

***Raspberry Clouds**

Serves 6 (9)

Meringue Shells:

3 (4) egg whites, room temp

$\frac{3}{4}$ cup (1 $\frac{1}{2}$ cups) sugar

1 tablespoon (2 tablespoons)

cornstarch

$\frac{1}{8}$ teaspoon ($\frac{1}{4}$ teaspoon) cream of tartar

Filling:

3 (4) egg yolks

$\frac{1}{2}$ cup ($\frac{1}{2}$ cup + 1 $\frac{1}{2}$ tablespoons)

sugar

2 teaspoons (1 tablespoon) cornstarch

2 cups ($2 \frac{2}{3}$ cups) cups half and half

1 tablespoon (1 $\frac{1}{3}$ tablespoons) rum

Topping:

12 ounces frozen raspberries

sugar to taste

1 tablespoon cornstarch

chocolate sauce

garnish: fresh raspberries and mint leaves

Meringue Shells: Position oven rack in center of oven; preheat to 200-degrees. Line baking sheet with parchment paper. Using a coffee cup or custard bowl, trace 4 (9) circles on each sheet of paper.

Whisk sugar and cornstarch to blend. Using heavy-duty electric mixer on medium-high speed, beat whites in large bowl until foamy, about 1 minute. Add cream of tartar; beat until soft peaks form, about 1 minute. Add sugar mixture, 1 tablespoon at a time, beating until whites are very stiff and glossy, at least 4 minutes.

Spoon a dot of meringue onto the four corners of each baking sheet; press down the parchment paper forms to hold them in place during baking. Using a large serving spoon, scoop a mound of meringue into the center of each circle. Use a tablespoon, create a shallow depression while swirling excess meringue to edges to form a loose rim. Repeat for remaining circles.

Bake meringues in 200-degree oven for 2-2 ½ hours without opening oven door. Turn off oven; let meringues stand in closed oven overnight to dry completely. (Can be stored up to 1 week in air tight container.)

Filling: Mix yolks with sugar, half and half, and cornstarch. Cook over low heat, stirring constantly until mixture thickens, about 5 minutes. Add rum and mix well. Refrigerate.

Topping: Put raspberries in small saucepan along with sugar and cornstarch. Bring to a boiling stirring continuously. Strain out seeds in a food mill. Add additional sugar to taste. Refrigerate.

Assembly: Put chocolate syrup into squeeze bottle with narrow tip. For each meringue shell: squeeze a dot of chocolate into the center of large dinner plate and press down a shell. Squeeze about 1 tablespoon syrup into bottom of shell. Squeeze circular swirls over shell, extending to rim of plate. Spoon custard into shell. Top custard with raspberry sauce. Add 3-5 dots of raspberry sauce around rim of plate (and add a fresh raspberry and mint leaf atop each dot).

***Classic Trifle**

Serves 12

Cook's Illustrated

1 loaf pound cake
rum
4.4 ounce-can Amaretti di Saronno bite-
size cookies
2 cups fresh or frozen raspberries
3+tablespoons sugar

Custard:

12 large egg yolks
1 cup sugar
½ teaspoon nutmeg
2 cups whole milk

1 cup heavy cream
¼ cup rum or 2 tablespoons vanilla

Lemon Whipped Cream:

3 medium lemons
2 cups heavy cream
1/2 cup sugar
2 tablespoons rum

Fruit:

1+ cup each: strawberries, mango,
blueberries

Garnish: fruit, candied violets, or flowers

Note: Prepare custard and raspberry sauce and whipped cream mixture. 2 days ahead. One day ahead prepare fruit and assemble (without whipped cream). Whip cream no sooner than 8 hours before serving. (Whipped cream can be prepared one day ahead by adding 1 teaspoon/cup holding agent.)

Raspberry Sauce: Puree berries and sugar in food processor. Strain in food mill; discard seeds. Add additional sugar to taste.

Custard: In a large mixing bowl, whisk yolks, sugar and nutmeg; set aside. Bring milk and cream to gentle simmer in large saucepan, stirring frequently. Slowly whisk milk mixture into yolks. Return mixture to saucepan. Heat on medium until mixture thickens, stirring constantly. Remove from heat and whisk in 1/4 cup rum. Let cool to tepid at room temperature then refrigerate until completely cold.

Fruit: Wash fruit and dry thoroughly. Slice strawberries, cut mango into 3/4-inch cubes and remove stems from blueberries. Sprinkle with sugar if fruit needs sweetening.

Lemon Whipped Cream: Remove lemon zest with vegetable peeler. Squeeze, then strain enough juice from lemons to make 1/4 cup. Finely grind zest with sugar in food processor, about 2 minutes. With machine running, gradually dribble in lemon juice. Scrape mixture

into large airtight container. Stir in cream and 2 tablespoon rum; cover tightly and refrigerate overnight. Strain topping through fine-mesh sieve into bowl of electric mixer, pressing on zest to release cream. Whip cream to stiff peaks.

Assembling the Trifle: Cut pound cake into 2-inch squares. Sprinkle with rum or vanilla. Add one layer cake squares around bottom of trifle dish. Tuck some fruit between the outer cake squares. Scatter about 2/3 cup fruit over the top of the inner cake squares.

Place almond cookies on top of the outer cake squares. Drizzle 1/4 cup raspberry puree over cake and cookies. Finally spread 1 cup custard over the layer, coming within 1/2-inch of the edge. Repeat cake/berries/cookies/press/custard layering twice more to make a total of three layers.

Cover the bowl with plastic wrap and refrigerate at least 12, but no more than 36 hours.

Before serving, pipe large rosettes of lemon whipped cream over top. Decorate with additional fruit, candied violets or fresh flowers

Mother's Baked Custard

5 eggs

2 cups milk: 1 can condensed + whole milk

½ - ¾ cup sugar

pinch salt

1 tablespoon vanilla

juice of 1 sm lemon

(3 tablespoons peanut butter or 1 cup cooked rice, soaked in milk then drained)

Topping: Grapenuts cereal and cinnamon

1 cup cream

Beat eggs well. Add milk, sugar, salt, vanilla lemon juice (peanut butter); blend well. (Stir in rice.) Sprinkle with Grapenuts cereal and cinnamon. Pour into glass baking dish. Bake for one hour at 300-degrees

Bake 325-degrees, in boiling water bath, ¾ hr.. Let cool. Refrigerate. Serve with cream.

Ice Cream Autumn Delight

Kay Heise

Serves 6-8

2 eggs

1-1/4 cups sugar

1 cup sifted flour

2 teaspoons baking powder

1/2 teaspoon salt

2 cups peeled and finely chopped
apples

1 cup chopped walnuts or pecans

1 quart coffee ice cream, softened

chocolate sauce

Kahlua

Beat egg until light. Beat in sugar gradually. Sift together flour, baking powder and salt. Fold in egg mixture. Fold in apples and nuts. Pour into greased 8-inch pan. Bake 350-degrees for 20-25 min. Cool and break up in pan.

Line 5 x 9-inch bread pan with foil. Put layer of crumbled mixture in bottom. Layer ice cream. Repeat. (Try folding icecream with nut mixture) Cover with foil and freeze. Serve in slices, topped with Chocolate Sauce and sprinkled with Kahlua.

Ice Cream Brownie Bars

Makes 9 bars

Martha Stewart (adapted)

8 ½ tablespoons unsalted butter

4 ounces semisweet chocolate, cut
into small pieces

2 large eggs

1/3 teaspoon salt

2/3 cup white sugar

1/3 cup light-brown sugar

2/3 teaspoon vanilla

½ cup flour

2 ½ pints Dryers Homemade

Vanilla or Starbuck's coffee ice
cream

2 bottles Smucker's Magic Shell –
Chocolate

Preheat oven to 350-degrees. Line a 9 x 9-inch pan with parchment paper. In small sauce pan melt 7 tablespoons butter and 4 ounces chocolate until smooth.

Whisk eggs together in large bowl; add salt, white sugar, brown sugar and vanilla. Stir to combine. Stir in butter and chocolate mixture, then fold in flour.

Pour the batter into prepared pan; spread evenly. Place in oven to bake until top is shiny, about 17 minutes. Do not overbake.

Set brownie pan on rack to cool completely. Store in airtight container overnight. Lift from pan, peel off parchment. Add new parchment to pan allowing excess to stick out over the edges. Return brownie to pan, top side up. Working quickly, scoop ice cream into bowl of electric mixer fitted with paddle attachment. Beat ice cream until soft and smooth but not melted. Using rubber spatula, transfer ice cream to brownie pan and spread, creating an even layer. Place pan in freezer to chill overnight.

Remove pan from freezer. Remove brownie\ice cream. Remove parchment and cut brownies into 9 bars. Refreeze bars on large platter.

Heat Magic Shell under hot tap water for 2 minutes. Shake well for 20 seconds. Remove bars from freezer and transfer to cooling rack over a baking sheet. Pour Magic Shell over each bar. Cover as much of the ice cream as you can by spreading with your finger. Return bars to platter and freeze until ready to serve.

***Pumpkin Custard Profiteroles with Maple Caramel**

Serves 8 Generous Portions

Maple Caramel:

1 cup maple sugar
1 stick butter
¾ cup heavy whipping cream
¼ cup rum
¼ teaspoon vanilla extract

Pumpkin Custard:

1 ½ cups whipping cream
1 cup + 2 tablespoon canned
pumpkin
2 teaspoons pumpkin pie spice
¼ teaspoon salt
¼ cup + 2 tablespoons sugar

5 large egg yolks

Profiteroles:

½ cup water
½ cup whole milk
1 stick butter
1 ½ teaspoons sugar
¼ teaspoon salt
1 cup flour
4 large eggs
1 large egg yolk

Lightly sweetened whipped cream

1 cup pecans, toasted, chopped

Maple Caramel: Stir sugar and butter in heavy small saucepan over medium heat until blended and colored deep tan. Bring to boil, stirring until caramel bits dissolve. Reduce heat to medium and simmer 5 minutes. Remove from heat. Stir in rum and vanilla; simmer 1 minute. (Can be made 3 days ahead. Cover and refrigerate.)

Pumpkin Custard: Whisk cream, pumpkin, pumpkin pie spice, and salt in heavy saucepan. Bring to simmer over medium heat, stirring occasionally. Remove from heat. Whisk sugar and egg yolks in medium bowl. Gradually whisk hot pumpkin mixture into egg yolk mixture. Return to pot and bring to a simmer over medium-low heat, stirring continuously. Remove from heat. Cool completely. Cover and chill until cold, at least 4 hours. (Can be made 1 day ahead. Keep chilled.)

Profiteroles: Preheat oven to 425°F. Line 2 large rimmed baking sheets with parchment paper. Bring 1/2 cup water, milk, butter, sugar, and salt to boil in heavy large saucepan. Stir in flour; cook over medium-high heat, stirring vigorously, until dough is smooth and pulls away from sides of pan, about 1 minute. Transfer hot mixture to standing mixer. Beat dough with paddle attachment at medium speed until slightly cool, about 3

minutes. Add 3 eggs, 1 at a time, beating until blended after each addition. Beat in egg yolk until blended.

Spoon 16 mounds of batter about the size of large eggs onto prepared sheets, spacing about 2 inches apart. Beat remaining egg in small bowl to blend. Brush tops of profiteroles lightly with beaten egg. Bake 15 minutes. Reduce oven to 375°F. Continue baking until puffed and dark golden brown, about 30 minutes longer. Transfer to rack to cool completely. (Can be made 1 week ahead. Store in airtight container in freezer. Remove from freezer a few hours before continuing.)

Rewarm caramel sauce. Using serrated knife, slice profiteroles horizontally in half. Spoon rounded 1/3 cup filling into bottom half of each profiterole. Cover with top halves. Drizzle with sauce. Spoon dollop of whipped cream atop profiteroles. Sprinkle with chopped pecans and serve.

Stabilized Whipped Cream

Makes 2 cups

1 cup heavy cream
1 teaspoon stabilizer or 1 teaspoon Knox gelatin, 1 tablespoon cold water
2 tablespoons confectioners' sugar
1/2 teaspoon. vanilla

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 confectioners' 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.

Chocolate Ice Cream

Makes about 7 cups

1 cup unsweetened Dutch process
cocoa powder
2/3 cup white sugar
½ cup firmly packed brown sugar

1 ½ cups whole milk
3 ¼ cups heavy cream
1 tablespoon pure vanilla extract

Place cocoa and sugars in medium bowl; stir to combine. Add whole milk and use hand mixer on low speed or whisk to combine until the cocoa and sugars are dissolved, about 1 to 2 minutes. Stir in heavy cream and vanilla. If not freezing immediately, cover and refrigerate until ready to use.

Turn machine on; pour mixture into freezer bowl and let mix until thickened, about 25 to 35 minutes. The ice cream will have a soft creamy texture. If a firmer consistency is desired, transfer ice cream to airtight container and freeze for about 2 hours. Remove from freezer about 15 minutes before serving.

Strawberry Cream Puffs

Makes 8 large cream puffs

Puffs:

1 cup water
3 ½ ounces butter, cut into small pieces
¼ teaspoon salt
1 cup bread flour
3 large eggs, beaten
2 egg whites
filling (see below)

Mascarpone-Strawberry Filling:

½ cup strawberries, cored, chopped and pureed (about ¼ cup).
1 cup heavy cream
8 ounces mascarpone
1 cup confectioner's sugar
½ teaspoon vanilla extract
red food coloring
8 strawberries, sliced

Preheat oven to 380-degrees full convection. Line a large baking sheet with parchment.

Combine water and butter in heavy saucepan; bring to a rolling boil. Be sure the butter has melted.

Remove pan from heat and add flour and salt all at once, stirring vigorously until blended. Return pan to medium heat and continue stirring until mixture leaves the sides of the pan and forms a ball. Remove from heat and transfer dough to bowl of a mixer. With paddle attachment, mix at low speed until dough has cooled to 140-degrees.

Whisk together eggs and egg whites. At medium speed, beat the eggs in a little at a time; wait until eggs are completely absorbed before adding more.

Using tablespoon, scoop up about 3 tablespoons batter. With a wet finger, push mound onto prepared baking sheet. Place mounds about 2 inches apart. Bake for one minute then lower heat to 340-degrees full convection. Bake about 15 to 20 minutes longer or until puffs are golden and firm on the outside. Remove from oven and immediately prick the lower side of each puff with the tip of a sharp knife. Turn off oven and return puffs to oven, leaving the door open slightly. Allow puffs to dry out for 10 to 15 minutes. Remove and let puffs cool completely on baking sheet on a wire rack before filling. Store in airtight bag. Note: Crisp puffs before filling for about 5 minutes in 350-degree oven.

Fill just prior to serving. Cut the upper third from each puff with a serrated knife and gently scoop out any moist interior. Fill with Mascarpone-Strawberry Filling and sliced strawberries. Recap and dust with powdered sugar and chocolate sauce if desired.

Mascarpone-Strawberry Filling: In mixer bowl, whip heavy cream to a stiff consistency, 3-4 minutes. Transfer to a bowl and refrigerate. In the same mixing bowl, combine mascarpone, sugar, vanilla, strawberry puree and red food coloring until well blended. Fold the whipped cream into the mixture. Cover and refrigerate until needed for filling.