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Baking

80
recipes & tips

CRANBERRY ORANGE
STREUSEL CAKE
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FALL'S BEST BAKED TREATS



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CAST IRON *Baking*

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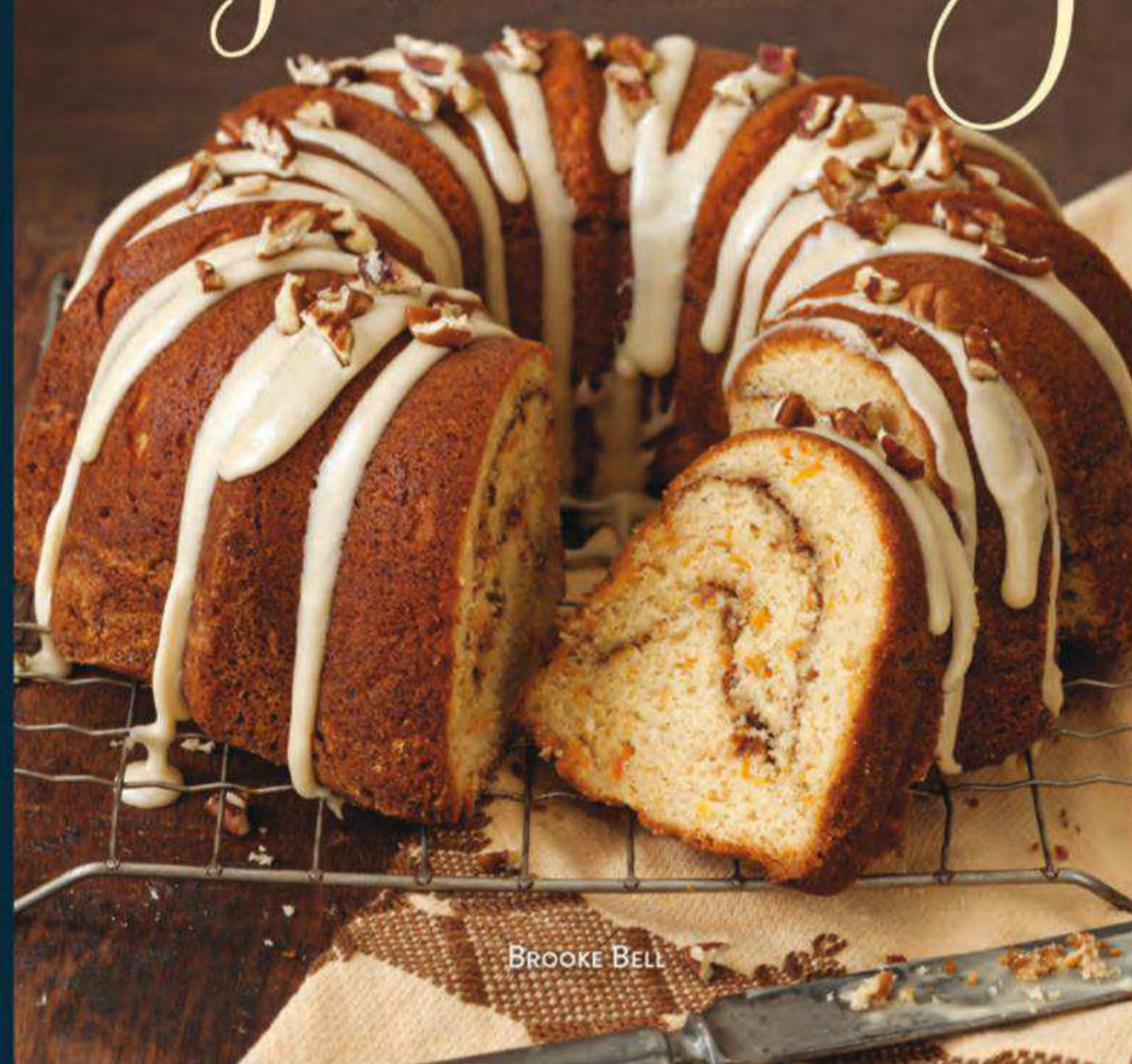
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IF YOU TAKE THE TIME TO PROPERLY CARE FOR YOUR CAST-IRON COOKWARE, IT WILL REWARD YOU AND YOUR FAMILY WITH GENERATIONS OF LOYAL SERVICE. FOLLOW THESE TIPS TO TREAT YOUR HEIRLOOMS WITH TENDER LOVING CARE.



RESPECT YOUR COOKWARE

Taking care of your cast iron means understanding its likes and dislikes.

— LIKES —

Cooking with oil
Dry cupboards
Gentle cleaning

— DISLIKES —

Acidic foods
Soaps and harsh abrasives
Abrupt and extreme temperature changes

CAST IRON REVITALIZATION

If your heirlooms fall victim to rust, don't despair. Follow these steps to get them back in action.

1. Scrub with a stiff-bristle brush and hot soapy water to remove any rust or buildup. Rinse well, and dry completely.
2. Brush a light coating of oil on inside and outside of pan; wipe off excess.
3. Place a sheet of foil or a rimmed baking sheet on lower rack of oven to catch drips. Place oiled pan upside down on middle rack of oven.
4. Bake at 400° for about 1 hour. Turn off oven, and let pan cool completely in oven. Repeat as necessary. Store in a cool, dry place.

SEASONING TIP

Be conservative when applying oil to your pans for seasoning. Using too much can result in a sticky residue.

— ENAMELED CAST IRON —

BE GENTLE

The finish on enameled cast iron can be fragile, so handle your pieces with care to avoid chipping, and never use metal utensils, as they can scratch the surface.

GREASE THEM UP

Unlike regular cast iron, enameled cast iron is not non-stick. To avoid sticking, cook over medium heat using adequate amounts of oil or fat. If sticking does occur, use dish soap, water, and a non-scratch scouring pad to scrub away the mess. Or, try boiling water in the piece with a bit of dishwashing liquid for extra stubborn bits.

MAKE THEM SHINE

Over time, enameled cast iron can become stained. To help remove stains, soak the cooking surface in peroxide mixed with baking soda, then scrub with dish soap, water, and a non-scratch scouring pad to keep your enameled cast iron looking as good as new.

NO HEIRLOOM? NO PROBLEM

If you haven't been blessed with the gift of your grandma's beloved skillet, don't worry—preseasoned cast-iron pans are widely available. Before using your preseasoned cast-iron pan for the first time, rinse with water, and dry completely. Before cooking, brush cookware lightly with oil, and heat slowly.





BISCUITS, CORNBREAD & QUICK LOAVES

BAKING IS EASY WITH THESE
MIX-AND-POUR BREADS







SKILLET BUTTERMILK BISCUITS

Makes about 6

Double or triple this recipe, and freeze the unbaked biscuits to enjoy another day.

- 3 cups self-rising flour**
- $\frac{3}{4}$ cup cold unsalted butter, cubed**
- 1 cup whole buttermilk, chilled**
- 2 teaspoons vegetable oil**

FIRST Preheat oven to 450°.

NEXT In a large bowl, place flour. Using a pastry blender, cut in cold butter until mixture is crumbly. Gradually add buttermilk, stirring just until dry ingredients are moistened.

NEXT On a lightly floured surface, gently knead dough 4 times. Roll dough to $\frac{3}{4}$ -inch thickness. Fold dough in half. Using a 3-inch round cutter, cut dough, rerolling scraps only once.

NEXT Wipe bottom and sides of an 8-inch cast-iron skillet with oil. Place pan in oven until very hot, about 5 minutes. Carefully remove pan from oven. Place biscuits in hot pan, overlapping slightly if needed.

LAST Bake until golden brown, about 15 minutes. Let cool in pan for 5 minutes.





BLACK PEPPER AND THYME BISCUITS

Makes about 15

Flaky and light, these buttermilk biscuits are flavored with mouthwatering savory herbs and spices.

- 2 cups all-purpose flour**
- 1/4 cup roughly chopped fresh thyme**
- 4 teaspoons baking powder**
- 1 teaspoon kosher salt**
- 3/4 teaspoon ground black pepper, divided**
- 1/4 teaspoon baking soda**
- 1/4 teaspoon garlic powder**
- 1/4 teaspoon onion powder**
- 1/2 cup cold unsalted butter, cubed**
- 1 1/4 cups whole buttermilk**
- 2 tablespoons melted butter**

FIRST Preheat oven to 450°. Lightly spray a square cast-iron skillet with cooking spray.

NEXT In a large bowl, stir together flour, thyme, baking powder, salt, 1/2 teaspoon pepper, baking soda, garlic powder, and onion powder. Using a pastry blender, cut in cold butter until mixture is crumbly. Gradually add buttermilk, stirring until a soft dough forms.

NEXT Turn out dough onto a lightly floured surface, and gently pat to 3/4-inch thickness. Using a 2 1/2-inch round cutter, cut dough, rerolling scraps as necessary. Arrange biscuits in prepared skillet. Sprinkle with remaining 1/4 teaspoon pepper.

LAST Bake until golden brown, 18 to 20 minutes. Brush biscuits with melted butter. Serve warm.









CLASSIC SOUTHERN CORNBREAD

Whatever your skillet size, we've got the perfect recipe for you.

8-INCH SKILLET

- 1 tablespoon canola oil
- 1 cup plain white or yellow cornmeal
- ½ cup all-purpose flour
- 1½ teaspoons baking powder
- ¾ teaspoon kosher salt
- 1¼ cups whole buttermilk
- 3 tablespoons unsalted butter, melted
- 1 large egg

Butter and cane syrup, to serve

FIRST Preheat oven to 425°. Pour oil into a deep 8-inch cast-iron skillet. Place pan in oven until oil is very hot, about 8 minutes.

NEXT In a large bowl, whisk together cornmeal, flour, baking powder, and salt. In a small bowl, whisk together buttermilk, melted butter, and egg. Make a well in center of dry ingredients; add buttermilk mixture, stirring until combined. Carefully remove hot pan from oven. Pour batter into hot oil. (Batter should sizzle.)

LAST Bake until golden brown and a wooden pick inserted in center comes out clean, about 25 minutes. Serve with butter and cane syrup.

10-INCH SKILLET

- 2 tablespoons canola oil
- 2 cups plain white or yellow cornmeal
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- 1½ teaspoons kosher salt
- 2½ cups whole buttermilk
- 6 tablespoons unsalted butter, melted
- 2 large eggs

Butter and cane syrup, to serve

FIRST Follow directions for 8-inch cornbread using a 10-inch skillet; bake until golden brown and a wooden pick inserted in center comes out clean, about 27 minutes. Serve with butter and cane syrup.

12-INCH SKILLET

- 3 tablespoons canola oil
- 4 cups plain white or yellow cornmeal
- 2 cups all-purpose flour
- 2 tablespoons baking powder
- 1 tablespoon kosher salt
- 5 cups whole buttermilk
- ¾ cup unsalted butter, melted
- 4 large eggs

Butter and cane syrup, to serve

FIRST Follow directions for 8-inch cornbread using a 12-inch skillet; bake until golden brown and a wooden pick inserted in center comes out clean, about 35 minutes. Serve with butter and cane syrup.





BACON-CHEDDAR CORNBREAD STICKS

Makes about 14

Cheddar cheese and Creole seasoning give these cornsticks extra flavor.

- 4 slices bacon, chopped**
- 1 cup plain yellow cornmeal**
- ½ cup self-rising flour**
- 1 tablespoon sugar**
- ½ teaspoon kosher salt**
- ¼ teaspoon Creole seasoning**
- 1 cup whole milk**
- ¼ cup vegetable oil**
- 1 cup shredded sharp Cheddar cheese**

FIRST In a large skillet, cook bacon over medium heat until crisp. Remove bacon using a slotted spoon, and let drain on paper towels, reserving 2 tablespoons drippings.

NEXT Preheat oven to 425°. Brush wells of 2 (7-stick) cast-iron cornstick pans with reserved 2 tablespoons drippings. Place pans in oven to preheat for 5 minutes.

NEXT In a large bowl, whisk together cornmeal, flour, sugar, salt, and Creole seasoning. In a small bowl, whisk together milk and oil. Make a well in center of dry ingredients; add milk mixture, bacon, and cheese, stirring just until combined.

NEXT Carefully remove hot pans from oven. Divide batter among prepared wells. (Batter should sizzle.)

LAST Bake until golden brown and crisp, about 15 minutes. Remove from pans immediately.







— *Tip* —

To make pecan flour, place 1 cup pecan halves in the work bowl of a food processor. Process until finely ground, about 25 seconds.



PECAN AND CREAMED CORN CORNBREAD

Makes 1 (12-inch) skillet

This pecan cornbread tastes just like Thanksgiving dressing.

- 1³/₄ cups plain yellow cornmeal
- 1¹/₃ cups pecan flour (see tip on opposite page)
- ³/₄ cup all-purpose flour
- 2 tablespoons baking powder
- 2³/₄ teaspoons kosher salt
- ¹/₂ teaspoon onion powder
- ³/₄ cup roughly chopped pecans
- ¹/₂ cup roughly chopped fresh sage
- 2 (15-ounce) cans cream-style corn
- 1¹/₃ cups unsalted butter, melted
- 7 large eggs, lightly beaten
- ¹/₂ cup sugar

FIRST Preheat oven to 400°. Place a 12-inch cast-iron skillet in oven to preheat.

NEXT In a medium bowl, stir together cornmeal, flours, baking powder, salt, and onion powder. Add pecans and sage, stirring to combine.

NEXT In a large bowl, whisk together corn, melted butter, eggs, and sugar. Add cornmeal mixture to corn mixture, stirring just until combined. Carefully remove hot skillet from oven. Spray with cooking spray. Pour batter into hot skillet. (Batter should sizzle.)

LAST Bake until a wooden pick inserted in center comes out clean, 30 to 40 minutes. Let cool for 10 minutes before serving.





BACON AND ONION CORNBREAD WEDGES

Makes 8

Topped with onion and thyme, these wedges are a fancy spin on cornbread.

- 5 slices bacon
 - 1 red onion, cut into 8 wedges
 - 1 cup all-purpose flour
 - 1 cup plain yellow cornmeal
 - ¼ cup shredded Parmesan cheese
 - 2 tablespoons sugar
 - 2 teaspoons baking powder
 - 2 teaspoons fresh thyme leaves
 - 1 teaspoon kosher salt
 - 1 cup whole buttermilk
 - ¼ cup unsalted butter, melted
 - 2 large eggs
- Garnish: fresh thyme**
Butter, to serve

FIRST Preheat oven to 400°.

NEXT In a large cast-iron skillet, cook bacon over medium heat until crisp. Remove bacon, and let drain on paper towels, reserving drippings. Let bacon cool, and crumble.

NEXT With skillet over medium heat, add onion; cook until browned, 2 to 3 minutes per side. Remove from skillet, and set aside.

NEXT Brush wells of an (8-well) cast-iron wedge pan with reserved bacon drippings. Place pan in oven to preheat for 5 minutes.

NEXT In a large bowl, whisk together flour, cornmeal, cheese, sugar, baking powder, thyme, and salt. In a medium bowl, whisk together buttermilk, melted butter, and eggs. Fold buttermilk mixture and bacon into flour mixture just until combined. Carefully remove pan from oven, and spoon batter into prepared wells. (Batter should sizzle.) Top each with an onion wedge.

LAST Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Garnish with thyme, if desired. Serve with butter.









PRALINE-TOPPED BANANA BREAD

Makes 1 (8x4-inch) loaf or 16 wedges

A crunchy praline topping is the perfect finishing touch for this moist banana bread.

- 2/3 cup granulated sugar**
- 1/3 cup firmly packed light brown sugar**
- 1/4 cup unsalted butter, melted**
- 2 large eggs**
- 1 large egg yolk**
- 1 1/2 cups mashed ripe bananas (about 4 large)**
- 1/3 cup sour cream**
- 2 cups all-purpose flour**
- 1/2 cup toasted chopped pecans**
- 3/4 teaspoon baking soda**
- 1/2 teaspoon baking powder**
- 1/4 teaspoon kosher salt**
- 1 large egg white**
- 1/3 cup chopped pecans**
- 1/4 cup turbinado sugar**
- 1/2 teaspoon vanilla extract**

FIRST Preheat oven to 350°. Spray an 8x4-inch cast-iron loaf pan or 2 (8-well) cast-iron wedge pans with baking spray with flour.

NEXT In a large bowl, whisk together granulated sugar, brown sugar, and melted butter. Add eggs and egg yolk, whisking until combined. Whisk in mashed banana and sour cream.

NEXT In a medium bowl, whisk together flour, toasted pecans, baking soda, baking powder, and salt. Gradually add flour mixture to sugar mixture, stirring until combined. Spoon batter into prepared pan(s).

NEXT In a small bowl, whisk egg white until frothy. Stir in chopped pecans, turbinado sugar, and vanilla. Spoon pecan mixture over batter.

LAST For loaf pan: Bake for 35 minutes; cover with foil, and bake until a wooden pick inserted in center comes out clean, about 40 minutes more. For wedge pans: Bake for 30 minutes; cover with foil, and bake until a wooden pick inserted in center comes out clean, about 15 minutes more. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.





PUMPKIN-PARMESAN BREAD

Makes 2 (8x4-inch) loaves

Parmesan and sage pair perfectly with pumpkin in this savory and slightly sweet quick bread.

- 3½ cups all-purpose flour**
- 1⅓ cups sugar**
- 1½ teaspoons kosher salt**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 1 teaspoon ground ginger**
- ½ teaspoon ground black pepper**
- 5 large eggs, lightly beaten**
- 1¼ cups canola oil**
- 1 (15-ounce) can pumpkin**
- 1 cup grated Parmesan cheese, divided**
- ½ cup chopped fresh sage**

FIRST Preheat oven to 350°. Spray 2 (8x4-inch) cast-iron loaf pans with baking spray with flour.

NEXT In a large bowl, stir together flour, sugar, salt, baking soda, baking powder, ginger, and pepper. Add eggs and oil, beating well. Stir in pumpkin, ¾ cup Parmesan, and sage. Divide batter between prepared pans; sprinkle with remaining ¼ cup Parmesan.

LAST Bake until a wooden pick inserted in center comes out clean, 60 to 65 minutes. Let cool in pans for 30 minutes. Remove from pans, and let cool completely on a wire rack.









CASHEW BANANA BREAD

Makes 1 (8x4-inch) loaf

A modern take on a classic, this bread is as unique as it is beautiful with banana slices baked right in the top.

- 3/4 cup sugar**
- 3/4 cup cashew butter**
- 1/2 cup sour cream**
- 1/4 cup unsalted butter, melted**
- 2 large eggs**
- 1 teaspoon vanilla extract**
- 1 cup mashed ripe banana (about 3 small bananas)**
- 2 cups all-purpose flour**
- 1 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon kosher salt**
- 1 cup chopped cashews**
- 1 banana, halved lengthwise**
- 1 tablespoon honey**
- Cashew butter, to serve**

FIRST Preheat oven to 350°. Spray an 8x4-inch cast-iron loaf pan with baking spray with flour.

NEXT In a large bowl, combine sugar, cashew butter, sour cream, melted butter, eggs, and vanilla. Stir in mashed banana.

NEXT In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Add flour mixture to banana mixture, stirring just until moistened. Stir in cashews. Spoon batter into prepared pan. Top with banana halves.

LAST Bake until a wooden pick inserted in center comes out clean, about 2 hours. Brush banana halves with honey. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Serve with cashew butter.





PEAR-GINGER UPSIDE-DOWN BREAD

Makes 1 (8x4-inch) loaf

This showstopping loaf is a delightful fall combination of pear and fresh ginger.

- | | |
|--|--|
| 2 medium Bartlett pears, peeled | 2 teaspoons baking powder |
| 2 tablespoons molasses | 1 teaspoon baking soda |
| $\frac{2}{3}$ cup plus 2 tablespoons granulated sugar, divided | $\frac{1}{2}$ teaspoon kosher salt |
| $1\frac{1}{2}$ tablespoons water | $\frac{1}{2}$ teaspoon ground ginger |
| $\frac{1}{3}$ cup plus 3 tablespoons unsalted butter, divided | $\frac{1}{4}$ teaspoon ground cinnamon |
| $\frac{1}{3}$ cup firmly packed light brown sugar | $\frac{1}{4}$ teaspoon ground cloves |
| 2 cups all-purpose flour | $\frac{3}{4}$ cup whole buttermilk |
| | 1 large egg |
| | 2 tablespoons grated fresh ginger |

FIRST Cut 4 ($\frac{1}{4}$ -inch-thick) slices from each pear. Dice remaining pear; set aside.

NEXT In a 10-inch cast-iron skillet, cook molasses, 2 tablespoons granulated sugar, $1\frac{1}{2}$ tablespoons water, and 1 tablespoon butter over medium heat until slightly thickened. Add pear slices; cook for 1 minute per side. Remove pears; continue cooking molasses mixture until thickened, about 2 minutes more. Set aside.

NEXT Preheat oven to 350°. Grease an 8x4-inch cast-iron loaf pan with 2 tablespoons butter. Place pan in oven until butter is melted, about 1 minute. Sprinkle brown sugar over melted butter. Line bottom and sides of pan with cooked pear slices.

NEXT In a medium bowl, whisk together flour, baking powder, baking soda, salt, ground ginger, cinnamon, cloves, and remaining $\frac{2}{3}$ cup granulated sugar.

NEXT In another medium bowl, microwave remaining $\frac{1}{3}$ cup butter until melted, about 30 seconds. Whisk in buttermilk, egg, and grated ginger. Pour butter mixture over flour mixture, and fold until flour is almost incorporated. Stir in diced pear. Spoon batter over pears in prepared pan.

LAST Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 15 minutes. Invert onto a wire rack, and let cool completely. Drizzle with reserved molasses sauce, if desired.







SWIRLED CHOCOLATE-CHAI STREUSEL BREAD

Makes 1 (8x4-inch) loaf

A richly spiced chocolate swirl makes this streusel bread irresistible.

- 2 cups all-purpose flour
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 1 large egg
- 3/4 cup whole buttermilk
- 1/4 cup unsalted butter, melted
- 1 tablespoon orange zest
- 3 tablespoons fresh orange juice
- 1 teaspoon vanilla extract
- Chocolate Chai Swirl (recipe follows)
- Cocoa Streusel Topping (recipe follows)

FIRST Preheat oven to 350°. Spray an 8x4-inch cast-iron loaf pan with baking spray with flour.

NEXT In a medium bowl, whisk together flour, sugar, baking powder, baking soda, salt, and cinnamon. In another medium bowl, whisk together egg, buttermilk, melted butter, orange zest and juice, and vanilla. Pour egg mixture over flour mixture, and fold just until combined. Dollop half of batter into prepared pan. Sprinkle Chocolate Chai Swirl over batter. Spoon remaining batter on top. Sprinkle with Cocoa Streusel Topping.

LAST Bake until a wooden pick inserted in center comes out clean, about 45 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.

CHOCOLATE CHAI SWIRL

Makes about 1/2 cup

- 1/4 cup granulated sugar
- 1/4 cup chopped semisweet chocolate
- 2 tablespoons firmly packed light brown sugar
- 1 teaspoon unsweetened cocoa powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon grated fresh nutmeg

FIRST In a small bowl, whisk together all ingredients until combined.

COCOA STREUSEL TOPPING

Makes about 1 cup

- 1/4 cup all-purpose flour
- 1/4 cup chopped pecans
- 1/4 cup old-fashioned oats
- 2 tablespoons firmly packed brown sugar
- 2 tablespoons granulated sugar
- 1/2 teaspoon unsweetened cocoa powder
- 1/4 teaspoon ground cinnamon
- 2 tablespoons unsalted butter, cubed

FIRST In a small bowl, combine flour, pecans, oats, sugars, cocoa, and cinnamon. Using a pastry blender, cut in butter until mixture is crumbly. Cover and refrigerate for up to 5 days.





SWEET & SAVORY YEAST BREADS

SOFT, FLUFFY, AND GORGEOUSLY GOLDEN BROWN, THESE
ROLLS AND LOAVES ARE A BREAD-LOVER'S DELIGHT







ROSEMARY-POTATO DUTCH OVEN BREAD

Makes 1 loaf

A twist on a classic potato bread, this Dutch oven loaf pairs perfectly with any menu.

- | | |
|--|--|
| 6 cloves garlic, unpeeled | 3 cups bread flour, plus more for dusting |
| 1 tablespoon olive oil | 1 tablespoon instant yeast |
| 1 cup cooked mashed russet potatoes | 1 tablespoon chopped fresh rosemary |
| 3/4 cup warm water (105° to 110°) | 2 teaspoons kosher salt |
| 1/4 cup firmly packed light brown sugar | 1 teaspoon ground black pepper |

FIRST Preheat oven to 400°.

NEXT In a small bowl, toss together garlic and oil. Transfer to a sheet of foil, and wrap to cover completely.

NEXT Bake for 30 minutes. Let cool completely. Remove peels, and discard; set cloves aside.

NEXT In the bowl of a stand mixer fitted with the dough hook attachment, stir together potatoes, $\frac{3}{4}$ cup warm water, and brown sugar. In a large bowl, whisk together flour, yeast, rosemary, salt, and pepper. With mixer on medium-high speed, add flour mixture to potato mixture, beating until smooth, about 15 minutes, stopping to scrape sides of bowl. Add garlic cloves, and beat just until combined.

NEXT Turn out dough onto a lightly floured surface, and shape into a ball. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°) until doubled in size, about 1 hour.

NEXT Place a 4-quart cast-iron Dutch oven in oven, and preheat to 450°.

NEXT Turn out dough onto a lightly floured sheet of parchment paper, and shape into a round. Loosely cover with plastic wrap, and let stand for 20 minutes.

NEXT Dust top of loaf with flour. Using a sharp paring knife, cut 1-inch slits in top of dough in desired pattern. Carefully place loaf and parchment paper in Dutch oven. Cover with lid.

LAST Bake until deep brown, 25 to 30 minutes. Let cool on a wire rack for 10 minutes before serving.





BACON-CHEDDAR PULL-APART BREAD

Makes 2 (8x4-inch) loaves

Once you start tearing into these bacon-studded loaves, you won't be able to stop.

- | | |
|--|--|
| 1⅓ cups warm whole milk (105° to 110°) | 1 tablespoon kosher salt |
| 2 tablespoons sugar | 1 pound thick-cut bacon, cooked and crumbled, drippings reserved |
| 2 (0.25-ounce) packages active dry yeast | 2 (8-ounce) blocks sharp Cheddar cheese, shredded |
| 6 cups all-purpose flour, divided | ½ cup chopped green onion |
| ½ cup unsalted butter, melted | ½ teaspoon crushed red pepper |
| 4 large eggs | |

FIRST In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.

NEXT With mixer on low speed, add 2 cups flour, beating just until combined. Add melted butter and 1 cup flour, beating until combined. Beat in eggs. Gradually add salt and remaining 3 cups flour, beating until a soft dough forms. (Dough will be sticky.)

NEXT Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm (75°), draft-free place until doubled in size, about 1 hour.

NEXT On a lightly floured surface, turn out dough. Punch dough down, and gently shape into ball. Cover and let stand for 10 minutes.

NEXT Divide dough in half. Roll one half of dough into an 18x16-inch rectangle. Using a knife or a pizza wheel, cut dough lengthwise into 4 equal strips. Cut strips into 4x3-inch rectangles. Brush with reserved bacon drippings. Sprinkle with half of bacon, half of cheese, half of green onion, and half of red pepper. Place 4 rectangles one on top of the other, making several stacks.

NEXT Spray 2 (8x4-inch) cast-iron loaf pans with cooking spray, and stand up pans vertically on one short side. Place stacks on their sides in prepared pans. Lay pans flat and top with any fillings that came loose. Loosely cover and let rise in a warm (75°), draft-free place until doubled in size, about 30 minutes.

NEXT Preheat oven to 350°.

LAST Brush loaves with remaining drippings, and bake until golden brown, 40 to 45 minutes, covering with foil after 30 minutes of baking to prevent excess browning, if necessary. Let cool in pans for 20 minutes before inverting onto serving plates.



Tip

Be sure to have a tray or liner in the bottom of your oven to catch any loose toppings or bacon drippings.





PARKER HOUSE ROLLS

Makes about 44

Melt-in-your-mouth tender and brushed with melted butter, these rolls will be a welcome addition to your holiday table.

- 1½ cups warm whole milk (105° to 110°), divided**
- ¼ cup sugar**
- 1 (0.25 ounce) package active dry yeast (about 2 teaspoons)**
- 5 to 5¼ cups all-purpose flour, divided**
- 6 tablespoons unsalted butter, melted, plus more for brushing**
- 2 large eggs**
- 1 tablespoon kosher salt**
- ½ cup plus 1 teaspoon unsalted butter, softened and cut into 44 cubes**

FIRST In a small bowl, whisk together ½ cup milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes. Stir ½ cup flour into yeast mixture.

NEXT In the bowl of a stand mixer fitted with the dough hook attachment, beat melted butter, eggs, and remaining 1 cup milk at low speed until combined. Add yeast mixture, beating to combine. Add 1 cup flour and salt; beat to combine. Gradually add remaining flour, 1 cup at a time, beating until dough comes together and begins to pull away from sides of bowl, 5 to 8 minutes. (Dough will be sticky but not unmanageable. If dough is too sticky, add more flour, ¼ cup at a time, until it comes together.)

NEXT Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm (75°), draft-free place until doubled in size, 2 to 2½ hours.

NEXT On a lightly floured surface, turn out dough. Divide dough in half; gently shape each half into a ball. Cover and let rest for 10 minutes.

NEXT Spray 2 (12-inch) cast-iron skillets with cooking spray. Roll half of dough about ¼ inch thick. Using a 3-inch round cutter, cut dough into 22 circles, rerolling scraps as necessary. Repeat with remaining dough.

NEXT Brush each circle with melted butter, and place one cube of softened butter on half of each circle. Fold circles over, and press to seal. Place in prepared skillets. Cover and let stand in a warm (75°), draft-free place until puffed, about 30 minutes.

NEXT Preheat oven to 350°.

LAST Brush rolls with melted butter, and bake until golden brown, 20 to 25 minutes. Brush with additional melted butter.





EVERYTHING ROLLS

Makes 16

Packed with sunflower, poppy, flax, sesame, and fennel seeds, these rolls taste like everything bagels.

- 2 $\frac{1}{3}$ cups all-purpose flour**
 - 1 $\frac{1}{3}$ cups whole wheat flour**
 - 1 cup warm water (105° to 110°)**
 - $\frac{1}{4}$ cup warm whole milk (105° to 110°)**
 - $\frac{1}{4}$ cup honey**
 - 2 tablespoons unsalted butter, softened**
 - 2 teaspoons kosher salt**
 - 2 teaspoons active dry yeast**
 - $\frac{1}{2}$ teaspoon onion powder**
 - 1 cup sunflower seeds**
 - 2 $\frac{1}{2}$ tablespoons poppy seeds, divided**
 - 2 tablespoons flax seeds**
 - 1 large egg**
 - 1 teaspoon water**
 - 1 $\frac{1}{2}$ teaspoons sesame seeds**
 - 1 teaspoon fennel seeds**
 - 1 teaspoon garlic salt**
 - 1 teaspoon diced onion flakes**
 - $\frac{1}{2}$ teaspoon flaked sea salt**
- Green Onion Spread (recipe follows)**

FIRST In the bowl of a stand mixer fitted with the dough hook attachment, stir together flours, 1 cup warm water, warm milk, honey, butter, salt, yeast, and onion powder. Beat at medium speed until smooth and elastic, about 5 minutes, stopping to scrape sides of bowl. Add sunflower seeds, 2 tablespoons poppy seeds, and flax seeds, beating until combined.

NEXT Turn out dough onto a lightly floured surface, and knead 5 times. Shape dough into a ball. Spray

a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover directly with plastic wrap, and let rise in a warm (75°), draft-free place until doubled in size, about 1 hour.

NEXT Preheat oven to 375°.

NEXT Divide dough into 16 equal pieces; shape into balls. Place $\frac{1}{2}$ inch apart in a 12-inch cast-iron skillet. Cover and let rise in a warm (75°), draft-free place until doubled in size, about 15 minutes.

NEXT In a small bowl, whisk together egg and 1 teaspoon water. In another small bowl, combine sesame seeds, fennel seeds, garlic salt, onion flakes, sea salt, and remaining $\frac{1}{2}$ tablespoon poppy seeds. Brush rolls with egg wash, and sprinkle with seed mixture.

LAST Bake until golden brown, about 25 minutes. Let cool for 10 minutes. Serve with Green Onion Spread.

GREEN ONION SPREAD

Makes about 1 cup

- 4 ounces cream cheese, softened**
- $\frac{1}{2}$ cup unsalted butter, softened**
- $\frac{1}{4}$ cup chopped green onion**
- 1 teaspoon kosher salt**
- $\frac{1}{2}$ teaspoon ground black pepper**

FIRST In a medium bowl, stir together cream cheese, butter, green onion, salt, and pepper. Cover and refrigerate for up to 5 days.







NO-KNEAD DUTCH OVEN BREAD

Makes 1 loaf

Rustic and perfectly imperfect, this Dutch oven bread yields a crispy crust and chewy interior.

- 3 cups all-purpose flour, plus more for dusting**
- 2 teaspoons kosher salt**
- 1 teaspoon active dry yeast**
- 1½ cups warm water (105° to 110°)**

FIRST In a large bowl, stir together flour, salt, and yeast until combined. Stir in 1½ cups warm water until combined. (Dough will be wet.) Cover bowl tightly with plastic wrap, and let stand in a warm (75°), draft-free place until dough bubbles and flattens on top, 10 to 18 hours.

NEXT Preheat oven to 450°. Place a 4- to 5-quart cast-iron Dutch oven covered with lid in oven to preheat for 30 minutes.

NEXT Dust a sheet of parchment paper generously with flour. Place dough on paper, and quickly shape into a ball; generously sprinkle top of dough with flour. Loosely cover with plastic wrap, and let stand for 30 minutes.

NEXT Carefully remove preheated Dutch oven. Transfer dough on parchment to Dutch oven. Cover with lid.

LAST Bake for 45 minutes. Remove lid, and bake until golden brown, about 10 minutes more. Let cool before slicing.





ROSEMARY FOCACCIA

Makes 2 (9-inch) loaves

This focaccia, drizzled with olive oil and sprinkled with sea salt, rosemary, and black pepper, is completely scrumptious.

Sour Cream Dough (recipe follows)

- 8** tablespoons olive oil, divided
- 4** tablespoons chopped fresh rosemary, divided

Garnish: sea salt, ground black pepper

FIRST Prepare Sour Cream Dough, substituting 2 tablespoons olive oil for melted butter, and let rise as directed.

NEXT Drizzle 2 tablespoons oil into each of 2 (9-inch) cast-iron skillets.

NEXT Lightly punch down dough. Add 2 tablespoons rosemary, kneading until combined. Divide dough in half, and place in prepared skillets. Press dough into bottom of skillets. Cover and let rise in a warm (75°), draft-free place until doubled in size, about 45 minutes.

NEXT Preheat oven to 375°.

NEXT Using your fingertips, press dough to create divots. Sprinkle with remaining 2 tablespoons rosemary, and drizzle with remaining 2 tablespoons oil.

LAST Bake until golden brown, about 20 minutes. Garnish with sea salt and pepper, if desired.

SOUR CREAM DOUGH

Makes enough dough for 2 (9-inch) focaccia

- 1** cup warm whole milk (105° to 110°), divided
- 1** (0.25-ounce) package active dry yeast
- 1/3** cup unsalted butter, melted
- 1/4** cup sugar
- 1/4** cup sour cream
- 1** large egg
- 3 1/2 to 4** cups all-purpose flour, divided
- 1 1/4** teaspoons kosher salt

FIRST In a medium bowl, combine $\frac{3}{4}$ cup warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.

NEXT In the bowl of a stand mixer fitted with the paddle attachment, stir together melted butter, sugar, sour cream, egg, and remaining $\frac{1}{4}$ cup warm milk.

NEXT In a large bowl, whisk together $3\frac{1}{2}$ cups flour and salt. Add half of flour mixture to butter mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture. Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic, about 3 minutes, adding remaining $\frac{1}{2}$ cup flour if needed. (Dough should not be sticky.)

LAST Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm (75°), draft-free place until doubled in size, about 1 hour.







CHICKEN AND PESTO PIZZA ROLL-UPS

Makes 8

Pizza lovers rejoice! These roll-ups are a unique (and incredibly easy) take on a family favorite.

- 1 (11-ounce) package refrigerated thin crust pizza dough
- 1 (7-ounce) container refrigerated pesto
- 1 cup chopped cooked chicken
- ¼ cup chopped roasted red peppers
- 1 (8-ounce) package shredded mozzarella cheese

Garnish: fresh basil

Marinara sauce, to serve

FIRST Preheat oven to 400°. Lightly spray an (8-well) cast-iron wedge pan with cooking spray.

NEXT On a lightly floured surface, roll dough into a large rectangle. Spoon pesto over dough, spreading to edges. Sprinkle with chicken, peppers, and cheese.

NEXT Starting at one long side, tightly roll up dough, jelly roll style. Slice into 8 rolls. Transfer to prepared wells, cut side up.

LAST Bake until puffed and golden, 15 to 18 minutes. Garnish with basil, if desired. Serve with marinara sauce.





GINGERBREAD TWIST

Makes 1 (10-inch) loaf

It's just not the holidays without gingerbread, so try our new twist on the classic flavor.

Sour Cream Dough (recipe on page 43)

- $\frac{3}{4}$ cup cookie butter***
- 2 tablespoons unsalted butter, softened**
- $\frac{1}{2}$ cup firmly packed light brown sugar**
- $\frac{3}{4}$ teaspoon ground cinnamon**
- $\frac{3}{4}$ teaspoon ground ginger**
- $\frac{1}{2}$ teaspoon ground cloves**
- $\frac{1}{4}$ teaspoon ground allspice**
- $\frac{1}{8}$ teaspoon ground nutmeg**
- $1\frac{1}{2}$ cups confectioners' sugar**
- 2 tablespoons whole milk**

FIRST Spray a 10-inch cast-iron skillet with cooking spray.

NEXT Lightly punch down Sour Cream Dough. On a lightly floured surface, roll dough into a 16x12-inch rectangle.

NEXT In a small bowl, stir together cookie butter and butter; spread onto dough. In another small bowl, stir together brown sugar, cinnamon, ginger, cloves, allspice, and nutmeg. Sprinkle sugar mixture over butter.

NEXT Starting with one long side, roll dough into a log; pinch seam to seal. Cut in half lengthwise, leaving 2 inches at top intact. Carefully twist dough pieces around each other, making sure cut sides face up. Pinch ends together. Carefully wrap dough around itself, creating a circle. Place in prepared skillet.

NEXT Cover and let rise in a warm (75°), draft-free place until almost doubled in size, about 45 minutes.

NEXT Preheat oven to 350°.

NEXT Bake until golden brown and wooden pick inserted in center comes out clean, about 45 minutes, covering with foil to prevent excess browning, if necessary. Let cool completely in pan.

LAST In a small bowl, whisk together confectioners' sugar and milk until smooth. Drizzle over Gingerbread Twist before serving.

**We used Biscoff.*









HONEY-NUT SWEET ROLLS

Makes 8

The honey-spiced nuts in these sweet rolls remind us of the flavors of baklava.

Sweet Roll Dough (recipe follows)

- 1/2 cup unsalted butter, softened**
- 2 cups chopped walnuts**
- 3/4 cup honey, divided**
- 2 teaspoons ground cinnamon**
- 3 cups confectioners' sugar, divided**
- 5 tablespoons whole buttermilk, divided**

FIRST Spray a 10-inch cast-iron skillet with cooking spray.

NEXT Gently punch down Sweet Roll Dough. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread butter onto dough.

NEXT In a small bowl, combine walnuts, 1/2 cup honey, and cinnamon. Gently spread over butter. Starting with one long side, roll up dough, jelly roll style; pinch seam to seal. Slice into 8 rolls. Place rolls in prepared skillet. Cover and let rise in a warm (75°), draft-free place until doubled in size, about 45 minutes.

NEXT Preheat oven to 350°.

NEXT Bake until golden brown, about 30 minutes.

NEXT In a small bowl, stir together 1 cup confectioners' sugar, 2 tablespoons buttermilk, and remaining 1/4 cup honey until smooth. Brush onto hot rolls. Let cool in skillet for 30 minutes.

LAST In a medium bowl, whisk together remaining 2 cups confectioners' sugar and remaining 3 tablespoons buttermilk. Drizzle over warm rolls.

SWEET ROLL DOUGH

Makes enough dough for 8 rolls

- 3 1/2 cups all-purpose flour**
- 1 (0.25-ounce) package active dry yeast**
- 1/2 cup whole milk**
- 1/2 cup sour cream**
- 6 tablespoons unsalted butter, cubed**
- 1/3 cup sugar**
- 2 teaspoons kosher salt**
- 1 large egg, lightly beaten**

FIRST In the bowl of a stand mixer fitted with the paddle attachment, combine flour and yeast.

NEXT In a medium saucepan, heat milk, sour cream, butter, sugar, and salt over medium heat. Cook, stirring occasionally, until a candy thermometer registers 120°.

NEXT With mixer on low speed, gradually add milk mixture to flour mixture, beating until combined. Add egg, beating until a dough forms. Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic and pulls away from sides of bowl, about 5 minutes.

LAST Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm (75°), draft-free place until doubled in size, about 1 1/2 hours.





CHOCOLATE-CRANBERRY MONKEY BREAD

Makes 1 (12-inch) loaf

Chunks of chocolate, sweet cranberries, and crunchy pecans make this our new favorite monkey bread.

- ½ cup plus 1 tablespoon granulated sugar, divided**
- ½ cup firmly packed light brown sugar**
- 2 teaspoons ground cinnamon**
- 1 cup fresh or thawed frozen cranberries**
- Sour Cream Dough (recipe on page 43)**
- 1 cup semisweet chocolate chunks**
- Rum Sauce (recipe follows)**
- ¾ cup coarsely chopped pecans**

FIRST Spray a 12-inch cast-iron skillet with cooking spray.

NEXT In a medium bowl, whisk together ½ cup granulated sugar, brown sugar, and cinnamon. In a small bowl, toss cranberries with remaining 1 tablespoon granulated sugar.

NEXT Gently punch down Sour Cream Dough, and divide into 24 pieces. Stuff each piece with 2 teaspoons chocolate chunks, and roll into balls. Dip balls in Rum Sauce to coat, and dredge in sugar mixture. Arrange dough balls in prepared skillet; sprinkle with cranberry mixture and pecans. Pour ⅓ cup Rum Sauce over dough.

NEXT Cover and let rise in a warm (75°), draft-free place until puffed, about 30 minutes.

NEXT Preheat oven to 350°.

LAST Bake until golden brown and a wooden pick inserted in center comes out clean, 40 to 45 minutes, covering with foil halfway through baking to prevent excess browning. Let cool for 10 minutes. Drizzle with additional warm Rum Sauce, if desired.

RUM SAUCE

Makes 2¼ cups

- 1 cup unsalted butter**
- 1 cup firmly packed light brown sugar**
- ¼ cup dark rum**
- ¼ cup heavy whipping cream**
- 3 tablespoons cane syrup**
- 2 teaspoons vanilla extract**
- ½ teaspoon kosher salt**

FIRST In a medium saucepan, bring all ingredients to a boil over medium-high heat. Reduce heat to medium, and cook for 2 minutes, stirring constantly. Let cool slightly before using.







BOURBON-PUMPKIN CINNAMON ROLLS

Makes 7

Pumpkin adds a beautiful orange hue to these tender cinnamon rolls.

Dough:

- 1/4 cup warm water (105° to 110°)
- 2 tablespoons granulated sugar
- 1 (0.25-ounce) package active dry yeast
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons kosher salt
- 1 1/2 teaspoons pumpkin pie spice
- 3/4 cup canned pumpkin
- 2 tablespoons unsalted butter, melted

Filling:

- 1/2 cup unsalted butter, softened
- 1/2 cup firmly packed light brown sugar
- 1 tablespoon ground cinnamon
- 1 teaspoon bourbon
- 1/8 teaspoon kosher salt

Glaze:

- 1 1/2 cups confectioners' sugar
- 3 tablespoons whole milk
- 1 tablespoon bourbon

FIRST For dough: In a medium bowl, stir together 1/4 cup warm water, sugar, and yeast. Let stand until mixture is foamy, about 5 minutes.

NEXT In the bowl of a stand mixer fitted with the paddle attachment, stir together flour, salt, and pumpkin pie spice. With mixer on low speed, add yeast mixture, pumpkin, and melted butter, beating just until combined. Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic, about 7 minutes.

NEXT Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm (75°), draft-free place until doubled in size, about 1 hour.

NEXT Spray a 10-inch cast-iron skillet with cooking spray. On a lightly floured surface, roll dough into a 16x12-inch rectangle.

NEXT For filling: In a medium bowl, stir together butter, brown sugar, cinnamon, bourbon, and salt. Spread butter mixture onto dough. Starting with one long side, roll dough into a log; pinch seam to seal. Place roll, seam side down, on a cutting board. Cut dough into 2 1/4-inch-thick slices. Place in prepared skillet. Cover and let rise in a warm (75°), draft-free place until doubled in size, about 45 minutes.

NEXT Preheat oven to 350°.

NEXT Bake until golden brown, 30 to 35 minutes. Let cool for 15 minutes.

LAST For glaze: In a small bowl, whisk together confectioners' sugar, milk, and bourbon until smooth. Drizzle over warm rolls. Serve immediately.





COOKIES & BARS

THESE SIMPLE SWEETS WILL
BE THE HIT OF ANY GATHERING



BOURBON-CHOCOLATE
PECAN PIE BARS
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BACON-CHOCOLATE CHIP COOKIES

Makes about 36

If you're a fan of sweet and salty combinations, you'll go nuts for these decadent cookies.

- 1/2 cup unsalted butter, softened**
 - 3/4 cup granulated sugar**
 - 3/4 cup firmly packed light brown sugar**
 - 1/2 cup chilled bacon drippings**
 - 1 teaspoon vanilla extract**
 - 2 large eggs**
 - 2 1/4 cups all-purpose flour**
 - 1 teaspoon baking soda**
 - 1 teaspoon kosher salt**
 - 1 (12-ounce) package center-cut bacon, cooked and crumbled**
 - 3 cups bittersweet chocolate morsels**
- Garnish: flaked sea salt**

FIRST Preheat oven to 375°.

NEXT In a large bowl, beat butter, sugars, bacon drippings, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

NEXT In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in bacon and chocolate morsels. Using a 1 1/2-inch scoop, drop dough 2 inches apart on a cast-iron baking sheet.

LAST Bake until edges are golden brown, 9 to 11 minutes. Let cool on pan for 2 minutes. Remove from pan, and let cool completely on wire racks. Garnish with sea salt, if desired.





SPICED SORGHUM COOKIES

Makes about 36

These fragrant cookies are flavored with sweet sorghum syrup to complement the kick of ginger and cinnamon.

- 3/4 cup unsalted butter**
- 1 cup granulated sugar**
- 1 large egg**
- 1/4 cup sorghum syrup**
- 3 cups all-purpose flour**
- 2 teaspoons baking soda**
- 2 teaspoons ground ginger**
- 1 teaspoon ground cinnamon**
- 1/2 teaspoon kosher salt**
- 1/4 teaspoon ground cloves**
- 5 tablespoons finely chopped pecans**
- 1/2 cup turbinado sugar**

FIRST Preheat oven to 350°.

NEXT In a large bowl, beat butter and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in sorghum syrup.

NEXT In a medium bowl, whisk together together flour, baking soda, ginger, cinnamon, salt, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in pecans.

NEXT Roll dough into 1-inch balls; roll in turbinado sugar to coat. Place 2 inches apart on a cast-iron baking sheet or griddle. (Refrigerate remaining dough while each batch bakes.)

LAST Bake until golden brown and slightly puffed, about 10 minutes. Let cool on baking sheet until firm, about 5 minutes. Remove from baking sheet, and let cool completely on wire racks. Repeat with remaining dough. Store in an airtight container for up to 1 week.









BUTTERSCOTCH PECAN SKILLET COOKIE

Makes 1 (12-inch) cookie

Butterscotch morsels and buttery pecans make the perfect autumnal pair.

- 1 cup unsalted butter, softened
- 1½ cups firmly packed light brown sugar
- 1 cup granulated sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1½ teaspoons baking powder
- 1½ teaspoons kosher salt
- 1 (11-ounce) package butterscotch morsels
- 1 cup chopped pecans

FIRST Preheat oven to 350°.

NEXT In a large bowl, beat butter and sugars with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

NEXT In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in butterscotch and pecans. Spread dough into a 12-inch cast-iron skillet.

LAST Bake for 40 minutes. Cover with foil and bake 15 minutes more. Let cool in pan for 30 minutes before slicing.





SALTED CARAMEL BLONDIES

Makes about 8

The combination of homemade caramel and salty pretzels makes these blondies divine.

- ¾ cup unsalted butter, melted**
- 1½ cups firmly packed light brown sugar**
- 3 large eggs**
- 2 teaspoons vanilla extract**
- 2¼ cups all-purpose flour**
- ¾ teaspoon baking powder**
- ½ teaspoon kosher salt**
- 1⅓ cups pretzels, chopped and divided**
- Salted Caramel (recipe follows), divided**

FIRST Preheat oven to 350°. Spray a 9-inch cast-iron skillet with cooking spray.

NEXT In a large bowl, beat melted butter, brown sugar, and eggs with a mixer at medium speed until combined, 3 to 4 minutes, stopping to scrape sides of bowl. Stir in vanilla.

NEXT In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Stir in 1 cup pretzels.

NEXT Press half of batter into prepared skillet. Pour ¾ cup Salted Caramel over batter; swirl with a wooden pick. Gently spread remaining batter into skillet. Top with remaining ⅓ cup pretzels.

LAST Bake until a wooden pick inserted in center comes out clean, 25 to 28 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 30 minutes. Cut into squares. Drizzle squares with remaining ¼ cup Salted Caramel.

SALTED CARAMEL

Makes about 1 cup

- 1 cup granulated sugar**
- 2 tablespoons water**
- ½ cup heavy whipping cream**
- ¼ cup unsalted butter**
- 1 teaspoon kosher salt**

FIRST In a large saucepan, sprinkle sugar in an even layer. Add 2 tablespoons water, swirling to combine. Cook over medium-high heat, without stirring, until mixture is amber colored, about 10 minutes. Remove from heat; stir in cream, butter, and salt. Let cool in pan, stirring frequently.







BOURBON-CHOCOLATE PECAN PIE BARS

Makes about 10

These rich bars are made for bourbon lovers.

Crust:

- 1/4 cup pecan halves**
- 1 3/4 teaspoons kosher salt, divided**
- 1/2 teaspoon ground nutmeg, divided**
- 1 cup unsalted butter, softened**
- 1/2 cup plus 2 tablespoons sugar**
- 2 large egg yolks**
- 1 teaspoon bourbon**
- 2 cups all-purpose flour**

Pecan Pie Filling (recipe follows)

Chocolate layer:

- 1 (12-ounce) package semisweet chocolate morsels**
- 1/2 cup heavy whipping cream**
- 3 tablespoons bourbon**
- 3 tablespoons unsalted butter, softened**

FIRST For crust: In the work bowl of a food processor, place pecans, 1/4 teaspoon salt, and 1/4 teaspoon nutmeg; pulse until nuts are finely ground. Transfer mixture to a medium bowl.

NEXT In a large bowl, beat butter and sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition. Beat in bourbon. With mixer on low speed, add flour, 1/4 cup nut mixture, remaining 1 1/2 teaspoons salt, and remaining 1/4 teaspoon nutmeg. Increase mixer speed to medium, and beat just until mixture comes together, about 2 minutes. Cover and refrigerate for 1 hour.

NEXT Preheat oven to 350°. Spray a 9-inch cast-iron skillet with cooking spray.

NEXT Using floured hands, press dough into prepared pan.

NEXT Bake until light golden brown around the edges, about 30 minutes. Let cool for 15 minutes. Spread with Pecan Pie Filling. Refrigerate for 15 minutes.

LAST For chocolate layer: In a medium microwave-safe bowl, combine chocolate and cream. Microwave on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth. Whisk in bourbon and butter until smooth. Spread onto cooled Pecan Pie Filling. Let stand at room temperature overnight or refrigerate until set, about 1 hour. Cut into bars. Garnish with remaining nut mixture, if desired.

PECAN PIE FILLING

Makes about 2 1/2 cups

- 1 1/2 cups pecan halves**
- 1 cup sugar**
- 2/3 cup dark corn syrup**
- 5 tablespoons unsalted butter, melted**
- 2 large eggs**
- 4 teaspoons bourbon**
- 1/4 teaspoon kosher salt**

FIRST In a small Dutch oven, stir together all ingredients. Bring to a boil over medium-high heat, stirring frequently. Reduce heat to medium-low; simmer, stirring constantly, until thickened, 3 to 4 minutes. Let cool for 15 minutes before using.





CRANBERRY-PEAR CRUMBLE BARS

Makes about 9

These travel-friendly crumble bars are perfect for fall picnics.

Dough:

- 1²/₃ cups all-purpose flour**
- ³/₄ cup old-fashioned oats**
- ¹/₃ cup firmly packed light brown sugar**
- ¹/₃ cup granulated sugar**
- ³/₄ teaspoon baking powder**
- ¹/₂ teaspoon kosher salt**
- ³/₄ cup plus 2 tablespoons unsalted butter, softened**

Filling:

- 2 cups fresh or frozen cranberries**
- ¹/₂ cup granulated sugar**
- 3 tablespoons unsalted butter**
- ¹/₄ cup firmly packed light brown sugar**
- 7 cups (¹/₂-inch pieces) chopped peeled Bosc pears**
- ¹/₂ teaspoon ground cinnamon**
- ¹/₂ teaspoon ground cardamom**
- ¹/₄ cup cornstarch**

FIRST Preheat oven to 375°. Spray a 9-inch square cast-iron skillet with baking spray with flour.

NEXT For dough: In a large bowl, combine flour, oats, sugars, baking powder, and salt. Stir in butter until mixture is crumbly. Press two-thirds of mixture into bottom of prepared skillet.

NEXT For filling: In a medium bowl, toss together cranberries and granulated sugar. Set aside.

NEXT In a large saucepan, melt butter over medium heat. Whisk in brown sugar. Stir in pears, cinnamon, and cardamom; cook until tender, about 20 minutes.

NEXT Drain excess liquid; crush half of pears with a potato masher. Stir in cranberry mixture and cornstarch. Spoon over prepared crust, and sprinkle with remaining dough.

LAST Bake until fruit is bubbly and crumble is golden brown, about 50 minutes. Let cool completely in pan before slicing.









CINNAMON-CHILI SKILLET BROWNIES

Makes about 16

These rich brownies have it all—rich, chocolaty goodness with a touch of spice.

- 3/4 cup unsalted butter, melted**
 - 2 (4-ounce) bars semisweet chocolate, chopped and divided**
 - 3 large eggs**
 - 1 cup granulated sugar**
 - 1 1/2 teaspoons vanilla extract**
 - 3/4 cup all-purpose flour**
 - 2 teaspoons instant coffee granules**
 - 1/2 teaspoon kosher salt**
 - 1/2 teaspoon ground cinnamon**
 - 3/4 teaspoon ground red pepper, divided**
 - 1 tablespoon unsweetened cocoa powder**
 - 1 tablespoon confectioners' sugar**
- Garnish: chili powder**

FIRST Preheat oven to 350°. Spray a 9-inch square cast-iron skillet with cooking spray.

NEXT In a small bowl, whisk together melted butter and 6 ounces chocolate until chocolate is melted. Microwave on high in 10-second intervals, if needed, stirring between each.

NEXT In a large bowl, whisk together eggs, granulated sugar, and vanilla. Slowly add chocolate mixture, whisking just until combined.

NEXT In a small bowl, stir together flour, coffee granules, salt, cinnamon, and 1/2 teaspoon red pepper. Gradually add flour mixture to chocolate mixture, stirring just until combined. Gently fold in remaining 2 ounces chocolate. Pour batter into prepared pan.

NEXT Bake until semifirm to the touch, 25 to 30 minutes. Let cool completely. Cut into squares.

LAST In a small bowl, stir together cocoa, confectioners' sugar, and remaining 1/4 teaspoon red pepper. Sprinkle brownies with cocoa mixture. Garnish with chili powder, if desired.





PEANUT BUTTER SNICKERDOODLES

Makes about 30

Nutty, sweet, and perfectly spiced, these simple cookies will please any crowd.

- 1/4 cup unsalted butter**
- 3/4 cup granulated sugar, divided**
- 1/2 cup firmly packed light brown sugar**
- 1 teaspoon vanilla extract**
- 3/4 cup creamy peanut butter**
- 1 large egg**
- 1 1/2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon kosher salt**
- 2 tablespoons heavy whipping cream**
- 1 tablespoon ground cinnamon**

FIRST Preheat oven to 350°.

NEXT In a large bowl, beat butter, 1/2 cup granulated sugar, brown sugar, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add peanut butter, beating until smooth. Add egg, beating to combine.

NEXT In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating well after each addition. Add cream, beating to combine.

NEXT In a small bowl, combine cinnamon and remaining 1/4 cup granulated sugar. Roll heaping tablespoonfuls of dough into 1-inch balls; roll in cinnamon sugar mixture to coat. Place 2 inches apart on a cast-iron baking sheet. (Refrigerate remaining dough until ready to bake.) Using a fork, flatten each ball to about 1/2-inch thickness, making a crosshatch design.

LAST Bake until edges are just beginning to brown, 12 to 14 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Repeat with remaining dough. Store in an airtight container for up to 5 days.







PIES & COBBLERS

WHETHER FILLED WITH JUICY FRUIT
OR CREAMY CHOCOLATE, THESE
COZY CREATIONS ARE THE PERFECT
ENDING TO ANY MEAL







CLASSIC APPLE PIE

Makes 1 (10-inch) pie

Packed with fresh apples, this pie is perfect for cool autumn days.

- 4 pounds apples***, cored and sliced
- $\frac{3}{4}$ cup granulated sugar**
- $\frac{1}{2}$ cup firmly packed light brown sugar**
- 1 teaspoon ground cinnamon**
- $\frac{1}{2}$ teaspoon kosher salt**
- $\frac{1}{4}$ teaspoon ground ginger**
- 3 tablespoons cornstarch**
- All-Butter Piecrust (recipe follows)**
- 1 tablespoon heavy whipping cream**
- 1 tablespoon coarse sugar**

FIRST In a large bowl, toss together apples, sugars, cinnamon, salt, and ginger. Let stand for 30 minutes.

NEXT Preheat oven to 375°.

NEXT Transfer apple mixture to a colander, and drain excess liquid. Place apple mixture back in bowl; stir in cornstarch.

NEXT On a lightly floured surface, roll half of All-Butter Piecrust into a 12-inch circle. Transfer to a 10-inch cast-iron skillet, pressing into bottom and up sides. Fold edges under, and crimp as desired. Spoon apple mixture into prepared crust.

NEXT On a lightly floured surface, roll remaining dough to $\frac{1}{8}$ -inch thickness. Using a sharp knife or pizza wheel, slice dough into long strips, and place over apple filling in a lattice design. Brush dough strips with cream; sprinkle with coarse sugar. Place skillet on a baking sheet.

LAST Bake for 30 minutes. Reduce oven temperature to 350°, and bake until golden and bubbly, about 20 minutes more. Let cool for 1 hour before serving.

**We used Granny Smith and Pink Lady apples. Apples may be peeled, if desired.*

ALL-BUTTER PIECRUST

Makes 2 (12-inch) piecrusts

- $2\frac{3}{4}$ cups all-purpose flour**
- 2 tablespoons sugar**
- 2 teaspoons kosher salt**
- 1 cup cold unsalted butter, cubed**
- 10 to 14 tablespoons ice water**

FIRST In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. Add ice water, 1 tablespoon at a time, just until dough comes together.

LAST Divide dough in half, and shape into disks. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.





APPLE-BOURBON STREUSEL PIE

Makes 1 (10-inch) pie

Drizzled to perfection with Bourbon Caramel Sauce, this apple pie is divine.

Crust:

- 1¼ cups all-purpose flour**
- 1 teaspoon kosher salt**
- 1 teaspoon granulated sugar**
- ½ cup cold unsalted butter, cubed**
- 3 tablespoons whole buttermilk, chilled**

Filling:

- 6 cups sliced Gala apples (about 2½ pounds)**
- ⅓ cup granulated sugar**
- ⅓ cup firmly packed light brown sugar**
- 2 tablespoons cornstarch**
- 1½ teaspoons apple pie spice**
- ⅛ teaspoon kosher salt**
- 1½ teaspoons bourbon**
- 1½ teaspoons fresh lemon juice**

Streusel:

- ¼ cup old-fashioned oats**
- 3 tablespoons all-purpose flour**
- 2 tablespoons chopped walnuts**
- 1 tablespoon firmly packed light brown sugar**
- 1 tablespoon unsalted butter, melted**

Bourbon Caramel Sauce (recipe follows)

FIRST For crust: In a medium bowl, stir together flour, salt, and granulated sugar. Using a pastry blender, cut in cold butter until mixture is crumbly. Add buttermilk, 1 tablespoon at a time, stirring until a shaggy dough forms. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes.

NEXT Preheat oven to 375°.

NEXT On a lightly floured surface, roll dough into a 13-inch circle. Transfer to a 10-inch cast-iron skillet, pressing into bottom and up sides. Fold edges under, and crimp as desired.

NEXT For filling: In a large bowl, stir together apples, sugars, cornstarch, apple pie spice, and salt. Sprinkle with bourbon and lemon juice; stir to combine. Spoon apple mixture into prepared crust.

NEXT For streusel: In a small bowl, stir together oats, flour, walnuts, and brown sugar. Add melted butter, stirring until crumbly. Sprinkle over filling.

LAST Bake until crust is golden brown and apples are tender, about 45 minutes, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool to room temperature. Drizzle with Bourbon Caramel Sauce.

BOURBON CARAMEL SAUCE

Makes about 2 cups

- 2 cups sugar, divided**
- 1 cup heavy whipping cream, room temperature**
- 2 tablespoons bourbon**

FIRST In a 12-inch enamel-coated cast-iron skillet, heat 1 cup sugar over medium heat. (Do not stir.) Cook until edges are melted and sugar is amber colored, about 15 minutes. Stir in remaining 1 cup sugar; cook until melted, about 5 minutes. Remove from heat; whisk in cream. If needed, return to heat, whisking until smooth. Whisk in bourbon until combined. Let cool completely. Refrigerate for up to 1 month. Bring to room temperature or reheat before using.







PEAR, CRANBERRY, AND GINGER PIES

Makes 6 (5-inch) pies

Loaded with tart cranberries, these miniature treats are part crumble, part pie, and all delicious.

Crust:

1 $\frac{1}{3}$ cups all-purpose flour
1 teaspoon granulated sugar
 $\frac{1}{2}$ teaspoon kosher salt
 $\frac{1}{2}$ cup cold unsalted butter, cubed
3 to 4 tablespoons whole buttermilk, chilled

Filling:

3 cups fresh or frozen cranberries
3 pears, sliced

1 $\frac{1}{2}$ cups granulated sugar
 $\frac{1}{4}$ cup all-purpose flour
1 (1-inch) piece fresh ginger, minced

Topping:

$\frac{3}{4}$ cup old-fashioned oats
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{4}$ cup firmly packed light brown sugar
 $\frac{1}{4}$ cup unsalted butter, melted

FIRST For crust: In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, gradually add 3 tablespoons buttermilk until a dough forms. Add remaining 1 tablespoon buttermilk, if needed. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for 30 minutes.

NEXT Preheat oven to 350°.

NEXT Let dough stand at room temperature until slightly softened, about 15 minutes. Divide dough into 6 equal portions. On a lightly floured surface, roll each portion to $\frac{1}{8}$ -inch thickness. Transfer to 6 (5-inch) cast-iron skillets, pressing into bottom and up sides.

NEXT For filling: In a medium bowl, toss together cranberries, pears, sugar, flour, and ginger. Divide filling among prepared crusts.

NEXT For topping: In a small bowl, stir together oats, flour, brown sugar, and melted butter. Sprinkle topping over filling.

LAST Bake until crust is golden brown and filling is bubbly, about 30 minutes. Serve warm.





SPICED HONEY PUMPKIN CROSTATATA

Makes 1 (10-inch) pie

Give your go-to pumpkin pie an update with a touch of honey and a generous dash of spice.

Crust:

1 $\frac{1}{3}$ cups all-purpose flour
 $\frac{1}{3}$ cup chopped pecans
2 teaspoons granulated sugar
 $\frac{1}{2}$ teaspoon kosher salt
 $\frac{1}{2}$ cup cold unsalted butter, cubed
3 to 4 tablespoons ice water

Filling:

2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground ginger
 $\frac{1}{4}$ teaspoon ground nutmeg

$\frac{1}{4}$ teaspoon ground allspice
 $\frac{1}{4}$ teaspoon kosher salt
1 (15-ounce) can pumpkin
1 cup evaporated milk
 $\frac{1}{2}$ cup firmly packed light brown sugar
 $\frac{1}{2}$ cup plus 2 tablespoons honey, divided
3 large eggs, divided
1 tablespoon unsalted butter, melted
1 tablespoon water
1 tablespoon finely chopped pecans
1 cup heavy whipping cream

Garnish: pumpkin pie spice

FIRST For crust: In the work bowl of a food processor, place flour, pecans, sugar, and salt; pulse until finely ground. Add cold butter, pulsing until mixture is crumbly. With processor running, gradually add 3 tablespoons ice water until a dough forms. Add remaining 1 tablespoon ice water, if needed. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for 30 minutes.

NEXT Let dough stand at room temperature until slightly softened, about 15 minutes. On a lightly floured surface, roll dough to $\frac{1}{8}$ -inch thickness. Transfer to a 10-inch cast-iron skillet, pressing into bottom and up sides. Let edges extend over sides of pan. Refrigerate for 1 hour.

NEXT Preheat oven to 375°.

NEXT For filling: In a large bowl, whisk together flour, cinnamon, ginger, nutmeg, allspice, and salt. Whisk in pumpkin, evaporated milk, brown sugar, $\frac{1}{2}$ cup honey, 2 eggs, and melted butter until combined. Pour into prepared crust. Fold edges of crust gently over top of filling. (Crust will not completely cover filling.)

NEXT In a small bowl, whisk together remaining 1 egg and 1 tablespoon water. Brush crust lightly with egg wash, and sprinkle with pecans.

NEXT Bake until center is set, about 45 minutes. Let cool completely on a wire rack.

LAST In a medium bowl, beat cream and remaining 2 tablespoons honey with a mixer at high speed until stiff peaks form. Top crostata with whipped cream. Garnish with pumpkin pie spice, if desired.







BOURBON-CHOCOLATE PECAN PIE

Makes 1 (10-inch) pie

It only makes sense that a dessert representing Kentucky pays homage to the state's signature spirit.

- 1¼ cups bittersweet chocolate morsels**
- 1¼ cups toasted pecans, chopped**
- Buttermilk Piecrust (recipe follows)**
- ⅔ cup firmly packed dark brown sugar**
- 2 teaspoons all-purpose flour**
- ½ teaspoon kosher salt**
- 1 cup dark corn syrup**
- 4 tablespoons bourbon, divided**
- ⅓ cup unsalted butter, melted**
- 3 large eggs**

FIRST Preheat oven to 375°.

NEXT Sprinkle chocolate morsels and pecans into bottom of prepared Buttermilk Piecrust. In a large bowl, whisk together brown sugar, flour, and salt. Add corn syrup, 3 tablespoons bourbon, melted butter, and eggs; whisk until smooth. Pour bourbon mixture over pecans. Loosely cover edge of crust with foil.

LAST Bake for 30 minutes. Uncover and bake until set, about 15 minutes more, loosely covering filling with foil to prevent excess browning, if necessary. Let cool completely on a wire rack. Refrigerate until firm, about 6 hours. Brush with remaining 1 tablespoon bourbon before serving, if desired.

BUTTERMILK PIECRUST

Makes 1 (12-inch) piecrust

- 1¼ cups all-purpose flour**
- 1 teaspoon kosher salt**
- 1 teaspoon sugar**
- ½ cup cold unsalted butter, cubed**
- 3 to 4 tablespoons whole buttermilk, chilled**

FIRST Preheat oven to 425°.

NEXT In a medium bowl, stir together flour, salt, and sugar. Using a pastry blender, cut in cold butter until mixture is crumbly. Add buttermilk, 1 tablespoon at a time, stirring until a dough forms. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes.

NEXT Let dough stand at room temperature until slightly softened, 20 to 30 minutes.

NEXT On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 10-inch cast-iron skillet, pressing into bottom and up sides. Fold edges under, and crimp as desired. Top with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.

LAST Bake until edges are lightly browned, about 10 minutes. Carefully remove paper and weights. Let cool on a wire rack for 30 minutes.





S'MORES CHEESECAKE PIE

Makes 1 (10-inch) pie

With toasty waves of homemade marshmallow fluff, this chocolate-filled treat is irresistible.

Crust:

- 2 cups graham cracker crumbs**
- 1/4 cup sugar**
- 1/2 cup unsalted butter, melted**
- 2 large egg whites, lightly beaten**

Filling:

- 1/2 (12-ounce) package semisweet chocolate morsels**
- 1/4 cup unsalted butter**
- 1/2 tablespoon unsweetened cocoa powder**
- 2 (8-ounce) packages cream cheese, softened**
- 1 cup sugar**

- 2 large eggs**
- 1 (8-ounce) container sour cream**
- 1 teaspoon vanilla extract**

Topping:

- 3 large egg whites**
- 1/2 teaspoon cream of tartar**
- 2/3 cup plus 2 tablespoons sugar, divided**
- 3/4 cup light corn syrup**
- 1/3 cup water**
- 2 teaspoons vanilla extract**

FIRST Preheat oven to 350°.

NEXT For crust: In a large bowl, stir together graham cracker crumbs and sugar. Add melted butter, stirring to combine. Stir in egg whites. Press mixture firmly into bottom and 1 inch up sides of a 10-inch cast-iron skillet.

NEXT Bake for 6 minutes. Let cool on a wire rack for 20 minutes. Reduce oven temperature to 300°.

NEXT For filling: In a medium saucepan, heat chocolate morsels, butter, and cocoa over low heat, stirring constantly, until smooth. Remove from heat, and set aside.

NEXT In a large bowl, beat cream cheese with a mixer at medium speed until creamy. Gradually add sugar, beating until combined. Add eggs, one at a time, beating just until combined after each addition. With mixer on low speed, add sour cream and vanilla, beating until smooth. Fold in chocolate mixture. Pour into prepared crust.

NEXT Bake for 1½ hours. Turn oven off, and leave cheesecake in oven with door closed for 2 hours. Remove from oven. Let cool completely on a wire rack. Cover and refrigerate for 8 hours.

NEXT For topping: In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium-high speed until foamy. Add 2 tablespoons sugar, and beat until soft peaks form.

NEXT In a small saucepan, cook corn syrup, 1/3 cup water, and remaining 2/3 cup sugar over medium heat, stirring constantly, until mixture registers 248° on a candy thermometer, about 15 minutes.

LAST Reduce mixer speed to medium. Add corn syrup mixture in a slow, steady stream. Increase mixer speed to high, and beat for 4 minutes. Add vanilla, and beat for 1 minute. Using an offset spatula, swirl fluff onto cheesecake. Using a kitchen torch or broiler, lightly brown topping.







BLACK-BOTTOM CRANBERRY PECAN PIES

Makes 6 (5-inch) pies

Tart cranberries pair perfectly with the sweet filling in these individual-size pies.

- 1 (14.1-ounce) package refrigerated piecrusts
 - 1 (4-ounce) bar bittersweet chocolate, chopped
 - 2 tablespoons heavy whipping cream
 - 3 large eggs, lightly beaten
 - 1 cup dark corn syrup
 - $\frac{2}{3}$ cup sugar
 - $\frac{1}{4}$ cup unsalted butter, melted
 - 1 teaspoon vanilla extract
 - 2 cups roughly chopped pecans
 - 1 cup fresh cranberries
- Sweetened whipped cream, to serve

FIRST Preheat oven to 350°.

NEXT Unroll piecrusts, and divide into 6 (6-inch) circles or ovals. Press into bottom and up sides of 6 (5-inch) cast-iron skillets or baking dishes. Fold edges under, and crimp as desired.

NEXT In a small saucepan, cook chocolate and cream over medium-heat, stirring frequently, until chocolate is melted and mixture is smooth. Divide chocolate mixture among prepared crusts.

Refrigerate for 30 minutes.

NEXT In a medium bowl, whisk together eggs, corn syrup, sugar, melted butter, and vanilla until smooth; stir in pecans and cranberries. Pour filling over chocolate mixture in skillets.

LAST Bake until centers are set, 30 to 35 minutes. Let cool completely. Serve with whipped cream.





MOCHA COBBLER

Makes 1 (10-inch) skillet

This cobbler is the ideal dessert for chocolate-lovers.

- ½ cup unsalted butter, melted**
- 1½ cups sugar, divided**
- 1 cup all-purpose flour**
- 1 cup semisweet chocolate morsels**
- 8 tablespoons unsweetened cocoa powder, divided**
- 2 teaspoons baking powder**
- 1 teaspoon kosher salt**
- ¾ cup whole milk**
- 1 teaspoon vanilla extract**
- 1½ cups hot coffee**
- Vanilla ice cream, to serve**

FIRST Preheat oven to 350°. Add melted butter to a 10-inch cast-iron skillet.

NEXT In a medium bowl, stir together 1 cup sugar, flour, chocolate, 3 tablespoons cocoa, baking powder, and salt. Stir in milk and vanilla until smooth. Pour batter over melted butter in skillet.

NEXT Stir together remaining ½ cup sugar and remaining 5 tablespoons cocoa. Sprinkle sugar mixture over batter. Pour hot coffee over top. (Do not stir.)

LAST Bake until center is almost set, about 35 minutes. Let cool for 10 minutes before serving. Serve with ice cream, if desired.









PEAR COBBLER

Makes 1 (10-inch) skillet

We added just a hint of molasses to the crust for an extra layer of richness and a little fall flair.

- 1½ cups all-purpose flour**
- ¼ teaspoon baking soda**
- ¼ teaspoon kosher salt**
- ¼ cup cold unsalted butter, cubed**
- 5 to 7 tablespoons whole milk, divided**
- 1 tablespoon molasses (not blackstrap)**
- 8 ripe pears, peeled, cored, and sliced (about 3 pounds)**
- ⅓ cup plus 1 teaspoon granulated sugar, divided**
- ⅓ cup firmly packed light brown sugar**
- 2 tablespoons cornstarch**
- 2 teaspoons fresh lemon juice**
- ½ teaspoon ground cinnamon**
- ½ teaspoon ground ginger**
- ¼ teaspoon ground cloves**
- ¼ teaspoon ground allspice**

FIRST Preheat oven to 400°.

NEXT In a large bowl, stir together flour, baking soda, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Gradually add 5 tablespoons milk and molasses, stirring with a fork until mixture holds together when pressed between fingers. (Add remaining 2 tablespoons milk, if needed.)

NEXT Turn out dough onto a lightly floured surface, and shape into a disk. Roll dough into an 11-inch circle, trimming edges to straighten, if necessary. Cut into 10 strips.

NEXT In a large bowl, stir together pears, ⅓ cup granulated sugar, brown sugar, cornstarch, lemon juice, cinnamon, ginger, cloves, and allspice. Pour mixture into a 10-inch cast-iron skillet.

NEXT Place 5 dough strips horizontally over pear filling, spacing evenly. Place remaining 5 dough strips vertically over first strips, spacing evenly. Sprinkle dough with remaining 1 teaspoon granulated sugar.

LAST Bake until browned and bubbly, about 40 minutes. Let cool for at least 10 minutes before serving.





CAST IRON CAKES

THESE EFFORTLESS YET IMPRESSIVE
CONFECTIONS WILL TURN ANY DAY OF
THE WEEK INTO A SPECIAL OCCASION







BOURBON-PECAN UPSIDE-DOWN CAKE

Makes 1 (10-inch) cake

The ooey, gooey bourbon-laced topping soaks into this tender cake, making it one of our favorite upside-down delights.

Topping:

- 1 cup roughly chopped pecans
- ½ cup unsalted butter, cubed
- ½ cup firmly packed light brown sugar
- ¼ cup light corn syrup
- 2 tablespoons bourbon
- ¼ teaspoon kosher salt

Cake:

- 1²/₃ cups all-purpose flour
- ¾ cup granulated sugar
- 1 teaspoon baking powder
- ¾ teaspoon kosher salt
- ½ teaspoon baking soda
- 1 cup whole buttermilk
- ½ cup unsalted butter, melted
- 1 tablespoon bourbon
- 2 large eggs

FIRST Preheat oven to 350°.

NEXT For topping: Spray a 10-inch cast-iron skillet with cooking spray. Add pecans, butter, brown sugar, corn syrup, bourbon, and salt. Cook over medium heat, stirring occasionally, until smooth, 2 to 3 minutes. Remove from heat.

NEXT For cake: In a medium bowl, whisk together flour, granulated sugar, baking powder, salt, and baking soda. In a small bowl, whisk together buttermilk, melted butter, bourbon, and eggs. Add buttermilk mixture to flour mixture, stirring until smooth. Gently spoon batter over pecan mixture in skillet. (Do not stir.)

LAST Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 10 minutes. Carefully invert onto a flat serving plate. Spoon any remaining pecan mixture in skillet over cake.





VANILLA BUTTERMILK CAKE

Makes 1 (9-inch) cake

Inspired by traditional birthday cake flavors, we gave this simple cake a Southern spin by adding buttermilk to the batter.

- ½ cup unsalted butter, softened**
- 1 cup sugar**
- 2 large eggs**
- ½ teaspoon vanilla extract**
- 1⅓ cups all-purpose flour**
- 1¼ teaspoons baking powder**
- ¼ teaspoon kosher salt**
- ½ cup whole buttermilk**

Chocolate-Buttermilk Frosting (recipe follows)

FIRST Preheat oven to 350°. Spray a 9-inch cast-iron skillet with cooking spray.

NEXT In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

NEXT In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter in prepared skillet.

LAST Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely. Spread Chocolate-Buttermilk Frosting onto cooled cake.

CHOCOLATE-BUTTERMILK FROSTING

Makes about 1½ cups

- ½ cup unsalted butter, softened**
- 2 cups confectioners' sugar**
- ¼ cup unsweetened cocoa powder**
- ½ teaspoon kosher salt**
- 3 tablespoons whole buttermilk**

FIRST In a large bowl, beat butter with a mixer at medium speed until creamy. In a small bowl, sift together confectioners' sugar, cocoa, and salt. Add cocoa mixture to butter, beating until combined. Beat in buttermilk until mixture reaches a spreadable consistency.







BUTTERMILK POUND CAKE

Makes 1 (8x4-inch) cake

The tang of buttermilk adds extra flavor and tenderness to classic pound cake while a cast-iron pan gives it an unbeatable crust.

- ¾ cup unsalted butter, softened**
- 1½ cups sugar**
- 3 large eggs, room temperature**
- 1½ cups all-purpose flour, sifted**
- ½ teaspoon kosher salt**
- ½ cup whole buttermilk**

FIRST Spray an (8x4-inch) cast-iron loaf pan with baking spray with flour. Line pan with parchment paper, and spray pan again.

NEXT In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

NEXT In a medium bowl, stir together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan.

LAST Place pan in a cold oven. Bake at 300° until a wooden pick inserted in center comes out clean, about 1 hour and 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.





COCONUT BUTTERMILK POUND CAKE

Makes 2 (8x4-inch) cakes

Toasted coconut adds a note of nuttiness and a delicious crunch to these fluffy, moist loaves.

- 1½ cups unsalted butter, softened
- 3 cups granulated sugar
- 5 large eggs, room temperature
- 3 cups all-purpose flour
- 2 teaspoons kosher salt
- 1 teaspoon baking powder
- 1 cup whole buttermilk
- 2 teaspoons vanilla extract
- 1½ cups sweetened flaked coconut, toasted and divided
- 3 cups confectioners' sugar
- ¼ cup unsweetened coconut milk
- 1 tablespoon fresh lemon juice

FIRST Spray 2 (8x4-inch) cast-iron loaf pans with baking spray with flour.

NEXT In a large bowl, beat butter and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

NEXT In a medium bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Stir in 1 cup coconut. Divide batter between prepared pans.

NEXT Place pans in a cold oven. Bake at 300° until a wooden pick inserted in center comes out clean, about 1 hour and 15 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.

LAST In a medium bowl, whisk together confectioners' sugar, coconut milk, and lemon juice. Spread glaze onto cooled loaves. Sprinkle with remaining ½ cup coconut.









CHOCOLATE-HAZELNUT LOAVES

Makes 2 (8x4-inch) cakes

Everyone will love these buttery loaves swirled with rich chocolate-hazelnut spread.

- ½ cup unsalted butter, softened**
- 1⅓ cups sugar**
- 3 large eggs**
- 1½ cups all-purpose flour**
- ½ teaspoon baking powder**
- ½ teaspoon kosher salt**
- ½ cup sour cream**
- ¾ cup chopped hazelnuts, divided**
- 1 teaspoon vanilla extract**
- ½ cup chocolate-hazelnut spread***

FIRST Preheat oven to 325°. Spray 2 (8x4-inch) cast-iron loaf pans with baking spray with flour.

NEXT In a large bowl, beat butter and sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition.

NEXT In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Stir in ½ cup hazelnuts and vanilla. Divide batter between prepared pans. Spoon chocolate-hazelnut spread over batter, and swirl gently with a knife. Sprinkle with remaining ¼ cup hazelnuts.

LAST Bake until a wooden pick inserted in center comes out clean, about 1 hour, covering with foil halfway through baking to prevent excess browning. Let cool in pans for 20 minutes before serving.

**We used Nutella.*





CRANBERRY ORANGE STREUSEL CAKE

Makes 1 (10-inch) cake

A layer of tart cranberry sauce with a dash of orange zest brightens up this skillet cake.

- | | |
|--|--|
| 1 (14-ounce) can whole berry cranberry sauce | 1/2 cup unsalted butter, softened |
| 2 teaspoons fresh orange zest | 2 large eggs |
| 1 3/4 cups all-purpose flour, divided | 1 teaspoon vanilla extract |
| 1 cup plus 3 tablespoons granulated sugar, divided | 1 1/2 teaspoons baking powder |
| 2 tablespoons firmly packed light brown sugar | 1/2 teaspoon kosher salt |
| 1 1/2 tablespoons plain yellow cornmeal | 1/2 cup plus 2 tablespoons whole buttermilk, divided |
| 2 tablespoons cold unsalted butter, cubed | 1 1/4 cups confectioners' sugar |
| 1/2 cup chopped pecans | |

FIRST In a small saucepan, bring cranberry sauce and zest to a boil over medium-high heat. Reduce heat to medium; cook, stirring constantly until slightly thickened, about 5 to 6 minutes. Cover and refrigerate until cooled.

NEXT Preheat oven to 350°. Spray a 10-inch cast-iron skillet with cooking spray.

NEXT In a medium bowl, stir to combine 1/4 cup flour, 3 tablespoons granulated sugar, brown sugar, and cornmeal; cut in cold butter, using pastry blender until large crumbs form. Stir in pecans; refrigerate until ready to use.

NEXT In a large bowl, beat softened butter and remaining 1 cup granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

NEXT In a medium bowl, whisk together baking powder, salt, and remaining 1 1/2 cups flour. Gradually add flour mixture to butter mixture alternately with 1/2 cup buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

NEXT Spread three-fourths of batter into prepared pan. Spread cranberry mixture onto batter. Top with remaining batter, spreading to edges; sprinkle with pecan mixture.

NEXT Bake until a wooden pick inserted in center comes out clean, about 50 to 55 minutes; cover with aluminum foil to prevent excess browning, if necessary.

LAST In a small bowl, whisk together confectioners' sugar with remaining 2 tablespoons buttermilk until smooth; drizzle over cake before serving.



**COVER
RECIPE**







CARAMEL-PECAN BANANA COFFEE CAKE

Makes 1 (9-inch) cake

The flavors of bananas Foster and praline pecans intersect in this New Orleans-inspired coffee cake.

Caramel:

- 1½ cups granulated sugar
- 3 tablespoons water
- ½ cup heavy whipping cream
- ¼ cup unsalted butter, softened

Topping:

- ⅓ cup firmly packed light brown sugar
- 3 tablespoons all-purpose flour
- ¼ teaspoon ground cinnamon
- 2 tablespoons unsalted butter, melted
- ½ cup pecans, chopped

Cake:

- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 bananas, mashed
- ½ cup sour cream
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- ½ cup pecans, chopped
- Banana slices, to serve

FIRST For caramel: In a large enamel-coated cast-iron skillet, stir together granulated sugar and 3 tablespoons water. Cook over medium-high heat, without stirring, until mixture is amber colored, about 10 minutes. Remove from heat; stir in cream and butter. Let cool in skillet, stirring frequently.

NEXT Preheat oven to 350°. Spray a 9-inch cast-iron skillet with cooking spray.

NEXT For topping: In a medium bowl, whisk together brown sugar, flour, and cinnamon; stir in butter with a fork until crumbly. Stir in pecans.

NEXT For cake: In a large bowl, beat butter and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in banana, sour cream, and vanilla.

NEXT In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spread half of batter into prepared pan. Drizzle with ¾ cup warm caramel, and sprinkle with pecans. Top with remaining batter, and swirl in ¼ cup caramel. Sprinkle with topping.

LAST Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil to prevent excess browning, if necessary. Drizzle with remaining caramel, and serve with banana.





BOURBON BUTTER CAKE

Makes 1 (10-inch) cake

A splash of bourbon lends a spirited kick to this ultramoist pound cake, and the finishing drizzle of Bourbon Caramel Sauce makes it downright irresistible.

- 1¼ cups unsalted butter, softened**
- 1¾ cups granulated sugar**
- 1 cup firmly packed light brown sugar**
- 5 large eggs**
- 3½ cups cake flour**
- 1¼ teaspoons kosher salt**
- 1¼ teaspoons baking powder**
- ¾ teaspoon baking soda**
- ½ teaspoon ground nutmeg**
- 1¼ cups whole buttermilk**
- ⅓ cup bourbon**
- Bourbon Caramel Sauce (recipe on page 77)**

FIRST Preheat oven to 350°. Generously spray a (13-cup) cast-iron Bundt pan with baking spray with flour.

NEXT In a large bowl, beat butter and sugars with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

NEXT In a medium bowl, sift together flour, salt, baking powder, baking soda, and nutmeg. In a small bowl, whisk together buttermilk and bourbon. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan.

LAST Bake until a wooden pick inserted near center comes out clean, about 45 minutes. Let cool in pan for 30 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Bourbon Caramel Sauce before serving.









PUMPKIN-CHOCOLATE SWIRL BUNDT CAKE

Makes 1 (10-inch) cake

Two of our favorite fall flavors—pumpkin spice and chocolate—collide in this tender Bundt.

- | | |
|--|--|
| 1 cup plus 2 tablespoons unsalted butter, softened and divided | 1/2 cup sour cream |
| 3 1/4 cups all-purpose flour, divided | 1 teaspoon vanilla extract |
| 1 1/2 cups firmly packed dark brown sugar | 1 cup canned pumpkin |
| 3 large eggs | 1 1/2 teaspoons pumpkin pie spice |
| 2 teaspoons baking powder | 1/3 cup half-and-half |
| 1 teaspoon baking soda | 2 tablespoons unsweetened cocoa powder |
| 1 teaspoon kosher salt | Garnish: confectioners' sugar |

FIRST Preheat oven to 300°. Lightly coat a (13-cup) cast-iron Bundt pan with 2 tablespoons butter. Sprinkle with 1/4 cup flour, rotating to coat bottom and sides of pan. Using a pastry brush, remove excess flour.

NEXT In a large bowl, beat brown sugar and remaining 1 cup butter with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

NEXT In a medium bowl, whisk together baking powder, baking soda, salt, and remaining 3 cups flour. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in sour cream and vanilla. Spoon 1 cup vanilla batter into a medium bowl; set aside.

NEXT Add pumpkin and pumpkin pie spice to remaining vanilla batter; beat with a mixer at medium speed until combined. Add half-and-half and cocoa to reserved 1 cup vanilla batter, whisking until combined. (Batters will be thick.)

NEXT Spoon one-third of pumpkin batter into prepared pan, spreading evenly. Spoon half of chocolate batter by heaping teaspoonfuls over pumpkin batter. Repeat layers once. Spoon remaining pumpkin batter on top. Gently swirl batters together with a knife, smoothing top with a spatula. Tap pan on counter twice to release any air bubbles.

LAST Bake until a wooden pick inserted near center comes out clean, 55 to 60 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Sift with confectioners' sugar, if desired.



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