

Strawberry and Cream Layer Cake with Chocolate Frosting

Serves 8-10

1 Recipe for Strawberry and Cream Layer Cake

1 box pound cake mix

almond extract to taste

1 cup heavy cream, chilled

1 cup mascarpone, chilled

sugar

1 ½ pounds strawberries

pinch kosher salt

Frosting

10 ounces semi-sweet chocolate bits

¾ cup hot water

2 teaspoons instant coffee

½-pound unsalted butter cut into ½-inch pieces, thoroughly chilled

Cake:

Prepare the cake as directed adding almond extract to taste. Bake in loaf pan. Refrigerate. With serrated knife, slice end crusts off cake and level top if rounded. Cut horizontally into three layers.

Follow the directions for “Strawberry and Cream Layer Cake” substituting the second layer for the top which you will frost later.

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

1/2 pound white raisins, floured

1/2 pound candied cherries, floured

1/2 cup crushed pineapple, drained

1/2 cup pineapple juice

1/2 cup jelly

1 teaspoon cinnamon

1 cup almonds

1 cup walnuts

5 eggs, beaten

1 cup butter

1 cup sugar

2 1/2 cups flour

1 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon vanilla

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 (45) 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

Filling:

2 pounds cream cheese, room temperature

1 cup sugar

4 large eggs, room temperature

1 teaspoon lemon zest

2 teaspoons vanilla extract

¼ cup heavy cream

¼ cup sour cream

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 angel 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; **DON'T PRESS.**

Peel, quarter, seed and slice apples about 1/8 to 1/4-inch thick. Arrange apples in layers on top of crumb mixture. Fill center with jam or apple butter. Bake 350-degrees for 35 minutes over a baking sheet to prevent burning.

Add all topping ingredients to food processor. Blend until smooth. Spoon mixture over apples and bake 20 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
1/2 cup + 3/4 cup sugar
4 medium Braeburn (Granny Smith, Fuji, Gala) apples, peeled, cored and cut into 8 wedge.
3/4 cup all purpose flour

2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup yellow cornmeal
1/2 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 1/2 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 or until 210-degrees. 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 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
1 ½ cups hot water
2/3 cup Dutch cocoa
1/3 cup brown sugar
1 cup sugar
5 tablespoons unsalted butter
2 ounces semisweet or bittersweet
chocolate, chopped

¾ cup flour
2 teaspoons baking powder
1 teaspoon vanilla extract
1/3 cup whole milk
¼ teaspoon salt
1 large egg yolk
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 ½ 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

9 x 13-inch baking dish, serves 12-16

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 9 by 13-inch baking dish with Pam.

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

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 65 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.

Chocolate Peanut Butter Cobbler

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

Serratto Restaurant, Portland

3/4 cup + 2 tablespoons brown
sugar
1/4 cup + 1 tablespoon cocoa
powder
1 1/2 ounces chopped bittersweet
chocolate
1 1/4 cups flour
3/4 cup + 2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1/2 teaspoon salt

3/4 teaspoon baking powder
1/4 cup + 2 tablespoons whole milk
1 tablespoon melted butter
1/2 teaspoon vanilla
1 (12 ounces) pkg milk chocolate
chips
1/2 cup fresh peanut butter
1 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, 1 1/2 tablespoons unsweetened cocoa powder and chopped chocolate. Set aside.

in a large bowl sift together flour, sugar, cinnamon and remaining 3/4 cup 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 with damp fingers. 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 50 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, (8x8-inch pan)

Emeril Lagasse

(1/2) 1 tablespoon vegetable shortening

(1) 2 cups plus 1 tablespoon all-purpose flour, divided

(3) 6 large eggs, separated

(1) 2 cups granulated sugar

(1) 2 teaspoons baking powder

(1/4) 1/2 cup whole milk

(1/2+) 1 1/4 teaspoons vanilla extract, divided

(6 oz) 1 (12-ounce) can evaporated milk

(1) 2 (14-ounce) cans sweetened condensed milk

(1 1/2) 3 cups heavy cream, divided

(1/2) 1 tablespoon confectioners' sugar

Optional garnish: (strawberries)

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. Add powdered sugar and 1/4 teaspoon vanilla or 4 teaspoons cinnamon. Beat until stiff.

Spread whipped cream over chilled cake. Serve cake with reserved milk sauce.

Almond Cake

Donna Saffir

1/4 pound unsalted butter(at room temperature)

3/4 cup sugar

1 cup almond paste, shredded

3 eggs

1/3 teaspoon baking powder

pinch of salt

1/4 teaspoon almond extract

1 tablespoon Kirsch or Grand Marnier or other liquor

1/4 cup sifted cake flour (try 1/2 cup flour)

confectioner's sugar(optional)

garnish: sliced almonds and sanding sugar

Line an 8 inch round pan with parchment paper; butter and flour. Preheat the oven to 350.

Cream together the butter and sugar until light and fluffy. Add the almond paste and beat in well. Beat in the eggs, one at a time. Add the baking powder, salt, almond extract and Kirsch or Grand Marnier and mix in well. Fold in the flour, being careful not to over mix the batter. Transfer the batter to the prepared cake pan, mounding the center slightly higher in the center. Garnish top of cake with sliced almonds and sanding sugar.

Place in the preheated oven over a baking sheet and bake about 30-40 minutes, or until golden brown and a toothpick inserted in the center comes forth clean. Let cool slightly on a wire rack, then turn out of the pan onto the rack. When completely cool dust with confectioner's sugar if you wish.

Marshmallow Frosting

Makes about 8 cups

Christine Gallary at Chow.com

4 eggs at room temperature, separated

1 cup sugar

1/4 teaspoon cream of tartar

pinch salt

1 teaspoon vanilla extract

Select a pot that will hold your mixer bowl without touching the bottom. Fill with 1 inch of water and bring to a simmer over medium heat.

Place egg whites, sugar, cream of tartar and salt in the mixer bowl over the pot of simmering water. Make sure it does not touch the water. Heat the mixture, whisking constantly until it reaches 120-degrees, about 3 minutes.

Transfer the bowl to a mixer fitted with the whisk attachment. Whisk for 1 minute on medium speed. Increase speed to high and whisk until stiff, glossy peaks form, about 5 minutes.

Add vanilla and whisk about 1 minute. Use immediately or store in an airtight container at room temperature for up to 3 hours.

Crunchy Milk Chocolate-Peanut Butter Layer Cake

Serves 12

Food and Wine Magazine, adapted

Cake:

- 1 cups plus 1 tablespoons sugar
- 3/4 cup plus 2 tablespoons all-purpose flour
- 1/4 cup plus 3 tablespoons unsweetened cocoa powder
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 large eggs
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 1/2 teaspoons pure vanilla extract
- 1/4 cup plus 3 tablespoons boiling water

Filling:

1/3 cup sliced almonds
1/2 cup confectioners' sugar
2 large egg whites
1 tablespoon granulated sugar
1/2 cup salted roasted Spanish peanuts, coarsely chopped
1 cup fresh peanut butter
2 tablespoons unsalted butter, softened
3 ounces milk chocolate, chopped
1 cup Rice Krispies

Frosting:

10 ounces milk chocolate bits
1/2 cup plus 2 tablespoons hot water
1/2 pound unsalted butter cut into 1/2-inch pieces, thoroughly chilled

1. **Cake:** Preheat the oven to 350°. Butter **two** 8-inch cake pan. Cut out a circle of parchment and place it on the bottom of the pan; butter and flour the

pan and set it aside. In a large bowl, whisk the sugar, flour, cocoa, baking powder, baking soda and salt. In a medium bowl, whisk the eggs, milk, oil and vanilla. Whisk the wet ingredients into the dry ingredients. Whisk in the boiling water. Pour the batter (it will be thin) into the prepared pan and bake for about 20 minutes, or until a toothpick inserted in the center comes out clean. Let cool.

2. **Meringue Filling:** Reduce the oven temperature to 325. Trace two 8-inch circles onto parchment paper and lay them on two baking sheets. In a food processor, pulse the almonds with the confectioners' sugar until they're finely ground. In a bowl, using an electric mixer, beat the egg whites at medium speed until soft peaks form. Add the granulated sugar and beat until the whites are stiff and glossy, about 2 minutes. Using a rubber spatula, fold in the almond mixture. Spread the meringue on the parchments to fill the circles. Sprinkle the chopped peanuts on top. Bake for about 20 minutes, until lightly browned and firm. Turn off oven and leave meringues in overnight. In a medium bowl set in a saucepan of simmering water, heat the peanut butter with the butter and milk chocolate, stirring constantly, until smooth and melted. Remove from the heat and fold in

the Rice Krispies. Spread the mixture all over the meringue rectangle. Just before assembly, transfer to the freezer for 30 minutes.

3. **Frosting:** Melt chocolate with 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. (This may take several hours; it's best to do it the day before assembly.)

4. **Assembly:** Place one layer of meringue on a serving platter. Spread 1/4 of the frosting over the top. Add one cake layer and frost it with 1/4 of the frosting. Add the second layer of meringue and spread it with frosting. Add the second layer of cake and spread the top with the remaining frosting. Refrigerate until firm, at least 1 hour. Using a serrated knife, trim the edges if necessary. Cut slices with a serrated knife and serve.

Almost Famous Pumpkin Cheesecake

Serves 12-16

Food Network

2 cubes unsalted butter, melted

3 cups graham cracker crumbs

2 1/4 cups sugar

Salt

2 pounds cream cheese, at room temperature

1/4 cup sour cream

1 15-ounce can pure pumpkin

6 large eggs, at room temperature, lightly beaten

1 tablespoon vanilla extract

3 teaspoons pumpkin pie spice

Butterscotch Sauce

Position a rack in the center of the oven and preheat to 325 degrees Fahrenheit.

Brush a 10-inch springform pan lightly with some of the butter. Stir the remaining butter with the crumbs, 1/4 cup of the sugar and a pinch of salt in a bowl. Press the crumb mixture into the bottom and up the sides of the pan, packing it tightly and evenly. Bake until golden brown, 15 to 20 minutes. Cool on a rack, then wrap the outside of the springform pan with foil and place in a roasting pan.

Bring a medium pot of water to a boil. Meanwhile, beat the cream cheese with a mixer until smooth. Add the remaining 2 1/4 cups sugar and beat until just light, scraping down the sides of the bowl and beaters as needed. Beat in the sour cream, then add the pumpkin, eggs, vanilla, 1 teaspoon salt and the spices and beat until just combined. Pour into the cooled crust.

Gently place the roasting pan in the oven (don't pull the rack out) and pour the boiling water into the roasting pan until it comes about halfway up the side of the springform pan. Bake until the outside of the cheesecake sets but the center is still loose, about 1 hour 45 minutes. Turn off the oven and open the

door briefly to let out some heat. Leave the cheesecake in the oven for 1 more hour, then carefully remove from the roasting pan and cool on a rack. Run a knife around the edges, cover and refrigerate at least 8 hours or overnight.

Bring the cheesecake to room temperature 30 minutes before serving. Unlock and remove the springform ring. Pour butterscotch sauce over each piece individually and serve.

Original Plum Torte

Serves 8

The original 1983 recipe called for 1 cup sugar; the 1989 version reduced that to 3/4 cup. We give both options below.

3/4 cup sugar

1/2 cup unsalted butter, softened

1 cup unbleached flour, sifted

1 teaspoon baking powder

Pinch of salt (optional)

2 eggs

24 halves (or quartered) pitted
purple plums or less for smaller pan

Sugar, lemon juice and cinnamon,
for topping

Heat oven to 350 degrees.

Cream the sugar and butter in a bowl. Add the flour, baking powder, salt and eggs and beat well.

Spoon the batter into a springform pan of 7, 8, 9 or 10 inches. Place the plum halves skin side up on top of the batter. Sprinkle lightly with sugar and lemon

juice, depending on the sweetness of the fruit. Sprinkle with about 1 teaspoon of cinnamon, depending on how much you like cinnamon.

Bake 1 hour, approximately. Remove and cool; refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped cream. (To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.)

5 Ways to Adapt Our Famous Plum Torte Recipe

First published in 1983, Marian Burros's plum torte has become one of the most popular recipes in the history of *The Times*, and it's no mystery why. There are so many things to love: It's easy, it's practically no-fail and it's endlessly adaptable. Here are five ways to make the legendary torte your own, drawn directly from readers who have done just that.

1. Replace the plums with almost any seasonal fruit: apricots, halved and pitted; cranberries or any summer berry; sliced apples, nectarines, peaches and pears. Canned and frozen fruit can stand in for fresh.
 2. Experiment with spices, herbs and extracts: vanilla extract, almond extract, nutmeg, ginger, cardamom, rosemary, orange or lemon zest.
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Strawberry and Cream Layer Cake

Yields 8 to 10 servings

By Claire Saffitz

1 ½ pounds fresh strawberries, hulled

½ cup granulated sugar

1 cup heavy cream, chilled

1 cup mascarpone or sour cream, chilled

Pinch of kosher salt

sugar to taste, about 1-2 tablespoons

1 [Sponge Cake](#) recipe, baked in a 9-inch springform pan and cooled or one pre-made almond cake.

Fill a small saucepan with about 1 inch of water and set over medium heat until the water steams.

Meanwhile, coarsely chop about a quarter of the strawberries and combine in a medium heatproof bowl with the sugar. Cover the bowl tightly and set it over the saucepan. Reduce the heat if necessary to keep the water just below a

simmer and allow the berries to sit, swirling the bowl once or twice to dissolve any stubborn sugar clumps, until they've released all their juices, are mushy, and swim in a translucent red liquid, 35 to 45 minutes. Remove the bowl from the heat, uncover and strain through a fine-mesh strainer.

In a separate medium bowl, combine the heavy cream, crème fraiche, salt and sugar. Whisk the mixture vigorously by hand, or beat with a hand mixer on medium-high, until thick, light and holding a medium peak. Chill the bowl of whipped cream. Thinly slice the remaining raw strawberries lengthwise and sprinkle with sugar.

Invert the sponge cake on a flat serving plate or cake stand. Holding a long serrated knife, slice clean through the cake horizontally. Set the top layer aside.

Use a pastry brush to dab several tablespoons of the strawberry syrup across the bottom layer, lightly soaking the entire surface. Pull the bowl of cream from the refrigerator and dollop about half of it across the soaked layer, then spread in an even layer all the way to the edges. Arrange half of the sliced strawberries on top of the cream, then place the second cake layer on top of the first, cut-side up. Lightly soak the top layer of cake with the strawberry syrup,

reserving any remaining syrup for serving. Spread the remaining cream on top of the cake, then pile the remaining sliced strawberries over top. Brush the strawberries lightly with remaining syrup. (If not serving immediately, cover loosely and refrigerate until ready to serve.)

Slice the cake with a serrated knife and serve. Drizzle the slices with any remaining strawberry syrup. The cake is best served the day it's made, but will keep, covered and chilled, for up to 3 days.

Pumpkin Bundt Cake

- Yield: serves 12

2 and 3/4 cups all-purpose flour (spoon & leveled)
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
2 teaspoons pumpkin pie spice
optional: 1 and 1/2 cups dark or semi-sweet chocolate chips
1 cup vegetable oil*

4 large eggs
1 cup packed light or dark brown sugar
3/4 cup granulated sugar
1 (15 ounce) can pumpkin puree
1 teaspoon pure vanilla extract
optional topping: salted caramel, brown butter icing, or maple icing

Preheat the oven to 350°F and grease a 9.5 or 10-inch Bundt pan.

Whisk the flour, baking soda, salt, cinnamon, ginger, cloves, nutmeg, allspice, and chocolate chips together in a large bowl. Set aside. Whisk the oil, eggs, brown sugar, granulated sugar, pumpkin, and vanilla extract together until combined. Pour the wet ingredients into the dry ingredients and use a mixer or whisk until completely combined. Batter will be thick.

Bake for 55-70 minutes or until a toothpick inserted into the cake comes out clean with just a couple lightly moist crumbs. This is a large, heavy cake so don't be alarmed if it takes a little longer in your oven.

Once done, remove from the oven and allow to cool for 2 hours inside the pan. Then, invert the slightly cooled Bundt cake onto a wire rack or serving dish. Allow to cool completely before drizzling with salted caramel (or icing) and serving.

Cover leftover cake tightly and store at room temperature for a couple days and/or in the refrigerator for up to 5 days.

Homemade Salted Caramel Recipe

Yield: 1 cup

1 cup granulated sugar

6 Tablespoons salted butter, room temperature cut up into 6 pieces

1/2 cup heavy cream, at room temperature

1 teaspoon salt

Heat granulated sugar in a medium heavy-duty saucepan (avoid using non-stick) over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn it.

Once sugar is completely melted, immediately stir in the butter until melted and combined. Be careful in this step because the caramel will bubble rapidly when the butter is added. If you notice the butter separating or if the

sugar clumps up, remove from heat and vigorously whisk to combine it again.. Keep whisking until it comes back together, even if it takes 3-4 minutes. It will eventually– just keep whisking. Return to heat when it's combined again.)

After the butter has melted and combined with the caramelized sugar, cook for 1 minute without stirring.

Very slowly stir in 1/2 cup of heavy cream. Since the heavy cream is colder than the hot caramel, the mixture will rapidly bubble when added. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute. It will rise in the pan as it boils.

Remove from heat and stir in the salt. Allow to slightly cool down before using. Caramel thickens as it cools.

Cover tightly and store for up to 1 month in the refrigerator. Caramel solidifies in the refrigerator. Reheat in the microwave or on the stove to desired consistency.

Pumpkin Cake

Yield: serves 12

2 ¼ cups all-purpose flour (spoon & leveled)

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

1 and 1/2 teaspoons ground cinnamon

2 teaspoons pumpkin pie spice

1 cup canola or vegetable oil

4 large eggs

1 cup packed light or dark brown sugar

1/2 cup granulated sugar

1 (15 ounce) can pumpkin puree

1 and 1/2 teaspoons pure vanilla extract

Cream Cheese Frosting

8 ounces full-fat block cream cheese, softened to room

temperature

1/2 cup unsalted butter, softened to room temperature

3 ¼ cups confectioners' sugar

1 teaspoon pure vanilla extract

1/8 teaspoon salt

Preheat the oven to 350°F and grease a 9×13 inch glass baking pan.

Whisk the flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice together in a large bowl. Set aside. Whisk the oil, eggs, brown sugar, granulated sugar, pumpkin, and vanilla extract together until combined. Pour the wet ingredients into the dry ingredients and use a mixer or whisk until completely combined. Batter will be thick.

Spread batter into the prepared pan. Bake for 30-36 minutes. Baking times vary, so keep an eye on yours. The cake is done when a toothpick inserted in the center comes out clean. If you find the top or edges of the cake is/are browning too quickly in the oven, loosely cover it with aluminum foil.

Remove the cake from the oven and set the entire pan on a wire rack. Allow to cool completely. After about 45 minutes, I usually place the cake in the refrigerator to speed things up.

Make the frosting: In a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on high speed until smooth and creamy. Add 3 cups confectioners' sugar, vanilla, and salt. Beat on low speed for 30 seconds, then switch to high speed and beat

for 2 minutes. If you want the frosting a little thicker, add the extra 1/4 cup of confectioners sugar (I add it). Spread the frosting on the cooled cake. Refrigerate for 30 minutes before serving. This helps sets the frosting and makes cutting easier.

Cover leftover cake tightly and store in the refrigerator for 5 days.

Boston Cream Pie

Serves 10

By [Samantha Seneviratne](#)

Notes: This traditional version is best the day it's made, but will hold up in the fridge for a couple of days, covered loosely.

For the Custard: (Double recipe for two layers of custard)

3 large egg yolks

½ cup/100 grams granulated sugar

2 tablespoons cornstarch

Pinch kosher salt

1 cup/240 milliliters whole milk

¼ cup/60 milliliters heavy cream

1 tablespoon/14 grams unsalted butter

1 teaspoon pure vanilla extract

(continued)

For the Cake:

8 tablespoons/114 grams (1 stick) unsalted butter, cut into pieces, plus more for the pan

1 $\frac{3}{4}$ cups/224 grams all-purpose flour

1 $\frac{3}{4}$ teaspoons baking powder

$\frac{3}{4}$ teaspoon kosher salt

$\frac{3}{4}$ cup/180 milliliters whole milk

3 large eggs, at room temperature

1 cup/200 grams granulated sugar

1 teaspoon pure vanilla extract

For the Glaze:

$\frac{1}{4}$ cup/60 milliliters heavy cream

4 ounces/113 grams semisweet chocolate chips

1 teaspoon neutral oil, such as safflower

Pinch kosher salt

Make the custard: In a medium saucepan, whisk together egg yolks and sugar until well combined. Whisk in cornstarch and salt. In a slow, steady stream, whisk in milk and then the cream. Add butter. Cook mixture over medium-low heat, stirring constantly with a wooden spoon, just until it starts to thicken. Immediately whisk mixture until smooth, then continue to cook and stir custard until it has come to a very low boil for 2 minutes, about 6 to 8 minutes total. Strain custard through a fine mesh sieve into a small bowl, pushing it through with a small spatula. Stir in vanilla. Cover with plastic wrap, pressing the plastic directly onto the surface. Chill for at least 3 hours and up to 24 hours.

Prepare the cake: Heat oven to 325 degrees. Butter a 9-by-2-inch round baking pan, generously greasing the sides, and line it with parchment paper. Butter parchment paper. In a medium bowl, whisk together flour, baking powder and salt.

In a small saucepan, bring the milk and butter to a simmer over medium heat. When the butter is melted, remove pan from heat. In a large bowl, beat eggs and sugar with an electric mixer until pale and thick, about 4 to 6 minutes.

With the mixer running on low, add the milk mixture and beat until combined. Then add flour mixture and vanilla and beat until combined.

Transfer batter to the prepared pan and smooth the top. Bake until a toothpick inserted into the center comes out clean, 30 to 35 minutes (210-degrees).

Transfer to a rack and let cool 10 minutes. With a very thin knife, cut around the edge to release the cake from the side of the pan. Carefully flip the cake onto the rack, then turn it right-side-up to cool completely. Refrigerate for easy cutting.

Assemble the cake: Using a serrated knife, carefully cut the cake into four layers and place the bottom layer on a serving plate. Stir custard, and spread it onto the cut side of the bottom half. Repeat for next layer. Replace the top half of the cake, cut side down.

Prepare the glaze: In a small saucepan over medium-low, heat the cream to a simmer. Remove the pot from the heat and pour cream over the chocolate chips, oil, salt and let stand for 3 minutes. Whisk until smooth. Spread the glaze evenly over the top of the cake.

Butter Mochi

Makes 1 (9-by-13-inch) cake

Genevieve Ko, NY Times Cooking

Mochi Cake:

6 tablespoons/84 grams unsalted butter, melted and cooled, plus more for greasing the pan

3 cups/453 grams mochiko (sweet rice flour), like Blue Star brand

2 teaspoons baking powder

½ teaspoon fine sea salt

4 large eggs

2 cups/416 grams granulated sugar

2 (13.5-ounce) cans unsweetened coconut milk (scant 3 1/2 cups)

1 tablespoon pure vanilla extract

Optional: 3-4 tablespoons butter softened

Passion Fruit Glaze:

1 ½ packed cups/219 grams confectioners' sugar

2 to 4 tablespoons passion fruit pulp or purée

Optional: 3 to 4 tablespoons butter, softened

Make the mochi: Heat the oven to 350 degrees. Lightly butter a 9-by-13-inch cake pan, then line the bottom and sides with parchment paper.

Whisk the mochiko, baking powder and salt in a medium bowl. Prepare the batter in a stand mixer or in a large bowl with an electric hand mixer or whisk: Whisk the eggs and sugar until pale yellow and thick. Continue whisking while pouring in the coconut milk, then the butter and vanilla. Continue whisking while gradually adding the mochiko mixture. Whisk until the batter is completely smooth. Pour into the prepared pan, then tap it against the counter to get rid of any air bubbles.

Bake until golden brown and crackly, 1 hour 15 minutes to 1 1/2 hours. When you press the center, it should bounce back but not indent at all. Cool completely in the pan on a wire rack. Use the parchment paper to slide the cooled mochi out of the pan.

Make the Passion Fruit Glaze: Mix the confectioners' sugar, butter and 2 tablespoons passion fruit pulp until smooth. It should be thick but drippy. If needed, add another 1 to 2 tablespoons pulp. Spread the glaze evenly over the mochi and let stand until set.

Cut the mochi into squares or bars. Serve immediately, or keep in an airtight container at room temperature for up to 3 days.

Diana's Peanut Butter Chocolate Stack

Serves 8 to 12

READ NOTES AT END OF RECIPE CARD

1 package brownie mix

3/4 cup fresh, smooth peanut butter

1/2 cup powdered sugar

1/2 cup graham cracker crumbs, 7 squares

1/2 cup butter, softened

caramel sauce for drizzling

handful of chocolate bits and peanuts for topping

Baked brownie in 8 x 8-inch pan; cool to room temperature. Refrigerate thoroughly. Using a chef's knife, trim all edges and discard. Then, carefully cut the brownie in half vertically and then each section in half horizontally. Set aside.

Mix butter, peanut butter, powdered sugar and cracker crumbs in a food processor bowl until well blended. Layer the peanut butter mixture on the brownie bases. Top with the other half of the fudge brownies and press down so the layers come together, press enough for it to stick but not for the peanut butter to ooze out.

Top with another layer of peanut butter mixture and sprinkle with chocolate and peanuts.

Finally drizzle the caramel sauce over the tops.

Refrigerate to firm -up filling. Remove 5 to 10 minutes before serving.

Tips:

Refrigerate thoroughly or freeze for one hour.

Use chef's knife, not serrated.

Heat knife in hot water for several minutes, dry, cut brownies, clean, reheat briefly, repeat.

Or spray knife lightly with cooking spray, cut brownies, clean, repeat.

Peppermint Chocolate Stacks

1 package brownie mix

Optional: 1 teaspoon peppermint extract

Filling:

1/2 cup unsalted butter, softened

2 - 3 tablespoons heavy cream

2 tablespoons custard powder

1 3/4 cups powdered sugar

Topping:

Filling

crushed peppermint candy

semisweet chocolate bits

butter

Prepare an 8" square pan with overlapping parchment paper. Spray with Pam. Bake brownie mix as directed on package. Be careful not to overcook. Cool, then remove can from pan. Freeze for one hour. Then using a chef's knife, trim all edges and discard.

In the meantime, prepare the filling: Add powdered sugar, butter, custard powder and 2 tablespoons heavy cream to mixer fit with paddle attachment.

Whip until very pale and fluffy while adding another 1 Tbsp cream to thin if needed.

Carefully cut the brownie in half vertically and then each section in half horizontally. Spread the filling on the brownie bases and sprinkle with peppermint candy. Top with the other half of the fudge brownies and press down so the layers come together, press enough for it to stick but not for the filling to ooze out. Top with another layer of filling and sprinkle with peppermint candy.

Melt chocolate in microwave on high for 15 minute intervals, stirring in-between, adding enough butter to pour easily into a bottle nosed container. Finally drizzle the chocolate sauce over the tops. Refrigerate.

To serve use chef's knife, not serrated. Heat knife in hot water for several minutes, dry, cut brownies into slices, clean, reheat briefly, repeat. Or spray knife lightly with cooking spray, cut brownies, clean, repeat. Serve at room temperature or slightly chilled.

