

No-Knead Light Rolls

Adapted from *Joy of Cooking*

½ stick butter
2 tablespoons sugar
1 ¼ teaspoon salt
1 cup water

Melt butter together with other ingredients in a saucepan with a thick bottom. Pour mixture into a large bowl and put in freezer to cool. Pour ¼ cup water into saucepan and stir in 1 package (2 ¼ teaspoons) yeast.

In a separate bowl, measure out 2 ¾ cups sifted bread flour. In a small bowl beat 1 large egg.

Once butter mixture has cooled to slightly warm, remove from freezer and whisk in egg and yeast mixtures. Add flour and stir until a soft dough ball forms. Cover bowl and refrigerate for 2-12 hours.

Get out muffin tins and put cinnamon sugar or savory mixture into the bottom of each tin, just enough to lightly cover bottom. Punch down the dough, and place a portion into each tin (should make about 15). Sprinkle on the same topping.

Let rise for 45 minutes. Preheat oven to 425 degrees. Bake for 18-20 minutes until golden brown. Remove to a rack to cool.

Bishop's Bread Coffee Cake

Adapted from *Joy of Cooking*

Chop (separately) in a blender 1 cake Ibarra chocolate, $\frac{1}{2}$ cup walnuts, and 1 cup hazelnuts. Set aside and prepare streusel topping; combining together:

$\frac{1}{3}$ cup sugar

2 tablespoons pastry flour

2 tablespoons unsalted butter

and mixing in $\frac{1}{2}$ teaspoon cinnamon and the chopped walnuts.

Sift together:

$1\frac{1}{2}$ cups pastry flour

1 cup sugar

$\frac{1}{4}$ teaspoon salt

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon baking soda

Stir the hazelnuts and chocolate into this mixture.

In a large bowl, beat together 1 cup sour cream and two large eggs. Add the dry ingredients and blend until just smooth. Pour into a 9" square greased baking pan and spread the streusel mixture on top.

Bake until a toothpick comes out clean, about 25 minutes in an oven preheated to 350 degrees.

