

Misc. Desserts

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Cranberry Sauce

Ingredients

- * 1 cup water
- * 3/4 cup sugar
- * 12-oz bag fresh or frozen cranberries (3 cups)
- * 2 teaspoons freshly grated orange zest

Preparation

Bring water and sugar to a boil, stirring until sugar is dissolved. Add cranberries and simmer, stirring occasionally, until berries just pop, 10 to 12 minutes. Stir in zest, then cool.

Note: Cranberry sauce may be made 3 days ahead and chilled, covered.

How to make pastry flour

$\frac{3}{4}$ cup cake flour

$\frac{1}{4}$ cup all purpose flour

Whisk to combine

Chocolate Fudge from Sonal

Ingredients

1 $\frac{3}{4}$ c (425g) granulated sugar
1 c. (250ml) milk
1 tbs. corn syrup
6 tbs unsalted butter
2 oz semi-sweet chocolate
6 tbsp cocoa powder
1 tsp vanilla extract
 $\frac{1}{2}$ c walnuts, chopped

Directions

Put the sugar, milk and corn syrup into a heavy based saucepan and stir together until the sugar dissolves. Cook without stirring until the temperature reaches 238F (114C) as measured by a candy thermometer. Meanwhile, melt the butter, chocolate, and cocoa together. When the syrup has reached the correct temperature, pour in the chocolate mixture. Stir in the vanilla and nuts and pour into the prepared pan. Cut the fudge into small squares when it has set.

Banana Bread Pudding with Amaretto Sauce

adapted from *Bon Appétit* | March 1995

Banana Bread Pudding Ingredients

1/4 cup amaretto
2 tablespoons (1/4 stick) unsalted butter
3 bananas, peeled, halved crosswise and then lengthwise
5 tablespoons granulated sugar
2 cups whipping cream
4 large eggs
2 teaspoon vanilla extract
1 loaf Raisin bread or raisin challah bread torn into pieces

Amaretto Sauce Ingredients

1/4 cup (1/2 stick) unsalted butter
1/2 cup whipping cream
1/2 cup packed dark brown sugar
Pinch of salt
2 tablespoons amaretto

Directions for Banana Bread Pudding

Melt 2 tablespoons butter in heavy large skillet over medium heat. Add bananas and 2 tablespoons sugar and cook until bananas are tender, about 2 minutes per side. Remove from heat. Combine whipping cream, eggs, vanilla extract and remaining 1/4 cup amaretto and 3 tablespoons sugar in a medium bowl and whisk to blend.

Preheat oven to 350°F. Butter 9X5X3-inch loaf pan. Arrange 1/3 of bread strips crosswise in bottom of prepared pan. Arrange 6 banana pieces atop bread. Arrange 1/3 of bread strips crosswise atop bananas. Pour half of egg mixture over. Arrange remaining banana pieces atop bread. Arrange remaining bread strips crosswise atop bananas. Pour remaining egg mixture over. Press gently on top layer to compact. Let stand 15 minutes.

Bake bread pudding until puffed and golden and knife inserted into center comes out clean, about 45 minutes. Transfer to rack and cool slightly.

Cut bread pudding into slices. Arrange on plates; drizzle with warm amaretto Sauce and serve.

Directions for Amaretto Sauce

Melt butter in heavy medium saucepan over medium-high heat. Add cream, sugar and salt. Bring to boil, stirring until sugar dissolves. Remove from heat. Stir in amaretto. (*Can be prepared 2 days ahead. Cover and refrigerate. Rewarm over low heat, stirring constantly.*)

Pink Lemonade Bars

For the base:

- 1/4 cup (50 grams) granulated sugar
- 1/4 teaspoon freshly grated lemon zest
- 1/8 teaspoon table salt
- 1/2 cup (4 ounces or 115 grams) unsalted butter, cut into chunks
- 1 cup (125 grams) flour

For the lemonade layer

- 1 cup (about 5 ounces or 140 grams) raspberries
- 2 large eggs
- 3/4 cup (150 grams) granulated sugar
- 1/4 cup freshly squeezed lemon juice; this should only require 2 lemons
- 1/3 cup (40 grams) all-purpose flour
- Confectioners' sugar, for dusting

Preheat your oven to 350°F (180°C) and line an 8x8x2-inch baking pan with parchment, letting it extend up two sides. Butter or coat the bottom and sides with a nonstick spray and set the pan aside.

Make the base: In a food processor, pulse together the sugar, zest and salt until combined. Add the butter and pulse until it is evenly dispersed in the dough. Add the flour and pulse the machine until it's just combined and the mixture is crumbly. Press the dough into the prepared pan and about 1/2-inch up the sides. Don't worry about making this perfect; mine was an uneven mess and nobody can tell. Bake for 15 minutes, until lightly browned at edges. Let cool on a rack while you prepare the filling (though no need for it to be completely cool when you fill it). Leave oven on.

Make the pink lemonade layer: Puree the raspberries in your food processor until they're as liquefied as they'll get. I don't even bother cleaning mine between steps, but I'm also probably lazier than you. Run the puree through a fine-mesh sieve, trying to press out all the raspberry puree that you can, leaving the seeds behind. I ended up with 1/3 cup strained puree; don't worry if you get a smidge less.

In a medium bowl, whisk together the eggs, sugar and lemon juice until smooth. Whisk in 3 tablespoons of raspberry puree. Stir in flour. Pour into cooling crust and return pan to

the oven, baking the bars until they're set (they'll barely jiggle) and slightly golden at the edges, about 25 to 30 minutes. Cool completely before cutting into rectangles. (You can speed this up in the fridge.)

I intended to cut mine into 32 2×1-inch rectangles but actually cut them into 28 2×1-ish rectangles. I like lemony bars small but you could also cut them into 16 2×2-inch squares. Dust with powdered sugar before serving. Store in fridge for up to a week.

No-Bake Cheesecake Stuffed Strawberries

Ingredients:

- 1 lb large strawberries
- 8 oz. cream cheese, softened (can use 1/3 less fat)
- 3-4 tbsp powdered sugar (4 tbsp for a sweeter filling)
- 1 tsp vanilla extract
- graham cracker crumbs

Directions:

1. Rinse strawberries and cut around the top of the strawberry. Remove the top and clean out with a paring knife, if necessary (some may already be hollow inside). Prep all strawberries and set aside.
2. In a mixing bowl, beat cream cheese, powdered sugar, and vanilla until creamy. Add cream cheese mix to a piping bag or ziploc with the corner snipped off. Fill strawberries with cheesecake mixture. Once strawberries are filled, dip the top in graham cracker crumbs. If not serving immediately, refrigerate until serving.