



Table of Contents

PREFACE.....	2
Biscuits and Crackers.....	3
Bread and Rolls.....	10
Cakes, Torta.....	25
Cookies and Brownies.....	48
Doughs and Crusts.....	66
Mama Bianco's recipes, Rachel (Ella).....	74
Pastries.....	83
Pies.....	95
Monda's Bakery.....	111
Pizza and Calzones.....	134
Puddings.....	142
Shepard's Bakery.....	150
Toppings, Fillings, Glazes and Icings.....	168
Chocolates and Candies.....	180
Bianco's Pastry and Sweet Shoppe and The Pastry Pantry.....	186



PREFACE

This is a collection of traditional baking recipes: accumulated while working at Monda's Bakery, 559 Hartford Avenue, Providence, RI from 1956 through 1965; while working at The Shepard Company Bakery and Tea Room Restaurant, Providence, RI from 1965 through 1973; and some recipes are from my mother, Rachel (Ella) Bianco. Others were developed during my management of the food services at Allendale Insurance Company, Johnston, RI from 1974 through 2000. Some other recipes are favorites that I either created or modified over the years. Although I usually go by the idea that "Baking is a science and Cooking is an art" meaning that a baking recipe usually has to be followed to a "T" while creative license is permitted and encouraged with cooking. The exception for creativity with baking is in the presentation such as with cake decorating.

My story of a passion for baking began at Monda's Bakery on Hartford Avenue, in Providence, now long gone. I loved working there. Although they were famous for their bread, I learned mostly pastry baking, working with Joe Monda and his cousin Anthony Napolitano. Even though it was hard work and they were demanding people, they had such a great wit and sense of humor that it quickly became fun to work there. Over the years I became one of their "family" and stayed close to them until the last had died. I worked there every chance I could get through Junior High and some of Senior High School.

After graduating from Central High School in Providence with a vocational certificate in Radio, Television, and Electronics, I worked for 4 years in a factory, Grant Money Meters which became Universal Controls, until they moved to Maryland. Out of a job, I returned to see Joe Monda and asked if he had temporary work for me until I found another job in electronics. There was always plenty to do in the bakery and not too many young men wanted to work that hard so he welcomed me back. From there I never really left the Food Service Industry. I went from pastry baker at Monda's, then to baker for the Shepard Baking Company, then as Manager of the Shepard Department Store Tea Room Restaurant, then to area supervisor for John F. Davis Company, operators of the Shepard Co. Providence, Denholm and McKay, Worcester, Ma, and Edward Malley Company, New Haven, CT food service operations.

During 1972 I could see that the Shepard Company was in serious financial trouble so I started looking for a job. I was very fortunate with the guidance and help from my beloved wife Jacklyn L. Barnette Bianco to secure a wonderful job in February 1973, an opportunity really, with the then Allendale Insurance Company, now FM Global to develop and operate their company owned Food and Vending Services. During my 30 years there I received several promotions and at the time of my retirement in 2001 I was the AVP of Administrative Services. For around 8 years I had responsibility and accountability for: Food and Vending Services; Corporate Management of Purchasing; Auto Fleet; Graphics and Printing; Mail and Messenger Services; Digitized Records and Library; Building and Grounds; and Security. In between all of this my wife and I opened two small bakeries, one Bianco's Pastry and Sweets Shoppe on Rolfe Street in Cranston, RI and the other, The Pastry Pantry on Hartford Avenue in Johnston, both were sold as ongoing businesses.

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Biscuits and Crackers

I recently changed the name of this chapter to include crackers because I added a Milk Cracker recipe that is close to those that were produced by Royal Lunch. I remember Milk Crackers as a youngster when my mother would let us have them for breakfast, broken in a bowl and saturated with fresh milk. Really good!

I also remember her using them, crushed, for her Calamarille stuffing made with raisins and pignoli for our Christmas Eve Fish Dinner.

Two of my favorite biscuit recipes are my mother's Oil Biscuit recipe and Monda's Pepper Biscuit recipe.



Baking Powder Biscuits

Makes 12 Servings

Preparation: 15 minutes , Cook Time: 20 minutes

Yield: 25 biscuits

Donald's Bakery Collection

Biscuits and Crackers

This is a Shepard Baking Company recipe used at the Shepard Tea Room Restaurant when I worked there from the mid sixties to February 1973. I made plenty of these while working in the bakery with Walter Gillette, Gordon P. "Red" Doe and Charles "Danny" Williamson. Fond memories indeed. I was newly married to the love of my life, Jackie, with two very young daughters. Gordon was called "Red", especially because of his long almost shoulder length red hair. He and his wife also had two young daughters around the same age as ours. Red, Danny, and I, with our wives became very good friends. At first Walter was the bakery manager, later I took over the operation. The bake shop was on the third floor over the Tea Room building which had a ground floor and third floor access to the Department Store. We enjoyed our work and our friendship and had many laughs together, I do miss those days.

These biscuits were used for their Strawberry Shortcake dessert and one luncheon dish I remember in the Restaurant was "Creamed Chicken Chunks over Fresh Baking Powder Biscuits".

Note: Be sure to use Cake Flour



26 ounces cake flour
2 1/2 ounces baking powder
10 ounces Crisco shortening cold, cut in small pieces
3 1/2 ounces sugar
2 cups milk

1/4 ounce salt
2 Large eggs beaten
EGG WASH
1 egg beaten
dash salt
1 tablespoon milk

Preheat the oven to 400°. Grease the sides of a half size sheet pan and line with parchment paper.

Add the milk, salt, and sugar to the beaten eggs, mix well to dissolve. Set aside. I use a Kitchen Aid mixer for this procedure so adjust to your mixer or you can even do it by hand.

Place the flour in the mixer bowl and blend in the baking powder well. Using the dough hook add the shortening into the flour and mix only until coarse crumb.

Add the milk and egg mixture to the flour mixture and mix only until blended. Do not overmix.

Remove to lightly floured bread board. Knead slightly until the dough comes together and the top is smooth. Use enough flour for dusting so as not to stick to the board or your fingers. Roll to a little more than an inch thick. Cut biscuits with a 2 1/2 inch round, floured cutter. Place in prepared pan close together, almost touching each other. Brush generously with egg wash. Bake in 400° pre-heated oven for approximately 20 minutes or just until lightly browned

Cathy's Italian Egg Biscuits

Makes 16 Servings

Preparation: 20 minutes , Cook Time: 12 to 14 minutes

Yield: 3 pounds (48 biscuits)

Donald's Bakery Collection

Biscuits and Crackers

Long time friend Cathy Crepeau was Catherine Vallese when I first got to know her at Central Senior High School in Providence from 1956 until our graduation in 1959. We really didn't know each other very well during our school years. She was a very pretty bubbly cheer leader and in 1958 for our senior year I became class president, so our paths crossed, especially when taking the class pictures at Roger Williams Park. I had just gotten my first car a used 1951 black Packard. The car was very large and had bench seats so 8 or 9 classmates could be driven to the various sites the photographer selected at the Park. Fast forward to 2012 and I met her good friend Connie who had also been in our Central classes with us. After some discussions about a class reunion Cathy and I, both then widowed at that time for a while, became friends again.

There are oh so many variations of Italian Egg Biscuits, a couple are in this book. But I wanted to try this recipe because the fat is oil instead of shortening. They are good!



1 cup sugar
1/2 cup vegetable oil
3 eggs beaten
1 teaspoon salt
1 tablespoon lemon extract
4 3/4 cups flour (1 pound 10 ounces)

3 tablespoons baking powder
1 cup milk
EGG WASH
1 egg beaten
2 teaspoons water

Preheat the oven to 400°. Grease the edges of 2 cookie sheets and line with parchment paper. Parchment paper is a wise investment if you love to bake. It not only makes clean up easy but you end up with a better neater product with a nice brown bottom bake and the cookies are easy to remove. They do not stick.

Blend the first five ingredients in mixer bowl using the paddle. Set aside. Then blend the baking powder into the flour well. Take half of flour and add into the oil/egg mixture with mixer on medium slow speed. Then add half the milk, blend for a minute or two and then add the remainder of the flour and the remainder of the milk. Mix just until incorporated. Remove dough to a floured board.

Make the biscuits either in cookie form or as a loaf. If you are making a loaf, scale around 12 ounces of dough and roll out into a log to the length of the pan, place on the paper. Flatten the dough slightly. Repeat for three loaves in each pan.

Blend the water into the beaten egg for egg wash and brush the tops of the loaves. For individual biscuits or cookies divide dough into 1 ounce pieces (vary the size however you want), roll into small log around 3 inches long and circle around tucking the end into the bottom. Place on prepared pan around three quarter inch apart. Brush tops with egg wash.

Bake in pre-heated oven for 10 to 12 minutes. Be sure to rotate the pans (top to bottom, front to back) at least one time during baking. When the loaves are cooled you can slice plain, or frost with a 10X sugar frosting. Just mix the sugar with a little hot water until a thick but spreadable consistency adding colors and flavors as desired.

Cranberry Pistachio Biscotti

Makes 34 Servings

Yield: 34 biscotti

Donald's Bakery Collection
Biscuits and Crackers

This particular recipe was in the Providence Journal on December , 2011. It is from "50 Recipes to Treasure for the Holiday Season" by Lisa Zwirn. My brother-in-law Denny Halvorsen Sr. use to do a great job making a cranberry-pistachio biscotti very much like this. Perhaps this is the exact recipe that he used.



3 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon cinnamon
1/4 teaspoon salt
1/4 pound unsalted butter
1 cup sugar

1/3 cup light brown sugar
2 large eggs
1 1/2 teaspoons vanilla extract
1 tablespoon grated orange zest from one orange
1 1/4 cups shelled unsalted pistachio nuts
1 cup dried cranberries

Preheat oven to 350°. Line baking sheet pan with parchment paper.

Whisk flour, baking powder, cinnamon, and salt together in mixing bowl.

Cream butter and sugars together until light and fluffy. Beat in eggs and orange zest. Blend in flour mixture, then add nuts and cranberries, mix slightly to form a ball.

Place dough on floured board, divide in half, and roll each piece slightly to form two strips as long as the long side of pan (13 to 16 inches). Place on parchment paper and press top to make approximately 2 to 2 1/2 in wide loaves.

Bake for 30 to 35 minutes until lightly browned and firm when pressed. Remove from oven place on cooling rack. Reduce the oven temperature to 325°. Cool for around 10 minutes. Take loaves off of parchment paper and place on cutting board. With sharp serrated knife cut into 3/4 inch slices. Discard parchment paper and place biscotti, cut side down, back onto baking sheet. Bake for 10 minutes, remove from oven, turn biscotti over and return to oven baking an additional 10 minutes or longer until lightly toasted. Remove from pan to cool.

These can be stored for two to three weeks in tight container or frozen for up to two months.

Italian Red Wine Biscuits

Makes 15 Servings

Preparation: 10 minutes , Cook Time: 50- 60 minutes

Yield: 36 Biscuits

Donald's Bakery Collection

Biscuits and Crackers

This differs slightly from my mother's wine biscuit recipe. My mother's wine biscuits are a little softer and not as crispy as many of the commercial wine biscuits that Rhode Islander have come to love. This recipe is a little closer to those from the now closed Palmieri Bakery which was on Ridge Street, Federal Hill, Providence, RI.

My father's parents, Antonio and Cecilia (Lisi) Bianco lived on Ridge Street when they first came to America from Pietravairano, Italy in 1900. They returned to Italy in January 1905. My father returned alone in 1912.



20 ounces bread flour

1/2 teaspoon salt

5 teaspoons baking powder

1 cup heaping sugar

1 cup Strong red wine hearty burgundy or red

zinfandel

1 cup vegetable oil

EGG WASH(optional)

1 egg beaten

1 teaspoon water blended in eggs

Pre-heat oven to 350°. Line 2 cookie sheets with parchment baking paper.

Blend the baking powder in with the flour well in a separate bowl. Measure the sugar, red wine, salt, and vegetable oil in the mixer bowl and blend to dissolve the sugar. Pour the flour with the baking powder into the mixer bowl and using the paddle mix for 2 or 3 minutes, first on low then on medium speed.

Remove to a floured bread board and knead until a little less sticky. But do not use too much flour. Flour your hands to handle better. Cover with a cloth and let sit for 15 to 20 minutes. The dough will be soft, but it will be easy to work with. If you need to, just lightly flour your hands occasionally, but the less flour the better.

Cut into three even pieces and roll into 1 1/2 " diameter ropes. Cut each rope evenly into twelve pieces (you may make smaller or larger biscuits as you desire).

Roll each piece, cigar shape, around 6 inches long and twist around to make round biscuit. Place onto parchment lined pan separating around 1 inch apart (around 18 to each pan). Brush tops with egg wash, if desired.

Bake in preheated oven for 50 minutes to an hour, depending on how much of a crisp you want. Reverse the pans (top to bottom and visa versa) a couple of times during the baking. The bottoms will brown faster than the tops.

Milk Crackers

Makes 9 Servings

Preparation: 10 minutes , Cook Time: 25 minutes

Yield: 18 crackers

Donald's Bakery Collection

Biscuits and Crackers

I worked on this recipe after getting one from my sister Cecile. She had gotten it from the internet. When I made the first batch it was very tasty, you could taste the butter in the cracker. But that is not how I remember the cracker. My mother loved this cracker and sometimes we would break it up in a cereal bowl and pour fresh milk and let it soak a bit for our breakfast. She also liked to spread butter, peanut butter or jellies for a snack. But what I liked best was when she made stuffed baby squid tubes. She made the stuffing with crushed milk crackers with pignoli and raisins. Mmm mmm.

I tried to adjust the recipe my sister gave me, because I remember the cracker being more white, not mealy and not as rich in fat. The original recipe given to me had cream, butter, and whole egg. I wanted it more white and more of a crackle when broken. So this is the recipe I came up with. It is very close, but not as good as the original Royal Lunch Cracker.

This is very easy to make and fun to try and duplicate what is now a discontinued product.



2 cups all-purpose flour
1 teaspoon salt
2 1/2 teaspoons baking powder

1/2 cup vegetable shortening cold
1/2 cup whole milk
2 large egg whites

Preheat the oven to 405° and line a half size sheet pan with parchment paper. For this I used my Cuisinart food chopper: Put 2 cups, bleached and pre-sifted all purpose flour in the hopper with the cutter blade. Add the salt and baking powder. Replace cover and pulse five or six time to blend.

Add the shortening 1 teaspoon at a time flouring the spoon and spread it separated in the flour. Replace the cover and pulse 10 times, do not over mix. Add the milk and egg whites and again replace to cover and pulse briefly until just into a ball. Remove from hopper and ball up. Place on film wrap press into a 5 or 6 inch round disk and wrap. Store in refrigerator for 30 or 40 minutes.

Place dough on floured bread board and roll out to a little thicker than 1/8 inch. Using a 2 1/2" round cutter, cut into 18 or 19 pieces placing on the sheet pan lined with the parchment paper. Using a pointed object (I used an instant oven meat thermometer) make holes (dock) all around the cracker and a few in the center. Press all the way to the bottom.

Bake in preheated 405 to 410° oven (depending on how accurate your oven is) and bake for 23 to 25 minutes. Turn the pan at least once and at around 18 minutes flip the crackers and finish baking up side down. This step is not necessary but I have an electric oven and I found that it made a nicer color and flatter cracker. Cool.

Vic Calise's Egg Biscuits

Makes 132 Servings

Yield: 9 1/2 pounds of dough
making 132 - 1 1/4 ounce biscuits

Preparation: 1 1/2 hours , Cook Time: 10 minutes

Donald's Bakery Collection
Biscuits and Crackers

Vic Calise, a local baker that I knew and worked with for a short time in the late 50's, gave me this recipe. Wow that's over five decades ago, yikes !

I made the entire batch of 11 dozen so that I could freeze some for when I get company. I used all vanilla flavor because I know some of the younger relatives do not like anise flavor. But I did some of the frosting with the anise for those that do like it. I often look for different Italian Egg Biscuits recipes. I have to say that I am satisfied with the result of this recipe.



1 1/2 pounds sugar
8 ounces vegetable shortening
2 ounces dry milk powder granular not instant
1/4 ounce salt
2 pounds whole eggs beaten
4 ounces vegetable oil

4 ounces fresh whole milk
1/4 ounce vanilla extract
1/4 ounce anise extract
2 ounces corn syrup
5 pounds all-purpose flour
2 ounces baking powder

Cream sugar, shortening, milk powder and salt together, well and until light and fluffy. Blend eggs, oil, fresh milk, flavors and corn syrup well and add to above slowly while continuing to mix well. Scrape the sides of the bowl as necessary

Blend baking powder into flour well and add to above. Blend in but do not over mix. Hold back 1/2 pound of flour for the bread board. Remove dough to floured board and knead just until smooth, again, do not over handle. The dough will remain soft and slightly sticky. Additional flour may be needed for your hands and as you are cutting into pieces for the biscuits.

Cut into pieces by taking a portion of dough and rolling it into a 1 1/2 inch log and then cut into pieces sized to your liking, I did approximately 1 1/4 inch length cuts. Then roll each piece around 5 or 6 inches long like a cigar and spiral around, tucking outside end into bottom, to make the biscuit. Double egg wash the biscuits prior to putting in the oven.

Bake in preheated 400° convection oven for 10 minutes. Conventional oven at 400 °may require a little longer baking time.

For more even baking, after around 6 minutes turn each pan and rotate placement on the shelves (upper to lower and lower to upper). I left plain, but you can frost as desired.

Bread and Rolls

Who doesn't like good bread or a roll fresh out of the oven.? Our family home at the corner of Hilarity and Barbara streets in Providence was in the same block where Monda's Bakery was on Hartford Avenue. If you got up early in the morning, as I did for a few years at 3:00 a.m. in my teens going to work at the bakery, you would smell that wonderful aroma of fresh Italian bread coming out of the oven, it reached our home and it was a beautiful awakening indeed.

I never did develop the knack for making a great Italian loaf of bread. I use to marvel at the old time bakers at Monda's especially Luigi when he did get at the bench. Hundreds of bread and rolls were made by hand. They proofed the dough just enough, scaled it, rounded the first shaping, proofed again and then brought to the bench to flattened the dough and elongated it, then rolled it tight to avoid any holes in the loaf, beautifully tapered at the ends in soft points. They placed the loaves of raw dough in eight foot long 4 inch deep wooden proof boxes which were sprinkled with a heavy coat of corn meal. The boxes were stacked to 6 feet high, one on top of one another and left untouched for around an hour to let the loaves rise, not too little, not too much, just right to hold the shape while lifting each loaf one at a time, oh so carefully, to the large wide wooden long handled peel. Then two sharp slits on an angle. Moved into the oven and with a quick masterful jerk the peel slid outward and the loaves sat right on the old hot bricks to bake to a fantastic golden brown. I can still picture this in my mind 60 or 70 loaves flat in the canyon of an oven going from white to golden brown, I can still see the bakers, I can still smell the bread. Love takes many shapes and forms and there is nothing more basic than the love of a great loaf of bread. So good, good enough for Jesus' last supper.



Anadama Bread

11

Makes 10 Servings

Yield: 3 pounds of dough 2 or 3 loaves

Donald's Bakery Collection
Bread and Rolls

This is a bread that I first made when at Allendale Insurance. We had a colonial Americana theme day in the cafeteria so I wanted to come up with a traditional lesser known bread. This was definitely an early New England bread recipe that I found and it was popular in and around Rockport and Gloucester, Massachusetts in the 1840's, maybe even earlier.

This is most often baked in a bread loaf pan but I made this into two large Italian style loaves with a little cornmeal dusted on the sheet pan before setting the loaves on top, prior to baking. You could easily make 3 loaves like this.



1 1/2 cups water
1/2 cup cornmeal
2 teaspoons salt
1/3 cup butter

1/2 cup molasses
2 envelopes dry yeast /12 ounces fresh preferred.
1/2 cup tepid water
6 cups bread flour

Bring the first 1 1/2 cups of water, cornmeal, molasses, salt, and butter to a boil and cook until thick. Let cool to lukewarm.

Dissolve Yeast in the 1/2 cup tepid water. Let sit for 10 minutes then add to above with the flour, holding back 1 cup of flour. Blend until smooth, with the dough hook, and then add the remaining flour a little at a time mixing at medium speed for 8 to 10 minutes to make a firm dough.

Remove to covered container and let rise until double (60 to 90 minutes). Punch down and let rise another 15 to 25 minutes. Divide into two or three pieces. Form into a long loaf rolling tight to get all of the air out.

Place on a parchment lined sheet pan sprinkled with corn meal, or into greased loaf pans. Cover for proofing, I have come to use a large deep plastic storage container to cover the pans. Keep warm on the bench until double in size, approximately one hour.

Bake for one hour at 375°.

Banana Nut Quick Bread

Preparation: 20 minutes , Cook Time: 55 to 60 minutes

Yield: 1- 1 1/4 pound loaf

Donald's Bakery Collection

Bread and Rolls

This recipe deserves a story, not because I made a mistake and doubled the amounts of bananas and it came out great, but because the book it came out of was a gift to my wife back in 1968. My new bride, Jacklyn Louise Barnette Bianco, didn't really know how to cook a meal other than hamburgers and hot dogs. Growing up in her parents home meals were very simple and, well plain. To give you an idea let me tell you about our first meal in our new home. I worked early morning hours in the bakery. So when I got home I took a nap to be alert when Jackie got home from her job. She got home but did not wake me until supper was ready. I sat at the table, with my back to her because she was doing something on the stove. She put down a bowl of heated canned peas and some instant mashed potatoes and a plate with two very small hamburgers. She told me to fix my plate, she was still doing something at the stove. So I made my plate, took the two hamburgers some peas and some potatoes. She sat down at the table and I asked aren't you going to have any hamburgers and she told me she had a snack late at work and she wasn't hungry. That was the only lie that I think she ever told, because a few months later she told me that the two burgers were to be one for me and one for her. You can imagine how awful I felt but she laughed and then we both laughed together. I didn't feel too bad because after that dinner she asked me to take her for a hot fudge sundae, her very favorite food and I did.

When Jackie was exposed to my big Italian family, she decided quickly that she loved the foods and traditions. When we would go over to my mother's home she would stay close to mama and ask her about her cooking. She learned a lot in a few short months and told me that she liked cooking and wished she knew more.

So, I don't remember if it was for our Anniversary, Christmas, or her Birthday, but I decided that I would get her a cookbook. The book I got her was, where this recipe came from. It is also where Jackie got her famous "Swedish Tea Ring" recipe that was a favorite of our children. The book, new revised deluxe edition, printed in 1968, is the "Culinary Arts Institute Encyclopedic Cookbook" A great book that has just about everything worth cooking. To me who had baked for a living and eventually ran restaurants and Food Services I thought this was a good gift. But I took a razzing from my brothers and sister-in-laws for years. You just don't give your wife a cook book. But she took it well, loved it and used it a lot over the years.



**1/2 cup vegetable shortening
1 cup sugar
2 eachs large eggs well beaten
1/2 teaspoon salt
2 cups ripe bananas (original recipe called for 1**

**cup)
1 teaspoon lemon juice
2 cups flour
1 tablespoon baking powder
1 cup chopped walnuts**

Cream shortening and sugar, add eggs with salt and continue creaming light. Mash bananas, and mix with lemon juice. Add to the sugar/shortening mixture. Blend well.

Mix baking powder into the flour and add to above. Mix well until thoroughly blended, stop mixer and scrape bowl as necessary.

Pour into greased and lightly floured loaf pan. I used the pyrex loaf baking pan. Bake in pre-heated 375° oven for 40 minutes, lower oven temperature to 350° and continue baking for another 15 to 20 minutes, baking until done in the center. You can test by inserting a metal prong such as a meat thermometer into the center and withdrawing. The prong should be dry.

Blueberry Zucchini Nut Bread

Makes 18 Servings

Preparation: 20 minutes , Cook Time: 60 to 65 minutes

Yield: 3 foil loaf pans

Donald's Bakery Collection
Bread and Rolls

I got this off of a Facebook posting. I baked them and then found that it is the same recipe that I did only with crushed pineapple in 1990.

The picture is a double batch that I made this Sunday morning August 3, 2015



3 eggs lightly beaten

1 cup vegetable oil

2 1/4 cups sugar

2 cups finely shredded zucchini squeezed dry in clean towel

3 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking powder

1/2 teaspoon baking soda

3 cups fresh blueberries

3/4 cup walnuts small pieces

1/4 cup sugar

1 tablespoon vanilla extract

Preheat oven to 350°. Prepare 3 foil loaf cake pans with oil spray and lightly flour.

Beat eggs, add 2 1/4 cups sugar, vanilla ,and salt. Mix on medium speed for a couple of minutes then blend in oil. Add zucchini and blend well.

Blend baking powder and baking soda with the flour and add to egg mixture in two stages. Blend well scraping bowl a couple of times. Mix for a couple of minutes until smooth. Fold in two cups of blueberries and the nuts.

Pour 20 ounces of batter into each loaf pan. Divide the remaining blueberries among the three cakes and spread on top. Sprinkle the remaining 1/4 cup of sugar over the berries (add some cinnamon to the sugar if you like).

Bake in preheated 350 ° oven for 60 to 65 minutes.

Ciabatta Bread

Cook Time: 20 to 25 minutes

Yield: 4 loaves

Donald's Bakery Collection

Bread and Rolls

Ciabatta is an Italian word which in English means "slipper". Perhaps that is because of its shape and puffiness. I got this recipe from the internet, in fact it is a blend of two or three recipes, but mostly from "Culinaria". It starts with a "biga", a maturing of the yeast with a small amount of flour and water overnight, or for at least 12 hours.

I tried baking it in a sheet pan with poor results. Much better baking on the stone and spraying the water. Follow the ingredients to a T, I tried altering it but with poor result. I even tried bread flour and you would think it would be better; not so.



FOR THE BIGA:

1/4 teaspoon active dry yeast
1/4 cup warm water 2 ounces
3/4 cup + 2 Tbsp room temperature water 7 ounces
11 .6 ounces all-purpose flour

5 tablespoons warm milk 2.7 ounce
10 ounces room temperature water
1 tablespoon olive oil half ounce
17.5 ounces biga rested at least 12 hours
17.5 ounces all-purpose flour
1 tablespoon salt half ounce
cornmeal for dusting the oven stone

FOR THE CIABATTA:

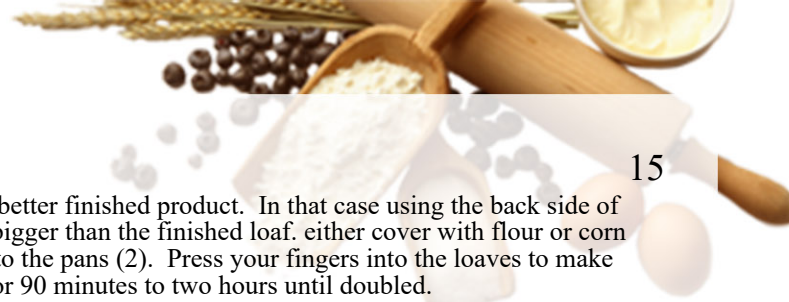
1 teaspoon dry yeast one tenth of ounce

For BIGA: Dissolve yeast in warm water and let sit for 10 to 12 minutes until creamy. If not bubbling and creamy try a fresher yeast. Stir in the second water then stir in the flour a little at a time. You may do this by hand in a bowl, but if using mixer blend for 2 minutes with paddle on low speed. Put into an oiled bowl, cover and let sit at room temperature overnight or for up to 24 hours. If keeping longer you may refrigerate or freeze.

For the CIABATTA: Dissolve the yeast in the warm milk, let stand for 10 minutes. Place yeast in Kitchen Aid mixer bowl and add the water, oil, and the 17.5 ounces of BIGA. Mix to blend with the paddle for 2 minutes. Add the salt to the flour, blend, add to the liquid, and mix for 2 to 3 minutes. Change to the dough hook and mix on low speed for 2 minutes more then increase speed to medium and mix for another 2 minutes.

The dough will be sticky, remove it to a floured board and using as little flour as possible, flour your hands and knead until somewhat smooth and pliable. Place in an oiled bowl with a cover or cover the bowl with film wrap. Let rise at room temperature for 90 minutes. The dough should be airy, bubbly and sticky.

Remove dough to a floured board dust the top with a little flour and cut into four equal portions (I will cut into 3 the next time, I want larger loaves). You may roll it somewhat into log shape and then carefully stretch to shape, using floured hands, if necessary; or just stretch each piece into the rectangles without rolling into log, as I did, approximately 10 inch by 4 to 4 1/2 inch (slipper shape). Handle carefully trying not to press out the bubbles.



If you have a baking stone and a peel, you will get a much better finished product. In that case using the back side of half sheet pans, cover with strips parchment paper a little bigger than the finished loaf. either cover with flour or corn meal, generously, and put the stretched Ciabatta loaves onto the pans (2). Press your fingers into the loaves to make dimples then cover loosely with damp cloths and let rest for 90 minutes to two hours until doubled.

IF YOU DON'T HAVE A BAKING STONE: cover two half sheet pans with parchment paper, dust generously with cornmeal. before placing the Ciabatta loaves onto the cornmeal, press finger into the loaves to create some dimples. Then carefully place onto the cornmeal. Cover with a damp cloth, or create a "proof box" with a large plastic storage container and let sit, or rise, for 90 to 120 minutes, until about double in size.

Preheat oven to 425°.

IF YOU ARE USING BAKING STONES: put the stones in the oven while preheating. When ready to bake, sprinkle the baking stone with cornmeal and transfer each loaf onto the baking stone with the paper underneath. Spray with water two or three times during first 12 minutes of baking. Lift loaf and remove paper as soon as loaf is firm enough, then place back on the cornmeal covered stone to finish. Bake 22 to 26 minutes until browned to your liking.

IF ON PREPARED PANS: place the pans in the oven to bake. Spray with water as above during the first 12 minutes of baking. Bake for a little longer. Cool on cooling racks.



Crusty easy Dutch Oven Bread

Donald's Bakery Collection
Bread and Rolls

I got this recipe from my interactive Cook'n software. The recipe is from www.jocooks.com/bakery.

This is the easiest bread than I have ever made and it comes out great with a nice crispy crust. I have tried it with herbs, spices, olive oil, and raisins and cinnamon with good luck. Got a lot of experimenting to do with this method. I bought a second dutch oven so that I can make a couple of loaves at a time !

Since 2014 I have made Rosemary and Olive Bread and Cinnamon Raisin Bread successfully using this method. Just add the extra ingredients to the recipe when beginning the dough.



3 cups all purpose flour
1 3/4 teaspoons salt

1/2 teaspoon active dry yeast
1 1/2 cups water room temperature

Mix flour, salt and yeast together in a big bowl. Add water and mix together to incorporate well. Cover tightly with film wrap. Let sit for 12 to 18 hours.

When ready to bake, place the Dutch oven in the oven and preheat to 450°.

Flour a working surface generously and gently empty the dough onto the center of board. (flour your hands well and gently shape dough into a ball). Do not handle too much and do not press out air pockets.

Remove dutch oven and take lid off, drop loaf into center of pot, cover with lid and return to hot oven. Be careful not to touch the edges of the very hot pan

Bake for 30 minutes with lid on then remove lid and bake another 15 to 20 minutes. Scrumptious!!



Focaccia Bread

Makes 10 Servings

Preparation: 15 minutes , Cook Time: 15 minutes

Yield: 28 ounces

Donald's Bakery Collection

Bread and Rolls

This is a nice bread for any meal. Goes great for lunch with just a nice salad or antipasto, or soup.

It is fairly easy to make. Start the dough in the early morning to be ready for lunch, or at noon to be ready for dinner.



1 1/2 cups plus 1 tablespoon tepid water 90 - 100°
1 package fast raising dry yeast or 1 ounce compressed
1 teaspoon sugar
2 teaspoons salt
1 pound bread flour
1 tablespoon olive oil

3 tablespoons olive oil
sea salt to taste
fresh ground pepper to taste
garlic clove sliced
fresh rosemary
sliced tomato
fresh basil
grated or shaved Romano cheese

FOR TOPPINGS

Dissolve the yeast in the water with the sugar. Let ferment for 10 minutes. If not bubbly the yeast is not active. It may work but not as it should.

Mix the salt in the flour, then add the yeast and liquid and run on medium speed for 3 or 4 minutes. Add the oil and mix in.

Let rise in an oiled covered bowl for an hour. Punch down to remove air pockets, then let rise for another hour.

When ready to make the bread, divide into 2 - 14 ounce, or 3 - 9 ounce portions. Roll round and flatten.

Oil 2- 9" or 3- 7" or 8" cake pans. Press the dough to the size of pans on a bread board and then place inside the oiled pan. With your fingertips press all the way to the bottom, creating hills and valleys. Oil the top generously with olive oil then salt, pepper and desired spices and other ingredients: For Rosemary I just use salt, pepper and a lot of rosemary. For tomato and basil, I put salt, pepper, large chopped basil and thin sliced fresh tomato. I like to salt and pepper the tomato with a little garlic powder then sprinkle with olive oil.

As with pizza, the combinations are endless: however remember it is a bread so keep the top fairly dry (no sauce).

Cover the pans with film wrap and let rise for an hour to an hour and a half. When ready to bake take film wrap off and place in preheated 425° oven for 15 minutes. Bake light, do not over bake.

Irish Soda Bread

Makes 40 Servings

Preparation: 30 minutes , Cook Time: 30 minutes

Yield: 10 to 12 loaves.

Donald's Bakery Collection

Bread and Rolls

This is a recipe that I developed while I was Manager of Food Services for Allendale Insurance. We had been celebrating theme days in our cafeteria so when we were planning Saint Patrick's Day, I asked a true Irish woman, Anita Carey, who worked in our Purchasing Department, for her soda bread recipe. I tried it and according to my taste (more of a sweet tooth) it was a little dry and not sweet enough. So I adjusted the recipe, adding sugar and enriching it with a more generous quantity of butter instead of shortening, trying to keep it as original as possible. I was so happy when Anita and her and my good friend, another true Irish woman, Kate Albanese approved. We sold over 400 loaves of this bread each and every year that I was there. My dear wife Jackie worked at AIPSO across the street on Central Avenue and she had brought some over to her co-workers. As far as I know they are still ordering these from the FM GLOBAL Food Services, the surviving company.

NOTE: This method looks more like a rich scone rather than a slice from a traditional loaf. If you prefer this can be baked instead in a loaf pan.



3 pounds all-purpose flour
1 pound granulated sugar
1/2 ounce salt
3/4 ounce baking powder
3/4 ounce baking soda

1 pound butter cut in 1/2" cubes
15 ounces box seedless raisins
4 large eggs slightly beaten
1 quart buttermilk
1 teaspoon yellow egg shade color approximately

Blend flour, sugar, salt, and baking powder in mixing bowl. Add butter and mix until crumb texture.

Mix eggs, raisins, buttermilk, and baking soda until well blended. Add enough yellow egg shade color to bring the liquid to the color of beaten eggs. Add to above and mix just until well incorporated.

Put dough on large floured bread board and portion into 12 to 14 ounce loaves. Shape into round ball and place on parchment line baking sheet. Flatten to approximately 7" round. Using flat bench scraper or wide knife, cut 3/4 way through in quarters creating 4 wedge shapes. Brush with melted butter.

Bake in preheated oven for 30 minutes - 350 degree convection or 385 degree conventional oven.

Makes 10 to 12 loaves

Italian Easter Sweet Bread

Makes 10 Servings

Yield: 1 Large Loaf

Donald's Bakery Collection
Bread and Rolls

I was first introduced to Easter bread by my mother when she use to make what she called, in her Italian dialect, 'A Pigna'. Where that originated from, I don't know. It could have been a cross between Italian and English or what we called "broken English". Her bread was firmer and not as sweet, but delicious. Great toasted and buttered.

When I was at Allendale Insurance I made this for our Easter celebratory luncheons and it became quite popular. This version is slightly richer in that there is more butter, eggs, and sugar. I hope that you try it and enjoy it! Buona Pasqua!!



03/30/2013

- | | |
|--|--|
| 1 1/2 ounces fresh compressed yeast or 2 packets dry* | 2 Extra large eggs beaten |
| 1 cup warm water to dissolve yeast | 2 tablespoons vanilla extract |
| 1 teaspoon sugar to feed yeast | 2 tablespoons anise extract |
| 1/3 stick melted butter (5 Tablespoons) | 1/3 cup thinly sliced or small diced citron or orange rind optional |
| 2/3 cup sugar | |
| 1/2 teaspoon salt | |
| 2 pounds all-purpose flour | 3 eachs raw shell on eggs for baking on bread |

*Much prefer the fresh yeast. Dissolve yeast in the water and sugar. Let sit for fifteen minutes.

Melt butter then add sugar, salt, flavors, and citron in large mixer bowl and stir. Add beaten eggs and dissolved yeast with the water. Add flour 1/2 at a time and mix with the dough hook to make a soft smooth dough; Knead with mixer on medium speed for 3 to 5 minutes. Remove to a buttered bowl, cover and let rise for 60 to 90 minutes. Punch down and let rise for another hour.

Divide dough into 3 portions, or 6 portions to make two smaller rings. Using a bread board form into smooth balls. Cover and let rest for 20 minutes. For making with shelled eggs in the bread hold back 2 or 3 ounce of dough for crossing over the eggs.

To make braid, roll each ball into an 18 inch rope. Brush one end of each rope with a little water and press the tips firmly to hold together. Straighten ropes and spread apart at bottom, make the braid by alternating one rope over the other towards the center strip.

Wet the other end with water, press together and form into a circle pasting the ends together.

To make an Easter egg bread, fix three raw eggs into the ring, evenly spaced. you may want to cut slits in the dough to make a pockets for the eggs. With the reserved dough roll into into pencil strips for making a cross over the eggs. Wet the ends and pinch into the braid to hold.

Place on a greased or parchment covered baking sheet pan. Brush with egg wash for a nice shine. You can either leave as is if not frosting later or sprinkle with colored candies if desired. Cover with large plastic storage bin to create a "proof box". let rise until doubled (at least 90 minutes).

Bake in pre-heated 375° oven for 15 to 20 minutes until browned. When cooled the loaf can be frosted: 1 cup -10X sugar, 1 teaspoon Anise Extract, 1 tablespoon milk.

Popovers

Makes 10 Servings

Preparation: 10 minutes. a little longer for heating the pans , Cook Time: 35 to 40 minutes

Yield: 20 to 22 popovers

Donald's Bakery Collection
Bread and Rolls

Popovers are sometimes referred to as an American version of Yorkshire Pudding and are often served with Prime Rib or other beef roasts. Like Yorkshire Pudding the pans can be coated with beef drippings from the roast instead of using vegetable oil. Popovers can also be served as a sweet with fruit toppings, whipped cream, jams, butter, and even dusted with powdered sugar and drizzled with honey. In that case use the vegetable oil for coating the tins. It is similar to a cream puff shell in that it is virtually hollow inside.



4 eggs slightly beaten
2 cups milk
2 cups flour

1/2 teaspoon salt
1/4 cup -approximately- vegetable oil for coating pans

Preheat oven to 425°. Coat popover or cupcake pans generously with oil or fat drippings. I used the teflon coated regular size cupcake pans.

Mix ingredients with a whisk to make a smooth batter, around 2 minutes.

Heat pans in oven until oil is smoking. Then quickly take pans out of oven placing on oven door to keep hot and using a #16 scoop drop a scoop of batter into each. Place into oven and bake for 30 to 35 minutes.



Rustic Italian Bread

Makes 20 Servings

Preparation: several hours. , Cook Time: 50 minutes

Yield: 2 large loaves

Donald's Bakery Collection

Bread and Rolls

After returning from Italy in 1998, I wanted to find a recipe for an authentic Italian country bread such as was served by my cousins in the Caserta region. I had made a lot of good Italian bread when I worked at Monda's Bakery but theirs was with a thinner crust with a more moist smooth center, with few if any large holes.

This is a time consuming recipe but makes a great Old Country Italian Bread. It is done in stages so plan other things to do in between and the time will go by quickly. Believe me it is well worth it. If I had enough people around me to enjoy it I would make it often!

BIGAmade the night before:

10 ounces bread flour King Arthur preferred

1/4 teaspoon instant dry yeast

8 ounces lukewarm water

DOUGH:

17 1/2 ounces bread flour King Arthur

1 teaspoon yeast

10 3/4 ounces water room temperature

4 teaspoons salt

FOR BIGA: Combine the first flour, yeast, and water in mixer and knead for 3 minutes. Transfer to medium bowl, cover with film wrap and let sit at room temperature for 3 hours, then refrigerate overnight or up to 24 hours.

FOR DOUGH: Remove BIGA from refrigerator and let sit at room temperature.

Combine second flour, yeast, and water in large Kitchen Aid bowl and using dough hook, knead for 3 minutes. Stop machine and cover with film wrap leaving hook in. Let relax for 20 minutes.

Remove film wrap, add BIGA and salt and knead on second speed until all ingredients are incorporated and dough clears side of bowl. The dough may be sticky on the bottom and that is okay.

Transfer to a large bowl, ceramic is best. Cover again with film wrap and let rise for one hour. After the hour, pull the dough from the sides to the center pressing all air out turning the bowl as needed. Cover again and let rise another hour.

After the second hour press the air out again as above, cover and let rise for the third hour.

TO MAKE LOAVES: Empty dough onto lightly floured bread board, divide into two portions and ball up. Let rest a few minutes, covered, and then form loaves by grabbing with both hands and stretching to elongate. Slap down on board to release air pockets. Grab the upper portion of dough and pull down to center. Grab the dough with both hands, palms down with thumbs facing each other, and roll dough tightly to form a long thick log with pointed ends, making sure to seal the bottom of loaf. Roll tightly into two long loaves.

Place onto cornmeal dusted stone, baking pans, or pizza stone. Cover tightly and let rise until double, around 90 minutes. I make a mock proof box using large plastic storage boxes upside down.

Preheat oven to 500 degrees. Before putting loaves into oven cut lengthwise with a sharp thin razor like knife, around 3/4 inch deep. Can be dusted with flour if you prefer.

Bake for 15 minutes, spray with water* and reduce oven to 400 degrees. Rotate for even baking and bake for another 30 to 35 minutes.

* I keep a clean spray bottle for such purposes.



Shepard's Cheese Bread

22

Makes 8 Servings

Yield: 2 pounds 12 ounces

Donald's Bakery Collection
Bread and Rolls

This is a delicious bread that we use to make in the Shepard Bake Shop. We sold it in a smaller loaf at the retail counter and we made it in a full loaf for the Shepard Tea Room restaurant. There was a sandwich special that we made on toasted cheese bread. It was Egg Salad and Chopped Bacon with iceberg lettuce and mayo on toasted Cheese Bread. A real nice sandwich. This is one of my favorite breads and when I was testing the recipe for this book I made some rolls with sesame and some with poppy seed.



2 cups tepid water
3/4 ounce instant dry yeast
2 ounces sugar
3 teaspoons yellow egg shade color nice bright gold color
1/2 ounce salt

1 ounce dry milk powder not the instant granular or flake
22 ounces bread flour
1 ounce malt barley flour
3 ounces grated strong Parmesan cheese
2 ounces shortening *

Dissolve yeast in tepid water. Add half of sugar and let ferment for 15 minutes. Add egg shade.

Mix remaining ingredients except the shortening to blend, then add water/yeast and mix for 5 to 7 minutes on slow to medium speed, to form a nice dough. At 4 minutes add shortening*.

You shouldn't need any more flour but if needed add no more than 1/2 ounce.

Remove to covered bowl and let proof 75 to 90 minutes. Punch down dough to remove air bubble. Cover again and let sit for another 30 minutes. Scale to desired product: 1 pound and 4 ounces to one pound and 8 ounces** for american pan loaf or one and a half ounces each for rolls. Form into loaves and put into greased bread pan. If making rolls scale to your desired size and form rolls, shape as desired. Brush with a little egg whites and sprinkle with poppy seed or sesame as desired.

NOTE: Cover with large plastic storage container to create a proofer and proof (let rise) until doubled (60 to 75 minutes). You can buy an expensive proofer at King Arthur Flour Company or you can use this inexpensive method. Put the pans on a wood surface, not a granite surface (wood will be warmer). Cover with the storage container. If desired and there is room you can put a container of boiling water to create some steam.

Bake in preheated 350° oven: for Bread loaf 30 to 35 minutes or until nicely browned, for rolls 16 to 20 minutes.

* I, not so long ago, learned that adding fat at the beginning of bread making inhibits the developing of the gluten in the flour, so now I add it after the flour is well incorporated with the liquid and other ingredients.

Soft Dinner Rolls

Makes 32 Servings

Yield: 48 ounces

Donald's Bakery Collection
Bread and Rolls

These rolls can be made a variety of ways: Elongated Vienna Rolls; sprayed with water and dusted with flour for snowflake rolls; sprayed with water or egg wash and sprinkled with either poppy seeds or sesame seeds; brushed with olive oil and topped with Italian herbs or spices for Italian soft rolls; sprayed with egg wash and topped with shredded cheddar for cheddar roll.

For Butterfly Rolls:

You will need an additional 8 ounces butter; (Prepare this butter ahead of time. soften butter and spread between two sheet of parchment or wax paper; roll out to the size of 2/3 the rectangle. then chill for an hour or more). Roll dough out into large rectangle around 3/8 inch thick, take the top sheet of paper off rolled out butter and place, butter down onto left and center (2/3) of rolled dough. Fold the right third of dough over the center and then three fold it onto the left side so you now have three layers of dough and two layers of butter . Press sides together to seal. Cover and let rest in refrigerator for 30 minutes, just enough to chill the butter slightly. Return dough to bread board and roll out to the original large rectangle size. Do not press too hard in order to keep butter from tearing into the dough. The object is to create layers of dough and layers of butter: Fold in thirds again, cover and let rest another 30 minutes. Do this one more time creating several layers of dough and butter. To make the rolls roll the dough out to 3/4 inch thick and cut dough with sharp knife or sharp metal bench scraper into rectangles approximately 1 1/2 inch by 2 1/4 inch pieces depending on the size of the cupcake pan, fold in half lengthwise and place upright into buttered cupcake pans. Cover with proof box and let double in size. Bake according to directions below.



1 1/2 cups warm milk not over 100 degrees
1/2 cup granulated sugar
2 packages dry instant yeast or 1 1/2 oz fresh yeast
2 large eggs
2 ounces butter softened

2 1/2 teaspoons salt
26 ounces bread flour
FOR BUTTERFLY ROLLS:
6 ounces slightly softened butter

Dissolve yeast in warm milk with 1 teaspoon sugar. Let ferment for 15 minutes.

Add egg and remaining sugar.

Blend salt into flour and add flour to blended liquid ingredients in large Kitchen Aid mixing bowl using dough hook. Mix until all ingredients are incorporated well, 2 or 3 minutes.

Add softened butter to the dough and mix on medium speed to knead for an additional 3 or 4 minutes. Dust with additional flour if dough is too slack.

Place dough in floured plastic bowl with cover or a ceramic bowl and cover with film wrap. Let rise for 90 minutes.

After 90 minutes press air bubbles out of dough by bringing in from side to center turning bowl each times. Cover again with film wrap and let rise (proof) for an additional 60 minutes.

Cut dough into desired size pieces (around 1 1/2 ounces each) and shape into rolls. I usually press the dough into a flat rectangle on a floured bread board. Then cut into 3 or 4 strip, roll round and cut each strip into to the size of rolls you want. Finish the rolls as described in the paragraphs above.

Place on greased or parchment lined baking sheet pan. Place in proof box (covered with large plastic storage container works well) and let rise until double in size, approximately one hour. Bake light at 425° for 9 to 12 minutes

Southern Hush Puppies

Makes 8 Servings

Preparation: 15 minutes , Cook Time: Fry time - 3 to 4 minutes per batch.

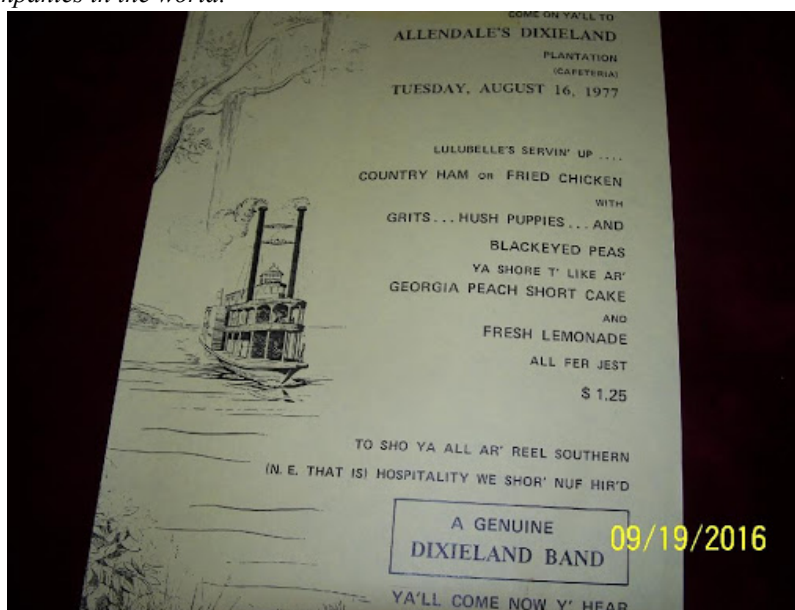
Yield: 32 hush puppies

Donald's Bakery Collection

Bread and Rolls

I first decided to try hush puppies when we had a Dixieland Day as a theme in our cafeteria at Allendale Insurance back in the late seventies. In fact it was August 16, 1977. This was a couple of years before we had to go on austerity program to save the company.

The theme days were growing in popularity so I wanted to bring in a Dixieland band and management approved the expense. I got them through the Muscian's Referral at a cost of \$195.00. They were from New Bedford, Massachusetts and were experienced old timers and they gave our crowd a wonderful fun time. The Allendale employees and the senior management loved it. I still have a few written compliments, one from the President of the company, Roger Freeman. Those were very good times for our company. Unfortunately, because sales had increased so much the company got into trouble when it was determined that the Reserve could not cover the risk for future growth. This resulted in a major shake up that although painful to many did save the company. Today FM Global, the surviving entity, is one of the strongest property insurance companies in the world.



1/3 cup all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon sugar
2 tablespoons heaping green peppers chopped fine
3 tablespoons heaping onions chopped fine

1/2 cup milk
3/4 cup beer flat
1 large egg
2 cups cornmeal (white preferred)
Use around 4 to 6 cups of vegetable oil for frying

Combine flour, baking powder, salt, sugar, and cornmeal. Add remaining ingredients to make the batter. Blend well vigorously and let sit for 15 minutes for cornmeal to absorb liquids. Stir well.

Heat oil to 375°. and drop batter by heaping teaspoon into the oil.

Fry until lightly browned, they usually turn over by themselves if the oil is deep enough, but if they don't turn brown evenly on both sides. Serve immediately.

Cakes, Torta

I really liked making cakes in the bakeries where I worked. I loved the mixing of the batter, so silky smooth, I loved taking the layers out of the oven so golden brown and smelling so delicious and fresh. And I loved frosting the cakes, whether Boston Cream, Frosted layer cakes, Cup Cakes, or specialty Holiday Cakes of Rabbits, Lambs, Easter Egg Cakes, Bonnet or straw Hat cakes, decorated Birthday or Anniversary cakes, and even Wedding cakes. It was hard work because the batches were huge weighing in as much 70 to 80 pounds. Add the weight of the tin coated steel bowls and you would haul one hundred pounds, sometimes more if an 80 quart bowl was used. During the 40's, 50's and 60's fruit cake was often used for what was called the "grooms" cake and silver pound cake for the "brides" wedding cakes, pound cake was used for cake molds (rabbits, lambs, basket, eggs, etc). The Butter Rum cakes at Monda's Bakery were baked in a tube pan greased and coated with sliced almonds and then when cooled, dipped in a heavy rum saturated simple syrup.

It wasn't until I went to Italy for the first time in 1996 that I learned about the various Italian breakfast or brunch Tortas, which I like very much. I did however learn the Italian Zuppe Englese cakes at Monda's in the 50's and we made plenty of those at Christmas time.



"Joy of Cooking" One Egg Cake

26

Makes 8 Servings

Yield: 2- 8 inch round cakes

Donald's Bakery Collection
Cakes, Torta

My sister Cecile Bianco Halvorsen introduced me to this cake. She brought this to a meal that I cooked for her, a friend Cathy, my son David, and my daughter in law Laurie. It reminded me of the wholesome from scratch cakes, the Lady and Lord Baltimore cakes, that my mother often made when we were young children. Cecile brought sliced peaches and Reddi Whip to serve with the cake. We all loved it and so I asked for this recipe and here it is. Thank you Cecile.



1 3/4 cups sifted all-purpose flour
1 1/4 cups sugar
2 12 teaspoons double action baking powder
1 teaspoon salt
1/3 cup butter

2/3 cup milk
Step 2
1 each large egg
1/3 cup milk
1 teaspoon vanilla extract

Pre-heat oven to 375° Have all ingredients at room temperature.

- 1) mix the first set of ingredients in an electric mixture on medium speed for 2 minutes. Scrape down ingredients once or twice
- 2) add the egg, second milk, and vanilla and mix for 2 more minutes, again scraping the bowl once or twice.
- 3) pour batter evenly into two greased and floured 8 inch cake pans and bake in pre-heated oven for 25 minutes



Apricot Glazed Almond Torta

Preparation: 1 hour , Cook Time: 45 minutes

Donald's Bakery Collection

Cakes, Torta

Makes 14 Servings

Yield: 1- 9 1/2 inch Torta

This is another variation of Breakfast and Brunch Torta's served in many parts of Italy that I created. I found that the almond pastry filling was popular with my family.



24 ounces chilled Pasta Della Nonna :recipe in Dough & Crust chapter
10 ounces Almond Pastry Filling :recipe in Toppings & Fillings chapter

6 ounces apricot preserves heated and strained
4 ounces thick chunky sliced natural almonds
1 beaten egg for egg wash

Butter a 9 1/2" French Tart Pan or 10" pie plates

Roll 2/3 of the chilled Pasta Della Nonna on floured bread board to 1/8" thick as you would for a pie crust . Place in bottom of pan and gently press into pan to form the shell .

Spread Almond Pastry filling evenly over the bottom of the shell. With remaining dough roll to oblong and cut into 3/4 inch strips to make the lattice top crust.

Make egg wash by adding a little water and dash of salt to the beaten eggs. Brush sides of crust with the egg wash and put strips of dough on top of filling 3/4" apart. Then turn the pan and lay remaining strips on top of the first layer of strips on a diagonal making a lattice pattern.

Press sides to seal strips and cut off excess dough. Brush lattice top with egg wash.

Bake in preheated 350 degree oven for 45 minutes. After 20 minutes remove from oven and working quickly brush again with egg wash and top with sliced chunky raw almonds. Return to oven to finish baking for the remaining 25 minutes or until golden brown. Remove from oven.

After 10 minutes out of the oven brush the top gently with heated and strained apricot preserves to glaze. Serve warm or at room temperature.

Aunt Emily's Pound Cake

Makes 18 Servings

Yield: Makes one 16" long pound cake

Donald's Bakery Collection
Cakes, Torta

This recipe was given to me by my sister Cecile. It was given to her by our aunt Emily Lombardi. Emily Salzillo married our mother's younger brother Peter Lombardi. They had one son Peter Lombardi Jr. Aunt Emily was another great Italian cook and baker. She was a strong woman, not one you could "pull the wool over her eyes". I remember she had a great slightly salty sense of humor. I also remember that she was very supportive of my mother especially after we lost Papa. I loved my mother's Rice Pie but Aunt Emily's had a thick custard at the top and I liked that. I have such great memories of our large extended family including Aunt Emily and Uncle Pete.

The recipe is for a 16" x 4" x 4 1/2" loaf pan. Cut the ingredients in half for a single 8" or 9" loaf pan.

1 cup vegetable shortening
1 3/4 cups sugar
4 large eggs well beaten
1 teaspoon lemon extract

1/2 teaspoon mace
2 3/4 cups all-purpose flour
2 teaspoons baking powder
3/4 cup milk

- 1- Blend shortening and sugar light and fluffy. Add three beaten eggs one at a time, holding 1/4 for later. Add lemon and blend
- 2- Mix flour, baking powder, and mace dry.
- 3- Add 1/3rd blended flour and 1/3rd milk, blend well then add the 2nd third, blend again scraping bowl as needed. With the last 1/3rd of flour and milk add the remaining egg and beat until well blended.
- 4- Pour into well greased and floured loaf pan. Bake in pre-heated 350° oven for 50 to 60 minutes until done in center.

NOTE: if desired, top the batter with a generous amount of sliced raw almonds before baking. Press almonds slightly to adhere.



Basic Italian Sponge Cake

Makes 12 Servings

Preparation: 15 minutes , Cook Time: 30 to 35 minutes

Yield: 1 half sheet pan layer

Donald's Bakery Collection

Cakes, Torta

This is the best base for a Zuppe Inglese cake or any other cake where there is a moist filling and/or brushed with a flavored simple syrup. This recipe makes one half sheet pan layer that is thick enough to cut horizontally for 2 layers for a Zuppe Inglese or you can make 2- nine inch round layer cakes.

You could also use this for jelly rolls, but bake it thinner by using 2- half sheet pans. Watch closely do not over bake. I have also used this for a Boston Cream Pie which should be consumed within a day or two. Sponge cake will dry out quickly that is why it is good for cakes that either have a saturate of syrup or a moist filling.



9 room temperature eggs separated
1 1/2 cups sugar

1 tablespoon orange zest or you can use lemon zest
1 1/2 cups cake flour sifted twice

This should make enough for a half sheet pan or two 9" cake pans. Line the bottoms with parchment paper. Do not grease the sides.

Preheat the oven to 350°

Separate the eggs putting the yolks in one bowl and the white into another grease free bowl.

Add half the sugar to the yolks with the zest and beat until very thick and light in color.

Beat the egg whites with a clean wire whip in a clean grease free bowl until frothy. Add the 2nd half of sugar and whip very stiff and shiny (10 to 15 minutes total)

Fold the yolks into the whites. Then fold the flour into the eggs 1/3rd at a time until blended to make the batter. Do not over mix, you don't want to lessen the air bubbles.

Pour into prepared pan, spread evenly. Bake for approximately 30 to 35 minutes until a toothpick come out dry.

Cool for a few minutes, loosen the edges with a thin knife then sprinkle with a little sugar and invert onto a cooling screen. When a little cooler peel off the parchment paper.

If making this cake for the freezer for later use be sure to freeze the layer firm then take out of freezer and wrap well with film wrap and return to freezer. I wouldn't keep this too long, perhaps a week or two at the most before using.

Boston Cream Cake

Donald's Bakery Collection
Cakes, Torta

Throughout my baking career this was a very popular cake at most bakeries and at the Shepard Tea Room Restaurant.

At Shepards we used an all butter cake and French Custard Cream. We also made a fondant based chocolate chocolate icing. The top was frosted by heating the icing slightly to let it flow nicely providing a nice smooth glossy top.

The picture is how we frosted it at Monda's Bakery and then later at my own bakeries, Bianco's Pastry and Sweets Shoppe which was on Pontiac Avenue in Cranston and The Pastry Pantry which was on Hartford Avenue in Johnston.

At Monda's we used the Italian Boiled Cream.



1 - 9 inch All butter layer cake :recipe in Shepard chapter
16 ounces French custard cream : Recipe in

Shepard chapter
7 ounces chocolate frosting
1 each red maraschino cherry

Bake the layer cake and cool thoroughly. Make the French cream and also cool thoroughly.

When ready to assemble. Split the layer cake horizontally. Place the bottom layer on serving plate. Spread the custard cream 3/4 inch thick barely to the edge. Top with the other half of the layer and frost just the top with chocolate frosting, making whatever design you like. If the frosting is too thick warm it for a few seconds in a microwave and whip lighter. Top with the maraschino cherry.



Easy Angel Food Lemon Cake squares

Donald's Bakery Collection
Cakes, Torta

This is a recipe I got off of FaceBook. So easy and good! I have tried: Blueberry Pie Filling, doesn't work the almond flavor of the Angel Food mix is far too strong! I also tried crushed pineapple without success, perhaps pineapple filling would work .I have read where a baker used a can of strawberry pie filling successfully.

I included this because it is so quick and easy and so good.



1 box angel food cake mix
1 (20-ounce) can lemon pie filling

2 tablespoons confectioners' sugar for dusting the top

Preheat oven to 350°.

Place cake mix in a bowl then add the can of lemon pie filling. Stir to mix well.

Spread evenly into an ungreased 9 x 13 pyrex glass baking dish. Bake on the bottom rack in the pre-heated 350° oven for 25 to 30 minutes. Presto your done!

When cooled, dust with confectioners sugar or top with a lemon glaze of confectioners sugar, lemon zest and a little hot water or you can use your favorite softened frosting (chocolate, lemon, or cream cheese sounds good). Cut into desired size pieces and pry out as you would any angel food cake.



Evelyn D'Alfonso's Loaf Cake

Donald's Bakery Collection
Cakes, Torta

This is a wonderful large loaf cake that was sliced and used at many breakfast coffee'an events, breakfast meeting, after funeral collations, etc.

I met Evelyn in 1973 on the first day of my new job, as Food Service Manager, with Allendale Insurance (now FM Global) . She worked in the cafeteria at 150 South Main Street in Providence, RI. She and several of the other staff had been working there for several years. Although I could sense a bit of apprehension and maybe even a bit of resentment towards me an outsider as the new manager, she was polite, respectful, and quickly warmed up to me. At that time she was Evelyn Bukowski, and was a single divorced mom, her maiden name was Ciaramello.

It did not take long for Evelyn and I to become dear friends. She was a natural leader in the cold foods area of the kitchen. She along with the chef Eugene Plante displayed a strong loyalty to me. I am sure it was not easy for either of them, in fact I am sure that it was not easy for any of the staff. Our challenge was to, within four months, go from serving around 150 people for lunch to over 1300 in a brand new totally electric kitchen at Allendale Park in Johnston, RI. and I was gung ho to impress management

To complicate matters for them, I had committed to my new boss, Casey Freeman, that I would bring some restaurant flare to a "meat and potato" operation. All of the Executive Management at Allendale wanted to show off their pristine and forward looking building and they wanted nothing but the best for their food services. Evelyn and Gene could not have been more loyal to me, especially in trying to make sure that quality in food and service was the highest that our budget, which was generous, would allow.

In April of 1975 I went to a Catholic retreat called Cursillo de Christiandad. At that time, they did men's weekends first and then the women's weekends. I was overwhelmed with the Spirit of my Lord, Jesus. In June of that year my wife, Jackie, went on the women's weekend. By that time Evelyn had become friends with Jackie and I. One day Evelyn came into my office and asked if she could talk personally with me. She said that she had noticed such a change in me and she wanted to know more about what had happened on my and Jackie's weekend. It wasn't long into the conversation that she started to cry telling me that she was so hurt that she could not receive Communion at Mass because she was divorced and that she and her friend Vinny D'Alfonso a widower several years older than her, would like to be married but the complication of family and the church's resistance made it so stressful for the both of them. The previous Christmas Jackie and I had joined Saint Robert Bellarmine Parish on Atwood Avenue in Johnston. We had met the most Christ-like and jovial Priest that we had ever known. I set up a meeting with Evelyn and Father Joseph Horgan J.D. . When I picked her up after her meeting with Father Joe her eyes were tearing but her face radiated with joy. She grabbed me, hugged me, kissed me on both cheeks and thanked me. It wasn't long after that Father Joe performed the wedding ceremony for her and Vinny. Both of them were 15 to 25 years older than Jackie and I but they were the dearest of friends. Vinny once said to me, Don, I can never thank you enough for what you did for Evelyn and I told him that I did nothing except get out of my own way and let God's Spirit work and I believed it then as I do now. I miss Evelyn's friendship and guidance so much, every day. God rest her, Vinny, and Father Joe's soul.

1 1/2 cups Crisco vegetable shortening
1/2 cup butter
3 cups sugar
10 large eggs
4 cups all-purpose flour
1 teaspoon baking powder

3 teaspoons salt
2 teaspoons vanilla extract
1/2 teaspoon mace
1 cup chopped walnuts
1 cup maraschino cherry

Preheat oven to 300°. Grease and flour one long loaf cake pan (16"x 4" x 4 1/2") or two pound cake pans 8" or 9" x 4" x 4".

Cream sugar with shortening and butter. Add eggs one at a time beating well after each. Add vanilla and mace. Blend well.

Blend flour, baking powder, and salt and add to above in three portions beating well and scraping mixing bowl after each addition. Add nuts and cherries and fold into batter. Pour batter into the greased and floured pans and bake in pre-heated oven for 60 to 90 minutes until cake is done in the center.

Fresh double Strawberry ShortCake

Makes 12 Servings

Yield: 1 - 10 inch cake

Donald's Bakery Collection
Cakes, Torta

At Monda Bakery in the fifties and early sixties we sold a lot of their version of "strawberry shortcakes". It was a two layer yellow cake filled and topped with sweetened and vanilla flavored whipped cream and fresh strawberries. The difference here is that I use Pillsbury Strawberry cake mix baking the cake in a single 10" layer and then split it in half. I also glaze the strawberries. This is not only impressive looking but super delicious. Your family and guests will thank you for this one!



1 box strawberry cake mix Pillsbury moist supreme	1 teaspoon rum extract
2 pounds fresh strawberries	6 drops red food coloring
8 ounces strawberry glaze	1 pint heavy cream
1/4 cup confectioners' sugar	1/4 cup sugar
	2 teaspoons vanilla extract

Grease sides and one inch in on the bottom of a 10" cake pan. Cut circle of parchment paper to fit inside bottom of pan and press flat.

Preheat oven to 350° and mix cake mix according to package directions. Empty cake batter into cake pan level out and bake in oven as noted on the box (approximately 35 minutes). Thoroughly cool cake layer, preferable on cooling screen.

Wash, dry and prepare berries by removing stem and leaves and slicing some for inside the split layer leaving most whole for the top layer (save a couple of the best looking with the stem and leaves intact for garnish). Mix store bought glaze with the confectioners sugar, extract, color and then coat the berries using half for the sliced and the other half for the whole berries.

Whip the heavy cream, adding the sugar and vanilla halfway through the whipping process. Always remember to keep the cream very cold and it is even a good idea to put the mixing bowl and wire whip into the refrigerator or freezer for 15 to 20 minutes before whipping. Whip on medium high speed until stiff peaks but do not over whip or you will get butter.

Split the layer in half, spread a thin layer of whipped cream. Using a large pastry bag with a large star tube decorate the edge of the bottom layer with a ridge of whipped cream. Place the sliced strawberries inside the ridge making a level layer. Top with the remaining layer of cake. Spread a thin layer of whipped cream over the top and again, decorate the edge with a nice ridge of whipped cream.

Fill the center of the ridge with the whole glazed strawberries, standing them straight up and close together. Garnish with the strawberries that you saved with the leaves intact. This is a great Christmas or Valentine's Day cake.

Nonna's Ricotta Pumpkin Cake

Makes 12 Servings

Preparation: 15 minutes. , Cook Time: 90 minutes

Yield: 1- 9" x 2 inch cake.

Donald's Bakery Collection

Cakes, Torta

Another recipe I got off the internet. From the website "Cooking with Nonna". It seemed very close to my mother's Ricotta Cheesecake but Mama's was without the Pumpkin.

I made just a slight change in the flavoring. I added some salt to the eggs and used the italian flavor "Fior d arancio". It is an orange flower essence. The brand is Dolci Decori and it come in a small 5 ml vial.

This is fairly easy to make.



2 pounds whole milk ricotta cheese
1 cup pumpkin puree
6 eggs
1/2 teaspoon salt
10 ounces sugar
2 teaspoons vanilla extract
1 tablespoon orange zest
1 tablespoon lemon zest
2 vial (5ml) fior d arancio * optional (essence of

orange blossom)
1 teaspoon nutmeg
1 teaspoon cinnamon some for dusting the top
before baking
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

2 teaspoons butter for coating pan
1 tablespoon all-purpose flour for dusting pan

Butter and flour a 9" spring form pan and set aside.

Beat the eggs and add the salt. Mix the ricotta, pumpkin, sugar, spices, and citrus zests together until well blended. Add the eggs and fior d arancio and blend well.

Pour into 9" spring form pan and dust top with cinnamon.

Bake in preheated 425° oven for 30 minutes. Lower the temperature to 380° and bake for an additional 30 to 35 minutes.

Let it cool, before removing from the pan. It is ready to serve, either room temperature or refrigerate if you prefer it cold.

Boun Appetito!

Old Fashion Fruit Cake

Makes 32 Servings

Cook Time: 2- 2 1/2 hours

Yield: 4 - 2 pound cakes

Donald's Bakery Collection

Cakes, Torta

This recipe is very close to the cake I made for my wedding to the love of my life, Jacklyn L. Barnette Bianco. In fact fruit cake was used for all of the wedding cakes in my family up until my wedding. I made the wedding cakes for my brothers Bob and Frank, and my sister Cecile.

In the forty's and the fifty's in our Italian-American community in and around Providence, Rhode Island, for weddings a fruit cake was considered a grooms cake and a silver pound cake was considered a brides cake. It was also traditional for the bridal couple to keep the top layer of the cake to celebrate their first year's anniversary.

The first time I encountered the making of fruit cake was for my brother Richard's wedding to my sister-in-law Evelyn Tavano Bianco. I was working at Monda's Bakery at the time and I still remember the fruit marinating in the large 80 quart mixing bowl. Joe Monda was pouring in the Bacardi rum from the bottle and there was around a quarter of the bottle left and I said to him "that is for my brother, pour the rest in", and he did. Man, was that a great cake!

For Jackie and my wedding cake I made six layers with very high separator poles. I even made the separators out of wood dowel and thin plywood arches. The entire cake was just around six feet high. My brother Francis helped me to take it to DiLorenzo's 1025 Club where we had our reception. They brought out a cart but when we had to get it through the doors we had to use a 4 inch high dolly. Like everyone else I had to make a lot of decisions in my life, but without a sliver of doubt the decision to ask Jackie to marry me was the best decision I ever made. Likewise my greatest fortune was when she said yes, I will marry you.



1 pound mixed candied fruit
1/2 pound candied orange peel
1/2 pound candied pineapple chunk cut a little smaller
1/2 pound red glacéed cherry
1 pound golden raisins
1/2 pound currants
1/2 pound raisins
1 1/2 cups Baccardi light rum

2 1/2 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon cinnamon
1/2 teaspoon nutmeg
1 stick butter
1 cup sugar
1 cup brown sugar
6 eachs large eggs
2 teaspoons rum extract

12 ounces chopped walnuts

In a large bowl marinate the fruit with the rum. Cover it and let sit overnight. Stir two or three times to coat all of the fruit.

When ready to make the cake, grease 4, 8" x 3" foil loaf pans or other glass or metal loaf pans. To make for easier removal you can then line the wide part with parchment paper. Pre-heat the oven to 275°.

Add the nuts to the fruit and mix well. Cream the sugars and butter until light. Add the eggs one at a time and continue to cream light. Add the rum extract.

Mix the spices and baking soda with the flour until well blended. Dredge the fruit and nuts with a half cup of the flour mixture. Add the remaining flour mixture to the creamed sugar and eggs and blend well until smooth. Pour batter over the fruit and nuts mixture and mix in well. You will need a large bowl and I find it better to mix this together by hand. Wash your hands thoroughly and if you prefer you can use vinyl or latex gloves.

Portion into the loaf pans (Makes 4 - two pound loaves) and bake in the preheated oven for 2 to 2 1/2 hours or until a thin tester (metal skewer works well) comes out clean. Cool and store wrapped or covered. The cake will stay fresh wrapped for several weeks.

In years past to preserve fruitcake longer it was somewhat traditional to wrap the cake in cheese cloth and saturate with rum or brandy.

NOTE: You can substitute the rum with brandy.



Orange Chiffon Cake with orange glaze

Makes 10 Servings

Preparation: 20 minutes , Cook Time: 60 minutes

Yield: 1 - 10" tube cake

Donald's Bakery Collection

Cakes, Torta

This is another of my favorites. I love orange flavor in baking.

This is a cake that we would make occasionally at Monda Bakery. It is a little more complicated and time consuming and the utensils for the egg whites have to be completely grease free, so we didn't make it as a standard item. .

NOTE: you will have better results if the eggs are fresh and at room temperature. I get my eggs from Stamps Farm on Greenville Avenue in Johnston. They supplied Monda's Bakery with crates and crates of fresh eggs back as far as the early 50's, perhaps even before that. it is still family operated and they are the nicest people.



2 1/4 cups cake flour
 1 1/2 cups sugar
 1 1/2 teaspoons baking powder
 1/4 teaspoon salt
 8 egg yolk Fresh, room temperature
 3/4 cup orange juice I prefer with pulp
 3/4 cup vegetable oil
 8 egg whites
 1 teaspoon cream of tartar

1 tablespoon orange zest
 1 teaspoon orange extract
 2 drops yellow food coloring
 1 drop red food coloring
ORANGE GLAZE
 4 cups confectioners' sugar
 1/2 cup heated orange juice
 1 teaspoon finely grated orange zest
 hot water as needed

Preheat oven to 325°. Wet the tube pan with cold water and let drain while making cake.

Sift flour with baking powder and mix well. set aside.

Put egg yolks in another bowl add half the sugar and beat with a hand mixer until light and pale, add salt, and oil and beat for another 30 seconds. Add orange zest and orange juice, orange extract, yellow and red color to make orange, mix well.

Put egg white in a separate large very clean mixer bowl. There has to be no grease in bowl or beaters. Add cream of tartar and whip to soft foam. Add sugar a little at a time while still beating. Whip to shiny stiff peaks at medium high speed, may take over 10 minutes. You can use high speed at the end.

Fold the egg yolk mixture 1/3rd at a time to blend do not over mix. You want to keep the whites light and fluffy. Then fold in the flour with the baking powder, just to blend well.

Place batter into the tube pan and tap lightly to get rid air bubbles at the bottom.

Bake in preheated oven for 60 to 65 minutes until baked in the center. Use toothpick if necessary to see if it comes out dry. Turn cake upside down onto a bread board if the pan has feet, otherwise turn it over onto a glass bottle that has a neck that the pan can sit in. Let cake cool upside down completely.

To remove cake run a knife around the side of pan and center core. Remove the cake and place on cooling rack or screen

Make the glaze, having it thin enough to flow down the sides of the cake but not watery. If you desire you can again add, some orange color or the combination of yellow and red to make orange, I did not. Glaze the cake on the cooling rack and let dry. If you don't want to make the glaze; dust generously with powdered sugar.

Pineapple Upside Down Cake

Makes 12 Servings

Preparation: 15 minutes , Cook Time: 45 minutes

Yield: 1-10 inch deep cake

Donald's Bakery Collection
Cakes, Torta

Although you don't see this too often anymore, this is another one of my favorite cakes. That is probably because I like both pineapple and maraschino cherries. If you use your favorite yellow cake mix instead of a from scratch recipe it is fairly easy to make, but of course you can use the all butter cake recipe in this book.



8 eachs canned pineapple slices drained well
1 1/4 cups brown sugar
5 ounces melted butter
12 eachs red maraschino cherries drained well
CAKE MIX

1 box yellow cake mix
3 eachs large eggs
1 cup water
1/3 cup vegetable oil

Preheat the oven to 350°. Grease the sides and one inch around the bottom of an aluminum 10 inch round cake pan. Line the bottom with parchment paper circle.

Mix cake mix according to recipe on box. Set aside for a couple of minutes.

Mix brown sugar with melted butter and spread half on top of the parchment paper in the cake pan. Place a pineapple slice in center and the remaining slices around the pan, on top of the melted butter and sugar. Place a maraschino cherry in the center of each slice. Top with remaining butter/sugar mixture. Spread as evenly as possible.

Pour cake batter into the pan and spread evenly. Bake for 45 to 48 minutes until baked well.

Take out of the oven and cool on trivet or cookie rack until set but still a little warm. Run knife around side of pan to loosen the cake and turn over onto correct size plate. Lift off easily. Pull parchment paper off.

Torta dello Specchio Limoncello or Lemon Mirror Cake

Makes 16 Servings

Yield: 1 9" cake

Donald's Bakery Collection
Cakes, Torta

This is a somewhat complicated cake but well worth the effort for lemon lovers and for a special occasion. It consists of an almond "biscuit" cake, a lemon syrup, a lemon Bavarian cream, and a lemon "Mirror" for the top. It is assembled in a spring form pan and kept refrigerated prior to service.

I made this a couple of time for Board of Director's meetings at Allendale Insurance.

9/21/2014, I made this for a visit to cousins Mona and Marco Merolla using Limoncello as the syrup and cut the two circles of cake and then pieced together the remaining trim for a third middle layer. I didn't want to waste the trim. It came good.

I want to try another flavor, perhaps raspberry, strawberry, or orange.



ALMOND BISCUIT/CAKE:

1 1/3 cups almond meal Trader Joe's
1 cup plus 2 tablespoons sugar
4 extra large eggs room temperature
4 extra large egg whites room temperature
pinch cream of tartar
7 tablespoons sifted cake flour
3 tablespoons melted butter

LEMON SYRUP:

1/3 cup water
1/4 cup sugar
1 tablespoon finely grated lemon zest
3 tablespoons fresh strained lemon juice

LEMON BAVARIAN CREAM:

1 3/4 tablespoons unflavored gelatin
1/2 cup fresh strained lemon juice

1 3/4 cups whole milk

1 tablespoon grated lemon zest
5 extra large egg yolk room temperature
2/3 cup sugar
1/8 teaspoon salt

1 1/2 cups heavy cream * optional 1/4 cup sugar
1/4 teaspoon lemon extract * optional

LEMON MIRROR:

1 1/2 teaspoons unflavored gelatin
2 tablespoons cold water
3/4 cup boiling water
1/2 cup sugar
pinch salt
1/4 cup strained lemon juice
few drops Yellow food coloring

For the BISCUIT: preheat oven to 450°. Butter an 11 x 17 inch baking sheet pan or jelly roll pan. Line with parchment paper and butter and flour the paper. Alternatively you can use two 8" cake pans buttered, lined with parchment circle, buttered and floured.

Combine almond meal and 1/2 cup of the sugar in a large bowl. Beat in one whole egg at a time and continue beating until thick, around 5 minutes.

Beat egg whites in clean bowl with the cream of tartar until soft peaks. Gradually add remaining sugar and beat until whites are stiff and glossy as for meringue, do not overbeat,

Fold 1/4 of whites into eggs and almond mixture sift flour into the mixture and fold in. Fold in remaining egg whites. Blend 1/2 cup of this batter into melted and cooled butter then fold this back into the batter. Spread evenly onto prepared pan and bake until very light brown, only around 10 minutes. DO NOT OVERBAKE or cake will crack in handling. Cool completely.

FOR SYRUP: Heat water sugar and lemon zest over low heat until dissolved then increase heat to high and boil for 1 minute. Remove from heat and add lemon juice. Cool to room temperature. * Optional, use Limoncello instead of the syrup or half syrup and half Limoncello.

Invert cake onto work surface, remove parchment and cut cake into two 8 inch circles (use 8 inch round cake pan for template). Wrap with film wrap to avoid drying out until ready to use.

Prepare 9 inch spring form pan by first lightly oiling the side. Line with film wrap, smoothing out the sides carefully. Then insert a greaseproof cardboard cake circle into bottom of pan. If you have access to the clear plastic cake collar use that instead of the film wrap. The cake is now ready for assembly as soon as the bavarian cream is made.

FOR BAVARIAN CREAM: The process is to make a smooth custard that will be folded into whipped cream which will be set with the gelatin. First, dissolve the gelatin in the lemon juice and set aside. Then bring milk and lemon zest to a scald over medium heat. Meanwhile beat eggs, sugar, and salt until lemon color. Whisk in the scalded milk into the eggs in a slow steady stream, return to saucepan and heat over medium low until mixture thickens, around 4 minutes, DO NOT BOIL . Strain through fine sieve and cool in a bowl that can be set in another bowl lined with ice. Stir in the lemon and gelatin. Cool to the touch but not enough to have the gelatin set (around 15 minutes).

Beat heavy cream, with additional sugar if desired, to semi-firm peaks, fold into above custard adding extract, if desired.

Working rather quickly and steadily. Place one cake round centered in bottom of spring form pan and brush generously with syrup but not soaking it. Add half of the bavarian cream spreading it evenly and smoothly onto the side of the first layer. Add the second layer, centered, once again brushing with the syrup then topping it evenly with remaining bavarian cream. be sure that the bavarian cream is filled in evenly around each cake layer. Refrigerate for 3 hours.

LEMON MIRROR: During the last hour of refrigeration begin to make the Lemon Mirror: Soften gelatin in cold water, add boiling water, stir until dissolved. Add sugar and salt stirring until dissolved. Add lemon juice and coloring. Again cool in bowl set in ice, stirring occasionally, so as not to let it set (around 20 minutes). While still somewhat liquid brush or pour around half the amount of "mirror" evenly on top of cake carefully so as not to disturb the bavarian cream surface.

Return cake to refrigerator for a few minutes to set first layer of mirror. Then add the second half of the "mirror" topping and return to refrigeration again to set the topping. It may be necessary to heat the second half of lemon topping slightly, stirring to keep it in a semi liquid state so that when you add it to the first layer you will have a smooth glass or "mirror" like surface! Refrigerate until ready to serve.

To serve carefully release the springform, slide the cake out and remove the wrap or collar. Decorate with green leaves sparingly if desired. A special cake indeed!



Raspberry Almond Torta

Cook Time: 45 minutes

Donald's Bakery Collection

Cakes, Torta

Makes 12 Servings

Yield: 1- 9 1/2 in Torta

This is my variation of a traditional breakfast or brunch torta that is served in many Italian homes, pensione, and hotels.

You can use any preserve or filling desired. I have used apricot, peach, strawberry and black cherry. Use your imagination and taste buds! Enjoy.



24 ounces chilled Pasta Della Nonna : Recipe in Dough chapter*
8 ounces softened Almond Pastry Filling : Recipe in Topping chapter
8 ounces high quality raspberry preserves
1 large egg beaten with dash salt and drops of

water for egg wash

***NOTE: you can use Pasta Frolla as a substitute.**

Butter a 9 1/2 inch fluted French Tart pan (removable bottom).

Using approximately 2/3rds of chilled Pasta Della Nonna (or Pasta Frolla) roll round on well floured board to 1/8 - inch thick as you would pie crust. Place in buttered pan pressing lightly around bottom and sides to remove all air pockets or bubbles. Dough is soft so work quickly. Chill dough in pan then spread, first the almond filling and then top with the raspberry preserves. Spread evenly.

Blend scraps of dough into remaining dough and roll into a rectangle so that 10 lattice strips can be cut. Use a zig zag cutter if available, cut dough into 3/4 to 1 inch wide strips.

Make egg wash with beaten eggs a dash of salt and a few drops of water. Moisten edges of dough and apply the first layer of 5 strips, 3/4 inch apart. Turn pan 45 to 90 degrees and put remaining strips of dough over to create lattice pattern. Press dough at edges and trim excess off of pan.

Apply the egg wash with a pastry brush. Apply a second coat for a nice shine and color when baked. Be careful not to apply wash to preserves.

Bake in preheated oven at 350° for 45 minutes. Check 5 to 10 minutes before to be sure to not over bake as each oven temperature varies.

When cooled you can dust with confectioners sugar, if desired.

Torta Della Nonna

Makes 14 Servings

Preparation: 1 hours , Cook Time: 45 minutes

Yield: 12" torta

Donald's Bakery Collection

Cakes, Torta

I received many rave reviews on this one. My daughter Diane asked me a couple of times to make this for her coworkers and the feedback from them was all positive.

This is a variation of a recipe I had from the cookbook "Italia Cucina", published by MCreo Books, Florence, Italy. I prefer my own Crema Pasticcera with Grand Marnier (Italian Boiled Cream). For this recipe I usually use a 12 inch pie pan.

Pasta Della Nonna has become my favorite breakfast torta. This can be found all over Italy.



ITALIAN BOILED CREAM

1 quart whole milk
8 ounces sugar
1 ounce butter
4 ounces flour
1/2 teaspoon salt
4 large eggs beaten
1/3 cup grand marnier
1 teaspoon orange extract

PASTA DELLA NONNA

2 pounds Pasta Della Nonna Recipe found in Dough chapter

ASSEMBLY

1 egg for egg wash
1/3 cup sliced almonds

FINISH

2 tablespoons confectioners' sugar for dusting after baked

Make the Pasta Della Nonna and chill in refrigerator.

To make the pastry cream, Beat the eggs, add the salt and blend. Add the four to 1/2 the eggs and mix to a smooth paste, add the remaining eggs and mix well.

Add the sugar to the milk and bring to a boil on medium high heat. When the milk starts to steam, but before the boil, add a cup of hot milk to the eggs and mix with a wire whip fast so as not to cook the eggs. Watch the milk closely because it will boil over quickly. When it starts to boil add the egg mixture in a slow stream while constantly stirring with the wire whip. Cook until cream thickens and just starts to bubble. Take off heat and add the extract, grand marnier, and butter. Blend well. Set aside to cool a bit.

Grease the pie plate or flan pan. Roll half the dough as you would a pie crust and line bottom of the pan. Add the boiled cream and mound not quite to the edge. Roll out the top crust. Brush the edge of the bottom crust with the egg wash. Put the top crust on and seal the edges. Brush the top with egg wash. Place in preheated 350° oven and bake for 15 minutes. Brush the top again with egg wash and quickly add the slivered almonds. Return to oven and bake for another 25 or 30 minutes until lightly browned. Take out of oven and after it is cooled sufficiently (an hour) invert onto a large plate and quickly turn over to your large serving plate. Dust with confectioners sugar.

Pastiera Napoletana - Easter Wheat Torta

Makes 16 Servings

Preparation: 45 minutes , Cook Time: 75 minutes

Yield: 1 10" x 2" deep cake

Donald's Bakery Collection

Cakes, Torta

When I was a young boy working at Monda Bakery in Providence, we would make several batches of Pastiera made the, to us, traditional way with rice. That is how my mother's family and all of the relatives and Italian friends that we knew made it. Luigi Monda, however, would always make a batch of what I now know to be Pastiera Napoletana. He would make it with wheat. He was born in Italy well before 1900 and being from the Naples Province of Italy this is what he must have had growing up there. He would make a batch of around 20 or so pies and give them out to his "Paesani", his elder friends and relatives from Italy. To be honest, at the time I tried it and didn't like it, I was use to the rice version that my mother made. Today, April 12, 2014 is my first attempt at making this wheat version. I got the recipe off the Internet from "Salumeria Italiana" and purchased the Grano Cotto, fresh citron, and Fior d'Arancia from Venda Ravioli Company on Atwells Avenue in Providence. I don't remember Luigi Monda putting ricotta and I don't think he would have put so much sugar because as I remember it was not sweet at all.

This is an Old World recipe with influence from Arab, Greek and Italian especially with the inclusion of citron and candied orange peel. This was probably made before the time of Jesus. I have grown to like this very much. Not the same at all as my favorite Italian Rice Pie.

NOTE: There are a couple more Pasta Frolla or Pasta Della Nonna recipes in this book. You may use either of those or your own favorite Pasta Frolla recipe.

You may also use two 8" round buttered cake pans as I did this year (2016) for Easter. The baking time will be a little less.



1 jar Valgri Grano Cotto per Pastiera (approx 550 g) 20.2 oz
 2/3 cup whole milk
 1 3/4 cups sugar
 3 tablespoons butter
 1 tablespoon grated lemon zest
 2 2/3 cups whole milk ricotta cheese
 5 wholes large eggs
 2 large egg yolk
 1 teaspoon vanilla extract
 2 vials Orange blossom water Fior d'Arancia (total

4 -5 ml)
 1/3 cup sliced or diced citron 1/4 " or less
 1/3 cup Sliced or diced candied orange peel 1/4" or less
 1 PASTA FROLLA
 3 2/3 cups all purpose flour (13 1/2 oz.)
 1 pinch salt
 1 cup sugar (7 1/2 Oz.)
 14 tablespoons unsalted butter
 3 large eggs beaten
 1 grated orange zest from one large orange

Make pasta Frolla by combining flour, salt and sugar in mixer using the dough paddle. Cut in butter in chunks and add a few pieces at a time to flour mixture. Mix until pea size crumb texture then add the beaten eggs and orange zest to form the dough, trying not to over mix. Divide 2/3 - 1/3 and form into round disks. Wrap with film wrap and refrigerate for at

least an hour. When ready, roll out the larger piece to a little over 1/8th thick, as you would for pie crust, to line a 10" x 2' deep buttered cake pan. Use the other piece for lattice strips for the top of the Pastiera.

For the filling: heat the grano, milk and butter until butter is melted and milk is heated, stirring as needed. Remove from heat and allow to cool slightly.

In a large bowl beat eggs and egg yolks, add the sugar, ricotta, vanilla, Fior d'Arancia, and the finely chopped citron and orange peel. Blend well then add the grano and milk mixture and fold in well.

When ready to bake pour filling into pastry lined cake pan.

Roll the remaining pasta frolla into a rectangle, flour board as needed. Cut into strips around 3/4 inch wide. Brush the top edge of the dough in the cake pan with a little water to help to seal the lattice strips. Place strips on top of the filling making a lattice pattern, press the strips into the dampened edge of the pasta frolla.

Bake in a preheated 375° oven for one hour. After an hour take torta out of oven and let sit for 5 minutes then reduce heat to 350° and bake for another 15 minutes. Filling should be set but not dry. Let cool, remove from pan by placing a flat surface, like a cookie sheet, on top and inverting. Remove pan and place the serving dish you will be using on top and invert again.

When cooled dust with confectioners sugar, if desired. Serve either room temperature or refrigerated.



Sour Cream Coffee Cake

Makes 24 Servings

Yield: 6 lbs., 6 oz. batter for 3- 9" cakes

Preparation: 20 minutes , Cook Time: 45 to 50 minutes

Donald's Bakery Collection

Cakes, Torta

I usually like cinnamon in strussel, but this recipe does not call for it. Make it according to your taste.

For this test, I added thinly sliced, cinnamon sugared Golden Delicious apples to the top of two of the cakes.



2 pounds all-purpose flour
2 pounds sugar
1 1/2 ounces baking powder (4 level tablespoons)
1 teaspoon salt
1/2 ounce baking soda (1 slightly heaping tablespoon)
1 quart sour cream

9 eachs large eggs beaten
1 tablespoon vanilla extract
FOR STRUSSEL
4 ounces flour
3 ounces butter
7 ounces brown sugar
4 ounces chopped walnuts

Make strussel by cutting butter into small chunks. Blend other ingredients then add butter and rub mixture between the palms of your hands until butter is blended nice and coarse. Set aside.

Preheat oven to 350°. Grease and lightly flour the pans: either 9" or 10" round or loaf pans.

Mix the first 5 dry ingredients together until well blended. Mix sour cream, eggs, and vanilla and add to the dry ingredients. Mix all until well blended and smooth, scrape the bowl a couple of times in between.

Pour batter into pans: 2 lbs., 6 oz for 10 in. round; 2lbs., 2 ounces for 9 in. round; 1 lb., 1 oz. for small loaf (8 x 3 1/2 x 2, #316 foil pan), and sprinkle top with strussel. Bake for 45 to 60 minutes depending on the size of the cake (10 inch for 60 minutes)

I also finished the top of each of the round cakes with one thinly sliced and sugared yellow delicious apple. I washed the apple, dried, peeled, and cut in half, cored the seeds and stem and sliced thin with sharp knife. Placed in bowl sprinkled with a couple tablespoons sugar and a couple of dashed cinnamon. Tossed well and space them out on top of the batter in a circle then topped with strussel.

An added touch when cake is cooled can be a drizzling of frosting of confectioners sugar and a few drops of hot water with a little vanilla.

Washington Cream Cake

Donald's Bakery Collection
Cakes, Torta

This is the way that we made a Washington Cream Cake at Monda's Bakery many, many years ago. Looking it up on the internet I now know that the recipe was originally name The Martha Washington Cream Cake and it was published in a White House Cookbook around 1909. The original recipe had a custard filling much like the Boston Cream Cake. This however has a simple delicious whipped cream filling.



CAKE

1 3/4 cups sugar
3/4 cup unsalted butter softened
6 egg whites room temperature
1 cup whole milk room temperature
2 teaspoons almond extract
1 teaspoon vanilla extract
2 1/4 cups cake flour

4 teaspoons baking powder

WHIPPED CREAM

1 pint very cold heavy cream
1/4 cup sugar
1 tablespoon vanilla extract
FOR GARNISH
2 tablespoons confectioners' sugar

- 1) cream sugar and butter. Add egg whites a little at a time and continue creaming. Scrape down the bowl as needed.
- 2) Add milk, salt and extracts slowly while beating and blend well.
- 3) Mix baking powder into the flour well and add to the liquid 1/3rd at a time scraping the bowl well in between. Beat for 1 more minute.

Pour into a greased and floured 10" cake pan or two 8" greased and floured cake pans (if you have it line the bottoms with parchment paper)

- 4) Bake in preheated 350° oven for 28 to 30 minutes until done. Cool and invert onto cake rack to remove from pan. Cool thoroughly before finishing with the whipped cream.

- 5) For the whipped cream chill bowl and beater thoroughly. Add the heavy cream and whip to foam, add sugar and vanilla and whip to firm peaks. Do not overmix or you will have butter. Split the layer cake(s) horizontally. Place the bottom on the serving plate. Pipe whipped cream onto the bottom layer using large pastry bag and large star tube. Place the top layer over and dust with confectioners sugar. Keep in refrigerator.

Zucchini Pineapple Nut loaf Cake

Preparation: 20 minutes , Cook Time: 45 minutes

Makes 18 Servings

Yield: 3 loaves

Donald's Bakery Collection

Cakes, Torta

This recipe for me goes back to 1990. At that time I baked these for the Allendale Insurance Food Service. Although I had other responsibilities at the Insurance company such as accountability and management of the corporate purchasing program, the company car plan, records and other functions I was still quite involved with food services.

When we refurbished the servery in the cafeteria we created a take-out section called "Choices". We sold a lot of these cakes and many other prepared foods from our "Choices" take out counter. This is a great item to bake in quantity for freezer storage. Unexpected company? Just take one out and let defrost for a couple of hours.



3 large eggs beaten
1 cup vegetable oil
12 ounces sugar
1 tablespoon vanilla extract
5 drops yellow or egg shade food coloring
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda

1/2 teaspoon baking powder
3/4 teaspoon cinnamon
2 cups fine shredded zucchini squeezed dry in clean towel
1 (20-ounce) can crushed pineapple drained
1/2 cup chopped walnuts pieces
3 tablespoons sugar for dusting on top

Preheat oven to 350°. Prepare 3 foil loaf pans or 2 - 8 1/2" x 4 1/2" x 2" loaf pans with cooking spray and a light dusting of flour.

Mix eggs, sugar, salt, and vanilla on medium speed for 2 minutes. Blend in oil, then zucchini, walnuts, and pineapple, mix well.

Blend cinnamon, baking soda, and baking powder into the flour and add to egg mixture in two stages, scraping bowl and mix until smooth.

Scale 20 ounces of batter into each pan of the 3 pans or 30 ounces into the 2 larger loaf pans. Sprinkle top with sugar. Bake in preheated oven for 45 to 55 minutes.

Cookies and Brownies

I regret that I don't have very many of the huge variety of Italian cookie recipes for this book that we made at Monda's Bakery in the 50's and 60's. A couple are here in this chapter. At the Shepard Bakery we also made some great American Style cookies; Sugar, Oatmeal Raisin, Chocolate Chip walnut, and Hermits. Additionally my mother often made large quantities of cookies or biscuits for the holidays or just to have on hand.

Italian cookie trays were a very big thing at the holidays, especially Christmas, and were in every Italian-American home in our area.

At most wedding receptions a beautiful assortment of cookie were trayed and placed at each table when the wedding cake and coffee was served. It pleases me a great deal that in recent years my daughter Diane has a "Cookie Exchange" party with many of the women in our family at Christmas. She has upwards of 25 attend. They each bring dozens of one or two kinds of cookies, spreads them out on the table and counter and then go around making beautiful cookie trays for themself and their families ending up with a beautiful variety. I usually make two kinds for this event, the Quaresmale and the Coconut Date cookies, both recipes in the Monda chapter.



Almond Macaroons

Preparation: 15 minutes , Cook Time: 25 minutes

Yield: 36 cookies

Donald's Bakery Collection

Cookies and Brownies

I got this recipe from the Solo Almond Paste package. These are just like what we made in the bakeries where I worked. Sometimes, especially at Holidays, we would color the batter, bright green, red, or yellow.

1 pound almond paste

2 eachs egg whites

1 cup sugar

20 eachs glacee candied cherries

Preheat oven to 325°. Line cookie sheets with parchment paper.

Break up almond paste into small pieces and put in food processor with sugar and mix well.

Add egg whites and mix around 2 minutes until smooth. Will be a little sticky.

Place in large pastry bag with a star tip (#6). Pipe into star shape around 1 1/2 " diameter. Placing them around 1 inch apart. Top with cherry or walnut piece.

Bake 20 25 to 30 minutes until light golden brown. When cool peel off paper. Store in tight container.



Italian Butter Ball Cookies

Makes 25 Servings

Preparation: 30 minutes , Cook Time: 22 minutes

Yield: 75 - 1/2 oz. cookies

Donald's Bakery Collection
Cookies and Brownies

These are similar to "Mexican Wedding Cakes" which are really cookies. This recipe calls for walnuts but you can also use pecans. I also have a recipe in this chapter for Pistachio Nut Butter Balls. It can also be made without the nuts and if done right this is a melt-in-your-mouth cookie.

Often served during the Holiday seasons and is a must on all Italian cookie trays.



1 1/2 cups fresh butter softened
1 cup confectioners' sugar (4 ounces)
2 teaspoons vanilla extract
1/4 teaspoon salt

4 cups all-purpose flour (20 ounces)
1 1/2 cups chopped walnuts (8 ounces), small pieces
12 ounces confectioners' sugar for coating after baking

Mix butter, sugar, salt and vanilla on medium speed for a minute. Scrape down bowl and switch to medium high speed to cream light for 3 more minutes.

Add flour and walnut and mix just enough to blend in well. Do not overmix to avoid toughening the dough. Dough will be a little crumbly but it will press together well due to the high butter content.

Remove dough from bowl onto a cutting board and press together to a thick rectangle, inch and a half or so. Divide dough into 4 piece long side using a straight edge bench scraper. Roll into 3/4 inch rope or log and cut each log into 17 or 18 pieces. Roll round by hand similar to small meatballs. Place each ball onto parchment lined baking sheet pans.

Bake in preheated 325° oven for 20 to 22 minutes. Cookie may not be browned on top, that is okay.

Let sit for two or three minutes to cool enough so that they won't break apart when rolling in the sugar. Place the 12 ounces of confectioners sugar in a deep flat rectangular pan or dish, add the warm butter balls and roll a few times to coat well. Place them back on baking sheet and, when cooled, coat again with confectioners sugar.



Amaretti (Italian Macaroon Cookies)

Preparation: 25 minutes , Cook Time: 25 minutes

Yield: 50 cookies

Donald's Bakery Collection
Cookies and Brownies

If you like almond flavor and a soft delicately chewy cookie this is for you! But you must keep them in a tightly sealed container. They will dry out quickly.

If you have a food processor, use it for this recipe. Usually these are made plain without color or toppings such as a French Macaroon, bu you can pretty them up but adding color or toppings such as sugars, pine nuts, jimmies or nonpariels.



1 pound almond paste
1 1/2 cups sugar

4 large egg whites slightly beaten
1 teaspoon almond extract
1 pinch salt

Using a food processor or a mixer with a paddle, break up the almond paste into small pieces and place in the bowl with the sugar, salt and flavor. Mix until it is well blended without any lumps of almond paste.

Add egg whites holding back a tablespoon and blend well. If the dough is too tight add the remaining whites. You don't want the dough too soft so that it will not hold its shape.

Bag onto parchment lined baking sheet using a plain 3/4" pastry tube in a large decorating pastry bag. Bag around 1 1/4 inch rounds (half dollar size).

Moisten a clean kitchen towel, squeeze out excess water and fold in thirds lengthwise. Grab the ends with both hands and pull tight and snap on top of each cookie to smooth out peaks.

If desired, sprinkle with colored sugars or top with pignoli or sliced almonds, or just leave traditionally plain. If you have the time let unbaked cookies sit out for up to 2 hours to dry out a little before baking.

Bake in pre-heated 325° oven until golden brown, approximately 25 minutes. Let cool before taking off parchment paper. Store in tight container or freeze if you are not using right away.

Amish Sugar Cookies

Preparation: 20 minutes , Cook Time: 12 -14 minutes

Donald's Bakery Collection

Cookies and Brownies

Makes 30 Servings

Yield: 60 cookies

This is a really good, light sugar cookie. You can frost these but to me they are delicious as is. I did add some chocolate Jimmies and some crystal sugar to some.



1 cup softened butter (8 ounces)
1 cup sugar (7 ounces +1 Tbsp)
1 cup confectioners' sugar (4 ounces)
1 cup vegetable oil
2 eachs large eggs

1 tablespoon pure vanilla extract or almond, etc
4 1/2 cups all-purpose flour (1 Lb. and 7 oz.)
1 teaspoon baking soda
1 teaspoon cream of tartar

Preheat oven to 375°. Line three cookie sheets with parchment paper.

In mixer bowl cream sugars with the butter, scrape down the bowl and add eggs, whip well. Add the oil and mix smooth scraping down the bowl as needed.

Blend baking soda and cream of tartar well into the flour and then add to the liquid. Blend well just until smooth. This is a soft dough but will scoop out easily. Scoop out the cookies using a #40 ice cream scoop (even). Place the rounds on the parchment paper a little more than an inch apart.

Bake in preheated oven for 12 to 14 minutes. Rotate cookie sheets after 6 or 7 minutes. Cool on rack.



Jackie's Anise Cookies

Makes 40 Servings

Preparation: 20 minutes , Cook Time: 15 minutes

Yield: 40 - 3/4 ounce cookies

Donald's Bakery Collection

Cookies and Brownies

Jackie (Jacklyn Louise Barnette Bianco) was my wife, my perfect wife in every way for 29 years and nine months. She died far to young in 1996 after battling breast cancer for five years.

Jackie used this recipe for rolled cookies and for cutouts. At the Holiday's, especially Easter and Christmas, she would either make small cookies, as pictured, or roll the dough and make traditional cutouts, frosting with various colors and flavors.

The only change that I made in the recipe is that I split the flour with half all purpose and half cake flour. I did this to allow a little longer mixing without toughening the cookie. Soft cake flour can be beaten a much longer time, such as in making a cake, without developing the gluten which would toughen the product. In any event, using just all-purpose flour is the original recipe and works very well.

The versatility of this type of dough is good. It can be rolled for cutouts, made as rolled cookies, or even baked as a loaf then when cooled cut into "biscotti" type slices to be toasted in a hot oven. It is a good basic dough that adapts well to different flavors, colors and icings.

The tops can be egg washed before baking for a little more color and shine and can be sprinkled with various toppings such as nonpariels, jimmies and plain or colored sugars.



1 1/2 cups all-purpose flour (8 ounces)
1 1/2 cups cake flour (7 1/2 ounces)
1 cup confectioners' sugar (4 1/2 ounces)
1 tablespoon baking powder

1/4 teaspoon salt
3 whole large eggs beaten
2 teaspoons anise extract
1/2 cup butter

Sift flours, sugar and baking powder together into mixing bowl. Break butter into small pieces and work into the flour mixture.

Add salt and favor to eggs, whisk and add to above. Mix well until a soft ball is formed incorporating all the flour. Scrape the bowl as necessary. Chill for twenty or thirty minutes.

For small 3/4 ounce biscuits, flatten dough into a thick rectangle and cut into three strips from the long side.

Roll each strip into a 1" log and then cut each log into 1" pieces, yielding 40 pieces. Roll each piece into approximately 4" rope, turn into spiral and place onto parchment lined baking sheet pans.

Bake in 350° preheated oven for 15 minutes. Cookie will be very pale in color and bottom will be just slightly browned. Do not over bake. If desired frost with confectioners icing. Confectioners sugar with flavoring (I prefer what Jackie made for me and that is Anise flavoring) and just a little hot water to make a thick but spreadable icing.



Pistachio Nut Butter Balls

Makes 26 Servings

Yield: 80 cookies 2# 10 ounces

Donald's Bakery Collection
Cookies and Brownies

I decided to make these on a whim for this baking book. I like Pistachio Ice Cream and was thinking about the great Pistachio and Orange Pineapple Ice Cream Mr. Corrente made for his daughter's "Lena's Ice Cream Parlor" on Hartford Avenue, Providence, RI in the 1950's. For an Ice Cream Parlor it was a pretty classy place. I remember the soft peach or light orange color walls and the large round mirrors facing you as you sat on the counter stools. What a great place, especially for a kid, but it was classy enough for an adult interlude. Lena Corrente married my sister-in-law Dot's brother Sammy Interlandi and they had a daughter "Joyce Lee Interlandi" Joyce Lee was a very pretty young girl of around 10 or 11 when she would do a song and dance routine at Fay's Theater in downtown Providence during the Saturday Morning Revue or Matinee. Most of the young boys in the neighborhood went to see her. Many had a crush on her, me included.

I had some recently purchased pistachio nuts so I worked up this recipe. At \$20.00 per pound for shelled Pistachio nuts it is an expensive cookie to make.

These came out pretty good. Something just a bit different than the regular walnut butter balls and a colorful addition for the Holiday cookie tray.



1 1/2 cups unsalted butter
1 cup confectioners' sugar
1 1/2 tablespoons almond extract
6 drops green food colors

1/2 teaspoon salt
4 cups all-purpose flour
1 1/4 cups pistachio nuts
2 cups confectioners' sugar

Preheat the oven to 325°. Line two half size baking sheet pans with parchment paper.

Cream the sugar with the butter, add the green color, salt (if you use salted butter eliminate this salt), and extract. Cream light.

Mix the chopped pistachio nuts in with the flour, blend well. Add to the butter mixture and blend well, scraping the bowl as needed. Mix just enough to incorporate.

Empty dough onto a bread board, shape rectangular and cut into four long pieces with a bench scraper. Roll each into a 3/4 inch rope or round log. Cut each log into 3/4 inch pieces. Roll in palm of your hand as you would for a meatball and place on prepared baking sheets. If you have a small scoop you could divide the dough into cookies that way. Whatever works for you.

Bake in preheated oven for 25 minutes rotating the pans, top to bottom, bottom to top, halfway through the baking.

Let sit for 10 minutes, they will break up if too hot. Fill the bottom of a deep wide dish or pan with the remaining 2 cups of confectioners sugar and carefully place the cookies in, rolling around in the sugar to coat well. Repeat two or three more times coating each cookie well all around.

The cookie will be very tender so handle with care. Store in a tightly covered container such as a cookie tin. If you do decide to freeze, coat again with more confectioners sugar when defrosted.



Lena's Prune Filled Cookie Bars

Makes 72 Servings

Yield: 72 cookies, 6 loaves, 4 # 4 oz. dough,

Preparation: 35 minutes , Cook Time: 28 to 30 minutes

Donald's Bakery Collection

Cookies and Brownies

This is my favorite Italian Prune filled cookie recipe. A few years before she died I asked my sister-in-law, Lena Jacavone/ Bianco/ Gagnon for the recipe. She was kind enough to write it down for me.

Lena married my oldest brother Anthony on April 15, 1950. Anthony was the first of 12 siblings, 11 of which grew together into adulthood, Anthony died suddenly while fighting a fire around a neighbor friend's house on the morning of April 13, 1963, he was only 41 years old. Lena and Anthony had three children together; my nephews Anthony and Joseph, and my niece Carmel. Lena's family owned a large vegetable farm on Shun Pike in Johnston, RI. Several of us younger siblings were picked up on Hartford Avenue by Lena's brother Cappy to work on the farm picking vegetables during the summers in the 1950's. We didn't get paid much but it kept us out of trouble and I am sure gave a short relief to our dear mother who work so hard to provide a good home for us. Lena later married a nice guy, Mr. Wilfred Gagnon. The both of them kept in close contact with my mother and all of us in the Bianco family until they both died. For that we were always grateful to Lena and Bill.



PASTRY DOUGH:

4 large eggs
1 cup milk
1 cup vegetable oil
1 cup granulated sugar
4 teaspoons baking powder
1 tablespoon vanilla extract
1 teaspoon lemon extract

7 1/2 cups all purpose flour 2 pounds and 6 ounces

PRUNE FILLING:

24 ounces pitted prunes
6 ounces seedless raisins
2 tablespoons candied orange peels
1 tablespoon grated lemon zest
1/2 cup chopped walnuts
1/2 cup maraschino cherry

DOUGH:

Beat eggs, add sugar continue beating then add the milk, then the oil and extracts, blend well.

Mix baking powder in the flour then add to above, using the dough hook mix on medium speed. Take out of bowl onto a lightly floured bread board and make a smooth soft ball of dough. Cover with film wrap if using in a few minutes or refrigerate until later use.

PRUNE FILLING: Could be made the day before.

Put prunes in 3 quart saucepan and cover with water to about 1/2 inch to 3/4 inch above prunes. Bring to a boil, lower heat and simmer for approximately 10 minutes until soft. Mash with a fork or potato masher. Add raisins and continue to simmer until jam like consistency. add orange peels, lemon zest, nuts, and cherries to make the filling. Let cool throughly.

TO MAKE BARS:

Cut dough into six pieces (approximately 11 1/2 ounce each) and roll each piece into a 6" x 12" rectangle**. Spoon 1/6 of the filling along the center of the dough. Brush bottom part of dough with water to make a good seal. Roll dough over

the filling and seal. Fit length wise on cookie sheet, flatten dough a little, and brush with egg wash to give color and shine.

Bake at 350° for approximately 28 to 30 minutes. Rotate pans top to bottom, bottom to top half way through baking.

When cooled frost the bars with desired colored and flavored frosting. Frosting is made with confectioners sugar, flavoring usually lemon and vanilla, but I like anise, and a few drops of hot water to make a smooth frosting that will not drip down the sides, sprinkle with decorative sugars if desired. Let frosting dry then cut 3/4 to 1" bars on a diagonal.

These are so good!

** for smaller cookies for cookie trays scale dough to 7 + ounces roll to a slightly smaller rectangle. This should make 9 loaves. Adjust the filling accordingly.



French Butter Cookies - Monda Bakery's Recipe

Makes 28 Servings

Yield: 84 - half dollar size 3 cookies each

Preparation: 25 minutes , Cook Time: 12 to 14 minutes

Donald's Bakery Collection

Cookies and Brownies

These cookies are especially nice for Holiday or Wedding Cookie Trays. They can be made with various colors and flavors. At Monda's Bakery there was a section in the pastry cases for Italian cookies and we made a variety daily. We didn't make these for the showcase in the off seasons because of the short shelf life.

To pipe these in the round swirls we used large, 24 ", canvas pastry bags and our forearms were tight and sore after making some very large batches. Who ever said baking was easy never worked in a commercial bakery. I never in my life worked as hard as I did at Monda's Bakery, the work was fast and steady. We worked long hours except during some hot summer days when people ate less but I was young and I loved working there.



8 ounces granulated sugar
12 ounces butter
4 ounces shortening
1 teaspoon salt

1 tablespoon vanilla extract
2 teaspoons lemon extract or flavor to match color
3 eachs large eggs
1 pound plus 6 ounces cake flour

Cream butter, shortening, and sugar until light and fluffy.

Add eggs one at a time beating on medium speed. Scrape the bowl good between the addition of each egg. Add salt and flavoring, blend well. Add flour and mix just to incorporate. After blended you can run at higher speed for 10 or 15 seconds to keep light, but do not overmix.

Bag in swirl shape around a half dollar size onto parchment lined baking sheets using a large star tube. Press a glazed cherry half or walnut piece lightly in center of each cookie.

Bake in preheated 425° oven for 10 to 14 minutes just until very lightly browned on the edges.

NOTE: 1 - Dough can be divided and mixed with various colors. For chocolate add melted bakers chocolate.

2 - Bake darker colors at 400 degrees.

3 - If you do different colors try to match the flavor with the color; strawberry or cherry with red, lemon with yellow, mint with green, rum, or almond with original batter.

4- Cookies may also be decorated with walnut, almond, or pecan pieces which is especially appealing with a chocolate cookie; or with various sprinkles for the colored cookies.

Italian Sesame Cookies

Preparation: 15 minutes , Cook Time: 25 to 28 minutes

Yield: 48 cookies

Donald's Bakery Collection

Cookies and Brownies

This was another Italian cookie that was made at Monda's Bakery. Customers at that time wanted a good variety of Italian cookies for their Holiday table and Italian bakers took pride in their own variety. Espresso, or hot coffee, and an Italian cookie or two or three with a nice shot of Anisette completed many meals in Italian-American homes.

8 ounces vegetable shortening
6 ounces sugar
1 egg beaten
4 teaspoons anise extract
2 teaspoons vanilla extract

2 1/2 cups all-purpose flour
3/4 teaspoon baking powder
2 dashes salt
1 cup sesame seeds

Preheat oven to 350°. Line cookie sheet with parchment paper.

Add baking powder to the flour and blend well. Set aside.

Cream shortening and sugar until smooth and light. Add egg, anise, vanilla and salt and mix in well. Add flour with the baking powder and mix until well blended (around one and a half minutes).

Take dough from the mixer and place onto a large bread board, no flour. Shape into a rectangle approx. 5" x 9" should be around 3/4" thick. Using a bench scraper, cut into four even strips lengthwise.

Roll a strip into a 3/4" x 16 -17" log. Make a generous wide strip of sesame seeds in front of the log and roll into the sesame seed covering the log all around with the seeds. Flatten the log a bit to around 1" wide. With the bench scraper cut into 1 1/2 inch pieces and place on the lined sheet pan. Repeat for the other three pieces.

Bake in preheated oven for 20 minutes. Using a long 1 1/2" wide by 8" spatula, turn each cookie over and bake another 5 to 6 minutes to brown the top seeds a bit. Cool on the pan.

Italian Butter Rum Cookies

Makes 16 Servings

Preparation: 15 minutes , Cook Time: 16 to 18 minutes

Yield: 32 cookies

Donald's Bakery Collection

Cookies and Brownies

We made several kinds of Italian cookies at Monda's at Christmas time and other Holidays as well as for special orders for all occasions such as Bridal Showers and Weddings. There were so many varieties, Macaroons, Sesame cookies, Fig filled, Prune filled, Italian Almond Bars, Coconut Macaroon, Coconut Date Bars, Anginetti, Rum Balls, Italian Butter Balls, French Butter Cookies, and these Italian Butter Rum Cookies which are very similar to the French Butter cookie, and on and on.

These are one of my favorites!

8 ounces softened butter
2/3 cup sugar
2 egg yolk beaten
1/4 teaspoon salt
3 tablespoons whole milk

2 cups all-purpose flour
1/2 teaspoon baking powder
1 tablespoon butter rum extract
16 whole red glazed cherries cut in half

Cream the butter and sugar light. Add the salt and milk to the beaten egg yolks and stream into the creamed butter and sugar slowly while continuing to beat. Scrape down the bowl a couple of times and beat till mixture is light.

Mix the Baking powder into the flour and add to the butter mixture. Mix just until well blended and dough is together.

Using a large pastry bag with a large star tube pipe into small 1 1/2 inch rosettes (or wreath shape) onto a parchment paper lined cookie sheet. This will make 32 to 34 cookies. you probably will need two cookie sheets. I used one but it is a bakery half-size sheet pan. Top each cookie with a half glace cherry. Press the cherry slightly into the cookies.

Bake in 350° preheated oven for 15 to 17 minutes, just until there is a slight browning to the edge.

LaSalle Bakery Pecan Fingers

Donald's Bakery Collection
Cookies and Brownies

Back in 1966 or 67 while working at Shepard Bakery at the Shepard Department store in Providence I also worked part time for Jake DiMaria the then owner of LaSalle Bakery near LaSalle Academy on Smith Street in Providence. While working there I worked the bench with a young man, Michael Manni who later became the owner of the bakery. I worked there a bit during the Christmas season and Jake made some different Italian Cookies for their cookie trays than I had learned at Monda's Bakery. I am pretty sure this was one of them. At that time he coated them in a watery frosting and rolled them in a chocolate crunch. This recipe was shared with Gail Ciampa of the Providence Journal by Michael Manni and his wife Cheryl back in 2008.

Actually this is so similar to the Italian Butter Balls recipe, except for using pecans instead of walnuts.

I made three changes to the original recipe: 1) I increased the sugar from 1/2 cup to 3/4 cup, 2) I doubled the vanilla, and 3) I reduced the pecans from 2 cups down to 1 1/2 cups.



1/2 pound unsalted butter room temperature
3/4 cup sugar
3/4 teaspoon salt 1/4 teaspoon if salted butter
2 teaspoons vanilla extract

2 1/2 cups cake flour (10.8 ounces)
1 1/2 cups pecans 11 ounces, chop small
8 ounces chocolate chips for melting or chocolate bar

Place butter, salt, vanilla, and sugar in mixer and cream together for approximately 4 minutes until light and airy. Add flour and chopped pecans and mix just until incorporated. Do not overmix.

Place dough on lightly floured bread board and cover with film wrap to rest for an hour or so. Cut dough into 4 long pieces and roll each into a 3/4 inch ropes. Cut each rope into 1 inch pieces and roll each into a small cookie the size and shape of pinky finger.

Place onto parchment paper lined cookie sheet and bake in preheated 350° oven for around 10 to 12 minutes just until light brown on bottom. Do not over bake. Cool cookies on cooling rack. Then drizzle thin strips of melted chocolate over the cookies (my method), using the pointed end of a skewer. Or dip half of each cookie into the melted chocolate as does La Salle Bakery.

Laurie's grandmother's Peanut Butter Balls

Donald's Bakery Collection
Cookies and Brownies

Laurie, my daughter-in-law, told me that this is her grandmother's original recipe.

Her Grandmother Delores Sroka had 7 children and she use to make big trays of cookies and candies, a carrot cake and cheesecake for each of them. Laurie remembers her making these delicious peanut butter balls.

2 cups peanut butter

1/4 pound margarine

3 cups confectioners' sugar

3 1/2 cups Rice Krispies®

chocolate wafers or morsels

paraffin wax

Heat the margarine and peanut butter until just melted. Add the confectioners sugar and blend well. Add the rice krispies and mix well. Refrigerate for a few minutes to firm. Roll into small balls then dip in chocolate as per below.

When ready melt the chocolate with a little bit of paraffin wax. Dip the balls to coat and let cool on wax paper.



Oatmeal Peanut Butter Chocolate Chip Cookies

Makes 12 Servings

Preparation: 20 minutes , Cook Time: 12 to 15 minutes

Yield: 24 cookies

Donald's Bakery Collection

Cookies and Brownies

I like Peanut Butter Cookies and I like Oatmeal Raisin Cookies but chocolate chip cookies are not my favorite. Nevertheless I do recognize that Chocolate Chip Cookies are the favorite of the majority of people, especially young kids. So I came across this compromise recipe that is sure to satisfy a great number of people It is so easy to make and they are delicious!



1/2 cup softened butter
1/2 cup creamy peanut butter
1/2 cup granulated sugar
1/3 cup brown sugar
1 large room temperature egg
1/2 teaspoon vanilla extract

1 cup all-purpose flour
1/2 cup quick rolled oats
1 teaspoon baking soda level
1/4 teaspoon salt
1 cup semi-sweet chocolate chips

Cream the butters and sugars light. Add eggs and vanilla and blend in very well.

Blend the flour with the baking soda, oats, and salt well. Add to the above butters and sugars and mix well. Fold in the chocolate chips evenly. Chill dough for an hour or so.

When ready to bake: preheat the oven to 350°. Line to half size sheet pans with baking parchment paper. Scoop out the cookies using a #24 ice cream scoop spacing them out evenly on the pan 12 to each pan. Flatten the top a little.

Bake in the preheated oven for 12 to 15 minutes until lightly browned. Rotate the pans top to bottom bottom to top half way through the baking.

Let cook for a few minutes before trying to lift off the paper.



Roberta's Lemon Ricotta Cookies

Preparation: 15 minutes , Cook Time: 12 minutes

Donald's Bakery Collection
Cookies and Brownies

Makes 33 Servings

Yield: 100 cookies

My sister-in-law Roberta makes the best Italian Ricotta Cookies so when my nephew Dan Barnette asked if I had a Ricotta Cookie recipe I asked Roberta and she was gracious enough to give me this recipe.



8 ounces butter
2 cups sugar
2 eggs
1 pound ricotta cheese
2 teaspoons lemon extract
4 cups all-purpose flour
1 teaspoon baking soda

1 teaspoon baking powder
1/4 teaspoon nutmeg
2 cups confectioners' sugar
5 drops hot water
1 teaspoon lemon extract
1 teaspoon lemon zest

Cream the sugar and butter, add eggs then ricotta and lemon extract. Whip smooth.

Mix the baking soda, baking powder and nutmeg into the flour then fold into to ricotta mixture. Mix well.

Drop by teaspoon or small scoop onto parchment lined baking sheets. I didn't have patience for that so I bagged them out with a large pastry bag and a large plain decorating tube. I used a folded dampened clean kitchen towel to flatten any peaks in the cookies before baking. Bake in preheated 350° oven for 10 to 12 minutes. **DO NOT OVERBAKE.**

Frost lightly with a confectioners sugar icing. Add a few drops of hot water blend to desired consistency. Add flavoring.



Rachele's Cherry Slices

Makes 25 Servings

Preparation: 25 minutes , Cook Time: 22 Minutes

Yield: 7 Loaves - 100 Slices

Donald's Bakery Collection

Cookies and Brownies

*My mother use to make a Cherry Slice very similar to these. My niece Rachele Bianco Sullivan made this recipe for my daughter Diane's Christmas Cookie Exchange. They were so good I asked her for this recipe. **Rachele's recipe calls for 2 bottles of cherries and does not call for the almond in the cookie.*



6 cups all-purpose flour, 2 pounds and 2 ounces
2 tablespoons baking powder
1 teaspoon salt
4 eggs
1 cup sweet cream butter
2 cups sugar
1 cup whole milk
2 teaspoons vanilla extract
1/4 cup cherry juice

1 teaspoon almond extract
2 1/2 (10-ounce) bottles maraschino cherries
2 cups chopped walnuts, 8 ounces

5 cups confectioners' sugar
hot water as needed
1 1/2 teaspoons almond extract
1/4 cup nonpareils

Drain cherries and reserve 1/4 cup juice. Chop cherries and set aside. Sift the flour and baking powder together and set 1/2 cup aside to spread on bread board when the dough is complete. Mix milk with the 1/4 cup cherry juice, vanilla and almond extract and blend well.

Cream butter, sugar and salt. Gradually add eggs and continue to cream light, scraping bowl as necessary. Add cherries and nuts, blend well.

Add one half of the flour mix and one half of the milk mixture. Mix on slow speed for a minute or two until blended. Add remaining flour and milk mixtures and blend again on slow speed. Scrape down the bowl and mix for another minute on medium high speed.

Remove dough to bread board that has been dusted with the remaining half cup flour and knead smooth. Divide dough into 7- 12 ounce pieces. Using flour on the board sparingly and dusting your hands roll into logs the length of your parchment lined half sheet pans, 2 loaves to a pan. Flatten to two inch wide.

Bake in 375° pre-heated oven for 22 minutes. The bar will not be browned on the top but the bottom will be browned.

Line cooling rack with wax paper and place the baked bars to cool. When cool, frost with the sugar icing and sprinkle with nonpareils while icing is still wet. Cut into 1" slices on an angle.

Doughs and Crusts

In the small hands-on Italian bakeries I worked at, I don't ever remember a woman baker working with us. Today that has changed, in fact the great Scialo Brothers Bakery on Federal Hill is now operated by two sisters who are daughters of the original Luigi Scialo. Solitro's Bakery on Cranston Street in Cranston is operated by Mike's daughter.

Back in the 50's and 60's there were three main jobs in these small commercial bakeries; Bench Man, Oven Man, and The Mixer. As you became experienced on each job and you developed the "knack" for speed and success then you moved on to the next skill set.

Success with the mixing of doughs whether large quantity or smaller quantities depend not only on the precise ingredients in the precise amounts but also in not overmixing or undermixing. There is a knack to it, but it is not hard to learn. The best teacher is experience, don't be afraid to fail, it won't come out that bad. But be sure to learn from your experiences both good and bad.

The main doughs I worked with in the bakeries were, bread dough, danish pastry dough, puff pastry, sweet dough, doughnut dough, pie crust, short paste and cookie doughs. These require "bench work" for making the basic product. Keep your rolling pin and bread board handy! Today there are some very good plastic surfaces and utensils but I still prefer good quality wooden products. Other utensils include a good bench brush and a baker's stainless steel bench scraper. If you are going to add an egg wash get a good pastry brush and keep a few plastic baker's scrapers for scraping the bowls.

This chapter does not have too many recipes, only the basics.



Basic Sweet Dough for Cinnamon Rolls, etc

Makes 18 Servings

Yield: 1 large coffee roll and 12 cinnamon sweet rolls

Preparation: 30 minutes plus proof time , Cook Time: 20 to 22 minutes

Donald's Bakery Collection

Doughs and Crusts

This is a basic sweet dough that can be used for many types of sweet rolls and pastries. Try three small balls in greased cupcake pans for sweet cloverleaf rolls.

For a sweet dough "coffee cake" scale the dough to 12 to 13 ounces pieces, round out, cover and let rest a half hour or so. Then roll out into rectangle around 14 inches long. Place various fruit and/or pastry fillings in center portion. Fold the top portion over the center filling, brush the bottom portion with egg wash and bring it over the top dough to seal. Roll gentle to create a log, swing around into circle. Press the ends into each other sealing them to make a good circle. Place on parchment lined sheet pan. Brush top with egg wash and proof covered for 60 minutes before baking in a preheated 375° oven. When cooled frost with confectioners icing, if desired.

This dough can be used for many varieties of coffee cakes and sweet roll such as cinnamon, pecan, or raisin cinnamon roll. It can also be used for basic sweet dinner roll of any shape and form (twisted, poppy, sesame , cloverleaf, or snowflake).

Experiment, create your own specialty; cheese filled, mashed pumpkin sweetened and spiced up with cake crumbs. This is a dough that you can be creative with and have fun with, baking should be fun!!



1 cup warm milk 100°
1 1/2 ounces fresh compressed yeast or 2 packages dry
1/2 cup sugar
1 each large egg beaten
1 teaspoon salt


1 tablespoon vanilla extract
2 teaspoons lemon extract
1/3 cup softened vegetable shortening
1/2 teaspoon mace

4 cups scant all-purpose flour 18 ounces

Dissolve yeast in warm milk for about 10 minutes to activate.

In mixer bowl put sugar, beaten eggs with the salt, softened shortening, flavors and mace. Mix with dough hook. When yeast in milk is ready add to eggs and sugar mixture then add the flour mixing on low speed to blend. Mix medium speed for around 2 to 3 minutes.

Dust with just enough flour to form ball around the dough hook when mixing at medium low to medium speed. Remove from mixer. The dough will be a little sticky but with floured hands place on floured breadboard and knead slightly to form a ball. As for bread dough, place in greased, floured, or buttered bowl, cover and let rise for 90 minutes. Then scale out dough into portions desired.



For cinnamon rolls, roll dough to rectangle, brush with melted butter or egg wash, sprinkle generously with cinnamon sugar (add raisins if desired) and roll into pinwheel log. Leave 1 to 2 inches without the cinnamon sugar at the bottom of the rectangle nearest you and brush with water. Finish the pinwheel and seal the roll into thick log. Cut the dough into 2 inch pieces and place, close together, cut side up on parchment paper lined baking sheet pan. Brush the tops with egg wash. Make a proof box by using a large plastic storage container around 16" x 22" x 6" deep. Place it upside down over the finished sweet dough. If there is enough room place a cup of hot water to hasten the proof. Let rise until double (approximately 1 hour).

For coffee cakes scale 12 ounce pieces. For small dinner rolls scale each piece from 1 to 2 ounces.

Most sweet dough recipes are baked in preheated 375° oven for 20 to 25 minutes until golden brown. Let cool before icing or frosting. Round coffee cake and tea rings, scale the dough at 12 to 13 ounces but there are many variations.



Danish Pastry Dough

Preparation: 8 to 10 hours , Cook Time: 10 to 14 minutes

Donald's Bakery Collection

Doughs and Crusts

Makes 40 Servings

Yield: 5 1/2 pounds

I haven't made Danish dough for at least 45 years, but I do remember the process.

Danish pastry dough and Puff pastry dough is not a quick process, it takes a few hours. There is the preparation of the butter, the mixing of the dough, and the process of creating the many layers of butter and the dough This is what makes the beautiful flaky layer in the finished products. Puff pastry has more layers and is flakier with nice air gaps between the layers. One quarter inch layer of puff pastry can bake out to over an inch of baked product. That is why the process for both doughs is different. Danish requires three, three folds, while the flakier Puff Pastry requires four, four folds.

Most times doughs such as this are finished by the end of the previous days work and chilled overnight so that they are ready for the early morning finished pastry production. This dough will make approximately 44- 2 ounce pastries

This is time consuming but if worked in with other activities you won't even notice.... well almost! So perhaps you now understand why professional bakers get up so early in the morning to make all those goodies. Not something you want to do all the time but it is definitely worth the effort!!

NOTE: You can use margarine as a substitute for the butter, in fact many bakers prefer margarine.



18 ounces butter slightly softened

2 packages active dry yeast

1 pound all-purpose flour (3 cups)

2 teaspoons ground mace

2 1/2 cups milk

3/4 cup granulated sugar

1 1/2 teaspoons salt

4 drops yellow egg shade color

2 large eggs beaten

1 1/2 teaspoons lemon extract

1 tablespoon vanilla extract

1 1/2 pounds all-purpose flour (4 1/2 cups)

Whip softened butter until smooth and pliable. Divide into 2 oblong pieces and place each piece between two sheets of parchment paper or wax paper, shaping the butter into a rectangle. Roll each piece to approximately 7" x 16" rectangles. Refrigerate then make the dough.

Blend yeast, mace and the 3 cups of flour well in a mixer bowl.

Heat milk, sugar, salt and egg shade color to 105 to 110 degrees, just warm but not hot to the touch. Cool a little then whip in the eggs and flavors. Add to the 3 cups of flour with the yeast and blend well using the dough hook.

Add the remaining, 4 1/2 cups of flour, half at a time. Blend well before adding the next amount. Mix on medium speed until the dough forms a nice ball around the dough hook pulling away from the sides of the bowl. Remove to floured large bowl, cover and let proof to double in size, approximately one hour.

Roll dough to a 16" x 21" rectangle. Place the two pieces of cold refrigerated butter onto the left two thirds of dough. Fold the right side of the dough without the butter over the buttered middle. Press in and then fold again over the remaining buttered left side. Roll lightly to square off rectangle. You now have an approximate 8" x 16 or 17" rectangle with three layers of dough and two layers of butter. Brush a little warm water around the edges and seal the dough. Refrigerate, for a hour or two.

While good and cold, roll again to a 16" x 21" inch rectangle. Do the three fold again, that is fold the right third over the middle and then both layers over the right third. Roll lightly to square off rectangle. Place in parchment lined sheet pan, cover tightly with film wrap and refrigerate for a couple of hours. Repeat this process one more time so that you now have three, three folds.

Make whatever variety of pastry desired. Check out Danish Pastry in the "Pastries" chapter.

NOTES: When rolling dough do not pound, roll gently so as not to break up or tear the layers of dough.

Use just enough flour on board or table to avoid sticking, BUT brush excess flour from dough as you are making the folds.

Half Butter Pie Crust

Makes 16 Servings

Preparation: 15 minutes , Cook Time: 35 to 45 minutes

Yield: 56 ounces

Donald's Bakery Collection

Doughs and Crusts

This is a variation of the pie crust we used at Shepard's Bakery.

This includes the use of unsalted butter and a little sugar.

The serving amount is based on 2 - 10"- two crust pies, each cut into eight pieces.

32 ounces pastry flour -or all purpose flour

8 ounces butter -1/2 inch cubes

1 tablespoon sugar

1/2 ounce salt

8 ounces Crisco vegetable shortening -1/2 inch cubes

8 ounces ice cold water

Mix sugar and flour in mixer bowl. Add shortening and butter cubes and using dough hook, mix until course crumb texture (pea size).

Dissolve salt in water and add to above just to incorporate. Put mixer on high speed and mix for 10 seconds only. Do not over mix.

Ball up dough, divide as desired and wrap in film wrap. Chill well in refrigerator (at least an hour) for later use.

Makes: 4 - 10" pie shells or tops (2 covered pies). Pie dough is usually baked at 425°. But follow the pie of pastry recipe instructions.



Italian Olive Oil Pastry Crust

Preparation: 10 minutes , Cook Time: follow the recipe that you are making but could be 35 to 50 minutes.

Yield: 2 pounds and 4 ounces

Donald's Bakery Collection
Doughs and Crusts

This is a fast and easy nice crust for Pizzagaina, or Meat Pies. It can also be used for certain Calzones or Turnovers as long as the filling is not too moist.

1 tablespoon salt	3/4 cup milk
1 1/2 teaspoons black pepper	4 cups or 1 pound and 5 ounces all-purpose flour
3/4 cup olive oil	
2 large eggs beaten	2 tablespoons fresh herbs *OPTIONAL

Place all ingredients except flour in mixer bowl, whip together with a wire whip.

Using the dough hook add the flour and mix on medium slow speed just until flour is incorporated. Then switch to medium high speed and mix just until incorporated.

Remove to lightly floured bread board and form a smooth ball. Divide in 2 or 4 and wrap in film wrap. Chill in refrigerator and to relax the dough for an hour or so. Roll out as you would a pie crust. An egg wash will enhance the baked color and add shine, but it is not necessary.

* You can add fresh herbs such as chopped Basil, Italian Parsley or Oregano if desired. Do not use dry herbs they can be too strong or even bitter.

Italian Olive Oil Pizza Dough (or soft bread dough)

Makes 24 Servings

Yield: approximately 3 pounds of dough

Preparation: 25 minutes , Cook Time: 18 minutes

Donald's Bakery Collection
Doughs and Crusts

This is a little softer Italian bread dough that can be used when making Pizza, Calzone, Focaccia, and Italian torpedo or club rolls. While it can be made with dry granulated yeast you will get better results with fresh compressed yeast. I can buy the fresh yeast by the pound at one of my local Italian bakeries.

2 1/2 cups tepid water	2 pounds bread flour
2 packages fast rising dry yeast Or * 1 1/2 ounces fresh yeast	2 tablespoons olive oil
1 teaspoon granulated sugar	
1 tablespoon salt	* preferred

Add sugar and yeast to tepid water (no hotter than 97°) and let ferment for 15 minutes.

Meanwhile blend salt and flour in large Kitchen Aid mixer bowl using dough hook. After the yeast has fermented add to flour and salt and mix on medium speed for 2 to 4 minutes then add olive oil and continue kneading for an additional minute or two until dough is pliable.

Place dough in lightly oiled bowl, cover with film wrap and let rise for 90 minutes. Press air out of dough by bringing side into center, repeat while turning the bowl several times. Cover again and let rise for an additional 60 minutes.

Divide the dough into desired size pieces for whatever you are making. This dough will make two half size sheet pans of pizza or 3 or 4 large calzones.

Bake pizza, rolls, or calzones at 475° to 500° for 15 to 18 minutes

Old Fashion Pie Crust made with lard

Makes 16 Servings

Preparation: 15 minutes , Cook Time: depends on product

Yield: 4- 9 to 10 " crusts

Donald's Bakery Collection

Doughs and Crusts

When I first started working at Monda's Bakery around 1952, they would make their pie crust with lard. They also used milk powder in the dry ingredient blend and then add the cold water. This is as close to their original recipe as I can remember. This is still a great crust and can be made with half butter and half lard if you like that buttery taste.

6 cups all-purpose flour**2 tablespoons salt****4 tablespoons instant dry milk powder****3 tablespoons sugar****1 pound lard cold****1 1/3 cups cold water**

Blend the salt, milk powder, and sugar well into the flour. I use my trusty Kitchen Aid Mixer with the dough hook for this recipe, so easy!

Break the lard into small pieces and dredge with the flour mixture using a crust cutter or a blunt knife. Try not to use your hands because the heat will melt some of the lard. When the lumps are small, like a pea or a small bean add most of the water and bring the dough together by mixing with a dough hook, if using a mixer. Add just a little more water if needed for the dough to come together. Do not use too much water or the pie crust will be mealy instead of flaky.

Remove to lightly floured bread board. and knead very little just to smooth the dough into a ball. Divide into 4 portions. Gently round the dough then flatten slightly and wrap each with film wrap. Chill in refrigerator for a couple of hours. Roll for pies as needed.

Most pies are baked between 425° and 450°.

Pasta Della Nonna

Makes 40 Servings

Preparation: 20 minutes , Cook Time: 30 to 40 minutes

Yield: 40 ounces

Donald's Bakery Collection

Doughs and Crusts

This is a slightly sweeter, lighter version than most of the traditional Italian Pasta Frolla recipes. This is my preferred dough for most of the breakfast "Torta" such as those served in many parts of Italy in hotels and homes. This particular recipe is from the "Italian Cucina" cook book recipe for Torta Della Nonna. The classic and delicious Torta Della Nonna recipe is in the "Cakes, Torta" chapter.

It takes approximately 24 ounces of dough to make a 9" round by 1 1/2 inch high torta.

8 ounces fresh butter slightly softened**8 ounces granulated sugar****4 large eggs****1 pound all-purpose flour****2 teaspoons baking powder level****1 dash salt****2 tablespoons grated lemon zest or orange zest**

Cream butter and sugar until light and fluffy. Add eggs one at a time to blend well, scraping the bowl as necessary. Add salt and grated zest*

Blend baking powder into flour. Add to the butter and egg mixture and blend well. Remove from bowl, form a ball, flatten a little and wrap with plastic wrap. Chill for at least one hour. Roll to desired thickness for crust (at least 1/8 inch thick) or cookies. Bake at 350 degrees until golden

* or orange zest



Pasta Frolla

Preparation: 20 minutes , Cook Time: 30 minutes

Donald's Bakery Collection

Doughs and Crusts

The English translation for Pasta Frolla is short paste or more precisely short (crust) pastry.

This can be used for many varieties of pies, cookies, and torta. Some uses are crust for Italian Ricotta Cheese cake, Italian Pastiere, Dutch Apple Pie, and tart shells. It may also be used for a variety of cookies such as fig or prune filled or crushed nut topped diamonds.

If citrus zest is not preferred use vanilla and/or rum extract.

8 ounces butter cut in 1/2" cubes
7 ounces granulated sugar 2/3 cup
1/4 teaspoon salt
2 large eggs beaten with yolks

3 large egg yolk
1 teaspoon lemon zest or extract*
2 tablespoons orange zest or extract*
1 pound all purpose flour

Combine sugar, flour, salt, and zest. Add butter cubes and mix on slow speed to make large crumbs.

Add eggs and blend to incorporate well to make a smooth ball, but do not overmix.

Divide into 3 - 12 ounce balls for 9 inch single crust or 2 - 17 or 18 ounce balls for larger crust. Wrap each with film wrap and chill for at least 1 hour.

Roll to around 1/8th" thickness and press onto a buttered pan/baking dish.

NOTE: may also be used for cut-out cookies.

For shells or cookies Bake at 350 degrees for 25 to 30 minutes until just lightly browned. For other uses follow the baking directions with the recipe.

* For the sweet dough or short pastes we made at Monda's Bakery we used Rum extract in place of orange and lemon flavors.

Short Paste

Preparation: 15 minutes , Cook Time: varies with product

Yield: approximately 42 ounces

Donald's Bakery Collection

Doughs and Crusts

This is the American version of Pasta Frolla, an all purpose short pastry dough that can be used for cookies, tarts and tartlettes. We used this dough for the base of a variety of tarts and tartlettes when I worked at the Shepard Bakery. We made a variety such as banana cream, chocolate cream, fresh strawberry and blueberry fruit tarts. We also made what we called Parisienne Tartlettes which were short paste shells filled with french custard cream, then when cooled topped with cling peaches or pear slices or halves, kiwi or other fruits then glazed with an apricot glaze and garnished around the edges with crushed walnuts or toasted coconut.

12 ounces margarine
1 cup sugar
3 large eggs
1 teaspoon salt

1 teaspoon lemon extract
1 teaspoon vanilla extract
5 cups all-purpose flour

Cream sugar, salt, and butter until light and fluffy. Add eggs and flavor and blend in well, scraping bowl as necessary. Add flour, mix well and form into a ball. Divide dough as desired, wrap in film wrap and chill for a couple of hours.

Remove to floured board and roll crusts as desired, usually no less than 1/8 inch thick. Bake according to pastry, cookie, or pie recipe.

Bake at 400° unless otherwise noted in particular recipe.

Mama Bianco's recipes, Rachel (Ella)

My Mother Rachel Antonia Lombardo was born on July 26, 1900, Saint Ann's Day. When she was a little over 19, on December 7, 1919 she married my father Pasquale Bianco an immigrant from Pietravairano, Italy. My mother's mother and father were also immigrants from Pietravairano. Together my mother and father had 12 children, eleven of them, me included, grew up together on 49 Hilarity Street in the Annex section of Providence, Rhode Island. Mama, Ella as she was always called, who was born under the sign of Leo, was the consummate "mother of the world". Our house was always full of relatives and friends and she always cooked and baked for all of us. Sometimes what she did in a day would be more than what a local small family restaurant would produce. My older brothers would remember her making pounds and pounds of Italian dough for pizzas, spinach pies, biscuits, breads, and rolls. They would remember her making her own pasta to feed her large family of 13. Later in the 50's when I was just getting into my teens she would buy the bread dough at Monda's Bakery just down the street for making her fresh pizza on Saturdays. She would send us to buy Del Gaizzo Italian plum tomatoes for the pizza and Italian "Gravy" and also La Rosa Mezzani macaroni at La Bella's Market, next to the bakery, for our Sunday dinner. It would not be unusual to see eight or nine cookie sheet pans of pizza cooling off on the top of the range, kitchen table and counter for our Saturdays or for one of our frequent parties. Most of my memories of her were from after my father died in 1951 when I was only 9 years old. She was an amazing woman, she provided warmth, love, discipline and a strong moral compass for all of us. She was loved and respected by all of her family including her nephews and nieces as well as all of the neighbors on Hilarity Street and the surrounding neighborhood of our part of "Hartford Avenue". The memories of those wonderful years rings eternally in my mind.

Our home was always buzzing with activity, from us smaller children needing her attention for all the little nuisances and disruptions to her workday, to her entertaining the latest girlfriend of one of my several brothers, to providing food and such for the spirit of the moment party that one of us concocted, to stopping her responsibilities to listen patiently to a friend or member of our large extended family who was experiencing problems and stress in their life, to baking cookies and waffles for a friend or relative's son or daughter's wedding.

There was a period of time from a couple of years after my father died in 1951, say around 1953, until just before our oldest brother, Anthony, died in 1963 that life was great and it just seemed to be one feast or party right after the other. Sundays and Holidays were the best. We would all dress up with our "Sunday best" and celebrate life. We loved each other, fought with each other, danced with each other, cried together, laughed with each other and laughed again. Eat, drink, and be merry was what we did and Mama provided that for all of us.

I never remember Mama going on a vacation or even saying that she wanted to go on a vacation. She loved and was devoted 100% to all of us and we loved her dearly.

She respected the simplicity of life, even though hers was very complicated. Her one line sayings still ring in my ears: "let sleeping dogs lie", "Love me love my dog", "You made your bed now lay in it", "E si Dio, whatever God wants", have to "Rob Peter to pay Paul", "Non tu scumbardi, meaning don't embarrass the family" almost every time we went out and on and on.



Pizzagaina (or Pizza Rustiga or Pizza Chiena)

Makes 20 Servings

Yield: 1- 10" Spring form pan or 2-
10" deep pie plates

Preparation: 1 hour , Cook Time: 75 minutes or less

Donald's Bakery Collection

Mama Bianco's recipes, Rachel (Ella)

This is an "Old World" favorite for many Italian-Americans at Easter time. The name is a dialect of those from the Caserta area of Italy, including my parent's family from Pietravairano, Italy. It is also called Pizza Rustica or Pizza Chiena in some parts of Italy. It is a great addition to a luxurious Italian Antipasto!!

This is not a recipe written by my mother, she seldom wrote down recipes, instead it is what I know of it from memory. I watched her make it at least a couple of times. I made this a few times and two of my dear older brothers, now deceased, John and Al verified it as being very close to her original. Although I listed the stew veal as optional, because it is another timely cooking step, Mama did include this in her Easter treat. She just cooked the veal way ahead of time.

The olive oil pastry crust in the "Dough and Crusts" chapter is also close to the original. This is a very rich pie so a thin slice is adequate, if you can restrain yourself :).

Note: Cooked Italian sausage meat or other Italian cold cuts can be added or substituted for any of the meats.. Cut recipe in half for a deep 10" pie plate. Adjust baking time accordingly.

4 ounces ready to eat ham 1/2" dice or sliced if you prefer

4 ounces capicola 1/2" dice or sliced if you prefer

2 ounces abbruzzese sausage thinly sliced

2 ounces genoa salami thinly sliced

12 ounces Scarmozza Cheese 3/4" to 1" dice

1 pound mozzarella cheese 3/4" to 1" dice

1/2 can ripe medium black olives - Optional

4 large eggs hard boiled and cut in 1/4

6 ounces ricotta cheese

16 large eggs beaten

1 teaspoon salt

1/2 teaspoon black pepper

1/2 cup grated Pecorino Romano cheese

1/4 cup chopped flat Italian parsley

1 pound cooked veal stew meat 3/4" to 1" dice*

OPTIONAL

Italian Olive Oil Pastry Crust Recipe in crust chapter

Line one deep 10" spring form pan or two 10" pie plates with Italian Olive Oil Pastry Crust saving half or the amount for the top crust.

Layer meats, scarmozza, mozzarella, cooked eggs, olives and dollops of ricotta in pan (s) alternating ingredients.

Beat eggs, add salt, pepper, parsley, and grated romano. Pour over ingredients in pan.

Roll remaining pastry crust for the top. Wet edges around the bottom crust before putting the top crust on so that when you crimp the top it will seal well. Cut a couple of slits in the top and Brush with egg wash for a nice shine and color.

Bake at 400 degree preheated oven for 15 minutes. reduce heat to 325 degrees and bake for an additional hour or until eggs are cooked inside. Use a thin knife or fork to test for doneness. Serve room temperature or cold.

* OPTIONAL: Saute stew veal with garlic, salt and pepper until browned. Add water to pan, cover and steam slowly until tender (an hour or more). Cool.



Ella's Italian Pastiere - Rice Pie

Makes 26 Servings

Yield: 1 - 9x13 plus 1 - 10" pie plate

Preparation: 60 minutes , Cook Time: 75 minutes

Donald's Bakery Collection

Mama Bianco's recipes, Rachel (Ella)

When I think back to my childhood on Hilarity Street and I remember our Easter celebrations I can visualize mama baking all of those golden rice pies. I can smell them baking with their wonderful hint of cinnamon.

I remember a few years after some of the older brothers were married and they would return with their families for Easter mama made eight, yes that is right eight pounds of rice! She had a 30" oblong white enamel tub around 12" or 14" deep filled to the top with the delicious rice custard mixture.

She also had several 2 1/2" deep large oblong white enamel pans which she would either line with a pastry crust or just butter and flour before pouring in the rice custard mixture. Those pans were the same as used in the fresh meat department of neighborhood grocery stores. My sister Cecile still has a couple of those that she bakes her rice pie in.

For the week following Easter I and some of my siblings would be content to have a diet exclusively of Pastiere, certainly for breakfast! Most of us agreed that it got better tasting as the days passed. We loved it.

The recipe below is just how she made it, however over the years the taste of young people vary so the asterisk items are now optional according to taste.

NOTE: because most people like more custard in the pie I have recently reduced the raw rice to 12 ounces.



1 pound white River brand rice (12 ounces for my version)

1 pound granulated sugar

1 quart Whole Milk

1 dozen jumbo egg or 14 large

1 teaspoon salt

1/2 cup raisins * optional

2 ounces small diced citron * optional

1 tablespoon vanilla extract

1 teaspoon cinnamon

1 tablespoon butter

Wash rice in cold water to reduce some of the starch. Drain the rice and cook according to the directions on the box, but doubling the water. Cook for an additional 10 to 15 minutes so that rice is soft to the bite. Rice will not cook further in the baking. Rinse the cooked rice in hot water and drain.

Place hot rice in large pot or bowl. Add sugar, butter, raisins*, and citron*. Mix well until butter melts. Half of the cinnamon can be added at this stage, I believe that my mother did, I do not. Add the cold milk to cool the rice before adding the eggs. Beat the eggs, blend in the salt and vanilla and add to the rice mixture. Stir to mix very well.

Prepare one 9" x 13" pyrex dish and one 10" pie plate or any other desired baking dish. Either just butter and flour baking dishes or butter and line with pasta frolla or short paste.

Fill prepared baking dishes with rice custard mixture, stir frequently when adding to the baking dish to incorporate all ingredients. Sprinkle with a generous amount cinnamon or as desired.



Bake in preheated 350 degree oven for 60 to 90 minutes depending on thickness of pastiere and temperature of ingredients when going into the oven. Bake until the custard is solidified right to the center.



Mama's Boiled Oil Biscuits

Makes 10 Servings

Yield: 46 ounces 23 two ounce biscuits

Preparation: 1 hour plus proof time. , Cook Time: 35 to 45 minutes

Donald's Bakery Collection

Mama Bianco's recipes, Rachel (Ella)

This recipe is exactly as written by my mother for me, when I asked her to write it down many, many years ago. Over the years I have substituted some of the oil with bacon grease and also added 1 teaspoons of ground black pepper. I believe she also did the same when she had the bacon grease but she didn't write that in her recipe for me.



24 ounces all-purpose flour
1 tablespoon baking powder
2 packages dry yeast or 1 1/2 ounces fresh compressed yeast
1 tablespoon salt

1/4 cup fennel seed
1 cup olive oil
1 cup warm milk
3 large eggs beaten

Beat eggs and add oil, warm milk, salt and fennel. Blend well. If using fresh yeast dissolve it in some of the warm milk, not hot, for around 10 minutes. Add that separately when you add the flour.

Place flour with baking powder and dry yeast, if using, in mixer bowl, blend dry ingredients well. Add oil mixture (and fresh yeast dissolved in milk if using), mix on low speed until just incorporated change speed to medium and mix for 4 to 5 minutes until smooth. Remove to lightly floured bread board and round out until smooth and pliable. Cover with clean towels and let rest for 45 minutes.

Cut dough into 3 parts and roll into ropes. Cut ropes into the same size pieces, 2 ounces each. Let rest covered for 10 minutes and then roll each into smaller ropes 10 inches long. Form into 3 inch circles, like a donut or bagel. Pinch ends well.. Place on parchment covered baking sheets and cover again with clean towels. Let rest for 45 minutes in a warm place.

Put 2 inches of water in large deep frying pan, oblong electric fry pans works great, and bring to a boil. Carefully add biscuits into the water and cook for a couple of minutes turning over to cook both sides. Turn back over once more and cook another minute or so. Carefully lift each soft biscuit out with a wide flat slotted spatula. Drain and place in a clean parchment paper covered baking sheet

Bake in 375° preheated oven for 35 to 45 minutes until the bottoms are golden brown. Half way through the baking brush with egg wash twice. The biscuits will still be pale on top, that is okay.

Mama's Egg Biscuits

Makes 12 Servings

Preparation: 25 minutes , Cook Time: 20 minutes

Yield: 40 - 1 3/4 ounce biscuits

Donald's Bakery Collection

Mama Bianco's recipes, Rachel (Ella)

This is my mother's original recipe for Italian Egg Biscuits. They are great just plain with a cup of coffee, but even better with a frosting of various flavors. Anise was the flavor of choice as I remember growing up in the fifties. We young children would love when she baked. Because of our large family it was a major production. I can remember when she baked these in loaves to be cut into slices. Often as she was taking a loaf out of the pan the loaf would break and then we could have a broken piece while it was still warm and fresh out of the oven, mm mm good. Rarely would she make just one kind of biscuit or cookie.

After cooled these biscuits may be frosted with flavored and/or colored confectioners icing. For the icing, mix 10X sugar with a few drops of hot water along with any coloring or flavor desired. Frosting should be thick enough to hold its shape on the biscuit.

For cookie trays make the biscuits half size and frost with desired color and flavor. During Easter Mama use to make such colors and flavors as pale yellow, white, pale green, pale pink and violet. Anise or vanilla with white, Almond with pink, Lemon with yellow, mint with green.



4 large eggs
1 cup milk
4 ounces softened butter
12 ounces granulated sugar

2 tablespoons vanilla extract
2 1/2 pounds all purpose flour
5 tablespoons baking powder
1 teaspoon salt

Cream butter and sugar light. Add eggs one a time while still beating. Add salt, milk, and flavor, blend well.

Blend baking powder into flour well. Add to creamed mixture holding back 1/2 cup. Mix well.

Using the last 1/2 cup of flour & BP blend dust a large bread board and empty dough onto the flour and knead smooth.

Cut dough into 4 pieces and roll into 1 1/2 " diameter ropes. Cut each rope into 1 1/2 ounce pieces to get a total of 40 piece plus or minus.

Roll each piece into 12 inch ropes. Twist the rope fold in half and twist into a cruller. Form into a round biscuit, pinching ends together, and place on sheet pans lined with baking parchment paper.

Brush each biscuit with egg wash and bake in preheated 350 degree oven. bake for 20 minutes.

NOTE: alternatively you can cut dough into 3 pieces. roll into rope. Place on pan, flatten slightly and bake as above. When slightly cooled cut into one inch wide biscuits.

FROST OR DECORATE WITH SPRINKLES AS DESIRED

Mama's Italian Ricotta Cheese Cake

Makes 14 Servings

Yield: 2 - 8" cheesecakes or 1 10"
deep cake pan*

Preparation: 20 minutes , Cook Time: 60 to 90 minutes

Donald's Bakery Collection

Mama Bianco's recipes, Rachel (Ella)

In the fifty's the fresh ricotta that we got, usually from our milk man, was in a round perforated tin container, so that the ricotta could drain naturally. The curd was crumbly not like the smooth ricotta that we get today.

This made an interesting texture for this cheesecake that I regrettably cannot duplicate. Because of the texture of that ricotta not all of the curds would blend into the mix so there would be some not so sweet bits. I remember it well.

This is still the same recipe and is still delicious, but there is always something missing when trying to duplicate "Mama's"! "



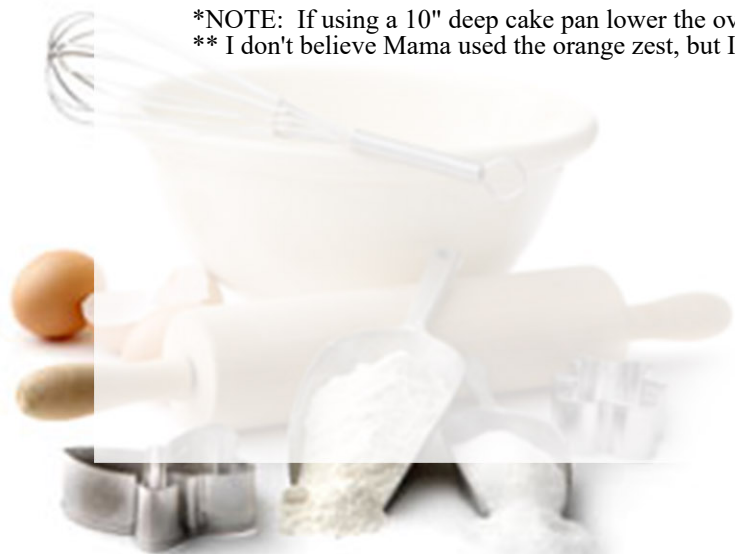
3 pounds Supreme
16 tablespoons heaping sugar
5 tablespoons heaping flour
16 large eggs

2 tablespoons vanilla extract
1 teaspoon salt
1/4 cup grated orange rind **
1/4 teaspoon cinnamon

- 1-Blend sugar, salt, and flour well. Add Ricotta and blend well.
- 2-Beat eggs, add vanilla, and grated orange zest**. Add to cheese mixture and blend well.
- 3-Pour into one large pyrex (13 x 9) baking dish or two 8 inch cake pans, greased and lined with pasta frolla or just grease and flour the pans.
- 4-Sprinkle top with cinnamon and bake in preheated 350 degree oven for 60 to 90 minutes until center is set. May be topped with fruit filling.

*NOTE: If using a 10" deep cake pan lower the oven temperature to 325° and bake for a 1/2 hours or longer if needed.

** I don't believe Mama used the orange zest, but I personally like the additional flavor from the orange zest.



Mama Bianco's Wine Biscuits

Makes 12 Servings

Preparation: :30 , Cook Time: 35 minutes

Yield: 38 - 1 1/2 ounce biscuits

Donald's Bakery Collection

Mama Bianco's recipes, Rachel (Ella)

This is another of my mother's original recipes written down for me. I had asked her to write these down when she was in her 70's. Like most Italian women she often didn't measure the ingredients, she just knew the amounts. So when I wanted these recipes as accurate as possible I asked her to write them down and I watched her while she was baking the biscuits.

I have a copy of her original writing for egg biscuits, wine biscuits, molasses biscuits, and oil fennel seed biscuits.

For wine biscuits use a strong red wine, the favorite when I lived at home in the fifties was a Red, usually home made Zinfandel. I now make an " Olde Vine Zinfandel" That is great for these.



1 cup vegetable oil
1 cup Strong red wine
1 1/4 cups granulated sugar
1 teaspoon salt

2 large eggs beaten
5 cups all purpose flour 1 pound 12 ounces
5 teaspoons baking powder level

Mix wine, oil, salt, sugar, and eggs in mixer using paddle.

Mix baking powder into flour, blend well. Add to above liquids and mix well.

Remove dough to floured board. It will be somewhat sticky. Knead into flour for a smooth dough. Do not use too much flour.

Form dough into a rectangle around 2 inches thick. With a bench scraper cut lengthwise into four strips.

Role each strip into a one of a half inch log and cut into one a half ounce pieces(around 1.5 x 1.5"). Roll each piece into 5 inch rope. Spiral rope into round for biscuit. Place unto parchment lined cookie sheet.

Bake in 350° oven for 20 to 25 minutes, rotating the pans once or twice. The bottoms will darken much more than the tops. For crisper shinier biscuits brush the top of each biscuit with an egg wash and bake for an additional 10 to 15 minutes..

Mama's Molasses Brownie Bars

Makes 40 Servings

Preparation: 20 minutes , Cook Time: 25 minutes

Yield: 120 bars

Donald's Bakery Collection

Mama Bianco's recipes, Rachel (Ella)

This recipe, an original of Ella Bianco and one of my favorites, makes ten one pound bars which can be cut into 12 slices or bars. Some call it a biscotti but because biscotti literally mean "baked twice" and these are not baked twice, Mama called them simply molasses brownies. For servings of these, wine, egg, and boiled biscuits, I use 3 biscuits per serving.



1 pint Brer Rabbit Full Flavor Molasses
1 pint 100% Pure Mazola Corn Oil
1 pint liquid strong coffee
20 ounces granulated sugar
1 teaspoon salt

4 3/4 pounds all purpose flour
2 tablespoons baking powder
1 1/2 cups chopped walnuts
2 large eggs beaten with a few drops of water for egg wash.

Blend molasses, oil, coffee, sugar, and salt using the dough hook.

Blend baking powder and walnuts into flour dry. Add to liquid and mix well.

Remove dough to floured board and fold in a few times to make dough smooth and workable. The dough will be somewhat soft and sticky. Use just enough flour on board and hands to be able to roll into logs.

Cut into 14 or 16 ounce pieces depending upon size of cookie sheet. This recipe uses 16 ounces for a half size bakery sheet pan.

Line pan with parchment baking paper. Roll each piece into long log the length of the longest side of pan. Place on pan (3 to each pan) and flatten slightly. Brush with egg wash.

Bake in preheated 350 degree oven for 20 to 25 minutes. When cooled to room temperature cut each bar into 12 slices, on the diagonal.



Pastries

For most of the years I worked in commercial bakeries it was basically in the pastry department. I did help out with bread production especially at Monda's Bakery but I was never really that good. I was fine with torpedo rolls and other rolls but to get the Italian bread loaf perfect enough for the wonderful double split in the oven, that was my challenge. Sometime I would get it right and other times the customer suffered.

Pastry was my forte'. I was good at making danish pastries, puff pastries, cinamon rolls and cake decorating. I learned how to make eclairs, cream puffs, Parisianne tartlettes, cannoli, Italian cream turnovers, and on and on. There are more pastry recipes in the "Bianco's Pastry Sweet Shoppe" chapter and the "Pastry Pantry" chapter of this book.



Danish Pastries

Makes 10 Servings

Preparation: 30 minutes plus 75 minutes for proofing , Cook Time: 10 to 14 minutes

Yield: 15 to 16 pastries

Donald's Bakery Collection

Pastries

Making a good Danish Pastry is a challenge for any baker be it professional or a dedicated hobbyist. Making the dough is the hardest part as you can see with the "Danish Dough" recipe in the Dough and Crust chapter. That recipe is for the croissant type flaky danish. Some commercial bakers in the Providence area make a sweet dough recipe for making their danish. That is what I use to and that is what I like a lot, but this is more of the original Danish pastry.

The variety is endless and you can let your imagination flow freely. Over the years I have made: snail danish, figure eight, double snail, bear claws, diamond shape or bowtie, turnovers, round coffee cakes, weaved straight coffee cakes and pinwheels with fillings such as blueberry, lemon, raspberry, strawberry, cheese, almond paste, prune, cinnamon sugar with or without raisins, buttercream for meltaway's, fig, apple; an endless variety.

The preferred baking temperature for danish after it is well proofed, is 450 degrees so that it bakes quickly thereby preventing the butter from melting out before creating the leavening necessary for the flaky layers.

I don't provide quantities in this recipe for the various ingredients because I will leave that up to you, but I will say that the average size for a danish pastry is around 2 ounces with a heaping teaspoon of pastry filling.



2 pounds Danish Dough In dough chapter

egg wash

ALL OF THE FOLLOWING ARE OPTIONAL

CHOICES:

sugar and cinnamon

raisins

blueberry pie filling

lemon pie filling

apple pie filling

Cheese danish filling in filling chapter

Almond Pastry Filling in filling chapter

pecans halves

walnuts

almonds


confectioners' sugar

hot water

vanilla extract or lemon or rum

To MAKE: cheese or fruit filled diamonds; roll dough to 3/8 in thick. Cut into 3 or 4 inch squares with a sharp knife, wheel, or bench scraper. Put a dollop of filling (heaping teaspoon) in center. Brush two opposite corners with water or egg wash and fold to center, overlapping one side over the other creating a diamond shape. Pinch well to seal. Brush top with egg wash for shine. Proof to double size before baking.

To MAKE: Snails or figure eights; Roll portion of dough to less than 1/4 thick x 12" to 14" x however long you are making. Brush with egg wash, dust with cinnamon sugar and/ or blend of cinnamon sugar, finely crushed nuts and fine cake crumbs. Fold in half horizontally, press down and cut into 1/2 inch strips. Strip should be around 2 ounces for regular size or 1 ounce for mini danish. Roll each strip to around 12 to 14 inches long, twist by holding each end and moving your right hand forward and left hand back making a long twisted or spiraled strip of dough. Turn in close circle



forming a round flat danish referred to as a snail danish (pictured). Pinch the outside edge under the pastry. Top with dollop (s) of desired filling. Brush dough with egg wash and let proof to double size before baking. You can also make a figure eight and use two different fillings.

TO MAKE: Coffee Cake; scale dough to 12 or 14 ounces, form an oblong of dough, let rest a few minutes and roll and to a large rectangle. Place a generous amount of filling in center, horizontally, brush the bottom with egg wash fold the top portion of dough over the filling and then bring the bottom portion over the dough. Roll slightly to form a log then form a circle, pinching ends together. Make cuts in top for steam release. Brush with egg wash. Proof covered, until double (75 to 90 minutes)and bake at 425° to 450° for 10 to 14 minutes until golden in color.

The combinations of shapes and fillings are only limited by your imagination.

NOTE: To create an easy inexpensive proof box, buy a large plastic storage container approximately 15 x 22 x 6" deep for each half sheet pan size of pastries. Place pan on a warm wood surface, cover with the storage container upside down. If on a granite type surface cover the surface with a clean blanket or towels. The cold surface will chill the dough and you do not want that.

After baking, if you like an additional shine, melt some clear apricot preserves or apple jelly in the microwave and brush on the dough edges of the pastries. After the pastries are cooled down completely, frost with an icing made with the confectioners sugar, drops of hot water and flavors..



Bomboloni (Italian Raised or Filled Doughnuts)

Makes 10 Servings

Yield: 3 pounds of dough
approximately 10 large donuts

Preparation: 20 minutes , Cook Time: fry a couple of minutes each side

Donald's Bakery Collection

Pastries

This is similar to what we made at Monda's Bakery in the fifties and sixties. Although these are more solid and dense. I don't have their exact recipe for Monda;s donuts because Rosa Monda use to prep all of the ingredients, except the flour and yeast in the early evening before the bakers came in later in the early morning hours. To my knowledge, she never wrote it down. These donuts and the donuts from the Italian bakeries of the 40's, 50's and 60's before preservative and commercial mixes and before Donut chains like Dunkin Donuts, Honey Dew Donuts, etc were a much more substantial donut. In those days we loved them. I don't think they would be as popular today otherwise they would still be selling them.

For filled or jelly donuts select the best quality of jelly or filling that you like. After the donuts are cooled filled with jelly and coat with either granulated or confectioners sugar or frost. Raised sugar donuts should be coated while still warm. This recipe made 10 large (3 5/8 in) raised donuts.

12 ounces cake flour**12 ounces all-purpose flour****10 ounces warm milk warm to touch, not over 105°****1 1/2 ounces fresh compressed yeast preferred or 2 pkg dry****3 large eggs beaten****1/4 cup sugar****1 teaspoon lemon extract****2 teaspoons vanilla extract****1 teaspoon nutmeg****1/4 teaspoon salt****3 1/2 tablespoons melted butter cooled somewhat****Crisco vegetable shortening for frying****sugar for coating****jelly, lemon, or fruit fillingfor filled donuts**

Blend flours well . Add yeast to warmed milk, stir to dissolve. Let sit for 15 minutes to activate the yeast well.

Place eggs, sugar, flavors, nutmeg and salt in mixer and blend well. Add milk and dissolved yeast Add flour and mix until incorporated. Add melted butter. Knead at medium high speed for a couple of minutes. Remove to lightly flour board and knead to smooth. Place in bowl and let rise for 1 hour or until doubled.

Roll to 5/8" to 7/8" thick. Cut with round donut cutter or use a large (3 5/8" plain) and small round (1 1/2in plain) cookie cutter to make donut hole. Place on Parchment paper dusted with flour in a container with 2 to 3 Inch deep sides. Cover with film wrap or towels and let rise to double before frying.

Fry donuts in Crisco at 360° until golden then flip over and equally brown the other side. Drain and cool on wire rack or paper towel lined baking sheet pan. While still warm dredge in granulated sugar.

For filled donuts use slightly smaller round cutter without making the hole and fill when thoroughly cooled. You can either split the donut or fill using a pastry bag with special long tip filling tube. May be sugared or frosted.



Cherry Cheese Tarts

Preparation: 30 minutes , Cook Time: 30 minutes

Donald's Bakery Collection

Pastries

Makes 12 Servings

Yield: 12 to 14 tarts

I included this in the book because to me they look cool and are a nice pastry when you have leftover or excess short paste doughs. I don't remember the exact occasion for which I made these, but the date on the picture is March 15, 2013. It might have been for an Easter celebration because I remember using some pasta frolla that was left over from another dessert. In any event, this is not really a recipe as much as it is a procedure. The ingredient list has no specific quantity and is a generalization.

I made these with cherry filling but you could use any filling that goes well with cheese pastry filling such as blueberry or pineapple (my favorite).



Pasta Della Nonna recipe in book
Cheese danish filling recipe in book.
cherry pie filling store bought or fruit filling recipe

in book
eggwash
confectioners' sugar for dusting

- 1- Grease tart shells with melted butter. Roll chilled pasta della nonna or pasta frolla to 1/8 inch thick. Cut rounds that are an inch larger than the diameter of the approximately 2 1/2 inch tart pans. Press dough into the shell to remove any air pockets. Trim off excess dough.
- 2- Drop a heaping teaspoon of cheese pastry filling into the bottom of shell and then top with a teaspoon of cherry pie filling.
- 3- Using the scraps of dough blended into the remaining dough, roll a rectangle of dough and cut into 3/8 inch wide strips. Brush the top edges of tart shells with egg wash and press two strips of dough on top making a cross. Brush the top of the tart with egg wash.
- 4- Bake in preheated 350° oven for around 30 minutes or until lightly browned. Remove tarts from the metal shells, cool and dust with confectioners sugar.

These are nice for brunch or light luncheon celebration.

Eggnog Sweet Dough - Pecan cinnamon rolls

Makes 24 Servings

Preparation: 30 minutes , Cook Time: 20 minutes

Yield: 22 rolls

Donald's Bakery Collection

Pastries

This is a variation of a coffee cake recipe that I got out of the Providence Journal, submitted by Food Editor Gail Ciampa. The original recipe was from "Chris Fennimore, Pittsburgh TV Station WQED's favorite cook". I was looking for a new sweet dough recipe so I said to myself-- Why not?

The original recipe produced a dough that was a little more slack than I wanted so, I added a little more flour and little melted butter. I also added a teaspoon of pure vanilla and a teaspoon of rum flavor. I was concerned that the addition of the butter would prohibit sufficient rising of the dough but it worked fine.



4 1/2 cups all-purpose flour
1 teaspoon salt
2 cups eggnog warmed but NOT hot
1 teaspoon vanilla extract
1 teaspoon rum extract
1 package fast rising dry yeast
1 1/2 tablespoons melted butter

FOR PECAN CINNAMON ROLLS
1 cup broken pecans
1 cup brown sugar
1 tablespoon cinnamon
1 each egg for wash
2 teaspoons water

Heat eggnog to just warm in microwave. 45 second in 1100 watt oven. Dissolve yeast in eggnog let sit for 10 to 15 minutes. Add flavors.

Mix salt into flour in large mixer bowl (Kitchen Aid) using dough hook. When yeast is ready pour liquid into flour and mix on medium low speed. Scrape down bowl as necessary. Add melted butter and continue mixing on medium speed until dough is smooth around the hook. Add additional flour if necessary, a little at a time just to make a pliable dough. Place into greased bowl, cover and let rest for 90 minutes. Punch risen dough down to release air and let rest covered for an additional 30 minutes. Roll out to desired pastry.

For pecan rolls, divide dough in half and roll each piece to a 10 x 15 in rectangle. Mix broken pecan pieces with the cinnamon and brown sugar. Brush the dough with egg wash and spread half of the pecan and sugar mixture over the dough leaving around one inch at the bottom to seal the pinwheel. Roll pinwheel style into a long "log". Cut log into 1 1/2 to 2 " thick pieces and place cut side up on parchment lined baking sheet pan. Repeat with second piece of dough. Press each pastry down to flatten a little. Brush tops with egg wash.

Let rise, covered, for up to one hour and bake in 450° preheated oven for 20 minutes or until golden brown. After two minutes out of the oven, brush tops with blended heated honey and corn syrup with a little vanilla or hot melted apricot glaze. Let cool and serve.

May be frosted with danish frosting if desired.

Jackie's Favorite Cinnamon Twists

Preparation: 15 minutes , Cook Time: 22 to 25 minute

Yield: 20 - 5 to 6 inch twists

Donald's Bakery Collection

Pastries

This is a recipe that my wife, Jackie Barnette Bianco, use to make when our children were young for an after school treat. As I recall they loved them.

Dear Jackie lost her battle with breast cancer when she was just 50 years old in 1996. The wonderful fond, special, and loving memories of her will never fade. She was an incredibly loving and good person.



1 package instant dry yeast
1/4 cup warm water
1 teaspoon sugar
8 ounces softened butter
2 large eggs
1/3 cup sour cream
1/4 cup sugar
2 teaspoons vanilla extract

1 teaspoon salt
3 3/4 cups all-purpose flour around 19 ounces.
Topping
1 1/2 cups brown sugar 10 ounces
1 teaspoon vanilla extract
eggwash
2 teaspoons cinnamon

Dissolve yeast in warm water and teaspoon sugar. Let sit for 5 to 10 minutes.

Blend sour cream, softened butter and sugar, then add eggs and vanilla, mix well in mixer using the dough hook. Add flour, hold back 1/4 cup, mix a little, then add dissolved yeast with the water and mix until a soft ball is formed. If the dough is too soft add the remaining 1/4 cup of flour.

Place in lightly oiled bowl and chill for at least two hours or over night. Blend topping ingredients, set aside.

Roll into large rectangle at least 12 inches wide. Brush surface generously with egg wash and sprinkle the blended topping evenly. Fold down top third over the center third and then over the remaining third. Roll lengthwise to seal together. Cut into 1 1/4 to 1 1/2 inch wide strips.

Lift each piece, twist twice into "bow tie" and place onto parchment lined baking sheet pan. Brush top with egg wash and sprinkle with remaining sugar mixture. Let sit for 15 to 30 minutes to rise somewhat.

Bake in preheated 350° oven for 20 to 25 minutes or just until lightly browned.

When cooled, can be drizzled with a danish icing of confectioners sugar, some flavor and just enough hot water to make a soft icing. Do not make too thin, you want the drizzles to hold shape and not spread into each other.

NOTE: crushed walnuts or pecans can be added to the brown sugar and cinnamon, if desired.

Italian Ricotta Frittelle

Makes 16 Servings

Yield: Makes around 36 to 38 frittelle

Preparation: 10 minutes after draining ricotta , Cook Time: 3 to 5 minutes

Donald's Bakery Collection

Pastries

These are a nice treat for an afternoon coffee or tea break. They are fairly easy to make and like a "doughboy or pizza frittita" they are best when freshly made and still slightly warm. Enjoy!



2 cups ricotta cheese
1 1/4 cups all-purpose flour
2/3 cup sugar
1/2 teaspoon salt
3 large eggs
1 teaspoon baking powder

2 tablespoons grated orange zest (from one large orange)
1 teaspoon vanilla extract
3 tablespoons Grand Marnier orange liqueur
3 cups vegetable shortening or oil for frying
1/2 cup confectioners' sugar for dusting

Line a sieve with paper towel and place the ricotta in it to let it drain for one hour. If Ricotta is reasonably dry you do not need to do this.

Place all ingredients in a medium size bowl and mix well with a wire whip.

Preheat oven to 200°. Line a cookie sheet with crumpled paper towel.

Heat oil to 360° to 365° in electric fry pan or other small fry pan , 2 to 3 inches deep.

Drop tablespoons or small scoop of batter(I use a # 60 scoop) into heated oil and cook on both sides until brown, a little beyond golden. The frittelle need to be turned in order to cook on both sides. Turn as necessary. Sometimes they will turn on their own but for even color turn as needed. Test a couple to make sure the center is cooked as you would with a clam fritter or any other fritter.

Transfer to cookie sheet lined with crumpled paper towel and keep warm in oven until ready for service. Dust with confectioners sugar prior to serving.

Jackie's Favorite Swedish Tea Ring

Donald's Bakery Collection
Pastries

I recently discovered where Jackie got this recipe. It was from the Culinary Institute Cookbook I gave to her early on in our marriage. Jackie did such a great job with this, she put her own touch and it quickly became a favorite for our young children. Christmas time she would decorate the top with confectioner's sugar icing and green and red maraschino cherries. She would also use pecans instead of walnuts, occasionally.

DOUGH:

2 packages instant dry yeast
1/4 cup warm water
1/2 teaspoon sugar
1/4 cup vegetable shortening
1/2 cup sugar
1 teaspoon salt
2 large eggs beaten
1 cup scaled milk
1 tablespoon grated lemon zest - from one lemon

1 teaspoon vanilla extract

5 cups all-purpose flour

FILLING:

2 tablespoons melted butter
brown sugar
cinnamon
crushed walnuts or pecans
eggwash
maraschino cherry

Dissolve yeast in water with 1/2 teaspoon sugar.

Meanwhile cream sugar and shortening with salt. Add eggs and continue to beat scraping down bowl as necessary. Add milk to blend in and then add zest and extract. Add yeast blend in then add all but one half cup of flour to make soft pliable dough. Spread the remaining flour on a bread board and knead just enough to make a smooth ball of dough. Place in a buttered bowl and cover with film wrap. Let rise for one hour or until doubled in size. Press out all air pockets and let rise for another 30 minutes.

Mix brown sugar, walnuts or pecans and cinnamon and set aside in bowl.

Roll dough into rectangle, 1/4 inch thick. Brush with melted butter. Sprinkle with brown sugar mixture leaving approximately one inch at the bottom. Roll up into tight pinwheel sealing the bottom with egg wash. Form into large ring and place with sealed edge side down onto parchment lined baking sheet.

With sharp knife cut slits 1 inch apart all the way around the ring to to bottom BUT only 3/4 way to center of ring. Do not cut all the way through and separate the ring into pieces. When all cuts are made take one at a time and turn to expose the pinwheel on the ring laying one slit piece over the other. Brush with egg wash and let sit to rise or proof, preferably covered but not touching top of ring, for an hour to nearly double in size.

Bake in preheated 375° oven for ??..

When cooled, frost with icing (confectioners sugar a couple of drops of warm water and flavor to taste, vanilla, lemon, or both). Make the icing firm and not runny. If necessary add a little more confectioners sugar. Decorate with ,Maraschino cherry halves.



Raisin Cinnamon Sweet Rolls

Preparation: mixing, preping, proofing, and baking -4 hours , Cook Time: 20 minutes

Yield: 24- 31/2 ounce rolls

Donald's Bakery Collection

Pastries

I love cinnamon sweet rolls. From as long ago as my pre-teens I worked at Monda's Bakery, not yet a baker but observing with a deep interest in how everything was made. The intensity and speed at which the bakers worked fascinated me. Although they talked a lot, laughed a lot, cursed a lot, and argued a lot they never took their mind off of their work. Timing was everything and 3 or 4 minutes could ruin a product. Did it burn on the edges, did it come out of the oven too soon and collapse, was it over proofed or under proofed? Was the gluten developed properly? So many variables to deal with, especially if there was a big variety of products, bread, rolls, cakes, pastries, pizza, calzones, and on and on. All fascinating to me even to this day. Bakers work hard and fast and their reward is the satisfaction of the customer, a smile, a thank you. That is what motivates them.

There was a 2 inch deep collar that fit into and around the 18" x 26" bakery sheet pans we used for cinnamon rolls to keep the shape of outside rolls. Once cooled they were iced with danish pastry icing made of confectioners sugar, flavors, usually vanilla, and just enough hot water to make an icing that was thick enough to cover the tops without running down the sides. When I went to Shepard Bakery we used Fondant icing, a much better quality. We bought the large block of bakery fondant and added the hot water and flavorings to that. This is not the same as the fondant used to cover wedding cakes.



3/4 cup warm water 95° not hot!
 1 1/2 ounces fresh compressed (preferred) yeast or 2 packets
 1c cup milk
 1 cup sugar
 3/4 teaspoon salt
 6 ounces softened butter
 2 eggs
 1 tablespoon vanilla extract
 1 tablespoon lemon extract

34 ounces all-purpose flour

FOR SPREADING ON ROLLED DOUGH

3/4 cup brown sugar
 1/2 cup sugar
 2 tablespoons cinnamon
 1 1/2 cups raisins
 2 eachs beaten eggs with 1 tablespoon water for egg wash

Dissolve yeast in warm water with 1 tsp sugar. Let sit for 15 minutes.

Meanwhile put the remaining ingredients, except flour, in mixer bowl. Mix until well blended. After the yeast has dissolved and is bubbly, put into mixer and add half of the flour. With the dough hook mix into smooth batter. Add remaining flour a little at a time while still mixing. Stop mixer and scrape down the bowl as necessary. Hold back a 1/4 cup of flour and mix/knead for 3 minutes. When dough is ready it will still be sticky. Stop mixer, remove the dough

hook, then sprinkle the remaining flour around and remove the dough to a large bowl for proofing. Round into a ball and cover with lid or film wrap.

Let proof 90 minutes or until doubled. After the dough is doubled punch down removing the air bubbles by pulling from the sides pressing into the center. Cover and let proof for another 30 to 45 minutes.

When dough is ready. divided in half and roll each half (one at a time) into large rectangle (15 x 19)on bread board, flouring board as needed**. Mix sugars and cinnamon. Brush dough with egg wash and cover generously with cinnamon sugar leaving one inch at bottom, spread raisins press in slightly. Begin at the top and roll towards you as a jelly roll log. Brush the bottom one inch edge wit egg wash and seal.

Cut the "log" with sharp knife in 1 /2 to 2 inch buns. Place cut side up close together in a parchment paper lined deep sided baking pan. Grease the sides of the pan before putting the rolls in. Wash with egg wash cover with proof box, (I use a large clear plastic storage container placed upside down over the baking pan. Proof for anothe 6 to 90 minutes untile double in size..

Bake in 400° preheated oven for 20 to 25 minutes, rotate in oven at least once. Cool and cover with, flavored confectioner sugar and hot water, icing. Add a little water at a time to confectioners sugar and mix to smooth paste like frosting.

** If you don't have a large board cut the dough into 3 or 4 pieces. You can roll the dough into a smaller rectangle; if you prefer roll it longer to make a thinner log for cutting into smaller cinnamon raisin rolls.



Yeast Raised Doughnuts

Makes 16 Servings

Yield: makes 15 large doughnuts
and 15 doughnut holes

Donald's Bakery Collection
Pastries

Back in the 50's when I worked at Monda's Bakery there were no donut chains such as Dunkin Donuts, Honeydew, Mister Donut, and the like. Most independent bakeries made donuts, now a lot of them don't bother. Monda's made a great jelly, sugar raised, and chocolate frosted donut. Unfortunately I don't have their recipe, I believe the recipe is long gone because Rose Monda use to prep the mix herself late in the afternoon for when the bakers arrived early the next morning. This recipe, I know is close to it.



1 1/2 ounces fresh compressed yeast or 2 pkts dry granulated
1/2 cup warm 100° water
1 teaspoon sugar
1 teaspoon salt
1/2 teaspoon mace
1/4 cup sugar

2 large eggs
3/4 cup warm milk
1/3 cup shortening
1 teaspoon vanilla extract
1 1/2 teaspoons lemon extract
21 ounces all-purpose flour (4 1/2 to 4 3/4 cups)
vegetable shortening for frying

Dissolve yeast in water with the teaspoon of sugar. Let stand for 10 to 15 minutes.

Place all ingredients except the flour in mixer bowl. Add half the flour and mix on medium low speed. Add dissolved yeast and then the remaining flour. Mix on medium speed for 2 or 3 minutes until dough begins to pull away from sides of bowl. Stop mixer and remove dough placing it on a floured bread board. Knead slightly until it comes together in a soft ball. Place in buttered bowl and cover to let rise in warm place for an hour or an hour and a half until doubled.

Deflate the dough to remove air bubbles by pulling from sides to center. Let rest for 3 or 4 minutes. Place on slightly floured bread board and roll to just under 3/4 inch thick. Cut with doughnut cutter and place on greased parchment paper lined sheet pan. Cover with inverted large plastic storage box to create a mock proof box. Let double in size, (depending on yeast and temperature of dough it could be 30 to 45 minutes) before frying in 360° oil.

Lift doughnuts gently and drop into oil and fry light color. Turn over to cook evenly on both sides. Drain on doughnut screen. Coat with glaze, sugar, or cinnamon sugar while still warm. If making doughnuts without hole for filling, cool well before filling.

Pies

Who doesn't love pies? There are so many varieties and they are fun and relatively easy to make, you just have to learn some simple techniques and get the "knack" of handling the pie dough. Making a "perfect" crust is not that difficult and you can be creative with the finished product. Most often I will coat the top with an "egg wash" to achieve a nice even golden brown shine. Sometimes, as with a blueberry pie a sprinkling of sugar or even cinnamon sugar adds a nice appeal.

A two crust pie needs to be sealed properly around the edge to prevent spillage of the filling in the baking process and can be decorated with dough designs such as leaves, branches, and flowers

A single crust pie needs to be baked so as not to have bubbles and shrinkage on the sides. I learned a foolproof technique from Walter Gillette, the head baker at Shepard's Department Store in 1965. Using two stackable pie plates, either tin or foil, you grease the inside of the first and the outside or bottom of the second. Roll the pie dough slightly larger than the plate, place it in the plate that has been greased inside pressing out all air pockets then place the second plate, with bottom greased. Press tightly together, trim off the extra dough on the side and bake upside down in the oven. During the baking process, press the plate down a couple of times to eliminate air bubbles. Watch that you don't over bake and burn the crust. Take out of oven when baked and remove the top plate, you will be pleasantly surprised at the result.

At the Shepard bakery we made a good variety of single crust pies so when we were preparing the "shells" we would stack 8 or 10 at a time and using a bench scraper trim off the excess dough.



10" Deep Blueberry Pie

Makes 10 Servings

Preparation: 10 minutes for crust 10 minutes for filling , Cook Time: 60 minutes

Yield: 1-10" deep pie

Donald's Bakery Collection

Pies

This method is what I learned at Monday Bakery back in the late 1950's. The original pie crust there was made with lard, milk powder, sugar, salt and pastry flour.

The crust I use for this pie is the pie dough recipe from the Shepard Company Bakery.

Basically it uses blueberry pie filling topped with fresh blueberries mixed dry with sugar, cornstarch or, as I use, Cleargel with a touch of cinnamon.



1 (21-ounce) can blueberry pie filling
3 pints fresh blueberries washed and left wet.
1 cup sugar
4 tablespoons level clear gel
1/2 teaspoon cinnamon

1/2 recipe pie dough
1 beaten egg for egg wash
2 drops water
1 dash salt

Make 1/2 recipe of pie dough (in the dough and crust chapter). Divide into two round portions. Wrap with film wrap and chill in the refrigerator for at least a couple of hours.

When ready prepare a 10 inch deep pie plate. I use one of the newly available ceramic plates. Grease the plate and roll out the first round of pie dough to a couple of inches larger than the plate. Put the dough into the plate and press out any bubbles. Make sure there is a good edge for crimping to seal.

Spread the can of blueberry pie filling in the bottom of the lined plate. Mix the sugar, cleargel, and cinnamon together well. This is necessary so the starch won't lump.

Sprinkle the sugar blend into to 3 pints of fresh wet blueberries, blend well and mound over the pie filling in the plate.

Roll out the top crust. Brush the edge of the bottom crust with egg wash (mix the beaten egg with a dash of salt and a couple of drops of water). Place the top crust over the berries and crimp the edge well to seal. You can flute the edge or just cut away all excess dough to make a nice edge. Brush the top with egg wash and sprinkle with sugar.

Bake in 425° preheated oven for one hour. If the edges seem to darken too much too quickly cover the pie loosely with aluminum foil to finish baking. Serve warm or chilled.

Banana Cream Pie

Makes 10 Servings

Preparation: 30 minutes , Cook Time: pie can be ready to serve in 2 or 3 hours.

Yield: 1- 10 inch Pie

Donald's Bakery Collection

Pies

One of the last things we produced daily at Monda's Bakery was the whipped cream pastries and pies. There were three favored cream pies for our customers, Apple Cream (the favorite at the time), Chocolate Cream, and Banana Cream. This is my recipe variation for the banana cream pie. For this I use the French Custard Cream instead of the Italian Boiled Cream. Instead of re-writing all of the ingredients and methods for each of the recipes necessary to making this pie I just refer to the individual recipes and chapters. The pie shell has to be made, the custard filling has to be made, and the whipped cream also has to be made and they are all different from the other.

Now, when I make a banana cream pie I also like to make a chocolate cream pie at the same time because the only difference is adding chocolate to the french cream instead of using bananas. I make a full recipe of the french custard cream and divide it in half adding chocolate to half of the hot cream as noted in the chocolate cream recipe. So you decide, either make a half batch of french cream or a full batch and divide in two, one half for the banana cream and the other for the chocolate cream.

Remember you can get Cleargel from King Arthur Flour Company



1/2 French Custard Cream recipe in Shepard Chapter
 1 10" Baked Pie Shell, recipe in Shepard Chapter
 2 1/2 large bananas
 1/3 batch whipped heavy cream recipe in Toppings Chapter

BANANA TOPPING
 1/2 cup water
 1/2 cup sugar
 2 tablespoons clear gel
 1 teaspoon banana extract
 1 drop yellow food coloring

10 eachs red maraschino cherries

Make and bake the pie shell according to recipe. Cool.

Cook French Custard Cream according to recipe. Slice one banana and spread on bottom of shell. While still hot pour custard cream into shell over bananas. Spread evenly and cool in refrigerator.

Make banana topping by bringing water to simmer. Blend cleargel well into the sugar. Add cleargel and sugar to simmering water and whip smooth until thickened. Take off heat and add banana extract and 1 drop yellow food coloring. When cooled slightly slice the remaining banana into the thickened syrup. Fold in gently to avoid breaking the slices.

Place the coated banana slices in a single layer over the cooled pie leaving a one inch border around the pie for the whipped cream border. Be sure to pour enough syrup with the bananas to create a mirrored effect. That is the nice thing about clear gel it makes a shiny product.

Whip the cream adding the sugar as it is whipping. Add the vanilla extract at any time. Do not over whip. Pipe whipped cream in a thick border. I like to make large rosettes using a large #826 Atteco star tube. Then using a spatula I smooth out the edge and press, just the edge, with crushed walnuts. Garnish with as many maraschino cherries as you like.

Chocolate Cream Pie

Makes 10 Servings

Yield: 1 - 10" pie

Donald's Bakery Collection
Pies

What can I say about chocolate?? Most everyone's favorite. Of the three favorite cream pies at Monda's Bakery in the 50's chocolate was my least favorite after Apple Cream and Banana Cream pies. But I still like it a lot. Chocolate of every kind is my daughter Diane's favorite. When we go out to eat at a restaurant, Diane will eat a very healthy meal, most times a baked or grilled salmon dish and she is fine with that until the dessert menu comes to the table. If there is a molten chocolate dessert all bets are off as for as nutrition. One of the things I love about her.

This pie is made very similar to the instructions in the previous Banana Cream Pie recipe.. Instead of bananas use chocolate.



1 10" Baked Pie Shellin Shepard Chapter
1/2 recipe French Custard Creamin Shepard Chapter
3 ounces unsweetened baking chocolate
1/3 batch of whipped heavy cream recipe in

Toppings Chapter

1/4 cup chocotale jimmies or crushed walnuts
1 whole red maraschino cherry with stems preferred

Prepare and bake pie shell according to directions in the recipe in Shepard Chapter. Cool

Make the french custard cream, add the chocolate while the cream is still hot stirring to be sure the chocolate is melted and blended well. Pour into the pie shell and cool in the refrigerator.

Make the whipped cream and with a large canvas pastry bag and using a large #826 star tube pipe a lattice design across the top of the pie. Decorate the edge with whipped cream rosettes. Smooth the outer edge fo the pie with a spatula. Press a few chocolate jimmies or crushed walnuts around the smooth edge.

Garnish center with maraschino cherry.

Favorite Pumpkin Pie

Preparation: 20 minutes for pie shell and 15 minutes to make filling. , Cook Time: 55 to 60 minutes

Yield: 1- 9 inch pie

Donald's Bakery Collection

Pies

As I have mentioned perhaps too many times in this book I spent a great deal of time at Monda's Bakery at 559 Hartford Avenue, Providence, RI during my youth, from around 11 years old right through High School graduation. I was happy to work there in the bake shop or even just hanging around there talking with Jennie in the store when there was a lull in business.

I grew up just a few hundred feet from the bakery in our small family home at the corner of Hilarity and Barbara Streets. All of the first generation Monda family are now gone and I do miss all of them dearly. They were family to me. Their bakery stopped operating many years ago.

The bakery was established by a former owner before Luigi Monda bought it in the early nineteen thirties. The bake shop itself was a separate building and accessed from Barbara Street and was one flight of stairs higher and in back of the store which fronted on Hartford Avenue.

In the bake shop There were two large 14 to 16 feet deep by around 10 to 12 feet wide brick ovens which were faced with shiny white brick size ceramic tiles. All of the baking of breads and rolls, pizzas, spinach pies, biscuits, pies, cakes, cookies, and pastries was done in these two ovens using a long wooden peel to bring the products into and out of the oven. The breads were placed right onto the hot bricks and most other products were baked in large steel black pans.

When I first started there the ovens were fired by wood. There was a separate iron door for accessing the fire "box". The first baker early in the morning would stack wood into this fire box and set it on fire to heat the ovens. Sometimes the heat inside the ovens would reach 900°. One of my first duties in the bake shop, after first helping Jennie in the store, was to break apart the piles of wood from torn down tenement houses which was stored in a large bin outside of the bakery and then bring the manageable pieces inside and stack them upright in the corner for the first baker. The ovens were converted to oil fired in the early sixties much to the consternation and anger of Luigi Monda. Burning that type of wood was outlawed because many of the boards from the tenement houses contained lead paint.

Working those ovens was literally a work of art. Once the fires were put out and the oven washed of cinders the temperature that started around 900° then slowly cool down was controlled only by the chimney dampers and the oven door. Timing of everything that had to be baked was essential, first the crusty Italian bread which needed a hotter oven right up to the later baking of more delicate items such as cakes when the bricks had been cooled down sufficiently.

During those times of the fifties and sixties, before "in Market" bakeries, at Thanksgiving we would normally bake between six and seven hundred pies, using all fresh ingredient and all made by hand.



1 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt

1 teaspoon cinnamon heaping
5 large eggs beaten
1 teaspoon vanilla extract

1/4 teaspoon nutmeg heaping
1/4 teaspoon ginger heaping
1/4 teaspoon ground cloves even

1 (15-ounce) can pumpkin
1 1/3 cups fresh whole milk
1/4 recipe Basic Pie Crust dough and crust chapter

PIE SHELL: Grease 9" pie plate. Roll chilled pie crust to 1 1/2" larger than the plate. Place crust in plate and press out all air bubbles and fold overhanging dough under all around the plate leaving a high ridge for fluting. Press the dough together to make a smooth tight ring above the edge of the plate. Crimp edge by pressing the thumb and forefinger of one hand into the thumb and forefinger of the other. Repeat this interlocking one flute into the other all around the plate. Be certain not to break through any of the flutes or the custard will leak out during the baking. When the fluting is complete place a smooth flat surface like a cutting board, larger than the pie plate, over the edge and lightly press evenly until the fluted edge is level all around. Place in freezer while preparing the pumpkin filling.

PUMPKIN FILLING: Blend the sugar and cornstarch with all the spices and salt, well. Add beaten eggs with the pumpkin and vanilla, blend well then add milk and blend well again. If ingredients were very cold let sit at room temperature for 45 minutes to one hour.

TO BAKE: Preheat the oven to 450°. Take shell out of freezer, fill to 1/2 inch below top of fluted edge. Place in oven and bake for 20 minutes. When edges are set add the remaining filling holding back around 1/2 cup to prevent the edges from breaking. Reduce temperature to 400° and bake for another 30 to 45 minutes. adding the remaining filling after around 10 minutes into the final baking. The total time for baking depends on the temperature of the filling when put into the oven and of course variations in ovens temperatures.

NOTE: It is a good idea to put a baking sheet pan that is larger than the diameter of the pie near the bottom of the oven to catch any leakage of filling.



Fresh Blueberry Cream Pie

Makes 8 Servings

Preparation: 30 minutes , Cook Time: just the time to bake the pie shell

Yield: 1- 10 inch pie

Donald's Bakery Collection

Pies

This is a nice summer alternative to a baked blueberry pie. The recipe works well with all fresh berries and other fresh fruits such as pineapple, peeled peaches, bananas, etc



1 - 9" or 10" Baked Pie Shell-- recipe in Shepard Chapter

**3 drops blue food coloring
3 tablespoons instant clear gel**

**3 pints fresh blueberries
1 1/2 cups sugar
1/4 teaspoon cinnamon**

1/3 recipe whipped cream -- recipe in Toppings Chapter

Make and bake the pie shell according to the directions of the Baked Pie Shell recipe in the Shepard Chapter. Have ready for use.

Wash blueberries and pick through removing green ones and stems. Leave wet and place in medium size bowl.

Mix sugar with the cinnamon. Take half of sugar and cinnamon and fold into the blueberries. Mix clear gel into the remaining sugar and cinnamon, blend in well (cleargel alone will clump up and not dissolve evenly). Sprinkle this over the sugared blueberries, folding in well. Add a couple of drops of blue coloring if desired, again folding in well. Try not to crush the berries.

Mound the fresh blueberry no-bake filling in the pre-baked pie shell, place back in refrigerator while whipping the heavy cream. Finish this delectable pie with freshly whipped cream using a large pastry bag and a #826 star tube making large rosettes around the edge.. Enjoy :)



Fresh Strawberry Cream Pie

Makes 10 Servings

Preparation: 30 minutes

Yield: - 10 inch pie

Donald's Bakery Collection

Pies

I first made this pie in a large ten inch size for the Shepard Tea Room Restaurant, usually during the summer months. I learned that the origin was from the Amish Country in Pennsylvania. Our operation's home office was in Scranton, Pennsylvania. This was very popular especially at the height of the Strawberry season. At that time, in the 60's most fresh fruits and vegetables were only available as seasonable items. It was not like it is today with the improved transportation and refrigeration which allows for most items to be available almost year round. So it was unusual at that time for strawberries to be readily available here in the northeast during February.

After I became responsible for not only the bake shop but also for the in-store retail bakery sales operation, I conjured up the idea of promoting these for a Valentine's Day promotion. I spoke with the Shepard Marketing department and the store manager and got the okay to do the promotion. It was advertised in the Providence Journal along with all of the Shepard Company other Valentine's Day sales and promotions. We had sixteen to eighteen feet of refrigerated show cases along a main side aisle in the store. We usually used these to display the many varieties of cream and custard pastries and pies. For this promotion, however, we cleared out the showcases and displayed only these Strawberry Cream Pies. made in an eight inch size. What a stunning display, it stopped customers in their tracks! Up to that point we had sold no more than six of any kind of pies in a day. For this promotion we sold hundred of these pies. The store manager and many of the store buyers came to me throughout the day thanking my for the promotion. Because of the increased traffic count at the bakery counter, almost all of the departments beat their sales projections for the day.



1 10 inch baked pie shell recipe in Shepard Chapter

2 pounds large fresh strawberries
1 1/2 cups strawberry glaze store bought or make you own

STRAWBERRY GLAZE
1 1/2 cups water

2 cups sugar
3 1/2 tablespoons clear gel
5 drops red food coloring
1 tablespoon liquid strawberry flavor

WHIPPED CREAM
1 pint heavy cream
1/3 cup sugar
2 teaspoons vanilla extract

Bake pie shell according to the recipe in the Shepard Chapter, set aside until ready to assemble the pie.

Wash the strawberries and let drain. Hull all of the strawberries except five large ones for the garnish. Take the strawberries and mix them with the glaze, folding gently. If you are making the glaze, first blend the sugar with the

cleargel leaving no clumps. The cleargel will not dissolve well in the water if alone. Add the water mixing with a wire whip until well dissolved. Add the color and flavoring blend well..

Fold the glaze into the strawberries and then mound the strawberries in the pie shell. Cut the remaining five strawberries in half leaving leaves in both halves. Dip in glaze and set aside.

To make the whipped cream, it is a good idea to have all utensils really cold. If I have space I put the bowl and the wire whip beater in the freezer for around 10 minutes.

Whip the heavy cream on medium speed adding the sugar in a steady stream. Add the vanilla. When the cream is thick I usually turn the speed up and watch very closely for a minute or two to finish. You don't want to over beat the cream or it will turn to butter.

Using a large pastry bag and a # 826 star tube, pipe ten large rosettes all around the pie edge. Garnish the pie by fixing the ten strawberry halves with the leaves on, onto the center of each whipped cream rosette. My guess is that this will definitely impress and please your family or guests!



Jackie's Fresh Apple Pie

Makes 10 Servings

Preparation: 30 minutes , Cook Time: approximately 1 hour

Yield: 1 - 10" pie

Donald's Bakery Collection

Pies

Jacklyn Louise Barnette Bianco my dear wife of twenty-nine years died on March 10, 1996. She came to our marriage with very simple cooking skills but she loved being a wife, homemaker, and mom, so she quickly learned. She was always so eager to please and willing to learn the Italian foods that she knew I loved. She followed my mother Mama Bianco around the kitchen and learned to cook so many Italian dishes some that were initially completely foreign to her. She would not eat Italian meatballs but next to my mothers hers was the best I ever had.

But one baking skill, however, was already second nature to her when we got married. When she was very young her Canadian French grandmother, affectionately called "Nana" taught her how to make a superb apple pie. When Jackie made this Apple pie it was a favorite for everyone and was devoured in minutes.

My Daughter Diane now makes this great apple pie and it would surely would make her mother proud as it does me..



1/3 batch refrigerated pie crust /Recipe in Doughs and Crusts chapter

OR store bought Pillsbury Pie Crusts Dough

FILLING:

7 Large cortland apples peeled, cored, and sliced

1 cup granulated sugar

1/4 teaspoon salt

2 tablespoons flour

1 teaspoon cinnamon

1/4 teaspoon nutmeg

1 tablespoon butter

EGG WASH:

1 Jumbo beaten egg

1 teaspoon water

1 dash salt

Sift flour, sugar, salt, and spices together. Mix with sliced apples.

Butter the pie plate. Roll out bottom crust around 1/8 inch thick, and a couple of inches larger than the plate. Place it in the pie plate and press the crust into the plate removing all bubbles. Mound apple mixture to high peak in the prepared shell. Top apples with dabs of butter.

Make egg wash by beating egg then adding the water and salt. Blend well.

Roll out the top crust and before placing it on top of the apple wet the rim of the bottom crust with egg wash. Place top crust on the pie and press the edges to seal and prevent leakage when baking.

Decorate the pie with a nice fluted edge. Cut a few slits in the top crust to let steam escape while baking. Brush the top of pie with remaining egg wash. Double wash for a more intense shine.

Bake in preheated 450 degree oven for 15 minutes. Reduce the heat to 350 degrees and bake for an additional 40 to 50 minutes or until apples are tender. test this by inserting a thin knife in one or two of the slits.

NOTE: I taught my daughter Diane how to make branches and leaves with the raw pie dough and decorate the pie top further before baking. She now makes other decorations that produce a beautiful pie.



10"deep Lemon Meringue Pie

Makes 12 Servings

Preparation: 1 hour total , Cook Time: 15 to 18 minutes

Yield: 1- 10" pie

Donald's Bakery Collection

Pies

Lemon Meringue pie is good all year round but a special favorite in the summer. I particularly like a very high meringue and that is what we made at the Shepard Bakery. Most commercial bakeries use prepared lemon filling and you can do the same with a brand like Comstock. For a large 10 inch pie you will need at least 2 cans maybe even 3. I prefer the filling in this recipe. This recipe is for a large deep 10" pie and can serve 12 nicely. For a regular 9" pie plate you could cut this recipe in half.



1 10 inch Baked pie shell - Recipe and procedure in Shepard chapter

FILLING

3 1/2 cups sugar

1 cup cornstarch

1 teaspoon salt

1 quart boiling water

8 egg yolk slightly beaten

**5 eachs large lemons for juice (1 cup) and zest
freshly grated lemon zest from 1 lemon**

2 tablespoons butter

MERINGUE

1/2 teaspoon cream of tartar

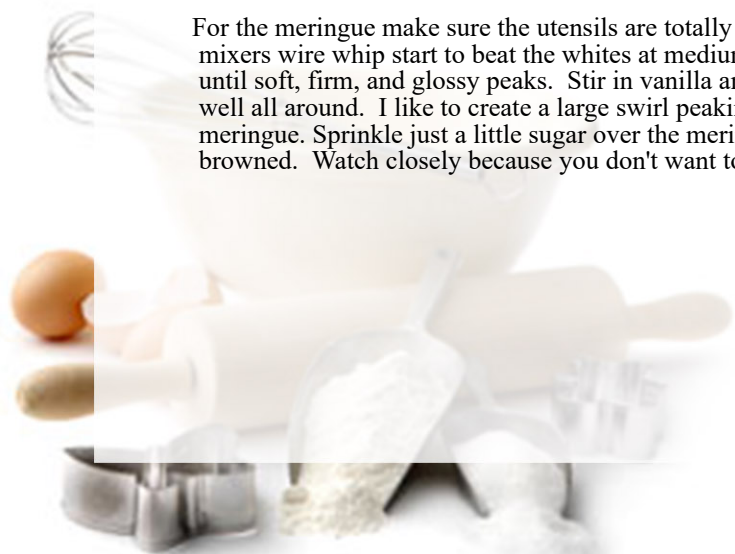
8 large egg whites

1 cup sugar

1 teaspoon vanilla extract

For filling blend the dry ingredients well (sugar, salt, flour, and cornstarch) in a pot for cooking the filling. Wisk in the hot water until well blended, then add the egg yolks stirring constantly. Place on medium high heat and, stirring almost constantly, cook until thickened. Take off the heat when thickened, don't let the filling boil for more than a minute, cornstarch if heated too high will break down and lose its thickening. Add the lemon juice, zest, and butter stirring until the butter melts. Bring back to the heat for less than a minute to congeal all ingredients. Pour into the pre-baked 10' deep pie shell. Let filling cool to at least room temperature before starting the meringue.

For the meringue make sure the utensils are totally grease free and that there are no yolks in the egg whites. Using the mixers wire whip start to beat the whites at medium speed until foamy and then stream in the sugar. Continue whipping until soft, firm, and glossy peaks. Stir in vanilla and dump onto the pie. Using a spatula spread to the edges sealing it well all around. I like to create a large swirl peaking to the center using a large spatula. This makes a very nice high meringue. Sprinkle just a little sugar over the meringue. Bake in preheated 375° oven for 15 to 18 minutes until nicely browned. Watch closely because you don't want to meringue to burn.



Pineapple Cheese Pie

Makes 12 Servings

Preparation: 15 minutes , Cook Time: 35 minutes

Yield: 1 10 inch pie

Donald's Bakery Collection

Pies

Pineapple cheese pie was another of the Shepard Tea Room restaurant customer's favorite. At the time we used baker's cheese which was a little dryer than cream cheese. This recipe uses neufchatel which has less fat content. This pie recipe is for a large 10", deep, pie. You could make 2 pies using the store bought 8" graham cracker pie shells.



2 cups graham cracker crumbs

1/3 cup brown sugar

1/2 cup melted butter

You can also use store bought graham cracker pie shell

FOR FILLING:

2 pounds neufchatel cheese room temperature

1 1/2 cups sugar

4 large eggs

2 teaspoons vanilla extract

FOR TOPPING:

pineapple filling recipe in Topping's chapter

FOR BORDER:

1 cup flaked coconut toasted

To make the pie shell mix the brown sugar with the crumbs, blending well. Drizzle the melted butter into the crumbs and toss with a fork, or by hand again until well blended. Press into a buttered 10 inch pie plate, compacting the mixture well. You can bake this for 5 minutes at 350° or you can just pour the filling in and bake the pie together.

For the filling, make sure the cream cheese is softened at room temperature. Blend in the sugar at medium slow speed with your mixer. Blend in the vanilla. Add eggs one at a time to ensure a smooth filling. For a denser pie blend at medium slow speed for a lighter filling you can use medium high speed to incorporate some air into the mix.

Pour into pie shell and bake in a 350° preheated oven for 35 minutes. Then shut off oven and leave in for another 10 minutes.

Cool pie and spread the pineapple filling right up to the edge to hold the toasted coconut border.

For toasting the coconut, spread loosely onto a cookie sheet pan and toast in the oven at 350° for around 5 to 10 minutes.

Keep turning the coconut every minute or so to get an even color. Keep an eye on this, it will burn fast at the end. Take off of cookie sheet to prevent further browning. Cool.

Over a cookie sheet pan, hold pie in one hand, at the bottom, to allow for turning, then grab a handful of toasted coconut and press into the outer edge of pie. Keep turning the pie while applying the border until the pie is fully garnished.

Refrigerate the pie until ready for use.

Pineapple - Ricotta Rice Pie

Makes 10 Servings

Preparation: 60 minutes , Cook Time: 75 minutes

Yield: 9 " deep cake pan

Donald's Bakery Collection

Pies

I started making this for the Allendale Insurance Food Services back before 1985. The recipe card I have is signed by me and dated May 25, 1985 and is four times this amount. Many of our customers preferred this to the traditional pastiera with citron, raisins and no ricotta.



3/4 cup long grain rice River or Carolina brand
1/4 teaspoon salt
3 1/2 boiling water for cooking rice
1 tablespoon butter
1 pound ricotta cheese
1 cup sugar
1 tablespoon orange zest

3/4 cup half and half
9 large eggs beaten
1/2 teaspoon salt
2 teaspoons vanilla extract
2/3 cup drained crushed pineapple tightly packed
cinnamon for dusting top before baking

Boil the water then add rice, 1/4 teaspoon salt and the butter, bring back to a boil, stir and reduce the heat to a low simmer. Simmer for 35 minutes until the rice is soft and not al dente. Drain in collander and rise with hot water. Drain well. Add the drained pineapple and zest. mix well and set aside.

Cream ricotta, sugar, salt, vanilla well. Then mix in rice with the pineapple and zest . Mix half and half with beaten eggs then add to ricotta mixture blending well. .

Pour into buttered and floured, or buttered and pasta frolla lined 9" deep cake pan. Sprinkle top lightly with cinnamon

Bake in preheated 350° oven for approximately 60 to 75 minutes. This depend on temperature of mixture and depth of baking dish. If mixture bubbles up on sides take out of oven for a few minutes to cool a little and then put back into the oven until the center is solidified.



Shepard's Strawberry Bavarian Cream Pie

Makes 20 Servings

Preparation: Plan for 45 minutes to an hour for assembly. , Cook Time: Just the time to bake the pie shell this is a no bake pie. Yield: 2 -9" pies and 1 doz small tarts

Donald's Bakery Collection

Pies

This was a very popular pie at Shepard's Bakery and at The Shepard Tea Room Restaurant especially during Christmas time. It really encompasses four recipes that are in this book. This one for the Bavarian Cream, the other recipes for the pie shells, the strawberry filling, and the whipped cream. This can be made into tarts and you may use whatever filling for the top that you like such as blueberry, cherry, pineapple, etc,



2 9" baked pie shells Recipe in Shepards Chapter

BAVARIAN CREAM

1 cup milk scalded
2 1/2 ounces sugar
2 eggs beaten
2 1/2 ounces milk
1 dash salt
3/4 ounce gelatin

2 ounces warm water

3 1/3 cups heavy cream

2 1/2 ounces sugar

1 tablespoon clear vanilla extract

Strawberry pie filling Recipe in Topping, Filling

Chapter or store bought

Whipped Heavy Cream Recipe in Toppings Chapter

Bring the first milk and sugar to scalding. Mix the beaten eggs and salt with the second milk, add to the heated milk and sugar, stirring then bring to just bubbly and take off the heat immediately.

Dissolve the gelatin in the water and mix with the above milk and egg custard. Pour into 13 x 9 pyrex dish, cover with film wrap and cool to room temperature but still liquid.

When at room temperature, whip the heavy cream with last sugar and vanilla to stiff peaks and fold in the egg mixture. Quickly pour or spoon into pie or tart shells. Smooth the top with a spatula. Chill for at least one hour.

This can be done ahead and frozen until ready for finishing. When ready for finishing, pipe a nice border with whipped cream and spoon filling into center... Keep refrigerated until ready for service.

Wonderful Custard Pie

Makes 8 Servings

Preparation: 10 minutes , Cook Time: approximately 1 hour

Yield: 1- 9" pie

Donald's Bakery Collection

Pies

The origin of this recipe is from Monda's Bakery. I learned this from Joe Monda and his cousin Anthony Napolitano in the late nineteen fifties. The only change I made here is adding some half and half cream to make the pie a little richer. As simple as it is it is my favorite pie.



1 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1/4 teaspoon nutmeg heaping
5 large eggs beaten

1 tablespoon vanilla extract
2 1/2 cups fresh whole milk
1/2 cup half and half
1/4 recipe Basic Pie Crust Recipe in the Shepard's chapter

PIE SHELL: Grease 9" pie plate. Roll chilled pie crust to 1 1/2" larger than the plate. Place crust in plate and press out all air bubbles and fold overhanging dough under all around the plate leaving a high ridge for fluting. Press the dough together to make a smooth tight ring above the edge of the plate. Crimp edge by pressing the thumb and forefinger of one hand into the thumb and forefinger of the other. Repeat this, interlocking one flute into the other, all around the plate. Be certain not to break through any of the flutes or the custard will leak out during the baking. When the fluting is complete place a smooth flat surface, like a bread board, larger than the pie plate, over the top edge and press slightly until the fluted edge is level all around. Place in freezer while preparing the custard.

CUSTARD FILLING: Blend sugar, salt, nutmeg, and cornstarch well. Add beaten eggs and vanilla slowly using a wire whip. Blend until smooth, then add milk and half and half stirring until well mixed. If ingredients were all cold, let stand at room temperature for 30 to 45 minutes.

TO BAKE: Preheat the oven to 450°. Take shell out of freezer or refrigerator and fill to a half inch below the top of the fluted edge. Place in the oven and bake for 20 minutes until fluted edge is well set. Pour the remaining filling in the pie in one or two steps. You want to make sure the edge is set and won't break apart. Reduce temperature to 400° and bake around another 35 to 40 minutes the until custard is set in the middle.

NOTE: If the sides of the custard appear to be rising higher than the middle the edge of the custard may boil separating the whey from the curd and making the pie watery. To avoid that take the pie out of the oven to cool the sides for a few minutes and then return to the oven to finish baking. This may be necessary to do a couple of times depending on the characteristics of your oven. Be patient and you will have a great pie!

Monda's Bakery

For me to take up the challenge of writing a Baking Book without including my years at Monda's Bakery would be like building a house without the foundation. Monday's Bakery was my foundation in learning the vocation of Baker. This chapter contains a few of the recipes that I learned while working at Monda's Bakery, 559 Hartford Avenue, Providence, RI, which was just around the corner from where I grew up on Hilarity Street. Luigi Monda, an immigrant from the Naples Province of Italy, bought this old established bakery in the early 1930's and operated it with his young family. Jack, around 10 at the time, was the oldest child followed by his sister Jennie and then there was Joseph, and their sister Mollie. The mother's name was Rosa Feole. I know that her family was from Teano, Italy and Luigi was born somewhere in the area of Naples.

I spent much of my spare time at Monda's Bakery from when I was 9 1/2 years old throughout high school and then again from when I was 21 until I was 24 years old. I left working with Joe, who was the manager at the time, to get a job with the Shepard Company because it offered greater opportunity for me. It was a very bittersweet day for me when I left. I loved working there and I loved the Monda family. They didn't want me to leave and I really didn't want to myself but I knew that there were so many of the family involved in the bakery that there really wasn't an opportunity for me to advance there. Joe took me aside and said "good luck Donald, I want you to remember this or I will break your neck," "don't ever forget your roots"". At that time and always, I loved Joe like one of my brothers so he could and did say whatever he wanted to me. In later years, I told Jennie that I thought of Joe as one of my brothers and she said "that's funny because he thinks of you as a son". Because I had brothers that were as much as 22 years older than me I never thought of the 20 years age difference between Joe and I.

The Monda's were lifelong friends of my entire Bianco family from Hilarity Street. My older brother Albert and Joe Monda were close buddies from when they were both 13 years old until the day they died. They both joined the army together just after the start of World War Two along with another lifelong friend Matty DiLorenzo and others of the "Hartford Avenue Gang"


When I was ten years old, just after my father, Papa, died I was walking by the window of Monda's Bakery which was just around the corner from where I lived. It was around six in the evening. I waved to Jennie who was moving frantically taking all of the cakes and pastry displays out of the window. She waved back to me then came to the door and called me in. "Hey Bianco if you help me clean up the store I will give you a bag of pastry to take home". My eyes widened and a grin overtook my face. We were a large lower middle class family that was still grieving over the loss of my father, so I said sure and she handed me a broom to start with. I knew that I would be a hero when I came home with the goodies and it felt good.

Jennie, was a wonderfully funny, salty woman, always with a great smile; somehow even when she was stressed. She began to empty the pastry cases putting those items with a longer shelf life on the rack in the back room. But she emptied the trays of those delicious raised and Jelly donuts and the equally delicious Danish pastries into this large brown bag. She would never sell those items day old.

Because all of us young Bianco children had a lot of chores at home, I already knew how to sweep and mop the floor and even managed somehow to acceptably clean the outside of the glass cases for Jennie. It was acceptable to her perhaps because it was late in the day and she had some where to go.

The store at that time was quite old perhaps dating back to before Luigi and Rosa bought the bakery in the 30's. The walls were painted a light pea-green color halfway up on vertical slats that are now called "bee board" The top of the walls were a dingy cream color. The store was half the size it is now, perhaps 12 feet x 16 feet, with the other half being used for storage and with a large table with bundles of white paper used for wrapping fresh dough and loaves of bread and when necessary for making Italian cookie trays. The floor was old and uneven. As old as the store was, Jennie was successful in making it bright and cheery, not only by her personality but by her wonderfully lighting up the neighborhood with all of the bright Holiday decorations in the windows of the store including those windows on the other part used for storage. There was an artist who lived in the back of Lena's Ice Cream Parlor on the next block on Hartford Avenue. He hand painted all of the colorful signs that Jennie put in the windows for all of the holiday treats that Joe and his crew baked. Many times Jennie sent me over to his apartment to get the signs that he made. With bright holiday signs, sparkling streamers, decorative cutouts and those delicious holiday treats the place was mouthwateringly tempting to those that passed by.

After that first night after she asked me to help her I went by the next evening to see if she needed help, but to my dismay she didn't. Nevertheless, while my brother Frank began hanging around Minni Goo's pool hall I began hanging around the bakery store at night, keeping Jennie company when there was little business just before closing. I kept pestering her for some work and occasionally she relented and let me help her. One day she asked me if I would help out her brother Joe in the bakery. I didn't know Joe other than when he would come down to the store yelling and swearing about something. To be honest, at the time he frightened me. He and Jennie would go at it but then in their wonderful way of sarcasm and wit they would turn the whole conversation into laughter. I was seduced by their strange, to me an innocent and somewhat religious boy, vulgar charm. When I went to see Joe the next Saturday morning in the bakery,

A decorative image at the top of the page showing various baking ingredients and tools. It includes a wooden spoon filled with flour, a small bowl of yellow powder, a wooden rolling pin, and some dark chocolate chips scattered around.

which was up a flight of stairs in a separate building behind the three-decker house that the store was in, I was scared not knowing if I could deal with this "angry man". The first job he gave me was to go out in the large wood bin and break apart the wood that was delivered by various construction companies tearing down old buildings. My job was to take the wood in and stack it upright in the corner next to the fireboxes of the large white tile faced brick ovens. There were two of them. The first baker that would come in during the night, actually early morning before the other bakers, would prepare the fireboxes with layers of wood and light the fires. The roaring fires heated up the ovens to as high as 900 degrees. Then he would mix the first two or three hundred pounds of bread dough of the day. I worked the wood bin each evening after school throughout the year, even during the winter months when there was snow and ice on the wood pile. It was not pleasant work but I appreciated having a job. The next duty that Joe gave me was to scrape the black baking pans, stack them about 12 high and then heat them in the oven. When they were very hot I would remove them with the long wide wooden peel and wipe off all of the remnants of ingredients that were now burned or softened, with clean rags. Then I was at the sink for what seemed like hours washing the pots, pans, and very large mixing bowls and utensils. I could have crawled inside the 80 quart mixing bowl when I first started it was that large.

From that beginning I wanted to learn how to be a baker. Although occasionally Joe would have me help him with bread making, especially the torpedo rolls, I mainly learned pastry baking working with his cousin Anthony Napolitano. I was always inquisitive and I know that I pestered and agitated both of them. I got so interested in learning how to bake that, at the age of 14, I sent away to the Chicago Baking Institute for their correspondence course. My mother was patient with me and let me experiment with the various baking lessons. Some came out good others not so much. Because I was learning new techniques at home with my correspondence course, I would make suggestions to Joe and sometime he liked it but other times he wanted to wring my neck. By that time I had learned how to hold my own with him and more than once he would chase me around the shop threatening to kill me, but I knew I was safe. I worked very hard for them for two reasons; one I loved the opportunity to work and two because they themselves worked very very hard.

I do miss and loved all of them, each with their own warm personality. They were strong and sometime very gruff and intolerant but they really, without a doubt, had hearts of gold.



Monda's Bakery Coconut Date Bars

Makes 54 Servings

Preparation: 35 to 40 minutes , Cook Time: 25 minutes

Yield: 54 1 1/4" squares

Donald's Bakery Collection

Monda's Bakery

I learned this recipe while working for Monda's Bakery in the late 50's. We made four times this amount for a full sheet pan. They were cut into pastry size 2" x 3". This recipe is for a quarter size sheet pan (9" x 13").

The recipe calls for macaroon coconut which is available commercially. If not available and using angel flake then cut it finer in a food chopper using first the pulse and then steady for a few minutes.

The size of the pastry is up to you. For Italian cookie trays I cut this into 54 pieces by cutting 6 x 9. Place each piece into a mini cupcake liner.



For streusel

10 ounces butter cut into 1/2" cubes

8 ounces granulated sugar

6 ounces fine macaroon coconut

16 ounces all purpose flour

2 tablespoons Crescent Mapleine Imitation Flavor

Date Filling

16 ounces Pitted dates chop fine

3/4 cup light brown sugar

2/3 cup Boiling water

1 teaspoon lemon extract

1 tablespoon melted butter

STREUSEL:

Mix sugar, flour, and coconut dry in large bowl. Add butter cubes and drizzle maple flavor. Rub together with palms of hand to make pea size crumbles.

Grease pan with butter. Take a little over half of the streusel mixture and spread on bottom of pan. Press smooth either by hand or with a rolling pin. Be sure to press crumbs up the sides of pan.

FILLING which can be made ahead:

Soak the dates in the boiling water in a mixer bowl. Using the paddle run on slow speed for 10 to 15 minutes. Then add sugar, melted butter and lemon extract and mix well until jam like consistency.

Spread the date filling over bottom crust of streusel then top with remaining streusel crumbs and pat down evenly. Press down lightly with a rolling pin.

Bake in preheated oven set at 375° for 25 minutes. When thoroughly cooled cut into squares with sharp thin knife. 6 x 9 for 54 pieces or larger for pastry size.

Monda's Bakery Italian Bread or Pizza Dough

Makes 36 Servings

Preparation: 15 minutes but proofing time can be more than 2 1/2 hours

Yield: 3 large loaves Italian bread

Donald's Bakery Collection

Monda's Bakery

This is the basic Italian bread and roll dough used at Monda's Bakery for years. The dough was also used for their pizza and Spinach Pie. A commercial bread flour is of very high quality and they used a brand called Producer and another brand I do not remember. The closest bread flour on the retail market is King Arthur.

Because the recipe calls for cold water the dough matures at a slower pace. Again, because cold water is used the dough can be mixed at a higher speed and for a longer time without heating up and killing the yeast. This further develops the gluten providing a crispier crust. This was believed by Luigi Monda to enhance both taste and texture. In the early days of his bakery business Luigi was referred to as the "King of Bread" on Federal Hill, Providence's own Little Italy.

2 1/2 cups cold water**6 cups bread flour****2 packages dry yeast or 1 1/2 ounce Fresh yeast****4 teaspoons salt**

Dissolve yeast in water and let sit for 10 minutes.

Place flour and salt in large Kitchen Aid mixing bowl and blend well. After the yeast has dissolved in the water pour into flour and using dough hook knead for 11 minutes. Remove dough to floured bowl, cover with film wrap and let proof (rise) for 90 minutes. Punch air out of dough, cover and let rise another 60 minutes.

Portion as desired for pizza, bread, or rolls. . For rolls or bread, dough must rise after formed to double the size before baking in hot (450 to 500 degree oven)

*NOTE: Fresh yeast is also called compressed yeast. Buy it fresh because it doesn't last long, maybe 10 days refrigerated. For every packet of dry yeast use 1 ounce of compressed yeast. Many bakers say there is no difference in taste or texture, but I do prefer fresh yeast and use it whenever I can. I buy it from a local bakery.



Monda's Pepper Biscuits

Makes 36 Servings

Yield: 36 biscuits

Donald's Bakery Collection
Monda's Bakery

Joe Monda use to bake these longer than I usually like but that was what the older Italians customers liked, biscuits and bread baked well and crispy. Funny, as I get older, I see their point!! I remember the farmers up on Hartford Avenue in Johnston, the Perfetto and Mancini and DePetrillo families in particular, they were very good people and very good customers. This is a great old fashion, old country, recipe. Great dunked in hot coffee!

NOTE: This recipe, as most recipes in this book taken from commercial bake shops and restaurants, may vary slightly from the original due to scaling down the quantity.



2 cups light or blended olive oil
2 1/2 cups warm (95° to 100°) water
1 tablespoon salt
2 1/2 teaspoons coarse ground black pepper 3
teaspoons if you like
1/3 cup fennel seed

8 cups all-purpose flour 2 Lbs 12 Ounce
1 tablespoon baking powder
2 packages dry yeast or 1 1/2 ounces fresh (
preferred)
1 teaspoon sugar

Dissolve yeast in warm water with the 1 teaspoon of sugar. Let sit for 10 minutes. Place oil, water with the yeast, salt, pepper, and fennel in mixer bowl and blend.

Mix flour with baking powder. Then holding back 1/4 cup, mix in with the liquid. Knead in machine for 3 or 4 minutes on medium speed. Remove dough to bread board dusted with the remaining flour blend and knead in. Let rest covered with clean towel for 1/2 hour.

Cut into 2 ounce pieces and roll into biscuits: Roll each piece into 15 inch ropes, twist the rope by holding the edges in the palm of each hand, roll one forward and one back (right hand forward and left hand back) holding the edges to keep this twist, do it again. Lift the left edge and bring it quickly to the right and pinch tight, lifting and letting it twist like a cruller. Circle around to make a round biscuit, pinch the joint together.

Place onto lightly greased or parchment paper covered baking sheet pan. Let proof covered for 30 to 40 minutes.

Spray lightly with water spray bottle just before putting in the pre-heated 450° oven and bake for 35 to 45 minutes rotating pans (top to bottom and bottom to top) half way through the baking.

Monda's Chocolate Eclair/ Cream Puff

Makes 10 Servings

Yield: 10- 5 inch eclairs or a combination of eclairs and 2 1/2 inch dollop for cream puffs

Cook Time: 40 minutes for shells, 15 minutes for boiled cream

Donald's Bakery Collection

Monda's Bakery

I first learned how to make chocolate eclairs at Monda's Bakery when I really didn't know that the shell and filling could be made differently. When I later went to work at the Shepard's Bakery there was a French baker, Walter Gillette. Working with Walter allowed me to learn a slightly different version of baking. The differences in the Eclairs in this book can be summed up in three things. First the fat in the Italian Choux is shortening while the French version is either oil or butter. Second, with the custard cream the Italian version uses flour as the thickening agent while the French Custard Cream uses cornstarch. The third difference is with the flour. Years ago some Italian bakers used bread flour while the French method is pastry flour. Now you can use all purpose flour if you don't have pastry flour.

In the early days of the 50's and part of the 60's there was no such thing as whipped cream puffs. The cream puffs at Monda's were filled with Italian Boiled Cream and then dusted with confectioners sugar and that was it.

At Monda's we had fresh eggs delivered at least once a week sometimes more than that. They were delivered in 30 dozen cardboard crates and were kept on a low platform just outside the bake shop in a covered entryway. They were never refrigerated.

**SHELLS**

8 ounces vegetable shortening

2 cups water

8 ounces bread flour or all purpose flour

8 large eggs room temperature

1/2 teaspoon salt

1 teaspoon lemon extract

ITALIAN BOILED CREAM

2 cups milk

6 ounces sugar

2 large eggs beaten

1/4 teaspoon salt

2 1/4 ounces all-purpose flour

1/2 ounce butter or margarine

1 tablespoon rum extract

1 teaspoon vanilla extract

FOR ECLAIRS

3/4 cup chocolate frosting

FOR CREAM PUFFS

1 tablespoon confectioners' sugar

FOR THE SHELLS: Place the water and shortening in sauce pan. Shell the eggs in a small bowl. Weigh the flour, and add the salt. Bring the water and shortening to a boil and add the flour with the salt. Stir vigorously to smooth out the choux paste as it cooks for around 5 minutes, stirring all the time. This is to remove some of the moisture as well as to cook the roux. Remove to mixer and with the paddle attachment blend on medium speed for around 7 minutes to cool the mixture.

Add the eggs one at a time, continuing to mix on medium speed. Add the lemon extract and scrape down the bowl, mix for another 5 minutes. Take off the mixer and using a large pastry bag with the large 809 plain tube pipe out 5 inch

long eclairs on a parchment paper lined baking sheet pan. If you want you can pipe some or all cream puffs 2 - 2 1/2 diameter peaking in the center. This will make 10 pastries combined.

Bake in preheated 425° oven for 25 minutes then reduce the oven to 350° and bake for an additional 15 minutes.

FOR THE BOILED CREAM: Place the milk and sugar in a sauce pan and place on high heat. Add the four to the beaten eggs and whip smooth, add the salt. As soon as the milk is warm take out around 1/4 cup and add to the eggs quickly mixing in. This is to temper the eggs. As soon as the milk looks like it will begin to boil add the egg and flour mixture in a steady stream mixing with a wire whip continuously until it comes back to a boil and is thickened. Cook for around 30 seconds, remove from heat then add butter and extracts. Blend in well. Remove to a low bowl and cover with film wrap. Set aside to cool. As soon as it is somewhat cooled store in refrigerator.

To assemble poke holes in the sides of the eclair and cream puffs and shells, using the handle of a wooden spoon (1/4" diameter) again using a large pastry bag this time with a 1/4" plain tube fill the pastries through both sides. For the eclairs turn the pastry over and frost the bottom flat side with chocolate fudge frosting. For the cream puffs just dust with confectioners sugar. Sit the pastries in cupcake liners. Store in refrigerator as you would for any perishable foods.



Easter Bonnet Cakes

Preparation: 20 minutes for the frosting and 15 minutes for the cakes , Cook Time: according to the recipe.

Yield: 2 Easter Bonnet Cakes

Donald's Bakery Collection

Monda's Bakery

During Easter at Monda's Bakery in the fifties when I worked there we made so many different kinds of Easter themed baked goods. These are some of them: Italian Easter Egg Bread, braided and with whole shell eggs baked into them, Chocolate and fondant icing covered Easter Egg Cakes decorated with borders, flowers, and names and greetings, both large and small, White Lamb cakes decorated to look like curly wool all over and Bunny cakes. The lamb and bunny cakes were pound cake baked in a iron cake mold. There were Pastiera Rice Pies and small batches of Wheat Pastiera (Pastiera Napoletana), Cross Cakes, Easter basket weave cakes filled with all kinds of flowers made of sweet buttercream icing. We also made mens old fashioned yellow straw hat cakes with a wide black ribbon fabric band, and these ladies or young girls Easter bonnet cakes described and shown here. While reminiscing I decided to make the two in the picture for my grand daughters Jaquelyn and Victoria. They are nine years old and we will be celebrating this Easter in their home.

This is one way to make the "bonnet" . But you can be very creative designing it as to your liking or whatever is in stlye. Cake decorating was and is a necessity for operators of small bakeries, but for the homemaker or hobbyist if can be fun and unleashes creativity.



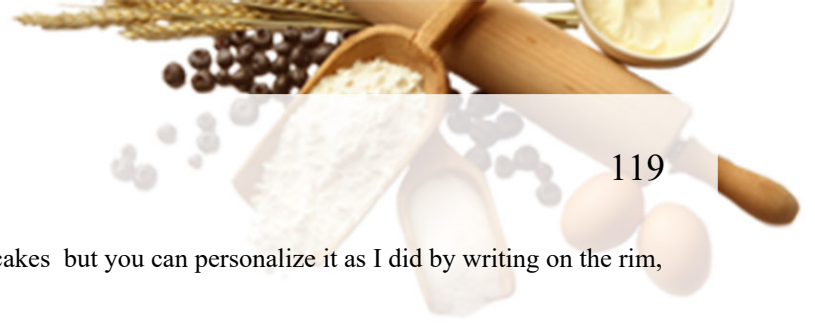
3 -7" or 8" round cake layers Whatever flavor you like
6 ounces lemon pie filling or whatever flavor you like
1 1/2 pounds white frosting Bakery frosting recipe in this book

24 inches approximately wide decorative ribbon or netting
2 - 10 inch cardboard cake circle
4 sprigs artificial flowers or you could make your own icing flowers

Bake cake layers as per your favorite recipe or per box directions. Freeze until ready for use.

When ready to assemble: cut the top layer in half horizontally on a slant to create the taper for the hat (makes two halves, one for each bonnet cake). Spread a thin layer of frosting on the bottom of one layer then spread half of the pie filling and top with one half of the cut slanted layer. Do the same for the other bottom and the other slanted top layer. This is the beginning of the two bonnet cakes.

Color the frosting to whatever color you want but keep it a pastel Easter color (pale pink, pale yellow, pale green or pale violet.). Mix different color frosting for each of the cakes. Generously frost each cake circle to the edge, Place the cake in the center or a little off center, if desired, and frost generously. With a frosting comb with wave design, start at the top and create a nice wave pattern to simulate fabric, then proceed to the sides and finish up with a nice pattern around the rim of the "bonnet" (the cake circle). Once the frosting meets your approval, place the band around the "hat" as in the picture, or just make a bow and press it into the frosting either at the front or at the back of the hat. Finish off with a few flowers and netting, if you like. Use your imagination for nostalgia, current designs or whimsical. Here you have the Easter Bonnet Cakes very similar to what we made at Monda's Bakery.



I don't remember us writing any greeting on the "bonnet"cakes but you can personalize it as I did by writing on the rim, not on the hat itself.



Italian Custard Cream Turnovers/ Eccle cakes/ Cinnamon Twists

Makes 10 Servings

Yield: 4 Turnovers, 4 Eccle cakes, and 4 small twists

Preparation: 20 minutes , Cook Time: 15 to 20 minutes

Donald's Bakery Collection
Monda's Bakery

I combined these three items because I used store bought frozen puff pastry and wanted to show some of the versatility or working with puff paste. These three were made at Monda's Bakery.

But I really wanted to showcase the Italian custard cream Turnovers. This is not a pastry that you see often anymore even in Italian Bakeries. It really is not for the health conscious, but it was very popular at Monda's Bakery when I worked there and it is a delicious combination of puff pastry and the cooked cream. These shown here are the original large size.

When I opened the Pastry Pantry in 1979 I specialized in party sized pastries and I did make these around half size. They were very popular even then. Puff pastry is a great versatile base for many pastries, napoleons, stars, danish, bear claws, cornettes, pagodas, eccles cakes, strudels and on.

Out of the 17.5 ounce package of two frozen strips, following the thawing and baking direction, I was able to make 4 Turnovers, 4 Eccle cakes, and 4 small Cinnamon Twists



1 package frozen puff pastry

1 egg beaten for egg wash

FOR ECCLE CAKES

1/2 cup raisins

2 teaspoons orange marmalade

4 teaspoons red raspberry preserves

FOR CINNAMON TWISTS

1 tablespoon butter melted

2 tablespoons sugar and cinnamon

FOR TURNOVERS

ITALIAN BOILED CREAM

2 cups milk

6 ounces sugar

2 large eggs beaten

1/4 teaspoon salt

2 1/4 ounces flour

1/2 ounce butter


1 tablespoon rum extract

2 teaspoons vanilla extract

2 pitted maraschino cherries cut in half

1 tablespoon confectioners' sugar for dusting.

Thaw puff pastry for 30 minutes. Place on lightly floured board and unfold. Roll lightly just to remove creases. The sheets should be around 10 inch by 9". cut mone inch from the 10 inch side and put the strip aside for twists. Cut the 9 x 9 into four equal squares. On the floured board fix as a diamond and with a rolling pin roll the center one inch or so to thin a little. Brush one half with egg wash and fold the other half to form a triangle. Place on parchment paper lined baking sheet. and brush the surfaces with egg wash. Set aside.



For the Eccle cakes cut 4 large circles (4 1/2 inch diameter) out of the second piece of puff pastry. Set the scraps aside to blend in later with the strip from the first block. Roll the edges of each circle circle to make it around 5 1/2 inches.

Mix the raisin with the jams and divide it equally in four and place each 1/4 in the center of circle of pastry. Brush the edges with eggwash. Fold a edge over the center covering the raisins. Going around the circle keep folding the dough to the center overlapping each section. Turn each pastry over with he folds on the bottom and with as rolling pin roll into a 4 to 4 1/2 inch level circle. The raisins will begin to show through. Cut several slits through each piece, brush the tops with egg wash and sprinkle generously with granulated sugar. Place on a second cookie sheet lined with parchment paper.


With the remaining scraps of dough press into a rectangle. Roll to around 1/8 inch thick rectangle brush with melted butter, sprinkle generously with cinnamon sugar. Fold the short side up in half. Roll again with the rolling pin to seal.

Cut into strips around 1 inch wide. pick up both end and twist. Place on parchment lined pan keeping the twist and pressing the ends down. Brush the tops with melted butter and sprinkle again with cinnamon sugar.

Place both pans in a preheated 430° oven. Bake for 15 to 20 minutes until golden brown. The Eccle cakes and twists are done.

To finish the Cream turnovers: While the pastry is cooling make the boiled cream by placing the milk and sugar in a sauce pan. Turn on the heat and in a separate bowl beat the eggs, add the salt and the flour and whip smooth. When the milk is warm, take a half cup or so and blend it into the egg mixture to temper the eggs. Keep an eye on the stove and as soon as the milk appears to start to boil add the eggs in a stream all the while stirring with the wire whip. When the mixture comes back to a boil and it thickens take off the heat and add the butter and extracts. Blend smooth. Remove to a cooling plate and cover with film wrap. Refrigerate to cool thoroughly. When cooled poke holes in both front sides of the puff triangle that has risen. Use a pastry bag with a medium size plain tube and fill each turnover with boiled cream. Using a spatula, "frost" the front surfaces generously with custard cream. Place a half cherry at the point and dust generously with confectioners sugar.

You can get 8 turnovers out of a box of pastry if you don't want to make the eccle cakes nor the twist.



Italian Pignoli Macaroons

Makes 25 Servings

Yield: 106 cookies 4 cookies each person

Preparation: 10 minutes , Cook Time: 23 minutes

Donald's Bakery Collection

Monda's Bakery

When we made Italian cookie trays for weddings or bridal showers at Monda's Bakery, we made these. The shelf life is not too long and that is probably one of the reasons that they didn't keep them regularly in the display cases for daily sales.

Once in a while Joe Monda or his cousin Anthony would make them in a larger pastry size and dip one end in chocolate and sell them individually instead of "by the pound".

If you like almond paste cookies such as macaroons you will probably love these.



1 pound almond paste

1 1/2 cups sugar

3 large egg whites

2 teaspoons almond extract

1 pinch salt

1 pound pignoli nuts

Pre-heat the oven to 325°. Line 3 half sheet pans with parchment paper. Place the pignoli in a shallow container such as a 9 x 13 Pyrex dish

Break up almond paste in the bowl of a large food processor. Add 1/2 cup of sugar, put lid on and pulse for a minute or two, then add another half cup of sugar. Continue to pulse to blend the sugar and almond paste well. Add the final half cup of sugar and finish the blending to smooth out any lumps. Add extract, the egg whites, and a pinch of salt. Blend well by pulsing. This may get a little too heavy for the processor. If so take the paste out, put it in a bowl and finish blending with a firm spatula or a spoon.

Put the paste in a large pastry bag with the decorator coupling. Do not put any tip on the coupling; use it as is. Pipe 1 1/2 - 1 3/4 inch of paste (like small logs) onto the pignoli. Space apart so that you can roll the logs in to pignoli. Roll the logs pressing in pignoli on all sides. With the index fingers and the thumbs, bend to shape like a crescent or a boomerang. Place onto sheet pan. You can put these close together because they do not spread much at all. Continue to do this until all of the batter/paste and the pignoli is used up. This will make 3 half sheet pans for the oven. These will make 106 small cookies, ideal for an Italian cookie tray.

Bake at 325° for 22 to 24 minutes. Rotate the pans during baking and keep a close eye because they will be light one minute and over baked the next. The cookie itself should have a nice light brown hue. Mmmm mmmm, delicious :)

Monda Bakery Dutch Apple Pie

Makes 10 Servings

Preparation: 35 minutes , Cook Time: 45 to 50 minutes

Yield: 1 - 10" Pie

Donald's Bakery Collection

Monda's Bakery

During the time I worked at Monda's we used canned apples to make our apple filling. It was made with apple slices, sugar, cornstarch, cinnamon, nutmeg and lemon extract. There was a time when they did use fresh apples in season. On the bench in the alley between the two buildings (the 3 decker tenement which also housed the store on the basement level fronting on Hartford Avenue and the cement block bake shop that was accessed by Bowlett Street) there was an old corer and peeler that was cranked by hand. But during my time we did not use that. The canned apples did make a good filling but certainly not as good as fresh apples.

The Dutch Apple Pie was a nice alternative to a basic apple pie. Basically it is made in a cake pan which is lined with a sweet short paste dough then layered with toasted seasoned cake crumbs, topped with the apple filling and finished with a short paste dough lattice top.

You can use your favorite short paste, or Pasta Frolla recipe for the crust and whatever apple pie filling you like. As far as the cake crumbs, when you have leftover yellow layer or pound cake, strip away the frosting and freeze it for future use to make the toasted crumbs. For this recipe I use fresh apples.



1 recipe Pasta Della Nonna in Doughs and Crusts chapter

5 peeled, cored, and sliced cortland apples

1 tablespoon lemon juice

1 cup sugar

1/4 teaspoon salt

1 1/2 teaspoons cinnamon

1/2 teaspoon nutmeg

1 tablespoon flour

1/2 cup walnuts small chop *optional

1 3/4 cups Toasted cake crumbs

1 egg for egg wash

Divide the chilled Pasta Della Nonna in two. Shape in ball and roll the first part to 2 inches larger than a buttered and floured 10" cake pan. Place the rolled dough in the pan and press up the sides eliminating all bubbles. Work reasonably fast with the chilled dough using just enough flour to prevent sticking. Don't be too concerned if the dough breaks at some spots just press in pieces to repair.

Drizzle the lemon juice over the apples and toss lightly. Blend the sugar, cinnamon, nutmeg, salt, walnuts, and flour well and then blend into the apples. Place the toasted cake crumbs evenly over the bottom of the pan and then top with the apple filling.

Roll the remaining dough in a rectangle so that you can cut 10 to 12, three quarter to one inch strips. Dampen rim of dough in the cake pan with egg wash then place strips 3/4 inch apart, crisscrossing, making a lattice top. Press down edges to seal and clean off excess dough. Egg wash top for shine while baking.

Preheat oven to 375° and bake for approximately 45 minutes or until lightly browned and apples are cooked. You can test apple softness using a skewer. When slightly cooled place a flat board or plate over the pie and invert. Take cake pan

off and place serving dish over bottom and invert again with the top lattice exposed. May be dusted with confectioners sugar or brushed with an apricot glaze for further shine.



Monda's Bakery "Quaresimale" Italian Almond Bars

Makes 100 Servings

Yield: Makes 15 to 16 loaves, 280 cookies

Preparation: 25 minutes , Cook Time: 26 minutes

Donald's Bakery Collection

Monda's Bakery

When I was just a boy in the bake shop I didn't even know how to pronounce the word 'quaresimale". But the almonds smelled so good when Joe Monda roasted them in the brick oven after which he cooled them and added them to the almond paste, sugar, and egg mixture.

After the strips were baked we would cut them into bars while still warm and we would munch on the ends. They were so good and crunchy almost like a candy/cookie bar.

I learned much later that in the "old country" in different parts of Italy, Quaresimale, many, many decades ago, was a Lenten cookie, much like Hot Cross Buns are today. Hence the name loosely translated into forty (quatro) bad (male) or penance days. Now in the melting pot of this great country they are simply called Almond Bars.

NOTE: This is a very large batch and too much for a Kitchen Aid mixer. If you use a Kitchen Aid Mixer I suggest making a quarter batch.



1 pound almond paste
3 1/2 pounds granulated sugar
15 eachs Large eggs
4 pounds freshly roasted almonds

1 tablespoon cinnamon
2 1/2 pounds all purpose flour
1 tablespoon baking soda level - no more

Roast natural whole almonds in 350° degree oven for 30 minutes. Turn as necessary, do not burn. Set aside to cool.

Mix a cup or two of the sugar with the almond paste to break it up smoothly. A food processor is great for this. Add remaining sugar and blend well.

Add beaten eggs and mix well . Add the cooled roasted almonds to the egg mixture, blend well.

Meanwhile blend the flour, baking soda, and cinnamon well, then add to above . This amount is too much for even a Kitchen Aid Mixer therefore I use a large 16" stainless steel bowl and mix the flour in by hand. The batter will be heavy and some what sticky. Dust a large bread board with flour and empty batter onto board. If needed, roll and knead smooth using flour to coat your hands.

Divide dough into 10 or 12 ounce portions depending on size of baking sheets (12 ounces for the half size bakery type sheet pan). Roll each portion into a rope the length of the pan. Place onto greased or parchment lined baking sheet, three to a pan. Flatten slightly, then brush with an egg wash.

Bake in preheated 375° oven for 25 minutes or until golden brown. Change oven position bottom to top and top to bottom half way through the baking. When slightly cooled cut diagonally into 1 inch bars.

Monda Bakery Italian Boiled Cream

Makes 12 Servings

Preparation: 10 minutes , Cook Time: 2 minutes after eggs mixture added

Yield: 2 3/4 quarts

Donald's Bakery Collection

Monda's Bakery

BY the time that I was 15 years old I had been helping out at Monda's Bakery for around 5 years. I was now learning to be a baker and one of my duties was to make the Italian boiled cream.

They had a big solid copper pot that was around 26" to 30" in diameter with big brass handles. Before each use we had to first remove the tarnish from the pot with salt and vinegar and then wash with hot soap and water.

This pot fit onto the cast iron round gas stove. It was around 25 inches in diameter 14 to 14 inches high with adjustable iron grates. Te round bottom large pot fit in nicely. At that time we used all fresh ingredients. We would get grade A milk, cream, and butter delivered every day. We also got fresh eggs from the local Stamps egg farm.

This cream was made in large batches perhaps 6 or 8 quarts of milk at a time. This cream was used for a variety of cakes, pies, and pastries.

For Saint Joseph's Day the Zeppole pastry was so popular that we would have to make several batches. Usually the flavoring was Rum and vanilla but in the early sixties Galiano flavored Zeppole was very popular.

When I think back to those days in my mind I can see the brothers Jacky and Joe Monda in their early 30's and their father Luigi now getting on in years.

Joe, Luigi ,and another baker, his name escapes me, would make the bread. Jacky would deliver the bread to almost all of the local restaurants.. A cousin, Tony Napolitano, and I did the pastry. When Joe was finished with his duties for the bread he would come over and help in the pastry department. Within a short time as Luigi got sicker Joe took over management of all of the bakery.

Jacky at that time took care of the wholesale bread delivery route. Occasionally Jacky would also help with the bread baking and of course, Jennie, the beloved sister that first asked me to help with closing the store one night, managed the retail store.

Believe me, I don't know of a family that worked harder or was more dedicated to their customers than the Monda family.



2 quarts fresh whole milk
2 ounces butter
20 ounces granulated sugar
9 ounces flour sifted

1 teaspoon salt
9 large beaten eggs or 14 ounces
3 tablespoons rum extract *or 2 tablespoons vanilla

Sift flour in bowl. Add beaten eggs with salt a little at a time stirring to make a smooth paste eliminating all lumps.

Place sugar, and milk in saucepan, stir and then add butter. Heat over medium high heat to bring to a boil, but do not let it boil before adding eggs and flour mixture.

When butter is melted and milk is hot but not yet boiling take a cupful and add to the eggs a little at a time while stirring so as not to cook the eggs.

Watch the milk closely because it will foam over the top if allowed to get to a rolling boil. When it just appears to come to a boil add the egg mixture in a slow steady stream stirring constantly with a wire whip. Bring back to a boil to thicken, stirring constantly cooking for just a minute or so. Take off heat and add flavoring. Cool boiled cream, cover with film wrap and refrigerate when not using.

NOTES: Pastry cream is a perishable food so keep all utensils clean, and refrigerate. Shelf life is 3 or 4 days.

Flavorings vary so adjust to your personal taste.



Monda's Bakery Custard Pie

Preparation: 10 minutes pie crust and 10 minutes for the custard , Cook Time: 1 hour

Yield: 1- 10" deep pie

Donald's Bakery Collection

Monda's Bakery

This is the original custard pie recipe we used at Monda's Bakery, 6 eggs to a quart of milk. This recipe is for a large deep 10" pie. At Monda's we made an 8" pie except for the holidays when we made larger 9" or 10" pies

You know, most people who enjoy baking do it for one simple reason and that is to please a person or a group of people. When I was around 16 years old I had already been working at Monda's for four years or more. One Saturday, early afternoon around one after finished with work in the bakery, I came home to my mother's kitchen on Hilarity Street with a table full of family. Those were the days, the great days. I remember my brother Arthur in particular that day because I brought home a fresh baked custard pie. I put it on the table with some other pastry and my brother Arthur, who was visiting with his daughters Judy, who was 4 and Rachele, who was 2 years old. Arthur grab the custard pie and proceeded to cut it and get himself a piece. He said "Ah, this is what I like, give me a great custard pie or a great plain pound cake and I am satisfied". I never forgot that and the feeling that I brought something home that made him happy. That is the simple reason I have enjoyed cooking and baking all these years, it made people happy.



1/2 recipe basic pie dough in Shepard Chapter

CUSTARD

10 large eggs beaten

1 3/4 cups sugar

5 tablespoons cornstarch

2 tablespoons pure vanilla extract

1 teaspoon salt

3/4 teaspoon nutmeg

6 cups milk room temperature is best

Make half recipe of basic pie dough in Shepard's bakery Chapter. Chill for at least 4 hours. Grease a 10" deep pie plate. Roll dough to 1/8" thickness around 2" larger than plate. Place into the plate pressing out all air pockets. Turn the edges under and fold just to the inside of the top of the plate. Press the pie dough border together to create a thick border around 3/4 inch higher than the plate. Cut excess dough off. Crimp the edge by pressing the thumbs and index fingers of both hands together against the dough rim, inter-locking to create the flutes. Don't press too firmly or else you will break the crust and the custard will leak out while baking. Believe me you don't want all that smoke in your kitchen! . Even the fluted edge off by pressing a board on top of the rim slightly. Place in refrigerator to firm up until ready to bake.

For the custard, mix the dry ingredients; sugar, cornstarch, salt and nutmeg together until well blended. Blend half of the eggs into the dry ingredients to make a smooth paste, then blend in the remaining eggs. Add milk and vanilla. Blend well.

Preheat oven to 450°. Take pie shell out of fridge and fill with custard to just below the fluted edge and place in oven. Bake for 20 minutes.

Pour the remaining custard into shell, reduce temperature to 400° and bake another 40 minutes or until custard is set in middle. For the last 15 minutes or so as the custard rises around the edge, take out of oven until custard settles and then return to oven to finish. The object is to not let the custard "boil" around the edge.



Zeppole di San Giuseppe

Makes 14 Servings

Preparation: 2 - 3 hours total , Cook Time: 45 to 50 minutes

Yield: 18- 3" round Zeppole

Donald's Bakery Collection

Monda's Bakery

During the 50's and early 60's when I worked at Monda's Bakery we made hundreds and hundreds of Zeppole on Saint Joseph's Day. At that time bakers only made these around Saint Joseph's Day. They were not made at other times of the year as some bakeries do now. For the first couple of years working there around 1951 or 52 they only made the fried version. But then it was thought that a baked version was "healthier". The traditional flavor of the boiled cream was vanilla with rum. Near the end of my years there, around 1961 or 1962 there was a rise in popularity of Galliano flavored Zeppole. Also at that time each pastry was garnished with three half maraschino cherries. It was done to represent the Holy family of Jesus, Mary, and Joseph. It was time consuming especially when making dozens and dozens. I think that is the reason you will now find only one cherry half on each Zeppole.

After I left Monda's, around 1965, I went to the Shepard Bakery. There I learned a different way to make Choux Pastry and boiled cream. For the past few years I have been using those recipes because I do like them better. Both recipes, French Custard Cream and the Cream Puff and Eclair shells, are in the Shepard's Bakery chapter. The main differences are the use of oil for the choux paste instead of shortening and cornstarch for the boiled cream thickening agent instead of flour. But for this recipe I use the original Italian version.



ITALIAN BOILED CREAM

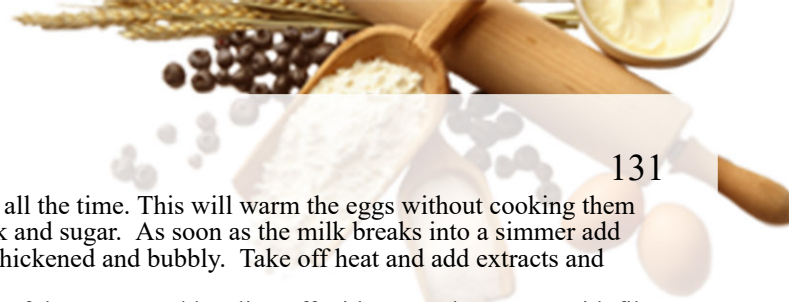
1 quart milk
10 ounces sugar
4 eachs large eggs beaten
4 ounces flour sifted
1/2 teaspoon salt
1 ounce butter
2 teaspoons vanilla extract
1 tablespoon rum extract

ZEPPOLE SHELL (Choux Paste)

8 ounces vegetable shortening
2 cups water
8 ounces flour
1/2 teaspoon salt
1 teaspoon lemon extract
9 eachs large fresh eggs slightly beaten
TO ASSEMBLE PASTRY
21 whole pitted red maraschino cherries cut in half
1/2 cup confectioners' sugar

TO MAKE THE BOILED CREAM: put milk and sugar in a wide bottom pot and heat on high. Watch carefully, do not want to boil.

Working quickly beat the eggs. Add the flour and salt and using a whip mix into smooth paste.



Take a cup of the hot milk and drizzle into the eggs mixing all the time. This will warm the eggs without cooking them and help the cream to cook faster when you add to the milk and sugar. As soon as the milk breaks into a simmer add eggs in a steady stream and mixing constantly, cook until thickened and bubbly. Take off heat and add extracts and butter stir until butter is melted.

Pour into a shallow dish such as a 9X13 Pyrex, scraping all of the cream and leveling off with a spatula. Cover with film wrap and as soon as cool enough put in refrigerator until ready to assemble,

TO MAKE THE ZEPPOLE SHELLS: Put the shortening and the water in a pot, heat on high and when it come to a boil add the flour and with a wooden spoon stir rapidly from the bottom. Cook the flour, water, and shortening (roux) on high heat for a good 3 minutes stirring constantly or the bottom will burn. Take off the heat and put in a large mixer bowl and with the paddle run on medium low speed (Kitchen Aid #3), to cool the roux, for 10 minutes. This will not only cool the roux but develop the gluten which helps to keep the shell strong.

Beat the eggs, add salt and lemon and when the roux is cool enough add about half of the eggs and then the rest in a steady stream. Scrape the bowl a couple of times and keep mixing on medium speed for another 3 or 4 minutes. You want the batter to be tight enough to hold its shape when piped and you want the batter to be glossy.

Preheat the oven to 450°. Using a large pastry bag with a #826 star tube, pipe the choux paste onto parchment paper lined sheet pans in 3" round circles overlapping a second time.

Place in the oven bake for 20 minutes and then reduce the heat to 375° and bake for another 30 minutes to 35 minutes until golden and the shell is somewhat dried out in the center. If you take the shell out too soon the shell will collapse. Some of these pastries take a knack. if you don't get it right the first time (but you will) you will get it right the second time. Cool the shells. These can be frozen fairly successfully until read to use, just freeze solid before packaging for the freezer

TO ASSEMBLE THE ZEPPOLE: You can either cut the shells horizontally and fill with a circle of boiled cream or punch two or three holes into the side or top of shell and then, with a pastry bag and the special long thin filling tube, fill the shell. To finish, pipe a generous ring of the boiled cream on top of the shell using the large #826 star tube. Space three half cherries evenly into the ring of cream and dust with confectioner's sugar. **KEEP THESE PASTRIES REFRIGERATED.** The cream is perishable. Use within three days if refrigerated.



Zuppa Inglese Cake

Preparation: a couple of hours , Cook Time: according to recipes.

Yield: 40 to 50 people

Donald's Bakery Collection

Monda's Bakery

Zuppa Inglese translate as "English soup". It is the Italian variation of an English Trifle. This cake was very popular in the late 50's and early 60's and it still is today for many Italian-American families. At Monda's Bakery we usually made a huge amount of these at Christmas time usually in 8", 10", or 12" round sizes. At that time and for Monda's customers, Rum was the preferred flavor for the simple syrup that moistened the relatively dry Italian Sponge Cake (recipe in the Cakes, Torta Chapter).

This "recipe" is just the assembly of all of the other recipes needed (Italian Sponge, Italian Boiled Cream, vanilla and chocolate, and simple syrup). At that time we made the lady fingers but now I just buy the soft spongy kind from a grocery store.

This recipe is for a large half-sheet size cake and can serve 40 or more people. The picture here is of a Zuppa Inglese cake that I made for an "Over the Hill 60th Birthday Party" for my nephew John Bianco.

Recipes for the Italian sponge cake, boiled cream, whipped cream, and simple syrup are in this book.



3 thin half sheet cakes of basic Italian sponge
4 cups rum flavored simple syrup (sometimes I use orange liquer (Grand Marnier))
1 1/2 quarts Italian Boiled Cream vanilla, rum, or orange flavored
1 1/2 quarts Italian Boiled Cream chocolate or if preferred make all Vanilla
2 (28-ounce) cans cling sliced peaches drained,

sometimes I use some pear slices or canned fruit cocktail
1/2 cup maraschino cherry drained
3 packages Lady Fingersstore bought
7 feet of wide ribbon---red for Christmas
1 1/4 recipe whipped cream
colored piping gelfor decorating and writing
12 red maraschino cherries drained well, with stems

This is basically for a large half sheet pan size cake. You can use the recipe for the sponge cake and bake in two 9" or 10" round cake pans. Obviously you would need less boiled cream, simple syrup, lady fingers (I think two packages would do), smaller can of peaches and fewer maraschino cherries.

Method: Prepare a heavy duty cake board by taping paper doily to cover edges. Cover with wax or parchment paper. . Place the first layer on the serving board and brush with warm simple syrup. Let soak in and brush in some more. Spread the chocolate boiled cream over cake to around 1/2 inch thick. Place half of the sliced peaches and half of the maraschino cherries. evenly over the chocolate cream.

Place the second layer of sponge cake on top of the first prepared layer and soak with simple syrup twice. Spread the vanilla or rum flavored custard cream to 1/2 inch thick and then place the peaches, and cherries on top evenly. . Place the final layer on top and brush on simple syrup twice to moisten the cake..

Mask the sides of the cake with vanilla boiled cream and stick the lady fingers vertically touching each other all around the cake. Wrap the cake with the ribbon and tie with a bow. Cut off excess wax paper close to the bottom of the cake. Refrigerate the cake for a couple of hours so that the syrup will soak well through the cake.

When ready to finish, spread whipped cream smoothly over the top of the cake and then with the remaining whipped cream, using a large star tube in a large pastry bag, pipe an attractive border around the bottom of the cake and around the top edge up to the lady fingers. Place the stem cherries around the top border. Using colored piping gel, decorate with swirls and writing such as "Merry Christmas" or "Happy Birthday". You, of course, can decorate with any decoration of your choice: Chocolate swirls, colored roses or other flowers, stem, leaves, etc. . This is a great dessert for any very special occasion.



Pizza and Calzones

Combinations for pizza and calzones are endless. At the time of this writing I cooked for a monthly gatherings of my children. I did all of the cooking and sometimes I would just make an assortment of pizzas and calzone with a salad. One of them usually brought a dessert.

I remember the time I made a summer like white pizza with just grilled and sauteed vegetables (zucchini, mushrooms, onions, eggplant and yellow summer squash). I added a little olive oil, chopped garlic, dash of oregano or dried basil, salt and pepper and they said they loved it. That night I also made an artichoke and roasted pepper ring pizza topping a concentrated Knorr Swiss Herb and garlic sauce. A few fresh cut grape tomatoes, fresh grated Romano cheese and small pieces of diced Fontina cheese were added and this made another delicious variety. The point is it is easy to be a creative cooking "artist" with pizza and calzones.

Growing up on Hilarity Street, we basically had "Pizza Pomodoro". The basic crushed Italian Plum Tomato with fresh diced garlic, basil, oregano, freshly grated Pecorino Romano cheese, salt and pepper with a generous sprinkling of olive oil. Mmm, mmm so basic and so delicious. Sometimes she would put strips of American cheese or pepperoni slices. At that time, in the early 1950's there were very few pizza parlors. Calzones were kind of restricted to "spinach pies"; an individual spinach, garlic, olives, salt and pepper mixture again with a generous amount of olive oil stuffed into an Italian bread dough, turnover style. These, as were the pizzas, were baked in a 450 to 500 degree hot oven.

One other pizza that mama made and was popular with the men especially when drinking beer or other drinks was her pizza Bianco. Bascially it was the pizza crust topped with olive oil then sprinkled with salt, pepper, oregano and grated Romano cheese then finished with a lot of strips of canned anchovies.



Mama's Pizza Pomodoro

Makes 6 Servings

Preparation: 20 minutes , Cook Time: 20 minutes

Yield: 12 to 15 slices

Donald's Bakery Collection

Pizza and Calzones

I can't imagine how many pizzas my mother made while bringing up her family that eventually numbered 13 including her and my father. I am sure it went into the thousands. Mama never made a "pizza sauce" each ingredient was patiently and methodically added to the pie, one at a time.

My older brothers told me that when they were young she always made the dough herself. By the time I was a teen I remember her sending me to the bakery on a Saturday to buy up to 15 pounds of dough for pizzas. It would not be uncommon to have 8 or 9 pans of pizzas on top of the stove, on the counter and on the kitchen table. And the aroma was intoxicating. It didn't take long to see all of that dwindled down to a small plate of 4 or 5 pieces and a room full of family satisfied and with full stomachs.

I think about it now and can see her slapping one of our hands for grabbing a piece just as she was cutting slices or looking exhausted but never complaining or backing away from taking care of her family. She would even joke with us or dance with us or sing with us as tired as she was. My mother truly lived for her family.



1 1/2 pounds Italian bread dough -recipe in Monda's bakery chapter
1 tablespoon vegetable shortening
3/4 (28-ounce) can Italian plum tomato crush by hand
3 cloves fresh garlic - sliced thin

1 teaspoon salt
1/2 teaspoon black pepper
1 1/2 teaspoons oregano
1/4 cup grated Romano cheese
1/4 cup olive oil

Home made pizza to our family was always made in a rectangle metal pan. The pan was greased generously with vegetable shortening and the dough was stretched to fit the pan.

Stretch out the dough rectangular shaped on a bread board, let it relax a bit and then place in the greased pan and with your finger tips continue to stretch the dough to fill in the pan to the corners. With a fork, pierce the dough evenly all over. Crush the plum tomatoes by hand thoroughly so that there are very few large lumps, spread over the dough. Slice the garlic thin and spread the pieces evenly on top of the tomato. Sprinkle the seasonings (salt, pepper, oregano) to taste evenly over the tomato. Then do the same with the Romano cheese followed by the olive oil.

Place the pizza in a preheated hot oven 450° to 500°. Bake for 15 to 20 minutes or more. I like a light bake but some people, especially older Italians, like the pizza with a little burnt edges.

This is the basic pizza made by Mama Bianco. She occasionally added strips of American cheese, or slices of pepperoni sausage or broken bits of black olives.

Spinach and Olive Calzone (also with mozzarella, pepperoni, and ricotta)

Makes 12 Servings

Preparation: 30 minutes , Cook Time: 25 to 30 minutes

Yield: 2 large 17" calzones

Donald's Bakery Collection

Pizza and Calzones

In the bakeries that I worked we always made individual calzones, but at home I like to make the large loaf and then slice according to need. There are so many variations that one can make, spinach and olives being the most popular. When I worked at Monda's Bakery in the 50's that is all we made, Spinach Pies and in an individual turnover form. The variations, at least commercially, came much later on.



32 ounces Italian Olive Oil bread dough Recipe in dough Chapter

3 pounds frozen frozen leaf spinach - not chopped spinach

1 can medium black olives drained and broken

2 teaspoons salt

1/2 cup olive oil

1/2 teaspoon black pepper

3 chopped large garlic cloves

FOR SUPREME

14 ounces block mozzarella cheese sliced 1/8 to 1/4 " thick

16 ounces ricotta cheese

20 slices 2 1/2 " diameter slicing pepperoni

Partially defrost the spinach in the refrigerator overnight Take the spinach out of the wrapping and place in a colander finish defrosting by running hot water over it, just enough to defrost.. Toss and drain well. Squeeze dry.

Place spinach in bowl and add olives, salt, pepper, oil and sliced fresh garlic.. Blend well.

Divide dough in half and roll each piece out to 9 x 15.

FOR PLAIN SPINACH CALZONE:, mound half of the spinach mixture in the middle of the long side of each rectangle. Dampen the bottom edge of doughs, bring the top third over the center of spinach mixture then the bottom edge over the top sealing with the wet edge. Press to seal. Generously oil a large half size sheet pan and place the calzones lengthwise with the sealed edge on the top. Turn over to coat all sides with the oil leaving the sealed edge on the bottom. Poke some vent holes in the dough. Ready to bake.

FOR SUPREME CALZONE: Slice mozzarella thin and place a layer across the center third of each rectangle of dough. Top with sliced pepperoni, then spoon ricotta over and top with 1/2 of the spinach mixture. Proceed as you would for the plain calzone. If you are making one plain spinach and one supreme calzone cut the supreme ingredient amounts in half.

Bake in pre-heated 500° oven for approximately 25 to 30 minutes turning in the oven a couple of times for even baking.

Bake until browned to your liking. I prefer a light bake but I know that many prefer a well baked crispy products in which case the olive oil should be eliminated when making the dough. I hope you enjoy. As always unless it is a recorded classical recipe that is attributed to a famous cook or baker, feel free to experiment with seasonings and spices.

Broccoli, Olive and Mozzarella Calzone

Preparation: 30 minutes , Cook Time: 20 minutes

Makes 12 Servings

Yield: 2 large 17" calzones

Donald's Bakery Collection
Pizza and Calzones

Italians love vegetables and broccoli is a favorite. There are many strains of broccoli but the most common type that we get in the United States is really Calabrese Broccoli, the other, popular with Italians, is Broccoli Rabe. There are so many health benefits from cruciferous vegetables, most importantly is the antioxidant nature. My doctor feels it is so important to cancer fighting that he directed me to have broccoli daily and if I couldn't do that he prescribed broccoli extract supplement. Anyway if you like broccoli then I think you will like this calzone



32 ounces Italian Olive Oil bread dough Recipe in dough Chapter

24 ounces frozen broccoli florettes
3/4 can medium black olives broken
1 teaspoon salt
2 ounces olive oil

1/4 teaspoon black pepper

3 chopped garlic cloves
12 ounces block mozzarella cheese sliced 1/8 to 1/4 " thick
1 ounce grated Romano cheese

Place broccoli in refrigerator overnight to partially defrost then place in a colander and complete defrost with running hot water or if using "steam in bag" package cook a couple of minutes less than package directions. Toss and drain well.

Place broccoli in bowl and add all ingredients except dough. Blend well and let marinate for 20 or 30 minutes.

Divide dough in half and roll each piece out to 9 x 15 rectangle. Slice mozzarella thin and place a layer in the center third of the long side of each dough rectangle. Divide the broccoli mixture and mound on top of the cheese for each piece. Sprinkle with romano.

Dampen the bottom edge of doughs, then bring the top third over the center of broccoli then the bottom edge over the top sealing with the wet edge. Press to seal.

Generously oil a large half size sheet pan and place the calzones lengthwise with the sealed edge on the top. Turn over to coat all sides with the oil leaving the sealed edge on the bottom. Poke some vent holes in the dough.

Bake in pre-heated 500° oven for approximately 20 to 25 minutes turning in the oven at least once for even baking. Bake until browned to your liking.

Italian Cold Cut Pinwheel Calzone

Makes 6 Servings

Preparation: 10 to 15 minutes , Cook Time: 20 minutes + or -

Yield: 1 - 17 inch loaf

Donald's Bakery Collection

Pizza and Calzones

This is another popular Italian Calzone, at least in our Rhode Island community. Many of the grocery stores sell Italian and other cold cut ends at reduced prices. One can often get small packages of Capicola, Salami, Pepperoni, Mortadella, Prosciutto and even Provolone and Mozzarella at reduced prices. The same thing applies for a plain American Ham and Cheese Stromboli.

Put together any combination that you and your family would like.

1 pound Italian bread dough
3 ounces thin sliced capicola
3 ounces thinly sliced prosciutto
3 ounces thinly sliced salami

3 ounces your favorite ham
4 ounces thinly sliced mozzarella cheese
1/2 cup pepperoncini rings well drained

Roll dough out to a 9 x 15 to 16 inch rectangle and then layer out the cold cuts and cheese over all but one inch at the bottom. Spread the pepperoncini rings over the meats and cheese. Dampen the bottom edge with water and roll or fold the dough with the cold cuts from the top down loosely. You want to give some space for the interior dough to rise when baking. Press the edge to seal.

Place on oiled baking sheet pan, sealed side up, then turn to coat the loaf with oil on all sides. Make sure the sealed seam ends up on the bottom and then flatten the loaf a bit. Cut a few vent slits in the top.

Bake in preheated 450° oven for 18 to 22 minutes. Turn pan in the oven as necessary for even browning. Take out of pan and place on bread board as soon as cooled enough to handle to avoid loaf soaking up the excess oil. Slice with a sharp knife to desired thickness.



Lighter Summer Vegetable Pizza

Makes 5 Servings

Preparation: 15 minutes , Cook Time: 20 minutes

Yield: 1 - 12 x 16 pizza

Donald's Bakery Collection

Pizza and Calzones

For this recipe I used one pound of the olive oil pizza dough in the Dough and Crust Chapter. For pizza I usually don't roll the dough but for this I did because it is thinner than I usually make.

I have a small herb garden in the summer so I like to use different herbs. This time I used Texas Tarragon, Fresh Italian Oregano, and Thyme.

Sorry, there was only one piece left by the time I got to the camera!!!!



1 pound Olive Oil Pizza Dough
1 tablespoon vegetable shortening
1 tsp olive oil spray
8 ounces 1/4 inch sliced summer squash
8 ounces 1/4 inch sliced zucchini
8 ounces sliced onions
1/4 cup olive oil
3 cloves thin slice garlic

3/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon chopped fresh herbs
1/2 cup black broken olives
12 grape tomatoes sliced in half
1/4 cup grated Romano cheese
1/2 cup shredded mozzarella cheese

Saute Garlic and onion in olive o until lightly browned. Season with salt and pepper. Remove to a bowl with slotted spoon leaving the oil and then add summer squash and zucchini season with salt and pepper and saute over medium heat until slightly softened and browned on both sides. Remove and put in bowl with the onions. Add the chopped fresh herbs to the vegetables. Mix and let cool somewhat.

When ready to make the pizza pre-heat the oven to 475°. Grease a cookie sheet with shortening. Roll pizza dough to fit pan and let dough relax for 15 minutes.

Assemble pizza by first coating lightly with olive oil spray. Place the sauteed vegetables in a single layer over the dough. Place the olives and fresh tomato halves evenly on the pizza. Sprinkle with Romano cheese and shredded mozzarella.

Bake in pre-heated oven for 18 to 22 minutes.

Mama's Pizza Bianco

Makes 6 Servings

Preparation: 10 to 15 minutes, if dough is ready , Cook Time: 18 minutes

Yield: 1/2 sheet pan of pizza

Donald's Bakery Collection

Pizza and Calzones

This pizza is still my favorite white pizza. But it has a limited following because of the addition of anchovies. When my mother made her large batch of pizzas, usually on a Saturday, she would frequently make one or two of these. It was a favorite of my father and some of my older brothers. They would love chewing on pieces of this while drinking a beer or two out in the back yard while playing the Italian fingers game, "Morra". They would often work in teams throwing out 1 to 5 fingers of one hand while the opponent did the same. The object is to call out what you think the total would be, in Italian numbers. If the total of the two hands of fingers thrown was nine, you would have had to call out "nove" at the same time you threw out your hand. If the other player didn't also call nove, you won.

I use to love to watch the male family members, including my uncles, cousins, brothers, father, and Godfather playing this game in the warm weather, especially at an after wedding party or Communion, Confirmation, or Graduation party. They even made a team competition out of it having the winner deemed the "Boss" and the second place winner the "second Boss". They would then be in possession of all of the drinks for both teams and they could either drink them all themselves or dole them out as the boss and second boss agreed. Sometimes this would go on for 30 minutes or so, with the team members pleading for a drink in the hot sun, but the winners holding out. You can't imagine the laughs and fun that grown men could have with such a harmless, child like game. But to some it wasn't so "harmless"; it was too loud and too ethnic, so it slowly faded away. As I got older I was allowed to play and it was fun. Another great memory of growing up as part of a large Italian family.

Mama usually made her pizza on the thick side, 1/2 inch or more. This recipe is for a commercial size half sheet pan.



1 3/4 pounds Italian bread flour - recipe in the Monda chapter
1 tablespoon vegetable shortening
1/3 cup olive oil
2 (2-ounce) cans flat anchovy fillets

1 teaspoon salt
1/2 teaspoon black pepper
1/4 cup Romano cheese
1 teaspoon dry oregano - I prefer fresh, in that case a tablespoon

Preheat oven to 475°. Grease half size sheet pan with Crisco. Make sure dough is fully proofed and matured ready for baking. If previously refrigerated make sure it has been brought to room temperature.

Stretch dough by hand to a rectangle and let rest for 5 minutes or so on bread board. Place dough in greased pan stretching to the sides and corners with the tips of your fingers. Dock the dough all over with a large serving fork to create pin holes.

Spread the olive oil over the dough and sprinkle with salt, pepper and oregano. Cut anchovy filets in half and place equally all over the pizza. Sprinkle with grated cheese and drizzle with a little more olive oil. Sometimes my mother added broken pieces of black olives.

Baked in preheated hot oven for 15 to 20 minutes until lightly browned. If two pans are in the oven rotate top to bottom half way through the baking.

Mushroom and Olive Pizza

Makes 6 Servings

Yield: 12 pieces or 1 - 13 x 18" pizza

Preparation: 20 to 30 minutes , Cook Time: 20 minutes

Donald's Bakery Collection

Pizza and Calzones

For the past few years I have made my pizza in an aluminum bakery style half sheet pan. I usually don't make pizza for just myself anymore, but for a few family and friends. Having grown up in a large family and working many years in commercial bakeries it is hard to break the habit of cooking in large quantities.

These pizza recipes are a combination of what my mother made when I was at home and then what I learned at Monda's Bakery, now closed for many years.

It would not be unusual for Mama (Rachela or "Ella") Bianco to make 6 or 8 rectangular pizzas. She baked them in her Glenwood white enamel gas oven that had a lot of air leaks creating "hot spots". She baked them at 450° to 475°. With the hot spots, because the oven walls and doors were not air tight as they are today, I wouldn't be surprised that the temperature reached 500° or more in some areas. The edges of the pizzas would often be burned a little. Mama would always eat those pieces herself telling us her little children how good it was. I really think that it was her thriftiness that wouldn't allow her to throw those away. Raising a large family with minimal financial resources taught her not to be wasteful about anything. She truly was a wonderful mother, strong, resourceful, caring for friend and neighbors as well as for her large family. She died at the age of 78, over 27 years after losing her husband, my father. For those 27 years and I am sure for the years before her only interest was her family. I don't ever remember her taking a vacation or even a couple of days for herself. Yes I do miss her to this day.

20 ounces Olive Oil Pizza Dough (recipe in dough chapter)

20 ounces fresh sliced mushrooms

1 tablespoon butter

1 tablespoon olive oil

2 cloves sliced garlic

1/2 teaspoon salt

2 dashes black pepper

1 ounce cooking sherry

1/2 (14 1/2-ounce) can black olives broken

2/3 (28-ounce) can Italian Plum tomato crushed

3/4 teaspoon salt

1/2 tablespoon black pepper

1/2 cup grated Romano cheese

3 cloves sliced garlic

1 tablespoon chopped FRESH oregano

1/3 cup olive oil

Preheat oven to 475° Grease pan generously with Crisco. Set aside

Saute the first garlic in the oil and butter until just translucent, over high heat. Add the mushrooms and cook a couple of minutes. Add the first salt and pepper along with the sherry and cook the alcohol out. Take off heat and drain off liquid. Let the mushrooms cool.

Stretch the pizza dough to the size of the pan. The dough will probably shrink a little so let it rest 4 or 5 minutes and then stretch back to the edges. Dock the dough all over with a large serving fork to provide air holes to prevent bubbling up during baking.

Spread the crushed tomato over the surface of the dough then sprinkle with salt and pepper. Spread the sliced garlic over the surface followed by the mushrooms, broken olives, chopped oregano and grated romano cheese. Then sprinkle the olive oil over the pizza. If you have the time, let the pizza sit for 20 to 30 minutes for the dough to proof again a little.

Bake in the preheated oven for 15 to 20 minutes until lightly browned on the bottom. Turn the pizza around during the baking and if you have two pans in the oven move the bottom pizza to the top shelf and the top pizza to the bottom shelf for more even baking. Buon Appetito!

Puddings

Shepards Tea Room Restaurant had wonderful Rice Pudding as well as Grapenut, Bread, and Tapioca Pudding recipes. These were all selections often included as the dessert for our businessman's luncheon specials. I later worked on recipes for Indian Pudding and Pumpkin Pudding recipes for our Fall theme days at Allendale Insurance when I was directly in charge of food services.



Baked Pumpkin Pudding

Preparation: 15 minutes , Cook Time: 45 minutes

Donald's Bakery Collection

Puddings

Yield: 8 x 8 Pyrex baking dish

This is another old Colonial recipe, we used it for a Colonial New England Theme Day in Allendale's cafeteria in January of 1984.



1/4 cup butter melted
3/4 cup maple syrup
1 teaspoon cinnamon
1/2 teaspoon mace

1 (15-ounce) can pumpkin
6 large eggs beaten
3 tablespoons rum

Blend melted butter and maple syrup, beat in remaining ingredients. Pour into buttered baking casserole or pyrex plate.

Bake at 350° for 45 minutes or until set in the middle. Serve warm or cold topped with a dollop of whipped cream.



Bread Pudding with or without Raisins

Makes 12 Servings

Preparation: 15 minutes , Cook Time: hour to an hour and 15 minutes

Yield: 9 x 13 deep baking dish

Donald's Bakery Collection

Puddings

Originally a Shepard Tea Room Recipe.

** You can use Portuguese or Italian Sweet bread for a richer taste. If bread has fruit or raisins do not add the 1/3 cup of raisins.*

9/23/13 I made it with Portuguese Sweet Bread. It had the raisins so I didn't have to use the extra raisins. mmm mmm good!



10 large eggs
1 1/4 cups sugar
1/4 teaspoon salt
1 tablespoon vanilla extract
2 quarts whole milk * reduce to 7 cups for richer custard

1 pound stale thick sliced bread - remove bottom crust if corn meal was used
1/3 cup raisins * optional
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 stick butter melted

Beat eggs until whites and yolks are well incorporated. Add sugar, vanilla, milk, and salt. Blend well.

Lightly butter 13 X 9 X 2 1/2 inch pyrex baking dish. save remaining butter for topping.

Cut bread into cubes and spread evenly in baking dish. Pour custard mixture over cubes. Sprinkle cinnamon over custard and drizzle melted butter. Let sit for 10 to 15 minutes for custard to be absorbed by the bread cubes before baking.

Place a deep pan of warm water on the bottom rack of oven to retain moisture while baking.

Bake on middle rack of pre-heated 350° oven for 65 to 75 minutes until custard is fully cooked in center.

Serve, either warm or cold, with a dollop of sweetened whipped cream if so desired.

Italian Panettone Bread Pudding

Makes 8 Servings

Preparation: 20 minutes , Cook Time: 45 to 55 minutes

Yield: 8 x 8 square pan

Donald's Bakery Collection

Puddings

I first had this at Siena Restaurant on Federal Hill in Providence. One of the best desserts that I have ever had. To me it is so good you might want to skip the meal!

If you can, get a Panettone with candied orange peels. I found a good one "La Florentine" It does make a difference :)



5 ounces sugar
6 large eggs beaten
1/4 teaspoon salt
2 teaspoons vanilla extract

3 1/2 cups milk
12 ounces cubed panettone
1/4 teaspoon mace

Butter pyrex baking dish and preheat oven to 350°.

Cut panettone into 1 to 1 1/2 inch cubes and place into buttered baking dish.

Beat eggs, add sugar, salt, vanilla extract and mace, blend well. Add milk and blend again.

Pour liquid over Panettone cubes and let sit for 30 minutes. Bake until firm, approximately 45 minutes.

Serve warm, cold or room temperature. Top with Amaretto sauce and a dollop of whipped cream and a Maraschino Cherry.



Native American "Indian" Pudding

146

Makes 9 Servings

Yield: 9- #12 scoops or almost 2 quarts.

Donald's Bakery Collection
Puddings

This is an old traditional recipe. You don't see this often anymore

- | | |
|----------------------------------|---|
| 1 quart milk | 1 1/2 teaspoons cinnamon |
| 3 tablespoons butter | 1 1/2 tablespoons ginger |
| 1/4 teaspoon salt | |
| 2 large eggs beaten | 1/2 cup light cream or half & half |
| 6 tablespoons brown sugar | 1/2 cup milk |
| 6 tablespoons molasses | |

Combine the first quart of milk, butter, salt, and cornmeal in a sauce pot and cook until thickened, stirring constantly. Take off heat.

Blend sugar, cinnamon and ginger then add beaten eggs and molasses, using wire whip, blend well. Stream into the cooked cornmeal and milk blending well. Pour into a buttered baking casserole. Combine the 1/2 cups of cream and milk and pour over pudding, do not stir.

Bake in a water bath (larger pan with an inch of water) at 250° for two hours. Do not stir even after baking, let cool and scoop into serving dish. Serve warm or cold.



Shepard's Cabinet Pudding

Makes 8 Servings

Preparation: 15 minutes , Cook Time: 45 minutes

Yield: 1 - 8 x8 x2 inch baking dish

Donald's Bakery Collection

Puddings

This recipe is good for when you have left over danish pastry or plain cakes without frosting. Especially good with fruit filled Danish. We didn't make this often at the Tea Room but people did like it when we did make it.

Unfortunately for my waist line, I love any kind of custard pudding; Bread, Cabinet, Rice, Grapenut, and Tapioca!

Nevertheless, this recipe is 260 calories per serving without a topping and 87 calories from fat or 32% , not too bad if you are following the 30% diet plan. The butter on top could be easily eliminated.



5 ounces sugar
6 eachs large eggs beaten
1 quart milk
1 dash salt

2 teaspoons vanilla extract
1 ounce melted butter
8 ounces cubed leftover danish or pound cake
1/2 teaspoon nutmeg

Add sugar, milk, salt, and vanilla to beaten eggs and blend well.

Cut danish and/or pound cake into large cubes (1 to 1 1/2 inch). Place into buttered baking dish and pour custard mixture over. Stir in slightly. Sprinkle with nutmeg and then drizzle melted butter over evenly. Let sit for 15 minutes or so to soak up the custard.

Bake in pre-heated 365° oven until firm, approximately 45 minutes.

Serve with dollop of whipped cream or fruit sauce.



Shepard's Grapenut Pudding

Preparation: 15 minutes , Cook Time: 1 hour

Donald's Bakery Collection

Puddings

Makes 10 Servings

Yield: 10 - 5 ounce portions

This was another Shepard Tea Room popular dessert offered with the businessman's luncheon special or as an ala carte item.

I wish I had kept some of the menus that I had saved for many years but as I moved from house to house I discarded a lot of "stuff". Who knew that the Tea Room would be so revered by many in memory.



5 ounces sugar
6 eachs large eggs beaten
1 quart milk
1 dash salt

1 1/2 teaspoons vanilla extract
1 ounce melted butter
2 ounces Grapenuts
1/2 teaspoon nutmeg

Beat eggs, add sugar, milk, salt and vanilla until well blended.

Pour custard mixture into buttered 8 x 8 pyrex baking dish. Sprinkle Grapenuts over and stir gently. Drizzle with the melted butter and garnish top with ground nutmeg.

Prepare a deep pan larger than the pyrex dish with an inch or so of water to create a water bath when baking. Place the pyrex dish inside the pan and bake in preheated 365° oven until firm, approximately 50 to 60 minutes.

Serve warm or cold, I prefer cold. It is often served with a dollop of fresh whipped cream topped with a maraschino cherry!



Shepard's Rice Pudding

Makes 8 Servings

Preparation: 15 minutes , Cook Time: 50 to 60 minutes

Yield: 8 - 5 ounce portions

Donald's Bakery Collection

Puddings

This was perhaps the most popular of The Shepard Tea Room's puddings. It was requested with the businessman's luncheon special more than any other dessert. It is velvety smooth and delicious.

Each time I write one of these recipes in my book it conjures up some pleasant memories. I can visualize the almost 6 foot high sliding glass door salad/dessert case, with green plastic covered racks, in front of the salad area. From the top were steam table pans of jello, puddings and then salad plates made up for the days lunch. Everything was of good quality and freshly made. I can still see the face of one of our 'salad ladies". Dottie. Regrettably I can't remember her last name but I can see her face. I remember she had thick glasses. She was a hard, pleasant worker, always smiling. Anyone who worked at the restaurant was a good hard dedicated worker or they just didn't last too long. The testimony is that most employees worked there 10 years or more. Some over 30 years.

1 quart whole milk scalded**3 ounces long grain rice****3 large eggs****5 1/2 ounces sugar****1 dash salt****1 teaspoon vanilla extract****dash cinnamon****sugar and cinnamon for garnish**

Blanch rice for 1 minute in boiling water. Drain rice and add to scalded milk. Simmer slowly for 45 minutes, partially covered. Stir occasionally.

Beat eggs well and add sugar, salt, and vanilla.

After rice has simmered for 45 minutes add egg mixture whipping continuously. Raise heat a little and cook until pudding has come back to a boil and thickened, stirring constantly. Pour into cooling dish (8 x 8 x 2 pyrex works well), cover with film wrap turning back around one inch at a corner to let steam out.

Serve cold in a nice glass pudding dish, sprinkle with cinnamon or cinnamon sugar and top with a dollop of whipped cream and a maraschino cherry, if desired. At Shepard's we used a low footed stainless steel dessert dish.



Shepard's Bakery

I have so many fond memories of working at the Shepard Department Store in their Tea Room Restaurant and their Bakery. Shepards was a top knoich Department Store probably the best in Providence for many years. They were a very service oriented company requiring anyone who worked on the floor of any department to spend two full weeks on the top floor training department. No one waited on a customer without a good amount of training. That is so lacking in most businesses today. The store was in many ways a holdover from the Victorian era when decorum and etiquette, proper dress and politeness was paramount when servicing customers. Even though I was one of the workers who had worked side by side with so many other employees and was promoted to management I had to be referred to as "Mr. Bianco" by all my employees. It was very uncomfortable for me in the beginning but I understood the management style.

The food service operations, the restaurant and bakery, were contracted out to the John F. Davis Company and The Davis Baking Company of Scranton, Pa. They had operated the food services at Shepards for many years before I was hired there in 1965 and they did so up until the closing of the store in 1974. With Scranton being so close to the Pennsylvania Dutch country there was a lot of influence from the great fresh foods for which the Amish are well know. There was the ever popular, in the spring, Fresh Rhubarb Pie and the impressive 12" famous fresh Strawberry Cream Pie.

The general manager for the Davis Baking operations, who resided in Scranton, was a delightfully funny man by the name of Mario Genovese. The local Shepard's bakery manager at that time was Walter Gillette. Walter was a serious but laid back baker and I learned a lot from him. I had just left Monda's bakery in 1965 and our work there was very different from how Walter ran the bakery. I left an Italian bakery and went right to a bakery that didn't have one Italian bakery item. I have often recognized that it was Walter who taught me a great deal of finese. He used a lot of French and American recipes for the pastries and they were close to perfect in quality and appearance.

A couple of years after I got hired by Shepards I married my sweetheart, Jacklyn L. Barnette. Those were such happy times! We made a lot of friend that were also newly married, some friends of Jackie and some friends of mine. Walter had a delightful wife and daughter, we got to know all three pretty well. They were originally from Pittsfield Massachussets. Two other friends in particular were new hires at the bakery at the time; Gordon P. Doe (Red) and Charles Williamson (Danny). Danny was newly married and Gordon was married with two daughters the similar age of our daughters Stephanie and Diane. Our son David was not born yet during my years at Shepards.

Red and Danny were younger by three or four years, mayber a bit more and they were high spirited and fun. Me, I was brought up in a serious hard working family and so that is who I became. Their light spirit was so refreshing.

I remember one time during the early morning hours of Christmas Eve day we had worked all night with the help of an older Italian man from Brown University Bakery, John Gigliodoro. I had brought in a bottle of Anisette because I knew John liked it, well John topped it and brought a bottle of Annizone a much stronger Anise liquor, around 90 proof. During the night as we worked we started with coffee and Anisette and before morning all 5 of us finished both bottles. It got us through the night alright , but I am afraid that I seriously upset Jackie, when she had a tough time waking me up from my "nap" to go to Christmas Mass and then to my mothers for the Christmas Eve fish supper "La Vigilia", but I did get through it.

Before I left Shepards in 1973 I had been promoted to manager of the Bakery, the Tea Room Restaurant and to area supervisor overseeing the food service operation at Denholm and McKay's department store in Worcester, Ma. and food service operations in the Edward Mally Department store in New Haven Conn. The decision to leave was bittersweet, I really enjoyed working there but I could see that the store was going downhill and as God has always watched out for me a great opportunity presented itself for running the food services at a brand new beautiful headquarters for Allendale Insurance Company.



Parisienne Tartlettes

Preparation: 10 minutes for pie crust/ 10 minutes for custard , Cook Time: 15 minutes for the custard cream and 16 minutes for the shells

Yield: 20 tarts

Donald's Bakery Collection
Shepard's Bakery

I first made these at the Shepard Bakery. We made these in a 3 1/2 inch diameter foil tin, much like the one used for the mini pies you get in the market for one dollar or less. They were big enough to hold canned peach or pear halves or a pineapple slices. We did a lot of French pastries therefore calling them Parisienne Tartlettes was a natural. Later on around 1980, my wife Jackie and I opened our second bakery, "The Pastry Pantry" and we made these in a smaller size using sliced fruits and berries.

This recipe is with pie crust as a base, I have used a sweet short paste or pasta frolla many times. Pies crust works well.



PIE CRUST

1 pound all-purpose flour
8 ounces vegetable shortening
1/4 ounce salt
4 ounces very cold water

FRENCH CUSTARD CREAM

1/2 recipe French Custard Cream -- recipe in this chapter

TO FINISH

7 pieces canned peach halves drain well
7 pieces canned pear halves drain well
6 pieces canned pineapple slices drain well
1 cup strained apricot glaze, coatings --hot
1/2 cup toasted coconut
1/2 cup ground walnuts
1/2 cup angel flaked coconut

To make the pie crust, break up the shortening into the flour ending up with pea size lumps. Dissolve the salt in the water. Sprinkle over the flour mixture and mix just until incorporated. This is a small enough batch to do it all by hand but if you prefer to use a mixer, do not over mix again, just enough to incorporate. Wrap in film wrap and refrigerate for an hour or so.

When chilled, roll dough to 1/8 inch or slightly less. Cut 4 1/2" rounds, roll out a little larger. Place a round in a foil tin, top with two foil tins and press in slightly. Put another round in the top tin and top with two more tins, repeat this until you have a stack of 10 with one tin at the top. Using a dough cutter press down on the stack and trim the excess dough from the sides. Do this again for the second stack of 10. Place on sheet pans upside down and bake in preheated 450°

oven for 15 to 16 minutes, do not over bake. At least once during baking press down on the tins to remove air bubbles in the pie crust. Remove from the oven and turn right side up, remove the top tins and line up in a sheet pan to cool.

Make the custard cream according to the recipe. Pour or scoop the warm cream into each baked shell, approximately 1/4 to 1/3 cup. Top with your choice of fruit (peach half, pear half, pineapple slice, strawberries, blueberries, etc.). Press the fruit in slightly and let cool. Brush on the glaze while the glaze is hot and garnish the edges with toasted coconut for the peaches, white coconut for the pineapple, and ground walnuts for the pears.



All Butter Layer Cake

Makes 16 Servings

Yield: 2-9" layers plus 10 to 12
cupcakes or two 10" layers

Preparation: 15 minutes , Cook Time: 30 minutes

Donald's Bakery Collection

Shepard's Bakery

At all of the local bakeries where I worked in Rhode Island layer cakes were made with shortening, that is until I started working for the Shepard Bakery. When I started to work for Walter Gillette at Shepard's I was surprised to learn that all the cakes were made with butter. It definitely had it's own rich texture and taste but it was more expensive to make. After a couple of years working there we had to cut the "food cost" so we experimented with margarine and the result was close enough so we switched to that.

I like the rich natural flavor of this cake and use it now for any yellow cake item such as: Boston Cream, Frosted Layer Cake, Strawberry Shortcake, Lemon Stripe Delight, Blueberry, Lemon, Pineapple, or Peach Royale and cupcakes. It is worth making this "from scratch" cake.



1 cup butter room temperature
1 3/4 cups sugar
4 large eggs room temperature
1 tablespoon vanilla extract

3 cups cake flour
1 tablespoon baking powder
3/4 teaspoon salt
1 1/2 cups milk room temperature

Pre-heat oven to 350°. Butter the sides and one inch into the bottom of two 9" cake pans. Line the bottom with parchment paper circles. Or butter and flour the entire pan shaking out excess flour.

Sift the cake flour, baking powder, and salt together and set aside.

Cream the butter and sugar until light and fluffy, 3 or 4 minutes. Crack eggs into a bowl and add vanilla. Add eggs to butter one at a time while continuing to beat, medium speed. Scrape bowl down as needed to get all ingredients mixed in smooth.

Reduce mixer speed to low and add, first flour then milk, in three parts ending with the last flour. Mix on medium speed for one more minute until nice and silky smooth.

Pour into cake pans (see note) and bake in pre-heated oven for 30 to 35 minutes until done in center. Cool a few minutes, then take out of pan and cool further on wire rack.

Note: This batch makes 3 3/4 pounds of batter. I usually put 24 ounces to each 9" layer pan. There will be approximately 12 ounces of batter left. You can either make a few cupcakes or instead make two 10" layer cakes, scaling 30 ounces into each pan.

Baked Pie Shells

Preparation: 20 minutes , Cook Time: 18 minutes

Donald's Bakery Collection

Shepard's Bakery

Makes 48 Servings

Yield: 6 pie shells

I learned this method from Walter Gillette at the Shepard bakery. We made these by the hundreds. We used these for lemon meringue, chocolate and banana cream, chiffon, fresh strawberry, and strawberry bavarian cream pies. We also used this method when preparing tart shells for pastries. I found it to be a wonderful time saver that yielded a great product. We very seldom had a broken shell, even if it did break it was most often usable. Walter taught me a lot. I have fond memories of working with him and I miss him and his wife Polly. I believe their only child a daughter was named Pamela. Polly and Pamela were gentle sweet women. Walter was very, rightly so, very proud of them.



1 recipe Basic Pie Crustin this chapter

12 9 inch Pie Plates

Make the Pie crust according to recipe and divide into 10 ounce pieces. One piece will be less than 10 ounces. After you trim five shells, use the trimmings to make up the remaining piece of dough. Round each piece smooth, flatten like a large hamburger and refrigerate for an hour.

Grease the inside of six pie plates. Grease the outside (bottom) of the remaining six plates.

Roll each piece of dough to 1 inch larger than plate. Place the first into one of the plates that was greased on the inside.

Flatten the dough getting all air pockets out. Top with one of the plates that was greased on the bottom then place another plate that was greased on the inside then add the second rolled pie crust. Repeat this for each piece of dough until you have a stack of 6 raw pie shells with a top and a bottom plate. Press down to even out and then trim off excess pie dough with a bench scraper.

Place each pie shell upside down, individually in a preheated 425° oven. Bake until lightly browned, approximately 18 to 22 minutes.. Do not over baked. During the baking the dough will lift a little. Press it down flat a couple of times if necessary. Either use an oven mitt or better yet a bread peel, if you have one.

This makes a nice even shell for a variety of pies.



Cream Puff and Eclair Shells

Makes 72 Servings

Preparation: 30 minutes , Cook Time: 45 minutes

Yield: approx 72 shells

Donald's Bakery Collection

Shepard's Bakery

This is used for Profiteroles, Eclairs, Cream Puffs, and Croquembouche .

This is another recipe I learned from Walter Gillette at Shepard Bakery from the very beginning of my time there in the Spring of 1965. This was different than what I did at Monda's Bakery in that the fat used was oil and not shortening. The finished product is a more tender, shiny shell.

Croquembouche is a Christmas tree shaped pyramid of bite size cream puffs held together with caramelized sugar.

Profiteroles are bite size cream puff shells filled with meat and seafood salad fillings such as chicken, lamb, ham, shrimp, langostino, etc.



1 pound vegetable oil
1 quart water
1 pound flour

1/2 teaspoon salt
1 teaspoon lemon zest or extract
15 eachs fresh large eggs

Bring oil and water to brisk boil, add flour and salt and cook to a smooth roux stirring constantly with a wooden spoon, approximately 2 to 3 minutes. Put roux in a mixer bowl and with the paddle attachment mix on medium speed to cool down for a few minutes. Add the lemon.

When somewhat cooled start adding the eggs. Star with half of the eggs to finish cooling the roux quickly then add the remaining eggs a couple at a time, mixing on medium speed to develop a smooth glossy batter. Hold back an egg if it appears too loose. You want the batter to hold its shape when bagging out to a puff or eclair.

FOR CREAM PUFFS: Using a pastry bag with a large plain round tube, pipe into an inch and a half to two inch round onto parchment lined cookie sheets. (or you can use a #24 ice cream scoop for small cream puffs or a smaller # 60 for profiteroles).

FOR ECLAIRS: Using the same large plain tube in the pastry bag, pipe to a straight line 5 inches long for regular size and 2 1/2 to 3 inches for party size.

Bake in a pre-heated 450°oven for 20 minutes then reduce to 350 for another 20 to 25 minutes. You want to shell to be firm on the outside and somewhat dry in the center so that it will not collapse when removed from the over.

French Custard Cream

Makes 44 Servings

Yield: 11 cups / 44 - 1/4 cup servings

Preparation: 15 minutes , Cook Time: 20 minutes

Donald's Bakery Collection

Shepard's Bakery

At Monda's Bakery where I worked from when I was 10 years old I learned how to make large batches of Italian Boiled Cream. We used that for eclairs, zeppole, and a variety of cakes and pastries. Italian boiled cream uses flour as the thickening agent whereas this uses cornstarch.

Because this recipe uses cornstarch as it's thickening agent it therefore makes a custard cream that is lighter and, in my opinion, a little tastier because it is a not at all pasty as the Italian boiled cream can be sometimes. I still enjoy the Italian Boiled Cream especially for Zeppoles and for Custard cream turnovers.

But this French Custard Cream is wonderful for Boston Cream, Banana Cream, Chocolate Cream Pies, as well as eclairs and any other pastries that lend to its use.

Actually either recipe, the French or the Italian version, has the same use. It is just a matter of personal taste. The Italian version is in the Monda's Bakery Chapter.

2 quarts Fresh whole milk
4 ounces butter
1 pound granulated sugar
4 ounces cornstarch

1/2 teaspoon salt
14 ounces beaten eggs *8 large eggs
2 tablespoons vanilla extract

Place sugar and milk in a large sauce pan, stir and add butter. Heat over medium high heat to bring to a scald just before boiling, stirring frequently.

Meanwhile in a bowl add just enough of the beaten eggs to the cornstarch to dissolve and make a smooth paste. When smooth add the remaining eggs and salt stirring slowly so as not to foam the eggs.

When the milk is quite warm, but not yet boiling take a cupful and add to the eggs slowly to temper, stirring constantly so as not to cook the eggs. Watch the milk and when is it just about to come to a boil add the eggs in a slow stream stirring the mixture with a wire whip. As soon as the cream come back to a boil take off heat and blend in the vanilla.

If making a cream pie such as Banana Cream pour the hot custard cream into a pre-baked shell. If using for a filling for pastries or cakes, pour cream into a clean half sheet pan or Pyrex dish and cover with film wrap. As soon as it is cool enough place in refrigerator to cool and finish thickening.

NOTE: Fresh Custard Cream is a perishable item so be sure that all utensils are very clean and keep this under refrigeration prior to use and consumption. Shelf life when refrigerated is around three or four days.



Fresh Rhubarb Pie

Preparation: 30 to 45 minutes , Cook Time: 1 hour

Yield: 1 9 to 10 inch pie

Donald's Bakery Collection

Shepard's Bakery

In the Spring when fresh Rhubarb was in season our customers couldn't wait for our great Rhubarb Pies. They would ask for it even before the crop came in. At the peak of the season in the bakery we would make 25 to 30 eleven inch "mile high" pies a day for the Tea Room and I don't remember if we ever made them for the department store bakery counter. As a baker it was labor intensive washing and cutting the rhubarb stalks and then dredging them in half of the sugar. The thick binder would then be made with the remaining sugar mixed in with clear gel modified starch and a bit of water. The rhubarb with the dredged sugar would then be tossed in and then piled up very high in the pie crust lined tins.

When I was a youngster growing up on Hilarity Street our neighbors across the street, the Plante's had a rhubarb patch near the little house in the back of the main house. Once in a while we would get some of the stalks and try to eat it. It was of course very sour and a little bitter. I don't remember having a rhubarb pie prior to working at the Shepard Bakery.

When I got to be The Tea Room manager and I was on the floor for lunch to greet and seat our customers I got to experience many, many compliments and words of appreciation from so many. Then I understood why we made so many of those delicious Rhubarb Pies.



**6 cups (around 2 pounds) washed and drained -
rhubarb cut in 3/4 to 1" slices
2 cups sugar
3/4 cup water
6 tablespoons clear gel regular or instant**

**3 drops red color
1 1/2 tablespoons butter
1 recipe 9" two crust pie shell
1 tablespoon eggwash**

Preheat oven to 425°

Wash, trim, and cut the fresh rhubarb to 3/4 to 1 inch pieces. Dredge with half of the sugar.

Mix the clear gel into the remaining sugar well, dry. Bring the water, with the butter, to a simmer add sugar with clear gel starch mixed well, stir to thicken. Take off heat and add red color and mix to blend in. Toss the rhubarb into the sugar and clear gel syrup.

Fill a 9 inch deep pie plate, that has been lined with the bottom crust, with the rhubarb peaking in the center. Brush the side edge all around with egg wash and put the top crust on pressing and sealing the edges. Cut a round vent hole at the top.

Brush the entire pie with egg wash and bake at 425° for 60 minutes until the rhubarb is tender. If the top crust is getting too dark cover it with a loose sheet of aluminum foil. Use the center hole to test with a skewer.

After the pie has cooled dust generously with confectioners sugar Tea Room style.

German Chocolate Cake

Makes 8 Servings

Yield: 1- 9" cake

Donald's Bakery Collection
Shepard's Bakery

Having worked only in an Italian bakery prior to graduating from high school I knew nothing about a German Chocolate Cake, that is until the next summer in 1960. I joined the Air National Guards and went to Lackland Air Force Base in San Antonio, Texas for basic training. During one of our breaks in the day room one young man from Oklahoma whose ancestry was German received this enormous German Chocolate cake from his grandmother and he shared it with all of us. It was delicious.

To be honest, when we made this at Shepards we didn't make the original lighter German Chocolate cake recipe for the layer. Instead we used our regular chocolate cake. But we did make the traditional custard like German Chocolate Icing. That recipe is in the Topping, Fillings Glazes and Frostings Chapter. We didn't make double layer cakes at Shepards as did most bakeries. Instead we made a larger single layer and split it horizontally.

For this recipe I used a single 9" layer.



1 German chocolate cake mix -store bought or your favorite chocolate cake mix.

2 pounds German Chocolate Icing -recipe in the Topping chapter

Make the German chocolate cake as per directions on the box. I prepared the pan by greasing the sides and one inch at the bottom and then put in a parchment liner circle. I scaled 24 ounces of batter and made 3 large cup cakes with the remaining.

Warm the frosting for easy spreading. I also put the cake in the freezer for 30 or 40 minutes, it makes it easier to split and frost.

Split the layer horizontally. Spread 8 ounces of icing as a filling. Place the second half on top and then frost the top and sides with the remaining icing.



Lemon Delight Stripe Cake

Makes 8 Servings

Preparation: this takes only around 10 to 15 minutes to complete when the cake and frostings are prepared. , Cook Time: according to the recipe

Yield: 1 - 9" cake

Donald's Bakery Collection

Shepard's Bakery

I don't know if any other bakery ever made this cake but we did at Shepard Bakery in the 60's. I never saw this anyplace else. It was a popular item and we made a lot of them. Very nice for a summer dessert.



1 - 9" - all butter cake - recipe in this chapter
1 cup lemon pie filling (8 ounces) any brand
2 1/2 cups white frosting - recipe in Toppings,

Fillings chapter
1/2 cup ground walnuts

Make the cake according to the recipe and when cooled freeze for an hour or so. I like to work with the cake frozen because you can slice it in half horizontally better and there will be less crumbs when frosting. Split the layer horizontally.

Grind the walnuts through a meat grinder using the large hole blade. This make a great masking garnish for cakes and pastries.

Mix the lemon filling with an equal amount (1 cup) of white frosting. Blend in well. Place the bottom half of the split cake on a 9" cardboard cake circle. Spread 5 or 6 ounces of the blended lemon filling on the bottom half of the layer cake, put the top half back on

Using an 16" or 18" large pastry bag with a Wilton 2A plain tube (around 1/3" opening). Pipe the white frosting stripes first in straight lines starting in the middle and working out. Leave a gap between the stripes the same thickness as the piping stripe. When the white frosting stripes are complete, wring out the pastry bag and put in the mixed lemon cream (Squirt out a little to get rid of the white frosting). Now pipe out the lemon stripes in between the white frosting stripes.

Mask the side of the cake with white frosting on an angle right to the edge of the cake circle. Hold the cake in the left hand and with the right palm filled with the crushed walnuts press them evenly into the side of the cake. Turn the cake and continue with the walnuts until it is even all around.

Does not need to be refrigerated but I like to keep it cold.. Enjoy!!

Old Fashion Oatmeal Raisin Cookies

Preparation: 30 minutes , Cook Time: 16 to 18 minutes

Yield: 42 cookies

Donald's Bakery Collection
Shepard's Bakery

At the Shepard Bakery back in the late 60's early 70's we made just 4 kinds of large flat cookies; this Oatmeal Raisin, Walnut Chocolate Chip, Peanut Butter, and Sugar Cookies. I lost two of the recipes but I still had a handwritten copy of this one. This is 1/3 of the original batch. The addition of ammonia creates the nice even cracks and add a little crisp. Make sure that you put just a level teaspoon of the ammonia, you don't want to effect the taste. This is one of my favorite cookies.



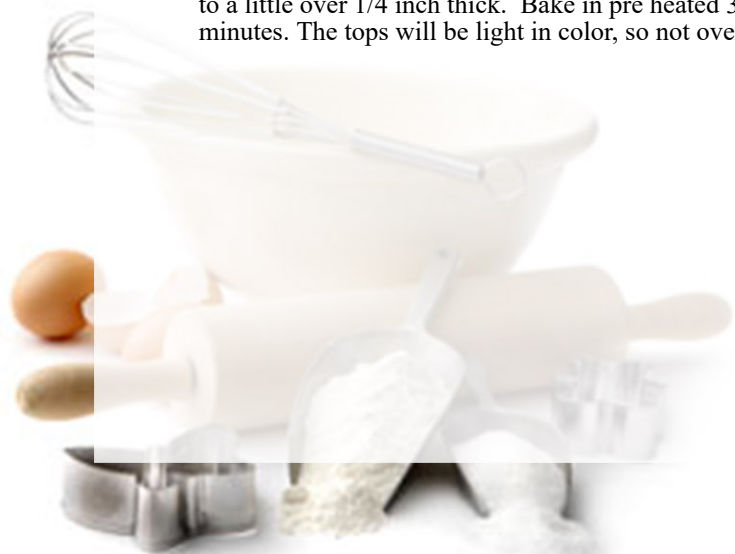
1 pound sugar
8 ounces Crisco vegetable shortening
1 1/4 teaspoons salt
2 teaspoons cream of tartar
1 1/2 teaspoons cinnamon
2 large eggs
1
1/3 cup milk

1 teaspoon ammonia powder
2 teaspoons baking soda
1
6 ounces rolled oats
2 1/2 ounces raisins
18 1/2 ounces all-purpose flour

Cream the sugar, shortening, salt, cream of tartar, and cinnamon together well and light. Add eggs and beat light.

Dissolve ammonia and baking soda in milk and blend into above. Blend in oats and raisins. Then blend in the flour and mix just until smooth. Do not overmix.

Using a full and rounded #24 ice cream scoop portion onto parchment lined half sheet pan, spaced 12 to a pan. Flatten to a little over 1/4 inch thick. Bake in pre heated 375° oven until light brown on the bottoms , approximately 16 to 18 minutes. The tops will be light in color, so not over bake.



Mrs Cook's Pecan Pie

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 1 hour

Yield: 1 - 9" deep pie

Donald's Bakery Collection

Shepard's Bakery

Mr. Thomas Cook (Cucaous), who was a proud Greek, was the long time manager of the Shepard Tea Room when he hired me, in 1965. He hired me for a baker's job in the third floor bake shop of the Shepard Department Store in downtown Providence. This was just before he retired and his wife was still alive. He was very proud of this recipe being that of his wife's. I had the utmost respect for Mr. Cook and I do remember meeting his wife once. They were both fine people. After Mr. Cook retired they hired a young Greek fellow and he was there for around 2 years. When he left to help his uncles in Worcester they asked Mr. Cook to come back until they could find a replacement. They went through three or four new hires that didn't work out and then they asked me to take over the management of the Tea Room Restaurant. Not knowing anything about running a restaurant, Mr. Cook agreed to stay on to train me. He took me under his wing and taught me so much. I could never thank him enough. He was a real professional, he took no nonsense but he was fair and always a gentleman. I only remember him getting mad once with another employee , his face reddened but he bit his tongue and dismissed the employee. Mrs. Cook died before he did and you could tell the loneliness in his heart, he was heart broken.



5 eggs beaten

1 1/4 cups brown sugar

1 1/4 cups light corn syrup

2 tablespoons melted butter

2 teaspoons vanilla extract

1 1/2 cups pecans halves

1/4 teaspoon salt

1 9 Inch deep pie shell - fluted edge

Using the basic pie crust recipe in this chapter make a 9 inch deep pie shell with a crimped edge border. Refrigerate or freeze until ready for use.

Beat eggs then add all ingredients except pecans. Spread pecans on the bottom of pie shell and pour in the filling.

Preheat the oven to 450°. Put the pie in the preheated oven and lower the temperature to 350°. Bake for approximately one hour or until a knife placed near the center comes out clean. Cool on a baking screen. Serve with a dollop of whipped cream as we did in the Tea Room.



Pineapple Royale Layer Cake

Makes 10 Servings

Yield: 1 - 9" cake

Preparation: 15 minutes

Donald's Bakery Collection

Shepard's Bakery

At Shepard's we started to make these cakes around 1968, when we started to buy the relatively new product "Rich's Bettercreme, to increase our variety of layer cakes. This and all of our cakes were single layer cakes, not like the double layer cakes sold by most bakeries. For this book I am using a single 9" all-butter cake. We also made these with Blueberry, Lemon, Strawberry, and Cherry pie fillings.



1 9" All butter layer cake
9 ounces Rich's BetterCreme Bakery frosting
6 ounces pineapple filling * Note

1 1/2 ounces flaked coconut ** Note
1 maraschino cherry (optional)

Bake the all butter layer cake(s) according to the recipe in this chapter. Let cool on a cooling rack.

Place the layer cake on a slightly larger cake circle. Mask the sides with Riches Better Creme frosting also covering around 1/2 inch around the top.

Using a pastry bag with a medium size star tube pipe 1 1/2 inch rosettes all around the top at the edge. Fill the center with pineapple filling. Using a handful of coconut press it with the palm of your hand all around the side. Place cherry in center if desired.

* NOTE: You may use any pie filling you like from Blueberry to Lemon. ** NOTE: for different fillings use different garnishing on the sides such as toasted coconut, toasted almond slivers, ground walnuts, Chocolate Jimmies, etc.



Shepard's Basic Pie Crust

Makes 24 Servings

Preparation: 15 minutes , Cook Time: 425° 40 ,to 60 minutes depending on use.

Yield: 3 pounds 7 ounces

Donald's Bakery Collection

Shepard's Bakery

This is a very versatile pie crust. The recipe originated with The Davis Baking Company, Scranton, PA., a subsidiary of the John F. Davis Company. The Davis companies were operators of the Shepard Tea Room Restaurant and Shepard Bakery in downtown Providence, Rhode Island as well as restaurants at Denholm and McKay's Department store in Worcester, MA and Edward Malley Department store in New Haven, CT.. I worked at Shepards from 1965 until 1973. The Shepard Company closed in 1974.

This is the pie crust that we used for all pies, tarts, squares, and the top crust for The Shepard Tea Room's popular Chicken Pot Pie.

The serving amount is based on 3 - 8" two crust pies, each cut into eight pieces or 5 - 9" fluted pie shells for Custard or Pumpkin pies.

32 ounces pastry flour (or all Purpose)

1/2 ounce salt

16 ounces Crisco vegetable shortening cold

8 ounces ice cold water

Put flour in mixer bowl and break up shortening into small cubes (I dropped a half teaspoon of shortening at a time into the flour tossing the flour to coat). Then using the dough hook, mix until small pea size texture. Do not overmix.

Dissolve salt in water and add to above just to incorporate. Put mixer on high speed and mix for 10 - 15 seconds only.

Do not over mix.

Empty onto a lightly floured board or pan, mix to form a ball cover and chill in refrigerator for later use.

Makes: 6 - 9 " pie shells or tops (3 - covered pies) or 5 - 9" fluted edge pie shells.



Shepard's Candy Type Brownies

Preparation: 30 minutes , Cook Time: 20 ro 25 minutes

Donald's Bakery Collection

Shepard's Bakery

Makes 35 Servings

Yield: 1/2 sheet pan

This was another favorite for customers of The Shepard Tea Room Restaurant for an afternoon respite from shopping. It was the base of the popular Brownie Ala Mode. One small rectangle of the unfrosted brownie topped with a fresh # 12 scoop of high quality ice cream then smothered with rich Hot Fudge Sauce. mmm, mmm. My adorable wife Jackie, being an ice cream and chocolate lover, would substitute this for any meal of the day.



12 ounces vegetable shortening Crisco
6 1/2 ounces unsweetened dark chocolate baking bar
21 ounces sugar

6 large eggs beaten
6 1/2 ounces cake flour
8 ounces chopped walnuts

Preheat oven to 350°

Grease the sides and into 1 inch of the bottom of a bakers half sheet pan, line with parchment paper.

Heat chocolate with shortening in a double boiler until melted enough to blend together. Do not overheat or it will burn. Meanwhile mix eggs with the sugar in large mixing bowl. Add flour and walnuts and blend in well.

Add melted chocolate and shortening to the above with mixer on slow to medium speed, Scrape sides as necessary. Pour quickly while still very warm and spread evenly.

Bake in 350° oven for 20 to 25 minutes. Do not over bake as it will dry out. Bake only until firm.

Chill before cutting. To remove from pan, loosen the edges and turn the pan upside down on clean cutting board. Lift pan and remove the parchment paper and either leave plain or frost with chocolate fondant glaze. Cut into 5 x 7 for 35 brownies.



Shepard's Chocolate Chip Cookies

Makes 16 Servings

Preparation: 30 minutes , Cook Time: 20 minutes

Yield: 42 - 3 inch cookies

Donald's Bakery Collection

Shepard's Bakery

Here it is August 2018 and I received a hand written recipe book in the mail. I recently reunited with a dear friend from my Shepard Baking days, 1965 through 1973. Gordon (Red) Doe, who I mention in other Shepard stories in this book, re-connected earlier this year, after nearly forty-five years. It has warmed my heart that he values our friendship as much as I do. In one of our conversations this summer at his cabin retreat on Wood River I asked him if he still had the Shepard recipe for Chocolate Chip Cookies and he said he did. We were going to look at it during our visit but after I left I realized that we had forgotten to do that. Lo and behold a few days later I got the book in the mail. I did return it to him with much appreciation. There is one other cookie recipe from Shepard's and I did have that one, it is the Oatmeal Raisin Cookie in this chapter.

Gordon had joined the Merchant Marines a couple of years after Shepards' closed in 1974 and he spent over 25 years at sea baking for the various crews. He sent me a list of the ships he served on and a list of over 250 ports of call. What an adventure! He traveled to Italy, Greece, Turkey, Japan, France, Spain Brazil, Sudan, Germany, Norway Greenland, Senagal, Portugal, Canary Islands, Cuba, Scotland, Crete, U.A.E, and many more and of course several ports of call here in the United States. We have been catching up on the various paths our individual lives have taken us, but I look forward to hearing of his experiences as he has traveled around the world.



8 ounces sugar
7 ounces brown sugar
8 ounces butter

3 eachs large eggs
1 1/2 teaspoons vanilla extract

15 ounces all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons salt

9 ounces semi-sweet chocolate chips
4 1/2 ounces walnuts - chopped small

Cream sugars and butter until fluffy, add vanilla and then eggs one at a time and continue beating. Scrape bowl as necessary.

Mix salt and baking soda until flour well and then add to above and mix in well, again scrap the bowl when needed. Blend in the chocolate chips and walnuts, run mixer on medium high speed for a few seconds to incorporate well.

Scoop out cookie dough using a full rounded #24 scoop onto parchment paper lined cookie sheet pans, one doze to a pan. Flatten the dough on the top with your fingers. The cookie will spread to around 3 inches when baked.

Bake in 350 degree oven for around 20 minutes. Watch the edges, do not over bake.

Shepard's Date Nut Bread

Makes 30 Servings

Preparation: 35 minutes , Cook Time: 75 minutes

Yield: 3 loaves

Donald's Bakery Collection

Shepard's Bakery

One of the popular luncheon plates of the Shepard Tea Room was the Cream Cheese and Date Nut Bread Salad.

This bread, baked fresh in the third floor bakery, was baked in special long loaf pans with straight sides. The 4" x 3 1/2" x 16" loaves were sliced 3/8 inch thick. Three sliced were sandwiched with two generous portions of cream cheese which was softened with a little milk and lemon juice. The sandwich was then cut diagonally into 4 wedges. The luncheon plate was lined with iceberg lettuce leaves and the date nut quarters were placed with the peak up forming an X. Large cubes of Jello were placed between the bread quarters and the plate was garnished with carrot curls or cut fresh fruit.



20 ounces pitted dates cut in quarters
1 1/4 cups boiling water
3 tablespoons softened butter
6 ounces granulated sugar
2 teaspoons salt

4 teaspoons baking soda
1 cup chopped walnuts
2 large eggs beaten
2 tablespoons honey
14 ounces bread flour

Soak dates in boiling water for 10 minutes. Put into mixing bowl, add butter and mix with the paddle on medium speed for another 10 minutes or until jam like consistency.

Add all remaining ingredients except flour. Mix until well blended, scraping bowl as needed. Add flour and blend well.

Divide into 3 lightly greased and floured foil loaf tins (8 x 3 x 2 3/4).

Baked at 300 degrees for 75 minutes. Invert onto parchment paper while still hot leaving the pan on until cooled. This will flatten the peak to make a nice squared off slice. I like this recipe better than a boxed Date Nut Bread because it is a lot more moist.



Toppings, Fillings, Glazes and Icings

Today you can buy canned fruit fillings at most supermarkets but the quality is just not there. Most of the canned fillings are primarily thickened juice with sparse amounts of fruit. Making your own you can determine just how much fruit you want in the filling. To make a really smooth high quality filling that keeps its consistency, color, and shine, use Clear Gel for cooked fillings or Instant Clear Gel for cold uncooked fillings. You can buy this at King Arthur Flour Company: www.kingarthurflour.com

This chapter has some of the common recipes such as Streusel and Simple Syrup and some specialty items such as Amaretto Sauce and German Chocolate Icing.



Almond Pastry Filling

Preparation: 20 minutes , Cook Time: no bake recipe

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

This is a versatile filling for croissants, puff pastries, danish, coffee cakes and Torta. Usually 1 ounce of filling is good for most pastries. I like to use this for many of the Italian Torta's. A thin layer of Almond Paste Filling spread on the Pasta Frolla before adding the main fruit such as peach or raspberry give a nice different flavor.



16 ounces almond paste
2 teaspoons almond extract
16 ounces granulated sugar

4 tablespoons instant clear gel
6 ounces softened vegetable shortening
2 large eggs beaten

Blend the sugar and clear gel well. Break up almond paste into small pieces adding to the bowl of a food processor. Add the sugar blend and mix to incorporate. Add the almond extract.

Add the shortening to make smooth paste scraping between each addition. Now add the eggs and blend very well. Ready for use or store in refrigerator for up to 2 weeks. If keeping longer store in freezer.



Amaretto Sauce

Makes 8 Servings

Cook Time: 5 minutes

Yield: 7 ounces

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

This is great over Pannetone Bread Pudding.

1/2 cup Dark Karo :you can use the light but the color will be pale

1/4 cup Di Saronna amaretto
1 tablespoon honey

Put all liquids in a small sauce pan blend and bring to a boil. Let simmer for 1 minute.

"Very quick, very easy"!!! If you like a little more kick add a shot of Amaretto after you take this off the heat.

Apricot Glaze

Makes 12 Servings

Preparation: 1 minute , Cook Time: 10 minutes

Yield: 1 3/4 cups

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

At all the bakeries that I worked we always had a pot of warm apricot glaze ready for the danish pastries. This was a gelatinized glaze that was bought commercially in a #10 can it was ready for use and just needed to be heated.

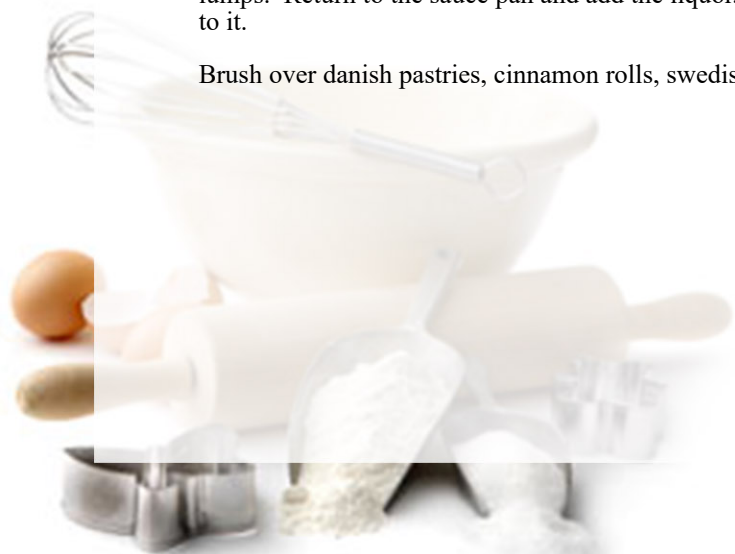
I also use this when I make "Parisienne Tartlettes" or over the sliced banana on top of a banana cream pie.

2 cups good quality apricot preserves

3 tablespoons rum extract or Grand Marnier

Heat apricot preserves in a small sauce pan until melted. Run through a sieve (small tea strainer) to eliminate the fruit lumps. Return to the sauce pan and add the liquor. Reheat to a simmer and take off heat immediately. That's all there is to it.

Brush over danish pastries, cinnamon rolls, swedish tea rings, or as a glaze for cakes. Also use it warm over fruit tarts.



Bavarian Cream Filling

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

This is a nice filling for pies, tarts, cakes, or pastries. This is originally from the Shepard Bake Shop and dates back to the 1960's or before. We used this for the Strawberry Bavarian Cream Pie. It was very popular around the Christmas season. We not only sold thousands of slices in the Tea Room Restaurant but we also sold many as take home pies in the bakery sales department.

Although I haven't gotten around to doing it yet this could be a nice filling for Napoleons or for Cream Puffs. I would probably use different extracts for a variety of flavors. I will have to experiment. Ha! ha!

1 large egg well beaten
1 1/2 ounces milk
4 ounces milk
1 1/2 ounces sugar
1/4 teaspoon salt

1/4 ounce plain gelatin
3/4 ounce warm water
1 3/4 cups heavy cream
2 teaspoons vanilla extract
1 1/2 ounces sugar

Blend the 1 1/2 ounce of milk into the beaten egg. Set aside

Bring the 4 ounces of milk, second sugar, and salt to a boil, add egg mixture stirring constantly and take off heat immediately.

Dissolve gelatin in warm water and add to above. pour into wide bowl and let cool but not congeal. Stir as needed.

After mixture is cooled, whip heavy cream with third sugar and vanilla until solid peaks. Fold into egg mixture. NOTE:

If egg mixture has congealed put in bowl and sit in warm water bath to soften thoroughly.

Pour quickly into pie or tart shells or may may even be spread onto baked puff pastry sheet or thin layers of cake for various pastries.

Cheese Danish Filling

Makes 12 Servings

Preparation: 15 minutes , Cook Time: no bake recipe

Yield: 28 ounces

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

Delicious filling for any form of Danish or Puff Pastries and so easy to make.

2 tablespoons flour
1/2 cup granulated sugar
16 ounces softened cream cheese

2 large eggs beaten
2 teaspoons vanilla extract
2 teaspoons grated lemon zest

Blend sugar and flour dry then mix into cream cheese. Blend well.

Add eggs one at a time while beating well in mixer. Add flavor and zest, mix well. Store covered in refrigerator.

Danish and cookie icing

Preparation: 5 minutes

Yield: 1 cup

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

This is the very simple and good icing for a variety of uses - Danish Pastries, Egg Biscuits with Anise or Lemon flavor, cut out cookies, etc

2 cups confectioners' sugar
4 teaspoons hot water

4 teaspoons Karo light corn syrup
2 teaspoons vanilla extract

Mix all ingredients with a mixer or by hand until very smooth. Adjust the flavor and thickness to your use and taste.

Date Filling

Makes 12 Servings

Preparation: 20 minutes , Cook Time: Just the time to boil the water.

Yield: around 24 ounces

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

Use in Coconut Date Squares. Also can be used in a breakfast Torta with coarsely chopped walnuts and a drizzle of honey before putting on the lattice top. Can also be used for an Italian fruit filled cookie. Use the dough from Lena's Prune Filled cookie recipe in the Cookies and Brownies chapter.

16 ounces pitted dates chopped**2/3 cup boiling water****2/3 cup light brown sugar****2 teaspoons lemon zest or 1 tsp lemon extract****1 tablespoon melted butter**

Place dates in mixer bowl and using paddle run on low speed. Pour the boiling water in and run for 10 to 15 minutes.

Add sugar, lemon zest and melted butter and mix until jam like consistency.

Store in refrigerator for up to 2 weeks, freeze for longer storage.



Fresh Peach Filling

Makes 10 Servings

Preparation: 35 minutes , Cook Time: no bake recipe

Yield: 9 cups

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

This filling can be used as is, without baking further, in pre-baked shells for pies or tarts. It can also be used as a filling for baking two crust or streusel topped pies as well as turnovers.

To make a nice smooth and glossy fruit filling use Clear Gel it is a wonderful modified cornstarch. It is a little expensive but I think you will be pleased with the results. It can be purchased from King Arthur Flour Company or from other sources found with a Google search. We used this extensively at Shepard Baking Company especially for our wonderful fresh rhubarb pie.



10 cups fresh sliced peaches approximately 16 medium
1 tablespoon lemon juice
1/2 cup brown sugar

1 tablespoon melted butter
1 1/2 cups sugar
3/4 teaspoon cinnamon
1/4 cup instant clear gel

Blanch ripe peaches in large pot of boiling water for 60 seconds. Cool quickly in large bowl of ice water. Drain, peel, and slice.

Sprinkle peaches with lemon juice and fold in. Add brown sugar to melted butter and fold into peach slices.

Blend the clear gel with the cinnamon and sugar evenly and well then add to the peaches and mix in.. NOTE: remember that Clear Gel does not dissolve well alone it must be mixed with sugar or flour to prevent lumping.



German Chocolate Icing

Preparation: 10 minutes, Cook Time: 35 to 45 minutes

Yield: 3 pounds 3 ounces (7 cups)

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

Interestingly this cake was not developed in Germany. Surprisingly it was named for an English-American baker named Samuel German so it was originally "German's Chocolate Cake". Samuel German had developed a dark rich chocolate for baking that carried his name, hence German's Chocolate Cake.

At Shepard's we split a single 8 inch chocolate layer for this delicious cake. We spread a thin layer of this icing in the center and then generously frosted the top and sides. This along with the Lemon Delight and Boston Cream cakes were our most popular layer cakes.

We didn't do a double layer cake as did most of the bakeries at that time but the diameter of this cake was larger than the 7" cakes at most bakeries. As time went by, I also developed a few more "single" layer cakes that we called Royale's, such as blueberry, lemon, strawberry. etc. they were the same single 8 inch butter cake split, fruit filling and Rich's Better Cream frosting in between the halves, then frosted on the side and around the edges on top. Then we added a nice rosette border and filled the center with fruit filling. You will find the recipe in the Cakes and Torta Chapter. For home use now I make a 9" single layer cake for these.



1 pound sugar
8 ounces eggs
12 ounces melted butter
1 pound warm evaporated milk
3/4 teaspoon salt

8 ounces chopped pecans
8 ounces angel flaked coconut
1 teaspoon vanilla extract

Dissolve the sugar in eggs and stir in melted butter. Put into double boiler and stir in warm evaporated milk and salt. Cook with low heat until pudding consistency, stirring occasionally. Remove from heat and add the pecans, vanilla, and coconut. Stir well.

Use Icing while still warm for easy spreading. This is a really delicious and rich, custard or pudding like frosting! No wonder I have been overweight most of my life! Believe it or not I was skinny up until the age of 13.



Streusel Topping

Preparation: 20 minutes

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

This versatile topping can be used for coffee cakes, Dutch Apple Pie, before putting a lattice pastry topping, or for any crumb pie such as apple, peach, and berry. Can also be used for muffins and danish topping.

Bake according to the needs of the pie, cake, or pastry. I like to add the nuts for some items such as Dutch Apple pie or pinwheel cinnamon-streusel buns.

1/2 cup butter cold

1/2 cup brown sugar

1/2 cup granulated sugar

1 teaspoon cinnamon

1/4 teaspoon nutmeg

1 1/3 cups all purpose flour

1/3 cup *finely chopped nuts walnuts or pecans

*** Optional**

Blend all ingredients except butter and nuts.

Cut butter in small cubes and mix into the above flour mixture until crumb texture. You don't need to use a mixer for this but you can, just rub between the palms of your hands. *Optional: add the crushed nuts only if you like, they are not necessary for a Streusel.

This makes enough for two 9 or 10" pies.



Pineapple Pie Filling

Makes 16 Servings

Preparation: 10 minutes , Cook Time: 10 to 15 minutes

Yield: 2 pounds or 3 cups

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

I like to make my own fruit filling for pies and cakes. Most of those found in the grocery stores are more syrup than fruit. This is a very simple recipe. I keep Clear Gel in the cupboard. I get that from the King Arthur Flour store. You can find that on an internet search.

With the Clear Gel, which is a modified starch, the filling remains nice and glossy.



1 (20-ounce) can crushed pineapple -drain, reserve juice
4 tablespoons clear gel

1 1/4 cups sugar
water to equal 1 3/4 cups liquid
7 drops yellow food colors

Drain the pineapple. Then take the juice and add water to equal 1 3/4 cups. Put in pot and bring to a boil.

Mix the clear gel WELL into the sugar. When the liquid begins to boil add the sugar/clear gel mixture and stir vigorously with a wire whip. Add pineapple and yellow coloring. Bring back to a boil stirring and take off heat immediately. Done! :) You can do the same thing with most fruits, there are a couple more similar recipes in this chapter.



Simple Syrup - flavored or plain

Makes 12 Servings

Preparation: 2 minutes , Cook Time: 8 minutes

Yield: 1 1/2 cups

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

This may be used, as is, for making Italian Liquors or flavored for soaking dry cakes such as Italian Sponge Cake used in making an Italian Zuppe Englese Cake.

For Italian cordial's just add to grain alcohol in the proportion you want along with the flavors such as Anisette, Amaretto, etc. Locally here in Rhode Island I buy these little bottles of extracts and oil essence from a wonderful man, Tony Moretti, owner of Silver Lake Wine and Beer Supply on 1416 Park Avenue, Cranston, RI. Telephone number 401-944-4320. I don't put many plugs for businesses in this book but Tony is special!

1 1/2 cups water**4 tablespoons Bacardi Light rum or Grand****1 1/2 cups sugar****Marnier*****Flavored for Zuppe Englese****1 cap rum extract or orange extract**

Bring water and sugar to a boil, lower heat and simmer for 5 minutes. Take off heat and add liquor and flavor. Pour into a bowl and cover with film wrap and let cool. Keep at room temperature for use. If keeping for more than a few days I would refrigerate. You could always make the syrup a little stronger if you like, maybe 1/3 or 1/2 cup of liquor.

Whipped Heavy Cream

Makes 18 Servings

Preparation: 10 minutes

Yield: 9 cups whipped

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

A lot of the bakeries today use some kind of stabilizer for their whipped cream to allow it to last a little longer and prevent weeping. I never used any stabilizer at any of the shops I worked and I still don't today

This will make enough to top 3- 8 or 9 inch pies.

1 quart very cold heavy cream**2 teaspoons vanilla extract****3/4 cup sugar**

The rule for whipping cream is to have everything very cold. If possible put the mixer bowl and the wire whip into the freezer or at least the refrigerator 1/2 hour to 1 hour before whipping.

Pour cream into bowl and begin whipping on medium to medium high speed. Not too fast, avoid heating up the cream.

When the cream is foamy pour in the sugar a little at a time while still whipping. Pour in the vanilla. You can and should adjust to your own taste. I like the vanilla taste so I use the 2 teaspoons you can use more or less as you prefer.

When the cream begins to thicken change to high speed and stay at the mixer to finish. Scrape the bowl a few times bringing the bottom cream up to the top. Bring it to nice firm peaks but be sure not over mix because it will turn to butter! Keep refrigerated until ready to use. Very simple and very good.



Strawberry Pie Filling

Preparation: 5 minutes , Cook Time: time to bring to a boil

Yield: 2 1/2 to 3 cups

Donald's Bakery Collection

Toppings, Fillings, Glazes and Icings

Easy to make and better than you can get in a can from a grocery store. Commercial bakery fillings are much better quality but they usually are not available to the average retail customer.



1 pound whole frozen strawberries -defrosted
3 1/2 tablespoons clear gel
1 1/4 cups sugar

water
7 drops red food coloring

Mix the clear gel well into the sugar. Set aside.

Defrost the berries and drain juice into a container. Add enough water to the juice to equal 1 cup. Place in pot and bring to a boil.

When the juice comes to a boil whisk in the sugar/ clear gel mixture. When well mixed add the strawberries and red color, fold in, bring back to a boil then take off heat the immediately and you are done!! Of course you can use fresh berries.



White Bakery Frosting

Makes 20 Servings

Yield: 2 3/4 pounds

Donald's Bakery Collection
Toppings, Fillings, Glazes and Icings

This is a good basic frosting for white wedding cakes and all bakery cakes, cupcakes, and pastries.

NOTE1: If you have it, use colorless vanilla.

NOTE 2: If a softer creamier frosting is desired for spreading and not too concerned about holding small decorating tube designs, after the frosting is mixed, place enough in a small bowl to cover the tops of the beaters. Then, run mixer on medium to medium high speed and drop small amounts of hot water a little at a time. Be sure that the beaters are always covered. The frosting will get amazingly smooth and creamy. This is a trick I learned from Walter Gillette at The Shepard Bakery. Walter was a great baker who I learned a lot from.



2 pounds confectioners' sugar
10 ounces Crisco All Vegetable Shortening room temperature
3 ounces egg whites (White from 3 large eggs)**

2 dashes salt
3/4 ounce rum extract or vanilla with lemon
1/4 cup hot water as needed

Place sugar, shortening, and dash of salt in mixer. With collar around the bowl mix on slow speed until incorporated, add egg whites and flavoring. Gradually increase speed to high adding the water 1/3 at a time to lighten. Increase to high speed and beat until light and fluffy (8 to 10 minutes). Store in covered container.

** NOTE: if you are concerned about the uncooked egg white be sure to buy pasteurized egg whites or powdered egg whites or meringue powder. The other alternative is to just use all water for thinning. To be honest, back in the day there was no knowledge or concern about salmonella.



Chocolates and Candies

There are not too many recipes in this chapter but I did want to include two special Italian candies, especially popular during the Christmas season: Italian Almond Brittle and Italian Torrone. I also wanted to include the Sea-Salted Almond Bark, a candy I made for a special party for my daughter Diane. Stephanie arranged this special Chocolate Lover's Party for her sister.



Crocante di Natale (Italian Almond Brittle)

Makes 15 Servings

Yield: 30 1 1/2 x 2" pieces- 1 pound
14 ounces

Preparation: 10 minutes , Cook Time: 35 minutes

Donald's Bakery Collection

Chocolates and Candies

Here is another old time Italian Almond Brittle candy that was made at Monda's Bakery in the early to mid 50's. It was sprinkled with Nonpareils while still warm then cut into bars and wrapped in colored cellophane. The candy was around 3/4 to 1 inch thick.

When I think of all of the variety of items that Joe, his father Luigi, and his cousin Anthony Napolitano made at the bakery I am still amazed! All of the Holidays had new and different delights.



3 cups sugar
1/2 cup water
14 ounces whole unblanched almonds (2 3/4 cups)

1 orange cut in half
1/4 teaspoon cinnamon
as needed nonpareils

Lightly oil a 1/4 size sheet pan. Set aside.

Spread almonds on a half size sheet pan and roast in preheated 325° oven for 20 minutes stirring a couple of times to promote even roasting . Remove from oven and set aside.

Combine water and sugar in a 4 to 5 quart sauce pan and cook over medium low heat stirring occasionally until sugar is dissolved, around 10 minutes. Keep a cup of cold water and pastry brush handy to wash the side of pan if sugar crystals begin to appear.

Increase heat to medium or medium- high and cook until sugar takes on a light to dark amber color (around 290 degrees); takes around another 20 minutes. Stay by the stove top and gently swirl pan around occasionally. Sprinkle the cinnamon and stir . Remove from heat and add almonds coating them evenly.

Moving quickly, pour into the oiled pan and use an orange cut in half to flatten. Sprinkle on nonpareils. Let set a little bit then cut into bars or diamond shape as desired while still warm, before it goes to a hard crack, otherwise it will be harder to cut evenly. If it does harden just cut into shards.

NOTE: AS WITH ANY CANDY MAKING , BE CAREFUL NOT TO THE GET HOT SYRUP ON YOUR HANDS, IT WILL BE AROUND 300°

Candied Orange (Lemon) Peel

Makes 18 Servings

Preparation: 5 minutes , Cook Time: 45 minutes

Yield: 3/4 cup candied peels

Donald's Bakery Collection
Chocolates and Candies

I started making these because they are now hard to find in the super markets. It is easy to make, but you must watch it near the end when the water evaporates and the syrup thicken, it won't take long until it burns. These will keep along time in a tight container or zip lock bag. I use these for Lena's Prune Filled Cookies, recipe in the Cookies and Brownie chapter..



2 eachs 4" large Navel oranges (or 3 average size) 3/4 cup water
1 1/2 cups sugar

Dissolve the sugar in water and set aside.

Use thick skin oranges such as Navel, wash dry and cut the top and bottom off, just till orange shows. Cut the skin around the orange in strips top to bottom. Peel the orange, wrap orange for later use however you desire. Cut the segments of skin into 1/4 inch strips. Cut the strips into small pieces. Cover pieces with cold water in a small sauce pan and bring to a boil. As soon as it comes to a boil, drain of the water.

Add the sugar syrup to the orange pieces and bring back to a boil. Reduce the heat to med low and simmer uncovered for 45 minutes or until syrup is mostly evaporated. Be careful at this point and watch closely, if you let it simmer too long the syrup will burn.

Drain the remaining syrup and place the candied peels separated on a cooling rack. Let sit for 6 or seven hours until dry. Store in tight container until needed. These should keep for a long time.



Italian Almond Torrone with Pistachio

Makes 12 Servings

Preparation: 35 minutes , Cook Time: 30 to 40 minutes

Yield: 3 pounds 6 ounces

Donald's Bakery Collection
Chocolates and Candies

Italian Torrone or nougat candy has been a Christmas season tradition in most of Italy and in fact in much of Europe and even Arab countries for centuries. There is mention of a similar candy going as far back to 116 A.D. in the the Roman Empire. There is also mention of Torrone in one of history's earliest cook books "De re Culnaria" around the 4th or 5th century. It must have also been a Southern Italian tradition in the 19th and 20th centuries because most of the bakeries in Rhode Island, with owners from Souther Italy made it for years and some still do.

The Monda family was no different. The vast assortment of sweets produced for the Thanksgiving and Christmas Holidays would not be complete without the making of large batches of this delicious Christmas nougat. Torrone was made near the end of the day so that the 80 quart mixing bowl would be freed up for a few hours. Joe Monda would hook up a very low, round gas burner seating it at the bottom of the bowl on the mixer. He then connected the gas line with a rubber hose, lit the flame and slowly heated the honey, sugar and water, all the while with the paddle attachment set at slow speed.

The amounts in this recipe works well with a 5 quart Kitchen Aid Mixer in fact it is just about to capacity. As to taste, you can play around with the extracts. Some people like a little lemon flavor and I like Rum flavor.

As we did in the Bakery at that time, after cutting to desired small blocks, they were wrapped in clear or colored cellophane, twisted at the ends and tied with colorful ribbon. Cellophane will not stick to the candy.



1 cup clover honey light or white
3 cups sugar
1/4 cup water

3 eachs large egg whites room temp
1/4 teaspoon salt
2 tablespoons sugar

1 tablespoon grated orange zest
1 tablespoon clear vanilla extract
2 teaspoons almond extract
2 1/4 cups whole almonds 18 ounces
1 1/8 cups shelled roasted pistachio nuts 5 ounces - not salted
edible Rice wafer paper

1- Roast the almonds, single layer in cookie sheet, in a 300° oven for 20 minutes until nicely roasted. Do not burn. Mix the pistachio well and set aside.

2- Place the egg whites in a clean mixer bowl add the salt and set aside for whipping later.

3- Combine the sugar, honey, and water in tall 4 quart sauce pan. Cook over medium-low heat. Be sure the pan is large enough for the sugar to foam. Stir occasionally until sugar is dissolved, around 8 to 10 minutes. Brush down pan with a pastry brush dipped in cold water to remove any crystals, as needed.

4- Insert a candy thermometer and cook syrup, stirring occasionally, until the syrup reaches around 270° to 275°.

4. Start beating the egg whites now in the large 5 quart bowl using the wire whip. When egg whites form soft peaks, add the 2 tablespoons of sugar and whip to shiny firm peaks. Replace the wire whip with the paddle.
- 5-Continue cooking the syrup to 300°. Carefully begin streaming hot syrup into mixer with the egg whites: on medium low speed. Be very careful, you don't want to get any of the very hot syrup on your hands. (You know I have found over the years that everyone has their own favorite tastes and textures. I am not recommending this but, If you prefer the Torrone softer, cook the syrup to only 290°, but not lower than that).
- 6- Increase the speed to medium high and continue to beat until very thick and shiny, around 5 minutes; color will lighten a little. Add the extracts to incorporate. Add the nuts and mix until incorporated.
- 7- Moving quickly, because the Torrone will set fast. Pour the Torrone into prepared wafer lined container 8" x 11" x 1 1/2". I made a special wooden box for this with a cover insert. Spread evenly with a non stick spatula (you can spray the spatula with Pam), top with wafer paper and cover with a pan or a board. Add weigh such as books or large canned tomato.
- 8- Let it sit for several hours. Empty onto cutting board and cut with strong knife to desired sizes. Buon Appetito!

***** IMPORTANT: 1) Be sure the thermometer is submerged in the syrup or you will get a wrong reading. Better to use

a deep narrow base sauce pan.

2) Do not over roast the almonds, better a little under than burned. Also cool them in one layer.

Once I

put them in a bowl and the heat continued to cook them . Ugh too dark!

it, the

3)Do not use medium high heat, keep the burner low to medium low. Resist the tendency to rush

the

syrup will turn dark and the temperature will increase too rapidly for preparing the meringue

4) Be sure that the egg whites are whipped to a nice glossy meringue, that is important to created

nougat.

5) If you like a stronger flavor increase the extract amounts, but do not add to meringue before directed. These note are derived from mistakes that I made!!

I have seen Torrone made with hazelnuts also and I have also made some myself with chopped Craisins or chopped glazed cherries along with the pistachio, giving it a nice festive red and green. I think that Monda made some with small bits of candied fruit such as you would use for fruit cake. If you find you enjoy making this try different flavors such as a more citrus flavor by including lemon zest and as I said I prefer Rum extract in place of the Almond extract.



Sea-Salted Smoky Almond Chocolate Bark

Makes 8 Servings

Preparation: 10 minutes , Cook Time: 1 minute

Yield: 1 pound

Donald's Bakery Collection
Chocolates and Candies

This is a nice variation for those who love almonds and chocolate together. I first made these when we did a chocolate table for my daughter Diane's 40th birthday party.

Jackie, my dear wife, gone over 20 years now, would often surprise me with a half pound bag of Fannie Farmer's white chocolate almond bark, my all time candy favorite. It didn't have to be a special occasion. But whenever she wanted to show me how much she loved me this was one of the many little things she did for me that meant so much.

8 ounces Bakers dark chocolate bar, cut into small pieces

1/2 cup milk chocolate chips

2/3 cup Roasted smoked almonds coarsely chopped
1/4 teaspoon large crystal sea salt

Line cookie sheet with wax or parchment paper. Set aside

Microwave the chocolates pieces and chips uncovered in a microwave safe bowl for 45 seconds. Take out and stir, if not totally melted return to microwave and heat for 15 seconds at a time just enough to melt the chocolate, but not too hot so that it won't burn.

Add half of the almond pieces, stir and pour onto the paper lined sheet pan. Sprinkle the remaining almond pieces over the bark and Tap or gently drop pan onto counter to spread the bark.. Sprinkle with the sea-salt.

Refrigerate for 1 hour or until firm. Break into pieces. Store in airtight container at room temperature.

Makes around one pound.



Bianco's Pastry and Sweet Shoppe and The Pastry Pantry

This, the last chapter of this book does not really contain recipes but "how to's" and "procedures" for some of the pastries that were produced and sold at both of the bakeries we owned. We considered these our signature items and had plans to develop a variety of different flavors of Bavarian cream fillings for tarts and cream puffs. The Pastry Pantry specifically featured party size or half size pastries. We also sold smaller size quick breads such as Peanut Butter Crunch, Sour Cream Coffee cake, Orange Cranberry, and Banana Bread.

Within the first twelve years of marriage my wife and I owned and operated two different bakeries, both of them, either because of a twist of fate or more precisely because of personal choice, were only owned for less than six months. The first, which we named "Bianco's Pastry and Sweet Shoppe" was purchased in 1971. It was the prior Ye Colony Bakery on Rolfe Street in Cranston Rhode Island. I bought that from Anthony DiMaria, brother of Jake the original owner of La Salle Bakery on Smith Street in Providence. I was doing well at the Shepard Company and had recently been promoted to manager of the Tea Room Restaurant. But I was itchy for my long held dream of owning my own bakery, which developed while working for Joe Monda. Jackie really was not for this and tried to help me to realize that I was risking a great job with a decent pay and benefits at Shepards. I am sure she was afraid for our new young family. Stephanie was just two year old, Diane was still an infant and David had not been born yet. Jackie nevertheless was always supportive of whatever I wanted. She gave me her full support and worked side by side with me working like a trooper cleaning and painting a new face for the Bianco's Pastry and Sweets Shoppe. I could write a book on that experience!!

Well this is a book so I guess a couple of those stories would do well here. We started this bakery by closing it down for a couple of weeks to clean it up and give it a fresh look. We had a sign painter make coverings for the windows that looked like a wooden fence with us behind it, presumably bare, with just our heads and hands over the top and us saying "please excuse us while we are getting dressed up to meet you". After we refurbished the shoppe we had our grand opening. That was an experience of a lifetime!!! We opened on a Friday morning and I had the freezer loaded with prep items thinking that it would take me through the weekend. It did not, in fact we were so busy that the city sent patrol officers to direct the traffic on Rolfe Street. Early afternoon I had changed into street clothes thinking I was set for the day. Going into the store and talking with my wife I realized that I had to change back into my whites and start baking again. I stayed like that almost throughout the entire weekend just going home to grab 3 hours sleep and a shower. Meanwhile Jackie had donned her pretty white uniform with a tidy apron (she always looked so sweet and beautiful) and was working the front. My mother-in-law was watching our girls at her home. My large family of siblings, came to visit us as they would do unquestionably. They saw our dilemma of us being swamped with customers and went right into action. My sister-in-laws Dot, Sue, and others went right behind the counter and began to help Jackie. MY brother-in-law Denny, and my brothers Al, Frank, and Pat came back into the shop to help me. Never having worked in a bakery, none of them knew what to do so it was literally baptism by fire. I had hired a young boy, Dale, who had worked for the previous owner to work with me and a woman, who had also worked for Ye Colony, to work the front with Jackie. Well the whole thing became chaotic and then eventually hilarious!! All of us were tripping over each other to get the job done. In between, there was the deliveries of congratulatory flowers and fruit baskets. Jackie didn't even have time to see who sent them until after we closed, late that Sunday afternoon.

The bake shop was like a circus, five or six of my family constantly asking Dale or me what to do next and the same in the store for Jackie. Believe me we appreciated the help, but imagine how it was trying to do what you do know needs to be done and at the same time trying to explain to people that had never worked in such a situation "what to do next" and needing the answer instantly. Well it was so stressful that we did the only thing possible to survive, we joked and laughed throughout Friday, Saturday, and Sunday. I had presented some fancy cakes and pastries that the customers of the "Ye Colony Bakery" were not use to and they loved them. One of them was the Whipped Cream Swans. I couldn't keep up with them but I kept re-supplying nevertheless. Early on Sunday morning, my sister-in-law Dot, my brother Al's wife, came back to the shop and asked me for more of the whales. I looked at her and asked her what she was talking about, explaining that I didn't make any whales. She said "you know those things with the whipped cream and fat bellies". I asked her "do you mean the Swans?". She said "I have been telling the customers all along that they are whales". We by this time, all of us in the back shop, had our attention on Dot trying to figure out what she needed. We looked at each other and started to laugh so hard that tears were coming down our cheeks. We were all so tired, with a good amount of stress, that it was just the thing that was needed to create a wonderful family memory. My brother Pat had manned the sink washing and re-washing pots and pans and utensils. When he was finished I told him that when I had enough money I was going to buy a pot and pan washer. He looked at me, dead panned his expression, and said "with all due respect Donald you don't need a pot and pan washer you need a car wash" I am still laughing about that and will never forget his loving expression.

I had also hired a friend who at the time still worked at the Shepard Bake shop, Gordon Doe. After the Holiday season when things slowed down Gordon (Red) carried word from Mr. Cook, the retired manager of the Tea Room who was filling in there, that he wanted to talk with me and that they wanted me back. The very next day Mr. Robert DiCola who was my new insurance agent, another carryover from Ye Colony, came to meet me. He looked all around and said "what a great bakery I would love to own this". I said "are you serious because if you want it I will see what I can do". I did not know that he was from a baking family. His father owned a very successful bakery in Holye Square, Providence, Carol's Bakery.

Simultaneously, I negotiated with him for the sale and with Shepards for my job back. I sold the bakery and returned to Shepards with a substantial promotion as area supervisor for three department store restaurants and a substantial raise. The week later I was back at Shepards. Unfortunately Shepards got into financial trouble and was sold soon after I returned. In 1973 I got a great opportunity to open up the food and vending services for the new world headquarters for Allendale Insurance in Johnston, Rhode Island, right near my home. I worked for Allendale Insurance, now FM Global, for thirty years the last eight years as AVP Administrative and Facilities Division.

A few years later, once again a great company that I worked for became in financial trouble. Around 1979 just a year after my mother died, Allendale was searching for ways to survive the very competitive insurance market. Required cash reserve was being depleted and did not meet growth needs. The company of 1200 home office employees needed to let 400 people go. Three of my management peers in my division alone were let go and I thought I was next. After all we were a self operating food services and the company was looking to outsource wherever they could to save money. I had to make a presentation to executive management as to why we should remain a self-op. I had to compete with two outsource companies. I did my homework but was nervous. So Jackie and I did a kitchen table assessment and we decided, as a hedge in case I lost my job, to start a part time bakery, originally named "Grandma's Cookie Jar" but later after we designed and built the place renamed it "The Pastry Pantry", That was because the open-to-the-public view of the bake shop looked like and elaborate "pantry". I so wish I had pictures of the place because with Jackie's artistic influence the place was so attractive and pretty. The design included yellow and white checkered hanging ballon lamp shades and wallpaper. We opened, had a very successful Holiday season. But I was still at Allendale and once again a turn of fate.

First work day of January 1980 I was called into my Vice President Casey Freeman's office. I thought, here it is I am being let go. Instead Casey asked me to take over the Corporate Purchasing program and the Corporate Auto Fleet program mainly because of what Roger Freeman, the previous President wrote to me many years before: "You know how to construct and live within a budget" This job offer came with a substantial increase in pay and extended benefits. But because of the new field of responsibility I needed to learn a lot and quickly. I did not have time to do both my job and run a two man bake shop. Something had to give. Hence the sale of The Pastry Pantry to the baker that I had hired to work there full time.

Writing this book in some ways has been therapeutic. Although I consider myself to be very fortunate and even blessed by the relative success in my career at Allendale Insurance, later FM Global. I always felt there was unfinished business with my childhood dream of owning and operating a successful Bakery. I had big dreams and thought of many ways I could have promoted specialty pastry and dessert items. I just didn't have the fortitude and perseverance to carry it out. Nevertheless, I was able to express my artistic and marketing skills at my different jobs especially Shepards and Allendale. It was an enjoyable adventure, from Monda's to Shepard's to Allendale. I thank all those I worked with but most importantly I thank my dear wife, now gone for 23 years, who was by my side, fully supportive and loving. I will miss her until the day I die and live in the hope that, as Jesus promised, we will meet again.



French Cream Napoleons

Preparation: can be done in two to three hours after cooling each item. , Cook Time: 20 minutes for cream and 20 minutes for the puff sheets.

Yield: 12 party size pastries

Donald's Bakery Collection

Bianco's Pastry and Sweet Shoppe and The Pastry Pantry

Napoleons are another popular pastry that I made in my bakeries. Decades ago at Monda's they were made a little differently. Two full sheet pans of puff pastry were baked, cooled and then one layered with raspberry filling, a thin layer of yellow cake, then slathered with Italian Boiled Cream, then topped with the second baked sheet of the puff pastry. This was then pressed even, frosted, trimmed, and cut into 2 to 2 1/2 inch by 4 1/2 inch pastries.

At both of my bakeries we made them as we did at Shepards', only smaller. Our idea for smaller sized pastries was because they would be less expensive for the customer but mostly because my family always cut pastries in half because they wanted to try a little of this and a little of that!

We cut long strips of puff pastry 3 inches wide before baking them. We baked and cooled them and then we piped a thick layer of French Custard Cream on the first baked puff pastry, then a second layer of baked puff pastry on top of that, another piping of custard cream and then topped with a third layer of puff pastry inverted so that the smooth side was on top. We then pressed this down even with a sheet pan. This loaf was then frosted and cut into individual pastries.



6 strips - 1 pkg frozen puff pastry -rolled out to 3 1/2" x 12"
1/4 batch French Custard Cream recipe in the Shepard's chapter

3/4 cup chocolate frosting store bought
3/4 white frosting store bought
1/4 cup each nonpareils and chocolate Jimmies
20 eachs maraschino cherries halves

This can be made fairly easily: buy the frozen puff pastry at the market. They come in a package with two rectangles that are three folded. You can also buy the ready-made frostings and any fruit preserves that you want to use.

The only thing you have to make is the French Custard Cream. Make that first so that you will have time for it to cool.

Defrost the puff pastry according to the package directions. Unfold the two sheets. Cut on the folds making six long strips. Use enough flour on the bread board that you are using to avoid sticking. One at a time, roll each piece a little wider and a little longer(to around 3" x 12") gently so as not to crush the individual layers. "Dock" the dough all over with a large 4 tine serving fork piercing down to the bottom of the sheet. Place them on parchment paper lined half sheet pans and bake according to the directions (usually around 20 minutes at 430°). If you like tighter layers so that the flakes are not so loose, before baking put another layer of parchment paper over the strips and then put another sheet pan on top and bake like that. The top pan will prevent some of the puff. Check the baking around half way through.

When cooled, take one piece, press down the center mound, and pipe a large (1 ") strip of the custard cream, spread , then top with another baked strip of puff pastry, Repeat with another heavy amount of custard cream, spread and invert the third strip of puff pastry so the smooth side is on top. Gently press even with a flat surface such as another baking sheet to combine and even out. Frost the top of the strip. I use half chocolate and half vanilla frostings. Garnish the

edges with either chocolate Jimmies , nonpareils, crushed walnuts, toasted coconut or any of your favorite garnishes. Do the same for the other three strips of the baked puff pastry.

Decide just how wide you want to make each pastry, cut the strip with a large serrated knife and then put a half maraschino at the center of each. Fit into cupcake liner. Keep refrigerated.

For strawberry, raspberry, blueberry or any other fruit preserve. Spread a thin layer of preserve (not jam or jelly) on the puff sheet before you add the custard cream. Frost one half of the strip with either vanilla or chocolate frosting and then for the other half add a couple of tablespoons of preserve to vanilla frosting, mix well and frost the other half or use all fruit flavored frosting. Finish the pastry as directed above.

You could of course make your own puff pastry and frostings but for a small amount this is really easy and good. Enjoy



Fruit Custard Tarts

Makes 12 Servings

Yield: 18 to 20 tarts

Donald's Bakery Collection

Bianco's Pastry and Sweet Shoppe and The Pastry Pantry

These are an evolution of the Parisienne Tartlettes listed in the Shepard's Bakery Chapter. As stated before, at The Pastry Pantry we wanted to provide smaller sized pastries and expand variety. So I purchased smaller baking tart tins and instead of using the 3 1/2" foil plates we used these. There are many different styles and sizes. You can buy them through Amazon.com, look for the Ateco Tart pan assortment.

For the the original Parisienne Tartlettes I used regular pie dough as the base but for these I used both pie dough and Pasta Frolla or short paste sweet dough. The fillings can be French Custard Cream, Bavarian Cream, fruit pie fillings with whipped cream garnish, or fresh glazed fruits. Use your imagination and create your own specialty.



1/4 batch Pasta Frolla -recipe in Dough and Crust Chapter

1/4 batch French Custard Cream - recipe in Shepards Chapter

1 pint fresh ripe strawberries - blueberries,

raspberries, blackberries, etc

apricot preserves for glaze

1/2 cup crushed walnuts - or any other sweet garnish

As I mentioned at the beginning of this chapter the recipes here are not exact it is the process or procedure that is important. The photo contains the progression

Begin by making the pie crust or pasta frolla and chill. For each tart shell you will need two tins. As shown, half of the tins are right side up and the other half are upside down. Place them on a sheet of wax or parchment paper and spray them with Baking Spray. This is important so that the shells will come out easily after being baked.

Roll the dough to around 1/8th inch thick and cut with a round cutter that is a little bigger than the top surface of the tart tins. Press the dough in the bottom half and put the inverted tin into the shell. Stack up three or four sets and trim off the excess dough. Separate them and line them up in a baking sheet pan upside down. Bake at 375° for approximately 25 minutes or until lightly browned. When cooled remove from the tins. These may be kept for a couple of days or frozen for longer term.

When ready to make the tarts. Prepare the filling (French Custard Cream, Plain or flavored Bavarian Cream, or Fruit fillings). For custard filling fill while the cream is hot, For Bavarian Cream fill quickly before the gelatin sets and for fruit pie filling fill at any time.

After the filled tarts are cool and set top with any small fruits (Strawberry, Raspberry, Blueberry, Peach slices, Pear slices, Pineapple chunks or Kiwi, etc) Generously brush on heated (melted) apricot glaze and garnish the edges with crushed walnuts, pecans, chocolate jimmies, nonpariels, or toasted coconut, while still sticky. Place in cupcake liners and refrigerate until ready to serve.

You can also make very easy tarts by filling the shells with chocolate custard cream, or any pie fillings and then finishing them off with with a generous swirl of whipped sweetened heavy cream. I have found these smaller sizes to be very popular for any party.



Party Size Banana Eclairs

Preparation: plan on 3 or 4 hours to complete allowing for cooling , Cook Time: according to recipes

Yield: 20 to 24

Donald's Bakery Collection

Bianco's Pastry and Sweet Shoppe and The Pastry Pantry

I am very fond of banana flavor so Banana Eclairs was one of the items I was most proud in my bake shops. Baking the shell with a crescent shape, then filling with banana flavored French cream and glazing with a yellow banana flavored icing then, when dried, finishing with a slight brushing of chocolate or green icing to give the "banana" appearance was kind of cool. I would also sometime fancy these up by piping a green buttercream icing leaf and a half red maraschino cherry. They tasted great and added a flair to any pastry assortment. One of our best sellers.



1/4 batch Cream Puff and Eclair recipe- in Shepards Chapter
1/4 batch French Custard Cream - in Shepards Chapter
1 tablespoon - or 2 tablespoons banana extract to taste
FOR FROSTING

2 cups confectioners' sugar
5 teaspoons hot water or milk
1 tablespoon Karo light corn syrup
1 tablespoon - or 2 tablespoons banana extract to taste
5 drops yellow food coloring -to a bright yellow
1/4 cup melted chocolate frosting

Start by making the shells using a large pastry bag with a #809 Ateco plain tube (approximately 3/4 " diameter opening). Pipe the pate a choux approximately 3 1/2" long in a crescent or banana shape. Bake according to recipe. These may be made ahead and frozen. Defrost at room temperature a couple of hours before ready to use.

Make the French cream and flavor with banana extract instead of vanilla. Cool and when ready poke a hole using a 1/4" dowel or a clean pencil at both ends of the eclair shell. Using a pastry bag with a #801 or 802 Ateco plain tube fill the shells with the cream at both ends.

When making the frosting make sure it is not too runny. Keep it as thick as possible while still soft enough to be able to dip the shell in. Dip the rounded top of the shell and set on a cooling screen inset on a sheet pan for easy cleanup.

When dry, using the tip of a paper towel, brush a couple of strokes of melted chocolate frosting to simulate ripened bananas. Set in cupcake liners. Enjoy



Party Size Eclairs

Preparation: allow around 3 hours when considering the cooling time for shells and filling. , Cook Time: according to recipes.

Yield: 24

Donald's Bakery Collection

Bianco's Pastry and Sweet Shoppe and The Pastry Pantry

My favorite chocolate eclairs were made by Walter Gillette at the Shepard's Bakery. He taught me how to make these and to me it is still the best French Eclair. For the chocolate icing we used a thinned white glossy fondant then added fudge base. After the shell was filled with French Cream we dipped them into the warm chocolate icing, set them on a icing screen, let them cool and then drizzled on strips of the same chocolate icing giving a nice classic appearance!



1/4 batch Cream Puff and Eclair Shell recipe- in Shepards Chapter
1/4 batch French Custard Cream - in Shepards Chapter

3 pounds 3 or 4 cans of ready-to-spread frosting chocolate and/or white

Make the eclair shells according to the recipe in the Shepard's Chapter. Instead of making them 5 inches long makee them 3 inches long using a plain # 9 Wilton or #809 Ateco tube.

When cooled fill them with the cooled French custard cream.

You can make your own frosting but it is not too much more expensive to buy ready made in the markets. Heat the chocolate frosting in a microwave safe bowl so that you can dip the eclairs; just about the top third. Let the frosting set and then drizzle lines of chocolate over the set frosting for a nice classic chocolate on chocolate design as used on fancy chocolate candies.

For other flavors such as maple use white ready to serve and add you favorite flavors and colors.



Whipped Cream Swans

Preparation: This can be done in stages. If the shells are baked it shouldn't take more than 45 minutes to finish , Cook Time: 50 to 70 minutes

Yield: 44- 1 each

Donald's Bakery Collection

Bianco's Pastry and Sweet Shoppe and The Pastry Pantry

The star of the show in our pastry case!! I really don't remember when I first started to make these "whipped cream swans". It could have been as early as when I was 14 or 15 over 60 years ago. When I was 14 or 15 after working at Monday Bakery I was enthralled with the creativity and demands of commercial bakeries. I love it so much that with my small allowance I purchased a baking correspondence course from Chicago Baking Institutes. The company would send me a 4 or 5 page lesson or two with test pages that I would have to complete and return before they would send another. There was a thin dark green hard cover with three holes and a thick string tie to assemble as lessons were finished. By the time I got bored with that the book was 3 inches thick. After that, I bought some of the first Wilton cake decorating books, I still have them which were published in 1954, and 1960. I also purchased books from Culinary Institute of America, The Professional Chef in particular, publishing dates 1968 and 1971

I don't know when I first started making whipped cream swans in a bakery but I do know for sure that when Jackie and I opened our Bianco's Pastry and Sweet Shoppe in 1970 it was the featured hit for the opening weekend.

These are not difficult to make in small quantities, but most commercial bakeries don't make them because in larger quantities it become labor intensive. Try them for yourself. Sorry for the large quantity recipe but you can divide it by four and make just 11 or 12.



PATE A CHOU

1 pound vegetable oil
1 quart water
16 1/2 ounces all-purpose flour sifted
1 teaspoon salt
1 tablespoon lemon extract
16 large eggs

WHIPPED CREAM

1 1/2 quarts heavy cream

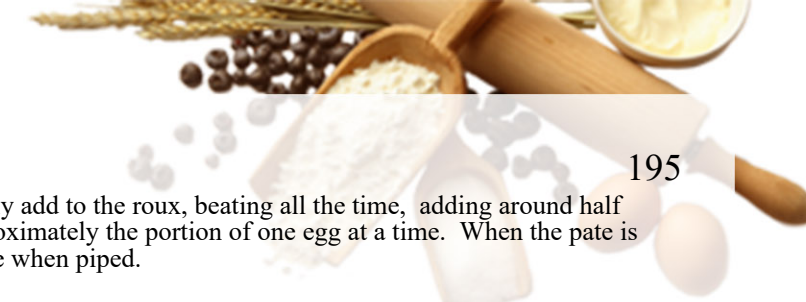
1 cup sugar
1 tablespoon vanilla extract

TO FINISH

dusting of confectioners' sugar
for eyes glossy red decorating gel

You will need 2 large (18") pastry bags, one with a number 9 Wilton or 809 Ateco plain tube and the other with a number 9 or 809 star tube. You will also need a smaller bag, perhaps a 12" with a number 11 plain tip. The large plain tip is for the body, the smaller plain tip for the neck and head and the star tip for the whipped cream.

TO MAKE THE PATE A CHOU: (translates to Cabbage head) bring the oil and water to a boil. Add the sifted flour and cook roux for 3 or four minutes until smooth. Stir constantly with a wooden spoon so as not to burn the roux. Take off heat and put into mixer bowl with the paddle and run on medium speed for 5 to 8 minutes until cooled down.



Beat the eggs, add the salt and lemon extract and gradually add to the roux, beating all the time, adding around half quickly to cool the mixture a bit more and then add approximately the portion of one egg at a time. When the pate is complete it should be glossy and be able to hold its shape when piped.

Preheat the oven to 450°

Using the smaller plain tube, fill the bag with the pate and pipe out the necks (46 to 48 in case of breakage) onto a parchment paper lined baking sheet pan, as large number 2's, approximately 2" from top to bottom. Pipe a little bubble at the beginning of the "2" and pull forward to create the "head" on the neck. Bake in preheated oven for approximately 20 minutes to a light brown.

Next, using the large plain tube pipe out 44 large "tear drops" onto parchment paper lined sheet pans. These should be around 1 1/2 inch bubble to start and elongating to 3 1/2". Bake in 450° oven for 25 minutes then reduce heat to 375° and bake for another 40 to 45 minutes until the shell is dried out enough to not collapse when taking out of oven. (tip, if the shell is looking too dark, just turn the heat off and leave in oven until the shells are baked enough not to collapse).

Let shells cool thoroughly. When cooled, cut the top of the large shell on a slight angle to the back then cut this top in half lengthwise (these will be the wings) make a hole at the front (the breast of the swan) to later insert the neck. I find a #2 pencil or thin dowel is good for this.

TO MAKE THE WHIPPED CREAM: If possible before you are ready, place the mixing bowl and beater in the freezer. The colder the utensils the better. Pour the heavy cream into the bowl and beat at medium speed for a few minutes until frothy then gradually add the sugar and then the vanilla. You can begin to increase the speed to medium high until the cream is thickened to hold designs. Do not over whip or it could turn to butter. Take off the mixer stand.

Now ready to assemble: Prepare cupcake liners by elongating at two ends. Fill large pastry bag with the star tube with whipped cream and fill body rising above the sides a bit. Place the wing into the sides, then insert the neck into the front hole. Pipe the eyes on both sides of the head with red piping gel or other frosting and sprinkle the swan with confectioners sugar. Place into a cupcake liner! Repeat for all of them. Finished!!


I know I said it wasn't too difficult, but as I am writing this recipe I discovered that I lied. But you can do it, I did and I am not that bright.





Index

"	
"Joy of Cooking" One Egg Cake..	26
1	
10" Deep Blueberry Pie.....	96
10"deep Lemon Meringue Pie...	106
A	
All Butter Layer Cake.....	154
Almond Macaroons.....	49
Almond Pastry Filling.....	169
Amaretti (Italian Macaroon Cookies).....	51
Amaretto Sauce.....	170
Amish Sugar Cookies.....	52
Anadama Bread.....	11
Apricot Glaze.....	170
Apricot Glazed Almond Torta....	27
Aunt Emily's Pound Cake.....	28
B	
Baked Pie Shells.....	155
Baked Pumpkin Pudding.....	143
Baking Powder Biscuits.....	4
Banana Cream Pie.....	97
Banana Nut Quick Bread.....	12
Basic Italian Sponge Cake.....	29
Basic Sweet Dough for Cinnamon Rolls,etc.....	67
Bavarian Cream Filling.....	171
Blueberry Zucchini Nut Bread....	13
Bomboloni (Italian Raised or Filled Doughnuts).....	86
Boston Cream Cake.....	30
Bread Pudding with or without Raisins.....	144
Broccoli, Olive and Mozzarella Calzone.....	137
C	
Candied Orange (Lemon) Peel...	182
Cathy's Italian Egg Biscuits.....	5
Cheese Danish Filling.....	171
Cherry Cheese Tarts.....	87
Chocolate Cream Pie.....	98
Ciabatta Bread.....	14
Cranberry Pistachio Biscotti.....	6
Cream Puff and Eclair Shells....	156
Croccante di Natale (Italian Almond Brittle).....	181
Crusty easy Dutch Oven Bread....	16
D	
Danish Pastries.....	84
Danish Pastry Dough.....	69
Danish and cookie icing.....	171
Date Filling.....	172
E	
Easter Bonnet Cakes.....	118
Easy Angel Food Lemon Cake squares.....	31
Eggnog Sweet Dough - Pecan cinnamon rolls.....	88
Ella's Italian Pastiere - Rice Pie...	76
Evelyn D'Alfonso's Loaf Cake....	32
F	
Favorite Pumpkin Pie.....	99
Focaccia Bread.....	17
French Butter Cookies - Monda Bakery's Recipe.....	59
French Cream Napoleons.....	188



French Custard Cream.....	157
Fresh Blueberry Cream Pie.....	101
Fresh Peach Filling.....	173
Fresh Rhubarb Pie.....	158
Fresh Strawberry Cream Pie.....	102
Fresh double Strawberry ShortCake.....	33
Fruit Custard Tarts.....	190

G

German Chocolate Cake.....	159
German Chocolate Icing.....	174

H

Half Butter Pie Crust.....	70
----------------------------	----

I

Irish Soda Bread.....	18
Italian Almond Torrone with Pistachio.....	183
Italian Butter Ball Cookies.....	50
Italian Butter Rum Cookies.....	60
Italian Cold Cut Pinwheel Calzone.....	138
Italian Custard Cream Turnovers/ Eccle cakes/ Cinnamon Twists....	120
Italian Easter Sweet Bread.....	19
Italian Olive Oil Pastry Crust.....	71
Italian Olive Oil Pizza Dough (or soft bread dough).....	71
Italian Panettone Bread Pudding.	145
Italian Pignoli Macaroons.....	122
Italian Red Wine Biscuits.....	7
Italian Ricotta Frittelle.....	90
Italian Sesame Cookies.....	60

J

Jackie's Anise Cookies.....	53
-----------------------------	----

Jackie's Favorite Cinnamon Twists	89
Jackie's Favorite Swedish Tea Ring.....	91
Jackie's Fresh Apple Pie.....	104

L

LaSalle Bakery Pecan Fingers....	61
Laurie's grandmother's Peanut Butter Balls.....	62
Lemon Delight Stripe Cake.....	160
Lena's Prune Filled Cookie Bars..	57
Lighter Summer Vegetable Pizza	139

M

Mama Bianco's Wine Biscuits....	81
Mama's Boiled Oil Biscuits.....	78
Mama's Egg Biscuits.....	79
Mama's Italian Ricotta Cheese Cake.....	80
Mama's Molasses Brownie Bars..	82
Mama's Pizza Bianco.....	140
Mama's Pizza Pomodoro.....	135
Milk Crackers.....	8
Monda Bakery Dutch Apple Pie.	123
Monda Bakery Italian Boiled Cream.....	126
Monda's Bakery "Quaresimale" Italian Almond Bars.....	125
Monda's Bakery Coconut Date Bars.....	113
Monda's Bakery Custard Pie.....	128
Monda's Bakery Italian Bread or Pizza Dough.....	114
Monda's Chocolate Eclair/ Cream Puff.....	116
Monda's Pepper Biscuits.....	115
Mrs Cook's Pecan Pie.....	162



Mushroom and Olive Pizza..... 141

N

Native American "Indian"
Pudding..... 146

Nonna's Ricotta Pumpkin Cake... 34

O

Oatmeal Peanut Butter Chocolate
Chip Cookies..... 63

Old Fashion Fruit Cake..... 35

Old Fashion Oatmeal Raisin
Cookies..... 161

Old Fashion Pie Crust made with
lard..... 72

Orange Chiffon Cake with orange
glaze..... 37

P

Parisienne Tartlettes..... 152

Party Size Banana Eclairs..... 192

Party Size Eclairs..... 193

Pasta Della Nonna..... 72

Pasta Frolla..... 73

Pastiera Napoletana - Easter Wheat
Torta..... 43

Pineapple - Ricotta Rice Pie..... 108

Pineapple Cheese Pie..... 107

Pineapple Pie Filling..... 176

Pineapple Royale Layer Cake.... 163

Pineapple Upside Down Cake..... 38

Pistachio Nut Butter Balls..... 55

Pizzagaina (or Pizza Rustiga or
Pizza Chiena)..... 75

Popovers..... 20

R

Rachele's Cherry Slices..... 65

Raisin Cinnamon Sweet Rolls..... 92

Raspberry Almond Torta..... 41

Roberta's Lemon Ricotta Cookies. 64

Rustic Italian Bread..... 21

S

Sea-Salted Smoky Almond
Chocolate Bark..... 185

Shepard's Basic Pie Crust..... 164

Shepard's Cabinet Pudding..... 147

Shepard's Candy Type Brownies. 165

Shepard's Cheese Bread..... 22

Shepard's Chocolate Chip
Cookies..... 166

Shepard's Date Nut Bread..... 167

Shepard's Grapenut Pudding..... 148

Shepard's Rice Pudding..... 149

Shepard's Strawberry Bavarian
Cream Pie..... 109

Short Paste..... 73

Simple Syrup - flavored or plain. 177

Soft Dinner Rolls..... 23

Sour Cream Coffee Cake..... 45

Southern Hush Puppies..... 24

Spinach and Olive Calzone (also
with mozzarella, pepperoni, and
ricotta)..... 136

Strawberry Pie Filling..... 178

Streusel Topping..... 175

T

Torta Della Nonna..... 42

Torta dello Specchio Limoncello or
Lemon Mirror Cake..... 39

V

Vic Calise's Egg Biscuits..... 9



W

Washington Cream Cake..... 46
Whipped Cream Swans.....194
Whipped Heavy Cream.....177
White Bakery Frosting..... 179
Wonderful Custard Pie..... 110

Y

Yeast Raised Doughnuts..... 94

Z

Zeppole di San Giuseppe..... 130
Zucchini Pineapple Nut loaf Cake 47
Zuppa Inglese Cake.....132



