

Crabmeat Dip

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 24

1 8-ounce package light cream cheese
1 cup reduced fat cottage cheese
1/4 cup reduced calorie mayonnaise
6-1/2 ounces can of crab meat - flaked
1 tablespoon lemon juice
3 tablespoons chopped green onions
1/2 teaspoon garlic salt
3 drops hot pepper sauce

Place cream cheese, cottage cheese, and mayonnaise in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 6 and beat about 1 minute, or until well blended. Stop and scrape bowl. Add all remaining ingredients. Turn to speed 6 and beat about 1 minute, or until all ingredients are combined.

Refrigerate until well chilled. Serve with assorted crackers or raw vegetables.

Creamy Pineapple Fruit Dip

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 12

4 ounces light cream cheese
1/2 cup marshmallow creme
1 8-ounce can crushed pineapple -well drained
2 teaspoons grated orange peel

Place cream cheese in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds. Stop and scrape bowl. Add marshmallow cream, pineapple, and orange peel. Turn to speed 4 and beat about 30 seconds. Stop and scrape bowl. Turn to speed 4 and beat about 30 seconds. Refrigerate at least 2 hours. Serve with sliced fresh fruit, if desired.

Layered Mexican Dip

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 12

1 8-ounce package light cream cheese
1/2 cup shredded hot pepper monterey jack cheese
1/4 cup bean or black bean dip
1/2 cup thick and chunky salsa
1/2 cup chopped green onions
1/4 cup sliced pitted ripe black olives

Place cream cheese in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds. Stop and scrape bowl. Add Monterey Jack cheese. Turn to speed 2 and mix about 30 seconds.

Spread cheese mixture on 10-inch serving plate to within 1 or 2 inches of edge. Spread bean dip over cheese. Spread salsa over bean dip. Top with onions and olives. Refrigerate until ready to serve. Serve with tortilla chips, if desired.

Nutty Cheese Ball

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 24

1 cup shredded sharp cheddar cheese
1 cup shredded swiss cheese
1 8-ounce package light cream cheese
2 tablespoons chopped fresh chives
2 teaspoons worcestershire sauce
1/4 teaspoon paprika
1/2 teaspoon garlic powder
1/4 cup finely chopped pecans

Place all ingredients, except pecans, in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat about 1 minute, or until well blended.

On wax paper, shape mixture into a ball. Roll ball in chopped pecans. Wrap in waxed paper. Refrigerate until serving time. Serve with assorted crackers or raw vegetables.

Feta Cheese Dip

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Makes 2 cups

Serves: 12

8 ounces feta cheese

1 8-ounce package cream cheese

2 cloves garlic -pressed through a garlic press

1 tablespoon minced fresh parsley

1-1/2 teaspoons minced fresh oregano

In the mixer bowl, combine the feta and cream cheeses, garlic, parsley, and oregano. Attach the mixer bowl and the flat beater to the mixer. Turn to the stir speed and mix for 1 minute, until the cheeses and herbs are well blended. Using a spatula, transfer the cheese dip to a serving bowl, cover, and refrigerate at least 15 minutes, or up to 1 day.

Creamy Olive Nut Rollups

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

This recipe is perfect for entertaining since it can be made in advance and frozen until you need it.

For a different taste, add some blue cheese or grated parmesan to the mixture.

Serves: 10

2 cups cream cheese

4 tablespoons butter

1/3 cup chopped green olives

1/3 cup diced red bell peppers -brown lightly in pan then drain

4 tablespoons chopped almonds (or other nut)

4 tablespoons chives cut with scissors

Salt and freshly ground black pepper to taste

5 or 6 tortillas

1) Using a KitchenAid Stand Mixer, beat cream cheese and butter until smooth. Add remaining ingredients and mix thoroughly. Adjust seasoning.

2) Spread the mixture on tortillas. Roll firmly, wrap with plastic film and squeeze ends tight.

3) Freeze in order to facilitate slicing. Remove from freezer 1 hour before serving.

4) Cut slices at least 1/2 inch thick. Serve at room temperature.

Spinach and Cheese Crostini

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 12 servings (2 crostini per serving)

Serves: 12

1 baguette loaf, cut into 1/2 inch slices
2 teaspoons butter or margarine
1/2 cup finely chopped onions
1 clove garlic - minced
1 9-ounce package frozen chopped spinach - thawed and squeezed dry
1 8-ounce package light cream cheese
1/4 cup roasted red bell peppers
1/2 cup shredded cheddar cheese

Place baguette slices on baking sheet. Bake at 375 F for 4 to 6 minutes, or until toasted. Set aside. Melt butter in 10 inch skillet over medium heat. Add onion and garlic. Cook and stir 2 to 3 minutes, or until softened. Add spinach. Cook and stir 30 to 60 seconds, or until warm. Cool slightly.

Place cream cheese in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2, mix about 30 seconds. Add spinach mixture. Continuing on Speed 2, mix about 30 seconds. Add red peppers. Continuing on Speed 2, mix about 30 seconds. Spread spinach mixture on toasted baguette slices.

Top each slice with about 1 teaspoon Cheddar cheese. Bake at 375 F for 5 to 8 minutes, or until thoroughly heated and cheese is melted. Serve warm.

Meatballs with Salsa

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 12 servings, 3 meatballs per serving

Serves: 12

1 egg (or 1/4 cup fat free egg substitute)
1/3 cup fresh bread crumbs
1/2 teaspoon chili powder
1/4 teaspoon garlic powder
1/8 teaspoon cayenne pepper
1 pound ground turkey
1/2 cup thick and chunky salsa
1/2 cup chili sauce
1/2 cup water

Place egg, bread crumbs, chili powder, garlic powder, pepper, and ground turkey in mixer bowl. Attach bowl and flat beater to mixer. Turn to stir speed and mix about 30 seconds.

Form turkey mixture into 1 inch balls. Spray 12 inch skillet with no-stick cooking spray. Cook meatballs over medium-high heat until well browned; drain.

Mix salsa, chili sauce, and water in small bowl. Add to meatballs and stir. Reduce heat to low. Cook, covered, about 10 minutes, or until meatballs are thoroughly cooked, stirring frequently. Serve warm.

Mushroom Onion Tartlets

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 12 servings (2 tartlets per serving)
Serves: 12

PASTRY CRUSTS:

4 ounces light cream cheese
3 tablespoons butter or margarine - divided
3/4 cup plus 1 teaspoon all-purpose flour
8 ounces fresh mushrooms - coarsely chopped
1/2 cup chopped green onions

FILLING:

1 egg
1/4 teaspoon dried thyme leaves
1/2 cup shredded swiss cheese

To make Pastry Crusts, place cream cheese and 2 tablespoons butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 4 and beat about 1 minute. Stop and scrape bowl. Add 3/4 cup flour. Turn to Speed 2 and mix about 1 minute, or until well blended. Form mixture into a ball. Wrap in waxed paper and chill 1 hour. Clean mixer bowl and beater.

To make Filling, melt remaining 1 tablespoon butter in 10 inch skillet over medium heat. Add mushrooms and onions. Cook and stir until tender. Remove from heat. Cool slightly.

Divide chilled dough into 24 pieces. Press each piece into miniature muffin cup (greased, if desired).

For Filling, place egg, remaining 1 teaspoon flour, and thyme in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 6 and beat about 30 seconds. Stir in cheese and cooled mushroom mixture. Spoon into pastry-lined muffin cups. Bake at 375 F for 15 to 20 minutes, or until egg mixture is puffed and golden brown. Serve warm.

Stuffed New Potatoes

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 8 servings (2 potato halves per serving)

Serves: 8

8 small new red potatoes - boiled in skins

1/4 cup reduced fat sour cream

1 tablespoon butter or margarine - melted

1/4 teaspoon garlic salt

1/4 teaspoon dried thyme leaves

1/4 cup finely chopped green onions

1/4 cup finely shredded cheddar cheese

Paprika, if desired

Cut potatoes in half. Scoop out insides of potatoes, leaving 1/8-inch shells. Place insides of potatoes in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute. Add sour cream, margarine, garlic salt, and thyme. Turn to Speed 2 and mix about 30 seconds. Stop and scrape bowl. Turn to Speed 2 and mix about 30 seconds. Turn to Stir Speed and add onions, mixing just until blended.

Spoon or pipe potato mixture into potato shells. Place filled shells in shallow baking dish. Bake at 375 degrees F for 20 to 25 minutes, or until thoroughly heated. Sprinkle with cheese and paprika, if desired. Bake 5 minutes longer or until cheese is melted. Serve warm.

Sweet Potato Puff

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 6 servings (1/2 cup per serving)

Serves: 6

2 medium sweet potatoes - cooked and peeled

1/2 cup low fat milk

1/3 cup sugar

2 eggs

2 tablespoons butter or margarine

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

CRUNCHY PRALINE TOPPING:

2 tablespoons butter or margarine - melted

3/4 cup corn flakes

1/4 cup chopped walnuts or pecans

1/4 cup firmly packed brown sugar

Place potatoes in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 30 seconds. Add milk, sugar, eggs, 2 tablespoons butter, nutmeg, and cinnamon. Turn to Speed 4 and beat about 1 minute. Spread mixture in greased 9 inch pie plate. Bake at 400 F for

20 minutes, or until set. Clean bowl and beater. Place all Topping ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Spread on hot puff. Bake 10 minutes longer.

Mashed Potatoes

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 9 servings (3/4 cup per serving)
Serves: 9

5 large potatoes (about 2-1/2 lbs), peeled, quartered, and boiled
1/2 cup low fat milk - heated
2 tablespoons butter or margarine
1 teaspoon salt
1/8 teaspoon black pepper

Warm mixer bowl and flat beater with hot water; dry. Place hot potatoes in bowl. Attach bowl and flat beater to mixer. Gradually turn to Speed 2 and mix about 1 minute, or until smooth.

Add all remaining ingredients. Turn to Speed 4 and beat about 30 seconds, or until milk is absorbed. Gradually turn to Speed 6 and beat about 1 minute, or until fluffy. Stop and scrape bowl. Exchange flat beater for wire whip. Turn to Speed 10 and whip 2 to 3 minutes.

VARIATIONS

Garlic Mashed Potatoes
Substitute 1 teaspoon garlic salt for salt.

Herbed Whipped Squash

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 6 servings (1/2 cup per serving)
Serves: 6

1 large butternut squash - baked (about 3 cups cooked)
1/4 cup butter or margarine - melted
1/2 teaspoon dried tarragon leaves
1/8 teaspoon salt
1/8 teaspoon black pepper

Scoop cooked squash out of shell and place in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 4 and beat about 30 seconds. Add all remaining ingredients. Turn to Speed 2 and mix about 30 seconds. Turn to Speed 4 and beat about 2 minutes.

Black Bean Frittata

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 6 servings

Serves: 6

2 cups fat free egg substitute, or 8 eggs
1/4 cup low fat milk
1 tablespoon oil
1/2 medium red bell pepper - chopped
4 green onions - sliced
1 16-ounce can black beans - rinsed and drained
1 cup shredded monterey jack cheese

Place egg substitute and milk in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 2 and mix about 30 seconds. Set aside.

Heat oil in large skillet over medium heat until oil sizzles. Add bell pepper and onions. Cook about 1 minute, or until slightly tender. Stir in beans. Cook about 1 minute, or until thoroughly heated.

Reduce heat to medium low. Pour egg mixture over vegetables. Cook about 6 minutes, or until almost set. As bottom of egg mixture sets, carefully lift edges with spatula and let uncooked egg run to the bottom of the pan. Cook, covered, about 2 minutes, or until top is set but still shiny. Sprinkle with cheese. Cook, covered, about 1 minute or until cheese melts.

Tip: For browned top on frittata, place under broiler about 1 minute, or until cheese is browned and bubbly.

Garden Quiche

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 8 servings

Serves: 8

1 baked pastry shell
1 tablespoon oil

1 small onion - chopped
1 medium green bell peppers - chopped
8 ounces sliced fresh mushrooms
6 eggs
1/3 cup low fat milk
1 tablespoon chopped fresh parsley
1 teaspoon salt
5 drops hot pepper sauce
1 cup reduced fat shredded swiss cheese

Follow procedure for Baked Pastry Shell. Cool 10 minutes. Meanwhile, heat oil in large non-stick skillet over medium-high heat. Add onion and bell pepper. Cook about 1 minute, stirring frequently. Add mushrooms. Cook and stir about 2 minutes, or until vegetables are tender. Set aside.

Place eggs, milk, parsley, salt, and hot pepper sauce in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 2 and mix 1 to 2 minutes. Sprinkle half of cheese in pastry shell. Top with vegetables. Pour egg mixture over vegetables. Top with remaining cheese. Bake at 350 F for 30 to 35 minutes, or until knife inserted in center comes out clean. Let stand about 5 minutes before serving.

Cheese Stuffed Shells

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 4 servings
Serves: 4

1/2 cup fat free egg substitute, or 2 eggs
1 15-ounce package no fat ricotta cheese
2 cups shredded part skim mozzarella cheese
1/4 cup grated parmesan cheese
2 teaspoons dried parsley
2 teaspoons no salt herb and garlic seasoning
24 jumbo pasta shells - cooked and drained
2 cups prepared marinara sauce

Place egg, ricotta cheese, mozzarella, parmesan, parsley, and seasoning in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds, or until combined.

Fill each shell with 2 to 3 tablespoons cheese mixture. Place filled shells in 9 x 13 pan. Pour marinara sauce over shells. Cover pan with foil. Bake at 350 F for 30 to 35 minutes, or until bubbly.

Cold Raspberry Yogurt Soup

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

Fresh raspberries should be cooked for 3 minutes in 1 cup boiling water. Cool and drain well.
Serves: 8

2 cups fresh raspberries or 1 package (12 oz) frozen raspberries
1/2 cup heavy cream
2 cups plain yogurt
3 tablespoons honey
1/2 cup orange juice

Place raspberries in bowl. Attach bowl and flat beater. Turn to speed 6 and mash raspberries, about 1 minute. Add remaining ingredients and mix on speed 2 for 1 minute. Refrigerate until well chilled.

Spicy Cocktail Meatballs

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 30 meatballs
Serves: 10

1 pound ground lamb
3 teaspoons cumin
1 teaspoon ground ginger
1/4 teaspoon cloves
1/4 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon black pepper
1/2 teaspoon cayenne pepper
1-1/4 cups sour cream
1 tablespoon lemon juice

Place lamb, 2 teaspoons cumin, ginger, cloves, cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon pepper, cayenne pepper, and 1/4 cup sour cream in bowl. Attach bowl and flat beater. Turn to stir speed and mix for 30 seconds.

Form into 1 inch balls. Bake on a 10 x 15 x 1 jelly roll pan at 350 F for 6 to 8 minutes, until browned. Remove meatballs from pan and place in a 10 inch skillet.

Place lemon juice, remaining cumin, nutmeg, pepper and sour cream in bowl. Attach bowl and flat beater. Turn to speed 2 and mix for 30 seconds.

Pour mixture over meatballs. Cook over low heat for 15 to 20 minutes. Serve immediately.

Mushroom Turnovers

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 45 appetizers
Serves: 9

1 8-ounce package cream cheese - softened
1/2 cup butter or margarine - softened
1-1/2 cups all-purpose flour

FILLING:

2 tablespoons butter or margarine - softened
1/4 pound fresh mushrooms - chopped
1 small onion - chopped
3 tablespoons white wine
3 tablespoons sour cream

Place cream cheese and butter in bowl. Attach bowl and flat beater. Turn to speed 4 and beat for 1 minute. Stop and scrape bowl. Add flour. Turn to speed 2 and beat for 1 minute, until blended. Form mixture into a ball. Wrap in waxed paper and chill 1 hour.

Melt butter in a 10 inch skillet over medium heat. Add mushrooms and onion and saute until soft but not browned. Add wine and cook for 1 minute. Stir in sour cream. Remove from heat and cool completely.

Roll chilled dough to a 1/2 inch thickness. Cut into 3 inch rounds. Place 1 teaspoon of filling on half of each round. Fold pastry over filling. Seal outer edge of each turnover by pressing with a fork.

Place turnovers on an ungreased baking sheet, two inches apart. Bake at 400 F for 20 minutes, turning after 10 minutes, until each side is browned.

Spinach Cheese Squares

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 44 appetizers
Serves: 10

1 10-ounce package frozen chopped spinach - thawed
3 tablespoons butter or margarine
1 medium onion - finely chopped
1 pound mushrooms - sliced
1 cup sour cream
1/3 cup fresh bread crumbs
4 eggs

1 cup shredded cheddar cheese
1 cup shredded swiss cheese
1/4 teaspoon basil
1/4 teaspoon oregano
1/4 cup grated parmesan cheese

Place spinach in a bowl and wring out all water until spinach feels dry. Set aside. Melt butter in a 10 inch skillet over medium heat. Add onion and mushrooms. Saute for 2 to 3 minutes. Remove from heat and set aside.

Place sour cream, bread crumbs, and eggs in bowl. Attach bowl and flat beater. Turn to speed 4 and beat 30 seconds. Add spinach, onions and mushrooms, cheddar cheese, swiss cheese, basil and oregano. Turn to speed 2 and mix 30 seconds, until all ingredients are combined.

Spread mixture into a greased 11 x 7 x 1 inch baking dish. Sprinkle with parmesan cheese. Bake at 350 F for 35 minutes.

Cheese Souffle

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 4

2 tablespoons butter or margarine
3 tablespoons all-purpose flour
1 cup milk
3 ounces shredded cheddar cheese
1/2 teaspoon salt
Dash cayenne pepper
3 eggs - separated

Place butter in saucepan and melt over medium heat; blend in flour. Stirring constantly, add milk and cook until thickened. Remove from heat and add cheese, salt, and cayenne pepper. Set aside.

Place egg whites in bowl. Attach bowl and wire whip. Turn to speed 8 and whip until stiff but not dry. Remove whites from bowl.

Place egg yolks in clean bowl. Attach bowl and flat beater. Turn to speed 6 and beat 1 minute. Reduce to stir speed and gradually add cooked cheese mixture, about 30 seconds. Add egg whites and mix for 15 seconds longer.

Pour mixture into a greased 1 quart souffle dish. Bake at 325 F for 40 to 45 minutes or until firm.

Vegetable Stuffed Sole

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 4

1/4 cup butter or margarine - melted
1/2 cup fresh bread crumbs
1/4 medium red bell pepper - chopped
1 carrot - shredded
1/2 stalk celery - chopped
2 tablespoons chopped parsley
1/4 teaspoon cayenne pepper
1/8 teaspoon paprika
1/4 teaspoon salt
1 tablespoon lemon juice
8 sole filets
1/4 cup
1/4 cup dry white wine
4 lemons slices

Place butter, bread crumbs, red pepper, carrot, celery, parsley, cayenne pepper, paprika, salt and lemon juice in bowl. Attach bowl and flat beater. Turn to stir speed and mix 45 seconds, until combined.

Place 4 fillets in a greased 11 x 7 x 1 baking dish. Spread 1/4 cup filling on each fillet and place remaining fillets over filling. Pour wine over fillets.

Cover and bake at 375 for 20 minutes. Uncover; place lemon slice on each fillet. Bake 5 more minutes. Serve immediately with hollandaise sauce.

Country Style Chicken Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 6

15 small white onions
2 cans (10-1/2 oz) chicken broth
4 medium carrots - sliced 1/2 inch thick
1 package (9 oz) frozen broccoli florets
8 ounces fresh mushrooms - sliced
6 tablespoons butter or margarine
1/3 cup all-purpose flour
1 teaspoon dried tarragon
1/4 cup sherry (optional)
1/2 cup heavy cream

Dash salt and pepper
2 tubes cooked, cubed chicken
1 egg white
1 tablespoon water
Pie Pastry for 9 inch Single Crust Pie

Place onions and 1 can chicken broth in large pot. Over medium heat, bring to slow boil and cook 10 minutes. Add carrots and cook for 20 minutes. Stir in broccoli and mushrooms; remove from heat and let stand until needed.

In heavy saucepan, melt butter over low heat. Stir in flour and cook for 1 minute; do not brown. Add remaining can of chicken broth, tarragon, and sherry. Cook over medium heat, stirring until mixture thickens, 7 to 10 minutes. Add cream, salt, and pepper; blend well. set aside.

Drain cooked vegetables and place in greased 1-1/2 quart casserole. Add chicken cubes and sauce; mix thoroughly.

Roll out pastry to fit top of casserole. Place pastry over chicken mixture and crimp edges. Decorate with left over pastry. Beat egg white and water together with a fork. Brush mixture over pastry.

Bake at 375 for 30 to 40 minutes or until crust is golden brown.

PIE PASTRY:

2-1/4 cups all-purpose flour
3/4 teaspoon salt
1/2 cup vegetable shortening - well chilled
2 tablespoons butter or margarine - well chilled
5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

Stuffed Zucchini

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 8

4 medium zucchini - trimmed
1/2 cup fresh bread crumbs
1/4 cup grated parmesan cheese
1/2 cup shredded cheddar cheese
2 tablespoons chopped green chilies
1 medium tomato - chopped
2 eggs
1/2 teaspoon salt

Halve zucchini lengthwise and place in a medium saucepan of boiling water. Cook 10 minutes or until tender. Drain and let cool on wire racks. Scoop out pulp leaving firm shells. Chop pulp into small pieces.

Place zucchini pulp and remaining ingredients in bowl. Attach bowl and flat beater. Turn to speed 2 and mix for 30 seconds. Place zucchini shells on a lightly greased 10 x 15 x 1 inch jelly roll pan. Spoon zucchini mixture into shells. Bake at 350 F for 30 minutes. Serve immediately.

Carrot Loaf

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 10

4 eggs - separated
3 cups shredded carrots
1 cup heavy cream
3/4 cup shredded cheddar cheese
1 cup cracker crumbs
2 teaspoons butter or margarine - melted

1 small onion - finely chopped
1/4 teaspoon basil
1/4 teaspoon salt
1/4 teaspoon black pepper

Place egg whites in bowl. Attach bowl and wire whip. Turn to speed 8 and whip until stiff but not dry. Remove from bowl and set aside.

Place egg yolks in bowl. Attach bowl and flat beater. Beat on speed 4 for 2 minutes, until thick and lemon colored. Add remaining ingredients and mix on speed 2 until combined, about 30 seconds.

Place mixture in a greased 8 x 4 x 2 inch loaf pan. Bake at 350 F for 40 to 45 minutes. Cool in pan for 10 minutes, then remove and serve warm.

Sweet Potato Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: One 9 inch pie
Serves: 8

5 to 6 medium cooked sweet potatoes - peeled and quartered
1/2 cup butter or margarine - softened
2/3 cup pineapple juice
2/3 cup brown sugar
1 egg
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
1 cup chopped nuts
Pie Pastry for Single Crust 9 inch Pie

Place sweet potatoes and butter in bowl. Attach bowl and flat beater. Turn to speed 2 and mix for 1 minute. Remove flat beater and attach wire whip. Turn to speed 2 and mix 1 minute. Add pineapple juice, brown sugar, egg, cinnamon, nutmeg and salt. Turn to speed 2 and mix for 2 minutes.

Roll out pastry crust and line a 9 inch pie plate. Spoon sweet potato mixture into crust; sprinkle nuts around edge. Bake at 400 F for 10 minutes. Reduce heat to 350 F and bake for 20 minutes.

PIE PASTRY:

2-1/4 cups all-purpose flour
3/4 teaspoon salt
1/2 cup vegetable shortening - well chilled

2 tablespoons butter or margarine - well chilled
5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

Fiesta Cheesecake Appetizer

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 20 servings (1 wedge per serving).
Serves: 20

2 packages (8 oz each) light cream cheese - softened
1 package (1.25 oz) taco seasoning mix
3 eggs
2 cups shredded marble monterey jack cheese
1 can (4 oz) green chilies
1 cup light sour cream
1 cup salsa

Place cream cheese and taco seasoning mix in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 6 and beat about 1 1/2 minutes, or until fluffy.

Stop and scrape bowl. Turn to Speed 4 and add eggs, one at a time, beating about 15 seconds after each addition. Stop and scrape bowl. Add cheese and green chilies. Turn to Stir Speed and mix 15 seconds.

Pour mixture into greased 9 inch springform pan. Bake at 350 F for 40 minutes, or until knife inserted near center comes out clean. Remove from oven and spread with sour cream. Return to oven and bake 5 minutes longer.

Cool 15 minutes. Refrigerate 3 to 8 hours. Before serving, remove outer ring and spread top of cheesecake with salsa. Serve with taco chips, if desired.

Appetizer Cream Puffs with Creamy Feta Olive Filling

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 12 servings (3 filled cream puff per serving).
Serves: 12

CREAM PUFFS

1 cup water
1/2 cup butter or margarine
1/4 teaspoon salt
1 cup all-purpose flour
4 eggs

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FILLING

1 package (8 oz) light cream cheese
4 ounces crumbled tomato-basil feta cheese
1/2 cup light sour cream
1/3 cup finely chopped kalamata or ripe olives
1/2 teaspoon lemon pepper seasoning

To make Cream Puffs, heat water, butter, and salt in a medium saucepan over high heat to a full rolling boil. Reduce heat and quickly stir in flour, mixing vigorously until mixture leaves sides of pan in a ball.

Place flour mixture in mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and add eggs, one at a time, beating about 30 seconds after each addition. Stop and scrape bowl. Turn to Speed 4 and beat about 15 seconds.

Drop dough onto greased baking sheets forming 36 mounds, 2 inches apart. Bake at 400 F for 10 minutes. Reduce heat to 350 F and bake 25 minutes longer. Turn off oven. Remove pans

from oven. Cut a small slit in side of each puff. Return pans to oven (turned off) for 10 minutes, leaving oven door ajar. Cool completely on rack.

To make Filling, combine all ingredients in mixer bowl. Attach bowl and flat beater. Turn to Speed 2 and mix about 30 seconds, or until blended. Pipe or spoon about 1 tablespoon filling into each cream puff.

Mexican Meatloaf

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 6 servings (2 servings per loaf).
Serves: 6

- 1 cup salsa - divided
- 2 cups soft bread crumbs
- 1 small onion - chopped
- 1 egg
- 1 tablespoon worcestershire sauce
- 1 teaspoon dried thyme
- 1/2 teaspoon garlic salt
- 1/4 teaspoon black pepper
- 1 pound lean ground beef
- 1/2 pound ground turkey

Place 3/4 cup salsa, bread crumbs, onion, egg, Worcestershire sauce, thyme, garlic salt, and pepper in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed, mix about 30 seconds. Add beef and turkey. Continuing on Stir Speed, mix about 45 seconds, or until blended.

Divide mixture into 3 equal parts. Shape each part into a loaf about 6x3x12 inches. Place loaves on rack in shallow baking pan. Spoon remaining salsa on tops of loaves. Bake at 350 F for 40 to 45 minutes, or until no longer pink in center.

VARIATION

Mexican Appetizer Meatballs

Form meat mixture into 1 inch balls. Place in 13x9x2 inch rectangular baking pan. Bake at 400 F for 20 to 25 minutes, or until no longer pink inside. Serve with salsa, if desired.

Yield: 18 servings (2 meatballs per serving).

Meatloaf for a Crowd

Double the ingredients and mix in the 6 quart mixer bowl.

Yield: 12 servings (1/2 loaf per serving).

Chicken and Mushroom Casserole with Cheese Puff Topping

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

Yield: 4 servings

Serves: 4

FILLING

2 tablespoons butter or margarine

3 boneless, skinless chicken breasts halves, cut into 1/2 inch pieces

1 medium onion or three shallots, sliced

8 ounces button or crimini mushrooms - halved or quartered

1 can (14-1/2 oz) diced tomatoes - undrained

2 tablespoons flour

1/2 teaspoon dried thyme leaves

.

PASTRY TOPPING

1/2 cup water

1/4 cup butter or margarine - cut up

1/4 teaspoon salt

1/2 cup all-purpose flour

2 eggs

2 ounces sharp cheddar cheese - diced

To make Filling, melt butter in large skillet over medium heat. Add chicken and onion. Cook and stir 3 minutes. Add mushrooms. Cook and stir 5 minutes. Add tomatoes, flour, and thyme. Cook and stir until thickened and bubbly. Cover and keep warm on low heat.

To make Pastry Topping, heat water, butter, and salt in small saucepan over high heat to a full rolling boil. Reduce heat and quickly stir in flour, mixing vigorously until mixture leaves sides of pan in a ball.

Place flour mixture in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and add eggs, one at a time, mixing about 30 seconds after each addition. Stop and scrape bowl. Turn to Speed 4 and beat about 15 seconds. Add cheese. Turn to Stir Speed and mix about 10 seconds.

Pour hot filling into 2-quart casserole dish sprayed with no-stick cooking spray. Spoon pastry into 4 mounds on top of chicken mixture. Bake at 400 F for 35 to 45 minutes, or until pastry is puffed and browned and filling is bubbly.

Bob Matthews' Spring Asparagus with Orange Mayonnaise Sauce

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

Serves 8

Serves: 8

ORANGE MAYONNAISE

5 large egg yolk

4 tablespoons fresh lemon juice OR rice wine vinegar

2 tablespoons dijon style mustard

1/2 teaspoon salt

2 cups canola oil

2 cups orange juice - reduced to 1/2 cup

Zest of 2 oranges

.

ASPARAGUS

64 stalks asparagus spears

In KitchenAid Stand Mixer, with wire whip on slowest speed; combine yolks, lemon juice and mustard. Mix until smooth.

Add oil in a slow, steady stream until well blended.

Add reduced orange juice and zest.

Serve immediately with freshly cooked asparagus or refrigerate until needed.

ASPARAGUS

Peel and chop ends.

Tie in bundles (allow 6-8 stalks per person).

Cook 1 to 2 minutes in lots of salted, boiling water.

Drain and serve warm or refresh in ice water.

TIPS:

Always source the best ingredients -- "fresh is best"

A higher speed with the KitchenAid Stand Mixer will create a frothier mayonnaise and greater volume

Room temperature ingredients emulsify better

Fresh eggs are better for a stable emulsion; old eggs lose their ability to emulsify

1 large egg can emulsify 3/4 cup of oil.

Tosceno Pesto Focaccia

Book: KitchenAid The Mystical Cookbook

Chapter: Appetizers, Entrees, Vegetables and Dips

Serves 6

Serves: 6

DOUGH

2 teaspoons active dry yeast
1 cup + 2 tbsp warm water
3 tablespoons olive oil - divided
1 tablespoon chopped fresh rosemary
8 pitted Italian black olives - halved
2 tablespoons minced roasted garlic
2 cups all-purpose flour
2 teaspoons salt
1 cup + 2 tbsp corn flour

PESTO

1 cup firmly packed, minced fresh basil leaves
2 teaspoons minced garlic
1/2 cup extra virgin olive oil
1/2 cup grated parmesan cheese
2 tablespoons toasted, crushed pine nuts
Salt and freshly ground black pepper

TOPPING

1 cup thinly sliced red onions
3 tablespoons olive oil
2 roasted red bell peppers
4 medium plum tomatoes - seeded and squeezed dry

Pesto

In a small bowl, combine all ingredients.

Topping

Saute onions in olive oil over medium heat for 20 mins. until soft and transparent. Slice red peppers and toss with onions. Set aside.

Dough

In a small bowl, stir yeast into warm water. Let stand until foamy (approx. 10 minutes). Stir in 1 tbsp. oil, rosemary, olives and garlic.

Using paddle attachment of the KitchenAid Stand Mixer, mix flours and salt together for 30 seconds on medium speed. With stand mixer running, add dissolved yeast mixture into mixing bowl and continue mixing until a smooth dough is formed. Knead dough with dough hook attachment for 3-4 minutes until it is firm and elastic.

Set dough in a lightly oiled container, cover with plastic wrap, and allow to rise until doubled in size (approx. 1 hour).

Turn dough onto an oiled 10" x 15" jelly roll pan and stretch dough to fit baking sheet. Cover with a towel and allow to rest until half risen, (approx. 30 min).

Preheat oven to 400 F. Just before baking, dimple top of dough using your fingertips.

Brush surface with 2 tbsp. of olive oil. Using a metal spatula spread enough pesto to cover surface of dough. Spread tomatoes, onion and red peppers over surface of focaccia. Bake for

approx. 25 minutes until dough is crispy at edges and vegetables are soft, but still slightly crisp.

Crunchy Peanut Butter Quiche

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 8

3 eggs
1 cup milk
1/8 teaspoon nutmeg
1/2 cup Jif Extra Crunchy peanut butter
1 pie crust (9 inch) baked and cooled completely
4 slices cooked bacon - drained and crumbled
1 cup shredded mozzarella cheese

Combine eggs, milk and nutmeg in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 2 and whip 30 seconds. Add peanut butter. Turn to speed 4 and mix until well combined, about 1 minute.

Sprinkle bacon evenly in bottom of pie crust. Pour egg mixture over bacon and sprinkle with cheese. Bake at 350 degrees F for 25 to 35 minutes, or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

Spinache Quiche

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 6

1 8-ounce package cream cheese - softened
4 eggs
1 cup Pet evaporated milk
1/4 to 1/2 teaspoon ground red pepper
1 package (10 ounces) frozen chopped spinach - thawed and thoroughly drained
1/2 cup diced ham or chopped onion
1 unbaked 9 inch deep dish pie crust

Place cream cheese in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix until creamy, about 1 minute. Stop and scrape bowl. Turn to speed 4 and add eggs, one at a time, beating 15 seconds after each addition. Stop and scrape bowl. Add evaporated milk and red pepper. Turn to speed 3 and mix 30 seconds. Stop and scrape bowl. Add spinach and ham. Turn to speed 2 and mix until well combined, about 1 minute.

Pour into prepared crust. Sprinkle with salt and black pepper to taste. Place pie plate on preheated baking sheet and bake at 350 degrees F for 55 to 65 minutes or until knife inserted into center comes out clean. Cool 5 minutes before serving.

Meatball Hors D'Oeuvres

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

makes 30 meatballs
Serves: 30

1 pound ground beef
2 egg yolk
1/3 cup dry bread crumbs
1/3 cup parmesan cheese
2 tablespoons chopped parsley
3/4 teaspoon garlic salt
1/2 teaspoon oregano
1/4 teaspoon pepper
2 tablespoons chopped stuffed olives
1/4 cup olive oil
Tangy Barbecue Sauce

Place ground beef, egg yolks, bread crumbs, parmesan cheese, parsley, garlic salt, oregano, pepper and olives in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix for 1 minute.

Form mixture into 30 one inch balls and fry in olive oil until well browned. Drain on paper towels. Warm Tangy Barbecue Sauce and pour over meatballs. Serve warm from chafing dish.

Fondue Zabaglione

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 6

4 large ripe pears
1/2 cup marsala
2 cups water
4 large egg yolk
1/3 cup sugar
1-1/2 teaspoons brandy

Preheat oven to 375 degrees F.

Peel, halve, and core the pears. Slice them lengthwise into eighths and place them in an ovenproof dish. Drizzle the marsala over the pears, cover, and place them in the oven. Bake for 25 minutes. Remove the pears from the oven. Drain the juice and reserve for later, and set the pears aside to cool. Bring the water to a simmer in a 3 quart saucepan over medium heat. Put the egg yolks and sugar in the mixer bowl. Attach the mixer bowl and the wire whip to the mixer and turn to speed 2. Mix for 2 minutes, or until the egg mixture is pale and frothy. While the mixer is running, add the reserved juice from the pears and mix for 1 minute more.

Detach the mixer bowl and place it over the pan of simmering water. Whisk the mixture for 2 minutes or until it begins to thicken. Pour the fondue into a good-quality fondue pot, and stir in the brandy. Serve immediately, using fondue forks or skewers to dip the pears into the fondue.

Classic Quiche

Book: KitchenAid The Mystical Cookbook
Chapter: Appetizers, Entrees, Vegetables and Dips

Serves: 4

DOUGH

1 cup unbleached all-purpose flour
6-1/2 tablespoons unsalted butter - softened
1 large egg
1 tablespoon water
1/4 teaspoon salt

FILLING

5 ounces bacon
3 large eggs
3/4 cup heavy cream
1/2 teaspoon salt
1/4 teaspoon white peppers
1/4 teaspoon paprika
2 cups grated emmentaler cheese

To make the dough: Place a rack in the middle of the oven and preheat the oven to 350 degrees F. Sprinkle 1/4 cup of the flour on a work surface.

Put 5-1/2 tablespoons of the butter in the mixer bowl, and attach the bowl and the flat beater to the mixer. Turn the mixer to speed 4 and cream the butter for about 2 minutes. With the mixer running, add the egg, water, and salt. Reduce the mixer speed to 2. With the mixer running, slowly add the remaining 1/4 cup flour. Mix until the dough begins to gather, about 30 to 45 seconds. Do not overbeat the dough. Turn the dough out onto the floured work surface and form into a disc. Do not overhandle the dough. Cover the dough with plastic wrap and allow it to rest in a cool place for 30 minutes. With the remaining butter, grease a 9 inch quiche pan.

To make the filling and prepare the crust: Cook the bacon in a skillet or microwave until crispy. Drain on a paper towel. Roll out the pastry dough, creating a 12 inch disk. Carefully

transfer the dough to the quiche pan and press it into the bottom and sides of the pan. Trim any excess dough above the rim. Crumble the bacon and sprinkle it over the dough. Put the eggs, cream, salt, pepper, and paprika in the mixer bowl. Attach the mixer bowl and the wire whip to the mixer, turn it to speed 4 and mix for 1 minute. With the mixer running, slowly add the grated cheese and mix for 1 minute more.

Pour the egg mixture into the pastry shell. Place it into the oven, and bake for 30 minutes. Remove the quiche from the oven and transfer to a wire rack. Cool for 5 to 10 minutes before serving.

Dutch Apple Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 1 loaf

1/2 cup milk
1/4 cup softened butter or margarine
1/4 cup sugar
1 package active dry yeast
1/4 cup warm water (105 to 115 degrees F)
3-4 cups all-purpose flour
2 eggs
1 medium apple -cored, peeled and chopped

.

CINNAMON SUGAR FILLING

1/3 cup all-purpose flour
1/4 cup sugar
2 tablespoons softened butter or margarine
1/2 teaspoon cinnamon
Mix all ingredients with a fork until crumbly

Combine milk, butter and sugar in small sauce pan. Heat over low heat until butter melts and sugar dissolves. Cool to lukewarm.

Dissolve yeast in warm water in warmed bowl. Add lukewarm milk mixture, 2-1/2 cups flour, eggs, and apple. Attach bowl and dough hook. Turn to Speed 2 and mix 1 minute. Continuing on Speed 2, add remaining flour, 1/2 cup at a time until dough clings to hook and cleans sides of bowl. Knead on Speed 2 for 2 minutes longer, or until dough is smooth and elastic.

Place in a greased bowl, turning to grease top. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down. Roll to a 9 x 14 inch rectangle. Sprinkle with Cinnamon Sugar Filling, reserving 1/4 cup of the mixture. Roll dough tightly from 14 inch side and shape into a loaf. Place in a 9 x 5 x 3 inch loaf pan.

Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Sprinkle with remaining sugar mixture. Bake at 350 degrees F for 35 to 40 minutes. Remove from pan immediately and cool on wire rack.

Basic White Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 2 loaves

1/2 cup milk
3 tablespoons sugar
2 teaspoons salt
3 tablespoons butter or margarine
2 packages active dry yeast
1-1/2 cups warm water (105 to 115 degrees F)
5-6 cups all-purpose flour

Combine milk, sugar, salt and butter in small saucepan. Heat over low heat until butter melts and sugar dissolves. Cool to lukewarm.

Dissolve yeast in warm water in warmed bowl. Add lukewarm milk mixture and 4-1/2 cups flour. Attach bowl and dough hook. Turn to Speed 2 and mix 1 minute. Continuing on Speed 2, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans bowl. Knead on Speed 2 for 2 minutes longer, or until dough is smooth and elastic. Dough will be slightly sticky to the touch.

Place in a greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down and divide in half. Shape each half into a loaf and place in a greased 8-1/2 x 4-1/2 x 2-1/2 inch loaf pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake at 400 degrees F for 30 minutes. Remove from pans immediately and cool on wire racks.

Nathan's Dark Rye Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

This is a slight adaptation from KitchenAid's Light Rye Bread. It makes two standard sized loaves, or 8 mini loaves.

Serves: 8

1/4 cup honey

1/4 cup Brier Rabbit black strap molasses
2 teaspoons salt
2 tablespoons Ghirardelli unsweetened cocoa
1 cup boiling water
2 packages active dry yeast
1/4 cup warm water (105-115 degrees)
2 cups rye flour
3-1/2 - 4 cups all-purpose flour

Place honey, molasses, salt butter, cocoa and boiling water in small bowl. Stir until honey dissolves. Cool to lukewarm.

Dissolve yeast in warm water in warmed mixer bowl. Add lukewarm honey mixture, rye flour, and 1 cup all-purpose flour. Attach bowl and dough hook to mixer. Turn to speed 2 and mix about 1 minute, or until well mixed. Stop and scrape bowl if necessary.

Continuing on speed 2, add remaining all-purpose flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and divide into 8 equal pieces. Place in greased mini loaf pan (8 loaves). Cover. Let rise in a warm place, free from draft, 45 to 60 minutes, or until doubled in bulk.

Bake at 350 for 30 to 45 minutes (speedbake at 350, no preheat, for 30 minutes). Remove from pan immediately and cool on wire racks.

French Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Makes 2 loaves
Serves: 2

2 packages active dry yeast
2-1/2 cups warm water (105 to 115 degrees)
1 tablespoon salt
1 tablespoon butter or margarine - melted
7 cups all-purpose flour
2 tablespoons cornmeal
1 egg white
1 tablespoon cold water

Dissolve yeast in warm water in warmed mixer bowl. Add salt, butter, and flour. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 1 minute, or until well blended. Knead on Speed 2 about 2 minutes longer. Dough will be sticky.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and divide in half. Roll each half into 12x15-inch rectangle. Roll dough tightly, from longest side, tapering ends if desired. Place loaves on greased baking sheets that have been dusted with cornmeal. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

With sharp knife, make 4 diagonal cuts on top of each loaf. Bake at 450 degrees F for 25 minutes. Remove from oven. Beat egg white and water together with a fork. Brush each loaf with egg mixture. Return to oven and bake 5 minutes longer. Remove from baking sheets immediately and cool on wire racks.

Apple Mincemeat Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 1 loaf

Serves: 8

1 cup buttermilk
1 cup prepared mincemeat
2/3 cup firmly packed dark brown sugar
2 tablespoons butter or margarine, melted
1 egg
2-1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground allspice
1/4 teaspoon salt
1/2 cup chopped apples

Place buttermilk, mincemeat, brown sugar, butter and egg in bowl. Attach bowl and flat beater. Turn to Speed 2 and beat until well-blended, about 1 minute. Stop and scrape bowl. Combine flour, baking powder, baking soda, allspice, and salt. Add to bowl. Turn to Stir Speed and mix 30 seconds or just until moistened. Add apple. Continuing on Stir Speed, mix 15 seconds or just until combined. Do not over beat.

Spoon batter into a greased 9x5x3 inch loaf pan. Bake at 325° F for 1 hour 10 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean, covering with foil during last 10 minutes of baking. Let cool in pan, covered, 10 minutes. Remove from pan and cool on wire rack.

Cinnamon Swirls

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Serves: 12

3/4 cup low fat milk
1/2 cup sugar
1-1/4 teaspoons salt
1/2 cup butter
2 packages active dry yeast
1/3 cup warm water (105-115 degrees)
3 eggs -room temperature
5-1/2 to 6-1/2 cups all-purpose flour

Cinnamon Swirls:

1 cup firmly packed brown sugar
1 cup sugar
1/2 cup butter or margarine, softened
1/4 cup all-purpose flour
1-1/2 tablespoons cinnamon
1/2 cup chopped walnuts or pecans

Place milk, sugar, salt, and butter in small saucepan.

Heat over low heat until butter melts and sugar dissolves.

Cool to lukewarm.

Dissolve yeast in warm water in warmed mixer bowl.

Add lukewarm milk mixture, eggs, and 5 cups flour.

Attach bowl and dough hook to mixer.

Turn to Speed 2 and mix about 2 minutes.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl.

Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top.

Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled.

Punch dough down and shape as desired for rolls or coffee cakes.

Cinnamon Swirls:

Place brown sugar, sugar, butter, flour, cinnamon, and walnuts in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute.

Turn dough onto lightly floured surface. Roll dough into 10x24-inch rectangle. Spread sugar-cinnamon mixture evenly on dough. Roll dough tightly from long side to form 24-inch roll, pinching seam together.

Cut into 24 slices, 1-inch each.

Place 12 rolls each in two greased 13x9x2-inch baking pans. Cover. Let rise in warm place, free from draft, 45 to 60 minutes, or until doubled. Bake at 350 degrees for 20 to 25 minutes. Remove from pans immediately. Frost or glaze if desired.

Basic Sweet Dough

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Serves: 12

3/4 cup low fat milk
1/2 cup sugar
1-1/4 teaspoons salt
1/2 cup butter
2 packages active dry yeast
1/3 cup warm water (105-115 degrees)
3 eggs -room temperature
5-1/2 to 6-1/2 cups all-purpose flour

Place milk, sugar, salt, and butter in small saucepan.

Heat over low heat until butter melts and sugar dissolves.

Cool to lukewarm.

Dissolve yeast in warm water in warmed mixer bowl.

Add lukewarm milk mixture, eggs, and 5 cups flour.

Attach bowl and dough hook to mixer.

Turn to Speed 2 and mix about 2 minutes.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl.

Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top.

Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled.

Punch dough down and shape as desired for rolls or coffee cakes.

Bake at 350 for 20 to 25 minutes.

Banana Nut Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Makes 1 loaf

Serves: 16

1/3 cup vegetable shortening

1/2 cup sugar

2 eggs

1-3/4 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup (2 medium) mashed ripe bananas

1/2 cup chopped walnuts or pecans

Place shortening and sugar in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 6 and beat about 1 minute. Stop and scrape bowl.

Continuing on Speed 6, beat about 1 minute longer. Add eggs. Turn to Speed 4 and beat about 30 seconds. Stop and scrape bowl. Turn to Speed 6 and beat about 1 1/2 minutes.

Combine flour, baking powder, baking soda, and salt in separate bowl. Add half of flour mixture and half of mashed banana to mixer bowl. Turn to STIR Speed and mix about 30 seconds. Add remaining flour and banana. Continuing on STIR Speed, mix about 30 seconds. Stop and scrape bowl. Add walnuts. Continuing on STIR Speed, mix about 15 seconds.

Pour mixture into greased and floured 9x5x3-inch baking pan. Bake at 350°F for 40 to 45 minutes. Cool 5 minutes in pan. Remove from pan and cool completely on wire rack.

Yield: 16 servings (16 slices).

Crusty Pizza Dough

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 4 servings (1/4 pizza per serving)

Serves: 4

1 package active dry yeast

1 cup warm water (105 to 115 degrees)

1/2 teaspoon salt

2 teaspoons olive oil

2-1/2 to 3-1/2 cups all-purpose flour

1 tablespoon cornmeal

Dissolve yeast in warm water in warmed mixer bowl. Add salt, olive oil, and 2 1/2 cups flour. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 1 minute.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk. Punch dough down.

Brush 14 inch pizza pan with oil. Sprinkle with cornmeal. Press dough across bottom of pan, forming a collar around edge to hold toppings. Add toppings, as desired. Bake at 450 F for 15 to 20 minutes.

Whole Grain Wheat Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 32 servings (16 slices per loaf)

Makes 2 loaves

Serves: 32

1/3 cup plus 1 tablespoon brown sugar

2 cups warm water (105 to 115 degrees)

2 packages active dry yeast

5-6 cups whole wheat flour

3/4 cup powdered milk

2 teaspoons salt

1/3 cup oil

Dissolve 1 tablespoon brown sugar in warm water in small bowl. Add yeast and let mixture stand.

Place 4 cups flour, powdered milk, 1/3 cup brown sugar, and salt in mixer bowl. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 15 seconds. Continuing on Speed 2,

gradually add yeast mixture and oil to flour mixture and mix about 1 1/2 minutes longer. Stop and scrape bowl, if necessary.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer.

Note: Dough may not form a ball on hook. However, as long as hook comes in contact with dough, kneading will be accomplished. Do not add more than the maximum amount of flour specified or a dry loaf will result.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and divide in half. Shape each half into a loaf. Place in greased 8 x 4 x 2 inch baking pan. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Bake at 400 F for 15 minutes. Reduce oven temperature to 350 F and bake 30 minutes longer. Remove from pans immediately and cool on wire racks.

Black Forest Pumpernickel

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Makes 1 loaf
Serves: 8

1-1/4 cups water (divided)
1-1/2 cups bread flour
1 cup rye flour
1 cup whole wheat flour
1-1/2 teaspoons salt
1-1/2 teaspoons oil
1/3 cup molasses
3 tablespoons unsweetened cocoa
1 tablespoon caraway seeds
2 teaspoons Red Star yeast
4 teaspoons vital wheat gluten with vitamin C

Proof the yeast in ° cup of the water (warmed) with about a tablespoon of the molasses.

Mix all of the flour together well in a bowl (not the mixer bowl). Place all but about a cup of this blend into the mixer bowl with the salt, cocoa powder, and vital wheat gluten. Mix together on speed 2 with the dough hook until well blended, scraping down the sides as necessary.

Add proofed yeast with the rest of the water, molasses, and oil. Knead for about 2 minutes. Turn off the mixer and go have fun for 20 minutes. Come back (don't forget to come back!), turn on your mixer to speed 2, add the rest of the flour and the caraway seeds, and knead for (yikes, I can't remember exactly!) about 5 minutes, or until the dough, ummmm... looks right for whole grain dough.

Take the dough out of the bowl (off the hook, really) and knead by hand a few times, form it into a ball and place in a large oiled bowl, turning it to oil it all over. Cover the bowl with plastic wrap and set it in a warm place until the dough has doubled. (About an hour to an hour and a half)

Punch down the dough, knead it a few times, let it sit for 5 minutes, then shape it as desired. After you shape the loaf let it rise again 45 minutes to an hour, until doubled. This is a firm dough which can be a free form loaf or baked in a pan. I baked mine in a stoneware loaf pan (Pampered Chef).

Now here is where you will definitely bake differently than I. My oven, in an odd twist of Providence, died a week after my Accolade mixer arrived. (The parts to fix it are on their way.) But I was so desperate for Pumpernickel over the weekend I decided to put my roaster oven to the test. Its manual claims you can bake in it, so I decided to give it a try. Lo, and behold, you can! I baked this loaf using the manual's guide of 400 degrees for 40 minutes and it turned out very well.

Russian Black Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Makes 1 loaf
Serves: 8

2 teaspoons Red Star yeast
1-1/4 cups water (divided)
1 tablespoon brown sugar
2-1/2 cups bread flour
1 cup rye flour
1 teaspoon salt
3 tablespoons unsweetened cocoa
4 teaspoons vital wheat gluten with vitamin C (optional)
1 teaspoon powdered instant coffee
2 tablespoons dark corn syrup
2 tablespoons butter - melted
2 tablespoons cider vinegar
1 tablespoon caraway seeds
1/4 teaspoon fennel seeds (optional)

Proof the yeast in 1/4 cup of the water (warmed) with about a tablespoon of the brown sugar.

Mix all of the flour together well in a bowl (not the mixer bowl). Place all but about a cup of this blend into the mixer bowl with the salt, cocoa powder, and vital wheat gluten. Mix together on speed 2 with the dough hook until well blended, scraping down the sides as necessary.

Add proofed yeast with the rest of the water, coffee, corn syrup, butter and vinegar. Knead for about 2 minutes. Turn off the mixer and go have fun for 20 minutes. Come back (don't forget to come back!), turn on your mixer to speed 2, add the rest of the flour and the caraway and fennel seeds, and knead for (yikes, I can't remember exactly!) about 5 minutes, or until the dough, ummmm... looks right for whole grain dough.

Take the dough out of the bowl (off the hook, really) and knead by hand a few times, form it into a ball and place in a large oiled bowl, turning it to oil it all over. Cover the bowl with plastic wrap and set it in a warm place until the dough has doubled. (About an hour to an hour and a half)

Punch down the dough, knead it a few times, let it sit for 5 minutes, then shape it as desired. After you shape the loaf let it rise again 45 minutes to an hour, until doubled. This is a firm dough which can be a free form loaf or baked in a pan. I baked mine in a stoneware loaf pan (Pampered Chef).

Now here is where you will definitely bake differently than I. My oven, in an odd twist of Providence, died a week after my Accolade mixer arrived. (The parts to fix it are on their way.) But I was so desperate for Pumpernickel over the weekend I decided to put my roaster oven to the test. Its manual claims you can bake in it, so I decided to give it a try. Lo, and behold, you can! I baked this loaf using the manual's guide of 400 degrees for 40 minutes and it turned out very well.

Light Rye Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 32 servings (16 slices per loaf)
Makes 2 loaves, or 8 mini loaves

Serves: 8

1/4 cup honey
1/4 cup light molasses
2 teaspoons salt
2 tablespoons butter or margarine
2 tablespoons caraway seeds (optional)
1 cup boiling water
2 packages active dry yeast
3/4 cup warm water (105 to 115 degrees)
2 cups rye flour
3-1/2 to 4 cups all-purpose flour

Place honey, molasses, salt, butter, caraway seed, and boiling water in small bowl. Stir until honey dissolves. Cool to lukewarm.

Dissolve yeast in warm water in warmed mixer bowl. Add lukewarm honey mixture, rye flour, and 1 cup all-purpose flour. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 1 minute, or until well mixed. Stop and scrape bowl if necessary.

Continuing on Speed 2, add remaining all-purpose flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and divide in half. Shape each half into a round loaf. Place on two greased baking sheet. ****OR**** divide dough into 8 equal pieces and place in a mini loaf pan.

Cover. Let rise in warm place, free from draft, 45 to 60 minutes, or until doubled in bulk.

Bake at 350 F for 30 to 45 minutes. Cover loaves with aluminum foil for last 15 minutes if tops brown too quickly. Remove from baking sheets immediately and cool on wire racks.

Honey Oatmeal Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 2 loaves
Serves: 16

1-1/2 cups water
1/2 cup honey
1/3 cup butter or margarine
5-1/2 to 6-1/2 cups all-purpose flour
1 cup quick cooking oats
2 teaspoons salt
2 packages active dry yeast
2 eggs
1 egg white
1 tablespoon water
Oatmeal for sprinkling

Place water, honey, and butter in small saucepan. Heat over low heat until mixture is very warm (120 F to 130 F).

Place 5 cups flour, oats, salt, and yeast in mixer bowl. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 15 seconds. Continuing on Speed 2, gradually add warm mixture to flour mixture and mix about 1 minute. Add eggs and mix about 1 minute longer.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and divide in half. Shape each half into a loaf. Place in greased 8 x 4 x 2 inch baking pans. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Beat egg white and water together with a fork. Brush tops of loaves with mixture. Sprinkle with oatmeal. Bake at 375 F for 40 minutes. Remove from pans immediately and cool on wire racks.

Dill Batter Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 2 loaves

Serves: 16

2 packages active dry yeast
1/2 cup warm water (105 F to 115 F)
4 tablespoons honey (divided)
2 cups large curd cottage cheese
2 tablespoons grated fresh onions
4 tablespoons butter or margarine - softened
3 tablespoons dill seeds
3 teaspoons salt
1/2 teaspoon baking soda
2 eggs
1 cup whole wheat flour
3 to 3-1/2 cups all-purpose flour

Dissolve yeast in warm water in warmed mixer bowl. Add 1 tablespoon honey and let stand 5 minutes.

Add cottage cheese, remaining 3 tablespoons honey, onion, butter, dill seed, salt, and soda. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds. Add eggs. Continuing on Stir Speed, mix about 15 seconds.

Add whole wheat flour and 2 cups all-purpose flour. Turn to Speed 2 and mix about 2 minutes, or until combined. Continuing on Speed 2, add remaining flour, a little at a time, and mix until dough forms a stiff batter. Stop and scrape bowl, if necessary. Continuing on Speed 2, mix about 2 minutes longer.

Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Stir dough down. Place in two well-greased 8 x 4 x 2 inch baking pans or two well-greased 1 1/2 - to 2-quart casseroles. Cover. Let rise in warm place, free from draft, about 45 minutes, or until doubled in bulk.

Bake at 350 F for 40 to 50 minutes. Remove from pans immediately and cool on wire racks.

Vegetable Cheese Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 2 loaves

Serves: 16

2 packages active dry yeast
1 cup warm water (105 F to 115 F)
2 cups whole wheat flour
3 to 3-1/2 cups all-purpose flour
2 tablespoons sugar
2 teaspoons salt
2 tablespoons butter or margarine
1 cup warm low fat milk (105 F to 115 F)
1/4 cup chopped sun dried tomatoes
2 teaspoons instant minced onions
2 teaspoons dried parsley
1/2 cup shredded sharp cheddar cheese

Dissolve yeast in warm water in small bowl. Set aside.

Combine whole wheat flour, 2 cups all-purpose flour, sugar, and salt in mixer bowl. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 30 seconds. Continuing on Speed 2, gradually add yeast mixture, butter, and warm milk to flour mixture and mix about 1 1/2 minutes. Stop and scrape bowl. Add tomatoes, onion, parsley, and cheese. Turn to Speed 2 and mix about 30 seconds. Continuing on Speed 2, add remaining flour, 1/2 cup at a time and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and divide in half. Shape each half into a loaf. Place in well-greased 8 x 4 x 2 inch baking pans. Cover. Let rise in warm place, free from draft, 45 to 60 minutes, or until doubled in bulk.

Bake at 375 F for 40 minutes. Remove from pans immediately and cool on wire rack. (Note: Loaves may need to be released by running a knife around edges of pans.)

Blueberry Oat Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 1 loaf

Serves: 8

2 cups all-purpose flour
1 cup rolled oats
1 cup sugar
1-1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon allspice
3/4 cup low fat milk
1/2 cup butter or margarine - melted
1 tablespoon grated orange peel
2 eggs
1-1/4 cups fresh or frozen blueberries (not thawed)

Combine dry ingredients in mixer bowl. Add milk, butter, orange peel, and eggs. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds. With spoon, gently stir in blueberries.

Spoon batter into 9x5x3-inch baking pan that has been greased on the bottom only. Bake at 350 F for 55 to 65 minutes, or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan and cool completely on wire rack.

Cinnamon Swirl Rounds

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 24 rolls

Serves: 24

1 cup firmly packed brown sugar
1 cup sugar
1/2 cup butter or margarine - softened
1/4 cup all-purpose flour
1-1/2 tablespoons cinnamon
1/2 cup chopped walnuts or pecans
1 recipe Basic Sweet Dough (below)

CARAMEL GLAZE

1/3 cup evaporated milk
2 tablespoons brown sugar
1-1/2 cups powdered sugar
1 teaspoon vanilla

Place brown sugar, sugar, butter, flour, cinnamon, and walnuts in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute.

Turn dough onto lightly floured surface. Roll dough to 10x24 inch rectangle. Spread sugar-cinnamon mixture evenly on dough. Roll dough tightly from long side to form 24-inch roll, pinching seam together. Cut into 24 slices, 1-inch each.

Place 12 rolls each in two greased 13x9x2 inch baking pans. Cover. Let rise in warm place, free from draft, 45 to 60 minutes, or until doubled in bulk.

Bake at 350 F for 20 to 25 minutes. Remove from pans immediately. Spoon Caramel Glaze over warm rolls.

Caramel Glaze:

Place evaporated milk and brown sugar in small saucepan. Cook over medium heat until mixture begins to boil, stirring constantly.

Place milk mixture, powdered sugar, and vanilla in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 4 and beat about 2 minutes, or until creamy.

BASIC SWEET DOUGH:

3/4 cup low fat milk
1/2 cup sugar
1-1/4 teaspoons salt
1/2 cup butter
2 packages active dry yeast
1/3 cup warm water (105-115 degrees)
3 eggs -room temperature
5-1/2 to 6-1/2 cups all-purpose flour

Place milk, sugar, salt, and butter in small saucepan.

Heat over low heat until butter melts and sugar dissolves.

Cool to lukewarm.

Dissolve yeast in warm water in warmed mixer bowl.

Add lukewarm milk mixture, eggs, and 5 cups flour.

Attach bowl and dough hook to mixer.

Turn to Speed 2 and mix about 2 minutes.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl.

Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top.

Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled.

Punch dough down and shape as desired for rolls or coffee cakes.

Bake at 350 for 20 to 25 minutes.

Rapid Mix Cool Rise White Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 2 loaves

Serves: 16

6 to 7 cups all-purpose flour

2 tablespoons sugar

3-1/2 teaspoons salt

3 packages active dry yeast

1/4 cup butter or margarine - softened

2 cups very warm water (120 F to 130 F)

Place 5 1/2 cups flour, sugar, salt, yeast, and butter in mixer bowl. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 20 seconds. Gradually add warm water and mix about 1 1/2 minutes longer.

Continuing on Speed 2, add remaining flour, 2 cups at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer.

Cover dough with plastic wrap and a towel. Let rest 20 minutes.

Divide dough in half. Shape each half into a loaf. Place in greased 8 x 4 x 2 inch baking pans. Brush each loaf with oil and cover loosely with plastic wrap. Refrigerate 2 to 12 hours.

When ready to bake, uncover dough carefully. Let stand at room temperature 10 minutes.

Puncture any gas bubbles which may have formed. Bake at 400 F for 35 to 40 minutes.

Remove from pans immediately and cool on wire racks.

Baking Powder Biscuits

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 12 biscuit
Serves: 12

2 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1/3 cup vegetable shortening
2/3 cup low fat milk
Melted butter or margarine (if desired)

Place flour, baking powder, salt, and shortening in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 1 minute. Stop and scrape bowl. Add milk. Continuing on Stir Speed, mix until dough starts to cling to beater. Avoid over beating.

Turn dough onto lightly floured surface and knead about 20 seconds, or until smooth. Pat or roll to 1/2 -inch thickness. Cut with floured 2-inch biscuit cutter.

Place on greased baking sheets and brush with melted butter, if desired. Bake at 450 F for 12 to 15 minutes. Serve immediately.

Bran Muffins

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield 24 muffins

Tip: Batter can be refrigerated in tightly covered container up to 1 week
Serves: 24

1 cup boiling water
1 cup wheat bran
1 cup firmly packed brown sugar
1/2 cup sugar
1/2 cup vegetable shortening
2 eggs
2 cups buttermilk
1 teaspoon vanilla
2-12 cups all-purpose flour
2-1/2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups bran cereal flakes

Pour boiling water over bran in small bowl. Set aside.

Place brown sugar, sugar, and shortening in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat about 1 minute. Add eggs. Turn to speed 4 and beat about 30 seconds. Add buttermilk and vanilla. Turn to stir speed and mix about 30 seconds. Stop and scrape bowl.

Add flour, baking soda, baking powder, and salt. Turn to stir speed and mix about 30 seconds. Stop and scrape bowl. Turn to stir speed and mix about 30 seconds longer. Gradually turn to speed 4 and beat about 1 minute. Add moistened bran and bran cereal flakes. turn to stir speed and mix about 30 seconds, or until ingredients are combined.

Spoon batter into greased or paper-lined muffin pans. Bake at 400 F for 20 minutes, or until toothpick inserted in center comes out clean.

Remove from pans immediately. Serve warm.

Sour Cream Coffee Cake

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 16 servings

Serves: 16

1/2 cup firmly packed brown sugar
1-1/2 teaspoons cinnamon
1 cup chopped walnuts or pecans
3 cups all-purpose flour
1-1/2 cups granulated sugar
3 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine - softened
1 cup reduced fat sour cream
1 teaspoon vanilla
3 eggs

Combine brown sugar, cinnamon, and walnuts in small bowl. Set aside.

Combine flour, granulated sugar, baking powder, baking soda, and salt in mixer bowl. Add butter, sour cream, and vanilla. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 45 seconds, or until ingredients are combined. Stop and scrape bowl. Turn to Speed 4 and beat about 1 1/2 minutes. Stop and scrape bowl.

Turn to Stir Speed and add eggs, one at a time, mixing about 15 seconds after each addition. Turn to Speed 2 and mix about 30 seconds.

Spread half of batter in greased and floured 9 x 13 baking pan or 10 inch tube pan. Sprinkle with half of cinnamon-sugar mixture. Spread remaining batter in pan and top with remaining

cinnamon-sugar mixture. Bake at 350 F for 40 to 50 minutes (9 x 13 pan) or 50 to 60 minutes (10 inch tube pan). Serve warm.

Caramel Apple Kuchen

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 24 servings (12 pieces per kuchen)

Serves: 24

1 recipe Basic Sweet Dough (below)

2 cups firmly packed brown sugar

6 tablespoons all-purpose flour

2 teaspoons cinnamon

6 tablespoons butter or margarine - softened

6 to 8 apples (8 cups), peeled and thinly sliced

Divide dough in half. Press each half into greased 13x9x2-inch baking pan. Gently press edges 1/2 inch up sides.

Cover. Let rise in warm place, free from draft, 45 to 60 minutes, or until doubled in bulk.

Meanwhile, place brown sugar, flour, cinnamon, and butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute.

Arrange apple slices over dough in each of two pans. Sprinkle evenly with brown sugar mixture. Bake at 350 F for 35 to 45 minutes, or until golden brown and apples are tender. Serve warm.

BASIC SWEET DOUGH:

3/4 cup low fat milk

1/2 cup sugar

1-1/4 teaspoons salt

1/2 cup butter

2 packages active dry yeast

1/3 cup warm water (105-115 degrees)

3 eggs -room temperature

5-1/2 to 6-1/2 cups all-purpose flour

Place milk, sugar, salt, and butter in small saucepan.

Heat over low heat until butter melts and sugar dissolves.

Cool to lukewarm.

Dissolve yeast in warm water in warmed mixer bowl.

Add lukewarm milk mixture, eggs, and 5 cups flour.

Attach bowl and dough hook to mixer.

Turn to Speed 2 and mix about 2 minutes.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl.

Knead on Speed 2 about 2 minutes longer.

Place dough in greased bowl, turning to grease top.

Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled.

Punch dough down and shape as desired for rolls or coffee cakes.

Bake at 350 for 20 to 25 minutes.

Light and Fluffy Pancakes

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 6 servings (Three 3" pancakes per serving)

Serves: 4

4 eggs - separated

1 cup cottage cheese

1/3 cup all-purpose flour

1/4 teaspoon salt

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 8 and beat 2 to 2 1/2 minutes, or until egg whites are stiff but not dry. Place egg whites in another bowl.

Place yolks in mixer bowl. Turn to Speed 2 and mix about 1 minute. Continuing on Speed 2, add cottage cheese, flour, and salt. Mix about 1 minute.

Stop and scrape bowl. Remove bowl from mixer and fold in beaten egg whites with a rubber spatula. For each pancake, drop a heaping tablespoonful of batter on hot, greased griddle.

Cook pancakes 1 to 2 minutes, or until puffed and dry around edges. Turn and cook 1 to 2 minutes longer, or until golden brown on underside.

Pancakes

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 4 servings (2 pancakes per serving)
Serves: 4

1-1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon sugar
1/2 teaspoon salt
1/2 cup fat free egg substitute or 2 eggs
1-1/4 cups low fat milk
3 tablespoons vegetable shortening - melted

Combine flour, baking powder, sugar and salt in mixer bowl. Add all remaining ingredients. Attach bowl and flat beater to mixer. Turn to speed 4 and mix about 30 seconds, or until ingredients are combined. Stop and scrape bowl. Turn to speed 4 and mix about 15 seconds, or until smooth.

Spray griddle or heavy skillet with no-stick cooking spray. Heat griddle to medium high heat. Pour about 1/3 cup batter for each pancake onto griddle. Cook 1 to 2 minutes, or until bubbles form on surface and edges become dry. Turn and cook 1 to 2 minutes longer, or until olden brown on underside.

Crispy Waffles

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 6 waffles
Serves: 6

2 cups all-purpose flour
3 teaspoons baking powder
2 tablespoons sugar
1/2 teaspoon salt
2 eggs - separated
1-1/4 cups low fat milk
1/4 cup butter or margarine - melted

Combine flour, baking powder, sugar, and salt in mixer bowl. Add egg yolks, milk, and butter. Attach bowl and flat beater to mixer. Turn to Speed 4 and mix about 30 seconds, or until ingredients are combined. Stop and scrape bowl. Continuing on Speed 4, mix about 15 seconds, or until smooth. Pour mixture into another bowl. Clean mixer bowl.

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 8 and whip until whites are stiff but not dry. Gently fold egg whites into flour mixture.

Spray waffle iron with no-stick cooking spray. Heat waffle iron. Pour about 1/3 cup batter for each waffle onto iron. Bake 3 to 5 minutes, or until golden brown.

Spiced Doughnuts

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 16 doughnuts

Serves: 16

1/4 cup vegetable shortening - melted

2/3 cup sugar

2 eggs

3-1/2 cups all-purpose flour

3 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

2/3 cup milk

Oil for deep frying

Powdered sugar

Place shortening, sugar, and eggs in bowl. Attach bowl and flat beater. Turn to speed 4 and mix 1 minute.

Sift flour, baking powder, salt, nutmeg, and cinnamon together in separate bowl. Turn to stir speed and add half of flour mixture and half of milk, mixing 15 seconds, after each addition. Repeat with remaining flour mixture and milk. Stop and scrape bowl. Turn to speed 4 and beat until smooth, about 30 seconds. Roll dough on lightly floured board to 3/8 inch thickness. (NOTE: Chill dough in refrigerator 10 minutes if difficult to handle.) Cut with a well-floured 2-1/2 inch doughnut cutter. Fry a few doughnuts at a time in hot oil (350 F) turning until medium brown on both sides, about 3 to 5 minutes. Drain on absorbent towels and sprinkle with powdered sugar.

Cinnamon Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 2 loaves

Serves: 16

1 cup milk

3/4 cup water

1/3 cup butter or margarine

6-1/2 to 7-1/2 cups all-purpose flour

6 tablespoons sugar

1-1/2 teaspoons salt
2 packages active dry yeast
3 eggs at room temperature
1/2 cup sugar
2 teaspoons cinnamon
2 tablespoons butter or margarine - melted
1 egg white - slightly beaten

Combine milk, water and 1/3 cup butter in a saucepan. Heat over low heat in a saucepan until very warm (120-130 degrees) butter does not need to melt.

Place 6 cups flour, 6 tablespoons sugar, salt and yeast in bowl. Attach bowl and Dough Hook. Turn to speed 2 and mix 30 seconds. Gradually add eggs, then warm liquids, about 2 minutes. Mix on speed 2 for 1 minute longer.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, until dough clings to Hook and cleans sides of bowl, about 4 minutes. Knead on speed 2 for a total of 7-10 minutes longer or until dough is smooth and elastic.

Place in greased bowl, turning to grease top. Cover and let rise in a warm place until double, about 35 minutes.

Combine 1/2 cup sugar and cinnamon in a small bowl and set aside.

Punch dough down and divide in half. Roll each half into a 9x14 inch rectangle. Brush each half with melted butter and sprinkle with cinnamon sugar mixture. Roll dough tightly and shape into loaves. Place in two 9x5x3 inch loaf pans.

Cover; let rise in a warm place, free from draft, until double in bulk, about 35 minutes. Bake at 375 for about 40 minutes. Remove from oven and brush with one beaten egg white. Return to oven and bake 5 minutes or until golden brown. Remove from pans and cool on wire racks.

Sixty Minute Rolls

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 2 dozen rolls
Serves: 12

1 cup milk
1/2 cup water
1/4 cup butter or margarine
4 to 5 cups all-purpose flour
3 tablespoons sugar
1 teaspoon salt
2 packages active dry yeast

Combine milk, water, and butter in small saucepan. Heat over low heat until liquids are very warm (120 F to 130 F); butter does not need to melt.

Place 3-1/2 cups flour, sugar, salt and yeast in bowl. Attach bowl and dough hook. Turn to speed 2 and mix 15 seconds. Gradually add warm liquids to flour mixture, about 30 seconds. Mix 1 minute longer.

Continuing on speed 2, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans sides of bowl, about 2 minutes. Knead on speed 2 for 2 minutes longer.

Place in a greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, 15 minutes.

Turn dough onto floured board. Shape as desired. See variations below. Cover; let rise in slightly warm oven (90 F) for 15 minutes. Bake at 425 F for 12 minutes or until done. Remove from pans and cool on wire racks.

Curlicues:

Divide dough in half and roll each to a 12 x 9 inch rectangle. Cut 12 equal strips, about 1 inch wide. Roll each strip tightly to form a coil, tucking ends underneath. Place on greased baking sheets about 2 inches apart.

Cloverleaf:

Divide dough into 24 equal pieces. Form each piece into a ball and place in greased muffin pan. With scissors, cut each ball in half, then quarters.

Dill Wheat Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 2 loaves

Serves: 16

2 packages active dry yeast
1/4 cup warm water (105 F to 115 F)
4 tablespoons honey
2 cups large curd cottage cheese
2 tablespoons grated fresh onions
4 tablespoons butter or margarine - melted
4 tablespoons dill seeds
3 teaspoons salt
1/2 teaspoon baking soda
2 eggs
4 to 4-1/2 cups whole wheat flour

Dissolve yeast in warm water in warmed bowl. Add 1 tablespoon honey and let stand 5 minutes.

Add cottage cheese, remaining honey, onion, butter, dill seed, salt and soda. Attach bowl and flat beater. Turn to stir speed and mix 30 seconds. Add eggs and turn to stir speed for 15 seconds.

Exchange beater for dough hook and add 3 cups flour. Turn to speed 2 and mix until combined, about 1 minute. Add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans sides of bowl. Knead on Speed 2 for 2 minutes longer.

NOTE: Dough may not form a ball on hook; however, as long as there is contact between dough and hook, kneading will be accomplished. Do not add more than the maximum amount of flour specified or dry loaf will result.

Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down and divide in half. Shape each half into a loaf and place in a greased 8 x 4 x 2 inch loaf pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake at 350 F for 40 to 50 minutes or until done. Remove from pans immediately and cool on wire racks.

Brioche

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 3 large brioche or 24 individual brioche
Serves: 24

2 packages active dry yeast
1 cup warm water (105 F to 115 F)
3-3/4 to 4-1/4 cups unbleached flour
3/4 cup butter or margarine - softened
6 tablespoons sugar
1 teaspoon salt
3 eggs
1 egg yolk

Sponge:

Dissolve yeast in warm milk in medium sized bowl. Add 1-3/4 cups flour and mix thoroughly. Cover bowl with plastic wrap and allow mixture to rise 45 minutes.

Dough:

Place butter, sugar, and salt in mixer bowl. Attach bowl and flat beater. Turn to speed 4 and cream ingredients 1 minute. Stop and scrape bowl. Turn to speed 2 and add eggs and egg yolk, one at a time, beating 15 seconds after each addition.

Exchange beater for dough hook and add 1-3/4 cups flour. Turn to speed 2 and mix 1 minute until well combined. Continuing on speed 2, add remaining flour, 1/4 cup at a time, until dough clings to hook and cleans sides of bowl.

Add sponge to dough. Turn to speed 2 and knead 3 minutes. Sponge should knead into dough completely within 3 minutes.

Place dough in a greased bowl, turning to grease top. Cover; let rise at room temperature, until doubled in bulk, about 2 hours.

Punch dough down. Cover bowl with plastic wrap and refrigerate at least 4 hours or overnight.

Punch dough down. Shape into 3 large or 24 individual brioche. Work quickly as dough will become sticky and difficult to handle as it warms to room temperature. Place in greased fluted brioche pans. Cover; let rise at room temperature, until doubled in bulk, about 1 hour.

Bake at 375 F until golden; 20 to 25 minutes for large loaves or 10 to 15 minutes for individual loaves. Remove from pans immediately and cool on wire racks.

English Muffin Loaves

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 2 loaves
Serves: 16

2 cups milk
1/2 cup water
5 to 6 cups all-purpose flour
2 packages active dry yeast
1 tablespoon sugar
2 teaspoons salt
1/4 teaspoon baking soda
Cornmeal

Combine milk and water in small saucepan. Heat over low heat until liquids are very warm (120 F to 130 F).

Place 4 cups flour, yeast, sugar, salt and baking soda in bowl. Attach bowl and dough hook. Turn to speed 2 and mix 15 seconds. Gradually add warm liquids to flour mixture, about 30 seconds. Mix 1 minute longer.

Continuing on speed 2, add remaining flour, 1/2 cup at a time. Knead on speed 2 for 2 minutes longer. Dough will be very sticky.

Spread dough into two 8 x 4 x 2 inch loaf pans that have been greased and sprinkled with cornmeal. Cover; let rise in warm place, free from draft, for 45 minutes.

Bake at 400 F for 25 minutes. Remove from pans immediately and cool on wire racks.

Cheddar Crown Loaf

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 1 loaf

Serves: 8

1-3/4 cups milk
1/2 cup water
3 tablespoons butter or margarine
6-1/2 to 7-1/2 cups all-purpose flour
2 tablespoons sugar
1 tablespoon salt
2 packages active dry yeast
2 cups shredded sharp cheddar cheese
2 tablespoons butter or margarine - melted
1/4 teaspoon caraway seeds (optional)

Combine milk, water, and 3 tablespoons butter in a small saucepan. Heat over low heat until liquids are very warm (120 F to 130 F).

Place 6 cups flour, sugar, salt and yeast in bowl. Attach bowl and dough hook. Turn to speed 2 and mix 15 seconds. Gradually add cheese, then warm liquids, about 45 seconds. Mix on speed 2 until ingredients are thoroughly combined, about 1 minute longer.

Continuing on speed 2, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans sides of bowl. Knead on speed 2 for 2 minutes longer.

Place in a greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 minutes.

Punch dough down. Divide into 32 equal pieces. Shape each piece into a smooth ball. Arrange 16 balls in bottom of greased 10 inch tube pan. Brush with melted butter and sprinkle with half of caraway seed. Arrange remaining balls of dough on top. Brush with melted butter and sprinkle with remaining caraway seed.

Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes. Bake at 375 F for 40 minutes. Remove from pan immediately and cool on wire rack.

Festive Almond Flat Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 2 loaves

Serves: 16

1 package active dry yeast
1/4 cup warm water (105 F to 115 F)
3/4 cup butter or margarine - softened
3/4 cup sugar
1/3 cup milk - at room temperature
1/2 teaspoon salt
4 eggs
1 egg yolk
1 teaspoon almond extract
1 cup golden raisins
4-3/4 to 5 cups all-purpose flour
1 egg white
1 tablespoon water
1 cup (12 oz) almond filling
2/3 cup sliced almonds
Powdered sugar

Dissolve yeast in warm water in warmed bowl. Let stand 5 minutes. Add butter, sugar, milk, salt, eggs, egg yolk, almond extract and raisins. Attach bowl and flat beater. Turn to speed 2 and mix until well combined, about 1 minute.

Exchange flat beater for dough hook. Add 2-3/4 cups flour. Turn to speed 2 and mix 1 minute.

Add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans sides of bowl. Continuing on speed 2, knead for 2 minutes.

NOTE: Dough may not form a ball on hook; however, as long as there is contact between dough and hook, kneading will be accomplished. Do not add more than the maximum amount of flour specified or dry loaf will result.

Place in a greased bowl, turning to grease top. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down. Knead lightly on floured surface for 2 to 3 minutes. Divide dough in half. Shape each half into a ball. Place each ball on a greased baking sheet and flatten into an 8 inch round. Cover; let rise in warm place, free from draft 40 to 45 minutes.

Beat egg white and water together with a fork. Brush each loaf with mixture. Spread half of almond filling on each loaf and sprinkle with 1/3 cup almonds. Bake at 350 F for 30 to 35 minutes or until golden brown. Remove from baking sheets immediately and cool on wire racks. When cool, dust generously with powdered sugar.

Orange Breakfast Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: One 10 inch loaf
Serves: 10

1/3 cup milk
1/2 cup butter or margarine - softened
1/3 cup sugar
1/2 teaspoon salt
1 package active dry yeast
1/4 cup warm water (105 F to 115 F)
2 eggs
3-1/2 to 4 cups all-purpose flour
1-1/2 cups ricotta cheese
1/2 cup orange marmalade
2 teaspoons orange peel
1 tablespoon sugar

Combine milk, butter, sugar, and salt in a small saucepan. Heat over low heat until butter melts and sugar dissolves. Cool to lukewarm.

Dissolve yeast in warm water in warmed bowl. Add lukewarm milk mixture, eggs, and 2 cups flour. Attach bowl and dough hook. Turn to speed 2 and mix 1 minute. Continuing on speed 2, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans sides of bowl. Knead on speed 2 for 2 minutes longer, or until dough is smooth and elastic.

Place in a greased bowl turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Place ricotta cheese, orange marmalade, orange peel and sugar in clean bowl. Attach bowl and flat beater. Turn to stir speed and mix 30 seconds. Punch dough down. Roll into a 10 x 14 inch rectangle. Spread cheese mixture evenly over dough. Roll dough tightly from 10 inch side, pinching seams to seal. Pinch ends together to form a ring and place in a 10 inch bundt pan. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

Bake at 350 F for 35 to 40 minutes. Remove from pan immediately and cool on wire rack.

Herb Pull-Apart Rolls

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Makes 12 rolls
Serves: 12

1 package active dry yeast
1 cup warm water (105 F to 115 F)

1/2 cup butter or margarine - melted
3 to 3-1/2 cups all-purpose flour
2 tablespoons sugar
1-1/2 teaspoons salt
1/4 teaspoon thyme
1/4 teaspoon oregano
1/4 teaspoon dill

Dissolve yeast in warm water in warmed mixer bowl. Add 1/4 cup butter, 2 cups flour, sugar, salt, thyme, oregano, and dill. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix for 1 minute, or until well blended.

Continuing on Speed 2, add remaining flour, 1/2 cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer, or until dough is smooth and elastic.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down. Roll dough into a 12x9x1/4 inch rectangle. Brush with remaining butter. Slice dough into six 1 1/2 x12 inch strips. Stack strips; then cut into twelve 1-inch pieces. Place pieces, cut side up, in greased muffin pans. Cover. Let rise in warm place, free from draft, about 45 minutes, or until doubled in bulk. Bake at 400 F for 15 to 20 minutes. Remove from pans immediately and cool on wire racks.

Potato Leek Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Makes 2 loaves

This bread rises very quickly. You can make it in the morning and have it for lunch. Prepare a spray bottle filled with water to humidify the oven; the crust will be much better. This bread is wonderful dipped in Swiss Fondue.

Serves: 16

3 to 4 medium russet potatoes (about 1-1/2 pounds)
1 tablespoon salt
1 package active dry yeast
2-1/2 tablespoons olive oil
2 medium leeks - white part only, sliced
5 cups unbleached all-purpose flour
Cornmeal for dusting the pan

Peel the potatoes, and then cut them into quarters. Put the potatoes in a saucepan or a stockpot large enough so the potatoes only fill the pot halfway. Fill the pot with water and add 1-1/2 teaspoons of the salt. Cover the pot and bring the water to a boil over medium heat. Lower the

temperature to medium-low and set the lid slightly askew. Cook the potatoes until very tender, about 20 minutes. Drain the potatoes in a colander, reserving 1/2 cup of the water. Allow the potatoes to sit and cool completely.

While the potatoes are cooling, pour the reserved warm potato water into a small bowl and sprinkle the yeast on top. Allow the yeast to sit until foamy, about 5 minutes. In a small saute pan, warm 1 tablespoon of the oil over medium heat. Add the leeks and cook until soft, about 3 minutes. Remove from the heat and set aside to cool.

Put the potatoes into the mixer bowl and attach the bowl and the flat beater to the mixer. Turn the mixer to speed 2 to begin mashing the potatoes. With the mixer running, add the dissolved yeast, the leeks, and 1 tablespoon of the oil. Once the potato mixture is smooth, turn the mixer off and remove the flat beater. With a sturdy spoon, stir in 4-1/2 cups of the flour and the remaining salt to the potato mixture. Reserve 1/2 cup of the flour for dusting the work surface and the dough. Attach the dough hook to the mixer and turn the mixer to the stir speed. Mix for about 3 minutes, stopping occasionally to scrape down the sides of the bowl. Turn up the mixer to speed 2 (NOTE: The recipe said speed 4, but KitchenAid recommends never kneading above speed 2) and continue kneading the dough for 10 to 12 minutes, until the dough is soft and clings to the dough hook. The dough will appear dry and coarse in the beginning. Don't be alarmed; the potato and flour need a little time to mix together. Remove the dough hook and the mixer bowl from the mixer. Dust the top of the dough with flour and, with your hands, form the dough into a ball. Drizzle the remaining olive oil on top of the dough and then, with your hands, turn the dough over to coat. Cover the bowl with a moist towel and allow the dough to rest in a warm place for 30 minutes. Remove the towel and lightly dust the top of the dough with flour. Punch down the dough, gather it into a ball, and transfer it to a lightly floured work surface. Knead the dough by hand, dusting it with flour when it becomes too sticky to handle, for about 1 minute.

To shape the dough, using a pastry scraper cut the dough in half. With a rolling pin, flatten out each piece into a 12 inch disk. Starting from the end farthest away from you, roll up the dough. Finish by dusting the loose end of the dough with flour, and pulling it over the loaf. The dough should resemble a football. Repeat with the remaining piece of dough. Lightly dust a linen towel with flour and place the loaves, seam side down, on the towel. Lightly dust the loaves with flour and cover them with another towel. Allow the loaves to rest at room temperature for 20 to 30 minutes.

Preheat the oven to 375 degrees F. Once the oven is preheated, spray the inside walls with water and shut the oven door immediately to trap the steam.

Lightly dust a baking sheet with cornmeal and place the loaves on top, seam side up. Place the baking sheet on the middle rack in the oven. Spray the inside of the oven walls with water again, shut the door immediately, and bake the bread for 50 to 60 minutes. The crust should be very brown. Remove the bread from the oven and place the loaves on a wire rack to cool for 30 minutes before slicing.

Eclectic Herb Focaccia

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 4-6 servings

Serves: 4

1 cup warm tap water (about 100 F)
2-1/2 teaspoons (1 envelope) active dry yeast
9 tablespoons olive oil
5 cups unbleached all-purpose flour
2 teaspoons salt
2 tablespoons chopped fresh rosemary or 1 tbsp dried, plus rosemary sprigs (optional)
1 cup milk
2 medium yellow onions (about 4-5 oz each)
1/2 teaspoon oregano
1 cup canned plum tomatoes - drained, seeded and chopped (optional)
2 tablespoons chopped thyme or sage
1 teaspoon kosher salt or coarse salt

One 11" x 17" jelly roll pan, plus a second pan of the same size or larger to insulate the first pan, if the bottom of the focaccia begins to brown too quickly.

Measure the water into a bowl, and whisk in the yeast, then 3 tbsp. oil. Measure the flour, 2 tsp. salt, and chopped or dried rosemary into a mixing bowl and stir well to combine.

With a spatula or wooden spoon, stir the yeast mixture and the milk into the flour mixture until all the flour is evenly moistened, then beat vigorously for a minute. Cover the bowl with plastic wrap and allow the dough to rise until it has doubled in bulk, about 1 hour.

Peel and thinly slice the onions. Cook them, covered, in 3 tbsp. olive oil in a sauté pan for about 20 minutes, until they just begin to color slightly. Season the onions with salt, pepper, 1/2 tsp. oregano, and cool.

Spread 1-1/2 tbsp. of the oil on the baking pan. Turn the dough out of the bowl onto the pan. Pat and press it to fill the pan completely. If the dough resists, let it rest for a few minutes, then continue. Allow the dough to rise again until doubled in bulk, about an hour.

About 20 minutes before baking, set a rack at the lower third of the oven and preheat to 450 F.

Dimple the surface of the focaccia, using your fingertip to poke cavities in the dough at 2" intervals. Spread the onions and scatter chopped tomatoes on the risen focaccia.

Immediately before baking, sprinkle the top of the focaccia with 2 or 3 tbsp. of such coarsely chopped fresh herbs as rosemary, thyme, or sage. Drizzle with 1-1/2 tbsp. of olive oil, rosemary sprigs, and kosher or coarse salt.

Bake the focaccia for about 25 minutes, until a deep golden color. Lift the side of the focaccia with a spatula or pancake turner to check the bottom about halfway through the baking time. If it is coloring too quickly, slide the pan onto another pan to insulate the bottom.

If you are serving immediately, slide the focaccia from the pan onto a cutting board. If you will be serving later, slide the focaccia off the pan to a rack to cool.

Serving: Cut narrow slices, or squares to split horizontally for sandwiches

Storage: Keep the focaccia loosely covered at room temperature if it will be served on the day it is made. For longer storage, wrap in plastic and freeze. Unwrap and reheat the focaccia on the pan used to bake it for about 7 minutes at 375 F.

Herb Garlic Baguettes

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 36 servings (18 slices per loaf)

Serves: 36

1 package active dry yeast
1 teaspoon sugar
1/4 cup warm water (105 F to 115 F)
3-1/4 to 3-1/2 cups all-purpose flour
1 tablespoon chopped fresh basil or 1 teaspoon dried
2 teaspoons chopped fresh oregano or 1/2 teaspoon dried
2 teaspoons chopped fresh thyme or 1/2 teaspoon dried
1 teaspoon fresh minced garlic
1 teaspoon salt
3/4 cup cold water
1 egg
1 teaspoon water

Dissolve yeast and sugar in warm water.

Place 3-1/4 cups flour, basil, oregano, thyme, garlic, and salt in bowl. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix 30 seconds. Stop and scrape bowl.

Continuing on Speed 2, slowly add yeast mixture and cold water, mixing about 30 seconds. If dough is sticky, add remaining 1/4 cup flour. Knead on Speed 2 about 3 minutes, or until dough is smooth and elastic.

Cover. Let rise in warm place, free from draft, 1-1/2 to 2 hours, or until doubled in size.

On lightly floured surface, punch dough down several times to remove all air bubbles. Divide dough in half. Shape each half into a 12 inch long loaf. Place each loaf on greased baking sheet or in greased baguette pans. With sharp knife, make 3 to 4 shallow diagonal slices in top of dough. Beat egg and 1 teaspoon water together with a fork. Brush each baguette with egg mixture. Cover with greased plastic wrap. Let rise in warm place, free from draft, about 1 to 1-1/2 hours, or until doubled in bulk.

Brush top of each baguette again with egg mixture. Bake at 450 F for 15 to 18 minutes, or until deep golden brown. Remove from pans and cool on wire racks.

Tip: Freeze up to 2 weeks. Thaw at room temperature. Wrap loosely with foil. Heat at 375 F for 10 to 15 minutes.

Lemony Raisin Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 12 servings (12 slices per loaf)

Serves: 12

1 package active dry yeast
1 cup warm milk (105 F to 115 F)
4 to 4-1/2 cups all-purpose flour
1 cup raisins
1/4 cup sugar
1 teaspoon salt
1 teaspoon grated lemon peel
1/2 cup vegetable oil
1/2 cup butter or margarine - melted
4 egg yolk - beaten
1 egg white
1 tablespoon water

Dissolve yeast in warm milk. Set aside.

Place 3 cups flour, raisins, sugar, salt, and lemon peel in mixing bowl. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 15 seconds. Continuing on Speed 2, gradually add milk mixture, oil, butter, and egg yolks to flour mixture and mix about 1 minute. Continuing on Speed 2, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer.

(Note: Dough may not form a ball on the hook. However, as long as there is contact between dough and hook, kneading will be accomplished. Do not add more than the maximum amount of flour specified or loaf will be dry.)

Place dough in a greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and shape into a ball. Place in a greased and floured 1 1/2 -quart baking dish. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Cut 2 slashes with a sharp knife in a cross pattern on top of loaf. Beat egg white and water in small bowl and brush lightly on top of loaf. Bake at 350 F for 55 to 60 minutes. Remove from baking dish immediately and cool on wire rack.

VARIATION

Lemony Raisin Focaccia

Prepare dough as directed above. After shaping into a ball, place dough on lightly greased baking sheet and flatten to 2 inches thick. Let rise and bake as directed above.

Pepper Cheese Muffins

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Yield: 24 miniature or 12 regular muffins

Miniature muffins can be served as appetizers

Serves: 24

1 cup buttermilk

1/3 cup butter or margarine melted

2 eggs

2 cups all-purpose flour

4 ounces (1 cup) shredded pepper cheese

1 tablespoon sugar

2 teaspoons baking powder

1 teaspoon chopped parsley

1/2 teaspoon baking soda

1/4 teaspoon salt

1/4 teaspoon coarsely ground black pepper

Place buttermilk, butter, and eggs in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat 1 minute. Stop and scrape bowl. Combine flour, cheese, sugar, baking powder, parsley, baking soda, salt and pepper. Turn to stir speed and add flour mixture, mixing just until moistened, about 30 seconds. Do not over-beat.

Fill greased miniature or regular muffin tins two-thirds full. Bake at 400 degrees F for 15 to 20 minutes. Serve warm.

Peach Bread

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Makes three loaves

Serves: 18

1-1/2 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon grated nutmeg
3/4 cup sugar
1/2 cup Crisco all-vegetable shortening
1/2 teaspoon vanilla
3/4 cup Smuckers peach preserves
1/2 cup buttermilk
2 eggs

Combine flour, salt, baking soda, cinnamon, and nutmeg in medium bowl; set aside.

Place sugar and shortening in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 6 and beat until fluffy, about 2 minutes. Stop and scrape bowl. Add vanilla, peach preserves, and buttermilk. Turn to speed 2 and mix about 2 minutes. Continuing on speed 2, add eggs, one at a time, mixing about 15 seconds after each addition. Stop and scrape bowl. Turn to stir speed and gradually add flour mixture, beating until well combined, about 1 minute.

Divide batter into 3 greased and floured 3 x 5-3/4 x 2 inch loaf pans. Bake at 350 degrees F for 30 to 35 minutes or until toothpick inserted into center comes out clean. Cool in pans for 10 minutes, then remove from pans and cool completely on wire racks.

Cherry Swirl Coffee Cake

Book: KitchenAid The Mystical Cookbook

Chapter: Bread

Makes two coffee cakes

Serves: 16

1-1/4 cups milk
1 teaspoon salt
1/4 cup granulated sugar
1/2 cup butter or margarine
1 package (1/4 ounce) active dry yeast
3-1/4 cups all-purpose flour divided
2 eggs
1/2 teaspoon vanilla
1 cup Smuckers cherry preserves
1 cup powdered sugar
Additional milk for glaze
1/3 cup sliced almonds

Heat milk, salt, granulated sugar, and butter in small saucepan just to boiling; pour into mixer bowl and cool to lukewarm (105 degrees F to 115 degrees F). Add yeast. Attach bowl and flat beater to mixer. Turn to stir speed and mix until combined, about 15 seconds. Add 1 cup flour. Turn to speed 4 and beat until mixed, about 1 minute.

Stop and scrape bowl. Add eggs and vanilla. Turn to speed 6 and beat until well combined, about 1 minute. Reduce to stir speed and add enough of remaining flour, 1/4 cup at a time, to form thick batter. Stop and scrape bowl. turn to speed 6 and beat until smooth, about 30 seconds.

Place batter in greased bowl, cover and let rise in warm place free from drafts until doubled in bulk, about 1 hour. Stir batter down, then divide between two greased 9 inch round baking pans; let rise in warm place until doubled in bulk, about 1 hour. Using a sharp knife, lightly cut a shallow swirl design into each cake. Fill grooves in each cake with 1/4 cup cherry preserves. Bake at 375 degrees F 30 to 35 minutes or until cakes are golden brown. Remove from pans immediately and cool on wire racks.

Fill grooves of cakes with remaining preserves. Mix powdered sugar with enough milk to make a thin glaze; drizzle over warm coffee cakes and sprinkle with almonds. Let glaze set before serving.

Popovers

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Yield: 8 popovers
Serves: 8

2 eggs
1 cup milk
1 tablespoon butter or margarine melted
1 cup all-purpose flour
1/4 teaspoon salt

Place eggs, milk, butter, flour and salt in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 4 and beat 15 seconds. Stop and scrape bowl. Turn to speed 4 and beat 15 seconds more.

Fill 8 heavily greased and floured custard cups half full with batter. Place cups on cookie sheet. Place cookie sheet in cold oven and set heat at 450 degrees F. Bake for 15 minutes; reduce heat to 350 degrees F and bake 20 to 25 minutes longer. Remove from oven and cut slit into side of each popover. Serve immediately.

Buttermilk Biscuits

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Serves: 12

2-1/4 cups unbleached King Arthur all-purpose flour (brand is important in this recipe)

2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon sugar
6 tablespoons unsalted butter cut into half inch pieces
1 cup buttermilk

Place a rack in the middle of the oven and preheat the oven to 425 degrees F. Line a baking sheet with parchment paper. Sprinkle 1/4 cup of the flour on a work surface.

Sift the remaining 2 cups of flour, the baking powder, baking soda, salt and sugar into the mixer bowl. Sprinkle with the butter pieces. Attach the bowl and flat beater to the mixer and turn to the stir speed. Mix for 1 minute, or until the mixture is the consistency of fine crumbs. With the machine running, add 2/3 cup of the buttermilk and mix until the dough begins to gather, about 30 to 45 seconds. Do not overbeat the dough.

Turn the dough out onto the floured work surface and knead lightly. Roll or pat the dough to a thickness of about 1 inch. Cut into 3 inch rounds with a floured cutter. Place the rounds 1 inch apart on the prepared baking sheet. Brush the tops with the remaining 1/3 cup buttermilk. Place the biscuits in the oven and bake for 12 to 15 minutes, or until golden brown.

Crispy Cheese Wafers

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Serves: 15

3 cups (12 ounces) shredded extra sharp cheddar cheese
3/4 cup butter or margarine - softened
1-1/2 cups all-purpose flour
1/2 teaspoon cayenne pepper

Place cheese and butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 45 seconds. Turn to speed 4 and beat about 30 seconds or until well blended. Add flour and cayenne. Turn to Stir speed and mix about 45 seconds, or until mixture forms a ball.

Divide dough in half. Wrap half of dough in plastic wrap and refrigerate. On floured surface with floured rolling pin, roll remaining half of dough to 1/4 inch thick (about 12.9-inch rectangle). Cut into 1x3 inch strips. With floured spatula, place on large lightly greased baking sheets. Bake at 375 F for 10 to 12 minutes, or until set. Let stand 1 minute. Remove from pans and cool on wire rack. Repeat with remaining dough. Serve warm or at room temperature.

Yield 10 servings (2 wafers per serving).

Raisin Bran Muffins

Book: KitchenAid The Mystical Cookbook
Chapter: Bread

Serves: 24

1 cup boiling water
1 cup wheat bran
1 cup raisins
1 cup brown sugar
1/2 cup sugar
1/2 cup shortening
2 eggs
2 cups buttermilk
1-1/2 teaspoons vanilla
2-1/2 cups all-purpose flour
2-1/2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups bran flakes cereal

Pour boiling water over bran in medium bowl. Add raisins. Set aside.

Place brown sugar, sugar, and shortening in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat about 1 minute. Add eggs. Turn to speed 4 and beat about 30 seconds. Add buttermilk and vanilla. Turn to Stir speed and mix about 30 seconds. Stop and scrape bowl.

Add flour, baking soda, baking powder, and salt. Continuing on Stir speed, mix about 30 seconds. Stop and scrape bowl. Continuing on Stir speed, mix about 30 seconds longer. Gradually turn to speed 4 and beat about 1 minute. Add bran-raisin mixture and bran cereal flakes. Turn to Stir speed and mix about 30 seconds, or until ingredients are combined.

Spoon batter into greased or paper-lined muffin pans. Bake at 400 F for 20 minutes, or until toothpick inserted in center comes out clean. Remove from pans immediately. Serve warm.

TIP: Batter can be refrigerated in tightly covered container up to 1 week.

Sour Cream Cheesecake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: one ten inch cake
Serves: 8

CRUST:
1 8-1/2 oz package chocolate wafers -crushed

3 tablespoons sugar
4 tablespoons butter or margarine, melted

FILLING:

3 8-ounce packages cream cheese -softened
1-1/2 cups sugar
3 tablespoons all-purpose flour
4 eggs
1/4 cup lemon juice

TOPPING:

1/2 cup sour cream
2 tablespoons sugar
1/2 teaspoon vanilla

Crust:

Mix crumbs and sugar together; stir in butter. Press mixture firmly into bottom of 10-inch springform pan. Chill. Preheat oven to 350F.

Filling:

Place cream cheese, sugar, and flour in bowl. Attach bowl and flat beater. Beat on speed 2 for 30 seconds; turn to speed 4 and beat for 1 minute. Stop and scrape bowl. Turn to speed 4 and beat for 30 seconds. Stop and scrape bowl. Add eggs, one at a time, and beat on speed 2 for 15 seconds after each addition. Stop and scrape bowl. Add lemon juice, turn to stir speed and beat for 30 seconds. Stop and scrape bowl. Turn to speed 2 and beat another 15 seconds. Pour filling into crust. Bake 50 to 60 minutes or until cake springs back when touched lightly in center. Remove from oven and allow to cool slightly on wire rack.

Topping:

Place sour cream, sugar, and vanilla in bowl. Attach bowl and wire whip. Whip on speed 6 until well blended, about 30 seconds. Pour sour cream topping over warm cheesecake. Allow to cool completely. Then refrigerate 6 to 8 hours, until well chilled, before serving.

Lemony Light Cheesecake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 16

CRUST:

15 reduced fat oreo cookies -crushed (about 1-1/2 cups)
2 tablespoons butter or margarine, melted

FILLING:

3 8-ounce packages light cream cheese
1 cup sugar
1 tablespoon all-purpose flour

4 eggs
1/4 cup lemon juice
1 teaspoon grated lemon peel

Lemony Light Cheesecake

Crust:

Spray bottom and sides of 9-inch springform pan with no-stick cooking spray. To make crust, combine cookie crumbs and butter in medium bowl; mix well. Press mixture firmly into bottom of springform pan. Chill while making filling.

Filling:

To make filling, place cream cheese, sugar, and flour in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds. Stop and scrape bowl. Turn to speed 2 and mix about 30 seconds longer. Stop and scrape bowl.

Add eggs, lemon juice, and lemon peel. Turn to stir speed and mix about 30 seconds. Stop and scrape bowl. Turn to speed 2 and mix 15 to 30 seconds longer, just until blended. Do not overbeat.

Pour filling into crust. Place top oven rack in center of oven. Place pan of hot water on bottom rack of oven. Place cheesecake on rack in center of oven. Bake at 325F for 50 to 60 minutes, or until cheesecake is set when pan is jiggled slightly. Do not overbake.

Turn off oven; open oven door. Let cheesecake stand in oven 30 minutes. Remove from oven. Cool completely on wire rack away from drafts. Cover and refrigerate 6 to 8 hours before serving.

Apple Cake

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Serves: 8

1-1/2 cups all-purpose flour
1 cup whole wheat flour
1-1/2 cups sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1-1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
1-1/2 cups applesauce
1/2 cup butter -melted
2 eggs
1 cup chopped peeled apples
1/2 cup chopped walnuts

Combine dry ingredients in mixer. Add applesauce, butter and eggs. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 1 minute. Stop and scrape bowl. Turn to speed 4 and beat about 30 seconds. Add apples and walnuts. Turn to stir speed and mix just till blended. Pour batter into greased and floured 13x9x2 inch pan. Bake at 350 for 35-40 min or till toothpick comes out clean. Cool completely on wire rack.

Spice Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 12

2-1/4 cups all-purpose flour
1 cup firmly packed brown sugar
1/2 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon nutmeg
1 cup buttermilk
1/2 cup vegetable shortening
1 teaspoon vanilla
3 eggs
1/2 cup raisins

Combine dry ingredients in mixer bowl. Add buttermilk, shortening, vanilla and eggs. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 1 minute. Stop and scrape bowl. Turn to speed 4 and beat about 30 seconds. Turn to stir speed and add raisins, mixing just until blended.

Pour batter into greased and floured 13x9x2 inch baking pan. Bake at 350 degrees F for 35 to 40 minutes, or until toothpick inserted in center comes out clean. Cool completely on wire rack. Frost with Orange Cream Cheese Frosting, if desired.

Orange Cream Cheese Frosting

4 cups powdered sugar
1 package (8 oz) light cream cheese
1 teaspoon orange juice
1/2 teaspoon grated orange peel

Place all ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to stir speed and mix about 30 seconds, or until blended. Turn to speed 4 and beat about 2 minutes, or until smooth and creamy.

Frosting for a 2 layer or 13x9x2 inch cake.

Orange Cream Cheese Frosting

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Frosting for a 2 layer or 13x9x2 inch cake

Serves: 12

4 cups powdered sugar

1 8-ounce package light cream cheese

1 teaspoon orange juice

1/2 teaspoon grated orange peel

Place all ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to stir speed and mix about 30 seconds, or until blended. Turn to speed 4 and beat about 2 minutes, or until smooth and creamy.

Pie Pastry

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Yield: 8 servings (two 8 or 9 inch crusts)

Serves: 8

2-1/4 cups all-purpose flour

3/4 teaspoon salt

1/2 cup vegetable shortening - well chilled

2 tablespoons butter or margarine - well chilled

5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

Chocolate Fudge

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Serves: 64

Butter (to coat pan)

2 cups sugar

1/8 teaspoon salt

3/4 cup evaporated milk

1 teaspoon light corn syrup

2 squares (1 oz each) unsweetened chocolate

2 tablespoons butter or margarine

1 teaspoon vanilla

2 cups chopped walnuts or pecans

Butter sides of heavy 2 quart saucepan. Combine sugar, salt, evaporated milk, corn syrup, and chocolate in pan. Cook and stir over medium heat until chocolate melts and sugar dissolves. Cook to soft ball stage (236 F) without stirring. Remove immediately from heat. Add butter without stirring. Cool to lukewarm (110 F). Stir in vanilla.

Pour mixture into mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 8 minutes, or until fudge stiffens and loses its gloss. Quickly turn to Stir Speed and add walnuts, mixing just until blended. Spread in buttered 9x9x2 inch baking pan. Cool at room temperature. Cut into 1-inch squares when firm.

Quick Yellow Cake

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Yield 12 servings

Serves: 12

2-1/4 cups all-purpose flour
1-1/3 cups sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup vegetable shortening
1 cup low fat milk
1 teaspoon vanilla
2 eggs

Combine dry ingredients in mixer bowl. Add shortening, milk, and vanilla. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute. Stop and scrape bowl. Add eggs. Continuing on Speed 2, mix about 30 seconds. Stop and scrape bowl. Turn to Speed 6 and beat about 1 minute.

Pour batter into two greased and floured 8- or 9-inch round baking pans. Bake at 350 F for 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pans. Cool completely on wire rack. Frost if desired.

Easy White Cake

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Yield: 12 servings

Serves: 12

2 cups all-purpose flour
1-1/2 cups sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup vegetable shortening
1 cup low fat milk
1 teaspoon vanilla
4 egg whites

Combine dry ingredients in mixer bowl. Add shortening, milk, and vanilla. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute. Stop and scrape bowl. Add egg whites. Turn to Speed 6 and beat about 1 minute, or until smooth and fluffy.

Pour batter into two greased and floured 8- or 9- inch round baking pans. Bake at 350 F for 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pans. Cool completely on wire rack. Frost if desired.

Caramel Walnut Banana Torte

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 16 servings
Serves: 16

1 cup firmly packed brown sugar
1/2 cup butter or margarine
1/4 cup whipping cream
1 cup chopped walnuts
1-1/2 cups sugar
1/2 cup butter or margarine - softened
1 cup (2 medium) mashed ripe bananas
1 teaspoon vanilla
3 eggs
2-1/2 cups all-purpose flour
1-1/4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup buttermilk
1/2 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
1 cup low fat milk
1 egg - beaten
1 teaspoon vanilla
1 tablespoon butter or margarine
2 medium bananas - thinly sliced
1/2 cup whipping cream - whipped

To make Topping, place brown sugar, butter, and cream in small saucepan. Heat over low heat just until butter melts, stirring constantly. Pour over bottoms of three 8- or 9-inch round baking pans. Sprinkle with walnuts.

To make Cake, place sugar and butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 30 seconds. Stop and scrape bowl. Add banana and vanilla. Continuing on Speed 2, mix about 30 seconds. Continuing on Speed 2, add eggs, one at a time, mixing about 15 seconds after each addition. Stop and scrape bowl. Combine flour, baking powder, baking soda, and salt in small bowl. Add half of flour mixture to sugar mixture in

mixer bowl. Turn to Speed 2 and mix about 30 seconds. Add buttermilk and remaining flour mixture. Gradually turn to Speed 6 and beat about 30 seconds. Spread batter evenly over nut mixture in pans. Bake at 350 F for 25 to 30 minutes, or until toothpick inserted in center comes out clean. Cool in pans about 3 minutes. Remove from pans and cool completely on wire racks.

Meanwhile, to make Filling, combine sugar, flour, and salt in medium saucepan. Gradually stir in milk. Heat to boiling over medium heat, stirring constantly. Stir about 1/4 cup hot mixture into beaten egg in separate bowl. Pour egg mixture into saucepan. Cook until mixture is bubbly, stirring constantly. Remove from heat. Stir in vanilla and butter. Cool slightly. Refrigerate 1 hour while cake is cooling.

To assemble torte, place one cake layer, nut side up, on large plate. Spread with half of Filling. Arrange half of banana slices over Filling. Top with second layer, nut side up. Spread with remaining Filling and banana slices. Top with remaining cake layer, nut side up. Top torte with whipped cream.

Store in refrigerator.

Angel Food Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 16 servings
Serves: 16

1-1/4 cups all-purpose flour
1-1/2 cups sugar (divided)
1-1/2 cups egg whites (about 12-15 egg whites)
1-1/2 teaspoons cream of tartar
1/4 teaspoon salt
1-1/2 teaspoons vanilla or 1/2 teaspoon almond extract

Mix flour and 1/2 cup sugar in small bowl. Set aside.

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Gradually turn to Speed 6 and whip 30 to 60 seconds, or until egg whites are frothy.

Add cream of tartar, salt, and vanilla. Turn to Speed 8 and whip 2 to 2 1/2 minutes, or until whites are almost stiff but not dry. Turn to Speed 2. Gradually add remaining 1 cup sugar and mix about 1 minute. Stop and scrape bowl. Remove bowl from mixer. Spoon flour-sugar mixture, one-fourth at a time, over egg whites. Fold in gently with spatula, just until blended. Pour batter into ungreased 10-inch tube pan. With knife, gently cut through batter to remove large air bubbles.

Bake at 375 F for 35 minutes, or until crust is golden brown and cracks are very dry. Immediately invert cake onto funnel or soft drink bottle. Cool completely. Remove from pan.

Old Fashioned Pound Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 16 servings
Serves: 16

3 cups all-purpose flour
2 cups sugar
3 teaspoons baking powder
1/2 teaspoon salt
2 cups butter - softened
1/2 cup low fat milk
1 teaspoon vanilla
1 teaspoon almond extract
6 eggs

Combine dry ingredients in mixer bowl. Add butter, milk, vanilla, and almond extract. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 1 minute. Stop and scrape bowl. Turn to Speed 6 and beat about 2 minutes. Stop and scrape bowl. Turn to Speed 2 and add eggs, one at a time, mixing about 15 seconds after each addition. Turn to Speed 4 and beat about 30 seconds.

Pour batter into greased and floured 10 inch tube pan. Bake at 350 F for 1 hour 15 minutes, or until toothpick inserted in center comes out clean. Cool completely on wire rack. Remove cake from pan.

VARIATION

Double Chocolate Pound Cake

Add 1/2 cup unsweetened Dutch-processed cocoa powder to dry ingredients. Reduce butter to 1 cup. Increase milk to 1 cup. Omit almond extract. Prepare as directed above. Bake at 325 F for 1 hour 20 minutes.

Chocolate Glaze

Melt 1 square (1 oz.) semi-sweet chocolate and 1 teaspoon shortening in small saucepan over low heat, stirring to blend. Drizzle over cake.

Double Chocolate Pound Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 16 servings

Serves: 16

3 cups all-purpose flour
2 cups sugar
1/2 cup unsweetened Dutch processed cocoa powder
3 teaspoons baking powder
1/2 teaspoon salt
1 cup butter - softened
1-1/4 cups low fat milk
1 teaspoon vanilla
5 eggs

CHOCOLATE GLAZE:

2 squares (1 oz each) unsweetened chocolate
3 tablespoons butter or margarine
1 cup powdered sugar
3/4 teaspoon vanilla
2 tablespoons hot water

Combine dry ingredients in mixer bowl. Add butter, milk, and vanilla. Attach bowl and flat beater to mixer. Turn to stir speed and mix about 1 minute. Stop and scrape bowl. Turn to speed 6 and beat about 2 minutes. Stop and scrape bowl.

Turn to speed 2 and add eggs, one at a time, mixing about 15 seconds after each addition. Turn to speed 4 and beat about 30 seconds.

Pour batter into greased and floured 10 inch tube pan. Bake at 325 F for 1 hour 20 minutes, or until toothpick inserted in center comes out clean. Cool completely on wire rack. Remove cake from pan and drizzle with Chocolate Glaze.

Melt chocolate and margarine in small saucepan over low heat. Remove from heat. Stir in powdered sugar and vanilla. Stir in water, 1 teaspoon at a time, until glaze is of desired consistency.

Chocolate Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 12 to 16 servings
Serves: 12

2 cups all-purpose flour
1-1/3 cups sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup vegetable shortening
1 cup low fat milk

1 teaspoon vanilla
2 eggs
2 squares unsweetened chocolate - melted

Combine dry ingredients in mixer bowl. Add shortening, milk, and vanilla. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute. Stop and scrape bowl. Add eggs and chocolate. Continuing on Speed 2, mix about 30 seconds. Stop and scrape bowl. Turn to Speed 6 and beat about 1 minute.

Pour batter into two greased and floured 8- or 9-inch round baking pans. Bake at 350 F for 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pans. Cool completely on wire rack. Frost if desired.

Sunshine Chiffon Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 16 servings (16 slices)
Serves: 16

2 cups all-purpose flour
1-1/2 cups sugar
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup cold water
1/2 cup oil
7 egg yolk - beaten
1 teaspoon vanilla
2 teaspoons grated lemon rind
7 egg whites
1/2 teaspoon cream of tartar

LEMON GLAZE:

1 cup powdered sugar
1 tablespoon butter or margarine - softened
2-3 tablespoons lemon juice

Combine flour, sugar, baking powder, and salt in mixer bowl. Add water, oil, egg yolks, vanilla, and lemon rind. Attach bowl and wire whip to mixer. Turn to Speed 4 and beat about 1 minute. Stop and scrape bowl. Continuing on Speed 4, beat about 15 seconds. Pour mixture into another bowl. Clean mixer bowl and wire whip. Place egg whites and cream of tartar in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 8 and whip 2 to 2 1/2 minutes, or until whites are stiff but not dry.

Remove bowl from mixer. Gradually add flour mixture to egg whites. Fold in gently with spatula, just until blended.

Pour batter into ungreased 10 inch tube pan. Bake at 325 F for 60 to 75 minutes, or until top springs back when lightly touched. Immediately invert cake onto funnel or soft drink bottle. Cool completely. Remove from pan. Drizzle with Lemon Glaze.

Combine powdered sugar and butter in small bowl. Stir in lemon juice, 1 tablespoon at a time, until glaze is of desired consistency.

Yield: 16 servings

Chocolate Almond Brownie Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 16 servings
Serves: 16

CAKE:

7 squares (1 oz each) semi-sweet baking chocolate
1/2 cup butter or margarine
3 eggs - separated
1/2 cup sugar
1/2 teaspoon almond extract
2 tablespoons all-purpose flour

GLAZE:

1 square (1 oz) semi-sweet baking chocolate
1 teaspoon vegetable shortening

TOPPING:

1/2 cup whipping cream
1 tablespoon powdered sugar
1/4 teaspoon almond extract
2 tablespoons sliced almonds

To make Cake, melt chocolate and butter in medium saucepan over low heat, stirring constantly. Remove from heat; cool slightly.

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 8 and whip 1 to 2 minutes, or until stiff peaks form. Place egg whites in another bowl. Clean mixer bowl and wire whip.

Place chocolate mixture, sugar, and almond extract in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 4 and beat about 1 minute. Stop and scrape bowl. Continuing on Speed 4, add egg yolks, one at a time, beating about 30 seconds after each addition. Continuing on Speed 4, add flour and beat about 15 seconds. Gently fold in egg whites with spatula.

Spoon batter into 8-inch springform pan that has been greased and floured on the bottom only. Bake at 375 F for 20 to 25 minutes, or until set in center. Cool completely on wire rack before glazing. Clean mixer bowl.

To make Glaze, melt chocolate and shortening in small saucepan over low heat, stirring to blend. Drizzle over cake.

To make Topping, place cream, powdered sugar, and almond extract in mixer bowl. Attach wire whip and bowl to mixer. Turn to Speed 10 and whip 30 to 60 seconds, or until stiff peaks form. Pipe or spoon whipped cream in ring over top of cake. Sprinkle with almonds. Store in refrigerator.

Applesauce Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 12 servings
Serves: 12

1-1/2 cups all-purpose flour
1 cup whole wheat flour
1-1/2 cups sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1-1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
1-1/2 cups applesauce
1/2 cup butter or margarine - melted
2 eggs
1 cup chopped, peeled apples
1/2 cup chopped walnuts
Caramel creme frosting, if desired

Combine dry ingredients in mixer bowl. Add applesauce, margarine, and eggs. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 1 minute. Stop and scrape bowl. Turn to speed 4 and beat about 30 seconds. Turn to stir speed and add apple and walnuts, mixing just until blended.

Pour batter into greased and floured 9 x 13 pan. Bake at 350 F for 35 to 40 minutes, or until toothpick inserted in center comes out clean. Cool completely on wire rack. Frost with caramel creme frosting, if desired.

Caramel Creme Frosting

1/2 cup butter or margarine

1 cup firmly packed brown sugar
1/4 cup low fat milk
1 cup miniature marshmallows
2 cups powdered sugar
1/2 teaspoon vanilla

Melt butter in medium saucepan. Add brown sugar and milk, stirring to blend. Heat to boiling. Cook about 1 minute, stirring constantly. Remove from heat. Add marshmallows. Stir until marshmallows melt and mixture is smooth.

Place powdered sugar in mixer bowl. Add brown sugar mixture and vanilla. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds. Turn to Speed 4 and beat about 1 minute, or until smooth and creamy. Spread on cake while warm.

Chocolate Frosting

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 12 servings (frosting for 2 layer or 9 x 13 pan)
Serves: 12

1 cup butter - softened
2 tablespoons light corn syrup
4 cups powdered sugar
2 squares unsweetened chocolate - melted

Place butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat about 1-1/2 minutes, or until creamy. Stop and scrape bowl. Add corn syrup. Turn to speed 2 and mix well. Stop and scrape bowl.

Turn to stir speed. Gradually add powdered sugar, mixing until blended. Turn to speed 4 and beat about 1 minute. Stop and scrape bowl. Turn to speed 2. Slowly add melted chocolate and mix about 1-1/2 minutes. Stop and scrape bowl. Turn to speed 4 and beat about 1 minute.

Buttercream Frosting

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 12 servings (frosting for 2-layer or 9 x 13 cake)
Serves: 12

1/3 cup butter or margarine - softened
1/4 cup whipping cream or evaporated milk
1 teaspoon vanilla

1/4 teaspoon salt
4 cups powdered sugar (divided)
Low fat milk if necessary

Place butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 4 and beat about 1 minute, or until creamy. Stop and scrape bowl. Add cream, vanilla, salt, and 1 cup powdered sugar.

Turn to Stir Speed and mix about 30 seconds. Stop and scrape bowl. Turn to Speed 2 and mix about 1 1/2 minutes, or until well blended. Stop and scrape bowl. Turn to Stir Speed. Gradually add remaining 3 cups powdered sugar and mix until blended. Stop and scrape bowl, if necessary. Add milk, 1 teaspoon at a time, if necessary. Turn to Speed 4 and beat about 1 minute, or until smooth.

VARIATION

Chocolate Buttercream Frosting

Mix 1/3 cup cocoa with powdered sugar in small bowl. Add to softened butter, cream, vanilla, and salt. Continue as directed above.

Caramel Creme Frosting

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 12 servings (frosting for 2-layer or 9 x 13 cake)
Serves: 12

1/2 cup butter or margarine
1 cup firmly packed brown sugar
1/4 cup low fat milk
1 cup miniature marshmallows
2 cups powdered sugar
1/2 teaspoon vanilla

Melt butter in medium saucepan. Add brown sugar and milk, stirring to blend. Heat to boiling. Cook about 1 minute, stirring constantly. Remove from heat. Add marshmallows. Stir until marshmallows melt and mixture is smooth.

Place powdered sugar in mixer bowl. Add brown sugar mixture and vanilla. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds. Turn to Speed 4 and beat about 1 minute, or until smooth and creamy. Spread on cake while warm.

Fluffy Frosting

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Yield: 12 servings (frosting for 2 layer or 9 x 13 cake)

Serves: 12

1-1/2 cups sugar

1/2 teaspoon cream of tartar

1/2 teaspoon salt

1/2 cup water

1-1/2 tablespoons light corn syrup

2 egg whites

1-1/2 teaspoons vanilla

Place sugar, cream of tartar, salt, water, and corn syrup in saucepan. Cook and stir over medium heat until sugar is completely dissolved, forming a syrup.

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 10 and whip about 45 seconds, or until whites begin to hold shape. Continuing on Speed 10, slowly pour hot syrup into egg whites in a fine stream and whip 1 to 1 1/2 minutes. Add vanilla and whip about 5 minutes longer, or until frosting loses its gloss and stands in stiff peaks. Frost cake immediately.

Creamy No-Cook Mints

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Yield: 42 servings (2 candies per serving)

Serves: 42

3 ounces light cream cheese

1/4 teaspoon liquid mint flavor

2 drops green food coloring - or color of choice

4-1/4 to 4-1/2 cups powdered sugar

Superfine sugar

Place cream cheese, flavoring, and food color in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 30 seconds, or until smooth. Continuing on Speed 2, gradually add powdered sugar and mix about 1 1/2 minutes, or until mixture becomes very stiff.

To make mints, dip individual flexible candy molds in superfine sugar. Press in mint mixture. Turn out onto waxed paper covered with superfine sugar. Repeat until all mixture is used. OR: Shape mixture into 3/4 inch balls, using about 1 teaspoon for each ball. Roll in superfine sugar. Place on waxed paper covered with superfine sugar. Flatten slightly with thumb to form 1/4 inch thick patties. If desired, press back of fork lightly on patties to form ridges.

Store mints, tightly covered, in refrigerator. Mints also freeze well.

Fudge Brownies

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 36

1 cup butter or margarine - softened
4 squares (1 oz each) unsweetened chocolate
2 cups sugar
1 teaspoon vanilla
3 eggs
1 cup all-purpose flour
1/2 teaspoon salt
1 cup chopped walnuts or pecans

Melt 1/2 cup butter and chocolate in small saucepan over low heat; cool. Place remaining 1/2 cup butter, sugar and vanilla in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds. Turn to speed 6 and beat about 2 minutes. Turn to speed 4, add eggs, one at a time, beating about 15 seconds after each addition. Stop and scrape bowl.

Add cooled chocolate mixture. Turn to speed 2 and mix about 30 seconds. Stop and scrape bowl. Add all remaining ingredients. Turn to stir speed and mix about 30 seconds, or until well blended.

Pour into greased and floured 9 x 13 pan. Bake at 350 F for 45 minutes. Cool in pan on wire rack, and cut.

Apple Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

1 cup sugar
2 tablespoons all-purpose flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon salt

6-8 medium tart cooking apples - peeled, cored and thinly sliced
2 tablespoons butter or margarine
Pie pastry for Two-crust Pie

Combine sugar, flour, cinnamon, nutmeg, and salt in large bowl. Stir in apples.

Follow procedure for Two Crust Pie below.

Fill with apple mixture and dot with butter. Sprinkle top crust with sugar, if desired. Bake at 400 F for 50 minutes.

Pie Pastry

2-1/4 cups all-purpose flour
3/4 teaspoon salt
1/2 cup vegetable shortening - well chilled
2 tablespoons butter or margarine - well chilled
5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

Coutry Pear Cobbler

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

FILLING:

3/4 cup firmly packed brown sugar
3 tablespoons all-purpose flour
1/8 teaspoon salt
1/8 teaspoon nutmeg
Dash cloves
2 tablespoons lemon juice
6-8 medium pears - peeled, cored, and thinly sliced

TOPPING:

1 cup all-purpose flour
2 tablespoons baking powder
1/2 teaspoon baking soda
1/2 cup buttermilk
3 tablespoons butter or margarine - melted
1 tablespoon sugar - if desired
Light cream - if desired

Combine all filling ingredients, except pears, in large skillet. Stir in sliced pears. Cook over medium heat about 5 minutes, or until hot and bubbly, stirring gently. Set aside.

To make topping, place flour, sugar, baking powder and baking soda in mixer bowl. Attach bowl and flat beater to mixer. Turn to stir speed and mix about 30 seconds. Add buttermilk and melted margarine. Continuing on stir speed, mix about 30 seconds, or just until blended.

Pour hot filling into 8 or 9 inch baking pan. Top evenly with large spoonfuls of topping. Sprinkle with 1 tablespoon sugar, if desired. Bake at 375 F for 30 to 35 minutes, or until pears are tender and bubbly and topping is golden brown. Serve warm with light cream, if desired.

Vanilla Cream Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

1/2 cup sugar
6 tablespoons all-purpose flour
1/4 teaspoon salt
2-1/2 cups low fat milk
3 egg yolk
1 tablespoon butter or margarine
1 teaspoon vanilla
Pastry Shell

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MERINGUE:

1/4 teaspoon cream of tartar
1/8 teaspoon salt
3 egg whites
1/2 cup sugar

Combine sugar, flour, and salt in heavy saucepan. Add milk and cook over medium heat until thickened, stirring constantly. Reduce heat to low. Cook, covered, about 10 minutes longer, stirring occasionally. Set aside.

Place egg yolks in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip about minute. Slowly stir small amount of milk mixture into yolks. Add yolk mixture to saucepan. Cook over medium heat 3 to 4 minutes, stirring constantly. Remove from heat. Add margarine and vanilla; cool. Pour into baked pastry shell.

Place cream of tartar, salt, and egg whites in mixer bowl. Attach bowl and wire whip to mixer. Gradually turn to speed 8 and whip about 1 minute, or until soft peaks form.

Lightly pile meringue on pie and spread to edge. Bake at 325 F for 15 minutes, or until lightly browned.

PIE PASTRY:

2-1/4 cups all-purpose flour
3/4 teaspoon salt
1/2 cup vegetable shortening - well chilled
2 tablespoons butter or margarine - well chilled
5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

VANILLA CREAM PIE VARIATIONS:

Chocolate Cream Pie:

Add 2 squares (1oz each) melted, unsweetened chocolate to filling along with margarine and vanilla. Proceed as directed above.

Banana Cream Pie:

Slice 2 or 3 ripe bananas into pastry shell before adding filling. Proceed as directed above.

Coconut Cream Pie

Add 1/2 cup flaked coconut to filling before adding to pastry shell. Before baking, sprinkle 1/4 cup flaked coconut on meringue. Proceed as directed above.

Tawny Pumpkin Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

1 16-ounce can pumpkin
3/4 cup firmly packed brown sugar
3 eggs
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon salt
1/4 teaspoon cloves
1-1/4 cups low fat milk
Pie Pastry for One Crust Pie

Place pumpkin, brown sugar, eggs, cinnamon, ginger, salt and cloves in mixer bowl. Attach bowl and flat beater to mixer. turn to speed 2 and mix about 30 seconds. Stop and scrape bowl. Continuing on speed 2, slowly add milk and mix about 1-1/2 minutes.

Follow procedure for One Crust Pie (below). Fill with pumpkin mixture. Bake at 400 F for 40 to 50 minutes, or until knife inserted near center comes out clean.

PIE PASTRY:

2-1/4 cups all-purpose flour
3/4 teaspoon salt
1/2 cup vegetable shortening - well chilled
2 tablespoons butter or margarine - well chilled
5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

Brenda's Pumpkin Cake Roll

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: Nine 1 inch servings

Serves: 9

3 eggs

1 cup sugar

2/3 cup pumpkin

3/4 cup all-purpose flour

1 teaspoon baking powder

2 teaspoons cinnamon

1/2 teaspoon nutmeg

1 teaspoon ground ginger

.

CREAM CHEESE FILLING:

1 package (8 oz) cream cheese - softened

4 teaspoons butter or margarine

1/2 teaspoon vanilla

1 cup powdered sugar

Place eggs in bowl. Attach bowl and flat beater. Turn to speed 6 and beat 1 minute.

Continuing on speed 6 gradually sprinkle in sugar and beat for 4 minutes. Reduce to stir speed and add pumpkin. Stop and scrape bowl.

Combine flour, baking powder, cinnamon, nutmeg, and ground ginger. Turn to stir speed and gradually add flour mixture to egg mixture, about 1 minute.

Line 9 x 13 x 3/4 inch jelly roll pan with waxed paper and grease well. Pour mixture into pan and bake at 375 F for 12 to 13 minutes. remove from oven and immediately turn onto a towel sprinkled with powdered sugar. Remove waxed paper and roll cake and towel together; cool completely.

When cool, unroll cake and spread with cream cheese filling. Reroll and sprinkle with powdered sugar.

Cream Cheese Filling:

Place all ingredients in bowl. Attach bowl and flat beater. Turn to speed 4 and beat until thoroughly combined, about 2 minutes.

Chocolate Marble Cake

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Yield: One 10 inch cake

Serves: 8

3 squares (1 oz each) unsweetened chocolate

1/2 cup powdered sugar

1/2 cup light corn syrup
1/2 cup water
3 teaspoons vanilla
3-1/4 cups cake flour
2 cups sugar
2-1/8 teaspoons baking powder
1/2 teaspoon salt
1 cup butter or margarine - softened
1 cup milk
4 eggs
1/4 teaspoon baking soda

Melt chocolate over low heat in a small saucepan. Add powdered sugar, corn syrup, water, and 1/2 teaspoon vanilla. Bring mixture to a boil, stirring constantly. Reduce heat. Cook 1 to 2 minutes until mixture is smooth. Remove from heat and cool.

Sift flour, sugar, baking powder, and salt into bowl. Make a well in center of the sifted mixture and add butter, 2/3 cup milk and remaining vanilla. Attach bowl and flat beater. Turn to stir speed and mix 1 minute. Stop and scrape bowl. Turn to speed 4 and beat 2 minutes.

Add remaining milk and eggs. Turn to speed 2 and mix 30 seconds. Stop and scrape bowl. Turn to speed 4 and beat 1 minute.

Pour two-thirds of batter into a greased and floured 10 inch bundt pan. Add baking soda to cooled chocolate mixture, stirring to blend. Combine chocolate mixture with remaining third of vanilla batter; fold in gently with spatula. Pour chocolate batter evenly over vanilla batter; do not stir.

Bake at 350 F for 50 to 55 minutes. Cool in pan 10 minutes, then remove and cool on wire rack.

Vanilla Custard Filling

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 12

1/3 cup sugar
1 tablespoon flour
1 tablespoon cornstarch
1/4 teaspoon salt
1-1/2 cups milk
1 egg yolk - beaten
1 teaspoon vanilla

Combine sugar, flour, cornstarch, and salt in a small saucepan. Gradually stir in milk. Cook and stir over medium heat until mixture thickens and comes to a boil. Cook 3 minutes longer.

Combine egg yolk with small amount of hot milk mixture and add to pan. Continue cooking until mixture boils; stir in vanilla. remove from heat and cool completely.

Cream Puffs

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: 12 puffs
Serves: 12

1 cup water
1/2 cup butter or margarine
1/4 teaspoon salt
1 cup sifted all-purpose flour
4 eggs
Powdered sugar
Vanilla Custard Filling

In saucepan, heat water, butter and salt to full rolling boil. Reduce heat and quickly stir in flour, mixing vigorously until mixture leaves side of pan in ball. Remove from heat.

Place flour mixture in bowl. Attach bowl and flat beater. Turn to speed 2 and add eggs, one at a time, beating approximately 30 seconds after each addition. Increase to speed 4 for 15 seconds.

Drop dough onto greased cookie sheet, forming mounds 3 inches apart.

Bake at 400 F for 10 minutes. Lower heat to 350 F and bake for 25 minutes or until puffs have doubled in size. Remove from oven and cut small slit into side of each. Let stand 10 minutes in turned off oven, with door ajar. Cool completely; cut off tops and fill with Vanilla Custard Filling. Sprinkle with powdered sugar.

VANILLA CUSTARD FILLING:

1/3 cup sugar
1 tablespoon flour
1 tablespoon cornstarch
1/4 teaspoon salt
1-1/2 cups milk
1 egg yolk - beaten
1 teaspoon vanilla

Combine sugar, flour, cornstarch, and salt in a small saucepan. Gradually stir in milk. Cook and stir over medium heat until mixture thickens and comes to a boil. Cook 3 minutes longer.

Combine egg yolk with small amount of hot milk mixture and add to pan. Continue cooking until mixture boils; stir in vanilla. remove from heat and cool completely.

Country Pear Pie

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Yield: One 9 inch pie

Serves: 8

3/4 cup brown sugar

3 tablespoons all-purpose flour

1/8 teaspoon salt

Dash ground cloves

Dash nutmeg

1/3 cup heavy cream

8 to 10 medium pears (about 2-1/2 lbs) pared, cored and thinly sliced

2 tablespoons lemon juice

2 tablespoons butter or margarine

Pie Pastry for Double Crust 9 inch Pie

In small bowl, combine brown sugar, flour, salt, cloves, and nutmeg. Stir in cream. In another bowl, sprinkle lemon juice over pears. Add brown sugar-cream mixture and mix well. Set aside.

Divide pastry in half. Roll to 1/8 inch thickness and line a 9 inch pie plate. Fill with pear mixture and dot with butter. Roll out remaining pastry and cut into 1/2 inch strips. Weave strips into a lattice on top of pears. Seal and crimp edges. Bake at 400 F for 35 to 40 minutes.

PIE PASTRY:

2-1/4 cups all-purpose flour

3/4 teaspoon salt

1/2 cup vegetable shortening - well chilled

2 tablespoons butter or margarine - well chilled

5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

Chocolate Eggnog Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: One 9 inch pie
Serves: 8

CRUST:

1 package (8 oz) chocolate wafers - crushed
2 tablespoons sugar
4 tablespoons butter or margarine - softened

FILLING:

1 envelope unflavored gelatin
1/4 cup cold water
1/3 cup sugar
2 tablespoons cornstarch
1/2 teaspoon salt
2 cups eggnog
1/2 teaspoon rum extract
1 cup heavy cream

TOPPING:

1 cup heavy cream
1/4 cup powdered sugar

Place chocolate crumbs, sugar and butter in bowl. Attach bowl and flat beater. Turn to speed 2 and mix until well combined, about 1 minute. Press mixture firmly and evenly against bottom and sides of 9 inch pie plate. Bake at 350 F for 5 minutes. Cool.

Sprinkle gelatin over water to soften. Combine sugar, cornstarch, and salt in heavy saucepan; gradually stir in eggnog. Cook over medium heat, stirring constantly, until thickened. Cook 2 minutes longer. Remove from heat and stir in softened gelatin until dissolved. Stir in rum extract and chill.

Place cream in clean, chilled bowl. Attach bowl and wire whip. Turn to speed 6 and whip until stiff. Gently fold whipped cream into gelatin mixture. Pour filling into cooled crust. Chill until set.

Place cream in clean, chilled bowl. Attach bowl and wire whip. Turn to speed 8 and whip until cream begins to thicken. Gradually add powdered sugar, whipping until soft peaks form. Spread over pie. Chill.

Brownie Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Yield: One 9 inch pie
Serves: 8

2 eggs - separated
3/4 cup butter or margarine - softened
3/4 cup sugar
3/4 cup brown sugar
2 squares (1 oz each) unsweetened chocolate - melted
3/4 cup all-purpose flour
1/4 cup chocolate liqueur
Pie Pastry for Single Crust 9 inch Pie

Place egg whites in bowl. Attach bowl and wire whip. Turn to speed 8 and whip until stiff but not dry. Remove from bowl and set aside.

Place butter, sugar, and brown sugar in bowl. Attach bowl and flat beater. Turn to speed 4 and cream for 1 minute. Add chocolate and egg yolks and mix on Speed 2 for 1 minute. Stop and scrape bowl. Add flour and chocolate liqueur. Turn to speed 2 for 30 seconds. Increase to speed 4 for 15 seconds. Stop and scrape bowl. Add egg whites on stir speed and mix 15 seconds.

Pour mixture into pie shell. Bake at 375 F for 35 to 40 minutes.

PIE PASTRY:

2-1/4 cups all-purpose flour
3/4 teaspoon salt
1/2 cup vegetable shortening - well chilled
2 tablespoons butter or margarine - well chilled
5-6 tablespoons cold water

Place flour and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 15 seconds. Cut shortening and butter into pieces and add to flour mixture. Turn to Stir Speed and mix 30 to 45 seconds, or until shortening particles are size of small peas.

Continuing on Stir Speed, add water, 1 tablespoon at a time, mixing until all particles are moistened and dough begins to hold together. Divide dough in half. Pat each half into a smooth ball and flatten slightly. Wrap in plastic wrap. Chill in refrigerator 15 minutes.

Roll one half of dough to 1/8 inch thickness between waxed paper. Fold pastry into quarters. Ease into 8 or 9 inch pie plate and unfold, pressing firmly against bottom and sides. Continue with one of the procedures that follow.

For One-crust Pie: Fold edge under. Crimp, as desired. Add desired pie filling. Bake as directed.

For Two-crust Pie: Trim pastry even with edge of pie plate. Using second half of dough, roll out another pastry crust. Add desired pie filling. Top with second pastry crust. Seal edge. Crimp, as desired. Cut slits for steam to escape. Bake as directed.

For Baked Pastry Shell: Fold edge under. Crimp, as desired. Prick sides and bottom with fork. Bake at 450 F for 8 to 10 minutes, or until lightly browned. Cool completely on wire rack and fill.

Alternate Method for Baked Pastry Shell: Fold edge under. Crimp, as desired. Line shell with foil. Fill with pie weights or dried beans. Bake at 450 F for 10 to 12 minutes, or until edges are lightly browned. Remove pie weights and foil. Cool completely on wire rack and fill.

Whipped Cream

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Whipped Cream

Pour cold whipping cream into chilled bowl. Attach bowl and wire whip. To avoid splashing, gradually turn to designated speed and whip to desired stage. See chart below.

AMOUNT	SPEED
1/4 cup	Gradually to 10
1/2 cup	Gradually to 10
1 cup	Gradually to 8
1 pint	Gradually to 8

Whipping Stages

Watch cream closely during shipping. Because your KitchenAid mixer whips so quickly, there are just a few seconds between whipping stages. Look for these characteristics:

Begins to Thicken
Cream is thick and custard-like

Holds Its Shape

Cream forms soft peaks when wire whip is removed. Can be folded into other ingredients when making desserts and sauces.

Stiff

Cream stand in stiff, sharp peaks when wire whip is removed. Use for topping on cakes or desserts, or filling for cream puffs.

Egg Whites

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Place room temperature egg whites in clean, dry bowl. Attach bowl and wire whip. To avoid splashing, gradually turn to designated speed and whip to desired stage. See chart below.

AMOUNT	SPEED
1 egg white	Gradually to 10
2-4 egg whites	Gradually to 8
6 or more egg whites	Gradually to 8

Whipping Stages

With your KitchenAid mixer, egg whites whip quickly. so, watch carefully to avoid overwhipping. This list tells you what to expect.

Frothy

Large, uneven air bubbles.

Begins to Hold Shape

Air bubbles are fine and compact; product is white.

Soft Peak

Tips of peaks fall over when wire whip is removed.

Almost Stiff

Sharp peaks form when wire whip is removed, but whites are actually soft.

Stiff but not Dry

Sharp, stiff peaks form when wire whip is removed. Whites are uniform in color and glisten.

Stiff and Dry

Sharp, stiff peaks form when wire whip is removed. Whites are speckled and dull in appearance.

Orange Glazed Gingerbread Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 12

2-1/3 cups all-purpose flour
1/4 cup sugar
1 cup molasses
3/4 cup hot water
1/2 cup Crisco all-vegetable shortening
1 egg
1 teaspoon baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
3/4 teaspoon salt
1 jar (18 ounces) Smucker's orange marmalade - divided
Whipped cream or vanilla ice cream, optional

Combine all ingredients except marmalade in mixer bowl. Add 1/2 cup orange marmalade. Attach bowl and flat beater to mixer. Turn to stir speed and mix until combined, about 30 seconds. Stop and scrape bowl. Turn to speed 4 and mix until well blended, about 2 minutes. Stop and scrape bowl. Turn to speed 6 and beat for 30 seconds.

Pour batter into greased 9-inch square pan. Bake at 325 degrees F for 50 to 55 minutes or until toothpick inserted in center comes out clean. Remove from oven and top immediately with remaining orange marmalade. Cool slightly in pan on wire rack. Serve warm with whipped cream or ice cream, if desired.

Chocolate Roll

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 10

4 eggs - separated
3/4 cup sugar - divided
1/2 teaspoon vanilla
3/4 cup cake flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup cocoa powder

WHIPPED CREAM FILLING

1 cup heavy cream
1/2 teaspoon vanilla
3 tablespoons sugar

Place egg yolks in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip until light and lemon colored, about 2 minutes. Continuing on speed 8, gradually sprinkle in 1/4 cup sugar and vanilla and beat 2 minutes more. Remove from bowl and set aside.

Place egg whites in clean mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip until whites begin to hold shape. Continuing on speed 8, gradually sprinkle in remaining sugar, whipping until stiff but not dry.

Fold egg yolk mixture into egg whites. Sift flour, baking powder, salt, and cocoa together. Fold into egg mixture.

Line a 10-1/2 x 15-1/2 x 1 inch jelly roll pan with waxed paper and grease. Pour batter into pan and bake at 375 degrees F for 10 to 12 minutes. Remove from oven and immediately turn onto a towel sprinkled with powdered sugar. Remove waxed paper, and roll cake and towel together; cool completely.

When cool, unroll cake and spread with Whipped Cream Filling. Refold and sprinkle with powdered sugar.

To prepare Whipped Cream Filling, place cream and vanilla in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip until cream begins to thicken. Continuing on speed 8, gradually sprinkle in sugar, whipping until stiff.

Pear and Amaretto Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 12

Pam for baking spray

1 cup butter or margarine - softened

2 cups sugar

1 teaspoon vanilla

1/2 teaspoon almond extract

4 eggs

1 cup (15 ounces) pear halves in light syrup, drained and thinly sliced, liquid reserved

3 cups self-rising flour

1/4 cup amaretto liqueur, divided

Fresh raspberries

Fresh mint leaves

Sliced almonds

ALMOND CREAM FILLING

1-3/4 cups milk

1 package (3 ounces) cook and serve French vanilla pudding and pie filling mix

1/2 teaspoon almond extract

FLUFFY AMARETTO FROSTING

1 package (8 ounces) cream cheese - softened
3 tablespoons powdered sugar
2 tablespoons amaretto liqueur
1 cup vanilla morsels, melted
1 cup whipped cream - whipped to soft peaks

Coat 10 inch springform pan with Pam, set aside. Place butter, sugar, vanilla, and almond extract in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 6 and beat until fluffy, about 2 minutes. Stop and scrape bowl. Turn to speed 2 and add eggs, one at a time, mixing about 15 seconds after each addition. Stop and scrape bowl. Measure reserved liquid from pears and add water to equal 1 cup. Turn to speed 2 and add 1/3 of the flour alternatively with 1/2 of the pear liquid, mixing just until combined, about 20 seconds after each addition. Do not overbeat. Pour batter into prepared pan and bake at 350 degrees for 60 to 70 minutes, or until toothpick inserted in center comes out clean. Cool completely in pan on wire rack.

Remove cake from pan and split in half horizontally. Sprinkle each cut side with 2 tablespoons amaretto liqueur. Place one layer cut side up on serving platter.

Arrange sliced pears on layer. Spoon Almond Cream Filling over pears.

Top with remaining cake layer, cut side down. Cover and refrigerate at least one hour. Frost with Fluffy Amaretto Frosting, and garnish as desired with raspberries, mint leaves and sliced almonds.

To prepare Almond Cream Filling, combine milk and pudding mix and prepare according to package directions. Transfer to medium bowl, cover with plastic wrap pressed onto pudding surface, and cool to room temperature. When cool, stir in almond extract.

To prepare Fluffy Amaretto Frosting, place cream cheese and powdered sugar in mixing bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat until fluffy, about 1-1/2 minutes. Stop and scrape bowl. Turn to speed 4 and gradually add amaretto liqueur and vanilla morsels, beating until fluffy, about 1 minute. Carefully fold in whipped cream by hand.

Carrot Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 12

2 cups all-purpose flour
1-1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2-1/2 teaspoons ground cinnamon
4 eggs
1 cup vegetable oil
1 cup sugar blend for baking

2-3/4 cups shredded carrots
1 can (8 ounces) crushed pineapple - well drained
1/2 cup chopped walnuts

LOW FAT CREAM CHEESE FROSTING

1/2 cup light butter - softened
1 cup granular
1 pound nonfat cream cheese - softened
2 teaspoons vanilla extract

Combine flour, baking powder, baking soda, salt and cinnamon in small bowl. Set aside.

Combine eggs, vegetable oil, and Splenda sugar blend for baking in mixer bowl. Attach mixer bowl and flat beater to mixer. Turn to speed 6 and beat until mixture is smooth. Turn to speed 2 and gradually mix in flour mixture, mixing until blended. Stop and scrape bowl. Add carrots, pineapple, and walnuts and turn to speed 2, mixing just until combined.

Divide batter evenly between two 8 inch round cake pans sprayed with non-stick cooking spray and dusted with flour. Bake at 325 degrees F for 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes. Remove from pans, and cool completely.

Frost top of one layer with Low Fat Cream Cheese Frosting, top with second layer then frost top and sides of layer cake, if desired.

To make Low Fat Cream Cheese Frosting, beat butter and Splenda Granular in mixer bowl. Attach mixer and flat beater to mixer. Turn to speed 6 and beat just until Splenda is incorporated. Add cream cheese 1 tablespoon at a time, mixing until smooth, about 2 minutes.

Sour Cream Pound Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 18

3 cups sifted cake flour
1-1/2 cups Splenda sugar blend for baking
1/4 teaspoon baking soda
1 cup butter softened
6 eggs
1 carton (8 ounces) sour cream
2 teaspoons vanilla

Combine flour, Splenda, baking soda and butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to stir speed and mix until crumbly.

Stir together eggs, sour cream, and vanilla, in separate large bowl. Turn to stir speed and mix in one quarter of egg mixture, mix about 30 seconds, and then stop and scrape bowl. Repeat

three times with remaining egg mixture; after final addition turn to speed 2 and mix until smooth, about 30 seconds.

Spoon batter into greased and floured 10 inch tube pan or 12 cup bundt pan. Bake at 325 degrees F for 1 hour and 20 minutes or until toothpick inserted in center comes out clean. Remove from pan; cool completely on wire rack.

Lemon Raspberry Cheesecake Bars

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 32

CRUST

3/4 cup Butter Flavor Crisco all-vegetable shortening or 3/4 Butter Flavor Crisco Stick

1/2 cup firmly packed brown sugar

1-1/4 cups all-purpose flour

1 cup uncooked oats

1/4 teaspoon salt

FILLING

1/2 cup Smuckers red raspberry jam

2 packages (8 ounces each) cream cheese softened

3/4 cup granulated sugar

2 tablespoons all-purpose flour

2 eggs

2 teaspoons grated lemon peel

3 tablespoons lemon juice

To make crust, place shortening and brown sugar in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat until creamy, about 1 minute. Stop and scrape bowl. Turn to stir speed and gradually add flour, oats, and salt, mixing until well blended, about 1 minute. Press into bottom of greased 13 x 9 x 2 inch pan. Bake at 350 degrees F for 20 minutes or until evenly browned. Remove from oven and immediately spread jam evenly over hot crust. Set aside.

To make filling, place cream cheese, sugar, and flour in mixer bowl. Attach bowl and flat beater to mixer. turn to speed 67 and beat until smooth, about 1 minute. Stop and scrape bowl. Turn to speed 2 and add eggs, one at a time, beating about 15 seconds after each addition. Stop and scrape bowl. Add lemon peel and lemon juice. turn to speed 4 and beat until well blended, about 1 minute. Pour mixture over raspberry layer.

Bake at 350 degrees F for 25 minutes or until set. Cool in pan on wire rack to room temperature. Cut into 2 x 1-1/2 inch bars. Cover and refrigerate leftovers.

Chewy Red Raspberry Bars

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Serves: 32

1 cup butter or margarine at room temperature
2 cups light brown sugar firmly packed
1 teaspoon almond extract
2 cups all-purpose flour
2 teaspoons baking powder
2 cups quick cooking or old fashioned oats
1 cup Smuckers red raspberry preserves

Place butter, brown sugar and almond extract in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat until smooth and fluffy, about 2 minutes. Stop and scrape bowl. Add flour, baking powder and oats. Turn to stir speed and mix until well combined, about 1 minute. Mixture will be crumbly. Reserve 1/2 cup mixture for topping; pat remaining mixture into bottom of greased 13 x 9 x 2 inch pan.

Spread Smuckers preserves on top of oat layer carefully. Sprinkle with reserved topping. Bake at 350 degrees F for 30 to 40 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into bars about 2 x 1 inch.

Almond Dacquoise

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

6 ounces blanched almonds - ground
1 cup powdered sugar
1-1/2 tablespoons cornstarch
6 egg whites
1/8 teaspoon salt
1/4 teaspoon cream of tartar
3 tablespoons granulated sugar
1-1/4 teaspoons vanilla
1/4 teaspoon almond extract

CHOCOLATE BUTTERCREAM FILLING

2 egg yolk
1 cup powdered sugar
2 squares (1 ounce each) semisweet baking chocolate - melted
3/4 cup butter or margarine softened
1/2 teaspoon vanilla

Combine almonds, powdered sugar, and cornstarch; set aside.

Place egg whites in bowl. Attach bowl and wire whip to mixer. Turn to speed 6 and whip until foamy. Add salt and cream of tartar and continue whipping until soft peaks form. Sprinkle in sugar, vanilla, and almond extract, beating until stiff peaks form. Reduce to stir speed and quickly add almond mixture, mixing just until blended.

Using a pastry bag fitted with large (1/2 inch) plain tip, pipe mixture onto greased and floured baking sheets to form three 8 inch circles. Bake at 250 degrees F for 35 to 45 minutes. Remove from baking sheets and cool on aluminum foil. Fill and frost with Chocolate Buttercream Filling.

To prepare Chocolate Buttercream Filling, place egg yolks in bowl. Attach bowl and wire whip to mixer. Turn to speed 6 and whip 2 minutes. Stop and scrape bowl.

Turn to speed 4 and gradually add powdered sugar, chocolate, butter, and vanilla; continue beating until fluffy, about 5 minutes.

Chocolate Silk Pie

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Serves: 8

1-1/2 cups sugar
3 tablespoons unsweetened cocoa
3 eggs
2/3 cup Pet evaporated milk
1/2 cup butter or margarine melted
1 teaspoon vanilla
1 unbaked 9 inch deep dish pie crust
Whipped topping (optional)

Place sugar and cocoa powder in mixer bowl. Attach bowl and wire whip to mixer. Turn to stir speed and mix to combine, about 15 seconds. Continuing on stir speed, gradually add eggs, evaporated milk, and vanilla, mixing until well blended, about 1 minute. Stop and scrape bowl. Turn to speed 6 and whip until smooth and slightly thickened, about 2 minutes.

Pour into prepared crust. Place pie plate on preheated baking sheet and bake at 350 degrees F for 55 to 60 minutes or until center puffs and pie has set. Cool completely on wire rack. Garnish with whipped topping, if desired.

Chocolate Filled Cream Puffs

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Serves: 12

CREAM PUFFS

1 cup water
1/2 cup butter
1/2 teaspoon salt
1 cup all-purpose flour
4 eggs
Powdered sugar

CHOCOLATE FILLING

3/4 cup sugar
1/3 cup cornstarch
1/2 teaspoon salt
1 can (12 ounces) Pet evaporated milk
1-1/3 cups water
2 ounces unsweetened baking chocolate - broken in half
3/4 cup semisweet chocolate chips
1 tablespoon vanilla

HOT FUDGE SAUCE

1/2 cup semisweet chocolate chips
1/2 cup Pet evaporated milk
2 tablespoons sugar

Heat water, butter and salt in 1-1/2 quart saucepan over high heat to a full rolling boil. Reduce heat and quickly stir in flour, mixing vigorously until mixture leaves sides of pan in a ball.

Place mixture in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and add eggs, one at a time, beating 30 seconds after each addition. Stop and scrape bowl. Turn to speed 4 and beat 15 seconds.

Drop scant 1/4 cupfuls of dough into 12 mounds 2 inches apart on greased cookie sheets. Bake at 400 degrees F for 30 to 35 minutes or until golden brown and puffy. Cool slightly on wire racks then cut in half horizontally with a serrated knife. Scrape insides of puffs gently with fork to remove any soft dough, then cool completely on wire racks.

To serve, fill bottom halves of cream puffs with about 1/3 cup Chocolate Filling, place cream puff tops on filling. Lightly dust with powdered sugar, then drizzle with hot fudge sauce.

To prepare Chocolate filling, combine sugar, cornstarch, and salt in large saucepan. Gradually stir in evaporated milk, and water. Add chocolate. Cook and stir over medium heat until mixture is very thick and chocolate has melted completely, scraping bottom with flat spatula frequently. Bring to a simmer and simmer for 1 full minute, stirring constantly. Remove from heat and stir in chocolate chips and vanilla. Stir until chocolate chips have melted completely. Pour into medium bowl and cover; refrigerate at least 4 hours or overnight.

To prepare Hot Fudge Sauce, combine ingredients in heavy saucepan. Stir over low heat until chocolate melts completely.

Decadent Peanut Butter Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 10

1 prepared chocolate graham cracker pie crust
1 egg white beaten
1 cup Jif creamy peanut butter
1 package (8 ounces) cream cheese softened
1/2 cup sugar
4 cups non-dairy whipped topping - divided
1/4 cup heavy cream
1/2 cup plus 1 tablespoon Smuckers hot fudge ice cream topping
2 tablespoons finely chopped dry roasted peanuts (optional)

Brush prepared crust with beaten egg white. Bake at 375 degrees F for 5 minutes. Cool crust completely.

Place peanut butter, cream cheese and sugar in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat until smooth, about 1 minute. Stop and scrape bowl. Remove bowl from mixer. Gently fold in 2 cups of whipped topping, 1/2 cup at a time, using spatula (a few creamy streaks will remain in the mixture). Spoon mixture into cooled pie crust, smoothing top and forming 1/2 inch ridge around edge to keep topping from sliding off pie. Refrigerate.

In a microwave safe bowl, microwave cream on high for 1 minute or just until it boils. Stir in hot fudge until it melts completely. Remove 1 tablespoon of mixture and set aside. Gently spread fudge mixture over chilled pie. Return to refrigerator and chill until nearly firm, about 1 hour.

Spread remaining shipped topping over pie, drizzle with reserved fudge topping mixture and sprinkle with nuts, if desired. Refrigerate until ready to serve.

Jif 'n' Chocolate Mini Cheesecakes

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 12

1 cup chocolate covered graham crackers - finely crushed
1 package (8 ounces) cream cheese softened
1 package (3 ounces) cream cheese softened
1/2 cup sugar
1 teaspoon vanilla
1/2 cup milk
2 eggs
1/3 cup Jif creamy peanut butter
1/2 cup semisweet chocolate chips - melted and slightly cooled

Line 12 regular (2-1/2 inch) muffin cups with paper liners. Spoon about 1 tablespoon crushed graham crackers into each cup, press flat with bottom of drinking glass. Set aside.

Place cream cheese in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat until smooth, about 2 minutes. Stop and scrape bowl. Add sugar and vanilla. Turn to speed 6 and beat until smooth and fluffy, about 1 minute. Stop and scrape bowl. Turn to speed 2 and gradually add milk then eggs, one at a time, beating 15 seconds after each addition. Stop and scrape bowl. Turn to speed 4 and beat 30 seconds. Remove half of batter to separate bowl.

Add peanut butter to batter in mixer bowl. Turn to speed 4 and beat until well blended, about 1 minute. Divide peanut butter batter evenly among prepared muffin cups. Return reserved batter to mixer bowl (do not clean bowl or flat beater) and add melted chocolate. Turn to speed 4 and beat until well blended, about 1 minute. Divide evenly among half-filled muffin cups, spreading to cover peanut butter batter.

Bake at 325 degrees F for 20 to 25 minutes, or until centers are almost set. Cool completely on wire racks. Store covered in refrigerator. Remove paper liners before serving.

Rustic Apple Tart

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Serves: 8

2-1/2 pounds (about 6 large) tart green apples - peeled, thinly sliced

2 tablespoons lemon juice

1/4 cup granulated sugar

1/3 cup light brown sugar

1/2 cup flour

1/2 teaspoon cinnamon

1/4 cup butter softened

1 unbaked 9 inch pie crust

Toss together apples, lemon and granulated sugar. Set aside.

Place all remaining ingredients except pie crust in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix until crumbly. Set aside.

Roll out pastry into a 13 inch circle. Transfer to baking sheet (it's ok if pastry hangs over edge of baking sheet).

Gently mound apples in center of pastry, leaving a 2 inch border of dough on all sides. Sprinkle apples with cinnamon sugar mixture. Fold pastry up over filling, pleating as necessary to fit snugly around apples. Gently press dough to filling, reinforcing shape.

Bake at 400 degrees F until pastry is golden brown and apples are tender, for about 30 minutes. Cool tart on baking sheet on wire rack 10 minutes. Serve warm.

Golden Angel Food Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Work quickly and gently when making this cake. If the batter is overmixed, it will lose volume and the cake will be tough. Remember to cool the cake upside down. Try using slices of this cake for French toast or the ever popular strawberry shortcake.

Serves: 6

1-1/2 cups sifted cake flour
1-3/4 cups sugar
14 large egg whites at room temperature
1/4 teaspoon salt
1 teaspoon cream of tartar
2 teaspoons vanilla extract
1/2 teaspoon almond extract
1 teaspoon fresh lemon juice

Preheat the oven to 300 degrees F.

Sift the flour again into a small bowl. Sift the sugar into a separate small bowl, and set both bowls aside. Pur the egg whites in the mixer bowl and attach the bowl and the wire whip to the mixer. Turn the mixer to speed 8 and whip for 1 munute. With the mixer running, add the salt and cream of tartar. Continue mixing until the egg whites hold soft peaks, about 2 minutes. Turn the mixer off and remove the bowl. Using a spatula, gently fold in the sugar, and then the flour in 2 batches each. Then fold in the vanilla extract, almond extract, and lemon juice until well combined. Pour the batter into a 10 inch tube pan, and smooth the top with the spatula.

Place the pan on the center rack of the oven and bake for 1 hour, until the cake is a pale, creamy brown color, the top springs back when gently touched with a finger; and a wooden skewer inserted into the center comes out clean. Remove the cake from the oven, invert the pan on a wire rack and cool completely, about 1 hour.

To serve, remove the cake pan from the cake by gently lifting up. If the cake does not release, turn it over and release the edges of the cake with a knife. Invert the pan again to release the cake. Turn the cake right side up and transfer to a cake plate.

Italian Cream Cake

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 15

5 eggs - separated
1/2 cup butter or margarine
1/2 cup shortening
1-3/4 cups sugar
2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1 teaspoon vanilla
2 cups coconut
1 cup chopped pecans

CREAM CHEESE FROSTING:

4 cups powdered sugar
1 (8-ounce) package light cream cheese - softened
1/2 cup butter or margarine - softened
1 teaspoon vanilla

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip 2-1/2 to 3 minutes, or until egg whites are stiff but not dry. Place egg whites in another bowl.

Place butter, shortening, and sugar in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and mix about 2-1/2 minutes, or until light and fluffy. Continuing on speed 4, add egg yolks, one at a time, mixing about 15 seconds after each addition. Stop and scrape bowl.

Mix flour and baking soda. Add half to sugar mixture in mixer bowl. Turn to speed 2 and mix about 30 seconds. Add buttermilk, vanilla, and remaining flour mixture. Gradually turn to speed 4 and beat about 1 minute.

Add coconut and pecans. Turn to Stir speed and mix just until blended. Remove bowl from mixer. Gently fold in beaten egg whites with spatula just until blended. Pour batter into greased and floured 13x9x2-inch baking pan. Bake at 350 F for 40 to 50 minutes, or until toothpick inserted in center comes out clean. Cool completely on wire rack. Spread with Cream Cheese Frosting.

NOTE: for best flavor, chill cake in refrigerator several hours or overnight.

CREAM CHEESE FROSTING:

Place all frosting ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat about 2 minutes, or until smooth and creamy. Spread on cooled cake.

Cream Cheese Frosting

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 15

4 cups powdered sugar

1 (8-ounce) package light cream cheese - softened
1/2 cup butter or margarine - softened
1 teaspoon vanilla

Place all ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds, or until blended. Stop and scrape bowl. Turn to speed 4 and beat about 2 minutes, or until smooth and creamy. Spread on cooled cake.

Double Lemon Cake Roll

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 10

4 eggs
3/4 cup granulated sugar
1/4 cup water
1/2 teaspoon vanilla
1/2 teaspoon lemon extract
2/3 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

LEMON FILLING:

1 (8-ounce) package light cream cheese - softened
1 cup powdered sugar
1 tablespoon lemon juice
2 teaspoons grated lemon peel

To make CAKE, place eggs in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip eggs about 3 minutes, or until very thick and lemon colored. Continuing on speed 8, gradually add sugar, beating about 1 minute. Stop and scrape bowl.

Add water, vanilla and lemon extract. Turn to speed 4 and beat about 30 seconds. Continuing on speed 4, gradually add flour, baking powder, and salt. Beat about 30 seconds, or until batter is smooth.

Line a 15-1/2 x 10-1/2 x 1-inch baking pan with waxed paper, aluminum foil, or parchment paper. Grease well. Pour batter into pan, spreading to corners. Bake at 375 F for 11 to 13 minutes, or until toothpick inserted in center comes out clean. Remove from oven and immediately turn onto a towel sprinkled with powdered sugar. Remove paper or foil. Roll cake and towel together. Cool completely on wire rack.

Meanwhile, to make LEMON FILLING, place ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat about 1-1/2 minutes, or until well mixed. Spread on cooled cake roll.

When cool, unroll cake and spread with Lemon Filling. Reroll and sprinkle with powdered sugar.

Slice into 1-inch slices.

Gingered Pear Upside-Down Cake

Book: KitchenAid The Mystical Cookbook

Chapter: Desserts and Candies

Serves: 8

TOPPING:

1/2 cup packed brown sugar

1/4 cup butter or margarine

1 tablespoon light corn syrup

No-stick cooking spray

1 tablespoon finely chopped crystallized ginger

1 large ripe pear

CAKE:

1 cup granulated sugar

1/2 cup shortening

1 teaspoon vanilla

2 eggs

1-1/2 cups all-purpose flour

1/2 cup low fat milk

1 tablespoon finely chopped crystallized ginger

1-1/2 teaspoons baking powder

1/2 teaspoon nutmeg

1/4 teaspoon salt

To make TOPPING, combine brown sugar, butter, and corn syrup in small saucepan. Cook and stir over medium-low heat for 3 to 5 minutes, or until smooth. Pour evenly into 9-inch round or square cake pan that has been sprayed with no-stick cooking spray. Sprinkle evenly with chopped ginger. Set aside.

To make CAKE, place granulated sugar, shortening, and vanilla in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 45 seconds. Continuing on speed 2, add eggs and mix about 45 seconds longer. Continuing on speed 2, add remaining cake ingredients and mix about 30 seconds. Stop and scrape bowl. Turn to speed 6 and beat about 1 minute.

Peel, core and slice pear. Arrange pear slices evenly over sugar mixture in pan. Spread batter evenly over pear slices.

Bake at 350 F for 45 to 55 minutes or until center springs back when touched lightly. Let stand in pan about 3 minutes. Invert onto serving plate. Serve warm or at room temperature.

Cappuccino Fudge Cupcakes

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

1/2 cup butter or margarine - softened
1-1/2 cups sugar
3 eggs
3/4 cup milk
1 tablespoon plus 2 teaspoons instant espresso or coffee granules
1-3/4 cups all-purpose flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
COFFEE CREAM:
1-1/2 cups heavy cream
1/4 cup sugar
1-1/2 teaspoons instant espresso or coffee granules (optional)
FUDGE SAUCE:
4 (1-ounce) squares semi-sweet chocolate
1-2 cups whipping cream
1/4 teaspoon cinnamon

To make CUPCAKES, place butter in bowl. Attach bowl and flat beater to mixer. Turn to speed 6 and gradually add sugar, beating about 3 minutes or until light and fluffy. Turn to speed 4 and add eggs, one at a time, beating for 30 seconds after each addition. Stop and scrape bowl. Dissolve instant espresso in milk. Set aside.

Combine flour, baking powder, and salt. Turn to Stir speed and add 1/2 of the flour mixture alternately with 1/2 of the milk mixture, mixing 15 seconds after each addition.

Spoon batter into 8 greased and floured custard cups. Place cups on baking sheet. Bake at 350 F for 30 to 35 minutes, or until toothpick inserted into cupcake comes out clean. Remove from custard cups and cool on wire rack. Top with COFFEE CREAM and serve with FUDGE SAUCE.

To make COFFEE CREAM, combine cream, sugar, and espresso in bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip cream until stiff.

To make FUDGE SAUCE, place chocolate, cream, and cinnamon in small saucepan. Cook and stir over low heat until chocolate is melted and mixture is combined.

VARIATION:

CUPCAKES FOR A PARTY:

Double all ingredients and prepare in 6 quart mixer bowl. Fill paper-lined standard-size muffin pans two-thirds full. Bake at 350 F for 18 to 22 minutes, or until toothpick inserted into cupcake comes out clean. Yield 48 cupcakes.

Cookies and Cream Sundae Pie

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

1 9 inch pie crust - baked and cooled completely
3 cups (1-1/2 pints) light cherry nut ice cream
1 cup (10) reduced fat oreo cookies - cut up
1 cup prepared hot fudge ice cream topping - warmed slightly
4 cups (1 quart) light French silk chocolate or chocolate ice cream

Place cherry nut ice cream and half the cookies (1/2 cup) in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 20 seconds. Spoon quickly into pie crust. Top evenly with 3/4 cup hot fudge topping. Freeze at least 1 hour.

Place French silk chocolate ice cream in mixer bowl with remaining 1/2 cup cookies. Turn to speed 2 and mix about 20 seconds. Spoon into pie crust. Drizzle with remaining 1/4 cup hot fudge topping. Freeze at least 4 hours.

Double Chocolate Mousse with Raspberry Sauce

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 6

MOUSSE:

6 ounces bittersweet chocolate chopped in 3/4 inch chunks
6 ounces white chocolate chopped in 3/4 inch chunks
2 cups whipping cream - divided

RASPBERRY SAUCE:

1 package (14-16 ounce) frozen unsweetened raspberries - thawed
1/4 cup water
1/4 cup sugar
1 tablespoon cornstarch

To make MOUSSE, place bittersweet chocolate in one 3- to 4-cup microwave-safe bowl. Place white chocolate in a second microwave-safe bowl. Cover each with waxed paper. Place one bowl at a time into microwave oven and heat on HIGH for 1-1/2 minutes. Stop and stir. If chocolate is not melted, repeat process for 30 seconds at a time, or until melted. Stop and stir.

Heat cream in a heavy saucepan over medium heat until very hot, but do not boil. Remove from heat. Pour one cup of cream into each of the chocolate bowls. Stir each until completely mixed. Cover bowls and refrigerate about 2 hours.

Pour white chocolate mixture into mixer bowl. Attach bowl and wire whip to mixer. Gradually turn to speed 6 and beat 4 to 4-1/2 minutes, or until soft peaks form. Spoon about 1/3 cup mixture into each of 6 stemmed dessert dishes. Set aside.

Pour bittersweet chocolate mixture into mixer bowl. Gradually turn to speed 6, and beat about 3 minutes, or until soft peaks form. Spoon about 1/3 mixture over white chocolate layer. Cover dishes with plastic wrap or foil. Refrigerate 8 hours, or overnight.

To make RASPBERRY SAUCE, place raspberries in blender container. Cover and blend until smooth. Pour mixture into a wire mesh strainer over a small saucepan; press with back of spoon to squeeze out liquid. Discard seeds and pulp in strainer.

Place remaining ingredients in saucepan. Cook over medium heat, stirring constantly, until thickened and bubbly. Remove from heat and cool. Store sauce in covered container in refrigerator. Stir before using.

Spoon RASPBERRY SAUCE over chocolate in dessert dishes before serving.

Raspberry Filled Almond Meringue Dessert

Book: KitchenAid The Mystical Cookbook
Chapter: Desserts and Candies

Serves: 8

MERINGUE:

2 cups toasted slivered almonds - finely chopped
8 egg whites - room temperature
1 tablespoon vanilla
1 teaspoon white vinegar
2 cups powdered sugar

FILLING:

2 cups frozen raspberries (from 16 ounce bag)
1/2 cup granulated sugar
2 tablespoons cornstarch
1/4 cup water or orange juice
1 cup whipping cream
3 tablespoons powdered sugar

To make MERINGUE, place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Turn to speed 8 and whip about 1-1/2 minutes or until foamy. Continuing on speed 8, add vanilla and vinegar. Whip about 5 seconds. Add powdered sugar. Turn to speed 4 and beat about 5 seconds. Stop and scrape bowl. Turn to speed 8 and whip about 2-1/2 minutes, or until stiff but not dry. Stop and scrape bowl. Add nuts. Turn to Stir and mix about 10 seconds, or until well blended.

Divide egg white mixture equally between two 9-inch round baking pans lined with waxed paper cut to fit the pan bottoms, greased, and floured. Bake at 350 F for 25 to 35 minutes, or

until golden brown. Cool in pans about 15 minutes. Remove from pans and cool completely on wire racks.

To make FILLING, place raspberries, granulated sugar, cornstarch, and water in medium saucepan. Cook and stir over medium heat until bubbly. Cook about a minute longer or until thick and translucent, stirring constantly. Remove from heat. Strain seeds if desired. Cool completely.

Place whipping cream and powdered sugar in mixer bowl. Attach bowl and wire whip to mixer. Gradually turn to speed 8 and whip about 1-1/2 minutes, or until cream holds soft peaks. Stop mixer. Add cooled raspberry mixture. Turn to speed 8 and whip about 15 seconds, or until thick and blended.

Place 1 meringue layer on serving plate. Top with half the filling. Top with remaining meringue layer and remaining filling. Freeze or refrigerate until serving. Garnish with fresh raspberries or almonds if desired.

TIP: To toast almonds, place in baking pan and bake at 375 F for 6 to 8 minutes.

Chocolate Chip Cookies

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Serves: 54

1 cup granulated sugar
1 cup brown sugar
1 cup butter or margarine - softened
2 eggs
1-1/2 teaspoons vanilla
1 teaspoon baking soda
1 teaspoon salt
3 cups all-purpose flour
12 ounces semi-sweet chocolate chips
1 cup chopped nuts (optional)

Place sugars, butter, eggs, and vanilla in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 30 seconds. Stop and scrape bowl. Turn to Speed 4 and beat about 30 seconds. Stop and scrape bowl.

Turn to Stir Speed. Gradually add baking soda, salt, and flour to sugar mixture and mix about 2 minutes. Turn to Speed 2 and mix about 30 seconds. Stop mixer and scrape bowl. Add chocolate chips. Turn to Stir Speed and mix about 15 seconds.

Drop by rounded teaspoonfuls onto greased baking sheets, about 2 inches apart. Bake at 375* F for 10 to 12 minutes. Remove from baking sheets immediately and cool on wire racks. Makes about 54.

Macadamia Chocolate Chunk Cookies

Book: KitchenAid The Mystical Cookbook

Chapter: Cookies

Serves: 48

1 cup firmly packed brown sugar
3/4 cup sugar
1 cup butter or margarine - softened
2 teaspoons vanilla
2 eggs
2-1/4 cups all-purpose flour (divided)
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 8-ounce package semi-sweet baking chocolate cut into small chunks
3-1/2 ounces macadamia nuts - coarsely chopped

Place brown sugar, sugar, butter, vanilla and eggs in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds. Stop and scrape bowl. Turn to speed 4 and beat about 1 minute. Stop and scrape bowl.

Add 1 cup flour, cocoa, baking soda and salt. Turn to stir speed and mix about 30 seconds. Gradually add remaining 1-1/4 cups flour and mix about 30 seconds longer. Turn to speed 2 and mix about 30 seconds. Turn to stir speed and add chocolate chunks and nuts, mixing just until blended.

Drop by rounded teaspoonfuls onto greased baking sheets, about 2 inches apart. Bake at 325 F for 12 to 13 minutes, or until edges are set. DO NOT OVERBAKE. Cool on baking sheets about 1 minute. Remove to wire racks and cool completely.

Sugar Cookies

Book: KitchenAid The Mystical Cookbook

Chapter: Cookies

Serves: 48

1/2 cup butter or margarine - softened
3/4 cup sugar
1 egg
1 teaspoon vanilla
2 cups all-purpose flour
1/2 teaspoon baking soda

1/4 teaspoon salt

Place butter and sugar in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix 30 seconds. Turn to speed 4 and beat about 1 1/2 minutes. Stop and scrape bowl. Add egg and vanilla. Turn to Speed 6 and beat about 1 minute.

Combine flour, soda and salt. Add to mixer bowl. Turn to stir speed and beat about 30 seconds. Stop and scrape bowl. Turn to Speed 2 and mix about 45 seconds. Shape dough into a flat ball. Wrap in plastic wrap. Chill in refrigerator 2 to 3 hours.

Divide dough into thirds. Roll each portion 1/8 inch thick on lightly floured waxed paper. Cut with cookie cutters and place on lightly greased baking sheets. Bake at 375 F for 7 to 10 minutes, or until edges are light brown. Remove from baking sheets immediately and cool on wire racks.

Peanut Butter Cookies

Book: KitchenAid The Mystical Cookbook

Chapter: Cookies

Serves: 36

1/2 cup peanut butter
1/2 cup butter or margarine - softened
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla
1/2 teaspoon baking soda
1/4 teaspoon salt
1-1/4 cups all-purpose flour

Place peanut butter and butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 6 and beat about 1 minute, or until mixture is smooth. Stop and scrape bowl. Add sugars, egg, and vanilla. Turn to Speed 4 and beat about 1 minute. Stop and scrape bowl.

Turn to Stir Speed. Gradually add all remaining ingredients to sugar mixture and mix about 30 seconds. Turn to Speed 2 and mix about 30 seconds.

Roll dough into 1 inch balls. Place about 2 inches apart on ungreased baking sheets. Press flat with fork in a criss-cross pattern to 1/4 inch thickness.

Bake at 375 F for 10 to 12 minutes, or until golden brown. Remove from baking sheets immediately and cool on wire racks.

Nutty Shortbread Bars

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Serves: 30

- 1 cup butter or margarine - softened
- 1 cup firmly packed brown sugar
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 egg whites
- 1 cup chopped walnuts or pecans

Place butter and brown sugar in mixer bowl. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute. Stop and scrape bowl. Add flour, baking powder, and salt. Turn to Speed 2 and mix about 1 1/2 minutes, or until soft dough forms.

Press dough into greased 15 x 10 x 1 inch baking pan. Beat egg whites with fork until slightly foamy. Brush dough with egg whites, using only as much as needed to cover lightly. Sprinkle with chopped walnuts.

Bake at 375 F for 20 to 25 minutes. Cut into bars while warm. Cool on wire rack.

Lemon Cream Cheese Bars

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Serves: 48

CRUST:

- 2 cups all-purpose flour
- 1/2 cup powdered sugar
- 1 cup (2 sticks) chilled butter - cut into chunks

CREAM CHEESE FILLING:

- 1 8-ounce package light cream cheese
- 1/2 cup powdered sugar
- 2 tablespoons flour
- 2 eggs
- 1 teaspoon vanilla

LEMON FILLING:

- 4 eggs
- 2 cups granulated sugar
- 1/4 cup all-purpose flour
- 1 teaspoon grated lemon peel
- 1/4 cup lemon juice
- Powdered sugar - if desired

Place Crust ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 1 minute, or until well blended and mixture starts to stick together. Press into ungreased 15 x 10 x1 baking pan. Bake at 350 F for 14 to 16 minutes, or until set. (Note: Check Crust after 10 minutes and prick with fork if it puffs up during baking.) Remove from oven.

Meanwhile, clean mixer bowl and beater. Place Cream Cheese Filling ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds. Turn to Speed 4 and beat about 2 minutes, or until smooth and creamy. Pour over partially baked Crust. Bake at 350 F for 6 to 7 minutes, or until filling is slightly set. Remove from oven.

Meanwhile, clean mixer bowl and beater. Place all Lemon Filling ingredients, except lemon juice, in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds. Turn to Speed 2. Gradually add lemon juice and mix about 30 seconds, or until well blended. Pour over Cream Cheese Filling. Bake at 350 F for 14 to 16 minutes, or until filling is set. (Note: Filling may puff up during baking but will fall when removed from oven.) Sprinkle with powdered sugar, if desired. Cool completely in pan.

Divinity

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Yield: 20 servings (2 pieces per serving)

Serves: 20

3 cups sugar
3/4 cup light corn syrup
1/2 cup water
2 egg whites
1 teaspoon almond extract
1 cup chopped walnuts or pecans

Place sugar, corn syrup, and water in heavy saucepan. Cook and stir over medium heat to hard ball stage (248 F). Remove from heat and let stand until temperature drops to 220 F, without stirring.

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Turn to Speed 8 and whip about 1 minute, or until soft peaks form. Gradually add syrup in a fine stream and whip about 2 1/2 minutes longer.

Turn to Speed 4. Add almond extract and whip 20 to 25 minutes, or until mixture starts to become dry. Turn to Stir Speed and add walnuts, mixing just until blended.

Drop mixture from measuring tablespoon onto waxed paper or greased baking sheet to form patties.

Sugar Cookies 2

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Pam Recipe
Serves: 48

1 cup butter or margarine softened
1 teaspoon vanilla
3/4 cup sugar
2 eggs beaten
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1/4 teaspoon nutmeg
1/4 teaspoon salt
2 cups all-purpose flour
Pam non-stick cooking spray
Sugar

Place butter and vanilla in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 6 and beat until smooth and creamy, about 2 minutes. Stop and scrape bowl. Turn to speed 6 and gradually add 3/4 cup sugar, mixing until well blended, about 1-1/2 minutes. Add eggs and beat about 30 seconds. Stop and scrape bowl.

Combine cream of tartar, baking soda, nutmeg, salt and flour in medium bowl. Turn to stir speed and gradually add flour mixture, mixing until well blended, about 1 minute.

Coat baking sheets generously with Pam. Drop dough by rounded teaspoonfuls onto prepared baking sheets, about 3 inches apart. Bake at 400 degrees F for 6 to 8 minutes. Sprinkle with remaining sugar while still hot. Remove from baking sheets immediately and cool completely on wire racks.

Splenda Sugar Cookies

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Serves: 30

1 cup unsalted butter softened
1 cup Splenda sugar blend for baking
2 eggs
2 teaspoons vanilla
4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
Decorative candies for garnish (optional)
Colored sugar for garnish (optional)

Place butter in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and beat until creamy, about 1 minute. Continuing on speed 4, gradually add Splenda, mixing until well combined, about 2 minutes. Stop and scrape bowl. Turn to speed 2 and add eggs, one at a time, beating about 15 seconds after each addition. Stop and scrape bowl. Add vanilla. Turn to speed 4 and beat 30 seconds.

Combine flour, baking powder, and salt in separate bowl. Turn to speed 2 and gradually add flour mixture, mixing just until combined, about 1 minute. Do not overmix. Transfer dough to lightly floured work surface and divide in half. Pat each half into a thick disk and wrap tightly in plastic wrap. Refrigerate one hour or until slightly firm. Working with one portion of dough at a time, roll out to 1/8 inch thickness on lightly floured surface. Cut out with cookie cutters and sprinkle with decorative candies and sugar, if desired. Bake on lightly greased baking sheets at 325 degrees F for 8 to 10 minutes or until edges of cookies are lightly browned. Cool slightly on cookie sheets. Remove to wire racks and cool completely.

Splenda Chocolate Chip Cookies

Book: KitchenAid The Mystical Cookbook

Chapter: Cookies

Serves: 36

2-1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter or margarine
1/2 cup Splenda sugar blend for baking
1/2 cup firmly packed light brown sugar
1 quart vanilla
2 eggs
1 package (12 ounces) semisweet chocolate chips

Place butter, Splenda, brown sugar, and vanilla in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix until combined, about 30 seconds. Stop and scrape bowl. Turn to speed 4 and beat until well blended, about 1 minute. Stop and scrape bowl. Turn to speed 2 and add eggs, one at a time, mixing about 15 seconds after each addition. Stop and scrape bowl. Add flour, baking soda, and salt. Turn to stir speed and mix until well blended, about 2 minutes. Stop and scrape bowl. Turn to stir speed and add chocolate chips, mixing just until combined, about 15 seconds.

Drop by rounded tablespoonsfuls about 2 inches apart on ungreased baking sheets. Bake at 375 for 9 to 11 minutes or until lightly browned. Remove from baking sheets and cool on wire racks.

Irresistible Peanut Butter Cookies

Book: KitchenAid The Mystical Cookbook

Chapter: Cookies

Serves: 36

3/4 cup Jif creamy peanut butter
1/2 cup Crisco all-vegetable shortening
1-1/4 cups light brown sugar firmly packed
3 tablespoons milk
1 tablespoon vanilla
1 egg
1-3/4 cups all-purpose flour
3/4 teaspoon salt
3/4 teaspoon baking soda

Place peanut butter, shortening, brown sugar, milk and vanilla in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix until well blended, about 1 minute. Stop and scrape bowl. Add egg. Turn to speed 2 and beat just until blended, about 30 seconds.

Combine flour, salt and baking soda in small bowl. Turn to stir speed and gradually add dry ingredients, mixing just until blended.

Drop by teaspoonfuls 2 inches apart onto ungreased baking sheets. Flatten slightly with back of fork in crisscross pattern. Bake at 375 degrees F for 7 to 8 minutes or until set and lightly browned.

Thumbprint Cookies

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Serves: 54

1/2 cup packed brown sugar
1 cup Butter Flavor Crisco all-vegetable shortening or 1 Butter Flavor Crisco stick
3 large eggs - separated
1-1/2 teaspoons vanilla
1/4 teaspoon salt
2 cups all-purpose flour
2 cups finely chopped pecans
1 cup Smuckers Preserves or Jam, any flavor

Place brown sugar, shortening, egg yolks, vanilla and salt in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 4 and mix until fluffy, about 2 minutes. Stop and scrape bowl. Turn to speed 2 and gradually add flour, mixing until well combined, about 1 minute.

Place egg whites in small bowl and whisk until foamy. roll about 1-1/2 teaspoons dough into ball, dip in egg whites, and roll in pecans. Place onnn greased cookie sheet and press with thumb or back of teaspoon into top of each cookie, leaving shallow indentation. Repeat with remaininng dough.

Bake at 350 degrees F for 8 minutes, remove from oven and spoon scant teaspoon Smuckers preserves or jam in indentation. Return to oven and bake 6 to 9 minutes or until lightly browned. Remove from baking sheets and cool on wire racks.

Packed with Goodies Cookies

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

This cookie is designed to be big and chewy. Watch the flat beater carefully as it mixes the dough. The order and timing of introducing each ingredient into the mix is an important lesson when creating this style of treat. Substitute other goodies and candies in equal amounts in your quest to create your signature cookie.

Serves: 24

2-1/4 cups unbleached all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
7/8 cup (1-3/4 sticks) unsalted butter at room temperature
1 cup light brown sugar
1/2 cup granulated sugar
1 large egg - lightly beaten
1 large egg yolk
1-1/2 teaspoons vanilla extract
1/2 cup semisweet chocolate chips
1/2 cup white chocolate chips
1/2 cup peanut butter chips
1 cup sliced almonds

Preheat the oven to 375 degrees F. Line 2 large baking sheets with a nonstick baking mat or parchment paper.

In a medium bowl, combine the flour, baking soda, and salt, and set aside. Put the butter and brown and granulated sugars in the mixer bowl. Attach the mixer bowl and the flat beater to the mixer. Turn the mixer to speed 6 and beat for 1 minute. Turn off the mixer and add the egg and egg yolk, and vanilla. Turn the mixer to speed 2 and blend for 30 seconds more. With the mixer running, slowly add the flour mixture, beating until smooth, about 1 minute. Then gradually add the chips and nuts, mixing until they are evenly distributed throughout the dough, about 30 seconds. Do not overmix; watch the dough. you will clearly see when the goodies are blended into the dough.

Divide the dough into 1/4 cup balls, split the balls in half, and then turn each half so that the rounded outsides face each other and the cut sides are now outside. Put the two halves back together gently, but do not push too hard. This technique insures that the dough is not packed tight or the cookie will be too dense and will bake unevenly. The cookie should have jagged edges all around. Place the cookies at least 3 inches apart on the baking sheet and bake for 15 to 18 minutes, reversing the cookie sheets halfway through the baking time to bake the cookies evenly.

Remove the cookies from the oven, and place the baking sheets on a wire rack to cool for about 2 minutes. Using a spatula, gently lift the cookies off the baking sheets and place them on the wire rack to cool completely.

Rocco's Chocolate Cookies

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Light as a feather chocolate kisses
Serves: 24

3 large egg whites
1/4 teaspoon salt
1/4 cup superfine sugar
1/4 cup confectioners' sugar
1/4 cup plus 2 tablespoons unsweetened cocoa
2 tablespoons flour

Preheat the oven to 300 degrees F. Line a baking sheet with a nonstick baking mat or parchment paper.

Put the egg whites and salt in the mixer bowl. Attach the mixer bowl and the wire whip to the mixer. Turn to speed 8 and mix for 1 minute, until foamy. With the mixer running, slowly add the superfine sugar, and mix until the egg whites hold stiff peaks. Turn the mixer off and remove the mixer bowl from the mixer. Sift the confectioners' sugar and the cocoa over the beaten egg whites, and using a spatula, combine the ingredients well. Sift the flour over the mixture and using the spatula, gently fold the ingredients until the mixture is the color of the cocoa, with no white showing. Spoon the mixture into a pastry bag fitted with a 1/4 inch tip. Pipe 2 inch discs onto the baking sheet about 2 inches apart. Place the baking sheet on the middle rack of the oven and bake for 12 minutes. The cookies will look like chocolate kisses.

Remove the cookies from the oven, and place the baking sheet on a wire rack to cool for about 2 minutes. Using a spatula, gently lift the cookies off the baking sheet and place them on the wire rack to cool completely.

Golden Oatmeal Cookies

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Look for the best quality old fashioned oats. The quick cooking rolled oats will not work so well.
Serves: 24

1 cup (2 sticks) unsalted butter
1 cup firmly packed brown sugar

1/2 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1-1/2 cups unbleached all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
3 cups old-fashioned oats
1 cup golden raisins

Preheat the oven to 350 degrees F. Line a baking sheet with a nonstick baking mat or parchment paper.

Put the butter, brown sugar, and granulated sugar in the mixer bowl. Attach the mixer bowl and flat beater to the mixer. Turn the mixer to speed 4 and beat for 2 minutes, until creamy. Turn the mixer off and add the eggs and vanilla. Turn the mixer to speed 4 and mix for 1 minute, or until the ingredients are thoroughly combined. Combine the flour, baking soda, cinnamon and cloves in a medium bowl. Turn the mixer to speed 2 and, with the mixer running, add the flour mixture and beat for 1 minute. Turn the mixer off, scrape down the sides of the mixer bowl, and mix the dough on speed 2 for 1 minute more. Turn the mixer off, remove the bowl, and, using a sturdy spoon, stir in the oats and raisins.

Using a rounded tablespoon, drop the cookie dough onto the baking sheet. Place on the middle rack of the oven and bake for 10 to 12 minutes. The cookies will look lightly toasted on top. Remove the cookies from the oven, and place the baking sheets on a wire rack to cool for about 2 minutes. Using a spatula, gently lift the cookies off the baking sheets and place them on the wire rack to cool completely.

Raisin-Apricot Oatmeal Cookies

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Serves: 48

1/2 cup butter or margarine
1/2 cup shortening
1/4 cup packed brown sugar
2 teaspoons vanilla
2 eggs
2 cups quick cooking oats
1-1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup raisins
1/2 cup chopped dried apricots

Place butter, shortening, vanilla, sugar and eggs in mixer bowl. Attach bowl and flat beater to mixer. Turn to speed 2 and mix about 30 seconds. Stop mixer and scrape bowl. Turn to speed

4 and beat about 30 seconds. Stop and scrape bowl. Add oats, flour, baking soda, salt, raisins, and apricots. Turn to speed 2 and mix about 30 seconds.

Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 375 for 8 to 10 minutes, or until light golden brown.

VARIATION:
COOKIES FOR THE FREEZER

Double the ingredients and prepare in 6 quart mixer bowl. Enjoy cookies now and freeze some for later. Yield 96 cookies.

Almond Kisses

Book: KitchenAid The Mystical Cookbook
Chapter: Cookies

Serves: 36

3 egg whites
1-1/2 cups sugar
1 teaspoon almond extract
2 cups sliced almonds

Place egg whites in mixer bowl. Attach bowl and wire whip to mixer. Gradually turn to speed 10 and whip about 2 minutes, or until soft peaks form.

Reduce to speed 4 and gradually add sugar, beating about 1 minute. Stop and scrape bowl. Add almond extract. Turn to speed 10 and whip 1-1/2 minutes, or until very stiff. Fold in almonds with rubber spatula.

Drop by tablespoonfuls onto greased and floured or parchment paper-covered baking sheets. Bake at 325 F for 15 minutes. Cool on wire racks.

VARIATION
ALMOND KISSES FOR GIFT GIVING (6 quart bowl required)

12 egg whites
6 cups sugar
1 tablespoon almond extract
6 cups sliced almonds

Prepare as above, using 6 quart mixer bowl.

Yield 144 cookies.

TIP: After cookies are completely cooled, pack in layers in covered container. Freeze up to 1 month.

Twice Baked Potatoes

Book: KitchenAid The Mystical Cookbook

Chapter: Side Dishes

Serves: 8

4 half pound baking potatoes

(You will have to hand pick them. Try to get the almost round football look) Don't go for the kidney shaped potatoes.

1 package Concord Foods Potato Toppings (found in the produce section)

1 lightly beaten egg

Up to 1 cup sour cream

Paprika

Bake potatoes in aluminum foil at 400 degrees for an hour. If preferred, you can rub with oil and light sea salt.

Cool potatoes to a touchable stage. Slice potatoes in half to the direction in which it does will not roll. If you are having rolling problems, take a knife and shear off a small strip of the potato to level it. Scoop out the inside of the potato, leaving an 1/4 shell. Watch the bottoms if you have had to level the potato skins.

Place all ingredients in the mixer except for the potato skins and sour cream. Gradually add enough sour cream until light and fluffy. Speed 3 or 4.

Spoon or pipe potato mixture back into potato shells. Lightly sprinkle with paprika if desired.

Place the stuffed potatoes on a lightly sprayed baking dish and bake on 400 for about 20 minutes.

Sweet Potato Casserole

Book: KitchenAid The Mystical Cookbook

Chapter: Side Dishes

Recipe fits into a two quart casserole.

Serves: 6

3 cups fresh sweet potatoes (or yams)

1 cup sugar

2 eggs

1 teaspoon vanilla

1/2 cup milk

1/2 cup margarine

1/2 teaspoon cinnamon

.

TOPPING

1 cup packed brown sugar
1/3 cup flour
1 cup chopped pecans
1/3 cup margarine

Boil the sweet potatoes (skin on) in water for 35 minutes for whole potatoes or 15 minutes for chunks of potatoes, or until fork goes easily into potatoes. Remove from water and cool.

Peel sweet potatoes, then mash them, in a large bowl. They should mash easily.

Preheat oven to 375 degrees F.

Add sugar, eggs, vanilla, and milk. Cut the 1/2 cup margarine up into small pieces, then add. Add cinnamon. Mix these ingredients together. Top with the TOPPING mixture (below).

TOPPING:

Mix the brown sugar, flour and pecans. Cut up the 1/3 cup margarine into small pieces and add to mixture. Mix all ingredients together until crumbly. Sprinkle over casserole. Bake uncovered for 30 to 40 minutes at 375 degrees F.

Chicken Liver Pate

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Food Grinder Attachment
Yield: 2 cups
Serves: 6

1 pound chicken livers
3 hard cooked eggs
1 small onion - quartered
1/4 cup butter or margarine - softened
Dash black pepper
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1/8 teaspoon onion powder
1/8 teaspoon garlic salt

Broil livers until done. Do not overcook. Assemble and attach food grinder, using fine grinding plate. Turn to speed 4 and grind livers, eggs, and onion into bowl.

Attach bowl and flat beater. Add butter, pepper, salt, cayenne pepper, onion powder, and garlic salt. Turn to stir speed for 30 seconds and increase to speed 4. Mix until smooth and fluffy, about 1 minute. Cover with plastic wrap and refrigerate. Serve with assorted crackers.

Hot Chili Dip

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Food Grinder Attachment
Yield: 4 cups
Serves: 8

5 jalapeño peppers
1 large green bell peppers - seeded and cut into sixths
5 large tomatoes - peeled and cut into sixths
1 small onion - cut into sixths
1 clove garlic
1 teaspoon salt
1/2 teaspoon dried oregano

Assemble and attach food grinder using coarse grinding plate. Turn to speed 4 and grind chilies, green pepper, tomatoes, onion, and garlic into bowl. Add salt and oregano. Attach bowl and flat beater. Turn to speed 2 and mix for 1 minute. Transfer mixture to storage container and refrigerate overnight before serving. Serve with taco chips.

Monterey Meat Roll

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Food Grinder Attachment

Serves: 10

1 can (8 oz) tomato sauce
1 can (6 oz) tomato paste
1 teaspoon oregano
1 pound beef chuck
1/2 pound veal
1/2 pound pork
1 small onion - quartered
3/4 cup fresh bread crumbs
1 egg
1/2 teaspoon salt
1/4 teaspoon black pepper
2 cups shredded monterey jack cheese

Combine tomato sauce, tomato paste, and 1/2 teaspoon oregano in a small bowl. Set aside.

Assemble and attach Food Grinder using fine grinding plate. Turn to speed 4 and grind beef, veal, pork, and onion into bowl. Add bread crumbs, egg, remaining oregano, salt, pepper, and 1/2 of tomato mixture to bowl.

Attach bowl and flat beater. Turn to speed 2 and mix for 1 minute. Turn out onto waxed paper and shape into a 9 x 13 inch rectangle. Sprinkle cheese evenly over meat. Roll up, beginning at longest side. Press edges and ends of roll together to seal.

Place on ungreased baking sheet, seam side down. Bake at 350 F for 1 hour, 15 minutes. Drain off excess fat. Pour remaining tomato mixture on top. Return to oven and bake 15 minutes more.

Apple Relish

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Food Grinder Attachment
and Canning Equipment
Yield: 6 pints

Serves: 6

5 onions - quartered
1 teaspoon crushed red pepper
1 cup boiling water
1 tablespoon salt
14 large red apples - cored and quartered
1 quart distilled white vinegar
4 cups sugar
2 teaspoons allspice
1 tablespoon whole cloves
1 stick cinnamon

Assemble and attach food grinder using coarse grinding plate. Turn to speed 4 and grind onions and red pepper into a small bowl. Add water and salt. Let stand 15 minutes, then drain.

Attach clean food grinder with coarse grinding plate. Grind apples into a 5 quart pot. Add onion and red pepper, vinegar, sugar, and cloth bag filled with spices. Bring to a boil and cook 15 minutes. Remove spice bag. Ladle into hot, sterilized jars and process 15 minutes in boiling water bath. Remove jars from bath; cool and check seals.

Zucchini Bread

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Rotor Slicer/Shredder Attachment
Yield: 2 loaves
Serves: 16

2 small zucchini - trimmed

1 cup nuts
3 eggs
2 cups sugar
1 cup vegetable oil
1 tablespoon vanilla
3 cups all-purpose flour
1 tablespoon cinnamon
1 teaspoon salt
1 teaspoon baking soda
1/4 teaspoon baking powder
1 cup raisins

Assemble and attach Rotor Slicer/Shredder, using fine shredder cone (No. 1). Turn to speed 4 and shred zucchini. Set aside. Exchange fine shredder cone for coarse shredder cone (No. 2). Turn to speed 4 and chop nuts into separate bowl.

Attach bowl and flat beater and add eggs. Turn to speed 4 and beat until eggs are light and foamy, about 2 minutes. Stop. Add sugar, oil, zucchini and vanilla. Turn to stir speed and mix until well blended, about 1 minute. Stop.

Sift dry ingredients together. Turn to stir speed and gradually add dry ingredients until thoroughly mixed, about 1 minute. Stop and scrape bowl. Add raisins and nuts and mix on stir speed until well blended.

Pour into two greased 8-1/2 x 4-1/2 x 2-1/2 inch loaf pans. Bake at 350 F for 1 hour. Remove from pans and cool on wire racks.

Mushroom Swiss Onion Quiche

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Rotor Slicer/Shredder Attachment

Yield: One 9 inch pie

Serves: 8

8 ounces swiss cheese
1 small onion - halved
1/4 pound fresh mushrooms
1 pre-baked 9 inch pastry shell
4 eggs
1 cup heavy cream
1 teaspoon salt
2 tablespoons parsley
Dash hot pepper sauce
3 slices bacon - crisply cooked and crumbled

Assemble and attach rotor slicer/shredder using fine shredder cone (No. 1). Turn to speed 4 and shred cheese and onion, keeping each separate. Exchange fine shredder cone for thick slicer cone (No. 3). Turn to speed 4 and slice mushrooms into separate bowl.

Place half of shredded cheese in pastry shell. Arrange sliced mushrooms on top of cheese. Arrange onion on top of mushrooms.

Place eggs in bowl. Attach bowl and flat beater. Turn to speed 4 and beat 3 minutes. Add cream, salt, parsley and hot pepper sauce. Turn to speed 4 and beat 1 minute. Pour mixture into shell.

Top with remaining cheese and sprinkle with bacon. Bake at 350 F for 30 minutes. Knife inserted in center will come out clean when done. Serve immediately.

Basic Egg Noodle Pasta

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Pasta Maker Attachment
Yield: 1-1/4 pounds dough
Serves: 2

4 large eggs (7/8 cup eggs)
1 tablespoon water
3-1/2 cups sifted all-purpose flour
Marinara Sauce

Place eggs, water, and flour in bowl. Attach bowl and flat beater. Turn to speed 2 and mix 30 seconds.

Remove flat beater and attach dough hook. Turn to speed 2 and knead 2 minutes.

Hand knead dough for 30 seconds to 1 minute. Cover with dry towel and let rest 15 minutes before extruding through pasta maker.

Follow cooking instructions, "To Cook Pasta."

TO COOK PASTA:

Add 1 tablespoon salt and 1 tablespoon oil to 6 quarts of boiling water. Gradually add pasta* and continue to cook at a slow boil until pasta is "al dente" or slightly firm to bite. Pasta floats on top of the water as it cooks so stir occasionally to keep it cooking evenly. When done cooking, drain and rinse pasta in colander.

*For spaghetti, flat noodles and macaroni, cook entire recipe as state above. For lasagna, cook half of the recipe first and the remaining half immediately after.

Serve pasta with Marinara Sauce.

Chicken Noodle Amandine

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Serves: 6

1/2 cup butter or margarine
1 cup slivered almonds
2 cups mushrooms - sliced
2 tablespoons grated orange peel
3 teaspoons salt
1/4 teaspoon black pepper
1/2 cup chicken broth
4 cups cooked chicken - cut into cubes
3 cups sour cream
1 pasta recipe of flat noodles, cooked and drained

Melt 1/4 cup butter in a saucepan over medium heat. Add almonds and stir until lightly browned. Remove from heat and set aside.

Melt remaining butter in a clean saucepan over medium heat. Add mushrooms and saute 3 minutes. Add orange peel, salt, pepper, chicken broth and chicken. Continue cooking an additional minute. Stir sour cream into chicken mixture, heat through, but do not boil. Serve immediately over hot noodles. Sprinkle with almonds.

Tossed Macaroni

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Serves: 8

1-1/4 pounds ricotta cheese or small curd cottage cheese
1/2 cup butter or margarine - melted
1/2 pound bacon - cut into 1 inch pieces
1 package (10 oz) frozen green peas - thawed
1/3 cup parmesan cheese
1 teaspoon salt
1/4 teaspoon black pepper
1 pasta recipe of macaroni or flat noodles, cooked and drained

Place ricotta cheese in a serving bowl and crumble with a fork. Add butter and noodles; toss two or three times.

Cook bacon in a 12 inch skillet over medium heat until crisp. Add peas and saute 2 minutes. Drain fat.

Add bacon and peas to noodles and toss. Add parmesan cheese, salt and pepper. Toss again and serve immediately.

Savory Cheese Spread

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Fruit/Vegetable Strainer Attachment
Yield: 2 cups
Serves: 4

1 cup cottage cheese
1/2 cup butter or margarine - softened
1 tablespoon paprika
1 teaspoon dried onions
1 teaspoon caraway seeds (optional)
1/2 teaspoon dry mustard
1/4 teaspoon garlic salt
1/2 cup sour cream
1 tablespoon chives or parsley
Assorted crackers

Assemble and attach fruit/vegetable strainer. Turn to speed 4 and strain cottage cheese. Set aside.

Place butter in bowl. Attach bowl and flat beater. Turn to speed 4 and beat 1 minute. Stop and scrape bowl. Add strained cottage cheese, paprika, onion, caraway seed, mustard, garlic salt, and sour cream. Turn to speed 4 and beat until smooth, about 30 seconds. Stop and scrape bowl. Turn to speed 4 and beat for 30 seconds more.

Shape cheese mixture into a mound. Decorate with chives or parsley. Refrigerate 2 hours or until firm. Serve with assorted crackers.

Hot Pepper Jelly

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Fruit/Vegetable Strainer Attachment

and canning equipment

Yield: 8 half pints

Serves: 8

1-1/2 pounds green bell peppers - seeded and cut into sixths

2 tablespoons dried, crushed hot red peppers

7 cups sugar

1-1/2 cups distilled white vinegar

Green or red food coloring

24 ounces liquid pectin

Place green peppers, red peppers, sugar and vinegar in a large pot. Bring to a full rolling boil over high heat; reduce to medium low heat and let mixture simmer for 10 minutes.

Assemble and attach fruit/vegetable strainer. Turn to speed 4 and strain peppers and liquid. Return strained liquid to pot and add food coloring as desired. Add liquid pectin. Bring to a full rolling boil over high heat, reduce heat slightly and boil 1 minute. Remove from heat and ladle into hot, sterilized jars and process 5 minutes in boiling water bath. Remove jars from bath; cool and check seals.

Serving idea; Serve jelly over cream cheese and crackers as an hors d'oeuvre.

Strawberry Creme

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Requires Fruit/Vegetable Strainer Attachment

Serves: 6

1 package unflavored gelatin

1/4 cup cold water

1-1/2 cups strawberries

2 cups heavy cream

1/2 cup sugar

Dash salt

3 tablespoons lemon juice

Sprinkle gelatin over cold water in saucepan to soften.

Wash strawberries and remove stems. Reserve a few berries for garnish. Assemble and attach fruit/vegetable strainer. Turn to speed 4 and strain strawberries into bowl. Attach bowl and flat beater. Add 1 cup cream, sugar, and salt to strawberry puree. Turn to stir speed and beat until well blended.

Dissolve the gelatin mixture over low heat. Add the lemon juice.

Turn to stir speed and gradually add the gelatin mixture to the strawberry mixture and continue beating until well blended. Remove mixture from bowl and set aside.

Attach clean bowl and wire whip. Add remaining cup of cream and gradually turn to speed 6 until thick but not stiff. Turn to stir speed and add berry/gelatin mixture. Stop and scrape bowl. Return to stir speed and mix for 30 seconds more.

Pour the strawberry mixture into an icecube tray or leave it in the bowl; freeze until mushy. Stir occasionally during freezing.

Spoon into dessert dishes while still soft. Garnish with reserved strawberries.

Wheat and Cornmeal Muffins

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Requires Grain Mill Attachment
Yield: 12 muffins
Serves: 6

1/2 cup wheat berries or 3/4 cup whole wheat flour
3/4 cup corn or 1 cup cornmeal
1 tablespoon brown sugar
2 teaspoons baking powder
3/4 teaspoon salt
1 cup milk
2 eggs - beaten
1/4 cup vegetable oil

Assemble and attach grain mill. Set mill on click 3. Turn to speed 10 and grind wheat berries and corn.

Place whole wheat flour, cornmeal, brown sugar, baking powder, and salt in bowl. Attach bowl and flat beater. Turn to speed 2 and mix 30 seconds. Add milk, eggs, and oil. Turn to stir speed and mix 15 seconds. Stop and scrape bowl. Turn to stir speed and mix 15 seconds longer.

Pour batter into greased muffin tins. Bake at 400 F for 15 minutes. Serve warm.

VARIATIONS:

Blueberry muffins: Add 1/2 to 1 cup blueberries and increase brown sugar to 4 tablespoons.

Nut muffins: Add 1/2 cup chopped nuts.

Raisin muffins: Add 1/2 cup raisins to muffin batter or place raisins on top of muffins before baking.

Rosti Potatoes with Smoked Trout and Horseradish Mousse

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Appetizer

Attachments Required: Rotor Slicer and Shredder and Flat Beater

Serves: 6

1 pound potatoes
1 medium onion
1 tablespoon all-purpose flour
1 large egg - lightly beaten
3/4 teaspoon salt
3/4 teaspoon freshly ground black pepper
2 tablespoons safflower oil
1/3 pound smoked trout
4 ounces cream cheese
1 tablespoon prepared horseradish
1 tablespoon fresh lemon juice (or 1 lemon cube, melted)
Paprika for garnish

Assemble and attach the rotor slicer and shredder with the number 2 coarse shredder cone to the mixer according to the manufacturer's instructions. Place the mixer bowl underneath the opening to catch the potatoes. Put the potatoes into the hopper, turn the mixer to speed 4 and use the hopper plates to gently press down on the potatoes. As the potatoes in the hopper get smaller, add more potatoes, and then the onion. Add the flour, egg, salt and pepper to the potato mixture. Mix well with a sturdy spoon until well blended.

Warm the oil over medium heat in a heavy-bottom fry pan. Working in batches, drop heaping teaspoonfuls of the potato mixture into the pan. Use the back of the spoon to flatten them slightly. Cook for 5 minutes, turn each one over, and cook for 5 minutes more, or until crisp and golden. Remove the rostis from the pan and place on a paper towel to drain and cool to room temperature.

While the rostis are cooling, combine the trout, cream cheese, horseradish and lemon juice in a clean mixer bowl. Attach the mixer bowl and the flat beater to the mixer. Turn the mixer to speed 4 and mix for 2 minutes. Turn off the mixer and scrape down the sides of the bowl. Turn the mixer to speed 4 and mix for 2 minutes more, or until well blended and smooth.

Fill a pastry bag with the mousse and pipe about 1 teaspoon onto each rosti. Sprinkle each one with paprika and serve.

Dim Sum and Then Some Stuffing

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Attachments Required: Food grinder and Flat Beater

Yield: 1-1/2 pounds

Serves: 4

1/2 pound turkey breast
1/2 pound pork tenderloin
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 medium red bell pepper - diced (about 1/2 cup)
1 medium yellow bell pepper - diced (about 1/2 cup)
1/4 cup minced scallion
1 tablespoon plus 1 teaspoon minced fresh ginger
1/4 cup minced Anaheim chiles
1/4 cup shredded carrots
2 tablespoons soy sauce
2 tablespoons Shaoxing wine (available in most Asian markets)
1 teaspoon sesame oil
1 large egg

Trim any remaining fat away from the turkey and pork. Slice the meat into long, narrow, 1/2 inch thick strips. Place the meat in a glass or nonreactive metal bowl. Add the salt and pepper and toss to coat evenly. Put into the freezer for 15 minutes, or until just chilled, but not frozen. Assemble and attach the food grinder with the fine grinding plate to the mixer according to manufacturer's instructions. Place the mixer bowl under the grinder to collect the meat. Remove the meat from the freezer and turn the mixer to speed 4. Feed the strips of meat into the grinder using stomper to gently push the meat through. for a more tender mixture, feed the meat through the grinder once more, collecting it in the mixer bowl. Detach the food grinder from the mixer.

To the mixer bowl with the ground meat, add the bell peppers, scallions, ginger, chiles, carrots, soy sauce, Shaoxing wine, sesame oil, and egg. Attach the mixer bowl and the flat beater to the mixer, and turn to the stir speed. Mix for about 1 minute. Turn off the mixer and, using a spatula, scrape down the sides of the bowl. Mix again on the stir speed for 1 minute more.

Use immediately or store in an airtight container. The stuffing may be refrigerated for up to 3 days, or frozen for up to 1 month.

Pot Stickers

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Makes 30 pot stickers

Serves: 8

1/4 cup rice flour
1/2 pound pot sticker skins

1 pound Dim Sum and Then Some Stuffing
1/2 cup homemade or best quality prepared chicken stock
1/4 cup water
2 tablespoons oil for frying
Soy Ginger Sauce
Soy Chili Sauce
Soy Wasabi Sauce

Lightly dust a baking sheet and a work surface with the flour. Prepare a bowl of water and a small pastry brush for sealing the edges of the pot stickers. Place 1 heaping teaspoon of the stuffing across the center of a pot sticker skin and lightly moisten the entire edge with a little water. Lift the skin on both sides of the stuffing and pinch the edges together at their center. Working on one side at a time, seal the edges by making pleats. Begin at one end and make 3 or 4 pleats facing the center. Then, working from the center to the other end, make 3 or more pleats, changing their direction so that all the pleats face the center. The pot sticker will naturally curl away from the pleats to form a flat-bottom crescent with a pleated ridge across the top. Place the prepared pot sticker on the baking sheet, and cover with a towel to prevent it from drying. Repeat with the remaining pot sticker skins and stuffing. In a small bowl, combine the stock and the water.

Warm a heavy-bottom skillet with a tight-fitting lid over medium heat. Add enough of the oil to cover the bottom of the pan. Arrange the pot stickers, pleated sides up, in the pan. They should be close, but not touching. Cook until the bottoms and edges begin to brown, about 2 minutes. Carefully add only enough of the stock mixture to come halfway up the sides of the pot stickers. Cover the skillet and reduce the heat to medium low. Cook without lifting the lid for 8 to 10 minutes. Uncover the skillet and increase the heat to medium high. Cook the pot stickers until all the liquid has evaporated and they begin to sizzle. If the oil is nearly gone, add a little more for the final browning. Cook until the bottoms become crisp and golden brown. Transfer the pot stickers to a serving plate. Serve immediately with one or more of the dipping sauces (soy ginger sauce, soy chili sauce, soy wasabi sauce)

Filet Mignon Tartare

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Attachments Required: Food grinder and Flat Beater
Serves: 4

10 ounces best quality filet mignon -preferably USDA prime, very fresh and bright red
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 tablespoon minced red onions
1 tablespoon capers - rinsed and drained
1 tablespoon chopped fresh flat-leaf parsley
1-1/2 teaspoons dijon style mustard
2 teaspoons worcestershire sauce
1 egg yolk (optional)
1 head lettuce with pretty leaves, such as Boston or Bibb

8 slices sourdough bread - halved on a diagonal and toasted

Trim any remaining fat from the filet. Slice the meat lengthwise into narrow, 1/2 inch thick strips and put into a glass or nonreactive metal bowl. Add the salt and pepper and toss to coat evenly. Put into the freezer for 15 minutes, or until just chilled, but not frozen.

Assemble and attach the food grinder and the fine grinding plate to the mixer according to the manufacturer's instructions. Place the mixer bowl under the grinder to collect the meat. Remove the meat from the freezer, turn the mixer to speed 4 and feed strips of beef into the grinder, collecting the meat into the mixer bowl. For a more tender mixture, feed the meat through the grinder once more, collecting it in the mixer bowl.

Detach the food grinder from the mixer and attach the mixer bowl and the flat beater. Add the onion, capers, parsley, mustard, worcestershire sauce, and egg yolk, if desired, to the bowl. Turn the mixer to speed 2 and mix for 2 minutes, or until well blended. Cover and place in the refrigerator for at least 15 minutes, but no more than 1 hour.

Select 4 beautiful leaves from the head of lettuce, rinse and pat dry. Arrange the lettuce leaves on 4 individual chilled plates or a platter. Place the tartare in a ring mold on top of the lettuce, and remove the mold. Serve immediately with the toast points.

Swiss Fondue

Book: KitchenAid The Mystical Cookbook
Chapter: Requiring Attachments

Attachments Required: Rotor Slicer and Shredder
Try this with Potato Leek Bread
Serves: 6

1/2 pound gruyère cheese
1/2 pound emmentaler cheese
1 clove garlic
1-1/2 cups dry white wine
1/2 teaspoon freshly ground black pepper
2 teaspoons cornstarch
3 tablespoons kirsch
2 apples
1 tablespoon fresh lemon juice (or 1 lemon cube, melted)
1 loaf crusty bread - cut into 1 inch cubes

Assemble and attach the rotor slicer and shredder and the number 2 coarse shredder cone to the mixer according to the manufacturer's instructions. Place the mixer bowl underneath the opening to catch the cheese. Fill the hopper with the cheese and close the hopper plates. Turn the mixer to speed 4 and gently press down on the handle until the hopper is empty. Turn the mixer off, lift the handles, and fill the hopper with more cheese. Repeat until all the cheeses have been grated.

Rub the bottom and sides of a good quality fondue pot with the garlic. Add the wine and warm to a simmer over medium heat. Do not boil. Add the cheeses and the pepper, stirring constantly with a sturdy spoon. In a small bowl, stir together the cornstarch and the kirsch and add to the cheese mixture. Place the fondue pot over an alcohol burner with a low flame.

Core and slice the apples and drizzle with the lemon juice to prevent browning. Serve immediately, using fondue forks or skewers to dip the fruit and bread into the fondue.

Crispy Parsnip Carrot Cakes

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Attachment Required: Rotor Slicer and Shredder

Serves: 4

- 2 large carrots - peeled
- 2 large parsnips - peeled
- 1 large potato - peeled
- 2 scallion - finely chopped
- 1 tablespoon all-purpose flour
- 1 large egg - beaten
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1-1/2 teaspoons sunflower oil
- 3/4 cup feta cheese - crumbled
- 10 pitted black olives - halved

Assemble and attach the rotor slicer and shredder. with the number 1 fine shredder cone, to the mixer, according to the manufacturer's instructions. Place the mixer bowl underneath the opening to catch the vegetables. Fill one side of the hopper with carrots, turn the mixer to speed 4 and use the hopper plates to gently press down on the carrots. As the carrots in the hopper get smaller, add more carrots, then the parsnips, and potato. Repeat until all the vegetables have been shredded. Add the scallions, flour, egg, salt and pepper to the vegetable mixture. Mix well with a sturdy spoon until blended.

Warm the oil over medium heat in a heavy bottom fry pan. Working in batches, drop heaping teaspoonfuls of the vegetable mixture into the pan. Use the back of the spoon to flatten them slightly. Cook for 5 minutes, turn and cook for 5 minutes more, or until crisp and golden. Remove the carrot cakes and place them on a paper towel to drain and cool.

Transfer the carrot cakes to a serving platter. Place 1/2 teaspoon of feta cheese and then half an olive on each one. Serve immediately.

Savory Sausage Gravy

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Attachment Required: Food Grinder and Flat Beater

Serves: 4

2 pounds boneless pork butt
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 cloves garlic - peeled and pushed through a garlic press
2 teaspoons dried sage
1/2 teaspoon dried marjoram
1/2 teaspoon dried thyme
1/2 teaspoon ground allspice
Cup unbleached all-purpose flour
8 cups nonfat milk
1 recipe Buttermilk Biscuits
Chopped fresh chervil for garnish

Trim the pork. Pork butt is usually sold with a good amount of fat still on it. Do not ask the butcher to trim it for you; trim it yourself at home. For uncompromised quality and taste, do not trim the pork too lean. The fat holds the seasonings to flavor the sausage.

Slice the meat lengthwise into narrow, 1/2 inch thick strips. Place the meat into a glass or nonreactive metal bowl. Add the salt and pepper and toss to coat evenly. Put into the freezer for 15 minutes, or until just chilled, but not frozen.

Assemble and attach the food grinder and the fine grinding plate to the mixer according to the manufacturer's instructions. Place the mixer bowl under the grinder to collect the meat, and remove the meat from the freezer. Turn the mixer to speed 4 and feed the strips of pork into the grinder, using the stomper to gently push the meat through. For a more tender mixture, feed the meat through the grinder once more.

Detach the food grinder from the mixer. Attach the mixer bowl with the ground pork, and the flat beater, to the mixer. Combine the garlic, sage, marjoram, thyme, and the allspice in a small bowl. Add the spice blend to the meat mixture. Turn the mixer to speed 4 and mix for 2 minutes. Cover the sausage and place in the refrigerator for at least 30 minutes, and no more than 1 day. (The sausage can also be frozen for up to 1 month).

Preheat a stainless steel skillet or chef's pan over medium heat until hot. Add the sausage mixture in clumps, constantly chopping and smashing with a sturdy stainless steel spoon until cooked and in small pieces. Drain most of the fat from the pan. Sift the flour over the sausage meat while mixing and mashing. Add the milk a little at a time, while gently stirring and smashing the mixture. Bring the gravy to a mild simmer and stir frequently for 10 minutes. The gravy should be thick and bubbling.

To serve, slice the biscuits in half horizontally and place them on warm plates. Spoon the gravy generously on top of the biscuits. Garnish with chervil.

Carrot Cake with Cream Cheese Frosting

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Attachments Required: Rotor Slicer and Shredder, Flat Beater, and Wire Whip

Serves: 6

1 pound carrots - peeled
2 cups unbleached all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly ground allspice
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon ground cloves
1-1/3 cups (2-3/4 sticks) unsalted butter
1-3/4 cups sugar
4 large eggs
1-1/2 cups chopped walnuts

CREAM CHEESE FROSTING

4 tablespoons unsalted butter at room temperature
6 ounces cream cheese at room temperature
2 cups sifted confectioners' sugar
2 teaspoons fresh lemon juice

Preheat the oven to 325 degrees F. Lightly grease and flour a 9 x 13 inch baking pan, and set aside.

Assemble and attach the rotor slicer and shredder with the number 1 fine shredder cone to the mixer according to the manufacturer's instructions. Place a bowl underneath the opening to catch the carrots. Lift one side of the hopper plates and put some of the carrots inside. Turn the mixer to speed 4, and use the hopper plates to press down on the carrots. As the carrots in the hopper get smaller, add more. Repeat until all of the carrots have been shredded. Detach the rotor slicer and shredder from the mixer.

Sift together the flour, baking soda, cinnamon, allspice, nutmeg, and cloves into a bowl and set aside. Put the butter in the mixer bowl and attach the bowl and the flat beater to the mixer. Turn the mixer to speed 4 and beat for 1 minute to cream the butter. With the mixer running, slowly add the sugar, and beat until light, fluffy, and pale yellow, about 1 minute. Add the eggs, one at a time, beating well after each addition. Turn the mixer to speed 2, add the flour mixture, and beat for 1 minute. Turn the mixer off and remove the mixer bowl. Using a sturdy spoon, stir in the carrots and 1-1/4 cups of the walnuts. Transfer the batter to the baking pan and smooth the top so it is even.

Place the pan on the middle rack of the oven and bake for 45 to 55 minutes, until a toothpick inserted in the center comes out clean or barely moist.

To make the Cream Cheese Frosting: Put the butter and cream cheese in the mixer bowl. Attach the mixer bowl and the wire whip to the mixer. Turn the mixer to speed 4 and whip for

2 minutes. With the mixer running, add the confectioners' sugar and lemon juice. Whip for 2 minutes more.

Remove the cake from the oven and place the baking pan on a wire rack to cool for 15 minutes. Invert the pan to remove the cake, and allow it to cool on the wire rack for 20 minutes, or until completely cooled. Place the cake on a cake plate and spread the frosting evenly on top of the cake. Sprinkle the remaining 1/4 cup of walnuts on top.

Macadamia Crusted White Chocolate Cheesecake

Book: KitchenAid The Mystical Cookbook

Chapter: Requiring Attachments

Attachments Required: Food Grinder, Rotor Slicer and Shredder, and Flat Beater

Bake this cake one day in advance to allow it to set. Look for very crisp, thin, citrus-flavored cookies for this crust, as they will grind much better with the nuts.

Serves: 6

4 tablespoons unsalted butter -melted, plus extra for greasing the cake pan

1 cup whole macadamia nuts

3 ounces crisp, thin, citrus-flavored cookies

3 tablespoons sugar

1 teaspoon grated lemon zest

WHITE CHOCOLATE FILLING

8 ounces best quality white chocolate

2 8-ounce packages cream cheese at room temperature

1-1/4 cups sugar

1 cup sour cream at room temperature

1/4 cup fresh lemon juice

2 teaspoons finely grated lemon zest

2 teaspoons vanilla extract

1-1/2 teaspoons ground cinnamon

5 large eggs

Preheat the oven to 325 degrees F. Butter the bottom of a springform pan.

To make the crust: Assemble and attach the food grinder with the fine grinding plate to the mixer according to the manufacturer's instructions. Place a glass or nonreactive metal bowl under the opening. Fill the hopper with the nuts, turn the mixer to speed 4, and use the stomper to gently push the nuts through. As the nuts are ground, break some of the cookies over the hopper, toss them in, and using the stomper, gently press down. Continue until all the cookies are ground. Detach the food grinder from the mixer. Stir the sugar and the lemon zest into the cookie mixture. Drizzle the butter onto the mixture, and with your hands, incorporate it until the crust mixture resembles paste.

Press the crust mixture onto the bottom of the springform pan. Place the pan on the middle rack of the oven, and bake for 20 minutes, until the crust is golden. Leave the oven on, remove the crust from the oven, and allow the crust to rest in the pan on a wire rack.

To make the filling: Assemble and attach the rotor slicer and shredder with the number 2 coarse shredder cone to the mixer according to the manufacturer's instructions. Place a regular bowl underneath the opening to catch the chocolate. Fill the hopper with the chocolate and close the hopper plates. Turn the mixer to speed 2, and gently press down on the handles until the hopper is empty. Turn off the mixer, lift the handles, and refill the hopper with more chocolate. Repeat until all the chocolate has been grated.

Put the cream cheese and sugar in the mixer bowl. Attach the bowl and the flat beater to the mixer. Turn the mixer to speed 6 and beat for 1 minute. Reduce the speed to speed 4, and gradually add the sour cream, lemon juice, and then half the grated chocolate, the lemon zest, vanilla, and cinnamon. Add the eggs, one at a time, mixing well after each addition.

Pour the filling into the pan with the crust. Place the pan on the middle rack of the oven and bake for 1 hour and 15 minutes. Remove the cheesecake from the oven and place the pan on a wire rack. Run a small knife around the inside of the pan to loosen the sides of the cake. Allow the cake to rest for about 30 minutes, and then sprinkle the remaining grated chocolate on top. Chill the cake in the refrigerator, uncovered, for at least 6 hours, or overnight.

Ginger-Spiked Asian Pear Soup

Book: KitchenAid The Mystical Cookbook

Chapter: Soups

Requires Fruit/Vegetable Strainer Attachment

Requires Food Grinder Attachment

From Mix It Up, by Jamee Ruth

Serves: 4

7 ripe Asian pears
2 tablespoons fresh lemon juice
1 cup white wine
2 cups water
1-1/2 teaspoons grated fresh ginger
5 cinnamon sticks
1 lemon - halved
1/4 cup creme fraiche

Place the soup bowls in the freezer to chill. Core, peel, and cut one of the pears into 1/4 inch dice. Place the diced pear into a glass or nonreactive metal bowl, drizzle with 1 tablespoon of lemon juice, and toss to coat well. Cover and reserve in the refrigerator for garnish.

Core, peel and chop the remaining pears. In a medium saucepan over low heat, combine the pears, lemon juice, wine, water, ginger, and 1 cinnamon stick. Simmer for 15 to 20 minutes. The fruit should be soft and falling apart. Remove the pan from the heat and let stand until cool.

Season the strainer cone by rubbing it with the lemon half. Assemble and attach the fruit and vegetable strainer according to the manufacturer's instructions. Place the mixer bowl under the open end of the strainer to catch the pulp. Turn the mixer to speed 4 and spoon the pear

mixtuer into the hopper in batches. When all the pear mixture has been strained, put the collected pulp back into the hopper. Using the stomper, gently press down until no more liquid is produced. Refrigerate the pear mixture for at least 2 hours, but no more than 4.

To serve, revove the soup from the refrigerator and stir well with a whisk. Ladle the soup into the chilled bowls. Garnish each serving some of the diced pear, a cinnamon stick, and a dollop of creme fraiche.

Simply Onion Soup

Book: KitchenAid The Mystical Cookbook

Chapter: Soups

Requires Rotor Slicer and Shredder Attachment

From Mix It Up, by Jamee Ruth

Serves: 4

3 large red onions (about 2-1/2 pounds), peeled and quartered
1 tablespoon unsalted butter
1-1/2 teaspoons salt
4 cups homemade or best quality prepared beef stock
2 cups homemade or best quality prepared chicken stock
1 bouquet garni
1/2 teaspoon freshly ground black pepper -or to taste
2 tablespoons cognac (optional)
4 thick slices slightly stale french bread
4 slices Gruyere cheese

Using a heavy Dutch oven is recommended; a high-quality, enamel coated, cast iron one is best. A stainless steel spoon, not a wooden one, works best. To give this soup some added flair, stir in 2 tablespoons of cognac before ladling it into the bowls.

Assemble the rotor slicer and shredder with the number 3 thick slicer cone and attach to the mixer according to the manufacturer's instructions. Place the mixer bowl underneath the opening to catch the onions. Put the onions into the hopper, turn the mixer to sped 4, and use the hopper plates to gently press down on the onions. As the onions in the hopper get smaller, add more onions. Repeat until all the onions have been sliced.

In a Dutch oven or other large, heavy pot, melt the butter over medium heat. Add the onions and half the salt. Stir the onions to coat evenly. When they begin to carmalize and stick to the bottom of the pot, about 20 minutes, use a sturdy spoon to scrape up the crisping onions. When about 60 percent of the onions look carmelized, stir in the beef stock and chicken stock and add the bouquet garni. Simmer, uncovered, for 20 to 30 minutesm, stirring occaisionally. Remove the bouquet garni and discard. Taste for seasoning and add the remaining salt and the pepper. Cover and turn off the heat. Preheat the broiler.

When ready to serve, stir the cognac into the soup, if desired. Ladle the soup, with equal amouunts of onion, into 4 ovenproof bowls, and place the bowls into a roasting pan. Put 1

slice of bread and then 1 slice of cheese on top of each bowl of soup. Place the roasting pan in the oven for 5 to 7 minutes, watching carefully and turning the bowls as necessary to brown the cheese evenly. Serve immediately.

Bloody Mary Soup

Book: KitchenAid The Mystical Cookbook

Chapter: Soups

Requires Fruit/Vegetable Strainer Attachment

Requires 4 long, decorative skewers

From Mix It Up, by Jamee Ruth

Serves: 4

- 1 tablespoon olive oil
- 1 small yellow onion - minced
- 2 stalks celery with leaves, peeled and diced
- 2 medium carrots - trimmed, peeled and diced
- 1/2 teaspoon salt
- 1 clove garlic - pressed
- 2 pounds firm, ripe tomatoes - seeded and chopped
- 1 bay leaf
- 1 two inch piece of fresh horseradish
- 2 tablespoons unsalted butter
- 3 tablespoons all-purpose flour
- 4-1/2 cups homemade or best quality prepared vegetable stock
- 1/2 teaspoon worcestershire sauce
- 1/2 teaspoon freshly grated horseradish
- 1/8 teaspoon Tabasco sauce
- 1/2 teaspoon celery salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup coarse kosher salt
- 1 tablespoon celery salt
- 1 lime - halved
- 4 colossal black olives
- 4 pickled pepperoncini
- 2 stalks celery - peeled and halved crosswise

Use the boldest, ripest, most robust tomatoes you can find.

Warm the oil over medium heat in a heavy bottom saucepan. Add the onion, celery, carrots, and salt. Saute until the onion is translucent, about 3 minutes. Stir in the garlic, then add the tomatoes and bay leaf. Reduce the heat to low, cover, and simmer for about 30 minutes. The tomatoes should be soft and pulpy. Remove from the heat and set aside to cool.

Season the strainer cone by rubbing it with the piece of horseradish. Attach the fruit and vegetable strainer to the mixer according to the manufacturer's instructions. Place the mixer bowl under the strainer tray to catch the juice, and a glass or nonreactive metal bowl under the open end of the strainer cone to catch the pulp. turn the mixer to speed 4 and spoon the tomato

back into the hopper in batches, pressing down gently with the stomper until no more liquid is produced. Discard the remaining pulp.

In a heavy bottom saucepan, melt the butter over low heat. Add the flour, stirring constantly with a small whisk, and cook for 1 minute. Remove the saucepan from the heat and whisk in the stock gradually. Then add the tomato puree. Return the saucepan to the stove and bring the mixture to a boil over medium heat. Simmer, uncovered for 5 minutes. The soup can be made up to the point and refrigerated for up to 3 hours, or frozen for later use.

When ready to serve, reheat the tomato mixture in a saucepan. Mix the worcestershire sauce, grated horseradish, Tabasco sauce, celery salt, and pepper in a small glass or nonreactive metal bowl. Combine with tomato mixture in the saucepan, blending well with the whisk.

GARNISHES

To prepare the garnishes: Combine the salt and celery salt on a plate. Moisten the edges of the individual bowls by rubbing a lime half around the rims. Turn the bowls upside down, and dip the edges into the seasoned salt, coating the rims. Skewer 1 black olive, pepperoncini, and celery stalk on each of the 4 skewers. Place the skewers into the salted bowls. Ladle the soup into the garnished bowls and serve immediately.

Acorn Squash and Saffron Soup

Book: KitchenAid The Mystical Cookbook
Chapter: Soups

Requires the Fruit and Vegetable Strainer Attachment
From Mix It Up, by Jamee Ruth
Serves: 4

1-1/2 pounds acorn squash - halved and seeded
1/4 cup warm water - plus more for baking squash
Pinch of saffron threads
2 tablespoons unsalted butter
2 large shallots - peeled and minced
4 cups homemade or best quality prepared vegetable stock
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/2 cup sour cream
1 tablespoon fresh lime juice

Preheat the oven to 350 F. Put the squash, cut side down, in a glass baking dish and fill with about 2 inches of water. Place the squash in the oven and bake for 30 minutes, or until a toothpick can be inserted easily through the skin.

In a small bowl combine the 1/4 warm water and saffron, and set aside to soak. Remove the squash from the oven and set aside to cool. Transfer the squash to a work surface and, with a spoon, gently separate the flesh from the skin. Discard the skin.

Attach the fruit and vegetable strainer to the mixer according to manufacturer's instructions. Place the mixer bowl under the strainer tray to catch the puree, and a glass or nonreactive metal bowl under the open end of the strainer to catch the pulp. Turn the mixer to speed 4 and spoon the squash into the hopper in batches, pressing down gently with the stomper,. When all the squash has been strained, place the collected pulp back into the hopper and repeat until no more liquid is produced. Discard the remaining pulp.

In a large saucepan, over medium heat, melt the butter. Add the shallots and saute for 5 minutes, or until soft. A little bit at a time, whisk in the stock and the squash, alternating between the two until combined. Stir in the salt and pepper, and bring the soup to a boil. Reduce the heat to low and simmer, covered, for 15 minutes. Stir in the saffron and water mixture. Cover and simmer for 10 minutes more.

In a small bowl, combine the sour cream and lime juice. Ladle the soup into warm soup bowls, and using a teaspoon, drizzle the sour cream mixture on top for garnish. Serve immediately.

Potage Bonne Femme

Book: KitchenAid The Mystical Cookbook

Chapter: Soups

Requires Fruit/Vegetable Strainer Attachment

Requires Rotor Slicer and Shredder Attachment

From Mix It Up, by Jamee Ruth

Serves: 4

2 medium onions - peeled and quartered
3 leeks - whitepart only, washed and halved
3 medium potatoes - peeled and halved
4 tablespoons unsalted butter
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
6 cups homemade or best quality prepared chicken stock
3/4 cup dry white wine
1 tablespoon chopped fresh parsley for garnish

Assemble and attach the rotor slicer and shredder with the number 4 thin slicer cone to the mixer according to the manufacturer's instructions. Place the mixer bowl underneath the opening to catch the vegetables. Put the onions into the hopper, turn the mixer to speed 4, and use the hopper plates to gently press down on the onions. As the onions in the hopper get smaller, add more onions, and then the leeks. Place another bowl underneath the opening of the rotor slicer and shredder. Put the potatoes into the hopper, turn the mixer to speed 4, and use the hopper plates to gently press down on the potatoes. As the potatoes in the hopper get smaller, add more potatoes until they have all been sliced.

In a Dutch oven or other large, heavy pot, melt the butter over medium heat. Stir in the onions, leeks, salt and pepper. Cover and cook for 5 minutes. Add the potatoes, tossing gently to coat evenly. Stir in the stock and wine. Reduce the heat to low, and allow to simmer, uncovered, for 15 to 20 minutes. To serve, ladle the soup into warm bowls and garnish with parsley.

VARIATION: Potage Parmentier

After you have made the Potage Bonne Femme, assemble and attach the fruit and vegetable strainer to the mixer according to the manufacturer's instructions. Place the mixer bowl under the strainer tray to catch the puree, and a glass or nonreactive metal bowl under the open end of the strainer to catch the pulp. Turn the mixer to speed 4 and spoon the soup into the hopper. Return the puree to the soup pot. Reheat and lighten the puree by stirring in 1/4 cup of light cream and 2 tablespoons of unsalted butter. To serve, ladle into warm soup bowls and garnish with parsley.

VARIATION: Vichyssoise

After you have made the Potage Bonne Femme, assemble and attach the fruit and vegetable strainer to the mixer according to the manufacturer's instructions. Place the mixer bowl under the strainer tray to catch the puree, and a glass or nonreactive metal bowl under the open end of the strainer to catch the pulp. Turn the mixer to speed 4 and spoon the soup into the hopper. Return the puree to the soup pot. Whisking constantly, reheat just until warm. Set the soup aside to cool. Place in an airtight container in the refrigerator to chill for 1 hour. To serve, remove the soup from the refrigerator and, using a whisk, gently add 1/4 cup heavy whipping cream, being careful not to blend too well. To serve, ladle into soup bowls and garnish with 1 tablespoon minced fresh chives.