



## Baking with Vegetables

With the slower pace of winter, we're filling our kitchen with the cozy smells of baked goods. Here is some veggie-filled inspiration for your holiday baking!



### Breakfast Baked Goods

Alongside a bowl of yogurt or as a sweet end to a breakfast of eggs, we love baked goods at breakfast.

[Morning Glory Muffins](#) are hearty and flexible. For veggies, this recipe calls for carrots and beets, but you can just use carrots if you would like. Hazelnuts could be substituted with your favorite nut (or omitted).

This recipe for [Carrot Cake Oatmeal Cookies](#) turns one of my favorite desserts into a breakfast food.

[Pumpkin Bread](#) is sweeter and more decadent than the first two recipes, but the perfect treat to have alongside your cup of coffee. You can use other winter squash or sweet potato puree in place of the pumpkin.

### Veggies in Bread

Moving on to the savory..

Homemade rolls make any meal super special. These [Golden Pumpkin Dinner Rolls](#) are gorgeous! They include pumpkin puree and your traditional pumpkin pie spices - a lovely addition to your holiday table.

One of the easiest breads to make is a rustic focaccia. This recipe for [Roasted Garlic Focaccia](#) is definitely for garlic lovers. Roasted cloves are in the dough, and the top is brushed with garlic butter.

Either of these recipes would be delicious alongside a bowl of soup and a spinach salad.





## Vegetables for Dessert

Sweet potatoes are easily one of my favorite fall vegetables. This [Sweet Potato Bundt Cake](#) is simple and sweet.

Beets for dessert? You betcha! These [Beet Brownies](#) are moist and decadent. The recipe has you make a beet puree with roasted beets and buttermilk. The buttermilk adds tanginess - which results in an almost red velvet-y brownie.

If you are looking for an over-the-top, delicious pumpkin pie, try this [Pumpkin Pie](#) recipe from Paula Deen. The recipe calls for 1 package of cream cheese, which makes the pie extra rich and silky. We made this for Thanksgiving, and it is our new favorite.

## Farmhouse Favorites

In this segment of The Monthly Meadowlark, we'll be sharing a few of our favorite (cooking-related) things. Cookbooks, ingredients, techniques, tools, et cetera to inspire you in your kitchen adventures.

### [Nordicware Bundt Pan](#)



If you are looking for a bundt pan, we would recommend looking into Nordicware. The pans are not only beautiful and heirloom-quality, but they are American made.

As for some tips for baking with a bundt pan -

- Thoroughly cover the pan with butter. (We save the papers from butter for this use.) You can use a pastry brush to make sure that each little crevice is covered with butter.
- Spoon flour into the pan (or cocoa, if the cake is chocolate). Over the sink, spin and tap the pan to distribute the flour until all of the butter is covered.
- After baking, remove the bundt from the oven and allow to rest for 5 minutes. After the 5 minutes, flip the pan over onto a wire rack. With gravity, the cake may release on its own. If not, let it sit for a minute and then try to lift the pan. You can also lift the wire rack and pan together and give the cake a few hard shakes in a downward motion. If the cake is still stuck in the pan, flip it over and use a butter knife to release the edges.

### [Baking with Honey](#)



Craig's stepfather keeps bees on our property, and we love finding uses for the honey. Craig came across these simple tips for using honey in baked goods, and we have been loving the results.

1. Use 1/2 - 3/4 cup of honey for each one cup of sugar in the recipe. (Honey is sweeter than sugar!)
2. Reduce the liquid by 1/4 cup for each cup of sugar replaced. (If there aren't additional liquids, add 2 Tablespoons of flour.)
3. Reduce cooking temp by 25 degrees. (Honey will make your baked goods brown more easily.)
4. If the recipe doesn't already include baking soda, add 1/4 tsp for each cup of sugar replaced. (This balances the acidity in the honey.)

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