

GATEAU SAINT HONORE

**Serena Backus
Sidney**

Ingredients:

Pastry base

2/3 cup all-purpose flour, sifted
2 tablespoons sugar
1/4 cup butter

Pastry cream

2 tablespoons all-purpose flour
2 tablespoon cornstarch
1/4 cup sugar

1 1/4 cups milk
2 egg yolks, slightly beaten
1/2 teaspoon vanilla extract

Choux paste

1/2 cup water
2 teaspoon sugar
pinch salt
1/4 cup butter

1/2 cup all-purpose flour, sifted
2 eggs

Caramel

1 cup sugar
1/2 cup water

Whipped-cream filling

1 cup whipping cream
1 tablespoon powdered sugar
1 to 2 tablespoons sweet sherry

To decorate:

Chopped pistachios

Directions: Preheat oven to 350 F. Grease a baking sheet.

Pastry base

In a medium bowl, combine flour and sugar. With a pastry blender or 2 knives, cut in butter until mixture resembles coarse crumbs. Shape into a ball.

On a light floured surface, roll out dough to a 9-inch circle. Prick well with a fork.

Place on greased baking sheet. Bake in preheated oven 20 minutes or until golden.

Remove from baking sheet; cool on a wire rack.

Pastry cream

In a medium saucepan, blend flour, cornstarch and sugar. Stir in milk until blended. Stir over low heat until thickened and smooth.

Stir about 3 tablespoons hot milk mixture into egg yolks until blended. Pour back into saucepan; cook until thickened, stirring constantly. Do not boil.

Remove from heat; stir in vanilla. Place a sheet of waxed paper over pastry cream to prevent film from forming. Cool to room temperature. Refrigerate until needed.

Preheat oven to 400 F. Grease a baking sheet.

Choux paste

Combine water, sugar, salt and butter in a medium saucepan. Bring to a boil.

Add flour all at once; stir with wooden spoon until dough forms a ball and comes away from side of pan. Remove from heat.

Beat in eggs, one at a time, beating well after each addition. Beat until smooth.

Spoon dough into a pastry bag fitted with a plain tip. Pipe out 12 to 14 small balls onto greased baking sheet.

With remaining choux paste, pipe out an 8-inch ring. Bake in preheated oven 20-25 minutes or until golden.

Remove from baking sheet; cool on a wire rack.

To complete gateau, place pastry base on a serving plate. Spoon chilled pastry cream into a ring and place pastry ring on top of pastry cream.

Caramel

Place sugar and water in a small saucepan over low heat. Stir until syrup caramelizes. Remove from heat.

Dip each choux ball into caramel; place on outside edge of choux ring. Spoon any remaining caramel over balls.

Filling

In a medium bowl, whip cream until soft peaks form.

Beat in powdered sugar and sherry to taste; beat until stiff peaks form. Fill center of ring with filling.

Sprinkle with pistachios; refrigerate until served.

Makes 6 to 8 servings.

**FLOURLESS PEANUT-BUTTER
COOKIE**

**Patricia Tucker
Milford**

Ingredients:

1 cup peanut butter
1 cup sugar
2 eggs
1/2 cup Health chocolate-covered toffee bits

Directions: Mix sugar and eggs thoroughly.

Mix in peanut butter and blend thoroughly. Stir in Heath bits.

Drop mixture onto cookie sheet with a teaspoon, and flatten slightly with a fork.

Bake at 350 F for 10 to 12 minutes. Remove while cookies still look underdone. Let cookies stand for 5 minutes before removing from the baking sheet.

**MARY'S YELLOW CAKE
AND FROSTING**

**Mary Conklin
Bainbridge**

Ingredients:

Cake

2/3 cup shortening
1 1/2 cups sugar
3 eggs
1 teaspoon almond flavoring
2 1/2 cups flour
1 teaspoon salt
3 1/2 teaspoons baking powder
1 1/4 cups milk

Frosting

2 egg whites
1 cup sugar
1 cup strawberries, fresh or frozen

Directions:

Cake: Cream shortening and sugar. Add eggs and mix well. Add almond flavoring.

Add flour, salt and baking powder, alternating with milk. Beat for 3 minutes.

Grease and flour 2 9-inch cake pans or one 9-by-13-inch pan.

Pour batter into pan or pans and bake at 375 F for 30-35 minutes. Cool in pan before removing to rack.

Frosting

If using frozen strawberries, thaw them partially.

Combine frosting ingredients in blender and mix until thick and creamy.

Note: Put mixer blades in the freezer so they will mix ingredients quicker.

Wait until cake is completely cooled before frosting.

**BLUEBERRY SOUR CREAM
COFFEE CAKE**

**Taryn Stilson
Laurens**

Ingredients:

Cake

3/4 cup softened butter or margarine
1 1/2 cups sugar
1 1/2 teaspoons baking powder
4 eggs

1 teaspoon vanilla extract
3/4 cup flour

3/4 teaspoon baking soda
1 cup (8 ounces) sour cream

Filling

1/4 cup packed brown sugar
1 tablespoon flour
1/2 teaspoon cinnamon
2 cups fresh or frozen blueberries.

Glaze

1 cup confectionery sugar
2 to 3 tablespoons milk

Directions:

Cake

In large mixing bowl, cream butter and sugar. Add eggs one at a time, beating well after each addition. Beat in vanilla.

Combine flour, baking soda and baking powder; add to creamed mix alternately with sour cream.

Spoon a third of batter into greased tube or Bundt pan.

Filling

Combine brown sugar, flour and cinnamon. Sprinkle half over batter. Top with half the berries.

Repeat layers, topping with remaining batter.

Bake at 350 F for 55 to 65 minutes or until done. Cool for 10 minutes before removing from pan.

Combine glaze ingredients and drizzle over cake. Serves 10-12.

CHERRY CRUMBLE PIE

**Grace Heffner
Stamford**

Ingredients:

1/2 cup cherry jam (homemade preferred)
about 1 pound of fresh, canned or drained frozen cherries

1 cup sugar
1 cup butter

2 cups flour
pinch of salt (optional)

Directions: Preheat oven to 350 F. Place sugar, butter, flour and salt into food processor. Pulse until crumb-like.

Remove half and set aside. Continue to pulse until uniform.

Press dough into pie pan. Bake for about 10 minutes. Remove from oven.

Spread jam on top of dough in pie pan. Top with a layer of cherries. Top with the crumbles.

Bake for 45 minutes or until top is golden. Cool and serve.

HOMEMADE MARBLE PUDDING

Danny Gillingham

Maryland

Ingredients:

1/2 cup sugar
1 cup flour
1 cup milk
1 cup raisins
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup brown sugar

Directions: Soak raisins in 2 cups boiling water for 5 minutes; set aside.

Combine dry ingredients, mixing well. Stir in milk and vanilla. Add raisins. Pour mixture into loaf pan.

Dissolve brown sugar in 2 cups boiling water. Pour over pudding mixture. Bake at 350 F for 25 to 30 minutes.

SPRING MANDARIN PIE

Marilyn Gilmore

Laurens

Ingredients:

Pie

1 prepared graham cracker crust
1 3.4-ounce package instant vanilla pudding

1 cup milk
4 ounces whipped topping
1 15-ounce can mandarin oranges, drained and mashed

1 8-ounce can crushed pineapple, drained

12 to 14 maraschino cherries, drained and chopped

Topping

1/4 cup flour
3/8 cup flaked coconut
1/4 cup brown sugar
1/4 cup slivered almonds, crushed
1/8 cup melted butter or margarine

Directions:

Pie

In a large bowl, beat pudding mix and milk.

Fold in whipped topping and fruit. Spoon into prepared crust.

Topping

Mix flour, coconut, brown sugar and almond. Add butter or margarine; mix well. Put in pan over medium heat, stirring constantly, until crumbs turn light golden brown.

Cool and sprinkle over pie. Refrigerate for 1 hour before serving.