

Blueberry Cream Cheese Tarts

Vivian Cruise - Makes 24 tarts or one 10 inch deep dish pie

This is one of the most requested desserts that I make. You can use any berry that is in season.

24	tart shells
8 oz.	philly style cream cheese softened
1/3 cup	granulated sugar
1 tsp.	vanilla extract
10 oz.	crushed pineapple - drain juice and set aside
2 Tbsp.	corn starch + 2 Tbsp. cold water
1/3 cup.	icing sugar + reserved pineapple juice
3 cups	fresh or frozen blueberries

Bake tart shells blind until golden brown at 375°F. for 15 minutes.

Cool the pie shell or tart shells while working on the rest of the recipe

Cream softened cream cheese with crushed pineapple, vanilla and granulated sugar, fill the baked tart shells. I use a small cookie scoop to do this task.

Make a glaze by bringing the pineapple juice and icing sugar to a boil and adding the corn-starch mixed with the cold water, stirring constantly until it is thickened, just a minute or so.

Fold berries gently into glaze and spoon on top of cheese mixture in shells. Chill.

CHOCOLATE GUINNESS CAKE



During a recent trip to Ireland, I was delighted to see cakes and other desserts flavored with Guinness stout on restaurant menus. The bitter, coffee-like flavor of stout marries marvelously with dark chocolate in particular, as in this ultra-moist, slightly earthy cake. Serve a slice with Brown Sugar Whipped Cream (page 341) or plain vanilla ice cream—and a pint of Guinness—on St. Patrick's (or any other) Day.

► MAKES ONE 9-INCH CAKE, SERVING 10

CHOCOLATE GUINNESS CAKE

1¾ cups (7.4 oz/212 g) all-purpose flour

¾ cup (2.2 oz/61 g) natural (not Dutch-processed) cocoa powder

1¾ teaspoons baking powder

½ teaspoon baking soda

½ teaspoon ground cinnamon

21 tablespoons (10.5 oz/298 g) unsalted butter, softened

2¼ cups (17.2 oz/488 g) firmly packed light brown sugar

3 large eggs

1½ teaspoons vanilla extract

1½ cups (360 ml) Guinness stout (do not include foam when measuring)

1 cup (4 oz/114 g) coarsely chopped pecans

GARNISH

Confectioners' sugar for dusting

MAKE THE CAKE

1. Position a rack in the center of the oven and preheat the oven to 325°F. Grease the bottom and sides of a 9 x 3-inch round cake pan or springform pan. Dust the pan with flour.

2. Sift together the flour, cocoa powder, baking powder, baking soda, and cinnamon into a medium bowl. Whisk to combine, and set aside.

3. In the bowl of an electric mixer, using the paddle attachment, beat the butter at medium-high speed until creamy, about 1 minute. Gradually add the brown sugar and beat at high speed until very light and creamy, about 3 minutes. Reduce the speed to medium-low and add the eggs one at a time, beating well after each addition and scraping down the sides of the bowl with a rubber spatula as necessary. Beat in the vanilla extract. Reduce the speed to low and add the dry ingredients in three additions, alternating with the stout in two additions and mixing just until blended. Add the pecans and mix just until combined. Remove the bowl from the mixer stand and stir a few times with the rubber spatula to make sure the batter is evenly blended. Scrape the batter into the prepared pan and smooth the top.

4. Bake the cake for 70 to 75 minutes, until a cake tester inserted into the center comes out clean. Cool the cake in the pan on a wire rack for 20 minutes.

I HAVE FED PURELY
UPON ALE; I HAVE EAT
MY ALE, DRANK MY
ALE, AND I ALWAYS
SLEEP UPON ALE.
—FARQUHAR

5. Invert the cake onto the rack and cool completely.

6. Just before serving, dust the top of the cake lightly with confectioners' sugar.

STORE in an airtight container at room temperature for up to a week.