WPL Cookbook Club
Favorite Desserts

Thank you to everyone who shared their favorite dessert recipes this month!
Below are the recipes we discussed. Enjoy!

Next Club Date:

January 14, 12 PM
Comfort Foods

Amy S.'s Bananas Foster Upside-Down Cake

From Foodnetwork.com, courtesy of Kardea Brown

Topping:
1 cup light brown sugar
2 tablespoons unsalted butter
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1/4 teaspoon allspice
3 tablespoons dark rum
2 teaspoons vanilla extract
4 ripe bananas, sliced lengthwise

Cake:
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon kosher salt
1/4 teaspoon baking soda
1/4 teaspoon fresh ground nutmeg
1/2 cup packed light brown sugar
1/2 cup granulated sugar
6 tablespoons unsalted butter, at room temperature
2 eggs, at room temperature
2 very ripe bananas, mashed (about 1 cup)
1 teaspoon vanilla extract

Directions:

1. Preheat your oven to 350 degrees F.
2. For the topping: Melt together the brown sugar, butter, cinnamon, salt and allspice over medium-high heat in a 9- or 10-inch cast-iron skillet, stirring until the sugar has dissolved. Bring to a bubble and let the syrup cook until thick, about 5 minutes. Remove the pan from the heat and carefully stir in the dark rum (see Cook's Note) and vanilla, then return the pan to the heat for 1 minute. Arrange the banana slices cut side down on top of the syrup.
3. For the cake: Whisk together the flour, baking powder, salt, baking soda and nutmeg in a large bowl.
4. Beat together the brown sugar, granulated sugar and butter in a stand mixer or electric hand mixer until light and fluffy, about 2 minutes. Add the eggs, one at a time, beating well and scraping the bowl down after each addition. Beat in the mashed bananas and vanilla until incorporated. Beat in the dry ingredients, alternating with the buttermilk in two additions, scraping down the bowl to ensure all the dry ingredients are incorporated.

Carefully, spread the batter over the top of the bananas in the skillet. Place a baking sheet on the bottom rack of the oven to catch any spillage! Bake until a tester comes out with some moist crumbs sticking to it, 45 to 50 minutes. Let cool for 5 minutes before running a paring knife along the sides and inverting onto a serving platter while still warm.

Amy S.’s Spice Cake with Lemon Sauce

Courtesy of Trisha Yearwood

Spice Cake:

Cooking spray
2 sticks (1 cup) unsalted butter, softened
2 cups granulated sugar
1/2 cup light brown sugar
3 cups all-purpose flour
1/4 teaspoon baking soda
1 1/4 teaspoons cinnamon
1 teaspoon cloves
1/2 teaspoon nutmeg
6 large eggs, at room temperature
1 cup sour cream

Lemon Sauce:

3 large eggs
2 cups granulated sugar
Juice of 3 lemons
Grated zest of 1 lemon
2 sticks (1 cup) unsalted butter, cut into cubes

1. For the spice cake: Preheat the oven to 350 degrees F. Spray the inside of a 10-inch Bundt pan with cooking spray.
2. Cream the butter, granulated sugar and brown sugar with an electric mixer on medium speed until light and fluffy.
3. Sift together the flour, baking soda, cinnamon, cloves and nutmeg.
4. Add the eggs to the creamed butter, one at a time, beating after each addition. Add the sour cream, alternating with the flo ture, beginning and ending with the flour and beating until no flour is visible -- don't overbeat.
5. Pour the batter into the prepared pan; tap the pan on the counter to remove any air pockets. Bake for 1 hour, until a toothp serted into the center of the cake comes out clean. Cool slightly in the pan, 5 to 10 minutes, then turn out onto a rack while stil
6. For the lemon sauce: Meanwhile, whisk together the eggs and granulated sugar in the top of a double boiler over medium h in the lemon juice, zest and butter. Cook until thickened, whisking often, about 30 minutes.
7. Serve the cake warm or room temperature with the lemon sauce.

Amy S.’s Hummingbird Bundt Cake

From Southern Living

Cake Batter

- 1 1/2 cups chopped pecans
- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3 large eggs, beaten
- 1 3/4 cups mashed ripe bananas (about 4 large)
- 1 (8-oz.) can crushed pineapple (do not drain)
- 3/4 cup canola oil
- 1 1/2 teaspoons vanilla extract

Glaze

- 4 ounces cream cheese, cubed and softened
- 2 cups sifted powdered sugar
- 1 teaspoon vanilla extract
- 1-2 tablespoons milk

- Prepare Cake Batter: Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through.
- Stir together flour and next 4 ingredients in a large bowl; stir in eggs and next 4 ingredients, stirring just until dry ingredients are moistened. Sprinkle 1 cup toasted pecans into a greased and floured 14-cup Bundt pan. Spoon batter over pecans.
- Bake at 350° for 1 hour to 1 hour and 10 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and cool completely (about 2 hours).
- Prepare Glaze: Process cream cheese, powdered sugar, vanilla, and 1 Tbsp. milk in a food processor until well blended. Add remaining 1 Tbsp. milk, 1 tsp. at a time, processing until smooth. Immediately pour glaze over cooled cake, and sprinkle with remaining 1/2 cup toasted pecans.

Amy S.’s Chunky Walnut Apple Cake

From Silver Palate

Ingredients

- 1 1/2 c. vegetable oil
- 2 c. all-purpose flour
- 1/4 tsp. ground cloves
- 1 1/4 tsp. ground cinnamon
- 1/4 tsp. ground mace I used nutmeg
- 1 1/4 c. walnuts chopped
- 3 tbsp. Calvados I used brandy because they didn't have one of those cute tiny bottles of Calvados at the liquor store
- 2 c. sugar
- 3 eggs
- 3/4 tsp. salt
- 1 tsp. baking soda
- 1 c. whole wheat flour sifted
- 3 1/4 c. coarse chunks of peeled apple

glaze

- 1/4 cup unsalted butter melted
- 2 tablespoons brown sugar
- 6 tablespoons granulated sugar
- 3 tablespoons Calvados or brandy
- 1/4 cup sweet cider
- 2 tablespoons fresh orange juice
- 2 tablespoons heavy cream.

- Preheat oven to 325F
- Grease a 10" round cake pan and set aside.
- In a large bowl, beat the vegetable oil and sugar until thick and opaque. Add eggs, one at a time, beating well after each addition.
- Sift together all-purpose flour, cloves, cinnamon, mace, baking soda, and salt, then stir in whole wheat flour.
- Add the dry ingredients to the oil mixture and blend. Stir in walnuts, apple chunks, and apple brandy. Stir to distribute pieces evenly.
- Pour into a greased 10 inch round cake pan. Bake 1 hour and 15 minutes or until a cake tester inserted in the center comes out clean. Let cake rest for 10 minutes, then unmold and pour glaze over warm cake or cut cake and pour glaze over slices. (note: I used a 9 inch spring-form pan and cooked it almost 10 minutes longer)
- To make the glaze, mix the ingredients together in a saucepan, bring to a boil, reduce heat slightly, and cook 4 minutes. Remove from heat and cool slightly. Pour while still warm over warm cake.

Amy S.'s Bananas Foster Pound Cake

From NY Times

INGREDIENTS

FOR THE POUND CAKE:

Nonstick cooking spray
3 cups/600 grams granulated sugar
1 cup/225 grams unsalted butter (2 sticks), at room temperature
3 cups/375 grams self-rising flour
½ cup/120 milliliters sour cream, at room temperature
½ cup/120 milliliters buttermilk, at room temperature
6 large eggs, at room temperature
1 teaspoon pure vanilla extract

FOR THE BANANAS FOSTER:

4 ripe bananas
¼ cup/55 grams unsalted butter (1/2 stick)
¼ cup/55 grams light or dark brown sugar (not packed)
½ teaspoon ground cinnamon
1 nip bottle/50 milliliters dark liquor (such as cognac, bourbon or whiskey) or buttermilk (about a scant 3 1/2 tablespoons)
1 teaspoon vanilla extract

FOR THE GLAZE:

1 ½ cups/185 grams confectioners' sugar
Ice cream or whipped cream and candied pralines, for serving (optional)

PREPARATION

1. Heat oven to 325 degrees and generously coat a 10-inch/12-cup Bundt cake pan with nonstick cooking spray.

2. Make the bananas Foster filling: Peel the bananas and cut them crosswise into 1/2-inch slices. Melt butter in a medium (10-inch) skillet over medium heat. Stir in the brown sugar and cinnamon, then add the sliced bananas. Cook, stirring occasionally, until a sugary syrup forms, 2 to 3 minutes.

3. Turn off the flame (or if using an electric stove, pull the skillet off the heat) and add the liquor, if using. Return pan to the heat and, if using a gas stove, slightly tilt the pan near the flame to flambé. (If using an electric stove, light the liquid with a long-reach lighter.) Let the flames die down, swirling the pan until the alcohol burns off. Reduce heat to low and stir briefly with a wooden spoon. (Alternatively, skip adding the alcohol, add buttermilk and cook sauce just until the liquid reduces slightly.) Strain liquid from bananas into a medium bowl to separate bananas and sauce; set both aside.

4. Make the cake: In a stand mixer or with a hand-held mixer on medium speed, cream together granulated sugar and butter until light and fluffy, about 4 to 5 minutes.

5. Sift the flour into a medium bowl. In a small bowl or liquid measuring cup, mix together the sour cream and buttermilk.

6. Once the butter is creamed, add 1 egg at a time and mix until each is fully incorporated, scraping down the sides of the bowl after each addition.

7. Add half the flour and mix on low speed until fully incorporated. With the mixer running, add the buttermilk mixture in a slow, steady stream and mix until fully incorporated. Add the remaining flour and mix.

8. Once fully combined, add the vanilla and mix to incorporate. By hand, fold in strained bananas.

9. Pour the batter into the prepared pan and smooth evenly. Bake for 65 to 80 minutes, until a toothpick or cake tester comes out clean.

10. While the cake cools, prepare the glaze: Sift the confectioners' sugar into the bowl with the reserved banana sauce and whisk to combine. If the glaze is too thick, thin with water (or buttermilk), 1 tablespoon at a time, until it's smooth, drizzles easily and coats the back of a wooden spoon.

11. Once cake has cooled, invert it onto a large serving plate, and spoon the glaze over. Slice the cake and serve with ice cream or whipped cream and candied pralines, if desired.

Susan F.'s Pumpkin and Orange Breakfast Cake with a Fresh Orange Syrup

Pumpkin and Orange Breakfast Cake with a Fresh Orange Syrup

MAKES 10 SERVINGS

This cake, perfect for a simple dessert, or even for breakfast, is dense and light at the same time, with a delicate and very moist crumb and a subtle autumnal flavour. It is best with the syrup ladled over the individual slices, rather than the whole cake. Also great with an afternoon cup of Earl Grey!

CAKE:

1 cup unsalted butter, at room temperature
1 cup granulated sugar
2 tablespoons finely grated orange zest
3 large eggs, two of them separated, all at room temperature
1 cup pumpkin purée, homemade (see page 331), or pure canned solid-pack pumpkin (not "Pumpkin Pie Filling")
1½ cups all-purpose flour
½ cup cake flour (not self-rising)
2 teaspoons baking powder
¼ teaspoon salt

SYRUP:

Juice of 1 large juice orange, such as Seville
½ cup granulated sugar

Additional unsalted butter, at room temperature, for greasing the pan
Thick vanilla yogurt or vanilla ice cream, to serve

1. Preheat the oven to 350°. Butter a 9-inch fluted tube pan and set it aside. Cream the butter, sugar and orange zest together until light and fluffy. Add the whole egg and the two egg yolks, one at a time, beating well and scraping down the sides of the bowl between each addition. Beat in the pumpkin purée.

2. Sift together the flours, baking powder and salt. Add to the pumpkin batter in three or four stages, blending gently but thoroughly after each. Stir in the final addition of dry ingredients by hand if you have been using a mixer, so as not to overwork the batter. In a clean, small bowl, whip the egg whites until they hold soft peaks. Fold into the batter, then scrape the batter into the prepared pan and smooth the surface. Bake in the centre of the oven for 50 to 60 minutes, or until the top of the cake is springy when lightly touched, the sides are beginning

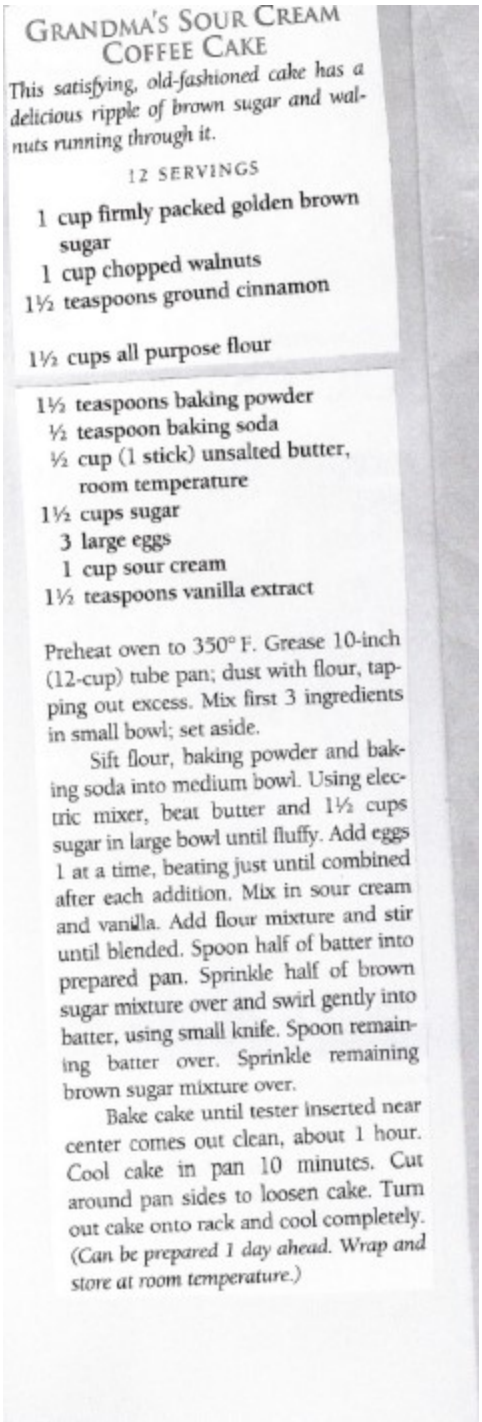
Pumpkin and Orange Breakfast Cake continued

to pull away from the sides of the pan and a wooden skewer inserted into the centre of the cake comes out clean. Cool in the pan for 10 minutes, then invert onto a wire rack and cool completely. This cake keeps very well for several days, well wrapped, and it freezes beautifully for up to 2 months.

3. For the syrup, combine the orange juice and sugar in a small saucepan over low heat and stir until the sugar has dissolved. Increase the heat, bringing the syrup to a boil. Boil without stirring for 2 minutes, then use immediately, or allow to cool and refrigerate for up to 3 days (re-heat gently).

4. To serve, place one slice of the pumpkin orange cake on each plate. Spoon a few tablespoons of the warm syrup over each piece, and accompany with a scoop of thick vanilla yogurt (for breakfast) or ice cream (for dessert).

Susan F.’s Sour Cream Coffee Cake



GRANDMA'S SOUR CREAM COFFEE CAKE

This satisfying, old-fashioned cake has a delicious ripple of brown sugar and walnuts running through it.

12 SERVINGS

1 cup firmly packed golden brown sugar
1 cup chopped walnuts
1½ teaspoons ground cinnamon

1½ cups all purpose flour
1½ teaspoons baking powder
½ teaspoon baking soda
½ cup (1 stick) unsalted butter, room temperature
1½ cups sugar
3 large eggs
1 cup sour cream
1½ teaspoons vanilla extract

Preheat oven to 350° F. Grease 10-inch (12-cup) tube pan; dust with flour, tapping out excess. Mix first 3 ingredients in small bowl; set aside.

Sift flour, baking powder and baking soda into medium bowl. Using electric mixer, beat butter and 1½ cups sugar in large bowl until fluffy. Add eggs 1 at a time, beating just until combined after each addition. Mix in sour cream and vanilla. Add flour mixture and stir until blended. Spoon half of batter into prepared pan. Sprinkle half of brown sugar mixture over and swirl gently into batter, using small knife. Spoon remaining batter over. Sprinkle remaining brown sugar mixture over.

Bake cake until tester inserted near center comes out clean, about 1 hour. Cool cake in pan 10 minutes. Cut around pan sides to loosen cake. Turn out cake onto rack and cool completely. *(Can be prepared 1 day ahead. Wrap and store at room temperature.)*

Susan F.'s Frozen White Chocolate and Raspberry Mousse Torte

CRUST

1 - 9oz box chocolate wafer cookies, broken into pieces
½ c. unsalted butter, melted

MOUSSE

1/3 c. Chambord or Crème de Cassis
1 ½ tsp. unflavored gelatin
2 - 12oz. pkgs frozen unsweetened raspberries, thawed, drained, juices reserved
½ c. sugar
12oz. good-quality white chocolate, finely chopped
2 c. chilled whipping cream
¾ c. powdered sugar
1 tsp. vanilla extract

GARNISH

1 - ½ pint basket raspberries
Chocolate Leaves (see recipe that follows)

FOR CRUST: Finely grind cookie pieces in processor. Add butter; blend until crumbs are moist. Press mixture onto bottom and halfway up sides of 9" diameter springform pan with 2 ¾" high sides. Freeze while preparing mousse.

FOR MOUSSE: Place liqueur in heavy medium saucepan. Sprinkle gelatin overtop, let stand until gelatin softens, about 20 minutes.

Press raspberries firmly through a sieve into a large measuring cup. Add enough reserved juices to puree in cup to measure 1 2/3 berry mixture. Add berry mixture and ½ cup sugar to gelatin mixture. Stir over medium-low heat just until sugar and gelatin dissolve, about 3 minutes. Remove from heat. Add white chocolate; stir until melted. Transfer raspberry mixture to large bowl. Chill until thick but not set, stirring often, about two hours.

Beat cream, powdered sugar and vanilla in a bowl until stiff peaks form. Fold cream into raspberry mixture in three additions. Transfer mousse to crust; smooth top. Freeze until firm, at least six hours. (Can be made four days ahead. Cover; freeze.)

Cut around pan sides; release pan sides. Place torte on platter. Arrange raspberries around top edge of torte. Decorate with chocolate leaves. (see next pages for leaves and notes).

FOR CHOCOLATE LEAVES:

10 oz. bittersweet or semisweet chocolate, chopped.
24 fresh lemon or camellia leaves (or other nonpoisonous leaves) wiped clean with damp cloth

Line baking sheet with foil. Stir chocolate in top of double boiler set over simmering water until melted and smooth (do not allow bottom of bowl to touch water.) Remove from over water.

Using back of a spoon, spread chocolate over veined underside of one leaf; wipe away any chocolate that drips over edge. Place leaf, chocolate side up on prepared sheet. Repeat coating with remining leaves and chocolate. Refrigerate just until chocolate sets, about one hour. Carefully peel chocolate leaves off lemon leaves. Return chocolate leaves to same sheet. Cover; chill up to one week.

NOTES:

This is time consuming to make, but it's a delicious showstopper.

- The most labor-intensive part is forcing the raspberries through the sieve. Don't be tempted to puree in a food processor and then strain because you'll get too many seeds mixed in and you definitely want to avoid getting seeds in the puree.
- This must be made in advance so plan accordingly.
- I included the recipe for the chocolate leaves, but I never make them. I always either make chocolate cigars, or even easier, just shave chocolate on top.

Karen T.'s Sour Cream Coffeecake

From King Arthur Flour

Ingredients

Cake

- 8 tablespoons (113g) unsalted butter, softened
- 1 cup (198g) sugar
- 2 large eggs, at room temperature
- 2 cups (241g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup (227g) sour cream or yogurt, at room temperature

Topping

- 1/2 cup (99g) sugar
- 2 teaspoons cinnamon
- 2 teaspoons vanilla extract
- 1/2 cup (57g) chopped walnuts or pecans, optional

Instructions

1. Preheat the oven to 350°F. Grease and flour a 9 1/2" tube pan, or a 9" x 9" pan.
2. **To make the cake:** Beat together the butter, sugar, and eggs. In a separate bowl, mix together the flour, baking powder, baking soda, and salt.
3. Add the flour mixture to the butter mixture alternately with the sour cream or yogurt, stirring after each addition.
4. **To make the topping:** Combine all of the topping ingredients, stirring until evenly crumbly.
5. Spread half the batter in the pan, and sprinkle with half the topping mixture. Repeat with the remaining batter and topping.
6. Bake the coffeecake for 30 to 40 minutes, or until a toothpick inserted into the center comes out clean, or with just a few moist crumbs sticking to it. Glass pans may take an additional 5 to 10 minutes to bake through completely.
7. Remove the cake from the oven; if you've baked it in a tube pan, wait 10 minutes, loosen the edges, and carefully turn it out of the pan. Place the cake right-side up (topping up) on a plate to serve. If you've baked the cake in a 9" x 9" pan, just serve it right from the pan.
8. Serve the cake warm or at room temperature. Wrap the completely cooled cake airtight, and store at room temperature for several days; freeze for longer storage.

Robin S.'s Recipes

Tennessee Jam Bundt

www.southernliving.com

Makes: 12 servings

A Southern classic, reimagined. Jam cakes hail from the depths of Appalachia where store-bought sugar was once scarce in some parts, so desserts were often sweetened with homemade jams and preserves. We brought back this classic Southern cake, and it immediately became a top-rated reader favorite.

Ingredients

1 1/2 cups pecans, chopped
1 1/2 cups granulated sugar
1 cup butter, softened
4 large eggs
3 cups all-purpose flour
2 tablespoons unsweetened cocoa
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1 cup buttermilk
1 teaspoon baking soda
1 1/2 cups seedless blackberry jam
2 teaspoons vanilla extract
Shortening
1/2 cup firmly packed dark brown sugar
1/4 cup whipping cream
1/4 cup butter
1 teaspoon vanilla extract
1 1/4 cups powdered sugar

Notes / Directions

1. Step 1 Prepare Cake: Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Cool completely in pan on a wire rack (about 30 minutes). Reduce oven temperature to 325°. Advertisement

2. Step 2 Beat granulated sugar and 1 cup butter at medium speed with a heavy-duty electric stand mixer until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.

3. Step 3 Stir together flour and next 5 ingredients. Stir together buttermilk and baking

soda. Add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Add jam and vanilla, and beat just until blended. Stir in toasted pecans. Grease (with shortening) and flour a 10-inch (12-cup) Bundt pan. Pour batter into prepared pan.

4. Step 4 Bake at 325° for 1 hour to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 20 minutes; remove from pan to wire rack, and cool completely (about 2 hours).

5. Step 5 Prepare Frosting: Bring brown sugar and next 2 ingredients to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil, whisking constantly, 1 minute. Remove from heat; stir in vanilla. Gradually whisk in powdered sugar until smooth. Gently stir 3 to 5 minutes or until mixture begins to cool and thicken. Immediately pour frosting over cooled cake.

Spiced Apple Cake

www.foodnetwork.com

Makes: 1 serving
Prep Time: 30 mins
Cook Time: 1 hr 10 mins

Ingredients

2 cups white sugar
2 cups all purpose flour
4 teaspoons ground cinnamon
1 teaspoon salt
2 teaspoon baking soda
2 eggs
1 cup vegetable oil
1/4 cup freshly squeezed orange juice
4 cups Granny Smith apples, peeled, cored and finely chopped (about 4 to 6 apples)
1 cup walnuts, coarsely chopped
1/4 cup guava jam
1 tablespoon freshly squeezed lime juice
5 ounces cream cheese, room temperature

Notes / Directions

1. Preheat oven to 325 degrees. Butter and flour a 10-inch cake pan. Combine dry ingredients and set aside. Whip eggs until frothy, about 3 to 4 minutes then add oil and orange juice and mix thoroughly. Add dry ingredients and beat with whip at low speed until thoroughly combined.

2. Fold in apples and walnuts and pour into prepared cake pan. Bake at 325 degrees for 1 hour or until firm on top. Cover with aluminum foil if top gets too brown. Cool on rack 5 minutes, then invert onto rack and cool completely. Serve with guava cream cheese topping spread over the top.

3. Mash all ingredients in a bowl with a fork until light and fluffy.

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Chocolate Zucchini Cake

sallysbakingaddiction.com

Makes: 10 servings

Ingredients

2 cups (250 g) all-purpose flour
3/4 cup (63 g) unsweetened natural cocoa powder
2 teaspoons baking soda
1/2 teaspoon baking powder
1 teaspoon espresso powder
1/2 teaspoon salt
1 cup (240 ml) canola or vegetable oil
1 cup (200 g) granulated sugar
3/4 cup (150 g) packed light or dark brown sugar
4 large eggs, at room temperature
1/3 cup (80 g) sour cream or plain yogurt, at room temperature
2 teaspoons pure vanilla extract
3 cups zucchini *, shredded
1 cup (180 g) semi-sweet chocolate chips
chocolate frosting or vanilla frosting

Notes / Directions

Preheat oven to 350°F (177°C). Grease two 9×2 inch cake pans. (Make sure they're at least 2 inches high, deep dish style.) Set aside.

Make the cake: Whisk the flour, cocoa powder, baking soda, baking powder, espresso powder (if using), and salt together in a large bowl. In another large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the oil, granulated sugar, brown sugar, eggs, sour cream, vanilla, and zucchini together until combined. Pour into dry ingredients and beat on medium speed until completely combined. Beat in the chocolate chips. Batter will be slightly thick.

Pour batter evenly into cake pans. Bake for around 25-32 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.

Assemble and frost: First, using a large serrated knife, slice a thin layer off the tops of the cakes to create a flat surface. Discard (or crumble over ice cream!). Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and spread the remaining frosting all over the top and sides. Pipe any leftover frosting on top. (I used Ateco #30 tip.) Decorate with chocolate sprinkles or mini chocolate chips if desired. Slice and serve.

Cover any leftover cake and store at room temperature for 2-3 days or in the refrigerator for up to 5 days.

Notes

Make Ahead Instructions: Prepare cakes and frosting 1 day in advance. Keep cakes at room temperature, covered tightly. Refrigerate prepared frosting in an airtight container, then bring to room temperature when ready to use. Frosted or unfrosted cakes may be frozen up to 2 months, thaw overnight in the refrigerator and bring to room temperature, if desired, before serving.

Special Tools: Box Grater | Glass Mixing Bowls | KitchenAid Stand Mixer | KitchenAid Hand Mixer | Round Cake Pan | Cupcake Liners | Cupcake Pan | #30 Ateco Closed Star Tip | Disposable Icing Bags

Blot the Zucchini: Give the shredded zucchini a very light blotting with a towel. Don't squeeze too much moisture out, just a little blot before adding to the wet ingredients. I own and love this box grater— works quickly!

9×13 Cake: Interested in making a sheet cake instead? This batter will fit into a 9×13 pan. The bake time is long- at least 45 minutes to ensure the thick cake is baked through. Same oven temperature.

Cupcakes: This recipe yields 24-30 cupcakes. Bake for 18-22 minutes or until a toothpick inserted in the center comes out *mostly* clean with no wet batter. Same oven temperature.

Gil's Hummingbird Cake (Banana-Pineapple Cake)

toriavey.com

Makes: 12 servings

Ingredients

3 cups all-purpose flour
2 cups granulated sugar, or 1 cup granulated sugar and 1 cup packed light brown sugar
1 tsp baking soda
1 tsp ground cinnamon
1 tsp salt
1 1/4 cups vegetable oil or peanut oil
3 large eggs, lightly beaten
2 tsp vanilla extract
2 cups very ripe bananas, diced
1 cup canned crushed pineapple with juice
1/2 to 1 cup pecans or walnuts, finely chopped
2 cups cream cheese, softened
1 cup unsalted butter, softened
About 8 cups confectioners' sugar, sifted
2 tsp vanilla extract
1/2 cup pecans or walnuts, finely chopped
three 9- by 1 1/2-inch round cake pans, two 9- by 2-inch round pans, one 10-inch (12-cup) Bundt or t pan, one 13- by 9- by 2-inch pan, or one 17- by 11-inch jelly-roll pan, non-stick cooking spray, mixing bowls, cooling rack, hand mixer

Notes / Directions

1. Position a rack in the center of the oven. Preheat the oven to 350°F (325°F for a convection oven). Grease and flour three 9- by 1½-inch round cake pans, two 9- by 2-inch round pans, one 10-inch (12-cup) Bundt or tube pan, one 13- by 9- by 2-inch pan, or one 17- by 11-inch jelly-roll pan.

2. In a large bowl, combine the flour, sugar, baking soda, cinnamon, and salt.

3. Add the oil, eggs, and vanilla and stir just to mix.

4. Fold in the bananas, pineapple (and juice), and nuts. Do not use an electric mixer. (Cover the bananas with the pineapple until ready to use to keep them from turning brown.)

5. Divide the batter equally between the prepared pans, smoothing the top. Bake until set in the center and a tester inserted in the center comes out clean, 25 to 30 minutes for 9- by 1½-inch pan; 40 to 50 minutes for 9- by 2-inch round pans; 70 to 80 minutes for a Bundt pan; 40 to 50 minutes for a 13- by 9-inch pan; or about 25 minutes for a jelly-roll pan. Do not over bake; you want a moist cake.

6. Let cool in the pan for 10 minutes. After 10 minutes, remove the cakes to a wire rack and let cool completely, at least 1½ hours. Wrap tightly in plastic, then foil. Store at room temperature for up to 5 days or in the freezer for up to 2 months. Hummingbird cake tastes even better after standing for a day.

7. To make the frosting: In a medium bowl, beat the cream cheese and butter until smooth, about 1 minute.

8. Gradually add the sugar and beat until light and fluffy, about 4 minutes. Add the vanilla.

9. To assemble: Place a cake layer on a serving plate, spread with a generous stratum of frosting (¾ to 1 cup on top of each layer).

10. Top with a second cake layer, spread with frosting, and top with the third cake layer.

11. Spread the top and sides of the cake with the remaining frosting. If using, sprinkle the top or sides with the nuts. For a sheet cake or Bundt cake, make half the frosting recipe and simply spread over top and around the sides. Refrigerate for at least 1 hour and up to 1 week.

Silver Palate Classic Pecan Pie

www.gonnawantseconds.com

Makes: 6 servings

Our "Go-To" Classic Pecan Pie Is Easy To Make And Perfect For All Occasions! Lots Of Pecans And A Luscious Custard Make This Southern Treat A Perfect Pie!

Ingredients

4 Large Eggs
1 Cup Dark Brown Sugar Firmly Packed
3/4 Cup Dark Corn Syrup
1/2 Teaspoon Salt
1/4 Cup Unsalted Butter Melted and Cooled Slightly
1 Teaspoon Vanilla
2 Cups Pecans Chopped
1 -9 Inch Unbaked Pie Crust
3/4 Cup Pecan Halves

Notes / Directions

1. Preheat oven to 400 degrees.

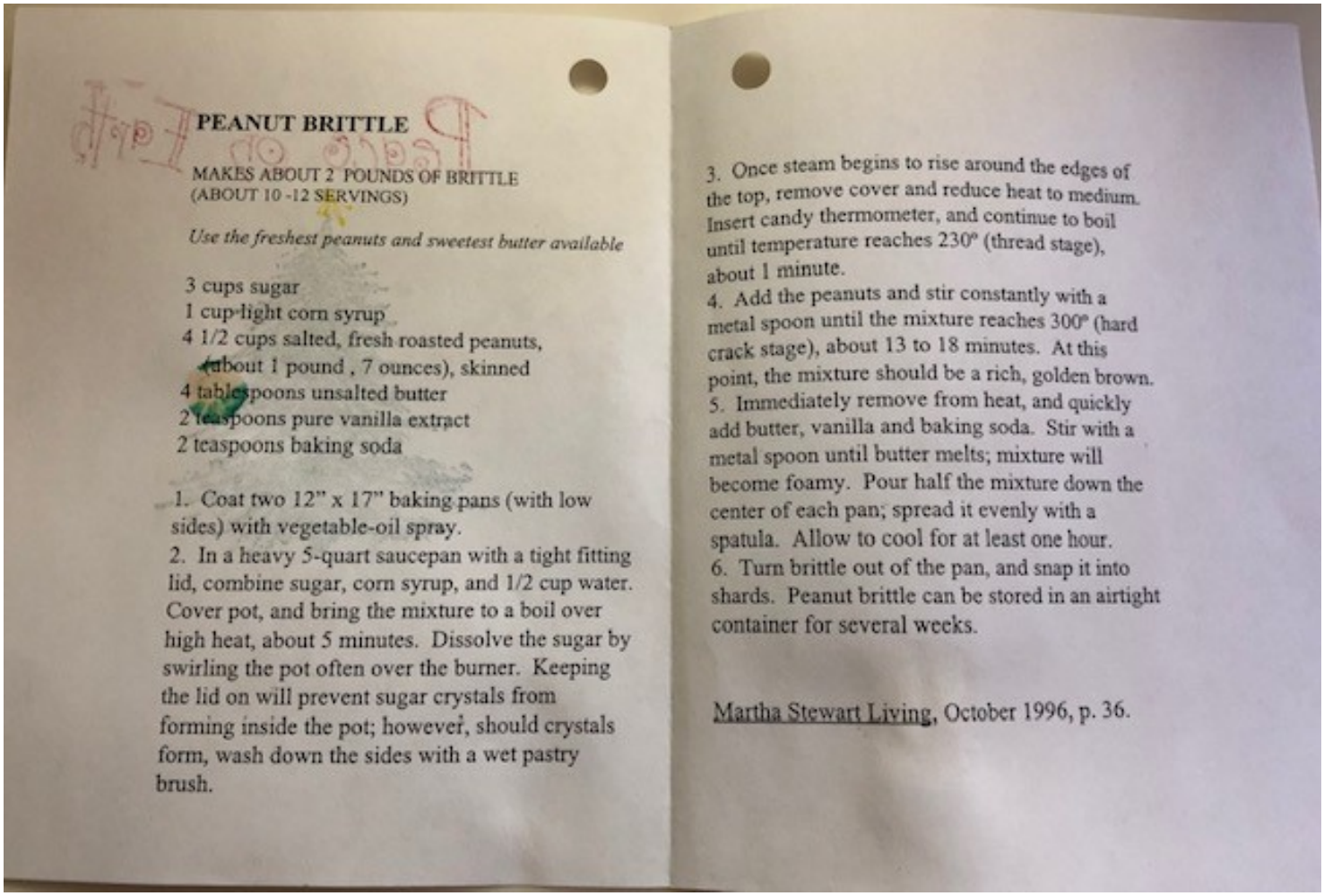
2. In a medium mixing bowl, whisk together eggs well. Add brown sugar, corn syrup, salt, melted butter and the vanilla to the bowl. Whisk until mixture is well combined.

3. Line a 9-inch pie pan with prepared pie crust.

4. Sprinkle chopped pecans into the pie crust, then add the egg mixture. Arrange the pecan halves in a decorative pattern on top of the filling.

5. Bake in the center of the preheated oven for 10 minutes. Reduce heat to 325 degrees and continue to bake 25-30 minutes or until the filling is firm in the center and a knife inserted into the center comes out clean.

Amy S.’s Peanut Brittle



PEANUT BRITTLE

MAKES ABOUT 2 POUNDS OF BRITTLE
(ABOUT 10 -12 SERVINGS)

Use the freshest peanuts and sweetest butter available

3 cups sugar
1 cup light corn syrup
4 1/2 cups salted, fresh roasted peanuts, (about 1 pound , 7 ounces), skinned
4 tablespoons unsalted butter
2 teaspoons pure vanilla extract
2 teaspoons baking soda

1. Coat two 12" x 17" baking pans (with low sides) with vegetable-oil spray.
2. In a heavy 5-quart saucepan with a tight fitting lid, combine sugar, corn syrup, and 1/2 cup water. Cover pot, and bring the mixture to a boil over high heat, about 5 minutes. Dissolve the sugar by swirling the pot often over the burner. Keeping the lid on will prevent sugar crystals from forming inside the pot; however, should crystals form, wash down the sides with a wet pastry brush.
3. Once steam begins to rise around the edges of the top, remove cover and reduce heat to medium. Insert candy thermometer, and continue to boil until temperature reaches 230° (thread stage), about 1 minute.
4. Add the peanuts and stir constantly with a metal spoon until the mixture reaches 300° (hard crack stage), about 13 to 18 minutes. At this point, the mixture should be a rich, golden brown.
5. Immediately remove from heat, and quickly add butter, vanilla and baking soda. Stir with a metal spoon until butter melts; mixture will become foamy. Pour half the mixture down the center of each pan; spread it evenly with a spatula. Allow to cool for at least one hour.
6. Turn brittle out of the pan, and snap it into shards. Peanut brittle can be stored in an airtight container for several weeks.

Martha Stewart Living, October 1996, p. 36.