

# Chocolate Pudding w/ Espresso Whipped Cream

by Bon Appétit November 2008

Makes 6 servings

Active Time: 20 minutes | Total Time: 2 hours 20 minutes (includes chilling time)

delicious  
made at  
Maggie's  
 $\times 7 \approx 3\frac{1}{4}$  c. + whip.  
am, raspberry + choc.

## Ingredients

$\frac{1}{4} + \frac{1}{4}$ T	○ 1/4 cup plus 2 tablespoons sugar
$\frac{1}{4}$ T	○ 2 tablespoons cornstarch
$\frac{3}{4} + \frac{1}{2}$ t.	○ 1 tablespoon plus 1 teaspoon instant espresso powder
$\frac{1}{4}$ c.	○ 2 cups whole milk
$\frac{1}{2}$ c.	○ 1 cup bittersweet or semisweet chocolate chips
$\frac{1}{2}$ T	○ 1 tablespoon unsalted butter
$10.5 + \frac{1}{2}$ t.	○ 1 1/2 teaspoons vanilla extract
$3\frac{1}{2}$ c. <del>2</del>	○ 1/2 cup chilled heavy whipping cream

## Preparation

1. Whisk 1/4 cup sugar, cornstarch, and 1 tablespoon instant espresso powder in heavy medium saucepan to blend. Gradually whisk in milk. Whisk over medium heat until mixture boils and thickens, 3 to 4 minutes. Remove from heat. Whisk in chocolate chips, butter, and vanilla extract until smooth. Divide mixture among 6 small ramekins or glasses. Cover and chill pudding until cold, about 2 hours.
2. Using electric mixer, beat cream, remaining 2 tablespoons sugar, and 1 teaspoon espresso powder in medium bowl until peaks form. Top each chocolate pudding with dollop of espresso cream.

Recipe Name Greenables Double Choc  
 Ingredients & Directions macadamia cookies

Recipe Name Salad Dressing  
 Ingredients & Directions Vegetables - Spinach  
Aunt Theas Punch Bowl

3/4 c. sugar	1/2 t. salt
3/4 c. brown sugar	(3 1/2 oz) jrs. mac nuts, chopped
1 c. butter, soft	1/2 c. choc. stock
2 eggs	1/2 c. choc. stock salt to taste
1 t. vanilla	
2 1/4 c. flour	1 c. vanilla choc. chips
1 t. baking soda	1 c. vanilla choc. chunks

Heat oven to 315°. In lg. bowl mix first 5.  
 Beat on med. 1-2 min. Add next 3. Beat 1-2  
 min. By hand stir in nuts, chips. Drop 2" apart on greased cookie sheet. Bake 9-12  
 min. Cool 1 min. before removing.

#### Plum Crumble

4 med plums	3 t brown sugar
3 t honey	3 t flour
1 T cornstarch	1/4 t cin.
3 T oats	1/8 t. nutmeg
	1 T butter

In broile, mix plums, honey + cornstarch.  
 Divide in 4 8oz microwave cups. Mix oats,  
 mix all rest + cut in butter. Sprinkle on  
 plums. Nuke 6-7 min. Rotate in middle.  
 4 sq. fat  
 4 serv.

PAGE ◆ ◆ ◆

3/4 c. lemon (6c.)	1 c. veg oil
1/2 c. choc. stock	1/2 c. choc. stock or milk
1/2 c. choc. stock	salt to taste

#### Spinach

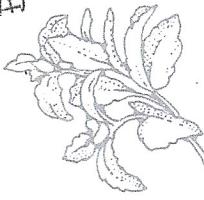
Cook. Then chop. In pot melt 1T  
 butter, 1T flour, 1 c. stock or milk  
 & then chopped spinach & season

#### Punch

1 liter wine	1 lib fruit - peaches - pineapple on frozen
1 pint water	10 oz sugar (8 oz if frozen)
PLUS more	

Bowl water + sugar. Skim foam  
 cool, pour over fruit in bowl.  
 Add wine + put in fridge  
 When guests come.  
 Add:

1 bottle wine  
 1 Cham pagne  
 1 bottle grape juice



Recipe Name Spicy Peaches  
Ingredients & Directions Fresh Brownie Brownies

Recipe Name Grandmas Knotted Cream Puffs  
Ingredients & Directions

2 T brown sugar  
1 t. mace  
1 t. lemon juice  
1/4 t. cin.  
2 c. sliced peaches  
1/4 c. yogurt

Mix first 4 & make 45 sec. Add peaches & juice 2-3 min. Serves 4/2 yogurt.  
Makes 4 1 g. fat 89 cal.

Fresh Brownie Brownies from Huslin Brownies  
by Adsheen

1/2 c. butter soft      4 eggs  
1 c. sugar      1 c. flour  
1 can (16 oz) choc syrup

Cream butter & sugar til fluffy. Beat in syrup.  
Beat in eggs one at time. Beat in flour gradually.  
Pour in 15 1/2 x 10 1/2 x 1" pan. 350° 25 min.  
Frost almost immediately when done: When  
slightly cool cut 1/4" bars.

Frosting - 1/2 c. butter + 1/2 c. sugar  
+ 1/3 c. evaporated milk. Bring to boil.  
Boil 1 minute. Stir in 1/2 c. Nestle's  
Semi-sweet choco. Stir till dissolved.  
Frost cake squares. Use wooden spoon  
stir constantly.

1/2 c. choc syrup  
1/2 c. butter  
1/2 c. sugar  
1/2 c. flour  
1/2 c. water  
1/2 c. butter  
1 c. flour  
4 eggs  
Boil water & add butter & stir in flour  
45 min (cut bottoms off. or try 375°)  
Fill w/ custard, ice cream or whipped cream  
Pour on hot!

Grandma's  
fudge  
frosted  
brownies

Charleston poppy seed cake is perfect with pureed — no sugar added — summer berries of any kind.

# Poppy seed cake tops off light repast for summer evening

**S**ummer is one of the best times to kick back, savor the moment, slow down, chat, sip and do lunch. Not a power lunch, mind you, but a slower paced ladies' lunch on someone's porch.

The menu is decidedly female — chicken salad stuffed into a hollowed out ripe tomato, with something warm and soft like a cheese grits casserole or a favorite corn pudding.

Add something steamed and green like asparagus or thin green beans, and for dessert, a wonderful sherry-infused poppy seed cake.

I received this recipe from Teresa Pregnall, also known as the Charleston Cake Lady, who says her poppy seed cake is a mainstay of party menus in her port city.

It keeps well for a week under a cake dome, but you'll probably enjoy it at once. A good dose of dry sherry takes away any cake-mix flavor, keeps the cake moist and

makes it a festive dessert.

## Charleston poppy seed cake

Store this cake, covered in aluminum foil or plastic wrap, at room temperature for up to 1 week. Or freeze it, wrapped in foil, for up to 6 months. Thaw the cake overnight on the counter before serving.

### Vegetable oil spray for misting the pan

### Flour for dusting the pan

**1 package (18.25 ounces)  
plain white cake mix OR:**

**1 package (3.4 ounces)  
vanilla instant pudding  
mix**

**1/3 cup poppy seeds  
1 cup low-fat vanilla yogurt  
1/2 cup vegetable oil  
1/2 cup dry sherry**

**4 large eggs**

**1 teaspoon grated lemon zest  
(from 1 lemon)**

Place a rack in the center of the oven and preheat the oven to 350 degrees. Lightly mist a 10-inch tube pan with veg-

etable oil spray, then dust with flour. Shake out the excess flour. Set the pan aside.

Place the cake mix, pudding mix, poppy seeds, yogurt, oil, sherry, eggs and lemon zest in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute.

Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 minutes more, scraping the sides down again if needed.

The batter should look well combined and thickened and the poppy seeds should be well distributed.

Pour the batter into the prepared pan, smoothing it out with the rubber spatula. Place the pan in the oven.

Bake the cake until it is golden brown and springs back when lightly pressed with your finger, 45 to 50 minutes.

Remove the pan from the oven and place it on a wire rack to cool for 20 minutes. Run a long, sharp knife around the edge of the cake and invert it onto a rack, then invert it onto another rack so that the cake is right side up. Allow the cake to cool completely, 30 minutes more.

Place the cake onto a serving platter and serve.

Makes 16 servings.

TRIBUNE MEDIA SERVICES

↓ I DO NOT USE DRY SHERRY.  
I ADD LEMON JUICE FROM  
+ LEMON.

✓ I ALWAYS USE THE  
LEMON FLAVOR CAKE MIX

# NUT CUPS

[makes 2 doz.]

## crust:

1/4 lb. butter

3 oz. cream cheese

1 c. flour

Combine +

Chill. Shape into  
mini muffin tins.

Add filling.

Bake at 350° F

20-25 mins.

395° - 20 min

on our  
over

**3M**

## Filling:

1 c. chopped nuts

3/4 c. brown sugar

1 T. butter

1 egg, 1 tsp. vanilla

## Thierry's recipe for nut bars - (from France)

250 g. flour 1 3/4 c.

125 g. margarine 1/2 c.

250 g. sugar 1 3/4 c.

1 t. ~~sugar~~ yeast

125 g. ground nuts ~ 1 1/4 c.

1 egg

Combine + put in long pan (greased). Coat w/egg + crisscross  
w/fork. Cook 20 min. at 200°C

DEAR HEATHER. WE ENJOYED SEEING ALL OF YOU TO OUR FULLEST. YOU ARE A WONDERFUL FAMILY! I'M VERY BRIEF, BECAUSE I HAVE A BRONCHITIS, AND THE COUGH IS EVEN HURTING MY RIBS.  
TO ALL OF YOU: HAVE A BLESSED, HAPPY AND HEALTHY NEW YEAR. LOVE AND BEST WISHES  
Conway & Martha Rebinstan.

Just wait until you taste this fabulous cake. I bake it all the time.

### Fabulous Lime Cake

1 (1 pound 2.25 ounce) package lemon cake mix  
 $\frac{1}{2}$  cup water  
 $\frac{1}{2}$  cup fresh lime juice  
1 (3 ounce) package lime gelatin  
 $\frac{1}{2}$  cup vegetable oil  
4 eggs, slightly beaten  
2 cups sifted confectioners' sugar  
 $\frac{1}{4}$  cup lime juice

In a mixing bowl, blend together cake

### RECIPES

mix, water,  $\frac{1}{2}$  cup lime juice, gelatin, oil and eggs on medium speed for about 2 minutes. Pour batter into a greased 9-by-13-by-2-inch baking pan. Bake at 325 degrees for about 45 minutes or until done.

Meanwhile, prepare icing by stirring  $\frac{1}{4}$  cup lime juice into confectioners' sugar. As soon as you remove cake from oven, while it still is hot, poke holes from top to bottom all over cake with an ice pick or thick toothpick. Immediately drizzle icing over top of warm cake.

Betts Davenport  
Great Falls, Va.

## ONE BOWL BROWNIES

4 squares BAKER'S Unsweetened Chocolate  
 3/4 cup (1 1/2 sticks) margarine or butter  
 2 cups sugar  
 3 eggs  
 1 teaspoon vanilla  
 1 cup flour  
 1 cup chopped nuts (optional)



**HEAT** oven to 350°F (325°F for glass baking dish).

**MICROWAVE** chocolate and margarine in large microwavable bowl on HIGH 2 minutes or until margarine is melted. Stir until chocolate is completely melted.\*

**STIR** sugar into chocolate until well blended. Mix in eggs and vanilla. Stir in flour and nuts until well blended. Spread in greased foil-lined 13 x 9-inch baking pan.

**BAKE** 30 to 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. DO NOT OVERBAKE. Cool in pan. Cut into squares.

*Makes 24 fudgy brownies.*

\***TOP OF STOVE PREPARATION:** Melt chocolate and margarine in heavy 3-quart saucepan on very low heat, stirring constantly. Continue as above.

after nap time for many babies, will help

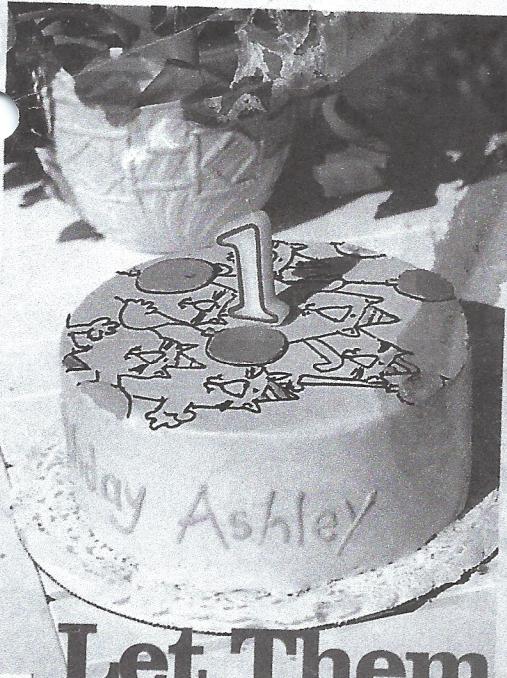
and time are convenient for you and your guests.

## Hot Fudge Pudding Cake

Heat oven to 350°F. Combine 3/4 c. granulated sugar, 1 c. all-purpose flour, 1/2 c. Hershey's Cocoa, divided, 2 tsp. baking powder, 1/4 tsp. salt, 1/2 c. milk, 1/3 c. butter or margarine, 1-1/2 tsp. vanilla extract, 1/2 c. packed light brown sugar, and 1-1/4 c. hot water.



Prep: 17 Min.  
 Bake: 35 Min.



## Let Them Eat Cake!

This delicious, healthful cake will have everyone at your party wanting seconds.

*so good*

### Banana Cake

2 1/2 c. all-purpose flour  
 2 tsp. baking powder  
 1 tsp. baking soda  
 1 tsp. cinnamon  
 1/2 tsp. ground allspice  
 1/2 tsp. salt  
 1/2 c. vegetable oil  
 1 1/2 c. sugar  
 1 egg  
 1 c. mashed ripe bananas (2 large)  
 2 T. lemon juice  
 1 1/2 tsp. vanilla extract  
 1 c. buttermilk  
 Whipped cream or Cream-Cheese Frosting (recipe follows)

1. Preheat oven to 350°. Coat a 9" x 12" baking pan with nonstick baking spray. Line pan with waxed paper.

2. In a medium bowl, sift together flour, baking powder, baking soda, cinnamon, allspice, and salt.

3. In a large bowl, cream oil with sugar and egg; beat until creamy. Beat in mashed bananas, lemon juice, and vanilla.

4. Add buttermilk alternately with flour mixture to banana mixture; beat until well blended.

5. Pour batter into prepared pan.

6. Bake for about 45 minutes or until lightly browned, when a cake tester or toothpick inserted into the center comes out clean. When cool, remove from pan

(be sure to remove waxed paper from cake), and top with whipped cream or Cream-Cheese Frosting.

### Cream-Cheese Frosting

3 oz. reduced-fat cream cheese, softened  
 2 tsp. milk  
 1/2 tsp. vanilla extract  
 1/4 c. confectioners' sugar

Beat all ingredients together until well blended.

This recipe makes enough frosting to put dollops on individual pieces of cake or to cover the top. To frost the sides, too, double the recipe.

—J.K.

## Raspberry-Pear Trifle

chill at least 5 hours, make custard a day ahead

- 2 1/4 c. milk
- 3/4 c. plus 3 T. sugar
- 1/4 c. cornstarch
- 1/8 t. salt
- 6 large egg yolks
- 1/4 c. amaretto

In 3 quart saucepan over medium heat, heat 1 3/4 c. milk and 3/4 c. sugar just to boiling. Remove from heat. Meanwhile, in medium bowl, with wire whisk, mix 1/2 c. milk with cornstarch and salt til smooth, beat in egg yolks til blended. Into yolk mixture, stir small amount of hot milk mixture. Gradually stir yolk mix back into milk mixture in pan. Cook over medium heat stirring constantly, until mixture thickens and boils. Stir in sugar. Pour custard into clean bowl. Cover and refrigerate til cold (at least 3 hours). Drain pear halves - reserve 1/3 c. syrup. In blender at low speed, blend raspberries with their syrup and reserved syrup from pears.

In small bowl, with mixer at medium speed, beat heavy cream, gradually adding 3 T. sugar, until stiff peaks form. Reserve 1 cup whipped cream for garnish. Gently fold remaining whipped cream into chilled custard. Reserve 1/4 c. amaretto crumbs for garnish. In 4 quart trifle bowl place 1/2 cake cubes; 1/2 raspberry mix, 1/2 pear halves, 1/2 cookie mix, 1/2 custard. Repeat layering. Spoon reserve whipped cream onto trifle; sprinkle with raspberries and reserved cookie crumbs - cover and chill 2-24 hours.

## Tarts with Lemon Curd

- 2 c. flour (all purpose)  
pinch of salt
- 4 ozs. unsalted butter  
(chilled and cut into small pieces)
- 2/3 c. sugar
- grated peel of 1 lemon
- 2 egg yolks
- 1 T. lemon juice
- 2-3 T. iced water
- approx. 1 c. curd

Work flour, salt, butter, sugar and lemon peel together quickly until granular. Beat egg yolks, lemon juice and a little of the water together and gradually add to flour, stirring with a fork until dough holds together (add more water as needed). Gather into a ball, wrap in wax paper and chill for 1 hour. Roll out, cut rounds with 3" crinkled cutter. Fit into molds of plaque with crinkled edges pressed over the top. Let rest in refrigerator for 1 1/2 hour. Pierce bottoms of pastry with fork and pre-bake in 400 degree oven for 5-6 minutes or until pastry is golden brown. Remove for oven and cool. Put 2 or 3 teaspoons of curd in each shell and refrigerate.

Makes 18 tarts

## Lemon Curd (about 1 cup)

- 4 T. unsalted butter
- 1/2 c. sugar
- 1/2 c. fresh lemon juice
- 4 egg yolks
- 1 T. grated lemon peel

In a heavy 1 1/2 to 2 qt. pan, combine the butter, sugar, lemon juice and egg yolks. Cook over low heat, stirring constantly, until the mixture thickens enough to heavily coat the back of the spoon. Do not let it boil, or the egg yolks will curdle.

Pour the curd into a small bowl and stir in the lemon peel.

Refrigerate until ready to use.

best trifle ever

down tenderloin on all oil in a heavy roasting pan. Cover with drippings, reserving drippings, and cook over high heat until melted. and purple onions, and sauté. Add green onions, and garlic, and sauté 10 minutes. Place tenderloin on top. Cover, at  $400^{\circ}$  for 45 minutes. Remove from roasting pan; remove meat from mixture in pan; cover loosely, and let stand at room temperature 10 minutes.

Stir in remaining 1 teaspoon salt and remaining  $\frac{1}{2}$  teaspoon pepper. Serve with sliced tenderloin. Yield: 8 servings.  
Prep: 15 min.; Bake: 1 hr., 15 min.

**BANANA PUDDING TRIFLE**

1  $\frac{1}{3}$  cups sugar  
 $\frac{3}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  teaspoon salt  
4 cups milk  
8 egg yolks  
1 tablespoon vanilla extract  
1 (12-ounce) package vanilla wafers  
 $\frac{1}{4}$  cup bourbon  
2 tablespoons rum  
6 ripe bananas, sliced  
6 (1.4-ounce) English toffee candy bars, crushed  
2 cups whipping cream  
2 tablespoons powdered sugar

• **COMBINE** first 3 ingredients in a large heavy saucepan; whisk in milk. Bring to a boil over medium heat; reduce heat to low; simmer constantly, 3 to 5 minutes, until liquid evaporates.

*Beef Tenderloin With Five-Onion Sauce, roasted vegetables, as salad, and Pistachio Risotto With Saffron.*

HOLIDAY HOUSETO Serves 12

Sweet Potato Pudding  
Beef Tendons Five-Onion  
Mixed green  
Pistachio Nuts  
Roasted Peanuts  
Banana Pudding  
Lime  
Chocolate  
The Wine St. Roed  
spare Hoggs  
Sunny St.

**heat, whisking constantly. Remove mixture from heat.**

- **BEAT** egg yolks until thick and pale. Gradually stir about one-fourth of hot mixture into yolks; add to the remaining hot mixture, stirring constantly. Cook, stirring constantly, 1 minute. Stir in vanilla.
- **LAYER** one-third of wafers in the bottom of a 4-quart baking dish. Stir together bourbon and rum; brush over wafers. Top with one-third of banana. Spoon one-third of custard over banana, and sprinkle with  $\frac{1}{3}$  cup crushed candy bar. Repeat procedure twice.
- **BEAT** whipping cream at medium speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form. Spread whipped cream over trifle, and sprinkle with remaining crushed candy bar. Cover and chill 3 hours. Yield: 10 to 12 servings.
- **PROCESS** remaining  $\frac{1}{2}$  cup whole almonds and oil in a food processor until ground. Spoon into a bowl. Set aside.
- **BUTTER** and flour a 9-inch springform pan. Line with wax paper; butter paper. Set aside.
- **PROCESS**  $\frac{1}{2}$  cup whole almonds and 2 tablespoons sugar in a food processor until ground. Spoon into a bowl. Set aside.
- **BAKE** at  $350^{\circ}\text{F}$  until almost set. Cool until almost set. Cut into squares.

**CHOCOLATE ALMOND TORTE**

**1 cup whole almonds, toasted and divided**

**1 2/3 cups sugar**

**2 tablespoons vegetable oil**

**$\frac{3}{4}$  cup butter or margarine**

**$\frac{1}{2}$  cup whipping cream**

**4 (4-ounce) bittersweet or semisweet chocolate bars, finely chopped**

**6 large eggs, separated**

**$\frac{1}{3}$  cup sugar**

**1 cup whipping cream**

**2 tablespoons sugar**

**3 tablespoons almond liqueur**

**Garnishes: toasted sliced almonds**

- **BEAT** egg whites with an electric mixer until smooth. Stir in sugar, beating until cool slightly.
- **BEAT** egg whites with an electric mixer until smooth. Add  $\frac{1}{3}$  cup sugar, time, beating until sugar dissolves.
- **BEAT** egg yolks pale. Gradually add sugar to yolks, beat. Fold in one-third of whites. Pour batter into prepared pan.
- **BAKE** at  $350^{\circ}\text{F}$  until almost set. Cool until almost set. Run a sharp knife around edge of torte to loosen. Remove sides and chill up to 3 days.
- **BEAT** cream at  $350^{\circ}\text{F}$  with an electric mixer until soft peaks form. Serve with liqueur. Serve with liqueur. Yield: 1 (9-inch) torte. Prep: 45 min., Cook: 25 to 30 min., Chill: 3 hrs.

**NOTE:** We used 1/2 cup

## Decadent Drippy Fudge Cake

### Ingredients & Directions

1 c. butter, soft  
1 1/2 c. sugar  
4 eggs  
1/2 t. baking soda  
1 c. buttermilk  
2 1/2 c. flour  
1 1/2 c. semi-sweet mini-chips, divided  
2 (4 oz) bags sweet dark choc. melted + cool  
1/3 c. choc syrup  
dt. vanilla  
4 oz. white choc, chopped  
2 T + 2 t shortening, divided

Cream butter + add sugar, beat on med. Add eggs 1 at a time. Dissolve soda in buttermilk w/ flour. Add, beat on low. Add choc. syrup. Stir well. Add, beat on low. Add choc. syrup. Add 1 c. mini-chips, melted choc. choc. syrup + vanilla. Stir only till blended. Spoon in heavily greased + floured Bundt pan. Bake at 300° for 1 hr + 25-35 min. Invert immediately on serving plate. Let cool. Melt white choc + drizzle. Melt last 1/2 c. of mini-chips + drizzle.

## Strawberry Shortcake

### Ingredients & Directions

4 c. sliced fresh straw.  
1/4 t. salt  
1/4 c. sugar  
3/4 c. skim milk  
1/2 t. vanilla  
1/3 c. sugar  
legg. white  
1 lg. egg, separated  
2 T sugar  
1 3/4 c. flour  
1 1/2 t. baking powder  
Mix straw. + 1/4 c. sugar. Cover + refrigerate 2-3 hrs, stirring. Spray + dust 9" cake pan. Beat butter at med. til creamy + gradually add 1/3 c. sugar. Add egg yolk, beating till just blended. Combine flour, baking powder + salt. Add to butter + milk. Begin + end w/ flour. Add vanilla. Beat 2 egg whites till foamy. Add 1/2 c. sugar + beat until stiff peaks. Stir in 1/2 c. whites in batter. Fold other 1/2 in. Put in pan. Bake 350° 30 min. Cool 10 min on rack. Remove + cool. Slice cake in 1/2... cut sides up. Drain straw. Drizzle 1/2 c. over bottom. Put aside. Melt choc. syrup. Spread 3/4 c. over cake layers + put 1/2 strawberries. Top - do on bottom.

250 cal., 7.6 g fat  
9 servings

Southern Living Recipe  
/large

Recipe Name Ted's Banana Crm. Pie  
 Ingredients & Directions Yogurt Delight

Recipe Name Choc. Sour Cream Pound Cake  
 Lemon Blueberry Crm.  
 Ingredients & Directions

- ( ) 24 graham crackers, crushed
- ( ) 2 T. & 2 t. low cal margarine
- ( ) 4 med size bananas
- ( ) 2 egg instant sugarfree vanilla pud.
- ( ) 2 c. skim milk
- ( ) 3 c. cool whip lite
- ( ) Blend margarine + graham crackers.  
Press into 8" pie plate.
- ( ) Slice 3 bananas + arrange slices on crust. Combine pudding mix + milk + pour on top of bananas. Chill 3 hours.
- ( ) Before serving, slice remaining banana on top. Spread more cool whip

*so good  
so easy*

- ( ) Lemon - Blueberry Crm
- ( ) 8 serv.
- ( ) 1/4 lb. 1/2 c. whipped cream
- ( ) 1/3 c. cool whip
- ( ) 1 c. blueberries
- ( ) 1/2 c. sour cream
- ( ) 2 t. grated lemon rind
- ( ) Yogurt Delight
- ( ) 33 oz. plain yog.
- ( ) 1 vanilla pudding pkg. instant
- ( ) 1/2 t. cinnamon
- ( ) Mix + use w/fruit

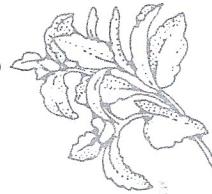


*great*

- ( ) 1 c. butter
- ( ) 1/4 t. baking soda
- ( ) 2 c. sugar
- ( ) 1/2 c. cocoa
- ( ) 1 c. brown sugar
- ( ) 1 (8 oz) sour cream
- ( ) 6 eggs
- ( ) 2 t. vanilla
- ( ) 2 1/2 c. flour
- ( ) Beat butter 2 min. til creamy. Slowly add sugar, soda + cocoa; add to cream mixture alternately w/sour cream, beginning + ending w/flower mixture. Mix at low till just blended. Stir in vanilla. Put 10" tube pan 325° 1 hr + 30 min. Cool in pan on rack 10-15 min. Remove + cool

Lemon - Blueberry Crm

- ( ) 3/4 c. whipped cream
- ( ) 1/3 c. cool whip
- ( ) 1 c. blueberries
- ( ) 1/2 c. sour cream
- ( ) 2 t. grated lemon rind
- ( ) Best whipped cream + sugar. Fold in the rest. Yield 2 1/2 c.



*Southern Living Magazines*

Recipe Name TED'S AMAZING CHOC. CAKE  
 Ingredients & Directions

2 c. flour 4 1/2 oz. jumbo baby  
 prunes  
 1 c. unsweetened cocoa 1 t. vanilla  
 2 c. sugar 2 eggs  
 2 t. baking soda 1 c. coffee  
 1 t. baking powder  
 1/4 t. salt

1 c. skim milk

Preheat oven 350°. In lg. bowl, sift flour  
 sugar, baking soda, baking powder + salt. In  
 med. bowl mix milk, prunes, vanilla, eggs  
 + coffee. Pour moist ingredients into dry.  
 Spray bundt tube or a 9" round w/spray.  
 Pour in batter. W/bunnt on tube, the cake  
 will take 40-45 min w/9" pan, 30-35  
 min. Let cakes cool in pans 10 min. Invert  
 on wire rack to fin cooling.

16 servings  
 1/8 p., 1/2 B., 1/4 FR., 1/4 PS., 10 SC.

Recipe Name EASY PEANUT BUTTER CO. CAKES  
 Ingredients & Directions

1 large egg, lightly beaten  
 1 cup crunchy peanut butter  
 1 cup sugar  
 36 milk choc. kisses  
 ( )

Combine first 3 ingredients. Shape into 3/4"

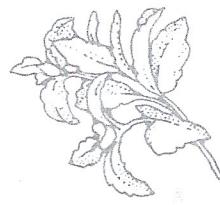
balls. Place on ungreased cookie sheets. Bake  
 at 350° for 10 min. Immediately press kiss in  
 center. Remove from racks to cool.

Yield: 3 dozen

Raspberry Brownies

1/2 c. butter, soft 3/4 c. flour  
 1 c. sugar  
 2 lg. eggs  
 2 1oz. sq. unsweet choc. melted

Beat butter until soft, spread w/electric mixer,  
 till soft + creamy. Gradually add sugar, beat  
 well. Add eggs + choc. mix well. Add flour to  
 batter mix. Mix well. Stir in walnuts  
 1/3 c. raspberries + jam  
 Spoon 1/2 batter in greased + floured pan  
 9" sq. Spread raspberry - jam over  
 batter. Top w/remaining batter. Bake  
 at 350° 28-30 min. Yield: 3 dozen



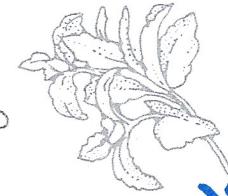
## Recipe Name ANGEL PIE

Ingredients & Directions

Shell: 4 egg whites  
1/4 t. crm of baster  
1 c. sugar

Filling: 4 egg yolks  
1/2 c. sugar  
1/4 t. salt  
3T lime juice  
1T lemon jc  
1T grated lime  
1c. hvy crm. (whipped)

Heat 9" glass pie dish & grease slightly.  
Beat egg whites til they peak & add crm.  
of baster & beat til uniform bubbles. Add  
1c. sugar & beat until dissolved & in stiff  
peaks. Spread in pan. Bake @ 300° 1 hr.  
When shell is lt. yellow, jar oven door & let cool.  
Beat yolks a little on top of dbl. boiler. Add  
sugar, salt, lime & lemon jc & nod. Place over  
heat & cook til thick. Chill. Whip  
1cm. Spread 1/2 on shell. Leave  
margin of 1". Spread filling on crm.  
Top w/ rest. Chill 24 hrs or over  
night.



## Recipe Name EAST MARBLE BARK

Ingredients & Directions Lemon Squares

60 sq. semi-sweet choc. 1c. toasted chop. nuts  
60 oz. white choc.

Nuke in sep. bowls 20-2 min. Stir. Toast nuts  
at 350° 7-12 min. Put 1/2 in each bowl.  
Cover a cookie sheet w/wax paper & spoon  
alternately onto paper. Run knife thru for  
marble effect. Freeze 1/2 hr.  
makes 1lb on 1 sm. sq. cont.

## Lemon Squares

2 1/4 c. flour  
1/2 c. 10x sug.  
1c. marg.  
4 eggs  
1/2 t. bak powder  
1/2 t. vanilla

1/2 c. sugar  
1/2 c. ej concent. thawed  
1/4 c. lemon jc  
1T & 1t. lemon zest  
Fry at 350° in bowl. mix flwr & flour + 1/4 c.  
plus 3T 10x. Cut marg in. Pat in 13x10 greased  
pan. Bake 10-15 min. In med bowl, beat eggs  
w/ 1/4 c. flour, bak powder, sugar, ej, lemon  
jc & zest & vanilla. Pour over crust & bake 12-15  
min. Cool & sprinkle w/last 3T 10x. Cut in 48 squares  
Serves 24 (2)

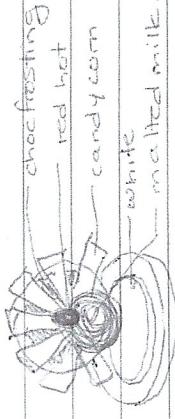
1/2 lb. 1/2 opt cal

Grandma's  
favorit

Recipe Name Tucker Treats  
 Ingredients & Directions HOT BANANA GLORY

Recipe Name Ecuador Locos  
 Ingredients & Directions

- ( 1 1/2oz pkg oreos
- 1/4 c. red hot
- 1 1/4 c. malted milk balls
- 1 1/2oz choc frosting
- 1 9.5oz pkg candy corn



choc frosting

red hot

candy corn

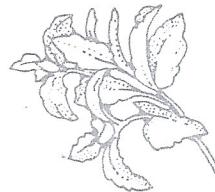
white

malted milk ball

*better  
good*

Hot Banana Glory

- Bake banana unpeeled in alum.
- Poil at 350° 30 min. Unwrap
- Sprinkle w/ $\frac{1}{2}$ t cinnamon. Serve w/cool whip.



- ( 1 c. butter, soft It runs flowing
  - 3/4 c. sugar
  - 3c. flour
  - 1 lg. egg
  - 1 t. nutmeg
  - 2 t. vanilla ex.
  - Vanilla Frosting
  - 3/4 c. chopped pecan
- Beat butter at med speed w/an electric mixer until soft + creamy. Gradually add sugar, beating well. Add egg + flavorings, mixing well. Combine flour + nutmeg, gradually add to butter mixture, mixing well. Divide dough into 10 portions. Roll each portion into a 15" long rope + cut each rope into 5 3" logs. Place 2 " apart on ungreased cookie sheets. Bake at 350° for 10-12 min. Cool on wire racks. Dip log ends into Vanilla Frosting. Roll in pecans. Yield 50 cookies.

- ( Vanilla Frosting
- 1/4 c. butter
- Beat butter at
- 3c. powdered sugar medium speed 'til soft + creamy. Add
- 2 t. milk
- 1 t. van extract sugar + milk after mixing, beating after each addition. Add vanilla. Beat until smooth + mixture reaches spreading consistency. Yield 1 cup

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nic

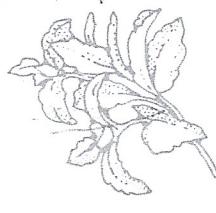
## Recipe Name Key Lime Pie

Ingredients & Directions of Step Pound Cake

- ~~1/4 c. graham cracker crumbs  
 1/4 c. brown sugar.  
 1/3 c. but/margarine.  
 2 14oz cans sweet cond.milk  
 1c. lime jc  
 2 egg whites  
 2 1/4 t. cream tartar  
 2 T sugar.~~
- Mix 1st 3. Press in 9" pie plate. Bake 350° 10 min. Cool. Stir milk, lime jc, Powdered. Beat egg whites + factor until foamy. Add sugar. Let at a time 2-4 min. Spread over filling. Bake 350° 25-28 min. Chill 8 hrs.

- 2 Step Pound Cake
- 4 c. flour  
 3 c. sugar  
 1 pound butter  
 3/4 c. milk  
 6 eggs  
 2 t vanilla

Put IN ORDER in bowl.  
 Beat on low 1 minute. Scrape Beat on med 2 min. Pour into greased + floured 10" tube 325° 1 hr 30 min. Cool in pan on rack 10 min.



## Recipe Name Simple Choc. Cheesecakes

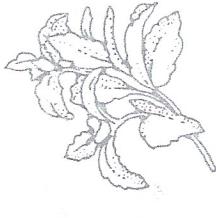
Ingredients & Directions

- ~~1/4 vanila wafers  
 3 eggs  
 2 pcks cream chs 8oz ea  
 1 c. sc. cream  
 1/4 c. sugar  
 1 t. vanilla  
 1/3 cup cocoa  
 2 T flour  
 canned cherries~~
- Heat oven to 325°. Line muffin tin w/ foil baking cups. Place 1 wafer in each bottom. Beat cream chs. Add sugar, cocoa + flour. Add egg. Beat. Stir in sc. cream + vanilla. Fill cups almost full. Bake 20-25 min. Remove from oven. Cool 5-10 min. Spread teaspoon of topping on each. Cool in pans + chill. Garnish w/ slab of cherries just before serving.

- Topping
- 1 c. sc. cream.  
 2 T sugar  
 1 t vanilla.

Makes ~1 dozen

Great



Quick Holiday Appetizer Guide  
Southem Living At Home  
With Sharon Krasny  
703-753-0301

\* Yum w/gingersnaps

Creamy Pumpkin Dip

2 (8 ounce) packages cream cheese softened  
1 (16 ounce) package powdered sugar, sifted  
 $\frac{1}{2}$  teaspoon ground nutmeg

1 (16 ounce) can pumpkin  
2 teaspoons ground cinnamon

- Beat cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Stir in pumpkin, cinnamon and nutmeg. Serve immediately or cover and chill.  
Serve dip with gingersnaps. Yields 5 cups

Butterscotch Dip for Fruit *great w/apples*

$\frac{1}{2}$  cup butter or margarine  
1 cup firmly packed light brown sugar  
1 (14 ounce) can sweetened condensed milk

1 teaspoon coconut extract  
1 teaspoon almond extract  
 $\frac{1}{2}$  teaspoon rum extract

- Combine butter and brown sugar in a 3-quart saucepan; cook over medium low heat 10 minutes, stirring occasionally. Add sweetened condensed milk, cook over medium low heat 6 minutes or until thickened and bubbly. Remove from heat and stir in flavorings. Serve warm with sliced apple. Yield: 2  $\frac{1}{4}$  cups.
- Note This creamy dip forms small crystals after cooling. Reheat it over low heat just before serving to dissolve crystals.

Heather  
Sharon

5 doz.

## Almond Tea Cakes

2 c. butter       $\frac{3}{4}$  c. brown sugar

$\frac{3}{4}$  c. sugar      2 eggs

4 tsp. almond extract      4 c. flour

1 tsp. baking powder

Dough

In a mixing bowl, cream butter & sugars. Add eggs & extract; mix well. Add flour & baking powder (dough will be soft). Chill. (maybe frozen at this point to use later)

### Filling:

1 egg white       $\frac{1}{2}$  c. ground almonds

$\frac{1}{2}$  c. sugar       $\frac{1}{2}$  tsp. lemon juice

Stir egg white, sugar, almonds & lemon juice in a small bowl. Remove a portion of the dough from the refrigerator. Place 1-in. balls of dough into miniature muffin cups, pressing slightly into sides and bottom. Place  $\frac{1}{2}$  tsp. of filling in each. Cover w/ quarter sized circles of dough. Brush w/ a little milk and top w/ an almond slice.

Bake at  $350^{\circ}$  for 20 - 25 min or until golden.

## Miss Karin Rittenhouse

Tiramisu - don't do in metal pan (it reacts w/it)

2/3 cup sugar

3 cups whipping cream, divided (OR, 2 cups milk for the custard, 1 cup cream)

3 large eggs

1 tbsp flour

1/2 vanilla bean, split (OR, 1 tsp vanilla extract)

16 oz Mascarpone cheese

1 cup strong brewed coffee

Irish Cream or Kalua

2 packets lady fingers

3 tbsp powdered sugar

1/2 tsp vanilla extract

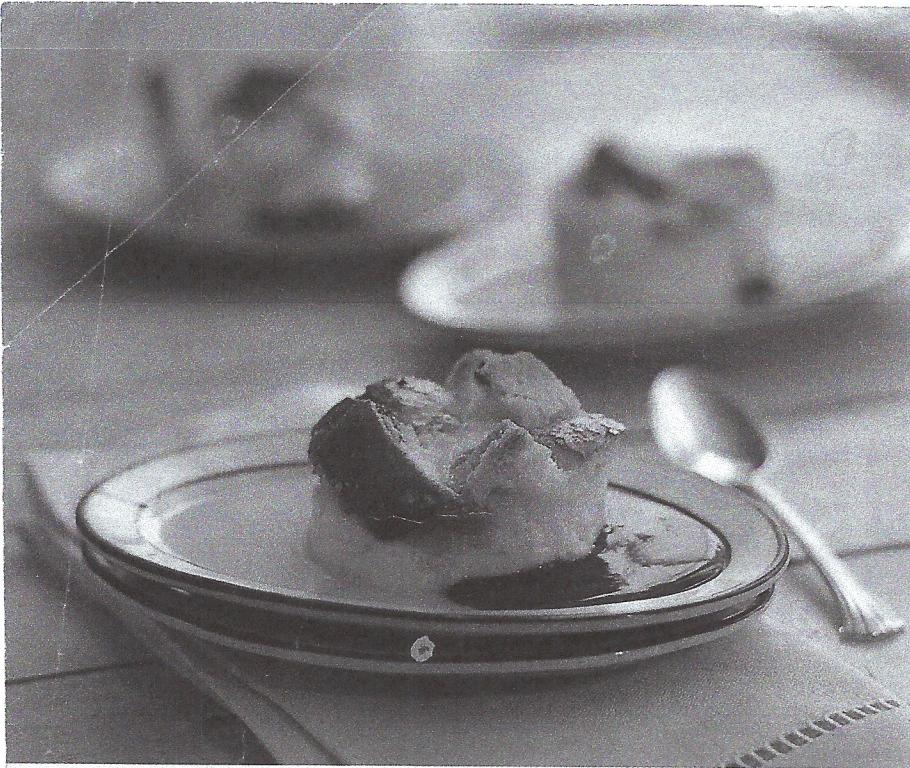
1 cup semisweet grated chocolate

Stir together sugar and 2 cups cream or milk, and eggs, flour and vanilla. Cook over medium heat, stirring constantly until thickened. Cool completely. Discard vanilla bean. Whisk in mascarpone and 2 or 3 tbsp liquor.

Stir together coffee and 4 tbsp liquor. Dip each cookie into the coffee mixture and place in a 13x9 inch dish. Spread cheese mixture over the cookies, sprinkle with chocolate, and repeat.

Beat remaining 1 cup cream, add powdered sugar and vanilla. Spoon over the mixture, and finish with chocolate (or coca)

Chill at least 2 hours before serving.



PHOTOGRAPH: RALPH ANDERSON / STYLING: MARY LYN H. JENKINS

Whisk in vanilla extract until blended.

**MICROWAVE** white chocolate in a large glass bowl at HIGH 1½ minutes or until melted, stirring twice. Gradually whisk in cream mixture; pour through a wire-mesh strainer evenly into prepared custard cups. Place cups in a 13- x 9-inch pan; add boiling water to pan to depth of 1 inch.

**BAKE** at 350° for 35 minutes or until a knife inserted in center comes out clean. Cover and chill 1 hour. Loosen edges of chilled puddings with a knife; place on serving plates. Serve with chilled White Chocolate Sauce and warm Semisweet Chocolate Sauce. Yield: 6 servings. Prep: 30 min., Chill: 1 hr., Bake: 35 min.

*WHITE CHOCOLATE SAUCE:*

- 1 cup** whipping cream  
**4 (1-ounce)** white chocolate baking squares, chopped

**COOK** whipping cream in a saucepan over medium heat, stirring often, until hot. (Do not boil.) Whisk in chopped white chocolate until smooth. Cover and chill. Yield: 1 cup. Cook: 10 min., Chill: 30 min.

*SEMISWEET CHOCOLATE SAUCE:*

- 1 cup** whipping cream  
**1 (8-ounce)** package semisweet chocolate squares, chopped

**COOK** whipping cream in a saucepan over medium heat, stirring often, until hot. (Do not boil.) Whisk in chopped chocolate until smooth. Yield: 1½ cups.

Cook: 10 min. *David Walser  
Anaheim, California*

**NOTE:** Bread pudding may be prepared in an 11- x 7-inch baking dish. Bake as directed.

**OLD-FASHIONED BREAD PUDDING**

- 3 tablespoons** butter or margarine, melted  
**¾ cup** sugar  
**2 cups** milk  
**3 large** eggs  
**2 teaspoons** vanilla extract  
**3 (1-inch-thick)** French bread slices, torn into small pieces

**DRIZZLE** butter into an 8-inch square pan. **WHISK** together sugar and next 3 ingredients in a large bowl. Stir in bread. Spoon mixture into pan.

**BAKE** at 350° for 15 minutes; stir. Bake 35 more minutes or until pudding is set. Yield: 4 to 6 servings.

Prep: 15 min., Bake: 50 min. *Libby Jones  
Apopka, Florida*

## Warm Comfort

*With a dreamy aroma that envelops the kitchen, bread pudding's alluring, baked-in goodness is tough to resist.*

*Decadent white and semisweet chocolate sauces form a delicious lagoon around White Chocolate Bread Pudding.*

In addition to the more contemporary savory pudding on page 132, try one of these traditional sweet recipes. Whether you're in the mood for a simple dessert or a sumptuous finale, neither of these creations will disappoint. *Scott Jones*

**WHITE CHOCOLATE BREAD PUDDING**

- ½ (16-ounce)** French bread loaf, cut into ½-inch cubes  
**1½ cups** half-and-half  
**½ cup** whipping cream  
**1 large** egg  
**4 egg yolks**  
**¼ cup** sugar  
**1½ teaspoons** vanilla extract  
**4 (1-ounce)** white chocolate baking squares  
White Chocolate Sauce  
Semisweet Chocolate Sauce

**BAKE** bread cubes on a baking sheet at 350° for 10 minutes or until golden brown. Arrange evenly in 6 lightly greased 6-ounce custard cups; set aside.

**COOK** half-and-half and whipping cream in a saucepan over medium heat until hot. (Do not boil.)

**WHISK** together egg, egg yolks, and sugar. Gradually whisk about one-fourth of hot mixture into egg mixture; add to remaining hot mixture, whisking constantly.

# Fabulous Banana Cakes

Five minutes and four ingredients are all you need to make this versatile batter.

**S**tir up a last-minute dessert or a festive holiday gift with one simple, speedy cake batter. The inspiration for all these great cakes comes to us from Lillian Watson of Selma, Alabama. Grand enough for any celebration, her Double-Delicious Banana Cake is certain to become a new favorite among banana pudding fans.

—MARY ALLEN PERRY

## Double-Delicious Banana Cake

MAKES 12 SERVINGS

PREP: 20 MIN., BAKE: 22 MIN.

### Banana Cake Batter

3 large bananas

1 Tbsp. lemon juice

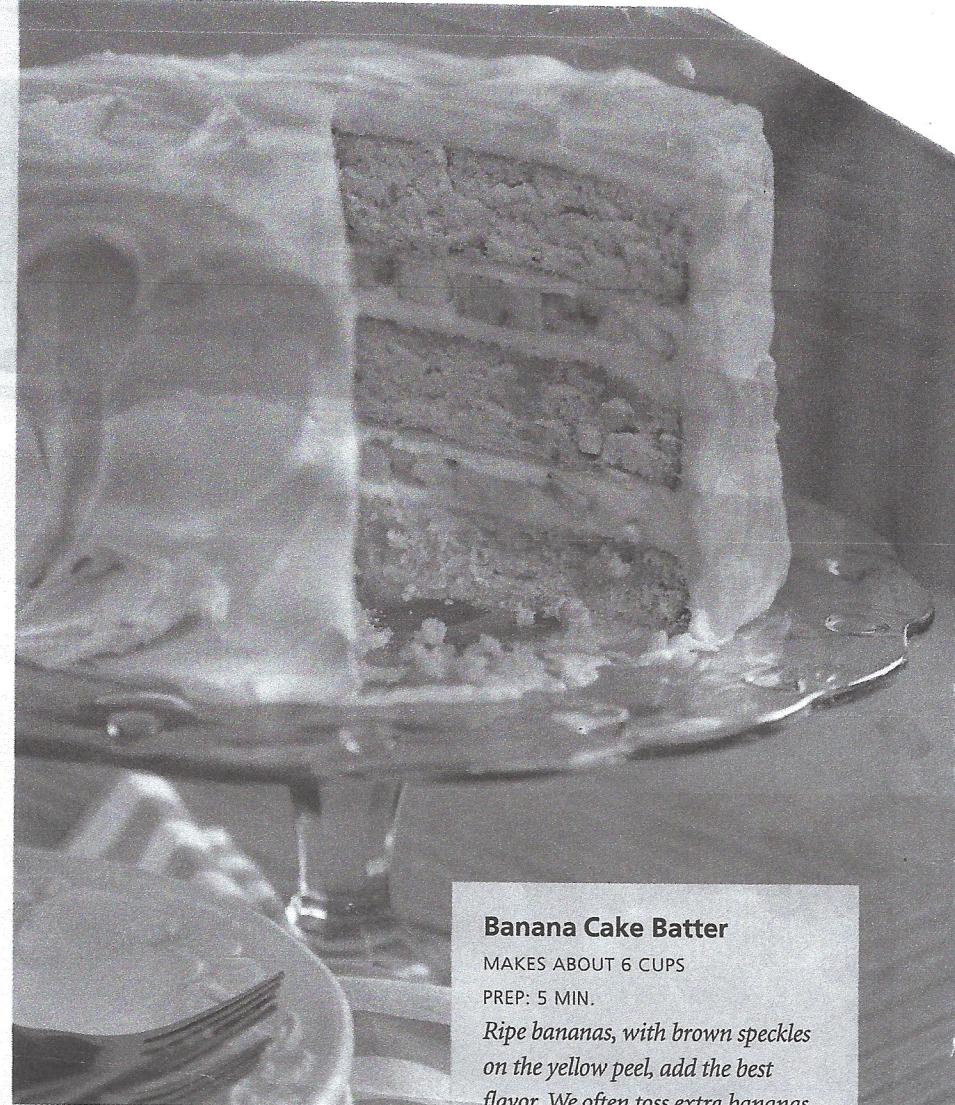
Buttercream Frosting

**1.** Spoon Banana Cake Batter evenly into 3 greased and floured 8-inch round cake pans.

**2.** Bake at 350° for 20 to 22 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove cakes from pans; cool completely on wire racks.

**3.** Cut bananas into 1/4-inch-thick slices; toss with lemon juice, and drain on paper towels.

**4.** Place 1 cake layer on a serving plate; spread top evenly with 1/2 cup frosting. Arrange half of banana slices in a single layer over the frosting. Spread top of second cake layer evenly with 1/2 cup frosting, and invert, frosted side down, over the first layer, sandwiching the banana slices between the 2 frosted cake layers. Repeat sand-



wiching procedure with remaining cake layer. Frost top and sides of cake with remaining frosting.

### Buttercream Frosting:

MAKES ABOUT 6 CUPS

PREP: 10 MIN.

*This recipe makes a generous amount of frosting for all the layers of the Double-Delicious Banana Cake. Half the recipe for your favorite sheet cake.*

1 cup butter, softened

2 (16-oz.) packages powdered sugar

3/4 cup milk

1 Tbsp. vanilla extract

**1.** Beat butter at medium speed with an electric mixer until creamy; gradually add powdered sugar alternately with milk, beating at low speed until blended after each addition. Stir in 1 Tbsp. vanilla.

### Banana Cake Batter

MAKES ABOUT 6 CUPS

PREP: 5 MIN.

*Ripe bananas, with brown speckles on the yellow peel, add the best flavor. We often toss extra bananas in the freezer to keep on hand, but don't use them in this recipe—after thawing, their syrupy texture keeps the batter from rising properly.*

1 (16-oz.) package pound cake mix

3 large bananas, mashed

2 large eggs

1/3 cup milk

**1.** Beat all ingredients at low speed with an electric mixer 30 seconds. Scrape down sides, and beat at medium speed 3 minutes. Use batter immediately, following directions for desired cake.

**Note:** For testing purposes only, we used Betty Crocker Pound Cake Mix.

**Banana-Pecan Cake Batter:** Prepare Banana Cake Batter as directed; stir 1 cup chopped toasted pecans into batter. Use immediately, following directions for desired cake.

# Cooking Class

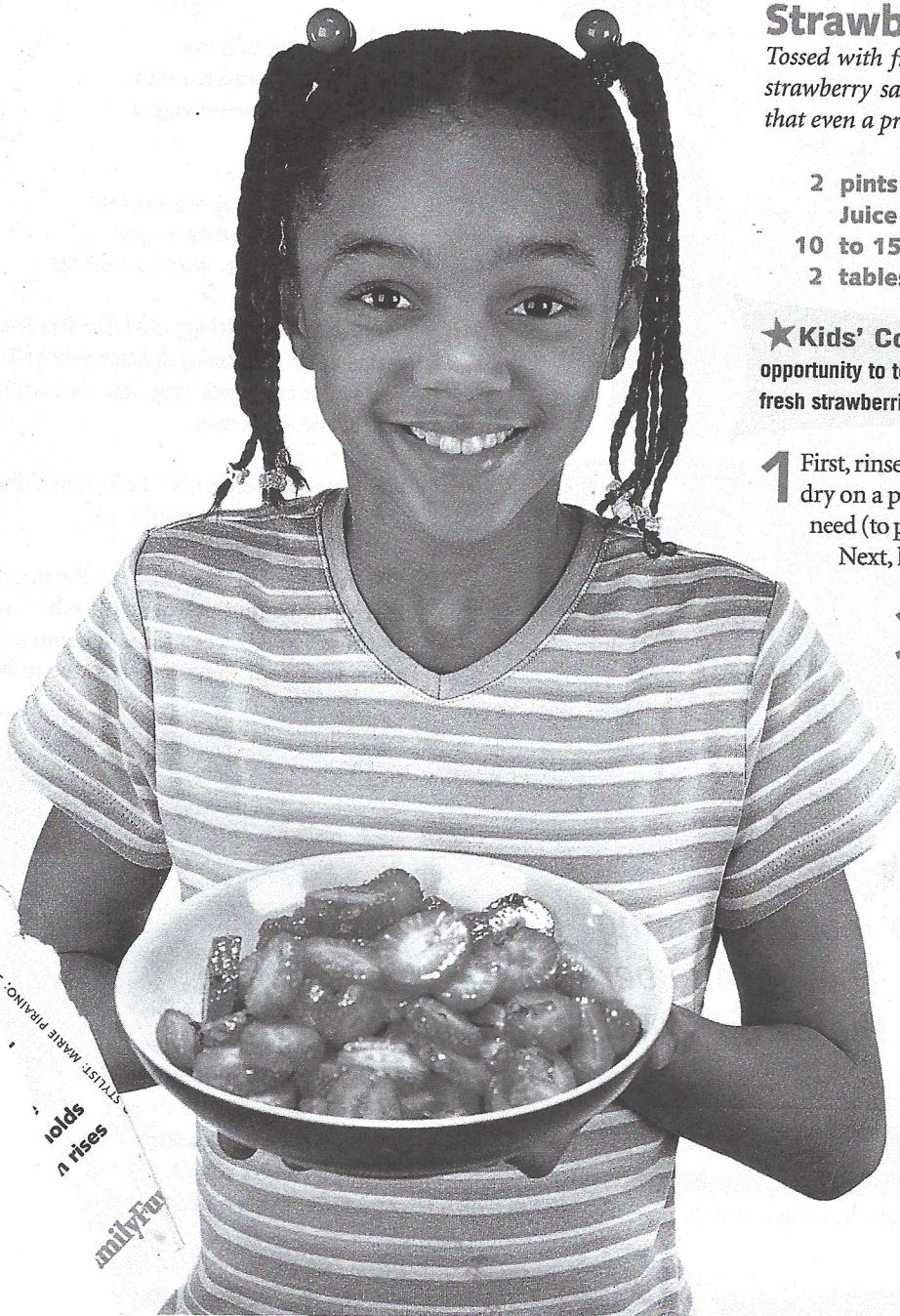
A STEP-BY-STEP GUIDE TO TEACHING KIDS TO COOK

## Sweet Strawberries

When the first plump, bright red strawberries hit farm stands, that's when you know summer has really begun. For kids, these sweet berries are delicious on their own and even better when mixed into a

healthful dessert. Our recipes — Strawberry Mint Surprise, Strawberry Shortcake Cups, Strawberry Yogurt Smoothies, and Strawberry Pops — promise a season of naturally tasty eating.

BY EMILY B. TODD



### Strawberry Mint Surprise

Tossed with fresh mint, lemon juice, and honey, this strawberry salad makes for a quick snack or dessert that even a preschooler can help mix up.

2 pints strawberries  
Juice of half a lemon  
10 to 15 fresh mint leaves  
2 tablespoons honey

★ **Kids' Cooking Skills:** Use this recipe as an opportunity to teach your child how to wash, dry, and hull fresh strawberries.

1 First, rinse the berries in a colander, then pat them dry on a paper towel. Wash only the amount you need (to prevent the berries from turning moldy). Next, hull and slice them with a plastic knife.

2 In a serving bowl, toss the berries with the lemon juice. Mince the mint leaves with scissors. Add the mint and honey to the strawberries, stir, and let sit for 30 minutes before serving. Serves 4 to 6.



**TIP** To hull a strawberry, kids should cut off the stem just below the white part with a plastic knife.