

2009 Desserts Galore

Peach Streusel Bars

Crust:

- 1½ c rolled oats
- 1½ c all-purpose flour
- 1 c brown sugar, packed
- ½ t baking soda
- 1 c (2 sticks) chilled butter, cut into small cubes

Filling:

- 2 cups diced peaches (about 3 large peaches)
- 2/3 c peach jam
- 1 T all-purpose flour
- 1 t finely minced lemon zest

Preheat oven to 375°F. Butter 9"x13" baking dish. For crust, combine oats, flour, brown sugar, and baking soda. Cut in butter with a pastry blender or fingertips until mixture resembles coarse meal. Press half of crumb mixture into bottom of greased pan. Bake crust for 15 minutes and cool slightly.

Combine filling ingredients and spread evenly over crust. Top with remaining crust mixture. Bake until top is golden, approximately 35 minutes. Cool in pan before cutting into squares.

Apple Pudding with Lemon Sauce

- 2 c chopped apples
- 1½ c flour
- 1 egg
- ½ c sugar
- ½ c milk
- 2 t baking powder
- ½ c melted butter
- ¼ t baking soda

Preheat oven to 400°F. Mix flour, sugar, baking powder and baking soda. Add egg, milk, and butter. Whisk together until smooth. Stir in apple. Pour in buttered pan and bake for 30-35 minutes. Spoon pudding into bowls and top with lemon sauce.

Lemon Sauce:

- 2½ c sugar
- 3 T each: butter, lemon juice
- 2 T cornstarch
- 1 1/3 c water

Bring sugar, cornstarch and water to boil. Whisk in the butter and lemon juice.

Pear And Almond Tart

Crust

- ½ c powdered sugar
- ¼ c blanched slivered almonds
- ¼ t salt
- 9 T (1 stick plus 1 tablespoon) unsalted butter, room temperature
- 1 large egg yolk
- 1¼ c all-purpose flour

Almond Filling

- 2/3 c blanched slivered almonds
- 1 T all purpose flour
- 7 T sugar
- 6 T (¾ stick) unsalted butter, room temperature
- 1 large egg
- 3 firm but ripe pears, peeled

Crust: Blend powdered sugar, almonds, and salt in processor until nuts are finely ground. Add butter and blend until smooth, scraping down sides of bowl occasionally. Mix in egg yolk. Add flour. Pulse until dough comes together in clumps. Flatten dough into disk, wrap in plastic and chill at least 3 hours.

Almond filling: Finely grind almonds and flour in processor. Mix in sugar, then butter, blending until smooth. Mix in egg. Transfer filling to medium bowl. Cover and chill at least 3 hours.

Preheat oven to 375°F. Roll out chilled dough on floured sheet of parchment paper to 12-inch round. Using paper as aid, turn dough into 9-inch-diameter tart pan with removable bottom; peel off paper. Seal any cracks in dough. Trim overhang to 1/2 inch. Fold overhang in, making double-thick sides. Pierce crust all over with fork. Freeze crust 10 minutes.

Line crust with buttered foil, buttered side down, then fill with pie weights. Bake until sides are set, about 20 minutes. Remove foil and beans. Return crust to oven until sides are golden and bottom is set, pressing with back of fork if crust bubbles, about 10 minutes longer. Cool crust in pan on rack. Reduce oven temperature to 350°F.

Spread almond filling evenly in crust. Cut each pear in half lengthwise and remove cores. Slice each thinly. Use spatula to arrange pears on top of filling.

Bake tart until golden and tester inserted into center of filling comes out clean, about 55 minutes. Cool tart in pan on rack. Push pan bottom up, releasing tart from pan. Serve at room temperature.

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Apple-Danish Pastry Squares

2¾ c flour
8 c sliced, peeled apples
1 t salt
2/3 c sugar
½ c plus 2 T shortening
½ t cinnamon
Milk
1 c sugar
1 egg, separated
½ t vanilla
1 c crushed corn flakes

Preheat oven to 400°F. Sift together flour and salt. Cut in shortening well. Add enough milk to beaten egg yolk to make 2/3 cup. Add to flour mixture; mix to blend. Divide dough into 2 parts. Roll half the dough to fix a 10½ x 15½ in. jelly roll pan. Sprinkle bottom crust with cornflakes. Combine apples, sugar & cinnamon, stirring gently. Spread apple mixture over corn flakes. Roll out other half of dough; place over apple mixture. Pinch edges together to seal. Beat egg white stiff; brush over top crust. Bake at 400°F for 50-60 min. or until golden brown. Cool slightly. Mix sugar, vanilla & 1-2 T water. Frost while crust is warm.

Pearadise Pie (courtesy of Jen Kiyokawa)

9" pastry shell
4-5 ripe pears, peeled, cored and thinly sliced
Juice of ½ lemon
¼ c butter, softened
¾ c sugar
¼ c flour
3 eggs, room temperature
1 t vanilla
1/8 t salt
¼ t of mace or nutmeg

Preheat oven to 350°F. Arrange the sliced pears in the pie shell. Sprinkle lemon juice over them to keep from browning and to add a little zest. Cream together butter and sugar. Beat in eggs, vanilla and salt. Add flour and mix until smooth. Pour over the pears. Sprinkle lightly with mace or nutmeg. Bake pie for 45 minutes or until filling is set and slightly brown. Cool, top with whipped cream (optional). Best if served same day. Refrigerate any leftovers.

Pumpkin Apple Cake

1 pkg. Yellow cake mix, minus 1 cup
½ c of melted butter
1 egg
4 c apples, peeled and sliced
3 T flour
2 c pumpkin puree
1/3 c sugar
1/3 c brown sugar, packed
2 t pumpkin pie spice
2 eggs, beaten
1½ cups evaporated milk
1 T butter
1 c yellow cake mix
1 c oatmeal
½ c brown sugar, packed
1 teaspoon pumpkin pie spice
1 stick of butter, softened

Preheat oven to 425°F. Combine the first 3 ingredients and press into a 9"x13" pan.

Mix apples and flour in separate bowl and set aside. Mix pumpkin, sugar, and spice. Heat milk and butter until butter is melted. Add milk to pumpkin mixture, add eggs and blend well. Stir in apple mixture and pour into prepared pan. Mix 1 cup cake mix, oatmeal, sugar, spice and butter until moistened. Drop spoonfuls onto pumpkin mixture. Bake at 425°F for 10 minutes, then reduce temperature to 350°F and bake an additional 40-50 minutes until firm and toothpick comes out clean when inserted.

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Raspberry Pear Cobbler

- 1 10-ounce pkg frozen raspberries, thawed
- 1/3 c sugar
- 2 tsp cornstarch
- ¼ tsp cinnamon
- 3 medium pears, peeled, cored, and sliced, (2 1/2 cups)
- 1 c all-purpose flour
- ½ c sugar
- 1 tsp baking powder
- ¼ tsp salt
- 1 beaten egg
- ¾ c sour cream
- 2 T melted butter

Preheat oven to 350°F. Drain berries, reserve syrup and add water to make 1 cup. In saucepan, combine 1/3 c sugar, cornstarch, cinnamon. Stir in syrup mixture. Cook and stir until thickened and bubbly. Stir in berries and pears, just to heat through. Pour into 1½-quart baking dish. Combine flour, ½ c sugar, baking powder, and ¼ tsp salt. Mix egg, sour cream, and butter. Add to flour mixture and blend well. Spread atop fruit mixture. Bake at 350°F for 30 minutes.

Pink Pearl Apple Ginger Crisp

Fruit Mixture:

- 2 ½ lbs. peeled tart apples, cored and thickly sliced (About 6 cups)
- 3 T candied ginger, coarsely chopped
- 2 T flour
- 1 T lemon juice
- 1 T cold butter
- pinch of salt, if using unsalted butter

Topping:

- ½ c rolled oats
- ½ c brown sugar
- ½ c flour
- ½ t ground ginger
- ½ c cold butter

Preheat oven to 375°F. Combine fruit mixture ingredients. Pour into un-greased 9"x13" non-reactive pan - glass, ceramic, stainless (not aluminum). Dot with small pieces of the 1 T cold butter. Combine topping ingredients using pastry blender or fork. Sprinkle topping evenly over fruit mixture. Bake 35-40 minutes or until fruit is tender and topping is golden brown.

Peach Cobbler

- 1 c flour
- 1 c sugar
- 1 t baking powder
- ½ t salt
- 1 egg
- 5 large peaches, peeled and sliced
- ½ c butter, melted (1 stick)

Preheat oven to 350°F. Combine flour, sugar, baking powder and salt. Mix in egg thoroughly. Mixture will be lumpy.

Layer peach slices in 9"x13" baking dish. Sprinkle flour mixture evenly over fruit. Drizzle with melted butter and bake for 55 minutes, until top is golden and fruit is tender.

Sour Cream Apple Squares

- ½ pkg frozen phyllo (fillo) dough, thawed*
- ¼ c melted butter (½ stick)
- 2 c grated or chopped apple (approx. 2 large apples)
- 2 t cinnamon
- 1 t each: baking soda, vanilla, salt
- 1 c sour cream
- 1 egg
- 1 c each: flour, sugar
- ¼ c butter, chilled, cut into cubes (½ stick)

Preheat oven to 350°F. Prepare phyllo dough in pan by placing a sheet in the bottom of a 9"x13" pan and brushing it with melted butter. Place another sheet on top and repeat brushing. Continue with up to 10 sheets, being sure to butter the last sheet. Bake for 8-10 minutes, remove from oven, and set aside to cool.

Mix apples, cinnamon, baking soda, salt, sour cream, vanilla and egg. Set aside. Mix flour, sugar, cold butter cubes with fingertips until crumbly. Combine apple and flour mixtures and spread over cooled dough. Return to oven and bake for 15 minutes. Cut into squares when cool.

*Note: Packages of frozen phyllo typically contain 2 packs of 20 sheets.

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German Pear Pudding

½ c cake flour
¼ c cornstarch
½ t baking powder
1 c dry red wine
¼ c sugar
Zest of ½ lemon
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
2 whole cloves
4 large ripe Bartlett, Cascade, Bosc or Anjou pears, peeled, quartered and cored
1 egg, separated
2 egg whites
¾ T water
½ c sugar
1 t vanilla extract
Whipped cream for garnish

Preheat oven to 375°F. In a medium saucepan, combine the wine, ¼ cup sugar, lemon zest, cinnamon, nutmeg and cloves and bring to a boil. Slip the pears into the hot liquid, reduce heat, cover and simmer until the pears are tender, about 10-15 minutes.

While the pears are cooking, coat a 9-inch square cake pan with vegetable oil cooking spray and set aside. Mix the flour, cornstarch, and baking powder in a bowl with a wire whisk.

Whip the egg whites in a medium bowl using an electric mix or wire whisk until whites hold a soft peak. Fold in egg yolk, vanilla, and ½ cup sugar. Sprinkle the flour over the mixture and fold it in.

When pears are tender gently lift them out of the liquid, drain and transfer to baking pan. Strain 1 cup of the cooking liquid into the pan. Spread the egg white/flour mixture evenly over the pears.

Bake until the topping springs back lightly and the top is golden, 30 to 35 minutes. Serve warm or cold with a garnish of whipped cream if desired.

Notes: