

# 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.

# *Apple Strudel*

Apple Pie is 4<sup>th</sup> of July and Apple Strudel is Vienna

**Yield:** Two 15" long strudel, each serves 10

## **Advance Preparation and Ingredients:**

### **Preheat oven to 400°.**

Defrost box of frozen phyllo leaves\* overnight in the refrigerator. Prepare apple filling 2 hours or a day in advance. One 12" x 16" baking tray lined with nonstick foil or double (2) baking paper.

1 cup raisins, soaked with 2 TBSP. rum or brandy  
1 cup walnuts, chopped (*optional*)  
1 cup sugar and 2 tsp. cinnamon (mix together)  
1 ½ cup breadcrumbs  
2 TBSP. unsalted butter

1 recipe Apple Filling (**See page 185**)  
½ package phyllo leaves (10)  
2 cubes unsalted butter, melted and very hot (8 oz.)  
2 TBSP. lemon zest

space to make up the strudel. Do not unwrap or unfold the phyllo leaves until you have everything else prepared and ready to go.

**Procedure To Roll In Filling:**      As illustrated on page 232.

## **Procedure To Bake The Strudel:**

Place the tray of apple strudel on the center screen of the oven and **bake for approx. 35 minutes at 400°**. Rotate the tray about halfway during baking. When very golden brown, remove from the oven and let cool. Slice with a sharp serrated knife, handling the strudel very gently, and place on a serving platter. Dust with confectioners' sugar and serve the same day.

To warm and crisp up leftovers (if there are any), heat in a toaster oven on the bake setting, or warm in a 375° preheated oven for 5 minutes, keeping the oven door slightly open. You can serve strudel warm or cold the same day. You can make the strudel a day ahead and refrigerate, unbaked. You can also freeze the strudel, unbaked. To defrost, place the strudel in the refrigerator overnight.

If you have space in your freezer, make at least two apple strudels and two cherry cheese strudels, to make it worth while.

\*Very important: While you use the phyllo leaves, protect the open leaves from drying out. See box instructions, which will also tell you how to store your leftover leaves. Do not be discouraged, it will take some practice, but your homemade strudel will be the talk of the town, and well worth the effort.

## **Equipment and Utensils:**

One 12" x 16" baking tray, large serving spoon, pastry brush, two bowls, plastic spatula, two linen napkins at least 16" x 16" (smooth not textured), wooden cook spoon, skillet.

## **Procedure:**

Melt the 2 TBSP. butter in a skillet and stir in the bread crumbs. Lightly brown them, then set aside to cool off, before you mix in the cinnamon sugar. Add to the apple filling, the brandy or rum soaked raisins, the nuts (optional), and the lemon zest.

## **Procedure: Table Space Needed**

Clear off the counter. You will need some space for the baking tray, apple filling, bowl of hot butter, bowl of breadcrumbs and cinnamon sugar mixture, space for phyllo leaves, and

# Baba Au Rum

A Light Dessert for "Rum Lovers"

**Yield:** 1 dozen

## Advance Preparation:

**Preheat oven to 375°** 1 hour after you have mixed the batter. One dozen muffin tin, sprayed with a nonstick cooking spray. Set up icing screen on top of a 12" x 16" baking tray.

## Equipment and Utensils:

Upright electric mixer with a dough hook, plastic spatula, pastry bag with a  $\frac{1}{2}$ " round tip, muffin tin with 12 cavities each  $2\frac{3}{4}$ " wide and  $1\frac{1}{4}$ " deep, pastry brush, fork, small bowl, large pot, thermometer, icing screen resting on a 12" x 16" tray, slotted spoon.

## Ingredients for Batter:

$\frac{1}{2}$  cup milk (4 oz.)  
1 package rapid rise yeast ( $2\frac{1}{4}$  oz.)  
2 tsp. granulated sugar  
 $\frac{1}{3}$  cup all purpose flour  
 $\frac{1}{2}$  tsp. salt  
1  $\frac{1}{2}$  cubes unsalted butter, soft (6 oz.)  
4 whole eggs (6.8 oz.)  
2  $\frac{2}{3}$  cups unbleached white bread flour (15.5 oz.)  
2 TBSP. orange zest

## Ingredients for Syrup:

4 cups water  
2 cups granulated sugar  
1 cup rum

## Ingredients for Glaze and Decorations:

1 cup rum  
1 cup apricot jam  
12 maraschino cherry halves, *optional*  
 $\frac{1}{2}$  pint whipping cream, *optional*  
  
2 TBSP. powdered sugar, *optional*

## Procedure:

Warm the milk to 110° and place into the bowl of the mixer. Sprinkle yeast, sugar, and  $\frac{1}{3}$  cup all purpose flour on top and stir together. Cover up with plastic wrap and let rise for 30 minutes. Add eggs, bread flour, salt, and orange zest and mix for 30 seconds on low speed, adding butter. Continue mixing on medium speed until dough forms. The dough will be sticky.

Place the dough into the pastry bag fitted with  $\frac{3}{4}$ " diameter round tip. Pipe batter into cavities of muffin pan, filling about  $\frac{1}{2}$  full. Cut off batter with your finger. Set aside in a warm, draft-free place and let rise until almost double (at least 1 hour). You can also use a spoon to deposit the batter into the cavities. **Bake for 20 minutes at 375°** until golden brown. Remove from the muffin tin and place onto the screen to cool. Make the syrup by combining 4 cups of water and 2 cups sugar in a medium pot and bring to a boil. Add the rum. With a fork, punch holes all over the babas so the syrup can soak in.

Depending on the size of the pot, add 4 babas into the syrup and cook in the syrup for 6 to 10 minutes at very low heat, continually pressing the babas into the syrup. With a slotted spoon, remove from the syrup and set on the screen to drain. Repeat until all babas are soaked.

While still hot, brush babas with 1 cup of rum until all the rum is soaked into the babas. Heat the apricot jam and brush on the tops and sides of the babas and place 1 cherry on each baba, (*optional*). If you like, you can decorate the tops of the babas with whipped cream. Keeps refrigerated up to 1 week, without the whipped cream. You can freeze babas prior to soaking for 2 months, boxed and well wrapped. See "This and That" on page 207.

## *Baked Puff Pastry Strip Filled with Fruit*

Another version of "Strudel"

**Yield:** One 16" x 5" pastry strip, 8 to 10 servings

**Advance Preparation:**

**Preheat oven to 400°.**

Prepare the dough one day in advance.

Line one 12" x 16" tray with baking paper.

**Ingredients:**

½ recipe Quick Puff Paste	(See page 183)
1 recipe Apple Filling	(See page 185)
½ cup Bread Crumbs	
1 egg, beaten up with a fork	
½ cup diced almonds	

**Variations:**

Cherry filling or a combination of cheese filling and cherry filling. (See pages 185 and 187). **Bake at 400° for approx. 30 minutes until golden brown.**

**Equipment and Utensils:**

One 12" x 16" baking tray, rolling pin, pizza cutter, small knife, ruler, pastry brush, fork.

**Procedure to make up Pastry Strip:**

(See Illustration, page 234)

**Procedure to Bake:**

Brush the top with the egg and sprinkle with the diced or sliced almonds. **Bake at 400° for 20 minutes and then reduce heat to 350° and bake for approx. 20 minutes more until golden brown.** When cool, transfer to a serving platter. Serve warm or at room temperature and as fresh as possible.

## *Puff Pastry Topped with Fresh Fruit*

A Delightful Summer Desert

**Yields:** One 16" x 5" pastry, serves 8 to 10

**Advance Preparation:**

**Preheat oven to 400°.**

Prepare the dough one day in advance.

Line one 12" x 16" tray with baking paper.

**Ingredients:**

½ recipe Quick Puff Pastry	(See page 183)
1 egg, beaten with a fork	

**Variations of Fillings and Toppings:**

If possible, bake the puff pastry shell the day you serve it. You can prepare the dough the day before and bake it the next day as needed.

Vanilla Bavarian cream under the fruit will enhance the dessert. Serve the same day, and keep refrigerated.

Top with fresh fruit such as strawberries, raspberries, or a combination of fruits. Complete with a fresh fruit glaze. (See page 195)

Optional, decorate with whipped cream (See page 191).

**Equipment and Utensils:**

One 12" x 16" baking tray, rolling pin, pastry brush, pizza cutter, fork, ruler.

**Procedure:** See Illustration, page 248

**Procedure for Baking:**

**Bake for 20 minutes at 400°. Then turn the oven down to 350° and continue baking for 8 minutes until golden brown.**

# *Cherry Cheese Strudel*

The Talk of the Town, Your Family and Friends Will  
Appreciate Your Homemade Strudel

**Yields:** 2 - 15" long strudel, each serves 10

## **Advance Preparation and Ingredients:**

**Preheat oven to 400°.** Defrost box of frozen phyllo leaves\* overnight in the refrigerator. Prepare cheese and cherry filling 2 hours or a day in advance. One 12" x 16" baking tray lined with nonstick foil or baking parchment.

1 cup sugar and 2 tsp. cinnamon (mix together)

1 ½ cup breadcrumbs

2 TBSP. unsalted butter

1 recipe Cherry Filling                           (See page 185)

2 recipes Cheese Filling                           (See page 187)

(*1 cheese filling for each strudel*)

½ package phyllo leaves (10)

2 cubes unsalted butter, melted and very hot (8 oz.)

space for phyllo leaves, and space to make up the strudel. Do not unwrap or unfold the phyllo leaves until you have everything else prepared and ready to go.

## **Procedure To Roll In Filling:**

**As illustrated on page 232.**

## **Procedure To Bake The Strudel:**

Place the tray of cherry cheese strudel on the center screen of the oven and **bake for approx. 35 minutes at 400°.** Rotate the tray about halfway during baking, until very golden brown. Remove from the oven and let cool. Slice with a sharp serrated knife, handling the strudel very gently, and place on a serving platter. Dust with confectioners' sugar and serve the same day.

To warm and crisp up leftovers (if there are any), heat in a toaster oven on the toaster setting, or warm in a 375° preheated oven for 5 minutes, keeping the oven door slightly open. You can serve strudel warm or cold the same day. You can make the strudel a day ahead and refrigerate, unbaked. You can also freeze the strudel, unbaked. To defrost, place the strudel in the refrigerator overnight. See "**This and That**" on page 207.

If you have the space in your freezer, make at least two cherry cheese strudels and two apple strudels, to make it worth while.

\*Very important: While you use the phyllo leaves, protect the open leaves from drying out. See box instructions, which will also tell you how to store your leftover leaves. Do not be discouraged, it will take some practice, but your homemade strudel will be the talk of the town, and well worth the effort.

## **Equipment and Utensils:**

One 12" x 16" baking tray, large serving spoon, pastry brush, two bowls, plastic spatula, two linen napkins at least 16" x 16" (smooth no texture), wooden cook spoon, pastry bag with 1 ½" tip, skillet.

## **Procedure:**

Melt the 2 TBSP. of butter in a skillet, stir in the breadcrumbs and lightly brown them. Then set aside to cool off before you mix in the cinnamon sugar.

## **Procedure: Table Space Needed**

Clear off the counter. You will need some space for the baking tray, cheese and cherry filling, bowl of hot butter, bowl of breadcrumbs and cinnamon sugar mixture,

# *Napoleon (Pink Iced)*

For a Dessert Reception, a "Must" in the Assortment

**Yield:** Serves 8 to 12

## **Advance Preparation**

**Preheat oven to 400°.**

12" x 16" baking tray lined with baking paper.

## **Ingredients:**

½ recipe Quick Puff Paste Dough (**See page 183**)

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

1 cup pineapple jam or raspberry jam

2 cups Pink Icing

1 cup Chocolate Icing

## **Equipment:**

12" x 16" baking tray lined with baking paper, rolling pin, ruler, pizza cutter, offset metal spatula, serrated knife, small sandwich bag, corrugated board 16"x 4" or serving platter.

## **Procedure for Pink Icing:**

Dissolve 2 cups sifted powdered sugar with 2 TBSP. hot milk, 1 TBSP. melted butter, and pink coloring and stir.

## **Procedure for Chocolate Icing:**

Take 1 small bar (3 ½ oz.) of bittersweet chocolate and ½ cube of unsalted butter and melt on low heat (50% power), in the microwave oven. Stir until smooth.

## **Procedure:**

Roll the puff paste dough on a flour-dusted surface to approx. 14" x 20" x ⅛" thick, or thinner if you can. In between rolling, let the dough rest a few minutes. Transfer the dough onto the baking tray, letting the dough hang over the edges of the tray. (It will shrink during baking). Prick the dough with a fork approximately 1" apart. Refrigerate for 1 hour.

**Bake at 400° for 10 minutes and then turn down the heat to 350° and bake for approx. 10 to 15 minutes** until golden. Take out of the oven and let it cool off. Turn the pastry over very carefully and peel away the paper. Put the pastry back on the tray, into the oven and **bake another 10 minutes**. When completely cold, trim the edges. (Be sure to save the trimmings.) Using a serrated knife, divide the pastry sheet evenly so you end up with three pieces of approx. 15" x 3 ½".

Put the first strip of the pastry sheet on a board or serving platter and spread the Bavarian cream on it. Top with a thin layer of pineapple jam or raspberry jam. Place the second layer on top and spread the Bavarian cream and then the jam as you did for the first layer. Complete by placing the third layer on top and, using a straight baking tray, press lightly on top of the pastry to even it out.

Prepare the chocolate icing first and have it ready in a bag before applying the warm pink icing. With a metal spatula spread warm pink liquid icing on top of the pastry strip. When you are ready to use the bag of chocolate icing, cut off the tip. With the chocolate icing, draw lines lengthwise across the pink layer. Use the knife and pull the chocolate lines across the pastry. Freeze at least 1 hour prior to serving. To serve, cut the Napoleon crosswise with a serrated knife using a sawing motion, do not press down. Cut approx. 10 slices, 1 ½" wide. Best when served the same day.

The Napoleon can be kept refrigerated for 2 days and frozen, boxed and well wrapped, for 2 months. (**See "This and That" on page 207**).

**For Illustration, see page 235.**

# **Double Chocolate Walnut Muffin and/or Teacake Black Bottom Cream Cheese Muffin and/or Teacake**

Great for Your Next Picnic

**Yield:** One dozen muffins of each kind and one teacake, or any other combination

## **Special Note:**

*The batter can be made in advance and stored refrigerated for up to 1 week in an airtight container*

## **Advance Preparation:**

**Preheat oven to 325°.** Line muffin tins with baking cups or spray with nonstick cooking spray. For teacake, line bottom and sides of loaf tin with baking parchment paper or spray with nonstick cooking spray.

## **Ingredients:**

1  $\frac{3}{4}$  cup cake flour (7.7 oz.)  
 $\frac{1}{3}$  cup unsweetened cocoa powder (1.4 oz.)  
2 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
 $\frac{1}{2}$  cup instant chocolate pudding powder  
(3  $\frac{1}{2}$  oz. package)  
1 tsp. instant coffee powder  
(dissolved in 2 TBSP. water)  
1  $\frac{1}{3}$  cup granulated sugar (10 oz.)  
 $\frac{1}{3}$  cup unsalted butter (room temp.) (2.66 oz.)  
 $\frac{3}{4}$  cup vegetable oil (6 oz.)  
 $\frac{3}{4}$  cup semi sweet chocolate chips, melted or  
(5 oz. of bittersweet chocolate, melted)  
 $\frac{1}{2}$  cup sour cream (regular or light) (4 oz.)  
4 large eggs (6.8 oz.)  
 $\frac{2}{3}$  cup buttermilk (5.3 oz.)

## **Ingredients for Double**

### **Chocolate Walnut Topping:**

1 cup walnut pieces (4  $\frac{1}{2}$  oz.)  
1 cup dark chocolate chips (6  $\frac{1}{2}$  oz.)

## **Ingredients for Black Bottom**

### **Cream Cheese Filling:**

8 oz. cream cheese  
1 TBSP. instant vanilla pudding powder  
1 egg

*Mix together in a bowl.*

## **Equipment and Utensils:**

Food processor with metal blade attached, plastic spatula, sieve, bowl, knife, spoons, pastry bag with  $\frac{1}{4}$ " round tip, muffin tins 2  $\frac{3}{4}$ " x 1  $\frac{1}{8}$ ", loaf foil tin 8" x 4" x 2  $\frac{1}{4}$ ".

## **Procedure:**

Sift all of the dry ingredients into the bowl of the food processor. Then add all of the other ingredients except the buttermilk. Run the food processor for approx. 1 minute and scrape the sides and the bottom with a plastic spatula. Run the food processor for an additional 30 seconds. Lastly, add the buttermilk and run another 30 seconds. Scrape the sides and bottom once again and run the food processor for 30 seconds more to complete the batter.

Take the batter out of the food processor and put it into a bowl. Fill the cavities of one of the muffin tins  $\frac{2}{3}$  full of batter. Sprinkle the walnuts and chocolate chips on top of the batter.

Fill the cavities of the other muffin tin only  $\frac{1}{2}$  full of batter. Pipe into the center top of each muffin a small amount of cream cheese filling. There should still be enough batter left for 1 loaf cake and enough cream cheese filling to pipe into the top of the loaf.

## **Procedure to Bake:**

Bake the muffins for **approximately 25 minutes at 325°**, or until firm when touching the top of the muffins. The loaf will take **10 to 15 minutes** more baking time.

Serve both muffins and teacake at room temperature. They will keep up to 3 days well wrapped at room temperature or refrigerated. Can be kept frozen, boxed and well wrapped, for 3 months, See "This and That" on page 207.

# Honey Raisin Bran Muffin

A Real Treat for Breakfast

**Yield:** Approx. 12 to 14 muffins

## Advance Preparation:

**Preheat oven to 325°.** Spray the inside of muffin tins with nonstick cooking spray. Place in the refrigerator until muffin batter is prepared.

## Ingredients:

1 ½ cup raisins (approx. 8 oz., drained)

½ cup vegetable oil (4 oz.)

¾ cup brown sugar (3 oz.)

¼ cup honey (3 oz.)

2 TBSP. applesauce (1 ½ oz.)

2 TBSP. instant vanilla pudding powder

2 eggs (3 ½ oz.)

¼ tsp. salt

½ tsp. cinnamon

1 tsp. pure vanilla extract

1 cup all purpose flour (5 oz.)

½ cup oat flakes (1 ½ oz.)

(*You can use quick oats*)

½ cup oat bran (2 ¼ oz.)

1 ½ tsp. baking powder

½ tsp. baking soda

½ cup buttermilk (4 oz.)

muffins feel firm and spring back when gently touched. Cool in the pan and the muffins will fall out when the muffin tin is turned upside down. Turn the muffins right side up. Muffins will keep 2 days at room temperature, and refrigerated for 4 days. You can also freeze them for up to 2 months, boxed and well wrapped. (**See “This and That” on page 207.**)

## Equipment and Utensils:

Food processor or electric hand mixer, plastic spatula, small bowl, two one-dozen muffin tins, each cavity 2 ¾" x 1".

## Procedure:

Place raisins in a small bowl and cover with boiling water. Set aside.

Place oil, sugar, honey, applesauce, pudding powder, eggs, salt, cinnamon, and vanilla in the bowl of the food processor and run for approx. 1 minute.

Add flour, oat flakes, oat bran, baking powder, and baking soda. Run the processor for approx. 30 seconds. Scrape the bottom and sides with a plastic spatula.

Add the buttermilk and run the processor approx. 30 seconds. Drain raisins before adding and pulse processor only until incorporated.

## To Bake Muffins:

Fill each cavity of the muffin tins approx. ⅔ full. **Bake muffins approx. 18 - 20 minutes** until golden brown and until the tops of the

# Lemon Teacake with Fresh Fruit or Muffins

A Surprise Taste of the Whole Fresh Lemon

**Yield:** One 9 ¾" cake, serves 10 to 12, or 1 dozen muffins

## Advance Preparation:

### Preheat oven to 325°.

Line the bottom of the 9 ¾" spring form with parchment paper and spray the bottom and sides with nonstick cooking spray. Sprinkle with ½ cup butter streusel (2 oz.)      (See page 197)

## Ingredients:

1 large lemon including the peel  
*(Cut into small pieces, remove the pits)*  
¾ cup granulated sugar (6 oz.)  
3 TBSP. unsalted butter, melted (1 ½ oz.)  
Zest of 2 lemons  
  
3/8 cup vegetable oil (3 oz.)  
2 extra large whole eggs (3 ¾ oz.)  
1 ¼ cup all purpose flour (6 ½ oz.)  
¾ cup cake flour (3 ½ oz.)  
¾ TBSP. baking powder (0.4 oz.)  
¾ tsp. baking soda  
2 TBSP. instant vanilla pudding powder  
¾ tsp. salt  
½ tsp. lemon extract (*optional*)  
3/8 cup buttermilk (3 oz.)

## Ingredients for Bottom and Topping:

1 cup fresh stone fruit (*Cut up into small pieces*)  
or assorted berries  
1 cup Butter Streusel (4 oz.)      (See page 197)

**Total Batter Yields:** 4 cups or 28 oz.

**Another Variation:** Yields 12 muffins

## Procedure:

One muffin tin with 12 cavities, each 2 ¾" x 1 3/8" deep, sprayed with nonstick cooking spray. Sprinkle 1 TBSP. of butter streusel in each cavity and fill each cavity ⅔ full with batter. Then top with 1 TBSP. fruit, either blueberry, cranberry, or chopped apple, and 1 TBSP. butter streusel. **Bake for approx. 25 minutes at 325°**, or until the muffins are firm to the touch in the center.

## Equipment and Utensils:

Food processor with the metal blade attached, zester, plastic spatula, two 9" corrugated cake circles.

## Procedure:

Place the lemon, sugar, melted butter, and zest in the bowl of the food processor, and process with the steel blade attached until the mixture becomes a fine pulp.

Add all of the ingredients to the lemon mixture except the buttermilk. Run for 30 seconds and then scrape the sides and bottom with a plastic spatula. Run another 30 seconds and then add the buttermilk. Run for 1 minute until the batter is smooth. Spread the batter into the 9 ¾" spring form. Top with 1 cup (5 oz.) of the fresh fruit or raspberries or other berries, and then sprinkle with ½ cup of the butter streusel. **Bake approx.**

**40 to 50 minutes at 325°** until the top of the cake feels firm to the touch in the center. When cool, loosen up the sides of the spring form and invert onto a corrugated cake circle, then invert back onto a serving platter or corrugated cake circle.

The cake will keep fresh for 2 to 3 days, well wrapped, at room temperature or refrigerated. It can also be frozen for up to 2 months, (See "This and That" on page 207).

# *Orange Chocolate Teacake or Muffins*

A Family Favorite For Your Next Picnic

**Yield:** One 9 ¾" cake, serves 10 to 12, or 1 dozen muffins

## **Advance Preparation:**

### **Preheat oven to 325°.**

Line the bottom of the 9 ¾" spring form with parchment paper and spray the bottom and sides with nonstick cooking spray. Sprinkle with ½ cup butter streusel (2 oz.)

## **Ingredients for Batter:**

½ large size orange (including the peel, 4 oz.)  
*(Cut into small pieces, remove only the seeds not the skin)*

¾ cup granulated sugar (6 oz.)  
3 TBSP. unsalted butter, melted (1 ½ oz.)  
1 ½ TBSP. frozen orange juice, concentrate  
½ tsp. to 1 tsp. orange extract (*optional*)  
Zest of 1 orange

3/8 cup vegetable oil (3 oz.)  
2 extra large whole eggs (3 ¾ oz.)  
1 ¼ cup all purpose flour (6 ½ oz.)  
¾ cup cake flour (3 ½ oz.)  
¾ TBSP. baking powder  
¾ tsp. baking soda  
2 TBSP. instant vanilla pudding powder  
¾ tsp. salt

3/8 cup buttermilk (3 oz.)

## **Ingredients For Topping and Bottoms:**

1 cup Butter Streusel (4 oz.) **(See page 197)**  
¾ cup semi sweet chocolate chips (6 oz.)

**Total Batter Yields:** 4 ¼ cups or 33 oz. of batter

The cake will keep fresh for 2 to 3 days, well wrapped, at room temperature or refrigerated. It can also be frozen for up to 2 to 3 months. **(See "This and That" on page 207).**

**Variation:** Yields 12 muffins

## **Procedure:**

One muffin tin with 12 cavities, each 2 ¾" x 1 3/8" deep, sprayed with nonstick cooking oil. Sprinkle 1 TBSP. of butter streusel in each cavity and fill each cavity ⅔ full with batter. Then top with chocolate bits and butter streusel. **Bake for approx. 25 minutes at 325°**, or until the muffins are firm to the touch in the center.

## **Equipment and Utensils:**

Food processor with the metal blade attached, zester, plastic spatula, two 9" corrugated cake circles.

## **Procedure:**

Place orange, sugar, melted butter, orange juice, extract, and zest into the bowl of the food processor and process with the steel blade until the mixture becomes a fine pulp.

Add all the ingredients to the orange mixture except the buttermilk. Run for 30 seconds and then scrape the sides and bottom with the plastic spatula. Run another 30 seconds and then add the buttermilk. Run for 1 minute until the batter is smooth.

Spread the batter into the 9 ¾" spring form and top with chocolate bits and ½ cup of the butter streusel. **Bake for approx 40 to 50 minutes at 325°** on the center screen of the oven until the top of the cake feels firm to the touch in the center. When the cake is cool, loosen up the sides of the spring form and invert the cake onto one of the corrugated cake circles and back onto a serving platter or another corrugated cake circle.

# Pound Cake or Chocolate Marble Cake

My Grandmother's Recipe

**Yield:** 1 bundt cake, 16 to 20 servings

## Advance Preparation:

### Preheat oven to 325°.

Teflon-coated bundt form 9 ½" x 3 ½" deep. Spray with nonstick cooking spray and lightly dust with flour or use "flour added" cooking spray.

## Ingredients:

3 cubes unsalted soft butter (12 oz.)  
1 ½ cup granulated sugar (12 oz.)  
2 ¾ cups cake flour (12 oz.)  
8 whole eggs (14 oz.)  
2 TBSP. lemon zest  
1 TBSP. pure vanilla extract  
1 ½ tsp. baking powder  
¼ tsp. salt  
1 TBSP. instant vanilla pudding powder  
2 TBSP. applesauce

Last, mix in the flour and beat for 30 seconds. Tilt or lower the bowl once more and scrape the bottom and sides. Mix for 15 more seconds. Take bowl out of electric mixer.

Pour all of the batter into the bundt form. Dip the tip of the knife in the oil and make a shallow cut into the batter, approx. ½" deep. This should make the cake crack open when baking. Place the bundt cake on a baking tray in the center of the oven and **bake for 35 minutes at 325°**. Turn down the oven to **300° and bake another 20 to 30 minutes**. Cake is baked when center top is firm when lightly touched. To make sure, insert a toothpick. When the cake is baked it should come out clean.

After the pound cake is cold, place in an airtight container. It will keep at room temperature or refrigerated for 1 week and frozen for up to 2 months. (**See "This and That" on page 207**).

## Variation:

If you want to bake in a loaf shape, you will need 3 small ones. Batter should not fill out more than ⅔ of the form.

# Chocolate Marble Cake

## Ingredients for Chocolate Marble Cake:

1 ½ squares bitter chocolate, melted (1 ½ oz.)  
1 TBSP. applesauce  
2 tsp. vegetable oil

into the 1 ½ cup of batter and add the applesauce. Set aside. Pour all but 1 ½ cup of batter into the bundt form. On top of the plain batter pour the chocolate batter. Move a knife back and forth to marble the chocolate batter. Clean off the knife and dip the tip of the blade in oil and cut into the top of the batter ½" deep (*the same procedure as for the plain pound cake*). This should help the pound cake to crack open. Bake the same as the pound cake recipe.

## Equipment and Utensils:

Upright electric mixer, flat beater, plastic spatula, small knife, small bowl, spoon, teflon-coated bundt form 9 ½" by 3 ½" deep, or three foil loaf forms each 7" x 3 ½" x 2 1/8" (*available in most supermarkets*), nonstick cooking spray.

## Procedure:

Place the butter, sugar, lemon zest, vanilla, salt, instant vanilla pudding powder, and applesauce into the bowl of the electric mixer and cream well. In the meantime, sift the flour and baking powder and set aside. Add ½ cup of the flour to the creamed sugar and butter and combine while adding 1 egg at a time. After you have added the fourth egg, add another ½ cup of the flour. After beating for 30 seconds tilt or lower the bowl and scrape the bottom and sides with a plastic spatula and continue beating in the eggs, one at a time.

## Procedure:

Repeat the procedure as above except set aside 1½ cup of the plain batter. Melt the bitter chocolate with the oil in the microwave oven for 2 minutes on very low power. When melted, mix

# *English Poundcake*

It Is So Delicious, You Can't Believe It Is Low in Fat and Has No Cholesterol

**Yield:** 1 pound cake, serves 8 to 10

(Since the cake keeps so well, bake at least four at a time. Be sure to rewrite the ingredient quantities if you want to make more than one pound cake.)

## **Advance Preparation:**

### **Preheat oven to 300°.**

1 foil loaf tin sprayed with nonstick cooking spray, 3 ½" x 7" x 2 ¼". (*You can use regular teflon-coated metal loaf tin also.*) Place a piece of parchment paper, cut to size, or nonstick foil on the bottom of the loaf tin. Soak fruit (*See procedure*).

## **Ingredients:**

¼ cup dried apricots, cut into small pieces (1 ½ oz.)  
⅔ cup raisins (dark, 3 ½ oz.)  
¼ cup light rum  
¼ cup brandy or all rum  
4 TBSP. all purpose flour (1 ⅓ oz.)  
¼ cup toasted diced almonds (1 ½ oz.)

## **Ingredients for Cake Batter**

½ cube margarine (*or, I Can't Believe It's Not Butter*®)  
⅔ cup granulated sugar (4.6 oz.)  
Pinch of salt  
½ tsp. instant vanilla pudding powder  
1 TBSP. apple sauce (½ oz.)  
1 tsp. lemon juice  
2 tsp. lemon grating  
¼ cup Eggbeaters® (2 ¼ oz.)  
1 cup all purpose flour (5 ½ oz.)  
¼ tsp. baking powder  
¼ tsp. baking soda  
¼ cup buttermilk (2 oz.)

## **Ingredients for Syrup:**

1 TBSP. rum  
1 TBSP. lemon juice  
1 TBSP. powdered sugar

## **Equipment:**

Food processor or electric hand mixer, pastry brush, small bowl to soak the fruit, plastic spatula, knife, colander, large bowl.

## **Procedure:**

Soak fruit in a small bowl with rum and brandy, if possible overnight, or at least 2 hours. Set aside. Drain off the liquid by placing the fruit in a colander. Set aside. After it is well drained, transfer the fruit and nuts into a larger bowl and mix with 4 TBSP. flour. Save the liquid.

## **Procedure:**

Place all the ingredients **except** the fruit, nuts, buttermilk, and 4 TBSP. of flour in the food processor. Run for 30 seconds and scrape the bottom and sides with the plastic spatula. Then stir in the buttermilk and the drained off liquid from the apricots and raisins. Run another 30 seconds then transfer batter out of the food processor in to the bowl with the fruit, nuts, and flour and incorporate. Place into a loaf tin and level out the top. Take a knife and dip the tip into vegetable oil. Run the knife approx. 1/2" deep in the center top of the batter in the loaf tin. **Bake at 300° for approx. 1 hour.** The top should be cracked open in the center and golden brown. When baked, remove from loaf tin and, with a toothpick, punch holes in the top of the loaf cake to facilitate the soaking in of the syrup. In a tiny pot, add the rum, lemon juice, and powdered sugar and stir on low heat until hot. Brush heavily with the syrup.

Keeps 1 to 2 weeks refrigerated. Slice the cake while it is cold. Freeze for up to 2 months, well wrapped in foil. (*See "This and That" on page 207*).

# *Scones: Orange, Almond, Chocolate Chip, Raisin, Apple, or Cranberry*

Just Right to Start Your Breakfast

**Yield:** Approx. 15 scones

## **Advance Preparation:**

**Preheat oven to 360°.**

Baking trays lined with baking paper.

## **Ingredients for Basic Dough:**

2  $\frac{1}{3}$  cups all purpose flour (13  $\frac{1}{2}$  oz.)

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

$\frac{1}{2}$  tsp. baking soda

4 tsp. baking powder

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

2 TBSP. orange zest

1  $\frac{1}{2}$  cube unsalted butter, cold, cut in small pieces (6 oz.)

$\frac{3}{4}$  cup buttermilk (6 oz.)

## **Topping:**

1 egg, beaten with a fork

$\frac{1}{4}$  cup granulated sugar and  $\frac{1}{2}$  tsp. cinnamon, mixed together

*Depending on the flavor of scones desired, add one of the following to the dough by hand:*

$\frac{3}{4}$  cup chopped apples

$\frac{3}{4}$  cup raisins

$\frac{3}{4}$  cup diced toasted almonds

(you can use any nuts)

$\frac{3}{4}$  cup chocolate chips

$\frac{3}{4}$  cup cranberries

## **Equipment and Utensils:**

Food processor with metal blade or upright electric mixer with flat beater, pastry brush, plastic spatula, rolling pin, round cutter approx. 2  $\frac{3}{4}$ ".

## **Procedure:**

Combine the flour, salt, soda, baking powder, sugar, and orange zest in the bowl of the food processor and mix for 10 seconds. Add the butter to the dry ingredients and pulse until the butter is pea-like. Add the buttermilk and pulse only until the dough forms. Do not over mix. Take the dough out of the food processor and place on a flour-dusted counter.

Roll out with a rolling pin to approx. 10" x 10" and 3/8" to  $\frac{1}{2}$ " thick. Use enough flour so the dough does not stick to the counter. Using a round cutter, cut out the scones and place 9 on the tray, making 3 rows of 3 scones. Brush with the egg or milk and sprinkle lightly with cinnamon sugar. **Bake at 360° for approx. 22 minutes or until golden brown.**

Best when served fresh, out of the oven, or heated in the toaster oven. Can be frozen for up to 1 month, boxed and well wrapped. (See "This and That" on page 207).

# *Honey Apple Tea Cake*

Traditional Cake for Jewish New Year  
(Honey & Apple, May It Be a Sweet Year)

**Yield:** One 9" round cake and one 9 ½" bundt cake, each serves 10 to 12

## **Advance Preparation:**

### **Preheat oven to 325°.**

Line bottom of spring form with parchment paper or nonstick foil (cut to size and spray sides with nonstick cooking spray). Spray bundt form with nonstick cooking spray and sprinkle bottom with ½ cup diced nuts (2 oz.)

**Yields 62 oz. or 8 ½ cups of batter**

## **Ingredients:**

1 cup vegetable oil (8 oz.)

½ cup honey (6 oz.)

¼ cup granulated sugar (2 oz.)

1 ½ cup brown sugar (6 oz.)

1 tsp. salt

2 TBSP. instant vanilla pudding powder

5 TBSP. applesauce (4 oz.)

2 tsp. vanilla

4 large eggs (7 oz.)

2 cups all purpose flour (10 oz.)

1 cup cake flour (4 oz.)

1 tsp. baking soda

3 tsp. baking powder

3 tsp. cinnamon

1 cup buttermilk (8 oz.)

2 green apples (11 oz.)

(peeled, cored, sliced, and broken up)

## **Topping Ingredients:**

2 tart apples (sliced, cored, and peeled)

2 TBSP. granulated sugar *Mixed*

½ tsp. cinnamon *together*

Deposit the rest of the batter (4 ½ cups) into the bundt form. **Bake both approx. 50 minutes at 325°** until the top of the cake feels firm to the touch in the center. The apple topped cake in the spring form may take an additional 5 to 10 minutes more baking time.

Let cakes cool off then loosen sides of the spring form. Invert cake on a corrugated cake circle and then invert back onto a serving plate or another corrugated cake circle. Cakes will keep fresh 2 to 3 days, well wrapped, at room temperature or refrigerated. You can also freeze the cakes for up to 2 months, boxed and well wrapped. (**See "This and That" on page 207**).

## **Equipment and Utensils:**

Food processor with the metal blade attached, apple peeler (**See page 212**), two 9" corrugated cake circles, plastic spatula.

## **Procedure:**

Place the oil, honey, sugar, salt, pudding powder, applesauce, vanilla, and eggs in the bowl of the food processor and run for 1 minute.

Then add flour, baking soda, baking powder, and cinnamon. Run for 30 seconds. Scrape the sides and bottom with a plastic spatula.

Add the buttermilk into the food processor and run another 30 seconds. Pour the batter out into a bowl and mix the apples into the batter by hand.

## **Baking:**

Deposit 4 cups of batter into the spring form and level the top. Place apple slices 3 layers thick on top of the batter, using up to 2 apples. Sprinkle with cinnamon/sugar mixture.

# *Ann's Lemon Meringue Pie*

Anyone Who Likes Lemon Meringue Pie Will Love This One  
It Has a Meringue, Very Different, Made with Brown Sugar

**Yield:** One 9" deep-dish pie, serves 10 to 12

## **Advance Preparation:**

**Preheat oven to 325°.**

1 recipe Buttery Pie Crust, baked (See page 180)

## **Ingredients for the Filling:**

6 large eggs (11 oz.)

1 ½ cup granulated sugar (11 ¼ oz.)

½ cup fresh lime juice (6 limes) (4 oz.)

¼ cup fresh lemon juice (2 to 3 lemons) (2 oz.)

Zest of 2 lemons

1 cup heavy whipping cream (8 oz.)

## **Ingredients for the Meringue:**

1 ½ cup firmly packed golden brown  
C&H sugar (8.5 oz.)

(This recipe works best with C&H sugar)

½ cup water (4 oz.)

¾ cup egg whites (6) (6 ½ oz.)

¼ tsp. cream of tartar

½ cup water (4 oz.)

2 TBSP. cornstarch

## **Equipment and Utensils:**

Kitchen torch if available, candy thermometer, upright electric mixer with wire whip, wooden cook spoon, plastic spatula, offset metal spatula, large serving spoon, two small pots, small bowl, wire whip.

## **Procedure for Filling:**

(Do not prepare the filling ahead, use right away when completely prepared.) In a small bowl, using a wire whip, combine the eggs and sugar and whip just enough to mix together. Add the lemon and lime juice and whisk until combined. Last, add the cream and zest and whip until all are combined and filling looks smooth. Place the pre-baked pie shell on the center screen of the oven for 5 minutes to warm up before pouring in the filling. **Bake the pie at 325° for approx. 45 to 50 minutes**, until the center of the pie feels firm. Remove the pie from the oven and let it cool off. Then refrigerate for 2 hours before putting on the meringue.

## **Procedure for the Meringue:**

In a small pot, place ½ cup water and 2 TBSP. cornstarch and stir. Bring barely to a boil, and transfer into a small bowl. Set aside.

In a small pot, stir ½ cup water and brown sugar and bring to a boil. On high heat, boil until the syrup reaches 240°. Turn off the heat and start whipping the egg whites in the upright electric mixer. (Add the cream of tartar to the whites before starting up the mixer.) When the whites start to get foamy, add ⅓ of the syrup at slow speed. (Try not to allow the syrup to splash on the sides of the bowl and onto the wire whip.) As you keep whipping, add the rest of the syrup and the cornstarch mixture. When you add the syrup, since the whites are only foamy, the meringue will look more like the brown syrup than a meringue. Keep at high speed, and after 3 or 4 minutes, a firm meringue will form. Immediately spoon the meringue on the pie, before it cools off, otherwise it will be too stiff to shape with the spoon. Be sure that the meringue will adhere to the edge of the pie.

To brown the meringue, the easiest way is to use a "kitchen torch." If not available, use your broiler. Put the pie on the lowest screen in the oven, leave the door open. When brown on top, take out of the oven. Be very careful not to burn the meringue, just brown it.

Keep the pie refrigerated before serving. To serve the pie at its best, serve the same day. Otherwise the meringue starts "weeping." **Cannot be frozen.**

# Erika's Quark Stollen

This Is Not The Traditional Stollen, But May Be Even Better

**Yield:** 3 stollen, each 1 lb. 7 oz. (unbaked)

## Advance Preparation:

**Preheat Oven to 375°.** Double up two baking trays 12" x 16" by placing one on top of the other and cover with baking paper.

## Ingredients: (Prepare the night before)

2 1/4 cups dark raisins (12 oz.)  
1/4 cup rum  
1/3 cup candied lemon peel (2 oz.)  
1/3 cup candied orange peel (2 oz.)  
1/2 cup toasted almonds, diced   (See page 199)

## Ingredients for Dough:

1 1/2 cup quark cheese (12 oz.)  
*(small curd cottage cheese)*  
2 cubes unsalted butter, soft at room temp. (8 oz.)  
1 1/3 cups granulated sugar (9.5 oz.)  
1 1/2 tsp. salt  
3/4 tsp. cardamom (*optional*)  
1 TBSP. lemon zest  
1 TBSP. orange zest  
1 TBSP. pure vanilla extract  
1 tsp. pure almond extract  
4 eggs  
4 1/3 cups bread flour (25 oz.)  
1 TBSP. + 2 tsp. baking powder (*sifted with flour*)

## 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

## Ingredients for Icing:

1 cup confectioners' sugar (4.30 oz.)  
3 TBSP. corn syrup  
1/2 cube unsalted butter (2 oz.)  
2 tsp. lemon juice

*After the stollen are baked, place all the ingredients in a small pot and heat up.*

## 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 of the water then place in a bowl and cover with rum. Let soak overnight. Add the candied peels and the almonds the next day and set aside after well mixed.

Place the butter, quark cheese, sugar, salt, spices, vanilla, and the zest in the bowl of the electric mixer and mix together. Then add the eggs and 1 cup of flour and mix together. Lower or tilt the bowl and scrape the bottom and the sides. Bring the bowl upright and run for 1 minute on low speed. Add the balance of the flour at low speed until a dough forms. Scrape the bottom and sides again, then mix on medium speed for approx. 3 minutes until the dough is smooth. Lastly, add the raisins, peels, and almonds and mix just enough to combine. Take out of the bowl onto a flour-dusted counter and divide into three pieces, approx. 1 lb. 7 oz. each. Shape into loaves approx. 3 1/2" long and 10" wide. See illustration page 231.

Set the three stollen on the tray, separated by strips of nonstick foil, the nonstick side facing the stollen. **Bake at 375° for approx. 40 minutes or until golden brown.** As soon as the stollen are baked, remove any burnt raisins and brush with butter. Then brush icing on the stollen and cover with diced toasted almonds.

After the icing is completely dry, you can wrap the 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).

# *Nelly's Grandma's Bread Pudding*

Simple to Bake and So Delicious

**Yield:** 1 dozen individual bread puddings and  
1 Pyrex dish, 11" x 7" x 1 1/2", serves 10

## **Advance Preparations:**

### **Preheat oven to 350°.**

Spray 12 muffin tin cavities with nonstick cooking spray. Spray Pyrex dish with nonstick cooking spray. Soak 1 cup raisins in water.

## **Ingredients:**

1 - 10 oz. sourdough baguette (1 day old) and  
4 slices white bread (at least 1 day old) (4 oz.)  
1 quart half and half (32 oz.)  
6 eggs (10 oz.)  
1 cup + 2 TBSP. granulated sugar (8 oz.)  
2 tsp. pure vanilla extract  
4 TBSP. brandy or rum (2 oz.)  
1 cube unsalted butter, melted (4 oz.)  
2 cups walnuts, diced or broken up (9 oz.)  
1 cup raisins, drained (5 1/2 oz.)  
1 cup granulated sugar mixed with 2 tsp.  
cinnamon

refrigerated for 3 days and part or all can be kept frozen for 2 months, boxed and well wrapped. (See "This and That" on page 207).

## **Bread Pudding Sauce:**

Serve the bread pudding with a sauce, your choice of Vanilla, Grand Marnier, Kahlua, or ??. Take the Bavarian Cream recipe (See page 192-193) and thin down with milk.

## **Notes:**

Also a few raspberries and mint leaves would be a nice touch on the serving platter.

This is a "heavy" dessert, great for Sunday brunch. The recipe is supposed to serve 16, unless there are seconds. Of course, you can reduce the recipe by half.

## **Herb Caen's article:**

### **Tuesday, October 2, 1990 \*\*\* San Francisco Chronicle**

"...Add delitems: *bread pudding muffins* at Laurel Heights' classically great bakery, Fantasia. They're made only when there's enough stale bread around, so orders are placed long in advance (Nelly is the salesperson to butter up)..."

## **Equipment and Utensils:**

Large bowl, sharp knife, plastic spatula, wire whip, Pyrex dish 11" x 7" x 1 1/2", muffin tin, measuring cup, nonstick cooking spray.

## **Procedure:**

Place in a large bowl, half and half, sugar, eggs, vanilla, brandy, and melted butter. Whip with a wire whip for 30 seconds. Cut the bread into thin slices, place in the bowl and work up with your hands. Let soak for at least 1 hour. Add the raisins and walnuts then stir before filling the muffin tin. Fill each muffin cavity almost to the top, but not quite. The remaining batter use to fill the Pyrex dish. Sprinkle the top with cinnamon sugar.

Place both the muffin tin and Pyrex dish on the center shelf of the oven and **bake at 350° for 50 to 60 minutes** or until golden brown. The bread pudding can be served warm or cold. Keeps

# *Ina's Biscotti*

A Crisp Cookie to Dunk in Your Cup of Coffee

**Yield:** 25 to 30 cookies

### **Advance Preparation:**

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

**Preheat oven to 325°.**

### **Ingredients:**

$\frac{2}{3}$  cup granulated sugar (4.8 oz.)  
2 whole eggs (3.3 oz.)  
2 egg whites (2 oz.)  
1 tsp. pure vanilla extract  
Zest of 1 orange, optional  
Pinch of salt  
2  $\frac{1}{4}$  cups all purpose flour (12 oz.)  
1 tsp. baking powder  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{2}$  cup raw hazelnuts (2.5 oz.)  
 $\frac{1}{2}$  cup raw almonds (2.6 oz.)  
 $\frac{1}{2}$  cup raw pistachios (3 oz.)  
 $\frac{1}{2}$  cup chocolate chips (3 oz.)

### **Equipment and Utensils:**

Bowl, hand wire whip, wooden cooking spoon, plastic spatula, serrated knife, cutting board, sieve, two 12" x 16" baking trays.

### **Procedure:**

Place eggs, egg whites, sugar, salt, and vanilla in a bowl and whip with a hand wire whip for 2 minutes, until it is close to a lemon color. Then sift flour, baking powder, and baking soda on top and stir with a wooden spoon to form a dough that is of a sticky consistency. Add the chocolate chips and  $\frac{3}{4}$  of the nuts and work into the dough.

Divide the dough and form on the tray with your flour-dusted hands, two logs approx. 12" by 3". The remaining nuts, distribute over the two logs, pressing lightly into the top. **Bake for 35 minutes at 325°** until light brown on top. Take out of the oven and let the logs cool off for approx. 10 minutes and cut each log on the diagonal into  $\frac{3}{8}$ " thick slices. Lay the cookies, cut side down, on the tray close together.

Return trays to the **200° oven** and bake an additional 1½ hours. The cookies will be very crisp. They can be stored in an airtight container for up to 1 month and can be kept frozen for 3 months, boxed and well wrapped. See "This and That" on page 207.

# *Opa's Apple Pancake – Apfelpfannenkuchen*

My Children and Grandchildren Love My Pancakes

**Yield:** 10 to 12 pancakes

**Advance Preparation:**

Spray the 10" frying pan with nonstick cooking spray and preheat on medium high heat.

If you want, you can prepare the batter and the apples in advance.

**Ingredients for Topping or Apple Filling:**

2 apples, peeled, cored, sliced and broken up  
2 TBSP. cinnamon Sugar (See page 197)  
 $\frac{1}{4}$  cup raisins (*optional*)  
 $\frac{1}{2}$  cube unsalted butter, melted  
Juice of 1 lemon  
1 TBSP. cornstarch

**Ingredients for Batter:**

2  $\frac{1}{2}$  cups all purpose flour (12  $\frac{1}{2}$  oz.)  
 $\frac{1}{4}$  cup cinnamon sugar  
2 cups milk (16 oz.)  
1 cup buttermilk (8 oz. optional)  
(You can use 3 cups of milk instead)  
1 TBSP. oil  
Zest of 1 lemon  
6 whole eggs (10 oz.)  
1 cup small diced walnuts (4.3 oz., optional)  
  
Total plain batter = 6 cups

**Equipment and Utensils:**

Medium size bowl, hand wire whip, mechanical apple peeler (See page 212), plastic spatula, 10" teflon-coated frying pan, wide spatula to turn pancakes, nonstick cooking spray.

**Procedure:**

Place the apples, cinnamon sugar, raisins, butter, and lemon juice in a small pot and cook for 6 minutes, until the apples are soft. Drain off the liquid into a small pot and thicken with a tablespoon of cornstarch and then add the cornstarch mixture over the apples.

**Procedure for Batter:**

Place the flour, cinnamon sugar, and lemon zest in a bowl and mix with the hand wire whip. Add the milk and oil and stir well. Add the 6 eggs and again stir well. Last, add the walnuts or apples if you wish. The batter should be runny. (Not pulling back when stirring.) You have three choices before you add the walnuts or apples. You can make plain pancakes, walnut pancakes, or apple pancakes. For the apple pancake add only the drained apples to 3 cups of batter and mix. Use  $\frac{3}{4}$  cup of this batter to make 1 apple pancake.

**Procedure for Frying the Pancakes:**

(The same for all three kinds)

Preheat the frying pan, sprayed for each pancake. When hot, pour a generous  $\frac{1}{2}$  cup of the batter into the center of the frying pan, and at once, move the frying pan so the batter covers all of the bottom of the frying pan. It might take 3 to 4 minutes until the pancake is ready to be turned over.

One sign of being ready is when you move the frying pan back and forth, the pancake is loose and slides. You can use a spatula and lift the edge of the pancake to see if the bottom is baked and ready to turn over. When fried on both sides, slide the pancake on a plate and serve. You can top the plain pancake with the apple filling, cinnamon sugar, apple sauce, apricot jam, or leave it plain. (Optional: You can also roll up the pancake)

If you invite family or friends for breakfast, you can make the pancakes a few minutes ahead and keep them warm in a **preheated oven at 250°**. If you have extra pancakes, keep refrigerated and covered, and heat the next day in the microwave oven for approx. 1 minute.

**Variation:**

You can make plain pancakes and use the apples and walnuts as a topping. These pancakes are not fluffy (no baking powder), they are more like crepes.

# *Denise's Crepe Suzette*

Oh-La-La...Will Bring Back Memories of Paris

**Yield:** 10 to 15 crepes, depending on size of frying pan

### **Advance Preparation:**

Spray the frying pan with nonstick cooking spray. *Prepare the batter and sauce 2 to 4 hours before frying crepes.*

### **Ingredients for Grand Marnier Sauce:**

1 ½ sticks unsalted butter (softened) (6 oz.)  
1 cup powdered sugar (4.3 oz.)  
½ cup orange marmalade (5.6 oz.)  
⅓ cup frozen concentrated orange juice (3 oz.)  
2 TBSP. orange zest (from 2 large oranges)  
½ cup Grand Marnier (4 oz.)

### **Crepe Batter:**

2 cups all purpose flour (11 oz.)  
2 TBSP. sugar  
7 whole eggs (12 oz.)  
1 ¾ cup milk (14 oz.)  
½ cup unsalted butter (melted) (1 cube)  
1 TBSP. orange zest (from 2 large oranges)  
Pinch of salt  
½ cup heavy pastry cream (4 oz.)

### **Frying The Pancakes:**

Preheat frying pan on high. Turn down to medium high, and with a pat of butter coat the frying pan. Pour approx. ½ cup of batter into the frying pan while tipping the pan from side to side. This is done to cover the frying pan as evenly as possible. The batter layer should be very thin. Cook on one side until lightly brown, then turn over with a spatula and fry approx. 30 seconds.

Fry all of the crepes and place on sheets of foil approx. 30" square. Three to four crepes should fill each piece of foil. Repeat with the necessary amount of foil needed for all of the crepes.

### **Filling The Crepes:**

Spread ⅓ cup Grand Marnier sauce on to each crepe and fold in half. Then spread another ⅓ cup of sauce on the top of the "halved" crepe and fold again into quarters. Store in an oblong Pyrex dish until serving time.

Crepes can also be frozen at this point.

### **To Serve Crepes:**

**Preheat oven to 350°** and place Pyrex dish covered with foil in the oven for approx. 20 minutes. Place two crepes on each dessert plate.

### **To Flame:**

In a small pot, heat up 1 cup of Grand Marnier and light it with a match. Pour over finished crepes. (If you have practiced in the kitchen first and feel comfortable, you can attempt to do the procedure at the dinner table for "show.")

### **Equipment and Utensils:**

Food processor, frying pan 8" or 10", plastic spatula, small saucepan, thermometer, zester, nonstick cooking spray.

### **Procedure:**

Place the butter, sugar, marmalade, and orange juice in a small saucepan and bring to a boil, approx. 220°. Take from the stove and add the Grand Marnier and orange zest. Let cool completely.

### **For Crepe Batter:**

Place all of these ingredients in the food processor except the heavy pastry cream and run for 20 seconds until the batter is smooth. Be sure to scrape the bottom and sides of the bowl before adding the cream. Then add the cream and run an additional 10 seconds. Pour into a bowl and set aside until ready to fry the crepes. (*Batter should have the consistency of liquid pastry cream.*)

# *Helen Jean's Lemon Buttermilk Cake*

Helen Jean's Perfect Cake for a Summer Picnic

**Yield:** 1 bundt cake, serves 12 to 18

## **Advanced Preparation:**

### **Preheat oven to 325°.**

Teflon-coated bundt form sprayed with nonstick cooking spray and dusted lightly with flour or use "flour added" nonstick cooking spray.

## **Ingredients:**

2 cubes unsalted butter, soft (8 oz.)

2 cups granulated sugar (14 ½ oz.)

½ tsp. salt

½ tsp. baking soda

2 TBSP. lemon zest

3 TBSP. lemon juice, strained

4 large eggs (7 oz.)

3 cups all purpose flour (16 ½ oz.)

1 cup buttermilk, lightly warm (lowfat) (8 oz.)

## **Glaze Ingredients:**

½ cup lemon juice, strained

(You need 3 to 4 lemons total)

1 cup granulated sugar

*Heat up together after the cake is baked*

## **Equipment and Utensils:**

Upright electric mixer with flat beater, plastic spatula, small knife, small sieve, spoon, small bowls, small pot, pastry brush, bundt form 8 ½" x 3 ½", two 9" corrugated cake circles, nonstick cooking spray

## **Procedure:**

Place the sugar, butter, salt, baking soda, and ½ cup of flour (from the 3 cups) in the bowl of the mixer, and cream the batter until it is light.

Lower the bowl and scrape the sides and bottom. Add the lemon zest and lemon juice and continue creaming. Start adding 1 egg at a time and an additional ½ cup flour (from the 3 cups). Lower the bowl and scrape the sides and bottom. After all of the eggs are creamed into the batter, add the flour in

two increments, alternating with the buttermilk. The batter should be light and smooth.

## **Procedure Continued:**

Put the batter into the bundt mold and **bake at 325° for approx. 1 hour and 10 minutes**. Bake until the top of the cake springs back when gently touched. To make sure the cake is baked, push in a wooden pointed skewer or toothpick and it should come out clean.

When the cake is baked, invert onto a serving platter or corrugated cake circle. Using a wooden skewer or fork, make small holes all over the top of the cake for the glaze to penetrate. Using a pastry brush, brush the hot lemon glaze all over the top and sides of the cake until the glaze is all used up. If you don't serve the cake the same day or part of the cake is left over, wrap well in plastic wrap and refrigerate. You can also freeze it, boxed and well wrapped, for 2 month. (**See "This and That" on page 207**).

# *Helen's Papaya Bundt Cake*

Hawaiian Islands Welcome Cake

**Yield:** 1 bundt cake, serves 12 to 18

## **Advance Preparation:**

### **Preheat oven to 350°.**

Teflon-coated bundt form 8 ½" x 3 ½" sprayed with nonstick cooking spray and dusted lightly with flour or use "flour added" vegetable oil spray.

## **Ingredients:**

3 eggs (5.1 oz.)  
1 ½ cup granulated sugar (11.20 oz.)  
1 cube unsalted butter, soft (4 oz.)  
1 ¼ cup papaya puree, (use ripe papaya) (4 oz.)  
Juice of 1 lemon  
2 cups all purpose flour (11 oz.)  
2 tsp. baking powder  
½ tsp. baking soda  
1 ½ tsp. cinnamon  
¼ tsp. salt  
½ cup raisins (washed and presoaked) (2.7 oz.)  
½ cup chopped pecans (2.6 oz.)

## **Equipment and Utensils:**

Upright electric mixer with flat beater or hand held mixer, two 9" corrugated cake circles, plastic spatula, spoon, small knife, small bowl, sieve, teflon-coated bundt form 8 ½" x 3 ½", nonstick cooking spray.

## **Procedure:**

Using a very ripe papaya, peel and take out the seeds and puree it. Measure out 1 ¼ cup and bring to a boil, stirring. Remove from the heat and let it cool off. Place eggs in mixer and beat. Gradually add the sugar and beat until thick. Then beat in the soft butter. Stir in the papaya and lemon juice. Sift together flour, baking powder, baking soda, cinnamon, and salt. Gradually add the dry ingredients to the batter and mix until smooth. Add the raisins and pecans. Put in the bundt form and **bake 20 minutes at 350°, then turn down to 325° and bake approx. another 30 minutes.** Bake until the top of the cake springs back when gently touched.

To make sure the cake is baked, insert into the cake a wooden pointed skewer or toothpick which should come out clean. Invert the cake onto a platter or corrugated cake circle. If you don't serve the cake the same day, or part of the cake is left over, wrap well in plastic wrap and refrigerate. You can freeze the cake, boxed and well wrapped for 2 months. (**See "This and That" on page 207.**)

## **Variations:**

This batter makes great muffins (approx. 2 dozen).

Spray two one-dozen muffin tins, cavities 2 ¾" wide and 1 ¼" deep with "flour added" vegetable oil spray, sprinkle chopped pecans on the bottom of each cavity and then fill up ⅔ with batter. **Bake at 350° approx. 25 minutes.**

# *Nana's Apple Sour Cream Tart*

Recipe from "Nana", Nina Weil's Grandmother, Margot, and  
My Best Friend (She Reached 103 Years of Age)

**Yield:** One 9" or 10" tart, serves 8 to 10

## **Advance Preparation:**

### **Preheat oven to 350°.**

Spray spring form with nonstick cooking spray.

*Optional:* Use nonstick foil on the bottom.

## **Ingredients for Tart Bottom:**

1 ½ cup all purpose flour (7 ½ oz.)

3 TBSP. granulated sugar (2 oz.)

1 ½ cube unsalted butter, room temp. (6 oz.)

2 egg yolks

2 tsp. pure vanilla extract

1 TBSP. lemon zest

½ cup hazelnuts, finely ground

## **Ingredients for Fruit Filling:**

5 green apples (approx. 1 lb. 4 oz.)

(peeled, cored, and sliced)

½ cup granulated sugar

2 tsp. cinnamon

*Mix sugar and cinnamon together*

2 TBSP. lemon juice

½ cube unsalted butter, melted

## **Ingredients for Sour Cream Topping:**

8 oz. sour cream

3 TBSP. granulated sugar

1 ½ tsp. pure vanilla extract

3 egg yolks (2 ¼ oz.)

2 TBSP. almond meal

oven and **bake at 350° for 55 minutes** or until the topping is golden brown. After the apple tart is cold, loosen up the sides very carefully using a metal spatula. Remove the sides of the spring form. Keep the tart on the metal bottom of the spring form and serve. Keeps refrigerated for 2 or 3 days.

## **Equipment and Utensils:**

Upright electric mixer or food processor

(*To mix by hand, use a bowl and wooden spoon*),

mechanical apple peeler (**See page 212**),  
plastic spatula, fork, two bowls, wire whip,  
offset metal spatula, nonstick cooking spray.

## **Procedure for the Tart Bottom:**

Place the sugar, butter, vanilla, and lemon zest in a bowl and barely cream. Add 1 yolk at a time and scrape the bottom and sides of the bowl. Add the flour ½ cup at a time. Stop mixing before the dough forms. Place into the spring form and press down onto the bottom and sides of the spring form to form a tart shell. Shape the sides 1 ½" high. Press ½ cup of hazelnut meal onto the tart bottom dough. Refrigerate or freeze tart shell for 15 to 30 minutes. In the meantime, place apples, cinnamon sugar, lemon juice, and melted butter in a bowl, break up the apple slices and mix well. Set aside.

In another bowl, using a wire whip, mix together all of the ingredients of the sour cream topping and set aside.

Take the tart shell out of the refrigerator or freezer and fill with the apples. Level out the apples with a metal spatula, pressing the apples down. Pour on top of the apples, the sour cream topping and level out again with the metal spatula. Place on the center screen of the

## *Joan's Candied Orange Peel*

This Recipe Is a Combined Effort of Joan, a Cookbook From 1950 and Myself

**Yields:** 12 oz. candied orange peel

### **Advance Preparation:**

Wash 4 large navel oranges (heavy peel). Line a 12" x 16" tray with nonstick foil, nonstick side facing up.

### **Ingredients:**

Peel of 4 oranges  
1 cup granulated sugar  
 $\frac{1}{2}$  cup water  
2 TBSP. light corn syrup

### **Equipment and Utensils:**

Candy thermometer, wooden spoon, medium 6  $\frac{1}{2}$ " x 3  $\frac{1}{2}$ " pot, 12" x 16" tray, large skimmer spoon, colander, small spoon, knife, scissors.

### **Procedure:**

Peel the oranges by first cutting down into the peel (not into the orange fruit) and remove the peel in quarter sections. Fill a pot full of water and place the peel into the water, be sure the peel is completely covered with water. Bring to a boil and continue to simmer for approx. 10 minutes until peel is soft. Drain off the water.

Place the colander into the sink and pour the water and peel into the colander. With a spoon, carefully remove the white part of the peel. With a scissor, cut peel into  $\frac{1}{4}$ " wide strips. Place  $\frac{1}{2}$  cup water, sugar, and corn syrup in the pot and stir on high heat until it boils. Place the orange peel strips into the syrup and bring back to a boil. Turn the heat down, so the syrup continues to boil at medium high, and place the thermometer into the syrup. **Continue to boil to 230°**, until the syrup gets heavy and is almost all absorbed, be careful not to let the syrup burn. Use the colander to drain off the syrup and drop the orange peel on the foil-lined tray, sprinkled with granulated sugar. Separate the orange peel and roll in sugar. Let it cool until the syrup forms grains on the orange peel and feels dry. This might take hours to complete, best to keep overnight on tray.

Store in an airtight container until ready to use. It will keep for 2 to 4 weeks. **If you use the peel to bake Florentines, recipe on page 110, or dip in chocolate, do not roll in sugar. For preparation of chocolate, see page 206.**

# Hazelnut or Almond Layers and Sheet Cake

This Is My Mother & Grandmother's Original Recipe

**Yield:** Two 9" Hazelnut Layers, two 12" x 16" Sheet Layers, or two 9" Almond 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, baking paper cut round to fit the form; or two 12" x 16" trays sprayed with nonstick cooking spray and lined with 12" x 16" baking paper. (Be sure there are no air bubbles between the paper and the tray).

## Ingredients for Hazelnut Batter: (Almond Batter)

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

*OR*

3 ¼ cups raw almonds (1 lb.) or if available, fine almond 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.)

## Baking:

Divide the batter into the two 9" spring forms and place directly on the screen in the center of the oven.

**Bake at 325° 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 onto a corrugated cake circle. Refrigerate for 1 hour or freeze for future use. Be sure to remove the foil or paper.

The layers can be kept frozen for up to 2 months, well wrapped. **For freezer packing see "This and That" on page 207.**

## Variation:

For two 12" x 16" sheets, divide the batter into the two trays and spread evenly with the metal spatula.

**Bake at 325° for 25 to 30 minutes.** After 15 minutes in the oven, move the trays from the bottom screen to the top screen. When cold, place into the freezer for 10 minutes. Loosen up the sheet layer on the sides and turn over onto a tray, so you can remove the paper. Replace with new parchment paper, and freeze, well wrapped, until you use the layers.

## Equipment and Utensils:

Food processor with metal blade, upright electric mixer *or* handheld electric mixer fitted with wire whip, large bowl, large spatula, small spatula, two 9" spring forms, offset metal spatula, two 9" corrugated cake circles covered with foil.

## Procedure:

Place hazelnuts or almonds in the bowl of the food processor and run until you have a fine meal. Then add the orange peel and lemon zest. Run processor again until all are a fine meal, and set aside.

Combine egg yolks with 1 ¼ cup sugar and 1 TBSP. lemon juice in 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. Thoroughly wash the wire whip and bowl and place the egg whites into the bowl and whip until frothy. Slowly add the ¾ cup of sugar in three parts until the meringue forms soft peaks. Then fold ⅓ of the meringue into the yolk mixture, followed by ½ of the nut mixture. Fold in another ⅓ of the meringue, followed by the remaining nut mixture. Finish off with the last ⅓ of the meringue. Fold in. Do not over mix.

# Butter Sponge Layers & Chocolate Sponge Layers

**Yield:** Each batter yields 2 - 9" layers

## Advance Preparation:

### *The Same For Both Batters:*

**Preheat the oven to 325°.** Spray the sides of two 9" spring forms with nonstick cooking spray and line the bottoms of each with parchment paper or nonstick foil cut round to fit the form.

## Butter Sponge Layers (32 oz. Batter)

### Ingredients:

1 ½ cup cake flour (6.6 oz.)  
1 tsp. baking powder  
¼ tsp. salt  
¾ cube unsalted butter, melted (3 oz.)  
2 tsp. pure vanilla extract  
1 TBSP. lemon zest  
6 large eggs (10 oz.)  
3 large egg yolks (2 oz.)  
1 ⅓ cup granulated sugar

## Chocolate Sponge Layers (32 oz. batter)

### Ingredients:

1 ¼ cup cake flour (5.5 oz.)  
⅓ cup cocoa powder (1.4 oz.)  
1 tsp. baking powder  
½ tsp. baking soda  
¾ cube unsalted butter (3 oz.)  
2 tsp. pure vanilla extract  
6 large eggs (10 oz.)  
3 large egg yolks (2 oz.)  
1 ⅓ cup granulated sugar (10 oz.)  
¼ tsp. salt

Bake until the top of the cake springs back when gently touched and the cake starts to pull away from the sides of the pan. Remove from the oven. With a small knife, gently run around the sides of the pan to release the cake. Invert the cake out of the pan onto a corrugated cake circle and remove paper or foil, then invert it right-side up onto another corrugated cake circle. If you use the layers at a later date, they will keep well wrapped up to 2 days refrigerated, or frozen for up to 3 months. For freezing in a box refer to the “**This and That,**” on page 207.

## Equipment:

Upright or hand held electric mixer, wire whip, small bowl, nonstick cooking spray, medium size pot for water bath, screen, sieve, 9" corrugated cake circle, two 9" spring forms, offset metal spatula, plastic spatula.

## Procedure:

### *The Same for Both Cake Batter:*

Sift all the dry ingredients except the sugar into a small bowl and set aside.

Next heat the butter in the microwave for about 30 seconds, then add the lemon zest and vanilla. Set aside.

In a medium size pot heat up enough water so that the mixing bowl can be placed on top and not touch the water. Place the eggs, yolks, and sugar in the bowl of the electric mixer and heat over medium heat. **Whisk until the mixture is hot to the touch, 110°.** Remove the bowl and set into the electric mixer, fitted with a wire whip.

Whip on #6 for approx. 3 minutes. Do not whip on high. (When the wire whip is lifted out of the batter, the batter should flow like a ribbon.) Lift the bowl out of the mixer and, in three increments, gently fold in the dry ingredients, alternating with the melted butter, until thoroughly incorporated. Pick up the batter from the bottom of the bowl, so the butter does not settle on the bottom.

## Baking The Cake:

Divide the batter evenly into the two spring forms and place directly on the screen in the center of the oven. **Bake the layers for 20 minutes at 325°.**

## Cream Puff Éclair Batter (Pate A Chou)

**Yield:** 2 ½ cups of batter

36 small Cream Puffs (Profiteroles) - or 8 to 10 large Cream Puff shells

### Advance Preparation:

**Preheat oven to 415°.**

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

### Equipment and Utensils:

Upright electric mixer or hand held electric mixer both with a flat beater attached, wooden spoon, plastic spatula, pastry brush, pastry bag fitted with a 3/8" round tip for the small cream puffs and ¾" for the large cream puffs, small sharp knife, small pot, two 12" x 16" baking trays.

### Ingredients:

½ cup milk (4 oz.)

½ cup water (4 oz.)

1 cube unsalted butter (4 oz.)

(cut in small pieces)

¼ tsp. salt

½ tsp. granulated sugar

1 cup all purpose flour (5.5 oz.)

3 to 4 whole eggs

### Topping:

¼ cube butter (melted)

### Procedure:

On high heat, in a small pot, bring the water, milk, salt, sugar, and butter to a boil. Reduce to a moderate heat and add the flour, all at once. Using a wooden spoon, stir the mixture until it pulls off the sides of the pot and forms a ball. Transfer the mixture to the bowl of the electric mixer and, on #2 speed, add the 3 eggs, one at a time, until all are absorbed. Then turn to #4 speed for 30 seconds. Check the batter before adding another egg. (The batter should be stiff enough to hold its shape.) If it is too stiff, add ½ of the egg at a time. When the batter seems right,

fill a pastry bag, fitted with a ½" round tip, and deposit on the trays little mounds of batter approx. 1 ¼" in diameter and approx. 1" high and 2" apart for the small cream puffs. (If you are unable to use a pastry bag, you can use a TBSP. to place mounds on the trays.) Brush the tops of the puffs very sparingly with hot butter, tapping down the "tails." For the large cream puffs, use a ¾" round tip and deposit mounds of batter approx. 2 ¼" in diameter and approx. 1 ½" high.

### Baking:

Place the trays in a preheated oven **at 415° for 10 minutes, then reduce the temperature to 400°, and bake the puffs an additional 15 to 20 minutes more**, or until light brown. (**Do not open the oven door the first 15 minutes**, otherwise the cream puffs may collapse.) After the cream puffs are baked, turn oven off, and leave the door ajar, keep the cream puffs in the oven for another 10 minutes. Then take out, and let cool off completely before filling. If you use the shells the same or next day, keep them at room temperature in an airtight container. You can freeze them for 2 months (**See "This and That" on page 207**). To use, take the shells out of the freezer the day before. For filling, cut shells horizontally in half.

**The above procedure and baking is for the small cream puffs:**

### Variation:

**For Small Éclair Shells (24 to 30):** The same as the small cream puff shells except shape them long instead of round. When you stop pressing the pastry bag, cut off the batter with a knife, for small éclair shells, approx 2" long.

**Large Éclair Shells (4" long) (8 to 10):** Use the same tip as for the large cream puffs. After they are brushed with hot butter, run the tines of a fork down the length of the top. Bake time will be longer for large éclairs and cream puffs. Bake the shells until golden brown. The shells should be firm and dry. (Under baking will result in collapsed shells and doughy centers).

## FANTAFOUR BATTER AND Baked Sheets Set Together, Ready To Cut

**Yield:** 2 - 12" x 16" Sheets

**Advance Preparation:**

**Preheat oven to 350°.**

Two 12" x 16" baking trays sprayed with nonstick cooking spray and lined with baking paper. *Be sure there are no air bubbles between paper and tray.*

**Ingredients:**

4 whole eggs (6 oz.)

3 egg yolks (2 oz.)

¾ cup granulated sugar (5.4 oz.)

2 cubes unsalted butter, soft (8 oz.)

1 cup cake flour (4.5 oz.)

¼ cup granulated sugar (1.8 oz.)

2 TBSP. oil

2 TBSP. lemon zest

1 cup cake flour (4 ½ oz.)

(Sift flour after measuring)

mix 30 seconds. Add slowly, ¾ of the egg mixture, alternating with the second cup of flour.

When all the flour is mixed and the batter is smooth, add the remaining ¼ egg mixture until all is incorporated and the batter is smooth. Divide the batter in half and spread each half on a baking tray. (You need to be careful that you do not pull up the paper when spreading the batter.) **Bake at 350°** on the center screen of the oven, one tray at a time, for 10 to 12 minutes, until light golden brown. Do not over bake.

## Baked Sheets Set Together, Ready To Cut

**Ingredients:**

2 - 12" x 16" baked Fantafour sheets

1 jar apricot jam (18 oz.)

2 TBSP. Sure Jel pectin (Kraft Foods)

4 TBSP. water

1 jar raspberry jam (18 oz.)

2 TBSP. Sure Jel pectin

4 TBSP. water

1 recipe Marzipan (See page 200)

**Equipment and Utensils:**

Upright electric mixer with flat beater and wire whip, plastic spatula, offset metal spatula, bowl, zester, nonstick cooking spray, small pot, wooden spoon, rolling pin, two 12" x 16" baking trays, two 12" x 16" corrugated cardboards.

**Procedure:**

Place eggs, yolks, and ¾ cup sugar in the bowl of the electric mixer and whip up at medium high speed #6 for approx. 3 minutes using a wire whip. Take out of the bowl and set aside. Do not wash the bowl of the electric mixer. Place the butter, 1 cup cake flour, ¼ cup sugar, 2 TBSP. oil, and the lemon zest in the bowl of the electric mixer. Start mixing on slow speed, using the flat beater. Cream light on medium speed #4 for 3 minutes. Stop the mixer and tilt or lower the bowl, scrape the sides and bottom with the plastic spatula and then

mix 30 seconds. Add slowly, ¾ of the egg mixture, alternating with the second cup of flour.

**Procedure:**

Loosen up the sides of the two sheets with a small spatula and turn over on a 12" x 16" corrugated board. Remove the paper and invert back onto another board. In a small pot, mix 2 TBSP. pectin and 4 TBSP. water and bring to a boil. Then add apricot jam and bring back to a good boil. Pour apricot jam on the fantafour sheet and spread to cover the sheet.

Using the second sheet layer, cover the apricot

jam and repeat the same procedure with raspberry jam. Roll out the marzipan on a board, dusted with confectioners' sugar, to a 12" x 16" sheet and cover the top of the raspberry jam with the rolled out marzipan. Press on the top of the marzipan to have the sheets, jam and marzipan adhere to one another and level out. Place in the refrigerator for at least 1 hour before cutting.

## White Chiffon Cake & Chocolate Chiffon Cake for Sheet Cake

**Yield:** Each batter yields 2 – 12” x 16” sheet layers

### **Advance preparation:**

**Preheat the oven to 400°.** Spray the sides and bottom of the two 12” x 16” trays with nonstick cooking spray and line the bottom with baking paper. Be sure there are no air bubbles between the paper and tray. Spray the top of paper and dust evenly with all purpose flour. Be sure to shake off the surplus flour.

### **White Chiffon Cake Layer (31 oz. Batter)**

#### **Ingredients:**

1 ¾ cup cake flour (7.7 oz.)  
¾ tsp. baking powder  
½ tsp. baking soda  
¼ cup milk (4 oz.)  
½ cup vegetable oil (4 oz.)  
¼ tsp. salt  
1 tsp. vanilla  
1 tsp. fresh lemon juice  
1 TBSP. fresh grated lemon zest  
5 large eggs (8.4 oz.)  
1 cup granulated sugar (7.5 oz.)

### **Chocolate Chiffon Cake Layer (31 oz. Batter)**

**Ingredients:**

1 ¼ cup cake flour (5.5 oz.)  
⅓ cup unsweetened cocoa powder (1.4 oz.)  
½ tsp. baking soda  
¾ tsp. baking powder  
½ cup milk  
½ cup vegetable oil  
¼ tsp. salt  
1 tsp. vanilla  
5 large eggs (8.5 oz.)  
1 cup granulated sugar (7.5 oz.)

#### **Equipment and Utensils:**

Upright or hand held electric mixer with wire whip, medium size pot for water bath, sieve, offset metal spatula, plastic spatula, corrugated cardboard 5 ½” x 8”, two small cups.

#### **Procedure: *The Same for Both Cake Batters***

Sift all the dry ingredients except the sugar into a small bowl and set aside.

In a medium size pot heat up enough water so that the mixing bowl can be placed on top and not touch the water. Place the eggs and the sugar in the bowl over medium heat. Whisk the mixture until it is hot to the touch (approx 110°). Remove the bowl and set into the electric mixer fitted with a wire whip.

Whip on #6 for approx. 3 minutes. (When the wire whip is lifted out of the batter, the batter should flow like a ribbon.) Next, heat the milk and oil in separate cups for about 15 seconds each, and add the lemon juice, lemon zest, vanilla, and salt to the oil. Set aside. Lift bowl out of the mixer and, in three increments, gently fold in the dry ingredients, lifting the batter up from the bottom, alternating between the hot milk, oil, and flour until thoroughly incorporated. Do not over mix.

#### **Baking The Cake:**

Divide the batter evenly into each of the 12” x 16” trays and with a metal spatula, spread evenly over the tray. **Bake at 400° for approx. 6 to 7 minutes** until the top of the cake springs back when gently touched and is light brown. Do not over bake. If you bake both trays at the same time, after approx. 3 minutes, rotate the trays from the bottom screen to the top screen.

When the sheets are cold, turn each one onto another tray and carefully remove the parchment paper. Turn back right side up onto a fresh parchment paper. For Doborsch cake, Expresso, and Impresso cake, cut both layers into quarters so that each is approx. 5 ½” x 8”. Place one cut piece on top of the 5 ½” x 8” corrugated board. Cover with a piece of foil and place the other pieces of cake on top with a piece of foil between each and wrap well with plastic wrap until ready to use. For other uses, keep sheets uncut.

## Passover Sponge and Loaves

**Yield:** 1 - 9  $\frac{3}{4}$ " layer and 1 loaf

### Advance Preparation:

**Preheat oven to 325°.** Line the bottom of the 9  $\frac{3}{4}$ " spring form with baking paper and spray the sides with nonstick cooking spray. Spray the sides and bottom of the loaf tin.

### Ingredients:

3 whole eggs (5 oz.)  
10 egg yolks (6.4 oz.)  
 $\frac{3}{4}$  cup granulated sugar (5.6 oz.)  
 $\frac{1}{2}$  cup almond meal, finely ground (2 oz.)  
 $\frac{1}{2}$  cup matzo flour (2 oz.)  
1 tsp. baking powder  
 $\frac{1}{4}$  cup oil (1  $\frac{1}{2}$  oz.)  
1 tsp. pure vanilla extract  
2 TBSP. lemon zest  
 $\frac{1}{4}$  tsp. salt

Yields 26 oz. of batter

**the mixture is hot to the touch, 110°.** Remove the bowl and set into the electric mixer, fitted with a wire whip. Whip on #6 for approx. 3 minutes. Do not whip on high. (When the wire whip is lifted out of the batter, the batter should flow like a ribbon). Lift the bowl out of the mixer and, in three increments, gently fold in the dry ingredients, alternating with the oil until thoroughly incorporated. With a plastic spatula, pick up the batter from the bottom of the bowl, so oil does not settle.

Scale 17 oz. of the batter ( $\frac{2}{3}$ ) into the spring form and 9 oz. into the loaf tin. Set both on the baking tray and place on the center rack of the oven. **Bake at 325° for approx. 20 to 30 minutes** to a light golden brown. The cake and loaf will start to shrink from the sides when baked. When you touch the top of the cake, it should be firm. Remove pan from the oven, and loosen up the sides.

For the loaf, cut a small piece of corrugated board to size and wrap it with foil. Turn the loaf onto a plate and back onto the corrugated cake board. Perform the same procedure with the cake, using a 9" corrugated cake circle or serving platter.

### Serving the Cakes:

If you intend to fill the layer and the loaf, let them get cold and then slice horizontally into two layers. Separate each layer with pieces of foil, before wrapping the layers in foil. Freeze for future use. You can serve both layer and loaf with berries or just dust with powdered sugar, or serve with whipped cream.

### Equipment and Utensils:

Upright electric mixer with a wire whip, plastic spatula, large serving spoon, candy thermometer if available, tablespoon, spring form 9  $\frac{3}{4}$ ", zester, teflon-coated loaf tin size 8  $\frac{1}{4}$ " x 4  $\frac{1}{4}$ " x 2  $\frac{3}{4}$ ", 12" x 16" baking tray, 9" corrugated cake circle, medium pot with boiling water, nonstick cooking spray.

### Procedure:

Heat the oil in the microwave for about 20 seconds, then add the lemon zest and vanilla. Set aside. Mix starch, almond meal, matzo flour, and baking powder and set aside.

In a medium size pot heat up enough water so that the bowl of the upright mixer can be placed on top and touches the water. Place the eggs, yolks, salt, and sugar in the bowl of the electric mixer and heat over medium heat. **Whisk until**

**the mixture is hot to the touch, 110°.**

Remove the bowl and set into the electric mixer, fitted with a wire whip. Whip on #6 for approx. 3 minutes. Do not whip on high. (When the wire whip is lifted out of the batter, the batter should flow like a ribbon).

Lift the bowl out of the mixer and, in three increments, gently fold in the dry ingredients, alternating with the oil until thoroughly incorporated.

With a plastic spatula, pick up the batter from the bottom of the bowl, so oil does not settle.

# Sacher Cake Layer, Chocolate Devil's Food Cake Layer, & Chocolate Spice Cake Layer

**Each Recipe Yields:** 2 - 9" layers

## Sacher Cake Layer (50 oz. Batter)

### **Ingredients:**

1  $\frac{3}{4}$  cup cake flour (7.7 oz.)  
 $\frac{1}{3}$  cup unsweetened cocoa powder (1.4 oz.)  
2 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
 $\frac{1}{2}$  cup instant chocolate pudding powder  
( $3\frac{1}{2}$  oz. package)  
1 tsp. instant coffee powder  
(dissolved in 2 TBSP. water)  
1  $\frac{1}{3}$  cup granulated sugar (10 oz.)  
 $\frac{1}{3}$  cup unsalted butter (room temp.) (2.66 oz.)  
 $\frac{3}{4}$  cup vegetable oil (6 oz.)  
 $\frac{3}{4}$  cup semi sweet chocolate chips, melted or  
(5 oz. of bittersweet chocolate, melted)  
 $\frac{1}{2}$  cup sour cream (regular or light) (4 oz.)  
4 large eggs (6.8 oz.)  
 $\frac{2}{3}$  cup buttermilk (5.3 oz.)

## Devil's Food Cake Layer (30 oz. Batter)

### **Ingredients:**

1  $\frac{3}{4}$  cup cake flour (7.7 oz.)  
 $\frac{1}{3}$  cup unsweetened cocoa powder (1.4 oz.)  
2 tsp. baking powder  
 $\frac{3}{4}$  tsp. baking soda  
 $\frac{3}{4}$  tsp. salt  
1  $\frac{1}{4}$  cup granulated sugar (9.3 oz.)  
2 TBSP. instant chocolate pudding powder  
1 cube unsalted butter (room temp.) (4 oz.)  
2 TBSP. vegetable oil  
1 oz. unsweetened chocolate  
(1 square melted)  
2 large eggs (3.4 oz.)  
1 tsp. pure vanilla extract  
 $\frac{1}{2}$  cup buttermilk (4 oz.)

### **Baking The Cake:**

Pour the batter evenly into the two spring forms. **Bake the layers at 350° for approx. 30 minutes** or until the top of each of the layers springs back when lightly touched. Remove from the oven. When the cake is completely cool, run a small knife or spatula around the sides of the pan. Invert the cake out of the pan onto a corrugated cake circle. Remove the paper and place the layer right side up onto a 9" corrugated cake circle. If you are not going to use this layer immediately, refrigerate until ready to use. Otherwise, you can freeze for 2 months, boxed and well wrapped (see "This and That" on page 207.)

## Chocolate Spice Cake Layer (46 oz. Batter)

### **Ingredients:**

1  $\frac{3}{4}$  cup granulated sugar (13.2 oz.)  
1 tsp. cinnamon  
 $1\frac{1}{4}$  cup cake flour (5.5 oz.)  
1 cup all purpose flour (5.5 oz.)  
 $\frac{1}{4}$  cup unsweetened cocoa powder (1 oz.)  
1 TBSP. baking powder  
1 tsp. baking soda  
1 tsp. salt  
1 cup vegetable oil (8 oz.)  
3 large eggs (5.1 oz.)  
 $\frac{1}{2}$  cup unsweetened applesauce (4 oz.)  
1 oz. unsweetened chocolate (1 square melted)  
 $\frac{1}{2}$  cup buttermilk (4 oz.)

### **Advance Preparations and Equipment:**

*The same for all three recipes.*

#### **Preheat the oven to 350°.**

Spray the sides of both 9" spring forms with nonstick cooking oil and line the bottoms with parchment paper. Food processor with a metal blade attached, plastic spatula, and 9" corrugated cake circles.

#### **Cake Batter:**

Sift all of the dry ingredients into the bowl of the food processor. Then add all of the other ingredients except the buttermilk. Run the food processor for approx. 1 minute and scrape the sides and the bottom with a plastic spatula. Run the food processor for an additional 30 seconds. Lastly, add the buttermilk and run another 30 seconds. Scrape the sides and bottom once again and run the food processor for 30 seconds more to complete the batter.

## Yellow Cake Batter

**Yield:** 2 - 9" x 1 1/2" tins, bakes layers approx. 1 1/4" high

### **Advance Preparation:**

#### **Preheat oven to 325°.**

Two 9" x 1 1/2" tins with the bottoms lined with 9" round baking paper and sprayed with nonstick cooking spray.

### **Ingredients:**

6 large egg yolks (4 oz.)

1/4 cup milk (2 oz.)

2 tsp. vanilla

1/2 tsp. salt

Zest of 1 lemon

3 cups cake flour (10.5 oz.)

1 1/2 cups granulated sugar (10.5 oz.)

1 TBSP. baking powder

1 1/2 cubes unsalted butter, soft (6 oz.)

3/4 cup milk (6 oz.)

### **Equipment and Utensils:**

Upright electric mixer with wire whip, flat beater, plastic spatula, two 9" x 1 1/2" tins, two 9" corrugated cake circles, foil, nonstick cooking spray.

### **Procedure:**

Place the yolks, milk, vanilla, salt, and zest in the bowl of the electric mixer fitted with a wire whip, and beat for 30 seconds. Take out of the bowl and set aside in another container. Do not wash the bowl of the electric mixer.

Place the flour, sugar, and baking powder into the bowl and blend for 30 seconds.

Then add the butter and milk, and mix on low speed until moistened. Turn mixer to medium speed and aerate the mixture for 1 to 2 minutes. Scrape down the bottom and sides of the bowl with the plastic spatula and, in three increments, add the yolk mixture.

### **Baking the Cake:**

Pour the batter evenly into the two spring forms. **Bake the layers at 325° for approx. 30 minutes or until the top of each layer springs back when lightly touched.** Remove from oven.

When completely cool, run a small knife or spatula around the sides of the pan. Invert the cake out of the pan onto a corrugated cake circle. Remove the paper and place the layer right side up onto a 9" corrugated cake circle. If you use the layers on the same day, just refrigerate until ready to use. Otherwise, you can freeze the layers for 2 months, boxed and well wrapped (**see "This and That" on page 207**). Separate the layers with foil. You can also split the layers before freezing.

## Buttery Pie Crust

**Yield:** 1 - 9" bottom deep-dish pie shell, *There might be enough dough left to make a small 8" pie shell.*  
(Pre-Baked)

### Advanced Preparation:

#### Preheat oven to 400°.

Spray pie tin or Pyrex pie plate with nonstick cooking spray, place into the refrigerator.

### Ingredients For Single Pie Crust:

For the 9" bottom pie shell

2 cups unbleached all purpose flour (9 oz.)

1 TBSP. granulated sugar

¼ tsp. salt

1 ½ cube unsalted butter (6 oz.)

(Frozen and cut up into small pieces)

3 TBSP. water (mixed with the vanilla)

¼ tsp. pure vanilla extract

*Place in a cup into the freezer a few minutes.*

1 egg, beaten with a fork

¼ cup cornflake crumbs **or**

¼ cup plain breadcrumbs

On a lightly floured surface, roll the dough to a  $\frac{1}{8}$ " thick circle, about 14" across. To transfer dough to deep-dish pie pan, pick up the dough by rolling it onto a rolling pin. Unroll into the pie plate. Ease the dough into the pie plate, without stretching it, then press the dough gently against the side and top of the rim. Using scissors, trim the dough along the edge of the pie plate. Leave an  $\frac{1}{4}$ " overhang and crimp the edge decoratively. Puncture the bottom with a fork. Freeze the crust until hard (approx. 10 minutes).

When the crust is hard, line it with foil, the nonstick side down on the dough, and fill with the dried beans to keep the pie crust flat. **Bake at 400° for 20 minutes. Turn oven down to 350°.** Remove the foil with the beans and bake until the crust is very lightly golden brown and feels dry (another 10 minutes). Let the crust get cold (approx. 20 minutes). Brush the egg on the bottom of the crust and sprinkle with cornflake crumbs, approx. ¼ cup, or plain breadcrumbs. Bake the crust until the egg is set and dry (approx. 3 minutes).

### Option: Cream Cheese Pie Crust

#### Ingredients:

1 ½ cup unbleached all purpose flour, cold (7 ¼ oz.)

1/8 tsp. salt

1/8 tsp. baking powder

1 cube unsalted butter, frozen and cut up in  $\frac{1}{2}$ " cubes  
(4 oz.)

3 oz. regular cream cheese, cold and cut in 3 pieces

2 ½ TBSP. ice water

1 ½ tsp. apple cider vinegar

*Mixed together and very cold*

### Equipment and Utensils:

9" deep-dish pie tin, rolling pin, food processor with metal blade, small knife, dry beans, nonstick aluminum foil, plastic wrap, scissors, pastry brush, 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 texture forms like small peas, approx. 30 seconds. Stop the food processor and add 3 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.

Remove the dough from the bowl and form the dough into a disk. Wrap in plastic wrap. Press on the plastic wrap to flatten the dough.

Refrigerate the dough for 30 minutes until the dough is firm enough to roll out.

On a lightly floured surface, roll the dough to a  $\frac{1}{8}$ " thick circle, about 14" across. To transfer dough to deep-dish pie pan, pick up the dough by rolling it onto a rolling pin. Unroll into the pie plate. Ease the dough into the pie plate, without stretching it, then press the dough gently against the side and top of the rim. Using scissors, trim the dough along the edge of the pie plate. Leave an  $\frac{1}{4}$ " overhang and crimp the edge decoratively. Puncture the bottom with a fork. Freeze the crust until hard (approx. 10 minutes).

### Procedure: To Mix Pie Dough

Place flour, salt, and baking powder in the bowl of the food processor. Pulse three times. Add the frozen butter and pulse until the butter is the size of peas. Add cream cheese and pulse five times. Add the water vinegar mixture and pulse. Remove from the bowl and place into a plastic zip-lock bag before a dough forms.

Using both hands and, working from the outside of the bag, form a dough. To roll out the dough, see above.

# Danish Pastry Dough

Butter Rich & Flaky...Use to Bake Your Favorite Coffeecake or Danish Pastries

**Preparation Time:** To prepare the coffeecake is time consuming and involves an overnight process, but to have the aroma of fresh baked coffeecake is worth the effort.

**Yield:** 4 Wreathcakes or 4 Danish Krinkles or 3 to 5 Bundt Kuchen, depending on the size of the tins, or 20 - 4" Danish pastries or 30 - 3" miniature Danish pastries or 20 Peacanrolls or any combination.

## Advance Preparation:

Depending on your choice of coffeecake you have to prepare baking pans.

## Ingredients:

1 ¼ cup milk (heated to approx. 120°) (10 oz.)

2 packages active dry yeast, 2 ½ tsp – ½ oz.

2 tsp. sugar

2 TBSP. all purpose flour (1 oz.).

½ tsp. salt

¼ cup sugar (1 ¾ oz.)

1 TBSP. lemon zest

2 tsp. vanilla

1 whole egg (1.7 oz.)

1 egg yolk (0.64 oz.)

½ cube unsalted butter (melted) (2 oz.)

3 cups all purpose flour (16 ½ oz.)

2 ½ cubes unsalted butter (10 oz.) (keep refrigerated)

2 TBSP. all purpose flour (1 oz.)

a rectangle and let rest for 10 minutes. In the meantime, take out of the refrigerator the 2 ½ cubes of butter cut into small pieces. Sprinkle 2 TBSP. of flour all over the butter. With your hand, mix butter and flour to make pliable to place on dough. **See illustration to fold in butter and procedure for “Three Fold Process”, on page 227.**

For Danish Krinkle, Macaroon Wreath, Almond Wreath and Bundt Kuchen: Remove the dough from the tray and cut in four strips 6" x 16" as **illustrated on page 228**. Place strips back on the tray and into the refrigerator, covered with plastic wrap. For the Danish Pastries: Do not cut into four strips, leave the dough 24" x 16". You can keep the dough refrigerated for 2 days. To freeze, wrap carefully with plastic wrap. (See “This and That” page 207)

## Equipment:

Upright electric mixer, rolling pin, baking pans.

## Procedure:

Heat milk to approx. 120° and pour into mixing bowl of electric mixer with dough hook attached. Add yeast, 2 tsp. sugar, 2 TBSP. all purpose flour and stir well.

When this mixture bubbles in about 5 to 10 minutes, add the salt, sugar, lemon zest, vanilla, egg, yolk, and melted butter. Stir on the lowest speed for 1 minute.

Continue on slow speed and add 2 ½ cups of the 3 cups flour. Mix on #2 (slow speed) for 2 minutes. Scrape bottom and sides of mixing bowl with plastic spatula. Turn mixer to slow speed and slowly add the remaining ½ cup of flour. Run another 2 to 3 minutes until it forms a dough. You may have to add an extra ¼ cup of flour. Take the dough out of the mixing bowl and place on a well-floured tabletop. Shape into

## Classic Puff Paste Dough

There are more than 1000 layers of dough and butter,  
This dough has to be flaky

**Yield:** 2lbs. 4 oz. of dough. For various uses including: Palm Leaves, Patty Shells, Napoleon Pastries, Cheese Straws, and baked and unbaked bottoms for Fruit Strips.

### Advance Preparation:

To bake puff pastries is time consuming and involves an overnight process, but it is well worth it.

### Ingredients for Outside Butter Dough:

4 cubes unsalted butter, cold (16 oz.)  
1  $\frac{1}{3}$  cup bread flour (7  $\frac{3}{4}$  oz.)

### Ingredients for Inside Dough:

1  $\frac{1}{2}$  cup bread flour (8  $\frac{3}{4}$  oz.)  
 $\frac{2}{3}$  cup cold water (5  $\frac{1}{3}$  oz.)  
1 heaping tsp. cream of tartar  
1 tsp. salt

### Equipment and Utensils:

Upright electric mixer, dough hook, rolling pin, 12" x 16" baking tray.

### Procedure for Outside Butter Dough:

Using the mixer with the dough hook, place 1  $\frac{1}{3}$  cup bread flour in the bowl and add the cold butter, cut in small pieces. Mix on speed #2 (medium low) until the butter and flour form a dough. (It might take 3 to 5 minutes). Remove the dough and place on a floured tray. Shape into a rectangle and flatten out with a rolling pin to at least 8" x 10". Refrigerate.

### Procedure for Inside Dough:

Place  $\frac{2}{3}$  cup cold water, cream of tartar, salt, and 1  $\frac{1}{2}$  cup bread flour in the mixer with the dough hook. Mix on speed #2 (medium low) until the dough forms. (If the dough does not seem to form, you may need to add an additional TBSP. of water and to increase the speed).

Eventually the dough should pull together and stick to the dough hook. (It might take 2 or 3 TBSP. of additional flour, and scraping the sides of the bowl, for the dough to loosen up from the sides. An increase of speed might also be necessary.) After the dough adheres to the dough hook, dust the sides of the bowl with flour and mix for 1 minute more. Stop the mixer and remove the dough. Place the dough on a floured counter, form a rectangle of approx. 7" x 8", and set aside.

### Procedure To Enclose the Inside Dough and Make the Necessary Folds to Create the Many Layers: SEE ILLUSTRATION, Page 244

Use all or part of the dough depending on your needs. The dough can be kept well wrapped in the refrigerator for one week or in the freezer for two months. Frozen dough must be defrosted slowly in the refrigerator for two days before you can use it.

## Quick Puff Paste Dough

Almost As Flaky As the "Classic" Puff Paste Dough

**Yield:** 2 lbs. 4 oz. dough for various uses such as Canapés, Napoleon, Palm Leaves, and others.

As the "quick" indicates, it can be completed the same day. (If you are content with just 500 layers of butter and dough instead of 1000 layers.)

**Advance Preparation:**

Measure flour and sift with the cream of tartar and salt and place in the freezer to get very cold. Place water into the freezer to get cold, but do not freeze.

**Ingredients:**

4 cubes unsalted butter, almost frozen (16 oz.)  
*(Frozen and cut up into very small pieces)*  
3 ½ cups bread flour, cold (18 oz.)  
1 tsp. salt  
1 tsp. cream of tartar  
1 cup water, ice cold (8 oz.)

**To complete the dough**  
**See Illustrations, page 243.**

**Equipment and Utensils:**

Food processor with metal blade, rolling pin, 12" x 16" baking tray, plastic spatula.

**Procedure:**

Sift together the flour, salt, and cream of tartar and place in the food processor along with the butter. Blend for 10 seconds, pulsing. Continue until it resembles a coarse cornmeal and the butter is the size of small beans. Then add the water in ¼ cup increments, pulsing the processor on and off until the dough almost forms (which means it barely sticks together). Take the dough out of the food processor and form it into a rectangle approx. 8" x 10". Wrap the dough in plastic wrap and refrigerate for 1 hour.

## Honey Dough

### For Pfeffernusse and Gingerbread Cookies and Large Gingerbread Men

**Yield:** Varies, depending on the use of dough. Yields approx. 4 lbs. 4 oz.

**Ingredients:**

1 ½ cup honey (16 oz.)  
½ cup granulated sugar (3 ¾ oz.)  
3 TBSP. water  
  
1 cup toasted almonds (5.1 oz.)  
½ cup candied orange peel (3 ¼ oz.)  
½ cup lemon peel (3 ¼ oz.)  
  
3 whole eggs (5 ¼ oz.)  
⅓ cup granulated sugar (2.4 oz.)  
  
5 ¾ cups all purpose flour (1 Lb. 15 oz.)  
1 TBSP. + 1 tsp. cinnamon  
½ tsp. cloves  
1 tsp. salt  
2 ½ tsp. baking powder  
1 ⅔ tsp. baking soda

and add the flour, spices, salt, baking powder, baking soda, almond meal, and orange and lemon peel. Mix on slow speed for approx. 30 seconds, then add the remaining egg mixture to form a firm dough.

Divide the dough into two pieces and shape into logs. Wrap in plastic wrap and refrigerate overnight.

**Equipment and Utensils:**

Food processor with metal blade, upright electric mixer, wire whip, flat beater, plastic spatula, plastic wrap, small pot.

**Procedure:**

In a small pot bring the honey, sugar, and water to a boil. Remove from the heat and set aside to cool.

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

Place orange peel and lemon peel in the food processor bowl and chop to fine pieces.

Place eggs and sugar in the bowl of the electric mixer with the wire whip attached and whip on medium speed until it is light in color. Take out approx. ½ of egg mixture and place in a small bowl. Change from the wire whip to a flat beater

# Sharlet Dough for Apple Sharlet, Apple Tart, other Fruit Tarts and Pecan Tart

**Yield:** 1 - 9" Apple Sharlet; bottom - 11 oz., top - 6 oz. or  
2 - 9" tart bottoms 8 1/2 oz. each or  
1 - 9" x 1 1/2" tart shell for Pecan Tart

## Advance Preparation:

**Preheat oven to 350°.**

Spray tins with nonstick cooking spray.

## Ingredients For 1 Bottom: (Yields 17 oz. of Dough)

1 1/4 cube unsalted butter, frozen and cut up (5 oz.)  
1/4 cup granulated sugar (2 oz.)  
1 1/2 cup all purpose flour (8 1/4 oz.)  
1/4 tsp. baking powder, one pinch of salt  
  
1 tsp. pure vanilla extract  
1 tsp. fresh lemon zest  
1 whole egg (1.7 oz.)  
1 egg yolk  
1 TBSP. milk  
  
1 egg, beaten with a fork  
1/4 cup almond meal      (See page 205 nuts)

## Equipment and Utensils:

2 - 9" corrugated cake circles,  
1 - 9" x 1 1/2" round tin for sharlet or  
2 - 9" x 1" fluted tin for tart bottom or  
1 - 9" x 1 1/2" tart shell for pecan tart, food processor with metal blade, offset metal spatula, plastic spatula, small knife, plastic wrap, rolling pin, nonstick cooking spray, pastry brush.

## Procedure:

Place the flour, sugar, salt, baking powder, and butter in the bowl of the food processor. Pulse on and off until the mixture resembles a coarse cornmeal. Combine the egg yolk, milk, vanilla, and lemon zest, pour on the flour butter mixture and pulse until a dough forms. Do not over mix.

## Procedure For 9" Apple Sharlet Bottom and Top Dough:

Take the dough out of the food processor and place on a flour-dusted countertop. Divide the dough into two pieces, one 2/3 of the whole (11 oz.) for the bottom, and one 1/3 of the whole (6 oz.) for the top. Shape both of the doughs into a round disk and flatten out. Wrap in plastic wrap. **Refrigerate the dough for approx. 15 minutes.**

Place the bottom dough on a flour-dusted countertop and roll out into an 11" circle. As you roll out the dough, keep both sides flour-dusted, and try to keep the dough as round shaped as possible. (Trim with a knife). Loosen the dough up with a 10" offset metal spatula.

There are different ways to transfer the dough into the tart form. I prefer to roll up the dough onto the rolling pin and unroll it over the tart form as centered as possible. You can also place the dough on a plastic cutting board and slip the dough as centered as possible into the tart form or you can fold the dough into a quarter, place the tip of the quarter fold into the center of the form and unfold. Gently and evenly press the dough down to the bottom and up against the sides. Trim the dough around the rim of the tart form. Brush the bottom and sides of the dough with egg and sprinkle the bottom with almond meal. Next, roll out the top dough to a 10" circle and place on top of the fruit filled bottom.

## Procedure For 2 - 9" x 1" Fluted Tin Tart Bottoms, Baked: (Will shrink 1/2")

Divide the dough in half (two 8 1/2 oz. pieces). To roll out, refer to the above procedure. When the dough is in the tins, using a fork, poke holes in the dough so that the dough does not bubble up during baking. Refrigerate or freeze for at least 1 hour prior to baking. **Bake at 350° for 20 to 25 minutes.** Top and bottom should be golden brown when baked. Let the tart bottoms cool off and then turn onto a 9" corrugated cake circle and revert back onto another 9" corrugated cake circle. If you use the bottoms within the next 2 days, you can store the bottoms at room temperature. Otherwise, wrap well in plastic wrap and freeze for up to 3 months. (See "This and That" on page 207).

Procedure For Pecan Tart, Apple Tart, or Apple-Cranberry Tart:

The same procedure as the apple sharlet bottom except you have a small amount of dough left over.

## Apple Filling

**Yield:** One 9 ½" deep-dish pie or Danish Pastry, Strudel, or Wreath Cakes  
(5 cups Apple Filling)

### Advance Preparation:

Fasten apple peeler to table (See "This and That" page 212).

### Ingredients:

6 medium Granny Smith apples (gross 3 lbs.)

¾ cup concentrated frozen apple juice

¼ cup sugar

2 tsp. cinnamon

¼ tsp. salt

1 TBSP. lemon juice

2 TBSP. unsalted butter

### Cornstarch Mix:

3 TBSP. cornstarch

½ cup concentrated frozen apple juice

### Equipment and Utensils:

Medium size pot to sauté apples, small pot, small bowl, wire whip, plastic spatula, mechanical apple peeler or vegetable peeler, and a colander.

### Procedure:

If you don't have a mechanical apple peeler, use a vegetable peeler to peel and core the apples and cut each apple into wedges. Break up the apples.

Place apples in a pot and add all ingredients except cornstarch mix. Sauté for approx.

6 minutes covered. Take off the stove and 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. Using a wire whip, turn down the heat and stir for approx. 2 minutes.

Turn off and pour over the apples, mix well together and set aside to cool. The filling can be kept 1 day at room temperature and 3 days refrigerated.

## Cherry Filling and Other Fruit Fillings

**Yield:** 1 - 9" Black Forest cake, or 1 - 9" deep-dish pie, or 2 Cherry-Cheese Strudels (5 cups Cherry Filling)

### Ingredients:

2 cans red sour pitted cherries (29 oz.)

(water-packed, each net 14 ½ oz.)

1 cup reserved liquid from cherries

5 TBSP. cornstarch

¾ cup liquid from cherries

1 ½ cup granulated sugar (10 oz.) *Mix*

½ tsp. cinnamon

*Together*

½ cube unsalted butter (cut up)

### Equipment and Utensils:

Small bowl, wire whip, plastic spatula, and small pot.

### Procedure:

Drain the two cans of cherries. Place 1 cup of the liquid in a small pot. The rest of the liquid (¾ cup) place in a small bowl. Stir in the cornstarch. Set aside. To the liquid in the small pot, add the sugar and cinnamon. Bring to a boil.

When the mixture is boiling, add in the cornstarch mixture, and continue to stir with a wire whip until the mixture thickens and looks clear. While stirring, add the butter and remove from heat and combine with the cherries. Allow time to cool before using.

### Other Options For Cherry Filling, Peach, Apricot or Berry

Also available in some markets are cherry pie fillings (Comstock or Oregon, 21 oz. net), peach, apricot, or berry. You need 2 cans to replace the above recipe or you can use 1 can cherry pie filling and 1 can of water-packed pie cherries. (Drain off the liquid of the water-packed can of cherries before adding to the cherry filling.) (For other fruits use the same procedure except add the cut up fresh fruit instead of 1 can of water-packed fruit).

# Danish Pastry and Hamantashen Fillings

## Apricot Filling

### Ingredients:

#### Apricot Filling:

1 ¼ cup apricot jam  
¾ cup dry white bread crumbs  
4 TBSP. very fine almond meal

#### Topping for Hamantaschen:

2 TBSP. granulated sugar  
¼ tsp. cinnamon  
2 TBSP. almond meal

*Mixed  
Together*

#### Procedure for Apricot Filling:

Mix the apricot jam, bread crumbs, and almond meal in a small bowl and set aside. **For topping** use 2 TBSP. cinnamon sugar mixed with 2 TBSP. almond meal.

## Prune Filling

#### Prune Filling:

1 tsp. pure vanilla extract  
1 tsp. lemon zest  
1 cup dried pitted prunes  
  
¼ cup cinnamon sugar  
2 TBSP. water  
½ TBSP. unsalted butter

#### Topping for Hamantaschen:

2 TBSP. granulated sugar  
¼ tsp. cinnamon  
2 TBSP. sliced almond

*Mixed  
Together*

#### Procedure for Prune Filling:

Place the prunes, vanilla, and lemon zest into the food processor and grind to a fine paste.

In a small pot, bring to a boil the water, cinnamon sugar, and butter and boil for 30 seconds. Empty into the food processor and run it for 1 minute. Scrape the sides and bottom and run 10 seconds more. Empty into a small bowl and set aside. **For topping** use cinnamon sugar and sliced almond.

## Poppy Seed Filling

#### Poppy Seed Filling:

8 TBSP. poppy seeds  
1 cup milk (2% or regular)  
2 TBSP. honey  
2 TBSP. sugar  
1 tsp. pure vanilla extract  
2 TBSP. unsalted butter  
4 TBSP. fine nut meal

#### Topping for Hamantaschen:

2 TBSP. granulated sugar  
¼ tsp. cinnamon  
2 TBSP. poppy seed

*Mixed  
Together*

#### Procedure for Poppy Seed Filling:

Place poppy seeds, milk, sugar, honey, and butter in a small pot and bring to a boil, then turn the heat down and simmer for 10 minutes. With a wooden spoon, stir occasionally. After 10 minutes add the nut meal and vanilla and stir for 1 more minute. Then remove the pot from the heat, empty the filling into a bowl and place into the refrigerator to get cold and firm up.

#### For Topping:

Poppy seed and cinnamon sugar

\* (Prune and Poppy Seed Filling available in small cans in market.)

**Variations:** Raspberry filling: Prepare exactly like the apricot filling.

## Cheese Filling

**Yield:** 8 - 10 Danish Pastries (16 oz.) or 1 Cheese Strudel

### Ingredients:

1  $\frac{1}{4}$  cup farmers' cheese or ricotta, room temp.  
(10 oz.)  
 $\frac{1}{2}$  cube unsalted butter (room temp.) (2 oz.)  
 $\frac{1}{2}$  cup granulated sugar (3  $\frac{1}{2}$  oz.)  
 $\frac{1}{3}$  cup all purpose flour (2 oz.)  
2 TBSP. instant vanilla pudding powder  
1 TBSP. fresh lemon juice  
2 tsp. pure vanilla extract  
1 TBSP. lemon zest  
1 egg yolk

### Procedure:

In the food processor fitted with the metal blade, combine all of the ingredients except the egg yolk. Mix until smooth. Stop the machine and scrape the sides and bottom of the bowl. Add the egg yolk and mix until well incorporated and smooth. Take out and set aside in a covered bowl. Keep refrigerated.

## Macaroon Filling

**Yield:** 1  $\frac{1}{2}$  cup for Danish Pastry, Wreath Cakes, or California Almond Stollen

### Ingredients:

1 roll of almond paste (7 oz.)  
 $\frac{1}{2}$  cup granulated sugar (3  $\frac{1}{2}$  oz.)  
 $\frac{2}{3}$  cup confectioners' sugar (3  $\frac{1}{2}$  oz.)  
1 egg white

### Procedure:

In the food processor fitted with the metal blade, mix almond paste until soft and smooth. Add the sugar and the egg white and mix until well incorporated and there are no lumps. Do not over mix. Take out and set aside in a small bowl covered with plastic wrap, unless used immediately.

## Chocolate Almond Filling

**Yield:** 1  $\frac{3}{4}$  cup for 2 Bundt Kuchen or 3 Chocolate Almond Wreath Cakes

### Ingredients:

4 slices white bread, cut up  
or 4 oz. pound cake or other left over cake  
 $\frac{1}{2}$  roll almond paste (3  $\frac{1}{2}$  oz.)  
 $\frac{1}{3}$  cup semi sweet chocolate chips, melted  
2 TBSP. unsalted butter, melted  
2 TBSP. granulated sugar  
2 TBSP. cocoa powder  
2 eggs  
 $\frac{1}{2}$  tsp. pure vanilla extract  
 $\frac{1}{2}$  tsp. cinnamon

### Procedure:

Place all of the ingredients in the food processor with the metal blade attached and process until it forms a paste. If the mixture cannot be easily spread, add 1 TBSP. milk before spreading on the dough.

## Coffeetreat Filling

**Ingredients:**

1  $\frac{3}{4}$  cup bittersweet chocolate, broken up  
(11 oz.) (*or chocolate chips*)  
 $\frac{1}{2}$  cube unsalted butter, melted (2 oz.)  
2  $\frac{1}{2}$  tsp. instant coffee powder  
1 tsp. corn syrup  
2 TBSP. evaporated milk (or regular milk)

**Equipment and Utensils:**

Microwave safe bowl, hand wire whip, plastic spatula, wooden cooking spoon.

**Procedure:**

Place the chocolate in 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 coffee cup 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.

## Chocolate Truffle Filling

**Yield:** For 1 - 9" Truffle Cake, filling and icing

**Ingredients:**

3 cups heavy whipping cream (1  $\frac{1}{2}$  pint)  
1  $\frac{1}{2}$  lbs. bittersweet chocolate

**Equipment and Utensils:**

Upright electric mixer with flat beater, small pot, storage container.

**Procedure:**

If using solid chocolate, cut into small pieces. Place cream in a small pot and bring to a boil. Add the chocolate. Remove from the heat.

Stir continuously until the chocolate is completely melted and thoroughly incorporated. Place into the bowl of the electric mixer and place into the refrigerator to get cold and firm up, it might take 2 to 4 hours. When firmed up, place bowl in the electric mixer, fitted with the flat beater. Mix on medium speed until the filling turns lighter in color and is thick and easy to spread. You can use as filling and icing. The filling will whip up to approx. 2  $\frac{1}{2}$  times its original volume.

## Expresso Filling Impresso Filling

**Yield:** For one cake

**Advanced Preparation:**

Cook base a day in advance if possible, otherwise let set up and get very cold in the freezer to use the same day.

**Equipment and Utensils:**

Small saucepan,  
wooden cook spoon, small bowl,  
upright electric mixer or hand held wire whip.

**Ingredients for Base:**

1 cup granulated sugar (7.5 oz.)  
2 cups heavy whipping cream (16 oz.)  
½ cup instant coffee powder or crystals

**Procedure:**

Combine sugar, cream, and instant coffee powder or crystals in a small saucepan and just bring to a boil, and then remove from heat. Place in a small bowl and when cool, cover up and place in a refrigerator, to be used the next day, or in the freezer for 1 hour or more if used the same day.

**Balance of Ingredients to Complete Cream:**

2 cups heavy whipping cream (16 oz.)	
1 TBSP. powdered sugar	} Sift
1 TBSP. instant vanilla pudding powder	} Together

**Procedure to Complete Expresso Filling:**

Place 2 cups of cream in the mixing bowl, and on medium speed, start whipping cream. Add the pudding powder and sugar, and beat the cream on medium high speed until firm. Gradually pour in the cooked base, that has to be set up and very cold, and continue whipping on medium high speed until firm. Refrigerate until ready to use.

**Impresso Filling:**

Replace the coffee powder with unsweetened cocoa powder and the rest of the ingredients and procedures are the same as the expresso cream.

## Vanilla Butter Cream

**Yield:** Approx. 4  $\frac{1}{4}$  cups

### Ingredients:

4 large egg whites (4 oz.)  
1 cup granulated sugar (7 oz.)  
 $\frac{1}{4}$  tsp. salt  
2 tsp. pure vanilla extract  
2 tsp. vegetable oil  
3 cubes unsalted butter, soft (12 oz.)

salt, and vanilla in this bowl and **heat to approx. 165°** while constantly mixing with a wire whip. This might take 3 to 4 minutes. Remove from the heat and attach the bowl to the electric mixer.

Using the wire whip attachment, run on #4 until the mixture cools down to 120° (approx. 1 minute). Then run an additional 2 minutes on setting #6 until a stiff meringue forms. Stop the machine and place  $\frac{1}{3}$  of the meringue into a small bowl and set aside. Start the mixer on setting #4 and gradually place (in small amounts) the butter and oil into the rest of the meringue. When the ingredients are incorporated and smooth (without any lumps), add the meringue that was set aside. Run the mixer on setting #4 until all is incorporated (approx. 2 minutes). Use within 2 days if kept at room temperature. Stored in a closed container and refrigerated, it will keep for up to 5 days. It is not recommended to freeze. Before using, bring the icing to room temperature, and mix with a wire whip until smooth, soft and easy to apply.

## Chocolate Butter Cream

**Yield:** 4  $\frac{1}{2}$  cups icing

### Ingredients:

4  $\frac{1}{4}$  cups Vanilla Butter Cream  
4 oz. unsweetened chocolate (4 squares)

## Hazelnut Butter Cream

**Yield:** For 1 – 9" Florentine Cake (filling, icing, and decoration)

### Ingredients:

4  $\frac{1}{4}$  cups Vanilla Butter Cream  
2 oz. unsweetened chocolate (2 squares)  
 $\frac{3}{4}$  cup Hazelnut Paste                    **(See Page 196)**

## Coffee Butter Cream

**Yield:** 4  $\frac{1}{2}$  cups

### Ingredients:

4  $\frac{1}{4}$  cups Vanilla Butter Cream  
3 TBSP. instant coffee  
*Dissolved in 3 TBSP. hot water*

### Equipment and Utensils:

Upright or hand held electric mixer, wire whip, plastic spatula, medium size pot for water bath, candy thermometer.

### Procedure:

Place the bowl of the electric mixer in a pot filled with enough water to submerge the bowl  $\frac{1}{3}$  of the way in the pot. Combine egg whites, sugar,

## Chocolate Grand Marnier Butter Cream

**Yield:** For 1 - 9" Grand Marnier Cake (filling)

### Ingredients:

$\frac{1}{2}$  recipe Vanilla Butter Cream  
2 ounces unsweetened chocolate (2 squares)  
3 TBSP. orange marmalade jam  
2 TBSP. Grand Marnier liqueur

### PROCEDURE FOR ALL 3 BUTTER CREAMS THAT HAVE CHOCOLATE:

Melt the chocolate in the microwave oven on a very low setting, 50%, until melted. Place the butter cream, the melted chocolate, and the other ingredients in a mixing bowl. Mix until incorporated and smooth, set aside.

## Vanilla Whipped Cream

**Yields:** 27 oz. to fill, ice, and decorate 1 - 9" cake

### Ingredients:

$\frac{1}{4}$  cup confectioners' sugar (1 oz.)  
 $\frac{1}{4}$  cup instant vanilla pudding powder (2  $\frac{1}{2}$  oz.)

3 cups heavy whipping cream  
(24 oz. or 1  $\frac{1}{2}$  pints) (*very cold cream*)  
2 tsp. pure vanilla extract

cream starts to thicken. Add the confectioners' sugar and vanilla pudding powder into the cream. Whip on medium high speed until the cream reaches a firm peak. Refrigerate until ready to use.

### Equipment and Utensils:

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

### Procedure:

Mix confectioners' sugar and instant vanilla pudding powder and sift. Set aside.

Pour the cream and vanilla extract 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 the confectioners' sugar and vanilla pudding powder into the cream and mix on medium high speed until the cream reaches a firm peak. Refrigerate until ready to use.

## Coffee Whipped Cream and Mocha Rum Whipped Cream

**Yields:** 9 cups of whipped cream, to fill & ice 1 - 9" or 10" 4-layer Family Cake or Coffee Crunch Cake, or Mocha Rum Whipped Cream for Chocolate Angel Food.

### Ingredients:

$\frac{3}{4}$  cup confectioners' sugar (3 oz.)  
 $\frac{1}{4}$  cup instant vanilla pudding powder (2  $\frac{1}{2}$  oz.)

1  $\frac{1}{2}$  TBSP. instant coffee crystals dissolved in  
2 TBSP. hot water (to suit your taste)  
(For Mocha Rum Whipped Cream, dissolve  
instant coffee in 2 TBSP. rum instead of the  
water)  
4 cups heavy whipping cream  
(2 pints or 32 oz.)  
4 tsp. pure vanilla extract

### Procedure:

Mix confectioners' sugar and instant vanilla pudding powder and sift. Set aside.

Pour the cream, vanilla extract, and dissolved instant coffee 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 the confectioners' sugar and vanilla pudding powder into the cream and mix on medium high speed until the cream reaches a firm peak. Refrigerate until ready to use.

## Cappuccino Whipped Cream

**Yields:** 20 oz. of whipped cream

### Ingredients:

$\frac{1}{3}$  cup confectioners' sugar (1  $\frac{1}{3}$  oz.)  
 $\frac{1}{4}$  cup instant vanilla pudding powder (2  $\frac{1}{2}$  oz.)  
 $\frac{1}{4}$  tsp. cinnamon

1 TBSP. instant coffee crystals, dissolved with  
2 TBSP. hot water (to suit your taste)  
2 cups heavy whipping cream  
(Approx. 1 pint or 16 oz.)  
2 tsp. pure vanilla extract

### Procedure:

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

Pour the cream into the bowl of the electric mixer. With the wire whisk attachment, whip on medium speed #4, until the cream starts to thicken. Add the confectioners' sugar, instant vanilla pudding powder, cinnamon, dissolved instant coffee, and vanilla. Whip on medium high speed #6 until the cream reaches a firm peak. Refrigerate until ready to use.

## Vanilla Bavarian Cream Filling

**Yield:** 31 oz. of filling

### Ingredients For Pudding:

1  $\frac{1}{2}$  cups milk (reg., 2%, or 1%) (12 oz.)  
1 large package instant vanilla pudding powder (5.1 oz.)

### Ingredients for Whipped Cream:

1 pint heavy whipping cream (16 oz.)

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 incorporated. Refrigerate until ready to use.

### Equipment for All Cream Fillings:

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

### Procedure:

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. 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 incorporated. Refrigerate until ready to use.

## Charlotte Mandarin Bavarian Cream Filling

### Ingredients for Pudding:

3 cups milk (reg., 2%, or 1%) (24 oz.)  
1  $\frac{1}{2}$  cup instant vanilla pudding powder (2  $\frac{1}{4}$  large packages) (11  $\frac{1}{4}$  oz.)  
 $\frac{1}{4}$  cup rum  
 $\frac{3}{4}$  cup orange juice

### Ingredients for Whipped Cream:

1  $\frac{1}{2}$  cup heavy whipping cream (12 oz.)

### Procedure:

The same as the vanilla bavarian cream filling, except add orange juice and rum.

## Coffee Bavarian Cream Filling

**Yield:** For use with 1 - 9" Coffee Royale Cake, 16 oz. of filling

### Ingredients:

2 TBSP. rum  
2 tsp. coffee powder  
1 cup milk (reg., 2%, or 1%) (8 oz.)  
 $\frac{1}{2}$  cup instant vanilla pudding powder (3  $\frac{1}{2}$  oz.)  
(1 small package)

### Procedure:

The same as the vanilla bavarian cream filling, except add the coffee powder dissolved in rum.

### Ingredients for Whipped Cream:

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

## Rum Bavarian Cream Filling

**Yield:** 31 oz. of filling

### Ingredients:

$\frac{1}{4}$  cup rum  
1  $\frac{3}{4}$  cup milk (reg., 2%, or 1%) (14 oz.)  
1 cup instant vanilla pudding powder (7  $\frac{1}{2}$  oz.)  
(2 small packages or 1  $\frac{1}{2}$  large package)

### Procedure:

The same as the vanilla bavarian cream filling, except add  $\frac{1}{4}$  cup rum.

### Ingredients for Whipped Cream:

1 cup heavy whipping cream ( $\frac{1}{2}$  Pint or 8 oz.)

## Grand Marnier Bavarian Cream

**Yields:** To fill and ice 1 - 10" Orange Chiffon Cake

### Advance Preparation:

Prepare gelatin base 2 hours ahead, to allow time to set up in the freezer.

### Ingredients for Gelatin Base:

$\frac{1}{2}$  cup water  
1 package unflavored gelatin ( $\frac{1}{4}$  oz.)  
 $\frac{1}{4}$  cup Grand Marnier (or vodka)  
 $\frac{1}{2}$  cup frozen concentrated orange juice (liquid)  
3 TBSP. instant vanilla pudding powder (1.7 oz.)  
 $\frac{1}{2}$  tsp. pure orange extract

### Ingredients for Whipped Cream:

1 pint heavy whipping cream (16 oz.)  
3 TBSP. instant vanilla pudding powder  
 $\frac{1}{2}$  cup confectioners' sugar

*Sifted together*

### Equipment and Utensils:

Stand up electric mixer with wire whip, small bowl, small wire whip, small pot, wooden spoon, plastic spatula.

### Procedure:

Place the cold water in a small pot and sprinkle gelatin on top and let it set up for 30 seconds. Then add the concentrated orange juice and bring to a boil, stirring and making sure the gelatin is completely dissolved. Pour in a small bowl and add the Grand Marnier. When completely cold, stir in 3 TBSP. of the instant pudding powder and place into the freezer to set up.

In the meantime, whip up the whipping cream, adding the mixture of pudding powder and sugar before the cream is completely whipped up. Add the firmed up orange pudding and whip up until the cream is light and firm. Refrigerate until ready to use.

## Kahlua Bavarian Cream

**Yields:** To fill and ice 1 Chocolate Angel Food Cake

### Ingredients:

1 pint whipping cream (16 oz.)  
1 small pkg. instant chocolate pudding powder (3.4 oz.)  
 $\frac{3}{4}$  cup Kahlua liqueur

### Procedure:

Place the cream in a bowl of the electric mixer and whip on medium high #4 until soft peaks form. On slow speed, slowly add the instant powder until all is incorporated. Slowly add the kahlua.

Stop the machine, lower or tilt the bowl, and scrape the sides and bottom of the bowl. Start up the machine on #4 speed and whip for 1 minute. Refrigerate until ready to use.

## Chocolate Fudge Icing

### Equipment Ingredients:

1 bar bittersweet chocolate (3 ½ oz.)  
4 oz. unsweetened chocolate  
(4 squares)  
2 tsp. cornstarch  
1 TBSP. + 1 tsp. water

⅔ cup granulated sugar  
3 TBSP. water  
½ cup corn syrup  
1 cube unsalted sweet butter (4 oz.)  
¼ tsp. salt  
1 tsp. pure vanilla extract

As soon as the mixture starts to boil, add the cornstarch mix. Continue stirring until the mixture starts to thicken. Remove the small pot from the heat. Add the melted chocolate and stir together with a whip. Allow the mixture to cool and apply at approx. 110°.

You can store this icing for as long as 2 days at room temperature. Refrigerated, the icing will keep for up to 1 week. Reheat to use.

### Equipment and Utensils for All Icings:

Small bowl to melt chocolate, small pot,

cup to dissolve starch, hand wire whip.

### Procedure:

Melt the chocolate in the microwave oven on a very low setting, cook power 50%, until melted (approx. 2 minutes). Set aside.

Combine the cornstarch and 1 TBSP. + 1 tsp. water and mix until there are no lumps. Set aside.

In a small pot, combine the sugar, water, corn syrup, butter (which should be cut into small pieces), salt, and vanilla. Bring to a boil while stirring with a wire whip.

## Chocolate Icing

**Yield:** For a Chocolate Almond Wreath

### 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.

## Chocolate Ganache Icing and Filling

### Ingredients:

½ pint heavy whipping cream (8 oz.)  
3 bars bittersweet chocolate  
(3 oz. each bar, or 9 oz. total)  
(Break up chocolate into small pieces)

### Procedure:

If using solid chocolate, cut into small pieces. Place cream in a small pot and bring to a boil. Add the chocolate. Remove from the heat. Stir continuously until the chocolate is completely melted and thoroughly incorporated. Place into the bowl of the electric mixer and place into the

refrigerator to get cold and firm up, it might take 2 to 4 hours. When firmed up, place bowl in the electric mixer, fitted with the flat beater. Mix on medium speed until the filling turns lighter in color and is thick and easy to spread. You can use as filling and icing. The filling will whip up to approx. 2 ½ times the volume.

## Danish Pastry, Wreath Cakes or California Almond Stollen Glaze

### Ingredients:

1 cup confectioners' sugar  
3 TBSP. corn syrup  
3 TBSP. sweet butter  
2 tsp. fresh lemon juice

### Procedure:

Combine all the ingredients in a small sauce pan and melt them while stirring. Bring to a boil and then remove the mixture from the heat. Apply warm.

## Pecan Roll Glaze

**Yield:** For 1 dozen Pecan Rolls

### Ingredients:

1 ¼ cup brown sugar  
½ cup honey  
½ cube sweet butter (room temp.)

### Procedure:

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

## Apricot Glaze for Danish Pastries or Wreath Cakes

*You might need only half of this recipe if you bake only 2 or 3 wreath cakes.*

### Ingredients:

½ cup water  
¼ cup sugar  
1 cup apricot jam

### Procedure:

Combine the water and sugar in a small sauce pan and bring to a boil. Add the apricot jam and bring back to a boil. Remove from the heat and press through a sieve. Set aside until needed. To apply, heat until hot enough to brush on danish pastries or wreath cake.

## Glaze for "Open Face" Fruit Tarts

**Yield:** 1 ½ cups

### Ingredients:

1 can Kerns<sup>®</sup> 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 glaze can be kept at room temperature and reheated. If keeping for more than 1 day, keep refrigerated.

**Variation:** You can use heated currant jelly for glazing the fruit tarts.

## Almond Paste

### Advance Preparation:

Measuring cup with hot water, spray food processor and metal blade with nonstick cooking spray.

**Yield:** 35 oz. of Almond Paste

### Ingredients:

1 lb. blanched almonds, ground to fine meal, (no skins)  
2 cups granulated sugar (14.40 oz.)  
1 cup water (8 oz.)

of the pot and boil to 238°. Before and after cooking the syrup, keep the thermometer in the measuring cup with hot water, and watch the temperature of the syrup carefully. Do not exceed 240°. When it reads 238°, pour into the bowl of the food processor and run until it forms a paste. Take it out of the food processor and set aside to cool off and firm up. Wrap it in plastic wrap until ready to use. It can be kept refrigerated for 1 week or frozen for 1 month.

## Hazelnut (Filbert) Paste

**Yield:** 35 oz. of Hazelnut Paste

### Ingredients:

1 cup granulated sugar (7.5 oz.)  
1 cup diced hazelnuts, raw and unsalted (5 oz.)  
1 cube unsalted butter, cut up (4 oz.)  
½ cup confectioners' sugar (2 oz.)  
½ cup corn syrup (6 oz.)  
½ cup bittersweet chocolate, melted (3 oz.)  
1 cup whipping cream (8 oz.)

stirring until nuts and sugar start to color. Immediately add butter and keep stirring until butter is melted.

Take the frying pan off the stove and pour the nut mixture into the bowl of the food processor. Add the chocolate, corn syrup, and confectioners' sugar. Run for approx. 1 minute. Scrape bottom and sides, and add the whipping cream. Run the food processor until you have a soft paste. Pour into a small container, cover and set aside.

**\*This paste is used to flavor butter cream and also cake batters. Keep this paste in the refrigerator for up to 1 week or keep frozen up to 2 months.**

## Coffee Paste

### Ingredients:

½ cup instant coffee  
2 TBSP. boiling water  
2 TBSP. sugar  
1 TBSP. + 1 tsp. corn syrup

### Procedure:

Dissolve the coffee in boiling water and combine all of the ingredients in the bowl of the electric mixer, with the wire whip attached. Beat on high speed until the mixture triples in volume, thickens, and lightens in color. Store in a covered container for 4 to 6 weeks in the refrigerator.

## Almond Crunch Topping

Enhances Taste and Appearance

**Yield:** Topping for 1 – 10” tube cake

**Advance Preparation:**  
**Preheat oven to 325°.**

**Ingredients:**

1 large egg white  
1 ¼ cup sliced almonds  
2 TBSP. granulated sugar

**5 minutes.** Loosen the nuts with a wooden spoon from the baking tray and bake until golden brown.  
**Bake approx. 5 to 8 minutes more.** Remove from the oven and immediately stir the nuts to loosen from the tray. The nuts will become crisp as they cool. Place in an airtight tin or a zipper lock bag.

**Equipment and Utensils:**

Baking tray lined with nonstick foil (*nonstick side facing up*), medium bowl, hand wire whip.

**Procedure:**

In a medium bowl whisk the egg white until foamy, approx. 30 seconds. Then stir in the nuts until evenly coated. Sprinkle the sugar over the nuts and stir the mixture. Spread the mixture in a single layer onto the baking tray and **bake for 5 minutes.**

## Butter Streusel or Butter Crumbs

**Yield:** Approx. 5 cups

**Ingredients:**

2 cubes unsalted butter (8 oz.)  
½ cup granulated sugar (4 oz.)  
2 ¼ cups all purpose flour (16 oz.)  
2 tsp. pure vanilla extract  
2 tsp. Cinnamon  
1 Whole Egg, beaten

Continue pulsing until the mixture forms small crumbs. If it is too dry, add 1 egg yolk. Place on a tray to allow for drying and set aside until ready to use. If there is any left over you can keep it covered in a container for a few days at room temperature or you can freeze it or **make only half the recipe.**

**Equipment and Utensils:**

Food processor, upright electric mixer with flat beater or mix by hand, tray.

**Procedure:**

Cut up the cold butter into small pieces and place with all the other ingredients except the egg into the bowl of the food processor. Pulse until it forms a coarse meal and then add the egg.

## Cinnamon Sugar

**Ingredients:**

1 cup granulated sugar  
1 TBSP. + 1 tsp. cinnamon

**Procedure:**

Mix well and store in an airtight container. (I mix four times the recipe, nice to have on hand).

## Chocolate Sauce For Profiteroles

**Ingredients:**

16 oz. bittersweet chocolate, cut in small pieces  
2 TBSP. brandy  
1 cup very strong coffee

**Procedure:**

Melt chocolate in a double boiler with 1 cup very strong brewed coffee and 2 TBSP. brandy. Keep hot in the double boiler. If too thick, thin down with more brandy.

## Coffee Crunch (For Filling and Topping)

**Yield:** For 1 - 9" cake

**(Caution: Syrup is extremely hot, be careful not to burn yourself!)**

### Advance Preparation:

Four 12" x 16" baking trays, place 1 hour in the freezer to get cold. Upon removal, cover the top tray only with nonstick foil, the nonstick side facing up.

### Ingredients:

1 TBSP. baking soda

1 TBSP. confectioners' sugar

1 TBSP. instant coffee crystals

1 TBSP. hot water

1 TBSP. vanilla

2 cups granulated sugar (14.5 oz.)

½ cup water

½ cup corn syrup

### Equipment and Utensils:

A pot at least 6" deep and 8" wide, plastic bag, measuring cup filled with hot water to safeguard the thermometer, small spoon, two pot holders, small pot, plastic spatula able to be used with 300° syrup, serving spoon, four 12" x 16" trays, hammer, thermometer.

### Procedure:

Sift baking soda and the confectioners' sugar in a cup, two times, and then set aside.

In a small pot dissolve the coffee with 1 TBSP. hot water and vanilla and set aside.

Place the sugar, water, and corn syrup in a large pot, stir, and bring to a boil. Cover the pot for 5 minutes and let it boil. Uncover the pot and insert thermometer.

Take trays out of the freezer and place on the table. When the syrup reaches 280° (this could happen when you first uncover the pot), remove a serving spoon full of syrup and stir it into the small pot of dissolved instant coffee. In the meantime, the syrup in the large pot will reach 310° (the hard crack stage). Move immediately off the stove and place the pot on a tray resting on the table. Immediately stir the contents of the small pot into the large pot and sprinkle the mixture of baking soda and confectioners' sugar on top of the syrup, stirring vigorously. This will allow the syrup to foam up. Make sure the baking soda is stirred in well.

As the syrup foams up, it should turn from dark brown to a dark golden color. Pour the foam on the cold foil covered tray with the cold extra trays underneath. To get the foam syrup out of the pot, use a spatula that can stand 300° and scrape the pot clean.

As the syrup gets cold, it will harden and form a sheet. After 15 minutes you can turn the sheet over. (It might take 1 hour to completely harden, before you can break it into small pieces.) Place the crunch in a plastic bag and hammer it into small pieces. Place the crunch into an airtight container until you are ready to use. Keep at room temperature. Can be kept 1 month.

## Fast and Simple Butter Cream

**Ingredients:**

2 cubes unsalted butter, soft (8 oz.)  
1 cup confectioners' sugar (4.3 oz.)  
*(Measure first, then sift)*  
1 tsp. pure vanilla extract  
1 TBSP. milk, hot

until smooth. To be used right away or stored in a covered container in the refrigerator for up to 3 days.

**Equipment and Utensils:**

Handheld electric mixer with wire whip attached,  
hand wire whip, small bowl, plastic spatula.

**Procedure:**

Mix all of the ingredients in a small bowl and stir until smooth. To be used right away or stored in a covered container in the refrigerator for up to 3 days.

## Simple Syrup and Flavored Syrup

**Yield:** Approx. 1 ¼ cup

**Ingredients:**

1 cup water  
½ cup granulated sugar

and refrigerate until ready to use. It will keep 2 to 3 weeks. Generally it will take ½ cup of syrup and liqueur, if added, for a specific recipe.

**Procedure:**

In a small pot stir the water and sugar and bring to a boil and let it boil for approx. 1 to 2 minutes. Remove from heat and set aside to cool.

**For Flavored Syrups:** Add 2 TBSP. liqueur of your choice (Grand Marnier, rum, etc.) Cover

Egg Wash

**Ingredients:**

1 whole egg  
1 TBSP. water, milk, or cream

**Procedure:**

Whip up in a small bowl.

## Diced or Sliced Toasted Almonds or Hazelnuts

**Advanced Preparation:**

**Preheat over to 350°.**

**Ingredient:**

1 lb. package unsalted nuts or *if available, purchase diced nuts and just toast in the oven the same as the sliced nuts.*

with the metal blade attachment. Pulse until the nuts are small, diced. Keep in a covered container for a short time at room temperature or better to refrigerate.

**Procedure:**

Place the nuts on a baking tray and keep in the oven for approx. 10 minutes. Keep checking the nuts by cracking one in half. As soon as the nuts look light golden when cracked, take out of the oven and pour on a cold baking tray. In a few minutes you can pour the nuts in a food processor

## Instant Custard

**Ingredients:**

½ cup instant vanilla pudding powder  
*(1 small package, 3.4 oz.)*  
1 cup milk (8 oz.)

**Procedure:**

Combine the ingredients in a bowl and mix with a whip until there are no lumps. Set aside to allow the custard to thicken, approx. 10 to 30 minutes. Keep refrigerated.

## Marzipan (marchpane)

**Yield:** 32 oz. to cover 1 sheet of Fantafour Confections

### **Advance Preparation:**

*Prepare a day ahead.*

### **Ingredients:**

1  $\frac{1}{3}$  cup confectioners' sugar (5  $\frac{3}{4}$  oz.)  
2 TBSP. water  
1 cup confectioners' sugar (4.3 oz.)  
2  $\frac{1}{2}$  rolls almond paste (18 oz.)  
2 TBSP. water  
3 TBSP. corn syrup (2 oz.)  
 $\frac{1}{2}$  cup granulated sugar (3  $\frac{3}{4}$  oz.)

### **Equipment and Utensils:**

Upright electric mixer with flat beater, thermometer, plastic spatula, small pot, plastic 12" x 16" cutting board, rolling pin, wooden cook spoon.

### **Procedure:**

Place 1  $\frac{1}{3}$  cup confectioners' sugar into the bowl of the electric mixer and, using a flat beater, mix with 2 TBSP. of water. Add almond paste, cut in small pieces, and 1 cup confectioners' sugar. Start mixing on slow speed, #2, until smooth. In a small pot, bring 2 TBSP. water, corn syrup, and  $\frac{1}{2}$  cup sugar to a boil and boil until it reaches 180°.

Stop the mixer and add boiled sugar/syrup to the almond paste mixture and mix until combined. Do not aerate (over mix). In between the mixing, stop the machine, lower the bowl, and scrape the sides and bottom with a plastic spatula. Take the almond paste mixture out of the bowl and lay on a counter dusted with confectioners' sugar. Shape into a rectangle, approx 1  $\frac{1}{2}$ " thick. Dust with confectioners' sugar, so it does not stick to the plastic wrap and wrap well. Refrigerate until ready to use.

## *List of “This and That” and “Do’s and Don’ts”*

**I. “This and That” – I would like to pass on some of my baking experiences and “Do’s and Don’ts” (Helpful tips for successful baking. Take some time out and relax and read).**

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## *“This and That”*

## *“Do’s and Don’ts”*

It is extremely difficult for me to give justice to all the detail and intricacies of the variety of baked goods in this book. Listed here are some helpful hints. Remember: “Practice makes the Master.” Don’t be disappointed if your first attempt at baking a recipe does not come out perfectly. My priority in writing this book is to feature many of the great and some of the unusual desserts we prepared at Fantasia Confections in a scaled down version for the home baker.

### **Part 1. Preparation to Bake**

After you decide which dessert to bake, look up the recipe and make sure you have all of the ingredients, equipment, utensils, but most important of all, read each recipe from the beginning to the end, including illustrations, to be sure you understand all of the directions. I suggest that you follow the instructions of each recipe starting with “advance preparations.” From my experience, I have found that measuring all of the ingredients first is the best way to prevent making mistakes. It is of great importance to measure ingredients accurately. Dry ingredients such as flour and sugar are scooped up with a metal or plastic measuring cup and leveled off at the top with a spatula or knife. Be very precise measuring ingredients that make batters and dough rise, such as baking powder, baking soda, and yeast. Also, I always date the containers of these particular ingredients when I open them, because these ingredients lose their potency as they get old. I suggest replacing these ingredients at least annually.

### **Part 2. How to Prepare Baking Pans and How to Clean Them**

Whenever the recipe calls for either buttering, greasing, or oiling, it is best to use nonstick cooking oil spray, even for nonstick bake ware. If the recommendation is for baking paper on the bottom, using nonstick foil is even better, with the nonstick side facing the batter. If the recommendation is to dust lightly with flour, you can use spray with flour added, easier than dusting with flour.

After you have prepared baking pans with spray, place in the refrigerator for 5 or 10 minutes before pouring in the batter.

Cleaning is easiest if you use hot water with liquid dish washing soap and a soft cloth or sponge. Do not use a dishwasher. Dry thoroughly prior to storage.

There is a wide variety of baking sheets and baking forms and each may need a slight adjustment in baking time. In those recipes that call for a 12” x 16” tray, use a 12” x 16” aluminum tray with a 1” high rim. Most of my recipes call for lining the tray with parchment baking paper. I suggest when you purchase any forms, trays, liners, or baking tools, you should keep the instructions that come with the product in a file. This will help you adjust baking temperatures if necessary.

### **Part 3. Baking and Adjustment for Convection Baking**

A good way to know if your oven is at the correct temperature is to use an oven thermometer. If you are using a convection oven, reduce the recipe’s baking temperature by approx. 25° and also decrease baking time. Those of you who have convection ovens have experience with adjusting baking instructions.

Before preheating the oven, place the screen in the center of the oven, since most of the cakes bake best in the center of the oven. After two-thirds of the baking time has passed, it is best to rotate the cake in the oven. Turn the side that faced towards the front to face towards the back of the oven. Most cake batters, especially foam batters, need to be baked at once.

#### **Part 4. High Altitude Baking**

Many people have asked me about high altitude baking. I have found it necessary to slightly reduce the amount of baking powder and sugar, and to increase slightly the amount of liquid called for in the recipe. It is also necessary to increase the oven temperature by 25° Fahrenheit. I cannot give more specifics since it depends at what altitude you are baking. When baking in high altitude, make sure to note the adjustments you have made to both the recipe and the baking instructions. There are websites that have more detailed information.

#### **Part 5. How to Tell if Baking is Complete**

For cakes, it is best to check on them 5 to 10 minutes before the time stated in the recipe. If the top of the cake looks baked, touch the top very gently with your fingers, if the cake top feels firm and springs back, the cake is baked. To make extra sure, you can also use a toothpick or a thin wooden skewer and insert into the center of the cake. If the cake is baked, the toothpick should come out clean without any crumbs adhering to it.

#### **Part 6. Procedure After Baking**

Remove the cake from the oven and place onto a cooling rack. Do not take the cake out of the form until the cake is completely cooled. To remove the cake from the form, turn the cake over onto a cooling rack or a corrugated cake circle. If you are not icing the cake immediately, cover the cake with plastic wrap to keep the cake from drying out or forming a hard crust.

#### **Part 7. Filling, Icing, and Decorating the Cake**

Your recipe should provide complete directions for filling, icing, and decorating the cake. For those of you who have not mastered the pastry bag, you can practice piping the cream on a dinner plate, and recycle the cream to try again. You can use a spoon, fork, or your hands to decorate the cake, cover with chocolate shavings, toasted nuts, fruit, etc. Some general advice and philosophy is to use your own creativity once the layers are baked to finish making the cake. The most important part of baking is to enjoy and hope it tastes good.

#### **Part 8. Mixing Batters and Dough**

**FOAM BATTER** – Best to use a upright electric mixer with a wire whip

**BUTTER SPONGE** – One of our most popular layers was the butter-sponge layer, also called “genoise”. This layer is considered a foam batter. The sugar and eggs need to be warmed up in a mixing bowl over a pot of simmering water, while constantly stirring, until the mixture is warm, not hot. Use the electric mixer on medium high speed, and whip up the sugar and eggs until the mixture triples in volume. The sifted cake flour and a small amount of baking powder are folded in the egg batter and then the melted hot butter. When mixing in the butter, be sure to bring the batter up from the bottom.

- a. **ANGEL FOOD AND CHIFFON** – Both are foam batters. You can use either an upright electric mixer or a hand electric mixer. Angel food batter depends entirely on whipped up egg whites for its lightness and texture. Extremely important, the mixing bowl and the wire whip used can't have any residue of fat. The tube pan used should not be oiled. All ingredients should be at room temperature unless otherwise specified. Both batters should not be over

whipped. When you take out the wire whip the batter should fall back as a ribbon. Flour should be folded in carefully. Make sure there are no flour lumps by bringing the batter up from the bottom and shaking the spoon or plastic spatula as you bring up the batter.

There are batters where you separate eggs into yolks and whites. Generally you mix or whip the yolks with  $\frac{3}{4}$  of the sugar, and whip up the whites with  $\frac{1}{4}$  of the sugar. In most recipes the whites are whipped up to a peak, they are folded in 2 or 3 increments into the yolk batter.

- b. BUTTERCAKE BATTERS - Most ingredients should be at room temperature, unless otherwise specified. As far as equipment, you can use a food processor unless otherwise specified. Generally you mix all ingredients at once, except holding back some liquid, such as water, milk or eggs. When the batter is smooth, the rest of the liquid is added. Mixing time varies, see your specific directions for each batter.

The other equipment that can be used is the upright or hand held electric mixer, or the batter may be stirred by hand.

There are two versions, for one, you cream the butter and sugar and  $\frac{1}{4}$  of your flour, this will prevent curdling when you add the eggs. Last, milk and flour are added by alternating both. Hold back some milk, to be added when the batter is smooth. Do not over mix when you add the flour and milk.

The second version requires all the dry ingredients to be mixed with the butter (fat) until the butter is coated with the dry ingredients. Mix on low speed for 1  $\frac{1}{2}$  minutes to aerate the batter then gradually add the eggs. In between, scrape down the sides and bottom, last add the milk. Before you add the last milk, be sure batter is smooth.

- c. PIE DOUGH – There are many recipes using different fats. I prefer unsalted butter. All recipes have one thing in common, all the ingredients have to be very cold. I use the food processor to prepare the pie dough. You can also mix pie crust by hand using a “pastry cutter,” a knife, or a fork to cut up the butter. After the butter is processed to “pea-size” add the liquid and barely pulse 5 to 6 times. Take out some of the mixture and pinch together. If it sticks together, take out of the bowl of the food processor and put into a plastic zip lock bag. Work the mixture together to form a dough.

Take the dough out of the bag and flatten the dough and be sure it stays cold while handling and rolling out. See your recipe for specific directions. To roll out any dough, dust flour lightly on the counter and on top of the dough before rolling the dough. If the recipe directs you to fold dough, brush off flour, so pieces of dough will adhere to each other.

- d. TART DOUGH – Almost the same procedure as the Pie Dough, except the water is replaced with eggs, yolks, and milk. Also, sugar is added to prepare the tart dough.

- e. PUFF PASTE DOUGH – Two versions, Classic or Quick

My version, or Fantasia Confections’ classic version, is totally different than other versions you would find in other cookbooks. Fantasia Confections was famous for its fantastic Puff Paste Dough, shipped frozen nationwide. We reversed the usual procedure of placing the butter on the inside of the dough, but rather used the butter for an outside dough and the soft dough as the inside dough. You will find all of the directions with **illustrations on page 243-244-245**.

## **Part 9. Helpful Information on Major Ingredients**

BUTTER – You will notice in all of my recipes that I use unsalted butter. There is a very good reason, in my 40 years of baking, I found unsalted butter to be the freshest and tastiest butter. It is also the most expensive. You get what you pay for.

**SUGAR** – When I started to write up the recipes I used “Superfine Sugar” which we used at Fantasia Confections. Very soon I realized I can’t expect anyone to run out and buy 5 lbs. of “Superfine Sugar” and use only 1 cup in my recipe. If you bake more frequently, you can buy 5 lbs. of “Superfine Sugar,” otherwise you can use granulated sugar.

**EGGS** – Try to buy the same size eggs, large or extra large, and make a note on the recipe which size you used and if you made any adjustments. Be careful when you separate the whites and the yolks. Keep the whites free from the yolks or you might have trouble whipping up the whites. When preparing foam batters, be sure that no fat gets into the batter, when whipping up the batter.

**FLOUR** – In most recipes, I use all purpose flour, except in cake batters, like angel food and butter sponge. One very good brand is “Pillsbury Soft As Silk<sup>®</sup>”, which comes in a box.

**YEAST** – 1 Package Active Dry Yeast (  $\frac{1}{4}$  oz. – 2  $\frac{1}{4}$  tsp.) Always look for the date on the upper part of the back of the package. It should at least be good for 1 year. Dissolve the yeast in water or milk, warmed to 100° to 110°. Sprinkle yeast on the top of the warm liquid and add 1 tsp. sugar, 1 TBSP. flour and stir. After 10 minutes, the mixture should bubble and double up in volume and assure you that the yeast is active and you can add other ingredients, see your recipe. Be sure not to forget the salt.

**RAISINS** – Soak and wash the raisins 1 day before using them. Drain off the water and squeeze the raisins in the colander to get all the water out. In most recipes, before adding the raisins, you can take a small amount of the required flour and mix with the raisins. This will help keep the raisins from going to the bottom of the cake. In some recipes, after the raisins are washed, you can soak in liquor, if possible overnight. Whatever liquor is not soaked up, drain off before mixing the raisins with the flour.

**PASTRY CREAM** – Always use heavy pastry cream, unless otherwise specified in your recipe. To whip up light and fast, keep cream cold as well as all equipment to be used. I put the mixing bowl and wire whip in the refrigerator for at least 30 minutes.

**NUTS** – Whenever you purchase and before using nuts, be sure that they taste fresh, especially pecans, walnuts, hazelnuts (filberts), which can be rancid when old. Keep nuts refrigerated or even frozen for longer storage. You will find most varieties of nuts in specialty stores. If you are lucky you will find both almonds and hazelnuts in the form of a meal (finely ground). Nut meal is used in quite a few recipes. Most of the time, you can use either diced or sliced nuts. Unless a very specific nut is required in a recipe, you can substitute and use any nut.

**MILK** – In most recipes, unless specified, you can use nonfat, 1%, or 2% milk. This also goes for buttermilk and sour cream.

**CHOCOLATE (BITTERSWEET, MILK, OR WHITE)** – Be sure the chocolate you use is shiny on the surface and fresh looking, not dull or gray. If the recipe calls for dark chocolate, I prefer bittersweet chocolate. It is available in 3 plus oz. and 17.6 oz. bars, imported from Belgium, and sold at Trader Joe’s<sup>®</sup>. Do not use chocolate chips for melting. Use for chocolate chip (Tollhouse) cookies.

## **Part 10. Melting and Preparing Chocolate (Bittersweet, Milk, or White):**

### **a. Melting Using the Microwave Oven:**

Break the required chocolate into small pieces (a little extra chocolate can’t hurt), and place the chocolate in a microwave safe bowl. Set the microwave on low power, #5, and start out with

3 minutes cooking time for a small amount of chocolate (small bar, 3 ½ oz.) To melt a large bar of chocolate, (17 oz.) it might take 5 minutes. Check the chocolate and see if you can already stir the chocolate using a wooden cooking spoon. If the chocolate needs more melting, place it back into the microwave. When the chocolate is soft and shiny, remove from the microwave. The chocolate does not have to be completely melted. Stir until completely melted.

If you prefer to melt the chocolate in a double boiler, place the cut up chocolate in the top of a double boiler or in a heatproof bowl over a pot with barely simmering water. Be sure the bowl with the chocolate does not touch the water. Be sure to stir off and on. Take the bowl with the chocolate off the hot water as soon as the chocolate is soft. Proceed with the procedure, Tempering Chocolate.

#### **b. Tempering Chocolate:**

##### **The Procedure to Get Chocolate Ready to Use:**

(Also to make sure that the chocolate will set up, dry, and stay shiny.)

To begin with, the chocolate you use should be shiny on the surface and not dull and gray looking. To use a chocolate thermometer would be helpful but is not absolutely necessary. After the chocolate is melted, pour ¾ of the chocolate onto a cold nonporous surface, like a marble slab or an upturned baking tray. (Remember to place the marble slab or baking tray into the refrigerator for 30 minutes prior to using it.)

With a spatula, spread the chocolate on the tray and work the chocolate back and forth, so it cools off. A small amount of chocolate may start to solidify. Then immediately transfer the chocolate back to the remaining ¼ of warm chocolate and stir well.

If you use a chocolate thermometer, when the temperature of the chocolate reaches 82°F, move the ¾ of the chocolate from the tray back into the remaining ¼ of the chocolate in the bowl. Stir well. The chocolate should be 87° to 90°F to be ready for use. To test, drop a spoonful on a plate and place into the refrigerator for 2 minutes. The chocolate should harden, be dry, and shiny. Another test, without using a thermometer, is to dip a wooden spoon into the chocolate and bring to your lips. If the chocolate is ready to use, the chocolate should feel cooler than or the same temperature as your lips. As you use the chocolate, it might get cold and thicken too much. Place some of the chocolate in a bowl and warm up in the microwave oven for 1 minute on low, #5, cooking power. Stir into the colder chocolate and stir well until it becomes liquid enough and the right temperature to continue.

#### **c. How To Make Chocolate Squares to Decorate Espresso and Impresso Cakes:**

Cover a baking tray with nonstick foil, the nonstick side facing up, and tape down the corners. Melt a small amount of chocolate (see Melting and Tempering Chocolate) and spread approx. ⅛" thick as evenly as you can. Set aside the tray until the chocolate sets up and the surface is firm enough to cut into squares. Be sure that it is not too hard, so the chocolate does not break when you cut it into 1" squares. Before you remove the squares from the foil, be sure the chocolate is dry and hardened, shiny, and also cut, so the squares can be separated. You can store the squares in a container that you place into the refrigerator.

#### **d. Other Shapes Like Leaves, Hearts, or Stars:**

You can use appropriate cutters after the chocolate starts to harden. Be sure to press the cutter firmly into the chocolate. Wait until the chocolate has completely hardened before picking up the chocolate cut outs.

#### **e. Chocolate Shavings or Curls:**

Take a bar of chocolate at room temperature and with a swivel-bladed peeler, peel along the edges of the bar allowing curls to fall onto a foil-covered tray. Store in an airtight container. If kept cold, the curls will keep for many months.

**f. Larger Chocolate Curls:**

Melt 3 bittersweet chocolate bars (each 3 ½ oz.) or 10 oz. of bulk bittersweet chocolate (see Melting Chocolate). Add 3 TBSP. pure white melted vegetable shortening and stir well. Pour into a very small square or rectangular pan lined with foil. This should give you a block about 1" thick. Chill until the chocolate is set-up and hardened. Before making the curls, let the chocolate come to room temperature. Hold the chocolate with a paper towel, so your hands don't melt the chocolate. Use the same procedure as the chocolate shavings.

**g. To Make Chocolate Bowls and Cups:**

There are many uses for melted dark, white, or milk chocolate. You can make small chocolate bowls or cups. Cover the whole outside of a bowl with foil and smooth out the foil. Dip in the melted chocolate (see Melting Chocolate and Tempering Chocolate). After the chocolate is starting to harden, dip again into the chocolate to make a strong bowl or cup. Dip three times. Place into the refrigerator to harden. To be sure, wait 1 hour before removing the chocolate from the foil. The chocolate bowl or cup will keep well if packed in a box and refrigerated. Enjoy its many uses!

**Part 11. Freezing Cakes, Cookies, Coffee Cakes, and Pastries:**

**a. How To Package Them, Unbaked and Baked:**

You can freeze almost anything baked, from 1 day up to 3 months. I don't recommend freezing beyond 3 months because, even if you pack and seal very carefully, time works against the frozen products. **Any unbaked pastries made with yeast or any dough made with yeast, limit freezing to 1 month.**

**b. Packaging** – The most important rule: label every package with the date and contents. Also, it is important to keep your freezer "odor free". To pack the contents in boxes as tight as possible, freeze the cakes and pastries first before boxing. Cake boxes should be sturdy and, if possible, white and shiny on the inside. (Do not use a box that is gray on the inside.) Triple up some paper towels or white paper napkins and tape them on the inside of the cover. Be sure that the box is high enough so the paper towels do not touch the top of the cake. (The purpose of the extra effort is to prevent frost from forming on the cake or other baked or unbaked products.) Use this procedure for whatever packaging you use, such as plastic, foil, or other containers. Also, wrapping plastic wrap or foil around the cardboard boxes is well worth the effort. Most creams, fillings, and cake layers (almost all of your "building blocks") can be frozen. Any small amounts of creams and fillings are not worthwhile to freeze.

**c. How To Get Ready To Serve Cakes and Pastries:**

Most cakes, pastries, and cookies you will need to take out of the freezer the night before serving and place into the refrigerator. Keep boxed until 1 hour before serving.

Baked coffee cakes, Danish pastries, and breads, remove from the freezer 1 hour before serving and wrap in foil. Preheat the oven to 300° and, depending on the size of the coffeecake or the amount of Danish pastries, it could take from 10 minutes to 30 minutes to warm up, ready for serving. You want to be sure to serve it totally defrosted and warm, just like fresh baked.

Unbaked coffee cakes, Danish pastries, and breads made with yeast, take out of the freezer the night before. If you intend to bake for breakfast, place on the appropriate baking tray or tin and keep at room temperature, enclosed in the tray or form, ready to bake in the morning. A good place to keep overnight would be your unheated oven. Take the tray out of the oven in the morning and preheat the oven. Use the same procedure and temperature as directed in the recipe to bake.

**d. From Freezer to Use - Puff Pastry Dough, Danish Dough, and Other Dough:**

Keep wrapped and place overnight into the refrigerator and follow directions in the recipe that you want to bake.

**e. From Freezer to Use - Fillings, Creams, and Icings:**

Take out of the freezer 2 nights before using them and place into the refrigerator. See the directions and procedures for the recipe that you want to use.

**Part 12. Conversion of Ingredients from Cups to Ounces (The following Conversion Table was used in this book):**

**CUPS**

**OUNCES**

**Sugars and Sweeteners**

1 Cup Confectioners' Sugar, unsifted (Powdered)	4.35 oz.
1 Cup Bakers' Special Sugar (Superfine)	7.55 oz.
1 Cup Granulated Sugar	7.20 oz.
1 Cup Golden Dark Brown Sugar (Packed)	5.60 oz.
1 Cup Honey	12.00 oz.
1 Cup Corn Syrup Light or Dark	12.00 oz.
1 Cup Molasses	12.00 oz.

**Flours, Unsifted and Others**

1 Cup All Purpose Flour, white	5.50 oz.
1 Cup Cake Flour, white	4.40 oz.
1 Cup Bread Flour, white	5.85 oz.
1 Cup Whole Wheat Flour	5.45 oz.
1 Cup Bread Crumbs	4.65 oz.
1 TBSP. Corn Starch	0.30 oz.

**Dairy Products**

1 Cup Milk, Whole, 1%, or Nonfat	8.00 Fluid oz.
1 Cup Heavy Pastry Cream	8.00 Fluid oz.
1 Cup Buttermilk	8.00 Fluid oz.
1 Cup Sour Cream, Light, Regular, or Nonfat	8.00 oz.
1 Cup Cottage Cheese, Regular or Low Fat	8.00 oz.
1 Cup Evaporated Milk, Regular or Low Fat	8.00 Fluid oz.
1 Can Sweetened Condensed Milk	14.00 oz.

**Chocolate, Cocoa Powder**

1 Cup Cocoa Powder, unsifted (Dutch Processed)	4.00 oz.
1 Square Unsweetened Chocolate	1.00 oz.
1 Cup Semi-Sweet Chocolate Chips	6.40 oz.
1 Cup Shaved Chocolate	4.00 oz.
1 Cup Melted Chocolate	8.50 oz.

**Nuts**

1 Cup Almonds, whole raw	5.15 oz.
1 Cup Almonds, ground	4.50 oz.

1 Cup Almonds, sliced	3.40 oz.
1 Cup Hazelnuts (Filbert)	4.80 oz.
1 Cup Hazelnuts, ground	4.50 oz.
1 Cup Walnuts, pieces	4.35 oz.
1 Cup Pecans, whole	5.00 oz.
1 Cup Macadamia Nuts	5.30 oz.
1 Cup Diced Peanuts	4.00 oz.

### **Fats**

1 Cup Vegetable Oil, liquid	7.50 Fluid oz.
1 Cup Shortening, solid	7.00 oz.
1 Cube Margarine	4.00 oz.
1 Cube Unsalted Butter	4.00 oz.
1 Cube Unsalted Butter also equals	8 TBSP.
1 TBSP. Unsalted Butter	0.50 oz.

### **Eggs, Large Size Shell**

1 Whole Egg	1.70 oz.
1 Egg Yolk	0.65 oz.
1 Egg White	1.05 oz.
9 ½ to 10 Whole Eggs	16.00 oz.

### **Dried Fruits, Jams, and Peels**

1 Cup Raisins	5.45 oz.
1 Cup Dried Cranberries	4.00 oz.
1 Cup Coconut Angel Flake	3.70 oz.
1 Cup Macaroons	3.00 oz.
1 Cup Candied Orange Peel (8 oz. Container = 1 ¼ cup)	6.40 oz.
1 Cup Mixed Dried Fruit	4.00 oz.
1 Cup Apricot Jam	11.20 oz.
1 Cup Raspberry Preserve	11.20 oz.
1 Cup Orange Marmalade	11.20 oz.

### **Measurements**

3 tsp.	=	1 TBSP.
4 TBSP.	=	¼ Cup
1 Cup	=	8 oz.
2 Cups	=	1 Pint or 16 oz.
1 oz. Liquid	=	2 TBSP.

### **Liquids**

1 Cup Water, Juice, or Coffee	8.00 Fluid oz.
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### **Miscellaneous**

1 TBSP. Instant Nescafe	0.128 oz.
1 Small Package Instant Vanilla Pudding Powder	3.40 oz.
1 Large Package Instant Vanilla Pudding Powder	5.10 oz.
1 Cup Instant Vanilla Pudding Powder	6.40 oz.
1 Package Active Dry Yeast (2 ¼ tsp.)	0.25 oz
1 Cake Fresh Yeast	0.60 oz.

1 Medium Lemon (for juice)	2 to 3 TBSP. Juice
1 Medium Lemon (for zest)	1 to 2 TBSP. Zest
1 oz. Baking Powder	2 $\frac{2}{3}$ TBSP.
1 oz. Baking Soda	2 TBSP.
1 oz. Cream of Tartar	3 TBSP.
$\frac{1}{4}$ oz. Package Unflavored Gelatin	1 TBSP.

### Part 13. Ingredient Substitutions, Ingredient Equivalents:

#### a. Ingredient Substitutions

$\frac{1}{2}$ Cup (1 Cube) Butter	7 TBSP. Vegetable Shortening
2 Egg Yolks	1 Whole Egg
1 Cup Sour Milk or Butter Milk	1 Cup Regular Milk and 1 TBSP. Vinegar or 1 TBSP. Lemon Juice and (Let stand 5 to 10 minutes or more)
1 Cup Whole Milk	$\frac{1}{2}$ Cup Evaporated Milk plus $\frac{1}{2}$ Cup Water
1 Cup Whipping Cream for Cooking Only	$\frac{3}{4}$ Cup Whole Milk and $\frac{1}{3}$ Cup Butter ( $\frac{2}{3}$ cube)
1 Cup Yogurt	1 Cup Butter Milk
8 oz. Mascarpone Cheese	8 oz. Cream Cheese
1 oz. Unsweetened Chocolate (1 Square)	3 TBSP. Cocoa Powder plus 1 TBSP. Butter or Margarine
1 Cup Cake Flour	7/8 Cup All Purpose Flour
1 Cup Molasses	1 Cup Honey
1 Cup Dark Corn Syrup	1 Cup Dark Brown Sugar plus 3 to 4 TBSP. Water
<b>b. Equivalent Ingredients</b>	
1 Lb. Apples	3 Cups Cored, Peeled, and Sliced
1 Cup Heavy Whipping Cream	2 Cups Whipped Cream
12 Graham Crackers	1 Cup Crushed Graham Crackers
1 Cup Crisco® Shortening	1 Cup Butter (2 cubes) plus 6 TBSP. Water

### Part 14. Sugar Boiling Temperatures and Oven Temperatures

Heavy Syrup, Small Thread	218° - 220°
Large Thread	228° - 230°
Soft Ball	242° - 244°
Hard Ball	250° - 255°
Small Crack	260°
Hard Crack	285° - 315°
Caramel	320° - 360°

Invert the candy thermometer into a large measuring cup filled with very hot water, during and after use.  
Always wash down the sides of the pot with hot water so that no sugar crystals form.  
Once the sugar syrup reaches the hard crack, it can turn to caramel very fast.

#### a. Oven Temperatures

Fahrenheit (°F)	Celsius (°C)	Description
225°F	110°C	Very Cool
250°F	130°C	Cool
275°F	140°C	Very Low

300°F	150°C	Low
325°F	170°C	Low to Moderate
350°F	180°C	Moderate
375°F	190°C	Moderate to Hot
400°F	200°C	Hot
425°F	220°C	Very Hot
450°F	230°C	Extremely Hot

The descriptions for the oven temperatures are based on a standard oven. For convection baking reduce the Fahrenheit temperatures by 5% to 8% and the time by 5% to 8% as well. **Every oven bakes differently, and you need to get experienced with the use of your own oven.**

## Part 15. Equipment and Utensils (Most Commonly Used)

### a. Equipment and Utensils

8" to 10" Frying Pan	Offset Metal Spatula – Small and Large
Apple Peeler (Peels, Cores, and Slices)	Pastry Bag and Various Round and Star Tips
Candy Thermometer	Pastry Blender
Colander	Pastry Brush
Cookie Cutters (Set of Rounds)	Pie Weights or Dry Beans
Cookie Cutters - For the Holidays	Pizza Cutter
Cooling Rack	Plastic Spatula (Able to Withstand up to 400°)
Decorating Tips	Rolling Pin
Food Processor and various blades	Ruler
Hand Held and Hand Driven Mixer	Scissors
Hand Held Electric Mixer	Sieve
Heavy Bottom Pot, Teflon Coated Medium Size	Small and Large Hand Wire Whip
Icing Screens	Stainless Steel Bowls – Small and Large
Knife – Serrated	Upright Electric Mixer
Knives – Small and Large	Thin Wood Skewers / Toothpicks
Measuring Cups and Spoons	Vegetable Peeler (Swivels)
Metal Spoons – Various Sizes	Wooden Cooking Spoons
Microwave Proof Bowls – Small and Large	Zester

### b. Baking Trays and Forms

2 to 4 Baking Trays 12" x 16"	8" x 1 ½" Round Baking Tin
Loaf Tin (Teflon Coated, 9" x 5" x 2 ½")	9" x 1 ½" Round Baking Tin
10" x 4" Tube Pan	10" x 1 ½" Round Baking Tin
9" Spring Form	1 Muffin Tin (1 Dozen, 2 ¾" x 1")
8 ½" x 3 ¾" Bundt Form	9" Pie Tin (Deep)

## Part 16. Foil, Plastic Wrap, Corrugated Cake Circles, etc.

Baking Parchment Paper
Nonstick Cooking Spray
Flour Added Oil Spray
Nonstick Foil
Plastic Sandwich Bags – Small
Plastic Wrap
Regular Foil
Zip Lock® Bags – Small and Large
8" - 9" - 10" Round Corrugated Cake Circles

## **Part 17. Resources for Ingredients, Equipment, Utensils, and Packaging**

For cake decorating supplies such as food color, pastry bags, tips, cutters, and other tools, check out the Web site [www.cakedecorating.com](http://www.cakedecorating.com) and press search.

Candy Melts – See [www.wilton.com](http://www.wilton.com) for store locations, available in most Michael's Arts and Craft stores and “Sugar and Spice” in the Bay Area (California).

12” x 16” x 1” Rim Aluminum Baking Trays, Corrugated Cake Circles, and many other baking supplies, forms, and paper supply and packaging, are available at these web sites or baking supply stores.

- a. [www.wilton.com](http://www.wilton.com) – Wilton How-to Book: Decorating Tips
- b. [www.bakerscatalogue.com](http://www.bakerscatalogue.com) – (King Arthur Flour)
- c. [www.hersheyfood.com](http://www.hersheyfood.com) – Baking Information, Bakeware, etc.
- d. Mechanical Apple Peelers available in better hardware stores or cooking ware stores. (William Sonoma)
- e. You should be able to purchase bittersweet, milk, white, or baking chocolate in any supermarket or chocolate specialty store.



# *Fantasia Confections*

## One Sweet Memory

How many kids can hug their dad and experience the intoxicating smell of sweet butter and sugar combined with bitter chocolate? That was what I was treated to every night when my dad came home from our family's bakery.

Fantasia Confections was a feast for the senses, brimming with fancy European pastries and cakes. There was the Black Forest with its twelve long-stemmed cherries and chocolate shavings, the Linzer Tortes, and layers and layers of gorgeous cookies in bins. I could eat as much as my heart desired and never once hear the words that we, as parents, have spoken to our own children, "You've had enough sugar now!" Never once.

Everyday after school, my sisters and I would walk two blocks from Madison Elementary School and follow the mouth-watering aroma to our "home away from home." There we were put to work for a whopping wage of 10 cents an hour (it's 1961 and I'm only 6 years old!) Our jobs included making doilies using a gooey marshmallow glue to attach the paper lace to the boards, putting tiny lavender candied flowers on pastel petit fours, and folding boxes, which was the least desirable job. Of course, prior to beginning our shift, we always got to indulge ourselves.

Though there was an astonishing amount of pastries to choose from, the head baker, Theo, must have thought they were not good enough for ME. As soon as he noticed my arrival from school, Theo would immediately halt the decorating of the sixty Sacher Tortes that were lined up in front of him. Then in his thick German accent, he would ask me if I preferred yellow sponge cake with lemon filling or chocolate cake with raspberry filling. I would shyly tell him my preference. In about two minutes or less he would magically whip up an individual "wedding cake" just for me, complete with pink roses and pale green leaves. That little 2" x 2" square was made with so much love. It was the most special of treats and one of my most precious memories.

Even now, at the grand old age of 44, when I smell cookies or Danish baking, I immediately think back to our bakery, to Theo, and of course to those wonderful sweet daddy hugs.

Karen Weil

# San Francisco

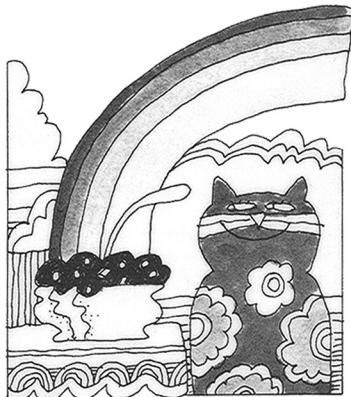
January 1973

Seventy-five cents



## DISCOVERIES

Jack Shelton



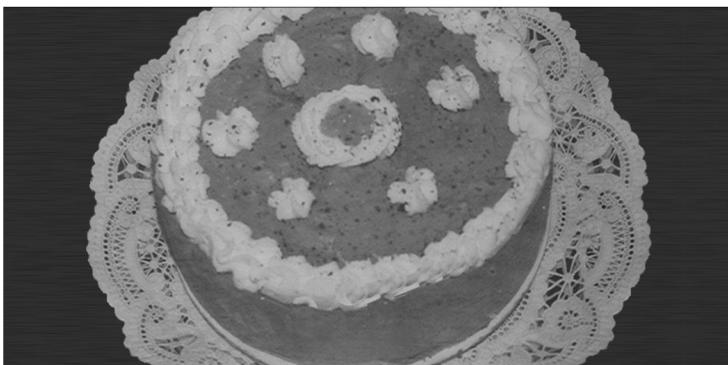
Drawings by Dave Broad

A cold chocolate souffle is among the most glorious finales to an elegant dinner or luncheon. But it takes a considerable amount of expertise to prepare. Now, thanks to an adventuresome airline which wanted to present something very special to their first-class passengers and the geniuses at **Fantasia Bakery** who worked out the logistics, we can serve this superb dessert without worry. To really gild the lily, Fantasia has developed an almost invisible plastic mold to hold this beauty. You, in turn, can emulate the airline by slipping one into the traditional, white porcelain, French souffle dish. So unless you feel pangs of guilt, you can simply forget to mention that you did not prepare this lovely dessert yourself. And even if you insist upon revealing your source, the presentation is especially impressive in a souffle dish.

Fantasia's cold chocolate souffle contains bits of orange rind. I must confess the first time I had a chocolate souffle flavored with orange peel in Europe I was more than a bit taken aback. I was not quite certain the flavors of oranges and chocolate were compatible. But a second tasting convinced me they are. The inclusion of orange cuts the sweetness and avoids boredom. Of course, the balance must be perfect and it is in this one.

Fantasia Bakery, located at 3465 California Street, prepares its chocolate souffle in a one-quart size, ample for eight generous servings. Priced at \$3.95, it is a bargain considering the high standards of Fantasia products and the high prices of most desserts today. You can serve it directly from the plastic container but the one-quart white porcelain French souffle dish adds such a nice touch. If you do not own one (they are also wonderful as simply vegetable servers), Fantasia sells them at \$2.95 each or you can purchase them in almost every culinary equipment shop and even many houseware sections of department stores.

Not the least important advantage of this distinctive dessert is its frozen form. This enables you to keep one in your freezer, always prepared for adding a truly harmonious postlude to your entertaining. I remove mine from the freezer and place it in the refrigerator on the day I am to use it for dinner. For luncheon use, you should make the switch very early in the morning or the night before. Check on the defrosting by sticking a toothpick in it and if it is not fully soft, remove from the refrigerator an hour or so before serving and then replace in the refrigerator for final chilling just before bringing it to the table - as with many rich desserts, it clogs if not chilled. Be sure to have some fine, strong demitasse coffee to serve after the souffle. The richness of this lavish dessert demands it.





Theo Sufrin, decorating Sacher Tortes

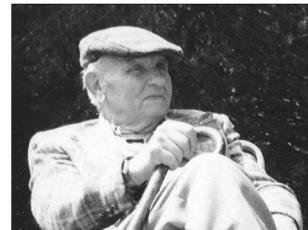
Ruth Freeman Solomon,  
a local author,  
served the **Sacher Torte** and said,  
"This is as good as any I ever had in Vienna!"

Pastry Chef, Theo Sufrin, adds the finishing touches to a Fantasia creation. The meticulous 80-year old typifies the vast amount of experience behind Fantasia Confections.

• **Jack Shelton** wrote in his Discover Column in the **San Francisco Magazine**:

• "Now we have to add to the growing list of delicacies inspired by this luscious liqueur, **Grand Marnier**, a delightful new cake. Credit for this original creation goes to Mr. Ernest Weil of Fantasia. Not only does Mr. Weil meet the unusually high standards of his own bakery, but he has added a touch to make this cake unique. Placed on top of each cake are small chocolate cups, equaling the number of portions to be served. The cups are arranged so that when the cake is sliced, each portion will be topped by a cup. Then for the grand gesture, you fill each of the cups with Grand Marnier. I usually hate to refer to any culinary accomplishment as a "conversation piece," but I must confess that is exactly what this original dessert becomes."

• Thanks to my uncle, Leo Oppenheimer, who made these wonderful chocolate cups in his small candy store in Oakland. He was my mentor and inspired me to be creative, inventive, and non-conforming. As I got older, I realized how much I learned from him and that I am very much like him!



Leo Oppenheimer



## *Crunch Cake is Born*

Before and after serving in the army, I worked at Blum's. One of the most famous cakes of Blum's confectionary, and later Fantasia Confections was, the Coffee Crunch Cake. (Page 55) During the Second World War, there was a very strict sugar rationing. One day the candy maker at Blum's brought down to the bakery an unsuccessful batch of coffee candy. He told me to see if I could use it. I opened the can and found big pieces of foamed porous sugar rocks. With a rolling pin, I crushed the rocks into smaller pieces. I then sliced two Butter Sponge Layers, to make four layers, and filled them with Coffee Whipped Cream. I sprinkled a generous amount of this new Coffee Crunch on top. Then I iced the cake with Coffee Whipped Cream and completely covered it with crunch. The famous Coffee Crunch Cake was born.

## *Better Than Sex Cake*

Maybe twenty years ago, I read a cute little story entitled "Better Than Sex," that involved a very rich chocolate cake. As the story goes, a lady baked a terrific chocolate cake and shared it with her neighbors. She wrote a note with the name of the cake saying, "Decide for yourself". The next day her neighbors posted a note in their bedroom window saying, "Please send more, we are still undecided!"

After reading the story, I decided to create this outstanding chocolate cake, and gave it the "Better Than Sex Cake" name. (Page 49) Everyone was opposed to the name, and warned me that it would be a problem. Since I have always been somewhat of a nonconforming person, I did it anyway.

To end the story, it became one of our most delicious, most successful, and most talked about cakes. The cake makes a great Valentine's Day gift and some funny stories will come with the thank you notes.

### ***Friday, July 21, 1989 Herb Caen, SF Chronicle***

"...Fantasia, the wonderful old-time bakery out on California St. is featuring the "Better Than Sex Chocolate Cake", and Marsha Cohen complains She is getting fat trying to make up her mind...."





October 26

Lewis & Ernest Weil,  
172 Starlite Street,  
South San Francisco 94080

Gentlemen:

I want to thank you for your magnificent  
cake as well as your extreme generosity.

It was served aboard our Honolulu  
flight to Pan Am's passengers last Thursday  
evening, and if it tasted as good as it  
smelled I am sure that we had some very  
pleased customers.

Thank you again!

*Sincerely,*  
*Paul*

PS -- You may enjoy the photograph which  
was sent out to several newspapers.

Paul Hurmuses

# Fantasia Fun Facts

For our 40th Anniversary Celebration  
we calculated these Fantasia Fun "Facts"!

## Fantasia has produced:

Over 1,400 different varieties of pastries  
Over 7,700 wedding cakes  
Over 70,300 birthday and anniversary cakes  
Over 1,690 Bar and Bat Mitzvah cakes

## Fantasia has used:

Over 34,000,000 eggs  
Over 1,800,000 pounds of sweet butter  
Over 2,100,000 pounds of chocolate  
Over 4,955,250 pounds of flour  
Over 4,486,500 pounds of sugar  
Over 1,047,500 pounds of nuts

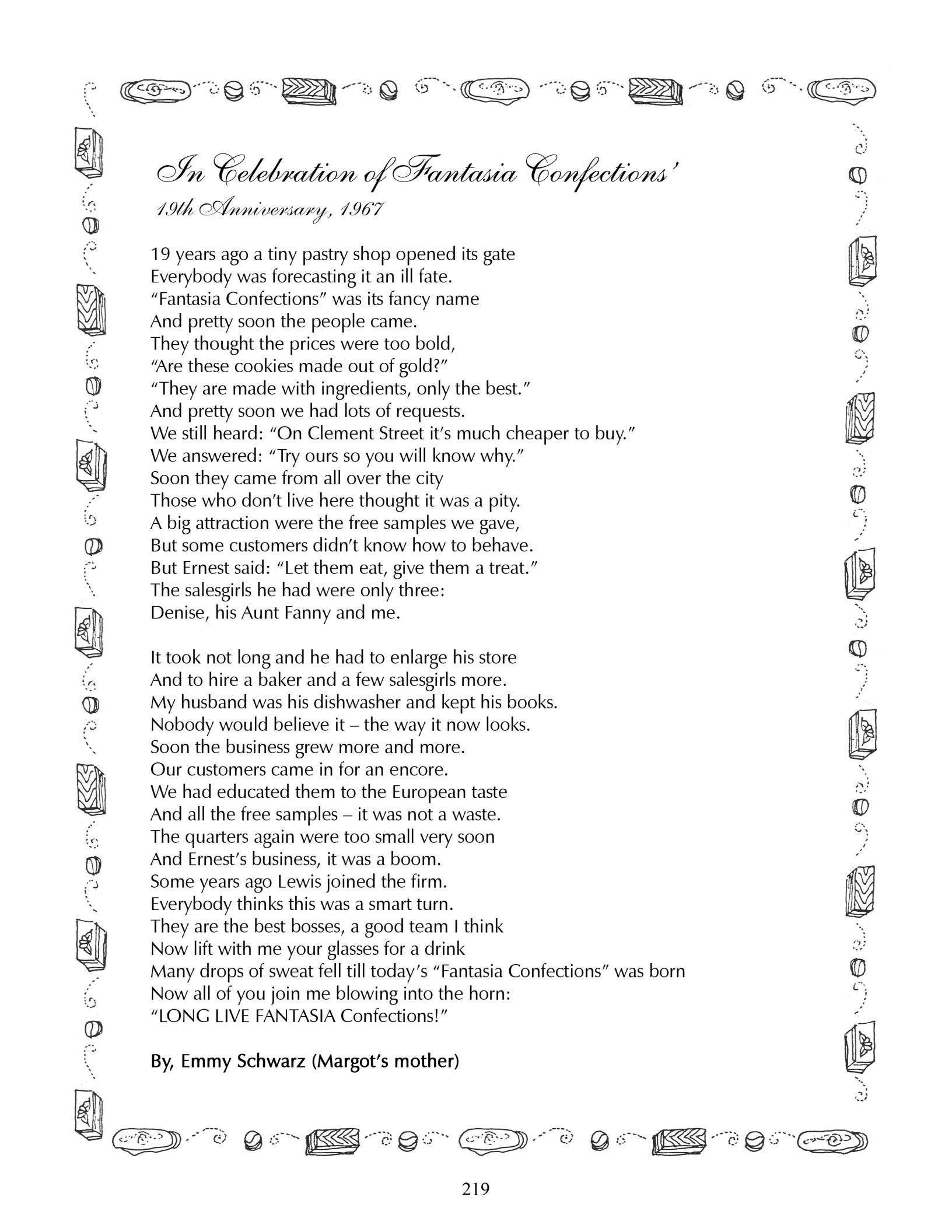
Fantasia has over 150 employees from 19 countries

The oldest employee, Theo Sufrin, has been with the  
bakery for 39 years.

## Fantasia sweets fly around the world on:

American, Continental, China Air, Eastern, Lufthansa,  
Singapore, Pan American, United, US Air, KLM, Delta,  
National, Western, TWA, Korean, Texas International,  
Alaska, Hawaiian, Quantas, and Airwest.





## *In Celebration of Fantasia Confections' 19th Anniversary, 1967*

19 years ago a tiny pastry shop opened its gate  
Everybody was forecasting it an ill fate.  
"Fantasia Confections" was its fancy name  
And pretty soon the people came.  
They thought the prices were too bold,  
"Are these cookies made out of gold?"  
"They are made with ingredients, only the best."  
And pretty soon we had lots of requests.  
We still heard: "On Clement Street it's much cheaper to buy."  
We answered: "Try ours so you will know why."  
Soon they came from all over the city  
Those who don't live here thought it was a pity.  
A big attraction were the free samples we gave,  
But some customers didn't know how to behave.  
But Ernest said: "Let them eat, give them a treat."  
The salesgirls he had were only three:  
Denise, his Aunt Fanny and me.

It took not long and he had to enlarge his store  
And to hire a baker and a few salesgirls more.  
My husband was his dishwasher and kept his books.  
Nobody would believe it – the way it now looks.  
Soon the business grew more and more.  
Our customers came in for an encore.  
We had educated them to the European taste  
And all the free samples – it was not a waste.  
The quarters again were too small very soon  
And Ernest's business, it was a boom.  
Some years ago Lewis joined the firm.  
Everybody thinks this was a smart turn.  
They are the best bosses, a good team I think  
Now lift with me your glasses for a drink  
Many drops of sweat fell till today's "Fantasia Confections" was born  
Now all of you join me blowing into the horn:  
"LONG LIVE FANTASIA Confections!"

By, Emmy Schwarz (Margot's mother)

The following note is from the world renowned conductor Richard Bonynge. His wife, the opera singer Joan Sutherland, contacted Ernest and asked him to personally bake an unusual cake for her husband's birthday. Ernest was extremely honored to be able to contribute to the occasion and the note below shows that Ernest's talents were thoroughly enjoyed by all who attended the celebration.

6 Vista Clara  
Sausalito.  
7/6/66.

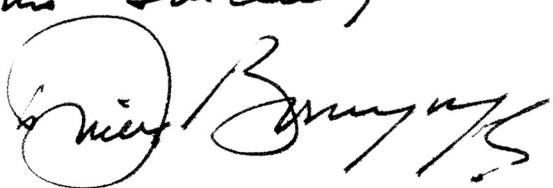
Dear Mr. Weil.

I must thank you for the wonderful birthday cake - such an unexpected surprise and a superb cake so beautifully decorated. It gave me real pleasure.

I am so glad you enjoyed "Fledermaus" - we had such fun performing it.

Again my thanks for such a kind gesture.

Yours sincerely



Dear Mr. Weil,

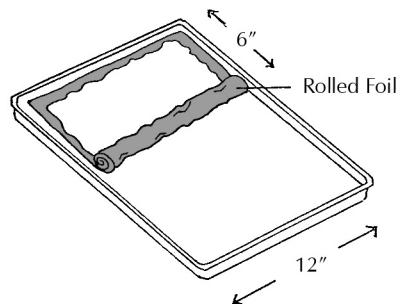
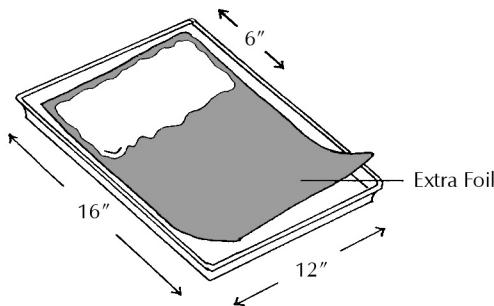
I must thank you for the wonderful birthday cake, such an unexpected surprise and superb cake, so beautifully decorated. It gave me real pleasure. I am so glad you enjoyed "Fledermaus"; we had such fun performing it. Again my thanks for such a kind gesture.

Yours sincerely,

Richard Bonynge

## Coffee Fantanette

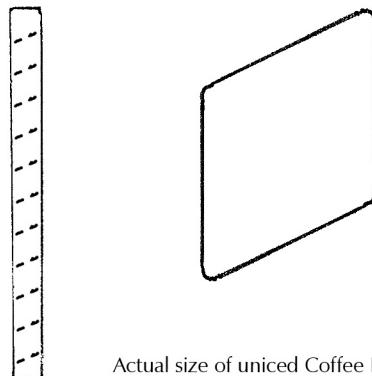
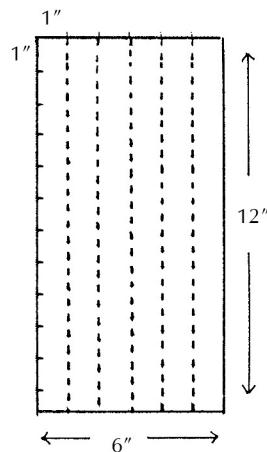
1. Lay a 16" x 12" piece of nonstick foil onto the baking tray, facing the nonstick side up towards the batter. Put batter into 6" of the short end of the baking tray.
2. Roll up the "extra" foil towards the edge of the batter to hold the 6" x 12" batter in place.



### Cutting of Coffee Fantanette

Yield: 60 to 70 confections

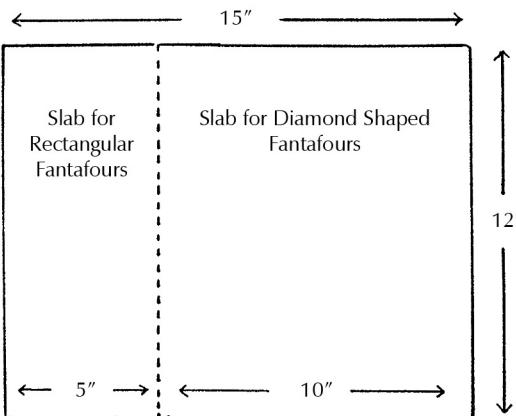
3. Cut 6 strips, 1" wide and 12" long.
4. Separately take each strip and cut a slanted line every 1" to form diamonds, as shown.



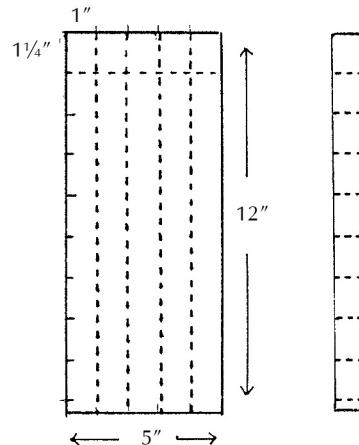
Actual size of uniced Coffee Fantanette

## Fantafour Confections

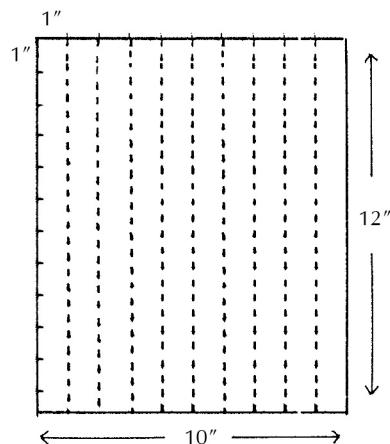
- Out of the 12" x 15" piece, cut 2 slabs, one piece 12" x 5" and the other 12" x 10".



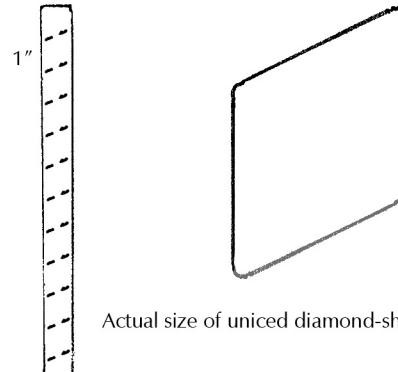
- Cutting of Rectangular Fantafours**  
Cut 5 strips 1" wide to make 5 - 12" long strips. Then cut strips every  $1\frac{1}{4}$ " to create rectangular Fantafours.



- Cutting of Diamond Shaped Fantafours**  
Cut 10 strips 1" wide to make ten 12" long strips.



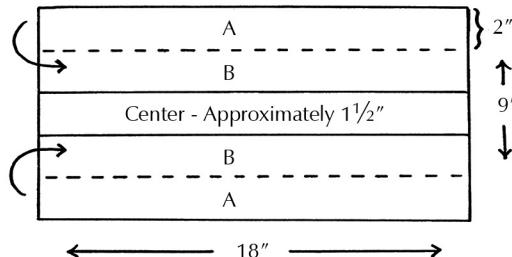
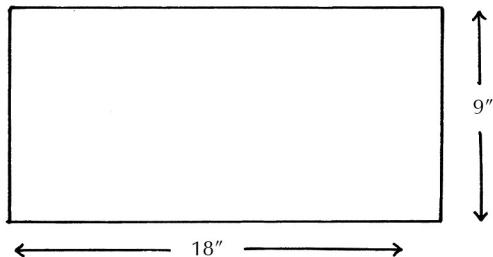
- Separately take each strip and cut a slanted line every 1" to form a diamond.



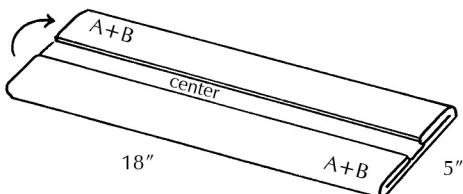
Actual size of uniced diamond-shaped Fantafour

## Palm Leaves

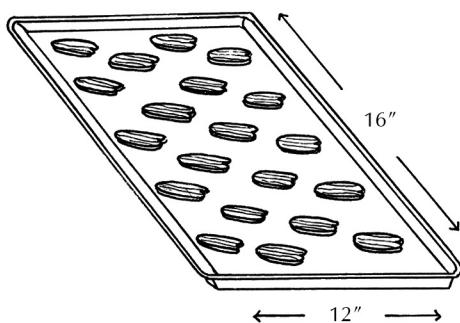
- Sprinkle work surface generously with sugar (NOT FLOUR!) As you roll out the dough, continuously cover the dough with sugar. Roll the dough to approximately 9" x 18" and approximately 1/8" thick.
- With the 18" side facing you, fold both A sides over the B sides, leaving about 1½" in the center. Continuously sprinkle with sugar. Roll lightly over with the rolling pin.



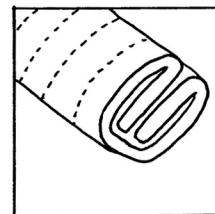
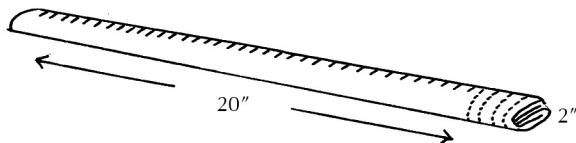
- Now fold (A + B) over (A + B) and press with the rolling pin, ending up with a strip approximately 2" x 20".



- Place the pieces, cut side down, about 2¼" apart onto the paper-lined tray. Leave enough space for spreading of the dough on both sides. The length of unbaked Palm Leaves will not spread. Only their width will spread.



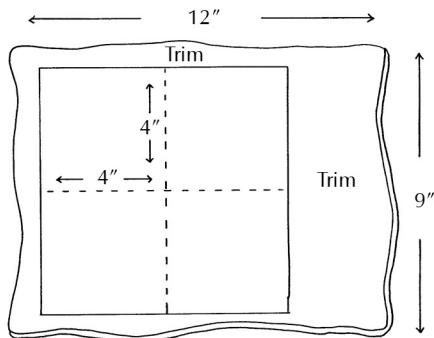
- Cut the strips crosswise 1/3" wide.



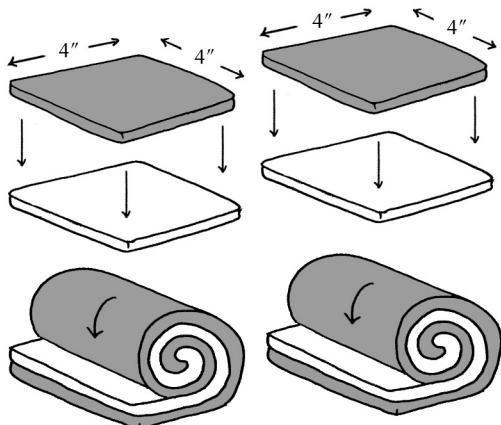
1/3" wide  
Close up of cutting

## Icebox Cookies - Pinwheel Design

1. Roll the vanilla dough to 9" x 12", PRECISELY  $\frac{1}{4}$ " thick. Roll the chocolate dough to the same size. Using the edge of a ruler, cut four 4" x 4" squares of the vanilla dough and the chocolate dough.

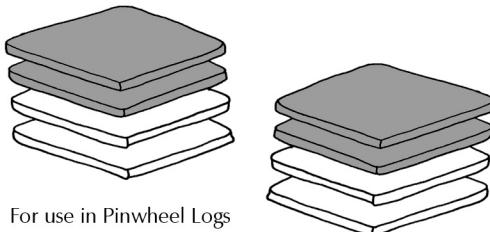


3. Using a pastry brush, moisten the top of two vanilla squares with water. Take two chocolate squares; place and press them on the top of vanilla squares. Moisten the tops of the chocolate layers with water, and then roll the layers toward you like a jelly roll, making two 4" logs. Press firmly and roll the logs back and forth to make sure the swirled dough layers hold together well.



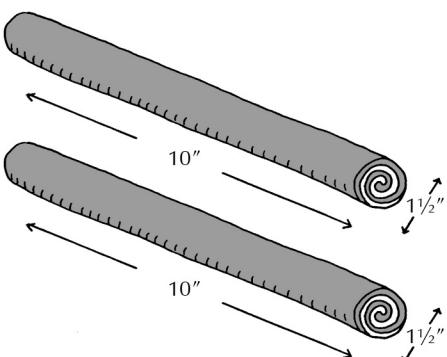
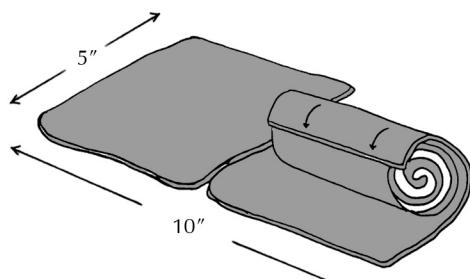
5. Continue to roll the logs with both hands to decrease their widths to 1½" wide and lengthen to 10" long. Wrap the finished logs with wax paper and refrigerate for at least one hour before slicing them into cookies,  $\frac{1}{4}$ " thick. Each pinwheel log will yield about 30 cookies.

2. Set aside two vanilla and two chocolate squares for the Checkerboard Cookies. (See page 225). Save the extra dough pieces (trim) to cover the outside of the logs for a more finished look. (Step 4)



For use in Pinwheel Logs      For use in Checkerboard Logs

4. Using the extra chocolate dough (trim), roll out to approx. 5" x 10",  $\frac{1}{8}$ " thick. Cut in half to end up with two squares. Moisten tops with water. Place a pinwheel log at the edge of one of the squares and wrap the moistened dough around the log, pressing firmly. This will give the cookie a more finished look and hold the swirl pattern together. Repeat for second log using the second square.

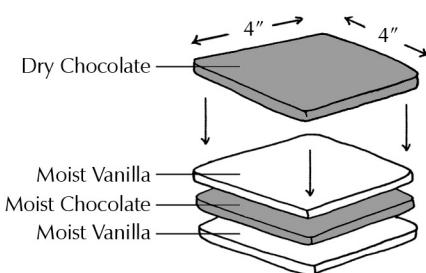


## Icebox Cookies - Checkerboard Design

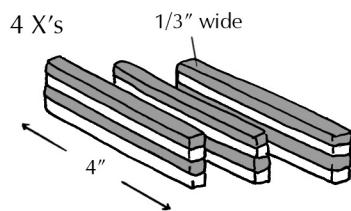
If starting at Checkerboard Cookies, first refer to Step 1 of Pinwheel Design (See Page 224) and then proceed with Step 1 on this page.

If you started with the Pinwheel Design Cookies, you have set aside two vanilla and two chocolate squares that can now be used for the Checkerboard Design Cookies.

1. Using a pastry brush, moisten the tops of two vanilla and one chocolate square with water. Place the moistened chocolate square on top of one of the vanilla pieces. Press firmly. Stack the second vanilla piece on the top of the moistened chocolate square. Press firmly. Last, place the dry chocolate piece on top of the moistened vanilla square, again pressing firmly.

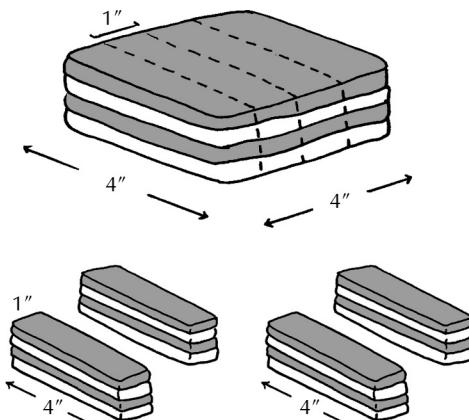


3. After removing dough from the refrigerator, cut each of the 1" x 4" strips, lengthwise, into three long strips, each becoming  $\frac{1}{3}$ " thick by 4" long.

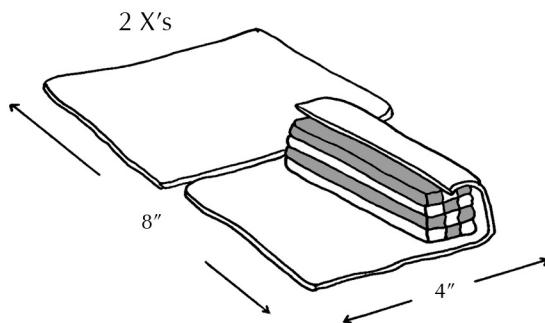
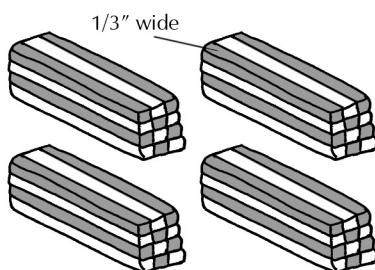


5. Taking the extra vanilla dough (trim), roll out dough as thinly as possible into a 4" x 8" rectangle. (This will cover two of the four logs.) Cut this piece of dough into two 4" x 4" pieces, moistening the tops. Place each of the checkerboard strips onto the edges of the moistened dough, wrapping the dough around each of the checkerboard strips, trimming away the excess. Press to hold and shape to approx. two  $1\frac{1}{2}$ " square logs. Using extra dough, repeat for the other two checkerboard logs. Cover them with wax paper, refrigerating them for at least one hour. Then cut checkerboard logs into  $\frac{1}{4}$ " slices. Voila!

2. Cut the layered square into four 1" strips, making a total of four 1" x 4" strips. Refrigerate pieces for 30 minutes to firm up dough.

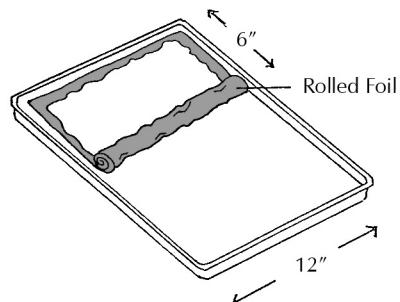
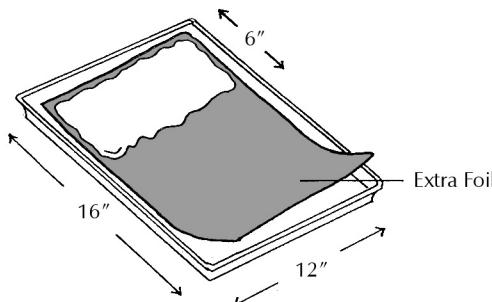


4. Arrange three of the  $\frac{1}{3}$ " thick strips so that they alternate in color. Moisten their sides and press them together. You should now see the checkerboard pattern at the end of this "log." Repeat this process to create four checkerboard logs.



## Glamourette

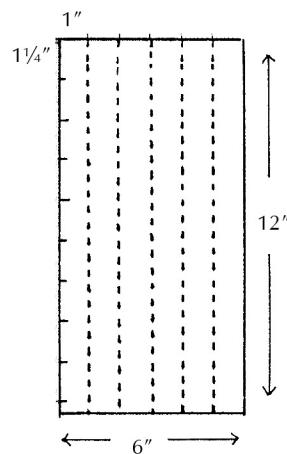
1. Lay a 16" x 12" piece of nonstick foil onto the baking tray, facing the nonstick side up towards the batter. Put batter into 6" of the short end of the baking tray.
2. Roll up the "extra" foil towards the edge of the batter to hold the 6" x 12" batter in place.



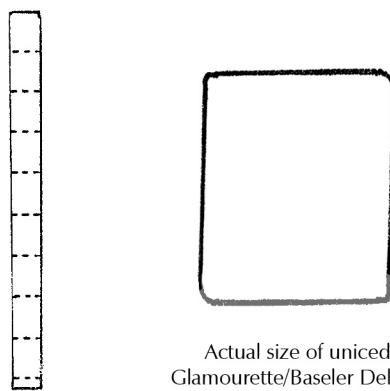
### Cutting of the Glamourette and Baseler Deluxe

Yield: 60 to 70 confections

3. Cut 6 strips, 1" wide and 12" long.



4. Separately take each strip and cut a slanted line every 1 1/4" to create rectangular Glamourettes/Baseler Deluxe as shown.

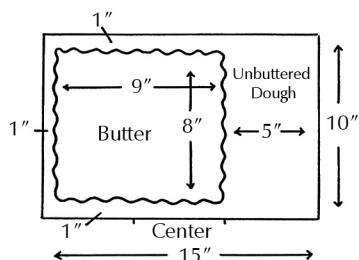


## Danish Dough - Three - Fold Process

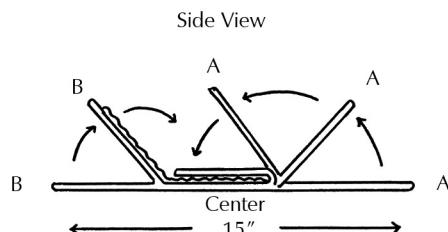
This folding process of rolling in the butter and creating the many layers within the dough is what makes a coffeecake light and flaky when baked.

All the dimensions and resting times in the refrigerator are guidelines and approximations. Dough shrinks as it is rolled out. To accommodate this shrinkage, 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. Prior to the folding of the dough, be sure to brush off the extra flour. This will help the dough pieces to adhere to each other. Each time you refrigerate the dough, enclose it with plastic wrap. After removing refrigerated dough, let it rest for 10 minutes at room temperature before rolling again.

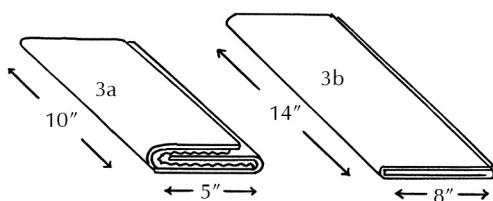
1. Roll the dough out to 10" x 15" and place butter on an 8" x 9" section of the surface of the dough, leaving a 1" rim and a 5" area unbuttered as illustrated.



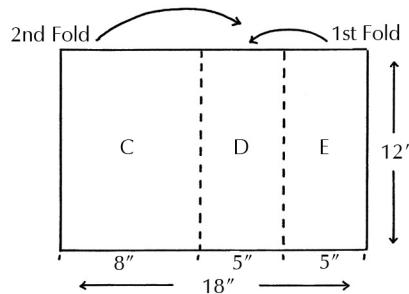
2. First lay A, the unbuttered dough, on top of center area. Then lay B, the left side of the dough with butter, over (A + Center).



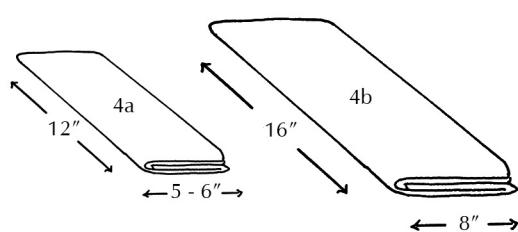
3. Press the dough (3a) down with a rolling pin to make it both wider and longer to approximately 14" x 8" as illustrated in (3b). Wrap in plastic and refrigerate for 30 minutes.



4. Unwrap the refrigerated dough, let it rest for 10 minutes, and then increase the area by rolling dough (3b) out to 12" x 18". Fold 5" of the dough (E) from right to left (area D) and then the left 8" of the dough (C) towards the right.



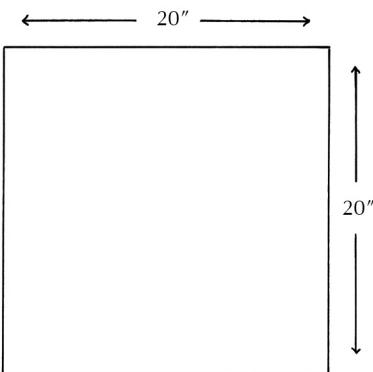
5. After you press the dough (4a) down with a rolling pin to make it both wider and longer to 16" x 8" (4b), refrigerate it for 30 minutes once again.



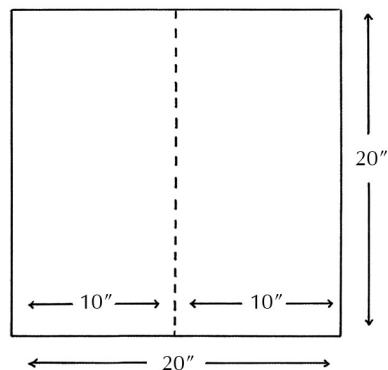
6. Repeat this stretching, folding, refrigeration, and resting process two more times in order to stretch out the dough, increasing the area of the dough. This completes the Three-Fold Process. Dough is ready for use.

## Danish and Wreath Cakes

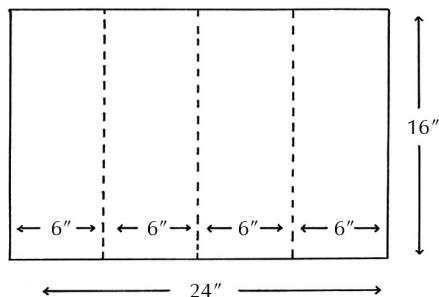
1. To use the dough for 4" regular size pastries, roll out the dough to 20" x 20".



2. To use the dough for miniature Danish, roll out the dough to 20"x 20" and cut it into two strips, each measuring 10"x 20".

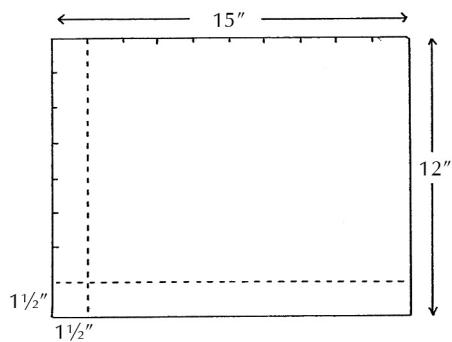


3. To use the dough for wreath cakes, roll out the dough to 16"x 24" and cut it into four strips, each one measuring 16"x 6".

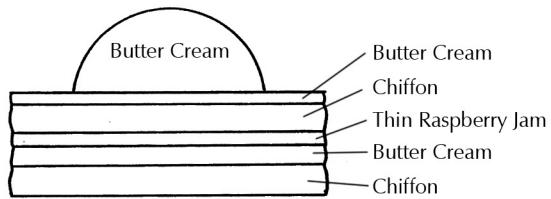


## Petit Fours

Cutting of the Petit Fours



Side View - United Approximate Size

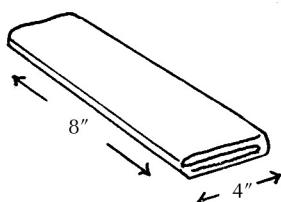
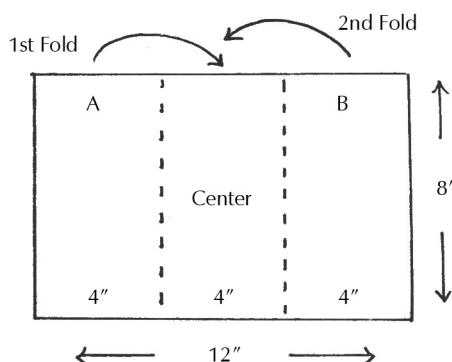


## Brioche

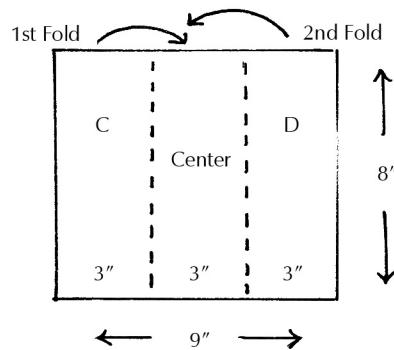
All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, let it rest a few minutes and then proceed to rolling it again. Do this several times until the dough remains the required size. Remember to dust working surfaces and the tops of dough pieces with flour before rolling them. Prior to the folding of the dough, be sure to brush off the extra flour. This will help the dough pieces to adhere to each other. Each time you refrigerate the dough, enclose it with plastic wrap. After removing refrigerated dough, let it rest for 10 minutes at room temperature before rolling again.

\* TIP: When shaping balls, do not warm up dough by handling it too much.  
Keep hands cold with ice water and dry them thoroughly.

- Fold left side (A) over center piece of dough and then fold the right side (B) over (A + Center) to end up with a rectangle, 8" x 4".

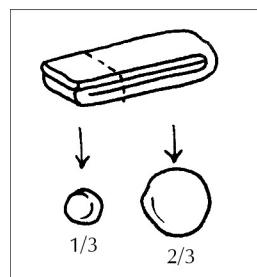
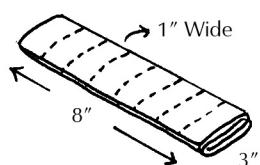


- Turn 8" x 4" rectangle, long side towards you, and roll to increase dough shape to 8"x 9". Then, once again, fold left side (C) over center and right side (D) over (C + Center), creating a piece 8" x 3". Wrap in plastic wrap and chill for at least two hours or overnight; until you are ready to form it into brioches.



- Divide each 3" x 1" piece into two sections, (1/3 and 2/3 sections) as illustrated. Shape all cut sections into balls of dough, creating 8 large and 8 small.

- After refrigeration, divide the dough evenly into 8 strips, each one 3" x 1".



Close up of one section to make dough balls.

- Place each large ball of dough into a brioche mold or muffin tin and, using your thumb, press the dough down in the center. Then, place the smaller round ball of dough into the cavity of the larger ball.



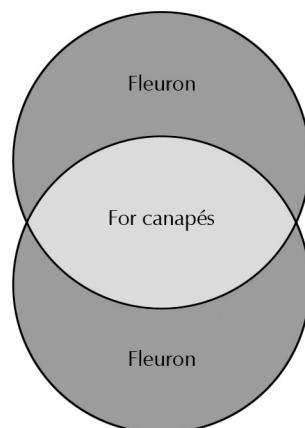
## Fleuron

All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, 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.

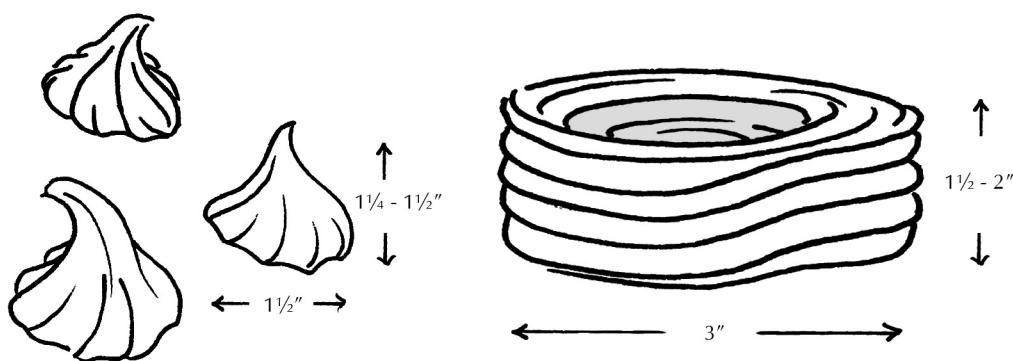
**Procedure:**

Take the dough out of the refrigerator, let it rest at room temperature about 10 minutes and then roll the dough to approx. 1/8" thickness.

1. Using a round cutter, cut two circles overlapping each other. This type of overlapping will create three pieces, two crescent-shaped Fleuron and an extra center piece that can be used for making canapés. Continue cutting two circles at a time until all the dough is used.

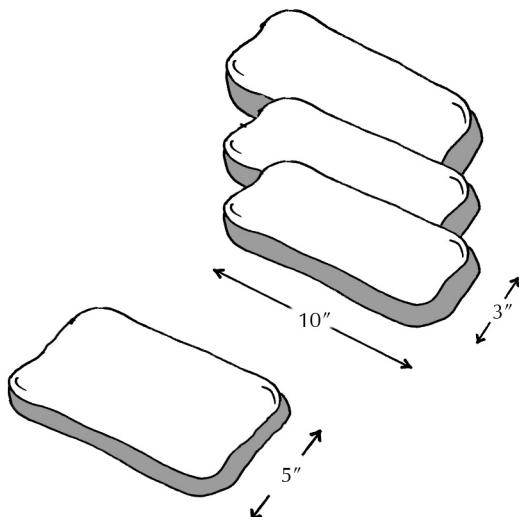


## Meringue Kisses & Meringue Shells

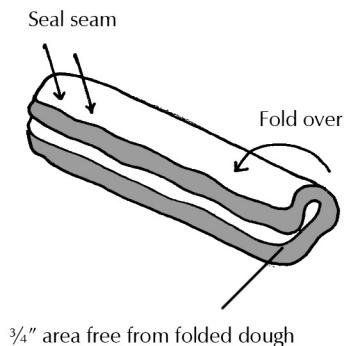


## Dresdner Stollen

- To make 3 loaves, cut the dough into 3 even pieces, each approximately 1lb.7oz. Shape each piece like a loaf of bread, about 10" x 3" and 1" high. Flatten each one, increasing the measurements to 10" x 5".

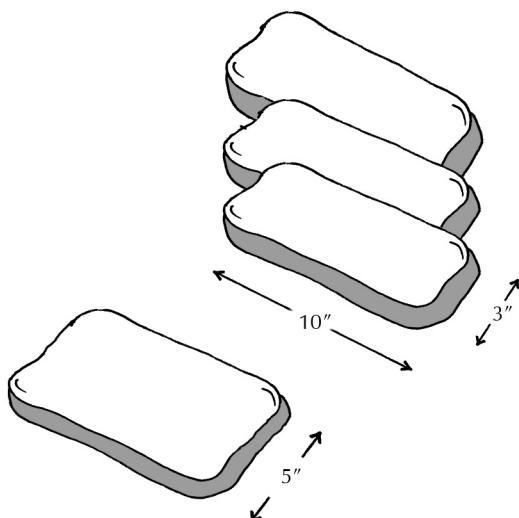


- Fold 2/3 of the loaf over, leaving a  $\frac{3}{4}$ " area not covered with the folded dough. Press down the top edge gently with your hand to seal the seam.

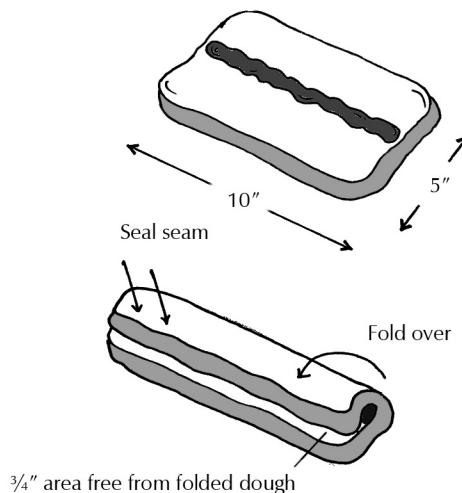


## California Almond Stollen

- To make 3 loaves, cut the dough into 3 even pieces, each approximately 1lb.7oz. Shape each piece like a loaf of bread, about 10" x 3" and 1" high. Flatten each one, increasing the measurements to 10" x 5".

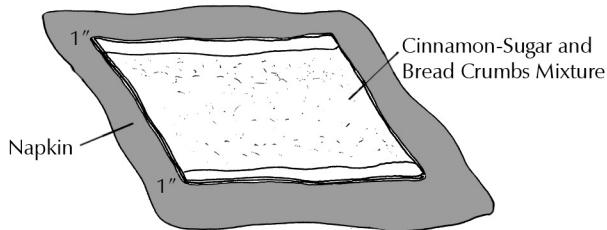


- Divide the Almond filling into 3 portions, using one portion per Stollen. Spoon each portion down the center of each dough piece. Fold 2/3 of the loaf over, leaving a  $\frac{3}{4}$ " area not covered with the folded dough. Press down the top edge gently with your hand to seal the seam.

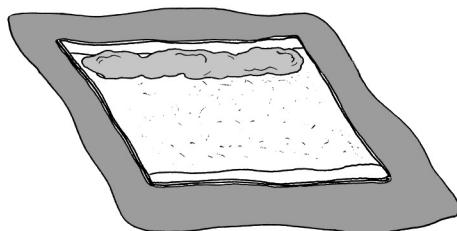


## Apple & Cherry-Cheese Strudel

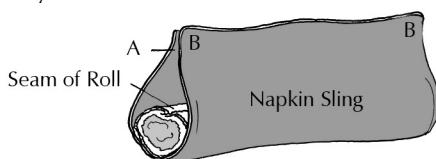
1. Wet a napkin and wring out well. Lay the napkin onto a working surface. Lay the first sheet of phyllo dough on top of the napkin. Spray this sheet generously with nonstick oil spray. Take the second sheet of phyllo and lay it on top of the first layer. The oil spray will help adhere the second layer to the first.



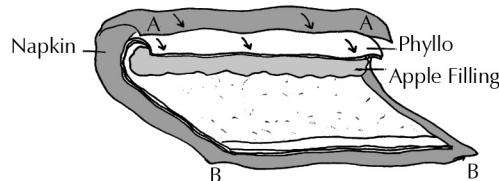
3. Take a third sheet of dough and lay it onto the second layer. Follow the previous buttering and sprinkling of mixture procedure, including the borders, until you have used 5 sheets of phyllo leaves. Spoon half of the apple filling on the upper area of the phyllo dough. Do not flatten top of filling; keep rounded like a sausage.



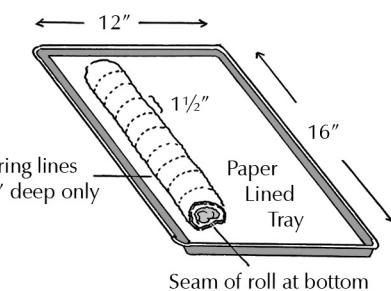
5. Roll the completed unbaked apple strudel into the center of the napkin by pulling up on the B side of the napkin with both hands. Make sure the phyllo dough's seam is on top at this point. With both hands, carefully bring together the A corners to the B corners, creating a sling. This will enable you to move the strudel to the baking tray.



2. Brush generously with hot melted butter across the whole top of the adhered sheets. Sprinkle the mixture of cinnamon-sugar and bread crumbs on top of the butter, leaving a 1" border at the top and bottom of the dough. The "only butter," 1" edge will allow for easier adhering of the next layer's edges.



4. Using both hands, take the side A of the napkin's edge and pull it upward and towards you, allowing the dough to start to roll over the apple filling. Continue rolling it until the roll reaches the end of the phyllo dough's edge.



## Apple & Cherry-Cheese Strudel (Continued)

7. Repeat this process for the second strudel roll.

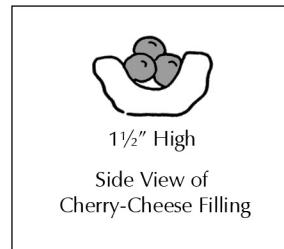
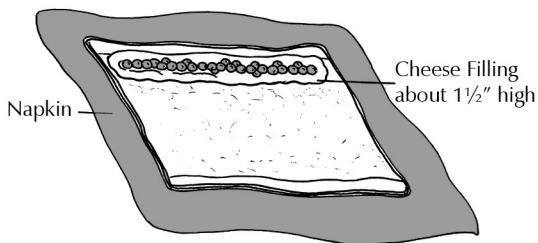
### Cherry-Cheese Strudel

Procedure for rolling Cherry-Cheese Strudel

Follow Apple Strudel procedure EXCEPT:

Spoon cheese filling onto the upper area of the dough and then with your thumb, indent a U-shaped area across the strip of the cheese filling. Spoon the cherries into this U-shaped indentation.

(Do not attempt to make just a cherry strudel, as there is not enough body to hold it together without the cheese.)



## Florentine Cake

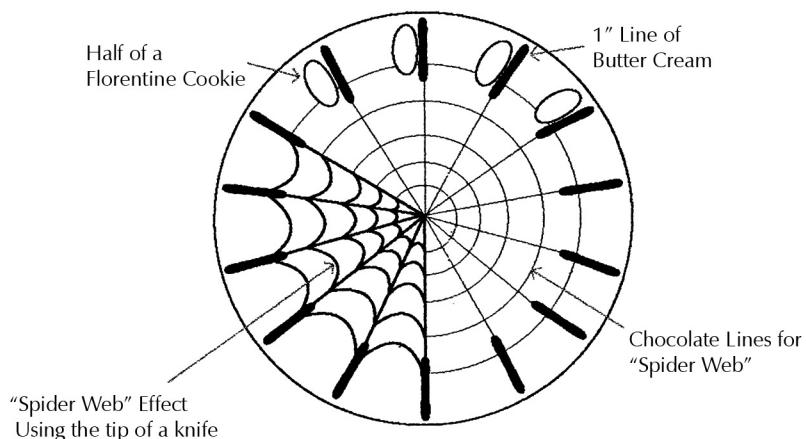
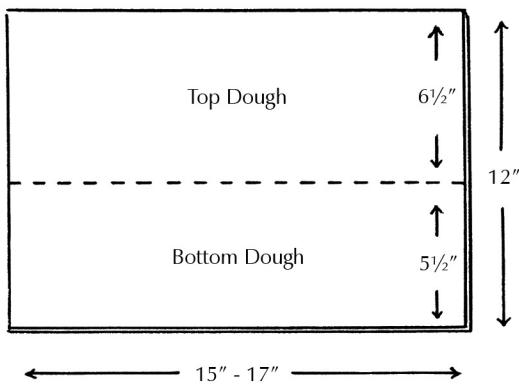


Illustration of Decoration

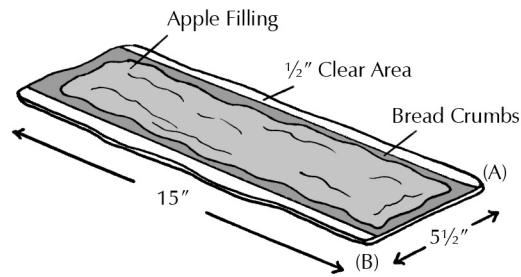
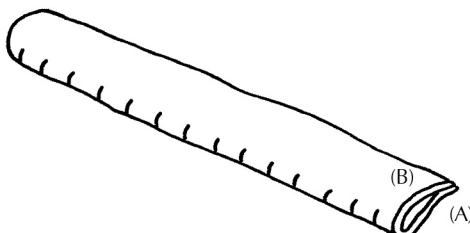
## Puff Strip Filled with Fruit Fillings and Baked

All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, 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. In addition, loosely wrap plastic around the dough each time you refrigerate the dough. Then let it rest for 10 minutes at room temperature before rolling again.

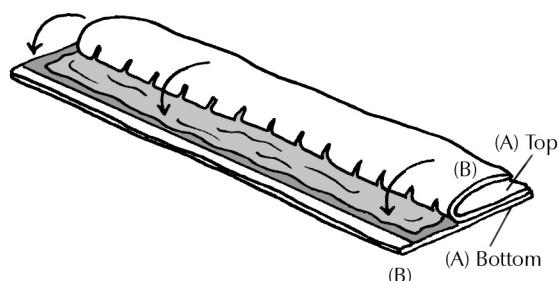
1. Roll the puff paste dough on a flour-dusted surface to approximately  $1/8"$  thick. In between rolling, as you increase the area of the dough to  $12" \times 17"$ , let the dough rest a few minutes. It is important that you trim the edges of the dough to end up with at least a  $12"$  long piece of dough. Cut the dough with the pizza cutter horizontally to end up with two strips of dough; one strip  $6\frac{1}{2}'' \times 15"$  and another strip  $5\frac{1}{2}'' \times 15"$ .
2. Carefully place the  $5\frac{1}{2}"$  (bottom) strip onto the baking tray and brush with egg. Cover the center  $4\frac{1}{2}"$  of this piece with breadcrumbs and top with apple filling. Be sure to keep areas (A) and (B) clear of filling and brush (A) and (B) with egg once again.



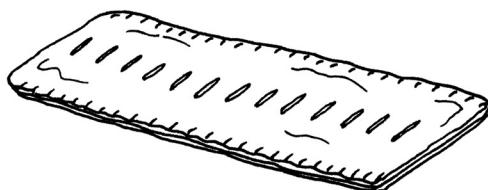
3. Fold the remaining  $6\frac{1}{2}'' \times 15"$  dough (top) horizontally in half and cut  $\frac{1}{2}"$ slits crosswise, approximately  $1"$  apart.



4. After slitting the dough, keep the piece of dough folded in half and move it onto the top of the apple filled bottom piece, lining up the top edge of (A) with the bottom edge (A) and the top (B) with the bottom (B). Then seal it carefully with your hand by pressing the edges of both pieces together.

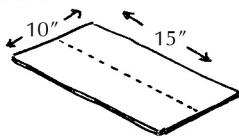


5. To scallop the edges of the apple strip, indent (do not cut) the dough's edges with the dull side of a kitchen knife. Refrigerate for at least one hour before baking.

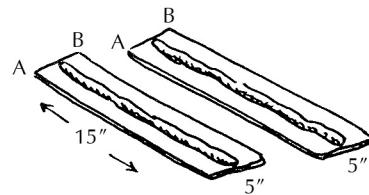


## Almond Puff Paste Bear Claw

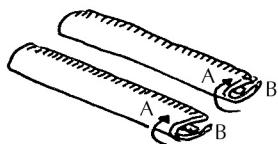
1. Roll out the dough, 15" x 10" and 1/8" thick and cut in half, creating two pieces, 15" x 5".



2. Put filling down the centers of the dough.

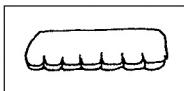
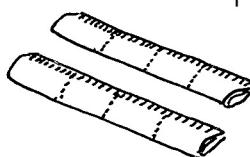


3. Fold (A) side of dough onto (B) side. Then cut approximately 28 - 1/2" slits, 1/2" apart.



4. Stretch each strip to 16" long and then cut each strip into 4 pieces.

Close up of 1 piece facing slit edge.

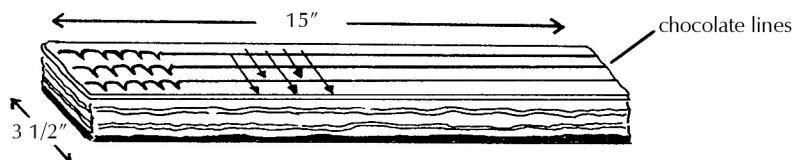


5. Shape each 1/4 strip into Bear Claw and brush with egg, top with sliced almonds.



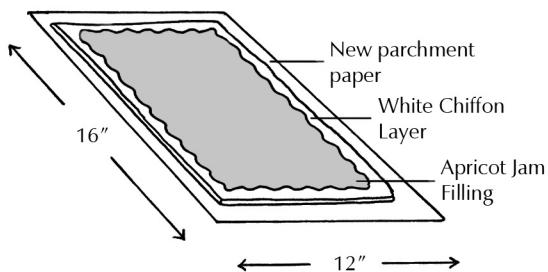
## Napoleon – Pink Icing

The application of chocolate lines, and pulling the design with the knife should be done as soon as you put on the pink icing. Pull the point of the knife across the chocolate lines, towards you, 1/2" to 3/4" apart, as illustrated.

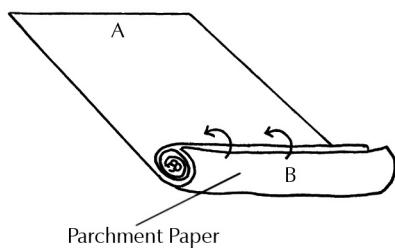


## Bouche de Noel - Marzipan

- Turn the White Chiffon sheet upside down onto a tray lined with a new piece of parchment paper. Peel off used paper from Chiffon sheet. Using the new piece of paper, lift the layer out of the tray and onto your working surface. Brush the layer with simple syrup. Cover the Chiffon sheet with Apricot Jam filling and wait 15 minutes until the filling gels.

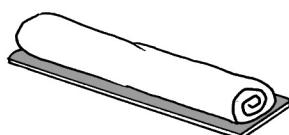


- Once the roll is formed, enclose it into the parchment paper, using the B end of paper. Roll it back up away from you to cover the outside and tighten the roll.

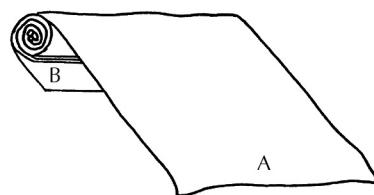
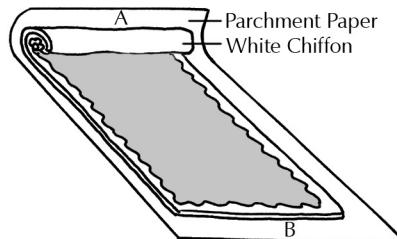


Keep paper on the outside of the roll

- After refrigeration, take the paper off, and place the roll onto a corrugated cardboard.



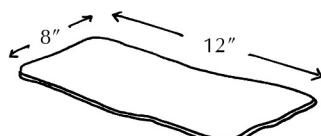
- Using the paper side A, pull the Chiffon layer into a roll towards you.



- After enclosing the roll into the parchment paper, put the roll into the refrigerator for at least 1 hour.

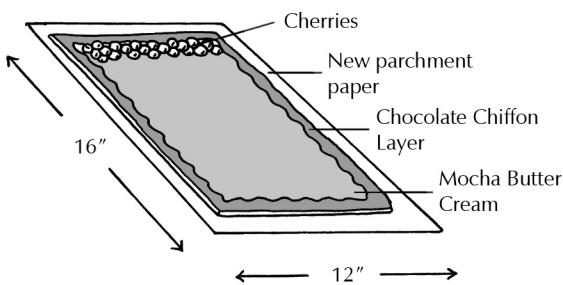


- Before enclosing the roll with the marzipan, brush it with the heated raspberry jelly so that the marzipan adheres to the roll. Roll out the marzipan to 8" x 12". Carefully enclose the roll with marzipan. Decorate as you please, or as shown in the color photograph. (Page 28)

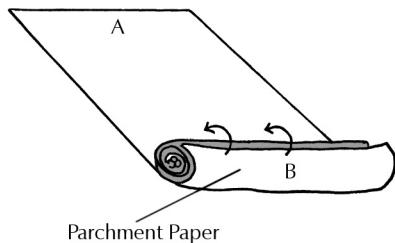


## Bouche de Noel - Mocha

- Turn the Chocolate Chiffon sheet upside down onto a tray lined with a new piece of parchment paper. Peel off used paper from Chiffon sheet. Using the new piece of paper, lift the layer out of the tray and onto your working surface. Brush the layer with simple syrup. Cover the Chiffon sheet with Mocha Butter Cream and spoon the cherries on top of the butter cream at the far end of the layer.

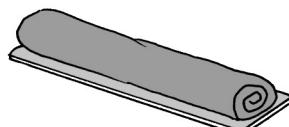


- Once the roll is formed, enclose it into the parchment paper, using the B end of paper. Roll it back up away from you to cover the outside and tighten the roll.

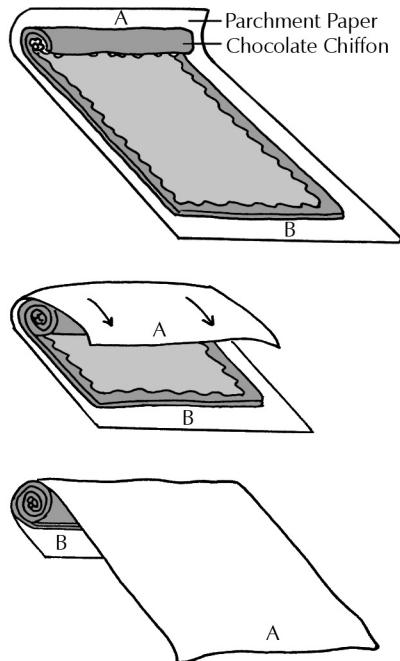


Keep paper on the outside of the roll

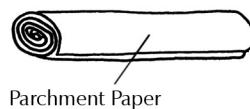
- After refrigeration, take the paper off and place the roll onto a corrugated cardboard. Cover with Mocha butter cream. Decorate as you please, or as shown in the color photograph. (Page 28) A fork can be used to create a tree bark texture and the long sides of the log can be covered with Chocolate Shavings.



- Using the paper side A, pull the Chiffon Layer into a roll towards you.

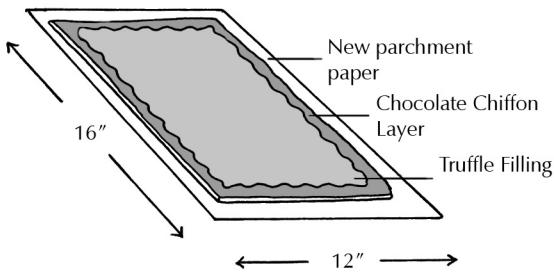


- After enclosing the Chocolate roll into the parchment paper, put the roll into the refrigerator for at least 1 hour.

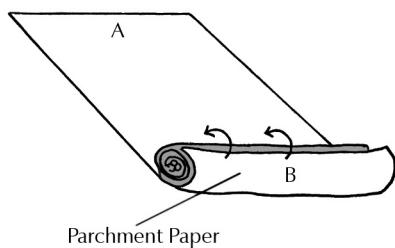


## Chocolate Truffle Roulade

1. Turn the Chocolate Chiffon sheet upside down onto a tray lined with a new piece of parchment paper. Peel off used paper from Chiffon sheet. Using the new piece of paper, lift the layer out of the tray and onto your working surface. Brush the layer with simple syrup. Cover the Chiffon sheet with Truffle Filling.

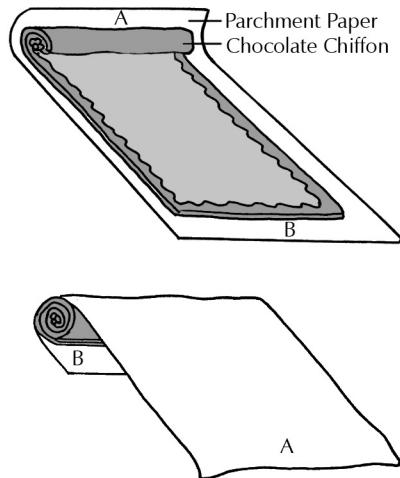


3. Once the Chocolate roll is formed, enclose it into the parchment paper, using the B end of paper. Roll it back up away from you to cover the outside and tighten the roll.



Keep paper on the outside of the roll

2. Using the paper side A, pull the Chiffon layer into a roll towards you.

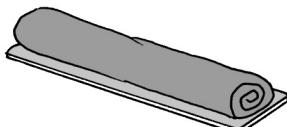


4. After enclosing the Chocolate roll into the parchment paper, put the roll into the refrigerator for at least one hour.



Parchment Paper

5. After refrigeration, take the paper off, and place the roll onto a corrugated cardboard. Cover completely with Chocolate Truffle Cream. The chocolate fudge icing should be warm enough to draw lines onto the log. Cover the roll with chocolate shavings. (Page 21D)

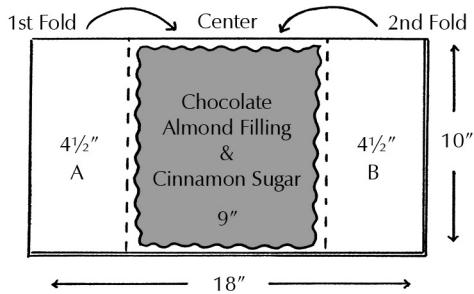


## Flake Rolls – Plain, Cinnamon, or Orange

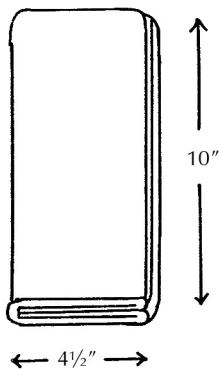
Ingredients will vary according to type.

All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, 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. Prior to the folding of the dough, be sure to brush off the extra flour. This will help the dough pieces to adhere to each other. Each time you refrigerate the dough, enclose it with plastic wrap. After removing the refrigerated dough, let it rest for 10 minutes at room temperature before rolling again.

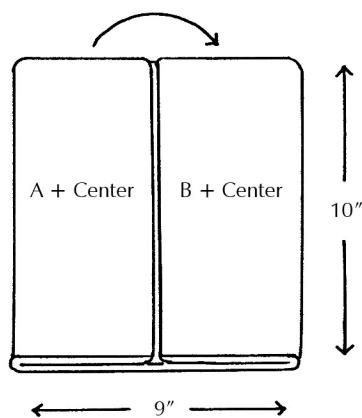
1. On a flour-dusted board, roll the dough to approximately 10" x 18". Starting 4½" from the left side of the dough spread the Chocolate Almond Filling onto the center 9" of dough and sprinkle generously with cinnamon sugar. Fold the left 4½" (A) strip of dough towards the dough covered with filling. Fold the right 4½" (B) strip of dough over the remaining part of the dough covered with filling.



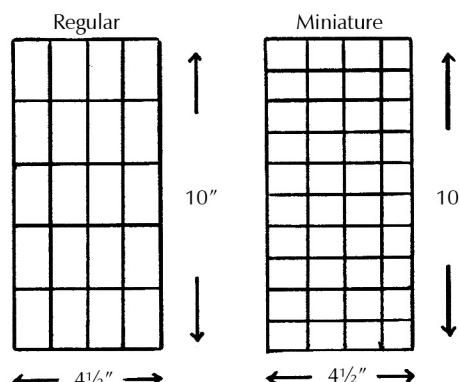
3. Trim the dough with a sharp knife on all four sides to expose the layers.



2. Fold the left half of the folded dough (A + Center) onto the right half of the folded dough (B + Center) and press with a rolling pin.



4. Regular size rolls: Cut into 20 pieces, first into 4 strips down and then cut each strip into 5 pieces.  
For miniature, half-size rolls cut each of the 4 strips into 10 pieces.



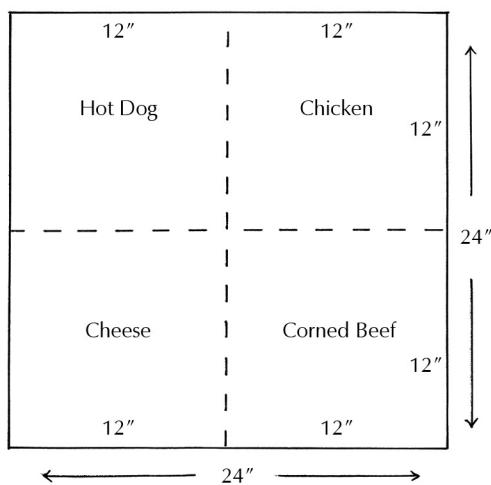
5. Place the pieces, cut-side facing up, into the paper-lined muffin cavities.

## Canapés "Hot Dog"

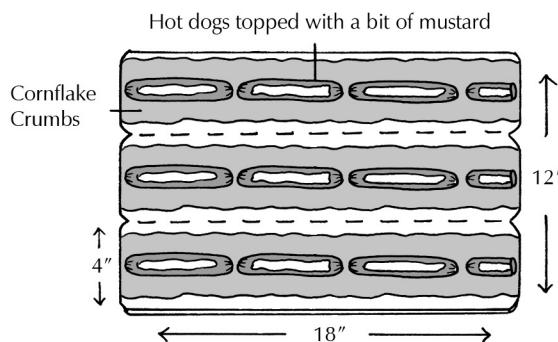
All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, let it rest a few minutes and then proceed to rolling it again. Do this several times until the dough remains the required size. Remember to dust working surfaces and the tops of dough pieces with flour before rolling them. Each time you refrigerate the dough, enclose it with plastic wrap. After removing the refrigerated dough, let it rest for 10 minutes at room temperature before rolling again.

\*If you want to serve the full variety of canapés, it is best to prepare all four types prior to the baking of any one of them.

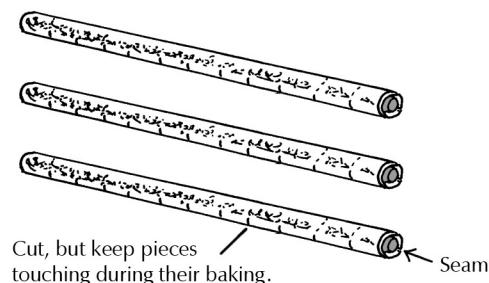
1. Roll all of the puff paste dough from 15" x 10" to approximately 24" x 24" and divide the dough into 4 pieces, so that each piece is 12" x 12". Each "square" is for one of the four varieties.



2. Roll one of the 12" x 12" pieces to 12" x 18". Divide the 12" x 18" piece of dough horizontally into 3 strips, 4" x 18" each. Brush the top of the dough strips with egg and sprinkle lightly with cornflake crumbs. On each strip, place 3½ hot dogs in a line and spread mustard, very sparingly, on top of each hot dog.



3. Wrap the hot dogs with the dough completely. Be sure the seams end up on the bottom. With a sharp knife, cut each strip into 12 canapés, but do not separate the pieces. Brush the tops with egg and place them "stuck together" onto the lined baking tray. They might take 20 minutes to bake at 400°; the bottoms should be well baked and the tops golden brown. Check the bottoms before removing them from the oven.

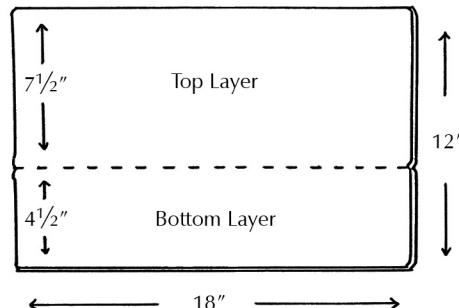
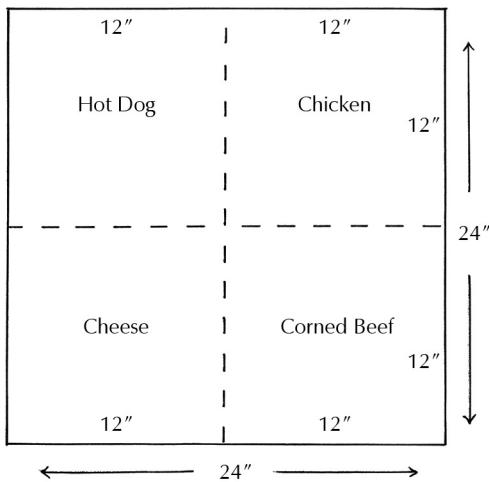


## Canapés - Chicken, Cheese, and Corned Beef

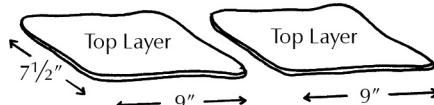
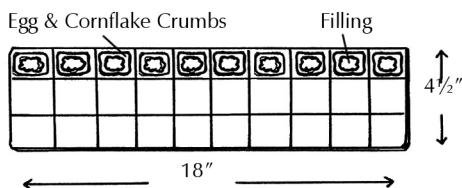
All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, let it rest a few minutes and then proceed to rolling it again. Do this several times until the dough remains the required size. Remember to dust working surfaces and the tops of dough pieces with flour before rolling them. Each time you refrigerate the dough, enclose it with plastic wrap. After removing the refrigerated dough, let it rest for 10 minutes at room temperature before rolling again.

\*If you want to serve the full variety of canapés, it is best to prepare all four types prior to the baking of any one of them.

1. Roll all of the puff paste dough from 15" x 10" to approximately 24" x 24" and divide the dough into 4 pieces, so that each piece is 12" x 12". Each "square" is for one of the four varieties.
2. Roll one of the 12" x 12" pieces of dough to 12" x 18". Cut the 12" x 18" dough into 2 pieces, one part approximately 4½" x 18" (bottom), and the other 7½" x 18" (top layer).



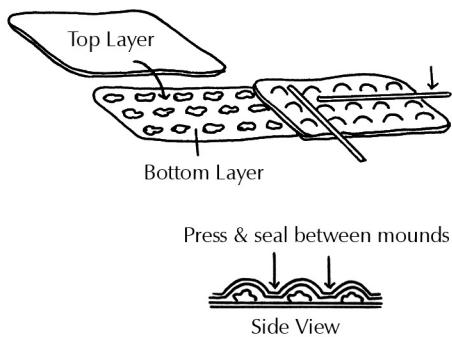
3. Then, using a ruler, measure and mark (DO NOT CUT!) the bottom smaller piece horizontally into 3 strips and vertically into 10 strips, in effect, marking 30 spaces. Brush the designated bottom piece of dough with egg. Sprinkle cornflake crumbs on top of the egg. With a pastry bag or small spoon, deposit approximately 1 tsp. of chicken filling onto the centers of the 30 spaces.
4. Cut the 7½" x 18" top layer of dough into two 7½" x 9" pieces to facilitate laying these pieces of dough on top of the fillings.



Continues on next page.

## Canapés - Chicken, Cheese, and Corned Beef

5. Cover the chicken fillings with these two pieces of dough. Using a thin dowel to press the top and bottom pieces together between the canapé fillings. After sealing around all the sides, cut the canapés into squares using a sharp knife or pizza cutter. Brush with egg and sprinkle with sesame seeds. Place onto the lined baking sheet, leaving 1/8" space between each canapé. Bake for approximately 20 minutes at 400° or until the bottoms are well baked and the tops are golden brown.



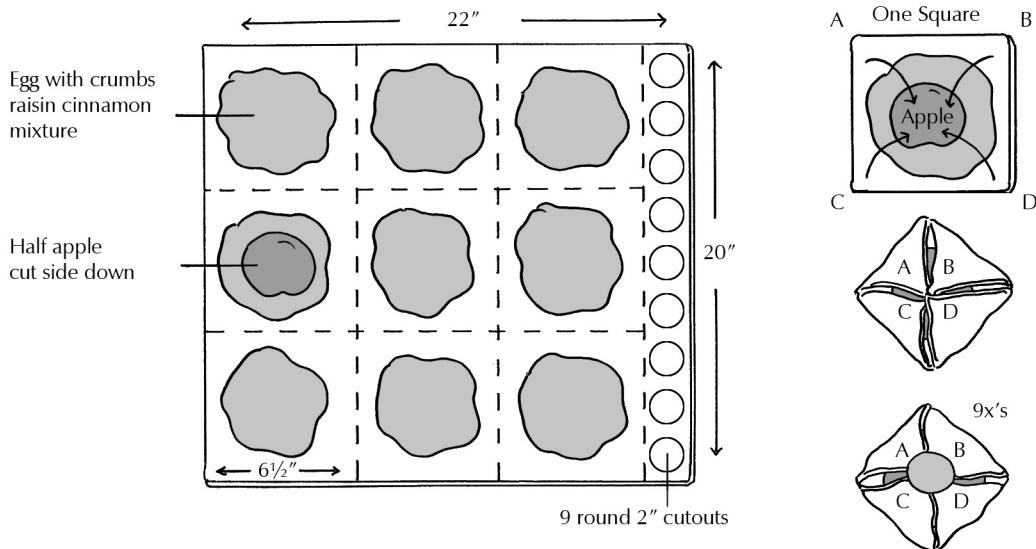
### Procedure for Corned Beef and Cheese Filling:

The procedure for the corned beef is the same as the chicken canapés, except you will use the corned beef filling and then after brushing the tops with egg, top with caraway seeds.

The procedure for the cheese canapés is the same as the chicken canapés, except you will use cheese filling and top the brushed egg with cornflake crumbs.

## Fresh Apple Puffs

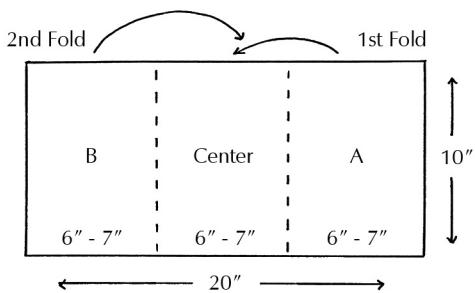
All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, let it rest a few minutes and then proceed to rolling it again. Do this several times until the dough remains the required size. Remember to dust working surfaces and the tops of dough pieces with flour before rolling them. Let the dough rest for 10 minutes at room temperature before rolling.



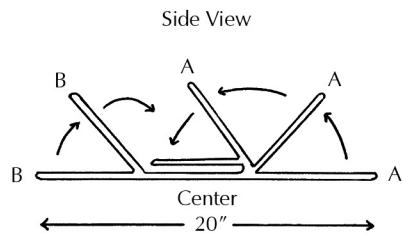
## Quick Puff Paste Dough

All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, 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. Prior to the folding of the dough, be sure to brush off the extra flour. This will help the dough pieces to adhere to each other. Each time you refrigerate the dough, enclose it with plastic wrap. After removing the refrigerated dough, let it rest for 10 minutes at room temperature before rolling again.

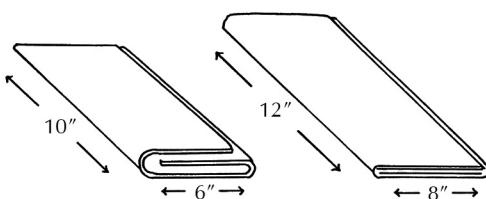
1. Take the dough out of the refrigerator and place the dough on a flour-dusted surface. Roll into a rectangle of approx. 10" x 20".



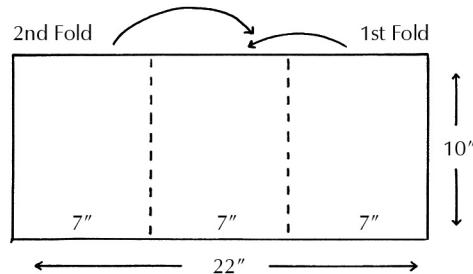
2. With the 20" side facing you, make a "Three-Fold" by folding 6" of the dough from the right (A) towards the left (Center) and 6" from the left (B) covering the doubled up side (Center + A).



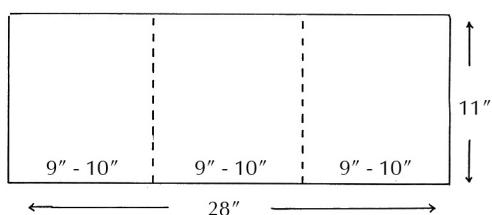
3. Press the dough together on all of the edges. Roll it out to 12" x 8" to increase the dough's area and wrap it loosely in plastic wrap. Place it into the refrigerator to rest for 30 to 45 minutes.



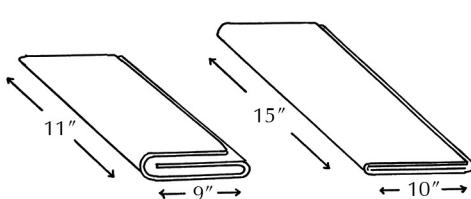
4. Take the dough out of the refrigerator and let it rest 10 minutes at room temperature, and then roll it out to 10" x 22", increasing its area and proceed to fold as before, following Illustrations # 2 & 3. Repeat this procedure of rolling, folding, refrigerating, and resting 2 more times.



5. On the fourth and last time, roll out the dough to 11" x 28".



6. After you have completed the last fold, roll out to 15" x 10" and wrap it loosely in plastic wrap. Keep overnight in the refrigerator.



## Quick Puff Paste Dough

Continued from previous page.

You can keep the dough for 3 to 4 days in the refrigerator or use part of the dough and freeze the rest, well wrapped in plastic wrap and sealed, for up to 2 months. When you are ready to use the dough, remove it from the freezer and place the dough into the refrigerator 2 days in advance.

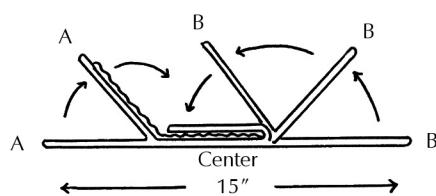
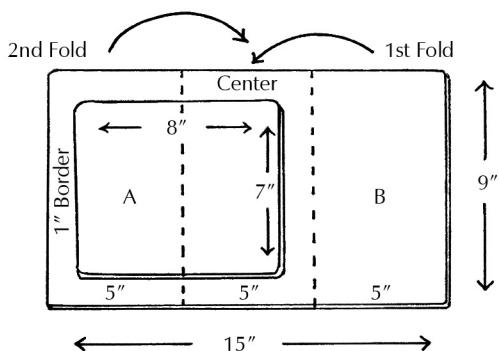


## Classic Puff Paste Dough

Fantasia Confections was famous for the Puff Paste Dough and of course the Puff Pastries. It was our unusual rolling and folding process and all the sweet butter used that made our pastries so very flaky. The more carefully you roll and fold the dough, the more layers, thereby creating the flakiness that is so desirable and delicious.

All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, 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. Prior to the folding of the dough, be sure to brush off the extra flour. This will help the dough pieces to adhere to each other. Each time you refrigerate the dough, enclose it with plastic wrap. After removing the refrigerated dough, let it rest for 10 minutes at room temperature before rolling again.

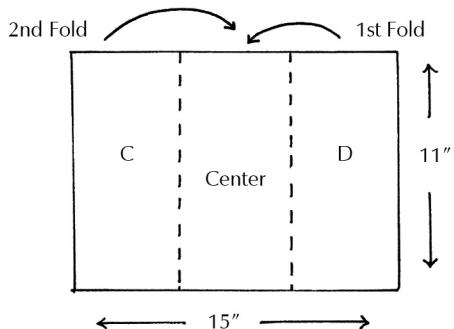
1. Roll the outside butter dough to 9" x 15". Place the smaller piece of inside dough, 7" x 8", on top of the larger outside piece, as shown.
2. Fold the right side (B) towards the side (A), covering part of the center area of dough. Fold (A), the left piece, over the doubled up dough (B + Center) and press dough together on all edges. Roll the dough to 10" x 6". Let dough rest 10 minutes at room temperature.



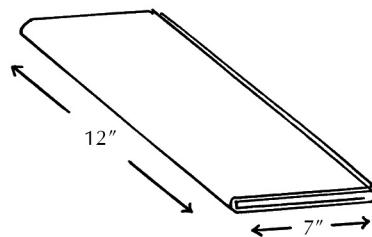
## Classic Puff Paste Dough

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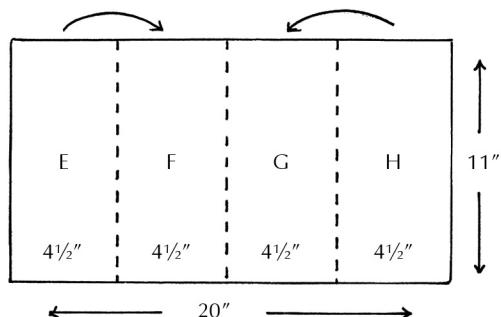
3. **First Three-Fold** - Take "rested" dough and increase dough area by rolling it out to 11" x 15". Make a "Three-Fold" by folding the right 5" (D) over the center, and the left 5" (C) over (D + Center), doubling up the dough.



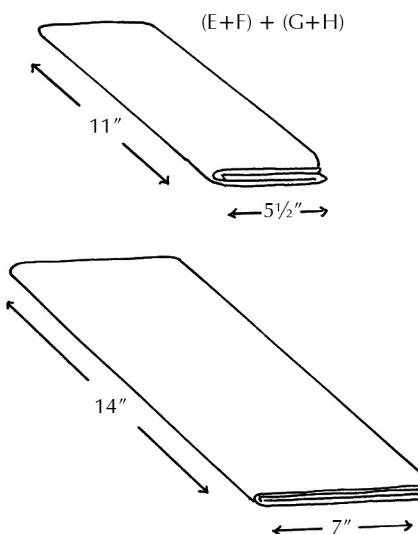
4. Roll the dough to 12" x 7", increasing the area of the dough once again. This completes the first Three-Fold. Wrap in plastic, put onto a tray and refrigerate the dough for 30 minutes.



5. **First Four-Fold** - Take out the dough, unwrap, and let it rest about 10 minutes. Turn the dough long side facing you. Increase dough area by rolling it to 11" x 20". Fold the 4½" piece (E) onto (F), then side (H) on top of (G), towards the center. Brush off excess flour and press down all the edges of the dough. Then fold (E + F) on top of (G + H), ending up with a piece 11" x 5½".



6. Once again, increase area of the dough by rolling it out to 14" x 7". Wrap and refrigerate the dough for 30 minutes.

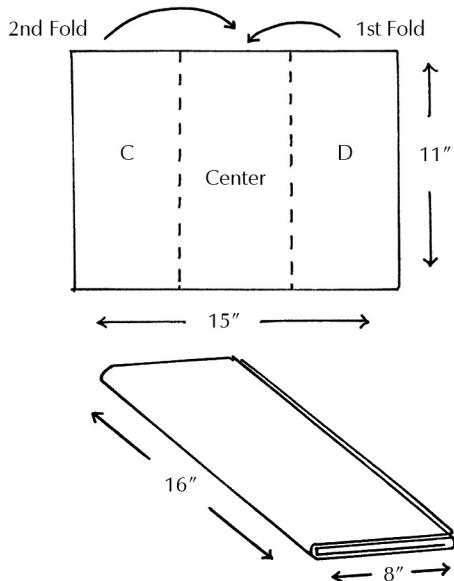


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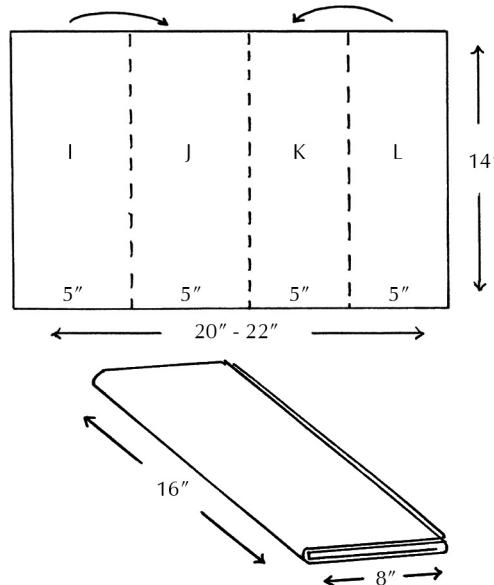
## Classic Puff Paste Dough

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7. **Second Three-Fold** - Take out the dough, unwrap, and let it rest about 10 minutes. Increase the area of the dough to 11" x 15". Repeat steps (3) and (4), but after the folding of the dough, increase its area to 16" x 8" by rolling over it again. Re-wrap, put onto tray, and refrigerate once again for 30 minutes.



8. **Second Four-Fold** - Take out the dough, unwrap, and let it rest about 10 minutes. Increase its area to 14" x 22" and then fold sides (L) over (K) and (I) over (J), then (I + J) over (L + K) repeating the "Four-Fold" process, as in illustrations (5) and (6). When the folding is completed, roll and increase area to 16" x 8", wrap in plastic wrap and refrigerate overnight.



## Croissant - Three-Fold Process & Forming Croissant

This folding process of rolling in the butter and creating the many layers within the dough is what makes a croissant light and flaky when baked.

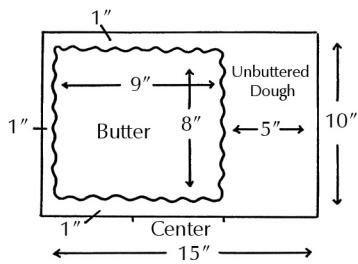
All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, let it rest a few minutes and then proceed to rolling it again. Do this several times until the dough remains the required size. Remember to dust working surfaces and the tops of dough pieces with flour before rolling them. In addition, loosely wrap plastic around the dough each time you refrigerate the dough. Then let it rest for 10 minutes at room temperature before rolling again.

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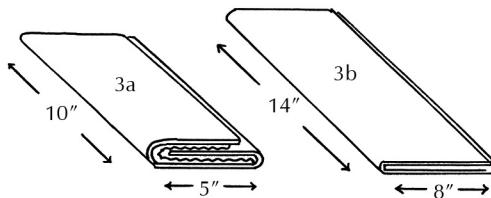
## Croissant - Three-Fold Process & Forming Croissant

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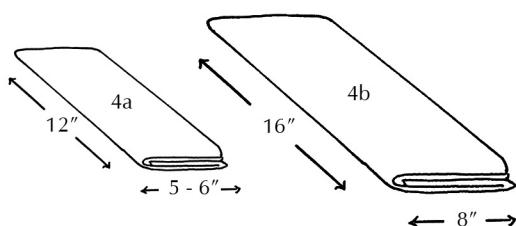
1. Roll the dough out to 10" x 15" and place butter on an 8" x 9" section of the surface of the dough, leaving a 1" rim and a 5" area unbuttered as illustrated.



3. Press the dough (3a) down with a rolling pin to make it both wider and longer to approximately 14" x 8" as illustrated in (3b). Wrap in plastic and refrigerate for 30 minutes.

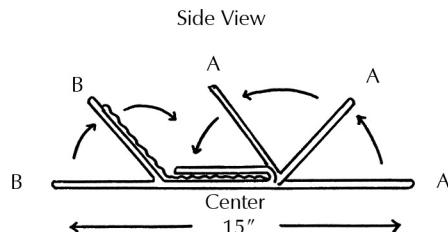


5. After you press the dough (4a) down with a rolling pin to make it both wider and longer to 16" x 8" (4b), refrigerate it for 30 minutes once again.

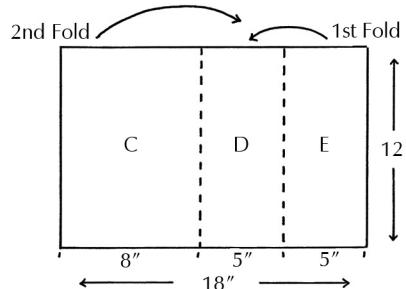


To form the dough into croissants, let the dough rest for 10 minutes. Roll the dough to 18" x 24" and cut it into 12 squares, 6" x 6". Then divide each square into a triangle by cutting diagonally. Take a triangle of dough and with a pointy end toward you, stretch the "horizontal" edge and roll that edge toward the point, shaping it into a croissant.

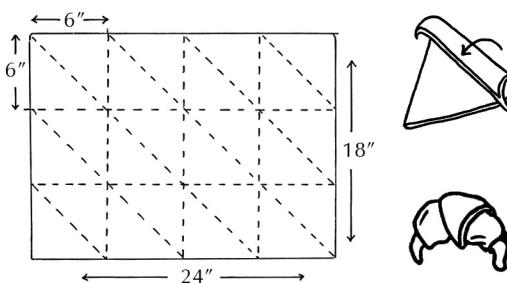
2. First lay A, the unbuttered dough, on top of center area. Then lay B, the left side of the dough with butter, over (A + Center).



4. Unwrap the refrigerated dough, let it rest at room temperature for 10 minutes, and then increase the area by rolling the dough (3b) out to 12" x 18". Fold 5" of the dough (E) from right to left (D) and then the left 8" of the dough (C) towards the right.



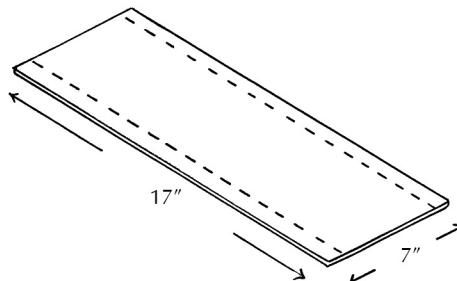
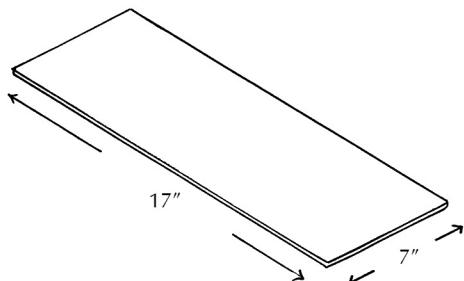
6. Repeat this stretching, folding, refrigeration, and resting process two more times in order to stretch out the dough, increasing the area of the dough. This completes the Three-Fold Process. Wrap the dough loosely in plastic wrap. Refrigerate for at least one hour or keep dough overnight in the refrigerator, until you are ready to form the croissants.



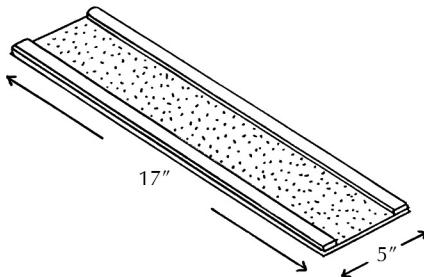
## Puff Paste Topped with Fresh Fruit

All of the dimensions and resting times are approximate guidelines. Dough shrinks as it is rolled out. To accommodate this shrinkage, 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. In addition, loosely wrap plastic around the dough each time you refrigerate the dough. Then let it rest for 10 minutes at room temperature before rolling again.

1. Roll the puff paste dough onto a flour-dusted surface to approximately 7" x 17" and 1/8" thick. In between the rolling, let the dough rest a few minutes. It is important after you trim the edges of the dough, to end up with at least a 7" x 17" piece of dough. Place the dough, loosely wrapped in plastic, onto a baking sheet and refrigerate it for 1 hour.
2. After refrigeration, brush egg over the top of the 7" x 17" dough. With a pizza cutter, cut away two 1" wide strips, one from each of the 17" sides.



3. Take these 1" strips and lay the un-egged sides down on top of each of the egged 17" sides, as illustrated. You will end up with a piece 5" x 17". Prick the center of the dough all over with a fork, but DO NOT prick the 1" strips. Refrigerate for at least 1 hour before baking.





### Statement of U.S. Senator Dianne Feinstein on Fantasia Confections:

"Fantasia Confections was a fantastic bakery. Whenever we wanted the best, this is where we went. When we went to China, we brought their Chocolate Cable Cars as a gift to the dignitaries we visited in our Sister City. It was a sad day for San Francisco when Fantasia closed its doors. Now with this cookbook, San Franciscans can attempt to recreate their delicious treats in their own kitchens."

The picture to the left was taken circa 1984 at Fantasia Confections in San Francisco. Here, Mayor Feinstein is seen holding Ernest's granddaughter Michali who was four years old at the time.

"There was no bakery in the world like Fantasia and no baker in the world like Ernie Weil. The train birthday cake that Ernie made especially for me on my 6th birthday remains one of the outstanding memories of my childhood (along with his daughter Evie seated by my side at the party).

The recipes in this book insure that this volume will be a treasure for generations to come. Three cheers for Ernie Weil who has delighted us through the years and who will now delight all with the wonderful sweets and tastes that he created forever."

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**John F. Rothmann**  
Talkshow Host  
KGO Newstalk AM 810

[www.lovetobakecookbook.com](http://www.lovetobakecookbook.com)

"This cookbook is full of the creations I baked everyday at Fantasia for 12 years, a great education for my future success. As someone who loves fine chocolates and desserts, I am sure this pastry book will delight former Fantasia customers and new connoisseurs. Those who love to bake are lucky that Ernest has published these magnificent recipes. He is one of my mentors, such a talented konditor, and above all, a wonderful human being."



**Joseph Schmidt**, San Francisco, 2005

ISBN 0-9773737-0-3 \$29.95



9780977373703

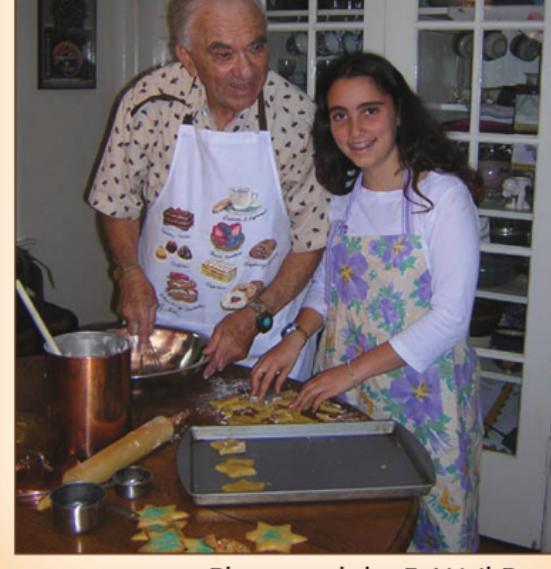
*I*t seems that the “hereditary gene” for baking and cooking skipped the second generation and has appeared, once again, in Ernest’s grandchildren.



Photograph by E. Weil Rote

**Upper Photo:** Ernest Weil, graduate of Le Cordon Bleu Cooking School in Paris, 1940, photographed here with his grandson, Jeffrey Lakatos, who is currently enrolled in Le Cordon Bleu Program at the California Culinary Academy (2005).

**Lower Photo:** Hanna Morris, granddaughter of Ernest, learns first hand from the expert how to make holiday butter cookies. The best part of the lesson ...eating the cookies!



Photograph by E. Weil Rote