

Holiday Desserts — November 3rd

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Lemon Bavarian ~ after a Heavy Meal or Luncheon



Ingredients:

- 1 yellow cake mix (each layer makes one cake)
- lemon pie filling, canned or instant
- Cool whip or Whipped fresh cream that is sweetened with sugar and vanilla
- Coconut for garnish

Method:

1. Bake the cake mix according to package directions in 9 " round layers. Cool.
2. Cut each layer into 1/3 using a sharp serrated knife.
3. Using a nice pedestal cake plate, put top layer of cake on bottom of plate. Frost with a layer of lemon filling then a layer of whipped cream. Repeat with the center layer
4. Place bottom layer on top. Using a pastry bag, pipe whipped cream across the top of the cake leaving a gap between ropes of whipped cream. Repeat with lemon filling to fill the gaps between the whipped creams.
5. Frost sides of cake with whipped cream (to hold the coconut in step 7 below)
6. Drag a knife tip in alternating directions approximately 3/4 inch apart to get the look of a Napoleon.
7. Place a nice reversing scroll of whipped cream around the top edge of the cake then finish with coconut pressed against the sides of the cake.



Sacher Torte – after a Classical Meal

Ingredients and Method:



Apricot Filling

- Dried Apricots
- Sugar

1. Soak the apricots in water to cover overnight. Place them in a pot to cook in the same water adding more if necessary to just barely cover. Cook until tender. Mash them or chop in blender.
2. Measure the fruits and juices. Place equal amounts of sugar with the measured fruits into a heavy kettle and cook slowly until thick and clear.
3. Soak 1 package of gelatin per pound of apricots in 2 tablespoons of water. Allow to set. Warm until liquid and add to mixture with sugar. Also add one package of sure-jel pectin. Cook until thick and clear like above.

Cake:

Bake a hi-ratio devils food cake based on package directions. Cool. Split one layer in half and fill with approximately 1 ½ cups of filling. Replace top on cake.

Frosting:

Frost filled layer with a chocolate buttercream frosting. You can make your own by mixing 1 and 1/2 pounds of powdered sugar, 1 stick of butter, ¾ cup shortening, 1/4 cup canned evaporated milk, 1 T. vanilla and ½ cup cocoa powder. Beat until light and fluffy.

Chocolate Covering:

The classical version for this cake is to make a gnash with heavy cream and chocolate. I make mine with just a good chocolate melted and poured over the top. You want to make sure you do not overheat the chocolate since it will separate and look streaky. Under heating the chocolate won't give a shine.

Coconut Crème Brulee ~ after a Classical Meal

Ingredients:

- 8 ounces heavy cream
- 8 ounces coconut milk
- 8 egg yolks
- 2 1/2 ounces sugar
- 1 teaspoon coconut rum (opt'l.)



Method:

1. Preheat oven to 325 degrees. In a saucepan, combine the cream and milk and bring to a boil.
2. In a small bowl, combine egg yolks, sugar, and coconut rum.
3. When the milk mixture has come to a boil, remove from heat. Stir a small amount of the milk mixture (2-3 tablespoons) into the eggs yolks, whisking vigorously. This step is called "tempering" the mixture and the process is called a "liaison".
4. Slowly add the remaining egg yolks back into the hot milk mixture, whisking continuously. Pour into individual Corning ware or Pyrex serving dishes or custard cups. Place on a deep baking sheet filled with hot water in center rack of oven.
5. Bake 15-20 minutes or until center is nearly set.
6. Remove from oven to a heat-proof surface. Sprinkle heavily with a layer of coarsely granulated sugar. Using a small torch, apply heat directly to surface of custard until a browned sugar layer forms. (Note: this step may also be performed directly under the flames of a gas broiler, but the results may not be so dramatic).

Butterscotch Meringue Pie – for an Old Fashioned Meal

Ingredients:

- 1 cup brown sugar
- 4 tablespoons cornstarch
- 1/2 teaspoon salt
- 2 cups MILK -- warmed
- 2 egg yolks -- beaten
- 1 tablespoon butter
- 1 teaspoon vanilla
- 1 pie crust -- baked

Meringue:

(I double the recipe below per pie so I get a mile high meringue.)

- 2 egg whites -- beaten stiff
- 1 pinch salt
- 4 tablespoons powdered sugar



Method:

1. In top of double boiler, combine brown sugar, cornstarch, salt and milk. Stir and keep stirring until it thickens.
2. Add egg yolks, keep on cooking, stirring until it thickens. Remove from heat and add butter and vanilla; keep on stirring, pour into cooked pie crust.
3. Combine the topping ingredients to make the meringue and spread over filling and bake in 400 degree oven for 5 minutes or until brown.

Napoleons ~ for a formal Luncheon

- Thaw a sheet of Puff Pastry Dough and leave until it reaches room temperature. Aerate with a fork at close intervals. Bake at 400°F until a full golden brown. Cool.
- Cut cooled sheet into 1/3 lengthwise strips. Take the first strip and smear with a nice blackberry, raspberry or apricot jam. Fill with Bavarian cream. Top with the second strip of pastry.
- Top the second layer with another layer of Bavarian cream. Place the third strip of pastry on top but upside down. Use a pallet knife to seal the edges of any Bavarian cream that oozes out.
- Glaze top with a powdered sugar frosting (fondant) stripped with chocolate stripes. Drag a knife tip to create the } look on top before the chocolate sets up.



Bavarian Cream:

Prepare a pastry cream then cool. Whip fresh cream until stiff peaks then slowly fold in pastry cream to make a light Bavarian Cream.

Pastry Cream:

- 2 qts. milk
 - 20 oz. sugar (3 cups)
 - 6 oz. starch (1/2 cup)
 - 12 yolks
 - egg shade color
 - vanilla
1. Heat milk.
 2. Mix sugar and starch together then add yolks and enough milk from pot to make a thin paste.
 3. When milk is hot, add paste mixture and cook until thickened. Mixture scorches easily so stir constantly after adding the paste.
 4. Use for coconut cream, banana cream or chocolate cream pie (stir in cocoa powder). Cool for Napoleons, cream puffs and éclairs. Make into a Bavarian cream as directed above.



Caramel Pie – rich small portion dessert

Ingredients:

- 2 cans Eagle Brand Sweetened Condensed milk per pie
- Pie crust. See butterscotch pie for crust recipe



Method:

1. Remove the labels from the cans of milk. Place in tall pot and cover with water. Boil for 2 hours replacing with more boiling water as needed.
2. Remove cans from water. Cool slightly then open cans and pour into crust. Refrigerate until cold. Top with generous portions of whipped cream.

Crepes Suzette/Alaska – a Dessert for entertainment

Ingredients for Crepes:

- 2 c. all-purpose flour
- 1/2 tsp. vanilla
- 1 tsp. salt
- 2 c. milk
- 2 eggs

Presentation Ingredients:

- 1 1/2 oranges
- 1/2 lemon
- Butter
- Sugar
- Grand Marnier to flame
- Scoop of Ice Cream



Method:

1. Mix all ingredients together, except milk, to a smooth paste. Slowly add milk, stirring constantly, so batter will not become lumpy. In a skillet, melt a little shortening. Ladle in about 2 tablespoons of batter, turning pan from side to side to cover bottom very thinly. Brown on both sides. Continue until all batter is used.
2. When crepes are ready, melt butter in a flat sauté pan. Add sugar and juices from the oranges and lemon. Cook into a light syrup. Add crepes and soak on both sides in the syrup. Remove one crepe to serving dish. Place scoop of ice cream in center and cover with other crepe.
3. Bring remaining sauce to boil and flame with Grand Marnier. Ladle sauce over the Alaskan crepes.

Butter Pecan Ice Cream Pie – when you don't know when you'll be serving

Ingredients:

- Instant Vanilla Pudding
- Milk
- Butterpecan ice cream
- 1 sleeve Cinnamon Honey Graham Crackers
- 2/3 Stick of soft Butter
- Whipped Cream
- Crushed Heath Candy Bars



Method:

1. Mix 1 large **or** 2 small packages of instant vanilla pudding with 2 cups of milk (1/2 the amount you would use if making pudding). Allow to stand a few minutes then **fold in** 1 qt butter pecan ice cream.
2. Pour mixture into a graham cracker crust (a good crust is 1 pkg. cinnamon graham crackers, crushed, mixed with 2/3 stick soft butter. Pat into pie dish and bake 5-7 minutes, cool).
3. Top pie with whipped cream and sprinkle with Heath candy bar pieces (or freeze 2 candy bars and crush into small pieces). Place in freezer until needed.
4. Remove about 15 minutes before serving, slice and serve partially frozen.

Cream Cake Roll w/ Hot Fudge ~ for the younger ones if they were nice.

Ingredients:

- 1 Devil's Food cake mix
- Eggs
- Oil
- Ice Cream

Hot Fudge Topping

- 4 oz. package German Chocolate
- 2 T. Butter
- 1 can Eagle Brand Sweetened Condensed Milk
- 1 T. Vanilla



Method:

1. Prepare a cake mix according to package directions.
2. Spread mixture over two small cookie sheets covered with wax paper or parchment paper. Use a standard ½ sheet pan (12 X 18) for a thicker cake. Bake until done, approximately 10 minutes. Cool.
3. When cool, top with a 1/2-3/4 inch of frozen ice cream on two thirds of the surface area. Roll from the full ice cream area (ice cream will tend so slide forward onto the area not covered with ice cream) into a log remembering to remove the paper as you go. Press firmly into a log and return to freezer to set up. Slice and serve.

Method:

1. Melt chocolate, vanilla, eagle brand and butter in a microwavable container stirring after each minute. Cook until slightly thickened as mixture will thicken as it cools.



Baklava – classical Greek pastry

Ingredients:

- 1 (16 ounce) package phyllo dough
- 1 pound chopped nuts
- 1 cup butter
- 1 teaspoon ground cinnamon
- 1 cup water
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1/2 cup honey



Preparation:

1. Preheat oven to 350 degrees F(175 degrees C). Butter the bottoms and sides of a 9x13 inch pan.
2. Chop nuts and toss with cinnamon. Set aside. Unroll phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with a dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you have 8 sheets layered. Sprinkle 2 - 3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be about 6 - 8 sheets deep.
3. Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows the make diagonal cuts. Bake for about 50 minutes until baklava is golden and crisp.
4. Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.
5. Remove baklava from oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers. This freezes well. Leave it uncovered as it gets soggy if it is wrapped up.

Fresh Granny Apple Cake ~ for a cozy country kitchen feel

Ingredients:

- 4 cups apples, peeled and sliced thin.
- 2 cups sugar
- 2 beaten eggs
- 2 tsp vanilla
- 3/4 cup oil
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 2 tsp cinnamon
- 2 cups flour

Method:

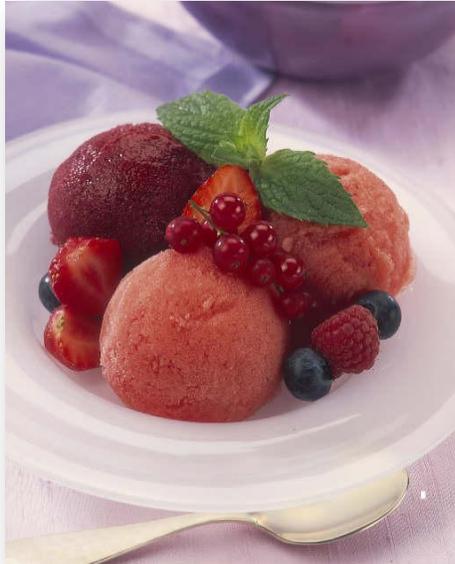
1. Mix apples and sugar together and let stand a few minutes.
2. Add eggs, vanilla and oil then mix.
3. Add dry ingredients.
4. Add one ice cream scoop of mix to each muffin paper or bake in a 9 X 13 pan.
5. Bake 350 until done, approximately 30 minutes.
6. Cool and top with rosette of whipped cream. Cake freezes well. This cake is also very delicious to warm in the microwave oven and top with a scoop of vanilla ice cream.



Strawberry Sorbet

Ingredients

- 2/3 cup boiling water
- 2/3 cup sugar
- 2 cups fruit puree (4 cups fresh peaches, apricots, berries, etc.)



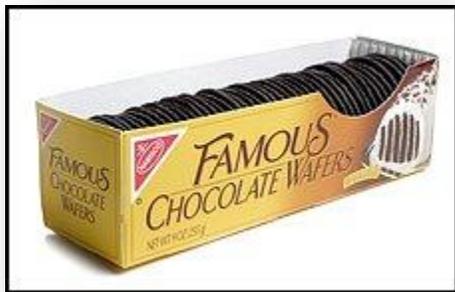
Directions

1. Pour boiling water over sugar in a small bowl. Stir till sugar is dissolved.
2. Cover and chill.
3. Sieve fruit puree, if necessary.
4. Combine with sugar syrup.
5. Freeze in ice cream maker according to manufacturer's directions

Famous Wafer

Ingredients:

- 1 package Famous Wafer Cookies
- 1 pint of heavy cream (2 - 1/2 pints)
- vanilla
- sugar to sweeten



Method:

1. Whip cream to firm peaks and add sugar and vanilla to taste.
2. Form a log by placing approximately 2 tablespoons of whipped cream between cookies. Frost outside of log with remaining whipped cream. I always have a backup of cool whip in case I get too generous with the cream between layers and need a bit more to finish frosting the outside. Refrigerate over night (or at least 6 hours) until the cookies have absorbed the moisture from the cream and have expanded into thin layers of cake.
3. Cut on the diagonal to show your work of art. I also tend to drizzle melted chocolate (not syrup) over the top to make it look even more sinful.