

## BASIC BREAD (4 Loaves)

2 c + 2 Tb warm water  
2 eggs  
1 Tb salt  
3 Tb EVOO  
4 1/2 tsp yeast  
1/2 c honey  
6 1/2 - 7 c bread flour  
**350°            18 MIN.**

## TORTILLAS/ UNLEAVENED BREAD

2 c all-purpose flour or  
1/2 c hot water  
1/2 c butter, unsalted, soft  
1 tsp salt  
**REST 10 MIN**

## CORNBREAD

1 c a/p flour  
1 c cornmeal  
1/4 c granulated sugar  
4 tsp baking powder  
3/4 tsp salt  
1 c milk  
1/4 c EVOO  
1 Tb butter (*for skillet*)  
**375°            20-25 MIN.**

## WINNING BISCUITS

2 c a/p flour  
1/3 c cold butter, grated  
4 tsp baking powder  
1 tsp salt  
2 Tb granulated sugar  
3/4 c milk  
**425°            10-12**



## DUMPLINGS

2 c a/p flour  
1/2 tsp salt  
1/2 tsp baking soda  
3 Tb cold butter  
3/4 c buttermilk  
(*food processor*)

## FRENCH BREAD

3 1/2 c bread flour  
1 tsp salt  
2 1/4 tsp yeast  
1 1/4 c warm water  
**450°            15-20 MIN.**

## WAFFLES

3 eggs  
1 1/2 c soured milk (*milk + 1 tsp w. vinegar or lemon juice*)  
1 tsp baking soda  
1 3/4 c a/p flour  
1 Tb baking powder  
1/2 tsp salt  
1/2 c melted butter

## PIE CRUST (2 crust)

2 1/3 c a/p flour  
1 tsp salt  
1 c cold butter, grated  
7-9 teaspoons ice water  
(*food processor*)

## QUICK PIZZA DOUGH

1 c water  
2 Tb EVOO  
1 1/2 tsp salt  
3 c a/p flour  
2 1/4 tsp yeast

## BASIC PANCAKES

2 c a/p flour  
2 tsp salt  
2 Tb baking powder  
2 Tb granulated sugar  
2 1/3 c milk  
2 eggs  
1 tsp vanilla extract

## BUTTERMILK PANCAKES

2 c a/p flour  
1 1/2 tsp baking powder  
1/2 tsp salt  
1/2 tsp baking soda  
3 Tb sugar  
2 eggs  
2 Tb EVOO  
2 1/4 buttermilk

## CHALLAH

1 1/2 c warm water  
2 1/4 tsp yeast  
1 egg + 3 yolks  
1/3 c honey  
2 tsp salt  
2 tsp lecithin (optional)  
4 1/2 - 7 c a/p flour  
*For the Wash:*  
1 egg  
1 Tb water  
1 pinch salt  
**350°            20/20 MIN.**