

Adult Chocolate Cake

8 oz best European bittersweet chocolate

8 oz unsalted butter

8 oz sugar

5 eggs.

Melt chocolate and butter over low heat or in microwave. Stir well and cool slightly. Mix in sugar. Beat eggs until frothy and then add to chocolate mixture. Blend very well! Grease and line (with waxed paper or baking paper) an 8 inch pan. Preheat oven 350°F.

Put into a bain marie (into a larger pan filled with enough hot water to come up to inch around chocolate dish) Cook for 1 hour and let cool completely. Chill overnight in fridge.

Turn out of tin, giving it a good thump. Serve with whipped cream if desired. Can also add 2 t of instant coffee to the melted chocolate mixture.

Alice's Restaurant Pound cake

Cream 1 pound butter

Gradually add: 2 ½ c sugar Beat until light and fluffy

Add 10 eggs one at a time. Beat well after each addition.

Sift together:

4 c sifted flour pinch salt

scant T baking powder

Add flour mixture gradually to cream mixture. Add juice of 2 oranges (1 cup) Beat well. (Can add some grated orange rind if desired) Pour into lightly greased tube pan.

Bake 325F for 1 ½ hours. Remove and let cool. Remove from pan and sprinkle with icing sugar.

Almond Florentines

1 package graham crackers

1 c butter

1 c brown sugar

1 c sliced not slivered almond

Preheat oven 375. Generously grease and baking sheet (with sides) or a jelly roll pan. Cover pan completely with graham crackers. In small saucepan over med heat, combine brown sugar and butter. Melt butter and then cook 5 minutes. DO NOT BOIL.

Spoon over crackers and sprinkle with sliced almonds. Place in oven and bake 7 minutes. Turn off heat and open oven door. Let sit in oven for one hour. Remove to counter and when cool enough to handle , cut into slices about 1 ½ " X 3". Use a pizza cutter. (Must cut while still warm as otherwise they will stick to the pan).

Apple Brown Betty

¼ c sugar

¼ t cinnamon

¼ t grated lemon rind

2 T lemon juice

3 c sliced apples

¼ c butter (melted)

2 c soft bread crumbs

½ c water or apple juice

Mix sugar, cinnamon, lemon juice and rind. Add the melted butter to the crumbs and mix well. Put ¼ of crumbs and ½ of the apple mixture in lightly buttered casserole dish. Sprinkle with additional ½ c brown sugar. Repeat. Put remaining crumbs on top. Add water or juice and cover container. Bake slowly (325F) for about 45 minutes. When apples are soft, remove cover and brown crumbs. Serve with warm with warm lemon sauce:

Lemon sauce: ¼ c sugar mixed with 1T cornstarch.

Add 1 c boiling water and cook for 10-15 minutes stirring constantly. Remove from heat and add 1T butter, 1T lemon juice and 1 t rind.

Apple Cheesecake

Crust

1¼ c fine dry breadcrumbs

½ t grated lemon peel

½ c ground almonds

½ c butter, melted

½ t vanilla

¼ c sugar

Combine all ingredients and press in springform pan bottom. Bake 400°F for 8 to 10 minutes. Cool.

Filling

Peel, core and slice 3 apples into ½ inch thick rings. Melt ¼ c butter in pan and add 2 t sugar. Sauté apple slices until glazed. Arrange in crust.

In blender or processor:

4 eggs

1 c cottage cheese

8 oz cream cheese

¾ c sugar

2 t vanilla

¼ t salt

Grated peel of one lemon

1 c whipping cream

Blend for one minute and add whipping cream. Blend at low speed until combined. Pour into pan and Bake 450 for 10 minutes. Reduce heat to 300 and bake addition 55 minutes. Cool and refrigerate.

Apple Crisp

Combine

3 c sliced apples

1T flour

¼ c sugar

1 t cinnamon

pinch salt

Place in greased baking pan or casserole dish.

Cut together with pastry blender or with finger tips:

½ c rolled oats

¼ t salt

¼ c margarine/butter

1/3 c brown sugar

1 T flour

Sprinkle on top of casserole. Bake 375F oven for 35 minutes.

Note: If the apples are sweet squeeze in some lemon juice

Apple Pie

Line 9" pie pan with crust. (no fail pastry)

Pare and slice about 5 to 6 cups apples (Macintosh, Courtland etc)

Mix with $\frac{1}{2}$ to $\frac{2}{3}$ c sugar (a mixture of brown and white)

pinch of salt

1 to $1\frac{1}{2}$ T cornstarch

1 t cinnamon

Grating of nutmeg

Stir until apples are well coated. Place in pie shell and dot with butter. Cover with top crust. Brush crust with a little milk and sprinkle on cinnamon sugar.

Bake 450 for 10 minutes and then reduce heat to 350 and bake 35 to 45 minutes longer until golden brown.

Note: Cut slits on top pastry. Make the slits by folding the top into four and folding along edges.

Cut apples into thin pieces so they stack well but aren't mushy, about a quarter inch (large pieces collapse too much and leave a hollow under top) Cut the apples into the pie dish to judge quantity then put them into a big bowl to mix with other ingredients.

Bonnie Stern's Free Form Plum Tart

Cookie crust

2 c flour

1 pinch salt

3 T sugar

mix together in bowl. Add 2/3 c butter to make crumbly mixture- use food processor or cut in with pastry blender.

Mix 1 egg yolk and 1/3 c cold water and add to mixture and process till it forms a ball. Refrigerate for 15 minutes. Roll into 16X24 inch rectangle

Combine

1/2 c finely chopped almonds

1/4 c flour sprinkle over crust

1/4 c sugar

Cut and pit plums (into quarters or eighths) and lay over sugar mixture. Make a border on the crust if the plums are juicy. Sprinkle with $\frac{1}{2}$ c sugar (I sometimes add a bit of cinnamon to the sugar) and bake 375F for 40 –50 minutes.

Also can heat $\frac{1}{2}$ c of apricot jelly and drizzle on top to glaze.

Brown Sugar Brownies

½ c melted butter

1 c flour

½ c cocoa

¼ t baking soda

1½ c dark brown sugar

2 eggs beaten

½ t vanilla

1 c chopped walnuts

Swirl melted butter in 9 X 12 inch pan. Sift all dry ingredients together into a mixing bowl. Make well in center. Add melted butter, along with eggs and vanilla, Mix well to blend then mix with an electric mixer until very smooth and light colored. Mixture will be very stiff. Fold in nuts, Scrape mixture into previously buttered pan and bake 350 (180) for 20 to 25 minutes or until center tests done. Do not over bake. Cool cut into squares. Can frost with chocolate frosting.

Butter Tarts

Pastry for 14-16 tart shells

1½ cups brown sugar

2 eggs

1-2 t butter, softened

1 t vanilla

1 t vinegar

½ c raisins

4 T milk

½ c chopped walnuts

Combine all ingredients except pastry and mix until just blended.

Line tart shells with pastry and fill two-thirds full with mixture. Bake at 350F for 15 minutes, until filling is firm.

Makes 14 to 16 tarts.

Source: Based on the recipe in 'The Harrowsmith Cookbook Volume 1'

Chocolate Bark

Grease a jelly roll pan or cookie sheet with sides
Cover bottom with salted soda crackers

Melt 1 cup butter and stir in 1 cup brown sugar. Mix well. Pour over crackers.
Bake 350 for 5 minutes. Smooth out crackers and return to oven for another 10
minutes

Melt 1 package of semisweet chocolate bits in microwave and pour over cracker
mixture. Spread out evenly. Refrigerate 2 to 3 hours. Crack into pieces.

Chocolate Cheesecake with Tà Maria

Crust

1¼ c chocolate wafer crumbs or 1 c
graham wafer crumbs & ¼ c cocoa

2 T sugar
¼ c melted butter

Filling

16 oz. Cream cheese
½ c sugar
2 large eggs
6 oz semisweet chocolate, melted &
cooled

1 t vanilla
1/3 c Tà Maria
2/3 c sour cream

Topping

2 oz semisweet chocolate
1 t shortening

Grated chocolate on top.

Combine crumbs, sugar and melted butter and press into bottom and halfway up sides of greased 8-inch springform pan. Chill while make filling.

Beat cream cheese until smooth. Beat in sugar gradually. Beat in eggs one at a time at low speed. Add cooked chocolate, flavourings, Tà Maria, and sour cream. Beat at low speed until thoroughly blended then pour into prepared pan.

Bake at 300°F for 1 hour. Turn off heat and leave cake in oven for 1 hour longer. Cool in pan at room temperature, then chill for at least 24 hours in refrigerator.

For topping, melt chocolate with shortening and spread over top of cake.
Serves 8.

Chocolate Chiffon Cake

Oven 350F

Stir until smooth

½ c cocoa powder and ¾ c boiling water

let cool

Sift together

1 c flour

1T baking powder

1 t salt

2/3 c sugar

Add the chocolate mixture to dry ingredients along with ½ c veg oil, 6 egg yolks and 1 t vanilla. Beat until smooth (about ½ minute with mixer)

Beat to form soft peaks

6 egg whites

½ t cream of tartar

Gradually beat in 2/3 c sugar until egg whites are very stiff and shiny.

Fold a bit of meringue into egg yolk mixture to lighten, and then fold lightened egg yolk mixture into the meringue.

Turn into un-greased 10-inch tube pan.

Bake 55 to 65 min @ 350F until cake springs back when touched. Invert and cool in pan. Loosen edges and remove.

Chocolate Chip Cookies

1 cup butter, softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 egg
2½ cups all-purpose flour*

1 tsp. baking soda
½ tsp. salt
1 cup coarsely chopped nuts
18 oz. semisweet chocolate chips

Heat oven to 375 degrees. Mix margarine, sugars and egg. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto un-greased cookie sheet.

Bake until light brown, 8-10 minutes. (Centres will be soft.) Cool slightly; remove from cookie sheet.

Note: If using self-rising flour, omit baking soda, baking powder and salt.

Chocolate Mousse Cake

13 oz plain good quality chocolate
(bittersweet)
1T brandy
1 t instant coffee granules

6 oz carton heavy (whipping) cream
3 eggs
¼ c sugar
2 T butter

Grease and line an 8" round tin with baking paper 9 (or with waxed paper). Break 7oz of the chocolate into a small bowl with the instant coffee. Melt over a pan of simmering water, stirring from time to time. Allow to cool. Whip 4oz of the cream until it just holds its shape then whisk in the brandy. Whisk the eggs and sugar in separate bowl until pale and thick.

Fold in the melted chocolate into the egg mixture, followed by the cream, making sure the ingredients are thoroughly mixed. Pour into the prepared tin and place in bain marie (pour enough hot water in a large baking tin to allow water to come up at least halfway up the sides of the chocolate baking tin) Bake at 180°C

(325°F) for about 45 min to 1 hour or until just firm in centre. Cool and turn out onto serving plate.

Topping

Place remaining chocolate and cream in small pan and melt over low heat stirring until melted. Add butter stir until melted and cool stirring occasionally. Spread on top Chill till just firm but serve at room temperature. Can freeze. Thaw at cool room temp for 1- 2 hours. Serve with lightly sweetened cream or vanilla custard.

Chocolate Mousse Cake 2

12 oz semi sweet choc	1/3 c sugar
½ lb unsalted butter	¾ c whipping cream, whipped
5 extra large eggs, separated (6 large)	1 t vanilla
¼ c Kahlua or Tña Maria	

Melt choc and butter in top of double boiler. Transfer to mixing bowl and let cool to room temperature. Add yolks and liqueur and stir well. In another bowl. Whip egg whites until stiff adding sugar a spoonful at a time. Whisk a small portion of whites into chocolate mixture, then gently fold into remaining whites. Pour about 4 cups into a buttered springform pan and bake 350F(180C) for 25 minutes.

Remove from oven and chill for about 15 minutes in refrigerator. Pour remaining 2 cups of batter into a mixing bowl, stir in vanilla and fold in stiffly beaten whipping cream. Remove cake from pan and gently place on serving dish. Frost cake top and sides with the chocolate mousse mixture and refrigerate at least 2

hours or overnight. Decorate with melted white choc or swirls of whipped cream and choc curls. Serves 12 to 16

Note: This alternative mousse recipe is for people who are afraid to eat uncooked egg.

Chocolate Pecan Crisps

2 oz unsweetened choc
1 c soft butter
 $\frac{3}{4}$ c sugar
1 t vanilla

2 c flour
 $\frac{1}{2}$ c finely chopped pecans
pecan halves
 $\frac{1}{4}$ c sugar mixed with $\frac{1}{2}$ t cinnamon

Melt chocolate. Cream butter and sugar until light and fluffy. Stir in vanilla and cooled chocolate, Stir in flour and chopped pecans. Form into 1 inch balls and roll in cinnamon sugar/ Press pecan halves on top and bake on un-greased cookie sheet for 10 to 12 minutes at 350.

Chocolate Pecan Meringues

3 oz semi sweet choc melted

3 egg whites

1 c berry sugar

2/3 c chopped pecans

1/2 t vanilla

Beat egg whites until stiff. Gradually add sugar one spoon at a time beating well after each addition. This is important in order to get a crisp meringue. Beat until all sugar is added and mixture is stiff.

Gently fold in melted chocolate, 1/2 c of nuts and vanilla. Chill 10 to 15 minutes. Place teaspoonfuls about 5 cm apart on greased cookie sheet, and sprinkle with rest of nuts. Bake 325 (160) for 25 minutes until firm and brown. Cool store in airtight container. 3 dozen

Chocolate Rads

4 large eggs

1½ c sugar

¼ c unsalted butter soft

16 oz choc chips melted and cooled

1 T vanilla

1T espresso coffee

½ c cake flour

¼ t salt

1 t baking powder

1 c walnuts chopped

Beat sugar and eggs for 4 -6 minutes until mixture is thick and pale. Add melted chocolate, butter, vanilla, espresso, flour, salt and baking powder. Beat on low speed until mixture is combined well. Add choc chips and nuts. Mix well. Form into a log about 4 inches in diameter and wrap in waxed paper. Chill at least 3 hours.

Cut into 1 inch slices and place 2 inches apart on lined or greased baking sheets. Bake 350 oven for 15 minutes until tops are shiny and cracked slightly. Cookies will be very soft. Transfer to rack and let cool completely before removing them from baking sheets. (Cookies will firm up as they cool).

Chocolate Torrone

4 c almonds (whole) toasted at 400F until skin cracks (about 15 min)

2 c semi sweet choc chips

500 grams mini marshmallow

1/4 lb unsalted butter

2 sheets rice paper (bought at cake decorating store) in med size saucepan over LOW heat, melt butter and add choc chips. When choc is melted, add marshmallows. Keep mixing until there are no white strands of marshmallow remaining. Add almonds and mix well.

Place open sheet of rice paper in pan just big enough to hold it (the rice paper I got was probably about (9" x 11") Pour in choc mixture making sure to spread it to the corners. Cover with the second sheet of rice paper and press on it with cutting board to other flat surface.

Cool completely. Cut into 4 or 5 bars. Remove from pan and wrap in foil. Keeps for weeks. To serve cut into 3/4" slices.

Cinnamon Sour Cream Coffee Cake

1 c butter	1 ½ t baking powder
1 ¼ c sugar	1 t vanilla
2 eggs	¾ c finely chopped walnuts
1 c sour cream	1 ½ t cinnamon
2 c flour	3 T brown sugar
½ t baking soda	

Combine nuts, cinnamon and brown sugar and set aside. In bowl, combine butter, sugar, eggs and beat until light and fluffy. Slowly add sour cream. Sift together flour, soda, baking powder and add to egg mixture along with vanilla. Beat until just blended.

In a greased 9 X 13 pan, spread half the batter, sprinkle with half the nut mixture and then repeat. Bake 350 for 35 minutes or until tests done. Can also be baked in a 9-inch (22cm) bundt or tube pan - increase baking time to 50 minutes. Can also add ¾ c choc chips to the nut mixture.

Cock-Eyed Cake

1½ c sifted flour

3 T cocoa

1 t baking soda

1 cup sugar

½ t salt

Resift all into a greased 9 inch pan

Make 3 holes or grooves in the dry ingredients and pour each of the following into the grooves.

5 T cooking oil

1 T vinegar

1 t vanilla

Pour 1 c cold water over all. Beat until fairly smooth with a wooden spoon.
Bake 350F for 30 minutes.

Coffee Cream Torte

4 large eggs
1 c whole milk
3 T butter
pinch salt

2 c sugar
2 c flour
2 t baking powder
2 t vanilla

Beat eggs until thick and pale yellow about 5 minutes. Add salt, vanilla and sugar gradually, beating until fluffy. Heat milk until warm and add butter- stir until butter melts. Add to eggs and beat one minute. Blend flour and baking powder together and add to eggs. Gently fold into batter. Line two 20cm tins with waxed paper and divide batter between the two. Bake 350 for 25 minutes. Cool then wrap and store in refrigerator.

Sauce

½ c double strength coffee (3 t instant
coffee in ½ c hot water)

½ sugar
3 T white rum

Heat coffee and sugar slowly until comes to a boil. Simmer 15 minutes add rum. Let cool. If doing in the microwave put in a large bowl as it will boil over.

Filling

2 pt whipping cream

4 T rum

4T sugar

4T T& Maria

Whip until thick.

Assembly

Cut each cake horizontally into 2 layers. Place one layer cut side up on serving plate and drizzle about 2 T of syrup and 2T of T& Maria on top. Spread some whipping cream over and repeat with all four layers. Refrigerate overnight. This is very rich so serve in small slices. Can freeze any remaining bits.

Source: Based on Recipe in 'Chef on the Run

Coffee Mocha Cream Torte

Crust

1 pkg choc wafer, crushed

½ c melted butter

Combine and press in bottom of spring form pan.

Filling

1 pkg gelatin

6 egg yolks

¼ c cold coffee

1 c sugar

1/3 c Tia Maria

2/3 c choc chips

1 pint whipping cream. Soak gelatin in cold coffee, then heat to dissolve. Melt chocolate chips and add to coffee along with the Tai Maria. Beat egg yolks until thick then add sugar beating constantly. Fold in cool gelatin mixture and gently fold in whipped cream. Pour into wafer lined pan and wrap well and freeze. Can be served frozen or as a refrigerated mousse. Garnish with extra whipped cream and fruit.

Cottage Cheese Cake

1 container cottage cheese
3 oz cream cheese
2 eggs
 $\frac{3}{4}$ C (6oz) yoghurt
1 c cream whipped
2 T flour

1 T custard mix (or instant vanilla
pudding powder)
 $\frac{1}{2}$ c sugar
1T vanilla
 $\frac{1}{4}$ c lemon juice
1t cinnamon

Mix cheeses, eggs and sugar together until well blended. Add spices, custard mix and lemon juice and mix well. Gently fold in whipped cream. Pour into springform pan with crust (graham cracker crumb crust) and bake 300°F for 1 $\frac{1}{2}$ hours.

Crusader Cookies

2 1/3 c flour
1 t baking soda
1/2 t salt
2 eggs
1 t vanilla

12 oz choc chips
1 c butter or margarine
3/4 sugar
3/4 c brown sugar

Cream sugars and butter. Add eggs and vanilla. Sift dry ingredients and stir into creamed mixture. Stir in choc chips. Drop by heaping teaspoonfuls on ungreased cookie sheet and flatten slightly with a fork. Bake 375 for 10 min. Let cool for a few minutes then transfer to a rack. Make 4 dozen

Custard Plum Tart

Pastry

1 ½ c flour

¼ c sugar

½ t salt

¼ t baking powder

1 T grated orange rind ½ c cold butter
in cubes

1 egg beaten with 1 t water

1 lb purple plums pitted and halved

Topping

3 T sugar

2 t flour

1/3 c light cream

1 T Grand Marnier (optional)

1 egg

½ t vanilla

Combine flour, sugar, salt and baking powder. Using fork toss in rind. Using pastry blender or fingers, cut in butter until mixture resembles coarse corn meal. Stir in egg and water until just moistened and dough begins to clump. Work dough with hands gently to form a smooth ball. Wrap in plastic wrap and refrigerate 30 min.

Press dough evenly into 10 inch flan or springform pan. Place plums cut side down over pastry bake 375F for 30 minutes. In small bowl, combine sugar and flour. Whisk in cream, Grand Marnier, egg and vanilla. Pour over plums and bake 15 minutes longer or until custard is puffed and golden. Cool and remove from pan.

Note: You can buy the dried orange rind in bulk food stores.

Dutch Baby

2 eggs

½ cup flour

2 Tbs .melted butter.

½ tsp salt

½ cup milk

Preheat oven 400F. Beat eggs with whisk until well blended. Sift flour and salt together and add with milk to the eggs. Beat until smooth. Add butter. Pour into well greased 9 inch skillet with oven proof handle. Bake on bottom shelf for 20 minutes. Prick shell and reduce heat to 350F and bake additional 10 minutes.

Remove and drizzle with lemon juice. Sprinkle with icing sugar and fill with assorted fruit. Serve in wedges along with yoghurt or sour cream and cinnamon sugar.

Note: Check at end if it has gone puffy and prick a hole to deflate. Brown sugar can be used instead of icing sugar.

Flan or Fake Crème Brule

1 can sweetened condensed milk (like Eagle Brand) 3 eggs
2 cans of whole milk 1 t vanilla

In a heavy pan over medium heat, stir about $\frac{3}{4}$ c white sugar until it slowly turns golden then melts. When it is completely liquefied, pour into a baking pan or mold.

Mix together in a bowl the sweetened condensed milk, eggs, vanilla and milk. Pour over sugar mixture then place in a bain marie (a large pan with about 2 inch water) in 350F oven. Bake until custard is cooked through- about 50 minutes.

Knife inserted into middle should come out clean. Let cool and refrigerate. When ready to serve, set pan in hot water for a couple of minutes then invert onto a serving dish (with a lip so that the sugar part doesn't spill over).

Frozen Grand Marnier Soufflé

2 large oranges
2 large lemons
1½ T gelatin
9 egg yolks
1¾ c sugar

3 egg whites
1½ c milk
½ c Grand Marnier
2 c whipping cream

Grate rind from oranges and lemons and reserve. Squeeze juice (about 1 cup). Sprinkle gelatin over juice to soften. Beat yolks with sugar until mixture falls from beaters in ribbons. Scald milk and add to yolks in steady stream, stirring constantly.

Transfer to double boiler and cook stirring with wooden spoon until mixture coats a metal spoon. DO NOT BOIL. Add gelatin mixture and stir until dissolved. Add rind and Grand Marnier, put over a bowl of crushed ice and let cool until thick but not set - stir frequently. In separate bowl, beat egg whites until stiff. Whip cream until thick. Fold the two mixtures together gently and then fold gently into the cold

custard. Turn into soufflé dish and freeze for at least 6 hours. Serve with fresh raspberries or strawberries.

Source: More Chef on the Run

Fruit Torte

Hot Milk Sponge Cake

Add 2T butter to ½ c milk. Heat to melt butter.

Beat 2 eggs well and gradually add 1 cup sugar. Mix

1 c flour

1t baking powder

¼ t salt.

Mix with wooden spoon until just blended.

Gradually add the hot milk mixture. Add 1 t vanilla. Mix quickly but gently. Pour into buttered and floured torte pan. (The kind that has a fluted edge and a raised central portion). Release air pockets by rapping pan on table. Bake 350F for 20 minutes. Cool 10 minutes. Invert.

Arrange fruit on cake (the underside of the cake) and glaze with fruit juice that has been thickened with "Tortengubklar" and 2 t sugar. (Heat juice and add the tortengubklar and sugar mix. Bring to boil and stir off the heat.

Can also mix 4 oz of cream cheese with sweetened whipped cream (about 1 cup whipped) and 1 t vanilla. Spread on bottom of cake and top with fruit and glaze.

Ginger snaps

Cream thoroughly

1 c shortening

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

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

Dissolve: 1 t baking soda into $\frac{2}{3}$ c molasses . Add to creamed mixture along with 2 T vinegar

Blend or sift together

5 + c flour

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

1t salt

1 t cinnamon

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

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

Add to creamed mixture and combine thoroughly. Turn out dough onto floured board and roll out to $\frac{1}{8}$ " thickness. Cut with floured cookie cutters or can roll into logs about 2 inches in diameter. Wrap in waxed paper to store. When ready to bake, remove and cut into slices about $\frac{1}{4}$ " thick.

Place on greased cookie sheet and bake 350F oven for 8 to10 minutes. Makes 10 dozen cookies.

Source: Based on the recipe in 'The Harrowsmith Cookbook Volume 1'

Glazed Corn and Nut Clusters (Auntie Elaine)

1 cup butter (room temperature!)
½ c corn syrup
1 ½ c sugar

2 qt popped corn (about ½ c un-
popped)
1 ½ -2 cups nuts (pecans or almonds)
1t vanilla

In 2 ½ qt microwaveable container (with handle preferable) combine and mix well butter, syrup and sugar. Microwave high for 9-15 minutes (stirring every 3 min) until brittle threads formed when dropped in cold water. (in 700 w oven takes 11 min.)

Butter the sides of a roasting pan lightly and pour in popped corn. Add vanilla and nuts when syrup at right consistency and stir. Pour immediately over popped corn and stir with a meat fork until mixture is well coated. Spread mixture in single layer on waxed paper and let set until firm and cool. Break up and store in airtight container.

Variation: Reduce butter to $\frac{3}{4}$ c and stir in 1 cup each lightly toasted and chopped pecans, hazelnuts, almonds. Pour onto a warmed baking sheet and spread quickly. When cool spread with melted semi-sweet chocolate (melt a bit of butter to help consistency).

Hammentaschen

Cream cheese pastry

¼ lb butter or margarine in chunks

¼ lb cream cheese in chunks

1 c flour

2 T sugar (optional)

Combine all ingredients in processor bowl. Mix with steel blade about 18 to 20 seconds until it forms a ball on the blades. Can be frozen if desired.

Prune Filling

1 med seedless orange

12 oz pitted prunes

1 ½ c raisins

2 T sugar

Cut orange into quarters but do not peel. Process 20 seconds, add rest of ingredients and process until fine (need to do in half batches).

Apricot Raisin Filling

1 med orange
8 oz dried apricots

1 ½ c raisins
3-4 T sugar

Divide dough into 4 equal pieces. Flour each piece and roll out to ¼ inch thick. Cut into 3 inch circles. Place spoonful into center and bring up sides to make a three corner hat. Place on greased cookie sheet. Can brush with egg yolk blended with 1 t water. 400F 15 minutes

Heavenly Orange Cheesecake

1 cup chocolate wafer crumbs
3 T margarine or butter melted
1 envelope unflavoured gelatin
½ c orange juice

3 8oz pkgs Cream cheese softened
¾ c sugar
1 cup whipping cream
2 t grated orange peel

Combine crumbs and margarine in bottom of spring form pan. Bake 350F for 10 minutes

Soften gelatin in juice, stir over low heat until dissolved. Combine cream cheese and sugar mixing at medium speed until well blended, Gradually add gelatin mixture and mix until blended. Chill until slightly thickened. Whip cream and fold into cream cheese mixture along with peel. Chill. Garnish with orange sections and mint leaves.

Kiwi Fruit Cream

1 cup mashed kiwi fruit (about 5)
1 whole kiwi
2 eggs, separated
pinch salt
2 T cornstarch

5 T sugar
1 t vanilla
1 c whole milk, hot
½ c whipping cream, whipped

Strain mashed kiwi to remove excess juice. Whisk egg yolks in top of double boiler with a wire whisk until creamy and yellow. Add salt, cornstarch, half of sugar, vanilla and hot milk. Beat well. Cook over boiling water until custard thickens, about 8 to 10 minutes.

Cool, Beat egg whites until stiff and gradually add rest of sugar. Fold into the cooked custard (fold a little egg white into custard to lighten then add egg white mixture to custard). Add drained kiwi and whipped cream. Pour into wine goblets and chill. Garnish with slice of kiwi. Make this the day you plan on serving it as it does not keep well. Serves 6

Klaflutie

Preheat oven 375F

Butter 2 qt oven proof dish, and sprinkle with 2 T brown sugar. Put in an assortment of fruit - whatever is in season (peeled, sliced peaches, pears, apples, gooseberries, blueberries, pitted cherries, etc.)

Blend for 30 sec

3 eggs

pinch salt

¼ c flour

¼ c brandy, rum or 1 t vanilla

4 t brown sugar

Pour over fruit and bake 45 minutes. Cool slightly and sprinkle with brown sugar. Serve plain or with ice cream or whipping cream (sweetened and flavoured with rum or brandy).

Kristen's Crème Caramel

Caramel

1 cup granulated sugar

1 T water

Custard

3 eggs

¼ tsp. salt

2 c milk (Kristen uses skim milk)

1 tsp. vanilla

¼ cup granulated sugar

Heat 1 cup of sugar in a heavy pan over medium heat. Stir as sugar melts, and keep stirring until sugar is completely melted and it turns a rich caramel colour. If light it has no flavour, if too dark it will be bitter. (Add water carefully. It will sputter with a vengeance.) Stir until blended well. It will thicken as it blends. Pour into bottom of 6 custard cups, ring pan or glass casserole dish. Tilt cups to distribute caramelized sugar over bottom and part way up sides as well.

Custard:

Beat eggs lightly in mixing bowl. Add milk, sugar, salt and vanilla. Beat together slightly. Pour into custard cups. Set cups in a pan with hot water $\frac{1}{2}$ inch deep. Bake 325 degrees for about 35 minutes to an hour until a knife inserted near surface comes out clean.

La Boucher Douce

12 small meringues, about 2 inch diameter

16-ounce package semi-sweet chocolate chips (170 g)

3 T water (45 ml)

2 pints whipping cream (1L)

2/3 cup icing sugar (150 ml)

3 T white rum, Cointreau or other orange-flavoured liqueur (45 ml)

2 or 3 cups fresh strawberries, sliced

3 Kiwi fruit, peeled and sliced, optional, a few whole strawberries for garnish

Break the meringue into large chunks. Add water to chocolate chips and melt over hot water, stirring until smooth. Whip cream with icing sugar and liqueur until stiff. Spoon a thick (3/4 inch) (2cm) layer of cream in bottom of serving bowl. Cover with a layer of meringue pieces and drizzle meringue with a thin coating of melted chocolate. Put a layer of sliced strawberries and kiwi fruit on top and spread with another layer of whipped cream. Repeat layers, ending with a topping of whipped cream. Decorate with whole strawberries. Serves 8 to 10

Notes: Use the meringue recipe included in the section. You can use other fresh fruit like raspberries or blueberries if in season. . Leave the assembly until a few hours before serving so the meringue stays crisp, and serve it in your prettiest glass bowl.

This desert was always a huge hit at dinner parties but I think David and Andrea thought Janice made it too often.

Source: Based on recipe in 'Chef on the Run' by Diane Clement

Lemon Bars

Crust

1 c flour

¼ c sugar

½ c butter

Blend well and press into an unbuttered 9" square pan. Bake 20 min at 350F

Filling

1 c sugar

juice of 1 lemon (3 T)

2 T flour

grated rind of one lemon

¼ t baking powder

2 eggs, beaten

Mix filling ingredients well and pour over cooked bottom layer. Bake 350F for 25 minutes. Remove from oven and let cool. Glaze with a mixture of icing sugar and lemon juice. (about ½ c icing sugar, 1 t softened butter and enough juice to make a thin glaze) or can sprinkle with icing sugar.

Lemon Cookies Eating Well

2 ½ c flour

1 t baking powder

1 t baking soda

½ t salt

1 c sugar

½ c apple sauce

¼ c canola oil

2 T lemon juice

4 t grated lemon rind

Sift flour, baking soda, powder and salt. In another bowl, whisk rest of ingredients until smooth. Make well in dry ingredients and add liquid. Stir until blended. Cover with plastic wrap and refrigerate until chilled (30 min to 1 hour) Will keep refrigerated up to 3 days. Oven 350F. Lightly oil two baking sheets

Place ¼ c sugar in bowl and using floured hands roll dough into 1 ½" balls. Roll balls into sugar to coat and place 2 " apart on baking sheet. Bake one sheet at a time for 12-14 min until lightly browned. The longer they bake the crispier they become, Cool for 1 minute then transfer to rack Will keep 3 days in air tight tin, otherwise freeze. 2 dozen

Lemon Meringue Pie

1 c sugar

6 T cornstarch

¼ t salt

2 cups milk

3 eggs, separated

3 T butter

1/3 c lemon juice

1 T grated lemon rind

¼ T sugar

½ t vanilla

Combine the sugar, cornstarch and salt in the top of a double boiler. Slowly add the milk, stirring constantly. Cook and stir these ingredients over hot water until the mixture thickens, about 15 minutes. Cover the pan and allow to cook 10 minutes longer. Stir occasionally.

Remove from heat. Beat the egg yolks in a separate bowl and add about ½ c of the thickened milk. Then stir this mixture back into the double boiler. Cook and stir over boiling water for 5 to 6 minutes. Remove from heat and stir in butter, lemon juice and lemon rind. Cool this custard, stirring gently every 10 minutes or so. When cool, pour into pie shell.

For the meringue, beat egg whites with cream of tartar until they are stiff but not dry. Beat in sugar, $\frac{1}{2}$ t at a time, flavored by vanilla. Heap onto pie and spread with spatula so that meringue goes all the way out to the crust, around the whole pie. Use a light back and forth motion of the spatula to make decorative waves in the meringue. Bake at 350F for 12 to 15 minutes until the meringue is delicately browned on top. Serves 6.

Source: Based on the recipe in 'The Harrowsmith Cookbook Volume 1'

Lemon Meringue Torte

Crust

3 c crushed vanilla wafer crumbs

½ c melted butter

Filling

6 large eggs separated

¾ c sugar

2 (14oz) tins sweetened condensed
milk

1 pt whipping cream, whipped

1 12oz can frozen lemonade, thawed

Combine wafers and butter and press in 13 x 9 inch pan. Bake 350 for 7 minutes.
Cool

Beat yolks, add sweetened milk, lemonade (undiluted) and fold in whipping cream. Pour into cooled crust. Beat egg whites until foamy and beat in 1T of sugar at a time and continue beating until stiff. Spread over filling and place under broiler (4 inches away) to brown meringue. Takes seconds so be careful.

Cover without crushing meringue, wrap and store in freezer. Remove from freezer about 20 minutes before serving to soften slightly. Cut into 2 inch squares. Serve with strawberries.

Can halve recipe to make a 9 inch pie pan.

Note: This is pretty easy

Source: Base on the Recipe in Chef on the Run

Lemon Squares

Crust

1 c flour

½ c butter

¼ c sugar

pinch of salt

Blend all ingredients well and press in bottom of 9inch pan. Bake 350 for 20 minutes.

Filling

1 c sugar

2 T flour

¼ t baking powder

juice of one lemon (3 T)

grated rind of one lemon

2 eggs beaten

Mix well and pour over crust. Bake 350 for 25 minutes. Remove and let cool. Glaze with a mixture of icing sugar(½ c) and lemon juice (1-2T) or sprinkle with powdered sugar.

Light Lemon Mousse

1 T gelatin

¼ c cold water

5 eggs separated

2 t grated lemon rind

¾ c fresh lemon juice

1¼ c white sugar

1 c whipping cream

Sprinkle gelatin over cold water to soften. Mix yolks with juice and ¾ c sugar and cook over double boiler stirring constantly until mixture is thick enough to coat a metal spoon about 10 minutes.

Remove from heat and stir in gelatin mixture, Chill for about 10 minutes, Beat egg whites until stiff and gradually add in rest of sugar and continue to beat. Whip cream until stiff and fold gently into lemon custard mixture. Pour into individual goblets and chill or can be frozen.

Serves 6

Meringue

Preheat oven to 225F

Have egg whites at about 70F. Beat until foamy in an electric mixer or by hand:
4 egg whites

Add

1 teaspoon vanilla (1/8 teaspoon cream of tartar)

Add, while continuing to beat, 1 tablespoon at a time

1 cup sifted, finely powdered sugar of 1 cup minus 1 tablespoon sifted sugar (1/2
teaspoon cinnamon)

When the mixture stands in stiff peaks on the beater, it is ready for baking. Do not over beat. For a glaze, you may dust the meringue lightly with Granulated sugar

Bake on baking sheets covered with parchment paper about 1 hour or longer, depending on the size. The reason for the use of paper is not only to prevent

sticking but to diffuse the heat. In some famous kitchens the meringues are baked on a thick board or a pan, both greased and floured. Do not remove from the oven at once, but turn off the oven, open the door and leave them for at least 5 minutes. Cool gradually, away from a draft. Remove them from the sheet when cool. If kisses are to be filled, crush the bottom lightly with the thumb while still warm.

Source: 'Joy of Cooking'

Mo's Oatmeal Squares

In a large bowl mix

3 c oatmeal

2/3 c sugar

1/2 c flour

1/2 t salt

Cut in

3/4 c butter or margarine (with hands)

Add

1t vanilla

Press firmly into a greased pan 13" x 9"

Bake 350F for 25 minutes. Cut into squares while still warm.

Mocha Pavlova

4 egg whites
pinch cream of tartar
pinch salt
1 c berry sugar

1t vinegar
1 t instant coffee
2 t cocoa power
1T cornstarch

Beat egg whites, cream of tartar and salt until stiff. Gradually add sugar one spoonful at a time- beating thoroughly after each addition before adding next spoonful. (This is crucial!) Fold in vinegar, coffee, cocoa and cornstarch. Line a cookie sheet with aluminum foil and mound the egg mixture into a circle about 22 cm in diameter. Bake 1 to ¼ hour at 275F(140C) until outside is firm. Turn off oven and let meringue cool in oven. Just before serving, fill with Coffee Cream

Coffee Cream Filling

1 c whipping cream
1 T icing sugar
1t instant coffee

2T kahlua
1T cocoa powder

Dissolve instant coffee in Kahlua and combine with cream and icing sugar in bowl. Beat until thick. Decorate filled pavlova with shaved chocolate. Accompany with strawberries and kiwi

Mom's Sour Cream Rhubarb Pie

4 c cubed rhubarb
1 ½ c sugar

1/3 c flour
1 c sour cream

Topping

½ c flour
½ c brown sugar

¼ c soft butter

Arrange rhubarb in pie shell. Mix flour and sugar together, stir in sour cream. Pour over rhubarb.

Combine topping mixture until crumbly and sprinkle over top. Bake 450F for 15 min and then an additional 45 min at 350 until fruit is tender and filling is set. (It has taken more than 50 minutes for a larger pie shell).

Nanaimo Bars

Base

½ c butter

¼ c sugar

5 T cocoa

1 t vanilla

1 egg

¾ c chopped walnuts

2 c graham cracker crumbs

Place butter, sugar, cocoa, vanilla and egg in bowl and place bowl over a pan of boiling water (or use double boiler). Stir until mixture resembles a custard, Add crumbs and walnuts. Blend well. Press into 9 inch pan.

Icing: Cream ¼ butter. Add 3 T milk and 2 T Bird's vanilla custard powder (or instant vanilla pudding). Blend in 2 c icing sugar. Spread over base as evenly as possible) Let stand while you melt 4 oz semi sweet chocolate with 1 T butter over boiling water (or low heat in microwave). Let cool slightly then spread over custard icing. Refrigerate and cut into small squares.

No Fail Pastry

4 c unsifted flour (lightly spooned in cup)

1 T sugar

2 t salt

1 $\frac{3}{4}$ c solid veg shortening Crisco

1 large egg

1 T white or cider vinegar

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

Put first three ingredients in bowl and mix well with fork. Add shortening and mix with fork until crumbly. In small bowl beat together all other ingredients and combine the two mixtures, stirring with fork until all ingredients are moistened. Divide dough into 4 or 5 portions - depending on how large the pie pans are. Shape each into a flat round patty and wrap in wax paper. Chill for at least $\frac{1}{2}$ hour before rolling out on lightly floured board.

Pastry can be kept in refrigerator up to three days or can be placed in plastic bag and frozen. Thaw until soft enough to roll out.

Notes: Dough can be left in fridge 3 days. Can be frozen- thaw till soft enough to roll. Recipe makes 4 shells or 20 tart shells. Baked shell: prick well bake 12-15 min @ 450F

NY Times Plum Torte

½ c unsalted butter

¾ c sugar

1 c flour, sifted after measuring

1 t baking powder

pinch of salt (omit if using salted butter)

2 eggs

lemon juice and extra sugar

24 pitted plums cut in half

Oven 350F

Cream sugar and butter till light and fluffy. Add eggs and mix well. Add flour, baking powder, salt and beat well.

Spoon into a springform pan (9 Or 10inches) Place plum halves skin side up on top of batter. Sprinkle lightly with lemon juice and cinnamon sugar, depending on sweetness of fruit.

Bake 45- 1 hour Remove cool and remove sides of pan.

Can also use recipe to make apple-cranberry torte. Peel seed and quarter 2-3 large baking apples. Arrange $\frac{1}{2}$ cup of raw cranberries on batter and top with apple slices.

Sprinkle generously with cinnamon sugar and squeeze $\frac{1}{2}$ -1 T of lemon juice.

Peach Raspberry Kuchen

Pastry

Melt $\frac{1}{2}$ c unsalted butter in pan over moderate heat until golden brown. Let cool until it is no longer liquid. Cream butter together with $\frac{1}{3}$ c sugar, 2T brown sugar. Beat in 1 large egg and $\frac{1}{2}$ t vanilla, $\frac{1}{4}$ t almond extract. Sift $1\frac{1}{2}$ c flour with 1 t baking powder and $\frac{3}{4}$ t salt. Beat into dough until it is just combined. Chill 30 minutes then press into bottom and sides of 9 inch tart pan(with removable sides)

Filling

Blanch 2 ripe peaches under hot water to remove skins. Slice in $\frac{1}{8}$ inch slices. Arrange in tart shell, overlapping slightly. Sprinkle with 2 T sugar. Bake in lower third of 375 oven for 20 minutes. Sprinkle on $\frac{1}{2}$ pt raspberries and bake 10 more minutes. Transfer kuchen to a rack and brush fruit with $\frac{1}{4}$ c currant jelly melted and cooled to glaze. Let cool 15 minutes and remove sides of pan.

Peanut Butter Bonbons

2 c peanut butter

½ c margarine

1 lb icing sugar

3 c rice krispies

12 oz choc chip pieces

Melt peanut butter and margarine in saucepan or in microwave. Combine sugar and cereal in large bowl. Pour peanut butter mixture over cereal and blend together with hands, Form into ½ inch balls. Chill until firm. Melt chocolate chips in double boiler or in microwave (with a little butter) Dip balls into chocolate mixture. Chill. Makes about 80 balls.

Plum (or Apple-Cranberry) Torte

½ c unsalted butter

¾ c sugar

1 cup all-purpose flour, sifted

1 t baking powder

2 eggs

pinch of salt

24 pitted purple plums

Oven 350°F. Cream sugar and butter, Add dry ingredients and eggs. Beat well.

Spoon batter into a spring form pan (8, 9 or 10 inches) Place plum halves , skin side up, on top of batter, Sprinkle lightly with some lemon juice, sugar and cinnamon _ sugar dependent on how sweet fruit is.

Bake 45min to 1 hour. Remove and cool. Can freeze. Serve lukewarm and serve plain or with whipped cream.

Variation

Use peeled seeded and sliced raw apples instead of plums.

Sprinkle 1/2 cup raw cranberries over batter and top with apple slices.

Sprinkle with lemon juice and sugar and cinnamon.

Pumpkin Cheesecake

Crust

1½ c ground gingersnap cookies
2 T brown sugar
4 T melted butter

¾ c toasted finely ground hazelnuts,
almonds or pecans

Combine ingredients and pat mixture onto the bottom and sides of a 9 inch springform pan.

Filling

8 oz cream cheese, softened
¼ c sugar
2 T rum or 1 t vanilla essence
1 egg
14-oz can pumpkin
small can evaporated milk

½ cup sugar
2 eggs, slightly beaten
1 t ginger
½ t nutmeg
2 T rum

Topping

2 c sour cream
3 T brown sugar

2 T white rum

On the day ahead, combine cheese, sugar rum or vanilla and cream well. Add egg and beat until smooth. Pour into prepared pan and chill. Combine rest of ingredients and mix well. Pour gently over cheese layer. Bake at 325F for about 1½ hours or until set. The top will be golden and it will probably have a few cracks in it. Remove from oven. Combine topping ingredients, spread gently over the top and return to oven for another 5 minutes. Cool and chill. Decorate with toasted nuts.

Serves 8 generously.

Source: 'More Chef on the run'

Pumpkin Pie

Make a piecrust from no fail pasty recipe.

Filling

2 eggs slightly beaten

1 can pumpkin

1 cup brown sugar

½ tsp. nutmeg

1-1/2 tsp. ginger

1 tsp. cinnamon

¼ tsp. salt

1 can evaporated milk. (1-2/3 cups)

Blend thoroughly in order. Bake at 425F 10 min. Bake 350F 35 min.

Quick Apple Strudel

Pastry

1½ c flour

¼ c sugar

1 egg yolk

¼ t salt

2 T milk

½ c butter

1t lemon juice

Filling

14 c fine dry bread crumbs

¼ c finely chopped walnuts

3 T butter melted

2 medium apples sliced (2 cups)

2 t lemon juice

1 t cinnamon

1/3 c sugar

¼ c raisins (opt)

½ t grated lemon rind

Pastry

Sift flour, sugar and salt, Cut in butter. Blend egg yolk, milk, lemon juice and stir into flour mixture. Roll dough to 8 X 13 rectangle on plastic wrap. Gently invert onto baking sheet. Remove plastic wrap

Filling

Combine crumbs, walnuts and 1 T melted butter. Sprinkle over dough. Drizzle apples with remaining butter and 2 t lemon juice. Add rest of ingredients and toss gently. Place apple mixture down lengthwise down center of dough. Using a spatula loosen dough from baking sheet and fold over the filling , just past the center. Do the other side, overlapping the first. Press together gently and seal edges. Brush dough with lightly beaten egg white. Bake 400 F for 30 minutes. Loosen with spatula and let cool

Rhubarb Strawberry Crumb Pie

Pastry for 9 inch pie shell

3 cups chopped rhubarb
4 cups strawberries, sliced
1 cup sugar
1/3 cup flour

1 cup sour cream
1/2 cup flour
1/2 cup brown sugar
1/4 cup soft butter

Arrange rhubarb and strawberries in unbaked pie shell. Mix sugar and 1/3 cup flour with sour cream and pour evenly over fruit.

Combine 1/2 cup flour, brown sugar and butter until crumbly and sprinkle over top. Bake at 450 degrees F for 15 minutes, reduce heat to 350 degrees and bake another 30 minutes, until fruit is tender. Chill before serving.

Note: Can add cornstarch to thicken. 1 tbsp cornstarch to flour, sugar, sour cream mixture.

Source: Based on the recipe in 'The Harrowsmith Cookbook Volume 1'

Rice Pudding

This dish is a good way to use your leftover rice.

2 c leftover rice

2 eggs

½ c Brown sugar

Cinnamon

Raisins

1½ c milk (make sure there is enough
milk to cover the rice)

Put it in a bain marie and bake in 325 oven for about 45 minutes until no longer jiggly. Make sure you butter your casserole dish well before you put in the mixture.

Rum Cake

2 cups sifted white flour
2 teaspoons baking powder
Pinch salt
¼ t baking soda
½ cup butter
1 cup white sugar

2 eggs, separated
1 t grated orange rind
½ cup orange juice
3 T white rum
¼ t almond extract
¼ t vanilla

Grease two 9" layer cake pans and cover the bottoms with waxed paper, cut to fit. Heat oven to 350F. In a bowl, mix flour, baking powder, salt and baking soda. In another bowl with electric mixer beat butter until soft and creamy; gradually add ¾ cup sugar and continue beating until light and fluffy. Add egg yolks, one at a time, then the orange rind. Combine orange juice, rum and flavourings and blend with egg yolk mixture. Gradually add flour mixture, eating at low speed. In a medium bowl, beat egg white to soft peaks, gradually blend in the remaining ¼ cup sugar and continue beating until stiff peaks form. Fold egg whites gently into batter, then pour into the prepared pans. Bake for about 25 minutes or until

tops spring back when lightly pressed. (They will not rise very high.) Cool in pans on wire racks for ten minutes, then remove. Cool, then refrigerate or freeze. If you freeze the cakes, take them out to thaw two days before assembly. Split cake layers in two and sprinkle each layer with 4 T rum. Spread whipped cream filling between layers and ice top with chocolate icing. Decorate with chocolate coffee beans or chocolate curls.

Whipped Cream Filing

2 t unflavoured gelatin
2 t cold water
1/3 c white rum

1 pint whipping cream
1/2 cup icing sugar

In a small saucepan, combine gelatin and water and heat over low flame until dissolved. Add rum and set aside to cool. Combine cream and icing sugar and beat until thick. Gradually blend in the cooled gelatin mixture with spatula. Refrigerate until needed.

Rum Cake continued...

Chocolate Icing

4 squares unsweetened chocolate

2 large eggs

1 cup icing sugar

6 t soft butter

2 T hot water

In a double boiler over hot not boiling water melt the chocolate. Remove from heat and with a large spoon or beater gradually beat in icing sugar and water. Then beat in eggs, one at a time, the butter, 2 T at a time and continue to beat until smooth. Spread while still warm.

The cake should be taken from the refrigerator about 30 minutes before serving to allow the icing to soften for easier cutting.

Serves 18.

Note: This should be made the day ahead of serving and is well worth the effort for a special occasion.

Source: Chef on the Run

Rum Cake

1 large angel food cake

1/3 c rum or brandy

1 envelope gelatin unflavoured

3/4 c chopped toasted salted almonds

1/4 c cold water

3/4 c butter

4 egg whites

1 c icing sugar

pinch salt

4 egg yolks

1 c whipping cream

Break cake into small pieces. Soften gelatin in water for about 5 minutes then dissolve over hot water (in double boiler). Cream butter. Add sugar gradually and beat in egg yolks one at a time. Beat well after each addition. Add rum and almonds. Carefully fold in warm gelatin.

Beat whites and salt until stiff. Whip one c cream. And fold both whites and cream into almond mixture. Pour mixture over cake pieces and blend slightly. Put into 10" springform pan and refrigerate 3 hours. Unmold and decorate with

remaining whipped cream (whip and sweeten slightly with icing sugar and rum or brandy).

Note: The other Rum Cake recipe is a bit better but this one is much easier

Rum Cream Torte

Crust

1 package chocolate wafers crushed
(2 cups)

½ cup melted butter

Filling

1 package unflavoured gelatin
¼ cup coffee
2/3 cup chocolate chips
1/3 c Tia Maria

1/3 cup white rum
6 egg yolks
1 cup white sugar
1 pint whipping cream, whipped

Garnish

Kiwi fruit, peeled and sliced
Mandarin oranges, drained
Maraschino cherries, halved

Combine wafers and butter and press on bottom and sides of a 9" springform pan. Soak gelatin in coffee to dissolve, mix in chocolate chips then cool slightly. Add 1/3 c Tia Maria. Add rum and set aside. Beat egg yolks until thick, then slowly add sugar, beating constantly. Fold in the cool gelatin mixture, then gently fold in the whipped cream. Pour into wafer-lined pan, wrap well and freeze. This can be made weeks ahead and will keep in the freezer for several months. It can be served frozen or as a refrigerated rum mousse. To serve, remove from pan and decorate with fruit. This recipe makes enough filling for three 8" pies if you prefer.

Source: Based on Recipe in 'Chef on the Run'

Ruth's Plum Kuchen

Pastry

1 c flour
1T sugar
pinch salt

½ c cold butter in cubes
1 egg yolk beaten

Topping

1 c cake crumbs (you can substitute plain cookie crumbs)
½ lb of purple plums pitted and quartered

2 T slivered of sliced almonds
1 t sugar

Combine flour, sugar and salt. Rub in butter until the texture of cornmeal. Stir in egg yolk and stir until mixture begins to clump. Work dough gently with hands to form a ball and press into a lightly greased 8 or 9 inch round baking pan covering bottom only.

Sprinkle with crumbs arrange plum quarter skin side up in concentric circles to cover surface of pastry. Sprinkle with almonds and then sugar. Bake 400F 30 minutes until plums tender and crust is golden.

Note: 1c of cookie crumbs might be too much

Soufflé Frangelico or Grand Marnier

8 oz cream cheese cut into chunks	½ c sugar
5 large eggs	¼ c Frangelico or Grand Marnier
¾ c whipping cream	1/3 c chopped hazel nuts

Place all ingredients except nuts in food processor or blender and blend for 2 minutes. Pour into 4 to 5 cup soufflé dish which has been buttered and coated with sugar. (Size of the dish is important for the soufflé to rise) Refrigerate. About 30 minutes before baking, remove from refrigerator and leave at room temperature. Sprinkle with nuts. Bake at 375°F (190°C) for 55 to 60 minutes until firm, golden and risen to the top of the dish. Serve at once with Frangelico/Grand Marnier Cream

Cream

4 egg yolks	¼ whipping cream
¼ c sugar	¼ liqueur (Grand Marnier or Frangelico)
¾ c light cream	

Beat yolks and sugar together in heavy saucepan until thick and lemon colored. Gradually add the two creams and liqueur, turn heat to medium and continue to cook, stirring well until mixture coats a wooden spoon - about 7 minutes. Watch that it does not curdle. Cool, cover and refrigerate overnight. Serve at room temperature. Makes about 1 ½ c.

Sour Cream Apple Pie

Peel, core and thinly slice about 5 to 7 tart apples (Macintosh/Cortlands/etc.) May need more for a tart pan.

Whisk together

1 c sour cream
2/3 c brown sugar
2 eggs
1/4 t salt

4½ T flour
1 t cinnamon
grating of nutmeg

Pour mixture over apples and toss well to coat. Spoon apples into pastry lined pan. (Use No Fail Pastry recipe)

Streusel Topping

3 T brown sugar
3 T granulated sugar

1 t cinnamon
1 c walnuts

Mix together and sprinkle over apple filling.

Can use remaining pastry to make a lattice topping over pie. Set in middle of 350F oven and bake for 55 to 60 minutes. If crust browns too quickly, cover loosely with foil. Bake until apples are tender and juices are bubbling. Serve warm or cool with whipped cream or ice cream.

Sour Cream Peach Pie

1 c sour cream

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

pinch salt

2 egg yolks well beaten

1 t vanilla

1 T amaretto liqueur (optional)

2 T flour

2 $\frac{1}{2}$ c fresh or canned sliced peaches

Beat together sour cream, sugar, yolks, vanilla, liqueur and set aside.

Sprinkle 1 T flour over bottom of pie crust and arrange peaches on top. (If using canned peaches drain well) Sprinkle remaining flour on top and spread sour cream mixture over peaches.

Bake 425°F for 10 minutes. Reduce heat to 350(180) and bake additional 40 minutes until pie is set and golden. Decorate with whipped cream flavored with brown sugar and amaretto or vanilla.

Pie Crust

½ c soft butter

3 T dark brown sugar

½ c finely chopped walnuts

1 egg beaten

½ t almond extract

1 1/3 c flour

Cream butter and sugar in bowl, add walnuts, egg and extract. Mix in flour to blend. Press dough in bottom and sides of greased quiche pan with removable bottom. Chill 10 minutes

Source: Based on the recipe in 'The Harrowsmith Cookbook Volume 1'

Tia Maria Angel Delight

1 angel food cake

$\frac{3}{4}$ c Kahlua or Tia Maria

12 small Almond Roca bars

2 pint whipping cream

3 T icing sugar

3 T Tia Maria or Kahlua

Cut cake into 3 layers and lay out on counter. Puncture each layer with a skewer and drizzle liqueur evenly over each layer. Combine whipping cream with sugar and extra liqueur and whip until fluffy.

Assemble cake, putting lots of cream in between each layer and along sides and top. Refrigerate overnight or all day to let liqueur soak in. Just before serving, sprinkle top and sides with crushed Almond Roca bars, and decorate with fresh strawberries.

Toasted Almond Shortbread

½ lb butter
½ c fruit sugar (fine sugar)
1 t almond extract or vanilla
¼ t cream of tartar

2 ¾ c cake flour or 2 ½ c flour
½ c toasted almonds, finely chopped
16 oz semi sweet choc melted

Cream butter and blend in rest of ingredients except nuts and chocolate. Cream well using hands if necessary to make stiff dough (add more flour if necessary) Fold in nuts,. Shape into fingers and curve some into crescents. Bake on un-greased sheet in 325 oven for about 10 minutes until just golden. Cool then dip ends into melted choc. Put on racks to harden and store in airtight tins, separating layers with foil or waxed paper.
Makes about 2 dozen.

Note: Only need 8oz of chocolate chips if placed on outside of cookie, not dipped.

Source: Chef on the Run

Walnut Peach Torte

Beat 4 egg whites until stiff
Gradually add $\frac{3}{4}$ c sugar

Fold in $\frac{3}{4}$ c finely chopped walnuts, 2 T melted butter, $\frac{1}{4}$ c flour

Pour into 3 eight-inch pans lined with greased paper. Bake 350f for 15 min or until done

Whip 1 c heavy cream with 2 T icing sugar and some brandy. Layer the cakes with the cream and sliced peaches. Refrigerate at least $\frac{1}{2}$ hour before serving.

Zucchini Oatmeal Cookies

½ c softened butter

¾ c honey

1 egg

2 c whole wheat flour

1 t baking soda

½ t cinnamon

¼ t cloves

¼ t nutmeg

1 c oats

1 c raisins

1 c grated zucchini

Cream butter, honey and egg in a large bowl.

Combine flour and spices in a small bowl, and the oats and raisins in another bowl. Add both to moist ingredients a little at a time. Stir in zucchini gradually until well mixed.

Drop by teaspoonful onto greased cookie sheets and flatten with a fork. Bake at 375°F for 10 to 13 minutes. Makes 5 dozen cookies.

Source: The Harrowsmith Cookbook Volume Two.