



C4C GLUTEN FREE FLOUR RECIPES

SPICED APPLE MUFFINS WITH WHIPPED GOAT CHEESE FROSTING AND BACON SPRINKLES

Muffins

- 3 cups C4C flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 tablespoon salt
- 1 teaspoon ground ginger
- ¼ teaspoon ground clove
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 ¼ cup vegetable oil
- 3 large eggs
- 2 ½ cups grated apples

Frosting

- 8 ounces fresh goat cheese
- 4 ounces butter
- 3 tablespoons maple syrup

Sprinkles

- bacon

PROCEDURE

For the Muffins

1. Preheat the oven to 350°.
2. Mix all dry ingredients together.
3. Combine eggs, oil, and sugars.
4. Add the wet ingredients into the dry ingredients.
5. Fold in grated apples. **NOTE:** Make sure to wring out most of the liquid from the grated apples before measuring.
6. Divide batter into prepared muffin pans and bake for 20 minutes, or until golden brown.

For the Frosting

1. Remove goat cheese and butter from refrigerator and allow to soften at room temperature.
2. In a stand-up mixer, whip the goat cheese at medium speed for 3 minutes.
3. Add softened butter and maple syrup into the goat cheese, continuing to mix for an additional 2-3 minutes. **NOTE:** Make sure to use fresh goat's milk cheese for softer texture and milder flavor. We use "Andante Dairy" which is available at most select Whole Foods.

For the Sprinkles

1. Dice bacon, fine.
2. Cook over medium heat until bacon is crispy.
3. Place on paper towels to cool, and pat dry.
4. Store in air-tight container until ready to sprinkle on top of frosted cupcakes. **NOTE:** To season or candy bacon sprinkles, remove bacon from skillet, place in a bowl and toss with your choice of seasoning and/or sugar.

Recipe yields 24 muffins



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DANISH

by Ben Hershberger, Pastry Chef, Per Se

INGREDIENTS

Danish

- 2 cups C4C flour
- 2 ½ tablespoons sugar
- 1 ¼ teaspoon salt
- ½ cup water
- ¼ cup butter, cubed, slightly chilled
- 1 tablespoon baking powder
- ½ teaspoon yeast, instant
- ½ teaspoon vanilla extract
- ¼ roll-in butter (see instructions)

Filling

- Your favorite fruit compote, preserves or jam

Icing

- 1 cup confectioner's sugar
- 2 tablespoons water

PROCEDURE

For the Danish Dough

1. Combine flour, sugar and salt.
2. In a small saucepan, bring water to a boil.
3. Place dry ingredients in a stand-up mixer on low speed, slowly adding in hot water so it evenly distributes into flour.
4. Add cubed butter and continue mixing on low speed until evenly incorporated, making sure to not overwork dough.
5. Add yeast and baking powder and continue mixing slowly, until distributed.
6. Remove dough from mixer, wrap in plastic and chill for 30 minutes, or until ready for laminating.

For the Roll-In Butter

1. Place a large piece of plastic wrap on a clean, flat surface.
2. Place softened butter (1/2 cup) in the center of the plastic and spread into a rectangle, roughly 7" by 8".
3. Cover and chill for 15 minutes. **NOTE:** You want to make sure the butter is firm but not too hard. It must be pliable.

For the Laminating

1. When butter is completely chilled and ready to use, cut dough in half and roll out each half into a separate 12" square.
2. Slice butter into two halves and place each half onto each half of dough, folding the dough over the butter to form a sort of sandwich.
3. Seal the edges by pressing with fingers.
4. Roll each piece out to a 20" x 12" rectangle, then fold into thirds by creasing the long sides in and over the center.
5. Repeat rolling into a large rectangle and folding into thirds.



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DANISH

PROCEDURE CONTINUED

For the Danish Form

1. Preheat the oven to 425°.
2. Roll the laminated dough out to $\frac{1}{4}$ -inch thickness. **NOTE:** *Dough can be cut into squares with filling placed in the center. For diamond shapes, place a dollop of your choice of preserves/compote/jam in the center of each square of dough or fold the piece in half, cut into 1-inch strip, and stretch, twist and roll into a spiral.*
3. Place dough on a silpat-lined baking sheet and bake for 8-10 minutes, or until golden brown.

For the Icing

1. In a small bowl, combine confectioner's sugar and water, stirring until smooth.
2. Drizzle over finished Danishes and enjoy!