

# what you need!

## ingredients

CUPCAKES  
all-purpose flour  $1\frac{3}{4}$  cups  
baking powder  $1\frac{1}{2}$  teaspoons  
salt  $\frac{1}{4}$  teaspoon  
butter  $\frac{1}{2}$  cup (1 stick), at room temperature  
sugar 1 cup  
vanilla extract 1 teaspoon  
large eggs 2, at room temperature  
yogurt  $\frac{1}{2}$  cup plain (unflavored)  
coconut  $\frac{1}{2}$  cup sweetened, shredded

VANILLA FROSTING  
butter  $\frac{3}{4}$  cup ( $1\frac{1}{2}$  sticks), at room temperature  
confectioners' sugar  $3\frac{1}{4}$  cups  
heavy cream 2 tablespoons  
vanilla extract 2 teaspoons  
salt  $\frac{1}{4}$  teaspoon

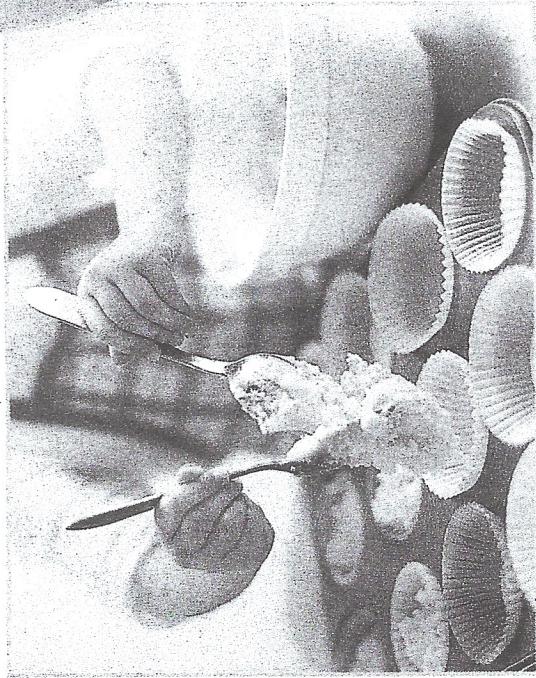
COCONUT TOPPING  
coconut 2 cups sweetened, shredded

## Before you start

Preheat the oven to  $375^{\circ}\text{F}$ . Line the muffin pan with liners.

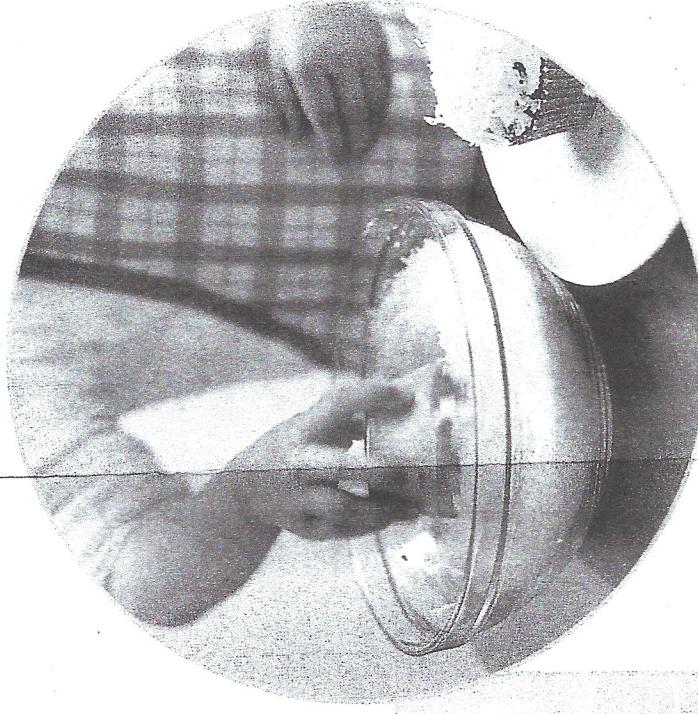
## 2 Mix the batter.

- In one of the medium bowls, using the wooden spoon, stir together the flour, baking powder, and salt.
- In the large bowl, using the electric mixer on medium speed, beat the butter, sugar, and vanilla for about 3 minutes, until creamy. Add the eggs one at a time, beating well after each one is added. Turn off the mixer and scrape down the bowl with the rubber spatula.
- Add half of the flour mixture, and mix on low speed just until blended. Add the yogurt and mix until smooth. Add the rest of the flour mixture and coconut and mix just until blended. Turn off the mixer and scrape down the bowl with the rubber spatula.



## 4 Bake and cool the cupcakes.

- Put the pan in the oven and bake about 25 minutes, until the toothpick inserted into the center of a cupcake comes out clean.
- Using oven mitts, remove the pan from the oven and set on the cooling rack for 20 minutes. Tip the cupcakes out of the pan onto the rack and let cool completely.



## 5 Frost and decorate the cupcakes.

- In the other medium bowl, using the electric mixer on low speed, beat together the butter, confectioners' sugar, cream, vanilla, and salt for 3 minutes, until smooth.
- Pour the 2 cups coconut into the shallow bowl.
- Frost the top of each cupcake with the icing spatula, mounding it in the center. Holding the bottom of each cupcake, roll the frosted top in the coconut.

## Fill the cups.

- Using the 2 large spoons, one to scoop and one to push, fill each lined cup mostly full with batter.

## tools

measuring cups  
& spoons  
12-cup muffin pan  
muffin-cup liners  
2 medium & 1 large mixing bowls  
wooden spoon  
electric mixer

rubber spatula  
2 large spoons  
toothpick  
oven mitts  
cooling rack  
shallow bowl  
small icing spatula

# Crazy for Carrot Cake

*Perfectly spiced cake, brown sugar-kissed frosting and whimsical curls take the humble classic to new heights*

## THE ULTIMATE CARROT CAKE

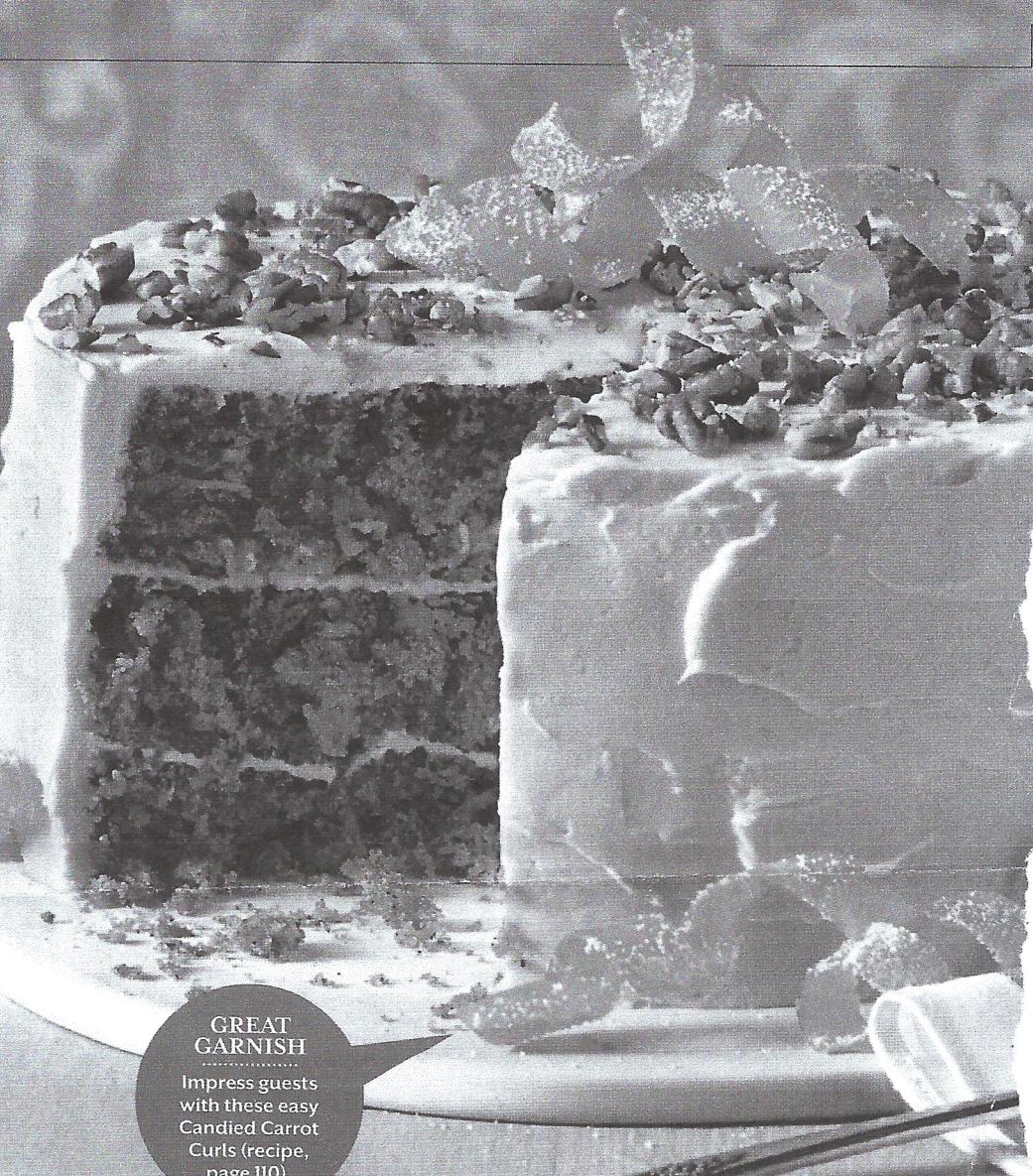
*These layers are tender, so remove from pans carefully!*

**1 1/2** cups chopped pecans  
**1** Tbsp. butter, melted  
**1/8** tsp. kosher salt  
**2 1/2** cups all-purpose flour  
**2** tsp. baking soda  
**1 1/2** tsp. ground cinnamon  
**1/2** tsp. ground nutmeg  
**1/2** tsp. table salt  
**1/2** cup butter, softened  
**1** cup granulated sugar  
**1** cup firmly packed light brown sugar  
**1/2** cup canola oil  
**3** large eggs  
**3/4** cup buttermilk  
**2** tsp. vanilla extract  
**3** cups grated carrots  
**1** cup peeled and grated Granny Smith apple  
**1** cup sweetened flaked coconut

### Brown Sugar-Cream Cheese Frosting

**Candied Carrot Curls** (recipe, page 110)

- Preheat oven to 350°. Toss together first 3 ingredients;



### GREAT GARNISH

Impress guests with these easy Candied Carrot Curls (recipe, page 110).

spread in a single layer in a foil-lined pan. Bake 10 minutes or until toasted, stirring once.

**2.** Stir together flour and next 4 ingredients. Beat butter and both sugars at medium speed with an electric mixer until blended. Add oil; beat until blended. Add eggs, 1 at a time, beating just until blended.

**3.** Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Stir in vanilla; fold in carrots, next 2 ingredients, and 1 cup toasted

pecans. Spoon batter into 3 greased (with shortening) and floured 9-inch round cake pans.

**4.** Bake at 350° for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 15 minutes. Remove from pans, and cool completely. Spread Brown Sugar-Cream Cheese Frosting between layers and on top and sides of cake. Top with Candied Carrot Curls and remaining toasted pecans.

**MAKES** 12 servings. **HANDS-ON** 1 hour; **TOTAL** 4 hours, 35 min., including frosting and carrot curls

### Brown Sugar-Cream Cheese Frosting

Beat 2 (8-oz.) packages **cream cheese**, softened; **1/2** cup **butter**, softened; and **1/4** cup firmly packed **light brown sugar** at medium speed with an electric mixer until creamy. Add **2** tsp. **vanilla extract**, and beat until blended. Gradually add **7** cups **powdered sugar**, beating at low speed until blended. Increase speed to high; beat 1 minute or until smooth.

**MAKES** about 5 cups. **HANDS-ON** 10 min., **TOTAL** 10 min.

## Carrot Cake Recipe

### Ingredients:

- \* 2 cups flour
- \* 2 teaspoons baking powder
- \* 2 teaspoons ground cinnamon
- \* 1 1/2 teaspoon baking soda
- \* 1 1/2 teaspoon salt
- \* 2 cups sugar
- \* 1 1/2 cup oil
- \* 4 eggs
- \* 2 cups finely grated carrots
- \* 1 (8 1/2 oz.) can crushed pineapple, drained
- \* 1/2 cup chopped nuts
- \* 1 (3 1/2 oz.) can flaked coconut (opt.)

### \*\*\*Cream Cheese Icing:\*\*\*

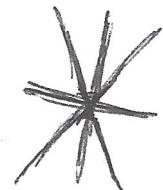
- \* 1/2 cup butter, softened
- \* 1 (8 oz.) pkg. cream cheese, softened
- \* 1 teaspoon vanilla
- \* 1 (16 oz.) box confectioners' sugar, sifted

### Directions:

Sift together flour, baking powder, cinnamon, baking soda and salt into large mixing bowl. Add carrots, pineapple, nuts and coconut. Blend thoroughly until moist. Grease 3 (9") round cake pans; line with waxed paper. Divide batter equally among pans. Bake at 350 degrees for 30 to 40 minutes. Cool 10 to 15 minutes in pans. Turn onto wire racks; cool completely. Fill and frost layers with Cream Cheese Icing. Cake will keep covered in refrigerator for two weeks.

Cream Cheese Icing: Combine butter, cream cheese and vanilla in small bowl. Cream well. Add sugar gradually, beating until smooth. If mixture is too thick, add small amount of milk to thin.

like our  
wedding cake

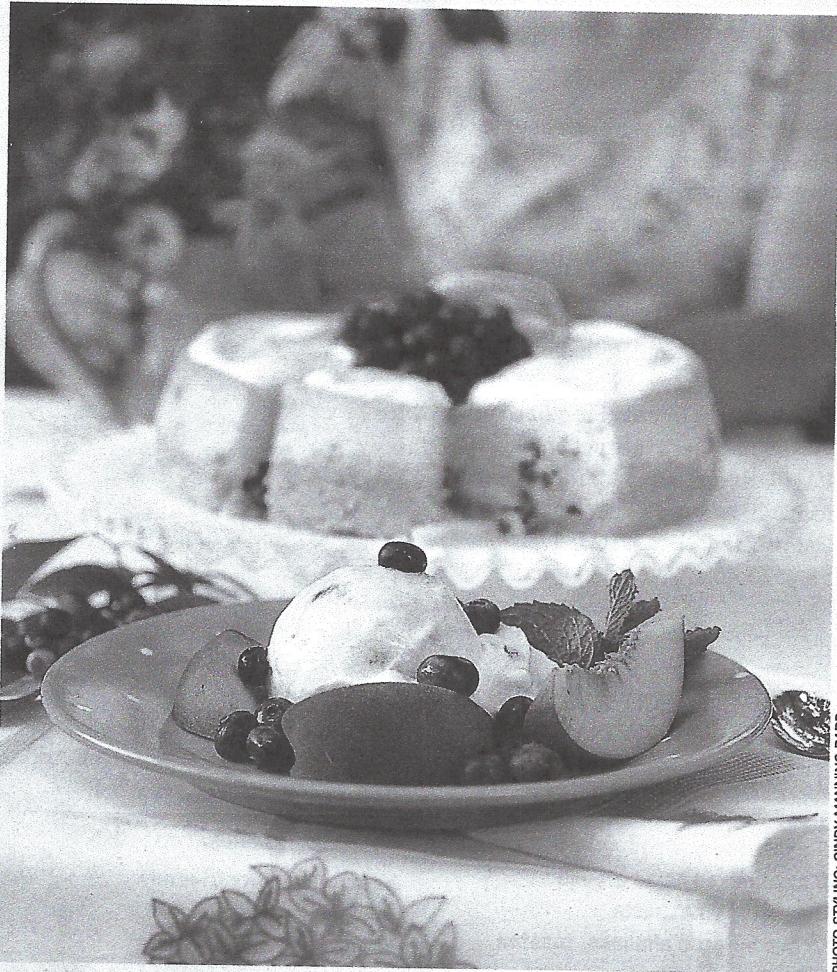


Hold the  
icing

BY SUSAN HAWTHORNE NASH  
PHOTOGRAPHY WILLIAM DICKEY

Fresh blueberries are one of summer's sweet treasures. From their refreshing, frosty appearance to the fact that they're packed with vitamins A and C, potassium, and phosphorous, these deep blue-violet orbs get the prize for perfect packaging: There's no pitting, peeling, or waste. Just pure enjoyment.

Read our tips in "From Our Kitchen" on page 187, and sample our collection of sweet and savory ways to use this winning fruit when it's fresh. You'll soon forget the tiny, watery impostors that come packed in a muffin mix or bagged in the supermarket freezer case.



*Treat yourself to a scoop of cool Blueberry-Peach Ice Cream and fresh fruit or a slice of decadent Blueberry Cheesecake. If you're watching calories, you'll love the reduced-fat version of this cheesecake.*

PHOTO STYLING: CINDY MANNING BARR

#### BLUEBERRY CHEESECAKE

- 1½ cups finely ground almonds**
  - ¼ cup sugar**
  - 3 tablespoons butter or margarine, softened**
  - 1 tablespoon all-purpose flour**
  - 3 (8-ounce) packages cream cheese, softened**
  - 1¼ cups sugar**
  - 3 tablespoons all-purpose flour**
  - ½ teaspoon salt**
  - 4 large eggs**
  - 1 (8-ounce) container sour cream**
  - 1 teaspoon vanilla extract**
  - 1 tablespoon grated lemon rind**
  - 1½ cups fresh or frozen blueberries**
  - 1 cup whipping cream**
  - 2 teaspoons sugar**
  - 2 tablespoons sour cream**
- Garnishes:** blueberries, lemon rind strips

**COMBINE** first 4 ingredients in a small bowl. Press mixture into bottom and 1½ inches up sides of a lightly greased 9-inch springform pan; set aside.

**BEAT** cream cheese at medium speed with an electric mixer until smooth. Combine 1¼ cups sugar, 3 tablespoons flour, and salt. Add to cream cheese, beating until blended.

**ADD** eggs, 1 at a time, beating well after each addition. Add 8-ounce container sour cream, vanilla, and lemon rind, beating just until blended. Gently stir in blueberries. Pour mixture into prepared pan.

**BAKE** at 300° for 1 hour and 10 minutes or until center is firm. Turn off oven.

Let cheesecake stand in oven, with oven door partially open, 30 minutes.

**REMOVE** cheesecake from oven; cool in pan on a wire rack 30 minutes. Cover and chill 8 hours. Release sides of pan.

**BEAT** whipping cream at high speed until foamy; gradually add 2 teaspoons sugar, beating until stiff peaks form. Fold in 2 tablespoons sour cream. Spread over cheesecake, and garnish, if desired. **Yield:** 12 servings.

Prep: 30 min.; Bake: 1 hr., 10 min.; Stand: 30 min.; Chill: 8 hrs.

*Per serving: Calories 664, Fat 51g.*

Jan Downs

Shreveport, Louisiana

#### Reduced-fat Blueberry Cheesecake:

Omit first 4 ingredients; substitute 1 cup graham cracker crumbs, 3 tablespoons melted butter, and 1 tablespoon sugar; press into pan as directed. Bake at 350° for 5 minutes. Substitute 2 (8-ounce) packages reduced-fat cream cheese and 1 (8-ounce) package fat-free cream cheese for 3 packages cream cheese. Reduce 1½ cups sugar to 1 cup. Substitute 2 whole eggs plus 2 egg whites for 4 eggs. Substitute 1 (8-ounce) container light sour cream. Omit whipping cream and next 2 ingredients; substitute mixture of 1 (8-ounce) container reduced-fat frozen whipped topping and ¼ cup light sour cream. Proceed as directed. Garnish, if desired. **Yield:** 12 servings.

*Per serving: Calories 313, Fat 14.6g.*

#### BLUEBERRY-PEACH ICE CREAM

3 medium peaches, peeled and sliced

2 cups milk

1 (14-ounce) can sweetened condensed milk

1 (12-ounce) can evaporated milk

3 large eggs, lightly beaten

1 cup sugar

3 cups whipping cream

1 pint fresh or frozen blueberries

Garnishes: peach slices, blueberries, fresh mint sprigs

**PROCESS** peach slices in a blender until smooth. Set aside.

**WHISK** together 2 cups milk and next 4 ingredients in a large heavy saucepan. Cook over medium heat, whisking con-



Summer Fruit Salad With Blueberry Vinaigrette

stantly, until mixture reaches 160° (about 10 minutes). Remove from heat; cool 30 minutes.

**BEAT** whipping cream at high speed with an electric mixer until soft peaks form. Let whipped cream stand 30 minutes. Stir whipped cream, pureed peach, and blueberries into milk mixture.

**POUR** into freezer container of a 1-gallon electric freezer. Freeze according to manufacturer's instructions.

**PACK** freezer with additional ice and rock salt; let stand 1 hour before serving. Garnish, if desired. **Yield:** 3 quarts.

Prep: 25 min., Freeze: 40 min.

Kelly Davis  
Calabash, North Carolina

#### SUMMER FRUIT SALAD WITH BLUEBERRY VINAIGRETTE

2 cups fresh or frozen blueberries

1 cup fresh strawberries, halved

2 nectarines, sliced

8 cups mixed salad greens

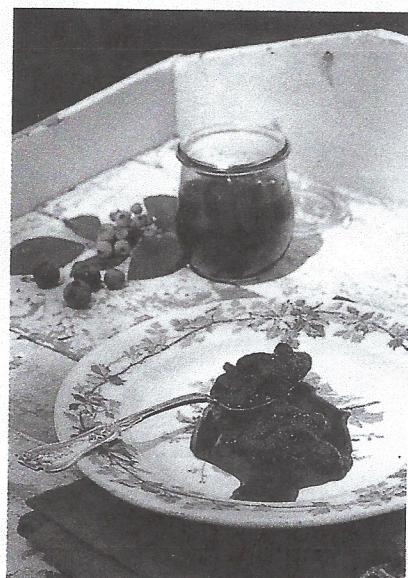
Blueberry Vinaigrette

½ cup slivered almonds, toasted (optional)

**COMBINE** first 4 ingredients in a large bowl. Cover and chill 1 hour.

**DRIZZLE** ½ cup Blueberry Vinaigrette over blueberry mixture, tossing to coat. Sprinkle with slivered almonds, if desired. **Yield:** 4 servings.

Prep: 10 min., Chill: 1 hr.



Blueberry Vinaigrette starts with this quick Blueberry Chutney.

**Summer Fruit Salad With Chicken and Blueberry Vinaigrette:** Add 2 cups chopped cooked chicken.

#### BLUEBERRY VINAIGRETTE:

¼ cup Blueberry Chutney

¼ cup minced onion

⅓ cup balsamic vinegar

1 teaspoon salt

½ teaspoon pepper

⅔ cup vegetable oil

**WHISK** together first 5 ingredients. Gradually whisk in oil until blended. Refrigerate leftover vinaigrette up to 2 weeks. **Yield:** 1½ cups.

Prep: 5 min.

### CHOCOLATE TRUFFLE CAKES

PREP TIME: 20 MIN. TOTAL TIME: 40 MIN.

MAKES 6 INDIVIDUAL CAKES

For extra fudgy results, make these cakes a day ahead; wrap them well in plastic wrap, and refrigerate. Serve them chilled or at room temperature.

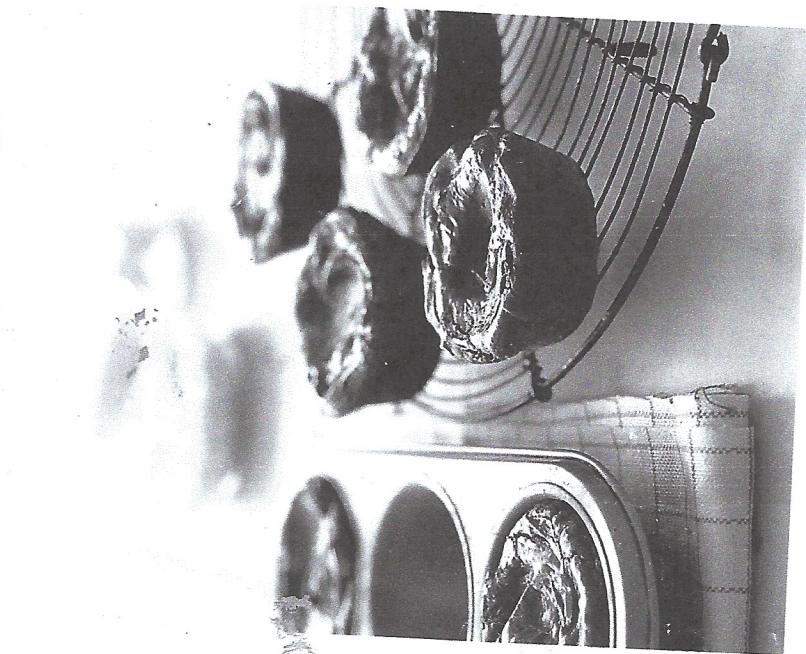
- 5 tablespoons unsalted butter, plus more for muffin tin
- 1 tablespoon all-purpose flour, plus more for dusting
- 14 ounces semisweet chocolate, chopped
- 2 table.  $\frac{1}{2}$  sugar
- 2 large eggs
- $\frac{1}{4}$  teaspoon salt

① Preheat oven to 375°. Generously butter a standard 6-cup muffin tin. Dust with flour, tapping out excess; set aside.  
② Put chocolate, butter, and 1 tablespoon sugar in a medium heat-proof bowl set over a pan of simmering water; whisk occasionally until smooth. Remove from heat, and let stand until cool and thickened, 3 to 5 minutes. Process eggs and remaining tablespoon sugar in a food processor until pale and doubled in volume, about 2 minutes. Sift flour and salt into egg mixture; pulse to combine. Add chocolate mixture  $\frac{1}{4}$  cup at a time; pulse each addition until combined, about 10 times. (Batter will be thick.)

③ Spoon mixture into the prepared muffin tin, filling cups three-quarters full; swirl tops with back of spoon. Bake until tops are springy to the touch, 18 to 20 minutes. Immediately turn out onto wire racks; reinvert, and let cool.

MARTHA STEWART LIVING, NOVEMBER 2004

### CHOCOLATE TRUFFLE CAKES



Laura Ingalls Wilder's GINGERBREAD

From "Little Town on the Prairie" of her pioneering stories.

Turn oven on to 350°.

1 cup brown sugar blended with  $\frac{1}{2}$  cup shortening (Crisco or Spry). Blended means sort of smeared together. Do this in a large mixing bowl of an electric beater.

Add 1/2 cup molasses to this and mix it very well. Low speed.

Place 2 teaspoons of baking soda in a 1 cup measuring utensil. Boil about 2 cups of water on stove. Being very careful, pour the boiling water up to the top of the 1 cup measuring utensil which holds the baking soda. Do this pouring directly over the molasses mixture. When foam runs off top of cup into molasses mixture, be sure to add a little more of the boiling water so that cup is again completely full. Then empty cup into molasses mixture. Mix low speed on electric beater. Tur

Now in a separate bowl place 3 cups of flour and 1 teaspoon each of following:

ginger, cinnamon, allspice, nutmeg, cloves -- and 1/2 teaspoon salt

Sift all of this into the molasses baking soda mixture and turn electric beater on again to low speed. When mixed, turn off beater.

Beat 2 eggs well in a small bowl and then add these eggs to molasses flour mixture.

The mixture should be thin. Turn off your electric beater. Grease and flour a 9 inch aluminum baking pan -square pan. Pour in your thin mixture. Place in oven. In electric oven will also bake at 325°. In gas oven suggest you definitely use 350°. Check after 25 minutes. Electric oven it is done in 25 to 30 minutes. In gas oven the cake may take a little longer.

We used a white creamy Pillsbury frosting on this cake. Raisins may be added to cake mixture if desired. A chocolate frosting is also suggested.

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POOHANPIGLET PANCAKES

From the House at Pooh Corner by A. A. Milne

Use a pancake griddle if possible. No need to grease if already seasoned.

If not seasoned, then rub griddle with grease such as Crisco or Spry. Turn heat to medium.

1 cup all-purpose flour	1/2 cup sour cream and 1/2 cup regular milk
1 teaspoon baking soda	2 eggs
1/2 teaspoon salt	2 Tablespoons butter
1 Tablespoon sugar	1/2 cup fresh blueberries (optional)

1. Sift together into a bowl the flour, baking soda, salt, sugar.
2. Melt butter and take off burner to cool. Beat together sour cream, milk and eggs.
3. Stir into flour mixture the sour cream mixture. Now add the butter. Beat mixture until smooth by hand or on low speed of electric mixer.
4. If mixture is very thick, add about 2 tablespoons more milk. Take wire whisk or spoon and gently fold in the blueberries.
5. To test if griddle is hot enough..... take 1 tablespoon of batter and place it on griddle. If bubbles appear in less than a minute, griddle is at right heat.
6. Dip a 1/4 cup measurement utensil into the batter. Fill it half full. Empty the cup into one corner of the griddle. About 6 small pancakes can be made at one time on the griddle. As soon as pancake bubbles all over, flip it and brown it on other side. If cooking too quickly, lower your heat. Pancakes should be golden. Serve with syrup and butter. Makes about 18 to 20 pancakes.

\*\*\*\*\*

## STORYBOOK COOKERY

### LONG JOHN SILVER'S CHIPPED BEEF

from Treasure Island by Robert Louis Stevenson

1 cup milk  
1 cup light cream  
3 tablespoons butter  
3 tablespoons flour

1/2 teaspoon salt  
1 1/2 cups shredded chipped beef (available in plastic baggie-type packages in A&P or Stop and Shop)  
4 slices toast

1. Put milk and cream in medium-sized saucepan. Put saucepan on stove. Turn heat to medium. Bring this liquid to a boil. Then turn off heat.
2. Put large frying pan on stove. Turn heat to low. Melt butter in pan. Watch it!
3. With wire whisk add flour quickly to butter. Stir it in. Keep butter at low heat. Gradually add hot milk and cream. Use wire whisk for all of this. Stir constantly until mixture thickens. If too thick add a little extra milk.
4. Add salt and chipped beef which you have torn into small bits. Heat all of it until mixture is hot.
5. Toast bread in toaster and put one slice on each plate. Spoon beef over. Serves four - maybe could serve 6 - just add 2 more pieces of bread toasted.

\*\*\*\*\*

### QUEEN OF HEARTS' STRAWBERRY TARTS

FROM Alice in Wonderland by Lewis Carroll

#### Pastry

2 cups sifted flour  
1 teaspoon salt  
optional: 1/8 cup sugar  
1/3 cup Crisco or Spry  
1/3 cup butter  
1/4 cup water  
optional: add a little lemon juice to water

I made  
on Valentines  
Day when you  
were little

Filling  
jar of strawberry jam  
We used A&P strawberry preserves

1. Light oven if necessary - or just turn it to Bake and then set at 450°.
2. Presift flour. Then sift together flour, sugar, salt into medium-sized bowl. Add Crisco and butter. Cut it in with a blender or 2 knives.
3. Flour-butter combination should be chopped so pieces look about size of small peas. Add water or lemon water slowly. Use hands to mix well. Combine all of it into a round ball.
4. Use breadboard which you flour or use kitchen table for rolling out. If you use table, dampen surface with sponge, then lay wax paper over dampened area. Sprinkle flour on top of wax paper. Lay ball of dough on floured breadboard or on top of floured wax paper. Flour top of dough a little also. Then cover with wax paper and roll with rolling pin. This prevents dough from sticking to rolling pin. After you finish rolling, remove wax paper from top or dough.
5. Roll dough to size of about 12 inches square. This means that if you use your ruler to measure, the knife should be able to cut 9 4-inch squares.
6. With the spatula (dipping it into flour first each time) carefully loosen each square from the breadboard or from the waxpaper.

(over to next page)

# Apple Betty

4-5 slices of bread  
4 apples  
1/2 cup brown sugar  
1 teaspoon cinnamon  
2 tablespoons butter  
2 tablespoons lemon juice

Heat oven to 375 degrees. Toast bread and tear into small pieces. Wash, core and chop the apples. Layer half of the apples in a baking dish. Sprinkle with half of the bread pieces, brown sugar and cinnamon. Make a second layer of apples, etc. Dot top with butter and drizzle with lemon juice. Bake about 30 minutes or until apples are tender. Enjoy with ice cream!

<http://allrecipes.com/Recipe-Tools/Print/Recipe.aspx?recipeID=4469>

## Chocolate Cornstarch Pudding

allrecipes.com

Rated: ★★★★★

Prep Time: 10 Minutes

Ready In: 20 Minutes

Submitted By: Kelly Powers Thompson

Cook Time: 10 Minutes

Servings: 4

"My mom's best chocolate pudding recipe made with cornstarch and cocoa."

### INGREDIENTS:

1/2 cup white sugar	1/8 teaspoon salt
3 tablespoons unsweetened cocoa powder	2 3/4 cups milk
1/4 cup cornstarch	2 tablespoons margarine or butter
	1 teaspoon vanilla extract

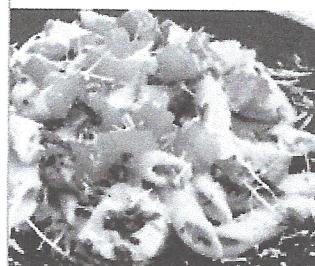
### DIRECTIONS:

1. In a saucepan, stir together sugar, cocoa, cornstarch and salt. Place over medium heat, and stir in milk. Bring to a boil, and cook, stirring constantly, until mixture thickens enough to coat the back of a metal spoon. Remove from heat, and stir in margarine and vanilla. Let cool briefly, and serve warm, or chill in refrigerator until serving.

Nutrition

Amount Per Serving

Start the  
New Year  
Right



Pesto Chicken  
Florentine

★★★★★

[Read Reviews \(687\)](#)

Create Your  
FREE Recipe Box

# aste of the south

You can't get more basic than chess pie. Remarkable in its simplicity, timeless in appeal, this is the ultimate pantry pie.

Of course, you can get fancy with flavorings such as lemon juice. Or add a dash of nutmeg, ginger, or cinnamon. Sprinkle in some flaked coconut or toasted chopped pecans. Some believe a splash of buttermilk makes it better;

others swear by a tablespoon of vinegar. To double the already-decadent richness, stir in cocoa powder.

*Classic  
Chess Pie,  
as simple  
or as fancy  
as you please,  
never fails  
to bring  
a smile.*

Chess pie may be a chameleon confection, but at its heart are always the basic four ingredients—flour, butter, sugar, and eggs. And preparation is never much more than a little stirring and about an hour in the oven.

"There are a lot of similar desserts that share the same ingredients," explains cookbook author Jeanne Voltz. "That's because the South was at one time agrarian, and a farm woman had to cook with what was there—things like eggs, butter, sugar, and cornmeal. She'd put it all together and try to make something out of it, and when it was good she'd try to remember what she did."

Though no one's certain how the sweet got its start, John Egerton offers two possibilities in *Southern Food*. Chess pie may have been called "ches' pie" because it held up well in the pie chest, a piece of furniture common in the early South.

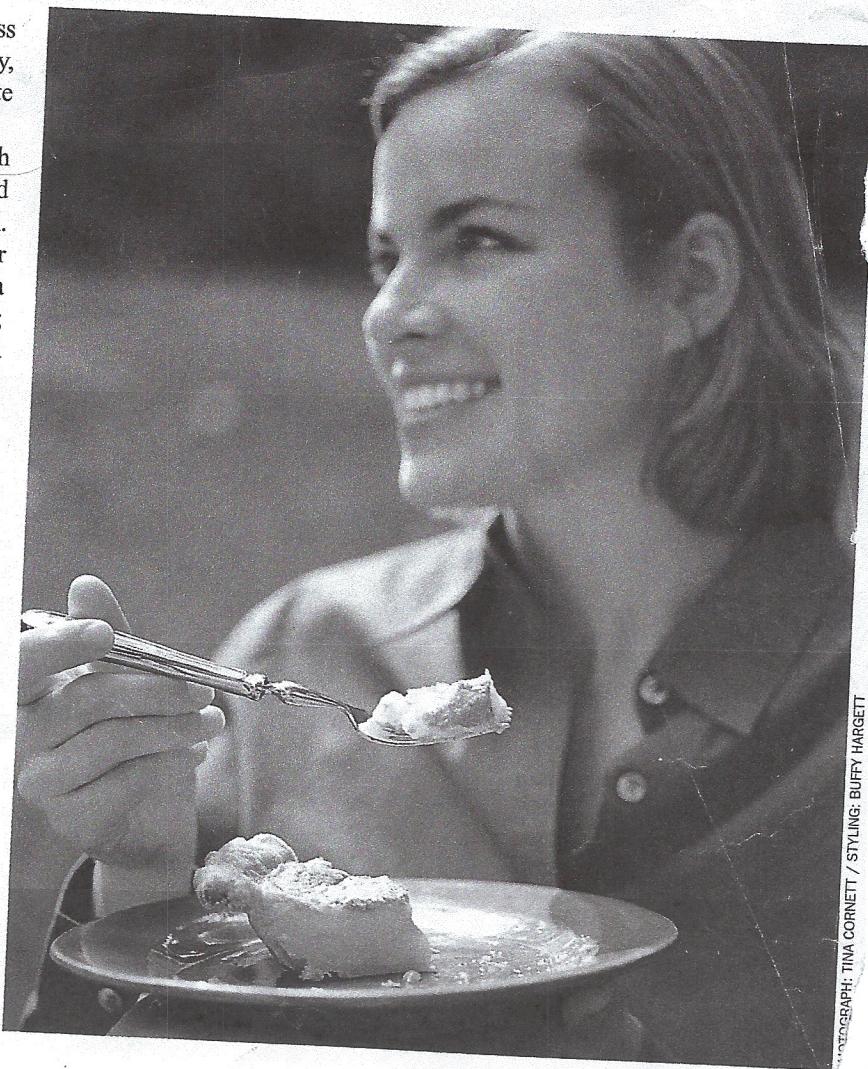
His second story has to do with a creative cook who served the pie to her husband.

"What kind of pie is this?" her spouse is said to have exclaimed. She just shrugged, smiled, and replied, "I don't know. It's ches' pie."

Mysteries of its origin aside, here's our favorite recipe, plus some easy variations, ches' for you.

Lynnmarie P. Cook

is vegan chocolate  
is awesome



PHOTOGRAPH: TINA CORNETT / STYLING: BUFFY HARGETT

## CLASSIC CHESS PIE

- ½ (15-ounce) package refrigerated piecrusts**  
**2 cups sugar**  
**2 tablespoons cornmeal**  
**1 tablespoon all-purpose flour**  
**¼ teaspoon salt**  
**½ cup butter or margarine, melted**  
**¼ cup milk**  
**1 tablespoon white vinegar**  
**½ teaspoon vanilla extract**  
**4 large eggs, lightly beaten**

FIT piecrust into a 9-inch pieplate according to package directions; fold edges under, and crimp.

LINE pastry with aluminum foil, and fill with pie weights or dried beans.

BAKE at 425° for 4 to 5 minutes. Remove weights and foil; bake 2 more minutes or until golden. Cool.

STIR together sugar and next 7 ingre-

dients until blended. Add eggs, stirring well. Pour into piecrust.

BAKE at 350° for 50 to 55 minutes, shielding edges with aluminum foil after 10 minutes to prevent excess browning. Cool completely on a wire rack. Yield: 1 (9-inch) pie.

**Coconut Chess Pie:** Prepare filling directed above; stir in 1 cup toasted flaked coconut before pouring into piecrust. Bake as directed above.

**Chocolate-Pecan Chess Pie:** Prepare filling as directed above; stir in 3½ tablespoons cocoa and ½ cup toasted chopped pecans before pouring into piecrust. Bake as directed above.

**Lemon Chess Pie:** Prepare filling as directed above; stir in ½ cup lemon juice and 2 teaspoons grated lemon rind before pouring into piecrust. Bake as directed above.

Prep: 23 min., Bake: 55 min. ◇

*Kelly's*

## ULTIMATE CHOCOLATE CUPCAKES

*yield: 12 cupcakes prep time: 30 minutes cook time: 17-19 minutes total time: 1 hour 15 minutes*

*These cupcakes are a chocolate-lover's dream!*

### INGREDIENTS:

#### For the Ganache Filling:

2 ounces bittersweet chocolate, finely chopped  
 ¼ cup heavy cream  
 1 tablespoon powdered sugar

#### For the Cupcakes:

3 ounces bittersweet chocolate, finely chopped  
 ½ cup Dutch-processed cocoa powder  
 ¾ cup hot coffee  
 ¾ cup bread flour  
 ¾ cup granulated sugar  
 ½ teaspoon salt  
 ½ teaspoon baking soda  
 6 tablespoons vegetable oil  
 2 eggs  
 2 teaspoons white vinegar  
 1 teaspoon vanilla extract

#### For the Frosting:

1¼ cups unsalted butter, at room temperature  
 1 cup powdered sugar  
 ¾ cup Dutch-processed cocoa powder  
 Pinch of salt  
 ¾ cup light corn syrup  
 1 teaspoon vanilla extract  
 8 ounces chocolate (milk, semisweet or dark), melted and cooled

### DIRECTIONS:

- 1. Make the Ganache Filling:** Place the chopped chocolate, heavy cream and powdered sugar in a small bowl. Heat in the microwave on high power until the mixture is warm to the touch, 20 to 30 seconds. Whisk until smooth, then refrigerate until just barely chilled, no longer than 30 minutes.
- 2. Make the Cupcakes:** Preheat oven to 350 degrees F. Line a standard-size muffin pan with liners. Place the chopped chocolate and cocoa powder in a medium bowl. Pour the hot coffee over the mixture and whisk until smooth. Refrigerate mixture for 20 minutes.
- 3.** Meanwhile, whisk together the flour, sugar, salt and baking soda in a medium bowl; set aside.
- 4.** Whisk the oil, eggs, vinegar and vanilla extract into the cooled chocolate mixture until smooth. Add the flour mixture and whisk until smooth.
- 5.** Divide the batter evenly between the muffin pan cups. Place one slightly rounded teaspoon of ganache filling on top of each cupcake. Bake until the cupcakes are set and just firm to the touch, 17 to 19 minutes. Cool the cupcakes in the pan on a wire rack for 10 minutes, then remove the cupcakes from the pan and place on the wire rack to cool completely, about 1 hour.
- 6. Make the Frosting:** In a food processor, process the butter, sugar, cocoa powder and salt until smooth, about 30 seconds, scraping the sides of the bowl as needed. Add the corn syrup and vanilla extract and process until just

*so good*



combined, 5 to 10 seconds. Scrape the sides of the bowl, then add the chocolate and pulse until smooth and creamy, 10 to 15 one-second pulses. Frost the cupcakes as desired. The frosted cupcakes can be kept in an airtight container at room temperature for up to 3 days.

Notes:

- The ganache filling can be omitted if you'd like a more traditional chocolate cupcake.
- The frosting can be kept at room temperature for up to 3 hours before using, or refrigerated for up to 3 days. If refrigerated, let stand at room temperature for 1 hour before using.
- I used the Ateco #823 decorating tip for piping the frosting.

(Recipe adapted from [Cook's Illustrated](#))

This delicious recipe brought to you by Brown Eyed Baker

<http://www.browneyedbaker.com/2013/08/19/best-chocolate-cupcakes-recipe/>

*Grandma's  
Greek  
neighbors —  
takes about 2  
hours. Is worth it*

## BAKLAVA by Mary & Athena

### Ingredients

- 1 package phyllo dough (room temperature)
- 1 cup butter (more may be needed)

### Filling

- 1 pound chopped nuts\*
- 6 tbs sugar (to taste)
- 1 tbs ground cinnamon
- grind 1/2 nutmeg

### Syrup

- 1 1/2 cup water
- 2 cups sugar
- Slices of 1 lemon and/or orange
- 1 cinnamon stick
- 1/2 cup honey

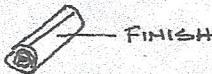
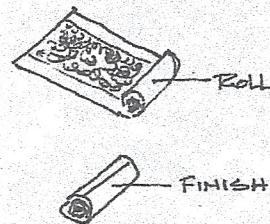
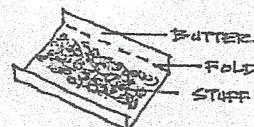
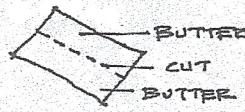
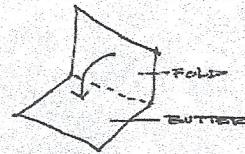
### Directions

Preheat oven to 350 degrees. Butter the bottoms and sides of a 9x13 inch pan. Chop nuts in a food processor and pulse until finely chopped, but not pasty or powdery and toss with cinnamon, sugar and nutmeg. Set aside. Unroll phyllo dough. Cover phyllo with a dampened cloth to keep from drying out as you work. Place one sheet phyllo on working surface, butter, then fold in half, butter again. Then cut in two. Place one tablespoon of filling in center of phyllo (not to edges). Then fold in 1/4 inch length-wise, then start rolling. Repeat until all phyllo is done. Paint butter on each roll. Bake for about 50 minutes until baklava is golden and crisp.

Make syrup while baklava is baking. Boil sugar and water until sugar is melted. Add lemon and cinnamon stick. Simmer for about 15-20 minutes. Turn off fire and add honey, stir.

Remove baklava from oven let cool. Spoon hot syrup over it. Let cool. Serve in cupcake papers. Leave it uncovered as it gets soggy if it is wrapped up.

\*we use combination of walnuts, almonds, pistachio, pine nuts  
some even use pecans (mostly walnuts, then almonds, just a hint pistachio  
and/or pinenuts)



you eat & dancing, you can make an hour, or serve wine on wine

own. Then watch the smiles begin.

*House*

## MOCHA-CHOCOLATE SHORTBREAD SQUARES

MAKES 25 SQUARES

1 1/4 cups all-purpose flour  
1/2 cup powdered sugar  
2 teaspoons instant coffee granules  
2/3 cup butter or margarine, softened  
1/2 teaspoon vanilla extract  
1 cup (6 ounces) semisweet  
chocolate morsels

**Chocolate morsels (optional), melted**  
**COMBINE** first 3 ingredients; add butter and vanilla, and beat at low speed with an electric mixer until blended. Stir in 1 cup chocolate morsels.

**PRESS** dough into an ungreased 9-inch square pan; prick dough with a fork. **BAKE** at 325° for 20 minutes or until lightly browned. Cut into small squares while warm. Drizzle with melted chocolate, if desired. Prep: 15 min., Bake: 20 min.

## CHOCOLATE-PECAN PIE

MAKES 1 (9-INCH) PIE

1/2 (15-ounce) package refrigerated  
piecrusts

1 1/2 cups chopped pecans  
1 cup (6 ounces) semisweet  
chocolate morsels

1/2 cup granulated sugar

1/2 cup firmly packed brown sugar

1 cup dark corn syrup

1/4 cup bourbon\*

4 large eggs

2 teaspoons commeal

1/2 teaspoon salt

1/4 cup butter or margarine, melted

2 teaspoons vanilla extract

**FIT** piecrust into a 9-inch pieplate according to package directions; fold edges under, and crimp. **SPRINKLE** chopped pecans and chocolate morsels evenly onto bottom of piecrust; set aside.

Pair Chocolate-Pecan Pie with other desserts, or let it be the main attraction.

BY CYNTHIA ANN BRISCOE / PHOTOGRAPHY WILLIAM DICKIE / STYLING BUFFY HARGETT  
SOUTHERN LIVING

ST  
MA  
fourth hot mixture into egg mixture;  
add to remaining hot mixture, stirring  
constantly. Pour filling into piecrust.  
**BAKE** at 325° for 55 minutes; cool.  
Prep: 15 min., Cook: 3 min., Bake:  
55 min.

\* 1/4 cup water may be substituted for  
the bourbon.

lemon jelly  
vanilla extract  
almond extract  
grated lemon rind  
salt  
ar  
gs  
ce) container sour cream



## SOUR CHERRY HAND PIES

**MAKES 12 servings**  
**WORKING TIME 1 hour**  
**TOTAL TIME 3 hours, 30 minutes**

**3 1/2 cups all-purpose flour, spooned and leveled, plus more for work surface**

**1/2 cup plus 1 tablespoon sugar, divided, plus more for sprinkling**

**1 3/4 teaspoons kosher salt, divided**

**1 cup (2 sticks) unsalted butter, sliced**

**1/4 cup vegetable shortening**

**2 large eggs, divided**

**3 1/2 cups pitted sour cherries**

**2 tablespoons cornstarch**  
**1/4 teaspoon pure almond extract**

- Whisk together flour, 1 tablespoon sugar, and 1 1/2 teaspoons salt in a bowl. Cut butter and shortening into flour mixture with two forks until it resembles small peas. Whisk together 1 egg and 1 1/3 cup ice water. Gradually stir egg mixture into flour mixture with a fork, just until dough begins to form a ball (add more water, 1 tablespoon at a time, if necessary).
- Divide dough into 12 balls. Working one piece at a time, on a lightly floured surface,

flatten balls and roll into 6-inch circles. Stack circles between layers of parchment, cover with plastic wrap, and chill, at least 1 hour and up to 24 hours.

**3.** Pulse cherries in a food processor until chopped, 6 to 8 times. Cook cherries (and any accumulated juices), cornstarch, remaining 1/2 cup sugar, and remaining 1/4 teaspoon salt in a medium saucepan over medium heat, stirring often, until thickened, 5 to 7 minutes. Stir in almond extract. Cool completely.

**4.** Preheat oven to 425°F. Line two baking sheets with parchment.

**5.** Let dough rounds stand at room temperature for 15 minutes. Beat remaining egg in a bowl. Working with one circle of dough at a time, brush edges with egg and spoon 2 rounded tablespoons cherry mixture into center. Fold dough over filling and press edges with a fork to seal. Place on prepared baking sheets. Brush pies with egg and sprinkle with additional sugar. Freeze 20 minutes.

**6.** Bake, rotating pans once, until golden, 22 to 25 minutes. Cool on a wire rack 15 minutes before serving.

## PERFECT Pit Stops

Grab your baskets and a few bucks—many orchards are cash only—and visit one of these U-pick destinations.



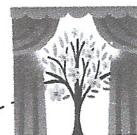
### APPLETON, NY

Leave the ladder at home! The abundant cherries hang low at this Lake Ontario go-to. [bittnersingerorchards.com](http://bittnersingerorchards.com)



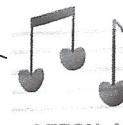
### THURMONT, MD

Enjoy baked treats, in addition to the fruits of your labor. [catocinmountainorchard.com](http://catocinmountainorchard.com)



### ARARAT, VA

The largest cherry orchard in the South, Levering Orchard boasts 15 nights of shows at the Cherry Orchard Theatre. [leveringorchard.com](http://leveringorchard.com)



### AFTON, VA

Visit on Thursdays and stay for live music and hayrides. [chilesfamilyorchards.com](http://chilesfamilyorchards.com)



## Sour Cream Coffeecake

1 cup butter  
2 cups plus 4 teaspoons sugar  
2 eggs  
1 cup sour cream  
 $\frac{1}{2}$  tsp. vanilla extract  
 $\frac{1}{2}$  cup flour  
1 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
1 cup chopped pecans (Diamond brand)  
1 tsp. cinnamon

Preheat oven to 350°.

Cream butter and 2 cups of the sugar together until very light & fluffy. Beat in the eggs one at a time very well.

Fold in cream & vanilla.  
Fold in flour sifted with the baking powder & salt.

## Combination Cinnamon Egg Cake

1/2 cup butter  
1/2 cup plus 4 teaspoons sugar & cinnamon  
2 eggs  
1/2 cup flour  
1/2 cup baking powder  
1/4 tsp. salt  
1/2 cup chopped pecans (Diamond brand)  
1/2 tsp. cinnamon  
1/2 cup sour cream  
1/2 tsp. vanilla extract  
1/2 cup flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
1/2 cup chopped pecans (Diamond brand)  
1/2 tsp. cinnamon

Preheat oven to 350° or until it is done.

or rack.

*Grandma's*

## Blackberry Jam Butter Cookies

Author: Leslie Green – The Hungry Housewife

Recipe type: Dessert, cookie

Prep time: 5 mins

Cook time: 10 mins

Total time: 15 mins

Serves: 4 dozen

A soft and buttery cookie with jam and a hint of lemon

### Ingredients

#### Cookie

- 1 cup (2 sticks) butter, softened
- $\frac{2}{3}$  cup Sugar
- 1 Lemon, zested and juiced
- 2 cups, AP Flour, measure by the spoon and level method
- $\frac{1}{2}$  cup Blackberry Jam, or your favorite flavor jam

#### Glaze

- $1\frac{1}{3}$  cups Powdered Sugar
- Lemon juice from the zested lemon (about 5-6 teaspoons)
- 1-2 drops Yellow Food Coloring (Optional)

### Instructions

#### Cookie

1. Pre-heat oven to 350
2. In a medium bowl, using an electric mixer, cream together the butter, sugar and lemon zest.
3. Slowly incorporate the flour and beat until mixed in.
4. Roll dough into 1" balls and place on an ungreased cookie sheet. *fridge*
5. With your finger make an indentation into the middle of the cookie and fill the center with about  $\frac{1}{4}$  teaspoon jam.
6. Bake for 10-12 minutes.
7. Cool for 5 minutes on the baking sheet and transfer to a cooling rack.

#### Glaze

1. When cookies are completely cooled, whisk the powdered sugar, lemon juice and yellow food coloring together.
2. Place in a zip lock bag, snip the corner and drizzle over the cookies.

### Notes

Makes about 4 dozen cookies

JAM (continued) To sterilize your jars and caps. Wash the jars and caps (8 oz. size) with hot soapy water. Rinse out and place in deep kettle. Fill kettle with cold water, making sure to cover inside of jars also. Let water come to a boil and then lift out bottles and caps with tongs. Place them right side up on clean cloth to totally dry out. While they are hot, however, you must fill them with your stirred jam. Screw lid on tight. Makes 7 jars of jam. Jam will last 3 weeks in refrigerator - longer in freezer. NOTE: All utensils, bowls, funnel, spoons, measuring cups, etc., must be clean. Only bottles have to be hot brought to boiling, along with their caps.

Let's Make Jam by Neimah Lyons Johnson has a good recipe for Strawberry Jam

Ricotta and Baked Alaska - in celebration of our States in this year 1976  
You can buy a sponge layer in the supermarket and use it for the base of this dessert or you can make the Glorious Sponge Recipe just typed below!

Cooper's  
dessert

Sponge Recipe - Bake at 325° Turn oven on first. You will need a mixer.

1. Beat until very thick (at least 5 mins.) 6 egg yolks (you will have to separate)
2. Beat in gradually 1 cup sugar (be sure it's completely beaten in.)
3. Sift Softasilk Cake Flour (Pathmark has it) - then measure out 1 cup of sifted amount
4. Pour into the egg sugar mix the flour at the same time as you add: 1/2 cup cold water, 1 tsp. lemon extract and 1/2 tsp. grated lemon rind.
5. Let everything get mixed evenly. Then turn off machine.
6. In another large bowl put your 6 egg whites. Add to them 1/2 teaspoon cream of tartar and 1/2 teaspoon salt. Beat and beat until they are standing in soft peaks. Not really stiff and dry - but able to stand well. (Cut into them with a knife to see if your meringue passes stiff test.)
7. Pour in your yolk mixture into your white mixture. Continue until all is blended.
8. Pour half into an ungreased 8" springform pan and the other into a 10" tube pan.
9. Bake for about 20 to 25 mins. When cool, refrigerate cake overnight if possible.

To Make Finished Dessert  
Turn oven on to 300°

Put a square or round board back and front with water. Put 2 pieces of brown wrapping paper over board. Place cold Sponge on top of wrapping paper. Place 2 quarts of ice cream on top of Sponge - round it off a bit so it is centered and not a square lump.

Top with this Meringue:  
Beat 6 large egg whites with 1/2 teaspoon cream of tartar until stiff. Beat in gradually 1 cup sugar. Continue beating hard until meringue is stiff and glossy. Cover ice cream completely with meringue and cake bottom also, if possible. Put in oven 3 mins. Eat. Meringue will be just delicately browned. Slip off board onto serving plate.)

#### SEE-THRU EASTER EGG from the World in a Candy Egg by Tresselt

Make Cake and Frosting Below. Aluminum Egg Mold can be purchased in Diane Lucas store in Panama Park or you can send in to Northland Aluminum Products, Inc., Highway No. 7 at Bellline, Minneapolis 16, Minnesota for the cast aluminum egg mold.

Cake - Milk Chocolate, Grease and flour 2 egg mold halves. Turn oven to 350°.

1. Sift together 1 1/2 cups sifted Softasilk, 1/2 cup sugar, 3 tsp. baking powder, 1/2 tsp. salt, 4 tablespoons Hershey Cocoa powder. Add 1/2 cup soft butter. Measure out 1/2 cup evaporated milk and 1/2 cup cold water and 1 tsp. vanilla. Mix the 3 together. Pour a little over half of it into other mix. Beat 1 min.
2. Pour rest of it and 2 eggs into the bowl. Beat another 2 mins. Pour into egg molds. Bake about 25 to 30 mins. Let cool in molds. Then remove. Level off flat.
3. Frosting: Melt together 4 tablespoons butter, 6 tablespoons Hershey Cocoa powder. Stir in 7 cups sifted confectioners' sugar. 3 tablespoons hot scalded milk and 1 tsp. vanilla. Beat until stiff. Put eggs together with whipped cream. Insert Cut hole in front with grapefruit corer. Press entire egg and half top. Place bubbles on glass in hole. Cover hole with plastic. Pipe frosting or whipped cream around edge of hole, and on top.

German  
like cookie -  
gingerbread

## Lebkuchen (German Gingerbread)

Big recipe. Makes about 5 dozen. Read the whole recipe before you start!

2 1/4 lb unbleached flour  
1 cup sugar  
3 cups honey  
1/3 cup butter  
2 eggs  
1 cup hazelnuts, toasted and finely chopped  
3 tsp potash (available at European deli's such as Old World Deli in Randallstown)  
1 tsp Hirschhornsatz (salt of the hartshorn) (ditto)  
4 tbs milk or rum  
2 packets Lebkuchen spices

(Or: 2 tsps each: cinnamon, cardamom, and 1 tsp each: cloves, ginger, nutmeg)

Combine honey, sugar and butter in a pot set into a waterbath on the stove, and warm until dissolved, stirring occasionally. Let cool. Whisk the eggs lightly and stir into the honey mixture.

Put the pottash and the Hirschhornsatz in separate small bowls, and add the milk or rum to it and stir until smooth. Then add both to the honey mixture, working it in.

In a large bowl, combine flour, spices, nuts. Pour the honey mixture into the flour mixture. And now the fun begins! Have a strong-armed body hold the bowl and then stir the dough as good as possible with a heavy duty spoon, or use your hands. The dough will be very heavy and hard to work. When it's well mixed, cover the bowl and let the dough rest at room temperature until the next day.

The next day, pinch small portions off the dough with floured hands, and roll into balls no more than 1" in diameter. Place on a greased cookie sheet. Bake at 300 F for 15 minutes. Let sit in the pan for a few minutes before removing to a cooling rack.

### Chocolate Coating:

In the microwave, using low heat settings, melt 2 large chocolate bars. They won't completely melt but will get very soft. Take out of microwave, and add about 1/2 cup heavy cream, stirring well so it gets smooth to the consistency desired, then spread over the cookies. The icing should be dry in about 2 hours. Store in airtight containers. The freeze very well and last at least 6 months in the freezer.

# what you need!

## ingredients

### DOUGH

all-purpose flour  $2\frac{1}{2}$  cups, plus  
extra for rolling  
sugar 2 tablespoons  
salt  $\frac{1}{2}$  teaspoon  
very cold unsalted butter  $\frac{3}{4}$  cup  
( $1\frac{1}{2}$  sticks), cut into chunks  
very cold water  $\frac{1}{2}$  cup

### FILLING

mixed berries 6 cups, such as black-  
berries, blueberries, and strawberries  
sugar  $\frac{3}{4}$  cup  
cornstarch  $\frac{1}{4}$  cup  
soft  $\frac{1}{4}$  teaspoon  
ground cinnamon 1 pinch  
ground nutmeg 1 pinch  
vanilla extract  $\frac{1}{2}$  teaspoon

### TOPPING

large egg 1, beaten  
sugar 2 tablespoons

## tools

measuring cups & spoons	9-inch glass pie dish
2 large mixing bowls	ruler
wooden spoon	pizza wheel
pastry blender or 2 table knives	table fork
plastic wrap	pastry brush
adult knife	baking sheet
rolling pin	oven mitts
	cooling rack

## Make the dough.

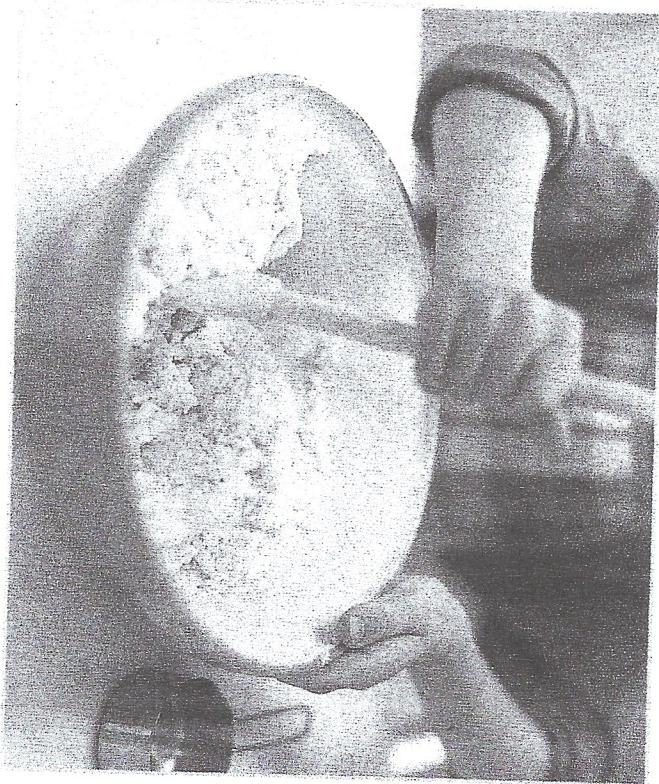
# mixed berry pie

makes 6 to 8 slices

Note: This is an advanced recipe and takes extra time, see step 3.

## Mix the dry ingredients.

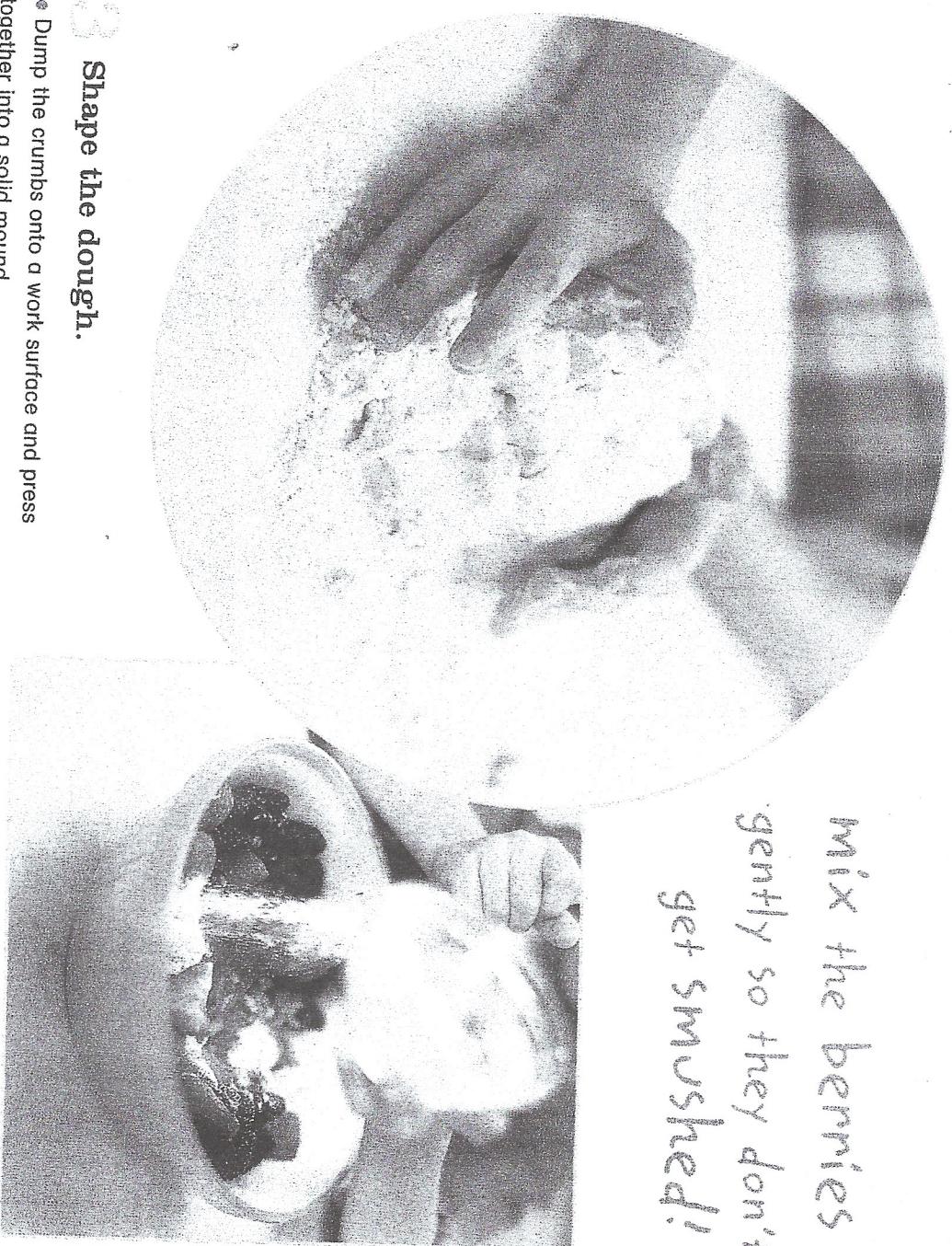
① In one of the large bowls, using the wooden spoon, stir together the flour, sugar, and salt.



② Scatter the butter over the flour mixture. Cut the butter into the flour with the pastry blender or 2 table knives (see page 9). The mixture is ready when it looks like coarse crumbs with small pieces of butter still visible.

③ Drizzle the cold water over the dough and stir gently until the wooden spoon until the mixture forms moist crumbs.

Mix the berries  
gently so they don't  
get smushed!



### Shape the dough.

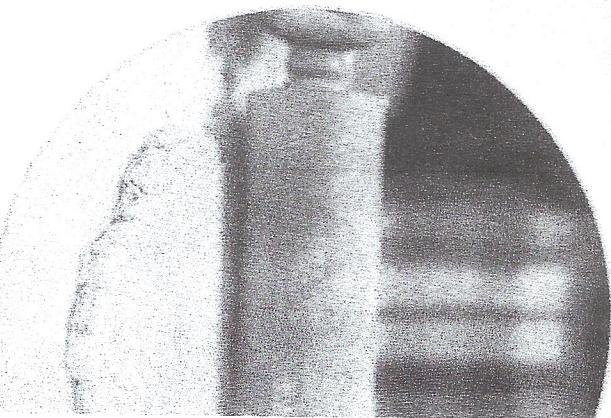
- Dump the crumbs onto a work surface and press together into a solid mound.
- Divide the mound in half. Press each pile into a flat disk.

### Make the filling.

- If using, hull the strawberries with the small knife (see page 11). Cut in half lengthwise.
- In the other large bowl, using the wooden spoon, stir together the berries, sugar, cornstarch, salt, cinnamon, nutmeg, and vanilla. Set aside.
- Preheat the oven to 400°F.

### Roll out the dough.

- Sprinkle a work surface with some flour.
- Roll out the dough with the rolling pin about  $\frac{1}{8}$  inch thick. Stop a few times, the dough so that it becomes a circle, flour under and over the dough as needed. The circle should be about 14 inches in diameter.



\* the berries  
tly so they don't  
get smashed!



#### filling.

rawberries with the small knife (see  
lengthwise.

bowl, using the wooden spoon, stir  
sugar, cornstarch, salt, cinnamon,  
Set aside.

to 400°F.

#### Roll out the dough.

\* Sprinkle a work surface with some flour. Unwrap  
1 chilled disk of dough and place it on the floured  
surface. Sprinkle the top of the dough with a little  
more flour.

\* Roll out the dough with the rolling pin until it is  
about  $\frac{1}{8}$  inch thick. Stop a few times and lift and turn  
the dough so that it becomes a circle. Sprinkle more  
flour under and over the dough as needed so it doesn't  
stick. The circle should be about 14 inches across  
when you finish.

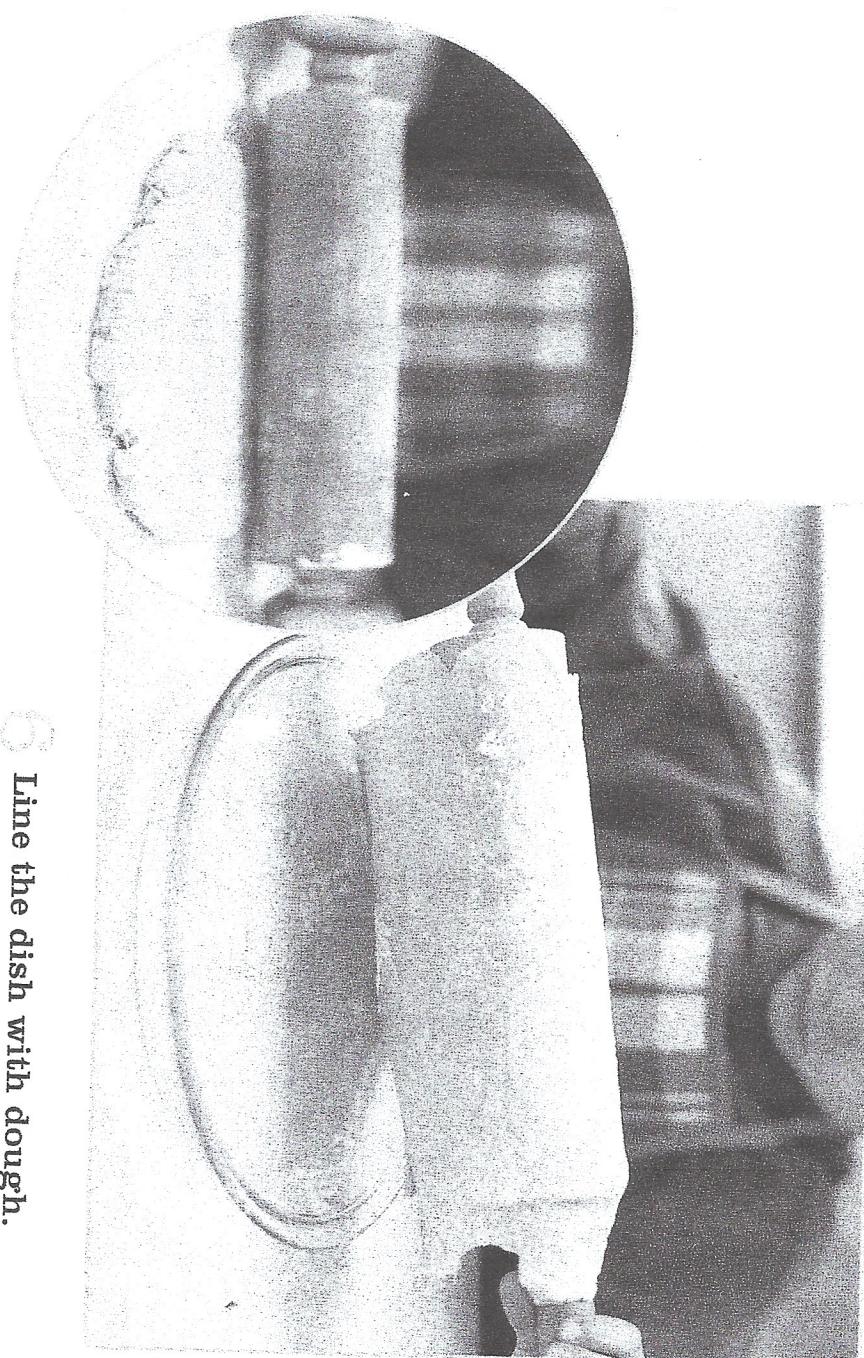
#### Line the dish with dough.

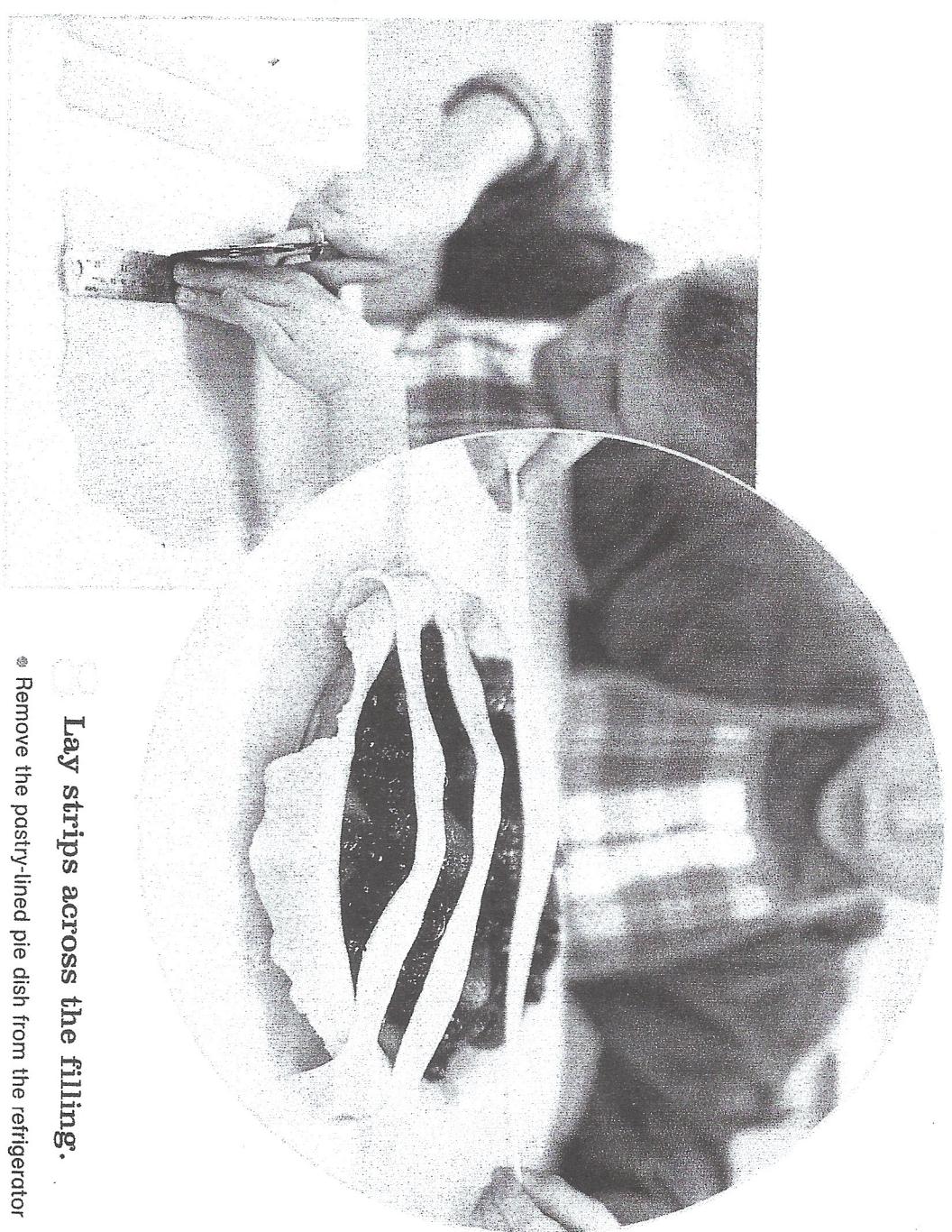
\* Move the pie dish close to the dough circle.

\* Loosely roll the dough around the rolling pin.

\* Lift the rolling pin over the dish and slowly unravel  
the dough into the dish. It will hang over the edges.

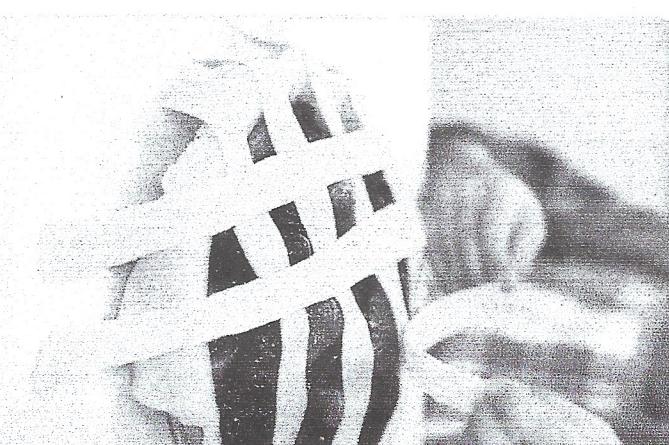
\* Gently press the dough into the dish with your  
fingertips. Cover loosely with plastic wrap and  
refrigerate while you cut out the lattice strips.



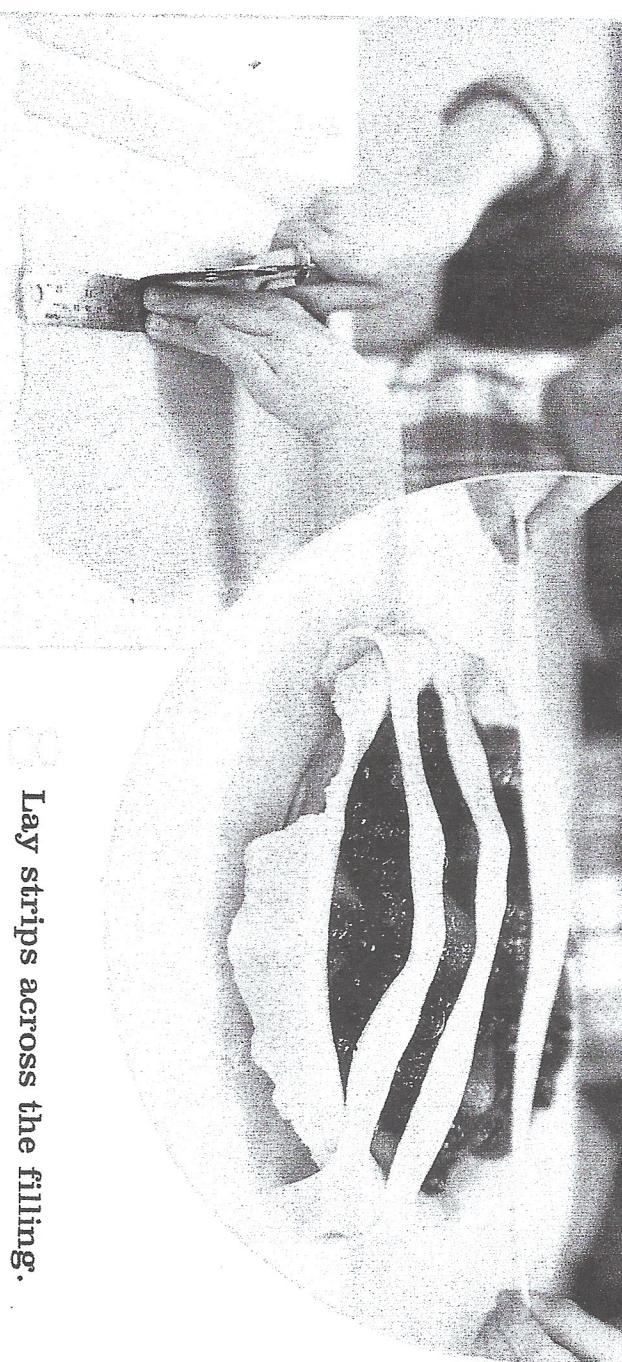


line up the  
dough strips in  
neat rows!

### Finish the lattice top.



- Lay the remaining 4 lattice strips vertically along the bottom edge of the pie.
- Cut away the extra dough with the straight edge of the pizza wheel or small knife, leaving a 1-inch overhang.
- Fold the overhang under itself so that it rests on the rim of the dish.



### Cut out the lattice strips.

- Sprinkle a little flour on the work surface. Unwrap the second disk of dough and place it on the floured surface. Sprinkle the top of the dough with a little more flour.
- Roll out the dough as you did for the bottom crust until you have a large rectangle about 9 by 14 inches.
- Using the ruler and the pizza wheel or the small knife, cut 8 strips, about 14 inches long and 1 inch wide.

### Lay strips across the filling.

- Remove the pastry-lined pie dish from the refrigerator and remove the plastic wrap.
- Using the wooden spoon, gently stir the berry filling again. Pile the filling into the dish.
- Lay 4 of the lattice strips horizontally across the pie.

Line up the  
dough strips in  
neat rows!



### S across the filling.

ry-lined pie dish from the refrigerator  
stic wrap.

spoon, gently stir the berry filling  
into the dish.

### Finish the lattice top.

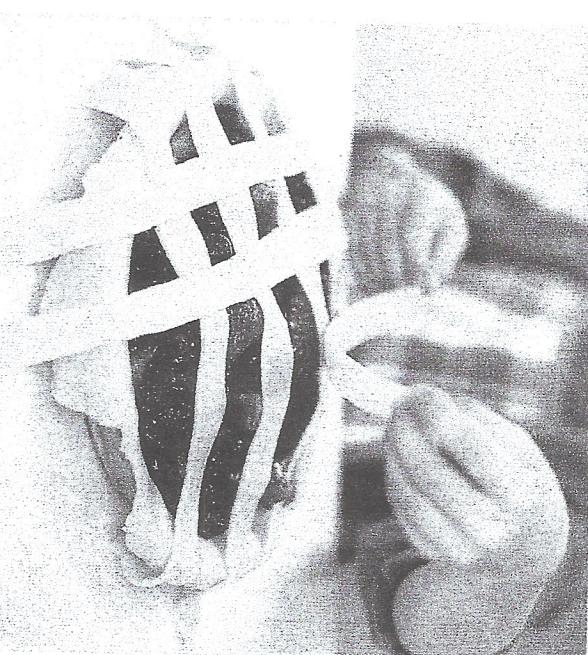
e strips horizontally across the pie.

### Crimp the edge and bake.

• Crimp the edge of the pie with the fork by pressing  
the tines of the fork gently around the border.

• Use the pastry brush to brush the lattice strips and  
crimped border with the beaten egg. Sprinkle the top of  
the lattice strips with the sugar.

• Put the pie on the baking sheet, put in the oven, and  
bake the pie for about 50 minutes, until the crust is  
golden brown and the berry juices are bubbling. Using  
oven mitts, carefully remove the baking sheet  
from the oven and set it on the cooling rack. Let the pie



20

YOUR STORY IS ENOUGH

*Has anything like this ever happened in your days or in the days of your ancestors? Tell it to your children, and let your children tell it to their children, and their children to the next generation.*

—J o e l I : 2 — 3

Fregolotta

### Italian Jam Tart {Adapted from Food 52}

I'm a terrible baker—I'm not exact or patient enough for it—but this beautiful tart is so easy even I can make it. I adore this recipe.

When I worked at a church a few years ago, it was my job to help people tell

their stories on Sunday mornings at our gatherings. And a funny thing happened. When we were at the coffee shop, when it was just me and them and their story, their story came out in fits and starts, unvarnished and raw. We cried and laughed and every time I was amazed at what God had done in this person's life.

and when almost every time, when they arrived on Sunday, they looked a little less like themselves. They were kind of a distant, polished, fancy version of themselves, and when they walked up on that stage, they sounded a lot less like themselves. They stopped believing that their story was enough, and they started saying all the phrases and quoting all the verses we've all heard a thousand times. They did it because we as a community have trained ourselves to believe that a story isn't enough.

I could not disagree more. We dilute the beauty of the gospel story when we divorce it from our lives, our worlds, the words and images that God is writing right now on our souls.

**WHAT IS** the story that God is writing in *your* life and on *your* soul these days?

- » Add flour and salt, and mix on low speed until thoroughly combined. Remove one cup of the dough, shape it into a ball, wrap it in plastic wrap, and put it in the freezer. This is for the top, and it crumbles more easily when it's chilled.
- » Press the remaining dough into a 9-inch tart pan or

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup unsalted butter, softened
$\frac{1}{4}$ teaspoon pure almond extract	$\frac{1}{8}$ teaspoon salt
$1\frac{1}{2}$ cups unbleached all-purpose flour	$\frac{1}{2}$ cup jam (I especially love fig or raspberry, but use your favorite kind)
$\frac{1}{3}$ cup sliced natural almonds	

卷之三

» Preheat the oven to 350 degrees.

» In a large bowl, beat butter and sugar with an electric hand mixer. Beat on medium speed until very light in color,

three or four minutes. Scrape down the sides with a rubber spatula. Add the almond extract and blend again.

Add flour and salt, and mix on low speed until thoroughly

**Storage:** Remove one cup of the dough, shape it into a ball, wrap it in plastic wrap, and put it in the freezer. This is for the top, and it crumbles more easily when it's chilled.

Press the remaining dough into a 9-inch tart pan or

springform pan. If the dough is too sticky, chill it briefly.

- » Spoon the jam onto the dough, and use the back of the spoon to spread it in an even, thin layer, leaving an inch around the edges for a crust.
- » Remove the reserved dough ball from the freezer, and crumble it in small pieces over the jam layer. Sprinkle the almonds over the top.

» Bake for 40 to 50 minutes, or until the topping is golden brown. Remove from the oven and place on a rack to cool completely.

*Siggy*

One thing I'm learning about myself is that when it's go-time, I turn up the volume, literally and figuratively. I blast hip-hop in my car, and I wipe away tears and take a deep breath and keep pushing. I become ravenous in my appetites—when I do have a free moment, I watch a show on TV while shopping online while flipping through a magazine, building a fortress of noise to keep out the sadness, the fear, the mess.

Instead of cranking up the volume and frantically avoiding honesty at all costs, I need prayer and counseling. Prayer and counseling are both about honesty, and they're both about admitting need. I need help sifting through all my feelings and expectations and bruises. I need help and strength and a sense of God's presence. I need to allow myself to be instructed by God's spirit and voice and not my own fear and weakness, so that I can make different choices. When the pressure's on, my instinct is to abandon both prayer and counseling for a freer season down the road. But when do I need the grounding of both things more than in the whirling, intense seasons?

**W H A T D O** you notice about the noise level in your life? Where do you find help to sift through your feelings and expectations and bruises? How do busyness and stress affect your praying? What are the things you need most during intense seasons?

*February  
3*

## NOISE & PRAYER & COUNSELING

*Truly my soul finds rest in God; my salvation comes from him.*

—Psalm 62:1

Pate Brisée'

Mrs Alder's

1 ½ cups	AP Flour
2 Tbl.	Sugar
½ tsp.	Salt
½ cup	Butter
1	Egg Yolks
3 Tbl.	Water
1 Apple, peeled, cored and sliced thinly	

Combine first three ingredients.

Cut in butter until small peas.

Mix yolk and water.

Add to butter/flour mixture.

Mix until just combined.

Portion into 5 oz. portions.

Roll out into a ¼ inch thick somewhat circular shape.

Fan ½ apple and place in the middle of the tart.

Sprinkle with a generous amount of cinnamon sugar.

Fold in edges of pastry and allow some of the apple to show.

Bake at 350 degrees F until golden.

Immediately after removing from the oven, brush with apricot glaze and drizzle with caramel sauce.

## Bûche de Noël with Marzipan Mushrooms

BON APPÉTIT DECEMBER 2000

Yield: Makes 14 servings

### Ingredients

#### Filling

- 2/3 cup whole milk
- 2 large egg yolks
- 2 tablespoons sugar
- 3 tablespoons all purpose flour
- 1/2 cup marzipan, cut into 1/4-inch pieces
- 6 tablespoons unsalted butter, cut into 6 pieces, room temperature
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract

#### Cake

- 6 large eggs
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 3/4 cup all purpose flour
- 2 tablespoons unsalted butter, melted
- 2 tablespoons powdered sugar

#### Frosting

- 3/4 cup whipping cream
- 3 tablespoons unsalted butter
- 5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 4 ounces milk chocolate, chopped
- Marzipan Mushrooms

### Preparation

#### For filling:

Bring milk to boil in medium saucepan over medium heat. Whisk yolks and sugar in small bowl until well blended; whisk in flour. Whisk hot milk into egg mixture. Return to same saucepan. Whisk over medium heat until custard thickens and boils, about 1 1/2 minutes. Transfer to processor; cool to room temperature, about 1 hour. Add marzipan; process until smooth, about 1 minute. Blend in butter 1 piece at a time, then both extracts. Cover and refrigerate filling at least 4 hours or up to 2 days.

#### For cake:

Preheat oven to 350°F. Butter 11x10x1-inch jelly roll pan. Line bottom with parchment paper; butter and flour parchment. Whisk eggs, 3/4 cup sugar, vanilla and salt in large metal bowl. Set bowl over pot of simmering water. Whisk until just warm, about 2 minutes. Remove bowl from over water. Using electric mixer, beat mixture until tripled in volume, about 6 minutes. Sift flour over; fold in until just combined. Gently fold in butter (do not overmix, or batter will deflate). Spread batter in prepared pan. Bake until tester inserted into center comes out clean, about 20 minutes. Sift powdered sugar over towel. Run knife around edge of pan to loosen cake. Turn hot cake out onto towel. Peel off parchment. Starting at 1 long side and using towel as aid, gently roll up cake jelly-roll style. Cool. Unroll cake. Spread filling over. Reroll cake; place cake, seam side down, on platter. Refrigerate cake while preparing frosting.

#### For frosting:

Bring cream and butter to boil in medium saucepan over medium-high heat, stirring to melt butter. Remove from heat. Add both chocolates; whisk until melted. Transfer to medium bowl. Let cool at room temperature until thick enough to spread, about 1 hour.

Starting 1 inch in from each end of cake, cut on diagonal to remove one 3-inch-long piece of cake from each end. Attach 1 cake piece at sides of cake near each end. Spread frosting over top and sides of cake and pieces. Using tines of fork, draw concentric circles on cake ends to resemble tree rings. Draw fork along length of cake to form bark design. Garnish with Marzipan Mushrooms.

*Yule log  
(christmas)*

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## RE: Your caramel popcorn recipe

**From :** Rebecca Shields <[rebecca\\_shields@hotmail.com](mailto:rebecca_shields@hotmail.com)>**Tue, Jul 19, 2016 06:43 PM****Subject :** RE: Your caramel popcorn recipe**To :** Heather <[hwoodburn@comcast.net](mailto:hwoodburn@comcast.net)>

here you go! Yay for Keegan!!

**ingredients**

5 quarts freshly popped, unsalted popcorn

1 cup unsalted, dry-roasted peanuts

1 cup butter or margarine

2 cups firmly packed light brown sugar

1/2 cup dark corn syrup

1/2 teaspoon baking soda

1/2 teaspoon vanilla extract

**directions**

Combine popcorn and peanuts in a large, lightly greased roasting pan; mix well and set aside.

Melt butter or margarine in a medium saucepan; stir in sugar and corn syrup. Bring to a boil and continue boiling over medium heat for 5 minutes, stirring occasionally. Remove from heat, stir in soda and vanilla. Pour over popcorn, mixture and stir until evenly coated.

Bake at 250 degrees F for 1 hour, stirring every 15 minutes. Remove from oven, cool for 10 minutes. Spread in single layer on folded large brown paper bags to cool completely. This will stay fresh tasting for 2 to 3 weeks if kept in an airtight container.

> From: [hwoodburn@comcast.net](mailto:hwoodburn@comcast.net)  
> Date: Tue, 19 Jul 2016 14:39:18 -0400  
> Subject: Your caramel popcorn recipe  
> To: [rebecca\\_shields@hotmail.com](mailto:rebecca_shields@hotmail.com)

>  
> I've lost it. Sadness. Can you send it to me again? Thx sooo much. Keegan just got his braces off, and it's his special request.  
> Heather  
>  
> Sent from my iPhone

cL7