

MAY 2014

LIFE COMFORTS

Life
comforts
DECORATE • COOK • CRAFT

10 DECORATING
SECRETS
REVEALED

Elegant, Exquisite, Easy

FLOWER
ARRANGEMENTS

BUTTERCREAM 101

23
GORGEOUS
Summer
DESSERTS

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MAY 2014

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*Cover photography
by Lindsay Dieffenbauch*

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23

GORGEOUS summer DESSERTS

by Amy Martin

photography by Lindsay Dieffenbach



THE RECIPES

This summer's bounty is almost too much — almost! Check out these incredibly satisfying summer fruit dessert recipes while they're still fresh.

FEATURED RECIPE

Creamy Peach Tart with Smoky Almond Crust

SERVES: 8 TOTAL TIME: 1 HOUR

An almost-instant crust, made with vanilla wafer cookies and smoked almonds, is the secret to this simple and unusual tart.

2 cup (5 ounces) vanilla wafer cookies, such as Nilla Wafers
1/2 cup smoked almonds
1/4 cup sugar
2 tbsp. sugar
4 tbsp. unsalted butter, melted
8 ounces of cream cheese, softened
1/4 cup sour cream
1 egg
2 medium firm, ripe peaches, peeled and cut into thin wedges

1. Preheat the oven to 350 degrees F. In a food processor, combine the vanilla wafers with the almonds and 2 tablespoons of the sugar and process until fine. Add the melted butter and pulse until the crumbs are evenly moistened. Press the crumbs into the bottom and 1/2 inch up the side of a 9-inch spring-form pan. Bake for 10 minutes, until the crust is set.

2. Meanwhile, wipe out the food processor bowl. Add the cream cheese, sour cream, egg, and 2 tablespoons of the sugar and process until smooth. Pour the custard into the crust and bake for 15 minutes, until set. Let the tart cool slightly and transfer to the freezer to chill, about 15 minutes.

3. In a bowl, toss the peaches with the remaining 2 tablespoons of sugar. Arrange the peaches in 2 concentric circles over the custard. Remove the ring, cut the tart into wedges, and serve.

3. In a bowl, toss the peaches with the remaining 2 tablespoons of sugar. Arrange the peaches in 2 concentric circles over the custard. Remove the ring, cut the tart into wedges, and serve. Remove the ring, cut the tart into wedges, and serve.

Almond Panna Cotta with Strawberries

SERVES: 8 TOTAL TIME: 4 HR 15 MIN

Sweet almond flavors this cool Italian custard, which is topped with vibrant red berries tossed in almond liqueur for an extra layer of nutty flavor.

1 package unflavored gelatin
1 cup all-purpose flour
2 tbsp. all-purpose flour, plus more for dusting
1/2 tsp. salt
1/3 cup cold vegetable shortening
Filling
3 cups (about 5) peeled and diced fresh peaches, or 3 cans (15 ounces each) sliced peaches in light syrup, drained and rinsed
1 cup granulated sugar
3 tsp. granulated sugar
1 tbsp. butter
3 tbsp. all-purpose flour
3 large eggs

1. In a small bowl, sprinkle gelatin over 3 tablespoons cold water; set aside. Lightly grease eight 4-ounce custard cups or ramekins with oil.
2. In 2-quart saucepan, heat milk, cream, 1/3 cup sugar, almond extract, vanilla extract, and 1/8 teaspoon salt on high until just bubbling around edges of pan, stirring to dissolve sugar. Remove from heat and stir in gelatin mixture until dissolved.
3. Divide cream mixture among prepared cups. Refrigerate 4 hours or up to 24.
4. Meanwhile, in medium bowl, stir together strawberries; liqueur, if using; and remaining 2 tablespoons sugar.
5. Run thin-bladed knife around sides of cups; invert each cup onto small serving.



Grammy's Peach Custard Pie

SERVES: 8 TOTAL TIME: 1 HR 15 MIN

This peach custard pie has a taste of summer and a delectable creaminess. Your grandma would be proud!

Crust
1 cup all-purpose flour
2 tbsp. all-purpose flour, plus more for dusting
1/2 tsp. salt
1/3 cup cold vegetable shortening
Filling
3 cups (about 5) peeled and diced fresh peaches, or 3 cans (15 ounces each) sliced peaches in light syrup, drained and rinsed
1 cup granulated sugar
3 tsp. granulated sugar
1 tbsp. butter
3 tbsp. all-purpose flour
3 large eggs

1. Prepare crust: Preheat oven to 375 degrees F. In medium bowl with a fork mix flour, salt, shortening, and 2 tablespoon cold water just until dough begins to form. On work surface, knead 2 to 3 times, until dough comes together. Shape into ball; dust lightly with flour. With rolling pin, roll between 2 sheets waxed paper to 12-inch round. Ease dough into 9-inch pie plate; crimp edge as desired. Chill until ready to use.
2. Prepare filling: Toss peaches with 3 tablespoon sugar; let stand 5 minutes. In blender, place butter, flour, eggs. Prepare filling: Toss peaches with 3 tablespoon sugar; let stand 5 minutes. In blender, place butter, flour, eggs, filling: Toss peaches with 3 tablespoon sugar; let stand 5 minutes. In blender, place butter, flour, eggs,



Summer Berry Tarts

SERVES: 4 TOTAL TIME: 45 MIN

Excellent-quality puff pastry makes all the difference to this minimalist fruit dessert. Berries simmered in a little sugar become a slightly gooey, fresh-tasting topping.

7 ounce(s) (from one 14-ounce package) frozen all-butter puff pastry, thawed in the refrigerator
1/4 cup(s) sugar
1/4 cup(s) water
1 pound(s) (about 4 cups) blackberries and raspberries

1. Preheat the oven to 375 degrees F. Line a baking sheet with parchment paper. Unfold the puff pastry on the baking sheet and cut it into two 5- by 6-inch rectangles. Cut each rectangle on the diagonal to form 2 triangles. Refrigerate until the pastry is chilled, about 10 minutes.
2. Separate the triangles so they're evenly spaced. Bake the pastry for 25 minutes, or until nicely browned and crisp.
3. Meanwhile, in a saucepan, bring the sugar and water to a simmer over moderate heat. Add the blackberries and cook, stirring, for 1 minute. Add the raspberries and cook for 10 seconds. Stir a few times; transfer to a bowl.
4. Place the pastry on plates, top with the berries, and serve.



Banana-Caramel Ice Cream

SERVES: 8 TOTAL TIME: 5 HR 20 MIN

Ripe bananas, rich in sweetness, are puréed into custard to form the base of this ice cream that will melt the hearts of even the pickiest dessert aficionado.

4 large egg yolks
1 2/3 cups sugar, divided
1 2/3 cups whole milk
1 2/3 cups heavy cream
1/2 cup heavy cream
3 (or up to 4) very overripe bananas (skin should be more brown than yellow), mashed (about 1 1/2 cups)
1 tsp. pure vanilla extract
1 tsp. salt, divided
1/4 cup water
1 tbsp. light corn syrup
1/2 stick cold unsalted butter, cut into small pieces

1. Vigorously whisk together egg yolks and 2/3 cup sugar in a medium bowl until pale yellow and slightly fluffy. Meanwhile, bring milk and 2/3 cup cream to a boil in a medium saucepan. Remove from heat, and gradually whisk into egg mixture. Pour mixture into pan, and cook over medium-high heat, stirring constantly with a spatula. Reduce heat to medium, and cook until thick enough to coat the spatula (do not let boil). Pour custard into a bowl set in a larger bowl of ice water, and let cool, stirring occasionally. Purée bananas with half the custard in a blender until smooth, and transfer to bowl with remaining custard. Stir in vanilla, 1/4 teaspoon salt, and 1 cup cream until combined, and pour through a fine sieve into another bowl. Refrigerate until cold, at least 2 hours but preferably overnight.
2. Place water, corn syrup, and remaining sugar in a medium saucepan. Bring to a simmer over medium heat, swirling pan occasionally (do not stir). Raise heat to high, and continue to cook in same manner until mixture turns deep amber, about 9 minutes more. Remove from heat, and slowly pour in remaining cream. Add remaining salt, and simmer caramel 1 minute. Place pan in a bowl of ice water, and let cool until warm but not hot. Remove from ice bath, and whisk in butter, a few pieces at a time, until fully incorporated.

Nectarine Cupcakes

YIELDS: 1 DOZEN TOTAL TIME: 1 HR 20 MIN

Filled and topped with fresh stone fruit, everyone's favorite hand held treat gets a summertime update.

1 1/4 cups all-purpose flour
1/2 tsp. baking powder
1/4 tsp. salt
1/3 cup whole milk
1 tsp. pure vanilla extract
6 tbsp. unsalted butter, room temperature
3/4 cup sugar
2 large eggs
2 medium (1 1/4 cups) nectarines, peeled, halved, pitted, and finely chopped
1 cup cold heavy cream
1/2 cup sour cream
3 tbsp. sugar
1 medium nectarine, halved, pitted, and very thinly sliced, for garnish

1. Preheat oven to 350 degrees F. Make the cupcakes: Sift together flour, baking powder, and salt. Stir together milk and vanilla. Beat butter and sugar with a mixer on medium speed until pale and fluffy, about 3 minutes. With mixer running, add eggs, 1 at a time. Beat in flour mixture in 3 additions, alternating twice with milk mixture.
2. Line a standard muffin tin with baking cups. Fill each with 1 tablespoon batter, 1 heaping tablespoon chopped nectarines, and an additional 2 tablespoons batter. Bake until edges begin to turn golden, about 25 minutes. Let cool in tin.

3. Make the topping: Whisk together cream, sour cream, and sugar to medium peaks. Top cupcakes with a dollop of cream and nectarine slices.

NOTE: PEACHES, PLUMS, OR APRICOTS WORK JUST AS WELL AS NECTARINES.



Strawberry Shortcakes

SERVES: 8 TOTAL TIME: 45MIN

Sun-kissed berries star in the luscious dessert. And nothing is lost from our lean take on this classic: It has less sugar than a traditional version, so the fruit's sweetness stands out.

3/4 cup old-fashioned oats
1 1/4 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
7 tbsp. sugar, divided
1/2 tsp. sugar, for shortcake tops
2 tbsp. cold margarine or butter, cut up
3/4 cup low-fat buttermilk
2 large egg whites
2 pounds of strawberries, hulled, cut in half
1/4 tsp. freshly grated lemon peel
1 cup of plain fat-free Greek yogurt
1/2 cup reduced-fat sour cream
1 tsp. vanilla extract

1. Preheat oven to 425 degrees F. Line cookie sheet with parchment paper or foil.

In food processor with knife blade attached, pulse oats until coarsely ground. Add flour, baking powder, baking soda, salt, and 3 tablespoons sugar. Pulse until combined. Add margarine; pulse until mixture resembles cornmeal. Add buttermilk and 1 egg white; pulse just until dry ingredients are evenly moistened.

2. With 1/4-cup measuring cup, scoop mixture and drop onto prepared sheet, 2 inches apart.

3. In small bowl, lightly beat remaining egg white. Brush on top of mounds, then sprinkle with 1/2 teaspoon sugar.

4. Bake 16 minutes or until shortcakes are golden brown. Cool completely on sheet on wire rack. Can be kept, tightly wrapped, at room temperature up to overnight. (Refresh before serving in toaster oven or preheated conventional oven at 375 degrees F for 5 minutes.)

5. Meanwhile, in large bowl, combine strawberries, lemon peel, and 1 tablespoon sugar. Let stand. Can be refrigerated, covered, up to overnight.

6. In medium bowl, stir yogurt, sour cream, vanilla, and remaining 3 tablespoons sugar. Can be refrigerated, covered, up to overnight.

7. Split open shortcakes. Divide strawberries and filling among shortcakes. **7. Split** open shortcakes. Divide strawberries and filling among shortcakes open shortcakes. Divide strawberries and filling among shortcakes. Serve immediate;



Independence Day Sundaes

SERVES: 8 TOTAL TIME: 40MIN

Celebrate Independence Day with some red, white, and blue sweet treats.

Blueberry Sauce

1/2 cup honey
1 cup of blueberries
2 tbsp. lemon juice

Sundaes

2 1/2 pinches of raspberry sorbet
2 1/2 pints vanilla ice cream

1/2 pint each blueberries and raspberries

Garnish: mint sprigs

1. Combine honey and blueberries in 2-qt saucepan and bring to a boil; boil 2 minutes. Remove from heat; stir in lemon juice.

Transfer mixture to a blender and purée until smooth. Let cool to room temperature, then refrigerate. (Can be made up to 3 days ahead.)

2. Let sorbet and ice cream soften slightly at room temperature. For each serving, scoop about 1/3 cup sorbet into each serving dish, then top with 1/3 cup vanilla ice cream (Sundaes can be assembled up to this point 8 hours ahead and placed in freezer.)

3. To serve, top each sundae with about 2 Tbsp blueberry sauce and 1/4 cup mixed berries. Garnish with mint sprigs.

Let cool to room temperature, then refrigerate. (Can be made up to 3 days ahead.)

2. Let sorbet and ice cream soften slightly at room temperature. For each serving, scoop about 1/3 cup sorbet into each serving dish, then top with 1/3 cup vanilla ice cream (Sundaes can be assembled up to this point 8 hours ahead and placed in freezer.)

3. To serve, top each sundae with about 2 Tbsp blueberry sauce and 1/4 cup mixed

Summer Fruit Tarts

SERVES: 12 TOTAL TIME: 1HR 10MIN

Nothing says summer like these fresh and fruity dessert tarts.

2 pounds of assorted summer fruit, such as raspberries, blueberries, blackberries, strawberries, nectarines, peaches and/or plums

4 refrigerated rolled pie crusts

1/4 cup sugar

1/4 cup apricot jam

2 tbsp. lemon juice

1. Heat oven to 400 degrees F. Line 2 large baking sheets with parchment paper.

2. Slice stone fruit and strawberries (if using). Per tart: Toss 1/2 cup fruit (in any combination) with 1/2 teaspoon sugar. Let the fruit sit, tossing occasionally, for at least 10 minutes.

3. Meanwhile, roll each pie crust into a 12-inch circle. Using a small bowl (about 5 1/2 inches wide) as a guide, cut 3 circles from each pie crust. Place the crusts on the prepared baking sheets. Divide the fruit among the circles, leaving a 1-inch border. Crimp the border.

4. Lightly brush the crusts with water and sprinkle each with 1/2 teaspoon sugar. Bake until the fruit is bubbling and the crust is golden brown, 20 to 25 minutes. Let tarts cool for 10 minutes.

5. Meanwhile, in a small bowl, whisk together the jam and lemon juice. Gently brush over the fruit while the tarts are still warm. Serve warm or at room temperature.

Fruit Enhancer

1 cup (2 sticks) unsalted butter, room temperature

3 tbsp. maple syrup

1 tsp. dark rum

2 cups light brown sugar

1/2 tsp. vanilla extract

1/2 tsp. coarse salt

Cake

2 1/2 pounds (about 10 to 15) nectarines, plums, or apricots

1 1/2 cups all-purpose flour, plus more for pans

1 1/2 cups cake flour, not self-rising

1 tbsp. baking powder

1 tsp. salt

1 cup (2 sticks) unsalted butter, room temperature, plus more for pans

1 3/4 cups sugar, plus more for sprinkling fruit

4 large eggs

2 tsp. pure vanilla extract

1 1/4 cups milk

1. Preheat oven to 350 degrees F. Make the fruit enhancer: In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, maple syrup, dark rum, light-brown sugar, vanilla extract, and salt until well blended.

2. Spray five 6- by 3-inch round cake pans or three 12-cup standard muffin tins with cooking spray; if using cake pans, line the bottoms with parchment paper and spray with cooking spray. Divide fruit enhancer evenly among cake pans or muffin tins and spread with an offset spatula to make smooth.

3. Slice fruit into 1/4-inch wedges. Starting from the inside and working outwards, arrange fruit slices in a fan-like, circular pattern on top of fruit enhancer, using about 2 to 3 pieces fruit per cake. If making mini upside-down cakes, slice fruit into circular, cross-sectional slices about 1/4-inch thick, using one round slice per muffin tin. You can also use thin wedges or slices for the mini upside-down cakes, and arrange in a decorative fashion.

Make cake: Into a medium bowl, sift together flours, baking powder, and salt; set aside.

4. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar until light and fluffy, 3 to 4 minutes, scraping down the sides of the bowl as needed. Beat in eggs, one at a time, and then beat in vanilla. With the mixer on low speed, add the flour mixture in three parts, alternating with the milk and beginning and ending with the flour; beat until combined after each addition.

5. Divide the batter between the prepared pans, and smooth with an offset spatula. Bake, rotating the pans halfway through, until the cakes are golden brown and a cake tester inserted in the centers comes out clean, 35 to 40 minutes for the 6-inch cakes, or 20 to 25 minutes for the mini upside-down cakes. Transfer pans to a wire rack to cool 30 minutes, or 20 minutes for minis. Loosen side of cake with small offset spatula or paring knife. Invert cakes onto a rack set atop a baking sheet; peel off the parchment if necessary. Serve.

Peach Crostata

SERVES: 4 TOTAL TIME: 45MIN

Using a ready-to-use pie crust for this crostata makes this summer dessert super easy to prepare.

1 pound of peaches, peeled and thinly sliced

3 tbsp. brown sugar

1 tsp. cornstarch

1/8 tsp. ground ginger

1 pinch salt

1 refrigerated and ready-to-use pie crust, for 9-inch pie

1. Preheat oven to 425 degrees F.

2. In large bowl, toss peaches with brown sugar, cornstarch, ground ginger, and salt.

3. Unroll pie crust on cookie sheet.

4. Arrange peach mixture on crust, leaving 2-inch border; fold border over filling. Bake 25 to 30 minutes or until crust is golden.



"Make an end of the summer fruit tart to make the most of your summer produce!"



Frozen Strawberry Souffles

SERVES: 16 TOTAL TIME: 1HR

Easier to make than traditional souffles, frozen souffles can be prepared ahead leaving more time at the table with your sweetheart.

4 pints fresh strawberries, rinsed and hulled
4 tbsp. fresh lemon juice
3 cups sugar
2 tbsp. sugar
5 1/2 tbsp. unflavored gelatin
3 cups of heavy cream

- 1. Puree** strawberries, lemon juice, and 3 cups sugar in a food processor. Press through a fine sieve into a bowl, discarding pulp. You should have 6 cups puree.
- 2. Prepare** an ice bath; set aside. In a medium heatproof bowl set over a pan of simmering water, dissolve gelatin in 3 tablespoons cold water. Add 1/2 cup of the strawberry puree; return mixture to bowl with remaining strawberry puree.
- 3. Set** bowl in ice bath until mixture is chilled and slightly thickened, about 20 minutes, stirring frequently. In a separate bowl, whip 2 cups cream to stiff peaks, and fold into strawberry mixture.
- 4. Cut** parchment paper into 16 strips, each 2 3/4 by 10 inches. Tape each strip around a 3-ounce ramekin so it extends above the rim by about 2 inches. Place ramekins on a rimmed baking sheet; fill each with about 1/2 cup strawberry mixture. Freeze until set, about 3 hours.
- 5. Remove** from freezer 20 minutes before serving; remove parchment collars. Whip remaining cup cream with 2 tablespoons sugar. Serve souffles with whipped cream.



Peach and Raspberry Pots

Strawberry-Rhubarb-Raspberry Lattice Pie

SERVES: 8 TOTAL TIME: 1HR 45MIN

The classic combination of ripe summer berries and tart rhubarb is the filling for this all-American pie.

1 package (2 crusts) refrigerated pie crust dough
1 pound strawberries, hulled and cut into 3/4-inch chunks
1/2 pound rhubarb, cut into 3/4-inch chunks
1 cup raspberries
2/3 cup sugar
1/4 cup cornstarch

- 1. Arrange** a large baking sheet on the bottom rack of the oven and preheat to 400 degrees F. Line a 9 1/2-inch or 10-inch pie pan with one of the crusts; set aside. In a large bowl, gently toss together strawberries, rhubarb, raspberries, sugar, and cornstarch until well coated, then transfer to prepared pie pan.
- 2. Working** on a sheet of parchment paper, cut remaining crust into 10 strips, each about 1-inch wide.
- 3. Lay half** the strips across the pie at even intervals, then weave the remaining strips in and out to make a lattice crust. Press edges together to seal, and then trim off or fold under any remaining dough.
- 4. Bake** 45 minutes, and then reduce heat to 375 degrees F. Continue to bake until fruit is bubbly and crust is golden brown, about 30 minutes more. Set aside to cool. Serve warm or at room temperature.
- 4. Bake** 45 minutes, and then reduce heat to 375 degrees F. Continue to bake until fruit is bubbly and crust is golden brown, about 30 minutes more. Set aside to cool. Serve warm or at room temperature.



photography by Lindsay Dietrichbauch, Peter Cassidy, and Gentry & Hyers

Peach and Raspberry Pots

SERVES: 4 TOTAL TIME: 15MIN

Fresh, creamy, and quick! Whip up this dessert, distribute spoons, and enjoy the total silence (they'll be too happy eating to talk).

6 ounces mascarpone cheese
8 tbsp. confectioners' sugar
2 tsp. lemon zest
1/2 pound rhubarb, cut into 3/4-inch chunks
3 tbsp. fresh lemon juice
1 cup raspberries
2/3 cup sugar
4 cups fresh raspberries
4 fresh ripe peaches, cut into 1/2-inch-thick slices

- 1.** In a large bowl, use an electric mixer to beat mascarpone, 6 tablespoons of the sugar, lemon zest, and lemon juice until smooth. In another large bowl, beat heavy cream until soft peaks form. Fold beaten cream into mascarpone mixture.
- 2. Place** 1 cup of the raspberries and the remaining 2 tablespoons sugar in a food processor and pulse, 1 to 2 minutes, until mixture is smooth. Transfer to a bowl and fold in remaining raspberries.
- 3. Place** half of the peaches in the bottom of 4 dessert bowls. Spoon the Mascarpone mixture over each, dividing evenly. Top each with the raspberry mixture. Place remaining peach slices on top. Chill in refrigerator for 1 hour.

Free-Form Blueberry Tart

SERVES: 8 TOTAL TIME: 3HR 30MIN

Jeremy Sewall adds a little candied ginger to the tart's crust for a hint of spice; Feel free to add more or omit it altogether.

Crust
1 1/2 cups all-purpose flour, plus more for sprinkling
1 tbsp. minced candied ginger
1/4 tsp. salt
1 1/2 sticks of cold unsalted butter, cut into small pieces
1/4 cup ice water
1 tbsp. ice water

Filling
1/4 cup sugar, plus more for sprinkling
2 tsp. finely grated lemon zest
1/4 cube all-purpose flour
4 cups blueberries
2 tbsp. fresh lemon juice
1 egg white, beaten

- 1.** In a food processor, combine the 1 1/2 cups of flour with the candied ginger and salt and pulse to mix. Add the butter and pulse until it is the size of small peas. Sprinkle on the ice water and pulse just until the pastry starts to come together. Turn the pastry out onto a lightly floured work surface and pat it into a disk. Wrap in plastic and refrigerate for 2 hours, or until firm.
- 2. Line** a large baking sheet with parchment paper. On a lightly floured work surface, roll out the pastry to a 14-inch round about 1/8 inch thick. Fold the pastry in half and transfer it to the prepared baking sheet. Unfold the pastry and refrigerate for 15 minutes.
- 3. Preheat** the oven to 375 degrees F. In a large bowl, mix the 1/4 cup of sugar with the lemon zest and flour. Fold in the blueberries and lemon juice and let stand for 15 minutes.
- 4. Spoon** the blueberries in the center of the pastry, leaving a 1 1/2-inch border all around. Fold the pastry border up and over the blueberries, pleating it as necessary. Brush the egg white on the pastry and sprinkle with sugar. Bake for about 55 minutes, until the pastry is golden brown and the filling starts to bubble. Transfer the baking sheet to a rack and let the tart cool to warm. Cut into wedges and serve warm or at room temperature.

Strawberry or Apricot Hand Pies

SERVES: 8 TOTAL TIME: 4HR

These easy-to-eat hand pies can be filled with any fresh, seasonal fruit and jam combination you like.

8 tbsp. cream cheese, softened
8 tbsp. (1 stick) butter, softened
1/4 cup heavy cream
1 tbsp. granulated sugar
1/4 tsp. Kosher salt
1 cup all-purpose flour, plus more for dusting
1/3 cup strawberry or apricot jam
3/4 cup (about 6 to 8 berries or 2 apricots) strawberries or chopped apricots
1 egg, beaten
1 1/2 tbsp. raw turbinado sugar

- 1.** In a food processor, pulse together cream cheese, butter, cream, granulated sugar, and salt until smooth. Add flour and pulse until a sticky dough forms. Cover dough snugly in plastic wrap; chill until firm, 2 to 3 hours. Preheat oven to 350 degrees F. Working on a floured surface, roll out dough into a 10-by-20-inch rectangle. Using a bowl or glass, cut out 8 (4 1/2 inches each) circles.
- 2. Drop** about 2 teaspoons jam onto 1 side of each circle and top with 1 tablespoon strawberries or apricots. Brush the outer edge of each circle with egg, and then fold over to make half-moons. Press the edges together firmly, and then seal with the tines of a fork. Place on a parchment-paper-lined sheet tray and cut 3 (1/2 inch each) slits in each top. Brush with egg, sprinkle with raw sugar, and bake until golden brown, 30 to 35 minutes.



Strawberry or Apricot Hand Pies

Peach-Almond Galette

SERVES: 8 TOTAL TIME: 1HR

Like a rustic pie or tart, a galette is a dessert that usually features fresh, seasonal fruits (like juicy peaches) baked inside a free-form crust.

1 1/2 cups all-purpose flour, plus more for dusting
1/4 cup yellow cornmeal
1 tbsp. granulated sugar
2 tsp. granulated sugar, for sprinkling
1/2 tsp. salt
10 tbsp. cold unsalted butter, cut into pieces
3 tbsp. ice water, up to 5 tablespoons if too dry
1/2 cup (about 2 1/2 ounces) whole almonds
1/2 cup confectioners' sugar
1 large egg yolk
1 tsp. almond extract
8 (about 2 1/2 pounds) peaches, peeled and sliced
2 tbsp. honey
1/2 tsp. cinnamon

- 1.** In a food processor, combine flour, cornmeal, 1 tablespoon granulated sugar, and salt. Add butter; pulse until mixture resembles coarse meal. Add ice water, 1 tablespoon at a time, and pulse until a dough forms. Shape dough into a disk, wrap in plastic wrap, and refrigerate until chilled, about 30 minutes.
- 2. Meanwhile**, in a clean food processor, grind almonds and confectioners' sugar to a fine meal. Add egg yolk and almond extract and blend; set aside. In a large bowl, combine peaches, honey, and cinnamon; set aside.
- 3. Preheat** oven to 400 degrees F. On a lightly floured work surface, roll dough out to a 14-inch circle. Fit into a 10-inch pie plate. Spread almond paste over dough, including up the sides. Add peaches. Fold edges of dough over peaches to form a rustic flat pie with about a 2-inch-wide border, as shown above.

Brush dough with water and sprinkle with remaining granulated sugar. Bake until filling is bubbling and crust is flaky and golden brown, 45 to 50 minutes.

- 3. Preheat** oven to 400 degrees F. On a lightly floured work surface, roll dough out to a 14-inch circle. Fit into a 10-inch pie plate. Spread almond paste over dough, including up the sides. Add peaches. Fold edges of dough over peaches to form a rustic flat pie with about a 2-inch-wide border, as shown above. Brush dough with water and sprinkle with remaining granulated sugar. Bake until filling is bubbling and crust is flaky.

Grilled Pound Cake with Sour Cherry Syrup

SERVES: 12 TOTAL TIME: 45 MIN

Grilled fruit desserts are epitome of festive summer eating. Serve this rich pound cake with a sour cherry topping to cap off an outdoor dinner party or celebratory barbecue.

1 cup all-purpose flour
1/2 cup ground almonds (or, if you'd prefer, omit and use another 1/2 cup all-purpose flour)
2 tsp baking powder
1/4 tsp salt
1 1/4 cups sugar, divided
Grated zest of 2 lemons, divided
2 1/2 cups plain Greek yogurt, divided
3 large eggs
1 1/4 tsp. pure vanilla extract, divided
1/2 cup canola oil
1 package unflavored gelatin, bloomed according to directions
1 can (16-ounce) blueberry pie filling

1. Center a rack in the oven and preheat the oven to 350 degrees F. Generously butter a cupcake tin and place it on a baking sheet. Whisk together the flour, ground almonds (if using), baking powder, and salt.
2. Put 1 cup sugar and zest of 1 lemon in a medium bowl and, with your fingertips, rub the zest into the sugar. Add 1/2 cup yogurt, eggs, and 1/4 teaspoon vanilla and whisk until the mixture is well blended. Whisk in the dry ingredients. Fold in the oil. Pour batter into

“Grilled fruit desserts are epitome of festive summer eating.”

cupcake tin, filling cups about 2/3 of the way.
3. Bake for 18 to 20 minutes, or until the cupcakes begin to come away from the sides of pan; they should be golden brown, and a thin knife inserted in the center should come out clean. Transfer the pan to a rack and cool for 5 minutes, then run a butter knife between the cupcakes and the sides of the pan. Turn out cupcakes and cool to room temperature.
4. To make the glaze: In a medium bowl, mix together 1/4 cup sugar, zest of 1 lemon, 1 teaspoon vanilla, 2 cups Greek yogurt, and gelatin. Spoon over cupcakes and chill. Top each with a spoonful.

Lemon Meringue Bars

SERVES: 12 TOTAL TIME: 1HR 20MIN

It's as easy as pie to make bars from smooth, tangy lemon filling and fluffy meringue atop a buttery zest-flecked crust.

30) Blueberry-Lemon Tiramisu
Impress your friends and family with this great summertime tiramisu!

1 cup all-purpose flour
1 3/4 cups plus 2 tbsp. all-purpose flour
1/4 cup plus 3 tbsp. confectioners sugar
2 tbsp. plus 1 teaspoon freshly grated lemon zest
1/4 tsp. coarse salt
6 large eggs, plus 4 large egg whites
2 1/4 cups plus 2 tbsp. granulated sugar
3/4 cup plus 3 tbsp. fresh lemon juice

1. Preheat oven to 350 degrees. Make crust: Put butter, flour, confectioners sugar, 2 teaspoons lemon zest, and the salt in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until well blended.
2. Transfer mixture to a 9-by-13-inch rimmed baking sheet. Press batter evenly into baking sheet. Chill in freezer 10 minutes. Bake until golden, 20 to 22 minutes. Let cool completely on a wire rack.

3. Make filling: Whisk together whole eggs, 1 3/4 cups plus 2 tablespoons granulated sugar, the lemon juice, and 1 tablespoon plus 2 teaspoons lemon zest. Pour over crust. Bake until filling is set, 18 to 20 minutes. Let cool

completely on a wire rack. Keep oven at 350 degrees.
4. Make meringue topping: Put egg whites and 1/2 cup granulated sugar in the clean bowl of an electric mixer fitted with the whisk attachment. Beat on medium-high speed until stiff peaks form.
5. Using an offset spatula or the back of a spoon, spread meringue over filling, swirling to create soft peaks. Bake until meringue begins to brown, 8 to 10 minutes. Let cool completely. Cut into bars. Bars can be refrigerated in an airtight container, up to 1 day.
5. Using an offset spatula or the back of a spoon, spread meringue over filling, swirling to create soft peaks. **Using** an offset spatula or the back of a spoon, spread meringue over filling, swirling to create soft peaks. Bake.

End-of-Summer Fruit Tart

SERVES: 12 TOTAL TIME: 1HR 25MIN

Make an end-of-summer tart to make the most of your summer produce.

Crust:

12 whole reduced-fat cinnamon-crisp graham crackers
2 tbsp. sugar

2 sticks (16 tbsp.) unsalted butter, softened
Lime Custard Filling:

1 package (4.4-oz box) English custard pudding mix

3 tbsp. sugar
1 2/3 cups 1% low-fat milk

1 tsp. grated lime peel
2 tbsp. lime juice

Decorate Tart:

2 small red plums, cut in thin wedges

1 cup fresh blueberries

1 small peach, cut in thin wedges

6 oz. of raspberries

2 tbsp. apricot preserves, melted

1. Heat oven to 350°F. Lightly coat a 9-in. tart pan with removable sides with nonstick spray.

2. Make Crust: Process cookies and sugar in food processor until reduced to fine crumbs. Add butter; process until blended. Add 2 Tbsp water; pulse just until evenly moistened.

Press over bottom and up sides of prepared pan. Bake 10 minutes or until lightly browned. Place on wire rack to cool.

3. Make Lime Custard Filling: Combine pudding mix and sugar in a medium saucepan. Stir in milk. Bring to a boil over medium heat, stirring constantly with a heat-resistant rubber spatula.

4. Boil 30 seconds, remove from heat and stir in lime peel and juice until blended (white specks may appear; that's OK). Pour into cooled crust.

5. Refrigerate 1 hour or until set.

6. Decorate Tart: Remove pan sides (put pan on a small, sturdy bowl; let sides fall down). Place tart on serving plate. Starting at edge of crust, arrange plums, slightly overlapping, around tart. Place a ring of blueberries next to plums, then a ring of overlapping peach wedges. Fill center with raspberries. Brush melted preserves over plums and peaches.

7. Different Takes: In place of 1 large tart, you can make individual tarts using 8 ready-to-fill single-serve graham cracker crusts. Divide the filling among the crusts, refrigerate 1/2 hour, top with fruit and brush with the melted preserves. Filling among the crusts, refrigerate 1/2 hour, top with fruit and brush with the melted preserves.

Blueberry Yogurt Cupcakes

SERVES: 12 TOTAL TIME: 45MIN

Ground almonds adds a nutty and crunchy texture to the lemon flavor in the cupcake. Have fun making your own icing with a sweet blueberry filling on top.

1 cup all-purpose flour
2 pounds Bing cherries, pitted and halved
1/2 cup ground almonds (or, if you'd prefer, omit and use another 1/2 cup all-purpose flour)

2 tsp. baking powder
1/4 tsp. salt
1 1/4 cups sugar, divided
Grated zest of 2 lemons, divided

2 1/2 cups plain Greek yogurt, divided

3 large eggs

1 1/4 tsp. pure vanilla extract, divided

1/2 cup canola oil

1 package unflavored gelatin, bloomed according to directions

1 can (16-ounce) blueberry pie filling

1. Center a rack in the oven and preheat the oven to 350 degrees F. Generously butter a cupcake tin and place it on a baking sheet. Whisk together the flour, ground almonds (if using), baking powder, and salt.

2. Put 1 cup sugar and zest of 1 lemon in a medium bowl and, with your fingertips, rub the zest into the sugar. Add 1/2 cup yogurt, eggs, and 1/4 teaspoon vanilla and whisk until the mixture is well blended. Whisk in the dry ingredients. Fold in the oil. Pour batter into

cupcake tin, filling cups about 2/3 of the way. **3. Bake** for 18 to 20 minutes, or until the cupcakes begin to come away from the sides of pan; they should be golden brown, and a thin knife inserted in the center should come out clean. Transfer the pan to a rack and cool for 5 minutes, then run a butter knife between the cupcakes and the sides of the pan. Turn out cupcakes and cool to room temperature.

4. To make the glaze: In a medium bowl, mix together 1/4 cup sugar, zest of 1 lemon, 1 teaspoon vanilla, 2 cups Greek yogurt, and gelatin. Spoon over cupcakes and chill. Top each with a spoonful of pie filling.

Sweet Cherry Pie

SERVES: 10 TOTAL TIME: 1HR 30MIN

Bing cherries fill in for the usual (but harder to find) sour cherries in this summer pie. A simplified lattice crust gives you all the wow with half the work!

2 1/2 cups all-purpose flour
10 tbsp. (1 stick) cold butter, cut into small pieces
2 tbsp. cold butter, cut into small pieces

1/4 cup sugar
3 tbsp. sugar

1/4 tsp. Kosher salt
1 1/2 tsp. heavy cream

1 egg yolk

2 cups of blueberries

3 nectarines, peeled, pitted, and cut into 1/2-inch chunks
3 tbsp. cornstarch

1. Preheat oven to 400 degrees, with rack in lowest position. On a floured piece of parchment paper, roll one disk of dough to a 14-inch round. Wrap dough around rolling pin; unroll over a 9-inch pie plate. Gently fit into bottom and sides of plate (do not stretch dough). Using kitchen shears, trim dough to a 1-inch overhand all around.

2. In a large bowl, combine cherries, granulated sugar, cornstarch, and lemon juice; toss until cherries are coated. Pour into prepared bottom crust.

3. On a floured piece of parchment paper, roll second disk of dough to a 14-inch round. Cut into eight 1 1/2-inch-wide strips; discard the shortest two. Weave strips over filling to form a lattice. Using kitchen shears, trim strips so they hang over rim by 1 inch. Tuck strips under rim of bottom crust; press to seal. Crimp with a fork all around the edge.

4. Using a pastry brush, lightly brush lattice with egg wash, and sprinkle with turbinado sugar.

5. Place pie on a rimmed baking sheet. Bake until filling is bubbling rapidly all over, 60 to 70 minutes (tent with aluminum foil when crust starts to brown, about 40 minutes). Transfer pie to a wire rack, and let cool to room temperature, at least 3 hours.

Rustic Blueberry and Nectarine Tart

SERVES: 8 TOTAL TIME: 2HR 30MIN

This easy, free-form tart is filled with ripe seasonal fruit and has a rustic elegance that makes it the ideal end to any summer dinner party.

1 1/2 cups all-purpose flour
10 tbsp. (1 stick) cold butter, cut into small pieces
2 tbsp. cold butter, cut into small pieces

1/4 cup sugar

3 tbsp. sugar

1/4 tsp. Kosher salt

1 1/2 tsp. heavy cream

1 egg yolk

2 cups of blueberries

3 nectarines, peeled, pitted, and cut into 1/2-inch chunks
3 tbsp. cornstarch

1. Pulse flour, butter, 3 tablespoons sugar, and salt in a food processor until mixture resembles coarse meal. In a small bowl, whisk together heavy cream and egg yolk, and then add to flour mixture and pulse just until clumps of dough form. Firmly press dough into a 6-inch disk, cover with plastic wrap, and chill until firm, about 1 hour.

2. Preheat oven to 375 degrees F. Working on a large sheet of floured parchment paper, roll out dough into a 12-inch circle; transfer dough and parchment to a large baking sheet.

3. In a large bowl, toss together blueberries, nectarines, remaining 1/4 cup sugar, and cornstarch until well coated. Pile fruit mixture onto dough, leaving a 2-inch border around the edges.

4. Fold outside dough about 1/2 inch over fruit to form an outside edge, being sure to seal any holes, and bake 20 minutes. Reduce heat to 350 degrees F; continue baking until fruit is bubbly and crust is golden brown, 25 to 40 minutes more.

Serve warm or at room temperature. 

Handy Conversions



WOMEN IN DESIGN: VICTORIA HAGAN

Her restrained and elegant rooms are sophisticated templates for modern living

BY RIMA SUQI

When I was 11 years old, my parents built a house. I remember loving that process but being very frustrated that they didn't listen to me—I didn't like the materials they were picking. I had definite opinions, and when I look back on it, I find it amusing that at that age I was so opinionated. My parents humored me—they let me move the furniture around.

So much of what I do is about how people live, and I am always looking for balance. I love it when rooms come alive with a personality, and I like things to be real and honest and reflect the people who live there. We designers definitely have a point of view, but it depends where a home is and who the people are and what they like. It's a process. You ask lots of questions and you listen. It's the listening and the seeing and the feeling—it's all about the senses.

A happy home is one where you feel good. It's a home that works. It's a place where people can gather—it's about real life. There's nothing better than being at home with family and friends, and I like my work to encourage that.

Don't take yourself too seriously. We

"The furniture can be whatever anyone wants it to be. I'm just providing solid, practical, well-designed pieces that can mix easily."

all strive for perfection, but ultimately I think perfection is extremely overrated.

People really want to make sure they are spending their money wisely, so more time is spent making decisions than in the past. Before things slowed down it was, "How fast can you do this?" We're good at handling that, and we know how to do it, but now

people take more time to make those decisions. I think people are very aware of the market. I have clients who quote me the color palette of fabrics—they know what's out there, and I think that's great. People are more educated now about design, because of TV shows and magazines. I find inspiration in nature, especially colors. Because I travel a lot, I am often in the sky, and

I get very inspired by the clouds and the different qualities of light. I also get inspiration from people. New York City is such a fabulous place to work—there is so much going on. I think if you're a visual person and you're open to seeing things, there's so much here to take in. I think the business has changed in that there is a lot of attention paid to value. When you work with an interior designer—I don't care if you are working on a studio or a 10,000-square-foot house—it's expensive. You buy anything, and it adds up. People really want to make sure they are spending their money wisely, so more time is spent making decisions than in the past. Before things slowed down it was, "How fast can you do this?" We're good at handling

that, and we know how to do it, but now people take more time to make those decisions. I think people are very aware of the market. I have clients who quote me the color palette of fabrics—they know what's out there, and I think that's great. People are more educated now about design, because of TV shows and magazines. ●



Photo by William Waldron

DECORATING SECRETS REVEALED

BY JEN DEROSE

Timeless design is restrained, balanced, and doesn't give in to the obvious. "When you're in Florida, you don't have to have wall sconces made out of seashells. If you cross the line, your home can become a theme park," says architect and designer John Saladino. Instead, he choose a sophisticated sandy palette for the beachfront living room of this Spanish-style house. "I like to imply rather than be explicit," he says. "When you do that, you're hopefully designing something that won't embarrass you in 30 years."

Mixing humble materials with more luxurious ones is a contemporary approach to great design. In the dining room of the same family home, Saladino slipcovered chairs in washable vinyl, then placed them around a 19th-century walnut trestle table. "An antique table is appropriate here because it's a non-intimidating surface. Children can spill their food on it, or drop their flatware on it, and they dent it—so what?" he says. Grouping framed pieces together makes a strong, lasting impression, like in the family room of this Palm Beach home by designer Meg Braff. "By hanging six prints in a grid over the family room sofa, I got the impact of a much larger piece of art," she says.

Want to redecorate a room for less? Balloon shades are a smart alternative to traditional long curtains. Braff used them to create an affordable, romantic look in the home's master bedroom. "That's three yards of fabric per window instead of 10, so they're less expensive," she explains.

BIG IN 2014: TRENDS THAT WILL DEFINE THE YEAR

Our Editor in Chief breaks down the trends that we'll see throughout 2014

BY MICHAEL BOODRO

1. BEJEWELED KITCHENS

The kitchen has long since become the heart of the home, and now designers are dressing it up accordingly. Kelly Wearstler and Stephen Gambrel are fitting out kitchens with elaborate custom cabinetry painted in rich gemstone colors, and accented with gleaming brass or chrome, all lit by unusual lighting fixtures. And companies such as Caesarstone and Antolini have devised composite surfaces that mimic malachite, agate, and other exotic semi-precious stones, perfect for dramatic countertops and backsplashes.



2. HONEY-TONE WOODS

Maybe as a reaction to all the dark wenge and other woods we've been seeing in furniture for so long, lighter, honey-color woods such as walnut, oak, and cherry are looking fresh. Two standout collections that include lots of lighter woods are David Easton for Chaddock and Ralph Lauren Home.

3. TURQUOISE

It was everywhere at High Point this fall and we expect to see it a great deal in 2014. Perhaps this is the culmination of all the blues and greens we've been seeing in the past couple of years. Turquoise showed up in upholstery, wall coverings, and on furniture. And we're talking deep and saturated, not pale and wimpy.



4. HAIR ON HIDE

The popular hide rugs have climbed up onto sofas and chairs and even to tables and consoles. You'll want to pet the furniture in the months ahead. At Lee Industries, you can even choose whether to have a chair upholstered in a summer (shorter) or winter (longer and curlier) fur. And at High Point, Bernhardt featured a handsome console that was covered in the soft skins—a nod to both the trend and classic Jean-Michel Frank designs.