



Potts & Pan's

A Collection of SAI Recipes



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CHOCOLATE VELVET

Mary I. Arlin *Chairman, SAI Philanthropies, Inc.*

Melt in double boiler

6 Tbsp. butter

Add:

1-1/2 lb. German semi-sweet chocolate, broken in small pieces

Heat until everything is well melted and mixed.

Separately, in electric mixer, mix until smooth:

3 egg yolks

1 Tbsp. instant coffee

3 oz. Kirsch

3 oz. Rum

3 oz. Creme de Cacao

Stir into mixture of hot melted chocolate and butter.

Separately, combine:

3 egg whites

pinch of salt

Beat until soft peaks are formed

Add a tablespoon at a time, beating well after each addition:

1/4 cup confectioners sugar

Continue beating 5 more minutes, or until very stiff.

Fold into butter and chocolate mixture:

2 cups heavy cream, whipped, then

egg whites

Put the mixture in wine glasses or in dessert forms.

The portion should not be too big as this dessert is very rich. Refrigerate for several hours.

This can be used as a filling between slices of sponge cake.

Use a 1/4 cup measure to spoon batter into muffin pans to ensure uniformity of size. If uniformity is unimportant, pour from a plastic pitcher or juice container.

A CONCERT OF CUISINE

Compiled by East Texas Alumnae Chapter with Contributions from Alumnae throughout the United States

NEW YORK STYLE CHEESECAKE

Connie Szabo Schmucker Indianapolis IN Alumnae

Preheat oven to 300°.

Set aside 1 cup mix from:

1 pkg. yellow cake mix

Combine:

remaining cake mix

1 egg

2 Tbsp. oil

Press into the bottom of a 13x9x2" pan, or a large spring form pan.

With electric mixer, blend:

2 8 oz. pkg. cream cheese

1/2 cup sugar

Add and beat for 1 minute at medium speed:

3 eggs

reserved cake mix

At a low speed, gradually add:

1 and 1/2 cups milk

3 Tbsp. lemon juice

1 tsp. vanilla

Pour into crust. Bake for 45 to 55 minutes (longer for spring form pan) or until the center is cooked. Cool and store in the refrigerator.

Top With:

1 can fruit filling, optional

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CHOCOLATE CREAM PUFF

Mary Ann Sadilek Oak Park IL Alumnae

12 servings

Combine in saucepan:

1/2 cup oleo or butter

1 cup water, boiling

Cook to boiling, lower heat.

Combine:

1 cup all-purpose flour

1/4 cup cocoa

Add all at once. Stir rapidly. Cool and stir until mixture leaves sides of pan and gathers around spoon in smooth compact mass. Off heat, add one at a time, beating well after each addition:

4 eggs

Beat until satiny and dough breaks off when spoon is raised. Drop by spoonfuls on ungreased baking sheet. Makes 12 mounds. Bake at 425° for 30 minutes or until puffed and dry. Cool on rack. When cool, split, scoop out and fill.

For filling, whip:

1 cup heavy cream

2 tsp. instant coffee

2 Tbsp. sugar

Replace top. Can freeze at this point. Wrap after frozen. Remove from freezer a while before serving.

For sauce, combine and cook to boiling:

1 cup light brown sugar

1 Tbsp. instant coffee powder

1/4 cup heavy cream

2 Tbsp. light com syrup

2 Tbsp. butter

Stir until sugar dissolves. Cook and stir 3 to 4 minutes until thickened. Add:

1 tsp. vanilla

Serve warm.

For a pretty garnish, you may use:

lemon leaf, oiled

colorful mint or lace doily

A CONCERT OF CUISINE

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BUTTER PECAN COOKIES

Martha Ann Lohmeyer

1 cup butter, softened
1/2 cup brown sugar, packed
1 egg
2 cup all purpose flour
pecan halves (about 4 dozen)

With electric mixer, cream butter and sugar; blend in egg. Stir together flour and salt; slowly fold into creamed mixture. Chill dough for 1 hr. Form into 1" balls; place 2 inches apart on ungreased cookie sheet. Flatten in one direction with fork tines; top (across tine marks) with a pecan half pressed slightly into dough. Makes about 4 doz. cookies.

GLUTEN FREE COOKIES

Catherine Rands

Combine

1/2 cup Earth Balance margarine,
1/2 cup Spectrum organic shortening,
1 cup honey
3/4 cup brown sugar (organic).

Add, alternating dry and wet:

3 cup buckwheat flour
2 eggs
1/2 tsp. baking soda
2 tsp. vanilla

Stir in

1/2 cup walnuts or pecans
1/2 cup cacao nibs

Drop onto ungreased cookie sheets with two spoons. Press down gently or leave round.
Bake at 375° for 11 min., rotating sheets halfway through if necessary.

RECIPES OF NOTES

Denver Alumnae Chapter

CHOCOLATE SPICE COOKIES

Emily Kintigh

1 lb. whole almonds
2 and 3/4 cup cup sugar
3 tsp. cinnamon
12 oz. bittersweet chocolate, chopped
1 tsp. ground cloves
4 large egg whites

Heat oven to 350°. Line 2 baking sheets with parchment and set aside. Pulse almonds and sugar in food processor until mixture is fine and sandy. Add chocolate and pulse until fine. Add and pulse spices. Add egg whites and pulse until a stiff dough forms. Sprinkle a clean work surface with sugar and roll dough out to ¼" thickness. Score the surface of the dough with a fork, making parallel lines. Cut with cookie cutter and bake on parchment lined sheets till firm to the touch, about 10 min.

Note: this may be too much to put into the food processor all at once. Ingredients may need to be split into 2 batches.

RECIPES OF NOTES

Denver Alumnae Chapter

NANAIMO BARS

Canadian favorite from Nanaimo, B.C.

Kristin Rousom

Bottom Layer:

1/2 cup unsalted butter
1/4 cup sugar
5 Tbsp. cocoa
1 egg, beaten
1 and 1/4 c up graham cracker crumbs
1/2 cup finely chopped almonds or pecans
1 cup shredded coconut

Melt butter with sugar and cocoa in double boiler. Add egg; stir to cook and thicken. Remove from heat. Stir in remaining ingredients. Press firmly into an ungreased 8" square pan; cool; prepare second layer.

Second Layer:

1/2 cup unsalted butter
2 tbs. + 2 tsp. cream
2 Tbsp. vanilla custard or pudding powder
2 cups confectioners sugar

Cream all together well. Spread over bottom layer. Prepare top layer.

Top Layer:

4 sq. (4 oz.) semisweet chocolate (or 4 oz. semisweet chocolate chips)
2 Tbsp. unsalted butter

Melt chocolate and butter over low heat; cool. Once cool, but still liquid, pour evenly over second layer and chill in refrigerator for at least 30 min.

Cut into 1" squares and serve cool. Makes about 64 1" squares.

RECIPES OF NOTES

Denver Alumnae Chapter

TAILGATERS
Martha Ann Lohmeyer

Preheat oven to 350°.

Cream until fluffy:

1/2 cup butter

1/2 cup brown sugar

Add, blend until pebbly.

1 c. flour

1/2 cup chopped nuts

Set aside 1 cup of crumbly mixture. Press remainder into 8" pan and bake 12-15 min.

1/4 cup granulated sugar

8oz. cream cheese, softened

Beat together till smooth. Add and beat:

1 egg

2 Tbsp. milk

1 Tbsp. lemon juice

1/2 tsp. vanilla

Pour over baked crust; sprinkle with reserved crumbs. Bake another 25-30 minutes. Cool. Cut into 16 bars. Must be stored in refrigerator. Makes 16 bars or 8 servings.

BUBBLE BREAD

Peggy Jeffries

Mix:

1 cup milk (scalded)
1/2 cup shortening or oil
1/2 cup sugar
1 tsp. salt

Let cool to luke warm.

Add:

2 packages of yeast
2 beaten eggs
4 and 1/2 cups of flour.

Knead on floured board until smooth. Place in greased bowl and cover with damp cloth. Let rise until double in bulk. Punch down and let rise 10 minutes.

Melt in small pan:

1 stick of butter

(Topping)

Mix in a bowl:

1 cup sugar
1 Tbsp. cinnamon
(if desired) 1/2 cup nuts and 1/2 cup raisins

Make dough into small balls (size of walnuts). Roll each one in butter then in sugar mixture. Put in tube pan, let rise. Bake at 350 deg. for 45 minutes.

CHOCOLATE CHIP BROWNIES

Sonya Gregory

Combine and sift:

2 cups flour

1/2 tsp. salt

1/4 tsp. baking soda

1 tsp. baking powder

In another bowl, combine:

2/3 cup melted butter

2 cups brown sugar

Add to dry ingredients, then add:

1 cup milk

2 eggs

2 tsp. vanilla

Mix well. Spread into greased cookie sheet.

Sprinkle onto batter:

1 large pkg. chocolate chips

Bake at 350 degrees for 20 to 25 minutes.

FANTASY FREEZE PIE

Robin Yates

Combine with electric mixer until well blended.

1 8 oz. pkg. Philadelphia Cream Cheese, softened

1 7 oz. jar Kraft Marshmallow Creme

Add and mix:

1 cup lime, orange, or raspberry sherbet, softened

Fold in:

2 cups thawed La Creme Whipped Topping

1/2 cup slivered almonds, toasted, chopped

Pour onto:

1 PET-RITZ "Deep-Dish" Pie Crust Shell 1, baked

Freeze until firm.

RECIPES OF NOTES

Denver Alumnae Chapter

FRESH APPLE CAKE

Kim McKinley

Mix:

1 and 1/2 cup oil
2 cups sugar
2 eggs
1 and 1/2 tsp. baking soda
1 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. cinnamon

Add one cup at a time:

3 cups flour

Add:

3 cups diced raw apples
1 cup nuts

Batter will be thicker than usual cake batter. Bake at 325 degrees for 1 hour and 15 minutes.

RECIPES OF NOTES

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FRUIT NUT CRISP
Elena Santangelo

This is a great recipe for summer when berries are always on sale (and ESPECIALLY GREAT for this summer in particular when we want to be cooking our produce!) You can combine blueberries with either peaches or apples, or use 2 cups of your favorite pie fruit or combination, adjusting sugar for tarter fruits.

Preheat oven to 350 F.

Mix:

2 cups of fruit, pared/pitted and diced
Cornstarch if needed (for juicer fruit like peaches)

Grease an 8 or 9 inch casserole dish or Pyrex pie plate. Arrange fruit evenly in bottom of dish.

Mix in another bowl:

2 Tbsp walnuts or pecans, chopped or ground
1/4 cup brown sugar
3/8 cup regular flour (for gluten-free, use 3/8 cup gluten-free flour)

Add:

2 Tbsp melted butter or margarine or oil (canola oil is best)
(optional) 1/4 tsp cinnamon (good if you're using apples)

Spoon over fruit.

Bake for about 35 minutes, until the fruit is bubbling and the topping clumps. Topping will get crisper as it cools.

Makes about 6 medium servings. Wonderful served warm with ice cream!

THE CHOCOLATE FONDUE RECIPE

Serves: 10

One hour before fondue is to be served, put into a crock pot:

1 stick of butter

1 carton of heavy cream

1 and 1/2 cups of sugar

6 oz. unsweetened chocolate

Set on HIGH. Let ingredients melt until smooth, stirring frequently. Recipe may be doubled or tripled as needed.

Use sliced fruit (apples, kiwis, bananas), Angel food cake, vanilla wafers, and marshmallows to dip in the fondue. Enjoy!!! :)

SHORTBREAD
Ruth Sieber Johnson

Stir together:

3/4 cup almond flour, finely ground
1/4 cup ground pecans
1 Tbsp Lakanto Monkfruit sweetener
2 Tbsps melted butter or coconut oil

Place parchment paper in a bread pan and add all. Pat down into the pan. Freeze 12-15 minutes.

Caramel layer:

3/4 cup unsweetened almond milk or heavy cream
1/3 cup golden monkfruit sweeter
1/4 cup coconut oil

Simmer until caramel thickens. Pour mixture onto shortbread layer. Freeze 15-20 minutes.

Chocolate layer:

1/4 cup coconut oil, melted
1/4 cup cocoa powder
2 Tbsps monkfruit sweetener

Mix together and pour onto the caramel layer.

Freeze 15-20 minutes. Store, covered in refrigerator. 12 servings, 125 calories each.