

Vanilla Bean Cake with White Chocolate Ganache



(photo by Taste of Home)

TOTAL TIME: Prep: 1-1/2 hours
BAKE: 35 min. + cooling
MAKES: 16 servings

Ingredients

- 6 eggs
- 1 cup unsalted butter, softened
- 1-3/4 cups sugar, divided
- 2 teaspoons vanilla extract
- 1 vanilla bean
- 3 cups cake flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup whole milk

WHITE CHOCOLATE GANACHE:

- 12 ounces white baking chocolate, finely chopped
- 1/2 cup heavy whipping cream

SWISS BUTTERCREAM:

- 1 cup sugar
- 1/2 teaspoon cream of tartar
- 4 egg whites
- 1 cup unsalted butter, softened
- 7 tablespoons shortening
- 1 teaspoon vanilla extract

FILLING:

- 1/3 cup apricot preserves
- 1 cup sliced fresh strawberries

GARNISH:

- Additional sliced fresh strawberries

Nutritional Facts

1 slice equals 680 calories, 41 g fat (23 g saturated fat), 156 mg cholesterol, 227 mg sodium, 72 g carbohydrate, 1 g fiber, 8 g protein.

Directions

1. Separate eggs; let eggs stand at room temperature for 30 minutes. Line two greased 9-in. round baking pans with parchment paper and grease the paper; set aside.

2. Preheat oven to 350°. In a large bowl, cream butter and 1 cup sugar until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla. Split vanilla bean and scrape seeds into creamed mixture; discard bean. Combine flour, baking powder and salt; add to the creamed mixture alternately with milk, beating well after each addition.

3. In a small bowl with clean beaters, beat egg whites on medium speed until soft peaks form.

Gradually add remaining sugar, about 2 tablespoons at a time, beating on high until stiff peaks form. Fold a fourth of egg whites into the batter, then fold in remaining whites. Transfer to prepared baking pans.

4. Bake 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely.

5. Place chocolate in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. Cool, stirring occasionally, to room temperature, about 30 minutes. Beat with an electric mixer until ganache is double in volume, about 2 minutes.

6. For buttercream, in a small bowl, combine sugar and cream of tartar. Place egg whites in a double boiler or metal bowl over simmering water; stir in the sugar mixture.

7. Constantly whisk egg mixture until mixture reaches 120-130°. (Do not overheat.) Stirring gently, keep the egg white mixture at 120-130° for 2 minutes. Immediately transfer to a mixing bowl. With a whisk attachment, beat egg white mixture on high speed for 5 minutes. Reduce speed; beat 5 minutes longer or until cool and stiff. Transfer to a large bowl.

8. In the same mixing bowl with whisk attachment, beat butter, shortening and vanilla until light and fluffy. With a spatula, stir a fourth of the egg white mixture into creamed mixture until no white streaks remain. Fold in remaining egg white mixture until combined. If frosting is not completely smooth, attach paddle beater to mixer and beat on low speed for about 1 minute.

9. Cut each cake horizontally into two layers. Place bottom layer on a serving plate; spread with half of ganache. Top with another cake layer. Spread with apricot preserves; top with sliced strawberries. Place third cake layer on top; spread with remaining ganache. Top with remaining cake layer. Spread buttercream over top and sides of cake. Top with additional sliced strawberries.

Yield: 16 servings.

Originally published as Vanilla Bean Cake with White Chocolate Ganache in Taste of Home's Holiday & Celebrations Cookbook Annual 2012, p188



(photo by Taste of Home)

Strawberry Trifle

TOTAL TIME: Prep: 20 min. + chilling
MAKES: 8-10 servings

Ingredients

- 1 cup cold milk
- 1 cup (8 ounces) sour cream
- 1 package (3.4 ounces) instant vanilla pudding mix
- 1 teaspoon grated orange peel
- 2 cups heavy whipping cream, whipped
- 8 cups cubed angel food cake
- 4 cups sliced fresh strawberries

Nutritional Facts

1 serving (1 each) equals 375 calories, 23 g fat (14 g saturated fat), 85 mg cholesterol, 445 mg sodium, 38 g carbohydrate, 2 g fiber, 5 g protein.

Directions

1. In a large bowl, beat the milk, sour cream, pudding mix and orange peel on low speed until thickened. Fold in whipped cream.

2. Place half of the cake cubes in a 3-qt. glass bowl. Arrange a third of the strawberries around sides of bowl and over cake; top with half of the pudding mixture. Repeat layers once. Top with remaining berries. Refrigerate for 2 hours before serving.

Yield: 8-10 servings.

Originally published as Strawberry Trifle in Country Woman September/October 2002, p35

Lemon Burst Tartlets

TOTAL TIME: Prep/Total Time: 20 min.
MAKES: 30 servings

Ingredients

- 1 jar (10 ounces) lemon curd
- 1 carton (8 ounces) frozen whipped topping, thawed
- 5 to 6 drops yellow food coloring, optional
- 2/3 cup raspberry cake and pastry filling
- 2 packages (1.9 ounces each) frozen miniature phyllo tart shells
- 30 fresh raspberries

Nutritional Facts

1 tartlet equals 89 calories, 3 g fat (1 g saturated fat), 7 mg cholesterol, 21 mg sodium, 14 g carbohydrate, trace fiber, trace protein. Diabetic Exchange: 1 starch.

Directions

1. In a large bowl, combine the lemon curd, whipped topping and food coloring if desired until smooth. Spoon 1 teaspoon raspberry filling into each tart shell. Pipe or spoon lemon mixture over filling.

Garnish each with a raspberry. Refrigerate leftovers. Yield: 2-1/2 dozen.

Editor's Note: This recipe was tested with Solo brand cake and pastry filling. Look for it in the baking aisle.

Originally published as Lemon Burst Tartlets in Simple & Delicious June/July 2010, p17



(photo by Taste of Home)

— Berry Patch Pie —

TOTAL TIME:
Prep: 30 min. + cooling
MAKES: 8 servings

Ingredients

- Pastry for single-crust pie (9 inches)
- 3/4 cup sugar
- 1/4 cup cornstarch
- 2 cups halved fresh strawberries
- 1-1/2 cups fresh raspberries
- 1 cup fresh blackberries
- 1 cup fresh blueberries
- 1 tablespoon lemon juice

Nutritional Facts

1 piece equals 250 calories, 7 g fat (3 g saturated fat), 5 mg cholesterol, 101 mg sodium, 46 g carbohydrate, 4 g fiber, 2 g protein.

Directions

1. On a lightly floured surface, unroll pastry.

Transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. Line unpricked pastry with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5-7 minutes longer or until golden brown. Cool on a wire rack.

2. Meanwhile, in a large saucepan, combine

sugar and cornstarch. Stir in berries and lemon juice. Cook, stirring occasionally, over medium heat until mixture just comes to a boil; pour into prepared crust. Cool completely on a wire rack. Yield: 8 servings.

Originally published as Berry Patch Pie in Healthy Cooking June/July 2009, p52

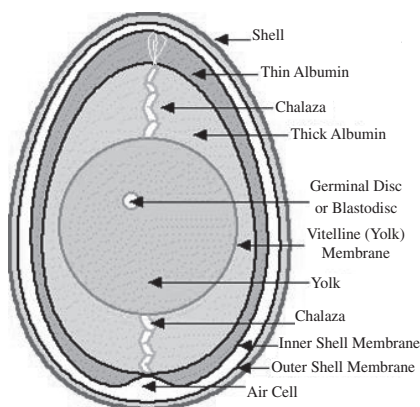


(photo by Taste of Home)

THE EGG

NATURE'S INCREDIBLE FOOD

Eggs contain all the essential protein, minerals and vitamins, except Vitamin C. But egg yolks are one of few foods that naturally contain Vitamin D. Eggs also contain choline, which is necessary for healthy cell membranes in the body. Choline stimulates brain development and function and helps preserving memory. Eggs also are good for your eyes because they contain lutein which helps prevents age-related cataracts and muscular degeneration. In fact, eggs contain more lutein than spinach and other green vegetables.



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