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Carrot Cake

Source: Katlyn

2 cups flour
2 teaspoons cinnamon
1 teaspoon salt
2 teaspoons baking soda
4 eggs
1 1/2 cups oil (Canola is best)
2 cups sugar
1lb. Carrots (Unpeeled, with ends cut off)
1 cup pecans

Combine dry ingredients (flour, cinnamon, salt, baking soda) in one bowl. In another bowl, combine the oil and sugar. Add eggs to the second mixture one at a time. Once combined, add dry ingredients a little bit at a time.

Grate carrots in a food processor (You don't necessarily have to use the grating attachment - I just use the blade.) Next, add 1 cup of whatever nuts you choose to use. Add carrots and nuts to the rest of the cake mixture and divide into cake tins or muffin tins. Bake @ 350 degrees (40-50 min)

Note: This cake can be layered - Make three small cakes, and place a mixture of frosting/nuts in between them, before frosting over the entire cake.

Frosting

1 1/2 stick unsalted butter
8 oz cream cheese
1 lb (one box) confectioner's sugar
2 tsp vanilla extract

Make sure butter and sugar are at room temperature. Cream together, then add sugar and vanilla. Beat until silky smooth! :)

Lemon Layer Cake

Source: Cook's Illustrated #89, March-April 2007

Lemon Curd

1 cup lemon juice (about 6 lemons)
1 tsp powdered gelatin
1 1/3 cups granulated sugar
1/8 tsp table salt
4 large eggs
6 large egg yolks (*whites are used for cake*)
8 tbsp unsalted butter, cut into 1-tbsp pieces and frozen

Cake

1 cup whole milk, room temperature
6 large egg whites, room temperature
2 tsp vanilla extract
2 1/4 cups flour
1 3/4 cups granulated sugar
4 tsp baking powder
1 tsp salt
12 tbsp unsalted butter, cut into 12 pieces, soft but still cool

Fluffy Frosting

2 large egg whites
1 cup granulated sugar
1/4 cup water
1 tbsp lemon juice (about 1/2-1 lemon)
1 tbsp corn syrup

Instructions:

Filling:

Measure 1 tbsp lemon juice into a small bowl; sprinkle gelatin over top. Heat remaining lemon juice, sugar, and salt in medium nonreactive saucepan over medium high heat, stirring occasionally, until sugar dissolves and mixture is not but not boiling. Whisk eggs and yolks in large nonreactive bowl. Whisking constantly, slowly pour hot lemon-sugar mixture into eggs, then return mixture to saucepan. Cook over medium-low heat, stirring constantly with heatproof spatula, until mixture registers 170 degrees on instant-read thermometer and is thick enough to leave a trail when spatula is scraped along pan bottom, 4 to 6 minutes. Immediately remove pan from heat and stir in gelatin mixture until dissolved. Stir in frozen

butter until incorporated. Pour filling through fine-mesh strainer into nonreactive bowl (you should have 3 cups). Cover surface directly with plastic wrap; refrigerate until firm enough to spread, at least 4 hours.

Cake:

Adjust oven rack to middle position and heat oven to 350 degrees. Grease and flour two 9-inch-wide by 2-inch-high round cake pans and line with parchment paper. In 2-cup liquid measure or medium bowl, whisk together milk, egg whites, and vanilla.

In bowl of standing mixer fitted with paddle attachment, mix flour, sugar, baking powder, and salt at low speed. With mixer running at low speed, add butter one piece at a time; continue beating until mixture resembles moist crumbs with no visible butter chunks. Add all but 1/2 cup milk mixture to crumbs and beat at medium speed until mixture is pale and fluffy, about 1 1/2 minutes. With mixture running at low speed, add remaining 1/2 cup milk mixture. Increase speed to medium and beat 30 seconds more. Stop mixer and scrape sides of bowl. Return mixer to medium speed and beat 20 seconds longer. Divide batter evenly between cake pans; using rubber spatula, spread batter to pan walls and smooth tops.

Bake until toothpick inserted in center of cakes comes out clean, 23-25 minutes (or about 1 hour 20 minutes for single cake pan). Loosen cakes from sides of pans with small knife, cool in pan 10 minutes, then invert onto greased wire rack; peel off parchment. Invert cakes again; cool completely on rack, about 1 1/2 hours.

Assembly:

Use a serrated knife to cut each cake into 2 even layers. Place bottom layer of 1 cake on cardboard round or cake plate. Using rubber spatula, spread 1 cup lemon filling evenly on cake, leaving a 1/4-inch border around edge; using cardboard round, gently replace top layer. Spread 1 cup filling on top. Using cardboard round, gently slide bottom half of second cake into place. Spread remaining cup filling on top. Using cardboard round, place top layer of second cake. Smooth out any filling that has leaked from sides of cake; cover with plastic wrap and refrigerate while making icing.

Icing:

Combine all ingredients in bowl of standing mixer or large heatproof bowl and set over medium saucepan filled with 1 inch of barley simmering water (do not let bowl touch water). Cook, stirring constantly, until mixture registers 160 degrees on instant read thermometer, 5 to 10 minutes. Remove bowl from heat and transfer mixture to standing mixer fitted with whisk attachment. Beat on medium speed until soft peaks form, about 5 minutes. Increase speed to medium-high and continue to beat until mixture has cooled to room temperature and stiff peaks form, 5 minutes longer. Using icing spatula, spread frosting on cake.

(Cake can be refrigerated for up to 1 day before serving. Icing will hold its fluff for about 3 days, but no more!)

New York Cheesecake

Source: Cooks Illustrated

https://www.cooksillustrated.com/recipes/8208-foolproof-new-york-cheesecake?incode=MCSCM00L0&ref=new_search_experience_1

Ingredients

Crust

6 whole graham crackers, broken into pieces
⅓ cup packed (2 1/3 ounces) dark brown sugar
½ cup (2 1/2 ounces) all-purpose flour
¼ teaspoon salt
7 tablespoons unsalted butter, melted

Filling

2 ½ pounds cream cheese, softened
1 ½ cups (10 1/2 ounces) granulated sugar
⅛ teaspoon salt
⅓ cup sour cream
2 teaspoons lemon juice
2 teaspoons vanilla extract
6 large eggs
2 large egg yolks

Instructions

This cheesecake takes at least 12 hours to make (including chilling), so we recommend making it the day before serving. An accurate oven thermometer and instant-read thermometer are essential. To ensure proper baking, check that the oven thermometer is holding steady at 200 degrees and refrain from frequently taking the temperature of the cheesecake (unless it is within a few degrees of 165, allow 20 minutes between checking). Keep a close eye on the cheesecake in step 5 to prevent overbrowning.

1. FOR THE CRUST:

Adjust oven racks to upper-middle and lower-middle positions and heat oven to 325 degrees.

Process cracker pieces and sugar in food processor until finely ground, about 30 seconds. Add flour and salt and pulse to combine, 2 pulses. Add 6 tablespoons melted butter and pulse until crumbs are evenly moistened, about 10 pulses.

Brush bottom of 9-inch springform pan with 1/2 tablespoon melted butter. Using your hands, press crumb mixture evenly into pan bottom. Using flat bottom of measuring cup or ramekin, firmly pack crust into pan.

Bake on lower-middle rack until fragrant and beginning to brown around edges, about 13 minutes. Transfer to rimmed baking sheet and set aside to cool completely. Reduce oven temperature to 200 degrees.

2. FOR THE FILLING:

Using stand mixer fitted with paddle, beat cream cheese, 3/4 cup sugar, and salt at medium-low speed until combined, about 1 minute. Beat in remaining 3/4 cup sugar until combined, about 1 minute. Scrape beater and bowl well; add sour cream, lemon juice, and vanilla and beat at low speed until combined, about 1 minute.

Add egg yolks and beat at medium-low speed until thoroughly combined, about 1 minute. Scrape bowl and beater. Add whole eggs two at a time, beating until thoroughly combined, about 30 seconds after each addition. Pour filling through fine-mesh strainer set in large bowl, pressing against strainer with rubber spatula or back of ladle to help filling pass through strainer.

Brush sides of springform pan with remaining 1/2 tablespoon melted butter. Pour filling into crust and set aside for 10 minutes to allow air bubbles to rise to top. Gently draw tines of fork across surface of cake to pop air bubbles that have risen to surface.

When oven thermometer reads 200 degrees, bake cheesecake on lower rack for 45 minutes. After 45 minutes, remove cake from oven and use toothpick to pierce any bubbles that have risen to surface. Return to oven and continue to bake until center registers 165 degrees, 2 1/4 to 2 3/4 hours longer. Remove cake from oven and increase oven temperature to 500 degrees.

When oven is at 500 degrees, bake cheesecake on upper rack until top is evenly browned, 4 to 12 minutes. Let cool for 5 minutes; run paring knife between cheesecake and side of springform pan. Let cheesecake cool until barely warm, 2 1/2 to 3 hours. Wrap tightly in plastic wrap and refrigerate until cold and firmly set, at least 6 hours. (Leftovers can be refrigerated for up to 4 days.)

To unmold cheesecake, remove sides of pan. Slide thin metal spatula between crust and pan bottom to loosen, then slide cheesecake onto serving plate. Let cheesecake stand at room temperature for about 30 minutes. To slice, dip sharp knife in very hot water and wipe dry between cuts. Serve.

Coconut-Pineapple Cake

From: <http://www.tasteofhome.com/recipes/pineapple-coconut--cake>

Ingredients

5 eggs, separated

Cake

1-1/2 cups all-purpose flour

2-1/2 teaspoons baking powder

(egg yolks)

1 cup sugar

1/4 cup butter, melted

2 teaspoons coconut extract

1 teaspoon vanilla extract

(1/2 cup reserved pineapple juice)

(egg whites)

1/4 cup sugar

Mousse

2 cups heavy whipping cream

1/2 cup confectioners' sugar

(Low sweet: 1/4 cup)

1 packages (8 ounces each) cream cheese, softened

1/2 can (20 oz) crushed pineapple

1/4 cup confectioner's sugar

1 cups flaked coconut

1/2 tsp (?) Salt

Topping

3 cups flaked coconut

Instructions

Cake:

Place egg whites in a large bowl; let stand at room temperature for 30 minutes. Drain pineapple, reserving 1 cup juice; set aside.

Preheat oven to 350°. In a small bowl, combine flour and baking powder. In another bowl, beat egg yolks until slightly thickened. Gradually add 1 cup sugar, beating on high speed until thick and lemon-colored. Beat in butter, extracts and 1/2 cup reserved juice. Add dry ingredients; beat until well blended.

Beat egg whites with clean beaters on medium speed until soft peaks form. Gradually add 1/4 cup sugar, 1 tablespoon at a time, beating on high until stiff peaks form. Fold into batter.

Transfer to two greased and floured 9-in. round baking pans. Bake 18-22 minutes or until cake springs back when lightly touched. Cool 10 minutes before removing from pans to wire racks to cool completely.

Mousse:

In a large bowl, beat cream until it begins to thicken. Add 1/2 cup confectioners' sugar; beat until stiff peaks form.

In another bowl, beat cream cheese, pineapple and remaining confectioners' sugar until blended; stir in 1 cup coconut. Fold in whipped cream. Cover and refrigerate at least 1 hour.

Assembly:

Cut each cake horizontally into two layers. Place bottom layer on a serving plate; drizzle with 2 tablespoons reserved juice. Spread with 2 cups mousse. Repeat layers twice. Top with remaining cake layer and drizzle with remaining juice. Spread remaining mousse over top and sides of cake. Press remaining coconut onto top and sides. Refrigerate at least 1 hour before serving.

Pound Cake (Mina)

Source: Nana

1 c butter, softened
1 cup sugar
1/2 tsp salt
1 1/2 tsp vanilla
4 eggs
2 3/4 c flour
1/2 tsp baking powder
1/2 tsp baking soda
1 c milk (or buttermilk)

Sift flour, baking powder, baking soda, and salt.

Cream butter until soft and fluffy.

Add sugar 2 tablespoons at a time, creaming thoroughly after each addition.

Add vanilla, blending well.

Beat in eggs, one at a time, beating thoroughly after each.

Alternately add flour and milk, beginning and ending with flour. Beat well after each addition. Prolonged beating and creaming of all ingredients is essential if making a good pound cake.

Bake in 325 degrees for 1 hour + 15 minutes or until done. Bake in butter and sprinkle or dust in loaf pan. Cool 15 minutes in pan.

Pound Cake (Maria)

Source: Nana

1 c butter, softened

1 2/3 cup sugar

5 eggs

2 cups flour

1/2 c milk

1 tsp vanilla

2 tsp baking powder

Work butter until creamy, beat in sugar and eggs, one at a time. When creamy, fold in flour with a spoon. If desired, add 1 tablespoon caraway seeds with flour. Bake 300f in buttered or floured bread tin 1 1/2 hours in slow oven. Excellent for electric beater.

Blueberry Coffee Cake

From Terri Miller

Topping:

2 tbsp butter (soft)
1/2 cup brown sugar, firmly packed
1 tsp cinnamon
2 tbsp flour

Batter:

1 1/2 cups flour
2 tsp baking powder
1/2 tsp salt
3/4 cup sugar
1/4 cup butter (soft)
1 egg
1/2 cup milk
1 tsp vanilla

1 cup blueberries

Instructions:

- Preheat oven to 375f.

Topping:

- Mix all topping ingredients in a small bowl with a fork until crumbly. Set aside.

Cake:

- Sift or whisk dry ingredients together in a large bowl.
- Add butter, egg, milk, and vanilla, and beat with mixer or by hand for 2 minutes. Scrape sides and bottom of bowl down halfway through beating. Beat only until well blended.
- Add blueberries and stir in gently. Spread batter into a greased 8x8 pan, ensuring that blueberries are all covered by at least a small amount of batter.
- Sprinkle cake with topping mixture. Bake for 30-40 minutes, or until a chopstick or kebab inserted into middle of cake comes out clean.

"Tiger Bait" Cheesecake

Ingredients:

Crust (Original)

2 cups gram cracker crumbs (1 pack of Gram Crackers)
1 stick of butter

Crust (Improved)

2 cups gram cracker crumbs (1 pack of Gram Crackers)
1/2 cup flour
1 stick of butter

First Layer

2 packs cream cheese
1/2 cup sugar (*Joe omits this in his?*)
3 large eggs
1 tbsp + 1 tsp flour

Second Layer

1/2 cup sugar
16 oz sour cream
1 tsp vanilla.

Toppings

Sliced almonds
Ground Cinnamon

Instructions:

1. Preheat oven to 350-degrees.
2. Melt butter in a pan, and pour into the bottom of a springform pan. Press gram cracker crumbs into melted butter to create the cake crust.
3. Melt butter in a pan, and pour into the bottom of a springform pan. Press gram cracker crumbs into melted butter to create the cake crust.

Bake crust at 350-degrees for 7-12 minutes, until it has reached desired crispness.

4. With a stand mixer, beat cream cheese and 1/2 cup sugar until smooth and creamy, about 5 minutes. Add eggs, one at a time, and beat well after each addition.

Pour mixture into crust and bake at 350-degrees for 20 minutes, or until the cake sets.

5. Allow the cake to cool completely (*or just be careful with this next step*). In a bowl, whisk together sour cream, vanilla, and 1/2 cup sugar until thickened slightly. Pour over cooled cheesecake (*if the cheesecake is still warm, carefully lay the top out instead of pouring*).

Bake topping at 350-degrees for 10 minutes.

6. Let cake cool completely, and refrigerate for 24 hours before serving for best results. At least be sure cake is fully chilled before removing from springform pan.
7. Garnish cake with sliced almonds and ground cinnamon, if desired.

German Chocolate Cake

Ingredients (Cake)

2 cups all-purpose flour
2 cups sugar
 $\frac{3}{4}$ cup unsweetened cocoa powder
2 teaspoons baking powder
 $1\frac{1}{2}$ teaspoons baking soda
1 teaspoon salt
1 teaspoon espresso powder

1 cup milk
 $\frac{1}{2}$ cup vegetable or canola oil
2 eggs
2 teaspoons vanilla extract
1 cup boiling water

Ingredients (Frosting)

4 egg yolks
1 can evaporated milk (12 ounces)

1 cup granulated sugar (7 ounces)
 $\frac{1}{4}$ cup packed light brown sugar (1 $\frac{3}{4}$ ounces)
6 tbsp unsalted butter, cut into 6 pieces
 $\frac{1}{2}$ tsp salt

2 tsp vanilla extract
2 $\frac{1}{2}$ cups unsweetened shredded coconut (7 ounces)
1 $\frac{1}{2}$ cups finely chopped pecans (6 $\frac{1}{2}$ ounces), toasted on a baking sheet in 350-degree oven for ~8 minutes

Ingredients (Frosting++) (Lazy+More Version)

4 egg yolks
2 whole eggs
1 can evaporated milk (12 ounces)
 $\frac{3}{4}$ cup milk

1 $\frac{1}{4}$ cup granulated sugar (9 ounces)

1/2 cup packed light brown sugar (3.5 ounces)

9 tbsp unsalted butter, cut into 9 pieces

3/4 tsp salt

3 tsp vanilla extract

3 1/2 cups unsweetened shredded coconut (12 ounces)

2 3/4 cups finely chopped pecans (10 ounces)

Instructions

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.

FOR THE CAKE:

2. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
3. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
4. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center comes out clean.
5. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.

FOR THE FROSTING:

1. Whisk yolks in medium saucepan; gradually whisk in evaporated milk. Add sugars, butter, and salt and cook over medium-high heat, whisking constantly, until mixture is boiling, frothy, and slightly thickened, about 6 minutes.
2. Transfer mixture to bowl, whisk in vanilla, then stir in coconut.
3. Cool until just warm, cover with plastic wrap, and refrigerate until cool or cold, at least 2 hours or up to 3 days. (Pecans are stirred in just before cake assembly.)

Strawberry Shortcakes (Biscuits)

Source: Cook's Illustrated

Ingredients

Topping

3 pints fresh strawberries, hulled; 1 pint crushed with potato masher or fork, 2 pints quartered
6 tablespoons granulated sugar

Shortcakes

2 cups bleached all-purpose flour,
plus more for work surface and biscuit cutter
½ teaspoon table salt
1 tablespoon baking powder
3 tablespoons granulated sugar
2 tablespoons granulated sugar for sprinkling
1 stick (8 tbs) unsalted butter, frozen
1 egg, beaten
½ cup half-and-half
1 tablespoon half-and-half
1 egg white, lightly beaten

Whipped Cream

1 cup heavy cream, chilled (preferably pasteurized or pasteurized organic)
1 tablespoon granulated sugar
1 teaspoon vanilla extract

Instructions

After cutting six perfect rounds of dough, you can re-knead the scraps and repeat the cutting process to get one or two more rounds. These shortcakes will be a little tougher and less attractive than those from the first cutting.

If you prefer to make the shortcake dough in the food processor, pulse the dry ingredients to combine them, then add cold butter that has been cut into half-inch pieces and continue to pulse until the mixture looks like coarse cornmeal flecked with pea-sized bits of butter. Pour the mixture into a bowl; stir in the egg and half-and-half with a rubber spatula until the mixture comes together. Continue with step 4 of the recipe instructions.

Mix crushed and quartered berries with sugar in medium bowl; set aside while preparing biscuits (or up to 2 hours).

Adjust oven rack to lower middle position; heat oven to 425 degrees. Mix flour, salt, baking powder, and 3 tablespoons sugar in medium bowl. Using large holes of box grater, grate butter into dry ingredients. Toss butter with flour to coat. Use pastry cutter to finish cutting butter into flour. Or scoop up coated butter with both hands, then quickly rub butter into dry ingredients with fingertips until most of butter pieces are size of split peas.

Mix beaten egg with half-and-half; pour into flour mixture. Toss with fork until large clumps form. Turn mixture onto floured work surface and lightly knead until it comes together.

Pat dough into 9- by 6-inch rectangle, 3/4 inch thick. Flour 2 3/4-inch biscuit cutter; cut 6 dough rounds. Place 1 inch apart on small baking sheet; brush dough tops with egg white and sprinkle with remaining sugar. (Can be covered and refrigerated up to 2 hours before baking.) Bake until golden brown, 12 to 14 minutes. Place baking sheet on wire rack; cool cakes until warm, about 10 minutes.

Chill a nonreactive, deep, 1 1/2-quart bowl and beaters for mixer in freezer for at least 20 minutes. Add cream, sugar, and vanilla to chilled bowl; beat on low speed until small bubbles form, about 30 seconds. Increase speed to medium; continue beating until beaters leave a trail, about 30 seconds more. Increase speed to high; continue beating until cream is smooth, thick, and nearly doubled in volume, about 20 seconds for soft peaks or about 30 seconds for stiff peaks. If necessary, finish beating by hand to adjust consistency. (Can be transferred to fine sieve or strainer set over measuring cup and refrigerated up to 8 hours).

Split each cake crosswise; spoon a portion of berries and then a dollop of whipped cream over each cake bottom. Cap with cake top; serve immediately.

Apricot Cake (WIP)

Attempt to reconstruct cake Philomena made for Joseph...

Cake Recipe (I suspect) is one of these:

White Cake or Snow Cake

1/2 cup butter
1 cup sugar
1/2 cup milk
1 1/2 cups flour
2 tsp baking powder
1/4 tsp salt
3 egg whites
1/2 tsp vanilla

Beat egg whites until stiff, add 1/2c sugar, and set aside. Cream butter, add remaining sugar gradually, while beating constantly. Mix and sift dry ingredients and add alternatively with milk. Fold in egg whites. Add flavoring. Bake 45 minutes in a moderate oven (350f)

Gold Cake

1/2 cup butter
1 cup sugar
1 egg
5 egg yolks
1 3/4 cups flour
2 1/2 tsp baking powder
1/4 tsp salt
1/2 cup milk
1/2 tsp vanilla

Cream butter and add sugar gradually while beating constantly; add egg yolks and egg well beaten. Mix and sift dry ingredients and add alternatively with milk to first mixture. Add vanilla, turn into buttered and floured 9 x 12 inch cake tin. Bake 45 minutes in moderate oven (350f). Frost as desired.

Two-Egg Cake

1/3 cup butter
1 cup sugar
2 eggs, well beaten
1/2 cup milk
1 3/4 cups flour
1/2 tsp salt
1/2 tsp vanilla
2 tsp baking powder

1. Measure all ingredients. Sift flour before measuring. Out of sugar called for in recipe, reserve 1 tbsp for each egg white used. Have eggs at room temperature
 2. Take butter from refrigerator long enough in advance so that it is easy to work, but not melted. Work with wooden spoon until soft and creamy. Add remaining sugar gradually, beating until light
 3. If eggs are to be added whole, beat thoroughly and add reserved sugar. If eggs are to be separated, beat whites until stiff but not dry and beat in sugar reserved for the purpose, and set aside; beat yolks thoroughly with same beater
 4. Add beaten eggs or yolks to butter and sugar mixture
 5. Add dry ingredients and liquid alternately. Beat thoroughly but do not stir.
 6. Fold in egg whites, if eggs were separated.
- To bake: Pour into buttered loaf or two 8-inch layer cake pans and bake 20 to 30 minutes in moderately hot oven (375f)

Boston Favorite Cake

2/3 cup butter
1 7/8 cups sugar
4 eggs
1 cup milk
3 1/2 cups flour
1/2 tsp salt
1 tsp vanilla
5 tsp baking powder

Mix as Two-Egg cake.

Nana's note: Bake 50 minutes

Apricot filling:

They're supposedly just stewed apricots. Not sure if she used dried or fresh? People remember her only adding a tablespoon or two of water, so presumably fresh?

Thomas recalls them being dried, though. It's possible she used dried apricots, soaked them overnight, then stewed them in a small amount of water.

If using dried (and not soaking them) recipe is something like:

Stewed Apricots

<https://www.food.com/recipe/stewed-dried-apricots-226005>

$\frac{1}{2}$ lb dried apricot

3 cups cold water

$\frac{1}{4}$ - $\frac{1}{3}$ cup sugar

- Wash apricots quickly but thoroughly in cold water. Place them in a saucepan.
- Add water, cover, and allow to soak 2-3 hours.
- Bring to boil (using the same water), cover, and simmer very gently for 15 minutes or until tender.
- Just before removing from heat, stir in sugar.
- Serve warm or cold with cream.

Chocolate Ganache:

It was:

- "slightly soft at room temperature"
- "hard when taken out of the fridge; but it would be crumbly if broken when it's cold; it wouldn't crack apart."

So, a slightly harder-side standard ganache. The simplest recipe is 1:1 chocolate to cream. To make it a bit harder, you can use a higher ratio of chocolate to cream:

<https://sugarspunrun.com/chocolate-ganache-recipe/>

- 8 oz (226 g) semisweet or dark (I like to use 60%) chocolate, finely chopped
(alternatively you can use couverture chocolate, see notes)
- 1 cup (236 ml) heavy whipping cream

Instructions

- Place chopped chocolate in a medium-sized heatproof bowl and set aside.
- Pour heavy cream into a small saucepan and heat over medium/low heat just until cream comes to a simmer.
- Once cream is simmering, remove from heat and pour evenly over chocolate (do not stir). Cover with foil or plastic
- After 5 minutes, remove cover and use a whisk to gently whisk chocolate and cream together until completely melted and smooth (note that this may take a minute and the mixture may look separated and piece-y at first, just keep stirring!). Try not to whisk too vigorously or you may incorporate air bubbles into the ganache.
- Use as desired! If ganache is too thin immediately after preparing, let it sit for several minutes before using.

Most ganache is soft at room temperature, probably *too* soft. It's like peanut butter consistency. I think ganaches are harder when the ratio of chocolate:cream is higher?

Tentative Recipe 1:

1 3/4 cups flour (sifted **before** measuring)
2 tsp baking powder
1/2 tsp salt
1 cup sugar, divided (6 1/8oz / 175g) + (1/8oz / 28g)
1/3 cup butter (5tbsp + 1tsp / ~76g)
2 eggs, well beaten
1/2 cup milk
1/2 tsp vanilla
1/2 lb dried apricots
1 1/2 cups water

1. Measure all ingredients. Sift flour before measuring. Out of sugar called for in recipe, reserve 1 tbsp for each egg white used. Have eggs at room temperature
 2. Take butter from refrigerator long enough in advance so that it is easy to work, but not melted. Work with wooden spoon until soft and creamy. Add remaining sugar gradually, beating until light
 3. If eggs are to be added whole, beat thoroughly and add reserved sugar. If eggs are to be separated, beat whites until stiff but not dry and beat in sugar reserved for the purpose, and set aside; beat yolks thoroughly with same beater
 4. Add beaten eggs or yolks to butter and sugar mixture
 5. Add dry ingredients and liquid alternately. Beat thoroughly but do not stir.
 6. Fold in egg whites, if eggs were separated.
- To bake: Pour into buttered loaf or two 8-inch layer cake pans and bake 20 to 30 minutes in moderately hot oven (375f)

Feedback: Main thing is chocolate is too dark. It should probably be milk chocolate (use choco chips?)

Cake tore unevenly when I took it out of the pan. I should try a springform next time.

Apricots should be soaked overnight and stewed with sugar. They were slightly too firm.

The cake recipe as-is seemed correct. But we can try the "boston favorite" one next time. Maybe it'll be less annoying to measure everything out?

Tentative Recipe 2:

Cake:

1 3/4 cups flour (283g / 10oz)
(sifted **before** measuring)
2 tsp baking powder
1/2 tsp salt

1 cup sugar, divided (200g / 7oz)
7/8 cup sugar for butter (170g)
2 tbsp sugar for eggs (30g)

1/3 cup butter (5tbsp + 1tsp / ~76g)
2 eggs, well beaten

1/2 cup milk
1/2 tsp vanilla

Filling:

1/2 lb dried apricots
3 cups water(? less if overnight?)
1/8 cup sugar(? or just in tbsp?)

Frosting:

8oz Milk Chocolate Chips
1 cup Heavy Cream

1. Measure all ingredients. Sift flour before measuring. Out of sugar called for in recipe, reserve 1 tbsp for each egg white used. Have eggs at room temperature
2. Take butter from refrigerator long enough in advance so that it is easy to work, but not melted. Work with wooden spoon until soft and creamy. Add remaining sugar gradually, beating until light
3. If eggs are to be added whole, beat thoroughly and add reserved sugar. If eggs are to be separated, beat whites until stiff but not dry and beat in sugar reserved for the purpose, and set aside; beat yolks thoroughly with same beater
4. Add beaten eggs or yolks to butter and sugar mixture
5. Add dry ingredients and liquid alternately. Beat thoroughly but do not stir.
6. Fold in egg whites, if eggs were separated.

To bake: Pour into buttered loaf or two 8-inch layer cake pans and bake 20 to 30 minutes in moderately hot oven (375f)

Bavarian Apple Cake

Source: <https://www.cooks.com/recipe/2g4wh3mu/bavarian-apple-cake.html?k=r8ppib3x>

Ingredients

- 2 c. flour
- 1 3/4 c. sugar
- 1 tsp. baking soda
- 1 c. oil
- 3 eggs, slightly beaten
- 1 tsp. cinnamon
- 1/4 tsp. salt
- 5 cooking apples, peeled & thinly sliced (4 c.)
- 1/2 c. chopped pecans or walnuts
- 1/4-1/2 c. confectioners' sugar

Preheat oven to 350 degrees. Combine first seven ingredients; add apples and nuts. Spread batter into an ungreased sheet cake pan (approximately 11"x14"). Bake 35 minutes or until center springs back when touched lightly. Allow to cool slightly and serve in squares with a dusting of sugar on each.

NOTE: The batter will be thick and chunky. Do not grease or flour the pan. This cake can also be baked in a 9"x13" baking pan for 55 to 60 minutes.