

Cinnamon Apple Pull Apart Bread

INGREDIENTS

For the bread:

- 3/4 cup warm milk (around 115 F)
- 1 pkg. active dry yeast
- 3 tbsp butter
- 2 tbsp sugar
- 1 egg
- 3 cups all-purpose flour
- 1 tsp salt

For the filling:

- 3 tbsp butter
- 1 large apple — , diced
- 2/3 cup brown sugar
- 1 tsp cinnamon

For the glaze:

- 1 cup powdered sugar
- 1/2 tsp cinnamon
- 1 tbsp milk



INSTRUCTIONS

1. Combine milk and yeast, stir and cover. Let mixture stand at room temperature for 10 minutes, until it gets foamy.
2. In the bowl of a stand mixer beat egg and sugar. Add 3 tbsp melted butter. Add yeast/milk mixture. Beat to combine. Add half of the flour and beat for 30 seconds. Scrape down the sides and bottom of the bowl. Beat for 3 more minutes.
3. Add the remaining flour, knead to form the dough into a ball.
4. Transfer to a greased bowl, cover with plastic wrap and let it rise at room temperature, until it almost doubles its size.
5. Butter a 9x5 inch bread pan.
6. Flour working surface. Roll out dough into 20x12 inch rectangle.
7. In a bowl combine brown sugar and cinnamon. Have diced apple ready.
8. Brush dough with melted butter. Sprinkle with brown sugar/cinnamon mixture. Spread diced apple on top.
9. Cut dough into six 20x2 inch pieces, as shown in the pictures. Stack pieces on top of each other. As they are, cut into six strips vertically, as shown in the pictures.
10. Loosely stack pieces, cut side up into the pan. Cover with plastic wrap and let it rise at room temperature for 30 minutes.
11. In the mean time, preheat oven to 350 F.
12. Bake bread for 35 minutes, covering the top with aluminum foil for the last 10 minutes.
13. Let the bread cool inside the pan for 15 minutes, then transfer to a cooling rack to cool completely.
14. In a bowl, combine all ingredients for the glaze and mix to combine. Add more milk to adjust the consistency, if needed.
15. Once the bread has cooled, drizzle with cinnamon glaze. Serve.

Crusty French Bread Rolls

Ingredients

- 1 1/2 cups warm water (110 degrees)
- 3 teaspoons active dry yeast
- 2 tablespoons sugar
- 2 tablespoons vegetable oil
- 2 teaspoons kosher salt , divided
- 3 1/2 cups flour
- 2 tablespoons unsalted butter , melted
- spray bottle with ice water



Instructions

To a stand mixer add the warm water, yeast and sugar and let sit for 10 minutes until cloudy.

Add the oil, half the salt and 2 cups of the flour with the dough hook and let it combine on medium speed adding the flour in 1/4 cup increments until the dough starts to come together and eventually starts to pull away from the bowl, then turn up the speed and let it knead for 5 minutes.

Add to an oiled bowl and turn in the bowl to coat with oil then cover with a damp towel and let rise in a warm spot until it doubles in size for 60 minutes.

Divide the dough into 16 balls, place on a greased baking sheet and let rise for an additional 30 minutes then brush gently with butter and sprinkle with remaining salt before baking at 400 degrees for 18-20 minutes spraying the dough with ice water twice halfway through the baking process to make the crust chewier.

Easy Homemade Soft Pretzel Bites

Ingredients

- 1 1/2 cups warm (110-115°F) water
- 1 Tablespoon sugar
- 2 teaspoons kosher salt, plus more for topping
- 1 (1/4-ounce) package active dry yeast
- 1/2 cups all-purpose flour
- 4 Tablespoons unsalted butter, melted
- Vegetable oil
- 10 cups water
- 2/3 cup baking soda
- 1 large egg yolk beaten with 1 Tablespoon water



Instructions

1. In the bowl of a stand mixer fitted with the dough hook, combine the water, sugar and kosher salt. Sprinkle the yeast on top and allow it to sit for 5 minutes.
2. Add the flour and butter to the bowl and mix on low until the ingredients are combined.
3. Increase the speed to medium and knead the dough until it is smooth and pulls away from the side of the bowl, about 3 minutes.
4. Remove the dough from the bowl. Clean the bowl, grease it with vegetable oil and return the dough to the bowl. Cover the bowl with plastic wrap and place it in a warm, dark place until it has doubled in size, about 1 hour.
5. Preheat the oven to 450°F and position the oven racks in the middle two positions in your oven.
6. Line two baking sheets with parchment paper then lightly oil the paper.
7. In a large, heavy-bottomed stock pot, stir together the 10 cups of water and the baking soda then bring the mixture to a rolling boil.
8. Turn the dough onto your work surface and divide it into 6 pieces. (Do not flour your work surface.)
9. Roll each piece into a rope roughly 1-inch in diameter then cut each rope into 1-inch pieces to form the pretzel bites.
10. In batches, add the bites to the boiling baking soda mixture for 30 seconds then use a slotted spoon to remove them onto the oiled baking sheets.
11. Brush the bites with the egg wash and sprinkle them with kosher salt.
12. Bake the bites until golden brown in color, 10 to 12 minutes, rotating the pans (between racks and turning to rotate pans) halfway through.
13. Remove the soft pretzel bites from the oven and serve.