

BAKERS RACK

BEAUTIFUL
CAKE PLATES

+

BAKING
WITH BLOOD
ORANGES

+

GUIDE TO
THE PERFECT
COOKIES

+

BEST OF 2016
MUST VISIT
BAKERIES

RECIPES WORTH WAKING UP FOR

*warm brown sugar pecan sticky buns
and the perfect breakfast sweets*



MAY 2017

WELCOME BAKERS RACK

Bakers Rack is a niche-focused magazine established to encourage and inspire the nonprofessional baker. Curated for the world of passionate bakers and dessert lovers, Bakers Rack is a beautifully designed resource to experiment and learn.

Although at times baking can definitely be a complicated science experiment, it is also an escape. Our team believes baking is a space to challenge yourself. It is a celebration of happiness. It is a place to bring family and friends together. It is an opportunity to share your delicious treats with loved ones. That's our goal here at Bakers Rack—to provide readers with opportunities to try new recipes, to understand ingredients, to explore new experiences, and of course, to indulge in the sweetness of life.

Use this magazine as your resource for inspiration to create beautifully crafted, handmade desserts to enjoy. For more recipes, tips and guides please visit us online at www.bakersrack.com. As you grow as a baker we encourage all to share their experiences, recipes and pointers with the Bakers Rack community!

STAY SWEET! The Bakers Rack Team



16

on the cover

Recipes worth waking up for: Baking with the perfect recipes to start the morning on a sweet note

4

Whisk: The Fundamentals of Cookies

10

Chocolate Basics: Understand the Types and Uses

12

Best of 2016: Bakeries along the East Coast

22

Accessorize with our favorite cake plates and stands

28

Baking with Blood Oranges: Original recipes and tips



WHISK

.....
our guide to baking the perfect cookies
.....

You know when you've bitten into the perfect cookie. It crunches ever so slightly. It oozes chocolatey warmth. It tastes sweet and salty. Everybody loves them, but how do you bake these morsels of goodness? Combining the perfect combination of butter and sugar isn't always as easy as it seems. Follow our perfect cookie guide to become an expert. Read more for the first tasty tip and our secrets to baking the perfect cookie to please everyone at the party.

Although cookies sound like a simple treat, perfecting them isn't so easy. Mastering a chocolate chip cookie is the starting point for all cookie types. It's easy to develop new flavors once you have the basics down!



THE FUNDAMENTALS

Ingredients

- 1 cup butter, softened
- 1/2 cups sugar
- 1 large egg
- 1/4 cup milk
- 3/4 tsp. vanilla
- 2 cups all-purpose flour
- 3/4 tsp. baking powder
- 1/4 tsp. salt

Directions

Cream the butter and sugar until light and fluffy. Beat in the eggs, milk, vanilla. Whisk flour, baking powder and salt; then gradually beat into creamed mixture. Divide dough into four 2-cup portions. Cover and refrigerate until needed.



The best part about cookies is what you add in. Be creative and make a few batches of variations!

YOU LIKE SOFT AND CHEWY, THEY LIKE THIN AND CRISPY.

Here's your cookie guide to please everyone at the table!



CRISP + SOFT

Add an extra 1/4 tsp. baking powder and 1/4 tsp. baking soda.



CHEWY

Substitute bread flour for all-purpose flour. This changes the consistency.



CAKEY

Add baking soda; heat releases carbon dioxide, which makes cookies puff up.



UNIFORMITY

If looks count, add one ounce corn syrup and one ounce granulated sugar.



STORE BOUGHT

Trade the butter for shortening. This ups the texture but reduces some flavor.



OOEY-GOOEY INSIDE

Add 2 additional cups of flour than the original recipe calls for.



BUTTERSCOTCH FLAVORED

Use 3/4 cup light brown sugar instead of granulated sugar and light brown sugar.



THICK + LESS CRISPY

Freeze batter for an hour before baking. This solidifies butter which will spread less.



A NICE CRISPY BROWN

Preheat oven at 375° for caramelization, this gives cookies their nice brown tops.



MORE FLAVOR PLEASE

Chilling dough for at least 24 hours before baking deepens all the flavors of the cookies.

WHAT TO DO WHEN YOUR COOKIE ISN'T PERFECT?

Cookies are hard and dry?

WHY IT HAPPENED

- Too much flour used.
- Stored cookies improperly.
- Over baked cookies in the oven.

HOW TO FIX IT

- Store cookies in airtight container.
- Check temperature accuracy and bake a few minutes less.
- Start by adding $\frac{1}{4}$ cups butter to dough.

Cookies are too flat?

WHY IT HAPPENED

- Added too much fat or sugar.
- Used all butter.
- Baked at a low oven temperature.
- Used a warm pan.

HOW TO FIX IT

- Use half butter and half shortening.
- Check temperature accuracy.
- Place dough on cooled pans to prevent early spread.

Cookies always burn?

WHY IT HAPPENED

- Over baked cookies.
- Used a dark pan.
- Added too much sugar into the batter.

HOW TO FIX IT

- Check temperature accuracy; bake a few less minutes.
- Use a heavy dull aluminum pan.

Cookie-baking blunders can make you feel crumbly. Here's our quick trouble shooting cookie guide. Learn about common conundrums, their likely causes and how to achieve the perfect batch of cookies every time, exactly the way you love them.

Cookies are dense or tough?

WHY IT HAPPENED

- Overworked the dough pre-baking.
- Dough took in too much flour.
- Didn't use enough sugar or fat.

HOW TO FIX IT

- Spoon flour into measuring cup rather than scooping the cup directly into the canister.
- Start by adding $\frac{1}{4}$ cup extra sugar or butter to the dough.

Cookies are too crumbly?

WHY IT HAPPENED

- Added too much flour.
- Dough needs more intake of fat.
- Didn't let cookies cool long enough.

HOW TO FIX IT

- Cut back by $\frac{1}{4}$ cup flour to start. Add 2 to 4 tablespoons more fat to dough.
- Be patient and let bars cool completely before cutting, or cool cookies a couple of minutes longer.

Cookies stuck to the pan?

WHY IT HAPPENED

- Forgot to grease or line the sheet or pan.
- Cookies are delicate and have too much sugar.

HOW TO FIX IT

- Lightly grease cookie sheet or line with parchment paper.
- Line pans for bars with lightly greased or non-stick aluminum foil.



It takes getting used to the ingredients and their effects on the dough to understand the science behind cookies. As long as you follow our guide and practice you will perfect the art of baking cookies.

CHOCOLATE IS CHOCOLATE, RIGHT?

ACTUALLY, IT'S NOT. THE TYPE OF CHOCOLATE USED DEPENDS ON WHAT YOU'RE MAKING.

UNLESS IT'S BAKING CHOCOLATE

don't bake with any chocolate you wouldn't eat. Follow the guide below to find out which chocolates are best for what you're making. Milk chocolate is delicious as a tasty treat, but generally, it's inappropriate for baking. You should never substitute milk chocolate in a recipe that calls for any other kind. American-style chocolate has a lot of additives that make it cheaper and more shelf-stable, which leads to a waxy or chalky flavor. The most common chocolate for baking is semisweet. It's less creamy and sweet than milk chocolate, giving it a more aggressive chocolate flavor when used in baking. Bittersweet chocolate has a richer chocolate flavor and is less sweet than milk.

If you like a richer flavor than your semisweet is giving you, try bittersweet instead. It's used for baking and is a great option for cooks who want more control of the sweetness. If a recipe calls for baking chocolate, you can't substitute it for something else. White chocolate can be eaten or used in baking. It has cocoa butter-like quality chocolate and it mimics the snap and luscious mouthfeel of its darker counterparts. Cocoa nibs aren't actually chocolate, but the roasted and broken beans of the coca plant. They taste a lot like coffee beans, so they are a great addition to recipes containing coffee. They can also be eaten and are most often sold covered in chocolate.

Pay attention to the recipe you're using so you understand exactly the type of chocolate best for it. The good news is this guide is a quick and easy way to learn and clarify!

BARs

For cookies, puddings & cakes

Bars are the most versatile and commonly found form of baking chocolate. They can be easily chopped into smaller pieces for melting or folding into cookie dough.

BLOCKS

For large-format baking

Doing a lot of baking? Like, a you-own-a-bakery amount of baking? Chocolate is also sold in larger quantity blocks. While the average baker probably doesn't have much need for 2.2-pound hunks of dark chocolate, they're great for big projects.

WAFERS

For ganaches, glazes & frostings

Chocolate wafers are small, disc-shaped pieces of chocolate. They don't contain stabilizers, which makes them preferable to chips. They're frequently available in bittersweet, semisweet, milk, and white varieties.

CHIPS

For cookies & midnight snacking

Consider a just-out-of-the-oven cookie made with chips. The chips are soft and shiny, but still maintain their perfect chip shape. That's thanks to stabilizers and preservatives. Although there's no harm in eating them, stabilizers compromise the flavor of the chocolate and give it a waxy texture.

COCOA POWDER

For cakes, brownies, garnish & more

Its flour-like texture makes it best for cake-like treats and brownies. It can also be used instead of flour to coat pans before adding batter. You have two choices when buying cocoa powder: "Natural," and "Dutch process." Unless a recipe specifically calls for Dutch process cocoa powder, do not use it. Dutch process is treated with alkaline to reduce the acidity level. That means crumbly cakes, and chalky cookies.

BITTERSWEET

Bittersweet chocolate hovers in the 70% cacao range, and can be used interchangeably with semisweet. Anywhere you'd use one, you can use the other. Your best bet for bittersweet and semisweet chocolate is a recipe where the chocolate is really the star player, like a decadent pie or simple buttercream frosting.

SEMISWEET

Semisweet chocolate has a cacao content of around 60%, and can be used interchangeably with bittersweet chocolate. It's frequently found in the form of baking chips, but we prefer buying it in bar or block form. It's a great all-purpose option to have on hand, as it plays well with other ingredients.

UNSWEETENED

Unsweetened wafer, bar, or block chocolate is very dark and bitter, and crumbly in texture. It's best for melting into other ingredients like butter and cream, because the consistency of the chocolate is chalky, without the smooth richness of bittersweet or semisweet. It should be used in recipes where there's a sweetener already present, like these brownies, which also contain bittersweet chocolate and a full cup of sugar. Remember that cocoa powder is also unsweetened, and can be used as a finishing touch, as in truffles.

MILK CHOCOLATE

Milk chocolate is sweeter and less bitter than dark chocolate, and has a higher amount of milk solids and sugar. Instead of adding milk chocolate to a sugary batter, let it be the sweeter for recipes like pancakes and muffins.

DARK CHOCOLATE

Dark is for true chocolate aficionados. With a cacao content in the 70% and above range, it walks a tight line between bitter and almost too bitter. Highlight the complex flavors of the cacao by letting it be the star of the recipe. Although dark chocolate can benefit from a little sweetness, too much will muddy your palate. Pudding, mousse, ganache, and glaze are all great candidates for dark chocolate.

WHITE CHOCOLATE

There's no cacao in white chocolate—it's just cocoa butter and sugar. While it can be a polarizing flavor (it's very sweet), it can be truly great when combined with nuts and a good amount of salt—think white chocolate macadamia cookies. Saffitz also likes caramelizing white chocolate to give it a nutty, toasted flavor.

Now that we are all experts at choosing the right chocolate, make sure not to let any go to waste! Chocolate should always be kept in a cool place, away from the stovetop and oven.



BEST OF 2016

MUST VISIT

Bakeries

ON THE EAST COAST

Maman Bakery, NYC
See page 17 for details.

Every city has its beloved local bakeries. Here are our picks for where to get your cakes, pies, pastries, cookies, bread, and more in these favorites on the East Coast.

Whether your dream is to open a bakery or you plan on sticking to your own kitchen, visiting bakeries is always a source of inspiration. The atmosphere, crafty decor and natural environments of all of these bakeries allow you to dream big and imagine the realm of possibilities for your own. Each bakery has a specific feeling that connects to its selection of unique baked goods and pastries.



NO. 1

Maman Bakery

239 Centre Street
Soho, NY

HOUSE FAVORITE:
Passion Fruit Cheesecake
With Sablé Crust

Maman, a café and bakery with locations in SoHo NYC, Tribeca NYC, and Toronto, serves family inspired recipes from the South of France and North America, bringing to life sweet childhood favorites. The menu features dishes created from the highest quality, locally-sourced ingredients and changes every day.



NO. 2

Baked NYC

359 Van Brunt Street
Brooklyn, NY

HOUSE FAVORITE:
Caramel Coconut
Cluster Bars

Like all great entrepreneurs, Matt Lewis and Renato Poliafito, bit off more than they could chew. They pursued their dream at all costs while ignoring simple realities like financing and a business plan; they couldn't even get beyond the first sentence, "to open a great American bakery that's not a cupcake shop."



NO. 3

Tatte Bakery & Cafe

70 Charles Street
Boston, MA

HOUSE FAVORITE:
Berry Clafouti

Tatte's cookies, cakes, tarts, and pastries owe their unique look and exceptional flavor to carefully sourced raw ingredients, Tzurit's culinary artistry, and a passionate team of people who love tasting, and talking about baked goods.



NO. 4

Squirrel & The Bee

515 Millburn Avenue
Short Hills, NJ

HOUSE FAVORITE:
Gluten-Free Inside Out Cookies

Squirrel & The Bee features grainless (gluten-free), refined sugar free, and no or low dairy products. Using all nut flours, their baked goods are loaded with protein and healthy fats. They give energy throughout the day!

*Voted No. 6
for Best Cafe
Atmosphere*

◆
NO. 5

One Shot

217 West George Street
Philadelphia, PA

HOUSE FAVORITE:
Rustic Strawberry
Rhubarb Tart

One Shot believes that the next best thing to coffee is pastry. Virtually all of their pastry is made in house including their famous and made-fresh-every-day Fresh Fruit Scones, Rustic Tarts, and the much talked about Baby Kronuts. The selection of pastry changes every day, and we are always trying something new out so stop by often to see what was just baked. Customers can enjoy fare on two levels of the extensively renovated space, handsomely adorned with refreshed family heirlooms, Philadelphia industrial antiques, and furniture by local artisans. Additionally, our second floor beautifully transforms into an intimate live music venue often and can also be rented out privately for your next event.



NO. 6

Two Fat Cats

47 India Street
Portland, ME

HOUSE FAVORITE:
Bourbon Pecan Pie

Two Fat Cats Bakery is committed to the honesty and legacy of scratch baking with an emphasis on American desserts and pies. Their goal is to modernize and bring back home-baked favorites to provide our customer with a memory of the past, but a taste sensation of the present.



NO. 7

Flour

190 Massachusetts Avenue
Cambridge, MA

HOUSE FAVORITE:
Cinnamon Cream Brioche

Everything is prepared in-house by our professional kitchen staff. Our business includes morning commuters stopping in for breakfast, area employees and neighbors enjoying lunch, friends meeting for coffee and talk, office workers seeking to satisfy their afternoon sugar craving.



NO. 8

Choc-o-pain

157 First Street
Hoboken, NJ

HOUSE FAVORITE:
Tarte aux Fraises

The first French Bakery in Hoboken established in 2012. All breads are as natural as possible and require a long and slow fermentation process. Try their unique Banana sourdough! Our pastries are light and flaky and should transport you for a short time in France!



NO. 9

Dough

448 Lafayette Avenue
Brooklyn, NY

HOUSE FAVORITE:
Chocolate-Earl Grey Donut

Dough was founded as a celebration of the donut; inspired by Mexican heritage and European influences. Workers passionately master the craft of donut making through a hands-on approach that focuses on freshness and fullness of flavor.



NO. 10

Baked & Wired

1052 Thomas Jefferson Street
Washington D.C.

HOUSE FAVORITE:
Peach Blueberry
Cream Pie

During the height of the cupcake craze, Baked & Wired was declared home to the only just right cupcake. Stop by for delicious coffee cake, zucchini bread, caramel blondies, fudgy brownies, custom cakes, chocolate chip cookies, cherry hand pies, homemade ice cream sandwiches, and, of course, perfect cupcakes.

◆
*Voted No. 11 for
Best Bakeries
in America*

THE ULTIMATE BREAKFAST SELECTION

BREAKFAST IS THE MOST IMPORTANT MEAL OF THE DAY, MAKE IT COUNT.

*Our selection
of morning
& breakfast
recipes to
start your
day off on
a sweet note*

MUFFINS & SCONES

What could be better than a hot-from-the-oven, muffin or scone to start the morning. Served best warm with farm-fresh butter and fruit preserves!

BREADS & BUNS

Nothing's better than waking up to the smell of fresh bread in the morning. Set your bread machine the night before so it's ready to go!

PASTRY & BARS

For a truly sweet morning, pastries hit the spot. Think chocolate croissant, cinnamon danish, raspberry oat bars. Pairs wonderfully with a hot coffee or cup of tea.

BAKED TO SERVE

What could be better than serving breakfast right from the oven for a crowd! A delicious tray of sweet cinnamon rolls or baked french toast does the trick.

Buttermilk Grapefruit
Rosemary Scones
recipe on next page





MUFFINS & SCONES

BUTTERMILK GRAPEFRUIT & ROSEMARY SCONES

SERVES 10

INGREDIENTS

- 450g self-raising flour
- 2 tsp baking powder
- 75g butter, at room temperature
- 50g brown sugar
- 2 eggs
- 8 oz buttermilk
- 3 tbsp juice of ruby grapefruit
- Zest of one ruby grapefruit
- 1 tsp finely chopped fresh rosemary

PREP

Pre-heat oven to 350° F / Lightly grease 2 baking trays

Mix the flour and baking powder. Add butter and mix until crumble forms, add the sugar, zest and rosemary. In a separate bowl, beat eggs and buttermilk and put 2 tbsp. of this mixture aside for later. Add mixture and juice to dry ingredients until soft dough forms. On floured surface, flatten dough to 2cm. Use round cutter to stamp dough. Arrange scones on prepared baking trays, brush tops with beaten buttermilk to glaze. Bake for 15 minutes. Cool on wire rack.



BREADS & BUNS

HONEY BANANA BREAD & HAZELNUT CRUMBLE

SERVES 12

INGREDIENTS

- 2 over ripe bananas
- 150g butter
- 200g self raising flour
- 200ml honey
- 1/2 tsp salt
- 100g brown sugar
- 2 eggs
- 3 tbsp milk
- 100g plain flour
- 5 tbsp chopped hazelnuts

PREP

Pre-heat oven to 350° F / Grease and line a loaf tin

In a large bowl beat together the brown sugar and butter then add the eggs one at a time. Then mix in the honey and mashed bananas. Fold in the flour and salt then add the milk gradually. Pour batter evenly into the lined loaf tin. Make the crumble by mixing the flour and butter and sugar until combined, then mix in the hazelnuts and sprinkle over the top. Bake for about 45 minutes until cake tester comes out completely clean. Enjoy still warm drizzled with more honey.

PASTRY & BARS

RUSTIC APPLE PUFF PASTRY TART

INGREDIENTS

- 150 g strong white flour
- 150 g plain flour
- pinch salt
- 2 large eggs
- 100ml cold water
- 250g chilled butter
- 1 apple
- honey
- sugar to sprinkle

PREP

Pre-heat oven to 350° F
Grease and line a baking tray with parchment paper

In a large bowl add the flours, salt, eggs and water and gently mix until an even dough. Transfer onto a floured surface and knead the dough for about 5 minutes until its smooth, place the dough in a plastic bag and chill for at least at least half an hour. Take out the dough and roll it into a rectangle wide. Place the butter on the dough to it covers the bottom two thirds of it, and making sure it is positioned neatly. Pinch the edges together to seal it place back it the bag and chill for 1 hour. Take out dough and place on lightly floured surface. Fold the one end of the dough in to the center.

Then fold the other side in to meet it in the middle. Place back in bag and chill for at least 7 hours before ready to use.

Flour surface roll dough out as before and fold down use a mandolin slice to cut the apple into thin slices and place to one side. Roll out the dough and cut in to a circle, place the apple slices in a circle pattern in the center and cut a strip of pastry and wrap it around the edge, drizzle honey over the apple and sprinkle on some granulated sugar and place on a lined baking tray. Bake for 15 20 minutes until the pastry is puffed and golden.



SERVES 12

PASTRIES ARE ALWAYS A GREAT OPTION TO PREP & MAKE AHEAD OF TIME

SECONDS, ANYONE?



BAKED TO SERVE

WARM BROWN SUGAR PECAN STICKY BUNS

SERVES 12

Sticky buns are always a favorite. One batch will serve a crowd; one bun per person is more than enough. These buns are the perfect breakfast or brunch dish when expecting company!

INGREDIENTS

TOPPING

- 1 1/2 cups (packed) golden brown sugar
- 3/4 cup (1 1/2 sticks) unsalted butter, diced
- 3/4 cup honey
- 3 cups pecan halves

FILLING

- 1/2 cup sugar
- 6 tablespoons golden brown sugar
- 1 tablespoon ground cinnamon
- Spiced Sweet Dough (store-bought)
- 4 tablespoons unsalted butter, warm room temperature

PREP

- Pre-heat oven to 375° F
- Butter 2 13x9x2-in glass baking dishes

TOPPING

Butter two 13x9x2-inch glass baking dishes. Whisk sugar, butter, and honey in small saucepan over medium-low heat until smooth and bubbling around sides. Divide hot syrup between prepared baking dishes, allowing topping to cover bottom of each dish. Place pecan halves, rounded side down, in syrup, dividing equally. Cool.

FILLING

Whisk sugars and cinnamon in small bowl. Turn Spiced Sweet Dough onto floured surface (lightly dusted). Divide dough in half. Roll to 2 15x12-inch rectangles. Spread 2 tbsp. butter over each rectangle. Sprinkle cinnamon sugar over each. Starting at long side of each rectangle, tightly roll up dough. Cut each roll into fifteen 1-inch-slices. Arrange the 15 slices, atop cooled syrup and pecan halves in each baking dish. Cover with wax paper; let rise in warm draft-free area until buns are doubled, about 1 hour 45 minutes.

Position 1 rack in top third and 1 rack in bottom third of oven. Line 2 rimmed baking sheets with parchment paper; place dishes with sticky buns on baking sheets. Bake until golden brown and the filling is bubbling around just the edges, about 25 minutes. Let buns stand 2 minutes. Place large rimmed platter atop each baking dish. Using oven mitts, hold baking dish and platter together and invert buns onto platter. Cool at least 45 minutes before serving, the buns needs to set and cool down. Serve slightly warm or at room temperature.

ALWAYS START YOUR DAY OFF ON A SWEET NOTE

IT'S ALL *the cake plate* ABOUT

A personal collection of beautiful cake plates is a necessity for every home baker. A classic, colored cake stand is perfect for anything you make. It's always fun to coordinate your cake plate with the icing color.



where to buy

Taupe Cake Stand
\$55.00 / Potterybarn.com



Wooden cake stands are perfect for simple layer cakes that incorporate fruits and natural flavors. The wooden textures are great for seasonal specialties in both the fall and winter. Choosing the right cake plate adds to your desserts story.



where to buy

Acacia Cake Stand
\$40.00 / Sur La Table

WHEN CHOOSING A CAKE STAND

Make sure the top plate is completely flat so that it supports your cake properly. Any dips in the top plate can cause your cake to sag and ruin the design.

Displaying your desserts on different leveled cake stands is a beautiful way to show your guests their options. Use either a matching set, or a different variety of plates and stands. The perfect option for a party when you are serving multiple desserts. Even the simplest treats can be dressed up.



where to buy

White Lace Cake Plate
\$69.50 / BHLN.com

Metal cake stands are simple, yet can be very elegant. Decorating once placed on your cake stand is very helpful and saves you from messy transfers. You can always clean up the edges of the stand with a wet towel.



where to buy

Pedestal Cake Stand
\$20.00 / save-on-crafts.com



Think outside the box!
Layer cakes are not the only dessert to serve on cake plates. Just about anything works! From bundt cakes to bars to cookies, anything looks better on a cake plate.



where to buy

Tin Cake Stand
\$65.00 / anthropologie.com



BLOOD ORANGES

RADIANT & TART

Upside-Down Blood Orange Cake

INGREDIENTS

270 grams unsalted butter	8 grams baking powder
130 grams light brown sugar	2 grams fine sea salt
2 tsp. fresh lemon juice	200 grams granulated sugar
2 medium blood oranges	4 large eggs
122 grams fine cornmeal	1/3 cup sour cream
65 grams all-purpose flour	2 tsp. vanilla extract

PREPARATION

PREHEAT oven to 350 degrees. Grease a 9-inch round cake pan.

HEAT a small saucepan over medium heat, melt 3 tablespoons (45 grams) butter. Add the brown sugar and lemon juice; stir until sugar melts, about 3 minutes. Scrape mixture into bottom of the prepared, greased pan.

GRATE 1/2 teaspoon zest from one of the oranges, then slice off the tops and bottoms of both oranges. Place oranges on a clean, flat surface, and slice away the rind and pith, top to bottom, following the curve of the fruit. Slice each orange crosswise into 1/4-inch-thick wheels; discard any seeds. Arrange orange wheels on top of brown sugar mixture in a single, tight layer.

WHISK together orange zest, cornmeal, flour, baking powder and salt. In a separate bowl, cream together remaining 2 sticks (225 grams) butter with granulated sugar. Beat in eggs, one a time, then beat in sour cream and vanilla. Fold in the dry mixture by hand.

SCRAPE batter into pan over oranges. Transfer to oven and bake until cake is golden brown and a toothpick inserted in the center emerges clean, 40 to 50 minutes. Cool cake in pan 10 minutes, then run a knife along pan's edges to loosen it; invert onto a platter and cool completely before serving.

Blood oranges are beautiful. Their orangey-reddish skin hints to the bright garnet flesh that hides inside. While you can use them just as you would any other orange, we found just the recipes you need to show off how very lovely this citrus fruit is.





• MAKES 16 COOKIES •

Candied Blood Orange Shortbread Cookies

INGREDIENTS

- 2 tsp. cinnamon
- 1 tsp. ground cloves
- 4 star anise
- 1 tsp. cardamom
- 1 1/2 tsp. ground ginger
- 2 vanilla beans, scrape out inside
- 1 stick of cold unsalted butter
- 1 cup sugar
- 1 cup flour
- 1/4 tsp. salt
- 16 slices of blood orange
- 1 cup sugar
- 1 cup water

PREPARATION

PREHEAT oven to 350°F. Line cookie sheets with parchment paper.

COMBINE sugar and water in a saucepan over medium heat. Bring to a boil until all of sugar has dissolved. Add in blood orange slices. Simmer for 40 minutes.

REMOVE blood oranges and let cool on a drying rack with a piece of parchment or paper towel.

COMBINE cinnamon, cloves, star anise, cardamom, ground ginger, and the inside of the vanilla beans. In a food processor, chop ingredients until a fine consistency.

WHISK sugar, flour, spices, and salt. Add in butter. Mix until a meal-like consistency. Roll into a ball. Refrigerate for one hour.

ROLL out dough and cut circle shapes using a cup. Shapes should be same size as blood orange slices. Cookies will expand.

LINE your cut outs on your cookie sheets leaving about half an inch in between each cookie. Add one orange slice on top of each circular shape. Bake cookies for about 8 to 10 minutes, or until the outsides are light golden. Remove and let cool on a drying rack.

Blood Orange Bars & Vanilla Bean Glaze

INGREDIENTS • CRUST

- 1 cup all-purpose flour
- 1 cup ground pecans
- 1/2 cup powdered sugar
- 1/2 cup butter, softened
- 1 tsp. blood orange zest

INGREDIENTS • FILLING

- 4 large eggs
- 2 cups granulated sugar
- 1/2 cup all-purpose flour
- 1 tsp. baking powder
- 1/4 cup fresh blood orange juice
- 2 tbsp. orange zest
- 1 tbsp. lemon zest

INGREDIENTS • GLAZE

- 1 cup powdered sugar, sifted
- 3 tbsp. blood orange juice
- 1/4 tsp. vanilla bean paste

PREPARATION

PREHEAT the oven to 350 degrees F. Line a 8-inch-by-8-inch square baking pan with parchment.

FOR THE CRUST, mix in the bowl of a stand mixer fitted with the paddle attachment, beat butter, powdered sugar, and orange zest until creamy. Slowly add in the flour and ground pecans. Continue to mix until just. Press the dough into the bottom of your prepared baking pan. Bake for 20 minutes, or until golden brown.

FOR THE FILLING, in a large bowl, whisk eggs to break the yolks. Add sugar, flour, baking powder, orange juice, orange zest, and lemon zest. Whisk until smooth. Pour evenly over the warm crust.

RETURN the pan to oven and bake for an additional 25 minutes. Allow the bars to cool for at least an hour in the pan. Remove the bars from the pan by lifting on the two ends of the overlapping parchment paper. Using a sharp knife, cut the bars into thin rectangular pieces.

FOR THE GLAZE, in a bowl, whisk powdered sugar, orange juice, and vanilla bean paste until smooth. Drizzle over cooled bars. Allow the glaze to set and harden before storing in an airtight container. Bars will stay fresh for 5 days.



• MAKES 12 BARS •

Blood Orange & Cinnamon Vanilla Tarts

INGREDIENTS

1 batch short bread dough
1 quart milk
1 vanilla bean
1 cinnamon stick
2 blood oranges, zest strips
2 oz. cornstarch
8 oz. sugar
1/2 tsp. salt
3 eggs
3 oz. unsalted butter
2 blood oranges, sliced
1/4 cup honey

MAKING THE CUSTARD

PREPARE the short dough and set aside in the refrigerator.

PLACE the milk in a heavy bottomed pot. Cut the vanilla bean in half lengthwise, and scrape the seeds into the pot. Add the cinnamon sticks and blood orange zest. Bring the milk to a simmer. Once simmered, remove the pot from the heat and let it cool to room temperature with the vanilla bean pod, cinnamon stick, and blood orange zest strips in it. Remove once room temperature.

MIX the cornstarch, sugar, salt and eggs together in a bowl. Set aside.

BRING the milk back to a simmer. Once simmered, slowly pour some of the milk into the sugar mixture while whisking to temper the eggs. Return the tempered egg mixture to the pot with the milk.

HEAT the mixture over medium-high heat and bring it to a boil, stirring constantly. Once at a boil, continue cooking for another 30 seconds to ensure the cornstarch taste is cooked out. Remove from the heat and stir in the butter. Mix until butter is melted. Allow the custard to cool in the fridge for 2 hours.

MAKING THE TART

PREHEAT the oven to 357°F.

ROLL the chilled shortbread dough out to about 1/4" thickness. Cut out circles about 2" wider in diameter than the pans. Carefully place dough in each pan, pushing it down to fill the corners. Refrigerate dough in pans for 30 minutes.

ONCE chilled, place tart pans in the oven and bake for 20 minutes, until the dough has set. Let cool.

FILL each tart with enough custard to reach the top.

HEAT the honey in a pot over medium heat until it thins out. Top each tart with a few blood orange segments and brush them with the honey.

Hints of cinnamon, blood orange, and vanilla. Perfect for a special dessert, or a guilty-pleasure breakfast, these tartlets are packed with layers of flavor and texture.

