



KitchenAid®

SIFTER + SCALE ATTACHMENT
RECIPES



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ALMOND FINANCIER WITH ORANGE ZEST & COCOA NIBS

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Generously coat 2 brownie bar or financier pans with baking spray. Set aside.

In a small saucepan over medium-low heat, melt the butter. Remove from the heat. Split the vanilla bean lengthwise and scrape out the seeds with the back of a knife. Add the seeds and pod to the melted butter and place back on the heat. Cook, swirling the pan frequently, until the butter darkens to a nutty brown and the solids drop to the bottom of the pan, 8 to 12 minutes. Remove from the heat and discard the vanilla bean pod. Add the orange zest to the browned butter and set aside.

In a medium bowl, whisk the egg whites until loosened and barely foamy. Set aside.

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the flat beater. With the ingredient valve in the closed position, weigh the confectioners' sugar in the ingredient hopper. (The ingredient hopper will be very full, so be careful as you mound the sugar that it doesn't spill out.) Turn the mixer to low speed, open the ingredient valve, and sift the sugar into the mixing bowl.

Turn the mixer off and close the ingredient valve. Weigh the almond flour, all-purpose flour, and salt, taring the scale between ingredients. Turn the mixer to low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Beat until the dry ingredients are evenly combined, about 1 minute. Add the egg whites in a slow, steady stream, stopping the mixer once to scrape the sides of the bowl.

With the mixer on low speed, give the butter a quick stir and add it in a slow steady stream down the side of the mixing bowl. (Make sure to add in all the browned bits of butter that settle to the bottom of the bowl.) Mix just until combined. Add the chopped cocoa nibs and mix just until evenly distributed. Turn the mixer off. Remove the mixer bowl, and use a rubber spatula to blend in any dry ingredients remaining on the sides of the bowl.

INGREDIENTS

- coconut oil baking spray
- 340 g unsalted butter
- vanilla bean
- 12 g zest of 3 oranges
- 280 g 8 large egg whites, at room temperature
- 456 g confectioners' sugar
- 120 g almond flour
- 135 g all-purpose flour
- 6 g fine sea salt
- 50 g cocoa nibs, roughly chopped

MAKES 16 SERVINGS

NUTRITION - 1 SERVING

347 calories	35.3 g carbs	1 g dietary fiber
21.2 g fat	5.1 g protein	45.9 mg cholesterol
	26.3 g sugars	166 mg sodium

Prep Time
45 minutes

Bake Time
20-24 minutes

ALMOND FINANCIER WITH ORANGE ZEST & COCOA NIBS

Fill each financier or brownie cup $\frac{3}{4}$ full of batter, using about 3 slightly rounded tablespoons per cup. Bake the financiers until they crown at the center and are deeply golden brown at the edges, 20 to 24 minutes. For even baking, at the midpoint, rotate the pans from front to back. Let the cakes cool in the pans for 3 minutes, and then use a table knife or small offset spatula to loosen the financiers. Place them on a cooling rack. The financiers are best when served on the day they are baked. Though not as moist, the financiers will keep for 1 day in a covered container.



ALMOND MACARONS WITH DARK CHOCOLATE GANACHE FILLING



MAKES 28 SERVINGS

NUTRITION - 1 SERVING

142 calories	18 g carbs	.9 g dietary fiber
6.7 g fat	2.8 g protein	8.6 mg cholesterol
	15 g sugars	30.2 mg sodium

Prep Time
30 minutes

Bake Time
About 10 minutes

Position an oven rack at the uppermost position and a second rack at the lowest position of the oven and preheat the oven to 325 °F/160°C/gas 3. Line the rimmed baking sheets with parchment paper. Fit the pastry bag with the pastry tip. Fold the top of the bag back to form a cuff. (This makes it easier to fill the bag.) Push a bit of the fabric of the pastry bag into the tip to “plug” the opening. This prevents the macaron mixture from leaking out. Set the pastry bag in a 2-cup/480-ml measuring cup for easier filling.

Put the egg whites, sugar, and salt in the bowl of your KitchenAid® stand mixer, fitted with the wire whip. Warm the egg white mixture over a small pan of simmering water, but don't let the bottom of the mixing bowl touch the water. When the egg whites are just warm to the touch, wipe the bottom of the bowl to dry it, and then place the mixing bowl back on the stand mixer. On medium speed, whisk the egg whites until foamy, about 1 minute. Increase the mixer speed to high, and whip the meringue to form stiff, shiny peaks, about 2 minutes. While the egg whites are whipping, drizzle in the almond extract.

Turn the mixer off. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve and weigh the confectioners' sugar. Turn the mixer to medium low, open the ingredient valve and sift in the sugar. Tap the side of the ingredient hopper to hurry along the confectioners' sugar. It is important not to overmix and deflate the meringue. Turn the mixer off, and remove the mixer bowl.

Close the ingredient valve and weigh the almond flour in the ingredient hopper. Place a medium bowl underneath the KitchenAid® Sifter + Scale Attachment, turn the mixer to medium-low speed and sift the almond flour into the mixing bowl. Use a rubber spatula to gently fold the almond flour into the meringue, also being careful not to overmix and deflate the meringue.

INGREDIENTS

MACARONS

123	g	4 large egg whites, at room temperature
70	g	granulated sugar
1.5	g	fine sea salt
1	g	pure almond extract
285	g	confectioners' sugar
175	g	super-fine almond flour

CHOCOLATE GANACHE FILLING

170	g	dark chocolate (70% cocoa), chopped
90	ml	heavy whipping cream
—		pinch flake sea salt
—		cocoa powder, for dusting (optional)

ALMOND MACARONS WITH DARK CHOCOLATE GANACHE FILLING



Transfer the meringue mixture to the piping bag. Twist the top of the bag to close and remove any air pockets. Holding the bag upright, pipe even, 1-in/2.5-cm circles onto the parchment-lined baking sheets, spacing the circles 1-in/2.5-cm apart. (You should have 52 to 64 circles.) Once the macarons are piped, lift each filled sheet pan and tap firmly on your work surface 4 times. This flattens the macarons and the nipple that forms on top.

Place one sheet in the uppermost position in the oven. Bake until a “pied” (a bottom foot around the edge of each macaron) has formed around the edge, 4 to 5 minutes. Move that pan to the lowest rack and place the second pan on the top rack. Bake the pan on the top rack for 4 to 5 minutes. Bake the pan on the bottom rack until the top forms a crust but still feels a bit “wiggly,” about 5 minutes longer. Transfer the bottom pan to a rack to cool. And move the top pan to the bottom rack to bake until the macarons form a crust, about 5 minutes longer. Cool the second pan on a rack, and then turn half of the circles upside down, matching up halves.

Make the filling while the macarons are cooling. In a small saucepan set over medium-low heat, combine the chopped chocolate and cream. Using a heatproof spatula, stir just until the chocolate is melted. Remove from the heat and stir until smooth and shiny. Let cool until barely warm, but still spreadable.

Use a small spoon to dab about a 1/2 teaspoon of filling onto each circle that is turned upside down. Sprinkle a smidgen of flake sea salt on top of the ganache. Top with a second circle to sandwich each macaron. The filling should spread to the edge with oozing out. (It is best to test one to get a sense of how much ganache filling to add.) Chill the macarons until set. Before serving, lightly dust with cocoa powder, if desired. Transfer the macarons to an airtight container and store in the refrigerator for up to one week.

ANGEL FOOD CAKE WITH MARSALA WHIPPED CREAM & FRESH BERRIES



MAKES 14 SERVINGS

NUTRITION - 1 SERVING

201 calories	35.4 g carbs	.7 g dietary fiber
5 g fat	4.2 g protein	17.6 mg cholesterol
	27.3 g sugars	94.4 mg sodium

Prep Time
30 minutes

Bake Time
30 to 35 minutes

Position an oven rack in the center of the oven and preheat the oven to 375°F/190°C/gas 5. Have ready a two-piece angel food cake pan. (Do not grease the pan—angel food cakes need to cling to the sides of the pan to keep the loft.)

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the wire whip. With the ingredient valve in the closed position, weigh ONLY 150 g/5.3 oz (3/4 cup) of the sugar in the ingredient hopper.

Put the egg whites, cream of tartar, and salt in the mixing bowl. With the mixer on medium-low speed, beat the egg whites until foamy, and then increase the speed to medium-high and beat the egg whites until they form soft peaks, about 2 minutes.

Open the ingredient hopper and sift in the sugar. At the same time, drizzle the vanilla down the side of the mixing bowl. Beat on high speed until stiff, shiny peaks form, 1 to 2 minutes longer. Turn the mixer off.

With the ingredient valve in the closed position, weigh the flour and remaining 175 g/6.2 oz (3/4 cup + 2 tablespoons) of the sugar in the ingredient hopper, taring the scale between ingredients. Beating on low speed, sift in the dry ingredients. Stop the mixer once, and use a rubber spatula, to scrape the sides of the bowl. Be careful not to deflate the meringue. Turn the mixer off. Using the rubber spatula, spoon the batter into the cake pan. Run a table knife through the batter to pop any air bubbles remaining in the batter and smooth the top.

Bake the cake until the top is golden and springs back when touched, 30 to 35 minutes. Immediately invert the pan on a heat proof surface to cool completely. (Most angel food cake pans have “extension feet” that allows the pan to rest on those feet while the cake cools. Without those feet, invert the pan on a pop bottle so it can cool upside down.)

INGREDIENTS

CAKE

- 325 g granulated sugar, divided
- 408 g 12 large egg whites, at room temperature
- 4.24 g cream of tartar
- 1.5 g fine sea salt
- 3.1 g pure vanilla extract
- 102 g cake flour

MARSALA WHIPPED CREAM

- 360 ml heavy whipping cream
- 24 g dark brown sugar, packed
- 22.5 ml marsala wine
- 1 g pure vanilla extract

OPTIONAL GARNISH

- 240 g fresh berries

ANGEL FOOD CAKE WITH MARSALA WHIPPED CREAM & FRESH BERRIES

While the cake is cooling, make the Marsala whipped cream. Put the cream, brown sugar, Marsala wine, and vanilla in the mixing bowl. Using the wire whip, beat the cream mixture until medium stiff peaks form. Transfer to a serving bowl, cover, and refrigerate until ready to serve. (The whipped cream can be made up to 8 hours in advance.)

To remove the cake from the pan, run a table knife or small offset spatula around the edges, including the around the inner tube. Firmly tap the sides of the pan to loosen the cake. Be patient, it takes time to cleanly cut the cake from the pan. Once the sides are removed, run a table knife around the bottom to release. Invert the cake onto a cake plate, and then turn the cake right side up.

To serve, use a long, serrated knife to cut the cake into wedges. Spoon a dollop of whipped cream alongside, add fresh berries, and serve immediately. The cake is best when served on the day it is baked. Store the cake for up to one day in a covered cake box at room temperature. Refrigerate any leftover whipped cream in a covered container.



BLACK FOREST CAKE WITH COFFEE MASCARPONE WHIPPED CREAM AND KIRSCH-SOAKED CHERRIES



MAKES 12 SERVINGS

NUTRITION - 1 SERVING

538 calories	56.8 g carbs	2.4 g dietary fiber
33.3 g fat	6 g protein	109 mg cholesterol
	41.3 g sugars	555 mg sodium

Prep Time
50-55 minutes

Bake Time
40-45 minutes

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Spray a 9-in/23-cm cake pan generously with baking spray. Line the bottom of the pan with a circle of parchment paper. Spray the parchment paper. Set aside.

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the wire whip. Close the ingredient valve. Weigh the flour, sugar, cocoa powder, baking soda, and salt in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Turn the mixer off.

In a medium bowl, whisk together the buttermilk, coffee, vegetable oil, eggs, and vanilla extract.

Turn the mixer to medium-low, and pour the liquid ingredients in a slow steady stream down the side of the mixing bowl. Mix just until combined. Be careful not to overmix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl.

Gently pour the batter into the prepared cake pan. Bake the cake until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Transfer to a wire rack and let the cake cool in the pan.

While the cake is cooling, make the Kirsch-soaked cherries and whipped cream. In a medium saucepan, combine the cherries, sugar, lemon juice and salt. Bring to a simmer and cook the cherries, stirring frequently, until the sugar is dissolved and the cherries are tender and the liquid is syrupy, about 12 to 15 minutes. Remove from the heat and cool to room temperature. Once cool, add the vanilla and Kirschwasser. Set aside. Just before assembling the cake, strain the cherries, reserving the cherries and syrup separately.

INGREDIENTS

CAKE

- coconut oil baking spray
- 180 g all-purpose flour
- 267 g granulated sugar
- 42 g dutch-process cocoa powder
- 13.5 g baking soda
- 2.3 g fine sea salt
- 180 ml buttermilk, at room temperature
- 180 ml brewed strong coffee, cooled
- 140 ml vegetable oil
- 180 g 3 large eggs, at room temperature
- 3.1 g pure vanilla extract

KIRSCH-SOAKED CHERRIES

- 454 g fresh or frozen cherries, pitted
- 125 g granulated sugar
- 22.5 ml fresh lemon juice
- 1.5 g fine sea salt
- 2.1 g pure vanilla extract
- 22.5 ml kirschwasser

COFFEE MASCARPONE CREAM

- 360 ml heavy whipping cream
- 226 g mascarpone
- 28.5 g confectioners' sugar
- 2.1 g pure vanilla extract
- 1.12 g instant espresso powder
- pinch fine sea salt

GARNISH

- 28.5 g bittersweet chocolate, shaved
- confectioners' sugar, for dusting

BLACK FOREST CAKE WITH COFFEE MASCARPONE WHIPPED CREAM AND KIRSCH-SOAKED CHERRIES

To make the mascarpone whipped cream, combine the cream, mascarpone, sugar, vanilla, espresso powder, and salt in the bowl of your stand mixer fitted with the wire whip. With the mixer on medium-low speed, begin to whip the cream. As the mixture thickens turn the mixer to medium, and then to high, beating the cream until soft peaks form. Set aside.

To assemble the cake, run a table knife around the edges of the pan to loosen the cake. Invert the cake onto a wire rack. Using a long serrated knife, cut the cake crosswise in half to form two thin round layers. Remove the parchment paper. Place one cake layer, cut side up, on a cake plate. Brush this layer generously with the cherry syrup. Using a small offset spatula, spread half of the mascarpone whipped cream over top. Next, arrange three-quarters of the cherries over the whipped cream layer. Place the second cake layer on top, cut side down. Brush the top with cherry syrup. Top the cake with the remaining mascarpone cream, swirling the cream to decorate the top. (The sides of the cake are not spread with the whipped cream.) Mound the remaining cherries in the center of the cake. Shave chocolate over top and dust the surface with confectioners' sugar. Refrigerate until ready to serve. Cut into wedges to serve.

The cake can be assembled up to 6 hours in advance. (The cake can be baked one day in advance, cooled and tightly wrapped until ready to assemble. The cherries and mascarpone whipped cream can also be prepared one day in advance.) The cake is best when served on the day it is assembled. Refrigerate any leftovers in a covered cake box for up to 2 days.





BLACKBERRY COFFEECAKE WITH SPICED OAT STREUSEL

Position an oven rack in the center of the oven and preheat the oven to 325°F/160°C/gas 3. Melt the butter. Using 1 tablespoon of the melted butter, generously butter a 9-in/23-cm by 13-in/33-cm baking dish. Set aside.

To make the streusel topping, combine the remaining melted butter and vanilla in a small bowl. Set aside. Place the oats and brown sugar in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve. Weigh the flour, spices, and salt in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. While mixing, pour the butter mixture down the side of the bowl and mix just until incorporated, about 1 minute. (Don't overmix or the streusel topping will turn into one big clump rather than a crumbly mixture.) Turn the mixer off, transfer the streusel topping to a bowl, and set aside. Wipe out the mixing bowl and paddle attachment.

To make the fruit filling, in a medium bowl, gently stir together the blackberries, sugar, and salt. Set aside.

To make the coffeecake, spread the nuts in a single layer on a small rimmed baking sheet, and bake until fragrant and starting to color, 5 to 8 minutes. Set aside to cool.

Put the butter in the mixing bowl. Close the ingredient valve. Weigh the sugar in the ingredient hopper. With the mixer on medium-low speed, open the ingredient valve, and sift in the sugar. Cream the butter and sugar on a high speed until light and fluffy, about 2 minutes. Beat in the canola oil, one tablespoon at a time until incorporated. Add the eggs, one at a time, beating well after each addition. Turn off the mixer. Add the sour cream and beat until incorporated, 30 seconds longer. Turn the mixer off and scrape down the sides of the bowl.

INGREDIENTS

STREUSEL TOPPING

- 85 g unsalted butter, divided
- 1.5 g pure vanilla extract
- 32 g old-fashioned rolled oats
- 81 g dark brown sugar, packed
- 120 g all-purpose flour
- 1.72 g ground cinnamon
- 1.15 g ground cardamom
- .57 g freshly ground nutmeg
- 2.3 g fine sea salt

FRUIT FILLING

- 340 g fresh blackberries, halved
- 66 g granulated sugar
- 1.5 g fine sea salt

COFFEECAKE

- 90 g pecans, chopped
- 226 g unsalted butter, at room temperature
- 400 g granulated sugar
- 45 g vegetable oil
- 180 g 3 large eggs, at room temperature
- 60 ml sour cream, at room temperature
- 360 g all-purpose flour
- 4.6 g fine sea salt
- 2 g baking powder
- 3 g baking soda
- 4.6 g ground cinnamon
- 2.3 g ground cardamom
- 1.15 g ground ginger
- .57 g freshly ground nutmeg
- 180 ml buttermilk, at room temperature
- 4.2 g pure vanilla extract

MAKES 12 SERVINGS

NUTRITION - 1 SERVING

630 calories	80.8 g carbs	3.8 g dietary fiber
32.1 g fat	7.8 g protein	110 mg cholesterol
	47.5 g sugars	385 mg sodium

Prep Time
50-55 minutes

Bake Time
40-45 minutes

BLACKBERRY COFFEECAKE WITH SPICED OAT STREUSEL

Close the ingredient valve. Weigh the flour, salt, baking powder, baking soda, and spices in the ingredient hopper. With the mixer on medium-low speed, open the ingredient valve, and sift in the flour mixture. At the same time pour the buttermilk and vanilla down the side of the mixing bowl. Mix just until incorporated, 30 seconds to 1 minute longer.

Turn the mixer off, remove the bowl from the mixer, and, using a rubber spatula, scrape down the sides of the bowl. Fold in the toasted pecans.

Pour half of the batter into the prepared pan and spread evenly with a small offset spatula. Distribute the fruit over top, spreading it evenly over the batter. Leave a 1/4-inch border so the fruit doesn't burn on the sides of the pan. Top with the remaining batter, spreading it evenly. Crumble the streusel topping and sprinkle it evenly over the top of the batter.

Bake the coffeecake until the streusel is deeply golden brown, and a toothpick inserted into the center comes out clean, 50 to 55 minutes. For even baking, at the midpoint, rotate the pan from front to back. Let the coffeecake cool in the pan on a wire rack for 20 minutes before cutting into squares and serving. The coffeecake can be made 1 day in advance and kept covered at room temperature. (The coffeecake freezes well. Cover tightly and freeze for up 30 days. Thaw at room temperature, cut into squares, and rewarm before serving.)



BLUEBERRY-BUTTERMILK MUFFINS WITH LEMON CRUNCH TOPPING



MAKES 12 SERVINGS

NUTRITION - 1 SERVING

330 calories	42.9 g carbs	1.1 g dietary fiber
16.3 g fat	4.2 g protein	50.9 mg cholesterol
	23.3 g sugars	259 mg sodium

Prep Time
30 minutes

Bake Time
25-30 minutes

Position an oven rack in the center of the oven and preheat the oven to 375°F/190°C/gas 5. Line the muffin pan with baking cup liners. Set aside.

First make the topping. Place the brown sugar in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve. Weigh the flour, sugar, baking powder, and salt in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Mix until the dry ingredients are evenly combined, about 1 minute.

In a medium bowl, stir together the melted butter, lemon zest, and vanilla.

Turn the mixer to medium-low, slowly pour the butter into the dry ingredients, and mix just until combined. Turn the mixer off. Use a rubber spatula to scrape down the sides of the mixing bowl, and transfer the topping to a medium bowl. (The topping is very dense and buttery. Let it sit a bit before crumbling with your fingers.)

To make the muffins, wipe out the mixer bowl and the flat beater. Close the ingredient valve, and weigh the flour, sugar, baking powder, and salt in the ingredient hopper. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Mix until the dry ingredients are evenly combined, about 1 minute.

In a medium bowl, whisk together the buttermilk, oil, eggs, lemon zest, and vanilla.

With the mixer on medium-low speed, slowly pour the buttermilk mixture into the flour mixture. Be careful not to overmix the batter. Turn the mixer off, remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. Fold in the blueberries.

INGREDIENTS

LEMON CRUNCH TOPPING

36	g dark brown sugar, packed
96	g all-purpose flour
25	g granulated sugar
4	g baking powder
1.5	g fine sea salt
84	g unsalted butter, melted
6	g zest of 1 lemon
1	g pure vanilla extract

MUFFINS

—	coconut oil baking spray
210	g all-purpose flour
200	g granulated sugar
9	g baking powder
2.3	g fine sea salt
180	ml buttermilk, at room temperature
120	ml vegetable oil
100	g 2 large eggs, at room temperature
12	g zest of 2 lemons
2.1	g pre vanilla extract
226	g fresh blueberries (or frozen, not thawed)

BLUEBERRY-BUTTERMILK MUFFINS WITH LEMON CRUNCH TOPPING

Using a #12 scoop (80ml/1/3 cup) or a measuring cup, portion the batter into each of the 12 prepared muffin cups. Sprinkle the lemon crunch topping over each muffin, dividing it evenly. Bake the muffins until rounded on top, the topping is golden, and a toothpick inserted into the center comes out clean, 30 to 32 minutes. Cool the muffins in the pan set on a wire rack for 5 minutes. Lift out the muffins and set them on a wire rack to cool for at least 10 minutes before serving. The muffins are best when served on the day they are baked. The muffins will keep for 2 days in a covered container.



CHOCOLATE CHIFFON CAKE WITH CHOCOLATE MOCHA GLAZE



MAKES 10 SERVINGS

NUTRITION - 1 SERVING

418 calories	54.8 g carbs	2.7 g dietary fiber
19.9 g fat	7.3 g protein	157 mg cholesterol
	36.4 g sugars	274 mg sodium

Prep Time
45 minutes

Bake Time
40-45 minutes

Position an oven rack in the center of the oven and preheat the oven to 325°F/160°C/gas 3. Generously butter a 9.5-in/26-cm two-piece angel food cake pan with 1 1/2 tablespoons of the melted butter. Set aside.

Combine the remaining 4 1/2 tablespoons of butter with 3 tablespoons of hot water in a glass measuring cup. Keep warm.

Place the eggs in the bowl of your KitchenAid® Stand Mixer fitted with the wire whip. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve. Weigh the sugar in the ingredient hopper. Turn the mixer to high speed and whip the eggs for 1 minute. Open the ingredient valve, and sift the sugar into the mixing bowl. Beat the eggs and sugar until the mixture turns thick and pale yellow, and the mixture falls in ribbons from the whip, about 8 to 10 minutes. About 5 minutes into the mixing time, slowly pour the vanilla down the side of the bowl.

Meanwhile, close the ingredient valve and weigh the flour, cocoa powder, baking powder, and salt in the ingredient hopper, taring the scale between ingredients. Once the eggs have reached the ribbon stage, turn the mixer to low speed, open the ingredient valve, and sift in the flour mixture. Be careful not to overmix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. Using a rubber spatula, fold in the melted butter mixture, just until combined.

Gently pour the batter into the prepared tube pan. Bake the cake until a toothpick inserted into the center comes out clean, 40 to 45 minutes. Transfer to a wire rack and let the cake cool in the pan. Once the cake is completely cool, run a table knife around the edges of the pan to loosen the cake, including the inner tube. Carefully lift up the tube to release the cake from the sides of the pan. Run a table knife around the bottom to release the cake. Lift the cake straight up, off the tube, and transfer the cake to a wire rack set over a baking sheet.

While the cake is cooling, prepare the glaze. In a medium metal or heatproof bowl, combine the chocolate, cream, corn syrup, espresso powder, and salt. Place the bowl over a pan of barely simmering water and heat, stirring frequently, until the chocolate mixture is smooth and shiny. Remove from the heat.

INGREDIENTS

CAKE

- 85 g unsalted butter, melted & divided
- 45 ml hot water
- 300 g 6 large eggs, room temperature
- 300 g granulated sugar
- 9.4 g pure vanilla extract
- 180 g all-purpose flour
- 32 g dutch-process cocoa powder
- 8 g baking powder
- 2.3 g fine sea salt

CHOCOLATE-MOCHA GLAZE

- 168 g bittersweet chocolate, finely chopped
- 90 ml heavy whipping cream
- 15 ml light corn syrup
- .84 g instant espresso powder
- 1.5 g fine sea salt

CHOCOLATE CHIFFON CAKE WITH CHOCOLATE MOCHA GLAZE

To glaze the cake, evenly pour the glaze over the cake and then use a small offset spatula to spread the glaze evenly over the top of the cake, spreading it out to the edges. Use all of the glaze. Lift the cake still on the wire rack and tap the wire rack down on the baking sheet several times, allowing the glaze to naturally flow down the sides of the cake. Set aside for 30 minutes to allow the glaze to set. Transfer the cake to a cake plate, cut into wedges and serve. The cake is best when served on the day it is baked. Store the cake for up to 2 days in a covered cake box at room temperature.



CHOCOLATE CREAM CHEESE CUPCAKES WITH A SALTED CARAMEL GLAZE



MAKES 18 SERVINGS

NUTRITION - 1 SERVING

405 calories	53.2 g carbs	1.4 g dietary fiber
21.1 g fat	4.2 g protein	83 mg cholesterol
	41.4 g sugars	457 mg sodium

Prep Time
50 minutes

Bake Time
16 to 20 minutes

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Generously coat the top of the muffin pans with baking spray. Line 20 of the muffin cups with paper baking cup liners. Set aside.

To make the cream cheese filling, place the cream cheese, egg yolk, and vanilla extract in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. With the ingredient valve in the closed position, weigh the sugar in the ingredient hopper. Turn the mixer to medium speed, open the ingredient valve, and sift the sugar into the mixing bowl. Beat the cream cheese mixture until the sugar is incorporated and the mixture is smooth and fluffy, about 2 minutes. Transfer the mixture to a small bowl and set aside. Wash and dry the mixer bowl, place back on the mixer, and fit the mixer with the whip attachment.

To make the cupcakes, close the ingredient valve. Weigh the flour, sugar, cocoa powder, espresso powder, baking soda, baking powder, and salt in the ingredient hopper, taring the scale between ingredients.

In a medium bowl, whisk the eggs, and then whisk in the sour cream, buttermilk, canola oil, and vanilla extract.

With the mixer on medium-low, open the ingredient valve and sift the dry ingredients into the mixer bowl. Once all the dry ingredients are sifted in, slowly pour in the sour cream mixture, mixing just until the flour disappears. Now, pour the boiling water down the side of the bowl, mixing just until incorporated. Turn the mixer off. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides or bottom of the bowl.

To fill the cupcakes, spoon 2 tablespoons of cupcake batter into each lined baking cup. Then spoon about 2 teaspoons of the cream cheese filling on top and in the center of the batter. Finish by adding another tablespoon of batter on top of each cupcake, covering the cream cheese filling. You should end up with 18 to 20 filled cupcakes. Bake the cupcakes in the center of the oven until the tops crown, and a toothpick inserted along the edge comes out clean, 16 to 20 minutes. (If you insert the toothpick in the center you'll hit the soft cream cheese,

INGREDIENTS

CREAM CHEESE FILLING

- coconut oil baking spray
- 170 g cream cheese, at room temperature
- 20 1 large egg yolk
- 1 g pure vanilla extract
- 25 g granulated sugar

CUPCAKES

- 210 g all-purpose flour
- 350 g granulated sugar
- 65 g dutch-process cocoa powder
- 2.7 g instant espresso powder
- 12 g baking soda
- 4 g baking powder
- 4.6 g fine sea salt
- 120 g 2 large eggs, at room temperature
- 180 ml sour cream, at room temperature
- 120 ml buttermilk, at room temperature
- 120 ml vegetable oil
- 4.2 g pure vanilla extract
- 120 ml boiling water

SALTED CARAMEL GLAZE

- 400 g granulated sugar
- 240 ml water
- 4.6 g flake sea salt
- 280 ml heavy whipping cream, just warmed, but not brought to a boil
- 3.1 g pure vanilla extract

CHOCOLATE CREAM CHEESE CUPCAKES WITH A SALTED CARAMEL GLAZE



which won't be a good indicator of doneness.) For even baking, at the midpoint, rotate the pans from front to back. Cool the cupcakes in the pans set on wire racks for 10 minutes. Lift out the cupcakes and set them on wire racks to cool completely.

While the cupcakes are baking, make the salted caramel glaze. In a 3-quart/3-liter deep, heavy bottomed pot, combine the sugar, water, and salt. Stir until well mixed. Cook over high heat, boiling the sugar mixture, without stirring, until the sugar starts to color around the edges of the pot. Swirl the pan to promote even caramelization, but do not stir. Continue to boil until the sugar syrup is a dark mahogany color and the sugar syrup is lightly smoking, about 10 to 12 minutes.

Immediately remove the pan from the heat. Wear an oven mitt on the hand that will be doing the stirring. In a slow, steady stream, pour the warmed cream into the sugar syrup, stirring with a heatproof spatula or wooden spoon to incorporate. (Stand back a bit as you do this because the mixture will steam and bubble up furiously.) Once the cream is incorporated, stir in the vanilla. Transfer to a heatproof bowl and let cool to room temperature, stirring occasionally.

To glaze the cupcakes, place a baking sheet under a wire rack to catch any excess glaze. Give the salted caramel glaze another stir, and then use a spoon to drizzle the glaze back and forth across the top of each cupcake. Set them aside until the glaze sets up, about 20 minutes. The cupcakes are best when served on the day they are baked. The cupcakes will keep at room temperature for 2 days in a covered container.

Note: The salted caramel glaze recipe makes at least a cupful more than you'll need to glaze these cupcakes. The extra can transferred to an airtight jar and refrigerated for up to one month. Spoon over ice cream, layer in milkshakes, or, eat with a spoon straight from the jar!

ULTIMATE CHOCOLATE, SEA SALT, & OLIVE OIL BROWNIES



MAKES 16 SERVINGS

NUTRITION - 1 SERVING

380 calories	52.7 g carbs	2 g dietary fiber
18.6 g fat	4.1 g protein	93.5 mg cholesterol
	40.6 g sugars	119 mg sodium

Prep Time
35 minutes

Bake Time
45-55 minutes

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Line the bottom of the pan with parchment paper, and then spray the pan generously with coconut oil baking spray. Set aside.

Place the butter and brown sugar in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Weigh the granulated sugar in the ingredient hopper. Turn the mixer to low speed, open the ingredient valve, and sift the sugar into the mixer bowl. Cream the mixture on medium-high speed until fluffy, about 3 minutes. Scrape down the sides of the bowl. With the mixer running on medium, add the eggs, one at a time, incorporating each before adding the next. Beat in the sour cream and vanilla.

Close the ingredient valve on the Sifter + Scale Attachment, and weigh the flour, cocoa, and salt, taring the scale between ingredients.

With the mixer on medium-low speed, open the ingredient valve, and sift in the flour mixture. Be careful not to overmix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour or cocoa remaining on the sides of the bowl. Scrape the batter in the prepared pan and spread evenly. Bake until a toothpick inserted into the center of the cake comes out with a few moist crumbs clinging to it, 45 to 55 minutes. (These are very decadent fudgy brownies, and not meant to be cake-like.) Transfer to a rack and cool completely.

When the brownies are almost cool, make the chocolate ganache. In a medium metal or heatproof bowl, combine the cream, chocolate, corn syrup, and salt. Put the bowl over a pan of barely simmering water and heat, stirring with a heatproof spatula, until the chocolate mixture is smooth and shiny. Remove from the heat. Using an offset spatula or small rubber spatula, spread the ganache evenly over the brownies. Set aside until set.

INGREDIENTS

BROWNIES

- coconut oil baking spray
- 226 g unsalted butter, at room temperature
- 320 g dark brown sugar, packed
- 300 g granulated sugar
- 200 g 4 large eggs, at room temperature
- 26 g sour cream, at room temperature
- 2.1 g pure vanilla extract
- 163 g all-purpose flour
- 63 g dutch-process cocoa powder
- 2.3 g fine sea salt

CHOCOLATE GANACHE

- 120 ml heavy whipping cream
- 100 g bittersweet chocolate, finely chopped
- 20 g light corn syrup
- 1.5 g flake sea salt, preferably maldon

GARNISH

- extra-virgin olive oil, for drizzling
- flake sea salt, preferably maldon, for sprinkling

ULTIMATE CHOCOLATE, SEA SALT, & OLIVE OIL BROWNIES

To serve, cut the brownies into 2-in/5-cm squares (or larger if desired!), and use a spatula to transfer them to individual dessert plates. Garnish each brownie with a drizzle of olive oil and a sprinkling of flakey sea salt.

Tightly wrap any remaining brownies and place in an airtight container. They will keep at room temperature for 3 to 4 days.



CINNAMON "HORCHATA" COOKIES



MAKES 24 SERVINGS

NUTRITION - 1 SERVING

135 calories	15.3 g carbs	.5 g dietary fiber
7.8 g fat	1.1 g protein	20.3 mg cholesterol
	6.7 g sugars	25.7 mg sodium

Prep Time	Freezing Time	Bake Time
20 minutes	1-2 hours	18-20 minutes

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Line 2 baking sheets with parchment paper. Set aside.

Place the butter in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve. Weigh the confectioners' sugar in the ingredient hopper. Turn the mixer to low speed, open the ingredient valve, and sift the sugar into the mixer bowl. Add the vanilla, and stop the mixer once to scrape down the sides of the bowl. Continue to cream the mixture until the sugar is incorporated and the butter fluffy, about 2 minutes. Close the ingredient valve and weigh the flours, spices, and salt, taring the scale between ingredients.

With the mixer on medium-low speed, open the ingredient valve, and sift in the flour mixture. Be careful not to overmix the dough. Remove the mixer bowl, and use a rubber spatula to blend any flour remaining on the sides of the bowl.

To form the cookies, divide the dough into 24 rounded tablespoon-size portions. (Using a small tablespoon cookie scoop works well and yields the right amount of cookies.) Roll each portion into a ball, and then gently press and flatten the ball between your palms to form a patty, 1-in/2.5cm in diameter and 1/2-in/12-mm thick.

In a small bowl, whisk together the sugar and cinnamon.

Toss each cookie evenly in the cinnamon sugar, shaking off the excess. Place the cookies at least 1-inch apart on the prepared baking sheets. Freeze the cookies for one hour prior to baking. This step helps the cookies keep their shape. (At this point, the cookies could be packed between sheets of waxed paper, placed in a freezer-tight container, and frozen for up to a month. Bake the cookies straight from the freezer.)

Bake until the edges are lightly golden and the cookies are firm, 18 to 20 minutes, rotating the pans from front to back and between upper and lower racks halfway through.

Let the cookies cool for several minutes on the baking sheet before transferring to a wire rack to cool completely. They will keep in an airtight container for at least 1 week.

INGREDIENTS

COOKIES

- 226 g unsalted butter, at room temperature
- 57 g confectioners' sugar
- 1 g pure vanilla extract
- 180 g all-purpose flour
- 64 g brown rice flour
- 2.3 g ground cardamom
- 1.72 g ground cinnamon
- 1.5 g fine sea salt

CINNAMON SUGAR

- 100 g granulated sugar
- 1.15 g ground cinnamon

CLASSIC CHIFFON CAKE WITH BASIL WHIPPED CREAM AND STRAWBERRIES



MAKES 10 SERVINGS

NUTRITION - 1 SERVING

293 calories	36.2 g carbs	1 g dietary fiber
15 g fat	4.4 g protein	127 mg cholesterol
	25.8 g sugars	134 mg sodium

Prep Time
45 minutes

Bake Time
30 minutes

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Generously butter a 9-in/23-cm cake pan with 1 tablespoon of the melted butter. Line the bottom of the pan with a circle of parchment paper. Butter the parchment paper. Set aside.

Combine the remaining 3 tablespoons of butter with 2 tablespoons of hot water in a glass measuring cup. Keep warm.

Place the eggs in the bowl of your KitchenAid® Stand Mixer fitted with the wire whip. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve. Weigh the sugar in the ingredient hopper. Turn the mixer to high speed and whip the eggs for 1 minute. Open the ingredient valve, and sift the sugar into the mixing bowl. Beat the eggs and sugar until the mixture turns thick and pale yellow, and the mixture falls in ribbons from the whip, about 8 to 10 minutes. About 5 minutes into the mixing time, slowly pour the vanilla down the side of the bowl.

Meanwhile, close the ingredient valve and weigh the flour, baking powder, and salt in the ingredient hopper, taring the scale between ingredients. Once the eggs have reached the ribbon stage, turn the mixer to low speed, open the ingredient valve, and sift in the flour mixture. Be careful not to overmix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. Using a rubber spatula, fold in the melted butter mixture, just until combined.

Gently pour the batter into the prepared cake pan. Bake the cake until the top is lightly golden brown and a toothpick inserted into the center comes out clean, about 30 minutes. Transfer to a wire rack and let the cake cool in the pan. The edges will sink in a bit. Once the cake is completely cool, run a table knife around the edges of the pan to loosen the cake. Invert the cake onto a wire rack, peel off the parchment, and then turn the cake right side up. Transfer to a cake plate.

INGREDIENTS

CAKE

- 57 g unsalted butter, melted & divided
- 30 ml hot water
- 4 large eggs, at room temperature
- 200 g granulated sugar
- 6.3 g pure vanilla extract
- 120 g all-purpose flour
- 4 g baking powder
- 1.5 g fine sea salt

MACERATED STRAWBERRIES

- 340 g ripe strawberries, trimmed
- 18.5 g granulated sugar
- 22.5 ml fresh lemon juice
- pinch fine sea salt

BASIL WHIPPED CREAM

- 4.9 g large basil leaves
- 25 g granulated sugar
- 240 ml heavy whipping cream

CLASSIC CHIFFON CAKE WITH BASIL WHIPPED CREAM AND STRAWBERRIES



While the cake is baking, prepare the strawberries. Cut the strawberries in half (or in quarters if strawberries are large) and place in a medium bowl. Gently toss with the sugar, lemon juice, and a pinch of salt. Let macerate while the cake bakes.

To make the whipped cream. Put the sugar in the work bowl of a mini food processor. Tear the basil leaves into small pieces and place on top. Pulse until the basil and sugar are completely ground together. (Tiny flecks of basil remaining are fine.) Pour the whipping cream into the bowl of a stand mixer fitted with the whip attachment. Add the basil sugar. Begin whipping the cream on medium-low speed until it begins to thicken, and then increase the mixer speed to high and whip until medium stiff peaks form. Transfer to a bowl, cover, and refrigerate until ready to serve.

To serve the cake, spread the basil whipped cream over the top of the cake leaving a 1-in/2.5-cm border all around the edges. Use a slotted spoon to drain the berries. Mound the berries in the center of the cake. Cut into wedges and serve. The cake is best when served on the day it is baked. Store the cake in the refrigerator for up to 2 days in a covered cake box.



GINGER STOUT BUNDT CAKE WITH TAHINI HONEY GLAZE

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Generously spray a 9.5-inch/24-cm Bundt pan with baking spray. Set aside.

In a medium saucepan, bring the stout and molasses to a boil over medium-high heat, whisking occasionally. Remove from the heat and whisk in the baking soda. (The soda will make the mixture foam up a bit.) Whisk in the grated ginger and set aside to cool.

Place the eggs, canola oil, and vanilla in the bowl of your KitchenAid® Stand Mixer fitted with the wire whip. On low speed, beat the egg mixture until well combined, about 1 minute.

Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Place the scale lid on top. Weigh the brown sugar and add it to the mixing bowl. (Do not feed the brown sugar through the ingredient hopper.) Make sure the ingredient valve is closed. Remove the scale lid and weigh the granulated sugar in the ingredient hopper. On low speed, open the ingredient valve, and sift the sugar into the mixer bowl. Beat until well combined, about 30 seconds. With the mixer running, pour the molasses mixture, in a slow steady stream, into the mixer bowl. Beat until well incorporated, about 1 minute. Turn the mixer off.

Close the ingredient valve and weigh the flour, baking powder, spices, and salt, in the ingredient hopper, taring the scale between ingredients. With the mixer on low speed, open the ingredient valve, and sift in the flour mixture. Be careful not to over mix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl.

Pour batter into the prepared pan. Bake the cake until a toothpick inserted near the center comes out clean, 35 to 45 minutes. For even baking, at the midpoint, rotate the pan from front to back. Let the cake cool in the pan on a wire rack for 20 minutes. Then invert the over the top of the pan, and invert the pan and rack together. Lift off the pan and let the cake cool to room temperature on the rack.

INGREDIENTS

CAKE

- coconut oil baking spray
- 250 ml guinness stout
- 250 ml unsulphured blackstrap molasses
- 2.4 g baking soda
- 19 g fresh ginger root, peeled and grated
- 150 g 3 large eggs, at room temperature
- 175 ml vegetable oil
- 2.1 g pure vanilla extract
- 106 g dark brown sugar
- 100 g granulated sugar
- 220 g all-purpose flour
- 13.6 g ground ginger
- 6 g baking powder
- 2.3 g cinnamon
- 2.3 g fine sea salt
- 0.57 g ground cardamom
- 0.57 g nutmeg, freshly ground

TAHINI GLAZE

- 170 g confectioners' sugar
- 1.5 g fine sea salt
- 90 ml heavy whipping cream
- 90 ml tahini
- 15 ml honey
- 8.75 g toasted sesame seeds (see note)

MAKES 12 SERVINGS

NUTRITION - 1 SERVING

481 calories	65 g carbs	1.7 g dietary fiber
22.6 g fat	5.4 g protein	62.5 mg cholesterol
	42.7 g sugars	258 mg sodium

Prep Time
45 minutes

Bake Time
35-45 minutes

GINGER STOUT BUNDT CAKE WITH TAHINI HONEY GLAZE

To make the tahini glaze, attach the Sifter + Scale Attachment to your mixer, and close the ingredient valve. Weigh the confectioners' sugar and salt in the ingredient hopper. With the mixer on low, sift the sugar into the mixing bowl. Turn off the mixer.

In a small saucepan, warm the cream, tahini, and honey over low heat until warm. Add the cream mixture to the sugar in the bowl, and mix on low speed until smooth, about 1 minute.

With the cake set on a wire rack, place a plate or rimmed baking sheet underneath to catch the excess glaze. Drizzle the glaze evenly and slowly over top, using a large spoon to coat the top of the cake, allowing the excess to run down and coat the sides. (The tahini glaze is thick, so pouring slowly coats the cake evenly without missing spots.) Sprinkle with the toasted sesame seeds. Let the glaze set before transferring the cake to a cake plate. The finished cake will keep, covered, at cool room temperature for 2 days.

Note: To toast sesame seeds, bake on a parchment-lined baking sheet at 350°F for 8 to 10 minutes. Alternatively, place the sesame seeds in a dry skillet over medium heat and toast until lightly browned, stirring occasionally, for 3 to 5 minutes.



GLUTEN-FREE CHOCOLATE BANANA WALNUT CAKE WITH COCOA NIBS



MAKES 10 SERVINGS

NUTRITION - 1 SERVING

403 calories	45.8 g carbs	4.6 g dietary fiber
24.2 g fat	5 g protein	36.6 mg cholesterol
	29.8 g sugars	229 mg sodium

Prep Time
35 minutes

Bake Time
35-40 minutes

Position an oven rack in the center of the oven and preheat the oven to 325°F/160°C/gas 3. Spray a 9-in/23-cm cake pan generously with baking spray. Line the bottom of the pan with a circle of parchment paper. Spray the parchment paper. Set aside.

Put the chopped chocolate in a medium heatproof bowl and set the bowl over a pan of barely simmering water. Warm the chocolate, stirring frequently, just until it melts. Remove the bowl from the heat, let cool for several minutes. Mash the bananas with a fork, and then stir them into the melted chocolate. Set aside.

Place the butter and brown sugar in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve. Weigh the flour, cocoa, baking powder, and salt in the ingredient hopper, taring the scale between ingredients.

Turn the mixer to medium-high speed, and cream the butter and sugar until light and fluffy, 2 to 3 minutes. Scrape down the sides of the bowl. With the mixer on medium speed, add the eggs, one at a time, beating well after each addition. Beat in the vanilla. Turn the mixer off and use a rubber spatula to scrape down the sides of the bowl. Add the banana mixture to the mixing bowl.

Turn the mixer to medium-low, open the ingredient valve and sift the dry ingredients into the wet ingredients in the mixing bowl. Beat just until combined. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. Fold in the walnuts and cocoa nibs until evenly distributed.

Spread the batter in the prepared pan. Lightly sprinkle the top with turbinado sugar and flake sea salt. Bake the cake until a toothpick inserted into the center of the cake comes out clean, 35 to 40 minutes. Let the cake cool in the pan on a wire rack. Run a table knife around the inside edge of the pan to loosen the cake. Invert the cake onto a wire rack, peel off the parchment paper, and then turn it right side up. Transfer to a cake plate and cut into wedges when ready to serve. The cake is best when served on the day it is baked. The cake will keep at room temperature for 2 days in a covered container.

INGREDIENTS

- Coconut Oil Baking Spray
- 90 g bittersweet chocolate, finely chopped
- 364 g bananas, overripe with brown spots
- 170 g unsalted butter, at room temperature
- 213 g dark brown sugar, packed
- 195 g gluten-free flour
- 21 g dutch-process cocoa
- 6 g baking powder
- 2.3 g fine sea salt
- 180 g 3 large eggs, at room temperature
- 2.1 g pure vanilla extract
- 60 g walnuts, finely chopped
- 45 g cocoa nibs, finely chopped
- 13.75 g turbinado sugar, for sprinkling
- 1.5 g flake sea salt, for sprinkling

LEMON POPPY SEED MADELEINES

Melt the butter. Using 2 tablespoons of the butter, generously brush the madeleine molds, carefully coating all the ridges, letting a bit of butter pool in the bottom of each mold. Set the pans aside. Set aside the remaining melted butter.

Put the eggs, sugar, lemon zest, honey, and vanilla in the in the mixing bowl of your KitchenAid® Stand Mixer. Attach the flat beater. Mix on medium speed until well combined, about 1 minute.

Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Close the ingredient valve and weigh the flour, baking powder, poppy seeds, and salt, taring the scale between ingredients.

With the mixer on medium-low speed, open the ingredient valve, and sift in the flour mixture. At the same time, slowly pour the melted butter into batter. Be careful not to over mix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl.

Transfer the batter to a covered container and refrigerate for 2 to 3 hours before baking.

Position an oven rack in the center of the oven and preheat the oven to 400°F/200°C/gas 6.

Use a one-tablespoon measure to scoop a slightly rounded spoonful of batter into each madeleine cup. Bake the madeleines until they crown at the center and are deeply golden brown at the edges, about 12 minutes. For even baking, at the midpoint, rotate the pans from front to back. Let the cakes cool in the pans for 3 minutes, and then use a table knife or small offset spatula to loosen the madeleines. Place them ridged-side up on a cooling rack. Serve warm. The madeleines are best when served on the day they are baked. Though not as moist, the madeleines will keep for two days in a covered container.

INGREDIENTS

170	g	unsalted butter
100	g	2 large eggs, at room temperature
66	g	granulated sugar
18	g	zest of 3 lemons
21	g	honey
1	g	pure vanilla extract
135	g	all-purpose flour
4.5	g	poppy seeds
1	g	fine sea salt



MAKES 22 SERVINGS

NUTRITION - 1 SERVING

93.5 calories	8.3 g carbs	.2 g dietary fiber
6.4 g fat	1 g protein	16.6 mg cholesterol
	3.8 g sugars	39.7 mg sodium

Prep Time	Chilling Time	Bake Time
30 minutes	2-3 hours	15-20 minutes

LEMON, YOGURT, OLIVE OIL CAKE



MAKES 12 SERVINGS

NUTRITION - 1 SERVING

263 calories	29.4 g carbs	.4 g dietary fiber
14.6 g fat	4 g protein	19.3 mg cholesterol
	17.4 g sugars	139 mg sodium

Prep Time
35 minutes

Bake Time
35-40 minutes

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4.

Generously coat the bottom and sides of a 9-in/23-cm round cake pan with baking spray. Line the bottom of the pan with a circle of parchment paper, and coat the parchment with baking spray. Set aside.

Place the eggs, egg yolk, and vanilla in the bowl of your KitchenAid® Stand Mixer fitted with the wire whip. Attach the KitchenAid® Sifter + Scale Attachment. Close the ingredient valve. Weigh the sugar in the ingredient hopper. Using the whip attachment, turn the mixer on low speed, open the ingredient valve, and sift the sugar into the mixer bowl. Beat the egg mixture on medium-high until it forms soft ribbons and turns light yellow, about 3 minutes. Turn the mixer off.

Close the ingredient valve, and then weigh the flour, baking powder, baking soda, and salt in the ingredient hopper, taring the scale between ingredients. (Keep the hopper closed while you add the yogurt, lemon zest, and olive oil.)

Add the yogurt and lemon zest to the egg mixture in the bowl. Mix on medium-low speed until incorporated. With the mixer on low speed, slowly drizzle in the olive oil until well combined.

With the mixer running, open the ingredient valve, and sift in the flour mixture, just until the flour disappears. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl.

Using a rubber spatula, spread the batter evenly in the prepared pan. Bake until the cake is deeply golden brown on top, is just starting to pull away from the sides of the pan, and a toothpick inserted into the center of the cake comes out clean, 35 to 40 minutes. For even baking, at the midpoint, rotate the pan from front to back. Place the cake on a wire rack and let cool for 15 minutes. Run a table knife around the inside edge of the pan to loosen the cake. Invert the cake onto a cake plate and peel off the parchment paper. Let cool completely. Dust just the edges, or the entire top with confectioners' sugar before serving. The cake is best when served on the day it is baked. The cake will keep at room temperature for 2 to 3 days in a covered container.

INGREDIENTS

- 150 g large eggs, at room temperature
- 15 g large egg yolk, at room temperature
- 4.2 g pure vanilla extract
- 200 g granulated sugar
- 180 g all-purpose flour
- 2 g baking powder
- 2 g baking soda
- 1.5 g fine sea salt
- 170 g greek yogurt, full fat
- 18 g zest of 3 lemons
- 158 g extra-virgin olive oil
- coconut oil baking spray
- confectioners' sugar, for dusting

MINIATURE MUFFINS WITH CURRANTS & DILL

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Coat 24 miniature muffin cups with the baking spray. Set aside.

In a small bowl, combine the butter and currants. Set aside.

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the flat beater. With the ingredient valve closed, weigh the flour, cornmeal, sugar, baking powder, and salt in the ingredient hopper, taring the scale between ingredients.

Add the ricotta, egg, and dill to the mixer bowl. Turn the mixer to medium-low speed, and mix just until combined, about 1 minute. Turn the mixer off and scrape down the bowl once. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl, mixing just until the flour is incorporated, about 1 minute. Remove the mixer bowl, and use a rubber spatula to fold in the butter and currants, blending in any flour remaining on the sides of the bowl.

Use a one-tablespoon measure or cookie scoop, to scoop 24 rounded spoonfuls of batter into the prepared muffin tins. Bake the muffins until golden brown and a toothpick inserted into the center comes out clean, 18 to 22 minutes. For even baking, at the midpoint, rotate the pans from front to back. Cool the muffins in the pans set on a rack for 5 minutes, Turn them out and serve warm, or cool on a rack. The muffins are best when served on the day they are baked. The muffins will keep for 2 days in a covered container. Rewarm just before serving.

INGREDIENTS

- coconut oil baking spray
- 57 g unsalted butter, melted
- 66 g currants
- 152 g all-purpose flour
- 35 g medium-fine yellow cornmeal
- 67 g granulated sugar
- 8 g baking powder
- 3 g fine sea salt
- 230 g whole-milk ricotta cheese
- 50 g 1 large egg, lightly beaten
- 13 g fresh dill, minced

MAKES 12 SERVINGS

NUTRITION - 1 SERVING

157 calories	21.7 g carbs	.9 g dietary fiber
6.3 g fat	4.1 g protein	19 mg cholesterol
	9.1 g sugars	164 mg sodium

Prep Time
25 minutes

Bake Time
20-22 minutes

MOLASSES-BUTTERMILK CORNBREAD MUFFINS WITH A SALTY MAPLE GLAZE

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Generously coat 9 of the muffin cups with baking spray. Line 9 of the muffin cups with paper baking cup liners. Set aside.

In a small saucepan over medium-low heat, melt the butter. Cook, swirling the pan frequently, until the butter darkens to a nutty brown and the solids drop to the bottom of the pan, about 3 to 5 minutes. Remove from the heat. Measure out 2 tablespoons of the butter and set aside for the Salty Maple Glaze. Measure 6 tablespoons of the butter and place in a medium bowl, along with the buttermilk, sour cream, egg, egg yolk, and vanilla. Whisk to combine. Set aside.

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the flat beater. Weigh the flour, cornmeal, sugar, baking soda, salt, and spices in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl.

Give the buttermilk mixture a quick stir, and then, with the mixer running, pour the buttermilk mixture, in a slow steady stream, into the mixer bowl. Beat just until the dry ingredients are incorporated. Be careful not to overmix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl.

Using a #12 scoop (80ml/1/3 cup) or a measuring cup, portion the batter into each of the 9 prepared muffin cups. Bake the muffins until rounded on top and a toothpick inserted into the center comes out clean, about 18 minutes. Cool the muffins in the pan set on a wire rack for 5 minutes. Lift out the muffins and set them on a wire rack to cool completely before adding the glaze.

To make the glaze, in a medium bowl, whisk together the powdered sugar, cream, maple syrup, and salt. Rewarm the 2 tablespoons of browned butter, if needed, and stir it into the glaze. Spoon 1 tablespoon of glaze on top of each muffin. Let the glaze set for 10 minutes before serving. The muffins are best when served on the day they are baked. The muffins will keep for 2 days in a covered container.

INGREDIENTS

MUFFINS

- coconut oil baking spray
- 113 g unsalted butter
- 120 ml buttermilk
- 70 ml sour cream, full-fat
- 60 ml blackstrap molasses
- 50 g 1 large egg
- 20 g 1 large egg yolk
- 2.1 g pure vanilla extract
- 90 g all-purpose flour
- 70 g medium-fine yellow cornmeal
- 50 g granulated sugar
- baking powder
- 2.3 g ground cinnamon
- 2.3 g fine sea salt
- 1.15 g nutmeg, freshly ground
- .57 g ground ginger
- .27 g ground cardamom

SALTY MAPLE GLAZE

- 100 g confectioners' sugar
- 60 ml heavy whipping cream
- 15 g pure maple syrup
- 1.5 g fine sea salt

MAKES 9 SERVINGS

NUTRITION - 1 SERVING

295 calories	40.3 g carbs	1 g dietary fiber
14.2 g fat	3.1 g protein	0 mg cholesterol
	24.1 g sugars	439 mg sodium

Prep Time
40 minutes

Bake Time
18-20 minutes

NO KNEAD ITALIAN SEMOLINA BREAD



MAKES 10 SERVINGS

NUTRITION - 1 SERVING

194 calories	27.2 g carbs	1.1 g dietary fiber
7.3 g fat	4.4 g protein	0 mg cholesterol
	.7 g sugars	466 mg sodium

Prep Time	Fermenting Time	Bake Time
40 minutes	18-24 minutes	35-45 minutes

Place the brown sugar in the bowl of your KitchenAid® Stand Mixer fitted with the dough hook. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. With the ingredient valve in the closed position, weigh the bread flour, semolina flour, salt, and yeast in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Turn the mixer off.

Combine the water and 2 tablespoons (30-ml/1-oz) of the olive oil.

With the mixer on low speed, slowly pour the water mixture into the dry ingredients. As the flour gets absorbed, turn the mixer to medium-low and knead the dough until it looks sticky and shaggy, 1 to 2 minutes. Make sure all the water is incorporated into the flour mixture, scraping down the sides of the bowl with a rubber spatula, if needed. Remove the bowl from the mixer. Transfer the dough to a medium bowl brushed with olive oil. Cover the bowl loosely with plastic wrap, drape a clean dish towel over top and set the bowl aside. Let the dough rest at room temperature (about 70°F/21°C) for 18 to 24 hours. The dough is ready when the surface is dotted with bubbles.

Generously brush a sheet of parchment paper with 1 tablespoon (15-ml/0.5-oz) of the olive oil. Dust the parchment with semolina flour. Dump the dough out onto the parchment sheet. Try to coax it out of the mixing bowl in one piece, using a rubber spatula, if needed. Using your hands, dusted with semolina flour, pull the perimeter of the dough ball towards the center and pinch it together. (The dough will be very sticky; use a light touch.) Without deflating the dough, flip the dough over so the smooth side is up. Lift up the parchment paper, with the dough in the center, and transfer it to a wide, medium-sized mixing bowl. Cover with plastic wrap and drape a clean dish towel over top. Let it rise for 1 to 1 1/2 hours, to give it time to rise a bit more.

One hour before baking the bread, position an oven rack in the center of the oven and preheat the oven to 475°F/240°C/gas 9. Set the cast-iron or enameled cast-iron pot with lid in the oven while the oven preheats.

INGREDIENTS

BREAD

4.5	g dark brown sugar, packed
300	g unbleached bread flour
72	g semolina flour, plus more for dusting
9.2	g fine sea salt
.91	g instant yeast
330	ml water, tepid (about 105°F/40.5°C)
75	ml extra-virgin olive oil, divided
—	fresh rosemary
—	flake sea salt, for sprinkling

NO KNEAD ITALIAN SEMOLINA BREAD

When the dough is ready, carefully remove the heated pot from the oven. Working quickly, uncover the dough, use the point of a sharp knife to make a slash across the top of the dough ball. Carefully, lift the lid off the heated pot, and then pick up the parchment with the dough in the center and place it in the pot. Wearing oven mitts or using a heatproof spatula, push any excess paper towards the sides. Place the lid on top, with any excess paper remaining inside the pot. Bake the bread for 35 to 45 minutes or until an instant-read thermometer registers between 200°F to 205°F/93°C to 96°C when inserted into the center of the loaf. The bread should be evenly golden and the bottom and sides nicely browned. Turn the bread out onto a wire rack, remove the parchment, flip the bread right side up, and let cool.

While the bread is still hot but cooling, warm the remaining 2 tablespoons (30-ml/1-oz) of olive oil in a small saucepan over medium-low heat. Add a small sprig of rosemary and let the oil infuse for 2 to 3 minutes. Remove from the heat and set aside for 5 minutes. Brush the top of the loaf with the olive oil and then sprinkle generously with flake sea salt. Let the loaf cool for at least an hour before slicing.



OAT JAMMERS WITH RASPBERRY JAM

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the flat beater. Place the scale lid on top. Weigh the butter, cut it into small cubes, place it in a small bowl, and freeze it while you weigh and prepare the other ingredients. Using the scale lid, weigh the oats. Place the oats in a food processor and pulse to a medium-fine grind, 1 to 2 minutes. Set aside.

Close the ingredient valve. Weigh the flour, baking powder, baking soda, cinnamon, and salt in the ingredient hopper, taring the scale between ingredients.

On medium-low speed, open the ingredient valve, and sift the flour mixture into the mixer bowl. Turn off the mixer. Add the brown sugar and oats to the mixing bowl. Turn the mixer on medium-low speed to combine the dry ingredients. Stop the mixer and scatter the frozen, cubed butter over top. With the mixer on low speed, mix the dough just until the butter is the size of peas, about 3 minutes. Pour the buttermilk and vanilla in a slow steady stream. Stop the mixer once to scrape down the sides of the bowl. Mix 20 seconds longer to incorporate any scraggly bits.

Turn the dough out on a lightly floured work surface. With your hands, form the dough in a round thick patty. Using a #12 scoop (80 ml/ 1/3 cup), scoop out 12 slightly rounded balls and drop onto two parchment-lined baking sheets - 6 scones per pan, spacing them evenly apart. Using the palms of your hands, gently shape the balls into 2 1/2-in/6.25-cm by 1-in/2.5-cm rounds. See Note if you're using raspberry jam. Place the jammers in the freezer for 2 hours or overnight. The longer they chill, the better the shape they will hold. (At this point, the jammers can be wrapped tightly and frozen for up to 1 month.)

Position one oven rack in the center of the oven and a second rack in the lower third of the oven. Preheat the oven to 375°F/190°C/gas 5.

Remove the scones from the freezer. Melt the butter to coat the jammers. Combine the sugar and cinnamon in a small bowl. Lift each jammer off the baking sheet, brush with the butter, and sprinkle the tops and sides generously with the cinnamon sugar. (Do this over a bowl rather than on the baking sheet to keep the parchment clean.)

INGREDIENTS

JAMMERS

226 g unsalted butter, cut into small cubes and frozen
 123 g old-fashioned rolled oats
 360 g all-purpose flour
 16 g baking powder
 6 g baking soda
 2.87 g ground cinnamon
 4.6 g fine sea salt
 71 g dark brown sugar, packed
 238 g buttermilk
 2.1 g pure vanilla extract
 253 g raspberry jam (optional)
 See Note

TOPPING

16.2 g unsalted butter, melted
 66 g granulated sugar
 1.15 g ground cinnamon

MAKES 12 SERVINGS

NUTRITION - 1 SERVING

417 calories	56.8 g carbs	2.6 g dietary fiber
19.1 g fat	5.6 g protein	48.5 mg cholesterol
	22.4 g sugars	450 mg sodium

Prep Time	Fermenting Time	Bake Time
40 minutes	2 hrs to Overnight	28-30 minutes

OAT JAMMERS WITH RASPBERRY JAM

Bake the jammers until the tops are golden brown and the bottoms are firm to the touch, 25 to 30 minutes. Rotate pans and switch top-bottom halfway through baking time. Set the baking pan on a wire rack and cool the jammers for 10 minutes before serving. Jammers are best when served on the day they are baked.

Note: To make jammers with a center of jam, use your thumb to make a well in the center of each scone. Fill with your favorite jam, preferably a thick jam, such as raspberry or apricot. Use approximately 1 tablespoon of jam per jammer. Add the jam before you freeze the jammers, prior to baking.



PUMPERNICKEL BREAD

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the dough hook. First, weigh half of the rye flour (320 g/11 oz/2 .5 cups) in the ingredient hopper, and then turn the mixer to low speed, open the ingredient valve, and sift it into the mixing bowl. Repeat with the remaining rye flour. Turn the mixer off.

Close the ingredient valve and weigh the all-purpose flour, cocoa, salt, sugar, and yeast, taring the scale between ingredients. Turn the mixer to low speed, open the ingredient valve and sift in the in flour mixture. Mix the flours until well combined, about 1 minute.

With the mixing running, slowly add the apple cider, water, and molasses. As the flour gets absorbed, turn the mixer to medium-low and knead the dough until it looks stringy and sticky, about 10 minutes.

Meanwhile, brush each loaf pan generously with vegetable oil. Set aside.

Remove the bowl from the mixer, and turn the dough onto a well-floured work surface. Sprinkle a little flour on top of the dough. Using a bench scraper, divide the dough evenly into two pieces. Using lightly floured hands, shape each portion of dough into an oblong loaf. Fit each loaf into a bread pan. Brush each loaf with olive oil. Scatter 1 teaspoon each of fennel and caraway seeds over each loaf, pressing the seeds ever so lightly in place. Using the tip of a very sharp paring knife, make three diagonal slashes on top of each loaf, cutting to a depth of 1/4-in/0.6 cm. Loosely cover with plastic wrap and set aside to ferment at room temperature until the dough has expanded, 60 to 90 minutes. The dough should rise to just below the top of the pan.

While the dough is rising, position an oven rack in the center of the oven and preheat the oven to 400°F/200°C/gas 6.

INGREDIENTS

640	g dark rye flour
255	g all-purpose flour
22	g dutch-process cocoa powder
12	g fine sea salt
11	g granulated sugar
7	g instant yeast
480	ml Dry Hard Apple Cider, at room temperature
240	ml water, at room temperature
45	ml unsulphured blackstrap molasses
—	vegetable oil, for greasing pans
—	olive oil, for brushing
3	g whole fennel seeds
3	g caraway seeds

MAKES 36 SERVINGS

NUTRITION - 1 SERVING

84.2 calories	17.6 g carbs	4.4 g dietary fiber
.6 g fat	3 g protein	0 mg cholesterol
	2 g sugars	128 mg sodium

Prep Time	Fermenting Time	Bake Time
40 minutes	60 to 90 minutes	35-40 minutes

PUMPERNICKEL BREAD

Bake until the loaves thump when tapped with a finger, or an instant-read thermometer registers between 200°F to 205°F/93°C to 96°C when inserted into the center of the loaf, 35 to 40 minutes. Turn the loaves out onto a wire rack and cool thoroughly before slicing. The bread can be made 1 day in advance. Store the loaves at room temperature for up to 5 days in tightly sealed plastic bags. Double-bagged with all the air squeezed out of the bags, the bread can be frozen for up to one month.



RASPBERRY BROWN BUTTER TART



MAKES 8 SERVINGS

NUTRITION - 1 SERVING

329 calories	35.9 g carbs	2.6 g dietary fiber
19.4 g fat	3.9 g protein	76.5 mg cholesterol
	15.3 g sugars	121 mg sodium

Prep Time	Chilling Time	Bake Time
60 minutes	40 minutes	60-70 minutes

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® mixer fitted with the flat beater. Place the scale lid on top. Weigh the butter, cut it into small cubes, place it into a small bowl and refrigerate it while you weigh and prepare the other ingredients.

With the ingredient valve in the closed position, weigh the flour, sugar, and salt in the ingredient hopper, taring the scale between ingredients. Turn the mixer to low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. While mixing, scatter the ice-cold butter over top, and mix on medium-low speed until the mixture looks pale yellow and sandy, about 2 minutes.

In a small bowl, use a fork to beat together the cream and egg yolk. With the mixer on medium-low speed, add the cream mixture and mix to form a dough, about 45 seconds longer.

Turn the dough out onto a sheet of parchment paper. Gather the dough and flatten it to form a thick disk. Place the second sheet of parchment over top. Using a rolling pin, roll out the dough to form a 1/4-in-/6-mm-thick long rectangle, rolling it to be a little larger than the tart pan. Place the dough, still between the parchment sheets, on a rimmed baking sheet and refrigerate until cold, about 20 minutes. Wipe out the mixer bowl and wipe clean the paddle attachment.

While the dough is chilling, make the filling. In a small saucepan over medium-low heat, melt the butter. Remove from the heat. Split the vanilla bean lengthwise and scrape out the seeds with the back of a knife. Add the seeds and pod to the melted butter and place back on the heat. Cook, swirling the pan frequently, until the butter darkens to a nutty brown and the solids drop to the bottom of the pan, about 3 to 5 minutes. Remove from the heat, discard the vanilla bean pod, and set aside to cool to room temperature, about 15 minutes.

Stir the butter and measure out 3 tablespoons of the butter, being sure to get as much of the vanilla bean seeds as possible. Add the butter, along with the egg, to the mixer bowl fitted with the paddle attachment. (There will be a tiny amount of browned butter leftover; don't waste it—smear it on toast!)

INGREDIENTS

TART DOUGH

113	g	unsalted butter, ice cold
165	g	all-purpose flour
50	g	granulated sugar
1	g	fine sea salt
30	ml	heavy whipping cream
15	g	1 large egg yolk

BROWN BUTTER FILLING

57	g	unsalted butter
1.34	g	vanilla bean
63	g	granulated sugar
30	g	all-purpose flour
1.5	g	fine sea salt
50	g	1 large egg, at room temperature
250	g	fresh raspberries
—		confectioners' sugar, for dusting

RASPBERRY BROWN BUTTER TART

With the ingredient valve in the closed position, weigh the sugar, flour, and salt in the ingredient hopper. Turn the mixer to medium-low speed and beat the butter and egg until combined, about 1 minute. Open the ingredient valve, and sift in the flour mixture. Mix just until the flour disappears. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. Transfer the filling to a small bowl and set aside at room temperature.

Position an oven rack in the center of the oven and preheat the oven to 400°F/200°C/gas 6.

Remove the dough from the refrigerator. Lift off the top sheet of parchment and set it aside. Flip the tart dough over onto the tart pan, using the bottom parchment to ease it into the pan, gently pressing the dough into the bottom, corners, and up the sides of the pan. Gently lift off the parchment. Use your fingers to patch any cracks in the dough. Roll the rolling pin across the top of the tart pan to cut off excess dough. The dough should be flush with the top of the pan. Using a fork, prick the bottom of the tart all over. Using the top sheet of parchment, fit it into the shell. Freeze the tart shell for 20 minutes.

Prebake the tart shell, lined with parchment and filled with pie weights, dried beans, or rice, until the shell looks set and lightly golden, about 12 minutes. Carefully, lift out the parchment and pie weights. Reduce the oven temperature to 350°F/180°C/gas 4. Continue baking the tart shell until the bottom is set and lightly golden, about 10 minutes longer. Transfer the tart shell to a wire rack to cool for 10 minutes before adding the filling.

Spoon the filling into pre baked tart shell, spreading it evenly over the bottom with a small offset spatula or spoon. Arrange the berries in even rows on top. Bake on the center rack until the filling puffs up around the fruit and is golden brown in the center as well as along the edges, about 35 to 40 minutes.

Transfer to a wire rack to cool. Cut the tart crosswise to serve. Dust each serving with confectioners' sugar. The tart is best when served on the day it is baked. (The tart shell can be frozen, then well wrapped and frozen, for up to 1 month. Bake it, straight from the freezer, as instructed above, on the day you plan to serve it. The filling can be made 1 day in advance. Cover and refrigerate. Remove from the refrigerator and bring to room temperature before filling the tart.





SAVORY BUTTERNUT SQUASH, APPLE, THYME, & GOAT CHEESE GALETTE

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® mixer fitted with the flat beater. Place the scale lid on top. Weigh the butter, cut it into small cubes, place it into a small bowl and refrigerate it while you weigh and prepare the other ingredients.

With the ingredient valve in the closed position, weigh the flour, cornmeal, salt, and sugar in the ingredient hopper, taring the scale between ingredients. Turn the mixer to low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Stop the mixer and scatter the ice-cold butter over top. Mix on medium-low speed until the butter is the size of peas, about 3 minutes. Pour the water in a slow steady stream. Stop the mixer once to scrape down the sides of the bowl. Mix 20 seconds longer to incorporate any scraggly bits.

Turn the dough out onto a sheet of parchment paper. Sprinkle the parchment with flour. Gather the dough and flatten it to form a thick disk. Sprinkle flour over top. Place the second sheet of parchment over top. Using a rolling pin, roll out the dough to form a 1/4-in-/6-mm-thick circle about 13 1/2-in-/34-cm wide. Place the dough, still between the parchment sheets, on a flat, wide baking sheet and refrigerate until cold, 30 to 60 minutes.

Position an oven rack in the center of the oven and preheat the oven to 375°F/190°C/gas 5.

While the dough is chilling, make the filling. Cut the squash in half lengthwise. Trim the ends, scoop out the seeds and pulp, and discard. (The skin of Delicata squash is tender and delicious to eat when roasted.) Cut the squash crosswise into 1/4-in-/6-mm-thick slices. Transfer to a large bowl. Add the apple slices, garlic, thyme, olive oil, vinegar, pepper, and salt. Toss to combine. Spread out on a large, rimmed baking sheet lined with a sheet of parchment paper. Roast until the squash is fork tender and the edges are caramelized, about 20 minutes, stirring once or twice while baking. Let the filling cool to room temperature before filling the galette.

INGREDIENTS

GALETTE PASTRY

- 212 g unsalted butter, ice cold
- 210 g all-purpose flour, plus more for dusting
- 35 g medium-fine yellow cornmeal
- 2.3 g fine sea salt
- 2.3 g granulated sugar
- 70 ml water, ice cold

FILLING

- 340 g delicata squash
- 70 g honey crisp or yellow delicious apple, thinly sliced
- 8.7 g garlic, minced
- 2.8 g fresh thyme leaves, chopped
- 30 ml extra-virgin olive oil
- 10 ml balsamic vinegar
- 1.15 g black peppercorns, coarsely ground, plus more for sprinkling
- 3.8 g flake sea salt, preferably maldon
- 142 g goat cheese, soft
- 15 g heavy whipping cream, for brushing

MAKES 8 SERVINGS

NUTRITION - 1 SERVING

382 calories	26.3 g carbs	1.7 g dietary fiber
28.2 g fat	7.1 g protein	63.1 mg cholesterol
	2.5 g sugars	180 mg sodium

Prep Time	Chilling Time	Bake Time
60 minutes	30-60 minutes	20-25 minutes

SAVORY BUTTERNUT SQUASH, APPLE, THYME, & GOAT CHEESE GALETTE

To assemble the galette, lift off the top sheet of parchment and center the rolled out dough, still with the bottom sheet of parchment in place, on a large rimmed baking sheet. (The edges of the dough will overhang on two sides of the pan; and that is OK.) Scatter half of the goat cheese on the dough, leaving a 2-in/5-cm border. Mound the filling evenly over top, also leaving a border. Scatter the remaining goat cheese over top. Fold the border of the dough over the filling, pleating the dough to form a rustic tart. (The center is open and not covered with dough.) Pinch to seal any cracks at the edges. Brush the dough with the heavy cream. Sprinkle the dough with ground pepper and flake sea salt.

Place the tart in the center of the oven and bake until the crust is deeply golden brown, 45 to 50 minutes. Transfer the baking sheet to a rack to cool slightly, about 5 minutes. Cut into wedges and serve warm. The galette can be made several hours in advance, kept at room temperature, and rewarmed just before serving. The galette is best when served on the day it is baked. Leftovers can be covered and refrigerated for up to 2 days. Rewarm before serving.



SAVORY SHORTBREAD WITH BLACK PEPPER & PARMESAN



MAKES 46 SERVINGS

NUTRITION - 1 SERVING

67.6 calories	6 g carbs	.3 g dietary fiber
4.5 g fat	1.1 g protein	20.3 mg cholesterol
	1.1 g sugars	24 mg sodium

Prep Time	Chilling Time	Bake Time
30 minutes	2 hrs-Overnight	18-20 minutes

Place the butter in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. Make sure the ingredient valve is closed. Weigh the sugar and pepper in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium speed, open the ingredient valve, and sift the sugar mixture into the mixing bowl. Cream the butter mixture until the sugar is incorporated, about 1 minute. Turn the mixer to medium-low, add the egg yolks, one at a time, and mix just until combined. Scrape down the bowl, add the Parmesan cheese, and mix until combined, 30 seconds longer.

Close the ingredient valve. Weigh the flour, cornmeal, and salt in the ingredient hopper. With the mixer on low speed, open the ingredient valve, and sift in the flour mixture. Be careful not to overmix the dough. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl.

Scrape the dough out onto a lightly floured surface, gather it into a ball and divide the ball in half. Shape each half, first into a 9-in-/23-cm-long log, and then press the sides against the work surface to flatten them, forming a 10-in-/25-cm-long rectangle that is 1-in-/2.5-cm square. Cover each rectangle in black pepper, gently pressing dough to set the pepper. Wrap each log in plastic wrap or waxed paper, seal the ends, and refrigerate until completely firm, about 2 hours or overnight.

Position one oven rack in the center and the second rack in the lower third of the oven. Preheat the oven to 350°F/180°C/gas 4. Line two large baking sheets with parchment paper.

With a sharp knife, slice each rectangular log crosswise into 1/3-in-/8-mm-thick slices. Place the slices at least one inch apart on the prepared baking sheets. Bake until the edges and bottoms of cookies are golden brown, 18 to 20 minutes, rotating the pans from front to back and between the middle and lower racks halfway through.

Let the shortbreads cool for several minutes on the baking sheets before transferring to a wire rack to cool completely. They will keep in an airtight container for at least 1 week.

INGREDIENTS

- 226 g unsalted butter, at room temperature
- 50 g granulated sugar
- 4.6 g black pepper, finely ground
- 30 g 2 large egg yolks, at room temperature
- 47 g parmesan cheese, freshly grated
- 240 g all-purpose flour
- 36 g medium-fine yellow cornmeal
- 2.3 g fine sea salt



MAKES 8 SERVINGS

NUTRITION - 1 SERVING

422 calories	48.8 g carbs	1 g dietary fiber
23.8 g fat	4 g protein	69.1 mg cholesterol
	20.5 g sugars	237 mg sodium

Prep Time	Freezing Time	Bake Time
30 minutes	1-2 hrs-Overnight	18-20 minutes

SCOOP & DROP LEMON CITRUS SCONES

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the flat beater. Place the scale lid on top. Weigh the butter, cut it into small cubes, place it in a small bowl and freeze it while you weigh and prepare the other ingredients.

Close the valve on the ingredient hopper. Weigh the flour, sugar, baking powder, and salt in the ingredient hopper, taring the scale between ingredients.

In a small bowl, combine the cream, lemon zest, and vanilla. Set aside.

On medium-low speed, open the ingredient valve, and sift the flour mixture into the mixer bowl. Turn off the mixer and scatter the frozen, cubed butter over top of the flour. Turn the mixer on low speed, and mix the dough just until the butter is the size of peas, about 3 minutes. Pour the cream mixture in a slow steady stream. Stop the mixer once to scrape down the sides of the bowl. Mix 20 seconds longer to incorporate any scraggly bits. The dough will look shaggy but mixed.

Turn the dough out on a lightly floured work surface. With your hands, form the dough in a round thick patty. Using a #12 scoop or measuring cup (80 ml/ 1/3 cup), scoop out 8 slightly rounded balls and drop onto a rimmed baking sheet lined with parchment paper, spacing them evenly apart. Using the palms of your hands, gently shape the balls into 2 1/2-in/6.25-cm by 1-in/2.5-cm rounds. (If you want the scones to have a center of jam see the Note below.)

Place the scones in the freezer for 1 to 2 hours, or overnight. The longer they chill, the better the shape they will hold. (At this point, the scones can be wrapped tightly and frozen for up to 1 month.)

Position an oven rack in the center of the oven and preheat the oven to 375°F/190°C/gas 5.

Remove the scones from the freezer. Lift each scone off the baking sheet, brush with heavy cream, and sprinkle the tops and sides generously with the granulated sugar. (Do this over a bowl rather than on the baking sheet to keep the parchment clean.) If your scones have jam-filled centers, bake them on 2 baking sheets (4 scones per baking sheet) to give them room to spread.

INGREDIENTS

SCONES

- 170 g unsalted butter, cut into small cubes and frozen
- 270 g all-purpose flour
- 75 g granulated sugar
- 12 g baking powder
- 1.5 g fine sea salt
- 125 ml heavy whipping cream, refrigerator cold
- 12 g zest of 2 large lemons
- 4.2 g pure vanilla extract

GLAZE

- 30 ml heavy whipping cream
- 50 g granulated sugar
- 110 g apricot or raspberry jam (optional) see note



SCOOP & DROP LEMON CITRUS SCONES

Bake the scones until the bottoms are golden brown and the tops are firm to the touch, 18 to 20 minutes. Set the baking pan on a wire rack and cool the scones for 10 minutes before serving. Scones are best when served on the day they are baked.

Note: To make scones with a center of jam, use your thumb to make a well in the center of each scone. Fill with your favorite jam, preferably a thick jam, such as apricot or raspberry. Use approximately 2 rounded teaspoons of jam per scone. Add the jam before you freeze the scones, prior to baking.



SCOTCH SHORTBREAD

Generously butter the bottom and sides of the cake pan. Line the bottom of the pan with a circle of parchment paper, and butter the parchment. Set aside.

Place the butter in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer. With the ingredient valve closed, weigh the sugar in the ingredient hopper. Turn the mixer to medium-low speed, open the ingredient valve, and sift the sugar mixture into the mixing bowl. Cream the butter mixture, on medium speed, until the sugar is incorporated, about 1 minute. Scrape down the bowl once, beat until combined, 30 seconds longer.

Close the ingredient valve. Weigh the flour and salt in the ingredient hopper, taring the scale between ingredients. With the mixer on low speed, open the ingredient valve, and sift in the flour mixture. Beat on medium speed until the flour is incorporated and the dough turns yellow and starts to bind together, about 1 minute. Stop the mixer once to scrape down the sides of the bowl, and then mix about 30 seconds longer. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl.

Turn the dough out onto a clean work surface, knead the dough a couple of turns, and then shape it into an 8-in/20-cm round patty that is 1/2-in/12-mm thick. Transfer to the prepared pan, patting it into place, and reshaping it, if needed, to form an even patty without cracks at the edges. Refrigerate for 30 minutes.

Position an oven rack in the center of the oven and preheat the oven to 325°F/160°C/gas 3.

Use the tip of a paring knife to score just the very top of the shortbread, forming 12 even wedges. It is easiest to score the shortbread into quarters and then evenly cut 3 wedges within each quarter section. If desired, prick the surface evenly with a fork, to form a consistent pattern.

INGREDIENTS

- 226 g unsalted butter, at room temperature, plus more for buttering pan
- 100 g Granulated Sugar
- 375 g all-purpose flour
- 3.8 g fine sea salt

MAKES 12 SERVINGS

NUTRITION - 1 SERVING

274 calories	30.6 g carbs	.8 g dietary fiber
15.6 g fat	3.2 g protein	40.7 mg cholesterol
	8.4 g sugars	148 mg sodium

Prep Time	Chilling Time	Bake Time
20 minutes	30 minutes	40 to 45 minutes

SCOTCH SHORTBREAD

Bake until the top of the shortbread is light golden and it begins to pull away from the sides of the pan, 40 to 45 minutes. Cool on a rack for 20 minutes. Run a table knife around the inside edge of the pan to loosen the shortbread. Invert the shortbread over the rack. Peel off the parchment paper, and then turn the shortbread right side up. Let cool completely. Cut into wedges to serve.

OPTIONAL ICING: Stir together 1/4 cup (30 grams) of confectioners' sugar with a tablespoon of milk, lemon juice, brewed coffee, or maple syrup. Wait until the shortbreads are cooled and cut into wedges before drizzling icing over top.



SOFT & CHEWY LEMON LAVENDER COOKIES



Position one oven rack in the center of the oven and a second rack in the lower third. Preheat the oven to 350°F/180°C/gas 4. Line the rimmed baking sheets with parchment paper.

Place the butter in the bowl of your KitchenAid® Stand Mixer fitted with the flat beater. Attach the KitchenAid® Sifter + Scale Attachment to your mixer, and have the ingredient valve in the closed position. Weigh the sugar, baking powder, and salt in the ingredient hopper, taring the scale between ingredients. Turn the mixer to low speed, open the ingredient valve, and sift the sugar mixture into the mixing bowl. Cream the butter mixture until the sugar is incorporated, about 1 minute. Turn the mixer to medium, and beat until creamy, about 4 minutes. Stop the mixer.

Close the ingredient valve. Weigh the cake flour in the ingredient hopper.

In a small bowl, whisk together the egg whites, cream, and vanilla extract.

With the mixer on medium-low speed, slowly pour the egg mixture down the side of the mixing bowl. Beat until incorporated and smooth, about 2 minutes longer. Turn the mixer off and use a rubber spatula to scrape down the side of the bowl.

Turn the mixer to low speed, open the ingredient valve, and sift in the cake flour. At the same time, add the lavender buds directly into the mixing bowl. Be careful not to overmix the dough. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. This is a soft and sticky dough.

Fit the piping bag with the pastry tip. Fold the back of the bag back to form a cuff. (This makes it easier to fill the bag.) Push a bit of the fabric of the pastry bag into the tip to “plug” the opening. This prevents the cookie dough from leaking out. Set the pastry bag in a 2-cup/480-ml measuring cup for easier filling. Transfer the cookie dough to the piping bag. Twist the top of the bag to close

INGREDIENTS

COOKIES

- 226 g unsalted butter, removed from refrigerator 30 minutes ahead, and diced
- 200 g granulated sugar
- 8 g baking powder
- 3.8 g fine sea salt
- 330 g cake flour
- 62 g 2 large egg whites, at room temperature
- 30 ml heavy whipping cream
- 4.2 g pure vanilla extract
- 3 g culinary dried lavender buds

GLAZE

- 228 g confectioners’ sugar
- 60 ml heavy whipping cream
- 12 g zest of 2 lemons
- 15 ml fresh lemon juice
- 1 g fine sea salt
- 3 g culinary dried lavender buds

MAKES 28 SERVINGS

NUTRITION - 1 SERVING

168 calories	23.6 g carbs	.2 g dietary fiber
7.8 g fat	1.3 g protein	21.5 mg cholesterol
	14.2 g sugars	103 mg sodium

Prep Time
35 minutes

Bake Time
12-16 minutes

SOFT & CHEWY LEMON LAVENDER COOKIES

and remove any air pockets. Holding the bag upright, pipe even, 1 1/2-inch/ 3.75-cm circles of dough onto the parchment-lined baking sheets, spaces the cookies 2-in/5-cm apart. (You should have room for 13 cookies per sheet.)

Bake until puffed and golden at the edges, 15 to 20 minutes. For even baking, at the midpoint, rotate the pans from front to back and top to bottom. Transfer the pans to wire racks and let the cookies cool in the pans for 10 minutes. Use a flexible spatula to transfer the cookies to wire racks to cool completely, at least 20 minutes.

To make the glaze, fit the stand mixer with the flat beater. Close the ingredient valve and weigh the confectioners' sugar in the ingredient hopper. Add the cream, lemon zest and juice, and salt to the mixing bowl. With the mixer on low speed, open the ingredient valve and sift the sugar into the cream mixture. Beat on medium-high speed until smooth, about 2 minutes, stopping the mixer once to scrape down the sides of the bowl. . Remove the mixer bowl, and use a rubber spatula to blend in any sugar remaining on the sides of the bowl.

Use a small offset spatula to spoon glaze into the center of each cookie, spreading it out but leaving the edge of the cookie unglazed. Sprinkle a few lavender buds on each cookie before the glaze sets up. Stored in a covered container between layers of waxed paper, the cookies will keep for 3 to 4 days at room temperature.



SPICED DRIED FRUIT CAKE WITH RUM BUTTER GLAZE



MAKES 16 SERVINGS

NUTRITION - 1 SERVING

390 calories	59.5 g carbs	2.5 g dietary fiber
11.9 g fat	3.1 g protein	23.9 mg cholesterol
	39.4 g sugars	375 mg sodium

Prep Time	Macerating Time	Bake Time
50 minutes	3 hrs-Overnight	55-60 minutes

In a large bowl, combine all the dried fruits, candied ginger, and orange zest. Add the rum and stir well to combine. Cover with plastic wrap and set aside at room temperature for 3 hours or overnight.

In a large saucepan, set over medium heat, melt the butter. Add the sugar and stir to dissolve the sugar. Add the macerated fruit, along with apple juice and spices. Increase the heat to medium-high and bring the mixture to a boil, stirring frequently. Once it has reached a boil, reduce the heat to low, and cook at a bare simmer, stirring occasionally, for 10 minutes. Remove from the heat and set aside to cool for 15 minutes, stirring occasionally. Once cool, stir in the vanilla extract.

Meanwhile, position an oven rack in the center of the oven and preheat the oven to 325°F/160°C/gas 3. Generously butter the bottom and sides of the cake pan. Line the bottom of the pan with a circle of parchment paper, and butter the parchment. Set aside.

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the flat beater. Transfer the fruit mixture to the bowl of the mixer. Close the ingredient valve. Weigh the flour, salt, baking powder, and baking soda in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Mix just until the flour disappears, about 30 seconds. Turn the mixer off.

In a small bowl, beat the eggs with a fork. Turn the mixer to medium-low, add the eggs and mix just until combined. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. Fold in the toasted pecans.

Pour the batter into the prepared pan and spread evenly with a small offset spatula. Bake the fruitcake until the top is deeply golden brown, and a toothpick inserted into the center comes out clean, 55 to 60 minutes. Set the cake on a wire rack. While still hot, brush the top of the fruitcake with 1 to 2 tablespoons of the rum. Let the fruitcake cool to room temperature in the pan.

INGREDIENTS

FRUITCAKE

- 143 g golden raisins
- 106 g currants
- 77 g sweetened dried cranberries
- 88 g dried cherries
- 93 g dried apricots, chopped
- 82 g candied citron, diced
- 44 g candied ginger, diced
- 12 g zest of 2 oranges
- 240 ml gold rum
- 141 g unsalted butter, plus more for buttering pan
- 200 g granulated sugar
- 240 ml unfiltered apple juice
- 2.3 g ground cinnamon
- 2.3 g ground ginger
- 1.15 g ground cardamom
- .57 g ground allspice
- 2.1 g pure vanilla extract
- 210 g all-purpose flour
- 7 g fine sea salt
- 4 g baking powder
- 6 g baking soda
- 120 g 2 large eggs, at room temperature
- 60 g pecans, chopped, and toasted (See Note.)
- 15-30 ml gold rum, for brushing cake

RUM BUTTER GLAZE

- 114 g confectioners' sugar
- 28 g unsalted butter, melted and warm
- 22.5 ml gold rum
- 15 ml heavy whipping cream, at room temperature
- 1 g pure vanilla extract
- 1.5 g fine sea salt

SPICED DRIED FRUIT CAKE WITH RUM BUTTER GLAZE

Once the cake is cool, make the glaze. Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the wire whip. Close the ingredient valve. Weigh the confectioners' sugar in the ingredient hopper. In the bowl of the mixer, combine the melted butter, rum, cream, vanilla extract, and salt. Mix on medium-low speed until smooth, about 1 minute. Open the ingredient valve, and sift in the powdered sugar. Increase the mixer to medium, and beat until smooth, stopping the mixer once to scrape down the sides of the bowl. Use a rubber spatula to incorporate any remaining bits of confectioners' sugar.

To finish the cake, run a table knife around the inside edge of the pan to loosen the cake. Invert the cake onto a wire rack, peel off the parchment paper, and then turn the cake right side up. Place the cake on a wire rack with a baking sheet underneath to catch any drips. Pour the glaze over the cake, and use a small offset spatula to gently push the glaze evenly to the edges so it drips down the sides of the cake. Allow the glaze to set before transferring the cake to a cake plate. Cut into wedges when ready to serve. The cake can be made up to 2 days in advance. Store the cake for up to one week in a covered cake box at room temperature.

Note: To toast the nuts, spread them in a single layer on a small rimmed baking sheet, and bake until fragrant and starting to color, 5 to 8 minutes. Set aside to cool.



THREE-LAYER CARROT CAKE WITH CREAM CHEESE FROSTING



Position one rack in the center and a second rack in the lower third of the oven and preheat to 350°F/180°C/gas 4.

Butter three 9-in/23-cm cake pans with 1 1/2-in/4-cm sides. Line the bottom of each pan with a circle of parchment paper. Butter the parchment paper. Sprinkle 1 pan with a spoonful of flour, and then tilt and tap the pan to distribute the flour evenly. Turn the pan upside down over the sink and gently shake out the excess flour. Repeat with the second and third pans.

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® mixer fitted with the flat beater. Place the scale lid on top. Individually weigh the carrots, coconut, walnuts, and raisins. Using a rubber spatula or your hands, toss them together in a medium-sized bowl until evenly combined. Set aside.

Remove the scale lid, attach the ingredient hopper, and close the ingredient valve. Weigh the sugar in the ingredient hopper. Add the oil to the mixing bowl. Turn the mixer on low speed, open the ingredient valve, and sift the sugar into the mixing bowl. Beat together until smooth, about 2 minutes. Add the eggs, one at a time, beating well after each addition. Turn the mixer off.

Close the ingredient valve. Weigh the flour, baking powder, baking soda, cinnamon, salt, and nutmeg in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Be careful not to overmix the batter. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. Fold in the carrots, coconut, nuts, and raisins until evenly distributed.

Divide the batter in three equal parts into the prepared pans, spreading evenly in each pan. Bake the cakes until they just start pulling away from the sides of the pan and a toothpick inserted into the center of a cake comes out, 40 to 50 minutes. For even baking, at the midpoint, switch the pans between the racks and rotate them front to back. Let the cakes cool in the pans on wire racks for 15 minutes. Run a table knife around the inside edge of each pan to loosen the cake sides. Invert the cakes onto the racks and peel off the parchment

INGREDIENTS

CAKE

- 28 g unsalted butter, softened
- all-purpose flour, for dusting pans
- 300 g carrots, trimmed and grated
- 85 g sweetened, flaked coconut
- 115 g walnuts, chopped
- 85 g golden raisins
- 400 g granulated sugar
- 240 ml vegetable oil
- 240 g 4 large eggs, at room temperature
- 240 g all-purpose flour
- 8 g baking powder
- 12 g baking soda
- 4.6 g ground cinnamon
- 4.6 g fine sea salt
- 1.15 g nutmeg, freshly ground

CREAM CHEESE FROSTING

- 450 g cream cheese, at room temperature
- 225 g unsalted butter, at room temperature
- 200 g confectioners' sugar
- 15 ml lemon juice, freshly squeezed
- 40 g sweetened, flaked coconut, for garnish

MAKES 14 SERVINGS

NUTRITION - 1 SERVING

705 calories	75.7 g carbs	3.2 g dietary fiber
43.4 g fat	7.6 g protein	56 mg cholesterol
	55.7 g sugars	625 mg sodium

Prep Time
60 minutes

Bake Time
40-50 minutes

THREE-LAYER CARROT CAKE WITH CREAM CHEESE FROSTING

paper. Let cool completely before frosting. (Note: the cakes are deliciously dense; so don't expect a lot of rise once baked.)

To make the frosting, in the stand mixer fitted the paddle attachment, beat the cream cheese on medium speed until smooth, about 3 minutes. Add the butter and beat until combined, about 2 minutes. Turn off the mixer.

Close the ingredient valve. Weigh the confectioners' sugar in the ingredient hopper. Turn the mixer to medium-low speed, open the ingredient valve, and sift the sugar into the mixing bowl. Drizzle the lemon juice down the side of the mixing bowl and beat until fluffy, about 3 minutes.

Place 1 cake layer, top side down, on a cake plate. Using an offset spatula, spread one-third of the frosting over the top. Spread the frosting right to the edge of the top without frosting the sides. Carefully set the second cake layer on top, placing it top side down and lining up the edges. Spread half of the remaining frosting on top of the layer the same way. Place the third cake layer on top, right side up. Spread the remaining frosting over the top of the cake, again without frosting the sides. Swirl the frosting to decorate the top, then garnish the top evenly with the coconut, if desired. Refrigerate the cake for at least 45 minutes to set the frosting. Remove from the refrigerator 30 to 40 minutes before serving.

Note:

Use the medium-shredding blade for your food processor, to make quick work of grating the carrots. Otherwise, use the coarse holes on a box grater.

The frosted cake can be made up to 2 days in advance. Refrigerate until cold, then carefully cover with plastic wrap. The frosted cake also freezes well. Place it in the freezer unwrapped until both the frosting and the cake are firm and set, usually about 3 hours. Wrap the cake airtight in plastic wrap and then aluminum foil. Don't freeze baked goods any longer than 30 days, as they pick up a stale-freezer taste. Thaw the cake, still wrapped, in the refrigerator overnight. The cake will keep for 3 to 4 days.





MAKES 8 SERVINGS

NUTRITION - 1 SERVING

306 calories	40.4 g carbs	3.5 g dietary fiber
14.3 g fat	6.0 g protein	50.4 mg cholesterol
	7.3 g sugars	332 mg sodium

Prep Time
30 minutes

Bake Time
25-30 minutes

WHOLE WHEAT BISCUITS WITH SMOKED PAPRIKA AND CHIVES

Position an oven rack in the center of the oven and preheat the oven to 350°F/180°C/gas 4. Line a rimmed baking sheet with parchment paper.

Attach the KitchenAid® Sifter + Scale Attachment to your KitchenAid® Stand Mixer fitted with the flat beater. Close the ingredient valve. Weigh the flours, sugar, baking powder, smoked paprika, and salt in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Turn off the mixer.

Stir together the cream and chives. With the mixer on medium-low speed, pour the cream mixture in a slow, steady stream down the side of the mixing bowl. Mix just until it comes together, 30 second to 1 minute. The dough will be very shaggy. Do not overmix. Turn the mixer off. Remove the mixer bowl, and use a rubber spatula to blend in any flour remaining on the sides of the bowl. (The dough will seem dry, but not to worry, the biscuits will bake up flaky!)

Turn the dough out onto a lightly floured work surface. Knead the dough 2 to 3 turns and then form into a 1-in-/2.5-cm-thick patty. Dip the biscuit cutter into flour, and press straight down to cut out as many biscuits as you can. Arrange on the parchment-lined baking sheet. Use your hands to form the scraps into another 1-in-/2.5-cm-thick patty. Cut out more biscuits and place on the baking pan, spacing the biscuits 2-in/5-cm apart.

Using a pastry brush, lightly brush the top of each biscuit with cream, being careful the cream doesn't drip down the side. Sprinkle each biscuit with flake sea salt and freshly ground black pepper.

Bake the biscuits until they rise and color nicely on top and the bottoms are beautifully browned, 25 to 30 minutes. Serve warm. The biscuits are best straight from the oven, or rewarmed just before serving on the day they are baked. Leftovers can be kept in a covered container for 1 day. To rewarm, it is best to split them in half crosswise and toast the insides.

INGREDIENTS

BISCUITS

- 170 g whole wheat flour
- 180 g all-purpose flour
- 50 g granulated sugar
- 16 g baking powder
- 3.45 g smoked paprika
- 2.3 g fine sea salt
- 285 ml heavy whipping cream, refrigerator cold
- 25 g fresh chives, finely snipped

FINISH

- 30 g heavy whipping cream
- flake sea salt, for sprinkling
- freshly ground black pepper

WHOLE WHEAT FLAX SEED BREAD



MAKES 12 SLICES

NUTRITION - 1 SERVING

148 calories	24.4 g carbs	3 g dietary fiber
4.0 g fat	4.3 g protein	5 mg cholesterol
	1.1 g sugars	148 mg sodium

Prep Time	Fermenting Time	Bake Time
25 minutes	60 minutes	35-40 minutes

Place the brown sugar in the bowl of your KitchenAid® Stand Mixer fitted with the dough hook. Attach the KitchenAid® Sifter + Scale Attachment to your mixer with the ingredient valve in the closed position. Weigh the flours, flaxseed meal, yeast, salt, and cinnamon in the ingredient hopper, taring the scale between ingredients. Turn the mixer to medium-low speed, open the ingredient valve, and sift the flour mixture into the mixing bowl. Turn the mixer off.

Whisk together the butter and water.

With the mixer on low speed, slowly pour the water mixture into the dry ingredients. As the flour gets absorbed, turn the mixer to medium-low and knead the dough until it looks smooth and elastic, but still sticky, about 6 to 8 minutes.

Meanwhile, brush the loaf pan generously with vegetable oil. Set aside.

Turn the dough out onto a lightly floured work surface. (Use all-purpose flour for shaping the dough.) Using your hands, pat the dough out to a 10-in/25-cm square. Roll the dough up tightly, jellyroll style. Pinch the dough to seal the seam, tuck the ends under, and place the dough, seam side down, in the pan. Gently rub the top of the dough with vegetable oil. Loosely cover the pan with plastic wrap, cover with a clean dish towel, and set aside to ferment at room temperature until the dough has doubled in size, about 60 minutes. The dough should rise just above the top of the pan.

While the dough is rising, position an oven rack in the center of the oven and preheat the oven to 375°F/190°C/gas 5.

Sprinkle the top of the loaf with flake sea salt, pressing the salt ever so lightly in place. Bake until the loaf thumps when tapped with a finger, or an instant-read thermometer registers between 200°F to 205°F/93°C to 96°C when inserted into the center of the loaf, about 35 minutes. Turn the loaf out onto a wire rack to cool thoroughly before slicing.

The bread will keep at room temperature in a tightly sealed plastic bag for 2 to 3 days.

INGREDIENTS

12	g dark brown sugar, packed
240	g all-purpose flour
113	g whole wheat flour
50	g flaxseed meal
5	g instant yeast
4.6	g fine sea salt
2.3	g ground cinnamon
28	g unsalted butter, melted
300	ml water, tepid (about 105°F/40.5°C)
—	vegetable oil, for greasing pan
—	flake sea salt, for topping



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