



bon appétit

desserts

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Orange-Blossom-Honey Madeleines

These little citrus-scented cakes cook in just 10 minutes, which means that if you prepare the batter ahead of time and bake them right after the table is cleared, you can serve them warm for an extra-special touch.



Ingredients

MAKES 16

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon kosher salt
- 2 large eggs
- $\frac{1}{3}$ cup sugar
- 2 tablespoons orange blossom honey
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon finely grated orange zest
- 5 tablespoons unsalted butter, melted, cooled, plus more for molds

SPECIAL EQUIPMENT

One 16-cookie madeleine pan with 3x2" molds

Preparation

Sift flour, baking powder, and salt into a medium bowl. Using an electric mixer, beat eggs and sugar in a large bowl until pale yellow and thick, about 4 minutes. Beat in honey, vanilla, and orange zest. Gently fold in dry ingredients. Add 5 tablespoons melted butter; gently fold into batter. Press plastic wrap directly onto surface of batter; chill for at least 3 hours. **DO AHEAD:** Can be made 1 day ahead. Keep chilled.

Position a rack in center of oven; preheat to 400°. Lightly brush madeleine molds with butter. Place pan on a baking sheet. Drop 1 scant tablespoon batter into each mold. Bake until golden and a tester inserted into center comes out clean, about 10 minutes.

Remove pan from oven, invert, and quickly knock madeleines out of pan.

Serve warm on their own or with Ginger-Yogurt Mousse with Pistachio Meringue.

Milk Chocolate and Salted Caramel Gâteau Saint-Honoré

Falkner's over-the-top homage to the patron saint of French pastry features a crunchy puff pastry foundation, ringed walls of caramel-filled cream puffs, and a rich chocolate cream center. To serve, cut it into small slices, or, better yet, encourage your guests to gather around with knives and forks and dig in.



Ingredients

10 SERVINGS

BASE AND CREAM PUFFS

- 2 14-oz. packages frozen puff pastry (2 sheets; such as Dufour), thawed
- 1 cup (scant) all-purpose flour plus more for surface
- 1 cup whole milk
- 5 tablespoons unsalted butter
- 1 teaspoon sugar
- ½ teaspoon kosher salt
- 4 large eggs

PASTRY CREAM

- 2 cups whole milk
- ⅓ cup plus ¼ cup sugar
- 5 tablespoons cornstarch
- 6 large egg yolks
- 3½ tablespoons unsalted butter

MILK CHOCOLATE DIPLOMAT CREAM

- 6 ounces high-quality milk chocolate (such as Lindt or Scharffen Berger), chopped
- 1¼ cups hot pastry cream (from above)
- 1 teaspoon unflavored gelatin
- 1½ cups chilled heavy cream, divided

SALTED CARAMEL MOUSSELINE

- 9 tablespoons sugar
- ⅛ teaspoon cream of tartar
- ¼ cup heavy cream
- 1¼ cups chilled pastry cream (from above)
- 1 cup (2 sticks) unsalted butter, room temperature
- ½ teaspoon kosher salt
- ¼ teaspoon vanilla extract

ASSEMBLY: CHOCOLATE GLAZE (see recipe)

Powdered Sugar

Milk Chocolate and Salted Caramel Gâteau Saint-Honoré (continued)

Preparation

BASE AND CREAM PUFFS

Preheat oven to 375°. Line 2 baking sheets with parchment paper. Unfold 1 puff pastry sheet on a lightly floured surface. Unfold second pastry sheet and place directly on top of first, forming 2 layers. Press slightly to adhere. Using a 10" cake pan or tart pan bottom as a guide, cut pastry with a paring knife into a 10" round. Place on 1 prepared sheet. Bake base until puffed and deep golden brown, about 30 minutes. Let cool. **DO AHEAD:** Can be made 1 day ahead. Store airtight at room temperature.

For cream puffs, preheat oven to 375°. Combine milk, butter, sugar, and salt in a medium saucepan; bring to a boil. Remove from heat and add 1 cup flour. Stir to combine. Return to medium-high heat; stir dough vigorously until a dry film forms on bottom and sides of pan, about 2 minutes. Transfer dough to a stand mixer fitted with a paddle attachment. Add eggs one at a time, incorporating fully between additions. Scrape dough into a pastry bag fitted with a ½" tip or a plastic bag with ½" cut diagonally from 1 corner. Pipe 1"-1¼"-diameter rounds onto second parchment-lined sheet (there should be 25-30 rounds). Smooth any pointed tips with damp fingertips to form rounded tops.

Bake for 20 minutes. Lower temperature to 325° and bake until golden brown and dry, 15-20 minutes. Let cool completely. Using a sharp knife, cut a small hole in bottom of each puff. **DO AHEAD:** Can be made 2 months ahead. Store airtight in freezer. Thaw before continuing.

PASTRY CREAM

Bring milk and ⅓ cup sugar to a simmer in a medium saucepan, stirring until sugar dissolves. Stir cornstarch and 3 tablespoon water in a small bowl to dissolve. Whisk egg yolks with remaining ¼ cup sugar in a medium bowl. Add cornstarch mixture. Gradually whisk in hot milk mixture; return to saucepan. Whisk constantly over medium heat until thick, about 2 minutes. Remove from heat. Add butter. Whisk until melted and smooth. Divide pastry cream equally between 2 medium bowls (about 1¼ cups each). Press plastic wrap directly onto surface of 1 bowl of pastry cream. Chill until cold and reserve for salted caramel mousseline. Immediately use hot pastry cream for diplomat cream.

MILK CHOCOLATE DIPLOMAT CREAM

Add milk chocolate to hot pastry cream; stir until melted and smooth. Press plastic wrap directly onto surface of cream and let cool to room temperature. Place 2 tablespoons cold water in a medium bowl. Sprinkle gelatin over; let stand for 10 minutes to soften. Bring ½ cup cream to a boil in a small heavy saucepan. Add hot cream mixture to softened gelatin mixture and stir until dissolved. Chill just until cold, whisking frequently, about 5 minutes. Place remaining 1 cup chilled cream in a medium bowl. Using an electric mixer, beat until peaks form. Add gelatin mixture and beat until stiff peaks form. Fold whipped cream into chocolate mixture in 3 additions, folding just to blend between additions. Cover and chill until set, about 3 hours.

SALTED CARAMEL MOUSSELINE

Stir 2 tablespoons water, sugar, and cream of tartar in a saucepan over medium-low heat until sugar dissolves. Increase heat to medium-high; boil without stirring, occasionally swirling pan and brushing down sides with a wet pastry brush, until deep amber color forms, about 7 minutes. Remove from heat; gradually add cream (mixture will bubble vigorously). Stir until any caramel bits dissolve and mixture is smooth. Let cool. In a stand mixer fitted with a whisk attachment, beat reserved chilled pastry cream and caramel sauce at medium speed. Gradually add butter, 1 tablespoon at a time, beating until fully incorporated between additions. Beat in salt and vanilla. Scoop into a pastry bag fitted with a small tip or a plastic bag with ¼" cut diagonally from 1 corner and pipe into cream puffs. Cover cream puffs and chill.

ASSEMBLY

Set the puff pastry disk on a serving plate. Set half of cream puffs aside. Dip bottom of remaining cream puffs into Chocolate Glaze and arrange in a circle, chocolate side down, around the edge of the pastry, leaving a ½" plain border. Repeat with remaining cream puffs, layering over first row of puffs as if laying bricks. Spoon chilled diplomat cream into center of gâteau, spreading out to inner edge of cream puffs. Dust lightly with powdered sugar.

Zeppole with Chocolate Sauce

"I like to put these little doughnuts in a brown paper sack with a few shakes of powdered sugar and eat them straight out of the bag." —Ethan Stowell



Ingredients

MAKES ABOUT 50

SAUCE

- 8 ounces 70% bittersweet chocolate, chopped
- 1 cup heavy whipping cream
- ¼ cup honey

ZEPPOLE

- 2 cups plus ½ tablespoon bread flour
- ½ cup plus ½ tablespoon whole milk
- 3 tablespoons sugar
- 1½ teaspoon lemon zest
- ¾ teaspoon active dry yeast (from 1 envelope)
- ¾ teaspoon fine sea salt
- 2 large eggs
- ¾ cup (1½ sticks) unsalted butter, room temperature, cut into cubes

Vegetable oil (for deep-frying)

Powdered sugar

Preparation

SAUCE

Put chocolate in a medium bowl. Stir cream and honey in a small saucepan over medium heat until mixture starts to bubble; pour over chocolate and whisk until smooth. Keep warm. **DO AHEAD:** Can be made 3 days ahead. Cover and chill. Rewarm before using.

ZEPPOLE

In the bowl of a stand mixer fitted with a paddle, combine flour and next 6 ingredients. Beat at low speed until dough forms. Gradually add butter, beating until absorbed between additions and occasionally scraping down sides of bowl. Increase speed to medium and beat until smooth and glossy, about 3 minutes. Scrape dough from paddle and sides of bowl. Cover with plastic wrap; let rise for 2 hours.

Pour enough oil into a deep, heavy 5-qt. pot to reach a depth of 1½". Attach a deep-fry thermometer to side of pot and heat oil over medium heat until it reaches 325°. Working in batches, drop dough into oil by heaping teaspoonfuls (about 1"-diameter rounds). Cook, turning occasionally, until zeppole are golden and cooked, about 4 minutes per batch. Using a slotted spoon, transfer zeppole to paper towels; drain.

Sift powdered sugar over zeppole or put sugar in a paper bag and add zeppole; shake gently to coat. Serve with sauce for dipping.

Peanut Butter Honeycomb Pie

This over-the-top masterpiece sandwiches peanut butter cream between a cookie crust and a tower of honey candy.



Ingredients

8 SERVINGS

CRUST

- 9 graham crackers, coarsely crushed
- ¼ cup (packed) light brown sugar
- ¼ teaspoon kosher salt
- ⅛ teaspoon freshly grated nutmeg
- 6 tablespoons (¾ stick) butter, melted

FILLING

- 8 large egg yolks
- 12 tablespoons sugar, divided
- 1½ cups whole milk
- 1 vanilla bean, split lengthwise
- ¾ cup (1½ sticks) unsalted butter, room temperature
- 1 cup creamy peanut butter
- 2 tablespoons powdered sugar
- ½ teaspoon kosher salt

TOPPING

- 2 ounces bittersweet chocolate
(do not exceed 61% cacao), chopped
- 2½ tablespoons unsalted butter
- Honeycomb
- ¼ cup roasted, salted peanuts

Preparation

CRUST

Preheat oven to 325°. Finely grind graham crackers, sugar, salt, and nutmeg in a food processor. Transfer crumb mixture to a medium bowl. Add butter and stir to blend. Use bottom and sides of a measuring cup to pack crumbs onto bottom and up sides of 9" glass or metal pie pan. Bake until golden brown, about 15 minutes. Let cool.

FILLING

Mix yolks and 6 tablespoons sugar in the bowl of a stand mixer fitted with a whisk attachment. Beat at high speed until ribbons form, stopping once to scrape down sides of bowl, about 2 minutes. Combine milk and remaining 6 tablespoons sugar in a large saucepan; scrape in seeds from vanilla bean and add bean. Bring to a boil, stirring to dissolve sugar. Remove bean. With mixer running, gradually add hot milk mixture to yolk mixture. Scrape mixture back into pan. Clean bowl. Whisking constantly, bring to a boil over medium heat. Remove pan from heat; whisk vigorously for 1 minute. Return custard to mixing bowl, beat on high speed until cool, about 4 minutes. Mix in butter one tablespoon at a time. Add peanut butter, powdered sugar, and salt; beat to blend. Scrape filling into cooled crust; smooth top. Chill until set, 2-3 hours.

TOPPING

Stir chocolate and butter in a medium bowl set over a saucepan of simmering water until melted and smooth. Drizzle some of the chocolate glaze over the peanut butter filling, making a circle in the middle of the pie and leaving a 1"-2" plain border. Pile pieces of honeycomb and salted peanuts on top, then drizzle remaining chocolate glaze over.

Ricotta Cheesecake

"This cheesecake needs some form of starch to absorb the liquid in ricotta. I found matzo meal works best."—Gina DePalma



Ingredients

8-10 SERVINGS

- 2 15-oz. containers whole-milk ricotta
- 1 tablespoon unsalted butter, room temperature
- 1 tablespoon plus 1 cup sugar
- 3 tablespoons unseasoned dry breadcrumbs
- 2 8-oz. packages cream cheese, room temperature, cut into cubes
- 2 large eggs
- 2 tablespoons salt-free matzo meal
- 1 tablespoon fresh lemon juice
- 2½ teaspoon lemon zest
- 2 teaspoon vanilla extract
- ⅛ teaspoon kosher salt
- Powdered sugar (for dusting)

SPECIAL EQUIPMENT

8"-diameter springform pan with 2½"-high sides

Preparation

Put ricotta in a large fine-mesh strainer set over a bowl. Drain for 30 minutes.

Arrange rack in lower third of oven and preheat to 350°. Grease an 8" springform pan with 2½"-high sides with butter.

Mix 1 tablespoon sugar and breadcrumbs in a small bowl; sprinkle over buttered pan to coat. Tap out excess crumbs.

Transfer ricotta to a processor. Purée for 15 seconds. Scrape down sides of processor; purée until smooth. Add cream cheese; purée until smooth. Add the remaining sugar and all other ingredients; purée, scraping down sides occasionally, until smooth, about 30 seconds. Scrape batter into prepared pan.

Bake cheesecake until golden brown and just set, about 1 hour 15 minutes. Transfer to a rack and let cool in pan (cake will fall slightly). Refrigerate uncovered until cool, about 3 hours. Then cover and chill overnight.

To serve, wrap a warm towel around pan to release cake. Remove pan sides. Dust with powdered sugar. Cut into wedges.

Rhubarb and Raspberry Crostata

"This dough, with its addition of whole wheat flour for a nutty taste and tender texture, is a must in your baking repertoire." —Karen DeMasco



Ingredients

8-10 SERVINGS

CRUST

- 1 cup unbleached all-purpose flour
- ½ cup whole wheat flour
- 1½ tablespoon sugar
- ½ teaspoon kosher salt
- ¾ cup (1½ sticks) chilled unsalted butter, cubed
- 1 large egg
- 1 tablespoon whole milk

FILLING

- ¼ cup cornstarch
- 4 cups ½"-thick slices rhubarb (about 1-1¼ lb.)
- 1 6-oz. container fresh raspberries
- ⅔ cup sugar
- 1 large egg, beaten
- Raw sugar
- Sweetened whipped cream or vanilla ice cream (for serving)

Preparation

CRUST

Combine both flours, sugar, and salt in a processor; blend for 5 seconds. Add butter; pulse until butter is reduced to pea-size pieces. Whisk egg and milk in a small bowl to blend; add to processor and pulse until moist clumps form. Gather dough into a ball; flatten into a disk. Wrap in plastic wrap; chill at least 1½ hours. **DO AHEAD:** Can be made 2 days ahead. Keep chilled.

FILLING

Dissolve cornstarch in 3 tablespoon water in a small bowl; set aside. Combine rhubarb, raspberries, and sugar in a large heavy saucepan. Cook over medium heat, stirring often, until sugar dissolves and juices are released, about 4 minutes. Stir in cornstarch mixture and bring to a boil (rhubarb will not be tender and slices will still be intact). Transfer to a bowl. Chill until cool, about 30 minutes.

Preheat oven to 400°. Roll out dough on floured parchment paper to 12" round; brush with beaten egg. Mound filling in center of crust; gently spread out, leaving 1½" border. Gently fold edges of dough over filling, pleating as needed. Brush border with egg; sprinkle with raw sugar. Slide parchment with crostata onto a large rimmed baking sheet and bake until crust is golden brown and filling is bubbly, about 45 minutes. Let crostata cool on baking sheet on a rack. Transfer crostata to a platter, cut into wedges, and serve with whipped cream or ice cream.

Pistachio and Dried-Cherry Biscotti

"Biscotti are the perfect ending to a great meal, especially with an espresso. A scoop of ice cream makes them even more special." —Karen DeMasco



Ingredients

MAKES ABOUT 4 DOZEN

- 1¾ cups unbleached all-purpose flour
- 1 cup sugar
- ½ cup old-fashioned oats
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 large eggs
- 3 tablespoons vegetable oil
- 1 tablespoon orange zest
- 2 teaspoons lemon zest
- 1½ teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 cup dried cherries
- 1 cup unsalted, shelled pistachios

Preparation

Preheat oven to 350°. Line a large rimmed baking sheet with parchment paper. Combine first 6 ingredients in the bowl of a stand mixer fitted with a paddle. Blend on low speed for 30 seconds. Meanwhile, in a separate bowl, whisk together eggs and next 5 ingredients. Add egg mixture to flour mixture; beat on low speed until combined, about 1½ minutes. Fold in cherries and pistachios.

Transfer dough to a lightly floured surface; divide in half. Using floured hands, shape each dough half into a 16"-long log. Brush off excess flour; transfer logs to prepared sheet, spaced 5" apart. Flatten each log into a 2"-wide strip. Bake, rotating sheet halfway through, until browned and set, about 30 minutes. Transfer to a rack; let cool for 15 minutes. Reduce oven to 250° and arrange 1 rack in top third of oven and 1 rack in bottom third.

Line a second baking sheet with parchment paper. Transfer biscotti to a work surface. Using a serrated knife, cut each strip diagonally into ¾"-thick slices. Arrange slices, cut side down, on baking sheets.

Bake biscotti, rotating baking sheets halfway through, until crisp, about 40 minutes. Transfer baking sheets to racks; let cool. **DO AHEAD:** Can be made 3 days ahead. Store in an airtight container at room temperature.

Lime and Blackberry Italian Meringue Pie

Take a departure from traditional lemon meringue pie with this lime version, which is topped with blackberries and a cloud of toasted meringue.



Ingredients

8 SERVINGS

LIME CURD

- 1 cup fresh lime juice
- 3 large eggs
- 3 large egg yolks
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- $\frac{1}{2}$ teaspoon unflavored gelatin
- $\frac{3}{4}$ cup chilled heavy cream

BLACKBERRY COMPOTE

- 1 cup fruity red wine, such as Shiraz or Cabernet Sauvignon
- $\frac{1}{2}$ cup sugar
- 3 cups blackberries
- 1 Blind-Baked Pie Crust in a 9" deep-dish glass or metal pie pan

MERINGUE

- 3 large egg whites, room temperature
- 1 cup sugar
- 2 tablespoons corn syrup
- $\frac{1}{8}$ teaspoon kosher salt
- 1 cup blackberries (about 1/2 pint)

Preparation

LIME CURD

Set a strainer over a medium bowl; set aside. Stir lime juice, eggs, egg yolks, and sugar together in another medium bowl. Set bowl over a large saucepan of gently simmering water (do not allow bottom of bowl to touch water). Whisk until mixture has thickened, the whisk leaves a path when lifted from curd, and an instant-read thermometer registers 175°, about 15 minutes. Add butter to curd, one tablespoon at a time, whisking to blend between additions. Strain curd into prepared bowl. Press plastic wrap directly onto surface of curd. Chill until cold, about 2 hours. **DO AHEAD:** Can be made 2 days ahead. Refrigerate curd. Sprinkle gelatin over 2 tablespoons water in a small bowl; let stand until gelatin is soft, about 10 minutes. Using an electric mixer, beat cream until soft peaks form. Add gelatin mixture; continue beating cream until just before firm peaks form. Fold whipped cream into lime curd. Cover; chill.

BLACKBERRY COMPOTE

Bring red wine, sugar, and $\frac{1}{2}$ cup water to a simmer in a medium saucepan over high heat; reduce heat to medium and simmer until reduced to $\frac{1}{2}$ cup, 20-25 minutes. Let cool. Add 3 cups berries; fold gently to coat. Spread compote in an even layer over baked crust. Spoon lime curd over berries, smooth top, and chill for 1 hour.

Lime and Blackberry Italian Meringue Pie (continued)

MERINGUE

If toasting meringue in oven, preheat oven to 450°. Place egg whites in the bowl of a stand mixer fitted with a whisk attachment. Beat whites in mixer until soft peaks form. Set aside. Stir sugar, corn syrup, and ¼ cup water in a medium saucepan over medium-low heat until sugar dissolves. Attach a candy thermometer to side of pan. Increase heat to medium-high and boil without stirring, occasionally swirling pan and brushing down sides of pan with a wet pastry brush, until thermometer registers 238°, 6-8 minutes. Remove pan from heat.

Meanwhile, beat whites in mixer until soft peaks form. Beat in salt.

Slowly pour hot sugar syrup down side of bowl into whites and beat until meringue is firm and glossy. Continue beating until cool, about 4 minutes. Spoon meringue over lime curd, leaving a 1" plain border, and sculpt decoratively. Tuck 1 cup berries in and around meringue.

Bake pie until meringue is toasted in spots, 3-5 minutes (or use a kitchen torch to brown). Chill for 30 minutes before serving. **DO AHEAD:** Pie can be made 3 hours ahead. Keep chilled.

Persimmon Bread

Use very soft, ripe, heart-shaped Hachiya persimmons rather than the smaller, firmer Fuyu variety. If you can't find Hachiyas, substitute 1 cup of canned pumpkin. Stir any leftover purée into yogurt for a sweet breakfast.



Ingredients

8 SERVINGS

ACTIVE: 25 MINUTES

TOTAL: 3 HOURS 25 MINUTES

- ½ cup (1 stick) unsalted butter plus more for pan
- ¾ cup all-purpose flour plus more for pan
- ½ cup raisins
- ¾ cup whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 4 large, very ripe Hachiya persimmons
- ⅓ cup buttermilk
- 2 tablespoons finely grated orange zest
- 1 cup sugar
- 2 large eggs

Preparation

Preheat oven to 350°. Butter and flour a 9x5x3" loaf pan. Tap out excess flour.

Combine raisins and 2 tablespoons hot water in a small heatproof bowl. Let steep for 20 minutes to plump raisins (or microwave for 15 seconds). In a medium bowl, whisk together ¾ cup all-purpose flour, whole wheat flour, baking soda, salt, and cinnamon. Set aside.

Scoop persimmon flesh from skins into a blender. Purée until smooth. Transfer 1 cup purée to a medium bowl (reserve any remaining purée for another use). Whisk in buttermilk and orange zest. Set aside.

Using an electric mixer, beat ½ cup butter in a medium bowl until light and creamy, about 2 minutes. Add sugar and beat until light and fluffy, 3-4 minutes longer. Add eggs, one at a time, beating until mixture is well combined. Gradually add persimmon mixture; beat until well combined. Add dry ingredients in 3 batches, beating just until incorporated. Fold in strained raisins.

Pour batter into prepared loaf pan. Bake until a tester inserted into center comes out clean, about 1 hour. Let bread cool in pan for 20 minutes. Unmold and let cool completely on a wire rack.

Shortbread Cookies

Use your favorite jam in these crumbly, nutty-flavored treats

Ingredients

MAKES ABOUT 16

- 2 cups whole wheat flour
- ½ cup sugar
- 1½ teaspoon baking powder
- 10½ tablespoons salted butter, room temperature
- 1 large egg, room temperature
- 1 large egg yolk, room temperature
- 3 tablespoons (about) raspberry jam



Preparation

Preheat oven to 400°. Whisk flour, sugar, and baking powder in a large bowl. Add butter; using your fingertips, rub in butter until coarse meal forms. Whisk egg and yolk in a bowl; add to flour mixture; stir just to blend. Line 2 baking sheets with parchment paper. Measure dough by 2 tablespoonfuls and roll into balls. Place on prepared sheets, spacing 2" apart. Make an indentation in center of each ball; fill each with ½ teaspoon jam. Bake cookies until golden, 12-14 minutes. Transfer to a wire rack to cool.

Poached Pears with Cardamom and Saffron

"This is the magic of saffron," Ottolenghi says of one of the simplest recipes included in the new book. "A few ingredients manage to give the pears an almost regal look that's quite spectacular."

Ingredients

MAKES 24

- ½ tablespoon cardamom pods
- 2 cups dry white wine
- ¾ cup sugar
- 1½ tablespoons fresh lemon juice
- ¼ teaspoon saffron threads
- Pinch of kosher salt
- 4 firm pears, peeled, stems intact
- 1 6-ounce container crème fraîche



Preparation

Gently crush cardamom with a rolling pin or the bottom of a skillet to slightly crack open pods without releasing seeds. Combine cardamom, wine, sugar, lemon juice, saffron, and salt in a medium saucepan over medium heat, stirring until sugar dissolves. Bring to a simmer. Add pears; add water if needed to completely submerge pears. Cover with lid slightly ajar and simmer, turning occasionally, until pears are tender but not mushy, about 30 minutes. Using a slotted spoon, transfer pears to a plate. Increase heat and boil poaching liquid until reduced to 1 cup, 10-15 minutes. **DO AHEAD:** Can be made 8 hours ahead. Cover and refrigerate pears. Let syrup stand at room temperature. Rewarm syrup before continuing. Spoon some of syrup over cold or room-temperature pears. Serve with a dollop of crème fraîche; pass remaining syrup.

Baked Hawaiian Islands

Classic baked Alaska is turned on its head with these individual desserts from Elizabeth Falkner of San Francisco's Citizen Cake. Coconut, pineapple, passion fruit, and a rum-soaked sorbet lend a tropical twist. To save time, use store-bought pineapple sorbet.



Ingredients

MAKES 6

COCONUT CAKE

Unsalted butter (for pan)

- $\frac{2}{3}$ cup all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon kosher salt
- 4 large eggs, separated
- $\frac{3}{4}$ cup sugar, divided
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ cup unsweetened shredded coconut

PINEAPPLE-BROWN SUGAR SORBET

- $6\frac{3}{4}$ cups $\frac{1}{2}$ " cubes fresh pineapple (cut from two 4-lb. pineapples)
- $\frac{3}{4}$ cup (packed) dark brown sugar
- 3 tablespoons dark rum (such as Gosling's)
- 3 tablespoons fresh lime juice

SALT-AND-SUGAR-ROASTED MACADAMIA NUTS (optional)

- $\frac{1}{4}$ cup sugar
- 2 teaspoons kosher salt
- $\frac{1}{4}$ cup whole macadamia nuts

MERINGUE

- 1 cup egg whites (from about 7 large eggs), room temperature
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{3}{4}$ cup sugar
- 1 teaspoon coconut rum (such as Malibu)
- $\frac{1}{8}$ teaspoon xanthan gum (optional)

ASSEMBLY

- 4 ripe (wrinkled) passion fruits, halved, pulp scooped out
- 2 teaspoons finely grated lime zest

SPECIAL EQUIPMENT

An ice cream maker; six 8-oz. ramekins

INGREDIENT INFO

Unsweetened shredded coconut is sold at specialty foods stores and at natural foods stores. Xanthan gum adds an extra-creamy texture to the meringue; it's sold at better supermarkets, natural foods stores, and bobsredmill.com

Baked Hawaiian Islands (continued)

Preparation

CAKE

Preheat oven to 350°. Line a 13x9x2" metal baking pan with parchment paper and grease with butter. Whisk flour, baking powder, and salt in a medium bowl to blend. Whisk egg yolks, ½ cup sugar, oil, and ½ cup water in a large bowl. Beat in flour mixture. Stir in coconut. Using an electric mixer fitted with clean, dry beaters, beat egg whites in another medium bowl until soft peaks form. Gradually beat in remaining ¼ cup sugar. Fold into batter just to blend. Pour into prepared pan and bake until puffed, lightly golden, and a tester inserted into center of cake comes out clean, about 30 minutes. Let cool in pan on rack (cake may fall slightly).

SORBET

Set a strainer over a large bowl; set aside. Combine pineapple, sugar, and 3 cups water in a saucepan and bring to a boil, stirring to dissolve sugar. Purée in a blender until smooth. Pour through strainer; press on solids to extract as much liquid as possible; discard solids. Stir in rum and lime juice. Process in an ice cream maker according to manufacturer's instructions.

MACADAMIA NUTS (if using)

Preheat oven to 325°. Combine sugar, salt, and ¾ cup water in a small saucepan and bring to a boil. Reduce heat to medium and stir in nuts. Cook for 5 minutes, stirring occasionally. Strain, then transfer nuts to a parchment paper-lined baking sheet. Cook until golden and roasted, 10-12 minutes. Let cool.

MERINGUE

In a stand mixer fitted with a whisk attachment, beat egg whites with cream of tartar until foamy. With machine running on medium speed, gradually add sugar, 1 tablespoon at a time. Add rum and xanthan gum (if using); continue beating until firm peaks form.

ASSEMBLY

Invert cake onto a work surface; peel off parchment. Using a ramekin as a guide, cut cake into 6 rounds, so that each will fit into an 8-oz. ramekin.

Working with 1 ramekin at a time, spoon ¾ cup sorbet into ramekin; smooth top and place 1 cake round over, pressing to adhere; immediately transfer to freezer. Repeat with remaining ramekins. Freeze for 4 hours.

Run a thin knife around 1 ramekin. Invert onto a work surface. Spread 1 scant cup meringue over top and sides of cake with an offset spatula. Transfer to a rimmed baking sheet and freeze for 30 minutes. Repeat with remaining cakes and meringues; add each to rimmed baking sheet in freezer. **DO AHEAD:** Assembled cakes can be made 3 days ahead. Cover and keep frozen.

Preheat oven to 450°. Transfer cakes on sheet pan to oven. Bake until meringue is toasted, 1-2 minutes. Using a large spatula, transfer cakes to plates. Spoon passion fruit juice and pulp around plate. Sprinkle lime zest over meringue. Garnish with macadamia nuts, if using.

Buttered-Popcorn Ice Cream Sundae

This dessert playfully layers complex textures, from crisp and airy to sticky, creamy, and smooth.



Ingredients

8 SERVINGS

CARAMEL SAUCE

- 1 cup sugar
- 2 tablespoons light corn syrup
- 1/8 teaspoon cream of tartar
- 2 tablespoons (1/4 stick) butter
- 1/2 cup heavy cream
- 1 teaspoon vanilla extract
- 1/4 teaspoon kosher salt

BUTTERED-POPCORN ICE CREAM

- 2 cups popped popcorn
- 1 1/2 tablespoons unsalted butter, melted
- 1 teaspoon kosher salt, divided
- 2 cups whole milk
- 2 cups heavy cream
- 1/4 cup light corn syrup
- 5 tablespoons sugar, divided
- 8 large egg yolks

PEANUT BUTTER-CHOCOLATE HALVAH

- 2 tablespoons finely chopped high-quality milk chocolate (such as Lindt or Scharffen Berger)
- 2 tablespoons finely chopped bittersweet chocolate (do not exceed 61% cacao)
- 1 cup coarsely chopped store-bought peanut brittle
- 1/4 cup peanut butter

ASSEMBLY

Whipped cream
Roasted salted peanuts
Buttered popcorn

SPECIAL EQUIPMENT

An ice cream maker

Buttered-Popcorn Ice Cream Sundae (continued)

Preparation

CARAMEL SAUCE

Combine sugar, corn syrup, cream of tartar, and $\frac{1}{4}$ cup water in a medium saucepan. Stir over medium-low heat until sugar dissolves. Increase heat and cook without stirring, occasionally swirling pan and brushing down sides with a wet pastry brush, until dark amber in color, about 7 minutes.

Remove from heat; immediately add butter and stir until melted. Slowly add cream (mixture will bubble vigorously). Add vanilla and salt; whisk until smooth. **DO AHEAD:** Can be made 1 month ahead. Let cool completely. Cover sauce and chill. Rewarm slightly before using.

BUTTERED-POPCORN ICE CREAM

Set a strainer over a large bowl; set aside. Place popcorn in another large bowl. Drizzle butter over and sprinkle with $\frac{1}{2}$ teaspoon salt; toss to coat. Add milk and cream; cover and steep for 10 minutes. Stir in corn syrup and 1 tablespoon sugar. Working in batches, purée popcorn mixture in a blender until smooth. Transfer to a large saucepan and bring to a simmer over medium heat.

Using an electric mixer, beat yolks, remaining 4 tablespoons sugar, and remaining $\frac{1}{2}$ teaspoon salt in a large bowl until thick ribbons form. Gradually whisk hot popcorn mixture into yolk mixture. Return to saucepan and cook over medium-low heat, stirring constantly with a wooden spoon, until custard is slightly thickened, your finger leaves a path when drawn across the back of a spoon, and an instant-read thermometer registers 175° , 3-4 minutes. Pour through strainer. Cover and chill overnight.

Process in an ice cream maker according to manufacturer's instructions. Transfer to a container, cover, and freeze.

DO AHEAD: Can be made 2 days ahead. Keep frozen.

PEANUT BUTTER-CHOCOLATE HALVAH

Stir both chocolates in a medium metal bowl set over a saucepan of simmering water until melted and smooth. Set aside. Place peanut brittle in a food processor and pulse until finely ground. Add peanut butter and melted chocolate. Pulse until combined. Spread out on a baking sheet. Chill for at least 4 hours. **DO AHEAD:** Can be made 1 day ahead. Cover; keep chilled.

ASSEMBLY

Spoon some caramel sauce into tall, decorative glasses or serving bowls. Add 2 scoops buttered-popcorn ice cream. Drizzle more caramel sauce over. Sprinkle some halvah over. Top with a spoonful of whipped cream. Garnish sundae with peanuts and buttered popcorn.

Chocolate Hazelnut Cake with Praline Chocolate Crunch

It's best to make and assemble this stunning layer cake at least one day in advance to let the chocolate, nut, and brandy flavors meld.



Ingredients

10-12 SERVINGS

PRALINE CHOCOLATE CRUNCH

- 1½ cups sugar
- 1½ cups blanched hazelnuts, toasted
- 1 teaspoon hazelnut or vegetable oil
- 4 ounces dark chocolate (do not exceed 72% cacao), chopped
- 4 ounces high-quality milk chocolate (such as Lindt or Scharffen Berger), chopped
- ¼ teaspoon kosher salt
- 1¾ cup puffed rice cereal or crushed cornflakes

COCOA SPONGE CAKE

Unsalted butter (for parchment paper)

- 1 cup all-purpose flour
- 1 cup natural unsweetened cocoa powder
- 8 large eggs
- 1 cup sugar, divided
- 2 tablespoons corn syrup
- ½ cup brandy or orange liqueur

NUT GANACHE

- ½ cup heavy cream
- ½ cup hazelnut butter (or ground roasted hazelnuts)
- Pinch of kosher salt
- ¾ cup (1½ sticks) unsalted butter, room temperature

PRALINE MOUSSE

- 3½ ounces dark chocolate (do not exceed 72% cacao), chopped
- 1 cup hazelnut praline paste (reserved from praline chocolate crunch)
- 5 tablespoons unsalted butter, room temperature, cubed
- 1¾ cup chilled heavy cream, divided

ASSEMBLY

Chocolate Glaze

- ¼ cup roasted hazelnuts

Chocolate Hazelnut Cake with Praline Chocolate Crunch (continued)

Preparation

PRALINE CHOCOLATE CRUNCH

Line 2 rimmed baking sheets with parchment paper. Stir sugar and $\frac{1}{3}$ cup water in a small saucepan over medium-low heat until sugar dissolves. Increase heat and cook without stirring, occasionally swirling pan and brushing down sides with a wet pastry brush, until amber in color, 7-8 minutes. Stir in hazelnuts, then pour onto 1 prepared sheet, separating nuts. Let cool. Transfer candied nuts to a food processor. Add hazelnut oil and purée until smooth to make praline paste.

Combine both chocolates and 3 tablespoons praline paste in a medium metal bowl (reserve remaining praline paste for praline mousse layer). Set bowl over a saucepan of simmering water and stir until chocolate is melted and mixture is smooth. Remove from heat and stir in salt, then cereal. Spread out in a thin layer (about $\frac{1}{8}$ ") on second pre-prepared baking sheet. Chill until set, about 30 minutes. **DO AHEAD:** Can be made 1 day ahead. Cover and keep chilled. Cover and chill remaining praline paste.

CAKE

Preheat oven to 375°. Line a 17x11x1" sheet pan with parchment paper; butter paper. Sift flour and cocoa powder into a medium bowl and set aside. Separate 4 eggs, placing yolks in a large bowl and whites in a medium bowl. Using an electric mixer, beat yolks with $\frac{1}{2}$ cup sugar on medium speed until thick and light yellow, about 3 minutes. Beat in 4 whole eggs, one at a time, blending well between additions.

Using clean, dry beaters, beat egg whites with remaining $\frac{1}{2}$ cup sugar and corn syrup until slightly thickened and frothy, about 2 minutes. Add egg-white mixture to egg-yolk mixture and beat to blend. Add flour-cocoa powder mixture; fold just to blend. Spread out evenly on prepared baking sheet.

Bake until a tester inserted into center of cake comes out clean, about 15 minutes. Let cool completely. Invert cake onto a large cutting board or baking sheet and peel off parchment. Brush cake all over with brandy. **DO AHEAD:** Can be made 1 day ahead. Store airtight at room temperature.

NUT GANACHE

Bring cream to a boil in a small saucepan. Purée hot cream, hazelnut butter, and salt in a food processor. Let cool to room temperature. With machine running, add butter, 1 tablespoon at a time, puréeing until smooth between additions. **DO AHEAD:** Can be made 1 day ahead. Cover and chill. Return to room temperature before using.

PRALINE MOUSSE

Combine chocolate, praline paste, and butter in a medium bowl. Bring $\frac{3}{4}$ cup cream to a boil in a small saucepan; pour over chocolate mixture. Let stand for 1 minute, then stir until melted and smooth. Beat remaining 1 cup chilled cream until soft peaks form. Fold whipped cream into chocolate mixture. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.

ASSEMBLY

Spread nut ganache over cake and chill in freezer until set, about 15 minutes. Spread mousse over ganache and chill in freezer until set, about 15 minutes. Cut cake crosswise into thirds; stack layers on top of each other. Trim edges, then spread Chocolate Glaze over top and sides of cake. Freeze until set, about 1 hour. Place in refrigerator and chill overnight. **DO AHEAD:** Can be made 2 days ahead. Tent with foil and keep chilled.

Let cake stand at room temperature for 30 minutes before serving. Break up praline chocolate crunch into large shards and arrange on top of cake. Garnish with roasted hazelnuts.

Poached Apples with Vanilla Yogurt

Thick and creamy vanilla bean-infused Greek yogurt replaces the usual dollop of whipped cream for a delicious and low-fat dessert.



Ingredients

4 SERVINGS

ACTIVE: 25 MINUTES

TOTAL: 55 MINUTES

- 1½ cups fruity red wine (such as Syrah or Zinfandel)
- ¾ cup sugar
- ⅓ cup fresh orange juice
- 2 3x1" strips orange peel (white pith trimmed)
- 1 3x1" strip of lemon peel (white pith trimmed)
- 1 cinnamon stick
- 1 whole star anise
- 4 medium Pink Lady, Golden Delicious, or Braeburn apples, peeled, cored
- 1 cup 2% Greek-style yogurt
- 1½ tablespoons honey
- 1 vanilla bean, split lengthwise

Preparation

Combine wine, sugar, orange juice, orange peel, lemon peel, cinnamon stick, star anise, and 2 cups water in a large heavy saucepan over medium heat. Bring to a boil, stirring until sugar is dissolved. Add apples; reduce heat to low and simmer, occasionally rotating apples, until tender when pierced with a sharp knife, 25-30 minutes.

Using a slotted spoon, transfer apples to a plate and set aside. Strain poaching liquid in pan into a small saucepan, discarding solids in strainer. Set saucepan over medium-high heat and simmer, stirring occasionally, until poaching liquid is syrupy and reduced to about ¾ cup, 10-15 minutes (syrup will thicken as it cools).

Combine yogurt and honey in a small bowl. Scrape in seeds from vanilla bean; whisk until the yogurt sauce is smooth and well blended. Divide yogurt sauce among plates. Place warm apples on top. Drizzle syrup over.

Cranberry Spice Cake

If you manage to have any leftovers, this moist spice cake makes a nice afternoon treat with a cup of tea. For an extra-tart garnish, serve with Citrus-Cranberry Compote.



Ingredients

8 SERVINGS

CAKE

Nonstick vegetable oil spray

- 1½ cups all-purpose flour
- ¾ teaspoon ground cinnamon
- ¾ teaspoon kosher salt
- ½ teaspoon ground cardamom
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 cups (8 ounces) fresh (or frozen, thawed) cranberries
- ⅔ cup sugar
- ⅔ cup (packed) dark brown sugar
- ½ cup grapeseed oil or other neutral vegetable oil
- 2 large eggs
- ½ cup sour cream
- 1 tablespoon freshly grated orange zest
- 2 teaspoons freshly grated lemon zest
- 1 teaspoon vanilla extract
- ½ cup apple cider

LEMON GLAZE

- 1 cup powdered sugar
- 2 teaspoons freshly grated lemon zest
- 3 tablespoon strained fresh lemon juice
- ⅛ teaspoon kosher salt

Citrus-Cranberry Compote ([click for recipe](#))

SPECIAL EQUIPMENT

An 8"-square cake pan

Cranberry Spice Cake (continued)

Preparation

CAKE

Preheat oven to 350°. Coat bottom and sides of cake pan with nonstick spray. Line bottom with parchment paper; coat paper with spray. Whisk flour and next 5 ingredients in a medium bowl and set aside. Pulse cranberries in a food processor until finely chopped but not puréed; set aside.

Stir sugar, brown sugar, and oil in another medium bowl to blend. Add eggs one at a time, stirring to blend between additions. Whisk in sour cream, orange zest, lemon zest, and vanilla.

Whisk in dry ingredients in 3 additions, alternating with cider in 2 additions and whisking to blend. Fold in chopped cranberries. Scrape butter into prepared pan; smooth top.

Bake, rotating pan halfway through, until a tester inserted into center of cake comes out almost clean, 1 hour-1 hour 10 minutes. Transfer pan to a wire rack; let cake cool in pan for 15 minutes. Run a thin knife around inside of pan to release cake; turn out cake onto rack. Peel off parchment paper, then flip cake and let cool for 20 minutes.

LEMON GLAZE

Whisk powdered sugar, lemon zest, lemon juice, and salt in a small bowl. Spread glaze over warm cake, allowing to drip down sides. Let stand until glaze becomes crackly, about 1 hour. Serve at room temperature. **DO AHEAD:** Can be made 2 days ahead. Store airtight at room temperature.

Serve cake with Citrus Cranberry Compote.

Pumpkin Cheesecake

This delicate cheesecake is cooked in a water bath and steamed for a supremely light texture. To make sure the homemade-gingersnap-cookie crust stays crisp, wrap the cake pan inside and out with heavy-duty, 18"-wide aluminum foil.



Ingredients

8 SERVINGS

GINGERSNAP COOKIE CRUST

- 1 cup plus 1 tablespoon unbleached all-purpose flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon kosher salt, divided
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ cup sugar
- 10 tablespoons (1 $\frac{1}{4}$ sticks) unsalted butter, room temperature, divided, plus more for foil
- 1 large egg
- 2 tablespoons mild-flavored (light) molasses
- 1 $\frac{1}{2}$ teaspoons finely grated peeled ginger
- $\frac{1}{4}$ cup (packed) dark brown sugar

FILLING

- 2 $\frac{1}{2}$ cups whole-milk ricotta
- $\frac{1}{2}$ cup plus 1 tablespoon mascarpone
- $\frac{1}{3}$ cup sugar
- 4 large egg yolks
- 2 large eggs
- $\frac{3}{4}$ teaspoon kosher salt, divided
- 1 cup canned pure pumpkin purée
- $\frac{1}{4}$ cup (packed) dark brown sugar
- $\frac{1}{4}$ cup heavy cream
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon freshly grated nutmeg
- $\frac{1}{4}$ teaspoon ground cardamom

SPECIAL EQUIPMENT

A 9"-diameter springform pan; 18"-wide heavy-duty foil

Pumpkin Cheesecake (continued)

Preparation

GINGERSNAP COOKIE CRUST

Whisk 1 cup all-purpose flour, baking soda, $\frac{1}{4}$ teaspoon salt, and cinnamon in a medium bowl; set aside. Using an electric mixer, beat sugar and 6 tablespoons butter in a medium bowl until light and fluffy, about 3 minutes. Beat in egg, molasses, and ginger. With mixer on low speed, gradually add dry ingredients, beating just to blend. Form dough into a ball; flatten into a disk.

Arrange racks in top and bottom thirds of oven; preheat to 350°. Line 2 baking sheets parchment paper. Scoop dough by rounded tablespoons and divide between prepared baking sheets, spacing 2" apart.

Bake, rotating pans halfway through, until cookies are deep golden-brown, about 15 minutes. Let cookies cool on a wire rack.

Finely grind cookies in a food processor. Measure $1\frac{3}{4}$ cups crumbs for crust; reserve any remaining crumbs for another use. **DO AHEAD:** Can be made 1 month ahead. Store crumbs airtight in freezer. Return to room temperature before using.

Preheat oven to 350°. Line springform pan tightly with foil. Butter foil. Wrap outside of pan tightly with foil (to create a watertight seal during baking), pressing wrinkles flat.

Melt remaining 4 tablespoons butter in a small saucepan. Whisk reserved $1\frac{3}{4}$ cups gingersnap crumbs, remaining 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt, and brown sugar in a large bowl. Add melted butter and stir mixture until well combined. Press crumbs into bottom of prepared pan. Freeze for 10 minutes.

Place pan on a baking sheet. Bake until crust is fragrant and set, 20–25 minutes. Transfer pan to wire rack and let cool.

FILLING

Preheat oven to 300°. Purée ricotta, mascarpone, sugar, eggs yolks, 1 egg, and $\frac{1}{2}$ teaspoon salt in a food processor until smooth. Scrape most of ricotta filling into a large bowl, leaving about $\frac{1}{2}$ cup of filling in processor. Add remaining egg, pumpkin purée, brown sugar, cream, cardamom, and remaining $\frac{1}{4}$ teaspoon salt to processor; purée until smooth. Scrape filling into a medium bowl. Pour ricotta filling over cooled crust. Spoon pumpkin filling over. Using a spoon, gently swirl the 2 fillings in 6–7 places.

Put cake pan in a large roasting pan. Add hot water to come halfway up sides of cake pan. Cover roasting pan tightly with foil.

Bake cake for 1 hour. Open foil carefully to release steam. Reseal foil and continue baking, opening foil to release steam every 15 minutes, until cheesecake is set around the edges and jiggles slightly in the center when nudged, 45 minutes–1 hour longer.

Remove cake pan from roasting pan. Carefully unwrap outer foil from pan. Chill cake at least 6 hours.

DO AHEAD: Can be made 1 day ahead. Cover and keep chilled. Run a thin knife around inside of pan to release cake. Remove pan sides.

Gingerbread Cake

Deputy food editor Janet McCracken adds fresh ginger to a family recipe to create this moist spice cake.



Ingredients

8 SERVINGS

ACTIVE: 15 MINUTES

TOTAL: 3 HOURS

CAKE

Nonstick vegetable oil spray
 1½ cups all-purpose flour
 1 teaspoon ground ginger
 ¾ teaspoon ground cinnamon
 ¾ teaspoon kosher salt
 ½ teaspoon baking powder
 ½ teaspoon baking soda
 ½ cup (1 stick) unsalted butter, cut into ½" pieces
 ½ cup (packed) light brown sugar
 ½ cup mild-flavored (light) molasses
 1 large egg, beaten to blend
 2 teaspoons grated peeled ginger

TOPPING

1 cup chilled heavy cream
 1 tablespoon powdered sugar
 ¼ cup store-bought lemon curd
 Finely grated lemon zest

SPECIAL EQUIPMENT

An 8" square metal cake pan

Preparation

CAKE

Preheat oven to 350°. Coat pan with nonstick spray. Line bottom with parchment paper; spray paper. Whisk flour and next 5 ingredients in a medium bowl. Place butter in a large bowl. Pour ½ cup boiling water over; whisk until melted. Whisk in sugar and next 3 ingredients. Add dry ingredients; whisk to blend. Transfer to prepared pan.

Bake until a tester inserted into center of cake comes out clean, about 25 minutes. Let cool in pan for 10 minutes. Invert onto a wire rack; let cool. Remove parchment.

TOPPING

Beat cream and sugar in a medium bowl until firm peaks form. Fold in curd, leaving swirls. Spread over cake. Garnish with zest.

Chocolate-Almond Bark with Sea Salt

We like the rich flavor and look of Marcona almonds in this bark, but roasted almonds work nicely, too.



Ingredients

MAKES ABOUT 1 3/4 LB.

- 1/2 cup sugar
- 1 tablespoon unsalted butter
- 1 1/2 cups roasted Marcona almonds (not in oil)
- 1 pound good-quality dark chocolate (62%–70% cacao), finely chopped
- Coarse sea salt (for sprinkling)

Preparation

Line a baking sheet with a silicone baking mat or foil. Combine sugar with 2 tablespoons water in a small saucepan. Stir over medium-low heat until sugar dissolves. Bring to a boil and cook, occasionally swirling pan and brushing down sides with a wet pastry brush, until caramel is dark amber, about 5 minutes. Remove from heat. Immediately add butter; whisk until melted. Add almonds; stir until well coated. Transfer to baking sheet, spreading out to separate nuts. Let cool. Break up any large clumps of nuts. Set aside 1/4 of nuts.

Stir chocolate in a medium bowl set over a saucepan of simmering water until melted. Remove from heat, add nuts from baking sheet, and stir quickly to combine. Spread chocolate-nut mixture on same baking sheet, keeping nuts in a single layer. Top with the reserved nuts; sprinkle with salt. Chill until chocolate is set, about 3 hours.

Break bark into pieces and store between layers of parchment or waxed paper. **DO AHEAD:** Can be made 1 week ahead. Keep chilled.

Cherry-Pistachio Nougat

Press this festive and chewy nougat between 2 sheets of edible rice paper to create a polished look.



Ingredients

MAKES 40

Nonstick vegetable oil spray
 1 cup natural unsalted pistachios
 1½ cups sugar
 ½ cup honey
 1 large egg white, room temperature
 Pinch of kosher salt
 ¾ cup dried cherries
 2 8x11" sheets of edible rice paper, trimmed to 8x8"
 (wafer paper)

SPECIAL EQUIPMENT

An 8x8" baking pan; a candy thermometer

INGREDIENT INFO

Edible rice paper, a.k.a. wafer paper, can be found at baking supply stores and beryls.com.

Preparation

Preheat oven to 325°. Lightly coat baking pan with nonstick spray. Line with plastic wrap, leaving a 1" overhang on all sides. Set aside. Spread pistachios on a rimmed baking sheet and bake, stirring once, until just beginning to turn light golden brown in spots, about 10 minutes. Let cool. Coarsely chop and set aside.

Combine sugar, honey and 2 tablespoons water in a small deep heavy saucepan. Stir over medium heat until sugar dissolves. Attach a candy thermometer to the side of pan. Increase heat and boil until thermometer registers 252°, about 3 minutes. Meanwhile, beat egg white and salt in a stand mixer fitted with a whisk attachment until soft peaks form.

With mixer running, gradually stream hot syrup into egg whites. Beat until meringue is thick, has tripled in volume, and has cooled slightly, 10-12 minutes. Remove the bowl from the mixer and add cherries and pistachios to meringue; mix nougat with a rubber spatula to distribute evenly.

Place one 8x8" sheet of rice paper (8x8" sheet of parchment paper sprayed with nonstick spray) in the prepared pan. Transfer nougat to pan, spreading in an even layer. Top with second sheet of rice paper (or 8x8" sheet of parchment paper sprayed with nonstick spray). Using an offset spatula, press the nougat into an even layer. Let stand at room temperature until set, about 2 hours.

Using overhang from plastic wrap, lift nougat out of pan and transfer to a work surface; discard plastic. Run a large sharp knife under hot tap water; wipe dry. Cut nougat crosswise into 4 strips, then cut each strip crosswise into 10 pieces, occasionally reheating knife under hot water and wiping dry. **DO AHEAD:** Can be made 1 week ahead. Store airtight at room temperature.

Chocolate Macaroons with Orange Ganache

Egg whites vary in size, and the quantity of whites used in a meringue affects its texture. When making these cookies, it's best to use a liquid measuring cup to measure the whites. You'll want to chill the cookies overnight to get the perfect balance of crisp and chewy.



INGREDIENT INFO

Gold dust is available at speciality food stores and lusterdust.com.

Preparation

COOKIES

Arrange racks in lower and upper thirds of oven; preheat to 325°. Line 3 rimless baking sheets with parchment paper. Pulse 1 cup powdered sugar and almonds in a food processor until nuts are very finely ground (but not to a paste), 60-90 seconds. Add cocoa powder and remaining 1 cup powdered sugar; process to blend well. Sift mixture through a medium-mesh strainer into a large bowl; discard larger almond pieces remaining in strainer (if more than 1 tablespoon remains, pulse nuts again in processor and re-sift). Using an electric mixer, beat ½ cup egg whites in a medium bowl on medium speed until white and frothy, about 1 minute. With mixer on medium-low speed, gradually add sugar by teaspoonfuls. Increase speed to medium-high; beat until firm peaks form. Stir in remaining 3 tablespoons egg whites. Fold meringue into dry ingredients in 2 additions, mixing well between additions. Spoon meringue into a pastry bag fitted with a ¼" tip. (Alternatively, spoon into a plastic freezer bag, then cut ¼" off a corner of bag.) Twist top of bag and pipe quarter-size rounds onto 2 of the 3 prepared baking sheets, spacing 1" apart. Let stand until tops appear dry, about 10 minutes. Bake cookies, rotating sheets halfway through baking, until puffed and dry, about 16 minutes. Slide cookies on parchment onto a wire rack. Let cool completely. Repeat with remaining batter on third baking sheet.

GANACHE

Place chocolate and butter in a medium bowl. Bring cream just to a boil in a small saucepan over medium-high heat. Remove from heat; stir in orange zest, cloves, allspice, and salt. Pour hot cream mixture over chocolate and butter; whisk until smooth. Refrigerate until firm, about 20 minutes. Spoon ganache into a pastry bag fitted with a ¼" tip. (Alternatively, spoon into a plastic freezer bag, then cut ¼" off a corner of bag.) Twist top of bag and pipe about 1 teaspoon ganache onto flat side of 1 cookie, leaving ¼"-½" plain border. Top with a second cookie, flat side down. Repeat with the remaining cookies and ganache. Brush tops with gold dust, if desired. Layer in an airtight container between sheets of parchment paper and refrigerator overnight. **DO AHEAD:** Can be made 2 days ahead. Keep chilled. Let return to room temperature before serving.

Ingredients

MAKES 36

COOKIES

- 2 cups powdered sugar, divided
- 1¼ cups slivered almonds
- 3 tablespoons natural unsweetened cocoa powder
- ⅓ cup plus 3 tablespoons egg whites (from about 3 large eggs), room temperature, whisked to loosen
- ¼ cup sugar

GANACHE

- 3½ ounces bittersweet chocolate (do not exceed 61% cacao), finely chopped
- 2 tablespoons (¼ stick) cold unsalted butter, cut into ½" cubes
- ½ cup heavy cream
- 1 tablespoon finely grated orange zest
- ½ teaspoon ground cloves
- ⅛ teaspoon ground allspice
- ⅛ teaspoon kosher salt

Gold dust (optional)

Almond-Oat Lace Cookies

When quickly cooked on the stove-top and then spooned onto baking sheets, this simple batter bakes into delicate lacy crisps.



Ingredients

MAKES 24

- ½ cup whole natural unsalted almonds with skins
- 2 tablespoons old-fashioned oats
- 6 tablespoons (¾ stick) unsalted butter
- 6 tablespoons superfine sugar
- 2 tablespoons (packed) light brown sugar
- 1½ teaspoons honey
- 1 tablespoon all-purpose flour
- ¼ teaspoon kosher salt
- 4 ounces bittersweet chocolate, melted

Preparation

Arrange racks in lower and upper thirds of oven; preheat to 350°. Line 2 rimless baking sheets with parchment paper. Pulse almonds and oats in a food processor until coarse meal forms. Set aside.

Melt butter in a medium saucepan over medium heat. Add both sugars and honey; whisk until blended and sugar dissolves, 1–2 minutes. Remove from heat. Add nut mixture, flour, and salt; stir until well blended.

Spoon batter by 2-teaspoon portions onto baking sheets, spacing 2½" apart. Using your fingertips, pat cookies down to ¼"-high rounds; push in any jagged edges to form smooth circles. Bake, rotating sheets after 6 minutes, until dark golden brown and cookies spread out into a thin layer, 10–12 minutes. Slide cookies on parchment onto a wire rack and let cool.

Using a pastry brush, brush half of each cookie with melted chocolate. Let stand until the chocolate is set, about 2 hours.

DO AHEAD: Can be made 2 days ahead. Store airtight in between sheets of parchment or waxed paper.

Cardamom Crescents

Serve these fragrantly spiced classics with coffee or tea.



Ingredients

SERVES ABOUT 50

- 2½ cups all-purpose flour
- ¾ teaspoon ground cardamom
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 1½ cups powdered sugar, divided
- 1 cup pecans
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 tablespoon vanilla extract

Preparation

Arrange racks in lower and upper thirds of oven; preheat to 350°. Line 2 baking sheets with parchment paper. Whisk first 4 ingredients in a medium bowl. Combine ½ cup sugar and pecans in a food processor; pulse until coarse meal forms. Using an electric mixer, beat butter and vanilla in a medium bowl until creamy, 2-3 minutes. Add nut mixture; beat to blend. Add dry ingredients; blend well (dough will be moist but still crumbly). Transfer to a work surface; knead to form a ball, about 4 turns.

Measure 1 rounded tablespoon of dough; form into a ball, then roll into a 1½"-long log. Gently bend into a crescent shape, pinching ends to taper (cookies may crack slightly). Repeat with remaining dough, spacing about 1" apart on prepared sheets.

Bake, rotating sheets halfway through baking, until bottoms are golden 12-15 minutes. Sift remaining 1 cup powdered sugar into a shallow wide bowl. Working in batches of about 8 cookies each, roll warm cookies gently in powdered sugar to coat. Transfer to wire rack to let cool. Roll or dust cooled cookies with powdered sugar.

DO AHEAD: Can be made 5 days ahead. Store airtight at room temperature.

Butterscotch Blondie Bars with Peanut-Pretzel Caramel

Adding pretzels to the caramel gives these over-the-top bars a crunchy texture and salty-sweet finish.



SPECIAL EQUIPMENT

A 13x9x2" metal baking pan

Ingredients

MAKES 40

BLONDIE

- 1½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- ¾ cup (1½ sticks) unsalted butter
- 2 cups (packed) light brown sugar
- 2 large eggs
- 1 tablespoon vanilla extract

PEANUT-PRETZEL CARAMEL

- 4 cups roasted unsalted peanuts
- 2 cups sugar
- ¼ cup honey
- ¼ cup (½ stick) unsalted butter
- ½ cup heavy cream
- 1½ cups 1½"-wide thin twisted pretzels, coarsely crushed

Preparation

BLONDIE

Preheat oven to 350°. Line baking pan with parchment paper, leaving a 1" overhang on long sides of pan. Whisk flour, baking powder, and salt in a medium bowl; set aside. Stir butter in a medium skillet over medium heat until browned bits form at bottom of pan, 7-8 minutes. Transfer to a medium bowl. Add brown sugar. Using an electric mixer, beat until well combined and mixture resembles wet sand, 2-3 minutes. Add eggs and vanilla; beat until fluffy and well combined, about 2 minutes. Add dry ingredients; beat until smooth (batter will be thick). Using an offset or regular spatula, evenly spread batter in prepared pan. Bake blondie until golden brown, edges pull away from sides of pan, and a tester inserted into the center comes out with a few moist crumbs attached, 20-25 minutes. Let cool completely in pan on a wire rack.

PEANUT-PRETZEL CARAMEL

Preheat oven to 350°. Line a rimmed baking sheet with parchment paper. Spread peanuts over sheet in an even layer. Bake, stirring frequently, until golden brown and fragrant, 5-7 minutes. Set aside. Stir sugar and ½ cup water in a large saucepan over medium-low heat until sugar dissolves. Increase heat; boil without stirring, occasionally swirling pan and brushing down sides with a wet pastry brush, until caramel is deep amber, 12-15 minutes. Add honey; return to a boil, stirring often, about 1 minute longer. Add butter; stir until blended. Add cream (mixture will bubble vigorously); whisk until smooth. Stir in peanuts and pretzels. Pour over cooled blondie. Chill until cool, about 30 minutes.

Run a knife around short sides of pan to release blondie. Using parchment-paper overhang, lift from pan. Cut lengthwise into 4 strips. Cut each strip crosswise into 10 bars. **DO AHEAD:** Chill for up to 1 week in an airtight container. Bring to room temperature before serving.

Chewy Ginger Cookies

Use a triple hit of ginger—fresh, ground, and crystallized—and blackstrap molasses to lift your ginger cookies to the next level. The dough is rolled in raw sugar for a sparkly effect.



Ingredients

MAKES 48

- 2¼ cups all-purpose flour
- 2½ teaspoons ground ginger
- 1½ teaspoons baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon freshly ground nutmeg
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ¾ cup (packed) dark brown sugar
- ½ cup vegetable shortening (preferably trans-fat free)
- ½ cup (1 stick) unsalted butter, room temperature
- 1 large egg
- ½ cup blackstrap (robust) molasses
- 2 teaspoons finely grated peeled ginger
- 1 teaspoon vanilla extract
- ½ cup finely chopped crystallized ginger
- 1 cup raw or sanding sugar

Preparation

Arrange racks in lower and upper thirds of oven; preheat to 350°. Line 2 baking sheets with parchment paper. Whisk flour, ground ginger, baking soda, cinnamon, nutmeg, salt, and pepper in a medium bowl. Using an electric mixer on medium-high speed, beat brown sugar, shortening, and butter in a large bowl, scraping down sides halfway through beating, until light and fluffy, about 3 minutes. Reduce mixer speed to low. Add egg, molasses, grated ginger, and vanilla; beat just to blend. Add flour mixture; beat on low speed just to blend. Mix in crystallized ginger (dough will be very soft and sticky).

Place raw sugar in a shallow bowl. Using a tablespoon measure, scoop out dough. Using a second spoon, scoop dough from tablespoon measure into bowl with raw sugar; turn to coat well. Roll into ball. Transfer to prepared baking sheet. Repeat with half of remaining dough and sugar, spacing balls 1½" apart.

Bake cookies, rotating sheets halfway through, until edges are firm and centers appear cracked, 10-12 minutes. Transfer cookies to wire racks and let cool. Repeat with remaining dough and sugar, using cooled baking sheets and new parchment. **DO AHEAD:** Can be made 3 days ahead. Store airtight at room temperature between sheets of parchment or waxed paper.

Sugarplum-Orange and Apricot-Earl Grey Jam Tarts

Customize your favorite store-bought jam with orange zest and Earl Grey tea. Use any leftover dough to make delicious hazelnut cookies: Just roll, cut out, and bake.



SPECIAL EQUIPMENT

Two tart pans with removable bottoms, either 11"-diameter or 11x8" rectangle; decorative cookie cutters in 2 sizes

Ingredients

MAKES 48

- 1½ cups hazelnuts with skins
- 4½ cups all-purpose flour, divided, plus more for surface
- 2¼ teaspoons kosher salt
- 1½ teaspoons baking powder
- 2 tablespoons freshly grated nutmeg, divided
- 1½ cups sugar
- 1½ cups (3 sticks) unsalted butter, room temperature
- 7 tablespoons heavy cream, divided
- 4 large egg yolks, divided
- 1 teaspoon (or 1 bag) Earl Grey tea
- 1½ cups apricot jam
- 1½ cups plum jam
- 2 teaspoons finely grated orange zest
- ¼ cup raw sugar

Preparation

Place nuts and 1½ cups flour in a food processor. Process until nuts are finely ground. Add remaining 3 cups flour, salt, baking powder, and 1½ teaspoon nutmeg; process to blend. Using an electric mixer, beat the sugar and butter in a large bowl until creamy, about 2 minutes. Add 6 tablespoons cream and 3 egg yolks; beat to blend well, about 1 minute. Add half of flour mixture; beat just to blend. Add the remaining flour mixture and beat until large, moist clumps form. Divide dough equally into thirds. Form 1 portion into a ball; flatten into a disk. Wrap in plastic and chill while preparing tarts. With lightly floured hands, press the 2 remaining dough portions evenly onto bottom and up sides of the tart pans.

DO AHEAD: Can be made 1 day ahead. Cover; keep chilled.

Preheat oven to 375°. Mix tea and ¼ cup boiling water in a small bowl; set aside to steep for 15 minutes. Stir apricot jam and strained tea in a medium bowl to blend. Stir plum jam and orange zest in another medium bowl to blend. Using a lightly floured rolling pin, roll reserved dough disk out on a lightly floured surface to ⅛" thickness. Using decorative cookie cutter, cut out shapes. Gather dough into a ball, roll out, and repeat until enough cutouts are made to arrange on tops of tarts. Freeze any remaining dough for future use. Spread apricot jam mixture in an even layer over crust in 1 tart pan. Spread plum jam mixture in an even layer over crust in other pan. Place dough cutouts decoratively over jam. Whisk remaining 1 tablespoon cream and remaining egg yolk in a small bowl. Brush cutouts with cream mixture. Mix remaining ½ teaspoon nutmeg with raw sugar; sprinkle over tarts. Bake tarts, rotating pans halfway through and covering crust edges if browning too quickly, until top is golden brown and jam is bubbly, 45-50 minutes. Transfer to wire racks and let cool (jam will set as tarts cool). **DO AHEAD:** Can be made 1 day ahead. Store airtight at room temperature.

Pistachio, Strawberry, and Vanilla Semifredo

Got eggs, sugar, and cream? Then you can make a striking Italian semifredo. It's the lushest and creamiest of frozen desserts—no ice cream maker required.



Ingredients

SERVES 10

- 1 cup shelled unsalted pistachios
- 4 tablespoons sugar, divided, plus ½ cup
- 1 cup whole milk, divided
- ¼ teaspoon almond extract
- 1 vanilla bean, halved lengthwise
- 1 cup fresh strawberries (about 4 ounces), hulled, halved
- 1 teaspoon vanilla extract
- 2 large eggs, at room temperature
- ¼ teaspoon kosher salt
- 1⅓ cups chilled heavy whipping cream

Preparation

Line a metal loaf pan (approximately 9x5x3") with 2 layers of plastic wrap, leaving generous overhang on all sides. Grind pistachios and 2 tablespoons sugar in a food processor until very finely chopped. Transfer pistachio mixture to a small saucepan. Add ½ cup milk; bring to a boil. Remove from heat, cover, and let steep for 20 minutes. Set a fine-mesh strainer over a medium bowl; strain, discarding solids. Stir in almond extract; set pistachio mixture aside. Place remaining ½ cup milk in a separate small saucepan. Scrape in seeds from vanilla bean; add bean and bring to a simmer. Remove from heat, cover, and let steep for 15 minutes. Set a strainer over another medium bowl; strain, discarding solids, and chill vanilla mixture. Purée strawberries and 2 tablespoons sugar in a food processor until smooth. Set a fine-mesh strainer over another medium bowl; strain, pressing on solids to extract as much juice as possible. Discard solids. Stir in vanilla extract and set strawberry mixture aside.

Whisk eggs, salt, and remaining ½ cup sugar in a medium metal bowl. Set bowl over a medium saucepan of simmering water (do not allow bottom of bowl to touch water). Beat egg mixture at high speed until it triples in volume and an instant-read thermometer inserted into mixture registers 170°, about 3 minutes. Remove bowl from over water and continue beating until thick and cool, about 3 minutes. Add one-third of egg mixture to each of the pistachio, strawberry, and vanilla mixtures; fold each just to blend. Beat cream in a large bowl until soft peaks form. Add one-third of cream to each of the pistachio, strawberry, and vanilla mixtures; fold each just to blend. Cover vanilla and strawberry mixtures separately; chill. Pour pistachio mixture into pan; smooth top. Cover; freeze until firm, about 45 minutes. Gently pour strawberry mixture over pistachio layer; smooth top. Freeze until firm, about 45 minutes. Gently fold vanilla mixture to blend; pour over and smooth top. Freeze until firm, about 4 hours. **DO AHEAD:** *Can be made 3 days ahead. Fold plastic wrap over; seal tightly and keep frozen.* Uncover semifredo. Using plastic wrap as an aid, lift from mold. Invert onto a chilled platter; peel off plastic. Slice crosswise.

Pecan and Chocolate Pralines

These New Orleans classics will satisfy a serious sweet tooth.

Ingredients

MAKES 24

- 2 cups pecan halves plus 24 for garnish
- 1 cup sugar
- 1 cup (packed) light brown sugar
- ½ cup heavy cream
- 2 tablespoons (¼ stick) unsalted butter
- 4 ounces semisweet or bittersweet chocolate, melted

SPECIAL EQUIPMENT

A candy thermometer



Preparation

Line 2 baking sheets with parchment. Stirring gently, bring 2 cups pecans, both sugars, cream, and butter to a boil in a medium heavy saucepan over medium-high heat. Attach candy thermometer to side of pan. Boil, occasionally swirling pan, until thermometer registers 236°, 7-8 minutes. Remove from heat; stir vigorously with a wooden spoon until mixture thickens and pecans are suspended in syrup, 2-3 minutes. Drop candy by heaping teaspoonfuls onto prepared sheets. Let cool completely. Spoon some melted chocolate over; place a pecan half on top. Chill until set, about 30 minutes. **DO AHEAD:** Can be made 1 week ahead. Store airtight in refrigerator. Return to room temperature before serving.

Campari-Orange Pops

The Italian aperitif Campari brings balance to these sweet orange pops.

Ingredients

MAKES 8 -10

- ⅓ cup sugar
- 1¾ cups fresh orange juice
- ⅓ cup Campari
- ¼ cup fresh lemon juice

Preparation

Bring sugar and ½ cup water to a boil in a small saucepan over high heat, stirring until sugar dissolves. Transfer syrup to a medium pitcher; chill until cold, about 1 hour. Stir all remaining ingredients into syrup. Divide among molds. Cover; insert ice-pop sticks. Freeze until firm. Dip bottoms of molds into hot water for 20-30 seconds to loosen pops. Remove pops from molds and serve.



Rhubarb-Gingersnap Icebox Pie

With its crumbly gingersnap crust and ice cream filling, this is the way to put late-season rhubarb to use. If you can't find it fresh, frozen will also work.



Ingredients

8 SERVINGS

CRUST

Nonstick vegetable oil spray

- 1 cup ground gingersnap cookies (20-30 cookies, depending on brand, ground in a food processor)
- 2 tablespoons sugar
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{8}$ teaspoon freshly grated nutmeg
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter, melted

RHUBARB COMPOTE

- 1 cup fruity red wine, such as Shiraz
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ pound fresh rhubarb, cut lengthwise into $\frac{1}{8}$ " slices, then crosswise into $1\frac{1}{2}$ "-long pieces (about 3 cups), or frozen rhubarb, thawed

ASSEMBLY

- 1 quart good-quality vanilla ice cream
- $\frac{1}{4}$ cup chilled heavy cream
- $\frac{1}{4}$ cup crème fraîche or sour cream
- 1 tablespoon sugar

Preparation

CRUST

Preheat oven to 325°. Coat a 9" glass or metal pie pan with nonstick spray. Process cookie crumbs, sugar, salt, and nutmeg in a food processor until well incorporated. Transfer mixture to a medium bowl and drizzle butter over; stir to blend. Pour into prepared dish. Use bottom and sides of a measuring cup to pack crumbs onto bottom and up sides of dish. Bake until crust is deep golden brown, about 12 minutes. Let cool on a wire rack and set aside.

COMPOTE

Bring wine, sugar, and $\frac{1}{2}$ cup water to a boil in a wide pot, stirring to dissolve sugar. Reduce heat to medium and simmer, stirring often, until syrup measures 1 cup, 10-12 minutes. Add rhubarb, increase heat to high, and cook, without stirring and swirling pan occasionally, until compote thickens and syrup is slightly reduced, 4-5 minutes. Slide onto a plate, keeping rhubarb intact. Freeze for 10 minutes to chill quickly.

ASSEMBLY

Chill bowl and paddle attachment of a stand mixer in freezer. Soften ice cream in the refrigerator for 20 minutes. Spoon ice cream into the chilled bowl and beat with paddle attachment on low speed until smooth. Set $\frac{1}{3}$ cup compote aside, add remaining compote to ice cream and mix until evenly incorporated. Spoon the ice cream into cooled crust; smooth top. Freeze until firm, about 2 hours.

DO AHEAD: Can be made 2 days ahead. Cover and keep frozen. Cover and chill remaining compote. Whip cream, crème fraîche, and sugar in a small bowl just until peaks form. Spoon into center of pie; spread evenly, leaving a 1" plain border. Spoon remaining compote onto center of cream. Freeze until firm, about 1 hour and up to 8 hours. Let pie stand at room temperature for 10 minutes before serving.

Strawberry Pie with Chamomile and Currant Glaze

All of the elements of this pie can be made at least 1 day ahead, but save the assembly for just before serving. For the glaze, you can substitute store-bought currant jelly for fresh or frozen red currants and sugar. To do so, heat 1/3 cup jelly with the chamomile, then let steep for 10 minutes before straining.



Ingredients

8 SERVINGS

GLAZE

- 1 cup sugar
- 2 cups fresh or frozen red currants
- 2 teaspoons dried chamomile flowers (or tea emptied from 2 chamomile tea bags)

PASTRY CREAM

- 9 large egg yolks
- ¾ cup sugar, divided
- 6 tablespoons all-purpose flour
- 3 cups whole milk
- 1 vanilla bean, split lengthwise

ASSEMBLY

- 1 Blind-Baked Pie Crust in a 9" glass or metal pie pan
- 6 cups (3 pints) fresh strawberries, hulled (preferably small berries; halved if large)

Preparation

GLAZE

Stir sugar and ¼ cup water in a medium saucepan over medium-low heat until sugar dissolves. Attach a candy thermometer to side of pan. Boil mixture over medium-high heat, occasionally swirling pan and brushing down sides with a wet pastry brush, until thermometer registers 295°, about 10 minutes. Add red currants and chamomile (mixture will tighten up). Reduce heat to low. Once the mixture can be stirred, raise heat to medium-high; cook, stirring constantly, until syrup is reduced to ½ cup, 12-15 minutes. Pour syrup through a fine mesh strainer set over a small bowl (do not press on solids). **DO AHEAD:** Can be made up to 3 days ahead, cover and refrigerate. Melt over low heat before using.

PASTRY CREAM

Set a medium bowl over a large bowl of ice. Place a strainer in bowl; set aside. Using an electric mixer, beat egg yolks and ¼ cup sugar in a medium bowl at high speed until ribbons form, about 2 minutes. Add flour; beat on low speed to blend. Combine milk and remaining ½ cup sugar in a medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring to a boil, stirring to dissolve sugar; remove bean. With mixer running, slowly add hot milk mixture to egg mixture; beat to blend. Scrape back into pan and cook over medium heat, whisking constantly, until custard comes to a boil. Continue to cook, whisking constantly, until custard thickens, 1-2 minutes. Remove pan from heat; continue whisking for 1 minute. Strain pastry cream into prepared bowl. Stir until slightly cooled, about 3 minutes. Press plastic wrap directly onto surface of pastry cream. Let stand in bowl over ice for about 30 minutes or until chilled. **DO AHEAD:** Can be made 1 day ahead. Keep Chilled.

ASSEMBLY

Spoon pastry cream into the Blind-Baked Pie Crust; smooth top. Place berries in a large bowl. Drizzle melted glaze over. Spoon berries over pastry cream, mounding in center. Serve immediately.