

VANILLA BUTTER CAKE

3.5 QUART STAND MIXER makes (2) 6-inch round cakes

¼ cup unsalted butter, softened +
1 teaspoon, divided
¾ cup sugar
1 large egg, room temperature
1 large egg yolk, room temperature
1 cup all purpose flour + 1 teaspoon,
divided
¼ teaspoon sea salt
1 teaspoon baking powder
⅓ cup whole milk
½ teaspoon vanilla

4.5 QUART STAND MIXER makes (2) 8-inch round cakes

4 ounces unsalted butter, softened +
1 tablespoon, divided
1½ cups sugar
2 large eggs, room temperature
2 cups all purpose flour
+ 1 tablespoon, divided
½ teaspoon sea salt
2 teaspoons baking powder
⅔ cup whole milk
1 teaspoons vanilla

5 QUART STAND MIXER makes (2) 9-inch round cakes

6 ounces unsalted butter, softened +
1 tablespoon, divided
2 cups sugar
4 eggs, room temperature
2½ cups all purpose flour +
1 tablespoon, divided
½ teaspoon sea salt
2 teaspoons baking powder
1 cup whole milk
2 teaspoons vanilla

6 QUART STAND MIXER makes (3) 9-inch round cakes

9 ounces unsalted butter, softened +
1 tablespoon, divided
3 cups sugar
6 large eggs, room temperature
3¾ cups all purpose flour +
1 tablespoon, divided
1 teaspoon sea salt
3 teaspoons baking powder
1½ cups whole milk
3 teaspoons vanilla



DIRECTIONS

Preheat oven to 350°F.

Generously grease baking pans with 1 tablespoon butter, then sprinkle with 1 tablespoon flour, shaking out excess. Set aside.

Attach flat beater to KitchenAid® Stand Mixer. Add softened butter and sugar to mixer bowl, turn to speed 2, and mix 1 to 2 minutes. Gradually increase to speed 6 and beat until light and fluffy. Reduce to speed 4 and add eggs, one at a time until well incorporated.

In separate bowl, combine flour, salt and baking powder. Add flour mixture to stand mixer bowl, mixing on speed 2 until just combined. Add half of milk and vanilla and mix to combine. Scrape down bowl and add remaining milk. Mix on speed 4, 1 to 2 minutes until completely blended.

Divide batter evenly between prepared cake pans and bake 25-35 minutes until cakes spring back when pressed lightly and begin to pull away from sides of pans. Remove from oven and let cool on wire racks 15 minutes. Remove from pans and let cool completely.

Finish cake with your favorite icing and serve.

BASIC BREAD

3.5 QUART STAND MIXER makes 1 loaf

- 1 teaspoon olive oil, divided
- ½ cup warm water, 105°F - 115°F
- ¾ teaspoon active-dry yeast
- 2 teaspoons unsalted butter
- ⅓ cup whole milk
- 2 teaspoons honey
- ¾ teaspoon sea salt
- 2 - 2½ cups bread flour

4.5 QUART STAND MIXER makes 1 loaf

- 1 teaspoon olive oil, divided
- ½ cup warm water, 105°F - 115°F
- 1 teaspoon active-dry yeast
- 1 tablespoon unsalted butter
- ½ cup whole milk
- 1 tablespoon honey
- 1 teaspoon sea salt
- 3 - 3½ cups bread flour

5 QUART STAND MIXER makes 2 loaves

- 2 teaspoons olive oil, divided
- 1½ cups warm water, 105°F - 115°F
- 3 teaspoons active-dry yeast
- 3 tablespoons unsalted butter
- 1½ cups whole milk
- 3 tablespoons honey
- 2 teaspoons sea salt
- 9 - 10½ cups bread flour

6 QUART STAND MIXER makes 3 loaves

- 2 teaspoons olive oil, divided
- 1½ cups warm water, 105°F - 115°F
- 3 teaspoons active-dry yeast
- 3 tablespoons unsalted butter
- 1½ cups whole milk
- 3 tablespoons honey
- 2 teaspoons sea salt
- 9 - 10½ cups bread flour



DIRECTIONS

Preheat oven to 425° F. Grease 8 x 4 loaf pan(s) with ½ teaspoon olive oil.

Rinse bowl of stand mixer with warm water to heat bowl. Pour in warm water and sprinkle yeast over the top. Let stand for 5 minutes to dissolve.

Melt butter in small saucepan along with milk, honey and salt over low heat and heat until just warm – do not boil. Attach dough hook to KitchenAid® Stand Mixer. Add warm milk mixture and 2 cups flour to mixer bowl and turn to speed 2. Mix until batter-like consistency, 2 to 3 minutes. Add remaining flour, ½ cup at a time until dough forms a ball and clings to hook. Continue to knead dough 3 to 4 minutes on speed 2, or until smooth and elastic and slightly sticky to touch.

On a lightly floured surface, remove dough and form into a ball. Coat large bowl lightly with ½ teaspoon olive oil. Place dough in bowl, turning to coat on all sides with oil. Cover bowl with clean kitchen towel and let rise in warm place until double in size, about 1 hour.

Punch down dough. For 5 and 6 quart stand mixer, divide dough in half or in thirds. On a lightly floured surface, let dough rest 10 minutes. Lightly pat each dough ball into oval then fold dough into thirds and place into prepared loaf pan(s), seam side down. Press down slightly. Cover with kitchen towel and let rise in warm place until double in size, 45 minutes to 1 hour.

Place bread in oven and immediately reduce heat to 375°F. Bake 20 to 25 minutes until bread is golden and sounds hollow when tapped. Remove loaves from pans and cool on wire rack completely before slicing.

BASIC MUFFINS

3.5 QUART STAND MIXER makes 12 muffins

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ⅓ cup sugar
- 1 large egg, lightly beaten
- 1 cup whole milk
- ¼ cup melted butter

4.5 QUART STAND MIXER makes 15 muffins

- 2½ cups all-purpose flour
- 2½ teaspoons baking powder
- ¾ teaspoon salt
- 6 tablespoons sugar
- 1 large egg, lightly beaten
- 1¼ cups whole milk
- 5 tablespoons melted butter

5 QUART STAND MIXER makes 18 cookies

- 3 cups all-purpose flour
- 1 tablespoons baking powder
- 1 teaspoon salt
- ½ cup sugar
- 2 large eggs, lightly beaten
- 1½ cups whole milk
- ⅓ cup melted butter

6 QUART STAND MIXER makes 24 muffins

- 4 cups all-purpose flour
- 1½ tablespoons baking powder
- 1 teaspoon salt
- ⅔ cup sugar
- 2 large eggs, lightly beaten
- 2 cups whole milk
- ½ cup melted butter



DIRECTIONS

Preheat oven to 375°F.

Butter muffin pans or line with paper liners. Combine flour, baking powder, salt and sugar in a bowl. Set aside.

Attach flat beater to KitchenAid® Stand Mixer. Add eggs, milk and melted butter to mixer bowl, turn to Stir speed and mix until well blended, about 1 to 2 minutes. Add flour mixture, turn to Stir speed and mix 10 to 15 seconds or until JUST blended, do not over mix. Add optional mix-in ingredients, if using. Batter will be lumpy.

Spoon batter into muffin pans, filling each cup about ⅔ full. Bake 18 to 20 minutes until golden brown and toothpick comes out clean.

OPTIONAL MIX-INS

3.5 QUART STAND MIXER BLUEBERRY LEMON

Add 1 cup fresh blueberries
+ 1 teaspoon lemon zest

BACON CHEDDAR

Reduce sugar to 2 tablespoons.
Add 4 strips crumbled bacon
and ⅔ cup cheddar cheese

DATE PECAN

Add 1 cup chopped dates and
⅓ cup chopped pecans

CHOCOLATE CHIP

Add 1 cup semi-sweet or
bittersweet chocolate chips

ORANGE CRANBERRY

add 1 teaspoon orange zest
and 1 cup fresh cranberries

4.5 QUART STAND MIXER BLUEBERRY LEMON

Add 1¼ cup fresh blueberries
+ 1 teaspoon lemon zest

BACON CHEDDAR

Reduce sugar to 3 tablespoons.
Add 5 strips crumbled bacon
and ⅔ cup cheddar cheese

DATE PECAN

Add 1¼ cups chopped dates
and ⅓ cup chopped pecans

CHOCOLATE CHIP

Add 1¼ cups semi-sweet or
bittersweet chocolate chips

ORANGE CRANBERRY

add 2 teaspoons orange zest
and 1 1/4 cups fresh cranberries

5 QUART STAND MIXER BLUEBERRY LEMON

Add 1½ cups fresh blueberries
+ 1 teaspoon lemon zest

BACON CHEDDAR

Reduce sugar to 2 tablespoons.
Add 5 strips crumbled bacon
and ⅔ cup cheddar cheese

DATE PECAN

Add 1½ cups chopped dates
and ½ cup chopped pecans

CHOCOLATE CHIP

Add 1½ cups semi-sweet or
bittersweet chocolate chips

ORANGE CRANBERRY

add 2 teaspoons orange zest
and 1 ½ cups fresh cranberries

6 QUART STAND MIXER BLUEBERRY LEMON

Add 1½ cups fresh blueberries
+ 1½ teaspoons lemon zest

BACON CHEDDAR

Reduce sugar to 4 tablespoons.
Add 6 strips crumbled bacon
and 1 cup cheddar cheese

DATE PECAN

Add 1½ cups chopped dates
and ½ cup chopped pecans

CHOCOLATE CHIP

Add 1¾ cups semi-sweet or
bittersweet chocolate chips

ORANGE CRANBERRY

add 3 teaspoons orange zest
and 1 ¾ cups fresh cranberries

CHOCOLATE CHIP COOKIES

3.5 QUART STAND MIXER makes 10 cookies

¼ cup cold, cubed unsalted butter
¼ cup packed light brown sugar
2 tablespoons + 1 teaspoon sugar
1 large egg yolk
½ teaspoon vanilla extract
½ cup + 2 tablespoons all-purpose flour
2 tablespoons rolled oats
¼ teaspoon sea salt
¼ teaspoon baking soda
½ cup semi-sweet chocolate chips

4.5 QUART STAND MIXER makes 20 cookies

½ cup cold, cubed unsalted butter
½ cup packed light brown sugar
⅓ cup sugar
1 large egg, cold
1 teaspoon vanilla extract
1¼ all-purpose flour
¼ cup rolled oats
½ teaspoon sea salt
½ teaspoon baking soda
1 cup semi-sweet chocolate chips

5 QUART STAND MIXER makes 40 cookies

1 cup cold, cubed unsalted butter
1 cup packed light brown sugar
¾ cup sugar
2 large egg, cold
2 teaspoons vanilla extract
2½ cups all-purpose flour
½ cup rolled oats
1 teaspoon sea salt
1 teaspoon baking soda
2 cup semi-sweet chocolate chips

6 QUART STAND MIXER makes 50 cookies

1½ cups cold, cubed unsalted butter
1½ cups packed light brown sugar
1¼ cups sugar
3 large egg, cold
2½ teaspoons vanilla extract
3½ cups all-purpose flour
¾ cup rolled oats
1½ teaspoon sea salt
1½ teaspoon baking soda
2½ cups semi-sweet chocolate chips



DIRECTIONS

Preheat oven to 375°F. Line baking sheets with parchment paper.

Attach flat beater to KitchenAid® Stand Mixer. Add cubed butter and both sugars to mixer bowl, turn mixer to Stir speed for 1 minute, gradually increasing to speed 4 for 1 to 2 minutes longer. Do not over mix, cookie dough should remain cold. Scrape down sides of bowl, add eggs and vanilla and mix on speed 4 until combined, about 1 minute.

In separate bowl, combine flour, oats, salt and baking soda. Add flour mixture to stand mixer bowl and mix on Stir speed until all flour is incorporated. Add chocolate chips and mix on Stir speed until chips are mixed in.

Drop about 2 rounded tablespoons of dough per cookie on prepared baking sheets, spacing about 2 inches apart. Bake until bottoms are golden brown, about 10-12 minutes, rotating pans halfway through baking time. Remove from oven and let rest 3 to 5 minutes before transferring to wire rack to cool.

Let baking sheets cool completely before baking the remaining dough.