

SENATOR ANN GILLESPIE PRESENTS
**THE GREAT
DISTRICT 214
CULINARY
COMPETITION**
 *Bake-Off
2022*

From the Kitchen of: Jack Cadre, Tyler Davoren, Sergio Medina

Title: Roasted Garlic and Rosemary Bread

Serves: 10

Prep Time: 50 minutes

Cook Time: 45 minutes

Ingredients:

1 head of garlic

1 tablespoon chopped rosemary

1 tablespoon olive oil

3 cups flour

1 ½ teaspoon Kosher salt

1 ½ cups water

½ teaspoon dry yeast

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Instructions: Roasted Garlic and Rosemary Bread
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Preheat oven to 425° for garlic

Chop off the heads of the garlic and drizzle with olive oil and salt
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Wrap in tinfoil and roast for 45 minutes
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Squeeze roasted cloves into a large bowl with the flour, rosemary, salt and yeast

Add water and stir to combine until a shaggy dough forms
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Cover tightly and let sit for 12-18 hours

Preheat oven and Dutch oven to 450°

Turn and shape the dough into a ball on a well-floured surface
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Place in the Dutch oven and cover for 30 mins then uncovered for 15

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From the Kitchen of: Abby Hill, Grace Root, Emma Ernst, Fiona Degrazia

Title: Matcha Almond bread

Serves: 8-10 servings

Prep Time: 15 minutes

Cook Time: 40 minutes

Ingredients:

1 ½ cups whole wheat pastry flour	¾ cup unsweetened almond milk
¾ cup blanched almond flour	1 bag green tea
½ teaspoon salt	¼ cup melted coconut oil
1 teaspoon baking powder	2 eggs
½ teaspoon baking soda	5 tablespoons sugar
1 ¼ tablespoon matcha powder	1 ½ teaspoon vanilla extract
½ teaspoon almond extract	1 cup confectioners' sugar
1 tablespoon honey	2 tablespoons milk

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Instructions: Matcha Almond bread

Preheat oven to 375 and grease a 9x5 pan

Combine the flours, salt, baking powder, baking soda, and matcha powder in a large bowl and whisk together

Warm the milk to a simmer then remove from heat, place the bag of green tea in the milk and steep for 3-4 minutes

While the milk steeps, whisk together the melted coconut oil, eggs, and sugar in a small bowl

Add the milk, vanilla and almond extract to the bowl with the egg mixture and whisk until well combined

Pour the wet mixture into the large bowl with the flours and stir until combined

Transfer the batter to the greased loaf pan

Bake for 40 minutes until center is set and edges start to turn golden brown

Remove from oven and place on a cooling rack. Pour glaze over top and serve

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From the Kitchen of: Mayra Mendez, Samantha Rowan, & Yolotzy Yanez

Title: Everything Bagel Babka		
Serves: 8	Prep Time: 3 hours 45 min.	Bake Time: 55 min.

Ingredients:	
<i>Dough:</i> ½ C. Whole milk (110 degrees F)	½ t. Garlic powder
1 ½ t. Instant yeast	½ t. Onion powder
2 T. Sugar, divided	6 T. Unsalted butter, softened, cut into 6 pcs.
1 Egg	<i>Filling:</i> 8 oz. Cream cheese, softened
2 ¼ C. AP flour	¼ C. Everything bagel seasoning
1 t. Salt	

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Instructions: Everything Bagel Babka

1. **Prepare the dough.** Combine the milk, yeast, and 1/2 tablespoon of the sugar in the bowl of an electric mixer fitted with the dough hook. Whisk together and set aside for 5 minutes, or until frothy.

2. On low speed, beat in the remaining sugar and egg. Add in the flour, salt, garlic powder, and onion powder and mix just until the dough comes together, another 2-3 minutes. Increase the speed to medium-low and add the butter one piece at a time, beating after each addition until all pieces have been added. Continue mixing with the dough hook until the dough is smooth and pulls away from the sides of the bowl, about 10 minutes.

3. Transfer the dough to a large lightly greased bowl and cover with plastic wrap. Set aside in a cool, warm place to rise at room temperature for 1 hour. After 1 hour, transfer the bowl to the refrigerator and set aside, still covered, for an additional hour, or until the dough has doubled in size and is firm to the touch.

4. **Shape the babka.** Grease a 9x5-inch loaf pan. Remove the dough from the refrigerator and gently punch it down.

5. Roll the dough into a rectangle, approximately 12 inches long. Spread the softened cream cheese over the dough, leaving a slight border along the edges. Sprinkle 1/4 cup of everything bagel seasoning over the top. Working from the long side of the dough, roll the dough into a long cylinder. Place this cylinder seam-side down on a baking sheet and refrigerate for 15-20 minutes, until cream cheese filling and dough are firm.

6. Once chilled, use a sharp knife to cut the dough in half lengthwise down the cylinder to expose the filling, creating two long logs of dough. Twist the two logs together, keeping the filling side up, and place the dough in the prepared loaf pan. Cover the loaf pan with plastic wrap and set aside to rise at room temperature for an hour.

7. **Bake the babka.** Preheat the oven to 350 °F. Once at temperature, bake the loaf for 45 to 55 minutes, until the top of the loaf is golden brown and the inside registers 190°F using an instant read thermometer. Allow the babka to cool in the pans for 15 minutes, then transfer to a wire rack to cool completely.

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From the Kitchen of: Adam Chamala, Ashley Kim, & Rori Weidel

Title: Amish Apple Fritter Bread		
Serves: 8	Prep Time: 20 min.	Cook Time: 1 hr.

Ingredients:	
Bread: ⅓ C. Brown sugar	2 t. Baking powder
1 t. Ground cinnamon	½ C. Milk
½ C. Butter, softened	Apple Filling: 2 C. Apples (peeled/chopped)
⅔ C. Granulated sugar	1 t. Ground cinnamon
2 t. Vanilla extract	1 T. Granulated sugar
1 ½ C. All-purpose flour	Glaze: ½ C. Powdered sugar + 1 T. Milk

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Instructions: Amish Apple Fritter Bread

1. Preheat oven to 350 degrees F. Prepare an 8.5x4.5x2.5-inch loaf pan by greasing it with shortening.

2. In a small mixing bowl, whisk together the brown sugar and 1 t. cinnamon; set aside.

3. In a large mixing bowl, use an electric mixer to cream together the 2/3 cup granulated sugar and butter until light and fluffy. Beat in the eggs and vanilla, just until combined.

4. In a small mixing bowl, whisk together the flour and baking powder. Add the flour mixture to the wet mixture and stir until combined. Add the milk and mix until smooth.

5. Pour half of the batter into the prepared loaf pan, and spread out evenly.

6. In a small mixing bowl, combine the apple filling ingredients. Pour half of the apples over the batter in the pan, then spread on the remaining batter. Top with the remaining apples and press the apples down slightly.

7. Sprinkle the brown sugar and cinnamon mixture over top of the bread.

8. Bake at 350 degrees F for 1 hour, or until a toothpick inserted into the center comes out clean. Cool in the pan for about 30 minutes.

9. In a small bowl, combine the glaze ingredients until smooth. Drizzle over the cooled bread. Slice the bread and serve.

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From the Kitchen of: Aiden Hecht, Elise Malter, Vasi Grammatis

Title: Fresh Herb Pinwheels		
Serves: 24	Prep Time: 1 hour	Cook Time: 20-30 minutes

Ingredients:	
2 ½ - 3 c. Flour	8 T Butter, room temp
1 c. Sharp cheddar cheese	2 Garlic cloves
½ t. Salt	1 sprig Fresh Rosemary
⅔ c. Warm whole milk	1 sprig Fresh Thyme
2 ¼ t. Instant yeast	2-3 Sage Leaves
2 eggs , whisked	Egg Wash

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Instructions: Fresh Herb Pinwheels

1. In the bowl of a stand mixer or a large bowl, whisk together the all-purpose flour, 2/3 cup grated cheese, and salt. Add in warm milk, yeast, and eggs. Stir and knead with the dough attachment (or by hand) until a soft, smooth dough forms, about 5-7 minutes. Add in additional flour as needed.
2. Transfer the dough to a lightly greased bowl and cover. Let rise until dough is nearly doubled, about an hour to an hour and a half.
3. Meanwhile, make the herb butter. In a small bowl, combine the softened butter with the garlic, and minced herbs.
4. On a lightly floured surface, roll the dough out into a rectangle. Spread the herb butter over the dough, leaving an inch border.
5. Sprinkle remaining 1/3 cup shredded cheddar cheese over the butter.
6. Starting with the edge closest to you, roll the dough into a long log. Seal the edges.
7. Using a dental floss or pizza cutter, cut the log in half lengthwise, leaving the top attached.
8. Cover the swirls in the pan with a kitchen towel and allow it to rise, until puffy but not doubled, about 30 minutes to an hour.
9. Preheat oven to 400 degrees F. Brush the tops with egg wash. Bake the bread for 20 minutes, until the tops start to brown.
10. Reduce the oven temperature to 350 degrees F and sprinkle the top with additional cheese, if desired. Continue baking for another 20- 25 minutes, until the bread is lightly browned. If it is browning too easily, tent a foil over the bread until it cooks completely.
11. Remove from oven and let cool. Serve bread warm and store leftovers in an air-tight container at room temperature.

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From the Kitchen of: Rachel Malik, Edgar Perez

Title: Strawberry Peach Scones

Serves: 18

Prep Time: 1 hour

Cook Time: 15-20 minutes

Ingredients:

2 ½ c. All purpose flour	½ T Vanilla
½ c. Sugar	1 Large Egg
1 ½ t. Baking powder	½ c. Chopped strawberries
½ t. Baking soda	½ c. Chopped peaches, canned
½ t. Salt	¼ c. Powdered sugar
½ c. Cold unsalted butter	2 T Milk
¾ c. Buttermilk	1 T Juice from peaches

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Instructions: Strawberry Peach Scones

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper and set aside.
2. In a medium sized mixing bowl, whisk together all purpose flour, granulated sugar, baking powder, baking soda, and salt. Add the cubed cold butter into the bowl and cut them into the flour using a pastry cutter or your fingers until flour butter mixture appears crumbly.
3. In a separate bowl, whisk together buttermilk, vanilla extract, and a large beaten egg. Pour this wet mixture into the dry ingredients. Mix until a dough forms. Add in the chopped strawberries and peaches and carefully fold in.
4. Place the dough onto a floured surface and knead several times before placing the dough onto the baking sheet and rolling it into a 9" circle about 1" thick. It might be difficult to handle the dough since it's going to be wet but just do the best that you can. Add a couple tablespoons of flour to the dough if needed.
5. Cut the dough into 8 triangles. Separate them individually to allow the edges to turn crispy. Brush the top of the scones with an egg wash (1 beaten egg mixed together with one tablespoon water). This step will help brown the tops of the scones. Sprinkle with sugar.
6. Bake the scones for 18-22 minutes until the tops have turned a golden brown.
7. Mix powdered sugar, milk and juice from the peaches until you get a glaze. Top with glaze when it comes out of the oven.