



**Holiday
Recipe
Scrapbook**

2020

A decorative gold-colored frame surrounding the text, featuring holly leaves and berries on the sides and a small Christmas tree at the bottom center.

Source: Chef Jennifer Hill Booker, Atlanta, GA

Browned Butter Banana Pound Cake

PREP TIME:
30 minutes

COOK TIME:
50 minutes

SERVINGS:
16



This pound cake takes everything you love about banana bread and makes it even better.

INGREDIENTS

6 oz. (170g) Plugrá Premium Butter, unsalted
 ½ cup (96g) packed brown sugar
 3½ cups (455g) all-purpose flour, divided
 ½ cup (56g) coarsely chopped pecans or walnuts
 1 tbsp. (8g) cinnamon
 4 tsp. (20g) baking powder
 1 tsp. (6g) salt
 1 lb. (454g) mashed overripe bananas, about 4 medium
 1½ cups (300g) granulated sugar
 2 large (100g) eggs, room temperature
 1 tsp. (5g) vanilla extract
 1 tsp. (5g) banana extract, optional
 1 cup (227g) milk
 1 cup (120g) powdered sugar
 1 to 2 tbsp (14g to 28g) half and half or milk

INSTRUCTIONS

1. Preheat oven to 350°F. Generously spray a 12 to 15 cup Bundt pan with non-stick cooking spray; set aside.
2. Heat the butter in a medium skillet over medium heat stirring occasionally, until it has browned and has a nutty aroma. Butter will go from browned to burned quickly so watch this step carefully. Transfer ½ cup of the browned butter to a large bowl. Place the remaining browned butter into a small bowl for the streusel.

3. **STREUSEL:** Add the brown sugar, ½ cup (65g) flour, nuts and cinnamon to the browned butter in the small bowl. Stir until the mixture is well blended. Place evenly onto the bottom of the prepared Bundt pan; set aside.
4. **CAKE:** Whisk the remaining 3 cups (390 g) flour, baking powder and salt in a medium bowl or 1-quart glass measure well combined; set aside.
5. Add the mashed bananas, sugar, eggs, vanilla and banana extracts to the browned butter in the large bowl. Stir to blend well. Add the flour mixture and milk, stirring until well combined, about 5 to 7 minutes. *Be careful not to overmix.* Pour the batter on top of the streusel mixture in the prepared pan. Bake until a toothpick or cake tester inserted into the cake comes out clean, about 45 to 55 minutes. Remove from the oven and cool on a cooling rack for 15 to 20 minutes before inverting onto a cake plate or platter.
6. Combine the powdered sugar and 2 tsp. half-and-half into a small bowl; mix together until smooth. Add the additional half-and-half if needed to achieve a thick but pourable consistency. Drizzle the glaze over the cake using a spoon or a small pastry bag.



Source: Megan Williams, Etch Restaurant, Nashville, TN

Chess Tart

PREP TIME:

30 minutes, plus chilling

COOK TIME:

25 minutes

SERVINGS:

10 cookies



A rich chocolate and pecan tart with just a hint of coffee, does it get much better than that?

INGREDIENTS

CRUST:

8 ounces (227 g) Plugrá Premium Butter, softened

½ cup plus 1 tbsp. (113 g) granulated sugar

1 tsp. (6 g) kosher salt

1 large (50 g) egg

1 tsp. (5 g) vanilla extract

2⅔ cups (340 g) all-purpose flour

FILLING:

5 tbsp. (70 g) unsalted Plugrá Premium Butter, unsalted

5½ oz. (155 g) bittersweet chocolate, with at least 55% cocoa solids

¾ cup plus 2 tbsp. (175 g) ounces granulated sugar

2 tsp. (10 g) vanilla extract

1 tsp. (1 g) instant espresso powder

½ tsp. (3 g) kosher salt

2 large (100 g) eggs

1 cup (113 g) coarsely chopped toasted pecan

INSTRUCTIONS

CRUST:

The crust recipe makes enough for two tarts. You can freeze the extra dough for up to a month, or roll, cut and bake it as shortbread cookies.

1. Combine butter, sugar and salt in the bowl of a stand mixer. Increase speed to medium high (speed 6 on KitchenAid) and beat for 5 minutes until the mixture is light and fluffy. Turn the mixer off, add 1 egg and 1 tsp. vanilla and mix on low speed to combine. Turn the mixer off, scrape the sides and the bottom with a rubber spatula, and mix for one minute on medium high to incorporate the egg.
2. Turn mixer off, add flour, and mix on low until flour is fully incorporated. Divide the dough in two pieces, 12.5 oz. (354 g) each. Spray the bottom and sides of a 9½ or 10-inch fluted tart pan with a removable bottom with non-stick cooking spray the line the bottom with a parchment paper circle. Press the dough into an even layer along the bottom and up the sides of the pan, starting at the center and pressing it out gradually. The crust will be almost ½-inch thick all over. When it is all pressed out, use a fork to prick the bottom of the crust all over. Freeze the crust for at least an hour.
3. Preheat oven to 375° (350° convection). Bake crust for 10 minutes to par bake. Remove from oven and press down on any part of the crust that puffed up during baking. Cool crust fully.

FILLING:

1. Reduce oven to 350°F (325°F convection). Melt the remaining butter and chocolate over a double boiler in a medium sized stainless steel bowl. Turn off heat. Whisk in sugar. Remove bowl from the water bath. Whisk in vanilla, espresso powder, salt and eggs. Whisk to combine. Add pecan pieces and stir with a spatula to combine. Pour filling in prepared crust.

2. Bake for 25 to 30 minutes or until chocolate filling looks jiggly but the center puffs up. Cool pie and slice. Serve at room temperature or reheat slices in the oven. Serve with softly whipped cream or ice cream.



"I was in a finance career and I just wasn't being fulfilled. I wanted to do something that made me happy and made others happy. So, I remembered that I always loved baking. I always followed my mother around trying to imitate everything she was cooking. She's the inspiration behind the whole Five Star Cake Company. That's when I just decided to make the transition. I was in my office and I said 'Hey guys, I'll see you on Monday.' And I never went back.

For me, Peach Cobbler has always been a staple in the African American community. It's really been a tradition for my family. And the recipe reminds me what it's all about. Following your passion and following your heart."

STARLETT SIMMONS

*Head Pastry Chef at Five Star Cake Company
Roseville, Michigan*



Source: Starlett Simmons, Five Star Cake Company, Roseville, MI

Double Crust Peach Cobbler

PREP TIME:

45 minutes, plus chilling

COOK TIME:

30 minutes

SERVINGS:

12





Two crusts give this cobbler extra texture with the center crust being reminiscent of dumplings while the top crust is all flaky pie.

INGREDIENTS

CRUST:

2½ cups (325 g) all-purpose flour
1 tsp. (6 g) salt
2 tbsp. (12 g) milk powder, optional
1 tbsp. (13 g) sugar
8 oz. (227 g) Plugrá Premium Butter, unsalted,
cold, cut into ¼-inch cubes
¼ to ½ cup (56 g to 114 g) ice water

PEACH FILLING:

5 lbs. (2¼ kg) fresh or frozen peaches,
peeled and sliced
1 cup (200 g) sugar
1 tsp. (2 g) nutmeg
1 tsp. (3 g) cinnamon
2 to 3 tbsp. (16 g to 24 g) cornstarch
1 tsp. (4 g) pure vanilla extract
2 oz. (56 g) Plugrá Premium Butter, unsalted
1 large (17 g) egg yolk
1 tbsp. (14 g) milk

CINNAMON & HONEY WHIPPED CREAM:

1 cup (224 g) heavy cream
1 tablespoon (21 g) honey
½ teaspoon (3 g) cinnamon

INSTRUCTIONS

CRUST:

1. Combine the flour, salt, milk powder and sugar in a large bowl. Stir until well-blended.
2. Add the cold butter cubes and using your fingers, rub the flour mixture into the butter until it resembles coarse grain. Add ¼ cup of water, adding more water 1 tbsp. at a time if needed, until the dough forms a ball. Divide the dough in half, form each half into a disc, cover with plastic and chill for at least 1 hour before rolling out.

PEACH FILLING:

1. Combine peaches, sugar, nutmeg, cinnamon, and cornstarch into a large pot. Cook over medium heat 10 to 15 minutes or until peaches become soft and the liquid has thickened. Remove from heat, stir in vanilla and butter.
2. Spoon half of the peach mixture into a 9x13 baking dish or 2-inch deep half hotel pan, spoon in half of the peach mixture.
3. Roll out one pie crust to a 13x9-inch rectangle and roll onto the rolling pin. Unroll the crust over the peaches and bake on 375° F for 10 minutes or until the crust appears dry and lightly browned. Remove from oven.

4. Combine egg yolk and milk in a small dish until well blended; set aside. Spoon the remaining peach mixture over the first crust in the pan. Roll out the second crust following the instructions for the first crust and unroll on top of the second layer of peaches. Brush with the egg wash. Bake an additional 10 to 15 minutes or until the top crust is cooked through and golden.

CINNAMON & HONEY WHIPPED CREAM:

1. Combine the cream, honey and cinnamon in the bowl of an electric mixer fitted with the whisk attachment. Whip on high until cream forms firm peaks.
2. Let cool 15 minutes then eat warm with ice cream or Cinnamon & Honey Whipped Cream, if desired.

Source: Plugrá Kitchens

Eggnog Sugar Cookies

PREP TIME
20 minutes

COOK TIME
8 minutes

SERVINGS
48 cookies



Sugar cookies with a hint of nutmeg let you enjoy the flavor of Egg Nog all year.

INGREDIENTS

8 oz. (227g) Plugrá Premium Butter, unsalted, softened
½ cup (100 g) plus 2 tbsp. (25 g) granulated sugar, divided
½ cup (60 g) powdered sugar
1 large (50 g) egg
1 tsp. (5 g) rum extract
2¼ cups (290 g) all-purpose flour
1 tsp. (5 g) baking soda
1 tsp. (2 g) ground nutmeg
Colored sugar, optional

INSTRUCTIONS

1. Heat oven to 350°F. Line 2 cookie sheets with parchment paper.
2. Combine butter, ½ cup granulated and powdered sugar in bowl of an electric mixer fitted with the paddle. Beat at medium speed, scraping bowl often, until creamy. Add egg and rum extract; continue beating until well mixed. Add flour, baking soda and nutmeg; beat at low speed until dough forms a ball.
3. Scoop the dough into 1-tablespoon mound. Place, 2 inches apart, onto parchment lined cookie sheets. Moisten the bottom of a glass and dip into a dish containing the remaining 2 tbsps. of sugar. Use the sugar-coated glass to flatten each dough mound to about 1½ inches across, coating the glass with sugar between flattening each cookie; sprinkle with colored sugar, if desired. Bake 8 to 10 minutes or until the cookies have puffed and the edges are lightly browned. Let stand 1 minute on cookie sheet; remove to cooling rack.

Source: Ariana Barkin, Brooklyn, NY

Ginger Cookies

PREP TIME:

15 minutes, plus chilling

COOK TIME:

10 minutes

SERVINGS:

60 cookies



Ginger Cookies and hot mulled cider are the perfect combination to enjoy on cool, crisp days.

INGREDIENTS

2½ cup (350 g) all-purpose flour	8 oz. (227g) Plugrá Premium Butter, unsalted, softened
2 tbsp. (10 g) ground ginger	
2¼ tsp. (2.5 g) ground allspice	⅔ cup (134 g) granulated sugar, divided
2 tsp. (5 g) ground cinnamon	⅓ cup (64 g) brown sugar
½ tsp. (1 g) ground cloves	1 large (50 g) egg
2 tsp. (10 g) baking soda	⅓ cup (109 g) molasses or maple syrup
2 pinches salt	
pinch white pepper	

INSTRUCTIONS

1. Preheat oven to 350°F. Line 2 cookie sheets with parchment paper.
2. Whisk together the flour, spices, baking soda, salt and pepper in a medium bowl; set aside.
3. Cream the butter and ⅓ cup granulated sugar and brown sugar at medium speed in the bowl of an electric mixer.
4. Scrape down the bowl and beat in the molasses and egg.
5. Gradually add the flour mixture and stir on low speed until well blended, scraping the bowl occasionally.
6. Form the dough into 1-inch balls and place onto parchment lined cookie sheets. Refrigerate for 30 minutes or until the dough is firm. Roll the cookies in remaining ⅓ cup of granulated sugar to completely coat each ball of dough.
7. Bake for 10 to 12 minutes or until the cookies appear cracked on top and firm.

Source: Plugrá Kitchens

Ginger-Streusel Pumpkin Pie

PREP TIME:
35 minutes

COOK TIME:
55 minutes, plus cooling

SERVINGS:
8



Streusel updates a traditional pumpkin pie.

INGREDIENTS

CRUST:

4 oz. (113 g) Plugrá Premium Butter, unsalted, chilled

1 cup (130 g) all-purpose flour

½ tsp. (3 g) salt

2 to 3 tbsp. (28 g to 42 g) ice water

FILLING:

3 large (150 g) eggs

15 oz. (425 g) solid-pack pumpkin

1¼ cups (300 g) heavy whipping cream

½ cup (96 g) packed brown sugar

¼ cup (50 g) sugar

1 tsp. (3 g) cinnamon

½ tsp. (3 g) salt

½ tsp. (2 g) ground ginger

¼ tsp. (.5 g) ground nutmeg

¼ tsp. (.5 g) ground cloves

STREUSEL:

⅔ cup (87 g) all-purpose flour

⅓ cup (64 g) packed brown sugar

⅓ cup (75 g) Plugrá Premium Butter, cold, cubed

⅓ cup (37 g) chopped pecans

3 tbsp. (35 g) finely chopped crystallized ginger

INSTRUCTIONS

CRUST:

1. Cut the butter into small pieces. Place the butter, flour and salt into the bowl of an electric mixer and mix on low speed until mixture resembles a coarse meal.
2. Drizzle with the water and mix on low until the dough just comes together. Remove from bowl and press into a disk. Cover with plastic wrap and refrigerate while making filling.
3. Preheat oven to 350°. On a lightly floured surface, roll crust. Transfer to a 9-inch pie plate and trim to ½ inch beyond edge of plate; flute edge.

FILLING:

1. Whisk eggs, pumpkin, cream, sugars, cinnamon, salt, ginger, nutmeg and cloves in a large bowl. Pour into the prepared pie shell and transfer to the oven.

STREUSEL:

1. While pie is baking, mix flour and brown sugar in a small bowl; cut in butter until crumbly. Stir in pecans and crystalized ginger. After 40 minutes, remove pie from oven. Remove the pie from the oven after 40 minutes, the filling will still be loose. Gently sprinkle the streusel over the pie.
2. Bake 15 to 25 minutes longer or until a knife inserted in the center comes out clean. Cool on a wire rack. Refrigerate leftovers.



Source: Plugrá Kitchens

Orange Pistachio Biscotti

PREP TIME
30 minutes

COOK TIME
45 minutes

SERVINGS
32



Biscotti are great to eat but they also ship well as a homemade holiday gift.

INGREDIENTS

- ¾ cup (150 g) granulated sugar
- ½ cup (113 g) Plugrá Premium Butter, unsalted, softened
- 3 large (150 g) eggs
- 1 tsp. (5 g) vanilla extract
- 1 tsp. (2 g) grated orange zest
- 3½ cups (450 g) all-purpose flour
- 1 tbsp. (12 g) baking powder
- ¼ tsp. (1.5 g) salt
- ½ cup (56g) raw almonds
- ½ cup (56 g) whole, unsalted, roasted pistachios

INSTRUCTIONS

1. Preheat oven to 375°F. Line cookie sheets with parchment paper.
2. Cream the sugar, butter at medium speed in the bowl of an electric mixer until well blended. Beat in the eggs, extract and orange zest.
3. Scrape down the bowl and add the flour, baking powder, and salt on low speed, scraping occasionally until the mixture forms a dense dough. Stir in the nuts. Divide the dough into 2 pieces. Form each piece into a 10x3½-inch log on the parchment lined cookie sheets.
4. Bake for 20 to 25 minutes or until golden brown. Remove from the oven to cool for 10 minutes. Slice each log on the diagonal into ½-inch slices. Place the slices cut side up back onto the baking sheet. Bake for 5 to 7 minutes on each side until lightly toasted. Cool completely before storing.

"I grew up in the Philippines where my Father introduced us to travel. Traveling is always associated with food and food is a piece of someone's home. When I was in college there was this bake shop called The French Baker. I got inspired because you could see through the glass how they made the bread. The way the head baker made it was an art.

When I moved to Missouri, I wanted to introduce a more elevated pastry. I've been making my Pain au Raisins recipe for a few years here. One day, I remembered that the baker through the glass, he always made Pain au Raisins, too. So, even if I can't get back to the Philippines, I can still share a piece of my home."

KITT VILLASIS-CORBIN

*Head Pastry Chef at La Patisserie
Florissant, Missouri*



Source: Kitt Villasis-Corbin, *La Patisserie, Florissant, MO*

Pain au Raisin

PREP TIME:

2 hours, plus chilling

COOK TIME:

26 minutes

SERVINGS:

12



These traditional French Pains au Raisin combine croissants with sweet pastry cream for a delicious breakfast treat.

INGREDIENTS

FILLING:

- 1 cup plus 2 tbsp. (270 g) whole milk
- ⅓ cup (67 g) sugar
- 5 (85 g) large egg yolks
- 3 tbsp. (24 g) cornstarch
- ¼ cup (56 g) Plugrá Premium Butter, unsalted, softened, cubed
- 2 cups (290 g) Sultanas or Raisins
- 1 large (17 g) egg yolk
- 1 tbsp. (14 g) heavy cream or milk
- ¼ cup (88 g) apricot glaze

DOUGH:

- 8 oz. (227 g), plus 3 tbsp (37g) Plugrá Premium Butter, unsalted, softened, divided
- 3½ oz. (100 g) water
- 3½ oz. (100 g) whole milk
- 1½ tsp. (6 g) yeast
- 2½ cups (300 g) bread flour
- ½ cup (63 g) all-purpose flour
- 2 tbsp. (25 g) sugar
- 1 tsp. (6 g) salt

INSTRUCTIONS

FILLING:

1. Place a strainer over a medium metal bowl and place that bowl into a larger bowl filled with ice; set aside. When the pastry cream has finished cooking, this will allow you to quickly strain and cool it.
2. Heat the milk over in a medium saucepan over medium heat until just simmering.
3. Whisk the sugar, egg yolks and cornstarch in a medium bowl. When the milk is hot, add whisk a small amount into the yolks, continue adding milk to the yolks until about half of the milk has been used. Transfer the mixture and whisk into the remaining milk in the saucepan.
4. Continue cooking over medium-low heat until the mixture has thickened and has reached at least 165°F. Remove from heat and beat in the cubed butter.
5. Transfer to the strainer and press the pastry cream through it into the bowl using a rubber spatula or plastic bowl scraper. Place a piece of buttered parchment onto the surface of the pastry cream to prevent a crust from forming while cooling. Keep the pastry cream in the ice bath for 15 minutes to ½ hour to quickly lower the temperature then refrigerate until it is needed.

DOUGH:

1. Beat the butter in the bowl of an electric mixer fitted with the paddle attachment until it is smooth. Transfer to a sheet of parchment paper and spread

- into about an 8 x 10-inch rectangle. Cover with another piece of parchment and refrigerate.
2. Mix the remaining ingredients in the same bowl fitted with a dough hook on low speed until a loose dough forms, about 2 minutes. Increase the speed to medium and mix until the dough is smooth and cohesive, about 2 more minutes. Remove the hook and cover the bowl with a clean, dry kitchen towel. Let rise in a cool place until the volume has increased by nearly half, about 1½ hours.
3. Transfer the dough to a lightly floured work surface and form it into a rough rectangle about 2 inches thick. Wrap tightly in plastic wrap and refrigerate overnight.
4. Laminate the dough: Lightly flour a work surface. Retrieve and unwrap the dough, then roll it out to a 14x12-inch rectangle. With a long side facing you, peel the top sheet away from the butter and flip it over to cover the left two-thirds of the rectangle. Peel away the other sheet. Fold the uncovered third of the dough over the butter, then fold the left-hand third over the center, as if folding a business letter. Push down along the seams on the top and the bottom to seal in the butter. Give the dough a quarter turn so that the seams are perpendicular to you. Roll out the dough once more into a rectangle, and fold again in the same manner (no need to pinch the seams again). Wrap in plastic wrap and refrigerate for 1 hour to relax the gluten in the dough.



5. Clean the work surface, dust again lightly with flour, and retrieve the dough. Unwrap and again roll out into a rectangle 14x12 inches. Fold into thirds so that the rectangle measures 9x6 inches and 1½ to 2 inches thick. Wrap in plastic and immediately freeze on a flat surface for at least 1 hour or up to 1 week. (If frozen for more than an hour, transfer the dough to the refrigerator to thaw overnight before using in the morning.)

ASSEMBLY:

1. Three hours before you are ready to serve, form and proof the danish: Remove the thawed dough from the refrigerator. Line 2 baking sheets with parchment paper and set aside. Lightly dust a work surface with flour and roll into a 12x20-inch rectangle about ⅛-inch thick.
2. Spread pastry cream evenly and distribute raisins. Roll into a log and cut into 1½-inch thick rolls.
3. Transfer the cut dough onto lined baking sheets. Place the rounds at least 5-inches apart as they will grow considerably during proofing or, alternately, coat the inside of 4 inch pastry rings and dip in sugar to coat the inside. Place cut dough with pastry cream and sultanas and set aside to proof for at least 2 to 3 hours.
4. Preheat the oven to 400° and set the racks at least 4 inches apart. Your pain au raisin should be in a warm, preferably humid spot and let rise until they are puffed, very gassy, and about doubled in size (they should slowly spring back when poked with your fingertip and jiggle slightly like gelatin when the tray is shaken).

5. In a small bowl, beat the yolk and cream. Brush the risen dough evenly with the mixture. Bake without opening the oven for 20 to 22 minutes or until the pastries begin to brown. Rotate the pans and continue cooking until evenly golden, 6 to 8 minutes more. Let cool slightly, remove from rings, if used and brush with apricot glaze before serving.

NOTE: Apricot jam can be used in place of apricot glaze. Microwave the jam with 1 to 2 tsp. water and strain to remove any apricot pieces before using.

Source: Paula Chavez, Paula's Bakeshop, Miami, FL

Pastafrola

PREP TIME

20 minutes

COOK TIME

30 minutes

SERVINGS

8



Pastafrola combines rich butter pastry with a layer of quince jam for a sweet Argentinian dessert.

INGREDIENTS

2 cups (260 g) all-purpose flour

½ cup (60 g) cornstarch

1 tbsp. (13 g) baking powder

⅔ cup (150 g) Plugrá Premium Butter, unsalted, softened

¾ cup (150 g) sugar

3 large (51 g) egg yolks

1 tsp. (5 g) finely grated orange zest

1 12 oz. jar (340 g) quince jelly or jam or jelly of your choice

INSTRUCTIONS

1. Combine and sift the flour, cornstarch, and baking powder; set aside.
2. Cream the butter, sugar, egg yolks, and orange zest in the bowl of an electric mixer on medium-low speed until well blended.
3. Reduce speed to low and add the flour mixture. Mix until the flour is fully incorporated, and a dough has formed. Transfer the dough to a lightly floured counter and knead a few times to form a ball. Divided in 2 with 1 piece being slightly larger than the other. Flatten each piece of dough into a 1-inch thick disk, cover with plastic wrap and refrigerate for 1 hour.
4. Preheat oven to 350°F.

5. Roll out the larger piece of dough between 2 pieces of parchment paper. Remove the top piece invert the dough onto a 10-inch tart the pan and use it to line the pan. Remove the top piece of parchment; set aside. Roll the remaining dough as for the first piece. Remove the top parchment and carefully cut the dough into strips that are about 1-inch wide. Freeze the dough for 15 minutes.
6. Microwave the jelly in a microwave safe bowl on HIGH for 30 seconds or until it has softened to an easily spreadable consistency. Stir in a few teaspoons of water, if needed. Spread the jelly onto the bottom layer of tart dough.
7. Lay the strips of chilled dough over the jelly layer in a crisscross pattern, cutting them to the size of the tart pan. Fold the edges of the bottom layer over the strips and press to smooth.
8. Bake for 30 minutes or until the crust is browned and cooked through. Allow to cool before serving.



"We didn't have a lot of money growing up, so during the holidays mom would turn into a factory making treats for our neighbors, teachers and postal workers. It was a special experience, because when you give someone a baked gift, they can tell how excited you are to give it to them.

The Swedish Tea Ring Recipe was my grandmother's. It's been several years since my mom made it at the holidays. And when my brother and sister moved away, it just kind of stopped. I decided to bring back the recipe because I wanted to relive all the smells and the memories of the Tea Ring. My mom is wonderful and amazing. Baking with her is definitely one of the things I'm grateful for this holiday season."

KARA HANCOCK

*Head Pastry Chef at Blue Dog Bakery & Cafe
Louisville, Kentucky*



Source: Kara Hancock, Blue Dog Bakery and Cafe, Louisville KY

Swedish Tea Ring

PREP TIME:

1 hour, plus chilling

COOK TIME:

25 minutes

SERVINGS:

12



This Swedish Tea Ring shows how you can update a recipe to make it your own. Thanks to Kara Hancock for her version.

INGREDIENTS

1 lb. (454 g) Plugrá Premium Butter, unsalted, divided
2 large (100 g) eggs
¾ cup (170 g) warm water (105° to 115°F)
1 package (7 g) yeast
4¼ cups (520 g) all-purpose flour, divided
1 tsp. (6 g) salt
2 Tbsp. (25 g) sugar
10 crushed cardamom seeds (2g) or 1½ tsp. (3g) powdered cardamom
⅔ cup (128 g) packed brown sugar
2 tbsp. (16 g) cinnamon
2 tsp. (4 g) ground nutmeg
1 cup (113 g) walnuts
1 large (17 g) egg yolk
1 Tbsp. (14 g) heavy cream or milk
½ cup (60g) powdered sugar, optional
2 to 3 tsp. (10 to 14g) milk, optional

INSTRUCTIONS

1. Divide the butter into 3 portions: 4 oz. chilled and cubed; 2 oz. to be left at room temperature and the remaining 10 oz. to be prepared as follows: Beat the butter in the bowl of an electric mixer fitted with the paddle attachment until it is smooth. Transfer to a sheet of parchment paper and spread into about an 8x10-inch rectangle. Cover with another piece of parchment and refrigerate.
2. Combine the eggs, water and yeast in a small bowl. Refrigerate for 15 minutes.
3. Mix 4 cups flour, salt, sugar and cardamom in a large bowl. Add the chilled butter cubes and using your fingers, rub the flour mixture into the butter until it resembles coarse grain.
4. Arrange the flour mixture around the sides of the bowl leaving an indentation in the center. Pour the chilled yeast mixture into the indentation and blend it gradually with the flour. Knead until smooth, about 2 minutes. Form the dough into a ball cover with plastic wrap and refrigerate for 20 minutes.
5. Roll out the dough lightly into a rectangle that's about ¾-inch thick; arrange so that the long size is facing you. Remove the 10 oz. of butter from the refrigerator. Peel the top sheet away from the butter and flip the butter over to cover the left two-thirds of the rectangle of dough. Peel away the remaining parchment. Fold the uncovered third of the dough over the butter, then fold the left-hand third over the center, as if folding a business letter. Push down along the seams on the top and the bottom to seal in the butter (1st turn). Give the dough a quarter turn so that the seams are perpendicular to you. Roll out the dough once more into a rectangle, and fold again (2nd turn) in the same manner (no need to pinch the seams again). Wrap in plastic wrap and refrigerate for 1 hour to relax the gluten in the dough. Roll and turn the dough 2 more times for a total of 4 turns. Cover and chill the dough at least 2 hours.
6. While dough is chilling, place the remaining 2 oz. butter, ¼ cup flour, brown sugar, cinnamon and nutmeg into the bowl of a food processor fitted with the blade and process until smooth. Add the nuts and pulse until the nuts are finely chopped; set aside.
7. Roll the dough to about a 29x11-inch rectangle. Spread the reserved cinnamon and nut mixture onto the dough. Roll the dough along the long edge to form a 29-inch long log. Trim the ends and bring the two ends of the roll together, using a little water for glue to form a ring.
8. Place the ring on a parchment lined baking sheet. Cut the dough on a slight angle every 1 to 2-inches from the outside edge toward the center, leaving a 1-inch rim uncut at the inside to form 12 pieces. Twist each cut slice to lay flat onto the baking sheet.

9. Combine egg yolk and cream and brush the ring being careful not to cover the cut portions. Cover the cut ring loosely with a cloth and let rise about 25 minutes in a warm place until doubled in bulk.
10. Preheat the oven to 400°. Bake for about 25 minutes or until the ring has reached an internal temperature of at least 190° and the ring is golden brown.
11. Combine the powdered sugar and 1 tsp. milk in a small bowl for the glaze; mix together until smooth. Add the additional milk, if needed to achieve a thick but pourable consistency. Drizzle the glaze over the ring using a spoon or small pastry bag or dust with powdered sugar before serving. Serve warm or at room temperature.

NOTE: For individual pastries, cut the dough into 2½-inch pieces and arrange them on a parchment line cookie sheet. Cover loosely with a cloth and allow to dough in size before baking. Bake at 375°F for 20 minutes or until browned and dust with powdered sugar after baking.

