

Dessert Recipes

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Cheesecake Recipes

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[amyl](#)

Baklava cheesecake

From: **ak399@cleveland.freenet.edu** (Carole A. Resnick)

Date: 21 Oct 1993 06:25:23 GMT

FILLING

```

-----
32          ozs          CREAM CHEESE, room temperature
1           cup          CLOVER HONEY
1/4        cup          LEMON JUICE (fresh)
2           tsps         VANILLA
6          JUMBO         EGGS, room temperature
-----

```

Beat cream cheese in large bowl of electric mixer until light & fluffy. Gradually mix in honey, then lemon juice & vanilla. Beat in eggs 1 at a time until just incorporated. Set aside. Stir through filling & pour into crust.

Cover filling with overhanging phyllo, squaring at edge of pan.

Bake until pastry is light brown and cake is firm to touch, about 50 mins.

Remove pan sides; using toothpick, poke 12 holes in top of cake to allow steam to escape. Cool completely on rack. Refrigerate 2 days to mellow flavors, covering after first day.

BAKLAVA TOPPING

```

-----
1/2         cup          WALNUTS
1/2         cup          ALMONDS, blanched
1           TBS         GRANULATED SUGAR
1           tsp          CINNAMON
1/2        TBS         BUTTER (unsalted), clarified
1           TBS         LEMON JUICE (fresh)
1  1-1/2   inch        CINNAMON STICK
1           TBS         COGNAC
BAKLAVA CHEESECAKE (Con't)
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Preheat oven to 350.

Cover baking sheet with 2 pieces of parchment.

Coarsely grind all nuts with 1 tablespoon sugar and 1 tsp. cinnamon in processor. Stack 10 reserved phyllo pastry sheets on work surface. Set rim of 10-inch springform pan atop pastry. Cut around inside of rim through entire stack using sharp knife, making 10 rounds. Cover rounds with damp towel. Set pan rim on prepared baking sheet.

Brush parchment and inside of pan rim with butter. Place one pastry round in pan rim and brush with butter. Repeat with four more rounds. Spread nut mixture evenly over pastry. Top with remaining 5 pastry rounds, brushing each with butter. Using ruler as guide, cut pastry into 16 wedges (or however many pieces you want) with sharp knife. Sprinkle lightly with water. Bake until crisp and golden, about 30 minutes.

Meanwhile, heat 1/2 cup sugar, water, and lemon juice in heavy small saucepan over low heat, swirling pan occasionally until sugar dissolves. Add cinnamon stick, increase heat to medium and boil until syrupy, about 4 minutes. Remove from heat. When bubbles subside, add Cognac.

Flatten pastry atop cake. Remove pan rim from topping. Set topping on cake, using large spatula. Re-cut wedges. Replace pan rim on assembled cake. Immediately pour on hot syrup. Cool one hour.

Refrigerate one to 6 hours, preferably six hours. Let cake stand at room temperature for 20 minutes before serving.

[amyl](#)

Chocolate Caramel Pecan Cheesecake

From: morrissey@stsci.edu (Mostly Harmless)

Date: Mon, 16 Aug 1993 00:22:22 GMT

2 cups cookie crumbs
6 Tbsp. butter or margerine
1 bag (14 ounces) caramels
1 can (15 ounces) evaporated milk
1 cup chopped pecans
2 pkg. (8 ounces each) cream cheese, softened
1/2 cup sugar
2 eggs
1/2 cup semi-sweet chocolate chips, melted
1 tsp. vanilla

Preheat oven to 350F

Mix crumbs and butter, press onto bottom and sides of 9-inch springform pan.
Bake 10 minutes.

Microwave caramels and milk in small bowl on high for 4 - 5 minutes or until melted, stirring every minute.

Pour over crust.

Top with pecans.

Beat cream cheese and sugar until well blended.

Add eggs, one at a time, mixing well after each addition.

Blend in chocolate and vanilla.

Pour over pecans.

Place pan on cookie sheet.

Bake 45 minutes. Loosen cake from rim of pan, cool before removing rim of pan.
Keep refrigerated. Garnish with whipped cream.

[mara](#)

Chocolate Lover's Cheesecake

From: arielle@taronga.com (Stephanie da Silva)

Date: Sun, 8 Aug 1993 23:02:06 GMT

1 1/2 cups finely crushed chocolate wafers
6 tablespoons butter, melted
3 8-ounce package cream cheese, softened
1 1/2 cups sugar
2 tablespoons all purpose flour
1/8 teaspoon salt
4 eggs
4 squares (4 ounces) semisweet chocolate, melted
1/4 cup milk
1 teaspoon vanilla
1 square (1 ounce) semisweet chocolate
1 teaspoon butter

For crust, in a bowl combine chocolate wafer crumbs and melted butter. Press crumb mixture firmly on bottom and 1 3/4 inches up sides of a 9-inch springform pan.

For filling, in a large mixer bowl beat cream cheese till creamy. Combine sugar, flour and salt; stir into the cream cheese mixture. Add eggs all at once. Beat just till combined. DO NOT OVERBEAT. Stir in the 4 squares melted chocolate, milk and vanilla till combined. Turn into crumb-lined pan.

Bake in a 325 oven for 60 minutes or till center appears set. Remove from oven; cool 15 minutes. Loosen sides of pan. Cover and chill at least 2 hours.

In a small saucepan over low heat melt the 1 square semisweet chocolate and butter. Drizzle in lattice design atop cheesecake. Chill till chocolate is set. Makes 12 servings.

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[mara](#)

Chocolate Raspberry Truffle Cheesecake

From: bowler@eisner.decus.org

Date: 9 Aug 93 18:30:25 -0400

Originally from "365 great chocolate desserts" by Natalie Haughton. I'm pretty sure it's changed since then.

Chocolate Raspberry Truffle Cheesecake

1 9 oz package chocolate wafer cookies
3 T butter melted
12 oz Semisweet choc chips
1 C heavy cream
3/4 C Raspberry jam
2 8 oz packages cream cheese, softened
3/4 C sugar
4 Eggs
2 t vanilla

Grind cookies to a fine powder, mix with the butter and press into the bottom and up the sides about an inch of a 9" springform pan (or 2 7" pans). Refrigerate while making the filling.

Combine the chips and cream in a microwave safe bowl and heat at high for 3 to 4 minutes or until smooth. Stir every minute. Mix in the jam, stirring until dissolved, let cool 10 minutes

Mix the creamcheese and sugar until smooth. Add the eggs, one at a time, mixing well after each egg. Add the vanilla and the chocolateraspberry mixture. Mix well.

Bake 1 1/4 to 1 1/2 hours at 325 or until cake is set around the edges but still jiggles slightly in the centr. Cool and put in the fridge for at least 6 hours.

We typically make it in the 7" pans and get 16 sinfully rich slices per cake

[mara](#)

Coconut-Ricotta Cheesecake

From: arielle@taronga.com (Stephanie da Silva)

Date: Sun, 8 Aug 1993 23:57:22 GMT

1 3/4 cups flaked coconut
1 tablespoon butter, softened
2 cups ricotta cheese
1 8-ounce package cream cheese, softened
1/4 teaspoon coconut extract or vanilla
1 cup sugar
2 tablespoons all purpose flour
1/8 teaspoon salt
3 eggs
1/4 cup milk
1 8-ounce carton dairy sour cream
1 tablespoon sugar

Toast 1 cup of the coconut in a 350 oven for 10 to 12 minutes, stirring occasionally. Reserve 1/4 cup of the toasted coconut for topping.

Grease bottom and sides of an 8-inch springform pan with softened butter. Press remaining toasted coconut on the bottom of pan. Press untoasted coconut up sides of pan.

For filling, beat the ricotta cheese, cream cheese and coconut extract till fluffy. Combine the 1 cup sugar, flour and salt. Stir into cream cheese mixture. Add eggs, all at once, beating at low speed just till combined. DO NOT OVERBEAT. Stir in milk. Turn into crust-lined pan. Bake in a 375 oven about 45 minutes or till center appears set.

Meanwhile, combine the sour cream and the 1 tablespoon sugar. Spread atop baked cheesecake. Cool. Chill. Garnish with the reserved toasted coconut. Makes 12 servings.

[mara](#)

COLLECTION: Cheesecake (Long!)

From: arielle@taronga.com (Stephanie da Silva)

Date: Wed, 4 Aug 93 22:29:33 CDT

No Bake Cheesecake

2 eggs separated
1 cup milk
2 envelopes unflavoured gelatin
1 cup sugar
1/4 teaspoon salt
1 teaspoon grated lemon peel
3 cups creamed cottage cheese
1 tablespoon lemon juice
1 teaspoon vanilla extract
unbacked crumb crust
1 cup heavy cream
chopped nuts or canned fruit for garnish

In small bowl, beat egg yolks with milk until mixed; in 2-quart saucepan, stir gelatin with sugar and salt.

Stir yolk mixture into gelatin mixture. Cook over medium heat, stirring, until mixture thickens and coats spoon. Remove from heat; add lemon peel; cool. Into large bowl, press cottage cheese through sieve; add lemon juice and vanilla. Add gelatin mixture. Chill about 30 minutes, stirring until mixture mounds when dropped from spoon.

Meanwhile, press half of crust mixture in bottom of 9-inch springform pan.

In small bowl with mixer at high speed, beat egg whites just until stiff peaks form; spoon onto gelatin mixture. Beat cream until soft peak form; spoon onto egg whites; fold egg whites and cream into gelatin mixture. Pour gelatin mixture into prepared springform pan.

Sprinkle top with remaining crumb mixture and refrigerate until firm.

Pina Colada Cheesecake

Filling:

2 envelopes unflavoured gelatin
3/4 cup sugar
1 can pineapple juice (6 oz)
3 eggs, separated
3 large packages (8 oz) cream cheese
1/4 cup dark Jamaican rum
1/4 teaspoon coconut extract

Topping:

2 cans (8 oz) crushed pineapple in syrup
2 tablespoons sugar
1 tablespoon cornstarch

Crust:

1 1/2 cups vanilla wafer crumbs
1 cup flaked sweetened coconut
1/3 cup butter, melted

Crust: combine ingredients. Mix well. Press mixture evenly over bottom and sides of an 8 or 9 inch pan. Chill.

Filling: mix gelatin and 1/2 cup sugar in saucepan. Add pineapple juice. Let stand until gelatin has softened. Place over low heat; stir until gelatin dissolves. Remove from heat. In large bowl, beat egg yolks well. Gradually beat hot gelatin mixtures into egg yolks. Let cool.

In medium bowl, beat cream cheese until fluffy. Add to gelatin mixture; beat until well blended. Stir in rum and coconut extract. Refrigerate gelatin mixture to chill. Stir frequently as mixture thickens. When gelatin mixture is consistency of unbeaten egg whites, remove from refrigerator.

In large bowl, beat egg whites until foamy. While beating, add remaining 1/4 cup sugar, 1 tablespoon at a time, until whites hold stiff peaks. Fold egg whites into thickened gelatin mixture. Turn into prepared crust. Refrigerate for 6 hours or as long as overnight.

Topping: combine ingredients in saucepan. Stir until cornstarch dissolves. Cook over medium heat, stirring, until sauce boils and thickens slightly. Chill. Spoon sauce over top of cheesecake.

Blue Ribbon Cheesecake

1 1/2 cups graham cracker crumbs
1 butter, melted
3 tablespoons sugar

3 8-ounce packages cream cheese, room temp
1 cup sugar
3 eggs, room temp
1/2 cup butter, melted and cooled
1/8 teaspoon orange extract

Grated orange peel for garnish

Combine crumbs, butter and sugar. Press mixture evenly onto bottom and sides of a 9 inch springform pan.

Preheat oven to 450F. Beat together cream cheese and sugar until light and fluffy. Add eggs, 1 at a time, beating after each addition. Blend in butter and orange extract. Turn mixture into pan and bake 15 minutes. Cool.

Refrigerate at least 12 hours before serving. Remove sides of pan. Garnish with grated orange peel. Serve chilled.

Raspberry Swirl Cheesecake

Crust:

1 9 oz package chocolate wafer cookies, finely crushed
1/4 cup butter, melted
1/4 cup firmly packed dark brown sugar

Filling:

3 8 oz packaged cream cheese, softened
1 cup sugar
1 cup sour cream
3 eggs
2 tablespoons lemon juice
3 tablespoons flour
2 teaspoons vanilla extract
1 12 oz can raspberry dessert filling, strained

Preheat oven to 325F. In medium bowl, combine cookie crumbs, butter and brown sugar. Press firmly on bottom and sides of a 9" springform pan. In large bowl, beat cheese until fluffy. Beat in sugar, sour cream and eggs until smooth. On low speed, add lemon juice, flour and vanilla, mix well. In medium bowl, stir 1/3 of the batter into strained raspberry filling. Mix well. Pour remaining batter into prepared pan; using spoon, drop the raspberry filling into the plain batter. With knife, swirl filling into batter. Bake 1 hour or until center is set. Carefully loosen top of cheesecake from the edge of pan with a tip. Cool. Chill. Remove sides of pan. Garnish as desired.

Cheesecake Supreme

3/4 cup all purpose flour
3 tablespoons sugar
1 teaspoon grated lemon peel
6 tablespoons butter
1 slightly beaten egg yolk
1/2 teaspoon vanilla
3 8-ounce packages cream cheese, softened
1 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
2 eggs
1 egg yolk

1/4 cup milk
Cherry Sauce

To prepare crust, combine the 3/4 cup flour, the 3 tablespoons flour, the 3 tablespoons sugar, and the 1/2 teaspoon of the lemon peel. Cut in butter till crumbly. Stir in 1 slightly beaten egg yolk and 1/4 teaspoon of the vanilla. Pat 1/3 of the dough onto the bottom of an 8 or 9 inch spring-form pan (with sides removed). Bake in a 400F oven for 7 minutes or till golden. Cool.

Butter the sides of pan; attach to bottom. Pat remaining dough onto sides of pan to a height of 1 3/4 inches; set aside.

For the filling, in a large mixer bowl beat together the softened cream cheese, remaining lemon peel, and remaining vanilla till fluffy. Stir together the 1 cup sugar, the 2 tablespoons flour, and the salt; gradually stir into cream cheese mixture. Add the 2 eggs and 1 egg yolk all at once, beating at low speed just till combined. Stir in milk. Turn into crust-lined pan. Bake in a 450F oven for 10 minutes. Reduce heat to 300F; bake 50 to 55 minutes more or till center appears set and a knife comes out clean. Cool 15 minutes. Loosen sides of cheesecake from pan with a spatula. Cool 30 minutes; remove sides of pan. Cool about 2 hours longer. Chill thoroughly. Top with Cherry Sauce.

Cherry Sauce: In a saucepan combine 3/4 cups sugar, 2 tablespoons cornstarch, and dash salt. Stir in 1/3 cup water. Stir in 4 cups fresh or frozen unsweetened pitted tart red cherries, thawed. Cook and stir till thickened and bubbly. Cook and stir 1 to 2 minutes more. Cover. Chill without stirring. (Or, use one 21 ounce can cherry pie filling instead of sauce.)

Lemon-glazed Cheesecake

2 cups graham cracker crumbs
6 tablespoons butter; melted
2 tablespoons sugar

3 8-ounce packages cream cheese
3/4 cup sugar
3 eggs, room temperature
1/4 cup fresh lemon juice
2 teaspoons grated lemon rind
2 teaspoons vanilla

2 cups sour cream
3 tablespoons sugar
1 teaspoon vanilla

Lemon Glaze

Curled lemon strip, large strawberry and mint leaves for garnish

Preheat oven to 350F. Combine first 3 ingredients thoroughly. Press

crust evenly onto bottom and sides of buttered 9 inch springform pan. Bake crust 5 minutes. Allow to cool.

Beat cream cheese until soft. Add sugar, blending thoroughly. Add eggs one at a time, beating well after each addition. Mix in lemon juice, rind and vanilla. Blend well. Turn into pan and bake 35 minutes.

Meanwhile, blend sour cream and remaining sugar and vanilla. Remove cake from oven after baking 35 minutes. Gently spread sour cream mixture over top. Return to oven and bake 12 more minutes. Cool cheesecake on wire rack 30 minutes.

Spread with slightly cooled lemon glaze (before glaze sets). Chill several hours or overnight before removing sides of pan.

Lemon Glaze

1/2 cup sugar
1 1/2 tablespoons cornstarch
1/4 teaspoon salt

3/4 cup water
1/3 cup fresh lemon juice
1 egg yolk

1 tablespoon butter
1 teaspoon grated lemon rind

In heavy 1-quart saucepan mix sugar, cornstarch and salt.

Combine water, lemon juice and egg yolk and add to sugar mixture. Cook over low heat, stirring constantly, until mixture comes to a slow boil and thickens.

Add butter and lemon rind. Allow to cool slightly, but spread on cheesecake before glaze sets.

Chocolate Cheesecake

3/4 cups finely crushed graham cracker crumbs
1 tablespoon sugar
2 tablespoons butter, melted
1 package chocolate pudding and pie filling
3/4 cup sugar
1 cup milk
1 square Baker's unsweetened chocolate
3 8 ounce package cream cheese, softened
3 egg yolks
2 teaspoons vanilla
1/4 teaspoon salt
3 egg whites

1 cup sour cream

Combine graham cracker crumbs, sugar and melted butter. Press on bottom and sides of a greased 9 inch springform pan. Combine pudding mix, sugar and milk in saucepan. Add chocolate. cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cover surface with waxed paper and set aside.

Beat cream cheese until fluffy. Beat in yolks, vanilla, salt and pudding. Fold in egg whites. (Odd. Says nothing about beating the egg whites first. Hm. Well, I would.) Pour over crumbs in pan. Bake on lowest rack at 425F for about 35 minutes or until center is set lightly when touched. Cool 4 hours. Spread top with sour cream.

Super Double-Cream Cheesecake

(this recipe recommends making it the day before to let the flavours meld)

Crust:

1 box (8 1/2 ounces) chocolate wafer cookies
1/4 cups sugar
1 teaspoon ground cinnamon
pinch of salt
6 tablespoons unsalted butter, melted

Filling:

3 large packets (8 ounces each) cream cheese, softened
2/3 cup sugar
1/2 teaspoon salt
3 eggs
3 cups sour cream
1 tablespoon fresh lemon juice
1 1/2 tablespoon bourbon or dark rum
1 teaspoon vanilla extract
2 tablespoons unsalted butter, melted

In a food processor or blender, grind the cookies into moderately fine-textured crumbs. Add the sugar, cinnamon and salt and process briefly to blend. Transfer to a bowl, pour the butter over the crumbs and toss with a fork to moisten evenly. Gently press the crumbs evenly over the bottom and sides of a 9 inch springform pan.

Preheat the oven to 350F. In a food processor, combine the cream cheese, sugar, salt and eggs; blend until smooth, scraping down the sides of the container as necessary. Add the sour cream (see note), lemon juice, bourbon, vanilla and butter and blend.

Pour the filling into the cookie-crumbs shell and bake in the middle of the oven for 45 minutes. Turn off the oven, prop the oven door open slightly and allow the cake to rest in the oven for 1 hour. Cool on a rack and refrigerate for at least 8 hours.

Note: If the container of the food processor is not large enough, add only 1 cup of sour cream. Pour about half the mixture into a mixing bowl; add the remaining 2 cups of sour cream to the processor and blend. Combine both batches in the mixing bowl and stir to blend.

Turtle Cheesecake

2 cups vanilla wafer crumbs
6 tablespoons melted butter
1 14-ounce bag caramel candies
1 5.3-ounce can evaporated milk
1 cup chopped toasted pecans
2 8-ounce packages cream cheese, softened
1/2 cup sugar
1 teaspoon vanilla
2 eggs
1/2 cup semisweet chocolate chips, melted

Combine crumbs and butter and press onto bottom of a 9-inch springform pan. Bake 10 minutes at 350 degrees. Melt caramels in milk in heavy 1 1/2 quart saucepan over low heat, stirring frequently until smooth. Pour over crust. Top with pecans.

Combine cream cheese, sugar and vanilla. Mix at medium speed with electric mixer until well-blended. Add eggs, one at a time, mixing well after each.

Blend in chocolate. Pour over pecans. Bake at 350 degrees for 40 minutes. Loosen cake from rim of pan. Chill. Garnish with whipped cream, additional chopped nuts and maraschino cherries if desired.

Pumpkin Cheesecake

2 Tbs. butter, softened
1/3 c. gingersnap crumbs
4 pkg. (8 oz.) cream cheese, at room temp.
1 1/2 c. firmly packed dark brown sugar
5 eggs
1/4 c. all-purpose flour
1 tsp. cinnamon
1 tsp. allspice
1/4 tsp. ground ginger
1/4 tsp. salt
2 c. pumpkin puree
Maple syrup and walnut halves for garnish

Generously butter a 9 in. springform pan with the softened butter. Sprinkle gingersnap crumbs into the pan and shake to evenly coat the sides and bottom. In a large bowl, beat cream cheese until fluffy. Gradually beat in the brown sugar. Add the eggs, one at a time, mixing thoroughly after each. Sift in

flour, cinnamon, allspice, ginger, and salt. Blend well. Beat in pumpkin puree and pour into the pan. Bake at 325°F for 1 1/2- 1 3/4 hr. Test center with a toothpick. Remove from oven and cool for 1 hr. Remove the ring and let the cake finish cooling to room temperature. Refrigerate, covered, until chilled. Serve pieces drizzled with a little (2 tsp?) maple syrup and a couple of walnut halves for garnish.

OREO CHEESECAKE

Crust:

25 Oreos (2.5 cups crumbs)
4 Tablespoons unsalted butter, melted

Preheat oven to 425°F. Butter bottom and sides of springform pan. Break cookies and put into food processor fitted w/ metal blade. Process til crumbs. Add butter, mix til blended. Pour into pan; press evenly over bottom and 2/3 up sides. Refrigerate while preparing filling.

Filling:

32 oz. cream cheese @ room temp
1.25 cups sugar
2 Tblsp. flour
4 large eggs @ room temp
3 large egg yolks @ room temp
1/3 cup whipping cream
(feel those arteries clogging yet? wait--there's more!)
1 teaspoon vanilla
1.75 cups coarsely chopped Oreos (about 15 cookies)

Beat cream cheese in large bowl w/ electric mixer on medium until smooth. Scrape down sides. Add 1.25 cups sugar, beating until light & fluffy, about 3 minutes, scraping down occasionally. Mix in flour. While beating continuously, add eggs & yolks; mix until smooth. Beat in cream and 1 t. vanilla til well blended.

Pour 1/2 the batter into prepared crust. Sprinkle with chopped Oreos. Pour remaining batter over; smooth with spatula. Some oreos may rise to the top.

Put pan on baking sheet. Bake in 425°F oven 15 minutes. Reduce oven temp to 225°F and bake for additional 50 minutes or until set.

Topping:

1/4 cup sugar
1 teasp. vanilla
2 cups sour cream

Remove cake from oven & increase temp to 350F. Stir together sour cream, vanilla, and sugar. Spread mixture evenly over cake top. Return to 350F oven and bake 7 minutes or til topping begins to set. Remove from oven; cool in draft-free place to room temp. Cover & refrigerate several hours or overnight.

Can be refrigerated up to 3 days (if it lasts that long). Serves 10-12. Before serving, remove sides of springform.

Pumpkin Marble Cheesecake

1 1/2 cups gingersnap crumbs
1/2 cup finely chopped pecans
1/2 cup margarine

Combine and press onto bottom and 1 1/2" up the sides of a 9" springform pan. Bake at 350 for 10 minutes.

2 8-oz packages cream cheese, softened
3/4 cup sugar
1 tsp vanilla
3 eggs
1 cup pumpkin puree (canned or fresh)
3/4 tsp cinnamon
1/4 tsp ground nutmeg
1/4 tsp ground ginger

Combine cream cheese, 1/2 cup sugar, and vanilla. Mix at medium speed until well blended.

Add eggs, one at a time, mixing well after each addition.

Reserve 1 cup of batter.

Add remaining sugar, pumpkin, and spices to batter and mix well.

Spoon batters alternately over crust and cut through batters with knife to make marble effect.

Bake at 350 for 55 minutes. Turn off oven and leave pan in oven while it cools down. Loosen cake from rim of pan. Chill.

I like to garnish this with little mounds of whipped cream sprinkled with cinnamon.

PUMPKIN CHEESECAKE

1/3 c. margarine
1/3 c. sugar
1 egg
1 1/4 c. flour
2 (8 oz) pkgs cream cheese
3/4 c. sugar
2 c. fresh or canned pumpkin (I like fresh)

1 t. cinnamon
1/4 t. nutmeg
Dash salt
2 eggs

Cream margarine, sugar until light and fluffy. Blend in egg. Add flour and mix well. Press dough on bottom & 2" high on sides of 9" springform pan or a high sided cake pan. Bake at 400F for 5 min. Reduce temperature to 350F.

Combine softened cream cheese and sugar, mixing at medium speed on electric mixer till well blended. Blend in pumpkin, spices and salt. Mix well. Add eggs, one at a time, mixing well after each addition. Pour mixture into pastry lined pan; smooth surface to edge of crust. Bake at 350F for 50 min. Take knife and loosen cake from rim of pan. Cool before removing from pan. Chill. Garnish with whipped cream just before serving if desired.

PUMPKIN WALNUT CHEESECAKE

1 package (6 ounces) zwieback crackers, crushed (app. 1.5 cups)
1 cup sugar (divided as 1/4 cup and 3/4 cup)
3/4 cup firmly packed light brown sugar
6 tablespoons butter, melted
3 packages (8 ounces each) cream cheese, softened
5 eggs
1 can (16 ounces) pumpkin
1 3/4 teaspoons pumpkin pie spice
1/4 cup heavy cream

For the topping you will need:

6 tablespoons butter, softened
1 cup firmly packed light brown sugar
1 cup coarsly chopped walnuts

Blend zwieback crumbs, 1/4 cup sugar, and the 6 tablespoons melted butter. Press firmly over bottom and up sides of a lightly buttered 9-inch spring-form pan. Chill.

Beat the cream cheese until smooth. Add the 3/4 cup sugar and the 3/4 cup brown sugar, beating until well mixed. Beat in the eggs one at a time, until mixture is light and fluffy. Beat in the pumpkin pie spice and the heavy cream at low speed. Mix in the pumpkin. Pour into prepared pan.

Bake in a slow oven (325) for one hour and 35 minutes.

While pie is baking, mix the topping ingredients, first the butter and brown sugar until crumbly, then blending in the nuts.

After the one hour and 35 minutes, remove the pie from the oven. Spread the topping over it, and return it to the oven for 10 minutes.

Remove from oven and cool on a wire rack. Refrigerate for several hours, or overnight.

This cheesecake is rather large, and incredibly rich. Everyone always wants more than they can fit in their stomach! And the recipe! :-)

Serving suggestion: Some like this garnished with whipped cream and more walnuts, or with whipped cream and pecans.

PUMPKIN CHEESECAKE

PASTRY

1 cup flour
1/4 cup sugar
1 tsp vanilla
1 egg yolk
1/4 cup butter, softened

FILLING

2 1/2 lb packaged cream cheese, softened
3/4 cup packed light brown sugar
1 cup sugar
3 Tbsp flour
3/4 tsp ground allspice
3/4 tsp ground ginger
1/2 tsp ground cinnamon
1 lb canned pumpkin
2 egg yolks
5 eggs
1 tsp vanilla extract
1/4 cup heavy cream

Preheat the oven to 400 deg. F. Grease the bottom and sides of a 9 inch diameter 3 inch deep spring- form pan. Prepare the pastry by stirring flour and sugar together in a bowl. Cut in butter, egg yolk and extract. Work the dough (which will be very crumbly) with hands to complete the mixing. Evenly press the dough on the bottom and up the sides (to within 1/2 inchcm" of the top) of the springform pan. Bake in the preheated oven for 10 minutes, or until golden brown. Remove and set aside to cool while preparing the filling.

Increase the oven temperature to 475 deg. F. Beat the cream cheese in a large bowl until smooth and soft. Beat in the sugars, flour, spices and pumpkin until well blended. Add egg yolks and eggs one at a time, beating well after each addition. Add vanilla extract, beat in well. Stir in the cream.

Pour filling into the pastry crust. Bake for 12 minutes. Without opening the oven door, reduce the oven temperature to 200 deg. F degrees and leave the cheesecake in the oven for an additional 1 hour and 15 minutes. At the end of the baking time, turn off the oven, but leave the cheesecake sitting inside (without opening the door) until the oven cools (about 2 to 3 hours). Remove from the oven, refrigerate overnight.

PUMPKIN CHEESECAKE TORTE makes 10 to 12 servings

Crust:

1 1/2 c. graham cracker crumbs
1/3 c. butter or margarine, melted

Filling:

12 oz. cream cheese, softened
5 eggs, divided
1 1/4 c. granulated sugar, divided
1 t. vanilla extract
1 3/4 c. solid pack pumpkin (16 oz can)
1/2 c. milk
1 t. ground cinnamon

Topping:

1 cup heavy cream, whipped
slivered candied ginger(optional)

For crust: In medium bowl, combine graham cracker crumbs and butter. Spray 12x8x2-inch baking dish with non-stick cooking spray. Press crump mixture onto bottom of dish.

For filling: In food processor or mixer bowl, combine cream cheese, 2 eggs, 1/2 cup sugar, and vanilla until smooth and well blended. Pour mixture over crust. Bake in preheated 350 degree F oven for 15 minutes. In medium bowl, stir together remaining eggs, remaining sugar, pumpkin, milk, and cinnamon until well blended. Carefully spoon pumpkin mixture evenly over cream cheese layer; smooth top. Return to 350 degree F oven; bake an additional 40 to 45 minutes, or until pumpkin is set. Cool and chill.

For topping: Pipe or spoon whipped cream over top; garnish with slivered candied ginger if desired. Cut into squares to serve. May also be served as a frozen desert.

Nutritional information per serving, 1/12 of recipe; calories 385; protein 7g; carbohydrate 34g; fat 26g; cholesterol 162mg; sodium 250mg; potassium 210mg.

Peanut Butter and Jelly Cheesecake

1 cup graham cracker crumbs
3 tbs sugar
2 tbs margerine

Combine crumbs, sugar and margerine; press onto bottom of 9-inch springform pan. Bake at 325 for 10 minutes.

2 8-ounce packages cream cheese, softened
1 cup sugar
1/2 cup chunk style peanut butter
3 tbs flour
4 eggs
1/2 cup milk
1/2 cup grape jelly

Combine cream cheese, sugar, peanut butter, and flour, mixing at medium speed on electric mixer until well blended. Batter will be very stiff.) Add eggs, one at a time, mixing well after each addition. Blend in milk; pour over crust. Bake at 450 for 10 minutes. Reduce oven temperature to 250; continue baking for 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Stir jelly until smooth; drizzle over cheesecake in lattice design. Chill.

10 to 12 servings

Variation Substitute 1 cup old fashioned or quick oats, uncooked, 1/4 cup chopped peanuts, and 3 tbs packed brown sugar for graham cracker crumbs and sugar in crust.

{I have made this without the jelly, and also with strawberry jelly. The jelly is more a matter of presentation, so it's up to you.}

Amaretto Cheesecake

Hazelnut crust

1 cup roasted hazelnuts (350F for 10 minutes)
3 egg whites
2 tsp vanilla
2 cps powdered sugar
1/2 cup sugar
1/8 tsp salt

Amaretto Cream cheese Filling

1/2 cup amaretto
3 tsp unflavored gelatin
2 tsp vanilla
1 1/2 lbs cream cheese
3/4 cup sugar
2 tbs lemon juice
1 tsp lemon zest
2 cups cream

Hazelnut Macaroon:

Heat oven to 350. Grease 10 inch springform pan and line with greased parchment (not waxed paper). Line a cookie sheet with greased parchment.

Whisk together eggs and vanilla.

Remove as much skin from the hazelnuts as you can and process them with one cup of the powdered sugar for 30 seconds. Add both sugars and process briefly to combine. With processer running, pour in egg mixture and process for 15 seconds or until smooth.

Reserve 1/2 to 1/3 cup of the batter.

Pour remaining batter into the springform pan and smooth with spatula. Pour reserved batter onto the cookie sheet and spread out into a 7-8 inch disk.

Bake crust 25-30 minutes; disk 20-25 minutes. Cool on a wire rack.

Chop up the disk into 1/8 inch pieces and soak in 1/4 cup amaretto (but do not soak for more than 15 minutes).

Amaretto cheesecake filling:

Sprinkle gelatin over 1/4 cup amaretto, let stand 5 min.

Heat in sauce pan with hot (not boiling) water stirring for 4 min.

Leave in hot water to stay warm.

Beat cream cheese with mixer for 1 minute. Add lemon juice and zest.

Beat cream to soft peaks. Fold 1/3 cream into cream cheese.

Fold in remaining whipped cream and soaked macaroon bits.

Pour into prepared pan, cover with plastic wrap.

Refrigerate at least 3 hours or preferably overnight.

Marble Pumpkin Cheesecake

2 8-oz packages cream cheese, softened

1/2 cup cooked or canned pumpkin

1/2 cup sugar

1/2 tsp vanilla

1/2 tsp cinnamon

Dash EACH cloves and nutmeg

2 eggs

1 graham cracker crust

1/3 cup mini- semi-sweet chocolate chips

Sprinkle some of the chocolate morsels on the bottom of the pie crust (wide coverage, but not too many). Melt the rest in microwave.

Mix cream cheese, pumpkin, sugar, vanilla and spices until well blended. Add eggs and mix well.

Remove 1/3 cup of mixture and mix with melted chocolate. Pour rest of cheese mixture into crust. Spoon chocolate mixture on top and swirl with a table knife or spoon. Bake at 350 degrees for 40 minutes or until center is almost set.

Refrigerate 3 hours or overnight. Garnish with whipped cream and chopped pecans OR chocolate shavings. Makes 8 servings.

CHOCOLATE Cheesecake

12 servings (more like 16, very rich)

Filling:

Nonstick vegetables oil spray **
2 1/2 pounds cream cheese, room temp. (very soft)
1 3/4 cup sugar
1 cup unsweetened cocoa powder, sifted
3 lg eggs, room temp
1/2 cup whipping cream
2 Tbs coffee liqueur
1 1/2 Tbs Frangelico (hazelnut liqueur)
1 tsp vanilla extract

Chocolate Glaze:

1/4 cup coffee liqueur
1/4 cup Frangelico
2 Tbs dark rum
12 oz bittersweet chocolate (not unsweetened) or semisweet
chocolate, chopped
1/4 cup whipping cream
1/4 cup (1/2 stick) unsalted butter

For filling: Position rack in center of oven and preheat to 300F. Line bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides with waxed paper. Spray paper with nonstick vegetable spray. Using electric mixer, beat cream cheese and sugar in large bowl on low speed until smooth. Gradually mix in cocoa. Beat in eggs, 1 at a time. Gradually add cream, coffee liqueur, Frangelico and vanilla and beat until mixture is smooth.

Transfer filling to prepared pan. Bake until outer 3 inches of cake puff and center is gently set but moist looking, about 1 hour 30 minutes. Cool on rack. Cover and refrigerate until cake is well chilled, at least 6 hours. (can be prepared 1 day ahead)

For Glaze: Boil coffee liqueur, Frangelico and rum in heavy medium saucepan until reduced to 1/4 cup,

about 3 minutes. Reduce heat to low and add chocolate, cream, and butter. Stir until mixture is smooth. Cool until mixture is thick but still pourable, stirring occasionally, about 45 minutes.

Using small sharp knife, cut around pan sides to loosen cake. Release and remove pan sides. Pour chocolate glaze over cake. Spread smoothly over top and sides covering completely. Chill until chocolate is firm, at least 2 hours.

Invert cake onto serving platter. Peel off paper. Smooth top. Using warm knife, cut into wedges and serve.

Black Forest Cheesecake

Cherry Topping

1 pound frozen unsweetened cherries, thawed
1/4 cup kirsch

1/4 cup (about) Morello cherry syrup (available at specialty foods stores) or sour cherry syrup

Chocolate Crust

8 1/2 ounces chocolate wafer cookies
6 tablespoons (3/4 stick) well-chilled butter, cut into 1/2-inch pieces

Chocolate Filling

1 1/2 cups whipping cream
12 ounces semisweet chocolate, coarsely chopped

16 ounces cream cheese, room temperature
3/4 cup sugar
4 eggs, room temperature
1 teaspoon vanilla

1 cup whipping cream, well-chilled (I use heavy whipping cream.)
2 tablespoons sugar
1 tablespoon kirsch
Chocolate curls (optional)

For topping: Soak undrained cherries and kirsch in small bowl 6 hours.

Thoroughly drain cherries in strainer set over medium bowl,

shaking occasionally, at least two hours. Reserve liquid.

Add enough Morello cherry syrup to cherry liquid to measure 1 cup. Pour 6 tablespoons into heavy 8-inch skillet (reserve remaining liquid for filling). Halve cherries and add to skillet. Boil until syrup is thickened and mixture resembles preserves, about 6 minutes. (Can be prepared 2 days ahead. Chill.)

For crust: Generously butter 9-inch springform pan. Finely crush cookies in processor, using on/off turns. Cut in butter until mixture begins to gather together, using on/off turns. Press crumbs into bottom of pan and up sides to 3/4 inch from top; there should be no cracks. Refrigerate crust for at least 30 minutes.

For filling: Preheat oven to 325 degrees F. Heat 1 1/2 cups cream with chocolate in heavy medium saucepan over low heat until chocolate melts, stirring constantly. Cool 10 minutes.

Beat cream cheese with 3/4 cup sugar until smooth. Beat in eggs 1 at a time until just combined. Beat in chocolate mixture, then remaining 10 tablespoons cherry liquid and vanilla. Pour into crust. Bake until outer 2 inches of cake are firm but center still moves slightly, about 1 1/4 hours (top may crack). Cool completely on rack. Top pan with paper towels and cover tightly with foil. Refrigerate 1 to 2 days.

Remove foil, paper towels and pan sides from cake. Spread cherry topping over cake. Beat remaining 1 cup cream with 2 tablespoons sugar and kirsch to peaks. Spoon into center of cake. Top with chocolate curls if desired. (Can be prepared 2 hours ahead and refrigerated.) Let stand at room temperature for 15 minutes before serving.

Baileys Chocolate Chip Cheesecake

Crust

2 cups graham cracker crumbs
1/4 cup sugar
6 T. (3/4 stick) butter, melted

Filling

2 1/4 pounds cream cheese, room temperature
1 2/3 cups sugar
5 eggs, room temperature
1 cup Baileys Irish Cream
1 T. vanilla extract
1 cup semisweet chocolate chips

Coffee Cream

1 cup chilled whipping cream
2 T. sugar
1 t. instant coffee powder

chocolate curls

For crust: Preheat oven to 325F. Coat 9" diameter springform pan with nonstick vegetable oil spray. Combine crumbs and sugar in pan. Stir in butter. Press mixture into bottom and 1" up sides of pan. Bake until light brown, about 7 minutes. Maintain oven temperature at 325F.

For filling: Using electric mixer, beat cream cheese until smooth. Gradually mix in sugar. Beat eggs in one at a time. Blend in Baileys and vanilla.

Sprinkle half of chocolate chips over crust. Spoon in filling. Sprinkle with remaining chocolate chips. Bake cake until puffed, springy in center and golden brown, about 1 hour 20 minutes. Cool cake completely.

For cream: Beat cream, sugar, and coffee powder until peaks form. Spread mixture over cooled cake.

Garnish cake with chocolate curls.

Chocolate Rum Espresso Cheesecake

Crust

20 amaretti macaroons or 3/4 c graham cracker crumbs
2 1/2 oz (1/2 c) blanched, toasted almonds or hazelnuts
2 tbs sugar
2 oz unsalted butter, melted
4 oz semisweet chocolate

Filling

1 lb semi or bittersweet chocolate
1 1/2 c cream
3 tbs dutch process cocoa
3 tbs instant espresso powder (optional)
1 c sugar
1/2 c rum (or 3/4 to 1 c Frangelico or Irish cream)
4 large eggs, lightly beaten
2 lb cream cheese at room temperature

Adjust a rack one-third up from the bottom of the oven and preheat the oven to 375 degrees (F).

Process the macaroons in a food processor or blender until they are about as fine as graham cracker crumbs. Transfer the crumbs to a mixing bowl and

process the nuts and sugar together until rather fine. Mix the nuts with the macaroon crumbs. Add the melted butter and stir to moisten the crumbs evenly.

Turn the crumb mixture into the bottom of a 9 inch springform pan. Spread the crumbs evenly over the bottom of the pan with your fingertips and then press down firmly to form a compact crust. Bake for 8 minutes then set aside to cool. When cool, set the pan in the freezer to chill the crust.

Meanwhile, cut the chocolate into small pieces and place it in the top of a double broiler over warm water on low heat. Stir frequently until melted and smooth. Pour the melted chocolate over the chilled crust and quickly spread it with the bottom of a spoon til it covers the crust, stopping 1/4 inch away from the edge. Brush melted butter onto the sides of the pan and return to the freezer.

Preheat the oven to 350 degrees.

Cut the chocolate for the filling into small pieces and place them in the top of a double boiler over warm water on low heat. Let cook until almost completely melted and then stir until smooth. Remove from the double boiler and set aside.

Scald 1/2 c of the cream over medium heat. When a skin forms on top of the cream, strain or sift in the cocoa and espresso powder. Whisk until smooth and cook for a few minutes, stirring constantly, until slightly thickened. Stir in the rum and the remaining cream and set aside.

Beat the cream cheese til it is soft and fluffy, scraping the beaters once during the process. Add the sugar and beat, scraping the bowl occasionally, until the mixture is smooth. Add the chocolate and then the cream mixture while beating the mixture on low speed. Continue beating until completely smooth, scraping the bowl occasionally. Add the eggs and beat just til incorporated.

Remove the pan from the freezer and wrap it in two layers of aluminum foil. Place the pan inside a larger, shallow pan. Pour the filling into the pan and rotate it gently to level the filling. Place the pan in the oven. Before closing the door, pour 1/2 to 1 inch of water into the larger pan.

Bake the cheesecake for one hour (the cake will not be set all the way but will still move rather liquidly when moved). Turn off the oven and let the cake stand for an hour in the oven with the door open slightly.

Remove the cake from the oven and remove the springform pan from the larger pan. Remove the foil and let the cheesecake sit until it has cooled to room temperature. Chill the cake, uncovered, overnight before cutting it.

The cheesecake may be glazed with seedless fruit preserves that have been melted and then boiled to reduce slightly. Brush the glaze over the top and sides of the cake. Serve topped with whipped cream.

Chocolate Lover's Cheesecake

1 1/2 cups graham cracker crumbs
1/3 cup sugar
1/3 cup melted margarine or butter

2 8oz packages cream cheese, softened
1/2 cup cocoa
3/4 cup sugar
2 eggs
1 teaspoon vanilla

1 cup chocolate chips (6 oz)

8 oz sour cream

2 tablespoons sugar

1 teaspoon vanilla

Preheat oven to 375F

Combine graham cracker crumbs and sugar. Stir in melted margarine or butter. Press into the bottom and halfway up the sides of a 9 inch springform pan.

Blend cream cheese, cocoa, sugar until light and fluffy. Beat in eggs and vanilla until smooth. Stir in chocolate chips. Pour into springform pan. Bake at 375F for 20 minutes.

Let cheesecake cool in the pan on a wire rack for 15 minutes.
Preheat oven to 425F.

Blend sour cream, sugar, vanilla until smooth. Spread on top of chocolate portion of cake. Bake for 10 minutes.

Cool on wire rack. Loosen cake from sides of pan with a knife or spatula. When cake is completely cool, remove sides of pan. Refrigerate before serving. Store leftovers in the refrigerator.

KEY LIME CHEESECAKE PIE

Crust:

1/2 of 15-ounce package all ready pie crusts

1 teaspoon flour

Filling:

1 envelope Unflavored gelatin

1/2 cup lime juice

1 cup sugar

2 eggs, beaten

2 packages (3 ounces each) cream cheese softened

1/4 cup (1/2 Stick) butter or margarine, softened

1 cup whipping cream

1 1/2 teaspoons grated lime peel

Whipping cream, whipped, sweetened

Lime slices

Prepare pie crust with flour according to package directions for unfilled one-crust pie using 9-inch pie pan (See Note). Generously prick crust with fork. Bake in preheated 450-degree oven 9 to 11 minutes or until lightly browned. Cool.

To make filling, in small saucepan, soften gelatin in lime juice 5 minutes. Blend in sugar and eggs. Over medium heat, bring mixture

to a boil. Reduce heat. Boil gently 3 minutes, stirring constantly.

In small bowl, combine cream cheese and butter; beat well. Pour in hot lime juice mixture; beat until smooth and well blended. Refrigerate until cool, about 45 minutes, stirring occasionally.

In medum bowl, beat 1 cup whipping cream until stiff peaks form. Fold in cooled lime juice mixture and lime peel. Spoon into cooled pie crust. Refrigerate until firm, about 2 hours. Garnish with whipped cream and lime slices. Store in refrigerator.

Makes 8 to 10 servings.

NOTE: To form starburst design, trim dough even with edge of pan. Cut dough at about 1/2-inch intervals all around edges, making each cut 1/2 inch long. Fold each square in half diagonally to form a triangle, pressing lightly into dough to seal.

Kahlua Cheesecake Surprise

Zwieback crust (I assume graham cracker is good too)
2 envelopes unflavored gelatin
1/2 cup Kahlua
1/2 cup water
3 eggs, separated
1/4 cup sugar
1/8 tsp salt
2 (8 oz.) packages cream cheese
1 cup whipping cream
Shaved or curled semi-sweet chocolate

Prepare Zwieback crust. In top of double boiler soften gelatin in Kahlua and water. Beat in egg yokes, sugar and salt. Cook over boiling water, stirring constantly, until slightly thickened. Beat cheese until fluffy. Gradually beat in Kahlua mixture; cool. Beat egg whites until stiff but not dry. Beat cream stiff. Fold egg whites and cream into chees mixture. Pour into prepared pan. Chill 4-5 hours, or overnight. Remove from refrigerator 15 minutes before serving. Decorate with chocolate shavings. Serves 12.

Zwieback Crust

Blend 1 1/2 cups fine Zwieback crumbs and 1/3 cup each sugar and melted butter together. Press firmly over bottom and halfway up sides of a 9 inch springform pan. Bake in a moderate oven (350 degrees F.) 8-10 minutes. Cool

To add flavor, spoon a little Kahlua over each serving.

I really hope this is what you were looking for and sorry it took me so long to get it to you. If you are interested in any other Kahlua recipes I have a small book courtesy of my former jobs liquor distributor, just e-mail to my husband at: g_oehl@informatik.uni-kl.de

Have a happy!

Basic Cheesecake

1 cup graham cracker crumbs
3 tablespoons sugar
3 tablespoons butter or margarine, melted

4 8-ounce packages cream cheese, softened
1 cup sugar
3 tablespoons flour
4 eggs
1 cup sour cream
1 tablespoon vanilla

Heat oven to 350F. For Crust: Mix crumbs, 3 tbsp. sugar, and butter. Press onto bottom of 9-inch springform pan. Bake 10 minutes

For Filling: Beat cream cheese, sugar, and flour at medium speed with mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla. Pour over prepared crust. Bake 1 hour and 10 minutes. Turn off oven and prop door open and let cheesecake sit in oven until oven has cooled. Loosen cake from rim of pan. Can be topped with fruits or whipped cream as desired. (I think it tastes best when refrigerated over night.)

Honey Cinnamon Cheesecake

250g digestives/graham crackers
100g melted butter (not margarine)
400g Quark
2 Tbsps raw sugar
1/2 cup liquid honey
2 eggs
rind of one lemon, grated
cinnamon

1. Put digestives or graham crackers in a processor until they are crumbs. Add melted butter, mix briefly, then press into a 25cm flan dish. Chill

until firm.

2. In a bowl beat eggs lightly with the quark. Add the sugar, honey and lemon rind. Pour into the crust and sprinkle generously with cinnamon.
3. Bake in a preheated oven for 50 minutes at 180 Celsius, or until firm.

Serve at room temperature or chilled.

Chocolate Orange Supreme Cheesecake

Crust

1 cup chocolate wafer crumbs
1/4 tsp. ground cinnamon
3 tbsp. butter or margarine, melted

Filling

4 pkgs. (8 oz.) cream cheese, softened
3/4 cup sugar
4 eggs
1/2 cup sour cream
1 tsp. vanilla
1 cup semi-sweet chocolate chips
2 tbsp. orange-flavored liqueur
1/2 tsp. grated orange peel

Heat oven to 325 F.

Mix crumbs, cinnamon, and butter.

Press onto bottom of 9-inch springform pan.

Bake 10 minutes.

Increase oven temperature to 350 F.

Beat cream cheese and sugar at medium speed with electric mixer until well blended.

Add eggs, one at a time, beating well after each addition.

Blend in sour cream and vanilla.

Separate batter into 2 equal parts.

Blend chocolate into one part.

Blend liqueur and peel into remaining part.

Pour chocolate batter over crust.

Bake 30 minutes.

Reduce oven temperature to 325 F.

Spoon remaining batter over chocolate layer.

Continue baking another 30 minutes.

Turn off oven and prop open oven door; remove cheesecake when oven has cooled.

Loosen cake from rim of pan.

Garnish with dollops of fresh whipped cream and twisted slices of orange.

Cool and Creamy Cheesecake

1 cup graham cracker crumbs
1/4 cup sugar
1/4 cup (1/2 stick) butter or margarine, melted

1 envelope unflavored gelatin
1/4 cup cold water
1 pkg. (8 oz.) cream cheese, softened
1/2 cup sugar
3/4 cup milk
1/4 cup lemon juice
1 cup whipping cream, whipped

Mix crumbs, sugar, and butter; press into bottom of a 9-inch springform pan.

Soften gelatin in water, stir over low heat until dissolved.

Beat cream cheese and sugar at medium speed with electric mixer until blended. Gradually add gelatin, milk, and juice. Refrigerate until slightly thickened. Fold in whipped cream. Pour over crust. Refrigerate until firm. (If desired, top with fruit just before serving.)

Cheesecake

2.5 lbs of cream cheese at room temp
1 3/4 granulated sugar
3 Tbs. all-purpose flour
Zest of 1 lemon
Zest of 1 orange
1/4 reaspoon vanilla extract
5 eggs
2 additional egg yolks
1/4 cup whipping cream
9-inch springform pan lined generously with butter and patted
with graham cracker crumbs

Heat oven to 500 degrees. Prepare springform pan. With an electric beater, mix the cheese, sugar, flour, orange and lemon zests and vanilla until smooth. Add the eggs and yolks, beating in one at a time, and finally the cream.

Pour the mixture into the prepared springform pan and bake for 10 minutes or until the top of the cake turns golden brown. Reduce oven temperature to 200-225 and bake for one hour longer.

Remove cake from oven and cool on a rack until it reaches room temperature.

Then release the sides of the pan. Do not remove the bottom of the pan. Place cake on a platter. Top with fruit or glaze, if desired, and serve.

Raspberry Cheesecake

3/4 cup all purpose flour
3 tablespoons sugar
1 teaspoon finely shredded lemon peel
6 tablespoons butter
1 slightly beaten egg yolk
1/2 teaspoon vanilla
3 8-ounce packages cream cheese, softened
1 cup sugar
2 tablespoons all purpose flour
1/4 teaspoon salt
2 eggs
1 egg yolk
1/4 cup milk
3 cups fresh raspberries
Raspberry Sauce

For crust, combine the 3/4 cup flour, 3 tablespoons sugar, and 1/2 teaspoon of the lemon peel. Cut in butter till crumbly. Stir in 1 slightly beaten egg yolk and 1/4 teaspoon of the vanilla. Pat 1/3 of the dough onto the bottom of a 9-inch springform pan (with sides removed). Bake in a 400F oven for 7 minutes or till golden; cool. Butter sides of pan; attach to bottom. Pat remaining dough onto sides of pan to a height of 1 3/4 inches, set aside.

For the filling, beat cream cheese, remaining lemon peel, and remaining vanilla till fluffy. Combine the 1 cup sugar, the 2 tablespoons flour, and salt; gradually stir into cream cheese mixture. Add the 2 eggs and 1 egg yolk, beating at low speed just till combined. Stir in milk. Turn into crust-lined pan. Bake in a 450F oven for 10 minutes. Reduce heat to 300F; bake 50 to 55 minutes more or till the center is set. Cool for 15 minutes. Loosen sides of cheesecake from pan with a spatula. Cool 30 minutes; remove sides of pan. Cool about 2 hours longer. Chill thoroughly. Top with raspberries and Raspberry Sauce.

Raspberry Sauce

1 10-ounce package frozen raspberries, thawed
1 tablespoon cornstarch
1/2 cup currant jelly

Combine raspberries and cornstarch. Add jelly. Cook and stir till thickened and bubbly. Cook and stir 1 minute more. Strain and cool.

[mara](#)

COLLECTION : Cheesecakes

From: llburnet@lesley.b23b.ingr.com (Lesley Burnette)
Date: Tue, 12 Oct 1993 15:36:19 GMT

Ultimate Pineapple Cheesecake - Southern Living

1 c. graham cracker crumbs
2 T sugar
1/4 c. butter, melted
3 8oz pkg cream cheese, softened
1 c. sugar
4 eggs
1 T. vanilla
1/4 t salt

Combine crumbs, 2 T sugar, butter. Mix well, press in bottom of 9 inch springform pan. Beat cream cheese with mixer until fluffy. Gradually add 1 c. sugar, mixing well. Add eggs, one at a time, beating well. Stir in vanilla and salt. Bake at 350 for 50 minutes. Let cool to room temperature on rack. Refrigerate several hours. Yield: 10 to 12 servings.

Pineapple Glaze

1 (8 3/4 oz) can crushed pineapple, undrained
1/2 c. sugar
3 T. cornstarch
1 beaten egg
1 T. butter

Drain, reserve juice of pineapple. Add water to juice to make 1/2 cup. Mix sugar and cornstarch with juice. Cook over low heat until thick. Add egg, butter, cook 2 minutes. Cool and spread on cheesecake and refrigerate. Yield: 1 1/2 cups.

Turtle Cake

1 box German chocolate cake mix
1 14oz bag caramels
1 12 oz bag chocolate chips
1/2 c. Pet milk (evaporated milk)
3/4 c. melted butter
2 c. chopped pecans

Mix cake as directed. Pour 1/2 batter in 9x13 pan, bake at 350 for 15 minutes. Melt caramels, butter, and milk on low heat until completely melted. Pour

over baked cake. Pour 1 c. nuts and all chips on top of that. Pour rest of cake batter over all of that. Top with remaining nuts. Bake at 350 for 20 minutes.

Orange Cheesecake - Southern Living

1 1/2 c. graham cracker crumbs
3 T. sugar
1/4 c. plus 2 T. butter, melted
1 t. Grand Marnier or other orange flavored liqueur
3 (8 oz) packages cream cheese, softened
1 c. sugar
1 T. all purpose flour
3 eggs
2 T. butter, melted
1 T. Grand Marnier or other orange flavored liqueur
1 (11-oz) can mandarin oranges, drained

Combine first 4 ingredients, mixing well. Press into bottom and up sides of a 9 inch springform pan; set aside. Beat cream cheese with electric mixer until light and fluffy. Gradually add 1 c. sugar and flour, mixing well. Add eggs, one at a time, beating well after each addition. Stir in 2 tablespoons butter and 1 tablespoon Grand Marnier. Spoon into prepared pan and bake at 375 for 30 minutes. Let cool to room temperature on a wire rack; refrigerate 12 hours. Remove sides of pan; garnish with mandarin oranges. Yield: 10 to 12 servings.

Pecan Cheesecake - Southern Living

1 1/2 c. graham cracker crumbs
2 T. sugar
1/4 c. plus 2 T. butter, melted
5 (8-oz) packages cream cheese, softened
1 2/3 c. firmly packed light brown sugar
5 eggs
1 t. vanilla extract
1 c. chopped pecans
Whipped cream (optional)
Additional chopped pecans (optional)
Pecan halves (optional)

Combine first 3 ingredients, mixing well. Press into bottom of 10-inch springform pan; chill. Beat cream cheese with electric mixer until light and fluffy; gradually add brown sugar, mixing well. Add eggs, one at a time, beating well after each addition. Stir in vanilla and 1 cup chopped pecans. Spoon into prepared pan. Bake at 325 for 1 hour. Turn oven off; allow cheesecake to cool in oven 30 minutes. Let cool to room temperature; refrigerate 8 hours. Remove sides of springform pan. If desired, garnish

with whipped cream, top with additional chopped pecans and pecan halves, and gently press additional chipped pecans onto sides of cake. Yield: 12 servings.

Rich Chocolate Cheesecake - Southern Living

1 1/2 c. chocolate wafer crumbs
1/4 t. ground nutmeg
1/2 c. butter, melted
2 (8-oz) packages cream cheese, softened
3/4 c. sugar
3 eggs
1 (8-oz) carton commercial sour cream
6 (1-oz) squares semisweet chocolate, melted
1 T. plus 3/4 t. cocoa
1 1/2 t. vanilla extract
1/2 c. whipping cream, whipped
Additional whipped cream (optional)
Chocolate curls (optional)
Almonds (optional)
Maraschino cherries (optional)

Combine first 3 ingredients, mixing well. Press mixture into bottom of a 9-inch springform pan; chill. Beat cream cheese with electric mixer until light and fluffy; gradually add sugar, mixing well. Add eggs, one at a time, mixing well after each addition. Stir in sour cream, melted chocolate, cocoa, and vanilla, mix well. Gently fold in whipped cream; spoon into prepared pan. Bake at 300 for 1 hour. Turn oven off; allow cheesecake to cool in oven an additional 30 minutes. Refrigerate 8 hours. Remove sides of pan and garnish with additional whipped cream, chocolate curls, almonds, and cherries. Yield: 10 to 12 servings.

[mara](#)

Felice's Cheesecake

From: **medina@rocky.Tymnet.COM (Brenda Medina)**

Date: 8 Oct 1993 15:59:27 GMT

This cheesecake recipe was given to me by a good friend, his mother is the author. I'm sure you'll really enjoy this one and receive many compliments.

-BRENDA-

medina@opus.tyment.com

For two 9 inch pies:

For two 10 inch pies:

Two 9 inch pyrex pie plates
 Three 8 oz. pkgs. cream cheese*
 4 eggs
 1/8 tsp. salt
 1 3/4 cups sugar
 3 tsp. vanilla extract
 2 cups sour cream

Two 10 inch pyrex pie plates
 Four 8 oz. pkgs. cream cheese*
 6 eggs
 1/4 tsp. salt
 2 cups sugar
 3 1/2 tsp. vanilla extract
 2 cups sour cream

*If using neufchetel cheese, add an extra egg and increase the total baking time to 45 minutes, then test for doneness.

Crust ingredients (for 9" or 10" recipe)

3 cups graham cracker crumbs
 2 cubes melted butter
 5 1/2 OZ. ground blanched almonds

Preheat oven to 350 degrees.

Crust:

Combine the crust ingredients, spray both glass pyrex pie plates with non-stick coating of your choice. Evenly divide the mixture between the two plates. Pat in with high sides. Chill at least one hour.

Filling:

Have all ingredients at room temperature. Let the unwrapped cream cheese soften in the bowl you're going to mix in. Cream

the cheese with an electric mixer. Add the sugar a bit at a time, then add salt. Scrape down the beaters and the sides of the bowl. beat until fluffy; add eggs one at a time. Beat well. Add vanilla and blend well. Add sour cream and blend well. Don't overdo at this point.

Divide this mixture evenly into the two prepared pie plates. After the mixture has been poured, run your thumb around the inner pie plate outer crust edge to force some of the crust crumbs onto the filling.

Bake both cheese cakes in the aforementioned pre-heated oven at 350 degrees for 30 minutes. Check for doneness when the 30 minutes are up. If the cheesecakes jiggle like set jello, and if they have started to rise on the sides, take out and cool. If not, bake an additional 10 minutes. After cooling, chill for at least 6 hours before serving.

Optional: Top each pie with a can of pie filling (cherry, etc.)

[amyl](#)

Fudge Truffle Cheesecake

From: stephanie.gieg@cld9.com (Stephanie Gieg)

Date: Sat, 9 Oct 93 06:45:00 -0600

Here's a recipe for a killer cheesecake I think you will like, especially if you are a chocoholic!

2 cups (12 oz. pkg) Semi-sweet choc. chips
3 pkgs. (8 oz. ea.) cream cheese, softened
1 14oz. can sweetened condensed milk
4 eggs
2 tsps. vanilla
1 prepared chocolate cookie crumb crust

Heat oven to 300. In heavy saucepan, over low heat, melt chips, stirring constantly. In large bowl, beat cream cheese till fluffy. Beat in milk until smooth. Add melted chips and remaining ingredients. Pour into prepared crust. Bake 1 hour and 5 minutes, until center is set. Yummm!

[amyl](#)

Hazelnut Macaroon Cheesecake

From: paris@gene.com (Ken Paris)

Date: Tue, 12 Oct 93 13:34:36 -0700

Hazelnut crust

1 cp roasted hazelnuts (350 for 10 mn.)
3 egg whites
2 tsp vanilla
2 cps powdered sugar
1/2 cp sugar
1/8 tsp salt

amaretto cream cheese filling

1/2 cp amaretto
3 tsp unflavored geletin
2 tsp vanilla
1 1/2 lbs cream cheese
3/4 cp sugar
2 tbs lemon juice
1 tsp lemon zest
2 cps cream

hazelnut macaroon:

heat oven to 350
grease 10 inch springform pan
line with parchment (DO NOT USE WAX PAPER AS IT STICKS HORRIBLY !)
grease parchment
line a cookie sheet with greased parchment

whisk together eggs and vanilla

remove as much skin from the hazelnuts as is convenient
chop the nuts in a food processor with one cup of the powdered sugar for 30 sec.
add both powdered and regular sugar pulse a few times to combine
with processer running, pour in egg mixture
process for 15 sec until smooth

reserve 1/2 - 1/3 cup batter

pour remaining into springform, smooth with spatula
pour reserved batter onto cookie sheet, spread in a 7-8 inch disk

bake crust 25-30 min., disk 20-25 min.

Hazelnut Macaroon Cheesecake

cool on wire rack

chop up the disk into 1/8 inch pieces and soak in 1/4 amaretto
(DO NOT SOAK FOR MORE THAN 15 MIN OR THEY GET SOGGY !)

carefully remove crust (VERY CAREFULLY)

replace bottom of springform with foil wrapped cardboard circle

replace crust

amaretto cheesecake filling:

sprinkle gelatin over 1/4 cp amaretto, let stand 5 min.
heat in sauce pan with hot (not boiling) water stirring for 4 min.
leave in hot water to stay warm

beat cream cheese in mixer for 1 min.
add lemon juice and zest, mix
beat cream to soft peaks
fold 1/3 cream into cream cheese
fold in remaining whipped cream
fold in soaked macaroon disk bits

scrape into prepared pan, cover with plastic wrap
refridgerate at least 3 hrs. (preferably overnight)

decorate as you see fit

[amyl](#)

Killer Cheesecake

From: doug@tellabs.com (Doug David)

Date: Thu, 29 Jul 1993 13:57:51 GMT

This is the best cheesecake recipe I have ever come across. If you like Eli's cheesecake, you'll love this recipe. If you are on a diet, skip over this recipe!!!

Ingredients:

2.5 lbs of cream cheese at room temp
1 3/4 granulated sugar
3 Tbs. all-purpose flour
Zest of 1 lemon
Zest of 1 orange
1/4 reaspoon vanilla extract
5 eggs
2 additional egg yolks
1/4 cup whipping cream
9-inch springform pan lined generously with butter and patted
with graham cracker crumbs

Directions:

Heat oven to 500 degrees. Prepare springform pan. With and electric beater, mix the cheese, sugar, flour, orange and lemon zests and vanilla until smooth. Add the eggs and yolks, beating in one at a time, and finally the cream.

Pour the mixture into the prepared springform pan and bake for 10 minutes or until the top of the cake turns golden brown. Reduce oven temperature to 200-225 and bake for one hour longer.

Remove cake from oven and cool on a rack until it reaches room temperature. Then release the sides of the pan. Do not remove the bottom of the pan. Place cake on a platter. Top with fruit or glaze, if desired, and serve.

[mara](#)

Little Cheesecakes

From: fogel@oasys.dt.navy.mil (Brenda Fogel)

Date: 15 Jul 93 14:34 EDT

My recipe which I got from the Southern Living magazine turned out pretty good, I copied w/out permission (don't really know if I needed it) so here goes:

2 (8 oz) pkgs of cream cheese
1 cup of sugar
2 eggs
1 tsp vanilla
12 vanilla wafers
Blueberry pie filling (personally I think any flavor would be fine)
Muffin Tins

Beat cream cheese medium speed until fluffy. Add sugar. Then add eggs one at a time (make sure first is blended then drop in next one) make sure it is well blended. Stir in vanilla (I just kept the beater on for the whole thing).

Place a vanilla wafer in each paperlined cup in a muffin pan. Spoon in mixture over wafers. Bake for 20 minutes at 350 degrees. Leave in muffin pan. Chill overnight. Then to serve drop about a tablespoon of pie filling on each. Enjoy!!!!

Note: I used light cream cheese out of habit and I thought it tasted great (of course I still used sugar).

Brenda

[mara](#)

Marx Bros. Cheesecake

From: arielle@taronga.com (Stephanie da Silva)

Date: Sun, 24 Oct 1993 08:46:26 GMT

From Bon Appetit, April 1989

1/4 cup plus 2 tablespoons (3/4 stick) unsalted butter, room temperature
1/2 cup plus 1 tablespoon toasted pecans (about 2 ounces) finely ground
2 cups graham cracker crumbs
6 8-ounce packages cream cheese, room temperature
2 cups sugar
2 large eggs
3 large egg yolks
2 teaspoons vanilla extract
1/2 cup sour cream

Preheat oven to 250F. Rub 2 tablespoons butter over bottom and up sides of 10 inch diameter springform pan with 3 inch high sides. Add pecans, shaking and turning pan to coat bottom and sides. Mix cracker crumbs with remaining 1/2 cup butter in small bowl. Press into bottom of pan.

Using electric mixer, beat cream cheese in large bowl until softened. Add sugar, eggs, yolks and vanilla and beat until smooth. Fold in sour cream. Pour batter into prepared pan. Bake until knife inserted 2 inches from center comes out clean, about 1 1/2 hours. Turn off oven. Leave cheesecake in oven 20 minutes. Transfer to rack and cool completely. Refrigerate overnight.

[amyl](#)

No Bake Cherry Dreamwhip Cheesecake

From: ai397@freenet.carleton.ca (Gloria Putnam)

Date: Tue, 7 Sep 1993 22:45:25 GMT

I hope you enjoy this recipe as much as my mother does. Its a favourite of hers and of my family. Enjoy.

No Bake Cherry Dreamwhip Cheesecake

250 grams(1 pkg) cream cheese	2 pkg dreamwhip
1 cup graham cracker crumbs	1 can cherry pie filling
2 tblsps white sugar	1/4 cup melted butter

Grease a springform pan(or you can use cake pans)up the sides and bottom of the pan. Combine graham cracker crumbs, butter and sugar;mix well. Press into pan and put into freezer.

Whip the 2 pkgs of dream whip according to the directions on the package. Set aside in the fridge for awhile.

Cream the cream cheese until smooth and soft,then add half the dreamwhip mixture. With a mixer blend until smooth and creamy. Pour into crumb mixture.

Put cherry pie filling on top of cream cheese mixture.

With the remaining dream whip,spread on top of pie filling mixture. Cover with aluminum foil and place in freezer for 24 hours. Then it will be ready to serve. Allow 2 hours to thaw before serving.

Keep refrigerated once used,it can keep for several weeks in freezer. You can substitute other pie fillings in place of the cherry. Blueberry pie filling works really well too. I sometimes use a light pie filling in the recipe and it doesn't change the taste too much because its fairly sweet because of the dreamwhip. Enjoy

[amyl](#)

Oreo Cheesecake

From: jsobon@nimitz.mcs.kent.edu (Jennifer Sobon)

Date: 7 Oct 1993 23:35:53 GMT

I found this recipe in a magazine about a year ago, and thought, since we have been talking about cheesecakes lately, someone might be interested.

1 (20 oz.) package OREO chocolate sandwich cookies
1/3 cup margarine, melted
3 (8 oz.) packages cream cheese, softened
3/4 cup sugar
4 eggs, at room temp.
1 cup dairy sour cream
1 teaspoon vanilla extract

Finely roll 30 cookies; coarsely chop 20 cookies.
In bowl, combine finely rolled cookie crumbs and margarine.
Press on bottom and 2 inches up side of 9-inch spring form pan; set aside.

With mixer, beat cream cheese and sugar until creamy; blend in eggs, sour cream and vanilla extract; fold in chopped cookies. Spread mixture into prepared crust. Bake at 350 degrees F for 60 minutes or until set.

Cool on wire rack; chill at least 4 hours. Halve remaining cookies; remove side of pan. Garnish with whipped cream and cookie halves.

[amyl](#)

Pumpkin Cheesecake

From: arielle@taronga.com (Stephanie da Silva)

Date: Sun, 8 Aug 1993 23:33:34 GMT

1 1/2 cups crushed zwieback
3 tablespoons sugar
1/4 cup butter, melted
2 8-ounce packages cream cheese, softened
1 cup canned pumpkin
3/4 cup sugar
1 teaspoon vanilla
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
4 eggs
1 cup light cream
1 cup dairy sour cream
2 tablespoons sugar
1/2 teaspoon vanilla

For crust, combine crushed zwieback, 3 tablespoons sugar, and melted butter. Press into bottom and 2 inches up sides of 9-inch springform pan. Bake in a 325 oven for 5 minutes.

For filling, in a large mixer bowl combine the softened cream cheese, pumpkin, the 3/4 cup sugar, the 1 teaspoon vanilla, cinnamon, ginger, nutmeg, and salt. Beat till blended.

Add eggs, beating with electric mixer on low speed just till blended. DO NOT OVERBEAT. Stir in the light cream. Turn into crust-lined pan.

Bake in a 325 oven for 50 minutes. Combine the sour cream, the 2 tablespoons sugar and the 1/2 teaspoon vanilla; spread over cheesecake. Bake 5 minutes more. Chill. Serves 12.

[mara](#)

Pumpkin Cheesecake

From: "Georgia S. Taylor" gst3a@holmes.acc.virginia.edu

Date: Tue, 2 Nov 1993 13:50:51 GMT

Crust

1 1/2 Cup finely ground gingersnaps
3/4 Cups finely ground hazelnuts
3 T Brown Sugar
6 T Sweet Butter (melted)

Filling

1 1/2 Pounds cream cheese at room Temperature
1 Cup packed brown sugar
1 1/2 Cups canned solid pack pumpkin
1/2 Cup whipping cream
1/3 Cup pure maple sugaar
1 T Vanilla extract
3/4 t Cinnamon
1/2 t Allspice
4 Large eggs

Crust: Preheat oven to 325. Mix first 3 ingredients. Add melted butter. Press into bottom and 2 inches up sides of 9 inch spring form pan.

Filling. With mixer, beat cream cheese and brown suger until fluffy. Beat in pumpkin. Add whipping cream, maple syrup, vanilla, cinnamon and allspice. Beat until smooth. Add eggs one at a time, beating until just combined. Pour batter into crust. Bake 1.5 hours or until center is set. Cool 30 minutes before removing from pan. Refrigerate overnight.

This is so rich, it's almost like a drug. Enjoy (in small doses only!!)

[amyl](#)

Pumpkin Cheesecake - COLLECTION

From: hammond@odin.scd.ucar.edu (Steve Hammond)

Date: Thu, 14 Oct 1993 19:40:17 GMT

PUMPKIN CHEESECAKE

PUMPKIN-CAKE-3 - A holiday alternative to pumpkin pie

This cheesecake has to be tried to be believed. It was developed by Karen Reynolds, a charming lady, fine programmer, and amazing cook.

PASTRY

1 cup flour
1/4 cup sugar
1 tsp vanilla
1 egg yolk
1/4 cup butter, softened

FILLING

2 1/2 lb packaged cream cheese, softened
3/4 cup packed light brown sugar
1 cup sugar
3 Tbsp flour
3/4 tsp ground allspice
3/4 tsp ground ginger
1/2 tsp ground cinnamon
1 lb canned pumpkin
2 egg yolks
5 eggs
1 tsp vanilla extract
1/4 cup heavy cream

PROCEDURE (PASTRY)

- (1) Preheat the oven to 400 deg. F. Grease the bottom and sides of a 9 inch diameter 3 inch deep spring-form pan.
- (2) Prepare the pastry by stirring flour and sugar together in a bowl. Cut in butter, egg yolk and extract. Work the dough (which will be very crumbly) with hands to complete the mixing. Evenly press the dough on the bottom and up the sides (to within 1/2 inchcm" of the top) of the

springform pan. Bake in the preheated oven for 10 minutes, or until golden brown. Remove and set aside to cool while preparing the filling.

PROCEDURE (FILLING)

- (1) Increase the oven temperature to 475 deg. F.
- (2) Beat the cream cheese in a large bowl until smooth and soft. Beat in the sugars, flour, spices and pumpkin until well blended. Add egg yolks and eggs one at a time, beating well after each addition. Add vanilla extract, beat in well. Stir in the cream.
- (3) Pour filling into the pastry crust. Bake for 12 minutes. Without opening the oven door, reduce the oven temperature to 200 deg. F degrees and leave the cheesecake in the oven for an additional 1 hour and 15 minutes. At the end of the baking time, turn off the oven, but leave the cheesecake sitting inside (without opening the door) until the oven cools (about 2 to 3 hours). Remove from the oven, refrigerate overnight.

RATING

Difficulty: moderate. Time: 1 hour preparation, several hours baking. Precision: measure carefully.

CONTRIBUTOR

Mark Thompson
Megatek Corporation, San Diego, California, USA
mark@megatek.uucp

From: gwynn@utkvx4.utk.edu (Evans, Gwynne)

PUMPKIN CHEESECAKE

1/3 c. margarine
1/3 c. sugar
1 egg
1&1/4 c. flour
2 (8 oz) pkgs cream cheese
3/4 c. sugar
2 c. fresh or canned pumpkin (I like fresh)
1 t. cinnamon
1/4 t. nutmeg

Dash salt
2 eggs

Cream margarine, sugar until light and fluffy. Blend in egg. Add flour and mix well. Press dough on bottom & 2" high on sides of 9" springform pan or a high sided cake pan. Bake at 400F for 5 min. Reduce temperature to 350F.

Combine softened cream cheese and sugar, mixing at medium speed on electric mixer till well blended. Blend in pumpkin, spices and salt. Mix well. Add eggs, one at a time, mixing well after each addition. Pour mixture into pastry lined pan; smooth surface to edge of crust. Bake at 350F for 50 min. Take knife and loosen cake from rim of pan. Cool before removing from pan. Chill. Garnish with whipped cream just before serving if desired.

Boy, this is good.

Gwynn Evans

This one is a Pumpkin Marble Cheesecake. It's from the Philadelphia Brand Cream Cheese Cheesecake Cookbook (I don't know the exact name).

Pumpkin Marble Cheesecake

1 1/2 cups gingersnaps
1/2 cup finely chopped pecans
1/3 cup Parkay Margerine, melted

Combine crumbs, pecans and margarine; press onto bottom and 1 1/2 inches up sides of 9-inch springform pan. Bake at 350, 10 minutes.

2 8-ounce packages Philadelphia Brand Cream Cheese, softened
3/4 cup sugar
1 teaspoon vanilla
3 eggs
1 cup canned pumpkin
3/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg

Combine cream cheese, 1/2 cup sugar and vanille, mixing at medium speed on electric until well blended. Add eggs, one at a time, mixing well after each addition. Reserve one cup of batter. Add remaining sugar, pumpkin, and spices to remaining batter; mix well. Spoon pumpkin and cream cheese batters alternately over crust; cut through batters with knife several times for marble effect. Bake at 350, 55 minutes. Loosen cake from rim of pan; cool before removing rim of

pan. Chill.

10 to 12 servings

Pumpkin Cheese Cake

Graham cracker crust

- 1 1/2 c. crumbs
- 1/4 c. sugar
- 8 oz melted margarine

mix and press into bottom and sides 10" pie plate or 9" spring form
bake at 350 for 10 min. 625 g of cream cheese (room temperature)

- 2/3 c, sugar
- 4 eggs 14 oz cooked or canned pumpkin
- 2 1/2 t. ginger
- 2 t. cinnamon
- 1/2 t. nutmeg
- 1/4 t. ground cloves
- 1/3 c. brandy

cream cheese and sugar, beat in eggs 1 at a time, add pumpkin, spices and brandy mixing well. Spoon into crust and bake at 325 for 50 - 60 min. Best decorated with wiped cream and preserved ginger slices.

The following is from Gourmet Magazine a couple of years ago. I have made it numerous times and each time it comes out fantastic.

Thanks,
Tom Purcia
attmail@tpurcia

Pecan Pumpkin Cheese Cake

Crust:

- | | |
|-------------------------------|---------------------------|
| 3/4 cups Grahm Cracker Crumbs | 1/4 cup sugar |
| 1/4 cup Melted butter | 1/4 cup Light Brown Sugar |
| 1/2 cup finely chopped pecans | |

- 1: Grease a 9in Spring Form pan
- 2: Combine ingredients and press into pan up about quater in. on side.

Filling:

- | | |
|-----------------------------|--------------------|
| 1 1/2 cup solid pumpkin | 1 1/2 tsp cinnamon |
| 1/2 tsp nutmeg | 1/2 tsp ginger |
| 1/2 cup light brown sugar | 2 tbl heavy cream |
| 1 tbl cornstarch | 1 tbl bourbon |
| 3 8oz packs of Cream Cheese | 1/2 cup sugar |
| 1/2 tsp Salt | 3 Eggs |
| 1 tsp Vanilla | |

- 1: Preheat oven to 350
- 2: In a bowl combine pumpkin, eggs, cinnamon, ginger, nutmeg, salt and brown sugar.
- 3: In a bowl with an electric mixer cream together the cream cheese and sugar. Beat in cream, cornstarch, vanilla, and bourbon.
- 4: Combine pumpkin into cream cheese mixture.
- 5: Pour into crust and bake for 50 to 55 min.
- 6: Remove from oven and let stand 5 min.

Topping:

- | | |
|-------------------|-------------|
| 2 cups Sour Cream | 2 tbl sugar |
| 1 tbl Bourbon | |

- 1: Combine all ingredients and spread over top.
- 2: Bake for 5 mins.
- 3: Remove and cool then chill thourghly.
- 4: Decorate top with pecan halves.

 ***** Pumpkin Walnut Cheesecake *****

Categories: Dessert Cheesecake Pie

Calories	per serving:	Number of Servings:	12
Fat grams	per serving:	Approx. Cook Time:	
Cholesterol	per serving:	Marks:	

INGREDIENTS -----

6 oz zwieback crackers, crushed

Pumpkin Cheesecake - COLLECTION

1	cup	sugar
3/4	cup	brown sugar
6	Tbsp	butter, melted
24	oz	cream cheese, softened
5		eggs
16	oz	pumpkin
1 3/4	tsp	pumpkin pie spice
1/4	cup	heavy cream
		TOPPING:
6	Tbsp	butter, softened
1	cup	brown sugar
1	cup	walnuts, coarsely chopped

DIRECTIONS -----

Blend zwieback crumbs, 1/4 cup sugar, and the 6 tablespoons melted butter. Press firmly over bottom and up sides of a lightly buttered 9-inch spring-form pan. Chill. Beat the cream cheese until smooth. Add the 3/4 cup sugar and the 3/4 cup brown sugar, beating until well mixed. Beat in the eggs one at a time, until mixture is light and fluffy. Beat in the pumpkin pie spice and the heavy cream at low speed. Mix in the pumpkin. Pour into prepared pan. Bake in a slow oven (325) for one hour and 35 minutes. While pie is baking, mix the topping ingredients (the last 3 ingredients), first the butter and brown sugar until crumbly, then blending in the nuts. After the one hour and 35 minutes, remove the pie from the oven. Spread the topping over it, and return it to the oven for 10 minutes. Remove from oven and cool on a wire rack. Refrigerate for several hours, or overnight. This cheesecake is rather large, and incredibly rich. Everyone always wants more than they can fit in their stomach! And the recipe! :-)
Serving suggestion: Some like this garnished with whipped cream and more walnuts, or with whipped cream and pecans.

[amyl](#)

Refrigerator Cheesecake

From: morrissey@stsci.edu (Mostly Harmless)

Date: Wed, 21 Jul 1993 23:34:32 GMT

This is a basic refrigerator cheesecake. You can add fruit toppings, etc. It comes from the Philadelphia Brand Cream Cheese Cheesecakes cookbook.

Cool and Creamy Cheesecake

Crust:

1 cup graham cracker crumbs
1/4 cup sugar
1/4 cup (1/2 stick) butter or margerine, melted

Filling:

1 envelope unflavored gelatin
1/4 cup cold water
1 pkg. (8 oz.) cream cheese, softened
1/2 cup sugar
3/4 cup milk
1/4 cup lemon juice
1 cup whipping cream, whipped

Crust:

Mix crumbs, sugar, and butter; press into bottom of a 9-inch springform pan.

Filling:

Soften gelatin in water, stir over low heat until dissolved.
Beat cream cheese and sugar at medium speed with electric mixer until blended.
Gradually add gelatin, milk, and juice.
Refrigerate until slightly thickened.
Fold in whipped cream.
Pour over crust.
Refrigerate until firm.
(If desired, top with fruit just before serving.)

[mara](#)

Richer than Sin White Chocolate Cheesecake

From: jdnicoll@engrg.uwo.ca (James Nicoll + Jasmine)

Date: Mon, 30 Aug 1993 22:10:09 GMT

[from jasmine, not James]

Ingredients:

-Crust-

440 mL	1.75 C	graham wafer crumbs (approx. 16 wafers)
90 mL	6 T	sweet butter melted & clarified (approx 0.75 stick)*
15 mL	1 T	castor sugar
5 mL	1 t	freshly grated nutmeg
5 mL	1 t	sweet butter, softened*

-Filling-

300 g	10 oz	white "chocolate", broken up
125 mL	0.5 C	heavy cream, at room temperature**
480 g	16 oz	cream cheese, softened & cubed at room temperature (2pkgs)
4	4	fresh large eggs, separated, & at room temperature
20 mL	4 t	pure vanilla extract
1 dash	1 dash	salt

-Topping-

180 g	6 oz	white 'chocolate', broken up
65 mL	0.25 C	heavy cream at room temperature**
30 mL	2 T	light creme de cacao***

Notes on ingredients:

* I prefer President's Choice Normandy style sweet butter

** 35% or higher

*** may be substituted for with 30 mL pure vanilla extract or 30 mL coconut extract

-Garnishes (optional)-

you may use one or any combination of the following

chopped nuts -- almonds, pistachios, or pecans
fresh strawberries
dried apricots
white/dark/milk chocolate curls
vanilla wafers
desiccated coconut

Appliances:

Richer than Sin White Chocolate Cheesecake

23 x 8 cm 9" x 3" springform pan
a bowl or a food processor with metal blade
double boiler
electric mixer with both large & small bowls
baking sheet

Preparation:

-Crust-

- Butter springform pan with softened butter
- Combine graham wafer crumbs, melted butter, nutmeg & sugar in food processor or bowl & process until well-mixed.
- Press evenly over bottom & 2/3rds up sides of pan. Set aside.

-Filling-

Preheat oven to 150 C/gasmark 2 (I think)/300 F.

- Melt chocolate in double boiler. Slowly stir in cream until smooth. Remove from heat & let cool slightly.
- In large bowl, with electric mixer on medium speed, beat cream cheese until smooth. Add egg-yolks one at a time, making sure to blend well, & stopping to scrape down sides of bowl after each addition. Add chocolate mixture, vanilla & salt. Beat at medium speed for two minutes.
- Beat egg-whites in a separate mixing bowl, with electric mixer on low speed, until foamy. Beat on high until soft, rounded peaks form.
- Fold egg-whites into chocolate mixture.
- Pour into crust.
- Place pan on baking sheet & bake at 150 C for 55 minutes.
- The cake will rise & the top will wiggle slightly when shaken. Turn off heat & let cake stand in oven for one hour (It may sink).
- Remove cake from oven & place on wire rack in a draft-free place & cool cake to room temperature.

-Topping-

- Melt chocolate in double boiler. Slowly stir in cream until mixture is smooth. Stir in flavouring.
- Pour topping over cool cake.
- Cover with cello-wrap & refrigerate overnight.
 - *This cake may be tightly covered & refrigerated up to three days.
 - *It may be frozen in the pan, tightly covered with cello-wrap & aluminum-foil. Defrost wrapped cake in refrigerator overnight.
- Three hours before serving, remove cake from refrigerator & remove side of springform.
- Garnish if desired.

Notes on Cake:

I have done my best in converting measurements, please forgive any errors
I find it unnecessary to add a garnish to the cake, the rich flavour is quite

Richer than Sin White Chocolate Cheesecake

satisfying.

For fullest flavour, this cake must be served at room temperature.

Serves up to twelve people.

cheers!

jasmine

[mara](#)

**Two Cheesecakes From: arielle@taronga.com
(Stephanie da Silva)**

Date: Wed, 18 Aug 1993 03:06:55 GMT

Gingerbread Cheesecake Swirl

**1 pound cream cheese, at room
temperature**

1/2 teaspoon vanilla extract

4 eggs

**1/2 cup plus 2 tablespoons granulated
sugar**

1/4 cup light unsulphured molasses

4 tablespoons butter, softened

1 teaspoon ground ginger

1 teaspoon cinnamon

1/4 teaspoon freshly grated nutmeg

1/8 teaspoon ground cloves

1/4 teaspoon salt

1/2 cup light brown sugar

1 1/2 teaspoons baking soda

1 cup all-purpose flour

Preheat the oven to 350F. Butter a 9 inch springform pan. In a mixer bowl, beat the cream cheese on high speed until light and smooth, about 3 minutes. With the mixer on, beat in the vanilla. Add two of the eggs, 1 at a time, beating until thoroughly blended. Gradually add the granulated sugar and beat until the mixture is light and fluffy, about 3 minutes; set aside.

In a medium saucepan, heat the molasses over low heat until bubbles begin to form around the sides. Remove from the heat and stir in the butter, 1 tablespoon at a time, until completely blended.

Scrape the molasses into a medium bowl and stir in the ginger, cinnamon, nutmeg, cloves and salt. Add the brown sugar and beat with a wooden spoon until smooth. Let cool to room temperature.

Beat the remaining 2 eggs into the gingerbread batter, 1 at a time, until well blended. Stir in the baking sode, then beat in the flour in 3 batches until completely incorporated.

Using a tablespoon, drop half the gingerbread batter in dollops into the prepared pan. Use one-fourth of the reserved cream cheese mixture to fill in the empty spaces. Dollop the remaining gingerbread batter on top of the cream cheese mounds. Fill in with another one-fourth of the cream cheese mixture. Swirl with the flat edge of a knife to marbelize the batters (be careful not to overmix). Smooth the remaining cream cheese mixture over the top.

Bake in the middle of the oven for 50 minutes, or until the top of the cake begins to crack in the center. (The cake may be lumpy since the

gingerbread rises and the cheesecake sinks). Let cool to room temperature. Remove the sides of the springform pan, cover and refrigerate. Serve chilled.

Pistachio Cheesecake

1 1/2 pounds cream cheese, at room temperature

1 1/4 cups plus 1 tablespoon sugar

3 whole eggs, at room temperature

1/4 cup finely chopped unsalted pistachio nuts

1 egg white

1/2 cup finely ground almonds

3 tablespoon apricot preserves

Preheat the oven to 275F. Butter an 8 by 3 inch cheesecake pan or springform. Chill the pan for 5 minutes, then butter it again. If using a springform, wrap the outside with foil.

In a large bowl, beat the cream cheese with an electric mixer on medium until it is very soft. Gradually beat in 1 1/4 cups of the sugar until the mixture is light and smooth, about 5 minutes.

Beat in the whole eggs 1 at a time, beating well between each addition, until the mixture is smooth and thoroughly blended. Stir in the chopped pistachios.

Turn the batter into the prepared pan and place it in a larger pan. Add enough warm water to the larger pan to reach about two-thirds of the way up the cake pan. Bake the cheesecake in the middle of the oven for 1 1/2 hours, or until set. Remove from the water bath and let the cake cool in the pan on a rack. Refrigerate until chilled, at least 4 hours or overnight.

Preheat the oven to 500F. In a medium bowl, beat together the egg white, almonds and remaining 1 tablespoon sugar until well blended, about 1 minute. Unmold the cake onto a cookie sheet, wrapping a hot wet towel around the outside of the pan if necessary. Brush or spread the almond meringue over the top and sides of the cake and bake in the upper third of the oven until golden brown, about 3 minutes. Let cool.

In a small heavy saucepan, warm the apricot preserves until melted. Press through a sieve and brush all over the cake to glaze.

[mara](#)

Icecream recipes

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[a,yl](#)

Almond Ice Cream

From: hy7754@cis.ohio-state.edu

Date: Thu, 14 Oct 93 04:35:26 GMT

1/4 cup blanched almonds
2 cups milk
2/3 cup heavy cream
3 egg yolks
1/2 cup superfine sugar
1tsp kirsch

Pound the almond into paste.

Add milk and heavy cream, mix thoroughly together.

In a saucepan, heat the almond mixture to a boil. Remove from heat.

In a bowl, mix egg yolks, sugar and kirsch for 5 minutes.

Add almond milk and mix well with wooden spoon.

Heat the mixture over low heat for 5 minutes without letting it boil. Stir continuously. Then allow it to cool.

Strain through a sieve into ice cream maker and freeze until the ice cream is thoroughly firm.

I think you can probably use instant almond paste or almond extract instead of pounding almond. Be careful that the paste or extract is sweetened or not. Also, you can add chopped fruits or nuts into the mixture. Just use your imagination and creativity.

Hope you would enjoy them!

[amy](#)

Apricot Earl Grey Ice Cream

From: arielle@taronga.com (Stephanie da Silva)

Date: Mon, 16 Aug 1993 07:27:35 GMT

1 cup dried apricots (about 6 ounces)
1/3 cup plus 2 tablespoons sugar
1 1/2 cups milk
2 tablespoons Earl Grey tea leaves
1 1/2 cups heavy cream
Pinch of salt
4 egg yolks
1 tablespoon apricot brandy or orange liqueur

In a small heavy saucepan, combine the apricots, 2 tablespoons of the sugar and 2/3 cup water. Bring to a boil over moderate heat. Reduce the heat to moderately low and simmer, uncovered, until the apricots are tender, 10 to 12 minutes.

Transfer the apricots and any remaining liquid to a food processor and puree until smooth, scraping down the sides of the bowl once or twice. Set aside.

In a heavy medium saucepan, combine the milk and tea leaves. Warm over low heat until the milk is hot. Remove from the heat and let steep for 5 minutes. Strain the milk through a fine-meshed strainer.

Return the milk to the saucepan and add the heavy cream, remaining 1/3 cup sugar and salt. Cook over moderate heat, stirring frequently with a wooden spoon, until the sugar is completely dissolved and the mixture is hot, 5 to 6 minutes. Remove from the heat.

In a medium bowl, whisk the egg yolks until blended. Gradually whisk in one-third of the hot cream in a thin stream, then whisk the mixture back into the remaining cream in the saucepan.

Cook over moderately low heat, stirring constantly, until the custard lightly coats the back of the spoon, 5 to 7 minutes; do not let boil.

Immediately remove from the heat and strain the custard into a medium bowl. Set the bowl in a larger bowl of ice and water. Let the custard cool to room temperature, stirring occasionally. Whisk in the reserved apricot puree and the brandy until blended. Cover and refrigerate

until cold, at least 6 hours or overnight.

Pour the custard into an ice cream maker and freeze according to the manufacturer's instructions.

[mara](#)

Blueberry Sherbet

From: "Erik. A Speckman" especkma@reed.edu

Date: Fri, 23 Jul 1993 14:29:38 GMT

from _Left Bank Cookbook_

Sorbet aux Myrtilles(Blueberry Sherbet)

2 pints fresh blueberries, picked over but not washed (800 g.)
2 1/2 cups sugar(500 g.)
juice of 2 lemons
1 1/4 cups cold water (3 dl.)

Puree berries with sugar, lemon juice, and water. Pour into ice cream maker and freeze according to instructions--until smooth and frozen. To preserve the fruit flavor, serve the same day.

[mara](#)

Cantaloupe Sorbet

From: greg@viewlogic.com (Gregory Larkin)

Date: Mon, 23 Aug 93 14:28:46 EDT

We made this last night and had some for dessert at lunch today. It is excellent!!

1 medium cantaloupe or other melon, seeded
1 cup simple syrup (recipe follows)
2 tablespoons fresh lemon juice
fresh berries for garnish

Cut the ripe cantaloupe fresh into chunks and puree them in a food processor to measure about 3 cups. Stir in the syrup and lemon juice. Taste carefully. If the melon is not fully ripe, you may want to add a little more syrup. Cover and freeze the fruit puree in ice cube trays [we needed 2.5 trays worth].

When frozen, place several cubes at a time into a food processor and puree until smooth. Process as many cubes as you want and enjoy! [One tray's worth of cubes was about 2 servings].

Simple Syrup

2/3 cup water
2/3 cup sugar
2 tablespoons lemon juice

Put the water and sugar in a pot and bring to a boil. Lower the heat, cover and cook at a gentle boil for 4 to 5 minutes. Make sure the sugar is completely dissolved. Add the lemon juice and let cool. Use in above recipe. Makes about 1 cup.

[mara](#)

Chocolate Ice Cream

From: hy7754@cis.ohio-state.edu

Date: Thu, 14 Oct 93 04:35:26 GMT

2.5oz (75g) Semisweet or unsweetened chocolate
1 cup (1/4 liter) light cream (single cream)
3 egg yolks
1/3 cup (75ml) sugar
1 cup heavy cream (double cream)

Rinse out a saucepan with cold water and heat the chocolate in it with light cream. Stir from time to time. Don't let the mixture boil.
In a heatproof bowl, beat egg yolks and sugar until they are thick and creamy. Slowly add chocolate mixture and stir well.
Place the bowl over a pan of simmering water and stir or gently beat the mixture until it begins to thicken. Set aside and cool.
Whip heavy cream lightly and fold it into the chocolate mixture.
Freeze in an ice-cream freezer.

[amyl](#)

Chocolate Raspberry Ice Cream

From: jojo@leland.Stanford.EDU (Joanne Spetz)

Date: Mon, 23 Aug 93 23:41:54 GMT

This is a variation of a chocolate ice cream recipe in Ben & Jerry's Ice Cream Book.

4 oz. unsweetened chocolate
1 cup milk
2 eggs
1 cup sugar
1 tsp vanilla
1 cup cream
1/2 pint raspberries
1/8-1/4 cup sugar

Melt the chocolate over very low heat. Add 1 cup milk and heat until chocolate is fully dissolved into the milk. Remove from heat and cool. Beat eggs until light and fluffy. Add sugar and beat more. Add cream and vanilla and beat more. Add chocolate mixture, beat thoroughly, and chill until cold (1-3 hours, depending on your 'fridge).

While chocolate base is freezing, mash the raspberries with the sugar, cover, and refrigerate.

When chocolate mixture is cold, freeze it in your ice cream maker. When it is about 2 minutes from being "done" (this would be at the 20 minute mark in a Donvier), add the raspberry mixture. If you add the raspberries early they will sink to the bottom. Better to add them late.

Finish freezing and enjoy.

This is some SERIOUSLY rich ice cream!

[mara](#)

Sorbets, Ices, Sherbet, Icecream

From: robert@anuenue.cba.hawaii.edu (Chu, Robert K.T.)

Date: Tue, 20 Jul 1993 22:13:24 GMT

Contents

- [Italian Ice](#)
- [Coconut Icecream](#)
- [Coconut-Gin Sherbet](#)
- [Green Tea Icecream](#)
- [Chocolate Homemade Icecream](#)

Italian Ice

General notes:

These recipes are from Harold McGee's `_The Curious Cook_,` chapter 10 ("Fruit Ices, Cold and Calculated"). Although these are just about the only recipes in the book, it's a great general reference. Other chapters investigate whether searing really keeps steaks juicy (it doesn't), how to keep guacamole and pesto from turning brown, and how to ripen persimmons. It's a great book. [Collier Books, ISBN 0-02-009801-4]

Each recipe makes two cups of Italian ice. If you want to make more or less than that, just multiply or divide the ingredients. In the column headings, "fruit" refers to juice or puree of that fruit; "lemon" means lemon juice. Make sure the sugar is dissolved before you pop these in the freezer. The traditional method is to simmer the sugar and water for a few minutes, but stirring sugar into tap water (hot or cold) works just as well. Hard ices should be stirred every 15-30 minutes in the freezer to keep crystal size down, and to minimize the formation of liquid syrup puddles.

McGee lists recipes for both "fruit" and "water" ices; the former have just fruit, lemon, and sugar, while the latter are diluted somewhat with water. I'm just listing the water ices, since the fruit ices can get expensive-- a pint of raspberries will make a quart of soft water ice, but only 1 1/3 pints of soft fruit ice. Soft ices are about twice as sweet as hard ices.

Recipes can be combined (within the same texture type) in various proportions; McGee says that blackberry-pear is pretty good. He also notes that avocado ices are a little too rich when made plain, but add a nice creamy texture when combined with other fruits (about 1:3 avocado: other fruit).

The "water" listing in the fruit column is for ices made with water-based flavours, like coffee or tea (herbal or not); wine might be a possibility. The "melon" listing isn't too clear; by process of elimination, it's for any melon that isn't cantaloupe, but I've gotten Italian-ice-like results from cutting watermelon into chunks and freezing them. You don't have to haul out other ingredients, but you do have to spit out seeds.

In the soft ice table, there're a lot of "2+" listings for tablespoons of lemon juice. More than 2 T will put a definite lemon flavor into the ice; if you're not sure about how much to use, taste the mixture before freezing.

Although I've tried to check my typing as closely as I can, I can't guarantee I didn't make any typos in the ingredient numbers. The only way you can really be sure is to buy the book. No, I don't know Harold McGee myself, but let's face it, this list is a copyright violation.

Hard ices--

	Fruit	Sugar	Lemon	Water
	-----	-----	-----	-----
apple	1 C	6 T	2 T	3/4 C
apricot	1	7	1	3/4
avocado	1	8	2	3/4
banana	1	5	2	3/4
blackberry	1	7	2	3/4
black currant	3/4	7	0	1
blueberry	1	6	2	3/4
cactus pear	1	6	2	3/4
cherry	1	5	2	3/4
cranberry	3/4	8	0	1
fig	1	5	2	3/4
gooseberry	1	6	1	3/4
grape	1	5	2	3/4
grapefruit	1	7	0	3/4
guava	1	7	2	3/4
kiwi fruit	3/4	6	0	1
lemon	1/2	8	0	1 1/4

Sorbets, Ices, Sherbet, Icecream

lime	1/2	8	0	1 1/4
litchi	1	5	2	3/4
mango	1	6	2	3/4
melon	1	6	2	3/4
cantaloupe	1	7	2	3/4
orange	1	6	2	3/4
papaya	1	6	2	3/4
passion fruit	3/4	7	0	1
peach	1	6	2	3/4
pear	1	6	2	3/4
persimmon	1	5	2	3/4
pineapple	1	5	2	3/4
plum	1	6	2	3/4
pomegranate	1	5	2	3/4
raspberry	1	7	2	3/4
red currant	1	7	1	3/4
strawberry	1	7	2	3/4
tomato	1	8	2	3/4
water	1	8	0-3	3/4

Soft ices--

	Fruit	Sugar	Lemon	Water
	-----	-----	-----	-----
apple	1 C	11 T	2+ T	1/2 C
apricot	1	12	2	1/2
avocado	3/4	14	2+	3/4
banana	1	10	2+	1/2
blackberry	1	12	2	1/2
black currant	3/4	13	0	3/4
blueberry	1	12	2+	1/2
cactus pear	1	12	2+	1/2
cherry	1	11	2+	1/2
cranberry	3/4	13	0	3/4
fig	1	10	2+	1/2
gooseberry	1	12	1	1/2
grape	1	10	2+	1/2
grapefruit	1	13	0	1/2
guava	1	12	2+	1/2
kiwi fruit	3/4	12	0	3/4
lemon	1/2	14	0	1
lime	1/2	14	0	1
litchi	1	10	2+	1/2
mango	1	12	2+	1/2
melon	1	12	2+	1/2
cantaloupe	1	13	2+	1/2

orange	1	12	2+	1/2
papaya	1	12	2+	1/2
passion fruit	3/4	13	0	3/4
peach	1	12	2+	1/2
pear	1	12	2+	1/2
persimmon	1	11	2+	1/2
pineapple	1	11	2+	1/2
plum	1	12	2	1/2
pomegranate	1	11	2+	1/2
raspberry	1	12	2	1/2
red currant	1	13	1	1/2
strawberry	1	12	2	1/2
tomato	1	13	2+	1/2
water	3/4	14	0-2+	3/4

COCONUT ICECREAM

3 1/2 dl milk (may be lowfat)
 2 1/2 dl cream
 2 1/2 dl sweetened coconut syrup
 1 tbsp fresh or dried grated coconut (optional)

Stir everything together and pour in the icecream maker. Freeze in the machine until stiff. The quantities are right for the popular Italian Caddy icecream maker which makes about 1 pint.

COCONUT-GIN SHERBET

250 g grated fresh coconut
 5 dl water
 250 g sugar
 1 tbsp gin

Simmer the grated coconut in the water for 20 minutes. Add the sugar and simmer for 5 more minutes. Cool until at room temperature. Strain, add the gin and pour in the icecream maker. Freeze in the machine until stiff.

Green Tea Ice Cream

The following is from chef Yoshi Katsumara of Chicago.

1 Quart Milk
1/2 ounce powdered Japanese Green tea
15 egg yolks
1 pound sugar
1 cup heavy cream
1 cup half and half

Bring milk to a boil. Remove from heat and add green tea. Mix well.

In a separate bowl, beat egg yolks and sugar together until they form a ribbon. Combine egg mixture and milk, then strain into a saucepan. Cook over medium-high heat until just before the mixture reaches a boil. Remove from heat and cool completely over ice water. Beat heavy cream and half and half over ice water until frothy. Pour into egg mixture and mix well. Process in ice cream maker according to manufacturer's instructions. Freeze 2-3 hours before serving.

He recommends serving with raspberry sauce of

1 1/2 pints raspberries
1 cup sugar
1 cup water

Place all in a saucepan, boil for 15 minutes, stirring occasionally. Puree in a food processor, strain and cool in refrigerator before using.

CHOCOLATE HOME MADE ICE CREAM

4 eggs
1 7/8 cups sugar
3 1/2 cups milk
4 cups whipping cream
3 tsp. vanilla
1/2 tsp. salt
1 metal can (16 oz.) Hershey's syrup

Beat eggs, add all other ingredients and mix. Freeze.

[mara](#)

Green Tea Ice Cream

From: **Eric Tschetter**

Date: Wed, 17 Nov 93 9:08:24 CST

This is a **very** rich (and delicious) green tea ice cream. The recipe is from Yoshi Katsumura (of Yoshi's Cafe here in Chicago) and appeared in the _Great Chefs of Chicago_ series.

1 quart milk
..5 ounce powdered Japanese green tea
15 egg yolks
1 pound sugar
1 cup heavy cream
1 cup half & half

Bring milk to a boil. Remove from heat and add green tea. Mix well. In a separate bowl, beat egg yolks and sugar together until they form a ribbon. Combine egg mixture and milk, then strain into a saucepan. Cook over medium-high heat until just before the mixture reaches a boil. Remove from heat and cool completely over ice water. Beat heavy cream and half & half until frothy. Pour into egg mixture and mix well. Process in an ice cream maker according to manufacturer's instructions.

[amyl](#)

COLLECTION: Icecream Vol.1 (of 1)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Thu, 12 Aug 93 09:33:44 +0200

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From: clark@silver.ucs.indiana.edu (Clovis Lark)

Source: Brazil in Barbara Karoff's paper back on latin american cuisine.
Now here is a redaction of my own:

AVOCADO ICE CREAM RECIPE

=====

(Yield: a bit more than 1 pt)

Ingredients:

- 1 pt. half and half (1 cup milk + 1 cup cream)
- 1/2 cup sugar
- 3 yolks
- 1/4 cup dark rum
- 2 ripe Haas avocados, pureed
- juice and zest of one lime.

Instructions:

First make 1 pint creme anglaise:
Heat to a simmer 1 pt. half and half and 1/2 cup sugar.

In a bowl, whisk 3 yolks.

Mix 1/3 of the hot liquid with the yolks, whisking. This warms the yolks. Now whisk the yolk mixture back into the hot liquid OFF THE FLAME. Let cool.

When cool, add flavoring:

1/4 cup dark rum
2 ripe Haas avocados, pureed
juice and zest of one lime.

Freeze in an ice cream freezer according to the manufacturer's instructions.

Notes:

As you can see, this recipe is constructed so that it is easy to add any flavoring to the basic custard. Where it asks to add flavoring, try:

Balsamic vinegar: Add 2 tablespoons balsamic vinegar.
(nutty and vanilla like, but slightly tangier. No one will even guess)

Cognac: Add 1/3 cup cognac

Passionfruit: Add 1/4 cup passionfruit puree.

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From: arielle@taronga.com (Stephanie da Silva)

BANANA SPLIT PIE
=====

Ingredients:

1 qt. vanilla ice cream, softened
1/2 cup Pineapple Preserves
Macadamia Graham Cracker Crust (see below)
Chocolate Sauce
Strawberries, sliced
1 banana thinly sliced
whipped cream

Instructions:

Prepare crust as described below.

Combine softened ice cream and pineapple preserves; mix well. Spoon into macadamia graham cracker crust. Freeze. Cut into wedges and serve with bowls of chocolate sauce, sliced strawberries, sliced bananas and whipped cream.

Macadamia Graham Cracker Crust

-
- 1/4 cup Macadamia Nuts
- 1 cup graham cracker crumbs
- 1/4 cup butter, softened
- 1/4 cup sugar

Finely chop the macadamia nuts. Combine macadamia nuts, graham cracker crumbs, butter and sugar; blend well. Press into 9-inch pie plate. Chill. Makes one 9-inch pie crust.

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From: marcy@sqwest.wimsey.bc.ca (Marcy Thompson)

BERRY SLUSH

=====

Ingredients:

- 2 quarts of fresh berries
- 1/4 cup sugar

Instructions:

Get about 2 quarts of fresh berries (raspberries or loganberries or marion berries or blackberries). Sprinkle about 1/4 cup sugar over them and let them sit for a couple hours. This will leech much of the juice out of them. Pour off the juice and press the berries through cheesecloth. Bring the liquid to a boil and reduce (stirring all the while) by about half. Freeze. This makes under a quart of slush. Since it hasn't been emulsified, it isn't as smooth as the first recipe, but the berry taste is very very intense. (You can emulsify it by cooling the liquid and adding an egg white, but this seems to cut into the taste more then you might expect.)

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From: mrwarden@phoenix.Princeton.EDU (Melissa Rhoads Warden)

Source: The Silver Palate Cookbook

BLACKBERRY ICE

=====

Ingredients:

-
- 6 cups ripe blackberries
- 1/2 cup granulated sugar
- juice of 2 lemons
- 3/4 cup Creme de Cassis (black currant liqueur)

Instructions:

-
- 1. Combine all ingredients in a heavy saucepan and set over medium heat. Cook, stirring frequently, for 20 minutes, or until all berries have burst.
- 2. Cool mixture slightly and force through a sieve or through the fine disc of a food mill. Cool the resulting puree completely.
- 3. Pour cooled mixture into a shallow metal pan (a cake tin is ideal), and set it in your freezer.
- 4. When the mixture is about half frozen, in 2 to 3 hours, remove the pan from the freezer, scrape the blackberry ice out of the pan into a bowl, and beat with a wire whisk until soft and icy parts are completely mixed. Return the ice to the pan, set it back in the freezer, and freeze completely.
- 5. The ice will be very solid. To serve, temper in refrigerator for 15 to 30 minutes before attempting to dish up.

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From: hall@Tymnet.COM (Peggy Hall)

Source: Wild About Ice Cream by Sue Spitler

BURNT CARAMEL ICE CREAM

=====
(Yields: 1 Quart or 950 ml)

Ingredients:

-
- 1 C (190 g) granulated sugar
- 1 C (240 ml) HOT water
- 4 eggs
- 1/2 C (40g) powdered sugar
- 2 C (450 ml) heavy cream
- 1 tsp vanilla extract

Instructions:

Heat granulated sugar and 1/4 C (60 ml) of the water in a large skillet on medium high heat until the sugar melts and boils, stirring occasionally.

Boil until mixture is a dark brown; remove from heat. Gradually stir in remaining 3/4 C (180 ml) water.

(I love this part, cause the syrup boils up when the hot water is added)

Cool to room temperature and set aside.

Beat eggs in a medium bowl until thick and lemon colored; gradually beat in powdered sugar.

Stir in cream and vanilla; stir in the caramel mixture. Chill. Freeze in an ice cream machine according to manufacturers directions.

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From: mrwarden@phoenix.Princeton.EDU (Melissa Rhoads Warden)

Source: The Silver Palate Cookbook

CAMPARI-ORANGE ICE
=====

Ingredients:

- 3 cups strained fresh orange juice
- 1 cup Campari
- juice of 1 lemon
- 1 cup granulated sugar

Instructions:

1. Combine ingredients in a saucepan and set over medium heat. Stir constantly until the mixture is about to boil and all the sugar is dissolved.
2. Cool to room temperature, pour into a shallow pan (an 8-inch square cake tin is ideal), and freeze.
3. The mixture will take from 3 to 6 hours to freeze and, because of its relatively low sugar content, will be very solid. To serve, set in refrigerator for 30 minutes to temper the texture slightly.

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From: mrwarden@phoenix.Princeton.EDU (Melissa Rhoads Warden)

Source: The Silver Palate Cookbook

CAPPUCCINO ICE

=====

Ingredients:

- 3 cups prepared strong coffee, made at least partially with dark roast "espresso" coffee.
- 1 cup half-and-half
- 1 cup granulated sugar

Instructions:

1. Combine ingredients in a saucepan and set over medium heat. Stir constantly until the mixture is about to boil and all the sugar is dissolved.
2. Cool to room temperature, pour into a shallow pan (an 8-inch square cake tin is ideal), and freeze.
3. The mixture will take from 3 to 6 hours to freeze and, because of its relatively low sugar content, will be very solid. To serve, set in refrigerator for 30 minutes to temper the texture slightly.

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From: especkma@romulus.reed.edu (Erik A Speckman)

CARAMEL ICE CREAM

=====

Instructions:

- 1 cup sugar
- 1 cup boiling water
- 4 cups heavy cream
- 1/2 cup sugar
- 6 egg yolks, lightly beaten
- pinch of salt
- 1 tsp. vanilla
- toasted almonds

Instructions:

In heavy pan, heat 1 cup sugar until it melts and becomes golden in color. CAREFULLY add boiling water to syrup (partially cover pan while doing this so the caramel doesn't splash on you.) Stir until dissolved.

Bring to boil and cook until thick(9-10 min.) Set aside.

In another pan scald cream. Add sugar and mix well. Pour cream slowly over egg yolks, stirring constantly. Return to saucepan and cook over medium heat, stirring constantly, until thickened.

Add salt, vanilla, and 3/4 cups of the caramel syrup(saving the rest.) Mix well. Freeze in ice cream maker according to instructions. Serve topped with remaining caramel syrup and toasted almonds.

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From: mrum@firebug.Berkeley.EDU (Marc Rumminger)

Source: Stars Desserts, by Emily Luchetti, HarperCollins (1991).

CARAMEL ICE CREAM

=====

(Yield: 1 quart)

Some comments from the cookbook author:

"Two major rules for ice cream: First, it should be full of flavor, so that, for example, ... caramel ice cream tastes like caramel. You should not have to guess the flavor; it should be evident from the first bite. Second, the texture should be rich and smooth (the addition of milk prevents it from becoming too heavy)."

Ingredients:

- 5 large egg yolks
- 1/6 t. salt
- 8 t. water
- 2/3 cup + 4 t. sugar
- 1 1/2 cups milk
- 1 1/2 cups heavy whipping cream

Instructions:

Place the egg yolks in a large mixing bowl. Add the salt and whisk until smooth. Set aside.

Combine the sugar and water in a heavy-bottomed saucepan large enough to eventually hold the milk and cream. Dissolve the sugar in the water over low heat. This may take a while. An alternative is to use the microwave, and then transfer the sugar solution to a saucepan. Increase to high heat and cook the syrup until it is golden amber colored. While the sugar is carmelizing, scald the milk and cream.

As soon as the caramel is a golden-amber color, slowly add the milk and cream, 2 T. at a time. Be very careful, as the mixture will bubble up.

Whisk the caramel cream into the eggs.

Strain and refrigerate until cold.

Freeze according to ice cream machine instructions.

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From: hall@Tymnet.COM (Peggy Hall)

CHOCOLATE ESPRESSO ICE CREAM

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Ingredients:

- 2 C heavy cream, whipped stiff
- 1/4 tsp salt
- 3/4 C chocolate syrup (ie Nestles)
- 1 whole fresh egg, slightly beaten
- 1 serving of instant coffee powder, your choice of international flavor (mocha, vienna, etc)

Instructions:

Add the salt and egg to the whipped cream. Beat until well blended. Add, folding gently, but thoroughly, the chocolate syrup and instant coffee. Freeze as is for 3 hours.

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From: Nancy M. Schnepf

CHOCOLATE HOME MADE ICE CREAM

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Instructions:

- 4 eggs
- 1 7/8 cups sugar
- 3 1/2 cups milk
- 4 cups whipping cream
- 3 tsp. vanilla
- 1/2 tsp. salt
- 1 metal can (16 oz.) Hershey's syrup

Instructions:

Beat eggs, add all other ingredients and mix. Freeze.

This is VERY good and rich.

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From: robert@anuenue.cba.hawaii.edu (Chu, Robert K.T.)

COCONUT ICECREAM
=====

Ingredients:

- 3 1/2 dl milk (may be lowfat)
- 2 1/2 dl cream
- 2 1/2 dl sweetened coconut syrup
- 1 tbsp fresh or dried grated coconut (optional)

Instructions:

Stir everything together and pour in the icecream maker. Freeze in the machine until stiff. The quantities are right for the popular Italian Caddy icecream maker which makes about 1 pint.

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From: hall@Tymnet.COM (Peggy Hall)

Source: Ice Cream and Ice Cream by Louis P. DeGouy

COFFEE ICE CREAM
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Ingredients:

- 1 can sweetened condensed milk
- 1 C very strong coffee liquid
- 1/8 tsp salt
- 1 tsp vanilla
- 1 C heavy cream, whipped stiff
- 1 egg white, stiffly beaten

Instructions:

Mix the ingredients together in the order listed above and stir well. Freeze in a refrigerator tray until mushy or about 1 short hour. Scrape bottom and sides, and beat mixture until smooth. Return to refrigerator

and freeze until firm, about 3 hours.

Comments:

I have mixed the ingredients together and just left it in a wide tupperware dish in the freezer until frozen, without the extra beating and it was just fine. This ice cream is one of my favorites. It has a smooth texture and you can vary the intensity of the flavor by how strong you make the coffee. Personally, I like it strong and will make the coffee by mixing 1 cup of a good quality, freshly ground coffee with 1 cup of hot water and letting it steep for a few minutes. Then I strain out the coffee grounds with cheese cloth or a coffee filter.

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From: dtau@ee.mu.OZ.AU (David Au)

DEEP FRIED ICE CREAM

=====

Deep fried ice cream is not something for my taste, but I just happen to know the recipe and it's very easy to make. Use ice cream of any flavor you like. Scoop and roll the ice cream into a ball, usually the size of a tennis ball. Prepare some white bread with the sides trimmed off and wrap them around the ice cream ball. Roll the ball in some beaten eggs and then in some bread crumbs. Freeze until ready to be served. When frying the ice cream, use medium to hot oil and fry it until golden brown. The frying must be done as quickly as possible before the ice cream melts. Enjoy.

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From: marcy@sqwest.wimsey.bc.ca (Marcy Thompson)

EXOTIC FRUIT ICE

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Ingredients:

- 1 large can frozen juice
- 1 can water
- 1 egg white

Instructions:

Buy one large can of frozen juice (I usually use the "exotic" varieties such as pineapple-guava-raspberry or banana-orange-passion-fruit; there are lots of these available in the US.) Thaw the juice concentrate. Add one can of water. Beat one egg white until it is foamy and mix it into

the fruit juice mixture. Freeze in your favourite ice cream maker. This makes just less than one quart of very smooth ice.

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From: especkma@romulus.reed.edu (Erik A Speckman)

FROZEN MAPLE MOUSSE

=====

(makes 7 servings)

Ingredients:

- 3/4 cup real maple syrup
- 4 egg yolks, well beaten
- 2 cups whipping cream, stiffly whipped

Heat syrup in top of double boiler. Add a little syrup to egg yolks, then stir yolks into syrup. Cook, stirring constantly, until thickened. Remove from heat and cool thoroughly. Fold mixture into whipped cream.

Spoon into mold or dessert glasses, serve chilled or frozen.

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From: arielle@taronga.com (Stephanie da Silva)

FROZEN PINEAPPLE DAIQUIRI

=====

Ingredients:

- 1 1/2 oz light rum
- 4 pineapple chunks
- 1 tblsp lime juice
- 1/2 tsp sugar
- 1 cup crushed ice

Instructions:

Combine rum, pineapple, lime juice, sugar and crushed ice in blender. Blend at low speed.

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From: kyoung@prstorm.bison.mb.ca (kyoung)

Source: McCall's Cooking School

FROZEN STRAWBERRY PARFAIT

=====

(12 servings)

Parfait

3/4 cup granulated sugar
1/2 cup water
4 egg yolks
2 pints fresh strawberries
2 cups heavy cream
1/4 cup confectioners' sugar
12 large fresh strawberries

Fondant

1 1/2 cups confectioners' sugar
3 tblsp light corn syrup
1 tblsp lemon juice
Mint leaves (optional)

Instructions:

1. One day ahead: Lightly oil an 8-cup decorative mold or bowl with vegetable oil; place in freezer. In a small saucepan, mix granulated sugar and the water. Bring to boiling, stirring until sugar dissolves; boil without stirring until syrup " spins a thread" when dropped from a spoon, about 5 minutes.
2. Meanwhile, place egg yolks in small bowl of electric mixer; beat until light and lemon-colored. Gradually add sugar syrup in a thin stream, beating constantly. Keep beating until egg yolk mixture is cool, about 5 minutes. Set bowl in larger bowl of ice water for 10 minutes to chill completely, stirring constantly.
3. In colander, under cold running water, wash 2 pints strawberries; drain; hull. Puree strawberries in blender or food processor to make 2 cups. In chilled medium-sized bowl of electric mixer, beat heavy cream and 1/4 cup confectioners' sugar until stiff. Add strawberry puree to egg yolk mixture; mix until blended.
4. Pour strawberry mixture into whipped cream. With wire whisk or rubber spatula, mix gently. To serve: invert mold over chilled serving platter; shake gently to release. If necessary, place a hot, damp cloth over mold and shake to release. Garnish with fondant-dipped strawberries and mint leaves.

Tip:

Make individual servings of this light dessert: Simply spoon strawberry

mixture into individual parfait glasses; chill, and just before serving, top each serving with a fondant-dipped strawberry.

Nutrient Analysis Per Serving:

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Calories                311 kcal
Protein                  2 g
Carbohydrates           40 g
Fat                      17 g
Cholesterol              125 mg
Sodium                   22 mg

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From: kyoung@prstorm.bison.mb.ca (kyoung)

Source: McCall's Cooking School

FRUITED ICE RING

=====

Turn your favorite punch into a sparkling delight by adding a colorful fruited ice ring. The ice ring is easy to prepare and makes a beautiful presentation. Use the fruit of your choice and, if you wish, substitute fruit juice for the water. Just be sure to coordinate the flavor and color of the juice with the ingredients of your punch.

Ingredients:

- Water
- 1/2 lb red and/or green seedless grapes, cut in small clusters
- 1/2 pint fresh strawberries
- 1 small orange, sliced, then halved
- Nontoxic leaves, such as lemon leaves or rose leaves

Instructions:

1. Pour water into a 5-cup ring mold (or any size ring mold that fits your punch bowl) to 1/2 inch below top of mold; freeze until firm, about 3 hours.
2. Arrange grapes, strawberries and orange slices decoratively on top of ice in mold. Tuck leaves between fruit, as desired. Arrange so that some fruit and leaves stand above top of mold.
3. Add enough water to fill the ring mold; freeze until firm, about 1 hour. Dip ring mold in warm water for a few seconds to loosen ice; unmold and float fruit side up in punch.

FRUITED ICE CUBES

=====

Suggested Fruits	Beverage

Lemon slices	Iced tea
Strawberries, raspberries, lemon or lime slices	Lemonade
Pineapple chunks; grapes; strawberries; raspberries; maraschino cherries; mandarin oranges; orange, lemon or lime slices	Punch
Lime slices, strawberries, raspberries	Ginger ale

Instructions:

To make fruited ice cubes, fill an ice-cube tray halfway with water; freeze until firm, about 1 1/2 hours. Place one or two pieces of desired fruit in each section of the tray. Fill with water; freeze until firm, about 1 1/2 hours. If desired, substitute lemonade or a light-colored juice for the water.

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From: hz225wu@unidui.uni-duitburg.de (Micaela "Stayka" Pantke)

FRUIT ICECREAM

=====

Ingredients:

- 500g fruit puree (pineapple, strawberries, whatever you like...)
- 0.5l purified sugar
- juice of 1 lemon
- 400-500g cream

Instructions:

Stir all the ingredients together and put into refrigerator (fast freezing compartment). Chill 2-3 hours and stir every 30 minutes to achieve a creamy consistency.

Purified Sugar:

1.5kg sugar
0.5l water

Stir sugar into water and boil with small to medium heat. Skim the foam throughout the process. When the foaming stops, the purified sugar is ready to be used once it has cooled down.

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From: ekoster@let.rug.nl (Elwin A. Koster)

FRUIT-ICECREAM
=====

Ingredients:

300 gr fruit (strawberry, plums, etc.) in very small parts
100 cc milk
50 cc whipping cream
150 gr sugar
1/2 white of an egg

Instructions:

Mix the white of the egg till it's `compact'. Mix all the other ingredients completely. Pour it in the ice-maker or any other bowl. When using an ice-maker it will be ready in 20 minutes. When you have not put it in the freezer and mix it every 5 minutes first, and after a while every 10 minutes.

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From: especkma@romulus.reed.edu (Erik A Speckman)

Source: Sundays at Moosewood Restaurant

GINGER ICE CREAM
=====

Ingredients:

1 1/4 cups milk
1 cup heavy cream
1/3 cup sugar
3 egg yolks
1 Tbsp. finely chopped crystallized ginger(I love this so I use more)

Syrup:

1/2 cup water
1/3 cup sugar
2 Tbsp. grated, peeled, fresh ginger root

In pan, simmer water, sugar, and fresh ginger 3-4 min., stirring occasionally. Set aside to cool 5 min.

Instructions:

In another pan, scald milk and cream (don't boil). Remove from heat and stir in remaining sugar and the syrup. Set aside 15 min. to let flavors blend. Then strain ginger solids from milk mixture.

Whisk in the egg yolks and crystallized ginger. Return to heat (use either double boiler or heat diffuser.) Heat gently, stirring constantly, until it becomes a thin custard. Don't allow it to simmer or boil.

Cool mixture and freeze according to instructions.

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From: rodney.j.mertz@cdc.com (Rodney Mertz)

Source: Chef Yoshi Katsumara of Chicago

GREEN TEA ICE CREAM

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Instructions:

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1 quart milk
1/2 ounce powdered Japanese Green tea
15 egg yolks
1 pound sugar
1 cup heavy cream
1 cup half and half

Instructions:

Bring milk to a boil. Remove from heat and add green tea. Mix well. In a separate bowl, beat egg yolks and sugar together until they form a ribbon. Combine egg mixture and milk, then strain into a saucepan. Cook over medium-high heat until just before the mixture reaches a boil. Remove from heat and cool completely over ice water. Beat heavy cream and half and half over ice water until frothy. Pour into egg mixture and mix well. Process in ice cream maker according to manufacturer's instructions. Freeze 2-3 hours before serving.

He recommends serving with the following raspberry sauce:

Raspberry Sauce:

-
- 1 1/2 pints raspberrys
- 1 cup sugar
- 1 cup water

Place all in a saucepan, boil for 15 minutes, stirring occassionally. Puree in a food processor, strain and cool in refrigerator before using.

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From: liberty@liberty.com (Linda/BDT Burbank, CA (aka BZ Baker@Lib))

GREEN TEA ICE CREAM

=====

(Serves 15)

Ingredients:

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- 1 quart milk
- 1/2 oz powdered japanese green tea (see note)
- 15 egg yolks
- 1 lb sugar
- 1 cup heavy cream
- 1 cup half and half

Instructions:

Bring milk to a boil. Remove from heat and add green tea. Mix well.

In a separate bowl, beat egg yolks and sugar together until they form a ribbon. Combine egg mixture and milk, then strain into a saucepan. Cook over medium-high heat until just before the mixture reaches a boil.

Remove from the heat and cool completely over ice water.

Beat heavy cream and half-and-half over ice water until frothy. Pour into egg mixture and mix well.

Process in an ice cream maker according to manufacturer's instructions.

Freeze for 2 to 3 hours (to ripen) before serving.

FRESH RASPBERRY SAUCE

=====

Ingredients:

1-1/2 pints raspberries
1 cup sugar
1 cup water

Instructions:

Place all the ingredients in a saucepan. Bring to a boil and simmer for 15 minutes, stirring occasionally to break up raspberries.

Puree mixture in a food processor. Strain and cool in the refrigerator.

Serve spoonfuls of ice cream surrounded by raspberry sauce. Garnish with raspberries and slices of Japanese pears if desired.

Note:

If you can't find powdered tea, blend regular green tea in a coffee or spice grinder until powdered.

When I first had this (at a Japanese restaurant), they garnished it with Kiwi. I thought it was mint ice cream, that is until I tasted it...talk about a big shock, it was DELICIOUS though!

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From: pattee@ucsu.Colorado.EDU (Donna Pattee)

GREEN TEA (MACCHA) ICE CREAM

=====

Ingredients:

500ml milk
5 large eggs
140g sugar
200ml heavy cream
1 tblsp green tea powder

Instructions:

1. Warm up the milk (to be "lukewarm"). Mix half the sugar and the green tea powder in a bowl, and pour half the milk slowly; stir well. Make sure the powder is completely dissolved. The milk should not be too hot--otherwise, it will ruin the color of green tea.
2. Mix egg yolks and the remaining half of sugar together; stir in the

rest of the warm milk. Heat the mixture in a double boiler (I suppose you can heat it in a havy-bottomed pan, stirring constantly to avoid burning). When the mixture is slightly thickened, add the green tea mixture.

3. Continue to cook the mixture for another 10 minutes or so (until the consistency is thicker and the color is more "transparent").

4. Remove from the heat, strain the mixture, then cool it in ice water, stirring occasionally.

5. In the mean time, whip the cream until soft peaks form (don't make it too thick).

6. Add the cream to the other mixture; mix well. Pour it into a plastic container. Chill until slightly firm, then stir the mixture once. You will get the smoother texture if you continue to stir it occasionally (the recipe says "every one hour") until you finish freezing (takes 6-7 hours).

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From: cathydo@sco.com (Cathy Downes)

HOMEMADE ICE CREAM (1)

=====

This is the tried and true recipe that has been in my family for at least 50 years.

Ingredients:

- 1 cup of granulated sugar
- 1 cup of karo light corn syrup
- 4 eggs
- 1 1/2 - 2 quarts of Half-n-Half

Instructions:

Mix the sugar and karo syrup with an electric or hand rotary beater. Add one egg at a time, mixing completely after each one. Add 1 quart of Half-n-Half and mix throughly.

Optional:

At this point you can add fresh fruit or chocolate if you like flavored ice cream.

Pour into the metal can from the ice cream maker, also put in the paddle

thing. Add enough of the 2nd quart of Half-n-Half to the fill line mark. Put the can into the outside bucket, pack chunks of ice and rock salt (do in layers of about 2" inches of ice then 2-3 handfuls of salt). Turn on the ice cream maker and let it go until done.

After it is done, remove the paddle and scrap off the ice cream, put the lid back on and pack more ice and salt up over the top and let it sit for 2-3 hours (OPTIONAL)

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From: cathydo@sco.com (Cathy Downes)

HOMEMADE ICE CREAM (2)

=====

Ingredients:

- 1/2 cup granulated sugar
- 2 tsp vanilla
- 1 cup whole milk
- 1 cup whipping cream

13-16 oz empty/clean coffee can (or similiar type)

2-3 lb empty/clean coffee can (or similiar type)

Instructions:

Mix all ingredients in the smaller can and seal with lid. Tape the lid with masking tape, all around the length of the can.

Place the smaller can in the larger can and pack ice and salt around the smaller can. (about 1 inch of ice then a handful of salt until just to the top of the small can). Put the lid on the larger can.

Lay the can on its side and roll it back and forth between two people a short distance, about 4 feet. Continue this for 7 minutes. It is important that the rolling not stop and that the rolls are steady and even.

After 7 minutes, open the larger can and take the tape/lid off the smaller can. Stir the "ice cream" and scrap off the frozen part off the sides, mixing it all in together. Seal up the smaller can again.

Add more ice and salt to bring the level up to the top of the can, seal up the larger can again. Roll for another 7 minutes, and it's done.

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From: ag311@cleveland.freenet.edu (Carol Conti-Entin)
(Carol Conti-Entin, 2878 Chadbourne Road, Shaker Heights, OH 44120-2215)

HOMEMADE ICE CREAM (VANILLA)

=====

Ingredients:

- 1 T cornstarch
- 6 C milk (we've gone from whole down to 1%...a negligible difference)
- 1+1/2 C sugar
- 4 eggs
- 1/2 t salt
- 4 C whipping cream (which is why the milk's fat %age doesn't matter)
- 1 T pure vanilla extract

Instructions:

Mix cornstarch to a thin, smooth paste with a little of the milk. Combine with 4 C of the milk and all the sugar, and cook in top of double boiler over boiling water, with occasional stirring, for 20 minutes. Remove from heat. Beat eggs until light colored; gradually stir into the hot mixture and return to heat. Cook 2 minutes longer, stirring constantly. Cool, pour through a strainer into your ice-cream-maker's canister, and add the remaining ingredients, stirring well. [If you want to throw in crushed fruit or other extras, now's the time.] Once the lid's on the canister, follow your usual ice-rock_salt-cranking routine. Makes ~ 4 quarts.

Notes:

- 1) I usually pour the final 2 C milk, salt, whipping cream, and vanilla extract into the canister and have it sitting in the 'fridge while I cook the rest of the mixture.
- 2) Once everything's cooked and in the canister, you don't have to crank it right away, so the cooking part can be done way ahead of time.
- 3) With our hand-cranked maker [cranking until it's extremely hard to turn the crank], the stuff emerges at a easy-to-slide-down-your-throat consistency. We like to finish making it before the dinner guests arrive, then keep it in the freezer until time for dessert, at which point the consistence seems ideal. By the next morning, it's much harder than store-bought-with-preservatives varieties.

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From: dd194@cleveland.Freenet.Edu (Mirjam Dorn)

ICECREAM W/O A MAKER

=====

Ingredients:

- 250 ml heavy cream
- 1 cup sugar
- 4 eggs, separated
- your favorite flavoring

Instructions:

Whip the cream until it's almost stiff. Add the sugar a bit at a time while continually whipping, till really stiff. Add the egg yolks one at a time.

At this time, add the flavoring. I frequently use pureed fruit, instant vanilla pudding and mini chocolate chips, jello powder, etc. A big hit at a recent party was chocolate shavings and Grand Marnier (NOTE: Alcohol gives the ice-cream a "soft freeze" quality).

Whip the egg whites until stiff, then fold into the mixture. Pour into a freezer container (like Tupperware, etc.), put it in the freezer, and forget about it until about 6 hours later when it's ready. If you really want to trouble yourself, you can take it out halfway through and re-whip it to add more air and give it more volume, but I rarely do this anymore and it still comes out fine.

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From: maryk@locutus.ac.BrockU.CA (Mary Kudreikis)

ICED COFFEE

=====

Ingredients:

- 1/4 cup instant coffee
- 1/4 cup sugar or equivalent of sweetener
- 1/4 cup hot water

Instructions:

Mix the above ingredients until coffee and sugar is dissolved. Add 4 cups cold milk. Shake well in blender or milk shake maker. Serve over ice chips.

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From: sfisher@megatest.com (Scott Fisher)

ICED COFFEE

=====

SCOTT & KIM'S EASY EVERYDAY ICED COFFEE

=====

Instructions:

1. Fight over who has to get out of bed first to make the coffee.
(Normally the one who doesn't have to make the coffee has to get up to make a bottle for the littlest kid, but that will change.)
2. Gulp down a cup each before I have to bolt out the door to get to work.
3. Let the rest of the pot cool on the counter by attending to your regular morning chores.
4. Pour over ice.

Note: you can omit Step 3 but if you do, you run the risk of having your iced coffee be too weak.

CAFE SUA DA (VIETNAMESE ICED COFFEE)

=====

Ingredients:

3 tsp ground espresso
2-3 tblsp sweetened condense milk
water
ice cream

Instructions:

1. Put 3 teaspoons of ground espresso into a Vietnamese coffee maker (available at Asian groceries). Screw the lid down tight.
2. Put 2 to 3 tablespoons of sweetened condensed milk into the bottom of a coffee cup, and put the Vietnamese coffee maker on the cup.
3. Put 1 tablespoon of boiling water on top of the screw-lid, then unscrew it till bubbles come out of the holes in the screw-lid and drops of coffee start trickling into the cup. Then fill the maker to just below the top and put the cover on it.
4. Try to ignore the coffee maker for the next 20 minutes, or however

long it takes to drip.

Note: you can cut the time to brew by unscrewing the screw-lid a few turns, but this affects strength; stronger, richer coffee takes longer than weaker coffee.

5. When the water has all dripped through the coffee, stir the coffee to mix with the sweetened condensed milk. Pour over ice. Try not to drink it too quickly... it tastes like melted coffee ice cream.

If you cannot find a Vietnamese coffee maker, you can get much the same effect by using espresso or coffee made in a plunger pot. But if you're the kind of person who likes fountain pens, SU carburettors, and generally messing about with things to no particular point or benefit, the Vietnamese coffee makers can be terribly relaxing. They are a living example of the difference between tweak, twiddle and frob. No matter how much you tweak or twiddle with it, you end up just frobbing it.

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From: lim@merck.com

Source: Harold McGee's The Curious Cook, chapter 10 ("Fruit Ices, Cold and Calculated"). [Collier Books, ISBN 0-02-009801-4]

ITALIAN ICE CREAM
=====

Each recipe makes two cups of Italian ice. If you want to make more or less than that, just multiply or divide the ingredients. In the column headings, "fruit" refers to juice or puree of that fruit; "lemon" means lemon juice. Make sure the sugar is dissolved before you pop these in the freezer. The traditional method is to simmer the sugar and water for a few minutes, but stirring sugar into tap water (hot or cold) works just as well. Hard ices should be stirred every 15-30 minutes in the freezer to keep crystal size down, and to minimize the formation of liquid syrup puddles.

McGee lists recipes for both "fruit" and "water" ices; the former have just fruit, lemon, and sugar, while the latter are diluted somewhat with water. I'm just listing the water ices, since the fruit ices can get expensive-- a pint of raspberries will make a quart of soft water ice, but only 1 1/3 pints of soft fruit ice. Soft ices are about twice as sweet as hard ices.

Recipes can be combined (within the same texture type) in various proportions; McGee says that blackberry-pear is pretty good. He also notes that avocado ices are a little too rich when made plain, but add a

nice creamy texture when combined with other fruits (about 1:3 avocado: other fruit).

The "water" listing in the fruit column is for ices made with water-based flavours, like coffee or tea (herbal or not); wine might be a possibility. The "melon" listing isn't too clear; by process of elimination, it's for any melon that isn't cantaloupe, but I've gotten Italian-ice-like results from cutting watermelon into chunks and freezing them. You don't have to haul out other ingredients, but you do have to spit out seeds.

In the soft ice table, there're a lot of "2+" listings for tablespoons of lemon juice. More than 2 T will put a definite lemon flavor into the ice; if you're not sure about how much to use, taste the mixture before freezing.

Although I've tried to check my typing as closely as I can, I can't guarantee I didn't make any typos in the ingredient numbers. The only way you can really be sure is to buy the book. No, I don't know Harold McGee myself, but let's face it, this list is a copyright violation.

HARD ICES

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	Fruit	Sugar	Lemon	Water
	-----	-----	-----	-----
apple	1 C	6 T	2 T	3/4 C
apricot	1	7	1	3/4
avocado	1	8	2	3/4
banana	1	5	2	3/4
blackberry	1	7	2	3/4
black currant	3/4	7	0	1
blueberry	1	6	2	3/4
cactus pear	1	6	2	3/4
cherry	1	5	2	3/4
cranberry	3/4	8	0	1
fig	1	5	2	3/4
gooseberry	1	6	1	3/4
grape	1	5	2	3/4
grapefruit	1	7	0	3/4
guava	1	7	2	3/4
kiwi fruit	3/4	6	0	1
lemon	1/2	8	0	1 1/4
lime	1/2	8	0	1 1/4
litchi	1	5	2	3/4
mango	1	6	2	3/4
melon	1	6	2	3/4
cantaloupe	1	7	2	3/4
orange	1	6	2	3/4
papaya	1	6	2	3/4
passion fruit	3/4	7	0	1

peach	1	6	2	3/4
pear	1	6	2	3/4
persimmon	1	5	2	3/4
pineapple	1	5	2	3/4
plum	1	6	2	3/4
pomegranate	1	5	2	3/4
raspberry	1	7	2	3/4
red currant	1	7	1	3/4
strawberry	1	7	2	3/4
tomato	1	8	2	3/4
water	1	8	0-3	3/4

SOFT ICES

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	Fruit	Sugar	Lemon	Water
	-----	-----	-----	-----
apple	1 C	11 T	2+ T	1/2 C
apricot	1	12	2	1/2
avocado	3/4	14	2+	3/4
banana	1	10	2+	1/2
blackberry	1	12	2	1/2
black currant	3/4	13	0	3/4
blueberry	1	12	2+	1/2
cactus pear	1	12	2+	1/2
cherry	1	11	2+	1/2
cranberry	3/4	13	0	3/4
fig	1	10	2+	1/2
gooseberry	1	12	1	1/2
grape	1	10	2+	1/2
grapefruit	1	13	0	1/2
guava	1	12	2+	1/2
kiwi fruit	3/4	12	0	3/4
lemon	1/2	14	0	1
lime	1/2	14	0	1
litchi	1	10	2+	1/2
mango	1	12	2+	1/2
melon	1	12	2+	1/2
cantaloupe	1	13	2+	1/2
orange	1	12	2+	1/2
papaya	1	12	2+	1/2
passion fruit	3/4	13	0	3/4
peach	1	12	2+	1/2
pear	1	12	2+	1/2
persimmon	1	11	2+	1/2
pineapple	1	11	2+	1/2
plum	1	12	2	1/2
pomegranate	1	11	2+	1/2
raspberry	1	12	2	1/2

red currant	1	13	1	1/2
strawberry	1	12	2	1/2
tomato	1	13	2+	1/2
water	3/4	14	0-2+	3/4

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: mrwarden@phoenix.Princeton.EDU (Melissa Rhoads Warden)

Source: The Silver Palate Cookbook

LEMON ICE
=====

Ingredients:

-
- 2 cups strained fresh lemon juice
 - 2 cups water
 - 2 cups granulated sugar

1. Combine lemon juice with water in a small saucepan. Stir in the sugar.
2. Set saucepan over moderate heat. Bring to a boil, stirring constantly, then remove from heat and cool to room temperature.
3. Pour the lemon mixture into a shallow pan (an 8-inch square cake tin is ideal) and set it in your freezer.
4. The ice will be ready in 3 to 6 hours, depending on the efficiency of your freezer. Because of the high sugar content, this ice will usually be soft enough to serve, so you may as well make it in advance of the day you'll be needing it.

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: ekoster@let.rug.nl (Elwin A. Koster)

LEMON-ICECREAM
=====

Ingredients:

-
- 150 gr sugar
 - 200 cc whipping cream
 - 200 cc milk
 - a little salt
 - juice of about 3 lemons.

Instructions:

Mix the white of the egg till it's `compact'. Mix all the other ingredients completely. Pour it in the ice-maker or any other bowl. When using an ice-maker it will be ready in 20 minutes. When you have not put it in the freezer and mix it every 5 minutes first, and after a while every 10 minutes.

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From: Bob Jewett

Source: Gourmet, March 1982, pg. 38

LEMON PARFAITS

=====

(Serves: 6-8)

Ingredients:

- 1/2 cup strained lemon juice
- 1 tblsp grated lemon rind
- 3 large eggs, separated into whites and yolks
- 1 cup granulated sugar
- pinch of cream of tartar
- pinch of salt
- 1 cup well chilled, heavy cream
- 3 tblsp confectioners sugar
- slivered lemon rind for garnish

Instructions:

1. In a small heavy saucepan, combine the lemon juice, grated lemon rind, the egg yolks and 1/2 cup of the granulated sugar. Beat the mixture until it is well combined. Cook over moderate heat, stirring constantly, until it thickens. Do not let the mixture boil. Transfer the mixture to a large bowl and let cool.
2. In a bowl, beat the egg whites with the cream of tartar and a pinch of salt until they hold soft peaks. Add the remaining 1/2 cup of granulated sugar, 1 tablespoon at a time, beating. Beat the meringue until it holds stiff peaks.
3. Fold the meringue into the lemon mixture.
4. In a chilled bowl, beat the heavy cream until it holds soft peaks. Beat in the confectioners sugar and bet the mixture until it holds stiff peaks.

5. Fold the whipped cream into the lemon/meringue mixture.
6. Divide the mixture among 8 ounce parfait glasses. Chill the glasses in the freezer for 2 hours.
7. Garnish the deserts with the slivered lemon rind and serve.

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From: arielle@taronga.com (Stephanie da Silva)

LILIKOI AND PINEAPPLE ICE

=====

Ingredients:

- 2 cups lilikoi (passion fruit) pulp
- 2 cups pineapple pulp
- 3/4 cup sugar
- 2 egg whites

Instructions:

Strain lilikoi pulp and reserve seeds. Place all the ingredients in a food processor and process until well blended. Pour the mixture into a metal or plastic bowl and freeze. When frozen, break up the ice and place a small amount at a time into the food processor. When whipped and frothy, return to the bowl and freeze again. This mixture will not freeze hard and solid, so it will be easy to scoop out to serve. Sprinkle a few of the reserved seeds over the top of the ice when it is served or they may be added when the ice is returned to the freezer for the second time.

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From: hall@Tymnet.COM (Peggy Hall)

Modified recipe from "Ice Cream and Ice Cream Desserts" by Louis P. DeGouy

MOCHA MOUSSE ICE CREAM

=====

Ingredients:

- 2 C heavy cream, whipped stiff
- 1/4 tsp salt
- 3/4 C chocolate syrup (like Hershey's Fudge sauce)
- 1 whole fresh egg
- 1 individual serving International Coffee instant powder

Instructions:

To the heavy cream whipped with the salt, add the slightly beaten whole fresh egg and beat until well blended. Add, folding gently, but thoroughly, the chocolate and instant coffee. Freeze in a tupperware bowl for 3 hours.

Notes:

Add the salt after the cream has been whipped stiff.

This ice cream is VERRRRY smooth and delicious. It was originally a recipe for chocolate mousse ice cream and called for a generous 3/4 C chocolate sauce, but I ran out and added the instant coffee (mocha flavor) to intensify the flavor.

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From: marcia@netcom.com (Marcia Bednarczyk)

Source: The Bergen Record (A NJ newspaper)

OLD FASHIONED VANILLA ICECREAM

=====

Ingredients:

- 1 large egg
 - 1 c half and half
 - 3/4 cup sugar
 - 1 tbsp vanilla extract
 - 3 c heavy cream
- (note: sometimes I do this as 1 c half and half, 2 c cream)

Instructions:

Put the egg, 1 c half and half, sugar, and vanilla in a blender and blend on medium speed until the mixture is smooth and sugar is dissolved. Slowly add the 3 c cream and continue blending until mixture is smooth, about 30 seconds. Transfer the mixture to ice cream machine and freeze according to manufacturer's directions. Makes slightly more than 1 qt.

Notes:

Hints on freezing with ice and salt: if the ice cream is not getting hard in 20-30 minutes, it's always been my experience that there is a problem with the ice-salt mixture, and almost always it's that you are

using too little salt. Start the canister chilling with the ice and salt before you make the above mixture, to give it a good head start. Be sure to use LOTS of salt; the salt is what lowers the temperature to make the ice cream mixture freeze. If the ice is melting and the ice cream still isn't hard, add more ice and more salt.

If you are making ice cream with alcohol in it (the above serves as a great base for Kahlua Chip), I've found it useful to put the alcohol in when the ice cream is almost done. The alcohol interferes with the freezing process, so adding it later seems to help. Same with small solids like chocolate chips; putting them in late gets them evenly distributed, rather than all at the bottom. --

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: connally@vms.cis.pitt.edu (Kate Connally)

Source: "Howard Johnson's Presents Old Time Ice Cream Soda Fountain Recipes or How to Make a Soda Fountain Pay" (originally published in 1903)

PEACH OR STRAWBERRY ICE CREAM
=====

Basic Ingredients:

- 4 c. milk
- 4 eggs, beaten
- 2 c. sugar
- 1/2 t. salt
- 2 c. heavy cream
- 2 T. vanilla

Instructions:

Prepare sliced peaches or strawberries and sprinkle with sugar and allow to set until the make juice. Use enough fruit to make about 1 qt. of fruit puree. Put fruit and juice into blender and coarsely puree. You should have about 1 blender full or about 1 qt. Add fruit puree to the custard mixture which has been cooled or chilled overnight in the refrigerator. (I always make the custard the day before and put in refrigerator. I prepare the fruit and let it sit overnight in the refrigerator as well.) This recipe assumes you have a 1 gallon freezer. The freezer can should never be filled more that 3/4 full because the ice cream expands as it freezes and it will overflow if the can is too full.

You can also make raspberry ice cream but don't use as many raspberries (probably 2 cups of puree is enough) as they have a much more intense

flavor.

Actually you can add just about any fruit you would like to try but these are all the ones I have tried.

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From: arielle@taronga.com (Stephanie da Silva)

PINEAPPLE ICE

=====

Ingredients:

- 1 cup sugar
- 2/3 cup water
- 1 fresh pineapple
- 1/3 cup fresh lime juice
- 1 large egg white

Instructions:

Combine sugar and water in a saucepan over meduim heat; stir until sugar dissolves and syrup begins to simmer. Chill. (I assume you're supposed to take it off the heat, first).

Cut pineapple in half, lengthwise, leaving crown intact. Remove fruit from both halves, leaving 1/2-inch of fruit inside the rind. Remove core and cut fruit into 1-inch chunks. Place pineapple halves in large plastic bags and freeze until ready to use.

In a food processor with metal blade in place, add pineapple chunks and process until pineapple is smooth and uniformly pureed. You should have about 2 cups puree. Add chilled syrup and lime juice. Process 10 seconds. Place mixture in metal tray or bowl and partially freeze. With metal blade in place, place spoonfuls of partially thawed pineapple mixture in bowl of processor. Mix by turning processor on and off about 8 times, then process about 2 minutes until completely blended, smooth and fluffy. With machine running, add egg white through feed tube. Process 1 minute. Refreeze. Spoon into pineapple shells and serve.

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From: spp@zabriskie.berkeley.edu (Steve Pope)

SAFFRON ICE CREAM

=====

Ingredients:

 1 1/2 cups half-and-half
 1 egg
 1/2 gram saffron, chopped fine
 brandy
 1/3 cup sugar

Instructions:

 Soak the saffron in a very small amount of brandy (enough to cover it) for one hour. Boil the egg for exactly 45 seconds. Combine all ingredients and refrigerate for 1/2 hour. Then follow the usual procedure for your ice-cream maker (I did this using the smallest model Donvier).

Result:

 Serves about 3 people. The saffron flavor was very pronounced -- you would not want to increase the amount of saffron from the above, and could probably get by with less.

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From: arielle@taronga.com (Stephanie da Silva)

STRAWBERRY AVOCADO PARFAIT
 =====

Ingredients:

 2 avocados, seeded, peeled and cubed
 6 large fresh or thawed frozen strawberries
 1/2 cup strawberry flavoured yogurt
 1 tblsp orange juice concentrate
 1 tsp brown sugar
 Shredded coconut, optional

Instructions:

 Place strawberries in a bowl; lightly mash with fork. Add avocado cubes and gently mix together. Spoon strawberry/avocado mixture into four long-stemmed wine glasses. Combine yogurt, orange juice concentrate and brown sugar in a small bowl. Drizzle yogurt mixture over strawberries and avocado and sprinkle with coconut.

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From: ekoster@let.rug.nl (Elwin A. Koster)

VANILLA ICECREAM

=====

Ingredients:

- 100 gr sugar
- 200 cc whipping cream
- 200 cc milk
- 1 pouch vanilla suger
- 1/2 white of an egg
- a little salt

Instructions:

Mix the white of the egg till it's `compact'. Mix all the other ingredients completely. Pour it in the ice-maker or any other bowl. When using an ice-maker it will be ready in 20 minutes. When you have not put it in the freezer and mix it every 5 minutes first, and after a while every 10 minutes.

This is the basic-recipe I use, e.g. to make `walnut-cream' add about 150 gr. crushed walnuts or any other nuts. (very good with a warm orange sauce).

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: connally@vms.cis.pitt.edu (Kate Connally)

Source: "Howard Johnson's Presents Old Time Ice Cream Soda Fountain Recipes or How to Make a Soda Fountain Pay" (originally published in 1903)

VANILLA ICE CREAM

=====

Ingredients:

- 4 c. milk
- 4 eggs, beaten
- 2 c. sugar
- 1/2 t. salt
- 4 c. heavy cream
- 2 T. vanilla

Instructions:

Warm the milk and then add the eggs, sugar, and salt. Stir constantly until the mixture reaches a temperature of 155 F. or until it coats the back of the spoon. Remove from heat, stir in cream and vanilla.

Continue stirring occasionally until the mixture has cooled to about 90 F. This will take about 5 minutes if done over ice. Turn into the freezer can and freeze.

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[mara](#)

Ice Cream Christmas Pudding

From: arielle@taronga.com (Stephanie da Silva)

Date: Mon, 23 Aug 1993 02:03:06 GMT

Was flipping through the Australian cookbook Manda gave me (was out of flour but I have self-rising flour and a lot of Australian recipes use self-rising flour but I was also out of eggs, so when I went to the store to get eggs, I got flour too and I'm just rambling so just ignore me).

Anyhow, I always find some neat recipe in this cookbook every time I look through it. This one is fun cause it has lots of weird Australian ingredients in it.

1 jar (275 g) seedless maraschino cherries
2 tablespoons Cherry marnier
1 tub (2 litres) vanilla ice cream
100 g packet (3 1/2 oz) round white marshmallows
1 violet crumble bar, chopped (whot? not crumbled?)
200 g (7 oz) Vienna almonds, finely chopped
1 cherry ripe, chopped

Drain the cherries and reserve the liquid. Put cherries into a small bowl and add cherry marnier (don't be tempted to add too much liqueur as it will stop the ice cream from freezing). Soak overnight. Next day, remove the ice cream from the freezer to soften. Cut marshmallows into quarters and add to the cherries. Transfer the ice cream into a large mixing bowl. Stir through all the remaining ingredients plus sufficent reserved cherry liquid to colour the ice cream a pretty pale pink (add a few drops of pink colour if necessary). Put the mixture into a lamington tin and freeze until firm. Cover with two thicknesses of foil and store in freezer until Christmas day. Cut into squares. Serves 8.

[mara](#)

Ice Cream Recipes

From: ekoster@let.rug.nl (E.A. Koster)

Date: Tue, 27 Jul 1993 08:56:39 GMT

I recently saw some recipes for ice-cream, I know some too, so I'll post here. I am sorry knowing not that much english `cooking-terms' but I hope you can understand...

Contents

- [Vanilla Icecream](#)
- [Lemon-Icecream](#)
- [Fruit-Icecream](#)

Vanilla Icecream

100 gr. sugar
200 cc. whipping cream
200 cc. milk
1 pouch vanilla suger
1/2 white of an egg
a little salt

Mix the white of the egg till it's `compact'.

Mix all the other ingredients completely.

Pour it in the ice-maker or any other bowl.

When using an ice-maker it will be ready in 20 minutes. When you have not put it in the freezer and mix it every 5 minutes first, and after a while every 10 minutes.

This is the basic-recipe I use, e.g. to make `walnut-cream' add about 150 gr. crushed walnuts or any other nuts. (very good with a warm-orange sauce).

Lemon-Icecream

150 gr. sugar
200 cc. whipping cream
200 cc. milk
a little salt
juice of about 3 lemons.

Use same method as described above.

Fruit-Icecream

300 gr. fruit (strawberry, plums, etc.) in very small parts
100 cc. milk
50 cc. whipping cream
150 gr. sugar
1/2 white of an egg

Use same method as described above.

Eet smakel ijk, Elwin [mara](#)

Instant Fruit "Ice Cream"

From: hyler@ast.saic.com (Buffy Hyler)

Date: Thu, 12 Aug 1993 19:49:23 GMT

Source: Weight Watchers Favorite Recipes

Ingredients:

1 packet (1 serving) reduced-calorie vanilla dairy drink mix,
prepared according to package directions
1 cup frozen strawberries (no sugar added)
1/4 tsp vanilla extract

Directions:

In blender container process dairy dring, adding a few frozen strawberries at a time until all berries have been processed and mixture is smooth, scraping down sides of container as necessary. Add extract and process just to combine; spoon into dessert dish and serve immediately.

Makes 1 serving

Each serving proveds: 1 Milk Exchange, 1 Fruit Exchange

Per serving: 127 calories; 7 g protein; 0.2 g fat; 25 g carbohydrate;
174 mg calcium; 3 mg sodium; 0 mg cholesterol

[mara](#)

Lavender Ice Cream

From: arielle@taronga.com (Stephanie da Silva)

Date: Thu, 19 Aug 1993 04:43:26 GMT

1 1/4 cups plus 2 tablespoons sugar
1 tablespoon plus 2 teaspoons lavender flowers
3 cups milk
3 tablespoons creme fraiche or heavy cream
1 vanilla bean, split lengthwise
6 egg yolks

In a small heavy saucepan, combine 2 tablespoons of the sugar, 1 1/2 tablespoons of the lavender and 1 1/2 teaspoons of water. Cook over moderate heat, stirring constantly, until the sugar dissolves and the mixture forms a dry mass, 2 to 3 minutes. Transfer to a plate to cool, then grind to a fine powder in a spice grinder; set aside.

In a large heavy saucepan, combine the milk, creme fraiche, vanilla bean and remaining 1 1/4 cups sugar and 1/2 teaspoon lavender. Cook over moderate heat, stirring frequently, until the sugar dissolves and the mixture is hot, about 8 minutes. Remove from the heat, cover and let steep for 15 minutes. Strain the milk through a fine-mesh sieve and return to the saucepan.

In a large bowl, whisk the egg yolks until blended. Gradually whisk in one-third of the warmed milk mixture in a thin stream, then whisk the mixture back into the remaining milk in the saucepan. Stir in the reserved lavender powder.

Cook over moderately low heat, stirring constantly, until the custard lightly coats the back of a spoon, 5 to 7 minutes. Do not let boil.

Immediately remove from the heat and strain the custard into a medium bowl. Set the bowl in a large bowl of ice and water and let cool to room temperature, stirring occasionally. Cover and refrigerate until cold, at least 2 hours or overnight.

Pour the custard into an ice cream maker and freeze according to the manufacturer's instructions.

[mara](#)

1 cup sugar
1 cup light corn syrup
2 cups water
1 tsp grated lime peel
3 avocados, seeded, peeled and mashed
2 tblsp lemon juice
1 tblsp lime juice
Fresh raspberries and crisp cookies, optional

Instructions:

Bring sugar, corn syrup and water to boil in large saucepan. Remove from heat; stir in lime peel. Cool 50 to 60 minutes. Blend avocados and lemon and lime juice in blender or food processor until smooth. Add cooled sugar mixture; blend until thoroughly combined. Pour into 13 x 9 x 2 inch pan or 2 smaller pans so depth is about 1/2 inch. Freeze 1 hour. Remove sorbet from freezer, beat 2 to 3 minutes until light and creamy. Pour back into pan; cover with plastic wrap and freeze until firm, about 4 hours. Serve sorbet with fresh raspberries and crisp cookies.

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From: Jerry Young

BANANA-STRAWBERRY SORBET

=====

Ingredients:

2 ripe bananas
2 tblsp lemon juice
1.5 cups frozen (unsweetened) strawberries.
0.5 cups apple juice

Instructions:

Cut the bananas into quarter-inch slices, coat with the lemon juice, place on a cookie sheet, and freeze.

After the bananas are frozen, puree them with the remaining ingredients in the appliance of your choice (my cuisinart had to work pretty hard, but it was very entertaining for the son to watch strawberries become sorbet.)

Serve immediately in chilled cups. Leftovers don't freeze well, but they make a nice flavoring for homemade yogurt.

Lots of substitutions are possible.

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: especkma@romulus.reed.edu (Erik A Speckman)

Source: The Whole Chile Pepper Book

The Yellow Wax Hot peppers were developed from the mild Banana pepper. They are somewhat hotter than the Banana pepper. The pepper adds a little heat to the frozen fruit juices.

CITRUS PEPPER SORBET
=====

- 3 Yellow Wax Hot peppers, stems and seeds removed, chopped
- 1 3/4 cups water
- 1 1/4 cups sugar
- 3 large oranges, peeled with segments removed from dividing membrane
- 2 Tbsp. dark rum
- 4 Tbsp. fresh lemon or lime juice
- 3 Tbsp. light corn syrup

Instructions:

In pan combine 1 1/4 cups of the water with the sugar. Heat until sugar dissolves. Bring to boil, remove from heat, and cool to room temperature. Refrigerate 2 hrs.

Puree remaining ingredients with the 1/2 cup of water. Refrigerate 2 hrs.

Stir sugar mixture into fruit and freeze according to instructions.

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From: robert@anuenue.cba.hawaii.edu (Chu, Robert K.T.)

COCONUT-GIN SHERBET
=====

Ingredients:

- 250 g grated fresh coconut
- 5 dl water
- 250 g sugar
- 1 tbsp gin

Instructions:

Simmer the grated coconut in the water for 20 minutes. Add the sugar and simmer for 5 more minutes. Cool until at room temperature. Strain, add the gin and pour in the icecream maker. Freeze in the machine until stiff.

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From: hammond@odin.scd.ucar.edu (Steve Hammond)

Source: Mary Copeland at the Cooking School of the Rockies

LEMON SORBET

=====

(yield 1.5 quarts)

Ingredients:

- 2 C. sugar
- 3 C. water
- 1.5 C. freshly squeezed lemon juice
- finely grated zest of 2 lemons (yellow part only)
- 1 tsp. vanilla extract.

Instructions:

Put the water followed by the sugar in a medium sauce pan. The order is important so that no sugar gets stuck to the bottom of the pan. Raise the heat to high and boil the mixture for one minute. Remove the pan from the heat and add the remaining ingredients. Chill mixture thoroughly in refrigerator. Churn the mixture in an ice cream maker following the manufacture's instructions.

RASPBERRY SORBET

=====

(yield 1 quart)

Ingredients:

- 2.5 C. Raspberry puree (2-3 pints fresh or 2 bags frozen, unsweetened)
- 2 C. simple syrup (recipe below)

Instructions:

Puree the raspberries. Pass through a medium mesh sieve and then a fine

sieve (we used a conical sieve called a chinois) to remove seeds. You can use a wooden spoon to force the pulp through. Combine puree and syrup and freeze in ice cream maker according to manufacturer's instructions.

CHOCOLATE SORBET

=====

(yield 3 cups)

Ingredients:

- 7 oz best quality bittersweet or semi sweet chocolate,
finely chopped
- 2 C. water
- 1 C. sugar

Instructions:

Place water followed by sugar in medium sized sauce pan. Stir to combine and cook over medium heat until sugar has dissolved. Increase the heat to high and bring the sugar and water syrup to a boil. Meanwhile, place the chocolate in a heatproof bowl large enough to accommodate chocolate and the sugar and water mixture. When the syrup comes to a boil, remove it from the heat and pour it directly on to the chocolate*. Shake the bowl gently to be sure that some of the syrup gets to the bottom of the bowl. Set mixture aside for 5 minutes. Then, stir the mixture with a whisk until all the chocolate is completely melted. Chill the mixture by stirring over a bowl of ice water or placing it in the refrigerator and stirring occasionally. Next, put in ice cream maker without ice and churn for a few minutes to break up any solids. This assumes you have the type that needs ice and rock salt. If you don't have this type, mix well before putting in machine to break up the solids. Finally, add ice and continue according manufacturers instructions.

Note:

If you add the chocolate to the mixture in the pan you can burn the chocolate or make it grainy. Instead, add the hot liquid to the bowl with the chocolate.

PINEAPPLE SORBET

=====

(yield 1 quart)

Ingredients:

- 3 C. pineapple puree*

3/4 C. simple syrup
3/4 tsp. fresh lemon juice
pinch salt

Instructions:

Combine all ingredients, chill, and freeze in ice cream maker according to manufacturer's instructions.

*Note:

This was made by peeling and coring fresh pineapple and then pureeing in a food processor or blender. The puree should be strained through a medium sieve for best texture. It will take an average of 1.5 pineapples to make 3 cups. You can use canned pineapples but get ones canned in natural juices with no sugar added.

ESPRESSO GRANITA

=====

(yield 4 cups)

Ingredients:

4 C. cold, strong espresso
1.5 C. superfine sugar

Instructions:

Stir the sugar and espresso together until the sugar is completely dissolved. Pour this mixture into a shallow dish, such as a 8"x8" baking pan. Place the pan in the freezer. After 30 minutes stir the mixture, using a fork, to mix all the ice crystals that have formed around the edges into the rest. Repeat this every 30 minutes until the whole mixture is frozen in slushy grains. This will take 6-8 hours. It is best served when ready as the ice crystals freeze together when left overnight. It is crunchy and has a coarser texture than a sorbet but tastes wonderful.

SIMPLE SYRUP

=====

(yield 3 Cups)

Ingredients:

2.5 C. sugar
2 C. water

Instructions:

Add water first and then the sugar to a medium saucepan and boil for one minute. Remove from heat and store in a clean glass or plastic container in the refrigerator.

Hints:

Chill your sorbet before putting into the ice cream maker. It helps the flavors to blend.

If you are going to keep the sorbet for more than a day after you make it, it is important to get the sugar content correct. Too much sugar and it won't stay frozen properly and too little sugar and it will be too hard and crunchy. One way to test the sugar content in a fruit sorbet is to wash a raw egg and float it in the mixture. You have the right amount of sugar if enough of the egg floats above the sorbet such that an area about the diameter of a US nickel is visible. If a lot less shows above the sorbet then you need to add more sugar. If a lot more than a nickel size portion of the egg floats then you need to add some more fruit. This is a rule of thumb. There are instruments that measure it precisely but they are very expensive. Again, it isn't really necessary unless you intend to keep you sorbet for more than a day or so.

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From: especkma@reed.edu (Erik A Speckman)

Source: The Way to Cook

This can be served with candied citrus peel.

FRESH GRAPEFRUIT SHERBET

=====

(2 quarts)

Ingredients:

- 3-4 lrg. pink grapefruit (enough for 1/2 cup zest and 1 cup juice)
- 2 1/2 cups sugar
- 4 cups water
- 2 egg whites, beaten into foam with 1/8 tsp. salt
- 1 cup iced aquavit (2 hrs. in freezer)

Instructions:

Puree half the zest for sherbet. (Reserve remaining to be candied.) Cut grapefruit segments from dividing membranes. Add enough juice to

segments to make 1 quart--no water. Proceed with recipe and serve with spoonful of iced kirsch.

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From: especkma@reed.edu (Erik A Speckman)

Source: The Way to Cook

This can be served with candied citrus peel.

FRESH LEMON SHERBET

=====

(2 quarts)

Ingredients:

- 4-6 lrg. lemons (enough for 1/2 cup zest and 1 cup juice)
- 2 1/2 cups sugar
- 4 cups water
- 2 egg whites, beaten into foam with 1/8 tsp. salt
- 1 cup iced aquavit (2 hrs. in freezer)

Instructions:

Pulverize zest with 1 cup of the sugar in food processor for 2 min., then add 1 1/2 cups of the water and pulverize 2 min. more. In pan, combine zest with remaining sugar, bring to simmer and swirl pan until sugar dissolves. Remove from heat. Add juice and remaining water, and chill. Whisk in egg whites and freeze according to instructions.

Pour a big spoonful of iced aquavit over each serving.

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From: especkma@reed.edu (Erik A Speckman)

Source: The Way to Cook

This can be served with candied citrus peel.

FRESH ORANGE SHERBET

=====

(2 quarts)

Ingredients:

- 5-6 lrg. navel oranges

2 1/2 cups sugar
1 quart orange juice
2 egg whites, beaten into foam with 1/8 tsp. salt
1 cup iced aquavit (2 hrs. in freezer)

Instructions:

Puree only half the zests with sugar. (Reserve the rest to be candied.)
Complete the sherbet and serve with spoonful of iced orange liqueur.

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From: especkma@romulus.reed.edu (Erik A Speckman)

Source: Betty Rosbottom's Cooking School Cookbook

HONEYDEW SORBET

=====

Ingredients:

1 large (6 lbs.) ripe honeydew melon
1/2 cup sugar syrup
6 Tbsp. fresh lime juice
6 thin lime slices for garnish
6 sprigs fresh mint for garnish

Syrup:

1/2 cup water
1 cup sugar

Instructions:

For syrup, combine water and sugar in pan. Stir over medium heat until
sugar dissolves. Increase heat and bring to boil. Boil without
stirring for 5 minutes. Cool syrup, then cover and refrigerate until
needed.

Peel, seed, and chop melon. Puree in food processor(about 4 cups.) In a
bowl mix puree, sugar syrup, and lime juice. Freeze in ice cream maker
according to instructions. Then freeze in freezer 2-3 hours to firm it
up. Garnish with lime slice and mint.

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From: Sandee.Eveland@p0.f116.n114.z1.fidonet.org (Sandee Eveland)

cup.

SUGAR SYRUP

=====

Ingredients:

2 lb. superfine sugar
4 C water

Instructions:

In a large saucepan bring sugar and water to a gentle boil. Reduce heat until bubbles break surface. Simmer 10 minutes. Remove from heat; cool before using or storing.

Comments:

Sugar syrup is quickly made. When cooled, the syrup can be refrigerated in a covered glass or plastic container for 2-3 weeks. This amount is sufficient for at least 4 recipes.

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: jhv@acpub.duke.edu (Joseph Vilas)

Source: Ben & Jerry's Homemade Ice Cream & Dessert Book [Workman Publishing, New York, 1987]. The book is (c) 1987 by Ben Cohen, Jerry Greenfield, and Nancy J. Stevens. This recipe is reprinted without permission.

RASPBERRY SORBET

=====

The combination of red wine and raspberries is so stupendous that we always drizzle a little extra wine on top of each scoop. A generous shot of Chianti over raspberry sorbet creates a truly synergistic effect.

Ingredients:

3/4 pound fresh raspberries
1 1/2 cups sugar
Juice of 1/2 lemon
1/4 cup dry red wine
1/4 cup light corn syrup
1 cup cold water

Instructions:

1. Combine the raspberries, sugar, and lemon juice in a mixing bowl. Refrigerate covered at least 1 hour.
2. When ready to freeze, add the red wine, corn syrup, and water and stir gently until blended.
3. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.

Makes 1 quart.

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: viejones@ubvmsb.cc.buffalo.edu (Michael A. Jones)

Source: Food and Wine.

RED WINE-RASPBERRY SHERBET

=====

Serve this sherbet with sweetened mixed berries, sliced peaches or a scoop of vanilla ice cream.

4 servings

Ingredients:

- 2 1/2 cups water
- 2 cups fruity red wine, such as red Zinfandel or Beaujolais
- 3/4 cup plus 2 tablespoons of sugar
- 1/2 pint raspberries

Instructions:

Bring water, wine and sugar to a boil. Lower the heat and gently simmer until reduced to 3 cups, about 20 minutes. Transfer the wine syrup to a large bowl and stir in the raspberries. Let cool, then cover and macerate in the refrigerator for at least 3 hours or overnight. Using slotted spoon, transfer the raspberries to a food processor and puree. Strain the puree into the macerating liquid and stir to combine. Pour into an ice cream maker and freeze according to the manufacturer's instructions. Serve the sherbet at once or transfer to a chilled container, cover tightly and freeze for up to 3 days.

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: especkma@romulus.reed.edu (Erik A Speckman)

Source: Left Bank Cookbook

SORBET AU CASSIS

=====

(Black Currant Sherbet)

Ingredients:

- 1 quart fresh black currants, or frozen or canned (1 l.)
- juice of 3 lemons
- 1 cup + 2 Tbsp. sugar (225 g.)
- 3/4 cup water (1.8 dl.)
- Creme de cassis (optional)

Instructions:

Puree black currants and combine with lemon juice, sugar, and water. Freeze according to instructions until smooth, firm, and frozen. If desired, pour 1 Tbsp. creme de cassis over each serving.

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From: especkma@romulus.reed.edu (Erik A Speckman)

Source: Left Bank Cookbook

SORBET AU CHAMPAGNE

=====

(Champagne Sherbet)

Ingredients:

- 1 bottle brut champagne
- juice of 3 lemons
- 1 cup + 2 Tbsp. sugar (225 grams)
- 4 Tbsp. marc de champagne (optional)

Instructions:

Combine ingredients and freeze according to ice cream maker instructions for about 15 minutes or until smooth and frozen. Spoon into frosted champagne flutes and serve immediately.

The alcohol will cause this to take longer to freeze. Marc de champagne is a brandy made from the remnants of the grapes pressed for champagne.

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From: especkma@reed.edu (Erik A Speckman)

Source: Left Bank Cookbook

SORBET AUX MYRTILLES

=====

(Blueberry Sherbet)

Ingredients:

- 2 pints fresh blueberries, picked over but not washed (800 g.)
- 2 1/2 cups sugar (500 g.)
- juice of 2 lemons
- 1 1/4 cups cold water (3 dl.)

Puree berries with sugar, lemon juice, and water. Pour into ice cream maker and freeze according to instructions--until smooth and frozen. To preserve the fruit flavor, serve the same day.

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: especkma@romulus.reed.edu (Erik A Speckman)

Source: Sundays at Moosewood Restaurant

SORBET CARIBE

=====

Ingredients:

- 2 very ripe bananas, sliced and frozen
- 3 ounces pineapple juice
- 3 ounces frozen pineapple juice(use ice cube tray)
- 2 Tbsp. shredded unsweetened coconut

Instructions:

Puree everything in food processor until smooth. Serve immediately.

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

From: Sandee.Eveland@p0.f116.n114.z1.fidonet.org (Sandee Eveland)

STRAWBERRY SORBET

=====

Tiramisu

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COLLECTION: Tiramisu

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Tue, 27 Jul 93 13:14:56 +0200

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Mascarpone Torte With Espresso Sauce (Ronda Eikenberry)

From: Ronda.Eikenberry@f319.n105.z1.fidonet.org (Ronda Eikenberry)

(12 servings [x 6 for a full sheet pan])

"An updated version of the traditional Tiramisu, guilded with an espresso sauce"

Torte:

1 1/2" thick layer classic genoise or a 9" diameter sponge cake
1/4 c hot strong espresso coffee- with some added rum
2 Tblsp sugar
9 yolks
1 c sugar
1 1/2 lbs. masarpone cheese (an Italian cream cheese), at room temperature
1 1/2 c chilled whipping cream

Espresso Sauce:

1/4 c hot strong espresso coffee \ Combine together

3 Tblsp sugar /
1 c chilled whipping cream--stiff peaks, fold into coffee/sugar mixture

Instructions:

Garnish the top of the torte with unsweetened cocoa powder sifted on top of the torte.

Line bottom of a 9" springform pan with 2 1/2" up the sides with genoise layer.

Combine espresso and 2 Tblsp sugar in small bowl. Stir until sugar dissolves. Cool. Brush over genoise. DO NOT DRENCH THE GENOISE/SPONGE LAYER!!!!

Combine yolks & 1c sugar in large metal bowl. Set over a pan of simmering water, and whisk until just warm to the touch, about 3 minutes.

Remove & using a mixer, beat yolks until pale yellow and tripled in volume, about 5 minutes. Fold in mascarpone cheese. Whip cream to stiff peaks in another bowl. Gently fold into yolk mixture. Pour over genoise that has been brushed with the espresso, & smooth the top.

Cover with plastic wrap, freeze until firm, about 6-8 hours.

Repeat the layers until you have a layer of (starting on the bottom when plated)

genoise, cheese, genoise, cheese

This dessert can be prepared 3-7 days in advanced (and boy does it!!!!)

Soften in referigartor for 30 minutes to release the sides. Sift cocoa on the top and serve.

Note:

You can make a creme anglaise or make pastry cream and then dilute it down with whipping cream and pool it on the plate and then put the Tiramisu on top of the sauce.

Tirami Su (Jon Rowe)

From: Jon Rowe

Ingredients:

1 egg yolk
1 tbs sugar
1 tsp vanilla sugar --- or 2 drops vanilla essence

250g (9oz) mascarpone cheese --- or use cream cheese
170ml (3/4 cup) strong black coffee
1 tbs coffee liqueur
12 Savoiardi biscuits --- or thin trifle sponges
1-2 tbs unsweetened cocoa powder

Instructions:

Put egg, sugar, vanilla in a bowl and mix gently to a creamy consistency. Add mascarpone and fold to obtain a cream.

Put coffee in a bowl with liqueur. Dip biscuits for a second in coffee mixture, so they absorb enough liquid to just remain firm and in one piece.

In 4 separate dishes, build up alternate layers of biscuit and mascarpone, starting with biscuit, finish with cheese.

Dust each one with cocoa.

Put in fridge to chill and set (about an hour?).

Tiramisu (Deborah Norin)

From: kuehn@sound.esm.rochester.edu (Deborah Norin)

Source: Balducci's in New York City

Ingredients:

24 ladyfingers, toasted in a 375-degree oven for 15 minutes
2 cups espresso coffee, cooled
6 eggs, separated
3 to 6 tbl sugar, to taste
1 pound mascarpone
2 tbl Marsala wine
2 tbl Triple Sec
2 tbl brandy
2 tbl orange extract
8 ounces bittersweet chocolate, finely chopped

Instructions:

Arrange the ladyfingers on a plate and lightly soak them with the cooled espresso. Put half of the soaked ladyfingers in one layer in a rectangular serving dish. While the ladyfingers are soaking, beat the egg yolks with the sugar until the yolks turn pale in color. Add the mascarpone, the liquors, and the extract, and stir gently.

In a separate bowl, beat the egg whites with a wire whisk until they are stiff. Gently fold the whites into the mascarpone mixture.

Use half of this mixture to make a layer on top of the ladyfingers in the serving dish. Sprinkle with half of the chopped chocolate. Repeat the procedure with another layer of soaked ladyfingers, the mascarpone mixture, and chocolate. Cover with tin foil and refrigerate for at least 1 hour before serving.

Tiramisu (Lynn Z. Schaeffer)

From: lzsndt@ritvax.isc.rit.edu (Lynn Z. Schaeffer)

Ingredients:

Lady finger cookies
6-8 oz. marscaponi cheese or cream cheese
1/2 cup cooled espresso coffee
1/2-3/4 cup chopped semisweet chocolate
4 Tbsp butter
3 eggs separated
1/2 cup sugar
1/2 cup sweet Marsala wine
Whipped cream or Cool-Whip

Instructions:

Melt chocolate in butter, set aside to cool slightly. Whip the egg yolks until light. Add sugar and beat over a double boiler until it is slightly thickened, fluffy, and light. Slowly add the Marsala wine, whipping all the while. (You now have Zabbaoni (sp?).

Fold in the chocolate mixture. Set aside. Beat egg whites to stiff peaks, then fold into the the chocolate until just blended.

In separate bowl, whip the marcaponi cheese while slowly adding the espresso coffee. Add about 2 Tbsp. of sugar to it. (I didn't do this but think it would be a good idea).

Line the bottom of a pretty glass bowl with the ladyfingers. Layer the cheese mixure over it, then the chocolate, then a layer of whipped cream; repeat twice. End with whipped cream and dust lightly with cocoa.

Refrigerate several hours.

Tiramisu (Paul Gavazzi)

From: Paul Gavazzi, Ottawa University, Canada

Ingredients:

6 eggs
6 Tbls sugar
500 gr Mascarpone
250 ml Whipping Cream
a Bag of Ladyfingers

Instructions:

Beat the 6 egg yolks together and then gradually add the 6 tablespoons of sugar (The more you beat this the better, try getting a light lemon color). Add and mix the Mascarpone cheese. Beat the whites to firm peaks, add to the egg-cheese mix. Beat the whipping cream firm... Add it also to the mix. Your filling is ready.

Brew some really strong coffee (Espresso) ~around, put in a soup dish and then add some Marsala (Italian sweet liquor, i guess that sherry would do) to taste. Soak ladyfinger to half, (2 at a time) then press together to remove excess coffee(The lady fingers shouldn't be too soft). Put a layer of soaked fingers in a rectangular container. Add a thick layer of cheese mix, and continue until no more mix or fingers remain. Sprinkle with powdered cocoa and refrigerate for at least 6 hours before eating.

Tiramisu (Stephanie da Silva)

From: arielle@taronga.com (Stephanie da Silva)

Ingredients:

500 g Marscapone Galbani cheese
4 egg yolks
2 egg whites
5 espresso cups of strong coffee
cocoa powder
200 g loeffel biscuits
2 shots amaretto or brandy
5 tbsp sugar

Instructions:

- 1. Cool coffee.
2. Beat egg yolks with sugar till white and thick.

3. Beat egg whites till stiff in a separate bowl.
4. Put yolk mixture into white and beat GENTLY till thick.
5. Add amaretto, then cheese, and GENTLY beat together.
6. Dip biscuits into coffee and put into bottom of 9"x11" pan.
7. Then put cheese mixture on top.
8. Then sprinkle some cocoa powder on top.
9. Repeat steps 6-8 for another layer or two.
10. Refrigerate overnight!

This has been a smash hit dessert for me every time. The cheese I have to buy at an Italian cheese shop or International cheese shop and the loeffel biscuits I get at a Hungarian Deli.

Tiramisu (Todd Smith)

From: tsmith@cs.tamu.edu (Todd Smith)

(Italian for "pick me up")

Ingredients:

300 g Savoiardi biscuits (or lady fingers)
450 g Mascarpone cheese
3 egg whites
5 egg yolks
150 g sugar
a cup (or two) of cold coffee
1/2 an espresso cup of brandy
bitter cocoa

Instructions:

Mash the egg yolks and sugar until creamy; then mix in the cheese. Add the brandy and mix well until you have a homogeneous cream. Beat the whites separately until stiff peaks form, and then blend those in with the first mixture. This is what is used for the cream layers. The layers in between will be lady fingers dipped in the cold coffee. Probably the best number of layers is five (three cream, two lady finger, alternating). Then sprinkle cocoa on the top and refrigerate for at least 2-3 hours.

Other notes of interest: American cooks might not be used to using ingredients measured in grams (I wasn't). The Mascarpone should be

labeled in grams; for the lady fingers, you can pretty much see how many are needed for two layers; and for the sugar, I used an empty 150 g Mascarpone container for the 150 g of sugar and it came out fine, so I guess the densities of Mascarpone cheese and sugar are at least close. The mixing can be done with a fork (perhaps a blender would be fine too). One bad thing is that the tiramisu doesn't have a whole lot of solidity; it tends to expand to fill up the space it is in, so you probably don't want to leave it for a long time in a container that is too big for it. But it tastes wonderful -- I hope it comes out good for you.

Tiramisu 1 (David Malecki)

From: dramalecki@electrical.watstar.uwaterloo.ca (David Malecki)

Ingredients:

24 ladyfingers, split lengthwise
3/4 cup espresso coffee, cooled
6 eggs, separated
6 tbls sugar
14 ounces mascarpone cheese
2 tbls brandy
8 ounces bittersweet chocolate, chopped or coarsely grated

Instructions:

Heat oven to 375 degrees. Arrange ladyfingers on a baking sheet and bake until toasted golden, 5 to 10 minutes.

Arrange half the ladyfingers in a 2 or 2 1/2 inch deep oval or rectangular serving dish. Brush lightly with espresso.

In a large mixing bowl, beat egg whites at high speed with electric mixer until they are stiff. Set aside. In a small mixing bowl, beat egg yolks and sugar at medium speed with electric mixer until thick and lemon colored. Add mascarpone and brandy. Stir gently.

Gently fold egg whites into the mascarpone mixture. Spread half the mixture on the ladyfingers in the serving dish, then sprinkle with half the chocolate. Repeat layers of lady-fingers, mascarpone mixture and chocolate.

Tiramisu 2 (David Malecki)

From: dramalecki@electrical.watstar.uwaterloo.ca (David Malecki)

Ingredients:

3 egg yolks
3 tbs superfine sugar
1 1/3 cups Marsala or brandy
1/4 c very strong espresso coffee
8 oz mascarpone cheese, room temperature
1/2 cup cream
1 egg white
4 oz ladyfingers

Instructions:

Make a zablione by beating the egg yolks and sugar in the top of a double boiler until ivory colored. Add 1/3 cup liquor and whisk over gently simmering water until the mixture begins to thicken. Let cool.

Stir the coffee into the mascarpone. Whip the cream to soft peaks. Beat the egg white until stiff. Fold the egg white into the zabaglione. Dip the lady fingers into the remaining liquor and arrange in a single layer in the bottom of a 9 in. bowl. Cover them with half the mascarpone, then half the zabaglione and half the cream. Repeat the layers, finishing with the cream. Refrigerate for several hours before serving.

Tiramisu 3 (David Malecki)

From: dramalecki@electrical.watstar.uwaterloo.ca (David Malecki)

(Yield: 10-12 servings)

Ingredients:

6 egg yolks
1 1/4 cups sugar
1 1/4 cups mascarpone cheese
1 3/4 cups whipping cream
3/4 cup water
2 tsp instant coffee granules
1 1/2 Tbl brandy
2 (3-ounce) packages ladyfingers

Garnishes: piped whipped cream, grated unsweetened chocolate

Instructions:

Combine eggs and sugar in top of double boiler; beat at medium speed of an electric mixer until thick and lemon colored. Bring water to a boil; reduce heat to low, and cook 8-10 minutes, stirring constantly. Remove fr from heat. Add mascarpone, and beat until smooth.

Beat whipping cream in a medium bowl until soft peaks form; fold into cheese mixture.

Combine water, coffee granules, and brandy; brush on cut side of lady fingers. Line sides and bottom of a trifle bowl or 3-quart souffle dish with 36 lady fingers; pour in half of filling. Layer remaining ladyfingers on top. Garnish if desired; cover and chill 8 hours.

Tiramisu 4 (David Malecki)

From: dramalecki@electrical.watstar.uwaterloo.ca (David Malecki)

Ingredients:

6 eggs, separated
1 1/4 cups granulated sugar
1 1/2 cups mascarpone cheese substitute
24 lady fingers, split lengthwise
3/4 cup hot water
2 t instant coffee granules
1/4 C + 2 T brandy
1 2/3 cups whipping cream, whipped
4 oz. bittersweet chocolate, coarsely grated
3 T cocoa powder
Extra whipping cream for garnish

Instructions:

Arrange half the lady fingers in the bottom of a 9 x 13 pan. Mix hot water with coffee granules and 2 T. brandy. Pour 1/2 this mixture gently over lady fingers. Set aside.

Make a zablione by beating the egg yolks and sugar in the top of a double boiler until ivory colored. Add 1/4 C. brandy and whisk over simmering water until the mixture starts to thicken - 8-10 minutes. Let cool a little. Stir constantly while cooking.

Carefully mix zablione with mascarpone cheese. It will appear to be quite liquid. Whip the egg whites until very stiff and fold into zablione/mascarpone mixture.

Pour 1/2 zablione mixture over the lady fingers, which have been soaking up the coffee/brandy mixture. Top with 1/2 whipped cream. Sprinkle with 1/2 of cocoa powder and 1/2 of grated chocolate.

Place balance of lady fingers on top of this to create a second layer. Pour remaining coffee mixture carefully over these lady fingers. Then repeat layers; zablione, whipped cream, cocoa powder and grated

chocolate. Cover with plastic wrap and refrigerate till set. It is best if left over-night. When ready serve, decorate with piped-on whipped cream around the edges and more chocolate and/or cocoa powder if desired. Yield 10-12 servings, depending on the size you cut them. It is quite rich so you might consider smaller sized pieces.

Note:

You can substitute Marsala wine for the brandy if you prefer and like the taste of Marsala.

Mascarpone cheese is sold in Italian delis, cheese shops and speciality food markets. It is somewhat difficult to find and very expensive (i.e. from \$9.95 per pound). From January 1991 Southern Living Magazine comes this substitute for mascarpone.

Mascarpone Cheese Substitute

16 oz cream cheese (2 8 oz. packages)
1/3 cup sour cream
2 ounces (1/4 cup) whipping cream

Blend three ingredients well.

Tiramisu' alla Milanese (Jacopo Andreose)

From: Jacopo Andreose, Institute of Neurophysiology, University of Oslo, Norway

(4 Servings)

Tiramisu means something in between "pick me up" and "pull me up" due to the high concentration of energetic ingredients. Nevertheless is not recommended before any kind of sports.

Ingredients:

100 g dark chocolate
500 g Mascarpone cheese (if you can't find it try with creme fraiche, but please don't use sour cream instead):
3 eggs
250 g Savoiardi cookies (if you don't find them try with some other porous, egg containing biscuits)
300-400ml dark coffee (doesn't have to be espresso, but please no Nescafe)
3-4 Tblsp sugar (depending on how sweet you like it, but not more than 3-4 Tblsp)
50-100 ml Marsala wine (not easy to find and not compulsory)

Ingredients:

Place mascarpone, the yellow of the eggs and sugar in a bowl and then whip until it gets homogeneous and thick (you could use an electrical

whipper). Dip quickly one by one the savoiardi cookies in freshly prepared hot coffee (mixed with marsala in the alcoholic version) and place them in another glass bowl (better a flat one) in one or more layers depending upon the size of the bowl. Pour the mascarpone sauce on such layers and cover the whole sauce with chocolate dust (make it as fine as you can). Place at 4 !C for at least two hours and serve after an italian dinner.

Tiramisu - Italian Cheese Charlotte (Scott Rose)

From: rose@cs.wisc.edu (Scott Rose)

Source: Pizza Today, February 1990; copied without permission.

Ingredients:

24 firm ladyfingers
2 cups espresso, cooled
6 eggs, separated
2 tbl granulated sugar
1 lb mascarpone
4 tbl brandy, rum, or bourbon
2 tbl triple sec
cocoa powder

Instructions:

Heat oven to 350 degrees. Arrange the ladyfingers on a baking sheet and toast them for maybe fifteen minutes. Put the espresso in a wide bowl and soak each ladyfinger briefly. Arraunge half the ladyfingers in a rectangular serving dish. In another bowl, beat the egg yolks with the sugar until the combo turns pale yellow. Add the mascarpone, brandy, and triple sec; stir to combine. In a separate bowl, beat the whites until stiff. Fold whites into the mascarpone mixture. Layer half the mixture atop the ladyfingers in the serving dish. Add another layer of ladyfingers, followed by the remaining mixture. Dust liberally with cocoa. Cover and refrigerate at least one hour before serving. Yields twelve to sixteen servings.

Tiramisu Variant (Simona Nass)

From: simona@Panix.Com (Simona Nass)

Ingredients:

1 lb. mascarpone cheese, really fresh
1 large can dark cherries (pitted) in syrup (at least 1 cup liquid)
1/4 cup granulated sugar

2 T rum, plus
1/3 cup rum mixed with water and a little extra granulated sugar
24 ladies' fingers or biscotti all'uovo cookies (avail. at Italian specialty shops--sizes vary, but this assumes the fairly large ones)

Instructions:

Blend cheese, 1/4 cup granulated sugar and 2T rum together. Divide into 3 equal parts.

Put 8 biscuits side by side in loaf pan that's at least large enough to accomodate them. Pour 1/3 of the canned dark cherry juice over the biscuits, distributing evenly. Layer 1/3 of the cheese mixture over the biscuits.

Put another 8 biscuits side by side over the cheese mixture. Soak this layer of biscuits with the rum mixture. Layer another third of the cheese mixture over the biscuits.

Put another 8 biscuits side by side over the cheese mixture. Soak this layer of biscuits with the remaining 2/3 cup of canned dark cherry syrup. Layer the final third of the cheese mixture over the biscuits.

Garnish with the extra cherries. Chill for several hours for best results, though we never manage to wait that long.

[mara](#)

Tiramisu'

From: sabini@acsu.buffalo.edu (george j sabini)

Date: Sat, 14 Aug 1993 07:41:40 GMT

- o 4 or 5 eggs
 - o 1 kilo or 2 pounds of mascarpone cheese
 - o Espresso coffe
 - o Two standard size packs of Savoiradi Cookies (aka Ladyfingers)
 - o Strega Liquor (although most any will liquor is ok)
 - o bakers unsweetened choclate.
 - o 4-6 tablespoons of sugar if cookies heavily sugar coated, else 8.
-
- o Make sure the bowls are clean. Rinse, and then let dry.
 - o Separate the egg white & yolks.
 - o Beat the egg whites. You should beat *15* minutes by hand or ~3.5 - 5 by machine. You should have about 20 - 30 times your original volume.
 - o Put sugar in egg yolks. Beat them. You've beat enough when the color becomes light lemon instead of orange.
 - o Put the mascarpone in the egg whites stir until well mixed. Put yolks in too. Beat again. It must become very homogenous in texture and thick enough that it will barely drip off the beater.
 - o Lay a thin layer into the casserole dish.
 - o Mix the espresso coffee & liquor (3-1) ratio. Take cookies & dip them into the coffe/liquor. (just long enough that they absorb all the way thru, but don't get mushy. Place them one by one, on top of the thin layer of mix in the casserole dish. When completed with one layer, cover with more mix. Do another layer (two to three layers of cookies is just right).
 - o Grate the bakers choclate (almost to a powder). Cover evenly (& pretty heavily)

Refrigerate one night , then eat!!!!!!!!!!

no cooking!

[mara](#)

Tiramisu

From: "Vrushali P. Ranadive" vr0g+@andrew.cmu.edu

Date: Sun, 26 Sep 1993 19:59:27 -0400

Here's a recipe for Tiramisu I got off this newsgroup a while back. Enjoy.

from Balducci's in New York City

24 ladyfingers, toasted in a 375-degree oven for 15 minutes
2 cups espresso coffee, cooled
6 eggs, separated
3 to 6 tablespoons sugar, to taste
1 pound mascarpone
2 tablespoons Marsala wine
2 tablespoons Triple Sec
2 tablespoons brandy
2 tablespoons orange extract
8 ounces bittersweet chocolate, finely chopped

Arrange the ladyfingers on a plate and lightly soak them with the cooled espresso. Put half of the soaked ladyfingers in one layer in a rectangular serving dish. While the ladyfingers are soaking, beat the egg yolks with the sugar until the yolks turn pale in color. Add the mascarpone, the liquors, and the extract, and stir gently.

In a separate bowl, beat the egg whites with a wire whisk until they are stiff. Gently fold the whites into the mascarpone mixture.

Use half of this mixture to make a layer on top of the ladyfingers in the serving dish. Sprinkle with half of the chopped chocolate. Repeat the procedure with another layer of soaked ladyfingers, the mascarpone mixture, and chocolate. Cover with tin foil and refrigerate for at least 1 hour before serving.

[amyl](#)

Tiramisu

From: ainslie@software.mitel.com (Steve Ainslie)

Date: Tue, 28 Sep 1993 11:39:45 -0400

Here is a copy of a recipe I pulled off the net a while ago. Credits to the original poster.

From: simona@Panix.Com (Simona Nass)

My sister and I made Tiramisu and varied the recipe somewhat. Details below.

1 lb. mascarpone cheese, really fresh
1 large can dark cherries (pitted) in syrup (at least 2/3 cup liquid)
1/4 cup granulated sugar
2T rum, plus
1/3 cup rum mixed with water and a little extra granulated sugar
24 ladies' fingers or biscotti all'uovo cookies (avail. at Italian specialty shops--sizes vary, but this assumes the fairly large ones)

Blend cheese, 1/4 cup granulated sugar and 2T rum together. Divide into 3 equal parts.

Put 8 biscuits side by side in loaf pan that's at least large enough to accomodate them. Pour 1/3 of the canned dark cherry juice over the biscuits, distributing evenly. Layer 1/3 of the cheese mixture over the biscuits.

Put another 8 biscuits side by side over the cheese mixture. Soak this layer of biscuits with the rum mixture. Layer another third of the cheese mixture over the biscuits.

Put another 8 biscuits side by side over the cheese mixture. Soak this layer of biscuits with the remaining 1/3 cup of canned dark cherry syrup. Layer the final third of the cheese mixture over the biscuits.

Garnish with the extra cherries. Chill for several hours for best results, though we never manage to wait that long. Hope you like it. -S.

[amyl](#)

Apple Fantasy Dessert

From: morrissey@stsci.edu (Mostly Harmless)

Date: Wed, 25 Aug 1993 01:19:39 GMT

2/3 c. flour
3 tsp baking powder
1/2 tsp salt
2 eggs
1 c. granulated sugar
1/2 c. brown sugar
3 tsp vanilla or rum or bourbon
3 c. diced apples

Beat eggs, add sugar and vanilla and beat well. Add dry ingredients and mix. Dump in apples and stir until evenly distributed. Put in a deep baking dish or souffle dish. Bake 45 minutes at 350. Serve warm.

[mara](#)

Apple and Prune Cobbler with Buttermilk Biscuit Crust

From: arielle@taronga.com (Stephanie da Silva)

Date: Tue, 17 Aug 1993 10:00:51 GMT

2 pounds firm cooking apples
1 cup pitted prunes (about 8 ounces)
1/2 cup walnut pieces, coarsely chopped
1/2 cup plus 1 tablespoon sugar
1/2 teaspoon cinnamon
2 tablespoons all-purpose flour
2 tablespoons fresh lemon juice
Buttermilk Biscuit Dough
1 tablespoon milk or buttermilk

Peel, halve and core the apples. Slice each half into 5 or 6 wedges, from stem to blossom end. Slice each prune into 3 or 4 strips. In a large bowl, combine the apples, prunes and chopped walnuts.

Preheat the oven to 375F. In a bowl, combine 1/2 cup of the sugar, the cinnamon and the flour. Toss with the fruit and nut mixture. Pour the filling into a 1 1/2 quart shallow baking dish, sprinkle on the lemon juice and dot with the butter.

On a lightly floured surface, roll the Buttermilk Biscuit Dough a little less than 1/4 inch thick, slightly larger than the baking dish. Transfer the dough to the top of the filling and trim any overhang even with the rim of the dish. Flute the edge of the dough at the rim. Slash 4 or 5 vent holes about 1 inch long in the center of the crust. Paint the dough with the milk and sprinkle with the remaining 1 tablespoon sugar.

Bake the cobbler for 30 minute, or until the dough is baked through and deep golden and the filling is beginning to bubble. Let the cobbler cool on a rack. Serve warm or at room temperature.

Buttermilk Biscuit Dough

3/4 cup all-purpose flour
3/4 cup cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
4 tablespoons cold butter
3/4 cup buttermilk or milk

Combine the all-purpose flour, cake flour, baking powder and salt. Sift

into a mixing bowl.

Cut the butter into 8 or 10 pieces and add to the dry ingredients. Rub the butter in with your fingertips until the mixture resembles coarse meal.

Make a well in the center and add the buttermilk. Toss with a fork to moisten evenly. Let the dough stand in the bowl for 1 minute to absorb the liquid. Turn out onto a floured work surface. Fold the dough over on itself 2 or 3 times until it is smooth and less sticky.

[mara](#)

Apricot Balls

From: Gabriele DANNINGER A4422DAD@helios.edvz.univie.ac.at

Date: Thu, 19 Aug 93 11:19:24 MEZ

The Apricot Balls (Marillenknoedel) are one of my favourite dishes. It is very popular in Austria. Since I am not used to write recipes in english, there may be some errors in it. Please be not upset. Now follows the recipe.

Good luck Gabriele

Apricot Balls (Marillenknoedel)

INGREDIENTS (about 12-16 Knoedel)

250 g white cheese (?) (austrian: Topfen, german: Quark)
30 g butter
2 egg yolks
pinch salt
80 g flour

80 g butter
100 g breadcrumbs
2 Tbsp sugar
1/4 tsp cinnamon

12-16 abricots
12-16 pieces of sugar

powdered sugar

INSTRUCTIONS

Mix white cheese, butter (soft, not directly from the refrigerator), egg yolks and salt. Add the flour and make a soft mass. Form a roll with a diameter of about 5 cm. Cut slices of about 1 cm, press flat on your hand. Put an abricot (remove the kernel and put in a piece of sugar) on top of it and form a ball. Put into a pot of simmering, slightly salted water. Let simmer for about 10 minutes.

Put breadcrumbs, sugar and cinnamon into a pan where you melted the butter and roast it until it takes a golden colour (you can also smell, when it is finished, but be careful it soon may be too late).

Roll the balls in the roasted breadcrumbs, put powdered sugar above and eat very hot.

[mara](#)

Baked Custard

From: annelies@UTKVX.UTCC.UTK.EDU (Knight, Annelies Marie)

Date: Sat, 23 Oct 1993 06:25:00 GMT

2 cups milk
3/8 cup sugar, you can use about 1/3 cup Honey too
1/8 teaspoon salt
3 egg yolks, one whole egg, and one egg white
3/4 tesp _good_ vanilla extract, also you can use some nutmeg or such

Mix and blend the milk sugar/honey and salt. Add and beat well the eggs. You should add the egg white, beaten to firm peaks, last. Finally add the flavorings, vanilla extract and/or nutmeg. Don't use much nutmeg it is quite stong in the custard. Also don't beat it too much or you will kill the egg white.

When it is all incorporated, pour it into a baking pan (for individual servings use individual custard cups) Place the pan in a pan of warm water and bake at 300-325 degs for about an hour.

Testing custard is abit tricky. after about an hour slip a knife between the edge of the custard and the pan. It should be clean. The center should still be soft. It will continue to cook for a bit after you take it out. If you suspect that the center is done too much put the pan in a pan of cold/ice water to stop the cooking process. You can use the knife test to see if it is too doine in the middle.

Endymion - "endymion@aol.com" I'm mooching off a freinds account for awhile

[amyl](#)

Berry Pudding With Cream (Rodgrot Med Flote)

From: thuy@wam.umd.edu (Thu.y Huu Nguyen)

Date: 12 Jul 1993 03:59:40 GMT

- 1 1/2 pounds fresh raspberries, strawberries, or a combination
- 2 cups water
- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1 pint light cream Slivered almonds

Wash and drain berries (or defrost and save liquid). There should be 2 1/2 cups total. If fresh, add 2 cups of water and cook until berries are soft. Add sugar. Mix cornstarch and 2 tablespoons cold water. Add a small amount of berry juice, mix well and stir into berry mixture. Cook, stirring constantly until pudding thickens. Reduce heat, cook 10 minutes. Turn into serving dish. Let stand until cold. When serving, decorate with slivered almonds, passed around the table, followed by a pitcher of cream.

By chef Lynn Bryant

[mara](#)

Blueberry Cobbler

From: morrissey@stsci.edu (Mostly Harmless)

Date: Sat, 24 Jul 1993 03:49:00 GMT

For biscuit topping:

Sift together 1 cup stirred all-purpose flour, 2 Tbsp. sugar, 1 1/2 tsp. baking powder, and 1/4 tsp salt.

Cut in 1/4 cup of butter til coarse crumb consistancy.

Combine 1/4 cup milk and 1 slightly beaten egg. Add all at once to dry ingredients, stirinbg just til moistened.

Set aside.

For fruit filling:

Combine 3 cups of blueberries, 1/2 cup sugar, 1 Tbsp. quick-cooking tapioca, and 1/2 cup water in a saucepan.

Let stand 5 minutes. Cook and stir until slightly thickened and bubbly (about 5 minutes). Stir in 1 Tbsp. butter.

Pour filling into an 8-inch round baking dish. Immediately spoon on biscuit topping in 6 mounds.

Bake at 400 F for 20 to 25 minutes.

Serve warm with cream or ice cream.

[mara](#)

Bread Puddings : COLLECTION

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Wed, 1 Sep 93 11:58:28 +0200

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- [Whiskey Bread Pudding \(Stephanie da Silva\)](#)

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From: markc@compnews.co.uk (Mark A. Cooper)

BREAD AND BUTTER PUDDING
 =====

Serves 4 (or a greedy 2, or even a really piggy 1)

Ingredients

-
- 6 slices white bread, stale or fresh
 - Currants, sultanas or raisins (enough to take in generous handfuls)
 - Butter or margarine
 - 2 eggs
 - 1/2 pt milk (that's 10 fl oz to ppl in the US - not 8!)
 - Sugar

Instructions:

-
1. Preheat the oven to 210 deg. C/Gas Mark 6.
 2. Butter the bread, hack the crusts off and cuts into strips (or "soldiers")

3. Place some of the "soldiers" butter side down in a 1 litre (2 pint) ovenproof glass bowl - enough to cover the bottom.
4. Sprinkle a handful of the dried fruit over the bread.
5. Sprinkle a teaspoon of sugar over the fruit.
6. Place more "soldiers" at right angles to the last lot (my methods are terrible!) , making sure you line the bowl.
7. Repeat stages 4 to 6 until you have run out of bread or filled the bowl (the two things *do* usually happen together, thank goodness)
8. Beat the two eggs in another bowl with the milk.
9. Pour the mixture over the bread, fruit and sugar and leave to stand for at least 30 minutes.
10. Put bowl in oven and cook until the bread has turned golden brown and the egg/milk mixture has set (about 30 to 40 mins).

Can be eaten hot or cold (probably better cold).

A delicious variant, although somewhat messy to prepare, is to thickly spread lemon curd on the bread at stage 2 before hacking the crusts, etc. If you *do* give this version a go, you're better off leaving it to go cold, preferably for at least a day, because the lemon taste becomes stronger with the passage of time. Strange, but true.

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From: arielle@taronga.com (Stephanie da Silva)

BREAD PUDDING
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Ingredients:

- 6 eggs
- 1 qt milk
- 1 tsp vanilla
- 3/4 cup sugar
- 1/2 tsp ground nutmeg
- 6 thick slices egg bread, diced
or 12 regular size slices egg bread, diced
- Jam or jelly (optional)

Cherries, raisins or other fruit (optional)
Ground cinnamon (optional)
Flake coconut (optional)

Instructions:

Beat eggs. Beat in milk, vanilla, sugar and nutmeg. Mix in bread cubes. Turn into greased 2-quart baking dish. Jam or jelly may be swirled through mixture. Or add cherries, raisins or other fruit. Sprinkle with cinnamon and coconut, if desired. Bake at 325F 45 minutes, until set.

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From: arielle@taronga.com (Stephanie da Silva)

BREAD PUDDING

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Ingredients:

6 slices bread
1/2 cup margarine, melted
1/2 cup packed brown sugar
1/2 tsp ground cinnamon
1/3-1/2 cup raisins
3 eggs slightly beaten
1/3 cup white sugar
1 tsp vanilla
dash of salt
2 1/2 cups scalded milk

Instructions:

Heat oven to 350 F. Mix cinnamon and sugars together. Brush both sides of bread with margarine and place on cookie sheet. Sprinkle with cinnamon and sugar mixture and toast in oven approx 5 min. Cool and cut into cubes or crumble gently into casserole. Mix eggs, leftover sugar mixture, vanilla, and salt and add to scalded milk slowly. Sprinkle raisins over bread and pour milk mixture over all. Place casserole in 9x9x2 square pan on oven rack; pour very hot water (1 in deep) into pan. Bake until knife inserted half way between edge and center comes out clean, 65-70 min. Remove from oven. Serve warm or cool.

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From: susan@wueel.wustl.edu (Susan Castleman)

BREAD PUDDING

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Ingredients:

- 4 cups bread cubes (lightly packed into cup-4/5 slices)
- 1/2 cup brown sugar (packed)
- 1/4 tsp salt
- 1/2 cup raisins (optional)
- 2 cups milk
- 1/4 cup butter
- 2 eggs

Instructions:

Spread bread cubes evenly in 8" round dish. Sprinkle evenly with brown sugar, salt, then raisins.

Measure milk into 1-qt. measuring cup. Add butter. MICROWAVE at High 4 Minutes, until butter is melted and milk is warm. Rapidly stir in eggs with a fork and mix well. Pour over bread cubes in dish.

Microwave at Medium High 9-12 minutes, rotating dish (if mw has no turntable) 1/4 turn after 6 minutes. When cooked, center may still be slightly soft but will set up as pudding cools. Serve warm or chilled.

Makes about 6 servings.

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From: arielle@taronga.com (Stephanie da Silva)

BREAD PUDDING SOUFFLE

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Ingredients:

- 1/2 cup milk
- 1/4 cup chocolate creme liqueur, apple brandy, creme de cacao, orange liqueur or amaretto
- 1/4 cup sugar
- 1/2 tsp vanilla
- 1/8 tsp salt
- 1 1/2 cups dry bread cubes

Bread Puddings : COLLECTION

3 tblsp butter
1/4 cup all-purpose flour
dash salt
3/4 cup milk
4 egg yolks
4 egg whites
1/2 tsp vanilla
1/4 cup sugar
Buttery Sauce

Instructions:

Attach a greased and sugared foil collar to a 2-quart souffle dish; set aside. In a medium mixing bowl combine the 1/2 cup milk, liqueur of your choice, 1/4 cup sugar, 1/2 teaspoon vanilla, and 1/8 teaspoon salt. Stir in the bread cubes; set aside.

In a small saucepan melt the butter. Stir in the flour and dash salt. Add the 3/4 cup milk; cook and stir till thickened and bubbly. Remove from heat.

In a small mixer bowl beat egg yolks 5 minutes or till thick and lemon coloured. Gradually stir saucepan mixture into yolks. Stir in bread mixture.

Wash beaters thoroughly. In a large mixer bowl beat the egg whites and the 1/2 teaspoon vanilla till soft peaks form (tips curl); gradually add the remaining 1/4 cup sugar, beating to stiff peaks (tips stand straight). Fold bread mixture into egg whites. Turn into the ungreased souffle dish.

Bake in a 325F oven for 50 to 55 minutes or till a knife inserted near center comes out clean. Serve immediately with Buttery Sauce. Makes 8 servings.

Buttery Sauce:

3/4 cup sugar
1/2 cup butter
1 slightly beaten egg
1/4 cup chocolate creme liqueur, apple brandy, creme de cacao, orange liqueur, or amaretto

Instructions:

In a small saucepan combine sugar and butter. Cook mixture over medium heat, stirring constantly, till sugar dissolves, about 5 minutes. Remove from heat. Stir some of the mixture into the egg. Return

mixture to pan; cook and stir 2 minutes more. Cool slightly; stir in desired liqueur (use same liqueur you used in the souffle). Serve the sauce warm over souffle. Makes one cup.

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From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE CHERRY BREAD
=====

Ingredients:

- 1 1/4 cup water
- 2 cups flour
- 1 cup wheat bread flour
- 2 tblsp dry milk
- 1/4 cup sauce
- 1 1/2 tsp salt
- 1/2 cup choc. chips
- 3/4 cup cherries
- 1 tblsp Grand Mariner
- 1/2 tsp orange peel
- 3 tsp active dry yeast

Instructions:

Make this the day before. Slice up the bread into thick slices to dry.

Note:

These measurements are for a bread machine and probably should be doubled for a regular recipe.

BREAD PUDDING
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Ingredients:

- 6 eggs
- 1 qt milk
- 1/2 - 3/4 cup sugar
- 1 tsp vanilla.
- 3 1/2 cups dry bread cubes

Instructions:

Beat 6 eggs. Add to the bowl, 1 qt milk, 1/2 - 3/4 cup sugar, 1 tsp vanilla. Place 3 1/2 cups dry bread cubes (about six thick slices or so), in a large and deep baking dish.

Pour egg mixture over all. Bake in a 325 degree oven for 40 to 45 minutes or till a knife inserted near center comes out clean. Cool slightly before serving. Serve as is, with a sauce or just some whipped cream.

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From: arielle@taronga.com (Stephanie da Silva)

MOM'S BREAD PUDDING

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Ingredients:

- 1 qt milk
- 5-6 cups bread cubes
- 1/4 cup butter
- 2 eggs
- 3/4 cup sugar
- 1/2 tsp salt
- 1 tsp vanilla
- 1 1/2 tsp cinnamon
- 1 tsp nutmeg
- 1 cup raisins

Instructions:

Scald 1 qt. milk. Add 5-6 cups bread cubes, 1/4 cup butter.

Beat 2 eggs. Add 3/4 cup sugar, 1/2 tsp. salt, 1 tsp. vanilla, 1 1/2 tsp. cinnamon, 1 tsp. nutmeg, 1 cup raisins.

Combine both mixtures. Pour into buttered 9x13" pan. Sprinkle with nutmeg. Bake at 375degF 45 min. to 1 hour.

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From: pinn@cpqhou.sys.hou.compaq.com (Steve Pinn)

Source: Aug. 1 issue of the Texas Magazine in the Houston Chronicle

ORANGE BREAKFAST BREAD PUDDING

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Ingredients:

3 cups of whole milk
3 cups whipping cream
1 1/2 cups sugar
3 eggs plus 11 egg yolks
1 tblsp vanilla
1 1/2 lb white bread (I used french - toasted and buttered)
10 oranges peeled and sectioned
Cinnamon
Creme Anglaise (follows)

Instructions:

Preheat oven to 325 F.

Scald milk and cream. In a separate bowl whisk sugar, eggs, yolks. Add cream mixture and whisk vigorously. Stir in vanilla. Strain into a bowl.

To assemble:

Layer toasted bread, orange sections and cinnamon in 7 or 8 individual 2 cup bowls or charlotte molds. Place in a bain-marie (water bath) filled with hot water about halfway up the pudding dishes. Bake 30-40 minutes until the custard is firm. Remove from the water bath. Refrigerate to store. Reheat in bowls in a 300 degree oven for serving. Turn out of molds onto serving plates and serve with Creme Anglaise.

Creme Anglaise:

2 cups each of milk and whipping cream
1 1/2 cups sugar
12 egg yolks
1/2 - 3/4 cups of orange juice.

Scald milk and cream. In a separate bowl whisk sugar and egg yolks. Add milk mixture and whisk vigorously. Heat over low to med heat until mixture will coat the back of a wooden spoon. Whisk in orange juice. Strain and let cool over an ice bath.

I made 1/2 of the quantity and it made enough for 6-8 people. The next time I will probably use orange slices instead of segments. Finally adding Contreau(sp?) or Grand Marnier to the Creme Anglaise finishes it perfectly.

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From: arielle@taronga.com (Stephanie da Silva)

RASPBERRY BREAD PUDDING

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Ingredients:

1 loaf french bread, cut into 12 slices, on the diagonal,
approx 3/4" thick and allowed to dry.

unsalted butter

1 quart milk

1" piece vanilla bean

8 eggs

6 tblsp Framboise (non-sweet raspberry brandy)

1 cup sugar

10 oz fresh or frozen raspberries

Instructions:

Butter each slice of bread on both sides. Put milk in heavy sauce pan. Split vanilla lengthwise, and add to milk. Heat milk over medium heat until nearly boiling. Remove vanilla bean and scrape seeds into milk. While milk is heating, put eggs, sugar and Framboise in a mixing bowl and whisk until smooth. After scraping vanilla seeds into milk, slowly whisk hot milk into egg mixture, creating a smooth custard. Put four slices of bread in the bottom of an ungreased, 3" deep baking dish with cover. Place 1/2 of the raspberries on top of the bread, and then pour in 1/3 of the custard. Add a second layer of bread. Top this with the rest of the raspberries, and another 1/3 of the custard. Add the last layer of bread and top with the remainder of the custard.

Preheat the oven to 350 degrees F. Cover the custard dish and place in oven, in another, larger dish, and add hot water to the outside dish until it reaches half way up the sides of the inner dish. Bake for 45 minutes. Remove the inner dish from the water, and return it to the oven for another 30 minutes. [NOTE: this is where it tends to get out-of-hand on me :-)]. Remove cover [if it hasn't already been pushed off :-)] and bake for a final 15 minutes.

Allow to cool (room temperature, or a little warm), cut and serve!

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From: arielle@taronga.com (Stephanie da Silva)

WHISKEY BREAD PUDDING
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Ingredients:

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- 1 loaf French bread, crumbled
- 1 quart milk
- 3 eggs, slightly beaten
- 2 cups sugar
- 2 tblsp vanilla
- 1 cup raisins
- 3 tblsp butter

Instructions:

Soak bread in milk, mixing with hands until well mixed. Add eggs, sugar, vanilla, and raisins. Butter a 9x13 inch baking dish with all of the butter. Pour mixture into dish and bake at 350 deg. F. for about 1 hour or until very firm. Cool.

Sauce:

-
- 0.25 lb butter
 - 1 cup sugar
 - 1 egg, well beaten
 - 2-3 tblsp whiskey

Cream butter and sugar and heat in top of double boiler until dissolved. Add egg and whip quickly. Cool, and add whiskey.

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[mara](#)

Brischtner Nytlae (Dried pears poached in spice wine ...

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Sat, 23 Oct 1993 11:00:00 +0100

Servings: 4
MMMMM-----PEARS----- 16 Dried pears 4 dl
Red wine (1 3/4 cups) 1 Stick cinnamon 60 g Granulated sugar (2 oz) 1 Clove
MMMMM-----SAUCE----- 2 tb Honey 1 tb Butter Lemon
juice MMMMM-----RICE PUDDING----- 2 dl Milk (7/8 cup)
50 g Unpolished rice (1.75 oz) 1 1/2 tb Butter 1 tb Kefir (or yogurt) 2 tb Whipped cream Granulated
sugar Walnuts, freshly roasted MMMMM-----GARNISH-----
Angelica, finely chopped -- (or other 'fruits -- confits')
Brischtner nytlae (Dried pears poached in spiced wine with rice pudding)
Pears Soak the pears one day in advance. Drain the pears. In a small saucepan bring wine, cinnamon, sugar and clove to a boil. Add the pears and simmer for 20 minutes. Remove the pears, set aside. Sauce Stir the honey into wine. Bring to a simmer and reduce liquid over moderate heat to half its volume. Remove spices. Stir the butter into the sauce and season with 2-3 drops of lemon juice. Keep warm. Rice pudding Bring mild to a boil. Add a pinch of salt, stir in the rice and cook until tender. Stir the butter into the rice. Let cool. Add some sugar (if necessary !), mix in the walnuts, stir in the kefir and the whipped cream. Serving Rice and pears should be served at room temperature. Arrange on dessert plates. Pour sauce around pears and rice-pudding. Garnish with chopped angelica (or other 'fruits confits'). (From: P. Buehrer, The new swiss cuisine, ISBN 3-906994-06-6) [amyl](#)

Cherry Almond Pizza

From: nikita@sink.unipalm.co.uk (Nikita Boni)

Date: Wed, 14 Jul 1993 11:12:36 GMT

Dough

345g (11oz - 2 3/4 cups) strong white flour
1 heaped teaspoon salt
15g (1/2oz - 3 teaspoons) fresh (compressed)
yeast; or 1 teaspoon dried active yeast
and 1 teaspoon sugar; or 1 teaspoon easy
blend yeast
158ml (6 fl oz - 3/4 cup) hand-hot water
1 tablespoon olive oil
30g (1oz - 2 tablespoons) ground almonds.

Put flour and salt in a large bowl.

In a small bowl, mix fresh yeast with a little water; put in a warm place until frothy. To use dried active yeast, whisk with sugar and a little water; leave until frothy.

Add yeast liquid to flour with remaining water and oil. (To use easy blend yeast, mix into flour and salt before adding water and oil.) Mix to soft dough.

Knead on floured surface for 10 minutes. Put in a greased bowl, cover; put in warm place for 45 minutes or until doubled in size.

Knock back risen dough and knead dough with ground almonds.

Oil a 30cm (12in) pizza tin.

Put dough in centre and press out to edges with knuckles. Pinch up edges to create a rim.

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Topping

2 egg whites
125g (4oz - 3/4 cup) ground almonds
90g (3oz - 1/2 cup) caster sugar
few drops almond essence
750g (1 1/2 lb) jar Morello cherries in juice

Cherry Almond Pizza

60g (2oz - 1/2 cup) flaked almonds
3 tablespoons Morello cherry jam
icing sugar for dusting
whipped cream, to decorate

Preheat oven to 220C (425F. Gas 7)

In a bowl, lightly whisk egg whites. Stir in ground almonds, caster sugar and almond essence. Spread the mixture evenly over pizza base.

Drain cherries, reserving juice. Spoon over pizza, reserving a few for decoration. Sprinkle with flaked almonds and bake in the oven for 20 minutes until dough is crisp and golden.

Meanwhile, in a saucepan, heat reserved juice and jam until syrupy. Dust cooked pizza with icing sugar and decorate with whipped cream and reserved cherries.

Serve the sauce separately.

Serves 4-6

[mara](#)

Cherry Blossom Dessert

From: belville@athena.mit.edu (Sharon Belville)

Date: 4 Aug 1993 17:23:40 GMT

Sift together into a bowl:

1 1/2 cups flour

1 tsp salt

1/2 tsp baking soda

Blend in 1 cup firmly packed brown sugar and 3/4 cup quick cooking (1 minute) oatmeal. Cut in 1/2 cup shortening until particles are size of small peas. Press 1/2 of mixture into bottom of ungreased 9"x13" pan. Spread with can of cherry pie filling (I usually use 2 cans). Cover with remaining oatmeal mixture. Press down gently with a spoon or your fingers.

350F, 25-30 minutes. Serve warm with whipped topping or ice cream.

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Sharon Belville

[mara](#)

Cherry Crisp

From: HANDO@wvnm.wvnet.edu

Date: Fri, 30 Jul 1993 11:37:22 EDT

Here is a recipe that I make using canned cherries, but I'm sure you can adjust it:

1 box white cake mix
1 stick of margarine
1/2 cup chopped walnuts
1 can cherry pie filling
2 tbls lemon juice
1 teas almond flavoring

Mix cherries, lemon juice and almond flavoring, pour into a 9" pan. Melt margarine, mix with dry cake mix and walnuts. Sprinkle over cherries, bake at 350 for about 30 minutes until slightly brown on top.

I have also used chocolate cake mix for a psuedo "black forest cake".

Easy, quick, and yummy!

[mara](#)

Chocolate Mousse

From: louray@seas.gwu.edu (Another time's forgotten space... (mickey))

Date: 8 Oct 1993 21:58:53 GMT

We used to make this recipe a lot when we were in greece. It's the best chocolate mousse I've tried. I dunno exactly who created it first: it's a hand-me-down (the words are broken, perhaps they're better left unsung...)

INGREDIENTS:

200 grams (.45 lb) semi-sweet chocolate
1/2 cup water
5 eggs (seperated)
1 tsp. instant coffee (if desired.
vanila flavoring (extract or powder)
2 tbsp. conf. sugar.

Melt the chocolate in a pan, over low heat, with a few tbsps of water. Beat the egg yolks and add them to the chocolate with the instant coffee.

Beat the egg whites with the conf. sugar until thick, and then beat a few minutes more.

Add the beaten egg whites to the melted chocolate and *slowly* mix it in.

After that, we usually place it in small, glass, personal-size bowls, and refrigerate until it gets thick. You could also put it in one large one, or, for a formal occasion, champagne glasses.

Peace,
Mickey

[amyl](#)

Chocolate Oblivion Torte

From: arielle@taronga.com (Stephanie da Silva)

Date: Fri, 17 Sep 1993 04:16:27 GMT

Ultimate Chocolate Mousse Cake

1 to 2 tablespoons tepid raspberry jelly or seedless jam

Chocolate Bands

1 cup heavy cream

1 tablespoon superfine sugar

1/2 teaspoon vanilla extract

Cordon Rose Raspberry Sauce

Make the Ultimate Chocolate Mousse Cake and let cool. Brush the jelly lightly around the sides of the cake.

Encircle the sides of the cake with one of the chocolate bands, wavy side up; the jelly will help the chocolate band adhere. Peel off the waxed paper. Attach the second chocolate band, overlapping if necessary, to completely encircle the cake.

Whip the heavy cream with the sugar and vanilla just until stiff. Top the chocolate mousse cake with about half of the whipped cream. With the back of a large spoon, make a shallow depression to form a pool. Fill with about 3/4 cup of the raspberry sauce. Serve the remaining sauce and whipped cream on the side.

Ultimate Chocolate Mousse Cake

1 pound bittersweet or semisweet chocolate, coarsely chopped

2 sticks (8 ounces) unsalted butter, cut into tablespoons

6 eggs, lightly beaten

Preheat the oven to 425F. Wrap the outside of an 8 inch springform pan in a double layer of aluminum foil to prevent seepage. Butter the pan and line the bottom with a round of parchment or waxed paper. Butter the paper.

Combine the chocolate and butter in a large metal bowl over a pan of hot -- not simmering -- water (the bottom of the bowl should not touch the water). Let stand, stirring occasionally, until the chocolate is smooth and melted.

Put the eggs in a large mixer bowls set over simmering water and stir constantly until warm to the touch, about 3 minutes; remove from the heat. With an electric mixer, beat the eggs until they triple in volume and form

Chocolate Oblivion Torte

soft peaks when the beater is lifted, 5 to 8 minutes. (To ensure maximum volume, if using a hand-held mixer, continue to beat the eggs over simmering water until they are hot to the touch, about 5 minutes, then remove from the heat and beat until cool.)

Fold half the eggs into the melted chocolate until partially incorporated. Add the remaining eggs and fold until they are just blended and no streaks remain.

Pour at once into the prepared springform pan and smooth the surface with a spatula. Place in a larger roasting pan and add enough hot water to the pan to reach about two-thirds of the way up the springform.

Bake for 5 minutes. Cover the top of the springform loosely with lightly buttered aluminum foil and bake for 10 minutes longer. Remove the cake from the oven and let cool on a rack for 45 minutes; then cover and refrigerate until chilled and very firm, about 3 hours.

To unmold, run a small spatula or blunt knife around the edge and remove the side of the springform. Carefully insert the cake onto a plate that has been covered with plastic wrap and remove the bottom of the springform; peel off the parchment. Reinvert the cake onto a cardboard round or cake plate. Cover and refrigerate for 6 hours or overnight, until thoroughly chilled.

Chocolate Bands

3 1/2 ounces bittersweet or semisweet chocolate

Cut waxed paper into two strips 13 by 2 inches.

Melt the chocolate and pour one-fourth of it in a strip down the middle of each piece of waxed paper.

With a spatula, spread the chocolate evenly to completely cover the waxed paper strips. Let set and then repeat with the remaining chocolate to make a second layer.

Let set until firm but still malleable.

Using a small, sharp knife, cut out a free form scalloped ripple along one long side of each chocolate strip.

Keep the waxed paper in place until after the bands have been wrapped around the cake.

Cordon Rose Raspberry Sauce

Chocolate Oblivion Torte

2 packages (23 ounces each) individually quick-frozen raspberries, thawed
1/3 to 1/2 cup sugar
2 teaspoons fresh lemon juice

Drain the raspberries, reserving the juice. In a small saucepan, warm the juice over low heat. Add 1/3 cup of the sugar and the lemon juice and stir until the sugar dissolves, about 2 minutes.

Puree the raspberries in a blender. Press through a sieve to remove the seeds.

Stir the raspberry syrup into the puree. Sweeten with the remaining sugar to taste. Refrigerate, covered, for up to 1 week.

[amyl](#)

Christmas Pudding

From: md_norma@pat.uwe.ac.uk (MD Norman)

Date: Fri, 29 Oct 1993 10:40:56 GMT

Now is the time to prepare your Christmas puddings. This is a traditional English recipe.

Ingredients..

8 oz chopped suet
1 heaped teaspoon mixed spice
1/2 teaspoon grated nutmeg
1/4 teaspoon ground cinnamon
4 oz self raising flour
1 lb soft brown sugar
8 oz white breadcrumbs
8 oz sultanas
8 oz raisins
20 oz currants
2 oz chopped almonds
2 oz mixed chopped peel
zest of 1 orange and 1 lemon
1 apple peeled, cored, and finely chopped
4 standard eggs
10 fl.oz stout (eg Guinness, or use a porter type stout)
4 tablespoons rum (use a dark, well flavoured one)

Method..

Mix thoroughly the suet, flour, breadcrumbs, spices, and sugar.
Mix in the fruit, mixed peel, nuts, chopped apple then the zest.

In a new bowl beat the eggs and add the stout and rum. Add to the dry ingredients, and stir VERY well (it is best to use a very large bowl).
Cover the bowl and leave overnight.
Grease 2, 2 pint pudding basins and pack the mixture into them.
Cover with greasproof paper and pudding cloths, tied on with string.
Steam for 8 hours. Cool, and store in a dark, cool, dry cupboard.
To reheat for eating, steam for 2 hours

Serve with..

Cumberland Rum Butter

6 oz unsalted butter
6oz soft dark brown sugar
6 tablespoons dark rum

Blend butter and sugar, add rum slowly, and mix well.
Pack into moulds for serving and chill. Remove from
'fridge just before serving.

[amyl](#)

Cobbler Dough

From: llburnet@lesley.b23b.ingr.com (Lesley Burnette)

Date: Wed, 13 Oct 1993 15:46:22 GMT

From Martha Stewart's Quick Cook Menus

1 cup all purpose flour
1/2 Tbl sugar
1/8 t. salt
1/2 cup (1 stick) unsalted butter, chilled and cut into small pices
1 1/2 Tbl ice water
2 Tbl. heavy cream

Combine the flour, sugar, and salt in a medium bowl. Cut in the butter until the mixture resembles coarse meal. A few drops at a time, add just enough ice water to hold the dough together. Place the pastry on a lightly floured board and roll into thickness of 1/8 inch. Chill 20 minutes.

Place pastry over the cobbler and crimp the edges. Cut a decorative pattern in the top, brush with cream, and sprinkle with remaining tablespoon of sugar.

Bake at 425 until topping is golden brown and fruit juices are bubbling, about 25 minutes.

Note: I always have to add more water and I never have cream to top it with, although I do still put the sugar on top. This is a very good crust for cobbler.

[amy](#)

Cookie Bowls

From: morrissey@stsci.edu (Mostly Harmless)

Date: Mon, 16 Aug 1993 00:21:06 GMT

1/2 cup egg whites
1/2 cup powdered sugar
1/3 cup sifted flour
3 Tbsp. butter, melted and cooled
3/4 tap. vanilla extract

Beat egg whites until frothy; gradually add powdered sugar, beating well after each addition; beat until stiff peaks are formed.

Fold in flour in halves. Blend in cooled butter and vanilla.

Quickly grease a preheated cookie sheet and bake a trial cookie - if it is too brittle to shape, the batter needs a little more flour; if it is thick and difficult to shape, add a little more cooled butter.

Drop mixture by heaping tablespoons 6 to 8 inches apart onto hot cookie sheet (2 to 4 on a sheet, depending on the size of the sheet); spread very thinly, being careful not to make holes.

Bake at 400 F for 2 to 3 minutes or until edges are lightly browned.

Immediately remove from cookie sheet and quickly shape inside a bowl. Let cool. Store in tightly covered container.

These are especially great for holding sundaes, but anything else can be put in them. One of my favorites is fresh fruit with a hunk of fresh whipped cream on top.

[mara](#)

Dirt Dessert

From: Laura.Aden@ebay.sun.com (Laura Aden)

Date: 3 Aug 1993 14:03:51 GMT

1 Planter
Plastic Flowers
1 Spade
Cellophane or wax paper
candy rocks (optional)
gummi worms (optional)
2 - 1lb packages oreo cookies
1/2 stick margerine
8 oz cream cheese
1 cup powder sugar
3 1/2 cups milk
2 small packages french vanilla instant pudding mix
12 oz cool whip

Mix with blender: margerine, cream cheese and powder sugar.

Mix in separate bowl: milk, pudding mix and cool whip.

Combine the above.

Crush oreo cookies with cream left in the middle (blender or chopper/mixer works well).

Line bottom of planter with cellophane/wax paper.

Put layer of oreos then creamed mixture - continue until mixture is used up and last layer is oreos.

Garnish with gummi worms and candy rocks and serve with the spade.

[mara](#)

COLLECTION: Fresh Peach Recipes

From: "Neer Carol" Neer_Carol.Grand_Central@pyramid.com

Date: 4 Aug 1993 08:39:07 -0800

Fresh Peach Cobbler

1-1/4 cups flour
1 cup sugar
1/2 cup light brown sugar
1/4 tsp. salt
1/2 tsp. cinnamon
1/2 cup butter or margarine
4 cups sliced fresh peaches
1 tbsp. lemon juice
1 tsp. lemon peel

Combine 1 cup flour, 1/2 cup sugar, salt and cinnamon. Cut in butter with 2 knives until coarse (resembling corn meal). Combine peaches, lemon juice, lemon peel, 1/2 cup sugar and 1/4 cup flour. Spoon into greased 9" square dish. Sprinkle flour mixture over peaches. Bake covered for 15 mins. Remove cover and bake 35 to 45 min. longer.

Peach Cobbler

Cream together:

2 eggs
1/4 cup butter
1/2 cup sugar
2 tsp. baking powder
1/4 tsp. salt
1 cup flour
1/2 cup milk

Pour into 9x11 slightly greased & floured baking dish. Pour peaches (or 1 can cherries, or whatever) over the cake batter (juice and all). Sprinkle with 1/2 cup sugar. Bake at 375 for 45 mins. or until toothpick inserted into cake part comes out clean (@45 to 55 mins).

Coffee Cake (works great with peaches or blueberries)

1-1/2 cups unbleached sifted flour
1 cup sugar
2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
2 eggs
1 cup sour cream
1/2 tsp. vanilla
1/4 cup fresh fruit

Topping:

5 tbsp. sugar
2 tbsp. butter (softened - NOT MELTED)
1 tsp. cinnamon

Heat oven to 350. Sift flour with sugar, baking powder, soda and salt. In separate bowl, beat together eggs, sour cream and vanilla. Add to flour mixture and beat until smooth. Spread in oiled 9x9" baking pan. Dot with fresh fruit. Mix topping ingredients together until mixture resembles cornmeal. Sprinkle over batter. Bake for (20-25 min)*. Coffee cake is done when toothpick inserted in center comes out clean.

* I got this recipe from a restaurant. When I cooked it in a gas oven it was more like 60 min. cooking time. Keep an eye on it.

[mara](#)

Fruit Cobbler

From: marcia@netcom.com (Marcia)

Date: Thu, 15 Jul 1993 06:15:57 GMT

Since the summer fruits are coming in, here is a cobbler recipe from my mother that is kind of a summer tradition. The measurements and ingredients are from the card she wrote them out on, and I've tried to retain the "flavor" of the written recipe...

1 can (1 lb 13 oz) fruit and syrup OR
3 cups fresh fruit sweetened and 3/4 c. water
 (6-7 good sized peaches - peeled and sliced)
 (can also use blueberries, or a mixture of peaches and blueberries)
1 T. cornstarch
2 T. cold water
1 T. butter or margarine
1/2 recipes shortcake dough (follows)

Heat oven to 400F.

Heat sweetened fruit and water (or canned fruit and juice).

Blend cornstarch with 2 T. water and stir into heated fruit. Heat to boiling, stirring constantly, and boil 1 minute. Pour into 2 quart casserole. Dot with butter.

Drop dough by spoonful onto hot fruit. Bake about 20 minutes. Serve warm

The following IS 1/2 recipes shortcake dough

1 1/6 cups Bisquick
1 1/2 T. sugar
1 1/2 T. butter, melted and cooled
1/4 cup milk

Mix all ingredients to form a soft dough.

[mara](#)

Ginger Pumpkin Mousse

From: hammond@odin.scd.ucar.edu (Steve Hammond)

Date: Thu, 14 Oct 1993 19:41:12 GMT

This recipe is from

Rosso & Lukin, "The Silver Palate Cookbook", Workman, NY 1982

4 eggs
7 Tbs granulated sugar
1 Tbs unflavored gelatin
1.5 cups pumpkin puree *instructions at bottom of file
..75 tsp gnd. cinnamon
..5 tsp freshly grated ginger
..25 tsp grated nutmeg
1 cup heavy cream
minced crystalized ginger (garnish)

1) beat eggs with sugar until mix is light colored and thick. Add gelatin and beat to blend well. Mix in pumpkin puree and spices and chill mixture until it begins to set up.

2) whip cream into soft peaks; fold in pumpkin mixture. Pour into 4-6 dessert dishes.

3) chill for 4 hours. Before serving, garnish with crystalized ginger

[amyl](#)

Grandma's Plum Pudding

From: morrissey@stsci.edu (Mostly Harmless)

Date: Fri, 27 Aug 1993 02:09:15 GMT

4 slices of bread, torn up
1 cup milk
2 slightly beaten eggs
1 cup light brown sugar
1/4 cup orange juice
6 ounces finely chopped suet
1 tsp. vanilla
1 cup flour, sifted
1 tsp. baking soda
1/2 tsp. salt
2 tsp. ground cinnamon
1 tsp. ground cloves
1 tsp ground mace
2 cups raisins (a mixture of dark and golden is nice)
1 cup dates, pitted and chopped
1/2 cup mixed candied fruit and peels, chopped
1/2 cup broken walnuts

Soak bread in milk; beat.

Stir in next five ingredients.

Sift together dry ingredients; add fruits and nuts; mix well.

Stir in bread mixture.

Pour into well-greased mold (2-quart); cover with foil and tie with string.

Place on rack in a very deep baking pan (like a dutch oven); add boiling water to 1 inch deep.

Cover and steam for 3 1/2 hours. checking water level and adding water as needed.

Cool 10 minutes and unmold.

Serve warm with hard sauce on top.

Hard Sauce

Thoroughly cream 1/2 cup butter with 2 cups confectioner's. Add 1-2 Tsp. vanilla (or rum or brandy) and beat til blended. Spread in 8x8x2-inch pan and chill to harden. Cut in squares.

[mara](#)

Knedle (dumplings with plums)

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Wed, 20 Oct 1993 12:00:00 +0100

Here's another Polish one:

Servings: 4

MMMMM-----'DOUGH'-----

700 g Potatoes (25 oz)
250 g Flour (9 oz)
1 Egg
1 tb Butter
1 tb Sour cream
Salt

MMMMM-----

750 g Plums (26 3/4 oz)

MMMMM-----STUFF/FRY-----

100 g Icing sugar (3 1/2 oz)
2 tb Cinnamon
4 tb Butter, melted
3 tb Bread crumbs

Wash and peel the potatoes. Cook in salted water, cool and mince. Add cream, butter, egg, salt and enough flour to knead the dough.

Wash the plums, pat dry and stone. Stuff each plum with sugar mixed with cinnamon.

Roll out the dough into 5 mm (0.2 in) sheet and cut into 8 x 8 cm squares (3.15 in). Place one plum on each-square, seal and shape into a dumpling. Cook a few at a time in boiling salted water until they emerge on the surface. Take the dumpling out - carefully ! - with a slotted spoon.

Melt butter in a frying pan, add bread crumbs and light fry. Add the dumplings, mix well, turning on all sides. Transfer to a serving plate, sprinkle with icing sugar with cinnamon and serve.

(From: Polish cooking, Warszawa 1993, ISBN 83-85477-34-9)
(Posted by Rene Gagnaux)

[amyl](#)

Kutia (Christmas pudding)

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Wed, 20 Oct 1993 12:00:00 +0100

>From my holiday in Poland, a typical polish recipe:

Servings: 8

200 g Wheat grain (7 1/4 oz)
200 g Poppy seeds
200 ml Honey (7/16 pint)
100 g Walnuts, chopped (3.5 oz)
100 g Almonds, chopped
50 g Currants (1.8 oz)
4 Figs
4 Dates
1/2 Vanilla pod
1 ts Grated lemon peel
70 ml Rum (1/8 pint)
2 tb Cream
10 Almonds, whole

(Keep care: preparation 6 hours !!)

Wash the wheat grain, leave to soak in cold water for 6 hours. Drain, then pour 2 l of boiling water over the wheat, cover and cook over a low heat for 3 hours. The grains should be soft but not mushy. Strain the cooked wheat and leave to cool.

Wash the poppy-seeds thoroughly in cold water, scald with boiling water and drain. Pour boiling water over them, bring to a boil, remove from the heat and leave to stand in a warm place for 3 hours. Drain and mince.

Soak the currants in rum or cognac. Cut the figs and dates into thin strips. Crush vanilla pod in a mortar.

Pour the poppy-seeds into a mixing bowl, add cream, honey, vanilla and lemon peel. Grind for 15 minutes, then add the wheat, crushed walnuts and almonds, currants, figs and dates. Mix well and transfer to a glass bowl. Decorate with whole almonds and chill.

(From: Polish cooking, Warszawa 1993, ISBN 83-85477-34-9)

Posted by Rene Gagnaux

[amyl](#)

COLLECTION: Mousse

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Tue, 24 Aug 93 11:04:05 +0200

Contents

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- [Incredibly Simple Chocolate Mousse \(Marcia Bednarczyk\)](#)
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- [Mocha Mousse \(Stephanie da Silva\)](#)
- [Raspberry-Tangerine Mousse \(Jeff Goldsmith\)](#)

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From: arielle@taronga.com (Stephanie da Silva)

AVOCADO MOUSSE MELBA
=====

Ingredients:

-
- 2 avocados, seeded, peeled and mashed
 - 1 can sweetened condensed milk
 - 1/2 cup lemon juice
 - 2 cups heavy cream
- Raspberry Sauce

Instructions:

Blend avocados, milk and lemon juice in blender until smooth. Whip 1 cup heavy cream; fold avocado mixture into whipped cream. Spoon mixture into 4 cup serving dish; refrigerate 3 to 5 hours. Prepare Raspberry Sauce. Just before serving, whip remaining 1 cup heavy cream. Spoon 1/2 cup whipped cream on each plate. Spread into 5-inch circle with back of spoon. Drizzle a thin line of Raspberry Sauce in a circle near the center. Drizzle another thin line of Raspberry Sauce in circle 1 inch from outside edge of cream. Using a knife, draw through whipped cream and Raspberry Sauce beginning at center and going to outside edge. Spoon avocado mousse on side of whipped cream; serve with Raspberry Sauce.

Raspberry Sauce:

- 1 pkg (10 ounces) frozen raspberries
- 1/2 cup currant jelly
- 1 tblsp water
- 1 1/2 tsp cornstarch

Thaw raspberries; heat with jelly to boiling. Combine water and cornstarch; stir into raspberry mixture. Heat to boiling; continue to boil and stir 1 minute. Cool sauce. Press through sieve to remove seeds before serving, if desired.

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From: ynnuf@yetti.amigans.gen.nz (Doreen Randal)

CHOCOLATE RUM MOUSSE

=====

Ingredients:

- 1 pkt chocolate chips
- 3 tblsp water
- 1 tblsp rum or brandy
- 5 eggs

Instructions:

Melt chocolate chips in water over over a low heat. When melted, remove from heat and stir in rum. Separate eggs and beat chocolate mixture into yolks. Beat whites separately and fold in. Pour into 4oz custard cups or pots and chill in refrigerator for at least 4 hours before serving. Keeps for a week.

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From: arielle@taronga.com (Stephanie da Silva)

CITRUS MOUSSE

=====

Ingredients:

- 1/3 cup sugar
- 1 envelope unflavored gelatin
- 1 1/2 tsp cornstarch
- 2 tsp finely shredded orange peel or tangerine peel

- 1 cup orange juice or tangerine juice
- 4 beaten eggs
- 2 tblsp orange liqueur
- 6 egg whites
- 3 tblsp sugar
- 1 1/2 cups whipping cream

Instructions:

In a large saucepan combine the 1/3 cup sugar, gelatin and cornstarch. Stir in orange peel, orange juice and egg yolks. Cook and stir over low heat until gelatin is dissolved and mixture is slightly thickened. Remove from heat.

Stir in orange liqueur. Chil to consistency of corn syrup, stirring frequently. Remove from the refrigerator.

Immediately beat egg whites till soft peaks form. Gradually add the 3 tablespoons of sugar, beating till still peaks form.

When gelatin mixture is partially set, fold in egg whites.

In a large mixer bowl, beat whipping cream till soft peaks form. Fold into gelatin mixture.

Chill till the mixture mounds when spooned. Turn into a 2 quart souffle dish. Cover and chill about 6 hours or till firm.

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From: marcia@netcom.com (Marcia Bednarczyk)

INCREDIBLY SIMPLE CHOCOLATE MOUSSE

=====

Ingredients:

- 6 oz. semisweet chocolate chips
- 1/4 cup boiling water
- 1 egg
- 1/2 cup heavy cream
- 1/2 tsp vanilla extract (or liqueur like Kahlua, etc.)

Instructions:

Add chocolate chips and boiling water to blender; whir at high speed for 15 seconds. Add rest of ingredients; blend until well mixes. Pour into glasses; chill in refrigerator until firm. Serves 2-4, but it's almost

too much for two because it is VERY rich.

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From: mrum@pyrolab.Berkeley.EDU (Marc Rumminger)

Source: "Cocolat: Extraordinary Chocolate Desserts", by Alice Medrich, ISBN 0-446-51419-5.

MOCHA MOUSSE

=====

(Makes about 4 cups)

Ingredients:

- 9 oz. (250 g.) very high quality milk chocolate.
- 4-5 tsp (110 mL) powdered instant coffee (not freeze dried),
dissolved in 1/4 cup plus 1 tblsp water (71 mL). *****
- 1 1/2 cup (340 mL) heavy cream

Instructions:

- 1.) Place chocolate and coffee in a medium-size heatproof bowl. Bring 1 in. (2.54 cm) of water to simmer in a wide skillet. Turn off the heat and wait 30 seconds. Set bowl of chocolate in pan of water. Stir chocolate mixture until melted and smooth. Or, melt in a microwave on LOW (30%) for about 2.5 minutes. Remove chocolate from heat and let cool until a small dab on your upper lip feels slightly cool, about 85 F (~30 C).
- 2.) Whip cream until soft peaks form---not too stiff. Fold carefully into choc. mixture. The mousse should seem very soft. Scrape immediately into mold, glasses, or onto dessert that it will enhance. The mousse sets quickly and should not be manipulated too much. Cover and refrigerate for up to 2 days or freeze for up to 2 months.

* A Note About Coffee:

This is from the Cocolat book. I trust Alice, you should too.

"Normally, to use it properly as a flavoring, we require maximum taste with minimum liquid. Rather than use coffee extract or flavoring from a bottle, I use one of the premium brands of instant coffee or espresso powder (but NOT freeze dried crystals). Two brands that I like are Medaglio d'Oro and Cafe Salvador.

"If (like me) you are too much of a coffee snob to ever dream of actually drinking instant coffee, you are probably thinking of using

strong brewed coffee or real espresso. I recommend against this. [It] will deliver too much liquid and not enough flavor. So, relax this time and open the jar."

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From: arielle@taronga.com (Stephanie da Silva)

MOCHA MOUSSE

=====

Ingredients:

- 2 tblsp boiling water
- 1 tsp instant coffee crystals
- 1/4 cup sugar
- 2 squares semisweet chocolate, coarsely chopped
- 2 slightly beaten egg yolks
- 1/2 tsp vanilla
- 2 egg whites
- 1/8 tsp cream of tartar
- 2 tblsp sugar
- 1/2 cup whipping cream

Instructions:

In a heavy saucepan combine boiling water and instant coffee. Add the 1/4 cup sugar; cook and stir over medium heat till sugar is dissolved. Add chocolate; stir till melted. Remove from heat.

Gradually stir hot mixture into beaten egg yolks; return all to saucepan. Cook and stir over medium heat till thickened and bubbly; reduce heat. Cook and stir 2 minutes more. Remove from heat; stir in vanilla. Cool slightly, stirring occasionally.

In a small mixer bowl beat egg whites and cream of tartar till soft peaks form. Gradually add the 2 tablespoons sugar; beat till stiff peaks form. Fold egg whites into chocolate mixture.

In a large mixer bowl beat 1/2 cup whipping cream till soft peaks form. Fold cream into chocolate mixture. Spoon into 3 or 4 individual dessert dishes or a serving bowl. Cover and chill in refrigerator about 3 hours. If desired, garnish each serving with additional unsweetened whipped cream and chocolate curls.

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From: jeff@gg.caltech.edu (Jeff Goldsmith)

Source: Inspired by a Recipe in the Silver Palatte

RASPBERRY-TANGERINE MOUSSE

=====

Ingredients:

- 2 tblsp unflavored gelatin
- 4 tblsp cold water
- juice and grated zest of 1 large tangerine
- 2 pints raspberries (or 20 oz frozen)
- 2 egg yolks
- 4 tblsp tangerine liqueur (If you can't find this, Grand Marnier or Cointreau will do, but use only 2 tsp of them.)
- 1/2 cup granulated sugar
- 2 cups whipping cream

Instructions:

Dissolve gelatin in water. It will form a rubbery chunk. Add juice, zest and berries (save a few berries for garnish) and heat gently. It should boil, but just barely. Stir the whole time. Cook until the rubbery gelatin chunk is dissolved. This will mangle most of the berries; that's ok. This stuff should be a chunky goop at this point. Let it cool.

Beat egg yolks and sugar together. They should be a pale yellow. Add liqueur and mix thoroughly. Heat over a double boiler until it thickens slightly (stirring constantly.) It shouldn't take very long; the color will change slightly. If it's hot all the way through, that's good enough. Let it cool.

Mix egg yolk goop and berry goop thoroughly.

Whip cream to soft peaks and fold into the mixture. Chill and serve. I like to put it into individual dessert glasses before chilling. Add some berries or other fruit as a garnish.

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[mara](#)

Orange and Lime Terrine

From: Lydia Visco lvisco@u.washington.edu

Date: Mon, 30 Aug 1993 12:35:55 -0700 (PDT)

From Elle Magazine, unknown issue and volume:

zest of 3 limes	2 1/4 packets unflavored
4 1/2 cups freshly squeezed orange juice	gelatin (1 packet for 2 cups liquid)
2 2/3 cups freshly squeezed lime juice	3 oranges
1/2 cup powdered sugar [confectioners' sugar]	1 to 2 tablespoons Grand Marnier
	fresh mint

Preparation: 30 minutes. Cooking: 10 minutes.

With a grater, zest the limes before juicing them. Set aside. In a saucepan, heat 2 1/4 cups of the orange juice, 2 1/4 cups of the lime juice, and 1/4 cup of the powdered sugar. Add the gelatin to the hot mixture, stirring until it is completely dissolved.

Peel the oranges and separate into sections. Remove the skin from the orange sections and arrange them neatly in the bottom of a 9-by-6-by-3-inch terrine. Cover the orange sections with the gelatin mixture, and place the container in the freezer just until the gelatin begins to set. [Then place in the refrigerator to continue the gelling process, I assume.]

Prepare the sauce by combining the rest of the orange juice, lime juice, and sugar. Heat the mixture, stirring continuously, until it has reduced by 1/2 and the sauce becomes thick. Allow to cool.

Lace the sauce with Grand Marnier to taste. Unmold the terrine onto a serving dish, then cut the dessert into slices. Cover each slice with the sauce; garnish with fresh mint and the lime zest. Serves 6 to 8.

Note: I've never tried this recipe, but it sounds like a nice, light, warm weather dessert.

[mara](#)

Oriental oranges

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Sat, 23 Oct 1993 11:00:00 +0100

A 'swiss' candy:

Servings: 4

12 lg Oranges
200 g Sugar (7 oz)
3 tb Grand Marnier or Cointreau
2 tb Grenadine syrup

This is Fredy Girardet's adaptation of an old recipe. It was traditionally made with whole oranges peeled down to the flesh ... but the skin left between the segments always spoiled it.

Peel the zest from the oranges in long strips, taking as little of the pith as possible.

Cut the zest into very, very fine julienne strips.

Remove the pith in vertical strips to expose the flesh of the oranges. Then, holding the oranges over a strainer with a bowl beneath to catch all the juice, cut each segment away from the membranes that divide one from another, and from the central core of pith.

Squeeze all the discarded membranes to extract every drop of juice, if any flesh remains on them, and add it to the already collected juice.

Blanch the julienned zest in bouling water for 1 minute. Refresh in cold water and drain in a sieve.

Put the sugar into a large, wide saucepan and cook over a moderate, steady heat until the sugar melts and becomes a light golden color.

Add the collected orange juice and, stirring to mix well, cook until the liquid has the consistency of a light syrup.

Add the julienned zest to the sysrup, as well as the liqueur and the grenadine syrup. If a scum forms, remove it with a spoon as if you were making jam. Bring it briefly to the boil.

Add the orange segments and shake the pan well so that they all absorb the syrup. They should be hot, but they should not be allowed to cook. Set the pan aside.

Oriental oranges

Add another drop of liqueur to the pan.

Serving:

Arrange the segments on four plates to look like stars. Coat them with the syrup and decorate with the julienned zests.

Alternatively:

Serve the oranges in a fruit dish, with a selection of some other fruit desserts.

(From: Fredy Girardet, Cuisine spontanee, Papermac, ISBN 0-333-40957-4)

[amyl](#)

Peach Cobbler

From: belville@athena.mit.edu (Sharon Belville)

Date: 5 Aug 1993 18:38:25 GMT

Filling:

29 oz can sliced peaches

2/3 - 1 cup sugar

2 Tbsp corn starch

2 Tbsp butter

1/2 Tbsp cinnamon

Heat oven to 400F. Drain fruit and reserve liquid. Mix sugar and corn starch in saucepan. Stir in fruit juice gradually, bring to boil. Boil 1 minute, stirring constantly. Add fruit, pour into 1 1/2 quart (or 9"x13") baking dish. Dot with butter, sprinkle with cinnamon.

Topping:

1 cup self-rising flour

1 Tbsp sugar

3 Tbsp shortening

1/2 cup milk

Mix flour and sugar, cut in shortening. Add milk. Stir until ingredients are blended. Spoon dough onto fruit. Bake 25-30 minutes. Serve warm.

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[mara](#)

Stewed plums in honey with Cinnamon ice-cream

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Fri, 24 Sep 1993 12:00:00 +0200

Servings: 4

1 dl Milk (1/2 cup)	1 x Vanilla bean, slit open
3 dl Whipping cream (1 1/4 cup)	80 g Granulated sugar (2.75 oz)
1/2 x Stick cinnamon	3 x Egg yolks
2 ts Ground cinnamon	
600 g Fresh plums (1 1/2 lbs)	2 tb Dark honey
150 g Granulated sugar (5.25 oz)	1 dl Cassis (black currant - liqueur) (1/2 cup)
7 dl Red wine (3 cups)	1/2 x Lemon, juice
1/2 dl Kirsch (1/4 cup)	1 Bunch fresh mint leaves
1 tb Pine kernels	
1 tb Pistachio nuts, peeled	

Ice-cream

In a small saucepan combine milk, cream, cinnamon and vanilla bean, bring to a boil.

In a bowl beat egg yolks and sugar until light and lemon-colored.

Gradually stir in the hot liquid. Return to pan. Over low heat beat until cream thickens. DO NOT BOIL !! Remove spices, let cool, freeze.

Plums:

Wash, halve and pit the plums. In a saucepan caramelize sugar. Add plums and stir well. Moisten with wine and kirsch. Add pine kernels, pistachio nuts, honey and liqueur. Simmer for 10 minutes. Strain plums, collect juice. Transfer to a small saucepan, add lemon juice and boil sauce down to half its volume. Return plums to sauce and simmer gently for 15 minutes.

Serving:

Arrange plums and sauce in a soup plate. Top with cinnamon ice-cream and garnish with fresh mint. The plums can be served warm as well as cold.

[amyl](#)

Persimmon Pudding

From: Kathleen WILLIAMS@WSUVM1.CSC.WSU.EDU

Date: Sat, 02 Oct 93 14:28:15 PDT

3/4 c. sugar
1 c. flour
1 c. persimmon pulp mixed with 1 t. baking soda
1/2 t. baking powder
1/2 t. cinnamon
1/2 t. salt
1/2 c. raisins
1/2 c. chopped nuts
1/2 c. milk

Combine ingredients and pour into molded pan. Bake at 350 F for 1 hour (or til done).

Serve warm with lemon sauce, hard sauce or vanilla ice cream.

[amyl](#)

Pretzel Salad

From: "Tara L. Taylor" ttlp+@andrew.cmu.edu

Date: Wed, 8 Sep 1993 16:56:09 -0400

CRUST

2 cups crushed pretzels
3/4 cup melted butter
3 tsp sugar

FILLING

1 (8 oz) cream cheese
1 cup sugar
1 medium size Cool Whip

TOPPING

1 (6 oz) box strawberry Jello
2 (10 oz) frozen strawberries
2 cups boiling water

Mix crushed pretzels, sugar, and melted butter.
Press into a 9 x 13 glass dish. Bake at 400 degrees F
for 8 minutes. Cool completely.

Mix together cream cheese and sugar until smooth.
Fold in Cool Whip. Spread on top of cooled pretzel
crust.

Dissolve Jello in boiling water, add frozen strawberries
(water will melt them) Let stand for 10 minutes.
Pour mixture onto cream cheese layer. Refrigerate for 2 hours.

*If you don't like strawberries, I'm sure you could substitute
another flavor/topping.

[amyl](#)

Date: Thu, 26 Aug 93 11:16:15 +0200

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- [Vanilla Cream \(Stanley J Sylvester\)](#)

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From: ynnuf@yetti.amigans.gen.nz (Doreen Randal)

BROWN PUDDING (Origin my Mum)

=====

Ingredients:

6 tblsp flour
 2 tblsp jam (any sort)
 butter the size of an egg
 2 tsp ground ginger
 1 heaped tsp baking soda
 1/2 cup milk

Instructions:

Rub butter, sugar and flour together, then add jam.
Add baking soda
dissolved in the milk and mix well. Place in
greased pudding basin
cover with grease proof paper, tie securely and
steam 1 1/2 hrs. Serve
with hot creamy custard.

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From: aa915@Freenet.carleton.ca (Gail LaBossiere)

CANADIAN SUMMER PUDDING

=====

(Serves 8)

Based on a classic English dessert, this pudding
tastes like summer in a
bowl. For best color, use a mixture of berries.

Ingredients:

7 cups fresh summer berries (blueberries,
raspberries, blackberries,
sliced strawberries)

1 cup granulated sugar

6 to 9 slices day old French or italian bread from round loaf

Creamy Rum Sauce

Instructions:

In large saucepan, combine berries and sugar. Cook over medium heat

stirring, just until sugar has dissolved and berries start to release

juices. Reduce heat to low; simmer 10 mins or until fruit is tender.

Set aside. Line a 6 cup bowl with plastic wrap.

Cut crusts from bread

slices. Line base and sides of bowl with 3 or 4 slices, cutting to fit

where necessary. Spoon half of berries with some of their juice into

bowl. Top with layer of bread slices, pressing down on fruit. Spoon

any remaining juice evenly over bread; press down. Cover bowl with

plastic wrap. Place plate (slightly smaller in circumference than top

of bowl) on top. Place heavy weight, such as large can of tomatoes on

plate. Refrigerate at least 12 hours or up to 24 hrs, until bread has

asorbed juice andhas become uniformly colored. To

serve, remove weight,
plate and plastic wrap from top. Invert serving
plate on top of bowl.
Turn upside down; lift off bowl and remove plastic
wrap. cut pudding
into wedges; serve with Creamy Rum Sauce.

Creamy Rum Sauce:

- 1 cup low-fat yogurt
- 3 tblsp packed brown sugar
- 2 tblsp dark rum

In small bowl, combine yogurt, sugar and rum,
stirring until smooth.

Makes 1-1/4 Cups.

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From: starman@crash.amigans.gen.nz (Robin Halligan)

CHEESE PUDDING

=====

Ingredients:

- 4 eggs
- 8 slices stale bread

60 g softened butter
150 g cheddar cheese, grated
1 cup chicken stock
1/2 cup cream
freshly ground pepper

Instructions:

Preheat oven to 150 deg C. Remove crusts from bread, butter each slice one side only. Sprinkle 2/3 of the grated cheese onto 4 slices, sandwich with the remaining bread. Cut cheese sandwiches in half diagonally. Grease a shallow ovenproof dish with remaining butter. Arrange cheese sandwiches over base of dish. Beat eggs, stock and cream, pour egg mixture over sandwiches making sure each one is moistened. Allow to stand 30 minutes. Sprinkle remaining cheese on top, season with ground black pepper. Bake for 30 minutes or until pudding is set and golden.

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From: arielle@taronga.com (Stephanie da Silva)

CHOCOLATE PECAN PUDDING WITH BOURBON SAUCE

=====

Ingredients:

4 ounces semisweet chocolate, chopped
1 1/2 cups pecan pieces (about 5 1/2 ounces)
1/3 cup sugar
1/4 cup dry bread crumbs
1/4 tsp cinnamon
1 stick (4 ounces) butter, softened
1 tblsp bourbon
5 eggs, separated
Pinch of salt
Bourbon Sauce

Instructions:

Preheat the oven to 350F. Place the chocolate in a small heatproof bowl. Add 3 tablespoons of hot water and set the bowl over a pan of hot but not simmering water. Stir with a whisk until the chocolate is melted and smooth. Remove the bowl from the water

and let the chocolate cool to room temperature.

Coarsely chop the pecan pieces in a food processor. Remove 1/2 cup of the pecans and set aside. Add 1 tablespoon of the sugar to the remaining nuts and grind to a fine powder. Combine the finely ground pecans, bread crumbs and cinnamon in a bowl; mix well and set the mixture aside.

In a large mixer bowl, beat the butter with half the remaining sugar until soft and light. Beat in the cooled chocolate and then the bourbon. Add the egg yolks, one at a time, beating until smooth. Stir in the pecan bread crumb mixture.

In a large bowl, beat the egg whites with the salt until they form very soft peaks. Gradually beat in the remaining sugar in a slow stream and continue beating until the egg whites hold soft peaks. Stir one-fourth of the beaten egg whites into the chocolate batter, then gently fold in the remaining egg whites.

Pour the batter into a buttered 1 1/2 quart baking dish or 8 inch square baking pan. Smooth the top. Scatter the reserved chopped pecans evenly over the surface of the batter. Place the baking dish in a larger pan and pour hot tap water into the larger pan to reach halfway up the sides of the baking dish. Bake the pudding in the middle of the oven for 30 to 35 minutes, until the pudding puffs and feels slightly firm when pressed with the palm of the hand; do not overbake.

To serve, spoon the warm chocolate pecan pudding onto dessert plates. Ladle 2 or 3 tablespoons of the Bourbon Sauce over. Pass the remaining sauce separately.

Bourbon Sauce:

1 1/2 cups	milk
1/3 cup	sugar
4	egg yolks
2 tblsp	bourbon
1 tsp	vanilla extract

Instructions:

In a medium nonreactive saucepan, combine the milk and sugar. Bring to a boil over moderate heat.

Beat the egg yolks in a small bowl until liquified. When the milk boils, gradually whisk 1/3 of it into the yolks. Return the remaining milk to a boil over low heat and whisk in the yolk mixture. Cook, whisking constantly, until the sauce thickens, 1 to 1 1/2 minutes; do not let boil. Immediately remove from the heat.

Whisk the sauce constantly for 1 minute to cool. Strain through a fine sieve into a bowl and whisk for 30 seconds. Stir in the bourbon and the vanilla. Serve warm.

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From: ynnuf@yetti.amigans.gen.nz (Doreen Randal)

CHOCOLATE PUDDING

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Ingredients:

6 oz	flour
pinch	salt
2 oz	sugar
large tsp	baking powder
3 oz	shredded suet
milk	to moisten
1 oz	cocoa

Instructions:

Mix cocoa, salt and sugar well with the flour, add suet; then stir in milk gradually until the mixture is fairly liquid. Pour into greased basin, cover with greased paper, and steam 2 1/2 hours. Serve with custard sauce.

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From: ynnuf@yetti.amigans.gen.nz (Doreen Randal)

CHOCOLATE VELVET PUDDING

=====

Ingredients:

4 tsp gelatine
1/3 cup milk
1/3 cup cocoa
2/3 cup sugar
1/3 cup water
11oz tin evaporated milk
1 tsp vanilla

Instructions:

Chill the evaporated milk in the fridge for several hours. (It will not beat up well if it is at room temperature) Measure out the gelatine carefully. Add the milk. Stir well, then leave to stand for 5 minutes.

In a medium sized saucepan mix the cocoa, sugar and water. Bring to the boil, stirring constantly. Remove from the heat and add the softened gelatine. Stir until the gelatine has completely dissolved. Stand the chocolate mixture in cold water to cool but DO NOT let it set. Beat the evaporated milk until very thick. Add the cooled chocolate mixture gradually, then;

(a) Turn into one large dish to set.

(b) Spoon into individual dishes.

(c) Spoon mixture into glasses or individual dishes alternately with spoonfuls of whipped cream and/or raspberries or stewed peaches.

(d) Spoon into a mould that has been wiped with cooking oil to prevent sticking. Leave to set. Colour darkens and flavour becomes more marked if pudding is left for several hours. To unmould, loosen edges with fingers, then loosen one side and turn onto a dampened plate. DO NOT stand the mould in warm water unless all else fails.

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From: belville@athena.mit.edu (Sharon Belville)

DOT'S BANANA PUDDING
=====

Ingredients:

3 small boxes instant vanilla pudding mix
5 cups cold milk
12 oz whipped topping (Cool Whip)
8 oz sour cream
1 large box vanilla wafers
5-6 large bananas.

Instructions:

Mix pudding mix with milk. Fold in half of the
whipped topping, all of
the sour cream. In large bowl, layer wafers,
bananas, pudding mixture.
Top with remaining whipped topping. Refrigerate.

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From: dd194@cleveland.freenet.edu (Mirjam Dorn)

EASY CHERRY PUDDING

=====

Ingredients:

1/2 cup margarine
1 cup flour
1 cup sugar
2 tsp baking powder

3/4 cup milk or water
1 1-lb can pitted cherries with syrup
1/2 cup sugar

Instructions:

Melt the margarine and place in a baking pan.

Mix the flour, sugar (1 cup only) baking powder and milk/water together.

Pour on top of the melted margarine. DO NOT MIX!

Pour the cherries with the syrup over the flour/milk mixture. DO NOT MIX! Sprinkle the 1/2 cup sugar over the entire mess, and bake in a 350 degree oven for one hour.

This can be served either hot or cold. If served hot, ice-cream would definately not detract from this dish.

Variations:

Basically any kind of canned fruit can be used. I've made plum pudding (a la Little Jack Horner), pineapple pudding, whatever come to mind and off the shelf. Just remember that if the fruit has pits, to remove

them.

I tried this once with fresh fruit, and it just didn't work. This is one of those dishes meant for canned fruit.

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From: apa@napcc-hp.cvm.uiuc.edu (Aida P. Aponte)

FLAN

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Ingredients:

Caramel:

1 cup sugar
1 tblsp water

Flan:

4 eggs
1 can condensed milk
same can of reglar milk
1 tsp vanilla extract

Instructions:

Mix sugar and water in pan to be used for flan (8 or 9 inch cake pan) and heat over over high heat, swirling bowl so that caramel sticks to sides of pan. Mix flan ingredients in blender (or by hand) and pour into pan. Bake at 350 for 1 hour or until knife plunged in comes out clean.

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From: tomp@acpy01.att.com (Tom Purcia)

FLAN

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Ingredients:

- 5 eggs
- 1 can Evaporated Milk
- 1/2 can Condensed Milk
- 1 cup Milk
- 1 tsp Vanilla
- 4 oz Cream Cheese

Brown Sugar

Cinnamon

Instructions:

1: Preheat oven to 350

2: Combine all ingrediedents except Brown Sugar and Cinnamon in a blender and process till smooth.

3: Cook Brown Sugar in a sauce pan untill it is melted. Pour the sugar into your baking pan (I use a 9 in Deep dish pryex pie pan) and then fill with the egg mixture.

4: Put baking dish into a larger pan with hot water about 1 in up the sides of the baking dish. Bake in oven for 1 1/2 to 2 1/2 hours or until the center is set.

5: Remove from oven and let cool then invert onto a plate. Sprinkle cinnamon on top and chill thourghly.

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From: borm@cs.ubc.ca (Eric Borm)

Source: Mexican Cookery by Barbara Hansen

FLAN ESPECIAL

=====

Ingredients:

1 medium orange
1 lime
1 quart milk
3/4 cup sugar
pinch of salt
3/4 cup sugar
6 eggs

Instructions:

Peel orange and lime into thin strips with as little white pith as possible. (the rest of the fruit will not be used in this recipe)

Combine peel, milk, 3/4 cup sugar and salt in a large pan. Bring it to a boil and cook gently until it is reduced to 3

cups. (stir occasionally to break the film that forms on the surface) When done, strain and cool slightly.

In the meantime, heat 3/4 cup sugar in a skillet over medium heat until sugar begins to melt. Reduce heat to medium and continue to cook, stirring occasionally. When sugar is melted and brown, immediately spoon over bottom and sides of a shallow 1-1/2 quart baking dish and cool.

Begin preheating oven to 325 F.

Beat eggs into a large bowl. Gradually add warm milk mixture to eggs and beat well. Then, pour the mixture into the baking dish containing the caramelized sugar.

Place the baking dish into a pan and pour water into the pan until it reaches half way up the sides of the baking dish. Bake about 1-1/2 hours or until a knife inserted off-center comes out clean. If necessary, cover loosely with foil to prevent

excess browning.

Remove dish from hot water and cool. Then refrigerate for at least 3 hours. Run a knife around the edge and invert onto a platter just before serving.

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From: pld@acsu.buffalo.edu (Pat Dennis)

HOT FUDGE PUDDING

=====

Ingredients:

- 1 cup flour
- 2 tblsp melted shortening
- 2 tsp baking powder
- 1 cup brown sugar
- 1/4 tsp salt
- 1/4 cup cocoa
- 2 tblsp cocoa
- 1 3/4 cups hot water
- 1/2 cup milk
- 3/4 cup sugar

Instructions:

Mix flour, baking powder, salt, sugar, and 2
Tablespoons of cocoa
together. Stir in milk and shortening. Spread in
a 9x9" pan. Sprinkle
with brown sugar and 1/4 cup cocoa. Pour hot water
over all. Bake 45
minutes at 350. This forms kind of a chocolate
cakeish thing with its
own chocolate sauce.

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From: arielle@taronga.com (Stephanie da Silva)

ICE CREAM CHRISTMAS PUDDING

=====

(Serves 8)

Ingredients:

- 1 jar (275 g) seedless maraschino cherries
- 2 tblsp Cherry marnier
- 1 tub (2 litres) vanilla ice cream
- 100 g packet (3 1/2 oz) round white marshmallows
- 1 violet crumble bar, chopped (whot? not crumbled?)

200 g (7 oz) Vienna almonds, finely chopped
1 cherry ripe, chopped

Instructions:

Drain the cherries and reserve the liquid. Put cherries into a small bowl and add cherry marnier (don't be tempted to add too much liqueur as it will stop the ice cream from freezing). Soak overnight. Next day, remove the ice cream from the freezer to soften. Cut marshmallows into quarters and add to the cherries. Transfer the ice cream into a large mixing bowl. Stir through all the remaining ingredients plus sufficeint reserved cherry liquid to colour the ice cream a pretty pale pink (add a few drops of pink colour if necessary). Put the mixture into a lamington tin and freeze until firm. Cover with two thicknesses of foil and store in freezer until Christmas day. Cut into squares.

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From: arielle@taronga.com (Stephanie da Silva)

INDIAN PUDDING

=====

Ingredients:

1/2 cup corn meal
4 cups milk
1 cup brown sugar
1 tsp ginger
1/2 tsp nutmeg
1/2 tsp cinnamon
1 tsp salt
1/2 cup dark molasses
2 cups light cream
2 cups heavy cream

Instructions:

Preheat oven to 275F -- very low. Combine the corn meal with one cup of milk. Scald the remaining three cups of milk in a saucepan over medium heat. Stir in the corn meal mixture a little at a time and cook, stirring, constantly, for 15 minutes, or until the

mixture is about as thick as breakfast cereal. It is important to keep stirring to prevent lumps. Remove from heat. Combine sugar, spices and salt, stir them into the corn, mixture. Add the molasses and light cream. Pour into a greased two-quart baking dish and bake for two hours. Set aside at least an hour. Serve pudding warm with a pitcher of heavy cream to pour over each portion at the table.

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From: ynnuf@yetti.amigans.gen.nz (Doreen Randal)

LEMON TOPPED CHOCOLATE PUDDING

=====

Ingredients:

- 1 egg
- 1 lemon
- 1/2 cup sugar
- 1 cup flour
- 1 tsp baking powder
- 1/2 tsp mixed spice

1/2 tsp salt
1 tblsp cocoa
1/2 cup brown sugar
1 1/2 oz butter
milk to mix

Instructions:

Break the egg into a bowl in which the pudding is to be cooked. Add 1/2 cup sugar and the juice of one lemon. Whisk until thick. In a separate bowl sift dry ingredients and rub in butter. Add well packed brown sugar. Stir in enough milk to make a moist dough. Spoon on top of lemon, egg and sugar mixture. Steam rapidly 1 hour. Serve with whipped cream.

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From: arielle@taronga.com (Stephanie da Silva)

NOODLE PUDDING

=====

Ingredients:

- 1/2 lb wide noodles, cooked and cooled
- 5 eggs
- juice and rind of an orange
- juice and rind of a lemon
- 2 tblsp sugar
- 1/2 box seedless raisins
- 2 grated apples
- 1 tsp vanilla
- 1 tsp cinnamon
- 1/2 cup melted butter
- 1 small can fruit cocktail

Instructions:

Mix all ingredients together. Bake for 1/2 hour at 375F. Pour the juice of an orange or 1/2 cup apple juice over and reheat for 10 minutes.

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From: akhimes@mtu.edu (ADAM K. HIMES)

RICE PUDDING

=====

I am a big rice pudding fan, and this one has served me well (in fact, it will serve me when I get back home tonight). It is fairly custardy, so beware.

Ingredients:

ca. 3/4 cup cooked rice (try not to have any water left in)

2 cup milk

2 eggs (or 4 egg yolks, if your cholesterol is too low)

1/2 cup sugar (I regularly use much less)

1/2 tsp nutmeg

1/2 tsp salt

Instructions:

Put all of this into an ungreased casserole, which you can then throw

into a 325 degree oven for about 55 minutes, or until the old

knife-inserted-into-the-center-comes-out-clean trick works.

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From: thuy@wam.umd.edu (Thu.y Huu Nguyen)

Author: Chef Lynn Bryant

RODGROT MED FLOTE

=====

(Norwegian Berry Pudding with Cream)

Ingredients:

1 1/2 pounds fresh raspberries, strawberries, or a
combination

2 cups water

1/2 cup sugar

3 tblsp cornstarch

1 pint light cream Slivered almonds

Instructions:

Wash and drain berries (or defrost and save
liquid). There should be 2

1/2 cups total. If fresh, add 2 cups of water and
cook until berries

are soft. Add sugar. Mix cornstarch and 2
tablespoons cold water. Add

a small amount of berry juice, mix well and stir
into berry mixture.

Cook, stirring constantly until pudding thickens. Reduce heat, cook 10 minutes. Turn into serving dish. Let stand until cold. When serving, decorate with slivered almonds, passed around the table, followed by a pitcher of cream.

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From: mrum@firebug.Berkeley.EDU (Marc Rumminger)

Source: Recipes from an Ecological Kitchen, by Lorna J. Sass

STEAMED CRANBERRY PUDDING

=====

Ingredients:

1/2 tsp oil and 2 tsp flour for preparing a 1-quart bundt

pan or heatproof casserole

3/4 cup whole wheat pastry flour

1/2 cup unbleached white flour

1 tsp baking soda

2 tsp finely minced or grated orange zest

(organic, if possible)

3/4 tsp ground cinnamon
1/4 tsp ground cloves
1/8 tsp sea salt
2 cups coarsely chopped fresh or frozen (and
defrosted) cranberries
1/2 cup coarsely chopped walnuts
1/2 cup orange juice
1/2 cup maple syrup
Boiling water

Instructions:

- 1.) Pick out a pot to use as the steamer. Make sure that your bundt pan or casserole will comfortably fit inside. About 1/2 to 1 inch clearance on the sides is helpful.
- 2.) Oil and flour the bundt pan.
- 3.) In a bowl, combine the flours, baking soda, orange peel, cinnamon, cloves, salt, cranberries, and walnuts. In a measuring cup, combine the orange juice and maple syrup. Stir the liquid into the dry ingredients just until all of the flour is absorbed.
- 4.) Transfer the mixture into the prepared pan. Wrap tightly with two

sheets of aluminum foil crisscrossed on the top. Make sure the seal is tight.

5.) Place a rack or trivet in the bottom of the cooker. Lower the pudding into the cooker with the aid of a foil strip. Another method: put the bundt pan into a string bag and lower into the pot. Keep the handles on the top for easy removal. Add enough boiling water to reach halfway up the sides of the pot.

6.) Steam until the pudding is set, about 75 to 90 minutes.

7.) Remove the bundt pan from the cooker. Remove the top foil, and run a knife around the edges. Then turn pan over onto a platter and unmold. Or just serve in spoonfuls.

8.) Serve warm.

Pressure cooker variation:

Put the pudding in the cooker as above. Lock the lid in place and over high heat bring to high pressure. Lower the heat

just enough to
maintain high pressure and cook for 25 minutes.
Turn off the heat and
allow the pressure to come down naturally for 15
minutes. Remove the
lid safely.

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From: arielle@taronga.com (Stephanie da Silva)

SUMMER PUDDING

=====

Ingredients:

- 10 to 14 slices firm-textured white sandwich bread, crusts trimmed
- 4 cups raspberries, rinsed drained
- 4 cups red currants, stemmed and washed

(the recipe suggests substituting other berries such as blackberries, blueberries, loganberries, etc in any combination if currants and/or raspberries are unavailable)

1 cup sugar

1 cup heavy cream
1/4 cup confectioner's (icing) sugar

Instructions:

Line the bottom and sides of a 2 quart mixing bowl, souffle dish, pudding basin or other round mold with the bread slices, overlapping the pieces slightly. (You may wish to cut the bread slices in half for a more decorative effect). Reserve enough bread to cover the top of the pudding.

In a heavy nonreactive saucepan, combine the raspberries, currants and sugar with 1 tablespoon of water. Cook the mixture for 5 minutes. Remove from heat and let cool completely.

Pour the fruit mixture into the bread-lined mold and cover completely with the reserved bread slices. Cover the top of the pudding with a plate that fits snugly within the top of the mold, and weigh down the plate with a heavy can or water in a covered plastic container. Refrigerate overnight.

To serve, unmold the pudding onto a serving platter.

Hm, this recipe says to beat the cream and serve the pudding with that.

I'd serve it with a pouring custard, myself. Or don't beat the cream and just pour over (that sounds better).

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From: altar@beaufort.sfu.ca (Ted Wayn Altar)

Source: Manitoba Animal Alliance (MAA), Canada,
COMPASSIONATE BAKING
desert cookbook

THE ULTIMATE VEGAN CHRISTMAS PUDDING

=====

Soak overnight:

1 cup raisins

1 cup sherry

Other Ingredients:

1 cup margarine
1 cup sugar
1 cup flour
1 tsp baking soda
1/2 tsp salt
4 heaping tsp flax seed egg replacer or commercial
egg
replacer equal to 4 eggs
2 cups chopped dates
3/2 cups grated carrots
3/2 cups chopped pecans
1 cup breadcrumbs
1 cup soymilk
1 cup soymilk
1 cup currants
1/4 cup molasses
1 tblsp grated orange peel
1 tblsp grated lemon peel
2 tsp cinnamon
1/2 tsp cloves
1/2 nutmeg
1/2 mace

Instructions:

Cream margarine and sugar in a large bowl. Add egg
replacer and mix in
all other ingredients. Spoon into a heavily
greased 2 qt. mold and
cover tightly. Aluminum foil will do, if tightly

sealed. In bottom of a deep stock pot (8-10 qt.), place a rack or overturned soup plate. Add boiling water to reach halfway up side of mold. Cover kettle and steam pudding in gently simmering water for 5 hr., adding boiling water as needed. Remove mold from water and uncover. Cool for 30 min.

Loosen pudding from mold with knife and invert onto serving platter.

Leave mold over pudding to cool if you wish. Then steam for 1 hr.

before serving. It can also be frozen when cooled, but must be defrosted before resteamming.

Heat 1/4 cup brandy, pour over and ignite. Bring to table flaming, and serve with hard sauce.

Lemon Brandy Hard Sauce:

3/2 cups icing sugar
1/2 cup margarine
3 tblsp brandy
1 tsp vanilla
1 tsp grated lemon peel

Combine all in a food process, but chill server hours before serving.

Note:

The MAA is a non-profit organization and all profits from the sales of their cookbooks goes directly to helping the animals in need. :-)

Manitoba Animal Alliance

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From: jagordon@agsm.ucla.edu

TOFU RASPBERRY PUDDING

=====

(serves 3 or 4)

Ingredients:

- 1 12-oz pkg regular tofu
- 1/2 cup defrosted apple juice concentrate

1 cup fresh or frozen and partially defrosted berries

Instructions:

Blend all in food processor or blender til smooth. Serve in pretty cups or glasses, garnish with a whole berry and mint leaf.

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From: stanley@tekig5.pen.tek.com (Stanley J Sylvester)

VANILLA CREAM

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In microwave bowl, mix:

Ingredients:

2/3 cup sugar
3 tblsp cornstarch
1/4 tsp salt

Instructions:

Add a fraction of 2 C milk, a little at first to

make a smooth paste,
then the rest until the mixture is smooth.
Microwave this at high for
8-9 minutes, stirring every 2 min until the stuff
is smooth and
thickened.

Meanwhile, put 3 egg yolks (or two whole eggs) into
another bowl and
beat them slightly. Quickly stir half of the hot
milk mixture into
eggs, and then add the new egg mixture to the
original milk mixture.
Microwave at high 1 to 2 min until mixture is thick
and glossy.

Add:

1 tblsp butter
1 tsp vanilla extract
1 tsp almond extract (optionally, for extra
flavor)

Let cream cool before adding to cupcakes or
creampuffs... If you're
eating it by itself, it's great while it's still
warm.

Note:

This is my mom's cream-puff cream. It's just a sweet, vanilla cornstarch pudding. I'm giving you the microwave recipe, because otherwise it takes an eternity of stirring on the stove, after which your arm will fall off. If you choose to cook it that way, make sure you keep the heat low while you're waiting for the stuff to thicken, and never ever stop stirring, or the cream will stick to the bottom and burn and then you will have a million nasty little brownish-black flecks throughout your pudding, which will do absolutely nothing for the texture.

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[mara](#)

Queen of Puddings

From: ruby@crash.amigans.gen.nz (Vida Halligan)

Date: Mon, 6 Sep 93 21:36:44 +1200

Ingredients

2 TBs Bread crumbs	1/2 Lemon rind grated
1/2 oz butter	3 oz Castor sugar
1/4 pint Milk	1 Egg (seperated)
a little red jam (Raspberry Plum strawberry)	

Method

Put Bread crumbs Lemon rind & butter and 1/2 the sugar into Bowl. Bring milk to boil over med heat, pour on to contents of bowl and leave to soak for 10 mins, Add egg yolk lightly beaten, pour into buttered 1/2 to 1 pint Baking dish. Place in mod oven 355 F or gas mark 4 Bake 20-25 min. Test centre remove spread with jam, Wisk egg white till stiff add 1/2 remaining sugar wisk again with a metal spoon fold in rest of sugar spoon over pudding, rough up the surface plae in hot oven 400 F gas mark 6 3-5 min till golden.

[amyl](#)

Rice Pudding

From: probestr@carson.u.washington.edu (Clay Schwenn)

Date: 25 Aug 1993 18:49:24 GMT

1 cup of white rice
1 cup of sugar
about a 1/2 gallon of milk (whole or 2%)

Combine the rice and the sugar in a double boiler and cover with milk. Keep the double boiler going and continue to cover with milk (check it about every 1/2 hour). This whole process will take about 5 hours until it is tender, but it is definitely worth it!! Sprinkle with cinnamon and (if you want) raisins. I usually start it after lunch and serve it up after dinner.

[mara](#)

MARY JANE'S RICE PUDDING WITH CREAM

From: eliz@ai.mit.edu (Elizabeth Willey)

Date: 24 Aug 93 20:04:17

The recipe in Jane and Michael Stern's occasionally-precious SQUARE MEALS makes a dead good creamy rice pudding.

1 cup long-grain rice*
2 cups water
1 teaspoon salt**
3/4 cup sugar ***
3 cups milk****
1/2 cup raisins*****
3 egg yolks
1 cup cream, light or heavy, depending on how rich you want pudding
2 teaspoons vanilla extract
nutmeg or cinnamon
1 cup heavy cream [light or heavy, or even just half-and-half]

RECIPE ANNOTATIONS FROM ME, after careful experimentation:

*Use arborio rice for best results.

**1/2 t salt

***1/2 C sugar is more than enough

****This dessert, always a favorite in our house, became *even better* when, after moving to San Francisco, I began making it with the extra-rich milk available here. To get the same effect, add a tablespoon or two of cream to regular whole milk. Do not make rice pudding or bread pudding with skim milk. The flavors come off wrong and the smoothness doesn't develop properly.

*****Raisins are optional. We leave them out, having negotiated the "Bread pudding-rice pudding truce" years ago, in which bread pudding has raisins and rice pudding does not. If you do use raisins, use the yellow ones, for a more harmonious appearance and softer taste.

COOKING DIRECTIONS:

Combine rice, water, and salt in saucepan and simmer 3 minutes. Add sugar and milk and bring to a slow simmer over low heat, stirring occasionally. [NOTE: I stir constantly, same as for risotto or

custards, to prevent sticking. It doesn't mar the end product at all.] Cook, uncovered, 30 minutes, or until the milk is absorbed. Cool.

[If you are very greedy, you can stop right here. You have an edible, creamy rice pudding; stir in the cream and heat it a bit longer for best quickie results.]

Soak raisins in water until they are plump.

Preheat oven to 300 deg F. Butter a 1 1/2 quart baking dish.

Whisk egg yolks with cream and vanilla. Combine with cooled rice and mix well. Drain the raisins and mix with rice. Turn into baking dish and sprinkle with nutmeg or cinnamon. Bake, uncovered, until set at edges but still creamy inside (about 25 minutes, [depending on your oven, do keep an eye on it]).

Gently heat (microwave) 1 cup heavy cream to lukewarm and pour on top. [You can leave the nutmeg off the pudding and stir it into the cream, with a little vanilla.]

[Delicious by itself or with fresh fruit such as peaches, juicy ripe strawberries, apricots.]

[mara](#)

Steamed Cranberry Pudding

From: metcalfe@upei.ca (Gail Metcalfe)

Date: Fri, 19 Nov 1993 12:55:02 GMT

I would like to pass along this recipe which I received several years ago. It is a good substitute for the rich puddings which we all tend to indulge in during the Christmas period. It is very easy to make - the sauce is very thin, but it makes the pudding:

1 1/3 c flour	1 tsp baking powder
1/2 c molasses	2 tsp baking soda
1/2 c. boiling water	1 cup cranberries

Stir soda into molasses and set aside. Boil cranberries in water for five mins. Mix all ingredients together and pour into a greased 28-oz juice can and steam for 1 hour

Sauce:	1/2 c. white sugar	1/4 c. butter
	1/2 c. cream	1/2 tsp vanilla

Mix all together and boil for a few minutes. Pour over warm slices of pudding.

[amyl](#)

Trifle

From: arielle@taronga.com (Stephanie da Silva)

Date: Tue, 20 Jul 1993 16:22:59 GMT

This is a wonderful recipe. It calls for frozen fruit, but I don't see why you couldn't substitute fresh fruit if available.

9-inch sponge cake layer
3/4 cup dry sherry
2 packages frozen raspberries
2 packages frozen peaches
Chilled custard sauce
2 egg whites
1 cup heavy cream
1 tablespoon sugar
1/2 cup toasted slivered almonds

Thaw and drain fruit. Slice sponge cake into three thin layers. Place one layer in the bottom of a serving bowl. It should be flat-bottomed and about 10 inches across and five inches deep. If you have one of glass, use it because the layers of the trifle look very pretty. Sprinkle the cake layer with one-quarter cup sherry. Spread about 1 third of the raspberries and peach slices on top. Pour one-third of the custard over the fruit. Repeat cake, sherry, fruit and custard layers, saving a dozen or so raspberries for garnish. To make the topping, beat egg white until stiff and in a separate bowl, whip cream. Stir sugar into cream and gently fold in beaten egg white. Mound cream and egg white mixture over the top of the trifle. Garnish with raspberries and toasted almonds. Refrigerate until ready to serve.

Custard Sauce

2 cups milk
6 egg yolks
1/4 cup sugar
pinch of salt
1 teaspoon vanilla extract

Scald milk in a double boiler. Meanwhile, beat egg yolks and add sugar and salt. Pour a little hot milk into the egg yolk mixture, beating with a fork, and then stir into the rest of the milk. Place over simmering, not boiling, water and cook -- stirring until the mixture coats a metal spoon. Pour the cutard into a bowl and stir in the vanilla. Cover and refrigerate for one hour or until thickened before adding to trifle.

Sherry Trifle

3 egg yolks
1 pint double cream
1 oz sugar
1 level tsp cornflour
5 trifle sponge cakes
2 oz flaked almonds, lightly toasted
Raspberry jam, use a very good quality one
2 fl oz of sherry (or more!)
8 oz frozen raspberries (or fresh in season)
2 small bananas

Break the sponge cakes into medium size pieces and spread each piece with jam. Place in a large glass bowl and sprinkle over the raspberries. Add the sherry until the cakes are saturated.

Make the custard: Heat half the cream in a small saucepan. Blend the egg yolks, sugar and cornflour together in a basin and when the cream is hot pour over the mixture , stirring constantly. Return to the pan and reheat gently until thick, then allow to cool.

Slice the bananas, mix in with the raspberries, and pour the custard over. Whip up the remaining cream and spread over the custard. Decorate with the flaked almonds. Cover and chill for 3 - 4 hours before serving.

This is nice served with a good dessert wine, one of the Australian or Californian Muscats would be great.

[mara](#)

Weight Watchers Snickers Dessert

Date: Fri, 9 Jul 1993 14:29:36 GMT

Reply-To: kcarl@ncr.com

1/2 gallon of WW Vanilla Ice Milk
1 tub of Cool Whip Lite (not the huge tub, just the
normal size one)
1 small pkg of Sugar Free instant chocolate pudding
1/2 cup of chunky peanut butter

Mix it all together and pour into a 13X9X2 pan. Freeze.
Cut into 16 equal pieces. (it is easier to do the mixing
if you let the ice cream melt a bit first.)

WW exchanges:

1/16 of this recipe equals

1/2 Fat, 1/2 Fruit, 1/2 Protein, 1/2 Milk and 35 opt calories.

[mara](#)

Zabaglione

From: rme1@cornell.edu (Renee)

Date: Thu, 5 Aug 1993 12:46:28

Ingredients:

6 egg yolks
1/3 cup sugar, or to taste
pinch of salt
1/2 cup marsala wine or other wine or spirit (eg. sherry, Madeira, vermouth, sparkling or dessert wine) or combine wine with a spirit such as bourbon, rum, or Calvados, or other brandy, or add a favorite liqueur such as praline or Frangelico. Citrus juice and zest, vanilla, or ground ginger or other spices may be added along with the wine.

In a round-bottomed copper zabaglione pan or the top pan of a double boiler, combine the egg yolks, sugar and salt. Using a wire whisk or hand-held mixer, beat until the eggs are pale and creamy, about 3 minutes. Slowly whisk in the wine.

Place over gently simmering (not boiling) water. Continue to beat constantly until the custard is thick and doubled in volume, 5 to 8 minutes; it should just hold its shape. Spoon into stemmed glasses or pour into custard cups and serve warm.

Makes 4 servings.

VARIATIONS: For a lighter custard, beat 6 egg whites until stiff peaks form. Fold them into the warm custard just before serving.

For a cold dessert that holds its shape, remove the warm custard from the heat and place the pan in a bowl of ice cubes to cool rapidly. beat 2 cups heavy (whipping) cream until it holds its shape. Using a rubber spatula, fold the whipped cream into the custard. Cover and chill or freeze. Remove from the freezer a few minutes before serving.

Serve with fresh berries, sliced peaches or nectarines, poached pears, or candied fruits. Or offer biscotti or other cookies for dipping into the custard.

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