



Bake Up a
SMILE

30 FAMILY-FAVORITE YEAST RECIPES

RED STAR 

Bake Up a Smile: 30 Family Favorite Recipes

presented by Red Star Yeast

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Heidi Larsen, foodiecrush.com

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GREETINGS!

Here at Red Star Yeast, we believe that “treating yourself to homemade” is all about creating memories with your family as you bake – and eat. We’ve teamed up with some of our favorite food bloggers to bring you deliciously irresistible recipes. Whether you are new to baking with yeast or a seasoned pro, these recipes are sure to Bake up a Smile!

Inside you’ll also find information about our partnership with Stop Hunger Now and our Baking the World a Better Place campaign. Bake and share a treat with a neighbor or family in need. And if you want to take your bread baking to the next level, read up on the National Festival of Breads and consider entering the competition. Together we can bake the world better!

Happy baking!
Your friends at Red Star Yeast

For more information about our products, recipes, expert baking tips and more, visit redstaryeast.com.



BAKING THE WORLD A BETTER PLACE

A Red Star® Yeast and Stop Hunger Now® partnership

In the fall of 2014, Red Star Yeast began a partnership with Stop Hunger Now, a world hunger relief organization, to focus on raising awareness of chronic global hunger and inspiring people to participate in the movement to end it. Our **Baking the World a Better Place** program provides key opportunities for our customers, home bakers, blogger brand ambassadors, and co-workers to join in working together to help families in need in their community and around the world. Your purchase of RED STAR Yeast will help us reach our annual goal of providing 200,000 meals.

Rev. Ray Buchanan believes a world without hunger is not only possible -- but achievable within

his lifetime. In 1998, he founded Stop Hunger Now to educate, engage and mobilize communities around the world to help him achieve that mission. "I can't think of a better thing than a world where kids have to go to Wikipedia to learn about hunger," he says. "This is the first generation in the world that has everything it needs to end hunger."

Stop Hunger Now is an international hunger relief organization that has enlisted thousands of volunteers who have packaged over 275 million meals through their meal packaging program across 20 US locations and 6 international locations in India, Italy, South Africa, Peru, Malaysia and the Philippines. Meal packaging events are

a volunteer-based activity that coordinates the streamlined packaging of highly nutritious dehydrated meals comprised of rice, soy, vegetables and 23 essential vitamins and minerals.

"Engaging volunteers in the meal packaging process is an introduction to how easy it is to end hunger," said Buchanan. "When people package meals, they can see they can make a difference."

Initially developed to help provide rapid relief for disasters, meal packaging now is part of a larger, proactive strategy to help boost education and sustainable development in impoverished regions of the world. Buchanan says crisis situations account for only 5 percent to 10 percent of world hunger. He wants to help the 792.5 million members of the world population who go to bed hungry every night.

Towards that end, Stop Hunger

Now has sent meals and other donated life-saving aid, such as clothing, medical supplies, solar lights and water filters, to the world's most vulnerable populations across 74 countries. In order to impart a lasting impact on the recipients, the meals are often distributed through programs that affect sustainable development such as schools, orphanages, health clinics, vocational training programs and, increasingly, programs that focus on women's health, women's education and maternal & fetal health. Meals served through school feeding programs increase enrollment, particularly among girls, and help ensure that children live longer, which reduces the nation's birth rate and increases its economic output.

In order to further Buchanan's vision for a world free from hunger, Stop Hunger Now and Red Star Yeast teamed up in 2014 to launch the "Baking the World a Better

Place” -- a cause marketing campaign aimed at raising awareness of chronic hunger issues and providing meals around the world.

As part of the awareness-raising campaign, Red Star set an annual goal of providing 200,000 meals for Stop Hunger Now based on retail purchases of Red Star Yeast products. Red Star Yeast also has featured Stop Hunger Now on eight million yeast packets in stores throughout the U.S., and has hosted multiple meal packaging events for its employees across the United States.

“Thanks to the generosity of partners like Red Star Yeast, we have the ability to put more food into the mouths of people suffering from chronic hunger around the world,” states Rod Brooks, CEO of Stop Hunger Now. “More importantly, by telling millions of customers about Stop Hunger Now through promotions such as the “Baking the World a Better Place” campaign and co-branded product sales, Red Star is helping to grow the movement. That’s how we are going to end hunger.”



Click here to learn more

“I love school because I can always rely on receiving good food. I am able to make a future for myself and my family. One day I want to become a doctor so I can help my mother.” ~ JONDILY, A 7TH GRADE MEAL RECIPIENT IN



Click here to learn more about
STOP HUNGER NOW



STEPHANIE
of
GIRL VERSUS DOUGH

Stephanie is the blogger behind *Girl Versus Dough*, where she shares unique and tasty bread, dessert and everyday dinner recipes. In a friendly, down-to-earth manner, Stephanie aims to make daunting recipes accessible and possible in anyone's kitchen.

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French Toast Bagels

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Nutella Babka

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Butter Crust Potato Bread

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Cherry Cheesecake Monkey Bread

FRENCH TOAST BAGELS

These fluffy, soft bagels taste just like classic French toast with maple, cinnamon, brown sugar and vanilla flavors.

INGREDIENTS

4 Tbsp light brown sugar, divided
2¼ tsp (one package) RED STAR® Active Dry Yeast
1 cup warm water (110-115°F, divided)
3½ cups bread flour
1½ tsp salt
¾ tsp cinnamon

¼ cup maple syrup
1 tsp pure vanilla extract
1 egg
2 Tbsp granulated sugar mixed with 1½ tsp cinnamon, for topping
Egg wash (1 beaten egg + 1 tsp water)

DIRECTIONS

In a small bowl, add 2 Tbsp brown sugar with yeast. Add ½ cup water; stir until yeast dissolves. Let mixture stand 10 minutes until foamy.

In a bowl of a stand mixer fitted with dough hook attachment, mix flour, salt, cinnamon and remaining 2 Tbsp brown sugar until combined. Add yeast mixture along with ¼ cup warm water, maple syrup, vanilla and 1 egg. Mix until a dough forms.

Knead dough in stand mixer on medium speed 5 minutes, adding just enough of remaining ¼ cup warm water until dough is smooth, elastic and only slightly sticky. Shape dough into a ball and place in a large bowl. Cover with plastic wrap and let rise in a warm place 1 to 1½ hours until doubled.

Punch down risen dough; let rest 10 minutes. Fill a large, wide pot two-thirds full with water. Heat water to just below a simmer. Heat oven to 425°F, and line a baking sheet with parchment paper or a silicone mat.

Divide dough into 8 equal pieces. Shape each piece into a smooth ball. Poke a hole in center of each ball, stretching each hole until it is as big as half the diameter of entire bagel (it might look too big at first, but it will shrink when you boil/bake it). Place bagels on prepared baking sheet. Cover with lightly greased plastic wrap and let rest 10 minutes.

Once bagels have rested, use a slotted spoon to lower a few bagels at a time into simmering water. Allow bagels to float to top. Leave bagels in water 1 - 2 minutes, flip over and leave in water another 1 - 2 minutes (the longer they stay in the water, the chewier they become). Remove bagels with slotted spoon and return to prepared baking sheet. Repeat with remaining bagels.

Brush egg wash over tops of bagels. Sprinkle generously with cinnamon sugar. Bake 20 to 25 minutes until bagels are golden brown and baked through. Remove from oven and let cool completely on a cooling rack before slicing.



[Click here for more bagel recipes](#)

NUTELLA BABKA

Swirl upon swirl of chocolate hazelnut spread and a buttery, nutty streusel topping make this babka one decadent and delicious bread.

INGREDIENTS

For the bread:

$\frac{3}{4}$ cup warm milk (110-115°F)
 $2\frac{1}{4}$ tsp (one package) RED STAR®
 Active Dry Yeast
 6 Tbsp unsalted butter, softened
 6 Tbsp, plus 1 tsp granulated sugar
 1 tsp vanilla
 4 egg yolks
 $3\frac{1}{4}$ cups all-purpose flour
 $\frac{1}{2}$ tsp salt
 Egg wash (1 egg beaten with 1 Tbsp
 water)

For the filling:

1 (13 oz) jar Nutella, or your favorite
 chocolate hazelnut spread

For the streusel topping:

$\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{2}$ cup packed light brown sugar
 $\frac{1}{4}$ cup chopped hazelnuts
 $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) cold unsalted butter, cut
 into $\frac{1}{4}$ -inch cubes

DIRECTIONS

In a small bowl, combine warm milk and yeast and 1 teaspoon sugar; stir to dissolve yeast. Let sit 10 minutes until yeast is foamy.

In a bowl of a stand mixer fitted with a paddle attachment, beat butter and sugar on medium speed 1 to 2 minutes until light and fluffy. Beat in vanilla and egg yolks, one at a time, beating well and scraping down sides of bowl after each addition.

Add flour, salt and yeast mixture to bowl; mix just until a dough forms. Switch to the dough hook attachment and knead dough on medium speed 4 to 5 minutes, adding a few more tablespoons of flour if needed until a smooth, soft, elastic and only slightly sticky dough forms.

Shape dough into a ball and place in a large,

lightly oiled bowl; turn to coat. Cover with plastic wrap and let rise in a warm place 1 hour to $1\frac{1}{2}$ hours until doubled.

Punch down risen dough. On a lightly floured surface, use a rolling pin to roll dough into roughly an 18-by-18-inch square. Use a spatula to spread Nutella evenly on top of dough. Roll up dough tightly like a jelly roll. Use palms to gently roll into a 24-inch long log. Twist log into a figure 8, then twist into a figure 8 one more time, pinching seams to seal. Place dough in a well-greased 9-by-5-inch loaf pan. Cover with plastic wrap and let rise in a warm place 40 to 45 minutes until the loaf just begins to peek over the top of the pan and is nearly doubled.

continued on next page



[Click here](#) for more babka recipes

NUTELLA BABKA *continued*

Heat oven to 350°F. In a medium bowl, combine all ingredients for the streusel except the butter. Using a pastry cutter or your fingers, cut in the butter until mixture resembles coarse crumbs. Place bowl in refrigerator until loaf is ready to bake.

Brush the top of the loaf lightly with egg wash. Sprinkle and gently pat as much streusel as you can on top of loaf. Place loaf

pan on a baking sheet (to catch any streusel drips), then place baking sheet on center rack of oven. Bake 50 minutes to 1 hour until golden brown and a toothpick inserted in the center comes out clean.

Remove loaf from pan; transfer to a cooling rack to cool completely before slicing.



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BUTTER CRUST POTATO BREAD

This bread is extra tender and soft on the inside with a delightful butter-brushed crust that bakes to a beautiful golden brown. Use it for sandwiches, toast or to dip into your favorite soup!

INGREDIENTS

4 ½ tsp (two packages) RED STAR® Active Dry Yeast
½ cup warm water (110-115°F)
1 ½ cups warm milk (110-115°F)
1 cup peeled, cooked and mashed Russet potato (about 1 small potato)

DIRECTIONS

In large bowl, dissolve yeast and 1 teaspoon sugar in warm water. Let sit 10 minutes until yeast is foamy.

Add warm milk, mashed potato, 2 tablespoons butter, sugar, salt and 5 cups flour. Stir until dough forms.

On lightly floured surface, knead dough by hand 10 to 15 minutes, adding enough of remaining flour until smooth, soft and elastic dough forms. Shape dough into ball. Place ball in large, greased bowl, turning once to coat. Cover bowl with plastic wrap. Let dough rise in warm place 1 hour until doubled.

4 Tbsp unsalted butter, softened, divided
2 Tbsp, plus 1 tsp granulated sugar
2 tsp salt
6 to 7 cups all-purpose flour, divided

Punch down dough. On lightly floured surface, divide dough in half. Shape each piece into sandwich loaf. Place loaves in two greased 9-by-5-inch loaf pans. Cover pans with towel or lightly greased plastic wrap. Let dough rise 30 minutes until nearly doubled.

Heat oven to 375°F. Melt remaining 2 tablespoons butter. When dough is fully risen, lightly brush tops of loaves with melted butter. Use sharp knife to cut 1/4-inch deep slit lengthwise down center of each loaf.

Bake 35 to 40 minutes until crust is golden brown.



[Click here](#) for more recipes using potatoes

CHERRY CHEESECAKE MONKEY BREAD

Have dessert for breakfast with this decadently delicious sweet bread, filled with layers of cherry pie filling, graham cracker crumbs, soft pull-apart dough and a cream cheese icing.

INGREDIENTS

For the dough:

- 1 Tbsp plus ½ cup granulated sugar
- 2 ¼ tsp (one package) RED STAR® Active Dry Yeast
- ⅔ cup warm water (110-115°F)
- 4 ¼ cups all-purpose flour, divided
- 2 Tbsp dry milk powder
- 1 tsp salt
- ⅔ cup milk
- 2 Tbsp unsalted butter, melted and slightly cooled
- 1 egg, beaten
- 1 can (21 oz) cherry pie filling

For the filling/coating:

- ¼ cup graham cracker crumbs
- ¼ cup granulated sugar
- ¼ cup (½ stick) unsalted butter, melted

For the cream cheese icing:

- 1 cup powdered sugar
- 4 ounces cream cheese, room temperature
- 2 Tbsp milk
- ½ tsp lemon juice

DIRECTIONS

In a small bowl, dissolve 1 Tbsp sugar and yeast in warm water. Let sit 5 to 10 minutes until foamy.

In a bowl of a stand mixer fitted with a dough hook, combine 3 cups flour, dry milk powder and salt. Add milk, melted butter, egg and yeast mixture; mix until a dough forms. Knead dough 5 minutes on medium speed, adding just enough of remaining 1 ¼ cups flour until dough is smooth, elastic and slightly sticky.

Shape dough into a ball and place in a large, lightly greased bowl; turn to coat. Cover bowl with plastic wrap and let dough rise in a warm place 1 to 1 ½ hours until doubled.

In a medium bowl, combine graham cracker crumbs and sugar for filling/coating. Melt butter and place in a small bowl. Grease bottom and sides of a large Bundt pan with baking spray or softened butter.

Punch down dough. (*see note p.22) Divide dough into 1-inch pieces; roll each piece into a ball. Dip each dough ball into melted butter, then roll in graham cracker-sugar mixture. Place in prepared pan. Once bottom of pan is covered with dough balls, spoon half of cherry pie filling over top. Top with another layer of dipped and coated dough balls. Top with remaining cherry pie filling. Top with remaining dough balls. Cover pan with plastic wrap; let

continued on next page



[Click here](#) for more recipes using cherries

CHERRY CHEESECAKE MONKEY BREAD *continued*

rise 45 minutes until nearly doubled.

Heat oven to 350°F. Unwrap pan and bake 40 to 45 minutes until bread is a very deep golden brown on top and filling is bubbling. Cool in pan 10 minutes, then carefully invert bread onto a serving plate.

Beat icing ingredients with an electric hand mixer or in a stand mixer until smooth (add more powdered sugar or milk as needed to achieve desired consistency). Spoon and spread icing over top of bread. Serve warm or at room temperature.

**NOTE:* At this point, dough can be refrigerated overnight for use the next morning. Just punch dough down, shape into a ball, and return to greased bowl. Cover with plastic wrap and place in fridge. The next morning, let dough sit in bowl at room temperature 45 minutes to 1 hour before proceeding with recipe as directed.



“Participating in meal-packaging events is absolutely one of the most rewarding things I get to do with my co-workers. Not only are we helping those less fortunate than us, but we get to come together as a company to do AND have fun while doing something for a wonderful cause.”

~ BRITTANY, A LESAFFRE YEAST CORPORATION EMPLOYEE



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JESSICA TUTTLE

of

A KITCHEN ADDICTION

Jessica blogs at **A Kitchen Addiction** and focuses on healthy living through creating healthy recipes and giving old favorites a nutritious makeover. Of course, you will also find the occasional indulgent recipe to satisfy even the strongest sweet tooth!

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Pesto Parmesan Stuffed Soft Pretzels

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White Chocolate Lemon Brioche Twists

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Whole Wheat Cinnamon Raspberry English Muffins

NO KNEAD HONEY OAT ROLLS

Easy, hearty dinner rolls with a hint of nutty flavor.

INGREDIENTS

2 ½ cups bread flour
1 cup whole wheat flour
½ cup quick oats
1 ¼ tsp salt
2 ¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®

1 ¼ cups milk, warmed to 120-130°F
5 Tbsp honey
4 Tbsp butter, melted
1 egg
1 Tbsp water
Additional oats, for garnish

DIRECTIONS

In the bowl of a stand mixer, combine 2 cups bread flour, quick oats, salt, and yeast.

In a small bowl, whisk together warmed milk, honey, and butter. With the mixer on low, alternate adding milk mixture and the remaining ½ cup bread flour and whole wheat flour. Beat until flour is well incorporated.

Shape dough into a ball and place in a greased bowl. Roll dough in bowl to coat. Cover with a clean towel and allow to rise in a warm spot for 1 hour, or until doubled in size.

Turn dough out onto a clean surface. Divide

into 16 equal pieces and gently shape each piece into a ball. Place balls of dough into two 8 or 9 inch round baking dishes.

Cover with a clean towel and allow to rise in a warm spot for 45 minutes, or until doubled in size.

Preheat oven to 375°F. In a small bowl, whisk together egg and water. Gently brush the tops of the risen rolls with egg wash. Sprinkle with oats. Bake rolls for 20-22 minutes, or until golden.

Allow to cool for 10 minutes before serving.



[Click here](#) for more recipes using oatmeal

PESTO PARMESAN STUFFED SOFT PRETZELS

Chewy soft pretzels stuffed with a creamy pesto Parmesan filling!

INGREDIENTS

For the pretzels:

4½ – 5 cups bread flour
2¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®
1½ Tbsp sugar
2 tsp salt
1½ cups water, warmed to 120-130°F
6 Tbsp unsalted butter, melted and cooled

For the filling:

8 oz cream cheese, softened
½ cup prepared basil pesto
¼ cup grated Parmesan cheese

For the water bath and topping:

10 cups water
⅔ cup baking soda
1 egg
Coarse sea salt
Grated Parmesan cheese

DIRECTIONS

In the bowl of a stand mixer, combine 3 cups flour, yeast, sugar, and salt. Add water and butter. With mixer on low, add additional 1½ cups of flour. If mixture is still too wet, add up to an additional ½ cup flour. Beat with paddle attachment until dough starts to form. Switch out paddle attachment for dough hook and knead dough on medium speed for 5-7 minutes or until dough is smooth and pulls away from edges of bowl.

Shape dough into a ball and place in a large bowl that has been sprayed with olive oil or non-stick cooking spray. Roll dough in the bottom to coat all sides. Cover and let dough rise in a warm, draft-free spot for an hour or until doubled in size.

While dough is rising, prepare filling. Stir together cream cheese, pesto, and Parmesan cheese until well combined.

Preheat oven to 425°F. Line a baking sheet with parchment paper or a silicone baking mat.

Bring water and baking soda to a boil over medium heat. Beat egg in a small bowl.

Turn dough out onto a lightly floured surface. Divide into 8 equal pieces. Roll each piece of dough into an approximate 20 x 3-inch rectangle. Spread about 2 tablespoons of filling along the bottom of rectangle. Gently roll dough up lengthwise into a rope, pinching ends tightly to prevent filling from spilling out. Gently roll out 1-2 more inches. Shape into a pretzel and press ends down.

Gently place pretzels one by one into boiling water. Allow to boil 50 seconds, flipping them halfway through boiling time. Place on prepared baking sheet. Brush beaten egg over the top of each pretzel. Sprinkle with salt and Parmesan cheese. Bake for 12-15 minutes or until pretzels are golden brown.

Allow pretzels to cool for at least 5 minutes before eating.



[Click here for more pretzel recipes](#)

WHITE CHOCOLATE LEMON BRIOCHE TWISTS

Sweet, buttery brioche twists studded with white chocolate and topped with a lemony glaze!

INGREDIENTS

For the dough:

3 cups all-purpose flour
2¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®
3 Tbsp sugar
¾ tsp salt
2½ Tbsp fresh lemon zest
½ cup milk, warmed to 120-130°F
1 Tbsp fresh lemon juice

2 eggs, room temperature
½ cup unsalted butter, room temperature
and cut into pieces
1 cup white chocolate chips

For the glaze:

1 cup confectioner's sugar
1 Tbsp fresh lemon juice
fresh lemon zest, optional

DIRECTIONS

In the bowl of a stand mixer fitted with a paddle attachment, combine flour, yeast, sugar, salt, and lemon zest. Add in milk, lemon juice, and eggs. On low, beat until dough starts to form, about 5 minutes. Add in butter pieces a few at a time, beating well after each addition. Switch out your paddle attachment for a dough hook. Knead dough until smooth, about 6-7 minutes. Add in white chocolate chips and knead until chips are distributed throughout.

Transfer dough to a large bowl that is greased or sprayed with non-stick cooking spray. Cover with a clean towel and allow to rise in a warm place until dough is doubled in size.

Preheat oven to 350°F. Line baking sheets with parchment paper or a baking mat.

Turn dough out onto a lightly floured surface and gently punch down. Divide dough into 10 equal pieces. Divide each piece in half. Roll

each piece out into an 8-inch long rope. Twist two pieces together and pinch the ends together. Repeat with remaining dough.

Place twists onto prepared baking sheet. Allow dough to rest for 15 minutes.

Bake for 15 minutes or until twists start to turn light golden brown. Remove to a wire rack to cool.

While twists are cooling, prepare glaze. Stir together confectioners' sugar and lemon juice until smooth. Add more confectioners' sugar or lemon juice to reach desired consistency. (As written, the glaze will be thin and a bit runny. However, glaze will harden as it cools.)

Brush or spoon the glaze over the top of the twists. Sprinkle with lemon zest. Allow glaze to harden before serving. Store leftovers in an airtight container.



[Click here](#) for more recipes using lemon

WHOLE WHEAT CINNAMON RASPBERRY ENGLISH MUFFINS

Soft and chewy and filled with sweet, fresh raspberries!

INGREDIENTS

2 cups whole wheat flour
1 cup bread flour
**2¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®**
2½ tsp cinnamon

1½ tsp baking powder
1½ tsp salt
1 cup milk, warmed to 120-130°F
3 Tbsp honey
½ cup fresh raspberries
Cornmeal for dusting

DIRECTIONS

In the bowl of a stand mixer fitted with a paddle attachment, mix together flours, yeast, cinnamon, baking powder, and salt.

In a small bowl, whisk together milk and honey. With a mixer on low, slowly add wet ingredients to dry ingredients. Beat until mixture just starts to come together but not all of the flour is worked in. Add raspberries. Beat until flour is completely mixed in, scraping down the sides of the bowl as necessary.

Switch out paddle attachment for dough hook. Turn mixer on medium and knead until dough is smooth and starts to pull away from the edge of the bowl. This will take anywhere from 5-10 minutes depending on mixer. Dough will be somewhat sticky.

Place dough in well-greased bowl. Cover with plastic wrap and allow to rise in a warm spot until doubled in size, about an hour. Turn dough out onto a lightly floured surface. Gently deflate. Divide into 8 equal pieces. Shape dough into balls. Dough will be sticky but try to use as little flour as possible.

Place balls of dough onto a cookie sheet that has been sprinkled with cornmeal. Gently press dough down until 1-inch thick and about 3-inches in diameter. Lightly mist tops with olive oil or non-stick cooking spray. Cover loosely with plastic wrap and allow dough to rise until doubled in size, about 40 minutes.

Heat griddle or large skillet to medium heat. Brush butter over hot griddle.

Gently place dough, cornmeal side down, onto griddle. Place dough about 2 inches apart. Reduce heat to medium-low and cook until bottoms are golden brown, about 8 minutes. Turn muffins over, reduce to low, and cook for 8-10 minutes or until muffins sound hollow when tapped.

Remove from griddle and allow to cool slightly before serving warm. (For the best nooks and crannies, use a fork to separate the muffins.) Once cooled, these muffins are best served toasted. Store leftovers in an airtight container.



[Click here](#) for more English muffin recipes



ROXANA YAWGEL

of

A TREATS AFFAIR

Roxana has a passion for all things food, a sweet tooth that can't be tamed and a serious case of the wanderlust. On *A Treats Affair*, she shares quick, no-fuss and crazy-delicious recipes, with the goal of bringing sweetness to her readers' lives.

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Pumpkin Cinnamon Rolls with Caramel Icing

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Nutty Honey Rolls

WHOLE MILK BREAD

With a creamy-colored, tender crumb and its golden crust, this whole milk bread is one of my favorite. So easy to make, you'll bake it time after time!

INGREDIENTS

For the dough:

8 cups bread flour
4 ½ tsp (two packages) RED STAR®
Active Dry Yeast
1 cup whole milk (110-115°F)
1 Tbsp sugar
3 eggs
¼ cup melted butter

2 tsp salt
1 cup whole milk

For the topping (optional):

1 egg yolk
1 Tbsp whole milk
Poppy seeds

DIRECTIONS

In the mixing bowl of a stand mixer, sift the flour. Make a well in the middle of the flour. In a measuring cup add the milk, sugar and yeast. Give it a stir and pour the mixture into the flour well. Leave it for about 5 minutes until the yeast is foamy.

Fit your stand mixer with the dough hook. Start mixing the dough on low speed, slowly adding in the eggs, melted butter, salt and enough milk to form a soft, elastic dough. It can be just 1 cup of milk, but not more than 1 ¼ cups milk.

Remove the dough from the mixing bowl and place it into a buttered/oiled bowl. Cover with a clean tea towel and let it rest for about 1 hour until doubled in size.

Once risen, divide the dough in two and shape each piece into a log. Place them into buttered/oiled loaf pans. Cover again and let rest for another 45 minutes or until the dough slightly increases in volume. (It will rise a lot more in the oven.)

Preheat the oven to 375°F.

In a small bowl beat the egg yolk with one tablespoon of milk. Brush the loaves with the egg wash and sprinkle poppy seeds on top (optional).

Bake the loaves for 30 to 35 minutes. Remove from the oven, let cool for 10 minutes in the pans before taking the loaves out to cool completely on a wire rack.



[Click here](#) for more bread recipes

30 MINUTE DINNER ROLLS

**Soft and fluffy homemade rolls in less than 30 minutes!
These foolproof dinner rolls are so easy
to make you'll never go store-bought again!**

INGREDIENTS

4 cups bread flour
1¹/₃ cups (whole) milk
¼ cup butter
1 Tbsp sugar

1 tsp salt
4¹/₂ tsp (two packages) RED STAR®
Platinum Superior Baking Yeast®
2 Tbsp melted butter, for brushing
(optional)

DIRECTIONS

In a mixing bowl add the flour and make a well in the middle.

In a measuring cup, add the milk, butter, sugar and salt. Microwave in 15 seconds increments until the butter is melted and the mixture is temperature is between 110 – 115°F. Pour half of the milk mixture into the flour well. Scatter the yeast over it. Gently stir and let sit for a few minutes.

Fit the mixer with the dough hook attachment. Start mixing on low speed, slowly pouring the remaining milk mixture until the dough comes together. The dough should be soft and elastic and cleans itself from the sides of the bowl. Remove the dough from the mixing bowl and

divide it into 12 pieces (approximately 73 grams each). Shape each piece into a ball. Place all the rolls into a greased 11-inch round baking pan or 13X9-inch baking pan. Cover the rolls with a clean tea towel and let rest for about 10 minutes.

Preheat oven to 400°F. Bake the rolls for 17-19 minutes or until golden brown. As soon as you remove the rolls from the oven, brush them with melted butter.

*Note: You can substitute RED STAR® Quick-Rise™ or RED STAR® Active Dry Yeast. Increase rise time (after shaping rolls) to 30 minutes.



[Click here](#) for more dinner roll recipes

PUMPKIN CINNAMON ROLLS WITH CARAMEL ICING

Ribbons of cinnamon, lots of pumpkin flavor and a sticky caramel icing make these rolls totally irresistible!

INGREDIENTS

For the pumpkin rolls:

4 cups bread flour
¾ cup lukewarm milk (110-115°F)
2¼ tsp (one package) RED STAR®
Active Dry Yeast
1 Tbsp white granulated sugar
6 Tbsp butter, melted and cooled
1 cup (8 oz) pumpkin puree
¼ cup white granulated sugar
1 tsp pumpkin pie spices
½ tsp salt

¼ to ½ cup bread flour

For the cinnamon filling:

½ cup white granulated sugar
1 to 2 Tbsp ground cinnamon
2 to 3 Tbsp soft butter

For the caramel icing:

10 oz caramels
¼ cup heavy cream

DIRECTIONS

In a mixing bowl add 4 cups of flour and make a well in the middle. Pour the milk in and sprinkle the yeast and 1 tablespoon of sugar on top of the milk. Gently stir, and leave for a few minutes until the yeast has dissolved and starts to foam.

With the dough hook attachment on, start mixing on low speed, adding in the melted butter, pumpkin puree, ¼ cup sugar, pumpkin pie spices and salt.

Gently, fold in enough flour (¼ cup to ½ cup) until the dough forms an elastic ball and cleans itself from the sides of the bowl. On low speed, knead the dough for an additional 3 minutes.

Remove the dough from the mixing bowl and place it in a greased bowl. Cover with plastic wrap and leave at room temperature until doubled in volume.

Once the dough is risen, place it in a floured working area and roll it out into a 12X25-inch rectangle. Spread the soft butter all over the dough. Sprinkle the sugar and cinnamon over the buttered dough and roll it starting from the longer side. Pinch the ends together to seal. Cut into 16 rolls.

Arrange the pumpkin rolls into a 13X9-inch baking pan lined with parchment paper. Cover the rolls with plastic wrap and let rise for 20 more minutes.

Preheat the oven to 375°F. Bake the pumpkin rolls for 40 to 45 minutes or until nicely browned. Remove from the oven and let cool completely on a wire rack.

In a small saucepan, combine the caramel and heavy cream and cook over low heat until the caramel are melted and the mixture is smooth. Pour over the pumpkin rolls.



[Click here](#) for more cinnamon roll recipes

NUTTY HONEY ROLLS

Flavored with vanilla and cinnamon, these honey rolls will be a new favorite treat. Brush them with honey and sprinkle chopped nuts on top.

INGREDIENTS

1 cup all-purpose flour
½ cup milk
1 tsp sugar
2¼ tsp (one package) RED STAR® Active Dry Yeast
3 cups all-purpose flour
½ cup butter, melted
¼ cup honey

1 egg
2 tsp vanilla extract
1 tsp cinnamon (optional)
½ tsp salt
⅓ cup lukewarm milk
1 egg, lightly beaten, to brush the rolls
Honey and chopped nuts to sprinkle over the rolls

DIRECTIONS

In a small bowl add 1 cup of flour. Make a well in the middle and pour in the warm milk (110-115°F). Sprinkle yeast and 1 teaspoon of sugar over the milk. Give the yeast a gentle stir and leave it for 5-10 minutes until yeast is foamy.

Meanwhile, add the remaining flour, melted butter, honey, egg, salt, vanilla extract and cinnamon to a mixing bowl. Pour the proofed yeast with the 1 cup of flour in with the mixing bowl ingredients.

Fit your mixer with the dough hook. Start kneading the dough, slowly adding the remaining ⅓ cup milk until you have a soft, elastic dough that cleans itself from the sides of the bowl. If needed, add more milk.

Remove the dough from the mixing bowl and place it in an oiled bowl. Cover with a clean tea towel and let it rest until doubled in volume. The dough, being enriched with butter, egg and

honey, will take a little longer to double in size (about 2 hours).

Once doubled in volume, turn dough out from the bowl onto a lightly floured surface and divide it into 10 pieces. Roll each piece into a rope and shape it into an 8 or an infinite sign. You can also braid it or shape it into a coil. Place the shaped rolls onto two baking sheets lined with parchment paper or silicone mat. Cover with a tea towel again and let rest for another hour.

Preheat oven to 350°F. Just before baking, brush the rolls with the beaten egg. Bake the rolls, one sheet at a time for 16-18 minutes until golden brown. Remove from the oven and let slightly cool. While still warm, brush the rolls with honey and sprinkle chopped nuts over them.



[Click here](#) for more sweet bread recipes



BARBARA SCHIEVING

of

BARBARA BAKES

Barbara has been an avid baker for over 35 years. She especially loves to bake breads, cookies, cakes, and pies. On her blog, **Barbara Bakes**, she shares her adventures in the kitchen, her favorite new recipes, as well as her family's favorites.

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PUMPKIN STICKY BUNS

These sweet rolls are a pretty orange color rolled up with warm fall spices and tart dried cranberries, then served flipped over so they're dripping with a sticky pecan topping.

INGREDIENTS

For the dough:

- 4 cups bread flour
- 2 ¼ tsp (one package) RED STAR® Platinum Superior Baking Yeast®
- 2 tsp salt
- ½ cup water
- 4 Tbsp unsalted butter
- 1 cup unsweetened canned pumpkin puree
- ¼ cup sugar
- 1 large egg

For the sticky pecan topping:

- ¾ cup unsalted butter
- 1 ½ cups packed brown sugar
- ¼ cup corn syrup
- ⅓ cup heavy cream
- ¼ tsp salt
- 1 cup pecans, coarsely chopped

For the filling:

- 1 cup packed brown sugar
- 2 tsp cinnamon
- 1 tsp pumpkin pie spice
- ¼ cup butter, melted
- ½ cup dried cranberries

DIRECTIONS

In the bowl of a stand mixer, using the paddle attachment, combine 1 cup flour, yeast, and salt.

In saucepan or microwave safe dish, heat water and butter until warm (120° - 130°F).

Add liquids to flour mixture. Blend at low speed until moistened. Add pumpkin, sugar, and egg and beat three minutes at medium speed.

Switch to the dough hook and mix in the remaining flour a little at a time, to make a soft dough. Add more or less flour as needed. Knead the dough for 5 minutes until smooth and elastic.

Turn dough onto lightly floured counter and knead briefly to form smooth, round ball. Coat

large bowl with nonstick cooking spray. Place dough in bowl and coat surface of dough with cooking spray. Cover bowl with plastic wrap and allow to rise in a warm, draft free place until dough doubles in size, 60 to 90 minutes.

Spray two 9-inch cake pans with non-stick cooking spray. Set aside.

Sticky Pecan Topping: In small saucepan, melt the butter over medium heat. Whisk in the brown sugar, corn syrup, heavy cream, and salt. Bring to a boil and simmer, stirring frequently, until slightly thickened, about 5 minutes. Divide the topping evenly between the two prepared cake pans; sprinkle with pecans. Set aside.

continued on next page



[Click here](#) for more recipes using pumpkin

PUMPKIN STICKY BUNS *continued*

Filling: In a small mixing bowl, mix together brown sugar, cinnamon, and pumpkin pie spice; set aside.

On floured surface, roll out dough to 12x20-inch rectangle. Brush the dough with melted butter. Sprinkle the filling over the dough, spreading it with your hands until it is an even coating all over the dough. Sprinkle cranberries on top.

Starting with the long end, roll the dough into a log, and use a serrated knife or unflavored dental floss, to cut it into 12 slices. Place six pieces, cut edges up, in each cake pan. Cover

and let rise until nearly doubled, about 30 minutes.

Preheat oven to 350°F. Bake for 30 minutes or until golden brown. Let cool in pan on rack for 5 minutes. Invert onto platter; scrape any remaining topping in dish over hot buns. Serve warm.

Note: Substitute ½ teaspoon ground cinnamon plus ¼ teaspoon ground ginger, ¼ teaspoon ground nutmeg and 1/8 teaspoon ground cloves for 1 teaspoon pumpkin pie spice.



Thanks to our partner bloggers for helping us bake the world a better place.

“As a parent, Stop Hunger Now is very important to me. Nobody should have to go without basic meals every day, especially children who need nutrition and fuel for their growing bodies.”

~ GERRY SPIERS

“Growing up in a poor communist country, my parents hardly ever had enough food to feed us. There were countless times we went to bed hungry not knowing where our next meal would come from. It wasn’t easy, but it shaped me into the person I’m today. Now, that I have the means to help others, I try to donate food and goods almost every week.”

~ ROXANA YAWGEL

“Participating in the Stop Hunger Now campaign is a way to extend my love of sharing food with others beyond my own table. I know my contribution may be small, but it is a part of something much greater that truly can change the world, one bread recipe at a time.”

~ STEPHANIE WISE



Click here for more recipes using pumpkin

CHOCOLATE CARAMEL PECAN TURTLE DOUGHNUTS

The flavors of a turtle chocolate candy
in an irresistible doughnut.

INGREDIENTS

For the dough:

3½ cups all-purpose flour
2¼ tsp (one package) RED STAR®
Active Dry Yeast
½ cup milk
6 Tbsp unsalted butter
¼ cup sugar
1 tsp salt
3 eggs, room temperature

For the chocolate glaze:

8 ounces milk chocolate finely chopped
¼ cup heavy cream
2 Tbsp butter
2 Tbsp corn syrup
⅓ cup chopped pecans, toasted

For the caramel drizzle:

10 caramel
2 Tbsp heavy cream

DIRECTIONS

Mix 2½ cups flour and yeast in mixing bowl, using the paddle attachment, on low for about 30 seconds.

Heat milk, butter, sugar, and salt in a small saucepan over medium heat until butter is melted, sugar is dissolved and milk is between 120° to 130°F.

With mixer on low, pour in liquids and mix until incorporated. Add eggs; beat 3 minutes at medium speed.

Switch to the dough hook and mix in the remaining flour a little at a time, to make a soft, slightly sticky dough, add more or less flour as needed. Knead the dough for 5 minutes.

Turn the dough out onto a lightly floured surface and knead a few times by hand and

form the dough into a ball. Place dough into a greased bowl. Turn once so greased surface is on top. Cover bowl with plastic wrap and let rise until double, about 2 hours. Refrigerate dough for at least one hour or overnight. (If you refrigerate your dough overnight, allow your dough to warm up to almost room temperature before rolling out.)

On a well-floured surface, roll out dough to ½-inch thick. Cut out dough using a 2½-inch donut cutter or pastry ring and using a 1-inch ring for the center whole. Set on floured baking sheet. Cover with plastic wrap and let rise until double, about 30 minutes.

While the doughnuts are rising, make chocolate glaze. In a glass bowl, microwave heavy cream, butter, and corn syrup just until it starts to boil,
continued on next page



[Click here](#) for more doughnut recipes

CHOCOLATE CARAMEL PECAN TURTLE DOUGHNUTS *continued*

about 45 seconds. If necessary, stir until the butter is completely melted. Add chopped chocolate and whisk until chocolate is melted and smooth. If necessary, microwave an additional 15 seconds at 50% power. Set aside to thicken.

Preheat the oil in a deep fryer or Dutch oven to 375°F. Carefully place the doughnuts into the oil, 3 or 4 at a time. Cook for 1 minute per side until golden brown. Transfer to a cooling rack topped with paper towels. Allow to cool for 15 to 20 minutes before glazing.

Dip the doughnuts in the glaze and put them back on the cooling rack glazed side up. Sprinkle with chopped pecans. Allow glaze to set for 30 minutes.

Caramel Drizzle: Heat caramels and heavy cream in a microwave safe bowl on 50% power, stirring every 30 seconds, until melted and smooth.

Drizzle caramel over the chocolate glazed doughnuts.



[Click here](#) for more doughnut recipes

CINNAMON ROLL LIEGE WAFFLES

A rich, buttery waffle with a sweet, crisp caramelized exterior served cinnamon roll style with a sweet cinnamon butter and a pretty icing drizzle.

INGREDIENTS

For the waffles:

- 4 cups bread flour
- 2¼ tsp (one package) RED STAR® Active Dry Yeast
- 1½ tsp salt
- ¾ cup whole milk, warmed to 120°-130°F
- 1 cup unsalted butter, melted
- ¼ cup honey
- 2 large eggs, room temperature
- 1 Tbsp vanilla
- 8 oz package Belgian Pearl Sugar

For the cinnamon butter:

- ½ cup butter
- ½ cup powdered sugar
- ½ cup corn syrup
- 2 tsp cinnamon

For the icing:

- 1 cup confectioners' sugar
- 1 or 2 Tbsp milk

DIRECTIONS

Make cinnamon butter and icing and set aside.

In the bowl of a stand mixer, combine 2 cups flour, yeast, and salt. Add milk, butter, and honey to flour mixture. Beat 1 minute at medium speed. Mix the eggs in one at a time until well blended. Mix in vanilla.

Switch to the dough hook and gradually mix in remaining flour to make a soft, slightly sticky dough, add more or less flour as necessary.

Cover bowl with plastic wrap and let rest on the counter overnight.

The next morning, punch down the dough and knead in the pearl sugar. Divide dough into 8 pieces and shape each piece into a ball. Cover

with plastic wrap and let pieces rest for 15 minutes.

Preheat a Belgian waffle iron on medium heat (about 3.5). Brush waffle iron with melted butter and cook one waffle at a time until golden brown, about 4 minutes.

Cinnamon Butter: In a large mixing bowl, combine butter, powdered sugar, corn syrup, and cinnamon. Beat until light and fluffy.

Icing: In a mixing bowl, beat powdered sugar and milk until smooth.

Spread each waffle when it's hot with Cinnamon Honey Butter and a drizzle of icing.



[Click here for more waffle recipes](#)

LEMON ARTICHOKE PESTO CHICKEN FLATBREAD

An easy-to-make flatbread topped with a flavorful lemon artichoke pesto, diced grilled chicken and smoky Gouda cheese then baked until it's golden brown and delicious.

INGREDIENTS

2½ - 3 cups bread flour
2¼ tsp (1 package) RED STAR®
Platinum Superior Baking Yeast®
1 tsp salt
1 cup water, warmed to 120° to 130°F
2 Tbsp olive oil
1 cup cooked chicken, diced
2 cups shredded smoked Gouda cheese
1 cup freshly grated Parmesan cheese
2 Tbsp fresh parsley, chopped

For the pesto:
6.5-ounce jar marinated artichoke
hearts, drained
1/3 cup Parmesan cheese
1/3 cup olive oil
1 Tbsp lemon juice
4 cloves garlic, minced
pinch of salt and pepper

DIRECTIONS

In a large mixing bowl, combine 1½ cups flour, yeast, and salt. Add warm water and oil to flour mixture. Blend at low speed until moistened; beat 1 minute at medium speed. Switch to the dough hook and gradually mix in remaining flour to make a smooth dough, add more or less flour as necessary. Knead for 5 minutes.

Place dough in lightly oiled bowl and turn to grease top. Cover; let rise until dough doubles, about 45 minutes.

While dough is rising, preheat oven to 450°F with a pizza stone on the center rack.

Punch the dough down, and divide dough in to 2 pieces. Shape each piece into a ball. Let dough

rest five minutes covered. Use your hands to flatten each piece of dough into a large oval shape about ¼ inch thick on a piece of parchment paper.

Spread 3 tablespoons pesto on each oval. Top with chicken, Gouda and Parmesan cheeses.

Bake each flatbread on the pizza stone until the bottom is golden brown and the cheese is melted and starting to brown about 10 minutes. Garnish with fresh parsley when you remove the flatbread from the oven.

Artichoke Lemon Pesto: Pulse all ingredients in a small food processor until well blended.





ANNALISE SANDBERG

of

COMPLETELY DELICIOUS

Annalise is the self-taught baker-turned-blogger behind *Completely Delicious*. On her blog you'll find accessible, tried-and-true recipes for all levels of baking as well as tips and tricks to help you have the most success in the kitchen.

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SLOW COOKER DINNER ROLLS

Freeze what's left, then deliver them alongside some soup or a casserole to friends, family, or someone in need.

INGREDIENTS

¾ cup whole milk
¼ cup unsalted butter
¼ cup honey
3 - 3 ½ cups all-purpose flour

DIRECTIONS

In a small saucepan over medium heat, heat the milk, butter and honey just until the butter is melted. Remove from heat and let sit for 5 minutes (temperature should be 120-130°F).

Meanwhile, in a stand mixer fitted with a dough hook, combine 1 ½ cups of the flour, salt and yeast. Add the milk mixture and mix until incorporated. Add the eggs and mix on medium speed until smooth, about 3 minutes. Add the remaining flour ¼ cup at a time until dough clears the bowl but is still slightly sticky to the touch. You may not need all 3 ½ cups of flour. Knead with dough hook until smooth and elastic, about 5-7 minutes.

Shape dough into a ball and place in a greased bowl. Cover with plastic wrap and place in a warm place to rise until doubled in size, about one hour. Alternately, you can let rise in a well-greased slow cooker on "warm" setting.

Punch down the dough and divide into small pieces that when shaped are about 2 inches in diameter. Place in a slow cooker lined with parchment paper about 1 inch apart. How many rolls you can fit in the slow cooker will depend

**2 ¼ tsp (one package) RED STAR®
Active Dry Yeast**
1 tsp coarse salt
2 large eggs

on its size. Freeze the remaining rolls for another use or share with someone in need.

Place a clean towel on top of slow cooker to catch condensation and then cover with lid. Turn slow cooker on "high" setting. Let rolls cook until the edges just begin to turn brown, about 1 ½ - 2 hours. The tops of the rolls will not be browned.

To brown the rolls, remove them from the slow cooker and place on a sheet pan. Broil in the oven 1-2 minutes. Watch carefully so they do not burn. Remove rolls from the oven and immediately brush with butter.

Note: All slow cooker brands are different and cooking times will vary. Begin to check at 1 ½ hours. The best way to check for doneness is with an instant read thermometer. Rolls are fully baked when they have an internal temperature of 190-200°F.



[Click here](#) for more dinner roll recipes

MULTIGRAIN GARLIC KNOTS

A double threat, these multi-grain knots covered in butter and garlic are both scrumptious and hearty.

INGREDIENTS

For the knots:

1 cup water
1/3 cup unsalted butter
1/4 cup honey
1 1/2 cups whole wheat flour
1/4 cup rye flour
1/3 cup old fashioned rolled oats
1/4 cup flax seeds
2 1/4 tsp (1 package) RED STAR®
Active Dry Yeast

2 tsp salt
1 large egg
1 1/2 cups all-purpose flour
1 large egg plus 1 tsp water, for egg wash

For the garlic butter:

1/3 cup unsalted butter
4 cloves garlic, minced
1 tsp salt
1/4 cup parsley, chopped

DIRECTIONS

Warm the water, butter and honey in a small saucepan over medium low heat until butter is melted. Stir until smooth. Remove from heat and let cool for 5 minutes, or until 120-130°F.

In the bowl of a stand mixer fitted with a dough hook, combine the whole wheat flour, rye flour, oats, flax seeds, yeast and salt. Add the warm butter mixture and egg and mix until combined. With the mixer on low speed, add the all-purpose flour 1/4 cup at a time until dough clears the bowl but is still slightly sticky to the touch (you may not need all of the flour).

Knead the dough on medium speed until smooth and elastic, about 5-7 minutes. Place the dough in a greased bowl, cover with plastic wrap and let rise in a warm place until doubled, about 1 hour.

Gently punch down the dough to release gases. Knead a few times. Let rest for about 5 minutes. Divide the dough into 12 equal pieces. Roll each

piece into a rope about 10 inches long. Use your fingers to tie the dough into a knot. Place on a sheet pan lined with parchment paper. Cover with plastic wrap and let rise for 30-60 minutes, or until doubled.

Preheat oven to 375°F. Brush the knots with the egg wash and bake until golden, about 20 minutes.

Garlic Butter: To make the garlic butter, melt the butter in a small saucepan over medium low heat. Add the garlic and let cook for 1-2 minutes until fragrant. Add the salt and parsley. Brush butter over the warm rolls. Serve immediately.

Rolls are best the day they are made, but will keep in an airtight container at room temperature for 3 days.



[Click here](#) for more dinner roll recipes

ROASTED TOMATO FOCACCIA

A light and chewy loaf of focaccia bread topped with roasted cherry tomatoes and fresh thyme.

INGREDIENTS

1 cup water
1 Tbsp olive oil
2 to 2½ cups bread flour
1 tsp coarse salt
1 Tbsp granulated sugar
2¼ tsp (one package) RED STAR®
Active Dry Yeast

DIRECTIONS

Heat the water and olive oil in a saucepan over medium heat until it starts to steam. Remove from heat and let cool for about 5 minutes, or until temperature is 120-130°F.

In the bowl of a stand mixer fitted with a dough hook attachment, combine 1 cup of the bread flour with the salt, sugar, yeast and half of the fresh thyme. Add the water mixture and mix until it forms a wet dough, scraping down the bowl as necessary.

Add the remaining bread flour ¼ cup at a time while mixing until dough clears the bowl and is tacky but doesn't stick to your fingers when touched. You may not need all 2½ cups flour. Knead for 5-7 minutes until smooth and elastic. Place bowl in a greased bowl and turn to

1 Tbsp fresh thyme, divided
1 cup cherry or grape tomatoes, halved
Additional olive oil, for brushing
Coarse salt, for sprinkling

grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch down dough and knead a few times to remove air bubbles. Shape dough into a rough 14-inch circle on a sheet pan, cover, and let rise for an additional 15 minutes. Use your fingers to dimple the dough, pressing your fingers all the way down. Brush with olive oil and gently press the tomatoes into the top of the dough. Sprinkle with remaining thyme and a heavy pinch of salt.

Bake at 375°F until golden brown, about 20-25 minutes. Serve warm or at room temperature.

Focaccia is best consumed the day it is made, but will keep well wrapped at room temperature for a few days.



[Click here](#) for more focaccia recipes

WHOLE WHEAT BRIOCHE BURGER

**Homemade hamburger buns made with
100% whole wheat flour.**

INGREDIENTS

¼ cup whole milk
1 cup water
3 Tbsp unsalted butter
3 Tbsp honey
3½ cups whole wheat pastry flour (see note below)
2¼ tsp (one package) RED STAR® Active Dry Yeast

1½ tsp salt
2 large eggs, beaten
1 egg, beaten with 2 Tbsp water, for egg wash
Sesame seeds and poppy seeds, for sprinkling (optional)

DIRECTIONS

In a small saucepan, combine the milk, water, butter and honey. Warm over medium heat until butter is melted. Cool for about 5 minutes, or until temperature is 120-130°F.

In the bowl of a stand mixer fitted with a dough hook (or in a large bowl if planning to mix by hand), combine 2½ cups of the whole wheat pastry flour, yeast and salt. Add the warm water mixture, followed by the beaten eggs, mixing on low speed until incorporated.

Add the remaining flour ¼ cup at a time while mixing on medium low speed until dough almost clears the bowl and is only a slightly sticky to the touch (It's okay if some dough sticks to your fingers). You may not need all of the remaining flour, or you may need more than is called for.

Knead until smooth and elastic, about 5-7 minutes more. Gather dough into a ball and place in a greased bowl. Cover with plastic wrap and put in a warm place and allow to rise until

doubled, 1 to 2 hours.

Punch down dough and let rest for a few minutes. Divide dough into eight equal pieces and shape into balls. Place on a sheet pan lined with parchment paper. Spray some plastic wrap with non-stick cooking spray and place over the shaped buns. Return to a warm place and continue to rise for an additional 30 minutes to 1 hour.

When ready to bake, preheat oven to 400°F. Brush buns with egg wash and sprinkle with sesame seeds and poppy seeds, if desired. Bake until golden brown, about 10 minutes. Cool completely on a wire rack.

Buns are best used within 1-2 days. They also freeze very well.

Notes: Look for whole wheat pastry flour in the baking aisle of a well-stocked grocery store. If desired, you can substitute it with 2 cups whole wheat flour plus 1½ cups bread flour.



[Click here for more bun recipes](#)



GERRY SPEIRS

of

FOODNESS GRACIOUS

Gerry, a scratch baker and pastry chef turned stay-at-home dad, blogs at *Foodness Gracious*, sharing a variety of simple and fresh tasting recipes. Gerry advises his readers “just don’t sweat it in the kitchen—stay organized, grab a good recipe and enjoy the smells and tastes of the food YOU prepare!”

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Sausage and Egg Breakfast Pizza

CARAWAY RYE BREAD ROLLS

A dense dark rye bread roll with crunchy caraway seeds and molasses. Perfect for serving warm with butter or making the ultimate pastrami sliders.

INGREDIENTS

4 ½ tsp (two packages) RED STAR® Platinum Superior Baking Yeast®
2 cups water (110-115°F)
4 Tbsp molasses
2 cups all-purpose flour
2 ½ cups dark rye flour, divided

4 Tbsp caraway seeds plus more for sprinkling on top of the rolls
2 tsp salt
1 Tbsp cornmeal
1 Tbsp milk

DIRECTIONS

Mix the yeast with the water and molasses in a bowl of a stand mixer and whisk to dissolve. Let stand for 10 minutes.

In another bowl, combine the all-purpose flour, 2 cups of the rye flour, caraway seeds and salt and gradually add to the liquid mixture. Mix on low speed until the dough starts to come together. Add the remaining ½ cup of rye flour and mix medium speed for about 5-7 minutes.

Take the dough from the mixing bowl and place back in the bowl that the flour mixture was in. Cover with a towel and let rise until doubled in size, about 1 hour.

Dust a baking tray with the cornmeal. After the dough has risen, punch out the air and divide into 16 even pieces. Roll each piece of dough into a ball.

Place on the baking tray close together and brush each one with milk. Sprinkle more caraway seeds on top and cover again with a towel for at least 30-40 minutes.

Preheat the oven to 350°F. Bake in the oven for 20-25 minutes until golden brown in color. Serve warm with butter.



[Click here](#) for more rye bread recipes

HOMEMADE GARLIC NAAN

A chewy homemade naan bread covered in fresh minced garlic and green onions. This is the perfect accompaniment to any spicy meal.

INGREDIENTS

2½ cups water (110-115°F)
2¼ tsp (one package) RED STAR® Active Dry Yeast
5½ cups all-purpose flour, plus more for dusting your work surface

1 Tbsp Kosher salt
10 cloves garlic, minced
¾ cup green onion, sliced finely
Olive oil for brushing the dough
¼ cup cornmeal

DIRECTIONS

Add the water to a medium sized bowl and sprinkle the yeast on top of it. Stir the yeast until it's dissolved. Add 3 cups of the flour to the yeast mixture and stir with a heavy spatula, wooden spoon or dough whisk, until smooth. Add the salt and then the remaining flour. Stir again until well combined.

Turn dough out onto a clean work surface dusted with some flour. Start to knead the dough, dusting with more flour if things get sticky. Once the dough is soft and elastic, about 5-7 minutes of kneading, place the dough back into a bowl that is coated with a little olive oil. Turn dough to cover all sides with oil. Cover with plastic wrap or towel and let rise in a warm place for 2-3 hours or until doubled in size.

Once the dough is ready, preheat your oven to 550 °F or as hot as it can go if not that high. Place a pizza stone or a large upturned, baking tray, dusted with a little corn meal, on the top shelf of the oven as it heats up.

Turn dough out onto a floured surface. Cut into 4 pieces. Using your fingertips press each piece of dough into an oval shape about 8 inches long and 6 inches wide. Brush doughs with some olive oil and rub some minced garlic over the surface. Sprinkle with the green onion and carefully transfer to the pizza stone or baking tray. Use a pizza peel or parchment paper to transfer dough to oven.

Bake in the oven for about 8-10 minutes, longer if you like it crustier. Once the naan has finished baking, transfer it to plate and cover with a clean towel. Proceed the same way with the other dough pieces until all of them have been baked.

Notes: The bread is best served warm and can be reheated covered with foil in a 350 °F oven.



[Click here](#) for more recipes using garlic

ROSEMARY AND SEA SALT FOCACCIA

An easy focaccia bread flavored with fresh rosemary and extra virgin olive oil. This focaccia is perfect served along with any pasta dish or dipped in olive oil and balsamic vinegar.

INGREDIENTS

1 cup water (110-115°F)
**2¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®**
2 cups wheat flour, divided
1 cup all-purpose white flour

**2 Tbsp olive oil plus more for brushing
on top**
1 tsp salt
¼ cup chopped fresh rosemary, divided
Sea salt for garnishing

DIRECTIONS

In a bowl of a stand mixer fitted with a dough hook combine the water and yeast. Stir to dissolve. Add 1 cup of the wheat flour and ½ cup of the white flour. Mix on low speed for about 2-3 minutes then cover with a towel and let rise for 30 minutes.

Prepare two 6-inch skillet by rubbing generously with olive oil.

Fold in the olive oil, salt and 2 Tbsp of the rosemary to the dough. Add the remaining 1 cup of wheat dough and ¾ cup of the white flour. Mix on low speed for 3-4 minutes. Add more flour if the dough is still very sticky but it should be soft and not too stiff and wrapped around the dough hook.

Dust your work surface with some flour and turn the dough onto it. Gently knead the dough into a ball shape and cut it in half. Knead each piece of dough into a ball and place in the prepared skillet and press down on them to fill the

space. Cover with a towel and let rise for about 30 minutes.

Preheat the oven to 400°F while dough is rising. Using a pastry brush, gently glaze each loaf with olive oil and then sprinkle the remaining rosemary over the top. Slice each loaf in a diagonal pattern with a sharp serrated knife and sprinkle with some sea salt flakes.

Bake in the oven for about 25 minutes and the bread is golden brown. Once the bread comes out of the oven, brush with more olive oil and let cool.



Click here for more recipes using rosemary

SAUSAGE AND EGG BREAKFAST PIZZA

**An easy and tasty spin on an original pizza.
Sausage, egg and melted cheese on top of the best pizza dough.
Make this for brunch or breakfast and add fresh cilantro.**

INGREDIENTS

**2¼ tsp (one package) RED STAR®
Active Dry Yeast**
¾ cup plus 2 Tbsp warm water (110-115°F)
**3 cups all-purpose flour, plus extra for
dusting your work surface**
Pinch of salt
3 Tbsp olive oil, divided

DIRECTIONS

Mix the yeast with the water in the bowl of a stand mixer and let sit for 5 minutes.

Add the flour and salt and mix with a dough hook attachment until all of the dough comes together in a ball. Continue to mix for about 5 minutes on low speed.

Wipe the inside of a bowl with 1 tablespoon of olive oil. Take the dough and roughly form it into a ball placing it into the oiled bowl, turning it to coat all sides. Cover with a towel and let the dough rise for about 1 hour or until almost doubled in size.

After the dough has risen, transfer it to a floured work surface and punch it down. Roll the dough into a circle or rectangle shape depending on your baking stone or tray. Sprinkle the cornmeal onto your pizza peel and transfer the dough onto it. Cover the dough again and let rest for another 30 minutes.

1 Tbsp cornmeal
1½ cups sliced cooked breakfast sausage
1 cup grated Gruyere cheese
¾ cup grated Fontina cheese
2 large eggs
Fresh cilantro

Preheat your grill to its highest heat with the pizza stone. *see notes*

Drizzle the remaining olive oil all over the pizza and scatter the sausage slices onto the pizza. Cover with the grated cheese and slide dough onto your stone. Cook for about 4-5 minutes until the cheese starts to melt and the edges of the dough start to puff up. Carefully crack two eggs on top of the pizza and close the grill. Bake the pizza for another 4-5 minutes or until the cheese is bubbling and golden and the eggs have firm whites and a soft yolk.

Take the pizza from the grill stone and garnish with some chopped cilantro. Slice into wedges and serve immediately.

Notes: If you don't have a grill or a pizza baking stone, you can use your oven and a regular baking tray. Make sure your oven is at the highest heat it can go to, usually around 500-550°F.





MILISA ARMSTRONG

of

MISS IN THE KITCHEN

Milisa blogs at **Miss in the Kitchen**, where she shares quick and delicious recipes perfect for busy families. She enjoys the good life with her husband and three boys on their Oklahoma cattle ranch.

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WHITE CHEDDAR & HERB MINI LOAVES

Light and airy and packed with flavor, these breads are fantastic to slice and serve with appetizers or alongside any meal. This batch makes four mini loaves making them perfect for sharing!

INGREDIENTS

½ cup warm water (110-115°F)
2 ¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®
1 Tbsp sugar
½ cup buttermilk, warmed to 75-80°F
1 large egg, beaten
1 Tbsp softened butter
3 ½ cups all-purpose flour

1 tsp kosher salt
1 tsp granulated garlic
1 tsp dried rosemary
½ tsp dried dill
½ tsp coarse ground pepper
1 heaping cup shredded white cheddar
cheese

DIRECTIONS

Add warm water, yeast and sugar into a large bowl and stir to combine. Set aside for 5 minutes or until yeast mixture is bubbly. Add buttermilk, egg and softened butter. Stir gently.

Add 1 cup of flour, salt, garlic, rosemary, dill and pepper. Stir to combine. Add 1 cup of flour and shredded cheese, stirring to combine. Add flour, ½ cup at a time until dough forms a ball.

Place dough ball on a well-floured surface and knead 3 to 5 minutes, adding additional flour as needed, until dough is soft and elastic.

Place dough on floured surface or a greased bowl. Set in a warm place and allow to rise one hour or until dough has at least doubled in size.

Punch dough down to remove air. Cut into 4 equal pieces. Shape each piece into a loaf. Place in 4 mini loaf pans that have been well greased. Cover and place in a warm place for 30 minutes.

Preheat oven to 375°F. Bake for 20-25 minutes or until loaves are golden brown. Remove to a wire rack to cool. Wrap in plastic wrap until ready to serve.



[Click here](#) for more recipes using cheese

BUTTERMILK RICOTTA SKILLET ROLLS

**Soft and fluffy rolls with a slight tangy flavor.
Perfect for any family dinner!**

INGREDIENTS

¼ cup butter
½ cup buttermilk
½ cup ricotta cheese
2 cups all-purpose flour
2 Tbsp sugar

1 tsp salt
2¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®
2 Tbsp melted butter, for brushing over
baked rolls

DIRECTIONS

Add butter and buttermilk in a microwave safe bowl and microwave for 1 minute. Whisk in ricotta cheese. Continue to heat in microwave until mixture is 120-130°F.

Add mixture to a stand mixer bowl. Add flour, sugar, salt and yeast. Mix together with a paddle attachment on low until combined. Use dough hook to knead at medium speed about 2 minutes or until dough pulls away from the sides of the bowl and forms a ball.

Place in a well-oiled bowl and cover with a damp flour sack towel or plastic wrap. Set aside in a warm place to rise until doubled, about an hour.

Punch down dough and roll out onto a lightly floured surface. Using a 2-inch biscuit cutter, cut dough into rolls and place in a well-oiled cast iron skillet. Cover and allow to rise about 30 minutes to 1 hour.

Bake at 350°F for 23-25 minutes or until rolls are browned.

Brush with melted butter and serve immediately.



[Click here](#) for more recipes using buttermilk

CREAM CHEESE FILLED BRIOCHE SWEET ROLLS

These rolls are pillowy soft and the cream cheese filling makes them just the slightest bit decadent and the brown butter and maple glaze just pushes them over the top to amazing!

INGREDIENTS

For the brioche rolls:

1 cup warm water (110-115° F)
2¼ tsp (one package) RED STAR®
Platinum Superior Baking Yeast®
1/3 cup sugar
¾ cup softened butter
5 eggs
6 cups of all-purpose flour
1 tsp salt

For the filling:

8 oz cream cheese, softened
1 egg
½ cup sugar
1 Tbsp all-purpose flour
1 tsp vanilla extract

For the maple brown butter:

¼ cup butter
2 Tbsp pure maple syrup

DIRECTIONS

Add warm water, yeast and sugar to the bowl of a stand mixer fitted with a paddle attachment and set aside for about 5 minutes or until yeast starts to bubble. Add ¾ cup softened butter and eggs and beat until combined. Add 1 cup of flour and mix until combined. Add salt and continue adding flour until dough starts to pull away from sides of the bowl. Switch to dough hook attachment. Knead for 5 to 7 minutes until dough is smooth. Place in oiled bowl, cover and set aside to rise for 45 minutes to 1 hour, until doubled.

Prep filling: add cream cheese, egg, sugar, flour and vanilla mixing bowl and mix until smooth.

Punch down dough and divide in half. Roll each piece of dough into about an 8 x 11-inch rect-

angle. Spread half of filling onto each dough rectangle. Roll up from the long side and pinch seam together. Cut into 1½-inch rolls and place into a greased pie plates or baking pans. Cover and allow to rise 15 minutes.

Preheat oven to 375°F. Bake rolls for 20 to 25 minutes or until golden brown. Cover with tented foil after 15 minutes to prevent over-browning.

Prepare Maple Brown Butter: Add butter to a small pan and place over medium heat, stirring occasionally until brown bits form. Add maple syrup and brush over baked rolls.

Serve warm or at room temperature. Cover and refrigerate leftovers.



[Click here](#) for more sweet bread & roll recipes

PEANUT BUTTER SWEET ROLLS WITH CHOCOLATE DRIZZLE

Indulge in these light and fluffy sweet rolls with just a touch of peanut butter filling and a delicious chocolate glaze.

INGREDIENTS

For the sweet rolls:

- 1 cup warm milk (about 110-115°F)
- ¼ cup melted butter
- 1 egg
- ¼ cup sugar
- 2¼ tsp (one package) RED STAR® Quick-Rise™ Yeast
- 3-4 cups bread flour
- 1 tsp salt

For the filling:

- 4 oz cream cheese
- ½ cup crunchy peanut butter
- ⅓ cup powdered sugar

For the chocolate glaze:

- ½ cup cocoa powder
- ½ cup powdered sugar
- 4 Tbsp milk

DIRECTIONS

Add milk, butter egg, sugar and yeast into a mixing bowl and whisk together to combine. Let set 5 minutes or until mixture starts to bubble. Add 1 cup of flour and salt to the yeast mixture. Stir together adding 1- 2 cups of additional flour until dough comes together.

Turn dough onto a floured surface and knead for 3 to 5 minutes, until dough is smooth and no longer sticky. Add more flour as needed, until dough is soft and elastic. Cover and let rest 45 minutes to 1 hour.

Prepare the filling: In a mixing bowl combine peanut butter, cream cheese, butter and powdered sugar until smooth.

Roll dough to about a 10x12- inch rectangle. Spread filling evenly over dough. Roll up from the

long side, pinching the seam together. Cut into 12 slices with a sharp serrated knife. Place on a greased baking sheet about 2 inches apart. Cover and let rise about 1 - 1½ hours.

Preheat oven to 350°F. Bake for 12-15 minutes or until rolls are golden brown. Cover loosely with foil the last 5 minutes to prevent over-browning.

Prepare glaze: Mix cocoa powder and powdered sugar together and whisking in milk, 1 tablespoon at a time until desired consistency. Drizzle over baked rolls.

Serve warm or at room temperature. Best if enjoyed within 1 day of baking. Store leftovers, covered in refrigerator.



[Click here](#) for more peanut butter recipes



—National Festival of Breads—

America's only "Good Old-Fashioned" bread baking contest



nationalfestivalofbreads.com

The National Festival of Breads™, sponsored by Red Star Yeast, King Arthur Flour and Kansas Wheat, is the nation's only amateur bread baking contest. The competition seeks the best yeast bread recipes from home bakers throughout the United States. We're excited to include two of the 2015 winning recipes in this ebook!

The Festival emphasizes the role that bread plays in a healthy and active lifestyle. The kernel of wheat is a storehouse of nutrients essential to the human diet, and a complex carbohydrate that provides a source of time-released energy. In addition, bread provides dietary fiber, protein, fat, iron, zinc and B vitamins in our diets. The B vitamin folic acid has been shown to prevent birth defects and may help reduce the risk of heart disease, strokes, Alzheimer's disease and some cancers. In addition to the nutritional benefits, baking bread from scratch is an achievable and rewarding experience for the baker. Amateur bakers can enter their original bread recipes at nationalfestivalofbreads.com. Full contest rules will be available on the website as well. Judges will evaluate all entries and select eight adult finalists, each of whom will receive airfare and accommodations to participate in the national competition in Manhattan, Kansas. In addition, each adult finalist will receive a \$500 cash award, participate in a wheat harvest tour to a working Kansas wheat farm, flour mill and research facility, and take part in other activities. The finalists will prepare their submitted recipe at the National Festival of Breads in Manhattan, Kansas. One Grand Prize Winner will be selected.

Click here to learn more

ROSEMARY CARDAMOM TWISTERS

“I’ve been working on these for the last couple of years. I think the rosemary and cardamom flavors really work nicely together.”

INGREDIENTS

For the dough:

3 ½ cups King Arthur
White Whole Wheat Flour
1 to 1 1/3 cups King Arthur
Unbleached All-Purpose Flour
½ cup granulated sugar
½ tsp salt
2/3 cup warm milk (110-115°F)
2 ¼ tsp (one package) RED STAR®
Active Dry Yeast
1/3 cup warm buttermilk (110-115°F)
3 large eggs
1 tsp vanilla extract

½ cup unsalted butter, softened

For the filling:

1 tsp finely chopped fresh rosemary
(1 to 2 sprigs)
½ cup (1 stick) unsalted butter, softened
2 tsp ground cardamom
1 cup confectioners' sugar
¼ cup firmly packed light brown sugar

For the glaze:

½ cup water
¼ cup granulated sugar

DIRECTIONS

In the bowl of a stand mixer fitted with paddle, combine white whole wheat flour, all-purpose flour, sugar, and salt.

In a medium bowl, combine warm milk and yeast. Wait 5 to 10 minutes for mixture to foam (proof). Add buttermilk, eggs, and vanilla; stir to combine.

Pour yeast mixture into the flour mixture; mix 2 minutes. Beat in the butter. Switch to dough hook, and if needed, gradually add enough of the remaining all-purpose flour to form a slightly sticky dough. Knead 10 to 12 minutes. Place the dough in a greased bowl, cover, and let rise 1 ½ hours.

Make the filling: Remove rosemary leaves from the stems and chop leaves until very fine. Combine the filling ingredients and set aside. Turn dough out onto a lightly floured surface.

Divide dough into two equal pieces. Roll out one piece into a square, 14 x 14-inches. Spread half of the filling completely over the dough then fold into thirds. Using a sharp knife, cut dough into 12 short strips. To shape, work with one piece at a time, keeping the rest covered. Gently stretch each piece of dough while twisting each end 2 to 3 times, then coil the strip together and tuck the end underneath the coil. Place on parchment-lined 18x13-inch baking sheets. Repeat with remaining dough and filling.

Cover rolls with plastic wrap, and let dough rise until doubled, 30 to 40 minutes. Preheat oven to 375°F. Bake 15 to 17 minutes, until golden brown. While rolls are baking, combine the glaze ingredients in a small saucepan, and cook over medium heat, 5 to 7 minutes or until mixture is slightly thickened. Remove rolls from oven; immediately brush with glaze and cool on a rack.



Click here to see a step-by-step video tutorial of this recipe

SMOKEHOUSE CRANBERRY CHEESE BREAD

“My mother-in-law is from Quechee, Vermont. She always had smoked cheeses from the local farmers and fresh maple syrup tapped from trees in town. This bread honors all of her goodness.”

INGREDIENTS

4½ tsp (two packages) RED STAR®
Quick-Rise™ Yeast
3 Tbsp warm water (110°-115°F)
2 Tbsp maple syrup
1 cup unsalted butter,
softened
½ cup silken tofu
4 large eggs

2 cups shredded smoked Gouda or
smoked Cheddar cheese
1 tsp salt
½ tsp ground black pepper
4½ to 5 cups King Arthur Unbleached
Bread Flour, divided
1 cup sweetened dried cranberries

DIRECTIONS

In small bowl, whisk together yeast, water, and maple syrup. Wait 5 to 10 minutes for mixture to foam.

In the bowl of a stand mixer fitted with paddle, blend together butter and tofu until mixture is light and fluffy, about 2 minutes. Scrape sides of bowl as needed.

Beat in eggs one at a time. Stir in cheese, salt, pepper, yeast mixture, and 4 cups of flour; blend well. Exchange paddle for dough hook.

Mix in cranberries and gradually add enough remaining flour until a soft dough forms. Knead dough until smooth and elastic, about 8 minutes on low to medium speed. Place dough in greased bowl, cover, and let rise until doubled, about 1 hour.

Deflate dough and divide in half. Shape into 6-inch to 7-inch round loaves, and place into two buttered 9-inch round cake pans. Cover; let dough rise until doubled, about 40 to 45 minutes. Near the end of the rise, preheat oven to 400°F. Uncover and with a sharp knife or lame, make a ¼-inch deep “X” slash across the top of each loaf.

Bake 25 - 27 minutes until golden brown, tenting with aluminum foil to prevent excess browning. An instant-read thermometer inserted into the middle of the loaf should register about 200°F. Remove from oven, and after a few minutes turn loaves out onto a rack to cool.



Click here to see a step-by-step video tutorial for this recipe

BAKING NOTES

BAKING NOTES

For more than a century, home bakers have trusted the high quality and consistent performance of **RED STAR® Yeast**, made by Lesaffre, the world leader in yeast technology. The Red Star consumer line of products for home baking, including RED STAR® Active Dry Yeast, Quick·Rise™ Yeast, and our newest product - Platinum Superior Baking Yeast®, is found in supermarkets nationwide. Our goal is your baking success. For more information about our products, recipes, expert baking tips and more, visit **redstaryeast.com**.

We hope your homemade treats will bring joy to family and friends.

And don't forget to share your baking creations with us >> #redstaryeast. Let the homemade baking begin!

Connect with us for daily baking inspiration and make baking a family tradition with Red Star® Yeast.

