



Seasonal, Healthy, and Tasty for Chimacum Corner Farmstand
February 2014: Sweets and Treats!

French Apple Cake

The French Apple Cake is Judy's husband's very favorite dessert. It has a very soft, moist interior and a crisp top.

- 1-1/2 pounds Granny Smith apples, peeled, cored, cut into 8 wedges and sliced 1/8 inch thick crosswise
- 1 Tablespoon Calvados (you can sub apple brandy or white rum)
- 1 teaspoon lemon juice
- 1 cup plus 2 Tablespoons all-purpose flour
- 1 cup plus 1 Tablespoon granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 large egg plus 2 large egg yolks
- 1 cup canola, grapeseed or safflower oil (you want a light oil with no taste)
- 1 cup whole milk
- 1 teaspoon vanilla extract

Adjust oven rack to lower middle position and preheat oven to 325° degrees. Spray a 9-inch springform pan with vegetable oil spray. Place prepared pan on a rimmed baking sheet lined with foil.

Place apple slices into microwave-safe pie plate, cover, and microwave until apples are pliable and slightly translucent, about 3 minutes. Toss apple slices with Calvados and lemon juice and let cool for 15 minutes.

Whisk 1 cup flour, 1 cup sugar, baking powder and salt together in bowl. Whisk whole egg, oil, milk and vanilla together in second bowl until smooth. Add dry ingredients to wet ingredients and whisk until just combined. Transfer 1 cup batter to separate bowl and set aside.

Add egg yolks to remaining batter and whisk to combine. Using a spatula, gently fold in cooked apples. Transfer batter to the prepared pan. Using an offset spatula, spread batter evenly to pan edges, gently pressing on apples to create an even compact layer and a smooth surface.

Whisk remaining 2 Tablespoons flour into the reserved batter. Pour over the batter in the pan and spread evenly to pan edges. Smooth the surface. Sprinkle remaining 1 Tablespoon sugar evenly over the cake.

Bake until center of cake is set, toothpick inserted in center comes out clean, and top is golden brown, about 1 hour and 15 minutes. Transfer pan to wire rack. Let cool for 5 minutes. Run paring knife around sides of pan and let cool completely. Serve warm, at room temperature, or chilled.

Makes 8 to 10 Servings

White Chocolate Lemon Truffles

Lemon and white chocolate are a great match, making these truffles a not too sweet treat.

- 1/3 cup plus 1 Tablespoon heavy cream
- Grated zest of 1 lemon
- 9 ounces good quality white chocolate, very finely chopped
- Few grains salt
- 1/4 cup unsalted butter, cut into thin slices
- 2 teaspoons freshly squeezed lemon juice
- 1-1/3 cups very finely chopped pecans

Start at least 6 hours ahead, or the day before you want to serve the truffles.

In a small, heavy non-aluminum saucepan, combine cream and lemon zest. Over low heat, heat until the cream comes to a simmer, stirring occasionally. Remove from heat, cover tightly and allow to stand for 20 minutes at room temperature.

Shortly before standing period is up, combine white chocolate, salt and butter pats in medium heatproof bowl. After 20 minutes, remove lid from saucepan and reheat the cream mixture over low heat, stirring occasionally, until it reaches a simmer. Remove from heat and strain through fine mesh strainer into the chocolate mixture. Press down on the lemon zest to extract all the liquid.

Place white chocolate mixture over warm water over low heat. Stir frequently just until almost melted. Remove bowl from heat and hot water. Stir well. (White chocolate can be stubborn. If there are still unmelted pieces remaining, put in a processor and process just until smooth). Stir in lemon juice, 1 teaspoon at a time.

Transfer truffle base to a small bowl. Chill at least 4 hours (overnight is fine). When cold, cover tightly.

Preheat oven to 350°. Place finely chopped pecans in a single layer in a shallow, foil lined pan. Toast, stirring often, about 8 minutes, until pecans are fragrant and a light golden color. Watch carefully as nuts can burn quickly. Cool completely before using.

To make truffles:

If desired, have ready 1-inch candy cups.

Using a small cookie scoop or a spoon, form balls of about 1 inch in diameter from the cold truffle base. Drop into the pecans and roll until well coated. Place in candy cups or in a container. Continue until all is used.

Makes about 36 truffles



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Really Great Carrot Cake

This is the best carrot cake I've had, moist and big carrot flavor.

Cake:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1-1/2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 4 large eggs measuring
- 2 cups sugar
- 1-1/2 cups canola oil
- 2 cups peeled and finely grated carrots (optional)
- 1 – 8 ounce can crushed pineapple in juice
- 1 cup shredded coconut
- 3/4 cup coarsely chopped pecans

Preheat oven to 325°. Butter or spray two 9-inch cake pans and line bottoms with parchment paper if desired.

Stir together the flour, baking powder, baking soda and cinnamon in a bowl, mixing well.

Whisk the eggs in a large mixing bowl. Whisk in the sugar and continue whisking briefly until light, about 1 minute. Whisk in the oil in a slow stream. Stir in the carrot, pineapple with juice, coconut, and the pecans. Fold in the dry ingredients. Scrape the batter into the prepared pans and smooth the tops.

Bake for about 45 minutes, until the layers are firm and golden and a toothpick inserted in the center comes out clean.

Cool in pans on a wire rack for 10 minutes. Invert onto the racks to finish cooling. Remove the parchment.

Cream Cheese Frosting:

- 12 ounces cream cheese, softened
- 12 Tablespoons unsalted butter, softened
- 1 Tablespoon vanilla extract
- 6 cups confectioner's sugar, sifted after
- 1 cup toasted, coarsely chopped pecans (optional)

In the bowl of a mixer fitted with the paddle, beat the cream cheese, butter and vanilla on medium speed until very soft and light, about 5 minutes. Decrease the mixer speed to low and gradually beat in the confectioner's sugar. Once all the sugar is incorporated, increase the speed to medium and beat 5 minutes longer.

To assemble the cake, place on layer on a platter or cardboard round and spread top with about 1/3 of the frosting. Top with the second layer and spread the top and sides with remaining frosting, swirling to make a design. If desired, cover the top and sides of the cake with the toasted chopped pecans.

Best Ever Bundt Cake

The Bundt cake is really easy to make, even though it starts with a cake mix, everyone loves it.

- 3 large eggs
- 1 cup sour cream
- 1 stick butter, melted and cooled
- 1 box chocolate fudge cake mix
- 1 box chocolate fudge instant pudding
- 3/4 cup water
- 12 ounce package chocolate chips
- 1 cup dried cherries or cranberries, and/or 1 cup chopped walnuts or pecans (optional)
- Powdered Sugar

Preheat oven to 350°. Butter and flour 12 cup bundt pan.

In large bowl, blend eggs, sour cream and butter. Mix well. Add cake mix pudding and water and beat well. Add chocolate chips, dried fruit and nuts and mix well. Pour into pan and spread batter evenly.

Bake 40 to 55 minutes, until tester comes out with just a few crumbs. Let cool in pan on rack about 20 minutes. Invert onto plate and let cool completely.

Sift powdered sugar on over.

Note: You can get as creative as you want with this cake. You can substitute the same amount of water with brewed coffee and use cappuccino chips; instead of dried cherries or cranberries, you can use dried cut up mango and some chipotle or habanero powder.