



Craftsy

# VANILLA & BEYOND:

Baking With Flavors First  
with Jenny McCoy



## VANILLA & BEYOND: BAKING WITH FLAVORS FIRST with Jenny McCoy

### Mini Mint Chocolate Chip Bundt Cakes

**Yield:** Makes 6 mini Bundt cake

#### Ingredients

##### FOR THE CAKE BATTER:

- 1¾ cups (240 g) unbleached all-purpose flour
- 1½ teaspoons baking powder
- 2 pinches salt
- 1½ sticks (170 g) unsalted butter, softened
- ½ cup plus 2 tablespoons (125 g) light brown sugar
- ½ cup (100 g) granulated sugar
- 3 large (150 g) eggs
- 1 teaspoon Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste
- ¾ teaspoon Nielsen-Massey Organic Pure Peppermint Extract
- ¾ cup (180 g) sour cream
- ¾ cup (125 g) bittersweet chocolate chips
- ¾ cup (125 g) milk chocolate chips

##### FOR THE CHOCOLATE GLAZE:

- 1 cup (170 g) bittersweet chocolate chips
- 2 tablespoons (30 g) unsalted butter
- ½ cup (120 g) heavy cream
- 1 tablespoon Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste



## Mini Mint Chocolate Chip Bundt Cakes

### Method

1. **TO PREPARE THE CAKE BATTER:** Position a rack in the bottom of the oven and preheat to 350 F (175 C). Place a cooling rack over a parchment-lined baking sheet. Lightly coat a 6-cavity mini Bundt pan with nonstick cooking spray.
2. Combine the flour, baking powder and salt together into a bowl and set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, brown sugar, granulated sugar and salt until light and fluffy, about 5 minutes. Add the eggs, one at a time, and mix until just incorporated. Add the vanilla bean paste and the mint extract and mix until combined. Scrape down the sides of the bowl, add the dry ingredients, and mix until smooth. Scrape down the sides of bowl, add the sour cream, and mix until perfectly smooth. Remove the bowl from the mixer and gently fold in the chocolate chips, until evenly dispersed.
4. Spoon the batter evenly into the prepared mini Bundt pan. Bake until deep golden brown and a knife inserted in the center comes out clean, 20 to 25 minutes. Let the cakes cool in the pan for 5 to 10 minutes, then carefully invert onto the prepared cooling rack and let cool to room temperature before glazing
5. **TO MAKE THE CHOCOLATE GLAZE:** Place the chocolate chips and butter in a medium mixing bowl. Bring the cream and vanilla bean paste to a boil and pour over the chocolate. Gently shake the bowl to submerge the chocolate in the hot cream and let stand for 1 to 2 minutes to soften the chocolate. Whisk the mixture until completely smooth, and use immediately.
6. Slowly pour the warm chocolate glaze evenly over the tops of the cakes, allowing the excess to drip down the sides. Let the glaze set for 15 to 20 minutes before transferring to a serving plate. Garnish with fresh mint leaves, if desired.



## Vanilla Bean Gelato

**Yield:** Makes about 1½ quarts (1.4 l)

### Ingredients

- 3 cups (720 g) whole milk
- 1 cup (240 g) heavy cream
- ¾ cup (150 g) granulated sugar, divided
- 8 large (160 g) egg yolks
- ¼ teaspoon salt
- 2 Nielsen-Massey Whole Vanilla Beans, such as Tahitian, Mexican or Madagascar Bourbon



### Method

1. Split and scrape the seeds from the vanilla beans. Set aside until ready to use.
2. Place the egg yolks in a large mixing bowl. Set aside until ready to use.
3. In a large sauce pot, combine the milk, cream, ¼ cup (50 g) of the sugar, salt, and the seeds and pods of the vanilla beans. Bring the mixture to a full, rolling boil, while stirring occasionally. Once the mixture has come to a full boil, remove from the stovetop.
4. Add the remaining ½ cup (100 g) sugar to the bowl of egg yolks and whisk until smooth. Slowly pour the hot cream mixture over the egg yolks, while whisking constantly. Set the bowl of the hot cream and yolk mixture over another bowl of ice water and cool to room temperature. Cover the bowl with plastic wrap and refrigerate 4 hours to overnight, to extract the full flavor of the vanilla beans and allow the base to chill completely.
5. Strain the ice cream base through a fine-mesh sieve and churn in an ice cream maker, according to the manufacturer's directions. Remove the ice cream from the ice cream machine once it is fully churned and has the consistency of soft-serve. Store the churned ice cream in an airtight container and freeze for at least 4 hours to set before serving.

## Lemon-Almond Cream Scones

**Yield:** Makes 8 scones

### Ingredients

#### FOR THE SCONE DOUGH:

- 2¾ cups (360 g) unbleached all-purpose flour, plus more for dusting
- ¼ cup (50 g) granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1½ cups (400 g) heavy cream, plus more for topping
- 2 teaspoons Nielsen-Massey Organic Pure Almond Extract

#### FOR THE GLAZE:

- 1 cup (120 g) powdered sugar
- 2 tablespoons (30 g) milk
- 1 teaspoon Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste
- ¾ teaspoon Nielsen-Massey Organic Pure Lemon Extract



## Lemon-Almond Cream Scones

### Method

1. **FOR THE SCONE DOUGH:** Position a rack in the center of the oven and preheat to 400 F (205 C). Line a baking sheet with parchment paper.
2. In a large mixing bowl, stir the flour, sugar, baking powder, and salt together until combined. Add the cream and the almond extract and stir with a rubber spatula or spoon until the dough just comes together.
3. Turn the dough out onto a lightly floured surface and gently knead a few times. Divide the dough into two pieces and shape each piece into a large disk, about 6 inches (15 cm) around and 1 inch (2.5 cm) thick.
4. Place the two disks of dough on the parchment-lined baking sheet. Using a sharp knife, cut the disks into quarters, leaving the slices of the disk in place. Bake until light golden brown, about 25 minutes. Let cool on the baking sheet completely before glazing.
5. **FOR THE GLAZE:** In a small bowl, whisk the powdered sugar, milk, and lemon extract together until completely smooth. Use immediately, or cover tightly and refrigerate until ready to use. Let chilled glaze warm up to room temperature and stir before using.
6. Liberally brush the glaze over the tops of the scones and let stand for about 20 minutes to set before serving.

**TO MAKE CITRUS SCONES:** Substitute Nielsen-Massey Organic Pure Orange Extract for the almond extract in the scone dough.





**COOK SMARTER: SOLUTIONS FOR WEEKNIGHT DINNERS** with Sara Moulton

## Raspberry-Rose Water Refrigerator Jam

**Yield:** Makes about 2 cups

### Ingredients

- $\frac{3}{4}$  cup granulated sugar, divided
- 1½ teaspoons pectin
- 4 cups (2 pints) fresh or frozen raspberries
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  to 1 teaspoon Nielsen-Massey Rose Water
- $\frac{1}{4}$  teaspoon Nielsen-Massey Organic Pure Lemon Extract

### Method

1. In a small bowl, stir  $\frac{1}{4}$  cup of the granulated sugar and the pectin together until well-combined. Set aside until ready to use.
2. In a large pot, combine the raspberries, the remaining  $\frac{1}{2}$  cup of sugar, and the salt. Cook the mixture over medium-high heat, while stirring frequently to avoid the fruit from scorching, until the berries have broken down and some of the water from the fruit evaporates, about 10 minutes. Slowly sprinkle the sugar and pectin mixture over the surface of the raspberries in the pot and stir until combined. Increase the heat to high and cook to a rolling boil for 2 minutes. Remove the raspberry jam from the stovetop and add the rose water to taste. Stir in the lemon extract.
3. Let cool to room temperature in the pot. Transfer the jam to desired airtight containers and refrigerate until ready to eat.

## Blueberry-Vanilla Bean Refrigerator Jam

**Yield:** Makes about 2 cups

### Ingredients

- 1 Nielsen-Massey Madagascar Bourbon Whole Vanilla Bean
- ½ cup granulated sugar
- 1 teaspoon pectin
- 4 cups (2 pints) fresh or frozen blueberries, rinsed and stems removed
- ¼ cup light brown sugar
- ¼ teaspoon salt
- ½ teaspoon Nielsen-Massey Organic Pure Lemon Extract



### Method

1. Split and scrape the seeds from the vanilla beans. Set aside until ready to use.
2. In a small bowl, stir the granulated sugar and the pectin together until well combined. Set aside until ready to use.
3. In a large pot, combine the blueberries, brown sugar, salt, and the seeds and pod of the vanilla bean. Cook the mixture over medium-high heat, while stirring frequently to avoid the fruit from scorching, until the berries have broken down and some of the water from the fruit evaporates, about 10 minutes. Slowly sprinkle the sugar and pectin mixture over the surface of the blueberries in the pot and stir until combined. Increase the heat to high and cook to a rolling boil for 2 minutes. Remove the blueberry jam from the stovetop and carefully remove the vanilla bean pod and discard. Stir in the lemon extract.
4. Let cool to room temperature in the pot. Transfer the jam to desired airtight containers and refrigerate until ready to eat.