FALL BAKING
CAKES • PIES • BREADS

Celebrating
the best
of autumn
flavors

Gather around the
table with our favorite
SEASONAL
RECIPES

MINI PUMPKIN
CUSTARD TRIFLES
WITH GINGEBREAD,
page 59
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—M. F. K. Fisher
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Our favorite gourd takes the starring role in Mini Pumpkin Custard Trifles with Gingerbread. Find the recipe on page 59.
Photography Marcy Black Simpson
Recipe Development and Food Styling Nancy Hughes
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Dear Friends

The exquisite character of nutmeg—warm, sweet, and aromatic—appeals to me all year long. Freshly grated over a nourishing bowl of oatmeal, this delicate seed hailing from the East Indies adds subtle notes of flavor that enhance quiet mornings, no matter the time of year. But during autumn, when crisp breezes stir me to create homemade baked goods to share with family and friends, my beloved nutmeg joins allspice, cloves, and other fragrant seasonings to produce an array of treats perfect for pleasing a range of palates.

This edition of our popular *Victoria Classics* issue *Fall Baking* brims with desserts, breads, and delectable morsels developed to highlight signature tastes of the harvest. Orchard fruits shine in Apple and Date Scones on page 36 and Poached Plums on page 63; dark, rich ingredients mingle in Chocolate–and–Salted Coffee Caramel Tart on page 23, Tiramisù Trifles on page 70, and Spiced Espresso Mini Cupcakes on page 86; and the quintessential gourd features in Swirled Pumpkin and Cream Cheese Tart on page 18 and Pumpkin Chai Pots de Crème on page 71.

This volume includes a treasury of recipes certain to become favorites. Of course, I will bookmark the Nutmeg-Spiced Salted Caramel–Almond Cookies on page 87 to make first, but as cooler weather draws loved ones to my hearth for holidays and casual gatherings over the coming months, I look forward to sampling the full cornucopia of seasonal bounty that awaits discovery in *Fall Baking.*

Editor-in-Chief

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From pear and pumpkin to apple and almond, the signature flavors of fall are as much a part of this prismatic season as falling leaves—especially when paired with creamy swirls of caramel or drizzled with maple glaze.
Orange-Buttermilk Tart
Makes 1 (10-inch) tart

1 (14.1-ounce) package refrigerated piecrusts
1 1/2 cups granulated sugar
3 tablespoons all-purpose flour
3/4 cup butter, melted
4 large eggs
1 cup whole buttermilk
1 tablespoon vanilla extract
1 teaspoon orange extract
Garnish: orange sections, raspberries, fresh mint

1. Preheat oven to 400°. Spray a 10-inch tart pan with removable bottom with baking spray with flour.
2. On a lightly floured surface, unroll and stack both piecrusts. Roll into a 12-inch circle. Press into bottom and up sides of prepared pan. Line with parchment paper, letting ends extend over edges of pan. Add pie weights.
3. Bake for 15 minutes. Carefully remove parchment and pie weights.
4. Reduce oven temperature to 350°.
5. In a large bowl, whisk together sugar, flour, melted butter, eggs, buttermilk, vanilla extract, and orange extract until smooth. Pour into prepared crust.
6. Bake until center is set and top of tart is light golden brown, about 25 minutes. Let cool completely at room temperature. Cover and refrigerate for at least 4 hours before serving. Garnish slices with orange sections, raspberries, and mint, if desired.

A steaming cup of Darjeeling or chamomile tea offers an ideal complement to the refreshing citrus character of Orange-Buttermilk Tart, and a garnish of orange sections, raspberries, and mint adds the final touch.
Our Brown Sugar Caramel Apple Pie brings together homemade crust, enhanced with a splash of cider, and a delicious apple filling that renders succulent varieties, such as Gala or Fuji, gloriously ambrosial during baking.
Brown Sugar Caramel Apple Pie
Makes 1 (9-inch) deep-dish pie

Crust:
2⅔ cups all-purpose flour
2 teaspoons granulated sugar
1 teaspoon kosher salt
1 cup cold unsalted butter, cubed
¼ cup apple cider vinegar
¼ cup ice water, strained

Filling:
½ cup granulated sugar
½ cup firmly packed light brown sugar
3 tablespoons cornstarch
1½ teaspoons apple pie spice
¼ teaspoon salt
6 cups sliced peeled apples, such as Gala or Fuji (approximately 2½ pounds)
1 tablespoon fresh lemon juice

Egg wash:
1 large egg
1 tablespoon water
Sparkling sugar

1. Preheat oven to 375°.
2. For crust: In the work bowl of a food processor, pulse together flour, granulated sugar, and salt. Add butter, pulsing until mixture is crumbly. With processor running, pour vinegar and ¼ cup ice water through food chute in a slow, steady stream just until dough comes together.
3. Turn out dough onto a lightly floured surface, divide in half, and shape into two disks. Wrap in plastic wrap, and refrigerate for at least 30 minutes or up to 3 days. Remove from refrigerator 15 minutes before using if dough has been stored overnight.
4. On a lightly floured surface, roll 1 disk to a 12-inch circle. Transfer to a 9-inch deep-dish pie plate, pressing into bottom and up sides. Fold edges under, and crimp, if desired.
5. For filling: In a large bowl, whisk together granulated sugar, brown sugar, cornstarch, apple pie spice, and salt. Add apples and lemon juice to sugar mixture, and toss. Spoon into crust.
6. For egg wash: In a small bowl, whisk egg and 1 tablespoon water.
7. On a lightly floured surface, roll out remaining dough to ⅛-inch thickness. Using small cookie cutters, cut out leaf shapes; place on top of pie. Brush with egg wash, and sprinkle with sparkling sugar.
8. Bake until crust is golden brown and apples are tender, 45 minutes, loosely covering with foil during last 10 minutes to prevent excess browning. Serve warm.
Ginger Cake with Wine-Poached Pears
Makes 1 (8-inch) cake

¾ cup butter, softened
¾ cup sour cream
1¼ cups firmly packed brown sugar
½ cup molasses
3 large eggs
2½ cups all-purpose flour
1½ tablespoons unsweetened cocoa powder
1½ teaspoons baking soda
1 teaspoon pumpkin pie spice
¾ teaspoon ground ginger

Wine-Poached Pears (recipe follows)
Butterscotch Sauce (recipe follows)
Chocolate-Covered Walnuts (recipe follows)

1. Preheat oven to 350°. Spray an 8x3-inch round cake pan with baking spray with flour. Line pan with parchment paper, and spray again.
2. In a large bowl, beat butter and sour cream with a mixer at medium speed until creamy. Add brown sugar, beating until mixture is fluffy. Beat in molasses. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, stir together flour, cocoa, baking soda, pumpkin pie spice, and ginger. Gradually add to butter mixture, beating until mixture is smooth. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center of cake comes out clean, about 1 hour, covering cake with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Top cake with Wine-Poached Pears, drizzle with Butterscotch Sauce, and sprinkle with Chocolate-Covered Walnuts.

Wine-Poached Pears
Makes 6

1 (750-ml) bottle dry white wine
2 cups water

1 cup granulated sugar
2 tablespoons sliced fresh ginger
2 (2-inch) pieces orange peel
6 small pears, peeled

In a large saucepan, combine wine, 2 cups water, sugar, ginger, and orange peel. Bring to a boil over medium-high heat, stirring occasionally, until sugar is dissolved. Add pears; return to a boil, reduce heat, and simmer until pears are tender, about 15 minutes. Remove from heat, and let pears cool in poaching liquid. Cover and refrigerate for up to 3 days.

Butterscotch Sauce
Makes approximately ¾ cup

¼ cup butter
½ cup firmly packed dark brown sugar
½ cup heavy whipping cream
½ teaspoon sea salt
½ teaspoon vanilla extract

In a small saucepan, combine butter, brown sugar, and cream. Bring to a boil over medium-high heat; reduce heat, and simmer for 5 minutes. Remove from heat, and stir in salt and vanilla extract. Let cool completely, and refrigerate in an airtight container for up to 2 weeks. Rewarm before using.

Chocolate-Covered Walnuts
Makes approximately 3 cups

3 cups walnut halves
1 (4-ounce) bar bittersweet chocolate, melted

Line a baking sheet with parchment paper. Dip walnut halves in melted chocolate, shaking off excess. Place on prepared pan, and let stand until chocolate is firm. Store in an airtight container for up to 3 weeks.
Robust on its own, deftly spiced Ginger Cake reaches new heights with wine-poached pears, chocolate-covered walnuts, and drizzles of butterscotch sauce.
Swirled Pumpkin and Cream Cheese Tart

Makes 1 (10-inch) tart

For crust:
1½ cups crushed gingersnap cookies
½ cup finely chopped walnuts
3 tablespoons firmly packed brown sugar
¼ teaspoon ground cinnamon
6 tablespoons butter, melted

For pumpkin filling:
1 (15-ounce) can pumpkin
½ cup granulated sugar
2 large eggs
1 egg yolk
2 teaspoons pumpkin pie spice
1 teaspoon vanilla extract
¾ cup heavy whipping cream

For cream cheese swirl:
4 ounces cream cheese, softened
3 tablespoons granulated sugar
1 egg yolk
¼ cup heavy whipping cream

Garnish: sweetened whipped cream

1. Preheat oven to 350°.
2. For crust: In a large bowl, stir together crushed cookies, walnuts, brown sugar, and cinnamon. Add melted butter, stirring to combine. Press mixture into bottom and up sides of a 10-inch tart pan with removable bottom. Bake for 12 minutes. Set aside to let cool.
3. For pumpkin filling: In a separate large bowl, whisk together pumpkin, sugar, eggs, egg yolk, pumpkin pie spice, and vanilla extract. Add cream, whisking until mixture is smooth. Pour into cooled crust.
4. To prepare cream cheese swirl: In a medium bowl, beat cream cheese and sugar with a mixer at medium speed until creamy. Add egg yolk, beating until mixture is smooth. Beat in cream. Drop cream cheese mixture over pumpkin mixture by tablespoonfuls. Gently swirl mixture with a knife.
5. Bake until center is set, 35 to 40 minutes. Let cool completely. Cover and refrigerate for at least 4 hours before serving. Garnish servings with sweetened whipped cream, if desired.

A gingersnap-walnut crust contrasts the smooth, marbled filling in our Swirled Pumpkin and Cream Cheese Tart, paired here with hazelnut-flavored coffee for a decadent duo that will not soon be forgotten.
Apple-Almond Tarts
Makes 10

½ cup unsalted butter, softened
1¼ cups granulated sugar, divided
¼ teaspoon salt
1 egg yolk
1½ cups all-purpose flour
1 tablespoon heavy whipping cream
1 (750-ml) bottle white wine
1 vanilla bean, split lengthwise
3 whole cloves
1 cinnamon stick
5 Granny Smith apples, peeled, cored, and quartered
Almond Filling (recipe follows)
½ cup apricot preserves, melted

1. In a medium bowl, beat butter, ¼ cup sugar, and salt with a mixer at medium speed until creamy. Stir in egg yolk. Add flour and cream, beating at low speed until combined.
2. Form dough into a disk, and wrap with plastic wrap. Refrigerate for 1 hour.
3. In a medium pot, combine wine, remaining 1 cup sugar, vanilla bean, cloves, and cinnamon stick; bring to a boil over medium-high heat. Add apples, reduce heat, and simmer until apples are tender, about 20 minutes. Remove apples, and let cool.
4. Once cool, slice apples into ¼-inch-thick slices.
5. Preheat oven to 325°.
6. Separate dough into 10 equal balls. Press each dough ball into bottom and up sides of a 3-inch tart pan. Line each tart shell with a piece of parchment paper. Fill each lined tart shell with pie weights*.

*Black turtle beans may be substituted for pie weights.

Almond Filling
Makes 1 cup

½ cup granulated sugar
½ cup whole almonds
½ cup unsalted butter, softened
1 large egg
½ teaspoon almond extract
¼ teaspoon salt

1. In the work bowl of a food processor, pulse sugar and almonds until finely ground. Add butter, and pulse to combine. Add egg, almond extract, and salt; continue to pulse until smooth.
2. Transfer to a container, cover, and refrigerate for 1 hour.

Thinly sliced apples encircling almond filling form tantalizing rosettes in Apple-Almond Tarts. After baking, shells are glazed with apricot preserves, lending harmony to notes of cinnamon, clove, and vanilla.
A SLICE OF AUTUMN
Ch. 1

Pear Frangipane Tart
Makes 1 (10-inch) tart

1¼ cups walnut halves
½ cup granulated sugar, divided
¼ cup all-purpose flour
6 tablespoons butter, softened
2 large eggs
2 teaspoons vanilla extract
Flaky Tart Dough (recipe follows)
3 ripe Bosc pears

1. Preheat oven to 350°.
2. In the work bowl of a food processor, pulse walnut halves with ¼ cup sugar until walnuts are finely ground. Add flour; pulse until combined.
3. In a large bowl, beat butter and remaining ¼ cup sugar with a mixer at medium speed until pale. Add eggs and vanilla extract, beating until smooth. Beat in flour mixture, and pour into prepared Flaky Tart Dough.
4. Peel, halve, and core pears. Cut into ¼-inch-thick slices, and arrange over filling.
5. Bake until filling is golden brown and set, 35 to 40 minutes. Let cool in pan completely before serving.

Flaky Tart Dough
Makes 1 (10-inch) tart shell

1¾ cups all-purpose flour
1 tablespoon granulated sugar
½ teaspoon salt
12 tablespoons butter, cubed
3 to 5 tablespoons ice water

1. Preheat oven to 375°.
2. In the work bowl of a food processor, pulse together flour, sugar, and salt. Add butter, processing until mixture is crumbly. With processor running, pour 3 to 5 tablespoons ice water through food chute, 1 tablespoon at a time, just until mixture comes together and forms a ball. Press mixture into bottom and up sides of a 10-inch tart pan with removable bottom. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
3. Bake for 20 minutes. Carefully remove pie weights and parchment paper.

Plucked at their peak of perfection, orchard gems imbue menus with the essence of the harvest. Highlighting Pear Frangipane Tart is the Bosc variety, which holds up well to baking. The hints of fall spice and undertones of vanilla naturally occurring in this pear deliver tantalizing flavor.
Chocolate–and–Salted Coffee Caramel Tart

Makes 1 (9-inch) tart

1¼ cups all-purpose flour
1 tablespoon granulated sugar
¼ teaspoon salt
½ cup cold unsalted butter, diced
2 to 3 tablespoons strained ice water

Espresso Caramel (recipe follows)
Chocolate Ganache (recipe follows)
Sea salt

1. In the work bowl of a food processor, combine flour, sugar, and salt. Pulse to combine. Add butter; pulse until mixture resembles coarse meal, about 10 seconds. With food processor running, slowly add strained ice water through spout; process until mixture comes together. Turn out dough onto a piece of plastic wrap, and flatten into a disk; wrap well. Refrigerate for at least 30 minutes or until ready to use, up to 2 days.
2. Preheat oven to 350°.
3. On a lightly floured surface, roll dough into a 12-inch circle. Place dough in a 9½-inch fluted tart pan with a collapsible bottom, and line dough with parchment paper. Place pie weights on top of parchment.
4. Bake for 20 minutes. Remove from oven, and let cool for 1 hour. Remove pie weights and parchment paper, and remove tart shell from pan.
5. Spoon Espresso Caramel into bottom of shell, and pour Chocolate Ganache over caramel. Sprinkle with sea salt just before serving. Store, covered, for up to 3 days.

Espresso Caramel
Makes approximately ½ cup

¼ cup heavy whipping cream
¼ cup brewed espresso
1½ teaspoons vanilla extract
½ teaspoon coffee extract

½ cup granulated sugar
3 tablespoons water
2 tablespoons unsalted butter, softened
¾ teaspoon salt

1. In a small bowl, whisk together cream, espresso, vanilla extract, and coffee extract.
2. In a medium heavy-bottomed saucepan, combine sugar and 3 tablespoons water. Bring mixture to a boil over medium heat, whisking constantly. Once mixture begins to boil, 2 to 3 minutes, reduce heat to medium-low. Cook, without whisking, until mixture registers 350° on a candy thermometer, 10 to 15 minutes.
3. Remove mixture from heat, and whisk in butter and salt until butter is melted.* Add cream mixture to sugar mixture, and whisk until smooth. Let cool to room temperature for at least 1 hour. Whisk before using.

*Use caution, as mixture is very hot and the steam can cause burns.

Chocolate Ganache
Makes approximately 2½ cups

3 (4-ounce) bars bittersweet chocolate, chopped
1 cup heavy whipping cream
¼ cup light corn syrup
2 tablespoons butter, softened
1 teaspoon vanilla extract

1. In a medium bowl, place chocolate.
2. In a medium saucepan, combine cream, syrup, butter, and vanilla extract. Bring mixture to a boil over medium-high heat. Remove from heat, and pour hot mixture over chocolate. Let sit for 2 minutes.
3. Whisk until chocolate is smooth and melted. Use immediately.
Flaky crust rims espresso-infused caramel and velvety bittersweet ganache sprinkled with sea salt in Chocolate-and-Salted Coffee Caramel Tart, a rich alternative to the season’s fruit-filled desserts.
Ginger Pound Cake with Maple Glaze

Makes 1 Bundt cake

½ cup butter, softened
½ cup vegetable shortening
2 cups granulated sugar
5 large eggs
½ cup milk
1 ½ teaspoons vanilla extract
2 cups all-purpose flour
1 tablespoon ground ginger
¼ teaspoon salt
½ cup confectioners’ sugar
3 to 4 tablespoons maple syrup
1 teaspoon maple flavoring

Garnish: chopped candied ginger, chopped pecans

1. Preheat oven to 300°. Grease and flour a Bundt pan.
2. In a large bowl, beat butter, shortening, and sugar with a mixer at medium speed until creamy. Add eggs, one at a time, beating well after each addition. Add milk and vanilla extract, beating to mix well.
3. In a small bowl, sift together flour, ginger, and salt. Gradually add flour mixture to butter mixture, beating well to combine. Spoon batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 1 hour and 10 to 15 minutes. Loosely cover with foil during last 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes; remove to wire rack to let cool completely.
5. In a small bowl, combine confectioners’ sugar, maple syrup, and maple flavoring. Add additional maple syrup if a thinner consistency is desired. Drizzle over cake. Garnish with candied ginger and pecans, if desired.

Preparing Ginger Pound Cake in a Bundt pan creates soft contours ideal for showcasing a sparkling confetti of candied ginger and chopped pecans atop creamy drizzles of maple glaze made with confectioners’ sugar, maple syrup, and maple flavoring.
Just as slipping into a cozy cardigan brings warmth on a chilly day, fresh-from-the-oven baked goods, suffused with a medley of autumnal fruits and spices, add an extra measure of contentment to a hearthside repast.
Caramelized Onion, Gruyère, and Poppy Seed Rolls
Makes 20

1 tablespoon butter
1 sweet onion, chopped
1 teaspoon balsamic vinegar
1 (0.25-ounce) package active dry yeast
2 tablespoons granulated sugar
¾ cup warm milk (110° to 115°)
1 large egg
¼ cup melted butter
1½ teaspoons kosher salt
2½ cups bread flour
1½ teaspoons poppy seeds
1 cup shredded Gruyère cheese

1. In a medium skillet, melt butter over medium heat. Add onion; cover and cook until onion is tender, about 10 minutes. Uncover, increase heat to medium-high, and cook, stirring occasionally, until onion is golden brown. Remove from heat, and stir in vinegar. Set aside to let cool.

2. In a small bowl, stir together yeast, sugar, and warm milk; let stand until mixture is foamy, about 5 minutes.

3. In a large bowl, beat egg, melted butter, and salt with a mixer at medium speed until smooth. Add yeast mixture, beating until combined. Gradually add flour and poppy seeds, beating until a soft dough forms.

4. On a lightly floured surface, turn out dough and knead until smooth and elastic, about 5 minutes.

5. Spray a separate large bowl with cooking spray. Place dough in bowl, turning to grease top. Lightly cover, and let stand in a warm, draft-free place (85°) until doubled in size, about 1 hour.


7. On a lightly floured surface, roll out dough into a 20x8-inch rectangle. Sprinkle with onions and cheese, leaving a 1-inch border on all sides. Starting with one long side, roll up dough, jelly roll style, and press edge to seal. Cut into 1-inch-thick slices, and place in prepared muffin cups. Lightly cover, and let stand in a warm, draft-free place (85°) until doubled in size, about 1 hour.

8. Preheat oven to 350°.

9. Bake until golden brown, 12 to 15 minutes. Serve warm.

Pretty blue-and-white plates and vivid seasonal accents may catch the eye, but it is the warm Caramelized Onion, Gruyère, and Poppy Seed Rolls that will leave a lasting impression on guests.
### Morning Glory Muffins

Makes 9 jumbo muffins

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 1/2 cups whole wheat flour</td>
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<tr>
<td>1/2 cup old-fashioned oats</td>
<td></td>
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<tr>
<td>1 cup firmly packed brown sugar</td>
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<tr>
<td>2 teaspoons ground cinnamon</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon baking powder</td>
<td></td>
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<tr>
<td>1 teaspoon baking soda</td>
<td></td>
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<tr>
<td>1/2 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>2 cups grated carrot</td>
<td></td>
</tr>
<tr>
<td>1 cup cored and grated Granny Smith apple</td>
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<tr>
<td>1 (8-ounce) can crushed pineapple</td>
<td></td>
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<tr>
<td>1/2 cup vegetable oil</td>
<td></td>
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<tr>
<td>3 large eggs</td>
<td></td>
</tr>
<tr>
<td>1/2 cup chopped pecans</td>
<td></td>
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<tr>
<td>1/2 cup raisins</td>
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**Cinnamon Honey Butter**  
Makes approximately 3/4 cup

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1/2 cup butter, softened</td>
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<tr>
<td>1/4 cup confectioners' sugar</td>
<td></td>
</tr>
<tr>
<td>1/4 cup honey</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon ground cinnamon</td>
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</tbody>
</table>

In a medium bowl, beat butter, confectioners' sugar, honey, and cinnamon with a mixer at medium speed until smooth. Cover and refrigerate for up to 2 weeks. Let come to room temperature before using.

1. Preheat oven to 375°. Line 9 jumbo muffin cups with paper or foil liners.
2. In a large bowl, stir together flour, oats, brown sugar, cinnamon, baking powder, baking soda, and salt.
3. In a medium bowl, stir together carrot, apple, pineapple, oil, and eggs. Add to flour mixture, stirring just until combined. Stir in pecans and raisins. Spoon batter into prepared muffin cups.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 10 minutes. Remove from pans, and let cool slightly on wire racks. Remove paper or foil liners for serving, if desired. Serve with Cinnamon Honey Butter.

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Whole wheat flour and old-fashioned oats give structure to the batter; crushed pineapple and grated Granny Smith apple ensure a moist crumb; and raisins, shredded carrot, and pecans lend texture to Morning Glory Muffins. Enjoy this breakfast delight with cinnamon honey butter.
### Braided Wheat Berry Bread

Makes 1 loaf

5 cups plus 1 tablespoon water, divided
1 cup wheat berries
3½ cups bread flour, divided
3 cups whole wheat flour
2 (0.25-ounce) packages active dry yeast
2½ teaspoons salt
2 cups whole milk
¼ cup butter
½ cup honey
3 large eggs, divided
¼ cup old-fashioned oats
Cinnamon Honey Butter (recipe page 32)

1. In a medium saucepan, combine 5 cups water and wheat berries; bring to a boil over medium-high heat. Cover, reduce heat, and simmer for 1 hour. Remove from heat, and let cool for 30 minutes; drain.

2. In the bowl of a stand mixer fitted with the dough hook attachment, combine 2 cups bread flour, wheat flour, yeast, and salt.

3. In a small saucepan, combine milk, butter, and honey. Heat over medium-low heat until a thermometer registers 120° to 130° and butter is melted. Gradually add warmed milk mixture to flour mixture, beating at low speed until mixture is smooth. Beat in 2 eggs until combined. Add wheat berries, and beat until combined. Gradually beat in enough remaining bread flour, up to 1½ cups, to make a soft dough. Increase speed to medium, and beat until dough is smooth and elastic, 3 to 4 minutes.

4. Place dough in a lightly greased bowl, turning to grease top. Cover and let rise in a warm, draft-free place (85°) until dough is doubled in size, about 1 hour.

5. Line a large baking sheet with parchment paper. Spray the outside of a clean, empty 28-ounce can with cooking spray, and place in center of prepared pan.

6. Punch down dough, and turn out onto a lightly floured surface. Roll dough to a 16x10-inch rectangle. Starting at one long side, roll up dough, jelly roll style, into a log. Using a sharp knife, cut dough log in half lengthwise.

7. On prepared pan, carefully twist dough pieces, cut side up, around each other, and shape into a circle around empty can (do not remove can). Pinch ends together to seal. Cover and let rise in a warm, draft-free place (85°) until doubled in size, about 45 minutes.

8. Preheat oven to 350°.

9. In a small bowl, whisk together remaining egg and remaining 1 tablespoon water; brush mixture onto dough braid. Sprinkle with old-fashioned oats.

10. Bake until golden brown and a wooden pick inserted near center comes out clean, 35 to 40 minutes. Let cool on pan for 10 minutes; remove can. Serve warm with Cinnamon Honey Butter.
Shaped into a wreath and topped with a sprinkling of oats just before baking, impressive Braided Wheat Berry Bread boasts a nourishing taste of grains that is sure to please.
Apple and Date Scones
Makes 14

1½ cups all-purpose flour
2 tablespoons firmly packed light brown sugar
2 teaspoons baking powder
¼ teaspoon ground cinnamon
¼ teaspoon salt
½ cup cold unsalted butter, diced
½ cup quick-cooking oats
½ cup peeled and finely chopped apple
½ cup chopped dates
½ cup plus 2 teaspoons heavy whipping cream, divided
2 teaspoons coarse sugar
Brandied Caramel Cream (recipe follows)

1. Preheat oven to 350°. Line a baking sheet with parchment paper.
2. In a large bowl, combine flour, brown sugar, baking powder, cinnamon, and salt. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly. Stir in oats, apple, and dates. Stir in ½ cup cream. Form dough into a ball.
3. On a lightly floured surface, gently knead dough 5 times. Roll dough to a ½-inch thickness.
4. Using a 2-inch round cutter, cut dough. Place on prepared pan. Lightly brush scones with remaining 2 teaspoons cream, and sprinkle with coarse sugar.
5. Bake until golden brown, about 18 minutes. Let cool on pan for 10 minutes; remove to wire racks to let cool completely. Serve with Brandied Caramel Cream.

Brandied Caramel Cream
Makes approximately 1¼ cups

½ cup heavy cream
¼ cup plus 1 tablespoon caramel topping, divided
2 tablespoons brandy
2 tablespoons confectioners' sugar
Garnish: fresh mint

1. In a medium bowl, beat cream, ¼ cup caramel topping, brandy, and confectioners' sugar with a mixer at medium speed until soft peaks form. Refrigerate until ready to serve.
2. Swirl remaining 1 tablespoon caramel topping into cream before serving. Garnish with mint, if desired.

Brandied Caramel Cream offers an ideal accompaniment to baked treats, including our Apple and Date Scones, which are made with brown sugar but kissed with a light sprinkling of coarse sugar.
2 cups butter, softened  
7 cups all-purpose flour, divided  
3 large eggs, divided  
1¾ cups plus 1 tablespoon warm water (105° to 110°), divided  
¼ cup granulated sugar, divided  
1 (0.25-ounce) package active dry yeast  
1 tablespoon salt  
2 (4-ounce) bars bittersweet chocolate, finely chopped  

**1.** In a large bowl, beat butter and ½ cup flour with a mixer at medium speed just until smooth.  
**2.** On a large piece of plastic wrap, shape butter mixture into an 8-inch square. Wrap in plastic wrap, and refrigerate for at least 1 hour or up to 2 days.  
**3.** In the bowl of a stand mixer fitted with the dough hook attachment, beat 2 eggs and 1 ¾ cups water at medium speed until combined. Add 3 cups flour, 1 tablespoon sugar, yeast, and salt, beating until smooth. Cover and let stand for 15 minutes. Uncover egg mixture and return to stand mixer. Beat in remaining 3 tablespoons sugar and enough remaining flour, up to 3½ cups, to make a soft dough. Beat at medium speed until dough is smooth and elastic, about 4 minutes.  
**4.** On a lightly floured surface, turn out dough and pat into an 8-inch square. Wrap loosely in plastic wrap, and refrigerate for 30 minutes.  
**5.** Unwrap dough. On a lightly floured surface, roll out dough into a 12-inch square. Unwrap butter square, and place diagonally on dough. Fold corners of dough to middle; pinch edges to seal, moistening edges with water, if necessary. Sprinkle top of dough lightly with flour. Turn dough square. Begin rolling dough out from center to edges into a 20x10-inch rectangle, sprinkling dough lightly with flour if sticking to work surface. Using a dry pastry brush, brush excess flour from top of dough. With long sides toward center, fold dough into thirds, lining up edges and corners of dough. Seal edges with water, if necessary. Rotate dough 90 degrees, and fold in half to form an approximately 7x5-inch rectangle. Wrap in plastic wrap, and refrigerate for 1 hour.  
**6.** On a lightly floured surface, unwrap dough and place with fold to left. Rolling from center, roll out into a 20x10-inch rectangle. With long sides toward center, fold dough into thirds, lining up edges and corners. Rotate dough 90 degrees, and fold in half to form an approximately 7x5-inch rectangle. Wrap dough in plastic wrap, and refrigerate for 1 hour. Repeat folding process 2 more times, refrigerating for 1 hour in between. Wrap dough in plastic wrap, and refrigerate overnight. Divide dough in half. Wrap one half in plastic wrap, and return to refrigerator.  
**7.** Line baking sheets with parchment paper.  
**8.** On a lightly floured surface, roll out remaining half of dough to an 18x12-inch rectangle. Using a pizza cutter, trim all edges of dough into an even rectangle. Cut dough into thirds lengthwise and then in half crosswise to make 6 (9x4-inch) rectangles. Cut each piece in half diagonally to make 12 triangles.  
**9.** On a lightly floured surface, arrange dough triangles with points facing away from you. Gently stretch dough to make even triangles.  
**10.** Using a pizza cutter, cut a ½-inch notch in short side of each triangle. Sprinkle approximately 1 tablespoon chocolate over notched end of dough. Roll up dough, starting with notched side, gently pulling edges of notched side toward outer edges of triangle. Tuck point of triangle underneath bottom of croissant. Form croissant into a crescent shape. Repeat procedure with remaining triangles.  
**11.** Remove remaining half of dough. Repeat procedures to roll out dough, cut into triangles, sprinkle with chocolate, and shape. Place all crescents on prepared pans. Cover and refrigerate for 30 minutes.  
**12.** Preheat oven to 400°.  
**13.** In a small bowl, whisk together remaining egg and remaining 1 tablespoon water. Brush over croissants.  
**14.** Bake for 15 minutes. Reduce oven temperature to 350°, and bake until deep golden brown, 15 minutes more. Let cool on pans for 10 minutes. Serve warm or at room temperature.
With just one bite, let the golden, flaky pastry of our Chocolate Croissants transport your palate to a charming French bistro.
Orange–Currant Scones

Makes 12

2 cups all-purpose flour
1 tablespoon baking powder
3 tablespoons granulated sugar
½ teaspoon salt
3 tablespoons cold unsalted butter
½ cup dried currants
1 teaspoon orange zest
¼ cup whole milk
2 teaspoons fresh lemon juice
1 large egg, lightly beaten
3 tablespoons heavy whipping cream

1. Preheat oven to 450°. Stack 2 baking sheets together, and line top baking sheet with parchment paper.
2. In a large bowl, whisk flour, baking powder, sugar, and salt to combine. Cut butter into small pieces, and add to flour mixture. Using a pastry blender or 2 forks, cut butter into flour mixture until mixture resembles coarse crumbs.
3. Add currants and orange zest to flour-butter mixture, and toss to combine.
4. In a small bowl, combine milk and lemon juice; set aside for 10 minutes.
5. Add milk mixture and egg to flour mixture, and stir until dough just comes together. Do not overmix.
6. Transfer dough to a floured surface, and knead gently 4 or 5 times. Pat or roll dough into a 1½-inch-thick circle. Using a 2-inch round cutter, cut dough, rerolling scraps as needed. Place on prepared pan, and brush with cream.
7. Bake until edges are lightly browned, about 10 minutes. Transfer to a wire rack to let cool.

Zested citrus imparts bright character to Orange–Currant Scones, while dried currants lend pleasant tang and texture to the dough. The aroma of this teatime essential issues its own invitation for a leisurely afternoon of repose.
Potato Rolls with Caraway Seeds

Makes approximately 24

½ pound russet potato, peeled and cubed
6 tablespoons butter
¾ cup warm reserved cooking liquid
(105° to 110°)
1 (0.25-ounce) package active dry yeast
3 tablespoons granulated sugar
3 large eggs, divided
2 teaspoons kosher salt
4 cups all-purpose flour
1 tablespoon caraway seeds
1 tablespoon kosher salt

1. In a large saucepan, bring potato and water to cover to a boil over medium-high heat. Reduce heat, and simmer until potato is very tender, about 15 minutes. Drain, reserving ¾ cup cooking liquid.
2. In a medium bowl, mash potato with a fork until almost smooth. Add butter, stirring until melted.
3. In a large bowl, combine warm cooking liquid, yeast, and sugar. Let stand until mixture is foamy, about 5 minutes. Add 2 eggs, salt, and potato mixture, beating with a mixer at medium speed until smooth. Gradually add flour, beating until a soft dough forms.
4. On a lightly floured surface, turn out dough, and knead until smooth and elastic, about 6 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°) until doubled in size, about 1 hour.
5. Spray 2 (12-cup) muffin pans with baking spray with flour.
6. Roll dough into 1-inch balls, and place 3 in each muffin cup. Cover and let stand in a warm, draft-free place (75°) until dough is doubled in size, about 1 hour.
7. Preheat oven to 350°.
8. In a small bowl, lightly beat remaining egg. Brush rolls with egg, and sprinkle with caraway seeds and salt. Bake until golden brown, about 15 minutes. Let cool in pans for 5 minutes. Serve warm, or let cool completely on wire racks.

Presented in a cloverleaf form, Potato Rolls with Caraway Seeds are a sure sign of good fortune. The ruddy-skinned russet works perfectly for this Irish specialty—a welcome addition to any table.
Honey-Cinnamon Rolls

Makes approximately 24

6 tablespoons warm water (110˚)
½ tablespoon dry active yeast
1 teaspoon superfine sugar*
¾ cup room-temperature buttermilk
1 tablespoon unsalted butter, melted
1½ tablespoons warm orange-blossom honey
3 cups unbleached all-purpose flour, sifted, divided
2 tablespoons almond flour
1 teaspoon kosher salt
1 teaspoon orange zest
2 tablespoons granulated sugar
½ teaspoon ground cinnamon
3 tablespoons unsalted butter, melted

1. In a small bowl, combine 6 tablespoons water, yeast, and superfine sugar; let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with a whisk attachment, beat yeast mixture, buttermilk, melted butter, and honey at low speed until combined.
3. Add 1½ cups all-purpose flour, almond flour, salt, and orange zest; increase mixer speed to medium, and beat until combined. Using the dough-hook attachment, add remaining all-purpose flour, ½ cup at a time, up to 1½ cups, just until dough comes together. Beat until dough begins to look smooth, about 3 minutes.
4. Turn out dough onto a lightly floured work surface, and knead until dough is smooth and shiny, 3 to 4 minutes.
5. Place dough in a lightly greased bowl, turning to coat. Cover and let rise in a warm, draft-free place (85˚) until doubled in size, about 1 hour.
6. Line 2 baking sheets with parchment paper.
7. In a small bowl, combine granulated sugar and cinnamon.
8. Punch down dough, and divide into 24 equal pieces. Slightly flatten each piece, and spoon ¼ teaspoon cinnamon-sugar mixture into centers. Fold dough toward center, covering cinnamon-sugar filling. Roll each piece into a ball, and place 1 to 2 inches apart on prepared pans. Cover with plastic wrap, and let rise in a warm, draft-free place (85˚) for 30 to 45 minutes.
9. Preheat oven to 375˚.
10. Brush tops of dough balls with melted butter. Bake until golden brown, about 10 minutes. Transfer to a wire rack to let cool slightly; serve warm.

*Superfine sugar can be made by pulsing granulated sugar in a food processor.

Served warm with freshly brewed coffee or tea, Honey-Cinnamon Rolls need no further adornment than the melted butter brushed onto the dough before baking. Orange-blossom honey and orange zest flavor the fluffy yeast dough, which shelters an irresistibly sweet swirl of cinnamon-sugar filling.
Sultana Tea Bread
Makes 1 (9x5-inch) loaf

½ cup unsalted butter, melted
1 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
1½ cups sour cream
⅓ cup golden raisins
⅓ cup dark raisins
¼ cup chopped apricots
1¼ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon ground mace
½ teaspoon salt
¼ teaspoon ground cinnamon

Mock Clotted Cream (recipe follows)

1. Preheat oven to 350°. Grease and flour a 9x5-inch loaf pan.
2. In a large bowl, whisk together melted butter, sugar, eggs, vanilla extract, and sour cream. Stir in golden raisins, dark raisins, and apricots.
3. In a small bowl, combine flour, baking powder, mace, salt, and cinnamon. Add flour mixture to butter mixture, whisking until smooth. Spoon batter into prepared pan.
4. Bake until a toothpick inserted in center comes out clean, about 1 hour. Let cool in pan for 10 minutes; remove to a wire rack, and let cool completely. Serve with Mock Clotted Cream, if desired.

Our version of Sultana Tea Bread, studded with both dried and fresh fruits, features handfuls of raisins and fragrant apricots. Wispy clouds of mock cream complement the deftly spiced loaf cake.

Mock Clotted Cream
Makes 1½ cups

1 (3-ounce) package cream cheese, softened
1 tablespoon confectioners’ sugar
¼ cup sour cream
½ cup heavy whipping cream
½ teaspoon vanilla extract

In a medium mixing bowl, beat cream cheese, confectioners’ sugar, and sour cream with a mixer at medium speed until smooth. Add cream and vanilla extract; beat until light and fluffy.
Ginger-Lemon Scones, cut with a fluted design, surprise with hints of citrus and spice. Halved and topped with tangy apricot compound butter, these pick-me-ups promise to inspire lively teatime conversation.
**Ginger-Lemon Scones**  
Makes 16 small scones

<table>
<thead>
<tr>
<th>Ginger-Lemon Scones Ingredients</th>
<th>Apricot Compound Butter Ingredients</th>
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</thead>
<tbody>
<tr>
<td>1¼ cups all-purpose flour</td>
<td>Makes 1 cup</td>
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<tr>
<td>5 tablespoons granulated sugar, divided</td>
<td>1 cup unsalted butter, room temperature</td>
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<tr>
<td>1 teaspoon baking powder</td>
<td>4 tablespoons freeze-dried apricots, pulsed into a fine powder*</td>
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<tr>
<td>¾ teaspoon ground ginger</td>
<td>2 tablespoons confectioners’ sugar</td>
</tr>
<tr>
<td>¼ teaspoon salt</td>
<td>In a medium bowl, stir together butter, apricot powder, and confectioners’ sugar until mixture is uniform. Refrigerate until needed.</td>
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<tr>
<td>¼ cup cold unsalted butter, cubed</td>
<td>*Freeze-dried apricots are available at specialty foods stores and some supermarkets, and may be processed into a fine powder using a spice grinder, a clean coffee grinder, or a food processor.</td>
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<tr>
<td>½ cup plus 2 tablespoons heavy whipping cream, divided</td>
<td>1 teaspoon lemon zest</td>
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<td>1 teaspoon lemon zest</td>
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<tr>
<td>Apricot Compound Butter (recipe follows)</td>
<td>Honey (optional)</td>
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<td>Honey (optional)</td>
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1. Preheat oven to 375˚. Line a baking sheet with parchment paper.  
2. In a medium bowl, sift together flour, 3 tablespoons sugar, baking powder, ginger, and salt. Using a pastry blender or 2 forks, cut butter into flour mixture until mixture resembles coarse crumbs. Stir in ½ cup cream and lemon zest until just combined.  
3. Turn out dough onto a lightly floured surface, and knead gently 4 or 5 times. Pat dough to a ⅛-inch thickness. Using a 1½-inch round fluted cutter, cut dough. Place on prepared pan. Reroll dough once, if necessary, to cut remaining scones. Brush scones with remaining 2 tablespoons cream, and sprinkle with remaining 2 tablespoons sugar.  
4. Bake until bottom edges of scones are golden brown, 8 to 12 minutes.  
5. Transfer scones to a wire rack to let cool; serve warm with Apricot Compound Butter and honey, if desired.
**Toasted-Pecan Scones**

Makes 18

2½ cups all-purpose flour  
½ cup granulated sugar  
¼ cup firmly packed brown sugar  
2 teaspoons baking powder  
½ cup butter, softened  
1 cup toasted chopped pecans  
1 cup heavy cream  
1 large egg  
3 tablespoons cinnamon sugar

1. Preheat oven to 350˚. Lightly spray a baking sheet with cooking spray.  
2. In a large bowl, combine flour, granulated sugar, brown sugar, and baking powder. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly. Stir in pecans.  
3. In a small bowl, whisk cream and egg; add to dry ingredients, stirring just until moistened.  
4. On a lightly floured surface, roll dough to a ½-inch thickness. Using a 2-inch round cutter, cut dough. Place on prepared pan. Sprinkle evenly with cinnamon sugar.  
5. Bake until lightly browned, 18 to 20 minutes.

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A platter laden with Toasted-Pecan Scones presents a feast for the eyes as well as the palate. An even dusting of cinnamon sugar assures that each nutty bite offers a perfect balance of flavors.
Homemade dough spread with smooth filling forms Maple-Walnut Sticky Buns, finished with chopped walnuts and confectioners' sugar glaze.
Maple-Walnut Sticky Buns
Makes approximately 18

2 cups warm milk (105° to 110°), divided
2 (0.25-ounce) packages active dry yeast
¾ cup butter, melted
½ cup firmly packed brown sugar
½ cup granulated sugar
2 large eggs
1 teaspoon salt
7 cups bread flour
Maple Filling (recipe follows)
2 cups chopped walnuts
Maple Glaze (recipe follows)

1. In a small bowl, stir together ½ cup warm milk and yeast. Let stand until mixture is foamy, about 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat remaining 1½ cups warm milk, melted butter, brown sugar, granulated sugar, eggs, and salt until mixture is smooth. Beat in yeast mixture.
3. Gradually add 5 cups flour, 1 cup at a time, beating until mixture is smooth after each addition. Switch to the dough hook attachment, and gradually beat in enough remaining flour, up to 2 cups, to form a soft dough. Beat on medium-low speed until dough is smooth and elastic, about 5 minutes.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let stand in a warm, draft-free place (85°) until dough has doubled in size, about 1 hour.
5. Spray 3 (6-cup) jumbo muffin pans with baking spray with flour.
6. On a lightly floured surface, turn out dough and roll into a 24x10-inch rectangle. Spread Maple Filling over dough, leaving a 1-inch border on all sides, and sprinkle with walnuts. Starting with long side, roll up dough, jelly roll fashion, pinching edges and ends to seal.
7. Cut dough into 1½-inch-thick slices, and place in prepared pans. Loosely cover and let stand in a warm, draft-free place (85°) until rolls have doubled in size, about 1 hour.
8. Preheat oven to 350°.
9. Bake rolls until lightly golden brown, 18 to 22 minutes. Let cool in pans for 5 minutes. Remove from pans, and drizzle with Maple Glaze. Serve warm.

Maple Filling
Makes approximately 1 cup

½ cup butter, softened
¼ cup maple syrup
¼ cup granulated sugar
2 tablespoons all-purpose flour
1 tablespoon ground cinnamon

In a medium bowl, beat butter, maple syrup, sugar, flour, and cinnamon with a mixer at medium speed until smooth. Use immediately.

Maple Glaze
Makes approximately 1 cup

2 cups confectioners’ sugar
4 tablespoons butter, melted
2 tablespoons maple syrup

In a medium bowl, whisk together confectioners’ sugar, melted butter, and syrup. Use immediately.
To orchestrate an unforgettable ending to a special meal, this tempting selection of confections, ranging from scrumptious trifles and silken puddings to irresistibly indulgent pots de crème, ensures a grand finale–worthy finish.
Steeping tea with a vanilla bean mixture yields the smooth custard of our Earl Grey–Infused Crème Brûlée. Sheltered beneath a crisp sugar coating, this silken delight awaits.
Spiced White Chocolate Bread Pudding

Makes 8 to 10 servings

1 (16-ounce) loaf challah bread, cut into 2-inch cubes
3 cups whole milk
1 cup heavy whipping cream
½ cup granulated sugar
3 (4-ounce) bars white chocolate, chopped
8 egg yolks
3 large eggs
¼ cup almond-flavored liqueur
1 teaspoon Chinese five-spice powder

White Chocolate–Almond Sauce (recipe follows)
Garnish: white chocolate curls

1. Preheat oven to 400°. Spray a 3-quart baking dish with baking spray with flour.
2. On a rimmed baking sheet, spread bread cubes in a single layer. Bake until toasted, about 15 minutes. Set aside to let cool.
3. In a medium saucepan, heat milk, cream, sugar, and white chocolate over medium heat, stirring frequently, until white chocolate is melted and mixture is smooth. Remove from heat and let cool, stirring occasionally.
4. In a large bowl, whisk together egg yolks, eggs, liqueur, and five-spice powder until smooth. Gradually whisk in cooled milk mixture until smooth. Add toasted bread cubes, stirring to coat.
5. Pour mixture into prepared pan. Cover with foil, and refrigerate for at least 4 hours or up to 1 day. Remove pudding from refrigerator, and let stand at room temperature for 30 minutes.
6. Preheat oven to 325°.
7. Bake, covered, for 45 minutes. Uncover and bake until center is puffed and golden brown, 10 to 15 minutes more. Let cool for 15 minutes before serving. Serve warm with White Chocolate–Almond Sauce. Garnish with white chocolate curls, if desired.

White Chocolate–Almond Sauce
Makes approximately 1½ cups

1 cup heavy whipping cream
1 (4-ounce) bar white chocolate, chopped
1 tablespoon almond-flavored liqueur

1. In a small saucepan, bring cream just to a boil over medium heat; reduce heat to simmer.
2. In a medium bowl, place chopped white chocolate. Pour simmering cream over chocolate, and let stand for 5 minutes. Add liqueur and stir until mixture is smooth. Serve warm.

Nestled in almond-flavored sauce and garnished with white chocolate curls, Spiced White Chocolate Bread Pudding complements any occasion, whether a formal affair or a simple weeknight supper.
Mini Pumpkin Custard Trifles with Gingerbread

Makes 6 trifles

2 cups whole milk
8 egg yolks
⅓ cup granulated sugar
¼ cup cornstarch
¼ teaspoon salt
1½ cups canned pumpkin
1 teaspoon vanilla extract
¼ teaspoon nutmeg
¼ teaspoon cinnamon
3 cups prepared gingerbread, crumbled
1 cup prepared praline pecans
3 cups sweetened whipped cream
Garnish: prepared praline pecans

1. In a large saucepan, scald milk over medium-high heat. Remove from heat, and set aside.
2. In a large bowl, whisk together egg yolks, sugar, cornstarch, and salt. Very slowly stream approximately 1 cup hot milk into egg mixture, whisking constantly, to temper.
3. Return milk-egg mixture to saucepan, and cook over medium-high heat, whisking constantly, until mixture comes to a boil. Boil for 1 minute while whisking. Remove from heat.
4. Strain mixture through a fine-mesh sieve into a large bowl. Stir in pumpkin, vanilla extract, nutmeg, and cinnamon. Refrigerate for 2 hours.
5. In each of 6 serving glasses, layer ¼ cup crumbled gingerbread, ¼ cup pumpkin custard, 4 teaspoons praline pecans, and ¼ cup whipped cream. Repeat layers using remaining ingredients, ending with whipped cream. Top with praline pecans, if desired, before serving.

Narrow ribbons of whipped cream, a smooth filling, and crisp gingerbread with praline pecans ensure that each spoonful of Mini Pumpkin Custard Trifles includes a balance of tastes and textures.
Coffee Pots de Crème

Makes 4 to 6 servings

1½ cups heavy cream
1 cup whole milk
½ cup granulated sugar
1 teaspoon vanilla extract
3 tablespoons instant espresso powder
12 large egg yolks

1. Preheat oven to 325˚. In a heavy-bottomed saucepan, combine cream, milk, sugar, vanilla extract, and espresso powder. Cook over medium-high heat, stirring constantly, until mixture just begins to boil.
2. In a medium bowl, whisk egg yolks until smooth. Ladle 1 cup hot cream mixture into eggs, whisking constantly. Repeat with remaining cream mixture. Pour egg mixture into saucepan; whisk to combine.
3. Divide mixture among pot de crème cups. Place cups in a roasting pan. Fill pan with enough water to come halfway up sides of cups. Cover pan with foil; bake for about 1 hour and 20 minutes. Remove from oven; remove foil. Let pots de crème cool in pan for 30 minutes. Remove from pan and refrigerate for at least 4 hours. Serve immediately, or refrigerate, covered tightly with plastic wrap, for up to 1 week.

Silken and scrumptious, mocha-laced cream is served in individual cups for our Coffee Pots de Crème, pampering family and friends with a delectable treat all their own to savor.
Poached Plums

Makes 8

2 cups granulated sugar
¾ cup water
2 cinnamon sticks
2 vanilla beans, split lengthwise
8 red plums, cored and quartered
1 recipe Oat Crumble (recipe follows)

1. In a large saucepan, combine sugar, ¾ cup water, cinnamon sticks, and vanilla beans. Heat over medium heat until sugar dissolves.
2. Add plums, and bring liquid to a boil over medium-high heat. Reduce heat to low, and simmer until plums are soft, 5 to 10 minutes.
3. Remove plums from liquid, divide among serving dishes, and top with Oat Crumble.

Oat Crumble
Makes 2 cups

1 cup granulated sugar
¾ cup all-purpose flour
¾ cup rolled oats
1 teaspoon ground cinnamon
½ cup unsalted butter

1. Preheat oven to 375°. Line a baking sheet with parchment paper.
2. In a medium bowl, combine sugar, flour, oats, and cinnamon. Using a pastry blender or 2 forks, incorporate butter into mixture until mixture resembles coarse meal.
3. Spread mixture over prepared pan, and bake for 10 minutes. Remove crumble, stir, and return to oven until golden brown, about 10 minutes. Remove from oven, and let cool on a wire rack.

The elegant presentation of Poached Plums belies its ease of preparation. The fruit cooks quickly in sweetened liquid that includes cinnamon sticks and vanilla beans and then finds its counterpoint in a homemade oat crumble.
Crunchy pistachio brittle accompanies a serving of velvety Caramel Pots de Crème, shown here in a shapely antique gold-rimmed cup.
Caramel Pots de Créme

Makes 8 servings

1 cup heavy cream
⅔ cup whole milk
½ cup caramel chips
½ cup prepared caramel topping
1 teaspoon vanilla extract
⅛ teaspoon salt
6 egg yolks
Garnish: Pistachio Brittle (recipe follows)

1. Preheat oven to 275˚.
2. In a medium saucepan, combine cream, milk, caramel chips, caramel topping, vanilla extract, and salt. Cook over medium-high heat, stirring constantly, until mixture just begins to boil; remove from heat.
3. In a medium bowl, whisk egg yolks until smooth. Using a ladle, pour approximately 1 cup of hot cream mixture into beaten yolks, whisking constantly; repeat. Return yolk-cream mixture to saucepan, whisking to combine; strain mixture through a fine-mesh sieve.
4. Evenly divide mixture among 8 pot de créme cups. Line the bottom of a large baking pan with a folded kitchen towel, and arrange cups on towel. Fill pan with enough boiling-hot water to reach halfway up sides of cups, and cover pan with foil.
5. Bake until set around edges but centers move when shaken, approximately 1 hour and 30 minutes.
6. Remove pan from oven, and carefully remove foil. Let pots de créme cool in pan for 30 minutes. Remove cups from pan, and refrigerate for 4 hours before serving. Garnish with Pistachio Brittle, if desired.

Note: Wrapped tightly with plastic wrap, pots de créme will keep for up to 1 week in the refrigerator.

Pistachio Brittle
Makes approximately 24 pieces

1¼ cups granulated sugar
½ cup light corn syrup
¼ cup water
½ cup roasted pistachios

1. Line a rimmed baking sheet with a nonstick silicone baking mat*.
2. In a medium heavy-bottomed saucepan, stir sugar, corn syrup, and ¼ cup water to combine. Cook over medium-high heat, stirring occasionally, until mixture registers 320˚ on an instant-read candy thermometer.
3. Remove from heat; stir in pistachios. Carefully pour mixture onto prepared baking sheet. Using a heatproof spatula, spread mixture to approximately ⅛-inch thickness. Use caution, as mixture is extremely hot.
4. Let cool for at least 30 minutes, and then break into pieces. Freeze in an airtight container for up to 1 month.

*We used a Silpat baking mat. Parchment paper may be substituted.
Sticky Toffee Pudding  
Makes 6 servings

1 cup boiling water  
1 cup finely chopped dates  
1 cup butter, softened and divided  
1 cup firmly packed light brown sugar, divided  
1 large egg  
1 cup cake flour  
1 teaspoon baking powder  
¼ teaspoon salt, divided  
1 teaspoon vanilla extract  
¼ cup heavy cream  
½ cup toasted pecans, chopped  
Garnish: whipped cream

1. Preheat oven to 350°. Spray an 8x8-inch baking dish with cooking spray.
2. In a small bowl, pour 1 cup boiling water over dates; set aside.
3. In a large bowl, beat ½ cup butter and ¼ cup brown sugar with a mixer at medium speed until pale in color and creamy, about 4 minutes. Beat in egg; scrape down sides. Gradually add flour, baking powder, and ⅛ teaspoon salt, beating until well combined. Add vanilla extract and dates with water, and stir until well combined.
4. Pour batter into prepared pan, and bake until firm, 30 to 35 minutes.
5. In a small saucepan, cook remaining ½ cup butter, remaining ¾ cup brown sugar, cream, and remaining ⅛ teaspoon salt over medium heat for 6 minutes. Stir in pecans.

The classic richness of toffee is elevated to new heights of taste in our Sticky Toffee Pudding, where a mélange of hearty dates and toasted pecans meet under a drizzling of sauce for a sweet tête-à-tête.
Tiramisù Trifles
Makes 6 servings

1 cup heavy whipping cream
¼ cup confectioners’ sugar
2 (8-ounce) packages mascarpone, softened
6 large egg yolks
¼ cup granulated sugar
1 cup Madeira, divided
1 cup freshly brewed espresso, cooled
1 teaspoon vanilla extract
¾ cup grated chocolate
½ (7-ounce) package ladyfingers, crumbled

Garnish: chocolate curls

1. In a medium bowl, beat cream and confectioners’ sugar with a mixer at high speed until medium peaks form. Add mascarpone, and beat to combine. Cover with plastic wrap, and refrigerate.

2. In a medium bowl, whisk egg yolks and granulated sugar until mixture is pale. Place bowl over a pan of simmering water. Slowly add ½ cup Madeira, whisking constantly. Continue to cook, whisking constantly, until mixture is thick. Remove from heat. Cover with plastic wrap and refrigerate.

3. In a small bowl, combine espresso, remaining ½ cup Madeira, and vanilla extract.

4. Add yolk mixture to mascarpone mixture, stirring to combine. Place mixture in a pastry bag fitted with a large round tip. Pipe approximately ¼ cup cream mixture into each trifle cup, and sprinkle with approximately 1 tablespoon grated chocolate. Top with ladyfingers, and drizzle with approximately 2 tablespoons espresso mixture. Repeat layers once more. Top with ¼ cup cream mixture. Garnish with chocolate curls, if desired. Loosely cover with plastic wrap, and refrigerate for at least 2 hours or overnight.

For our Tiramisù Trifles, billowy whipped cream is folded with creamy mascarpone and then layered with grated chocolate and ladyfingers soaked in espresso and Madeira. Thick chocolate curls top each luscious dessert.
Pumpkin Chai Pots de Crème

Makes 12 servings

1½ cups whole milk
½ cup pumpkin purée
¼ cup granulated sugar
¼ cup light brown sugar
1 teaspoon vanilla extract
¼ teaspoon ground cloves
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
⅛ teaspoon salt
10 egg yolks

Garnish: whipped cream, crumbled pistachios

1. Preheat oven to 325°.
2. In a small saucepan, heat milk, pumpkin purée, granulated sugar, brown sugar, vanilla extract, cloves, ginger, cinnamon, nutmeg, and salt over medium heat. Whisk to combine. Just as mixture begins to boil, remove from heat.
3. In a small bowl, whisk egg yolks. Stir yolks into hot milk mixture, a little at a time. Strain mixture through a fine-mesh sieve, discarding solids.
4. Evenly divide mixture among 12 (2-ounce) espresso cups. Place cups in a large baking dish. Fill baking dish with enough water to come halfway up sides of cups.
5. Bake until a dime-size portion in center of each custard moves when shaken, 40 to 45 minutes. Remove from oven, and let cool in baking dish for 30 minutes.
6. Remove cups from baking dish, and wrap with plastic wrap, being careful not to let plastic touch surface of custards. Refrigerate for 4 hours before serving. Garnish with whipped cream and crumbled pistachios, if desired.

Pumpkin Chai Pots de Crème mingles the mild flavor of the beloved gourd with a medley of cherished seasonal spices, including cloves, ginger, cinnamon, and nutmeg. The result is an autumnal dessert sure to please.
Though tiny in size, these flavorful tidbits are full of autumn’s favorite seasonings, whether it’s a roasted vegetable dip paired with crisp crackers, espresso-infused miniature cupcakes, or an herbal shortbread crowned with pear preserves.
Rosemary Shortbread with Pear Preserves

Makes approximately 12 sandwich cookies

¾ cup unsalted butter, softened
½ cup confectioners’ sugar
¼ teaspoon vanilla extract
1 ½ cups all-purpose flour
¼ teaspoon salt
2 tablespoons chopped fresh rosemary
2 tablespoons granulated sugar
¼ cup pear preserves

1. In a large bowl, beat butter, confectioners’ sugar, and vanilla extract with a mixer at medium speed until light and fluffy.
2. In a medium bowl, sift together flour and salt. Slowly add flour mixture to butter mixture, beating until combined. Fold in rosemary.
3. Divide dough in half. Wrap each portion in plastic wrap, and refrigerate for 2 hours or overnight.
4. Preheat oven to 350°. Line 2 baking sheets with parchment paper.
5. On a lightly floured surface, roll half of dough to a ¼-inch thickness. Using a fluted 2-inch round cutter, cut dough. Repeat process with remaining dough, rerolling scraps only once.
6. Using a fluted 1-inch round cutter, cut centers from half of rounds. Place solid rounds approximately 1 inch apart on prepared pan. Place rounds with cutouts on remaining prepared pan. Sprinkle cookies evenly with granulated sugar.
7. Bake until edges of cookies are lightly browned, 10 to 12 minutes. Let cool on pans for 1 minute. Transfer to a wire rack, and let cool completely.
8. Spread approximately 1 teaspoon pear preserves on flat side of each solid cookie. Top with rounds with centers removed.
9. Return to oven to seal cookies, 2 to 3 minutes more. Remove from oven, and let cool completely. Store in an airtight container at room temperature.

Guests discover an intriguing herbal note in Rosemary Shortbread with Pear Preserves. The golden mellow fruit offers a pleasant contrast to the hint of fragrant woodsy character in these delightful cookie sandwiches.
Brownie Bites
Makes approximately 24

20 ounces semisweet chocolate, chopped and divided
½ cup unsalted butter, cut into pieces
2 tablespoons Dutch-process cocoa powder
1 cup granulated sugar
1 teaspoon vanilla extract
3 large eggs
¼ cup all-purpose flour
½ cup miniature semisweet chocolate chips
½ cup finely chopped toasted pecans
¼ teaspoon salt
½ cup heavy whipping cream
½ cup toffee bits

1. Preheat oven to 350°. Spray an 8-inch square baking dish with nonstick baking spray with flour.
2. In a large heatproof bowl set over a saucepan of simmering water, combine 4 ounces chocolate and butter, and stir until melted. Remove from heat, and whisk in cocoa powder and sugar. Whisk in vanilla extract. Add eggs, one at a time, whisking well after each addition. Stir in flour, chocolate chips, pecans, and salt.
3. Pour batter into prepared baking dish, and bake until a toothpick inserted near center comes out with a few moist crumbs, about 30 minutes. Remove baking dish from oven, and let cool on a wire rack.
4. Using a 1½-inch round cutter, cut into brownies. Place rounds on a wire rack set over a sheet pan.
5. In a large heatproof bowl set over a saucepan of simmering water, combine remaining 16 ounces chocolate and cream, and stir until melted. Pour warm ganache over each brownie bite to form an even coating, letting chocolate drip over sides. Top with toffee bits, and refrigerate until cool.

Savor the richness of our Brownie Bites, decadent morsels prepared with semisweet chocolate, butter, cocoa, sugar, vanilla, and pecans and then covered in a smooth coating of ganache and topped with bits of toffee.
**Amaranth Crackers with Roasted Cauliflower Dip**

Makes 10 to 12 servings

1⅓ cups all-purpose flour
½ cup amaranth seeds
1 tablespoon minced fresh rosemary
1 tablespoon plus 2 teaspoons kosher salt
½ teaspoon poppy seeds
½ teaspoon baking powder
½ teaspoon sesame seeds
½ cup water
5 tablespoons olive oil

**Roasted Cauliflower Dip**

(recipe follows)

1. Preheat oven to 425°.
2. On a large rimmed baking sheet, toss together cauliflower, olive oil, 1 teaspoon salt, and ½ teaspoon pepper.
3. Bake until cauliflower is browned and tender, about 25 minutes.
4. Transfer cauliflower to the work bowl of a food processor. Add cream cheese, goat cheese, sour cream, lemon juice, rosemary, garlic, remaining 1 teaspoon salt, and remaining ½ teaspoon pepper. Process until mixture is smooth. Serve at room temperature. Garnish with olive oil and olives, if desired.

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Wholesome and crisp Amaranth Crackers meet their match in toothsome roasted cauliflower dip, a seasoned mixture of toasted florets blended with cream cheese, goat cheese, and lemon juice.
Apricot, Candied Lemon Peel, and Almond Mendiants

Makes approximately 30

1 (10-ounce) package bittersweet chocolate chips*
½ cup finely chopped Candied Lemon Peel (recipe follows)
½ cup finely chopped dried apricots
⅓ cup toasted sliced almonds

1. Line 2 large rimmed baking sheets with silicone baking mats or parchment paper.
2. In the top of a double boiler, melt chocolate chips over simmering water; keep warm.
3. Using a spring-loaded 1-teaspoon scoop, drop melted chocolate 2 inches apart on prepared baking sheets. Arrange Candied Lemon Peel, dried apricots, and almonds on melted chocolate disks. Let chocolates set until firm, about 2 hours.
4. Carefully remove candies from silicone mats, and place in a covered container with wax paper between layers. Serve within 2 to 3 days.

*Candied Lemon Peel
Makes approximately 1 cup

2 lemons
1 cup water
2 cups granulated sugar, divided

1. Using a zester, peel lemons in small strips.
2. In a small sauté pan, bring 1 cup water and 1 cup sugar to a boil over medium heat until sugar has dissolved. Reduce to a simmer, add lemon peels, and cook for 10 minutes, being careful not to let sugar syrup caramelize. Using a slotted spoon, remove lemon peels.
3. Place in a bowl, and add remaining 1 cup sugar, tossing gently to coat.
4. Carefully remove candies from silicone mats, and place in a covered container with wax paper between layers. Serve within 2 to 3 days.

French for the word beggar, a mendiant is a thin disk of chocolate topped with an artful arrangement of fruits and nuts. This lovely assortment features sliced almonds, bits of dried apricot, and candied lemon peel.
Mini Prosciutto-Arugula Quiches
Makes 12

½ (14.1-ounce) package refrigerated piecrusts
3 large eggs
1 tablespoon whole milk
½ cup chopped baby arugula
¼ cup shredded Swiss cheese
2 tablespoons cooked, crumbled prosciutto
¼ teaspoon coarse salt
¼ teaspoon ground black pepper

1. Preheat oven to 350˚.
2. On a clean, dry surface, roll out piecrust. Using a 2½-inch square-shaped cutter, cut 12 squares, rerolling scraps as necessary. Press into bottoms and up sides of 12 square-shaped tartlet pans.
3. Prick bottom of dough with a fork, and bake until edges begin to turn golden, about 12 minutes.
4. In a medium bowl, whisk together eggs, milk, arugula, cheese, prosciutto, salt, and pepper. Fill each tartlet shell with egg mixture.
5. Bake until centers are puffy and lightly firm, 8 to 10 minutes. Let cool slightly before serving.

Leisurely autumn gatherings call for simple yet hearty appetizers, such as Mini Prosciutto-Arugula Quiches. Shells cut from a refrigerated piecrust shelter a tasty egg filling of aromatic greens, Swiss cheese, and Italian ham.
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Spiced Espresso Mini Cupcakes
Makes 24

For batter:
¼ cup plus 2 tablespoons unsalted butter, softened and cubed
1½ (4-ounce) bars bittersweet chocolate
3 tablespoons water
4½ teaspoons espresso powder
3 large eggs, room temperature
¼ cup plus 2 tablespoons granulated sugar
½ teaspoon vanilla extract
¼ teaspoon salt
3 tablespoons all-purpose flour
¼ teaspoon ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground cloves

For chocolate buttercream:
1 (4-ounce) bar semisweet chocolate
¼ teaspoon salt
¼ teaspoon cinnamon
1 cup unsalted butter, room temperature
1 cup confectioners’ sugar

1. Preheat oven to 350°. Line a 24-cup mini muffin pan with mini cupcake liners.
2. For batter: In a small, heavy-bottomed saucepan, melt butter and chocolate over medium heat, stirring frequently; set aside.
3. In a small bowl, stir 3 tablespoons water and espresso powder to combine.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs, granulated sugar, espresso mixture, vanilla extract, and salt at medium-high speed until thick and tripled in volume, at least 8 minutes.
5. In a separate small bowl, combine flour, cinnamon, ginger, and cloves.
6. Reduce mixer speed to low, and add chocolate mixture. Beat until combined. Sift flour mixture over top of batter, and fold in. Spoon batter into prepared pan.
7. Bake until a wooden pick inserted in centers of cupcakes comes out clean, about 15 minutes. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on wire rack.
8. For buttercream: In a small pan, melt chocolate over low heat. Stir in salt and cinnamon; set aside.
9. In a medium bowl, beat butter and confectioners’ sugar with a mixer at medium-high speed until creamy. Add melted chocolate, and beat at medium speed until combined.
10. Pipe or spread chocolate buttercream over cooled cupcakes.

Cinnamon, ginger, and cloves mingle with the essence of strong dark coffee to give Spiced Espresso Mini Cupcakes robust flavor that finds its perfect finish in enticing swirls of chocolate buttercream frosting.
Nutmeg-Spiced Salted Caramel-Almond Cookies

Makes approximately 36

1 cup butter, softened
½ cup firmly packed brown sugar
2 large eggs, separated
1 teaspoon vanilla extract
2⅓ cups all-purpose flour
½ teaspoon ground nutmeg
½ teaspoon salt
1⅓ cups chopped sliced almonds

Caramel (recipe follows)
Kosher salt

1. Preheat oven to 350°; line baking sheets with parchment paper.
2. In the bowl of a stand mixer, beat butter and brown sugar at medium speed until creamy. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla extract.
3. In a medium bowl, stir together flour, nutmeg, and salt; gradually add to butter mixture, beating until combined. Roll mixture into 1½-inch balls.
4. In a small bowl, whisk egg whites until foamy.
5. In a separate small bowl, place almonds.
6. Dip cookie balls in egg whites, letting excess drip off; dredge in almonds to coat. Place 2 inches apart on prepared pans. Using a spoon, make an indentation in center of cookies.
7. Bake for 10 minutes. Carefully press indentations down again; bake until cookies are lightly browned, 3 to 5 minutes more. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.
8. Spoon warm Caramel into indentations in cookies. Let stand at room temperature until caramel is cool. Sprinkle with kosher salt. Serve immediately, or store in airtight containers for up to 5 days.

Caramel

Makes approximately 2 cups

2 cups granulated sugar
½ cup water
¼ cup light corn syrup
½ cup butter, softened
¼ cup heavy whipping cream, room temperature

In a large skillet, whisk together sugar, ½ cup water, and corn syrup; bring to a boil over medium heat. Reduce heat and simmer, stirring occasionally, until mixture is honey-colored, about 10 minutes. Add butter, whisking until melted. Remove from heat, and gradually whisk in cream until mixture is smooth. Pour into a heatproof container. Cover and refrigerate for up to 2 weeks.

Note: Leftover caramel is delicious spooned over pound cake or vanilla-bean ice cream.
Using a spoon to indent the batter for Nutmeg-Spiced Salted Caramel-Almond Cookies creates a well perfect for filling with creamy pools of homemade caramel.
Fig Palmiers
Makes 30

½ (9-ounce) package dried golden figs
¾ cup walnut halves
½ cup shredded Gruyère cheese
1 tablespoon orange-blossom honey
⅛ teaspoon kosher salt
1 (14-ounce) package puff pastry*, thawed

1. In the work bowl of a food processor, combine figs, walnuts, cheese, honey, and salt; pulse to combine.
2. On a dry surface, unfold puff pastry sheet, and lightly roll to flatten. Spread fig mixture evenly over entire surface of puff pastry. Roll up 1 long edge to middle of pastry sheet, and roll up parallel edge in same manner so that the 2 rolls meet in the middle and are touching. Wrap tightly in plastic wrap, and freeze until firm, about 2 hours.
3. Preheat oven to 375˚. Line 2 baking sheets with parchment paper.
4. Using a sharp knife, cut pastry roll crosswise into ⅜-inch-thick slices, and place 2 inches apart on prepared pans.
5. Bake until golden brown, 15 to 17 minutes. Transfer to a wire rack to let cool completely.

*We used Dufour Pastry Kitchens Classic Puff Pastry.

A tempting twist on the classic French delicacy, our Fig Palmiers encase dried fruit, walnuts, Gruyère, and orange-blossom honey in flaky spirals of golden-brown puff pastry.
Merlot-Cranberry Bars with Salted Caramel and Oatmeal Crumble

Makes approximately 1 dozen bars

2 cups all-purpose flour
1/4 cup butter, cut into 1/2-inch cubes
1/2 cup firmly packed light brown sugar
1/2 teaspoon salt
1/2 cup caramel ice cream topping
Dash sea salt
1 (12-ounce) bag frozen cranberries
1/2 cup granulated sugar
1/2 cup Merlot wine jelly*
1/2 cup Merlot
1 teaspoon vanilla extract
1 1/2 cups Oatmeal Crumble (recipe follows)

1. Preheat oven to 350º. Line a 9-inch square baking pan with 2 crisscrossed sheets of parchment paper, allowing at least 2 inches to extend over sides. Spray parchment with baking spray.

2. In the work bowl of a food processor, combine flour, butter, brown sugar, and salt. Pulse until mixture comes together. Press mixture into bottom of prepared pan.

3. Bake until lightly browned, 25 to 30 minutes. Remove from oven, and let cool completely. Spread caramel topping over crust, and sprinkle with sea salt.

4. In a large heavy-bottomed saucepan, combine cranberries, sugar, jelly, Merlot, and vanilla extract over medium heat. Cook cranberry mixture, stirring occasionally, until berries burst, 6 to 8 minutes. Strain mixture through a fine-mesh sieve, pressing on solids to remove cranberry skins and seeds; discard solids.

5. Pour cranberry mixture over prepared crust, and top with Oatmeal Crumble. Bake until filling is bubbly and topping is golden brown, 20 to 25 minutes. Remove from oven, and let cool completely.

6. Using excess parchment as handles, lift bars from pan. Cut into 12 squares. Store in an airtight container for up to 5 days.

*We used Roland Merlot Wine Jelly.

Oatmeal Crumble
Makes 1 1/2 cups

1/2 cup flour
1/4 cup firmly packed light brown sugar
1/4 cup butter
1/4 teaspoon salt
1/4 cup sliced almonds
1/4 cup granola

In the work bowl of a food processor, combine flour, brown sugar, butter, and salt; pulse to combine. Stir in almonds and granola. Refrigerate in an airtight container for up to 3 days.

Party fare allows conversation to keep pace with appetites during the many casual get-togethers that unfold during autumn. Wine enhances the fruitiness of Merlot-Cranberry Bars with Salted Caramel and Oatmeal Crumble.
Oatmeal Raisin Walnut Cookies
Makes approximately 36

1 cup butter, softened
1½ cups firmly packed brown sugar
½ cup granulated sugar
2 large eggs
2 egg yolks
2 tablespoons bourbon*
2 cups all-purpose flour
2 cups old-fashioned oats
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon kosher salt
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
1 cup chopped walnuts
1 cup raisins
½ cup golden raisins

1. Preheat oven to 350°. Line baking sheets with parchment paper or silicone baking mats.
2. In a large bowl, beat butter, brown sugar, and granulated sugar with a mixer at medium speed until fluffy. Add eggs and egg yolks, one at a time, beating well after each addition. Beat in bourbon.
3. In a large bowl, stir together flour, oats, baking soda, baking powder, salt, cinnamon, and nutmeg. Gradually add to butter mixture, beating until mixture is smooth. Beat in walnuts, raisins, and golden raisins. Drop mixture by heaping tablespoonfuls, 2 inches apart, onto prepared pans.
4. Bake until golden brown, about 13 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.

*Vanilla extract may be substituted for bourbon.

Reviving a longtime favorite of the cookie jar, our test-kitchen chef’s recipe for Oatmeal Raisin Walnut Cookies suggests replacing the more conventional vanilla extract with a splash of sweet and smoky bourbon.
Veggie-Pesto Pizzettes
Makes 12

1 teaspoon granulated sugar
1½ cups warm water (110°)
1 tablespoon active dry yeast
3 tablespoons extra-virgin olive oil, divided
2 teaspoons salt, divided
2 cups whole-wheat flour
1½ cups all-purpose flour, divided
3 cups eggplant, cut into ½-inch cubes
1 teaspoon chopped roasted garlic
1½ cups sliced red onion
1 cup thinly sliced small purple potatoes
6 teaspoons prepared pesto
⅔ cup shaved fontina cheese
Garnish: fresh basil

1. In a large bowl, dissolve sugar in 1½ cups warm water. Sprinkle mixture with yeast, and let stand until foamy, about 10 minutes.
2. Stir 1 tablespoon olive oil and 1½ teaspoons salt into yeast mixture; gradually stir in whole-wheat flour and 1 cup all-purpose flour, combining until dough starts to come together.
3. Roll dough on a cool surface that has been floured with remaining ½ cup all-purpose flour, and knead until all flour has been absorbed and ball of dough becomes smooth, about 10 minutes.
4. Place dough in a lightly greased bowl, turning to coat surface. Cover and let stand in a warm place, free from drafts (85°) until doubled in size, about 1 hour.
5. Turn out dough onto a lightly floured surface, and knead 2 to 3 times. Divide dough into 12 (2-inch) balls; place on a lightly greased baking sheet. Cover and let rise until doubled in size, about 30 minutes.
6. Preheat oven to 425°. Line a baking sheet with parchment paper.
7. In a large skillet, heat 1 tablespoon oil over medium-high heat. Add eggplant and cook, stirring occasionally, until lightly browned, about 10 minutes. Add roasted garlic and cook for 1 minute. Transfer to a small bowl, and set aside.
8. Heat remaining 1 tablespoon oil in skillet. Add onion and potatoes, and cook, stirring occasionally, until vegetables are just tender, 5 to 6 minutes; set aside.
9. Flatten each dough ball into a 3½-inch circle. Place 2 inches apart on prepared pan. Spread each with ½ teaspoon pesto. Divide eggplant mixture among pizzettes, and top each with a few onion slices. Sprinkle each with 1 tablespoon cheese. Arrange 5 potato slices over each pizzette, slightly overlapping edges and top with a few onion slices. Sprinkle with remaining ½ teaspoon salt.
10. Bake until crust is golden at edges, 10 to 12 minutes. Garnish with basil, if desired.

Veggie-Pesto Pizzettes, sure to draw rave reviews for their hearty appeal, feature a colorful medley of prepared pesto, eggplant, roasted garlic, red onion, purple potato, and fontina cheese atop pillow-y rounds of homemade crust.
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Page 20: Spode: Renaissance Red 16" Oval Serving Platter, $279.95; Royal Crown Derby: Olde Avesbury Footed Cup & Saucer Set, $64.95; from Replacements, Ltd., 800-737-5223, replacements.com.


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