

cooking calendar

● **Church cookbook** "Our Third Collection" is off the presses and available to the public. This cookbook recently was published by the First Presbyterian Church Presbyterians Women's Association in Birmingham.

The first two collections of the book were in 1926 and 1952. Taste section columnist Lois Thieleke, certified home economist, Michigan State University, cooperative extension service, Oakland County, was the cookbook's nutritionist and wrote much of the special diet information given in a special section of the book. All of the book is handwritten by members of the church in several styles of calligraphy and handwriting. The cookbook is \$12.95, including postage and handling, and may be ordered from Michigan Women's Association, First Presbyterian

Church 1669 W. Maple Road, Birmingham 48009. All proceeds from the book will be used to help feed the hungry in Haiti, as well as Detroit and other local areas.

● **Kitchen Glamor** Winter/spring cooking classes are being offered by Kitchen Glamor shops of Redford, West Bloomfield and Rochester. The February schedule includes Special Quick Rise Breads, Chicken Dishes, Quick Meals in Minutes, and Italian One-Dish Meals. Fee is \$3 for each of the demonstration-type classes. No advance registration is necessary. A variety of classes will be offered through May.

Another class series is "Great Michigan Chefs," which began Sunday with Pete Peterson. Other chefs

in the series, which runs through April, are Grant Brown, Milos Chelka, Brian Poley, Elvin Greenwald and Jeff Murray, Ed Janos and Tim Winterfield. Each class, to be held at the West Bloomfield location, is \$40. Each class is limited to 25 students.

Private pre-registration classes also are available in a series called "Cooking with Class." Classes range from Beginner Cake Decorating to Spring Celebration Buffets. Fees range from \$25-\$35.

In addition, there is a series of classes featuring celebrity chefs. These include Nicholas Malgieri, New York pastry chef and author of "Nicholas Malgieri Perfect Pastry," and Lorenza DeMedici, author of "Italy: The Beautiful Cookbook." Malgieri's classes are \$70 each, or \$220 for the three-part series;

DeMedici's classes are \$90 each, or \$115 for the two-part series. For enrollment information call 537-1300.

● **Food, nutrition** Expo '90, Great Scott's sixth annual food and nutrition expo, will be held from 11 a.m. to 6 p.m. Saturday and 11 a.m. to 4 p.m. Sunday at Fairlane Manor, across from the Fairlane Shopping Mall, in Dearborn. Exercise and dance demonstrations, food demonstrations and contests will be part of the event. Ken Bloch, Great Scott's executive chef, will give a cooking demonstration at 1 p.m. Saturday and 12:30 p.m. Sunday. Miss America Debby Turner and TV soap opera stars will make personal appearances.

clarification

The recipe for White Chocolate Cake that ran in Taste on Monday, Jan. 15, was incomplete. Following is a portion of the recipe description.

Butter Cream: Melt chocolate with cream in top of double boiler over simmering water, stirring until smooth. Set aside until cool. Beat butter in medium-size bowl with electric mixer on high speed until light and fluffy, about 2 minutes. Beat in egg yolks, one at a time, mixing until well blended. Mix in cooled chocolate and creme de cacao on low speed. Refrigerate butter cream for 20-30 minutes or until firm enough to frost and pipe.

To assemble cake, cut each cake in half horizontally, making 4 layers. Place 1 cake layer top-side down on plate. Brush top generously with syrup and spread with 1/2-cup butter cream. Place third layer top-side down and brush with syrup (you won't use it all) and spread with 1/2-cup butter cream. Top with last layer cut-side down. Frost top and sides with half remaining butter cream. Place remaining butter cream in pastry bag fitted with 1/2 inch rosette or star tip and pipe a border of rosettes around top of cake. Refrigerate at least 30 minutes for frosting to set. (Frosted cake may be covered with plastic wrap and refrigerated up to 2 days.)

At this point, cake may be served as it is, or wrapped with a dark chocolate band and topped with layers of dark chocolate leaves.

Chocolate Dough (for band)
6 ounces semisweet chocolate chips or 6 squares semisweet chocolate, chopped

1 cup light corn syrup

In top of double boiler over simmering water, melt chocolate and syrup, stirring with rubber spatula until mixture is smooth. Pour into a small bowl and cool to room temperature. Cover with plastic wrap directly on dough. Let stand in a cool place for 4-6 hours, or until mixture forms a soft, shiny, pliable dough. With hands, place dough on a sheet of waxed paper. It should be soft. If too firm, put in a warm place to soften. Shape into a flat disc. Roll dough 1/4-inch thick between 2 sheets of waxed paper. Measure height and circumference of your cake. Make 2 bands each the height of the cake and 1/2 the circumference. Remove top sheet of paper by carefully pulling back on the paper. If dough is too sticky to pull off the paper, let it stand until it becomes firm. Turn dough over and pull off second sheet of paper.

Chocolate Leaves Heavy veined leaves make the best chocolate ones, such as lemon leaves or camellia leaves. Spread melted chocolate on underside of clean leaf. Refrigerate until firm. Gently pull back on leaf, separating it from the chocolate. Touching the chocolate as little as possible. Refrigerate chocolate leaves until ready to use. Let decorated cake stand at room temperature for 30 minutes for frosting to soften. Gently place chocolate band around sides of cake. Decorate top with overlapping rows of chocolate leaves, beginning on the outside border and working toward the center. The cake may be refrigerated for up to 8 hours. (Recipe courtesy of Anna Stebbins of Savory Fare in Plymouth)

Chip cookies have flavor of brownies

This recipe for Chocolate Chip Brownie Cookies is from the article "Chip Cookies Just for Fun" in the January issue of Bon Appetit magazine.

CHOCOLATE CHIP BROWNIE COOKIES

The intense flavor of brownies translated into a truly irresistible

cookie. Makes about 14.

5 ounces unsweetened chocolate, broken into pieces
1 1/2 cups sugar
1/2 cup (1 stick) unsalted butter, cut into 4 pieces, room temperature
2 large eggs
1 tablespoon instant coffee granules
1 tablespoon vanilla extract
1 cup all-purpose flour
2 cups semisweet chocolate chips
1/2 teaspoon salt

Preheat oven to 350 degrees. Lightly grease two cookie sheets. Steel Knife: Process unsweetened

chocolate and sugar until chocolate is as fine as sugar, about two minutes. Add butter, eggs, coffee and vanilla and blend until fluffy, stopping once to scrape down sides of bowl, about 1 minute. Add flour, chocolate chips and salt and mix until just combined using two or three on/off turns; do not overprocess.

Mound dough by 1 1/2 cupfuls onto prepared sheets, spacing 2 inches apart. Bake until dry in appearance and centers are still slightly soft to touch, about 15 minutes. Cool on cookie sheets 5 minutes. Transfer to rack and cool completely. Store in airtight container. (Can be prepared ahead. Store 4 days or freeze 3 weeks.)

Pear dessert easy as 1-2-3

AP — This dessert is easy as 1-2-3:
1 — Drizzle peeled pear halves with orange juice.
2 — Sprinkle with crunchy gingersnap topping.
3 — Bake. Choose any of the pear varieties now available on produce counters.

GINGER-PEAR DESSERT
4 medium pears, peeled, halved and cored
1/2 cup orange juice
1/2 cup finely crushed gingersnaps (about 8 cookies)
2 tablespoons sugar
2 tablespoons chopped walnuts
2 tablespoons margarine or butter, melted
Light cream or ice cream (optional)

Place pear halves, cut side up, in a 12-by-7 1/2-by-2-inch baking dish. Drizzle orange juice over pears. In a small bowl combine gingersnaps, sugar, walnuts and margarine or

butter, sprinkle over pears. Bake in a 350-degree F oven for 20 to 25 minutes or until fruit is tender. Serve with light cream. Makes 8 servings.

Nutrition information per serving: 122 cal., 1 g protein, 0.5 g fat, 3 mg chol., 71 mg sodium, 30

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