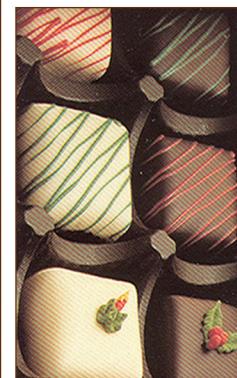




Cookie Virtuoso

Blend together buttery cookie layers with rich chocolates, marzipan and jams to create sweet harmony...**Cookies Virtuoso**. As a gift to your friends or to yourself, this confectionery performance will surely receive a standing ovation.



Florentine Duet

Our most treasured family recipe. Blend rich pastry cream, sugar, sliced almonds or macadamias, zesty lemon and orange peel (no flour!) then bake to a golden crisp. Dip each Almond Florentine in a dark bittersweet chocolate, each Macadamia Nut Florentine in a sweet milk chocolate. Choose either variation; you're sure to call for an encore.



- A. Danish Kringle - "The Pretzel"
- B. Assorted Danish



HERB CAEN...

Wednesday, July 3, 1991* San Francisco Chronicle**

"...The Coalition Against Fantasia Exhibition will be in front of the Castro Theatre picketing the screening of Walt Disney's classic full-length cartoon movie "Fantasia".... Another group is enraged at Disney's bowdlerization of classical music, and another protests invidious racial stereotypes in the movie.....Phew. For a moment I was afraid they were opposed to Fantasia, the bakery."

Thursday, September 27, 1990* San Francisco Chronicle**

"For America's ambivalence when it comes to ingestion, just look at the Laurel Shopping Center on California Street. Right next to the Fantasia Bakery, with its killer pastries, is the Jenny Craig Weight Loss Center. It does save walking."

Monday, October 17, 1983* San Francisco Chronicle**

"...Happy Calories: Lewis and Ernest Weil's Fantasia Bakery, which has enriched so many dentists, celebrates its 35th birthday Nov 1"



Baumkuchen - "Tree Cake"

S.F. Examiner - Wed. Aug. 26, 1970

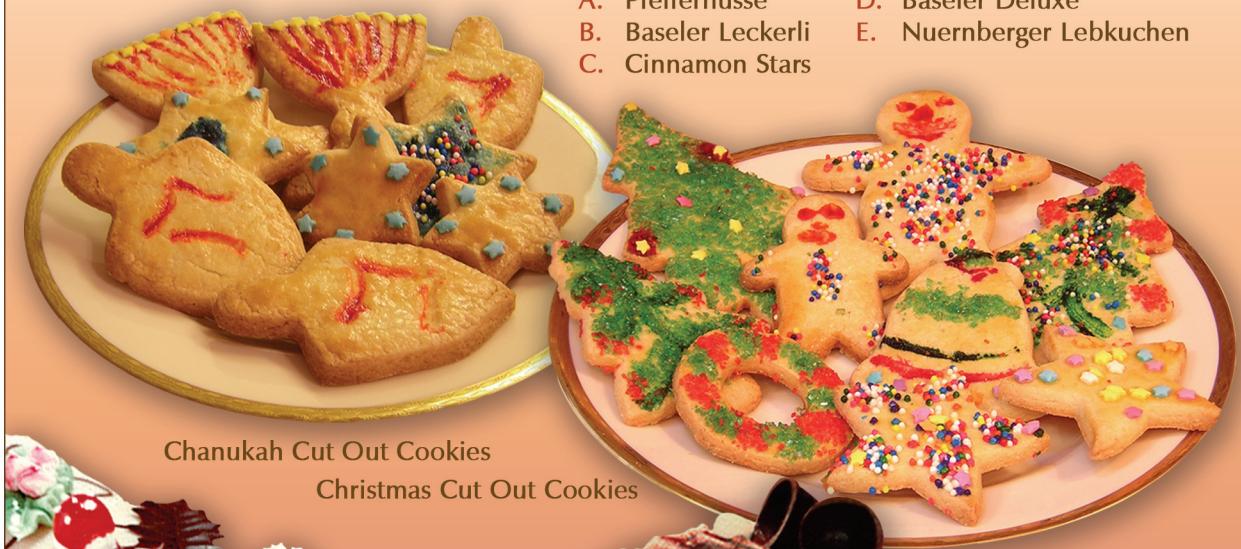
The S.F. Examiner Food Editor, Helen Brown, wrote on Wed. Aug. 26, 1970 about the Baumkuchen in the newspaper. "Gypsies, according to legend, possess magic powers. And surely one of the most magical things they ever created is the Baumkuchen or Tree Cake....Ernest Weil, whose Fantasia bakery-confectionary out on California St. produces the only Baumkuchen west of the Mississippi....Weil's Baumkuchen spit, while infinitely more sophisticated, is based on the same principle as the gypsies... As the spit turns in front of the 20 gas jets, each with its own control, batter is poured over it in a thin layer. That layer is completely baked before a second layer is poured over it and the process is repeated about 24 times, depending on the size the cake is to be.... the Baumkuchen baker the day we visited was Erhard.....Weil estimated that it takes a total of four hours, including mixing, baking, and glazing to turn out one Baumkuchen." The Baumkuchen is a cake three or four feet high with a hollow center offering a magnificent opportunity for the creation of unusual desserts. It has a delicious flavor like a very rich pound cake. You can't think of calories while eating Baumkuchen!

The Baumkuchen recipe is not in this pastry cookbook since you would not be able to make it without the special oven.

A B C D E



- A. Pfeffernusse D. Baseler Deluxe
B. Baseler Leckerli E. Nuernberger Lebkuchen
C. Cinnamon Stars



Chanukah Cut Out Cookies

Christmas Cut Out Cookies



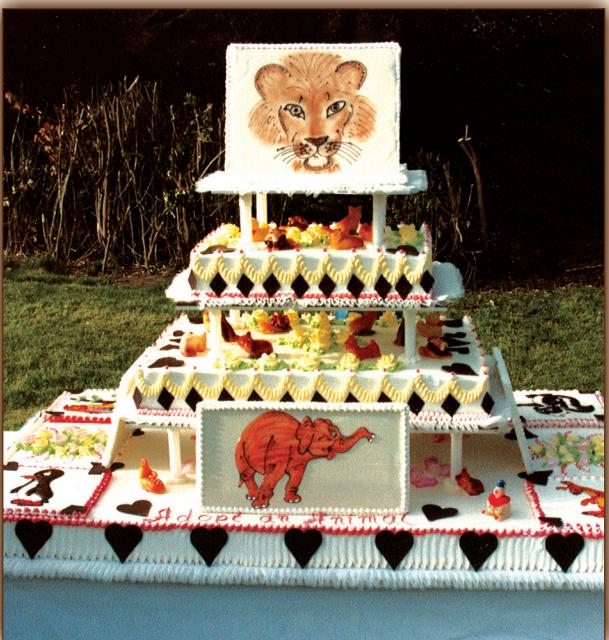
Marzipan
Bouche de Noel

Mocha
Bouche de Noel



- A. Gingerbread Cookies
- B. Almond Stollen
- C. Dresdner Stollen





Community

The list of donated cakes is long, but a few of them are seen on this page. Those photographed here are San Francisco Zoo Adopt-an-Animal Night, KQED, Save the Cable Cars, Evening Magazine, and 25th Anniversary of Ghirardelli Square.





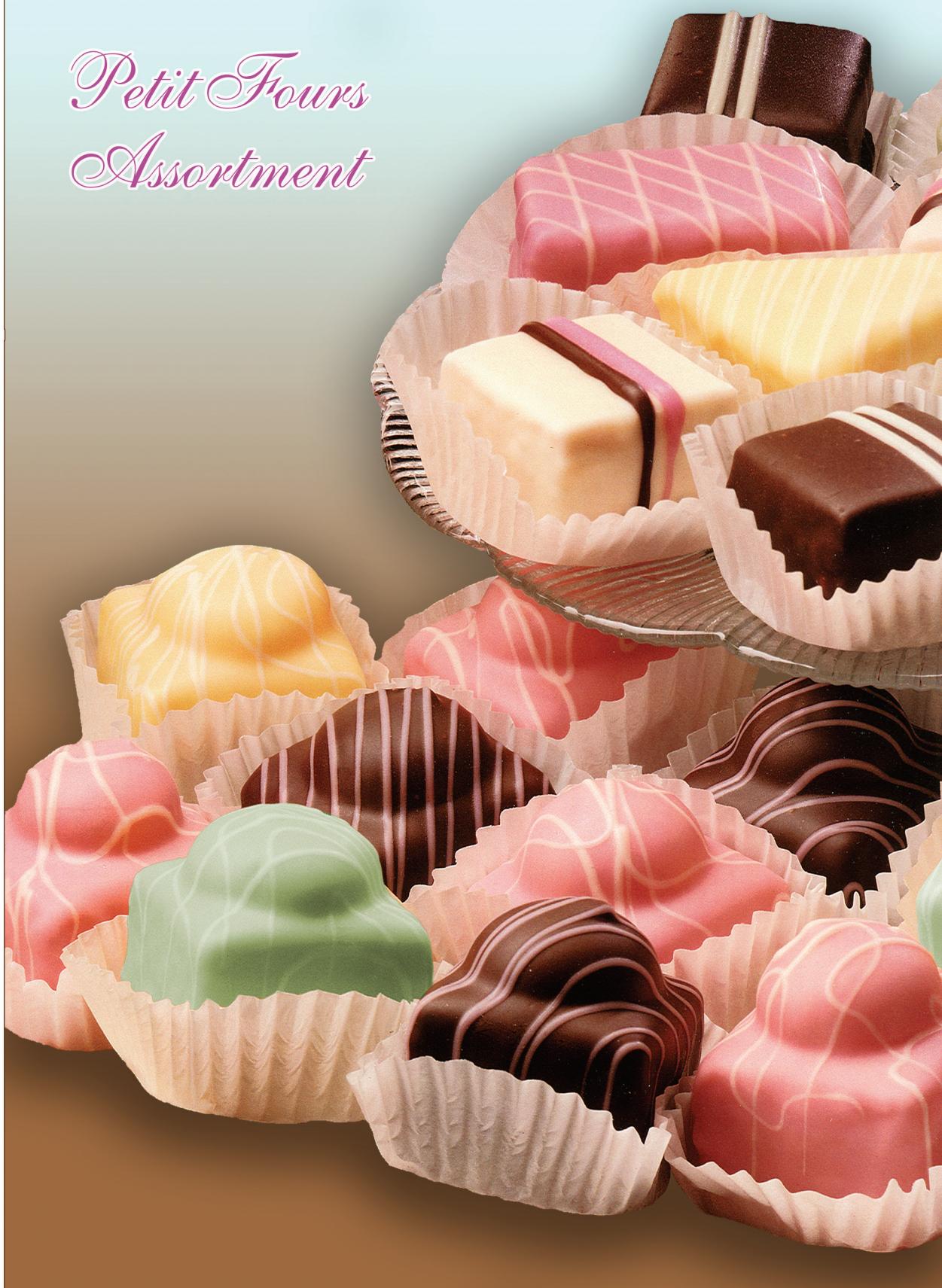
Decorating Parties

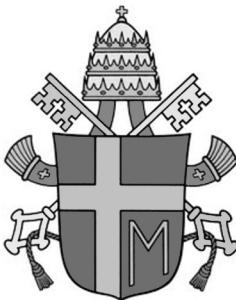
Every holiday, hundreds of children looked forward to the decorating parties. First with Theo, and then with Peter and Susan, our fantastic decorators showed the children how to squeeze the butter cream bag so the "goop" would come out of the bottom and not all from the top. Each boy and girl would get a big free butter cookie, cut out in the appropriate holiday shape, to decorate with a bag full of butter cream. Those traditions continued to the days of my seven grandchildren.

Top left: Senator Feinstein trying out her decorating talent.



*Petit Fours
Assortment*





**VISIT OF
POPE JOHN PAUL II
United States of America
October, 1979**

Menu

DES MOINES TO CHICAGO

LIGHT REFRESHMENTS

An Assortment of Canapés
and Gourmandises

Smoked Salmon
Gouda Cheese

Parma Ham
Smoked Turkey

Shrimp Aurore in Lemon Basket
Game Galantine
Pate en Croute

Chaud Froid de Volaille
Foie Gras Barquette

Quail Eggs Stuffed with Caviar

Petit Fours

TWA

605 THIRD AVENUE, NEW YORK, NEW YORK, U.S.A. 10016

October 18, 1979

Mr. Lewis Weil
FANTASIA CONFECTIONS
3465 California Street
San Francisco, California 94118

Dear Lew,

It was a tremendous honor for TWA to be selected to carry Pope John Paul II, other members of the Papal Suite, and media representatives from around the world during His Holiness' United States visit and on his return flight to Rome.

All feedback that we have received – from the Pope and others in the Papal party, guests on the flights, and in media reports – indicate that food, beverage and in-flight service on all segments of the journey were a huge success.

Lew, we very much appreciate your contribution of the special petit fours served from Des Moines to Chicago. Although this was a short segment where the service was limited, the petit fours helped achieve an elegant presentation. The in-flight crews indicated that the petit fours looked beautiful, and that passengers enjoyed them very much.

I am enclosing some menus from the Pope's trip that I thought you and other members of the Fantasia Family might like to have as a memento of this historic occasion. Additionally, any pertinent media articles are either included or will be forwarded separately as we receive them.

Thanks again.

Regards
Michael T. Duarte
 Michael T. Duarte
 Director – Dining
 Service Programs

Special Advice with Love

This is not a fast-food cookbook. These wonderful recipes demand love, attention, and patience. To those of us who loved eating Fantasia Confections' pastries, baking them will be more complicated, but ever so delicious.

Fantasia Confections was created by Ernest Weil, an immigrant to the USA from Germany. Testing all the recipes so they come out perfect for you and actually writing this book was more difficult than 40 years of baking the exquisite cakes, cookies, and pastries. Each recipe's measurements had to be transformed from 100 cakes to just one cake.

Read each recipe carefully in order to understand it completely. Many recipes depend on "building blocks" or other ingredients that need to be prepared in advance.

Glance at the end of the book for some special tips, some possible substitutions for ingredients that are hard to find, and useful hints for a successful baking experience.

To recreate the magic of Fantasia Confections will be challenging for the beginner baker, but definitely worth the effort, and very exciting for the experienced baker.

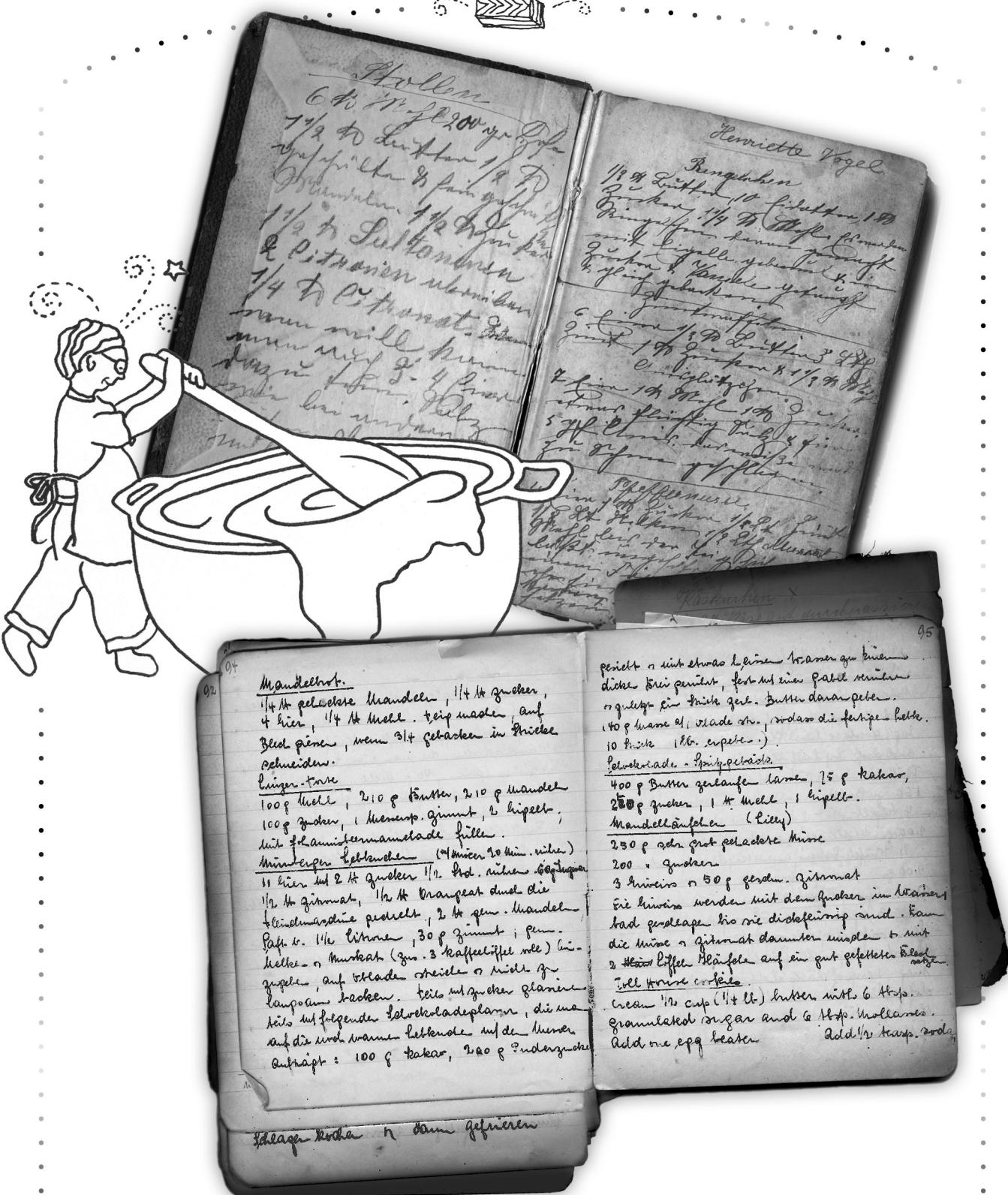
Enjoy, but.....

Don't forget READ ALL THE INSTRUCTIONS CAREFULLY BEFORE YOU BEGIN!



With love to Dad who shares his marvelous recipes of all these beautiful desserts, to keep the mouth-watering memories of his bakery alive forever. Congratulations on the completion of this very creative pastry cookbook.

Your loving daughter,
Evie Weil Rote



The Sources of the Sweets

Pictured here are the cookbooks of Henriette Vogel (Top c. 1875), Margot's grandmother, and Emmy Schwarz (c. 1925), Margot's mother.

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Canapés “Hot Dogs,” Chicken, Cheddar Cheese, and Corned Beef

Surprise Your Guests and Family with These Appetizers. Sharp, Buttery, and Flaky Canapés.

Yield: 120 canapés

Advance Preparation:

Preheat oven to 400°

Line four 12" x 16" baking trays with baking parchment or nonstick foil.

1 recipe Quick Puff Paste Dough (See page 183)

1 recipe Canapé Fillings

Ingredients:

1 package beef franks (10 in package, Hebrew National)

Dijon mustard

2 eggs and 1 yolk, beaten with a fork

1 cup cornflake crumbs, *spiced with 1/2 tsp. each onion and garlic powder.*

Sesame seeds

Caraway seeds

Equipment and Utensils:

Four 12" x 16" baking trays, pastry brush, sharp knife, rolling pin, pizza cutter, 15" wooden ruler, pastry bag fitted with a 1/2" round tip (or a small spoon), 1/4" diameter dowel, 8" to 12" long.

Procedure for 30 Hot Dog Canapés

Procedure for 30 Chicken Canapés

Procedure for 30 Corned Beef and 30 Cheese Filled Canapés

See Illustration pages 240 – 241 - 242

Canapé Fillings

Yield: Enough for 30 Chicken, 30 Cheese, and 30 Corned Beef Canapés

Advance Preparation:

First boil the chicken and corned beef.

Second prepare the Roué.

Ingredients for the Roué:

1/2 cube unsalted butter (2 oz.)

1/4 cup all purpose flour (1 3/4 oz.)

3/4 cup chicken broth (6 oz.)

(or better liquid from cooked chicken)

1/4 cup white wine (2 oz.)

**Ingredients to cook Chicken and Corned Beef,
see next page**

Ingredients for Cheddar Cheese Filling:

1 1/4 cup aged sharp cheddar cheese, shredded

3/4 cup Roué

1 egg yolk

1/3 cup toasted almonds, diced

Onion powder, garlic powder, and pepper (*a couple of shakes to taste*)

Equipment and Utensils:

Small pot, wooden spoon, sharp knife, plastic spatula, three small bowls, small wire whip.

Procedure for Roué:

Melt the butter in a small saucepan. Stir in the flour and stir until incorporated. Gradually add the chicken broth and wine, while stirring constantly with the wire whip, until all the liquids are absorbed and the roué is thickened. When the roué is thick, remove from the heat and set aside.

Procedure for Cheddar Cheese Filling:

Combine all of the ingredients in a small bowl and mix well. Refrigerate.

Continuation: Canapés

Ingredients to Cook the Chicken:

12 oz. chicken breast, raw, skinless, and boneless
(8 oz. cooked, approx. 1 ½ Cups)
¼ cup chicken broth
¼ cup dry white wine
¼ tsp. Dijon mustard
⅛ tsp. salt (pinch)
½ tsp. chicken bouillon powder
½ tsp. onion and garlic powder
½ tsp. pepper

Ingredients for the Chicken Filling:

⅓ cup Roué
½ tsp. fresh lemon juice
¼ cup chopped almonds
1 egg yolk

Ingredients to Cook the Corned Beef:

12 oz. raw corned beef, or 4 oz. cooked
(Use some spices with the meat to cook)

Ingredients to

Prepare the Corned Beef Filling:

Use the balance of Roué (½ cup)
½ tsp. horseradish
⅔ tsp. caraway seeds

Onion powder	<i>(A couple of shakes to taste)</i>
Garlic powder	
Pepper	

You can bake the canapés and freeze them or you can leave them unbaked. To prepare the frozen unbaked canapés, remove the canapés from the freezer one day in advance and place into the refrigerator. Preheat the oven to 400° and bake for approx. 20 minutes until golden brown.

Procedure for Chicken Filling:

In a small pot, combine all of the ingredients to cook the chicken. Cook the chicken thoroughly and until tender. Drain off the liquid and set aside for the roué. Chop the chicken finely, and in a small bowl, mix the chicken with the roué, almonds, lemon juice, and egg yolk. Refrigerate.

Procedure for Corned Beef Filling:

Cut up the corned beef into six pieces and combine the spices with the meat in a small pot. Cover with water. Cook until the meat is soft. Approx. 20 minutes. Drain off the liquid and chop the meat finely into a small bowl. Mix the meat with the roué, horseradish, spices, and caraway seeds. Refrigerate.

Serving – Reheating and Freezing of Canapés:

Serve hot or at least warm. If you bake the canapés one day in advance, when you are ready to serve, place them in a **350° preheated oven for approx. 5 minutes.**

Fleurons (Crescent Shaped Puff Pastry Garnish)

Multiple Uses, As a Garnish or Filled for Hot or Cold Canapés

Yield: Depends on size of fleurons

Advance Preparation:

Depending on the quantity of fleurons you want to bake, prepare the dough one day in advance.

Line one or two 12" x 16" trays with baking paper.

Preheat oven to 400°.

Ingredients:

1 recipe Quick Puff Pastry Dough (**See page 183**)

1 egg, beaten with a fork

400°, and then turn down the temperature to 350° and continue baking until golden brown.

They can be stored at room temperature for a few days until ready to use. They can also be frozen, up to 2 months, boxed and well wrapped. (**See "This and That" on page 207**).

Equipment and Utensils:

One or two 12" x 16" baking trays, rolling pin, round cutters according to size of fleurons.

Procedure: See illustration, on page 230

Baking Procedure:

Place all of the "cut-outs" on a baking tray, leaving ½" space between each and brush with egg. Using a fork, mark each "cut-out" top with a crisscross pattern. **Bake for 10 minutes at**

Yield: 30 to 40 cheese straws

Advance Preparation:

Preheat oven to 400°.

Prepare the dough one day in advance.

Line two 12" x 16" trays with baking paper.

Ingredients:

1 recipe Classic or Quick Puff Paste Dough
(Approx. 8" x 8" or 18 oz.) (**See Page 182/183**)

You will only be using half of the dough and can freeze the rest.

1 cup parmesan cheese

½ tsp. paprika

½ tsp. onion salt or powder

½ tsp. garlic salt or powder

1 egg, beaten with a fork

½" wide strips of approx. 5" - 6" long. Twist each piece, going in opposite directions. Place on the tray 1 ½" apart and press down both ends to adhere to the baking paper. When the tray is full, cover with baking paper and press down with another baking tray. This will flatten down the cheese straws.

Brush lightly with the egg and let rest for approx. 30 minutes. **Bake for 10 minutes at 400°, and then turn down to 350° and bake an additional 10 minutes** or until golden brown and the bottoms look well baked. Serve warm or cold. Store in an airtight container for up to 1 week, or boxed and well wrapped, freeze for up to 2 months. (**See "This and That" on page 207**).

Patty Shells (3 ½" – 2 ½" – 1 ½")

Any Luncheon Will Be Enhanced By Serving Patty Shells

Yield: Depends on the size of Patty Shells. Example: 2 ½" Patty Shells yields approx. 30

Advance Preparation:

Preheat oven to 400° and prepare the dough one day in advance. Line two trays with baking paper and cover two 12" x 16" corrugated boards with nonstick foil. The nonstick side should face the outside.

Ingredients:

1 recipe Quick Puff Paste **(See page 183)**
or 1 recipe Classic Puff Paste - *more flaky, but also more time consuming.* **(See page 182)**
1 egg and 1 yolk, beaten with a fork

Procedure:

Remove the puff paste dough from the refrigerator. Roll out to approx. ¼" thick and approx. 21" x 16". As you roll the dough, don't force it, but let it stretch back. If you cut out the rounds, they should stay round and not shrink. (Remember, for each patty shell, you have to cut out two rounds, one for the bottom, and one to form the ring, which goes on top of the bottom). To cut out the center ring, you have to be very careful to center the smaller cutter before cutting out the center. Save the center cut outs and place them on a separate tray to bake. They can be used later as a cover on top of the filled patty shells.

Brush the bottom with egg and very carefully place the ring on top. The ring should sit perfectly around the edge of the bottom dough. Brush the top of the ring with egg very carefully. (*Be sure not to have too much egg on the brush, so the egg is only brushed on the top and does not touch the sides.*)

Place the patty shells on the tray, spaced approx. 1" apart, and fill the tray. Place the tray in the refrigerator for 20 minutes or longer before baking. Place the tray on the center screen of the oven and **bake at 400° for 10 minutes.** (Before placing the corrugated board on top of the patty shells, be sure the shells have risen straight up. You might have to straighten them with a metal spatula.) Then place the 12" x 16" corrugated board, nonstick-foil side facing the patty shells, on top of the patty shells. Turn down the temperature of the oven to **350° and bake for 10 minutes more.** Remove the foil-covered corrugated board and bake for 5 additional minutes until golden brown. Remove from the oven. When the patty shells are still warm, run a small knife around the inside circle and remove the inside dough. Place the tray back in the oven for 5 minutes to dry out the inside of the patty shells.

You can keep the patty shells for a few days at room temperature until ready to use. You can freshen up the patty shells, when you are ready to use them, by placing them in a **350° preheated oven for 5 minutes.** You can also freeze the patty shells in a box, well wrapped. (**See "This and That" on page 207.**)

Equipment and Utensils:

Depends on the size of patty shells: You will need a cutter ½" larger than the size of the patty shells that you want to bake. For example, for the 3 ½" patty shell you will need a 4" cutter. You will also need a 3" cutter to cut the ring.

Two 12" x 16" baking trays, rolling pin, pastry brush, two 12" x 16" corrugated boards, metal spatula.

Vol Au Vent

Filled with Lobster Or Chicken

Makes a Great Presentation and You Can Eat the Flaky Serving Bowl

Yield: One 9" Vol Au Vent, servings depend on filling

Advance Preparation:

Preheat oven to 400°.

Prepare the dough one day in advance.

Two 12" x 16" trays lined with baking paper.

Equipment and Utensils:

One 10" and one 8" round baking pan or a 10" and 8" corrugated cake circle, fork, knife, two 12" x 16" baking trays, pastry brush, rolling pin, pizza cutter or pastry wheel.

Ingredients:

1 recipe Quick or Classic Puff Paste

(See page 182 or 183)

1 egg and 1 yolk, beaten with a fork

Procedure:

On a flour-dusted surface, roll the puff pastry to approx. 22" long by 12" wide and $\frac{1}{4}$ " thick. Be sure to let the dough rest in between each rolling so the dough does not shrink back. Cut the dough in half so you end up with two square pieces

of dough. Place a 10" round cake pan or corrugated cake circle, as a guide, on the dough and cut carefully around the cake pan. You should end up with a 10" round piece of dough which you place on the baking pan. Cut a second round piece the same way but leave this one on a working surface. Centering the 8" cake pan, or the 8" corrugated cake circle, on top of the second 10" round piece you can cut around the 8" cake pan or corrugated cake circle. You should end up with a 1" band and also a 8" round piece of dough.

With a pastry brush apply the egg to the 10" round dough that is on the baking tray. Very carefully move the 1" band of dough and place on top of the 10" round dough, lining it up with the bottom dough. Make sure that you do not stretch or distort the band. (Even though you cut out a 10" round, it will end up only 9" after the baking).

With the back of a small knife, decoratively scallop the sides of the shell. With a fork, prick only the center of the shell and not the ring. Place the 8" round dough on a separate baking tray and also brush with the egg. Using a fork, decorate the top. Any leftover dough scraps you can use as figures and attach to the top of the 8" dough. Or work together the scraps so you can roll it out and use it later. The 8" baked dough will become your cover for the Vol Au Vent.

Both the 10" and the 8" dough should be refrigerated at least 1 hour before baking. On top of the 10" unbaked Vol Au Vent place a 12" x 12" cut parchment or nonstick foil. (If you use the nonstick foil, place the nonstick, gray side, facing the top of the dough.) On top of the parchment or foil place a 10" round corrugated cake circle. (Place the cake circle on top, after the ring has risen, maybe after 10 minutes). Make sure the cake circle is centered on top to keep the ring from falling over during baking.

Bake 15 minutes at 400°. Take off the paper and corrugated round circle and bake **10 minutes more at 400°. Then turn down the temperature to 350° and continue baking for 15 minutes.** Bake until golden brown. If the inside of the Vol Au Vent, after it is baked, is raised up, carefully cut around the inside and lift it out to make space for the filling. After turning off the oven, place the Vol Au Vent back into the oven for the inside to dry up.

The baked Vol Au Vent can be kept at room temperature for 3 to 5 days or frozen for 2 months, See "This and That" on page 207. It can be kept unbaked for 3 days, refrigerated.

Almondine Torte

Created by Fantasia Confections for Almond Lovers

Yield: One 9" cake, serves 12 to 14

Advance Preparation:

1 recipe Butter Sponge, makes two 9" layers
(See page 173)
1 recipe Almond Layers, makes two 9" layers
(See page 172)
1 recipe Vanilla Butter Cream **(See page 190)**
1 recipe Chocolate Fudge **(See page 194)**
14 blanched toasted almonds
3 ½ oz. white chocolate bar
(melt when ready to decorate)

Ingredients and Procedure: To Prepare Amaretto White and Chocolate Butter Cream

Mix all of the Vanilla Butter Cream with 4 TBSP. Amaretto liqueur and 1 tsp. pure almond extract.
(If you like a stronger flavor, increase both.)
Keep 1/3 of the Butter Cream white, set aside the other 2/3, mix with 1 bar (3 ½ oz.) bitterweet melted chocolate and set aside.

Procedure: Amaretto Syrup

Bring to a boil in a small pot, ½ cup water and ¼ cup granulated sugar. Set aside to cool off, then add:
3 TBSP. Amaretto liqueur.

Equipment and Utensils:

Two 9" corrugated cake circles, spoons, offset metal spatula, plastic spatula, sharp knife, pastry brush, small pot, pastry bag with ¼" star tip (Wilton #18), small plastic bag for white lines, icing screen plus 12" x 16" tray.

Procedure:

Freeze the layers for easier handling. Split one butter sponge layer in half, use both almond layers. You end up with 4 layers. Set the top 3 layers aside and place the bottom sponge layer on the 9" corrugated cake circle. Brush with syrup, then spread chocolate butter cream on top of the layer and level with the offset metal spatula.

Top the chocolate butter cream with an almond layer and brush with syrup. Spoon the white butter cream on the almond layer and top with the butter sponge layer. Brush with syrup and spread chocolate butter cream on the layer and cover with the almond layer. Using a 9" corrugated cake circle, press down and level the cake. Cover the top and sides with chocolate butter cream to smooth out. Place 15 minutes into the freezer, while you get the chocolate

fudge ready to ice the cake. Set an icing screen on top of a 12" x 16" tray to catch the overflow of the icing. The icing should be warm enough to spread. Start by pouring icing on the top center of the cake and spread towards the sides of the cake, using an offset metal spatula. Let the icing set up before moving cake onto a cake serving platter. Decorate the top of the cake, **see picture on page 20D**. Refrigerate for up to 4 days or freeze for up to 3 months, boxed and well wrapped. See "**This and That**" on page 207.

Angel Food Cake (Chocolate)

Enhanced with Chocolate Bits, Almond Crunch Topping, &
Filled and Iced with Mocha Rum Whipped Cream

Yield: One 10" tube cake, serves 10 to 12

Advance Preparation:

Preheat oven to 325°.

Be sure bowl and wire whip are absolutely clean and not oily.

Ingredients:

1 ½ cup cake flour (7 oz.)

½ cup powdered sugar (2.16 oz.)

¼ tsp. salt

12 egg whites (12 ½ oz.)

1 ½ tsp. cream of tartar

1 ½ tsp. pure vanilla extract

1 cup granulated sugar (7 ½ oz.)

¼ cup cocoa powder

2 TBSP. instant coffee

2 TBSP. hot water

2 tsp. pure vanilla extract

1 cup chocolate bits

Topping:

1 recipe Almond Crunch Topping (See page 197)

Filling and Icing:

1 recipe Mocha Rum Whipped Cream(See page 191)

flour, add the cup of chocolate bits. Be sure to scrape the sides and bottom and bring the batter up and over, so you don't leave any flour pockets. Do not over mix.

Pour the batter into an un-greased tube pan and using a knife or spatula, cut into the batter to break down large air pockets or unmixed flour. Then lightly hit the tube pan down on a folded towel on the table. **Bake 35 minutes at 325°** until the top springs back when lightly touched and the cracks on the top look dry. Take out of the oven and turn upside down on a corrugated cake circle. When completely cold loosen up the sides with a spatula or knife and then hit the tube pan lightly on the countertop so the cake will fall out onto a corrugated cake circle.

Filling and Icing:

When the angel food is cooled, place in the freezer for 30 minutes. Then take out of the freezer and slice horizontally twice, so you have three layers. You have to wipe the knife clean while cutting. Place the bottom layer on the corrugated cake circle and top with whipped cream. Place the second layer on top of the first and also top with whipped cream. Place the third layer on top of the second and level out the cake. Ice the top and sides of the cake using the rest of the cream. Finally cover the sides and top of the cake with almond crunch. The cake will keep 3 days refrigerated and keeps 3 months frozen, boxed and well wrapped. (See "This and That" on page 207).

Equipment and Utensils:

One 10" x 4" tube pan DO NOT OIL, upright electric mixer or hand electric mixer, wire whip, plastic spatula, flour sieve, 10" corrugated cake circle, small bowl, sharp knife, offset metal spatula, serving spoon, dish towel, tablespoon.

Procedure:

Sift the flour, powdered sugar, and salt together three times on foil or waxed paper. Place whites and cream of tartar in the bowl of the electric mixer and attach the wire whip. Beat foamy on #4 speed. Add the vanilla and beat in the sugar ¼ cup at a time on #6 speed. Continue beating until whites are stiff and glossy.

Mix cocoa powder, coffee, water, and vanilla in a small bowl and set aside. Remove the bowl from the electric mixer and sift ¼ of the flour mixture over the whites. Repeat until all is folded in using a spatula or serving spoon. Before adding the last of the flour, take out two big serving spoons of egg white batter and mix into the liquid chocolate-coffee mix. Then fold all of it into the egg white batter with the last of the flour. Along with the

Angel Food Cake

Light and Fluffy and Low in Cholesterol, Unless You "Richen It Up" With Whipped Cream or Butter Cream

Yield: One 10" tube cake, 10 to 12 servings

Advance Preparation:

Preheat oven to 325°.

Be sure bowl and wire whip are absolutely clean and not oily.

Ingredients:

1 ¾ cup cake flour (7 ¾ oz.)

½ cup powdered sugar (2.16 oz.)

¼ tsp. salt

1 ½ cup (12) egg whites (12 ½ oz.)

1 ½ tsp. cream of tartar

1 ½ tsp. pure vanilla extract

1 cup granulated sugar (7.20 oz.)

Equipment and Utensils:

One 10" x 4" tube pan **DO NOT OIL**, upright or hand held electric mixer, dish towel, wire whip, plastic spatula, flour sieve, 9" corrugated cake circle.

Procedure:

Sift the flour, powdered sugar, and salt together three times on foil or waxed paper. Place whites and cream of tartar in a bowl of the electric mixer and attach the wire whip. Beat until foamy on #4 speed.

Add the vanilla and beat in the sugar ¼ cup at a time on #6 speed. Continue beating until whites are stiff and glossy.

Remove bowl and sift ¼ of the flour mixture over the whites, fold in using a spatula or serving spoon. Repeat until all is folded in. Be sure to scrape the sides and bottom and bring the batter up and over, so you don't leave any flour pockets. Do not over mix. Pour the batter into an un-greased tube pan and using a knife or spatula, cut into the batter to break down large air pockets or unmixed flour. Then lightly hit the tube pan down on a folded towel on the table.

Bake 30 to 35 minutes at 325° until the top springs back when lightly touched and the cracks on the top look dry. Take out of the oven and turn over onto a corrugated cake circle to cool off. To serve the cake, loosen up the sides with a spatula or knife and then lightly hit it on the countertop so the cake will fall out.

Variations: Before removing the bowl from the mixer and before folding in the flour mixture, you can choose one of the following flavors to mix into the egg whites, on low speed.

Lemon Angel Food: Add 2 TBSP. lemon zest and 2 tsp. lemon extract

Orange Angel Food: Add 2 TBSP. orange zest and 2 tsp. orange extract

To Serve:

You can serve the angel food cake plain with just powdered sugar on top, or ice with vanilla, coffee, or chocolate whipped cream, or butter cream. Or you can add lemon zest or orange zest to the icing to match the flavors of the cake. Let your creative mind run wild. Also you can split the cake once or twice and fill with your choice of fillings.

For Whipped Cream (**See page 191**)

For Butter Cream (**See page 190**)

For Simple Frosting (**See page 199**)

For Chocolate Fudge (**See page 194**)

Enjoy all of the choices you have. Angel food keeps well, refrigerated, for 3 days or it can be kept frozen for 3 months, boxed and well wrapped. (**See "This and That" on page 207**).

Best Coffeecake

Simple, but So Delicious

Yield: One 8" square cake, serves 12

Advance Preparation:

Preheat oven to 350°.

Line the bottom of a 8" square tin with parchment paper and spray the sides with nonstick cooking spray.

Ingredients:

1 cube unsalted butter, room temperature (4 oz.)
1 cup granulated sugar (7.20 oz.)
2 large eggs (3 ½ oz.)
1 cup sour cream (8 oz.)
1 tsp. pure vanilla extract
½ tsp. salt
1 ⅓ cups all purpose flour (9.25 oz.)
1 tsp. baking powder
1 tsp. baking soda

Topping and Center Filling:

1 cup diced toasted pecans or other nuts (4 oz.)
1 bar bittersweet chocolate, grated (3 ½ oz.)
½ cup granulated sugar (3.6 oz.)
1 tsp. cinnamon

(Mix the above in a bowl and set aside)

temperature or refrigerated. Freezes well for 2 to 3 months, packed in a box and well wrapped. See "This and That" on page 207.

Equipment and Utensils:

Upright electric mixer and flat beater, plastic spatula, 8" square baking tin, offset metal spatula, serving spoon, bowl, nonstick cooking spray.

Procedure:

Place ¼ of the flour, butter, sugar, vanilla, and salt in a bowl of the electric mixer and cream well, adding one egg at a time. Sift the flour, baking powder, and baking soda and add part to the cream mix, alternating with the sour cream. Scrap the bottom and sides of the bowl with the plastic spatula. Add the last part of the flour. Spoon half the batter into the square baking tin and level with the offset metal spatula.

Sprinkle half the topping on the batter and cover with the rest of the batter and level out. Sprinkle the rest of the topping on the top. Place on the center shelf in the oven and **bake for approx. 35 minutes** until the top feels firm when touched in the center.

Best when served warm and fresh. Will keep 2 to 3 days in an airtight container at room

Better Than Sex Cake

The Name of the Cake Will Get Some Hilarious Comments
Besides That, It Is One of Our Most Delectable Chocolate Cakes

Yield: One 9" cake, serves 10 to 12

Advance Preparations & Ingredients:

- 1 recipe Chocolate Truffle Filling (**See page 188**)
(Prepare one day in advance)
- 1 recipe Sacher Cake Layer (**See page 178**)
(Bake one day in advance)
- 1 recipe Chocolate Ganache Icing (**See page 194**)
- 1 cup chocolate shavings (**See page 206**)
- 1 recipe Simple Syrup: $\frac{1}{2}$ cup water and $\frac{1}{4}$ cup granulated sugar (*Bring to a boil in a small pot and set aside to cool off*)
(Liquor optional)
- 1 cup melted white chocolate (for top decoration)

high speed until it is lighter in color and similar in consistency to a butter cream filling, but somewhat denser.

To Fill, Ice, and Decorate the Cake:

Slice the Sacher layer horizontally and place the bottom half on a 9" corrugated cake circle. Set the top layer aside. Brush the bottom layer with syrup and cover generously with chocolate truffle filling. Place the top layer on top of the filling. With a metal spatula, ice the top and sides thinly with the chocolate truffle filling. Place the cake in your freezer for 20 minutes.

Take the cake out of the freezer and place the cake onto an icing screen, which is set on a baking tray. The tray will catch any overflow of the icing. Heat the ganache icing to approx. 110°, until it is warm and flowing. Then pour the chocolate ganache icing on top of the center of the cake. With a metal spatula, spread the icing towards the sides of the cake and over the sides to cover the cake evenly and completely. Let the cake sit for 15 minutes and then remove the cake from the screen. Cover the sides with chocolate shavings.

Fill the pastry bag with chocolate truffle icing and write "Better Than Sex" on the top. If you cannot write with the pastry bag, make a small poster using your computer. Before placing the poster on top of the cake, place a small piece of foil under the poster. Using a small plastic bag, design the male and female symbols. (**See colored picture on page 19C**).

If there is any chocolate truffle icing left, you can fill the pastry bag with it and, with a star tube attached, pipe rosettes around the edge of the cake. (*Optional*)

Place the cake on a serving tray and refrigerate until serving time. It will keep for 3 days. To freeze, place in a box, well wrapped, and it will keep for 3 months. (**See "This and That" on page 207**).

"Don't forget to dare your friends to test it."

Equipment and Utensils:

Offset metal spatula, plastic spatula, serrated knife, 9" corrugated cake circle, small plastic bag (for writing), upright electric mixer, flat beater, pastry brush, small bowl, serving platter, baking tray, icing screen.

Procedure:

Prepare the chocolate truffle filling and bake the Sacher layer one day in advance. The day you assemble the cake, start to whip up the chocolate truffle filling. Transfer the truffle filling into the bowl of the electric mixer and mix on medium

Black Forest Cake

(whipped cream or butter cream)
Both Versions are Delicious

Yield: One 9" cake, 12 to 14 servings

Advance Preparation:

½ recipe Chocolate Devil's Food Cake Layer
(See page 178)
½ recipe Old Fashioned Butter Sponge Layer
(See page 173)
1 recipe Vanilla Whipped Cream **(See page 191)**
*Use ½ for icing and decoration and ½ for filling
1 recipe Cherry Filling **(See page 185)**
2 TBSP. Kirschwasser (cherry brandy)
2 cups chocolate shavings **(See page 206)**
12 - 14 maraschino cherries with stems
*To make the kirschwasser syrup: bring to a boil
¾ cup water and ½ cup sugar. Set aside and add 2
TBSP. kirschwasser.*

Equipment and Utensils:

Two 9" corrugated cake circles, plastic spatula, sharp knife, pastry brush, pastry bag with ¾" diameter star tip (Wilton #22), offset metal spatula.

Procedure: The Same for Either Whipped Cream or Butter Cream

Prepare the devil's food layer and butter sponge layer as directed. Freeze the layers for easier handling.

To Assemble Cake:

Split one chocolate devil's food layer in half. Set the top half of the layer aside and place the bottom layer on a 9" corrugated cake circle. Brush the bottom half of the chocolate layer heavily with the kirschwasser syrup.

Fill a pastry bag, fitted with a star tip of ¾" diameter opening, with vanilla whipped cream. Pipe a 1" thick circle of whipped cream around the edge of the bottom of the chocolate layer. Pipe a large dot of whipped cream in the center of the layer and another 1" thick circle of whipped cream in between the outside circle and dot.

Fill another pastry bag, fitted with a ¾" diameter opening, with cherry filling. Pipe two circles of cherry filling, in between the vanilla whipped cream circles. Set the butter sponge layer on top of the filling and press to level with the 9" corrugated cake circle. Brush heavily with the kirschwasser syrup. Repeat piping of the vanilla whipped cream and cherry filling on top of the butter sponge layer. Set the top half of the chocolate layer on top of the filling and press to level. Brush heavily with the kirschwasser syrup.

With a spatula, ice the top and sides of the cake with vanilla whipped cream. Be sure to ice evenly across the top. With the remaining vanilla whipped cream, fill the ¾" star tip pastry bag, and pipe 12 to 14 rosettes along the outside perimeter of the cake. Drain the maraschino cherries and wipe dry. Place one cherry on each rosette with the stems facing toward the center. **(See picture, page 19B)**

With a vegetable peeler, scrape the sides of the bar of chocolate to make shavings and apply to the sides of the cake. Also fill the top center of the cake up to the rosettes with the chocolate shavings.

Refrigerate for up to 2 days or freeze well-wrapped for up to 2 months. **(See "This and That" on page 207)**

Black Forest Torten Strip

A Well-Known European Dessert

Yield: Two torten strips, each serves 10 to 12

Advance Preparation:

Cut two corrugated cardboards 12" x 3 ¾" and cover with foil.

Ingredients:

2 recipes Vanilla Butter Cream (See page 190)

½ recipe White Chiffon = 1 sheet (See page 176)

½ recipe Chocolate Chiffon = 1 sheet

(See page 176)

All sheets are cut into 4 strips, each 12" x 3 ¾".

2 cans cherry pie filling.

(use only cherries, drain off the sauce)

2 small jars of maraschino cherries

3 cups chocolate shavings (See page 206)

Bring to a boil ½ cup sugar and 1 cup water and set aside.

syrup. Last, cover with cream and add another white chiffon layer.

Again using your pastry bag, pipe cream on the top edges along both sides of the torten strip. Top each edge with 5 maraschino cherries. Between the two edges cover generously with chocolate shavings, as well as the sides of the cake strip. If you can't use the pastry bag, try to use spoon, fork, and knife and your creativity to decorate the top.

For Decorating, see page 21A.

The torten strips keep well, 2 days refrigerated and can be kept frozen, boxed and well wrapped for 2 months. See "This and That" page 207.

Equipment and Utensils:

Hand wire whip, plastic spatula, offset metal spatula, pastry brush, plastic bag with ½" star tip, colander, small pot.

Procedure for both Torten Strip:

Start out with the corrugated cardboard covered with foil. Place one white layer on top of the board and brush with sugar syrup. Cover generously with 1 cup of vanilla butter cream. Next place one chocolate chiffon strip on top and cover thinly with cream.

Using the pastry bag with the ½" star tip, pipe cream along both edges of the strip leaving the center ready to be filled with cherries. Top with the chocolate chiffon layer and brush with sugar

cream along both edges of the strip leaving the center ready to be filled with cherries. Top with the chocolate chiffon layer and brush with sugar

Bouche De Noel Marzipan

A Festive Cake to Celebrate Christmas

Yield: One 12" log, serves 12

Advance Preparation:

$\frac{1}{2}$ recipe White Chiffon Sheet (**See page 176**)

Cut strong corrugated board 12" x 4" and cover with foil.

Simple Syrup (*Bring to a boil $\frac{1}{2}$ cup granulated sugar and 1 cup water, and set aside*)

Ingredients for Apricot Jam Filling:

1 $\frac{1}{4}$ jar apricot jam (22 $\frac{1}{2}$ oz.)

1 TBSP. Sure Jel pectin

1 TBSP. granulated sugar

2 TBSP. water

1 recipe Marzipan (**See page 200**)

(or purchase 2 rolls each, 7 oz. marzipan, available in gourmet stores.)

1 cup raspberry jelly for decoration (*optional*)

Ingredients:

1 chocolate bar, melted (3.4 oz.)

8 glazed cherries

Chocolate leaves

Equipment and Utensils:

Small pot, wooden cook spoon, plastic spatula, 12" x 16" tray, 12" x 4" corrugated cardboard, rolling pin, offset metal spatula, pastry brush.

Procedure for Apricot Jam Filling:

Place in a small pot 1 TBSP. sugar and 1 TBSP. pectin and mix. Add 2 TBSP. water. While stirring, bring to a boil. As soon as it boils add the apricot jam and bring back to a boil. Take off the stove and set aside.

To form a log, see illustration on page 236.

For Decoration see colored picture on page 28.

Bouche De Noel Mocha

A Must for Christmas Celebration

Yield: One 12" log, serves 12

Advance Preparation:

Cut corrugated cardboard 12" x 4" and cover with foil.

Ingredients:

$\frac{1}{2}$ recipe Chocolate Chiffon, 1 sheet

(**See page 176**)

1 recipe Vanilla Butter Cream (**See page 190**)

1 can cherry pie filling, use the cherries and drain off the sauce

1 Cup Chocolate Shavings (**See page 206**)

Simple Syrup (*Bring to a boil $\frac{1}{2}$ cup granulated sugar and 1 cup water, and set aside*)

3 TBSP. instant coffee dissolved in 3 TBSP. of Syrup

Equipment and Utensils:

Hand wire whip, plastic spatula, pastry brush, offset metal spatula, small pot, knife, small sandwich bag.

Procedure to Prepare Mocha Butter Cream:

Take $\frac{1}{2}$ cup vanilla butter cream and set aside. Flavor the rest with the dissolved instant coffee.

To form a log, see illustration on page 237.

For Decoration see colored picture on page 28.

You can refrigerate the logs, keeps 3 days, or you can freeze for 2 months, boxed and well wrapped.

Chocolate Truffle Cake

Chocolate, Chocolate, Chocolate, and Rich

Yield: One 9" cake, 12 to 14 servings

Advance Preparation:

1 recipe Devil's Food Cake Layer (**See page 178**)
(Bake one 9" layer and one 6" layer)
(There will be some batter left)

½ recipe Hazelnut Cake Layer (**See page 172**)
(Or make a full recipe and freeze one layer for
later use)

1 recipe Chocolate Truffle Filling (**See page 188**)
(Prepare 24 hours in advance)

½ recipe Chocolate Fudge Icing (**See page 194**)

1 recipe Simple Syrup, ½ cup water and ¼ cup
sugar
(Bring to a boil and set aside to cool off)

2 TBSP. Rum (*Added to syrup*)

12 to 14 individual petit chocolate truffles

To Assemble Cake:

Brush the bottom half of the 9" devil's food layer heavily with rum syrup. Spoon ¼ of the chocolate truffle cream filling on top of the chocolate layer, and spread to level. Set the 9" hazelnut layer on top of the filling and press to level. Brush heavily with rum syrup. Spoon another ¼ of the chocolate truffle cream filling on top of the hazelnut layer and spread to level. Set the top half of the 9" devil's food layer on top of the filling and press to level. Brush layer heavily with the rum syrup.

With a spatula, ice the top and sides of the cake with the chocolate truffle cream. (Not too heavily, since the cake will be covered with chocolate fudge.) After the chocolate truffle cream has been applied over the cake, refrigerate for 20 minutes. Use the same procedure to ice the 9" cake as you used for the 6" cake.

Warm up the chocolate fudge to approx. 110° and pour on the center top of the cake, and spread with a spatula, over the sides of the cake, to completely cover with chocolate fudge.

Take the 6" cake out of the refrigerator and place on the top-center of the 9" cake. Fill a small pastry bag, fitted with a ¼" star tip, and with the chocolate truffle, pipe a border around the bottom of the 6" cake. Complete the cake by placing the truffles on top of the 9" cake. To serve, move the cake on to a serving platter.

Refrigerate for up to 4 days or, to freeze, (**See "This and That" on page 207**).

Equipment and Utensils:

Two 9" corrugated cake circles, spatula, sharp knife, pastry brush, pastry bag with ¼" star tip (Wilton #18), icing screen, 12" x 16" baking tray.

To decorate, see picture, page 19D.

Procedure:

First freeze the 6" devil's food layer for 15 minutes, then split in half and soak with rum syrup and fill with chocolate truffle. (Should not be higher than 1½"). Place the layer in the freezer for another 15 minutes. Take the cake out of the freezer and set on an icing screen with a tray underneath to catch the overflow of the icing. Ice with chocolate fudge and let the icing "setup" before you place the cake on a plate in the refrigerator.

Chocolatissimo

A Must for Chocolate Lovers

Yield: One 9" cake, serves 12

Advance Preparation:

Preheat oven to 325°.

One 9" spring form bottom lined with nonstick foil or baking parchment, cut to size.

The sides sprayed with cooking spray.

Ingredients for Icing:

1 pint heavy whipping cream (8 oz.)

1 ½ cup bittersweet chocolate (8 oz., broken up)

Topping:

1 cup chocolate shavings (See page 206)

Ingredients:

½ cup raw almonds (2 ½ oz.)

(Another unsalted type of nut is fine)

1 TBSP. granulated sugar (½ oz.)

Ingredients for The Cake Batter:

8 oz. bittersweet chocolate

2 cubes softened unsalted butter (8 oz.)

¾ cup granulated sugar (6 ¼ oz.)

8 egg yolks (6 ¾ oz.)

8 Egg Whites (9 oz.)

¼ Cup Granulated Sugar (2 oz.)

Equipment and Utensils:

Food Processor with metal blade attached, upright or hand held electric mixer, wire whip, two 9" corrugated cake circles, offset metal spatula, nonstick cooking spray, pastry bag with ¼" star tip.

Procedure for Icing:

Place cream in a small pot and bring to a boil. Remove from the heat and add chocolate, stirring continuously, until chocolate is completely melted and mixed into the cream. Transfer into another mixing bowl and let cool. Then place into the refrigerator until the mixture firms up.

Combine nuts and sugar and run in the food processor until very fine. Set aside.

Procedure for Cake Batter:

Melt the chocolate in the microwave oven on a very low heat, (power #5), for about 2 minutes and set aside to cool.

Cream the butter and the sugar together until it is light and creamy.

Mix one yolk at a time into the butter/sugar mixture. Then fold the nuts into the butter/sugar/yolk mixture and add the melted chocolate.

Whip the egg whites with the hand held mixer or upright electric mixer on medium high speed. As it starts to stiffen up, add the sugar. Do not over whip.

Procedure:

Fold ⅓ of the egg white mixture into the bowl with the sugar, butter, yolk, and chocolate. Repeat, adding ⅓ each time until all is folded in. Scrape the bottom of the bowl at least 2 times while folding the egg whites into the chocolate mixture. (Total batter yields 2 lbs. 10oz.)

Spoon batter into the 9" spring form and level out. **Bake for approx. 45 minutes at 325°.** The layer will sink in the center as it cools off. With a small spatula or knife, loosen up the sides. Turn over the layer on to a 9" corrugated cake circle and invert back onto another 9" corrugated cake circle. Be sure the cake is completely cold before icing.

To Ice The Cake:

Take the icing mixture out of the refrigerator, and with the hand held electric mixer or upright electric mixer, mix on medium speed until it is lighter in color, thicker, and able to spread. Spread on top of the cake, very generously, and ice the sides. Use a pastry bag with a star tip to make a border around the edge of the cake. Cover the cake generously with chocolate shavings on the top and sides. Refrigerate for up to 3 days, or freeze for up to 3 months, boxed and wrapped well. (See "This and That" on page 207).

Coffee Crunch Cake

A Famous Cake That Originated in San Francisco

Yield: One 9" cake, serves 10 to 12

Well worth the 3 hours it takes to complete.

Advance Preparation:

- | | |
|-------------------------------|----------------|
| 1 recipe Coffee Crunch | (See page 198) |
| 1 recipe Butter Sponge | (See page 173) |
| 1 recipe Coffee Whipped Cream | (See page 191) |
| 1 recipe Simple Syrup | (See page 199) |

Equipment and Utensils:

Serving spoon, hand wire whip, pastry brush, plastic spatula, offset metal spatula, two 9" corrugated boards, plastic wrap, two bowls.

Procedure:

First bake the two 9" butter sponge layers. Split each layer horizontally so you have four layers. When cool, separate each layer with foil and place in the refrigerator or freezer. While the layers are baking, prepare for cooking the crunch, but do not start cooking the crunch until the layers are out of the oven. (You may cook the crunch the day before). As soon as you have the layers and coffee crunch ready to go, you can prepare the coffee whipped cream.

Procedure:

Place in a bowl, 6 cups of coffee whipped cream, and add 2 cups of coffee crunch, and set aside. Place in a different bowl, 3 cups of coffee whipped cream and set aside.

To Assemble the Cake:

Place one split layer, bottom side down on a corrugated board and brush lightly with simple syrup. Then cover generously with the coffee crunch whipped cream. Cover with a cake layer. Using a corrugated board, press down to level. Repeat the procedure with the other two layers. (You now have a four-layer cake). If you have any coffee crunch whipped cream left, use it to cover the top and sides. Complete icing the cake with the other 3 cups of coffee whipped cream without the crunch.

If you serve the cake the same day, cover generously with coffee crunch and keep refrigerated until serving time.

If you prepare the cake 2 to 3 days ahead of time, it is better not to cover the cake with crunch. (The crunch melts very fast.) Place the cake in the freezer, and when frozen, wrap well in plastic wrap. 4 to 8 hours prior to serving the cake, remove from the freezer, and remove the plastic wrap. Place the cake in the refrigerator. Apply the coffee crunch shortly before serving the cake.

The cake will keep refrigerated for 1 to 2 days, but the crunch will start to melt. You can freeze the cake, preferably without the crunch, for 1 to 2 months and apply the crunch before serving. (**See "This and That" on page 207.**)

Coffee Royale Cake

Great Combination of Chocolate and Coffee

Yield: One 9" cake, 8 to 10 servings

Ingredients:

½ recipe Old Fashioned Chocolate Sponge Layer
(See page 173)

1 recipe Coffee Bavarian Cream Filling
(See below)

½ recipe Chocolate Butter Cream **(See page 190)**

¼ cup sugar and ¼ cup water

*(Bring to a boil and set aside to cool, then add
2 TBSP. Rum)*

1 cup chocolate shavings **(See page 206)**

Equipment and Utensils:

Two 9" corrugated cake circles or serving platters, spatula, sharp knife, pastry brush.

Procedure:

Prepare coffee Bavarian cream filling and chocolate sponge layer per directions. Split the chocolate sponge layer in half and set the top half of the layer aside. Place the bottom layer on a 9" corrugated cake circles or a serving platter.

To Assemble Cake:

Brush the bottom half of the chocolate layer heavily with the rum syrup. Spoon coffee filling on top of the bottom half of the chocolate sponge layer and spread to level. Set top half of the layer on top of the cream and press to level. Brush layer heavily with rum syrup. With a spatula ice the top and sides of the cake with chocolate butter cream evenly across the top. Then, pull the spatula back and forth across the top of the cake to make a wavy design in the icing. Apply the chocolate shavings to the side of the cake. Sprinkle a few shavings on the top in the center of the cake.

Refrigerate for up to 4 days or freeze for up to 3 months in a well wrapped box. For freezing cakes, **(See "This and That" on page 207).**

Coffee Bavarian Cream Filling

Yield: For use with one 9" Coffee Royale Cake (16 oz.)

Ingredients for Pudding:

2 TBSP. Rum

2 tsp. coffee powder (*Dissolved in the Rum*)

1 cup milk (Reg., 2%, or 1%) (8 oz.)

½ cup instant vanilla pudding powder (3 ½ oz.)

Equipment and Utensils:

Upright electric mixer, or hand wire whip, bowl, plastic spatula.

Ingredients for Whipped Cream:

½ cup heavy whipping cream (¼ pint or 4 oz.)

Procedure:

(You can do this procedure with a hand wire whip instead of an electric mixer). In a bowl, combine the milk and instant pudding powder and stir with a wire whip until there are no lumps. Add the coffee powder, dissolved in the rum. Let it stand for 30 minutes to thicken in the refrigerator. Place the whipping cream in the bowl of the upright electric mixer. Using the wire whip attachment, whip the cream on a medium high speed until the cream reaches a firm peak. Add the pudding gradually while mixing on a low speed. Stop the machine and scrape the sides and bottom of the bowl. Continue mixing on a medium speed until fully combined. Refrigerate until ready to use.

Easter Egg Cake (Chocolate)

A Favorite for Young and Old to Enjoy

Yield: Two egg cakes, each serves 6 to 8

Advance Preparation:

Preheat oven to 325°.

Spray both forms with nonstick cooking spray.

Sprinkle about 2 TBSP. flour inside each form and shake so that the flour covers the inside of the forms completely. Place in the refrigerator until needed.

Ingredients:

1 recipe Devil's Food Cake (30 oz.) (See page 178)

1 recipe Chocolate Butter Cream (See page 190)

2 cups raspberry jam

Simple Syrup -

Bring to a boil ½ cup water and ¼ cup sugar and set aside.

1 lb. bittersweet chocolate (See page 205)

2 TBSP. melted vegetable shortening

8 oz. white chocolate, melted (See page 205)

divide in 3 bowls and color pink and yellow (paste color only)

Equipment and Utensils:

Small and medium offset metal spatulas, plastic spatula, three soup bowls, three tablespoons, icing screen placed on 12" x 16" baking tray, microwave oven proof bowl, pastry brush, two 9" corrugated cake circles, scissors, small pot, two 9" corrugated cake circles cut into egg shape, two half egg-shaped baking forms (See page 212) (9" x 5 ¾ x 3" deep, with baking rings), serrated knife, wooden spoon, three plastic bags, nonstick cooking spray.

Procedure:

Prepare the devil's food cake batter and divide the batter into the 2 egg cake molds. Place on the baking rings on a 12" x 16" baking tray to hold them level. **Bake on the center rack at 325°** for 35 minutes to 50 minutes until the top of the cakes feel firm to the touch in the center. When cool, loosen up the sides and invert onto the egg-shaped corrugated cake circles. Place into the refrigerator for at least ½ hour.

Slice the cake horizontally into 3 layers. Pick up the middle and top layers and turn upside down and set aside. Using a pastry brush, brush the simple syrup on to the bottom layer remaining on the corrugated cake circles. Then, spread chocolate butter cream generously on the layer and cover the butter cream with raspberry jam. Repeat the second part of the procedure with the middle and top layers.

Cover the egg shaped cake with a very thin layer of butter cream and refrigerate for 30 minutes. During that time you can melt the chocolate in the microwave oven for 4 minutes at a very low setting (50%).

Take the bowl out of the microwave oven and stir with a wooden cook spoon until the chocolate is completely melted and smooth, then add 2 TBSP. liquid vegetable oil.

Take the cake egg out of the refrigerator and set on an icing screen, which sits on a baking tray, to catch the run off. Pour the icing on top of the cake egg and use the metal spatula to push the icing down on the sides. Be sure the top and sides are well covered with icing.

To Decorate:

You can use a pastry brush or your finger to use the white, yellow, and pink melted chocolate to decorate the egg.

Take a small plastic bag, cone shaped, and fill with chocolate (your choice of color). Write "Happy Easter." (You may want to practice first by writing on a plate.) Pick up the iced and decorated cake egg and set on a 9" round corrugated cake circle. Decorate the part of the board that shows white with colored icing. Keeps refrigerated for up to 4 days.

Note: When you are ready to serve, the icing may be hard to cut, so fill a 4 cup measuring cup or any other tall container with very hot water and immerse a sharp knife into the hot water before cutting the cake.

Easter Egg Cake (Pink Icing)

This Is Fun to Decorate, Let Your Imagination Run Wild

Yield: Two egg cakes, each serves 6 to 8

Advance Preparation:

Preheat oven to 325°.

Spray both forms with nonstick cooking spray. Sprinkle about 2 TBSP. flour inside each form and shake so that the flour covers the inside of the forms completely. Place in the refrigerator until needed.

Ingredients:

1 recipe Lemon Tea Cake (28 oz.)	(See page 156)
1 recipe Vanilla Butter Cream	(See page 190)
2 cups raspberry jam	
Simple Syrup	
(Bring to a boil $\frac{1}{2}$ cup water and $\frac{1}{4}$ cup sugar and set aside)	
1 lb. white chocolate	(See page 205)
2 TBSP. melted vegetable shortening	
8 oz. white chocolate, melted	(See page 205)
divide in 3 bowls and color pink and yellow (paste color only)	

Slice the cake horizontally into 3 layers. Pick up the middle and top layers, turn upside down and set aside. Using a pastry brush, brush the simple syrup on to the bottom layer remaining on the corrugated cake circle. Then, generously spread the vanilla butter cream on the layer and cover the butter cream with raspberry jam. Repeat the second part of the procedure with the middle and top layers.

Cover the egg-shaped cake with a very thin layer of butter cream and refrigerate for 30 minutes. During that time you can melt the white chocolate in the microwave oven for 4 minutes at a very low setting, 50%. Take the bowl out of the microwave oven and stir with a wooden cook spoon until the chocolate is completely melted and smooth, then add 2 TBSP. liquid vegetable oil.

Take the cake egg out of the refrigerator and set on an icing screen, which sits on a baking tray, to catch the run off. Pour the icing on top of the cake egg and use the metal spatula to push the icing down on the sides. Be sure the top and sides are well covered with icing.

To Decorate:

You can use a pastry brush or your finger to use the white, yellow, and pink melted chocolate to decorate the egg.

Take a small plastic bag, cone shaped, and fill with melted chocolate (your choice of color). Write "Happy Easter." (You may want to practice first by writing on a plate.) Pick up the iced and decorated cake egg and set on a 9" round corrugated cake circle. Decorate the part of the board that shows white with colored icing. Keeps refrigerated for up to 4 days.

Note: When you are ready to serve, the icing may be hard to cut, so fill a 4 Cup measuring cup or any other tall container with very hot water and immerse a sharp knife into the hot water before cutting the cake.

Equipment and Utensils:

Small and medium offset metal spatulas, plastic spatula, three soup bowls, three tablespoons, icing screen placed on 12" x 16" baking tray, microwave oven proof bowl, pastry brush, two 9" corrugated cake circles, wooden spoon, two 9" corrugated cake circles cut into egg shape, two half egg-shaped baking forms (See page 212) (9" x 5 $\frac{3}{4}$ x 3" deep, with baking rings), scissors, serrated knife, three small plastic bags, nonstick cooking spray.

Procedure:

Prepare the lemon tea cake batter and divide the batter into the 2 egg cake molds. Place on the baking rings on a 12" x 16" baking tray to hold them level. **Bake on the center rack at 325°** for 35 minutes to 50 minutes until the top of the cakes feel firm to the touch in the center. When cool, loosen up the sides and invert onto the egg-shaped corrugated cake circle. Place into the refrigerator for at least $\frac{1}{2}$ hour.

Expresso Cake / Impresso Cake

Both Cakes Are Fantasia Confections' Creations

Yield: Each cake is 5 ½" x 8", 10 servings of 2 ¾" x 1 ½"

Advance Preparation:

- | | |
|---------------------------------------|----------------|
| 1 recipe Chocolate Chiffon Layer | (See page 176) |
| 1 recipe Expresso or Impresso Filling | (See page 189) |
| 1 recipe Simple Syrup | (See page 199) |
| 1 recipe chocolate shavings | (See page 206) |
| 1 recipe Chocolate Squares | (See below) |

(All of the advance preparation should be done one day ahead)

The expresso and impresso filling is done in two stages. The first stage, which is done the day before, is a cooked base. The day you assemble the cake, you will complete the filling.

Equipment and Utensils:

5 ½" x 8" corrugated cardboard covered with aluminum foil, spatula, pastry brush, sharp French knife.

Procedure:

Cut both layers into ¼ so that each piece is approx. 5 ½" x 8". Turn the layers over onto a baking pan and remove the paper. Flip back onto the pan. Cut a piece of corrugated board to 5 ½" x 8" and cover with foil. Place the first piece of cake, 5 ½" x 8", on the foil-covered board. Put all the other pieces on top with a small piece of foil between and enclose with plastic wrap to keep from drying out.

Procedure To Assemble the Cake:

Set the first layer, top-side up, on the board. Top with the expresso filling in sufficient quantity so when spread, the filling is at least ¼" thick. Starting with the second layer, brush each layer with simple syrup before topping with filling. Repeat until all of the layers are stacked and filled. Press to level the top eighth layer. Ice the sides and top of the cake. Place the remaining filling in a pastry bag, fitted with a star tip ⅔" in diameter, and pipe a border around the perimeter of the cake. Pipe lines across the cake approx. 1" apart. Apply the chocolate shavings to the sides of the cake, and sprinkle lightly on top.

Chocolate Squares: (Optional)

Decorate the cake with chocolate squares. Line a baking pan with parchment paper. Melt and temper the chocolate, (see melting instructions on page 205 and 206), and spoon onto the tray. Spread in a rectangle to approx. ½" thick. Let cool until almost set, but still slightly pliable. With a sharp French knife, cut into 1" squares. Allow to harden completely and then peel off the paper. Place the squares on the cake, by setting chocolate pieces at an angle, face up and side by side, lying against the lines of the expresso cream, starting on the top line and working your way down.

Refrigerate for at least 4 hours before serving. The cake can be refrigerated for up to 1 week, or frozen for up to 3 months, in a well wrapped box. (See "This and That" on page 207).

For the Impresso Cake:

The same procedure as the expresso cake except use the impresso filling.

Expresso Torten Strip

This Dessert Was Created for First-Class Airline Service

Yield: Two torten strips, each serves 10 to 12

Advance Preparation:

Cut two corrugated cardboards 12" x 3 ¾" and cover with foil. Cook the base of the Expresso Filling. **(See page 189)**

Ingredients:

1 ½ recipe Expresso Filling **(See page 189)**

(Makes approximately 9 cups of filling)

½ recipe Chocolate Chiffon Sheet = 1 sheet

(See page 176)

½ recipe Hazelnut Sheet = 1 sheet

Careful in handling layers. **(See page 172)**

1 cup diced toasted nuts

1 cup melted chocolate or chocolate icing

(See page 194)

1 recipe Simple Syrup: *Bring to a boil 1/2 cup*

sugar and 1 cup water and set aside.

Equipment and Utensils:

Hand wire whip, plastic spatula, offset metal spatula, plastic bag with ½" star tip, pastry brush, small sandwich bag for chocolate lines.

Procedure for both Torten:

All sheets are cut into 4 strips, each

12" x 3 ¾". To make two torten strips, start with the corrugated cardboard covered with foil. Place one chocolate layer on top of the board and brush with syrup. Cover generously with 1 ¼ cups of expresso filling and spread evenly over the layer. Do the same for the two hazelnut layers and lastly with the chocolate layer. Cover the top and sides with expresso cream. Cover the sides generously with toasted nuts. Repeat to set together the second torte.

If you can use a pastry bag to decorate, then **see picture on page 21C.** If you cannot use a pastry bag, use a spoon and fork and your creativity to decorate the top. The torten strips keep well, 2 days refrigerated, and can be kept frozen, boxed and well wrapped for 2 months. See "This and That" page 207.

Tropicana Torten Strip

You Don't Have to Fly to Hawaii to Enjoy This Colorful and Exciting Dessert

Yield: Two torten strips, each serves 10 to 12

Advance Preparation:

Cut two corrugated cardboards 12" x 3 ¾" and cover with foil.

Ingredients:

1 recipe Vanilla Bavarian Cream **(See page 192)**

½ recipe Hazelnut Sheet = 1 sheet **(See page 172)**

½ recipe White Chiffon = 1 sheet **(See page 176)**

1 jar of pineapple jam or cut up fresh pineapple
(very small cubes)

1 small can of orange mandarins

1 small jar of maraschino cherries

1 cup chocolate shavings **(See page 206)**

1 recipe Simple Syrup: *Bring to a boil 1/2 cup*
sugar and 1 cup water and set aside.

Equipment and Utensils:

Hand wire whip, plastic spatula, offset metal spatula, plastic bag with ½" star tip, pastry brush.

Procedure for both torten:

Start out with the corrugated cardboard covered with foil. Place one white layer on top of the board and brush with syrup. Cover generously with 1 cup of Bavarian cream and top with pineapple jam or fresh, fine cubed pineapple and spread both evenly over the layer. Do the same for the two hazelnut layers and lastly the top white layer. Cover the top and sides with cream. Cover the sides with chocolate shavings.

If you can use a pastry bag to decorate, then **see picture on page 21E.** If you cannot use a pastry bag, use a spoon and fork and your creativity to decorate the top. The torten strips keep well, 2 days refrigerated, and can be kept frozen, boxed and well wrapped for 2 months. See "This and That" page 207.

Family Cake

The Weil Family's Favorite Special Occasion Cake
Competing Only With Strawberry or Raspberry Shortcake

Yield: One 9" cake, serves 10 to 12

Total preparation time takes 5 hours

Advance preparation takes 3 hours

Assembly, filling, and icing takes 2 hours

Advance Preparation:

1 - 9" Butter Sponge Layer (See page 173)

1 - 9" Hazelnut Layer (See page 172)

Simple Syrup: Bring to a boil in a small pot
1 cup of water and ½ cup sugar, and set aside to cool off

(Optional, you can add ¼ cup liquor to simple syrup, or more, anything you like.)

½ cup diced or sliced toasted almonds

* Optional for "Passover Family Cake,"
use Passover Sponge Layer (See page 177)

Equipment and Utensils:

Two 9" corrugated cake circles or serving platter, spatula, pastry brush, pastry bag with ½" star tip opening.

Procedure:

Remove the paper or foil from the sponge layer and place on the corrugated cake circle, bottom of the layer down. If not split already, split the layer horizontally in half. Remove the top half and set aside. Brush the bottom layer with syrup and spread generously with coffee whipped cream. Place the hazelnut layer on top of the cream. Use the 9" corrugated cake circle and press down to level. Brush the hazelnut layer with syrup, and again cover the layer generously with coffee whipped cream.

Place the remaining half of the sponge layer on top of the cream and press with the corrugated cake circle to level. Brush with the syrup. Ice the top and sides of the cake with whipped cream. Place the toasted diced almonds around the sides of the cake. Using a pastry bag fitted with the star tip, pipe the coffee whipped cream around the top edge of the cake. If you have whipped cream left, you can use it to decorate the top of the cake. Refrigerate before serving. Will keep 3 days in the refrigerator, boxed and well wrapped. You can freeze for up to 2 months, (See "This and That" on page 207).

Coffee Whipped Cream

Yields: 9 cups of Whipped Cream, to fill & ice one 9" or 10" 4-layer cake

Ingredients:

¾ cup confectioners' sugar (3 oz.)

¼ cup instant vanilla pudding powder (2 ½ oz.)

1 TBSP. + 2 tsp. instant coffee crystals

(To suit your taste)

(Dissolve in 2 TBSP. hot water)

(For Mocha Rum Whipped Cream, dissolve instant coffee in 2 TBSP. rum instead of water)

4 cups heavy whipping cream (2 pints or 32 oz.)

4 tsp. pure vanilla extract

Procedure:

Sift confectioners' sugar and instant vanilla pudding powder and set aside.

Pour the cream, vanilla extract, and dissolved coffee crystals into the bowl of the electric mixer. With the wire whisk attachment, on medium speed #4, whip until the cream starts to thicken, approx. 4 minutes. Add confectioners' sugar and vanilla pudding powder into the cream and mix on medium high speed until the cream reaches a firm peak. Refrigerate until use.

Florentine Cake

The Florentine Cookies That Decorate the Cake Will Be Eaten Before the Cake is Sliced

Yield: One 9" cake, 12 to 14 servings

Advance Preparation:

½ recipe Butter Sponge Layer (See page 173)
½ recipe Hazelnut Cake Layer (See page 172)
1 recipe Hazelnut Butter Cream (See page 190)
(Use ½ for icing and decoration, and ½ for filling)
Bring to a boil ¼ cup sugar and ½ cup water
Add 2 TBSP. rum
¾ cup almonds diced and toasted
1 bar melted bittersweet chocolate (3 ½ oz.)
6 -7 Florentine cookies or chocolate candies
(See page 110)

Equipment and Utensils:

Two 9" corrugated cake circles, sharp paring knife, offset metal spatula, pastry bag with ½" diameter star tip (Wilton #20), pastry brush, small pot, small sandwich bag.

Illustration to decorate, see page 233.

Procedure:

Split one butter sponge layer in half. Set the top half of the layer aside and place the bottom layer on a 9" corrugated cake circle.

Brush the bottom half of the butter sponge layer with the rum syrup. Spoon ¼ of the hazelnut butter cream filling on top of the sponge layer and spread. Set the hazelnut layer on top of the filling and press to level. Brush with the rum syrup. Spoon another ¼ of the hazelnut butter cream filling on top of the hazelnut layer and spread. Set the top half of the butter sponge layer on top of the cream and press to level. Brush the layer with the rum syrup. Ice the top and sides of the cake with the remaining hazelnut butter cream. Ice evenly across the top. Apply the toasted almonds to the side of the cake.

Melt the chocolate in the microwave and place the chocolate in the sandwich bag, cut a tiny hole in one of the corners. Starting at the center of the cake, pipe the chocolate in a spiral to the outside of cake. With a paring knife, starting at the center of the cake, make a small cut along the surface of the icing, pulling toward the outside of the cake, creating a spider web effect. Repeat going clockwise around the cake 12 to 14 times in total. Fill a pastry bag, fitted with a star tip, with ⅓ cup of the hazelnut butter cream, pipe 1" lines within each marked serving.

Cut the Florentines in half with a sharp knife and place the individual Florentine cookies around the perimeter of the cake at an angle, lying against the butter cream, alternating front and back sides facing up.

Refrigerate for up to 4 days or freeze, boxed and well wrapped, for up to 3 months. See "This and That" on page 207.

Gateau Saint Honore

As the Story Goes, It is Named After the Saint of Pastry Chefs & Bakers

Yield: One 9" cake, serves 12

Advance Preparation:

- 1 recipe Small Cream Puff Shells (**See page 174**)
- ½ recipe Sharlet Dough (**See page 184**)
(Bake one 9" tart bottom)
- 1 recipe Rum Bavarian Cream (**See page 192**)
- 1 recipe Vanilla Whipped Cream (**See page 191**)
- 1 recipe Rum Syrup: *In a small pot, bring to a boil ½ cup water and ¼ cup granulated sugar. Set aside to cool. Then add: ¼ cup Rum.*
- ½ recipe Butter Sponge Layer (**See page 173**)
(or make full recipe and freeze 1 layer for later use)

Ingredients:

- 1 cup sliced toasted almonds
- 1 bar bittersweet chocolate, melted (*small bar, 3 ½ oz.*)
- ½ cup raspberry jam
- ½ cup glazed fruit

Completely ice the top and sides of the cake with the whipped cream. Cover the sides of the cake with the toasted sliced almonds. You are now ready to place the filled cream puffs, in a circle, on top of the outside edge of the cake. Fill the pastry bag, fitted with the star tip, with the remaining whipped cream, and pipe the whipped cream in circles to cover the top of the cake. Sprinkle the glazed fruit on top and lastly pipe the melted chocolate over the cream puffs. Keep refrigerated. **For decorating the cake see picture on page 18D.**

Will keep refrigerated for up to 3 days, but best when served the same day. Not recommended to freeze.

Equipment and Utensils:

Sharp knife, fork, pastry brush, offset metal spatula and plastic spatula, pastry bag with small round tip, 9" corrugated cake circle, pastry bag with a star tip (#20 Wilton).

Procedure:

Bake the 9" tart bottom using the sharlet dough. Next bake the 9" butter sponge layer. (When cold, split in half and prepare the rum Bavarian cream, which you will use to fill small cream puff shells). Prepare the vanilla whipped cream.

Now you are ready to assemble the cake. Place the 9" tart bottom on a 9" corrugated cake circle and top with the raspberry jam. Spread evenly across the tart bottom. Cut the sponge layer horizontally in half, then place one half of the butter sponge layer on top and brush with the rum syrup. Spread generously with rum Bavarian cream and cover with the other half of the sponge layer. Brush with rum syrup.

Grand Marnier Cake

This Is an Exclusive Fantasia Creation

Yield: One 9" cake, serves 12 to 14

Advance Preparation:

- ½ recipe Devil's Food Cake Layer (**See page 178**)
 - ½ recipe Hazelnut Cake Layer (**See page 172**)
 - 1 recipe Vanilla Butter Cream* (**See page 190**)
 - 1 recipe Chocolate Grand Marnier Butter Cream Filling (**See page 190**)
 - 2 cups chocolate shavings (**See page 206**)
 - ½ cup Simple Syrup: (Bring to a boil ½ cup water and ¼ cup sugar then set aside to cool, then add 3 TBSP. Grand Marnier)
- *Set ½ of Vanilla Butter Cream aside for icing & decoration and use the other ½ for filling.

Ingredients:

- 1 cup orange marmalade
- 3 TBSP. Grand Marnier liqueur or orange liqueur
- Miniature chocolate cups or (**See page 212**)
- 12 - 14 pieces orange peels (half dipped in chocolate) (**See page 171**)

Spoon remaining chocolate Grand Marnier butter cream filling on top of the hazelnut layer and spread. Set top half of devil's food layer on top of cream and press to level. Brush layer heavily with Grand Marnier syrup. With a spatula ice top and sides of the cake with half of the vanilla butter cream. Ice evenly across the top. **To decorate the cake, see picture on page 18A.**

Apply chocolate shavings to the sides of the cake. Place remaining vanilla butter cream in a pastry bag which should be fitted with a ¼" star tip. Pipe 1 ½" oval circles lengthwise from the outside to the inside, only around the perimeter of the cake. Place chocolate cups inside the ovals towards the outer edge and spoon small amounts of the remaining orange marmalade inside the oval closer to the center of the cake. Cover the inside of the top with chocolate shavings (if possible nice curly ones). If you use orange peel instead of chocolate cups, place the ovals of the orange peels towards the center of the cake. If you decorated with the chocolate cups, fill the cups with Grand Marnier liquor after placing the individual cake slice on your guest's plate. You and your guests can either make a toast and drink the Grand Marnier or pour the liqueur over the cake slice and enjoy.

Refrigerate for up to 4 days or freeze for up to 3 months, boxed and well wrapped. See "This and That" on page 207.

Equipment and Utensils:

Two 9" corrugated cake circles, small pot, offset metal spatula, plastic spatula, spoons, sharp knife, pastry brush, pastry bag with ¼" star tip (Wilton #18).

Procedure:

Split one devil's food layer in half. Set top half of the layer aside and place the bottom layer on 9" corrugated cake circle.

Brush bottom half of chocolate layer heavily with Grand Marnier syrup. Spread ½ cup of orange marmalade on layer and spread evenly across. Spoon half of the chocolate Grand Marnier butter cream filling on top of the marmalade and spread. Set hazelnut cake layer on top of the filling and press to level. Brush heavily with Grand Marnier syrup.

Grand Marnier Torten Strip

Make Sure You Have the Extra Grand Marnier Liqueur
To Fill the Chocolate Cups on Top of the Cake

Yield: Two torten strips, each serves 10 to 12

Advance Preparation:

Cut corrugated cardboard 12" x 3 ¾" and cover with foil.

Ingredients:

½ recipe Hazelnut Layers=1 sheet,
(See page 172)

(Handle careful, breaks very easy)

½ recipe White Chiffon=1 sheet**(See page 176)**

(The two sheets are enough for two torten strips or freeze ½ of the layers)

1 recipe Chocolate Grand Marnier Butter Cream
(See page 190)

1 ½ cups orange marmalade

1 cup diced or sliced toasted nuts

10 chocolate cups

(Available in "gourmet" stores)

Grand Marnier Syrup: Bring to a boil, ½ cup sugar and 1 cup water, set aside and add ¼ cup Grand Marnier liqueur. If you make two torten strips, double up the ingredients except the hazelnut and white chiffon layers.

Equipment and Utensils:

Hand wire whip, plastic spatula, offset metal spatula, plastic bag with ½" star tip, pastry brush.

Procedure for both Torten:

Cut cake layers into 12" x 3 ¾" strips. Place one white chiffon layer on top of the corrugated cardboard and brush with Grand Marnier syrup. Cover generously with chocolate Grand Marnier butter cream and pipe on (or spoon on) a small amount of orange marmalade. Follow the same procedure with the two hazelnut layers and last with the white layer. Cover top and sides with cream. Cover sides with toasted nuts. If you can use a pastry bag to decorate **see picture, page 21B**. If not use a spoon, fork, and your creativity to decorate the top. Serve cold. The torten strips keep 3 days refrigerated and can be kept frozen for 2 months, boxed and well wrapped, see "**This and That," page 207.**

Chocolate Truffle Roulade

This Cake Is For Chocolate Lovers!

Yield: 1 roulade, serves 10 to 12

Advance Preparation:

Cut corrugated cardboard 12" x 3 ¾" and cover with foil.

Ingredients:

½ recipe Chocolate Chiffon = 1 sheet,
(See page 176)

1 recipe Chocolate Truffle Filling and Icing
(See page 188)

1 cup chocolate shavings
(See page 206)

1 recipe Chocolate Fudge Icing
(See page 194)

1 recipe Simple Syrup: Bring to a boil 1/2 cup sugar and 1 cup water and set aside.

Equipment and Utensils:

Hand wire whip, plastic spatula, offset metal spatula, pastry brush, small pot, parchment paper, 12" x 16" baking tray, and a small plastic bag to make chocolate lines.

Procedure: See Illustration, on page 238.

For Decorating, see Picture page 21D.

Hazelnut Torte (Chocolate Iced)

This Is My Mother & Grandmother's Original Recipe

Yield: Two 9" hazelnut layers

Advance Preparation:

Preheat oven to 325°.

Spray two 9" spring forms on the side and bottom with nonstick cooking spray and line the bottom with nonstick foil or baking paper cut round to fit the form.

Ingredients for Hazelnut Batter:

3 ½ cups raw hazelnuts (1 lb.) or if available,

fine hazelnut meal

½ cup orange peel (4 oz.) or if not available
replace with 2 TBSP. orange zest

1 TBSP. lemon zest

10 egg yolks (6 ¾ oz.)

1 ¼ cup granulated sugar (9 ¼ oz.)

1 TBSP. lemon juice

10 egg whites (10 ½ oz.)

¾ cup granulated sugar (5 ¾ oz.)

Ingredients for Icing:

2 recipes Chocolate Fudge Icing (See page 194)

1 cup diced or sliced toasted almonds

Fold in another ⅓ of the meringue, followed by the remaining nut mixture. Finish off with the last ⅓ of the meringue.

Baking:

Divide the batter into the two 9" spring forms and place directly on the screen in the center of the oven and **bake for 40 minutes** until light brown, and the sides start shrinking away from the spring form.

Take out of the oven and let cool off. (The cake will dip slightly in the middle). Loosen up the sides with a small spatula and then turn over onto a 9" corrugated cake circle and reverse back right side up. Refrigerate for 1 hour or freeze for 1 hour before icing with chocolate. Be sure to remove the foil or paper.

To Ice Cake: Set layers on a screen placed on a baking tray. The icing should be used at approx. 110°.

Pour about 1 ½ cups of the chocolate fudge on top of the center of the cake. Spread evenly towards the edge of the cake allowing the fudge to run down the sides and cover them. Let stand 10 minutes and then remove the cake from the screen and cover the sides with the toasted diced nuts, and sprinkle a few on the top of the cake. Scrape any excess fudge from the baking sheet and combine with the remaining fudge. Keep in a closed container for future use and refrigerate or freeze.

Variation: You can fill two layers with apricot jam or coffee whipped cream and end up with a two layer cake. The torte will keep refrigerated for up to 3 or 4 days and frozen for up to 2 months, well wrapped. For freezer packing, see "This and That" on page 207.

Equipment and Utensils:

Food processor with metal blade, upright mixer or hand held electric mixer fitted with wire whip, nonstick cooking spray, large bowl, large and small spatula, two 9" spring forms, screen on a baking tray, two 9" corrugated cake circles covered with foil.

Procedure:

Place hazelnuts in the bowl of the food processor and run until you have a fine meal. Add the orange peel and lemon zest. Run processor again until everything becomes a fine meal, and set aside.

Combine egg yolks with 1 ¼ cup sugar and 1 TBSP. lemon juice into the bowl of the electric mixer fitted with the wire whip. Whip on speed #6 until light and foamy. Transfer mixture into a large bowl and set aside. Very carefully wash the wire whip and bowl and place the egg whites into the bowl. Whip until frothy. Slowly add the ¾ cup of sugar in 3 parts until a meringue forms soft peaks. Then fold ⅓ of the meringue into the yolk mixture, followed by ½ of the nut mixture.

Irish Whiskey Cake

Do Not Serve To Children

Yield: One bundt cake, serves 12 to 16

Advance Preparation:

Preheat oven to 325°.

In a small pot, heat up the raisins, soaked in whiskey. Let the raisins soak for at least 1 hour before you drain off the whiskey. Set the raisins and whiskey aside. Spray the form with nonstick cooking spray and dust the inside with flour.

Ingredients for Advance Preparation:

(Above)

1 cup raisins (5.5 oz.)

½ cup whiskey (4oz.)

Ingredients for Cake Batter:

2 cups all purpose flour (11.4 oz.)

¾ TBSP. baking powder

¾ tsp. baking soda

¾ tsp. salt

2 TBSP. instant vanilla pudding powder

¾ cup granulated sugar (5.6 oz.)

1 TBSP. lemon zest

½ cube unsalted butter, soft (2 oz.)

3/8 cup vegetable oil

2 large whole eggs (3 ¾ oz.)

1 egg yolk (¾ oz.)

3/8 cup buttermilk

¼ cup whiskey (drained off from the raisins)

Ingredients for Topping and Sides:

2 cups diced or sliced toasted almonds

Ingredients for Apricot Glaze:

1 ½ cup apricot jam, heated up

Ingredients for Syrup:

½ cup water

¼ cup sugar

½ cup whiskey

The cake will keep fresh, refrigerated for 2 to 3 days, preferably well-covered. It can also be frozen for up to 2 months. (**See “This and That” on page 207**).

Equipment and Utensils:

Food processor with metal blade, zester, plastic spatula, small pot, sieve, pastry brush, wooden skewer (sharpened as a pencil), 9" corrugated cake circle or serving platter, baking tray, bundt form measuring 9" across and 3 ½" deep, nonstick cooking spray.

Procedure:

Place all of the ingredients, except the raisins and buttermilk, into the bowl of the food processor and run for 30 seconds, until smooth. Scrape the bottom and sides of the bowl with a plastic spatula. Add the buttermilk and run for another 1 minute. Take out the metal blade and stir in the raisins. Pour the batter into the bundt form and level the top. Place on a baking tray and **bake for 40 to 45 minutes at 325°**, until the top of the cake feels firm to the touch in the center. Take out of the oven and let stand for 5 minutes. Turn over onto a corrugated cake circle or serving platter.

Using the sharpened wooden skewer, make 12 to 16 holes into the top of the cake, about 2" deep. With the pastry brush, brush the whiskey syrup on the top until all of it is used up. Lightly brush on the hot apricot glaze. Sprinkle almonds on the tops and the sides.

Procedure for Syrup:

Bring the sugar and water to a good boil, then take off the heat and add ½ cup whiskey.

Lemon Frostee Cake

A Refreshing Dessert, Light and Lemony

Yield: One cake, 10 to 12 servings

Advance Preparation:

Bake two 9" yellow cake layers one day in advance. Cook lemon custard one day in advance, optional.

Ingredients:

2 - 9" Butter Layers (See page 179)
(Split to make 4 layers, frozen)

Ingredients for Lemon Simple Syrup:

$\frac{1}{2}$ cup water
1 cup granulated sugar
 $\frac{1}{4}$ cup lemon juice

Ingredients for Lemon Custard:

$\frac{3}{4}$ cup lemon juice (2 to 3 lemons)
2 TBSP. zest of lemons
1 cup water (8 oz.)
 $\frac{1}{2}$ cup granulated sugar
2 TBSP. unsalted butter

Ingredients for Corn Starch Mix:

4 TBSP. cornstarch
4 TBSP. water
3 egg yolks

Ingredients for Lemon Cream:

1 pint heavy whipping cream
 $\frac{1}{2}$ cup confectioners' sugar
 $\frac{1}{2}$ small package instant lemon pudding powder
(Mix sugar and instant powder together)
3 cups sweetened shredded coconut
(If dry, moisten with lemon syrup)

As the cream thickens, add the other $\frac{2}{3}$ of the sugar and instant lemon powder mix and continue whipping. Before the cream is ready, add the lemon custard, $\frac{1}{3}$ at a time, and continue to whip until all the custard is incorporated. (Do not over mix).

Procedure to Assemble the Cake:

Take the layers out of the freezer. Place the bottom layer on a corrugated cake circle and brush the bottom layer with lemon syrup. Using the metal spatula, cover generously with lemon cream. Follow the same procedure for the other three layers. Using a corrugated cake circle, press lightly on top of the layer to straighten out the cake. Again, cover the top with cream and spread the cream around the sides of the cake. Then cover the sides with coconut. Last, using the pastry bag with a star tip attached, pipe a border around the top edge of the cake, using up the rest of the lemon cream.

(Optional – Cover the top of the cake with coconut.)

The cake keeps refrigerated for 2 to 3 days. It can also be kept frozen for 2 months, boxed and well wrapped. (See "This and That" on page 207).

Equipment and Utensils:

Upright electric mixer and wire whip, small pot, plastic spatula, offset metal spatula, large spoon, small hand wire whip, two small bowls, one 10" pastry bag and $\frac{1}{2}$ " star tip, two 9" corrugated cake circles or serving platters.

Procedure for Lemon Syrup:

Place water, sugar, and lemon juice in a small pot and bring to a boil. Set aside to cool off.

Procedure for Lemon Custard:

In a small pot, combine the lemon zest, lemon juice, water, butter, and sugar. Bring to a boil. In the meantime, dissolve in a small bowl, the cornstarch with the water and stir in the yolks. Set aside until the lemon juice mixture boils.

Using the wire whip, stir the cornstarch mixture into the boiling lemon juice mixture, and reduce the heat. Continue stirring for about 2 to 4 minutes. The mixture should thicken up and as you continue to boil it will look clearer. Set aside to cool in a small bowl, covered up with plastic wrap. When cool, refrigerate.

Procedure for Lemon Cream:

When you are ready to assemble the cake, prepare the lemon cream. Whip up the whipping cream in the bowl of the upright mixer. First add $\frac{1}{3}$ of the confectioners' sugar and lemon instant powder mixture, and mix on medium speed #6.

Linzer Torte (Raspberry or Apricot)

My Mother's Recipe, Brings Back Sweet Memories of My Childhood

Yield: One 9" torte, serves 10 to 12

Advance Preparation:

Preheat oven to 325°

Spray the sides of a 9" fluted baking pan (1" deep) with nonstick cooking spray and line the bottom with baking paper or nonstick foil (cut to size).

Ingredients:

1 $\frac{1}{3}$ cup whole raw almonds or almond meal
(7 oz.)
 $\frac{3}{4}$ cup granulated sugar (6 oz.)
1 cup all purpose flour (6 oz.)
2 tsp. cocoa powder
3 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{4}$ tsp. salt
1 $\frac{1}{2}$ cubes unsalted butter, cold and cut up (6 oz.)
1 egg yolk
1 TBSP. rum

For Filling and Glazing:

1 cup raspberry or apricot jam (10 oz. filling)
¼ cup apricot jam (glazing)
¾ cup diced or sliced toasted almonds (edging)

form a rectangle approx. 5" x 7" and wrap in plastic wrap. Refrigerate for 15 to 30 minutes allowing the dough to firm up.

When the dough seems firm enough to roll out, take the rounded up dough out of the refrigerator, and roll to an approx. 11" circle. Move the dough into the 9" baking pan. (Don't worry if the dough breaks). Press the dough up the sides of the pan. Spread the jam evenly across the dough.

Next take out the rectangle-shaped dough and roll out to approx. 1/8" thick and 9" wide. With a pizza cutter or knife, cut it in ½" wide strips and place crisscross on top of the jam, pressing the strips to the edge of the sides of the tart.

Bake at 325° for approx. 45 minutes. If the top is pale and doesn't seem baked, **turn oven up to 350° for another 5 - 10 minutes** and bake to a golden brown. Let the torte cool off for 30 minutes. With a small spatula or knife, loosen up the sides. Invert onto a corrugated cake circle and then invert back onto another cake circle or serving platter right side up. Heat up the $\frac{1}{4}$ cup apricot jam and brush the top of the tart. Top the edges of the linzer torte with the toasted diced or sliced almonds. The linzer torte should not be served the same day, which might seem unusual. The linzer torte keeps at room temperature for at least 1 week and can be frozen, boxed and well wrapped for 2 months. (**See "This and That" on page 207.**)

Equipment and Utensils:

Food processor with the metal blade attached, rolling pin, pizza cutter, plastic spatula, small knife or spatula, 9" fluted baking pan, two 9" corrugated cake circles, serving platter, nonstick cooking spray.

Procedure:

Place nuts and sugar in the bowl of the food processor and run until the nuts are real fine, like a meal. Then add all the other ingredients except the egg yolk and the rum. Run the food processor until you achieve a texture similar to a coarse cornmeal. Then add the rum and the egg yolk and run 30 seconds. Then scrape the sides and bottom with a plastic spatula. Run and pulse the food processor until the mixture forms a dough. Do not over mix.

Take the dough out of the food processor and divide into two parts ($\frac{2}{3}$ of the dough for the bottom, $\frac{1}{3}$ for the top). With the $\frac{2}{3}$ part, form a ball and flatten out to a disk approx. $\frac{1}{2}$ " thick. Wrap it in plastic wrap and place in the refrigerator for 15 to 30 minutes allowing the dough to firm up. With the $\frac{1}{3}$ part of the dough,

Linzer Torte for Passover (Raspberry or Apricot)

An Extra Special Treat for Passover

Yield: One 9" torte, serves 10 to 12

Advance Preparation:

Preheat oven to 325°.

Spray the sides of a 9" fluted baking pan (1" deep) with nonstick cooking oil and line the bottom with baking paper or nonstick foil (cut to size).

Ingredients:

1 $\frac{1}{3}$ cup whole raw almonds or almond meal (7 oz.)
 $\frac{3}{4}$ cup granulated sugar (6 oz.)
 $\frac{1}{3}$ cup potato starch (6 oz.)
 $\frac{1}{2}$ cup + 2 TBSP. passover cake meal
2 tsp. cocoa powder
3 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{4}$ tsp. salt
1 $\frac{1}{2}$ cubes unsalted butter, cold and cut up (6 oz.)
1 egg yolk

For Filling and Glazing:

1 cup raspberry or apricot jam (10 oz., filling)
 $\frac{1}{4}$ cup apricot jam (glazing)
 $\frac{3}{4}$ cup diced toasted or sliced almonds (edging)

Equipment and Utensils:

Food processor with the metal blade attached, rolling pin, pizza cutter, plastic spatula, small knife or spatula, two 9" corrugated cake circles, serving platter.

Procedure:

Place nuts and sugar in the bowl of the food processor and run until the nuts are real fine, like a meal. Then add all the other ingredients except the egg yolk. Run the food processor until you achieve a texture similar to a coarse cornmeal. Then add the egg yolk and run 30 seconds. Then scrape the sides and bottom with a spatula. Run and pulse the food processor until the mixture starts to form a dough. Do not over mix.

Take out of the food processor and divide into $\frac{1}{3}$ and 2/3 dough. With the 2/3 dough form a ball and flatten out to a disk approx. $\frac{1}{2}$ " thick. Wrap it in plastic wrap and place in the refrigerator for 15 to 30 minutes, allowing the dough to firm up. With the $\frac{1}{3}$ dough, form a rectangle approx. 5" by 7" and wrap in plastic wrap. Refrigerate for 15 to 30 minutes, allowing the dough to firm up.

When the dough seems firm enough to roll out, take the circular dough out of the refrigerator, and roll to an approx. 11" circle. Move the dough into the 9" baking pan. (Don't worry if the dough breaks). Press the dough up the sides of the pan. Spread the jam evenly across the bottom of the dough.

Next take out the rectangle-shaped dough and roll out to approx. $\frac{1}{8}$ " thick and 9" wide. With a pizza cutter or knife, cut it in $\frac{1}{2}$ " wide strips and place crisscross on top of the jam, pressing the strips to the edge of the sides of the tart.

Bake at 325° for approx. 45 minutes. If the top is pale and doesn't seem baked, **turn oven up to 350° for another 5 - 10 minutes** and bake to a golden brown. Let the torte cool off for 30 minutes. With a small spatula or knife, loosen the top of the sides, if necessary. Then invert onto a corrugated cake circle, and then invert back to another board, right side up. Heat up the apricot jam and brush the top of the tart with it. Trim the edges of the linzer torte with the toasted almonds. The linzer torte should not be served the same day, which might seem unusual. The linzer torte keeps at room temperature for at least 2 weeks and can be frozen, boxed and well wrapped, for 2 months. (See "This and That" on page 207).

Mocha Butter Cream Cake

A Nice Dessert to Finish Your Luncheon

Yield: One 9" cake, serves 10 to 12

Advance Preparation:

1 recipe Butter Sponge Layers **(See page 173)**
*Bake 2 – 9” layers, cut horizontally, to make a total
of 4 layers*

1 ½ recipe Vanilla Butter Cream, 6 ½ cups
(See page 190)

1 cup diced or sliced toasted almonds
(See page 199)

Simple Syrup: 1 cup water and ½ cup granulated sugar. Bring to a boil and set aside.

3 TBSP. instant coffee dissolved in 3 TBSP. of hot syrup taken from your simple syrup

Spread generous amounts of butter cream on top and ice the sides with butter cream. Cover the sides of the cake with the toasted diced or sliced almonds. If you have butter cream left, decorate the top of the cake with rosettes. Sprinkle almonds on top of the cake.

Chocolate Fudge Cake

Nothing but Chocolate

Yields: One 9" cake, serves 10 to 12

Advance Preparation and Ingredients:

1 recipe Chocolate Cake **(See page 178)**
*Bake 2 – 9” layers, cut horizontally, to make a total
of 4 layers*

1 recipe Chocolate Butter Cream (See page 190)
1 recipe Chocolate Fudge (See page 194)

Simple Syrup: *1 cup water and ½ cup granulated sugar. Bring to a boil and set aside to cool.*

1 cup chocolate shavings **(See page 206)**
*(With a vegetable peeler or knife, scrape the sides
of a chocolate bar)*

For Both Mocha Butter Cream and Chocolate Fudge Cake:

Serve the cake at room temperature or, if you prefer, refrigerate before serving. The cake will keep refrigerated for 3 days. You can freeze the cake for up to 2 months, boxed and well wrapped. (See "This and That" on page 207).

Equipment and Utensils:

Offset metal spatula, pastry brush, small bowl, plastic spatula, 9" corrugated cake circle, upright electric mixer.

Procedure:

Prepare the vanilla butter cream and add the dissolved instant coffee. If you like a stronger coffee flavor increase the amount of instant coffee. Place the bottom of one cut layer on a corrugated cake circle. Brush with simple syrup and cover generously with butter cream. Top with next cake layer and repeat the same procedure to end up with a 4-layer cake.

the sides with butter cream. Cover the sides of

Equipment and Utensils:

Offset metal spatula, pastry brush, small bowl, plastic spatula, 9" corrugated cake circle, pastry bag and star tip.

Procedure:

Place the bottom of one cut layer on a corrugated cake circle and brush with syrup. Cover generously with butter cream. Top with next cake layer and repeat the same procedure to end up with a 4-layer cake. Warm up the chocolate fudge so you can spread it generously on top of the cake. Ice the sides of the cake with chocolate butter cream and cover with chocolate shavings. If you have butter cream left, decorate the top of the cake with rosettes. (If you have chocolate fudge left, it is great to thin down and use as chocolate sauce.)

Orange Chiffon Cake

Enhanced With Grand Marnier Bavarian Cream

Yield: One 10" tube cake, serves 10 to 14

Advance Preparation:

Preheat oven to 325°.

Zest 2 large oranges.

Squeeze the juice of 2 oranges (approx. $\frac{2}{3}$ cup).

Set both aside.

Ingredients:

2 $\frac{1}{4}$ cup cake flour (11 oz.)

1 cup granulated sugar (7 oz.)

2 tsp. baking powder

$\frac{1}{2}$ tsp. salt

7 egg yolks, beaten ($\frac{1}{2}$ cup) (5 oz.)

$\frac{1}{2}$ cup vegetable oil (4 oz.)

(Canola or safflower)

Orange zest from 2 large oranges

$\frac{1}{8}$ tsp. pure orange extract

$\frac{2}{3}$ cup orange juice (5 $\frac{1}{2}$ oz.) (From 2 large oranges)

Ingredients:

10 egg whites (1 $\frac{1}{4}$ cup) (10 $\frac{1}{2}$ oz.)

1 $\frac{1}{4}$ tsp. cream of tartar

$\frac{1}{2}$ cup granulated sugar (3 $\frac{1}{2}$ oz.)

Filling, Icing, and Topping:

1 recipe Grand Marnier Bavarian Cream(See page 193)

1 cup chocolate shavings (See page 206)

Whip on speed #4 until foamy. Increase the speed to #6 and slowly add 2 TBSP. of sugar at a time and whip to a soft peak, not too stiff. Whites will look smooth, wet, and shiny. It is better to under beat. With a large rubber spatula, fold $\frac{1}{3}$ of the egg white mixture into the yolk mixture and then fold in the balance of the egg white mixture.

Pour the batter into the tube pan and set on a 12" x 16" baking tray. Place on the center shelf in the oven and **bake at 325° for approx. 55 minutes** until the top of the cake springs back when lightly touched. Take the cake out of the oven and turn over on a corrugated cake circle to cool off, but leaving the cake in the tube pan.

To take the cake out of the tube, loosen up the sides with a spatula or knife, and then lightly hit the pan on the countertop so the cake will fall out. When the cake has cooled, place in the freezer for 30 minutes. Then take out of the freezer and slice horizontally twice, so you have three layers. Place the bottom layer on the corrugated cake circle and top with Bavarian cream. Place the second layer on top of the first and also top with Bavarian cream. Place the third layer on top of the second and level out the cake. Ice the top and sides of the cake using the rest of the cream. Finally, cover the sides and top of the cake with chocolate shavings.

The cake will keep 3 days refrigerated and 3 months frozen, boxed and well wrapped. (See "This and That" on page 207).

Equipment and Utensils:

Upright electric mixer with wire whip,

10" x 4" tube pan DO NOT OIL,

(*Cut 10" parchment paper to fit the bottom of tube pan*), sieve, offset metal and plastic

spatula, sharp knife, 12" x 16" baking tray,

10" corrugated cake circle or serving platter.

Procedure:

Mix and sift together twice the sugar, flour, salt, and baking powder on a piece of foil or waxed paper. The third time, sift directly into the mixing bowl. Then form a well in the center and add yolks, oil, orange juice, zest, and orange extract. Place bowl in the mixer and attach the wire whip. Beat approx. 1 minute on speed #4 (med. high). Stop and scrape the bottom and sides of the bowl, then continue beating another 2 minutes until the the mixture is smooth and thick. Remove batter to another bowl and set aside.

Thoroughly wash the bowl and wire whip, both have to be spotlessly clean. Then place the egg whites and cream of tartar in the clean bowl and attach the wire whip.

Pineapple Upside Down Cake

Bake for the Next Family Picnic

Yield: One cake, serves 8 to 12

Advance Preparation:

Preheat oven to 325°.

Prepare the 9 ¾" spring form, spray the sides with cooking spray, and cover the bottom with nonstick aluminum foil.

Ingredients for Spring Form:

6 slices of pineapple

15 maraschino cherries

Upside Down Glaze Ingredients:

¼ cup sugar (2 oz.)

½ cube unsalted butter, soft (2 oz.)

1 TBSP. honey (1 oz.)

1 TBSP. jelly (currant or raspberry) (1 oz.)

Cake Batter Ingredients:

¼ cup granulated sugar (2 oz.)

⅓ cup buttermilk (3 oz.)

⅓ cup milk (3 oz.)

¾ cube unsalted butter (3 oz.)

½ cube shortening (3 ¼ oz.)

¾ cup sugar (6 oz.)

Juice and lemon zest of 1 lemon

½ tsp. lemon extract

1 ½ TBSP. applesauce

1 cup cake flour (4 ½ oz.)

2 TBSP. vanilla instant pudding powder

3 egg yolks (2 oz.)

1 whole egg (1 ¾ oz.)

1 cup all purpose flour (5 ½ oz.)

1 ½ tsp. baking powder

½ tsp. baking soda

¼ tsp. salt

Glaze: ½ cup apricot jam (5 ½ oz.)

feels firm when lightly touched in the center. Take out of the oven and let sit for 5 minutes. Then loosen up the sides of the spring form and invert the cake on to a serving plate or corrugated cake circle and carefully remove the foil. Heat up a ½ cup of apricot jam and apply a second glaze over the pineapples. The cake will keep fresh for 2 to 3 days refrigerated and can be kept frozen for up to 2 months, boxed and well wrapped. (See "This and That" on page 207).

Variations: Replace the pineapples and cherries with other fruits such as apricots or plums in season. Towards the fall, use cranberries and slices of apples.

Equipment and Utensils:

Food processor, metal blade, plastic spatula, small metal spatula, small bowl, hand whip, 9 ¾" spring form, 9" corrugated cake circle, nonstick aluminum foil, nonstick cooking spray.

Procedure to Prepare Spring Form:

Take the pineapple out of the can and dry on a paper towel. Also, remove the cherries from the jar and dry on a paper towel. Spread the upside down glaze on the foil and then place the pineapple slices and the cherries on the glaze.

Procedure for Upside Down Glaze:

Stir the sugar, butter, honey, and jelly in a small bowl and set aside.

Procedure for Cake Batter:

Dissolve the sugar in the milk and buttermilk and set aside in a small bowl.

Place the butter, shortening, ¾ cup sugar, lemon zest, lemon juice, lemon extract, applesauce, 1 cup cake flour, and instant pudding powder into the bowl of the food processor and run for 30 seconds. Scrape the sides and bottom with a plastic spatula. Add the yolks and eggs and run another 30 seconds. Then add the flour, baking powder, baking soda, and salt and run for 30 seconds more. Scrape the sides and bottom again with the plastic spatula. Last add the sugar dissolved in the milk and buttermilk, previously set aside. Run the processor for 30 seconds again. Pour the batter into the prepared spring form and level out. Set the spring form on a baking tray and place the tray on the center screen of the oven. **Bake for 25 minutes at 325° and then 20 minutes at 300°** or until the top of the cake

Sacher Torte

Named After Hotel Sacher in Vienna

Yield: One 9" round cake, 8 to 12 servings

Advance Preparation:

½ recipe Sacher Cake Layer (See page 178)
1 recipe Chocolate Butter Cream (See page 190)
1 recipe Chocolate Fudge Icing (See page 194)
Simple Syrup: ½ cup water and ¼ cup granulated sugar (*Bring to a boil and set aside to cool*)
1 cup chocolate shavings (See page 206)

Ingredients:

1 cup raspberry jam

of the chocolate layer and spread to level. Set the top half of the Sacher layer on top of the jam and press to level. Brush with the simple syrup. With a spatula, ice the top and sides of the cake with one cup of the chocolate butter cream. Ice evenly across the top and refrigerate for two hours.

While the cake is being refrigerated, prepare the chocolate fudge icing per directions. To ice the cake with the chocolate fudge, place a metal screen on a baking pan and set the butter cream iced cake layer on top of the screen. Apply the chocolate fudge at a temperature of approximately 110°, warm enough for the icing to run. Pour the fudge on top of the center of the cake. With a spatula, spread the icing from the center to the outside of the cake and down the sides until the cake is completely covered. Let the cake sit for about 20 minutes. Pick the cake up and scrape around the bottom and along the corrugated cake circle to clean up any excess fudge. Apply chocolate shavings to the sides of the cake. Using a plastic bag with a small hole, fill with warm chocolate fudge and write "Sacher" on top of the cake if you desire. Refrigerate for up to 1 week or freeze for up to 3 months in a well wrapped box. For freezing cakes,

(See "This and That" on page 207).

Dobosch Cake

One of Fantasia Confections' Best Sellers

Yield: One 5 ½" x 8" oblong cake, 10 servings of 2 ¾" x 1 ½"

Advance Preparation:

1 recipe White Chiffon Layers (See page 176)
1 recipe Chocolate Butter Cream (See page 190)
1 recipe Chocolate Fudge Icing (See page 194)
1 ½ cup chocolate shavings (See page 206)

Simple Syrup: ½ cup water and ¼ cup sugar
(*Bring to a boil, set aside to cool*)

To Assemble Cake:

Set the first layer top-side up on the board and brush with the simple syrup. Top with chocolate butter cream, spreading the filling to approximately ¼" thick. Repeat until all eight layers are stacked and filled, brushing with syrup between each layer. Press to level the top (eighth) layer. Ice the top of the cake with chocolate fudge icing and ice the sides with the chocolate butter cream. Cover sides with chocolate shavings. Refrigerate at least 4 hours before serving. Can be refrigerated for up to 1 week or frozen for up to 3 months in a well wrapped box. For freezing cakes (See "This and That" on page 207).

Equipment and Utensils:

Two 9" corrugated cake circles, offset metal spatula, sharp knife, pastry brush, metal screen, baking pan, small plastic bag.

Procedure:

Split the Sacher cake layer in half. Set the top half of the layer aside and place the bottom layer on a 9" corrugated cake circle. To assemble cake, first brush the layer with simple syrup, and then spoon the raspberry jam on the bottom half

Equipment and Utensils:

One 5 ½" x 8" corrugated board covered with aluminum foil, scissors, spatula, pastry brush, sharp knife.

Procedure:

Cut both layers into fourths so that each piece is approximately 5 ½" x 8". Turn layers over onto a baking pan, remove paper, and flip back onto the pan. Cut a piece of corrugated cardboard to 5 ½" x 8" and cover with foil.

San Francisco Cable Car Torte

Serve This Unusually Decorated Cake to Your Friends and Family Visiting San Francisco

Yield: One 9" cake, serves 10 to 12

Advance Preparations:

- 1 recipe Hazelnut Layers (See page 172)
 - 1 recipe Chocolate Truffle Filling (See page 188)
 - 1 cup chocolate shaving (See page 206)
 - 1 recipe Chocolate Fudge (See page 194)
 - 12 chocolate cable cars-available at Ghirardelli

1 recipe Rum Syrup: In a small pot, bring to a boil 1 cup water and ½ cup granulated sugar. Set aside to cool. Then add: ¼ cup rum.

Apply a thin cover of chocolate truffle on top and around sides of cake and place into the refrigerator or freezer to firm up, might take 30 minutes. During that time prepare your chocolate fudge icing. Take the cake out of the refrigerator or freezer and place on an icing screen under which you place a tray to catch the overflow of the icing. Spoon the chocolate fudge icing, that is warm, not hot, but fluid, on the center top of the cake. Spread it downward around the sides of the cake, until cake is completely covered with icing. As soon as the icing starts to set up, take cake off the screen and cover sides with chocolate shavings. For additional decorations, **see picture on page 18E**.

Use chocolate truffle filling for decoration. Serve the cake cold. The cake will keep refrigerated for 3 days. You can freeze the cake up to 2 months, boxed and well wrapped. See "This and That" page 207.

Kahlua Torte

A Great Combination of Spicy Chocolate Cake Enhanced with Kahlua

Yield: One 9" cake, serves 10 to 12

Advance Preparation:

- 1 recipe Chocolate Spice Cake, makes 2 layers
each cut horizontally to make 4 layers.
(See Page 178)

Ingredients:

Kahlua butter cream:

- 1½ recipe Vanilla Butter Cream (See Page 190)
3 TBSP. instant coffee powder
dissolved in 3 TBSP. hot syrup and
2 TBSP. kahlua

Kahlua syrup:

- 2 TBSP. kahlua added to syrup
 - 2 cups diced or sliced toasted almonds
 - 20 chocolate coffee beans
(available in gourmet stores)
 - 1 cup melted chocolate

procedure to end up with a 4-layer cake. Spread generous amounts of butter cream on top and ice the sides with butter cream. Cover the sides of the cake with toasted diced or sliced almonds. Line the top of the cake with melted chocolate and decorate with butter cream rosettes, topping each rosette with a chocolate coffee bean. See picture on page 20C.

Equipment and Utensils:

Hand wire whip, pastry brush, offset metal spatula, plastic spatula, small pot, spoon, 12" x 16" tray, icing screen, pastry bag with small star tip, 9" corrugated cake circle.

Procedure:

Place one hazelnut layer on a 9" corrugated cake circle and brush with rum syrup. Cover the layer generously with chocolate truffle filling. Top with the other hazelnut layer and brush with rum syrup.

Equipment and Utensils:

Upright or hand held electric mixer with wire whip, pastry bag with $\frac{1}{4}$ " star tip, hand wire whip, plastic spatula, offset metal spatula, pastry brush, small pot, small bowl, 9" corrugated cake circle, knife, small sandwich bag for chocolate lines.

Procedure:

Prepare the simple syrup, bring to a boil ½ cup granulated sugar and 1 cup water and set aside. Prepare the vanilla butter cream, leave in the bowl of the mixer and add dissolved instant coffee and the 2 TBSP. kahlua. If you like stronger flavor you can increase coffee powder and kahlua. Run mixer until all incorporated and the butter cream is smooth. Place the bottom of one cut layer on a corrugated cake circle and brush with kahlua syrup and then cover generously with kahlua butter cream. Top with a layer and repeat the same

Strawberry Shortcake

Either Strawberry Shortcake or Family Cake Are the Favorites in Our Family for Special Occasions

Yield: One 9" cake, serves 12 to 14

Advance Preparation:

Equipment and Utensils:

Two 9" corrugated cake circles, knife, bowl, pastry brush, plastic spatula, spoon, pastry bag with $\frac{1}{2}$ " star tip opening, offset metal spatula.

Procedure:

Wash the strawberries and sort out 14 medium strawberries for decorating the top of the cake. The rest of the strawberries, cut in half except any small strawberries. Immerse the 14 medium strawberries in strawberry glaze or in one cup of heated strawberry or raspberry jelly (not too hot). Take out of the bowl. Set aside. Immerse the balance of the strawberries in the glaze or heated jelly before placing the strawberries between the layer.

Split both 9" butter sponge layers horizontally in half and place one of the bottom half layers on a corrugated cake circle. Spread generously with whipped cream and strawberry jam. Cover with the top half of the layer. Brush heavily with syrup. Spread with whipped cream and cover completely with strawberries, a lot of strawberries. Cover with whipped cream and add the other bottom layer. Brush with syrup, spread on strawberry jam, cover with whipped cream, and add the fourth layer.

Level out the cake by pressing down with a corrugated cake circle. If you have some syrup left, brush the top. Cover the top and sides with whipped cream.

Fill a pastry bag with whipped cream and pipe 14 rosettes around the edge of the cake. Set the 16 whole strawberries on top of the rosettes. Cover the sides of the cake with diced or sliced toasted almonds. Since it is difficult to judge how much whipped cream you need, if you run short, you may have to "whip up" some more.

Refrigerate the cake and enjoy the same day you made it. It can also be kept refrigerated for 2 days, but do not freeze.

Bavarian Cheesecake

A Light and Fluffy Cheesecake, Great Topped with Berries

Yield: One 9" cake, serves 8 to 12

Advance Preparation:

9" spring form, the inside lined with nonstick foil
(the nonstick side facing the inside).
½ recipe Butter Sponge (See page 173)
or full recipe and freeze 1 layer

Ingredients:

8 oz. cream cheese
8 oz. ricotta cheese
¾ cup granulated sugar (5.64 oz.)
3 TBSP. instant vanilla pudding powder
1 ½ TBSP. lemon juice
1 TBSP. lemon zest

*1 ½ cup heavy whipping cream (12 oz., 1 ½ pint)

2 packets plain knox gelatin (½ oz.)
4 TBSP. boiling water

Equipment and Utensils:

Upright electric mixer with wire whip,
food processor with metal blade attached,
bowl, small pot, plastic spatula, sharp knife,
two 9" corrugated cake circles.

Procedure:

Split the sponge layer with a knife and set bottom half on a 9" corrugated cake circle. Place in the spring form with the cake circle on the bottom. Set the top half of the layer aside.

To Mix the Cheese Filling:

Place the cream cheese, ricotta cheese, sugar, instant pudding powder, lemon juice, and lemon zest in the bowl of the food processor and run until the mixture is smooth and lump free. Scrape the sides and bottom with the plastic spatula and run 30 seconds.

When the mixture is smooth, take it out of the food processor and transfer to a bowl large

enough so you can fold in the whipped cream. The cream should be "whipped up" in the electric mixer first. Dissolve the gelatin in the boiling water and incorporate into the cheese mixture immediately. Then pour the mixture on top of the butter sponge layer in the spring form and level out. Place the top half of the layer on the filling and press with the corrugated cake circle to level the cake. Place in the refrigerator for at least 2 hours for the cheesecake filling to set up. When you are sure the filling is firm, you are ready to remove the cake from the spring form by opening up the side.

Remove the cheesecake by pushing both the bottom of the spring form with the corrugated cake circle and the cheesecake out of the spring form. Turn over onto a corrugated cake circle and remove the foil and the bottom tin. Then invert back onto a serving platter or another corrugated cake circle. The cake will keep refrigerated for 4 days or freeze in a well wrapped box for up to 2 months. (See "This and That" on page 207).

Variations:

Serve cold with just confectioners' sugar sifted on top, or top with berries (raspberries, blueberries, strawberries, or other combinations of fruit) and glaze with hot currant jelly. It will make the cake look very decorative.

*If you like to cover the sides of the cake, "whip up" another one cup of whipping cream to cover the sides of the cake. Finish the sides with diced toasted almonds if you wish.

German Style Cheesecake

Almost as Good as My Mother's Cheesecake

Yield: One 9" cake

Advance Preparation:

Preheat oven to 450°.

Spray a 9" spring form with nonstick cooking spray and coat the sides with cornflake crumbs or graham cracker. On the bottom of the spring form place a pre-baked tart bottom.

(See page 184)

Ingredients:

3 TBSP. graham cracker or cornflake crumbs
8 oz. cream cheese
8 oz. sour cream
1 lb. Quark cheese (*Available in most cheese shops*)
 $\frac{3}{4}$ cup granulated sugar (5.6 oz.)
3 TBSP. cornstarch
 $\frac{1}{4}$ tsp. salt
2 TBSP. fresh lemon juice
1 TBSP. lemon zest
6 egg yolks (4 $\frac{1}{2}$ oz.)

4 egg whites (4 $\frac{1}{2}$ oz.)
3/8 cup granulated sugar (2.8 oz.)

Procedure for Baking:

Place the spring form on a baking tray on the center screen of the oven. **Bake at 450° for approx. 17 minutes** until the top of the cake is starting to get golden brown. Carefully pull the screen with the tray out of the oven far enough so you can, with a small knife, cut around into the top rim of the cheesecake, approx. $\frac{1}{4}$ " deep. Before starting to cut, dip the tip of the knife in liquid oil and keep the knife clean as you cut. Hopefully this procedure will prevent cracking of the top of the cheesecake.

Turn the oven down to 325° and return the cake to the oven. Keep the door slightly ajar and **bake for approx. 15 minutes**. The cake will rise to about 1" above the rim. **Remove from oven and let sit approx. 10 minutes** until the cake settles back down to the top of the rim. **Repeat this "in and out" process two more times.** **Note:** (While at 325° the oven door is ajar, when the cake is in the oven . Just to make sure, you understand "Remove from oven" means what it says – let cake sit 10 minutes outside of oven). The cake is done when the top of the cake is firm to the touch and light brown. Cool and refrigerate. Remove from the spring form prior to serving and place on serving platter. Keeps 1 week in the refrigerator or it can be frozen, boxed and well wrapped, for 2 months. (See "**This and That**" on page 207).

Variations: Chocolate Marble Cheesecake

Hold back $\frac{1}{3}$ of the cheesecake mix. In a small bowl, melt 1 bar (3 $\frac{1}{2}$ oz.) bittersweet chocolate and 2 TBSP. liquid vegetable oil in the microwave for 2 minutes at very low heat. Mix into the cheesecake mix. Place the chocolate cheesecake mix on top of the plain one and, using a spoon, "marble" it.

Equipment and Utensils:

Food processor, bowl,
upright electric mixer with wire whip,
plastic spatula, small knife,
nonstick cooking spray, serving platter.

Procedure:

Place the cream cheese, sour cream, Quark cheese, $\frac{3}{4}$ cup sugar, cornstarch, salt, lemon juice, and lemon zest in the food processor. Run until the mixture is smooth and there are no lumps. Scrape the sides and bottom of the bowl with the plastic spatula and then add the egg yolks and run for 30 seconds, until well mixed in. Pour into a bowl big enough so you can later fold in the egg whites. (Be sure the bowl and wire whip are very clean). Place the egg whites into the bowl of the electric mixer and on medium high speed, whip up the whites. As the whites stiffen, add the 3/8 cup sugar and whip to a firm peak. In three increments, fold the egg whites into the cheese mixture. Pour the batter into the spring form. Batter should feel very light.

Low Fat Cheesecake (Strawberry Topped)

If You Like Cheesecake But Worry About Fat and Calories, This is Your Cheesecake

Yield: One 10" cake, serves 12 to 16

Advance Preparation:

Preheat oven to 400°.

Spray 10" spring form with nonstick cooking spray, the sides and the bottom. Distribute $\frac{3}{4}$ cup cornflake crumbs on the sides and mainly the bottom. Spray the top of the cornflake crumbs again with cooking spray and set aside.

Ingredients:

3 - 8 oz. packages low fat cream cheese
(24 oz.)
15 oz. low fat ricotta cheese
 $\frac{3}{4}$ cup granulated sugar (5.4 oz.)
2 TBSP. instant vanilla pudding powder
4 TBSP. cornstarch
 $\frac{1}{4}$ tsp. salt
3 TBSP. lemon zest (zest of 3 lemons)
6 TBSP. lemon juice (juice of 2 lemons)
2 egg yolks (1.28 oz.)

6 egg whites (6.24 oz.)
 $\frac{3}{4}$ cup granulated sugar (5.4 oz.)
 $\frac{1}{4}$ tsp. cream of tartar

Fold in the egg whites in three increments, be sure the egg whites are well mixed in. Pour the batter into the 10" spring form with the help of the plastic spatula and level out on top. Wrap the bottom of the spring form with foil up to a 1/3 of its height. Then place the spring form on the baking tray (this will prevent water leaking into the bottom of the spring form). After you place the spring form on the baking tray, place the tray on the center screen of the oven, add water onto the tray about $\frac{1}{2}$ full.

Bake at 400° for 15 minutes. Carefully pull the screen with the tray out of the oven far enough so you can, with a small knife, cut around into the top rim of the cheesecake, approx. $\frac{1}{4}$ " deep. Before starting to cut, dip the top of the knife in liquid oil and keep knife clean as you cut. Hopefully this procedure will prevent cracking of the top of the cheesecake. Then turn down the oven to **325° and bake for another 25 minutes** until the top feels firm when lightly touched. Turn off the oven. Open the door for 10 minutes to let the oven cool down. Close the door and keep cheesecake in the oven for 1 hour. Take out of the oven and let the cheesecake get completely cold before turning over onto a corrugated cake circle. Invert back onto another corrugated cake circle or a serving platter. The cheesecake will keep refrigerated for 2 days. Does not freeze well.

Strawberry Topping:

2 baskets strawberries
1 cup strawberry jelly

the strawberries out of the glaze and place on the top of the cheesecake. Reheat the left over glaze and, using the pastry brush, reglaze the top of the strawberries.

Equipment and Utensils:

Upright electric mixer with wire whip, food processor, plastic spatula, bowl, small pot, 10" spring form, nonstick cooking spray, two 10" corrugated cake circles, small knife, pastry brush.

Procedure:

Place all of the cheese in the bowl of the food processor and pulse 5 to 6 times to smooth out the cheese mixture. Sift together the $\frac{3}{4}$ cup sugar, salt, instant pudding powder, and cornstarch and add to the cheese mixture. Run for 1 minute and scrape the sides and bottom of the bowl and add the zest and lemon juice. Last, add the yolks and run 1 minute and in between, scrape once more.

Place the egg whites and cream of tartar in the bowl of the upright mixer and whip to soft peak, while slowly adding the $\frac{3}{4}$ cup sugar. Whip to a firmer peak. Move the cheese mixture out of the food processor into a bowl large enough so you can add the egg whites.

Strawberry Topping Procedure:

Wash and dry the strawberries and remove the stems. Cut big strawberries in half. Place in a bowl. Heat up the jelly (just liquefy not too hot) and pour over the strawberries in the bowl. Take

FantaFreeze Ice Cream Cake and Baked Alaska

Fantasia Confections' Great Creations

Yield: Two 9" cakes, each serves 10 to 12

Advance Preparation:

1 recipe Coffee Crunch **(See page 198)**

1 recipe Butter Sponge **(See page 173)**

1 recipe Vanilla Butter Cream **(See page 190)**

1 recipe Simple Syrup:

½ cup water and ¼ cup granulated sugar

(Bring to a boil in a small pot and set aside to cool off)

3 quarts ice cream, vanilla, chocolate, coffee or any other flavor you prefer.

(If possible, purchase the ice cream "hand-packed" and use right away. Must be soft enough to spoon out)

(2 ice cream cakes or 1 ice cream cake and 1

Baked Alaska)

Next, cook the coffee crunch per directions. Consider preparing the coffee crunch and baking the butter sponge a day ahead. When the layers are cold, split each layer horizontally and separate the layers with foil. Place into the freezer. Prepare the butter cream and simple syrup.

Assemble the Two Cakes:

Place the bottom part of the split layers, each on one of the corrugated cake circles, and brush with syrup. Cover the layers lightly with butter cream. Take the spring form with the ice cream out of the freezer, remove the plastic wrap, and then place the ice cream on top of the layers that are already covered with butter cream.

Next, brush the remaining layers with syrup and apply the butter cream on the top of each layer. (The side of the layer that is covered with butter cream is placed on the ice cream.) Using a corrugated cake circle, press down on the cake to level and bind the ice cream and cake together. (For Baked Alaska, see recipe and procedures below). Using the rest of the butter cream, ice both cakes, the tops and the sides, using the offset metal spatula. Cover the sides and top with coffee crunch. (For the crunch to adhere to the sides, you have to press it on.)

Place the cakes into the freezer. If you serve the cake the same day or the next day, you do not need to wrap the cakes. If you keep the cakes frozen for a longer period of time, you must wrap the cake in plastic wrap, airtight, and place in a box. The cake can be kept frozen for 2 months. **(See "This and That" on page 207).**

Baked Alaska

See Fanta Freeze cake recipe for the cake base. Keep cake frozen until the meringue is ready to cover the top and sides of the cake. Sift lightly with powdered sugar. After the meringue is applied to the cake, place back into the freezer until ready to brown the meringue and serve.

To Brown Meringue:

The easiest way is to use a "kitchen torch". If none is available, use your broiler.

Recipe for Meringue:

6 egg whites at room temperature, 1 cup of granulated sugar, and a pinch of salt. Beat the egg whites with the salt to a soft peak and add the sugar slowly until the meringue is stiff and shiny. Fold in 2 TBSP. of rum. To flame the Baked Alaska, insert a small foil cup into the top of the meringue, fill with heated brandy, and light. (Use extreme caution).

Equipment and Utensils:

Two 9" spring forms, pastry brush, plastic wrap, three 9" corrugated cake circles, serving spoon, plastic spatula, offset metal spatula, small pot.

For Baked Alaska:

Kitchen torch (available in kitchen supply stores), upright electric mixer with wire whip, sieve.

Procedure:

Cover the inside of the two spring forms with plastic wrap. With a strong serving spoon, fill each of the spring forms approx. ⅓ full with ice cream, using 1½ quarts each. Level out the ice cream and place into the freezer.

Frozen Chocolate Soufflé

Quote from Jack Shelton (January 1973, San Francisco Discoveries):
"A cold chocolate soufflé is among the most glorious finales to an elegant dinner or luncheon."

Yield: One soufflé, serves 8 to 12

Advance Preparations:

Just set out all the ingredients, equipment, and utensils. Takes less than 2 hours to prepare and approximately 6 hours to freeze before serving.

Ingredients:

Gelatin Mix:

1 package gelatin- $\frac{1}{4}$ oz.
 $\frac{1}{2}$ cup water

Sugar Syrup:

1 cup granulated sugar
 $\frac{1}{3}$ cup water

4 egg whites

2 small bars ($3 \frac{1}{2}$ oz.) each bittersweet chocolate melted

1 pint whipping cream- 16 oz.
1 TBSP. powdered sugar
1 TBSP. instant vanilla pudding powder
 $\frac{1}{2}$ tsp. pure orange extract
Zest of 1 orange
* $\frac{1}{4}$ cup Vodka (or orange liqueur or Grand Marnier)

1 cup orange marmalade

*The alcohol keeps souffle from freezing too hard

Procedure continued:

At slow speed add the melted chocolate to the meringue. As soon as the chocolate is mixed into the meringue, take the bowl out of the mixer and empty in another bowl and set aside. Wash the bowl and wire whip and cool off with cold running water. Place whipping cream into bowl of electric mixer and run on medium fast (speed #6). Mix powdered sugar and instant vanilla pudding powder together and add to cream while machine runs on low speed. Turn back to medium fast speed until cream is whipped to stiff peak. Take out $\frac{3}{4}$ cup whipped cream and place into pastry bag with star tip and set aside. Take bowl out of the mixer and with a hand wire whip fold chocolate meringue into whipped cream. Do not over mix. Using plastic spatula move batter into soufflé dish, will barely fit into the soufflé dish. With metal spatula smooth out top. Use a pastry bag, filled with whipped cream to pipe rosettes around the edge and in the center. Fill rosettes and center with orange marmalade. Place into the freezer at least 6 hours before serving. Should be served almost frozen. Keeps 2 months in freezer, boxed and well wrapped. See "This and That" page 207.

Equipment and Utensils:

One 7" x $2 \frac{3}{4}$ " soufflé dish, upright electric mixer with wire whip, candy thermometer, small pot, plastic spatula, wooden cook spoon, offset metal spatula, large and small spoons, two small bowls, large bowl, pastry bag with small star tip, hand wire whip.

Procedure:

Place $\frac{1}{2}$ cup water in a small bowl and sprinkle gelatin on top of water and set aside. In a small pot bring to a boil $\frac{1}{3}$ cup water and 1 cup sugar and boil to 234 degrees. (When the sugar reaches 225 degrees, start to whip up the egg whites in the mixer.) When the sugar syrup reaches 234 degrees, mix the gelatin mix with the sugar syrup and slowly pour the combined sugar syrup and gelatin mix in with the egg whites. Run the mixer at medium fast speed to form a medium stiff meringue. Add vodka, orange extract, and orange zest. Melt the chocolate in the microwave at low power (50%). Take out when "mushy" and stir until completely melted.

Mont Blanc Cake (Filled with English Trifle)

For Adults Only—This Cake is Loaded with Liquor

Yield: Serves 10 to 14

Advance Preparations:

Drain one small can (11 oz.) mandarin oranges. Save liquid. Soak fruit with 2 TBSP. rum. Set aside. In another small bowl, break up 8 to 10 almond macaroons and soak with $\frac{1}{4}$ cup rum and $\frac{1}{4}$ cup orange mandarin liquid. Take $\frac{3}{4}$ cup of peaches (drained) and soak in 2 TBSP. rum.

1 recipe Chocolate Chiffon = 2 sheets

(See page 176)

Ingredients:

2 cups diced or sliced toasted almonds

2 cups bittersweet chocolate chips

Keep $\frac{1}{2}$ cup back to melt for lines on top of the white icing

“Set up” Pudding:

1 cup milk (regular)

$\frac{1}{2}$ cup whipping cream (4 oz.)

1 small package (3.4 oz.) instant vanilla pudding powder

Mix together:

$\frac{1}{4}$ cup powdered sugar

2 TBSP. instant vanilla pudding powder

12 oz. whipping cream

Ingredients for White Chocolate Icing:

12 oz. white chocolate, cut up in small pieces

1 pint (16 oz.) whipping cream

This circle will become the bottom of the cake. Be sure the paper side is up so you can remove it when the cake is frozen. Start filling the cake-lined bowl first with pudding, then with fruit, macaroons, and chocolate bits. Fill another layer of pudding then with fruit, macaroons, and chocolate bits. You need to end up with pudding that you level out before covering it with the 11" cut round chiffon. Place in freezer for at least 4 hours until completely frozen, then it is ready to ice.

Procedure to prepare icing and to ice the Mont Blanc cake:

Prepare white chocolate icing when cake is frozen and ready to ice. In a pot bring the 1 pint whipping cream to a boil. Remove from heat and stir in the broken-up chocolate, until chocolate is all melted and icing is smooth and thin enough to spread on cake. Set aside. Take bowl out of the freezer and remove paper. Replace paper with a corrugated cake circle and turn upside down so cake rests on cake circle. Now remove paper from cake. Set cake on an icing screen, which is placed on a tray to catch the overflow of the icing. Spoon the icing on the top center of cake, using an offset metal spatula, spreading the icing all over the cake. Decorate the top with chocolate lines and cover the sides with nuts, **see colored picture on page 20B.** Keep cake frozen and serve frozen. Since there is a lot of alcohol in the English trifle, it does not freeze too hard.

Equipment and Utensils:

Upright or handheld electric mixer, one bowl (approximately) 10 $\frac{1}{2}$ " wide by 4" deep, three small bowls, plastic spatula, large spoon, pot, scissors, colander, hand wire whip, icing screen, 12" x 16" tray, 10" corrugated cake circle.

Procedure:

Place milk, cream, and 1 small package instant powder in a bowl and stir well with hand wire whip until powder is completely absorbed and starting to set up. Set aside. Whip up the 12 oz. whipping cream, adding the 2 TBSP. of instant pudding powder and $\frac{1}{4}$ cup powdered sugar. When starting to be stiff, add in three increments the “set up pudding” and whatever rum drained off from macaroons and fruit. Set aside.

Procedure to line bowl with cake, and fill it.

Without removing paper, take a 12" x 16" chiffon sheet and cut 4" off with scissors so you end up with approximately 12" x 12". Cut off corners and you end up a 12" round chiffon sheet. You line the bowl with the chiffon sheet circle, the paper lining against the inside of the bowl, so when the cake is frozen and you take out the cake, you can remove the paper. Cut the other sheet with paper to a 11" circle and set aside until the bowl is filled.

Profiteroles (Small Cream Puffs) Filled with Ice Cream or Whipped Cream and Topped with Hot Chocolate Sauce

A Great Dessert for a Hot Summer Night

Yield: 36 small cream puffs (profiteroles)

Advance Preparation:

1 recipe Small Cream Puffs (36) (**See page 174**)
(baked, cold, and cut in half)
½ gallon ice cream (your favorite flavor)
(slightly softened)
1 recipe Chocolate Sauce (**See page 197**)

Equipment and Utensils:

Small ice cream scoop 1 ¼", serrated knife,
pastry bag with a ½" tip, 12" x 16" baking tray
with nonstick foil, icing screen.

Procedure:

Scoop out 36 ice cream balls and place on the baking tray to freeze solid in your freezer. Take the cream puff shells, cut with a serrated knife horizontally in half, and place the bottom halves on a tray, and fill with an ice cream ball. Replace the top and press down slightly. Serve at once, topped with the hot chocolate sauce.

Variations on Filling for small cream puffs and eclairs:

Instead of ice cream you can use whipped cream (**See page 191**) or Bavarian cream (**See page 192**) your favorite flavor. To fill the cream puff or éclair shells, use a pastry bag fitted with a ½" diameter pastry tip. You can serve cold from the refrigerator or you can also serve frozen.

Variations on Pastry:

8 Large Creampuff and 8 Large Éclair (See page 174)

You can fill just like the small ones. For the icing, use chocolate fudge (**See page 194**) or chocolate icing (**See page 194**).

Procedure:

Set the pastries on an icing screen and cover the top with chocolate fudge, heated to approx. 110°. Keep refrigerated or if you use ice cream, keep frozen.

Almond Macaroons

Crisp or Chewy, Always a Nice Treat

Yield: Approx. 64 cookies

Advance Preparation:

Preheat oven to 325°.

Line three 12" x 16" baking sheets with parchment paper.

Ingredients:

2 rolls almond paste (14 oz.)

(7 oz. each roll)

1 cup granulated sugar (7 oz.)

1 ½ cup confectioners' sugar (7 oz.)

4 egg whites (4 ¼ oz.)

Equipment and Utensils:

Upright electric mixer with flat beater, small metal spatula, pastry bag fitted with a ⅔" round tip, plastic spatula, small linen napkin.

Procedure:

Cut up the almond paste. Place both of the sugars, almond paste and 1 egg white in the bowl of the electric mixer and mix until there are no lumps. Just pulse. Add 2 more egg whites and mix until smooth. Again, just pulse 4 to 5 times. Add the remaining egg white and mix until well incorporated, and the batter has the consistency of firm mashed potatoes. Do not over mix. Do not aerate the batter.

Fill a pastry bag, fitted with a ⅔" round tip, with batter. Pipe batter, approx. half the size of a ping pong ball onto the tray, leaving 1 ½" space in between for cookies to spread. If you can't use the pastry bag, you can spoon out the batter using a tablespoon. Pick up the batter with the front of the spoon and push off with a wet index finger. You can shape the batter on the tray with your finger as well.

Thoroughly dampen a smooth linen napkin and fold it into approx. 4" x 10". Slightly press the napkin on top of the cookies to dampen the tops. Just dampen the top but do not flatten out. **Bake for approx. 15 to 20 minutes** or until golden. With a small metal spatula lift up the cookies to check that the bottoms are baked. If these are not going to be used for tea macaroons (See page 117), you can keep them in a tightly covered container for a few days.

You can also freeze them for up to 1 or 2 months, boxed and well wrapped. (See "This and That" on page 207).

If you like macaroons chewy, place a slice of fresh white bread in the container when you store the macaroons.

Apricot Tartlet Cookies

One of the Family's Favorite Cookies

Yield: 15 to 20 cookies

Advance Preparation:

Preheat oven to 350°.

Line two to four 12" x 16" baking trays with baking parchment or nonstick foil.

Ingredients:

2 cubes unsalted butter (8 oz., cold and cut up)
¾ cup granulated sugar (5 ¾ oz.)
1 ½ tsp. lemon zest
½ tsp. pure vanilla extract
2 ⅓ cups all purpose flour (13 oz.)
¾ tsp. baking powder
1 whole egg (1 ¾ oz.)
1 egg yolk (¾ oz.)

Filling:

Apricot jam - 12 to 15 oz.

Equipment and Utensils:

Food processor with the metal blade attached or upright electric mixer, flat beater, one 2" and one 1¼" round cookie cutter (approx.), plastic wrap, plastic spatula, rolling pin, sieve, spoon.

Procedure:

Put all ingredients except egg and yolk in the bowl of the food processor. Run for approx. 30 seconds until the butter is cut in very small pieces. Then add the egg and yolk and pulse until a firm dough forms. Take out of the bowl and place onto a flour-dusted countertop.

Shape the dough into approx. 8" x 10" rectangles. Refrigerate for 30 minutes, so the dough is firm enough to roll out. Flour dust the countertop again and roll out to approx. 3/16" thick. First cut out 15 cookies with the 2" cutter and place on the cookie tray, spacing ½" apart. With the 1 ¼" cutter, cut out

the center of the cookies on the tray, so they form a ring. Place the center, that you cut out, onto another tray. Then, cut out another 15 - 2" cookies, which become the bottom part of the apricot tartlets.

Depending on how much dough you have left, keep on rolling out dough and continue cutting out "bottoms" and "rings."

Bake at 350° approx. 12 minutes. Be careful, the rings will bake faster. When all the cookies are baked, heat up the apricot jam (hot, but not boiling). With a teaspoon, place the jam in the center of the bottom cookies and top with the rings. The 1" centers that you have baked, top one with apricot jam then place another center on top, making mini apricot double cookies. Sift powdered sugar lightly on top.

Let apricot jam set up in the center and then store cookies in an airtight container. The cookies will keep well for 1 week at room temperature. You may also freeze for 2 months.

(See "This and That" on page 207).

Variation: Valentine – Heart Cookies

Great to make valentine heart cookies. Use the heart cutters and raspberry jam. The ingredients and procedures are the same.

Basler Leckerli

Enjoy, a Christmas Treat

Yield: 40 to 60 cookies, depending on what size you cut the baked cookies.
A good size is 2" x 3" (64 cookies)

Advance Preparation:

Preheat oven to 350°.

Line two 12" x 16" baking trays with baking parchment paper.

Equipment and Utensils:

Food processor with metal blade, upright electric mixer with flat beater, rolling pin, small pot, sharp French knife, fork, plastic spatula, offset metal spatula.

Ingredients for Dough:

1 ¼ cup toasted whole almonds (6 ½ oz.)

½ cup candied lemon peel (3 ¼ oz.)

1 cup candied orange peel (6.4 oz.)

1 1/3 cup honey (16 oz.)

1 cup granulated sugar (7 ½ oz.)

1 ½ tsp. lemon zest

1 ½ cup bread flour (8 ¾ oz.)

1 ½ cup all purpose flour (8 ½ oz.)

1 tsp. baking powder

½ tsp. baking soda

½ tsp. salt

1 TBSP. + 2 tsp. cinnamon

Procedure:

Place the almonds in the food processor and grind to a very fine meal. Set aside in a small bowl.

Place the peels in the food processor and cut into very small pieces.

In a small pot, combine sugar and honey, and bring to a boil only. Remove from the heat and add the lemon zest, and lemon and orange peel, and mix well. Set aside to cool.

In the bowl of the electric mixer, combine the flour, baking powder, baking soda, salt, and cinnamon. Mix on low speed for 15 seconds. Add the cooled sugar, honey, lemon zest, and candied peel mixture. Mix on low until a dough forms.

Procedure for Baking:

Take the dough out of the mixing bowl and divide it into two pieces. Shape each piece into a rectangle. Roll out the dough onto a flour-dusted board to approx. ¼" thickness. Place the dough onto a tray lined with parchment paper. Repeat with the other piece of dough. With a fork, make holes close together, across the entire top of the dough. **Bake for approx. 15 minutes at 350°** until light golden brown. (Do not over bake).

Ingredients for Glaze:

¾ cup granulated sugar (5.6 oz.)

5 TBSP. water

In a small pot, boil to 220°.

As soon as the cookies are out of the oven, brush with the hot glaze. As the glaze dries, it will form a shiny, very thin, sugar crust. While the cookies are still warm, cut them into rectangles with a sharp French knife. Turn the tray with the cookies over onto another tray, so you can remove the parchment paper. Then turn the cookies back, right side up. When completely cold, store the cookies in an airtight container. Cookies will keep for up to 2 weeks at room temperature. They may stay chewy or get crisp, depending on the baking. Also they can be frozen, boxed and well wrapped, for up to 3 months.
(See "This and That" on page 207).

Butter Krokant Cookies

Buttery and Crisp

Yield: 80 to 90 cookies

Advance Procedure:

Preheat oven to 350°.

Three 12" x 16" baking trays lined with baking parchment or nonstick foil.

Ingredients:

2 cubes unsalted butter (very soft 8 oz.)

1 ½ cup granulated sugar (9 ½ oz.)

¼ tsp. salt

1 tsp. pure vanilla extract

1 egg yolk

1 ¼ cup all purpose flour (6 ½ oz.)

½ cup cake flour (3 oz.)

3 TBSP. hot water

½ cup English Toffee Bits

(See page 212)

Equipment and Utensils:

Upright electric mixer, flat beater, pastry bag, (Wilton Co.) round tip 5/8" to ¾" opening, plastic spatula.

Procedure:

Place butter, sugar, salt, and vanilla in the mixer and cream until very light in color and aerated. Add egg yolk and continue mixing. Before scraping the bottom and sides with a plastic spatula, always stop the mixer and tilt or lower the bowl.

Before adding the flour, sift the two flours together on a baking sheet covered with foil. Put the flour in a preheated oven until warm to the touch (Approx. 2 minutes). This is done to keep the batter pliable. When adding the flour also add the water and continue mixing for 1 minute at the lowest speed.

Last, add the toffee bits just to incorporate. Do not over mix.

Baking:

Fill a pastry bag, fitted with the round tip, with part of the cookie batter. Pipe the batter approx. the size of a quarter onto each tray. Place only 5 cookies to a row and limit to 5 rows to allow cookies to spread. If you are unable to use a pastry bag take ¾ of a TBSP. of batter and place on tray to form cookies. **Bake approximately 10 - 12 minutes** until golden and the edges of the cookies are light brown. When baked and cooled, store in an airtight container. You can keep the cookies for 1 week at room temperature, or you may also freeze them for 2 months. (See "This and That" on page 207).

Note:

If you don't have an upright electric mixer, you can mix the cookie batter with a hand held electric mixer. If you can't use a pastry bag, you can place the batter, in small dollops, with two teaspoons. One teaspoon to pick up the batter and the other teaspoon to push it onto the tray.

Cinnamon Stars

A "Must" Christmas Cookie

Yield: 4 dozen 2 ½" stars

Advance Preparation:

Preheat oven to 300°.

Line four baking trays with 12" x 16" baking parchment paper.

To Prepare the Almond Meal:

(*You have two choices*)

1. Purchase fine ground almond meal. If you can not, proceed as follows:
2. Use whole almonds and toast on two baking trays for approx. 10 minutes. (To check if toasted, crack an almond in half. If light brown inside they are done.) In a food processor with the cutter blade, grind the almonds until they are very fine, into a ground meal.

Ingredients for Dough:

4 egg whites (4.2 oz.)
¾ cup granulated sugar (5.4 oz.)
2 cups confectioners' sugar (8 ½ oz.)
1 ½ tsp. lemon zest
1 tsp. fresh lemon juice
1 TBSP. corn syrup
7 ½ cups almond meal
(2 lbs. 2 oz., purchase 3 lbs.)
(*You will need almond meal to roll out the dough*)
2 TBSP. cinnamon (premix into almond meal)

Ingredients for Meringue Topping:

3 egg whites (3.1 oz.)
2 ¼ cup confectioners' sugar (10 oz.)
3 TBSP. granulated sugar
1 tsp. fresh lemon juice

Decoration Topping:

3 TBSP. rainbow colored nonpareil seeds

dough, topping with meringue, and cutting out the cookies. Sprinkle lightly with the colored nonpareil seeds. **Bake for approx. 15 minutes** or until meringue turns from pure white to beige. Do not over bake. When cold, take off the paper and store in an airtight container. The first few days the cookies are soft on the inside, but will get crisp after a few days, unless you freeze the cookies. They will keep frozen for 1 month. (**See page 207**) It will take some practice to bake cinnamon stars.

Equipment and Utensils:

Upright electric mixer, wire whip and flat beater, plastic spatula, 2 ½" star cutter, small bowl with water, rolling pin, offset metal spatula, food processor (*only if you use whole almonds*).

Procedure for Dough:

In a mixing bowl, combine the egg whites, both sugars, lemon zest, and juice. With the wire whip, beat on high speed, until thick and shiny. Then replace the wire whip with the flat beater, and add 1 TBSP. corn syrup. Last, add 7 ½ cups of the almond meal with the cinnamon mixed in and mix well into the egg white mix, to form a firm dough (might be slightly sticky). If it is too wet, add a small quantity of extra almond meal. Refrigerate the dough for 1 to 2 hours. In the meantime, prepare the meringue topping.

Procedure for Meringue Topping:

In a mixing bowl, combine the egg whites, both sugars, and the lemon juice. Whip on high speed until thick and shiny. Set aside. On a counter top, dust the bottom and top of the dough with almond meal. Roll out half the dough at a time to approx. 3/8" thick. Be sure to loosen up the dough on the bottom, using an offset metal spatula. Spread part of the meringue topping on top of the dough, to approx. ⅛" thick.

Using a star-shaped cookie cutter, dipped in water, cut out the cookies and place them on a baking pan. (You may need to knock the side of the cutter slightly to release the cookie.) Leave approx. ½" space between the cookies. Repeat the process until the dough is used up. Mix the scraps together with a small amount of almond meal and repeat the procedure of rolling the

Coconut Macaroons (Plain and Chocolate)

Created Especially for the Passover Holiday (No Flour)

Yield: 22 large macaroons

Advance Preparation:

Preheat oven to 350°.

One 12" x 16" baking tray lined with baking parchment paper or nonstick foil.

Spray pot with nonstick cooking spray.

Equipment and Utensils:

"Heavy bottom" pot, wooden spoon, plastic spatula, candy thermometer, pastry bag with very large star tip $\frac{3}{4}$ " opening (or two tablespoons), potholder-gloves.

Procedure:

Place in a "heavy bottom" pot, coconut, sugar, egg whites, and lemon juice. Stir with a wooden spoon continuously and heat to 140°. You will notice the batter firming up. Remove the pot immediately. Stir in the lemon zest.

If you can use the pastry bag, deposit onto the tray four rows of cookies; one row of 6 cookies, then a row of 5. Repeat for a total of 22 cookies per tray. (You have to deposit the batter while it is hot).

After you fill the pastry bag with batter, you will have to use two potholder-gloves to hold the pastry bag, since it is very hot from the macaroon batter. As you press out the batter, pull up the bag, so the batter forms a triangle approx. 1 $\frac{1}{2}$ " on the bottom and 1 $\frac{1}{2}$ " to 1 $\frac{3}{4}$ " high. If you are unable to use the pastry bag, use 2 tablespoons. Pick up 1 TBSP. of batter and deposit on the tray, pushing batter off the spoon with the other spoon. Shape the batter into a triangle the same as explained using the pastry bag.

Variation:

Chocolate Coconut Macaroons

All of the ingredients are the same except replace the lemon juice and lemon zest with 1 TBSP. vanilla and $\frac{1}{4}$ cup cocoa powder.

Bake:

Bake cookies on the center screen of the oven at 350° for approx. 15 minutes. Check the bottom of the cookies to see if they are light brown and come off easily from the baking paper. The tops of the cookies should also start to brown. When the macaroons are cold, store at once in an airtight container to keep fresh and chewy for 1 week. You can freeze for 1 month, boxed and well wrapped. (**See "This and That" on page 207.**)

Coffee Butter Cookies

You Can Really Taste the Coffee and Butter

Yield: 100 to 120 cookies

Advance Preparation:

Preheat oven to 350°.

Three 12" x 16" baking trays lined with baking parchment or nonstick foil.

Ingredients:

3 cubes unsalted butter (12 oz., very soft)

1 cup granulated sugar (6 oz.)

½ tsp. salt

1 tsp. pure vanilla extract

2 ¾ cups + 2 TBSP. all purpose flour

¾ cup warm milk

2 TBSP. instant coffee powder

3 tsp. boiling water

Equipment and Utensils:

Upright electric mixer, flat beater, pastry bag with a "ribbon tip" (Wilton), plastic spatula, pizza cutter or French knife. (This recipe can only be done if you have experience with a pastry bag.)

Procedure:

Place butter, sugar, salt, and vanilla in mixing bowl, cream until very light in color and aerated. Before scraping the bottom and sides of the mixer with the spatula, always stop the mixer and tilt or lower the bowl.

Sift all the flour onto a tray covered with foil. Put the flour in a preheated oven until warm to the touch (approx. 2 minutes). This is done to keep the batter pliable.

Add the flour and the milk on the lowest speed until well incorporated. Do not over mix. Divide the batter in half, keeping half in the bowl and placing the other half in a separate bowl. Dissolve the instant coffee powder with the boiling water and mix into 1 of the 2 half batters and set aside. Immediately pipe the vanilla batter in 4 rows lengthwise on the tray, keeping an equal distance apart from one another. Repeat on the other two trays. Fill the pastry bag with the coffee batter and pipe lines of batter next to the vanilla strips, very close together. Make sure that the edges are on top of each other so they bake together.

Bake for approx. 16 minutes. Remove from oven. With a pizza cutter cut the cookie strips across the 4 rows, approx. 1 ¼" wide, creating 12 cookies per row. Put back in the oven for **another 5 - 6 minutes** until the vanilla cookie part is golden brown. When cold, pack in an airtight container. The cookies will keep fresh and crisp for at least 1 week at room temperature. You can also freeze them for 2 months. (See "This and That" on page 207).

Cut Out Cookies

Great For All the Holidays

Yield: Depending on size of cutters

Advance Preparation:

Preheat oven to 350°.

Line three 12" x 16" baking trays with baking parchment or nonstick foil.

Ingredients:

2 cubes unsalted butter (*8 oz., cold and cut up*)
¾ cup granulated sugar (*5 ¾ oz.*)
2 tsp. lemon zest
1 tsp. pure vanilla extract
2 ½ cups all purpose flour (*13 oz.*)
¾ tsp. baking powder
1 whole egg } *2 ½ oz.*
1 egg yolk } *together*

Topping Ingredients:

1 egg, beaten with a fork
Colored sugar sprinkles
Nonpareils decorettes

Equipment and Utensils:

Food processor with the metal blade attached (or upright electric mixer), flat beater, holiday cookie cutters, plastic wrap, plastic spatula, rolling pin.

Procedure:

Put all ingredients except egg and yolk in the food processor bowl. Run for 1 minute until butter is cut in very small pieces. Then add the egg and yolk and pulse until a firm dough forms. Take out of the bowl and place onto a flour-dusted countertop.

Shape the dough into 2 pieces, approx. 8" x 10" rectangles and wrap in plastic wrap. Refrigerate for 30 minutes so it is firm enough to roll out. Flour dust the countertop again and roll out to approx. 3/16" thick. With a cookie cutter, cut out your desired shapes and place on the baking tray. Allow space for the cookies to spread. Brush with the egg and decorate with appropriate colored sugar sprinkles.

After you have finished cutting out the rolled out dough, work the scraps of left over dough together and re-roll out. Place on a tray and refrigerate to firm it up so you can cut out additional shapes.

Depending on the size and thickness of the cookies, **bake at 350° for approx. 16 - 18 minutes**. When baked and cooled, the cookies will stay fresh and crisp, if stored in an airtight container, for up to 1 week at room temperature. You can also freeze the cookies for 2 months. (See "This and That" on page 207).

Chanukah Cookies: 18 Stars approx. 2 ½" x 3"
8 Menorahs approx. 2 ½" x 3"
12 Dreidels approx. 3" x 1 ½"

Christmas Cookies: 18 Stars approx. 3" from point to point
4 Trees approx. 5" high x 4" wide
4 Santas approx. 5"
8 to 10 Bells approx. 3" x 2 ¾"

Valentine Cookies: 40 to 50 Hearts approx. 2 ½" x 3"

(Count of cookies will vary with size of cookie cutters).

Danish Butter Cookies

Plain, But So Delicious

Yield: 50 to 60 cookies

Advance Preparation:

Preheat oven to 350°.

Two 12" x 16" baking trays lined with baking parchment or nonstick foil.

Ingredients:

2 cubes unsalted butter (8 oz., very soft)

$\frac{3}{4}$ cup granulated sugar (5 $\frac{1}{2}$ oz.)

$\frac{1}{4}$ tsp. salt

1 $\frac{1}{2}$ " tsp. pure vanilla extract

1 TBSP. fresh lemon zest

1 TBSP. fresh lemon juice

1 egg yolk } 2 $\frac{1}{2}$ oz.

1 whole egg } together

2 cups all purpose flour (11 oz.)

lowest speed, to the mixture until well incorporated. Do not over mix. Pipe the cookies at once onto the baking trays.

Baking:

Place part of the cookie batter in a pastry bag that is fitted with a star tip. Pipe the batter as a dot approx. 1 $\frac{1}{2}$ " wide on the tray, making 4 rows of 5 dots. When piping the batter, hold the bag with the star tip straight down on the parchment, give the bag a small squeeze while pulling the bag straight up. **Bake approx. 12 minutes** until the bottoms and top edges are golden brown. When baked and cooled, store in an airtight container. You can store the cookies for at least 1 week at room temperature and you may also freeze them for 2 months. (See "This and That" on page 207).

Equipment and Utensils:

Upright electric mixer, flat beater, pastry bag with $\frac{3}{4}$ " star tip, plastic spatula.

Procedure:

Place butter, sugar, salt, vanilla, lemon zest, and lemon juice in mixer, cream until very light in color and aerated.

Gradually add the egg and yolk and continue mixing. Before scraping the bottom and sides of the mixer with a spatula, always stop the mixer and lower or tilt the bowl.

Sift all the flour on a foil-covered baking tray. Put the flour in a preheated oven until warm to the touch (approx. 2 minutes). This is done to keep the batter pliable. Last add the flour, on the

Gingerbread Cookies (Large Gingerbread Man)

This Could Be Gingerbread Men and Stars, Christmas Trees and Angels

Yield: 50-70 3" cut-out cookies depending on size of cutters used or 3 large gingerbread men

Advance Preparation:

1 recipe Honey Dough (See page 183)
(Refrigerated one day in advance)

Preheat oven to 350°

Line two to four 12" x 16" baking trays with baking paper.

Ingredients:

Chocolate (bittersweet or white) or
Sugar icing (your choice of icing) (See page 195)
Nonpareil seeds, rainbow colors or colored sugars

Equipment and Utensils:

Rolling pin, small offset metal spatula, cookie cutters of your choice, pastry brush, small knife, scissors, pencil, stiff paper.

Procedure:

Roll out the dough on a flour-dusted board to approx. $\frac{1}{4}$ " to 3/8" thick, depending on the size of the cutter. (The larger the size, the thicker the dough should be rolled out).

Cut out the desired shapes and place on the baking trays lined with baking paper. **Bake at 350° for 12 to 15 minutes** or until the edges of the cookies are slightly browned.

You can leave the cookies plain or ice with bittersweet or white chocolate, **See page 206 for melting and tempering**. For line decorating use colored "Melt Aways" by Wilton, available at Michael's Art and Craft Stores. Let your imagination run wild. Gingerbread cookies will keep at room temperature.

Procedure for "Large Gingerbread Man" (See picture page 29A):

Draw on paper the outline of the large gingerbread man to fit on a 12" x 16" baking tray and cut out. Roll out the dough to approx. 16" x 12" and $\frac{1}{2}$ " thick. Fold the dough in half, so you can move the dough on the baking tray. Place the paper cut out of the large gingerbread man on top of the dough and with a small knife cut along the outline of the paper. Remove the scrap dough from the tray, leave the cut out gingerbread man. **Bake at 350° for 20 to 25 minutes**. When well baked and cooled, turn over on another tray and invert back onto a corrugated foil-covered board or large serving platter. **To decorate see picture on page 29A.**

If you have left over scrap dough see Pfeffernusse recipe on page 101.

Hazelnut Macaroons

My Mother Taught Me to Bake These Macaroons

Yield: Approx. 40 cookies

Advance Preparation:

Preheat oven to 325°.

Two 12" x 16" baking trays lined with baking paper or nonstick foil.

Ingredients:

2 cups fine ground hazelnuts (9 oz.)

(See page 205)

1 ¼ cup granulated sugar (9 oz.)

5 egg whites

Zest of 1 lemon

Equipment and Utensils:

Teflon-coated pot, wooden cook spoon, upright or hand held electric mixer, wire whip, pastry bag with a big ¾" to 1" round tip or a tablespoon.

Procedure:

Combine the ground nuts, ⅔ cup from the 1 ½ cup of sugar, and 2 egg whites in a Teflon pot and cook on medium heat, stirring until the mixture forms a ball. Move nut mixture into a bowl. Whip 3 egg whites in a bowl and slowly add the balance of the sugar a little bit at a time to form a stiff meringue. Add the lemon zest. Fold the meringue into the roasted hazelnut mix. Do not over mix.

Put the macaroon mix in a pastry bag, with a big round tip attached, and deposit approx. 1 ¼" batter per cookie onto the baking tray. Deposit a row of 7 cookies, then a row of 6, and follow with a row of 7 again. Repeat until you are at the end of the tray. If you cannot use a pastry bag, use a tablespoon and deposit mounds of batter, pushing the batter off the spoon with another wet spoon or a wet index finger.

Bake at 325° for Approx. 22 minutes. The cookies will flatten out. They will be baked when the top and bottom are light golden brown and come loose from the paper.

Best served fresh, they will keep for 1 week in an airtight container. They will get crisp rather than chewy. You can keep them frozen, boxed and well wrapped, for 1 month. (See "This and That" on page 207).

Icebox Cookies – Vanilla, Hazelnut, and Chocolate

There are three basic types of dough for icebox cookies: Vanilla, Hazelnut, and Chocolate. To create patterns and more variety, chances are you will want to bake all three types at the same time. The equipment, utensils, preparation, and procedures are all the same. They will make a nice holiday or birthday gift, never to be forgotten. Fantasia Confections was famous for these cookies.

If you want to make extra fancy cookies, these doughs are also the cookie doughs used for our Fancy Two Layer Decorated Cookies on pages 104 and 105. (**See picture on page 24**).

Icebox Cookies - Vanilla

Yield: 3 Rolls, 9 oz. each, 27 oz. of dough
Each roll approx. 10" long and 1 ¼" wide.
Approx. 120 single cookies

Equipment and Utensils:

Upright electric cake mixer with flat beater,
plastic spatula, two small microwave safe bowls,
four 12" x 16" baking trays lined with parchment
paper, pastry brush, wooden cook spoon, plastic
wrap, small wire whip, tablespoon, two
teaspoons, three small plastic bags and ½" tip,
sharp knife, and ruler.

Advance Preparation:

Preheat oven to 325° and line the 12" x 16"
trays with baking paper or nonstick foil.

Vanilla Icebox Cookies Ingredients:

2 ½ cubes unsalted cold butter (10 oz.)
⅔ cup granulated sugar (4 oz.)
½ TBSP. light corn syrup
½ TBSP. pure vanilla extract
1 ¾ cup all purpose flour (10 oz.)
1 "skimpy" cup cake flour (4 oz.)

Procedure:

Cut up the butter and place it into the mixing bowl. Add sugar, corn syrup, and vanilla and run on a low speed to smooth out the butter and the sugar. Do not cream. Add flour and run on a low speed to incorporate flour to form a firm dough. Remove dough from the bowl. (For pinwheel and checkerboard design place dough on a solid plastic cutting board and roll out to approx. 8" x 8" square. Refrigerate to firm up dough. Procedure page 97.) Shape into a short roll, approx. 4 ½" long. Then divide into three pieces. Roll each piece to form a round log 10" long and 1 ¼" wide. Wrap dough logs into the plastic wrap and place on a tray. Place the tray into the refrigerator to firm them up (approx. 30min to 1 hour). Then unwrap logs and slice them into 3/16" thick pieces.

Baking:

Place sliced cookies (approx. 50) on a baking tray lined with parchment paper with approx. ½" space separating the cookies. **Bake for 12 to 15 minutes** or until the cookies are a light golden color. Turn a few over to make sure the cookies are baked on the bottom. Remove tray from the oven to cool.

If you need the trays to bake the Hazelnut and Chocolate cookies, remove cookies from the tray and keep the baking paper or foil on the tray to continue baking the other cookies. If you intend to bake some chocolate cookies, reserve 3 slices of the unbaked vanilla cookies and place on the tray with the unbaked chocolate slices. The vanilla cookies will be used as a guide (golden color when baked) for when the chocolate cookies are ready.

Icebox Cookies - Hazelnut

Yield: 120 to 130 cookies, 40 oz. of dough

Ingredients:

2 ½ cubes unsalted cold butter (10 oz.)
1 cup granulated sugar (7 ½ oz.)
2 tsp. corn syrup
2 tsp. pure vanilla extract
2 egg yolks (1 ½ oz.)
2 ¼ cups very fine hazelnut meal (9 oz.)
2 ¼ cups all purpose flour (12 ½ oz.)

Procedure:

See Vanilla Dough, **page 96** and add the hazelnut meal, before the flour.

Icebox Cookies - Chocolate

Yield: 85 to 90 cookies, 30 oz. of dough

Ingredients:

2 ½ cubes unsalted cold butter (10 oz.)
1 ½ cup sifted powdered sugar (6 ¼ oz.)
½ TBSP. pure vanilla extract
2 ½ cups all purpose flour (13 oz.)
4 TBSP. cocoa powder (1 ½ oz.)

Procedure:

See Vanilla dough, **page 96** except sift the flour and cocoa powder together and add.

Icebox Cookies – Pinwheel and Checkerboard Design

The recipe and procedures of the pinwheel and checkerboard design are written up with the intention that you prepare and bake both. If you should decide to bake only one or the other, you use 4 of the vanilla 4" squares and 4 of the chocolate 4" squares. You follow the procedures and end up with either 4 pinwheel rolls or 8 checkerboard logs. **See pages 224 and 225.**

Yield: Approx. 100 to 120 cookies

Advance Preparation:

Preheat oven to 325°.

Line the 12" x 16" trays with baking paper or nonstick foil.

Equipment and Utensils:

Upright electric mixer with flat beater, rolling pin, sharp knife, pastry brush, six pieces of 8" x 11" wax paper, three 12" x 16" baking trays.

Procedure:

Illustration, see page 224-225.

Ingredients for Pinwheel Design and Checkerboard Cookies:

1 recipe Vanilla Icebox Cookie Dough
(See page 96)

1 recipe Chocolate Icebox Cookie Dough
(See page 97)

For procedure and baking, see Vanilla Icebox Cookies ([See page 96](#)). Store the cookies in an airtight container. The cookies keep for 1 week at room temperature or frozen, boxed and well wrapped, for 2 months. See “[This and That](#)” on page [207](#).

Lace Cookies

Buttery and Crisp, Great to Serve with Ice Cream

Yield: 4 to 6 dozen cookies

Advance Preparation:

Preheat oven to 350°.

4 to 6 trays of 12" x 16" lined with baking paper.

Ingredients:

1 cup light brown sugar (5 ½ oz.)

⅔ cup granulated sugar (5 ½ oz.)

1 tsp. pure vanilla extract

½ tsp. salt

½ cube + 1 TBSP. unsalted butter (soft)
(2 ½ oz.)

1 ¼ cup cake flour (5 ½ oz.)

⅓ cup very fine ground almonds (1 ½ oz.)

⅓ cup water (2 ⅔ oz.)

Equipment and Utensils:

Food processor and metal blade, plastic spatula, pastry bag with 5/8" round tip, upright electric mixer, flat beater.

Procedure:

To grind the almonds to a fine meal, you need to grind at least 2 cups of almonds. The almond meal that you do not use, you can freeze for future use. (Almond meal might be available for purchase).

Place the sugar, soft butter, salt, and vanilla in a mixing bowl and cream on medium speed until light and aerated. Combine flour and almond meal and fold with the mixer into the butter/sugar mix. Scrape the bottom and sides and mix another 30 seconds. Last add the water and mix another 30 seconds.

Baking:

Fill the pastry bag, fitted with the tip, with cookie batter. Pipe the batter on a baking sheet, lined with the baking paper, approx. the size of a nickel. Deposit the batter evenly 4 x 4 or in rows of 4 x 3, since the batter will spread quite a bit. This will bake to a very thin cookie, approx. 3". **Bake at 350° for approx.**

7 to 9 minutes. The cookies will bubble in the oven and should bake to a golden brown. Watch very carefully at the end, as the cookies will bake fast.

Let the cookies get completely cold and crisp before taking off the tray. Store in an airtight container. If kept airtight, they will keep at room temperature for 2 weeks. Do not refrigerate or freeze.

Meringue Kisses and Meringue Shells

Great Served With Berries, Bavarian Cream, Ice Cream, or for Easter Use as Easter Nests

Yield: 54 to 60 meringue kisses or 18 to 20 meringue shells

Advance Preparation:

Preheat oven to 200°.

Two 12" x 16" baking trays lined with baking paper.

Ingredients:

5 egg whites (5 1/4 oz.)

1 cup granulated sugar (7 1/2 oz.)

1 3/8 cup confectioners sugar (6 1/4 oz.)

1 tsp. pure vanilla extract

Equipment and Utensils:

Upright electric mixer with wire whip, hand wire whip, medium pot, plastic spatula, pastry bag with straight teeth star tip 2/3", small bowl.

Procedure:

Place a pot filled 1/3 with water on high heat.

Place in the bowl of the electric mixer all of the ingredients. Set the bowl in the water bath and stir continuously with a hand wire whip and heat to 130°.

Remove from the water bath and transfer the bowl to the electric mixer and whip on high speed until very stiff. (Maybe 3 minutes and another 3 minutes on medium speed). Take the bowl out of the electric mixer. Decide on optional flavors. A nice variety will be 1/3 vanilla, 1/3 lemon, and 1/3 coffee nut.

Meringue Kisses:

For Lemon: Add 2 TBSP. lemon zest, a drop of lemon extract, and a drop of yellow food color. Stir into the meringue batter.

For Coffee Nut: Dissolve 1 TBSP. instant coffee in 1 TBSP. very hot water and add to the meringue batter. Also add 1/2 cup finely ground toasted almond meal.

For Chocolate Mocha: Instead of just chocolate or coffee, you can add to the coffee nut meringue, 2 TBSP. of cocoa powder.

Illustration: See Page 230.

Pipe on the baking tray, lined with baking paper, the meringue kisses, 5 x 6 per tray. When piping, start with the tip straight down on top of the tray, squeeze the bag slightly and pull up the bag. If you cannot use the bag, you could use two spoons to deposit little mounds on the tray. **Bake for 2 hours at 200°.** Take out of the oven. When completely cold, store in an airtight container for up to 1 month at room temperature. Do not freeze.

Meringue Shells:

Meringue Shells can be filled with fresh fruit, Bavarian cream, or ice cream. Try to fill the shells just shortly before you are ready to serve. If you fill the shells ahead of time, brush the insides of the shells with melted chocolate, thinned down with unsalted melted butter (1/2 chocolate and 1/2 butter).

Variation: Easter Nest Meringue Shells

Brush top of meringue shells with pink or other colors of "Candy Melts," (**See page 212**). Place into the cavity foiled chocolate eggs and a chocolate bunny. Use your imagination. Children will love you for it.

Palm Leaves

Crunchy, Buttery, and Light
Delightful to Serve at Teatime with Ice Cream or Fruit

Yield: Approx. 80 palm leaves

Advance Preparation:

Preheat oven to 400°.

Prepare the dough one day in advance.

Line two 12" x 16" trays with baking paper.

Ingredients:

1 recipe Quick Puff Paste Dough (See page 183)

Granulated sugar

Take the tray out of the oven. With a metal spatula turn over each palm leaf and put the tray back into the oven. Continue baking at 350° until both sides are caramelized and golden brown (approx. 10 to 15 minutes more).

As soon as the palm leaves are baked, loosen them with the metal spatula and let cool. Keep in an airtight container at room temperature for up to 2 weeks. Not advisable to freeze.

Equipment and Utensils:

Two 16" x 12" baking trays, rolling pin, metal spatula, pastry brush, sharp knife.

Procedure:

See Illustration, page 223

Baking procedure:

Bake 5 minutes at 400° then turn oven down to 350° and bake until the bottom is caramelized.

Pfeffernusse (Peppernut Cookies)

Spicy Christmas Cookies

Yield: 6 to 7 dozen cookies

Advance Preparation:

Preheat oven to 350°.

Line two to three 12" x 16" baking trays with baking parchment paper.

Ingredients:

½ recipe Honey Dough (See page 183)

Meringue Icing:

3 egg whites (3 oz.)
2 ¼ cups confectioners' sugar (9 ¾ oz.)
3 TBSP. superfine sugar
1 tsp. fresh lemon juice
Pink food coloring

Procedure for Meringue Icing:

Combine egg whites, sugar, and lemon juice in the bowl of the electric mixer and beat on high until the icing becomes thick and shiny. Divide the icing in two halves. Keep ½ icing white and color the other ½ pink.

Place half of the cookies into a bowl with the white icing, and the other half of the cookies into the bowl with the pink icing. With your hands, coat the cookies with icing and place back onto the trays covered with the baking parchment paper turned over (leave space between each cookie). Set aside the trays with the cookies and let the icing dry.

Store the cookies in an airtight container for up to 4 weeks. If you freeze them, they will keep for up to 3 months. (See "This and That" on page 207).

Equipment and Utensils:

Sharp French knife, upright electric mixer or electric hand mixer with the wire whip attachment, small bowl.

Procedure:

Divide the honey dough into 8 pieces and shape each piece into a round log approx. ¾" thick and 8" long. Cut each log into ¾" long pieces. Place the pieces cut-side down on the baking tray. Leave ½" space around each piece of dough.

Bake for approx. 8 to 10 minutes at 350°.

Sugar Free Cream Cheese-Butter Cookies

Great Treat If Your Sugar Intake is Restricted
(Optional: Sweetened with "Splenda")

Yield: 50 cookies

Advance Preparations:

Preheat oven to 360°.

Line two 12" x 16" baking trays with parchment paper.

Ingredients:

2 cubes of unsalted butter (8 oz.) at room temp.
Regular cream cheese (8 oz.)
2 cups all purpose flour (11 oz.)
2 tsp. pure vanilla extract
2 TBSP. Splenda (*Optional*)

Topping:

1 egg, beaten with a fork

1 ½ cup diced almonds

2 TBSP. Splenda (*Optional*)

1 TBSP. cinnamon

Mix almonds, splenda (optional), and cinnamon in a small bowl.

Cut vertically 5 strips, 1 ½" wide, and horizontally 5 strips, 2" wide. Brush with egg and cover with nut mixture. Using the offset metal spatula, place cookies on trays and **bake approximately 20 minutes at 360°**. Be sure cookies are well-baked, nice and golden brown. Let cool and place in an airtight container. Keeps well at room temperature for 2 weeks or frozen for 2 months, boxed and well wrapped, see "**This and That**" on page 207.

Equipment and Utensils:

Food processor with metal blade, plastic spatula, offset metal spatula, rolling pin, pastry brush, small bowl, fork, two 12" x 16" baking trays, pizza cutter or knife.

Procedure:

Place butter, cream cheese, flour, Splenda (*optional*), and vanilla in the bowl of the food processor and run 15 seconds. With a plastic spatula, scrape side and bottom and mix 15 seconds more until dough forms. Take dough out of food processor and place on flour-dusted counter. Divide into 2 pieces and form each into a rectangle (approx. 4" x 6") place on a flour-dusted tray and refrigerate for 30 min. or until stiff enough to roll each piece to approximately 7 ½" x 10".

Loosen up the bottom of the dough with a metal spatula and flour dust the counter to prevent sticking. Trim the sides of each piece of dough. End up approximately 7 ½" x 10".

Tollhouse Cookies

Young & Old Will Love Them

Yield: 45 to 60 cookies

Advance Preparation:

Preheat oven to 350°.

Ingredients:

2 cubes butter unsalted, room temperature (8 oz.)	
1 cup granulated sugar	} All together
½ cup brown sugar	} this will equal 10 oz.
¼ tsp. baking soda	
2 whole eggs (3.6 oz.)	
1 tsp. pure vanilla extract	
2 cups + 1 TBSP. all purpose flour (10 oz.)	
1 package chocolate chips (12 oz.)	

Equipment and Utensils:

Electric cake mixer with flat beater, three or four trays 12" x 16" lined with baking or parchment paper or nonstick foil, plastic spatula.

Procedure:

In bowl of the electric cake mixer, barely cream the butter, sugar, soda, and vanilla. Then add one egg at a time. While mixing, add flour in two increments, between each addition scrape bottom and side of the mixer. Last, incorporate the chocolate chips. Do not over mix. The dough should be firm. You can also mix it in a bowl by hand. (Same procedure).

Take the dough out of the bowl of the mixer and place onto a flour-dusted counter. Shape the dough into a 10" long log. Divide into 5 pieces. Roll out each piece to approx. 1 ¼" thick and approx. 8" long. Cut into 10 pieces. You have to keep your knife clean. Place each small piece, one of the cut sides up, on the baking tray and flatten out the dough evenly with your fingers to approx. ½" thickness.

Approx. 15 to 18 cookies per tray.

Baking:

Bake for 17 minutes at 350° for crisp cookies. If you like them chewy, bake approx. 15 minutes. You have to experiment.

Best served fresh but keeps very well in an airtight container for 2 weeks, and in the freezer for 3 to 4 months. (See "This and That" on page 207).

Fancy Two Layer Decorated Cookies

Apricot Double Cookies

Yield: 30 cookies

Ingredients:

1 cup apricot jam	
30 Hazelnut Icebox Cookies	(See Page 96)
30 Vanilla Icebox Cookies	(See Page 96)
3½ oz. bar bittersweet chocolate	

Procedure:

Heat apricot jam in the microwave on low for 1 minute and then strain through a sieve. Arrange 30 vanilla cookies on a tray and spoon ½ to 1 tsp. apricot jam on top of each one. Place one hazelnut cookie on top of each vanilla cookie and press down lightly.

To line the top of the apricot double cookies with chocolate, fill a bag with melted chocolate. Cut off the tip of the bag. If you don't have a bag, dip a teaspoon in the chocolate and drip lines on the top of the cookies. Use your imagination to decorate. Place in the refrigerator for 15 minutes to help the chocolate harden. If you run out of tray space, pack the cookies in an airtight plastic container.

Coffee Treat Cookies

Yield: 30 cookies

Ingredients:

60 Chocolate Icebox Cookies	(See Page 97)
1 recipe Coffee Treat Filling	(See Page 188)
1 cup chocolate decorettes	

Procedure:

Use chocolate cookies for bottom and chocolate cookies for the top. Fill and decorate with coffee treat filling (See page 188). If available, you can use a small plastic bag with a ½" tip.

If no plastic bag or ½" tips are available, you can spoon the filling and topping on the cookies. After applying the coffee treat filling on top, dip in the chocolate decorettes or sprinkle on the top.

Chocolate Hazelnut Half Dip Cookies

Yields: 50 cookies

Ingredients:

100 Hazelnut Cookies	(See Page 96)
5 bars 3 ½ oz. or 1 bar of 17.6 oz.	
bittersweet chocolate (To melt see page 206)	

Procedure:

Melt the chocolate on a very low heat in the microwave for approx. 5 minutes and stir until completely melted. Place 50 hazelnut cookies on the baking tray and top with approx. ½ tsp. melted bittersweet chocolate. To prepare the

chocolate for dipping, see page 206. Place another hazelnut cookie on top and set aside. Line two baking trays with nonstick foil and dip each hazelnut cookie halfway in the chocolate and place on the tray. Place the trays in the refrigerator for 15 minutes to help the chocolate harden.

You can store the cookies in an airtight container at room temperature or refrigerate for 1 week, or freeze boxed and well wrapped for 2 months. (See "This and That" on page 207).

Lemon Half Dip Cookies

Yield: 30 cookies

Ingredients:

60 Vanilla Icebox Cookies **(See Page 96)**
16 oz. white chocolate
Green food color paste (not water-based)
2 TBSP. melted vegetable shortening

Procedure:

Melt the white chocolate and color with green food color. Add a few drops of lemon extract (optional) for flavor. Double up 2 vanilla cookies with the green chocolate. As soon as they stick together, dip the cookies halfway in the chocolate. If the chocolate is too stiff, add 2 TBSP. of melted vegetable shortening.

Place the dipped cookies on a foil-covered tray (preferable nonstick foil, the nonstick side facing up.) Place in refrigerator for chocolate to set up. You can store the cookies in an airtight container, at room temperature or refrigerated for 1 week, or freeze, boxed and well wrapped for 2 months (see "This and That" on page 207.)

Raspberry Half Dip Cookies

Yield: 30 cookies

Ingredients:

1 cup raspberry jam
30 Vanilla Icebox Cookies **(See Page 96)**
30 Chocolate Icebox Cookies **(See Page 97)**
12 oz. white chocolate
Pink food color paste (not water-based)
2 TBSP. melted vegetable shortening

Procedure:

Heat raspberry jam in the microwave on low for 1 minute. Use chocolate icebox cookies for the bottom and vanilla icebox cookies for the top. Spoon $\frac{1}{2}$ to 1 teaspoon of raspberry jam on the chocolate cookies and double up with the vanilla cookies, pressing down so they stick together.

Dip the cookies halfway in the pink chocolate. If the chocolate is too stiff, add 2 TBSP. melted vegetable shortening. Place the dipped cookies on a foil-covered tray (preferable nonstick foil, the nonstick side facing up.) Place in refrigerator for chocolate to set up.

You can store the cookies in an airtight container, at room temperature or refrigerated for 1 week, or freeze, boxed and well wrapped for 2 months (see "This and That" on page 207.)

Baseler Deluxe

One of Those Delicious Spicy Holiday Cookies You Remember from Year to Year

Yield: 96 cookies

Advanced Preparation:

Preheat oven to 350°.

One 12" x 16" baking tray sprayed with nonstick cooking spray and lined with baking paper. (*Be sure there are no air bubbles between the paper and the tray. Also, spray the oil lightly on top of the paper.*)

1 recipe Honey Dough

(See page 183)

1 recipe Marzipan

(See page 200)

Ingredients for Filling:

1 jar apricot jam (18 oz.)
1 TBSP. Sure Jel pectin
1 TBSP. granulated sugar
2 TBSP. water

Mix the sugar and pectin in a small pot and add the water and bring to a boil. Add the jam and bring back to a boil and set aside.

"Chocolate Dipping"

2 bars (17.4 oz.) bittersweet chocolate

(See page 206)

Now pour boiled apricot jam on the top and spread evenly. Place into the refrigerator for $\frac{1}{2}$ hour to set up the jam. In the meantime, roll out the marzipan to 12" x 16" and approx. $\frac{1}{8}$ " thick. Top the apricot jam with the rolled out marzipan. Be sure to have no air bubbles. You can use a fork to make holes to release the air bubbles. Roll over with the rolling pin. Refrigerate for $\frac{1}{2}$ hour and prepare to cut in rectangular pieces. **See cutting instructions, page 226.**

To dip confections-cookies in chocolate you can use two regular dinner forks. Drop 2 to 3 pieces in the "tempered" chocolate. Using the fork, push the pieces down into the chocolate and pick them up one at a time with the fork, shake off the surplus chocolate, and place them on a foil-covered tray. You can use another fork to push it off or drop it off. Be sure the chocolate does not get too cold and thick. You might have to warm up another cup of chocolate in the microwave oven at a low setting (cooking power #5) for 1 to 2 minutes and stir well into the colder chocolate. The sooner you get the dipped pieces into the refrigerator the better. To "use up" the left over melted chocolate, you can mix in toasted diced almonds or whole almonds and spread on a foil-covered tray and you have Almond bark.

To decorate the Baseler Deluxe, see picture, page 28D.

2 Cups Wiltons Melts (any color) (See page 212)

To pipe lines on the chocolate-dipped baseler deluxe confections, melt the "melts" and spoon in the sandwich bag. Cut a very small opening and pipe lines on the cookies. The cookies will keep at room temperature or refrigerated for 2 weeks or more and can be frozen for 2 months, boxed and well wrapped. See "This and That" on page 207.

Equipment and Utensils:

Rolling pin, offset metal spatula, sharp knife, wooden ruler, plastic spatula, small pot, two forks, wooden cooking spoon, small sandwich bag, scissors, thermometer, one 12" x 16" tray, two 12" x 16" trays covered with foil, microwave proof bowl to melt the chocolate.

Procedure:

Roll out the honey dough 16" wide and 12" long, approx. $\frac{1}{4}$ " thick and move onto the tray covered with baking paper. Make sure that you have no air bubbles under the dough. Make holes in the dough with a fork about 1" apart. **Bake at 350°** on the center screen of the oven for 8 to 12 minutes. Bake light, but cannot give a more precise baking time because it depends on the thickness of the dough.

After the cookie sheet is cooled off, turn over onto another tray and remove the paper. Replace with clean paper and invert back onto the tray.

Best Brownies

Strictly for Chocolate Lovers

Yield: 24 squares, each 2" x 2"

Advance Preparation:

Preheat oven to 350°.

Line one 13" x 9" tin with nonstick foil, or spray a 13" x 9" Pyrex dish with nonstick cooking spray.

Ingredients:

4 squares unsweetened chocolate (4 oz.)

(Cut up into small pieces)

2 1/4 cubes unsalted butter, cut into small pieces
(9 oz.)

4 whole eggs (7 oz.)

2 cups granulated sugar (15 oz.)

1 cup all purpose flour, sift after measured (5 1/2 oz.)

2 TBSP. vanilla

3/4 cup chopped toasted nuts (4 oz.)

Ingredients for Icing:

8oz. bittersweet chocolate, cut into small pieces

1 cube unsalted butter, cut into small pieces (4 oz.)

1/2 cup diced toasted nuts (2 oz.)

Equipment and Utensils:

Upright electric mixer with flat beater or hand held electric mixer, plastic spatula, microwave safe bowl, small hand wire whip, offset metal spatula, serving platter or corrugated cake circle.

Procedure:

Place 9 oz. of butter in the bowl with 4 oz. of chocolate and melt slowly in the microwave. It will take approx. 3 minutes on low setting, (cooking power #5). After you remove from the microwave oven, stir with a hand wire whip and be sure the chocolate is completely melted and well mixed with the butter. Set aside. In the meantime, place in the bowl of the electric mixer, eggs, sugar, vanilla, and flour and mix until well incorporated. Add the butter, chocolate mix, and nuts and mix together.

Pour into a baking form, place on the center screen of the oven, and **bake at 350° for 26 minutes**, not longer. Do not over-bake so that the brownies are fudgy. Let the brownies cool off, then turn them over on a board to remove the foil. Invert back onto a serving platter or another corrugated cardboard.

To Prepare Icing:

Melt the chocolate and the butter in a bowl in the microwave oven for 2 to 3 minutes on low setting, (cooking power #5). Stir together with a hand wire whip. Pour the icing on the brownies and spread evenly on the top. Sprinkle a few toasted diced nuts on the top. Refrigerate for at least 1 hour before cutting into 2" x 2" squares.

They can be kept refrigerated for 3 days or you can freeze them if they are boxed and well wrapped for 2 months. (See "This and That" on page 207).

Coffee Fantanette

The Delectable Combination for Chocolate and Coffee Lovers

Yield: Approx. 70 coffee fantanette

Advance Preparation:

Line 12" x 16" tray with nonstick foil.

Soak 1 cup "left over" dry cake (crumble) with 2 TBSP. instant coffee, dissolved with 2 TBSP. vodka and 2 TBSP. kahlua. Add 2 TBSP. corn syrup. (*If kahlua is not available, double up vodka and instant coffee.*)

Ingredients for Chocolate Base:

11 oz. melted bittersweet chocolate (*3 small bars*)
2 TBSP. milk
 $\frac{3}{4}$ cube unsalted butter (*3 oz.*)
1 TBSP. instant coffee, dissolved in milk
1 TBSP. corn syrup

For "Dipping" in Chocolate

2 lbs. 4 oz. bittersweet chocolate (melted)
(*Could be 2 bars each 17.6 oz. or 10 small bars of 3.5 oz.*)

Equipment and Utensils:

Hand wire whip, plastic spatula, ruler, offset metal spatula, sharp knife, pizza cutter, cutting board, bowls, cups, spoons, wooden spoon, two 12" x 16" trays, two forks to dip into the chocolate, one small pot, and a microwaveable bowl to melt the chocolate.

Procedure:

Dissolve the instant coffee with the milk in a microwaveable bowl. Add the butter and corn syrup and heat for 1 minute at cooking power #5, (very low heat) in the microwave. Should be warm, but not very hot. Stir well and add into melted chocolate. Stir with wire whip until smooth and shiny. Place the cake and coffee mixture in a small pot, warm slightly, add to the rest of the mixture and stir until smooth. Pour on foil covered tray and spread to 6" x 12". Should be smooth and even on top. Place in the refrigerator until the chocolate batter hardens, so that you can cut them in diamond shapes, see **illustration, page 221**. Separate the diamond shaped coffee fantanettes to get ready to cover with melted chocolate. See **page 206 for chocolate tempering.**

To dip confections-cookies in chocolate you can use two regular dinner forks. Drop 2 to 3 pieces in the "tested" tempered chocolate. Using the fork, push the pieces down into the chocolate and pick them up one at a time with the fork, shake off the surplus chocolate, and place them on a foil-covered tray. You can use another fork to push it off or drop it off. Be sure the chocolate does not get too cold and thick. You might have to warm up another cup of chocolate in the microwave oven at a low setting (cooking power #5) for 1 to 2 minutes and stir well into the colder chocolate. The sooner you get the dipped pieces into the refrigerator the better. To "use up" the left over melted chocolate, you can mix in toasted diced almonds or whole almonds and spread on a foil-covered tray, let cool and you have Almondbark.

Serve the coffee fantanettes at room temperature. Until you are ready to serve them, store them in an airtight container in the refrigerator. They keep for 4 weeks refrigerated and 2 months frozen, boxed and well wrapped. See "**This and That**" page 207.

Fantafour Confections

All Special Occasions Will Be Enhanced by These Delicious, Beautiful Confections
What a Great Gift to Bring Your Friends

Yield: 150 cookies

Advance Preparation:

One 12" x 16" Fantafour sheet, baked and
set together. **(See page 175)**

150 petit four cups, 1 ½" bottom and 1" wall

Ingredients:

4 lbs. white chocolate

Yellow, green, and pink food color paste

(not water-based)

(See page 212, part 17b)

1 bar bittersweet chocolate (17 oz.)

12 oz. melted vegetable shortening (or more)

Equipment and Utensils:

Icing screen or two 10" x 10" broiler screens used as icing screen, wooden cook spoons, plastic spatula, large offset metal spatula, small offset metal spatula, two microwave proof bowls, sharp knife, scissors, ruler (at least 15" long), two 12" x 16" baking trays, small wire whip, two small plastic bags to pipe decorations, large serving spoon, three small bowls.

Procedure When Ready to Ice Fantafours:

Take the sheet out of the refrigerator and trim the sides of the sheet before marking the sheet for cutting. Turn the cookie sheet so the 16" side is horizontal and facing you. Using a ruler, mark fifteen 1" wide cookie strips 12" long. Using a sharp knife, cut the strips as marked. Keep the knife clean, wiping it after each cutting. Again, using the ruler, and following **illustration on page 222.**

In the meantime, melt the white chocolate. Place the white chocolate in a bowl and place into the microwave for 4 minutes on very low heat (cooking power #5). Take out and stir until completely melted and smooth. You have to be sure the white chocolate is liquid enough to be poured over the confections while using a large serving spoon. If needed to thin down the chocolate use melted vegetable shortening. Divide the white chocolate into four parts in small bowls to color yellow, green, and pink. (Set aside some pink, green, yellow, and chocolate icing to decorate the fantafours.)

Place an icing screen on a 12" x 16" tray to catch any overflow. Place approx. 30 fantafours on the icing screen. (The overflow of each color may be used to complete the icing of the fantafours on the screen.)

You may have to reheat the icing for 1 minute, at the same cooking power #5. Keep the icing clean.

Repeat the same procedure with the other colors. (Since you have only two screens, you have to place the white iced confections immediately into the refrigerator so they will harden while you ice with another color.) As the white confections become hardened, use a small offset metal spatula to carefully loosen the white fantafours off of the screen. Set the confections on a tray. This procedure continues until all the confections are iced, hardened, and removed from the screen. Use the small plastic bags, filled one third with a colored icing, and cut off the tip. Add pressure from the top of the closed bag to get a thin flow of icing to decorate the top of the fantafours. (Use your imagination.) Place the confections in small paper cups and place on a serving platter. It will become the centerpiece of your dessert table.

To store the fantafours, place in an airtight container and they will keep refrigerated for 2 weeks. To freeze, use boxes, preferably one layer only, so the decorations on top will not be damaged. They will keep frozen, boxed and well wrapped, for at least 3 months. **(See "This and That" on page 207).**

Illustration To Mark and Cut: *see page 222.*

Florentines (Almond)

Fantasia Confections' Most Famous Cookies

Yield: 8 to 12 dozen, depending on size

Advance Preparation:

Preheat oven to 350°.

6 to 8 baking trays lined with baking paper.

Equipment and Utensils:

Food processor with metal blade, heavy medium size saucepan (sprayed with nonstick cooking spray), candy thermometer, plastic spatula, small metal spatula, wooden spoon, two metal bowls, microwave proof bowl.

Ingredients:

2 cups candied orange peel (12 oz.)

2 cups heavy whipping cream (16 oz., 1 pint)

2 cups granulated sugar (14 oz.)

¼ cup corn syrup

1 lb. sliced raw almonds (16 oz.)

2 lbs. bittersweet chocolate (**To melt and temper the chocolate, see page 205 and 206.**)

Procedure:

Place candied orange peel into the food processor and pulse to make small pieces. Remove metal plate from processor and set bowl aside.

Procedure to prepare batter and bake:

In a saucepan combine cream, sugar, and corn syrup while stirring with a wooden spoon. Bring to a rapid boil and cook until it reaches 225°. It is important to be precise, therefore use a candy thermometer. When it is 225°, add the orange peel while stirring and cook until it is 225° again. Then add sliced almonds, stirring with the wooden spoon. Remove the mixture into a cold metal bowl and allow it to cool off for 30 minutes.

Using a teaspoon, place small mounds of batter on a cookie sheet lined with baking paper. Since the cookies spread out, leave a space of 1 ½" between each cookie. Before spooning out the batter, place 4 mounds on a tray, and test bake. If the cookies bake too thin, you can break up a ½ cup of raw sliced almonds and mix into the mixture.

Bake for about 10 to 12 minutes, or until the cookies are dark golden brown around the edges. Watch very carefully towards the end of the baking as they darken quickly. Set aside the cookies to cool before coating the bottoms with chocolate.

To spread chocolate on the bottom of the cookies, first melt the chocolate by cutting it into small pieces and putting ⅔ into a microwave proof bowl. Heat in 30 second intervals at a very low setting (50% power). Be sure to stir after every 30-second interval. It will take about 4 to 6 minutes to reach 115°-125°. Do not exceed this temperature. Remove from the microwave and add the remaining ⅓ of the finely cut chocolate. Stir constantly until the chocolate is completely melted, which will bring the temperature down to 88°-90°. (**See page 205 and 206 for melting and tempering of the chocolate.**) Using a small spatula, spread the chocolate on the bottom of each cookie. Place the cookies chocolate-side up on a tray for the chocolate to harden. For best results cool in the refrigerator or with a fan. Store cookies in an airtight container in the refrigerator for up to 4 weeks, or freeze for 3 months.

(See "This and That" on page 207).

Glamourette

A Confection Loaded with Rum and Orange Peel

Yield: About 60 glamourettes

Advance Preparation:

Line two 12" x 16" trays with nonstick foil.

Cake and Orange Peel Mixture:

8 oz. diced candied orange peel
1 cup "left over" dry cake
4 TBSP. rum
2 TBSP. corn syrup

Place mixture in food processor and pulse until orange peels are very small, set aside in a bowl.

Ingredients for Chocolate Base:

11 oz. melted bittersweet chocolate (3 small bars)
2 TBSP. milk or cream
¾ cube unsalted butter (3 oz.) room temperature
1 TBSP. corn syrup
2 tsp. pure orange extract (optional)
1 tsp. pure rum extract (optional)

For "Dipping" in Chocolate:

2 lbs. 4 oz. bittersweet chocolate, melted
(You can use 2 – 17.6 oz. or 10 – 3.5 oz. small chocolate bars)

Equipment and Utensils:

Food processor with metal blade, ruler, pizza cutter, cutting board, bowls, cups, spoons, wooden spoon, sharp knife, hand wire whip, plastic spatula, offset metal spatula, two 12" x 16" trays, two dinner forks to dip chocolate, a small pot, and two microwaveable bowls.

Procedure:

Place milk, butter, and corn syrup in small bowl and heat for 1 minute at cooking power #5 in microwave oven (very low heat). Should be warm, but not very hot. Add into melted chocolate. Stir with wire whip until smooth and shiny. Place the cake and orange peel mixture in a small pot, warm slightly, add to the rest of mixture and stir until smooth. Pour on foil-covered tray and spread to 6" x 12" size. Should be smooth and even on top. Place in the refrigerator until the chocolate hardens, so that you can cut them into rectangular shapes, see **illustration, page 226**. Separate the cut cookies to get ready to cover with melted chocolate. See **page 206 for chocolate tempering**.

To dip confections-cookies in chocolate you can use two regular dinner forks. Drop 2 to 3 pieces in the "tempered" chocolate. Using the fork, push the pieces down into the chocolate and pick them up one at a time with the fork, shake off the surplus chocolate, and place them on a foil-covered tray. You can use another fork to push it off or drop it off. Be sure the chocolate does not get too cold and thick. You might have to warm up another cup of chocolate in the microwave oven at a low setting (cooking power #5) for 1 to 2 minutes and stir well into the colder chocolate. The sooner you get the dipped pieces into the refrigerator the better. To "use up" the left over melted chocolate, you can mix in toasted diced almonds or whole almonds and spread on a foil-covered tray, let cool and you have Almondbark.

Serve the glamourettes at room temperature. Until you are ready to serve them, store them in an air tight container in the refrigerator. They keep for 4 weeks refrigerated and 2 months frozen, boxed and well wrapped. See "**This and That**" page 207.

Macadamia Nut Florentine Cookies

Hawaiian Style

Yield: 8 to 12 dozen, depending on size

Advance Preparation:

Preheat oven to 350°.

6 to 8 baking trays, or less if not available, lined with baking paper.

Ingredients:

2 cups candied lemon peel (12 oz.)

4 $\frac{3}{4}$ cups unsalted raw macadamia nuts
(20 oz.)

(After boiled and drained, 5 cups or 24 oz.)

2 cups heavy whipping cream (16 oz., 1 pint)
2 cups granulated sugar (14 oz.)
 $\frac{1}{4}$ cup corn syrup
2 lbs. milk chocolate (*To melt and temper the chocolate, see page 205 and 206*)

Then add macadamia nuts, stirring with the wooden spoon. Remove the mixture into a cold metal bowl and allow it to cool off for 30 minutes.

Using a teaspoon, place small mounds of batter on a cookie sheet lined with baking paper. Since the cookies spread out, leave a space of 1 $\frac{1}{2}$ " between each cookie. Before spooning out the batter, place 4 mounds on a tray, and test bake. If the cookies bake too thin, you can add a $\frac{1}{2}$ cup of plain cake crumbs (poundcake or sponge layer) and mix into the mixture.

Bake for about 10 to 12 minutes, or until the cookies are dark golden brown around the edges. Watch very carefully towards the end of the baking as they darken quickly. Set aside the cookies to cool before coating the bottoms with chocolate.

To spread chocolate on the bottom of the cookies, first melt the chocolate by cutting it into small pieces and putting $\frac{2}{3}$ into a microwave proof bowl. Heat in 30 second intervals at a very low setting (50% power). Be sure to stir after every 30-second interval. It will take about 4 to 6 minutes to reach 115°-125°. Do not exceed this temperature. Remove from the microwave and add the remaining $\frac{1}{3}$ of the finely cut chocolate. Stir constantly until the chocolate is completely melted, which will bring the temperature down to 88°-90°. (**See page 205 and 206 for melting and tempering of the chocolate.**) Using a small spatula, spread the chocolate on the bottom of each cookie. Place the cookies chocolate-side up on a tray for the chocolate to harden. For best results cool in the refrigerator or with a fan. Store cookies in an airtight container in the refrigerator for up to 4 weeks, or freeze for 3 months.

(See "This and That" on page 207).

Equipment and Utensils:

Food processor with metal blade, heavy medium size saucepan (sprayed with nonstick cooking spray), wooden spoon, two metal bowls, microwave proof bowl, candy thermometer.

Procedure:

Place candied lemon peel into the food processor and pulse to make small pieces. Move into a small bowl and set aside.

Fill a medium size saucepan with water and bring to a boil. Add the nuts and boil for 6 minutes. Drain well. Using the food processor, chop the nuts.

Procedure to prepare batter and bake:

In a saucepan combine cream, sugar, and corn syrup while stirring with a wooden spoon. Bring to a rapid boil and cook until it reaches 225°. It is important to be precise, therefore use a candy thermometer. When it is 225°, add the lemon peel while stirring and cook until it is 225° again.

“Mozart Kugeln”

It Can't Be Translated, But I Assure You, They Are Great Almond Confections

Yield: 90 to 100 Mozart kugeln

Advance Preparation:

Two 12" x 16" trays covered with nonstick foil.

Purchase three large 17.6 oz. bars of bittersweet chocolate.

Purchase four rolls of almond paste (7 - 7 ½ oz. each)

Equipment and Utensils:

Food processor and metal blade, pastry brush, rolling pin, knife, 100 small paper candy cups, two forks, plastic spatula, two small bowls, two 12" x 16" trays.

Ingredients for Marzipan: A

4 rolls almond paste

1 cup confectioners' powdered sugar, sifted (4 oz.)

1 TBSP. Grand Marnier liqueur

Optional: You can make almond paste (See page 196)

Procedure A: Marzipan

Place the almond paste, sugar, and Grand Marnier in the bowl of the food processor and mix for 30 seconds. Take everything out of the food processor bowl and place on a counter top dusted with confectioners' sugar.

Ingredients for Chocolate Marzipan: B

⅓ of Marzipan A

¼ cup granulated sugar (2 oz.)

*Bring to
a boil*

½ cup water (4 oz.)

(This will be your simple syrup)

2 TBSP. bittersweet chocolate, melted

Ingredients to Cover the Marzipan Balls: D

2 large bars bittersweet chocolate (17 ½ oz. each)

Procedure B: Chocolate Marzipan

Take ⅓ of the marzipan (10 oz.) and work in 2 TBSP. melted bittersweet chocolate. Shape into a roll 16" long and set aside.

Procedure C: To Form the Centers:

Taking the remaining ⅔ of the marzipan and roll with a rolling pin on a countertop dusted with confectioners' sugar into a rectangle, 16" by 4". Brush sparingly with syrup. Place the chocolate roll on the white marzipan and enclose the

chocolate marzipan roll. Roll longer so that they adhere to one another. Divide into 3 rolls, then roll each to approx. 18" long and ¾" thick, and divide each roll into 30 to 35 small pieces. Take each piece and roll into a **ball** and place on the tray.

Procedure D: To Cover The Marzipan Balls With Chocolate and Roll In Chocolate Shavings:

(Melt 2 large bars, primarily to cover the Mozart kugeln in chocolate. Remember to take away 2 TBSP. of the melted chocolate for procedure B. (one bar not melted is used for the chocolate shavings.) To prepare the chocolate and chocolate shavings see page 206. When the chocolate is ready to use, drop 5 balls into the chocolate and using a fork, cover 1 ball at a time with the chocolate. Then when covered, using a fork, take the ball out of the chocolate and drop into the chocolate shavings. Roll with another fork to cover with the shavings and then move onto a foil-covered tray. During this process, stir the chocolate once in awhile. As soon as one tray is full, place into the refrigerator to allow it to harden. When all the balls are hardened, drop into paper candy cups and pack into airtight containers. They will keep refrigerated for 4 weeks, and frozen for 3 months, boxed and well wrapped. (See "This and That" on page 207).

Nuernberger Lebkuchen

A Spicy, Dense, Chewy Type of Cookie
So Good....

Yield: Approx. 50 cookies

Advance Preparation:

Preheat oven to 350°.

Line three 12" x 16" baking trays with baking paper.

Ingredients:

3 cups whole raw almonds or pieces (16 oz.)
½ cup candied lemon peel (3 ¼ oz.)
¾ cup candied orange peel (5 oz.)

3 whole eggs (5 ¼ oz.)

1 TBSP. water

1 cup granulated sugar (7.20 oz.)

2 tsp. cinnamon

2 tsp. allspice

1 TBSP. lemon zest

Icing for Cookies:

5 bars of bittersweet or white chocolate (each bar 3 ½ oz.) total of 17 ½ oz.

1 cup (or less) colored nonpareil seeds

Equipment and Utensils:

Food processor and metal blade, pastry brush, upright electric mixer with a wire whip, pastry bag with large (Wilton #1A) round tip, plastic spatula, one small metal spatula, microwave proof bowl (to melt chocolate).

Procedure:

Place the nuts into the food processor bowl and grind to a very fine meal. Set aside in a small bowl. Place peels with 1 cup nut meal (out of the 3 cups) into the bowl of the food processor and cut into very small pieces and set aside in a small bowl.

In the mixing bowl of the electric mixer combine eggs, water, sugar, and lemon zest, and whip on high speed until light in color and triple in volume, approx. 4 minutes. Remove the bowl from the electric mixer. With a plastic spatula or wooden spoon, fold in nuts, spices, and candied peel. Fill the pastry bag, fitted with the large round tip, with part of the batter. Deposit round mounds approx. 1 ½" to 2" wide on the tray (4 rows of 5 each.) Flatten out the mounds to ¼" to 3/8" thick using a wet tablespoon.

Bake for approx. 15 minutes or until light golden across the top. (Do not over bake). After the cookies are cold, loosen up from the paper.

To melt and temper the chocolate, see instructions on page 205 and 206.

Cover two 12" x 16" trays with foil. After chocolate is ready to use, spread the bottom of the cookie with chocolate using a small metal spatula. Set with the chocolate side down on the foil-covered tray. When one tray is filled up, set it in the refrigerator for 15 minutes, while you finish the rest of the cookies.

Then take out the first tray and brush the top side of the cookies with chocolate and sprinkle with the nonpareil seeds.

If the chocolate gets cold, you may have to stir in some warm chocolate. Before you stir in the warm chocolate, warm up the brush in the warm chocolate so the bristles stay soft. If you have problems with using the brush, you can use a finger to spread the chocolate.

When the chocolate is cold and set up (if necessary put in the refrigerator for 30 minutes), store the cookies in an airtight container in a cool place. Cookies will keep for 2 weeks, or frozen for 2 months, boxed and well wrapped. (See "This and That" on page 207).

Petit Fours

Delectable, Creamy, and Beautiful

To prepare the petit fours will take time, skill and practice, but is well worth the effort.

Yield: 80 petit fours

Advance Preparations:

You need 1 ½ recipes of Vanilla Butter Cream to create the 80 petit fours (**See page 190**)

The first stage is to set together sheets and cut.

Then pipe on the butter cream. The second stage is to ice, decorate, and place petit fours in paper cups.

Ingredients To Set Together Sheets:

1 recipe White Chiffon Cake Layers 12" x 16"

(**See page 176**)

1 cup raspberry jam

1 cup Vanilla Butter Cream

½ cup Vanilla Butter Cream

Ingredients To Pipe Butter Cream Dollops:

¾ cup Vanilla Butter Cream (white)

¾ cup Butter Cream with

¾ TBSP. orange zest and orange extract and

1 tsp. lemon juice

¾ cup Butter Cream with

¾ TBSP. lemon zest and

1 tsp. lemon juice

¾ cup Butter Cream with

1 TBSP. raspberry jam

¾ cup Butter Cream with

1 square unsweetened dark chocolate, melted or

2 squares bittersweet dark chocolate, melted

Procedure: Procedure To Set Together Sheets and To Cut:

Place one 12" x 16" chiffon layer on a corrugated board (be sure baking paper is removed). Spread 1 cup of butter cream on top and cover completely, and then spread raspberry jam over the butter cream evenly. Place the second sheet on top of the first, with the topside down on the jam. Using a 12" x 16" tray, press down on the sheets to level. Then spread ½ cup butter cream on the sheets. Trim all four sides to straighten out the edges. You should end up with approx. 11" x 15" sheet after you have trimmed it. With a ruler, measure horizontally 10 strips, each 1 ½" apart. Also measure vertically 8 strips, each 1 ½" wide. You should end up with 80 squares marked with a ruler ready to cut. With a sharp knife, first cut horizontally and then vertically, keeping the knife clean between cuts with a wet towel. **See illustration, on page 228.**

Equipment and Utensils:

Two approx. 14" x 20" corrugated cardboards, icing screen, plastic spatula, two microwave proof bowls, large offset metal spatula, small offset metal spatula, wooden cook spoon, small wire whip, large serving spoon, sharp knife, scissors, 15" long ruler, four 12" x 16" trays, two small plastic bags for piping decorations, ¾" round tip to pipe butter cream dollops, small plastic bag.

Ingredients To Ice Petit Fours:

1 lb. white chocolate

4 TBSP. melted vegetable shortening

1 lb. white chocolate

4 TBSP. melted vegetable shortening

yellow food color (paste only)

1 lb. white chocolate

4 TBSP. melted vegetable shortening

green food color (paste only)

1 lb. white chocolate

4 TBSP. melted vegetable shortening

pink food color (paste only)

1 lb. bittersweet chocolate

(**See Page 206**)

4 TBSP. melted vegetable shortening

Procedure To Pipe on Butter Cream or Spoon on Butter Cream:

You should start with the vanilla butter cream. Put it into a small plastic pastry bag fitted with a $\frac{3}{4}$ " round tip. Squeeze the butter cream down until it is coming out of the metal tip. (If you want to practice first before piping the butter cream onto the cut sheets, you can mark $1\frac{1}{2}$ " squares on a corrugated cardboard and practice piping the butter cream onto the board. Always squeeze from the top of the plastic bag down. Place the front of the metal tip close to the board and start squeezing the bag, slowly raising the bag to form the butter cream shape). If you are not successful with piping on the butter cream, use a spoon. Spoon on the butter cream and shape with a wet spoon or your fingers. (The spoon should be kept clean). Refrigerate for at least one hour or more before icing the Petit fours.

Procedure To Ice the Petit Fours:

Take the cut sheets of the petit fours out of the refrigerator and separate the squares. Then put back into the refrigerator until your icing is ready. Set one screen on top of a 12" x 16" tray and have another tray next to it.

Heat the bowl with 1 lb. white chocolate in the microwave for 4 minutes at cooking power #5, (very low heat). Take the bowl out of the microwave and stir with the small whip until completely melted and smooth. Add 2 TBSP. melted vegetable shortening to thin down the chocolate. In the meantime, take out the sheet of petit fours and place 14 petit fours on the screen, starting with the plain vanilla butter cream. (The rest of the petit fours, place back into the refrigerator). Use a serving spoon to pour icing over each individual petit four on the screen. Since the icing is not very runny, after spooning on the icing, shake down the screen, allowing the icing to run more completely down the sides of the Petit Fours. After the 14 petit fours are iced, take a small metal spatula and cover the un-iced sides and corners with icing. Move the screen onto another tray and pick up the overflow of the icing. (You may need the overflow of each color to complete the icing of the petit fours. You may have to reheat the overflow of the icing as well before using it, making sure to use cooking power #5, very low heat).

Move the tray with the iced petit fours into the refrigerator to harden. In the meantime set up the other screen with 14 orange butter cream petit fours and ice with the yellow chocolate using the same procedure as the white chocolate. As you move the yellow ones into the refrigerator, take out the white ones that should have hardened by now.

Using a small offset metal spatula, very carefully loosen the petit fours off the screen and move them onto another tray. Repeat the procedure for the green, pink, and chocolate iced petit fours. Set aside a small amount of clean pink, green, and chocolate icing to use for decorating the petit fours after all of the petit fours have hardened and moved off of the screen.

Using a small plastic bag, fill $\frac{1}{2}$ full with pink icing. Cut off the front of the bag just enough so you can squeeze out a very thin line on top of the green petit fours. Use your imagination to decorate the petit fours.

Before you place the petit fours in the paper cups, be sure the decorations have dried. Petit fours can be kept in the refrigerator for 1 week. You can also freeze the petit fours, boxed and well wrapped. (See "This and That" on page 207).

Tea Macaroons

Yield: 5 dozen tea macaroons

Advance Preparation:

Have all the toppings ready.

Ingredients:

1 recipe Almond Macaroons	(See page 85)
Coffee Treat Filling	(See below)
1 cup orange marmalade preserves (8 oz.)	
1 cup apricot preserves (8 oz.)	
1 cup raspberry preserves (8 oz.)	

Toppings:

½ cup diced almonds, toasted (4 oz.)
½ cup sliced almonds, toasted (4 oz.)
½ cup chocolate decoratifs

Equipment and Utensils:

Plastic spatula, small teaspoon, pastry bag with $\frac{1}{3}$ " round tip opening (Wilton #9 round) or use a small plastic bag (cut a small opening in one end).

Procedure:

Make up coffee treat filling per directions below and use immediately. Fit a pastry bag with $\frac{1}{3}$ " round tip opening, and pipe rings of coffee treat filling on each cookie along the outside ring of the cookie. Split the cookies into three groups. Fill each group of cookies with a different preserve. Fill the cavity of the ring with preserves using a small teaspoon. Use different toppings to identify the fillings. Sprinkle almonds or decoratifs on top to finish, or dip the cookies lightly into the topping. Store in an airtight container for up to 1 week, or freeze for up to 1 month (See "This and That" on page 207).

Coffee Treat Filling

Ingredients:

24 ozs. bittersweet chocolate, broken up (7 - 3 $\frac{1}{2}$ oz. bars of chocolate)
1 cube unsalted butter, melted (4 oz)
2 TBSP. instant coffee powder
1 TBSP. corn syrup
4 TBSP. evaporated milk (or regular milk)

Equipment and Utensils:

Microwave safe bowl, hand wire whip, plastic spatula, wooden cooking spoon.

Procedure:

Place the chocolate into the bowl and melt in the microwave on a very low setting, 50%, for 4 minutes. Take out and stir the chocolate until all is melted. In the meantime, melt the butter in a small bowl and dissolve the coffee powder in the melted butter. Stir into the chocolate until the butter is incorporated.

Stir the milk and corn syrup into the chocolate mixture and mix until the chocolate thickens and is shiny. Use immediately as it will set up fast as it gets cold.

Brioche

A Real Treat for Breakfast or Brunch

Yield: 8 brioches

Advance Preparation:

Since it takes 2 to 3 hours for the dough to be ready to be baked, **preheat the oven to 375° 2 hours after you start preparing the dough.** Spray the brioche mold with nonstick cooking spray and place on a 12" x 16" baking tray.

Ingredients:

1 package dry active yeast ($\frac{1}{4}$ oz.)

1 $\frac{1}{2}$ tsp. granulated sugar

3 TBSP. warm milk (regular or low fat)

1 large egg (room temp.) ($1\frac{3}{4}$ oz.)

$\frac{1}{2}$ cup all purpose flour ($2\frac{3}{4}$ oz.)

2 large eggs, beaten lightly ($3\frac{1}{2}$ oz.)

1 TBSP. sugar

$\frac{1}{2}$ tsp. salt

1 $\frac{1}{2}$ cup all purpose flour ($8\frac{1}{4}$ oz.)

1 $\frac{1}{4}$ cube unsalted butter, soft (5 oz.)

1 egg and 1 yolk, beaten lightly with a fork
(This will be brushed on the upper part of the brioche.)

Form the dough into a ball and put it into an oiled bowl. Cover with plastic wrap and let it rise in a draft-free environment for 1 $\frac{1}{2}$ hours or until it has doubled in volume. Then transfer the dough to a lightly-floured surface and form into an 8" x 12" piece.

Procedure to form the Brioche, see illustrations on page 229.

With the pastry brush, brush on the egg, and try not to get the egg into the tin. Otherwise the brioche will stick to the sides of the form. Set the tray with the brioches in a warm, "draft-free" environment so the brioches will almost double in size. It might take 1 hour. **Bake at 375° for approx. 15 minutes** or until light golden brown in color. When baked, take out of the forms and place on a serving platter.

Best when the brioches are served warm and right out of the oven with some butter and jam. They can be kept frozen, boxed and well wrapped for up to 1 month. **(See "This and That" on page 207).**

Equipment and Utensils:

Upright electric mixer and a flat beater, plastic spatula, bowl, pastry brush, 12" x 16" baking tray, 8 brioche forms or a muffin tin (12 cavities, $2\frac{3}{4}$ " x $1\frac{1}{4}"), nonstick cooking spray.$

Procedure:

In the bowl of the mixer, place the warm milk, approx. 110°, sugar, and sprinkle the yeast on top and stir. This mixture will foam within 5 minutes.

Add the one egg and $\frac{1}{2}$ cup flour and beat the batter until smooth. Set aside in a warm place, covered with plastic wrap. Let it rise until it has doubled in volume and when you touch the top it deflates by itself.

Add the sugar, salt, eggs, and flour and run the mixer on medium speed until well incorporated. The dough will have a wet and sticky feel.

Add the butter in small pieces while the machine is running until all the butter is well absorbed. The dough should be elastic and shiny.

Bundtkuchen

My Family's Favorite Coffeecake

Preparation Time:

Danish dough needs one day advance preparation. To prepare authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the effort and time.

Reminder: The Danish coffeecake dough (**See page 181**), prepared ahead, will be enough for four different coffeecakes or an assortment of Danish pastries.

Yield: One coffeecake, serves 8

Advance Preparation:

Preheat oven to 350°.

Since it takes 2 to 3 hours for the dough to be ready to be baked, preheat the oven 2 hours after you start making the bundtkuchen. Spray the bundt form with nonstick cooking spray.

Sprinkle a generous amount of butter streusel on the bottom.

Ingredients:

One strip of dough measuring 6" x 16"
($\frac{1}{4}$ of the prepared dough from the Danish pastry dough recipe rolled to 24" x 16")
(See page 228)
 $\frac{3}{4}$ cup Chocolate Almond Filling **(See page 187)**
 $\frac{1}{3}$ cup Butter Streusel
(See page 197)
 $\frac{1}{4}$ cube unsalted butter (melted)
 $\frac{3}{4}$ cup ground toasted almonds **(See page 199)**
1 $\frac{3}{4}$ TBSP. sugar & 1 tsp. cinnamon
Will make 2 TBSP. cinnamon sugar
1 egg, beaten lightly with a fork
 $\frac{1}{3}$ cup confectioners' sugar (*optional*)

draft-free environment so the bundtkuchen will double in size. This could take two to three hours.

Bake at 350° for approx. 35 minutes or until golden brown. Remove from the oven and cool for 30 minutes in the pan. Invert onto a serving platter or a corrugated cake circle. Cool completely, then sift powdered sugar on top.

Coffeecakes are at their best when served fresh and warm. They can be kept frozen for up to 2 months well wrapped in foil, and reheated in foil. For freezing cakes, (**see "This and That" on page 207**).

Equipment and Utensils:

Bundt form 8 $\frac{1}{2}$ " x 3 $\frac{3}{4}$ ", pastry brush, spatula, rolling pin, 9" corrugated cake circle, nonstick cooking spray.

Procedure:

Dust counter with flour and place the 16" length of dough horizontally on the board. Spread the chocolate almond filling on the dough, leaving about 1 $\frac{1}{2}$ " wide margin, without filling at the bottom edge of the dough. Brush this part with the egg. Brush over the almond filling with melted butter, then cover with ground almonds and top with cinnamon sugar. Roll over lightly with the rolling pin so the ground almonds stick to the chocolate filling.

Starting at the top, roll the dough down to form a long roll, pressing the end of the dough down onto the egg-brushed part to seal the roll. Place the rolled dough in the bundt form, showing the sealed side. To close the ring, open up one end of the roll and insert the other end. Press the dough together to close the seal. Set form in a

Butter Crumbcake (*Streusel Kuchen*)

A Simple Coffeecake, But Worth the Fight,
Who Will Get More of the 'Streusel Topping'

Yield: One 9" cake, serves 8

Advance Preparation:

Preheat oven to 375°.

Spray the 9 ¾" spring form with nonstick cooking spray. Sprinkle bottom with butter streusel.

Ingredients:

½ cup milk (2% or reg.) 4 oz.
1 tsp. dry yeast (½ package)
1 TBSP. granulated sugar
2 TBSP. all purpose flour

½ cube unsalted butter, soft (2 oz.)
⅓ cup granulated sugar (2 ½ oz.)
½ tsp. pure vanilla extract
1 ½ tsp. lemon zest
¼ tsp. nutmeg
½ tsp. salt
2 ¼ cups all purpose flour (13 oz)
1 small egg

1 egg, beaten with a fork
½ recipe Butter Streusel

(See page 197)

Equipment and Utensils:

Upright electric mixer with flat beater, oiled bowl, plastic spatula, rolling pin, small sieve, 9 ¾" spring form, 9" corrugated cake circle, nonstick cooking spray.

Procedure:

Place warm milk in a small bowl, sprinkle yeast on top and stir. Then add the 2 TBSP. sugar and 2 TBSP. flour and stir. Cover up and place in a warm, draft-free environment for approx. ½ hour.
*See note at bottom of the page.

In the meantime place all the ingredients, except the flour and egg, into the bowl of the electric mixer and cream 30 seconds. Then add the egg and the yeast mixture. Place in the bowl of the electric mixer the flour and mix on low speed. As soon as the flour is mixed in, increase speed to medium and beat the dough until it becomes elastic.

Remove from the bowl of the electric mixer and place in the oiled bowl. Cover up and set in a warm, draft-free environment for approx. 1 hour to allow the dough to rise.

Remove the dough from the bowl and move to a flour-dusted board. Form a ball and flatten down. Cover up and let the dough rest for 10 to 15 minutes. Roll out to a 10" round piece of dough and place into the spring form. Brush with egg and cover generously with butter streusel. Place in a warm, draft-free environment for approx. 1 hour.

Place on a baking tray on the center screen of the oven and **bake at 375° for 20 to 25 minutes** until the top and bottom is golden brown.

Take out of the oven and, when cooled, loosen up the sides and turn over onto a board or plate and invert back, right-side up, on either a serving platter or a corrugated cake circle. Sift the top lightly with confectioners' sugar (*optional*).

Best when served fresh, the same day. Boxed and well wrapped, it can be frozen for 1 month, see ("This and That" on page 207).

* If the yeast mixture has not risen within ½ hour, it probably means your packet of yeast was old. Repeat the process with new yeast.

California Almond Stollen

Nothing Better to Serve with Coffee or Tea
During the Holiday Season, Especially If You Like Almonds

Yield: 3 stollen, each serves 10 to 12

Advance Preparation:

1 hour after the dough is mixed, **preheat oven to 375°**. Place one baking tray on top of the other and cover with baking paper to provide more protection for the bottom of the stollen.

Ingredients (Prepared the night before) :

2 $\frac{3}{4}$ cups dark raisins (15 oz.)
 $\frac{1}{3}$ cup rum

Ingredients for Dough:

$\frac{3}{4}$ cup milk, regular or 2% (6 oz.)
 $\frac{1}{4}$ cup granulated sugar (1.8 oz.)
4 packages dry active yeast ($\frac{1}{4}$ oz. each) (1 oz.)
 $\frac{1}{4}$ cup bread flour (1 $\frac{1}{2}$ oz.)

3 cubes unsalted butter, room temp. (12 oz.)
 $\frac{1}{4}$ cup granulated sugar (1.8 oz.)
1 $\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ tsp. nutmeg
 $\frac{3}{4}$ tsp. cardamon (*optional*)
1 TBSP. lemon zest
1 TBSP. orange zest
1 TBSP. pure vanilla extract
 $\frac{1}{2}$ tsp. pure almond extract
1 egg
4 cups bread flour (23 oz.)
2 cups toasted almonds, diced (5 oz.)

Ingredients for Filling:

1 (roll) almond paste (7 oz.)
 $\frac{1}{2}$ cup granulated sugar (3.5 oz.)
1 egg white

Ingredients for Icing:

1 cup confectioners' sugar (powdered) (4.3 oz.)
3 TBSP. light corn syrup (3 oz.)
 $\frac{1}{2}$ cube unsalted butter, melted (2 oz.)
2 tsp. lemon juice

Equipment and Utensils:

Upright electric mixer with dough hook, bowl, colander, plastic spatula, pastry brush, two pieces of nonstick foil 12" x 4", small pot, 15" ruler, two 12" x 16" baking trays.

Procedure:

Wash the raisins and drain well in the colander. Squeeze out all the water, then place in a bowl and cover with rum. Let soak overnight.

Procedure: To mix the yeast

Warm the milk to approx. 110° and sprinkle the yeast on top. Add $\frac{1}{4}$ cup flour and sugar and stir well. Cover with plastic wrap. Let rise for approx. 30 minutes.

Procedure: To mix the dough

Place the butter, sugar, salt, vanilla, spices, and zest in the bowl of the electric mixer and mix together. Add the egg and yeast mixture and 1 cup flour out of the 4 cups of flour and mix together. Tilt or lower the bowl and scrape the bottom and sides. Bring the bowl upright and run 1 minute on low speed and add the balance of the flour at low speed until the dough forms. Scrape the bottom and sides again, then mix on medium speed for approx. 6 to 8 minutes until the dough is smooth, pliable, and elastic. **Procedure to mix the dough continued on page 122.**

Procedure: For filling

Place in a small bowl and mix together. Set aside.

Procedure: For Icing

Place in a small pot and bring to a boil. Set aside. Should be warm when applying to the stollen.

California Almond Stollen (continued)

Topping:

1 cube unsalted butter, melted (4 oz.) (To brush on the stollen, as soon as they are baked)
2 cups toasted almonds, diced or sliced (10 oz.)

Procedure: To complete mixing the dough

Before you add the raisins and diced toasted almonds, mix them together in a bowl. Then add them to the dough. Mix on low speed for a very short time, just to incorporate. Take the dough and place on a flour-dusted counter, and work by hand to make sure the raisins and nuts are all evenly in the dough. Place the dough in an oiled bowl big enough for the dough to almost double in size. (Might take 1 ½ to 2 hours). Set in a warm, draft-free place and keep the bowl covered with foil. The dough will be ready when you push on the top and it goes down by itself. Remove from the bowl and place on a flour-dusted counter and mix with your hands to remove the air from the dough. Cut into three even pieces, each approx. 1 lb. 7 oz. Shape each piece like a loaf of bread, approx. 10"x 3" and flatten out each piece of dough to approximately 10"x 5". Divide the filling into three parts, using one part for each stollen. Spoon one part filling horizontally down the center of the dough.

See Illustration, on page 231.

Fold the dough horizontally over the filling, leaving approx. ¾" not covered by the folded dough. Press the edges gently with your hand to seal together.

Set the stollen on a tray, separated by strips of nonstick foil. Be sure to double up the foil, the nonstick side facing towards the stollen. Cover up stollen with "oiled" plastic wrap and let rise for 1 hour in a draft-free warm place. Remove plastic wrap before baking. **Bake at 375° for approx. 40 minutes or until golden brown.** As soon as the stollen is baked, remove any burnt raisins and brush with melted butter. Then brush the icing on the stollen and cover with diced toasted almonds. After icing is completely dry, you can wrap the stollen in plastic wrap to keep fresh for at least 1 week. It can also be kept frozen, well wrapped, for 3 months. (See "This and That" on page 207).

Dresdner Stollen

**Nothing Better to Serve with Coffee or Tea
During the Holiday Season**

Yield: 3 stollen, each serves 10 to 12

Advance Preparation:

1 hour after the dough is mixed, **preheat oven to 375°.** Put one tray on top of the other and cover with baking paper to provide more protection for the bottom of the stollen.

Ingredients: (Prepared the night before)

3 ¾ cups dark raisins (20 oz.)
½ cup rum
1 cup mixed candied peel (6.5 oz.)

Equipment and Utensils:

Upright electric mixer with dough hook, bowl, colander, plastic spatula, pastry brush, two pieces of nonstick foil 12" x 4", small pot, 15" ruler, two 12"x 16" baking trays.

Procedure:

Wash the raisins and drain well in the colander. Squeeze out all the water, then place in a bowl and add mixed candied peel and cover with rum. Let soak overnight.

Dresdner Stollen (continued)

Ingredients for Dough:

$\frac{3}{4}$ cup milk, regular or 2% (6 oz.)
 $\frac{1}{4}$ cup granulated sugar (1.8 oz.)
4 packages dry active yeast ($\frac{1}{4}$ oz. each) (1 oz.)
 $\frac{1}{4}$ cup bread flour (1 $\frac{1}{2}$ oz.)
3 cubes unsalted butter, room temp. (12 oz.)
 $\frac{1}{4}$ cup granulated sugar (1.8 oz.)
1 $\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ tsp. nutmeg
 $\frac{3}{4}$ tsp. cardamon (optional)
1 TBSP. lemon zest
1 TBSP. orange zest
1 TBSP. pure vanilla extract
1 egg
4 cups bread flour (23 oz.)
1 $\frac{1}{4}$ cup toasted almond, diced (6 $\frac{1}{2}$ oz.)

Ingredients: (After Stollen are Baked)

$\frac{1}{2}$ cube unsalted butter, melted	
$\frac{1}{2}$ cup granulated sugar	{ Mixed
1 tsp. cinnamon	{ together
$\frac{1}{2}$ cup powdered sugar	

Procedure:

Warm the milk to approx. 110°, sprinkle the yeast on top, add $\frac{1}{4}$ cup flour and sugar and stir well. Cover with plastic wrap and let rise for approx. 30 minutes.

Place the butter, sugar, salt, vanilla, spices, and zest in the bowl of the upright mixer and mix together. Add the egg and yeast mixture and 1 cup of flour from the 4 cups of flour and mix together. Lower or tilt the bowl and scrape the bottom and sides. Bring the bowl upright and run 1 minute on low speed. Add the balance of the flour at low speed until the dough forms. Scrape the bottom and sides again and then mix on medium speed for approx. 6 to 8 minutes until the dough is smooth, pliable, and elastic.

Mix the raisins, candied peel, and diced toasted almonds in a bowl. Then add them to the dough. Mix on low speed, just to incorporate. Take the dough and place on a flour-dusted counter, and work by hand to make sure the raisins and nuts are all evenly distributed in the dough.

Place the dough in an oiled bowl big enough for the dough to almost double in size. (Might take 1 $\frac{1}{2}$ to 2 hours). Set in a warm, draft-free place and keep the bowl covered with foil. The dough will be ready when you push on the top and it goes down by itself. Remove from the bowl and place on a flour-dusted counter and mix with your hands to remove the air from the dough.

Cut into three even pieces, each approx. 1 lb. 7 oz. Shape each piece by flattening out to approximately 10" by 11", fold $\frac{2}{3}$ of the flatten loaf over to approx. 10" by 5", leaving $\frac{3}{4}$ " edge not covered with the folded dough. Press the edges gently with your hand to seal together. The shape should be like a loaf of bread, approx. 10" x 3 $\frac{3}{4}$ ".

See Illustration, on Page 231

Set the stollen on the tray, separated by strips of nonstick foil. Be sure to double up the foil, the nonstick side facing towards the stollen. This keeps the stollen separated during the rising and baking process. Cover up the stollen with "oiled" plastic wrap and let rise for 1 hour in a draft-free warm place. Remove the plastic wrap before baking. **Bake at 375° for approx. 40 minutes or until golden brown.** As soon as the stollen is baked, remove any burnt raisins and brush generously with melted butter while the stollen is still hot. Sprinkle generously with cinnamon sugar. After the stollen is completely cold, sift on powdered sugar. Wrap each stollen in plastic wrap to keep fresh for at least 1 week. They can also be kept frozen, well wrapped, for 3 months. (See "This and That" on page 207).

Challah, Plain and Fruit

(Twist Bread for Jewish New Year)

If You Like "Sweet Bread" or French Toast for Breakfast
Don't Wait for Jewish New Year

Yield: 1 plain bread and 1 fruit bread, each serves 10

Advance Preparation:

Preheat oven to 375°, 2 hours after you mix the dough. Two 12" x 16" baking trays lined with baking paper. Soak the raisins in hot water.

Ingredients:

2 cups milk (regular or 2%) (1 pint)
3 pkgs. highly active dry yeast, rapid rise ($\frac{3}{4}$ oz.)
3 TBSP. granulated sugar

1 tsp. pure vanilla extract
1 tsp. lemon zest
 $\frac{1}{4}$ tsp. mace (optional)
1 whole egg (1.6 oz.)
5 egg yolks ($3\frac{1}{4}$ oz.)
1 tsp. salt
6 TBSP. unsalted butter, melted (3 oz.)
6 $\frac{1}{2}$ cups bread flour (2 lbs. 6 oz.)

Yields 62 oz. of dough

For Fruit Twist:

1 $\frac{1}{4}$ cup raisins, soaked and drained ($6\frac{3}{4}$ oz.)
 $\frac{3}{4}$ cup glazed fruit mix (8 oz.)

Topping:

2 eggs, beaten lightly with a fork
2 TBSP. poppy seeds or sesame seeds
2 TBSP. nonpareil seeds, mixed colors

Equipment and Utensils:

Upright electric mixer with dough hook, plastic spatula, large and small bowl, French knife, pastry brush.

Procedure:

Warm the milk to 110° and pour into the bowl of the electric mixer. Sprinkle yeast and sugar on the milk, stir and let rest. After 10 minutes the yeast mixture will have foamed and risen. Add all the ingredients except the flour and run mixer for 15 seconds. Add half of the flour and run for 1 minute on slow or lower speed. Tilt the bowl and scrape the bottom and sides and add the rest of the flour. Mixing on slow speed until all the flour is mixed in and a dough forms. Then run for 5 minutes on medium speed. Dough should feel elastic and firm.

Take out of the bowl and place on a flour-dusted counter and shape into a ball. Place in a large oiled bowl, so the dough can rise up and double in size. Cover the bowl with a piece of foil that has been oiled, and let the dough rise in a warm, draft-free place. When the dough has doubled up, punch down the dough and divide into two pieces if you decide on making one plain and one fruit twist. Set aside one piece of dough for the plain twist and use the other piece for the fruit twist.

Work in the raisins and fruit mix and let the dough rest, covered up. Take the plain piece of dough and divide it into three equal pieces and form into braids 10" to 12" in length and about 1 $\frac{1}{2}$ " thick. (Thicker in the middle of the roll and thinner on both ends) Connect the three braids at one end by pressing together and braid. You should end up with a 12" twist bread. Set on the baking tray and cover loosely with foil and let the twist bread almost double in size. (It might take 1 to 1 $\frac{1}{2}$ hours, depending on the temperature in the kitchen). Then with a pastry brush, very carefully brush on the egg and sprinkle with the poppy seeds. The plain twist bread is ready to be baked. Place the tray on the center rack of the oven and **bake at 375° for 15 minutes. Turn down the oven to 350° and bake an additional 15 minutes** to a dark golden brown.

Procedure for the Fruit Twist:

Follow the directions above for the plain twist bread, only instead of using the poppy seeds use the nonpareil seeds. The fruit twist will take longer to double up in size. **Bake the fruit twist at 350° for 35 minutes to 40 minutes** until dark golden brown. Best when served fresh. If you serve the twist the next day, wrap well in plastic wrap. Both the plain and fruit twist make the most delicious French toast. You can freeze them for up to 1 month well wrapped. (See "This and That on page 207).

Variation: Many people like round bread for Rosh Hashanah, follow all of the directions except Do Not Divide either of the doughs into three pieces, instead form the dough into one long, 24" roll and shape to form a very tight snail form. Place on the tray and let the bread almost double up and bake. For instructions to bake, see above.

Raisin Chocolate Coffeecake

If You Like Raisins and Chocolate, This is Your Coffeecake

Preparation Time: Danish dough needs one day advance preparation.

To prepare an authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the effort and time.

Reminder: The Danish coffeecake dough prepared one day ahead will be enough for three different coffeecakes or an assortment of Danish pastries, **see page 181.**

Yield: 3 coffeecakes, each serves 7

Advance Preparation:

Since it takes 2 to 3 hours for the dough to be ready

Preheat the oven 2 hours after you start shaping the Coffeecake.

Preheat the oven to 375°.

Spray the inside of the spring form with nonstick cooking spray. Sprinkle generous amounts of butter streusel on the bottom.

Ingredients:

27 slices (or less) unbaked Raisin Danish Pastry
(See page 132)

3 cups Butter Streusel
(See page 197)

1 or more cup chocolate chips (optional)

1 egg, beaten with a fork

1 ½ cup Chocolate Fudge Icing **(See page 194)**

1 cup Apricot Glaze
(See page 195)

Equipment and Utensils:

Three 9" spring forms, three 9" corrugated cake circles, spatula, nonstick cooking spray, pastry brush.

Procedure:

See Danish pastries on page 132. (Variation: Raisin Danish)

After you sprinkle raisins on top of butter cream, you can add the chocolate bits. Complete the procedure for the pastries. You will get a longer roll and can cut 27 slices.

In each form, place 9 slices and brush the tops with egg and top with butter streusel. Set the forms in a warm, draft-free environment. It could take 1 to 2 hours until the coffeecake almost doubles in size. **Bake at 375° for approx. 25 minutes or until golden brown.**

Remove from the oven and let cool for 30 minutes. Then loosen up the sides with a small metal spatula or knife and open up the form. Turn it over onto a corrugated cake circle and invert back onto a serving platter or another corrugated cake circle.

Brush with hot apricot glaze and streak generously with the chocolate fudge icing. Coffeecakes are at their best served fresh and warm. They can be kept frozen for 2 months well wrapped in foil. Reheat in foil.

Chocolate Almond Wreath Cake

Great to Decorate as a Christmas Wreath

Preparation Time:

Danish dough needs one day advance preparation. To prepare authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the effort and time.

Reminder: The Danish coffeecake dough (**See page 181**), prepared ahead, will be enough for four different coffeecakes or an assortment of Danish pastries.

Yield: One coffeecake, 8 to 10 servings

Advance Preparation:

Preheat oven to 375°.

Since it takes 2 to 3 hours for the dough to be ready to be baked, preheat the oven 2 hours after you start making the wreath cake.

Ingredients:

- | | |
|--|----------------|
| One strip of dough measuring 6" x 16" | (See page 228) |
| (<i>This is 1/4 of the prepared Danish pastry dough rolled to 24" x 16"</i>) | |
| ¾ cup Chocolate Almond Filling (See page 187) | |
| ¼ cube unsalted butter (melted) | |
| ¾ cup ground toasted almonds (See page 199) | |
| 2 TBSP. sugar & 2 tsp. cinnamon | |
| 1 egg, beaten with a fork | |
| ¼ cup sliced almonds | |
| Apricot Glaze (See page 195) | |
| Chocolate Icing (See page 194) | |

Equipment and Utensils:

12" x 16" baking tray lined with baking paper, offset metal spatula, pastry brush, one 10" corrugated cake circle, scissors.

Procedure:

Dust the counter with flour and place the 16" side of the dough horizontally on the counter. Spread the chocolate almond filling on the dough, leaving about 1 ½" wide margin without filling at the bottom edge of the dough. Brush this part with the egg. Brush over the almond filling with melted butter and then cover with ground almonds and top with cinnamon sugar. Roll over lightly with the rolling pin so the ground almonds stick to the chocolate filling.

Starting at the top, roll the dough down to form a long roll, pressing the end of the dough down onto the egg-brushed part to seal the roll. To form the ring, open up one end of the roll and be sure to insert the other end into the open end, forming a ring. Press the dough together to seal and place on tray.

With a pair of scissors, cut slits 2" apart on the outside of the ring towards the inside, and from the inside towards the outside of the ring. Brush with egg and sprinkle the top with almonds. Set the tray in a warm, draft-free environment so the wreath cake doubles in size. This could take 2 to 3 hours.

Bake at 375° for approximately 25 to 30 minutes or until golden brown in color. Remove from the oven and move onto a serving platter or corrugated cake circle. Brush with hot apricot glaze and streak with the chocolate icing.

Coffeecakes are at their best when served fresh and warm. They can be kept frozen for up to 2 months, well wrapped in foil, and reheated in foil. For freezing cakes (**See "This and That" on page 207**).

Croissants

A Real Surprise. Buttery, Flaky, and Homemade
To Bake Croissants is Time Consuming, But to Have the Aroma of Fresh Baked
Croissants is Worth the Effort

Yield: 24 croissants

Advance Preparations:

Three 12" x 16" baking trays lined with baking paper. If you intend to bake croissants the same day, you need to start in the morning to mix the dough and fold in the butter.

Preheat Oven to 400° 4 hours after you mixed the dough.

Ingredients:

2 packages rapid rise yeast $\frac{1}{2}$ oz. (5 tsp.)

1 $\frac{1}{2}$ cup milk 6 oz.

3 TBSP. sugar 1 oz

2/3 cup bread flour 2 oz.

2 eggs

2 tsp. salt

2 $\frac{1}{3}$ cups bread flour 8 oz.

4 cubes unsalted butter – 16 oz.

Cut up and refrigerated

3 TBSP. bread flour

2 eggs, *beaten with a fork*

beat the dough some more. Take the dough out of the bowl and place on a well-floured tabletop. Shape into a rectangle and let rest at room temperature for 10 minutes before folding in the butter.

In the meantime, take the four cut up cubes of butter out of the refrigerator and sprinkle 3 TBSP. of flour over the butter. With your hands, mix the butter and flour together, so the butter is pliable. If the butter becomes too soft, refrigerate for approximately 10 minutes. **For folding in the butter and forming croissants, see illustrations on page 246. When ready to bake them, use the center screen, remember to preheat your oven to 400° and place a foil pie tin with a $\frac{1}{2}$ " of water on the bottom screen of the oven to create some steam.**

Place 8 onto one baking tray. Keep them warm in a draft-free place for 30 minutes and then brush them carefully with egg. The croissants need to almost double in size before they are ready to be baked. **Bake them, on the center screen of the oven, to a light golden brown, on the top and the bottom, approximately 10 to 12 minutes.** Of course, they are best served the same day, fresh and warm!

If you have made the croissants ahead for a future date, when they cool down, place them into an airtight container. They will keep at room temperature for 2 days. When you are ready to serve them, warm them up at 300° for 3 minutes. They can also be kept frozen for 2 months, boxed and well wrapped (See "This and That" on page 207).

Equipment and Utensils:

Upright electric mixer with dough hook, plastic spatula, small bowl, rolling pin, fork, pastry brush, three 12" x 16" baking trays, foil pie tin (any size).

Procedure:

Heat milk to approximately 120° and pour into mixing bowl of electric mixer. Add yeast, sugar, and flour and stir well. When the mixture bubbles in about 5 to 10 minutes, add the salt, egg, and the most part of the 2 $\frac{1}{3}$ cups flour. Start to mix on low speed for 30 seconds, increase speed until the dough is well mixed. Lower or tilt the bowl and using the plastic spatula scrape the bottom and sides. On low speed, add the balance of the flour. As soon as all the flour is mixed in, beat the dough on medium speed until it is smooth and pliable. If dough feels sticky, add $\frac{1}{4}$ cup of flour and

Danish Krinkle

A Great Coffeecake, Especially Around Christmas

Preparation Time:

Danish dough needs one day advance preparation. To prepare authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the effort and time.

Reminder: The Danish coffeecake dough (See page 181), prepared ahead, will be enough for four different coffeecakes or an assortment of Danish pastries.

Yield: One coffeecake, 8 to 10 servings

Advance Preparation:

Preheat oven to 375°.

Since it takes 2 to 3 hours for the dough to be ready to be baked, pre-heat the oven 2 hours after you start making the Danish Krinkle.

Ingredients:

One strip of dough measuring 6" x 16"
(1/4 of the prepared dough from the Danish pastry dough recipe rolled to 24" x 16") **(See page 228)**

¾ cup Macaroon Filling **(See page 187)**

½ cup prepared instant custard **(See recipe below)**

¼ cup sliced almonds

1 ¾ TBSP. granulated sugar & 1 tsp. cinnamon
Will make 2 TBSP. cinnamon sugar

1 egg beaten with a fork

Fold the upper half of the dough over both fillings and seal both margins lengthwise. Fold again lengthwise from the top to the bottom. The top of the fold should be $\frac{2}{3}$ and the bottom $\frac{1}{3}$. Flatten and gently stretch the dough to lengthen it, in order to shape it into a pretzel, and shape on the baking tray. Brush with the egg and top with the sliced almonds and cinnamon sugar mix.

Bake at 375° for approx. 25 minutes or until golden brown. When baked, move onto a serving platter or a corrugated cake circle.

Coffeecakes are at their best when served fresh and warm. They can be kept frozen for up to 2 months well wrapped in foil and reheated in foil. For freezing cakes (See "This and That" on page 207)

Instant Custard

Ingredients:

INGREDIENTS:

1/4 cup instant vanilla pudding powder
(1/2 small package, (3 TBSP. or 1.7 oz.)
1/2 cup milk (4 oz.)

Procedure:

Combine the ingredients in a bowl and mix with a whip until there are no lumps. Set aside in the refrigerator to allow the custard to thicken. Approx. 30 minutes.

Macaroon Wreath Cake

If You Like Marzipan, You'll Enjoy This Cake

Preparation Time:

Danish dough needs one day advanced preparation. To prepare authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the effort and time.

Reminder: The Danish coffeecake dough ([See page 181](#)), prepared ahead, will be enough for four different coffeecakes or an assortment of Danish pastries.

Yield: One coffeecake, 8 to 10 servings

Advance Preparation:

Preheat oven to 375°.

Since it takes 2 to 3 hours for the dough to be ready to be baked, preheat the oven 2 hours after you start making the wreath cake.

Spray the inside of the spring form and the outside of the muffin ring with cooking spray. (*Optional:* you can use nonstick foil on the bottom). Place the muffin ring in the center of the spring form and sprinkle generous amounts of butter streusel on the bottom.

Ingredients:

One strip of dough measuring 6" x 16"
($\frac{1}{4}$ of the prepared dough from the Danish Pastry
Dough recipe rolled to 24" x 16") (**See page 228**)
 $\frac{3}{4}$ cup Macaroon Filling **(See page 187)**
 $\frac{1}{4}$ cup diced toasted almonds **(See page 199)**
 $\frac{1}{4}$ stick unsalted butter (melted)
 $\frac{2}{3}$ cup Butter Streusel, make only half of the recipe
(See page 197)
1 egg, beaten with a fork
Apricot glaze, heat up 4 TBSP. apricot jam

Bake at 375° for approximately 25 to 30 minutes or until golden brown in color. With a metal spatula or knife, loosen up the sides of the wreath cake. Cool for 30 minutes in the pan. Invert onto a 9" corrugated cake circle and turn back right side up onto a serving platter or another board. Brush with hot apricot glaze.

Coffeecakes are at their best when served fresh and warm. It can be kept frozen for up to 2 months well wrapped in foil, and reheated in foil. For freezing cakes (**See “This and That” on page 207**).

Equipment and Utensils:

9" spring form, 3" muffin ring, pastry brush, two
9" corrugated cake circles or serving platter,
offset metal spatula.

Procedure:

Dust the board with flour and place the 16" length of dough horizontally on the board. Spread the macaroon filling on the dough. Or if too stiff, use a teaspoon and spot, leaving about 1 $\frac{1}{2}$ " wide margin without filling at the bottom edge of the dough. Brush this part with the egg. Brush over the macaroon filling with melted butter and then cover with diced almonds.

Starting at the top, roll the dough down to form a long roll, pressing the end of the dough down onto the egg-brushed part to seal the roll. Place the roll seam-side down, and flatten with your hand. With a pizza cutter or knife, cut the roll horizontally in half to form two strips. Braid the two strips together. Place the braid in the prepared 9" form. To close the circle, seal both ends together. Place the 3" muffin ring in the center of the spring form. Set the form in a warm, draft-free environment so the cake will double in size. This could take 2 to 3 hours.

Pecan Wreath or Pecan Rolls

Butter, Cinnamon, and Pecans—A Combination to Get Up Earlier for Breakfast!

Preparation Time:

Danish dough needs one day advanced preparation. To prepare authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the time and effort.

Reminder:

The Danish coffeecake dough (**See page 181**), prepared ahead, will be enough for four different coffeecakes or an assortment of Danish pastries.

Yield: One pecan wreath, serves 8 to 10, or 1 dz. pecan rolls

Advance Preparation:

Make up Danish dough one day in advance.
Line the “ring mold” or the spring form with nonstick foil cut to size, the nonstick side facing upwards. Spray the inside of the mold and the outside of the muffin ring with nonstick cooking spray. Cover generously with pecan glaze and pecan pieces. **(See page 195)**

Preheat oven to 375°.

Since it takes 2 to 3 hours for the dough to be ready to be baked, preheat the oven 2 hours after you start making the wreath cake.

Ingredients:

Use one strip of Danish dough measuring approximately 6” x 16”.

(1 recipe completed Danish dough, rolled out is approximately 24” x 16”, which will make 4 strips, each 6” x 16”. Wrap remaining dough in plastic wrap and refrigerate or freeze for another use.)

1 ½ cup pecan pieces-6 oz.

½ cup pecans or other nut-3 oz. *Ground to fine meal.*

3 TBSP. cinnamon sugar- 2oz.

3 TBSP. unsalted butter (melted)-1 ½ oz.

1 recipe Pecan Glaze **(See page 195)**

Beware of hot pecan glaze getting on your hands. Best when eaten fresh. Will keep up to 3 days, well wrapped, at room temperature. Can be stored frozen for 2 months, boxed and well wrapped, **See “This and That, page 207.**

For Pecan Rolls:

Same preparation and procedure as pecan wreath, except prepare a 12 cavity muffin pan by glazing the inside of the cavity generously with pecan glaze and sprinkle with pecan pieces. Place dough pieces, one in each cavity, cut-side up. After you take the pan out of the oven wait 5 minutes then flip the muffin ring carefully over onto a baking tray and remove the pecan rolls. They should fall out easily on their own.

Equipment and Utensils:

9” to 10” ring mold or a 9” or 10” spring form with a muffin ring in the center, rolling pin, knife, pizza cutter, offset metal spatula, nonstick foil, 10” corrugated cake circle.

Procedure:

Place the strip of Danish dough on the flour-dusted counter and roll wider and longer. Keep the counter flour-dusted, so the dough does not stick. Roll in one direction and then the other. If necessary, let the dough rest for a couple of minutes during rolling. Brush rolled dough with melted butter and sprinkle evenly with cinnamon sugar and nut meal. Use rolling pin to roll over sugar and nut meal so it adheres to the dough. Roll up the dough, sealing the seams of the dough together. With a sharp knife slice the roll into 12 pieces and place into the ring mold, cut-side facing up. Set the ring mold in a warm draft-free environment for the dough to double in size. It should take approximately 2 hours. Place on the center screen of the oven and **bake approximately 35 minutes** or until golden brown. Remove from the oven and let rest for 5 minutes. Place the 10” corrugated cake circle on top of the ring mold and carefully turn over.

Wreath Cake (Assorted)

Great to Serve at an Afternoon "KaffeKlatch"
Get Together with Friends and Drink Coffee, Serve Cake, and "Gossip"

Preparation Time: Danish dough needs one day advance preparation.

To prepare an authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the effort and time.

Reminder: The Danish coffeecake dough (**See page 181**), prepared ahead, will be enough for three different coffeecakes or an assortment of Danish pastries.

Yield: 3 coffeecakes, each serves 7

Advance Preparation:

Since it takes 2 to 3 hours for the dough to be ready to be baked, **preheat the oven 2 hours after you start shaping the Wreath Cake.**

Preheat the oven to 375°. Spray the inside of the spring form and the outside of the muffin ring with nonstick cooking spray. Place the muffin ring in the center of the spring form.

Sprinkle generous amounts of butter streusel on the bottom.

Ingredients:

21 slices of Danish Pastries (unbaked)	(See page 132-133)
3 cups Butter Streusel	(See page 197)
1 egg, beaten with a fork	
Or Cheese Filling	(See page 187)
Or Custard Filling	(See page 199)
Or Poppy Seed Filling	(See page 186)
Or Prune Filling	(See page 186)
Or Fruit Filling	(See page 185)
1 cup Apricot Glaze	(See page 195)

NOTE: *These toppings can also be used as fillings.*

Equipment and Utensils:

Three 9" spring forms, 3 muffin rings, spatula, pastry brush, four 9" corrugated cake circles.

Procedure: See Danish Pastries on page 132.

Complete procedure by cutting 21 pastry slices. Instead of placing the pastries on the baking trays, place the slices in 9" spring forms, seven in each one. Brush the top with egg and set the forms in a warm, draft-free environment. After 1 hour, very gently place your toppings, approx. 1 TBSP., on each slice, without pressing down. Sprinkle the butter streusel on top. Wait until the wreath cake is almost doubled in size, it might take up to 2 hrs. **Bake at 375° for approx. 25 minutes** or until golden brown. Take out of the oven. After 30 minutes loosen up the sides with a small spatula or knife and open up the form and carefully remove the muffin ring.

Brush with hot apricot glaze, being careful not to disturb the toppings. When the wreath cake has cooled and the toppings are firm, turn over onto a corrugated board and invert back onto a serving platter or another corrugated cake circle. Coffeecakes are at their best served fresh and warm. They can be kept frozen for 2 months well wrapped in foil. Reheat in foil.

If you prefer to bake only one coffeecake, cut only seven slices from the roll of dough, and wrap the remainder of the Danish pastry roll in foil and freeze for future use for up to 1 month. To use, take out of the freezer the night before and place in the refrigerator.

Danish Pastries

Family and Friends Can't Wait to Enjoy These Buttery Pastries

Preparation Time:

Danish dough needs one day advance preparation. To prepare authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked coffeecake is well worth the effort and time.

Reminder: The Danish coffeecake dough (**See page 181**), prepared ahead, will be enough for four different coffeecakes or an assortment of Danish pastries.

Yield: 21 individual 4" Danish pastries or 30 - 3" individual miniature Danish pastries or
4 - 9" wreath cakes

Advance Preparation:

Preheat oven to 375°.

Since it takes 2 to 3 hours for the dough to be ready to be baked, preheat the oven 2 hours after you start making the Danish pastries.

Ingredients:

1 full recipe 24" x 16" Danish Dough
(*2 lbs. 8 oz., all rolled out*)
(For miniature danish roll out two pieces, each
20" x 10") **(See page 228)**
2 cups Vanilla Butter Cream **(See page 190)**

½ cup granulated sugar

1 tsp. cinnamon

Mixed together and set aside in a small bowl.

Toppings: Your Choice Per Pastry

1 or 2 TBSP. of jam, custard, or plain Butter
Streusel (Butterhorn) **(See page 197)**
Poppy Seed and Prune Filling **(See page 186)**
Fresh fruit such as berries or slices of peach,
apricot, or apple
2 whole eggs beaten with a fork in a small bowl
1 cup Apricot Glaze **(See page 195)**

Optional:

For Raisin Danish, use 2 cups raisins.

For Raisin Chocolate Coffeecake, use 2 cups
chocolate chips.

Bake at 375° for approx. 15 to 20 minutes until the pastries are golden brown (miniature Danish,
12 to 15 minutes.) With a metal spatula, you can lift up the bottom of the pastries to see if they are baked.
Take the tray out of the oven and brush with the hot apricot glaze. (**Be careful not to disturb the toppings.**)

Equipment and Utensils:

Three to four 12" x 16" baking trays lined with
baking paper, offset metal spatula, small bowl,
pastry brush, rolling pin.

Procedure:

Dust board with flour and place the 24" width of
dough horizontally on the board. Spread the
butter cream on the dough and sprinkle with
cinnamon sugar, leaving about a 1 ½" wide
margin, without filling at the bottom edge of the
dough. Brush this part with egg.

Starting at the top, roll the dough down to form a
long roll, pressing the end of the dough down
onto the egg-brushed part to seal the roll. The
seam of the roll should end up on the bottom.

If the dough roll becomes too soft, refrigerate for
30 minutes before cutting. Otherwise, slice
approx. 21 slices of Danish rolls and place on
two or three baking trays, far apart. They will
almost double in size. Brush the top with egg.
Set the trays in a warm, draft-free environment so
the pastries will almost double in size. After
approx. 30 minutes, you can top the pastries with
your favorite toppings. (Check to see if you have
any leftover toppings or fillings from previous
baking, so you can use them.) The doubling in
size could take 1 to 2 hours.

Variation:** *Raisin Danish 4" to 4 ½" or Miniature Raisin Danish 3"*

For Chocolate Raisin Coffeecake, in addition to the raisin, sprinkle with chocolate bits.

For Raisin Danish:

Same as the plain Danish, except before rolling up the dough, sprinkle raisins very generously on top of the butter cream, then cinnamon sugar. Everything else in the recipe is the same. By adding the raisins you should get 27 slices.

***If you prefer to use only ½ of the roll, wrap the balance in plastic wrap and freeze for future use, for up to 1 month. To use, take out of the freezer the night before, and place in the refrigerator.*

For 3" Miniature Danish:

Roll out two pieces each 20" wide x 10" long, same procedure as 4" Danish. Each roll you can slice in approx. 15 slices.

Variation Bear Claw:

Use two pieces of rolled out Danish dough 6" x 16", using the illustration of Almond Puff Paste Bearclaw, see page 235 as a guide. Use 1 recipe Chocolate Almond Filling, see page 187.

Danish pastries are best served fresh and warm. They can be kept frozen for 2 months, boxed and well wrapped in foil, and reheated in foil before serving. See "This and That" on page 207.

Beehive Coffee Cake

A Coffee Cake Filled with Bavarian Cream

Yield: One 9" cake, serves 8 to 12

Advance Preparation:

Preheat oven to 375°.

Spray the 9 ¾" spring form with nonstick cooking spray. Sprinkle bottom with butter streusel.

Ingredients:

½ cup milk (2% or reg.) 4 oz.

1 tsp. dry yeast (½ package)

1 TBSP. granulated sugar

2 TBSP. all purpose flour

½ cube unsalted butter, soft (2 oz.)

⅓ cup granulated sugar (2 ½ oz.)

½ tsp. pure vanilla extract

1 ½ tsp. lemon zest

¼ tsp. nutmeg

½ tsp. salt

2 ¼ cups all purpose flour (13 oz.)

1 small egg

Equipment and Utensils:

Upright electric mixer with flat beater, oiled bowl, plastic spatula, rolling pin, small sieve, small pot, offset metal spatula, one 9 ¾" spring form, 9" corrugated cake circle, nonstick cooking spray.

Procedure:

Place warm milk in a small bowl, sprinkle yeast on top and stir. Then add the sugar and flour and stir. Cover up and place in a warm, draft-free environment for approx. ½ to 1 hour.

In the meantime place all the ingredients, except the flour and egg, into the bowl of the electric mixer and cream 30 seconds. Then add the egg. Check the yeast mixture to see if it has risen. Place in the bowl of the electric mixer and add the flour on low speed. As soon as the flour is mixed in, increase speed to medium and beat the dough until it becomes elastic.

Remove the dough from the bowl of the electric mixer and place in the oiled bowl. Cover up and set in a warm, draft-free environment for approx. 1 hour to allow the dough to rise. Remove the dough from the bowl and onto a flour-dusted board. Form a ball and flatten down. Cover up and let the dough rest for 10 to 15 minutes. Roll out to a 10" round piece of dough and place into the spring form.

Ingredients for Beehive Topping:

1 cube unsalted butter (4 oz.)
½ cup + 1 TBSP. granulated sugar (4 oz.)
¼ cup milk (regular or 2 %) (2 oz.)
1 ¼ cup sliced almonds (5 oz.)

Ingredients for Pudding:

2 cups milk (reg, 2%, or 1%) (16 oz.)
1 cup instant vanilla pudding powder (7 ½ oz.)
1 cup heavy whipping cream (½ pint or 8 oz.)

Procedures:

Place all the ingredients except the nuts in a small pot and bring to a boil. Then add the almonds, turn down the heat and stir with a wooden spoon until the mixture thickens. Let the nut topping cool off and then pour on top of the dough. Spread evenly. Place in a warm, draft-free environment for approx. 1 hour. Place on a baking tray on the center screen of the oven and **bake at 375° for 20 to 25 minutes.**

Procedure for Pudding:

In a bowl combine the milk and instant pudding powder and stir with a wire whip until there are no lumps. Let it stand for 30 minutes to thicken in the refrigerator. Whip the cream on a medium high speed until the cream reaches a firm peak. Add the pudding gradually while mixing on low speed. Continue mixing on medium speed until fully incorporated. Refrigerate until ready to use.

Procedure to Fill Beehive:

After baking and completely cooled, split the cake horizontally and place the top half, with the nut topping, on a corrugated cake circle. With a very sharp knife cut into 8 to 12 pieces. Place pudding on the bottom layer and level out. Slip the nut-topped pieces on carefully. This will make it easier to complete cutting the cake without squashing out the cream. Keep refrigerated at all times and serve the same day. Not recommended to freeze. Keeps refrigerated for 2 days.

Hamentaschen (Turnovers Filled with Various Jams)

Purim is a Happy Jewish Holiday
Hamentaschen Are Baked and Enjoyed By All

Yield: 24 to 26 hamentaschen

Advance Preparation:

Preheat oven to 375°

Two 12" x 16" baking trays lined with baking paper.
First prepare filling and topping (See page 186).

Ingredients:

½ cup warm milk (2% or regular) (2 ¾ oz.)
1 tsp. dry yeast (½ package)
1 TBSP. granulated sugar
½ cup all purpose flour (2 ¾ oz.)

Ingredients:

2 ½ cubes unsalted butter, cut up (9.3 oz.)

3 cups all purpose flour (16 ½ oz.)

¾ cup granulated sugar (5.6 oz.)

¼ tsp. salt

¾ tsp. baking powder

¼ tsp. nutmeg

1 TBSP. pure vanilla extract

1 TBSP. lemon zest

2 eggs (3.3 oz.)

2 eggs, beaten with a fork to brush on the dough

½ cup diced or sliced nuts

½ cup granulated sugar and ½ tsp. cinnamon

strips horizontally, and vertically cut into three strips to form 12 squares of approx. 3 ¼" each. Brush off the flour and then brush the surface with egg. Using a tablespoon, place filling into the center of the dough square. Fold the dough carefully over the filling to form a triangle. Press with your fingers to close the dough edges without squashing out filling. Place on the baking tray, 12 to 14 per tray. Brush the top with egg and sprinkle with diced almonds or sliced nuts and cinnamon sugar. So you can distinguish the different filled Hamentaschen, use different toppings.

Be sure to cut a small slit with scissors on the top of the hamentaschen so the steam can escape when baking. **Bake at 375° for 20 to 25 minutes** until the top and bottom are golden brown.

Best when served fresh the same day, but they will keep at room temperature for 2 to 3 days. They also can be kept frozen, boxed and well wrapped, for 2 months, (See "This and That" on page 207).

Equipment and Utensils:

Food processor with metal blade, spoon, zester, medium size bowl, pizza cutter, plastic spatula, rolling pin, pastry brush, offset metal spatula, upright electric mixer, flat beater.

Procedure for yeast mixture:

Dissolve sugar in warm milk, sprinkle yeast on top and stir to dissolve the yeast in the bowl. Last, stir flour into yeast mixture and place in a warm, draft-free place. It will be a soft dough. Set bowl in hot water for dough to rise. Takes 1 hour.

Procedure To Complete Dough:

Place all ingredients except the eggs and yeast mixture into bowl of the electric mixer and run until texture of a coarse cornmeal. Then add yeast mixture and eggs and run until a dough forms. Do not over mix. Take out of the bowl and onto a flour-dusted board and divide into two pieces. Shape each into a rectangle and flatten out. Wrap in plastic wrap and refrigerate for 30 minutes, so you can roll out the dough.

Roll each piece of dough on a flour-dusted board to approx. 16" long by 12" wide. Using a pizza cutter, trim the edges and with a metal spatula, loosen the dough from the board. Cut into four

Hot Cross Buns

To Be Served Hot Out of the Oven on Good Friday

Yield: 48 hot cross buns (You can bake some of the buns, or you can freeze them unbaked and then bake them at a later date. You can also bake them and heat them up later.)

Advance Preparation:

Preheat the oven to 400°.

Since it takes approx. 2 hours to mix the dough and get the buns ready to be baked, preheat the oven 2 hours after you start mixing the dough. Line the baking trays with baking paper.

Ingredients:

1 ½ cup milk (2% or regular) (12 oz.)
(heated to approx. 100°)
1 tsp. granulated sugar
2 packages active dry yeast (½ oz.)
½ cup bread flour (3 oz.)
½ cup granulated sugar (3 ¾ oz.)
6 cups bread flour (36 oz.)
2 TBSP. liquid vegetable oil (1 oz.)
3 whole eggs (5 oz.)
2 tsp. salt
2 tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves (*optional*)
¼ tsp. allspice (*optional*)
Lemon zest of 2 lemons
2 cups diced orange peel or fruit mix (13 oz.)
1 cup raisins (5 ½ oz.)
1 cube unsalted butter, melted (4 oz.)
1 egg, beaten with a fork

When the dough has doubled in size, punch it down. Shape into a rectangle and cut four strips of dough. Divide each strip into 12 equal pieces. Form each piece into a small round ball and place on a parchment lined baking sheet. (Place four buns to a row, four rows altogether.) They should be spaced so they have enough room to double in size. Brush the tops of the buns with egg. Place in a warm spot until almost double in size (approx. 30 minutes.) Mix custard after you have formed hot cross buns and placed on tray.

Custard Topping:

2 cups milk
1 cup instant vanilla pudding powder

When the hot cross buns have almost doubled in size, fill a pastry bag with custard and pipe the cross on each bun. Place the baking trays into the preheated oven and bake to a light golden brown (approx. 16 minutes.) Best when eaten fresh on the same day. You can store in an airtight container for 2 days. You can also freeze the buns for 1 month in an airtight container. (See “This and That” on page 207).

Equipment and Utensils:

Upright electric mixer with dough hook or flat beater, small pot, wooden spoon, knife, large and small bowl, plastic spatula, pastry bag with a ¼" round tip opening, three 12" x 16" baking trays.

Procedure:

Place the warm milk in the bowl of the upright electric mixer and sprinkle the sugar and yeast on top. Stir with a spoon to dissolve. Add ½ cup flour and stir. Cover up and set in a warm, draft-free environment until the mixture has risen up.

Position the bowl into the electric mixer and add ½ cup sugar, 6 cups bread flour, 3 eggs, salt, spices, and zest. Start mixing on the lowest speed and a dough will form. Add the melted butter. After it is mixed in, increase speed. The dough should be smooth and elastic. You can carefully work in the fruit and raisins or transfer the dough to a lightly-floured surface and, by hand gradually knead in the fruit. Spray a good-sized bowl with cooking spray, round up the dough and place into the bowl. Spray the top of the dough with cooking spray and cover with plastic wrap.

Place the dough in a warm, draft-free environment to rise until it has doubled in size. (Approx. 1 to 1 ½ hour.)

Topping Procedure:

Mix in a bowl with a wire whip until the powder is well dissolved. Refrigerate for 30 minutes.

Flake Rolls – Plain, Cinnamon, or Orange

A Great Way to Start Your Breakfast

Preparation Time:

Danish dough needs one day advanced preparation. To prepare authentic Danish coffeecake is time consuming and involves an overnight process, but the aroma of fresh baked flake rolls are well worth the effort and time.

Yield: 20 large flake rolls or 40 half-size flake rolls per flavor

Advance Preparation:

Preheat oven to 350°

Since it takes 1 hour for the flake rolls to be ready to be baked, preheat the oven 1 hour after you start making the flake rolls.

Ingredients for Cinnamon Flake Rolls:

Danish Pastry Dough	(See page 181)
½ recipe Chocolate Almond Filling	(See page 187)
½ cup Apricot Glaze	(See page 195)
½ cup Icing	(See page 195)
½ cup granulated sugar	<i>Mix</i>
½ tsp. cinnamon	<i>Together</i>

Ingredients for Orange Flake Rolls:

Danish Pastry Dough	(See page 181)
⅔ cup orange marmalade	
⅔ cup plain cake crumbs	

Mix together.

½ cup Apricot Glaze	(See page 195)
½ cup Icing	(See page 195)

Ingredients for Plain Flake Rolls:

Danish Pastry Dough	(See page 181)
1 cube unsalted butter, melted 4 oz.	

Equipment and Utensils:

Two muffin tins 2 ¾" x 1 ¼", paper cups for tins, sharp knife, offset metal spatula, plastic spatula, rolling pin, pastry brush.

Procedure For Baking:

Procedure for all rolls (Ingredients will vary according to type. See illustrations on page 239).

After the flake rolls are in the muffin tin, set aside in a draft-free place to allow the dough to double in size. **Bake for approx. 18 to 20 minutes.** Take out of the oven and while still hot, brush the cinnamon and orange flake rolls with apricot glaze. Remove from the muffin tin. Warm the icing and drizzle onto the cinnamon and orange flake rolls. The plain flake rolls are brushed with melted butter. Best when eaten fresh. Will keep up to 3 days, well wrapped, at room temperature. The rolls can be frozen for 3 to 4 months, well wrapped. (See "This and That" on page 207).

Procedure for Orange Flake Rolls, see page 239:
Replace the chocolate almond filling and cinnamon sugar with orange filling.

Procedure for Plain Flake Rolls, see page 239:
Brush dough (*figure 1*) with melted butter instead of other filling. After baking, brush with melted butter.

9" Apple Cranberry Tart

A Delectable Dessert for the Holiday Season

Yield: One 9" tart, serves 8 to 10

Advance Preparation:

Preheat oven to 400°.

9" tart shell, 9" x 1 ½", (unbaked) Sharlet Dough
(See page 184)

Ingredients:

1 package fresh cranberries (16 oz.)

½ cup granulated sugar

¼ cup water

3 ½ cups Apple Filling **(See page 185)**

1 egg, beaten with a fork

¼ cup corn flakes or bread crumbs

2 ½ cups Butter Streusel, ½ recipe **(See page 197)**

least 30 minutes. After removing the shell from the freezer, let it rest for 10 minutes and then brush with egg and sprinkle with crumbs. Pour all of the filling into the tart shell and level out before topping with butter streusel.

Bake for 35 minutes on the bottom screen of the oven until the streusel looks baked. Be sure the tart is completely cold and firm before turning over onto a 9" corrugated cake circle. Invert back onto a cake platter. Serve fresh the same day. The tart will keep refrigerated for 2 to 3 days, well covered. It can be frozen for 2 to 3 months. See "This and That" on page 207.

Mince Pie

A Christmas "Must"

Yield: 9 ½" deep-dish pie, serves 10 to 12

Ingredients:

Replace apple filling with:

5 cups mincemeat (*Available at gourmet stores*)

½ cup brandy

1 cup very fine chopped tart apples

Add both to mincemeat and mix well.

Equipment and Utensils:

Medium pot, wooden spoon, small bowl, pastry brush, plastic spatula, 9" corrugated cake circle, cake platter.

Procedure:

Prepare ahead, wash cranberries and bring to a boil in a small pot, adding ½ cup sugar and water and stir. As soon as the cranberries start popping, move into a small bowl to get cold.

Prepare the cranberry filling and apple filling. When both are cold, you can mix them together.

Prepare the tart shell ahead and freeze for at least 30 minutes. After removing the shell from the freezer, let it rest for 10 minutes and then brush with egg and sprinkle with crumbs. Pour all of the filling into the tart shell and level out before topping with butter streusel.

For Advance Preparation, Equipment and Utensils, and Procedure:

See Apple Pie Recipe, page 144

Apple Sharlet

My Mother and Grandmother's Recipe

Yield: One 9" sharlet, serves 8 to 10

Advance Preparation:

Preheat oven to 350°.

1 recipe Sharlet Dough (See page 184)
(complete in 9" x 1½" baking tin)
Bottom and top all rolled out and ready to be filled.

Ingredients:

6 medium Granny Smith apples (gross 3 lbs.)
(Net 1 lb. 12 oz., after cored, peeled, and sliced)
½ cup raisins
½ cup concentrated frozen apple juice
¼ cup granulated sugar
1 tsp. cinnamon
¼ tsp. salt
1 TBSP. lemon juice
2 TBSP. unsalted butter

Cornstarch Mix:

2 TBSP. cornstarch
¼ cup concentrated frozen apple juice

Fill the tart bottom with the apple filling and cover with the rolled out top dough. Press edges of the dough tightly together and trim off any surplus dough. With a fork, poke a hole into the top of the dough, so during baking the steam can escape. **Bake at 350° for 1 hour** until the top is golden brown. Cool off for at least 1 hour. With a small metal spatula, loosen up the sides and turn the sharlet over onto a serving platter or a 9" corrugated cake circle.

Best served fresh. Store well wrapped in the refrigerator for 2 to 3 days or for 1 to 2 months in the freezer. For freezing see the "This and That" on page 207.

Fruit Sharlet Topped with Butter Crumbs

I Don't Think My Mother or Grandmother Will Mind If The Recipe Is Changed Slightly

This is a variation from the Apple Sharlet and follows the same procedure and ingredients as the Apple Sharlet except it uses one less apple and eliminates the raisins.

Replace raisins with either:

1 cup fresh cranberries (Great for the fall holidays)
1 cup fresh or frozen raspberries (Do not defrost berries)
1 cup fresh or frozen blueberries (Do not defrost berries)

Top with 1 ½ - 2 cups butter crumbs (see page 197). Use the 6 oz. of the top dough for your own creations. **Bake at 350° for approx. 1 hour.**

Equipment and Utensils:

Mechanical apple peeler or vegetable peeler, large bowl, small bowl, fork, wire whip, small metal spatula, knife, plastic spatula, 9" corrugated cake circle, serving platter, colander.

Procedure:

Peel and core apples with a vegetable peeler, cut each apple into 12 wedges, break up the apples. (If you used the mechanical apple peeler, break up slices). Place the apples in a pot and add all of the ingredients except the cornstarch and the ¼ cup apple juice concentrate. Sauté for approx. 6 min. covered, stirring once or twice. Take off the stove and drain liquid to a smaller pot and bring to a boil. As soon as it boils, stir in the cornstarch mix, which should be mixed ahead in a small bowl prior to adding to the medium pot. Turn down the heat and stir for approx. 2 min. Turn off and pour over the apples that were placed in a bowl. Mix well together and set aside to cool. The filling can be kept 1 day at room temperature and 3 days refrigerated.

Apple Tart With Sour Cream Topping

Another Original Family Recipe Favored By All

Yield: One 9" tart, serves 8 to 10

Advance Preparation:

Preheat oven to 350°.

1 recipe Sharlet Dough (See page 184)
(Bottom is rolled out, ready to fill, complete in
9" x 1½" baking tin)
*(Use only the bottom 11 oz., the 6 oz. of the top
dough use for your own creations).*

Ingredients For Apple Filling:

5 medium Granny Smith apples (gross 2 ½ lbs.)
⅓ cup concentrated frozen apple juice
1 TBSP. granulated sugar
1 tsp. cinnamon
¼ tsp. salt
1 TBSP. lemon juice
2 TBSP. unsalted butter

Cornstarch Mix:

1 TBSP. + 2 tsp. cornstarch
2 TBSP. concentrated frozen apple juice

Ingredients for Sour Cream Topping:

8 oz. sour cream
2 TBSP. granulated sugar
½ tsp. pure vanilla extract
2 egg yolks (1 ½ oz.)
2 TBSP. almond meal (See page 205)

Equipment and Utensils:

Mechanical apple peeler or vegetable peeler,
large bowl, small bowl, fork, wire whip, small
metal spatula, knife, plastic spatula, colander, 9"
corrugated cake circle, serving platter.

Procedure:

Peel, core, and slice apples with a vegetable
peeler and cut each apple into 12 wedges. Break
up the wedges. If you used the mechanical apple
peeler, just break up the slices.

Place the apples in a pot and add all of the
ingredients except the cornstarch mix. Sauté for
approx. 6 min. covered, stirring once or twice.
Take off the stove, drain liquid into a smaller
pot, and bring to a boil. As soon as it boils, stir
in the cornstarch mix, which should be mixed
ahead in a small bowl prior to adding to the
medium pot. Turn down the heat and stir for
approx. 2 min. Turn off and pour over the apples
that were placed in a bowl. Mix well together
and set aside to cool. The filling can be kept 1
day at room temperature and 3 days refrigerated.

Preparing Sour Cream Topping:

Combine all the ingredients in a small bowl and
stir well until all are incorporated. Set aside.

Place apple filling in 9" x 1 ½" tart bottom and
level out. There should be at least ¼" to ½"
space on top of the apples for the sour cream

topping. Pour on topping before baking. **Bake at 350° for 1 hour** or until golden brown on top. Cool off
for at least 1 hour. With a small metal spatula, loosen up the sides and turn the tart over on a 9" corrugated
cake circle. Invert back onto a serving platter or another corrugated cake circle.

Best served fresh. Store, well wrapped, in the refrigerator for up to 2 to 3 days, or for 1 or 2 months in the
freezer. **For freezing see "This and That" on page 207.**

Plum Tart (Pflaumentorte)

My Mother Taught Me How to Bake "Pflaumentorte"

Don't miss out on baking the Plum Tart, since Italian Plums are only available from the end of August to the beginning of October.

Yield: Two 9" plum tarts, each serves 8

(The reason to bake two: everyone wants a second helping)

Advance Preparation:

Preheat oven to 375°.

Two 9" x 1" fluted tins or spring forms sprayed with nonstick oil. Line the bottoms with baking paper or nonstick foil (cut round to size).

Ingredients:

4 lbs. Italian Plums

Ingredients for Tart Bottoms:

2 cups all purpose flour (10 oz.)
¼ cup superfine sugar (2 oz.)
½ tsp. baking powder
1 ½ cube unsalted butter, cold
(cut into small pieces)

1 whole egg (2 oz.)
1 yolk (¾ oz.)
1 tsp. pure vanilla extract
1 tsp. lemon zest

1 egg, beaten with a fork
½ cup cornflake crumbs
4 TBSP. currant jelly

dough carefully onto a rolling pin and roll the dough into the form. Pat the dough into the sides of the form. If the dough has broken apart, just pat evenly together. Brush the dough with the egg and cover the bottom and sides with the cornflake crumbs.

Place in the refrigerator for 15 to 30 minutes and then cover the bottom with plums, cut-side facing up. Start to line up from the outside circling in, placing the prunes very tight.

Set the baking form on the bottom screen of the oven. It should take about **35 to 45 minutes to bake at 375°**. When the plums feel soft and the rim of the dough looks baked, remove from the oven.

After approx. 30 minutes, turn the plum tart over onto a 9" corrugated cake circle and revert back onto a serving platter or another 9" corrugated cardboard. Heat up the currant jelly in the microwave oven and brush on top of the plum tart. Serve the same day. It will keep another day in the refrigerator. Not recommended to freeze.

Equipment and Utensils:

Pastry brush, small sharp knife, food processor or hand pastry blender, two 9" corrugated cake circles, rolling pin.

Procedure:

Wash and dry the plums, cut along the "line," and take out the pits. Flatten out the plums and cut ⅓ into the plum.

Sift the flour, baking powder, and sugar into the food processor bowl and add the butter and pulse the food processor until the mixture reaches the consistency of a coarse cornmeal.

Place the egg, yolk, vanilla, and lemon zest in a small bowl and stir with a fork, before adding through the feeding tube of the food processor. Mix until a dough forms. Do not over mix.

Divide the dough into two pieces and flatten each down to a round flat patty. Place in the refrigerator for 15 minutes and then take out of the refrigerator. On a lightly-floured surface roll the dough to a 13" circle about ⅛" thick. To transfer the dough into the baking form, roll the

Strawberry or Raspberry or Combination Fruit Tart

You Will Never Go Wrong Serving Your Guests
Or Family Fresh Fruit Tarts

Yield: Two 9" tarts, each serves 6 to 8

Ingredients:

1 recipe Sharlet Dough
(2 pre-baked tart bottoms)

(See page 184)

1 recipe Fruit Tart Glaze (See below)

(or 1 ½ cup raspberry or currant jelly)

¾ cup diced toasted almonds

2 baskets strawberries (24 oz.)

2 thin Butter Sponge Layers (See page 173)

If you don't want to take the time to bake the sponge layers, you can purchase a frozen pound cake and slice it very thin to cover the tart bottom.

Equipment and Utensils:

Serrated small knife, small bowl, pastry brush.

Procedure:

Wash strawberries, pat dry, and remove the stems. On the baked tart shells, brush hot jam and cover each with the very thin sponge layer. In a small bowl, pour the slightly hot glaze, then put in the fruit and stir lightly to coat the fruit. Place fruit on the tart bottom, starting around the edge, arrange the fruit in a circle all the way around. Continue until generously covered. Brush carefully with the warm fruit glaze to cover all of the fruit.

The tarts keep refrigerated for 1 or 2 days.
Best served on the first day. Do not freeze.

Variations:

Use raspberries or any other fresh fruit, or a combination of fruits. Be creative. Also you can make tartlets. The same procedure as the 9" tart, except you use the sharlet dough to bake the tartlets. (See page 184).

Glaze for "Open Face" Fruit Tarts

Yield: 1 ½ cups

Ingredients:

1 can Kerns® Nectar (11 ½ oz.)
(Avail. in different fruit flavors)

2 TBSP. sugar

3 TBSP. cornstarch

2 TBSP. water

1 tsp. lemon juice

Procedure:

Stir together and dissolve the sugar, cornstarch, water, and lemon juice in a cup so that there are no lumps.

In a small pot, bring the nectar to a boil and while stirring, add the above starch mixture. Bring this mixture back to a boil and then turn down the

heat to medium high. Continue stirring for approx. 1 minute. Before using it on fruit, let the mixture cool down (approx. 5 minutes). This glazing can be kept at room temperature and reheated. If keeping for more than one day, keep refrigerated.

Variation: You can use heated currant jelly for glazing the fruit tarts.

Pecan Tart

A Special Treat for Thanksgiving and Christmas

Yield: One 9" tart, serves 8 to 10

Advance Preparations:

Preheat oven to 350°.

9" tart shell, 9" x 1 ½", Unbaked Sharlet Dough
(See page 184).

Ingredients:

¾ cup dark corn syrup (9 oz.)
3 eggs (5.1 oz.) *Whip up eggs and yolks*
2 yolks (1.3 oz.) *lightly together*
½ cup brown sugar, packed (3 oz.)
¾ cube unsalted butter (6 oz.)
¼ cup heavy whipping cream (2 oz.)
3 ½ cups pecan halves or pieces (14 oz.)
1 tsp. pure vanilla extract
1 TBSP. rum
½ tsp. salt
1 TBSP. lemon zest

Topping: (Optional)

1 bittersweet chocolate bar (3 ½ oz.)
1 TBSP. unsalted butter
(Melt both in a small bowl in the microwave.)

Variations: Chocolate Pecan Tart

Instead of lemon zest, use ½ cup unsweetened cocoa powder. Heat the powder in the pot with the other ingredients to a **temperature of 115° only**. Do not strain. The rest of the procedure is the same.

Equipment and Utensils:

Medium pot, wooden spoon, sieve, small bowl, candy thermometer, plastic spatula, cake platter, 9" corrugated cake circle, and small plastic sandwich bag.

Procedure:

Place all ingredients except vanilla, lemon zest, salt, and rum in a medium pot and stir well. Turn on the heat and stir constantly over low moderate heat for approx. 7 minutes. Do not let the mixture boil. **Bring to 150°.** It should just begin to thicken. Strain at once into the bowl over the pecans and then stir in the vanilla, rum, and lemon zest. Pour the batter mixed with the pecans into the tart shell. Place the pecan tart on the bottom screen of the oven and **bake approx. 35 minutes at 350°.** Let the tart cool off for 1 hour before turning over onto a corrugated cake circle. Invert back onto a cake platter.

Optional Chocolate Topping:

Fill a small plastic bag with chocolate. Cut off a small tip and crisscross on the top of the pecan tart.

Apple Pie

Tart Apples and Buttery Crust

Yield: One 9 ½" deep-dish pie, serves 10 to 12

Advance Preparation:

Preheat oven to 400°.

Spray pie tin or Pyrex pie plate with nonstick cooking spray.

Ingredients:

3 cups all purpose flour (13 ½ oz.)

1 ½ TBSP. granulated sugar

¼ tsp. salt

2 ¼ cubes unsalted cold butter, cut up (9 oz.)

5 TBSP. cold water

¼ tsp. pure vanilla extract

5 cups Apple Filling

(See page 185)

1 egg, beaten with a fork

¼ cup corn flake crumbs **or**

¼ cup plain bread crumbs

½ cube unsalted butter, melted (2 oz.)

½ cup granulated sugar and ½ tsp. cinnamon

about 14" across and ⅛" thick. To transfer the dough to a pie plate, pick up the dough by rolling it onto the rolling pin and unroll into the pie plate. Brush with egg and sprinkle with crumbs. Fill with filling and roll out the top dough. Use the same procedure as for the bottom dough. Drape the dough over the top of the filling. Trim the dough with scissors, leaving a ½" overhang. Fold the top crust under the bottom crust and crimp the edge decoratively. Cut out a 1" hole on top, so the steam can escape. Brush top with melted butter and sprinkle generously with cinnamon sugar.

Baking:

Place the pie on the bottom screen of the oven and **bake at 400° for approx. 50 minutes**, until golden brown. Cool down for 1 hour. Eat fresh, but you can keep it for the first day at room temperature. Keeps well wrapped for up to 3 days in the refrigerator. It can also be kept frozen for 2 months, boxed and well wrapped (See "This and That" page 207).

Variations:

Same as the apple pie only use:

Cherry filling

(See page 185)

Peach Filling

Replace cherries with peach or apricot or berry filling. See other options. You can use 1 can ready fruit filling and add fresh fruit.

Equipment and Utensils:

Food processor with metal blade, rolling pin, 9½" deep-dish pie tin, small knife, plastic wrap, scissors, pastry brush, fork, nonstick aluminum foil, nonstick cooking spray.

Procedure: To Mix the Pie Dough

In the bowl of the food processor, combine the flour, sugar, salt, and butter and pulse until a coarse mealy texture forms (approx. 30 seconds). Stop the food processor and add the 5 TBSP. water and continue pulsing until a dough almost forms (approx. 30 seconds, which means it barely sticks together).

Option: To mix pie crust by hand, the procedure is to cut in the butter with a pastry blender.

Procedure: To Roll Out the Dough

Remove the dough from the bowl and divide into two pieces. The dough for the bottom should be 20% more than the top part. Form each into a ball. Wrap in plastic wrap and flatten the dough into a disk. Refrigerate the dough until it is firm enough to roll out. Roll out the dough to a circle

Boston Cream Pie

A Yankee-Doodle Dandy Pie

Yield: One 9" pie, 8 to 10 servings

Advance Preparation

½ recipe Old Fashioned Butter Sponge Layer
Or bake 1 recipe and freeze 1 layer for future use.
(See page 173)

1 recipe Chocolate Icing **(See below)**

½ cup Simple Syrup: *Combine ½ cup water and ¼ cup sugar. Bring to a boil and let cool off.*

1 recipe Bavarian Cream **(See page 192)**

Equipment and Utensils:

Two 9" corrugated cake circles, deep 9" pie tin, sharp knife, spatula, pastry brush.

To Assemble Cake:

Split one layer in half. Set top half of the layer aside and place bottom half on a 9" corrugated cake circle. Brush the bottom half of the layer heavily with syrup. Spoon Bavarian cream onto the bottom half and spread to level. Set top half of the layer on top of the cream and press to level. Brush layer heavily with syrup. Before icing, place in the refrigerator for 30 minutes to make sure the Bavarian cream is set up and stiff.

With a spatula, ice the top of the pie with the prepared chocolate icing. Pour the icing onto the center of the pie and spread it evenly across the top.

Refrigerate for up to 4 days or freeze in a well wrapped box for up to 3 months. See "This and That" on page 207.

Variations:

As an alternative to the plain vanilla Bavarian cream, you can use coffee Bavarian cream or charlotte mandarin cream filling. **(See page 192)**

Remember to add 2 TBSP. of coffee liqueur to the simple syrup used to brush the layers if you are making a coffee Bavarian cream pie. If you are making a charlotte mandarin cream pie, add either 1 TBSP. of orange juice and 1 TBSP. of rum or 2 TBSP. orange liqueur to the simple syrup used to brush on the layers.

To make the top of the pie more decorative, you can use extra chocolate icing and decorate the top. Also, if you have extra Bavarian cream, you can make a border around the edge of the pie using a pastry bag fitted with a small star tip.

Chocolate Icing

Ingredients:

1 bar bittersweet chocolate (3 ½ oz. size bar)
½ cube unsalted butter (2 oz.)

Procedure:

Melt chocolate in the microwave oven for 1 minute on low power, 50%. Stir in butter until smooth and use immediately.

Pumpkin Pie

A Thanksgiving "Must"

Yield: Two 9 ½" deep-dish pies, each serves 8 to 10

Advance Preparation:

Preheat oven to 425°.

Two 9 ½" deep-dish pie bottoms (**See page 180**)
(*Buttery Pie Crust recipe*)

Ingredients: Pumpkin Filling

½ cup golden cane sugar (4 oz.)
1 cup granulated sugar (6 oz.)
1 TBSP. all purpose flour
1 TBSP. instant vanilla pudding powder
¼ tsp. salt
1 TBSP. pumpkin pie spice
1 tsp. cinnamon
1 can pumpkin (29 oz. or 3 ½ cups)
3 tsp. molasses
2 TBSP. honey
3 whole eggs (6 oz.)
3 egg yolks (2 oz.)
2 cans evaporated milk (24 oz.)

Baking:

Place the pie shell on a baking tray and pour approx. 4 cups of the pumpkin mix into the pie shell. Move very carefully into the oven and, if needed, add pumpkin mix so pie shell is filled to the top. **Bake in a preheated 425° oven for 15 minutes. Reduce the temperature to 350° and bake an additional 45 minutes (approximately).** You can test to see if the pie is done by inserting a knife in the center of the pie. The knife should come out clean. Cool for at least 2 hours before serving. Can be kept refrigerated for 2 days. (Do not freeze).

Note: If you use lower pie plates (not deep dish) for both pies, the baking time has to be reduced and use less filling.

Pumpkin Mince Combination Pie

A Fantasia Confections Exclusive

Advance preparation and equipment are the same as for the Pumpkin Pie.

Ingredients:

3 cups pumpkin mix (See above recipe)
2 cups mincemeat (*Available in gourmet stores*)
1 ½ TBSP. brandy (*Optional*)

cups pumpkin pie mix on top. Move very carefully into the oven and, if needed, add pumpkin mix so the pie shell is filled to the top. **Bake in a preheated 425° oven for 15 minutes. Reduce the temperature to 350° and bake an additional 40 to 45 minutes (approximately).**

Options: If you use shallow pie tins, you can bake three pies with pumpkin mix. Also, you might have 1 cup of pumpkin mix left and can use it to bake a tartlet.

Equipment and Utensils:

Upright or hand held electric mixer, wire whip or flat beater, bowl, plastic spatula.

Procedure:

Place all the dry ingredients into the bowl of the electric mixer. Then add the pumpkin. Mix on a low speed for 30 seconds and then add the rest of the ingredients except the milk. Mix for 1 minute. Scrape the bottom and sides of the bowl with the plastic spatula. Gradually add the evaporated milk.

Option:

You can mix the pumpkin mix in a bowl with a hand wire whip. Either bake two pumpkin pies or one pumpkin and one pumpkin mince pie. You can keep the pumpkin mix for 3 to 4 days refrigerated. Bring it back to room temperature and stir well with a wire whip. If it seems too thick, add 1 - 2 TBSP. of milk.

Almond Puff Paste Bear Claw

If You Like Flaky, Buttery, Almond-Filled Pastries, You Will Love These

Yield: 8 bear claws

Advance Preparation:

Preheat oven to 400°.

Line one 12" x 16" baking tray with baking paper or nonstick aluminum foil. *Prepare the dough a day in advance.*

Ingredients:

½ recipe Quick Puff Paste Dough
(See page 183)
or ½ recipe Classic Puff Paste Dough
(See page 182)
½ cup almonds, sliced
1 recipe Macaroon Filling
(One 7 ½ oz. roll of almond paste)
1 egg, beaten with a fork

Illustrations: See page 235.

Equipment and Utensils:

One 12" x 16" baking tray, rolling pin, sharp knife, pastry bag with ½" round tip attached, pastry brush.

Procedure:

Take the dough out of the refrigerator and roll out to approx. 10" x 15" and ⅛" thick. Cut the dough in half so you have two pieces of dough, each 5" x 15". Using the pastry bag, pipe macaroon paste on both pieces. It should be just enough to cover both pieces. **(See illustration for how to pipe, fold the dough, and cut and shape, on page 235.)**

If you can't use a pastry bag, you can spoon the filling onto the dough. After the pastries are shaped, place on baking tray, brush with egg, and cover top with sliced almonds.

Bake at 400° for 15 minutes. Turn oven down to 375° and bake approximately 10 minutes more, until top and bottom are golden brown. Best when served the same day. Can be frozen, well packed for 2 to 3 month, see "This and That" on page 207.

Apple Puffs

Combine Fresh, Tart Apples With Flaky, Buttery Crust, and You Have a Real Treat

Yield: 9 pastries

Advance Preparation:

Preheat oven to 400°.

Line one 12" x 16" baking tray with baking paper or nonstick aluminum foil.

Prepare the dough a day in advance.

Ingredients:

1 recipe Quick Puff Paste Dough **(See page 183)**
(Use $\frac{1}{3}$ of the dough for 9 pastries)

5 large golden delicious apples* **(See note below)**
4 TBSP. unsalted butter, melted

$\frac{1}{2}$ cup sugar and 1 tsp. cinnamon
 $\frac{1}{4}$ cup cornflake crumbs
 $\frac{1}{2}$ cup raisins
2 eggs, beaten with a fork

Equipment and Utensils:

One 12" x 16" baking tray, pastry brush, fork, sharp knife, pizza cutter, rolling pin, 1 $\frac{1}{2}$ " to 2" round cutter, apple peeler.

Procedure:

All dimensions and resting times are approximate guidelines.

Dough shrinks as it is rolled out. To accommodate this shrinking, let it rest a few minutes and then proceed to rolling it again. Do this several times until the dough remains the required size.

Remember to dust working surfaces and the tops of dough pieces with flour before rolling them. **Let the dough rest for 10 minutes at room temperature before rolling.**

See Illustration, on page 242

Take the dough out of the refrigerator and roll out to 20" x 22" and approx. $\frac{1}{8}$ " thick. Cut off a 2" strip of dough so you end up with 20" x 20" and a strip of dough 2" x 20". With a 1 $\frac{1}{2}$ " to 2" round cutter, cut 9 rounds out of the strip and set aside. Cut the 20" x 20" piece of dough into 9 squares, brush with egg and then sprinkle with cornflake crumbs, raisins, and cinnamon sugar on the center of each piece **as shown in the illustration on page 242.**

*Use an apple peeler (see page 212), so the apples are peeled, cored, and sliced. Divide each apple in half and keep slices together.

Place a half of an apple, cut-side down, on top of the dough circle. Brush the top of the apple with melted butter and sprinkle on cinnamon sugar. Fold the corners of the dough over the apple and press together. When all four corners are pressed together, brush with egg, top with a small round piece of dough that was set aside, and press it onto the sealed dough on top. **(See illustration, on page 242).**

Procedure:

Place the puffs on a baking tray and **bake for 30 minutes at 400°**, and then continue to bake until golden brown on the top and the bottom. Also, make sure the apple is baked (check with a fork). If the dough is baked and browned and the apple is still too hard, cover the top of the apple puffs with baking paper or foil and bake until the apples are soft.

Best served fresh, the same day. The unbaked apple puffs can be frozen 2 months, boxed and well wrapped. **(See "This and That" on page 207).** Take out of the freezer and place into the refrigerator overnight and bake fresh as needed.