

Children cakes— Dairy Free

Warm Sweet-Potato Pudding with Apples and Chestnuts



INGREDIENTS

- 4 medium sweet potatoes (about 2 1/4 pounds)
- 1 cup bottled cooked chestnuts or dried chestnuts
- 3/4 cup dried apple slices, cut into 1/3-inch dice
- 3/4 cup unsweetened apple juice
- 2 tablespoons unsalted butter, softened
- 1/4 cup plus 2 tablespoons granulated sugar
- 1/2 cup packed light brown sugar
- 1/4 cup mild honey
- 1/2 teaspoon grated nutmeg
- 1 teaspoon cinnamon (preferably Ceylon)
- 2 large eggs, lightly beaten
- 1 1/2 teaspoons pure vanilla extract
- 3/4 cup heavy cream
- 3/4 cup whole milk
- 4 Medjool dates, pitted and cut into 1/4-inch pieces
- Accompaniment: lightly sweetened whipped cream

PREPARATION

1. Preheat oven to 350°F with rack in middle.
2. Bake sweet potatoes in a shallow baking pan until very soft, about 1 1/2 hours.
3. Meanwhile, soak dried chestnuts (if using) in boiling-hot water 1 hour, then drain. Coarsely chop chestnuts (cooked or dried).
4. While dried chestnuts soak, bring dried apple and juice to a simmer in a small saucepan, then turn off heat. Let steep, covered, 30 minutes. Drain off and discard apple juice.
5. Cool baked potatoes to warm, then peel and mash with a potato masher. Transfer 2 cups mashed sweet potato to a bowl and reserve any remainder for another use.
6. Increase oven temperature to 375°F.
7. Whisk butter and sugars into warm sweet potato along with honey, nutmeg, cinnamon, and 1/2 teaspoon salt until smooth. Whisk in eggs, vanilla, cream, and milk, then dates, chestnuts, and apple. Bake in a buttered 1 1/2- to 2-quart baking dish (1 1/2 to 2 inches deep) until just set, 40 to 50 minutes (center will continue to set as it cools).
8. Cool to warm on a rack, about 20 minutes.

Per Serving: calories,421.0 ; total fat 9.0; protein 5.0

Grilled Peaches with Black Pepper and Basil-Lime Syrup



INGREDIENTS

- 1/2 cup brown sugar, plus more, for sprinkling

- 1/4 cup water
- 1/4 cup fresh lime juice
- 1/4 cup basil leaves, plus thinly sliced basil, for garnish
- Vegetable oil, for grilling
- 4 large peaches, quartered and pitted
- Freshly ground black pepper

PREPARATION

1. In a saucepan over medium heat, combine the 1/2 cup brown sugar with the water and stir until dissolved. Turn off the heat and add the lime juice and basil leaves. Let stand for at least 15 minutes or up to 1 hour, then discard the basil leaves.
2. Light a grill or preheat a grill pan over medium heat; lightly oil the grates.
3. Lightly sprinkle the peaches with brown sugar and grill cut side down until dark brown grill marks form, about 2 minutes per cut side. Transfer the peaches to bowls and season with a little black pepper. Spoon some of the syrup on top, sprinkle with basil leaves and serve.

Per Serving: calories,173.0 ; total fat 4.0; protein 2.0

Chestnut-Armagnac Soufflé with Bittersweet Chocolate Sauce



INGREDIENTS

- 1 7.25-to 7.41-ounce jar whole steamed chestnuts or vacuum-packed roasted chestnuts*
- 2 tablespoons water

- 3 tablespoons unsalted butter, room temperature, divided
- 1/4 cup sugar (for coating soufflé dish) plus 14 tablespoons sugar, divided
- 2 cups whole milk, divided
- 4 large egg yolks
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 tablespoons Armagnac, Cognac, or other brandy
- 1 teaspoon vanilla extract
- 1 cup egg whites (about 8 large)
- 1/8 teaspoon cream of tartar
- Bittersweet Chocolate Sauce

PREPARATION

1. Blend chestnuts, 2 tablespoons water, and 1 tablespoon butter in processor until paste forms. Transfer mixture to small bowl. DO AHEAD: Can be made 2 days ahead. Cover and refrigerate.
2. Coat inside of 14-cup soufflé dish (about 8 1/4 inches wide and 3 3/4 inches deep) with remaining 2 tablespoons butter. Sprinkle dish with 1/4 cup sugar and tilt to coat bottom and sides evenly.
3. Whisk 1/4 cup milk, egg yolks, 4 tablespoons sugar, cornstarch, and salt in medium bowl to blend. Bring remaining 13/4 cups milk and 4 tablespoons sugar to simmer in heavy large saucepan. Gradually whisk hot milk mixture into yolk mixture. Return custard to same pan. Stir over medium heat until custard thickens and boils, about 3 minutes. Remove from heat.
4. Add chestnut paste, Armagnac, and vanilla and whisk to blend well (some small pieces of chestnut paste will remain). DO AHEAD: Soufflé base can be made 2 hours ahead. Press plastic wrap onto surface; let stand at room temperature.
5. Position rack just below center of oven and preheat to 400°F. Beat egg whites and cream of tartar in large bowl until soft peaks form. Gradually add remaining 6 tablespoons sugar, beating until stiff but not dry. Fold whites into soufflé base in 3 additions. Transfer batter to prepared dish. Place soufflé on small baking sheet. DO AHEAD: Can be made 1 hour ahead; let stand at room temperature. Bake soufflé until puffed and just firm to touch in center, about 50 minutes. Serve immediately with sauce.
6. Peeled cooked chestnuts; sold at some supermarkets and at specialty foods stores.

Per Serving: calories,299.0 ; total fat 9.0; protein 7.0

Corn Cakes Topped with Goat Cheese and Bacon



INGREDIENTS

- 5 thick bacon slices, cut into 1/2-inch pieces
- 4 tablespoons (about) vegetable oil

- 1 10-ounce package frozen corn kernels, thawed
- 1 cup chopped onion
- 3/4 cup buttermilk
- 1 large egg
- 5 ounces soft fresh goat cheese (such as Montrachet), crumbled
- 1 cup yellow cornmeal
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 teaspoon cayenne pepper
- Chopped green onions

PREPARATION

1. Cook bacon in heavy large skillet over medium heat until crisp. Using slotted spoon, transfer to paper towels and drain.
2. Pour off all but 2 tablespoons drippings from skillet. Add 1 tablespoon oil to drippings in skillet. Add corn and onion; sauté over medium heat until onion is golden, about 5 minutes. Remove from heat.
3. Combine buttermilk, egg and 1/4 cup goat cheese in large bowl; whisk to blend. Add cornmeal, baking powder, salt, baking soda and cayenne and mix well. Stir in corn mixture.
4. Heat 1 tablespoon oil in heavy large skillet over medium heat. Working in batches, drop batter by generous tablespoonfuls into skillet. Cook until bottom of each corn cake is brown, about 1 minute. Turn corn cakes and cook until second side is brown, about 1 minute.
5. Transfer to baking sheet. Repeat with remaining batter, adding more oil to skillet as needed. (Can be prepared 2 hours ahead. Let corn cakes and bacon stand at room temperature. Before serving, rewarm cakes on baking sheet in 400°F oven until heated through, about 5 minutes.)
6. Arrange corn cakes on platter. Top each with generous 1/2 teaspoon goat cheese. Sprinkle with bacon and green onions and serve.

Per Serving: calories, 88; total fat 5.0; protein 3.0.