

Desserts

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CRÈME ANGLAISE

INGREDIENTS

2 cups half-and-half or whole milk
1 vanilla bean, split lengthwise
1/2 cup sugar
4 large egg yolks, at room temperature

DIRECTIONS

Set a large fine strainer over a medium bowl and set the bowl in a shallow pan of cold water. In a large saucepan, combine the half-and-half and vanilla bean and cook over moderately low heat just until small bubbles appear around the rim, about 5 minutes. In another medium bowl, whisk the sugar and egg yolks just until combined. Whisk in half of the hot half-and-half in a thin stream. Pour the mixture into the saucepan and cook over moderate heat, stirring constantly with a wooden spoon, until the sauce has thickened slightly, 4 to 5 minutes. Immediately strain the sauce into the bowl in

the cold water bath to stop the cooking. Scrape the vanilla seeds into the sauce. Serve right away or refrigerate until chilled.

FUDGE-PUDDING CAKE

Serves 6.

- 1 cup flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2/3 cup sugar
- 2 tablespoons cocoa
- 1/2 cup milk
- 1 teaspoon vanilla
- 2 tablespoons melted butter
- 1/2 cup chopped walnuts
- 1 cup brown sugar
- 1/4 cup cocoa
- 1 1/2 cups boiling water

Sift together the flour, baking powder, salt, sugar, and the 2 tablespoons cocoa 3 times.

- Combine the milk, vanilla and melted butter.
- Add to the dry ingredients and beat until smooth.
- Stir in walnuts.
- Spread in a buttered 6-cup casserole (I use an 8 x 8 inch square pan).
- Mix the brown sugar and the 1/4 cup cocoa and sprinkle over batter.
- Pour the boiling water over the entire cake.
- Bake in a moderate oven, 350F for 50 minutes.
- Serve warm with ice cream or whipped cream.

Do not attempt to turn out this cake. The bottom is full of fudge sauce.

HEAVENLY HASH CAKE

- 12 ounces chocolate chips
- 1 pint whipping cream
- 4 eggs, separated
- 1 teaspoon sugar
- 1 cup pecan, broken
- 1 teaspoon vanilla
- dash salt
- 1 Angel Food cake, torn into small pieces

- Melt chocolate chips over a low flame.
- Beat egg yolks and add to chocolate.
- Beat egg whites, then beat in 1 teaspoon sugar.
- Stir egg whites into chocolate mixture.
- Add nuts, vanilla, and salt to chocolate mixture.

- Whip cream and fold into chocolate mixture.
- Fold in pieces of Angel food cake.
- Put into a 9 x 13 pan.
- Chill before serving. (Cake can be made a day ahead.)

Recipe from Marilyn Steinhart

Used at the Layette Luncheon, August 1996.

BANANA SPLIT CAKE

Crust:

- 2 cups crushed graham cracker crumbs
- 1 stick softened or melted butter

- Thoroughly blend together crumbs and margarine.
- Press firmly into an even layer on the bottom of a 13 x 9 pan.
- Bake in 375 F. for 8 minutes.
- Cool before filling.

Filling:

- 2 cups powdered sugar
- 2 sticks butter
- 2 eggs

- Beat together for 15 minutes.
- Spread over crust.
- Layer sliced bananas on top (about 3 large).
- Then layer crushed pineapple, drained very well, (2 large cans)
- Cover with Cool Whip (9 - 12 ounces)
- Garnish with nuts and maraschino cherries, if desired.
- Refrigerate overnight for best results.

Recipe from Sarah Mick, TDS.

Used for ICF board meeting 10/17, Layette Luncheon, August, 1995

CRANBERRY RASPBERRY TRIFLE SQUARES

Serves 10.

BASE

- 1 12 ounce package frozen raspberries, thawed
- 1 10.75 ounce frozen pound cake
- 6 tablespoons frozen raspberry-cranberry juice concentrate, thawed

FILLING

- 1 5.1 ounce package instant vanilla pudding and pie filling mix
- 2 cups milk

3/4 cup purchased eggnog

TOPPING

1 cup whipping cream
1 tablespoon sugar

GARNISH

20 fresh raspberries
10 tiny mint sprigs

- Drain raspberries on several layers of paper towels. Set aside
- Cut pound cake crosswise into 10 slices
- Arrange in 2 rows in ungreased 12 x 8 inch baking dish.
- Spoon juice concentrate over cake.
- Top with drained raspberries.
- In medium bowl, combine pudding mix, milk and eggnog.
- Mix at low speed 2 minutes.
- Pour over raspberries.
- Let stand 5 minutes to set.
- In a small bowl combine whipping cream and sugar.
- Beat until soft peaks form. Do not overbeat.
- Carefully spread over pudding.
- Cover; refrigerate four hours or overnight.

TO SERVE:

- Cut into squares.
- Garnish each serving with 2 raspberries and 1 mint sprig.
- Store in refrigerator.

Recipe from Ann Mizianty December 1995.

Served to BJ December 1995, Layette Luncheon, August, 1999.

PUMPKIN TORTE

1 yellow cake mix
2 sticks margarine
4 eggs
1 cup sugar
1 large can pumpkin
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1 large can evaporated milk
1 cup chopped nuts
whipped cream (optional)

- Mix cake mix and margarine until crumbly.
- Press into bottom of 9 x 13 pan, reserving 1/2 cup of mixture.
- Mix the eggs, sugar, pumpkin, spices and evaporated milk.

- Pour over the crust.
- Top with remaining crumb mixture and chopped nuts.
- Bake at 350F for 50-55 minutes.

TO SERVE:

- Serve with a dollop of whipped cream.

Recipe from Elaine Osorio, November 1993.

PINEAPPLE CHEESECAKE SQUARES

Makes 12 squares.

Pat-in-the-Pan Crust

- 2 cups flour
- 2/3 cup margarine or butter, softened
- 1/2 cup almonds, finely chopped and toasted
- 1/2 cup powdered sugar

- Mix all ingredients in medium bowl with fork until crumbly.
- Press firmly and evenly in bottom of ungreased rectangular pan, 13x9x2 inches.
- Bake in 350°F until set, 15 to 20 minutes.

Topping

- 16 ounces cream cheese, softened
- 1/2 cup sugar
- 2 eggs
- 2/3 cup Unsweetened Pineapple Juice
- 1/4 cup flour
- 1/4 cup sugar
- 20 ounces crushed pineapple, well drained(reserve 1 cup juice)
- 1/2 cup whipping cream

- While crust is baking, beat cream cheese in medium bowl until smooth and fluffy.
- Beat in 1/2 cup sugar and the eggs.
- Stir in 2/3 cup pineapple juice.
- Pour cream cheese mixture over hot crust.
- Bake just until center is set, about 20 minutes.
- Cool completely.
- Meanwhile mix flour and 1/4 cup sugar in a quart saucepan.
- Stir in 1 cup reserved pineapple juice.
- Heat to boiling over medium heat, stirring constantly.
- boil and stir 1 minute.
- Remove from heat; fold in pineapple. Cool completely.
- Beat whipping cream in chilled bowl until stiff.
- Fold into pineapple mixture.
- Spread carefully over dessert.
- Cover loosely and refrigerate until firm, about 4 hours.
- Cut into about 3-inch squares.

BREAD PUDDING with WHISKEY SAUCE

Serves 10

12 ounce loaf day old French bread
2 cups sugar
1/2 cup raisins
1 quart milk
2 tablespoons vanilla extract
3 eggs

- Preheat oven to 350; F.
- With a pastry brush, spread butter over the bottom and sides of a 13 x 9 x 2 inch baking-serving dish. Set the dish aside.
- Break the bread into chunks, dropping them into a bowl, then pour milk over them.
- When the bread is softened, crumble it into small bits and let it continue to soak until all the milk is absorbed.
- In a bowl beat the eggs and sugar together until the mixture is smooth and thick.
- Stir in the raisins and vanilla extract, then pour the egg mixture over the bread crumbs.
- Stir until all the ingredients are well combined.
- Pour the bread pudding into the buttered dish, spreading it evenly and smoothing the top with a rubber spatula.
- Place the dish in a large shallow roasting pan set on the middle shelf of the oven and pour boiling water into the pan to a depth of about 1 inch.
- Bake at 350; F for 1 hour or until a knife inserted in the center of the pudding comes out clean.

WHISKEY SAUCE

6 tablespoons butter cut into 1/2inch bits
3/4 cup sugar
1 egg
6 tablespoons bourbon

- Melt the butter bits in the top of a double boiler set over hot, not boiling water.
- Mix the sugar and the egg together and add to the butter.
- Stir for 2 or 3 minutes, until the sugar dissolves completely and the egg is cooked, but do not let the sauce come anywhere near a boil or the egg will curdle.
- Remove the pan from the heat and let the sauce cool to room temperature before stirring the bourbon.
- Serve the bread pudding at once with the sauce ladled over it.
- Pass the remainder of the sauce in a separate bowl.

Recipe from AAUW Supper Club Creole Dinner, February 1974

CREPE SUZETTE

Basic CrepeRecipe:

1 1/4 cups flour

- 3 eggs
- 2 tablespoons sugar
- 1 1/2 cups milk
- pinch of salt
- 2 tablespoons butter, melted

- Place all ingredients in blender or mixer and beat well.
- Let batter stand one hour.
- Makes 18 crepes about 5-6 inches in diameter
- Fold each crepe in half and then in half again.
- Arrange crepes 3 at a time with points overlapping on cookie sheet.
- Cover with foil tightly and freeze.
- Crepes can warm in the oven during dinner

Prepare sauce:

- 1 cup butter
- 1 cup powdered sugar
- 2 oranges
- 1/2 cup orange liquor

- Cream butter, beat in powdered sugar, add the grated rind and juice of the two oranges, and the liquor.
- Heat to simmer and cook for 3-4 minutes.

TO SERVE:

- Place 3 crepes on a plate and spoon sauce over.

Recipe from Suzanne Wehde used for AAUW Supper Club International Dinner, May 1977.

PUFF PASTRY APPLE TART

Serves 4.

- 1 package frozen puff pastry sheets (2 sheets), thawed
- 4 small golden Delicious apples (about 4 ounces each), peeled, cored, thinly sliced
- 4 tablespoons sugar
- 2 tablespoons unsalted butter
- Crème fraiche or vanilla ice cream (optional)

- Roll 1 pastry sheet out on floured work surface to thickness of 1/4 to 1/8 inch. Cut out two 6-inch rounds.
- Repeat rolling and cutting with second sheet, forming 4 rounds total.
- Place rounds on heavy large cookie sheet, spacing apart.
- Using 1 apple per tart overlap apple slices atop pastries in concentric circles, forming flower design.
- Sprinkle each with 1 tablespoon sugar. Dot each with 1/2 tablespoon butter.
- Bake tarts at 425° F. until apples are tender and pastries are golden brown, about 25 minutes.
- Transfer to plates. Serve warm Crème fraiche or ice cream if desired.

Recipe from BonAppetit Best of Paris, May 1991, used for New Year's Eve, 1992.

CROSTATA DI PIGNOLI

(Pine Nut Tart)

- 1 recipe single-crust *pasta frolla*, using orange zest
- 1/3 cup apricot jam
- 2 large eggs, separated
- 1/2 cup granulated sugar
- 1/2 teaspoon vanilla
- 1 1/4 cups pine nuts, toasted lightly and cooled
- Confectioners' sugar for dusting the tart (optional)

- Roll out the dough 1/8 inch thick on a floured surface, fit it into a 9-inch tart pan with a removable fluted rim, and crimp the edge
- Chill the shell for 30 minutes.
- Spread the jam evenly over the bottom of the shell.
- In a bowl with an electric mixer beat together the egg yolks, the granulated sugar, and the vanilla, beating until the mixture is thick and pale.
- In another bowl beat the whites until they hold soft peaks.
- Fold the whites into the yolk mixture gently but thoroughly.
- Fold in the pine nuts.
- Turn the filling into the shell.
- Bake the tart on the bottom rack of a preheated 350°F. oven for 30 to 35 minutes, or until it is puffed and golden.
- Let it cool on a rack in the pan for 10 minutes.
- Remove the rim, let the tart cool completely on the rack.
- Dust it with the confectioners' sugar.

Recipe from Gourmet, September 1992.

CROSTATA DI MANDORLE

(Almond Tart)

- 1 recipe single-crust *pasta frolla*, using lemon zest
- 3/4 cup cherry or raspberry jam
- 3 large eggs
- 1/4 cup granulated sugar
- 1 7-ounce package almond paste
- 1/2 cup all-purpose flour
- 1/2 cup sliced almonds
- Confectioners' sugar for dusting the tart (optional)

- Roll out the dough 1/8-inch thick on a floured surface, fit it into a 9-inch tart pan with a removable fluted rim, and crimp the edge.
- Chill the shell for 30 minutes.
- Spread the jam on the bottom of the shell.
- In a bowl with an electric mixer beat the eggs until they are foamy and beat in the granulated sugar gradually.
- Crumble the almond paste into the egg mixture, beat the mixture until it is combined well.
- Fold in the flour gently but thoroughly.

- Spread the mixture evenly over the jam.
- Sprinkle it with the almonds.
- Bake the tart in the lower third of a preheated 350 F. oven for 35 for 40 minutes, or until it is golden and firm in the center.
- Let it cool in the pan on a rack for 10minutes.
- Remove the rim and let the tart cool completely on the rack.
- Dust it with the confectioners' sugar.

Recipe from Gourmet September 1992.
Used for Layette Luncheon, August, 1997

SINGLE-CRUST PASTA FROLLA *(Italian Single-Crust Sweet Pastry Dough)*

- 1 1/3 cups flour
- 3 tablespoons sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- freshly grated zest of 1 lemon or orange
- 1 large egg, beaten lightly
- 1/2 cup cold unsalted butter, cut into bits

- In a bowl whisk together the flour, the sugar, the salt, and the zest.
- Blend in the butter, blending the mixture until it resembles meal.
- Add the egg and the vanilla.
- Toss the mixture until the egg is incorporated.
- Turn the mixture out onto a work surface.
- Knead it lightly with the heel of your hand to distribute the egg.
- Form the dough into a disk.
- Chill the dough, wrapped in plastic wrap, for at least 1 hour or overnight.
- Let the dough stand at room temperature until it is softened but still firm enough to roll.

GATEAU SAINTE HONORE

CreamPuff Dough

- 2 cups water
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 7 eggs
- 4 ounces butter, slightly softened
- 4 ounces blanched, slivered almonds

- Stir water, salt and butter over low heat until the water comes to a rolling boil.
- Throw in, all at once, the 2 cups of flour.
- Stir vigorously off the heat until the mixture forms a ball and comes away clean from the sides of the pan.
- Turn the pastry into a mixer bowl and add, one at a time, 6 of the 7 eggs while mixing with mixer set at medium speed.
- When the pastry is shiny, sticky and holds its shape, put it in the freezer to chill for 10 minutes.

- When the dough has chilled, form a ring with the dough on an ungreased pizza tin.
- Form a second circle on top of the first.
- A pastry bag may be used, or simply spread the dough in a circle with a spoon
- Brush the top lightly with a whole beaten egg.
- Cover the top with almonds.
- Bake in a preheated 375 oven for 45 minutes, then turn off the heat and let the cake cool gradually in the oven, at least one hour.
- When the cake is cool, cut it in half across very carefully.
- Set the top aside, and fill the bottom of the ring with the following Sainte Honore cream.

Sainte Honore Cream

- 1 whole egg
- 1 egg yolk
- 3 tablespoon all-purpose flour
- pinch of salt
- 3 tablespoons granulated sugar
- 1 1/2 packets plain gelatin
- 1 cup scalded milk
- 2 cups heavy cream
- 6 ounces melted dark sweet chocolate (chocolate chips may be used)
- 3 tablespoons confectioners' sugar
- 2 teaspoon vanilla
- 3 tablespoon rum, kirsch, or orange liqueur
- 2 egg whites

- Melt chocolate pieces in milk over low heat, stirring and letting milk scald.
- Set aside.
- Put whole egg plus yolk, flour, sugar and salt in a mixer bowl and beat until the mixture is light and fluffy.
- Then stir in, do not beat, gelatin and scalded milk-chocolate mixture.
- Put the entire mixture into a pan and stir constantly over a low heat until the mixture thickens and almost boils.
- Set aside to cool.
- Next, beat the heavy cream.
- When it begins to thicken, add confectioners' sugar, vanilla and liqueur.
- Beat until the cream is thick and holds its shape.
- In another bowl beat the egg whites until they hold a peak.
- Stir them carefully into cooled chocolate cream.
- Add teaspoon by teaspoon, 1/2 of the whipped cream, beating constantly with a wire whisk.
- Place in refrigerator for about 15 minutes until it stiffens slightly, but does not set.
- Now, place bottom half of the cake on serving dish and fill with cooled chocolate cream.
- Take remaining half of the stiffly whipped cream and spoon on top the chocolate cream.
- Place top of cake on filled bottom and dust with confectioners' sugar.
- The dessert should be refrigerated until it is served.

Recipe from AAUW Mediterranean Bouillabaisse Dinner, March 1975
Used for New Year's Eve, 1995.

PUMPKIN CHEESECAKE in PECAN CRUST

Crust

- 1 1/2 cups vanilla wafer cookie crumbs
- 3/4 cup ground pecans
- 1/4 cup unsalted butter, melted
- 2 tablespoons golden brown sugar

Filling

- 3 8-ounce packages cream cheese, room temperature
- 1 1/2 cup scanned solid pack pumpkin
- 1 1/2 cups golden brown sugar
- 1 tablespoon pumpkin pie spice
- 1 tablespoon vanilla extract
- 1/4 teaspoon ground cloves
- 3 large eggs

- 1/2 cup chopped pecans

For crust:

- Preheat oven to 350°F.
- Combine all ingredients in medium bowl and stir until moist clumps form,
- Press mixture into bottom and 1 inch up sides of 9-inch diameter spring form pan with 2 1/4-inch-high sides.
- Refrigerate crust while preparing filling.

For Filling:

- Using electric mixer, beat cream cheese in large bowl until smooth.
- Add pumpkin, brown sugar, pumpkin pie spice, vanilla and cloves and beat until well blended.
- Add eggs 1 at a time, beating just until blended after each addition.
- Pour batter into crust (batter will extend about top of crust).
- Bake cheese cake until top is golden and center is softly set, about 1 hour 15 minutes.
- Transfer pan to rack. Cool completely.
- Cover and chill overnight.
- *(Can be made 1 day ahead, Keep chilled.)*
- Using small knife, cut around sides of pan to loosen cake. Remove pan sides.
- Garnish cake with pecans and serve.

Recipe from Bon Appetit, November 1996.

Used New Year's Eve, 1996

LIME CURD and TOASTED ALMOND TART

For crust

- 2/3 cup sliced almonds, toasted until golden and cooled completely
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1 cup vanilla wafer crumb (from about twenty 1 1/2-inch cookies)
- 1/2 stick (1/4 cup) unsalted butter, softened

For filling

- 1 cup plus 1 tablespoon sugar
- 1 stick (1/2 cup) plus 1 tablespoon cold unsalted butter, cut into pieces

- 4 large eggs, beaten lightly
- 1/2 cup fresh lime juice (from about 4 limes)
- 1 tablespoon freshly grated limes zest (from about 2 limes)

Make crust:

- Preheat oven to 350°F.
- Butter a 9-inch tart pan with a removable fluted rim.
- In a food processor blend almonds, sugar, and salt until almonds are ground fine.
- In a bowl toss almond mixture with cookie crumbs and butter until combined well.
- Sprinkle half of crumb mixture onto bottom of pan near rim, pressing evenly up side.
- Sprinkle remaining crumb mixture onto bottom and press evenly over bottom, joining edge.
- Bake crust in lower third of oven 10 minutes, or until a deeper shade of golden, and cool on a rack.

Make filling:

- In a heavy saucepan cook sugar, butter eggs and lime juice over moderately low heat, whisking frequently, until thick enough to hold marks of whisk and first bubble appears on surface, 12 to 15 minutes.
- Immediately pour curd through a sieve into a bowl.
- Stir in zest and cool.
- *Filling may be made 1 week ahead and chilled, its surface covered with plastic wrap.*
- Spoon filling evenly into crust and cover surface with a buttered round of wax paper.
- *Chill tart, covered, at least 1 hour and up to 24.*

Recipe from Gourmet, April 1996.
Used for Easter dinner, 1997

CRANBERRY TART

- 2 cups fresh cranberries
- 1 1/2 cups sugar(set one cup aside)
- 1/2 cups chopped nuts
- 2 eggs
- 1 cup flour
- 1/2 cup margarine
- 1/4 cup shortening
- whipped cream

- Grease 10" pie pan.
- Rinse cranberries and spread on bottom of pie pan
- Beat eggs and add 1 cup sugar
- Beat until light.
- Melt margarine and shortening
- Add with flour to egg mixture.
- Beat well.
- Pour over cranberries
- Bake at 325 F. for 60 minutes or until golden.

Recipe from Village House, December 1997.

STRAWBERRY ANGEL CAKE

12 servings

- 4 cups sliced strawberries
- 3/4 cup sugar, divided
- 2 tablespoons evaporated skim milk
- 8 ounces 1/3-less-fat cream cheese, softened
- 1 10-inch round angel food cake
- 3 tablespoons orange-flavored liqueur or orange juice
- 8 ounces frozen reduced-calorie whipped topping, thawed
- 2 tablespoons sliced almonds, toasted

- Combine strawberries and 1/4 cup sugar in small bowl; cover and let stand 1 hour.
- Combine 1/2 cups sugar, milk, and cream cheese in a medium bowl; beat at medium speed of mixer until smooth.
- Cut cake horizontally into 3 layers using a serrated knife.
- Place bottom layer, cut side up, on a serving plate.
- Brush with 1 tablespoon liqueur.
- Spread half of cream cheese mixture over cake.
- Spoon one-third of strawberries over cream cheese mixture using a slotted spoon.
- Repeat layers, ending with cake and liqueur.
- Spread whipped topping over top and sides of cake.
- Cover; chill 30 minutes.
- Arrange remaining strawberries on top of cake before serving; sprinkle with almonds.

ALMOND TART with GALLIANO CARAMEL SAUCE

For crust

- 3/4 stick unsalted butter (6 tablespoons)
- 1 cup all-purpose flour
- 1/4 cup packed light brown sugar
- 1/4 teaspoon salt

For almond filling

- 10 1/2 tablespoons unsalted butter, softened
- 1 1/2 cups almond flour
- 1 1/2 cups confectioners' sugar
- 3 large eggs
- 1/4 cup all-purpose flour

For Galliano caramel

- 3/4 cup granulated sugar
- 1/2 cup heavy cream
- 1/4 cup pure maple syrup
- 1/4 cup Galliano or Amaretto

Special equipment: a 9 1/2-to 10-inch round fluted tart pan (1 inch deep) with a removable bottom

Preheat oven to 325°F.

Make crust:

- Cut butter into 1/2-inch pieces. In a food processor pulse together all crust ingredients until mixture begins to form small lumps.
- Sprin

kle mixture into tart pan and press evenly into bottom, preferably with a small offset metal spatula.

Make filling:

- In bowl of a standing electric mixer fitted with paddle attachment or in a bowl with a hand-held mixer beat together butter, almond flour, confectioners' sugar, and eggs on medium speed 5 minutes (mixture will be light and fluffy).
- Sift all-purpose flour into mixture and beat on low speed 4 minutes.
- Spread filling onto crust and bake tart on a baking sheet in middle of oven until top is golden and a tester comes out clean, 40 to 45 minutes.
- Cool tart slightly on a rack and remove side of pan.

Tart keeps, covered, 2 days.

Make caramel sauce:

- In a 2- to 3-quart dry heavy saucepan cook sugar over moderately low heat, stirring slowly with a fork (to help sugar melt evenly), until melted and pale golden.
- Cook caramel, without stirring, swirling pan, until deep golden.
- Remove pan from heat and carefully pour cream down side of pan (mixture will vigorously steam and caramel will harden).
- Simmer mixture, stirring, until caramel is dissolved.
- Stir in maple syrup and Galliano or Amaretto.

Sauce keeps, covered and chilled, 2 days.

Reheat sauce before serving.

Serve tart warm or at room temperature with warm sauce.

Serves 8 to 10.

Recipe from Auberge Ripplecove, Ayer's Cliff, Quebec, in *Gourmet*, May 1999.

LAYERED CHOCOLATE TERRINE

Makes 10-12 servings.

- 1 large package cook-&-serve vanilla pudding mix, (6 serving-size)
- 1 tablespoon instant coffee crystals
- 1 3/4 cups milk
- 6 ounces sweet baking chocolate, cut up
- 1 tablespoon creme de cacao, optional
- 2 3-oz packages ladyfingers (24 total), split
- 1/2 cup whipping cream, whipped
- 1/2 cup chopped toasted almonds

Combine pudding mix and coffee crystals in a large saucepan.

Stir in milk. Cook and stir over medium heat till boiling.

Remove from heat; add chocolate. Stir till chocolate is melted

If desired, stir in creme de cacao.

Transfer to a large bowl. Cover with plastic wrap; cool for 45 minutes. Meanwhile, line a 9 x 5 x 3-inch loaf pan with clear plastic wrap.

Line bottom and sides with some of the split lady fingers, trimming as necessary to fit.

Stir filling gently just till smooth.

Fold in whipped cream and almonds.

Spoon half of filling into the lady finger-lined pan.
Top with a layer of ladyfingers.
Repeat layers with remaining filling and ladyfingers.
Cover and chill overnight.
To serve, uncover loaf and invert onto serving plate.
Remove plastic wrap.
If desired garnish with Chocolate Whipped Cream, raspberries, and almonds.
Slice to serve.

Chocolate Whipped Cream:

3 tablespoons sugar
2 tablespoons unsweetened cocoa powder
1 cup whipping cream
1/2 teaspoon vanilla
 raspberries and almonds, optional

- Combine sugar and unsweetened cocoa powder.
- Add to whipping cream and vanilla in a bowl.
- Beat with an electric mixer on medium speed till stiff peaks form (tips stand straight).

I bought lady fingers at Trader Joe's and needed 2 boxes.(about 43 lady fingers)
Chuck suggested not putting ladyfingers at short ends of pan

Recipe from the Internet, September, 2000
Used for Layette Luncheon, September, 2000

MOCK CHOCOLATE ECLAIR

2 small packages Instant French Vanilla pudding mix
8 ounces Cool Whip
3 cups mild
1 pound package graham crackers

Frosting

3 tablespoons cocoa
3 tablespoons butter
1 1/3 cups powdered sugar
1 teaspoon vanilla
2 tablespoons hot coffee

- Make pudding according to package directions using only 3 cups milk.
- Fold in cool Whip
- Line a 9 x 13 inch dish with crackers (not crumbs)
- Cover with half of pudding.
- Add another layer of crackers
- Then another layer of pudding
- then a third layer of crackers.
- Mix frosting ingredients.
- Frost dessert
- Chill at least 24 hours.

Note: Even better after 2 or 3 days.

Recipe from Liana Cauz, June, 2001

MISSISSIPPI RIVER MUD CAKE

Makes 12 average-size or 24 small servings.

- 1 cup butter or margarine
- 2 cups granulated sugar
- 4 eggs
- 1/4 cup cocoa powder
- 3/4 teaspoon salt
- 1 1/2 cups all-purpose flour
- 1 teaspoon vanilla extract
- 1 1/2 cups flaked coconut
- 1 1/2 cups chopped nuts (preferably pecans)
- 1 jar (9 ounces) marshmallow cream or miniature marshmallows as needed)

Frosting

- 1/3 cup cocoa powder
- 1/2 cup butter or margarine
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1/3 cup light cream or milk
- 1 box (16 ounces) confectioners sugar

Cream butter and sugar in a large mixing bowl.

Beat in eggs, one at a time

Sift cocoa, salt and flour, then add to egg mixture

Stir in vanilla, coconut and chopped nuts

Pour batter into a greased and floured 13x9x2-inch pan.

Bake in a 350°F. oven 30 to 35 minutes, or until toothpick inserted in center comes out clean.

Remove from oven and, while hot, either spread with marshmallow cream or cover with miniature marshmallows and spread them after they have melted.

Let cake cool, then frost.

For frosting:

Beat cocoa, butter, vanilla, salt, cream and confectioners sugar in a medium mixing bowl until fluffy.

Spread over marshmallow cream on cake.

Note: I left out the coconut, since I don't like it. Probably should have added more nuts.

Recipe used at Layette luncheon in 2003.

RICH and TENDER SHORTCAKES

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 Tablespoon baking powder
- 2 Tablespoons sugar, plus 2 tablespoons for sprinkling
- 1 stick (8 tablespoons) unsalted butter, frozen
- 1 egg, beaten
- 1/2 cup plus 1 tablespoon half and half
- 1 egg white, lightly beaten

Adjust oven rack to lower middle position; heat oven to 425 degrees.

Mix flour, salt, baking powder, and 3 tablespoons sugar in medium bowl.

Using large holes of box grater, grate butter into dry ingredients.

Toss butter with flour to coat.

Using a pastry cutter to finish cutting butter into flour. Or scoop up coated butter with both hands, then quickly rub the butter into dry ingredients with fingertips until most of butter pieces are size of split peas.

Mix beaten egg with half and half; pour into flour mixture. Toss with fork until large clumps form. Turn mixture onto floured work surface and lightly knead until it comes together.

*Pat dough into 9x6 inch rectangle. 3/4 inch thick. Flour 2 3.4 inch biscuit cutter; cut 6 dough round.

Place 1 inch apart on small baking sheet; brush dough tops with egg white and sprinkle with remaining sugar. (Can be covered and refrigerated up to 2 hours before baking.)

Bake until golden brown, 12 to 14 minutes.

Place baking sheet on wire rack; cool cakes until warm, about 10 minutes.

Split each cake crosswise; spoon a portion of berries and then a dollop of whipped cream over each cake. Bottom. Cap with cake top; serve immediately.

Note: for food processor

Pulse the dry ingredients to combine them. Then add cold butter cut into half-inch pieces and continue to pulse until the mixture looks like coarse cornmeal flecked with pea-sized bits of butter. Pour the mixture into a bowl;

stir in the egg and half and half with a rubber spatula until the mixture comes together. Continue from *.

Topping:

- 2 pints strawberries, hulled; 1 pint crushed with potato masher or fork, 2 pints quartered
- 6 tablespoons sugar

Mix crushed and quartered berries with sugar in medium bowl; set aside while preparing biscuits (or up to 2 hours)

Perfect whipped cream

- 1 cup (1/2 pint) chilled heavy cream
- 1 tablespoon granulated sugar
- 1 teaspoon vanilla extract

Chill nonreactive, deep 1-1 1/2 quart bowl and beaters for a handheld mixer in freezer for at least 20 minutes.

Add cream, sugar, and vanilla to chilled bowl; beat on low speed until small bubbles form, about 30 seconds.

Increase speed to medium; continue beating until beaters leave a trail, about 30 seconds more.

Increase speed to high; continue beating until cream is smooth, thick and nearly doubled in volume, about 20 seconds for soft peaks or about 30 seconds for still peaks.

If necessary, finish beating by hand to adjust consistency

Serve. (Can be transferred to fine sieve or strainer set over measuring cup and refrigerated up to 8 hours.

Used for QofA Santa Maria Bar b que, June 2004

FRESH APPLE CAKE

Serves 12 - 16

For cake:

1 1/2	cups vegetable oil	2	cups granulated sugar
2	eggs	1	teaspoon vanilla
3	cups apples, peeled and chopped	3	cups all-purpose flour
1	teaspoon baking soda	1	teaspoon salt
1	teaspoon ground cinnamon	1	cup nuts (do not chop)
1/2	cup raisins	1	10 ounce jar whole maraschino cherries, drained

Preheat the oven to 300 degrees.

Grease a 9x13 inch pan or Bundt pan.

In a large bowl, stir together oil, sugar, eggs and vanilla.

When well mixed, add apples, flour, baking soda, salt, cinnamon, nuts, raisins and cherries

Mix until well combined.

Spoon batter into pan

Bake until done about 1 hour for a 9x13 inch pan or 1 hour and 40 minutes for a Bundt pan.

Let cool completely on a wire rack.

(Leave cake in 9 x 13 pan; remove Bunt cake from pan after 15 minutes.)

For glaze:

Stir together

1 1/2 cups powdered sugar

1/2-teaspoon vanilla

with approximately 3 tablespoons milk or water to achieve the proper consistency: spoon over cake.

Optional: garnish with cherries.

Note: For best results, use tart apples such as Granny Smiths.

Recipe from Bernadette Tapella, used at Layette luncheon, 2004

BLUEBERRY BOY-BAIT

This is my all-time favorite recipe name and comes from Renny Powell, a teenager from Chicago, who submitted this recipe in 1954 to the Pillsbury Baking Contest and won 2nd prize in the junior division. This is a very light, one layer cake with blueberries and a simple crumble topping. She evidently found

it useful in attracting members of the opposite sex and based on my testing, I would have to agree that it's pretty good bait. I made a few changes from the original including reducing the sugar level (recipes from the 1950's are usually too sweet), cutting back on the amount of topping, and increasing the volume of blueberries. We now use this recipe at the farmhouse or for coffee hour at church.

10 tablespoons (1 1/4 sticks) cold unsalted butter cut into 1/2-inch cubes, plus additional for baking dish
2 cups (10 ounces) unbleached all-purpose flour, plus additional for baking dish
1 1/4 cups (8 3/4 ounces) sugar
2 teaspoons baking powder
1 teaspoon table salt
2 large eggs, separated
1 cup whole milk
1 1/2 cups fresh or frozen blueberries, washed, drained, and blotted dry with paper towels (frozen blueberries should be thoroughly thawed and drained)

1. Adjust oven rack to middle position; heat oven to 350 degrees. Butter 9 by 13-inch baking dish, then dust lightly with flour. then flour it lightly.
2. Sift flour and sugar into large bowl. Add butter cubes, then, using fingertips or pastry blender, work butter into flour mixture until mixture resembles coarse meal with a few pea-sized butter chunks. (Alternatively, pulse flour and sugar in food processor to combine, scatter butter cubes over flour, and pulse 7 to 8 times to combine; transfer mixture to large bowl.) Reserve 1/2 cup of this mixture to use as topping. Add baking powder, salt, egg yolks, and milk to flour mixture in bowl; beat with electric hand mixer on low speed about 3 minutes.
3. In separate bowl, with clean beaters, whip egg whites until whites hold 2-inch peaks. Using rubber spatula, gently fold whites into batter. Spread batter evenly in prepared baking dish. Sprinkle blueberries (make sure they are dry) over batter, then sprinkle reserved 1/2 cup topping mixture over blueberries. Bake until center of cake bounces back when pressed with flat side of a fork, 40 to 50 minutes. Cool 30 minutes, then serve.

RUSTIC NECTARINE and BLACKBERRY CROSTATA with CORNMEAL CRUST

Crust

1 2/3	cups all purpose flour
1/4	cup polenta (coarse cornmeal)
3	tablespoons sugar
1	teaspoon packed grated orange peel
3/4	teaspoon salt
14	teaspoons chilled unsalted butter, cut into 1/2-inch cubes
1/3	cup or more ice water

- Combine first 5 ingredients in processor and blend 5 seconds.
- Add butter; using on/off turns, blend just until butter is reduced to pea-size pieces.
- Add 1/3 cup ice water.
- Using on/off turns, blend until dough comes together in moist clumps, adding more water by teaspoonfuls if dough is dry.
- Gather dough into ball; flatten into disk.
- Wrap; chill at least 1 hour.
- roll out dough on lightly floured sheet of parchment paper to 14-inch round turning dough occasionally to prevent sticking.
- Slide rimless baking sheet under parchment.
- Transfer dough on parchment to refrigerator.
- Chill until dough firms slightly, about 30 minutes.

Note: can be made 1 day ahead. chill
let soften slightly at room temperature before rolling out.

Filling and Baking

1/4	cup sugar
1 1/2	teaspoons cornstarch
4	medium nectarines, each pitted and cut into 16 slices
1	1/2-pint basket blackberries
1/2	teaspoon vanilla extract
1	egg, beaten to blend (for glaze)
	raw sugar crystals
	Peach preserves, heated
	Vanilla ice cream

- Stir sugar and cornstarch in medium bowl to blend.
- Mix in fruit and vanilla.
- Let stand until juices are released, stirring fruit occasionally, about 30 minutes.
- Preheat oven to 375• F.
- Transfer baking sheet with dough to work surface.
- Let stand 8 minutes to allow dough to soften slightly if too firm to fold.
- Spoon fruit and juices into center of dough.
- Arrange fruit in even 10-inch diameter layer in center.
- Brush 2-inch border of dough with egg glaze,
- Lift about 2 inches of dough border and pinch to form vertical seam.
- Continue around tart, pinching seam every 2 inches for form standing border.
- Fold border down over fruit (center 6 inches of fruit remain uncovered).

- Brush folded border with egg glaze; sprinkle with raw sugar.
- Place baking sheet with tart in over.
- Bake until crust is golden brown and fruit filling is bubbling at edges, about 55 minutes.
- Remove from oven; slide large metal spatula under tart to loosen from parchment.
- Brush fruit with preserves.
- Slide tart onto rack.
- Cool 45 minutes.
- Serve warm or at room temperature with ice cream.

EASY PEACH COBBLER

Source: Nathalie Dupree

Active Time: 15
Minutes

Total Time: 45 Minutes **Serves 6**

If there were a ratio of ease to popularity, this would be voted --the best peach dessert there is. If peaches are out of season, use the very best brand of frozen peaches and cut back on the amount of sugar. You may use self-rising cake flour if you omit the baking powder and salt.

INGREDIENTS

- 1/2 cup (1 stick) butter
- 1 cup cake or all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup whole milk
- 1 cup sugar
- 2 cups sliced peeled peaches with 1 tsp almond extract, reserved in bowl

DIRECTIONS

Preheat the oven to 350 degrees F.

Place butter in 13 by 9-inch baking dish. Place dish in oven to melt butter. Mix flour, baking powder, and salt in large bowl. Stir in milk and sugar to form batter. Using oven mitts, remove hot baking dish from oven. Pour batter into baking dish. Spoon peaches and any peach juices evenly over batter. Bake until batter rises and browns on top, about 30 minutes.

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Nutrition Information			
Serves 6 - Facts Per Serving:			
Calories:	373	Fat, Total:	17g Carbohydrates, Total: 54g
Cholesterol	47mg	Sodium:	274mg Protein: 3g
:			
Fiber:	1g	% Cal. from Fat:	41% Fat, Saturated: 0g

RUSTIC PEACH CAKE

Serves 6 to 8

Since overly ripe peaches will make the cake soggy, look for barely ripe peaches that give slightly to the touch. Serve this cake with lightly sweetened whipped cream or a scoop of vanilla ice cream.

Peaches

- 1/4 cup granulated sugar
- 1/4 teaspoon ground cinnamon
- 2 medium peaches, peeled, pitted, and each cut into 8 wedges

Cake

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup granulated sugar
- 1/4 cup packed light brown sugar
- 8 tablespoons unsalted butter (1 stick), softened
- 2 large eggs
- 2 tablespoons sour cream
- 1 teaspoon vanilla extract
- 1/3 cup dried peaches or apricots, chopped fine

1. For the peaches: Adjust oven rack to middle position and heat oven to 350 degrees. Grease 9-inch springform pan. Combine sugar and cinnamon in medium bowl; reserve 2 tablespoons sugar mixture. Add peaches to bowl with remaining sugar mixture and toss to coat.

2. For the cake: Whisk flour, baking powder, and salt in bowl. With electric mixer on medium-high speed, beat sugars and butter until light and fluffy, about 2 minutes. Beat in eggs, sour cream, and vanilla until incorporated. Reduce speed to medium-low. Slowly add flour mixture and mix until just combined, about 30 seconds. Scrape batter into prepared pan. Scatter dried peaches over batter and then arrange sugared peaches in circular pattern over top, reserving 3 slices to fill the middle. Sprinkle reserved sugar mixture over peaches.

3. Bake until cake is golden brown and toothpick inserted in center comes out clean, 35 to 45 minutes. Cool at least 1 hour. Serve. (Cake can be stored at room temperature, wrapped in plastic, for 2 days.)

PUMPKIN MOUSSE (Diabetic)

1 can pumpkin (15 oz)

2 pkgs. Fat/Free-Sugar/Free 3 ounce instant vanilla (cheesecake if you can find it) pudding
2 cups of skim milk
1 tub lite cool whip (8 oz)
1/4 tsp pumpkin pie spice

Mix pudding with skim milk; when set, add other ingredients
Serves 8

MINI HONEY FRUIT CAKES

Makes about 50 mini fruit cakes or 20 regular size.

For the cakes:

1 $\frac{3}{4}$ cups all-purpose flour
2 teaspoons baking powder
Coarse salt
1 $\frac{1}{2}$ sticks unsalted butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup honey
 $\frac{1}{4}$ cup apricot jam
2 large eggs
1 cup ricotta cheese or $\frac{3}{4}$ cup whole milk
1 cup pecans, toasted and ground
1 cup coarsely chopped dried apricots (5 ounces)
 $\frac{3}{4}$ cup chopped dried cranberries or cherries (5 ounces)

For the honey glaze (makes $\frac{1}{2}$ cup)

$\frac{1}{2}$ cup honey
2 tablespoons fresh lemon juice
pinch of salt
Garnish: dried apricots, cranberries, or cherries

Preheat oven to 325°.

Whisk together flour, baking powder, and 1 teaspoon salt

Beat butter and sugar until pale and fluffy.

Beat in honey and jam, and then eggs.

Add four mixture, and beat, alternating with ricotta.

Beat in nuts and dried fruit.

Put a square of parchment or baking cup into muffin tins.

Divide batter evenly among liners.

Bake until a toothpick inserted into the center comes out clean, about 40 minutes for regular size muffin tin, about 20 minutes for mini muffin tins.

Transfer to a wire rack.

Let stand for 10 minutes.

HONEY GLAZE

Bring honey to a boil in a saucepan, and cook for 3 minutes.

Stir in lemon juice and salt.

Brush fruitcakes with glaze, and garnish with dried fruit.

Brush again with glaze.

Remove from pans. Let cool

Used for Layette Bunco Party, 2010

Tiramisu (Cooked Egg Yolks)

Ingredients

- 6 egg yolks
- 1 1/4 cups white sugar
- 1 1/4 cups mascarpone cheese
- 1 3/4 cups heavy whipping cream
- 2 (12 ounce) packages ladyfingers
- 1/3 cup coffee flavored liqueur

- 1 teaspoon unsweetened cocoa powder, for dusting
- 1 (1 ounce) square semisweet chocolate

Directions

1. Combine egg yolks and sugar in the top of a double boiler, over boiling water. Reduce heat to low, and cook for about 10 minutes, stirring constantly. Remove from heat and whip yolks until thick and lemon colored.
2. Add mascarpone to whipped yolks. Beat until combined. In a separate bowl, whip cream to stiff peaks. Gently fold into yolk mixture and set aside.
3. Split the lady fingers in half, and line the bottom and sides of a 9x13 dish. Brush with coffee liqueur. Spoon half of the cream filling over the lady fingers. Repeat ladyfingers, coffee liqueur and filling layers. Garnish with cocoa and chocolate curls. Refrigerate several hours or overnight.
4. To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

PEARS POACHED IN WINE

Ingredients:

- 4-6 Peeled Pears (recommend Bosc or Anjou)
- 1 1/2 cups of red wine or more to cover pears in the pan (recommend Zinfandel, Shiraz or Merlot)
- 3/4 cups of granulated sugar
- 2 Tablespoons of lemon juice (can also add lemon zest if desired)
- 2 teaspoons vanilla
- 1 cinnamon stick
- Pinch of salt

Preparation:

Peel pears leaving stems intact and cut 1/2 inch slice from bottom to make a flat surface. Combine all ingredients, except pears, in a pan just large enough to hold pears and bring to a boil. Once the wine mixture is boiling, turn heat down to a simmer and add the pears. Simmer pears covered for 15-20 minutes - until they are tender and are

easily poked through with a fork. Remove pears and let them cool. Boil wine sauce uncovered until the liquid has been reduced by two thirds and is very syrupy. Pour sauce over pears and serve with marscapone, crème fraiche or whipped cream.