



Dessert Favorites

Uncle Mickey's Banana Bread

3-4 ripe bananas peeled
1 large whole egg
½ cup sugar
2 tablespoons shortening
1 teaspoon vanilla extract
1 ½ cups Bisquick
Chopped walnuts

Mash together the banana, egg, sugar, shortening and vanilla extract. Next add the Bisquick and blend until smooth. Stir in the walnuts. Pour batter into a glass loaf pan, which has been sprayed with some non-stick spray. Bake in a preheated 350-degree oven until firm and golden on top, usually about 45 minutes. You can insert a wooden skewer and when removed it should be clean.

Tiramisu

¼ cup Espresso or strong coffee
¼ cup coffee liqueur, Brandy, Orange Liqueur or a combination
3 eggs separated
8 tablespoons granulated sugar
8 ounces Mascarpone cheese
1 package ladyfingers, 36
3 ounces bittersweet chocolate, grated
cocoa powder, sweet or unsweetened depending on your personal taste

Over a double boiler, whisk the egg yolks and half the sugar until thick and light in color. Mixture will form ribbons. Remove from double boiler and whisk lightly until cooled, about 5 minutes. In a separate bowl, beat the egg whites, with the reserved 4 tablespoons sugar, to form stiff peaks. Take a large bowl and combine the egg yolk mixture with the mascarpone and gradually fold in the egg white mixture until thick and creamy.

Line a 9"X12" baking or serving dish with a layer of ladyfingers. Combine the espresso and liqueur and drizzle ½ over the layer of ladyfingers to moisten. Cover with ½ the mascarpone mixture in an even layer. Top with grated chocolate then repeat with another layer of ladyfingers, liqueur and mascarpone. Sprinkle with cocoa powder sifted through a fine sieve. Refrigerate for at least 1 hour before serving.

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Pancakee Dulce de Leche

This is a great dish from Argentina. It is fun to learn to flip crepes. We make the Dulce de Leche the quick way.

A convenient and easy tip for making Dulce de Leche the easy way is to place an unopened can of sweetened evaporated milk in a pot of water, making sure the can is always submerged. Bring the water to a boil, lower to a simmer, and allow to simmer for 2 hours. Always make sure the water covers the can. Allow to cool and open can. You will have a rich and creamy treat.

II Purpose Crêpes

- 1 cup all-purpose flour
- 3 large eggs
- 1/4 teaspoon salt
- 1 teaspoon sugar
- 1/2 cup milk
- 1/2 cup water
- 1 tablespoon brandy
- 3 tablespoons melted butter
- 4 tablespoons clarified butter, for cooking the crêpes

Place the flour in a medium bowl and whisk in the milk and water by adding small amounts at a time until the mixture is perfectly smooth. Now whisk in the eggs, salt, sugar, brandy, and melted butter. Place in a refrigerator and allow to rest for 1 hour.

Cooking the crêpes:

Heat the crêpe pan until hot, brush lightly with melted butter, pour about 1/4 cup of the batter in, depending on the size of the pan, and swirl to evenly coat the bottom of the pan. Pour off any excess batter. After about 30 seconds lift the edge of the crêpe with a spatula to see if the bottom is lightly browned. Shake the pan to loosen the crêpe and flip it over by tossing out of the pan or use a spatula. Cook the opposite side until also lightly browned. Continue making crêpes until all the batter is used. You will only need to add more butter after making several more. Stack crêpes with no fear of sticking and keep warm or place in an airtight container in the refrigerator or freeze.

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