

Applesauce Fruitcake (Pat)

1 ¼ Cup cake flour
¼ Tsp Salt
1 Tsp Baking Soda
1 Tsp Cinnamon
½ Tsp Ground Cloves
1 Stick Butter
1 Cup packed Brown Sugar
1 Egg
1 Cup thick, slightly sweetened Applesauce (2 Medium Sized G Smith Apples boiled in a little water, then drained, mashed and with about a tablespoon of sugar)
1 Cup Raisins
1 Cup currants, nutmeats, or dates

Preheat Oven to 350

Sprinkle dried fruit with 1 tsp flour to keep from sticking

Combine Flour, Salt, Baking Soda, Cinnamon, and Cloves. Beat butter until soft. Add sugar until thoroughly mixed. Add egg and beat. Add flour mixture gradually until the batter is smooth. Stir in dried fruit and applesauce. Bake in a greased loaf pan for 55-75 minutes.

Banana Blueberry Muffins:

2 1/2 c whole wheat w flour
1 1/2 c rolled oats
2 tsp baking soda
1/8 tsp salt
1/4 tsp ground mace or nutmeg
1 /2 c honey (Or less if too sweet)
1 c canola oil
6 mashed ripe bananas
1 tbs vanilla extract
2 c fresh blueberries

Combine dry ingredients. In separate bowl, blend honey, oil, bananas and vanilla. Add wet to dry mixing only until combined (should be lumpy). Refrigerate overnight or bake now. Preheat oven to 350. Bring batter to room temp and grease and flour muffin tins. Or use liners. Gently fold blueberries into batter. Fill each cup at least 3/4 full, muffins don't rise much. Bake 35-45 minutes. Test with a knife. Knife point will come out clean when muffins are ready.

Cheese Danish Pastries (Delkelekh)

For the dough:

1 Tbl yeast
1/3 cup milk, at room temperature
6 Tbl unsalted butter at room temperature
1/2 Cup sour cream
1/3 Cup Sugar
1/2 Tsp salt
3 Cups all-purpose flour, sifted

For the filling:

12 ounces farmer's cheese
1/3 cup sour cream
1/3 cup sugar
2 Tbl flour
1 tsp vanilla
1 large egg yolk
Finely grated zest of one lemon

For Assembly:

Flour, for dusting
1 large egg mixed with 1 tablespoon water

For the dough: in bowl of an electric mixer, combine yeast and milk and allow to sit for a few minutes. Stir in eggs, butter, sour cream sugar, salt, and flour. Mix well until dough turns into a ball. Transfer to a covered container and allow to rest for 30 minutes, then refrigerate until needed, up to 24 hours.

For the filling: In bowl of an electric mixer, combine farmer's cheese, sour cream, sugar, flour, vanilla, egg yolk, and lemon zest. Mix well. Transfer to a covered container and refrigerate until needed up to 24 hours.

For assembly: Preheat oven to 350 degrees, and line two baking sheets with parchment paper. Lightly dust a work surface with flour and roll out dough into a rectangle 1/8 inch thick. Cut into 4x4 inch squares. Spoon about 1 tablespoon filling into center of each square. Pick up corners of each square and press points together. Arrange pastries on baking sheets about 1 1/2 inches apart. Brush with egg mixture. Bake until golden about 20 minutes. Allow to cool and serve as is or sprinkle with confectioners' sugar.

Chocolate Chip Banana Cake:

1 stick butter
1 2/3 cup sugar
2 eggs
1 tsp vanilla
4 tbl. sour cream
1 1/2 cup mashed over-ripe bananas
2 cup flour
1 1/2 tsp baking soda
1 1/2 tsp baking powder
1/4 tsp salt
1 cup chocolate chips

Combine butter and sugar. Add eggs, sour cream, bananas. In a separate bowl, mix flour, baking soda, baking powder, and salt. Slowly add to wet ingredients. Finally, stir in chocolate chips. Bake in a greased pan at 350 for 1/2 hours.

Chocolate Ganache Torte

For the Cake:

12 ounces good quality bittersweet chocolate (Valrhona, Ghiradelli, or Sharffenberger) chopped/cut
5 large eggs, separated
1 Tablespoon pure vanilla extract
1/2 cup sugar
2 Tablespoons all purpose flour
Whipped cream/ crème fraiche, or vanilla ice cream, for serving

For the Raspberry Coulis:

1 pint raspberries or 12 oz. Frozen raspberries, thawed
3 T. sugar
2 t. strained fresh lemon juice

Directions:

For the Cake:

1. Preheat to 350 degrees, butter and coat with cocoa powder 8 1/2 or 9-inch spring form pan.
2. Melt chocolate and butter in double boiler or heatproof bowl over simmering water, stir with rubber spatula until smooth.
3. Remove from heat, allow mixture to cool until just warm to the touch. Stir in egg yolks and vanilla and set aside.
4. In large bowl, whisk egg whites until soft peaks form. Gently sprinkle flour and sugar over whites, and beat until smooth and glossy, about 30 seconds. Using rubber spatula, add about 1/3 of egg white mixture to chocolate mixture to lighten it, then gently fold in the remaining whites until no white streaks remain.
5. Bake until a knife inserted into the center of the cake comes out clean, about 30 minutes. Run a knife along the sides of the pan to loosen the cake, and let cool (about 30 minutes) before removing ring from pan. Serve with any of the cream/ice cream, fruit.

The torte can be prepared one day ahead, covered with plastic wrap and chilled in the refrigerator overnight. Bring to room temp for serving but not heated.

Directions for the Coulis:

Puree in blender all the ingredients. Strain through a fine-mesh sieve, pressing firmly with rubber spatula. Taste, then stir in a little more sugar or lemon juice if needed. Serve at once, either at room temperature or chilled, or cover and refrigerate up to 3 days.

Chocolate Mousse:

$\frac{3}{4}$ cup semisweet chocolate Chips-melted
1 (12.3oz) package of extra firm tofu
 $\frac{1}{4}$ tsp salt
3 large egg whites
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup water
Top with whipped cream, grated chocolate, chips or fruit

Place melted chocolate chips and tofu in food processor or blender, process 2 minutes or until smooth.

Place salt and egg whites in medium bowl; beat with mixer at high speed until stiff peaks form

Combine sugar and water in a small saucepan and bring to a boil. Cook until candy thermometer reads 238 degrees (if you don't have a candy thermometer, about 5 minutes seemed about right). Pour hot sugar syrup over egg whites in a slow stream as you continue to beat. Gently stir $\frac{1}{4}$ of egg mixture into chocolate mixture, then fold in the rest gently. Takes some time to combine but be gentle and it won't deflate. Put in mini-bowls and chill for about 4 hours. Serve cold.

Coffee Cake

1 Cup Sugar	$\frac{1}{2}$ Tsp Cinnamon
2 $\frac{1}{2}$ Cup Flour	1 Tsp Baking Powder
$\frac{3}{4}$ Cup Packed Brown Sugar	1 Tsp Baking Soda
$\frac{3}{4}$ Cup Vegetable Oil	1 Cup Buttermilk
1 Tsp Nutmeg	2 eggs lightly beaten
$\frac{1}{4}$ Tsp Salt	

Mix together the Sugar, Flour, Brown Sugar, Nutmeg, Salt and Oil (in that order). Take out $\frac{3}{4}$ cup for later. Add the Cinnamon, Baking Powder, and Baking Soda. Mix well, and I mean well. Stir in the buttermilk and then the eggs. Pour into a 9x13 inch greased baking pan or Pyrex dish and bake at 350 for 30 minutes (or so).

Key Lime Bars

Crust:

5 ounces animal crackers
3 tablespoons packed light or dark brown sugar
Pinch of table salt
4 tablespoons unsalted butter, melted and cooled slightly

Toasted coconut for garnish

Filling:

2 ounces cream cheese, room temperature
1 tablespoon grated lime zest, minced
Pinch of salt
1 can (14 ounces) sweetened condensed milk
1 large egg yolk
1/2 cup key lime or regular lime juice

Directions:

To make the crust:

Preheat oven to 325. In a food processor, pulse animal crackers until broken down and then process crumbs until evenly fine, about 10 seconds. Add brown sugar and salt; process to combine, ten to twelve 1-second pulses. Drizzle butter over crumbs and pulse until crumbs are evenly moistened with butter. Press crumbs evenly and firmly into bottom of greased 8 inch by 8 inch pan. Bake until deep golden brown, 18 to 20 minutes. Cool on wire rack while making filling. Do not turn off oven.

To make the filling:

While crust cools, in medium bowl, stir cream cheese, zest, and salt with rubber spatula until softened, creamy, and thoroughly combined. Add sweetened condensed milk, and whisk vigorously until incorporated and no lumps of cream cheese remain; whisk in egg yolk. Add lime juice and whisk gently until incorporated (mixture will thicken slightly). Pour filling into crust; spread to corners and smooth surface with rubber spatula. Bake until set and edges begin to pull away slightly from sides, 15 to 20 minutes. Cool on wire rack to room temperature, 1 to 1 1/2 hours. Cover with foil and refrigerate until thoroughly chilled, at least 2 hours. Sprinkle with toasted coconut.

Lemon Squares

Crust:

1 C. Flour
1/4 C. Sugar
1/4 tsp. Salt
3/4 C. Sweetened flaked coconut (toasted and cooled)
6 tbl. chilled butter (cut into 1/2 inch cubes)

Line 8x8x2 pan with buttered foil. Combine flour, sugar and salt in a food processor. Blend for 5 seconds. Add coconut and butter. Mix until you have a fine meal, and the mixture begins to clump. Combine into ball. Press into pan. Bake in a preheated oven (350) for approximately 25 minutes until crust is golden on edges. Remove from oven.

Filling:

3/4 C. sugar
2 Eggs
1/4 C. lemon juice
1tbl. Packed grated lemon peel
1 tsp. Flour
1/2 tsp. baking powder
pinch of salt

Combine all ingredients in a food processor, and blend until smooth. Pour into hot crust and bake (350) for approximately 30 minutes until brown at edges and springy to touch of center. Cool completely, and then remove from pan. Sift powdered sugar on top if desired. Cut into 16 bars.

Peach Crumble (CI Jul '06)

Filling:

3 ½ lbs ripe but firm peaches (6 to 7 medium) peeled and pitted: each peach halved and cut into ¾ inch wedges (about 6 ½ cups prepared peaches)
1/3 Cup (2 ½ ounces) plus 1 tbl granulated sugar
1 1/3 tsp cornstarch
3-5 teaspoons juice from 1 lemon
pinch table salt
Pinch ground cinnamon
Pinch ground nutmeg

Filling:

1 cup unbleached flour
¼ cup plus 1 Tbl. granulated sugar
¼ cup packed light or dark brown sugar
1/8 Tsp Salt
2Tsp vanilla extract
6 Tablespoon unsalted butter, cut into 6 pieces and very soft
½ cup sliced almonds

Adjust oven racks to lower and middle positions: heat oven to 350

Filling:

Gently toss peaches and sugar together in large bowl; let stand for 30 minutes, tossing several times. Drain peaches in colander set over large bowl. Whisk ¼ cup drained peach juice, cornstarch, lemon juice, salt, cinnamon, an nutmeg together in small bowl; discard excess peach juice. Toss juice mixture with peaches and transfer to 8-inch-square glass baking dish.

Topping:

While peaches are macerating, combine flour, sugars (reserving 1 tablespoon granulated sugar), and salt in workbowl of food processor; drizzle vanilla over top. Pulse to combine mixture, about five 1-second pulses. Add butter and half of nuts; process until mixture clumps together into large, crumbly balls, about 30 seconds, pausing halfway through to scrape down sides of workbowl. Sprinkle remaining nuts over mixture and combine with two quick pulses. Transfer mixture to parchment-lined baking sheet and spread into even layer (mixture should break up into roughly ½-inch chunks with some smaller, loose bits). Bake on middle rack until chunks are lightly browned and firm, 18-22 minutes.

Assemble and bake:

Grasping edges of parchment paper, slide topping over peaches and spread into even layer with spatula, packing down lightly and breaking up any very large pieces. Sprinkle remaining tablespoon sugar over top and place on lower oven rack. Increase oven temperature to 375 and bake until well browned and fruit is bubbling around edges, 25-35 minutes. Cool on wire rack until warm, at least 15 minutes.

Pumpkin Apple Crumble Cake (Epi)

Cake:

1 Stick Unsalted Butter (room temp, cut up)
1 ½ C flour
1 C brown Sugar
½ Tsp Salt
¾ cup canned pure pumpkin
1/3 C sour cream
2 tbl sugar
2 tsp Pumpkin Spice (cinnamon, nutmeg, cloves, etc)
1 tsp Baking Soda
2 Eggs

Apples:

4 Med-Large Granny Smiths
(Peeled, Cored, Diced)
3 Tbl Butter
3 Tsp Sugar
1 Tsp Cinnamon

For the Apples:

In a large skillet over medium-high heat, melt the butter. Add the apples and cook until light brown, 5-7 minutes, stirring occasionally. Add the sugar and cinnamon. Continue to cook, stirring occasionally 3-5 minutes. Remove from flame and cool.

For the Cake:

In a bowl or standing mixer, beat butter, flour, brown sugar and salt. Remove ¾ cup of mixture for crumble topping. Add Baking Soda and spices. Mix well. Stir in pumpkin and sour cream. Finally, beat in eggs, one at a time. Transfer mixture to greased 9" spring form pan. Smooth out top with rubber spatula or by banging pan with hand. Cover cake with apples, and then sprinkle with crumble topping. Bake at 350 for 60 to 70 minutes. Let stand on cooling rack for 20 minutes, then release from pan. Serve with whipped cream or vanilla ice cream.

Pumpkin Muffins

2 eggs
1/3 cup milk
¾ cup canned pumpkin
1/2 cup cooking oil
1/2 cup brown sugar
1 cup white sugar

1 ¾ cups flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 to 1 teaspoon allspice
1 teaspoon salt
1/2 to 1 teaspoon cinnamon

Preheat oven to 400 degrees F.

In a large bowl, mix eggs, milk, pumpkin, and oil. Add brown and white sugars. Blend thoroughly.

In another bowl, sift together flour, baking powder, baking soda, cinnamon, salt, and allspice. Add to pumpkin mixture. Stir to mix well, but don't overwork. Pour into 12-cup greased muffin pan, top with candied ginger and bake 15 to 20 minutes.

Pumpkin Pancakes

Mix together:

1 1/4 cup flour
2 Tsp sugar
2 Tsp B. powder
1/2 Tsp: Cinnamon, ground ginger, salt
1/8 Tsp nutmeg
Pinch of ground cloves

Mix together:

1 egg
6 Tbl pumpkin puree
2 Tbl melted butter
1 cup milk

Fold wet ingredients into dry. 1/4 cup batter for each pancake.

Pumpkin Pie

Ingredients:

2/3 cup (packed) golden brown sugar
1/2 cup sugar
2 tablespoons all purpose flour
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/8 teaspoon ground allspice
1/8 teaspoon ground cloves
1/8 teaspoon ground ginger
1 purchased frozen 9-inch pie crust

1 1/2 cups canned solid pack pumpkin
2 tablespoons mild-flavored (light) molasses
3 large eggs
1 cup whipping cream

Directions:

Place baking sheet in oven and preheat to 450°F. Whisk first 8 ingredients together in large bowl to blend. Whisk in pumpkin, molasses and eggs, then cream. Pour mixture into frozen crust. Place pie on preheated baking sheet in oven. Bake 10 minutes. Reduce heat to 325°F and bake until sides puff and center is just set, about 40 minutes. Cool. (Can be made 1 day ahead. Cover and re-frigerate.) Serve at room temperature.

Raspberry Bars (CI 9-10 '05)

2 1/2 c Flour
2/3 c Granulated Sugar
1/2 tsp Table Salt
16 tbl (2 sticks) plus 2 tbl unsalted butter, cut into 1/2 inch pieces and softened to cool room temperature
1/4 c packed light or dark brown sugar
1/2 c old-fashioned rolled oats
1/2 c pecans, chopped fine
3/4 c (8 1/2 ounces) raspberry preserves
3/4 cup (3 1/2 ounces) fresh raspberries
1 tbl juice from 1 lemon

Adjust oven rack to middle position; heat over to 375 degrees. Cut foil and fit into 13 by 9 inch baking dish. Spray foil-lined pan with nonstick cooking spray. In food processor, process flour, granulated sugar, and salt until combined, about 4 seconds. Scatter 16 tbl butter pieces over flour mixture and pulse until mixture resembles damp sand, about twenty 1-second pulses. Measure 1 1/4 cups flour mixture into medium bowl and set aside; distribute remaining flour mixture evenly in bottom of prepared baking pan. Using hands or flat-bottomed measuring cup, firmly press mixture into even layer to form bottom crust. Bake until edges begin to brown, 14 to 18 minutes. While crust is baking, add brown sugar, oats and nuts to reserved flour mixture; toss to combine. Work in remaining 2 tablespoons butter by rubbing mixture between fingers until butter is fully incorporated. Pinch mixture with fingers to create hazelnut-sized clumps; set streusel aside. Combine preserves, raspberries, and lemon juice in a small bowl; mash with fork until combined but some berry pieces remain. Spread filling evenly over hot crust; sprinkle streusel topping evenly over filling (do not press streusel into filling). Return pan to oven and bake until topping is deep golden brown, and filling is bubbling, 22 to 25 minutes. Cool to room temperature on wire rack, 1 to 2 hours; remove from baking pan by lifting foil extensions. Using chef's knife, cut into squares and serve.

Scones:

2 c Flour	3/4 Stick Butter
1/2 c Sugar	1 c Whipping Cream
1tbs Baking Powder	Milk and sugar for basting
1/2 tsp Salt	(Currants, Raisins, Chocolate Chips, etc. as required)

Mix Flour, Sugar and Baking Powder in large mixing bowl. Cut up softened butter into little pieces. Add to dry ingredients, and mix together so that butter blends in with pieces no bigger than a pea. Dig hole in center of mixture, and pour in cream (a little bit at a time) mixing ingredients together with hand. Keep adding cream and mixing with hand to form a dough. Put dough on lightly floured surface, and knead and fold over 10 times. (Mix in currants etc at towards end of kneading). With heel of hand, press out into circle approx. 1/2 inch thick. Cut like Pizza (10-12 pieces). Put pieces on ungreased baking sheet. Brush with milk, and sprinkle with sugar. Preheat oven to 425. Bake scones for 15 minutes or until golden brown.

Tarantula Cookies

2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/8 teaspoon baking soda
10 tablespoons unsalted butter, softened
1/2 cup light brown sugar
1/4 cup granulated sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons unsweetened cocoa powder
1 bag (8 ounces) thin, short pretzel sticks
1 large bag (11 1/2 ounces) milk chocolate chips
2 tablespoons vegetable oil
Chocolate sprinkles
Small red candies

Directions:

1. Preheat oven to 350°F.
2. In a medium mixing bowl, combine the flour, baking powder, salt, and baking soda. Set aside.
3. In a large mixing bowl, beat together the butter, brown sugar, and granulated sugar until light and fluffy. Add the egg and vanilla and beat until well blended.
4. Gradually add the flour mixture and cocoa powder. Beat to form a smooth dough.
5. Roll a tablespoon-sized ball of dough, and place it on a baking sheet. Arrange eight pretzel sticks around the ball like spokes on a wheel. Press the tips of the pretzel sticks firmly into the dough ball. Continue with the rest of the pretzels and dough.
6. Bake until cookies start to brown around edges, about 7-10 minutes.
7. Lift the cookies from the baking sheets with a spatula, and place on wire cooling racks. Let cool completely. Place the racks on sheets of aluminum foil or waxed paper.
8. In a double boiler (or the microwave), melt the chocolate chips with vegetable oil.
9. Pour the melted chocolate over each cookie. Coat with chocolate sprinkles. Press in two red candy eyes on the front of the head.

Ultimate Chocolate Chip Cookies
(Cook's Illustrated)

1 1/4 Cups unbleached all-purpose flour
3/4 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 1/4 cups old-fashioned rolled oats
1 cup pecans, toasted and chopped
1 cup dried sour cherries (or cranberries)
4 ounces bittersweet chocolate chopped into chunks about size of choc. chips. (3/4 cup)
12 tablespoons (1 1/2 sticks) unsalted butter, softened but still cool
1 1/2 cups packed brown sugar, preferably dark
1 large egg
1 tsp vanilla extract

Direction:

Whisk flour, baking powder, baking soda, and salt in medium bowl. In second medium bowl, stir together oats, pecans, cherries, and chocolate.

In standing mixer fitted with beater, beat butter and sugar at medium speed until no sugar lumps remain, about 1 minute. Add egg and vanilla and beat on medium-low speed until fully incorporated. Add flour mixture and mix until just combined. Gradually add oat/nut mixture and mix until just incorporated.

Preheat oven to 350. Divide dough evenly into 16 portions each about 1/4 cup. Roll into balls, and put 8 balls on each baking sheet. Press dough balls to 1 inch thickness. Bake both baking sheets 12 minutes (one on top rack, one on middle bottom), then rotate them front to back and top to bottom. Bake 8-10 minutes longer. Cool cookies for 5 minutes, then transfer to wire rack.