

Menu

Whoopie Pies

Apple Tarts with Caramel Sauce

Tiramisu

Apple Tarts with Caramel Sauce

½ package frozen puff pastry, thawed
1 egg yolk, mixed with a little water
3 Gala apples
¼ cup sugar
½ teaspoon vanilla extract
2 tablespoons unsalted butter

- Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
- Roll out the pastry sheet into a 10-inch square on a lightly floured surface. Cut in half and transfer both to the baking sheet.
- Peel and core apples. Halve and thinly slice the apples. Add apples to a bowl; mix in sugar and vanilla.
- Brush the edges of the tarts with egg wash. Arrange the apples down the center of each pastry sheet. Fold the edge of the pastry over to form a border (it can slightly cover the apples).
- Crimp edges of the tart with a fork, then brush apples and edges of pastry with more of the egg wash.
- Cut the butter into small pieces. Sprinkle over top of apples.
- Bake tarts, turning the baking sheet once, until nicely golden brown, about 25 minutes. Let cool.

Whoopie Pies

1 cup granulated sugar
½ cup shortening
2 large eggs
2 cups all-purpose flour
½ cup baking cocoa
1-½ teaspoons baking soda
½ teaspoon salt
1 cup buttermilk
1 teaspoon vanilla extract

- Preheat oven to 350 degrees. Grease 2 baking sheets and set aside.
- In the bowl of an electric mixer, cream together the sugar and shortening. Add first egg; beat until smooth. Add second egg; beat until smooth.
- Onto a sheet of waxed paper, sift together the flour, cocoa, baking soda and salt. Add to the wet ingredients, alternating with the buttermilk. Add the vanilla and mix well.
- Drop by tablespoonfuls onto the prepared baking sheets. Bake until tester comes out clean, about 10 minutes. Remove from the oven and cool on wire racks.

Filling

2 large egg whites
1- $\frac{1}{4}$ cups shortening
1 tablespoon vanilla extract
 $\frac{1}{4}$ cup whole milk
3 cups confectioners' sugar

- In the bowl of an electric mixer, beat the egg whites until stiff. Transfer to a mixing bowl.
- Add the shortening and sugar to the bowl of the stand mixer. Beat well. Lower speed and slowly add the milk, vanilla extract and sugar. Beat until smooth. Fold in the reserved egg whites.
- Lay half of the cookies flat on a work surface. Divide the filling among the cookies, spreading out to the edges. Top with the remaining cookies to form sandwich pies.

Tiramisu

8 ounces cream cheese, softened
1 cup sugar
 $\frac{1}{4}$ cup milk
1 teaspoon vanilla extract
2 cups strong coffee
2 cups heavy cream
20 lady fingers
 $\frac{1}{4}$ cup cocoa powder

- Add cream cheese and sugar to the bowl of a mixer. Beat on medium to high speed until smooth and creamy.
- Add milk and vanilla; beat again until fluffy. Transfer to large mixing bowl and set aside.
- Clean bowl from mixer and switch to a whip attachment. Whip cream on high speed until stiff.
- Gently fold whipped cream into cream cheese mixture with spatula and blend well.
- Add coffee to a shallow bowl. One by one, quickly dip half of the ladyfingers into the coffee. Place the ladyfingers, soaked side down, in the bottom of a 8-inch by 8-inch glass cake pan.
- Spread half the cream cheese over the ladyfingers. Dust with half of the cocoa powder.
- Dip the remaining ladyfingers in the coffee and place on top of the cream. Spread the remaining cream cheese mix evenly on top. Sprinkle remaining cocoa over the tiramisu.
- Cover loosely with plastic wrap and chill for 6 hours or overnight. You may need to use a few toothpicks to keep the plastic from sticking to the tiramisu.