

LLI PROUDLY PRESENTS

“JUST DESSERTS”

WEDNESDAY, NOVEMBER 13TH

1:30 – 3:00 PM

(NOTE TIME CHANGE)

**PRESENTED BY CHEF CAL KRAFT
CULINARY INSTRUCTOR, AUTHOR, PUBLIC SPEAKER**

In preparing for this class, I wanted to give you a range of dessert types and tastes, so here are eighteen recipes I thought you might enjoy

COCONUT BREAD PUDDING

2 Cups heavy cream
1 can (15.5 oz.) GOYA Coconut milk
¼ cup raisins
5 whole cloves
1 cinnamon stick
1 piece fresh ginger, about 1 inch long, peeled
½ tsp. salt
8 egg yolks, room temperature
1 cup sugar
2 cups shredded sweetened coconut
1 loaf Challah or other white bread, cut into 1" cubes
1 bottle Dulce de leche sauce

Preheat the oven to 325-degrees. In saucepan over medium-high heat, bring heavy cream, coconut milk, raisins, cloves, cinnamon, ginger and salt to a boil. Remove pot from heat and let stand 15 minutes. Once cool, remove the cinnamon stick, cloves and ginger.

In a large bowl, using a whisk beat together the egg yolks and sugar until yolks are pale yellow. Gradually whisk in reserved coconut milk mixture and 1 cup shredded coconut. Add bread cubes; stir to coat; let sit until saturated, about 15 minutes. Transfer bread mixture to a greased 13" x 9" baking dish. Sprinkle with remaining coconut flakes. Bake until custard is just set and springy to the touch (quick read thermometer inserted in center should read 160-degrees) about 35 minutes. Serve warm; drizzle with the dulce de leche. Enjoy!

MINI APPLE PIES ON A STICK

¼ cup sugar
2 Tbsp. flour
½ tsp. ground nutmeg
1 tsp. cinnamon
1/8 tsp. salt
2 peeled and diced apples, small dice
1 box refrigerated 9-inch pie crusts
1 beaten egg for egg wash
Extra sugar to coat tops of pies

Preheat the oven to 350-degrees. Line two baking sheets with parchment paper, sprayed with non-stick spray.

Unroll the pie crusts onto a floured surface. Cut out 3-inch rounds. Reroll scraps and cut out more rounds - you should have 18 to 20 rounds. Lightly brush each with beaten egg. Place a spoonful of apple mixture in center of half the rounds. Cut a small vent in center of remaining rounds. Cover filling with vented rounds, sealing edges with a fork or your fingers. Brush tops with more egg wash; sprinkle with sugar. Bake pies on baking sheets until golden, about 20 minutes. Remove from oven and serve warm or cool to room temperature and serve

NOTE: You can, if you want, insert a Popsicle style (flat) stick when assembling the pies prior to baking them to make Mini Apple Pie Pops. Just lay the stick on the bottom crust, making sure that the stick is at least half-way up the crust. Then follow the rest of the directions. Be sure to crimp the crust tightly around the edges of the stick and the pops.

CANDY CANE CREAM CHEESE SQUARES

2 cans (8 oz. each) refrigerated crescent dinner rolls, divided*
2 pkgs. (8 oz. each) Philadelphia Cream Cheese, softened
1 tsp. vanilla
1 egg, slightly beaten
4 Candy canes crushed into powder via a food processor
½ cup sugar, divided
2 Tbsp. ground cinnamon

Preheat oven to 350-degrees. Unroll 1 of the cans of crescent dough. Press onto bottom of greased 13x9-inch baking pan to form crust, firmly pressing seams together to seal.

Beat cream cheese, vanilla, egg, candy cane powder and ¼ cup of the sugar with electric mixer on medium speed until well blended. Spread onto crust.

Unroll remaining can of crescent dough onto large sheet of either wax paper or parchment paper. Pat out dough to form 13x9 inch rectangle, pressing seams together to seal. Invert over cream cheese mixture to form top crust; discard wax/parchment paper. * NOTE: YOU CAN PURCHASE WHOLE SHEET CRESCENT DOUGH INSTEAD OF THE CRESCENT ROLL DOUGH, IT IS EASIER TO USE.

Bake 30 to 35 minutes or until golden brown; remove from oven. Combine remaining ¼ cup sugar and cinnamon in small bowl; sprinkle over squares when they come out of the oven and are still warm, prior to cutting. Cut and serve with a great cup of coffee. Hint: These are easier to cut and serve when chilled.

BERRY EASY STRAWBERRIES AND CREAM PIE

1 15.oz. Package Pillsbury All-Ready Pie Crusts
1 teaspoon flour

For the filling:

8 oz. cream cheese, softened
1/3 cup sugar
¼ to ½ tsp. almond extract
W cup whipping cream, whipped
½ cup semi-sweet chocolate chips
1 Tbsp. shortening
4 cups fresh strawberries washed and hulled.

Preheat the oven to 450-degrees. Prepare pie crust according to package directions for unfilled one-crust pie using 9-inch pie pan. (Refrigerate remaining crust for later use.) Bake the crust at 450-degrees for 9 – 11 minutes or until lightly browned. Cool.

In a large bowl, beat cream cheese until fluffy. Gradually add sugar and almond extract; blend well. Fold in whipped cream. Spoon this mixture into cooled pie crust. Arrange strawberries pointed side up over filling. Chill. Meanwhile, in a small sauce pan over low heat melt the chocolate chips and shortening, stirring constantly until smooth. Drizzle over the strawberries and filling. Return to refrigerator until the chocolate is set, about 10 to 12 minutes. Slice and serve.

SIMPLY SENSATIONAL TRUFFLES

Two and a half pkg. Bakers Semi-Sweet Chocolate squares, about 20 squares
1 pkg. 8 oz. cream cheese
Assorted decorations such as mini multi colored chips, shredded coconut, chopped peanuts

Melt 8 of the chocolate squares over low heat. Beat cream cheese with mixture until creamy. Blend in the melted chocolate. Refrigerate this mixture until firm.

Once firm, using a small scoop, shape into 36 balls and place on waxed paper covered baking sheet. Melt the remaining chocolate. Use a fork to dip truffles; return to baking sheet. Decorate the truffles and then refrigerate for at least one hour. To serve, place truffles into mini muffin paper liners and serve.

FRENCH APPLE TARTS

About 2 teaspoons all-purpose flour
4 ounces all butter puff pastry, chilled but not frozen
2 tablespoons sugar
½ Vanilla bean, split
2 medium McIntosh apples, about ¾ pound, peeled, cored, and quartered
2 teaspoons unsalted butter

Sprinkle 1½ teaspoons of the flour over a work surface. Place the puff pastry on top and dust with a little extra flour. Roll out the dough into a 10-inch square, using more flour if necessary to prevent sticking. Using a sharp knife cut the dough into four 5-inch squares. Transfer the squares to a parchment paper lined baking sheet and freeze for 20 to 30 minutes.

Meanwhile, preheat the oven to 400-degrees. Place the sugar in a small bowl. Using the tip of a knife, scrape the seeds from the vanilla bean into the sugar and stir to mix.

Prick the frozen dough in several places with a fork. Sift the remaining ½ teaspoon flour evenly over the squares. Sprinkle ¼ teaspoon of the vanilla sugar on top of each square. Slice the apples 1/8th inch thick and arrange in a circle pattern overlapping slices on each square of dough, leaving a ¼ to ½ inch border uncovered all around. Now, sprinkle 1¼ teaspoons of the vanilla sugar over each pastry and dot each with ½ teaspoon of the butter. Bake the tarts for about 20 minutes, or until the pastry is brown and puffed. Serve hot or at room temperature.

PANETTONE BREAD PUDDING with AMARETTO SAUCE

Sauce:

½ cup whipping cream
½ cup whole milk
3 tablespoons sugar
¼ cup Amaretto Liqueur
2 teaspoons cornstarch

Bread Pudding:

1 (1 pound) loaf Panettone bread, crusts trimmed, bread cut into 1-inch cubes
8 large eggs
1 ½ cups whipping cream
2 ½ cups whole milk
1 ¼ cups sugar

To make the sauce: Bring the cream, milk, and sugar to a boil in a heavy small saucepan over medium heat, stirring frequently. In a small bowl, mix the Amaretto and cornstarch to blend

and then whisk into the cream mixture. Simmer over medium-low heat until the sauce thickens, stirring constantly, about 2 minutes. Set aside and keep warm. (The Amaretto sauce can be made 3 days ahead. Cover and refrigerate. Rewarm before serving.)

To make the bread pudding: Lightly butter a 13 x 9 x 2-inch baking dish. Arrange the bread cubes in the prepared dish. NOTE: I like to toast the bread cubes in the oven, about 250-degrees for 15 – 20 minutes. It gives the pudding a richer, toasty flavor and allows the bread to stay together longer when the custard is added to it.) In a large bowl, whisk the eggs, cream, milk, and sugar to blend. Pour the custard over the bread cubes, and press the bread cubes gently to submerge. Let stand for 30 minutes, occasionally pressing the bread cubes into the custard mixture. The recipe can be prepared up to this point 2 hours ahead. Cover and refrigerate.)

Preheat the oven to 350-degrees. Place the baking dish on the center oven shelf and bake until the pudding puffs and is set in the center, about 45 minutes. Cool slightly. Spoon the bread pudding into bowl, drizzle with some of the warm Amaretto sauce and enjoy.

POTS de CREME a l' ORANGE

12 ounces semi-sweet chocolate chips
4 whole eggs
1tablespoon Grand Marnier, more to taste
1 dash salt
1 cup very hot strong coffee
Fresh Whipped Cream, for serving
Thinly sliced Orange Peel, for garnish

Place the chocolate chips into a blender. Crack in the eggs, then add the Grand Marnier and salt; blend for a few seconds, or until combined. Pour the coffee in a thin stream through the blender lid until it's all added. Blend another few seconds or until smooth. Pour this mixture into small cups or jars, then refrigerate for at least 2 hours, or overnight. To serve, top with plenty of whipped cream and several strips of orange peel.

Chef's Ricotta filled Crepes

Basic Crepe Batter:

2 each eggs, large
¼ teaspoon salt
2 cups flour
2 ¼ cups milk
¼ cup butter, unsalted, melted

Combine eggs and salt. Beat to blend. Gradually add flour, alternating with milk, beating just until smooth. Beat in melted butter. Refrigerate at least one hour prior to using.

To Cook:

Coat a crepe pan or small 8" fry pan with butter spray; heat over medium heat. Add small soup ladle of crepe batter, swirl around pan and cook for one to one and a half minutes, just until slightly brown on the bottom. Flip and cook second side 25 – 45 seconds, then remove and place on wax paper to cool. Repeat with the rest of the batter, placing wax paper between cooked crepes. To store, wrap entire stack of crepes with plastic wrap tightly and refrigerate or freeze. If frozen, defrost overnight in the refrigerator.

For filling: Combine 1 cup of the Ricotta cheese with 3-4 ounces soft cream cheese in a blender. Add ¼ cup granulated sugar and 1 teaspoon vanilla extract plus 1 teaspoon of orange or lemon zest. Pulse till smooth; cover and refrigerate until needed. Note: You can also add some finely chopped crystallized ginger to the cheese for added flavor.

Assembly: Spread one to two tablespoons of the cheese mixture onto each crepe. Fold in half and then fold in half again so you have ¼ shape of the crepe. Place on parchment lined baking sheet and warm in 350-degree oven for a few minutes, 5 – 8 minutes. Meanwhile, melt 1 to 2 tablespoons butter in a small saucepan, add ¼ cup orange, apricot or lemon marmalade and stir until melted. Add some julienne orange or lemon zest, mix well. Remove crepes from oven and place two on a plate, spoon sauce over crepe, dust with powdered sugar and serve.

ALMOND APRICOT BISCOTTI

INGREDIENTS:

2-3/4 cups sifted all- purpose flour
1-1/2 cups sugar
½ cup (1 stick) chilled unsalted butter, cut into pieces
2-1/2 tsp baking powder
1 tsp salt
1 tsp ground ginger
1-2/3 cups whole almonds, toasted
3-1/2 ounces imported white chocolate (I use Ghirardelli white chocolate)
2 large eggs
¼ cup plus 1 Tbsp. apricot- flavored brandy (I use Jacquins's)
2 tsp almond extract
6 ounces dried apricots diced

Line an 18x12x1-inch cookie sheet with foil. Butter and flour foil. Combine first 6 ingredients in processor. Process until fine meal forms; add white chocolate and process until finely chopped. Add toasted almonds and chop coarsely, using 6 to 8 on/off turns. Beat eggs, brandy and extract to blend in large bowl. Add flour mixture and apricots and stir until moist dough forms.

Drop dough by spoonful in three 12-inch long strips on prepared sheet, spacing evenly. Moisten fingertips and shape each dough strip into 2- inch wide log. Refrigerate until dough is firm, about 30 minutes. Position rack in center of oven and preheat to 350 degrees F. Bake until logs are golden, about 30 minutes. Transfer sheet to rack and cool. When cool enough to handle, remove logs from pan and place on cutting board. Using heavy sharp knife cut each log crosswise into ¾- inch-wide slices. Arrange half of cookies cut side down on cookie sheet. Bake 10 minutes. Gently turn cookies over and bake 10 minutes longer. Transfer cookies to racks. Repeat baking with remaining cookies. Cool cookies completely.

NOTE: can be prepared two weeks ahead, store in airtight container at room temperature or they can be frozen for up to 2 months in zip lock bags.

BANANA-CROISSANT PUDDING WITH SOUTHERN COMFORT SAUCE

| | |
|--|----------------------|
| 1 cup whole milk or 2% milk | ¼ cup brown sugar |
| 1 cup heavy cream | lemon juice to taste |
| 3 egg yolks (reserve the whites) | 3 egg whites |
| ¼ cup sugar | Pinch of salt |
| 1 tsp Vanilla Extract | 2 tablespoons sugar |
| 1 tsp orange zest, minced | 2 tsp cinnamon |
| 4/5 large croissants, torn into pieces | |
| 2 ripe bananas, sliced | |

Preheat oven to 400-degrees. In a large mixing bowl whisk together the milk, cream, egg yolks, sugar, vanilla and orange zest.

Tear the croissants into large pieces, add them to the egg mixture and toss gently to coat. Soak croissants 10 minutes, stirring once or twice to make sure the bread is saturated.

Stir together the sliced bananas, brown sugar, and lemon juice. Set aside

Whip reserved egg whites and salt with an electric mixer until soft peaks form. Gently fold into the croissant mixture.

To assemble - Spoon a little of the banana mixture onto the bottom of an ovenproof ceramic bowl; Top with 1/3 bread mixture, then remaining bananas, then remaining bread mixture. Sprinkle with combined sugar and cinnamon and bake for 30 minutes. Allow to cool for a few minutes prior to serving. Serve with the Southern Comfort Sauce, recipe below.

SOUTHERN COMFORT SAUCE

| | |
|------------------------|--------------------------|
| 2 cups whole milk | 2 tablespoons cornstarch |
| ¼ cup sugar | 1 egg yolk |
| 1/8 tsp kosher salt | 1 tsp vanilla extract |
| ¼ cup Southern Comfort | |

While the pudding bakes, prepare sauce. In a small saucepan over medium heat, simmer milk, sugar and salt. In a small bowl combine the Southern Comfort, cornstarch and egg yolk. Temper hot milk into egg mixture then add egg mixture back to the pan. Reduce heat to medium-low; cook 1 minute, stirring constantly. Remove from heat and add vanilla; let stand 5 minutes before serving.

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY COULIS

This is a very rich dessert and takes two days to make since once the cake is made it must sit in the refrigerator overnight to set. It becomes very dense and thick and rich and you just can't get enough of it. ***NOTE; YOU NEED A 9-INCH ROUND CAKE PAN WITH A 2" RIM SINCE THE CAKE WILL RISE WHEN YOU BAKE IT. ONCE COOLED, IT WILL SETTLE.***

Serves 8 -12

For the Cake:

12 oz. semisweet chocolate, coarsely chopped
4 oz. unsweetened chocolate, chopped
1 lb. (4 sticks) unsalted butter, diced
1 cup freshly brewed espresso or 1 tbsp. instant espresso powder dissolved in 1- cup water
1 cup (packed) golden brown sugar [light]
8 large eggs, room temperature, beaten to blend
Fresh Raspberries to garnish

For The Raspberry Coulis:

1 10 oz. packages frozen raspberries in syrup, thawed
1-2 tablespoons sugar
Juice of ½ a lemon

Preheat oven to 350-degrees. Line the bottom of a 9-inch diameter cake pan with 2-inch high sides with parchment. Spray the pan and the paper with butter spray.

Place all the chopped chocolate into a large bowl. Bring butter, espresso and sugar to a low boil in a med saucepan, stir to dissolve the sugar, then add it to the chopped chocolate and stir to mix and melt all the chocolate. Set aside to cool for a few minutes. Beat the eggs, then after

about 8 minutes, whisk the eggs into the chocolate mixture and stir to fully incorporate. Pour batter into prepared pan. Place cake pan into a roasting pan and pour water into roasting pan to come up halfway on cake pan. Bake in the oven about 1 hour or until the center of the cake is set and tester inserted into center comes out with a few moist crumbs attached. Note: I have always cooked the cake for 1 hour and it has always come out perfect.

Remove pan from water and set on wire rack to cool. Once cooled, cover the cake, still in the pan with foil and/or plastic wrap and place into the refrigerator overnight.

To get the cake out of the pan, place the pan into a larger receptacle that has hot water in it. Allow cake to sit for a few seconds. Run a knife around the edge of the cake, place a platter over pan and invert. Cake may need a little tap to break free. Once free, remove the paper from bottom of cake and invert onto serving platter. If the chocolate has gotten soft due to being in the water, refrigerate the cake for about 20-30 minutes. Dust cake with powdered sugar, if desired and garnish with fresh raspberries and/or strawberries.

To serve, garnish a plate with the raspberry sauce, and drizzle some sauce over each slice of the cake. Be sure to make the slices thin, as this is a very, very, very rich chocolate cake. To slice it is best to use a long, slicing knife that has been run under hot water and cleaned and bathed in hot water between each slice, thus giving you clean slices.

To make the Raspberry Coulis, heat the frozen raspberries in a saucepan over medium heat with the sugar and lemon juice. Bring this mixture to a low boil. Remove from heat and cool for a few minutes. Puree in a blender and then run through a fine mesh strainer to remove the seeds. Store in a container in the refrigerator until ready to use - this sauce will keep refrigerated for about a week.

Ricotta Stuffed Shells with Lemon and Raspberry Sauce

1 – 12 oz. package jumbo shells

Lemon Sauce

1 cup nonfat lemon yogurt
1 8oz. pkg. Cream cheese, softened
2 tbsp. Confectioners' sugar
½ tsp. grated lemon zest

Sweet Ricotta Filling

1 15oz. container ricotta cheese
3 tbsp. Confectioners' sugar
½ tsp. vanilla extract
½ tsp. grated lemon zest
¼ cup finely chopped crystallized ginger

Raspberry Sauce

1 10oz. package frozen red raspberries in light syrup, thawed
2 tbsp. Confections sugar
1 tbsp. orange juice or orange liqueur

Garnish

As needed, whole fresh raspberries
As needed, mint leaves
As needed, lemon zest

Prepare pasta according to package directions, adding 1cup sugar to the boiling water. Drain carefully, then run cold water over pasta to cool it a bit and then set aside in a single layer on a baking sheet. Cover with a lightly dampened towel. Blend lemon sauce ingredients together with an electric mixer until smooth. Hold in refrigerator until ready to assemble. Combine all the ricotta filling ingredients together, except ginger, with a whisk. Stir in ginger. Hold in refrigerator until ready to assemble. Puree raspberry ingredients in food processor or blender. Press through a sieve set over a bowl to remove seeds. Set aside.

To assemble, place about 1 tablespoon ricotta filling in each jumbo shell; spoon a puddle of lemon sauce in center of each dessert plate. Place 3 filled shells on sauce, like spokes. Drizzle or decorate with raspberry sauce and additional lemon sauce, if desired. Garnish with fresh raspberries, mint leaves and/or lemon zest.

BLUSHING PEARS

6 firm eating pears
1¼ cups rose wine
2/3 cup cranberry or clear apple juice
Strip of thinly pared orange rind
1 cinnamon stick
4 whole cloves
1 bay leaf
5 tablespoons sugar
Small bay leaves to decorate, or use small mint leaves

Peel the pears with a sharp knife or vegetable peeler, leaving the stalks (stem) attached.

Pour the wine and cranberry or apple juice into a large heavy saucepan. Add the orange rind, cinnamon stick, cloves, bay leaf and sugar. Heat gently, stirring all the time, until the sugar has dissolved. Add the pears and stand them upright in the pan. Pour in just enough cold water to barely cover them. Cover and cook gently for 20 – 30 minutes or until just tender, turning and basting occasionally. Using a slotted spoon, gently lift the pears out of the syrup and transfer to a serving dish. Bring the syrup to a boil and boil rapidly for 10 – 15 minutes, or until it has reduced by half. Do not overcook or burn the syrup dry.

Strain the syrup and pour over the pears. Serve hot or well chilled; decorated with small mint leaves or you can decorate with drizzled melted chocolate, if desired.

CANDIED ORANGE PEEL

2 Large Navel Oranges
3½ Cups Sugar

Remove peel with white pulp from the oranges and cut into 1/8th inch strips. Place peel and 5 cups water in a 2 ½ quart microwave safe dish, cover with plastic wrap and microwave at 100% for 14 minutes. Drain and return to dish, add 4 cups of fresh water, recover and microwave for 14 more minutes. Drain, rinse in cold water. Stir in 1 ½ cups sugar. Cover loosely, microwave 10 minutes, stir, recover loosely and microwave 10 more minutes.

Remove from bowl and placed on lightly oiled wax paper or parchment paper on a baking sheet pan or two. Separate peel on paper so not touching. Let dry at least 2 hours or more. Now put 2 cups of sugar in a large bowl and toss small batches of the peel in the sugar. Air dry again on parchment lined baking sheets and then store in airtight container.

GRANOLA “FRIED” ICE CREAM w/SAUTEED BANANAS IN BROWN SUGAR

For the fried ice cream:

2 pints (4 cups) vanilla ice cream
1 cup butter or margarine
1 box (8.9 oz.) cinnamon crunchy granola bars (12 bars) crushed
1 cup finely chopped pecans

For the sauce:

½ cup brown sugar
4 tablespoons butter
2 – 3 bananas peeled and sliced into 3/4 inch thick slices

Line a flat plate or tray with waxed paper or parchment paper. . Scoop ice cream into 8 (1/2 cup) balls, place on paper and put into freezer until hard, about 30 minutes.

Meanwhile, in 12 inch skillet, melt butter over medium heat. Add crushed granola bars and pecans, cook 3 to 5 minutes stirring constantly, until deep golden brown and most of the butter is absorbed (mixture will look foamy). Spread in 13 x 9 inch pan, cool completely, about 20 minutes.

Workings quickly remove one ice cream ball from the freezer and roll in the crumb mixture, pressing mixture into ball until completely covered. Return to freezer until ready to use. Continue working till all ice cream balls are coated.

In large skillet, heat the butter till melted and add the sliced bananas, tossing to coat them evenly in the melted butter sauce. Once all the bananas are coated, sprinkle the brown sugar over them and stir to incorporate and to melt the sugar. Keep the heat at low to low/medium so as not to burn the sugar. Once the sugar is all incorporated with the butter and bananas, it is ready to serve.

To serve spoon a little of the butter/banana sauce onto each dessert plate; place coated ice cream ball over sauce. Drizzle each with 1 teaspoon of the warm sauce and place a few banana slices alongside the ice cream. Serve immediately.

MOLTEN CHOCOLATE CAKE WITH CRÈME ANGLAISE

Chocolate Cake

8 Tbsp. butter, unsalted
8 oz. bittersweet chocolate, chopped
2 tsp flour
1 Tbsp. butter, softened
5 large fresh eggs, room temp
6 Tbsp. sugar

Crème Anglaise

1 cup milk
1 cup cream
6 egg yolks
1 cup sugar
1 vanilla bean or tsp vanilla paste or extract

Serves 4

Chocolate Cake:

Preheat oven to 400 – degrees. Butter and flour the inside of the 4 ramekins thoroughly. Over low heat, melt butter (8 Tbsp.) and the chocolate in a saucepan stirring until fully blended and then allow it to cool slightly. Whisk the eggs and the sugar in a large bowl until the mixture starts to create bubbles and foam. Gently fold the chocolate mixture into the eggs. Gently pour mix into floured ramekins, filling each 2/3's full. Bake until setting up, yet soft and molten in the middle, about 12 minutes. Remove from the oven and rest for a few minutes before inverting onto a dessert plate.

Crème Anglaise:

Add the milk and cream to a saucepan and scald over medium heat. With a whisk, beat 6 yolks with sugar until thickened. Slowly whisk the cream mixture into the egg yolk, then place the mixture in a saucepan and cook until the mixture is thick enough to coat the back of a spoon.

Stir in vanilla bean, if using, if not then vanilla flavoring. Cool pan quickly and cover top of sauce with a plastic wrap to prevent a skin from forming and refrigerate till needed. Stir prior to using.

MOM'S COFFEE CAKE

My mom use to make this cake almost every weekend. At one time she baked it to sell in the corner candy store soda fountain but stopped when demand exceeded her capacity to bake that many cakes.

For the cake:

2¼ cups all-purpose flour, **sifted twice**
1 1/3 cups sugar
½ cup vegetable oil
3 teaspoons baking powder
½ teaspoon salt
1 cup milk
3 eggs
1 tablespoon vanilla

For the crumbs:

1¼ cup sugar
1 Cup flour
5 – 7 teaspoons cinnamon – make the first time with 5, increase if you wish.
Pinch salt and baking powder
½ cup melted butter

Mix the dry cake ingredients together after sifting the flour. In a separate bowl, add the three eggs (room temperature), oil, milk and vanilla and mix to incorporate everything. Gently fold the wet ingredients into the dry ingredients. Once mixed, pour into a buttered 9 x 13 Pyrex glass baking dish.

For the crumb topping: Combine the sugar, flour, cinnamon, salt and baking powder in a bowl, then add the melted butter and with a fork, mix to form crumbs. With floured hands, roll crumbs over top of cake batter. Bake in a preheated 350-degree oven for 35 to 45 minutes, checking the cake after 35 minutes with a cake tester. Once the center of the cake is done and the crumbs have browned slightly, remove from the oven and allow the cake to cool. Enjoy!

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For questions or comments you can reach Chef Cal at: chefcal007@yahoo.com