CHERRY ALMOND SWEET ROLLS
CRANBERRY ORANGE COOKIES
BEEF ROULADE
MEDITERRANEAN PIZZA WITH WHOLE WHEAT CRUST
MERINGUE LAYERS WITH LEMON AND RASPBERRIES
SESAME SEED PRETZEL ROLLS
GOAT CHEESE CHORIZO PUFFS
CANNELLONI WITH SPINACH, SUNDRIED TOMATOES AND ROASTED CHICKEN
WHITE CHEDDAR WHIPPED POTATOES
CHERRY ALMOND SWEET ROLLS

INGREDIENTS
for the Dough:
- ½ cup whole milk
- 8 tablespoons unsalted butter
- ½ cup very warm water
- 1 envelope instant yeast
- 1 large egg
- 1¼ teaspoons kosher salt
- 1 cup sugar
- ½ cup almond extract
- 1 cup very warm water
- 1 envelope instant yeast
- 1 large egg
- 1 tablespoon vanilla
- 1½ teaspoons lemon zest

INGREDIENTS
for the Filling:
- ½ cup packed light brown sugar
- ¼ cup granulated sugar
- ¼ teaspoon kosher salt
- 1 cup dried cherries
- 1 teaspoon cinnamon

DIRECTIONS
1. Melt butter and milk in a small saucepan over medium to low heat. Remove from heat and allow to cool slightly.

2. Place warm water, yeast, sugar, egg, yolks, vanilla, almond extract and lemon zest in the mixing bowl of the KitchenAid® Pro Line® Stand Mixer. Attach bowl and flat beater to mixer and mix on speed 2 until well mixed, approximately 1 minute. Adding the flour and salt, mix again on speed 2 for 10 seconds. With the mixer running, slowly pour the milk mixture into the bowl and mix on speed 3 until blended, about 1 minute.

3. Remove the flat beater and attach the dough hook. Knead dough for 10 minutes or until dough is smooth and pulls away from the sides of the bowl. If dough is too sticky, add more flour, 1 tablespoon at a time and continue kneading until smooth.

4. Remove dough from the bowl and shape into a ball on a lightly floured surface. Lightly oil the bottom and sides of the bowl, place the dough back in and wrap tightly with plastic wrap. Place bowl in a warm spot, allowing dough to rise for 2 hours or until doubled in size. Grease a 9 by 13 inch baking dish with unsalted butter.

5. In a small bowl, mix together the sugars and cinnamon for the filling. Roll the dough in a 12 by 18-inch rectangle on a lightly floured surface, ¼ inch thick. With the long side facing you, sprinkle the sugar mixture evenly over the surface leaving a 1-inch border. Sprinkle dried cherries over the sugar layer and roll tightly with both hands. Seal the seam and use a serrated knife to cut the roll into 12 equal pieces. (Start in the center of the roll to cut in half, then cut the halves into half again, until you have 12 pieces).

6. Place the rolls in the prepared baking dish and cover with plastic wrap. Place the dish in a warm spot, allowing the rolls to double in size, another 2 hours.

7. Bake rolls at 375 for 30-35 minutes or until golden brown. Cool for 10 minutes before serving.

MAKES 12 SWEET ROLLS
DIRECTIONS
1. Preheat oven to 375 degrees and line 2 baking sheets with parchment paper.
2. In a large bowl combine flour, oats, baking powder, baking soda, salt and cinnamon. Stir gently with a fork and set aside.
3. Place butter and sugars into the mixing bowl of the KitchenAid® Pro Line® Stand Mixer. Attach bowl and flat beater to mixer. Turn to speed 3 and beat for 1 minute until combined and fluffy.
4. Add the eggs, vanilla and orange zest, and continue to beat on speed 3 for 15 seconds.
5. Pour the dry ingredients into the butter mixture and turn mixer to Stir speed for 20 seconds.
6. Add toffee bits and cranberries and mix on speed 1 for 20–30 seconds until evenly distributed, using a spatula to scrape dough from the sides of the bowl as necessary.
7. Using a ¼ cup measure, place dough on the prepared baking sheets 3-inches apart.
8. Bake at 375 degrees for 13-15 minutes or until edges are lightly golden and center of cookies are set. Remove from oven and cool to room temperature.

M A K E S  2 4  C O O K I E S

T I P  As an alternative flavor, omit the cranberries and add 10 ounces of bittersweet chocolate pieces instead.

INGREDIENTS
1 cup unsalted butter, room temperature
1 ½ cups light brown sugar
½ cup granulated sugar
2 large eggs
2 teaspoons pure vanilla extract
2 cups all-purpose flour
2 ½ cups ground quick oats
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon kosher salt
¼ teaspoon ground cinnamon
2 tablespoons fresh orange zest
1 10 ounce bag of crushed toffee bits
1 cup dried cranberries
1 teaspoon baking soda

CRANBERRY ORANGE COOKIES
BEEF ROULADE

INGREDIENTS
1½ pounds ground beef, ground with Food Grinder Attachment
1½ cups fresh bread crumbs
2 eggs
¾ cup milk
½ cup ketchup
½ cup Parmesan cheese
¼ cup chopped parsley
1½ teaspoons dried oregano
¼ teaspoon garlic powder
½ teaspoon salt
¼ teaspoon black pepper
2 packages (10 ounces each) frozen chopped spinach, thawed
1 cup ricotta cheese

DIRECTIONS
1. Place ground beef, bread crumbs, eggs, milk, ketchup, Parmesan cheese, parsley, oregano, garlic powder, salt and pepper in large bowl. Mix thoroughly, but gently, with hands until well combined. Turn out onto waxed paper, and shape into a 10 by 14-inch rectangle.

2. Place spinach in a towel and wring until very dry. Place spinach and ricotta cheese in the bowl of the KitchenAid® Pro Line® Stand Mixer. Attach bowl and flat beater. Turn to Speed 2 and mix for 1 minute. Spread spinach mixture on top of meat mixture. Roll up, beginning at longest side. Press edges and ends of roll together to seal.


MAKES 10 SERVINGS
MEDITERRANEAN PIZZA WITH WHOLE WHEAT CRUST

**DIRECTIONS**

1. Place warm water in a medium bowl and sprinkle in yeast. Let stand until yeast dissolves and expands, about 8 minutes. Add the room temperature water and olive oil. Stir to combine.

2. Place the flours in the mixing bowl of the KitchenAid® Pro Line® Stand Mixer. Combine flours with the flat beater on Stir speed. With the mixer running, slowly add the liquid mixture and mix until incorporated, about 30 seconds.

3. Replace flat beater with dough hook and knead on speed 2 until dough is smooth and elastic, about 8 minutes. Remove dough, form a ball and place dough in a deep lightly-oiled bowl and wrap tightly with plastic wrap. Set bowl in a warm area and allow to rise until doubled in size, approximately 2 hours.

4. Preheat oven to 500 degrees and line two baking sheets with parchment paper. Sprinkle 1 teaspoon of cornmeal evenly over baking sheets.

5. Press dough down to deflate and divide in half, placing each onto one of the prepared baking sheets. Lightly sprinkle each piece of dough with flour and roll out to ¼-inch thickness.

6. Brush the tops of the crust lightly with olive oil and sprinkle 1 teaspoon of oregano, ½ teaspoon of red pepper flakes, and 1 teaspoon of lemon zest evenly over top, leaving a 1-inch border from the edge.

7. Distribute half the vegetables, chicken and feta cheese over each crust (1 cup feta, ½ red pepper slices, ½ cup artichoke hearts, ½ cup spinach, 1 sliced tomato, 1 sliced green onion, and ½ cup chicken slices).

8. Bake at 500 degrees for 8–10 minutes or until crust is baked through and vegetables begin to soften. Serve warm or at room temperature.

**SERVES 8, 2 SLICES PER PERSON**

**INGREDIENTS**

- ½ cup very warm water
- 1 envelope active dry yeast
- 1⅛ cups water, at room temperature
- 2⅛ tablespoons extra-virgin olive oil
- 2⅛ cups bread flour
- 2 cups whole-wheat flour
- 1¾ teaspoons kosher salt
- 2 teaspoons cornmeal
- 2 cups feta cheese
- 2 teaspoons dried oregano
- 1½ teaspoon crushed red pepper flakes
- 2 teaspoons lemon zest
- 1 red pepper, thinly sliced
- 1 cup artichoke hearts, chopped
- 1 cup chopped spinach
- 2 tomatoes, sliced
- 2 green onions, chopped
- 1 cup sliced grilled chicken
- salt and pepper to taste

**TIP** Dough for the crust can be made 1 day ahead. In step 5, after deflating the dough, divide it in half and place each piece into a freezer bag. Seal tightly and chill overnight.
MERINGUE LAYERS WITH LEMON AND RASPBERRIES

INGREDIENTS
9  egg whites, at room temperature for 1 hour
pinch of kosher salt
2⅔ cups granulated sugar
1  teaspoon vanilla
1  teaspoon almond extract
3  cups tart lemon curd
4  pints fresh raspberries

DIRECTIONS
1. Preheat oven to 250 degrees and line two baking sheets with parchment paper. Place egg whites and salt in the mixing bowl of the KitchenAid® Pro Line® Stand Mixer. Attach bowl and elliptical whip to mixer and whisk on speed 8 until mixture becomes foamy, about 1½ minutes.
2. Add sugar, vanilla and almond extract and continue whisking on speed 6 until stiff, glossy peaks form. Spread 1⅔ cups of meringue batter into a 6-inch circle onto one of the prepared baking sheets and spread out to ¾-inch thickness. Repeat with remaining batter to create 4 total rounds, evenly adding any additional batter to each round.
3. Bake at 250 degrees for 2 hours or until dry, rotating pans every half hour.
4. Turn off the oven and let sit for 1 hour. Remove from oven and allow meringues to cool completely.
5. To assemble the layers, place 1 meringue onto serving platter. Spread ¾ cup lemon curd on top and spread evenly. Distribute 1 pint raspberries the lemon curd. Carefully place a second meringue layer on top of the raspberries, spread ⅔ cup lemon curd over meringue, then distribute 1 pint of raspberries. Repeat with the final 2 meringues and dust with confectioners sugar. Slice carefully with a serrated knife to serve.

SERVES 8-10 PEOPLE, 1 SMALL SLICE PER PERSON

TIP As an alternative flavor, spread layers with chocolate ganache and sprinkle with toffee bits.
DIRECTIONS

1. Place the water and honey in mixing bowl of the KitchenAid® Pro Line® Stand Mixer. Attach bowl and elliptical whip and whisk on speed 3 until the honey is dissolved.

2. Remove bowl and whip and sprinkle the yeast over the water. Allow to sit undisturbed until yeast dissolves and swells, 8-10 minutes. Add flour and 1 ¼ teaspoons of the salt to the yeast mixture. Attach bowl and flat beater to the mixer and mix on Stir speed to combine. Increase to speed 2 and continue mixing until dough begins to pull together.

3. Remove flat beater and attach dough hook. Knead dough for 10 minutes until smooth and elastic. Remove dough from bowl and lightly oil the bowl. Place the dough back into the bowl and wrap tightly with plastic wrap. Set bowl in a warm area and allow to double in size, 2 ½ hours. Punch dough down and allow to rise 1 additional hour.

4. Preheat oven to 450 degrees. Bring 12 cups of water to a rapid boil in a large stockpot and line two baking sheets with parchment paper. Divide the dough into 18 equal pieces and form into smooth balls. Press the top of each gently to slightly flatten.

5. Add ¾ cup baking soda to the boiling water and stir. Boil the pretzel dough pieces, 6 at a time, for 30 seconds on each side. Use a slotted spoon to remove from the water and place them onto the prepared sheets. Continue until all dough is boiled.

6. Brush each roll with the egg wash. Evenly distribute the salt and sesame seeds over the top of each roll, then use kitchen shears to cut an X in the top of each roll. Bake at 450 degrees for 12-15 minutes or until rolls are golden brown.

SERVES 18, 1 ROLL PER PERSON

TIP To make stuffed pretzel rolls, choose your favorite fillings, then flatten each dough round before boiling and place 1 ½ tablespoons of filling in the center, wrap sides of dough back onto each other and pinch seam to seal. Bake for the same amount of time.

INGREDIENTS

2 cups very warm water
½ cup honey
2 teaspoons active dry yeast
5 cups bread flour
1 cup whole-wheat flour
3 teaspoons kosher salt, divided
2 1/4 teaspoons toasted sesame seeds
2 eggs, beaten
GOAT CHEESE CHORIZO PUFFS

INGREDIENTS

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<th>Quantity</th>
<th>Ingredient</th>
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<tr>
<td>½ cup</td>
<td>half and half</td>
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<tr>
<td>½ cup</td>
<td>water</td>
</tr>
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<td>salt</td>
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<td>pepper</td>
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<td>dried thyme</td>
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<td>chopped red pepper</td>
</tr>
<tr>
<td>2</td>
<td>chopped green onions, white and green</td>
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DIRECTIONS

1. Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper and set aside. Bring half and half, water, butter, salt, pepper and thyme to a rapid boil in a small saucepan. Lower heat to the lowest setting and vigorously stir in flour and chives until smooth and glossy. Remove from heat.

2. Place flour mixture into mixing bowl of the KitchenAid® Pro Line® Stand Mixer. Attach bowl and elliptical whip. Whisk eggs in 1 at a time, beginning on speed 3 and ending with speed 5 until batter is smooth.

3. Place 1½ tablespoons of batter into rounds on the prepared baking sheets leaving 2 inches in between each to allow for expansion. Smooth any ridges on the tops of the batter rounds with damp fingertips. Bake at 375 degrees for 25-30 minutes or until puffs are golden brown and middles are dry. Remove from oven and let cool completely on a wire rack. Meanwhile, prepare the filling.

4. Wash and dry mixing bowl. Place goat cheese, cream cheese, chorizo, red pepper and green onion in bowl. Attach bowl and flat beater to mixer and mix on speed 4 for 1 minute, then speed 6 for 30 seconds.

5. Use a serrated knife to slice each cooled puff into half horizontally. Gently place 1½ tablespoons of the goat cheese mixture on the bottom half of each puff and place the top back on. Serve at room temperature.

SERVES 12 PEOPLE, 2 PUFFS PER PERSON

TIP As an alternative to goat cheese, replace with 10 ounces of cream cheese and 4 ounces of feta in step 5.
INGREDIENTS for the Pasta
2 cups cake flour
½ cup whole-wheat flour
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon dried oregano
4 large egg yolks
3 tablespoons extra-virgin olive oil
½ cup water

INGREDIENTS for the Cannelloni and Sauce
2 tablespoons extra-virgin olive oil
1 small onion, chopped fine
4 garlic cloves, minced
14 ounces baby spinach leaves
1¾ cups ricotta cheese
1 large egg, beaten
1½ cups shredded chicken
¾ cups chopped sundried tomatoes
3¼ cups grated Parmesan cheese, divided
salt and pepper to taste
16 6 by 4-inch fresh pasta rectangles
3 tablespoons unsalted butter
1 garlic clove, minced
3 tablespoons all-purpose flour
4 cups whole milk
½ teaspoon salt
½ teaspoon fresh ground pepper
¼ teaspoon crushed red pepper flakes

DIRECTIONS for the Crust
1. Place all ingredients in the mixing bowl of KitchenAid® Pro Line® Stand Mixer. Attach bowl and flat beater. Using Stir speed, mix for 1 minute. Increase speed to 2 and continue mixing until a smooth, elastic ball begins to form. Remove dough from bowl and wrap with plastic wrap. Allow dough to rest for 1 hour before rolling out with pasta roller.

2. Separate dough into 4 equal sized rectangular pieces. Attach pasta roller to stand mixer and feed one pasta rectangle through the roller on setting 1. Fold dough in half and feed through again on setting 1. Increase to setting 2 and feed pasta sheet through again. Continue increasing the setting and feeding the pasta through until reaching setting 4. Place pasta sheet onto parchment paper and cover with plastic wrap to prevent pasta from drying. Repeat process with the remaining dough.

3. Use a very sharp knife to cut pasta sheets into 6 by 4 inch rectangles. Proceed with making the cannelloni.

DIRECTIONS for the Cannelloni and Sauce
1. Heat the olive oil in a large sauté pan over medium heat. Add onion and cook until onion begins to brown. Add garlic and cook, stirring constantly until fragrant, about 30 seconds.

2. Add spinach leaves in two batches, cooking each batch until wilted, then add chicken and tomatoes, stirring until heated through, about 1 minute. Remove from heat and place mixture into mixing bowl. Cool to room temperature.

3. Add ricotta, egg and 1 cup of Parmesan cheese to mixing bowl and use the flat beater to mix on Stir speed until all ingredients are evenly combined, 30 seconds to a minute. Season to taste with salt and pepper. Set aside and prepare the sauce.

4. Melt butter over medium-low heat. Add garlic and cook 30 seconds. Whisk in flour and cook roux for 2 minutes, stirring constantly. Add milk in a slow stream, stirring with a wire whisk and boil over high heat until sauce begins to thicken, 15-20 minutes. Reduce heat and simmer 2 minutes, then whisk 1½ cups of the Parmesan cheese into the mixture until smooth. Remove from heat and set aside. Prepare pasta sheets.

5. Cook pasta sheets, 2 sheets at a time, for 3-4 minutes in a large pot of generously salted boiling water. Remove from pot and place in a bowl of cold water to stop cooking process. Dry thoroughly on clean kitchen towels.

6. Preheat oven to 425 degrees and assemble cannelloni. Spray 2-9 inch baking dishes with non-stick cooking spray and spread 1 cup of sauce on the bottom of each pan. Lay out pasta rectangles so that the longer side is horizontal, and place ½ cup of the filling across the bottom end of each. Roll each one up and place, seam side down into the baking dishes.

7. Evenly pour the remaining sauce over each dish of cannelloni and sprinkle each with ½ cup Parmesan cheese. Bake at 425 degrees for 20 minutes, then broil for the last 4-5 until cheese is bubbling and beginning to brown. Let stand for 5 minutes before serving.

SERVES 8 PEOPLE, 2 CANNELLONI PER PERSON
WHITE CHEDDAR WHIPPED POTATOES

INGREDIENTS
5  large Yukon Gold potatoes
8  tablespoons unsalted butter, at room temperature
¼ cup buttermilk, at room temperature
½ cup sour cream, at room temperature
1  cup shredded white cheddar cheese
3  tablespoons snipped chives
salt and pepper to taste

DIRECTIONS
1.  Peel potatoes. Rinse and dry, then cut into 1-inch pieces and place into a large saucepan. Cover with water and bring to a boil. Boil potatoes for 30-35 minutes or until fork tender.
2.  Drain potatoes and place in mixing bowl of the KitchenAid® Pro Line® Stand Mixer. Attach bowl and elliptical whip to the mixer and whip on speed 2 for 20 seconds or until potatoes are beginning to break down.
3.  Add butter and whip on speed 2 again for 10 seconds until butter is incorporated.
4.  Add the buttermilk, sour cream and white cheddar and whisk on speed 2 for 10 seconds.
5.  Season with salt and pepper according to taste, along with the chives. Whip on speed 3 for 10 seconds. Serve hot.

SERVES 8, 3/4 CUP POTATOES PER PERSON

TIP  For a different twist, add crispy chopped bacon bits and chopped caramelized mushrooms along with the chives in step 5.