

Cinnamon Chip (or Strawberry) Scones

| | Ingredients |
|--------|-----------------------------|
| 6 cups | Flour |
| ¾ cup | Sugar |
| 1 ½ Tb | Baking powder |
| 1 tsp | Baking soda |
| 1 tsp | Salt |
| ½ tsp | Cinnamon or pie spice blend |
| 1 | Orange, zested |
| | |
| 1 cup | Cinnamon chips |
| 1 lb. | Butter, cold & cubed |
| 1 cup | Heavy cream |
| 2 | Eggs |
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| | |

Method

1. Spray a half sheet pan.
2. Place the dry ingredients and orange zest in mixing bowl and combine with the paddle. This requires a large mixer (I use a 6 qt mixer).
3. Mix in the cold butter until coarse crumbs form and mix in the cinnamon chips.
4. Whisk the eggs into the cream. Turn the mixer on low and slowly drizzle in the liquid. Mix just until combined.
5. If dough is too dry to hold together add more cream 1 T at a time.
6. If the batter becomes too much for the mixer place on counter and finish by hand.
7. Pat dough into the sprayed sheet pan & cut into desired squares. I use a bench scraper and press straight down.
8. Chill until the dough is cold and the shapes will pop out. Freeze until ready to bake.
9. To bake: Place scones on lined sheet pan and brush with heavy cream, sprinkle lightly with sugar.
10. Bake at 375 for 12 minutes. Rotate pan and turn down if the scones are getting too brown. Bake another 6-8 minutes.
11. Scones will be dry, starting to brown on top, and golden on bottom.

To make a smaller amount, cut the ingredient measures in half and roll into a rectangle on floured surface.
Cut into desired shapes and continue with recipe.

Notes

To make strawberry scones:

Finely chop freeze dried strawberries in a food processor add ¾ cup or so to the flour mixture.

Replace cinnamon chips with white chocolate chips.

Sprinkle a bit of the chopped strawberries on top with the sugar and cream.

Raisin Bran Muffin

| | Ingredients |
|-------|---------------|
| 4 | Eggs, beaten |
| 2 C | Sugar |
| 1 C | Vegetable Oil |
| 4 C | Buttermilk |
| 5 C | Flour |
| 1 tsp | Salt |
| 5 tsp | Baking Soda |
| ¾ tsp | Cinnamon |
| ½ tsp | Nutmeg |
| 15 oz | Raisin Bran |
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Method

1. Preheat oven to 350f.
2. Whisk together the flour, salt, soda, and spice.
3. In a large bowl, whisk together eggs, sugar, oil and buttermilk.
4. Stir the dry ingredients into the wet ingredients.
5. Stir in raisin bran.
6. Spray muffin tins or line with paper cups.
7. Fill 2/3 full.
8. Bake at 350 degrees for 15-20 minutes.
9. Makes about 32 muffins.
10. Allow muffins to cool and dip tops in powdered sugar glaze if desired.

Notes

When muffins are done, they will spring back to the touch and a toothpick inserted will come out clean.

Batter can be kept in refrigerator for up to 7 days, or frozen.

These muffins are delicious topped with an orange powdered sugar glaze.

Berry Oat Bar

| | Ingredients |
|-------|--------------------------|
| | Crust: |
| 1 lb. | Butter, room temperature |
| 1 C | Brown sugar |
| 1 C | Granulated sugar |
| 2 tsp | Vanilla |
| 3 ¼ C | Flour |
| 1 ½ C | Oats |
| 1 tsp | Salt |
| 2 C | Additional oats and nuts |
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| | Filling: |
| 15 oz | Raspberry preserves |
| 2 ½ C | Fresh blueberries |
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Method

1. Preheat oven to 350f.
2. Stir together flour, first portion of oats, and salt.
3. Using flat beater, cream butter and sugars until creamy.
4. Add vanilla and mix well. Add dry ingredients and mix until dough comes together and forms large clumps.
5. Press 2/3 of the dough into sprayed half sheet pan.
6. Bake crust at 350f for 15-20 minutes, until lightly brown around the edges and set in the middle.
7. While crust is baking, mix additional oats and nuts into the remaining 1/3 dough. Reserve for topping.
8. Allow crust to cool.
9. Spread preserves onto crust.
10. Top with berries and reserved crumb topping.
11. Bake at 350f for 20-30 minutes (or longer if needed), until filling is bubbly on the edges and center is cooked through and set. Toward the end of baking, press streusel down into the filling to level the top.
12. Allow bars to cool before cutting.
13. Store bars in refrigerator. These bars freeze well.

Notes

Nuts are optional and can be replaced by an equal amount of oats.

Banana Espresso Chocolate Bread

| | Ingredients |
|--------|---|
| 3 cups | Mashed banana, very ripe |
| 1 cup | Sugar |
| ½ cup | Brown sugar |
| 8 oz | Unsalted butter, melted |
| ½ cup | Milk |
| 2 | Eggs |
| 3 cups | Flour |
| 2 tsp | Espresso powder (use 1Tb if you want more coffee flavor) |
| 1 Tb | Baking soda |
| 2 tsp | Salt |
| 2 cups | Semisweet chocolate chips |
| | |
| | Pecan crumb topping if desired |

Method

1. Preheat oven to 350f and spray loaf pans using a baking spray (see note below).
2. In a large bowl whisk together the dry ingredients.
3. In a medium bowl whisk together the banana, sugars, butter, milk and eggs.
4. Stir the wet ingredients into the dry just until combined. Stir in the chocolate chips.
5. Fill the loaf pans $\frac{3}{4}$ full. Sprinkle and then lightly press crumb topping into the batter if using.
6. For small loaves: Bake for 35 minutes and rotate. If bread has not set up, then don't rotate. Bake another 10-15 minutes until the bread is done in the center and begins to pull away from the pan. Adjust baking time for larger loaves.
7. Allow bread to cool 15 minutes before removing from the pan.

Notes

The recipe will make 72 oz batter. I make 6 small loaves with 12 oz batter. Adjust accordingly for larger loaf pans or muffins.

Pecan Crumb Topping

| | Ingredients |
|------------|---------------------------------|
| ½ C | Flour |
| ¼ C + 2 Tb | Sugar |
| ¼ C | Brown Sugar |
| ¼ C | Cornmeal |
| 4 oz | Butter, unsalted cold and cubed |
| ½ C | Pecans, chopped fine |

Method

1. If pecans are not chopped fine, pulse in the food processor a few times and set aside.
2. In a food processor pulse together flour, sugars, and cornmeal.
3. Add cubed butter and pulse until it comes together and forms a crumb topping.
4. Add pecans and pulse until combined.
5. Store crumble in refrigerator or until ready to use.
6. Extra crumble can be frozen. Makes about 2 ½ cups.

Yield is approximate as processing creates additional volume. This is a great topping to freeze and have on hand for cakes, fruit crumble, sweet bread and muffins.