

Fall Baking

It's pumpkin spice season, y'all. With the cooler temperatures rolling into town and canned pumpkin hitting the shelves, there is no better time than to break out the whisk and whip up some fun and fall inspired recipes.

INGREDIENTS

- 2 ¾ cups of AP flour
- 2 cups of sugar
- 1 cup of Dutch cocoa
- 1 ½ teaspoons of baking soda
- 2 teaspoons spicy Mexican chocolate (or spicy cinnamon sugar)
- 6 large, room temperature eggs
- 2 teaspoons of vanilla extract
- 1 ½ cups of chopped, toasted walnuts
- 1 cup of chocolate chips
- 1 cup of drained maraschino cherries

Mexican Chocolate Biscotti

**Courtesy of Taste of Home*

DIRECTIONS

1. Preheat oven to 325°. Combine the first 5 ingredients. In another bowl, whisk 5 eggs and vanilla; add to dry ingredients. Stir in walnuts, chocolate chips and cherries. Transfer to a lightly floured surface; knead until a sticky dough forms.
2. With floured hands, divide the dough into 3 parts. Shape each part into an 8x3-in. Place on parchment-lined baking sheets. Beat remaining egg; brush over the top. Bake about 30-35 minutes. Cool pans on wire racks firm, 10-15 minutes.
3. Reduce oven to 300°. Transfer baked rectangles to a cutting board. Using a serrated knife, cut diagonally into ¾-in. slices. Place on baking sheets cut side down. Bake until crisp, 10-12 minutes on each side. Remove from pans to wire racks to cool completely. Store in an airtight container.



Cinnamon Swirl Quick Bread

**Courtesy of Taste of Home*



INGREDIENTS

- 2 cups of AP flour
 - 1 1-2 cups of sugar, divided
 - 1 teaspoon of baking soda
 - pinch of salt
 - 1 cup of buttermilk
 - 1 large, room temp egg
 - ¼ cup of canola oil
 - 3 teaspoons cinnamon
- Glaze:**
- ¼ cup of powdered sugar
 - 2 teaspoons of milk

DIRECTIONS

1. Preheat oven to 350°. In a large bowl, combine flour, 1 cup sugar, baking soda and salt. Combine buttermilk, egg and oil; stir into dry ingredients. In a small bowl, combine cinnamon and remaining sugar.
2. Grease a 9x5-in. loaf pan. Pour half the batter into pan; sprinkle with half the cinnamon-sugar. Spread with remaining batter and sprinkle cinnamon-sugar; cut through batter with a knife to swirl. Bake 40-45 minutes. Cool completely, on a wire wrack, before icing with the combined powdered sugar and milk.



Caramel-Pecan Pumpkin Pull-Aparts

**Courtesy of Taste of Home*



INGREDIENTS

Dough:

- ¼ ounce of active dry yeast
- ¼ cup of warm water
- 2 ¼ - 2 ½ cups of AP flour
- ¼ cup of sugar
- 1 teaspoon of pumpkin pie spice
- ¾ a teaspoon of salt
- ½ of a teaspoon of baking soda
- ½ of a teaspoon of baking powder
- ½ of a teaspoon of cinnamon

- ¼ cup of cold butter, cubed
 - ½ cup of packed pumpkin
 - ½ cup of buttermilk
 - 1 teaspoon of vanilla extract
- Pecan-Caramel:**
- ¼ cup of butter, cubed
 - 1 cup of chopped pecans
 - ¾ a cup of packed brown sugar
 - ½ cup of heavy whipping cream
 - ¼ cup of honey

DIRECTIONS

1. In a saucepan, melt butter over medium heat. Add pecans; cook 2-3 minutes or until pecans. Stir in brown sugar, cream and honey; stir until sugar is dissolved and mixture begins to darken. Pour into a greased 9-in. square baking pan.
2. In a bowl, dissolve yeast in warm water. In a large bowl, whisk 2-1/4 cups flour, sugar, pie spice, salt, baking soda, baking powder and cinnamon. Cut in butter until crumbly. Add pumpkin, buttermilk, vanilla and yeast mixture; mix well.
3. Transfer dough to a floured surface; knead gently 8-10 times, add additional flour if needed. Roll dough into a 9-in. square. Cut into 16 smaller squares; arrange over pecan mixture. Cover with plastic wrap; refrigerate overnight.
4. Remove pan from refrigerator 30 minutes before baking. Preheat oven to 400°. Uncover; bake 24-28 minutes. Carefully invert onto a platter; serve warm.



No-Knead Pumpkin Cinnamon Rolls

**Courtesy of Taste of Home*



INGREDIENTS

Dough:

- 1 package of active dry yeast
- ⅔ a cup of warm water
- ½ cup of canned pumpkin
- 1 large egg
- ¼ cup of softened butter
- ¼ cup of sugar
- 1 teaspoon of salt
- ½ a teaspoon of pumpkin pie spice
- 2 ½ - 2 ¾ cups of AP flour

Filling:

- ½ a cup of packed brown sugar
- 1 teaspoon of ground cinnamon
- 2 tablespoons of melted butter

Frosting:

- 1 ¼ cups of powdered sugar
- 2 to 3 tablespoons of milk
- ¼ of a teaspoon of pumpkin pie spice

DIRECTIONS

1. Dissolve yeast in warm water. In a bowl, combine pumpkin, egg, butter, sugar, salt, pie spice, yeast mixture and 1 cup flour; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft, sticky dough.
2. Do not knead. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled; 1 hour.
3. For filling, mix brown sugar and cinnamon. Stir down dough, beating about 25 times; transfer dough to a well-floured surface (dough will be sticky). Roll into a 12x10-in. rectangle. Brush with melted butter to within 1/2 in. of edges; sprinkle on the brown sugar mixture. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 slices.
4. Place in a greased 9-in. round pan, cut side down. Cover; let rise in a warm place until doubled; 45 minutes. Preheat oven to 375°. Bake about 20-25 minutes. Place on a wire rack to slightly cool. Mix frosting ingredients; spread over warm rolls.

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sources

<https://www.onegoodthingbyjillee.com/fall-baking-to-do-list/https://www.tasteofhome.com/recipes/mexican-chocolate-biscotti/>, <https://www.tasteofhome.com/recipes/cinnamon-swirl-quick-bread/>, <https://www.tasteofhome.com/recipes/caramel-pecan-pumpkin-pull-aparts/>, <https://www.tasteofhome.com/recipes/no-knead-pumpkin-cinnamon-rolls/>