A Virtual Easter Basket

Fun Baking Activities for Kids of All Ages
crunchy, creamy coconut cake

Hello, I’d like to introduce you to your new favorite combination of flavors all wrapped up in a big cake. Vanilla. Toffee. Buttercream. Toasted coconut. Maybe this cake will become your new special-occasion cake. Put it on your invite list because this cake definitely loves a party. (Pictured on page 141.)

solid gold

I love mixing toffee into cakes and cookies. It bakes into something crunchy and buttery—a sensation that is hard to resist, especially in this cake. (Warning: You’re going to want to eat the entire top off of this cake when it comes out of the oven. And I am most definitely speaking from experience here.)

Preheat the oven to 350°F. Line a 9 by 13-inch pan with parchment paper (see Element 5, page 4).

Pour the batter into the prepared pan and use a spatula to smooth it evenly into the corners. Sprinkle the toffee bits over the top. You don’t need to stir them in or encourage them to sink.

Bake the cake for 35–40 minutes, until it’s golden, springy to the touch, and a toothpick inserted into the center comes out clean. Let the cake cool completely.

Spread a lovely thick layer of the buttercream over the top of the cake. Shower the toasted coconut evenly over the buttercream. Cut and serve.

Covered, the cake can be stored at cool room temperature for 1 day. Wrapped and refrigerated, the cake will keep for at least 3 days, although it’s most enjoyable to eat at room temperature.

Baking Gold Reinvention

Toffee Fudge Cake

Bake the cake as directed with the toffee baked into the batter. Pour barely warm Cocoa Fudge Sauce (page 103) over the top of the cooled cake instead of Cream Cheese Buttercream and coconut.
crunchy, creamy coconut cake
vanilla-sour cream batter

This batter makes the vanilla cake that changed me from an all-chocolate-cake-all-the-time kind of cake person to someone who genuinely enjoys vanilla cake. Vanilla-Sour Cream Batter can be dressed up with buttercream and sprinkles for birthdays or covered in crunchy streusel as a coffee cake.

solid gold

Every baker needs a cake like this on their side. It’s easy to make, limitless in variation, and the flavor is perfectly vanilla. It’s not overwhelming or wacky and it works well for any cake you’re trying to bake. You can experiment by stirring swirls of spices, chocolate chips, fruit, jam and more right into the batter. You can make almost any flavor of cake you’d like!

Preheat the oven to 350°F. Line a 9 by 13-inch pan with parchment paper (see Element 5, page 4).

Combine the flour, sugar, baking powder, and salt in a large bowl. Use a sturdy spoon to stir them all together.

In a medium bowl, combine the eggs and sour cream with a fork, mixing until smooth. Add the oil and vanilla and use the fork to mix until they’re incorporated. The mixture will be smooth and creamy.

Add the wet ingredients to the dry ingredients and continue to stir until the dry ingredients are mostly incorporated. The batter will turn very thick.

Add the boiling water and stir until the batter is smooth and uniform with no traces of unmixed ingredients remaining.

Pour the batter into the prepared pan and bake for 35–40 minutes, until the cake is springy to the touch and a toothpick inserted into

continued →

everyday chocolate cake

Is every day a cake day? It’s possible with this cake! Cake for no reason at all quickly turns a regular weeknight into an impromptu party for everyone around the table. And that’s what I like about a cake like this—no special occasion necessary, easy enough to whip up after work, and a total surprise for those least expecting it.

solid gold

If you’re short on time to make cake, you still have time to make this one. Here’s how: First, you can bake the cake a day ahead. Mix the batter, bake, and leave the cake to cool in the pan. Once it’s completely cool, wrap it airtight and store it at room temperature. The following day, simply top the cake with buttercream and sprinkles. You’ll never be able to tell that the cake itself is a day old.

Preheat the oven to 350°F. Line a 9 by 13-inch pan with parchment paper (see Element 5, page 4).

Pour the batter into the prepared pan and bake for 35–40 minutes, until the cake is springy to the touch and a toothpick inserted into the middle comes out clean (or barely smeared with chocolate). Let the cake cool completely.

Make the buttercream: Put the cream cheese in the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed for 30 seconds to 1 minute, until the cream cheese is smooth. Add the butter and mix on medium again, until the butter and cream cheese come together and look creamy. Check for lumps of either butter or cream cheese and mix until you no longer see them. It’s easiest to rid the buttercream of lumps now rather than at the end of mixing. Scrape the bottom and sides of the bowl.

Add the vanilla and mix for about 10 seconds, until you no longer see traces of it.
Recipes from

just the good stuff

100+ Guilt-Free Recipes to Satisfy All Your Cravings

Gluten-Free, Paleo-Friendly, and Without Refined Sugar

Rachel Mansfield
Okay, let’s talk about white chocolate. Who here genuinely enjoys the taste of white chocolate? I personally have never been a fan of it, but then I made these carrot cake truffles with a healthier, less sweet “white chocolate” coating—and they are so good! They’re also vegan, gluten-free, paleo, and perfect to bring to work, school, or a party. If you have friends who aren’t huge dark chocolate fans and prefer other sweets, these are a great option to serve to them. And kids love them, too! You don’t even taste the snuck-in carrots, which is a win in my dessert-eating book.

### Truffle Filling
- 10 small pitted Medjool dates
- 1 cup hot filtered water
- 1 cup coarsely grated carrots
- 2 tablespoons coconut flour
- 1 teaspoon pure vanilla extract
- 2 tablespoons liquid coconut oil

### White Chocolate Coating
- ½ cup cacao butter
- 2 tablespoons liquid coconut oil
- ¼ cup unsweetened nondairy milk
- 1 tablespoon creamy nut butter
- ¼ cup manuka honey (I like Wedderspoon’s)
- 1 teaspoon pure vanilla extract

1. **Make the truffle filling:** Place the dates in a small bowl and cover them with the hot water. Soak for about 5 minutes, then drain.

2. Add the soaked dates, carrots, coconut flour, vanilla, and coconut oil to a food processor and pulse until well combined.

3. Using a spoon or your hands, roll about 2 tablespoons of the truffle dough at a time into balls and place them on a baking sheet lined with parchment paper. Chill the truffles in the fridge until set, about 45 minutes.

4. **While the truffles chill, make the white chocolate coating:** Add the cacao butter, coconut oil, and nondairy milk to a medium heatproof bowl.

5. Place the bowl over a small pot of simmering water (don’t allow the bowl to touch the water) and heat it, stirring occasionally, until the mixture is melted. Remove the bowl from the heat. Add the nut butter, honey, and vanilla and mix to combine.

6. Dip each truffle in the white chocolate coating. Return them to the baking sheet and chill in the freezer until firm, about 30 minutes. Store the coated truffles in an airtight container in the freezer for up to 2 months. Let them thaw for a couple of minutes prior to eating.
Easter Chick Cookies

Chicks and eggs are sure signs of spring—and both look sweet nestled in baskets or displayed on the dessert table at brunch. Ours are iced lemon shortbread and are simply decorated with sanding sugar, sprinkles, mini chocolate chips, and candy—so it’s easy for little ones to help.

FOR THE COOKIES
2 cups unbleached all-purpose flour
3/4 teaspoon coarse salt
2 sticks (1 cup) unsalted butter, room temperature
1/2 cup confectioners’ sugar, sifted
1 teaspoon vanilla extract

FOR THE ICING
3 cups confectioners’ sugar, sifted
6 tablespoons fresh lemon juice (from 2 lemons)
Yellow Food coloring
Yellow Food coloring
White Food coloring

1. Make the cookies: In a small bowl, whisk together flour and salt. In a large bowl, with an electric mixer on medium-high, beat butter until fluffy, 3 to 5 minutes. Add confectioners’ sugar, and continue to beat until pale and fluffy, occasionally scraping down sides of bowl, about 2 minutes more. Beat in vanilla. Gradually add flour mixture, and mix on low, scraping sides if necessary, until flour is just incorporated and dough sticks together when squeezed with fingers.

2. Shape dough into 2 disks and wrap each in plastic. Refrigerate until firm, at least 1 hour.

3. Preheat oven to 325°F. Roll out one disk to 1/4-inch thickness; cut out shapes with 2 1/2-inch tall egg cookie cutter. (Or use a 2 1/2-inch tall oval cookie cutter, and pinch one end to create an egg shape.) Transfer cookies to parchment-lined baking sheets, spacing about 1 inch apart. Reroll scraps and repeat. Repeat with remaining disk.

4. Bake until firm and golden, 13 to 15 minutes. For flatter cookies, tap sheets on counter halfway through baking and again afterward. Let cool completely on wire racks.

5. Make the icing: In a medium bowl, stir together confectioners’ sugar and lemon juice. Transfer icing to a pastry bag fitted with a small round tip (such as Ateco #1 or #2). Flood cookies with icing (see page 243).

6. For the chicks: Dip iced cookie in sanding sugar; let dry. Dot candy sequins with icing; overlap to create feathers. Use orange sprinkles for feet, a candy heart for a beak, and upside-down mini chocolate chips for eyes.

7. For the eggs: Lay orange or yellow sprinkles in a zigzag pattern halfway up an iced cookie. Sprinkle bottom with sanding sugar. (Cookies can be stored in an airtight container at room temperature up to 5 days.)
Bunny Cookies

Makes About 3 Dozen

These bite-sized sugar cookies are the minimalist’s Easter bunny—each starts with an oblong ball of dough and takes shape with just two quick snips and a couple of pokes with a toothpick. They’re as simple as can be, and will look adorable smuggled into a basket or peering over the edge of a breakfast plate.

2 sticks (1 cup) unsalted butter, room temperature

1/4 cup sugar

1 teaspoon vanilla extract

1/2 teaspoon coarse salt

1 large egg white

Gel-paste food coloring in pink and lavender

3 cups unbleached all-purpose flour

1. In a large bowl, with an electric mixer on medium, beat butter and sugar until pale and fluffy; about 2 minutes. Beat in vanilla, salt, and egg white. For pink bunnies, add 1 to 2 drops of gel for desired color; for lavender bunnies, add 1 to 2 drops. Gradually add flour and mix on low until combined.

2. For each bunny, roll 1 tablespoon dough between palms to create a 1-inch oval. Hold kitchen shears at a 30-degree angle; snip ears about 1/4 inch from front. (Do not cut all the way through.)

3. With a toothpick, poke holes for eyes. Transfer to parchment-lined baking sheets. Refrigerate until firm, about 1 hour.

4. Preheat oven to 350°F. Bake cookies, rotating sheets halfway through, just until golden brown on bottoms, 22 to 25 minutes. Transfer to wire racks and let cool completely. (Cookies can be stored in an airtight container at room temperature up to 3 days.)

Tip
Use your sharpest, finest shears to snip the ears (not large, thick kitchen shears).

Easter Egg Puzzle Cookies

Makes About 3 Dozen

You know what they say—you can’t make an Easter cookies without breaking a few eggs. We took that idea to heart in creating these clever puzzle cookies. All you need to do is cut oval shapes out of sugar-cookie dough, “break” them into pieces after baking, and finish with pastel royal icing and sanding sugar. The most fun comes post-hunt, when it’s time to put them back together again.

4 cups all-purpose unbleached flour, plus more for dusting

1 teaspoon baking powder

1/2 teaspoon coarse salt

2 sticks (1 cup) unsalted butter, room temperature

2 cups granulated sugar

2 large eggs

2 teaspoons vanilla extract

Royal Icing (page 244)

Gel-paste food coloring in violet and soft pink

Sanding sugar, for sprinkling (optional)

1. In a large bowl, whisk together flour, baking powder, and salt. In another bowl, with an electric mixer on medium, beat butter and granulated sugar until pale and fluffy, about 3 minutes. Beat in eggs, one at a time. Gradually add flour mixture and mix on low until combined. Add vanilla. Wrap dough in plastic and refrigerate for 1 hour.

2. Roll out dough to 1/4-inch thickness on a lightly floured surface. Cut out egg shapes with a 2 1/2-inch oval cutter; pinch one end to create an egg shape. Transfer cookies to parchment-lined baking sheets, spacing about 1 inch apart. Refrigerate until firm, about 30 minutes. (At this point, dough can be refrigerated up to 2 days or frozen up to 5 days.)

3. Preheat oven to 325°F. Bake cookies until edges are golden, 8 to 10 minutes. Immediately cut cookies into puzzle pieces using a paring knife. Transfer to wire racks and let cool completely.

4. Divide icing into batches, and mix in a different shade of food coloring to each tint. Arrange cookie pieces together, and flood cookies with icing (see page 243). Sprinkle with sanding sugar, if desired. Let icing dry completely before piping dots and stripes. (Iced cookies can be stored in an airtight container at room temperature up to 3 days.)
Icings, Fillings, and Glazes

Gorgeous piping, creamy fillings, and glossy glazes add beautiful color, contrasting textures, and sometimes that extra shine to enhance an already delicious treat.

Royal Icing
Makes about 2 cups

1 pound (4 cups) confectioners’ sugar, sifted, plus more if needed
1/4 cup plus 1 tablespoon meringue powder

In a large bowl, with an electric mixer on low, beat confectioners’ sugar, meringue powder, and scant 1/4 cup water until smooth and opaque white, about 7 minutes. If icing is too thick, add more water, 1 teaspoon at a time; beating until icing has the consistency of glue; if too thin, continue beating icing 2 to 3 minutes more, or add more sugar, 1 tablespoon at a time. Use immediately, or refrigerate in an airtight container up to 1 week; stir well with a flexible spatula before using.

Variation
To color the royal icing, add gel-paste food coloring, a drop or a dab at a time with a toothpick, and blend well before adding more, until desired color is reached.

Poured Chocolate Fondant
Makes 1 1/2 cups

1 1/2 pounds (6 cups) confectioners’ sugar, sifted
2 tablespoons unsweetened Dutch-process cocoa powder
2 tablespoons light corn syrup
4 ounces unsweetened chocolate, finely chopped

In a medium saucepan, whisk together sugar and cocoa powder. Whisk in 1/4 cup water and the corn syrup; place over low heat and cook, stirring occasionally, until warm to the touch, about 4 minutes. Stir in chocolate until melted and smooth, about 1 minute more. Add additional warm water as needed to maintain a smooth consistency; and reheat as needed in a microwave or in a bowl set over (not in) a pot of simmering water.
MasterChef JUNIOR BAKES!

Bold Recipes and Essential Techniques to Inspire Young Bakers

Recipes from

Foreword by
CHRISTINA TOSI
BROWN SUGAR-ROASTED BANANA BREAD
WITH TOASTED COCONUT

Love banana bread but hate having to wait until your bananas turn brown before you can make it? Problem solved! This tropical-accented toasted coconut and brown sugar banana bread is inspired by a technique Odette from Season 5 shared for roasting firm bananas before mixing them into the batter. It might sound odd, but the high heat brings out the amazing caramel and nutty flavors in the fruit. And there's no waiting required!

SERVES 10

Nonstick pan spray
4 large, barely ripe bananas
(mostly yellow—a couple of brown flecks are okay), whole and unpeeled
3/4 cup plus 1 tablespoon unsweetened coconut flakes
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon kosher salt
1 stick (4 ounces) butter, at room temperature
1 cup packed dark brown sugar
2 large eggs, beaten
2 tablespoons robust molasses
1/2 teaspoons pure vanilla extract
1 teaspoon turbinado sugar (such as Sugar in the Raw)

TIP “Robust” molasses is darker and has a deeper, more concentrated flavor than mild molasses, depending on the brand. It may also be called “full flavor” molasses, so make sure to check the label.

1. Preheat the oven to 350°F. Coat an 8½ x 5-inch loaf pan with pan spray and line with parchment paper, leaving a few inches of overhang on both of the long sides. (This will help you lift the loaf out of the pan after baking.)

2. Line a baking sheet with parchment paper and place the bananas on top. Bake, flipping the bananas once, until their skin is deeply blackened on both sides but not split, about 23 minutes. Set the bananas aside to cool. Once the bananas are cool, remove the soft flesh from the skins (discard the skins) and spoon it into a bowl. Mash the flesh roughly with a fork, leaving some lumps. Set aside.

3. Meanwhile, in a large, dry skillet, spread 3/4 cup of the coconut out into a single layer. Cook over medium-low heat, stirring frequently, until the flakes smell toasty and are golden brown, about 5 minutes. Remove the skillet from the heat, spoon the toasted coconut into a bowl, and set it aside to cool.

4. In a large bowl, whisk together the flour, baking powder, and salt and set aside.

5. In a large bowl, using an electric mixer, beat the butter and brown sugar on medium-high speed until light, fluffy, and pale, about 5 minutes. Reduce the speed to medium-low and add the eggs, one at a time, beating well after each addition and scraping down the sides of the bowl as needed. Beat in the molasses and vanilla, then the mashed bananas and beat until just combined.

6. Using a rubber spatula, fold in the flour mixture and 3/4 cup of the toasted coconut flakes until just combined.

7. Scrape the batter into the prepared pan. Sprinkle the top with the remaining 1 tablespoon coconut flakes and the turbinado sugar. Bake until the loaf is domed and deeply golden and a toothpick inserted into the tallest part of the center comes out clean, about 1 hour 10 minutes. Let the loaf rest in the pan for 15 minutes, then use the parchment sling to lift the loaf out of the pan and transfer it to a wire rack to cool completely. Once cool, the banana bread will keep at room temperature, wrapped in plastic wrap, for 5 to 4 days.

VARIATION
Chocolate Chip Banana Bread: Replace the toasted coconut with 3/4 cup bittersweet chocolate chips stirred into the batter.
JAMMY
ALMOND THUMBPRINTS

Many of the MasterChef Junior children say they made their first fancy into baking while helping their families make holiday cookies—and no festive cookie tray would be complete without a few classic jam-filled thumbprints, buttery and crumbly, with a lovely warm, nutty flavor from the toasted almond flour; these are seriously hard to resist. Bright-red raspberry and golden apricot jams make lovely fillings, but feel free to swap in any other flavor preserves if you prefer. Just don’t skip rolling the rounds in coarse sugar before baking—it gives the cookies a lovely sparkle and crunch.

MAKES ABOUT 36 COOKIES

1 1/4 cups almond flour
2 sticks (8 ounces) unsalted butter, at cool room temperature
1/4 cup granulated sugar
1 large egg
1 teaspoon pure vanilla extract
1 teaspoon pure almond extract
1 1/4 cups all-purpose flour
1/2 teaspoons baking powder
1/4 teaspoon kosher salt
1 1/2 cup turbaindo sugar (such as Sugar in the Raw)
1 cup fruit preserves, such as raspberry jam, apricot jam, or orange marmalade

1. Preheat the oven to 350°F.
2. Line a baking sheet with parchment paper and spread the almond flour on it in an even layer. Toast, stirring often, until the flour is lightly golden and fragrant, about 8 minutes. Remove the pan from the oven and set the almond flour aside to cool. Increase the oven temperature to 375°F and position the racks in the upper and lower thirds of the oven.
3. In a large bowl, using an electric mixer with the paddle attachment, beat the butter and granulated sugar on medium-high speed until light and fluffy, about 5 minutes. Reduce the speed to low, then add the egg, vanilla, and almond extract and beat until combined, scraping down the bowl as needed, about 1 minute. In a large bowl, whisk together the cooled almond flour, all-purpose flour, baking powder, and salt. Gradually add the flour mixture to the butter mixture and stir with a rubber spatula until just combined. Cover the bowl with plastic wrap and refrigerate for 30 minutes.
4. Line two baking sheets with parchment paper. Spread turbinado sugar on a plate or in a bowl. Use a tablespoon to scoop the dough and roll it into 1-inch balls. Roll the balls in the turbinado sugar (you may need to press slightly to get the sugar to adhere) and transfer them to the prepared baking sheets, leaving 2 inches between them.
5. Gently press an indentation into the top of each ball with your finger. Try to make the indentation deeper than it is wide, as the opening will expand during baking—you may want to use your pinky finger! Fill each indentation with a small spoonful of preserves.
6. Bake the cookies, switching the pans from top to bottom rack once halfway through, until the cookies are golden around the edges, 15 to 17 minutes. Let the cookies rest on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely. Store in an airtight container for up to 5 days.
KEY LIME PIE BARS

Mikey from Season 6 says he’s crazy about Key lime pie, particularly the way the bold citrus flavor cuts through the creamy sweetness of the filling. A riff on the classic, these bars are great for sharing at picnics and potlucks. (They need to chill before serving, so remember to plan ahead!) For a spicy twist, swap in gingersnaps for the graham crackers. Real Key limes are smaller and tartier than regular (also known as Persian) limes—but it’s fine to use regular supermarket limes instead.

MAKES 16 BARS

CRAST
Nonstick pan spray
5 ounces graham crackers (about 50 squares, or the equivalent of 1 sleeve), broken into large pieces
1/2 cup pecan halves
1/2 cup packed light brown sugar
1/2 teaspoon kosher salt
6 tablespoons (3 sticks) unsalted butter, melted

FILLING
4 ounces cream cheese, at room temperature
3 large egg yolks
1 (6-ounce) can sweetened condensed milk
2 tablespoons finely grated lime zest (2 to 3 regular limes)
1/2 cup fresh lime juice (2 to 3 regular limes)
3/4 teaspoon kosher salt

WHIPPED CREAM
1/2 cup heavy cream
1 tablespoon confectioners’ sugar
1 teaspoon pure vanilla extract

1. Make the crust: Preheat the oven to 350°F. Line an 8-inch square baking pan with parchment paper, leaving a few inches of overhang on two sides. (This will help you lift the bars out of the pan after baking.) Coat the pan and the parchment with nonstick spray.

2. In a food processor, pulse the graham crackers and pecans until they form fine crumbs, about 1 minute. Add the brown sugar and salt and pulse to combine. Drizzle in the melted butter and pulse until the mixture moistens and begins to clump together, about 1 minute.

3. Spoon the graham cracker mixture into the prepared pan and press it into an even layer. Bake until golden, about 15 minutes. Transfer the pan to a wire rack to cool.

4. Meanwhile, make the filling: In a large bowl, using an electric mixer with the paddle attachment, beat the cream cheese until smooth, about 2 minutes. Beat in the egg yolks one at a time, then add the condensed milk, lime zest, lime juice, and salt and beat until combined.

5. Pour the filling over the crust and smooth out the surface. Bake until the edges have set and begin to pull away slightly from the pan, about 16 minutes. Let cool to room temperature in the pan on a wire rack, about 1 hour. Cover and refrigerate until completely chilled, at least 1 1/2 hours or up to overnight.

6. When ready to serve, make the whipped cream: In a medium bowl, using an electric mixer with the whisk attachment, beat the cream, confectioners’ sugar, and vanilla on medium-high speed until it forms soft peaks, 2 to 3 minutes.

7. Lift the bars out of the pan and cut them into 16 (2-inch) squares. The bars can be stored, covered, in the refrigerator for up to 2 days. Before serving, top each one with a teaspoon of whipped cream.

TIP: To get the most juice out of a lime, before squeezing make sure the fruit is at room temperature; not chilled, and roll it against the counter or between your palms to get the juices flowing.
CRANBERRY-OATMEAL CRUMBLE BARS

Quinn from Season 6 says he likes to work fresh fruit into his baked goods whenever possible because of the bright sweetness it can bring to a dish. These rustic cranberry-oat bars are a prime example: Full of jammy goodness, lightly spiced, and topped with a chunky oatmeal streusel, they strike a perfect balance between tart and sweet.

MAKES 9 BARS

Nonstick pan spray
1 cup all-purpose flour
1 cup rolled oats
1/4 cup granulated sugar, divided
1/2 cup plus 1 tablespoon packed light brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1 stick (4 ounces) unsalted butter, melted
1 teaspoon pure vanilla extract
1 large egg, beaten
2 cups fresh or frozen cranberries
2 teaspoons cornstarch

1. Preheat oven to 350°F. Line an 8-inch square baking pan with parchment paper, leaving a few inches of overhang on two sides. (This will help you lift the bars out of the pan after baking.) Coat pan and parchment with pan spray.

2. In a medium bowl, whisk together the flour, oats, 1/4 cup of the granulated sugar, 1/4 cup of the brown sugar, the cinnamon, and the salt. Stir in the melted butter, vanilla, and egg until well combined. Scoop out 1 cup of the oatmeal mixture and set it aside. Transfer the remaining oatmeal mixture to the prepared pan. Use the bottom of a measuring cup or the back of a spoon to pack it smoothly into an even layer.

3. In a medium bowl, toss together the cranberries, remaining 1/4 cup granulated sugar, and the cornstarch. Scatter the cranberries over the oatmeal base (not all the cornstarch and sugar will adhere to the berries; sprinkle anything that remains in the bowl evenly over the cranberries once they are in the pan).

4. Stir the remaining 1 tablespoon brown sugar into the reserved oatmeal mixture. Use your fingertips to break the mixture into crumbs. Scatter the crumbs over the cranberries in an even layer, pressing down gently to help them adhere.

5. Bake until the cranberries are soft and bubbling and the crumble is deeply golden brown, about 50 minutes. Let mixture rest in the pan for 20 minutes, then use the parchment to lift the bars out of the pan and transfer them to a wire rack to cool completely. 1 to 1 1/2 hours. Slice into 9 bars and serve. Leftovers will keep, covered with plastic wrap, in the refrigerator for up to 5 days.
CINNAMON-SUGAR STICKY BUNS
WITH CREAM CHEESE ICING

With a gooey ribbon of brown sugar and cinnamon spread running through the Number, these sticky buns are the ultimate breakfast treat. When she bakes them, Cydney from Season 5 uses a secret weapon to get each slice just right: dented flaxseed! Here’s the recipe: After you’ve blended the dough into a log, slide a long strand of (unflavored) flaxseed underneath the log and at right angles to it. Position the strand wherever you’d like to make a cut, then pull it taut, cross the ends of the flaxseed over each other, and pull. Presto: a perfectly neat slice.

MAKES 16 STICKY BUNS

STICKY BUNS
Sweet Yeast Dough (page 93)
1 1/2 sticks (4 ounces) unsalted butter
1 1/4 cups packed dark brown sugar
3 tablespoons light corn syrup
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1 large egg, beaten
All-purpose flour, for shaping

CREAM CHEESE ICING
4 ounces cream cheese, at room temperature
1 cup confectioners’ sugar
1/2 teaspoon ground cinnamon
1 tablespoon whole milk

Tip: Freeze extra cinnamon buns by letting the second tray of buns cool, wrapping them tightly with foil, and storing them in the freezer for up to 2 months. Before serving, thaw them in the refrigerator overnight, before warming them in a 350°F oven.

1. Prepare the sweet yeast dough as directed on page 93.
2. While the dough is rising, in a small saucepan, melt 1 stick (4 ounces) of the butter with 1 cup of the brown sugar and the corn syrup over low heat, stirring often, until smooth. Remove from the heat and divide the mixture evenly between two 8-inch round cake pans, spreading the syrup around so that the surfaces are evenly coated. Set the pans aside.
3. In a small saucepan or in the microwave, melt the remaining 4 tablespoons (1/2 stick) butter and set aside to cool. In a small bowl, combine the remaining 1/4 cup brown sugar, the cinnamon, and the salt.
4. Once the dough has doubled in size, gently punch it down and transfer it to a lightly floured work surface. Roll it into an 18” x 10”-inch rectangle. Brush the melted butter evenly over the surface and sprinkle it evenly with cinnamon-brown sugar mixture, leaving a 1/2-inch border on all sides. Starting with a long side, roll the dough into a tight log and pinch the top seam to seal. With a serrated knife or a length of dental floss (see headnote), cut the log into 1 1/2- even slices. Arrange 1 piece outside up in the center of each of the prepared pans, then arrange 7 more pieces around each of the center rolls. Cover the pans with plastic wrap and set aside in a warm, draft-free spot until the dough has nearly doubled in size again, the edges of the buns are touching, and the pans look full, about 1 hour. (This process is called proofing, and the speed at which it happens depends on the temperature of the room.)
5. Preheat the oven to 375°F.
6. Brush the surface of the buns with the beaten egg and bake until the buns are puffed and golden, the filling is bubbling, and the internal temperature reads 190°F on an instant-read thermometer, 25 to 30 minutes.
7. Make the cream cheese icing: In a medium bowl, using an electric mixer, beat the cream cheese, confectioners’ sugar, and cinnamon on medium-high speed until smooth. Add the milk to thin the icing and beat until smooth.
8. Remove the buns from the oven and run a knife around the edges of the pans to loosen the sticky edges. Using oven mitts, carefully invert the pans and turn the buns onto two dishes or a parchment-lined baking sheet. (Be very careful, as the sugar syrup will be extremely hot. You may want to ask an adult for help.) Use a silicone spatula to scrape any glaze still in the pans onto the buns. Drizzle the buns lightly with the icing and serve warm or at room temperature. The buns will be best the day they are made, but leftovers can be wrapped tightly in plastic wrap and stored at room temperature for up to 2 days.