POPULAR PLATES

Holiday Baking

EASY RECIPES FROM AMERICA'S GREAT CHEFS WINTER 2010

95 SWEET & EASY RECIPES

NEW TWISTS ON THE CLASSICS

DELICIOUS COOKIES, CUPCAKES & PIES

MR. FOOD'S PEPPERMINT SWIRL CHEESECAKE

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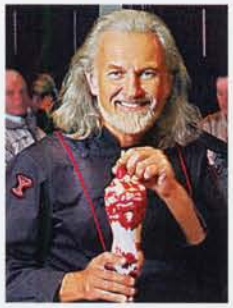

WITH RECIPES FROM

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MAKE A MERINGUE SANTA HAT

BAKE WITH CHOCOLATE

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(continued)

Darin Sehnert's COFFEE CAKE

The Dish

"I first made this when I was about 9 or 10 years old," Darin Sehnert says. "The recipe came from the *Gold Medal Century of Success Cookbook* that was published as part of the company's centennial celebration. This two-part recipe is quite easy and produces delicious results! It was often the item I would bake to take to school as a Christmas gift for my teachers and was also something I made for Christmas morning breakfast for my family while I was growing up. It's still a favorite that I enjoy sharing with guests in my classes because of the impressive results that anyone can produce!"

DANISH PUFF PASTRY

MAKES 2 COFFEE CAKES OF 5-6 SERVINGS EACH

- **1 cup butter, divided (½ cup softened)**
- **2 cups all-purpose flour, divided**
- **1 cup plus 2 tablespoons water, divided**
- **1 teaspoon almond extract**
- **3 eggs**
- **Powdered Sugar Glaze (see recipe)**
- **Toasted chopped nuts (almonds, pecans, or walnuts)**

1 | Preheat oven to 350° F. Using your fingertips or a pastry blender, cut the ½ cup of softened butter into 1 cup of the flour until particles are the size of small peas. Sprinkle 2 tablespoons of water over flour mixture; mix with a fork.

2 | Gather dough into a ball, then divide in half and create two balls. Place each one on opposite sides of an ungreased cookie sheet and pat out into 12x3-inch rectangles, leaving at least 3 inches between rectangles.

3 | Place remaining butter and water in a 2-quart saucepan and heat to a rolling boil. Add almond extract and remaining flour, and stir vigorously over low heat until it forms a ball, about 1 minute. Remove from heat. Set aside until cool to the touch, or beat by hand or with an electric mixer to speed up the cooling process.

4 | When mixture is cool, add eggs one at a time and beat until smooth and glossy. Spread half of this mixture over each dough rectangle.

5 | Bake until topping is crisp and brown, about 1 hour. Let cool. The topping will shrink and fall, forming a custardy top. Then, drizzle with Powdered Sugar Glaze and sprinkle with nuts.

Technique Tip

To toast nuts, scatter them evenly on a baking sheet and bake in a 350° F oven for about 5 to 10 minutes, or until nuts become fragrant.

POWDERED SUGAR GLAZE

- **1½ cups powdered sugar**
- **2 tablespoons butter, softened**
- **1½ teaspoons vanilla extract**
- **1-2 tablespoons warm water**

1 | In a small bowl, combine powdered sugar, butter, and vanilla using a whisk. Beat in warm water 1 teaspoon at a time, until the glaze is smooth and the consistency of Elmer's glue.

The Chef

Darin Sehnert has considerable experience as a chef/instructor. After growing up in Southern California and graduating from both the hotel/restaurant management program at California State Polytechnic University, Pomona, and the culinary program at Johnson & Wales University in Providence, Rhode Island, Darin ventured to London to cook at the Criterion Restaurant. He soon returned to the States as chef/instructor for Cal Poly Pomona's student-managed restaurant, plus he worked with Le Cordon Bleu Paris, conducting summer culinary programs in SoCal. From 1998 to 2005, Darin was chef/instructor at the Disney Institute in Orlando, Florida, and he worked in the main kitchen of the Grand Floridian Resort and Spa. Then, in 2005, Darin joined the opening team of the Mansion on Forsyth Park in Savannah, Georgia, as the culinary director and chef of 700 Kitchen Cooking School.

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Darin Sehnert

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