

DESSERTS & SWEETS

CAKES, BROWNIES & BREADS

ANGEL FOOD CAKE WITH ORANGE SAUCE

Sharon Rich

- 1 angel food cake, purchased or home made
- 3 beaten egg yolks
- 1/2 c. sugar or substitute
- 1/3 c. orange juice
- 1 Tbsp grated orange rind
- 1 cup whipping cream, whipped and flavored

Combine yolks, sugar and orange juice thoroughly and cook until thick, stirring constantly. Remove from heat and add orange rind. Cool and fold in whipped cream. Serve over sliced of angel food cake. May add strawberries, bananas, and/or kiwis.

APPLE CAKE

Sally Harvey

APPLESAUCE CAKE

Sharon Rich

- | | |
|----------------------|-----------------|
| 2 c. flour | 1/2 c. butter |
| 1 tsp. baking powder | 1 c. sugar |
| 1/2 tsp. soda | 1 egg |
| 1/2 tsp. salt | 1 c. raisins |
| 1/2 tsp. cinnamon | 1 + 1/2 c. nuts |
| 1/4 tsp. cloves | 1 tsp. vanilla |

Sift flour, baking powder, soda, salt and spices. Cream sugar, butter. Add egg, raisins and nuts. Add flour and applesauce. Bake at 350° for 40 min.

BANANA BREAD

Sharon Rich

BLONDIES

(Almost a perfect rule of 2's!)

Sherrie Apperson

- | | |
|---------------------------|--|
| 2 sticks butter, softened | 2 c. <u>TOTAL</u> from these optional additions: |
| 2 c. brown sugar | (1 c. chopped pecans) |
| 2 eggs | (1 c. miniature milk chocolate kisses) |
| 2 tsp. vanilla extract | (1 c. butterscotch chips) |
| 2 c. flour | (1 c. white chocolate chips) |
| 2 tsp. baking powder | (1 c. raisins) |
| 1 tsp. salt | |

Mix butter, sugar, eggs, and vanilla until smooth and creamy. Stir in flour, baking powder and salt; blend well. Add nuts and chocolate. Bake in a greased 9x13" pan at 350° for 25–30 minutes.

BROWNIES

Sherrie Apperson

2 c. white sugar
2/3 c. cocoa powder
1 c. all-purpose flour
1/2 tsp. salt
1/2 tsp. baking powder
1 c. butter, melted
4 eggs
2 tsp. vanilla

1 c. pecans, walnuts or
macadamia nuts, chopped (opt.)

FROSTING:

6 Tbsp. butter, softened
6 Tbsp. cocoa powder
1 Tbsp. milk
1 tsp. vanilla extract
1 c. confectioners' sugar

Stir all dry ingredients together; mix in all wet ingredients; add nuts. Spread batter into greased and floured 9x13" pan. Bake at 350° for 25 to 30 minutes; do not overcook.

VARIATIONS:

1 c. maraschino cherries, chopped + 1 tsp. almond extract
1/4 c. malted milk powder + 1 Tbsp. milk
1 can cherry pie filling

BROWNIES – MARBLE SQUARE

Sharon Rich

1 c. oil
1 + 1/2 c. sugar
2 eggs
1 tsp. vanilla
1 Tbsp. water
1 tsp. baking soda
1 tsp. salt
1 + 1/2 c. flour
2 c. oatmeal
1 + 1/2 c. chocolate chips

Mix all ingredients together, pour into 9x13 pan, place into 350° oven; after one minute, run knife through to marble, then return to oven 12–13 minutes.

BROWNIES – MARBLED

Sherrie Apperson

1 c. flour
1 + 1/2 c. white sugar
1/2 c. cocoa powder
1 tsp. baking powder

1/2 tsp. salt
1/2 c. chopped pecans (opt.)
1/2 c. melted butter
3 eggs

Preheat oven to 325°. Grease & flour a 8x8-inch baking pan. Combine dry ingredients. Stir in butter and eggs, but don't over-mix; pour into pan.

CREAM CHEESE MARBLE:

8 oz cream cheese, softened
1/2 c. sugar

1 large egg
1 tsp. vanilla

Mix the cream cheese with the sugar, egg, and vanilla until smooth. Drop by large spoonfuls onto the brownie batter. Run a butter knife sideways through the batter in an "S" pattern from one end of the pan to the other several times to marble. Bake 35 to 40 minutes (cover with foil after about 25 minutes to keep the white part from browning too much). Cool before cutting. Makes 16 brownies.

BROWNIES – ZUCCHINI

Julee Wright

Shred 2 c. of zucchini and let drain while you mix:

2 c. flour
1/4 c. cocoa powder or carob
1 + 2/4 c. sugar
1 + 1/2 tsp. baking soda

1 tsp. salt
2 tsp. vanilla
1/2 c. oil

Mix all dry ingredients together, then add vanilla, oil and zucchini. Don't panic if it looks like there isn't enough liquid, just keep stirring and it will turn into a nice batter! Put in greased and floured 9x13" pan. Bake at 350° for 18–20 minutes.

CARROT CAKE

Sharon Rich

2 c. raw carrots, grated	2 tsp. soda
3 eggs	1/2 c. coconut
2 c. sugar	2 tsp. vanilla
1+1/2 c. oil	1 small can or 1+1/2 cups
3+1/2 c. flour	crushed pineapple
1 Tbsp. cinnamon	1+1/2 c. chopped nuts
1/2 tsp. salt	2 Tbsp. orange rind, grated

Mix ingredients together and bake in 9x13 pan for 45 min. at 350°.

CREAM CHEESE FROSTING:

1 pkg. (1 lb.) powdered sugar	1+1/2 tsp. vanilla
1 stick margarine or butter	1/2 cup chopped nuts
1 (3 oz.) pkg. cream cheese	dash of salt

Add milk if necessary. Beat until fluffy.

CARROT-PINEAPPLE CAKE

Sandy Carrot

1+1/2 c. flour	1/2 c. crushed pineapple with syrup
1 c. sugar	1 tsp. vanilla
1 tsp. baking powder	
1 tsp. baking soda	<u>FROSTING:</u>
1 tsp. cinnamon	3 oz. cream cheese, softened
1/2 tsp. salt	1 Tbsp. butter, softened
2/3 c. vegetable oil	1/2 tsp. vanilla
2 eggs	2 c. powdered sugar
1 c. finely shredded carrots	1/2 c. chopped pecans

Stir together dry ingredients. Add liquids, beat 2 minutes. Pour into greased and floured 9x9 or loaf pan. Bake at 350° for 35 minutes. Cool for 10 minutes, remove from pan. Cool completely and frost.

CHEESE CAKE

Sharon Rich

CRUST:

2 cups graham cracker crumbs
1/3 cup melted butter
3/4 cup sugar or xylitol

Mix together and press crumbs into the bottom of a springform pan.

CHEESE CAKE:

2 (8 oz.) pkgs. cream cheese
2 c. sour cream
1 c. sugar
2 Tbsp. flour
2 tsp. lemon juice
2 tsp. vanilla

Combine all ingredients with a mixer. Add 4 egg yolks, one at a time. Beat egg whites until stiff and fold into batter. Pour filling over crust. Bake in 350° oven for one hour or until center appears set when shaken. Turn oven off and leave in oven 1/2 hour with door open. Cool in pan on a wire rack for 15 minutes.

CHERRY BREAD

Grandpa Freddie

1/2 c. butter, soft	1 tsp. baking soda
3/4 c. sugar	1 tsp. salt
1 c. sour cream <u>or</u> buttermilk	1 tsp. vanilla
2 eggs	1 c. chopped nuts
2 c. flour	1 c. maraschino cherries, halved

Cream butter, sugar, sour cream, and eggs. Add other ingredients. Pour into large loaf pan; bake at 350° for about 1 hour 15 minutes. Frost when cool.

CHERRY-ALMOND GLAZE:

2 c. powdered sugar	1 tsp. almond flavoring
2 Tbsp. hot cherry juice	

CHERRY-BANANA BREAD: Add a mashed banana to batter.

CHOCOLATE CAKE, MOIST & YUMMY

Sherrie Apperson

1 + 3/4 c. flour	2 eggs
2 c. sugar	1 c. milk
3/4 c. cocoa powder	1/2 c. vegetable oil
1 + 1/2 tsp. baking soda	2 tsp. vanilla
1 + 1/2 tsp. baking powder	1 c. ***boiling water***
1 tsp. salt	

Combine dry ingredients. Add all liquid ingredients EXCEPT water. Mix 2 minutes. Add boiling water, mix until smooth (batter will be very thin!). Pour into greased and floured 9 x 13" pan. Bake at 350° for 35–40 minutes. Cool and frost with Chocolate Buttercream Frosting.

CHOCOLATE BUTTERCREAM FROSTING: (Makes about 2 cups.)

6 Tbsp. butter <u>or</u> margarine, melted	1 tsp. vanilla
1/2–3/4 c. cocoa powder	1/3 c. milk
2 2/3 c. powdered sugar	

Mix butter, cocoa. Beat all together, adding milk slowly until it is the right consistency.

CHOCOLATE CREAM CAKE

Lion House (Deseret News 11/10/04)

1 package devil's food cake mix
Chocolate frosting (see recipe below)
Stabilized Whipping Cream (see recipe below)

Following package directions, prepare and bake cake mix in 2 9-inch round layers. Cool and split layers horizontally. (Only 3 of the 4 layers are used in this recipe. Freeze extra layer for later use.) While cake is baking, prepare Chocolate Frosting and Stabilized Whipping Cream.

To assemble cake: Place one layer of cake on serving plate. Spread evenly with half the Stabilized Whipping Cream, to within half an inch of edge of cake. Place another cake layer on top of cream, then another layer of cream. Alternate cake and cream for a total of five layers, ending with cake layer. Gently press down on top layer to set layers together. Frost entire cake with Chocolate Frosting. Garnish with a few chopped walnuts.

CHOCOLATE FROSTING:

4 Tbsp. cocoa
3 c. powdered sugar
4 Tbsp. butter or margarine, softened
2–3 Tbsp. milk
1 tsp. vanilla

In mixing bowl, mix cocoa and powdered sugar. Add softened butter, milk and vanilla. Beat until smooth.

STABILIZED WHIPPING CREAM:

1 envelope (1 Tbsp.) unflavored gelatin
1/4 c. cold water
3 c. heavy whipping cream
3/4 c. powdered sugar
1 + 1/2 tsp. vanilla

In small saucepan, combine gelatin with water; let stand until thick. Stir constantly over low heat until just dissolved. Remove from heat and allow to cool slightly, but do not allow to thicken. In a large mixing bowl, whip cream, sugar and vanilla until slightly thick. On low speed, gradually add gelatin, then beat on high until cream is thick.

Note: Stabilized Whipping Cream will hold up for 4-5 days without separating. It may also be used to garnish cheesecakes or in any recipe calling for whipped cream or non-dairy whipped topping.

CRANBERRY BREAD

Diane Wainwood

2 c. sifted flour	1 egg, beaten
1 c. sugar	1 tsp. grated orange peel
1 + 1/2 tsp. baking powder	3/4 c. orange juice
1 tsp. salt	1 + 1/2 c. light raisins
1/2 tsp. baking soda	1 + 1/2 c. fresh <u>or</u> frozen cranberries, chopped
1/4 c. butter	

Sift flour, sugar, baking powder, salt, and baking soda into a large bowl. Cut in butter. Add egg, orange peel and juice. Stir until moist. Fold in raisins and cranberries. Spoon into a greased 9x5x3" loaf pan. Bake at 350° for 1 hour and 10 minutes. Remove from pan and cool on a wire rack. (Substitute cranberries for the raisins to have an all cranberry bread.)

CREAM-FILLED CUPCAKES

Arlene Jones

1 pkg. Devil's food cake mix	1/3 c. confectioners' sugar
2 tsp. hot water	1/2 tsp. vanilla extract
1/4 tsp. salt	<u>GANACHE FROSTING:</u>
1 jar (7 oz.) marshmallow crème	1 c. (6 oz.) semisweet chocolate chips
1/2 c. shortening	3/4 c. heavy whipping cream

Prepare and bake cupcakes according to package directions, using paper-lined muffin cups. Cool for 5 minutes before removing to wire racks to cool completely. For filling, in a small bowl, combine water and salt until salt is dissolved. Cool. In a small mixing bowl, beat the marshmallow crème, shortening, confectioners' sugar and vanilla on high until light and fluffy; add the salt mixture. Insert a small round pastry tip into a pastry or plastic bag; fill with cream filling. Insert the tip halfway into the center of each cupcake and fill with a small amount. In a heavy saucepan, melt the chocolate chips with cream. Cool. Dip cupcake tops into frosting; chill for 20 minutes or until set. Store in the refrigerator. Makes 2 dozen.

FUDGE RIBBON BUNDT CAKE

1 (18+1/2 oz.) chocolate cake mix	1 Tbsp. cornstarch
+ ingredients on box	1 can sweetened condensed milk
1 (8 oz.) pkg. cream cheese	1 egg
2 Tbsp. margarine <u>or</u> butter	1 tsp. vanilla

Prepare cake mix as package directs. Pour into well greased and floured 10" bundt pan. In small mixer bowl, beat cheese, margarine and cornstarch until fluffy; add milk, egg and vanilla and beat until smooth. Pour evenly in a circle in the middle of the cake batter. Bake at 350° for 50–55 minutes. Cool 10 minutes, then remove from pan; cool. Drizzle with chocolate glaze.

CHOCOLATE GLAZE:

1/2 c. semisweet chocolate chips	1 Tbsp. corn syrup
2 Tbsp. butter	1 tsp. vanilla

Combine chocolate chips, butter, and corn syrup in saucepan. Stir over low heat until chocolate is melted. Remove from heat and add vanilla.

GUMDROP FRUITCAKE

Sharon Rich

1 c. butter	1/4 tsp. salt
2 c. sugar	1 + 1/2 c. applesauce
2 eggs	1 tsp. soda in 1 Tbsp. hot water
4 c. flour	1 tsp. vanilla
1 tsp. cinnamon	1-2 lbs. cut gumdrops (not black)
1/4 tsp. nutmeg	1 lb. white raisins
1/4 tsp. cloves	chopped nuts

Combine well. Line two 8 x 4 pans with greased parchment. Bake at 325° for 1&1/2 hours.

LEMON CAKE

Joanne Michels

1 (18.25 oz.) lemon cake mix with pudding	<u>LEMON GLAZE:</u>
1 (3 oz.) pkg. lemon jello	2 Tbsp. melted butter
3 eggs	1 + 1/2 c. sifted powdered sugar
3/4 c. oil	4 Tbsp. lemon juice
3/4 c. water	

Mix all cake ingredients together and beat with mixer for 2 minutes. Bake in a greased and floured bundt cake pan at 350° for 40–45 minutes. Poke warm cake with skewer before pouring glaze over it.

MARASCHINO CHERRY CAKE

Sherrie Apperson

3/4 c. butter	3/4 c. milk
1 + 3/4 c. sugar	1 c. maraschino cherries, drained
3 c. flour	3/4 c. pecans
4 + 1/2 tsp. baking powder	3 Tbsp. flour
1/2 tsp. salt	6 egg whites
1/2 c. cherry juice	

Cream butter and add sugar gradually, creaming thoroughly. Sift flour before measuring. Add baking powder and salt; sift again. Add alternately with the liquid. Cut maraschino cherries in quarters. Toss cherries and chopped nuts with the 3 tablespoons flour; stir into the batter. Fold in the stiffly beaten egg whites. Pour into a well greased and floured bundt pan and bake at 350° for about 1 hour. Remove from pan and cool on cake rack. Drizzle first with chocolate glaze and then with cherry glaze.

OATMEAL CAKE

My Favorite!!! ~sdja

Sharon Rich

1 + 1/2 c. boiling water	1 tsp. baking soda
1 c. rolled oats	1/2 tsp. baking powder
1 c. raisins	1 tsp. cinnamon
1/2 c. oil	1/2 tsp. nutmeg
2 c. brown sugar	<u>TOPPING:</u>
2 eggs	1/2 c. melted butter
1 c. chopped pecans	3/4 c. brown sugar
1 + 1/2 c. flour	1/2 c. evaporated milk
1 tsp. vanilla	3/4 tsp. vanilla
1 tsp. salt	3/4 c. coconut
	3/4 c. chopped pecans

Boil water and raisins for 2 minutes, then remove from heat and add oats; let set for 20 minutes, until moisture is absorbed. Cream together oil, sugar and eggs. Stir in remaining ingredients and beat until smooth. Stir in oatmeal and raisins. Bake at 350° for 35–40 minutes. Mix all topping ingredients together in a saucepan, bring to a boil, reduce heat, simmer 1 minute, let cool for 10 minutes; spread topping over warm cake.

PEANUT BUTTER GLAZED CHOCOLATE BUNDT CAKE

Kathleen Harrell

1 18.5 oz pkg. dark choc. cake mix w/pudding	1/3 c. oil
1 large instant chocolate pudding mix	1/2 c. warm water
1 c. sour cream	4 eggs
	1 + 1/2 c. chocolate chips

Reserve 1/2 pudding mix to dust greased bundt pan. Prepare according to directions, adding extra ingredients, folding chips in last. Bake at 350° for 55–65 minutes. Cool in pan 15 minutes, on wire rack to complete cooling.

PEANUT BUTTER GLAZE:

2 c. powdered sugar	2–4 Tbsp. milk
2 + 1/2 Tbsp. peanut butter	

Combine sugar & peanut butter, stirring well. Add milk gradually until desired consistency & very smooth. Drizzle over cooled cake.

PINEAPPLE CAKE

Sherrie Apperson

1 + 1/2 c. flour	1/2 c. crushed pineapple with juice
1 c. sugar	1 tsp. vanilla
1 tsp. baking powder	
1 tsp. baking soda	<u>CREAM CHEESE FROSTING:</u>
1 tsp. cinnamon	3 oz. cream cheese
1/2 tsp. salt	1 Tbsp. soft butter <u>or</u> margarine
1/2 c. vegetable oil	1 tsp. vanilla
2 eggs	2 c. powdered sugar
1 c. finely shredded carrots	1/2 c. chopped pecans

Stir together all dry ingredients. Add liquids, beat 2 minutes. Pour into greased and floured 9 x 9" pan or loaf pan. Bake at 350° for 35–40 minutes. Remove from pan; cool. Beat all frosting ingredients together until smooth; frost cake.

PUDDING CAKE

Sharon Rich

Bake white cake (use orange juice concentrate in place of 1/2 cup liquid)
Mix vanilla or white chocolate pudding.
Whip cream

Cut each layer in two horizontally. Scoop vanilla pudding on each layer and sliver white chocolate on each layer. Place one layer on another. Frost around cake with whipping cream. Sliver more white chocolate on top and sides.

PUMPKIN-CREAM CHEESE ROLL

Sherrie Apperson

3 eggs	1/2 tsp. salt
2/3 c. pumpkin or mashed yams	1/2 c. pecans
1 c. sugar	powdered sugar
1 tsp. fresh lemon juice	
3/4 c. flour	<u>FILLING:</u>
1 tsp. baking powder	1 c. powdered sugar
2 tsp. cinnamon	8 oz. cream cheese, softened
1 tsp. ginger	4 Tbsp. butter, softened
1/2 tsp. nutmeg	1/2 tsp. vanilla

Beat eggs 5 minutes at high speed. Mix together pumpkin, sugar and lemon juice; add gradually to eggs. Sift together flour, baking powder, cinnamon, ginger, nutmeg, and salt; fold into wet mixture. Pour batter into greased jelly roll pan (15x10x1). Sprinkle nuts over top. Bake at 375° for 15 minutes, or until barely done. Turn cake out onto dish towel generously sprinkled with powdered sugar. Roll lengthwise until completely cooled. Mix all filling ingredients together and beat until fluffy. Gently unroll cake and spread filling to edges. Roll cake back up and wrap in plastic. wrap, then foil. Freeze. Defrost thoroughly and sprinkle with powdered sugar before serving. Make 3–5 days ahead.

SILVER WHITE CAKE

Sherrie Apperson

2 c. flour	4 egg whites
1 1/2 c. sugar	1 c. milk
4 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1/2 tsp. almond <u>or</u> lemon extract (opt.)
1/2 c. shortening	

Sift together flour, sugar, baking powder, and salt. Mix in shortening, egg whites, and 1/2 of milk. Beat for 2 minutes. Add rest of milk and vanilla (and optional extracts). Beat 2 more minutes. Divide into two 8 inch cake pans or one 9 x 13 inch pan which has been greased and floured. Bake at 350° for 30–35 minutes or until done. Cool and frost.

FROSTING FOR SILVER WHITE CAKE:

1 c. shortening	2 tsp. vanilla
1 stick butter	3-4 c. powdered sugar
4 tsp. milk	

Whip shortening, butter, milk and vanilla until creamed. Add enough powdered sugar to spread smoothly.

FRESH STRAWBERRY CAKE: Make the following adjustments to the “Silver White Cake” recipe: substitute 1 (3 oz.) pkg strawberry jello for 1/4 c. sugar, use almond, not lemon extract, and add 1–2 c. sliced fresh strawberries. Bake in the 9 x 13 inch pan. Frost with whipped cream and garnish with sliced strawberries.

FRESH PEACH CAKE: Follow directions for Fresh Strawberry Cake, but substitute peach jello and diced fresh peaches.

SOUR CREAM BUNDT CAKE

Alysia Thiriot

1 box yellow butter cake mix	1 small pkg. vanilla instant pudding
4 eggs	2 tsp. almond flavoring
3/4 c. oil	3 Tbsp. sugar
1 (8 oz.) carton sour cream	1 Tbsp. cinnamon

Mix all of the ingredients together except sugar and cinnamon, and beat 3–4 minutes. Grease bundt pan very well. Sprinkle pan with cinnamon sugar. Bake cake at 350° for 50–55 minutes. Let cool for 10 minutes. Turn cake out on a plate. Sprinkle cake with more cinnamon sugar and put the pan back over the cake to let it steam a bit.

SOUR CREAM BUNDT CAKE

Sharon Rich*

Bake white cake (use orange juice concentrate in place of 1/2 cup liquid)
whipping cream
powdered sugar
vanilla
fresh strawberries sweetened with sugar
bananas

Cut each layer in two horizontally. Frost each layer w/ Whipped Cream w/ vanilla and sugar. Place sliced sweetened strawberries & sliced bananas on each layer and pour sweetened strawberries with juice over top.

PUDDING FILLED CAKE:

1 small pkg. vanilla or white chocolate pudding, prepared
white chocolate bar for shaving

Bake and cut cake as directed above. Scoop vanilla pudding on each layer and sliver white chocolate on each layer. Place one layer on another. Frost around cake with whipping cream. Sliver more white chocolate on top and sides.

SUMMER CAKE

Sherrie Apperson

fresh fruit of the season
sugar

angel food cake
whipped cream or cool whip

Use strawberries (sliced), raspberries, blackberries, or boysenberries (whole), peaches (sliced or diced), or any combination of colorful fruits that sounds good to you (my favorite combination is 3/4 peaches & 1/4 raspberries). Gently stir enough sugar (not too much) into fruit to sweeten to taste; cover and let set in the refrigerator, stirring occasionally, until it becomes juicy and syrupy. Serve over a slice of angel food cake topped with whipped cream. For a beautiful presentation, frost a whole angel food cake with cool whip (not whipped cream) and drizzle fruit and syrup over the top (slice cake with a serrated knife in up to 16 slices before frosting to make it easier to serve – then top with an extra spoonful of fruit & syrup).

WALNUT PEAR SOUR CREAM CAKE

Sharon Rich

1 c. broken walnuts	3/4 tsp. baking powder
1/3 c. packed brown sugar	1/2 tsp. baking soda
1 tsp. ground cinnamon	1/4 tsp. salt
1/4 c. butter	1/2 c. butter, softened
1/3 c. all-purpose flour	1 c. granulated sugar
2 medium pears, peeled, cored, and sliced (about 2 cups)	1 tsp. vanilla
2 tsp. lemon juice	2 eggs
1 + 3/4 c. all-purpose flour	1 (8oz.) carton sour cream
	1/2 c. broken walnuts (opt.)

Preheat oven to 350° F. Grease a 9-inch springform pan or 9x9x2-inch baking pan. Combine the 1 cup nuts, brown sugar, and cinnamon. For topping, cut the 1/4 cup butter into 1/3 cup flour to make coarse crumbs. Stir in 3/4 cup of the nut mixture. Set nut mixture and topping aside. Toss pears with lemon juice; set aside. In a medium bowl combine the 1-3/4 cups flour, baking powder, soda, and salt; set aside. In a large bowl beat 1/2 cup butter with electric mixer 30 seconds. Beat in granulated sugar and vanilla. Add eggs, one at a time, beating well after each. Add flour mixture and sour cream alternately to batter. Beat on low speed after each addition until combined. Spread two-thirds batter into the prepared pan. Sprinkle with reserved nut mixture. Layer pears over top. Gently spread remaining batter over pears. Sprinkle with reserved topping. Bake 10 minutes. For a chunky top, sprinkle with 1/2 cup more nuts. Bake 45 to 50 minutes more or until a wooden toothpick inserted in the center comes out clean. Cool in pan on a rack 10 minutes. Remove side of springform pan, if using. Cool at least 1 hour. Serve warm with whipped cream, if desired.

MILK IN BAKED GOODS

Milk is commonly called for in baked goods and batters to moisten and tenderize them. Unless otherwise noted, use regular milk, not low-fat or fat-free milks. Although the percentages may seem small, substituting lower-fat milks produces drier and tougher cakes and pastries.