Baking on the Barbecue

How to Bake on the Barbecue

The barbecue can be used as an oven for baking, keeping your home cool on a hot day or freeing up your primary oven. To bake in a barbecue, first place a brick directly on the barbecue grid. This will increase the distance of the baking pan from the heat source and prevent overbrowning. Heat the barbecue on high for 15 minutes, and then reduce heat to reach the temperature required for the recipe. Prepare recipe; set baking pan directly on top of brick. Bake, with lid down, for time specified in recipe. Turning the pan one-quarter turn approximately every 15 minutes may be necessary to ensure even cooking. Baking times will be approximately the same as the time specified for baking in the oven. Baking times may, however, increase somewhat as every time the lid is raised to rotate the baking pan, some heat will escape.

An exception to this barbecue baking method is the baking of cookies. Cookies should be baked using two baking pans, one set on top of the other, to prevent burning. Place pans directly on the barbecue grid.

How to Bake Fruit Pies on the Barbecue

You can bake any fruit pie recipe on a barbecue. First place a brick directly on the barbecue grid. This will increase the distance of the baking pan from the heat source and prevent overbrowning. Heat the barbecue on high for 15 minutes, and then reduce heat to reach the temperature required for the recipe. Prepare recipe; set baking pan directly on top of brick. Bake, with lid down, for time specified in recipe or until pastry is golden and filling is bubbly. Turn the pie one-quarter turn every 10-15 minutes to ensure even cooking. A pastry shield may be used to prevent the pastry from overbrowning before the filling is cooked.

PORRIDGE BREAD

1/2 cup (125 mL) cracked wheat, rye and flax cereal
1/2 cup (125 mL) boiling water
2 tbsp (25 mL) fancy molasses
3/4 cup (175 mL) warm water (100°F/38°C)
1 tsp (5 mL) sugar
1 pkg (8 g) active dry yeast
1 cup (250 mL) flour
1 cup (250 mL) whole wheat flour
1/2 cup (125 mL) roasted pepitas (shelled pumpkin seeds) or sunflower seeds
1 tbsp (15 mL) chia seeds or poppy seeds
1 tbsp (15 mL) ground flaxseed
1 tbsp (15 mL) millet
1 tbsp (15 mL) sesame seeds
1 tsp (5 mL) salt
2 tbsp (25 mL) oil
Whole wheat flour, optional
Oil

Combine cereal and boiling water in a bowl. Let stand for 15 minutes. Stir in molasses; set aside. Combine warm water and sugar, stirring to dissolve. Sprinkle yeast on top. Let stand until foamy, about 5 minutes. Combine next 8 ingredients (flour through salt) in a stand mixer fitted with a dough hook. Add cereal mixture, yeast mixture and 2 tbsp (25 mL) oil. Using low speed, mix until combined and dough comes together and forms a ball, about 5 minutes. Dough will be soft. If dough is too sticky, gradually mix in additional whole wheat flour, 1 tbsp (15 mL) at a time, until dough comes together and forms a ball. Turn dough out onto a floured surface. Using greased hands, shape dough into a loaf. Transfer loaf to a greased 8 1/2 x 4 1/2 inch (21 x 11 cm) loaf pan. Brush top of loaf with additional oil. Cover loosely with plastic wrap. Let loaf rise in a warm draft-free place until doubled in volume, about 50 - 60 minutes. Meanwhile, preheat oven to 350°F (180°C). Bake for 35 - 40 minutes or until loaf is golden brown and sounds hollow when tapped. Invert loaf onto a rack and cool completely. May be frozen. Makes 1.

Cook’s Note: ATCO Blue Flame Kitchen used The Original Red River Cereal for the cracked wheat, rye and flax cereal in this recipe.

Need tips on cooking, recipes, food safety, stain removal and other household problems? We can help. Call us toll-free at 1.877.420.9090, email us at bfkanswerline@atco.com, or chat with us online using our live chat tool!
ZUCCHINI CHOCOLATE CHIP CAKE

2 cups (625 mL) flour 1 tsp (5 mL) baking soda 1 tsp (5 mL) cinnamon 1/2 tsp (2 mL) ginger 1/4 tsp (1 mL) salt 1 cup (250 mL) butter, softened

1 tsp (5 mL) packed golden brown sugar 3 eggs 1 tsp (5 mL) vanilla 2 cups (500 mL) shredded zucchini 1 cup (250 mL) chocolate chips 1/2 cup (125 mL) toasted natural almonds, chopped

Combine first 6 ingredients (flour through salt); set aside. Using medium speed of an electric mixer, beat together butter and brown sugar until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. Using low speed, add all but 1/2 cup (125 mL) flour mixture, beating just until combined. Combine remaining 1/2 cup (125 mL) flour mixture, zucchini, chocolate chips and almonds; add to batter, stirring just until blended. Spoon batter into a greased and floured 10 cup (2.5 L) Bundt pan. Bake at 350ºF (180ºC) for 45 - 50 minutes or until a cake tester inserted in centre comes out clean. Cool cake in pan on a rack for 10 minutes. Invert onto rack and cool completely.

SASKATOON PIE

Pastry for a 9 inch (23 cm) double-crust pie
All-purpose flour (for dusting surface)
5 cups (1.25 L) fresh or frozen saskatoons
2/3 cup (150 mL) granulated sugar
1/2 cup (125 mL) water

1 tsp (5 mL) grated lemon peel
3 tbsp (40 mL) quick-cooking tapioca
1 tbsp (15 mL) fresh lemon juice
Milk (2%), optional*

Roll out half of pastry on a lightly floured surface. Fit into a 9 inch (23 cm) pie plate, allowing for 1/2 inch (1.25 cm) overhang; set aside. Combine saskatoons, sugar, water and lemon peel in a medium non-reactive saucepan over medium heat. Bring to a boil. Reduce heat and simmer, uncovered, stirring occasionally, for 5 minutes. Stir in tapioca and lemon juice; simmer, uncovered, stirring occasionally, for 5 minutes or until thickened. Remove from heat and cool for 10 minutes. Meanwhile, preheat oven to 375ºF (190ºC). Spoon saskatoon mixture into crust. Roll out remaining pastry and use for top crust. Trim, fold and flute edges of pastry. Brush top crust with milk. Cut vents in top crust to allow steam to escape. Bake for 1 hour or until pastry is golden brown and filling is bubbly. Cool pie on a rack. Serve warm or at room temperature. Serves 8.

Cook’s Note: If desired, pie may be frozen before baking. If freezing, do not use a glass pie plate. Bake pie from frozen at 375ºF (190ºC) for 1 1/4 hours or until pastry is golden brown and filling is bubbly.

SUMMER CHERRY COBBLER

1 1/2 cups (375 mL) flour 2 tbsp (25 mL) sugar 1/2 tsp (2 mL) baking powder 1/4 tsp (1 mL) salt 1/4 cup (50 mL) butter, chilled and cubed 2/3 cup (150 mL) buttermilk

6 cups (1.5 L) pitted fresh cherries 1/2 cup (125 mL) sugar 4 tsp (20 mL) cornstarch 1/4 tsp (1 mL) cinnamon 1/2 tsp (2 mL) vanilla 1/4 tsp (1 mL) almond extract, optional Sugar

Preheat oven to 425ºF (220ºC). To prepare biscuits for topping, combine flour, 2 tbsp (25 mL) sugar, baking powder, baking soda and salt in a bowl. Cut in butter with a pastry blender until mixture is crumbly. Add buttermilk and stir just until combined; set aside. Combine cherries, 1/2 cup (125 mL) sugar, cornstarch and cinnamon in a medium saucepan, stirring until juices start to flow. Bring to a boil over medium heat, stirring constantly. Remove from heat; stir in vanilla and almond extract. Spoon into a greased 7 x 11 inch (18 x 28 cm) baking dish. Drop 1/4 cup (50 mL) measures of biscuit dough evenly on top of hot cherry mixture. Sprinkle with additional sugar. Bake for 25 minutes or until biscuits are golden and a cake tester inserted in centres of biscuits comes out clean. Serve warm. Serves 4 - 6.

2016 © ATCO Blue Flame Kitchen. All rights reserved.