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Kane County Magazine

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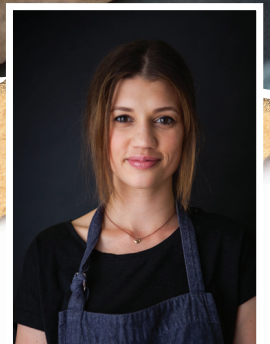


IN KITCHENS TO COME

COMING TO TERMS WITH SHARING OUR TRIED-AND-TRUE FAMILY RECIPES

By Katie McCall, local food columnist

Photo by Victoria C Photos



Last June we announced the closing of our bakery — and within hours, my inbox was flooded with customers' requests for our recipes. Though the messages were coupled with well-wishes and heartfelt thank-you's for our years of business, I couldn't help but feel like someone was walking through my house, pointing out the items they'd like to have when I passed away ... while I'm still very much alive.

Bestsellers like Cheddar and Spring Onion Biscuits, Oat 'n Honey Pies and Salted Caramel Bars laid the foundation for our success and drew customers from across Chicagoland. Some even trekked from out of state, three-plus hours away. What's more, as a gluten-free bakery, the demand for our niche products

made us unique among the sea of local options.

Providing these goods to our community gave me a true sense of purpose, and the thought of releasing our treasured recipes (before our doors even closed) seemed like a piece of me would be stripped away. In the competitive world of accessibility and immediacy, keeping these hard-copy recipes close to my chest felt like one of the only things I could control.

To me, our recipes were much more than just lists of ingredients with instructions. For more than a decade, my mom and I spent countless hours developing, testing and retesting our baked goods to an almost shocking level of perfection.

And when that amount of time and energy is dedicated to anything, it tends to become a part of

your identity.

But as the months clicked on and the bakery officially closed by late summer, I realized there was no better way to celebrate the business we built than by sharing these recipes. Akin to a designer handbag collecting dust in the back of the closet, I asked myself: What good were our recipes if tucked away in a chocolate-stained binder when their original intent was to be enjoyed by others?

That's when we decided to bring our efforts full circle and write a Two Wild Seeds cookbook. It's a project that would house all of the tried-and-true recipes our friends, family and customers love, and allow us a creative space to express our passion for baking through storytelling.

Anyone who loves to cook knows a good recipe yields more than just a delicious end product — it transports you to a different time and place, provides vivid memories and often connects us to those who are no longer here.

Like a family heirloom, we hope that when our cookbook is published (slated for end of 2022, fingers crossed), it will find its way to your home, and the recipes will become traditions in your family, passed down through the generations.

So now, rather than feeling stripped, I'm invigorated knowing a new chapter is being written; a piece of myself, my family and our business will live on in kitchens to come. It doesn't get much sweeter than that.

■ Katie McCall, former owner of Two Wild Seeds Baking Co., is a bona fide Midwestern girl. Raised on four acres of rural property in Yorkville, she was always taught to respect nature and all of its bounty. From foraging morel mushrooms in the woods to picking wild black raspberries for homemade jam, Katie feels most at home when in nature and preparing food for others. When she's not creating new dishes in the kitchen (and writing about them) she can be found nose-deep in cookbooks, exploring the outdoors with her family — and eating ... always eating.

GLUTEN-FREE APPLE CRUMB COFFEE CAKE

WITH STREUSEL TOPPING & VANILLA GLAZE

This was one of the very first items to grace the menu when we opened our brick-and-mortar bakery in 2016. It's light, airy and full of fresh apples and warm spices — perfect served alongside a hot cup of coffee or tea. It's been a customer favorite since day one, and now you can enjoy it in your own kitchen!



MAKES (1) 9X13 PAN

COFFEE CAKE:

- 2 cups gluten-free, all-purpose flour blend (we like Betty Crocker)
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1/4 teaspoon each: ground ginger, nutmeg, cloves, allspice
- 1 teaspoon salt
- 2 apples: peeled, cored and sliced + 1/2 teaspoon ground cinnamon

- 1 cup applesauce
- 4 eggs
- 3/4 cup granulated sugar
- 1/3 cup light brown sugar
- 1 cup vegetable oil
- 1 teaspoon pure vanilla extract

VANILLA GLAZE:

- 1 cup confectioner's sugar
- 1/4 cup heavy cream
- 1 teaspoon pure vanilla extract

STREUSEL TOPPING:

- 3/4 cup gluten-free, all-purpose flour blend
- 1/2 cup light brown sugar
- 1/4 cup granulated sugar
- 1/4 cup quick oats
- 1/2 cup salted butter (1 stick), slightly softened
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt

Preheat oven to 350 degrees. Prepare a 9x13 baking pan by using cooking spray and lining it with parchment paper.

In a medium bowl, whisk together the gluten-free flour, baking powder, baking soda, spices and salt. Set aside.

Prepare apples and sprinkle with the 1/2 teaspoon of cinnamon. Toss to coat and set aside.

Prepare streusel: In a medium bowl, combine all ingredients and mix with fingertips until crumbly and some large chunks are still present. Set aside.

Then, in a large mixing bowl (or stand mixer fitted with the whisk attachment), combine the applesauce, eggs, sugars, oil and vanilla. Beat until well combined and light in color, 1-2 minutes.

Next, add the dry ingredients all at once to your wet mixture and whisk again on medium-high speed until light and airy, about 2 additional minutes. Add the apples and fold in with a spatula until incorporated.

Pour batter into prepared baking pan and top with the streusel. Bake 35-45 minutes or until a tester comes out clean and the top is golden brown. (Increase baking time as needed.)

Allow to cool at room temperature.

While coffee cake cools, prepare the glaze by combining all ingredients in a small bowl and whisking until smooth. When coffee cake has cooled, drizzle the glaze over the top. Slice and enjoy!

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