



# Baking & Pastry with Washington Red Raspberries

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Curriculum Guide





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# Introduction & Overview

Washington red raspberries are convenient, flavorful and nutritious. This guide will help you become acquainted with various frozen red raspberry formats and how to use them in the professional bakeshop. From yeast bread and laminated dough to quick breads and bars, Washington red raspberries can add vibrant colors and intense flavors to enhance any baker or pastry chefs' creativity.

## Learning Objectives

After completing this section, the student will be able to:

- 1 List the benefits of using frozen red raspberries in bakery and pastry items.**
- 2 Describe the various formats of Washington red raspberries.**
- 3 Identify techniques to incorporate Washington red raspberries in select bakery and pastry items.**



# About Washington Red Raspberries

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In the cool, marine climate of the Pacific Northwest, Washington produces approximately 90% of the nation's frozen red raspberry crop. By freezing raspberries within hours of being picked at the peak of ripeness, Washington raspberry producers preserve the fruit's integrity, flavor and nutrition value, so you can use this delicious and nutritious fruit year-round.

The raspberry plant (*rubus idaeus*) is a member of the rose family and is native to Eurasia. Raspberries are caneberries, and as such are not true berries. In the botanical definition, berries are fruits that come from a single ovary. Raspberries are an aggregate. A single flower has anywhere from 50 to 150 ovaries, and each ovary makes a separate small drupelet, also called fruitlet. The drupelets are nourished through contact with the flower base and held together by the entanglement of small hairs born on their surface. Raspberries have one of the highest respiration rates of any fruit, making it the most delicate berry.

Washington red raspberries, grown for freezing (processing), are typically planted on a raised mound, specifically designed for machine harvesting. Rows are spaced 10 feet apart and utilize a wire trellis system consisting of a top wire and two side wires to support the canes on which the berries grow. One machine can pick 20 to 25 acres in a day and fields are generally picked on a two- or three-day picking rotation. There are many benefits to machine harvest, among which are food safety and the ability to quickly harvest and deliver a fully ripe crop to the freezer within four to six hours





of harvest, locking in the raspberry's nutrition and sensory characteristics. The Washington raspberry harvest lasts about six weeks (July-August), and those frozen berries are then enjoyed throughout the year.

Raspberry canes thrive in climates with cool summers, mild winters and a rain-free harvest season. Washington state is a good example of a perfect growing climate for red raspberries, where the soil is rich and well drained, and the climate provides a long, cool growing season. The perennial nature of raspberries rewards good stewardship. Growing raspberries is labor intensive, as the canes require tending year-round.

## Food Safety

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Because frozen Washington red raspberries are meant to be used straight from the container, without having to wash them as you would fresh fruit, food safety is a top priority. Aside from being picked at the peak of ripeness, flavor and nutrition, Washington red raspberry growers and processors adhere to stringent safety and quality standards.

Washington red raspberry processors are required to employ country-of-origin labeling, product traceability, the daily due diligence of good agricultural practices and appropriate testing – all geared toward the safe delivery of product. With the implementation of measures within the Food Safety Modernization Act, the U.S. food supply remains one of the safest in the world with stringent requirements from the seed to the fork that creates even greater assurances.







## WHAT WE GROW



Raspberry varieties grown specifically for processing are bred for superior flavor and color



Grow only varieties unique to freezing

Year-round availability



## HARVEST



Growing and nurturing is a 12-month operation

Frozen close to where it's grown



4-to-6-week harvest

Raspberry varieties grown specifically for processing are bred for superior flavor and color

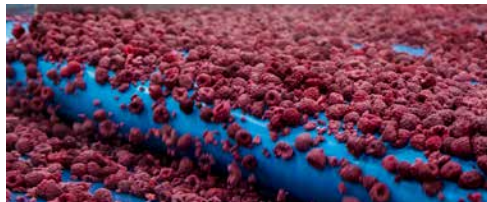




## PROCESSING



Carefully manage cool down  
and flash freezing



Field-fresh flavor and nutrition locked in

Just raspberries



## GREAT FLAVOR & COLOR



Recipe-ready, more flavor on the plate, in the glass

### Simple and Pure



Fully ripe



Rich fragrance



Sweet-tart taste



Natural ruby-red color



Juicy



Convenient



Consistent



Excellent source of vitamin C and fiber

Washington red raspberries deliver nutrients and health benefits naturally. They are low in natural sugar and an excellent source of vitamin C and fiber.

Key Health Benefits

- A naturally low-fat food
- A naturally cholesterol-free food
- A naturally low-sodium food
- Excellent source of dietary fiber
- Excellent source of vitamin C
- Good source of folate

Antioxidants and Phytochemicals

Antioxidants are substances in food that may prevent or slow oxidative damage. Heart disease, macular degeneration, diabetes, cancer and other diseases may be caused by oxidation. Antioxidants may help immune defense and lower the risk of these diseases. A one-cup serving of frozen red raspberries is an excellent source of vitamin C, a powerful antioxidant.

Red raspberries contain several phytonutrients (individual compounds from plants that are in fruits and vegetables). These include the polyphenols: anthocyanins, flavan-3-ols, procyanidins, flavonols, ellagitannins and hydroxycinnamates. Research suggests that phytonutrients may help slow the aging process and may reduce the risk of certain diseases. A growing body of research is investigating how some phytonutrients may offer protection against some cancers, heart disease, stroke, high blood pressure, cataracts, osteoporosis and other chronic health conditions.

Raspberries, frozen, unsweetened	Per 1 cup (140 grams)
Calories	80 calories
Total Fat	1 gram
Saturated Fat	1 gram
Cholesterol	0 milligrams
Sodium	5 milligrams
Total Carbohydrates	18 grams
Dietary Fiber	6 grams
Total Sugars	9 grams
Protein	2 grams
Vitamin D	0 micrograms
Calcium	30 milligrams
Iron	1.1 milligram
Potassium	260 milligrams
Vitamin C	24 milligrams



# Flavor Profile

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Beyond their health benefits, Washington red raspberries are not just a fruit, they are distinct flavor that is versatile in format and works well in sweet and savory dishes. The sweet and tart flavors of red raspberries make them versatile from a culinary standpoint and work well in a range of food and beverage applications. As a sub-acid, red raspberries naturally add acid to the flavor profile and complement more robust flavors, such as jalapeño (think raspberry salsa) or chili.



## Raspberries pair well with:

- Fruits such as lemon, key lime, apricot, peach and plum
- Spices and herbs such as mint, ginger, cinnamon, chili or thyme
- Dairy and cheeses such as goat cheese, ricotta, yogurt or custard
- Chocolate or vanilla flavors

## Raspberries work in many baking and pastry applications:

- Sauces
- Yeast breads
- Quick breads
- Pastries
- Cakes



## Natural Color \_\_\_\_\_

Washington red raspberries are rich in anthocyanins, which gives them their beautiful color. Anthocyanins are a class of flavonoid pigments responsible for colors such as pink and red. Red raspberries can also be used to naturally color baking and pastry items.

*“With natural color being an increasingly popular trend, using red raspberries to achieve natural color can be a powerful technique in baking. I’ve found that the anthocyanin in the red raspberry reacts with acids. You can increase the acidity of an item to create a brighter and deeper red or pink color. This is demonstrated in sourdoughs (since the process creates acidity during fermentation) or can be accomplished in other things by adding citric acid or lemon juice.”*

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**Solveig Tofte**, founder and head baker at Sun Street Bakery





A large, faint, circular logo in the background. It features the word "WASHINGTON" in an arc at the top and "AMERICA'S RASPBERRIES" in an arc at the bottom. In the center is a stylized raspberry cluster made of many small circles.

## **Washington Red Raspberry Formats**

# Washington Red Raspberry Formats

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Washington red raspberries grown for freezing are harvested at the peak of ripeness; the harvest season is short and fast, typically four to six weeks. Processors use unique flash-freezing methods to protect the fragile berry and to lock in the color, flavor and nutrition assets.

Raspberries are machine harvested, and within hours of harvest the fruit is frozen at temperatures between -22° to -31°F/-30° to -35°C. This quick-freezing seals in juices, maintains the integrity of each berry and berry piece, and locks in peak flavor and nutrition. There's minimal waste during harvest because whole raspberries, broken pieces and crumbles are all processed for IQF (individually quick frozen), puree and juice concentrate products. The processed raspberry industry—from nursery to farm to freezer—grows, harvests, freezes and ships the crop with a focus on sustainable practices.







## **Benefits of frozen red raspberries:**

- Frozen at peak of ripeness
- Naturally sweet and tart flavors make them versatile from a culinary standpoint
- Offer convenience and consistent quality right out of the freezer
- No waste or spoilage
- Available year-round









The Washington red raspberry industry produces a variety of frozen formats, including individually quick frozen (IQF) whole raspberries, whole and broken raspberries (crumbles), raspberry puree (with and without seeds) and juice concentrate.



Formats	Description	Uses
 <b>Individually Quick Frozen (IQF) Whole Raspberries</b>	Whole red raspberries are quick frozen to between -22° and -31°F (-30° to -35°C)	<ul style="list-style-type: none"> <li>• Baked goods</li> <li>• Croissants (Raspberry Lime Snails)</li> <li>• Danish (Raspberry Round with Brie and Rosemary)</li> </ul>
 <b>Individually Quick Frozen (IQF) Whole and Broken Raspberries (Crumbles)</b>	Whole red raspberries with varying percentages of broken pieces (crumbles)	<ul style="list-style-type: none"> <li>• Quick breads (Raspberry Muffins with Almond Topping)</li> <li>• Compotes</li> <li>• Preserves</li> <li>• Doughnuts (Raspberry Jam Doughnuts with Raspberry Glaze)</li> <li>• Croissants (Raspberry Lime Snails)</li> <li>• Bars (Raspberry Granola Bars)</li> </ul>
 <b>Puree, Sieved</b>	<p>Sieved red raspberries pass through a screen to remove seeds.</p> <p>Screen size determines smoothness of puree and amount of seeds in the finished product.</p>	<ul style="list-style-type: none"> <li>• Sauces</li> <li>• Glazes (Raspberry Glaze)</li> <li>• Fruit leathers</li> <li>• Beverages</li> <li>• Breads (Raspberry Black Pepper Bread)</li> <li>• Croissant dough (Poppy Twists with Lemon Icing)</li> </ul>
 <b>Puree, with Seeds</b>		<ul style="list-style-type: none"> <li>• Sauces</li> </ul>
 <b>Juice Concentrate</b>	<p>Red raspberries are crushed, pressed, pasteurized and concentrated.</p> <p>Raspberry concentrate is available as concentrate or concentrate with essence.</p>	<ul style="list-style-type: none"> <li>• Fillings</li> <li>• Sauces</li> </ul>
 <b>Block IQF</b>	Whole red raspberries and broken pieces frozen in their own juice, with or without sugar.	<ul style="list-style-type: none"> <li>• Jams</li> </ul>

# Tasting Guide \_\_\_\_\_

Format & Description	Notes
 <p><b>Individually Quick Frozen (IQF) Whole Berries</b> Whole red raspberries are quick frozen to between -22° and -31°F (-30° to -35°C)</p>	
 <p><b>Individually Quick Frozen (IQF) Whole and Broken Berries (Crumbles)</b> Whole red raspberries with varying percentages of broken pieces (crumbles)</p>	
 <p><b>Puree, Sieved</b> Sieved red raspberries pass through a screen to remove seeds. Screen size determines smoothness of puree and amount of seeds in the finished product.</p>	
 <p><b>Puree, with Seeds</b></p>	
 <p><b>Juice Concentrate</b> Red raspberries are crushed, pressed, pasteurized and concentrated. Available as concentrate or concentrate with essence.</p>	
 <p><b>Block IQF</b> Whole red raspberries and broken pieces frozen in their own juice, with or without sugar.</p>	



# Applications

Washington red raspberries are bred for the frozen market and have been praised by leading bakers for having less moisture than berries bred for the fresh market.

*"Frozen raspberries work well in baking because maintaining the balance of moisture is one of the main challenges bakers face. Wet fruit brings extra water and creates soggy and gummy baked goods. Washington red raspberries are all flavor!"*

**Solveig Tofte**, founder and head baker at Sun Street Bakery

Frozen raspberry researchers work to reduce drip loss, which refers to minimizing the amount of juice that leaks out of frozen raspberries when they are defrosted. The raspberry varieties grown for the frozen market tend to be smaller in size, which could allow for better moisture distribution in dough than their larger fresh counterparts. A reduced drip loss, coupled with the smaller size of frozen raspberries compared to fresh, may contribute to the better baking results leading bakers are reporting with frozen raspberries.

Yeast Bread Dough	Raspberry Black Pepper Bread
Laminated Doughs	Buckwheat Danish Dough <ul style="list-style-type: none"><li>• Blossom with Apricot Lekvar, Raspberry Filling &amp; Cinnamon Crumbs</li><li>• Raspberry Round with Brie and Rosemary</li></ul> Bi-Color Croissant Dough <ul style="list-style-type: none"><li>• Poppy Twists with Lemon Icing and Raspberry Powder</li><li>• Chocolate Croissant</li><li>• Raspberry Lime Snails</li></ul>
Doughnuts	Raspberry Jam Doughnuts with Raspberry Glaze
Quick Breads	Raspberry Muffins with Almond Topping Raspberry Little Loaves
Bars	Raspberry Granola Squares
Fillings	Raspberry Jam and Filling Poppy Filling Lime Curd Pastry Cream Apricot Lekvar
Glazes and Icing	Raspberry Glaze Lemon Icing
Toppings	Candied Rosemary Cinnamon Crumbs Almond Topping

# Baking & Pastry Tips

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Washington red raspberries add great versatility for all occasions and in all seasons.



Washington red raspberries are perfectly ripe and ready to use, straight from the freezer. They are frozen within hours of harvest with no additives, just cold air.



The ruby red color, unique aroma and flavor fusion of sweet and tart make Washington red raspberries the perfect fruit addition to bakery and pastry treats.



Research shows nearly two-thirds of consumers personally like red raspberries or raspberry flavor, and more than 75% of consumers wish they could find more food and beverage items made with raspberries.



When baking with Washington red raspberries, leave them frozen until you are ready to add to the batter so they maintain their integrity and won't "bleed."



When making pies, Washington red raspberries should be partially defrosted to facilitate use and to drain liquid, if needed.



For quickbreads, fold Washington red raspberries (by hand) into a sturdy batter. You want the berries to be evenly distributed throughout, and a stiffer batter helps ensure this. If your batter is thin (consistency of a pancake batter), sprinkle the berries on top so that they don't all end up on the bottom.



Because Washington red raspberries don't have a lot of extra water and provide a good amount of acid, jams, conserves and pates de fruits are always successful and require less pectin and less sugar than when using fresh raspberries.



A large, faint, circular logo in the background. It features a central cluster of raspberries, with the word "WASHINGTON" arched over the top and "AMERICA'S RASPBERRIES" arched along the bottom. Two small dots separate the top and bottom text on the left and right sides.

## **Baking & Pastry Formulas**



# Raspberry Black Pepper Bread

**YIELD**

4 each

**PROCESS**

Levain: Mix by hand, ferment at room temperature (72F)

12-16 hours

Mixing: Improved mix, medium development (5 mins speed 1; 1-2 mins speed 2)

DDT: 75F

Bulk Fermentation: 2 hours total; fold at 30 minutes, fold at 60 minutes, divide at 2 hours

Divide & Preshape: 650g pieces, preshape round, rest 20 minutes

Final Shape: Batard

Proof: 1 hour 30 minutes

Scoring: One cut down center, steeply angled blade

Bake:

450F for 30 minutes with steam to start

410F for 10-15 minutes, damper open



	TOTAL FORMULA		LEVAIN		FINAL
	Flour 100%	1520	PFd Flour	15%	
Bread Flour	85%	1292			1292
Whole Wheat Flour	15%	228	100%	228	
Water	52%	790	90%	205	585
Raspberry Puree	20%	304			304
Salt	2%	31			31
Instant Yeast	0.2%	3			3
Levain Seed	1.5%	23	10%	23	
Black Pepper	0.5%	8			8
LEVAIN					456
TOTALS	176.2%	2678	200%	456	2678

# Buckwheat Danish Dough

## YIELD

TBD

## PROCESS

Mxing: Short, minimal development

DDT: N/A

Bulk: Freeze for 15 minutes

Lamination: 9"x12" for butter incorporation

Three single turns (10" x 22" x 5mm):

- Two single turns back to back, refrigerate 30 minutes
- One single turn, refrigerate 30 minutes before using

Make Up: As desired/TBD; 3-5mm thick - this dough is strong

Proof: 45 minutes to 1 hour

Bake: 325F for 15 minutes

## Blossom with Apricot Lekvar, Raspberry Filling & Cinnamon Crumbs

- 4" x 4mm squares
- Light lekvar filling, fold corners to center
- Raspberry filling (with dried crumbles) before oven
- Generous cinnamon crumbs when cool

## Raspberry Squares with Brie and Rosemary

- 4" x 4mm squares, flat
- Depress center with bread crumbs mixed with candied rosemary
- IQF crumbles on top of crumbs
- Slices of brie on top of crumbles
- Brush with rosemary syrup right after the oven



	bakers %	grams
Bread Flour	75%	233
Whole Wheat Flour	15%	47
Buckwheat Flour	10%	31
Water	38.2%	119
Salt	2.5%	8
Instant Yeast	2%	6
Butter	5%	16
Sugar	5%	16
Eggs	17%	52
Egg Yolk	7%	25
	<b>176.7%</b>	<b>550</b>

FOR LAMINATION		
Dough	100%	550
Block	50%	275

# Bi-Color Crossiant Dough

## Poppy Twists with Lemon Icing and Raspberry Powder

### YIELD

TBD

### PROCESS (SAME FOR BOTH DOUGHS)

Mxing: Improved; stiff dough, medium development

DDT: 75F

Bulk Fermentation: 1 hour at 72F; Retard overnight at 40F

Lamination: Three single turns:

- Two single turns back to back, (7mm) refrigerate 30-45 minutes
- One single turn, refrigerate one hour before using

Poppy Twist Make-Up: Sheet each dough to 8" wide x 3mm thick

For the above batch sizes (500g dough + 130g butter):

- Spread 200g poppy filling onto the raspberry dough, covering completely
- Place the plain dough on top of the poppy filling and adjust to 8"W x 17"L
- Trim one edge, and cut 1.5" strips
- Cut 5.5" notch down center of each strip (plastic bench scraper works well)
- Pick up a strip and flip the ends through the center hole
- Place on parchment-lined sheet pan, adjusting the twists and alignment so they're even and the center edges are closely touching

Proof: 2-3 hours at room temperature

Bake: Egg wash and bake 325F for 15 minutes

Finish: Brush with Lemon Icing when cool



Raspberry Dough	bakers %	grams
Bread Flour	100%	269
Water	10%	27
Salt	2.5%	7
Instant Yeast	2.5%	7
Milk	21%	56
Sugar	10%	27
Butter	5%	13
Liquid Levain	10%	27
Raspberry Puree	25%	67
<b>TOTALS</b>	<b>186%</b>	<b>500</b>
FOR LAMINATION		
Dough	100%	500
Block	26%	130

Plain Dough	bakers %	grams
Bread Flour	100%	278
Water	28%	78
Salt	2.5%	7
Instant Yeast	1.5%	4
Milk	23%	64
Sugar	10%	28
Butter	5%	14
Liquid Levain	10%	28
<b>TOTALS</b>	<b>186%</b>	<b>500</b>
FOR LAMINATION		
Dough	100%	500
Block	26%	130



# Bi-Color Crossiant Dough (Con't)

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## Chocolate Croissant Make-Up:

Lamination:

- Give red and white dough one single turn each. Refrigerate 30-45 minutes.
- Sheet both doughs to 7mm, put the red dough on top of the white and give one double turn.

Make-Up:

- Sheet to 12" wide x 5mm and place on table with white side facing up.
- Divide into two long 6" strips and make shallow diagonal scores across the tops.
- Flip over so the red dough is on top.
- Spread some raspberry jam just below the center of each rectangle and top with 3 batons.
- Fold the top to cover 6 chocolate batons, and then again over the bottom flap.
- Make sure the seam runs along the center of the piece and proof/bake as directed in the main formula.

## Lime Snails Make-Up

Lamination:

- Give red and white dough one single turn each. Refrigerate 30-45 minutes.
- Sheet both doughs to 7mm, put the red dough on top of the white and give one double turn.

Make-Up:

- Sheet dough to 12" wide x 5mm and cut 1" strips.
- Twist each strand and swirl into traditional snail shape.
- Proof as directed in main formula.
- Before baking, press the center to deflate and deposit 25-30 grams lime filling.
- Top with a generous handful of raspberries and bake as directed in main formula.



# Raspberry Jam Doughnuts with Raspberry Glaze

**YIELD**

TBD

**PROCESS**

- 1. Ferment old dough overnight at room temperature
- 2. Mix dough - double hydration and intensive mix (5m sp1; 2-3m sp2)  
DDT: 76F (if dough is 78F or more, bulk 30 minutes)
- 3. Ferment dough room temperature 45 minutes
- 4. Roll dough 1/2" thick, cut (should be 75g ea)
- 5. Proof 30 minutes
- 6. Fry 375F, 50 seconds per side
- 7. When cool, cut a slit in the center and pipe in raspberry jam
- 8. Dip tops in raspberry glaze



	bakers %	grams
Bread Flour	75%	2210
Pastry Flour	25%	737
Water	48.6%	1432
Salt	1.8%	53
Instant Yeast	1.9%	56
Shortening (or soft unsalted butter)	11.4%	336
Sugar	11.4%	336
Egg	5.7%	168
Egg Yolk	5.7%	168
Milk Powder	5.7%	168
Old Dough (pâte fermentée)	11.4%	336
TOTALS	203.6%	6000



# Raspberry Muffins with Almond Topping

**YIELD**

12 muffins

**PROCESS**

- 1. Stir together flour, leaveners and salt. Set aside.
- 2. Mix butter and both sugars with a paddle, speed two, until light and fluffy.
- 3. Add eggs and vanilla, mix on speed one and scrape. Mix on speed two until fluffy.
- 4. Add the dry ingredients in three increments, alternating with the buttermilk.
- 5. Mix until just combined, then scrape and fold by hand to finish.
- 6. By hand, fold in raspberries.
- 7. Deposit 130 g portions into 12 muffin cups (4 oz capacity).
- 8. Top with almond topping.
- 9. Bake 360F, 16-20 minutes



	bakers %	grams
Unsalted butter, room temperature	33.6%	126
Brown sugar	27.5%	103
Sugar	47.5%	178
Eggs	22.7%	85
Vanilla extract	2.4%	9
AP Flour	100.0%	375
Cornmeal	10.0%	38
Baking powder	1.5%	6
Baking soda	0.4%	2
Salt	1.5%	6
Buttermilk	62.5%	235
Raspberries	90.0%	338
TOTALS	399.6%	1500

# Raspberry Little Loaves

**YIELD**

4 each

**PROCESS**

- 1. Stir together flour, leaveners and salt. Set aside.
- 2. Mix butter and both sugars with a paddle, speed two, until light and fluffy.
- 3. Add eggs and vanilla, mix on speed one and scrape. Mix on speed two until fluffy.
- 4. Add the dry ingredients in three increments, alternating with the buttermilk.
- 5. Mix until just combined, then scrape and fold by hand to finish.
- 6. By hand, fold in raspberries.
- 7. Deposit 360g portions into 1# aluminum pans, top with coarse sugar.
- 8. Bake at 325F, low fan, 35 to 40 minutes



	bakers %	grams
Unsalted Butter, room temperature	33.6%	127
Brown Sugar	27.5%	104
Sugar	47.5%	179
Eggs	27%	102
Vanilla Extract	2.4%	9
AP Flour	100%	377
Cornmeal	10%	38
Baking Powder	1.5%	6
Baking Soda	0.4%	2
Salt	1.5%	6
Buttermilk	62.5%	235
IQF Raspberry Crumbles	80%	301
TOTALS	393.9%	1483

# Raspberry Granola Squares

**YIELD**

24 each, 2-3/4" squares

**PROCESS**

- 1. Toast sunflower seeds and sesame seeds. Let cool.
- 2. Beat butter and sugar on speed two until smooth and light.
- 3. Add yolks and beat until sugar dissolves and mixture is light.
- 4. Add dry ingredients, mix on speed one only to incorporate.

Prep half-sheet pan by spraying the edges and laying in a parchment sling:

- 1. 800g dough on bottom (press flat)
- 2. 400g raspberry jam
- 3. 650g dough on top (press flat)

Deck oven: 375F; damper open; don't double pan. 30 minutes



	bakers %	grams
Butter	78.2%	260
Egg Yolks	12.3%	41
Brown Sugar	65.6%	219
AP Flour	50%	167
Whole Wheat Flour	50%	167
Salt	3.1%	10
Baking Powder	3.1%	10
Sunflower Seeds	69%	230
Sesame Seeds	28%	93
Flax Seed Meal	41%	137
Oats	35%	117
TOTALS	435.3%	1450



A large, faint, circular logo in the background. It features a central cluster of raspberries, with the word "WASHINGTON" arched over the top and "AMERICA'S RASPBERRIES" arched along the bottom, separated by two small dots.

## **Fillings, Glazes & Icings**

## Raspberry Jam & Filling Variation

### PROCESS

1. Start the raspberries, first sugar amount and salt thawing over low heat
2. Bring to a boil
3. Stir together the second sugar amount and pectin and add, stirring vigorously
4. Bring back to a boil and stir for 1 minute

\*Add 20% (by weight) dried raspberry crumbles for danish filling

	bakers %	grams
Raspberries	100%	3347
Sugar	55%	1841
Salt	0.5%	17
Sugar	10%	335
Pectin	0.75%	25
Water	13%	435
	<b>179.3%</b>	<b>6000</b>

## Raspberry Glaze

### PROCESS

1. Whisk all together until smooth

	bakers %	grams
Powdered Sugar	100%	738
Raspberry Puree	15%	111
Salt	0.5%	4
Corn Syrup	10%	74
Hot Water	10%	74
	<b>135.5%</b>	<b>1000</b>

## Lemon Icing

### PROCESS

1. Whisk all together until smooth

	bakers %	grams
Powdered Sugar	100%	357
Corn Syrup	20%	71
Lemon Juice	20%	71
	<b>140%</b>	<b>500</b>

## Poppy Filling

### PROCESS

1. Cook first six ingredients until thick, stirring often (5-7 minutes)
2. Add vanilla extract at the end

\*Cooking loss approximately 10% total weight

	bakers %	grams
Poppy Seeds, Ground	100%	210
Honey	133.3%	280
Milk	95.6%	201
Lemon Juice	11.1%	23
Sugar	11.1%	23
Salt	1.3%	3
Vanilla Extract	4.4%	9
	<b>356.9%</b>	<b>750</b>

## Lime Curd

### PROCESS

1. Whisk together the eggs, sugar and salt in a metal bowl to fit bain marie
2. Whisk in the lime juice
3. Cook over simmering water, stirring constantly with a spatula to 160F
4. Strain into a container and chill

\*To use for danish filling, mix equal party by weight pastry cream and curd

	bakers %	grams
Eggs	100%	383
Sugar	80%	306
Lime Juice	80%	306
Salt	1.3%	5
	<b>261.3%</b>	<b>1000</b>

## Candied Rosemary

### PROCESS

1. Make simple syrup with sugar and water
2. Pour over chopped fresh rosemary and let cool
3. Strain out rosemary to use on pastry, save syrup for brushing on after baking

	bakers %	grams
Sugar	100%	435
Water	100%	435
Rosemary, Fresh	30%	130
	<b>230%</b>	<b>1000</b>



## Pastry Cream

### PROCESS

1. Heat milk and first amount of sugar to strong simmer
2. Meanwhile, mix second amount of sugar, yolks, cornstarch and salt until thick
3. Temper the yolk mixture with the hot milk
4. Pour all back into the pan and cook until thick and bubbling
5. Stir in vanilla
6. Strain into a container and chill

	bakers %	grams
Milk	100%	688
Sugar	5.7%	40
Egg Yolks	14.6%	100
Sugar	17.4%	120
Cornstarch	6.6%	45
Salt	0.3%	2
Vanilla	0.7%	5
	<b>145.3%</b>	<b>1000</b>

## Apricot Lekvar

### PROCESS

1. Slice apricots 1/4" wide and put everything into a pan
2. Simmer, covered, for 30 minutes
3. Blend in a robot coupe and cook again until thick, stirring constantly

	bakers %	grams
Dried Apricots	100%	350
Water	130%	455
Sugar	50%	175
Salt	0.5%	2
Lemon Juice	5%	18
	<b>285.5%</b>	<b>1000</b>

## Cinnamon Crumbs

### PROCESS

1. Mix dry ingredients together, add melted butter and toss to clump
2. Bake 250F low fan, 50 minutes until very light brown

	bakers %	grams
Melted Butter	100%	309
Milk Powder	72.7%	225
AP Flour	72.7%	225
Cornstarch	21.8%	67
Sugar	45.5%	140
Salt	5.5%	17
Cinnamon	5.5%	17
	<b>323.7%</b>	<b>1000</b>

The background of the page features a large, faint, circular logo. The logo contains the word "WASHINGTON" at the top and "AMERICA'S RASPBERRIES" at the bottom, separated by two small dots. In the center of the logo is a stylized illustration of a raspberry, composed of many small circles arranged in a circular pattern.

## **Baking Recipes**

# Washington Red Raspberry Lemon Coffee Cake

## **YIELD**

1 (12-cup) Bundt cake; Serves 10

## **INGREDIENTS**

2 tablespoons canola oil  
4 cups unbleached all-purpose flour, divided  
1 tablespoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
3 tablespoons fresh lemon zest (about 2 lemons, zested)  
2 sticks (8 ounces) unsalted butter, at room temperature  
2 ¼ cups sugar  
5 large eggs  
¼ cup fresh lemon juice (about 1 lemon, juiced)  
½ cup nonfat yogurt  
2 cups IQF whole Washington red raspberries  
1 cup powdered sugar, sifted  
1 tablespoon raspberry jam  
1 tablespoon + 1 teaspoon water



## **INSTRUCTIONS**

1. Preheat oven to 325°F.
2. Line a rimmed baking sheet with parchment paper and set aside.
3. Brush Bundt pan with canola oil and sprinkle with ¼ cup flour. Cover evenly with flour and shake out any excess. Set aside.
4. In a medium bowl, sift together flour, baking powder, baking soda and salt. Add lemon zest and mix thoroughly. Set aside.
5. In a bowl of a stand mixer, place butter and sugar. With a paddle attachment, cream for 3- 5 minutes or until mixture is lighter in texture and pale in color. Scrape bowl's edge to ensure it's well creamed.
6. Add in eggs one at a time, waiting until each egg is fully incorporated. Scrape bowl frequently to ensure mixture is well combined. Add lemon juice and incorporate.
7. Alternate flour mixture and yogurt, adding in 3 additions. Remove bowl from mixer and gently fold in raspberries, ensuring all is combined.
8. Pour batter into prepared Bundt pan. Level batter in pan and bake approximately 45 minutes. Top of cake will be golden brown and when pierced with a toothpick it comes out clean.
9. Let cool 1 hour. Release cake from pan using a paring knife around edge, following curve of pan. Invert cake onto plate and remove pan.
10. In a small bowl, add powdered sugar, raspberry jam and water. With a fork, combine well and drizzle over coffee cake.
11. For decoration, add additional raspberries and/or sugared edible flowers or herbs.



# Summer Washington Berry Charlotte

## YIELD

Serves 8-12

## INGREDIENTS

1 loaf brioche bread  
4 cups IQF whole Washington red raspberries  
4 cups IQF blueberries  
3 cups fresh strawberries, sliced  
½ cup water  
1 ¾ cup sugar  
1 teaspoon fresh lemon zest  
1 package (1.25 ounces) + 1 teaspoon powdered gelatin

## INSTRUCTIONS

1. Line 9" mixing bowl with plastic wrap. This will take two pieces with each side extending 3-4 inches.
2. Remove crust from brioche loaf. Cut ¼-inch slices and begin to line mold. Cut a circle (the size of the bowl base) and place in base of bowl. Then cut accordingly to cover entire bowl interior. This requires cutting odd-shaped pieces to fill in openings. Larger pieces work best, filling in with little triangles where needed. Don't discard remaining bread as you will need to cover as final step.
3. In a large saucepan, add in half the berries. Add water, sugar and lemon zest. Cook over medium heat to release juices; 3-5 minutes. Berries need to be very soupy. Turn off heat and sprinkle powdered gelatin over surface of saucepan. Whisk to dissolve into warm mixture.
4. Add in remaining berries and warm 2-4 minutes over low heat.
5. Ladle juice into brioche-lined mold saturating bread, so bread is purple. Add in berries and top with remaining brioche in a single layer, pressing gently to compress juices and berries in mold.
6. If there are brioche strips higher than top layer of brioche, use a knife and gently cut so they are level with top layer.
7. Fold extending plastic wrap over Charlotte to seal it.
8. Find something heavy that is the same diameter as bowl and place it on top as a weight to continue to compress the Charlotte and ensure brioche is fully saturated in berry juice.
9. Refrigerate for a minimum of 4 hours to set gelatin.
10. Remove plastic from top of Charlotte. Place serving dish on rim of bowl and invert for serving. Bowl will lift off and then peel away plastic liner. If there are any white or unsaturated areas, heat up a handful of blueberries with a splash of water and sugar and cook until berries are soft. Pass through a sieve and paint white areas with warm glaze. Any excess can be used as a sauce when serving.
11. Garnish with berries and edible flowers.
12. Serve with lightly sweetened whipped cream or vanilla ice cream.



# Washington Red Raspberry & Nectarine Crumb Pie

## **YIELD**

One 9-inch pie, serves 8

## **INGREDIENTS**

### ***Crumble topping:***

- ¾ cup unbleached all-purpose flour
- ⅔ cup sliced almonds
- ⅔ cup brown sugar
- 4 ounces unsalted butter, chilled and cut into ½” cubes

### ***Pie Filling:***

- 4 nectarines, remove pit and cut into ½” slices
- 2 cups IQF whole Washington red raspberries
- ⅓ cup brown sugar
- ½ cup granulated sugar
- ¼ cup unbleached all-purpose flour
- ¾ teaspoon almond extract
- ½ teaspoon vanilla extract
- 2 tablespoons fresh lemon juice
- 1 blind pre-baked 9” pie shell



## **INSTRUCTIONS**

1. Preheat oven to 350°F.
2. Line a rimmed baking sheet with parchment paper.
3. Crumble topping: In bowl of stand mixer, add flour, almonds and brown sugar. Using paddle attachment, mix well and begin adding chilled butter. Mix on medium speed 2-3 minutes until it has coarse crumbly texture. Set aside.
4. Pie filling: In medium bowl, add nectarines, raspberries, brown sugar, granulated sugar, flour, almond extract, vanilla extract and lemon juice. Toss to combine.
5. Place pie filling in pre-baked pie shell. Top with crumble topping.
6. Place pie on lined baking sheet and bake 80-90 minutes. Top should be golden brown and bubbling at edges and in center of pie.
7. Let cool 1 hour.
8. Serve with your favorite vanilla or almond ice cream.

# Washington Red Raspberry & Cranberry Compote

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## **YIELD**

4 cups

## **INGREDIENTS**

10 ounces IQF whole Washington red raspberries

12 ounces IQF cranberries

8 ounces granulated sugar

4 ounces water

½ teaspoon fresh thyme, finely chopped

## **INSTRUCTIONS**

1. Add raspberries, cranberries, sugar and water to a medium saucepan. Cook over medium-low heat 10 minutes.
2. Add thyme and cook 2 minutes. Compote should be reduced and slightly thick in texture.
3. Pour into a heat-safe container to cool. Compote will hold for up to 1 week in covered container in refrigerator.





# Resources

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The resources below will help you as you continue to work with Washington red raspberries. Scan the corresponding QR code to download the resource or visit [redrazz.org/professional](https://redrazz.org/professional).



## Washington Red Raspberry Videos

Learn more about how Washington red raspberries go from farm to freezer with an in-depth look at how they are grown, harvested and processed in this video series.



## Bakin' N Shakin

Check a recap, videos, recipes and more from our workshop, led by top bakers in New Orleans and Zak Miller of the New Orleans Culinary and Hospitality Institute (NOCHI), for a walk through of various baking techniques using frozen Washington red raspberry formats.



## Washington Red Raspberry Buyer's Guide

Consistent quality, year-round availability, versatility, and popular appeal are among the top reasons menu and product development teams turn to frozen red raspberry formats for inspiration.



## Washington Red Raspberries Condiment Guide

Inspire the imagination and amaze the senses with frozen raspberries! Razz up your condiments by embracing the potential that frozen red raspberries offer.



## Washington Red Raspberry Flavor Guide

Chef Sharon Hage shares her perspective on how to use frozen red raspberries as a tool to jump-start creative thinking in the kitchen, bakeshop and bar.



# About Us

The Washington Red Raspberry Commission (WRRRC) was formed in 1976 to support and promote the raspberry industry. We are composed of 9 grower board members who oversee programs that facilitate cultural and harvesting improvements, and regulate unfair trade practices within the industry.

The WRRRC's mission is to create a positive future for Washington red raspberry growers through research, marketing and advocacy.

There are over 40 different suppliers of Washington red raspberry products. Each company is committed to growing, harvesting and processing the highest quality berries in the world, and meeting the most stringent quality standards on the planet.

Our growers and processors are spread throughout southern Canada, the western part of Washington state and northern Oregon.



**redrazz.org**

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