

BREAD & ROLLS

Sweet Yeast Bread: Adult

Traditional Panettone

By Cassidy White of Howell – 1st Place

This recipe makes 3 small loaves or 1 large.

Ingredients for the dough and sponge:

5 cups (600g) all-purpose flour, divided, plus a little more as needed
1 tablespoon instant yeast (slightly more than 1 packet)
 $\frac{2}{3}$ cup water
5 large eggs
 $\frac{1}{3}$ cup (68g) sugar
2 teaspoons vanilla
 $1\frac{1}{2}$ teaspoons fine sea salt
12 tablespoons ($1\frac{1}{2}$ sticks, 170g) room temperature unsalted butter
1 tablespoon (14g) cold unsalted butter, for the top of the dough
Vegetable oil spray (for the dough bowl)
Finely grated zest from 1 orange

Ingredients for the fruit and nuts:

$\frac{1}{2}$ cup dark raisins
 $\frac{1}{2}$ cup best quality candied orange peel, or combination of $\frac{1}{4}$ -inch diced dried fruit, such as apricots, pears, cranberries, or dried cherries
 $\frac{1}{4}$ cup orange juice
 $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ cup slivered almonds, optional
 $\frac{1}{2}$ cup chopped dark chocolate

Special Equipment:

- Stand mixer
- 1 7x4-inch high paper panettone mold or 10x2-inch high cake pan

Instructions: Day one: Prep the Dough

- Prep time: 30 minutes
- Rising time: 45 minutes for the sponge, plus overnight rise

1. Make the sponge (starter) and let it rise:

In the bowl of a stand mixer, stir 1 cup of flour and 1 tablespoon instant yeast together till blended. Add the water and mix with a spoon. It should be the consistency of thick cake batter. Cover the bowl with plastic wrap and let rise for 45 minutes. The sponge should double in size. (If using active dry yeast, place the water in the bowl first, stir in the yeast, and let stand until bubbly, about 5 minutes. Stir in the flour.)

2. Soak the Fruit:

In a small bowl, stir the dark raisins, golden raisins, candied orange peel, orange juice and water together. Cover with plate and let soak overnight. Measure the almonds and set the measuring cup on top of the plate (so you don't forget them)

3. Measure the flour and salt:

In a bowl, whisk the remaining flour and salt together until blended.

4. Mix the Dough:

Once the sponge has risen, transfer the bowl to a stand mixer fitted with the paddle attachment. Set it on medium speed and add the eggs to the sponge one at a time, until each is incorporated. Continue at medium speed and add the orange zest, sugar, and vanilla.

Drop the mixer to low speed and gradually add about 2 ½ cups to the flour mixture and mix for about 2 minutes, or until blended. You may need to scrape the sides of the bowl. The dough should be very soft and stretchy. On low speed, gradually add the remaining 1 ½ cups of flour until it is incorporated.

5. Knead the Dough:

Switch to the dough hook. Knead at a low speed for 8 minutes, or until the dough is very smooth and elastic. Stop 2 or 3 times to push down any dough that creeps up on the dough hook.

With the mixer on low speed, gradually add the butter, a few tablespoons at a time, until it is incorporated. Continue to mix with the dough hook for 3 minutes until the dough is silky and shiny.

If it still seems extremely sticky, gradually add 1 to 4 tablespoons additional flour. The dough should be very soft and still sticky and will just barely pull away from the sides of the bowl, but not the bottom.

6. Overnight rise in the refrigerator:

Keeping the dough in the bowl, pat it into a ball. Spray lightly with vegetable oil spray and place a piece of plastic wrap directly on the dough. Refrigerate for 8 hours or up to 2 days.

Instructions: Day Two: Shape and Bake the Panettone

- Prep Time: 10 minutes
- Rising time: 2 to 3 hours, or longer if the kitchen is cold
- Baking time: 70-75 minutes

1. Prepare to finish the dough:

Place the panettone mold on a baking sheet. Drain the fruit.

Turn the dough onto a floured workspace and roll it into a flat rectangle that is approximately 12-by 15-inches (you don't need to be exact). Spread the drained fruit and the almonds evenly over the top. With a rolling pin, roll forcefully over the fruit and nuts to embed them into the dough.

2. Shape the Dough:

Fold the long sides of the fruit-covered dough into thirds (like a letter). You will end up with a rectangle. Then fold the bottom half of the rectangle to meet the top to form a square. Pat the square to a thickness of about 1 ½ inches. Bring the corners toward the center to form a ball and pinch the loose ends together. Cup your hands around the dough to round the ball.

Place the dough with the seam side down inside the panettone mold. (I use a 7-inch wide by 4-inches high paper panettone mold from Sur La Table.) Cover with plastic and let rise in a warm place for 1½ to 2 hours, or until the dough reaches the top edge of the mold. This can take longer if the room is cold.

3. Preheat the oven and score the panettone:

About 30 minutes before the panettone is ready to be baked, set a rack in the lower third of the oven and preheat the oven to 375°F.

When the dough has risen, use a sharp, serrated knife to cut a shallow cross from edge to edge. You are scoring surface, rather than cutting into it deeply. Place the cold butter in the center of the dough.

4. Baking the panettone:

Turn the oven down to 325°F. Bake the panettone for 30 minutes. Then place a piece of foil loosely over the top to keep it from browning too much.

Continue to bake for 40-45 minutes, or until golden brown and an instant read thermometer inserted into the center of the dough registers 195°F.

(Poke it through the side of the cake, through the paper, so you don't mar the top). Remove it from the oven, transfer to the rack, and let cool completely in the paper mold.

Sweet Yeast Bread: Adult

Cinnamon Star Bread

By Estelle Pfeller of Allentown, NJ – 2nd Place

Yield: 1 Star Loaf (8-12 servings)

Ingredients:

- 2 cups (240g) all-purpose flour
- ¼ cup (46g) potato flour
- ¼ cup (28g) dry milk
- ¾ cup plus 2-4 tbsp (198g-227g) lukewarm water
- 4 tablespoons (57g) unsalted butter (room temp)
- 1 teaspoon vanilla extract
- 2 teaspoons of instant yeast
- 2 tablespoons (25g) granulated sugar
- 1 teaspoon (6g) table salt

Filling:

- 1 large egg
- ½ cup (99g) granulated sugar
- 1 tbsp cinnamon

Instructions:

1. Sift flour, potato flour, and dry milk. Combine all dough ingredients and knead to make a smooth dough.
2. Place in greased covered bowl and rise for 60 minutes.
3. Divide the dough into 4 equal pieces and allow it to rest for 15 minutes.
4. Roll one piece into a 10” circle. Brush a thin coat of beaten egg and evenly sprinkle with 1/3 of the cinnamon sugar.
5. Roll a second circle (same size) and place it on top of the first. Repeat with the egg and cinnamon sugar until the top circle is bare.
6. Place a 3” round cutter in the center and cut 16 equal strips from the cutter to edge.
7. Twist two adjacent strips away from each other and pinch together to create a star-like shape.
8. Rise for 45 minutes, brush with egg, and bake for 12-15 minutes in a 400°F oven.

Sweet Yeast Bread: Adult

Stollen

By Sandra Wolf of Howell, NJ – 2nd Place

Bake 350°F, 30-45 minutes

Yield: 2 Stollen loaves

Ingredients:

1 tablespoon instant yeast
170 grams warm water
1 large egg
113 grams unsalted butter, softened
28 grams King Arthur Special dry milk
420 grams unbleached all-purpose King Arthur flour
50 grams granulated sugar
6 grams table salt
½ teaspoon mace
½ teaspoon cardamom
1 tablespoon lemon zest
454 grams dried fruit (dates, raisins, apricots, raisins, currants)
74 grams rum
227 grams almond paste
28 grams of melted butter
King Arthur Snow white Non-Melting Sugar

Instructions:

1. Combine the fruits and lemon zest in rum and cover. Set aside at room temperature for up to 12 hours.
2. Weigh your flour. Using a stand mixer, mix in the dry milk, sugar, salt, spices, warm water, and softened butter. Using the dough hook, knead for 5 minutes or by hand for 10 minutes until the dough is smooth and soft.
3. Cover the dough and let it rise until puffy, for about 60-90 minutes.
4. Divide the almond paste into 2 pieces and shape each into a flattened 7" log and set aside.

5. After the dough has risen, by hand, knead the fruit into the dough. Turn the dough out onto a lightly floured surface and divide it into two pieces. Shape each piece into an 8x6 oval.
6. Place one piece of the almond paste down the longer center of each oval and fold the dough over it lengthwise, leaving the top edge just shy of the bottom edge.
7. Press the top edge firmly to seal it to the dough below.
8. Place the loaves on a piece of parchment paper placed on a side-less cookie sheet. Cover the loaves and let them rise for 45-60 minutes, until puffy.
9. While the stollen is rising, preheat the oven to 350° F with the rack in the upper third of the oven.
10. Bake the stollen for 30-45 minutes, until golden brown. Internal temperature should be 190° F on a digital thermometer.
11. Remove the stollen from the oven and brush each with the melted butter. After 5 minutes dust with the non-melting sugar.
12. Transfer to a rack to cool completely. Wrap airtight and store at room temperature for up to 2 weeks. Freeze for longer storage.

Sweet Yeast Bread: Adult

Cinnamon Breakfast Bread

By Gayle Trulli of Freehold, NJ – 3rd Place

Ingredients:

- 1 cup of warm water
- 1 package of yeast
- 1/3 cup milk
- 1 egg
- 1 1/2 cup flour
- 6 tablespoons of melted butter
- 1 teaspoon salt
- 2 1/2 cup flour plus more for shaping
- 1 teaspoon cinnamon

Topping:

- 4 tablespoons of chilled butter
- 1/4 cup flour
- 1/4 cup packed brown sugar

Glaze:

- 1 cup powdered sugar
- 2 teaspoons cinnamon
- 6 teaspoons of milk

Instructions:

1. Combine water, yeast, and sugar in mixing bowl. Let's sit for 5 minutes for yeast to proof.
2. Add milk, egg, and 1 1/2 cup flour. Mix until combined. Cover and rest for 30 minutes.
3. Add butter, salt, and cinnamon. Mix until combined. Knead until smooth and satiny. Cover and let rise until doubled.
4. Make topping mix until the crumbs form.
5. Grease 2 pans. Separate in 2, then cut each portion into 8 pieces. Roll 1/2 of each into balls. Place four balls in pan, place topping around balls, follow by second layer.
6. Bake 350°F for 30 minutes
7. Mix glaze, pour over when thoroughly cool.

Quick Bread, Sweet: Adult

Cinnamon Swirl Apple Bread

By Sharyn Vitello of Neptune City, NJ – 1st Place

Ingredients:

- ½ cup brown sugar
- 1½ teaspoons cinnamon
- 2 eggs
- ½ cup sugar
- ½ cup melted butter
- 1 teaspoon vanilla
- 1½ cups flour
- 1 teaspoon of baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 2 cups of chopped apples

Instructions:

1. Preheat the oven to 350°F, grease 8x5 loaf pan.
2. Whisk brown sugar and cinnamon and set aside
3. Mix eggs and sugar, add melted butter and vanilla.
4. Add dry mix until smooth
5. Fold in apples
6. Pour half batter into pan, sprinkle half brown sugar, then repeat.
7. Bake 35-45 minutes.
8. Enjoy!

Quick Bread, Sweet: Adult

Zucchini Bread

By Dave Frederick of Freehold, NJ – 2nd Place

Time:

20 Minutes Prep/ 60 minutes cooking/ 20 minutes cooling (1.5-2 hours total)

Servings:

24 Servings (2 loaves)

Ingredients:

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon 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 the 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. Bake in the preheated oven until a toothpick inserted into the center comes out clean, for about 40-60 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.

Yeast Bread, Savory: Adult

Cheese and Onion Babka

By Jane Weinermdate of Keyport, NJ – 1st Place

Time: Ready in 3 hours and 30 minutes

Servings: 1 loaf

Ingredients for the Dough:

- ¼ cup milk
- 2¼ teaspoons instant yeast (7g, or one packet)
- 1 large egg
- 3 tablespoons unsalted butter, melted (42g)
- 1 tablespoon of sugar (12g)
- 2 cups of all-purpose flour (250g)
- ½ teaspoon salt

Ingredients for the Filling:

- 1 medium red onion, sliced thinly
- 1 tablespoon unsalted butter
- 1 pinch of salt
- 2 dashes Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1½ cups shredded sharp cheese, like aged gouda or cheddar (170g/60oz)

Ingredients for the Topping:

- 2 tablespoons unsalted butter, melted
- 2 teaspoons of everything bagel seasoning

Instructions:

1. *Make the dough.* Heat the milk to approximately 110-120° F. This takes about 20 seconds in a microwave. Add the warm milk, yeast, egg, butter, sugar, flour, and salt to the bowl of a stand mixer fitted with a dough hook attachment, or to a large mixing bowl and combine. Let's sit for 5 minutes.
2. Knead the mixture using the hook attachment or your hands for 10-20 minutes, until a soft, supple, not overly sticky dough forms. If your dough is very sticky, add up to two tablespoons of flour.

3. Transfer the dough to a lightly greased bowl and cover, placed in a warm spot to rise until double in size (60-90 minutes).
4. Make the filling. While your dough is rising, add the butter to a medium sized skillet and heat on med-high heat until it melts.
5. Add onions, salt, and Worcestershire, stirring to coat. Cook for about five minutes, until onions are soft. Lower heat to low and cook, uncovered, for 45-60 minutes, until onions are very soft and caramelized. Remove onions to a plate to spread out and cool to room temperature.
6. Assemble. When the dough has doubled in size, tip it out onto a lightly floured surface. Roll the dough to about 16x12”.
7. Spread the Dijon mustard onto the surface of the dough using an offset spatula. Top with onions, and then the shredded cheese.
8. Starting at the short end, tightly roll the dough into a log, with the seam down. Using a serrated knife or a bench knife, carefully slice the dough log down the middle, rolling the two halves un-cut side down so that you are looking at the cut sides facing up.
9. Pinching the ends of the two cut halves together, gently twist the halves around each other, with the cut sides remaining facing up throughout. Try to get the dough twisted at least three times. Pinch the other ends closed. You can use your hands to compress the dough into a more loaf-like shape.
10. Prepare an 8x4” loaf pan by lightly greasing the sides and then adding a parchment paper sling.
11. 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 (60-90 minutes).
12. Preheat the oven to 350° F close to the end of the rising time.
13. Place the loaf pan on a baking sheet and bake the babka for 40-45 minutes, rotating halfway through. The loaf should be golden brown on top, and the interior should register 190° F.
14. Place the loaf pan on a cooling rack. Brush the top of the babka with melted butter and then sprinkle everything bagel seasoning all over. Cool the pan for 15 minutes.
15. Remove the baka from the loaf pan using the parchment paper sling and let cool completely on the rack before slicing.

Sweet Buns: Adult

Cardamom Buns

By Lauren Fischer of Holmdel, NJ – Honorable Mention

Ingredients for the Dough:

280 grams all-purpose flour
57 grams whole wheat flour
2½ tbsp sugar
1¼ tsp fine salt
2 tsp instant yeast
¾ tsp ground cardamom
½ warm water
85 grams warm whole milk
57 grams unsalted butter at room temp

Ingredients for the Filling:

99 grams sugar
2 tsp-1tbsp ground cardamom
1½ tsp ground cinnamon
1½ black cocoa
½ tsp fresh ground black pepper
¼ tsp fine salt

Ingredients for the Glaze:

56 grams of water
25 grams sugar
¼ tsp ground cardamom

Swedish pearl sugar for sprinkling, egg wash- 1 beaten with 1 tbsp water

Instructions:

1. *Make the dough:* In a stand mixer add all the ingredients with the dough hook on low for 1-2 minutes to mix, then medium speed for 5 minutes until dough is smooth. Cover and let rest until puffy, for about 1 hour.
2. *Make the filling:* Combine all the filling ingredients and set aside.

3. Roll the dough: Roll dough out to 20x12 inches on floured surface. Brush dough with egg wash and cover evenly with filling. Fold dough like a letter in thirds, re-roll dough out to 12x18 inches. Let dough rest in the refrigerator covered on parchment lined baking sheet for 15 minutes.
4. Shape dough and rise: Remove from fridge and roll dough to 16x8 inches. Cut 1-inch strips with a pizza wheel or knife (creates 8 strips, each 16 inches long). One at a time, twist the strip in opposite directions, then roll and tuck the end under. Place buns on parchment lined sheet and let buns rise, covered at room temp to 1 hour or so until puffy.
5. Bake and Glaze: Preheat oven to 450° F. Brush each bun with egg wash and bake until 190° F inside (15-20 minutes). While baking, heat glaze in a small pan until sugar is dissolved and thick (5-7 minutes). Once the buns are done, brush with glaze while warm and sprinkle sugar on top.

Sourdough Bread: Adult

Garlic Sourdough Bread

By Joan Maldonado of Lawrence Harbor, NJ – 1st Place

Ingredients:

350 grams room temperature filtered water
120 grams active starter
500 grams bread flour
16 grams salt

Inclusions:

1 head roasted garlic (cloves lightly crushed)

Instructions:

1. Mix the ingredients into a shaggy dough. Rest for 30 minutes then stretch and fold. Rest for 30 minutes and stretch and fold again. Rest for 30 minutes. For inclusions, laminate by sprinkling a heaping tablespoon full during each stretch and fold at least 6-8 times. Rest 30 minutes. Perform final shaping on rice floured top and place in banneton seam side up. Cover and rest in a fridge for 8-12 hours.
2. Preheat oven to 465 F with a Dutch oven and open lid. Flip out bread on parchment paper and score. Carefully place bread with parchment sling into Dutch oven with 3 ice cubes, cover with lid and bake 15 minutes. Uncover and bake an additional 18 minutes.
3. Remove and cool completely before slicing.

Sourdough Bread: Adult

By Jaclyn Marchione of Marlboro, NJ – 2nd Place

Ingredients:

100 grams active starter
500 grams bread flour
350 grams filtered water
10 grams sea salt

Instructions:

1. Mix starter with water, flour, and salt.
2. Let sit for 1 hour
3. 4-6 sets of stretch and folds
4. Bulk ferment
5. Cold ferment
6. Bake

Sourdough Bread:Adult

Streno's Sourdough Recipe

By Tracy Streno of Lanoka Harbor, NJ – 2nd Place

Ingredients:

100 grams starter (fed within 24 hours)
10 grams salt
350 grams water
500 grams of bread flour

Instructions:

1. Combine starter, water, and salt. Mix well until frothy.
2. Add bread flour. Mix well until you achieve a shaggy dough.
3. Rest 30 minutes.
4. After resting, complete 4 sets of stretches and fold every 30 minutes. Take dough to a temperature after the last stretch and fold.
5. Based on the dough's temperature, calculate the percentage rise needed.
 - a. 76°-→50% rise -→1125g
 - b. 78°-→40% rise -→1050g
 - c. 80°-→30% rise -→975g
6. Place dough in a tall, marked vessel to monitor rise.
7. Once dough has risen to proper amount, turn out on counter and pre shape the loaf. Let it rest for 30 minutes.
8. After resting, complete a final shape of loaf. Scoop dough off counter with scraper and place in banneton. Cover and refrigerate 12-24 hours.
9. After cold proof, preheat Dutch oven in 500° oven.
10. Place cold dough on parchment paper and score down middle of loaf.
11. Place dough in the heated Dutch oven, covered for 30 minutes. After 30 minutes, take off the lid and bake an additional 20-25 minutes until golden. Cool on rack.