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Julie's Recipe Collection (Sweet)

July 2026

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Favorites

Sources:

Mary	Mary Weber	Carrie	Carrie Kourkoumelis	FA	Old Farmer's Almanac
Jane	Jane Gallagher	Rhona	Rhona Rader Hayes	JO	Jamie Oliver
Ed	Ed Gallagher	AR	AllRecipes.com	MS	Milk Street
Dessie	Dessie Weber	ATK	America's Test Kitchen	Martha	Martha Stewart
Sue	Sue Moeslein	BA	Bon Appétit	YM	Yankee Magazine
Kathryn	Kathryn Weber	CC	Cooks Country		

Beverages





Beverage, Glög | Paul Fortune

3 sticks cinnamon

20 cardamom seeds

Tie into cheesecloth bag.

1 lb raisins

1 dozen prunes

1 qt grape juice

10 cloves

2 t candied orange peel

1 gal port wine

1½ c sugar

1 qt 190-proof grain alcohol

Simmer raisins, prunes, grape juice, spice bag for 10 min. Stir in wine, sugar, simmer 10 min. Remove from heat, add alcohol. (Optional, toss in match to ignite, cover immediately.)

Let stand 3 days, strain, and bottle.

Variation: Use white raisins, white grape juice, rose wine, eliminate prunes.



Beverage, Strawberry Lemonade | FA

Yield: 3 servings

1 c strawberries, hulled
and sliced

½ c sugar

1 c fresh lemon juice

1¼ to 1½ c cold sparkling water

Put the strawberries into a blender or food processor and purée. Add the sugar to the lemon juice and stir to blend. Add the lemon juice and sparkling water to the pureed berries. Stir to blend, then pour into ice-filled glasses.



Beverage, Watermelon Punch | FA

6 c watermelon juice
(10-lb oblong watermelon)

2 c pineapple juice

12 oz frozen raspberry juice
blend

6 oz frozen orange juice
concentrate

¼ c lemon juice

To make watermelon juice, process small chunks of watermelon with seeds removed in a food processor until they turn to liquid.

Combine all ingredients in a large jar or pitcher and serve chilled over crushed ice.

Note: Make more than you need for this punch, freeze the extra liquid in ice-cube trays and use the watermelon cubes to chill the punch.



Beverage, White Sangria | MS

- ¼ c sugar
- 8 large basil leaves
- 1 750-ml bottle white vinho verde wine, chilled
- 2 celery stalks, cut on diagonal into 1" pieces
- 2 2" cinnamon sticks
- 2 T lemon juice, plus ½ lemon, thinly sliced
- 3 T orange juice, plus ½ orange, thinly sliced
- 1 Peach or nectarine, halved, pitted and sliced
- 2 c chilled soda water
- Ice, to serve



In a large pitcher or punch bowl, stir together the sugar, basil and wine, lightly bruising the basil, until the sugar dissolves. Stir in the celery, cinnamon, orange and lemon juices and the sliced peach. Cover and refrigerate for at least 1 hr or up to overnight. Just before serving, stir in the orange and lemon slices and soda water. Serve over ice.

Note: Don't add the citrus slices until just before serving.

Beverage, Berry Iced Tea | FA

Yield: 8 servings

- 2 c berries, crushed
- 6 c strong tea
- 1 c sugar
- 1 c lemon juice
- ice cubes or cubes of frozen juice
- fresh berries, for garnish
- sprigs of mint, for garnish



Put crushed berries into a pitcher. Add tea, sugar, and lemon juice; stir to dissolve sugar. Add ice cubes and serve garnished with fresh fruit or a sprig of mint.

Beverage, Maine Blueberry “Fribble” | FA

- 4 c whole milk
- 1 c sugar
- 1 ½ t vanilla extract
- ½ c wild blueberries



Whisk milk, sugar, and vanilla extract in a bowl until sugar dissolves. Pour into an ice cream maker and chill according to package instructions until frozen. Pour the frozen ice milk into a blender with the blueberries and pulse until combined.

Beverage, New Year Punch | FA

- 1 qt apple juice or apple cider
- 1 cinnamon stick
- 4 cardamom pods, broken
- 6 whole cloves
- 1 bottle sparkling wine or champagne
- ice



Optional: apple slices for garnish,
cinnamon stick

In a medium saucepan, combine the apple juice and spices. Bring to a boil, reduce heat to low, cover, and simmer for 10 min. Chill overnight in a large pitcher. To serve, strain the spiced juice into a punch bowl. Add the sparkling wine or champagne. Just before serving, add the ice.

For a fancy occasion, rim of the glasses with cinnamon-sugar. Wet the edge of the glass in some extra apple juice, then dip the wet edges into a bowl that has 1 part cinnamon to 2 parts granulated sugar.

Note: If you prefer, substitute ginger ale for the champagne.

Beverage, Mint Lemonade | FA

- 1 c sugar
- 2 c fresh mint leaves with stems
- 1 c fresh lemon juice
- 1 c fresh orange juice
- 1 c ginger ale

In a saucepan, combine the sugar with 3 c water. Bring to a boil over high heat, reduce the heat, and simmer for 5 min. Add the mint, remove from heat, cover, and let the liquid steep for 1 hr.

Strain into a bowl. In a pitcher, combine the mint syrup, lemon juice, orange juice, and ginger ale. Serve over crushed ice.

Tip: Make an ice mold with some of the leftover leaves, and float it in the punch bowl.



Beverage, Strawberry Rosé Spritzer | Food52

Makes one drink, with extra strawberry puree

Strawberry Puree:

- 1 lb strawberries, rinsed and hulled
- 3 T sugar (more or less)

Stir together the strawberries and sugar in a bowl and let them sit for an hour or so until nice and juicy.

Puree the berries and sugar in a blender, and then pass the puree through a fine mesh sieve. You should have about $\frac{3}{4}$ cup of puree.

Spritzer:

- 3 T strawberry puree (plus more to taste)
- 3 oz dry rosé
- Soda water

Put ice cubes in a glass. Add the strawberry puree and the rosé and stir.

Top with soda water and stir gently. Serve immediately.



Beverage, Switchel | FA

1 gal water

$\frac{1}{3}$ c apple cider vinegar

$1\frac{1}{2}$ c molasses

1 T freshly grated ginger

The molasses can be replaced with maple syrup, honey, or another sweetener. You can cut back the sweetener, too. Find the right balance for you. Switchel should taste refreshing. Another idea is to add a teaspoon of fresh lemon or lime juice for zing.

Alternatives:

1 gal water, 2 c dark brown sugar, 1 c molasses, 1 c apple cider vinegar, 1 t fresh ginger

Make the switchel last longer or less sweet by adding more water or a bubbly seltzer.

1 gal filtered water, 1 c honey, 1 c apple cider vinegar, 1 t salt, 1 tsp ginger and 1 t baking soda.

If you find the Switchel too sugary, replace the sugar and molasses with a few tablespoons of maple syrup. Add some zing with a couple tablespoons of lime juice.



Beverage, Fruit Shrub | YM

Shrubs are made with fresh fruit, vinegar, and sugar. Berries are perhaps the finest fruit for shrubs, but cherries, peaches, plums, pears, and other fruits may be used. They should be ripe and sweet, but they do not need to be perfect. Fruit should be washed may be peeled, chopped, or lightly crushed to shorten the infusing process. Ginger, citrus peel, or pepeppercorns may be added for flavor.

Any vinegar may be used, as long as it has at least 5 percent acidity. Distilled white vinegar has a clear, sharp flavor; apple cider vinegar is milder with a fruity flavor; and wine vinegars provide a smooth flavor. Balsamic vinegar is delicious with cherries and strawberries.

Use white granulated sugar for a neutral sweetness. Brown and raw sugars may also be used.

Fruit Shrub Syrup

2–3 c, depending on the juiciness of the fruit
2 c fruit, cleaned, peeled, seeded, and chopped
2 c vinegar
1½ to 2 c sugar

Quart-sized canning jar or glass container with a lid
Food thermometer
Clean kitchen cloth or paper towel
Cheesecloth or coffee filter

Sterilize the container: Wash the jar in hot, soapy water and rinse thoroughly. Submerge in a pot of warm water to cover by 1–2", boil 10 min. Wash the lid in hot, soapy water, rinse well, scald in boiling water.

Remove the jar using canning jar lifters or tongs and place on the counter. Transfer the prepared fruit in the container.

Place the vinegar in a saucepan and heat to at least 190°. Pour the vinegar over the fruit, leaving at least ¼" headspace. Wipe the rim with a clean, damp cloth, and cap tightly.

Let the vinegar cool completely. Store in a cool, dark place.

Let it stand 24 hr to 4 weeks until the desired flavor is reached.

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Strain the fruit from the vinegar through a damp cheesecloth or coffee filter. Do this at least once, or repeat until the vinegar shows no cloudiness. Save the fruit for another purpose (delicious in chutneys).

Put the fruit-infused vinegar and sugar in a saucepan. Bring to a boil, stir to dissolve sugar. Let cool. Pour into a sterilized container, cap tightly.

Ginger Switchel

2 T apple cider vinegar	¼ t ground ginger or 1 t grated fresh ginger
4 teaspoons sweetener (molasses, maple syrup, honey, sugar)	1 c water

Combine all ingredients in a jar or glass. Refrigerate 2 hrs or up to a day.

Shake or stir before serving. Taste and adjust sweetener, if desired. If using fresh ginger, strain through a fine sieve or cheesecloth.

Pour over ice or mix with soda water, if desired. Makes 1 to 2 drinks.

Blood Orange Shrub

4–5 blood oranges, juiced for 1 c of juice
1 c sugar

Combine juice and sugar until the sugar is entirely dissolved, 1 hr. Add ¾ c apple cider vinegar and stir it all together.

To serve, combine a couple spoonfuls in a glass with sparkling water

Store the shrub syrup in the refrigerator for up to 6 months. Taste before using to make sure the flavor is still good.

Discard immediately if it has mold or any signs of fermentation (bubbling, cloudiness, or sliminess).

To serve, mix 1 T shrub syrup into a glass of sparkling water.

Taste and add more syrup, if desired. Shrub syrups may also be used as cocktail mixers, in salad dressings, and more.



Black Raspberry Shrub

In a wide-mouth quart jar, combine a rough cup of black raspberries with 1 c of cane sugar. Smash them with a muddler. Cover the jar, refrigerate.

After two days, open the jar. The sugar will have pulled a great deal of the juice out of the fruit. If too thick and sticky, add ½ c water.

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Strain the seeds and pulp from the syrup for about 1½ c of syrup. Add 1 c vinegar (apple cider, red wine, blackberry vinegar). Stir well, refrigerate. The flavors will deepen.

Pour the sparkling water carefully with shrub in the glass. It makes the bubbles fizz and explode.

Raspberry Meyer Lemon Shrub

Muddle 6 oz raspberries and 8 oz granulated sugar together in a mason jar. Zest 2 meyer lemons into the jar. Add the lemon juice. Add 1 c apple cider vinegar. Stir together and let rest overnight in the refrigerator.

Set a fine mesh sieve over a bowl and work the fruit and syrup through it. Keeps for 3–4 weeks in the fridge.

Add to sparkling water, drizzle over fruit, top ice cream, or make a vinaigrette.

Cherry and Mint Shrub

Mix 2 c crushed sweet cherries, ¼ c mint leaves and ½ c sugar. Refrigerate overnight, stirring once or twice. Strain and mix with ¼ c red wine vinegar and ¼ c apple cider vinegar. Particularly good with tonic.

Tomato and Basil Shrub

Crush 1 lb Sungold or other cherry tomatoes and add ½ c sugar. Steep about 20 basil leaves in ½ c apple cider vinegar overnight. Combine in a jar, shake well and refrigerate for a week. Strain before drinking.

Cucumber and Dill Shrub

Steep overnight ¼ c fresh dill in ½ c white vinegar and ½ c apple cider vinegar. Cut 2 large cucumbers into chunks and put into a blender with a little water. Strain through a sieve. Strain the vinegar and add the cucumber juice. Refrigerate.

Celery Shrub

Chop 1 lb celery, leaves and all, and blend with ½ c water, adding water as needed. Strain and mix with 1 c sugar and 1 c apple cider vinegar. Shake well and refrigerate. Shake intermittently for a day or two. Strain. Add seltzer for homemade celery soda.

Brownies, Cakes, Frostings





Cake, Moist Dark Chocolate Cake | Jane

Preheat 350°

2 c flour

2 c sugar

3/4 c cocoa

1½ t baking powder

1½ t baking soda

1 t vanilla

1½ c boiling water

2 eggs

¼ t salt

¾ c corn oil

Mix all ingredients. Bake for 30 min.





Cake, Poor Man's Cake | YM

Preheat 350°

2 c brown sugar	1 t ground cinnamon
2 c hot water	1 t ground cloves
1 t salt	3 c all-purpose white flour
2 T shortening (or 1.5 T coconut oil)	1 t baking soda
15 ounces raisins	

In a large saucepan, combine the brown sugar, water, salt, shortening, raisins, and spices. Bring to a boil, then remove from the heat and let cool to room temperature. Sift together the flour and soda, add to the batter, mix well. Pour into 9×13" greased pan.

Bake for 30 min or until a tester inserted near the center comes out clean. Cool in the pan.

Cake, Poor Man's Cake | Jane

Preheat 350°

1 lb seedless raisins
2 c water

Simmer in saucepan for 5 min,
then add:

½ c shortening
1 c cold water

4 c flour	1 t cinnamon
2 c sugar	1 t nutmeg
1 T baking soda	1 t ground cloves
1 t salt	

Combine dry ingredients, add to wet. Bake for 1 hr.



Cake, Apple Pommeau | YM

Yield: 8 servings Preheat 350°

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|-----------------------------|--|
| 1½ c sugar | 1 t ground cinnamon |
| 3 large eggs | Pinch ground cloves |
| 1 c olive oil | Pinch sea salt |
| ½ c melted butter + | 1½ c coarsely chopped pecans |
| ¼ c pommeau or apple brandy | 4 apples, peeled and coarsely
chopped |
| 1 t vanilla extract | Confectioner's sugar |
| ¾ c flour | |
| 1 t baking powder | |

Butter a 9" springform pan and line the bottom with parchment paper.

Combine the sugar and eggs and beat well with an electric mixer. Slowly pour in the olive oil and then the melted butter, beating until emulsified. Mix in the pommeau and vanilla.

In a separate bowl, whisk together the flour, baking powder, cinnamon, cloves, and salt. Add by cup to the wet ingredients and stir until combined. Stir in the pecans and fold in the apples.

Turn out the thick batter into the prepared pan and smooth the top. Bake until the center is firm to the touch and the crust is craggy and golden brown, 1 hr 15 min.

Let cool slightly, then remove from the pan and set on a rack to finish cooling. When completely cool, dust with confectioner's sugar.

Note: Pommeau is apple brandy mixed with cider, and it isn't quite as strong, but you can always substitute straight apple brandy.



Cake, Apple Pie Mini Bundt Cakes | Metrowest

Yield: 24 mini bundt cakes Preheat 350°

- | | |
|---------------------------|----------------------------|
| ½ c butter, room temp | 1½ t ground cinnamon |
| ½ c light brown sugar | ⅛ t nutmeg |
| ¼ c sugar | ⅛ t allspice |
| 2 large eggs, room temp | 1½ c flour |
| ½ c buttermilk, room temp | 1½ c tart apples, shredded |
| 2 t vanilla extract | 2 T heavy cream |
| 1 t baking soda | ¼ t salt |
| ½ t salt | 4 c confectioners' sugar |

Spray the cavities of the mini bundt pan with non-stick spray. Set aside.

Cream butter, brown sugar, and sugar at high speed until light and creamy, 2 min.

Add eggs, beating well after each addition. Add buttermilk, vanilla extract, baking soda, salt, cinnamon, nutmeg, and allspice. Beat until well combined, 1 min.

Add the flour; beat on low until combined. Fold in the apples. Add the batter to the pan using a 1¼" scoop.

Bake 18–20 min until the sides begin to pull away from the pan. Place on a wire rack to cool for 5 min. Cool completely.

Frosting:

Beat the cream cheese, heavy cream, and salt on high until light and fluffy. Gradually beat in the powdered sugar 1 c at a time, mixing until smooth and creamy. Adjust the amount of confectioners' sugar or cream for the desired consistency.

When the cakes are completely cooled, transfer them to brioche muffin liners. Pipe the frosting from the outside to the center top of each of the little cakes.



Cake, Applesauce Cake | FA

Preheat 350°

1 c butter

1-1/2 c sugar

2 c hot applesauce

3 eggs

3 c flour

2 t nutmeg

2 t baking soda

2 t allspice

4 t cinnamon

In a saucepan melt butter, add sugar, hot applesauce, and eggs.

Sift flour and spices and add to mixture.

Bake in an 11×13" pan for 45–50 min.



Cake, Blueberry Bundt Cake| YM

Preheat 350°

2 c blueberries (fresh or frozen)

2 T cinnamon

5 T sugar

2¼ c sugar

1 c oil

4 eggs

3 c flour

3 t baking powder

½ t salt

2½ t vanilla

⅓ cup orange juice or milk

1 cup confectioners' sugar

2 T butter, very soft

1 T lemon zest (optional)



Grease standard 12-c Bundt pan with cooking spray.

Mix blueberries, cinnamon, and 5 T sugar and set aside.

Mix together additional sugar, vegetable oil, and eggs.

Add flour and baking powder to mixture. Add salt, vanilla, and orange juice in batter and beat well.

Spread ⅓ batter in the pan. Top with ½ blueberry mixture, forming a ring around the center of the pan. Repeat, ending with the batter.

Bake 75–90 min. Cool slightly. Remove cake from pan.

Mix confectioners' sugar, butter, and lemon zest (if using) to make icing and drizzle on cake. Add a little milk if the consistency is too thick.

Note: Try using the juice of 1 lemon and 1 cup of confectionery sugar mixed together well and drizzled over the cake.

Cake, Blueberry-Lime Snack Cake | FA

Yield: 8–10 servings Preheat 350°

2 c plus 1 T cake flour

1½ t baking powder

¼ t baking soda

12 T butter, room temp

1½ c plus 1 T sugar

½ t salt

3 large eggs, at room temp

1 c milk, room temp

¼ c freshly squeezed lime juice

2 T lime zest

1½ c blueberries



Lightly grease a 9" cake pan with sides at least 2" tall and line with parchment paper; grease that, too.

Sift together the flour, baking powder, and baking soda, and set aside. In the bowl of a mixer with paddle, beat the butter, 1¼ c sugar, and salt on high until light and fluffy, 4–5 min. Reduce to low and beat in the eggs.

Combine the milk and lime juice (it will curdle) in a measuring cup. With the mixer on low, add the dry ingredients in three parts, alternating with the milk mixture.

Mix in the lime zest. Pour the batter into the prepared pan, spread evenly, and scatter the blueberries over the top. Sprinkle with the remaining tablespoon of sugar.

Bake until the cake is golden brown on top (the blueberries will sink into the batter) and the cake is beginning to pull away from the sides, 50–55 min. Let cool on a wire rack, then turn out, peel the parchment, and invert onto a platter. Cut into wedges and serve warm or at room temp.

Cake, Boston Cream Pie | YM

Yield: 10–12 slices Preheat 350°

Pastry Cream:

1½ c whole milk, divided	2 large egg yolks
⅓ c sugar	1½ T cornstarch
½ t plain gelatin	1½ T butter, softened
⅛ t salt	1 t vanilla

Bring 1¼ c milk with the sugar, gelatin, and salt to barely a simmer over med, whisking well to dissolve completely.

In a med bowl, whisk the yolks, cornstarch, and ¼ c milk.

Whisk 1 c hot milk mixture into the egg mixture. Strain back into the remaining hot milk.

Whisk the egg/milk mixture continuously over med until thickened and bubbling in the center, 5 min.

Remove from the heat and strain again into a med bowl; add the butter and vanilla extract. Whisk until smooth. Cover with plastic wrap, pressing onto the surface to prevent a skin. Chill thoroughly, preferably overnight.

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Chocolate Glaze:

- ¾ c semisweet chocolate chips
- 3–4 T heavy cream
- 1 T light corn syrup
- ½ t vanilla extract

In a med saucepan over med, combine the chocolate chips, 3 T of cream (more for a thinner glaze), and corn syrup, stirring occasionally.

When the chocolate is completely melted, remove from the heat and stir in the vanilla. Pour over the top of the cake, drizzling down the sides.

Let the glaze firm up; then serve immediately. Store any leftovers in the refrigerator. *(continued)*

Sponge Cake for Boston Cream Pie:

$\frac{1}{3}$ c unsalted butter +
1 c sugar

2 c cake flour +
2 t baking powder

$\frac{1}{4}$ t salt
2 large eggs

$\frac{3}{4}$ c whole milk, divided
1 t vanilla

Butter and flour two 8" round cake pans.

In a large bowl, cream the butter and sugar until light and fluffy.

In a separate bowl, whisk the flour, baking powder, and salt; set aside.

Add the eggs to the butter/sugar mixture one at a time. Add one-third of the dry ingredients to the butter/egg mixture, stir until moistened, add one-third of the milk. Repeat until all ingredients are combined. Stir in the vanilla extract.

Pour the batter into the pans. Rotating halfway through, bake until tops are lightly golden, 25–30 min. Let the layers cool 10 min; then remove from the pans and transfer to wire racks to cool completely.

To assemble, place one layer top side down onto a large cake plate. (If the cake has a domed top, use a serrated knife to remove the dome so the cake lays flat on the plate.) Spoon the chilled pastry cream onto the center of the cake and spread to barely reach the edge of the cake.

Place the other cake, dome side up, on top of the pastry cream. Store the cake in the refrigerator while you make the glaze.

Cake, Boston Cream Pie Cupcakes | YM

Preheat 350°F Line 12 muffin tins Makes 12 cupcakes

Cupcakes:

1½ cups cake flour	1 stick butter, melted and cooled
1 t baking powder	2 large eggs, room temp
½ t baking soda	½ c sour cream, room temp
½ t table salt	2 t vanilla extract
1 c sugar	¼ c whole milk, room temp

In a small bowl, whisk the flour, baking powder, baking soda, and salt. In a med bowl, whisk the sugar, melted butter, eggs, sour cream, and vanilla extract. Add half of the flour mixture, then the milk, and then the remaining flour

mixture, until the batter is just smooth. Fill each cupcake half full and bake 14–16 min. Cool completely. For easiest results, freeze for 20 min before filling.



Filling:

½ c sugar	4 large egg yolks	2 t vanilla extract
3 T cornstarch	2 c milk	
¼ t salt	3 T cold butter, 3 pieces	

In a med saucepan, whisk the sugar, cornstarch, and salt. Whisk in the egg yolks, then the milk. Cook over med, whisking constantly, until it begins to thicken, 6–7 min. Cook, stirring, for an additional minute.

Remove from heat; whisk in the butter and vanilla. Pour into a sieve over a heatproof bowl, press the cream through. Cover with plastic wrap, pressed onto the surface to prevent a skin. Refrigerate until chilled, at least 2 hr. *(continued)*

Glaze for Boston Cream Pie Cupcakes:

1 c semisweet chocolate chips

½ c heavy cream

Pinch of salt

Place the chocolate chips in a small heatproof bowl. Pour the cream into a small saucepan over med, add a pinch of salt, and bring to a gentle simmer. Pour the hot cream over the chocolate and let it sit for 3–4 min. Whisk until smooth and glossy. Use immediately.

Using a sharp paring knife, cut out a 1" hole in the top center of each cupcake, being careful not to cut through to the bottom. Lift out the cylinder of cake and set aside. Fill the

cupcakes, stopping just before the top. Trim the reserved cylinder and press gently so that the top of the cupcake is smooth. Lightly dust off any crumbs.

Carefully dip the top of each cupcake into the glaze, being sure to cover to the edge of the cupcake liners. Place on a tray or cooling rack and allow the glaze to set. Cover and refrigerate until serving. Serve cold or at room temp.

Cake, Cinnamon Apple Dump Cake | Globe

Preheat 350°

2 cans apple pie filling

2 T cinnamon

¼ t nutmeg

1 box yellow cake mix

½ c unsalted butter

¼ c brown sugar

Combine ingredients. Pour into greased 9×13" pan.

Bake 45–50 min.



Cake, Strawberry Angel Cake | Globe

Preheat 350°

1 21-oz can strawberry pie filling

1 16-oz box (just add water)
angelfood cake mix

Combine ingredients. Pour into greased 9×13" pan.

Bake 40–45 min.

Variation: Substitute crushed pineapple or other canned pie filling.



Cake, Cherry Vanilla Tea Cake | FA

Yield: 10 servings Preheat 350°

1½ c flour

1 t baking powder

½ t baking soda

¼ t salt

⅛ t nutmeg

1 stick butter, room temp

1 c sugar

2 large eggs, room temp

2 t vanilla extract

⅔ c sour cream

½ t grated lemon zest

1 c fresh cherries, pitted and
halved

confectioners' sugar



Lightly butter a 9" springform pan and dust with flour.

Sift the flour, baking powder, baking soda, salt, and nutmeg into a med bowl.

Using a mixer on med-high, cream the butter in a large bowl and gradually add the sugar, beating to blend. Add the eggs one at a time. Add the vanilla and beat to blend. Add half of the dry ingredients, then beat on low to combine. Add the sour cream and lemon zest and beat to blend, followed by the rest of the dry ingredients. When the batter is evenly mixed, fold in the cherries.

Scrape the batter into the pan and smooth the top with a spoon. Bake on the center oven rack for 35–40 min. Cool 20 min.

Remove the cake and sift the top liberally with confectioners' sugar. Serve slightly warm or at room temp.

Cake, Chocolate Bundt Cake with Glaze | MS

Preheat 350°

1 T butter, melted (pan)	1 t salt
1 T Dutch cocoa powder (pan)	1 c hot brewed coffee
2 c white sugar	3 large eggs, beaten
1¾ c flour	1 c buttermilk
¾ c Dutch cocoa powder	½ c neutral oil
1½ t baking powder	2 t vanilla extract
1½ t baking soda	

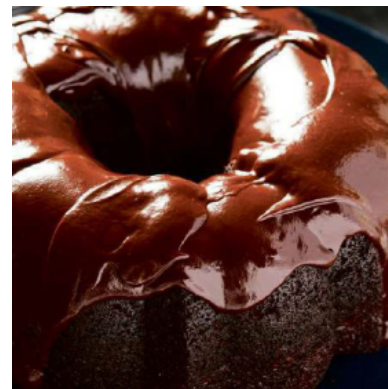
In a small bowl, stir butter and cocoa powder. Coat the inside of a Bundt pan, including the center tube.

In a large bowl, whisk the sugar, flour, cocoa, baking powder, baking soda, and salt; add the coffee and whisk. Add the eggs, buttermilk, oil, and vanilla; whisk until the batter is smooth.

Pour the batter into the pan. Rap it against the counter to release air bubbles. Bake 40–45 min. Cool 20 min, then invert onto a wire rack and cool to room temp. Transfer to a platter.

For glaze, in a med pan set over med, bring 1" of water to a simmer. Set the butter, cream, sugar, and salt in a heatproof bowl on top of the saucepan; make sure the bottom does not touch the water. Stir with a spatula until the butter is melted and the sugar has dissolved, 2 min. Remove from pan, stir in the chocolate, and let stand 1–2 min.

Stir the mixture. Add coffee and vanilla; stir until smooth and shiny. If too thick, stir in hot coffee 1 t at a time, not more than 1 T. Drizzle over the cake.



Glaze:

- 4 T butter, cut into 4 pieces
- ½ c heavy cream
- 3 T sugar
- Pinch of salt
- 8 oz bittersweet chocolate, finely chopped
- 2 T hot brewed coffee
- ½ t vanilla extract

Cake, Chocolate Cake with Chocolate Frosting | Globe

Preheat 350°

⅓ c chopped bittersweet chocolate
6 T unsalted butter, pieces
1 c sugar
6 T vegetable oil
2 eggs
1 t vanilla extract .

½ c hot black coffee
1 c cake flour or all-purpose flour
½ c Dutch proc. unsweetened cocoa pdr
½ t baking powder
½ t baking soda .
¼ t salt

Butter an 8" square cake pan. Line the bottom and sides with parchment, leaving a 2" overhang on the sides.

Fill a saucepan with 2 inches of water. Bring to a simmer over med. Turn off the heat. Set a heatproof bowl on the saucepan above the water. Add the chocolate and butter to the bowl; stir until they melt.

Remove the bowl from the water. Whisk in the sugar and oil. Whisk in the eggs. Whisk in the vanilla and coffee.

Frosting:

¼ c heavy cream
¼ c sugar
Pinch of salt

½ c chopped bittersweet chocolate
(65% or higher)
4 T cold, unsalted butter, pieces

1 t vanilla extract
¼ c sour cream

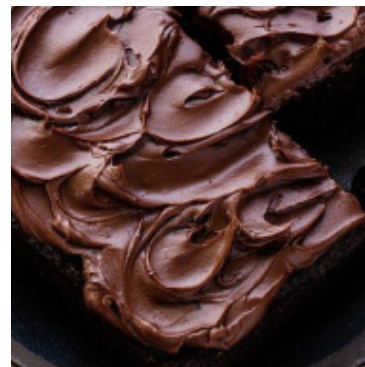
In a saucepan over med, bring the cream, sugar, and salt to a boil. Remove from heat and stir for 30 sec until the sugar dissolves.

Stir in the chocolate until it melts. Add the butter and vanilla and whisk until the butter melts. Whisk in the sour cream. Transfer to a bowl and refrigerate for 20–30 min until the frosting is cool and thick.

Set a strainer over the bowl. Add the flour, cocoa powder, baking powder, baking soda, and salt to the strainer. Sift into the bowl. Use a whisk to beat the batter until smooth. It will not be very thick.

Scrape the batter into the pan and bake 25–30 min.

Cool the cake on a rack for 10 min. Run a knife around the edges and using, lift the cake out of the pan with the parchment handles. Cool completely before frosting.



Cake, Chocolate Lava Cakes | FA

Preheat 350°

½ c + 2 T butter, large pieces
6 ounces bittersweet chocolate
1 t vanilla extract
2 T sugar
3 large eggs plus 1 large yolk, at room temp

1½ c confectioners' sugar
½ c all-purpose flour
big pinch of salt
vanilla ice cream, for topping



Butter six 1-c ceramic ramekins. Put 1 t of sugar in each. Turn the ramekins to coat them evenly with sugar. Set aside.

Combine all the butter and chocolate in the top of a double boiler over not-quite-simmering water until melted. When the chocolate is melted, whisk to smooth. Set aside to cool for 15 min. Stir in vanilla.

In a large bowl, whisk the eggs and yolk. Add the confectioners' sugar. The mixture will look curdled. Add the chocolate to the egg mixture and whisk until evenly blended. Add the flour and salt, then whisk to blend.

Divide the batter evenly among the ramekins (half full).

Bake one as a trial to check the timing: Place it in the center oven rack. Set timer for 10 min and bake ($\pm$ 30–60 sec). The

cake will double in height; the top will be almost flat; with a “skin” around a soft center.

Remove the dish from the oven. Invert the cake onto a plate. Wait 10 sec, then carefully lift the ramekin. If done properly, a nicely shaped cake will be slightly sunken in the middle, with a soft, lavalike center.

Bake the remaining cakes, adjusting the time as needed, and invert them as directed. Set aside for several hours before serving or cover with plastic wrap and refrigerate.

When ready to serve, reheat in the microwave to soften the centers: 5–10 sec for a room temperature cake; 10–15 sec for a cold cake.

Serve with a scoop of vanilla ice cream or whipped cream.

Cake, Chocolate-Peppermint Cloud Cake | YM

Yield: 8-10 servings Preheat 325 °

6 large eggs, separated, room temp	1¼ t baking powder
½ t cream of tartar	¼ t baking soda
⅓ c plus ¾ c sugar	½ t salt
⅔ c steaming hot water	⅓ c oil
⅓ c Dutch-process cocoa powder	1 t vanilla extract
1¼ c flour	

With a mixer, beat the egg whites with the cream of tartar on med until they begin to foam. Add ⅓ c sugar in a slow stream and beat on high until stiff peaks form. Set aside.

In a med bowl, whisk the hot water and the cocoa powder. Set aside to cool.

In a large bowl, whisk the flour, ¾ c sugar, baking powder, baking soda, and salt. Set aside.

Whisk the egg yolks, oil, and vanilla into the cocoa mixture. Add to the dry ingredients. Fold in a third of the egg whites until evenly combined. Add remaining egg whites and fold until incorporated.

Pour batter into a 9×13" lined baking dish (do not grease). Bake until the cake begins to pull away from the sides, 30–35 min. Remove from oven; invert pan onto a baking rack and cool completely.

When the cake is cool, turn it right-side up.

Frosting:

15 peppermint candies, crushed

1½ c whipping cream

Beat the cream to stiff peaks. Fold ⅔ of the candies into the whipped cream. Spread over the cake in thick swirls. Sprinkle with reserved candies. The cake will keep in the refrigerator for up to two days.



Cake, Danish Dream Cake | MS

Preheat 350°

1¾ c cake flour

1½ t baking powder

4 large eggs

1 c sugar

2 t vanilla extract

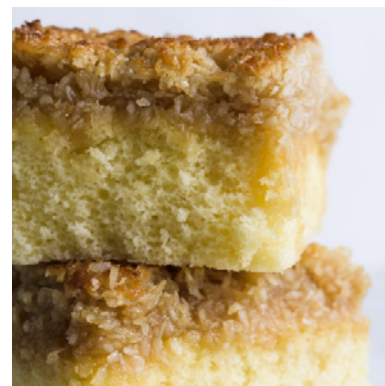
½ t salt

1¾ c whole milk, divided

1½ c dark brown sugar

1½ sticks butter

¾ c unsweetened shredded
coconut



Mist a 9×13" pan with cooking spray and flour. In a small bowl, whisk flour and baking powder. Sift into a med bowl.

In a mixer, whisk the eggs, white sugar, vanilla and salt on low until sugar dissolves, 20 sec. Increase to med-high and whip until the mixture is pale and thick, 5–6 min. Reduce to low, add ⅓ of the flour and mix, 10 sec. With the mixer running, slowly pour in ½ c milk. Repeat with half of the remaining flour mixture and another ½ c milk. With the mixer running, add the remaining flour and mix, 20 sec. Fold the batter until combined.

Pour the batter into the pan. Bake until beginning to brown, 22 min. Set the pan on a wire rack and heat the broiler.

In a med saucepan, combine ¾ c milk, the brown sugar and butter. Bring to a boil over med-high, stirring to dissolve the sugar, then boil for 4 min. Remove from the heat, add the coconut and stir until evenly moistened. Spread the topping over the surface. Broil until golden brown, 2–3 min.

Set the pan on a wire rack, tent with foil. Cool for 30 min.

Tip: Don't underwhip the eggs and sugar. Tent the finished cake with foil after broiling. It prevents the topping from forming a brittle crust so the cake is easier to cut.

When applying the topping, spoon it onto the cake's edges, which are sturdier than its center, then spread inward to cover the entire cake. Use a serrated knife for slicing. Wrapped well and store at room temp.

Cake, Maple Cake with Maple Frosting | YM

Preheat 350°

1 c softened butter	1½ t baking powder
¾ c sugar	1 t salt
¾ c light-brown sugar	¾ t baking soda
3 large eggs	1 c maple syrup
3 egg yolks	½ c milk
1 t vanilla extract	½ c sour cream
3 c cake flour	

Butter and flour three 8-inch cake pans.

(In a skillet, toast nuts lightly until light brown and fragrant, 5–7 min. Cool nuts; pulse in a food processor. Set aside.)

In a large bowl, cream butter and sugars with a mixer. In another bowl, beat eggs and yolks lightly with vanilla; add to butter mixture and beat.

In a separate bowl, whisk flour, baking powder, salt, and baking soda. In another bowl, whisk maple syrup, milk, and sour cream; set aside.

Add one-third of the dry ingredients to the butter/egg mixture and stir until moistened; then add one-third of the maple/sour-cream mixture. Repeat until all ingredients are combined. (Gently fold in walnuts.) Divide batter among the three prepared cake pans. Bake 30 min.



Frosting:

- ½ c maple syrup
- ½ c softened butter
- 8 oz softened cream cheese
- 4 c confectioner's sugar
- 1 T heavy cream
- 1 t vanilla extract

Put syrup in a saucepan over med-high and simmer until reduced to 2 T, 15–20 min. Set aside. Cream butter and cream cheese; add sugar. Add cooled syrup, cream, and vanilla; beat until smooth.

Cool cakes 30–45 min. Remove from pans, layer, and frost.

Cake, Peach Upside-Down Cake | YM

Preheat 350°

3 or 4 large, ripe peaches, ½" slices

1¾ c sugar

1/3 c water

1 c flour

¾ t baking powder

¼ t nutmeg

½ c butter, softened

3 large eggs



Oil a 9" round tart pan with removable bottom or use a deep pie pan.

Arrange the peach slices in a circular or decorative pattern covering the bottom of the baking pan.

Combine one c sugar with ⅓ c water in a shallow saucepan. Cook over med-high without stirring until the mixture turns a golden amber to make caramel. Watch carefully so it doesn't burn.

Remove the caramel from the heat and pour it evenly over the peaches. Set aside.

Sift the flour, baking powder and nutmeg together.

In a bowl, cream the butter with the remaining ¾ c sugar until fluffy. Beat in the eggs one at a time, then stir in the

flour mixture. Spread this batter evenly over the peaches, being careful to keep your peach pattern intact.

Bake 30-40 min until the cake has browned nicely.

Allow the cake to cool for an hour. Run a knife around the edges of the pan to loosen it. Invert the cake onto a serving platter. If you are using a tart pan, slip off the outer ring, leaving the bottom part of the pan in place. Then carefully lift the flat bottom off. If you are using a pie pan, lift them off gently and replace any stuck peach slices in the pattern on top of the cake.

Serve with whipped cream, crème fraîche, or ice cream.

Cake, Raspberry Honey Cake| FA

Yield: 10 servings Preheat 350°

Cake:

2 c honey	1 c flour	1 T grated lemon zest
1 c softened butter	½ t baking soda	2 c raspberries
2 t vanilla extract	½ t salt	¼ c chopped blanched almonds
6 large eggs	½ c plain yogurt	
2 c whole wheat flour	½ c sour cream	



Grease and flour a 10-inch tube pan. In a bowl, cream honey and butter until light. Add vanilla and eggs, beating well after each addition.

In a separate bowl, combine flours, baking soda, and salt. Sift dry ingredients into creamed mixture alternately with yogurt

and sour cream, beating after each addition. Fold in lemon zest, raspberries, and almonds. Pour into prepared pan. Bake 45–55 min. Cool on a rack for 10 min before inverting onto a serving plate.

Sauce:

2 c raspberries	⅓ c sugar	1 T cornstarch
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In a saucepan, combine raspberries, sugar, and cornstarch with ⅓ c of water. Bring to a boil and stir until sauce is smooth and thickened. If desired, strain through a sieve or cheesecloth to remove seeds.

Serve cake with raspberry sauce drizzled on slices.

Note: If using a Bundt pan, bake at a lower temperature and for a longer time. Test for doneness periodically.

Cake, French Strawberry Cake | foodtasticmom

Preheat 350°

1 stick butter, softened

1¼ c sugar, divided

2 large eggs

1 t vanilla extract

1⅓ c flour

1⅓ c flour

1¼ t baking powder

¼ t salt

½ c sour cream

16 oz sliced strawberries



In a mixer, whip the butter and 1 c sugar until pale and fluffy, 5–7 min.

Add eggs one at a time; beat well after each addition. Beat in the vanilla.

In a bowl, whisk the flour, baking powder and salt. Gradually add the flour mixture to butter mixture alternately with sour cream, ending with flour, beating just until combined after each addition.

Fold in strawberries. Spread the batter in a 9" prepared cake pan.

Sprinkle the remaining ¼ c sugar evenly over the top of the cake batter.

Bake until a wooden pick inserted in the center comes out clean, 35–40 min. Let the cake cool completely and slice and serve from the pan.

Note: Use a light silver metal pan and fresh, not frozen strawberries. The cake is meant to be “custard-like” in the middle, not under-baked but not “crumbly” like a traditional cake.

Cake, Ricotta-Semolina Cheesecake | MS

Preheat 350°

¾ c white sugar, divided

2 t lemon zest, plus 1 T lemon
juice

2 c whole-milk ricotta

1 c mascarpone

¼ c semolina flour

4 large eggs, separated

2 T dry marsala wine

¾ t kosher salt

Coat the bottom and sides of a 9" springform pan with cooking spray, then dust evenly with semolina flour, tapping out the excess.

In a food processor, combine ½ c sugar and the lemon zest. Process until moist and fragrant, 15 sec. Add the ricotta and mascarpone and process until smooth, 30 sec, scraping down the sides. Add the semolina, egg yolks, Marsala, lemon juice and salt, then process until combined, 10 sec. Transfer to a large bowl.

In a mixer, whip the egg whites on med-high until light and foamy. With the mixer running, slowly add the remaining ¼ c sugar; continue to whip until the whites hold soft peaks, 1–2 min. Add a third of the egg whites to the cheese mixture and

fold until combined. Add the remaining whites and fold until just incorporated. Transfer to the prepared pan, spread into an even layer and tap on the counter to release any large air bubbles.

Bake until the top is lightly browned and the cake is just set but still jiggles when shaken, 40–45 min. Let cool completely in the pan on a wire rack, 2 hr. Cover and refrigerate for at least 2 hr. Run a knife around the inside of the pan and remove the pan sides before slicing.

Tip: Don't be surprised if the cake cracks as it cools. The whipped egg whites give the cake an incredibly light, fluffy texture, but they also make it delicate enough that cracks are inevitable.



Cake, Clementine Upside-down Cake

Yield: 8 servings Preheat 350°

1 stick plus 1 t butter, room temp
⅓ c sugar +
1½ T honey, preferably lavender
2 eggs, room temp

5 clementines
1 c plus 2 T flour
2 t baking powder
Confectioner sugar for dusting



Brush an 8" cake pan with butter and sprinkle with granulated sugar. In a large bowl, cream the butter with the granulated sugar and honey. Beat in the eggs, one by one.

Using a fine grater, zest the clementines. Stir the zest into the batter. Squeeze 2 of the clementines and stir the juice into the batter.

Combine the flour and baking powder together in a med bowl. Gradually add the flour mixture to the batter, being careful not to overbeat the batter.

Peel the remaining 3 clementines and cut crosswise into slices just under 1/2" thick. Arrange the clementine slices in the pan and pour in the batter.

Bake 25–30 min. Cool to room temp in the pan, then turn out and dust with confectioners' sugar.

Note: Eggs are more easily incorporated into any batter at room temp.

Cake, Yellow Cake | YM

Preheat 350° Rack in middle position

Serve with Chocolate Fudge Frosting

2 sticks butter + (room temp)

2 c sugar

4 large eggs (room temp)

1 t vanilla

3 c flour +

1¼ T baking powder

1¼ t salt

1 c milk, (room temp)

Grease and flour two 9" cake pans.

Cream the butter and sugar until pale and fluffy, about 7 min. Add eggs one at a time. Add the vanilla and beat well.

In a medium bowl, whisk together the flour, baking powder, and salt. Add ⅓ of the flour mixture to the butter-sugar mixture and mix on low until combined. Add half the milk

and stir. Repeat. Add the remaining third of the flour mixture and stir just until smooth.

Divide the batter equally in the two pans. Bake until golden brown, 30–35 min. Cool in pans for 5 min, then remove and cool completely on wire racks, covering the cakes with plastic wrap. Once cool, assemble the cake and frost.



Cake, Shortcakes with Berries and Ginger-Cream | YM

Preheat 375°

Shortcakes:

2¼ c flour	⅓ c chopped candied ginger
⅓ c sugar	
1 T baking powder	2 t vanilla extract
Grated zest of 1 lemon	1 c heavy cream
1½ sticks cold butter, cut	¼ c raw sugar

Line a baking sheet with parchment.

In a food processor, combine the flour, sugar, baking powder, and lemon zest. Add butter and pulse until the mixture resembles coarse meal. Transfer to a large bowl. Mix in the ginger, vanilla, and ¾ c cream.

Turn the dough onto a lightly floured surface and form into a 10"×2" log. Slice the dough into 8 circles and place on a lined baking sheet. Brush with the remaining ¼ c cream and sprinkle with raw sugar.

Bake until light golden, 15–18 min. Cool on the baking sheet, then halve them and divide the bottoms among 8 plates.



Filling:

1 pt heavy cream	½ pt raspberries
2 t vanilla extract	½ pt blueberries
1 T confectioners sugar +	½ pt blackberries
½ pt sliced strawberries	Mint sprigs for garnish

Whip the cream until soft peaks form. Add the vanilla and confectioners' sugar and mix until just combined.

Spoon whipped cream over each bottom scone. Top with berry mixture and cream. Top with the other half of the shortcakes, sprinkle with confectioners' sugar, garnish with mint sprigs, and serve.

Cake, Strawberry-Cherry Shortcakes | Globe

Makes 10 Preheat 400°

Fruit

1 lb cherries, pitted and
halved
1 c sugar
1 T cornstarch
1 pt strawberries,
quartered
1 t vanilla extract

Have on hand a deep 9" pie plate or an 8" square baking dish.

In the baking dish, combine the cherries, sugar, and cornstarch. Roast in the oven for 30 min until the cherries have thickened and boiling.

Cool to room temp.

Stir in the strawberries and vanilla.

Preheat 375°

Shortcakes

3 c flour	1 c sugar
1 T baking powder	2 sticks cold butter
½ t salt	1 c milk +
Extra flour (for sprinkling)	
1 egg, lightly beaten (for glaze)	
Extra granulated sugar (for sprinkling)	

In a large bowl, combine the flour, baking powder, salt, and sugar with a pastry blender. Cut the butter into the flour until the mixture resembles crumbs.

Add the milk and fold it in until the dough comes together. If necessary, add 1 more T milk.

On a lightly floured counter, roll the dough to a ½" thickness. With a 3" cutter, stamp the dough into rounds (dip into flour to prevent sticking). Transfer to 2 parchment-lined baking sheets.

Brush the tops with egg and sprinkle with sugar. Bake 15–18 min until golden brown. Cool on a wire rack.



Cream

2 c heavy cream
¼ c confectioners' sugar
½ t vanilla extract

In a mixer with a chilled bowl and beaters, combine the cream, confectioners' sugar, and vanilla. Beat on med-hi to soft peaks.

Cut the shortcakes in half. Spoon cream on the bottom halves, and top with ample fruit and syrup. Set the top halves on the cakes at an angle.

Cake, Summer Cake with Blueberries, Lemon, and Yogurt | Globe

Makes one 9" round Preheat 350°

Butter and flour (for the pan)

Grated rind of 1 lemon

Juice of ½ lemon

2¼ c flour

¾ t baking powder

¼ t baking soda

¼ t salt

1½ c fresh blueberries

1 stick plus 2 T butter, room temp

¾ c granulated sugar

2 eggs

¾ c plain Greek yogurt

Confectioners' sugar

Butter a 9" buttered springform pan, lined with buttered parchment. Dust the pan with flour.

In a small bowl, combine the lemon rind and juice.

In another bowl, whisk the flour, baking powder, baking soda, and salt.

Place the blueberries into a bowl. Sprinkle with 2 t of the flour mixture.

In a mixer on med, beat the butter for 3–4 min until creamy. Add the granulated sugar in two additions, beating for 2 min after each addition. Beat in the eggs, one a time. Blend in the lemon mixture. The mixture may look curdled.

With the mixer on low, add the flour mixture alternately with the yogurt.

Fold in the blueberries by hand until well distributed.

Spoon the batter into the baking pan.

Bake 45–50 min until the top is golden brown. Set the pan on a wire rack to cool.

Unlatch the sides of the springform pan and transfer the cake to a plate, discarding the parchment paper. Sprinkle with confectioners' sugar.



Cake, Pistachio Swirl Shortcakes | YM

Yield: 8 servings Preheat 375°

1 c flour

$\frac{2}{3}$ c yellow cornmeal

3 T sugar, divided

2 t baking powder

$\frac{3}{4}$ t salt

1 c heavy cream

$\frac{3}{4}$ c raw unsalted
pistachios

2 T butter, softened

In a large bowl, whisk the flour, cornmeal, $\frac{1}{2}$ tablespoons sugar, baking powder, and salt. Add the cream and until dough forms. Set aside.

In a blender, pulse the pistachios with $\frac{1}{2}$ T sugar until finely ground, with some peppercorn-size pieces remaining. Add the butter and pulse.

Dust the counter with flour. Press the dough out into a rectangle, sprinkle with flour, and roll an even 12×9" rectangle with the long side facing you.

Spread the pistachio mixture evenly over the dough, leaving a 1" border at the top. Starting from the bottom, roll the dough like a jelly roll. At the top, press the seam to seal. Use a sharp knife to cut the roll crosswise into eight portions; arrange on a baking sheet lined with parchment. Press lightly to flatten each a bit. Bake until just golden at the edges, 20–25 min.

Top with sugared sliced strawberries and whipped cream.



Whipped Cream:

$\frac{1}{4}$ c heavy creamve

2 T powdered sugar

Just before serving, whip the cream with the powdered sugar to form soft peaks. Slice the biscuits in half crosswise, and spoon strawberries and whipped cream over each bottom half. Top with the other half and serve with extra strawberries and whipped cream.

Variation: Swap the pistachios for preserves, marmalade, or other nuts.

Cake, Cranberry Shortcake | YM

Preheat 350°

Filling:

1 large navel orange

12 oz cranberries, fresh
or unfrozen

$\frac{3}{4}$ c sugar

Grate the zest of the orange into a medium heavy-bottomed saucepan. Slice off the peel and slice between the membranes to release the orange segments (reserve membranes). Cut into $\frac{1}{4}$ " pieces and toss into the pan.

Squeeze the juice from the membranes to make $\frac{1}{4}$ c (or add water to make $\frac{1}{4}$ c). Add to the saucepan.

Add cranberries, stir in $\frac{3}{4}$ c sugar, set the pan over med and bring to a boil, stirring frequently. Cook 5 min.



Cake:

$2\frac{1}{2}$ c flour

13 T butter, room temp

1 egg yolk, room temp

1 t baking powder

1 c plus 2 t sugar

1 t vanilla extract

Pinch of salt

1 large egg, room temp

Confectioners' sugar

In a med bowl, whisk the flour, baking powder, and salt. In a mixer, beat the butter on med. Add 1 c sugar and beat until blended. Reduce to low and add the egg and yolk. Beat in the vanilla extract. Mix in the flour mixture by hand.

Gather the dough into a ball, then divide into halves and pat into disks. Wrap in plastic and refrigerate at least 15 min.

Lightly butter a 9" springform pan and place on parchment on a baking sheet. Press one piece of dough on the bottom.

Spread the cranberry filling over the dough. Press out the second dough on the plastic to fit the pan. Carefully invert onto the filling; peel away the plastic. Brush the top of the cake very lightly with water and sprinkle with the remaining sugar.

Bake until the top is lightly golden, 35–40 min. Cool for 20 min; remove the sides of the pan; and cool to room temp.

Dust with confectioners' sugar. Serve with ice cream.

Cake, Cranberry Orange Cake | AR

Preheat 350°

2¼ c flour

1 t baking soda

1 t baking powder

¼ t salt

1 c sugar

⅓ c orange juice

2 eggs

1 c buttermilk

2 T cranberry-flavored liqueur

¾ c vegetable oil

1 c chopped dates

1 c fresh cranberries

2 T grated orange zest

1 c orange juice

¾ c sugar



Sift the flour, baking soda, baking powder and salt; set aside.

In a large bowl, mix 1 c sugar, OJ, eggs, buttermilk, cranberry liqueur, and oil. Mix in the dry ingredients just until moistened. Fold in the dates, cranberries and orange zest.

Pour the batter into a greased 10" tube pan.

Bake 1 hr until a knife inserted into the cake comes out clean. Cool the cake 15–20 min. Remove from the pan and place on a serving plate.

In a small saucepan, stir 1 c OJ and ¾ c sugar. Bring to a boil, stirring until the sugar has dissolved. Drizzle the sauce over the cake. Poke the cake with a fork to help it absorb the sauce or until thoroughly moistened.

Cake, Cranberry Upside-Down Cake | Lottie & Doof

(Adapted from Alice Waters)

Preheat 350°

1½ sticks butter, divided

¾ c brown sugar

2¾ c fresh cranberries

¼ c fresh orange juice

2 eggs, room temp, separated*

½ cup whole milk, room temp

1½ c flour

2 t baking powder

¼ t salt

1 c sugar

1 t vanilla extract

In a skillet, cook 4 T butter and brown sugar over med heat, stirring occasionally until the butter starts to bubble.

Remove from heat and cool.

In a small saucepan, cook the cranberries and o-j until the cranberries start to pop. Remove from heat and pour over the cooled caramel.

In a med bowl, whisk the flour, baking powder, and salt.

In a mixer, beat 8 T butter and sugar until light and fluffy. Beat in the yolks, one at a time. Stir in vanilla extract.

Alternate ⅓ flour with ½ milk until combined. In a separate

bowl, beat the egg whites until they hold soft peaks. Fold ⅓ of the whites into the batter, then fold in the rest.

Pour the batter over the cranberries in the pan. Bake 30–35 min until the top is golden brown (195–205°). Allow the cake to cool 15 min, then invert the cake onto a serving plate.

Serve with slightly sweetened whipped cream, flavored with orange liqueur.

*It's easier to separate the eggs when cold. But they get more volume at room temp.



Cake, Christmas Cake with Cranberries

Preheat 350°

3 eggs

2 c sugar

$\frac{3}{4}$ c butter, softened

1 t vanilla

2 c flour

12 oz fresh cranberries

Optional, add citrus



Beat the eggs with the sugar in a mixer until slightly thickened and light in color, about 5–7 min. The mixture should almost double in size. The eggs work as the leavening agent in this recipe. The batter should form a ribbon when you lift the beater. Add the butter and vanilla; mix two more min. Stir in the flour until just combined. Add the cranberries and stir to mix throughout.

Spread in a buttered 9×13 pan. Bake for 40–50 min or until very lightly browned and a toothpick inserted near the center of the cake comes out clean. Let cool completely, cut into small slices.

Makes 16 servings

Cake, Coconut Cake | FA

Preheat 350°

1¾ c sifted cake flour

2¼ t baking powder

¾ t salt

½ c butter

1 c plus 2 T sugar

2 eggs

⅔ c milk

1 t vanilla

⅔ c sweetened shredded coconut



Measure sifted flour, baking powder, and salt and sift together. Cream the butter and gradually add the sugar and cream until light and fluffy. Add the eggs one at a time, beating well after each addition. Alternately add the flour mixture and the milk. Stir in the vanilla and the coconut.

Pour the batter into two 8" layer pans lined with paper. Bake 30–35 min. Cool 10 min in the pans, then remove and finish cooling on cake racks.

Put layers together and cover the cake with Seven-Minute frosting. Sprinkle with 1½ cups shredded coconut.

Seven-Minute Frosting

2 egg whites

1½ c sugar

few grains of salt

⅓ c water

2 t light corn syrup

1 t vanilla

Beat the egg whites, sugar, salt, water, and corn syrup in the top of a double boiler; place over boiling water and continue beating with a rotary beater for 4–7 min until the frosting holds its shape when dropped. Remove from the stove, add the vanilla, and beat until thick enough to spread.

Tip: Make a cake flour substitute. Measure 1 c all-purpose flour and replace two T with cornstarch. Sift TWICE so it's finely sifted, and measure 1 c from this mixture.

Cake, Coffee Cake | Metrowest

Preheat 350°

1 c sugar	$\frac{2}{3}$ c oil
1 c dark brown sugar, packed	1 t vinegar
2½ c flour	1 c milk
1½ t cinnamon	1 large egg, beaten
1 t ground nutmeg	1 t baking soda
$\frac{3}{4}$ t salt	$\frac{1}{2}$ t baking powder



Mix both sugars, flour, cinnamon, nutmeg and salt in a bowl. Add oil and stir until crumbly. Set aside $\frac{3}{4}$ c for topping.

Stir vinegar into milk to make 'sour' milk. Blend milk mixture into sugar/flour mixture.

Beat in egg, baking soda and baking powder.

Pour into a 9×13" prepared pan. Sprinkle with topping.

Bake 30 min. Cut into squares. Serve warm.

Cake, German Kuchen | FA

Preheat 350°

Streusel:

1 c flour

1 c sugar

½ c softened butter

Mix with butter knives until crumbly.

Cake:

⅓ c shortening

3 t baking powder

Fruit for filling (blueberries, sliced
apples or peaches,
sliced strawberries, plums, etc.)

1 c sugar

1 t salt

1 egg, beaten

1 t vanilla

3 c flour

1 c milk

Cream shortening. Add sugar gradually then beaten egg. Sift flour, baking powder, and salt. Add vanilla to milk, then add flour and milk to the egg mixture a little at a time and beat

well. Grease and flour a 11×15" cookie sheet with sides. Spread batter thin in pan. Add desired fruit. Cover with streusel and bake 25–30 min.



Cake, Lemon Bread with Glaze | Anneliese

Preheat 350°

1½ c flour

¼ t baking soda

½ t baking powder

¼ t salt

½ c butter softened

1 c sugar

3 eggs

1 t vanilla

Juice of one lemon

zest from one lemon

⅓ c sour cream



Grease a 9x5" loaf pan and line with parchment paper.

In a med bowl, sift the flour, baking soda, baking powder, and salt.

In a mixer, add the butter and sugar; beat until creamy, 1–2 min. Add the eggs, vanilla, lemon juice, zest, and sour cream; mix until combined. Add in the flour mixture. Spread batter evenly into the pan. Bake 45–50 min. Remove, cool.

Lemon Glaze:

1 c powdered sugar

1 T lemon juice

1–3 T milk

In a small bowl add the powdered sugar, lemon juice and milk. Add in the milk 1 T at a time until it reaches desired consistency. Spread on top of cooled bread.

Cake, Lemon Bundtlets | Metrowest

24 mini lemon bundtlets Preheat 350°

1 c granulated sugar	½ t salt
Zest of one lemon	1 t baking powder
½ c butter, room temp	1¼ cups flour
2 large eggs, room temp	½ c milk, room temp

Spray wells of mini-Bundt pan with non-stick spray.

In a large bowl, rub the sugar and lemon zest together until moist and fragrant. Add butter. Beat on high, 3 min.

Add the eggs one at a time, beating well after each addition. Add salt and baking powder; beat until combined. Add the flour to the batter in three parts with the milk, starting and ending with the flour.

Using a 1¾" scoop, drop batter into wells of prepared pan. Bake 17–18 min until top springs back when lightly pressed.

Remove from oven and cool for 5 min. Remove to a wire rack.

While hot, dip each bundtlets in the simple lemon syrup. Let cool completely. When completely cooled, transfer to brioche paper cups.

Spoon the frosting into a piping bag fitted with a #4B open star tip. Swirl the frosting from the outside to the center top of each of the Bundtlets.



Simple Lemon Syrup

½ c sugar	¼ c fresh lemon juice
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Combine sugar and lemon juice. Microwave on high for 1 min, stirring to dissolve the sugar. Set aside.

Lemon Cream Cheese Frosting for Lemon Bundtlets

4-oz cream cheese, room temp	1 T heavy cream
1½ T fresh lemon juice	¼ t Kosher salt
	4 c confectioners' sugar

Beat cream cheese, lemon juice, cream, and salt until smooth. beat in the confectioners' sugar 1 c at a time. Adjust the amount of confectioner's sugar or lemon juice for desired consistency.

Cake, Lemon Pudding Cakes | YM

Yield: 8 servings Preheat 350°

1 c milk

½ c heavy cream

4 large eggs, separated

2 t lemon zest

⅓ c lemon juice (1–2 lemons)

1 T butter, melted

1¾ c sugar

½ c flour

Confectioners' sugar

Grease eight 6-oz ramekins, place in a large roasting pan, and set aside. Heat a large pot or kettle with water until boiling, let simmer until needed.

In a large measuring cup, combine the milk and cream and set aside. In a large bowl, whisk the egg yolks, zest, juice, melted butter, and sugar until smooth. Whisk half the milk and cream into the mixture, followed by half the flour.

Whisk in the remaining milk and cream and then the remaining flour until combined.

Add the egg whites to the bowl of a stand mixer and whisk the egg whites until soft peaks form. Add a quarter of the egg whites to the batter and whisk until smooth. Gently fold the remaining egg whites into the batter.

Pour the batter into the ramekins (they will be quite full), place the roasting pan in the oven, and pour the hot water into the pan until it reaches halfway up the sides of the ramekins. Bake until the cakes are puffed and the tops are lightly golden, 25 min. Use tongs to remove ramekins and set on a cooling rack. Let cool for 20 min. Serve warm, dusted with confectioners' sugar.



Cake, Lemon Loaf Cake | YM

Yield: 8 servings Preheat 350°

Cake

- | | |
|----------------------------------|-----------------------------------|
| 2 yolks from large eggs | ¼ t baking soda |
| 1 large egg | 1 c granulated sugar |
| ½ c sour cream | 1 T fresh lemon zest |
| 2 T freshly squeezed lemon juice | 1 stick butter, room temp, cut up |
| 1½ c plus 1 T flour | ¼ c cream cheese, room temp |
| ¾ t baking powder | |
| ½ t kosher salt | |

Spray a loaf pan with nonstick spray and line with parchment, hanging over the long sides of the pan. Set aside.

In a small bowl, whisk the egg yolks, egg, sour cream, and lemon juice and set aside.

Mix the flour, b. powder, salt, b. soda, sugar, and lemon zest in a mixer on low. Add the butter and cream cheese a few pieces at a time until fully incorporated and the ingredients resemble damp sand. On med, beat for about 1½ min. On low, add half of the egg mixture. Once combined, increase to med-hi for 30 sec. Add the rest of the egg mixture. Beat 30 sec. Scrape into the prepared pan and smooth the top. Bake 50–55 min.



Syrup

- | | | |
|-----------|-----------------|------------|
| ¼ c sugar | 2 T lemon juice | 1 T butter |
|-----------|-----------------|------------|

Combine in a pan over med-hi until the sugar dissolves.

Set the pan on a cooling rack. Brush the top with syrup.

Cool 15 min, glazing a few more times while it cools.

Lift out with the parchment sling. Let cool completely.

Icing

- | | |
|--------------------------|---------------------|
| 1 c confectioners' sugar | 1 T lemon juice |
| Pinch of salt | 1–2 T milk or cream |

Whisk sugar, salt, and juice. Whisk in 1 T milk, add more as needed. Spoon over cake. Sprinkle with zest.

Cake, Lemon Pound Cake | AR

Preheat 350°

1¼ c sugar

1 c butter, softened

3 eggs

2 c flour

3 lemons, zested

1 t baking powder

Syrup:

½ c sugar

3 lemons, juiced

Mix the lemon zest with the sugar. Beat sugar and butter in a bowl until smooth. Beat in eggs, one at a time. Stir in the flour and baking powder until batter is smooth. Pour into a prepared 9×9 pan. Bake 45–55 min.

For syrup, combine sugar and lemon juice in a saucepan over med; stir until sugar is dissolved, 5 min.

Poke holes into the top of the warm cake and pour syrup over cake. Cool slightly before cutting.



Cake, Lemon Yogurt Cake | Globe

Yield: 9" loaf cake Preheat 350°

1 T grated lemon rind

2 T lemon juice

2 c flour

$\frac{3}{4}$ t baking powder

$\frac{3}{4}$ t baking soda

$\frac{1}{4}$ t salt

1 c yellow cornmeal

1 stick butter, room temp

$\frac{3}{4}$ c sugar

2 eggs

$\frac{3}{4}$ c full-fat plain Greek yogurt

GLAZE

$\frac{1}{4}$ cup lemon juice

3 tablespoons sugar



Brush a 9×5" loaf pan with oil. Line with parchment. Leave a 1" overhang to lift the cake from the pan.

In a bowl, combine lemon rind and juice. In another bowl, mix flour, baking powder, baking soda, salt, and cornmeal.

In a mixer, beat the butter on med for 3 min. Add the sugar in two additions, beating for 1 minute after each. Blend in the eggs one at a time. The mixture may look curdled.

With the mixer on low speed, mix in half the flour mixture, then the yogurt, lemon rind mixture, and finally the remaining flour mixture until thoroughly blended.

Spoon the batter into the pan, mounding it slightly in the center, smoothing the top with an offset metal spatula. Tap the pan once hard on the counter to settle any air pockets.

Bake for 55–60 min. Cool on a wire rack for 10 min.

Mix the glaze: In a small bowl, combine the lemon juice and sugar. The mixture will be gritty.

Use the parchment to lift the cake from the pan. Use a pastry brush to glaze the cake, letting the glaze trickle down the sides. Cool completely.

Cake, Gingerbread Cake | YM

Preheat 350°

1 stick butter

½ c brown sugar

1 large egg

¾ c molasses

2½ c flour

1 ½ t baking soda

2 t ground ginger

2 t ground cinnamon

½ t salt

1 c hot water

Garnish: powdered sugar or fresh
whipped cream



In a mixer, cream the butter and brown sugar until fluffy, 2 min. Add the egg and continue beating. Add the molasses; beat well. In a med bowl, whisk the flour with the baking soda, spices, and salt. Add the dry mixture to the wet; then add the hot water. Stir gently until the batter is just smooth.

Pour the batter into a 9" square greased pan, and bake until the edges begin to pull away from the sides of the pan, 40 min. Cool. Cut into squares and serve warm, topped with powdered sugar or fresh whipped cream.

Notes: To make mini gingerbread Bundts: generously grease and flour a 6-well mini-Bundt pan. Prepare the batter as directed, and spoon into the prepared Bundt molds to ¾ full. You may have a bit of leftover batter. Bake 18-20 min. Cool 15 min, then carefully invert onto a wire rack to cool completely. Dust with confectioners' sugar or glaze.

Cake, Gingerbread Glazed with Guinness | MS

Preheat 350°

1¼ c light molasses
1 c Guinness or Stout
2 t instant espresso
powder
1 t baking soda
2¾ c flour, plus more
for the pan

¼ c ground ginger
2 t ground cinnamon
1 t ground nutmeg
1 t baking powder
1 t salt
3 large eggs

1 c sugar
1 c neutral oil
1¼ c powdered sugar
2 T stout beer
1 T light molasses
2 T chopped
crystallized ginger



Cake:

In a large saucepan over med-high, simmer the molasses, stout and espresso powder, stirring well. Remove from the heat and stir in the baking soda; the mixture will foam. Stir until the foam subsides, then transfer to a med bowl and cool until barely warm to the touch, 20 min.

Mist a 9×13" pan with cooking spray and dust with flour. In a med bowl, whisk the flour, ginger, cinnamon, nutmeg, baking powder and salt.

In a mixer with whisk, beat the eggs on med, 15 sec. Add the sugar, increase to high and beat until triple in volume, 5 min. Reduce to med-low and slowly add the oil; beat 15 sec. On

med-low, gradually add the cooled stout-molasses mixture, then beat until fully incorporated, 30 sec.

Add the dry ingredients, then increase to medium and mix, 10 sec; do not overmix. The batter will be thin. Pour into the pan and bake 45–55 min.

Glaze:

In a med bowl, whisk powdered sugar, stout and molasses. Pour onto the cake, spread in an even layer, then sprinkle with crystallized ginger. Let the glaze dry for at least 30 min.

Tip: When baking soda is added, the pan will overflow if it is too small.

Cake, Ho-Ho Cake | YM

Preheat 350° Spray two 8" round pans; line with parchment

1⅓ c flour	½ c sugar
½ c cocoa powder	3 eggs
¼ t baking soda	1 t vanilla extract
½ t baking powder	2 oz bittersweet choc, melted
¼ t salt	½ c buttermilk
10 T butter, room temp	½ c boiling water
½ c light brown sugar	4 oz mini semi-sweet choc chips

Sift the flour, cocoa, baking powder, baking soda, and salt into a med bowl. Set aside.

Cream the butter. Add both sugars; mix 3 min. Add the eggs singly. Add the vanilla, melted chocolate. Alternate the flour mixture and buttermilk. Add the boiling water. Stir in the mini-chocolate chips. Pour into the two pans. Bake 25–30 min. Cool.

Remove the cakes from the pans; discard the parchment. Cool completely.

Filling: Mix all ingredients except the powdered sugar. Turn the mixer to low, add the powdered sugar, and mix until combined. It will have the consistency of heavy frosting.

Assemble: Trim off the domes of the cakes. Place one cake on a plate and top with the filling, leaving a ½" border. Top with the second cake. Refrigerate.

Ganache: Combine the chocolate chips and cream in a bowl. Microwave 40 sec; stir. Microwave in 15–20-sec bursts, stopping to stir until smooth. Cool for a few min.

Spread a thin layer of ganache on the top and sides of the cake as a “crumb coat.” Refrigerate 15–30 min. Finish icing the cake. Refrigerate 1 hr before serving.



Filling:

- ½ c butter, room temp
- 1⅓ c marshmallow fluff
- 1½ t vanilla extract
- 1 t salt
- 4 T heavy cream
- 2 c powdered sugar

Ganache:

- 12 oz semi-sweet chocolate chips
- 1 c heavy cream

Cake, Irish Tea Cake | AR

Preheat 350° 9"greased and floured round pan

1 c sugar	2 t baking powder
½ c butter, softened	½ t salt
2 large eggs	1 c milk
1 t vanilla extract	¼ c confectioners' sugar
Juice and zest of 1 lemon	for dusting
1¾ c flour	



Cream sugar and butter in a bowl until light and fluffy. Beat in eggs, mixing after each addition. Stir in vanilla.

Combine flour, baking powder, and salt in a bowl. Stir dry into wet ingredients alternately with milk, adding 1–2 T more milk if batter is too stiff. Spread batter evenly into the prepared pan.

Bake 30–35 min. Cool in the pan on a wire rack for 10 min.

Turn cake out onto a serving plate and cool to room temperature, 20–30 min. Dust with confectioners' sugar before serving. Garnish with whipped cream and fresh fruit.

Cake, Pumpkin Cream Cheese Roll | YM

Yield: 10 servings Preheat 375°

3 large eggs	$\frac{3}{4}$ c confectioners' sugar, +
1 c granulated sugar	1 t maple syrup
$\frac{2}{3}$ c canned pumpkin purée	$\frac{1}{2}$ t vanilla extract
$\frac{3}{4}$ c all-purpose flour +	2 T unsalted butter, softened +
$\frac{1}{2}$ t ground cinnamon	10 oz whipped cream cheese
1 t baking soda	



Grease the bottom, but not the sides, of a $15\frac{1}{2}\times 10\frac{1}{2}\times 1$ " baking pan (jellyroll). Line with baking parchment paper and make sure to leave a flap at both ends to help you lift the cake out of the pan when done. Grease and lightly flour the parchment paper.

In a large bowl, beat the eggs on high for 5 min. Gradually add the granulated sugar, then the pumpkin. Beat in the flour, cinnamon, and baking soda.

Spread the batter evenly across the pan. Bake until the batter is set and the cake feels springy to the touch, 14–15 min.

Place a clean linen or cotton dish towel larger than the baking pan on a countertop or other flat surface. Dust with confectioners' sugar.

Immediately turn the cake out onto the dish towel, using mitts and grasping the flaps of parchment. Peel off the parchment paper. Starting at the long side, roll up the cake in the towel, making sure to curl in—not merely fold—the cake during the first roll. Let the cake cool in the towel completely.

Beat the confectioners' sugar, maple syrup, vanilla, and butter in a mixing bowl until well blended. Beat in the cream cheese until smooth.

When the cake is cool, carefully unroll it. Spread the cream-cheese filling to within an inch of the edges. Roll the cake again. Cover and refrigerate for at least 1 hr or until ready to serve. Dust with additional confectioners' sugar.

Brownies | FA

Preheat 350°

2 sticks butter, softened	1 t vanilla extract
$\frac{2}{3}$ c unsweetened cocoa powder	1 c flour
4 eggs	$\frac{1}{2}$ t baking powder
2 c sugar	$\frac{1}{2}$ t salt

Mix softened butter with the cocoa.

In a separate bowl, whisk the eggs. Then whisk in the sugar and vanilla. Add the butter and cocoa mixture to the bowl. Mix all ingredients.

Add flour, salt and baking powder. Stir until combined. Do not overmix.

Pour batter into a 9×13" greased pan. Bake 25 min. Cool in pan before cutting into bars.

Be careful not to overbake! Wrap with plastic wrap to store.

Brownies | Rhona

Preheat 400°

1 stick of butter
3 squares unsweetened chocolate
2 large eggs (room temp)
for fudge-like brownies
or 3 eggs for more cake-like brownies
1 T vanilla
 $\frac{1}{2}$ t salt
 $1\frac{1}{2}$ c sugar
 $1\frac{1}{2}$ c flour
1 t baking powder

In a 2-qt pot on low to med, melt butter and chocolate.

Off stove, mix in eggs. Add salt, vanilla, and sugar, then mix in flour and sugar. Pour into a greased 9" pan. Bake 20 min; check for doneness.



Brownies, Gingersnap Brownies | YM

Yield: 12 servings Preheat 350°

16 gingersnap cookies	½ t baking powder
2 c flour	½ t salt
1 c sugar	¾ c oil
1¼ t ground ginger	⅓ c molasses
1¼ t ground cinnamon	1 large egg
¾ t cloves	3 T water
1 t baking soda	

Line a 9" square pan with parchment with the paper hangs over two sides. Fill the bottom with crumbled cookies.

Beat the remaining ingredients in a large bowl. Pour into the pan and bake 25–30 min. Remove to a wire rack. When cooled, remove from pan with the parchment handles.



Drizzle:

1 c confectioners' sugar 2 T milk

Whisk the ingredients in a med bowl. Drizzle over the brownies. Let the glaze set 15 min, then cut and serve.

Brownies, Guinness Brownies | YM

Yield: 12 to 16 servings Preheat 350°

2 sticks butter
½ c Guinness stout
½ c unsweetened cocoa powder
1¾ c sugar
2 large eggs, beaten
1¼ c flour
1 t baking soda
1 t salt



In a 4-qt pot over med, melt the butter with the stout and whisk to combine. Remove from heat and whisk in the cocoa powder. Add the sugar and whisk until smooth. Whisk in the eggs.

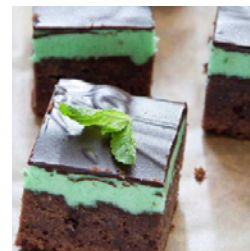
In a med bowl, whisk the flour, baking soda, and salt. Add the dry ingredients to the wet, and stir with a spatula until combined. Pour

the batter into a 9x13" baking pan crossed with 2 parchments; bake until the brownies begin to pull away from the sides, 30–45 min.

Brownies, Mint Brownies | FA

Topping:

16 oz cream cheese frosting
½ t peppermint extract
3–4 drops green food coloring
5 oz semisweet chocolate
½ c milk or heavy cream



In a bowl, add peppermint and coloring to frosting. Spread evenly over cooled brownies.

In a pan over low, melt chocolate with cream. Let cool slightly; spread over the frosting.

Let chocolate set up at room temp and then cut brownies into squares.

Brownies, Raspberry Jam Brownies | FA

Preheat 350°

2 squares unsweetened chocolate,
melted and cooled

½ c butter, softened

1 c sugar

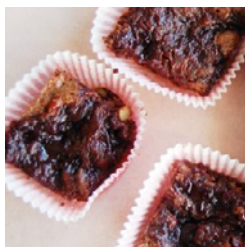
2 eggs, lightly beaten

½ c flour

⅓ c seedless raspberry jam, lightly beaten

Cream the butter and sugar. Add beaten eggs and blend well. Gradually stir in cooled chocolate. Add flour, mix. Put batter into a buttered 9" pan. Drop teaspoonfuls of jam at random on top of the batter; swirl with a fork to incorporate the jam into the batter. Bake 40-45 min; do not overbake. Allow to cool completely before cutting. Brownies will be very moist.

Option: Stir 1 T raspberry liqueur into the batter before adding the jam.



Brownies, Waffle Iron Brownies | YM

Yield: 10-12 brownies

½ c butter, room temp

1¼ c sugar

3 oz baker's chocolate, melted

1 t vanilla extract

2 large eggs, beaten

1½ c flour

½ t baking powder

½ t table salt

Vegetable oil for waffle iron

Garnish with powdered sugar



Preheat waffle iron. In a mixer, cream butter and sugar until fluffy. Add eggs, one at a time. Add melted chocolate and vanilla and stir.

In a bowl, whisk flour, baking powder, and salt. Add dry ingredients to and stir just until evenly combined.

Spray the waffle iron with oil. Drop a heaping T of batter into the center of each grid. Cook until crisp, 4-6 min. Let sit 1-2 min. Serve sprinkled with powdered sugar.

Cake, Cheesecake | FA

Preheat 350°

Crust

1¼ c fine graham cracker crumbs	⅛ t salt
2 T light-brown sugar	4 T butter, melted

Butter the sides of an 8" springform pan. Put a shallow pan of hot water on the lower rack to create steam.

Combine the graham cracker crumbs, brown sugar, and salt in a bowl. Add the melted butter. Press the crumbs evenly into the bottom and 1" up the sides of the pan.

Bake on the center rack for 8 min. Transfer to a cooling rack.

Filling:

16 oz cream cheese, softened	1 c sour cream
¾ c sugar	1 t vanilla extract
3 large eggs, at room temp	1 t grated lemon zest

In a mixer, beat the cream cheese on med while adding the sugar. Add the eggs, one at a time. Add the sour cream and flavorings. Pour the filling into the crust.

Lower to 325°F and place pan on the center rack. Bake 50–60 min. The cake should wobble and not be runny in the center. Turn off the heat and open the oven door slightly. Leave in the oven 15 min.



Topping (optional):

1 c sour cream
2 T sugar

Combine the sour cream and sugar in a small saucepan. Cook on low heat until runny; do not boil. While the cake is warm, pour the topping over the center and tilt to spread the topping. Set aside to cool.

Topped or not, cover the cake in the pan with foil and refrigerate 12 hr before serving.

Cake, Cheesecake | YM

Yield: 10–12 servings Preheat 350°

Crust

2 c crushed graham crackers 1 stick melted butter

Combine ingredients and press evenly across bottom and sides of a 10" springform pan.

Filling

24 oz cream cheese, room temp 5 eggs
1½ c sugar 3 T lemon juice

Combine cream cheese and sugar. Beat in eggs, one at a time. Add lemon juice.

Pour filling over crust, and bake 45 min without opening the oven door.

Remove cheesecake and reduce heat to 300°.

Topping

1 pt sour cream ½ c sugar 1 t vanilla extract

Mix ingredients and spread over cheesecake. Return to oven and bake 15 min.

Cool on rack for several hours; refrigerate overnight. Serve plain or topped with fresh fruit.



Cake, Crème Brûlée Cheesecake

Preheat 325° Yield: 12 servings

1½ c graham cracker crumbs	1 t vanilla extract
¼ c sugar	4 large eggs
½ c butter, melted	1 c heavy cream
4 pkgs cream cheese, softened	¼ c sugar (for the brûlée)
1 c sugar	



In a med bowl, mix the graham cracker crumbs, ¼ c sugar, and melted butter. Press the mixture firmly into the bottom of a 9-inch springform pan to form the crust.

In a mixer, beat the softened cream cheese until smooth. Add 1 c sugar and vanilla. Add the eggs one at a time. Stir in the heavy cream until the batter is smooth and creamy.

Pour the batter over the prepared crust. Bake 55–60 min until the center is set but slightly jiggly.

Turn off the oven and let the cheesecake cool inside with the door slightly open for 1 hr. Refrigerate at least 4 hr.

Before serving, sprinkle 1 T sugar evenly over the top of the cheesecake. Use a kitchen torch to caramelize the sugar to form a crisp layer.

Notes: For a fruity variation, swirl in raspberry puree into the batter before baking for a tart contrast.

Substitute the graham cracker crust with chocolate cookie crumbs for a richer flavor.

Enhance presentation by topping with fresh berries or a dollop of whipped cream before serving.

Cake, Chocolate Cheesecake | FA

Preheat 350°

Crust

24 chocolate cookies or graham crackers, crushed

¼ c melted butter

¼ t ground cinnamon

In a bowl, combine cookie crumbs, butter, and cinnamon and press into an 8" springform pan. Refrigerate until ready to use.

Filling:

12 oz semi-sweet chocolate

2 eggs

4 8-oz pkgs cream cheese,
softened

1 c sugar

2 t unsweetened cocoa powder

1 t vanilla extract

1½ c sour cream

In a double boiler over not quite simmering water, melt chocolate and then set aside to cool.

Using a mixer, beat cream cheese until smooth. Beat in eggs, sugar, melted chocolate, cocoa powder, and vanilla. Fold in sour cream. Pour into pan and bake 50–60 min until cheesecake rises slightly on the sides. Cool at room temp 1 hr; refrigerate 3–4 hr.



Coffee Cake, Apple Brown-Butter Streusel Coffee Cake | YM

Preheat 350°

Cake:

⅔ c butter

2 c flour

⅓ c light-brown sugar

½ c sugar

2 t baking powder

½ t baking soda

½ t salt

1 t cinnamon

¼ t nutmeg

1 large egg, plus 1 egg yolk

1 c buttermilk

2 med sweet apples, ½" cubes

In a small pan, melt butter over med until it begins to turn a medium nut-brown, 6–8 min. Set aside to cool slightly. In a large bowl, whisk flour, sugars, baking powder, baking soda, salt, and spices. In a med bowl, beat egg and egg yolk. Whisk in melted butter and buttermilk; then pour liquid mixture into flour mixture and stir just to combine. Fold in apple cubes and pour batter into a prepared 9" springform pan.

Sprinkle topping over cake and arrange apple slices around the top, pressing lightly into the topping. Bake until golden brown, 45–55 min.

Cool 20 min. Remove sides, transfer cake to a platter, and serve warm.

Notes: The texture of this cake should be extremely tender, which is why a tender-sweet apple is important. Fuji and Gala are a great choice here.



Topping:

⅓ c light-brown sugar

½ c flour

⅓ t cinnamon

3 T butter, ½" cubes

8 tender-sweet apple slices,
unpeeled (garnish)

In a small bowl, stir brown sugar, flour, and cinnamon. Work butter cubes into the mixture for a crumbly topping. Chill in the refrigerator while you prepare the cake.

Coffee Cake, Apple Crumble Coffee Cake | AR

Preheat 350°

2 t unsalted butter

2 c flour

1 t baking powder

$\frac{3}{4}$ t baking soda

$\frac{1}{2}$ t fine sea salt

1 c sugar

$\frac{1}{2}$ c butter, room temp

2 large eggs

1 cup plain yogurt

$\frac{1}{2}$ t vanilla extract

2 Honeycrisp apples, cored, cut into
 $\frac{1}{4}$ " pieces

Butter a 9×12" baking dish.

Whisk flour, baking powder, baking soda, and salt in a bowl. Set aside.

Combine crumble: brown sugar, white sugar, melted butter, cinnamon.

Cream sugar and butter in another bowl until well blended. Whisk in 1 egg, 2 to 3 min.

Whisk in second egg. Add yogurt and vanilla.

Whisk flour mixture into wet ingredients just until flour disappears. Do not overmix.

Fold in apples until just combined.

Spread half the batter evenly in the baking dish. Scatter half the crumble mixture evenly over the top. Top with the rest of the batter in dollops. Spread carefully to evenly distribute, trying not to disturb the crumbs. Top with the rest of the crumb mixture. Press crumbs into the batter.

Bake 40 min. Cool to room temp before slicing and serving.



Crumble Mixture:

$\frac{1}{4}$ c packed light brown
sugar

$\frac{1}{3}$ c sugar

3 T butter, melted

1 t ground cinnamon

$\frac{1}{4}$ t salt

Coffee Cake, Blueberry Boy Bait | [onceuponachef](#)

Preheat 375°F

Cake:

2 c flour	2 large eggs
2 t baking powder	1½ t vanilla extract
½ t salt	1 t lemon zest
1 stick softened butter,	½ c milk
¾ c sugar	2 c* blueberries**

Grease a 9" square pan with butter or nonstick cooking spray.

In a medium bowl, whisk flour, baking powder and salt.

In the bowl of an electric mixer, beat the butter and sugar until creamy, about 2 min. Add the eggs one at a time, beating well after each addition. Beat in the vanilla extract and lemon zest.

Gradually add the flour mixture, alternating with the milk, on low speed. Fold the berries into the batter. Do not over-mix. Transfer the batter to the pan. Sprinkle the streusel topping. Bake 40–45 min. Let cool 20 min.

This cake is best served on the day it is made. Leftovers will keep well for a few days wrapped in foil and stored at room temperature. The cake can be frozen up to 3 months. Thaw overnight before serving.

* Use 2 c large or 3 c small blueberries.

** Rinse frozen blueberries in cold water to prevent staining the batter.



Topping:

- 6 T light brown sugar
- ½ c flour
- 1 t ground cinnamon
- ¼ t salt
- 4 T cold butter, ½" chunks

Make the streusel topping:
Combine the brown sugar, flour, cinnamon, and salt in a small bowl. Mix with your fingers. Rub in the butter with your fingertips until it reaches a crumbly state. Refrigerate.

Coffee Cake, Blueberry-Lime Cake | YM

8–10 servings Preheat 350°

2 c plus 1 T cake flour

1½ t baking powder

¼ t baking soda

12 T butter, room temp

1¼ c plus 1 T sugar

½ t salt

3 large eggs, room temp

1 c milk, room temp

¼ c lime juice

2 T lime zest

1½ c blueberries

Lightly grease a 9" cake pan with 2" sides and line with parchment paper; grease that, too.

Sift the flour, baking powder, and baking soda; set aside. In the bowl of a mixer with paddle, beat the butter, 1¼ c sugar, and salt on high until light and fluffy, 4–5 min. Reduce to low and beat in the eggs one at a time.

Combine the milk and lime juice (OK if it curdles) in a cup. With the mixer on low, add the dry ingredients in three parts, alternating with the milk mixture. Add the lime zest. Remove from the mixer and scrape the bowl. Pour the batter into the prepared pan, spread evenly, and scatter the blueberries over the top. Sprinkle with the remaining sugar.



Bake until golden brown on top and the cake begins to pull away from the sides, 50–55 min. Cool in the pan on a wire rack, then turn out, remove the parchment, and invert onto a serving platter. Cut into wedges and serve warm or at room temp.

Note: Coat the berries with flour to keep from sinking. Or sprinkle the berries with coarse baker's sugar.

A 9" square pan can also be used.

Coffee Cake, Buttermilk-Citrus Coffee Cake | YM

Preheat 350°

1 lemon

1 orange

1 lime

1 c plus $\frac{2}{3}$ c sugar

1 c water

1 stick butter, softened

1½ c flour

1 t baking powder

$\frac{3}{4}$ t table salt

$\frac{1}{4}$ t baking soda

2 large eggs, room temp

$\frac{1}{2}$ c low-fat buttermilk,
room temp

Candied citrus: Stir 1 c sugar and the water together in a large skillet. Set over high and simmer, stirring occasionally.

Halve the fruit crosswise. Using a mandoline, cut three thin slices crosswise. Drop into the syrup and simmer until translucent, 15–20 min. Remove, reserve the syrup, and set on wax paper to cool.

Zest half of each orange, lemon, and lime; combine the zests in a bowl. Juice the remaining fruit and combine in a bowl (6 T total). Set aside.

Using a mixer, beat the butter and $\frac{2}{3}$ c sugar, 4 min. In a med bowl, whisk the flour, baking powder, salt, and baking soda.

Add the eggs to the butter/sugar mixture; beat well. Add the citrus zest and 3 T citrus juice; beat to combine.

On low, add a third of the flour mixture. Mix in half the buttermilk. Repeat until combined.

Pour the batter into a greased and floured loaf pan. Bake until golden brown, 45–55 min.

Prepare the syrup: Add the remaining 3 T citrus juice to the poaching syrup from the citrus slices.

Remove from the oven, let sit 5 min. While warm, poke with a toothpick. Pour the syrup over the cake. Let sit for 20 min. Cool on a wire rack. Arrange the citrus slices over the cake.



Coffee Cake, Cardamom Coffee Cake | YM

Yield: 8 to 10 servings Preheat 350°

Topping:

½ c light-brown sugar

1 t cinnamon

½ c flour

4 T softened butter

In a medium bowl, mix brown sugar, flour, and cinnamon. Add the softened butter and work into a crumbly topping. Chill in the refrigerator while you prepare the cake.

Cake:

10 T softened butter

2 c flour

1½ t ground cardamom

½ c sugar

2 t baking powder

1 c buttermilk*

½ cd light-brown sugar

¾ t salt

1 large egg plus 1 yolk

½ t baking soda

Using a mixer, beat the butter with the sugars in a large bowl until fluffy, 3–4 min. Add the egg and egg yolk and beat to combine. In a med bowl, whisk the flour, baking powder, salt, baking soda, and cardamom. Add these dry ingredients to the butter mixture in thirds, alternating with the buttermilk. Stir, scraping occasionally, until evenly combined. Pour into a buttered 9" cake pan with removable sides.

Sprinkle the topping over the cake. Bake until the top is golden brown, 45–55 min.

Cool for 20 min. Transfer the cake to a platter, and serve warm or at room temp.

*To make buttermilk, add 1 T lemon juice or white vinegar to a cup of milk and let it sit 10 min before use. Or use an equal amount of plain yogurt for the buttermilk.



Coffee Cake, Crumb Coffee Cake | YM

Preheat 375°

Crumb topping:

¾ c cake flour	2 t ground cinnamon
½ c light brown sugar	½ c melted butter
⅓ c chopped walnuts	

Combine the flour, brown sugar, walnuts, and cinnamon.

Add the melted butter and mix with a fork. Set aside.

Cake:

1½ c flour	½ t salt	½ c milk
¾ c sugar	¼ c melted butter +	1 t vanilla extract
3 t baking powder	1 large egg	

In a large bowl, whisk the flour, sugar, baking powder, and salt. In a med bowl, whisk together the butter, egg, milk, and vanilla. Add the wet mixture to the dry ingredients and fold with a rubber spatula until just combined. Spread the batter

evenly into an grease 8" square baking pan. Top with the crumb topping. Bake 25–30 min.

Note: With a 9" square pan, increase the temp by 25° and decrease the bake time to 19–23 min.



Coffee Cake, Sour Cream Coffee Cake | YM

Preheat 350°

⅓ c brown sugar

1 t cinnamon

2 c sifted flour

1 t baking powder

1 t baking soda

½ t salt

½ c butter

1 c sugar

2 eggs

1 t vanilla

1 c sour cream

Mix brown sugar, and cinnamon to make topping and set aside.

Stir or sift flour with baking powder, baking soda, and salt until dry ingredients are well combined.

Cream the butter with the sugar until the mixture is light, then beat in the eggs and vanilla.

Add the flour mixture in alternate thirds with the sour cream, beating well after each addition.

Spoon half the batter into a greased 8" cake pan and sprinkle with half the topping, then add remaining batter and sprinkle on the rest of the topping.

Bake 40 min. It may need another 5–10 min.



Glaze: Mix 1 c powdered sugar, 1 t vanilla, ½ t cinnamon, and 3 T milk. Drizzle over the top of the cake.

Variations: Substitute a full-fat plain yogurt or crème fraîche for sour cream.

Add chocolate chips to the topping.

For a more moist cake, reduce flour to 1¾ c.

Use a pecan/brown sugar/cinnamon topping.

Use a filling in the middle of the cake (½ can of sour cherry pie filling, whole-berry cranberry sauce, or thinly sliced apple pieces), and bake in a springform pan.

Cupcakes, Boston Cream Pie Cupcakes| YM

Yield: 12 cupcakes Preheat 350°

Cupcakes

1½ c cake flour
1 t baking powder
½ t baking soda
½ t table salt
1 c sugar

1 stick butter, melted and cooled
2 large eggs, room temp
½ c sour cream, room temp
2 t vanilla extract
¼ c whole milk, room temp

In a small bowl, whisk the cake flour, baking powder, baking soda, and salt. Set aside. In a med bowl, whisk the sugar, melted butter, eggs, sour cream, and vanilla extract until combined. Add half the flour mixture, then milk, and then the remaining flour, whisking until the batter is just smooth. Fill each cupcake liner about ½ full and bake 14–16 min.

Let the cupcakes cool in the pan 5 min, then transfer to a cooling rack. Freeze 20 min before filling.

Filling

½ c sugar
3 T cornstarch
¼ t salt
4 large egg yolks

In a med saucepan, whisk the sugar, cornstarch, and salt. Add the yolks; whisk until fluffy. Whisk in the milk. Cook on med, whisking, until it thickens, 6–7 min. Continue whisking until it bubbles and then cook, stirring, for 1 min.

Remove from heat; whisk in the butter and vanilla. Sieve the pastry cream over a bowl. Cover with plastic wrap, pressing the wrap on the cream to prevent a skin. Refrigerate until chilled, min 2 hr.



Glaze

1 c semisweet
chocolate chips
½ c heavy cream
Pinch of salt

Pound Cake, Blueberry |YM

Preheat 350° Spray Bundt pan with cooking spray

2 c fresh/frozen blueberries	3 t baking powder
2 T cinnamon	½ t salt
5 T sugar	2½ t vanilla
2¼ c sugar	⅓ c orange juice or milk
1 c oil	1 c confectioners' sugar
4 eggs	2 T soft butter
3 c flour	1 T lemon zest

Mix blueberries, cinnamon, and 5 T sugar and set aside.

Mix together remaining sugar, vegetable oil, and eggs. Add flour and baking powder. Add salt, vanilla, and orange juice and beat well.

Spread ⅓ of batter into the bottom of the pan. Top with ½ of blueberry mixture, forming a ring around the center of the pan. Repeat, ending with the batter. Bake 75–90 min. Cool slightly, then remove from pan.

Glaze:

Mix confectioners' sugar, butter, and lemon zest and drizzle on cake. Add a little milk if the consistency is too thick.



Pound Cake, Blueberry Peach | Honeypot

Preheat 375° Spray Bundt pan with cooking spray

½ c softened butter	2½ c flour
1¼ c sugar	2 t baking powder
3 eggs	¼ t salt
½ t salt	2 c blueberries
¼ c milk	2½ c peaches, chopped

Cream butter and sugar; add eggs; beat in milk. Combine flour, baking powder, and salt; add to creamed mixture.

Add salt, vanilla, and orange juice; beat well. Stir in fruit.

Pour into bundt pan. Bake 60–70 min. Cool.

Pound Cake, Lemon-Buttermilk | MS

Preheat 325°

13 T butter, room temp, divided

2 c plus 3 T sugar, divided

2¾ c cake flour

½ t baking soda

½ t salt

¾ c buttermilk

2 T grated lemon zest, plus 3 T
lemon juice (about 2 lemons)

5 large eggs, separated



Rub 1 T butter evenly over the pan. Sprinkle in a bit of sugar, then turn the pan to evenly coats all surfaces.

In a bowl, whisk the flour, baking soda and salt. In a measuring cup, combine the buttermilk and lemon juice; set aside.

In a stand mixer, whip the egg whites on med-high until light and foamy, 1 min. With the mixer running, slowly sprinkle in 3 T sugar; continue to whip until the whites are thick and glossy and hold soft peaks, 1 min. Transfer the whites to a bowl and set aside. Add the remaining 2 c sugar and the lemon zest to the mixer's bowl.

Mix the sugar and zest on low until the sugar begins to clump, 1 min. Add the remaining 12 T butter; mix on med-

low until cohesive, then increase to med-high and beat until pale and fluffy, 3 min. Reduce to low and add the yolks, one at a time, mixing after each.

Add a third of the flour mixture, then mix on low. Add half of the buttermilk mixture, then mix again. Repeat through the final third of flour. Use a spatula to fold ⅓ of the whipped egg whites into the batter until combined, then gently fold in the remaining whites until barely combined. Transfer the batter to the prepared pan and smooth the top.

Bake until golden brown, 50–60 min, rotating the pan halfway through baking. Cool the cake in the pan on a wire rack for 10 min, then remove from the pan and cool completely.

Pound Cake, Yogurt Cake With Coriander and Orange | MS

Preheat 350°

1¾ c flour

2 t baking powder

1 T ground coriander, toasted

½ t salt

3 large eggs

1 c sugar, plus 2 T for sprinkling

2 T grated orange zest

½ c plain whole-milk yogurt

2 t vanilla extract

½ c neutral oil



In a med bowl, whisk the flour, baking powder, coriander and salt. In a large bowl, whisk the eggs, sugar and orange zest until well combined and lightened in color, 1 min. Add the yogurt and vanilla; whisk to combine. Whisk in the oil. Add the flour mixture and whisk until no streaks remain. The batter will be very fluid.

Pour the batter into a 8½×4½" loaf pan loaf pan misted with cooking spray and dusted with flour. Sprinkle with 2 t sugar. Bake 40–45 min.

Let the cake cool in the pan on a wire rack for 10 min before removing from the pan. Cool completely before serving.

Tips: Toasting the coriander softens its flavor. In a small skillet over medium, toast the spice, stirring often, 3–5 min, then transfer to a small bowl to cool.

Toss sliced fresh strawberries, raspberries and blueberries with a little sugar before topping the cake.

Frosting, Grandma's Marshmallow Cream | Mary

1 egg white

$\frac{3}{4}$ c sugar

$\frac{1}{4}$ t cream of tartar

pinch salt

Mix together.

$\frac{1}{4}$ c boiling water

Add water. Beat well, 7–8 min.



Frosting, Clever Judy Frosting | Jane

1 c 10x sugar

2 egg yolks

$\frac{1}{4}$ c milk

$\frac{1}{2}$ t vanilla

$1\frac{1}{2}$ squares melted bakers chocolate

1 T soft butter

Combine in order, beat until blended. Place bowl in pan of cracked ice, beat to proper consistency.

Frosting, Fudge Frosting | YM

Serve with Yellow Cake

6 oz unsweetened chocolate
1 c plus 2 T evaporated milk
1½ c granulated sugar



Melt the chocolate in the top of a double boiler placed over simmering water. Let cool slightly.

Place the evaporated milk in a blender, then add the sugar. Blend on medium speed for 2 sec. Add the chocolate and blend on high speed until the frosting is thick and shiny, 1½ min.

Spoon the frosting into a bowl and rest at room temp for 30 min. Cover with plastic wrap and allow the frosting to set until firm, (several hr to overnight). Store in an airtight container at room temp for up to 3 days. Do not refrigerate the frosting, even if you don't plan to use it for a few days.

Frosting, Ermine Frosting | southernliving.com

2 c whole milk
⅔ c flour
2 c granulated sugar
2 c butter, softened
2 t vanilla extract



Whisk milk and flour in small saucepan until smooth. Whisking, cook over lo for 2–3 min until it reaches the consistency of pudding.

Remove from heat, add sugar and salt, and whisk until sugar dissolves.

Put into bowl and press plastic wrap on the surface to prevent a skin from forming. Refrigerate 30 min.

Beat butter in a large bowl on med until creamy, 2 min.

Add cooled flour mixture by spoonfuls. Beat in vanilla.

With whisk, beat frosting on med-hi until fluffy with the consistency of stiffly whipped cream. Use immediately.

Frosting, Frosting Recipes

Classic Buttercream Frosting

Beat 1 c butter until creamy
Add 3 c powdered sugar gradually.
Mix in 2 T milk and 1 t vanilla.
Beat until light and fluffy.

Cream Cheese Frosting

Beat ½ cup butter and 8 oz cream cheese until smooth.
Add 2½ c powdered sugar and 1 t vanilla.
Whip until thick and creamy.

Chocolate Buttercream Frosting

Beat 1 c butter.
Add 3 c powdered sugar and ½ c cocoa powder.
Pour in 3 T milk and 1 t vanilla.
Beat until smooth.

Whipped Cream Frosting

Whip 1 c cold heavy cream with 3 T powdered sugar and ½ t vanilla until stiff peaks form.

Royal Icing

Whisk 2 c powdered sugar and 1½ T meringue powder.
Slowly add 3–4 T water or lemon juice until smooth and pipeable.

Ganache Frosting

Heat 1 c heavy cream, pour over 1½ c chopped chocolate.
Let sit 2 min, stir until glossy.
Cool slightly to thicken.

Simple Vanilla Glaze

Mix 1 c powdered sugar, 2–3 T milk, and ½ t vanilla until smooth.
Drizzle over cookies or cakes.



Pies, Tarts



Pie, Grandma's Vanilla Tart Pie | Mary

Preheat 375° 9" uncooked pie shell

Top mixture:

2 c sugar
½ c butter
1 c milk
2 eggs
3 c flour
2 t baking powder
½ t salt



Bottom liquid:

1 egg, beaten	1 c molasses
1 t vanilla	1 pt cold water
1 c sugar	

Pour liquid into shell, then add topping. Bake for 35 min until firm.

Pie, Grandma's Shoefly Pie | Mary

Preheat 400°

Crumb mixture:

¾ c flour
½ c brown sugar
½ t salt
½ t cinnamon
⅛ t ginger
⅛ t nutmeg
⅛ t ground cloves
2 T shortening



Liquid:

½ c table molasses	½ t baking soda
1 egg, beaten	¾ c hot water

Combine crumb mixture. In a separate bowl, combine the liquids. Pour liquid into 9" uncooked pie shell, top with crumbs Bake 10 min; lower temp to 325° and bake 30 min (til firm).

Pie, Lemon Icebox Pie | Globe

Yield: one 9" pie Preheat 350°

Crust:

Butter (for the pan)
3½ c (5 oz) mini pretzels.
1 stick butter, melted
¼ c sugar

In a food processor, pulse the pretzels to form a fine powder. Add them to a bowl; add the butter and sugar. Stir well. The mixture should resemble wet sand.

Press the mixture into the bottom of a 9" buttered pie pan, pushing crumbs up the sides of the pan.

Bake for 10 min. Transfer to a wire rack to cool.

Filling:

2 cans (14 oz each) sweetened condensed milk
6 egg yolks
1 c juice of 6 lemons
Grated rind of 1 lemon

In a bowl, whisk the condensed milk, egg yolks, lemon juice, and rind. Pour into the cooled crust.

Bake 15 min until the filling is set. Transfer to a wire rack to cool to room temperature. Refrigerate for several hours or overnight.



Topping:

1¼ c heavy cream
2 T sugar
1 t vanilla extract
10 small strawberries, halved
Grated rind of 1 lemon
Handful of fresh mint leaves
Fresh strawberries

In an electric mixer, beat the cream, sugar, and vanilla to medium peaks.

Spoon the whipped cream onto the chilled pie. Garnish with strawberries, lemon rind, and mint leaves.

Cut and serve with extra strawberries.

Pie, Strawberry Pie |Metrowest

3 qt fresh strawberries, hulled

1 c sugar

1 T plain powdered pectin

Pinch of salt

3 T cornstarch dissolved in 3 T
water

Zest of 1 lemon

1 t vanilla

1 prebaked pie shell



Slice 1 qt strawberries for filling. Halve 2 c for on top. Halve 2 cups and puree until smooth.

Transfer 1¼ c puree to a med saucepan with sugar, pectin and salt. Bring to a simmer over med, whisking frequently. Simmer so that mixture foams, 1 min. Remove from heat and skim foam. Return saucepan to med, slowly whisking in cornstarch mixture. Whisk until mixture is stiff. Stir in lemon zest and vanilla.

Transfer ¼ c to a small bowl. Whisk in up to 2 T water to make the glaze. Set aside.

Transfer remaining mixture to bowl, place a sheet of plastic wrap on the surface, and cool to room temp. Stir in the sliced strawberries and turn into the baked pie shell. Arrange halved strawberries over top; brush with glaze. Refrigerate until ready to serve.

Pie, Strawberry Pie | Kathryn

6 c fresh strawberries

1 c water

$\frac{3}{4}$ c sugar

3 T cornstarch

1 baked 9" shell



Wash berries, remove hulls

Crush 1 c smaller berries, cook with water for 2 min.

Blend sugar and cornstarch. Stir in berries, juice.

Cook and stir over med heat til glaze is thickened and clear.

Spread $\frac{1}{4}$ c glaze on bottom and sides of pie crust.

Arrange half of the whole berries in the shell. Spoon more glaze over berries to coat berries. Alternate rest of berries and glaze. Chill 3 hrs. Garnish with whipped cream.

Pie, Cherry Pie | FA

Preheat 475°

Pastry for 2 crusts

$\frac{1}{2}$ – $\frac{3}{4}$ c sugar

2½ T tapioca

$\frac{1}{8}$ t salt

$\frac{1}{2}$ c cherry juice
(from can)

2 c canned sour red cherries (drained)

$\frac{1}{8}$ t cinnamon

1 t butter



Prepare pastry.

Blend sugar, tapioca, and salt, then add cherry juice and cherries and let stand while you roll out the dough.

Line bottom of 9" pie pan with one crust, fill with cherry mixture, sprinkle with cinnamon, then dot with butter.

Cover with top crust and seal edges, cutting vents.

Bake 10 min; reduce to 400° and bake 30 min until crust is crisp. Cool and serve.

Pie, Apple Sour Cream Pie | FA

Preheat 400°

1 c sour cream

$\frac{3}{4}$ c sugar

2 T flour

1 t vanilla extract

$\frac{1}{4}$ t salt

1 beaten egg

3–4 c diced apples

1 unbaked pie shell

$\frac{1}{2}$ c brown sugar

$\frac{1}{3}$ c flour

$\frac{1}{4}$ c butter, softened

In a large bowl combine sour cream, sugar, flour, vanilla, salt, and egg and beat well. Add apples and mix well. Pour the mixture into the pie shell and bake 25 min.

Combine brown sugar, flour, butter, and mix well. Remove from oven and reduce heat to 250°. Sprinkle brown sugar mixture on pie, then return to oven and bake 25 min.



Pie, Caramel Apple Crumb Pie | FA

Preheat 375°

Use **Pie Dough**, refrigerated, or your favorite piecrust. Roll the pie pastry into a 13" circle and line a 9½" deep-dish pie plate. Refrigerate for 15 min.

Topping:

¾ c flour	¼ t cinnamon
½ c rolled oats	½ t salt
½ c light-brown sugar	6 T cold butter, ¼" pieces

Combine the flour, oats, brown sugar, cinnamon, and salt in a food processor. Scatter the butter on top. Pulse to a sand-like consistency. Transfer to a bowl and refrigerate.

Filling:

8 c sliced apples	1 T lemon juice	½ t salt
⅓ c plus 1 T sugar	2 T cornstarch	

Combine apples, ⅓ c sugar, and lemon juice in a bowl. Set aside for 10 min.

In a small bowl, combine the cornstarch and salt with the remaining sugar. Add to the fruit. Pour the filling into the chilled piecrust, shaping the apples into a mound.

Bake 35 min. Remove from the oven and spread the crumbs on top. Bake 25–35 min until the juices bubble around the edge.

Cool for at least 1 hr before serving. Serve with sauce drizzled on each slice.



Caramel Sauce:

½ c heavy or whipping cream
⅓ c light-brown sugar
2 T butter, in pieces
½ t vanilla extract

Combine the cream, brown sugar, and butter in a pan. Bring to a boil, cook 2 min, whisking. Remove, stir in vanilla.

Transfer to a bowl and cool completely. Refrigerate briefly for a thicker sauce.

Pie, Apple-Cranberry Pie | YM

1 recipe [Extra-flaky Pastry](#)

4–5 med Granny Smith apples,
peeled, sliced $\frac{1}{4}$ – $\frac{1}{2}$ " thick

4–5 med McIntosh apples, peeled,
sliced $\frac{1}{4}$ – $\frac{1}{2}$ " thick

1 c cranberries

1 c light brown sugar

$\frac{1}{4}$ c flour

$\frac{1}{4}$ t salt

$\frac{1}{8}$ t cinnamon

$\frac{1}{8}$ t nutmeg

1 T butter, room temp

1 large egg

2 T sanding sugar (optional)

Make the pastry and chill 1 hr. Remove it from the fridge 15 min before using.

On a well-floured surface, roll out $\frac{2}{3}$ of the dough into a circle about $\frac{1}{8}$ " thick and 12" across. (Wrap the remaining dough and refrigerate.) Dock with a fork. Line a 9" pie plate with the dough, leaving a $\frac{1}{4}$ " lip to allow for shrinkage in the oven. Refrigerate 30 min.

Preheat 325°. Combine apples, cranberries, brown sugar, flour, salt, cinnamon, and nutmeg in a bowl. Macerate at room temp for 30 min.

Line the pie shell with parchment and pie weights. Bake 30 min, rotating midway, until the shell is light brown. Cool on a wire rack. Remove the weights and parchment.

Pile the fruit and juices into the pie shell. Dot the butter over the fruit. Roll the remaining dough into a rectangle $\frac{1}{4}$ " thick and cut into strips 1–1 $\frac{1}{4}$ " wide. Drape four strips of dough 2" apart in the same direction on top of the apples and overhanging the edge. Drape another four strips of dough at 45° directly on top of the first strips, also 2" apart.

Whisk the egg and brush onto the lattice. Sprinkle with the sanding sugar.

Bake at 350° for 70–90 min until the lattice is golden brown. Serve warm or at room temp. Store in an airtight container.



Pie, Bacon Maple Cream Pie | FA

Preheat 375°

2¼ c whole milk

2¼ c maple syrup, grade B,
divided

3 egg yolks

½ c flour

3 T cornstarch

2½ t vanilla extract, divided

1 baked single 9" piecrust, cooled

1¼ c whipping cream, chilled

1 T sugar

4 slices thick-cut bacon

1 t Dijon mustard

black pepper, to taste



In a saucepan, whisk together milk, 2 c maple syrup, and egg yolks.

In a bowl, sift together flour and cornstarch. Gradually whisk flour mixture into milk mixture. Stir in 2 t vanilla. Heat to boiling, cooking for 8 min, or until very thick, stirring constantly.

Pour into prepared crust. Refrigerate.

In another bowl, whip cream with sugar and remaining ½ t vanilla. Spread over chilled pie. Refrigerate.

Line a rimmed baking sheet with aluminum foil. Set a cooling rack on foil. Arrange bacon slices across rack in rows, not overlapping.

Whisk together remaining ¼ c maple syrup and mustard. Generously spoon over bacon. Bake for 12–15 min. Turn over bacon slices and baste again. Bake for 5–10 min more, or until bacon reaches desired crispness. Remove from oven and sprinkle with freshly ground black pepper. Set aside for 5 min. Coarsely chop cooled bacon. Sprinkle on top of pie.

Pie, Blackberry Cream Cheese Pie | FA

5 c blackberries

½ c water

3 T cornstarch (1 t at a time until
desired consistency)

⅔ c white sugar

1 T lemon juice

2 pkg cream cheese, room temp

1 T milk

3 t grated lemon zest

1 baked 8" or 9" pie shell

Whipped cream and berries to
garnish



In a med saucepan, combine 3 c berries with the water. Bring to a boil. Let cool, then strain to remove the seeds. Return the syrup to the saucepan. Stir in the cornstarch, sugar, and lemon juice. Bring to a boil, stirring, and boil 2 min. Cool.

When the syrup is cool, blend the cream cheese, milk, and lemon zest until smooth. Spread evenly in the baked pie

shell. Top with the remaining 2 c uncooked berries. Pour the cooled syrup evenly over the berries. Refrigerate for 1 hr or more.

Just before serving, decorate with whipped cream and fresh berries.

Pie, Blueberry Pie | YM

Yield: 6–8 servings Preheat 375°

Crust

2½ c all-purpose flour +

1 t granulated sugar +

¾ t salt

8 T cold butter, cubed

5 T shortening, small pieces

6–8 T ice water

2 T milk, for brushing

In a large bowl, whisk flour, sugar, and salt. Sprinkle the butter and shortening over the dry ingredients and rub into the mixture to form flakes and small lumps like lumpy

cornmeal. Add the ice water, a few tablespoons at a time, until the dough holds together. Divide into two parts. Wrap in plastic wrap, press into disks, and chill for 1 hr.

Filling

½-1 c sugar

1 T light-brown sugar

3 T flour

1 T Minute Tapioca mix

½ t ground cinnamon

⅛ t ground nutmeg

4 c frozen blueberries

1 t lemon juice

1 T butter

In a bowl, whisk tapioca, flour, sugars, and spices. Toss berries in dry mixture.

Remove the first disk of dough from the refrigerator and roll it out to a 10" circle. Transfer to a 9" pie pan, trim and set aside. Pour berries into crust; when they fill the bottom, pour the dry mixture on top. Drizzle lemon juice over berries; dot with butter.

Roll out the second disk to 10" and lay over the filling. Crimp the bottom and top edges. Cut slits in the top. Use leftover dough to make berries and leaves to decorate the top. Brush with milk and sprinkle with sugar.

Bake on the bottom rack until the top is browned and the juices are bubbling through the vents, 45–55 min.



Pie, Blueberry Cream Pie with Gingersnap Crust | YM

Yield: 8 slices Preheat 350°

Crust*

36 gingersnap cookies

6 T butter

2 T light brown sugar

Put the cookies in a food processor and pulse into crumbs. Add the butter and brown sugar. Pulse until mixture is evenly combined. Press the mixture into a deep-dish (2") pie

pan. Bake 15 min. Press any puffing or shrinking from the edge with the back of a spoon while it's still hot.

*Or use a store-bought deep-dish graham cracker crust.

Pie

½ c light brown sugar

⅛ t salt

¼ c minute tapioca

1½ lb (4½ c) blueberries

¼ t ground cloves

2 T lemon juice

¼ t ground cinnamon

In a 4-qt pot, whisk the brown sugar, tapioca, cloves, cinnamon, and salt. Add berries and lemon juice. Cover and cook over med-hi, stirring, until the berries split, 4 min. Cook on med-lo, stirring, until the mixture thickens, 10 min. Remove from heat.

Set aside 1½ T filling. Pour the filling into the pie shell. Cover with plastic wrap and chill for at least an hour. When the filling has chilled, make the cream.

Spread the cream over the top of the pie. Swirl the reserved blueberry filling through the cream. Serve immediately or chill, covered, for up to 1 day before serving.



Cream

½ c cream cheese

¼ c sugar

1 c heavy cream

In a large bowl, cream the cream cheese and sugar in a mixer for 1 min. Pour in ⅓ c heavy cream and beat with whisk attachment until blended. Add the remaining cream and beat until the mixture is fluffy and forms firm peaks.

Pie, Blueberry Pie | FA

1 9" single crust

4 c blueberries

$\frac{2}{3}$ – $1\frac{1}{2}$ c sugar

$\frac{1}{4}$ c cornstarch

1 c water

1 T lemon juice

2 T butter

Bake pie crust.

Pour sugar, cornstarch, and water in a saucepan. Mix until smooth.

Add $1\frac{1}{2}$ c blueberries and cook over med, 7–10 min, stirring occasionally until thick and semitransparent. Stir in lemon juice, then butter.

Turn off the stove. Let the mix in the saucepan cool off.

Stir in the remaining fresh blueberries. Taste, and add more sugar to taste, if necessary.

Pour into baked pie shell and chill until firm. Serve with sweetened, vanilla-flavored whipped cream.

Tip: Let the saucepan cool before adding the fruit or the fresh berries will cook and get all syrupy.



Pie, Wild Blueberry Pie | YM

Yield: 8 servings Preheat 400°

Filling:

5 c fresh wild blueberries

3 T flour

½ c sugar

½-1 t lemon juice

Double-Crust Pastry Dough

1½ T butter

Wash berries and stir with flour and sugar. Sprinkle with lemon juice. Set aside.

Place the larger pastry disk on a parchment sheet and cover with a second sheet. Roll out to a 13" circle. Peel off top parchment and place in a 9" deep-dish pie pan. Remove remaining parchment and press crust into pan.

Roll out smaller disk to an 11" circle between parchments.

Double-Crust Pastry Dough

2½ c flour

2 T sugar

1 t salt

2¼ sticks chilled butter, small cubes

6–8 T ice water



Pour berries into bottom crust. Distribute dots of butter over berries. Peel one parchment off top crust. Place top crust on pie, then peel off remaining parchment.

Make three slashes in crust. Fold bottom crust up and crimp to seal. Brush with egg wash. Bake until golden brown and juices are bubbling, 40-50 min.

In a med bowl, whisk flour, sugar, and salt. Sprinkle butter over mixture, and work in until it looks like cornmeal.

Sprinkle 6 T ice water on top, and stir until dough comes together. If needed, add more ice water by T. Knead three times to make a cohesive dough. Gather into a ball; then divide into two pieces, one slightly larger than the other. Press into disks and wrap in plastic. Refrigerate 30 min.

Pie, Brownie Pie | FA

Preheat 350°

Piecrust:

Use **Pie Dough**, refrigerated, or your favorite piecrust.

Roll the pastry into a 12" circle and line a 9" pie plate. Pinch the overhanging pastry into an upstanding rim or trim to be flush with the side of the pan and crimp the edge with a fork. Refrigerate 15 min.

Filling:

1 stick butter

1⅓ c chocolate chips, divided

2 large eggs, room temp

½ c light-brown sugar

⅓ c sugar

1½ t vanilla extract

½ c flour

¼ t salt

(1 c chopped, toasted walnuts)

Melt the butter in a saucepan over med. Add 1 c chocolate chips and heat for a few sec, then remove from the heat. Tilt the pan to make the butter run over the chips. Set aside for 5 min. Whisk to smooth the chips.

In a large bowl, combine the eggs, sugars, and vanilla and whisk until evenly blended. Add the melted chocolate and

whisk to blend. Add the flour and salt and stir until combined. Add the remaining ⅓ c chocolate chips (and the nuts). Fill the piecrust and smooth the top.

Bake on the center oven rack for 30–35 min until a crust develops and the pie rises slightly.

Transfer to a cooling rack. Serve warm.



Pie, Crustless Cranberry Pie | AR

Preheat 350°

1 c flour

1 c sugar

½ t salt

½ t cinnamon

2 c cranberries

½ c chopped almonds

½ c butter, melted

2 large eggs, beaten

1 t vanilla extract

1 T turbinado sugar

Combine flour, sugar, and salt in a bowl. Add cranberries and almonds; toss to coat. Stir in butter, eggs, and vanilla.

Spread the batter into a parchment-lined 9" pie pan. Scatter a handful of cranberries on top, pushing them gently into the batter. Sprinkle with sugar.

Bake 40 min. Serve warm.



Pie, Cranberry Dream Pie | FA

Preheat 350°

Crust

1-1/2–2 c chocolate cookie crumbs
(crushed Oreos work well)

1/2 stick butter

2 T sugar
pinch of salt

In a bowl, combine cookie crumbs, butter, sugar, and salt. Press mixture into a 9” pie pan. Bake for 10 min. Let cool before adding filling.

Filling

8 oz cream cheese

1/2 c heavy cream

3/4 c sugar

1 t vanilla extract

2 c (16-oz can) whole berry
cranberry sauce

chocolate crust

In a mixing bowl, beat the cream cheese until fluffy. Beat in heavy cream and sugar. Blend in vanilla. By hand, stir in the cranberry sauce. Pour into prepared pie shell and freeze.

Let thaw for 15–30 min before serving.



Pie, Mini Cranberry-Apple Pies | FA

Yield: 4 mini-pies Preheat 475°

1 lb sweet apples, peeled

3/4 lb tart apples, peeled

1/4 c chunky cranberry sauce

1/3 c plus 1 T sugar, divided

1/2 t cinnamon

pinch nutmeg

1 large egg, well beaten

1 T sugar

Use four small pie shells or see [Pie Crust](#) to prepare shells.

Cut apples into small chunks. In a bowl, combine apples, cranberry sauce, sugar, and spices.

Prepare 4 small crusts. Fill with fruit mixtur

Bake at 475°F 10 min; then reduce to 350°F and bake 30 min.



Pie, Graham Cracker Pie | YM

Preheat 350°

Crust:

1l graham crackers

¼ c sugar

7 T melted butter

In a food processor, pulse the graham crackers, sugar, and butter until well ground. Press the crust mixture into a 9" tart pan with a removable bottom. Bake until the crust is set but not browned, about 10 min, then allow it to cool.

Filling:

3 c whole milk

1 vanilla bean, split lengthwise,
seeds scraped out

½ c sugar

Pinch of salt

¼ c cornstarch

3 large egg yolks

2 t vanilla extract

Heat the milk, vanilla bean and seeds, sugar, salt, and cornstarch in a medium saucepan over medium heat, whisking constantly, until it thickens, 6–8 min.

In a large bowl, lightly beat the egg yolks. Slowly whisk ⅓ c milk mixture into the yolks to gradually raise their temperature. Slowly whisk in the remaining milk. Return the

mixture to the saucepan and whisk over medium heat until just bubbling. Remove from heat, let cool slightly, and stir in the vanilla extract. Remove the bean.

Pour the filling into the crust and refrigerate at least 5 hr. Slice and serve topped with whipped cream and edible flowers.



Pie, Marlborough Pie | YM

Yield: 6 servings Preheat 400°

½ recipe Double-Crust Pastry, prepared and chilled	2 T butter
2 large firm-tart apples (1 lb), peeled and cored	2/3 c granulated sugar
2 large firm-sweet apples (1 lb), peeled and cored	3 large eggs
3 T lemon juice	1 c light cream
3 T dry sherry	¼ t cinnamon
	¼ t nutmeg
	¼ t salt

Roll out one disc of dough into a 10" circle, about ⅛" thick. Carefully press the dough into a 9" pie plate. Prick holes in the bottom of the dough. Line with foil and pie weights. Bake 8 min. Remove the weights and foil; bake 5 min. Set aside.

Reduce the temp to 350°. Grate the apples into a med bowl; stir in the lemon juice and sherry. In a large skillet over med-high, melt the butter. Add the apples, their liquid, and the sugar. Cook, stirring, until the liquid begins to boil. Reduce to a simmer; cook, stirring occasionally, until the apples are tender and most of the liquid evaporates, 10 min. Let cool 10 min.

In a large bowl, whisk the eggs, cream, cinnamon, nutmeg, and salt. Stir in the apple mixture. Pour the filling into the crust; then bake until the custard is set but not browned, 35 min. Let cool 30 min.



Double-Crust Pastry

2½ c flour	2¼ sticks chilled
2 T sugar	butter, cubes
1 t salt	6–8 T ice water

In a med bowl, whisk the flour, sugar, and salt. Sprinkle the butter over the flour mixture, and use your fingers to mix until it looks like cornmeal. Sprinkle 6T ice water on top; stir with a fork until the dough forms. If needed, add 1–2T ice water.

Turn the dough out onto a lightly floured surface and knead three times to make it cohesive. Gather into a ball; divide into two pieces, one slightly larger than the other. Press each into a disc and wrap in plastic. Refrigerate 30 min.

Pie, Mincemeat Fruit Pie Filling | curiouscuisiniere

Yield: 2 cups

2 large sweet apples, peeled, cored and diced	$\frac{1}{3}$ c dark brown sugar
1 large orange, zested, peeled and diced	$\frac{1}{4}$ c lemon juice
1 c raisins	$\frac{1}{2}$ tsp cinnamon
$\frac{1}{2}$ c golden raisins	$\frac{1}{2}$ tsp nutmeg
$\frac{1}{2}$ c dried apricots, chopped	$\frac{1}{2}$ tsp allspice
	$\frac{1}{2}$ c brandy*

In a med saucepan, mix diced apples, orange zest, diced orange fruit, and remaining ingredients except the brandy. Simmer over med heat, stirring occasionally for 30 min. Remove from heat and stir in the brandy.*

Store the mixture in the refrigerator for at least 2 weeks before using to let the flavors meld. This will keep in the fridge 2–3 months.

*If you do not want alcohol in your finished mincemeat, you can either heat the brandy with the fruit mixture to a good simmer, to cook off the alcohol, or use fresh apple cider instead.



Pie, Mince Pie Filling | AB

Yield: 5 cups Preheat 400°

2 Granny Smith Apples, peeled,
quartered

8 oz golden raisins

6 oz dark brown sugar

4 oz dried figs, chopped

2 oz dried cherries

2 oz beef suet, chopped

1 oz ch crystallized ginger

½ c brandy

1 orange, zested and juiced

1 lemon, zested and juiced

½ t nutmeg

¼ t freshly ground allspice

¼ t freshly ground clove



Place all of the ingredients into a food processor and pulse 8–10 times. Place in an airtight container and refrigerate at least 3 days before using.

If you prefer a finer texture of mincemeat, use a meat grinder with a large die and grind. You may also hand chop the apples, dried fruit and suet.

Cornmeal Crust for 2 Pies:

12 oz flour

2½ oz cornmeal

1½ oz sugar

1 t salt

8 oz cold butter

2 oz apple cider or juice

2 oz cold water

1 egg beaten with 1 t water

Combine the flour, cornmeal, sugar and salt in a large bowl. Grate the butter on a box grater directly into the bowl. Work until crumbly. Add cider and water. Knead 5–6 times and spritz with additional water if dry. Shape into a disk, wrap in plastic wrap and refrigerate 20 min.

Divide the dough into quarters. Roll out 2 pieces on parchment paper into ⅛" thick rounds, 6–8" in diameter. Spoon ½ c mincemeat into the centers, fold up the edges to form a crust. Brush edges with egg wash and sprinkle with sugar. Transfer to a half sheet pan. Bake 30 min. Repeat.

Pie, Mincemeat Pie | FA

Yield: 10–12 double-crust 9" pies Preheat 450°

4 lb ground beef, gently precooked	2 c molasses
8 lb apples, coarsely ground	2 c sugar
2 boxes seedless raisins	3 T ground cinnamon
1 box currants	2 T ground nutmeg
1 pt brown cider vinegar	1 T ground cloves
1 qt orange juice	1 c brandy
2 lb ground suet	Pastry for 9" double-crust pies



Simmer all ingredients, except pastry, very slowly until cooked (2 hr), stirring frequently to prevent sticking. Line

pie plate with crust. Add filling (2–2½ c per pie). Cover with top crust. Bake at 450° for 15 min, then at 350° for 30 min.

Pie, Peach Pie | YM

Preheat 375°

3 lb peaches (9 med or 16 small)

1 T lemon juice

1 c sugar

3 T flour

$\frac{1}{4}$ t ground cloves

dough for double-crust pie

2 T butter

1 egg white mixed with 2 t water



Immerse peaches in boiling water for 20–30 sec, then plunge into ice water before peeling. Cut into $\frac{1}{2}$ " wedges (7 c).

Sprinkle peaches with lemon juice.

Mix sugar, flour, and cloves in a large bowl; add peaches, and toss until evenly coated.

Roll out half the dough to a 12" circle and fit into pie plate.

Pour out excess liquid, then spoon peaches into pie shell and dot with butter.

Roll remaining dough into a 10" circle. Cut into $12\frac{3}{4}$ " strips and form lattice on top of pie. Crimp edges. Brush lattice with egg-white mixture, then sprinkle with sugar.

Bake for 50–55 min until pastry is golden brown and peaches are tender. Cool for at least 1 hr before cutting.

Pie, Pumpkin Pie | YM

Yield: 8 to 10 servings Preheat 350°

1 can (15 oz) pumpkin puree

$\frac{3}{4}$ c heavy cream

$\frac{1}{2}$ c water

2 large eggs at room temp

$\frac{1}{2}$ c light brown sugar

$\frac{1}{2}$ c Bisquick baking mix

$2\frac{1}{2}$ t pumpkin pie spice

$\frac{1}{2}$ t salt

Spray a deep 8" pie plate with cooking spray and set aside.

In a large bowl, whisk all ingredients until blended and smooth. Pour into the pie plate and bake until a knife

inserted into the center of the pie comes out clean, 55–60 min. Let cool at least 30 min before serving.

Serve warm or cold.



Pie, Pumpkin Chiffon Pie | YM

Preheat 350°

Crust:

1 c walnut halves	¼ c light-brown sugar
1 c graham-cracker crumbs	5 T butter, melted

Grind the walnuts coarsely in a food processor. Add the graham crumbs and sugar; then pulse to blend while drizzling in melted butter. Press into a 9" pie plate.

Bake until browned at the edges, 12–15 min. Set aside to cool.

Filling:

1½ T whiskey or brandy	4 large eggs	¼ t cloves
¼ c milk	1 c pumpkin puree (not filling)	¼ t nutmeg
1 pkg powdered gelatin	1 t cinnamon	⅛ t salt
⅔ c light-brown sugar	½ t ginger	1½ c heavy cream

In a medium-size pot over low heat, whisk the whiskey or brandy, milk, and gelatin continuously until the gelatin is dissolved, 2–3 min. Whisk in the brown sugar, then the eggs, one at a time; continue whisking over low heat as you add the pumpkin, spices, and salt. Cook until the custard is smooth and steaming, 5–7 min.

Transfer the custard to a large bowl to cool. Don't refrigerate.

In a separate bowl, whip the cream to firm peaks. When the custard has cooled to room temperature (about 45 min), fold in the whipped cream. Fold the filling into the cooled pie shell; chill at least 2 hr.



Pie, Apple Hand Pies | Globe

Yield: 9 pies Preheat 400°F

Pastry

2 c flour	10 T cold butter, cut up
Pinch of salt	1½ t white or cider vinegar
½ t baking powder	¼ c ice water +
1 T sugar	

In a food processor, blend the flour, salt, baking powder, and granulated sugar. Add the butter; pulse until the mixture resembles coarse crumbs

Add the vinegar and ice water. Pulse to form large clumps. Turn out onto a floured counter. Knead lightly. Shape into a disk, wrap, and refrigerate for 20 min.

Filling

3 diced cooking apples (3½ c Cortland, Jonagold)	¼ c sugar	1 egg, lightly beaten
2 T butter	½ t cinnamon	Coarse sugar for sprinkling
	Pinch of nutmeg	

Melt the butter in a skillet over med. Add the apples, sugar, cinnamon, and nutmeg. Cook, stirring, 4–5 min until apples begin to soften. Cool.

Roll the dough to ¾" thick. Using a 5" template, cut rounds from the dough. Re-roll and recut.

Place a spoonful of apples in the center of each round. Brush beaten egg on half the edge of the rounds. Fold the pastries

in half and press closed. Seal the edges with a fork. Make 3 slits in the top of each one.

Place on a baking sheet lined with parchment paper. Refrigerate 15 min.

Brush the tops with egg glaze and sprinkle with coarse sugar. Bake 30 min until the pastry is golden and the filling starts to bubble out of the vents. Cool 30 min before serving.



Pie, Strawberry Hand Pies | FA

Yield: 5-6 mini pies Preheat 400°F

1 batch single-crust pie dough

milk

$\frac{1}{3}$ c ready-made jam or filling*

1 T cinnamon mixed with 1 t sugar



Line a baking sheet with parchment. Roll out the pie dough and cut an even number of hearts using a cookie cutter.

Arrange half of the hearts on the baking sheet, then place a T of jam into each center. Using your finger, lightly wet the edges of the heart with milk. Then top with another heart, lightly pressing to seal. Curl up the edges of the sealed

hearts, then press down with the tines of a fork to crimp closed.

Using a pastry brush, brush the tops of the hearts with milk, then sprinkle with cinnamon and sugar mixture. Poke a few holes in the heart with a toothpick to let the steam out while they are baking.

Filling:

2 c mashed strawberries

$\frac{3}{4}$ c granulated sugar

$\frac{1}{4}$ c cornstarch

Stir together in a 2-qt saucepan over med. Boil for one min, stirring constantly, until very thick. Cool completely, 15 min.

Pie, Szarlotka Apple Pie | Globe

Makes one deep 9" cake/pie

Butter (for the pan)	4 eggs, room temp
Extra sugar (for sprinkling)	2 t vanilla extract
6 medium tart, firm apples	½ t salt
3 T butter	2 c flour
2¼ c sugar	¾ t ground cinnamon



Set the oven at 400 degrees. Line the bottom of a 9" springform pan with parchment. Butter the paper and the sides of the pan up to the top. Sprinkle the pan with sugar, tapping out the excess.

Peel, core, and slice the apples into 1½" to 2" chunks. Gently pile them into the pan; don't pack them in tightly.

In a mixer with paddle attachment, beat the 3 T butter and 2 c sugar on med until grainy. Beat in the eggs, one at a time.

On med-hi, beat 5 min until the batter turns a pale yellow color.

On low, beat in the vanilla and salt. Add the flour and mix just until it is incorporated.

Pour the batter over the apples, covering the top. Smooth the batter at the edges of the pan. The batter will sink among the apples as it bakes.

In a small bowl, mix ¼ c sugar with the cinnamon. Sprinkle over the pie.

Bake 15 min. Reduce temp to 350°. Bake 45–55 min until the top is a rich golden color. If the top is too dark during baking, cover the pan loosely with foil. (Total baking time: 60–65 min)

Cool completely. Slide a knife around the edge of the pie. Transfer the pie to a platter.

Serve at room temp or store in the fridge for up to 5 days

Pie Crust | MS

Preheat 375°

3 T water

2 t cornstarch

1 c plus 2 T flour

2 t sugar

¼ t salt

10 T butter, ½" pieces, chilled

2 T sour cream

In a small bowl, whisk the water and cornstarch. Microwave 30–40 sec, stirring halfway. Chill in the freezer, 10 min.

In a food processor, combine the flour, sugar and salt, 5 sec. Add the cornstarch mixture and pulse 5×. Add butter and sour cream; process until dough begins to collect around the blade, 20–30 sec. Pat into a 4" disc, wrap in plastic and refrigerate 1 hr.

Roll the dough into a 12" circle. Transfer to a 9" pie pan. Trim the edges with a ½" overhang; tuck flush with the rim and crimp. Chill 15 min.

Line with foil and fill with weights. Bake until light golden, 25 min. Remove foil and weights; bake until bottom begins to color, 5–7 min. Cool on a wire rack for 1 hr.

Pie Dough | FA

7 T cold butter, ½" cubes

3 T cold shortening, in pieces

1½ c flour

½ t salt

⅓ c ice-cold water



All ingredients **MUST** be cold. Chill the butter and shortening for 15 min.

Combine the flour and salt in a large bowl. Scatter the butter and shortening on top. Use a pastry blender to cut the fat into the flour until it resembles coarse crumbs. Do NOT overwork the dough.

Sprinkle with half of the water, one tsp at a time, and gently stir until the dough pulls together. Cool off hands under cold water, pat dry, gather the crumbs into a flattened ball.

Turn the dough out onto a lightly floured work surface and pack it into a ball. Knead once or twice, then flatten into a ½" disk. Wrap in plastic and refrigerate 1–2 hr, allowing the gluten to relax and prevent shrinkage.

Pie Crust | YM

Yield: 1 double-crust pie

- 1¾ c flour
- 1 T sugar
- 1 t salt
- 2 sticks cold butter, 12 pieces
- 2 large egg yolks
- 3 T cold milk



Using a mixer with paddle, mix the flour, sugar, and salt, 10–15 sec. Add the butter. Mix until the flour holds together when you clump it, with lumps of butter, 60–90 sec.

Whisk the yolks and milk in a bowl and add to the flour mix. Mix briefly, 20–30 sec. It will look really shaggy.

Gather the dough into a tight mound. With your palm, smear the dough, starting at the top of the mound and sliding down the sides along the work surface, until most of the butter chunks are smeared into the dough. Wrap tightly in plastic wrap and press into a flattened disk.

Refrigerate at least 1 hr before using. Refrigerate up to 4 days or freeze up to 4 weeks.

Pie Crust | AR

Preheat 350°

- 4 c flour
- 1¾ c shortening or butter
- 3 T sugar
- 2 t salt
- 1 egg
- ½ c water



In a large bowl, combine flour, shortening, sugar, and salt. Blend with a pastry cutter until crumbly.

In a small bowl, mix egg with water. Blend into flour mixture. Chill until ready to use.

Tart, Apple-Cranberry Tart | Globe

Preheat 400° Use 10" tart pan lined with parchment

Crust

1 c flour	¼ c ice water with 1 t cider vinegar
⅓ c yellow cornmeal	½ c sugar
2 T sugar	3 T flour
¼ t salt	Ice water
1 stick cold butter, cut up	

In a processor, pulse the flour, cornmeal, sugar, and salt. Add the butter and pulse until it forms small crumbs. Add the water mixture and pulse until it forms larger crumbs.

Filling

1 T chopped crystallized ginger	1 c fresh cranberries
4 c baking apples, sliced	2 t lemon juice

In a bowl, whisk the sugar, flour, and ginger to blend them.

In another bowl, combine the apples, cranberries, lemon juice, and sugar mixture. With a large spoon, mix gently.

Roll the pastry to a 14" round and ease into the tart pan with edges hang over the side. Spoon the apple mixture into the pastry. Fold the pastry so it covers the edges of the filling. Brush the top with ice water and sprinkle with sugar.



If necessary, add more water, 1 t at a time. On a floured counter, shape into a disk. Wrap and refrigerate 40 min

Bake the tart 40–45 min until pastry is golden brown.

Cool on a wire rack for 10 min. Loosen the tart from the sides of the pan. Set the pan on a bowl and let the fluted rim fall away. Set the tart on the rack and let it cool completely. With a wide metal spatula, remove the tart from the pan bottom; let the parchment paper fall away. Transfer to a cake plate. Serve with ice cream or whipped cream.

Tart, Apple Flaken | Lesky

Preheat 350°

Pastry:

4 c flour

2 large eggs

½ lb butter, diced

3 T sour cream

Pinch salt

Mix the flour, butter, and salt until crumbly. Add the eggs and sour cream; mix well. Add milk if necessary.

Roll out dough and divide in half. Place half the pastry in a jellyroll pan.

Filling:

8 med McIntosh apples,
peeled and cut into chunks

2 T butter
1 t cinnamon

¼ c sugar

Place the apples on the pastry in the pan. Dot with butter. Sprinkle with cinnamon/sugar mixture to taste.

Cover with remaining pastry. Bake 45 min. Serve warm or at room temp.



Tart, Apple Roses | houseofnasheats

Yield: 12 servings Preheat 375°

2 sheets frozen puff pastry thawed
according to package directions

3–5 pink lady or Granny Smith
apples (depending on size)

2–3 c cold water

2 T lemon juice

2 T jam or apple butter

Powdered sugar or cinnamon
sugar, for dusting



Remove the puff pastry from the freezer to thaw for 20–30 min. Lightly oil a standard muffin tin.

Core and cut the apples in half. Slice very thin on a mandolin.

Place the apple slices in a large bowl and cover with water. Add lemon juice. Microwave 3–5 min until easy to bend.

Place the puff pastry on a lightly floured surface. Roll out to 1/8" thick and 9x12" in size. Cut each sheet into 6 long strips.

Spread jam on a strip of puff pastry. If jam is too thick, add a teaspoon of hot water.

Remove the apple slices from the water, and blot dry on a paper towel. Top the jam with apple slices, overlapping each

slice at the pastry edge. Fold the pastry in half over the bottom of the apple slices.

Roll the pastry into a tight circle, creating the rose. Place the rose in the muffin tin. Chill for 10 min.

Bake 35–40 min until golden brown and fully cooked.

Melt a little more jam in the microwave and brush on the top of the apples as a glaze before dusting powdered sugar.

Store: Transfer to an airtight container and refrigerate for up to 3 days. Cool completely to room temp before storing.

Reheat: Reheat in a preheated oven for 10 minutes to bring back the original crispness.

Tart, Apple Strudel | YM

Yield: 2 strudels, 6 servings per strudel

1¾ lb firm-tart apples (4 med),
sliced

¼ c granulated sugar

Juice of ½ lemon

½ t cinnamon

¼ t salt

1½ t cornstarch

2 T apple cider

3 T golden raisins

1½ T panko bread crumbs

12 sheets phyllo dough, trimmed
to 14×10" rectangles

6 T salted butter, melted

Powdered sugar for dusting

In a Dutch oven over med, stir the apples, sugar, lemon juice, cinnamon, and salt. Simmer, then cover and reduce to med-low. Cook 5 min. In a small bowl, whisk cornstarch into cider; add to apple mixture. Cook until thickened, then transfer to a bowl and stir in raisins and panko. Refrigerate, uncovered, until slightly warmer than room temp, 30 min.

When apples are almost cooled, preheat oven to 375°. Spray a rimmed baking sheet with vegetable oil spray.

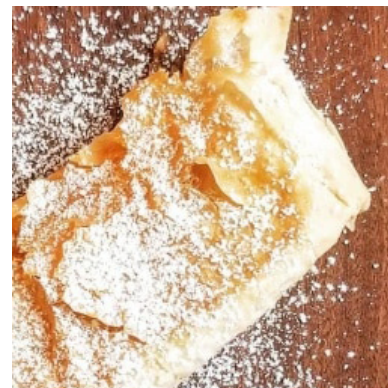
Lay a sheet of parchment horizontally, with the long edge near you. Cover the phyllo sheets with plastic wrap.

Place a sheet of phyllo on the parchment, with the long bottom edge near you. Brush with butter. Repeat with 5 more phyllos and butter for the base of the first strudel.

Arrange half the cooled filling in a horizontal band down the center of the dough, leaving the outer 2" free. Use the parchment to fold the top edge down over the filling, then fold the bottom edge up. Transfer the strudel, seam side down, to the baking sheet.

Prepare the second strudel, using the remaining phyllo sheets, butter, and apple filling.

Brush the top of each strudel with butter left in the bowl; transfer to the oven. Bake until golden and puffed, 30 min, then cool 20 min. Slice each strudel into thirds and serve warm. Sprinkle with powdered sugar before serving.



Tart, Chocolate Chunk Shortbread | Globe

Makes one 9½" round Preheat 325°

1¼ c flour

¼ c rice flour or all-purpose flour

¼ t baking powder

¼ t salt

1½ sticks butter, room temp

½ c sugar

2 t vanilla extract

4 oz bittersweet chocolate,
coarsely chopped (¼" pieces)

Extra sugar (for sprinkling)



Line a 9½" fluted tart pan with removable base (1" deep) with parchment. Set on a rimmed baking sheet.

In a bowl, whisk the flours, baking powder, and salt.

In a mixer on med, beat the butter for 2 min. Add the sugar and beat 2 min. Add the vanilla.

With the mixer on low, blend in half the flour mixture, the chocolate, then the remaining flour mixture.

Transfer the dough to the tart pan and press it into an even layer. Sprinkle lightly with sugar.

Bake the shortbread 45 min, turning the tart pan halfway through baking, until the top is set and pale golden. Sprinkle the top again lightly with sugar.

Leave the pan on the baking sheet for 15 min. Set the tart pan on a bowl to remove the rim. Set the shortbread, still on the base, on a cutting board. Cut the round into quarters and cut each quarter in half to make 8 triangular pieces. Lift the pieces off the base, discarding the parchment, and cool completely on a wire rack to. Store in an airtight tin. Serve plain or with ice cream.

Tart, Blueberry Galette | YM

Crust:

2½ c flour	1 large egg
1 T sugar	1 egg yolk
1½ t salt	¼ c cold water
2 sticks cold butter, cubes	Sanding sugar (optional)
6 T ice-cold water	



In a med bowl, whisk the flour, sugar, and salt. Crumble the butter into the flour until the mixture looks like cornmeal with some pea-sized chunks of butter. Add the ice-cold

water and mix with a fork until just combined. Do not overwork. Wrap the dough in plastic wrap and chill for 1 hr.

Filling:

4 c wild Maine blueberries	1 T lemon juice	2 T cornstarch
1/2 c sugar	2 t lemon zest	

Combine the blueberries, sugar, lemon juice, lemon zest, and cornstarch. Let sit at room temp for up to 2 hr.

Once the dough is chilled, roll the crust on a floured surface to a 12" circle. In a bowl, whisk the egg, egg yolk, and water.

Preheat the oven to 350° and line a baking sheet with parchment. Transfer the rolled-out dough to the baking

sheet and add the filling into the center of the dough, leaving a 1½" border. Fold the dough over the filling, leaving the center of the pastry open. Pinch the edges together, brush with the egg mix, and sprinkle liberally with sanding sugar. Bake the galette until the crust is a dark golden brown, 25–35 min. Let cool, remove from baking sheet, and serve.

Tart, Blueberry & Nectarine Tart | YM

Yield: 8 servings

Crust:

1¼ c flour	8 T chilled butter, small cubes
2 T plus 1 T granulated sugar	3–4 T ice water
½ t salt	1 large egg white

In a med bowl, whisk the flour, 2 T sugar, and salt. Sprinkle the butter cubes on top and work them in until the mixture looks like cornmeal with some pea-sized bits of butter. Sprinkle 3 T ice water on top, and stir with a fork until the

dough comes together. If needed, add 1 T more of ice water. Turn the dough out onto a lightly floured surface and knead three times.

Form a ball; press into a disk and wrap. Refrigerate 30 min.

Filling:

3 large nectarines, ½" slices	1 t cornstarch	½ c high-bush blueberries (¼ c small wild berries)
1 T maple syrup	¼ t cardamom	Garnish: whipped cream
	¼ c seedless raspberry jam	

Toss the nectarines with the maple syrup, cornstarch, and cardamom. Set aside.

Preheat the oven to 400°. Roll out the dough on a lightly floured counter to a circle about 16" wide and ⅛" thick.

Transfer to a lined baking sheet. Spread with raspberry jam, leaving a 2½" border all around. Arrange the nectarine slices in circles atop the jam, leaving a 3" well in the center.

Fold the sides of the dough up and over the edge of the nectarines. Brush the edges with the egg white and sprinkle with the remaining sugar. Bake 10 min. Lower the temp to 375° and bake 20 min.

Pour the blueberries into the well in the center. Bake until the crust is nicely browned, 7–10 min. Let cool 20 min. To serve, spoon the whipped cream over the tart.



Tart, Cranberry-Orange Curd Tart | AR

Yield: 8 Servings Preheat 350°

Crust:

1 c flour	½ c butter, melted
¼ c sugar	1 t vanilla extract
1½ t ground ginger	¼ t almond extract
¼ t salt	



Filling:

4 egg yolks, 1 egg, room temp	2 oranges, zested and juiced	1 pinch salt
1 pkg fresh or frozen cranberries	1 t vanilla extract	4 T butter, 4 pieces
1 c sugar		

Combine flour, sugar, ginger, and salt; mix in ½ c melted butter, vanilla, and almond extract to form a thick dough.

Press dough into a greased 9" tart pan. Place tart pan on a large baking sheet. Bake until golden, 20–25 min.

Beat egg yolks and egg in a large bowl. Set aside.

Combine cranberries and 1 c sugar in a saucepan; cook over med, 8–10 min. Pour into a blender; add orange zest, orange juice, vanilla extract, and salt.

With vent open for steam, cover lid with a kitchen towel. Blend on low. Stream the egg into the mixture

Pour mixture into the saucepan; cook over low until thick, 8–10 min. Off heat, stir in butter, 1 T at a time. Strain curd; discard solids. Pour strained curd into the prepared crust.

Bake until curd sets around edges and jiggles slightly in the center, 20–25 min. Cool to room temp before removing from the pan, 30–60 min.

Tart, Epiphany Tart | FA

Crust:

1½ c flour

⅓ c powdered sugar

¼ t salt

1 stick butter, cold

1 large egg yolk

Place the flour, sugar, and salt in a food processor or bowl.
Add butter and pulse until mixture resembles breadcrumbs.

Tart:

6 oz of assorted jams, preserves or marmalade

Preheat 375°F. Butter a 9" tart tin.

On a lightly floured surface, roll the dough so it will fit into the pie or tart pan. Reserve a fifth of the pastry to make your star shape.

Press the dough gently into the tart pan(s) and partially up the buttered sides, trimming away any excess that hangs over the edges.

Make a 6-point star shape which gives the traditional 13 spaces. Take the leftover dough and roll it into a long



rectangle. Then cut in strips and arrange the strip in the pie or tart pan as shown in the photo, pinching the dough so it makes walls that are high enough to hold pockets of jam.
Bake 25 min. Remove and spoon the jams into each space between the latticework strips. Warm the jam first to make it easier to spoon.

Brush the pastry with a little milk. Bake 10 min until jam is set and tart is lightly browned.

Cool on rack until ready to serve.

Tart, Lemon-Berry Tart | YM

Yield: 6-8 servings

Lemon pastry cream:

2 c whole milk	¼ t salt
1 t vanilla extract	4 large egg yolks
2½ T cornstarch	Zest of 2 lemons
½ c sugar	4 T butter, room temp

Combine all ingredients except the butter in a med saucepan over med-high; cook, whisking constantly, until the mixture thickens to the consistency of pudding, 5 min.

Strain the mixture, then add the butter and stir until smooth. Cover with plastic wrap, pressing, and refrigerate until well chilled.

Pastry:

1¾ c (250 grams) bread flour	17 T cold butter, cubed	1 large egg yolk
1 t salt	8–10 T cold water	1 T sanding sugar

Whisk the flour and salt, then cut in the butter until well incorporated and the largest butter chunks are pea-sized.

Drizzle in 8 T water, stirring until the mixture forms a ball, adding the remaining water if necessary. Shape the dough into a 6" square and wrap in plastic. Refrigerate 30 min. On a lightly floured work surface, roll the dough into a 12×8-inch rectangle. Remove any excess flour.

Fold the dough into thirds. Roll the rough out again to 12×8 and repeat twice, for a total of three trifold. If the dough gets too soft during this process, refrigerate for 10 min. The finished dough should have streaks of butter marbled throughout. Wrap in plastic and refrigerate until very cold, at least 1 hr.



(continued)

Preheat the oven to 400°. On a floured work surface, roll the dough into a 12×16 rectangle approximately ⅛" thick.

Transfer to a parchment-lined rimmed baking sheet.

Trim the edges to make them straight, for an 11×15 rectangle. Fold the outer inch of each edge to form a border, then trim the outer ⅛" of each edge to expose the layers of puff pastry.

Prick holes on the inside of the shell. Place the dough and pan in the freezer for 10 min until the dough is firm.

Whisk the egg yolk, then brush it onto the edge of the dough, taking care that the egg does not drip down the outer sides of the tart. Sprinkle the edge with sugar.

Bake for 25–30 min until puffed and golden brown. Remove and press down with an offset spatula on the inside. Let cool.

Filling:

2 c fresh berries or other fruit

2 T confectioners' sugar

5 basil leaves, very thinly sliced

Just before serving, fill the pastry shell with the chilled pastry cream and top with fresh berries and fruits. Dust with

confectioners' sugar and garnish with a sprinkling of fresh basil. To serve, cut into squares.

Tart, Plum Crostata | FA

Preheat 400°

Butter Pastry Dough

¼ c rolled oats	1½ t sugar
¼ c fine yellow cornmeal	½ t salt
	1 c flour

Pulse oats, cornmeal, sugar, and salt into a food processor and make a gritty meal. Add flour and pulse. Scatter butter and pulse 5–6 times.

Sprinkle water-egg mixture over flour mixture in processor. Pulse until mixture starts to form clumpy crumbs.

Filling

3½ c sliced ripe plums	4 t cornstarch
¼ c sugar +	2 t fresh lemon juice

Butter a large baking sheet. Set aside. Roll the dough into a 12½" circle and put on the sheet. Refrigerate.

Mix sugar and cornstarch in a bowl and stir into plums and lemon juice.

On the pastry from the refrigerator, sprinkle cornmeal evenly in an 8" circle in the center. Lift plums (retain juice) and spread over cornmeal. Fold the pastry edges 2" over the

7 T cold butter, ¼" pc
3 T cold water
1 egg yolk

Transfer crumbs to a large bowl. Pack dough together, place on plastic wrap and flatten into a ¾" disk. Wrap and refrigerate for 1–1½ hr.

1½ T fine yellow cornmeal	nutmeg, to taste
	milk, for glaze

plums, forming pleats. Pour the juice over the plums. Dust with a few pinches of nutmeg. Brush pastry with milk and sprinkle with sugar.

Bake 20 min. Reduce to 375°F and bake 30–35 min until plums are bubbly. If juice breaks through the crust, sprinkle 2–3 t cornmeal to contain. Cool on the baking sheet.

Note: Peaches/nectarines can be substituted for plums.



Tart, Raspberry-Mascarpone Freeform Tart | MS

Yield: 6 servings Preheat 425°

1 sheet frozen puff pastry, thawed,
rolled into a 10×14" rectangle

2 pt raspberries

$\frac{3}{4}$ c (170 g) mascarpone OR
room-temp cream cheese

4 T sugar, divided

1 large egg

$\frac{1}{2}$ t vanilla extract

Pinch salt

Optional: Powdered sugar



Line a rimmed baking sheet with parchment; place the pastry on top.

In a bowl, toss the raspberries and 2 T sugar.

In another bowl, whisk the mascarpone, egg, vanilla, salt and 2 T sugar.

With a paring knife, score a 1" frame around the edge of the pastry, then fork holes in the pastry inside the border.

Spread the mascarpone inside the border; scatter the raspberries on top.

Bake until golden brown, 20–25 min. Serve warm.

Tart, Strawberry Ricotta Tart | Globe

Pastry

1 egg yolk	1 c confectioners' sugar
1 T water	½ t salt
½ t vanilla extract	1 stick cold butter, cubes
1¼ c flour	Pie weights

In a small bowl, whisk the egg yolk, water, and vanilla.

In a food processor, combine the flour, confectioners' sugar, salt, and butter. Pulse until the mixture turns into small crumbs. Drizzle the egg mixture over the dry ingredients. Pulse to form a ball. Shape into a 6–7" flat disk. Wrap in plastic and refrigerate for 20 min, or until firm.

Set the dough on 1 parchment and cover with the other. Roll to an 11" round, turning often. Remove the top parchment. If sticky, refrigerate on a baking sheet for 5–6 min.

Turn the pastry into a 9" tart pan. Peel off the paper, save it. Fit the dough into the pan. Trim the top edge. Prick the bottom. Wrap loosely in plastic and freeze for 30 min.

Preheat 375°. Remove the shell from the freezer. Line with parchment. Fill with pie weights. Set on the baking sheet.

Bake 20–25 min until lightly browned. Remove the parchment, weights. Bake 5–10 min until lightly browned.

Filling

1½ oz cream cheese,
room temp
1 c whole-milk ricotta
cheese, drained
1 c heavy cream
¼ c sugar
1 egg plus 1 extra yolk

Reduce heat to 350°

In a food processor, pulse the cream cheese and ricotta until smooth. Add the cream, sugar, whole egg, extra yolk, lemon rind and juice, and salt. Pulse until creamy.

Pour the filling into the tart shell. Bake 20 min until the center is set and the filling is slightly puffed at the edges.

Cool on a wire rack. Refrigerate 2 hr or up to 24 hr.

In a large bowl, stir the jam and water together. Add the strawberries and toss to coat them in the jam. Spoon them over the tart. Cut into wedges.



Grated rind and juice
of 1 lemon

Pinch of salt

2 T strawberry jam

2 t water

2 pt fresh strawberries,
halved or quartered

Tarts, Strawberry Tarts| Globe

Pastry Cream

2 c whole milk	4 T cornstarch
6 egg yolks	Pinch of salt
½ c sugar	2 t vanilla extract

In a heavy saucepan, heat the milk until bubbles form. Remove from the heat.

Beat the yolks and sugar on hi for 2–3 min until the yolks are pale yellow. On low, blend in the cornstarch and salt.

Remove ½ c hot milk from the saucepan. Beat the milk on med. Then pour the yolk mixture into the saucepan of milk, whisking constantly.

On med, whisk constantly for 2–3 min until the mixture thickens. Keep whisking so the pastry cream doesn't burn. Lower the heat, and cook, stirring constantly, for 1 min.

Remove the pastry cream from the heat. Stir in the vanilla and transfer to a bowl. Place a sheet of plastic wrap onto the surface to prevent a skin from forming. Cool. Refrigerate at least 4 hr until cold.



Tart

Preheat 375° Line a baking sheet with parchment

Flour (for sprinkling) 1 lb strawberries, quartered

1 pkg butter puff pastry Confectioners' sugar

Open a sheet of puff pastry. Seal any cracks. Sprinkle with flour if sticky. Halve lengthwise. Cut each into 4 pieces for 8 rectangles. With the tip of a knife, score a ¾" border around each rectangle. Pierce the centers of the rectangles with a fork. Transfer the rectangles to the baking sheet.

Bake for 27–30 min until dark golden brown. (Don't underbake or the inside layers will be undercooked.)

Set the baking sheet on a wire rack for 5 min. Press down the center of each pastry shell for the pastry cream. Transfer the shells to the wire rack and cool to room temp.

Spoon ¼ c pastry cream into the center of each square and spread it to the raised rims. Arrange strawberries on top, cut sides down. Sprinkle with confectioners' sugar. Serve as soon as possible.

Tart, Strawberry Cannoli Tart | YM

Yield: 8 servings Preheat 350°

Crust:

1 stick butter, softened	1 large egg yolk	$\frac{1}{4}$ t salt
$\frac{1}{3}$ c sugar	$1\frac{1}{4}$ c flour	$1\frac{1}{2}$ T heavy cream

In a mixer, cream the butter and sugar on med-high for 2 min. Add egg yolk and beat to combine. Add flour and salt; beat on low for 30 sec. Add the cream and mix on low until the dough comes together. Form a ball, and wrap in plastic wrap. Refrigerate 30 min and up to overnight.

Break the dough into pieces and press into the tart pan and up the sides to create a $\frac{1}{8}$ " layer. Dip the bottom of a cup in flour and press the dough evenly. Transfer to the refrigerator for 30 min.

Prick the bottom with a fork. Bake 15 min, then remove from the oven. Use the back of a teaspoon to press down any puffed areas. Bake until golden brown, 10–15 min. Remove and cool to room temp.



Filling:

$\frac{1}{4}$ c milk	$1\frac{1}{4}$ t vanilla extract
1 pkg ($2\frac{1}{2}$ t) gelatin	$\frac{1}{4}$ t salt
$1\frac{3}{4}$ c ricotta cheese	$\frac{3}{4}$ c heavy cream
$\frac{1}{2}$ c powdered sugar	1 lb strawberries, sliced
$1\frac{1}{4}$ t orange zest	

Pour the milk into a pan, sprinkle the gelatin over it, and let sit 5 min. Set over med; whisk until the mixture begins to steam, 1–2 min. Set aside.

In a med bowl, stir the ricotta, powdered sugar, orange zest, vanilla extract, and salt. Stir in the gelatin mixture.

In a large bowl, whip the cream to med peaks; fold into the ricotta mixture. Pour into the shell and chill, 1 hr. Garnish with strawberry slices. Serve with extra strawberry slices.

Cobblers, Dumplings



Cobbler, Apple Streudel | Jane

Preheat 350°

8 apples	½ c sugar	½ c chopped
½ t cinnamon		nuts

Combine apple mixture together, place in baking dish.

1 c flour	½ c sugar	½ c melted
2 eggs		butter

Mix streudel ingredients together, pour over apples. Bake for 1 hr.

Definitions

Cobbler: a fruit dessert baked with a batter or a biscuit crust

Crisp or Crumble: a fruit dessert baked with a streusel topping. Crisps usually have oats in the topping; Crumbles don't.

Buckle: a moist fruit cake with a streusel topping, traditionally made with blueberries

Brown Betty: a dessert made of alternate layers of fruit and buttered crumbs, sugar, and spices baked in a large dish or individual dishes; traditionally made with apples

Pandowdy: A deep-dish dessert with fruit and a brittle biscuit topping. The biscuit topping is broken apart during baking and pushed down into the fruit so the juices rise through it. Typically prepared with apples and molasses or brown sugar.

Slump: fruit baked in a skillet and topped with sweet biscuits

Grunt: a slump prepared in a covered pot on the stove so that the steam cooks the biscuits



Cobbler, Apple Crisp | Ina Garten

Yield: 10 servings Preheat 350°

Apples:

5 lb McIntosh or Macoun apples	Grated zest of 1 lemon	½ c sugar
Grated zest of 1 orange	2 t orange juice	2 t cinnamon
	2 t lemon juice	1 t nutmeg
		1 t vanilla extract

Core and cut the apples into wedges. Combine the apples with the zests, juices, sugar, and spices. Pour into 2 baking dishes.

Topping:

1 c flour	½ t salt
¾ c sugar	1 c oatmeal
¾ c light-brown sugar	1 stick cold butter, ¼" pieces

Combine the flour, sugars, salt, oatmeal, and cold butter in a mixer with paddle attachment. Mix on low speed until the mixture is crumbly and the butter is the size of peas. Scatter evenly over the apples.

Place the crisp on a sheet pan and bake 1 hr until the top is brown and the apples are bubbly. Serve warm with ice cream.

Note: Add 1 c cranberries and 1 c raisins for a holiday dessert.



Cobbler, Apple Crisp | Honeyput

Preheat 350°

4 c apples, sliced	½ c flour
¾ c brown sugar	½ c oats
⅓ c softened butter	¾ t cinnamon
	¾ t nutmeg

Place apples in a greased 8×8" pan. Combine other ingredients and sprinkle over apples.

Bake 30 min. Serve with light cream or ice cream.

Cobbler, Apple Crisp with Sweet Biscuit Topping | YM

Yield: 8–10 servings Preheat 350°

- 10 large apples, peeled, ¼" slices
- 2 c flour
- 2 t baking powder
- ¾ t salt
- 1 c sugar
- 2 large eggs, lightly beaten
- 1 stick butter, melted
- 2 t ground cinnamon

Arrange the sliced apples in a 9×13" baking dish; set aside.

In a large bowl, whisk the flour, baking powder, salt, and sugar. Add the eggs and work until crumbly. The mixture will look like streusel, a mix of wet and dry bits.

Spread the topping evenly over the apples, then drizzle with the melted butter and sprinkle with cinnamon.

Bake until the top is golden brown and juices are bubbling, 45–55 min. Cool 20 min, serve warm from the pan.

Note: Add 1 c cranberries and 1 c raisins for a holiday dessert.

Apple Crisp | AR

Yield: 8 servings Preheat 350°

- 6 tart apples - peeled and sliced
- ½ c butter, melted
- 1 c flour
- 1 c sugar
- 1 c quick-cooking oats
- 2 T ground cinnamon, divided
- ¼ c butter, in pieces

Place apples in a 9×13" baking dish.

In a bowl, mix melted butter, flour, sugar, oats, and 1 T cinnamon. Sprinkle over apples. Dot with ¼ c butter, and sprinkle with 1 T cinnamon.

Bake 50 min until lightly browned and apples are tender.



Cobbler, Gingersnap Apple Crisp | YM

Preheat 375°

9 large apples (sweet and tart),
peeled, cored, and cut into ½"
slices

20 gingersnap cookies

¼ cup lght brown sugar

1 t ground cinnamon

¼ t salt

10 T cold butter, small pieces

¾ c rolled oats

Vanilla ice cream, for serving



Arrange the apples in an even layer in a 13×9" baking dish.

In a food processor, pulse the cookies, sugar, cinnamon, and salt until the mixture has a sandy texture. Add the butter, oats, and pulse.

Spread the mixture over the apples and bake until the topping is golden brown and the juices are bubbling, 50–60 min. Let cool 20 min, then serve with vanilla ice cream.

Cobbler, Ginger Peach Crisp | FA

Yield: 4 servings Preheat 350°

Ginger Whipped Cream

2 T minced candied ginger or 1 T fresh ginger, chopped	1 c heavy whipping cream 2 T confectioners' sugar
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In a saucepan over med, bring cream and ginger to a simmer. Reduce to low and cook 10 min, stirring often. Turn off heat, cover, and cool in the pan. Place in the refrigerator for several hours.

Crisp

4–5 large peaches, peeled, sliced	2 T brown sugar	$\frac{1}{8}$ t ground nutmeg
1 t cornstarch	1 T minced candied ginger	$\frac{1}{8}$ t salt
$\frac{1}{2}$ c old-fashion oats	or $\frac{1}{2}$ T freshly grated ginger	$\frac{1}{2}$ stick cold butter, pieces
$\frac{1}{4}$ c almond flour	1 t ground cinnamon	

Toss peaches with cornstarch. Place them evenly into a greased 7×5" baking dish.

In a bowl, combine oats, flour, brown sugar, ginger, cinnamon, nutmeg, and salt. Cut in butter until all ingredients are incorporated. Spread over peaches.

Bake 30–35 min until top is dark golden brown and peach juices are bubbling. Move to a wire rack to cool.

To serve: While crisp is cooling, strain ginger pieces out of cream. In a bowl, combine cream and confectioners' sugar. Beat until soft peaks form. Top with whipped cream.



Cobbler, Apple Pandowdy | YM

Preheat 425°

Crust:

1¼ c + 2 T flour

1 T sugar

½ t salt

9 T coldbutter, small cubes

3–5 T ice water



In a med bowl, whisk the flour, sugar, and salt until well combined. Sprinkle the butter cubes on top and work them in. Sprinkle 3 T ice water and stir with a fork until the dough

forms. If needed, add another T ice water. Turn the dough out onto a lightly floured surface and knead 3×. Form a ball, press into a disk, wrap in plastic wrap. Refrigerate 30 min.

Filling:

8 large tart apples

(4 lb Granny Smith or
Northern Spy), ¼" slices

2 T light brown sugar

1 t cinnamon

1 t ginger

¼ t nutmeg

¼ t cloves

½ t salt

⅓ c maple syrup

1½ T sugar for sprinkling

Arrange the apples in a 12" ovenproof skillet. Sprinkle with brown sugar, cinnamon, ginger, nutmeg, cloves, and salt. In a bowl, stir the maple syrup with ½ c water, pour over apples.

On a floured surface, roll the chilled dough out into a 9×11" ¼" thick. Cut into 3" squares. Arrange over the apples, in a concentric pattern, then sprinkle with sugar. Bake until

bubbling and golden brown, 30 min. Use a spatula to press the pastry into the juices to submerge. Bake 10–15 min, until the pastry is glazed and the sauce has thickened.

Note: The filling for a dowdy should be wetter at the outset than that of a pie or a crisp. As the crust bakes, partially submerged in the filling, it has a thickening effect.

Cobbler, Apple Strudel | YM

Yield: 2 strudels, 12 servings Preheat 375°

1¾ lb firm-tart apples (4 medium apples) cut into ½" slices

¼ c granulated sugar

Juice of ½ small lemon

½ t cinnamon

¼ t salt

1½ t cornstarch

2 T apple cider

3 T golden raisins

1½ T panko bread crumbs

12 sheets phyllo dough, trimmed to 14×10" rectangles

6 T melted butter

Powdered sugar

In a large Dutch oven over medium heat, combine the apples, sugar, lemon juice, cinnamon, and salt. Heat until the juices begin to simmer; cover and reduce to med-low. Cook, stirring occasionally, for 5 min.

In a small bowl, whisk cornstarch into cider, add to apple mixture. Bring to a simmer, cook until mixture thickens, then remove from heat. Stir in raisins and panko. Refrigerate in a bowl, uncovered, about 30 min.

Spray a rimmed baking sheet with vegetable oil; set aside.

Lay large sheet of parchment paper on your counter, oriented horizontally so that you have the long bottom edge near you. Set your stack of phyllo sheets nearby, covered with plastic wrap.



Place a sheet of phyllo on the parchment. Gently brush with butter. Lay a second sheet of phyllo on top, brush with butter. Repeat with four more phyllo sheets and butter.

Arrange half the filling in a horizontal band in the center of the dough, leaving the outer 2" free of filling. Use the parchment to fold the sides over the filling. Fold the top and bottom edges over the filling. Transfer seam side down to a prepared baking sheet.

Prepare the second strudel. Brush the top of each strudel lightly with any remaining butter and transfer to the oven. Bake until golden and puffed, about 30 min. Remove and cool 20 min. Slice each strudel into thirds and serve warm. Sprinkle with powdered sugar just before serving.

Cobbler, Blackberry Cobbler | FA

Preheat 350°

½ c butter, melted and cooled

1¼ c sugar, divided

1 c flour

1½ t baking powder

½ t salt

½ c milk, whole

3 c blackberries

Mix 1 c sugar, flour, baking powder, and salt. Stir in the milk. Stir in the melted butter. Mix until smooth.

Spread into a prepared 8×8" dish. Pour berries on top and sprinkle remaining sugar over the berries.

Bake until golden brown, 50–60 min. Serve warm with vanilla ice cream or whipped cream.



Cobbler, Blueberry Buckle | YM

Yield: 12 servings Preheat 375°

Cake:

¼ c butter

¾ c sugar

1 large egg

2 c flour

2 t baking powder

½ t salt

⅔ c milk

2 c wild Maine blueberries



In the bowl of a mixer, cream the butter and sugar until light and fluffy. Add the egg and combine.

In a med bowl, whisk the flour, baking powder, and salt. Add to the creamed mixture, alternating with the milk, until well combined. Fold in the blueberries with a rubber spatula until just combined. Spread the batter into a buttered 9×9" pan.

Topping:

½ c sugar

½ c flour

1 t cinnamon

⅛ t table salt

¼ c cold butter, cubed

In a small bowl, whisk the sugar, flour, and cinnamon. Add the butter and combine until the mixture resembles coarse

sand. Sprinkle the topping evenly over the top of the batter. Bake about 40 min.

Cobbler, Blueberry Crisp | YM

Preheat 350°

Filling

1 q blueberries

juice and zest of 1 lemon

$\frac{1}{2}$ c sugar

3 T flour

Mix the berries, sugar, lemon juice and zest, and flour in a large bowl.

Topping

$\frac{1}{2}$ c butter

$\frac{3}{4}$ c quick cooking oatmeal

1 t powdered cinnamon

$\frac{3}{4}$ c brown sugar

$\frac{1}{2}$ c flour

Arrange blueberries in a well-buttered shallow baking dish.

Melt the butter and stir in the sugar, oatmeal, flour, and cinnamon. Sprinkle over the blueberries.

Bake for 45 min until golden brown. Serve the crisp warm with a dollop of whipped cream or a side of vanilla ice cream.



Cobbler, Blueberry Cobbler | YM

Yield: 6 servings Preheat 375°

2 c plus 2½ T flour, divided

1½ t baking powder

1 t baking soda

½ t table salt

6 c wild blueberries

½ c sugar

Zest and juice from ½ lemon

½ t cinnamon

1 stick butter, chilled, pieces

1⅓ c buttermilk

Whisk 2 c flour, baking powder, baking soda, and salt in a large bowl. Toss the blueberries, sugar, lemon juice, zest, cinnamon, and 2 1/2 T flour in an 8×8" baking dish.

Work the butter into the flour mixture until it resembles coarse sand. Add the buttermilk, and stir to just combine. Spoon the dough onto the blueberry mixture so that the

dough is evenly dispersed with pockets of blueberries. Brush top with buttermilk.

Bake until the topping is golden brown and the blueberries are juicy and bubbling, 45 min. Let cool slightly before serving. Served warm with a large scoop of vanilla ice cream.



Cobbler, Blueberry Gingersnap Crumble | FA

Preheat 375°

3 pt blueberries

¼ c flour

½ c sugar

2 T lemon juice

1 t grated lemon zest



Lightly mist an 8×10" pan with nonstick cooking spray.

In a bowl, combine blueberries, flour, sugar, lemon juice, and lemon zest; toss to mix. Spoon in blueberry mixture.

Topping:

½ c crumbled gingersnaps

½ c brown sugar

¾ stick cold butter, 1" pieces

pinch of salt

½ c flour

Process gingersnap crumbles, brown sugar, and flour to a coarse powder. Add butter and salt; pulse until crumbly. Spoon over blueberries.

Bake until the topping browns and the berries are bubbling, 40–50 min. Serve with vanilla ice cream.

Variation: Instead of blueberries, layer sliced apples (sweet and tart) in the pan. Add 1 t cinnamon and ½ c rolled oats to the topping. Bake 50–60 min.

Cobbler, Cranberry and Candied Ginger Buckle | MS

Preheat 375°

3 c flour

1 c sugar

1 T baking powder

1 t cinnamon

½ t salt

1½ sticks plus 2 T chilled butter, ½"
cubes

3 T dark brown sugar

⅓ c sliced almonds

3 large eggs

1 c sour cream

1 T vanilla extract

12 oz/3 c fresh or thawed frozen
cranberries

½ c finely chopped candied ginger



Mist a 9×13" pan with cooking spray, dust with flour.

In a food processor, combine the flour, white sugar, baking powder, cinnamon and salt. Pulse until well combined, 6–8 pulses. Scatter 12 T butter over the dry ingredients and pulse until the mixture resembles coarse crumbs, 20 pulses.

Transfer to a large bowl, then measure out 1 c of the mixture and return to the food processor. Add the brown sugar, almonds and remaining 2 T butter, then pulse until the mixture begins to clump like wet sand, 20 pulses; transfer to a med bowl, set aside.

In another med bowl, whisk the eggs, sour cream and vanilla. Pour into the large bowl of flour-butter mixture and

fold with a silicone spatula. Add cranberries and candied ginger, then fold until evenly distributed; the batter will be thick. Transfer to the prepared pan in an even layer.

Using your hands, squeeze the almond-flour mixture into rough ½" clumps, then scatter evenly over the batter in the pan. Bake until the topping is golden brown and a toothpick inserted at the center comes out clean, 40–45 min. Cool in the pan on a wire rack for 30 min before slicing. Dust with powdered sugar just before serving, if desired.

Tip: Don't forget to thaw the cranberries, if using frozen. If the fruits are freezer-cold and firm, they will cause the batter to stiffen and make mixing difficult.

Cobbler, Fresh Fruit Crisp | FA

Preheat 375°

4 c fresh fruit

¼ c flour

¼ c oats

½ c brown sugar

¼ c butter

Cut up fruit into 1" pieces and lay in a 9" lightly greased glass dish.

Add topping ingredients to a mixing bowl and combine with fingers until crumbly.

Spread topping over fruit. Bake 30 min. Serve!

Tips: Add lemon juice to apples or a fruit that turns brown before you spread the topping.
Mix in a teaspoon of spice such as ground ginger or cinnamon.



Cobbler, Fruit Slump | YM

Yield: 6–8 servings Preheat 400°

Filling:

3 c peaches, peeled, ½" wedges

1½ c cherry halves

1½ c plums, ½" wedges

⅔ c light-brown sugar

¼ c flour

1½ T fresh lemon juice

½ t ground ginger



Topping:

1½ c flour

½ c quick-cooking oats

1 T baking powder

½ t ground cinnamon

⅓ c granulated sugar

1 large egg, slightly beaten

⅓ c milk

⅓ c melted butter

Cinnamon sugar

Toss fruit with brown sugar, flour, juice, and ginger. Pour into a 10–12" cast-iron pan. Put in oven for about 15 min.

Make the biscuit dough: In a large bowl, whisk flour, oats, baking powder, cinnamon, and sugar. Add beaten egg, milk, and melted butter, stirring just until moist. Don't overmix.

Remove fruit from oven and drop dough onto fruit, forming 8 mounds. Sprinkle with cinnamon sugar. Bake until biscuits are lightly browned and juices are bubbling, 15–20 min.

Note: You can substitute any fruit, as long as the total volume is 6 c. If your fruit is very juicy, reduce the water by ½ c.

Cobbler, Lemon-Raspberry Buckle | YM

Preheat: 350°

Topping:

½ c light brown sugar

1 t cinnamon

⅓ c flour

3 T cold butter, small cubes

In a small bowl, use a fork to stir the brown sugar, flour, and cinnamon. Scatter the cold butter on top, use a pastry cutter or fork to work it in. Refrigerate.

Cake:

8 T butter, softened

½ t baking soda

Zest of 1 lemon

¾ c sugar

1½ t salt

2½ c fresh or frozen raspberries (if frozen, do not thaw)

2¼ c flour

1 c buttermilk

1½ t baking powder

1 large egg, room temp

Using a mixer with a whisk attachment, cream the butter and sugar until the mixture has a very pale texture, 4 min. In a separate bowl, whisk the flour, baking powder, baking soda, and salt. In a third bowl, whisk the buttermilk and egg. Add a third of the flour mixture to the butter mixture. Mix briefly, then add half the buttermilk-egg blend and mix again. Repeat, adding another third of the flour mixture and the remaining buttermilk-egg mixture, then finish with the the flour mixture. Stir in the lemon zest.

Spread the batter evenly into a 9×13” baking pan. Sprinkle the raspberries over the batter. Sprinkle the crumble topping on top.

Bake until the sides are just beginning to pull away from the pan and a toothpick inserted into the center comes out clean, 35–40 min. Let cool for 30 min, then serve warm.

Note: For buttermilk, add 1 T lemon juice or white vinegar to 1 c milk and let stand 10 min before using.



Cobbler, Peach Cobbler | Southern Living

Yield: 8 servings Preheat 375°

½ t cinnamon

2 c flour, divided

1½ c dark brown sugar, divided

¾ t salt, divided

¾ c butter, melted and slightly cooled, divided

1 T baking powder

¾ c milk

¼ c maple syrup

5 c peach slices (from 4 med peaches)

1 T lemon juice

Streusel: Whisk cinnamon, ¾ c flour, ¼ c brown sugar, and ¼ t salt in a med bowl. Stir in ¼ c melted butter. Refrigerate, uncovered, until ready to use.

Whisk baking powder, ¾ c brown sugar, and 1¼ c flour and ½ t salt in a med bowl; add milk and maple syrup.

Pour ½ c melted butter into a 9×13" baking dish. Pour batter evenly over butter in dish (do not stir); set aside.

Bring peaches, lemon juice, and ½ c brown sugar to a boil in a saucepan on hi, stirring occasionally. Remove from heat; spoon peaches and any juices evenly over batter in prepared dish (do not stir).

Bake 20 min. Sprinkle evenly with chilled streusel mixture. Bake until golden brown, 20 min. Let cool slightly. Serve warm with vanilla ice cream.

Notes: Adjust sugar: If your peaches are extra ripe, reduce the sugar in the filling by ½ c.

Substitute 2 16-oz cans of peaches. Drain the peaches well before adding to the saucepan.

Substitute 40 oz frozen peaches. Thaw the peaches and drain them to remove moisture.



Cobbler, Peach Berry Crunch | FA

Yield: 8 servings Preheat 350°

Filling:

3 c sliced ripe peaches	1 T lemon juice
2 c fresh raspberries or blueberries	1½ T flour
¼ c honey	

Mix the peaches, berries, honey, and lemon juice in a large bowl. Add the flour and mix lightly. Turn into a 9×9" buttered pan. Set aside.

Topping:

⅓ c flour	⅓ c brown sugar	½ stick cold butter,
⅓ c oats	¼ t cinnamon	¼" pieces
⅓ c oat bran	¼ t salt	

Combine the flour, oats, oat bran, brown sugar, cinnamon, and salt in a large bowl. Add the butter and rub it to make gravel-like crumbs. Spread the mixture evenly over the fruit

and bake 40 min until the top is golden brown and the juices bubble thickly. Cool before serving.



Cobbler, Maple Apple Crisp | FA

Preheat 350°

8 large apples, peeled, thinly sliced

½ c heavy cream

⅓ c maple syrup

1 T lemon juice

3 T flour

1½ t cinnamon

¼ t salt



Grease a 9×13" baking dish and set aside.

In a large mixing bowl, combine apples, cream, maple syrup, and lemon juice. Mix well. Add the flour, cinnamon, and salt

and mix again. Spread the apples and all of their liquid evenly in the prepared baking dish.

Topping

1½ c flour

1 cup brown sugar

1½ t cinnamon

¼ t salt

1½ sticks cold butter, pieces

Put flour, brown sugar, cinnamon, and salt into a food processor. Pulse several times to mix. Scatter butter over mixture. Pulse again, just until the topping resembles moist sand; do not overmix. Pour the topping into a large bowl and

rub together between your fingers to even out the texture. Spread the topping over the apples, tamping it down gently. Bake 55–60 min until bubbly. Cool 15 min before serving.

Cobbler, Strawberry Spoon Cake | Globe

Preheat 350°

3 T strawberry jam

12 oz (2¼ c) strawberries,
quartered

1 stick butter, melted

½ c light brown sugar

1 c plain whole milk yogurt

1 egg

1 t vanilla extract

1¼ c flour

¾ t salt

1½ t baking powder

¼ t baking soda

Vanilla ice cream



Butter a round 9-inch cake pan.

In a med bowl, stir the lemon rind and juice with the jam to blend. Stir in the strawberries. Set aside for 10 min.

In a large bowl, whisk the butter, brown sugar, yogurt, egg, and vanilla until combined. Add the flour, salt, baking powder, and baking soda. Whisk until smooth.

Scrape the batter into the pan and spread it evenly. Spoon the strawberries and juices over the cake. Don't push them into the batter.

Bake 35–40 min until the top and edges are goldenbrown and the juices are bubbling.

Dumplings, Grandma's Boiled Apple Dumplings | Mary

1 c flour

½ t baking powder

1 rounded t shortening

Cold water

½ t salt

Mix dry ingredients thoroughly. Add cold water to make dough. Form into balls.

Apples, peeled and sliced (½ large apple per dumpling)

Dust apples with sugar, cinnamon

Make hole in dough ball, fill with apples, close dumpling.
Make small hole in top for steam.

Drop dumplings in boiling water, cook til done.



Dumplings, Baked Apple | YM

Yield: 6 dumplings Preheat 425°

Dough:

2 c all-purpose flour

2 t baking powder

½ t salt

1 T granulated sugar

6 T cold unsalted butter, cubed

2 T cold veg shortening

½ c cold milk

Sauce:

1¾ c fresh apple cider

½ c dark rum

½ c light-brown sugar

Cut two pieces of parchment paper 11×16". Set aside.

In a med bowl, whisk flour, baking powder, salt, and sugar. Work the butter and shortening into the dough until it resembles cornmeal. Add milk and stir until dough forms.

Turn the dough out onto a piece of parchment; knead 3 times. Shape into a rectangle and cover with the second parchment. Roll dough out to the size of the parchment. Transfer to refrigerator. Chill 30 min.

In a saucepan, heat cider, rum, and brown sugar over high. Simmer and cook 5 min. Set aside.



Apples:

¼ c light-brown sugar

½ t ground cinnamon

6 small firm-sweet apples (1½ pounds total)

In a small bowl, stir brown sugar and cinnamon; set aside. Peel and core apples; trim to make each about 3" tall.

Remove the dough from the refrigerator and remove the top parchment. Trim the dough to a 10×15" rectangle. Cut into six 5" squares. Set one apple in the center of each square; fill centers of apples with brown-sugar mixture. Bring corners of dough up to four points, sealing so the pastry fits snugly.

Place dumplings in a large baking dish. Pour sauce around dumplings and transfer to oven; bake 10 min. Reduce to 375° and bake until golden brown, 25–30 min. Serve with sauce.

Dumplings, Maple Grandpères | FA

Sauce:

2½ c water

1 T rum (optional)

1½ c maple syrup

½ t table salt or fine sea salt

In a 5-qt Dutch oven, bring water, syrup, rum, and salt to a low boil over medium heat. Meanwhile, make the dough.

Dumplings:

1 c flour

1 t baking soda

1 c whole wheat flour

1 t table salt

2 t baking powder

4½ T chilled butter, cubed

1 c buttermilk

Chopped toasted pecans and
whipped cream, for garnish

Put flours, baking powder, baking soda, and salt into the bowl of a food processor, and pulse them. Sprinkle in butter cubes and pulse 6–8 more times, or until the mixture resembles coarse meal. Transfer mixture to a medium bowl and stir in buttermilk until evenly combined.

With a spoon, scoop up a walnut-size bit of dough. Drop it into the syrup, then repeat until the pot is two-thirds full.

Cover the pot, reduce heat to low, and let the dumplings simmer until fluffy and cooked through, about 10 min. Repeat with remaining dough. If the syrup gets too thick, add water to thin. Serve dumplings warm with whipped cream and pecans.



Desserts, Ice Creams, Puddings



Dessert, Raspberry Meringue with Spiced Whipped Cream | MS

Yield: 4 servings

3 6-oz containers raspberries	$\frac{3}{4}$ c heavy cream
5 T sugar, divided	$\frac{2}{3}$ c sour cream
Salt	$\frac{1}{2}$ t ground cardamom
2 t lemon zest, plus 4 t lemon juice	$\frac{1}{4}$ c roasted, salted shelled pistachios, chopped
2 c meringue cookies, $\frac{1}{2}$ " bits	



In a small saucepan over med-high, mash about $\frac{1}{2}$ c raspberries, 4 T sugar and a pinch of salt. Heat, stirring, just until the berries have broken down and the sugar has dissolved, 3 min. Transfer to a mesh strainer. Extract as much liquid as possible; discard the solids. Let cool to room temp, 5 min, then stir in the lemon zest and juice. Gently stir the remaining berries into the puree.

Heat the broiler with a rack about 4" from the element. Spread the meringue pieces on a baking sheet. Broil until browned, 30–60 sec. Cool to room temp.

Use an electric mixer on med-high to beat the heavy cream, sour cream, cardamom, 1 T sugar and $\frac{1}{8}$ t salt until thickened and holds peaks, 2 min.

Spoon $\frac{1}{4}$ c whipped cream into each of four 10–12-oz bowls. Spoon in $\frac{1}{3}$ c berry mixture, then top with several spoonfuls of meringue pieces. Layer the remaining whipped cream mixture, then spoon in the remaining berry mixture. Sprinkle with remaining meringue, then with the pistachios.

Tips: Watch the oven while the meringues are under the broiler; they can quickly go from toasted to scorched. Store-bought meringue cookies made this recipe a breeze; Trader Joe's carries a good version.

Dessert, Raspberry-Cardamom Eton Mess | MS

Yield: 4 servings

3 6-oz containers raspberries	$\frac{3}{4}$ c heavy cream
5 T sugar, divided	$\frac{2}{3}$ c sour cream
Salt	$\frac{1}{2}$ t cardamom
2 t grated lemon zest	$\frac{1}{4}$ c roasted salted pistachios,
4 t lemon juice	chopped
2 c broken meringue cookies	

In a small saucepan over med-high, mash together $\frac{1}{2}$ c of raspberries, 4 T sugar, and a pinch of salt. Heat, stirring, just until the berries have broken down and the sugar has dissolved, 3 min. Strain over a med bowl; discard the solids. Cool to room temp, 5 min, then stir in the lemon zest and juice. Gently stir the remaining berries into the puree.

Heat the broiler with a rack 4" from the element. Spread the meringue pieces in an even layer on a rimmed baking sheet. Broil until browned, 30–60 sec. Cool.

In a large bowl, beat the heavy cream on med-high with sour cream, cardamom, the remaining 1 T sugar, and $\frac{1}{8}$ t salt until the mixture is thickened and holds peaks, 2 min.

Spoon $\frac{1}{4}$ c whipped cream into each bowl, then top with several spoonfuls of toasted meringue pieces. Layer in the remaining whipped cream mixture, dividing it evenly, then spoon in the remaining berry mixture. Sprinkle with the remaining meringue, then with 1 T pistachios.



Dessert, Frozen Lemon Mousse | Globe

Yield: 8 servings

¼ c sugar	½ c cold creme fraiche
1 T grated lemon zest, plus	2 T vodka
2 T lemon juice, divided	¾ c lemon curd
4 large eggs	Mixed fresh berries
¾ c cold heavy cream	



Sprinkle the inside of a 9" × 5" loaf pan with water. Line with a 15" sheet of plastic wrap placed lengthwise. Press the plastic against the bottom, corners, and sides of the pan; the water helps it adhere. Allow the excess to overhang the pan.

In a mixer with a whisk, mix the sugar and lemon zest on med until pale yellow and fragrant, 15 sec. Add the eggs and whip on med until frothy, then on med-hi to soft peaks and doubled in volume, 3–4 min. Transfer to a large bowl.

In the mixer bowl, combine the cream and creme fraiche. Whip on med-hi to med peaks, 2 min. On low, drizzle in the vodka and lemon juice; beat on low, 15 sec. Add the lemon curd and mix on med, 15 sec.

Add one-third of the cream-curd mixture to the egg mixture. Fold until just a few streaks remain. Fold in the

remaining cream-curd mixture. Pour into the prepared pan and smooth the surface. Cover with another sheet of plastic wrap set directly against the surface. Freeze for at least 6 hr or up to 2 weeks.

When ready to serve, peel off the plastic wrap. Place a serving platter on the loaf pan and carefully invert. Lift off the pan and unmold the mousse. Remove the plastic wrap. Cut into slices and serve with fresh berries.

Note: If you wish to use pasteurized eggs, use 1 c. For the proper volume, the pasteurized eggs must be whipped alone. Combine the sugar and lemon zest in a small bowl, then whip the eggs until almost doubled in volume. On med, sprinkle in the lemon sugar, then continue to whip for 10 sec.

Dessert, Gingerbread Trifle with Lemon Curd | YM

Yield: 18 servings

1 **Gingerbread Cake**, cooled

Zest and juice of 5 lemons
(or ½ c lemon juice)

1½ c sugar

1 stick butter, softened

5 large eggs

⅛ t salt

2 c heavy cream

¼ c confectioners' sugar

1 t vanilla extract

½ c whiskey, divided

Prepare the lemon curd in a food processor with a blade, add lemon zest and sugar and pulse until the zest is finely minced. In a separate bowl, cream the butter, then beat in the sugar/lemon mixture. Add the eggs one at a time, then the lemon juice and salt. Pour the mixture into a 2-qt saucepan. Cook over low heat, stirring continuously, until thickened, 10 min. Cool or refrigerate until ready to use.

Place the heavy cream, confectioners' sugar, and vanilla in a cold metal bowl, and whip until soft peaks form.



Cut the cake into 1" cubes. In a 2½-qt glass bowl, layer a third of the cake cubes, and sprinkle with 2 T whiskey. Top with half of the lemon curd, then a third of the whipped cream. Repeat the layers, ending with the last of the whipped cream on the final layer of cake. Serve immediately, or refrigerate until serving.

With a smaller trifle bowl, arrange an even layer of cake, then top with lemon curd and whipped cream. Repeat, finishing with the whipped cream. Use the leftovers to make mini gingerbread trifles in wine glasses.

Dessert, Pavlovas with Berries & Whipped Cream | Globe

Yield: 8 servings Preheat 275°

Meringue:

1½ t cornstarch	¾ c plus 2 T sugar
1 t white vinegar	1 t vanilla extract
4 eggs, soaked in wm water 15 min	Pinch of salt

In a small bowl, stir the cornstarch and vinegar until smooth.

Separate the eggs. You will need ½ cup egg whites.

In a food processor, work the sugar for 1½ min until very finely ground.

In a mixer on med, whisk the egg whites and salt until starting to form soft peaks. Add the sugar 2 T at a time; beat 30 sec after each addition. When all the sugar has been added, beat 1–2 min until the meringue forms stiff peaks. If it feels gritty, beat 1 min more. Fold in vanilla and cornstarch mixture

Line 2 baking sheets with parchment. Dab meringue on the corners of each sheet. Spoon 8 rounds (½ cup each) on the parchment, with 4 meringues 3" apart on each sheet. With a spoon, create a shallow indentation in each meringue.

Reduce the oven temp to 200°. Bake 2 hr, rotating halfway.

Turn the oven off. Let the meringues cool completely in the oven (overnight). Cover loosely with foil; leave at room temp for up to 2 days.



Topping:

2 c raspberries, strawberries,
blueberries, or blackberries

1 c heavy cream

½ t vanilla extract

Confectioners' sugar
(for sprinkling)

Hull and slice berries. Mix with
sugar and lemon juice.

Whip cream, sugar, and vanilla
to firm peaks. Place meringues
on a platter. Spread whipped
cream and spoon berries over
the meringues.

Dessert, Pumpkin Pie Crumble | YM

Yield: 8-10 servings Preheat 350°

Filling:

Butter for pan	3 large eggs
2 (15-ounce) cans pumpkin puree	2½ t pumpkin pie spice
2 c heavy cream	1 t salt
1 c light brown sugar	



In a large bowl, whisk the pumpkin puree, cream, brown sugar, eggs, spice, and salt.

Pour into a 9×13" greased baking dish. Bake 20 min.

Topping:

½ c flour	½ c light brown sugar
½ c chopped pecans (optional)	½ t salt
½ c rolled oats	¾ stick cold butter, small pieces

Whipped cream or vanilla ice cream, for serving

In a mixer, mix all the ingredients until it looks like wet sand with some pea-sized lumps of butter.

After the filling has cooked for 20 min, the center will still be loose. Sprinkle the topping over the filling, starting with the edges. Bake until the center is set, 25–30 min. Serve warm with whipped cream or vanilla ice cream.

Dessert, Strawberries Romanoff | YM

Yield: 6 Servings

2 c vanilla ice cream, softened

1 c heavy cream, whipped

¼ c no-pulp orange juice

2 qt strawberries or raspberries,
fresh or thawed

½ c confectioners' sugar

Place softened ice cream and whipped cream in a bowl and beat with a fork until blended. Stir in orange juice.

Meanwhile, crush berries in medium-size bowl and stir in confectioners' sugar.

Spoon into glasses, alternating cream and berry mixtures. Serve immediately.



Ice Cream, Blueberry Sorbet | Wyman's

Yield: 6 servings

4 c frozen Wild Blueberries

3 T honey

1 t lemon zest

$\frac{1}{4}$ c lemon juice

$\frac{1}{3}$ c water

Fresh mint leaves, for garnish



Add the wild blueberries, honey, lemon zest, lemon juice and water to a blender or food processor and blend for 2 min until smooth. Transfer to a freezer-safe container and freeze for 4 hr. Serve in bowls and garnish with fresh mint leaves.

Ice Cream, Blueberry Sherbet | YM

Yield: 1 quart

$\frac{1}{2}$ c sugar

2- $\frac{1}{2}$ c boiling water

1 c pureed blueberries

juice of 1 lemon

2 egg whites, beaten stiff



Boil together the sugar and water. Add the lemon juice and the pureed berries. Freeze until nearly solid; beat the egg whites until stiff; beat together with the frozen sherbet and return to the freezer.

Ice Cream, Blackberry Chocolate Chip Ice Cream | YM

Yield: 1 qt

1 lb blackberries, fresh or frozen

1½ c heavy cream

1 c whole milk

¼ t table salt

¾ c sugar

3 large egg yolks

1 c bittersweet dark chocolate,
roughly chopped



Puree the berries in a food processor. Strain through a fine mesh sieve to remove the seeds, gently pressing the solids through with a rubber spatula without pressing too hard on the solids.

Combine the cream, milk, and salt in a saucepan over med heat. Cook, stirring often, until bubbles just begin to form around the edge (do not boil). Remove from the heat.

In a medium bowl, whisk the sugar and egg yolks until pale and creamy. Whisking constantly, slowly add ½ c scalded milk mixture to the yolk mixture. Add another ½ c milk

mixture, whisking all the time. Then add the remaining milk mixture and whisk.

Return the mixture to the saucepan. Whisking constantly over med heat, cook until the mixture reaches 175°. Remove from heat and strain through the fine mesh sieve into a large bowl. Fold in the reserved blackberry puree. Chill 1 hr.

Freeze in an ice cream maker. Toward the end of the freezing process, add the chopped chocolate. Store in a covered container in the freezer until solid enough to serve, 4 hr.

Ice Cream, Crème Fraîche Ice Cream With Chocolate & Ginger | MS

1 large egg plus 1 large egg yolk

⅓ c white sugar

⅛ t kosher salt

1 c half-and-half

¼ c honey

1 c crème fraîche

1 t vanilla extract

1 T dark rum

½ c finely chopped bittersweet
chocolate

¼ c chopped crystalized ginger



In a large bowl, whisk the egg, yolk, sugar and salt until pale and thick, 2 min. Set aside. In a small saucepan over med-high, bring the half-and-half and honey to a simmer, stirring to combine. While whisking, slowly pour the hot milk mixture into the egg mixture. Add the crème fraîche, vanilla and rum; whisk until smooth. Cover and refrigerate until cold, at least 4 hours up to 24 hours.

Freeze in an ice-cream machine. Add the chocolate and ginger to the ice cream during the last few minutes of churning. Straight from the machine, the ice cream will be very soft but it will firm up in the freezer. Transfer to a 1-qt

container. Press a sheet of plastic wrap directly against the surface of the ice cream and freeze for at least 8 hr.

Tip: Don't omit the dark rum. Without it, the ice cream won't be as smooth and silky.

To avoid undercooked eggs: After whisking the hot half-and-half into the eggs, return the mixture to the saucepan and cook over medium heat, stirring constantly, until slightly thickened and the mixture reaches 165°F, 1–2 min. Pour through a mesh strainer into a bowl, then continue with the recipe.

Ice Cream, Maple Ice Cream | YM

Yield: 5 cups

1¾ c heavy cream

1¼ c buttermilk

5 egg yolks

1¼ c maple syrup, divided

¼ t salt

(1 cup walnuts, chopped and
toasted)



In a saucepan, bring ¾ c maple syrup to a simmer over medium heat. Stay close by, as syrup can boil over. Simmer until syrup is reduced to ½ c, 8–10 min. Add cream, then milk and salt; reduce heat to low.

Next, beat the egg yolks with ½ c maple syrup in a small bowl. Whisk in about a cup of the cream mixture in a thin stream. Add another cup, whisking constantly, then pour the egg mixture back into the pan with the rest of the cream.

Turn the heat to med-low and cook, stirring continuously, until the mixture reaches 175°. Remove from heat and pour

through a fine-mesh sieve into a med bowl. Press a piece of plastic wrap against the surface of the custard to prevent a skin from forming. Chill until the temp is 35°–40°, 6 hr or overnight.

Pour the chilled custard into an ice cream maker, leaving space at the top to allow for expansion. Prepare according to freezer instructions. (Add walnuts during final 10 min.)

Note: If you don't have buttermilk on hand, add 1 T lemon juice or white vinegar to 1 c milk and let stand 10 min before using.

Ice Cream, Mint Chocolate Chip Ice Cream | FA

2 c fresh mint leaves, chopped

1 c milk

2 c heavy cream, divided

$\frac{2}{3}$ c sugar

A pinch of salt

6 egg yolks

6 oz chocolate chips
(keep in freezer until use)



Put the mint leaves in a heavy saucepan with milk and 1 c cream. Heat until just steaming (not boiling). Remove from heat, cover, and let stand 30 min. Reheat until steaming, remove from heat, and let stand 30 more min.

While the mint infuses, pour the remaining cream into a med metal bowl set in an ice water bath. Cover with a cloth and set aside.

Strain the infused mixture into a separate bowl, pressing the mint leaves. Return the mixture to the saucepan. Add sugar and salt. Heat until just steaming again, stirring until the sugar has dissolved. Remove from heat.

Whisk the egg yolks in a bowl. Slowly pour the heated cream mixture into the egg yolks, whisking constantly to temper the egg yolks. Transfer the warmed mixture back into the saucepan. Stir the mixture constantly over med with a wooden spoon until the mixture thickens and coats the spoon, about 10 min. Remove from heat.

Pour the cream from the ice bath into the mixture to cool it.

Chill the mixture in the refrigerator for several hours .

Process the mixture in an ice cream maker. Then, fold in the chocolate chips. Put ice cream into an airtight container and freeze for at least one hr before serving.

Ice Cream, Raspberry-Chocolate Semifreddo | YM

Yield: 12–16 servings

2 half pints (12 oz) raspberries

1 c heavy cream

4 large pasteurized eggs, separated

$\frac{2}{3}$ c granulated sugar

1 T vanilla extract

3 oz bittersweet chocolate,
chopped



Purée the raspberries in a food processor and strain to make 1 c raspberry purée. Set aside.

Lightly spray a springform with cooking spray, then line it with plastic wrap, pressing into the corners. Allow plastic wrap to overhang the pan for removal.

In a mixer with whisk attachment, beat the cream to stiff peaks. Place in a separate bowl and refrigerate. Rinse bowl.

Add the yolks, half the sugar and the vanilla to the mixing bowl; beat until double in size. Transfer to a separate bowl and wash the mixer bowl and beater.

Place the whites in the clean mixer bowl and mix on med until foamy. Increase speed and gradually add $\frac{1}{3}$ c sugar. Beat to stiff peaks.

Fold the whipped cream into the egg yolk mixture. In three batches, fold in the egg whites, then fold in the chocolate pieces. Drizzle in the raspberry purée and fold in lightly. Transfer to the prepared pan and cover with plastic wrap. Freeze for 6 hr or overnight.

Remove from the freezer and let stand for a few minutes. Remove the top wrap, then release the springform pan and use the plastic wrap to lift the semifreddo. Turn onto a serving plate and remove the wrap. Cut into wedges and serve.

Note: Strawberries, black raspberries, or blackberries can be substituted for the raspberries

Ice Cream, Strawberry Ice Cream | AR

Yield: 8 servings

2 c mashed ripe
strawberries

2 c whole milk

2 c heavy cream

1 c white sugar

2 t vanilla extract

$\frac{1}{4}$ t salt



Combine strawberries, milk, cream, sugar, vanilla, and salt in a large bowl.

Pour mixture into an ice cream maker; freeze.

Transfer ice cream to a container and freeze until firm.

Ice Cream, Lemon Sherbet | YM

Yield: 1 quart

Juice of 2 large lemons

1½ c granulated sugar

1½ c milk

1 c heavy cream



In a medium bowl, whisk the lemon juice and sugar until sugar is mostly dissolved. Add the milk and whisk until sugar is fully dissolved. In a separate bowl, whip the cream to medium peaks.

Gently fold the cream into the lemon mixture and transfer to an ice cream maker or an airtight freezer-safe container. For firmer sherbet, transfer to your freezer for at least 2 hr.

Note: You can make this lemon sherbet recipe by simply freezing the mixture in a glass or plastic container, but you'll get the smoothest texture if you prepare it in an ice cream maker.

Ice Cream, Strawberry Sorbet

Yield: 2 quart

2 c granulated sugar

2c water

¼ c lemon juice

lemon zest

4 pt sliced strawberries

½ c light corn syrup



Bring the sugar and water to a boil in a med saucepan over med-hi. Reduce the heat and simmer without stirring until the sugar dissolves, 3 min. Cool completely.

Puree the strawberries, lemon juice, and zest in a food processor. Strain the puree to remove the seeds.

When the sugar syrup had cooled completely, combine with the puree. Add the corn syrup and stir well. Pour the mixture into an ice cream maker and freeze according to manufacturer's instructions.

Ice Cream, Grapenut-Raisin Ice Cream | YM

Yield: 5 cups

$\frac{3}{4}$ c plus 1 c milk

$\frac{1}{2}$ c raisins

2 c light cream

Yolks of 5 eggs

1 c sugar

$\frac{1}{8}$ t salt

1 T vanilla extract

$\frac{1}{3}$ c Grapenuts



In a small bowl, pour $\frac{3}{4}$ c milk over raisins. Stir well, then cover and refrigerate.

In a saucepan, bring cream and remaining milk to a simmer, then remove from heat. Meanwhile, beat egg yolks with sugar until pale and fluffy, about 3 min. Pour $\frac{1}{2}$ c of the hot cream-milk mixture into the egg mixture, whisking as you go, then transfer it all back into the pot to create a loose custard. Heat the custard over medium heat, stirring constantly, until it reaches 175° (this is the point at which it will thicken noticeably). Remove from heat, add salt and vanilla extract, and pour through a strainer into a bowl. Stir in Grapenuts, then place in refrigerator to chill 6 to 12 hr.

Once mixture has finished chilling, it should register between 35° and 40° on an instant-read thermometer. Remove the now-plumped raisins from the refrigerator and stir them into the custard, discarding any extra milk. Pour mixture into ice-cream maker, leaving $\frac{3}{4}$ " at the top to allow for expansion, and prepare according to freezer instructions. Chill 6 to 12 hr.

To make a delicious French vanilla ice cream, simply eliminate the Grapenuts, the raisins, and the extra $\frac{3}{4}$ c milk.

Pudding, Failure Proof Custard | Jane

Preheat 350°

- 4 eggs
- $\frac{1}{2}$ c sugar
- $\frac{1}{2}$ t salt
- 1 c water
- 1 t vanilla
- $1\frac{2}{3}$ can evaporated milk

Beat ingredients together, pour into 6–8 baking dishes, sprinkle with nutmeg.

Place dishes into 2 $\frac{1}{2}$ " deep pan in the oven. Pour water into pan around dishes.

Bake for 40–45 min. Remove from water and cool.



Pudding, Heavenly Rice Pudding | Jane

- $\frac{1}{2}$ c cooked cold rice
- $\frac{1}{2}$ c diced marshmallow or coconut
- $\frac{1}{2}$ c crushed pineapple, drained
- $\frac{1}{4}$ c maraschino cherries, drained
- $\frac{2}{3}$ can evaporated milk
- 2 T lemon juice
- $\frac{1}{2}$ c 10x sugar

Mix rice, marshmallow, pineapple, cherries in bowl.

Chill milk in ice cube tray until soft crystals form, 15–20 min.

Whip milk until stiff, 1 min. Add lemon, whip until stiff, 2 min.

Beat in sugar. Fold whipped mixture into rice mixture.



Pudding, Grandma's Cracker Pudding | Mary

1 qt milk, hot
3 eggs, separated
 $\frac{3}{4}$ c sugar

Mix egg yolks and sugar.
Add milk to eggs.

Heat mixture in pot on stove

$\frac{1}{4}$ c crackers, broken
 $\frac{3}{4}$ c coconut
1 T cornstarch

Add crackers, coconut, cornstarch. Cook until thick.

3 egg whites
1 t vanilla

Beat egg whites to stiff peaks, add vanilla.

Pour pudding into baking dish. Top with meringue; brown in oven.



Pudding, Grandma's Baked Rice | Mary



Preheat 325°

1 qt milk
 $\frac{1}{2}$ c + rice
1 c sugar
1 t vanilla
 $\frac{1}{2}$ t salt

Mix in baking dish.

Bake, stirring occasionally.



Pudding, Apple Berry Sponge Pudding | Globe

Serves 4 Preheat 350°

Butter (for the dish)

4 large tart apples, $\frac{3}{4}$ " pieces

3 T light brown sugar

$\frac{1}{4}$ c water

$\frac{1}{2}$ pt fresh or frozen berries
(black-, rasp-, or blueberries)

$1\frac{1}{2}$ t vanilla extract

2 eggs

$\frac{1}{4}$ c sugar

Grated rind of $\frac{1}{2}$ lemon

$\frac{3}{4}$ c flour

$\frac{3}{4}$ t baking powder

t salt

4 T butter, melted

2 T confectioners' sugar (for
sprinkling)

Butter a 2-quart shallow baking dish.

In a med saucepan over med, stir the apples with the brown sugar and water. Cover the pan. Simmer, stirring occasionally, for 10 min until the apples are soft but still hold their shape.

Remove the lid and stir in the berries. Simmer, uncovered, for 2–3 min until the berries release some of their juices.

Stir in $\frac{1}{2}$ t vanilla. Spread the fruit over the bottom of the baking dish.



In a large bowl, whisk the eggs, granulated sugar, lemon rind, and 1 t vanilla for 1 min until the eggs lighten in color.

Set a large strainer over the bowl of eggs. Sift the dry ingredients blended. Stir in the melted butter.

Pour the batter over the fruit. Transfer the dish to the oven.

Bake 25–30 min or until the cake is set in the middle and lightly browned.

Remove the dish from the oven and set on a wire rack to cool. Sprinkle with confectioners' sugar. Serve warm.

Pudding, Blueberry Bread Pudding | YM

Yield: 6 to 8 servings

1 qt blueberries

$\frac{3}{4}$ to 1 c granulated sugar

1 piece cinnamon stick and/or 1
twist fresh lemon peel

1 small loaf Pepperidge Farm
white bread, slightly stale with
crusts removed

1 pt heavy cream

1 t sugar

In a large saucepan, cook the berries with sugar, water to barely cover, and cinnamon stick and/or lemon peel over low heat until the berries have burst and the mixture is syrupy, 15 min. Remove from heat.

To build a bread pudding in a deep, round dish: Cover the bottom of the dish with a layer of bread, cut into irregular pieces to fit the dish; then spoon on the liquid and berries until the bread is soaked and purple. Add another layer of

bread; douse it with berries, and so on, until the dish is filled. Pour the last of the liquid over the top and refrigerate with a weighted dish set on top.

Before serving, whip the cream, sweeten it with the sugar, and cover the pudding with a thick layer. Scoop out portions so that each person gets plenty of cream with the pudding. The pudding can be molded for a prettier look and inverted onto a plate. Coat the pudding with the whipped cream.



Pudding, Custard with Fresh Cherry Sauce | Globe

Serves 8 Preheat 300°

Butter (for the dish)

1½ c whole milk

2½ c heavy cream

1 T vanilla extract

5 eggs, lightly beaten

½ c sugar

Have on hand a baking pan and a deep 9" ceramic baking dish with 6c capacity. Butter the dish.

In a heavy saucepan over med, heat the milk, cream, and vanilla, stirring occasionally, until the liquid begins to bubble at the edges. Remove from the heat.

In a bowl, whisk the eggs and sugar. Slowly ladle the milk mixture into the eggs, whisking. Strain the custard.

Set a baking pan in the oven. Place the baking dish on the pan. Pour the custard into the dish. Pour hot water in the pan until it reaches halfway up the sides of the dish.

Bake the custard for 40–50 min until the top is set but the center jiggles. Remove to a wire rack. When the custard is cool, cover loosely with foil. Refrigerate until cold.

Spoon the custard into bowls and top with cherry sauce.



CHERRIES

1 lb (3 c) fresh cherries, stemmed and pitted

1 c sugar

1 T lemon juice

2 T cornstarch

1 t vanilla extract

In a heavy saucepan over med, combine the cherries, sugar, lemon juice, and cornstarch. Stir well.

Cook, stirring, 5–10 min until the cherries release their juices and turn into a slightly thickened sauce.

Remove from the heat. Stir in the vanilla. Transfer to a shallow bowl and cool. Cover and refrigerate.

Pudding, Lemon Pudding Cake | YM

Yield: 8 servings Preheat 350°

- 1 c milk
- ½ c heavy cream
- 4 large eggs, separated
- 2 t lemon zest
- ½ c lemon juice (1–2 lemons)
- 1 T butter, melted
- 1¾ c sugar
- ½ c flour



Grease eight 6-oz ramekins, place in a large pan, and set aside. Boil a large pot of water, simmer until needed.

In a large cup, combine the milk and cream and set aside. In a bowl, whisk the egg yolks, zest, juice, melted butter, and sugar. Whisk half the milk and cream into the mixture, followed by half the flour. Whisk in the remaining milk and cream and then the remaining flour until just combined.

Beat the egg whites to soft peaks. Add a quarter of the whites to the batter. Fold the remainder into the batter.

Pour the batter into the ramekins, place in the oven, and pour in the hot water to halfway up the ramekins. Bake until the tops very lightly golden, 25 min. Let cool 20 min. Serve warm and dusted with confectioners' sugar.

Pudding, Lemon Posset | AR

Yield: 8 servings

- 3 c heavy cream
- ¾ c sugar
- 3 lemons, juiced
- Zest of 1 lemon



Combine cream and sugar in a saucepan. Bring to a boil, then cook for 2–3 min. Stir in lemon juice and zest.

Pour into serving glasses and refrigerate 5 hr. Pour a little more cream over the tops just before serving.



Pudding, Pumpkin Chiffon | Jane

2 t unflavored gelatin

$\frac{1}{4}$ c cold water

Soften gelatin in water.

3 egg yolks

$\frac{1}{2}$ t cinnamon

$\frac{1}{2}$ c sugar

$\frac{1}{4}$ t nutmeg

$1\frac{1}{4}$ c pumpkin

$\frac{1}{2}$ t ginger

$\frac{1}{2}$ t salt

$\frac{1}{2}$ c milk

Beat egg yolks, add $\frac{1}{2}$ c sugar, place in saucepan.

Add pumpkin, spices, milk, cook until thick. Remove from heat. Add gelatin, cool.

3 egg whites

$\frac{1}{2}$ c sugar

Beat egg whites until stiff; add $\frac{1}{2}$ c sugar. Fold meringue into pumpkin mixture.

Pour mixture into graham-cracker crust or into dessert dishes. Chill and serve with whipped cream.



Pudding, Bread Pudding with Vanilla Sauce | YM

Yield: 8 servings Preheat 350°

1 medium loaf white bread

½ c raisins

2 c whole milk

¼ c butter

¼ t salt

½ c sugar

2 eggs, slightly beaten

1 t vanilla

½ t ground nutmeg

½ t ground cinnamon

Toss bread and raisins in large bowl. Heat milk and butter in a small saucepan just until butter has fully melted. Pour milk mixture over bread and let sit for 10 min until the bread absorbs most of the liquid. Combine the salt, sugar, eggs,

vanilla, nutmeg, and cinnamon in a small bowl. Pour into the bread mixture and stir to combine. Pour into a greased 1.5 qt bread pan. Bake for 40–50 min until center is set.

Vanilla Sauce:

½ c butter

½ c sugar

½ c brown sugar

½ c whole milk

1 t vanilla

Combine all ingredients except vanilla in a medium saucepan. Cook over medium, stirring occasionally, until it comes to a full boil. Continue to boil the sauce, stirring for 5

min until slightly thickened. Remove from the heat and stir in vanilla. To serve, spoon the warm bread pudding into bowls. Top with ice cream and a drizzle of the vanilla sauce.

Variation:

Chocolate bread pudding: Add 4 oz cocoa, eliminate nutmeg, cinnamon. Toast bread before adding ingredients.



Pudding, Butterscotch Pudding Parfaits | YM

Yield: 4 to 6 servings

$\frac{3}{4}$ c brown sugar

5 T all-purpose flour

$\frac{1}{2}$ t table salt

2 c milk

2 large egg yolks

2 T unsalted butter, cubed

1 t vanilla extract

4 graham crackers

2 T butter, melted

Whipped cream

In a large saucepan over med-high, whisk the brown sugar, flour, and salt. Slowly whisk in the milk until smooth and loose. Cook, whisking constantly, until it begins to thicken. If it begins to boil, reduce the heat. Let the mixture cook, stirring occasionally, 4 min.

In a small bowl, whisk the egg yolks. Slowly ladle $\frac{1}{2}$ c of the hot mixture into the yolks, whisking constantly. Pour this mixture back in with the pudding and stir for 1 min. Stir in the butter and vanilla, then remove from heat to cool.

In a food processor or blender, pulse the graham crackers with the melted butter until the mixture looks like wet sand.

Divide the pudding among 4–6 small glasses. Cover and chill 1 hr, up to 1 day.

Before serving, sprinkle parfaits with graham cracker mixture and top with whipped cream. Serve cold.



Pudding, Cracker Pudding | food.com

4 c milk

$\frac{3}{4}$ c sugar

1 c saltine crackers, crushed

$\frac{1}{2}$ c shredded coconut (desicated)

2 eggs

$\frac{1}{2}$ t vanilla

Bring milk to a simmer in a medium pan (do not boil).

Mix crackers, sugar and coconut in a medium bowl.

Stir cracker mixture into milk in the pan.

Beat eggs in the medium bowl you just emptied.

Stir a few spoonfuls of the hot pan mixture into the beaten egg.

Now add egg mixture to pan and gently boil about 10 min,
stirring constantly.

Stir in vanilla.

Chill and serve.



Pudding, No-Bake Butterscotch Custard

| NYT

1 c heavy cream

1 c crème fraîche

½ c dark brown sugar

⅛ t salt

1 T light, unsulphured molasses
(optional)

2 t vanilla extract

Whipped cream and fresh berries

In a medium saucepan, combine cream, crème fraîche, brown sugar and salt over medium-high heat. Bring to a simmer, stirring frequently to dissolve sugar.

Cook at a vigorous simmer until mixture thickens slightly, 5–7 min.

Remove from heat and stir in molasses and vanilla. Let sit until mixture has cooled slightly and a skin forms on top, 20 min.



Stir mixture, then strain through a fine-mesh strainer. Pour mixture into ramekins or individual serving bowls.

Refrigerate uncovered until set, 3 hr and up to 3 days. Serve with whipped cream and berries.

Note: As a substitute for crème fraîche, mix one quarter cup of whole milk yogurt with a cup of heavy cream. It doesn't work with light cream or half and half. It takes at least 6 hr to thicken. Refrigerating it will slow it down, but not stop it altogether. Make sure the yogurt has live cultures.

Pudding, Crème Brûlée | NYT

Preheat 325°

2 c heavy or light cream, or
half-and-half,
room temp
1 t vanilla extract

$\frac{1}{8}$ t salt
5 egg yolks, room temp
 $\frac{1}{2}$ c sugar

In a saucepan, combine cream, vanilla bean and salt and cook over low until hot. Let sit for a few minutes.

In a bowl, beat yolks and sugar together until light. Stir about a quarter of the cream into this mixture, then strain before pouring sugar-egg mixture into cream and stir. Cook the custard a little longer, constantly stirring, until it coats the back of a wooden spoon, then add vanilla. Pour into four 6-oz ramekins and place ramekins in a baking dish; fill dish with boiling water halfway up the sides of the dishes. Bake 40 min until centers are barely set. Cool completely. Refrigerate for several hours and up to a couple of days.



When ready to serve, top each custard with 1 T sugar in a thin layer. Place ramekins in a broiler 2–3" from heat source. Turn on broiler. Cook until sugar melts and browns, 5 min. Serve within two hr (sugar will melt after that).

Note: Another way to brown is the sugar is to use a metal spoon, heat it up for a minute on the stove and lightly touch the sugar. Do it gently and a couple of times and it gets brown and crispy!

Measurements for 2: $\frac{3}{4}$ c heavy cream, 1 t vanilla, 2 egg yolks, $\frac{1}{2}$ c sugar

Pudding, Corn Pudding | MS

Yield: 6 servings Preheat 400°F

1 stick butter, 8 pieces

½ c plus 2 T white sugar, divided

4 t grated lemon zest, divided

½ c flour

2 c corn kernels

1 c heavy cream

⅛ t salt

2 large eggs, separated, plus 2 large
egg whites, room temp

2 t vanilla extract

Powdered sugar, to serve



Generously butter six 6-oz ramekins. Sprinkle each with 1 t sugar and turn to coat. Place on a rimmed baking sheet; set aside.

In a small bowl combine 2 T sugar with 1 t lemon zest. Set aside.

In a large saucepan, whisk the flour and ¼ c sugar. In a blender, combine the corn, cream and salt; puree until smooth, 15 sec. Whisk into the flour mixture, then set the pan over med and cook, stirring constantly, until the mixture reaches a boil and forms a thick, shiny paste, 5–7 min. Remove from heat, then stir in the butter 2 T at a time. Transfer to a bowl and cool to room temp, 5 min. Whisk in the egg yolks, 3 t zest and vanilla.

In a mixer with whisk, whip the egg whites on med-high until light and foamy. With the mixer running, slowly add the remaining ¼ c white sugar, then continue to whip until the whites hold soft peaks, 1–2 min; do not overwhip. Fold a quarter of the whites into the corn mixture. Gently fold in the remaining whites.

Divide the mixture among the ramekins. Run your thumb along the inside edge of each ramekin to create a channel to give the soufflés better rise. Sprinkle with lemon sugar.

Bake until golden brown and well risen, 20–22 min; they should jiggle slightly. Do not open the oven door during baking. Transfer to a wire rack. Dust with powdered sugar and serve right away.

Pudding, Maple Grape-Nut Pudding | YM

Yield: 8 Servings Preheat 350°

Butter (for 2-qt baking dish)

4 c whole milk, scalded

1 c Grape-Nuts cereal

4 large eggs

$\frac{1}{3}$ c sugar

$\frac{1}{3}$ c maple syrup

1 T vanilla

$\frac{1}{8}$ t table salt

$\frac{1}{2}$ t freshly grated nutmeg

Pinch of cinnamon or cardamom
or both

Garnish: whipped cream or
vanilla ice cream



Pour scalded milk over cereal and let sit 5 minutes. In a med bowl, beat eggs with sugar, maple syrup, vanilla, and salt. Add the cooled milk and Grape-Nuts to egg mixture and stir well.

Pour into a 2-qt buttered baking dish. Sprinkle nutmeg over the top. Set the baking dish into a deep roasting pan.

Place in the oven in a pan of hot water. Bake until almost set in the center, 50–60 min. There should be a very slight jiggle when you shake the pan, and a knife inserted into the center

should come out clean. Let the pudding set on top of the stove for at least 20 min, then serve warm or at room temp. Top with whipped cream or vanilla ice cream.

Variations: Use corn flakes instead of grape-nuts.

Add raisins or raisins.

To bake in microwave oven, cover with Saran and cook for 4–5 min, then chill.

Separate eggs; whip whites and fold in after mixing other ingredients.

Pudding, Maple-Whiskey Pudding Cakes | MS

Preheat 325°

6 T maple syrup	1/4 c whole milk
1 t cider vinegar	1 large egg
6 T whiskey, divided	1 t vanilla extract
8 T butter, divided	3/4 c pecans, toasted
salt	1/2 c flour
1/2 c sugar	1 t baking powder



In a small saucepan over med, combine 1/2 c water, the maple syrup, vinegar, 4 T whiskey, 2 T butter and 1/4 t salt. Bring to a boil, stirring occasionally. Reduce to low, simmer 5 min. Set aside.

In another small saucepan over med, melt the remaining 6 T butter. Cook, swirling the pan, until the mild solids at the bottom are deep golden brown and the butter has the aroma of toasted nuts, 5 min. Transfer to a med bowl and cool to room temp.

Mist four 6-oz ramekins with cooking spray and place on a rimmed baking sheet. When the butter is cool, whisk in the sugar, milk, egg, vanilla and 2 T whiskey. Set aside.

In a food processor, process the pecans until finely ground, 30–40 sec. Add the flour, baking powder and 1/2 t salt, then pulse until combined, 5×. Add the butter mixture and pulse until a smooth, thick batter forms, 5×.

Divide the batter among the prepared ramekins. Gently pour the maple mixture over the batter in each ramekin. Do not stir. Bake until the cakes are puffed and the centers jiggle only slightly, 25–30 min. Let cool on the baking sheet for 10 min; the cakes will fall slightly as they cool.

Note: Don't stir the maple-whiskey syrup into the batter after dividing it among the batter-filled ramekins. It will form a sauce at the bottom.

Pudding, Noodle Kugel | YM

Yield: 8 to 10 servings Preheat 350°

4 T butter, melted

1¾ c sour cream

½ c plus 2 T sugar

8 oz farmer cheese

3 large eggs

½ c heavy cream

1 t salt

12 oz cooked wide egg noodles

½ t cinnamon

2 c cornflakes cereal, lightly
crushed

In a large bowl, whisk the sour cream, ½ c sugar, butter, cheese, eggs, cream, and salt until smooth. Fold in the cooked noodles. Pour into a buttered 9×13" baking dish. In a small bowl, mix 2 T sugar with the cinnamon. Top the

noodles with cornflakes and then sprinkle with the cinnamon sugar.

Bake until the top is puffed slightly and the edges have turned a golden brown, 35–45 min.



Pudding, Snow Pudding with Custard Sauce | YM

Yield: 12 servings

2 pkg unflavored gelatin

½ c cold water

½ c lemon juice (2 lemons)

2 c sugar

2 c boiling water

5 egg whites

Dissolve unflavored gelatin in cold water. Add lemon juice, sugar, boiling water. Let gel until syrupy and just starting to set, 45 min.

Beat egg whites to soft peaks, then beat in the gelatin until really fluffy, 5 min. Rinse a 2-qt mold with cold water and turn the pudding into it. Chill until firm, preferably overnight. Unmold onto a serving platter and serve with Light Custard Sauce.



Light Custard Sauce

1 qt milk

5 egg yolks

½ c sugar

pinch of salt

2½ T cornstarch

1 t vanilla

In a double boiler or over low, heat milk. Beat egg yolks until fluffy, then slowly add to milk, then sugar and salt. Heat, stirring, then remove ¼ c and dissolve cornstarch in it. Stir cornstarch mixture into custard; continue to cook until slightly thickened (10–15 min). Let cool, then add vanilla.

Pudding, Strawberry Mousse | FA

2 T unflavored gelatin

3 c strawberries, halved

1 T plus 2 t sugar

1½ c plain yogurt

1 med banana, cut up for blender

¼ t cinnamon

Lightly oil a 4-c mold or use individual glasses. In a small bowl, combine the gelatin with 2 T water and soften for 5 min. Halve a few more than half of the strawberries, then sprinkle the cut sides with 1 T sugar and set aside.

In a blender or food processor, purée the yogurt, remaining strawberries, banana, cinnamon, and 2 t of sugar.



Pudding, Vanilla Pannacotta with Strawberries | Metrowest

8 servings

3 c heavy whipping cream

1⅓ c sugar

¼ t salt

1 T unflavored gelatin

1 c boiling water

1½ c sour cream

1 T vanilla extract

Strawberry topping

1 lb strawberries, hulled and sliced

2 T granulated sugar

1 t fresh lemon juice



Heat the cream, sugar, and salt in a large saucepan over med and stir until the sugar dissolves, 4 min. Don't let the mixture come to a boil. When the sugar has dissolved, remove the pan from the heat and set it aside.

Heat a cup of water in the microwave 2 min until it comes to a boil. Add the powdered gelatin and stir 4 min until the granules are completely dissolved. When the gelatin is dissolved, add it to the warm cream mixture and mix well. Set aside and let cool.

When the cream mixture has cooled to room temp, add the sour cream and vanilla extract. Whisk until smooth. Divide

evenly into eight ramekins. Cover with plastic wrap and refrigerate for a minimum of 4 hr.

Strawberry topping:

Hull and slice the strawberries. Add to a small bowl with the sugar and lemon juice and stir well. Allow the berries to macerate 30 min before using.

Before serving, top the pannacotta with strawberries and serve cold.

Pudding, Rice Pudding With Cinnamon | FA

Preheat 350°

- ¼ c rice, uncooked
- 1 qt milk
- ½ c sugar
- ¼ t salt
- ½ c raisins
- ½ t nutmeg
- 1 t vanilla
- 2 eggs, lightly beaten

Combine all ingredients, place in a well-buttered baking dish, and place baking dish in a pan of hot water. Bake uncovered for 2–3 hr, stirring every 30 min for first 2 hr. Bake until rice is soft.



Pudding, Rice Pudding | yiayiasmarket.com

- 1 c short grain rice (Arborio)
- 2 qt whole milk
- ½ c sugar
- ¼ t salt
- 2 eggs, separated and beaten
- 1 t vanilla

Rinse rice well until water runs clear. Drain rice. Add the rice and milk to a heavy med pot. Simmer on med, stirring often until just before the boiling point. Reduce to med-low and cook for 15–20 min until half the milk is absorbed. Add the sugar and stir well. Cook for another 15–20 min until the rice is tender and creamy in texture. Add the vanilla. Temper the two beaten egg whites and add to pot. When pudding is done, temper and add the two beaten egg yolks. Stir well and cool slightly. Serve warm, at room temperature, or chilled. Refrigerate when cooled.

Serve with cinnamon sprinkled on top. Enjoy!



Pudding, Indian Pudding Durgin-Park | YM

Yield: 8-10 servings Preheat 450°

1 c granulated yellow cornmeal	¼ t salt
½ c black molasses	¼ t baking soda
¼ c sugar	2 large eggs
¼ c softened butter	6 c warmed whole milk, divided

Generously grease a 2-qt baking dish.

Whisk together the first 7 ingredients and 3 c milk.

Bake until the mixture begins to bubble, 10 min; then stir in the remaining 3 c milk. Reduce to 275° and continue baking another 5 hr.

Serve warm with freshly whipped cream or a scoop of vanilla ice cream.

Pudding, Indian Pudding

Yield: 6-8 servings Preheat 300°

4 c whole milk
½ c yellow cornmeal
½ c molasses
¼ c pure maple syrup
2 T butter, softened, +
2 large eggs, beaten
1 t table salt
2 t granulated sugar
½ t ground cinnamon
½ t ground ginger
⅛ t freshly grated nutmeg



Butter a 1½-qt baking dish. Bring milk to a simmer in a double boiler over high heat. Slowly add the cornmeal, whisking to combine. Continue to cook, whisking, 15 min.

Slowly add molasses, then remove from heat. Add maple syrup and the rest of the ingredients and stir until smooth.

Pour mixture into the prepared baking dish, and bake until the pudding is set and the top is browned, about 2 hr. Serve with vanilla ice cream or whipped cream.

Pudding, Pumpkin Custard | FA

Yield: 6 servings Preheat 425°

Butter for dish

3 large eggs

$\frac{1}{3}$ c granulated sugar

$\frac{1}{4}$ c canned pumpkin puree

$\frac{1}{2}$ c evaporated milk

1 T flour

1 t ground cinnamon

1 t salt

$\frac{1}{2}$ t ground ginger

$\frac{1}{4}$ t ground cloves

$\frac{1}{4}$ t ground allspice

Butter a $1\frac{1}{2}$ -qt souffle dish. Fill a kettle with about 4 c water and bring to a simmer.

In a large bowl, use a mixer to beat the eggs and sugar at medium-high for 2 min, until thick and pale yellow. Fold in the remaining ingredients.

Pour the custard into the prepared dish and set in a baking pan. Transfer to the oven, then fill the baking pan with the water halfway up the sides of the dish. Bake for 10 min. Reduce to 350° and bake until the center barely jiggles, 30–45 min. Serve warm or at room temperature.



Pudding, Vanilla Bean Custard | FA

Preheat 325°

2⅓ c light cream

1 large vanilla bean, slit,
or ¾ t vanilla extract

6 large egg yolks

½ c plus 2 T sugar



Use a large, shallow casserole with six custard cups that fit inside it comfortably. Bring a kettle of water to a boil, then remove from the heat.

Pour the cream into a saucepan. Using the edge of a paring knife, scrape the seeds out of the vanilla bean and add to the cream. Heat the cream until hot to the touch (140°F); do not boil. Whisk briefly to separate the vanilla seeds. Remove from the heat.

Combine the yolks and sugar in a large bowl. Using a mixer, beat on med for 3 min until thick and lemon-color. Add the cream, ½ c at a time, stirring after each addition.

Strain the mixture through a sieve into another bowl. Divide the custard among the cups and place in the casserole, evenly spaced. Cover each cup with a small piece of aluminum foil. Pour enough boiled water into the casserole to come one-third of the way up the sides of the cups.

Bake 40–50 min. The custards will be firm near the edge and wobbly but not soupy at the center. They should not puff up.

Transfer the cups to a cooling rack, uncover, and cool thoroughly. Return the foil lids and chill 4–6 hr before serving.

Cookies



Cookies, Grandma's Oatmeal | Mary

Preheat 350°

Cream together:

- 1 c shortening
- 1½ c brown sugar

Add:

- 2 eggs
- 1 t vanilla
- 1 t cinnamon

Mix in:

- 4 T thick milk
- 2 c oatmeal
- 1 c raisins
- 2 c flour
- ½ t salt
- 1 t baking soda

Bake until done.



Cookies, Grandma's Lace Cookies | Mary

Preheat 325°

- 1 c melted butter
- 2 c quick oats
- 3 c brown sugar
- ½ t vanilla



Combine and drop by half-tsp on greased cookie sheet 2" apart.*

Bake for 10 min. Cool slightly, remove from sheet.

*For more detailed instructions, see [Lace Cookies](#).

Cookies, Sand Tarts | Dessie

Preheat 350°

¾ lb butter

1 lb conf. sugar

3 eggs

4 c flour

½ t salt

½ t vanilla

½ t Cream of Tartar

Mix all together. Ball into 5 rolls, wrap and chill overnight

Mix flour/conf sugar, roll out dough in mixture very thin.

Cut into shapes, place on greased cookie sheet, sprinkle with colored sugar.

Bake for 8 min.



Cookies, Snicker Doodles | Jane

Preheat 375°

1 c butter

1½ c sugar

2 eggs

Beat together

2¾ c flour

2 t cream of tartar

1 t baking soda

¼ t salt

1 t vanilla

Mix dry ingredients, add wet ingredients. Form into small balls.

2 t sugar

1 t cinnamon

1 t cocoa

Mix topping ingredients. Coat cookie balls with topping.
Bake 10 min.



Cookies, Sour Cream Cookies | Jane

Preheat 425°

½ c shortening or butter

1½ c sugar

2 eggs

1 t vanilla extract

3½ c flour

½ t salt

¼ t nutmeg

½ t baking soda

½ t baking powder

1 c sour cream

Grated lemon rind

Cream shortening and sugar, then add eggs, vanilla. Sift dry ingredients and combine with shortening mixture. Add sour cream and lemon rind.

Turn dough out onto a well-floured surface. Roll dough out to ¼" thick. Cut with cookie cutter and place onto cookie sheet. Sprinkle tops with sugar. Bake 8–10 min or until starting to turn light golden brown.



Cookies, Applesauce Cookies | FA

Preheat 350°

- ½ c butter
- 1 c sugar
- 1 egg
- ½ c thick applesauce
- 1¾ c sifted flour
- ¼ t salt
- 1 t baking powder
- ½ t soda
- ½ c raisins
- 1 T grated orange rind

Cream the butter, add the sugar gradually, creaming and beating until light and fluffy. Add the egg and beat. Stir in the applesauce.

Sift the flour, salt, baking powder, soda. Add the orange peel and raisins. Mix and drop by teaspoonfuls, 2" apart, on a lightly greased cookie sheet. Bake for 15 min.



Cookies, Butterscotch Cookies | FA

Preheat 400°

- 1 stick butter, softened
- 1¼ c brown sugar
- 1 egg, beaten
- 1 t vanilla extract
- 1¼–1¾ c flour
- ¼ t salt
- 1½ t baking powder
- (½ c chopped nuts)

Cream butter and brown sugar in a bowl. Add egg and vanilla, and mix well.

Stir together flour, salt, and baking powder and add to bowl, mixing well. (Stir in nuts.) Form into a 2" log wrap in plastic, and chill 12–24 hr.

Slice and bake on parchment lined cookie sheets for 8–10 min.



Cookies, Apple Crumble Bars | FA

Preheat 350°

Crust and Topping:

1 c flour

1 t cinnamon

1 c oats

¼ t salt

¾ c brown sugar

1¼ sticks cold butter, pieces

Lightly butter an 8×8" baking pan and set aside.

In a food processor, add flour, oats, brown sugar, cinnamon, and salt and pulse to mix. Scatter butter over dry mixture and pulse until mixture resembles a coarse meal.

Filling:

2 T butter

½ c raisins

2 t fresh lemon juice

3 large apples, peeled, chunks

2 T brown sugar

2 t flour

In a skillet over med, melt butter. Stir in apples and cook 2 min until soft. Add raisins, brown sugar, and lemon juice and heat 1 min. Remove from the heat and stir in flour. Transfer the apples to a plate and cool.

Press half the mixture into the prepared pan, banking it about ½" up the sides. Refrigerate 10 min, along with remaining crust/topping mixture. Bake 10 min. Cool completely.

Spread cooled filling over crust. Sprinkle reserved crumble topping over apples and press down. Bake 40 min. Serve warm or cool bars completely in the pan. Refrigerate 30 min before slicing.



Cookies, Black & Whites | YM

Yield: 2 dozen 4" cookies Preheat 375°

Cookies

3 c all-purpose flour

1 t baking powder

1 t baking soda

½ t table salt

½ c vegetable shortening

¼ c butter

1½ c granulated sugar

2 large eggs

1 t vanilla extract

1 c buttermilk (or 1 c milk + 2 t vinegar)

In a med bowl, whisk the flour, baking powder, baking soda, and salt. In a large bowl, cream the shortening, butter, and sugar until fluffy, 4 min. Add the eggs and 1 t vanilla, beat well. Add the flour mixture and buttermilk separately in thirds until fully combined.

Drop the cookies in tablespoons onto the greased baking sheets, 2" apart. Bake until golden brown at the edges, 12–15 min.

Make the glazes:

Stir the cocoa, water, oil, and corn syrup in a small saucepan over low heat. Whisk in confectioners' sugar and beat until smooth. Set aside. Stir the confectioners' sugar, water, corn syrup, and vanilla until smooth.

Transfer cookies to wire racks to cool. While they're still slightly warm, use a small spatula to frost half of each cookie with the vanilla glaze. After 5 min, rinse the spatula and apply the chocolate glaze to the other halves.

Note: Frost the cookies while still warm to make it much easier to spread.



Chocolate Glaze

4 T cocoa powder

(Dutch-process or natural)

3 T plus 1 t warm water

2 T vegetable oil

2 T light corn syrup

2 c confectioners' sugar

Vanilla Glaze

2 c confectioners' sugar

2 T warm water

1 T light corn syrup

½ t vanilla extract

Cookies, Caramel Crunch Chocolate Cookies | Dorie Greenspan

Yield 24 cookies Preheat 350°

2 sticks butter, room temp

½ c sugar

½ c confectioners' sugar

½ t fine sea salt

1 t vanilla extract

2 c flour

3 oz dark chocolate, small chunks

½ c chopped walnuts (or more
chocolate)

In a mixer with paddle, beat the butter, sugars, and salt on med for 2 min until creamy. Beat in the vanilla.

Add flour. On low, beat until the flour is incorporated. The mixture should be more clumpy than smooth.

Mix in the chocolate and nuts on low. Remove the bowl and finish with a flexible rubber spatula.

Turn the dough out and knead to bring it together. Divide in half and shape into 6" logs about 2" around. Wrap in plastic and refrigerate at least 2 hr or up to 3 days.

Butter 2 muffin tins. Mark each log at ½" intervals and cut them into rounds. Place each round in a muffin cup. Bake 20–22 min.

Transfer tins to wire rack and rest for 3 min. Remove cookies with the tip of a knife. Cool on the wire rack.



Cookies, Chocolate Cookies | Globe

Yield: 28 cookies

1 c flour

$\frac{3}{4}$ c unsweetened cocoa powder

1 t salt

$\frac{1}{2}$ t baking powder

$\frac{1}{2}$ t baking soda

$\frac{1}{4}$ sticks butter, room temp

$\frac{3}{4}$ c dark brown sugar

$\frac{1}{2}$ c sugar

1 egg

2 t vanilla extract

$\frac{1}{2}$ c chopped milk chocolate

$\frac{1}{2}$ c chopped bittersweet chocolate

$\frac{1}{2}$ c chopped white chocolate

In a bowl, whisk the flour, cocoa powder, salt, baking powder, and baking soda to blend them.

In a mixer on med, beat the butter with the sugars for 3 min until creamy. Beat in the egg and vanilla.

With the mixer on low, beat in the flour mixture until combined. Add the milk, bittersweet, and white chocolate. Beat briefly. The mixture will be stiff.

Set an 18" sheet of plastic wrap on the counter. Set the dough in the middle. Place another sheet of plastic wrap on top. Shape the mixture into a flat 7" square. Fold the sides of the plastic wrap around the dough. Refrigerate 24–36 hr.

Let the dough sit at room temperature for 20–30 min to soften slightly.

Preheat the oven to 350°. Line 2 baking sheets with parchment.

Make 6 cuts in one direction on the square, 3 cuts in the other, to form 28 pieces. Roll each piece into a ball. Press each one down slightly with the heel of your hand.

Arrange the balls on baking sheets 2" apart. Bake 16 min. Slide the parchment onto a wire rack.

Store in an airtight container, layered with parchment at room temp for up to 3 days or freeze for up to 1 month.



Cookies, Cherry–Chocolate Cookies | MS

Preheat 325°

1 c flour	¼ c cocoa powder
½ t baking soda	1 large egg
½ t kosher salt	½ c dark brown sugar
1 c dried cherries, chopped	¼ c sugar
2 T balsamic vinegar	1 t vanilla extract
1 stick butter, 8 pieces	½ c pecans, chopped
4 oz bittersweet chocolate, chopped, divided	

Line 2 baking sheets with parchment. In a medium bowl, whisk the flour, baking soda and salt; set aside. In a small microwave-safe bowl, stir the cherries and vinegar. Microwave uncovered on high until the cherries absorb the vinegar, 1 min; set aside.

In a medium saucepan over med, melt the butter. Add ¼ c chopped chocolate and the cocoa, then remove from the heat. Whisk until the chocolate is melted and the mixture is smooth. Let cool until warm.

In a mixer, beat the egg and both sugars on med until light and fluffy, 2–3 min. With the mixer on low, add vanilla, then

slowly pour in the chocolate mixture. Beat on med, 3–5 min. With the mixer on low, add dry ingredients, then mix just until combined, 30 sec. Using a spatula, stir in the remaining chopped chocolate, pecans and cherries with any remaining liquid until the ingredients are evenly distributed.

Divide the dough into 24 portions of 2 T each. Form each into a ball and place on the baking sheets, spaced evenly. Bake until slightly cracked on top and the edges feel firm, 14–16 min, switching and rotating the baking sheets halfway through. Cool on the baking sheets for 10 min, then transfer the cookies directly to a wire rack. Cool to room temp.



Cookies, Chocolate-Covered Cherry Cookies | FA

Preheat 350°

1½ c flour

½ c unsweetened cocoa powder

¼ t salt

¼ t baking powder

¼ t baking soda

½ c butter, room temp

1 c sugar

1 egg

1½ t vanilla extract

1 10-oz jar maraschino cherries,
juice reserved

1 6-oz package semisweet
chocolate pieces

½ c sweetened condensed milk

In a large bowl, stir together flour, cocoa powder, salt, baking powder, and baking soda. In another bowl, beat butter and sugar on low speed until fluffy. Add egg and vanilla extract; beat well.

Gradually add dry ingredients to creamed mixture; beat until well blended. Shape dough into 1" balls; place on an ungreased cookie sheet. Press down center of dough with

thumb. Drain maraschino cherries, reserving juice. Place a cherry in the center of each cookie.

In a small saucepan, combine chocolate pieces, and sweetened condensed milk; heat until chocolate is melted. Stir in 4 t of the reserved cherry juice. Spoon about 1 t frosting over each cherry. Frosting may be thinned with additional juice, if necessary. Bake about 10 min. Cool.



Cookies, Chocolate Chip Cookies | FA

Preheat 300° (For crispy cookies: 350°)

2½ c flour

½ t baking soda

¼ t salt

1 c light or dark brown sugar

½ c sugar

1 c butter, softened

2 large eggs

2 t vanilla

1 t milk chocolate chips

1 t semisweet or peanut butter
chips

In a bowl, combine flour, baking soda, and salt. In a mixer at med, combine sugars. Combine butter with sugars and mix well. Add eggs and vanilla; mix until smooth and creamy. Add flour and chips a little at a time and mix well with a

spoon. Drop dough onto prepared baking sheets by teaspoonfuls.

Bake for 22–25 min at 300° for chewy cookies or 10–12 min at 350° for crispy cookies.



Cookies, Chocolate Chip Cookies | AR

Preheat 350° Yield: 48 cookies

1 c butter, softened

1 c white sugar

1 c packed brown sugar

2 large eggs, room temp

2 t vanilla extract

1 t baking soda

2 t hot water

½ t salt

3 c all-purpose flour

2 c semisweet chocolate chips

Beat the butter and sugars for 4 min, then beat in the eggs and vanilla.

Dissolve the baking soda in hot water and add to the mixture.

Stir in the flour and chocolate chips. Chill the dough before baking.

Drop spoonfuls of dough 2" apart on ungreased baking sheets.

Bake until the edges are golden brown, 10 min.

Cool on the baking sheets briefly before removing to a wire rack to cool completely.

Store in an airtight container. Serve and enjoy!



Cookies, Chocolate Chunk Peanut Butter Cookies | FA

Preheat 350°

6 oz bittersweet chocolate, divided

1 stick butter, softened

$\frac{3}{4}$ c smooth peanut butter

1 c light-brown sugar

1 large egg, room temp

1 t vanilla extract

2 c flour

1 t baking soda

$\frac{1}{2}$ t salt

$\frac{1}{2}$ c finely chopped roasted salted
peanuts

Coarsely chop 2 oz of chocolate and melt it in the top of a double boiler. Remove from the heat. Whisk the chocolate to smooth. Set aside.

Using a mixer, cream the butter, peanut butter, and brown sugar. Add the egg, beating until smooth, then add the vanilla. Sift the flour, baking soda, and salt into a bowl. Set aside.

Blend the melted chocolate into the creamed mixture until evenly combined. Stir in the dry ingredients, a third at a

time, until evenly mixed. Coarsely chop the remaining 4 oz chocolate and stir it into the dough along with the peanuts. Cover and refrigerate for 15–20 min.

Using floured hands, roll the dough into $\frac{1}{2}$ " balls and place on prepared baking sheets, spaced $2\frac{1}{2}$ " apart. Bake one sheet at a time for 15 min. When done, the tops of the cookies will be cracked but still feel soft when pressed gently. Do not overbake.



Cookies, Chocolate-Dipped Shortbread Stars | YM

Preheat 300°

2 sticks butter, softened

1 c confectioners' sugar

1½ t almond extract

1¼ t ground cardamom

½ t salt

1¾ c flour

¼ c cornstarch

5 oz bittersweet or semisweet
chocolate

Flaky sea salt



In a large bowl of a mixer, cream the butter, sugar, almond extract, cardamom, and salt. Add the flour and cornstarch and beat until a dough forms. Gather into a ball, press into a disk, and wrap in plastic wrap. Refrigerate 1 hr, up to 2 days.

Roll the dough out onto a floured surface to ¼" thick. Cut out stars, transfer to 2 large lined baking sheets.

Bake the cookies until pale golden brown, 30 min. Cool on a wire rack. Melt the chocolate in a microwave. Dip half of each cookie into the chocolate, return to the parchment paper, and sprinkle with sea salt.

Cookies, Chocolate Meringue Cookies | MS

Yield: 24 Cookies Preheat 350°

8 oz bittersweet chocolate, finely
chopped, divided

4 T butter, 4 pieces

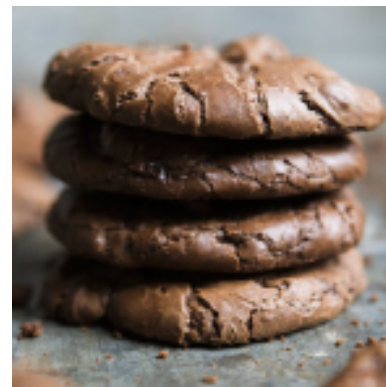
¼ c cocoa powder

3 large egg whites

⅔ c light brown sugar

1 t vanilla extract

½ t salt



Line 2 baking sheets with parchment. Measure out ½ c chopped chocolate and set aside.

In a medium sauce pan over high, bring 1" water to a boil, then reduce heat to maintain a simmer. In a medium bowl, combine the remaining 5½ oz chopped chocolate, the butter and cocoa. Set the bowl on the saucepan over the simmering water (the bottom of bowl should not touch the water) and let the mixture melt until completely smooth, stirring often with a silicone spatula. Set aside to cool slightly; keep the saucepan and water over the heat.

In the bowl of a mixer, whisk the egg whites, sugar, vanilla and salt. Set the bowl on the saucepan over the simmering water and, whisking constantly, heat the mixture to 100°F.

Whip on med-high until the mixture holds soft peaks when the whisk is lifted, 3–4 min.

Fold ⅓ of the egg white mixture into the chocolate mixture until almost combined. Add the remaining egg whites and fold until a few streaks of white remain. Add the reserved chopped chocolate and fold gently until no white streaks remain.

Drop the batter in 2-T mounds spaced 1½" apart on the baking sheets. Bake until the tops have cracked but the interiors still looks moist, 12–14 min, rotating the sheets halfway through. Cool on the baking sheets for 10 min, then transfer the cookies to a wire rack to cool completely, 30 min.

Cookies, Chocolate Peppermint Cookies | FA

Yield: 3 dozen Preheat 350°

Cookies:

3 c flour

1¼ t baking soda

½ t salt

¾ c butter

1½ c brown sugar

12 oz semisweet chocolate chips

2 large eggs

Filling:

3 c confectioners' sugar

⅓ c softened butter

¼ t peppermint extract

¼ c milk

Lightly grease two baking sheets.

In a large bowl, sift the flour, baking soda, and salt.

Put the butter, brown sugar, and 2 T water into a large saucepan over low and stir as the butter melts. Add the chocolate chips and stir as the chocolate melts. Remove the pan from the heat and set aside to cool slightly. Add the eggs to the chocolate mixture and beat to blend with mixer. Add the flour mixture and stir to combine.



Drop by heaping teaspoonfuls onto the prepared baking sheets. Bake for 8–10 min, or until the edges are dry but the cookies are still soft in the middle. Transfer the cookies to a rack to cool completely.

To make filling:

Using a mixer, combine all ingredients and mix until smooth. Spread 1 t filling on one cookie, then top with another cookie.

Option: Add 1 c crushed peppermint candies to filling.

Cookies, Ultra-Crisp Chocolate Cookies |Globe

Makes 4 dozen Preheat 350°

2 c flour

½ t salt

1 c confectioners' sugar

1 c granulated sugar

½ c unsweetened cocoa powder

2 sticks butter, room temp

1 t vanilla extract

3 oz semisweet or bittersweet
chocolate, coarsely chopped

1 egg yolk

4 T cold water, or more if needed

Coarse sea salt (for sprinkling)

In a bowl, combine the flour, salt, confectioners' and granulated sugars, and cocoa powder. Stir well to blend.

In a food processor, combine the butter, vanilla, and chopped chocolate. Pulse 2–3 min. Add the egg yolk and pulse again.

Add the flour mixture in thirds. Pulse each one to blend. Sprinkle the mixture with 3 T cold water and pulse again until the batter forms a thick cement-like mixture. Add 1 T water if there are dry patches on the bottom of the bowl.

Using a small soup spoon, scoop up batter and form a small walnut and roll in your hands. Set on the parchment-lined baking sheets. The ball should be about 1¼" in diameter. Make 12 balls. With the bottom of a plain glass dipped into

water, press each ball to a 2" flattened cookie. Dip the glass in water before each press. Use a small paper towel to dab any drops of water on the parchment paper. Sprinkle the cookies with a pinch of salt.

Continue shaping, pressing, and salting cookies until you have a second sheet.

Bake the cookies for 18 min, turning halfway through baking until they are firm to the touch in the centers. Transfer the cookies on the parchment paper to wire racks to cool completely.

Shape and bake the remaining batter in the same way.

Store the cookies in an airtight tin, layered with parchment paper, for up to 1 week.



Cookies, Coconut Macaroons

Yield: 15 macaroons Preheat 400°

1⅓ c unsweetened shredded
coconut
2 c sugar

7 egg whites, lightly beaten
½ c flour



Line a baking sheet with parchment paper. In a medium bowl, using a wooden spoon, stir the shredded coconut with the sugar, then beat in the egg whites.

Place the bowl over a saucepan of simmering water and heat to 140°F, stirring constantly, until the ingredients form a

batter. Remove from the heat and stir in the flour. Pipe or spoon large balls onto the baking sheet.

Bake 12–15 min until golden, rotating the pan halfway through. Transfer carefully to a rack to cool.

Cookies, Cranberry Crumble Bars | YM

Yield: 12 bars Preheat 350°

Shortbread:

2 c flour	½ t salt
½ c sugar	1 c butter, chilled

Use parchment paper to line a 9×13" baking pan with ends over the sides of the pan. Spray with nonstick cooking spray.

In a medium bowl, whisk the flour, sugar, and salt for 30 sec. Using the largest holes in a box grater, grate the cold butter onto the flour mixture. Massage the butter into the flour until the mixture resembles cornmeal and holds together when you squeeze it. Pour into the baking pan and press it into an even layer. Bake until just set, 15–20 min, then remove from the oven.

Filling:

2 cans jellied cranberry sauce or
2 ½ c cooked fresh cranberries

Mash the cranberry sauce in a large bowl. Spread in an even layer over the shortbread crust.



Topping:

½ c sugar	½ t salt
½ c light brown sugar	1 c butter, melted
2½ c flour	Powdered sugar

In a large bowl, whisk the sugars, flour, and salt. Pour the butter over the mixture and stir. Use your fingers to distribute the ingredients and form large clumps. Sprinkle the topping evenly.

Bake 30–40 min. Cool completely, then lift from the pan and dust with powdered sugar. Cut into squares, store for up to a week.

Cookies, Cranberry Swirl Meringue Cookies | FA

Yield: 12 meringues

Cranberry puree:

1 c cranberries

¼ c sugar

¾ c water

⅛ t ground nutmeg

½ t ground cinnamon

In a med saucepan, combine the cranberries, sugar, water, and spices. Stir over med-high until the sugar dissolves. Bring to a boil, decrease heat to med-low, and simmer, stirring occasionally, until the cranberries burst and the



sauce has slightly thickened, 10–12 min. Transfer to a blender and puree. Let cool completely. The puree may be refrigerated for up to 5 days.

Meringues:

4 egg whites, room tem

¾ t cream of tartar

Pinch table salt

½ t pure vanilla extract

¾ c granulated sugar

Preheat the oven to 225° and line two baking sheets with parchment.

In a mixer, whisk the egg whites, cream of tartar, salt, and vanilla; beat at med-hi to soft peaks. Add the sugar in a slow stream and beat until the meringue forms stiff peaks.

Scoop ½-c mounds of the meringue onto the prepared baking sheets, spaced ½" apart. Shape into circles.

Make a slight impression in the meringue, then fill it with the puree. Swirl the puree through the meringue: Stick chopsticks just under the puree, then lift them up and around, dragging the puree with them.

Bake 1½ hr until dry to the touch, rotating halfway. Allow to cool completely in the oven for at least 3 hr, up to overnight. Store in a sealed container at room temp for up to a week.

Cookies, Cranberry–White Chocolate Chip Cookies | FA

Yield: 30 cookies Preheat 350°

2 sticks butter, softened

$\frac{3}{4}$ c light-brown sugar

$\frac{3}{4}$ c sugar

2 large eggs, room temp

$1\frac{1}{2}$ t vanilla extract

$2\frac{1}{4}$ c flour

$\frac{1}{2}$ t baking powder

$\frac{1}{2}$ t baking soda

$\frac{1}{2}$ t salt

1 c dried cranberries

1 c white chocolate chips

1 c chopped pecans



Using a mixer, cream the butter in a large mixing bowl. Beat in the sugars and eggs, one at a time. Add in the vanilla. Sift the flour, baking powder, baking soda, and salt in a separate bowl. Stir the dry into the creamed ingredients, half at a time. Stir in the cranberries, white chocolate chips, and nuts. Cover and refrigerate for 1–2 hr.

Line two baking sheets with parchment. With lightly floured hands, shape the dough into $1\frac{1}{2}$ " balls. Place on the baking sheets, spaced $2\frac{1}{2}$ " apart. Bake one sheet at a time for 17 min. When done, the edges should be golden brown. Cool the cookies for 5 min, then transfer them to a rack to cool completely.

Cookies, Ginger Molasses Cookies | YM

Yield: 40 large cookies Preheat 375°

2¼ c flour

2 t soda

1 t ginger

1 t cinnamon

¼ t salt

½ c shortening

½ c sugar

1 egg

½ c molasses

½ c warm water (not hot)

raisins as desired



Cream the shortening and sugar until fluffy. Add the egg and molasses and beat well. Sift the flour, soda, salt, and spices together. Add a little at a time to the creamed mixture, cutting in a few raisins at the same time. Add the water. Drop by teaspoon on an ungreased baking sheet. Sprinkle with sugar and put a raisin on each cookie. Bake 15 min.

Cookies, Soft Molasses Cookies | YM

Preheat 350°

2 c flour

2 t baking soda

1½ t ground ginger

1 t ground cinnamon

½ t salt

¾ c shortening or softened butter

1 c sugar

1 egg

¼ c dark molasses

raisins



In a large bowl, cream the shortening and sugar until light and fluffy.

Add the molasses and beat until combined.

Add the egg and beat well until combined. Scrape down the sides and bottom of the bowl as needed.

Sift the flour, soda, salt, and spices together.

Add a little of the dried ingredients at a time to the creamed mixture. Cut in a few raisins at the same time.

Form dough into small balls (golf ball size) and roll in sugar.

Place on an ungreased baking sheet, 3" apart.

Bake for 10–15 min until browned and edges appear set.

Let cool 5 min on baking sheet before transferring.

Cookies, Triple Ginger Cookies | Globe

Yield: 34 cookies Preheat 375°

2½ c flour

1 t salt

1 t baking soda

1 T ground ginger

¼ t ground cloves

½ c crystallized ginger, finely
chopped

2 sticks butter, room temp

¾ c dark brown sugar

¼ c granulated sugar

1 egg

¼ c molasses

1 T finely grated fresh ginger

¾ c raw cane sugar or turbinado
sugar (for rolling)



In a bowl, whisk the flour, salt, baking soda, ground ginger, and cloves. Add the crystalized ginger and toss it in the flour mixture to separate the pieces.

In a mixer with paddle or whisk attachment, beat the butter with the brown and granulated sugar over low until creamy.

Mix in the egg, molasses, and grated ginger. On low, gradually add the flour mixture. Remove from the mixer and stir with the rubber spatula until well blended.

In a shallow bowl, spread the coarse sugar. With 2 spoons, scoop out 1 rounded tablespoon of dough and form into a ball. Roll the balls in the sugar and place 3" apart on the parchment-lined baking sheets. Fit 12 on each sheet.

Transfer each sheet to the lower shelf of the oven. Bake 11–12 min, rotating halfway through. Rest on the sheet for 5 min. Transfer to a rack to cool.

Cookies, Ginger Snaps | MS

1⅔ c flour

¼ t baking soda

1 stick butter

½ c dark brown sugar

6 T sugar

¼ c dark corn syrup

2½ T ground ginger

1 T grated fresh ginger

1 t ground cinnamon

¾ t fgated orange zest

¾ t salt

½ t ground cloves

¼ t ground black pepper

⅛ t cayenne

1 large egg

Turbinado sugar, for sprinkling



In a large bowl, whisk the flour and baking soda. In a saucepan over med, combine the butter, both sugars, corn syrup, both gingers, the cinnamon, orange zest, salt, cloves, pepper and cayenne. Whisk until the sugar dissolves and the mixture begins to simmer. Remove from heat and cool until just warm, 30 min.

Whisk the egg into the cooled mixture until smooth. Add to the dry ingredients and fold until no flour remains. Refrigerate 2 hr, up to 2 days.

Preheat 350°. Line 2 baking sheets with kitchen parchment. Working with a tablespoon of dough at a time, roll into balls. Arrange 12 balls on each baking sheet.

Lay a sheet of plastic wrap over the balls on each sheet and use the bottom of a measuring cup to flatten each to about ¼". Remove the plastic and sprinkle each cookie with a generous pinch of turbinado sugar. Bake until richly browned, 14–16 min, rotating the baking sheets halfway through. Cool on the sheet for 10 min, then transfer to a wire rack and cool completely.

Tip: Don't portion the dough right after mixing; it will be too soft and sticky. Because it is made with melted butter, the dough has to chill before it is firm enough to roll out.

Cookies, Gingerbread People | FA

Preheat 350°

5–5½ c flour

1 t baking soda

1 t salt

2 t ground ginger

1 t cinnamon

½ t nutmeg

½ t ground cloves

1 c butter, room temp

1 c light-brown sugar

1 large egg, room temp

1 c molasses

1½ t vanilla extract

assorted candies, pine nuts, and
sliced almonds for decoration



Sift 5 c flour with baking soda, salt, and spices into a large bowl. Whisk well; set aside. Using a mixer, cream the butter, add the brown sugar, then the egg. Add the molasses and beat on medium for 2 min. Blend in the vanilla. Stir in the dry ingredients 1 c at a time. If the dough feels a little sticky, add ¼ to ½ c flour. Turn the dough out onto a floured surface. Divide into thirds and place each in the center of a 1 gallon plastic storage bag. Flatten the dough into ¾" disks. Refrigerate overnight.

Remove the dough from the fridge an hour before use. Roll the dough in the bag to half its thickness. Refrigerate 1 hr.

Lightly butter several large baking sheets or line with parchment. Working on floured wax paper or parchment,

roll the dough, one portion at a time, until it is less than ¼" thick. Use cookie cutters to cut the dough. (Refrigerate the scraps for 30 min before rolling again.) Transfer the cut shapes to the baking sheets. Bake 12–13 min.

Notes: Work when your kitchen is the cool; the dough is easier to handle. If the dough gets too soft, slide it, waxed paper and all, onto a baking sheet and refrigerate for 15–20 min.

Press cinnamon red hots into the still-very-warm shapes to add facial features, buttons, belts, or other accessories. Use candy and pine nuts for eyes and noses and sliced almonds for mouth and buttons. Use a thin ribbon of frosting for scarves or belts.

Cookies, Gingerbread Puffs | YM

Yield: 3 dozen cookies Preheat 350°

$\frac{2}{3}$ c vegetable shortening

$\frac{1}{2}$ stick softened butter +

$\frac{1}{4}$ c light-brown sugar

1 large egg, room temp

$\frac{1}{2}$ c molasses

$\frac{3}{4}$ c mashed potatoes, cooled

$2\frac{1}{3}$ c flour

$\frac{1}{2}$ t salt

2 t baking soda

2 t ground cinnamon

$1\frac{1}{2}$ t ground ginger

$\frac{1}{2}$ t ground cloves

$\frac{1}{4}$ t nutmeg

Decorative candy sprinkles



Grease two baking sheets or line with parchment paper.

Cream the butter and brown sugar until fluffy, about 1 min.

Add the egg and beat 1 min. Add the molasses and mashed potatoes, and beat to combine.

In a medium bowl, whisk the flour, salt, baking soda, and spices. Add dry to wet ingredients and beat to combine.

Drop the dough onto the baking sheets in heaping tablespoons $2\frac{1}{2}$ " apart. Garnish with decorative sprinkles.

Bake until lightly browned on the bottom, 12–15 min.

Cookies, Lace Cookies | FA

Yield: 32 cookies Preheat 350°

1 stick butter, softened

$\frac{3}{4}$ c light-brown sugar

2 T flour

$\frac{1}{8}$ t salt

2 T milk

$\frac{1}{2}$ t vanilla extract

$\frac{1}{2}$ t finely grated orange zest

$\frac{1}{4}$ c old-fashioned rolled oats

$\frac{1}{4}$ c finely chopped pecans

Use a large, heavy, shiny (not dark) baking sheet. Cut four sheets of parchment to line the baking sheet. Using a mixer, beat the butter and brown sugar on high for 2 min. Beat in the flour, salt, milk, vanilla, and orange zest. Using a spoon, stir in the oats and pecans until evenly mixed.

With floured hands, shape the dough into 1" balls and place on the parchment with 3" between (9 per sheet). Bake 11–13 min until the cookies are flat, bubbly, and starting to turn golden brown around the edges. Cool the cookies on the baking sheet 1 min. Carefully lift the parchment and place on the counter. Wait 2–3 min, then slide a thin-blade spatula under the cookies and transfer to a cooling rack. Cool.

Allow the baking sheet to cool or use a second sheet with a fresh sheet of parchment for the next batch.



Lace Cookie Baskets

For dessert, turn small ramekins or a muffin pan upside down. Lightly butter or spray the outside of the ramekins. 30 sec after removing from the oven, lift each cookie and drape over a ramekin. Remove after several minutes. The cookies will have formed a little lace “basket” that can be filled with fresh berries and whipped cream.

See also [Grandma's Lace Cookies](#).

Cookies, Lemon Sugar Cookies | FA

2¾ c flour

2 t baking powder

¼ t salt

2 sticks butter, room temp

2 c sugar

2 eggs

2 t grated lemon rind

3 T lemon juice

1 c quick oats

Sift flour, baking powder, and salt. Cream butter and sugar in a large bowl; add eggs, beating well. Beat in lemon rind and juice. Gradually add flour mixture, then stir in oats. Chill dough at least 2 hr.

Preheat oven to 375°. Roll tablespoonfuls of dough into balls and place onto greased cookie sheets with room for cookies

to spread. Using a flat-bottomed glass or custard cup that has been greased and dipped into sugar, flatten each ball to a ¼" thickness (dip the glass into sugar each time). Bake until lightly browned around the edges, 8–10 min.



Cookies, Lemon-Nutmeg Meltaways | YM

Yield: about 3 dozen cookies Preheat 325°

1¼ c cake flour

¼ c cornstarch

¼ t salt

10 T softened butter

½ t nutmeg

½ c confectioners' sugar

2 T lemon juice

1 T lemon zest



Sift cake flour, cornstarch, and salt onto waxed paper. Beat the rest of the ingredients in the mixer until light and fluffy. Add dry ingredients and beat on low speed until smooth.

Shape teaspoonfuls of dough into balls and place on ungreased baking sheets. Using the bottom of a glass dipped in confectioners' sugar, flatten balls slightly into 1¼" circles.

Bake until golden brown around the edges, 15 to 17 min. Cool on baking sheets for 2 min; then transfer to wire racks to finish cooling.

Cookies, Earthquake Cookies | YM

Yield: 2 dozen cookies Preheat 350°

1¼ c all-purpose flour

½ c unsweetened cocoa powder

2 t baking powder

½ t salt

1 stick butter, chilled ¼" cubes

1½ c firmly packed light brown
sugar

2 large eggs

8 oz bittersweet chocolate (70%
cacao), melted and cooled

1 t vanilla extract

⅓ c whole milk

1½ c confectioners' sugar

1½ c granulated sugar



Sift the flour, cocoa powder, baking powder, and salt.

Combine the butter and brown sugar in a mixer on medium until light and fluffy, about 5 min. Lower the speed and add the eggs one at a time. Add the chocolate. Mix until well combined, 1 min. Add the vanilla. On low, alternate adding the flour mixture and the milk. Begin and end with the flour mixture in three additions.

Transfer the dough (very wet batter) to a bowl; cover and refrigerate at least overnight, up to 1 week. Line a baking

sheet with parchment paper. Put the confectioners' sugar and the granulated sugar in separate bowls.

Scoop 2T portions and shape the cookies into a ball. Roll each ball into the granulated sugar and the confectioners' sugar. Place the cookies onto the prepared baking sheet ½" apart. Bake until puffed and cracked and just set around the edges, 14–16 min. The centers will still be soft and appear under-baked. Cool completely on the baking sheet. Store in airtight container for up to 4 days.

Cookies, Maple Cheesecake Bars | YM

Yield: 16-20 bars

Crust:

16 graham crackers, in pieces	2 T granulated sugar
(½ c chopped walnuts, optional)	1 stick butter, melted



Line a 9x13" baking pan with parchment with a 2" overhang. In a food processor, pulse the graham crackers; add the sugar, (walnuts), and butter; pulse until it resembles wet sand. Press into an even layer in the pan and freeze.

Topping:

1 c heavy whipping cream	1 c whole-milk yogurt	Maple syrup (and chopped walnuts), for garnish
3 8-oz pkgs cream cheese, softened	¾ t maple extract	
1¼ c powdered sugar	¼ t table salt	

Using a mixer, beat the cream on high to stiff peaks. Set aside. Put the cream cheese, powdered sugar, yogurt, maple extract, and salt into the bowl and beat on high until smooth and fluffy. Gently fold in half of the whipped cream until combined. Repeat with the rest of the whipped cream.

Pour over the crust, smoothing into an even layer. Cover with plastic wrap; refrigerate until firm, at least 6 hr. Remove the cheesecake from the pan and cut into bars. Before serving, drizzle with maple syrup (and sprinkle with chopped walnuts).

Cookies, Meringue Cookies | YM

Yield: 3 1/2 dozen Preheat 400°

2 egg whites

¾ c sugar

1 t vanilla extract

1 c semisweet chocolate chips

1 c chopped nuts

Line two baking sheets with waxed paper.

Beat the egg whites until foamy. Gradually add the sugar and vanilla; beating until very stiff. Fold in the chips and nuts. Drop by teaspoon.

Place in the oven and turn off the heat. Leave in the oven for 2 hr or more until completely dry. Store in an airtight container.

Variation: For Lemon Meringue cookies, top cookies (with or without the chips) with **Lemon Curd**.



Cookies, Mint Meringue Cookies | FA

Preheat 375°

2 egg whites, room temp

$\frac{3}{4}$ c sugar

$\frac{3}{4}$ c chocolate chips or

$\frac{1}{2}$ c mini chocolate chips

4 drops mint extract

1–2 drops green food coloring
(optional)



Line one or two baking sheets with parchment paper. Using a mixer, beat egg whites until stiff, gradually adding sugar. Fold in chocolate chips, mint extract, and food coloring.

Drop mixture by teaspoonfuls onto prepared baking sheets, using an upward twist of the spoon to form peaks. Place in

preheated oven and turn oven off immediately. Leave in oven with door closed overnight. In the morning, remove cookies from oven and store in an air-tight container!

Cookies, Oatmeal Raisin Cookies | Quaker

Yield: 4 dozen cookies Preheat 350°

1 stick + 6 T butter, softened

½ c brown sugar

¼ c sugar

2 Eggs

1 t vanilla

1½ c flour

1 t Baking Soda

1 t ground cinnamon

½ t salt

3 c old fashioned oats

1 c raisins

In large bowl, beat butter and sugars on medium vigorously until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon and salt; mix well. Add oats and raisins; mix well.

Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8–10 min or until light golden brown. Cool 1 min on cookie sheets; remove to wire rack.

Notes: Let the dough chill a bit to prevent the cookies from too much spreading, and soak the raisins in hot water to make them soft and chewy.



Cookies, Raisin-Filled Cookies | FA

Preheat 350°

Filling:

2 c chopped raisins

1 T lemon juice

$\frac{2}{3}$ c sugar

1 T butter

In a pan over medium heat, cook raisins, sugar, and $\frac{2}{3}$ cup of water for 10–15 min until thick, stirring occasionally. Remove from heat and stir in lemon juice and butter. Let cool while preparing dough.

Dough:

1 c sugar

3 c sifted flour

$\frac{1}{3}$ c milk

1 c butter

3 t baking powder

2 t vanilla extract

1 egg, beaten

$\frac{1}{4}$ t salt

In a bowl, cream sugar and butter together until fluffy. Add egg; mix well.

In a separate bowl, combine flour, baking powder, and salt, and add alternately to sugar mixture with milk and vanilla.

Roll out the dough to $\frac{1}{8}$ " thickness and cut into rounds with a biscuit cutter. Place a teaspoonful of filling on the center of a round, then cover with another round and press edges together. Bake for 10–15 min until golden brown.



Cookies, Raspberry Bars with Cocoa Streusel | YM

Yield: 12 bars

Shortbread:

1 c flour	1 stick butter, room temp
½ t baking powder	1 large egg yolk
1 pinch salt	½ c sugar

In a med bowl, whisk the flour, baking powder, and salt, and set aside. In a mixer, beat the butter on high until pale and fluffy, then add the egg yolk and sugar and beat until the

sugar has dissolved, 4 min. Reduce to low; add dry ingredients and mix until the dough forms a ball.

Wrap the dough in a sheet of plastic wrap and freeze 15 min.

Topping:

9 T flour	2 T cocoa powder	2 pt fresh raspberries
¼ c plus 1 T sugar	⅛ t salt	2 t cornstarch
6 T T flour	4 T butter, room temp	

In a mixer, combine the flour, ¼ cup sugar, almond flour, cocoa powder, and salt. Add the butter and mix on low until the mixture looks like crumbly wet sand. Set aside.

Lightly grease an 8" square pan and line with parchment, leaving an overhang on all sides. Preheat 350°.

In a med bowl, combine the raspberries, cornstarch, and 1 T sugar; toss to coat. Remove from the freezer and grate on the

large holes of a box grater into the pan. Cover the bottom of the pan but don't press down on the dough; as it bakes, it will meld together. Scatter the berries on top, then spread the cocoa streusel evenly over the raspberries.

Bake 45–50 min. Cool on a wire rack.

Use the parchment to lift the bars out of the pan. Cut into 12 2×2" bars.



Cookies, Sugar Cookies | Suzie Glasgow

Preheat 375°

6 c flour

½ butter

½ c shortening

1 t salt

1 c sugar

4 t cream of tartar

Mix together to a crumbly texture

2 eggs, beaten

1 c sugar

1 c milk

1 t vanilla

4 t baking soda, dissolved in hot
water

Mix wet ingredients together, add to crumble mixture. Roll out and bake for 8 min.

Turn dough out onto a powdered-sugar surface. Roll dough out to ¼" thick and cut with cookie cutter or form balls and

flatten into 2" disks. Place onto prepared cookie sheet. Bake for 7–9 min or until cookies are just beginning to turn brown around the edges.



Cookies, Tangerine Bars | YM

Yield: 12 bars Preheat 350°

Crust

1 c flour

¼ c confectioners' sugar

⅛ t salt

7 T butter, melted

Lightly coat an 8" square pan with cooking spray and line with parchment paper, letting the excess hang over the sides.

In a med bowl, whisk the flour, confectioners' sugar, and salt. Add the butter and mix until the mixture just comes

Filling:

1 T plus 1 t tangerine zest

1 c sugar

2 T flour

2 large eggs

3 large egg yolks

¾ c tangerine juice

1 T lemon juice

Pinch of salt

Add the tangerine zest and sugar to a food processor and pulse until the zest is incorporated. Add the flour and pulse to blend. Add the eggs and yolks and pulse just until smooth. Add the tangerine and lemon juices and salt and blend.

When the crust is ready, reduce to 325° and pour the filling into the crust. Bake 25–30 min.

together. Sprinkle the dough into the baking dish and press the dough into a thin, even layer and build up a thin, ¾" edge around the sides to help contain the filling. Bake until the crust is evenly light golden brown all over, 25 min.

Remove the pan to a cooling rack. When completely cool, chill for at least 3 hr. Lift the bars onto a cutting board. Dust with confectioners' sugar. Cut into 12 bars. Serve cold or at room temp. Any extras may be stored in the refrigerator for up to 5 days.



Cookies, Thumbprint Cookies | YM

Yield: 2–3 dozen cookies Preheat 350°

½ c gluten-free baking mix

1 c yellow cornmeal

1 t baking powder

½ t salt

1¾ sticks softened butter +

¾ c light-brown sugar

2 large eggs

1 t vanilla extract

½ c seedless raspberry preserves



Line 2 baking sheets with parchment paper or grease lightly with butter.

In a medium bowl, whisk together the baking mix, cornmeal, baking powder, and salt. Using a mixer, beat the butter and brown sugar in a large bowl until fluffy, about 2 min. Add the eggs and vanilla and beat. Add the dry ingredients and beat until smooth.

Portion the dough into 1½" balls, and arrange them 2" apart on the baking sheets. Press each with your thumb; fill each depression with a teaspoon of jam. Bake until just barely golden brown on the bottom, 10–12 min.

Note: This recipe is gluten free.

Cookies, Toll House Cookies

Yield: 2–3 dozen Preheat 375°

1 c butter +

$\frac{3}{4}$ c light-brown sugar

$\frac{3}{4}$ c sugar

2 large eggs, beaten

1 t baking soda dissolved in 1 t hot
water

$2\frac{1}{4}$ c sifted all-purpose flour

1 t table salt

1 c chopped nuts (optional)

12 oz (2 c) semisweet chocolate
chips

1 t vanilla

Cream the butter and sugars. Add the beaten eggs. Add the baking soda dissolved in hot water.

Sift together the flour and salt and add to the butter mixture. Stir in the chocolate chips and vanilla.

Drop by the tablespoonful onto lightly greased cookie sheets and bake until browned at the edges, 10–12 min.

(Ruth Wakefield's recipe)



Cookies, Vermont Maple Cookies | YM

Yield: 3 dozen Preheat 400°

$\frac{3}{4}$ c butter

$\frac{1}{2}$ c brown sugar

1 egg

1 t vanilla

$\frac{2}{4}$ c flour

2 t baking powder

$\frac{1}{2}$ t baking soda

$\frac{1}{2}$ t salt

$\frac{1}{2}$ c maple syrup



Cream butter and sugar. Beat in egg and vanilla. Sift together flour, baking powder, soda, and salt, and add to creamed mixture alternately with maple syrup. Blend well. Drop by 2 T on an ungreased cookie sheet. Bake 8–10 min.

Cookies, Waffle Iron Cookies | YM

Yield: 10 to 12 brownies

½ c butter, room temp

¼ c sugar

1 t vanilla extract

2 large eggs, beaten

3 oz unsweetened (baker's)
chocolate, melted

1½ c flour

½ t baking powder

½ t table salt

Garnish: powdered sugar



Preheat waffle iron. In a mixer, cream butter and sugar until fluffy. Add eggs, one at a time, stirring well after each. Add melted chocolate and vanilla and stir.

In a separate bowl, whisk together flour, baking powder, and salt. Add dry ingredients to chocolate mixture and stir just until evenly combined.

When the waffle iron is ready, spray or brush with neutral vegetable oil. Drop a heaping tablespoonful of batter into the

center of each grid on your iron. Close the lid and cook until the brownies are crisp and dry on the outside, 4–6 min (check after 4 min). Open the waffle iron and let brownies sit for 1–2 min until firm enough to remove. Transfer to a plate and sprinkle with powdered sugar.

Note: You need to let the brownies sit for a minute on the hot, opened iron before trying to remove them. Otherwise they'll be too soft and likely to crumble.

Cookies, Whoopie Pies | YM

Yield: About 15 pies Preheat 350°

Cakes:

2¼ c all-purpose flour

½ t salt

½ c cocoa powder

⅔ c softened butter

1½ t baking soda

1 c sugar

2 large eggs

1 t vanilla

1 c milk

Line two baking sheets with parchment paper.

In a med bowl, whisk flour, cocoa powder, baking soda, and salt. In a large bowl, cream the butter and sugar, 4 min. Add the eggs. Add the vanilla, milk, and dry ingredients, alternating.

Filling:

¼ c plus 2 T flour

½ c softened butter

1 c milk

½ c shortening

1 c sugar

2 t vanilla

¼ t salt

Combine the flour and milk in a saucepan over medium-low heat. Whisk continuously until the mixture thickens, about 5 min. Remove from the heat and press through a fine-mesh strainer into a bowl. Cool to room temperature.

Once the mixture has cooled, add remaining ingredients and beat until fluffy and creamy, 10 min.

Spoon heaping tablespoons of batter, 3 inches apart, onto the prepared baking sheets. Bake 10–12 min, rotate halfway. Transfer to wire racks.



Spread filling onto the flat bottom of one cake; then top with another. Or put the filling into a large zip-top bag, snip off one corner, and pipe a thick spiral onto each bottom cake.

Cookies, Apple Cider Doughnut Whoopie Pies | YM

Yield: 12 whoopie pies Preheat 350°

Cakes:

2 c apple cider	Pinch of powdered	½ c butter
2 c flour	cloves	1 c brown sugar
1½ t baking soda	Pinch of powdered	1 large egg
1 t ground cinnamon	ginger	1 t vanilla extract
1 t ground nutmeg	½ t salt	½ c buttermilk

Pour the apple cider into a med saucepan and bring to a boil. Reduce the heat and simmer until the liquid has reduced to ½ c, 10 min. Set aside.

In a med bowl, sift flour, soda, cinnamon, nutmeg, cloves, ginger, and salt. Set aside.

In a mixer, cream the butter and brown sugar. Add the egg and vanilla. Mix on low, alternately adding the cider, buttermilk, and flour mixture.

Scoop spoonfuls of batter (¼ c) 3" apart on two parchment lined baking sheets. Bake 12–15 min. Cool completely.

Topping:

¾ c sugar	1 T ground	1 T ground	4 T butter,
	cinnamon	nutmeg	melted

In a small bowl, mix all ingredients except the butter. Brush the tops of the cakes with butter and roll in the sugar mixture until coated. Set aside.



Filling:

- 1 c butter
- 2 c powdered sugar
- 2 c Marshmallow Fluff
- 1 t vanilla extract
- 1 T apple cider
- 1 t powdered ginger

In a large bowl, blend together all of the filling ingredients until smooth.

Spread half the cakes with filling. Top with the remaining cakes.

Cookies, Gingerbread Whoopie Pies | AR

Preheat 350°

10 ounces all-purpose flour

½ c sugar

½ c dark molasses

2½ t ground ginger

1¼ t baking soda

1 t ground cinnamon

¾ t salt

⅓ c vegetable oil

1 egg, beaten

⅓ c boiling water



Filling:

2½ c confectioners' sugar

8 oz pkg cream cheese, room temp

¼ c butter, room temp

2 t heavy whipping cream

1 t vanilla extract

Line a baking sheet with parchment.

Combine flour, white sugar, molasses, ginger, baking soda, cinnamon, and salt in a large bowl. Mix in vegetable oil and egg until combined. Pour in boiling water and whisk until smooth.

Drop dough in balls onto baking sheet, about 1" apart, using a 1-oz scoop. Bake until puffed and golden, about 12 min.

Allow to cool on the pan for 5 min before transferring onto a rack to cool completely.

Beat confectioners' sugar, cream cheese, butter, cream, and vanilla extract in a mixer on low. Increase speed to high and beat until light and fluffy.

Spread about 2 t filling onto the bottom of a cookie; top with another cookie. Repeat with remaining cookies. Chill 30 min.

Cookies, Shortbread

Preheat 350°

2 c flour

1 c confectioners' sugar
(can cut to $\frac{2}{3}$ c)

2 t vanilla extract

Mix dry ingredients and vanilla.

16 T melted butter

Blend with flour mixture, wrap in plastic and chill for 30m

Press dough flat to $\frac{1}{4}$ " thickness and cut into shapes.

Or press dough into pan. Dock the surface with a fork to keep cookies flat as they bake. Bake at 350° for 25–30 min.

Remove cookies from pan to cool. For pan-baked shortbread, remove from pan and cut with serrated knife or pizza cutter before cooling.

Decorations: Dip into melted chocolate or melted caramel. Or top with fruit preserves.

Variations: Add to the dough:

Ginger shortbread: $\frac{1}{3}$ c diced ginger
and 1 t ground ginger

Citrus shortbread: 1 T lemon zest



Cookies, Shortbread Break-Apart Cookies | Globe

Yield: 1 large round, or about 2 dozen uneven 2-inch pieces Preheat 350°

2 c flour

½ c sugar

⅓ c yellow cornmeal

1 t vanilla extract

¼ t salt

Grated rind of 1 lemon

2 sticks butter, room temp

Extra sugar



In a bowl, mix the flour, cornmeal, and salt.

In a mixer on med, beat the butter for 2 min until smooth and creamy. Beat in the sugar. Blend in the vanilla and lemon rind.

With the mixer on lo, add the flour mixture in 2 parts.

Scrape the dough onto the center of a sheet of parchment. Pat the dough into a 6" round. Set another sheet of parchment on top. Roll the dough to an oval, about 12×11".

Discard the top parchment. Slide the bottom sheet with the dough onto the baking sheet. Sprinkle with sugar. Press the tines of a fork into the dough in rows, spaced 2" apart.

Bake 22–24 min, rotating the baking sheet halfway through baking, until the top is pale golden and the center is firm to the touch.

Slide the parchment with the baked cookie onto a wire rack to cool. Break into 3" pieces and stack on a plate.

Cookies, Shortbread with Brown-Sugar | YM

Yield: 3 1/2 dozen Preheat 350°

2 sticks butter, softened

2½ c flour

1 c light-brown sugar

7 oz semisweet chocolate, chopped

In a mixer, cream the butter and sugar on med until blended. Add the flour and beat until the dough comes together. Gather into a ball, and knead twice; then press into a disc and wrap in plastic wrap. Chill 30 min.

Roll the dough out to ¼" thick. Use cookie cutters to make the desired shapes; then arrange on cookie sheets and transfer to the oven. Bake until cookies just begin to turn golden brown, 20 min. Cool to room temperature.

Meanwhile, melt the chocolate in a double boiler. Dip a corner of each cookie into the chocolate and set on a piece of waxed paper until the chocolate firms, 30 min. Store between layers of waxed paper.



Cookies, 3-Ingredient Shortbread Cookies

Cream 1 cup butter and ½ c powdered sugar. Mix in 1 t vanilla.

Fold in 2 c flour and ¼ t salt. Shape into log and chill.

Use a sharp knife to cut ½" slices.

Bake at 350° for 15-18 min until pale golden.



Cookies, Shortbread with Citrus | NYT

Yield: 24 cookies Preheat 350°

Cookies:

2 c flour

⅓ c cornstarch

½ t salt

1 c butter, softened

½ c sugar

1 orange (tangelo)

1 lemon

½ t vanilla extract

½ t lemon extract

Whisk flour, cornstarch and salt in a med bowl. Set aside.

Combine butter and sugar in a mixer. Zest half the orange and half the lemon into the bowl; reserve the lemon and orange for the glaze. Cream the butter mixture on med-high, 2–3 min. Add vanilla and lemon extracts.

Add the flour mixture to the butter mixture and combine on low. Wrap dough in plastic, flatten into a disk, and chill 1 hr.

Glaze:

¾ c confectioners' sugar

1 T melted butter

1 T orange juice

Zest the remaining lemon and orange skin into a small bowl. Add the confectioners' sugar, butter and orange juice and whisk until smooth. Adjust glaze with OJ if too thick, confectioners' sugar if too thin.



Cut dough in half and warm up for 30 min. Refrigerate the other half. Roll walnut-size pieces of dough into a ball. Dip each ball into flour. If balls soften, refrigerate to firm up. Dip cookie stamp in flour and press each ball to ¼" thick. Trim edges with a 2" cookie cutter; transfer to lined baking sheets, 1½" apart. Freeze 10 min. When cold, brush off excess flour.

Bake until cookies just start to turn golden underneath, 12–14 min, rotating the baking sheets halfway through.

Cool the cookies, then transfer to a wire rack over a parchment. Spread a teaspoon of glaze on each cookie with the back of a spoon, letting any excess drip onto the next cookie. Cool completely.

Cookies, Shortbread with Lemon | Globe

Yield: 24 cookies Preheat 350°

½ c superfine sugar

Grated rind of 2 lemons

2 stick butter, room temp

2 c flour

½ c cornstarch

½ t lemon extract

1 T lemon juice

¼ c granulated sugar
(for sprinkling)



Line 2 rimmed baking sheets with parchment paper. Have on hand a 2½" fluted cookie cutter.

In a mixing bowl, combine the superfine sugar and lemon rind. With your fingers, rub the rind into the sugar until the sugar absorbs the oil from the lemon.

Add the butter to the bowl and mix on low for 1 min until creamy. Add the flour and cornstarch, mixing until combined. Add the lemon extract and lemon juice. Mix on med for 1 min until the mixture forms a dough.

Transfer the dough to a piece of plastic wrap on the counter. Pat into a flat rectangle and wrap the dough. Refrigerate for 30–40 min until firm.

Place the dough on a lightly floured board. Knead it briefly until malleable. Roll the dough to ¼" thick. Stamp out rounds with a cutter and place 1" apart on the baking sheets. Reroll the dough and stamp out cookies until all the dough is used.

Refrigerate for 30 min.

Bake the cookies for 15 min, rotating the pans halfway through baking, or until the edges of the cookies are pale golden. Remove from the oven and sprinkle with granulated sugar while still hot. Cool for 15 min until firm. Transfer to a wire rack to cool completely. Store in an airtight container for up to 5 days.



Cookies, Millionaire's Shortbread | ATK

Preheat 350°

Shortbread

2½ c flour

½ c sugar

16 T melted butter

Mix together flour and sugar. Blend in butter

Make foil sling in the pan, crumble into pan, press flat, dock.

Bake 25–30 min. Compact w spatula after removing and cool.

Caramel

1 14-oz. can sweetened condensed
milk

1 c br sugar
½ c corn syrup

8 T butter, cut into pieces
½ c heavy cream

Cook over med heat, stir occasionally until 238°, 16–20 min. Pour over shortbread, smooth out. Cool 1.5 hr.

Chocolate

6 oz bittersweet chocolate

Micro @50% til melted, stir every 15 sec.

2 oz finely grated bittersweet chocolate, stirred in

Pour over caramel layer, spread out smoothly. Chill for 10 min to set chocolate

Cut in half with serrated knife, then in half again, then cut each section into 10 pieces to make 40 cookies.



Candies, Fudge





Candy, Dessie's Peanut Brittle | Dessie

2 c sugar

1 c light karo (corn) syrup

$\frac{2}{3}$ c water

2½ c raw peanuts

1 t melted butter

1 t baking soda

1 t vanilla

Combine sugar, syrup, water; cook until soft ball stage (236°).

Add peanuts, butter. Continue cooking til syrup is golden (290°).

Stir during last few min of cooking.

Remove from heat, add soda, vanilla; stir til mixture thickens.

Pour into buttered pans. Break into pieces when cold.

If roasted peanuts are used, add to syrup just before removing from heat.



Candy, Candy Cane Bark | FA

10 candy canes

1/8 t peppermint extract

12 oz melted dark chocolate chips

8 oz melted white chocolate chips

Line a 12x16" baking sheet with parchment paper. Put candy canes in a plastic bag and crush them with a rolling pin or mallet.

In a bowl, combine dark chocolate with peppermint extract, and spread mixture evenly onto prepared baking sheet. Place in refrigerator to harden the candy quickly.

Once dark chocolate has hardened, spread melted white chocolate evenly over the top of the dark chocolate and quickly sprinkle crushed candy canes over the white chocolate.

Refrigerate again to harden.

Break bark into pieces and store in an airtight container in a cool place.



Candy, Caramels

1 14-oz. can sweetened condensed
milk

½ c heavy cream

1 c br sugar

½ c corn syrup

8 T butter, cut into pieces

½ t vanilla



Brush bottom and sides of a 9×13" baking sheet with oil. Line with parchment, with a 2" overhang on long sides; lightly brush parchment with oil.

Bring cream, sugar, butter, and corn syrup to a boil in a large saucepan over high heat, stirring until sugar dissolves.

Reduce heat to medium. Cook, stirring occasionally, until caramel reaches 248° on a candy thermometer, about 15 min.

Immediately remove caramel from heat, and stir in vanilla. Pour caramel onto baking sheet, and let stand uncovered at room temperature at least 8 h and up to 1 day.

Lifting by parchment overhang, transfer caramel to a large cutting board. Cut into $\frac{3}{4} \times 1\frac{1}{4}$ " pieces; wrap each piece in waxed paper or cellophane.

*Use dark corn syrup for a darker color.

Candy, Mini-Marshmallows | FA

Yield: 1 lb marshmallows

1 c ice-cold water, divided

3 pkg unflavored gelatin

1½ c sugar

1 c light corn syrup

¼ t salt

1 t vanilla extract

¼ c confectioners' sugar

¼ c cornstarch

Nonstick cooking spray

In a mixer with whisk attachment, pour ½ cup ice-cold water and add the gelatin.

In a small saucepan over med-high heat, combine ½ cup water, granulated sugar, corn syrup, and salt. Cook, stirring often, until mixture reaches 240°, 8–10 min. Remove from heat. With the mixer on low, pour sugar syrup slowly down the side of the bowl into gelatin mixture. Increase speed to high. Whip until very thick, 12–15 min. Add vanilla.

Combine confectioners' sugar and cornstarch in a small bowl. Line 4 rimmed baking sheets with parchment. Mist

with cooking spray and dust with cornstarch mixture. Scoop gelatin mixture into a piping bag with a ½" round tip. Pipe mixture onto prepared sheet pans lengthwise, leaving about 1" between strips. Sprinkle tops with enough of remaining cornstarch mixture to cover lightly. Let strips set 4 hr or overnight.

Cut into ½" pieces; then dust all sides of each marshmallow lightly with cornstarch mixture. Store in an airtight container for up to a week.



Candy, Chocolate Peanut Butter Balls | FA

Yield: 50 balls

1½ sticks margarine, melted

1 box powdered sugar

1 28-oz jar peanut butter

1 6-oz bar semisweet chocolate

Mix margarine, peanut butter, and sugar. Shape into small balls and place on wax paper. Put a toothpick into each one.

Refrigerate peanut balls 45 min to 1 hr. They must be chilled when dipped in chocolate.

Melt chocolate in top of a double broiler. Dip the balls with the toothpicks. (Let the chocolate harden and dip twice if you want a thicker layer.) Tap off excess chocolate.

Place the chocolate-dipped balls on a parchment-lined sheet. Remove the toothpicks. Refrigerate. Don't let the balls touch each other before the chocolate has hardened.

Tips: Use the toothpick to clean up the base of the ball so it doesn't pool chocolate. If the chocolate in the double broiler starts to harden, reheat to melt it again.



Fudge, Five-Minute Fudge | Jane

$\frac{2}{3}$ c canned evaporated milk

$1\frac{2}{3}$ c sugar

$\frac{1}{2}$ t salt

Mix in pan over low heat.

Bring to boil, stirring constantly for 5 min. Remove from heat.

$1\frac{1}{2}$ c (16) diced marshmallow

$1\frac{1}{2}$ c chocolate chips ($1\frac{1}{2}$ 6-oz bags)

1 t vanilla

$\frac{1}{2}$ c chopped nuts

Add remaining ingredients. Stir 1–2 min until marshmallow melts. Pour into buttered 9" pan. Cool, cut into squares.



Fudge, Dessie's Fudge | Dessie

$4\frac{1}{2}$ c sugar

$\frac{1}{2}$ c oleo

1 can (13.5 oz) evaporated milk

Boil 25 min or til soft ball stage

1 jar (7 oz) marshmallow cream

12 oz semi-sweet chocolate bits

(optional: 1 c nuts)

Pour syrup over marshmallows and bits, beat for 3 min.

Pour into buttered 13×9" pan; slice when hard.



Fudge, Sue's Peanut Butter Fudge | Sue

1 lb. Confectioners Sugar

½ Cup Milk

Stir together in pan. Place on stove and bring to a rolling boil (med-high). Boil 4 min. Remove from heat.

Add:

7 oz. Marshmallow Crème

12 oz. Peanut Butter

Stir till well mixed and creamy. Pour into an 8×8" pan, sprayed with Pam.



Fudge, Never-Fail Fudge | FA

Yield: 30 pieces

2 c sugar

⅔ c evaporated milk

12 marshmallows (not minis)

½ c unsalted butter

⅛ t salt

1 c semisweet chocolate chips

1 c chopped walnuts

1 t vanilla extract



Line an 8×8" pan with nonstick foil. In a 2-qt saucepan over medium heat, combine the sugar, milk, marshmallows, butter, and salt. Cook, stirring constantly, until the mixture is bubbling.

Boil and stir for 5 min; remove from heat. Stir in the chocolate chips until completely melted. Add the walnuts and vanilla.

Spread in pan and cool for 4–6 hr in the refrigerator before cutting. Store in an airtight container.

Jams



Jam, Beach Plum | YM

4 c whole beach plums
4 c granulated sugar
1 c medium-bodied red wine,
such as Merlot

Put a porcelain or ceramic plate in the freezer to chill. Meanwhile, combine all ingredients in a 5–6-qt heavy-bottomed pot over medium-high heat.

Bring to a simmer so that the plums release their juices. Let cook 5 min. Pour mixture into a strainer set over a bowl, and press on the solids to extract the juice and fruit.

Return to heat and simmer, stirring often, 25 min. Reduce heat to keep from boiling up. Remove the chilled plate from the freezer and spoon on a small amount of jam. It should thicken when cold. If it's thick enough, stop. If not, continue cooking and test at 5-min intervals, until it reaches the desired thickness. (It should form a skin when chilled.)

Pour into hot, sterilized jars to within $\frac{1}{4}$ inch of the top, adjust lids, and process in boiling water 5 min. Let cool at room temp and check seals.



Jam, Blackberry Jam | FA

Yield: Makes 2 6-ounce jars.

4 c fresh blackberries, mashed
1 c sugar

Optional: 1 tbsp lemon juice

In saucepan, mix berries, sugar and lemon juice. Bring to a boil over med, stirring occasionally, until jam thickens and reaches gel stage, 20 min.

Store in the refrigerator for 1-2 weeks or freeze for up to 6 months.

Notes: Lemon juice brings out the flavor of the berries. It helps jam gel but is not necessary with high pectin berries. If your jam doesn't gel, then you didn't cook it long enough. Turn the heat down as it starts to gel to prevent scorching.



Jam, Blueberry Jam | FA

4 c blueberries
3½ c sugar
zest and juice of 1 lemon

In a saucepan over med, combine blueberries, sugar, lemon zest, and juice, stirring well and mashing a quarter of the berries. Cook rapidly for 30 min until the jam thickens..

Prepare boiling-water canner and heat jars in simmering water until ready to use. Wash lids in warm soapy water and set aside.

Ladle hot jam into hot, sterile jars leaving a ¼" headspace. Clean rims of jars before putting on jar lids. Screw the metal bands on the finger tight and place them in a boiling-water bath canner. Process for 10 min.

Turn off heat and take off lid. After 10 min, remove the jars and place them on a rack or kitchen towel on the counter. Allow jars of jams to cool down without moving. You may hear pinging; the jars have sealed! After 24 hr, remove the screw bands and test seal by pressing gently on the lid. Store for up to one year in a cool, dry place.



Jam, Cranberry Jelly | FA

4 c cranberries
2 c sugar
2 c water

In a heavy saucepan, simmer cranberries in the water for 20 min until soft. Strain through a fine-mesh sieve or jelly bag, pushing the sauce through with a spatula.

Return to the stove. Stir in sugar. Stirring, bring to a rolling boil over high heat, and cook 5 min.

Pour into a wet molds or sterilized jelly jars immediately as jelly hardens quickly.

Refrigerate to set completely. Enjoy!



Jam, Lemon Curd | NYT

1¼ c sugar
4 large eggs
1 T light corn syrup
¾ c lemon juice (4–6 lemons)
1 stick butter, chunks



Whisk the sugar, eggs, corn syrup and lemon juice together in a med heavy-bottomed saucepan. Drop in the pieces of butter.

Put the saucepan over med and whisk. Cook, continuing to whisk for 6–8 min, until the curd starts to thicken. When it is thickened and you see bubbles come to the surface, the curd is ready.

Immediately scrape the curd into canning jars. Press a piece of plastic wrap against the surface. Let the curd cool to room temp, then refrigerate.

Use as a topping for [Lemon Meringue Cookies](#).

Jam, Strawberry Jam | FA

Yield: 3–4 pt

5 c slightly crushed strawberries
(5 lb)
6 c sugar
4 T lemon juice



Mix strawberries and sugar and cook rapidly for 20 min, stirring. Add lemon juice and pectin, continue stirring 10 min until thick.

Prepare boiling-water canner and heat jars in simmering water until ready to use. Wash lids in warm soapy water and set aside.

Ladle hot jam into hot jars leaving ¼" headspace. Clean rims of jars before putting on jar lids. Screw the metal bands on finger tight and place in boiling-water bath canner. Process 10 min. Turn off heat and take off lid.

After 10 min, remove jars and place on a towel on the counter. Allow jars to cool down without moving. You may hear pinging as the jars seal.

After 24 hr, remove the screw bands and test seal by pressing the lid.

Note: If using fruit that is not all ripe, use 6 T of Pectin

Jam, Pineapple Jam | Martha

1 pineapple

2 c sugar

1 c water

Juice of 2 limes

Peel the pineapple and grate the flesh, with about 2 cups.

Put the pineapple and water in a small saucepan and cook over medium-low heat until the pineapple is soft, about 35 min.

Add the sugar and lime juice and stir to combine. Cook until the mixture has thickened, about 45–60 min.

Spoon the jam into a 16-oz jar with a tight-fitting lid. Store it in the refrigerator for up to 3 months.

Jam, Pineapple Jam

1 c sugar

2 fresh lemons, juiced

1 medium fresh pineapple, peeled and diced

Add all ingredients into a med pot and bring to a boil. Reduce heat and simmer for about 1 hour.

With an immersion blender ([affiliate link](#)) or potato masher, crush the fruit to small bite-sized (or smaller) pieces. Most of the liquid should be evaporated.

The natural pectin in the fruit will thicken the jam. This is stable in the refrigerator for up to three weeks.



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