

Charlotte's Dacie Recipes

Hello! I was a student worker at Dacies Fall 2013-Fall 2014 and have accumulated some great recipes from exploring online and from my family. The only thing you need to make great baked goods is some practice and patience! In terms of finding recipes online, it helps to look at multiple for the same thing and decide what makes sense to you. I have also found some great blogs that I really trust for recipes such as Add a Pinch (<http://addapinch.com/>). Martha Stewart and Cooks Illustrated also always have perfect recipes, so you can feel safe in their hands. I hope you enjoy these treats and get baking!! – Charlotte Mann '17

1. Sweet Rolls



This recipe was passed down to me from my grandmother on my father's side. Everyone in my family always requests rolls for our birthday breakfasts and we eat holiday bread every Christmas morning while opening presents.

Dough:

1 pkg active dry yeast Mix together to dissolve yeast (=2¼ tsp yeast)
¼ c. warm water

¾ c. milk Scald, cool to lukewarm, add
3 Tbsp butter Add to milk to cool/ melt

¼ c. sugar Add with ½ the flour, stir until smooth
1 tsp salt
3 eggs

4-4½ c flour Add to make soft dough.

Knead until smooth and elastic, about 5 min, on lightly floured board. Place in greased bowl, turn dough greased side up. Cover, let rise until doubled, about 1½ hours. Punch down, let rise again until doubled, about ½ hour.

For two 9x9" pans, divide dough in two, roll each into 22x11" rectangle, fill as desired to make Caramel Rolls, Orange Rolls, or Holiday Bread (Swedish Tea Ring) (see below), roll as in jelly roll, pinch ends, cut in slices about ¾" thick (19 for each pan). Place in pans either greased or with caramel covered bottoms. Allow to rise for 20 min. Bake at 350 for ~30 min for large and ~15 for small.

This also makes good holiday bread (see below). Add about 1 tsp cardamon to the dough.

Orange Filling*:

⅓ c. soft butter
½ c. sugar Mix together
2 tsp orange zest

Caramel*:

½ c. butter
3 Tbsp light corn syrup Mix together in pan, over medium heat and cook a little
1 c. light brown sugar
 or 1 c. granulated sugar
 + 1 Tbsp orange zest (for ORANGE rolls)

For plain caramel: fill with butter and cinnamon sugar.

For holiday bread: Fill with butter, candied/ dried fruit, cinnamon sugar, and nuts.

*For a whole recipe of dough, usually cut in half to make half caramel, half orange.

[For holiday bread, roll into large rectangle. Brush with butter and fill with cinnamon sugar, candied/dried fruit, and nuts. [We like dried cherries, candied orange, and pecans]. Roll like a jelly roll and cut off ends. Place on cookie sheet and join two ends to create ring shape. Cut into side of dough with kitchen scissors all the way around, about ¾ in apart. Make sure not to cut all the way to the center, but about ½-¾ of the way. Fan pieces, then bake at 350° for ~½ hour, until browned.

Mix milk and powdered sugar to make glaze. Pour over/spread glaze on holiday bread. Decorate with candied cherries.]

2. Flourless Brownies

I found this recipe trying to make something gluten-free for Julia, and was really impressed because it is a recipe straight from Nestlé's. This is now my go to recipe for brownies in general and if I need to make a gluten free dessert! They are super easy and cheap, but seem fancy (and taste very decadent). They are also perfect for Dacies because unlike other brownie recipes, they use semi-sweet chips instead of unsweetened chocolate. I love adding some orange zest for a refreshing twist.

1½ cup semi-sweet chocolate chips
3/4 cup (1 1/2 sticks) butter, cut into pieces
2 tablespoons water
1/4 cup cocoa powder
4 large eggs
1/3 cup granulated sugar
1 teaspoon vanilla extract
1 cup pecans, finely ground (optional)

Directions:

PREHEAT oven to 300° F. Line 9-inch-square baking pan with foil. Grease bottom and sides.

HEAT 1 1/2 cups morsels, butter and water in medium, *heavy-duty* saucepan over low heat, stirring constantly, until morsels and butter are melted and mixture is smooth. Stir in cocoa until smooth. Remove from heat.

BEAT eggs and sugar in medium mixer bowl until thick, about 4 minutes. Stir in vanilla extract. Fold 1/3 of egg mixture into chocolate mixture. Fold in remaining egg mixture, one half at a time, until thoroughly incorporated. Fold in pecans. Pour into prepared pan.

BAKE for 35 to 40 minutes or until risen in center and edges start to get firm and shiny (center may still move and appear underbaked). Cool completely in pan on wire rack (center may sink slightly). Cover; refrigerate for 4 hours or overnight. Using two opposite sides of foil, carefully lift the entire brownie out of the pan and place on cutting board. Carefully peel away foil from brownie. Cut into bars. Store in tightly covered container in refrigerator.



3. Buttermilk Biscuits

Ingredients:

2 cups flour
4 teaspoons baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
2 tablespoons butter
2 tablespoons shortening
1 cup buttermilk, chilled

Directions:

Preheat oven to 450 degrees.



In a large mixing bowl, combine flour, baking powder, baking soda and salt. Using your fingertips, rub butter and shortening into dry ingredients until mixture looks like crumbs. (The faster the better, you don't want the fats to melt.) Make a well in the center and pour in the chilled buttermilk. Stir just until the dough comes together. The dough will be very sticky.

Turn dough onto floured surface, dust top with flour and gently fold dough over on itself 5 or 6 times. When I do this, I use a rolling pin to roll out dough between folds. This makes the dough come together nicely.** Press into a 1-inch thick round. Cut out biscuits with a 2-inch cutter or any cookie cutter, being sure to push straight down through the dough. Place biscuits on baking sheet so that they just touch. Reform scrap dough, working it as little as possible and continue cutting. (Biscuits from the second pass will not be quite as light as those from the first, but hey, that's life.)

Bake until biscuits are tall and light gold on top, 15 to 20 minutes.

** This recipe worked super well to make a biscuit/egg bake thing (shown above). I simply rolled out the dough to fit into the bottom of a greased 9x13ish pan. I baked it for about 10 minutes to the biscuit seemed mostly done and a little brown. Then, add eggs mixed with milk, any vegetables that you wish, and/or cheese. Bake until done... sorry this isn't really a recipe, just experiment and it will be great!

Adapted from Alton Brown. Read more at: <http://www.foodnetwork.com/recipes/alton-brown/southern-biscuits-recipe.html?oc=linkback>

4. Fruit and Chocolate by a Nut Bread (My Mom's Banana Bread)

This is my mom's baking specialty and what she brings to me when she visits (apricots and walnuts are expensive!!). In my opinion, the best banana bread ever. The first version of the recipe that I have included is her original recipe. The second one is a Gluten-Free Vegan version, which is just as good if not even better!!

1/3 cup butter	1 ½ tsp baking powder
2/3 cup sugar	1 1/3 cup white whole wheat flour
2 eggs	½ cup raisins
¼ cup milk	½ cup chopped dried apricots
¾ tsp vinegar	½ cup chopped walnuts
1 cup mashed ripe banana	1 cup chocolate chips (6 ounces)
1 tsp baking soda	

Preheat oven to 375. Cream butter with sugar; add eggs. Add vinegar to the milk, then add with bananas to the butter–sugar mix. In a separate bowl, mix flour with baking powder and baking soda. Add to wet mixture. When well blended, add raisins, apricots, walnuts and chocolate chips. Pour into two greased loaf pans or 12 muffin tins. If loaf pans, bake for 35 minutes, if in muffins bake 18-20 min. Let cool in pans.

Gluten-Free Vegan Version:

½ cup coconut oil	1 ½ tsp baking powder
¾ cup sugar	1 cup gluten free flour
3 Tbsp ground flax seed	1 tsp baking soda
¼ cup +2 Tbsp water	½ cup raisins
¼ cup almond milk (or soy)	½ cup chopped dried apricots
¾ tsp vinegar	½ cup chopped walnuts
1 cup mashed ripe banana	1 cup vegan chocolate chips (6 ounces)
½ cup ground flax seed	

Heat oven to 375 degrees. Coconut oil with sugar; beat water with ground flax seed (for a few minutes until it becomes the consistency of egg whites) to create paste and add. Add vinegar to the milk, then add with bananas to the butter–sugar mix. In a separate bowl, mix flour with additional flax seed, baking powder and baking soda. Add to wet mixture. When well blended, add raisins, apricots, walnuts and chocolate chips. Pour into two greased loaf pans or 12 muffin tins. If loaf pans, bake for 35 minutes. Bake all muffins for 18-20 minutes. Let cool in pans.

5. Apple Spice Cake

This is definitely my go-to recipe at Dacies. We always have a lot of homemade applesauce and this is a great way to use it! It also doesn't suffer from substituting margarine or Crisco for butter. I have baked it in many different forms (sheet pan, square cake pans, ect), so just experiment and watch carefully until baked through. To test if cake is baked, gently poke with a finger. If it springs back, you're good and ready to go.

Ingredients

3 cups all-purpose flour, spooned and leveled
2 teaspoons baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1 1/4 teaspoons ground cardamom
1 cup (2 sticks) unsalted butter, room temperature
2 cups packed light-brown sugar
1/4 cup honey
2 large eggs
2 cups homemade applesauce, or store-bought chunky applesauce
Nonstick cooking spray
Confectioners' sugar, optional

Directions

1. Preheat oven to 350 degrees. In a large bowl, whisk together flour, baking soda, salt, cinnamon, and cardamom. Set aside.
2. In another bowl, with an electric mixer, beat butter, brown sugar, and honey until light and fluffy. Add eggs, one at a time, beating until combined. With mixer on low speed, gradually add flour mixture; beat just until combined. Beat in applesauce.
3. Generously coat a nonstick 9-inch tube pan with cooking spray. Spoon batter into pan; smooth top. Bake until a toothpick inserted in the middle comes out clean (but slightly wet), 50 to 60 minutes.
4. Cool on a wire rack 10 minutes. Turn out of pan onto a cutting board or baking sheet; invert cake onto rack, top side up. Cool completely. Dust with confectioners' sugar before serving, if desired.

5. The Best Chocolate Cake

I made this cake at the café/bakery that I worked at in Iowa. It's simply the best and the frosting recipe from Martha Stewart is the only chocolate frosting recipe I use now. It is great with or without the sour cream. Get creative with adding spices or zest to adjust the flavor of each! Drizzling with raspberry jam is always a winner too.

Ingredients:

2 cups all-purpose flour
2 cups sugar
¾ cup unsweetened cocoa powder
2 teaspoons baking powder
1½ teaspoons baking soda
1 teaspoon salt
1 teaspoon [espresso powder](#)
1 cup milk
½ cup vegetable oil
2 eggs
2 teaspoons vanilla extract
1 cup boiling water



Directions:

Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.

For the cake:

Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.

Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.

Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center comes out clean.

Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.

From [addapinch.com](#)

6.5. The Best Chocolate Frosting

Ingredients:

2 ¼ cups confectioners' sugar
¼ cup unsweetened cocoa powder
Pinch of salt
6 ounces cream cheese, room temperature
1 ½ sticks unsalted butter, softened

9 ounces bittersweet chocolate, melted and cooled slightly
3/4 cup sour cream (optional)

Directions:

Sift powdered sugar, salt, and cocoa powder together.

Beat cream cheese and butter with a mixer on medium-high speed until smooth. Reduce speed to medium-low; gradually add sugar-cocoa mixture, and beat until combined. Pour in chocolate in a slow, steady stream. Add sour cream; beat until combined.

Perfect texture for piping or frosting cakes. A little bit more than enough for 24 cupcakes. Add cinnamon and cayenne for mexican chocolate cupcakes.

From <http://www.marthastewart.com/351298/chocolate-frosting>

7. Scones

This is by far my favorite scone recipe and is also from the café where I worked at home (Arcadia Café in Ames, IA). I like them because they are very light and fluffy, unlike scones you get at Starbucks or something which are those dense triangles. Get creative with the inclusions! My favorites are candied ginger, breaking open a back of my favorite tea into the batter with walnuts, and dried cherries with chocolate chips.

240 g AP flour

75 g sugar

2 tsp baking powder

¼ tsp salt

80 g chilled butter

Cut in butter with food processor until small balls (not too small).
Chill overnight.

½ c whole milk

1 egg

¾ c inclusions

Mix with dry only to combine, by hand

It is important when you mix the wet ingredients in to the dry ingredients that you mix as little as possible to keep them from being tough and dense. “Inclusions” simply refers to anything you would add to a scone such as chocolate chips, dried fruit, nuts ect. After mixing, scoop dough a a onto parchment lined pan with a medium or large cookie scoop. Dab with cream or egg wash and sprinkle with coarse sugar. Bake at 425° for 12 minutes.

** It is super important that the oven is at 425 degrees. If it is not that hot, the scones will spread and have an undesired cakey texture.

8. Biscotti

Perfect with coffee in the morning, I think biscotti are a great addition to brunch. I never thought about baking them before, but it is actually super easy, although it takes some time. Biscotti are basically cookie dough that you bake twice to dry out. I chose to include double chocolate biscotti, but there are plenty of great recipes online for any kind.

Ingredients

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
3/4 stick (6 tablespoons) unsalted butter, softened
1 cup granulated sugar
2 large eggs
1 cup walnuts, chopped
3/4 cup semisweet chocolate chips
1 tablespoon confectioners' sugar

Preparation

Preheat oven to 350°F. and butter and flour a large baking sheet.

In a bowl whisk together flour, cocoa powder, baking soda, and salt. In another bowl with an electric mixer beat together butter and granulated sugar until light and fluffy. Add eggs and beat until combined well. Stir in flour mixture to form a stiff dough. Stir in walnuts and chocolate chips.

On prepared baking sheet with floured hands form dough into two slightly flattened logs, each 12 inches long and 2 inches wide, and sprinkle with confectioners' sugar. Bake logs 35 minutes, or until slightly firm to the touch. Cool *biscotti* on baking sheet 5 minutes.

On a cutting board cut *biscotti* diagonally into 3/4-inch slices. Arrange *biscotti*, cut sides down, on baking sheet and bake until crisp, about 10-20 minutes. Cool *biscotti* on a rack. Biscotti keep in airtight containers 1 week and frozen, 1 month.

From <http://www.epicurious.com/recipes/food/views/Double-Chocolate-Walnut-Biscotti-10994>.

9. Spiced Double Chocolate Cookies

Just a great cookie! You don't have to make them spiced if you aren't into that, I just have been in love with Mexican spiced chocolate lately.

Ingredients:

1 cup plus 2 tablespoons (255 grams) unsalted butter at room temperature (2 1/4 sticks) 1 cup (200 grams) sugar
1 cup (215 grams) light brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups (350 grams) all-purpose flour
3/4 cups (60 grams) unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons cinnamon (or more to taste)
1 teaspoon cayenne or chili powder (more or less to taste)
12 ounces (340 grams) chocolate chips (about 2 1/2 cups)

Directions:

Preheat oven to 350 degrees F (degrees C). Then, line three baking sheets with parchment paper.

Add butter and sugars to a large bowl, beat until creamy, light and fluffy.

Add one egg, beat until well incorporated. Add the second egg as well as the vanilla extract and beat until they are well incorporated.

In a separate bowl, combine the flour, cocoa powder, baking soda and the salt with a whisk. Whisk at least 6 to 10 times.

Slowly add the dry ingredients to the wet ingredients, scraping down the sides of the bowl as needed. The cookie batter will become very thick. You only need to mix until everything has combined. Add the chocolate chips.

Drop cookie dough by rounded tablespoonfulls onto baking sheets (or use a medium cookie scoop). Bake 9 to 12 minutes or until the cookies have puffed a little and the tops are dry. Cool on baking sheets for 5 minutes then transfer to a cooling rack and cool completely.

Adapted from <http://www.inspiredtaste.net/19084/chewy-double-chocolate-cookies-recipe/>

10. Perfect Chocolate Chip Cookies

Since it's Dacies, I have to include my favorite chocolate chip cookie recipe. It is pretty fussy, but I think it is worth it. Decide for yourself!

Ingredients:

1³/₄ cups unbleached all-purpose flour (8³/₄ ounces)
1/2 teaspoon baking soda
14 tablespoons (7 ounces) unsalted butter, divided
3/4 cup (5¹/₄ ounces) dark brown sugar
1/2 cup (3¹/₂ ounces) granulated sugar
1 teaspoon salt
2 teaspoons vanilla extract
1 egg
1 egg yolk
1¹/₄ cups semisweet chocolate chips (Ghirardelli are the best)
3/4 cup chopped pecans or walnuts, toasted (optional)

Directions:

1. Preheat oven to 375 degrees F. Line 2 large (18x12-inch) baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour and baking soda; set aside.
3. Heat 10 tablespoons of the butter in a 10-inch stainless steel or cast iron skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma, 1 to 3 minutes. Remove skillet from heat and transfer the browned butter to a large heatproof bowl. Stir the remaining 4 tablespoons butter into the hot browned butter until completely melted. Set aside and let cool to room temperature.
4. Add both sugars, salt, and vanilla to the bowl with the butter and whisk until fully incorporated. Add the egg and egg yolk and whisk until the mixture is smooth with no sugar lumps remaining, about 30 seconds. Let the mixture stand for 3 minutes, then whisk for 30 seconds. Repeat the process of resting and whisking 2 more times until the mixture is thick, smooth, and shiny. Using a rubber spatula or wooden spoon, stir in the flour mixture until just combined, about 1 minute. Stir in the chocolate chips and give the dough a final stir to ensure there are no hidden flour pockets.
5. Scoop the dough into 16 even portions, each about 3 tablespoons, and arrange them 2 inches apart on the prepared baking sheets, 8 dough balls per sheet.
6. Bake the cookies 1 tray at a time until the cookies are golden brown but still puffy, and the edges have begun to set but centers are still soft, 10 to 14 minutes, rotating the baking sheet halfway through baking. Transfer the baking sheet to wire rack and allow cookies to cool completely before serving. Cookies can be stored in an airtight container at room temperature for up to 3 days.