



# Baker's Dozen



Delicious Baking Recipes

From the Bob's Red Mill Kitchen



# Dear Friends,

There is something wonderful about baking. Watching dough rise in a warm oven. The aroma of fresh baked cookies wafting through the house. The beauty of a carefully frosted cupcake. All glorious, especially when shared with your dear ones. Baking is a creative expression, an expression of love. Just as you would choose your words carefully in a heartfelt note to a loved one, you should also choose the best ingredients when you bake. That's why we work so hard to bring you the very best baking flour — because it is so much more than just food. Flour is a way to share your talent, your bounty, your heart. May these precious gifts shine through in everything you bake.

To Your Good Health,
Bob Moore

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Preheat oven to 300°F Grease two

### **Sparkling Cinnamon Almond Cookies**

These light, crisp cookies go perfectly with a cup of tea



6 Tbsp Bob's Red Mill Brown Sugar

1 tsp Vanilla Extract

I cup Bob's Red Mill Oat Flour

1 cup Bob's Red Mill Almond Flour

2 Tbsp Bob's Red Mill Sparkling Sugar

½ tsp Ground Cinnamon

cookie sheets or line them with parchment paper; set aside. Blend the butter, brown sugar and vanilla extract with a stand mixer or a hand mixer until combined. In a small bowl, mix together oat flour and almond flour. Add the flour mixture to the butter mixture and mix until dough forms. Form the dough into 1½ inch balls. Place on the prepared cookie sheets, spacing 1-2 inches apart and bake for 30-35 minutes. While the cookies bake, combine sparkling sugar and cinnamon in a small bowl. Remove cookies from the oven and roll in the cinnamon sugar mixture while they are still warm. Place cookies on a wire rack and let cool completely before eating. Makes 2 dozen cookies.













6 oz Unsalted Butter, softened

1 cup Sugar

2 Tbsp Bob's Red Mill Poppy Seeds

2 tsp Lemon Zest

2 cups Bob's Red Mill All-Purpose Flour

¼ tsp Salt

## **Lemon Poppy Seed Shortbread**

Zesty lemon adds brightness to these rich, buttery cookies



With a stand mixer or a hand mixer, beat together butter and sugar until light and fluffy. Mix in poppy seeds and lemon zest. Add flour and salt and mix well to make a crumbly dough. Divide dough in half. Press and roll each half in wax paper to make a cylinder about 2 inches in diameter and 6 inches long. Refrigerate dough until firm, at least 4 hours. Preheat oven to 350°F. Grease 2 cookie sheets or line with parchment paper. Slice dough into rounds about ¼-inch thick. Arrange about 1 inch apart on cookie sheets. Bake until edges are browned, about 12–15 minutes. Let cookies cool on baking sheet for a few seconds, then remove to a wire rack and let cool completely. *Makes 4 dozen cookies*.



3 cups **Bob's Red Mill Scottish Oatmeal** 

2 cups Bob's Red Mill 5 Grain Rolled Cereal

1 cup Bob's Red Mill Cane Sugar

1 cup Bob's Red Mill Whole Wheat Pastry Flour

1 cup Bob's Red Mill Shredded Coconut

1/4 cup Bob's Red Mill Flaxseed Meal

2 tsp Bob's Red Mill Baking Powder

1 tsp Salt

1 cup Chocolate Chips

1 cup Cranberries

3 cups Water

1 cup Coconut Oil, melted

2 Tbsp Vanilla Extract

# **Whole Grain Cereal Bars**

Healthy, hearty whole grain bars-terrific snack or on-the-go breakfast





Preheat oven to 375°F. Grease one half-sheet tray, or line with parchment paper. In a large bowl, combine Scottish Oatmeal, 5 Grain Cereal, sugar, flour, coconut, flaxseed meal, baking powder and salt. Add chocolate chips and dried cranberries and mix well. In a separate bowl, whisk water, oil and vanilla extract. Add to dry ingredients and mix well to thoroughly combine. Spread mixture evenly into prepared sheet tray. Bake until set and slightly golden on top, about 25–30 minutes. Let cool completely before cutting into bars. Wrap well to store. *Makes 30 bars*.

# **Yogurt Muesli Crumble Pie**

Creamy yogurt and whole grain muesli inspired this delicious pie



#### Pie Crust

1¼ cup **Bob's Red Mill Fine Pastry Flour** 

¼ tsp Salt

½ cup Butter, chilled and cubed

4–5 Tbsp ice Water

In a medium bowl, combine pastry flour and salt. Cut butter into flour mixture using a pastry blender or two butter knives, until the butter is the size of small peas. Add ice water a few tablespoons at a time until the dough comes together to form a shaggy ball. Shape into a flat disc, wrap in plastic, and refrigerate at least 1 hour. Remove and discard plastic wrap. Dust the work surface and the top and bottom of the dough lightly with flour. Begin rolling the dough, rotating a quarter turn between rolls, until the dough is about 1/8-inch thick. Carefully transfer the dough to a 9-inch pie dish and press into the bottom of the dish. Trim off excess dough, leaving a 1-inch overhang around the top of the dish. Fold the overhang under itself to create a thicker crust, then crimp using fingers or a fork. Transfer to the freezer and let chill for 30 minutes. Meanwhile. preheat the oven to 350°F and prepare crumble and filling.

#### **Muesli Crumble**

1 cup Bob's Red Mill Old Country Style Muesli

½ cup Bob's Red Mill Fine Pastry Flour

1/4 cup Bob's Red Mill Brown Sugar

1 tsp Ground Cinnamon

¼ tsp Salt

6 Tbsp Butter, chilled and cubed

Combine muesli, pastry flour, brown sugar, cinnamon and salt. Add butter and mix until a crumbly mixture forms. Set aside.

#### **Yogurt Filling**

3 Eggs

34 cup Sugar

2 cups Plain Yogurt

1 Tbsp Vanilla Extract

34 cup Bob's Red Mill Fine Pastry Flour

In a large bowl, whisk eggs and sugar until light and fluffy. Fold in yogurt and vanilla extract. Sift pastry flour into the yogurt mixture and fold gently to incorporate. If lumps form, whisk briefly to break them up. Remove the pie crust from the freezer and pour yogurt mixture into the crust. Top evenly with the muesli crumble. Bake until the center of the pie barely jiggles when gently shaken, about 50–55 minutes. Let cool at least 1 hour before slicing and serving. *Makes one 9-inch pie.* 







4 oz Bittersweet Chocolate, chopped (at least 60% cocoa)

2 cups **Bob's Red Mill Almond Flour** 

1/4 tsp Salt

5 Eggs, separated

½ cup Honey

1 tsp Vanilla Extract

½ tsp Almond Extract

# **© Chocolate Almond Torte**

This grain-free cake is light yet decadent

Preheat oven to 350°F; spray a 9-inch spring form cake pan with pan spray. Melt chocolate in a small saucepan over very low heat, stirring frequently. Once melted and smooth, remove from heat and transfer into a large mixing bowl. Set aside. Combine almond flour and salt in a small bowl and set aside. Place yolks and honey in a large mixing bowl. Whip on high until light and fluffy, about 5 minutes. Gently fold yolks into cooled chocolate, followed by vanilla and almond extracts. Gently fold the almond mixture into the chocolate mixture and set aside. Beat the egg whites to medium peaks in a mixing bowl, about 2-3 minutes with an electric mixer. Add 1/3 of the whipped egg whites to the chocolate mixture and fold in thoroughly. Fold in the remaining egg whites, in two separate portions, into the chocolate mixture until the batter is light and no white sections remain. Transfer batter to the prepared cake pan and spread evenly, taking care not to flatten the batter too much. Bake until a toothpick inserted in the center comes out clean, about 35 minutes. Let cool, then loosen the edges of the cake from the pan before removing the pan ring. Serve with powdered sugar or whipped cream, if desired. Makes one 9-inch cake.







Preheat oven to 325°F. In a large mixing bowl, whip egg whites with 1/2 cup sugar and cream of tartar until stiff and glossy. Set aside. In a small bowl, combine Gluten Free 1-to-1 Baking Flour, baking powder, salt, and remaining 1 cup sugar. Set aside. In a large bowl, beat egg yolks, milk, oil, and vanilla extract until thoroughly combined. Add the flour mixture and beat until very well blended. Add a large scoop of whipped egg whites to the cake batter and mix gently but thoroughly. Add remaining egg whites and gently fold into the cake batter using a large wire whisk, being sure to scrape down the bottom of the bowl. Transfer batter to a 10-inch tube pan

or angel food pan and bake at 325°F for 50 minutes. Do not open the oven door during this time. Increase heat to 350°F and bake an additional 10 minutes. The cake is done when the surface springs back immediately after pressing on it with a finger. Cool the cake upside down for 30 minutes, resting the pan over a bottle-necked jar. Unmold cake and serve with powdered sugar or whipped cream and fruit. Makes one 10-inch tube cake.



# **Cranberry Orange Almond Bread**

Pastry flour makes this whole grain quick bread terrifically tender

2 cups Bob's Red Mill

**Whole Wheat Pastry Flour** 

1 cup Bob's Red Mill Cane Sugar

1 tsp Bob's Red Mill Baking Powder

1/4 tsp Bob's Red Mill Baking Soda

1 tsp Salt

6 Tbsp Butter, melted

1 Egg

2√3 cup Buttermilk

zest from 1 large Orange

⅓ cup fresh Orange Juice

½ cup Almonds, chopped and toasted

1 cup Dried Cranberries

Preheat oven to 375°F. Grease a 9x5-inch loaf pan. In a large bowl, whisk together flour, sugar, baking powder, baking soda and salt. In a small bowl, whisk together butter, egg, buttermilk, orange zest and orange juice. Add wet ingredients to dry ingredients and stir until just combined. Gently fold in almonds and cranberries. Pour batter into prepared pan. Smooth top with spoon or spatula. Bake for 45–55 minutes, until golden brown and a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes. Move to wire rack to cool completely. *Makes one 9x5-inch loaf*.















2 cups Bob's Red Mill All Purpose Flour

1 Tbsp Bob's Red Mill Baking Powder

1 Tbsp Sugar

1 tsp Salt

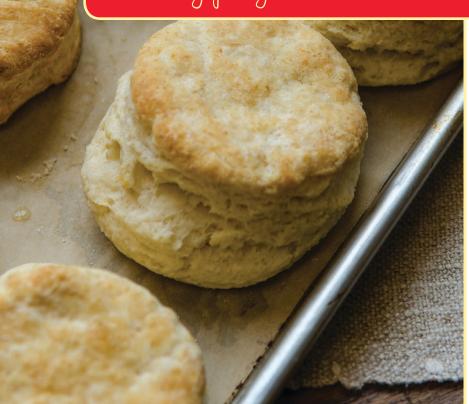
6 Tbsp Butter, cold

1 cup Milk

2 Tbsp Butter, melted

#### **Bob's Old-Fashioned Biscuits**

These big, flaky biscuits make mouthwatering breakfast sandwiches



Preheat oven to 425° F. Line a baking sheet with parchment paper. In a large bowl, whisk together the flour, baking powder, sugar and salt. Cut in butter with pastry blender until the mixture resembles coarse crumbs. Slowly add milk and stir until dough just comes together (it may not be necessary to use all the milk). Dough will be wet and sticky. Turn dough out onto a lightly floured surface and knead 15 times. Gently roll or pat dough to 1 inch thick. Cut biscuits with a 3-inch biscuit cutter or wide-mouthed drinking glass. Gently re-roll the dough scraps and cut remaining biscuits. Place biscuits on the prepared baking sheet. Brush tops of biscuits with melted butter. Bake for 12–15 minutes or until golden brown. *Makes 6 biscuits*.



½ cup Bob's Red Mill Organic Coconut Flour
 ½ cup Bob's Red Mill Organic Brown Rice Flour
 ¼ tsp Bob's Red Mill Sea Salt
 ¼ cup Unsalted Butter, melted
 Egg
 2 Tbsp Water
 3 cups Sharp Cheddar Cheese, shredded
 2 Tbsp Bob's Red Mill Organic Brown Flaxseeds

# **GF** Cheese Crisps

A tasty cracker with whole grain benefits



Preheat oven to 275°F. Line a baking sheet with parchment paper. Put all ingredients except flaxseeds in the bowl of a food processor. Blend. Process until dough comes together. Add flaxseeds and pulse a few times to mix seeds into the dough. Turn dough out onto a floured surface. Roll to 1/16-inch thickness. Cut into bite size pieces. Bake 12 minutes, then turn baking sheet. Bake for an additional 13 minutes. Crackers will be brown and hard when done. *Makes about 4 dozen crackers*.







1 Tbsp	Bob's Red Mill Golden Flaxseed Meal
3 Tbsp	Water
1¾ cups	Bob's Red Mill Almond Flour
¼ cup	Bob's Red Mill Nutritional Yeast
½ tsp	Salt
1 Tbsp	Coconut Oil, melted
2 Tbsp	Lemon Juice
garnish	Kosher or Large Flake Salt



© Nooch Crackers

Grain-free, dairy-free crackers with a deliciously cheesy flavor



Preheat oven to 350°F. In a small bowl, combine flaxseed meal and water. Let sit for 5 minutes. Meanwhile, combine almond flour, nutritional yeast and salt in a large bowl. Add coconut oil, lemon juice and flaxseed meal mixture. Mix until a dough forms. Transfer dough to a piece of parchment paper and cover with a second piece of parchment paper. Roll dough, removing and replacing the parchment as needed, to 1/16-inch thickness. Remove top sheet of parchment paper and transfer dough on bottom sheet of parchment paper to a baking sheet. Cut into 1½-inch squares. Dock each cracker with a fork and sprinkle generously with kosher or large flake salt. Bake until deep golden, about 25 minutes. Makes about 4 dozen crackers.



#### **Clover Leaf Rolls**

# Delight dinner guests with these rich and buttery wheat rolls





34 cup Milk, warm (110°F)

1 Tbsp Bob's Red Mill Cane Sugar

21/4 tsp Bob's Red Mill Active Dry Yeast

1 Egg

1 Egg Yolk

1½ cups Bob's Red Mill All-Purpose Flour

1½ cups Bob's Red Mill Whole Wheat Flour

1½ tsp Salt

1 cup Butter, soft cubed

¼ cup Butter, melted

Combine milk and sugar in a large mixing bowl. Add yeast and let sit while the yeast activates, about 5 minutes. Add egg, egg yolk, and flours to the yeast mixture and mix with a dough hook on low if using a stand mixer, or with a spoon if making by hand. Mix until dough begins to form, 1—3 minutes. Add salt and mix for another 1 minute. Increase speed to medium and begin to add soft butter one piece at a time, or work into dough by hand one piece at a time, until incorporated.

Continue to mix or knead until the dough is smooth and pulls away from the side of the bowl, about 10–15 minutes. Transfer dough to a bowl that is lightly coated with oil, and cover. Let rise in warm place until doubled in size, about 45 minutes. Brush a standard muffin tin with melted butter and set aside, reserving extra melted butter. Place dough on a lightly floured surface and divide into three equal pieces. Roll each piece into an 18-inch long rope. Divide each rope into 12 equal pieces.

Shape each piece into a small, smooth ball. Place three balls, seam side down, into each muffin cup. Cover and let rise in a warm place until doubled in size, about 20 minutes. Meanwhile, preheat oven to 375°F. Brush rolls with melted butter and bake until golden brown, about 15 minutes, rotating pan halfway through baking. When rolls have baked, immediately brush with remaining melted butter and cool in pan for 5 minutes. Serve warm. *Makes 12 rolls*.







#### Dough

1½ cups Milk, warm (110°F)

34 cup Bob's Red Mill Cane Sugar, divided

21/4 tsp Bob's Red Mill Active Dry Yeast

¼ cup Butter, melted

2 Eggs

5 cups Bob's Red Mill Whole Wheat Pastry Flour

1 tsp Salt

1 tsp Ground Cinnamon



**Whole Wheat Monkey Bread** 

Asweet whole grain treat, perfect for Eunday brunch

In a large mixing bowl, combine warm milk and ¼ cup sugar. Add yeast and let sit for 5 minutes. Add butter, eggs, and flour. Mix on low speed with a dough hook for 3 minutes if using a stand mixer, or mix by hand for 5 minutes, until all ingredients are uniformly combined. Add salt and mix in mixer on medium for 4 minutes, or by hand for 6-8 minutes. Dough will be very wet. Transfer dough to a clean bowl coated lightly with oil. Turn dough over to evenly coat with oil, cover with plastic wrap and refrigerate overnight. Set aside a 10-inch nonstick bundt pan. In a small bowl, combine cinnamon and remaining ½ cup sugar. Remove dough from the refrigerator and divide into two equal pieces. Roll each piece of dough into a ½-inch thick rope. Cut or pinch off portions of dough ½-inch long and roll into individual balls. Toss dough balls in cinnamon-sugar mixture and place in bundt pan. When all dough as been added to the pan, cover and let rise in a warm place until doubled in size, about 45 minutes. Meanwhile, preheat oven to 350°F and prepare the syrup.

#### Syrup

1 cup Butter

½ cup Bob's Red Mill Brown Sugar

1 tsp Vanilla Extract

In a medium pot, melt butter and sugar, whisking often until evenly combined. Remove from heat, add vanilla extract, and let cool. Uncover risen dough and pour syrup over the top. Bake until puffy and set, 30–40 minutes. Remove from oven and cool in the pan for 15 minutes. Unmold onto a serving platter and let cool an additional 20 minutes. Meanwhile, make the icing.

#### Icing

4 oz Cream Cheese, soft

2 Tbsp Butter, soft

1 cup Powdered Sugar

1 tsp Vanilla Extract

2-3Tbsp Milk

Mix together cream cheese and butter. Add powdered sugar and vanilla extract and mix until evenly combined. Add milk, 1 Tbsp at a time, until icing is desired consistency. Decorate bread with icing before serving. Serve by cutting slices or letting guests pull off individual pieces of bread. *Makes 12 servinas*.





**Cheesy Garlic Bread Braid** 

Tasty layers of garlic, butter and cheese in bite after bite



#### Dough

Water, warm (110°F)
Bob's Red Mill Cane Sugar
Bob's Red Mill Active Dry Yeast
Butter, melted
Bob's Red Mill All-Purpose Flour
Salt

In a large mixing bowl, combine water and sugar. Sprinkle yeast over the top and let sit for 5 minutes. Add melted butter, 3½ cups flour, and salt and mix for 4 minutes on low with a dough hook if using a stand mixer, or 6 minutes by hand. Add additional ½ cup of flour if needed to form a rough, cohesive dough. Increase speed to medium and continue to mix until a smooth and elastic dough forms, about 6 additional minutes with a dough hook or 10 minutes by hand. Transfer dough to a lightly oiled bowl, turning dough to coat all sides. Cover and place in a warm place to rise until doubled in size, about 45 minutes. Lightly oil a 10-inch round pan and set it aside.

#### Filling

Butter, soft
Garlic, minced
Parmesan Cheese, shredded
Bob's Red Mill Brown Sugar
Salt

While the dough rises, make the filling. In a small bowl, combine butter, garlic, cheese, brown sugar, and salt. Mix well and and set aside.









#### **Cheesy Garlic Bread Braid** — **Assembly**

- 1. When dough has risen, transfer to a lightly floured surface. Dust dough lightly with flour and roll into a thin rectangle, about 20 x 24 inches. Spread the filling evenly over the surface of the dough, leaving about ½-inch of dough clear along one of the long sides. Starting at the other long side, gently roll the dough into a tight log. Roll the log so the unfilled edge is on the bottom, against the work surface.
- **2.** Using a sharp knife, cut the dough in half length-wise. Gently position each half with cut sides up, then cross one half over the other to create an "x" shape.
- 3. Gently braid the dough pieces, with the cut ends facing up at all times.
- **4.** Tuck one end of the braid under itself, and gently curl the braid from that end into a spiral.
- **5.** Tuck the other end of the braid under the spiral. Carefully transfer to the prepared pan. Cover and let rise until doubled in size, about 45 minutes. Meanwhile, preheat the oven to 375°F.
- **6.** When the dough has risen, bake until golden-brown and the interior temperature reaches 190°F, about 45 minutes. Let cool in the pan for 10 minutes, then move to a wire rack and cool for at least 20 minutes more. Serve warm or at room temperature. *Makes one 10-inch round loaf.*



