

# Try these recipes for bridal shower

AP — If you're planning a bridal shower, the following recipes may be of interest:

## WHITE CHOCOLATE CAKE WITH MARZIPAN RIBBON AND ROSETTES

For the ribbon and rosettes:  
4 ounces almond paste  
1 egg white  
About 2½ cups confectioners' sugar  
Pink and green food coloring

For the cake:  
4 ounces white chocolate  
½ cup hot water  
1 cup (2 sticks) butter, softened  
¾ cup sugar  
4 eggs, separated  
1 teaspoon vanilla extract  
2½ cups sifted cake flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 cup buttermilk  
¾ cup flaked coconut  
¼ cup chopped pecans

For the frosting:  
4 ounces white chocolate, chopped  
2½ tablespoons flour  
1 cup milk  
1 cup (2 sticks) butter, softened  
1 cup confectioners' sugar  
1 teaspoon vanilla extract

For the roses: Crumble almond paste into bowl; mix in egg white and 1 cup of the sugar until mixture is smooth. Knead in remaining sugar to make a firm but pliable mixture. Remove about ¼ of the mixture; tint pale green. Use for leaves. Tint remaining marzipan pink. Wrap in a plastic bag; refrigerate overnight. (Marzipan can be made two weeks in advance and kept refrigerated in an airtight container.) Preheat oven to 350 degrees F.

For the cake: In small saucepan, melt chocolate in hot water over low heat. Cool; set aside.

Cream butter and sugar until light and fluffy. Add egg yolks one at a time, beating well after each addition. Beat in cooled chocolate and vanilla. Combine flour, salt and baking soda. Add alternately to mixture with buttermilk.

Beat egg whites until stiff. Gently fold into batter along with coconut and pecans. Pour into buttered and floured 10-inch round cake pan or springform pan. Bake in preheated 350-degree F oven for 45 to 50 minutes or until wooden pick inserted in center comes out clean. Do not overbake. Remove from oven. Cool in pan 5 minutes. Remove from pan; cool completely on wire rack.

For the frosting: Combine white chocolate and flour in medium saucepan. Stir in milk. Cook over medium heat, stirring constantly until thickened. Cool.

In separate bowl, cream butter, sugar and vanilla. Beat in cooled chocolate mixture until smooth. Frost cake.

To decorate cake, make ribbons by rolling pink marzipan into a log shape. Roll between two sheets of waxed paper until

about ¼-inch thick. Cut two strips of marzipan. Lay marzipan over cake crisscrossed in center to resemble a package design. Trim off excess at bottom of cake. Use remaining marzipan to make roses.

For roses, pinch off ¼-inch piece of marzipan. Shape into a cone about ¼-inch high. Pinch a ¼-inch piece; place between two pieces of waxed paper. Press into an oval about ¼-inch thick. Press strip around cone to form first layer of petals. Repeat procedure, adding layers of petals. Place marzipan roses in center of cake.

For leaves, roll marzipan between two sheets of waxed paper to thickness of ¼-inch. Cut into leaf shapes. With back of small paring knife, make veins in leaves. Add leaves around roses. Makes 12 to 14 servings.

## BRIOCHE

1 package active dry yeast  
¼ cup warm water (105.5 degrees F to 100.5 degrees F)  
2 tablespoons sugar  
1 teaspoon salt  
1 cup (2 sticks) very soft butter  
5 eggs  
3½ cups sifted all-purpose flour  
1 egg yolk  
1 tablespoon milk

In small mixing bowl, dissolve yeast in warm water.

In large bowl, combine sugar, salt, but-

ter, eggs and 2 cups of the flour. Add dissolved yeast. Beat 3 to 4 minutes on medium speed of mixer, scraping sides of bowl occasionally with a rubber scraper. Add remaining flour. Beat until smooth. Cover bowl; let rise in warm place until double in bulk, about 2 hours. Beat dough down with a rubber spatula. Refrigerate, covered, overnight.

Butter a 5- to 6-cup fluted mold. Roll ¼ of the dough into a ball on a lightly floured surface. Place in mold. Make a small conical hole 2 inches deep and 2 inches wide in center of ball. Form remaining dough into a pear-shaped ball. This is the top of the brioche. Insert, pointed end down, into the hole. Cover; let rise until dough has risen to top edge of mold, about 2 hours. Preheat oven to 400 degrees F.

In separate bowl, combine egg yolk and milk. Carefully brush top of dough only, being careful not to let any run under the top of brioche. Bake in preheated 400-degree F oven for 20 minutes. Cover top with aluminum foil. Bake 25 to 30 minutes more, or until cake tester inserted in center comes out clean.

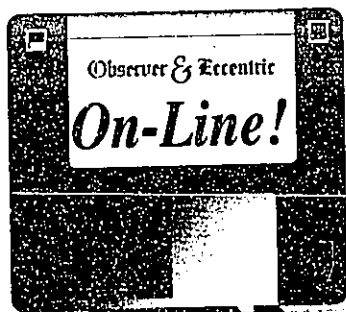
Let cool in mold 10 minutes. Loosen edges with spatula; unmold. Serve warm. Makes 1 large brioche.

Recipes from: American Dairy Association

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