

Cakes have appeal

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lattees and rosettes fashioned from frosting.

Right now Stevanovich is taking orders for spring weddings. He keeps a photo album of cake styles which customers may use for ideas.

Stevanovich charges \$1 per serving for wedding cakes. The price includes delivery. Cheesecake wedding cakes also are available at \$2 per serving.

A black-and-white color scheme is popular, according to Stevanovich. It is a very dramatic look, featuring white frosting accented with black. The effect is created with black food coloring.

The shop sells around 15 wedding cakes per week. The numbers jump to 25 cakes per week during the peak periods of late spring and summer.

One of the shop's most ambitious orders occurred last year, with a huge wedding cake which served 750 people. The cake's several layers were connected by miniature "stairs," topped with bride-and-groom doll figures.

Stevanovich is proud when he can provide special touches. On the wall in his shop is a letter from a bride, thanking him for doll figures wear-

ing military regalia.

FOR SOME PEOPLE, nothing beats a slice of rich, feathery cheesecake. Susan Rosiek of Plymouth Township sings the praises of the cheesecake recipe of her mother, Wanda Rosiek of Dearborn Heights.

"It's a hot seller," said Rosiek, assistant managing editor for the Wayne County editions of the Observer & Eccentric Newspapers. Cheesecake is a frothy combination of eggs, cream cheese and sour cream, usually prepared with a graham cracker crust. Apparently, the popularity of cheesecake began in New York City.

Wanda Rosiek has been making cheesecake for more than 30 years. Her recipe came from a neighbor. She bakes the cheesecake in a rectangular glass baking dish. When the cheesecake is thoroughly chilled it is cut into tiny pieces.

Sometimes fruit — strawberries or blueberries — is served on the side.

"It's really rich," said Susan Rosiek, a graduate of Ladywood High School in Livonia. "You don't need a large piece to be satisfied."

Rosiek has adapted her mother's recipe. Sometimes she drizzles melt-

ed chocolate over the cake for a marbled effect. She also varies the traditional graham cracker crust by adding cinnamon, chopped nuts or crushed chocolate wafers.

"You get better by doing it over and over again," Rosiek said.

BUT STEVANOVICH caters to people who would rather let someone else do the baking. He sold around 1,500 cheesecakes during the recent holiday season.

The most popular flavor is plain, Stevanovich said. Among the other available flavors are lemon, apple, chocolate, pumpkin, marble and black forest, which features a topping of cherries and whipped cream.

A variety of sizes, ranging from seven inches to 10 inches, are sold. Prices range from \$5 to \$10 per cake, depending on flavor and size. Fruit toppings are available, as are decorated cheesecakes.

Cheesecakes must be kept refrigerated. They can be frozen. Wrap tightly.

Thomas Wedding Cakes is at 27811 Five Mile Road, west of Inkster Road, Livonia, phone 427-2050. Hours are 9 a.m. to 6 p.m. Monday-Saturday.

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Double Coupons up to 35¢ - Details In Store

2 outstanding chefs share their classic-dish recipes

See related story, Page 1B.

As an added bonus, authors of "The Well-Tooled Kitchen" have included a selection of recipes from some of the country's best known chefs, such as Wolfgang Puck, Marcela Hazan and Paula Wolfert.

Here are two classic dishes from two of New York's best, Andre Soltner, chef-proprietor of Lutèce restaurant, and Sandro Fioriti, executive chef of Sandro's.

TARTE L'ORANGE
(Andre Soltner, Lutèce, New York)

Makes one 9-inch tart

PASTRY
1 cup flour
3 tablespoons granulated sugar
Pinch salt
6 tablespoons cold, unsalted butter, cubed
1 large egg yolk
1 to 2 tablespoons cold water
Egg wash
1 large egg yolk combined with 2 tablespoons cold water.

Combine the flour, sugar and salt in a large bowl and stir to mix. Make

a well in the center, add the butter and work it in until it is the consistency of coarse cornmeal.

Combine the egg yolk and water, stir to mix, then add to the pastry and mix well.

Shape into a ball, then roll and fit it into a 9-inch-round tart form. Trim, prick the bottom of the pastry shell with a fork and freeze 30 minutes.

Preheat oven to 400 degrees. Line the form with aluminum foil, weight

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