

Flaky Biscuits

3 cups flour (mix in a little bread flour)

two sticks butter (save two tablespoons for brushing tops of biscuits before baking)

two tbs sugar

four tsp baking powder

½ tsp baking soda

2 tsp salt

1 ¼ cup buttermilk

grate frozen butter into dry ingredients like cheese

stir in buttermilk slowly kind of fluffing away the bits that have already been hydrated

turn out onto surface very shaggy

combine into square and make letter folds

five folds

chill 30

trim edges off

400°for 20 to 25 minutes

Blueberry Buttermilk Biscuits

3 cups AP flour

½ cup sugar

2 tsp baking powder

½ tsp baking soda

1 ¼ tsp salt

whisk

141 g chilled butter

combine into dry ingredients

1 ½ cup blueberries

totally incorporate all ingredients

1 ⅔ cup buttermilk

fold in until no visible flour

brush baking pan with tablespoon butter melted

put batter in pan

separate with greased bench scraper before baking

bake at 400° for 40 min

check with paring knife for doneness

let sit 5 min in pan

Stroganoff

one pound of mushrooms

oil

¼ teaspoon salt

brown mushrooms in oil and salt then set aside

oil

add one onion

two cloves garlic

½ tsp pepper and salt

cook all together until the onions are soft

add one pound ground beef

add ¼ tsp salt and pepper

cook until no longer pink

add 3 tbsp flour cook five min or so

add white wine to deglaze

add four cups chicken broth

add eight oz egg noodles

cook 10 to 12 min

add half cup sour cream and mushrooms

Pie Crust (Double)

284 g unsalted butter chilled
400 g all-purpose flour plus more for rolling out
2 tablespoon sugar
3/4 teaspoon salt
1/4 cup ice water

Mix until dough is combined then put in fridge for minimum two hours or maximum two days

Rhubarb Pie

INGREDIENTS

Yield: 8 servings

FOR THE CRUST

2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons sugar
3/4 cup vegetable shortening, plus 2 tablespoons
6 tablespoons ice water

FOR THE FILLING

5 cups sliced rhubarb
1 1/4 cups sugar
5 tablespoons flour
1/4 teaspoon cinnamon
1 1/2 tablespoons butter

Add to Your Grocery List

PREPARATION

Step 1

Preheat the oven to 425 degrees. Make the crust: before measuring the flour, stir it to leaven with air and then measure out 2 cups. Combine the flour, salt and sugar in a large bowl and fluff with a fork. Cut the shortening into the flour with a fork or pastry blender. Stop as soon as the sheen of the butter disappears and the mixture is a bunch of coarse pieces. Sprinkle a tablespoon of water at a time over the dough, lifting and tossing it with the fork. When it begins to come together, gather the dough, press it into a ball and then pull it apart; if it crumbles in your hands, it needs more water. (It's better to err on the side of too wet than too dry.) Add a teaspoon or two more water, as needed.

Step 2

Gather the dough into two slightly unequal balls, the larger one for the bottom crust and the smaller one for the top. Flatten the larger ball, reforming any frayed edges with the sides of your hand. Dust with flour and roll the dough, starting from the center and moving toward the edges. Take a knife or thin spatula and quickly work its edge between the crust and the counter top. Lift the dough to the side; dust the dough and counter top with flour. Roll again until the diameter is an inch or 2 larger than that of the pie pan. Lay the rolling pin a third of the way from one of the edges. Roll the crust onto the pin and then unroll the crust into a 9-inch pie pan and press it into place. Place in the freezer.

Step 3

Make the filling: in a large bowl, combine the rhubarb, sugar, flour and cinnamon. Pour into the crust-lined pie pan. Dot with butter.

Step 4

Roll out the top crust. Dab the rim of the bottom crust with water to create a glue. Then place the top crust over the rhubarb; trim, seal and cut several vents. Bake for 15 minutes; reduce the temperature to 350 degrees and bake 25 to 30 minutes more, or until a bit of pink juice bubbles from the vents in the crust.

TIP

Anne Dimock's secret ingredient is Extra Fancy Vietnamese Cassia Cinnamon, available from Penzeys Spices, www.penzeys.com.

Giant Coconut Cake

Filling

2 tablespoons cornstarch
2 tablespoons water
1 teaspoon vanilla extract
1 ¼ cups whipping cream
½ cup sugar
½ cup (1 stick) unsalted butter
2 ¼ cups sweetened flaked coconut
¼ cup sour cream

Cake

3 ½ cups all purpose flour
1 tablespoon baking powder
½ teaspoon salt
2 ¼ cups sugar
1 ½ cups (3 sticks) unsalted butter, room temperature
5 large eggs
1 ⅓ cups whipping cream
1 tablespoon vanilla extract

FROSTING

2 8-ounce packages cream cheese, room temperature
½ cup (1 stick) unsalted butter, room temperature
2 cups powdered sugar
1 teaspoon vanilla extract
4 cups sweetened flaked coconut, toasted

1. **Filling**

Step 1

Stir cornstarch, 2 tablespoons water, and vanilla in small bowl to dissolve cornstarch. Bring cream, sugar, and butter to boil in heavy medium saucepan. Add cornstarch mixture and bring to boil. Remove from heat and stir in coconut. Cool completely. Mix in sour cream. Cover and refrigerate overnight.

2. **Cake**

Step 2

Preheat oven to 325°F. Butter and flour three 9-inch round cake pans. Whisk flour, baking powder and salt in large bowl to blend. Using electric mixer, beat sugar and butter in another large bowl to blend. Add eggs 1 at a time, beating well after each addition. Beat in cream and vanilla. Stir flour mixture into butter mixture. Divide batter equally among pans. Bake until tester inserted into center of cakes comes out clean, about 35 minutes. Cool completely.

3. **Frosting**

Step 3

Using electric mixer, beat cream cheese and butter in large bowl to blend. Beat in powdered sugar and vanilla extract.

Step 4

Place 1 cake layer on cake plate. Top with half of filling. Place second cake layer atop filling. Top with remaining filling. Place third cake layer atop filling. Spread frosting over top and sides of cake. Pat toasted coconut over top and sides of cake, pressing gently to adhere. DO AHEAD Can be prepared up to 1 day ahead. Cover and refrigerate. Let stand at room temperature 3 hours before serving.

Drumsticks

Brine:

¼ cup salt per Quart of water

for me usually 5 qts and 1.25 cup salt

brine meat for 30 to 60 min

3 tbsp brown sugar

tbsp paprika

tbsp chili powder

2 tsp garlic powder

¾ tsp table salt

¾ pepper

¼ tsp cayenne

Grits

1 cup milk

3 cups chicken broth

1 cup corn meal

½ tsp salt

¼ pepper

2 tbsp butter

1 cup cheese

mix all ingredients except corn meal and cheese and heat in saucepan until butter is melted

raise heat and bring to near boil

whisk in corn meal

stir constantly until desired consistency is reached

add cheese at the end

Claire Saffitz Brownies

Butter for the pan

1/4 cup Dutch process cocoa powder (0.7 oz /

20g)

5 ounces (142g) semisweet chocolate (preferably 64 to 68% cacao), coarsely chopped

6 tablespoons unsalted butter (3 oz / 85g), cut into pieces

1/4 cup neutral oil, such as vegetable or grapeseed (2 oz / 56g)

1/2 cup granulated sugar (3.5 oz / 100g)

1/2 cup packed dark or light brown sugar (3.5

oz / 100g)

1 large egg (1.8 oz / 50g)

2 large egg yolks (1.1 oz / 32g)

1 1/2 teaspoons vanilla extract

3/4 cup all-purpose flour (3.5 oz / 100g)

2 tablespoons malted milk powder (0.63 oz /

18g) (optional)

1 teaspoon Diamond Crystal kosher salt (0.11

oz / 3g)

6 ounces (170g) milk chocolate, coarsely chopped (1 cup)

*** 1/4 cup boiling water (2 oz /56 g)

Claire Saffitz Brownie

Preheat oven to 350°

Grease 8x8 pan with butter

Bloom cocoa by combining with 1/4 cup boiling water in a heatproof bowl

Whisk together

Add 6 oz semisweet chocolate and 1/4 cup oil and six tbsp unsalted butter

Melt all together over double boiler on gentle heat

Whisk all above ingredients together just until melted

Take bowl off heat

Add granulated and brown sugar to bowl and whisk

Add vanilla and eggs and whisk vigorously to completely dissolve sugar in eggs

Add flour, salt, and milk powder

Whisk continuously (not necessarily vigorously) for 45 seconds

Fold in milk chocolate

Bake 25-30

Sides will pull away

Center is dry to the touch but soft when pressed

Rest in pan until pan is cooled

Finish in fridge or freezer for an hour

Desperation Pie

375° parbake crust 25 min

remove weights

15 min more par baking

filling

six tbsp butter

six tbsp flour

stir over medium low heat for two min just to cook flour

add 1.25 cup of heavy cream

1.25 cup milk

1.25 cup sugar

one tsp imitation vanilla

bring to a boil reduce to a simmer for two min

pour through strainer into crust

25 min in oven

Pork Chops

2 tsp fish sauce

1.5 tbsp honey

1 tbsp soy sauce

1 tbsp wine

2 tbsp sugar

½ tsp pepper

1 tbsp cornstarch

chiffon cake

- 87g veg oil
- 125g cake flour
- 125g milk
- 2.5 tsp vanilla
- 281 grams egg whites
- 94 grams egg yolks
- 1/4 tsp cream of tartar heaping
- 125g sugar

less than a full half tsp salt

add flour salt and oil together and whisk

add milk and vanilla

wisk side to side carefully to not overwork lumps okay

add egg yolks and repeat last mixing motion

whip egg whites and cream of tartar to a foamy texture. whip to a soft peak. adding sugar in thirds. they are ready when the soft peak maintains its shape but curls over when pointed upward.

add one third of egg whites to batter

pour lightened batter into egg whites and fold.

pour into ungreased cake pan. tsp pan on counter gently to remove air bubbles.

bake in ungreased cake pan on 300° for 50 to 55 min.

drop on counter after baking to release air. cool upside down.

Chocolate Chiffon Cake for 7 inch cake

90 g water

63 g oil

45 g egg yolks

26 g cocoa powder dutch processed

102 g cake flour

113 g white granulated sugar

1 1/8th tsp baking powder

3/8th tsp kosher salt

68 g egg whites

Slightly less than 1/4 tsp cream of tartar

28 g white granulated sugar

Oven at 350

In a bowl

Sift flour/cocoa/baking powder/sugar

Add salt

Whisk for 30 seconds

In a second smaller bowl

Mix egg yolks and water, stream in oil while whisking vigorously to create emulsion

Mix wet into dry

In a third very large bowl

Add egg whites and cream of tartar

Whisk until frothy

Begin adding sugar in thirds

Fold one third egg whites into batter add food coloring

Fold batter into egg whites until no streaks remain

Bake

Check after 23 min

Internal temp of 205

Butterscotch Chocolate Chip Cookies

DOUBLE BATCH

Butterscotch

226 g butter

214 g dark brown sugar

2 tsp salt

1. Add butter, dark brown sugar, and salt to a pot over medium heat
2. Whisk continuously until the mixture thickens and reaches 300 F
3. Spread onto a lined sheet pan and let cool and harden
4. Once cool break into small pieces

566 g butter browned

¼ cup milk

400 g sugar

426 g dark brown sugar

28 g toasted milk powder

Four eggs

2 tsp imitation vanilla

910 g AP flour

2 tsp baking soda

1 tsp baking powder

2 tsp fine salt

680 g milk chocolate chopped

Double Layer Pumpkin Cake

Cake

480 grams flour

2 teaspoons baking soda

2 teaspoon baking powder

1.5 teaspoons salt

1 tablespoon cinnamon

1 teaspoon allspice

.5 teaspoon ginger

.5 teaspoon nutmeg

6 large eggs

440 grams brown sugar

100 grams granulated sugar

1/2 cup whole milk

2 can pumpkin puree

1 1/3 cups vegetable oil

Tablespoon and 1 teaspoon of vanilla