



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ January 24, 2018

“NEW DESSERTS 2018”

TOASTED MARSHMALLOW-HOT COCOA BROWNIE CAKE

<u>CAKE & GANACHE</u>	1 LG BOX FUDGE BROWNIE MIX 1/4 CUP MILK 1 CUP CHOCOLATE CHIPS UNSWEETENED BAKING COCOA	2/3 CUP VEGETABLE OIL 2 EGGS 1/3 CUP WHIPPING CREAM
<u>FROSTING</u>	4 EGG WHITES 1/4 TSP CREAM OF TARTAR	1 CUP WHITE SUGAR 1 TSP VANILLA

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM OF 9" ROUND CAKE PAN WITH COOKING SPRAY, THEN LINE PAN WITH COOKING PARCHMENT PAPER & SPRAY THE PARCHMENT. IN LARGE BOWL, COMBINE THE BROWNIE MIX, OIL, MILK & EGGS WITH WHISK UNTIL WELL BLENDED; STIR IN 1/2 CUP OF THE CHOCOLATE CHIPS. POUR BATTER INTO THE BAKING PAN; BAKE 38-40 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN. COOL COMPLETELY IN PAN ON A COOLING RACK; WHEN COOL, RUN KNIFE AROUND EDGE OF CAKE & CAREFULLY REMOVE FROM PAN TO A PARCHMENT PAPER LINED COOKIE SHEET. TO MAKE THE GANACHE ~ HEAT THE CREAM JUST TO BOILING; REMOVE FROM HEAT & ADD THE REMAINING 1/2 CUP CHOCOLATE CHIPS BUT **DO NOT** STIR. LET STAND 5 MINUTES, THEN STIR UNTIL SMOOTH. PLACE IN REFRIGERATOR FOR ABOUT 10 MINUTES OR UNTIL SLIGHTLY THICKENED. CAREFULLY SPREAD OVER TOP OF COOLED CAKE; REFRIGERATE ANOTHER 30 MINUTES. TO MAKE FROSTING ~ PLACE EGG WHITES, SUGAR AND CREAM OF TARTAR IN HEATPROOF BOWL OF STAND MIXER. SET BOWL OVER SAUCEPAN OF SIMMERING WATER; BEAT CONSTANTLY WITH WHISK FOR ABOUT 5 MINUTES OR UNTIL SUGAR IS DISSOLVED AND THE MIXTURE IS WARM TO THE TOUCH. REMOVE FROM THE HEAT; TRANSFER BOWL TO THE MIXER AND USING THE WHISK ATTACHMENT, BEGIN TO BEAT MIXTURE ON LOW SPEED. GRADUALLY INCREASE TO HIGH & BEAT 5-7 MINUTES OR UNTIL STIFF PEAKS FORM; STIR IN THE VANILLA. SPREAD FROSTING OVER TOP OF THE CAKE, THEN REFRIGERATE ANOTHER 20 MINUTES. SET OVEN CONTROL TO BROIL; PLACE CAKE ON A COOKIE SHEET UNDER THE BROILER, 4-6" FROM THE HEAT, FOR ABOUT 30 SECONDS OR UNTIL TOP IS HIGHLY BROWNED. A KITCHEN TORCH COULD ALSO BE USED IF DESIRED. COOL COMPLETELY; SPRINKLE TOP WITH THE COCOA BEFORE SERVING. THIS IS A VERY RICH BUT VERY DELICIOUS CAKE. A LITTLE SLICE GOES A LONG WAY! MAKES 8-10 SERVINGS!

CHOCOLATE CHIP CARAMEL PIE

<u>PIE</u>	1 PIE CRUST, SOFTENED AS DIRECTED ON BOX 3/4 CUP PACKED BROWN SUGAR 1/3 CUP BUTTER, SOFTENED 1 CUP DARK CHOCOLATE CHIPS	3 EGGS, BEATEN 3/4 CUP LIGHT CORN SYRUP 1 TSP VANILLA
<u>CREAM</u>	1 CUP WHIPPING CREAM 1/2 TSP VANILLA	2 TBLS BROWN SUGAR

PREHEAT OVEN TO 375 DEGREES. PLACE SOFTENED PIE CRUST IN UNGREASED 9" PIE PLATE; FOLD AND ROLL PASTRY UNDER, EVEN WITH THE PLATE; FLUTE AS DESIRED. IN LARGE BOWL, BEAT EGGS, 3/4 CUP BROWN SUGAR, CORN SYRUP, MELTED BUTTER & 1 TSP VANILLA WITH WHISK UNTIL WELL BLENDED. SPRINKLE 3/4 CUP OF THE CHOCOLATE CHIPS INTO THE BOTTOM OF CRUST-LINED PIE PLATE; POUR THE EGG MIXTURE OVER THE CHIPS. BAKE 40-45 MINUTES OR UNTIL SET; COVER EDGES WITH FOIL IF CRUST BEGINS TO GET TOO DARK. IMMEDIATELY SPRINKLE THE REMAINING 1/4 CUP CHIPS OVER PIE. COOL 30 MINUTES ON COOLING RACK; REFRIGERATE 2 HOURS OR UNTIL COMPLETELY COOLED. WHEN READY TO SERVE, IN A CHILLED MEDIUM BOWL, BEAT WHIPPING CREAM UNTIL SLIGHTLY THICKENED. REDUCE SPEED, ADD 2 TBLS BROWN SUGAR & 1/2 TSP VANILLA. INCREASE SPEED; BEAT MIXTURE UNTIL STIFF PEAKS FORM. CUT PIE INTO SLICES & SERVE TOPPED WITH THE CREAM. STORE COVERED IN REFRIGERATOR, MAKES 8 SERVINGS.

BANANA UPSIDE-DOWN CAKE

<u>CAKE</u>	1 YELLOW CAKE MIX 1 1/2 CUPS MASHED RIPE BANANAS 1 TSP CINNAMON	1/2 CUP VEGETABLE OIL 3 EGGS
<u>TOPPING</u>	4 TBLS BUTTER, MELTED 2 CUPS MEDIUM BANANAS, CUT INTO 1/4" SLICES	1/2 CUP PACKED BROWN SUGAR 2 TBLS WATER

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF 2- 8" ROUND CAKE PANS WITH COOKING SPRAY; LINE BOTTOMS WITH COOKING PARCHMENT PAPER. IN EACH CAKE PAN, STIR 2 TBLS MELTED BUTTER, 1/4 CUP BROWN SUGAR & 1 TBLS WATER UNTIL WELL BLENDED. ARRANGE BANANA SLICES TO FIT TIGHTLY OVER THE BROWN SUGAR MIXTURE; SET ASIDE. BEAT CAKE INGREDIENTS WITH MIXER UNTIL BLENDED; SPREAD 2 1/3 CUPS CAKE BATTER OVER THE BANANA SLICES. BAKE 40-45 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN. RUN KNIFE AROUND EDGES TO LOOSE CAKE; COOL IN PANS ON COOLING RACK 10 MINUTES. PLACE SERVING PLATE UPSIDE DOWN OVER CAKES; TURN UPSIDE DOWN & REMOVE PANS. SERVE WARM! STORE, LOOSELY COVERED, IN REFRIGERATOR. MAKES 16 SERVINGS (8 PER CAKE)!