat.
8. Brush the pretzels with the remaining egg and bake 25 to 30 minutes. Cool and store in an airtight container.

TODAY'S COOKING



TODAY'S COOKING



BUON APPETITO!
ITALIAN

EET SMAKELIJK
DUTCH

¡BUEN APETITO!
SPANISH

BOM APETITE!
PORTUGUESE

BON APPÉTIT !
FRENCH

GUTEN APPETIT!
GERMAN

ITADAKIMASU
JANANESE

SMAKLIG MÁLTID!
SWEDISH

CHIÁH HOK
TAIWANESE

DA KANA!
FIJIAN

VÆR SÅ GOD!
DANISH

KALÍ ÓREKSI!
GREEK

E 'AI KĀUA
HAWAIIAN

KRIPYĀ BHOJAN KĀ ĀNNAŅD LIJĪYAI
HINDI

NIZHÓNÍGO ADÍYÍÍĪ
NAVAJO

GIN HĀI A-RÒI
THAI

JAL MEOKKESSEUMNIDA
KOREAN

ES GEZUNTERHEYT!
YIDDISH

SMAKLIG MÁLTID!
SWEDISH

POFTĀ BUNĂ!
ROMANIAN

MWYNHEWCH EICH BWYD!
WELSH

THOKOLEZA UKUDLA!
ZULU

SMACZNEGO!
POLISH

TAMA'A
TAHITIAN

VÆR SÅ GOD!
NORWEGIAN

ĂN NGON NHÉ
VIETNAMESE

BIL-HANĀ' WA ASH-SHIFĀ'
ARABIC