

Butt

CARROT CAKE

Thirty years ago, when I lived on Nantucket, a friend gave me her recipe for carrot cake. I worked on it a bit and came up with this straightforward recipe, rich in nuts and raisins. Since I consider myself a chocolate lover at heart, I'm always surprised at how delicious I find this cake. When we made it for a friend's wedding, the guests demanded seconds.

Grease and flour two 9×3-inch round pans. Preheat the oven to 350°F. Have all ingredients at room temperature.

In the bowl of an electric mixer, beat at high speed until light and fluffy:

4 large eggs

1½ cups oil

2 cups sugar

On a piece of wax paper, sift together:

2 cups all-purpose flour

2 teaspoons baking soda

2 teaspoons ground cinnamon

1 teaspoon salt

Add the dry ingredients to the batter at low speed and mix just until 75 percent incorporated, then add:

3 cups grated carrots

1 cup coarsely chopped walnuts

1 cup raisins

Mix just until smooth.

Divide the batter evenly between the two pans. Bake for 35 to 40 minutes, or until a cake tester inserted into the center of each cake comes out clean. Cool the cakes on a wire rack for 15 to 20 minutes before turning them out of their pans.

Yield: 8 cups of batter

CREAM CHEESE FROSTING

Cream cheese frosting made with a little butter has the best flavor, texture, and creaminess. A bit of lemon juice keeps it from being overly sweet.

In the bowl of an electric mixer at medium-high speed, beat until creamy:

4 ounces (1 stick) unsalted butter

Add and cream:

9 ounces cream cheese (three 3-ounce packages)

Add all at once and beat at low speed until smooth:

6 cups sifted confectioners' sugar

2 teaspoons fresh lemon juice

1 teaspoon pure vanilla extract

Continue to beat at medium speed until light and fluffy.

Yield: 2 cups frosting, enough to fill and ice a 9-inch cake

CHOCOLATE GLAZE

This basic recipe for chocolate glaze icing comes from Luiz Silva, my much-loved son-in-law, but I added a little more cream to make it easier to work with. It is a delicious, easy, and elegant covering for almost any cake. With the addition of 2 cups of hot cream and $\frac{1}{4}$ cup of Grand Marnier, it makes a fabulous dessert sauce for ice cream or plated desserts.

In a metal bowl over hot water, melt:

3 pounds semisweet chocolate, cut into small pieces

*4-5 min
1 1/2 cup (340 g)*

In a saucepan, warm over medium-high heat:

1 quart heavy cream

1/2 pint

10 ounces (2 1/2 sticks) unsalted butter

2 1/2 ounce (2/3 stick)

1/2 cup light corn syrup

1/2 cup (2 Tbsp)

Stir until the butter melts, then continue to heat to just before the boiling point. Slowly pour the scalded liquid over the melted chocolate, whisking constantly until smooth. Strain the icing through a fine sieve. The icing can be used immediately or cooled and refrigerated for up to 2 weeks. If it has been chilled, reheat slowly in a double boiler before using.

Yield: 11 cups

WHIPPED CREAM

Whipped cream is a light alternative to buttercream and a perfect accompaniment for fruit filling or chocolate cake. Because whipped cream breaks down easily, it is not a stable foundation for a design; however, if you are going for taste over appearance or want to make an undecorated cake or just apply decorations to the top or perhaps some crumbs or sprinkles around the sides, go with whipped cream.

In the bowl of an electric mixer, whip until stiff:

3 cups heavy whipping cream

4 tablespoons confectioners' sugar, sifted

1 teaspoon vanilla extract

Yield: 6 cups

~~flour~~
~~flour~~

תפוחים 1cup $\frac{1}{4}$ c.

בננה (' $\frac{1}{2}$ stick) $\frac{1}{4}$ c

סוכר $\frac{1}{2}$ c

בזק 1

נער $\frac{2}{3}$ c.

chocolate cupcakes

~~vanilla~~

bkg sda $\frac{1}{2}$ tsp

" pwd. $\frac{1}{4}$ tsp

(�) +

375°F 1hr 55'

1cup 1/2 c. מילוי מלח נאכל

נער, גhee או שמן (לכום כויה)

. צב אונליין

375°F 1hr. סוכר אגוז cream

(ב) 375°F, מילוי מלח נאכל

375°F 1hr. full. 110°F

cupcakes 14* -> 2
cupcakes 14* -> 2

19 g 17-20 100g

73 IS NPF

SWISS MERINGUE BUTTERCREAM

If there is one frosting recipe a home baker should always have on hand, this is it. This all-purpose buttercream has an ultra-silky, stable texture that spreads beautifully over cakes and cupcakes, and can be piped into perfect peaks and patterns. Swiss meringue buttercream is also less sweet than other types of frosting, with a wonderful buttery taste. It can be varied with different extracts, juices, zests, and other flavoring agents, and tinted any shade. Don't worry if the mixture appears to separate, or "curdle," after you've added the butter; simply continue beating on medium-high speed, and it will become smooth again. **MAKES ABOUT 5 CUPS**

5 large egg whites
 1 cup plus 2 tablespoons sugar
 Pinch of salt
 1 pound (4 sticks) unsalted butter, cut into tablespoons, room temperature
 $1\frac{1}{2}$ teaspoons pure vanilla extract

1. Combine egg whites, sugar, and salt in the heatproof bowl of a standing mixer set over a pan of simmering water. Whisk constantly by hand until mixture is warm to the touch and sugar has dissolved (the mixture should feel completely smooth when rubbed between your fingertips).
2. Attach the bowl to the mixer fitted with the whisk attachment. Starting on low and gradually increasing to medium-high speed, whisk until stiff (but not dry) peaks form. Continue mixing until the mixture is fluffy and glossy, and completely cool (test by touching the bottom of the bowl), about 10 minutes.
3. With mixer on medium-low speed, add the butter a few tablespoons at a time, mixing well after each addition. Once all butter has been added, whisk in vanilla. Switch to the paddle attachment, and continue beating on low speed until all air bubbles are eliminated, about 2 minutes. Scrape down sides of bowl with a flexible spatula, and continue beating until the frosting is completely smooth. Keep buttercream at room temperature if using the same day, or transfer to an airtight container and refrigerate up to 3 days or freeze up to 1 month. Before using, bring to room temperature and beat with paddle attachment on low speed until smooth again, about 5 minutes.
4. (Optional) To tint buttercream (or royal icing), reserve some for toning down the color, if necessary. Add gel-paste food color, a drop at a time (or use the toothpick or skewer to add food color a dab at a time) to the remaining buttercream. You can use a single shade of food color or experiment by mixing two or more. Blend after each addition with the mixer (use the paddle attachment) or a flexible spatula, until desired shade is achieved. Avoid adding too much food color too soon, as the hue will intensify with continued stirring; if necessary, you can tone down the shade by mixing in some reserved untinted buttercream.

CHOCOLATE VARIATION
 Melt 1 cup semisweet chocolate chips in a small bowl over a pan of simmering water. Remove from heat and stir in 1 cup heavy cream. Let stand until cooled (see page 310). Use as directed in step 3, along with the tinted buttercream.

COFFEE VARIATION
 Substitute 1 cup strong coffee (made with high-quality instant espresso coffee) with the vanilla extract.

nd,
e
nto
s
t can
ts,
e, or

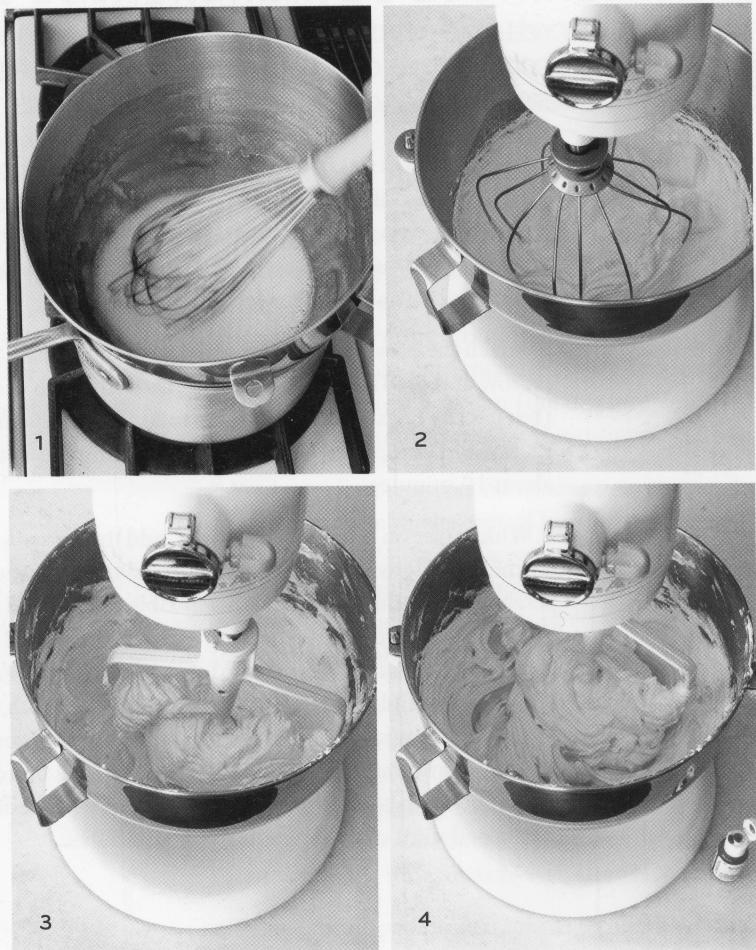
UPS

f a stand-
y by hand
e mixture
ngertips).

t. Starting
until stiff
fluffy and
he bowl),

espoons at
en added,
ue beating
tes. Scrape
g until the
mperature
refrigerate
oom tem-
til smooth

ne for ton-
a drop at a
at a time)
food color
ition with
til desired
as the hue
one down



MAKING SWISS MERINGUE BUTTERCREAM

CHOCOLATE VARIATION: Using a flexible spatula, fold 4½ ounces semisweet chocolate, melted and cooled (see page 323), into buttercream mixture in step 3, along with the vanilla extract.

COFFEE VARIATION: Mix 2 tablespoons good-quality instant espresso powder (do not use instant coffee) with the vanilla extract, and add in step 3.

VANILLA-BEAN VARIATION: Split 1 vanilla bean lengthwise and scrape seeds into a food processor (reserve pod for another use); pulse with the sugar in the recipe until combined, then pass through a fine sieve to separate the larger pieces (discard these). Heat vanilla-bean sugar with the egg whites in step 1.

RASPBERRY VARIATION: Beat in 1 container (6 ounces) fresh raspberries (or other berries) after all butter has been added, until buttercream is streaky (do not overbeat).

LB/N 9/11 626

STRAWBERRY MERINGUE BUTTERCREAM

This fruit-flavored buttercream is made using the same technique as Swiss meringue buttercream, so you can refer to the step-by-step photos on page 305 as you proceed. **MAKES ABOUT 5 CUPS**

1½ cups fresh strawberries
(8 ounces), rinsed, hulled,
and coarsely chopped
4 large egg whites
1¼ cups sugar
1½ cups (3 sticks) unsalted
butter, cut into tablespoons,
room temperature

1. Puree strawberries in a food processor. Combine egg whites and sugar in the heatproof bowl of a standing electric mixer set over a pan of simmering water. Whisk constantly by hand until mixture is warm to the touch and sugar has dissolved (the mixture should feel completely smooth when rubbed between your fingertips).
2. Attach the bowl to the mixer fitted with the whisk attachment. Starting on low and gradually increasing to medium-high speed, mix until stiff (but not dry) peaks form. Continue mixing until the mixture is fluffy and glossy, and completely cool (test by touching the bottom of the bowl), about 10 minutes.
3. With mixer on medium-low speed, add the butter a few tablespoons at a time, mixing well after each addition. Once all butter has been added, scrape down sides of bowl with a flexible spatula and switch to the paddle attachment; continue beating on low speed until all air bubbles are eliminated, about 2 minutes. Add strawberries and beat until combined. Stir with a flexible spatula until the frosting is smooth. Keep buttercream at room temperature if using the same day, or transfer to an airtight container and refrigerate up to 3 days or freeze up to 1 month. Before using, bring to room temperature and beat with paddle attachment on low speed until smooth again, about 5 minutes.

CARAMEL

This is an
the butte
caramel i
and eth

1 cup plus
¼ cup water
¼ cup heavy
1½ cups (3 sticks)
butter, room temperature
4 large egg whites
1 teaspoon

