

15 most loved recipes

from RiseAndBakeWithJulie.com

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This recipe booklet showcases my family's most cherished goodies perfected over years in my kitchen. Each recipe is a heartfelt invitation to create warm, delicious memories with your loved ones.

I. about



Hi, I'm Julie, the face behind Rise And Bake With Julie.com. Baking is more than just mixing flour and sugar—it's about creating memories, filling homes with warmth, and sharing love through every bite. Those moments sparked a lifelong passion for crafting recipes that feel like a hug in food form.

My *15 Most Loved Recipes*, is a collection of my favorite bakes—think gooey cinnamon rolls, tangy lemon poppy seed scones, and chewy snickerdoodle cookies. Each recipe is designed to bring comfort and joy to your kitchen, whether you're a seasoned baker or just starting out. I've poured my heart into these pages, along with tips to make your baking journey easier and more fun.

I believe baking is a way to connect—with family, friends, and yourself. So grab your apron, preheat your oven, and let's rise and bake together!

Many Blessings!

Julie Gavin



2. breakfast



old-fashioned cinnamon rolls with cream cheese frosting



TOTAL
3 HRS



BAKE
20-30 MIN



12 ROLLS

INGREDIENTS

DOUGH

- 2¼ tsp active dry yeast
- 1½ cups (360g) water (90-110°F)
- 6 tbsp (85 g) salted butter, softened
- 6 tbsp (75 g) granulated sugar
- 1 tsp salt
- 1 lg egg, beaten, room temperature
- 4¾-5½ cups (600-675 g) all-purpose flour

FILLING

- 6 tbsp (85 g) salted butter, softened
- ¼ cup (50 g) granulated sugar
- 1 tbsp ground cinnamon

FROSTING

- 2 oz (56 g) cream cheese, softened
- 7 tbsp (100 g) salted butter, softened
- 1 tsp vanilla extract
- 2 tbsp (30 g) milk, more as needed
- ¼ tsp salt
- 1½ cups (180 g) powdered sugar, sifted

INSTRUCTIONS

1. **Proof Yeast:** Mix yeast and water (90–110°F) in a large bowl. Let sit 5–10 minutes until foamy.
2. **Mix Dough:** Stir in butter, sugar, salt, and egg. Add flour 1 cup (125 g) at a time, reserving last ½ cup (62 g). Knead 5 minutes (mixer, dough hook) or 8 minutes (by hand) until smooth, adding reserved flour if sticky.
3. **First Rise:** Place dough in oiled bowl, cover, and let rise in warm place until doubled, ~1 hour.
4. **Shape Rolls:** Roll dough into 18x18-inch square. Mix filling ingredients; spread over dough, leaving ½-inch border on one long edge. Roll tightly from opposite edge; pinch seam. Cut into 12 equal pieces with unflavored dental floss.
5. **Second Rise:** Place rolls cut-side up in greased 2x9-inch round pans or 14x13-inch pan. Cover; let rise until puffy, 45–60 minutes. (Optional: Refrigerate up to 2 days; let sit 30–45 minutes before baking.)
6. **Bake:** Preheat oven to 350°F (175°C). Bake 25–30 minutes until golden (190°F internal).
7. **Make Frosting:** Beat cream cheese and butter until smooth. Add vanilla, salt, and sugar; beat 2–3 minutes. Add milk for spreadable consistency.
8. **Frost & Serve:** Spread frosting on warm rolls. Serve immediately.



lemon poppy seed scones



TOTAL TIME
35 MIN



BAKE TIME
20 MIN



8
SCONES

SCONE INGREDIENTS

- scant 2 cups (240 g) all-purpose flour
- ½ cup (65 g) granulated sugar, (65g)
- 1 tbsp (9 g) poppy seeds
- 1 tbsp (12 g) baking powder
- ½ tsp (3 g) table salt
- 1 tbsp (6 g) zest of 1 large lemon
- 6 tbsp (85g) salted butter, cold & cubed
- ½ cup (113 g) heavy cream, plus for brushing
- 1 large egg
- 2 tbsp (30 g) fresh lemon juice
- 1 tsp (5 g) vanilla extract
- 1 tsp (5 g) lemon emulsion, optional

GLAZE INGREDIENTS (OPTIONAL)

- ⅔ c. (75 g) sifted powdered sugar
- 1-2 tbsp (15-30 g) fresh lemon juice
- ½ tsp (1 g) lemon zest
- ¼ tsp (1 g) lemon emulsion

INSTRUCTIONS

1. **Preheat Oven:** Preheat oven to 400°F (200°C). Line a baking sheet with parchment or a silicone mat.
2. **Mix Dry Ingredients:** In a large bowl, whisk flour, sugar, poppy seeds, baking powder, salt, and lemon zest.
3. **Cut in Butter:** Add cold butter cubes. Cut in with a pastry cutter until mixture resembles pea-sized crumbs.
4. **Mix Wet Ingredients:** In a small bowl, whisk cream, egg, lemon juice, vanilla, and lemon emulsion (if using).
5. **Form Dough:** Pour wet ingredients into dry. Stir gently until just combined (dough will be shaggy).
6. **Shape Scones:** On a lightly floured surface, pat dough into a 1-inch-thick, 7-8-inch circle. Cut into 8 wedges. Place on baking sheet, 2 inches apart. Brush tops with cream.
7. **Bake:** Bake 18-20 minutes until lightly golden. Cool on sheet 5 minutes, then transfer to a wire rack.
8. **Make Glaze (Optional):** Whisk powdered sugar with 1 tbsp lemon juice, adding more for drizzle consistency. Stir in zest and lemon emulsion. Drizzle over cooled scones.

cinnamon streusel coffee cake



TOTAL TIME
45 MIN



BAKE TIME
35 MIN



9
SLICES



CAKE INGREDIENTS

- 1¼ cups (225 g) all-purpose flour
- ¾ cup (150 g) granulated sugar
- 2 tsp (8 g) baking powder
- ¼ tsp (1.5 g) table salt
- 1 large egg, beaten
- ¼ cup (57 g) salted butter, melted
- ½ cup (120 g) whole or 2% milk

STREUSEL INGREDIENTS

- 2 tbsp (25 g) brown sugar, packed
- 1 tbsp (8 g) all-purpose flour
- 1 tsp (3 g) ground cinnamon
- 1 tbsp (14 g) salted butter, softened
- ½ cup (60 g) pecans or walnuts, chopped

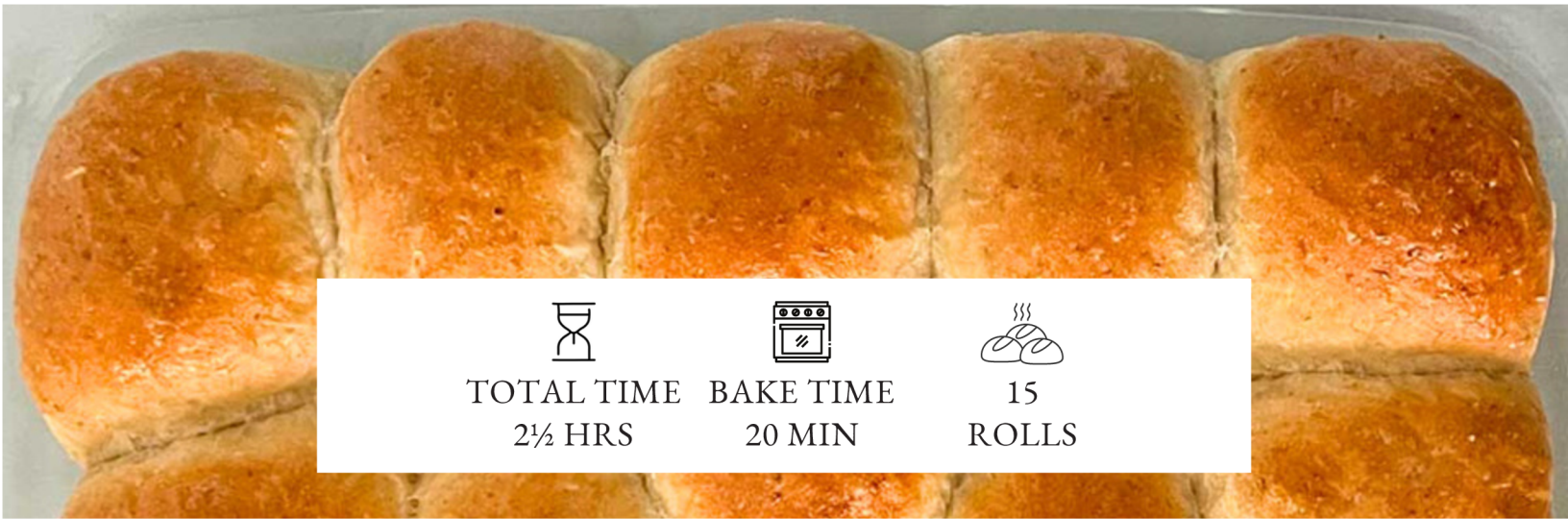
INSTRUCTIONS

1. **Preheat Oven:** Preheat oven to 375°F (190°C). Grease a 9-inch square baking pan (or 9x13-inch if doubling).
2. **Mix Cake Batter:** In a medium bowl, whisk flour, sugar, baking powder, and salt. In a small bowl, combine egg and milk; slowly whisk in melted butter. Pour wet ingredients into dry; stir until just combined (small lumps are okay). Spread thick batter evenly into prepared pan.
3. **Make Streusel:** In a small bowl, mix brown sugar, flour, cinnamon, butter, and nuts until crumbly. Sprinkle over batter.
4. **Bake:** Bake 30 minutes (9-inch pan) or 35 minutes (9x13-inch pan), until a toothpick inserted in center comes out clean.
5. **Serve:** Serve warm, optionally with a pat of butter.

3. bread & rolls



oatmeal dinner rolls



TOTAL TIME
2½ HRS



BAKE TIME
20 MIN



15
ROLLS

INGREDIENTS

OATMEAL MIXTURE

- 2 cups (480 g) water
- 1 cup (80 g) quick-cooking oats
- 3 tbsp (42 g) salted butter
- ½ cup (67 g) packed light brown sugar
- 1 tsp (6 g) table salt

DOUGH

- ⅓ cup (80 g) cold water
- 3 tsp (9 g) active dry yeast
- 4¼ – 4¾ cups (480–562 g) all-purpose flour, plus more as needed
- 2 tbsp (28 g) melted salted butter, for brushing (optional)

INSTRUCTIONS

1. **Cook Oatmeal Mixture:** In a medium saucepan, boil 2 cups (480 g) water. Stir in oats; cook 1 minute. Remove from heat. Add butter, brown sugar, and salt; stir until melted.
2. **Cool & Proof Yeast:** Stir in ⅓ cup (80 g) cold water to cool mixture to 90–110°F (32–43°C). Sprinkle yeast over mixture; let sit 5–10 minutes until foamy.
3. **Mix Dough:** In a large bowl, combine oatmeal mixture with 3½ cups (438 g) flour. Stir until shaggy. Knead with a stand mixer (dough hook) on low for 6–8 minutes or by hand for 8–10 minutes, adding flour 1 tbsp at a time (up to 562 g total) until soft and slightly tacky.
4. **First Rise:** Shape dough into a ball. Place in an oiled bowl, turn to coat, and cover. Let rise in a warm place until doubled, 45–60 minutes.
5. **Shape Rolls:** Punch down dough. Divide into 15 equal pieces (~70–75 g each). Roll each into a smooth ball. Arrange in a greased 9x13-inch (23x33 cm) baking dish, evenly spaced.
6. **Second Rise:** Cover rolls and let rise until puffy and nearly touching, 45–60 minutes.
7. **Bake:** Preheat oven to 350°F (177°C). Bake 20–25 minutes until golden (190°F internal). Brush with melted butter, if desired. Cool slightly before serving.



honey wheat bread



TOTAL TIME
3½ HRS



BAKE TIME
40 MIN



1 8½ X 4-inch
LOAF

INSTRUCTIONS

1. Make Sponge: Mix ¼ cup (60 g) lukewarm water, yeast, and a pinch of honey in a small bowl. Let sit 5–10 minutes until foamy. In a medium bowl, combine foamy yeast, remaining ¾ cup (180 g) water, remaining honey, and wheat flour. Stir into a thick batter, cover, and rest 30–60 minutes until bubbly.
2. Mix Dough: In a large bowl or stand mixer, combine sponge, bread flour, vinegar, honey, butter, and salt. Mix, adding water 1 tbsp at a time (3–6 tbsp) until dough is soft and slightly tacky.
3. Knead: Knead by hand on a lightly floured surface for 8–10 minutes or with a mixer (dough hook) on medium-low for 6–8 minutes, until smooth and elastic (passes windowpane test).
4. First Rise: Place dough in an oiled bowl, turn to coat, and cover. Let rise in a warm place (75–80°F/24–27°C) until doubled, 1–1.5 hours.
5. Shape: Deflate dough, flatten, and roll tightly into an 8-inch log. Place seam-side down in a greased 8.5x4-inch loaf pan.
6. Second Rise: Cover and let rise until dough crests 1 inch above pan rim, 45–60 minutes.
7. Bake: Preheat oven to 350°F (175°C). Bake 35–40 minutes until golden and internal temperature reaches 190–200°F (88–93°C). Tent with foil if browning too fast.
8. Cool: Cool in pan on a rack for 10 minutes. Remove, optionally brush with butter, and cool on rack for 1 hour before slicing.

INGREDIENTS

SPONGE

- 1½ cups (180 g) fresh-milled hard red winter wheat flour
- 1 cup (240 g) lukewarm water (100–110°F/38–43°C)
- 1¼ tsp (4 g) active dry yeast
- 1 tbsp (15 g) honey

DOUGH

- All of the sponge
- 2½ cups (238 g) bread flour
- 1 tbsp (15 g) apple cider vinegar
- 3 tbsp (45 g) honey
- 3 tbsp (42 g) salted butter, softened
- 1 tsp (6 g) table salt
- 3–6 tbsp (45–90 g) lukewarm water (100–110°F/38–43°C), as needed



potato rolls with real potatoes



TOTAL TIME
3 HRS



BAKE TIME
20 MIN



24
ROLLS

INGREDIENTS

- 1 cup (240 g) whole milk
- 1 cup (210 g) Russet or Yukon Gold potatoes, riced
- 1½ tsp (5 g) active dry yeast
- 6 tbsp (85 g) salted butter, softened
- 6 tbsp (75 g) granulated sugar
- 1½ tsp (9 g) table salt
- 2 large eggs room temperature
- 5⅓ cups (667 g) all-purpose flour, more as needed
- ¼ cup (57 g) salted butter, melted (for brushing before shaping and after baking)

INSTRUCTIONS

1. **Prepare Potatoes:** Peel and boil potatoes in cold water until fork-tender, ~15 minutes (or pressure cook 5 minutes for golfball-sized pieces). Drain, cool slightly, and rice to yield 1 cup (210 g).
2. **Make Dough Base:** In a medium saucepan, heat milk and riced potatoes to scalding, stirring until smooth and paste-like. Cool to 90–110°F (32–43°C).
3. **Proof Yeast:** Stir yeast into cooled potato-milk mixture. Let sit 5–10 minutes until foamy.
4. **Mix Dough:** Add softened butter, sugar, salt, and eggs; mix until smooth. Stir in 3¾ cups (469 g) flour until dough is stiff. Knead on a floured surface or with a stand mixer (dough hook) for 5–7 minutes, adding remaining ½ cup (62 g) flour gradually until dough is smooth and no longer sticky.
5. **First Rise:** Place dough in an oiled bowl, turn to coat, and cover. Let rise in a warm place until doubled, ~1 hour.
6. **Shape Rolls:** Divide dough into 24 equal pieces. Shape into balls, knots, cloverleaf rolls, or crescents:
 - a. For Crescents: Divide dough into 2 balls. Roll each into a ¼-inch thick circle. Brush with melted butter. Cut into 12 triangles per circle. Roll each triangle from wide end to point.
7. **Pan Rolls:** Place rolls on greased baking sheets (12 per half-sheet for separate rolls or 12 per 9x13-inch pan for touching rolls), points down for crescents.
8. **Second Rise:** Cover rolls loosely and let rise until puffy, ~1 hour.
9. **Bake:** Preheat oven to 350°F (175°C). Bake 20 minutes, rotating halfway, until golden (190°F internal). Brush with melted butter immediately.



quick dinner rolls



TOTAL TIME
1½ HRS



BAKE TIME
20 MINS



9 ROLLS

INGREDIENTS

- 3⅓ cups (420 g) bread flour
- ½ cup (120 g) warm water (100–110°F/38–43°C)
- ½ cup (120 g) whole or 2% milk, warmed (100–110°F/38–43°C)
- 2¼ tsp (7 g) active dry yeast (1 pkg)
- 1¼ tsp (8 g) table salt
- ¼ cup (57 g) salted butter, softened
- 3 tbsp (42 g) granulated sugar
- 1 large egg



INSTRUCTIONS

1. **Activate Yeast:** In a large bowl, mix warm water and yeast. Let sit 5 minutes until foamy.
2. **Mix Dough:** Add warm milk, butter, sugar, salt, and egg; stir to combine. Gradually add flour, mixing until a shaggy dough forms.
3. **Knead:** Knead on a lightly floured surface or with a stand mixer (dough hook) for 5 minutes until smooth.
4. **First Rise:** Cover and let rise in a warm place until doubled, 20–25 minutes.
5. **Shape Rolls:** Divide dough into 9 equal pieces (~92 g each). Shape into balls and place in a greased 8-inch square pan (3x3 grid).
6. **Second Rise:** Cover and let rise until doubled and touching, 20–25 minutes.
7. **Bake:** Preheat oven to 375°F (190°C). Bake 18–22 minutes until golden (190–200°F internal).
8. **Cool:** Cool in pan for 5 minutes, then transfer to a wire rack. Optionally, brush with melted butter.

no-knead cinnamon raisin bread



TOTAL TIME
4 HRS



BAKE TIME
45 MIN



3 LOAVES
(8½ x 4½-inch)

INGREDIENT

- 2 cups (480 g) warm water (<100°F/38°C)
- 1 cup (240 g) buttermilk
- 1 tbsp (9 g) active dry yeast
- ½ cup (100 g) granulated sugar
- 2 large eggs
- 7½ cups (920 g) all-purpose flour
- 1½ tbsp (27 g) table salt
- 1½ cups (240 g) raisins

CINNAMON FILLING

- ⅔ cup (133 g) granulated sugar
- 2 tbsp (16 g) ground cinnamon

EGG WASH

- 1 large egg
- 1 tbsp (15 g) milk, or water

INSTRUCTIONS

1. **Mix Dough:** In a large (4-quart) container, combine water, buttermilk, yeast, sugar, eggs, and salt. Stir in flour with a dough whisk until just combined (no kneading). Add raisins; mix gently.
2. **Rest Dough:** Loosely cover and let rest at room temperature for 2 hours. Use immediately or refrigerate up to 24 hours.
3. **Prepare Pans:** Grease three 8½x4½-inch loaf pans or save some dough to make into loaves later.
4. **Shape Loaves:** On a lightly floured surface, divide dough into three equal portions. Roll each into a ½-inch-thick rectangle (~8x12 inches). Sprinkle each with one-third of the cinnamon-sugar mix. Roll tightly along the long edge, pinch seam to seal, and tuck ends under. Place seam-side down in prepared pans.
5. **Second Rise:** Cover and let rise until doubled, ~1 hour.
6. **Bake:** Preheat oven to 350°F (175°C). Whisk egg wash ingredients; brush over loaves. Bake 45 minutes until golden and hollow-sounding when tapped (190°F internal).
7. **Cool:** Remove from pans and cool on a wire rack for at least 1 hour before slicing.





TOTAL TIME
2½ HRS



BAKE TIME
20 MIN



12 ROLLS

garlic rosemary dinner rolls



INGREDIENTS

- 3½ cups (420 g) all-purpose flour
- 1 cup (240 g) warm milk (90–110°F/32–43°C)
- 2¼ tsp (7 g) active dry yeast (1 packet)
- 2 tbsp (25 g) granulated sugar
- 1 tsp (6 g) table salt
- 1 large egg
- 3 tbsp (42 g) salted butter, softened

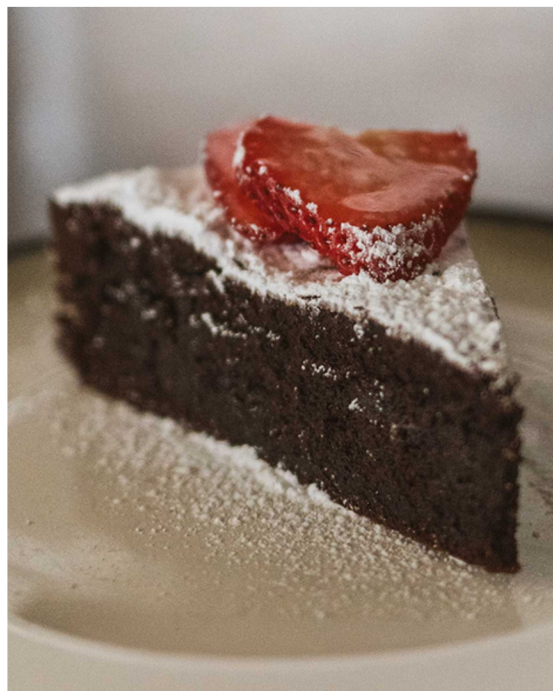
HERB BUTTER

- 4 tbsp (56 g) salted butter, melted
- 3 garlic cloves, minced
- 1 tbsp fresh rosemary, chopped (or 1 tsp/2 g dried)
- ½ tsp (3 g) coarse sea salt (optional)

INSTRUCTIONS

- 1. Activate Yeast:** In a small bowl, mix warm milk, sugar, and yeast. Let sit 5–10 minutes until frothy.
- 2. Mix Dough:** In a large bowl, whisk flour and salt. Add yeast mixture, egg, and softened butter. Stir until a shaggy dough forms.
- 3. Knead:** Knead on a lightly floured surface for 8–10 minutes or with a stand mixer (dough hook) for 6–8 minutes until smooth and elastic.
- 4. First Rise:** Place dough in an oiled bowl, turn to coat, and cover. Let rise in a warm place until doubled, 1–1.5 hours.
- 5. Shape Rolls:** Punch down dough. Divide into 12–16 equal pieces. Roll into balls and place in a greased 9x13-inch pan.
- 6. Second Rise:** Cover and let rise until puffy, 30–45 minutes.
- 7. Preheat & Prepare Topping:** Preheat oven to 375°F (190°C). Mix melted butter, garlic, and rosemary.
- 8. Bake:** Brush rolls with half the topping. Bake 18–22 minutes until golden (190°F internal). Brush with remaining topping and sprinkle with sea salt, if using. Serve warm.

4. sweets





flourless chocolate cake



TOTAL TIME
1 HR



BAKE TIME
40 MIN



10 SLICES

INGREDIENTS

- 1 cup (226 g) salted butter
- 8 oz (227 g) semisweet chocolate, chips
- 1¼ cups (250 g) granulated sugar
- 6 large eggs, room temperature
- 1 cup (85 g) unsweetened cocoa powder
- 1 tsp (3 g) espresso powder (optional)
- 1 tsp (5 g) pure vanilla extract
- ¼ tsp (1.5 g) table salt

INSTRUCTIONS

1. **Preheat Oven:** Preheat oven to 375°F (190°C). Grease a 9-inch cake pan and line the bottom with parchment paper.
2. **Melt Butter & Chocolate:** In a double boiler or microwave (1 minute, then 30-second intervals, stirring), melt butter and chocolate until smooth. Cool slightly.
3. **Mix Batter:** Whisk sugar into chocolate mixture, then add eggs one at a time, mixing well. Stir in cocoa, espresso powder (if using), and salt until combined. Stir in vanilla.
4. **Bake:** Pour batter into prepared pan. Bake 35–40 minutes, until a crust forms and center is slightly jiggly.
5. **Cool:** Let cake rest in pan on a rack for 10 minutes. Run a knife around the edge, invert onto rack, and remove parchment. Cool completely.
6. **Store:** Refrigerate and consume within 5 days.



no-bake fudge cookies



TOTAL TIME
30 MIN



COOK TIME
15 MIN



20
COOKIES

INGREDIENTS

- 2 cups (400 g) granulated sugar
- ½ cup (113 g) salted butter
- 3 tbsp (16 g) cocoa powder
- ¾ cup (160 g) whole or 2% milk
- 3 cups (240 g) quick-cooking oats
- ½ cup (40 g) unsweetened shredded coconut

INSTRUCTIONS

1. **Cook Mixture:** In a medium saucepan, combine sugar, butter, cocoa powder, and milk. Heat over medium, stirring until mixture reaches 230°F (110°C, just before soft-ball stage).
2. **Add Oats & Coconut:** Remove from heat. Stir in oats and coconut flakes until fully combined. Work quickly since cookies continue to cook.
3. **Shape Cookies:** Using a small cookie scoop, drop mounds onto wax paper-lined baking sheets.
4. **Cool & Store:** Let cool until set, ~30 minutes. Store in an airtight container.





blueberry crumble bars



TOTAL TIME
1 HR 15 MIN



BAKE TIME
55 MIN



16 BARS

CRUST & CRUMBLE TOPPING

- 2 cups (250 g) all-purpose flour
- 1 cup (90 g) old-fashioned rolled oats
- 1 cup (200 g) granulated sugar
- ½ tsp (2 g) baking powder
- ¼ tsp (1.5 g) table salt
- 1 cup (226 g) salted butter, cold & cubed
- 1 tsp (5 g) vanilla extract

BERRY FILLING

- 3 cups (450 g) fresh or frozen blueberries
- ½ cup (100 g) granulated sugar
- 1 tbsp (8 g) cornstarch
- 1 tbsp (15 g) lemon juice
- 1 tsp (2 g) lemon zest

INSTRUCTIONS

- 1. Preheat Oven:** Preheat oven to 350°F (175°C). Line an 8x8-inch or 9x9-inch metal pan with parchment (with overhang) and lightly grease.
- 2. Make Crust & Crumble:** In a large bowl, whisk flour, oats, sugar, baking powder, and salt. Add cold butter and vanilla; cut in with a pastry cutter until coarse, pea-sized crumbs form.
- 3. Form Base:** Press two-thirds (~400–450 g) of crumble firmly into pan. Bake 10 minutes to set.
- 4. Prepare Filling:** Toss blueberries with sugar, cornstarch, lemon juice, and zest until coated.
- 5. Assemble & Bake:** Spread blueberry filling over par-baked crust. Sprinkle remaining crumble loosely on top. Bake 40–45 minutes (add 2–3 minutes for frozen berries) until golden and bubbly.
- 6. Cool & Cut:** Cool completely in pan (~2–3 hours). Lift out using parchment; cut into 12–16 bars.

oatmeal chocolate chip cookies

INGREDIENTS

1 cup (226 g) salted butter, softened
1 cup (200 g) brown sugar, packed
1 cup (200 g) granulated sugar
2 large eggs (100 g total)
2 tsp (10 g) vanilla extract
1 $\frac{3}{4}$ cups (225 g) all-purpose flour
1 tsp (5 g) baking soda
 $\frac{1}{2}$ tsp (3 g) table salt
3 cups (240 g) quick-cooking oats
2 cups (340 g) semisweet choc. chips



TOTAL TIME
45 MIN



PREP TIME
15 MIN



42
COOKIES



INSTRUCTIONS

- 1. Cream Butter & Sugars:** In a large bowl, cream butter, brown sugar, and granulated sugar until fluffy, ~2 minutes.
- 2. Add Wet Ingredients:** Add eggs one at a time, mixing well. Stir in vanilla.
- 3. Mix Dry Ingredients:** In a separate bowl, whisk flour, baking soda, salt, and oats.
- 4. Combine:** Add dry ingredients to wet; mix until blended. Stir in chocolate chips.
- 5. Chill Dough:** Cover and refrigerate dough for 20 minutes (or 4 hours for thicker cookies).
- 6. Preheat Oven:** Preheat oven to 375°F (190°C). Line baking sheets with parchment, silicone mats, or leave ungreased if using stoneware.
- 7. Shape & Bake:** Scoop walnut-sized dough balls (~30 g each) onto prepared sheets, 2 inches apart. Bake 10–12 minutes, rotating halfway, until edges are lightly browned. Cookies will finish baking on hot pans.
- 8. Cool:** Cool on pans for 5 minutes, then transfer to a wire rack to cool completely.

pumpkin bars with cream cheese frosting



INGREDIENTS

- 2 ⅓ cups (300 g) all-purpose flour
- 1 ⅔ cups (333 g) granulated sugar
- 2 tsp (8 g) baking powder
- 1 tsp (5 g) baking soda
- 2 tsp (5 g) ground cinnamon
- 1 tsp (6 g) table salt
- 1 cup (226 g) salted butter, melted & cooled
- 4 large eggs
- 1 (15 oz) can (425 g) pumpkin puree

CREAM CHEESE FROSTING

- 8 oz (226 g) cream cheese, softened
- ½ cup (113 g) salted butter, softened
- 3 cups (360 g) sifted powdered sugar
- 1 tsp (5 g) vanilla extract
- 1/8 tsp (0.5 g) table salt

INSTRUCTIONS



TOTAL TIME
1 HR



BAKE TIME
35 MIN



24 BARS

1. **Preheat Oven:** Preheat oven to 350°F (175°C). Grease an 18x13-inch half-sheet pan.
2. **Mix Dry Ingredients:** In a large bowl, whisk flour, sugar, baking powder, baking soda, cinnamon, and salt.
3. **Mix Wet Ingredients:** In another bowl, whisk melted butter, eggs, and pumpkin puree until smooth.
4. **Combine & Bake:** Pour wet ingredients into dry; stir until just combined. Spread batter evenly in prepared pan. Bake 30–35 minutes, until a toothpick comes out clean. Cool completely.
5. **Make Frosting:** In a medium bowl, beat cream cheese, butter, and salt until creamy. Gradually add powdered sugar and vanilla; beat until smooth and fluffy.
6. **Frost & Serve:** Spread frosting over cooled bars. Optionally, sprinkle with cinnamon. Cut into 24 (2x3-inch) squares.

best chewy snickerdoodle cookies

INGREDIENTS

COOKIE DOUGH

- 1 cup (226 g) salted butter, softened
- 1¾ cups (400 g) granulated sugar
- 1½ tbsp (32 g) honey
- 2 large eggs, room temperature
- 2½ tsp (12 g) vanilla extract
- 3 ¼ cups (400 g) all-purpose flour
- 2 tsp (8 g) cream of tartar
- 1 tsp (5 g) baking soda
- ¼ tsp (0.5 g) ground nutmeg
- ¼ tsp (1 g) salt

CINNAMON SUGAR COATING

- ¼ cup (50 g) granulated sugar
- 1½ tsp (4 g) ground cinnamon

NOTES

Storage: Store in an airtight container at room temperature for 5 days or freeze for 1 month.

Baking Tips:

- For uniform cookies, use a cookie scoop.
- Underbake slightly for extra chewiness.



TOTAL TIME
30 MIN



BAKE TIME
11 MIN



35
COOKIES

INSTRUCTIONS

- 1. Preheat Oven:** Preheat oven to 375°F (190°C). Line baking sheets with parchment, silicone mats, or leave ungreased if using stoneware.
- 2. Mix Dry Ingredients:** In a medium bowl, whisk dry ingredients together.
- 3. Mix Wet Ingredients:** In a large bowl, cream butter, sugar, and honey until light and fluffy, ~2 minutes. Add eggs one at a time, mixing well. Stir in vanilla.
- 4. Add Dry Ingredients:** Add dry ingredients to wet until just combined and the dough is even.
- 5. Rest Dough:** Let dough rest 5–10 minutes to firm slightly.
- 6. Prepare Coating:** In a shallow bowl, mix sugar and cinnamon for coating.
- 7. Shape Cookies:** Roll dough into 1-inch balls each. Roll each ball in cinnamon-sugar to coat fully.
- 8. Bake:** Place balls 2 inches apart on baking sheets. Gently flatten slightly. Bake 8–11 minutes, rotating sheets halfway, until edges are just golden.
- 9. Cool:** Let cookies cool on sheets for 5 minutes, then transfer to a wire rack to cool completely.

5. baking tips

1

Measure Flour Correctly

Spoon flour into your measuring cup and level it off with a knife—don't scoop directly from the bag. This prevents dense breads or dry scones. For greatest accuracy, use a kitchen scale.

2

Room-Temperature Ingredients Are Key

For recipes like flourless chocolate cake or pumpkin bars with cream cheese frosting, use room-temperature butter, eggs, and cream cheese. They blend smoothly, giving you rich, velvety batters and frostings.

3

Don't Skip the Salt

Even in sweet recipes like oatmeal chocolate chip cookies, a pinch of salt enhances flavors. For savory bakes like garlic rosemary dinner rolls, use high-quality sea salt for the best taste.

4

Kneading Bread? Trust the Dough

For breads potato rolls and honey wheat bread, pay attention to the dough's texture. It should feel soft and slightly tacky, not sticky. If it's too wet, add flour a tablespoon at a time. Kneading is like a dance—find the rhythm, and the dough will tell you when it's ready.

5

Check Your Oven Temperature

Ovens can be sneaky! Use an oven thermometer to ensure the right temperature, especially for delicate bakes like lemon poppy seed scones. If your bakes are browning too fast, tent them with foil.

6

Let Baked Goods Cool (Mostly)

I know it's tempting to dive into a warm loaf of bread, but letting them cool helps the crumb to finish cooking and set perfectly. For cookies like chewy snickerdoodles, transfer them to a wire rack after a few minutes to avoid them hardening up.

7

Have Fun and Experiment

Baking is about joy, so don't be afraid to make these recipes your own. Swap blueberries for raspberries in the crumble bars or add extra cinnamon to the coffee cake. Your kitchen, your rules!

6. notes

RECIPE NAME _____

RECIPE NAME _____

6. notes

RECIPE NAME _____

RECIPE NAME _____

7. final thoughts

As you flip through these last pages, I hope you're as excited as I am about the baking adventures ahead. These 15 recipes—from the buttery layers of old-fashioned cinnamon rolls to the melt-in-your-mouth no-bake fudge cookies—are more than just instructions. They're invitations to slow down, gather loved ones, and create moments that linger long after the oven cools.

Baking has always been my way of connecting—with my family, my memories, and now, with you. There's something magical about the smell of freshly baked honey wheat bread or the laughter that erupts when someone sneaks a warm snickerdoodle. I hope these recipes bring that same magic to your kitchen.

I'd love to hear about your baking journey. Did you add extra lemon zest to the poppy seed scones? Did your family fight over the last blueberry crumble bar? Share your stories, photos, or even your own recipe tweaks with me at Rise and Bake with Julie—on social media or through my website. Let's build a community of bakers who rise together, one delicious recipe at a time.

Thank you for letting me be part of your kitchen. Here's to flour-dusted counters, warm ovens, and the joy of baking from the heart.

Happy Baking!

Julie Gavin