**Verbs (drawn. NTS: TAKE FREQUENCIES)**

~~sift~~

~~stir~~

~~transfer~~

~~beat~~

~~add~~

~~heat~~

~~cook~~

~~pulse~~

~~divide~~

~~smooth~~

~~bake~~

~~preheat~~

~~cool~~

~~reserve~~

~~spread~~

~~top~~

~~sprinkle~~

~~line~~

~~combine~~

~~remove~~

~~set aside~~

~~cut~~

~~cream~~

~~whisk~~

~~cover~~

~~refrigerate~~

~~roll~~

~~scoop~~

~~mix (in)~~

~~drizzle~~

~~spray~~

~~fold in~~

~~place~~

~~chill~~

~~butter~~

~~blend~~

~~dust~~

~~simmer~~ (“bring to a simmer”)

~~boil~~ (“bring to a boil”)

~~spoon~~

~~flour~~

~~put~~

~~process~~ (i.e. blend)

~~grease~~

~~strain~~ (liquid through sieve)

~~freeze~~

**Verbs (not drawn)**

turn off

trace (circles)

turn (sheets)

reduce (speed)

return (cookies to oven)

rotate (pan 180 degrees)

repeat (folding)

pour

dry

wrap

hollow

peel (off parchment)

press (chip onto top)

measure

dissolve (yeast in water)

pound

flatten

frost (i.e. with icing)

discard

shave

peel

grate

invert

pipe (icing)

tent (with foil)

microwave

mound

coat

brush (top with syrup)

chop

prepare

increase (speed)

scrape

garnish

melt

arrange

halve

stop

slide

whip

rap (pan)

toss

swirl

serve

test

**Special considerations:**

How to deal with prepositions? E.g. “mix in”

“Using a \_\_\_\_, bear \_\_”

“To make a \_\_\_\_, \_\_\_\_”

Let (rounds stand/rise, cool)

Set (bowl in a wide skillet, bowl over a pot)

REMOVE INFORMATION WITHIN PARANTHESES EARLY ON!!!

DIVIDE SENTENCE BY SEMICOLON!

“Until” is usually a keyword. Adverbs not necessary.

I cannot parse sentences simply using “.” as sometimes it is exclamation mark.

**What if the object referred to is an equipment piece?**

**Equipment (Not drawn)**

bowl (large, medium, small, heatproof)

mixer (electric, stand, handheld)

parchment paper

parchment

wax paper

measuring cup

saucepan

foil

fork

sheet, baking

scoop (ice-cream)

food processor

tester (cake)

dish (serving, microwave-safe)

paddle

platter

plate (pie)

brush (pastry)

oven

skillet

refrigerator

freezer

baking cup(s)

platter

toothpick

pick (wooden)

rack (wire)

beater

spoon (wooden)

fork

knife

grater (box)

peeler (vegetable)

screwdriver

pastry bag

spatula (rubber)

cutting board

plastic wrap

pan (tube, muffin, cake, cupcake, Bundt)

paper liner (i.e. muffin form)

sieve

tablespoon

board

cake dome

**Aggregates:**

compote

mixture (tend to be prefixed by ‘flour’, ‘almond’, etc.)

batter

round

compote

cupcake

muffin

pastry

filling

curls

sauce

glaze

icing

frosting

desserts

praline

cream (potentially problematic!!!!!)

topping

dry ingredient

wet ingredient

cake

rounds

ball

square

rectangle

meringue

mousse

curd

bun

strip

braid

layers

macaroon

**How to deal with disjunctions**

**Ingredients:**

almonds

apricots

water (rose)

coffee

yogurt

brittle (hazelnut)

dulce de leche

rum

almond extract

almond paste

apricot preserves

mascarpone (cheese)

ice cream

hazelnut

raspberry

currant

espresso powder

cream

liqueur

dough

cookie

egg whites

white chocolate (potentially problematic)

salt

sugar

sherry

syrup

cream of tartar

cornstarch

pulp (passion-fruit)

lemon juice

lemon zest

cardamom seed

cream cheese

chocolate chips

baking powder

baking soda

coconut

berries

egg

yolk (egg)

white (egg)

rolled oats

oil (canola)

lemon peel

roses

pistachio

saffron thread

oil spray

sour cream

milk

cream

peanut butter

buttermilk

powdered sugar

peanut

candy bar

yeast

butter

cocoa powder

flour

vanilla extract

walnut

pecan

|  |  |  |
| --- | --- | --- |
| Original sentence | Desired output | Comments |
| **Apricot Almond Layer Cake** | | |
| Trace 2 (8-inch) circles on 1 sheet of parchment paper and a third circle on second sheet. |  |  |
| Turn sheets over and put on 2 baking sheets. |  |  |
| Pulse almonds with 1 1/3 cups confectioners sugar in a food processor until very finely ground (mixture will resemble sand), 2 to 3 minutes. |  |  |
| Transfer to a large bowl and sift in remaining 2 cups confectioners sugar, then stir until combined well. |  |  |
| Beat egg whites with salt in a large bowl with an electric mixer at medium speed until they just hold soft peaks. |  |  |
| Add granulated sugar a little at a time, beating, then increase speed to high and continue to beat until whites hold stiff, glossy peaks, about 3 minutes. |  |  |
| Stir whites into almond mixture until completely incorporated (batter will be thick), then divide batter evenly among traced circles on baking sheets (about 1 2/3 cups per circle), smoothing into 1/2-inch-thick rounds. |  |  |
| Let rounds stand, uncovered, at room temperature until tops are no longer sticky and a light crust forms, about 30 minutes. |  |  |
| Put oven racks in upper and lower thirds of oven and preheat oven to 300F. |  |  |
| Bake macaroon layers, switching position of baking sheets halfway through cooking, until macaroons are crisp and edges are just barely pale golden, about 25 minutes. |  |  |
| Turn off oven and let macaroons stand in oven 10 minutes. |  |  |
| Cool completely on baking sheets on racks, about 1 hour. |  |  |
| Simmer dried apricots in water in a 2- to 3-quart heavy saucepan, uncovered, over moderate heat, stirring occasionally, until apricots are very soft and most of liquid is evaporated, about 15 minutes. |  |  |
| Stir in preserves, then cool completely. |  |  |
| Heat almonds in a 12-inch dry heavy skillet over moderate heat, stirring frequently, until almonds are hot but not yet colored, about 2 minutes. |  |  |
| Add confectioners sugar and continue cooking, stirring and tossing, until almonds are lightly toasted and sugar glaze is caramelized, about 3 minutes. |  |  |
| Immediately transfer almonds to a large sheet of foil and spread into 1 layer with a fork. |  |  |
| Cool completely. |  |  |
| Just before serving, beat together mascarpone, heavy cream, and Amaretto with cleaned beaters at medium speed until thick and smooth, about 2 minutes. |  |  |
| Reserve 1/4 cup praline almonds, then fold remainder into cream. |  |  |
| Put 1 macaroon layer on a platter and spread with one third of compote (about 1/2 cup), then spread one fourth of mascarpone cream (about 3/4 cup) on top. |  |  |
| Make another layer with second macaroon in same manner. |  |  |
| Top with remaining macaroon, remaining compote, and remaining cream (1 1/2 cups), then sprinkle with reserved praline almonds. |  |  |
| **Best Cocoa Brownies** | | |
| Position a rack in the lower third of the oven and preheat the oven to 325F. |  |  |
| Line the bottom and sides of the baking pan with parchment paper or foil, leaving an overhang on two opposite sides. |  |  |
| Combine the butter, sugar, cocoa, and salt in a medium heatproof bowl and set the bowl in a wide skillet of barely simmering water. |  |  |
| Stir from time to time until the butter is melted and the mixture is smooth and hot enough that you want to remove your finger fairly quickly after dipping it in to test |  |  |
| Remove the bowl from the skillet and set aside briefly until the mixture is only warm, not hot. |  |  |
| Stir in the vanilla with a wooden spoon. |  |  |
| Add the eggs one at a time, stirring vigorously after each one. |  |  |
| When the batter looks thick, shiny, and well blended, add the flour and stir until you cannot see it any longer, then beat vigorously for 40 strokes with the wooden spoon or a rubber spatula. |  |  |
| Stir in the nuts, if using. |  |  |
| Spread evenly in the lined pan. |  |  |
| Bake until a toothpick plunged into the center emerges slightly moist with batter, 20 to 25 minutes. |  |  |
| Let cool completely on a rack. |  |  |
| Lift up the ends of the parchment or foil liSetner, and transfer the brownies to a cutting board. |  |  |
| Cut into 16 or 25 squares. |  |  |
| **Chewy Coconut Chocolate Chip Cookies** | | |
| In a medium bowl, whisk together the flour, oats, coconut, baking soda, and salt. |  |  |
| In a stand mixer fitted with the paddle attachment, cream the butter, brown sugar, and granulated sugar on medium-high speed fluffy and yellow. |  |  |
| Add the vanilla and the eggs, one at a time, beating after each addition for 30 seconds. |  |  |
| Reduce the speed to medium-low and add the flour mixture in three parts, beating for about 10 seconds after each addition. |  |  |
| Add the chocolate chips and mix until just combined. |  |  |
| Cover the bowl with plastic wrap and refrigerate for at least 30 minutes or overnight. |  |  |
| Preheat the oven to 350°F. |  |  |
| Line a rimmed baking sheet with parchment paper. |  |  |
| Scoop out portions of dough the size of golf balls, roll them between your palms loosely, and place them 2 inches apart on the baking sheet (you’ll need to bake the cookies in several batches). |  |  |
| Bake for 14 minutes, or until the cookies are set around the edges. |  |  |
| Halfway through baking, remove the pan from the oven and drop it onto a heat-safe flat surface, such as the open oven door (this deflates the cookies, creating a deliciously chewy center and crisp edges—in other words . . . perfect!). |  |  |
| Immediately return the cookies to the oven, rotating the pan 180 degrees, and complete baking, until the center resists light pressure but is still somewhat soft. |  |  |
| Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely. |  |  |
| Repeat to make the rest of the cookies. |  |  |
| **Chocolate Chip Coffee Cake** | | |
| Position rack in center of oven and preheat to 350F. |  |  |
| Butter and flour 10-inch-diameter tube pan, then spray with nonstick spray. |  |  |
| Mix egg whites, brown sugar, and salt in bowl. |  |  |
| Mix in walnuts and 1/4 cup chocolate chips. |  |  |
| Whisk flour, salt, baking powder, and baking soda in medium bowl. |  |  |
| Using electric mixer, beat sugar and butter in large bowl to blend. |  |  |
| Beat in eggs 1 at a time. |  |  |
| Stir in flour mixture in 4 additions alternately with sour cream in 3 additions, beginning and ending with flour mixture. |  |  |
| Stir in 1 cup chocolate chips. |  |  |
| Transfer batter to pan; smooth top. |  |  |
| Spoon walnut mixture evenly over. |  |  |
| Bake cake until tester inserted near center comes out clean, about 1 hour. |  |  |
| Cool in pan on rack 10 minutes. |  |  |
| Turn cake out onto rack; invert onto second rack (walnuts should be on top). |  |  |
| Cool. (Can be made 1 day ahead. Wrap in plastic.) |  |  |
| Mix powdered sugar and sour cream in bowl; drizzle over cake. |  |  |
| **Chocolate Cream Cheese Cupcakes** | | |
| Using electric mixer, beat cream cheese in medium bowl. |  |  |
| Add egg, sugar, salt, and vanilla and beat until almost smooth. |  |  |
| Fold in chocolate chips. |  |  |
| Preheat oven to 350F. |  |  |
| Line standard muffin pan with 12 paper liners. |  |  |
| Whisk first 5 ingredients in small bowl. |  |  |
| Using electric mixer, beat sugar and butter in large bowl until fluffy. |  |  |
| Beat in eggs. |  |  |
| Stir in vanilla and chocolate; beat at high speed 5 seconds. |  |  |
| Beat in flour mixture alternately with milk. |  |  |
| Beat on high for 5 seconds to blend. |  |  |
| Divide batter among cups, filling 1/3 full. |  |  |
| Using tablespoon, hollow out center of each cupcake. |  |  |
| Place 1 heaping tablespoonful cream cheese filling in each center. |  |  |
| Bake cupcakes until toothpick inserted into center (but not cream cheese filling) comes out clean, about 20 minutes. |  |  |
| Cool 10 minutes in pan. |  |  |
| Remove from pan; cool completely on rack. |  |  |
| **Chocolate Peanut Butter Cake** | | |
| Bring cream and sugar to simmer in saucepan, whisking to dissolve sugar. |  |  |
| Remove from heat. |  |  |
| Add chocolate; let stand 1 minute. |  |  |
| Whisk until smooth. |  |  |
| Whisk in peanut butter. |  |  |
| Chill uncovered overnight. |  |  |
| Preheat oven to 350F |  |  |
| Butter three 9-inch-diameter cake pans with 1 1/2-inch-high sides. |  |  |
| Line bottoms with parchment paper. |  |  |
| Sift first 4 ingredients into medium bowl. |  |  |
| Using electric mixer, beat butter and peanut butter in large bowl until blended. |  |  |
| Beat in sugar. |  |  |
| Beat in eggs, 1 at a time, then vanilla. |  |  |
| At low speed, beat in flour mixture in 4 additions alternately with buttermilk in 3 additions. |  |  |
| Divide batter among pans and spread evenly. |  |  |
| Bake cakes until tester inserted into center comes out clean, about 25 minutes. |  |  |
| Cool cakes 5 minutes. |  |  |
| Turn out onto racks; peel off parchment. |  |  |
| Cool cakes completely. |  |  |
| Using electric mixer, beat cream cheese, 1 1/4 cups powdered sugar, butter, and vanilla in large bowl to blend. |  |  |
| Whisk whipping cream and 3/4 cup powdered sugar in bowl until mixture holds medium-firm peaks. |  |  |
| Fold into cream cheese mixture in 3 additions; chill until firm but spreadable, about 1 hour. |  |  |
| Place 1 cake layer, bottom side up, on 9-inch tart pan bottom. |  |  |
| Spread with half of filling. Place another layer, bottom side up, on work surface. |  |  |
| Spread with remaining filling; place atop first layer. |  |  |
| Top with remaining cake layer, bottom side up. |  |  |
| Spread frosting over top and sides of cake. |  |  |
| (Can be made 1 day ahead. Cover with cake dome; chill. Let stand at room temperature 2 hours before continuing.) |  |  |
| Press candy and peanuts onto top of cake. |  |  |
| **Danish Pastry Braid** | | |
| Measure 3 1/2 cups flour into a bowl or work bowl of food processor with steel blade in place. |  |  |
| Cut the butter into 1/4-inch slices and add to the flour. |  |  |
| Process or cut the butter into the flour until the butter is about the size of kidney beans. |  |  |
| In a large bowl, dissolve the yeast in the warm water. |  |  |
| Let stand 5 minutes. |  |  |
| Stir in the cream or milk, cardamom, salt, eggs, and sugar. |  |  |
| Turn the flour-butter mixture into the liquid ingredients, and with a rubber spatula mix carefully just until the dry ingredients are moistened. |  |  |
| Cover and refrigerate 4 hours, overnight, or up to 4 days. |  |  |
| Turn the dough out onto a lightly floured board; dust with flour. |  |  |
| Pound and flatten to make a 16- to 20-inch rectangle. |  |  |
| Fold into thirds, making 3 layers. |  |  |
| Turn dough around and roll out again. |  |  |
| Fold from the short sides into thirds. |  |  |
| This should result in a perfect square. |  |  |
| Repeat folding and rolling again if you wish. |  |  |
| Wrap and chill the dough 30 minutes or as long as overnight. |  |  |
| Cover two baking sheets with parchment paper or lightly grease and flour them. |  |  |
| Divide the chilled dough into 2 parts. |  |  |
| Roll each part out to make a rectangle 12 by 6 inches. |  |  |
| Place these strips on the prepared baking sheets. |  |  |
| To make the filling, cream the butter and sugar until light. |  |  |
| Blend in the almond extract, almonds, almond paste, and egg white. |  |  |
| Spread filling down the length of the center of the strips. |  |  |
| Cut slanting strips at 3/4-inch intervals along both sides up toward the center using a pastry wheel. |  |  |
| Fold strips over the filling in a crisscross manner. |  |  |
| Preheat the oven to 400F. |  |  |
| Let strips rise for 15 to 30 minutes, just until the pastry strips look puffy; they will not double. |  |  |
| To make a glaze, beat the egg with the milk or water. |  |  |
| Brush the pastry lightly with it. |  |  |
| Sprinkle the sugar and/or sliced almonds over the top. |  |  |
| Bake about 15 minutes or until golden. |  |  |
| Frost, if desired, with almond-water icing. |  |  |
| Blend the sugar, water, and almond extract until smooth and thin enough to drizzle over the braids. |  |  |
| **Fresh Coconut Layer Cake** | | |
| Preheat oven to 350F with racks in upper and lower thirds. |  |  |
| Pierce softest eye of each coconut with a small screwdriver and collect liquid in 2 separate bowls to sample. |  |  |
| If either tastes rancid, discard that coconut and liquid and Start over with another. |  |  |
| Strain liquid from 2 coconuts through a dampened-paper-towel-lined sieve into a 1-cup measure and set coconuts aside. |  |  |
| (You should have about 3/4 cup liquid. If not, add water.) |  |  |
| Bring to a simmer with sugar and a pinch of salt in a small saucepan, stirring until sugar has dissolved. |  |  |
| Cool and reserve. |  |  |
| Bake coconuts on lower rack 15 minutes. |  |  |
| Leave oven on. |  |  |
| Break shells with a hammer, then remove flesh with screwdriver, prying it out carefully. |  |  |
| Peel brown membrane from flesh with a vegetable peeler. |  |  |
| Coarsely grate enough coconut on large holes of a box grater to measure 5 cups. |  |  |
| Butter cake pans, then line bottom of each with a round of parchment paper and butter parchment. |  |  |
| Flour pans, knocking out excess. |  |  |
| Sift together flour (3 1/3 cups), baking powder, and salt. |  |  |
| Stir together milk and extracts. |  |  |
| Beat butter and 1 1/2 cups sugar in a large bowl with an electric mixer at medium speed until pale and fluffy, 2 to 3 minutes. |  |  |
| At low speed, add flour mixture in 3 batches alternately with milk mixture, beginning and ending with flour mixture and mixing until each addition is just incorporated. |  |  |
| Beat egg whites in another large bowl with cleaned beaters at medium speed until they just hold soft peaks. |  |  |
| Beat in remaining 1/4 cup sugar, 1 tablespoon at a time, then beat until whites just hold stiff, glossy peaks. |  |  |
| Stir one third of whites into batter, then fold in remaining whites gently but thoroughly. |  |  |
| Spread batter evenly in pans and rap pans on counter several times to eliminate air bubbles. |  |  |
| Place 2 pans on upper rack and 1 pan on lower rack and bake 20 minutes. |  |  |
| Switch position of pans and bake until golden and a wooden pick inserted in center of each cake comes out clean, 10 to 15 minutes more. |  |  |
| Cool cakes in pans on racks 5 minutes, then run a knife around edges of pans and invert cakes onto racks. |  |  |
| Discard parchment and cool completely, about 1 hour. |  |  |
| Beat together egg whites, sugar, water, corn syrup, cream of tartar, and salt in a large deep bowl with a handheld mixer (clean beaters if necessary) until combined. |  |  |
| Set bowl over a pot of simmering water and beat mixture at high speed until it holds stiff, glossy peaks, 5 to 7 minutes. |  |  |
| (Humid weather may necessitate additional beating time.) |  |  |
| Remove bowl from heat, then add vanilla and beat until frosting is cooled and very thick, 6 to 10 minutes. |  |  |
| Transfer 2 1/3 cups frosting to another bowl and stir in 2 cups coconut to make filling. |  |  |
| Put 1 cake layer on a cake stand or large plate. |  |  |
| Brush top with one third of reserved coconut syrup, then spread with half of filling. |  |  |
| Repeat with another layer, more syrup, and remaining coconut filling, then top with third layer. |  |  |
| Brush top with remaining syrup, then cover cake with remaining frosting and coat with remaining coconut, gently pressing to help it adhere. |  |  |
| **Frozen Passion Fruit Meringue Cake** | | |
| Preheat oven to 275F. |  |  |
| Draw 3 (14- by 3-inch) rectangles, about 3/4 inch apart, on parchment. |  |  |
| Turn paper over (rectangles will be visible) and put it on a lightly buttered large baking sheet. |  |  |
| Beat whites with a pinch of salt in a large bowl with an electric mixer at medium speed until they hold soft peaks. |  |  |
| Beat in sugar, 1 tablespoon at a time, then increase speed to high and continue beating until whites hold stiff glossy peaks, about 4 minutes with a standing mixer or 8 to 10 minutes with a handheld. |  |  |
| Transfer meringue to pastry bag fitted with 1/3-inch tip and fill in rectangles completely. |  |  |
| Gently smooth tops, then bake in middle of oven until firm and very pale golden, 45 to 60 minutes. |  |  |
| Slide meringue layers (on parchment) onto a large rack. Cool completely, then carefully peel off parchment. |  |  |
| Melt butter with cornstarch, passion-fruit pulp, and 3/4 cup sugar in a 2-quart heavy saucepan over moderately low heat, stirring until sugar is dissolved. |  |  |
| Whisk together whole egg and yolks in a large bowl until combined, then add butter mixture in a stream, whisking. |  |  |
| Transfer mixture to saucepan and cook over moderately low heat, whisking constantly, until thick enough to hold mark of whisk and first bubble appears on surface, 3 to 5 minutes. |  |  |
| Transfer curd immediately to a metal bowl set in a larger bowl of ice and cold water and cool, stirring occasionally, until cold. |  |  |
| Beat cream with remaining 2 tablespoons sugar with electric mixer until it just holds stiff peaks. |  |  |
| Fold 2 cups whipped cream into curd gently but thoroughly to form a mousse (for filling and icing). |  |  |
| Transfer 3/4 cup whipped cream to a small bowl and reserve, chilled, for cream layer. |  |  |
| Fold 1/2 cup mousse into remaining whipped cream, then transfer to cleaned pastry bag fitted with 1/8-inch tip and reserve, chilled, for decorative icing. |  |  |
| Arrange 1 meringue layer, flat side down, on platter and spread evenly with 3/4 cup mousse. |  |  |
| Cover with another meringue layer and spread evenly with reserved whipped cream. |  |  |
| Cover with remaining meringue layer, flat side up, and spread remaining mousse evenly over top and sides of cake, smoothing with a cake spatula. |  |  |
| Pipe icing decoratively on top of cake, then freeze, uncovered, until firm, at least 3 hours. |  |  |
| About 1 hour before serving, put cake in refrigerator to soften slightly. |  |  |
| **Lemon Blossom Cupcakes** | | |
| Preheat the oven to 350F. |  |  |
| Line a standard cupcake pan with twelve paper baking cups, or grease the pan with butter if not using baking cups. |  |  |
| Sift together the flour, baking powder, and salt on a sheet of parchment paper or wax paper and set aside. |  |  |
| In the bowl of a stand mixer or in a bowl with a handheld electric mixer, cream together the butter and sugar for 3 to 5 minutes, or until light and fluffy. |  |  |
| Add the eggs one at a time, mixing slowly after each addition. |  |  |
| Add the vanilla to the milk in a large liquid measuring cup. |  |  |
| Add one third of the dry ingredients followed by one third of the milk, and mix thoroughly. |  |  |
| Stop to scrape down the bowl as needed. |  |  |
| Add the last third of dry ingredients followed by the last third of milk. |  |  |
| Mix slowly until just incorporated. |  |  |
| Add lemon juice and zest, and mix thoroughly at low speed. |  |  |
| Scoop the batter into the cupcake pan using a standard-size ice-cream scoop until the cups are two-thirds full, and bake for 16 to 18 minutes (start checking at 15 minutes), or until a toothpick comes out clean. |  |  |
| Transfer the pan to a wire rack to cool completely. |  |  |
| Combine the ingredients in a mixer and whip together at high speed until light and airy, approximately 3 to 5 minutes. |  |  |
| Frost the cupcakes with a swirl, and top with a lemon wedge or piece of lemon zest! |  |  |
| **Mascarpone-filled Cake** | | |
| Preheat oven to 350°F with rack in middle. |  |  |
| Butter a 9-inch round cake pan (2 inches deep). |  |  |
| Line bottom with a round of parchment paper, then butter parchment. |  |  |
| Sift together flour, baking powder, baking soda, and salt. |  |  |
| Beat together butter and sugar in a large bowl with an electric mixer until pale and fluffy. |  |  |
| Beat in vanilla. |  |  |
| Add eggs 1 at a time, beating well after each addition. |  |  |
| With mixer at low speed, beat in buttermilk until just combined. |  |  |
| Add flour mixture in 3 batches, mixing after each addition until just combined. |  |  |
| Spread batter in cake pan, smoothing top. |  |  |
| Rap pan on counter several times to eliminate air bubbles. |  |  |
| Bake until golden and a wooden pick inserted in center comes out clean, 35 to 40 minutes. |  |  |
| Cool in pan on a rack 10 minutes. |  |  |
| Run a knife around edge of cake to loosen, then invert onto a plate. |  |  |
| Discard paper and reinvert cake onto rack to cool completely. |  |  |
| Bring Sherry and sugar to a boil in a small heavy saucepan, stirring until sugar has dissolved. |  |  |
| Put berries in a bowl and pour hot syrup over them, gently tossing to coat. |  |  |
| Let stand 15 minutes. |  |  |
| Beat mascarpone and cream with sugar in a large bowl using cleaned beaters until mixture just holds stiff peaks. |  |  |
| Halve cake horizontally with a long serrated knife. |  |  |
| Carefully remove top half and reserve. |  |  |
| Put bottom half on a plate, then spread evenly with all of cream and replace top half. |  |  |
| Serve with berries. |  |  |
| **Mile High Chocolate Cake** | | |
| Preheat oven to 350F with rack in middle. |  |  |
| Butter cake pans, then line bottom of each with a round of parchment paper and butter parchment. |  |  |
| Flour pans, knocking out excess. |  |  |
| Melt chocolate with butter, then cool. |  |  |
| Sift together flour, cocoa powder, baking soda, baking powder, and salt. |  |  |
| Beat eggs, sugars, and vanilla in a large bowl with an electric mixer at medium speed until pale and thick, 3 to 5 minutes. |  |  |
| At low speed, mix in melted chocolate until incorporated, then add flour mixture in 3 batches alternately with sour cream, beginning and ending with flour mixture and mixing until each addition is just incorporated. |  |  |
| Spread batter evenly in pans and rap pans several times on counter to eliminate air bubbles. |  |  |
| Bake until cakes pull away from sides of pans and a wooden pick inserted in center of each comes out clean, 40 to 50 minutes. |  |  |
| Cool in pans on a rack 10 minutes, then run a knife around edges of pans. |  |  |
| Invert onto racks and discard parchment, then cool completely, about 1 hour. |  |  |
| Whisk together sugar, flour, cocoa powder, and a pinch of salt in a small heavy saucepan over medium heat, then add milk and cook, whisking constantly, until mixture boils and is smooth and thick, 3 to 5 minutes. |  |  |
| Remove from heat and whisk in chocolate and vanilla until smooth. |  |  |
| Transfer to a bowl to cool to room temperature, covering surface with parchment paper to prevent a skin from forming. |  |  |
| Beat butter with an electric mixer until creamy, then add cooled chocolate mixture a little at a time, beating until frosting is fluffy and spreadable. |  |  |
| Cut each cake horizontally into 2 layers with a long serrated knife. |  |  |
| Put 1 layer on a cake stand or large plate and spread top with 1 1/4 cups frosting. |  |  |
| Repeat with 2 more layers, then add remaining layer and spread top and side of cake with remaining frosting. |  |  |
| **Persian Love Cake** | | |
| Whisk egg whites in small bowl until foamy. |  |  |
| Using pastry brush, brush rose petals on both sides with egg whites; sprinkle on both sides with sugar. |  |  |
| Dry on nonstick rack at least 6 hours or overnight. |  |  |
| Preheat oven to 325F. |  |  |
| Butter two 8-inch-diameter cake pans with 1 1/2-inch-high sides. |  |  |
| Line pan bottoms with parchment paper; butter parchment. |  |  |
| Sift flour, 7 tablespoons baker's sugar, baking powder, and salt into large bowl. |  |  |
| Whisk yolks and next 4 ingredients in small bowl until smooth. |  |  |
| Add yolk mixture to dry ingredients; whisk until smooth. |  |  |
| Beat egg whites in medium bowl until soft peaks form. |  |  |
| Gradually add 7 tablespoons baker's sugar; beat until whites resemble thick marshmallow fluff. |  |  |
| Fold whites into batter in 3 additions. Divide batter between prepared pans. |  |  |
| Bake until cakes are golden and tester inserted into center comes out clean, about 25 minutes. |  |  |
| Cool in pans on racks 15 minutes. |  |  |
| Turn out onto racks, peel off parchment, and cool completely. |  |  |
| (Can be prepared 1 day ahead. Wrap and store at room temperature.) |  |  |
| Combine 1/2 cup cream and saffron in small saucepan. |  |  |
| Bring to simmer. |  |  |
| Remove from heat; let steep 20 minutes. |  |  |
| Chill until cold. |  |  |
| Beat remaining 2 cups cream, powdered sugar, and rose water in large bowl until soft peaks form; strain in saffron cream. |  |  |
| Beat until peaks form. |  |  |
| Place 1 cake layer, flat side up, on platter. |  |  |
| Spread 1 cup frosting over. |  |  |
| Top with second cake layer, flat side down. |  |  |
| Spread remaining frosting over top and sides of cake. |  |  |
| Chill at least 1 hour and up to 6 hours. |  |  |
| Garnish cake with rose petals and pistachios. |  |  |
| **Rich Chocolate Cake** | | |
| Preheat the oven to 350F. |  |  |
| Prepare a 10-inch round cake pan by greasing it with cooking spray and then lining the bottom with parchment paper. |  |  |
| To make the cake, pour the hot coffee into a medium bowl and stir in the cocoa powder until it dissolves. |  |  |
| Stir in the brown sugar, followed by the yogurt and the vanilla. |  |  |
| Stir thoroughly to ensure that all of the ingredients are incorporated. |  |  |
| In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and granulated sugar on medium speed until light-yellow and fluffy, about 3 minutes. |  |  |
| Scrape down the sides of the bowl. |  |  |
| Add the eggs and mix for 2 minutes, scraping down the bowl as needed. |  |  |
| In a medium bowl, whisk together the flour, baking soda, and salt. |  |  |
| With the mixer running on low speed, mix in a third of the flour mixture and half of the coffee mixture. |  |  |
| Scrape down the bowl. |  |  |
| Add another third of the flour mixture and all the remaining coffee mixture. |  |  |
| Remove the bowl from the mixer and, using a rubber spatula, fold in the remaining flour mixture until all of the ingredients are fully incorporated. |  |  |
| Pour the batter into the prepared cake pan. |  |  |
| Bake for 25 minutes. |  |  |
| Rotate the pan in the oven and bake for 20 more minutes, or until a cake tester inserted in the center of the cake comes out clean. |  |  |
| Remove the pan from the oven and let the cake cool in the pan for 20 minutes. |  |  |
| Then turn the cake out onto a clean plate, remove the parchment, and turn the cake back over onto a wire rack. |  |  |
| Let the cake cool completely. |  |  |
| In a food processor, pulse the brittle pieces 3 to 4 times until the brittle is powdery. |  |  |
| Put the cooled cake on a serving dish. |  |  |
| In a microwave-safe dish, heat the dulce de leche on high power for 30 seconds, or until it is just liquid. |  |  |
| Spoon the dulce de leche over the cake, and then sprinkle the kosher salt over the dulce de leche. |  |  |
| Sprinkle about 1/2 cup of the ground brittle around the outer edge of the cake as a delicious decoration. |  |  |
| **Rum-Scented Marble Cake** | | |
| Set a rack in the lower third of the oven and preheat to 325F (160C). |  |  |
| In the bowl of an electric mixer, combine the flour, sugar, baking powder, and salt. |  |  |
| Stir well by hand to mix. |  |  |
| Add the butter. |  |  |
| Beat the mixture on low speed with the paddle until the mixture is a smooth, heavy paste, 1 to 2 minutes. |  |  |
| Whisk the eggs and rum together. |  |  |
| On medium speed, beat 1/3 of the egg mixture into the flour and butter mixture. |  |  |
| Beat for 1 minute. |  |  |
| Stop and scrape down the bowl and beater. |  |  |
| Add half of the egg mixture and beat for 2 minutes. |  |  |
| Repeat with the other half. |  |  |
| Remove the bowl from the mixer and using a large rubber spatula give the batter a final mix. |  |  |
| For the chocolate batter, combine the rum, milk, and baking soda in a medium mixing bowl. |  |  |
| Whisk well to dissolve the baking soda. Scrape in the chocolate and whisk it well. |  |  |
| Add the 2 cups of base batter to the chocolate mixture and whisk well to combine. |  |  |
| Scrape half the remaining base batter into the prepared pan and smooth the top. |  |  |
| Cover with the chocolate batter, making it as even a layer as possible. |  |  |
| Finally top with the remaining base batter and smooth the top. |  |  |
| Use a wide-bladed table knife or a thin metal spatula to marble the batter. |  |  |
| Insert the knife into the batter at the central tube, with the flat side of the blade facing you. |  |  |
| Draw the blade through the batter to the bottom of the pan and up and out of the side of the pan closest to you, repeating the motion every inch or so around the pan, making a spiral in the batter, almost as though you were folding egg whites into it. |  |  |
| Stop when you get back to the point where you started. Don't bother to smooth the top of the batter, it might disturb the marbling. |  |  |
| Bake the cake until it is well risen and firm, and a toothpick or a small thin knife inserted midway between the side of the pan and the central tube emerges dry, about 1 hour. |  |  |
| Cool the cake in the pan for 5 minutes, then invert a rack over it. |  |  |
| Invert and lift off the pan. |  |  |
| Cool the cake completely over the rack. |  |  |
| **Strawberry and Chocolate-baked Alaska** | | |
| Preheat oven to 350°F |  |  |
| Butter 9x9x2-inch metal baking pan; line bottom with parchment paper. |  |  |
| Stir bittersweet chocolate, butter, and unsweetened chocolate in small saucepan over low heat until chocolates melt and mixture is smooth. |  |  |
| Cool 10 minutes. |  |  |
| Whisk 3/4 cup sugar and eggs in large bowl until well blended, about 1 minute. |  |  |
| Whisk in chocolate mixture. |  |  |
| Sift flour, cocoa, baking powder, and salt over; stir to blend. |  |  |
| Transfer batter to prepared pan. |  |  |
| Bake cake until top looks dry and tester inserted into center comes out with some thick sticky batter attached, about 17 minutes. |  |  |
| Cool cake in pan to room temperature. |  |  |
| Cut around cake in pan. |  |  |
| Place cutting board over pan and invert, tapping out cake. |  |  |
| Peel off parchment. |  |  |
| Using 3-inch round cutter, cut out 6 cake rounds (save remaining cake for another use). |  |  |
| Line small baking sheet with parchment paper. |  |  |
| Arrange cake rounds on prepared sheet. |  |  |
| Using 2 1/4- to 2 1/2-inch-diameter ice cream scoop, place scoop of strawberry ice cream in center of each round, leaving about 1/4-inch plain border. |  |  |
| Freeze until ice cream is solid, about 2 hours. |  |  |
| Combine remaining 3/4 cup sugar and egg whites in large metal bowl. |  |  |
| Set bowl over saucepan of gently simmering water and whisk until mixture is very warm, about 2 minutes. |  |  |
| Remove bowl from over water. |  |  |
| Using electric mixer, beat meringue at high speed until very thick and billowy, about 2 minutes. |  |  |
| Place baking sheet with cake rounds on work surface. |  |  |
| Mound 2 heaping tablespoons meringue atop ice cream on 1 cake round. |  |  |
| Spread meringue evenly over to cover, sealing meringue to plain cake border and swirling decoratively. |  |  |
| Repeat with remaining desserts. |  |  |
| Freeze uncovered on baking sheet until meringue is solid, at least 2 hours and up to 2 days. |  |  |
| Preheat oven to 500°F. |  |  |
| Transfer desserts still on baking sheet from freezer directly to oven. |  |  |
| Bake until meringue is deep brown in spots, turning sheet as needed for even cooking, about 3 minutes. |  |  |
| Transfer to plates. |  |  |
| **Sunshine Cake** | | |
| Preheat oven to 350°F. Butter and flour 9-inch pie plate. |  |  |
| Whisk eggs, granulated sugar, almond extract, and salt in a large bowl until frothy and pale, about 30 seconds. |  |  |
| Add 1/2 cup butter and 1/2 cup flour and stir until incorporated. |  |  |
| Pour into prepared pie plate. |  |  |
| Top with almonds and pearl sugar, if using. |  |  |
| Bake cake until top is golden brown and a toothpick inserted into the center comes out clean, 20–25 minutes. |  |  |
| Transfer pan to a wire rack and let cake cool slightly before serving. |  |  |
| **White Chocolate Espresso Torte** | | |
| Place sheet of foil on work surface. |  |  |
| Bring sugar and 1/4 cup water to boil in heavy medium saucepan over medium-high heat, stirring until sugar dissolves. |  |  |
| Boil without stirring until syrup is deep amber, brushing down sides of pan with wet pastry brush and swirling occasionally, 7 to 8 minutes. |  |  |
| Mix in espresso powder, then nuts. |  |  |
| Scrape mixture onto foil; quickly spread out. |  |  |
| Cool completely. |  |  |
| Chop praline into small pieces. |  |  |
| Microwave white chocolate block at 50 percent power in 10-second intervals until chocolate feels just slightly warm and is just beginning to soften (if too soft, let stand until firm enough to shave). |  |  |
| Using vegetable peeler, shave 1- to 1 1/2-inch-wide ribbon, about 4 to 5 inches long, from block. |  |  |
| Gently roll ribbon into loose curl (cylinder). |  |  |
| Repeat, making 20 to 24 curls. |  |  |
| DO AHEAD: Praline and chocolate curls can be made 2 days ahead. |  |  |
| Chill separately in airtight containers. |  |  |
| Stir chocolate and 5 tablespoons water in metal bowl set over saucepan of barely simmering water until chocolate is smooth. |  |  |
| Remove bowl from over water. |  |  |
| Cool chocolate to lukewarm, stirring occasionally. |  |  |
| Using electric mixer, beat cream in large bowl until soft peaks form. |  |  |
| Gradually pour lukewarm chocolate over cream, folding to blend well. |  |  |
| Transfer 2 1/2 cups mousse to another medium bowl; gently fold in espresso powder. |  |  |
| Cover and chill both bowls of mousse until firm, at least 6 hours. |  |  |
| DO AHEAD: Can be made 1 day ahead. |  |  |
| Keep chilled. |  |  |
| Stir liqueur and espresso powder in small bowl until espresso dissolves. |  |  |
| Place chocolate and corn syrup in medium bowl. |  |  |
| Bring cream to boil in small saucepan; pour over chocolate and corn syrup. |  |  |
| Stir until melted and smooth. |  |  |
| DO AHEAD: soaking syrup and ganache can be made 1 day ahead. |  |  |
| Cover separately and store at room temperature. |  |  |
| Preheat oven to 350F. |  |  |
| Coat 15 x 10-inch sheet of parchment paper with nonstick spray. |  |  |
| Line 15x10x1-inch baking sheet with prepared parchment (sides of baking sheet should not be coated). |  |  |
| Combine eggs, sugar, 2 teaspoons espresso powder, vanilla, and salt in large bowl. |  |  |
| Using electric mixer, beat until egg mixture is thick and fluffy and falls in ribbons when beater is lifted, 6 to 7 minutes. |  |  |
| Sift flour over in 3 additions, folding gently just to incorporate after each addition. |  |  |
| Transfer 1 cup batter to small bowl; fold in butter. |  |  |
| Fold batter from small bowl back into batter in large bowl just until combined; spread evenly on baking sheet. |  |  |
| Bake cake until tester inserted into center comes out clean and cake begins to pull away from pan, about 18 minutes. |  |  |
| Cool cake in pan on rack 30 minutes. |  |  |
| Sift 2 tablespoons powdered sugar over cake. |  |  |
| Cut around pan sides. |  |  |
| Slide spatula under parchment to loosen from pan and invert cake onto work surface. |  |  |
| Peel off parchment. |  |  |
| Cut cake crosswise into 4 rectangles, each about 10 x 3 1/2 inches. |  |  |
| Place 1 cake rectangle on platter. Brush 2 tablespoons soaking syrup over. |  |  |
| Spread 3 tablespoons ganache over, then 1/3 of espresso mousse (about 3/4 cup). |  |  |
| Repeat 2 more times with cake, syrup, ganache, and mousse. |  |  |
| Top with fourth cake layer; press lightly to adhere. |  |  |
| Spread 2/3 cup plain mousse thinly over top and sides of torte to seal, then spread remaining mousse over top and sides. |  |  |
| DO AHEAD: can be made 1 day ahead. |  |  |
| Tent loosely with foil and chill. |  |  |
| Before serving, press praline pieces into mousse on all sides of torte. |  |  |
| Mound white chocolate curls on top. |  |  |
| Mix 4 tablespoons powdered sugar and 1 1/2 teaspoons espresso powder in small bowl. |  |  |
| Sift over top of torte. |  |  |
| **Yogurt Cake with Currant Raspberry Sauce** | | |
| Preheat oven to 350°F with rack in middle. |  |  |
| Butter cake pan, then line bottom with a rectangle of parchment paper and butter parchment. |  |  |
| Dust with flour, knocking out excess. |  |  |
| Sift together cake flour, baking powder, baking soda, and salt. |  |  |
| Beat together butter, sugar, and vanilla with an electric mixer at high speed until pale and fluffy, 3 to 5 minutes. |  |  |
| Beat in eggs, 1 at a time, at medium speed. |  |  |
| At low speed, mix in flour mixture in 3 batches, alternating with yogurt, beginning and ending with flour mixture, and mixing until just combined. |  |  |
| Spread batter evenly in pan and rap pan on counter several times to eliminate air bubbles. |  |  |
| Bake until cake pulls away from sides of pan and a wooden pick inserted in center comes out clean, 35 to 45 minutes. |  |  |
| Cool in pan 10 minutes, then run a knife around edge. |  |  |
| Invert onto a rack and discard parchment. |  |  |
| Cool completely, about 1 hour. |  |  |
| Stir together currants, 2 cups raspberries, sugar, and 1/8 teaspoon salt in a medium saucepan and let stand until juicy, about 15 minutes. |  |  |
| Simmer, stirring occasionally, until fruit breaks down, about 8 minutes. Force through a fine-mesh sieve into a bowl, discarding solids. |  |  |
| Cool sauce. |  |  |
| Stir together confectioners sugar, corn syrup, cream, and vanilla until smooth. |  |  |
| Put cake on a platter and spread icing on top in a thick layer, letting it run down sides. |  |  |
| Let icing set at least 15 minutes. |  |  |
| Serve with sauce and remaining 2 cups raspberries on the side. |  |  |