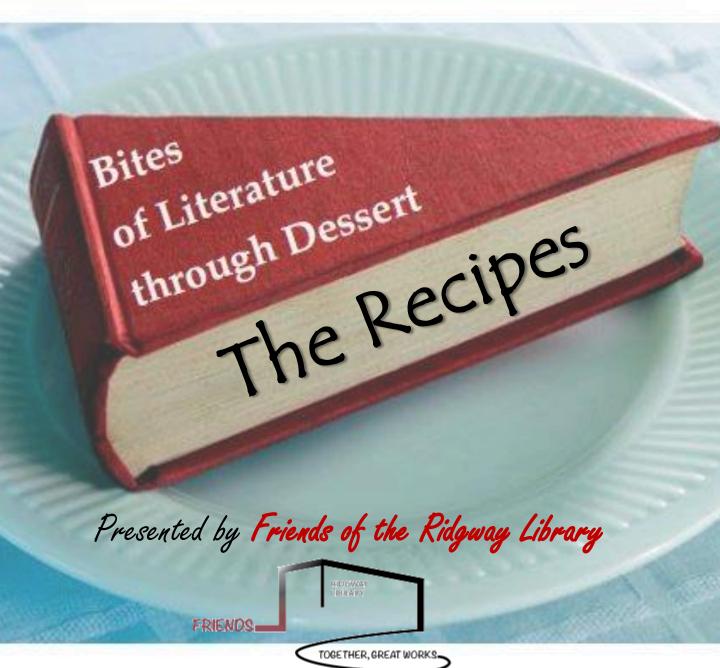
Literary Just Desserts





On Saturday, October 13, 2018 Friends of the Ridgway Library held this event to support the Ridgway Library and its plans for expansion and renovation. The following pages contain the recipes of the desserts presented at the event.

"Thank You" to all who created these desserts!

Sandy Canright Ilsa Chavez-Castaneda Barry Doyle Rosemary Esty Barbara Gallagher Gail Kennedy Stephanie Lyons Barbara McCallar Jane McGrath Martha McKenney Nancy Meyers Kristen Moberg Pat Montgomery

Meredith Nemirov Joan O'Rourke Jennifer Randolph Brian Rogers Janice Rogers Barb Seelye Joi Sharp Kay Sibold Phoebe Sophocles Tamora Thomas Tacquie Whitmore Beth Williams Tom Williams

Ale Presented by Brian Rogers

Zythos Pale Ale (an example of a homebrew)

Recipe Type: All Grain

Yeast: US-05

Yeast Starter: n/a

Batch Size (Gallons): 5.5
Original Gravity: 1.059
Final Gravity: 1.015

IBU: 41.7

Boiling Time (Minutes): 60

Color: 8.7

Primary Fermentation (# of Days & Temp): 14 Secondary Fermentation (# of Days & Temp): 7

Tasting Notes: Tangerine/grapefruit citrus flavor with a bit of pine.

Ingredients:

Amt Name %/IBU

10.50 lb Pale Malt, Maris Otter (3.0 SRM) 89.4 %

0.50 lb Caramel/Crystal Malt - 20L (20.0 SRM) 4.3 %

0.50 lb Caramel/Crystal Malt - 60L (60.0 SRM) 4.3 %

0.25 lb Cara-Pils/Dextrine (2.0 SRM) 2.1 %

0.50 oz Columbus [14.00 %] - Boil 60. 25.2 IBUs

0.75 oz Zythos [10.90 %] - Boil 10.0 min 10.7 IBUs

0.75 oz Zythos [10.90 %] - Boil 5.0 min 5.9 IBUs

0.50 oz Zythos [10.90 %] - Dry Hop 7.0 days

Mash: 150.0 F @ 60 min

I used this brew to get familiar with the Zythos hop blend and it came out great. The Columbus hops give the perfect amount of bitterness paired with the citrusy/piney flavor of the Zythos hop blend. This is a good place to start if you're looking for a recipe to try with Zythos hops.

Bacon Chocolate Bark

Presented by Martha McKenney

- 2 slices thick-cut bacon
- 1 tablespoon caramel sauce
- 2 1 ounce squares bittersweet chocolate, unwrapped

Place bacon on a rack in a shallow pan. Brush bacon with caramel sauce. Bake at 350 degrees F for 20 to 25 minutes until crisp. Once cool, cut into 1-inch pieces. Meanwhile, line a small baking sheet with parchment paper. Place bittersweet chocolate square about 1-inch apart prepared baking sheet. Bake chocolate for 4 to 5 minutes or until softened. Using a spoon, spread the chocolate to a thin even later. Place the bacon pieces on top. Chill for at least 30 minutes or until chocolate is set. Wrap in plastic wrap. Store in the refrigerator for up to 3 days.



MATT PHELAN

Banana Bread

Presented by Barbara Gallagher

1/3 cup softened butter
2/3 cup sugar
2 eggs
1 3/4 cup sifted flour (plus 2 tbsp for high altitude)
1/2 tsp baking powder
3/4 tsp salt
1 cup mashed bananas. - about 2 or 3

Cream shortening, add sugar gradually and beat until light and fluffy.

Add eggs one at a time and beat again. sift dry ingredients together, then add them alternately with the mashed bananas, stirring to combine well, but do not overbeat.

Pour into a greased loaf pan and bake at 350 degrees for approximately one hour.* Test with toothpick, it must come out clean.

Remove from pan and cool on a rack.

Also you can add chopped walnuts and dried cranberries.

*Sometimes I cover the top with aluminum foil at the end if it is browning too fast.

Belgian Hot Chocolate

Presented by Kristen Moberg

- 1 cup milk
- 3 ounces Quality Dark Belgian chocolate 56% min; 72% max.
- 1 1/2 ounces Quality Milk chocolate
- 1 pinch of salt
- 1 teaspoon vanilla

Whipped cream such as Reddi Whip in the can

Dash of cinnamon (optional)

- 1 Tablespoon White sugar (optional)
- 1. Add half milk, chocolate and salt in pan and heat on low heat.
- 2. Stir until all chocolate is melted.
- 3. Add remaining ingredients.
- 4. Heat on Medium High heat.
- 5. Stir rapidly
- 6. Do not let boil
- 7. Once all ingredients are dissolved, serve warm.
- 8. Top with whipped cream and Chocolate curls/shavings.

Maw many MORE corpses

wands there be?

9. Enjoy!

Biscuits with Rose Jam

Served with <u>Âme du Vin</u> Presented by Barbara McCullar

Biscuits

- 1. Mix 4 cups flour, 1/4 cup sugar, 2 tsp baking powder, 1 tsp salt, and 1/2 tsp baking soda in a mixing bowl.
- 2. Cube two sticks of cold butter and add to the dry mixture. Cut in until mixture is crumbly. (You can also use a box grater to grate the butter (frozen) to give a more even distribution of fat throughout the dough.)
- 3. Add 1 cup buttermilk and 2 eggs; mix together with fork till moistened.

A NOVEL

- 4. Turn dough out on floured surface, knead 5-6 times until it's a big scraggy lump. It will be messy, but only knead enough to pull the dough together; the less you handle it, the more tender the biscuits will be.
- 5. Pull off fist-sized chunks into rough rounds, and space apart on greased baking sheet.
- 6. Bake at 375 until golden. (Baking time will depend on how big you like your drop biscuits.) Serve warm.
- ***Alternately, Southern Living's recipe entitled Our Favorite Buttermilk Biscuit is a classic recipe for flaky biscuits that is refined and excellent with wonderful cooking tips.
- ***Rose Jam, according to the author, is "like eating perfume in a bottle." She suggests Les Confitures a l'Ancienne, Specialite de Rose, an all-natural rose petal French jam, available at Amazon. There are also recipes online for making your own rose jam.
- ***Clotted cream can be purchased at stores like Wegman's (online) or Trader Joe's. If you wish to make your own clotted cream at home, with a heavenly thick, creamy, butter-like consistency, fresher and richer than the kind you buy, you must use heavy cream that is <u>not</u> ultra-pasteurized, difficult to find. Be sure to look at the label. You might go to Webb Dairy in Olathe, where you can purchase cream from their cows to make the real thing. For an authentic, easy recipe and explanation of clotted cream, go to https://www.curiouscuisiniere.com/clotted-cream/

According to Opici Wines, Âme du Vin "embodies the sun-drenched beauty of Côtes de Provence with distinctive elegance. Expressive notes of fresh apricot, citrus and jasmine flower delight the senses, yielding an exceptional rosé with balance and length. Enjoy Âme du Vin as an aperitif and with canapés, soft cheeses, white meats and fresh seafood" (and biscuits, of course!). It is organic and sustainably farmed. Varietals are 70% Garnache and 30% Cinsault. It can be bought online.

Caramel Apple Hot Toddy

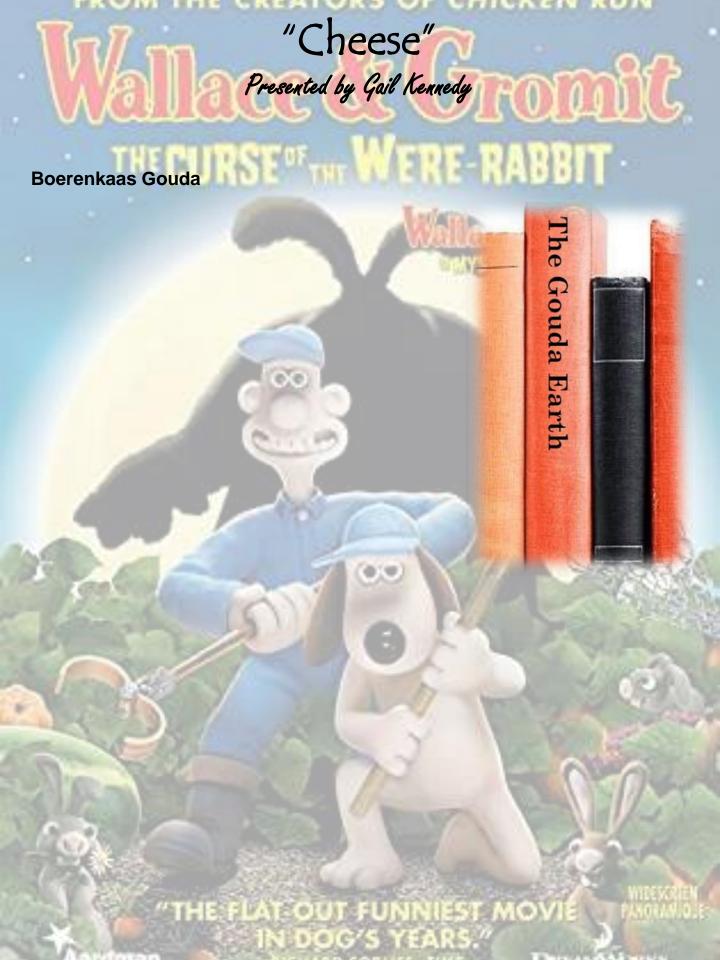
Presented by Beth Williams

1 1/2 cups Smirnoff Kissed Caramel Vodka
1/2 gallon Apple Cider
1/4-1/2 cups. Bourbon
2-3 Cinnamon Sticks
1 container Cool Whip – thawed or Whipping Cream

BIST SUPPORTING ACTOR

- Combine the Vodka, Apple Cider, Bourbon and Cinnamon Sticks in a stove-top pan.
- 2. Heat and simmer until ready to drink.
- 3. When ready to drink, pour the Hot Toddy into heat-proof mugs and place a large dollop of Cool Whip or Whipping Cream on top.





Cheese
Presented by Rosemary Esty

Little

GR

Cheese on a Stick Presented by Sandy Canright

8 oz softened cream cheese
1 cup grated sharp cheddar
1 cup diced black olives
1 tbsp Italian Seasoning

3/4 cup finely chopped almonds

pretzel sticks

Combine cream cheese, cheddar, olives and seasoning.

Shape into 1-inch balls.

Roll balls in almonds to coat.

Store in a tightly covered container and refrigerate.

Insert pretzel sticks just before serving.

Makes 28

Cherry & Pisctachio Biscotti

Presented by Pat Montgomery

12 tablespoons (1 1/2 sticks) unsalted butter, at room temperature

1 cup light brown sugar, lightly packed

1/2 cup granulated sugar

1 1/2 teaspoons ground cinnamon

3 extra-large eggs, at room temperature, one separated

2 teaspoons pure vanilla extract

3 cups all-purpose flour

11/3 cups almond meal or almond flour, such as Bob's Red Mill

1 teaspoon baking powder

1/2 teaspoon kosher salt

1/2 cup shelled pistachios

1/2 cup whole dried cherries

Turbinado sugar, such as Sugar in the Raw

1. Preheat the oven to 300 degrees F. Line a sheet pan with parchment paper.

- 2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, brown sugar, granulated sugar and cinnamon on medium speed for 3 minutes, until light and fluffy. With the mixer on low, gradually add the 2 whole eggs, the egg yolk (reserve the egg white), and vanilla and mix until combined, scraping down the bowl with a rubber spatula.
- 3. In a medium bowl, combine the all-purpose flour, almond meal, baking powder and salt. With the mixer on low, slowly add the dry mixture to the butter-sugar mixture, mixing only until combined. Scrape down the bowl and beater and make sure all the ingredients are combined. Stir in the pistachios and cherries.
- 4. Roll the dough into a ball on a well-floured board and cut in half. With floured hands, roll each piece into a cylinder about 11 inches long by 2 inches in diameter and place them 3 inches apart on the prepared sheet pan.
- 5. Place the reserved egg white in a bowl and beat with a whisk for 15 seconds. Brush the logs with the egg white (save the rest!) and sprinkle each with 1 teaspoon of turbinado sugar. Bake for 45 minutes, until lightly browned (the logs will be soft). Cool for 30 minutes.
- 6. Turn the oven down to 275 degrees F. Line two sheet pans with parchment paper. With a serrated knife, slice the biscotti 1/2 inch thick at a full 45-degree angle. Place the slices cut-side up on the prepared sheet pans. Brush them with the egg white and sprinkle generously with turbinado sugar. Bake for 45 to 50 minutes, turning each slice once, until browned and fully baked. Transfer to a baking rack to cool.

'Celebrates the life-affirming Yields 25 to 30 joys of food and friendship'

Chewy Dark Chocolate Meringue Cookies Presented by Barb Seelye

Nonstick vegetable oil spray or vegetable oil

1 cup (6 ounces) bittersweet chocolate chips (such as Guittard 60%)

3 large egg whites, room temperature

2 1/2 cups powdered sugar, divided

1/2 cup unsweetened cocoa powder

1 tablespoon cornstarch

1/4 teaspoon salt

1/2 cup (3 ounces) bittersweet chocolate chips, divided

Preheat oven to 400°F. Spray 2 large baking sheets with nonstick spray (or use parchment paper or silpat nonstick mat). Melt 1 cup chocolate chips in heavy small saucepan over low heat, stirring constantly until melted and smooth. (If preferred, chocolate can also be melted in a medium bowl set over a saucepan of barely simmering water, stirring often). Remove from heat. Cool chocolate to lukewarm.

Using electric mixer, beat egg whites in large bowl to soft peaks. Gradually beat in 1 cup powdered sugar. Continue beating until mixture resembles consistency of soft marshmallow crème, about 2 minutes.

Whisk 1 cup powered sugar, cocoa, cornstarch, and salt in medium bowl to blend. On low speed, beat dry ingredients into meringue. Stir in lukewarm melted chocolate and ½ cup chocolate chips (dough will become very stiff). If dough does not stiffen, refrigerate for 5 minutes.

Place 1/2 cup powdered sugar in bowl. Roll 1 rounded tablespoon dough into ball; roll in sugar to coat. (BAS note: this is easiest if someone drops the dough into the sugar and someone else rolls them in the sugar and then rolls them into a ball in the palms of your hands). Place on prepared sheet. Repeat with remaining dough, spacing 2 inches apart. Bake until puffed and tops crack, about 10 minutes. Cool on sheets on rack 10 minutes. Loosen cookies with metal spatula, then transfer to rack; cool.

Makes about 24

Chocolate Cherry Rum Balls Presented by Sandy Canright

3 1/2 cups vanilla wafer crumbs
1 cup confectioners sugar + 1/2 cup for coating
1 cup finely chopped pecans
1/4 cup unsweetened dark cocoa
1/3 cup chopped maraschino cherries
2/3 cup spiced rum
1/3 cup corn syrup

Mix wafer crumbs with confectioners sugar, pecans, cocoa and cherries.

Combine rum and corn syrup, then add to mixture.

Stir until all crumbs are moistened.

Shape into 1-inch balls.

Roll balls in remaining confectioners sugar to coat.

Store in a tightly covered container and refrigerate.

Makes 36

Chocolate Chip Cookies with Pecans

Presented by Beth Williams

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 ounces (1 stick) unsalted butter
- 4 ounces Crisco
- 2/3 cup granulated sugar
- 2/3 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups Nestlé Toll House Semi-Sweet Chocolate Morsels
- 1 cup chopped pecans

Preheat oven to 375°F.

Combine flour, baking soda, and salt in small bowl. Beat butter, Crisco, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs beating well. Gradually beat in flour mixture. Mix in morsels and nuts.

Chill in refrigerator for at least 30 minutes.

Drop onto ungreased baking sheet.

Bake for 8 to 10 minutes. Cool on baking sheet for 2 minutes; remove to wire rack to cool completely.

Yields 30 cookies (in my world)

Chocolate Mousse Presented by Beth Williams

10 oz. best-quality bittersweet chocolate, chopped
1/4 cup strong brewed coffee
3/4 cup whole milk
4 large egg yolks
2 Tbs. granulated sugar
Pinch kosher salt
2 cups cold heavy cream; plus another 1/2 cup for garnish
3 Tbs. dark chocolate shavings for garnish (optional)

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Put the chocolate and coffee in a heavy saucepan. Heat gently over low heat until the chocolate starts to melt; set aside. In a medium saucepan, heat the milk until bubbles begin to form around the edge; don't let it boil. In a small mixing bowl, whisk the egg yolks with the sugar and a pinch of salt just until well blended.

Whisk half of the hot milk into the egg yolks. Return the yolk mixture to the milk in the sauce pan. Cook slowly over low heat, stirring continuously with a wooden spoon, until the custard thickens slightly and coats the back of the spoon (enough so that a finger run through the sauce will leave a clean trail). The time it takes for this thickening to occur will vary. It may take as little as a few minutes or as many as 20, but once the thickening begins, it happens quickly; watch carefully or the eggs will coagulate. Check with a thermometer; don't let the temperature exceed 160°F. Immediately pour the custard through a strainer over the partially melted chocolate. Whisk until smooth. Transfer to a large mixing bowl and let cool, stirring occasionally, until the mixture is about 96°F; if you dab a bit on your lip, it should feel just slightly cooler than your lip. Don't let the mixture set or the mousse won't be smooth. (If it cools too far, set it over a pan of hot water briefly and whisk until smooth.)

Beat 2 cups of the heavy cream until it holds soft peaks. With a rubber spatula, gently fold half of the whipped cream into the chocolate mixture until no white streaks remain. Gently fold in the remaining whipped cream. Spoon the mousse into six goblets or one large bowl. Cover and chill for at least 3 hours or up to two days.

To serve, beat the remaining 1/2 cup heavy cream until it holds soft peaks. Dollop a little

on each serving and scatter with the chocolate shavings, if using.

Yields about 6 1/2 cups

Congo Cookies Presented by Jennifer Randolph

2 1/4 Cups Flour 2 1/2 teaspoon Baking Powder 1/2 teaspoon Salt

2/3 Cup Butter or Margarine
1 lb. Brown Sugar
3 Eggs
1 Cup Nut meats & / or Coconut
12 oz. Semi-Sweet or Dark Chocolate Chips
1 teaspoon Vanilla

Preheat oven: 350 degrees

- Sift and mix flour, BP, and salt.
- Melt shortening and add to brown sugar. Stir until well-mixed.
- Allow to cool slightly.
- Add eggs one at a time, beating well after each addition.
- Add dry ingredients, then nuts, chocolate chips and vanilla.
- Pour into greased pan, spread evenly.
- Bake 350 degrees for 20 minutes.
- Allow to cool and cut into bars.

Yield: +/- 50 bars @ 1 1/2" square

Cowboy Candy Presented by Martha McKenney

3 lbs jalapenos, fresh and firm
2 cups cider vinegar
6 cups granulated sugar
1/2 teaspoon turmeric
1/2teaspoon celery seed
3 teaspoons granulated garlic

1 teaspoon ground cayenne pepper

Wearing gloves, remove the stems from all of the jalapeno peppers. The easiest way to do this is to slice a small disc off of the stem-end along with the stem. Discard the stems.

Slice the peppers into uniform 1/8-1/4 inch rounds. Set aside.

In a large pot, bring cider vinegar, white sugar, turmeric, celery seed, granulated garlic and cayenne pepper to a boil. Reduce heat and simmer for 5 minutes. Add the pepper slices and simmer for exactly 4 minutes.

Use a slotted spoon to transfer the peppers, loading into clean, sterile canning jars to within 1/4 inch of the upper rim of the jar. Turn heat up under the pot with the syrup and bring to a full rolling boil. Boil hard for6 minutes.

Use a ladle to pour the boiling syrup into the jars over the jalapeno slices. Insert a cooking chopstick to the bottom of the jar two or three times to release any trapped pockets of air. Adjust the level of the syrup if necessary. Wipe the rims of the jars with a clean, damp paper towel and fix on new, two-piece lids to finger-tip tightness. *If you have leftover syrup, and it is likely that you will, you may can it in half-pint or pint jars, too. It's wonderful brushed on meat on the grill or added to potato salad or, or, or... In short, don't toss it out

Place jars in a canner, cover with water by 2-inches. Bring the water to a full rolling boil. When it reaches a full rolling boil, set the timer for 10 minutes for half-pints or 15 minutes for pints.

When timer goes off, use canning tongs to transfer the jars to a cooling rack. Leave them to cool, undisturbed, for 24 hours. When fully cooled, wipe them with a clean, damp washcloth then label.

Allow to mellow for at least two weeks, but preferably a month before eating. Or don't.

Yields 9 Half Pints

Cranberry Jellies

Presented by Rowdy and Irene

Nonstick cooking spray

10 oz. cranberries, fresh or frozen (about 3 cups)

1/2 cup plus 2 Tbs. apple cider; more as needed

2 cups plus 1 Tbs. granulated sugar

2 Tbs. plus 2 tsp. powdered pectin, preferably Pomona's Universal Pectin

1/4 cup honey

For coating the jellies

1/2 cup granulated sugar

1/2 tsp. citric acid or vitamin C powder

Lightly coat the bottom and sides of an 8×8-inch metal pan with nonstick cooking spray.

Line the bottom and 2 of the sides with one strip of parchment long enough to overhang on the 2 sides. Lightly coat the parchment with nonstick spray.

In a medium saucepan, combine the cranberries with 1/2 cup water, and bring to a boil. Reduce the heat to low to maintain a simmer, and cook until the berries are soft, about 5 minutes. Let cool slightly.

Purée the mixture in a blender until smooth, and then press through a fine-mesh strainer into a medium bowl. The purée should measure 1-1/4 cups. If short, add cider to make up the difference.

In a small bowl, whisk 3 Tbs. of the sugar with the pectin.

In a medium saucepan, whisk the pectin mixture, purée, cider, honey, and remaining 1-3/4 cups plus 2 Tbs. sugar. Bring to a boil over medium heat, and cook, whisking constantly, about 10 minutes. Test the jelly by spooning a small amount—about 1/4 tsp.—onto a plate. Cool for about 30 seconds; it should peel off in one piece. If the mixture won't peel, keep cooking.

Scrape the mixture into the prepared pan, and let it sit on a level surface uncovered at room temperature until the candy sets up, at least 8 hours or overnight.

Lift the jelly out of the pan using the overhanging parchment. Flip onto a cutting board, and remove the parchment. Cut the jellies into 60 pieces, or use the cutters of your choice, if you like.

In a medium bowl, whisk the sugar and citric acid. Toss each jelly in the sugar mixture, then serve or store in an airtight container for up to seven days.

Daiquiri Presented by Tom Williams

2 ounces light rum 1 ounce simple syrup 3/4 ounce fresh lime juice Lime wheel, for garnish

Or

Ice

2 ounces white rum, such as Cana Brava (see headnote)
1 ounce fresh lime juice
1/2 ounce rich Demerara syrup (see NOTE)

Shake all ingredients with ice until chilled, about 15 seconds. Strain into chilled glass. Garnish with lime wheel.

NOTE: To make the rich Demerara syrup, combine 2 cups of Demerara or turbinado sugar and 1 cup of water in a small saucepan over medium-high heat. Bring to a brief boil; once the sugar has dissolved, remove the saucepan from the heat. Cool completely before using or storing (in the refrigerator, for up to 2 weeks).

1 serving

Fig and Blue Cheese Savouries Presented by Barry Doyle

1 cup all-purpose flour
1/2 cup butter, room temperature
4 ounces blue cheese, crumbled
Ground black pepper
Fig preserves, about 3 Tablespoons

- 1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.
- 2. Place the flour, butter, blue cheese and a few grinds of black pepper in the bowl of a food processor. Process until the dough just comes together and starts to form a ball.
- 3. Dump the dough onto a lightly floured surface and knead a few times to pull the dough together. Roll out to 1/8 inch thick with a floured rolling pin. Cut rounds out of the dough with a floured 1-inch cutter and transfer the rounds to the parchment-lined baking sheet.
- 4. Using the back or a round half-teaspoon measure or your knuckle, make an indentation in the top of each dough round. Spoon about ¼ teaspoon of fig preserves into each indentation, using your finger to push the preserves as best as possible into the indentations.
- 5. Bake the savories for 10 14 minutes, until the preserves are bubbling and the pastry is light golden on the bottom.
- 6. Let cool on the baking sheet for at least 10 minutes, the remove to a wire rack to cool.
- 7. You'll find fig preserves at the grocery it may be shelved with the "fancy" jams and jellies. You can make these a day ahead and keep them in two layers separated by waxed paper in an airtight container.

Makes about 3 dozen

Fruit Parfait or Jell-O with Mandarin Oranges Presented by Beth Williams

½ cup mandarin oranges

3/4 cup boiling water

1 pkg. (0.3 oz.) Jell-O Orange Flavor Gelatin

½ cup cold water

3/4 cup ice cubes

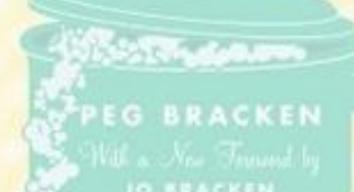
1 cup plus 6 Tbps. Thawed Cool Whipped Topping, divided

Place mandarin oranges into 6 parfait glasses. Add boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Add cold water and ice cubes; stir until ice is melted. Pour ¾ cup evenly over mandarin oranges. Refrigerate 20 min. or until gelatin is set but not firm. Meanwhile, let remaining gelatin stand at room temperature until cooled and ready to be used.

Add 1 cup Cool Whip to remaining gelatin; stir with whisk until blended. Spoon over gelatin in glasses.

Refrigerate 1 hour or until firm. Serve topped with remaining Cool Whip.





L.M. Ginger Crinkles MFRY

Presented by Jacquie Whitmore

Prep Time: 30 minutes

Baking Time: 13 minutes

½ pound butter

13/4 cups granulated sugar

1 egg

1/3 cup molasses

23/4 cups unbleached white flour

11/4 teaspoons baking soda

1¾ teaspoons cinnamon

1¾ teaspoons powdered ginger

1/2 teaspoon salt

½ cup granulated sugar

- 1. Preheat oven to 350 degrees.
- 2. In a large bowl, cream together butter and 13/4 cups sugar until fluffy.
- 3. Beat in egg and molasses.
- 4. Sift together flour, baking soda, spices and salt. Carefully stir flour mixture into butter mixture.
- 5. Form dough into walnut size balls, dip in remaining sugar, and place on an ungreased cookie sheet, sugar side up.
- 6. Bake for 12 to 13 minutes. If you like these cookies soft in the center, remove from oven when cookie is puffed, very light golden brown, and cracked on top. If you prefer crisp ginger cookies, bake 2 to 3 minutes more, until puffed cookie has fallen and is golden brown.
- 7. Remove from oven and allow cookies to rest for 2 minutes before removing from cookie sheet. Cool on racks and store tightly wrapped at room temperature for several days.

Yield: 36 cookies

Ginger Snaps Ala Grandma Larson Presented by Nancy Meyers

- 1 Cup brown sugar
- 1 Cup granulated sugar
- 1 ½ Cups dark molasses
- 2 Cups butter

Cook on stove over medium heat until all ingredients melt.

Remove from stove and add:

- 1 tsp. baking soda
- 2 Tbsp. ginger
- 1 tsp. ground cloves
- 1 tsp. cinnamon
- 2 eggs, beaten

Add flour until manageable (I add stirring with a wooden spoon until it becomes difficult)

Roll out very thin on a floured surface and cut into shapes.

Bake at 350 degrees for about 8-10 minutes.

GLÖGG Presented by Nancy Meyers

- 2 bottles dry red wine
- 1 bottle sweet white wine, like sauternes or German spaetlese
- 1 lemon
- 1 orange
- 10 cloves
- 10 cardamom pods
- 3 cinnamon sticks
- 1 inch fresh ginger, thinly sliced
- 1 cup raisins
- 1 cup blanched almonds
- 1 cup sugar (or to taste)
- 1 tablespoon bitters
- 1 cup aquavit or vodka (optional)

Combine wines in a large saucepan. Using a vegetable peeler, remove the zest of citrus fruits. Squeeze fruits and add juice to wine. Tie up lemon peel, orange peel and spices in cheesecloth and add to wine. Add raisins, almonds and sugar.

Bring wine mixture to a boil. Reduce heat and gently simmer for 15 minutes, or until flavors are well blended and almonds are soft. Skim wine from time to time to remove any foam. Taste glogg and add sugar as necessary.

Just before serving, add bitters and aquavit or vodka. Ladle glogg into mugs or cups and provide each guest a spoon for eating the raisins and almonds.

Krumkake Ala Grandma Larson Presented by Nancy Meyers

4 Eggs
2 Cups Flour
1 Cup sugar
1/2 Cup melted butter
2/3 Cup water
Dash of nutmeg

Beat eggs well; add the sugar, the melted butter, and then the flour and nutmeg. Bake 1 Tbsp. at a time on the proper griddle. 15 seconds on the first side, 20 seconds on the second side. Roll around cone while still warm.

These directions are for a Krumkake iron that goes on the stove top. I make mine on an electric version that does two at a time.

Lemon-Anise Biscotti Presented by Pat Montgomery

2 cups unbleached all-purpose flour

1 teaspoon baking powder

1/4 teaspoon table salt

1 cup granulated sugar

2 large eggs

1/4 teaspoon vanilla extract

1 tablespoon grated lemon zest

1 tablespoon anise seed

A Sicilian specialty, this recipe produces a relatively hard biscuit - perfect with an afternoon cup of coffee.

RLENA DE BLASI

- 1. Sift first three ingredients together in a small bowl.
- 2. Whisk sugar and eggs in a large bowl to a light lemon color; stir in next 3 ingredients. Sift dry ingredients over egg mixture, then fold in until dough is just combined.
- 3. Adjust oven rack to middle position and heat oven to 350 degrees. Halve dough and turn each portion onto an oiled cookie sheet covered with parchment. Using floured hands, quickly stretch each portion of dough into a rough 13-by-2-inch log, placing them about 3 inches apart on the cookie sheet. Pat each dough shape to smooth it. Bake, turning pan once, until loaves are golden and just beginning to crack on top, about 35 minutes.

Makes 3-4 Dozen

'Celebrates the life-affirming joys of food and friendship'

Lemon Bars

Presented by Jane McGrath Cesses of Unfortunate Events

Crust

11 cup (5 ounces) all-purpose flour

1/4 cup (1 3/4 ounces) granulated sugar

½ teaspoon salt

8 tablespoons unsalted butter, melted Filling

1 cup (7 ounces) granulated sugar

2 tablespoons all-purpose flour

2 teaspoons cream of tartar

1/4 teaspoon salt

3 large eggs plus 3 large yolks

2 teaspoons grated lemon zest plus 2/3 cup juice (4 lemons)

4 tablespoons unsalted butter, cut into 8 pieces

Confectioners' sugar (optional)

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.

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 until dark golden brown, 19 to 24 minutes, rotating pan halfway through baking.

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 mediumlow heat, stirring constantly, until mixture thickens and registers 160 degrees, 5 to 8 minutes. O! heat, stir in butter. Strain filling through fine-mesh strainer set over bowl.

Pour filling over hot crust and tilt pan to spread evenly. Bake until filling is set and barely jiggles when pan is shaken, 8 to 12 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.

Makes 12 Bars

Lemon Curd with Berries

Presented by Barb Seelye

1/2 cup fresh lemon juice
2 teaspoons finely grated fresh lemon zest
1/2 cup sugar
3 large eggs
3/4 stick (6 tablespoons) unsalted butter, cut into bits

Whisk together juice, zest, sugar, and eggs in a 2-quart heavy saucepan. Stir in butter and cook over moderately low heat, whisking frequently, until curd is thick enough to hold marks of whisk and first bubble appears on surface, about 6 minutes.

Transfer lemon curd to a bowl and chill, its surface covered with plastic wrap, until cold, at least 1 hour.

LESLIE S. KLINGER

Curd can be chilled up to 1 week.

Makes about 1 1/3 cups

Lemon Posset with Berries

Presented by Beth Williams

2 cups heavy cream
²/₃ cup (4 2/3 ounces) granulated sugar
1 tablespoon grated lemon zest plus 6 tablespoons juice (2 lemons)
1 ½ cups blueberries or raspberries

This dessert requires portioning into individual servings. Reducing the cream mixture to exactly 2 cups creates the best consistency. Transfer the liquid to a 2-cup heatproof liquid measuring cup once or twice during boiling to monitor the amount. Do not leave the cream unattended, as it can boil over easily.

- Combine cream, sugar, and lemon zest in medium saucepan and bring to boil over medium heat. Continue to boil, stirring frequently to dissolve sugar. If mixture begins to boil over, briefly remove from heat. Cook until mixture is reduced to 2 cups, 8 to 12 minutes.
- 2. Remove saucepan from heat and stir in lemon juice. Let sit until mixture is cooled slightly and skin forms on top, about 20 minutes. Strain through fine-mesh strainer into bowl; discard zest. Divide mixture evenly among 6 individual ramekins or serving glasses.
- 3. Refrigerate, uncovered, until set, at least 3 hours. Once chilled, possets can be wrapped in plastic wrap and refrigerated for up to 2 days. Unwrap and let sit at room temperature for 10 minutes before serving. Garnish with berries and serve.

Serves 6

Elettimoncellonte MPresented by Beth Williams My Brund

15 thick-skinned lemons d is a large, captivating, amiably peopled 2 750-ml bottles 100-proof vodka 4 cups sugar Wood, The New Yorker

Wash the lemons well with a vegetable brush and hot water; pat dry. Using a vegetable peeler, remove the peel from the lemon in long, wide strips. Scrape away any of the bitter white pith from the lemon peel with a paring knife.

Combine the lemon peels and one of the bottles of vodka in a large (at least 4 quarts) glass jar with a lid. Cover the jar and store it at room temperature in a dark cabinet or cupboard for 40 days. As the vodka sits, it will slowly take on the bright yellow color of the lemon zest.

In a medium saucepan, combine the sugar with 5 cups of water. Bring to a boil over high heat and let the syrup boil for 5 minutes. Let the syrup cool, then add it to the limoncello mixture, along with the remaining bottle of vodka. Cover the jar and return it to the cupboard for another 40 days.

Strain the limoncello into bottles and discard the lemon zest.

Yields 3 quarts



Marmalade "Sandwich"

Presented by Ilsa Chavez-Castaneda

4 thin skinned oranges
1 lemon
1/4 teaspoon baking soda
6 cups sugar

Juice and peel the oranges and lemon(scrap off as much of the white pith as you can and discard). Cut the peel very finely. Simmer in a pot with 1 1/2 cups water and baking soda for ten minutes. Add juice and cook an additional 20 minutes. Add sugar and cook until thickened. Pour into sterilized jars and process in a water bath.

*Serve with crackers and cheese.



Meringue Stars Presented by Ilsa Chavez-Castaneda

3 egg whites
1 cup sugars
squeeze of lemon juice
pinch of salt

Whisk together egg whites and lemon juice until eggs turn white and form soft peaks. Add sugar gradually and continue to whisk until it forms stiff peaks. Pipe, or spoon out onto parchment paper lined baking sheet. Bake at 200 degrees for an hour. Turn off the heat and cool the meringues in the oven with the door ajar.

Mexican Wedding Cakes (Polvorones) Presented by Meredith Nemirov

1 cup (2 sticks) butter, room temperature

2 cups powdered sugar

2 teaspoons vanilla extract

2 cups all purpose flour

1 cup pecans, toasted, coarsely ground

1/8 teaspoon ground cinnamon

Using electric mixer, beat butter in large bowl until light and fluffy. Ad ½ cups powdered sugar and vanilla, beat until well blended. Beat in flour, then pecans. Divide dough in half; form each half into ball. Wrap separately in plastic; chill until cold, about 30 minutes.

Preheat oven to 350 F. Whisk remaining 1 ½ cups powder sugar and cinnamon in pie dish to blend. Set cinnamon sugar aside.

Working with half of chilled dough, roll dough by 2 teaspoonfuls between palms into balls. Arrange balls on heavy large baking sheet, spacing ½ inch apart. Bake cookies until golden brown on bottom and just pale golden on top, about 18 minutes. Cool cookies 5 minutes on baking sheet. Gently toss warm cookies in cinnamon sugar to coat completely. Transfer coated cookies to rack and cool completely. Repeat procedure with remaining half of dough. (Cookies can be prepared 2 days ahead. Store airtight at room temperature; reserve remaining cinnamon sugar.)

Sift remaining cinnamon sugar over cookies and serve.

Makes about 4 dozen

Milk Chocolate Hazelnut Panna Cotta Presented by Barb Seelye

1 1/8 teaspoon powdered gelatin

2 ounces bittersweet chocolate, finely chopped

1 cup Nutella

1/2 teaspoon kosher salt

1 ½ cups heavy cream

1/2 teaspoon vanilla extract

1 cup whole milk

1/4 cup chopped, toasted hazelnuts, for serving (optional)

- 1. In a medium bowl, whisk gelatin with 3 tablespoons cold water. Place chopped chocolate in another medium bowl. In a large bowl, combine Nutella and salt.
- 2. In a small saucepan over medium heat, bring cream to a boil. Pour half the cream over gelatin mixture and whisk gently to combine; stir in vanilla. Pour remaining cream over chopped chocolate; whisk until smooth. Combine two mixtures; whisk well.
- 3. Pour one-third of the gelatin-chocolate mixture over Nutella; beat using an electric mixer on low speed until a smooth paste forms. Pour in remaining mixture and milk; beat until fully combined.
- 4. Strain through a fine-mesh sieve into six ramekins. Cover loosely with plastic wrap and chill in refrigerator until set, about six hours or overnight. Serve sprinkled with chopped hazelnuts, if desired.

Yields 6 Servings

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Palmier Presented by Stephanie Lyons

4 tbsp. turbinado sugar 1 sheet frozen puff pastry

Sprinkle the work surface with 2 tablespoons sugar and lay the pastry on top. Roll the pastry out to a 10 1/2-inch square; sprinkle with the remaining 2 tablespoons sugar.

Fold opposite sides of the pastry toward the center so they meet in the middle. Fold them again so the two folds meet exactly at the middle. Then fold one half over the other half as though closing a book (there will be 6 layers). Wrap in plastic wrap and chill for at least 30 minutes. Heat oven to 400 degrees F.

Line a large baking sheet with parchment. Slice the folded pastry into 1/4-inch-thick pieces and arrange, cut-side up, on the prepared baking sheet, spacing them 1 1/2 inches apart. Bake until light golden brown, 12 to 15 minutes.

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Peanut Butter Cookies

Presented by Beth Williams

1 cup unsalted butter,

1 cup brown sugar,

1 cup white granulated sugar

1 cup creamy peanut butter

1/4 teaspoon almond extract, optional (the "secret ingredient" that intensifies nutty flavor!)

1 tablespoon vanilla extract

2 large eggs

1 teaspoon baking soda

1/2 teaspoon salt

2-2/3 cup white all-purpose flour

- 1. Line a large baking sheet with parchment paper or a silpat liner and set aside.
- 2. In a microwave-safe bowl, microwave the butter until it's about 80% melted. Pour into a large bowl and add in the brown sugar and white sugar. Mix with a large whisk (don't use hand mixers) until JUST combined.
- 3. Add in the peanut butter, almond extract, and vanilla extract. Mix until combined. Add in one egg. Mix just until ingredients are incorporated and then add in the last egg. Again mix until the ingredients are just incorporated.
- 4. Add in the baking soda and salt and mix until just incorporated. Add in the flour and again mix until just incorporated. You do not want to overmix (you'll get denser cookies!)
- 5. Cover the dough and chill for at least 30 minutes. Preheat the Convection Oven to at 325 degrees F.
- 6. Scoop the cookie dough into large balls (see picture in post) and place on cookie sheet.
- 7. Bake for 8-10 minutes. Ever so slightly under-baking the cookies will keep them soft and chewy. (They also bake a bit more on the cookie sheet when removed from the oven). Be careful to not over-bake these cookies!
- 8. Remove the cookies and allow them to cool on the baking sheet for 5 minutes before removing them to a cooling rack to finish cooling completely.

Pear Spice Cake

Presented by Ilsa Chavez-Castaneda

Cake

1/2 cup softened butter

1/2 cup brown sugar

1/2 teaspoon salt

3 ripe pears, peeled, cored and diced

3/4 cup molasses

3/4 cup sour cream

3 eggs

2 1/4 cups all purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 ground cardamon

1 teaspoons cinnamon

Sift together flour, baking powder, baking soda and the spices together and set aside.

Cook pears with butter, sugar and molasses over low heat, stirring constantly, until pears are soft and all the sugar has melted. When this mixture has cooled to room temperature, beat in eggs and sour cream. Fold in flour mixture until just incorporated.

Pour evenly into an 8 inch round cake pan which has been greased and floured. Bake at 325 degrees for 35 or 40 minutes. Cool for ten minutes before removing from the pan.

Icing
1/4 cup butter
2 1/2 cups powdered sugar
1/4 cup sour cream
zest and juice of one lemon.

Mix all ingredients together until light and fluffy. Add more powdered sugar or sour cream to achieve a spreadable texture.

Pecan Tassies Presented by Barbara Gallagher

Crust

3 oz. cream cheese, room temperature

1 stick butter, room temp.

1 cup flour

Mix the above ingredients into a dough and form into 24 balls.

Wrap and chill 1 hour.

Press into greased mini muffin tins.

Filling

3/4 cup light brown sugar

3/4 cup pecans, crushed

1 tbsp. soft butter

1 egg

1 tsp. vanilla

Mix filling ingredients and pour into crusts in muffin pans.

Bake 45 minutes at 325 degrees.

Makes 24 tassies

Pumpkin Spice Truffles

Presented by Beth Williams

2 ounces (55g) full-fat cream cheese, softened to room temperature

2 Tablespoons (15g) confectioners' sugar

1/3 cup (72g) pumpkin puree

1 and 3/4 cups (175g) graham cracker crumbs (about 12 full sheet graham crackers)

1/2 teaspoon pumpkin pie spice

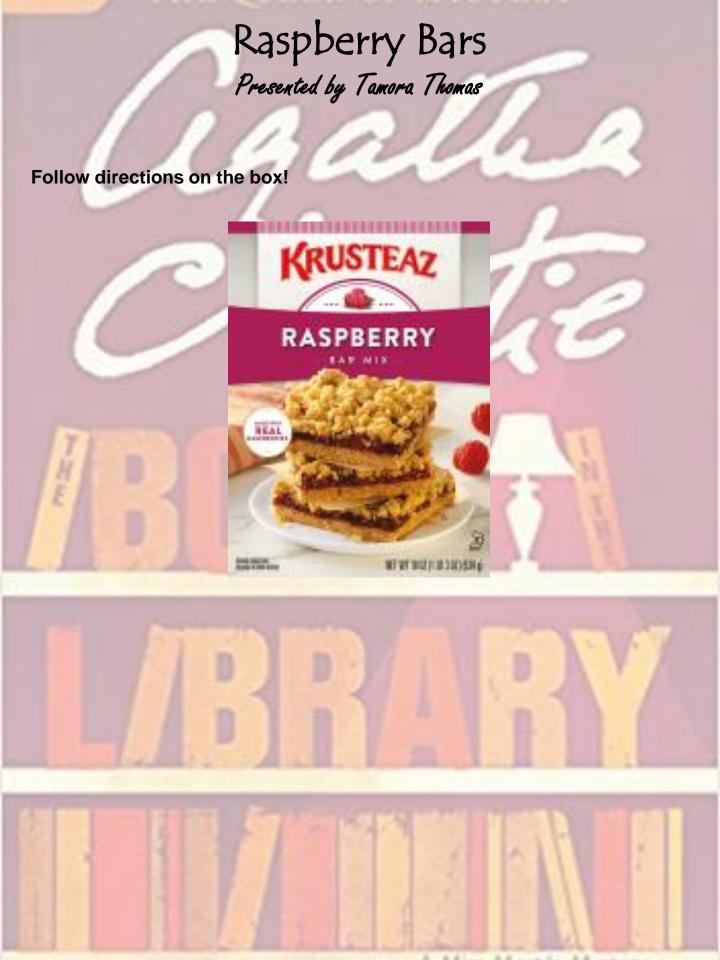
1/2 teaspoon ground cinnamon

4 ounces (113g) white chocolate, coarsely chopped and melted

10 ounces (283g) semi-sweet or dark chocolate, coarsely chopped Optional garnish: extra graham cracker crumbs or cinnamon/sugar

- 1. With a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese and sugar together in a large bowl until creamy about 2 minutes. Add the pumpkin and beat on high until combined. Add the graham cracker crumbs, pumpkin pie spice, cinnamon, and melted chocolate. Beat on medium speed for 2 minutes until everything is combined. The mixture is supposed to be soft and thick. Cover mixture tightly and refrigerate for 1 hour or up to 24 hours. Chilling is mandatory.
- 2. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
- 3. Begin rolling chilled mixture into balls (about 1 teaspoon per ball) and place the balls on the baking sheets. You should have around 35 total. Chill balls in the refrigerator for 30 minutes or up to 24 hours.
- 4. During the last few minutes of the chilling time, begin melting the chocolate. You can melt the chocolate in a double boiler or the microwave. If using the microwave: place the chocolate in a medium heat-proof bowl. I like to use a liquid measuring cup. Its depth makes it easier for dipping the truffles. Melt in 30 second increments in the microwave, stirring after each increment until completely melted and smooth. Let the warm chocolate sit for 5 minutes to slightly cool before dipping. Alternatively, you can temper the chocolate. If tempering, do not place or store truffles in the refrigerator.
- 5. Remove balls from the refrigerator and dip them in the chocolate using a dipping tool (highly recommend). When lifting the truffle out of the chocolate, remember to tap the dipping tool gently on the side of the bowl to allow excess chocolate to drip off. Top truffles with a sprinkle of graham cracker crumbs, if desired.
- 6. Place balls back onto the baking sheet after you dip each one. Allow chocolate to completely set in the refrigerator before serving. Truffles are OK at room temperature for a few hours for serving.

Make ahead tip: Layer truffles between sheets of parchment or wax paper in an airtight container in the refrigerator for up to 1week or in the freezer for up to 2 months. Thaw overnight in the refrigerator.



Raw, Salted Coconut Macaroons

Presented by Joi Sharp

- 1 1/4 Cups walnuts or pecans, soaked and dehydrated
- 1 1/2 Teaspoon Himalayan Pink Salt
- 3 Cups Shredded Coconut
- 3/4 Cup Agave Nectar or Honey
- 1/3 Cup raw Coconut Butter/Manna
- 1 Tablespoon Vanilla

In a food processor, with the S-blade, process dehydrated nuts into fine meal. Do not over-process.

Add all other ingredients. Process until mixed well.

Using a ½ tablespoon measuring spoon; scoop out mixture onto dehydrator sheets.

Dehydrate for one hour at 145 degree. Turn dehydrator down to 115 degree, dehydrate for another 24 hours.

Keeps either in refrigerator or dry storage.

St. Lucia Buns

Presented by Ilsa Chavez-Castaneda

1 1/4 cup milk

1/2 cup sugar

1/2 cup butter softened

1/2 teaspoon salt

1 teaspoon saffron threads, slightly crushed

2 teaspoons yeast

4 1/2 cups all purpose flour

2 eggs

raisins

1 egg, beaten

Heat milk and saffron until milk begins to steam. Let cool then strain out the saffron.

Beat together milk, sugar, butter, salt, yeast, eggs and flour for about 3 minutes. Stir in remaining flour and knead for 10 minutes. Let the dough rise for 1 hour.

Cut dough into 16 pieces and roll into long thin ropes and form into an S shape. Place on a parchment paper lined baking sheet and place a raisin in the center of each swirl. Let rise for about 30 minutes.

Brush with the beaten egg and bake at 400 degrees for 15 to 20 minutes.

Salted Caramel Bird Nest Treats

Presented by Rowdy and Irene

- 1 (12 ounce) package salted caramel chips
- 1 (12 ounce) package semi-sweet chocolate chips
- 1 (12 ounce) package chow mein noodles
- 1. Put the salted caramel and semi-sweet chocolate chips in a glass bowl and melt in the microwave for about 2 minutes.
- 2. Once the chips are melted, stir chips until smooth and gently fold in the chow mein noodles.
- 3. On a piece of wax paper, take a small scoop of the chow mein noodle mixture and form a small nest with your hands. Alternatively use a mini-muffin tin lightly coated with no-stick cooking spray.

Serves 12

Cream Cheese Mints

- 1 (3 ounce) package cream cheese, softened
- 1 tablespoon butter, softened
- 3 cups confectioners' sugar
- 2 drops peppermint oil
- 1. In a large bowl, combine cream cheese, butter, and confectioner's sugar. Mix in peppermint oil. Color as desired with food coloring paste, or leave white.
- 2. Roll mixture into small balls, and place on waxed paper. Flatten with a fork dipped in confectioners' sugar. Let dry for about 2 hours on waxed paper, then freeze or refrigerate.

If stored in airtight container, these can be frozen for a couple months. These can also be made into fun shapes by rolling in granulated sugar, pressing into candy molds, and dropping them out.

Salted Caramel Chocolate Chip Cookie Bars

Presented by Barb Seelye

2 1/8 cups (301 grams) all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

12 tablespoons (170 grams) unsalted butter, melted and cooled to room temperature

1 cup (198 grams) light brown sugar

½ cup (99 grams) granulated sugar

1 egg

1 egg yolk

2 teaspoons vanilla extract

2 cups (340 grams) semisweet chocolate chips

10 ounces caramel candy squares, unwrapped

3 tablespoons heavy cream

Fleur de sel (or other sea salt), for sprinkling over caramel and bars

- 1. Preheat oven to 325 degrees F. Grease a 9-inch square pan and line with parchment paper; set aside.
- In a medium bowl, whisk together the flour, baking soda, and salt; set aside.
- 3. Using an electric mixer, mix together the melted butter and sugars on medium speed until combined. Add the egg, egg yolk, and vanilla extract and mix until smooth. Slowly add the dry ingredients and mix on low, just until combined. Stir in the chocolate chips.
- 4. In a medium microwave-safe bowl, combine the caramels and heavy cream. Microwave on high until the caramels are melted, stirring every 20 seconds. This will take about 2 minutes.
- 5. Press half of the cookie dough into the prepared pan, smoothing the top with a spatula. Pour the hot caramel over the dough cookie dough and spread into an even layer, leaving about ½ inch around the border. Sprinkle the caramel with sea salt. Drop the remaining cookie dough in spoonfuls over the caramel and gently spread the dough with a spatula until the caramel is covered. Sprinkle the bars with additional sea salt.
- 6. Bake for 30 minutes, or until the top of the bars are light golden brown and the edges start to pull away from the pan. Place the pan on a wire rack and cool to room temperature, then refrigerate for about 30 minutes to allow the caramel layer to set. Cut into squares and serve. Store leftovers in an airtight container at room temperature for up to 4 days.

SCONES Presented by Kristen Moberg

1 3/4 cups flour
2 tsp. baking powder
1 tsp. pumpkin pie spice
1/2 tsp. salt
2 tbsp unsalted butter, chilled and cubed
2 tbsp. sugar
2/3 cup milk

- 1. Preheat oven to 450 F and place baking sheet in it. Mix dry ingredients, flour, baking powder, pumpkin pie spice and salt.
- 2. Add butter into the flour mixture and mix together until the mixture resembles coarse crumbs. Stir in sugar. Add milk and mix to form a soft dough.
- 3. Turn the dough out onto a floured work surface shape into a thick 7-inch round. Cut the round into eight wedges.
- 4. Carefully remove baking sheet from oven. Transfer scones to baking sheet. Bake until browned and well risen, 12 to 14 minutes.
- 5. Cool scones on wire rack.

Note: This is a recipe for plain Scones. But you can add dried fruit, nuts, chocolate chips or anything you want. I recommend around half a cup of whatever you choose.

Strawberry Jam

1 quart hulled strawberries 1/2 cup sugar 2 tablespoons fresh lemon juice

- 1. In a food processor, process strawberries until coarsely chopped. Transfer to a large skillet and stir in sugar and lemon juice.
- 2. Cook over medium-high, stirring frequently, until jam is thickened and bubbles completely cover surface, 9 to 10 minutes.
- 3. Transfer jam to a jar and let cool to room temperature. (To store, seal jar and refrigerate, up to 10 days). Makes 1 3/4 cups.

Meadowcream

1/3 C Cream 1/3 C Butter 1/3 C Honey 1/4 C Sugar

Blend all ingredients in a medium bowl with a fork of whisk. Amounts may need to be adjusted depending personal taste and desired thickness. Chill. Serve over EVERYTHING!

Scottish Shortbread Presented by Janice Rogers

½ LB. butter (NOT MARGARINE) I use Kerrygold Irish butter2 cups flour½ cup very fine sugar

Cream butter and sugar, adding sugar gradually. Add flour which has been sifted 3 times. Knead with fingers. Roll out about $\frac{1}{2}$ inch thick. Bake at 325 degrees till light golden brown, about 45 minutes.



Spiced Praline Meringues

Presented by Barb Seelye

Meringue Ingredients
3 large egg whites
3/4 cup granulated sugar
1/4 teaspoon cream of tartar
Pinch salt (optional)

Spiced Praline Ingredients
1/3 cup blanched slivered almond
1/4 cup granulated sugar
2 T water
½ t cinnamon
1/8 t ground cloves
Zest of 1 large orange
¼ t flaky sea salt.

Spiced Praline Instructions

- 1. Preheat your oven to 375°F.
- 2. Spread the almonds out on a small rimmed backing sheet and roast in the oven for 5-7 minutes, until lightly browned. Set aside to cool. Line a large rimmed backing sheet with parchment paper and set aside.
- 3. Place ¼ cup of sugar in a small saucepan with the water and stir to combine. Cook over high heat for about 4 minutes, until it has turned a light golden brown: do not stir, just gently shake the pan to help the sugar dissolve. Add the almonds and cook for 1 minutes, so the nuts are coated and the caramel turns dark, without burning. Pour the mixture onto one of the lined baking sheets and set aside to cool.
- 4. Once cool, break the praline into smaller pieces, place in a food process and process to form a rough powder. Place in a bowl and combine with the spices, orange zest and salt. Set aside

Meringue Instructions

- 5. Preheat your oven to 215°F. Line a baking sheet with parchment paper and set aside.
- 6. Begin whisking the egg whites with the whisk attachment on medium low. Place the egg whites in the mixer bowl and begin whisking. Be sure that the mixing bowl and whisk are free from grease and that the egg whites do not have any bits of egg yolks in them.
- 7. Add in the cream of tartar, vanilla, and salt, if using.

Poems, Protest, and a Dream

Spiced Praline Meringues (cont.)

Presented by Barb Seelye

- 8. Increase speed to medium and start adding sugar. After the whites begin to foam, bump up the mixer to medium speed and gradually start adding in the sugar. As the eggs whites are whisked, air is incorporated. Little air bubbles will start to form and the egg whites will foam. They will still be too liquidy to hold any shape. Once they begin to foam, begin adding in the sugar, a little bit at a time.
- 9. Watch for the "soft plop" stage. The foam and air bubbles will start to tighten and the whites will become opaque. The "soft plop" stage describes eggs whites that hold onto the whisk but do not form peaks.
- 10. Add the remaining sugar as the whites turn into "soft peaks." Continue adding in the sugar until the whites begin to form soft peaks. Here, the whites will begin to hold their shape, but will eventually slump over and melt back into the bowl.
- 11. Increase the speed to medium-high. After the whites begin to hold their shape, bump up the mixer to medium-high until they hold firm peaks.
- 12. Watch for the "firm peaks" stage. Firm peaks are achieved when whites hold their shape. If you pull the whisk straight out of the bowl, a peak will form. At this stage, the tip of the peak will fold back over onto itself.
- 13. Add gel food coloring or additional flavors, if using. Mix in a tiny bit of gel food coloring or other extracts until the whites hold stiff peaks.
- 14. Watch for the "stiff peaks" stage. The stiff peaks stage is what we are trying to achieve. At this point, the peaks should stand up nice and straight. The whites will be glossy and smooth. If you rub a bit between your fingertips, it should feel silky (meaning the sugar has completely dissolved.)
- 15. Fold in any other ingredients, if using. Gently fold in chopped nuts, chocolate, etc. with a large rubber spatula.
- 16. Fill the piping bag with meringue. Fit a piping bag with a plain or star tip. Unfold the top of the piping bag about halfway, then use a rubber spatula to fill the bag with the meringue. Fill the bag only 1/2 to 3/4 of the way full to prevent the meringue from spilling out the top of the bag.
- 17. Pipe out the meringue. And then sprinkle some praline over the meringue.
- 18. Bake for 60 to 90 minutes. Depending on the size of your meringue, bake for about 60 minutes, or until the outside is crisp and the inside is dry yet chewy. They should feel light and hollow. When done, the meringue should easily peel off the parchment paper. Turn the oven off, crack the door open, and let the meringue cool completely in the oven.

Makes about 4-dozen 2-inch cookies

SOR JUANA INES DE LA CRUZ

Poems, Protest, and a Dream

Sugar Coated Pecans

Presented by Gail Kennedy

1 egg white
1 tablespoon water
1 pound pecan halves
1 cup white sugar
3/4 teaspoon salt
1/2 teaspoon ground cinnamon

- 1. Preheat oven to 250 degrees F (120 degrees C). Grease one baking sheet.
- 2. In a mixing bowl, whip together the egg white and water until frothy. In a separate bowl, mix together sugar, salt, and cinnamon.

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- Add pecans to egg whites, stir to coat the nuts evenly. Remove the nuts, and toss them in the sugar mixture until coated. Spread the nuts out on the prepared baking sheet.
- 4. Bake at 250 degrees F (120 degrees C) for 1 hour. Stir every 15 minutes.



Swedish Dream Cookies

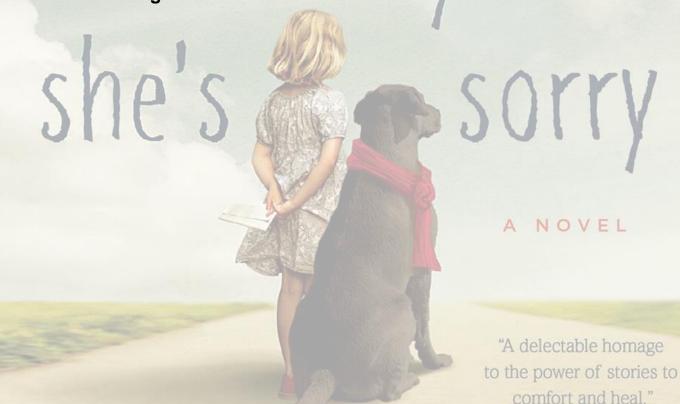
#1 NEW YO Presented by Ilsa Chavez-Castaneda UTHOR OF

- 2 cups all purpose flour
 1 teaspoon ground cardamom
 1 teaspoon baking powder
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract whole almonds

Whisk together flour, cardamon and baking powder and set aside.

Beat together butter, sugar and salt until light and fluffy. Beat in vanilla and almond extracts. Stir in flour mixture.

Roll dough in to walnut sized balls and press a whole almond into the top. bake at 350 degrees for 15 minutes.





1 Cup Chopped Pecans3/4 Cup Packed Brown Sugar1/2 Cup (1 stick) Butter1/2 Cup Semi-Sweet Chocolate Chips

Butter an 8"x8" pan & spread the chopped pecan evenly over the bottom.

In a medium pot over medium heat bring the sugar & butter to low boil & let it cook for 5 minutes more until it's creamy & golden brown. Immediately pour this mixture over the nuts in the pan & spread it out evenly.

Sprinkle the chocolate chips evenly over the toffee mixture & then cover the pan tightly with aluminum foil. Let the pan sit for a few minutes & then uncover the foil & spread the now melted chocolate into an even layer. Let sit until room temperature.

Using a large sharp knife, cut the candy into about 1 1/2" squares & then cover & place in the fridge to chill for at least 30 minutes. Remove from the fridge & recut if needed, & then pile on a serving plate or tuck into a wax paper-lined container for gifting/sending.

Optional: Double the recipe & layer everything twice for a pretty stack candy, just cut them into smaller pieces because they're rich!

Traditional Seed Cake Presented by Joan O'Rourke

175g butter, softened (3/4 cup)

175g caster sugar (very scant cup (less about 2 TBS)

3 large free range eggs, beaten

3 tsp caraway seeds

225g of plain flour, sifted (1 1/2 cups plus 1 TBS)

1 tsp baking powder

pinch salt

1 TBS ground almonds

1 TBS milk

Preheat the oven to 180*C/350*F/ gas mark 4. Butter and line a 2 pound loaf tin with baking paper. Set aside.

Cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time. Sift together the flour and baking powder. Stir this in along with the salt, almonds, seeds and milk. Mix well to combine evenly. Scrape into the prepared baking tin.

Bake for 45 to 55 minutes, or unti well risen, golden brown and a toothpick inserted in the centre comes out clean.

Allow to cool completely in the tin. Store in an airtight container. Cut into slices to serve.

Makes one 2 pound loaf

Walnut & Pistachio Baklava

Presented by Phoebe Sophocles

Syrup:

2 cups sugar

2/3 cup honey (preferably Greek)

2 cinnamon sticks

2 tablespoons fresh lemon juice

Baklava:

3 cups walnuts (10 to 11 ounces)

3 cups natural raw unsalted pistachios (13 to 14 ounces)

3/4 cup sugar

2 teaspoons finely grated lemon peel

1 1/2 teaspoons ground cinnamon

1/2 cup finely diced dried apple rings (1 1/2 ounces)

20 17 x 12-inch sheets fresh phyllo pastry or frozen, thawed

1 1/2 cups (3 sticks) unsalted butter, melted

For syrup:

Combine all ingredients and 1 cup water in heavy medium saucepan. Bring to boil over medium high heat, stirring until sugar dissolves. Reduce heat to medium and boil until syrup is reduced to generous 2 cups, about 15 minutes. Transfer to bowl and cool completely. DO AHEAD: Can be made 1 day ahead. Cover and chill.

For baklava:

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 350°F. Spread

walnuts on large rimmed baking sheet. Spread pistachios on another large rimmed baking sheet. Place nuts in oven and toast 5 minutes. Cool nuts. Transfer nuts to processor. Add 3/4 cup sugar, lemon peel, and ground cinnamon. Using on/off turns, blend until nuts are ground to medium fine texture. Transfer nut mixture to large bowl; mix in dried apples.

Place phyllo sheet stack on work surface; cover with sheet of plastic wrap, then damp kitchen towel. Brush 13 x 9 x 2-inch metal baking pan with some melted butter. Arrange 1 phyllo sheet in pan with half of phyllo sheet hanging over 1 long side. Brush phyllo in pan with some melted butter. Fold overhang over to make two 12 x 8 1/2-inch layers. Brush with some melted butter. Repeat stacking and buttering with 4 more phyllo sheets, making 10 layers total. Spread 1/3 of nut mixture (generous 2 cups) over phyllo in pan to within 1/2 inch of edge. Repeat layering 2 more times with 5 phyllo sheets and 1/3 of remaining nut mixture each time. Top with 5 more folded phyllo sheets. Using sharp knife, cut through top phyllo layers lengthwise (do not cut through to bottom of pan) to make 4 strips, then cut phyllo crosswise to make 16 rectangles. Bake until phyllo is golden, about 45 minutes.

Gradually spoon cold syrup over hot baklava. Cool to room temperature. DO AHEAD: Can be made 1 day ahead. Cover; let stand at room temperature.

Cut each baklava rectangle crosswise in half for total of 32 pieces. Transfer baklava to platter and serve.

Makes 32 pieces

The ABC Murders (Hercule Poirot) – Agatha Christie

(Belgian Hot Chocolate)

The Alice Network – Kate Quinn

(Biscuits with Rose Jam)

After the Fire - Henning Mankell

(GLÖGG)

Anne of Green Gables - L. M. Montgomery

(Ginger Crinkles)

Aphrodite: A Memoir of the Senses – Isabel Allende

(Fig and Blue Cheese Savouries)

The Bat - Jo Nesbo

(Krumkake)

Baudelaire

(Ame du Vin)

A Bear Called Paddington – Michael Bond

(Marmalade "Sandwich")

The Big Mooncake for Little Star – Grace Lin

(Cheese)

The Body in the Library (Miss Marple) – Agatha Christie

(Raspberry Bars)

Bruno: Chief of Police - Martin Walker

(Lemon Posset with Berries)

Caramelo - Sandra Cisneros

(Salted Caramel Chocolate Chip Cookie Bites)

Chocolate the Consuming Passion – Sandra Boynton

(Chewy Dark Chocolate Meringue Cookies)

The Cider House Rules based on the book by John Irving

(Caramel Apple Hot Toddy)

Clifford the Big Red Dog Collection - Norman Bridwell

(Cranberry Jellies)

Comet in Moominland - Tove Jansson

(Pear Spice Cake)

The Complete Beer Course – Joshua Bernstein

(Ale)

The Cursing Mommy's Book of Days - Ian Frazier

(Sugar Coated Pecans)

Frankenstein - Mary Shelley

(Lemon Curd with Berries)

Goodbye Mr. Chips based on the book by James Hilton

(Chocolate Chip Cookies with Pecans)

Harry Potter and the Order of the Phoenix based on the book by J. K. Rowling

(Toffee)

Henri de Toulouse-Lautrec - Gotthard Jedlicka

(Chocolate Mousse)

The I Hate to Cook Cookbook - Peg Bracken

(Fruit Parfait/Jell-O with Mandarin Oranges)

Invisible Cities – Italo Calvino

(Milk Chocolate Hazelnut Panna Cotta)

Islandborn - Junot Diaz

(Raw, Salted Coconut Macaroons)

Jane Eyre based on the book by Charlotte Bronte

(Traditional Seed Cake)

Kristin Lavransdatter – Sigrid Undset

(St. Lucia Buns)

The Legend of Sleepy Hollow – Washington Irving

(Pumpkin Spice Truffles)

Like Water for Chocolate based on the book by Laura Esquivel

(Mexican Wedding Cakes)

The Little Prince - Antoine de Saint-Exupery

(Meringues)

A Man Called Ove - Fredrik Backman

(Ginger Snaps ala Grandma Larson)

My Brilliant Friend – Elena Ferrante

(Limoncello)

My Grandmother Asked Me to Tell You She's Sorry - Fredrik Backman

(Swedish Dream Cookies)

National Cowboy Poetry Gathering: An Anthology

(Cowboy Candy)

Oh No, George! - Chris Haughton

(Salted Caramel Bird Nest Treats with Cream Cheese Mints)

Our Man in Havana - Graham Greene

(Daiquiri)

Outlander - Diane Gabaldon

(Scottish Shortbread)

The Paris Wife - Paula McLain

(Palmier)

Pignic – Matt Phelan

(Bacon Chocolate Bark)

Piranhas Don't Eat Bananas – Aaron Blaby

(Banana Bread)

Poems, Protest, and a Dream - Sor Juana Ines de la Cruz

(Spiced Praline Meringues)

The Poisonwood Bible - Barbara Kingsolver

(Congo Cookies)

Prince of Tides – Pat Conroy

(Pecan Tassies)

Redwall - Brian Jacques

(Scones with Strawberry Jam)

The Rum Diary based on the book by Hunter S. Thompson

(Chocolate Cherry Rum Balls)

A Series of Unfortunate Events – Lemony Snicket

(Lemon Bars)

The Umbrian Thursday Night Supper Club - Marlena de Blasi

(Cherry Pistachio Biscotti & Lemon-Anise Biscotti)

Wallace & Gromit: Curse of the Were-Rabbit

(Boerenkaas Gouda)

Water for Elephants – Sara Gruen

(Peanut Butter Cookies)

World Cheese Book

(Cheese on a Stick)

Zorba the Greek - Nikos Kazantzakis

(Walnut and Pistachio Baklava)