

DESSERT

bon appétit

# Tahini Cookies

SERVINGS: 24

RECIPE BY MAMELEH'S CAMBRIDGE, MA



THINK OF THESE TAHINI COOKIES AS GROWN-UP PEANUT BUTTER COOKIES.  
THE TAHINI LENDS A CREAMY, EARTHY FLAVOR.

## INGREDIENTS

**2 CUPS** ALL-PURPOSE FLOUR

**1 TSP** BAKING POWDER

**½ TSP** KOSHER SALT

**¾ CUP** UNSALTED BUTTER (ROOM TEMP)

**¾ CUP** SUGAR

**3 TBSPS** HONEY

**¾ CUP** TAHINI

**¼ CUP** TOASTED SESAME SEEDS

## DIRECTIONS

PLACE RACKS IN UPPER AND LOWER THIRD OF OVEN AND PREHEAT TO 350°.

WHISK FLOUR, BAKING POWDER, AND SALT IN A MEDIUM BOWL.

USING AN ELECTRIC MIXER ON MEDIUM SPEED, BEAT BUTTER, SUGAR, AND HONEY IN A LARGE BOWL UNTIL LIGHT AND FLUFFY, ABOUT 3 MINUTES.

BEAT IN TAHINI, THEN ADD DRY INGREDIENTS IN 2 BATCHES, BEATING AFTER EACH ADDITION UNTIL FULLY COMBINED. DOUGH WILL BE SLIGHTLY STICKY.

PLACE SESAME SEEDS IN A SMALL BOWL. SCOOP OUT HEAPING TABLESPOONS OF DOUGH (ABOUT 1 OZ.) AND ROLL INTO BALLS. DIP TOPS OF BALLS IN SESAME SEEDS, PRESSING TO ADHERE, AND PLACE, SESAME SIDE UP, ON 2 PARCHMENT-LINED BAKING SHEETS, SPACING ABOUT 2" APART.

BAKE COOKIES, ROTATING BAKING SHEETS HALFWAY THROUGH, UNTIL GOLDEN BROWN, 13–15 MINUTES. LET COOL ON BAKING SHEETS (COOKIES WILL FIRM AS THEY COOL).

# Pumpkin Spice Icebox Cake

SERVINGS: 8

RECIPE BY RICK MARTINEZ



IF A TIRAMISU, A PUMPKIN SPICE LATTE, AND AN ICEBOX PIE HAD A BABY,  
IT WOULD BE THIS MAKE-AHEAD DESSERT RECIPE.

## INGREDIENTS

**2** VANILLA BEANS, SPLIT LENGTHWISE, OR **2** TEASPOONS VANILLA PASTE OR EXTRACT

**2 CUPS** HEAVY CREAM

KOSHER SALT

**1 ¼ CUPS** PUMPKIN PURÉE

**½ CUP** LIGHT BROWN SUGAR

**½ CUP** MASCARPONE OR SOUR CREAM, ROOM TEMPERATURE

**½ CUP** SWEETENED CONDENSED MILK

**2 TSPS** PUMPKIN PIE SPICE

**1 TSP** GROUND GINGER

**12** 5X2-INCH GRAHAM CRACKERS

**2 OZ** STRONG COFFEE OR ESPRESSO, ROOM TEMPERATURE

PECAN BRITTLE, PECAN PRALINE, OR CHOCOLATE BUTTER TOFFEE BAR, CHOPPED (FOR TOPPING)

## DIRECTIONS

SCRAPE SEEDS FROM VANILLA BEANS INTO A LARGE BOWL; RESERVE PODS FOR ANOTHER USE. THESE BABIES ARE EXPENSIVE! YOU CAN BLEND THEM WITH SALT OR SUGAR TO MAKE VANILLA-INFUSED SEASONINGS, ADD THEM TO SIMPLE SYRUP, OR COVER THEM IN A JAR WITH VODKA TO MAKE YOUR OWN VANILLA EXTRACT. SWEET!

ANYWAY, BACK TO THE RECIPE. ADD CREAM AND A PINCH OF SALT TO BOWL. USING AN ELECTRIC MIXER ON MEDIUM-HIGH SPEED, BEAT UNTIL STIFF PEAKS FORM.

WHISK PUMPKIN PURÉE, BROWN SUGAR, MASCARPONE, CONDENSED MILK, PUMPKIN PIE SPICE, GINGER, AND  $\frac{1}{4}$  TSP. SALT IN A MEDIUM BOWL UNTIL SMOOTH. FOLD  $1\frac{1}{2}$  CUPS WHIPPED CREAM INTO PUMPKIN MIXTURE UNTIL COMBINED AND NO streaks OF WHITE REMAIN.

USING A SPATULA OR SPOON, SCHMEAR A THIN LAYER OF REMAINING WHIPPED CREAM IN THE CENTER OF A LARGE SERVING PLATE (MAKE SURE IT'S BIG ENOUGH SO 3 GRAHAM CRACKERS CAN COVER IT). PLACE 3 GRAHAM CRACKERS, SIDE BY SIDE WITH THE LONG SIDES TOUCHING, OVER CREAM. LIGHTLY BRUSH TOPS WITH COFFEE. SPREAD  $\frac{3}{4}$  CUP PUMPKIN MIXTURE EVENLY OVER CRACKERS. TOP WITH  $\frac{1}{2}$  CUP WHIPPED CREAM AND SPREAD EVENLY TO EDGES. REPEAT WITH REMAINING LAYERS, ENDING WITH WHIPPED CREAM. MAKE IT ALL SWIRLY AND PRETTY IF YOU'D LIKE. CHILL, UNCOVERED, UNTIL CRACKERS HAVE SOFTENED, AT LEAST 3 HOURS AND UP TO 6. TOP WITH CHOPPED BRITTLE BEFORE SERVING.

# Cocoa Brownies

SERVINGS: 16

RECIPE BY BA TEST KITCHEN



THE BEST—AND EASIEST—BROWNIES YOU'LL EVER MAKE.  
THIS RECIPE BELONGS IN YOUR REPERTOIRE.

## INGREDIENTS

NONSTICK VEGETABLE OIL SPRAY

**2 CUPS** HEAVY CREAM

**½ CUP (1 STICK)** UNSALTED BUTTER,  
CUT INTO 1 INCH PIECES

**1 ¼ CUPS** SUGAR

**¾ CUP** NATURAL UNSWEETENED  
COCOA POWDER

**½ TSP** KOSHER SALT

**1 TSP** VANILLA EXTRACT

**2** LARGE EGGS

**½ CUP** ALL-PURPOSE FLOUR

## DIRECTIONS

PREHEAT OVEN TO 325°. LINE AN 8X8X2 INCHES GLASS BAKING DISH WITH FOIL,  
PRESSING FIRMLY INTO PAN AND LEAVING A 2 INCHES OVERHANG. COAT FOIL WITH  
NONSTICK SPRAY; SET BAKING DISH ASIDE.

MELT BUTTER IN A SMALL SAUCE-PAN OVER MEDIUM HEAT. LET COOL SLIGHTLY. WHISK  
SUGAR, COCOA, AND SALT IN A MEDIUM BOWL TO COMBINE. POUR BUTTER IN A STEADY  
STREAM INTO DRY INGREDIENTS, WHISKING CONSTANTLY TO BLEND. WHISK IN VANILLA.  
ADD EGGS ONE AT A TIME, BEATING VIGOROUSLY TO BLEND AFTER EACH ADDITION.  
ADD FLOUR AND STIR UNTIL JUST COMBINED (DO NOT OVERMIX). SCRAPE BATTER INTO  
PREPARED PAN; SMOOTH TOP.

BAKE UNTIL TOP BEGINS TO CRACK AND A TOOTHPICK INSERTED INTO THE CENTER  
COMES OUT WITH A FEW MOIST CRUMBS ATTACHED, 25-30 MINUTES.

TRANSFER PAN TO A WIRE RACK; LET COOL COMPLETELY IN PAN. USING FOIL OVERHANG,  
LIFT BROWNIE OUT OF PAN; TRANSFER TO A CUTTING BOARD. CUT INTO 16 SQUARES.  
BEFORE SERVING.

# Caramelized Banana and Almond Nice Cream

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SERVINGS: 2 CUPS

RECIPE BY CHRIS MOROCCO



THIS BANANA-BASED "ICE CREAM" ADDS A SWEET DEPTH OF FLAVOR BY CARAMELIZING THE BANANAS FIRST, THEN PURÉEING THEM INTO A SMOOTH CREAM. PLUS, THE TOPPINGS POSSIBILITIES ARE ENDLESS!

## INGREDIENTS

**2 TBSPS** VIRGIN COCONUT OIL

**3** LARGE RIPE BUT FIRM BANANAS, PEELED

**1 TBSP** DARK BROWN SUGAR

**1/4 TSP** KOSHER SALT

**1/4 CUP** COCONUT CREAM OR COCONUT MILK

**3** LARGE EGGS

## DIRECTIONS

HEAT OIL IN A MEDIUM NONSTICK SKILLET OVER MEDIUM. ADD BANANAS AND COOK, UNDISTURBED, UNTIL DARK BROWN UNDERNEATH, ABOUT 3 MINUTES. TURN AND CONTINUE TO COOK, TURNING OCCASIONALLY, UNTIL CARAMELIZED AROUND THE EDGES BUT STILL MOSTLY FIRM, 2-3 MINUTES MORE. ADD BROWN SUGAR AND SALT AND TOSS JUST TO COAT BANANAS.

TRANSFER BANANAS (ALONG WITH ANY LIQUID) TO A SMALL SILPAT-LINED RIMMED BAKING SHEET (OR A BAKING SHEET COATED LIGHTLY WITH NONSTICK SPRAY). FREEZE UNTIL HARD, ABOUT 3 HOURS.

LET BANANAS SOFTEN JUST UNTIL YOU'RE ABLE TO BREAK THEM INTO LARGE CLUMPS (THEY SHOULD STILL BE MOSTLY FROZEN SO THIS IS REALLY JUST A FEW MINUTES) AND TRANSFER TO A FOOD PROCESSOR. PULSE UNTIL FINELY CHOPPED, SCRAPING DOWN OCCASIONALLY, THEN CONTINUE TO PULSE UNTIL A SMOOTH PASTE FORMS, ABOUT 2 MINUTES. ADD COCONUT CREAM AND PULSE UNTIL SMOOTH AND CREAMY, ABOUT 1 MINUTE MORE. ADD ALMOND BUTTER AND PULSE JUST UNTIL COMBINED.

TRANSFER NICE CREAM TO AN AIRTIGHT CONTAINER AND FREEZE UNTIL FIRM, AT LEAST 3 HOURS.

# Sesame Balls (Jian Dui)

SEPTEMBER

SERVINGS: 10

RECIPE BY MISTER JIU'S SAN FRANCISCO, CA



THE SESAME BALLS WILL FLOAT TO THE SURFACE BEFORE THEY'RE DONE FRYING. USE A SPIDER OR A SLOTTED SPOON TO KEEP THEM SUBMERGED UNTIL THEY'RE GOLDEN BROWN AND PUFFED UP.

## INGREDIENTS

### FILLING

**½ CUP** PITTED PRUNES OR DRIED APRICOTS

**2 TSP** SUGAR

**1 TSP** FRESH LEMON JUICE

### MOCHI DOUGH AND ASSEMBLY

**1½ CUPS** MOCHIKO (SWEET RICE FLOUR), DIVIDED, PLUS MORE FOR DUSTING

**7 TBSP** SUGAR

**½ TSP** BAKING POWDER

VEGETABLE OIL FOR FRYING; ABOUT **6 CUPS**

**½ CUP** MIXED SESAME SEEDS

### SPECIAL EQUIPMENT

A DEEP-FRY THERMOMETER

## DIRECTIONS

**FILLING:** SOAK PRUNES IN 1½ CUPS HOT WATER UNTIL SOFT. DRAIN, RESERVING SOAKING LIQUID. IN A BLENDER, ADD PRUNES, SUGAR AND LEMON JUICE AND PURÉE, ADDING SOAKING LIQUID TO LOOSEN IF NEEDED, UNTIL JAM-LIKE. CHILL 1 HOUR.

**MOCHI DOUGH AND ASSEMBLY:** MIX 2 TBSP MOCHIKO AND 1 TBSP ROOM-TEMPERATURE WATER IN A BOWL. KNEAD DOUGH WITH YOUR HANDS UNTIL SMOOTH, THEN FORM INTO A BALL. TRANSFER DOUGH TO A SMALL SAUCEPAN OF BOILING WATER (IT SHOULD BE SUBMERGED) AND COOK UNTIL GLOSSY. TRANSFER TO AN ICE BATH AND LET COOL; DRAIN.

MIX SUGAR, BAKING POWDER, AND 1¼ CUPS PLUS 2 TBSP. MOCHIKO IN A LARGE BOWL. ADD COOKED DOUGH, BREAKING UP WITH 1 HAND WHILE GRADUALLY STIRRING IN ½ CUP ROOM-TEMPERATURE WATER. KNEAD, ADDING MORE FLOUR TO PREVENT STICKING, UNTIL A SMOOTH DOUGH FORMS. SHAPE DOUGH INTO BALLS, PLACE PRUNE FILLING INSIDE AND WRAP DOUGH OVER AND SMOOTH. DIP BALL INTO BOWL OF WATER, THEN DIP BALL INTO BOWL WITH SESAME SEEDS AND TOSS TO COAT.

FRY SESAME BALLS, TURNING OFTEN, UNTIL DEEP GOLDEN BROWN. TRANSFER TO A WIRE RACK SET OVER PAPER TOWELS. LET COOL 5 MINUTES.

# Baked Plum Pudding

SEPTEMBER

SERVINGS: 6

RECIPE BY CARLA LALLI MUSIC



WE RECOMMEND USING PRUNE PLUMS, WHICH HAVE AN ALMOND-SHAPED BODY THAT TAPERS AT THE END. THEY'RE ON THE SMALLER SIDE, HOLD UP WELL, AND THE PIT COMES OFF THE FLESH EASILY.

## INGREDIENTS

**¾ CUP** GRANULATED SUGAR  
PLUS MORE FOR PAN

**8** PLUMS, CUT INTO THIN WEDGES

**3** LARGE EGGS

**1½ CUPS** HALF-AND-HALF

**2 TBSPS** ANISE LIQUEUR (OPTIONAL)

**2 TSP** VANILLA EXTRACT

**½ CUP** ALL-PURPOSE FLOUR

**½ TSP** KOSHER SALT

## DIRECTIONS

PREHEAT OVEN TO 400°.

BUTTER A 2-QT BAKING DISH, THEN DUST WITH GRANULATED SUGAR.

ARRANGE PLUMS IN DISH.

PULSE EGGS AND REMAINING **¾ CUP** GRANULATED SUGAR IN A FOOD PROCESSOR TO COMBINE. WITH THE MOTOR RUNNING, STREAM IN HALF-AND-HALF, ANISE LIQUEUR, IF USING, AND VANILLA.

ADD FLOUR AND SALT AND PULSE TO COMBINE. LET CUSTARD SIT 10 MINUTES, THEN POUR OVER PLUMS.

BAKE PUDDING 15 MINUTES, THEN REDUCE OVEN TEMPERATURE TO 350° AND CONTINUE TO BAKE UNTIL CUSTARD IS GOLDEN AND SET, 20–25 MINUTES LONGER.

LET COOL SLIGHTLY, THEN DUST WITH POWDERED SUGAR.

# Peaches with Ginger Syrup & Buttermilk

SERVINGS: 4

RECIPE BY ANDY BARAGHANI



A SLIGHT RIFF ON THE CLASSIC PEACHES AND CREAM, THE COMBINATION OF BUTTERMILK AND CREAM CHEESE GOES WELL WITH MARINATED PEACHES.

## INGREDIENTS

**2** LARGE YELLOW PEACHES  
(ABOUT 1 POUND TOTAL)

**3 TBSPS** FINELY CHOPPED PEELED GINGER

**½ CUP** PLUS **2 TBPS** SUGAR

**½ CUP** BUTTERMILK

**¼ CUP** CREAM CHEESE, ROOM TEMPERATURE

**2** SUGAR CONES, COARSELY CRUSHED

## DIRECTIONS

USING THE TIP OF A PARING KNIFE, SCORE AN "X" IN THE BOTTOM OF EACH PEACH.

COOK PEACHES IN A MEDIUM POT OF BOILING WATER JUST UNTIL SKINS BEGIN TO PEEL BACK WHERE CUT, ABOUT 1 MINUTE.

USING A SLOTTED SPOON, TRANSFER TO A LARGE BOWL OF ICE WATER AND LET COOL. CAREFULLY PEEL PEACHES, THEN QUARTER LENGTHWISE. TRANSFER TO A MEDIUM BOWL.

BRING GINGER,  $\frac{1}{3}$  CUP SUGAR, AND 2 CUPS WATER TO A BOIL IN A SMALL SAUCEPAN, STIRRING TO DISSOLVE SUGAR. LET COOL. STRAIN SYRUP THROUGH A FINE-MESH SIEVE OVER PEACHES AND TOSS TO COAT. COVER AND CHILL AT LEAST 2 HOURS.

MEANWHILE, WHISK BUTTERMILK, CREAM CHEESE, AND REMAINING 2 TSP SUGAR IN A MEDIUM BOWL UNTIL SMOOTH. CHILL UNTIL READY TO USE.

DIVIDE SUGAR CONE PIECES AND BUTTERMILK MIXTURE AMONG BOWLS. ARRANGE A PEACH HALF IN EACH BOWL.