

Homemade Wheat Thins Style Crackers

Easy

homemade whole wheat crackers that taste remarkably similar to Wheat

Thins! Thin, crunchy, and salty – you will love these crackers!

Yield:

About 8 ounces of crackers

Ingredients:

1 1/4 cups whole wheat flour

1/2 teaspoon salt

1 1/2 tablespoons sugar

1/4 teaspoon paprika

4 tablespoons (1/2 stick) cold butter, sliced

1/4 cup water

1/4 teaspoon vanilla

Salt, for topping

Instructions:

1.

Combine flour, 1/2 teaspoon salt, sugar, and paprika in a medium bowl.

Cut in butter with a fork or pastry blender, until small crumbs form.

Or, combine the dry ingredients and butter in a food processor bowl and

pulse until crumbly.

2. Make a well in the center, and add the water and vanilla.

Stir to

mix, then use clean hands to knead a few times, just enough to form a

ball of dough. (Add just a tad more water, only if needed.)
Divide dough
into two pieces and cover with a clean towel.

3. Lightly grease two 11×15-inch baking sheets* and sprinkle lightly with salt. Preheat oven to 400 degrees.

4. On a lightly floured counter, roll each piece of dough into a thin
rectangle approximately 11×15 inches. (Be sure to lightly flour the
dough as you roll, so it doesn't stick to the counter!)

5. Transfer the sheet of dough to the baking sheet. Use a
pizza
cutter or sharp knife to cut dough into squares. Trim edges if
desired.
Sprinkle tops with salt.

6. Bake at 400 degrees for 5-10 minutes, until crisp and
lightly
browned. Crackers will become more crispy as they cool, so
don't
over-bake! (Remove edge crackers that are getting too dark if
the middle
crackers aren't quite done yet, and continue baking.)

7. Remove baked crackers from sheets and cool on a wire rack.
Serve warm or cool, plain or with dips or and store leftover
crackers in a sealed bag or container.



Homemade Wheat Thins Style Crackers

This recipe was taken from Tammy's Recipes.

Rosemary Crackers

Thin, crisp homemade crackers with a delightful rosemary flavor!

Yield:

Two large sheets of crackers

Ingredients:

2 cups all-purpose flour*

1/2 teaspoon salt

1 teaspoon baking powder

2/3 cup warm water

1 tablespoon dried Rosemary (or 2 Tablespoons finely chopped fresh Rosemary)

1/3 cup olive oil or vegetable oil

Salt, for sprinkling

Instructions:

1.

In a medium mixing bowl, combine the flour, salt, and baking powder.

Add the water, rosemary, and oil and stir until a thick dough forms.

Knead several times until dough holds together.

2. Grease 2 large baking sheets (13×18-inch) or 3 smaller baking

sheets (11×13-inch). If you have silicone baking mats to line your

sheets, you can skip greasing the sheets and use the mats instead.

3. Divide dough into two (or 3) equal portions and press or roll onto

the prepared sheets. (When your dough fills the sheets, you'll know

it's thin enough!)

4. Sprinkle lightly with salt and use a pizza cutter to cut into

squares or strips. (If you cut into strips, after crackers are baked you

can break them into smaller pieces for a rustic look.)

5. Bake crackers in a preheated 400-degree oven for 12-15 minutes,

until crackers are lightly browned and crisp. Cool on a wire rack. (If

you cut into strips rather than squares, break the strips into crackers.)

Serve plain, with cheese spread, or with homemade yogurt or kefir cheese!



Rosemary Crackers

This recipe is taken from Tammy's Recipes.

Maple Oatmeal Scones

Yield:

8 large scones

Ingredients:

1 3/4 cups all-purpose flour

1/2 cup whole wheat flour

1/2 cup quick or old-fashioned rolled oats

1 tablespoon baking powder

1 tablespoon sugar

1 teaspoon salt

1 cup (2 sticks) cold butter, sliced

1/4 cup buttermilk or kefir

1/4 cup pure maple syrup

2 eggs

Egg wash ingredients:

1 egg white
1 teaspoon water
Oats, for sprinkling

Glaze ingredients:

3/4 cup powdered sugar
1/2 teaspoon vanilla extract
3-4 tablespoons pure maple syrup

Instructions:

1.
In a large mixing bowl, combine the flours, oats, baking powder, sugar, and salt. Cut in the butter, using a fork or a pastry blender, until butter is in pea-sized lumps. Some remaining lumps of butter are perfectly fine, and help make flakier scones.
2. In a small bowl or a 2-cup measuring cup, combine the buttermilk, maple syrup, and eggs, beating lightly to mix. Add to dry ingredients and stir gently until a thick ball of dough forms.
3. With clean hands, gently knead the ball of dough a few times.
Dough should be slightly sticky/wet. Just gently form the dough into a ball and then start flattening it into a large circle, about an inch thick. You can flatten the dough on a lightly-floured surface, or right on a large baking sheet.
4. Using a pizza cutter or knife, cut the circle of dough into

8

wedges. (If you want smaller scones, either cut the dough into 12

wedges, or make two, smaller circles of dough and cut each into 6-8

wedges.) Place the wedges on a baking sheet, either in circle (close

together) or else separated (like cookies).

5. In a small bowl, lightly beat the egg white and teaspoon of water.

Brush a thin layer over the tops of the scones. Sprinkle lightly with

oats.

6. Bake scones at 400 degrees for 20-25 minutes or until lightly browned and done inside. Place scones on a wire rack to cool.

7. To make glaze, put powdered sugar in a small bowl or a 1-cup

measuring cup. Add vanilla extract, and then use a fork to stir in

enough maple syrup to make a glaze that will drizzle.

8. Drizzle glaze over hot or warm scones, or wait until scones are

cooled. More glaze will run off of hot scones, so let them cool a little

if you want a thicker glaze. (I prefer the glaze to end up on my scones

rather than mostly on the counter!) Enjoy!

Scones are best enjoyed within a day or two of being made, although they'll keep longer. Store these in a sealed container or bag.



Maple Oatmeal Scones

This recipe is taken from Tammy's Recipes.

Cinnabon Cinnamon Rolls (copycat recipe)

Yield:

12 large cinnamon rolls (a FULL 9×13 dish!)

Ingredients:

1/2 cup boiling water

1 cup milk

1/4 cup (1/2 stick) butter, melted

1 tablespoon sugar

1/2 teaspoon salt

1 egg, beaten

4 cups bread flour or all-purpose flour

1 box (3.4 ounces) instant (no-cook) vanilla pudding mix

2 1/2 teaspoons active dry yeast or instant active dry yeast

Filling:

1/2 cup (1 stick) butter, softened
1 cup brown sugar
4 teaspoons ground cinnamon
1/4 cup chopped walnuts, optional
1/4 cup raisins, optional

Frosting:

4 ounces cream cheese, softened
1/4 cup (1/2 stick) butter, softened
1 1/2 cups powdered sugar
1 teaspoon vanilla extract
3 tablespoons pure maple syrup
~1-2 teaspoons milk

Instructions:

****See additional notes below for making this dough in a bread machine****

1. In a large mixing bowl, combine the hot water with the cup of (cold) milk to make a warm milk-water mixture. Add the butter, sugar, salt, egg, and a cup of the flour. Stir to mix.
2. Without stirring between, add 2 more cups of flour, the vanilla pudding mix, and the dry yeast. Then stir to make a sticky dough. Add more flour as needed (about a cup more, or as much as it takes to make a smooth dough) and stir until too thick to stir.
3. Use clean hands to knead dough for 10-15 minutes, until smooth and elastic. With buttery hands, grease the top of the dough and cover the

bowl of dough with a clean towel. Place in a warm location* and let rise until double, about an hour.

4. Gently punch down dough and knead for a minute or two, to remove excess air bubbles. On a lightly floured surface, roll dough into a rectangle about 12 inches by 17 inches.

5. Combine the first three filling ingredients and mix well. Heat in microwave 10 seconds to make spreadable. (It's okay if it's fairly thick.) Spread over rolled dough, covering as much of the surface as possible. Sprinkle nuts and raisins over dough if using.

6. Starting with the widest end, roll dough into a tight log. Pinch edges to seal. With a thin sharp knife (I use a serrated knife), cut log into 12 equal slices. Place rolls in a lightly greased 9×13-inch glass baking dish. Cover with a clean towel and place in a warm location to rise until nearly double in size, about 30-45 minutes.

7. Bake rolls in a preheated 350 degree oven for 25-35 minutes. After about 20 minutes of baking, check on rolls and cover loosely with foil if they are getting too dark. Rolls can stay in the dish after baking; set the dish on a wire rack and cover with a clean towel to let it cool.

8. To make the frosting, cream the butter and cream cheese.

Add

powdered sugar, vanilla, and maple syrup and beat. Add enough milk to make a spreadable consistency, about 1-2 teaspoons.

9. Frost rolls while they are still warm for a drizzly melty look! Enjoy!



Cinnabon Cinnamon Rolls (copycat recipe)

This recipe was taken from Tammy's Recipes.

Oatmeal Apple Raisin Muffins

Yield:

12 muffins

Ingredients:

1 cup whole wheat or all-purpose flour

1 cup quick or old-fashioned rolled oats

1/3 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

1 teaspoon nutmeg

1 tablespoon cinnamon

1 egg, lightly beaten

3/4 cup milk

1 cup raisins

1 cup peeled, cored, and chopped apple (about 1 medium-large apple)

1/4 cup oil

1/4 cup applesauce

Instructions:

1.

Preheat oven to 400 degrees. In a medium sized mixing bowl, whisk

together the dry ingredients: flour, oats, sugar, baking powder, salt, nutmeg, and cinnamon. Make a well in the center of the mixture.

2. Add the egg, milk, raisins, apples, oil, and applesauce. Stir until moistened (don't stir too long!).

3. Pour batter into 12 greased or paper-lined muffin cups. Bake at

400 degrees for 15-20 minutes, until muffins test done (a toothpick or fork inserted comes out clean).

4. Cool muffins on a wire rack. Enjoy warm or cold! □



Oatmeal Apple Raisin Muffins

This recipe was taken from Tammy's Recipes.

Whole Wheat Crepes (Swedish Pancakes)

Yield:

about 8 crepes

Ingredients:

3 eggs

1 cup milk

3/4 cup white whole wheat flour*

1 teaspoon sugar

1/4 teaspoon salt

butter or coconut oil, for frying**

Maple syrup, fruit syrup, or sweetened cream cheese (or kefir or yogurt), for serving

Instructions:

1.
In a medium mixing bowl, whisk together the eggs and milk until well-beaten. Add the flour, sugar, and salt and whisk briskly until batter is smooth.
2. Allow batter to rest for 5-10 minutes to thicken slightly (will still be thin, though!).
3. Heat an 8- to 10-inch skillet over medium heat. When skillet is hot, put 1/2 to 1 teaspoon of butter or coconut oil in the skillet. As soon as it's melted, pour in 1/4 cup of batter***. Tip the skillet to spread batter in a thin circle.
4. Flip crepe after about a minute, when top is dry and crepe is holding together enough to flip. Cook for an additional 30 seconds or so.
5. Continue cooking crepes in this fashion, adding 1/2 to 1 teaspoon of oil before each one, and cooking 1/4 cup of batter at a time.

Serve hot, with syrup or other toppings of your choice! ☐



Whole wheat Crepes

This recipe was taken from Tammy's Recipes.

Homemade Soft Pretzels

Yield:

6 large pretzels (6-inch) or 12 small pretzels (4-inch)

Ingredients:

Dough ingredients:

1 cup warm water (110-115 degrees F)

1 tablespoon active dry yeast

1 tablespoon sugar

2 tablespoons oil

1 teaspoon salt

2 3/4 cups all-purpose flour or bread flour

For boiling:

12 cups water

1/4 cup baking soda

For topping:

1 egg yolk, lightly beaten

1 tablespoon water

Coarse salt, to taste

Instructions:

1.

In a large mixing bowl, combine the warm water, yeast, and sugar. Stir and let rest for 5-10 minutes, until foamy. Stir in 1 cup of the flour.

2. Add the oil and salt, and then stir in another cup of flour. Add the rest of the flour as needed and stir, then kneading (in the bowl or on a lightly-floured surface) to make a smooth, elastic dough. Place dough in the bowl, pat oil over the top of the dough, and cover bowl with a clean towel. Let rise in a warm place until doubled in size, about 60 minutes.

If you have a bread machine, you can make this dough using the DOUGH cycle. Add ingredients in order listed EXCEPT add the yeast last (on top of the flour). Start the dough cycle; when dough cycle is finished, continue with step 3 below.

3. Preheat oven to 475 degrees. In a large saucepan or stock pot, bring 12 cups of water to a boil on the stovetop. Stir in the baking

soda and keep water at a simmer.

4. Gently deflate the risen dough, and then turn onto a lightly floured surface. Divide the dough into 6 or 12 pieces, depending on the size of pretzels you wish to make.

5. Roll each piece of dough into an 18-inch long rope, kneading out air bubbles if needed. If dough shrinks back during forming, let it rest a few minutes and then continue shaping.

6. Form pretzels from the ropes, twisting to desired shape(s) and pinching ends to secure. (Optional: Cut the ropes into 6-8 sections and form into balls to make "pretzel bites". Decrease baking time to ~6-8 minutes if making pretzel bites rather than larger pretzels.)

7. Immediately after shaping, drop pretzels a couple at a time into the simmering water for 10-15 seconds. During the last 5-10 seconds, gently hold the pretzel under the water with a wide slotted spoon or spatula.

8. Remove pretzel from the water, let drain for a moment on the spoon, and place on a greased large (11×13-inch or larger) baking sheet (or baking sheet with a silicone liner or parchment paper). Continue boiling the remaining pretzels and place them at least an inch apart on

the baking sheet.

9. In a small bowl, whisk together the egg yolk and water, using a fork. Use a pastry brush to lightly brush the egg wash over the pretzels. (You may not need all of the egg wash.) Lightly sprinkle the pretzels with coarse salt.

10. Allow pretzels to rest and rise for 5 minutes, then bake at 475 degrees for 10-12 minutes, until pretzels are golden brown. Cool on wire racks at least 5 minutes before eating.

Serve with homemade nacho cheese sauce, honey-mustard, or just enjoy them plain!

Store extra pretzels in an open bag.



Best Baking Powder Biscuits

Yield:

1 dozen

Ingredients:

2 cups flour

1 tablespoon baking powder

1/2 teaspoon salt

1/3 cup cold butter, sliced

3/4 cup buttermilk or kefir

Instructions:

1. Combine flour, baking powder, and salt in a bowl. Cut in butter.

2. Add buttermilk or kefir, stirring until mixture forms somewhat of a ball shape. Then, knead gently on a lightly-floured surface just until a workable dough forms. Press or roll about 3/4-inch thick and cut into 12 squares using a pizza cutter or use a round glass or biscuit cutter to cut into 12 circles (may need to re-roll scraps).

3. Place biscuits on ungreased baking sheets and bake at 450 degrees for 10-12 minutes or until golden. Serve hot!



The Best Buttermilk Biscuits

Twisted Parmesan Breadsticks

Yield:

12 large breadsticks

Ingredients:

1 cup warm water (110-115 degrees F)

1 package (2 1/4 teaspoons) active dry yeast

Pinch of sugar

1/2 teaspoon salt

2 1/2 to 3 cups all-purpose or bread flour

3/4 cup fresh shredded Parmesan cheese

Garlic salt, for sprinkling

1/3 cup melted butter, for brushing

Instructions:

1.

Combine the warm water, yeast, and pinch of sugar in a medium-size

mixing bowl (or in a bread machine pan). Stir and let rest for about 10 minutes, until foamy.

2. *Add 1 cup of the flour and stir; then add the salt and another cup of flour. Stir well, and add additional flour as needed until you can turn the dough onto a lightly-floured surface and begin kneading.

Knead for about 5 minutes, until dough is smooth and elastic. Place

dough back in mixing bowl (scrape out residue first if needed) and

lightly oil the top of the dough. Cover with a clean cloth and let rise

in a warm place until doubled in size (60-90 minutes).

3. Gently deflate dough. Turn onto a lightly-floured surface, kneading out large air bubbles if needed. Then, roll dough into a large

rectangle, about 12×16 inches or even slightly larger. Be sure the

bottom of the dough is lightly floured so it doesn't stick to the

counter when you try to lift the breadsticks later.

4. Sprinkle the Parmesan cheese over one half of the rectangle lengthwise. Sprinkle lightly with garlic salt. Fold dough in half

lengthwise, to enclose the Parmesan cheese.

5. Using a pizza cutter or sharp knife, cut dough from top to bottom (starting at the fold) into 12 equal strips.

6. Grease a large baking sheet (13×18-inches) or two smaller baking

sheets – or, use a silicone liner (my favorite!). Pick up each

strip of
cheesy dough and twist several times, pulling into a
breadstick about
12 inches long as you twist. If any of the cheese falls out,
just roll
the bread stick in it after it's twisted to pick up the cheese
that
fell. Place breadsticks on the baking sheet, allowing 1/4 to
1/2 inch
between each breadstick.

7. Cover with a clean towel and let rise in a warm place for
about 20 minutes. Preheat oven to 375 degrees Fahrenheit.

8. Uncover breadsticks and brush lightly with the melted
butter. Sprinkle with additional garlic salt. Bake breadsticks
for 15-20 minutes, until lightly browned on top and "springy"
to the touch. Serve hot or warm.



Best Ever Blueberry Muffins (Tammy's Recipes)

Soft, sweet, and bursting with blueberries: these blueberry muffins are our favorite homemade blueberry muffins, and super easy to make, too!Yield:

12 muffinsIngredients:

2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
2 large eggs
1/2 cup oil
1/2 cup milk, warmed in microwave
2 teaspoons vanilla extract
2 cups fresh or frozen blueberriesInstructions:

1. Preheat oven to 400 degrees. In a large bowl, mix flour, sugar, baking powder, and salt.
2. In a separate bowl, beat the eggs and oil. Add the warm milk and vanilla extract.
3. Pour wet ingredients into dry, and stir.
4. If using fresh blueberries, wash and drain them, and then stir into batter. If using frozen blueberries, place them in a colander and run hot tap water over them for about 20 seconds. Drain berries for 5-10 seconds, then stir into batter.
5. Use muffins papers or grease 12 muffin cups (can also use mini muffin pans). Fill muffin cups 3/4 full and bake for 20-25 minutes at 400 degrees. If making mini muffin size, bake for about 14 minutes.

Muffins are done when top springs back and toothpick comes out

clean. Cool in pan for 5 minutes, then remove to wire cooling racks to finish cooling.



Best Ever Blueberry Muffins

Additional Notes:

This blueberry muffin recipe was created by my friend Lisa M., who has brought them to us numerous times after the birth of a baby or a move. I begged her for her recipe and have made it tens of times since she obliged. Preparation Time:

15 minutes Cooking Time:

20-25 minutes