



Torte Pan Recipes

Cherry Cordial Torte *(Festive Holiday Desserts)*

TORTE LAYERS

- Nonstick cooking spray with flour
- 1 pkg (18-21 oz or 450 g) traditional or chewy brownie mix
- 3 eggs
- ½ cup (125 mL) vegetable oil
- ¼ cup (50 mL) water

FILLING AND GARNISH

- 2 cans (21 oz or 540 mL each) cherry pie filling, divided
- 1 container (8 oz) frozen whipped topping, thawed (3 cups/750 mL)
- ½ cup (125 mL) powdered sugar
- 2 bars (1.45 oz/41 g each) dark chocolate candy, coarsely chopped
- 1 tsp (5 mL) almond extract
- ½ cup (125 mL) sliced almonds, toasted (see Cook's Tips)
- Additional powdered sugar for garnish (optional)



1. Preheat oven to 350°F (180°C). Spray **Torte Pans** with nonstick cooking spray with flour. Place 8-in. (20-cm) circles of **Parchment Paper** over centers of pans; set aside. For torte layers, in **Stainless (4-qt./4-L) Mixing Bowl**, combine brownie mix, eggs, oil and water; mix well. Divide batter between pans, spreading to edges. Bake 10-12 minutes or until centers feel firm to the touch. Remove pans from oven to **Stackable Cooling Rack**; cool in pans 5 minutes. Invert brownies onto cooling rack and cool completely.
2. Meanwhile, for filling, strain one can of the cherry filling in **Small Colander** to remove and discard glaze; place cherries into **Classic Batter Bowl**. Fold in whipped topping, sugar, chocolate and almond extract.
3. To assemble torte, transfer one brownie well-side up to **Simple Additions® Large Round Platter**. Spread filling into brownie well. Place top brownie layer well-side up over filling. Using **Slotted Spoon**, spoon second can of cherry pie filling into well of brownie, straining out about ¼ cup (50 mL) of the glaze. Spread pie filling over well, leaving a 1-in. (2.5-cm) border around edge of well. Sprinkle toasted almonds into border. Sprinkle additional powdered sugar over almonds, if desired. Refrigerate until ready to serve.

Yield: 16 servings

Cook's Tips: For best results, do not use brownie mixes containing chocolate morsels or chunks, as these will cause sticking.

Island Breeze Rum Cake *(Season's Best SS 2007)*

CAKE

- 1 package (18.75 ounces) yellow cake mix
- 1/3 cup vegetable oil
- 1/3 cup water
- 1 egg
- 1 can (8 ounces) crushed pineapple in juice, undrained
- 1/2 cup sweetened flaked coconut

SYRUP

- 1/4 cup light brown sugar
- 2 tablespoons dark rum
- 2 tablespoons water
- 1 teaspoon Cinnamon Plus® Spice Blend

FILLING AND FRUIT TOPPING

- 1 package (3.4 ounces) vanilla instant pudding and pie filling
- 1 cup milk
- 2 cups thawed, frozen whipped topping, divided
- 2 tablespoons dark rum
- 1 kiwi, peeled
- 1 large mango, peeled
- 1/4 cup toasted coconut



1. Preheat oven to 350°F. For cake, spray **Torte Pans** with nonstick cooking spray. Place 8-inch circles of **Parchment Paper** over centers of pans; set aside. In **Stainless (4-qt.) Mixing Bowl**, combine cake mix, oil, water, egg and pineapple with juice. Stir in coconut. Divide batter between pans, spreading evenly to edges. Bake 15-18 minutes or until wooden pick inserted in centers comes out clean. Remove from oven to **Stackable Cooling Rack**; cool in pans 5 minutes. Loosen cakes; invert onto cooling rack and cool 10 minutes.
2. For syrup, bring syrup ingredients to a boil in **(1.5-qt.) Saucepan** over medium-high heat, whisking until sugar dissolves; cook 1 minute or until syrup reduces to 1/4 cup. Remove from heat. For filling, whisk pudding mix and milk in **Stainless (2-qt.) Mixing Bowl** until pudding starts to thicken. Fold in 1 cup of the whipped topping and rum. For fruit topping, slice kiwi using **Egg Slicer Plus®**. Thinly slice mango using **Santoku Knife**.
3. To assemble cake, transfer one cake to **Simple Additions® Round Platter** using **Lift & Serve™**; brush 2 tablespoons of the syrup over top. Attach open star tip to **Easy Accent® Decorator**; fill with filling and pipe around edge of cake. Spread remaining filling over center of cake. Place top cake layer well-side up over filling. Arrange fruit in center of cake; brush with remaining syrup. Fill decorator with remaining 1 cup whipped topping; pipe around edge of cake and sprinkle with toasted coconut.

Yield: 16 servings

Cook's Tip: If desired, 1 tablespoon rum extract can be substituted for the dark rum in syrup and filling. For syrup, increase water to 3 tablespoons; proceed as recipe directs.

To toast coconut, place coconut in **Small Oval Baker**. Microwave on HIGH 1-2 minutes or until golden brown, stirring after each 10-second interval. Cool completely.

When picking a fresh pineapple, look for one with fresh green leaves and firm, unblemished skin. The bottom of the fruit should smell sweet.

Orange Dream Torte *(Simply Sweet Cookbook)*

CAKE

- 1 small pkg (9 oz or 250 g) yellow cake mix
- 1/2 cup (150 mL) sour cream
- 1/2 cup (150 mL) melted orange sherbet
- 1 egg

FILLING AND TOPPING

- 1 orange
- 4 oz (125 g) cream cheese, softened
- 1/2 cup (125 mL) powdered sugar
- 2 tbsp (30 mL) melted orange sherbet
- 1 container (8 oz/750 mL) frozen whipped topping, thawed, divided
- 1 can (11 oz/300 mL) mandarin orange segments in juice, drained



1. Preheat oven to 350°F (180°C). Spray one **Torte Pan** with nonstick cooking spray. Place an 8-in. (20-cm) circle of **Parchment Paper** over center of pan. In **Classic Batter Bowl**, combine cake mix, sour cream, sherbet and egg; whisk 1 minute or until smooth. Pour batter into prepared pan, spreading to edges. Bake 12-15 minutes or until center feels firm to the touch. Remove pan from oven to **Stackable Cooling Rack**; let stand 10 minutes. Invert cake onto **Cake Pedestal**; remove parchment and cool completely.
2. Meanwhile, zest orange using **Microplane® Adjustable Grater** to measure 1 tbsp (15 mL). Combine cream cheese, powdered sugar, sherbet and zest in **Stainless (2-qt./2-L) Mixing Bowl**; whisk until smooth. Reserve 3/4 cup (175 mL) of the whipped topping for garnish. Fold remaining whipped topping into cream cheese mixture.
3. Spread filling into well of cake. Refrigerate 1 hour or until ready to serve. Garnish with reserved whipped topping and mandarin orange segments just before serving.

Yield: 16 servings

Cook's Tips: The cake can be doubled using an 18.25 oz. package of cake mix. Double remaining ingredients and divide between two Torte Pans. Increase bake time to 14-16 minutes. Cool completely and wrap and freeze one cake for up to 1 month. Prepare filling and topping when you're ready to serve the second cake.

Chicken Jalapeño Cornbread Bake

- 2 packages (8.5 ounces each) cornbread mix plus ingredients for cornbread
- 1 1/2 cups chopped cooked chicken
- 1/2 cup (2 ounces) grated cheddar cheese
- 1 jalapeño pepper, seeded and chopped
- 2 tablespoons Southwestern Seasoning Mix

1. Preheat oven to 350°F. Spray one **Torte Pan** with nonstick cooking spray.
2. Combine ingredients for cornbread according to package directions in **Classic Batter Bowl**; add chicken, cheese, jalapeño pepper and seasoning mix. Mix well.
3. Pour batter into prepared pan; bake 20-22 minutes or until wooden pick inserted into center comes out clean. Remove from oven; serve warm.

Yield: 6 servings

Decadent Chocolate-Hazelnut Torte *(Season's Best FW 2010)*

Nonstick cooking spray with flour
3/4 cup (175 mL) whole blanched hazelnuts without skins, divided
1 small pkg (9 oz/250 g) devil's food cake mix
1 jar (13 oz or 400 g) chocolate hazelnut spread, divided
1/2 cup (125 mL) sour cream
1 egg
1 container (8 oz) frozen whipped topping, thawed, divided (3 cups/750 mL)



1. Preheat oven to 350°F (180°C). Spray one **Torte Pan** with nonstick cooking spray with flour. Place an 8-in. (20-cm) circle of **Parchment Paper** over center of pan. Using **Rotary Grater**, grate 1/2 cup (125 mL) of the hazelnuts into **Stainless (4-qt./4-L) Mixing Bowl**. Add cake mix, 1/3 cup (75 mL) of the hazelnut spread, sour cream and egg; mix well with **Small Mix 'N Scraper**®. Pour batter into pan; spread evenly. Bake 12–14 minutes or until wooden pick inserted in center comes out clean.
2. Remove pan from oven to **Stackable Cooling Rack**; let stand 2 minutes. Invert cake onto cooling rack; remove pan and parchment. Cool 10 minutes. Transfer cake well-side up to **Cake Pedestal**.
3. Meanwhile, for filling, combine remaining hazelnut spread and 1 1/2 cups (375 mL) of the whipped topping in **Classic Batter Bowl**; mix until smooth with **Mix 'N Scraper**®. Spread filling evenly into well of cake using **Small Spreader**. Attach open star tip to **Easy Accent**® **Decorator**; fill with remaining whipped topping. Pipe whipped topping over filling in a lattice pattern; grate remaining hazelnuts over cake.

Yield: 16 servings

Cook's Tip: If desired, 1 2/3 cups (400 mL) of devil's food cake mix from an 18.25-oz (510-g) package can be used for this recipe. For an even more intense hazelnut flavor, gently fold 1 1/2 tbsp (22 mL) hazelnut-flavored powdered coffee creamer into whipped topping before filling the decorator.

Creamy Mojito Torte *(Season's Best SS 2010)*

Nonstick cooking spray with flour	1 1/4 cups powdered sugar, divided
1/2 cup plus 2 tbsp dark rum, divided	3 limes, divided
1 pkg (18.25 oz) butter recipe yellow cake mix (plus ingredients to make cake)	1 pkg (8 oz) cream cheese, softened
	1/2 tsp mint extract
	1 container (12 oz) frozen whipped topping, thawed

1. Preheat oven to 350°F. Spray **Torte Pans** with nonstick cooking spray with flour. Place 8-in. circles of **Parchment Paper** over centers of pans; set aside. Substituting 1/2 cup of the rum for 1/2 cup of the water, prepare cake mix according to package directions in **Stainless (4-qt.) Mixing Bowl**. Whisk batter 1 minute. Divide batter between pans, spreading evenly to edges. Bake 14-16 minutes or until wooden pick inserted into centers comes out clean.
2. For glaze, combine 1/4 cup of the sugar and remaining 2 tbsp rum in **Prep Bowl**. Remove pans from oven to **Stackable Cooling Rack**; let stand 5 minutes. Invert one cake onto **Simple Additions**® **Large Round Platter**. Invert second cake onto cooling rack. Brush wells of both cakes with glaze.
3. For filling, zest two of the limes using **Microplane**® **Adjustable Grater** to measure 2 tsp zest. Juice zested limes to measure 3 tbsp juice. In **Stainless (6-qt.) Mixing Bowl**, combine juice, zest, cream cheese, mint extract and remaining 1 cup sugar. Whisk briskly until smooth. Fold in whipped topping and mix until very thick. Attach open star tip to **Easy Accent**® **Decorator**; fill with 1/2 cup of the filling and set aside.
4. Slice remaining lime. Cut slices into quarters. Spread half the remaining filling into well of cake on platter. Slide **Large Spreader** between second cake and cooling rack. Carefully place cake well-side up over filling. Spread remaining filling into well. Pipe rosettes around cake; garnish with lime slices.

Yield: 16 servings

Cook's Tip: To substitute rum extract for the rum, prepare cake mix according to package directions, adding 1 tsp rum extract. For glaze, use 1/2 tsp rum extract with 2 tbsp water; combine with powdered sugar as directed.

Chocolate Peanut Butter Cup Torte *(Season's Best FW 2008)*

Nonstick cooking spray with flour
1 pkg (18-21 oz) traditional or chewy brownie mix
3 eggs
1/2 cup plus 1 tbsp vegetable oil, divided
1/4 cup water
1/4 cup creamy peanut butter
6 pkg (1.5 oz each) peanut butter cup candies
1 bag (10 oz) peanut butter morsels (1 2/3 cups)
2 cups mini marshmallows



1. Preheat oven to 350°F. Spray **Torte Pans** with nonstick cooking spray with flour. Place 8-in. circles of **Parchment Paper** over centers of pans; set aside. In **Stainless (4-qt.) Mixing Bowl**, combine brownie mix, eggs, 1/2 cup of the oil, water and peanut butter; mix well. Divide batter between pans, spreading to edges. Bake 10-12 minutes or until centers feel firm to the touch.
2. Meanwhile, using **Utility Knife**, dice peanut butter cups; set aside. In **Classic Batter Bowl**, combine peanut butter morsels and remaining 1 tbsp oil; microwave on HIGH 1-2 minutes or until melted and smooth, stirring after each 30-second interval. Spoon 1/4 cup of the peanut butter mixture into resealable plastic bag; set aside. Fold marshmallows into remaining peanut butter mixture.
3. Remove pans from oven to **Stackable Cooling Rack**; let brownies stand in pans 4 minutes. To assemble torte, invert one brownie well-side up onto **Simple Additions® Large Round Platter**. Using **Classic Scraper**, spread marshmallow filling into brownie well. Invert remaining brownie well-side up onto cooling rack; slide onto bottom layer. Evenly distribute diced peanut butter cups into brownie well. Trim corner of filled bag with Utility Knife to allow peanut butter mixture to flow through; drizzle over torte. Serve immediately.

Yield: 16 servings

Cook's Tip: To easily cut torte, dip Utility Knife into hot water between cuts and wipe dry with a damp paper towel. It's best to use a nonstick cooking spray containing flour (for baking) when baking these brownies.

Breakfast Potato Frittata

30-45 frozen shredded potato nuggets	1/2 red or green bell pepper, diced
2 ounces cream cheese, softened	1/3 cup red onion, diced
2 tablespoons sour cream	5 strips bacon, cooked, drained and crumbled
2 tablespoons milk	1/2 cup (2 ounces) shredded cheddar cheese
5 eggs	1/4 cup thinly sliced green onion tops (optional)

1. Preheat oven to 425°F. Arrange potato nuggets in a single layer on Medium Bar Pan. Bake 15-17 minutes or until crisp; remove from oven. *Reduce oven temperature to 350°F.*
2. Whisk together cream cheese, sour cream and milk in medium bowl; add eggs and whisk until smooth. Place bacon, onion and bell pepper over bottom of **Torte Pan**; top with potato nuggets and cheese. Pour egg mixture evenly on top.
3. Bake 18-22 minutes or until egg mixture is set but still moist. Remove from oven and invert frittata onto serving plate. Sprinkle with green onions, if desired. Serve immediately.

Yield: 8 servings

Cook's Tips: Chili powder can be substituted for Southwestern seasoning mix, if desired.

Mock Lemon Meringue Cake *(Season's Best FW 2009)*

5 lemons, divided
1 pkg (9 oz/250 g) yellow cake mix
1 cup (250 mL) sour cream
1 egg
2 tbsp (30 mL) plus 1 cup (250 mL) powdered sugar, divided
1 pkg (3.4 oz/106 g) lemon instant pudding and pie filling mix
1/2 cup (125 mL) milk
1 container (16 oz) frozen whipped topping, thawed,
divided (6 1/4 cups/1.5 L)
4 oz (125 g) cream cheese, softened



1. Preheat oven to 350°F (180°C). Spray one **Torte Pan** with nonstick cooking spray. Place an 8-in. (20-cm) circle of **Parchment Paper** over center of pan. Zest four of the lemons using **Microplane® Adjustable Grater** to measure 1/4 cup (50 mL). Juice zested lemons to measure 2/3 cup (150 mL); set aside. In **Classic Batter Bowl**, combine cake mix, sour cream, egg and 1 tbsp (15 mL) of the zest; whisk 1 minute. Pour batter into pan; spread evenly and bake 10-12 minutes or until center is firm.
2. Remove pan from oven to **Stackable Cooling Rack**; let stand 3 minutes. Invert cake onto cooling rack; remove parchment and cool 10 minutes. Meanwhile, for glaze, combine 2 tbsp (30 mL) of the juice and 2 tbsp (30 mL) of the sugar in **(1-cup/250-mL) Prep Bowl**. Microwave on HIGH 15-20 seconds or until sugar is dissolved. Transfer cake to serving platter; brush with glaze.
3. For filling, in **Stainless (2-qt./2-L) Mixing Bowl**, combine pudding mix, milk, 1 tbsp (15 mL) zest and 1/4 cup (50 mL) juice; whisk briskly until smooth. Fold in 1 cup (250 mL) of the whipped topping until very thick; set aside. For topping, in **Stainless (4-qt./4-L) Mixing Bowl**, whisk cream cheese, remaining 2 tbsp (30 mL) zest and remaining 1/4 cup (50 mL) juice until smooth. Slowly add remaining sugar; whisk until smooth. Add remaining whipped topping all at once; fold just until combined. (Mixture will appear curdled but will smooth out when spread.)
4. Spread filling into well of cake. Spread topping over filling. Slice remaining lemon using **Ultimate Mandoline** fitted with v-shaped blade. Cut slices into quarters; garnish cake.

Yield: 16 servings

Chocolate-Raspberry Dream Torte

1 pkg (18.25 oz/510 g) devil's food cake mix (plus ingredients to make cake)	1 tbsp (15 mL) finely grated orange zest
1 pkg (8 oz/250 g) cream cheese, softened	1 container (8 oz/1 L) frozen whipped topping, thawed
1 cup (250 mL) powdered sugar	1/4 cup (50 mL) seedless raspberry jam, divided
	1 cup (250 mL) raspberries (optional)

1. Preheat oven to 350°F (180°C). Grease and flour **Torte Pans**; set aside. Prepare cake mix according to package directions; divide batter equally between pans. Bake 18-22 minutes or until wooden pick inserted in centers comes out clean. Remove from oven to **Stackable Cooling Rack**, cool 5 minutes. Remove cakes from pans; cool completely.
2. Combine cream cheese, powdered sugar and orange zest in **Classic Batter Bowl**; whisk until smooth. Fold in whipped topping. Place one cake layer well-side up onto serving platter. Spread half of the filling over cake layer. Place raspberry jam in **Prep Bowl**. Microwave on HIGH 10-20 seconds or until warm; whisk until smooth. Drizzle half of the jam over filling. Stack remaining cake layer on top of first, well-side up; spread with remaining filling. If desired, arrange raspberries over filling; drizzle with remaining jam.

Yield: 16 servings

Chocolate Mint Silk Torte *(Season's Best FW 2007)*

Nonstick cooking spray with flour (see Cook's Tip)

1 package (18-21 ounces) traditional or chewy brownie mix

1/2 cup vegetable oil

1/4 cup water

3 eggs

1/2 teaspoon peppermint extract

2 packages (4.67 ounces each) crème de menthe chocolate candies, unwrapped, divided (56 pieces total)

1 container (12 ounces) frozen whipped topping, thawed, divided

1 package (8 ounces) cream cheese, softened

1. Preheat oven to 350°F. Spray **Torte Pans** with nonstick cooking spray with flour. Place 8-inch circles of **Parchment Paper** over centers of pans; set aside. In **Stainless (4-qt.) Mixing Bowl**, combine brownie mix, oil, water, eggs and peppermint extract; mix well. Immediately divide batter between pans, spreading to edges. Bake 10-12 minutes or until centers feel firm to the touch.
2. Meanwhile, for ganache, combine 12 of the candies and 3/4 cup of the whipped topping in **Small Batter Bowl**. Microwave on HIGH 30-60 seconds or until melted and smooth, stirring after each 30-second interval; set aside. Remove pans from oven to **Stackable Cooling Rack**; cool in pans 5 minutes. Invert onto cooling rack and cool completely, about 8 minutes.
3. Meanwhile, for filling, in **Easy Read Measuring Cup**, combine 36 of the remaining candies and 1 cup of the whipped topping; microwave on HIGH 30-60 seconds or until melted and smooth, stirring after each 30-second interval. In **Classic Batter Bowl**, whisk cream cheese until well blended; whisk in chocolate mixture until smooth. Fold remaining whipped topping into filling in two additions.
4. Attach open star tip to **Easy Accent® Decorator**; fill with 3/4 cup of the filling and set aside. To assemble torte, transfer one brownie to **Simple Additions® Round Platter**. Using **Classic Scraper**, spread remaining filling into brownie well. Place top brownie layer well-side up over filling. Spread reserved ganache over brownie 1/2 inch from edge of well. Pipe a decorative border around ganache inside edge of well. For garnish, cut remaining eight candies in half crosswise and arrange around border.

Yield: 16 servings

Cook's Tip: It's best to use a nonstick cooking spray containing flour when baking these brownies. In a pinch, brush **Torte Pans** with melted butter, then sprinkle with unsweetened cocoa powder using the **Flour/Sugar Shaker**. Tap out excess cocoa powder.

For best results, choose a brownie mix marked "traditional" or "chewy" on the package. Do not use brownie mixes containing chocolate morsels or chunks, as these will cause sticking.

Fiery Chocolate Torte *(Simply Sweet Cookbook)*

CAKE

Nonstick cooking spray with flour
1 small pkg (9 oz or 250 g) devil's food cake mix
1/2 cup (125 mL) all-purpose flour
1/4 cup (50 mL) unsweetened cocoa powder
1/2 tsp (2 mL) ground cayenne pepper
1 cup (250 mL) buttermilk
1/2 cup (125 mL) vegetable oil
1 egg

FILLING AND FROSTING

1 pkg (8 oz/250 g) cream cheese, softened
1 cup (250 mL) powdered sugar
2 tsp (10 mL) Korintje Cinnamon
1 container (12 oz/1 L) frozen whipped topping, thawed, divided
1 cup (250 mL) semi-sweet chocolate morsels
1/4 tsp (1 mL) ground cayenne pepper

1. Preheat oven to 350°F. Spray **Torte Pans** with nonstick cooking spray with flour. Place 8-in. circles of **Parchment Paper** over centers of pans; set aside. In **Stainless (4-qt.) Mixing Bowl**, combine ingredients for cake; beat on medium-high speed of electric hand mixer 2-3 minutes or until smooth. Divide batter equally between pans, spreading evenly to edges. Bake 10-12 minutes or until wooden pick inserted in centers comes out clean. Remove pans from oven to **Stackable Cooling Rack**; cool 5 minutes. Invert one cake onto serving platter. Invert second cake onto cooling rack. Cool completely.
2. Combine cream cheese, powdered sugar and cinnamon in **Classic Batter Bowl**; whisk until smooth. Fold in 2 1/2 cups (625 mL) of the whipped topping. Place one cake layer well-side up onto serving platter. Spread half of the filling over cake layer. Stack remaining cake layer on top of first, well-side up; spread with remaining filling.
3. Combine remaining whipped topping, chocolate morsels and cayenne pepper in **Small Batter Bowl**. Microwave, uncovered, on HIGH 40-60 seconds or until melted, stirring every 20 seconds. Whisk until chocolate is thickened, smooth and glossy. Frost torte with frosting using **Small Spreader**.

Yield: 16 servings

Cook's Tips: Place strips of Parchment Paper between the bottom cake layer and the serving platter before filling and frosting the torte to keep the edges of the platter clean.

Allowing the frosting to cool slightly will make it more spreadable.

If desired, 1 3/4 cups (425 mL) of devil's food cake mix from an 18.25-oz (510-g) package can be used for this recipe.



Bananas Foster Tart *(Simply Sweet Cookbook)*

CRUST

- 16 pecan shortbread cookies, very finely chopped (2½ cups crumbs)
- 1/4 cup (50 mL) all-purpose flour
- 1/4 cup (50 mL) packed brown sugar
- 1/4 cup (50 mL) butter (1/2 stick), melted

FILLING AND SAUCE

- 4 medium bananas
- 3 tbsp (45 mL) dark rum, divided
- 1/2 cup (125 mL) packed brown sugar
- 1/4 cup (50 mL) heavy whipping cream
- 1/4 cup (50 mL) butter (1/2 stick)
- 1/2 tsp (2 mL) Korintje Cinnamon
- Vanilla ice cream (optional)



1. Preheat oven to 350°F (180°C). For crust, spray one **Torte Pan** with nonstick cooking spray. Place an 8-in. (20-cm) circle of **Parchment Paper** over center of pan. Chop cookies with **Food Chopper** to form very fine crumbs. Combine crumbs, flour and brown sugar in **Classic Batter Bowl**. Stir in butter; mix until completely moistened. Press crumb mixture evenly over bottom of prepared pan. Bake 10-11 minutes or until light golden brown.
2. Remove pan from oven to **Stackable Cooling Rack**; let stand 20 minutes. Carefully invert crust onto serving platter; cool completely. Meanwhile, cut bananas diagonally into 1/4-inch-thick (6-mm) slices. Arrange bananas in an overlapping circular pattern over cooled crust. Brush bananas with 1 tbsp (15 mL) of the rum using **Chef's Silicone Basting Brush**.
3. In **(2-qt./1.9-L) Saucepan**, combine brown sugar, cream and butter; cook and stir with **Silicone Sauce Whisk** over medium-high heat 3-5 minutes or until mixture comes to a boil. Cook 2-3 minutes or until mixture is thickened and bubbly, stirring constantly. Remove pan from heat and cool 30 minutes. Stir in remaining 2 tbsp (30 mL) rum and cinnamon.
4. Reserve 1/2 cup (125 mL) of the sauce for serving. Drizzle remaining sauce over bananas. Serve warm with ice cream, if desired. Heat reserved sauce in microwave on HIGH 15 seconds; stir and drizzle over ice cream.

Yield: 12 servings

Cook's Tips: Spread crust mixture firmly into pan using your fingertips, being sure not to press crumbs in too thin of a layer around the inner rim of the pan. Otherwise, the crust becomes too fragile at that area and is prone to breaking.

For best flavor and texture, choose bananas at their peak ripeness for this recipe.

Coconut-Lime Tart *(Season's Best SS 2011)*

CRUST

- Nonstick cooking spray with flour
- 1 bag (14 oz/400 g) sweetened flaked coconut
(about 5 1/3 cups/1.25 L), divided
- 2 eggs, beaten
- 2 tbsp (30 mL) granulated sugar

FILLING

- 1 container (8 oz) thawed frozen whipped topping
(3 cups/750 mL), divided
- 4 oz (125 g) cream cheese, softened
- 1/3 cup (75 mL) powdered sugar
- 1/2 cup (125 mL) **Coconut Lime Sauce**, divided
- 1 lime



1. Preheat oven to 375°F (190°C). Spray **Torte Pan** with nonstick cooking spray with flour. Place an 8-in. (20-cm) circle of **Parchment Paper** in center of pan; set aside. For crust, set aside 1 cup (250 mL) of the coconut. Place remaining coconut in **Large Micro-Cooker**®; microwave, uncovered, on HIGH 3–5 minutes, stirring every minute for the first 3 minutes, then every 30 seconds until golden brown. Combine toasted coconut, reserved coconut, eggs and sugar in **Stainless (4-qt./4-L) Mixing Bowl**; mix well.
2. Spoon coconut mixture over center of prepared pan. Using **Small Spreader**, spread crust evenly into pan. Bake 10–12 minutes or until edge is slightly crisp. Remove pan from oven. Invert crust onto **Stackable Cooling Rack**; remove pan and cool 5 minutes.
3. Meanwhile, attach open star tip to **Easy Accent**® **Decorator**; fill with 1 cup (250 mL) of the whipped topping and set aside. For filling, combine cream cheese, powdered sugar and 1/3 cup (75 mL) of the sauce in **Classic Batter Bowl**; whisk until smooth. Add remaining 2 cups (500 mL) whipped topping; mix until stiff. Place remaining sauce into resealable plastic bag; secure bag. Slice lime into six slices; cut slices in half.
4. Transfer crust to **Simple Additions**® **Large Round Platter** using **Mega Lifter**. Spread filling over crust, spreading evenly with clean spreader. Trim corner of bag containing sauce; drizzle over filling. Garnish with reserved whipped topping and lime slices.

Yield: 12 servings

Cook's Tips: For a flavor twist, lemon curd can be substituted for the Coconut Lime Sauce, if desired.