

FROM A  
baker's kitchen

**TECHNIQUES and RECIPES**  
*for Professional Quality Baking in the Home Kitchen*

*Twentieth Anniversary Edition*

**GAIL SHER**

Illustrated by **MIMI OSBORNE**



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*Techniques and Recipes for Professional Quality Baking in the Home Kitchen*  
*Twentieth Anniversary Edition*

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## GINGERBREAD WITH BLUEBERRIES

MAKES ONE  
8-BY-8-INCH LOAF

*An unexpected but exquisite combination to celebrate the fresh blueberry season.*

1¼ cups fresh blueberries  
1 tablespoon all-purpose flour  
1¾ cups unbleached all-purpose flour  
1 teaspoon baking soda  
¼ teaspoon salt  
1 teaspoon ginger  
2 teaspoons cinnamon  
¼ teaspoon allspice  
¼ cup unsalted butter, softened  
½ cup firmly packed light brown sugar  
2 eggs, at room temperature  
½ cup sour cream  
½ cup light, un sulphured molasses  
Powdered sugar  
Whipped cream

Wash the fresh berries, drain them on a towel, and place them in a strainer. Holding the strainer over a plate, sprinkle the berries with flour and tap the strainer so that the excess flour falls through. This will help suspend the berries in the batter and prevent them from bleeding.

In a small bowl, combine the flour, baking soda, salt, ginger, cinnamon, and allspice and set the mixture aside. In a separate larger bowl, cream the butter and sugar. Beat the eggs, sour cream, and molasses into the butter mixture. Using a spoon, add the dry ingredients, stirring only until they are moistened. Gently fold in the blueberries.

Pour the batter into a buttered, 8-inch square baking pan and bake the gingerbread at 350°F for 40 to 50 minutes, or until a toothpick inserted into its center comes out clean. When the gingerbread has cooled completely, dust it decoratively with powdered sugar and serve it with whipped cream.

## *🌿* OATMEAL-RAISIN MUFFINS *🌿*

MAKES 16 MUFFINS

**1¼ cups buttermilk**  
**1¼ cups rolled oats**  
**2 eggs, at room temperature**  
**¾ cup firmly packed dark brown sugar**  
**½ cup unsalted butter, melted**  
**1 cup unbleached all-purpose flour**  
**1¼ teaspoons baking powder**  
**½ teaspoon baking soda**  
**½ teaspoon salt**  
**1¼ cups raisins**

In a large bowl, combine the buttermilk and oats and let them stand for 1 hour. Add the eggs, brown sugar, and melted butter and beat well. In a separate smaller bowl, stir together the flour, baking powder, baking soda, and salt. Add these to the liquid ingredients, stirring only until the dry ingredients are moistened. Stir in the raisins.

Spoon the batter into well-buttered or paper-lined muffin cups and bake at 400°F for 15 minutes or until a toothpick inserted into the center of a muffin comes out clean.



## BRAN MUFFINS II

MAKES 24 MUFFINS

*This is a meal-in-a-muffin. Keep a jar of the batter refrigerated for fresh muffins at will.*

1 cup boiling water  
1/2 cup vegetable oil  
2 1/2 teaspoons baking soda  
1 cup buttermilk  
1 cup firmly packed brown sugar  
2 eggs, at room temperature  
1 1/2 cups unbleached all-purpose flour or 3/4 cup whole-wheat flour  
and 3/4 cup unbleached all-purpose flour  
1 cup bran flakes  
1 cup All-Bran  
1 cup wheat germ  
1/2 teaspoon salt  
1 cup raisins  
1 cup chopped walnuts

In a large bowl, combine the boiling water, oil, and baking soda and let the mixture stand until it becomes lukewarm. Beat in the buttermilk, brown sugar, and eggs. In a separate smaller bowl, mix the flour, bran flakes, All-Bran, wheat germ, and salt. Add them to the liquid ingredients, stirring only until the dry ingredients are moistened. Gently add the raisins and walnuts. Before baking, let the batter stand in the refrigerator for at least 2 hours. You may also keep this batter, well covered, in the refrigerator for up to 2 weeks.

Spoon the batter into well-buttered or paper-lined muffin cups and bake at 375°F for 20 to 25 minutes, or until a toothpick inserted into the center of a muffin comes out clean.