

Executive Chef Louis Kiefer presents recipes from the Bar Harbor Inn, Reading Room Restaurant kitchen.

The recipes were presented on the “CBS Today Show”, part of the “Great American Vacation” series with Weatherman, Dave Price shown on August 30, 2007.

Grandma’s Molasses Cookies

*Executive Chef Louis Kiefer, Jr.
Pastry Chef Janna Gallant*

Makes 2 Dozen

1 cup Molasses
1 cup Shortening
1 cup Sugar
1 cup Hot Coffee
6 cups All Purpose Flour
1 tsp Ground Ginger
½ tsp Cinnamon
½ tsp Ground Cloves
2 tsp Baking Soda
Sugar for Sprinkling

Hand mix molasses, shortening, sugar and coffee together. Add all spices, baking soda and flour. Mix until well combined.

Roll cookie dough out on a floured surface until ½ inch thick. Use a 2” cutter to cut out cookies. Place onto a greased baking sheet and sprinkle with granulated sugar.

Bake cookies at 350° for 8 – 10 minutes.

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Maine Blueberry Pie

***Executive Chef Louis Kiefer, Jr.
Pastry Chef Janna Gallant***

Serves 7-8

Pastry Crust

½ lb Cold Butter
2 T Cold Shortening
3 cups All Purpose Flour
1 tsp Salt
1 T Sugar
½ cup Ice Water

Filling

6 cups frozen Maine Blueberries
3 T All Purpose Flour
1 cup Sugar
2 T Corn Starch
6 T Butter
Zest of 1 Lemon

For Crust

In a mixing bowl, combine flour and shortening on low speed, add salt and sugar, slowly add pieces of cold butter to the mix. Combine until the butter pieces are the size of small peas.

Pour in very cold water all at once. Mix until the dough just forms a ball.

Divide dough into 2 equal pieces and rollout into circles approximately 10” in diameter. Place one circle into a 9” pie plate.

For Filling

Mix sugar, flour and corn starch together, toss with blueberries. Melt butter and pour over the blueberry mixture. Toss the filling together with the lemon zest.

Pour all filing into prepared crust, top with remaining crust. Crimp edges of the crust together and cut a small hole in the top of the pie. Sprinkle with cinnamon and sugar.

Bake at 325° for 1 hour, 15 minutes.

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Maine Blueberry Corn Bread Muffins

***Executive Chef Louis Kiefer, Jr.
Pastry Chef Janna Gallant***

Serves 6

¼ cup Butter
1 ¼ cup Sugar
3 Eggs
1 ½ cup Corn Meal
1 ¾ cup All Purpose Flour
1 T Baking Powder
2 cups Buttermilk
1 ½ cup Frozen Wild Maine Blueberries

With an electric mixer, cream together butter and sugar, add eggs one at a time. In a separate bowl, combine corn meal, flour and baking powder.

With the mixer on low speed, add the dry mixture to the creamed batter and slowly pour in buttermilk. Mix well.

When mixed, fold in blueberries using a rubber spatula.

Pour into 6 lined muffin cups. Bake at 350° for 15 – 18 minutes.