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Cakes

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 ⅓ ounces) dark brown sugar
½ cup (2 ½ ounces) all-purpose flour
¼ teaspoon salt
7 tablespoons unsalted butter, melted

Filling

2 ½ pounds cream cheese, softened
1 ½ cups (10 ½ 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 ½ 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 flours 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 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.

Cookies

Chocolate Chip Cookies

Source: Cook's Illustrated

Prep Time:1 hour

Cook Time:28 minutes

Total Time:1 hour 30 minutes

Ingredients:

Single Recipe	Double Recipe
1¾ cups unbleached all-purpose flour (8¾ ounces)	17.5 oz (1lb, 1.5oz) unbleached all-purpose flour
½ teaspoon baking soda	1 tsp baking soda
14 tablespoons (7 ounces) unsalted butter, divided	20 tbsp + 8 tbsp unsalted butter (2.5 sticks + 1 stick)
¾ cup (5¼ ounces) dark brown sugar	10.5 oz dark brown sugar
½ cup (3½ ounces) granulated sugar	7 oz granulated sugar
1 teaspoon salt	2 teaspoon salt
2 teaspoons vanilla extract	1 tbsp vanilla extract
1 egg	2 egg
1 egg yolk	2 egg yolk
1¼ cups semisweet chocolate chips	2.5 cups semisweet chocolate chips
¾ cup chopped pecans or walnuts, toasted (optional)	1.5 cup chopped pecans or walnuts, toasted (optional)

Directions:

1. Preheat oven to 375 degrees F.
2. In a medium bowl, whisk together the flour and baking soda; set aside.
3. Heat 10 tablespoons of the butter in a 10-inch stainless steel or cast iron skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma, 1 to 3 minutes.

Remove skillet from heat and transfer the browned butter to a large heatproof mixing bowl. Stir the remaining 4 tablespoons butter into the hot browned butter until completely melted. Set aside and let cool to room temperature.

4. Add both sugars, salt, and vanilla to the bowl with the butter and whisk until fully incorporated. Add the egg and egg yolk and whisk until the mixture is smooth with no sugar lumps remaining, about 30 seconds.

Let the mixture stand for 3 minutes, then whisk for 30 seconds. Repeat this process of resting and whisking 2 more times (3 times in total) until the mixture is thick, smooth, and shiny.

Using a rubber spatula or wooden spoon, stir in the flour mixture until just combined, about 1 minute. Stir in the chocolate chips and give the dough a final stir to ensure there are no hidden flour pockets.

5. Scoop the dough onto prepared baking sheets in 1-2tbsp portions, and arrange them 2 inches apart on the prepared baking sheets, about 9-12 dough balls per sheet.
6. Bake the cookies 1 tray at a time until the cookies are golden brown but still puffy, and the edges have begun to brown but centers are still soft, 10 to 14 minutes (usually ~12), rotating the baking sheet halfway through baking. Transfer the baking sheet to wire rack and allow cookies to cool completely before serving. Cookies can be stored in an airtight container at room temperature for up to 3 days.

Chocolate Fudge Cookies

Source: Kaitlyn

2 1/3 Cups Sugar

8 Eggs

4 tsp vanilla

4 tsp espresso mix

2 Sticks Butter

32 oz chocolate chips

1 1/4 cups cocoa powder

1 tsp baking powder

1/2 tsp salt

8 cups walnuts, chopped (*using a food processor*)

Beat eggs & sugar, coffee & vanilla in mixer until fluffy (about 8-10 minutes). Meanwhile, melt together bittersweet chocolate and butter in a small double boiler pot.

In a medium bowl, combine, cocoa powder, baking powder, salt, chocolate chips and chopped walnuts. Add melted chocolate and butter to egg mixture and beat until well combined.

Fold flour mixture into egg/chocolate mixture. Use a medium sized ice-cream scoop and place cookies on sheet trays lined with parchment paper.

Bake at 350 degrees for about 9 - 12 minutes.

(Kait's Note: they look and bake cuter when you don't press them down after scooping them onto the trays!)

Cookies

Coconut Macaroons

14 oz package **unsweetened**, flaked coconut

1/4 - 1/3 cup raw honey, slightly heated

1/2 tsp vanilla extract

3 egg whites, room temperature

Pinch of salt

Butter or oil, for greasing

Preheat oven to 350F

Grease a baking sheet with butter or oil, or line it with parchment paper.

Beat egg whites in a mixer or bowl until they thicken, and soft peaks begin to form.

Add honey, vanilla, and salt, continuing to mix until homogenized. Then, add coconut flakes.

Wet your hands. Squeeze spoonfuls of coconut mixture together into ball-shaped cookies, and arrange on baking sheet.

Bake cookies until slightly golden and toasted-looking, about 15 minutes. Allow them to cool for at least 30 minutes.

Cookies

Snowball Cookies

Source: Nana

1/4 lb butter
2 tablespoons sugar
1 teaspoon vanilla
1 cup brazil nuts (chopped fine)
1/8 teaspoon salt
1 cup sifted flour

Mix and roll into small balls. Cook 325 degrees about 30 minutes. While slightly warm, roll in confectioners sugar, when cool roll again in sugar.

Cardamom Cookies

Ingredients

1/2 cup soft butter

1/4 tsp salt

1 tsp crushed cardamom

1 cup sugar

1 egg

1 3/4 cups sifted flour

1 1/2 tsp baking powder

Sift flour and baking powder together. Mix butter, salt, and crushed cardamom. Add sugar, egg, and flour mixture. Mix well. Refrigerate for 2 hours, then shape in 1 inch balls and place on a lightly greased cookie sheet. Press flat with bottom of glass dipped in water, (I like to place a thin cloth over the bottom of the glass and wet the cloth). Bake at 375 for 10 minutes. Cool and store in an airtight container.

Mom's variation:

1/2 cup butter or marg

1 3/4 cup self rising flour

1 tsp cardamom

1 cup sugar

1 egg

Mix all ingredients in bowl. Form into balls. Flatten with glass dipped in water. Bake at 375 for 10 minutes.

Pumpkin Chocolate Chip Cookies

Pumpkin chocolate chip cookies

1 cup sugar

1 cup canned pumpkin (Mom uses pureed squash)

1/2 cup shortening (Mom uses 3/8 cup canola oil)

1 tablespoon grated orange peel (Mom omits this)

2 cups all-purpose flour* (Mom uses 1 1/3 cups brown rice flour and 2/3 cup soy flour for GF cookies. I've used Red Mills One-For-One GF flour. Your preferred brand should work fine. It's a very forgiving recipe.)

(*If you use self-rising flour, omit the baking powder, baking soda, and salt. Mom uses SRF unless she's making GF cookies because Dad can't have baking powder.)

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 cup raisins (Mom omits this)

1/2 cup chopped nuts (Mom omits this)

1/2 cup semisweet chocolate chips (Mom actually just puts three chips on top of each cookie, but I prefer more!)

Heat oven to 375°F.

Recipe: Mix wet ingredients, sugar, and orange peel. Add dry ingredients except raisins, nuts, and/or chocolate chips. Mix. Add raisins, nuts, and/or chocolate chips. Stir.

Mom: Mix everything except chocolate chips in the bowl.

Recipe: Drop rounded teaspoonfuls onto ungreased cookie sheet. Bake until light brown, 8-10 minutes. Immediately remove and cool.

Mom: Roll small balls of dough and press gently flat. Top with three chocolate chips each. Bake. Cool on wire racks.

Store between layers of wax paper.

Lemon Drop Cookies

~4.5 dozen

Ingredients

- 3 3/4 cups of all purpose, unbleached flour
- 1 tbsp of baking powder
- 2/3 cup sugar
- 4 eggs
- 1 cup of melted butter that has cooled down, not hot.
- ~1/4 cup of milk
- 1/8 tsp of salt
- zest of 1 lemon for cookie and zest of 1 lemon for icing (I used extra zest!)
- 2 tbsp lemon extract + 1 tsp for icing

12 minutes seemed right in the oven (was slightly higher than 350 due to ancient heating system).

1. In a large bowl, cream butter and sugar together until fluffy, add eggs one at a time, then the extract and zest.
2. In a smaller bowl whisk the flour, salt and baking powder, then slowly add to the creamed mixture alternately with the milk, you might not have to use all the milk.
3. When everything is incorporated, let the dough rest for 5 minutes or wrap and chill overnight.
4. Heat oven to 350 degrees. and place cookies on a parchment lined baking sheet.
5. To form the knots I like to use a cookie scoop so all will be similar in size, then take the scoop of dough and roll it into a log about 5 or 6 inches, it's the length of a bench scraper, that's how I measure mine.
6. Then take one side of the log and spiral it into a circle, you can tuck the other end down or up, it doesn't matter.
7. Bake for 12 to 15 minutes according to your oven, mine took exactly 12 minutes, you want the underneath to be golden brown, not dark brown.
8. Cool on racks.
9. TRADITIONAL LEMON ICING
 1. One and one half cups of powdered sugar
 2. zest of 1 lemon
 3. One teaspoon of lemon extract

4. and lemon juice to get the right consistency.

10. I always taste my icing to make sure it has the right amount of lemon, you can always add more, and I also like to brush my icing on instead of dipping., personal preference.
11. After frosting immediately put your sprinkles on and then let the whole cookie dry for about an hour.
12. You can keep them in tins with wax paper in between, or you can freeze them in an airtight container right after they bake and cool down, then frost them a day or two ahead before you'll be eating them.

1. LIMONCELLO ICING

1. One and one half cups of powdered sugar
2. Five tablespoons of limoncello Liqueur
3. zest of 1 lemon

Chocolate Chip Cookies

Source: Cook's Illustrated

Prep Time: 1 hour

Cook Time: 28 minutes

Total Time: 1 hour 30 minutes

Ingredients:

Single Recipe	Double Recipe
1¾ cups unbleached all-purpose flour (8¾ ounces)	17.5 oz (1lb, 1.5oz) unbleached all-purpose flour
½ teaspoon baking soda	1 tsp baking soda
14 tablespoons (7 ounces) unsalted butter, divided	20 tbsp + 8 tbsp unsalted butter (2.5 sticks + 1 stick)
¾ cup (5¼ ounces) dark brown sugar	10.5 oz dark brown sugar
½ cup (3½ ounces) granulated sugar	7 oz granulated sugar
1 teaspoon salt	2 teaspoon salt
2 teaspoons vanilla extract	1 tbsp vanilla extract
1 egg	2 egg
1 egg yolk	2 egg yolk
1¼ cups semisweet chocolate chips	2.5 cups semisweet chocolate chips
¾ cup chopped pecans or walnuts, toasted (optional)	1.5 cup chopped pecans or walnuts, toasted (optional)

Directions:

1. Preheat oven to 375 degrees F.
 2. In a medium bowl, whisk together the flour and baking soda; set aside.
 3. Heat 10 tablespoons of the butter in a 10-inch stainless steel or cast iron skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma, 1 to 3 minutes.
- Remove skillet from heat and transfer the browned butter to a large heatproof mixing bowl. Stir the remaining 4 tablespoons butter into the hot browned butter until completely melted.

Set aside and let cool to room temperature.

4. Add both sugars, salt, and vanilla to the bowl with the butter and whisk until fully incorporated. Add the egg and egg yolk and whisk until the mixture is smooth with no sugar lumps remaining, about 30 seconds.

Let the mixture stand for 3 minutes, then whisk for 30 seconds. Repeat this process of resting and whisking 2 more times (3 times in total) until the mixture is thick, smooth, and shiny.

Using a rubber spatula or wooden spoon, stir in the flour mixture until just combined, about 1 minute. Stir in the chocolate chips and give the dough a final stir to ensure there are no hidden flour pockets.

5. Scoop the dough onto prepared baking sheets in 1-2tbsp portions, and arrange them 2 inches apart on the prepared baking sheets, about 9-12 dough balls per sheet.

6. Bake the cookies 1 tray at a time until the cookies are golden brown but still puffy, and the edges have begun to brown but centers are still soft, 10 to 14 minutes (usually ~12), rotating the baking sheet halfway through baking. Transfer the baking sheet to wire rack and allow cookies to cool completely before serving. Cookies can be stored in an airtight container at room temperature for up to 3 days.

Pumpkin Chocolate Chip Cookies (Revised)

Pumpkin chocolate chip cookies

1 cup sugar
1 cup canned pumpkin (or pureed squash; my family used homegrown acorn squash)
3/8 cup canola oil
2 cups all-purpose flour (see notes below for substitutes)
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 to 3/4 cup semisweet (or dark) chocolate chips

1. Heat oven to 375°F.
2. Mix wet ingredients and sugar. Add dry ingredients except chocolate chips. Mix. Add chocolate chips. Stir.
3. Drop rounded teaspoonfuls onto ungreased cookie sheet (I prefer to line with parchment paper).
4. Bake until light brown, 8-10 minutes. Immediately remove and cool.
5. Store between layers of wax or parchment paper.

NOTES:

- If you use self-rising flour, omit the baking powder, baking soda, and salt.
- For gluten-free cookies: Mom uses 1 1/3 cups brown rice flour and 2/3 cup soy flour. I've used Red Mills One-For-One GF flour. Your preferred brand should work fine. It's a very forgiving recipe.

Chocolate White Chocolate Macadamia Nut Cookies

Source: <https://sallysbakingaddiction.com/super-chunk-white-chocolate-macadamia-nut-cookies/>

Ingredients

- ~2 cups (245g) all-purpose flour
- ~2 tbsps (20g) cocoa powder
- 1 teaspoon cornstarch
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup (12 Tbsp; 170g) unsalted butter, melted + slightly cooled
- 3/4 cup (150g) packed light or dark brown sugar
- 3/4 cup (150g) granulated sugar
- 1 large egg + 1 egg yolk, at room temperature
- 1 and 1/2 teaspoons pure vanilla extract
- 1 heaping cup (210g) white chocolate chips
- 1 cup (120g) roughly chopped macadamia nuts

Directions

1. Whisk the flour, cocoa powder, cornstarch, baking soda, and salt together in a large bowl. Set aside.
2. Whisk the melted butter, brown sugar, granulated sugar, egg, egg yolk, and vanilla extract together until combined. Pour into dry ingredients and mix everything together with a silicone spatula until completely combined. Fold in the white chocolate chips and macadamia nuts. (You can use a mixer for this step if needed.)
3. Preheat oven to 350°F (177°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
4. Roll cookie dough into balls, about 1-1.5 Tablespoons of dough per cookie, and arrange a couple inches apart on the baking sheets. Bake for ~10 minutes. The centers will look soft.
5. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
6. Cookies stay fresh covered at room temperature for up to 1 week.

Nana's Butter Cookies

1 cup butter, creamed
1 cup sugar
2 eggs
4 cups sifted flour
1 tsp vanilla
3 tsp baking powder
1/8 tsp salt

colored sugar, chopped nuts, shredded coconut, or candied fruit

To the creamed butter gradually add the sugar; when fluffy beat in the eggs; add the vanilla. Sift in the dry ingredients in 3 installments, mixing with the hands if necessary, to form a stiff dough. Form into a ball; cover with waxed paper; chill thoroughly. Roll out 1/8 inch in thickness; cut with a plain or fancy cutter (2 1/2 inch) dipped in flour. Sprinkle with sugar, nuts, or other decoration. Transfer to baking sheets with a spatula. Bake at 400 for 7-10 minutes to a light brown. Remove to a rack and cool; pack away in a covered box to keep them fresh.

Yield: 84 cookies (2 1/2 inch)

Cookies

Nana's Stamp Cookies

4 cups cake flour
1 lb butter
1 cup sugar
5 eggs beaten
1 teaspoon baking powder
1/2 teaspoon salt
1 lb finely chopped walnuts

Sift all dry ingredients. Rub butter with hands until blended. [Presumably, add eggs at this point, but it's not in the recipe -M] Put into refrigerator until you can handle some, make rolls + cut w/ knife, press cookies with bottom of glass dipped in sugar. [Presumably, press chopped walnuts into cookies at this point, but it's not in the recipe -M] Bake 350 for 15 minutes or until brown.

Jam Shortbread Cookies

Source: <https://bakeschool.com/jam-filled-shortbread-cookies/>

Ingredients

Shortbread cookies

- 230 grams (1 cup) unsalted butter softened
- 63 grams (1/2 cup) icing sugar
- 1 tsp vanilla extract
- 250 grams (2 cups) all-purpose flour
- 1/2 tsp salt

Jam-filled shortbread cookies

- 125 mL strawberry jam
- icing sugar for dusting on top of sandwich cookies

Instructions

Shortbread cookies

- In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and (63 grams) ½ cup of the powdered sugar on medium speed until light and fluffy, about 5 minutes.
- Mix in the vanilla until combined.
- Sift in the flour and salt. Mix on low speed until just incorporated.
- Gather and form a dough. Cover with plastic wrap and refrigerate 30 minutes.
- Preheat oven to 325 °F (165 °C). Line two large cookie sheets with parchment paper (I love the big Nordic Ware cookie sheets that you can get on Amazon).
- On a lightly floured surface, roll out the dough to ¼-inch thickness. Cut out circles with 2-inch cookie cutter. Re-roll scraps to cut out as many circles as possible. You should get

about 40 circles. With a tiny heart, star or diamond cookie cutter, cut out centre window in 20 of the circles. Place cookies on prepared cookie sheets, spacing them out.

- Bake 15 to 18 minutes. Let the edges brown just a touch. Not too much! Let cool completely.

How to assemble shortbread sandwich cookies with jam

- Dollop a teaspoon of jam on the 20 "full circle", bottom side of the cookies. Top with the cookies with a centre cut-out window.
- Dust lightly with powdered sugar.

Notes

- This recipe calls for Diamond Crystal fine Kosher salt. If using regular table salt, add half the amount or the recipe may be too salty!
- Recipe makes approximately 40 cookies, but if you sandwich them together with a filling, that would make roughly 20 sandwich cookies once assembled.
- This recipe comes from **Oh Sweet Day** by Fanny Lam.
- I fill the shortbread cookies with raspberry or strawberry jam, or with lemon curd, or chocolate ganache. Maple butter makes an excellent filling too!
- Please note that I bake with uncoated aluminum sheet pans that are light in colour. If you are baking this recipe with darker bakeware, you may have to drop the oven temperature to 300 °F (150 °C) to prevent your baked goods from browning too quickly.

Pies

Flaky Pie Crust (Family)

3 c all-purpose flour

2 1/4 tsp sugar

1/2 - 2/3 tsp salt

1 cup chilled unsalted butter

3 1/2 tbsp chilled vegetable shortening

8 tbsp cold or partially-frozen water

Egg wash

Technique is paramount when making pie pastry.

To put it simply: mix together the flour, sugar, and salt. Cut the shortening and butter into pieces and work it into the dry ingredients. Allow for small, flattened chunks of butter to form in the pastry - these are essential for the texture of your final crust. Ultimately you want your pastry to be shaggy and full, just barely holding itself together. Keep your hands cold, and work fast so that the butter does not soften or start to melt.

Apple Pie (Family)

~8 large apples, peeled, cored, and sliced evenly

(Granny smiths are common, however I prefer to use a variety for more complex flavors)

1 - 1 1/4 cup sugar

(Varies depending on tartness of apples)

2 1/3 tbsp tapioca

1/4 - 1/2 tsp salt

4 tsp fresh lemon zest

4 tsp fresh lemon juice

2 tsp ground cinnamon

Pinch grated nutmeg

(small!) Pinch ground cardamom

2 tbsp butter

1 Flaky Pie Crust (Family)

To make this filling, whisk together sugar, tapioca, salt, cinnamon, and nutmeg in a bowl. Add the apples, lemon zest, and lemon juice, tossing to coat. Set aside.

Preheat the oven to 425 degrees

To assemble the pie, roll dough to 10-inch disks. Place one crust in the pie plate, fill it with apples, and dot the 2 tbsp butter over the filling. Place the second crust on top. Crimp the crust around the edges. Trim the crust if it hangs more than 1/2 inch over the edge of the pie plate. Cut slashes or vents over the center of the crust to vent it.

Place the pie on the lowest rack of the oven to cook the bottom crust; bake for 10 minutes. Lower the heat to 350, move the pie to center rack, and continue to cook for 45 to 50 minutes. The crust will be golden and the apples will be bubbling around the edges.

Easter Pie (Wheatberry Pie)

Easter Pie (Pasta Frolla)

1/2 lb Crisco (two cups)
1/2 lb powdered sugar (2 cups)
A little vanilla
4 eggs 2 whole - 2 yolks
1 lb flour (4 cups!)

Cream lard with sugar
Break eggs -- add flour

When rolling out, work on cloth with stocking on rolling pin.

350°F

Easter Wheat Pie Filling

2 lbs ricotta
1 1/2 lb cooked wheat
(1lb raw is about 3.5lb cooked)
2 c sugar
1 tsp cinnamon
4 egg yolks
3 egg whites
1/2 c. finely chopped citron and orange peel
1 c boiled milk (scalded)
1 1/2 tbsp orange water

Drain ricotta. Add sugar, egg yolks.

Blend together. Add beaten egg whites, cooled boiled (scalded) milk, wheat, citron, orange peel, cinnamon, and orange water. Blend all ingredients together thoroughly.

NOTES:

"If you decide to cook your own wheat, ~~go for the~~ **soft wheat (Buy wheat grain (wheatberries) from specialty stores, importer, etc.),** which you can usually find in health food stores. Soak it in a triple volume of water for 24 hours, draining the soaking water and starting with fresh water, about 3 cups of cooking water per 1 cup of wheat. Cook the wheat for 2 hours, uncovered, at a low simmer, or until the grains are pale, soft and tender.

ALT: Combine Bob's Red Mill Soft White Wheat Berries, ½ tsp salt, and 4 cups of water in a medium pot. Bring to a boil then reduce heat and simmer, partially covered, until grains are soft, about 90 minutes.

Allow the entire mixture to cool, and if some of the cooking liquid congeals around the kernels that's fine—don't try to separate the goo from the grain. You can process the ricotta smooth in a food processor first if you know that your crowd isn't into the distinctive texture that ricotta brings to the dessert."

Fresh Ricotta is very important - highest quality you can find

Lemon Merangue Pie

Source: *Cook's Illustrated*

Ingredients

Crust

1 ¼ cups unbleached all-purpose flour
½ teaspoon table salt
1 tablespoon granulated sugar
6 tablespoons unsalted butter,
chilled and cut into 1/4-inch pieces
4 tablespoons vegetable shortening, chilled
3–4 tablespoons cold water
½ cup graham cracker crumbs

Lemon Filling

1 cup granulated sugar
¼ cup cornstarch
⅛ teaspoon table salt
1 ½ cups cold water
6 large egg yolks
1 tablespoon lemon zest from 1 lemon
½ cup lemon juice from 2 to 3 lemons
2 tablespoons unsalted butter

Meringue Topping

1 tablespoon cornstarch
¼ teaspoon cream of tartar
½ cup granulated sugar
4 large egg whites
½ teaspoon vanilla extract

Instructions

For the pie shell: Mix flour, salt and sugar in food processor fitted with steel blade. Scatter butter pieces over flour mixture, tossing to coat butter with a little of the flour. Cut butter into flour with five 1 second pulses. Add shortening; continue cutting in until flour is pale yellow and resembles coarse cornmeal with butter bits no larger than a small pea, about four more 1-second pulses. Turn mixture into medium bowl.

Sprinkle 3 tablespoons cold water over mixture. Using rubber spatula, fold water into mixture; press down on dough mixture with broad side of spatula until dough sticks together. If dough will not come together, add up to 1 tablespoon more cold water. Shape dough into ball, then flatten into 4-inch-wide disk. Dust lightly with flour, wrap in plastic, and refrigerate for 30 minutes before rolling.

Generously sprinkle work area with 2 tablespoons graham cracker crumbs. Place dough on work area. Scatter a few more crumbs over dough (see illustration 1, below). Roll dough from center to edges, turning it into a 9-inch disk, rotating a quarter turn after each stroke and sprinkling additional crumbs underneath and on top as necessary to coat heavily, (see illustration 2). Flip dough over and continue to roll, but not rotate, to form a 13-inch disk slightly less than 1/8-inch thick.

Fold dough into quarters; place dough point in center of 9-inch Pyrex pie pan. Unfold to cover pan completely, letting excess dough drape over pan lip. To fit dough to pan, lift edge of dough with one hand and press dough in pan bottom with other hand; repeat process around circumferences of pan to ensure dough fits properly and is not stretched. Trim all around, 1/2-inch past lip of pan. Tuck 1/2 inch of overhanging dough under so folded edge is flush with lip of pan; press to seal. Press thumb and index finger about 1/2-inch apart against outside edge of dough, then use index finger or knuckle of other hand to poke a dent on inside edge of dough through opening created by the other fingers. Repeat to flute around perimeter of pie shell.

Refrigerate until firm, about 30 minutes. Use fork to prick shell at 1/2-inch intervals; press a doubled 12-inch square of aluminum foil into pie shell; prick again and refrigerate at least 30 minutes.

Adjust oven rack to lowest position, heat oven to 400 degrees. Bake, checking occasionally for ballooning, until crust is firmly set, about 15 minutes. Reduce oven temperature to 350 degrees, remove foil, and continue to bake until crust is crisp and rich brown in color, about 10 minutes longer.

For the filling: Mix sugar, cornstarch, salt, and water in a large, nonreactive saucepan. Bring mixture to simmer over medium heat, whisking occasionally at beginning of the process and more frequently as mixture begins to thicken. When mixture starts to simmer and turn translucent, whisk in egg yolks, two at a time. Whisk in zest, then lemon juice, and finally butter. Bring mixture to a brisk simmer, whisking constantly. Remove from heat, place plastic wrap directly on surface of filling to keep hot and prevent skin from forming.

For the meringue: Mix cornstarch with 1/3 cup water in small saucepan; bring to simmer, whisking occasionally at beginning and more frequently as mixture thickens. When mixture starts to simmer and turn translucent, remove from heat. Let cool while beating egg whites.

Heat oven to 325 degrees. Mix cream of tartar and sugar together. Beat egg whites and vanilla until frothy. Beat in sugar mixture, 1 tablespoon at a time; until sugar is incorporated and mixture forms soft peaks. Add cornstarch mixture, 1 tablespoon at a time; continue to beat meringue to stiff peaks. Remove plastic from filling and return to very low heat during last minute or so of

beating meringue (to ensure filling is hot).

Pour filling into pie shell. Using a rubber spatula, immediately distribute meringue evenly around edge then center of pie to keep it from sinking into filling. Make sure meringue attaches to pie crust to prevent shrinking (illustration 3). Use spoon to create peaks all over meringue. Bake pie until meringue is golden brown, about 20 minutes. Transfer to wire rack and cool to room temperature. Serve.

Oil Pie Crust

Oil Pie Crust

Source: 1978 Betty Crocker Cookbook

Ingredients

8- or 9-inch one-crust pie

- 1 cup plus 2 tablespoons all-purpose flour*
- 1/3 cup vegetable oil
- 1/2 tsp salt
- 2 to 3 tablespoons cold water

8- or 9-inch two-crust pie

- 1 3/4 cup all-purpose flour*
- 1/2 cup vegetable oil
- 1 tsp salt
- 3 to 4 tablespoons cold water

Directions

1. Mix flour, oil, and salt until particles are the size of small peas.
2. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and pastry almost cleans side of bowl. (If pastry seems dry, 1 to 2 tablespoons oil can be added. Do not add water.)
3. Gather pastry into a ball.
4. Shape pastry into flattened round (or two flattened rounds for two-crust pie). Place flattened round between two 15-inch lengths of waxed paper (for 9-inch pie, tape 2 pieces together to make wider strips).
5. Wipe table with damp cloth to prevent paper from slipping. Roll pastry 2 inches larger than inverted pie plate. Peel off top paper. Place pastry paper side up in plate. Peel off paper. Ease pastry loosely into plate.
6. Trim and use in the same manner as a normal pie crust; note that blind baking the pie shell may take an additional 10-15 minutes.

Custards

Custards

Crème Brulee

Source: allrecipies.com

Modified by: ChefPeon, Michael D'Attilo

6 Egg Yolks
4 Tbsp White Sugar
1/2 Tsp Vanilla Extract
2 1/2 Cups Heavy Cream

Preheat oven to 300F.

Beat egg yolks, sugar, and vanilla together in a mixing bowl, until thick and creamy.

Meanwhile, pour cream into a saucepan and stir over low heat until it almost comes to a boil, and then remove from heat immediately.

Slowly pour a small portion of the heated cream into the egg yolks, whisking briskly. Add more cream until about 1/3 of it has been poured in, then return the egg/cream mixture to the pot and whisk vigorously. Skim the resulting foam off of the top of the custard with a wire strainer, and discard.

Pour the custard into a shallow casserole dish and bake for 20-30 minutes; when it is done, it should jiggle like firm jello when the dish is shaken. Remove the custard from the oven and let it cool, either in a water bath or refrigerator, for at least 15 minutes or overnight.

Just prior to serving, sprinkle the top of the custard with a liberal amount of granulated sugar. Broil on high for 1-2 minutes, until the sugar caramelizes. Serve immediately, while the sugar is still crunchy.

Flan

Source: epicurious.com

1 3/4 cups whipping cream
1 cup milk (do not use low-fat or nonfat)
Pinch of salt
1 tsp vanilla extract

1 cup sugar
1/3 cup water

3 large eggs
2 large yolks
7 tablespoons sugar

Position rack in center of oven and preheat to 350°F. Combine cream, milk, salt, and vanilla in heavy medium saucepan. Bring to simmer over medium heat. Remove from heat and let steep 30 minutes.

Meanwhile, combine 1 cup sugar and 1/3 cup water in another heavy medium saucepan. Stir over low heat until sugar dissolves. Increase heat to high and cook without stirring until syrup turns deep amber, brushing down sides of pan with wet pastry brush and swirling pan occasionally, about 10 minutes. Quickly pour caramel into six 3/4-cup ramekins or custard cups. Using oven mitts as aid, immediately tilt each ramekin to coat sides. Set ramekins into 13x9x2-inch baking pan.

Whisk eggs, egg yolks and 7 tablespoons sugar in medium bowl just until blended. Gradually and gently whisk cream mixture into egg mixture without creating lots of foam. Pour custard through small sieve into prepared ramekins, dividing evenly (mixture will fill ramekins). Pour enough hot water into baking pan to come halfway up sides of ramekins.

Bake until centers of flans are gently set, about 40 minutes. Transfer flans to rack and cool. Chill until cold, about 2 hours. Cover and chill overnight. (Can be made 2 days ahead.)

To serve, run small sharp knife around flan to loosen. Turn over onto plate. Shake gently to release flan. Carefully lift off ramekin allowing caramel syrup to run over flan. Repeat with remaining flans and serve.

Ice Cream

Ice Cream Base

(French/Eggs)

Source: <https://sweets.seriousseats.com/2013/05/easiest-best-homemade-vanilla-ice-cream-how-to.html>

Ingredients

- 6 large eggs
- 3/4 cup of sugar
- 2 cups of heavy cream
- 1 cup of whole milk
- Vanilla extract to taste
 - *(1tbsp for strong vanilla)*
 - *(omit vanilla for a sweet cream base)*
- Salt to taste

Instructions

- Separate egg yolks
- Whisk egg yolks and sugar together until completely combined
- Whisk in your dairy until combined
- Cook your base on medium heat until it forms a custard (custard test or 180f-185f)
- *(Add flavorings, ex. vanilla, if using)*
- Strain into a container and let rest in fridge until cold, preferably overnight
- Churn ice cream and harden it in the freezer

Additional Notes on possible modification, etc:

- Making this base with fewer eggs (or using alternate thickeners to substitute for eggs) results in base with a heavy, "oily" mouthfeel - probably due to the high amounts of dairy fat. Reducing both egg count and milkfat content might make for a lighter, softer french base, if the quantities were right.

- This Philidelphia Ice Cream Base is basically the same as this one, except it omits the eggs entirely. It might be a better starting point to work on lighter ice cream recipes (Butterbeer?)

Ice Cream

Ice Cream Base (Philadelphia)

OG Source: <https://www.serious-eats.com/30-minute-philadelphia-style-ice-cream-recipe>

Ingredients:

- 2 cups heavy cream, chilled
- 1 cup whole milk, chilled
- 3/4 cup sugar
- 1/2 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 1 teaspoon whiskey
- 2 tablespoons non-fat powdered milk (?maybe?)

Instructions:

In a large mixing bowl, whisk all ingredients together until sugar completely dissolves. Churn mixture according to manufacturer's instructions. Serve right away as soft serve or transfer to an airtight container and harden in freezer for 4 to 5 hours. (Freezing in several smaller containers will greatly reduce hardening time.)

Notes:

The optional milk powder will make for a creamier (and creamier-tasting) ice cream that holds up slightly better in the freezer after a couple days. If you're eating your ice cream day-of, the textural difference is negligible. But if you want something that stores a little better for a few days, it's a stabilizer to consider.

The best whiskey option is a not-peaty Scotch, such as Glenlivet 12 or Monkey Shoulder. If you don't have these another whiskey or a dark rum works well.

Ice Cream

Ice Cream Base ("Ice Cream")

Source: allrecipies.com (Eagle Brand)

4 cups Half & Half, Light Cream, or Heavy Cream
1 (14oz) can Sweetened Condensed Milk
2 tbsp Vanilla Extract

In a large bowl, combine ingredients; mix well. Pour into ice cream maker and freeze according to manufacturer's instructions.

Irish Coffee Caramel

(French/Egg Base)

Source: <https://www.serious-eats.com/recipes/2011/01/irish-coffee-ice-cream-caramel-chocolate-jameson-whisky-recipe.html>

Adapted from Base: Ice Cream Base (French/Eggs)

Ingredients:

For Caramel:

- 1 1/2 cups sugar
- 2 tablespoons butter, cut into small pats

For Custard:

- 3 cups half-and-half (or 1 1/2 cup each cream and whole milk)
- 1 teaspoon medium grind coffee
- 1/2 to 1 teaspoon kosher salt, to taste
- 4 tablespoons Scotch or Irish whiskey (recommended: Jameson)
- 6 egg yolks

Additions:

- 2 ounces dark chocolate, about 70% cacao, shaved fine with a vegetable peeler and chilled in freezer
- 1/2 cup candied pecans, chilled in freezer

Instructions

Caramel:

Add sugar to a three quart saucepan with enough water to just moisten sugar, about 1/4 cup. Place on high heat and bring to a boil. Let caramel form and darken, rotating pot if hot spots form. When caramel has turned dark amber and starts to smoke, turn off heat and stir in butter with a wooden spoon. Caramel will bubble, so watch for steam.

When butter is fully integrated, add half-and-half in a steady stream and stir to combine. Caramel will bubble high and steam. When dairy is fully incorporated, add coffee. If caramel seizes up, stir it on low heat until it dissolves.

Custard

In a large bowl, whisk egg yolks well until lemony in color and thickened. Add a ladle of caramel mixture to yolks, whisking constantly. Repeat until bottom of bowl is warm to touch. Transfer yolk mixture to pot and whisk to combine.

Return pot over medium-low heat and cook, whisking frequently, until a custard forms on a spoon and a finger swiped across the back leaves a clean line, or until custard temperature reaches 170°F. Stir in whiskey and salt to taste.

Strain custard through a fine mesh strainer and chill in either ice bath or refrigerator until it is very cold, about 40°F. Churn in ice cream maker according to manufacturer's instructions, adding chocolate shavings and pecans in last minute of churning, then transfer to an airtight container and to harden in freezer for at least 4 hours before serving.

Ice Cream

Coffee (Egg Base)

Source: <https://www.serious-eats.com/recipes/2015/06/bold-bracing-coffee-ice-cream-recipe.html>

Adapted From Base: Ice Cream Base (French/Eggs)

Ingredients:

6 large egg yolks

3/4 cup sugar

5 tablespoons medium grind coffee

1 1/2 cup heavy cream

1 1/2 cup whole milk

1/2 teaspoon kosher salt, or to taste

Instructions:

In a heavy-bottomed saucepan, whisk together egg yolks, sugar, and coffee until well combined. Whisk in cream and milk until yolk mixture is fully incorporated.

Place pot over medium-low heat and cook, whisking frequently, until a custard forms on a spoon and a finger swiped across the back leaves a clean line, or until custard temperature reaches 170°F.

Stir in salt to taste.

Strain custard through a fine mesh strainer and chill in either ice bath or refrigerator until it is very cold, about 40°F. Churn in ice cream maker according to manufacturer's instructions, then transfer to an airtight container and to harden in freezer for at least 4 hours before serving.

Honey-Lavender Ice Cream

<https://www.marthastewart.com/314025/honey-lavender-ice-cream>

2 cups whole milk

1 cup heavy cream

1/4 cup dried lavender

5 large egg yolks

1/4 cup sugar

1/3 cup honey

In a medium saucepan, combine milk, lavender, and honey. Bring to a gentle boil, cover, and remove from heat. Let steep for 5 minutes. Strain mixture, reserving milk and discarding lavender. Combine egg yolks and sugar in the bowl of an electric mixer. Beat on medium-high speed until very thick and pale yellow, 3 to 5 minutes. Meanwhile, return milk to a medium saucepan, and bring to a simmer over medium-low heat.

Add half the milk to egg-yolk mixture, and whisk until blended. Stir mixture into remaining milk, and cook over low heat, stirring constantly, until mixture is thick enough to coat the back of a wooden spoon.

Remove from heat, and immediately stir in cream. Strain mixture into a medium mixing bowl set in an ice-water bath, and let stand until chilled, stirring from time to time. Freeze in an ice-cream maker according to manufacturer's instructions. Store in an airtight plastic container up to 2 weeks.

Ice Cream

Blueberry Ice Cream

Source: Michael D'Attilo

4 cups Heavy Cream
4 tbsp Corn Starch
4 tbsp Water
1 cup Sugar

2 cups frozen blueberries
1 cup sugar
4 drops Lemon Juice
1/8 tbsp salt

1 tsp vanilla

Custard

Mix corn starch with water. Heat heavy cream in a saucepan over medium-low heat. Add 1 cup sugar to cream in portions, stirring constantly and allowing sugar to fully dissolve after each portion. When cream begins to steam and bubble slightly at the edges of the pot, add corn starch; stir constantly until custard just comes to a boil, then remove from heat and refrigerate.

(Tip: To check if custard is ready, coat the back of a spoon with it, and wipe your finger down the middle. If the line stays and is not filled in by custard, it is ready.)

Syrup

Heat frozen blueberries in a second saucepan, slowly adding sugar as more liquid melts into pan. Add salt and lemon juice, and make sure all ingredients are thoroughly mixed/dissolved. Mash blueberries with a fork or a potato masher; when mixture starts to boil, remove from heat and refrigerate.

(Option: Rice the berries as best you can before adding them to the custard; this makes it easier for the ice cream machine to mix everything.)

(Tip: Be sure to taste the mixture; add more sugar and less lemon juice if it is not sweet enough.)

Allow both custard and syrup to cool separately for at least 30 minutes. Once cold, pour syrup into custard and mix thoroughly. Taste mixture, and add additional sugar and/or vanilla as

desired. Cool overnight (or as long as possible) before running through ice cream machine.

(Tip: Remember to re-mix/fluff the ice cream before putting it into the machine!)

Lemon Ice (Sorbet)

Based on: <http://allrecipes.com/recipe/77853/lemon-sorbet/>

Ingredients

2 lemons' Zest

2 cups water

1 cup sugar

1 cup lemon juice

1 cup lime-flavored carbonated water

Instructions:

In a saucepan, stir together the lemon zest, water and sugar. Bring to a boil, then reduce heat to medium and simmer for 5 minutes. Remove from the heat, and allow to cool.

In a pitcher or bowl, stir together the lemon syrup with lemon juice and mineral water. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.

If you do not have an ice cream maker, you may freeze it in a tall canister. Freeze for 1 1/2 hours. Remove and stir with a whisk. Return to the freezer and stir about once every hour for about 4 hours. The more times you stir, the more air will be incorporated, resulting in a lighter finished product.

Variations:

(Use a fruit-infused water and omit or reduce lemon zest/juice)

(Toss sugared frozen fruit; ex. Raspberries. Add 1tbsp balsamic vinegar)

(add 3 tbsp vodka to help it keep from freezing solid)

Ice Cream

Butterbeer Ice Cream (WIP)

"Butterbeer" as made by MDI Ice Cream - "Butterscotch Root Beer"

We can experiment by taking trusted butterscotch ice cream bases, and adding the root beer as an extract at the end...

(ToDo) Mock-up a recipe that combines these two. Butterscotch Ice Cream with a bit more volume to accomodate the root beer extract...

Boozy Butterscotch Ice Cream with Whiskey

Source: <https://www.seriousseats.com/boozy-butterscotch-ice-cream-with-whiskey-recipe>

Ingredients:

- 3 tablespoons butter
- 1 cup raw (turbinado) sugar (see note)
- 2 cups cream
- 1 cup milk
- 6 large egg yolks
- 6 tablespoons whiskey (see note)
- 1 1/4 teaspoons kosher salt (to taste)

Directions

1. Melt butter in a heavy-bottomed saucepan on medium heat and cook until foaming subsides. Add sugar and stir to coat with butter, increasing heat to high. Cook, stirring occasionally, until sugar mixture begins to darken and butter smells slightly nutty, about 2 minutes. Quickly whisk in cream, taking care to watch for steam. Whisk until sugar is fully incorporated into cream and remove from heat.
2. In a medium mixing bowl, whisk together milk and egg yolks until well combined. Ladle in hot cream mixture about 1/2 cup at a time, whisking constantly, until the side of the bowl is warm to the touch, two or three times. Pour contents of mixing bowl back into saucepan, whisking constantly until egg mixture is fully incorporated.
3. Cook mixture on medium heat, whisking frequently, until a custard forms on the back of a spoon but a swiped finger leaves a clean line. Remove from heat and strain into an airtight container.
4. Stir in whiskey, then salt to taste in quarter teaspoon increments. The level of saltiness is up to you, but the hot custard should taste slightly saltier than the desired finished ice cream. Cover container and chill overnight, or at least 6 hours.
5. The next day, churn ice cream according to manufacturer's instructions. Transfer churned ice cream to airtight container and chill in freezer for at least 4 hours before serving.

Notes

A smooth Irish whiskey like Jameson is best for intensifying the flavor of the butterscotch. I recommend using raw sugar, often labeled as "turbinado," for this recipe instead of brown. It has a delicate, less tangy flavor that makes for a more interesting butterscotch.

Root Beer Ice Cream

SRC: <https://www.kudoskitchenbyrenee.com/root-beer-ice-cream/>

Ingredients:

- 2 cups heavy cream
- 3 cups whole milk
- ¾ cup granulated sugar
- 2 teaspoons pure vanilla extract
- ¼ cup root beer extract I used Zatarain's
- pinch kosher salt

Directions

Churn-Style ice cream:

In a large bowl with a hand mixer, or the bowl of a stand mixer, whisk together the heavy cream and milk on low speed.

Add in the remaining ingredients and gradually increase the speed to medium. Whisk about 3-5 minutes to make sure the sugar is dissolved.

Pour the mixture into an ice cream maker and follow the manufactures instructions to freeze (at least 2 hours).

Eat at once for soft serve or transfer to a covered container and freeze again to form firmer ice cream.

Pastries

Cannoli

Cannoli Shells

1 1/3 cup Flour
1 tbsp Butter or Shortening
1/2 tsp Sugar
1/8 tsp Salt
Sweet White Wine
Oil

Sift together flower, salt and sugar. Add shortening and mix well, then add just enough wine to make a stiff but non-flaky dough. Roll dough into a ball and let sit for at least an hour, or refrigerate.

Run dough through a pasta machine or roll it out very thin (about 1/8 inch thick). Cut rolled dough into squares and roll around floured mold. Fry one at a time in deep oil or on a skillet.

Allow shells to *completely cool* before filling.

Cannoli Filling

Source: Philomena D'Attilo

Ricotta Cheese (1 32-oz container)
~3/4 cup Confectioner's Sugar
Dash of salt

(1/2 cup chopped roasted almonds)
(1/2 cup small chocolate chips)
(1 tbsp diced candied orange peel)
(1 tbsp vanilla)
(Rum; for flavor)

Beat ricotta cheese until smooth and fluffy, add salt and sweeten to taste with confectioner's sugar. Add one or more additions (Listed above) depending on personal preference.

Put this filling into tiny tart shells.

Lemon Bars

Source: Cooks Illustrated

Modified By: Heather Hayden, Thomas D'Attilo

Ingredients

Crust

2 cup (10 ounces) all-purpose flour

1/2 cup (3.5 ounces) granulated sugar

1 teaspoon salt

16 tablespoons unsalted butter, melted

Filling

3 cup (21 ounces) granulated sugar

6 tablespoons all-purpose flour

6 teaspoons cream of tartar

3/4 teaspoon salt

9 large eggs plus 9 large yolks

6 teaspoons grated lemon zest

2 cup juice (12 lemons)

12 tablespoons unsalted butter, cut into 8 pieces

Instructions

1. FOR THE CRUST: Adjust oven rack to middle position and heat oven to 350 degrees. Make foil sling for 8-inch square baking pan by folding 2 long sheets of aluminum foil so each is 8 inches wide. Lay sheets of foil in pan perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides of pan, smoothing foil flush to pan.

2. Whisk flour, sugar, and salt together in bowl. Add melted butter and stir until combined. Transfer mixture to prepared pan and press into even layer over entire bottom of pan (do not wash bowl). Bake crust 10 to 12 minutes, rotating pan halfway through baking.

3. FOR THE FILLING: While crust bakes, whisk sugar, flour, cream of tartar, and salt together in now-empty bowl. Whisk in eggs and yolks until no streaks of egg remain. Whisk in lemon zest and juice. Transfer mixture to saucepan and cook over medium-low heat, stirring constantly, until mixture thickens and registers 160 degrees. Off heat, stir in butter. Strain filling through fine-mesh strainer set over bowl.

4. Pour filling over hot crust and tilt pan to spread evenly. Bake until filling is set and barely jiggles when pan is shaken, 30 to 38 minutes. (Filling around perimeter of pan may be slightly raised.) Let bars cool completely, at least 1½ hours. Using foil overhang, lift bars out of pan and transfer to cutting board. Cut into bars, wiping knife clean between cuts as

necessary. Before serving, dust bars with confectioners' sugar, if using.

Nut Roll

Nut Roll Pastry Ingredients

- 3 cups sugar
- 3 tablespoons Crisco
- 3 eggs
- 2 tsp baking powder
- 1 tsp baking soda
- 1 cup milk
- 1/2 tsp salt
- 6 or 7 cups flour

Filling Ingredients

- 2lbs nuts (I use pecans but walnuts are good as well.)
- 1 egg
- 1 3/4 cups sugar
- 1 cup dry bread crumbs
- 1 tsp salt
- 2 cups milk

Directions

1. Mix all nut roll pastry ingredients together. Chill for 3 hours.
2. Roll dough out as thin as possible.
3. Spread filling over dough.
4. Roll up and place on greased cookie sheet. They should be touching and fill the entire sheet.
5. Bake at 350° for 1 hour. Remove from cookie sheet and allow to cool before cutting apart.

German Sour Cream Twists

German Sour Cream Twists (from Kathy Latusick)

3 ½ C flour

1 tsp salt

1 c butter

1 pk yeast (or 1 Tbsp if you buy it in a jar)

¼ c warm water

¾ c sour cream (1/2 of a 1-pint carton)

2 eggs

2 tsp vanilla

1 c sugar (do not mix in)

Sift flour and salt into mixing bowl. Cut in butter. Dissolve yeast in water. Stir into flour mixture with sour cream, eggs, vanilla. Mix well by hand. Cover with damp cloth and refrigerate 2 hours (can be overnight).

Roll half of dough on sugared board into an oblong (8x16). Sprinkle with sugar, and fold ends toward center, ends overlapping (into 3rds). Roll again to same size. Repeat a third time. (Do not use flour to keep the rolling pin from sticking. Use sugar.)

Roll to about ¼" thick. Cut into strips, 1x4. Twist ends in opposite direction, stretching dough slightly. Put in shape of horseshoe on ungreased baking sheet, pressing ends to keep shape. Repeat with rest of dough.

Bake at 375 about 15 min, or until delicately browned. Take from baking sheet immediately. Makes about 5 dozen.

A couple of things that I have learned:

I use ½ c. sugar for each batch I roll out (half the dough).

The sugar and butter melt into caramel in the oven. Take the twists from the cookie sheet as quickly as you can, or they will stick and be impossible to get off.

Turn them upside down on a cloth to cool. If they are right side up, they will stick to the cloth.

Your spatula will get sticky on the end. I used three spatulas today, trading them off as the caramel built up.

Wash the cookie sheet and spatula immediately after taking the twists off. If you put more twists on the sheet without washing it, you will burn the caramel to the sheet. I usually balance my cookie sheet in the center of the sink and fill it with water, with the spatula, caramel end down, in the water. After a minute or so, the caramel dissolves and will wash off. Then dry and re-use the cookie sheet for the next batch.

If you have a pale (silvery) cookie sheet, bake the twists for at least 14 minutes. I like them just barely browned. 15 minutes will give you a dryer, crunchier texture. If your cookie sheet is dark, the twists will brown faster. Don't give them more than about 12 minutes.

When you are finished rolling and cutting the dough, your countertop will be a gooey mess. I have tried lining the counter with Saran wrap, to make clean-up easier, but found that cutting the twists also cut through the plastic. I clean up the gooey mess with just a wet rag.

If I'm baking for family, I triple the recipe. There will be none left over.

Recipe doubled:

7 c. flour

2 tsp salt

2 c butter

2 pkg yeast

½ c. warm water

1 ½ c sour cream (1 pt)

4 eggs

4 tsp vanilla

2 c. sugar

Recipe tripled:

10 $\frac{1}{2}$ c. flour

3 tsp salt

3 c. butter

3 pkg yeast

$\frac{3}{4}$ c warm water

2 $\frac{1}{4}$ c sour cream (24 oz carton)

6 eggs

6 tsp vanilla

3 c. sugar

Tiramisu

Source: America's Test Kitchen

Ingredients

1 1/4 cups strong black coffee, room temperature

3/4 tablespoons instant espresso powder

2 | 4 | 5 tablespoons dark rum (**light | standard | original**)

6 large egg yolks

2/3 cup sugar

1/4 teaspoon table salt

1 1/2 pounds mascarpone cheese

3 | 4 tablespoons dark rum (**light/standard | original**)

3/4 cup heavy cream (cold)

14 ounces ladyfingers

3 1/2 tablespoons cocoa, preferably Dutch-processed

1/4 cup semisweet or bittersweet chocolate, grated (optional)

Instructions

Brandy and even whiskey can stand in for the dark rum. The test kitchen prefers a tiramisù with a pronounced rum flavor; for a less potent rum flavor, halve the amount of rum added to the coffee mixture in step 1. Do not allow the mascarpone to warm to room temperature before using it; it has a tendency to break if allowed to do so. Be certain to use hard, not soft ladyfingers.

Stir coffee, espresso, and rum in wide bowl or baking dish until espresso dissolves; set aside.

In bowl of standing mixer fitted with whisk attachment, beat yolks at low speed until just combined. Add sugar and salt and beat at medium-high speed until pale yellow, 1 1/2 to 2 minutes, scraping down bowl with rubber spatula once or twice. Add remaining rum and beat at medium speed until just combined, 20 to 30 seconds; scrape bowl. Add mascarpone and beat at medium speed until no lumps remain, 30 to 45 seconds, scraping down bowl once or twice. Transfer mixture to large bowl and set aside.

In now-empty mixer bowl (no need to clean bowl), beat cream at medium speed until frothy, 1 to 1 1/2 minutes. Increase speed to high and continue to beat until cream holds stiff peaks, 1 to 1 1/2 minutes longer. Using rubber spatula, fold one-third of whipped cream into mascarpone mixture to lighten, then gently fold in remaining whipped cream until no white streaks remain. Set mascarpone mixture aside.

Working one at a time, soak half of ladyfingers in coffee mixture, about 5-10 seconds per cookie. Ladyfingers should be soaked to the point of feeling slightly spongy on the outside, but still firm at the core. Transfer ladyfingers to line the bottom of a 13-by-9 inch glass or ceramic baking dish in a single layer, breaking or trimming them as needed. If desired, spoon a small amount of coffee mixture on top of ladyfingers after they have been arranged.

Spread half of mascarpone mixture over ladyfingers; use rubber spatula to spread mixture to sides and into corners of dish and smooth surface. Place 2 tablespoons cocoa in fine-mesh strainer and dust cocoa over mascarpone.

Repeat dipping and arrangement of ladyfingers; spread remaining mascarpone mixture over ladyfingers and dust with remaining 1 1/2 tablespoons cocoa. Wipe edges of dish with dry paper towel. Cover with plastic wrap and refrigerate 6 to 24 hours (at least 12 is ideal). Sprinkle with grated chocolate, if using; cut into pieces and serve chilled.

TO MAKE AHEAD: The tiramisù can be made up to 24 hours in advance.

Notes:

- A standard 9x13x3 casserole dish is ideal; it works with both the 4x1 ladyfingers and the 8x2 gluten-free ones.
- You can vary the rum amount based on who you're making the dish for.