

Magnolia Table

with Joanna Gaines

FROM MAGNOLIA TABLE COOKBOOK

Syrian Donuts

PREP: 45 minutes, plus
2 hours rising

COOK: about 1 hour

COOL: none

INGREDIENTS

8 cups all-purpose flour, plus more
for the work surface

2 cups sugar (see Note)

2 to 3 teaspoons ground anise
seed (see Note)

2 teaspoons ground cinnamon

1 teaspoon sea salt

3 large eggs

½ cup finely chopped walnuts

½ cup finely chopped pecans

½ pound (2 sticks) salted butter

1½ cups milk

Two ¼-ounce packets active dry
yeast

SYRUP DIP

2 cups sugar

¼ cup milk

4 tablespoons (½ stick) salted
butter

1 teaspoon pure vanilla extract

1 cup water

DIRECTIONS

1. In a large bowl, whisk together the flour, all but 1 tablespoon of the sugar, the anise seed, cinnamon, and salt. Set aside.
2. In a medium bowl, whisk the eggs. Add the nuts and whisk to blend. Pour into the dry ingredients and stir until combined. The mixture will be dry. Set aside.
3. In a medium saucepan, melt the butter over medium heat. Add the milk and the remaining 1 tablespoon sugar and heat until the mixture is warm (105° to 115°F). Remove from the heat. Stir in the yeast and let stand until foamy, about 5 minutes.
4. Add the warm liquid to the dry ingredients and mix well (I use my hands) until the dough comes together and doesn't stick to your hands or spoon. The dough will be very dense.
5. Cover the bowl with a clean kitchen towel and let rise in a warm place for 2 hours.
6. Position an oven rack in the top third of the oven and preheat the oven to 350°F. Line a baking sheet with parchment paper.
7. Lightly flour a clean work surface. Pull a golf ball-size piece of dough out of the bowl and place it on the floured surface. Use your hands to roll it into a 6-inch-long "cigar" and then curve it into a round donut. Seal the ends together where they meet. Place on the lined baking sheet and flatten it with your hand. Continue making donuts, placing them 1 inch apart on the sheet.
8. Bake until lightly browned on top, about 15 minutes. Repeat with remaining dough.
9. Meanwhile, make the syrup dip: In a medium saucepan, combine the sugar, milk, butter, vanilla, and water. Bring to a boil over medium-high heat, then reduce the heat and simmer until the syrup is clear and thickens slightly, 7 to 10 minutes.
10. Line a baking sheet with wax paper. Dunk both sides of the warm donuts in the syrup and lay them on the wax paper to set. Serve the donuts warm.

Store the donuts in an airtight container at room temperature for up to 2 days.

Makes about 3 dozen donuts

NOTE: *My grandfather's recipe calls for just 1 cup of sugar. I like everything sweeter, so I always use 2 cups. I love anise seed so I always use the larger amount. Not everyone likes so much of this unusual spice, so use the smaller amount if you prefer.*

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

Chewy Granola Bars

PREP: 20 minutes, plus
10 minutes cooling

COOK: 20 minutes

COOL: 2 hours

INGREDIENTS

2 cups rolled oats
1 cup sliced almonds
1 cup loosely packed unsweetened
shredded coconut
1½ cups dried cherries
½ cup honey
¼ cup lightly packed light
brown sugar
3 tablespoons unsalted butter
¼ teaspoon kosher salt
½ vanilla bean, split lengthwise
½ cup mini semisweet
chocolate chips

DIRECTIONS

1. Preheat the oven to 325°F. Line a sheet pan with parchment paper.
2. Spread the oats and almonds on the pan and bake until the almonds are fragrant, about 10 minutes. Add the coconut and bake until the coconut and oats are lightly toasted and the almonds are golden, about 5 minutes longer. Pour the mixture into a large heatproof bowl and add the cherries.
3. In a small saucepan, combine the honey, brown sugar, butter, and salt. Scrape the vanilla seeds into the pan and add the vanilla pod. Cook over medium heat, stirring occasionally, until the butter is melted and the sugar is dissolved, about 5 minutes. Set aside to cool for 10 to 15 minutes. Carefully remove the vanilla pod, using a small knife to scrape any remaining seeds into the pan.
4. Pour the honey mixture over the oat mixture and stir to combine. Add half the chocolate chips and stir to combine.
5. Line a 9 × 13-inch baking dish with parchment paper, allowing the paper to extend past the sides to use as a lift later. Spread the mixture into the dish and press down with the back of a silicone spatula. Sprinkle the remaining chocolate chips over the mixture and press firmly to set.
6. Refrigerate for at least 2 hours.
7. Lift the block from the pan using the parchment and place it on a cutting board. Cut the block into squares or other desired shapes or crumble and use to top vanilla ice cream.

Makes 10 to 12 servings

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FROM MAGNOLIA TABLE COOKBOOK

After-School Banana Bread

PREP: 15 minutes**COOK:** 45 to 50 minutes**COOL:** 5 to 10 minutes

INGREDIENTS

Nonstick baking spray, for the pan
 8 tablespoons (1 stick) salted butter, melted and cooled, plus softened butter for serving
 1 cup packed light brown sugar
 2 large eggs, beaten
 1½ teaspoons pure vanilla extract
 4 to 5 very ripe bananas, mashed (I like to leave them a little chunky)
 1¾ cups all-purpose flour
 1 teaspoon baking soda
 ½ teaspoon kosher salt
 ½ cup chopped pecans (optional; see Tip)
 1 to 2 tablespoons granulated sugar as needed

DIRECTIONS

1. Preheat the oven to 350°F. Spray an 8 x 8-inch pan with nonstick baking spray or line it with parchment paper.
2. In a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld electric mixer), beat together the butter, brown sugar, eggs, and vanilla until well blended. Add the bananas and mix until combined.
3. In a medium bowl, whisk together the flour, baking soda, and salt. Add the dry ingredients to the wet ingredients and beat just until combined. Add the pecans (if using) and mix until combined.
4. Pour the batter into the prepared pan and spread it evenly. Sprinkle the sugar over the top. I like to cover the whole surface completely with sugar; use as much as you'd like.
5. Bake until a tester inserted in the center comes out clean, 45 to 50 minutes. Let the bread cool slightly in the pan on a rack. Slice and serve warm with butter.
6. When completely cooled, cover the pan with foil and store at room temperature for up to 2 days.

Makes 8 servings

TIP: *I have a friend who replaces the pecans with a cup of chocolate chips. She has declared her variation heavenly, but I think my kids might find it to be another unwelcome riff on something they consider perfect just as it is. Nonetheless, I share this tip with you to encourage riffing of your own.*

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

Crew's Cookies

PREP: 1 hour, plus
1 hour chilling

COOK: under 40 minutes

COOL: 1 hour

INGREDIENTS

COOKIES

$\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) unsalted butter,
at room temperature

$\frac{3}{4}$ cup granulated sugar

1 large egg

2 teaspoons pure vanilla extract

$2\frac{1}{4}$ cups all-purpose flour

1 teaspoon ground cinnamon

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

$\frac{1}{2}$ teaspoon kosher salt

GLAZE

2 cups powdered sugar

$\frac{1}{2}$ to $\frac{3}{4}$ cup heavy cream

$\frac{1}{2}$ teaspoon pure vanilla extract

DIRECTIONS

1. To make the cookies: In a stand mixer fitted with the paddle attachment, cream the butter and granulated sugar on medium-high speed until light and fluffy, 3 to 4 minutes. Add the egg and vanilla and beat on medium-high until well incorporated, about 30 seconds.
2. In a large bowl, whisk together the flour, cinnamon, baking powder, and salt.
3. On low speed, slowly add the flour mixture to the butter mixture. Mix until all the ingredients come together; a dough should be forming on the paddle and not sticking to the sides of your bowl.
4. Place the dough between 2 sheets of parchment paper and roll to about a $\frac{1}{4}$ -inch thickness. Remove the top parchment sheet and use a 2-inch fluted round cookie cutter to cut out as many cookies as possible, leaving them in place. Gently peel off as much of the excess dough from between the cutout cookies as you can.
5. Carefully transfer the cut dough on the parchment from the work table to a baking sheet by gently sliding the parchment onto the baking sheet. Refrigerate for at least 30 minutes. This will firm up the dough and help you remove any remaining excess dough. Reroll the dough scraps and cut out more cookies.
6. Meanwhile, preheat the oven to 350°F.
7. Bake one baking sheet at a time until the edges of the cookies are slightly golden, 10 to 12 minutes, rotating the baking sheet front to back halfway through the baking time. Transfer the cookies to a wire rack to cool completely before glazing, about 30 minutes.
8. To make the glaze: In a medium bowl, whisk together the powdered sugar, $\frac{1}{2}$ cup of the cream, and the vanilla. Mix in the remaining cream 1 tablespoon at a time until the glaze is the consistency of glue. (Drizzle a spoonful of the glaze back into the bowl and it should hold a ribbon for about 10 seconds before melting into itself.)
9. Transfer the glaze to a piping bag fitted with a small round tip or a heavy-duty zip-top bag with the corner snipped off. Pipe the glaze in a spiral on each cookie, starting in the middle and leaving a $\frac{1}{4}$ -inch border around the edges. Use a toothpick to smooth the glaze, if needed. Let stand until the glaze hardens, about 1 hour.
10. Store in an airtight container at room temperature for up to 5 days.

Makes about 3 dozen cookies

TIP: *Baking chilled cookies helps maintain the perfect shape of Crew's Cookies.*