

top 5 recipes to make this fall

recipes



DECADENT DESSERTS MADE EASY
FLOURING KITCHEN

WELCOME!

This recipe book includes 5 DROOLworthy desserts curated for your fall and thanksgiving table.

1. APPLE CAKE
2. MINI BLUEBERRY PIES
3. CHOCOLATE TAHINI BABKA
4. BROWN BUTTER CHOCOLATE CHIP COOKIES
5. PUMPKIN FILLED DONUTS

For more detailed recipes with full substitutions and process pictures, I recommend checking the recipes out on my recipe blog, flouringkitchen.com

KEY TIPS FOR SUCCESS

I always follow these rules for best results ever each time:

1. WEIGH THE FLOUR

Flour is one of the few ingredients that you have to weigh to get the most accurate results. That's because it packs so easily and the particles are so fine! If you don't have a scale, measure properly by stirring the bag and spooning gently into a measuring cup. Scrape the excess off the top with the flat edge of a knife without packing it into the cup.

2. DON'T OVERMIX THE BATTER

Once you add flour into your batter, mix just until you stop seeing dry streaks of flour. If you overmix, you will end up with too much gluten development that will make your yummy dessert dense and tough.

3. USE AN OVEN THERMOMETER

Did you know that most ovens aren't at the temperature that they say they are? You'd be surprised if you manually measured the temperature and found it 20 degrees lower than it claimed to be! Use an oven thermometer to gauge the temperature for perfect results each time.

*wishing you a peaceful and delicious thanksgiving celebration
with your family*

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apple cake | Sharlotka



This apple cake is soft, fluffy, and made from minimal ingredients. It has a layer of soft and jammy apples on top and a super soft sponge on the bottom. This is a traditional soviet recipe that I learned to make as a child.



APPLE CAKE | SHARLOTKA

FILLING

- 5 medium apples
- 4 eggs
- 1 ½ cups granulated sugar
- ¼ tsp sea salt
- 2 cups all purpose flour
- 1 tsp ground cinnamon

Prepare the apples: peel, core, and slice the apples.

Preheat the oven to 180°C (350°F). Prepare your 8" cake pan or Bundt pan by greasing it and sprinkling some flour to coat all of the insides. This will ensure that the cake releases once baked. Place apples inside prepared pan.

With an electric mixer or stand mixer, beat the eggs, sugar, and salt until the mixture becomes very light and increases in volume. This takes about 5-10 minutes, depending on your stand mixer or beaters. Once the mixture falls off the whisk in ribbons that hold their shape for a few seconds, it's ready.

Sift the flour and cinnamon into the beaten eggs and fold on the lowest setting or with a spatula until just combined.

Pour the batter into the prepared cake pan. Tap the pan on the counter a few times to remove air pockets.

Bake for 60 minutes, checking at around 55 minutes. It will be done once a skewer inserted into the middle comes out clean. If you do the skewer test and it comes back very moist, try again in another area – you may have hit an apple piece.

Cool the cake in the pan for about 20 minutes. Remove the cake from the pan and let cool some more or slice and serve while still warm. Sprinkle with powdered sugar before serving.

For best results, use hard and tart apple varieties like northern spy or granny smith.

I usually add in a bit of lemon zest but used cinnamon instead for a bit of fall flair!

mini blueberry pies



These mini blueberry pies have a super flaky all butter crust filled with a jammy blueberry filling with a touch of cinnamon. They're much faster and easier to make than a traditional blueberry pie!

MINI BLUEBERRY PIES

FILLING

- 2 tbsp sugar
- 1 tbsp cornstarch
- 1 ½ cup blueberries (fresh/frozen)
- 2 tbsp lemon juice
- 1 tbsp water
- ¼ tsp cinnamon
- ⅓ tsp sea salt
- ½ tbsp butter

Combine the sugar and cornstarch in a small saucepan. Add the blueberries, lemon juice, water, cinnamon, and salt, and heat on low heat stirring and smashing the blueberries until it comes to a simmer.

Simmer until thickened, for a minute or two. Take off the heat and add the butter, stirring until melted. Transfer into a non metal container and let cool to room temperature before refrigerating until completely chilled.

To make the crust, combine the flour and salt in a large bowl or food processor with blade attachment. Mix until incorporated.

Add the frozen cubed butter into the flour and pulse or use a knife (or your fingers) to cut it in. Work quickly to not melt the butter. The texture should be like breadcrumbs with larger pea sized pieces.

CRUST

- 2 ½ cup all purpose flour (300g)
- ¼ tsp sea salt
- 1 cup unsalted butter, small cubes and frozen for 10 minutes
- 1 tbsp apple cider vinegar (or lemon juice)
- 1 cup ice water
- 1 egg
- 1 tbsp milk
- 1 tbsp coarse sugar

Add the vinegar water gradually, stirring or pulsing in between additions until it begins to form a very shaggy dough. I used ¾ of the mixture.

Turn the dough out onto a floured surface and flatten the dough into a disk with your hands. Press any dry bits into the dough. Fold in half, flatten, and fold again. Cut in half and form two disks. Wrap each in plastic wrap and refrigerate for at least 30 minutes (or overnight).

Roll out one disk of dough on a lightly floured surface to ⅓" thick. Cut out ten 4" circles using a cookie cutter or the bottom of a glass. Set aside onto a sheet lined with parchment paper.

Spoon a tablespoon of chilled blueberry filling into the middle of each circle.

Add the rest of the dough into the second disk of dough and roll it out to ⅓" thick. Use a pizza cutter or knife to cut strips of dough in various thicknesses. Make a lattice by overlapping the strips of dough, weaving them in and out. Press down lightly onto the lattice so that it holds together.

Using the same circle cutter, cut out 10 circles of the lattice. Use a spatula to carefully transfer the lattices onto each filled circle of dough.

Use a fork dipped in flour to seal the edges of the pies. Pop the pies into the freezer for 10 minutes.

Preheat oven to 190°C (375°F). Whisk together the egg and milk to form an eggwash.

Brush the eggwash over the chilled pies and sprinkle with coarse sugar. Bake for 20-25 minutes or until they are golden brown and the bottoms are crispy. Do not overbake because the filling will begin to bubble out of the pies.

Let the pies cool on the baking tray before digging in. They are best served the day they are baked. Store any leftovers in the fridge. Heat up any leftovers in the oven to make them taste as if they were just baked.

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chocolate tahini babka



Soft, rich, and full of delicious chocolate tahini swirls. The no knead enriched dough is so easy to make. Tahini brings out the chocolate flavour so beautifully, giving it an underlying richness and toasty flavour.

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8 SERVINGS | 1 HOUR | BREADS AND ROLLS

CHOCOLATE TAHINI BABKA

FILLING

½ cup tahini (sesame butter)
1/4 cup unsalted butter
50 g good quality dark chocolate
2 tbsp natural cocoa powder, sifted
¼ cup powdered sugar
1 tsp pure vanilla extract
⅛ tsp sea salt
¼ cup mini chocolate chips

DOUGH

¼ cup warm water (around 45°C or 115°F)
½ tsp granulated sugar
4 g active dry yeast (½ package)
2 1/2 cups all purpose flour (300g)
¼ cup granulated sugar
½ cup unsalted butter, softened
1 large egg, beaten
1 tsp pure vanilla extract
88 mL warm milk (3 oz)
⅛ tsp sea salt

EGG WASH

1 large egg
1 tbsp milk
1 tsp sesame seeds
Flaky salt (optional)

Combine all the filling ingredients except for the chocolate chips in a saucepan and stir over low heat until everything is evenly incorporated and smooth. Let cool to room temperature.

Dissolve the yeast and ½ tsp granulated sugar with ¼ cup of warm water. Stir and let sit for a few minutes until a foam starts to form on top. If a foam doesn't form then you have to try another packet of yeast.

Sift the flour into a large bowl and make a well. Add the yeast mixture and the rest of the dough ingredients into the well. Mix until a wet dough forms and all the flour is incorporated. The dough will be very wet and sticky. If it is too wet and doesn't resemble a dough, add a bit more flour. Do not add too much. It will be less sticky after rising.

Cover with a damp cloth and place in a warm area to rise for about 30 minutes, or until doubled in size. I let my dough rise in an oven preheated to 180°C (350°F) for 3 minutes, then turned off. If it isn't warm enough, the dough will not rise. Do not go over 55°C because the yeast cells will start to die off.

Prepare 9"x5" loaf pan by lining it with parchment paper and leaving two "handles" so that it is easy to lift out after baking.

Punch down the dough and fold in half three times. On a lightly floured surface, and roll out to a rectangle about 18" by 23". Spread the chocolate tahini filling evenly over the dough and sprinkle with chocolate chips. Roll starting from the short side to make a long sausage.

Cut the sausage in half to make two shorter sausages and in half longwise to reveal the beautiful stripes. Keeping the filling side face up, braid the four strands together by twisting and weaving the strands together. Alternatively, you can twist two strands together, twist the other two strands together, and twist both of the larger twists together to make a mega twist.

Carefully lift the babka into the loaf pan and let rise until doubled in a warm place (see notes).

Whisk together the egg and milk to create an egg wash. Brush it over the risen loaf and sprinkle with sesame seeds and flaky salt (optional).

Place the babka into the oven and heat the oven to 180°C (350°F) for 30 - 40 minutes or until the babka is golden brown and feels hollow when tapped. Let cool inside the pan until warm, then lift out and cool on a wire rack until room temperature.

Leftovers will make a mean french toast!

Make sure to store any leftovers in the fridge and reheat them so they are nice and soft - it will taste freshly baked.

brown butter chocolate chip cookies



Crispy on the edges, soft and gooey in the middles, with perfect pools of chocolate. This recipe uses brown butter for a warm and nutty flavour that is just oh so comforting. Perfect for the cooler fall nights! They're like a warm hug.



BROWN BUTTER CHOCOLATE CHIP COOKIES

BROWN BUTTER

1 cup butter cold

2 tbsp butter cold

Melt 1 cup of butter, stirring constantly, in a saucepan on medium low heat. The foam will subside as the butter browns. Keep stirring for a few minutes, watching the whole time. The milk solids (little white bits at the bottom) will slowly caramelize and turn a golden brown colour. It will smell like toasted nuts and caramel. Be careful because it is very easy to take it from browned to burnt butter.

COOKIES

¾ cup brown sugar packed

½ cup granulated sugar

1 large egg

1 tsp vanilla extract

¼ tsp salt

1 ¼ cup all purpose white flour (150g)

½ tsp baking soda

1 ⅓ cup chopped semisweet

chocolate

¼ cup chopped milk chocolate

Remove the butter from the heat as soon as it hits that toasty stage. Stir in the remaining 2 tbsp of butter. Stir carefully. Transfer the butter into a large heatproof bowl. Let the butter cool for 10 minutes.

Add the sugars (brown and granulated) to the browned butter and whisk until smooth.

Add the egg, salt, and vanilla extract, beating with a whisk until the mixture lightens in colour.

Sift the flour and baking soda into the egg and butter mixture. Fold it in with a wooden spoon until most of the flour is incorporated.

Add the chocolate (set aside ⅓ cup of semisweet chocolate) and fold just until everything is incorporated. If you want more or less chocolatey cookies you can adjust as you see fit. Let the dough rest for 5 minutes before scooping.

Scoop or roll the dough into 1.5 inch diameter balls (12 cookies total) and press the rest of the chopped chocolate into the tops. Place onto a parchment lined pan. Refrigerate for at least 30 minutes or overnight.

Preheat oven to 180°C (350°F). Prepare a parchment lined baking sheet and arrange the cookies on the sheet, 2-3 inches in between each ball.


Bake for 12-15 minutes, or until edges just start to brown. Do not overbake – the middles should still be soft. If baking from frozen, allow some extra time, keeping an eye on the cookies after 13 minutes.

Scoot the cookies: Use a large cookie cutter or an upside down bowl larger than the cookie, and place it over a cookie. Shake the cookie cutter in a circular motion so that the cookie bounces off the inside edges. Do this for as long as you like until the cookie becomes as thick and round as you like.

Let the cookies cool for at least a few minutes before removing from the tray and enjoy! Once cool, store them in an airtight container for up to 4 days.

They will stay soft for days in an airtight container. Freeze dough in balls and bake whenever you want fresh baked cookies. Just add a few more minutes to the cooking time.

pumpkin filled donuts

A close-up photograph of several pumpkin-filled donuts in a white ceramic bowl. The donuts are golden-brown and dusted with a fine layer of white sugar. One donut in the foreground is broken open, revealing a thick, creamy, light-orange pumpkin custard filling. Another donut is topped with a decorative swirl of the same custard. The background is softly blurred, showing more donuts and a white pitcher.

These pumpkin donuts are
crispy, soft, and filled with a
creamy pumpkin custard that
tastes exactly like pumpkin pie.

They're coated in sugar and
pumpkin spice. Oh and the
dough is a no knead dough
which gives the donuts
beautiful open middles perfect
for filling. They turn out so soft
and pillowy!

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PUMPKIN FILLED DONUTS

FILLING

- 4 tbsp cornstarch
- ½ cup brown sugar
- 4 large eggs
- 16 oz canned pumpkin puree
- 1 cup heavy cream
- ½ cup milk
- 2 tsp pumpkin spice
- 1 vanilla bean pod, seeds scraped
- ⅓ tsp sea salt
- ½ cup unsalted butter, cold

To make the filling, combine the sugar and cornstarch in a saucepan, breaking up lumps. Add eggs and whisk to break them apart. Add the pumpkin, cream, milk, pumpkin spice, vanilla bean seeds and pod, and salt.

Heat the mixture on low heat, stirring constantly until it comes to a simmer and becomes very thick.

Add cold butter, stir until melted, and transfer into a container. You can strain it if you see any lumps but I didn't need to. Put plastic wrap right over the surface of the custard. Refrigerate until cold.

For the dough, dissolve the yeast in a bowl with the warm water and 1 tsp sugar, stirring until completely dissolved. Set aside for a few minutes while you prep the rest of the ingredients. You want it to start to form a foam on top to make sure that the yeast is active.

Combine flour, brown sugar, pumpkin spice, and salt in a large bowl and mix. Make a well in the middle and add butter, eggs, vanilla, pumpkin puree, milk, and the yeast mixture.

Mix until a sticky and shaggy dough forms. If not all of the butter gets mixed into it, it's ok.

Cover with a cloth and let rise in a warm place until doubled in size, about 30- 45 mins.

Turn out the dough onto a well floured surface and flatten and fold a few times with your hands to give it a good mix. Roll out to ¾" thick. Cut out about eighteen 3.5" circles of dough and transfer onto a parchment lined baking sheet, re-rolling the dough as needed. Let the dough rise in a warm place until doubled, about 15 minutes. Save the dough scraps.

Heat the oil in a large heavy bottom pot (I used a wide and narrow pot). Clip a cooking thermometer onto the side of the pot to monitor the temperature. Heat to 190°C (370°F).

Prepare a baking tray lined with 4 layers of paper towels for the freshly fried donuts. Prepare a cooling rack with a layer of paper towels underneath as well. Mix together the sugar and pumpkin spice in a large bowl for the sugar topping.

When the oil comes to temperature, add the dough scraps. Fry on each side for 2-3 minutes or until golden brown. Remove from oil with tongs or a spider. Gently shake excess oil off and transfer onto paper towels. Blot them with paper towels and transfer onto cooling rack. Repeat with the rest of the dough, making sure that the oil temperature stays at 190°C (370°F) and do not overcrowd the pan.

Once donuts are cool enough to handle, coat in sugar mix and coat well. Set aside to cool completely.

Poke a hole through one side with a chopstick or knife. Fill the donuts with the a piping bag through the hole until they feel heavy and the filling starts to come out. Enjoy!

DONUTS

- ½ cup water
- 1 tsp sugar
- 1 packet active dry yeast (7g)
- 5 cups all purpose flour (600g)
- ¼ cup brown sugar
- ½ tbsp pumpkin spice
- ⅓ tsp sea salt
- ¼ cup butter, softened
- 2 large eggs, room temperature
- 1 tsp pure vanilla extract
- ¾ cup canned pumpkin puree
- ¼ cup milk, warm
- 100 oz canola oil (3 L)

SPICED SUGAR

- 1 cup granulated sugar
- 1 tsp pumpkin spice

The donuts are best eaten the day they are fried and filled while they are still crisp and soft. Store any leftover donuts in the fridge and reheat in the oven to make them taste as if they were freshly fried. They get a super crispy exterior in the oven!