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Oatmeal Cookies

1 c of butter, soft
1 c of light brown sugar
2 eggs
1 t of vanilla
1 c of raisins
1 c of walnuts, chopped

1 1/2 c of flour
3 c of oats
1 t of baking soda
1 t of cinnamon
1/2 t of salt

Beat the first group of ingredients together in the mixer. Mix the dry ingredients together, add them to the mixer, and mix everything together.

Flatten out cookies to about 1/3 inch thick and 3 inches in diameter on baking parchment. Bake at 350° for 20 minutes. Let them cool a bit before taking them off the baking parchment.

Chocolate Chip Cookies

2 sticks of butter, soft

1/2 t of salt

1 1/4 c of light brown sugar

2 eggs

1 t of vanilla

2 1/4 c of flour

1 t of baking soda

2 c of walnuts, roughly chopped

2 c of chocolate chips

Beat the first set of ingredients until it is smooth. Add the second set and beat slowly only until everything is thoroughly mixed. Form three-inch cookies and bake at 375° for 12 minutes.

Apricot Bars

1 c of dried apricots

1/4 c of butter

1/4 c of sugar

1 1/4 c flour

1 t of baking powder

1 c of brown sugar

2 eggs, beaten

1/3 c of flour

1/2 t of baking powder

1/2 t of vanilla

1/2 c of powdered sugar

In a small pot, heat the apricots in enough water to cover them and cook, uncovered, for 10 minutes. Cool them, chop them into small pieces, and set them aside. Mix the flour, baking powder, and sugar and then cut in the butter until the mixture is crumbly. Spread the mixture into a 9 inch square pan. Bake it for 10 minutes at 350° . Beat the brown sugar and eggs together, stir in the apricots, the flour, the vanilla, and the nuts. Spread this over the baked layer, pat it down, and bake it for 30 minutes longer in a 350° oven. Remove everything from the pan, cool, and cut into 32 pieces and roll these in the powdered sugar.

Biscotti

3 c of flour
1 T of baking powder
1 c sugar
2 T of anise seeds
1 c of roughly chopped almonds

3 eggs
2 t of anise oil or extract
3 T of water

Mix the dry ingredients in a large bowl. Slightly beat the eggs and mix with the anise oil and water in a small bowl. Add the egg mixture to the dry ingredients and mix thoroughly.

Form the dough into two strips, 2 inches wide by 1/2 inch high. Place, separated, on a cookie sheet covered with baking paper or greased.

Bake at 375° for 25 minutes.

Remove the loaves from the oven, leaving the oven on. Cover one of them with a towel to keep it warm. On a cutting board, with a sharp knife or a bread knife, while the loaves are still warm, carefully cut them into 5/8 inch slices. You may have to regularly wipe off the knife with a damp cloth so that it will cut cleanly.

Lay out the slices on the baking sheet and put it back into the oven and bake them again for 12 minutes on each side.

Variation: To make chocolate covered biscotti, melt about 1/3 lb of semisweet chocolate in the top of a double boiler. With a rubber spatula, cover one side of the biscuits with a coating of chocolate and place them, chocolate side down, on waxed paper on one or more baking sheets. Put the baking sheets in the freezer or refrigerator to harden the chocolate.

Variation: Hazelnuts may be substituted for almonds or any mixture of the two types of nuts may be used.

Black and White Cookies

1 1/2 sticks of butter, soft

3/4 c of sugar

2 T of milk

1 egg

1 t of vanilla

2 c of flour

2 t of baking soda

1 square of baker's chocolate

Cream the butter, then add the sugar, milk, and egg and beat until well mixed. Mix the flour and baking soda in a separate bowl, add it to the wet ingredients, and mix well. Remove half of the dough and refrigerate it. Melt the chocolate in the top of a double boiler or in a microwave oven. Add the chocolate to the remaining dough and mix well. Take that dough out of the bowl and cool it in the refrigerator. When the doughs are cool enough, roll them into one inch rolls, one white and one chocolate. Cut each in half to make four shorter rolls, two white and two chocolate. Put them together in a square pattern with alternating colors. Chill the dough in the freezer until it is hard enough to cut into cookies, about a quarter of an inch thick. Bake the cookies at 350° for 15 minutes.

Brownies 1

5 oz of semisweet chocolate

1/3 c of butter

1/2 c of sugar

2 eggs

1 t of vanilla

a pinch of salt

3/4 c of flour

1 t of baking powder

1/4 c of milk

1 c of walnuts, well-chopped

Melt the chocolate and butter together in a medium sized pot, mixing with a small wire whip. When they are uniform, add the sugar, eggs, vanilla, and salt and whip the mixture until it is uniform. Add the flour, baking powder, milk, and walnuts and stir the mixture with a rubber spatula until it is uniform. Put the dough into a greased 9 inch square pan and bake it at 350° for 25 minutes. When it is cool, unmold and cut the dough into 16 squares.

Brownies 2

2/3 c of cocoa

3/4 c of sugar

1/2 c of butter, soft

2 eggs

1/4 c of milk

1 t of vanilla

a pinch of salt

1 c of flour

2 t of baking powder

1 c of walnuts, well-chopped

Mix the cocoa and sugar and then beat in the butter, eggs, milk, and vanilla.. Add the flour, baking powder, and walnuts and stir the mixture with a rubber spatula until it is uniform. Put the dough into a greased 9 inch square pan and bake it at 350° for 25 minutes. When it is cool, unmold and cut the dough into 16 squares.

Honey-Nut Squares

4 T of butter

1 c of brown sugar

1 c of honey

4 eggs

2 t of vanilla

2 c of flour

2 t of baking powder

1 c of walnuts, coarsely ground

1 c of pecans, whole

1 cup of raisins

Beat the butter with the sugar and the honey until it is smooth and creamy. Add the eggs and the vanilla and beat again until it is smooth.

In a separate bowl, mix the flour and the baking powder. Add everything to the whipped ingredients and mix it thoroughly, carefully scraping the sides with a bowl scraper.

Put the batter into a well greased 9 by 12 inch baking pan and bake at 350° for 45 minutes.

Date-Nut Bread

1 1/2 c of dates

1 t of baking soda

1 c of boiling water

1 2/3 c of flour

1/2 t of salt

1/2 t of baking powder

2 large eggs

1/4 c of oil

1 c of light brown sugar

1 t of vanilla

2 c of coarsely chopped walnuts

Cut the dates into quarters and put into a bowl. Mix the baking soda into the water and immediately add it to the dates and let it stand for an hour. Mix together the flour, salt, and baking powder. Whip the eggs, oil, sugar, and vanilla. Mix everything and add it to a loaf pan that has been lined with baking parchment. Bake at 350° for one hour.

Trigg's Tassies

3 oz pkg of cream cheese

1/2 c of butter, softened

1 c of flour

1/3 c of pecans, chopped

1 egg

3/4 c of light brown sugar, lightly packed

1 T of butter, softened

1 t of vanilla

1/2 t of salt

24 pecan halves

For this recipe you will need a cupcake tin with 24 small cups.

Mix the first three ingredients to make the tart dough. Chill it and then divide it into 24 balls. Squeeze each ball inside a small ungreased cup to make a tart shell. Sprinkle 1/3 cup of the pecans into the tart shells.

Beat the next five ingredients until smooth and distribute it into the cups and then top each cup with a pecan. Bake the tassies at 325° for 25 minutes.

Apple Cake

1/2 c of butter, soft

3/4 c of sugar

3 eggs

1/3 c of milk

1 T of dark rum

2 c of flour

2 t of baking powder

1 t of baking soda

2 t of cinnamon

1 t of nutmeg

1/2 t of salt

1 large apple (about 12 oz), peeled, cored, and diced

Beat together the butter, sugar, eggs, milk, and rum. In a separate bowl, mix the dry ingredients, then put everything together and mix. Put the dough into a oiled 9 inch square baking pan and bake at 350° for 35 minutes.

Apple Crisp

6 tart apples, peeled, cored, and sliced

1/2 cup of sugar

1/4 t of cloves

1/2 t of cinnamon

2 t of lemon juice

3/4 c of flour

1/2 c of sugar

6 T of butter

dash of salt

1/2 c of chopped nuts

Mix the first group of ingredients in a bowl and then transfer to a 9X9 inch greased baking pan. Blend the second group to a pie crust consistency and sprinkle it onto the the apples in the pan. Bake at 350° for 45 minutes.

Carrot Cake

1 stick of butter, soft
3/4 c of sugar
1/2 t of cinnamon
1/2 t of nutmeg
the zest of one orange and 3/4 c of juice
2 eggs
3/4 c of finely grated carrots (1 carrot)
1 c of chopped walnuts

1 1/2 c of flour
1 T of baking powder
1/4 t of salt

Whip the butter, sugar, cinnamon, nutmeg, and orange zest together until smooth. Add the eggs, carrot, walnuts, and orange juice, and beat for a few minutes. Mix the dry ingredients in a separate bowl; add the wet ingredients and mix. Put the dough into two greased eight-inch pans.

For a large cake, double the recipe and bake the dough in two 10 inch pans.

Use baking parchment. (the cake is somewhat sticky.)

Bake at 350° for 40 minutes and check for doneness by piercing with a knife in the center or bake in loaf pan at 350° for 60 minutes.

AppleSauce Cake

1 stick of butter, soft
1/3 c of oil
3/4 c of white sugar
3/4 c of dark brown sugar
1/4 c of honey
2 eggs
2 c of applesauce or ground apples

3 c of flour
2 t of baking soda
2 t of baking powder
1 t of salt
1 1/2 t of cinnamon
1 t of cardamon

Whip the first ingredients until smooth. Mix the second ingredients in a bowl, add to the wet ingredients, and stir only until mixed. Put in a well-greased bundt pan and bake at 350° for 60 plus minutes. Check with a knife after 60 minutes.

Chocolate Cake

2 c of flour

1/2 c of cocoa

1 t of baking soda

1 t of baking powder

1 stick of butter

1 1/2 c of sugar

2 eggs

1 t of vanilla extract

1 c of cold water

In a bowl, mix together the flour, cocoa, baking soda, and baking powder.

In a separate bowl, cream the butter, sugar, eggs, and vanilla. Add the dry ingredients and the water to the batter, alternating them in two or three batches. Mix well and put in two greased 8 inch pans.

Bake at 350° for 35 minutes.

Gold Cake

3/4 c of very soft butter

1 1/2 c of sugar

6 eggs (5, if extra-large) separated

juice and zest of a lemon or 2 T of bottled lemon juice

1 c of milk

1 t of vanilla

3 c of flour

1 T of baking powder

1 t of baking soda

1/2 t of salt

Whip the butter and sugar ingredients in a large bowl. Add the egg yolks, lemon, vanilla, and milk and whip. Mix the dry ingredients and then mix them with the wet. Whip the egg whites until stiff and fold them into the batter. Grease 2 loaf pans and coat them with baking parchment. Pour in the batter and bake at 350° for 70 minutes. Check doneness before taking out.

Ruth's Fudge Cake

1 1/3 sticks of butter

1 1/2 c of dark brown sugar

2 eggs

1 t of vanilla extract

2 squares of baker's chocolate, melted

1 1/2 c of cake flour

1 1/2 t of baking soda

1 1/2 t of cream of tartar

1/2 t of salt

1/3 c of milk or replace tartar and milk with 1/3 c of buttermilk

2/3 c of boiling water

In a mixer, beat the butter until light. Add the sugar and beat thoroughly. Add the eggs, one a a time, beating after each. Add the vanilla and the chocolate and beat thoroughly.

In a separate bowl, mix the dry ingredients. Combine all the ingredients and mix them thoroughly.

Butter two 8-inch cake pans, cover the bottoms with baking paper or wax paper and butter the paper. Fill the pans with the batter.

Bake at 375° for 25 to 30 minutes.

Ruth's Fudge Cake (Large)

2 sticks of butter

a full box of dark brown sugar

3 eggs

2 t of vanilla extract

3 squares of baker's chocolate, melted

2 1/4 c of cake flour

2 t of baking soda

2 t of cream of tartar

1/2 t of salt

1/2 c of milk or replace milk and tartar with 1/2 c of buttermilk

1 c of boiling water

In a mixer, beat the butter until light. Add the sugar and beat thoroughly. Add the eggs, one at a time, beating after each. Add the vanilla and the chocolate and beat thoroughly.

In a separate bowl, mix the dry ingredients. Combine all the ingredients and mix them thoroughly.

Butter three 9-inch cake pans, cover the bottoms with baking paper or wax paper and butter the paper. Fill the pans with the batter.

Bake at 375° for 25 to 30 minutes.

Hazelnut Torte

350 g of hazelnuts, finely ground

7 eggs, separated

250 g of sugar

2 t vanilla extract

whipping cream

Beat egg whites until very stiff and set aside. Beat yolks, sugar, and vanilla until pale yellow. Stir in hazelnuts. Fold in egg whites. Pour into well-greased 10 inch springform pan. Bake at 350° for 45 minutes. Check center for doneness. Frost with slightly sweetened whipped cream and garnish as desired.

Chocolate-Hazelnut Torte

Cake

70 g (2.5 oz) of sugar

6 eggs, separated

140 g (5 oz) of unsalted butter, at room temperature

325 g (11.5 oz) of semisweet chocolate, melted

225 g (8 oz) of finely ground hazelnuts

Frosting

2 T of sour cream

170 g (6 oz) of semisweet chocolate, melted

raspberry jam

Whip butter, sugar, and egg yolks. Add chocolate and hazelnuts. Whip egg whites until stiff and gently fold them into the batter. Transfer to a well-greased 9 or 10 inch springform pan and bake at 350° for 45 minutes. Cool slightly and then unmold with flat side up. Cover top and sides with raspberry jam. When cake is completely cooled, cover it with the sour cream and chocolate frosting.

Whipping cream and raspberries are nice accompaniments.

White Cake

1 stick of butter

1 c of sugar

2 eggs

1 t of vanilla extract

2 c of cake flour

1 T of baking powder

3/4 c of milk

Have the butter at room temperature. Beat the butter with the sugar until light and creamy. Beat in the eggs, one at a time. Beat in the vanilla.

In a separate bowl, mix the flour and the baking powder. Add the dry ingredients, alternately with the milk, to the whipped ingredients, in about two batches, stirring with a rubber bowl scraper only enough to blend.

Put into 2 8-inch greased cake pans.

Bake at 375° for 25 min.

Honey Cake

1 c of honey
2 T of butter, soft
4 egg yolks
1 c of sugar

3 c of flour
1 t of baking soda
1 t of baking powder
1 t of cinnamon
1 1/2 c of coarsely chopped walnuts
1/4 t of salt

1/2 c of strong coffee
zest and juice of 1 orange
1 t of vanilla

4 egg whites, hard-whipped

Beat the first ingredients until light and the sugar is dissolved. Mix the dry ingredients thoroughly and then mix with the honey and coffee mixtures. Fold in the egg whites and put into one or two loaf pans lined with baking parchment.

Bake at 350° for 1 hour

Honey-Molasses Cake

1 stick of butter, soft
1 c of sugar
1/2 c of molasses
1/4 c of honey
1 egg
2 T of sweet sherry or marsala
1/3 c of candied fruit, chopped
1/2 c of walnuts, broken into bits
1/2 c of raisins

3 c of flour
1/2 t of cloves, ground
4 t of cinnamon
1 t of anise seed
1/2 t of cream of tartar
1/2 t of baking soda
1 t of baking powder
a pinch of black pepper

Beat together the butter, sugar, molasses, honey, egg, and wine. Add the candied fruit, walnuts, and raisins and mix. In a separate bowl, mix together all the other ingredients. Combine the two and mix thoroughly. Put in a well-oiled loaf pan. Bake at 300° for 60 minutes

Wrap the loaf in plastic wrap or aluminum foil and leave it at room temperature for at least three days before eating.

Pinapple UpsideDown Cake

1 c of flour
2 t of baking powder
1/2 c of sugar
2 T of oil
1 egg
1/3 c of milk
1 t of vanilla
pinch of salt

1 can of pineapple
2 T of dark brown sugar

Mix all ingredients for the batter. In a frying pan, boil down the juice from the pineapple and the brown sugar until it is a thick syrup. Arrange the pineapple slices in a buttered cake pan, pour over the syrup, cover it with the batter.

Bake at 375° for 22 min.

Portuguese Honey Bread

3/4 lb + 2 T of butter, soft
1 c of molasses
2 c of sugar
1/2 c of honey
1/4 c of dry sherry
1/4 c of mashed potatoes
3/4 c of chopped mixed candied fruit
3/4 c of walnuts, broken
1 t of ground cloves
1 T of anise seed
2 1/2 T of cinnamon (yes)
1/4 t of pepper
3/4 t of baking soda
9 c of flour

Cream together the butter, molasses, sugar, honey, and sherry. Add everything except the flour and mix thoroughly. Add the flour and mix thoroughly again.

Oil 2 loaf pans and line the bottoms and sides with baking paper and oil that. Fill the pans with the dough, press down, and smooth the tops.

Bake at 250° for 2 hours, take out of the oven and put the loaves upside down on a baking sheet and bake for another hour.

Note: Once they are cool, put the loaves in plastic bags and let them age for at least one week. Slice thinly to eat.

Potica

1 c of warm water
1 1/2 T of yeast
1/2 c of sugar
2 eggs

4 1/2 c of flour
1/3 c of dry milk
1 t of salt
1/4 c of butter, soft

1 lb (4 c) of walnuts, coarsely ground
1/2 c of raisins (optional)
2/3 c of honey
2 eggs
3 T of melted butter
1 t of cinnamon
1 t of vanilla extract

Dissolve the yeast in the water. Add the sugar and the eggs and beat slightly.

Mix the flour, dry milk, and salt in a large bowl. Add the liquid and soft butter to the flour and stir until they are combined. Knead the dough until it is smooth and not sticky.

Cover the bowl with a damp cloth or with plastic wrap and leave it in a warm place to rise until it doubles in volume. (It usually takes about one hour.)

Meanwhile, mix all the ingredients in the third group in a separate small bowl.

When the dough has risen, roll it out on a floured surface to a 30 by 30 inch square. Spread the filling over the dough, leaving about a half inch at the edges. Roll the dough up like a jellyroll. Either place it on a greased baking sheet, and bend it into the shape of a horseshoe or put it into a buttered bundet pan. Let it rise again in a warm place for about one hour.

Bake at 350° for 35 to 45 minutes, checking for doneness

Cupcakes

1/2 stick of butter
1 c of sugar
2 eggs
1 t of vanilla extract

2 c of flour
1 T of baking powder
1/4 t of salt
1 c of milk

Have the butter at room temperature. Beat the butter with the sugar until light and creamy. Beat in the eggs, one at a time. Beat in the vanilla.

In a separate bowl, mix the flour and the baking powder. Add the dry ingredients, alternately with the milk, to the whipped ingredients, in about two batches, stirring with a rubber bowl scraper only enough to blend.

Put into a well-greased 12 cupcake pan with paper disks at bottom.

Bake at 375° for 25 min.

Icing

1 c of powdered sugar
1 square chocolate, melted
2 T of milk
1 t of almond extract

Beat everything together and dip the cupcakes.

Gingerbread

3/4 c of milk

1 egg

1 T of vinegar (cider or white)

3/4 c (6 oz) of molasses

1/2 c of sugar

1/4 c of vegetable oil

1/2 t of salt

2 c of flour

2 t of ginger

1 t of cinnamon

1/4 t of cloves

2 t of baking powder

1/2 t of baking soda

Beat the first ingredients in a large bowl. Add everything else and beat until smooth.

Bake in a loaf pan for 55 minutes at 350° .

Gingerbread House

4 c of flour
2 t of baking powder
1 T of ginger
1 T of cinnamon

1 stick of butter
1 c of sugar
2 eggs
2/3 c of dark molasses

Mix the dry ingredients. Cream the butter with the sugar until smooth. Add the eggs, one at a time, and then the molasses, whipping after each addition. Add the dry ingredients and mix until uniform. Cover and set in the refrigerator for an hour or more. Roll out to about 1/4 inch thickness. Cut out paper templates for parts. Cut out the parts for the house and bake on a well-greased cookie sheet.

Bake at 350° for 20 min. (or until the corners just begin to brown.

Sugar Glue

1 c of powdered sugar
1 T of water
food dye if desired.

Fruit Cake

2 c of diced candied fruit
1 c of candied cherries, red and green, halved
2 c of raisins
2 c of walnuts and/or pecans, broken
1/2 c of brandy
zest and juice of 2 oranges and 1 lemon

1 1/2 sticks of butter, soft
1 1/2 c of light brown sugar
1/3 c of molasses

4 c of flour
2 t of baking powder
1 t of baking soda
2 t of cinnamon
1 t of nutmeg
1/2 t of cloves
1 t of salt

Put all the first group of ingredients in a bowl, cover and let them soak for an hour. Beat the second group of ingredients together until smooth and light. Mix all the dry ingredients in a bowl. Mix everything together thoroughly. Oil two oaf pans and cover with baking paper. Fill the pans, pressing the dough down and smoothing the top. Bake at 325° for 2 hours and then turn off the oven and wait until it is cool.

Apple Clafouti

3 eggs, separated

2/3 c of flour

1/4 c of sugar

3/4 c of yogurt

1 t of vanilla

2 large tart apples

2 T of sugar

1 T of cornstarch

1 T of lemon juice

In a large bowl, mix the flour, sugar, egg yolks, yogurt, and vanilla. Beat the egg whites until stiff and fold them into the batter.

Mix the sugar and cornstarch together and sprinkle it over the bottom of a greased nine inch pan. Dribble on the lemon juice. Core, peel (optional), and slice the apples thinly and lay them in a pattern over the bottom of the pan. Pour the batter over them and spread it out evenly with a rubber spatula.

Bake at 400° for 25 min.

Let it cool for 15 minutes and then turn it out (upside down) onto a large dish.

Savarin or Babas

1/4 c of warm water

1 T of yeast

2 T of sugar

4 extra large eggs

2 T of dry milk

1 1/2 c of flour

2 c of flour

6 T of melted butter

Dissolve the yeast in the water. Add the sugar, eggs, dry milk, and 1 1/2c flour. Mix and leave for 1/2 hour in a warm place. Add the rest of the flour and the butter and knead until smooth and elastic.

For babas, put in 12 greased muffin tins, let rise for about one hour, and bake for 20 minutes at 375° .

For savarin, put in greased bundt pan and let rise for about one hour.

Bake at 350° for 40 min.

Syrup

2 c of water

1 1/4 c of sugar

1 c of rum

Boil for a few minutes, cut deep holes in the still warm cake and soak with the syrup, using a turkey baster.

Glaze with cherries and paint with apricot glaze.

Serve with whipped cream or ice cream.

Flaky Pastry

1 1/2 c of flour

1/2 c of water

1 1/2 sticks of butter

Mix flour and water until smooth. Chill in refrigerator. Roll out dough as thinly as possible. Cover it with a thin layer of butter, using a cheese cutter. Roll up the dough into a tight log, seal the ends, flatten the log slightly, and roll up the log into a ball. Chill in the refrigerator.

Repeat the following procedure twice: With a rolling pin, flatten the dough into a long oblong and fold it over four or five times into a small high square.

Almond Filling

1 c of ground almonds

2/3 c of sugar

2 eggs

1 T of lemon juice

1/4 c of butter, melted

1 t of almond extract

1/2 c of cake flour

Almond-Cheese Filling

1/2 lb of cream cheese

1 c of ground almonds

1/2 c of sugar

1 egg

1 t of vanilla

Confectioner's Custard

3/4 c of sugar

3 T of cornstarch

5 egg yolks

1 t of vanilla extract

1 1/2 c of milk

Mix all the ingredients except the milk in the top of a double boiler. Gradually add the milk to the mixture, while stirring. Heat everything over boiling water, stirring occasionally until it begins to thicken. Once it begins to thicken, stir it continuously for about three minutes. If it is to be cooled in the refrigerator, cover the surface with plastic wrap so that a skin will not form. (This is a good source of dietary cholesterol.)

Pastry Cream

3 eggs

3/4 c of sugar

4 T of cornstarch

3 c of milk

2 t of vanilla

Mix everything except the vanilla in a double boiler. Heat it until it thickens and then cook it for two more minutes. Add the vanilla.

Cream Cheese Frosting

1 (8 oz) package of cream cheese
1 box of powdered sugar
2 t of vanilla
1 stick of butter
other flavorings or color as desired

Put everything in mixer and beat until smooth with the flat beater. Frost cake and then chill.

For chocolate frosting melt two squares of unsweetened baking chocolate and add.

Cake Frosting (Julia Child's)

1 1/2 sticks of butter

1 c of powdered sugar

2 egg yolks

2 T of rum or 1 T of vanilla or 2 T of orange liqueur or 2 oz semisweet chocolate, melted

Have the butter at room temperature. Put everything into the mixer and beat with the flat beater until smooth.

Chocolate Frosting

1/3 c of milk

1 stick of butter

1 c of sugar

1/2 c of cocoa

1 t of vanilla

Heat and stir the milk, butter, sugar, and cocoa in a pot, over medium heat, until it is hot and syrupy, but do not boil it.

Add the vanilla and cool the saucepan over icewater, stirring constantly, until the desired consistency is obtained.

Orange Icing

1 stick of butter

1 lb of powdered sugar

1/4 c of frozen orange juice

1 t of orange extract

Have the butter at room temperature. Put everything into the mixer and beat with the flat beater until smooth. Chill to thicken, if necessary.

Fudge

1 can of condensed milk
2 c (1 lb) of chocolate bits
10 -12 double grahams, crushed
1 t of vanilla
2 c of walnuts, broken

In a pot large enough to hold everything, heat the condensed milk until it boils (without burning). Add the chocolate bits and stir until they are melted. Add the vanilla, grahams, and walnuts. Put the mixture into an oiled 8×8 pan and cool in the refrigerator.

Panforte

3/4 c of sugar

3/4 c of honey

1 t of anise oil or extract

1 c of hazelnuts

1 c of blanched or slivered almonds

1/3 c of cocoa

1 1/2 t of cinnamon

1/4 t of allspice or ground cloves

2 c of candied citron, lemon, and/or orange peel, finely chopped

1/2 c of cake flour

Heat the sugar and honey in a medium sized pot, stirring until the sugar is dissolved and a drop of the mixture forms a ball when dropped into cold water (235°), and then add the anise oil. Mix the second group of ingredients in a bowl and then add them to the pot and stir completely. Oil a 9X9 inch pan and line with baking parchment and then oil the parchment. Spread the mixture into the pan.

Bake at 275° for 60 minutes.

While still slightly warm, remove the panforte from the pans and peel off the parchment and sprinkle thoroughly with powdered sugar.

Chocolate Pudding

1/2 c of sugar

1/4 c of cocoa

1/4 c of cornstarch

1/4 t of salt

2 3/4 c of milk

1 t of vanilla extract

2 T of butter

Mix all the dry ingredients in a medium-sized pot and then slowly add the milk, stirring constantly. Add the vanilla and heat the mixture over a medium flame until it boils and thickens. Take it off the stove, mix in the butter, and put it into four dessert dishes. Whipped cream may be added when serving.

Chocolate Mousse

6 oz of semisweet chocolate

1 1/2 T of butter

3 T of sugar

3 T of dark rum

3 eggs, separated

pinch of tartar

Mix the chocolate, broken into pieces, the butter, the sugar, and the rum in the top of a double boiler, over low heat, until the chocolate is melted and everything is smooth.. Off the heat, add the egg yolks and stir until smooth.

Beat the egg whites until they are stiff and then fold in the chocolate mixture.

This makes four servings.

Bread Pudding

10 slices of dry bread, with crust removed, and well buttered

4 eggs

3/4 c of sugar

pinch of salt

4 c of milk

1 t of vanilla extract

1 cup of raisins, soaked for 10 minutes in warm water

Beat the eggs with the sugar in a large bowl and then add the salt, milk, vanilla, and raisins. Cut the buttered bread slices into quarters, add it to the bowl, and mix until the bread soaks up much of the liquid. Put into a well-buttered baking dish and bake at 350° for 45 minutes.

Ice Cream

1/2 c of sugar

2 T of cornstarch

1 pint of half and half

1 egg

1 T of vanilla extract or other flavoring

1 T of butter (optional)

Mix the sugar and cornstarch in a small saucepan. Add the half and half and egg and beat well. Cook over medium heat until it thickens and then cook over low heat for one more minute.

Add the flavorings and butter, mix, and put into a freezer.

Pistachio Ice Cream

2/3 c of pistachios, coarsely chopped

3/4 c of sugar

1 c of milk

2 egg yolks

2 c of heavy cream

1 t of vanilla extract

1 t of almond extract

green coloring

Mix the yolks with the milk and sugar in a measuring cup. Microwave for about one minute or until it is almost boiling. Allow the mixture to cool in the freezer for about 30 minutes. Put everything into the ice cream maker and churn for 30 minutes. Transfer to a container and freeze in the freezer.

Balsamic Pears

3 large somewhat firm pears

4 T of butter

3 T of balsamic vinegar

1/4 c of honey

Split pears top to bottom, core but do not peel. Melt the butter in a flat pan that can be put in the oven and fry the pears, face down, for two or three minutes. Put the pan in a 400° oven for twenty minutes, then take it out, pour the vinegar into the pan, swish around the pears, and replace the pan in the oven for another five to ten minutes. Take out the pan and pour the honey over everything. This is best served with vanilla ice cream.

Rice Pudding

2 c of milk
1 vanilla bean pod
1/2 c of rice

1 c of milk
2 eggs
1/2 c of sugar
2/3 c of raisins
a pinch of salt

Cut the vanilla pod into small pieces and then grind it in a blender or a small coffee grinder to a coarse powder. Add the vanilla and the rice to the milk and bring it to a boil in a heavy-bottomed pot. Cover it and cook it at very low heat for 12 minutes. Beat the eggs and the sugar in the remaining milk, add the raisins and salt, put everything into a well-buttered baking dish of about eight inches in diameter, and bake at 325° for 35 minutes.

Charlotte Malakoff

1 1/2 sticks of butter at room temperature

1 c of sugar, preferably superfine

1/2 c of orange liqueur

1/2 t of almond extract

1 1/3 c of dry blanched or slivered almonds, pulverized in the food processor

1 pint of heavy cream, whipped

1 quart of strawberries, hulled and cut in half if too large

30 ladyfingers, about 3/4 by 4 inches

1/2 c of orange liqueur plus 1/2 c of water in a flat dish with sides

A pan, with a flat bottom from 5 to 7 inches, and straight or outward sloping sides

Whip the butter with the sugar until the sugar is dissolved. Add the orange liqueur, the almond extract, and the almonds and whip the mixture thoroughly. Set aside. Whip the cream and then fold in the almond cream and the strawberries.

Cut a wax paper circle to just cover the bottom of the unbuttered pan. Dip each ladyfinger into the liqueur and water syrup, shake it off, and let it stand to drain on a wire rack while doing the others. Cut the ladyfingers on a diagonal so that they fit in the bottom of the pan with the points on the inside. When the bottom is covered, line the outside of the pan with whole ladyfingers all the way around.

Fill the inside with the almond cream and strawberry mixture and cover the top with another round of wax paper. Place a flat dish that just fits over the top, but inside the pan, on top and place a weight on it of about one pound. Place in the refrigerator overnight.

Take off the weight, the plate, and the wax paper, turn the pan over onto a plate and shake it to unmold it onto the plate.

Cheesecake

2 lbs of cream cheese

1 3/4 c of sugar

4 eggs

juice and zest of a lemon

1 t of vanilla extract

Whip the cream cheese and sugar until uniform. Add the eggs, one at a time, and beat thoroughly. Add the lemon and vanilla. Transfer to a cake pan, with or without a graham cracker crust, and bake for two hours at 325° . Turn off the gas and leave in the oven for another hour.

Almond Cheesecake

1 lb of cream cheese
1 lb of ricotta cheese
3 eggs
1 c of sugar
1 c of almonds, finely ground in a blender or food processor
1/2 t of almond extract
1/2 t of vanilla extract

6 or 8 graham crackers, crushed with a rolling pin to form crumbs

In a large bowl, beat the two cheeses to mix **thoroughly**. Beat in the eggs, one at a time, scraping the sides of the bowl frequently. Add the sugar, almonds, and extracts and beat the batter until it is smooth.

Butter the bottom and sides of a 9 inch cake pan. Cover the bottom of the pan with waxed paper or baking parchment and butter that. Put the graham cracker crumbs into the pan, shake them around and press them into the sides and bottom to coat the pan heavily. Pour off the excess. Pour the batter into the pan.

Bake at 275° for 2 hours, then turn off the oven but leave the cake in it for one more hour.

Variation Leave out the vanilla extract. Melt 2 squares of baker's chocolate in the top of a double boiler and add it to the batter to make chocolate almond cheesecake.

Variation A quart of blueberries (fresh or frozen) can be added to make blueberry almond cheesecake. The batter would then have to be baked in two 8 inch pans.

Variation Use hazelnuts instead of almonds and replace the almond extract with vanilla extract.

Blueberry Cheese Pie

a deep pie crust, baked blind for 15 min. at 375°

1 1/2 lbs of cream cheese

3/4 c of sugar

2 extra large or 3 large eggs

1 t of vanilla extract

1/2 t of almond extract

1 c of blueberries

Beat the cream cheese and sugar together, then add the eggs, one at a time, beating and rubbing the bowl after each addition. Add the flavorings, turn off the beater, and mix in the blueberries by hand. Put the filling into the crust, smoothing the top and pushing any exposed blueberries under the filling. Bake at 275° until cracks begin to show in the filling, about 60 minutes. Turn off the oven and leave the pie in the oven until it cools. Place the pie in the refrigerator until cool.

Pecan Pie

3 eggs

1 c of sugar

1 c of light corn syrup

2 T of butter, melted

1 t of vanilla extract

1 1/2 c of pecans

an unbaked 9 inch pie crust

Beat eggs slightly with a fork in a medium bowl. Add the sugar, Corn Syrup, butter and vanilla and stir until blended. Stir in pecans. Pour the pecan filling into the pie crust and bake the pie at 350° for 60 minutes.

Cherry-Cream Pie

4 oz of cream cheese
1/2 c of powdered sugar
1/2 t of vanilla
1/2 pint of whipping cream

baked 9 inch pie crust

1 can (1 lb 5 oz) of cherry pie filling

Whip cheese, powdered sugar, and vanilla together. Whip cream and fold in carefully. Pour into pie shell, spread evenly, cover with cherry pie filling. Chill thoroughly.

Pumpkin Pie

2 eggs

1 small can (14 oz) of pumpkin (not pie mix)

3/4 c sugar

1/2 t of salt

1 t of cinnamon

1/2 t of ginger

1/4 t of cloves

1 large can of evaporated milk

unbaked 9 inch pie crust

Beat eggs slightly in a large bowl. Add all other ingredients and mix thoroughly.

Pour into pie shell.

Bake at 425° for 15 min.

Reduce temperature to 350° and bake 45 min. more.

Apple Pie

pie crust dough (see recipe)

enough tart apples, peeled, cored, and sliced

1/2 cup of sugar, mixed with 1 T of cornstarch

1 t of cinnamon

2 t of lemon juice

3 T of butter

First mix all of the ingredients in a large bowl, form the lower crust, fill it, and then form the top crust. Bake at 400° for 25 minutes and then turn down the temperature to 350° and bake for another 20 minutes

Ricotta Tart

1 1/4 c of flour
2 T of sugar
zest of 1 orange
a small pinch of cinnamon
1 stick of butter
1 egg
1 T of water

15 oz of ricotta cheese
1/2 c of sugar
a pinch salt
2 eggs
2 t of cinnamon
1/2 c of candied fruit
1/4 c of raisins

Put first four ingredients into the food processor and process to break up the orange zest strips and to mix. Cut up the butter into small pieces, add to the dry ingredients and process with a few one-second pulses. Mix the liquid together, add to the food processor and process with pulses only until it is completely mixed. Put dough into a plastic bag and store in the refrigerator for an hour or more.

Beat the ricotta cheese, eggs, and cinnamon until smooth. Add the candied fruit and raisins.

Line a 9 inch pie pan, fill with the filling.

Bake at 350° for 45 min.

Yogurt Fruit Tart

1 1/2 c of flour
1 1/2 t of baking powder
1 T of sugar
a dash of salt
1 1/4 sticks of butter
1 extra large egg
1 1/2 T of water

4 eggs
1 1/3 c of sugar
3 c of nonfat yogurt
3 T of vanilla
1 c of flour

Berries or banana slices for topping

Make pie pastry with the first group of ingredients. Roll it out and line a large pie dish. Bake blind, using wax paper and beans. Bake at 375° for 10 minutes, take out the wax paper, and bake it for 20 minutes more.

Cream the eggs and sugar together. Add the yogurt and vanilla and mix again. Add the flour and fold it in and then beat it for a short while with the wire whip. Fill the pie shell and then press the berries into the top.

Bake at 325° for 40 min.

Blueberry Yogurt Cake

3/4 c of sugar

1/2 t of salt

2 large eggs

1/2 c of oil

2 T of lemon juice

1 c of Greek yogurt

1 t of vanilla extract

2 c of flour

1 T of baking powder

1 1/2 c of blueberries, fresh or frozen

Whip all the first ingredients together in a large bowl. Mix the flour and baking powder in another bowl and add to the wet ingredients. Mix in the berries and put the dough into a well-greased 9 by 9 baking pan. Bake at 350 ° for about 35 minutes, checking for doneness before taking out of the oven.

Fruit Flan

Flan Crust

2 c of flour

2 t of baking powder

1/4 c of sugar

1 stick of butter, soft

1/4 c of ice water

Mix the dry ingredients in a large bowl. Add everything else and mix enough to make the dough uniform. Leave it in the refrigerator, covered, for an hour and then roll out and shape the flan.

Bake at 400° for 10 minutes and then at 375° for 15 minutes

Flan Custard

1 1/3 c of milk

1/3 c of flour

2/3 c of sugar

1/3 c of milk

1 t of vanilla

4 egg yolks

Microwave the milk for two minutes. Mix the other ingredients thoroughly in a heavy-bottomed pot, then add the hot milk and beat continuously while heating until the custard thickens. Reduce the gas to small and boil, beating continuously, for about 1 minute.

Pie Crust

2 1/4 c of flour

2 sticks of butter, chilled

1/2 t of salt

1 T of sugar

1/3 c of icewater

Mix dry ingredients in food processor for short time. Cut butter into small pieces and add to dry ingredients. Process with three or four pulses. Turn on machine and add water all at once and process only until dough sticks together. Remove from processor, put in a bowl, cover and leave in refrigerator for an hour.

Savory Pie Crust

3 c of flour

1 T of baking powder

3/4 c of grated parmesan

1 t of salt

pepper

1 1/2 sticks of butter

3/4 c of ice water

Mix dry ingredients in food processor for short time. Cut butter into small pieces and add to dry ingredients. Process with three or four pulses. Turn on machine and add water all at once and process only until dough sticks together. Remove from processor, put in a bowl, cover and leave in refrigerator for an hour. This makes a large covered pie.

Tart Pastry

2 c of flour

4 T of sugar

2 t of baking powder

1/2 stick of butter

1 egg yolk

1/4 c of water

In a large bowl, mix together the flour, sugar, and baking powder.

With two knives, cut in the butter until it is the size of large beans.

Add the egg and water to the dry ingredients and then, still with two knives, stir and cut in the butter until it is the size of peas. With your fingers, with quick motions, mash the dry parts of the pastry so that they stick together.

Put the pastry into a plastic bag. While it is in the bag, work the pastry a bit in order to get it to form a ball.

Refrigerate it for at least one hour.

Bake at 400° for 10 min. and 375 for 15 min.