



**Recipes for
Breads,
Pies, Biscuits
& More**

THE BEST
CAST-IRON
BAKING BOOK

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INTRODUCTION

THE THRILL AND PASSION OF CAST IRON

A cast-iron skillet is as enticing as the sizzle you hear when the bacon crisps or when the butter dances in the pan. It is as alluring as the aroma of the bread baking in the oven or as tempting as a warm skillet chocolate chip cookie, nestled under creamy, cold ice cream.

That same cast-iron pan is as precious as your splattered note card for Grandma's skillet biscuits, the one she wrote out for you many years ago. It is as cherished as the flavor of the apple dumplings your dad baked each fall and as memorable as the cinnamon rolls your family always serves for the holidays. It is simmering with the stories of family meals and campfire stews. The pans are exalted in love letters, praised in poems and bequeathed in wills.

Perhaps no other pan or utensil cooks up as many memories and as much up-to-the minute goodness as black, cast-iron cookware.

Like many Southern cooks, we each inherited cast-iron cookware from our mothers and grandmothers. We cherish those pans and every time we use them we are connected to our loving families, whose cooking inspires us even today. We feel their presence and know each time we pick up that skillet or Dutch oven, we are touching the hands of our ancestors who fried chicken and baked biscuits in that same pan.

When you buy a new cast-iron pan, you can trust that generations to come will cook in that same pan and feel your devotion and passion. That is just the way it is, for cooking in cast-iron simultaneously connects you with your past and future.

We find we can't top the performance of cast iron. Cast-iron pans crisp the best fried fish, sear the juiciest steak, serve up an unbeatable pizza, bake the richest brownies and brown the crustiest breads.

There are so many reasons to use cast iron and first and foremost, it is for the flavor of the food. The pans are known for reaching high temperatures, so food develops a delicious, crisp crust. The natural, nonstick surface of cast iron is an ideal alternative to nonstick coatings and you never have to worry about scratching or chipping. The more you use your cast-iron pan, the more nonstick they become. Cast iron is easy to clean, nearly indestructible, and will last for decades. Plus, they are the most versatile pan in the kitchen. From the stove top to the oven, whether broiling, browning, baking or braising, the cast-iron skillet does it all.

CAST-IRON BAKING IS THE KEY TO THE MOST DELICIOUS BAKING YOU WILL EVER TASTE.

Easy, but unforgettable Artisan No-Knead Bread, the most delicious Skillet Berry Cobbler, decadent Dark Chocolate S'Mores Pie and incredible Bourbon-Glazed Applesauce Pecan Cake await. Cast iron is the choice for high temperature baking, which means bread develops the crisp, chewy crust that many thought only commercial bakeries could achieve. The pan retains heat, so fruit caramelizes perfectly while cookie crusts bake to chewy perfection. Yet, fill the skillet with a special holiday pie and the crust is crisp while the filling bubbles gently and evenly.

Cast-iron baking is easy — and this cookbook empowers home cooks to bake and use their cast iron confidently. These breads, biscuits, cobblers, pies, cakes, pizza and brownies are a perfect combination of up-to-date deliciousness and traditional lusciousness. Unbeatable, old-fashioned flavors take on new ease and fresh tastes in these thoroughly tested recipes.

It seems that everyone, from the top chef to your neighbor next door, knows the wonder of cast iron and shouts passionately about using it. Now, everyone can assuredly use their cast iron. If you have been wanting to make cast iron as your go-to skillet, this the cookbook will be your guide.

We are thrilled to invite you into a whole new world of baking. Now pick up that trusty black pan and get into the kitchen!

— *Kathy & Roxanne*





Easy No-Knead Bread

MAKES 1 LOAF

This is the recipe that began our love of cast-iron baking. Over the course of the COVID-19 pandemic, we have baked hundreds of loaves of no-knead bread between us. It really can't be any easier: all you do is stir the ingredients together, let the dough rest on the kitchen counter for 12 to 18 hours and then bake until you have a crispy, deeply flavored loaf. We like to spread butter and jam on toasted slices of this bread, but it is also perfect for paninis or grilled cheese sandwiches.

5 quart (4.7 L) cast-iron Dutch oven with lid

3 cups (750 mL) all-purpose flour (approx.)

½ cup (125 mL) whole wheat flour

1 tbsp (15 mL) kosher salt

½ tsp (2 mL) quick-rising (instant) yeast

1⅔ cups (400 mL) water (approx.)

1 In a large bowl, combine all-purpose flour, whole wheat flour, salt and yeast. Add the water and stir until combined. The dough will be shaggy and sticky so add an additional 1 to 2 tbsp (15 to 30 mL) water if it is too dry. Cover with plastic wrap and let rise at room temperature for at least 12 hours or preferably 18 hours.

2 Place dough on a lightly floured work surface. Sprinkle with flour and fold the dough over on itself once or twice. Lightly flour a 15-inch (38 cm) by 15-inch (38 cm) piece of parchment paper. Place dough on parchment paper, cover with plastic wrap and let stand for at least 15 minutes or up to 30 minutes.

3 Meanwhile, place the Dutch oven in the oven and preheat to 450°F (230°C).

4 Carefully lift the parchment paper with the loaf into the hot Dutch oven. Cover with the lid and bake for 30 minutes. Remove lid and continue to bake for an additional 18 to 20 minutes, or until brown and crisp.

5 Carefully using a heatproof spatula, lift the bread out of the Dutch oven and place on a wire rack. Once completely cool, place in a muslin bread bag or wrap in parchment for up to two days. Slice and serve.

TIP | This bread can be sliced and stored in a resealable freezer bag for up to 6 months. Pull a slice out and toast as needed.

Cast-Iron Weeknight Pizza

MAKES ONE 10-INCH (25 CM) THICK PIZZA CRUST (SEE TIPS)

Who wouldn't want hot, cheesy, savory and chewy pizza baked in your own oven with no more fussing and fretting over a delayed pizza delivery on a Friday night? This recipe gives you a lot of flexibility to create your own masterpiece. However, make sure not to overload the pizza with more than four toppings to allow the crust to bake perfectly.

10-inch (25 cm) cast-iron skillet

½ cup (125 mL) lukewarm water (100°F to 110°F/ 38°C to 43°C)

1¼ tsp (6 mL) quick-rising (instant) yeast

1½ cups (375 mL) all-purpose flour, divided (approx.)

1 tbsp + ¼ tsp (16 mL) olive oil, divided

½ tsp (2 mL) kosher salt

½ cup (125 mL) store-bought pizza sauce

1½ cups (375 mL) shredded mozzarella cheese

¼ cup (60 mL) grated Parmesan cheese

OPTIONAL TOPPINGS

Cooked, crumbled hot or mild (sweet) Italian sausage

Pepperoni

Cooked, crumbled bacon

Sliced, white mushrooms

Pitted sliced olives

Chopped onions

Sliced or chopped green pepper

1 In a large bowl, combine the water, yeast and ¾ cup (175 mL) flour; stir until smooth. Add 1 tbsp (15 mL) olive oil, salt and another ½ cup (125 mL) flour. Stir until a soft dough forms. Sprinkle the remaining ¼ cup (60 mL) flour on a work surface. Place the dough on the floured surface and knead, incorporating the flour on the work surface into the

pizza dough. Continue to knead until the dough is smooth and springs back when pressed lightly with a finger. This will take about 5 to 10 minutes.

2 Lightly grease a medium bowl with remaining ¼ tsp (1 mL) olive oil. Place dough in the bowl and turn the dough to coat the top in oil. Cover bowl with plastic wrap and let rise until doubled in size, about 1 hour.

3 Meanwhile, preheat the oven to 475°F (240°C).

4 Punch the dough down in the bowl. Cover with a clean dish towel and let stand for 10 minutes.

5 Turn out the dough on a lightly floured surface and shape into a ball. Flatten dough with your hands into a 6-inch (15 cm) circle. Using a lightly floured rolling pin, roll the dough into a 10-inch (25 cm) circle.

6 Place dough in the skillet. Spread the pizza sauce evenly over the crust. Top with mozzarella cheese, Parmesan cheese and toppings (if using). Bake in the preheated oven for 14 to 16 minutes, until cheese is melted and crust is golden.

7 Remove the skillet from the oven and let cool for 10 minutes. Using a large heatproof spatula, remove the pizza from the skillet and place on a cutting board or baking sheet. Using a pizza cutter or kitchen scissors, cut in slices.

TIPS | To make two thin-crust pizzas, divide the dough in half in Step 4 and place both onto a lightly floured surface. Form each half into a smooth ball. Place one ball in a resealable bag and refrigerate for up to one week. Use remaining dough ball and proceed with recipe as directed.



Maple Pecan Rolls

MAKES 10 ROLLS

Move over cinnamon rolls. These deliciously sweet rolls, filled with a buttery pecan mixture and topped with a maple syrup glaze, may become your new go-to treat.

Electric mixer

10 (25 cm) cast-iron skillet lined parchment paper

SWEET ROLLS

3¼ cups (810 mL) all-purpose flour (approx.), divided
¼ cup (60 mL) granulated sugar
2¼ tsp (11 mL) quick-rising (instant) yeast
1 tsp (5 mL) salt
½ cup (125 mL) water
⅓ cup (75 mL) milk
3 tbsp (45 mL) unsalted butter, cut into ½-inch (1 cm) slices
1 large egg, at room temperature
¼ tsp (1 mL) vegetable oil

PECAN FILLING

⅓ cup (75 mL) unsalted butter, melted
¼ cup (60 mL) packed dark brown sugar
1 tsp (5 mL) maple extract
⅔ cup (150 mL) chopped pecans, toasted (see Tip)

MAPLE PECAN GLAZE

¼ cup (60 mL) unsalted butter
¼ cup (60 mL) packed dark brown sugar
3 tbsp (45 mL) pure maple syrup
Pinch salt
3 tbsp (45 mL) milk
⅓ cup (75 mL) chopped pecans, toasted (see Tip)

1 SWEET ROLLS In a large bowl, combine 1½ cups (375 mL) flour, sugar, yeast and salt.

2 In a microwave-safe glass measuring cup, combine water, milk and butter. Microwave on High for 30 seconds or until the liquids are warm but not hot, about 120°F to 130°F (49 to 54°C). Stir to combine; the butter does not need to completely melt.

3 Pour the milk mixture into the flour mixture and beat at medium speed for 1 minute. Add 1 cup (250 mL) flour and the egg. Beat on medium speed for 2 minutes. Stir in ¾ cup (175 mL) flour. If the dough is very sticky, stir in an additional 2 to 4 tbsp/30 to 60 mL flour. Turn the dough out onto a lightly floured work surface and knead for about 5 minutes, until the dough is smooth and springs back when pressed lightly with a finger.

4 Lightly grease a large bowl with vegetable oil. Add the dough and turn to coat the top. Cover with a clean dish towel and let rise in a warm, draft-free place for about 1 hour or until doubled in size.

5 Punch the dough down and let stand for 10 minutes. Turn out onto a lightly floured work surface. Using a rolling pin, roll the dough into a 12-inch (30 cm) square.

6 PECAN FILLING In a small bowl, combine the butter, brown sugar and maple extract; stir in the pecans. Spread the filling evenly over dough. Beginning on the long side, roll the dough, jelly-roll style into a tight cylinder. Cut into 10 rolls about 1¼ inches (3 cm) thick.

7 Arrange rolls in the skillet cut-side up, spacing ½-inch (1 cm) apart. Cover with a clean dish towel and let rise in a warm, draft-free place for about 45 minutes or until doubled in size.

8 Meanwhile, preheat the oven to 375°F (190°C).

9 Bake in the preheated oven for 20 to 25 minutes or until the rolls are golden brown.

10 MAPLE PECAN GLAZE Meanwhile, in a small saucepan over medium heat, melt butter. Add brown sugar, maple syrup and salt; whisk until combined. Add milk. Cook, whisking constantly, until the mixture comes a boil. Remove from the heat and stir in the pecans.

11 Remove the skillet from the oven and place on a heatproof surface. Let cool for 5 minutes. Drizzle the glaze over the top of the rolls. Serve warm or let cool completely and store in an airtight container at room temperature for up to 2 days.

TOASTING PECANS

Toasting the pecans intensifies their flavor. To toast the pecans, spread chopped pecans in a single layer on a rimmed baking sheet. Bake at 350°F (180°C) for 5 to 7 minutes, or until lightly browned. Let cool completely then use as directed.

Challah Ring

MAKES 1 LOAF

Challah is the traditional bread served for Jewish Shabbat and holidays. The bread is delicious and while it may look difficult, it's easier than it appears to braid the dough into an elegant dough ring.

Stand mixer

**10-inch (25 cm) cast-iron skillet,
lined with a 12-inch (30 cm) by
12-inch (30 cm) piece of parchment
paper**

CHALLAH

4½ cups (1.125 mL) all-purpose flour
(approx.), divided
¼ cup (60 mL) granulated sugar
2¼ tsp (11 mL) quick-rising (instant) yeast
1 tsp (5 mL) salt
1¼ cups (310 mL) warm water (120°F
to 130°F/49°C to 54°C)
⅓ cup + ¼ tsp (76 mL) vegetable oil,
divided
2 large eggs, at room temperature
1 large egg yolk, at room temperature

TOPPING

1 large egg
1 tbsp (15 mL) water
½ tsp (2 mL) sesame seeds

1 CHALLAH In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (500 mL) flour, sugar, yeast and salt. Add water, ⅓ cup (75 mL) vegetable oil, eggs and egg yolk. Beat on medium-high speed for 1 minute. Stir in 1½ cups (375 mL) flour; beat for 1 minute, until combined.

2 Replace paddle attachment with the dough hook. Stir in 1 cup (250 mL) flour to make a soft dough. Beat on medium-high for 5 minutes, or until the dough is smooth and elastic. If the dough is very sticky, stir in an additional 2 to 4 tbsp (30 to 60 mL) flour. Gather the dough into a ball.

3 Lightly grease a large bowl with remaining ¼ tsp (1 mL) vegetable oil. Place dough in the bowl and turn to coat the top in oil. Cover with a clean dish towel and let rise in a warm, draft-free place for about 1 hour or until the dough is doubled in size. Punch down and let stand for 10 minutes.

4 Turn the dough out onto a lightly floured work surface. Divide the dough into thirds. Shape each portion into a long, rounded strip, about 18 to 20 inches (45 to 50 cm) long. Place the three strips of dough close together and parallel on the work surface. Pinch the top edges of the three strips together. Cross the right strip over the center strip. You now have a new center strip. Cross the left strip over the center strip. Continue alternating strips until all are braided. Pinch the end together to secure the braid, then shape into a ring.

5 Place dough in the skillet. Cover with a clean dish towel and let rise in a warm, draft-free place for 45 to 60 minutes or until doubled in size.

6 Meanwhile, preheat the oven to 350°F (180°C).

7 TOPPING In a small bowl, whisk together egg and water. Brush the egg mixture lightly and evenly over the dough then sprinkle with sesame seeds. Discard remaining egg mixture. Bake in the preheated oven for 25 minutes. Check the challah and cover loosely with aluminum foil if the top is browning already. Bake for another 15 to 25 minutes or until golden brown.

8 Remove the challah from the skillet with a heatproof spatula and let cool completely on a wire rack. Wrap the challah in plastic wrap and store for up to two days or freeze for up to 6 months.

TIP | If desired, omit the sesame seeds or sprinkle with poppy seeds instead.





Skillet Berry Cobbler

MAKES 12 SERVINGS

This cobbler is guaranteed to elicit oohs and aahs from around the kitchen table. We promise you, the berries combined with the crispy cobbler create a blue-ribbon dessert.

10-inch (25 cm) cast-iron skillet

10-inch (25 cm) Double Crust Pie Crust (page 24), prepared through Step 3 or two 9-inch (23 cm) store-bought pie crusts rolled out (see Tip)

5 cups frozen mixed berries (about two 12 oz/375 g packages)

¼ cup (60 mL) unsalted butter, melted

1 tsp (5 mL) freshly squeezed lemon juice

1¼ cups (310 mL) granulated sugar, divided

½ cup (125 mL) all-purpose flour

½ cup (125 mL) water

4 tbsp (60 mL) unsalted butter, cubed

Vanilla ice cream (optional)

1 Preheat the oven to 375°F (190°C).

2 Pierce the bottom and sides of the prepared crust with the tines of a fork. (Note: the crust may not go all the way up the sides of the skillet and that is okay.) Bake in the preheated oven for 9 minutes.

3 In a large bowl, combine the frozen berries, butter, lemon juice, 1 cup (250 mL) sugar and flour. Gently spoon the berry mixture into the pie crust. Some of the sugar mixture will be left in the bowl, so use a spoon and sprinkle any remaining sugar mixture otop the berries. Drizzle with water.

4 Unfold the second pie crust and place otop of the berries. (The edges of the crust on a cobbler are not fluted.) Scatter the butter on the top crust and sprinkle evenly with remaining ¼ cup (60 mL) sugar. Bake in the preheated oven for 1 hour and 15 minutes to 1 hour and 25 minutes or until top crust is crisp and berry mixture is bubbling.

5 Remove the skillet from the oven and place on a heatproof surface. Let cool for 30 minutes. Serve warm with vanilla ice cream (if using) on the side. Cover leftovers and store in the fridge for up to 3 days.

TIP | In a hurry? You may substitute two refrigerated 9-inch (23 cm) pie crusts for the homemade. Let the pie crusts to come to room temperature and unroll according to the package directions. Roll out each 9-inch (23 cm) crust to make it thinner approximately 10-inches (25 cm.) Proceed with the recipe as directed.

Cheddar Chive Biscuits

MAKES 8 BISCUITS

Jewels of Cheddar cheese and chive peak through these moist yet crisp biscuits. This is a perfect accompaniment to so many meals such as chili, stew and braised meat. However, these biscuits are equally delish as a breakfast sandwich filled with crisp bacon, a cooked sausage patty or a slice of ham.

Pastry blender (optional)

*3-inch (7.5 cm) round biscuit cutter
or cookie cutter (optional, see Tips)*

10-inch (25 cm) cast-iron skillet

2 cups (500 mL) all-purpose flour (approx.)
2 tsp (10 mL) baking powder
1 tsp (5 mL) granulated sugar
½ tsp (2 mL) baking soda
½ tsp (2 mL) salt
¾ cup (175 mL) shredded sharp Cheddar cheese
¼ cup (60 mL) fresh minced chives
6 tbsp (90 mL) cold unsalted butter, cubed
¾ cup (175 mL) buttermilk (approx.)
2 tbsp (30 mL) unsalted butter, melted

- 1 Preheat the oven to 425° F (220°C).
- 2 In a large bowl, combine flour, baking powder, sugar, baking soda, and salt. Add Cheddar cheese and chives; stir to combine. Using a pastry blender or two knives, cut in the cold butter until pea-size pieces form.
- 3 Add ¾ cup (175 mL) buttermilk to the bowl until the flour is moistened and no dry flour remains. You may need to add up to ¼ cup (60 mL) more buttermilk. With lightly dusted hands, gather the dough into a ball in the bowl.

Transfer the dough to a lightly floured surface and knead about 5 or 6 times. Pat into a circle that is about ¾-inch (2 cm) thick. Dust the biscuit cutter with flour. Using the biscuit cutter, cut the rounds of the dough. Place in skillet. Gather the scraps of dough and pat again until ¾-inch (2 cm) thick and continue to cut biscuits and place in the skillet until you have 8 biscuits.

4 Brush the tops of the biscuits with melted butter. Bake for 16 to 18 minutes or until golden brown.

5 Remove the skillet for the oven and place on a heatproof surface. Using a heatproof spatula, transfer the biscuits to a wire rack and let cool for 5 minutes. Serve warm. Store leftovers in an airtight container at room temperature for up to 2 days. To reheat, wrap a biscuit in a paper towel and microwave on High for 20 seconds or until warm.

TIPS | If you don't have a biscuit or cookie cutter, use an inverted glass approximately 3 inches (7.5 cm) in diameter. Dip the top edge in flour, then use the glass to cut the biscuits.

For traditional buttermilk biscuits, omit cheese and chives and continue with recipe as directed.





Dark Chocolate S'Mores Pie

MAKES 12 SERVINGS

In this recipe, campfire s'mores become an elegant, show-stopping dessert. The pie crust is layered with dark chocolate, a marshmallow meringue, a sprinkling of graham cracker crumbs and a drizzle of dark chocolate syrup. Decadent, if you ask us!

10-inch (25 cm) cast-iron skillet
Electric mixer

S'MORES PIE

10-inch (25 cm) unbaked Single Deep-Dish Pie Crust (page 25), prepared through Step 3

- 1 cup (250 mL) unsalted butter, cubed
- 4 oz (125 g) 70% bittersweet (dark) chocolate
- 2 cups (500 mL) granulated sugar
- 4 large eggs, at room temperature
- 1 large egg yolk, at room temperature
- 1½ cups (375 mL) all-purpose flour
- ⅓ cup (75 mL) unsweetened cocoa powder
- ½ tsp (2 mL) salt
- 1½ tsp (7 mL) vanilla extract

MARSHMALLOW MERINGUE

- 4 large egg whites, at room temperature
- 1 tsp (5 mL) cream of tartar
- Pinch salt
- ¼ cup (60 mL) granulated sugar
- 1 jar (7 oz/198 g) marshmallow crème
- 1 tbsp (15 mL) graham cracker crumbs
- 2 tbsp (30 mL) store-bought dark chocolate syrup

- 1 S'MORES PIE** Preheat the oven to 350°F (180°C).
- 2** In a medium saucepan, combine butter and chocolate. Warm over low heat,

stirring frequently, until melted. Remove from heat and let cool for 3 minutes.

3 Whisk sugar into the chocolate mixture. Add eggs, one at a time, and egg yolk, whisking well after each addition. Continue whisking until the mixture turns glossy. Add flour, cocoa powder and salt; whisk just until combined. Whisk in vanilla. Spoon into the prepared crust.

4 Bake in the preheated oven for 50 to 60 minutes or until the filling is set and a toothpick inserted in the center comes out with just a few crumbs attached.

5 MARSHMALLOW MERINGUE When the pie has 10 minutes left in the oven, start the meringue. In a large bowl, using an electric mixer at medium-high speed, beat the egg whites, cream of tartar and salt until frothy. Add the sugar and continue beating until soft peaks form. Add the marshmallow crème, a large spoonful at a time, beating at high speed after each addition, until the mixture is very smooth and stiff peaks form. Spoon meringue onto the pie, taking care to cover it completely to the edge of the crust. Return the pie to the oven and bake for 10 to 15 minutes or until the peaks on the meringue are golden brown.

6 Remove pie from the oven and let cool on a heatproof surface for 30 minutes before slicing and serving. Garnish with graham cracker crumbs and a drizzle of dark chocolate syrup. Serve or cover and refrigerate for up to 3 days.

Caramelized Apple Dutch Baby

MAKES 4 SERVINGS

A Dutch baby is sometimes called a German pancake. It is very fluffy and some describe the texture and appearance as similar to a popover or Yorkshire pudding. The batter is best refrigerated overnight so plan ahead, but it also makes preparation in the morning a snap.

Blender

10-inch (25 cm) cast-iron skillet

DUTCH BABY BATTER

4 large eggs
2/3 cup (150 mL) milk
1/2 tsp (2 mL) vanilla extract
2/3 cup (150 mL) all-purpose flour
1 tbsp (15 mL) granulated sugar
1/8 tsp (.5 mL) salt
Pinch ground nutmeg
1 1/2 tbsp (22 mL) melted unsalted butter
3 tbsp (45 mL) unsalted butter, cut into 1-tbsp (15 mL) pieces

CARAMELIZED APPLES

1/4 cup (60 mL) unsalted butter
2 medium unpeeled crisp, firm sweet apples such as Braeburn, Jazz or Pink Lady, thinly sliced
3 tbsp (45 mL) granulated sugar
1/2 tsp (2 mL) ground cinnamon

TOPPING

1 1/2 tbsp (22 mL) confectioners' (icing) sugar

1 DUTCH BABY BATTER In a blender, combine eggs, milk, and vanilla; blend on high speed until frothy and smooth, about 15 seconds. Add flour, sugar, salt, and nutmeg; blend on high speed until smooth. Add melted butter and blend until combined, about 30 seconds. Transfer to an airtight container and

refrigerate for at least 3 hours or preferably overnight.

2 Remove batter from the refrigerator 30 minutes before cooking.

3 Preheat the oven to 400°F (200°C).

4 CARAMELIZED APPLES Meanwhile, melt butter in the skillet over medium heat. Add apples and sprinkle with sugar and cinnamon. Stir to separate the apple slices and coat evenly with butter and sugar. Reduce the heat to medium-low and cook, stirring frequently, for 10 to 15 minutes or until the apples are tender and golden brown. Transfer apples to a medium bowl, cover and keep warm. Set aside.

5 Using an oven mitt to safely hold the hot skillet, carefully wipe the skillet clean. Place the butter in the hot skillet. Return the skillet to the oven and allow it to heat for 2 to 3 minutes or until the butter is melted and bubbly but watch closely so the butter does not brown.

6 Whisk batter just before cooking. Carefully pour the batter into the hot skillet. Bake in the preheated oven for 20 minutes. Reduce the oven temperature to 300°F (150°C). Bake for 5 to 8 minutes until the center of the top is golden brown. (If the edges become too brown, cover with a strip of aluminum foil.) The pancake will be puffed and golden brown.

7 Top with Caramelized Apples and sprinkle lightly with confectioners' sugar. Serve immediately.



Double Pie Crust

MAKES ONE 10-INCH (25 CM) DOUBLE PIE CRUST

Cast-iron skillets are known for baking great pies. Use this basic double crust recipe for any of your favorite cast-iron pies that have a bottom and a top crust, like Skillet Apple Pie with Calvados Glaze or the Deep-Dish Cherry Pie.

Pastry blender (optional)

10 inch (25 cm) cast-iron skillet

2 $\frac{2}{3}$ cups (650 mL) all-purpose flour
1 tsp (5 mL) salt
1 cup (250 mL) shortening
9 to 11 tbsp (140 to 170 mL) ice water

1 In a large bowl, whisk together flour and salt. Using a pastry blender or two knives, cut in shortening until pea-size pieces form. Drizzle with 9 tbsp (140 mL) water and let stand for 30 seconds. Mix lightly with a fork until dough holds together and cleans the sides of the bowl. Add more ice water 1 tbsp (15 mL) at a time if necessary.

2 Gather the dough into a ball. Divide the dough into two portions: one portion should be about $\frac{2}{3}$ of the dough and the other should be the remaining $\frac{1}{3}$ of the dough. Shape each portion into a disc and wrap in plastic wrap. Refrigerate for at least 30 minutes or for up to 24 hours.

3 On a lightly floured surface, lightly dust top of dough with flour. Roll out the larger portion, forming a circle, about 14 inches (35 cm) in diameter. Gently fold the larger dough into fourths and transfer to a 10-inch (25 cm) cast iron skillet. Unfold, lining the skillet evenly across the bottom and up the sides. Roll out the smaller portion of the dough into a 10-(25 cm) to 12-inch (30 cm) circle. Gently fold the smaller dough into fourths and set aside.

4 Fill the crust as recipe directs. Using kitchen scissors, trim any excess crust. Pinch the edge of the crust between your thumb on one hand and index finger on one hand. Repeat around the crust. Using a knife, cut four to five slits in the top crust for steam. Bake as directed.

Single Deep-Dish Pie Crust

MAKES ONE 10-INCH (25 CM) PIE CRUST

This pie crust recipe will quickly become your go-to recipe any time you are thinking pie. Most pies, such as the Dark Chocolate S'Mores Pie and Southern Pecan Pie need a bottom crust and this is the ideal recipe to use.

Pastry blender (optional)

10 inch (25 cm) cast-iron skillet

1 $\frac{3}{4}$ cups (425 mL) all-purpose flour (approx.)
 $\frac{1}{2}$ tsp (3 mL) salt
 $\frac{2}{3}$ cup (150 mL) shortening
6 to 8 tbsp (90 to 125 mL) ice water (approx.)

1 In a large bowl, whisk together flour and salt. Using a pastry blender or two knives, cut in shortening until pea-size pieces form. Drizzle with 6 tbsp (90 mL) water and let stand for 30 seconds. Mix lightly with a fork until dough holds together and cleans the sides of the bowl. Add more ice water 1 tbsp (15 mL) at a time if necessary.

2 Gather the dough into a ball. Shape into a disc and wrap in plastic wrap. Refrigerate for at least 30 minutes or for up to 24 hours.

3 On a lightly floured surface, lightly dust top of dough with flour. Using a rolling pin, roll out the dough, forming a circle, about 14 inches (35 cm) in diameter. Gently fold the dough into fourths and transfer to skillet. Unfold, lining the skillet evenly across the bottom and up the sides. Using kitchen scissors, trim any excess crust. Pinch the edge of the crust between your thumb on one hand and index finger on one hand. Repeat around the crust.

4 FOR UNBAKED PIE CRUSTS Use as directed in the recipe.

FOR BAKED PIE CRUST Preheat the oven to 450°F (230°C). Prick the bottom and sides of the crust with the tines of a fork and bake in the preheated oven for 8 to 10 minutes, until lightly browned. Let cool before filling.

TIP | If desired, substitute unsalted butter for half of the shortening. While an all shortening crust is often easier to work with, some may prefer the flavor the butter imparts.

The Best Baking You'll Ever Taste

Many home cooks have learned from relatives and top chefs about the benefits of cooking with cast iron: it infuses food with more flavor, reaches higher temperatures and is naturally nonstick. But did you know cast iron is the key to the most delicious *baking* you will ever taste? Think effortless, but unforgettable Easy No-Knead Bread, the most delicious Skillet Berry Cobbler, simple Cornbread Focaccia, decadent Dark Chocolate S'Mores Pie and incredible Maple Pecan Rolls.

In *The Best Cast-Iron Baking Book*, veteran cookbook authors Roxanne Wyss and Kathy Moore share over eighty sweet and savory recipes. Everything in this book is cooked in a 10-inch skillet or Dutch oven. You'll find breads, biscuits, cobblers, pies, cakes, pizzas, brownies and much more. There are unbeatable, tried-and-true childhood favorites like Southern Pecan Pie and trending sweet treats like a dreamy Caramelized Apple Dutch Baby.

Cast-iron baking is easy — and this cookbook empowers home cooks to bake and use their cast iron confidently. Roxanne and Kathy also include tips for cooking with cast iron and information for how to care for, season and store these versatile products. It's time to make use of that trusty pan and get baking!

Roxanne Wyss and **Kathy Moore** are cookbook authors, food consultants, cooking teachers and bloggers who share their test-kitchen expertise through creative recipes and tips that make cooking easier and more fun. They have written seventeen cookbooks, including *Delicious Bundt Cakes*, *Delicious Dump Cakes*, *175 Best Babycakes Cupcake Maker Recipes* and *175 Best Babycakes Cake Pop Maker Recipes*. Their popular food blog can be found at www.pluggedintocooking.com.

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