**Name of Recipe: Cranberry Orange Muffins – On Baking, Labensky**

**Formula Yield: 2 lb. 7 oz.**

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| **Ingredient** | **U.S.** | **Metric** | **Baker’s %** | **Conversion** | **Cost** | **Notes** |
| **All-purpose flour** | **0# - 10 oz** | **0.285 kg** |  |  |  |  |
| **Sugar** | **0# - 9 oz** | **0.255 kg** |  |  |  |  |
| **Salt** | **0# - 0.25 oz** | **0.007 kg** |  |  |  |  |
| **Baking powder** | **0# - 0.22 oz** | **0.006 kg** |  |  |  | **2 tsp.** |
| **Eggs** | **0# - 2.5 oz** | **0.071 kg** |  |  |  |  |
| **Buttermilk (1%)** | **0# - 5 oz** | **0.142 kg** |  |  |  |  |
| **Vegetable oil** | **0# - 4 oz** | **0.115 kg** |  |  |  |  |
| **Vanilla extract** | **0# - 0.07 oz** | **0.002 kg** |  |  |  | **½ tsp.** |
| **Dried cranberries** | **0# - 4 oz** | **0.115 kg** |  |  |  |  |
| **Orange zest, grated** | **0# - .2 oz.** | **0.006 kg** |  |  |  | **1 Tbsp.** |
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**Directions: Muffin Method**

1. **Sift together the flour, sugar, salt and baking powder.**
2. **In a separate bowl, whisk the eggs until completely smooth. Add the buttermilk, oil, vanilla and orange zest.**
3. **Stir the liquid mixture into the dry ingredients. Do not overmix. The batter should be lumpy.**
4. **Gently fold in the dried cranberries.**
5. **Portion into 16 standard, prepared muffin pans using a #20 scoop.**
6. **Bake at 400 degrees F. until the center bounces back when lightly pressed, approximately 18-22 minutes.**
7. **Cool the muffins in the pan for several minutes before removing.**

**Name of Recipe: Éclair Paste – On Baking, Labensky**

**Formula Yield: 1 lb. 8 oz.**

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| **Ingredient** | **U.S.** | **Metric** | **Baker’s %** | **Conversion** | **Cost** | **Notes** |
| **Water** | **0# - 8 oz** | **0.227 kg** |  |  |  |  |
| **Salt** | **0# - 0.15 oz** | **0.005 kg** |  |  |  | **¾ tsp.** |
| **Unsalted butter** | **0# - 3.5 oz** | **0.100 kg** |  |  |  |  |
| **Bread flour** | **0# - 5 oz** | **0.142 kg** |  |  |  |  |
| **Eggs**  | **0# - 5-6 oz** | **0.170 kg** |  |  |  |  |
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| **Total** | **1# - 8 oz** | **0.644 kg** |  |  |  |  |
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| **Whipped Cream** |  |  |  |  |  |  |
| **Heavy Cream** | **0# - 8 oz** | **0.227 kg** |  |  |  |  |
| **Powdered sugar** | **0# - 1 oz** | **0.028 kg** |  |  |  |  |
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**Directions:**

1. **Place water, salt and butter in a saucepan. Bring to a boil. Make sure the butter is fully melted.**
2. **Remove from the heat and immediately add all the flour.**
3. **Vigorously beat the dough by hand. Put the pan back on the heat and continue beating the dough until it comes away from the sides of the pan. The dough should look relatively dry and should just begin to leave a film on the saucepan.**
4. **Transfer the dough to the bowl of a mixer fitted with the paddle attachment and beat it for a few seconds at medium speed. Then begin to beat the eggs in one at a time.**
5. **Continue to add the eggs one by one until the mixture is shiny but firm. It may not be necessary to use all of the eggs. The dough should pull away from the sides of the bowl in thick threads.**
6. **Fill a piping bag and portion dough into twelve (2”) circles onto a paper lined sheet pan.**
7. **Bake immediately at 400 degrees F. for 15 minutes.**
8. **Reduce the heat to 350 degrees F. and bake until the pastries are dry and crisp.**
9. **To test for doneness, remove one pastry from oven and let it sit for 1-2 minutes. If it does not collapse, the product is sufficiently baked.**
10. **For whipped cream, mix heavy cream and powdered sugar until stiff peaks form.**
11. **Cool completely, then fill six with whipped cream and leave six unfilled.**

**Name of Recipe: Lemon Wafer Cookies - Gisslen**

**Formula Yield: 0.941 kg**

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| **Ingredient** | **U.S.** | **Metric** | **Baker’s %** | **Conversion** | **Cost** | **Notes** |
| **Butter** | **0# - 8 oz** | **0.250 kg** |  |  |  | **Unsalted**  |
| **Sugar** | **0# - 6 oz** | **0.188 kg** |  |  |  | **Granulated**  |
| **Lemon zest** | **0# - 0.375 oz** | **0.013 kg** |  |  |  |  |
| **Salt** | **0# - 0.125 oz** | **0.004 kg** |  |  |  |  |
| **Eggs** | **0# - 2 oz** | **0.063 kg** |  |  |  |  |
| **Pastry flour** | **0# - 12 oz** | **0.375 kg** |  |  |  | **All – purpose flour will also work well** |
| **Baking soda** | **0# - 0.125 oz** | **0.004 kg** |  |  |  |  |
| **Milk** | **0# - 1 oz** | **0.030 kg** |  |  |  |  |
| **Lemon juice** | **0# - 1 oz** | **0.030 kg** |  |  |  |  |
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| **Total** | **1# - 14 oz** | **0.941 kg** |  |  |  |  |
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**Directions: Creaming Method**

1. **Place butter, sugar, lemon zest, and salt in mixing bowl and cream for 5 minutes on speed 2.**
2. **Add the eggs in two or three additions, scrape well.**
3. **On speed 1, add alternately the pastry flour and baking soda with the milk and lemon juice in thirds.**
4. **Mix until just completely combined – do not overmix.**
5. **Portion approximately 75 cookies with a #100 scoop, flatten slightly.**
6. **Bake 375°F (reduce heat for convection oven).**
7. **Cookies should be lightly golden around the edges with almost no color on the tops.**

**Name of Recipe: Soft Yeast Butter Rolls – On Baking Labensky**

**Formula Yield: 1.360 kg**

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| **Ingredient** | **U.S.** | **Metric** | **Baker’s %** | **Conversion** | **Cost** | **Notes** |
| **Active dry yeast** | **0# - .85 oz** | **0.024 kg** | **3.3%** |  |  |  |
| **Water** | **0# - 13.75 oz** | **0.390 kg** | **54.5%** |  |  |  |
| **Bread Flour** | **1# - 9 oz** | **0.715 kg** | **100%** |  |  |  |
| **Salt** | **0# - 0.56 oz** | **0.016 kg** | **2.3%** |  |  |  |
| **Granulated sugar** | **0# - 2.25 oz** | **0.065 kg** | **9%** |  |  |  |
| **Nonfat milk solids** | **0# - 1.125 oz** | **0.032 kg** | **4.5%** |  |  |  |
| **Shortening** | **0# - 1.125 oz** | **0.032 kg** | **4.5%** |  |  |  |
| **Unsalted butter, softened** | **0# - 1.125 oz** | **0.032 kg** | **4.5%** |  |  |  |
| **Eggs** | **0# - 1.9 oz** | **0.054 kg** | **7.5%** |  |  |  |
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| **Total** | **2.98 pounds** | **1.360** | **190%** |  |  |  |
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**Directions: Straight Dough Mixing Method**

1. **Place all of the ingredients in the bowl of mixer.**
2. **Mix on 1st speed for 3 minutes, check for hydration.**
3. **Knead 8 to 10 minutes – full gluten development 77°F desired dough temp.**
4. **Ferment for 1 hour or until doubled in volume.**
5. **Degas and divide into three portions.**
6. **Preshape.**
7. **Bench rest.**
8. **Shape and pan into the following: one (1 lb. pan loaf), one (1 lb. three braid loaf), and eight (2 oz.) dinner rolls (4 round, 4 single knot)**
9. **Proof until double in size.**
10. **Egg wash.**
11. **Bake at 400 degrees F. until dark golden brown.**