

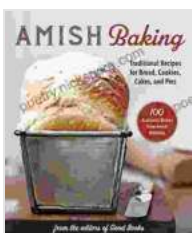
Amish Baking: Traditional Recipes For Bread Cookies Cakes And Pies

Baking is an art form that has been practiced for centuries, passed down from generation to generation. Traditional recipes for bread, cookies, cakes, and pies hold a special place in our hearts, embodying cultural heritage and evoking fond memories. These time-honored culinary creations not only delight our taste buds but also connect us to our roots.

Bread: The Staff of Life

Bread, a staple food for countless cultures, has been crafted with simple yet essential ingredients for millennia. Traditional bread recipes vary widely, reflecting regional tastes and techniques. From the crusty sourdough of San Francisco to the fluffy naan of India, each loaf tells a unique story.

Classic White Bread



Amish Baking: Traditional Recipes for Bread, Cookies, Cakes, and Pies by Good Books

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- **Ingredients:**

- 3 cups (360g) all-purpose flour, plus more for dusting
- 1 teaspoon (5g) active dry yeast
- 1 teaspoon (5g) sugar
- 1 1/2 cups (360ml) warm water (105-115°F)
- 1 tablespoon (15g) salt
- 2 tablespoons (30ml) vegetable oil

- **Instructions:**

1. In a large bowl, whisk together the flour, yeast, and sugar.
2. Add the warm water and mix until a dough forms.
3. Sprinkle the salt over the dough and knead for 5-7 minutes until it becomes smooth and elastic.
4. Add the vegetable oil and knead for another minute.
5. Place the dough in a lightly oiled bowl, cover it with plastic wrap, and let it rise in a warm place for 1-2 hours, or until doubled in size.
6. Punch down the dough and divide it in half.
7. Form the dough into two loaves and place them in two lightly greased 9x5-inch (23x13cm) loaf pans.
8. Cover the loaves with plastic wrap and let them rise in a warm place for 30-45 minutes, or until doubled in size.

9. Preheat the oven to 375°F (190°C).
10. Bake the loaves for 25-30 minutes, or until they are golden brown and sound hollow when tapped.
11. Let the loaves cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.

Cookies: Sweet Bites of Comfort

Cookies, those irresistible treats, come in endless variations, from classic chocolate chip to chewy oatmeal raisin. Traditional cookie recipes hold a special place in our hearts, evoking memories of childhood and festive gatherings.

Chocolate Chip Cookies

- **Ingredients:**
 - 2 1/4 cups (270g) all-purpose flour
 - 1 teaspoon (5g) baking soda
 - 1 teaspoon (5g) salt
 - 1 cup (2 sticks/227g) unsalted butter, softened
 - 3/4 cup (150g) granulated sugar
 - 3/4 cup (150g) brown sugar
 - 1 teaspoon (5ml) vanilla extract
 - 2 large eggs
 - 2 cups (240g) semisweet chocolate chips

- **Instructions:**

1. Preheat the oven to 375°F (190°C).
2. In a medium bowl, whisk together the flour, baking soda, and salt.
3. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
4. Beat in the vanilla and eggs one at a time.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Fold in the chocolate chips.
7. Drop the dough by rounded tablespoons onto a parchment paper-lined baking sheet.
8. Bake for 10-12 minutes, or until the edges are golden brown and the centers are set.
9. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Cakes: Celebrations and Indulgence

Cakes, the epitome of celebration, are elaborate creations that showcase the baker's artistry. From towering wedding cakes to humble birthday treats, traditional cake recipes have been passed down through the generations.

Vanilla Bean Cake

- **Ingredients:**

- 1 1/2 cups (180g) all-purpose flour
 - 2 teaspoons (10g) baking powder
 - 1/2 teaspoon (2.5g) baking soda
 - 1/4 teaspoon (1g) salt
 - 1/2 cup (1 stick/113g) unsalted butter, softened
 - 1 1/4 cups (250g) granulated sugar
 - 2 large eggs
 - 1 cup (240ml) buttermilk
 - 1 vanilla bean, split and scraped
- **Instructions:**
1. Preheat the oven to 350°F (175°C).
 2. Grease and flour two 9-inch (23cm) round cake pans.
 3. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
 4. In a large bowl, cream together the butter and sugar until light and fluffy.
 5. Beat in the eggs one at a time.
 6. Alternately add the dry ingredients and the buttermilk to the wet ingredients, beginning and ending with the dry ingredients. Mix until just combined.
 7. Stir in the vanilla bean seeds.

8. Divide the batter between the prepared cake pans.
9. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
10. Let the cakes cool in the pans for 10 minutes before inverting them onto a wire rack to cool completely.

Pies: A Tapestry of Flavors

Pies, with their flaky crusts and delectable fillings, are a versatile culinary treat. From savory shepherd's pie to sweet apple pie, traditional pie recipes offer a boundless range of flavors and textures.

Apple Pie

- **Ingredients:**

- **For the crust:**

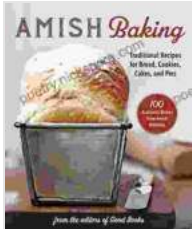
- 2 1/2 cups (300g) all-purpose flour, plus more for rolling
- 1 teaspoon (5g) salt
- 1 cup (2 sticks/227g) unsalted butter, cold and cut into small pieces
- 1/2 cup (60ml) ice water

- **For the filling:**

- 6 cups (900g) peeled and sliced apples (about 3 large apples)
- 1 cup (200g) granulated sugar

- 1/2 cup (100g) brown sugar
 - 1 teaspoon (5ml) ground cinnamon
 - 1/4 teaspoon (1g) ground nutmeg
 - 1 tablespoon (15ml) cornstarch
- **Instructions:**
1. **Make the crust:**
 - In a large bowl, whisk together the flour and salt.
 - Add the butter pieces and use your fingers to work them into the flour until the mixture resembles coarse crumbs.
 - Add the ice water, one tablespoon at a time, and mix until the dough just holds together.
 - Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes.
 2. **Make the filling:**
 - In a large bowl, combine the apples, granulated sugar, brown sugar, cinnamon, nutmeg, and cornstarch. Toss to coat.
 3. **Assemble the pie:**
 - Preheat the oven to 375°F (190°C).
 - On a lightly floured surface, roll out half of the dough to a 12-inch (30cm) circle. Transfer the dough to a 9-inch (23cm) pie plate and trim the edges.
 - Fill the pie crust with the apple filling.

- Roll out the remaining dough to an 11-inch (28cm) circle. Cut the dough into 12 strips.
- Weave the dough



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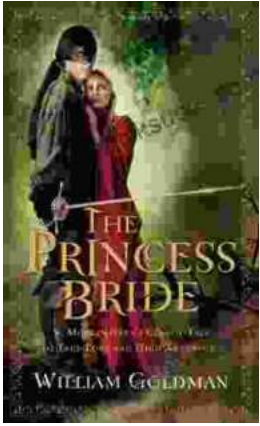
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