

# Fun Facts and Quick Tips

## Cherry-Almond Cheesecake

- To toast almonds in the microwave oven, place them on the **Small Bar Pan** and microwave on HIGH 5-7 minutes or until golden brown, stirring after each 30-second interval. Cool completely before using.
- For variety, peach pie filling can be substituted for the cherry pie filling in this recipe.

## Chocolate Tiramisu Cake

- The translation for tiramisu is "pick me up." It refers to the energy boost provided by the sugar and caffeine of the strong espresso coffee used to make this dessert.
- Whenever a chocolate cake recipe calls for greasing and flouring the pan, grease with solid vegetable shortening, then dust with unsweetened cocoa powder. This will prevent a floury appearance on the outside of the cake layers.
- Cakes will be less fragile and easier to slice when baked one day ahead. For added convenience, bake, wrap and freeze cake layers, then thaw at room temperature before filling and frosting.
- If your cake "domes" slightly in the middle during baking, allow the cake to cool. Level the top of the cake by cutting straight across with the **Serrated Bread Knife**. Remove the cake scraps before filling and frosting the cake.
- To quickly set the chocolate garnishes for this decadent cake, place them on a frozen insert from the **Chillzanne® Rectangle Server**.

## "Baked Alaska" Cake

- For step-by-step directions to make this cake, see *Season's Best® Recipe Collection* (Fall/Winter 2004). Bake the cake at least one day ahead for easier slicing. If storing the cake longer than 3 days, wrap well in plastic wrap and freeze. Thaw at room temperature about 3-4 hours before filling and frosting.
- When transporting the baked cake to your Show, place the cooled cake back into the batter bowl and cover with plastic wrap.
- The easiest way to create even layers of filling is to divide the filling into thirds. On the last layer, spread most of the final third of the filling, and use the rest to lightly coat the outside of the cake to form a smooth surface.
- Use the **Pastry Brush** to brush away any crumbs that have fallen onto the plate. This will give your cake a neat, professional presentation.
- Be creative! This versatile recipe can be prepared using your favorite cake mix, flavoring extracts or unsweetened drink mix powder.
- The shape of this cake is ideal for making our popular doll cake. Simply insert a doll pick into the top of the finished cake. Doll picks are available at craft stores or stores that carry cake decorating supplies.

**Let them eat cake! Soon after the discovery of flour, people all over the world started creating cakes. In medieval England, cake was a dense, flour-based food, resembling a biscuit or cookie.**

**(Source: *History of Cakes* by Linda Stradley, copyright 2002-2004)**

**Almost nine in 10 Americans eat dessert at least once a week. (*Parade*)**

## Fabulous "Semi-Homemade" Dessert Tips

Transform purchased bakery items into sweet treats with your own personal touch.

- **Two-Minute Truffles:** Melt one 16-ounce can of chocolate frosting and one 12-ounce bag of semi-sweet chocolate morsels. Allow the mixture to cool until almost set. Roll small scoops of chocolate mixture in unsweetened cocoa powder, chopped nuts or chocolate sprinkles.
- **No-Time Turtle Cheesecake:** Purchase a plain cheesecake and turn it into something special by adding melted chocolate, caramel sauce, toasted pecans and whipped topping rosettes.
- **Lazy Lemon-Berry Angel Cake:** Slice a purchased angel food cake horizontally into two layers. Spread the bottom layer with prepared lemon curd, then replace the top layer. Fill the center of the cake with assorted fresh berries and whipped topping.
- **Cheater's Cookie Cobbler:** Top your favorite canned pie filling with refrigerated sugar cookie dough that has been crumbled with chopped pecans. Bake until topping is golden brown and filling is bubbly.

For more dessert treats, try:

- **The Pampered Chef® It's Good for You** cookbook: Berries 'N Cream Wonton Cups and Lemon Blueberry Pudding Cake
- **The Pampered Chef® All the Best** cookbook: Banana Cream Supreme, Peanut Butter & Jelly Pie and Tiramisu Brownie Squares
- **The Pampered Chef® Casual Cooking** cookbook: Banana Cream Brownie Squares
- **The Pampered Chef® Easy Pies & Tarts** recipe card collection: Mint Chocolate Silk Pie
- **Season's Best® Recipe Collection (Fall/Winter 2004)** cookbook: Cran-Raspberry Chocolate Mousse Cake

You can find other sweet Celebrations recipes from spring 2004 on Consultant's Corner.

# The Pampered Chef®