

CHASEN'S
BANANA SHORTCAKE WITH
BANANA SAUCE AND HOT FUDGE

Put this memorable dessert in its natural habitat, Chasen's signature green and white. Transat Green dessert, \$60, and dinner, \$65, plates, J. L. Coquet. Vibrations sauce boat, \$235, Christofle. Tiffany & Co. Palladium Gold Band cups and saucers, \$55 per set. Silver cake stand by Mappin & Webb, \$525, Bergdorf Goodman. Quill gold/silver dessert forks, \$110 for a five-piece table setting, and Quill gold/silver cake server, \$50, Calvin Klein Home. Standard hem-stitch white linen napkin, \$80 for four, D. Porthault & Co., NYC. Green napkins of European linen, \$21.95 per yard, B&J Fabrics, NYC.



LOST DESSERTS

Gail Monaghan has reconstructed the glamorous restaurant pies, cakes, and other sweets of a 1950s childhood

PHOTOGRAPHED BY ILAN RUBIN PRODUCED BY LORA ZARUBIN STYLED BY JEFFREY W. MILLER
FOOD STYLED BY ANNE DISRUDE



**THE BROWN DERBY'S
ORANGE CHIFFON CAKE**

★
A California classic with cachet.
English silver cake stand, ca. 1920, \$815,
Bergdorf Goodman. C.N. Scallop
60-inch-square linen tablecloth, \$150,
Schweitzer Linen, NYC.



BLUM'S
**COFFEE CRUNCH CAKE AND
COFFEE-TOFFEE PIE**

An adventure in taste, texture, and the wilder shores of cholesterol. Windham cake stand, \$150, Tiffany & Co. Cake plate, \$100, Calvin Klein Home. Naxos salad plates, \$18 each, Bernardaud. New York stainless-steel fork, \$18, Georg Jensen. King William cake server, \$115, Tiffany & Co. Perle embroidered linen napkins, \$80 for a set with a place mat, and 90-inch round tablecloth, \$650, D. Porthault & Co.





**ROMANOFF'S
BAKED ALASKA**



It's an explosion of sweetness. Tufted wall in Colonial Red UltraSuede, \$50 per yard. B&J Fabrics. Ca. 1950 bar cart by Edward Wormley, in walnut with raffia-paneled door, for Dunbar, \$6,000. Liz O'Brien, NYC. Hemisphere Gold large cake platter, \$245. J. L. Coquet. Brass drum-style wine bucket, \$850. Alan Moss, NYC. Champagne glasses, Excelsior by Venini, \$115 each. Royal Scandinavia Carpet. ABC Carpet & Home, NYC. Sources, see back of book

Preheat oven to 325. Into a large bowl, resift cake flour with sugar, baking powder, and salt. Sift once more.

With an electric mixer on high, beat egg yolks, water, oil, orange zest, and vanilla extract until smooth. Gradually add flour mixture; reduce speed to low and beat until just combined. Set aside.

Using an electric mixer with a whisk attachment, beat egg whites on medium speed until foamy. Add cream of tartar and beat until soft peaks form. Gradually add remaining sugar. Increase speed to high and beat until whites are stiff but not dry. Fold one quarter of the whites into the egg yolk mixture. Pour the egg yolk mixture into the remaining whites and fold until combined.

Scrape the batter into an ungreased 10-inch tube pan with a removable bottom. Smooth the top and bake in the lower third of the oven 55 to 65 minutes, until the top springs back when lightly pressed and a toothpick inserted into the center comes out clean. If the cake browns too quickly, lightly rest a piece of foil over top.

Cool upside down on a bottle. To remove from pan, slide a thin knife

around the cake, pressing the knife against the pan to avoid tearing the cake. Using the same procedure, detach the cake from the center tube. Pull tube upward to remove cake from pan. Slide the knife under the cake to detach it from the bottom. Invert onto your hand, a rack, or a serving platter. When completely cool, glaze or ice with Orange Icing.

ORANGE ICING

6 Tbsp. unsalted butter
3 cups sifted powdered sugar
3 Tbsp. fresh orange juice
Grated zest of 2 large oranges
1/8 tsp. salt
1 1/2 tsp. vanilla extract
In a medium saucepan over low heat, melt butter. Remove and stir in powdered sugar, orange juice, zest, and salt.

Turn heat down as low as possible and place saucepan back on heat. Cook 5 minutes, stirring constantly. Remove from heat and beat with an electric mixer until cool (briefly for a pourable glaze or several minutes for spreadable icing). Place the pan in ice water to quicken cooling. Stir in vanilla extract.

Drizzle or spread the icing over the cake. Let set before serving.

BLUM'S COFFEE CRUNCH CAKE

Serves 12

SPONGE CAKE

6 eggs, separated, at room temperature

1 tsp. grated lemon rind

1 cup sugar

1/4 cup boiling water or hot coffee

1 Tbsp. lemon juice

1 tsp. vanilla extract

1 cup sifted cake flour

1 1/2 tsp. baking powder

1/4 tsp. salt

1 tsp. cream of tartar



Preheat oven to 350. In the bowl of an electric mixer, beat egg yolks with lemon rind and sugar until light and fluffy. Beat in water or coffee, then add lemon juice and vanilla extract.

Resift flour with baking powder and salt; gradually add dry ingredients to yolk mixture. Beat until well combined.

Using the whisk attachment, beat egg whites until frothy. Add cream of tartar and whip until stiff but not dry.

Fold egg mixture into whites until blended. Pour batter into an ungreased tube pan with removable bottom. Smooth the top with a spatula and bake in the lower third of the oven 45 to 55 minutes or until cake springs back when lightly pressed.

Cool the cake upside down on a bottle. To remove from pan, slide a thin knife around the cake, pressing the knife against the pan to avoid tearing the cake. Use the same procedure to detach the cake from the center tube. Pull the tube upward to remove the cake from the pan. Slide the knife under the cake to detach it from the bottom. Invert cake onto your hand, a rack, or a serving platter. When partially cool, invert right side up on a rack to cool completely before icing. ▷

MED-DARK

DARK

ROAST METER



NOW ON EVERY PACK OF



over the chilled pie filling. Sprinkle with the grated chocolate. Refrigerate at least 4 hours before serving.

SCANDIA DANISH TORTE

Serves 12

YELLOW CAKE

3 egg yolks
1/2 cup milk
1 1/4 tsp. vanilla extract
1 1/2 cups sifted cake flour
3/4 cup sugar
2 tsp. baking powder
3/8 tsp. salt
6 Tbsp. unsalted butter, at room temperature

Preheat oven to 350. Butter two 6-to-8-inch square or round cake pans that are at least 1 1/2 inches deep. Line bottoms with parchment or waxed paper; grease and flour.

In a mixing bowl, on medium speed, combine egg yolks, 2 tablespoons of the milk, and vanilla extract. Set aside.

Place dry ingredients in the bowl of an electric mixer and mix for 30 seconds, until combined. Add butter and remaining milk. Mix on low speed until uniformly moist. Increase to high speed and beat

for 1 1/2 minutes. Add the egg mixture in three batches, beating 15 seconds after each addition, scraping down the sides of the bowl with a rubber spatula.

Divide batter evenly between the prepared pans and smooth the surfaces with a spatula. Bake about 20 to 25 minutes, until a toothpick inserted near the center comes out clean and the cake springs back when pressed lightly in the center. The cakes should shrink from the sides of the pan only after removal from the oven.

Cool on wire racks. After 10 minutes, loosen cakes from the sides of the pans with a small knife and invert onto the racks. When partially cool, invert right side up and cool completely before proceeding.

VANILLA BUTTERCREAM

3 large egg yolks
6 Tbsp. sugar
1/4 cup light corn syrup
1 cup softened unsalted butter
4 tsp. vanilla extract

In the bowl of an electric mixer, on high speed, beat egg yolks until pale yellow and fluffy.

Combine sugar and corn syrup in a small saucepan. Cook over medium heat, stirring constantly,



until the sugar dissolves. As soon as the syrup comes to a rolling boil (the entire surface should be covered with large bubbles), pour immediately into another pan or metal bowl to stop the cooking. With an electric mixer, on low speed, beat syrup into the yolks in a slow steady stream. With a spatula, scrape all the last of the syrup into the yolks. Beat until mixture is completely cool.

Gradually beat in butter, then the vanilla. Set aside. (The recipe may make more buttercream than you need. If so, freeze extra in an airtight container. Bring to room temperature and rebeat before using.)

MARZIPAN ICING

1 cup almond paste
1 cup confectioner's sugar, sifted
2 egg yolks, or more if needed
1/2 tsp. vanilla extract
Cut the almond paste into small pieces and place in the bowl of an electric mixer with the sugar and egg yolks. Beat on medium speed until combined, adding more egg if necessary until a spreadable consistency is reached. Add vanilla and beat until combined. Set aside.

CHOCOLATE ICING

4 oz. unsweetened chocolate
1 cup confectioner's sugar, sifted
2 Tbsp. hot water
2 eggs at room temperature
6 Tbsp. unsalted butter at room temperature
Melt chocolate in a pan over simmering water. Remove from heat and add sugar and water. Blend thoroughly. Add eggs and beat well. Add butter a tablespoon at a time and beat until well mixed, smooth, and glossy.

To assemble

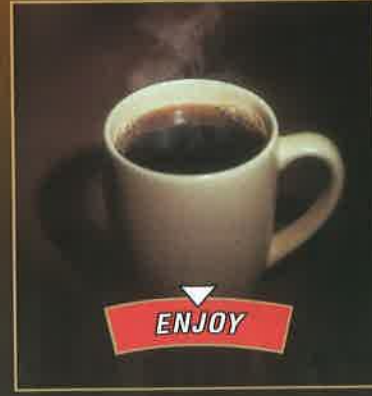
24 soft almond macarons
1/4 cup dark rum
2 cups best-quality raspberry jam ▾



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