

***Sicilian Chocolate Cake**

Serves 8-10

1 box pound cake mix
1 pound ricotta cheese
1/4 cup sugar
2 tablespoons orange liqueur
1 pint strawberries or other fresh fruit or 3 tablespoon chopped mixed candied fruit
2 ounces semi-sweet chocolate bits

Frosting

10 ounces semi-sweet chocolate bits
3/4 cup hot water
2 teaspoons instant coffee
1/2 pound unsalted butter cut into 1/2-inch pieces, thoroughly chilled

Cake:

Bake pound cake in loaf pan. Refrigerate. With serrated knife, slice end crusts off cake and level top if rounded. Cut horizontally into 3 slabs.

By hand, gently mix ricotta, sugar and orange liqueur. Fold in chocolate bits and (candied fruit). Refrigerate 2 to 3 hours to thicken.

On platter, center bottom slab of cake and spread generously with filling. Add layer of sliced strawberries on top of filling. Top with next slab of cake and continue. Gently press cake together to make compact. Cover with plastic wrap and refrigerate at least 24 hours.

Frosting:

Melt chocolate with coffee and hot water in small saucepan over medium heat, stirring until bits dissolve. Pour into bowl of food processor. Beat in butter, 2 tablespoons at a time, until smooth. Refrigerate to thicken to spreading consistency. Spread frosting thickly over cake.

14 Carat Cake

2 cup flour	4 eggs
2 teaspoons baking powder	2 cups carrots, grated raw
1 1/2 teaspoons soda	1-8 3/4 ounce can crushed pineapple, drained
1 teaspoon salt	1/2 cup chopped walnuts
2 teaspoons cinnamon	8 ounces cream cheese, softened
2 cups sugar	sugar to taste
1 1/2 cups oil or 3/4 cup oil and 3/4 cup apple sauce	

In food processor mix together flour, baking powder, soda, salt and cinnamon. Add sugar, oil and eggs. Stir in carrots, pineapple and nuts. Pour into 2 greased and floured loaf pans. Bake 350 for 35 to 40 minutes. Cool 5 minutes. Turn cake onto wire racks to cool. Mix cream cheese with sugar to taste. Frost the bottom layer ; place the other layer on top and frost.

Diana's Strawberry Shortcake

Serves 8

1/2 cups sweet butter, cut up
1 3/4 cups flour + 1/4 cup cornmeal
1/4 cup sugar
4 teaspoons baking powder
1/2 teaspoon salt
1/8 teaspoon nutmeg
peel of 1 orange, grated
2 egg yolks
1/2 cup buttermilk
2-3 pints strawberries, sliced (save some whole for top)
sugar and water
1 cup heavy whipping cream
mint leaves

Heat 1 cup water with 1 ½ cups sugar; cool. Pour over 1 cup sliced berries and let set overnight. Butter 8-inch cake pan and line with parchment paper. Set aside.

Sift flour, cornmeal, sugar, baking powder, salt and nutmeg. By hand, cut in butter until mixture looks mealy. Mix in orange peel. Transfer to large bowl. In separate bowl, beat egg yolks with milk. Add to flour mixture and stir briefly until just mixed. Spoon into pan and smooth top with spatula. Bake 450 for 12 to 15 minutes. Turn cake on rack to cool.

Whip cream and add super fine sugar to sweeten.

To assemble: Cut cake into wedges. Cut wedges horizontally. Place bottom wedge in bowl; top with berries. Add top wedge and put a few berries on top. Spoon in some syrup. Add sweetened whipped cream and garnish with mint leaves.

Mother's White Fruit Cake

1 pound mixed candied fruit, floured	5 eggs, beaten
1/2 pound white raisins, floured	1 cup butter
1/2 pound candied cherries, floured	1 cup sugar
1/2 cup crushed pineapple, drained	
1/2 cup pineapple juice	2 1/2 cups flour
1/2 cup jelly	1 teaspoon baking powder
1 teaspoon cinnamon	1/2 teaspoon salt
1 cup almonds	1/2 teaspoon vanilla
1 cup walnuts	1/2 teaspoon almond extract

Mix together the first 9 ingredients and let stand.

In food processor, cream together butter and sugar. Add in eggs. Add flour, baking powder, salt, vanilla and almond extract. Mix well. Pour into lg bowl. Stir in fruit and nuts gradually.

Grease and flour tube pan with false bottom. Add cake batter. Bake 250 for 2 1/2 hours with a pan of water on oven floor.

B.G.'S Two-Bake Coffee-Chocolate Cake

Serves 12-15

Chocolate graham cracker crust

1 1/2 cups graham cracker crumbs
3/4 cup light brown sugar
1/2 cup pecans, finely chopped
1/4 cup unsweetened cocoa powder
1/4 cup butter, melted

6 ounce semisweet chocolate chips
3 tablespoon strong coffee

Chocolate filling

1 cup butter, room temp
2 cups light brown sugar
4 eggs, separated, room temp
1-16 ounce can chocolate syrup
1/4 cup unsweetened cocoa powder
1/2 teaspoon vanilla
2 cups flour
1 cup pecans, finely chopped
1/4 teaspoon cream of tartar
1 cup whipping cream

powdered sugar
whipped cream

For crust: Grease 10" springform pan. Freeze 5 minutes.

Combine crumbs, sugar, pecans, cocoa and butter in sm bowl. Press into bottom of prepared pan. Bake 350-degrees for 8 to 10 minutes, until firm. Cool completely. Retain oven at 350-degrees.

Melt chocolate chips with coffee until smooth. Spread evenly over crust. Refrigerate.

For filling: Cream butter with brown sugar. Beat in yolks one at a time. Mix in syrup, cocoa and vanilla. Slowly mix in flour and pecans. Beat whites with cream of tartar in another bowl until stiff but not dry. Gently fold into filling. Whip 1 cup cream to soft peaks. Fold into filling.

Pour mixture into crust. Bake 350-degrees until tester inserted 2-inches from edge comes out clean, about 1 to 1 1/4 hours; DO NOT OVERCOOK. Cool completely in pan on rack. (Can be prepared 1 day ahead. Cover and refrigerate.) Run sharp knife between cake and pan; remove sides. Invert onto platter, removing pan bottom. Dust cake with powdered sugar. Serve at room temp with whipped cream separately.

***Diana's Strawberry Cheese Cake**

9x13-inch pan (8x8)

Crust:

1 (3/4) package graham cracker
crumbs

1/3 (1/4) cup butter, melted

Filling:

5 (3) eggs, at room temp, well beaten
2 pounds (1 1/2) cream cheese, room
temp

1 (3/4) cup sugar

2 1/2 (1 1/2) teaspoons vanilla or 3
teaspoons lemon juice

1/2 (1/4) teaspoon salt

Optional: 2 tablespoons flour for
more cake-like texture

Topping:

1 pint strawberries, sliced

1 cup sugar

3 tablespoons cornstarch

pinch salt

1 cup water

2 tablespoons corn syrup

2 tablespoons strawberry Jell-O

Crust: Mix crust ingredients. Press into greased 13x9-inch glass dish. Bake 375-degrees for 8 minutes. Thoroughly chill.

Filling: Mix for 5 minutes all filling ingredients. Pour into crust. Bake 350 – degrees for 20-25 minutes, between 160 and 165-degrees. Chill.

Topping: Top with strawberries. Combine sugar, cornstarch and salt. Add water and corn syrup. Cook until clear. Remove from heat; stir in Jell-O. Cool.

Strawberry Cheesecake

Serves 12-16

Cook's Illustrated, 9/95

Note: Use ½ recipe for a 7-inch spring form pan (serves 6)

Crust:

10 ounces graham crackers, broken

1 ½ sticks chilled, unsalted butter, diced

½ cup light brown sugar

1 cup sugar

4 large eggs, room temperature

1 teaspoon lemon zest

2 teaspoons vanilla extract

¼ cup heavy cream

¼ cup sour cream

Filling:

2 pounds cream cheese, room

temperature

Topping:

1 box strawberries

red current jelly, melted

Crust: Preheat oven to 350-degrees. Using a 10-inch spring form pan, wrap foil around inside bottom section and up outer sides. Butter the insides. Combine crackers, butter and sugar in processor until crumbs begin to stick together. Press crumbs onto the bottom and up the sides of the pan. Bake crust 10 minutes. Transfer to rack and cool.

Filling: Preheat oven to 500-degrees. Beat cream cheese in bowl of electric mixer until smooth. Gradually add sugar and beat on medium speed until sugar dissolves, about 3 minutes. Add eggs, one at a time, beating until just incorporated and scraping down after each addition. Add zest and vanilla and beat until just incorporated. Remove bowl from mixer. Whisk together the heavy cream and sour cream; stir into the cream cheese mixture. Pour batter into prepared pan. Bake cheesecake at 500 degrees for 10 minutes. Reduce oven temperature to 200 degrees, leaving oven door ajar until oven temperature reduces. Bake until perimeter of cake is set, but center jiggles like Jell-O when pan is tapped, about 1 hour longer (160 to 165-degrees). Cool for 15 minutes on wire rack; remove spring form pan. Continue to cool to room temperature. Cover and refrigerate until chilled, at least 4 hours. (Can be refrigerated up to 4 days.)

Topping: Slice strawberries. Spread some melted jelly over the top of the cheesecake. Layer strawberries around rim. Continue layering in the opposite direction. Add a large strawberry to the middle. Brush strawberries with melted jelly. Refrigerate until set.

***Butterscotch Phyllo Cheesecake**

Serves 10-12

10-inch spring form pan (6 1/2")

1/2 cup raisins, soaked overnight

3 tablespoons dark rum

Crust:

1/2 cup butter

1/3 cup sugar

1 egg

1 1/2 cups flour

6 phyllo pastry sheets

1/4 cup clarified butter, melted

Filling:

4-8oz package cream cheese, room temperature

3/4 cup sugar

2 tablespoons flour

4 eggs, room temperature

1 egg yolk, room temperature

1/2 cup whipping cream

Butterscotch Sauce:

10 tablespoons butter

2 cups light brown sugar

2/3 cup whipping cream

4 tablespoons dark corn syrup

2 teaspoons vanilla

Serves 4-6

6 1/2" spring form pan

2 1/2 tablespoons cup raisins, soaked
overnight

1 tablespoon dark rum

Crust:

2 1/2 tablespoons butter at room temp

2 tablespoons sugar

1 tablespoon cream

1/2 cup flour

4 phyllo pastry sheets

1 1/3 tablespoons clarified butter,
melted

Filling:

1 1/3-8oz package cream cheese,
room temperature

1/4 cup sugar

2 teaspoon flour

1 eggs, room temperature

1 egg yolk, room temperature

2 1/2 tablespoons cup whipping cream

Butterscotch Sauce:

3 tablespoons butter

2/3 cup light brown sugar

4 tablespoons whipping cream

4 teaspoons dark corn syrup

2/3 teaspoon vanilla

Crust: Cream butter with sugar until light. Beat in egg. Gradually mix in flour. Cover dough and chill 2 hours. Grease and flour bottom and sides of 10-inch spring form pan. Roll dough out on lightly floured surface to 1/8 to 1/4-inch thickness. Cut out 10 1/4-inch (6 1/2-inch) circle. Fit dough into bottom of prepared pan. Brush each phyllo sheet with butter. Cut each sheet in half lengthwise to allow for easier placement. Arrange half-sheets buttered side up over dough in pan, covering bottom and sides allowing overhang to drape over sides enough to form crown on top. Drain raisins; sprinkle over phyllo.

Filling: Beat cream cheese with sugar until smooth. Add flour and mix. Beat in eggs and yolk 1 at a time. Add cream and stir just to incorporate. Pour into crust. Fold overhanging phyllo over filling, separating ends and pulling upward to form rough, jagged "crown." Bake 325-degrees for 70 (60) minutes, until firm, between 160-165-degrees. Cool cake completely.

Sauce: Melt butter in heavy sm saucepan. Stir in brown sugar, cream and corn syrup. Increase heat and bring to boil. Remove from heat. Blend in vanilla.

Place cake on large platter. Drizzle sauce over top of cake and allow to pool around bottom. To serve, cut cake into wedges. Pass any remaining sauce separately.

Four Seasons Cake

Serves 12

1 package angle food cake mix
3 cups fruit, well drained (strawberries)
1 envelope gelatin
1/4 cup cold water
6 eggs, separated
1/8 teaspoon salt
1 cup sugar
1/2 teaspoon grated lemon or orange peel
1/2 cup lemon, lime or orange juice
1 cup heavy cream whipped
3/4 cup fruit, well drained, for garnish
fresh mint (optional)

Bake cake using 10-inch tube pan. Invert to cool. Refrigerate cake and wash pan. Prepare fruit and drain on paper towels. Soften gelatin in water. In double boiler, beat together yolks, salt, 1/2 cup sugar, peel and juice. Cook stirring constantly until mixture coats a spoon. Add gelatin and stir until dissolved. Set custard aside to cool, stirring occasionally. Beat egg whites until soft peaks; gradually add remaining 1/2 cup sugar and beat until glossy. Fold slightly cooled custard into whites.

Slice cake into 4 horizontal slices of equal width. Return bottom layer to tube pan; spoon 1/3 custard over it and arrange 1 cup fruit on filling. Repeat using other slices of cake. Add top cake slice, cover pan with foil and refrigerate overnight.

Loosen cake from pan and invert on serving plate. Frost with whipped cream and garnish with fruit and mint. To serve, slice cake with sharp knife.

***German Apple Cake**

Cake:

1 cup sugar
1 cup flour
4 tablespoons butter, cut into 4 pieces
1 teaspoon baking powder
1 teaspoon vanilla
1 egg

5 large apples, Granny Smith and
Braeburn

Topping:

3 tablespoons sugar
3 tablespoons melted butter
1 teaspoon cinnamon
1 egg

Add all cake ingredients to food processor except apples. Process until mixture resembles cornmeal. Spread mixture in bottom of a well-buttered 9-inch spring form pan.

Peel, quarter, seed and slice apples thinly. Arrange apples in layers on top of crumb mixture. Fill center with jam or apple butter. Bake 350-degrees for 45 minutes.

Add all topping ingredients to food processor. Blend until smooth. Spoon mixture over apples and bake 25-30 minutes more or until top is firm.

***Warm Apple-Cornmeal Upside-Down Cake**

Serves 8

Bon Appetit, Feb. 03

1 stick unsalted butter, room temperature

½ cup + ¾ cup sugar

4 medium Braeburn apples, peeled, cored and cut into 8 wedge.

¾ cup all purpose flour

2 teaspoons baking powder

½ teaspoon salt

1/3 cup yellow cornmeal

½ cup boiling water

2 large eggs

1 teaspoon vanilla extract

1/3 cup whole milk

vanilla ice cream

Preheat oven to 350-degrees. Generously butter 9-inch diameter cake pan; line pan with 10-inch parchment paper. Butter parchment. Melt 2 tablespoon butter in large, heavy skillet over medium heat. Add ½ cup sugar and cook until sugar dissolves and mixture turn deep golden brown (you may have

to add 1-2T water), stirring occasionally, about 6 minutes. Add apple wedges and gently shake skillet (don't stir) to distribute caramel evenly. Cover and cook 5 minutes. Uncover and cook until apples are tender and caramel thickens and coats apples, stirring occasionally, about 13 minutes. Transfer apples and caramel syrup to prepared cake pan, spreading evenly.

Whisk flour, baking powder and salt in small bowl to blend. Place cornmeal in mixer bowl; pour $\frac{1}{2}$ cup boiling water over and stir to blend. Add 6 tablespoon butter and $\frac{3}{4}$ cup sugar to cornmeal mixture. Using electric mixer, beat until well blended. Beat in eggs and vanilla. Beat in flour mixture alternately with milk in 2 additions each. Pour batter over apples in pan; shake lightly to distribute batter evenly.

Bake cake until golden, about 35-40 minutes. Cool in pan for 5 minutes. Run knife between cake and pan to loosen. Carefully invert cake onto ovenproof platter and peel off parchment. Cool 15 minutes. (Cake can be made up to 6 hours ahead. Rewarm in 350-degree oven about 10 minutes.)

Cut cake into wedges and serve warm with scoop of vanilla ice cream.

Strawberry Cake

Cake:

1 1/2 cups white sugar
1 (3 ounce) package strawberry
flavored gelatin
1 cup butter, softened
4 eggs, separated (room
temperature), separated
2 3/4 cups sifted cake flour (sifted
then measure
2 1/2 teaspoons baking powder
1 cup whole milk, room temperature
1 tablespoon vanilla extract
1/2 cup strawberry puree made from
frozen sweetened strawberries

Frosting:

*Optional: (stabilized) sweetened
whipped cream decorated with
strawberries*
8 ounces cream cheese
1 stick of butter
3 1/2 cups confectioner's sugar
3/4 cup mashed strawberries
(drained)
1 pint strawberries for decoration

Cake: Preheat the oven to 350-degrees. Grease and flour two 9-inch round cake pans.

Whisk together by hand the egg yolks until very light and creamy; set aside. In a standing mixer, whisk the egg whites until they form soft peaks; set aside. Whisk to cream together the butter, sugar and dry strawberry gelatin until light and fluffy. Whisk in egg yolks. Change to the paddle attachment. Combine the flour and baking powder; stir into the batter alternately with the milk until just blended. Stir in vanilla and strawberry puree. Remove bowl from mixer and fold egg whites into batter. Divide the batter evenly between the prepared pans.

Bake for 25 to 30 minutes in the preheated oven, or until a small knife inserted into the center of the cake comes out clean. Allow cakes to cool in their pans over a greased wire rack for at least 10 minutes, before tapping out to cool completely. Frost room-temperature cake just before serving.

Optional Frosting: Frost cake with (stabilized) sweetened whipped cream and decorate with strawberries.

Combine cream cheese, and butter and mix on low speed for a minute. Add sugar and strawberries. Blend frosting on low until sugar is incorporated. To assemble: place one cake layer on plate and spread top with frosting, add another cake layer and frost the top, add last cake layer and frost the top. Use remaining frosting for the sides of the cake. Place fresh strawberries on top of frosting for decoration.

Stabilized Whipped Cream

Method #1:

1 cup heavy cream
1 teaspoon stabilizing powder
2 tablespoons confectioners' sugar
½ teaspoon vanilla extract

Method #2:

1 cup heavy cream
1 teaspoon Knox gelatin
1 tablespoon cold water
2 tablespoons confectioners' sugar
½ teaspoon vanilla extract

Soften gelatin in cold water in a saucepan for 5 minutes. Heat gently until gelatin melts. Add to cream, beating only to combine, not whip. Chill in refrigerator at least one hour. Whip cream and add confectioner's sugar and vanilla. Whip until cream holds its shape. The cream will stiffen further upon refrigeration. This cream works well on cream topped or filled desserts.

***Orange Flourless Chocolate Cake for the Reagan Family**

Makes 10 to 12 servings

Cake:

1 1/2 sticks unsalted butter

6 ounces bittersweet chocolate

1 cup plus 2 tablespoons sugar

zest of one large orange

4 eggs plus 2 egg yolks

1/2 cup unsweetened cocoa powder

confectioners' sugar, for dusting

vanilla ice cream

Orange Sauce:

2 large navel oranges

1 cup orange juice

1/2 cup sugar

Cake: Preheat the oven to 375°F (190°C). Butter and flour a 10-inch (25-cm) round cake pan. Line the bottom of the pan with parchment paper, then butter and flour the parchment paper. Gently melt the chocolate over a double boiler. Stir the butter into the chocolate to melt, and stir until smooth. Remove from the double boiler and whisk the sugar and orange zest into the chocolate mixture.

Add the eggs and egg yolks and whisk well. Sift the cocoa powder over the chocolate mixture and whisk the batter until totally smooth. Pour the batter into the pan and bake for approximately 35 to 40 minutes, or until the top has formed a good crust. Cool the cake in the pan on a rack for 10 minutes. Invert the cake onto a serving platter. Dust with confectioners' sugar and serve with candied orange peel and vanilla ice cream.

Orange Sauce: Remove zest from 2 oranges and trim any white pith from zest. Cut zest into enough very thin strips to measure 1/4 cup. Cook sugar in a dry heavy saucepan over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden caramel. Add zest and cook, stirring, until fragrant, about 15 seconds. Tilt pan and carefully pour in juice (caramel will harden and steam vigorously). Cook over moderately low heat, stirring, until caramel is dissolved, then cool sauce.

To Serve: Spoon sauce on plate; top with slice of cake; small scoop of ice cream to the side.

Individual Hot Fudge Pudding Cakes

Serves 6-8

Cook's Illustrated

1 teaspoon instant coffee	3/4 cup flour
1 1/2 cups hot water	2 teaspoons baking powder
2/3 cup Dutch cocoa	1 teaspoon vanilla extract
1/3 cup brown sugar	1/3 cup whole milk
1 cup sugar	1/4 teaspoon salt
5 tablespoons unsalted butter	1 large egg yolk
2 ounces semisweet or bittersweet chocolate, chopped	vanilla ice cream

Adjust oven rack to lower-middle position and preheat to 400-degrees.
Lightly spray 6 to 8 coffee mugs set on rimmed baking sheet.

- 1) Stir 1 teaspoon instant coffee into 1 1/2 cups hot water; set aside.
- 2) Stir together 1/3 cup cocoa, 1/3 cup brown sugar and 1/3 cup sugar in small bowl; set aside.

- 3) Melt 5 tablespoons butter, $\frac{1}{3}$ cup cocoa and 2 ounces chopped chocolate. Whisk until smooth; set aside.
- 4) Whisk $\frac{3}{4}$ cup flour, 2 teaspoons baking powder; set aside.
- 5) In medium bowl, whisk $\frac{2}{3}$ cup sugar, 1 teaspoon vanilla, $\frac{1}{3}$ cup milk and $\frac{1}{4}$ teaspoon salt.

Can be prepared ahead to this point.

Whisk melted chocolate (3) into milk mixture (5). Add flour mixture (4), whisking briefly until just combined. Pour into prepared mugs. Sprinkle cocoa-brown sugar mixture (2) evenly over batter. Gently pour coffee (1) over cocoa.

Bake until cake is puffed and just beginning to pull away from sides of mugs, about 20 minutes. Do not over bake. Cool 15 minutes before serving.

Chocolate Peanut Butter Cobbler

8 x 11-inch baking dish, serves 6-8

Serratto Restaurant, Portland

1 $\frac{3}{4}$ cups brown sugar
 $\frac{1}{2}$ cup + 2 tablespoons
coco powder divided
3 ounces chopped bittersweet
chocolate
2 $\frac{1}{2}$ cups flour
1 $\frac{3}{4}$ cups white sugar
 $\frac{1}{2}$ teaspoon ground cinnamon
1 teaspoon salt
1 $\frac{1}{2}$ teaspoons baking powder
 $\frac{3}{4}$ cup whole milk
2 tablespoons melted butter
1 teaspoon vanilla

2 (12 ounces) pkg milk chocolate
chips
1 cup fresh peanut butter
2 cup brewed coffee
vanilla ice cream

Preheat oven to 350-degrees.

Lightly spray 8 by 8-inch baking dish with Pam.

In a small bowl, stir together the brown sugar, 3 tablespoons unsweetened cocoa powder and chopped chocolate. Set aside.

In a large bowl sift together flour, sugar, cinnamon and remaining $1 \frac{3}{4}$ tablespoons cocoa powder, salt and baking powder. Add the milk, melted butter and vanilla and stir until well combined and smooth. Mixture will be very thick, almost like biscuit dough.

Spread milk chocolate chips in baking dish. Spread peanut butter. Spread the dough with damp fingers. Top with streusel mixture. Pour coffee over the top and place on a baking sheet. Place the baking sheet on the middle rack of the preheated oven. Bake for 30 to 40 minutes or until the cobbler is bubbly around the edges, firm and nicely puffed in the center. Let Cool for 15 minutes before serving. If not serving immediately, spoon servings into a baking dish and microwave about 1 minute. Serve with vanilla ice cream.

Note: Can be made in 8 ramekins or coffee mugs; bake 45-50 minutes.

Neapolitan Cheesecake

Serves 12

Sue Gronholz

Grand Prize Winner of \$25,000

1 cup Famous Wafer crumbs
3 tablespoons sugar
3 tablespoons butter, melted

Filling:

4 packages (8 ounces each) cream
cheese, softened
1 1/3 cups sugar
2 tablespoons flour
2 tablespoons heavy whipping
cream
1 teaspoon vanilla extract
1/2 teaspoon almond extract

4 eggs, at room temperature, beaten
3/4 cup semisweet chocolate chips
1 cup fresh strawberries, hulled
2 to 4 drops red food coloring
1/2 cup seedless strawberry jam,
warmed
sliced fresh strawberries
blueberries (optional)
whipped cream

Place a greased 9-inch springform pan on a double thickness of heavy-duty foil. Securely wrap foil around pan.

Combine cookie crumbs, sugar and butter. Press onto the bottom of the pan; set aside.

Beat cream cheese, and sugar until smooth. Beat in the flour, cream and extracts. Add eggs; beat on low speed just until combines. Divide batter into thirds.

In microwave, melt chocolate chips; cool to room temperature. Stir melted chocolate into one portion of batter; pour over crust. In food processor, puree strawberries. Add strawberries and food coloring to another portion; gently pour over chocolate layer. Place springform pan in a large baking pan; add 1 inch of hot water to larger pan.

Bake at 325=degrees for 40 minutes or until center is just set and top appears dull. Gently pour remaining batter over top. Bake for 25 to 30 minutes or until top appears dull. Remove pan from water bath. Cool on wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

Remove sides of pan. Garnish with 3-inch outer ring of sliced strawberries; drizzle with jam. Add a ring of whipped cream next to the strawberries. Add blueberries (optional) in the center.

Milk Chocolate Mousse Cake with Hazelnut Crunch Crust

Bon Appetit

8-inch pan serves 12-- (9-inch serves 16)

Cake

1/4 cup (1/2 stick) unsalted butter
1 teaspoon vanilla extract
1/3 cup sifted all purpose flour
(sifted, then measured)
1/3 cup sifted unsweetened cocoa
powder (preferably Dutch-process;
sifted, then measured)
4 large eggs
2/3 cup sugar

Hazelnut crunch

5 ounces (7 1/2 ounces) Ghirardelli
milk chocolate bits
1 cup (1 1/2 cups) crisp rice cereal
1/3 cup (1/2 cup) hazelnuts, toasted,
husked, finely chopped*

Mousse

10 (15) ounces Ghirardelli milk
chocolate bits
1 1/4 cups (1 3/4 cups) chilled heavy
whipping cream
(continued)

1/8 teaspoon (scant) salt
3 tablespoons (4 tablespoons) heavy
cream
3 tablespoons liquor such as Kahlua
Additional unsweetened cocoa
powder
Powdered sugar

For cake:

Position rack in bottom third of oven and preheat to 350°F. Line bottom of 9-inch-diameter cake pan with 2-inch-high sides with parchment paper. Melt butter in saucepan over medium heat. Remove from heat. Spoon off foam from top of butter and discard. Spoon clear yellow butter into small metal bowl, leaving water and milk solids in bottom of pan. Add vanilla to butter in bowl; set clarified butter aside.

Sift flour and cocoa powder together 3 times into medium bowl. Whisk eggs and sugar in large metal bowl to blend. Place bowl with egg mixture in large

skillet of barely simmering water; whisk constantly until egg mixture is lukewarm (105°F), about 1-2 minutes. Remove bowl from water. Place bowl with clarified butter in hot water in same skillet over low heat to keep warm.

Using electric mixer, whip egg mixture until cool and tripled in volume, about 5 minutes. Sift 1/3 of flour-cocoa mixture over egg mixture and gently fold in with rubber spatula. Fold in remaining flour-cocoa mixture in 2 more additions. Stir 1 cup of cake batter into warm clarified butter until incorporated. Using rubber spatula, gently fold butter-cake batter mixture into remaining cake batter.

Transfer batter to prepared pan. Bake until tester inserted into center of cake comes out clean and top springs back slightly when gently pressed, about 30 minutes. Cool completely in pan on rack. (Can be made 1 day ahead. Cover; store at room temperature.)

For 8 and 9-inch pans: Run knife between pan sides and cake to loosen. Invert cake onto rack; remove parchment; set aside.

For 8-inch pan only: Using long serrated knife, trim top of cake horizontally, forming 3/4-inch-high cake layer. Using bottom of 8-inch-diameter springform pan as guide, trim around sides of cake to form 8-inch round cake.

For hazelnut crunch:

Line bottom of 8-inch-diameter (9-inch) springform pan with parchment paper. Pour enough water into large skillet to reach depth of 1 inch; bring to simmer. Remove skillet from heat. Place chocolate in medium metal bowl; set bowl in hot water in skillet. Stir until chocolate is melted and smooth. Stir in cereal and nuts. Spread crunch evenly over parchment in pan. Place cake atop crunch layer, pressing to adhere. Chill until crunch is firm, about 1 hour.

For mousse:

Place chocolate in metal bowl. Pour enough water into large skillet to reach depth of 1 inch; bring to simmer. Remove from heat; place bowl with chocolate in hot water in skillet. Stir until chocolate is smooth. Remove bowl from water; cool chocolate to lukewarm.

Using electric mixer, whip cream and salt in another bowl until very soft peaks form (when bowl is tilted, cream should be fluffy but still pourable and flow to one side). Mix 3 tablespoons water into melted chocolate. Pour whipped cream over and fold into chocolate just until incorporated (mousse will be very soft).

Brush top of chilled cake with liqueur. Spread mousse over cake in pan. Cover and chill overnight. (Can be prepared 2 days ahead. Keep chilled.)

Run knife between cake and pan sides to loosen. Carefully remove pan sides from cake; smooth mousse with knife if necessary. Place cake on pan bottom on rack set over baking sheet. Sift cocoa powder lightly over top of cake. Using stencils such as snowflakes or stars, sift powdered sugar over top of cake. Transfer to platter and serve.

*Many supermarkets sell pre-husked hazelnuts. if you can't find them, here's how to husk whole hazelnuts: Scatter nuts on rimmed baking sheet and toast at 350°F until skins darken, 12 to 15 minutes. Wrap warm hazelnuts in kitchen towel and rub together to remove skins.

Tres Leches Cake

Serves 16 to 20

Emeril Lagasse

1 tablespoon vegetable shortening	1 1/4 teaspoons vanilla extract, divided
2 cups plus 1 tablespoon all-purpose flour, divided	1 (12-ounce) can evaporated milk
6 large eggs, separated	2 (14-ounce) cans sweetened condensed milk
2 cups granulated sugar	3 cups heavy cream, divided
2 teaspoons baking powder	1 tablespoon confectioners' sugar
1/2 cup whole milk	

Position rack in bottom 1/3 of oven and preheat the oven to 350 degrees F. Lightly grease a 13 by 9-inch baking pan with the shortening. Add 1 tablespoon of the flour to the greased pan and shake it around to coat the entire pan with the flour. Shake out excess flour. Set aside.

In the bowl of an electric mixer fitted with a whisk attachment, beat the egg whites on medium speed until soft peaks form. Reduce the speed to low and gradually add the sugar with the mixer running, beating until stiff peaks form.

Add the egg yolks, 1 at a time, beating well after each egg is added. In a small mixing bowl, sift together the 2 cups flour and baking powder. Add the flour mixture to the batter in stages, alternating with the whole milk, beginning and ending with the flour. (Do this quickly so that the batter does not lose its volume.) Add 1 teaspoon of the vanilla extract. Pour the batter into the prepared pan and place in the oven. Bake for 25 to 30 minutes, until a toothpick inserted into the center comes out clean. Remove the cake from the oven and place on a wire rack to cool for 10 minutes.

In a blender, combine the evaporated milk, sweetened condensed milk, and 2 cups of the heavy cream. Cover and blend on high for 45 seconds.

Remove 1 1/2 cups of the milk mixture, cover, and refrigerate until ready to serve the cake.

Pour 1/2 of the remaining milk mixture over the warm cake.

When the cake has soaked up most of the liquid, pour the remaining half of the milk mixture over the cake, and cool to room temperature. Cover and refrigerate until well chilled, at least 4 hours or overnight.

When ready to serve, beat the remaining cup of heavy cream in the electric mixer until soft peaks