

THE BIG BAK ING EXPERIMENT

with Kaitlin Garske

Craftsy





CHOCOLATE CHIP COOKIES

YIELD: About 16

Ingredients

- 1½ cups (180 g) all-purpose flour (substitute an equal amount of powdered sugar for the fail batch)
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup (115 g) unsalted butter, at room temperature
- ½ cup (106 g) brown sugar
- ¼ cup (50 g) granulated sugar
- 1 egg
- 1 teaspoon pure vanilla extract
- 1 cup (170 g) chocolate chips or chocolate gems, divided

Method

1. Preheat the oven to 350°F (175°C/gas 4). Line 2 baking sheets with parchment paper.
2. Combine the flour, baking soda, and salt in a small bowl and set aside.
3. In a medium bowl using an electric handheld mixer (or in a stand mixer), beat the butter and the sugars on medium speed until lightened and fluffy, about 4 minutes, scraping down the bowl about halfway through.
4. Add the egg and vanilla and beat to combine, about 1 minute, scraping down the bowl after about 30 seconds. Add the dry ingredients and mix until just combined. Gently stir in ¾ cup (127 g) of the chocolate chips.
5. Use your hands to roll the dough into balls about the size of golf balls, and arrange on the lined baking sheets, leaving about 2 inches (5 cm) between each. Press a few of the remaining ¼ cup (42 g) chocolate chips on top of each of the shaped cookies.
6. Chill for 30 minutes to 1 hour.
7. Bake 10 to 13 minutes until pale golden. Cool on the sheets for 2 minutes before transferring to a wire rack to cool completely.

ONE-BOWL POUND CAKE

YIELD: Serves 8 to 10

Ingredients

- Oil for greasing
- 1 cup (225 g) unsalted butter, at room temperature
- 1¼ cups (247 g) granulated sugar
- ¼ teaspoon salt
- 4 eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 2 cups (240 g) all-purpose flour

Method

1. Preheat the oven to 350°F (175°C/gas 4). Oil and line a 9x5-inch (23x13-cm) loaf pan and set aside.
2. In a large bowl, using an electric handheld mixer (or in the bowl of a stand mixer), cream together the butter, sugar, and salt until extremely light and fluffy, about 10 minutes. Stop about halfway through to scrape down the sides of the bowl.
3. Add the eggs one at a time, mixing to combine fully (about 30 seconds) before adding the next, and scraping down the bowl each time. Stir in the vanilla. Add half of the flour and mix just to combine, scraping down the sides of the bowl. Add the remaining flour and stir just until you no longer see any white streaks.
4. Pour the batter into the prepared pan and bake until golden brown and the cake springs back when pressed, about 1 hour.
5. Remove the cake from the oven and cool in the pan for about 10 minutes. Gently invert the cake onto a cooling rack to remove it from the pan, then roll it over so it's right side up. Cool completely before slicing.



BLUEBERRY MUFFINS

YIELD: 7 tall, 12 regular

Ingredients

- 1¾ cups (210 g) all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ¾ cup (148 g) granulated sugar
- ⅓ cup (80 ml) canola or vegetable oil
- 1 egg
- ⅓ cup (80 ml) milk
- 1 tablespoon vinegar
- 2 teaspoons pure vanilla extract
- ¾ cup (95 g) blueberries
(or berries of choice) fresh or frozen, divided



Method

1. Preheat the oven to 450°F (230°C/gas 8). Line a 12-cup muffin tin with 7 to 12 liners. Set aside.
2. In a large bowl, whisk the flour, baking powder, cinnamon, and salt. Set aside.
3. In a small bowl, whisk the sugar, oil, egg, milk, vinegar, and vanilla. Keep whisking until completely combined.
4. If using frozen berries, dump them into the dry ingredients and toss gently to combine. If using fresh, hold them for later.
5. Pour the wet ingredients on top of the dry ingredients. Using a rubber spatula, fold the ingredients just enough to combine, 15 to 18 strokes. If using fresh berries, gently fold them in now.
6. Divide batter evenly among the 7 to 12 muffin cups. Bake in the preheated oven for 10 minutes, then — without opening the door — decrease the temperature to 350°F (175°C/gas 4) and bake for 12 to 15 minutes more, until the tops are golden and spring back when pressed.
7. Cool the muffins in the tin for 2 minutes before removing to a rack to cool completely.

CINNAMON ROLLS



YIELD: 12 rolls

Ingredients

FOR THE DOUGH

- Oil for bowl greasing
- 1 cup (240 ml) milk (boil for fail)
- ½ cup (99 g) plus 1 pinch granulated sugar
- 2 teaspoons active dry yeast
- 2 eggs, at room temperature
- ⅓ cup (75 g) unsalted butter, melted and cooled
- 1½ teaspoons salt
- 4½ cups (540 g) all-purpose flour, plus more for dusting

FOR THE FILLING

- 1 cup (213 g) packed brown sugar
- 3 tablespoons ground cinnamon
- ½ cup (115 g) unsalted butter, at room temperature

FOR THE FROSTING

- 1 (8-ounce/225 g) package cream cheese, at room temperature
- ½ cup (115 g) unsalted butter, at room temperature
- 1½ cups (170 g) powdered sugar
- 1 teaspoon pure vanilla extract
- ¼ teaspoon salt

CINNAMON ROLLS

Method

PREPARE THE DOUGH

1. Oil a large bowl and set aside. Oil and line a 9x13-inch (23x33-cm) pan with parchment paper and set aside.
2. Pour the milk into a microwave-safe bowl and heat until it reaches 110°F/43°C, just barely warm to the touch. Start with 10 seconds, stir, test, and repeat until you've reached the right temperature. It's easy to get too hot too fast! (Boil milk for fail batch.)
3. When the milk is the correct temperature, sprinkle in the pinch of sugar and sprinkle the yeast over the top. Let set until the yeast is bubbly, about 5 minutes.
4. Pour the milk-yeast mixture into a large bowl (or the bowl of a stand mixer). Whisk in the eggs, sugar, butter, and salt until well combined. Switching to a rubber spatula or wooden spoon (or dough hook if using a stand mixer), begin adding the flour, about 1 cup (120 g) at a time, stirring very well to combine.
5. When the dough is too hard to mix, turn it out onto a gently floured counter and knead until smooth and elastic, about 7 minutes. Shape the dough into a ball and roll in the oiled bowl to coat. Cover tightly with plastic wrap and let rise in a warm place until doubled in size, about 2 hours.

PREPARE THE FILLING

1. While the dough is rising, combine the brown sugar and cinnamon in a small bowl. Set aside.
2. When the dough has risen, turn it out onto a lightly floured surface and roll into a 16x21-inch (40x52.5-cm) rectangle. Sprinkle with some additional flour if the dough is sticking to the rolling pin. Arrange the dough so the longest edge is parallel with the edge of the counter. Use an offset spatula to evenly spread the softened butter over the surface of the dough, leaving a 1 inch (2.5 cm) border on the long end that is farthest from you. Evenly cover the butter with the brown sugar and cinnamon mixture, pressing gently to make it stick.
3. Wet the border of empty dough with a little bit of water on your fingertip.
4. Begin tightly rolling the dough away from you, being careful not to stretch or tear it. Cut into 12 rolls and arrange them evenly in the prepared 9x13-inch (23x33-cm) pan. Cover with plastic wrap and let rise until doubled, about 1 hour.
5. While you wait, preheat the oven to 400°F (205°C/gas 6).
6. When the rolls have risen, remove the plastic wrap and bake for 20 to 25 minutes, until golden brown.

PREPARE THE FROSTING

1. In a medium bowl, beat the cream cheese briefly until smooth and no lumps remain. Beat in the butter until smooth. Beat in the powdered sugar, vanilla, and salt until fluffy, 1 to 2 minutes.
2. When you pull the rolls out of the oven, immediately — carefully — spread with half of the frosting. Allow to cool until just warm and spread with the remaining frosting.

STAINED GLASS COOKIES

YIELD: About 12

Ingredients

- ½ cup (115 g) unsalted butter, at room temperature
- ⅔ cup (132 g) granulated sugar
- 1 egg, at room temperature
- ½ teaspoon pure vanilla extract
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 1⅔ (200 g) cups all-purpose flour, plus more for dusting
- ½ cup hard candies (Jolly Ranchers ideal; Lifesavers also work)

Method

1. Line a baking sheet with parchment paper.
2. Using a stand mixer, cream together the butter and sugar until combined, about 2 minutes. Scrape down the sides of the bowl and add the egg. Mix until thoroughly combined, then scrape down the bowl. Mix in the vanilla, then the baking powder and salt. Scrape down the bowl and stir in the flour until just mixed.
3. Press the dough into a square and wrap in plastic wrap. Chill for at least an hour, or overnight.
4. When ready to roll, preheat the oven to 400°F (205°C/gas 6). Remove the dough from the fridge and allow to warm slightly on the counter for about 10 minutes. Lightly coat the counter in flour, and roll the dough to approximately ¼ inch thick (6 mm). Cut out desired shapes and windows. Place the cut shapes on the prepared baking sheet and chill while you prepare the fillings.
5. Sort the candies into colors, and place into zip-top bags. Wrap the zip-top bags in a towel and smash the candies into small pieces using a rolling pin, cast-iron pan, or meat mallet. You don't need to turn them into an even powder, but you don't want big chunks because they won't melt.
6. Using a spoon, quickly and neatly pour some crushed candy into the holes in your sugar cookies. You don't want to fill them; just make sure you cover the bottom. If you fill them, the candy will bubble over and you'll lose your neatly cut shapes. Use a pastry brush to remove any candy that landed on top of the cookie.
7. Bake for 6 to 8 minutes, until the candy is completely melted and the dough is just beginning to brown. Let cool for a few minutes on the baking sheet, then move to a rack to cool completely.