BREAD

QUICK BREAD SWEET: ADULT

Pineapple Zucchini Loaf

By Mary Wiernasz of Bradley Beach, NJ – 1st Place

Ingredients:

3 eggs
2 cups of sugar
1 cup vegetable oil
3 teaspoons vanilla
2 cups shredded, peeled zucchini, well drained
3 cups of all-purpose flour
1 teaspoon of baking powder
1 teaspoon of baking soda
1 teaspoon salt
1 (8 oz) can crushed pineapple
1 cup chopped walnuts
½ cup raisins

Instructions:

1. Preheat oven to 350°F. Grease and flour 9x5x3 inch loaf pans.
2. Beat eggs until fluffy.
3. Add sugar, oil and vanilla; blend well.
4. Stir in zucchini.
5. Stir dry ingredients together and mix in.
6. Stir in undrained pineapple, walnuts and raisins.
7. Bake at 350°F for about 60 minutes.
8. Cool for 10 minutes in pan; remove and completely cool on wire rack.

Zucchini Bread

By Dave Frederick of Freehold, NJ – 2nd Place

Time: 20 minutes Prep / 60 mins Cooking / 20 minutes Cooling (~1.5-2 hrs. total)
Yield: 24 servings (2 loaves)

Ingredients:

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon of baking powder
1 teaspoon of baking soda
1 tablespoon ground cinnamon
3 large eggs
1 cup canola oil
2¼ cups white sugar
3 teaspoons vanilla extract
2 cups grated zucchini, drained of water
1 cup chopped walnuts

Instructions:

1. Preheat oven to 325°F. Grease and flour two 8x4 inch bread pans.
2. Sift flour, salt, baking powder, baking soda, and cinnamon together in a large bowl.
3. Beat eggs, oil, sugar, and vanilla together in a separate large bowl with an electric mixer until combined and smooth; add sifted flour mixture gradually and beat well. Stir in zucchini and walnuts until well combined. Pour batter into the prepared pans.
4. Baked in the preheated oven until a toothpick inserted into the center comes out clean, about 40 to 60 minutes. Cool in the pans on a wire rack for 20 minutes. Run a table knife around the edges to loosen. Invert carefully onto a wire rack and let cool completely. Enjoy!
5. Storage: wrap snugly in wax paper / plastic wrap, can be left on counter for up to two days or refrigerate / freeze immediately.

Easy Berry Bread

By Gayle Trulli of Freehold, NJ – Honorable Mention

Author: Sally McKenney
Prep Time: 15 minutes Cook Time: 1-hour Total Time: 2 hours
Yield: 1 loaf

This is a super moist and tender strawberries bread, filled to the brim with fresh summer berries. I usually make the quick bread with melted coconut oil, but a neutral oil like vegetable oil works too.
Drizzle the cooled bread with creamy vanilla icing.

Ingredients for Easy Berry Bread:

2 cups (250g) all-purpose flour (spooned & leveled)
1 ½ teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon salt
1 large egg, at room temperature
¾ cup (150g) granulated sugar
¼ cup (50g) packed brown sugar
¾ cup (180ml) buttermilk, at room temperature
⅓ cup (80ml) vegetable oil or melted coconut oil
2 teaspoons pure vanilla extract or vanilla bean paste
1 ½ cups (230g) chopped fresh strawberries and blueberries, tossed in 1 tablespoon of flour

Ingredients for Vanilla Icing:

½ cup (60g) confectioners' sugar, sifted
1 tablespoon (15ml) heavy cream or milk
¼ teaspoon pure vanilla extract or vanilla bean paste

Instructions for Easy Berry Bread:

1. Preheat oven to 350°F. Grease an 8.5x4.5-inch loaf pan with nonstick spray. Set aside.
2. In a large bowl, whisk the flour, baking powder, baking soda, and salt together until combined. Set aside.

3. In a medium bowl, whisk the egg, granulated sugar, brown sugar, and buttermilk together until combined. Make sure there are no brown sugar lumps remaining. Whisk in the oil and vanilla.
4. Slowly pour the wet ingredients into the dry ingredients and gentle whisk until there are no more lumps. Avoid over-mixing. Gently fold in the berries. Pour/spoon batter into prepared loaf pan.
5. Bake for 55-70 minutes, making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from getting too brown. The bread is done when a toothpick inserted in the center comes out clean with only a few small moist crumbs. All ovens vary, so begin checking every 5 minutes around the 55-minute mark.
6. Remove bread from the oven and allow the bread to cool in the pan set on a wire rack for 1 hour. Remove bread from the pan and place the loaf directly on the wire rack to cool completely.

Instructions for Vanilla Icing:

Whisk the icing ingredients together. (I usually use heavy cream, which promises a thick icing.) Drizzle over bread before slicing.

Note:

Cover and store bread at room temperature for 2 days or in the refrigerator for up to 1 week. Icing seeps into the top of the strawberries bread over time, so expect the tops of the slices to become a little moist.

SOURDOUGH BREAD: ADULT

Fresh Herb and Gouda Sourdough Bread

By Joan Maldonado of Laurence Harbor, NJ
1st Place (Best in Show)



Ingredients:

350	g water room temperature
120	g Bubbly Active Starter
500	g bread flour
16	g salt
120	g cubed gouda cheese
1	tablespoon fresh dill
1	tablespoon parsley
1	tablespoon chives minced
¼	teaspoon onion powder
¼	teaspoon garlic powder

Instructions:

1. Night before – Mix water, starter, flour, and salt into a shaggy dough. Cover and rest overnight.
2. In the morning perform 3 stretches and folds with about 10-minute rest in between.
3. During the final shaping folds add about 1/5 of the combined cheese, herbs, and powders in between the first major folds (thirds, half, stitch roll to form loaf).
4. Place in banneton (proofing basket) dusted with rice flour, cover and cold proof in fridge until evening.
5. Preheat oven to 460°F with cast iron Dutch oven inside.
6. Retrieve bread from fridge, uncover and flip out onto parchment. Score bread and carefully place in Dutch oven with 5 ice cubes covering tightly with lid.
7. Bake covered for 18 minutes, then bake uncovered for 15 minutes. Remove and cool on a wire rack completely before slicing and serving.

SOURDOUGH BREAD: CHILD

Basic No-Knead Dutch Oven Sourdough

By Catherine Graham, Age 10 of Tinton Falls, NJ – 1st Place

Yield: 1 loaf

Ingredients:

500 g bread flour (or all-purpose flour)
350 g water
70 g active 100% hydration sourdough starter
10 g salt

Instructions:

1. Mix the flour, water, starter, and salt until no dry flour remains.
2. Cover and let bulk ferment at room temperature for 8-12 hours, or until nearly doubled and bubbly.
3. Turn onto a floured surface, pre-shape into a ball, rest 20 minutes, then shape into a boule (round) or batard (oval or football-shaped loaf).
4. Place seam-side up in a well-floured proofing basket.
5. **Final Proof**: Let rise at room temperature for 1-3 hours until puffy or cover and refrigerate for 10-16 hours. For the best flavor and oven spring, bake directly from the refrigerator.
6. About 30 minutes before baking, place a Dutch oven with the lid on into the oven and preheat to 450°F.
7. Turn the dough onto parchment paper and score the top.
8. Carefully lower the dough into the hot Dutch oven, cover, and bake for 20 minutes.
9. Remove the lid and continue baking for 17 minutes, until deep golden brown and the internal temperature reaches 205-210°F.
10. Cool on a wire rack for at least 2 hours before slicing.

Storage:

Store cut-side down on a cutting board covered with a clean towel for up to 3 days, or slice and freeze for longer storage.

SWEET YEAST BREAD: ADULT

Chocolate Sweet Rolls

By Gayle Trulli of Freehold, NJ – 1st Place

Author: Sally McKenney
Prep Time: 1hour Cook Time: 28 minutes
Total Time: 4 hours, 30 minutes (includes rise times)
Yield: 12 rolls

These rich and fluffy chocolate sweet rolls come together with a buttery soft fresh homemade dough and brown sugar chocolate filling, they're shaped like cinnamon rolls, but taste like flaky chocolate babka. You can make chocolate rolls within a few hours or get started the night before using the option overnight preparation.

Ingredients for Sweet Rolls:

1 cup (240ml) whole milk, warmed to about 100°F (38°C)
6 tablespoons (75g) granulated sugar, divided
1 tablespoon (9g) active dry or instant yeast
5 tablespoons (71g) unsalted butter, melted and slightly cooled
2 large eggs, room temperature
1 teaspoon salt
4 cups (530g) bread flour (spooned & leveled), plus more as needed for hands/work surface

Ingredients for Chocolate Filling:

6 tablespoons (85g) unsalted butter, softened to room temperature
½ cup (100g) packed light or dark brown sugar
2 tablespoons (10g) unsweetened natural or Dutch process cocoa powder
1 teaspoon ground cinnamon
1 teaspoon pure vanilla extract
¾ cup (135g) semi-sweet chocolate chips or a 4-ounce semi-sweet chocolate bar, finely chopped
3 tablespoons (45ml) heavy cream*
1½ cups (180g) confectioners' sugar, sifted (sift after measuring)
½ teaspoon pure vanilla extract

Instructions:

1. ***Prepare the Dough:*** Whisk the warm milk, 2 tablespoons sugar, and the yeast together in the bowl of your stand mixer fitted with a dough hook or paddle attachment. Cover and allow mixture to sit for about 5 minutes or until foamy on top. **If you do not own a mixer, you can do this in a large mixing bowl and in the next step, mix the dough together with a large wooden spoon/silicone spatula. It will take a bit of arm muscle. A hand mixer works, but the sticky dough repeatedly gets stuck in the beaters. Mixing by hand with a wooden spoon or silicone spatula is a better choice.***
2. Add the remaining sugar, butter, eggs, salt, and 1 cup (about 130g) of flour and beat on medium speed for 1 minute. Scrape down the sides of the bowl with a rubber spatula. Add 3 cups (about 400g) flour, switch the mixer down to low speed, and beat until a soft dough forms and pulls away from the sides of the bowl. Dough will be very soft, but not overly sticky. Beat in 2-3 more tablespoons of flour if dough seems very sticky. Avoid adding more flour than you need.
3. ***Knead the Dough:*** Keep the dough in the mixer (and switch to the dough hook if using the paddle) and beat for an additional 6-8 minutes or knead by hand on a lightly floured surface for 6-8 full minutes. If the dough becomes too sticky during the kneading process, sprinkle 1 teaspoon of flour at a time on the dough or on the work surface / in the bowl to make a soft, slightly tacky dough. Do not add more flour than you need because you do not want a dry dough. After kneading, the dough should still feel a little soft. Poke it with your finger – if it slowly bounces back, your dough is ready to rise. You can also do a "windowpane test" to see if your dough has been kneaded long enough: tear off a small (roughly golf ball-size) piece of dough and gently stretch it out until it's thin enough for light to pass through it. Hold it up to a window or light. Does light pass through the stretched dough without the dough tearing first? If so, your dough has been kneaded long enough and is ready to rise. If not, keep kneading until it passes the windowpane test.
4. ***1st Rise:*** Lightly grease a large bowl with oil or use nonstick spray. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise in a relatively warm environment for 2 hours or until double in size.
5. Grease the bottom and sides of a metal or glass 9x13-inch baking dish or line with parchment paper.
6. ***Roll Out the Dough:*** Punch down the dough to release the air. Place dough on a lightly floured work surface and use a lightly floured rolling pin, roll dough into a 10x16-inch rectangle. Make sure the dough is smooth and evenly thick. If the dough keeps shrinking as you roll it out, cover it lightly, and let it

rest for 10 minutes to relax the gluten. When you return to the dough, it should stretch out much easier.

7. ***For the Filling:*** Mix all filling ingredients together except for the chopped chocolate/chocolate chips. The softer the butter, the easier it is to mix. (Microwave it for a few seconds to soften if needed.) Spread mixture all over the dough. Sprinkle chopped chocolate/chocolate chips evenly on top. Tightly roll up the dough to form a 16-inch-long log. If some filling spills out, sprinkle it on top of the roll. With a extra sharp knife, cut into 12 even rolls, between 1-1.5 inches each. Arrange in the prepared baking pan.
8. ***2nd Rise:*** Cover the rolls tightly and allow to rise until double in size, about 1 hour.
9. Preheat the oven to 350°F (177°C). Bake rolls for about 25-28 minutes or until they are lightly browned on top. After about 15 minutes, tent a piece of aluminum foil over the top of the pan to prevent the tops from browning too quickly and baking unevenly. Remove pan from the oven and place pan on a wire rack for about 10 minutes as you make the icing.
10. ***Make the icing:*** Warm the cream on the stove until barely simmering or warm it in the microwave for 15-30 seconds. Whisk into the cream, then whisk in the confectioners' sugar and vanilla extract until combined. Drizzle the icing over the warm rolls and serve immediately.
11. Cover leftover frosted or unfrosted rolls tightly and store at room temperature.

Marbled Milk Bread

By Lauren Fischer of Holmdel, NJ – 2nd Place

Ingredients for Tangzhong:

14 g bread flour
43 g cold whole milk
43 g cold water

Ingredients for Plain Dough:

300 g bread flour
50 g sugar
14 g nonfat milk powder
1 tablespoon instant yeast
1 teaspoon fine salt
113 g cold whole milk
1 large egg
57 g unsalted butter, melted

Ingredients for Chocolate Dough:

9 g black or Dutch process cocoa
43 g cold whole milk
64 g semi-sweet chocolate chips

Instructions:

- Make the Tangzhong
  - In small saucepan combine the ingredients with a whisk
  - Bring to boil and reduce to low, whisking constantly, until thick paste forms
  - Remove from heat to cool
- Make the Plain Dough
  - In stand mixer fitted with dough hook, combine the tangzhong with all other ingredients
  - Mix on medium-low until dough forms, then medium-high until dough pulls away from the sides – approximately 15 minutes
- Meanwhile cocoa and milk in a small saucepan, whisk over low heat until mixture thickens to appear like heavy cream. Transfer to small bowl and cool to room temperature

- Ease dough onto flowered surface and divide into two pieces 230g and 420g
    - Place larger piece and place in a medium bowl covered until puffy approximately 1½ hours
    - Place the smaller piece back in the bowl of a stand mixer and combine it with the cooled cocoa mixture with the dough hook over medium speed. Add chocolate chips on medium low until well distributed.
    - Cover chocolate dough and rise 1½ hours
- Once both doughs have risen transfer them to a floured surface, roll out to 8x10 inch rectangles and place chocolate dough on top of the plain dough
- Roll from short side into a log pinch the seam
- Cut log down the middle and twist the ends together
- Place dough into loaf pans greased and prepared with parchment, cover to rise 40-50 minutes
- Preheat oven to 425°f
- Bake for 45 minutes, then remove the loaf from the pan and continue to bake it on a parchment lined baking sheet another 5 minutes until golden brown and at least 210°F internally
- Turn oven off and leave to cool in the oven with the door cracked open

Chocolate Coffee Babka

By Jane Weinermoate of Keyport, NJ – 3rd Place

Ready in 3 hours 30 minutes Serves: 1 loaf

Ingredients for the Dough:

¼ cup hot water
1 rounded teaspoon (2g) instant expresso
¼ cup milk
2¼ teaspoons instant yeast (7g or one packet)
1 large egg
3 tablespoons (42g) unsalted butter, melted
¼ cup (50g) granulated sugar
2 cups (250g) all-purpose flour
½ teaspoon salt
½ teaspoon vanilla bean paste or vanilla extract

Ingredients for Filling:

6 tablespoons (85g) unsalted butter
6 ounces (170g) 70% bittersweet chocolate
½ cup (100g) dark brown sugar
½ cup (70g) powdered sugar
2 tablespoons (10g) black cocoa or Dutch processed cocoa powder
2 rounded tablespoons (16g) instant coffee
1 pinch of salt

Ingredients for Topping:

½ cup water
½ cup (100g) granulated sugar
½ tablespoon vanilla extract

Instructions:

1. ***Make the dough.*** Mix the instant espresso into the hot water. Add milk and stir.
2. Pour the liquid into a bowl of a stand mixer with the yeast, egg, butter, sugar, flour, salt, and vanilla. Stir until just combined and let sit for five minutes to hydrate.

3. Knead the mixture using the hook attachment or your hands for 10-20 minutes, until a soft, supple, not overly sticky dough forms.
4. Transfer the dough to a lightly greased bowl and cover, placed in a warm spot to rise until double in size (60-90 minutes).

5. ***Make the filling.*** While dough is rising, place the butter and chocolate into a heat-safe bowl and microwave on high for 3 minutes. Alternatively, you can place the bowl over a pot of simmering water and stir until the butter and chocolate are completely melted.
6. Add brown sugar, powdered sugar, cocoa powder, instant coffee, and salt to the melted butter and chocolate and stir until combined. Allow the mixture to cool to room temperature.

7. ***Assemble.*** When the dough has doubled in size, tip it out onto a lightly floured surface. Roll the dough to about 16”x12” with the short end facing you.
8. Spread the filling onto the dough and spread all over with an off-set spatula, leaving a gap of about 1” at the top of the dough.
9. Starting at the short end, tightly roll the dough into a log, pinching the unfilled section of dough to create a seam. Flip the log so the seam side faces down and, using a serrated knife or a bench knife, carefully slice the dough log down the middle, rolling the two halves so that the cut sides are facing up.
10. Gentle place one half on top of the other, forming an x-shape. Starting on one side, twist the halves around each other, with the cut sides remaining up throughout. Finish on the other side until it is fully twisted, with the dough twisted at least three times. Pinch the ends closed.
11. Prepare an 8”x4” loaf pan by lightly greasing the sides and then adding a parchment paper sling.
12. Gently lift the dough and place it into the loaf pan. Cover and let rest somewhere warm to rise. The dough should appear puffy and rise about an inch above the lip of the loaf pan (45-90 minutes).
13. Preheat the oven to 350°F close to the end of the rising time.
14. Place the loaf pan on a baking sheet and bake the babka for 40-45 minutes, rotating halfway through. The loaf should be deep golden brown where the bread is shown on top and the interior should register 190°F.

15. ***Make the topping.*** While the bread is baking, place the water and sugar into a small saucepan over medium-high heat. Stirring occasionally, allow the mixture to come to a boil and for the sugar to completely dissolve. Remove from the heat and add vanilla extract.
16. When the bread comes out of the oven, place the loaf pan on a cooling rack. Brush the top of the babka with the vanilla syrup. Allow the bread to cool in the pan for 15 minutes.
17. Remove the babka from the loaf pan using the parchment paper sling and let cool completely on the rack before slicing.