



RICE ALUMNI

# Holiday Dessert

Recipe Swap

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## Lara Reddy Sandora '98

**Recipe Name:** Best Brown Butter Buckeye Bites

**Tell us the story behind your recipe:** I grew up in the Midwest and always loved this classic peanut butter-chocolate combination. When I read Christina Tosi's book and tried browning the butter, that was a game changer. But I'm a bit of a lazy cook, so rolling all those peanut butter balls wasn't my favorite. So I re-conceived these as a bar. They are super-rich so the hit of salt helps, as well as cutting them into small squares (that also means you can have more!).

**Instructions:**

In my blog post here: <https://larasandora.com/3-fall-treats/>



**Recipe Name:** Fudgy Meringue Cookies

**Instructions:** <https://www.bonappetit.com/recipe/fudgy-meringue-cookies>

**Recipe Name:** Perfect Chocolate Chip Cookies

**Instructions:** <https://larasandora.com/perfect-chocolate-chip-cookies/>

**Recipe Name:** Mint Double Frosted Brownies

**Instructions:** <https://larasandora.com/double-frosted-brownies/>

## Delaina Foster '89

**Recipe Name:** Cream Cheese Pecan Cookies

**Tell us the story behind your recipe:** These cookies remind me of the flavor of Sandies, which my family has at Christmas time (pecan cookie balls rolled in powdered sugar, also seen other recipes called Mexican wedding cookies), but the texture is different and they are a lot easier to make since they are drop cookies — no rolling the dough balls and no rolling the cooled cookies in powdered sugar.

**Instructions:**

1/2 C butter, softened  
3oz cream cheese, softened  
1 C sugar  
1 C flour  
1/2 C chopped pecans  
1 teaspoon vanilla

Blend butter with cream cheese. Mix in the flour and sugar. Add nuts and vanilla. Drop from teaspoon onto ungreased cookie sheets. Bake in 350 degree oven for 10-12 minutes or until edges of cookies are brown. Makes about 5 dozen chewy cookies.

My notes: I usually only bake them about 8 minutes and they are brown on the edges by then. I get just under 4 dozen cookies out of the recipe, never 5 dozen.

## Jan Philpy '73

**Recipe Name:** Peanut Butter Balls

**Tell us the story behind your recipe:** My mother and I first made these in 1979 — she had tasted them at a holiday gathering and gotten the recipe. I have made them every year since — even my married sons expect to receive them every year.

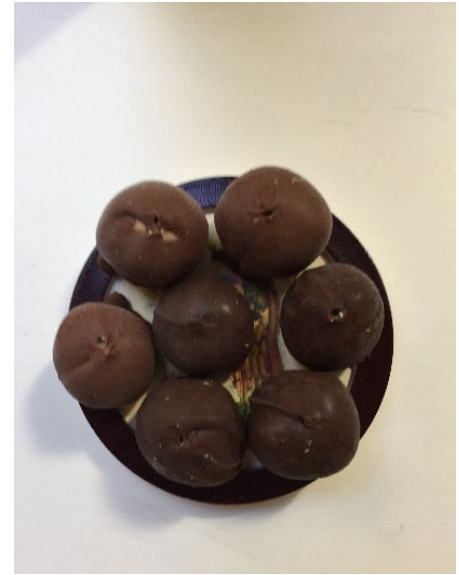
**Instructions:**

1/2 lb. butter

1 lb. creamy peanut butter

1 1/2 lbs. powdered sugar

Mix together by hand and form into balls about the size of a large marble. Chill for at least an hour or overnight. Dip completely in melted chocolate chips (takes about 24 ounces). Store in the refrigerator. Also freeze well.



## Amy Sonbuchner '03 '05

**Recipe Name:** Rhubarb Custard Pie

**Tell us the story behind your recipe:** My grandmother and mother have perfected this recipe over the years. Rhubarb is not as common in the winter, but I have successfully used frozen rhubarb in this recipe or other fruits that are tart.

**Instructions:**

Preheat oven to 425 degrees

Crust:

1 cup flour  
1 stick butter  
1/2 cup sugar

-Use pastry dough cutter to mix the ingredients above and press in pie plate (I use stoneware typically):

Custard filling-

3-4 cups cut rhubarb  
2 eggs  
1/3 cup flour  
1 1/2 cups sugar  
1 teaspoon vanilla  
3 teaspoons milk

-Cut rhubarb in small 1/2 inch pieces

-Whisk egg with sugar and then add everything else but rhubarb and mix by hand or in mixer

-Fold in the cut rhubarb

-Put the rhubarb filling in the prepared pie crust

-Bake for 10 minutes at 425 degrees

-Lower temperature to 350 degrees for 25 minutes

-Continue to check the pie every 10 minutes until the custard is firm or the top is starting to lightly brown. A knife or toothpick should come out without liquid.



# Gigi Semine

**Recipe Name:** Gluten Free Gingersnap Cookies

**Tell us the story behind your recipe:** Having to switch to grain free diet in the past 3 year due medical reasons, we found this recipe to be so satisfying and delicious. It is our new favorite, gives the season a feel of normalcy in a way.

**Instructions:**

<https://againinstallgrain.com/2014/11/11/gluten-free-gingersnap-cookies/>

## Tania Min '90

**Recipe Name:** Yak-Shik

**Tell us the story behind your**

**recipe:** I ate this whenever I had a chance while growing up. I like that it's not so sweet or as heavy as desserts with a lot of gluten.



**Instructions:**

<http://crazykoreancooking.com/recipe/yaksik>



## Martha Jones '94

**Recipe Name:** Magic Fruit Cake

**Tell us the story behind your recipe:** STOP!

I know you don't like fruitcake. I know you aren't even going to read my recipe. It was very hard for me to find the ingredients in my store because since no one likes fruitcake, no one bakes fruitcake. But this not just any old fruitcake; it is MAGIC fruitcake. Please give the magic a chance. It is an old recipe my mother made every Christmas when I was growing up in Austin in the 40s and 50s and shared liberally with family and friends. I'm not sure why I had never actually made it myself until just last week, and for a change it has given me a good and special "first" to remember 2020 for. My husband says it is the best fruitcake he has ever eaten. He says he could eat it forever. More a confection than a cake, it has no eggs, flour or added sugar although there's plenty of that in the ingredients themselves/ Here's hoping you will give it a try. It's like eating magic!



**Instructions:**

This is the recipe as I found it in my archives:

- 1 pound candied cherries
- 1 pound candied pineapple
- 1 pound pitted dates
- 4 cups (1 pound) pecans
- 4 ounces shredded coconut
- 1 can sweetened condensed milk

Cut fruit and nuts into small pieces. Mix all ingredients and press down into muffin tins or small loaf pans that have been greased and lined with wax, foil, or parchment paper. Bake in a 300 F. oven: for the muffins about 45 minutes and for the small loaf pans about one hour. Be sure to remove the paper as soon as the cakes come from the oven. THIS N.B. IS VERY

IMPORTANT: I remember that Mother used small loaf pans and without any trouble did peel away the foil while the cakes were still warm. I chose instead to use ungreased muffin tins lined with those little foil baking cups found in stores with the other decorative paper muffin cups. Also, I merely filled each cup without really PRESSING the mixture down.

I guess because I neither "greased" nor "pressed," I had a terrible time peeling off the foil and was about to throw everything in the trash when a small magic mouse of thought told me not to do that but to give the magic a chance to work. I stacked them all in a covered plastic bin and

turned to the small amount of mixture left over from the muffins which I "pressed" firmly into a "greased" and parchment lined small loaf pan. When baked, this loaf easily slipped out of the pan and released its paper lining. Eventually, for some reason it became possible to peel off the foil cups from the muffins and share them with my family who find them exceedingly delicious. As you can see, there are several lessons learned from my first attempt. May you benefit from my experience and have a magical holiday!

## Michael Ross '70

**Recipe Name:** Lilian's Rich English Fruitcake

**Tell us the story behind your recipe:**

My wife's a nurse who is a native of Malaysia (mostly Chinese heritage). We met in Palo Alto, Calif., but wanted to get married in her hometown, so I could meet her parents, relatives & friends, who would not be able to travel to the U.S.



When she was in Malaysia planning our wedding, she was delighted and very excited to tell me that she'd arranged for our wedding cake to be a fruitcake.

I was appalled and distressed!! The only fruitcake I knew of were the super-dense, too-sweet concoction that has earned a well-deserved reputation as a doorstep!

She was taken aback ... but assured me that it would be excellent. And it was!! It was an "English" Fruitcake -- Malaysia was once a British colony -- which was quite light in texture and not too sweet.

Our wedding cake had a sumptuous marzipan covering, which is not included in this recipe.

My wife makes a dozen or more fruitcakes each holiday season to give to friends. She's doing her part to reduce Americans' adverse reaction to the word and concept of "fruitcake". (This batch makes 5 mini loaves)

**Instructions:**

3 cups sultanas (or golden raisins)  
1¾ cups raisins or ¾ cup dried cranberries & 1 cup raisins  
1 cup currants or dried blueberries  
2/3 cup glazed cherries (~ 15 red & 15 green)  
2 tablespoons orange marmalade  
½ cup dark rum or brandy  
1 cup butter  
1 teaspoon grated orange rind  
1 teaspoon grated lemon rind  
½ cup brown sugar  
4 eggs

2 cups plain flour - sifted

2 teaspoon mixed spices (see below \*\*) sifted

Additional dark rum or brandy for aging the cake after baking (~1/4 per mini loaf)

**Method:**

1) Combine fruits, marmalade & brandy in a large bowl. Mix well. Let marinate overnight to 2 days.

2) Beat butter & rinds in a small bowl with an electric mixer until smooth.

3) Add sugar, beat only until just combined.

4) Add eggs, one at a time, beating only until ingredients are combined between additions.

5) Mix 1 tablespoon (flour from ingredient portion) of flour to fruit mixture.

6) Stir this butter/sugar/egg mixture into marinated fruit.

7) Sift the rest of the dry ingredients and then stir them into the wet mixtures.

8) Spread the batter into the cooking pan(s).

9) Bake in slow oven (225°F) for 3-3½ hours.

10) When the cake is done, let it cool & then poke it many times with a skewer and then pour brandy onto the cake.

11) Wrap up & let the brandied cake age for at least 2 weeks before eating.

Note: Extra brandy should be added if cake is to be stored for more than 1 month.

\*\* Mixed spice ingredients:

1 tablespoon ground cinnamon

1 tablespoon ground nutmeg

1 tablespoon ground allspice

2 teaspoons ground mace

1 teaspoon ground cloves

Mix these spices together and store in an airtight container.



# Michael Ross '70

**Recipe Name:** Lilian's English Fruitcake Cookies

**Tell us the story behind your recipe:** After my wife's fruitcakes became popular, she developed this recipe for English Fruitcake Cookies, so she could spread holiday cheer to more people even more easily.

**Instructions:**  
(Makes about 72 cookies)

## Ingredients Group A:

3 cups golden raisins  
1 cup raisins  
 $\frac{3}{4}$  cup dried cranberries  
1 cup currants or dried blueberries  
30 glazed cherries (15 red and 15 green)  
2 tablespoons marmalade  
 $\frac{3}{4}$  cup brandy  
\*\* Combine all these ingredients together the night before.

## Ingredients Group B:

$\frac{1}{4}$  cup all-purpose flour (for the dried fruits)  
 $\frac{1}{2}$  cup butter, softened/room temperature  
 $\frac{1}{2}$  cup firmly packed brown sugar  
1 egg – well beaten  
1 cup cake flour  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon ground mace  
Grated zest of 1 orange  
Grated zest of 1 lemon  
1 teaspoon of pure vanilla extract  
 $\frac{1}{4}$  teaspoon pure almond extract

## Directions:

> Preheat oven to 300°F  
> In a large bowl, stir  $\frac{1}{4}$  cup flour into the combined Ingredients A until well blended. Set aside.



- > Cream butter & brown sugar until light and fluffy; add egg & continue to cream until light & fluffy.
- > Sift cake flour, baking soda, baking powder, salt, cinnamon & mace into the butter mixture, stir until well blended.
- > Add fruit mixture to the batter, stir until well blended.
- > Drop batter by the teaspoonful onto ungreased cookie sheets. Bake 20-23 minutes or until golden brown. Do not over bake.
- > Remove from oven and cool on wire cooling racks. Store cookies in airtight containers.

# Michael Ross '70

**Recipe Name:** Più Brutti ma Migliore  
(Uglier but Better)

**Tell us the story behind your recipe:** This version of the Italian classic nut-meringue cookie “Brutti ma Buoni” (Ugly but Good) originated with Sally Maraventano, who operates the Cucina Casalinga cooking school in Wilton, Conn. She told it to Maria Bruscino Sanchez of Sweet Maria's bakeshop in Waterbury, Conn., who included it in her cookbook, "Small, Sweet, and Italian: Tiny Tasty Treats From Sweet Maria's Bakery," (St. Martin's Press, 2013). The recipe then appeared in a 2013 Washington Post feature on holiday cookies that a distant cousin sent to me in July 2016. (<https://www.washingtonpost.com/recipes/ugly-but-good-chunky-chocolate-hazelnut-meringues/13765/>).



Searching online, I found that Brutti ma Buoni is usually made with whipped egg whites, which are mixed with finely chopped nuts and sugar, then cooked on a stovetop into a tan sludge before being spooned onto cookie sheets and baked. This original Brutti ma Buoni was created in 1878, by Costantino Veniani, pastry chef and owner of the Pasticceria Veniani in Gavirate, a small town in the province of Varese, north of Milan.

Sally didn't know the origin of her recipe. She told me it was simply how her Sicilian grandmother made them. But I think her unwhipped-egg-white/chunky-chopped-nuts version should have its own name: “Uglier but Better” ... Più Brutti ma Migliore!! Chunky Chocolate-Hazelnut Italian Meringues)

## Instructions:

- 2 cups toasted skin-free hazelnuts
- 1 1/2 cups confectioners' sugar
- 2 tablespoons unsweetened Dutch process cocoa powder
- 1/2 teaspoon ground cinnamon
- 1 to 2 large egg whites, room temperature, not whipped
- (Optional: ½ tsp instant espresso powder)

## Directons:

Coarsely chop hazelnuts.

Line a few baking sheets with parchment paper. Set oven temperature to 350 degrees.

Combine the confectioners' sugar, cocoa, cinnamon (and espresso powder, if using) in a bowl. Whisk to mix well, then using a spoon, mix in the chopped hazelnuts.

Stir in 1 egg white until the mixture is evenly moistened. It should be a thick sludge and hard to stir. (If there's not enough moisture to make the mixture hold together, add some additional egg white, a teaspoon at a time. If the mixture becomes too wet, the cookies will spread too much as they bake.)

Place heaping teaspoonfuls of the mixture onto parchment-lined baking sheets, spacing them 1-2 inches apart. Bake for 12 to 15 minutes, until firm meringues form. Cool completely on the baking sheets before serving or storing.

Note: Because my daughter does not like chocolate, I've also made versions substituting for the cocoa: a) 1 TB orange zest and  $\frac{1}{4}$  tsp orange liqueur per cup of chopped nuts, and b) even better, the finely grated zest of a Kaffir lime and 2 tsp of its juice. Mix either of these into the chopped nuts before adding the sugar and egg white.





# Michael Ross '70

**Recipe Name:** Citrus Posset

**Tell us the story behind your recipe:** This is by far the simplest-to-make luxurious dessert I'm aware of. Heavy cream, sugar and citrus (zest & juice) are all that's needed.

Although the earliest forms of this dish date back to 14th century England, I only learned about last May when the New York Times food writer Melissa Clark wrote an article about it.

Her thoughts -- and experiences -- are exactly like mine, so here are her words (edited at little):

I came across my first pudding-like posset in Diana Henry's marvelous cookbook "Simple" (Mitchell Beazley, 2016).

"A posset is a wonder," she writes, "all you do is heat cream, add citrus juice and let cool, and yet you end up with a silky, rich dessert."

It sounded too good and easy to be true. How could a mix of just cream, sugar and citrus juice — without eggs, gelatin or cornstarch — yield a custard firm enough to support a crown of berries? You don't even have to bake anything in a messy water bath.

So I gave it a go, figuring that even if it didn't set, I'd at least end up with something sweetly sloshy that I could pour over my berries — then pretend that was how I meant to serve them in the first place.

Happily, I was wrong, and the recipe was right.

The posset gelled perfectly, like panna cotta without the wobble. It was creamy and velvety, thick enough to mound onto my spoon, but also ethereally light, with a bright, pure cream flavor that was just tangy enough.

I later learned that the secret to any posset is to simmer the cream and sugar for a few minutes before adding the lemon juice. This thickens the cream, ensuring that it forms a plush pudding rather than curdling when the acid hits.

<<<

I've made possets using lemons, Meyer lemons, and oranges ... and most recently my favorite: Kaffir limes.

If you love simple and unctuously delicious desserts, you've got to make this.

(Note: My recipe is slightly different from the New York Times/Diana Henry one. I also don't give directions for the fresh fruit topping. If you want a topping, use whatever you like or have on hand.)



**Instructions:****Ingredients:**

- 2 cups heavy cream
- $\frac{2}{3}$  cup granulated sugar
- 2 teaspoons finely grated citrus zest
- Pinch of fine sea salt
- $\frac{1}{3}$  cup fresh citrus juice

**Directions:**

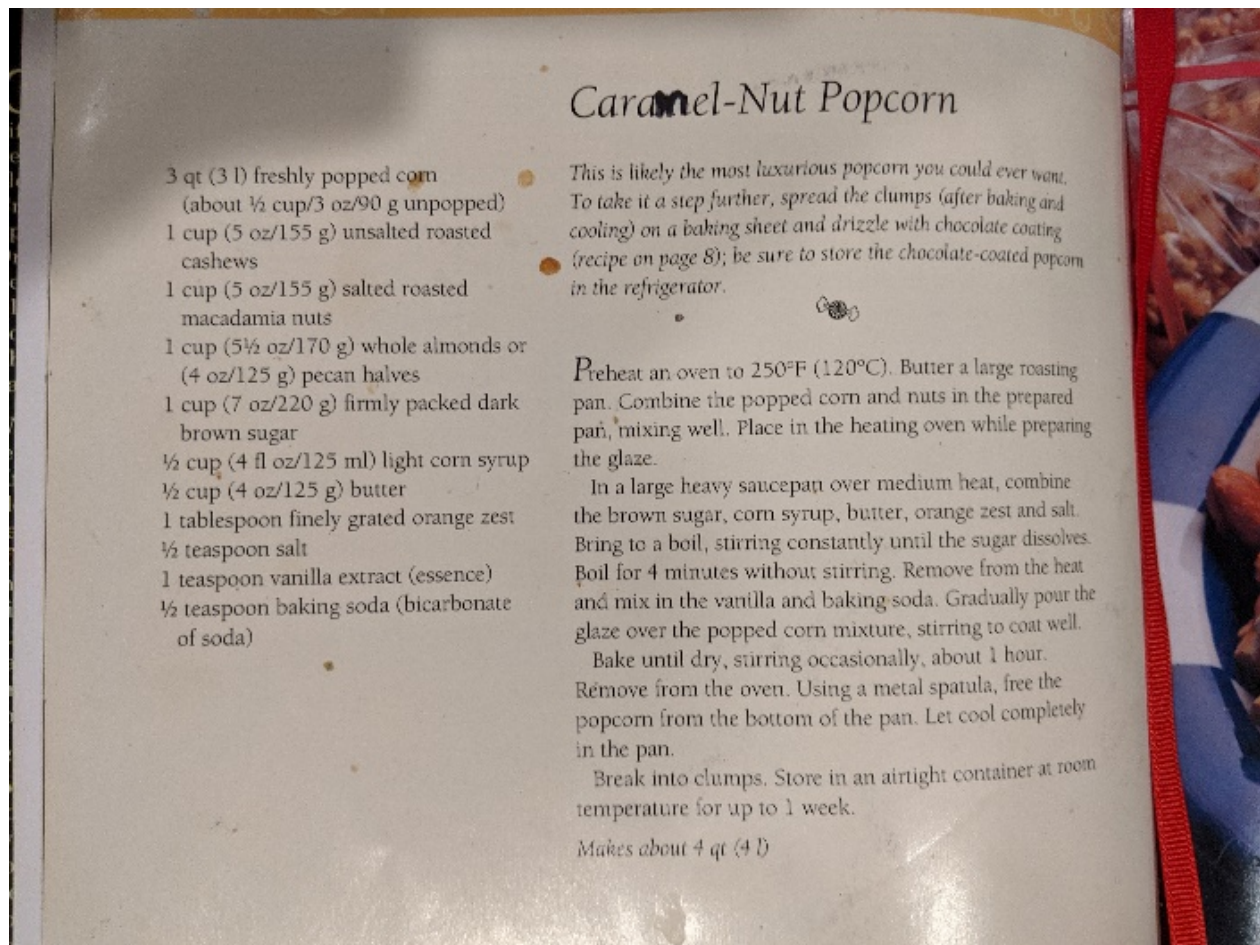
1. In a medium saucepan, combine cream, sugar, zest and salt over medium-high heat. Bring to boil, stirring frequently to dissolve sugar. Lower heat a little and boil/heavy simmer for 8 minutes, stirring frequently and taking care that it not boil over.
2. Remove from heat and stir in citrus juice. Let the mixture sit until it has cooled slightly and a skin forms on top, about 20 minutes.
3. Stir the mixture, then strain through fine-mesh strainer into a measuring cup with a spout; discard the zest and any pulp caught in the mesh. Pour mixture evenly into small ramekins or bowls.
4. Refrigerate, uncovered, until set, at least 3 hours. If you're not serving it right away, then cover each bowl with plastic and put back into the refrigerator. (First cooling the posset uncovered prevents condensation from forming.)

## Cindy Bowers '89

**Recipe Name:** Caramel Nut Popcorn

**Tell us the story behind your recipe:** This recipe is from William Sonoma's Gifts from the Kitchen. We share it with our neighbors at Christmas.

**Instructions:** See photo below.



## Heather Archer '97

**Recipe Name:** Coconut Pound Cake

**Tell us the story behind your recipe:** I was using up ingredients in the pantry and came across this recipe online that had both coconut and sweetened condensed milk. I have no idea exactly where it came from — I just jotted down the ingredients and made it. After making it, my family raved and I typed them up for a future use, having no idea where it came from. We didn't eat both of the mini loaves I chose to make the first time, so I put one loaf into the freezer (completely forgot about it!) and then pulled it out 6 months later. We toasted slices of it and made it into bread pudding. BEST bread pudding ever!!!



### Instructions:

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, room temperature
- 1/2 cup sugar
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 3/4 cup sweetened condensed milk
- 3 large eggs
- 1 1/2 cups sweetened shredded coconut

Preheat oven to 325 degrees. Grease a loaf pan.

In a bowl combine our, salt and baking powder, set aside.

In the bowl of a stand mixer, cream butter sugar until light and fluffy, about 2 minutes.

Add sweetened condensed milk and mix for only a few seconds. Add in the dry ingredients, mixing just until the flour is mixed in (don't over mix).

Add eggs, one at a time. Add the extracts and shredded coconut. Dump batter into prepared pan, smoothing the top with a spatula.

Bake for 50-60 minutes, or until a thin knife inserted into the center comes out clean. \*If the top of the pound cake looks like it's browning too quickly, place a piece of foil over it for the remainder of its time in the oven. Cool in pan for about 10 minutes, then finish cooling on a wire rack. Store in an air tight container for up to 3 days at room temperature.



## Carolyn Hale '92

**Recipe Name:** English Toffee

**Tell us the story behind your recipe:** I'm not sure of the origin of this recipe, but my family made it every year when I was young. My husband and I have been making it every December to give as gifts for many, many years. It's a bit time consuming, but well worth it.

**Instructions:**

2 cups blanched almonds, lightly toasted  
2 cups butter  
2 cups sugar  
1/4 cup water  
2 T light corn syrup  
1 cup semisweet chocolate pieces  
1 T butter



Coarsely chop 1 1/3 cups almonds. Finely process or grind remaining almonds. Set aside.

Melt 2 cups butter in a heavy pan over low heat.

Add sugar and stir constantly until sugar is dissolved. Add water and corn syrup.

Continue cooking over low to medium heat to 290 degrees F. Stir frequently to prevent scorching. [This process can take a couple hours.]

Remove from heat and quickly, with as little stirring as possible, stir in the coarsely chopped almonds.

Pour to a depth of 1/4 inch into one large or 2 small pans, lightly oiled. Cool.

Melt chocolate pieces with 1 T butter. Spread melted chocolate on toffee and sprinkle with finely ground almonds. Break into pieces once set.

## Judith Norris '62

**Recipe Name:** Chocolate Chip Pie

**Tell us the story behind your recipe:** As long as it's easy to do — I'll bake it!

**Instructions:**

1 cup granulated sugar

1/2 cup flour

2 eggs

1 stick butter, melted

1 cup chopped pecans

1 cup chocolate chips

1 teaspoon vanilla

1 pie shell, unbaked

Mix sugar and flour. Add eggs and melted butter. Blend well. Add nuts, chips, and vanilla. Mix well. Put in unbaked pie shell. Bake at 325 degrees for 45-50 minutes.

## Scott Fisher '95

**Recipe Name:** Just the Right Amount of Bourbon Balls

**Tell us the story behind your recipe:** We've made this recipe with our close friends for years. One year someone decided to up the bourbon volume... we all remember being really festive - but also someone wrote down a note that "there is such a thing as too much bourbon!"

**Instructions:**

Ingredients:

1 (12 oz.) box vanilla wafers  
1 cup powdered sugar  
2 T cocoa  
1 cup chopped walnuts  
3 T Karo syrup (white or light)  
1/2 cup bourbon  
Extra powdered sugar

**Steps:**

Crush the vanilla wafers to a fine powder. Add the powdered sugar and cocoa to the crushed wafers. Add walnuts and mix the ingredients well. Add the Karo syrup and the bourbon to the mixture. Form the balls by hand, and place them on a cookie sheet. Sprinkle the balls with powdered sugar and place in an airtight container.

## Virginia Hess '68

**Recipe Name:** Pot de crème

**Tell us the story behind your recipe:** Almost fifty years ago, before computers (almost) and the internet (certainly) this recipe was shared with me in great secrecy and it was not to be shared. It came from a renowned Southern caterer. It is so simple that now a quick search will bring up multiple versions of it. It is a rich, sinful dish best served very cold with a dollop of whipped cream.

**Instructions:**

Scald 3/4 cup milk and pour into blender.

Add 1 small package nestle's chocolate chips

1 1/2 T sugar

1/8 t salt

1 egg

1t vanilla

Beat on low 1 minute

Pour into small cups and chill.



# Frank Pei '20

**Recipe Name:** Baklava Cheesecake

**Tell us the story behind your recipe:** I thought it up as a challenge to myself.

## Instructions:

**Crust:**

6 graham crackers.  
3 oz ground pistachios (optional, blitz them until fine in food processor)  
6-7 tablespoons of melted butter.  
2.5oz flour  
2 oz brown sugar

## Cheesecake:

16 oz cream cheese, cubed and at room temp.  
8 oz mascarpone cheese, at room temp  
3 whole eggs  
5oz sugar  
1/2 tsp salt  
2 tbsp heavy cream or milk  
1/2 tsp vanilla extract  
1/4 tsp cinnamon  
1/8 tsp nutmeg  
1/8 tsp cardamom

## Baklava Top:

20 sheets phyllo dough (store bought is fine)  
3oz pistachios  
3oz walnuts  
3oz pecans  
1/2 cup butter

## Baklava syrup:

1/2 cup water  
1/4 cup honey  
1/2 cup sugar (100g)  
1/4 tsp. cinnamon  
1/8 tsp. nutmeg  
1/8 tsp. cardamom  
1/2 tsp. vanilla

Preheat oven to 325°F



Blitz the graham crackers, pistachios, flour, and brown sugar in a food processor until fine. Trickle in melted butter until the consistency reaches wet sand. Tip into buttered 9in spring form pan. Flatten and press into side to form crust. Par-bake crust in oven for about 10-11min. Pull out and set to side for cooling.

For the cheesecake, combine cream cheese and mascarpone with mixer. Add cream, salt, and sugar. Beat until combined and smooth. Add one egg at a time and beat for 1 minute between eggs. Scrape down bowl between eggs. Add vanilla and spices. Once all ingredients are combined, run the mixture through a sieve into the 9in pan with the crust.

For the baklava top, melt the 1/2 cup of butter. While butter is melting, blitz the nuts in a food processor until finely chopped, but not to the point of being ground. Take one third of the nut mix, and evenly spread over the top of the cheesecake mix.

Prep 5 sheets of phyllo dough (preferably 9x13), keep the rest covered so they don't dry out. Lay one sheet over the nut layer, make sure to surround the inside of the pan. Brush down with the melted butter. Add the next sheet rotated about 45° and repeat with melted butter. Once all sheets are laid down and buttered, add the next 1/3 of the nuts in an even layer. Take the remaining phyllo dough, lay another 9in cake pan on top, and trim to match the circumference of the pan. Take five sheets of the rounded phyllo dough and repeat the laying and buttering. Take the remaining nuts spread on phyllo dough. Take the phyllo dough that is draping down the side of the pan and fold them in on top of the nut layer. Take the remaining 10 sheets of the round phyllo dough and repeat the laying and buttering. Once all sheets are laid down, take a very sharp knife and cut the baklava layers into 1/8th wedges. Try not to cut into the cheesecake mix too much.



Wrap the 9in spring form pan with 3 layers of heavy duty foil. Prep a large roasting pan that can hold the 9in spring form pan. Boil about 1qt of water. Place the 9in pan in the roasting pan and rest on a center rack of the oven. Before sliding the rack into the oven, carefully pour boiling water into the roasting pan until about 1/2-3/4 of the 9in pan is submerged. Carefully slide the rack into the oven in order to make sure no water sloshes over the 9in pan. Bake at 325° for about 50min until the top of the baklava is golden brown and a thermometer inserted into the middle of the cheesecake reads 150°. If the baklava layer is browning early, cover the pan with more foil.

While the cheesecake is baking, combine the water, sugar, honey, spices (not the vanilla) in a pan. Heat and stir to combine. Bring to a boil and take off the heat. Add the vanilla once the syrup cools down slightly. When the cheese cake comes out of the oven, immediately spoon the syrup over the baklava while it is hot. You should hear the crackling of the baklava when the syrup contacts it.

Let the cheesecake cool at room temperature for at least 4 hours. Run a thin knife around the outside in order to separate the cheesecake from the spring form pan. Wrap the pan and cheesecake in plastic wrap and then chill in fridge for 6 hours or overnight.

Once the cheesecake is chilled and set, remove from spring form pan. Cut and enjoy.

## Judy Teverbaugh '70

**Recipe Name:** Wonderful Fat-Free Vegan Chocolate Black Bean Brownies with Iced Vanilla Cashew Cream and Fresh Strawberry Sauce

**Tell us the story behind your recipe:** Another Rice alum and good friend in San Diego, CA (I'm in Laguna Beach not far from him) shared this recipe. I served it at a dinner party, and everyone loved it.

### Instructions:

These brownies are rich, moist and chewy. They are also vegan and virtually fat-free! They are quite possibly the world's healthiest, yet still scrumptious brownie! The black beans provide binding and substance (sort of like egg and flour), while providing protein and fiber. Serve these brownies alone with a little sprinkle of powdered sugar or, if you really want to impress, top with Iced Vanilla Cashew Cream and Fresh Strawberry Sauce for a show-stopping ending to any meal. Your family or friends will never guess this decadent dessert is actually good for them!

P.S. If serving with powdered sugar, sprinkle each square just before serving. If sprinkled on ahead of time, the moisture in the brownies will seep into the powdered sugar and make the top of the brownies look gummy.

### Makes 12 rectangles

#### Ingredients:

1 (15 ounce) can black beans, drained and rinsed  
1 1/2 cups pure maple syrup  
2 tablespoons ground flax seeds  
2 teaspoons pure vanilla extract  
1/2 cup organic fair trade cocoa powder  
1 teaspoon baking soda  
1/2 teaspoon fine sea salt  
3/4 cup whole wheat pastry flour  
Serve with Iced Vanilla Cashew Cream & Fresh Strawberry Sauce (optional)  
Garnish with fresh mint; dust rim of plate with powdered sugar and/or cocoa powder (optional)

#### Directions:

1. Preheat oven to 350F. Line an 8x8" pan with parchment paper and allow about 1" of the paper to hang out on each side. Spray with a little non-stick cooking spray. This will allow you to lift the brownies out of the pan once they cool.<sup>[1]</sup><sub>SEP</sub>
2. Place black beans and maple syrup in a food processor and puree until very smooth.
3. Add the flax seeds, vanilla, cocoa powder, baking soda and salt and pulse to combine.
4. Add the flour and pulse until just barely combined, scraping the sides as needed. Do not over mix.
5. Pour into prepared pan.

6. Bake approximately 30 minutes or until center is no longer jiggley when shaken gently and a toothpick inserted in the center comes out almost clean.
7. Allow to cool completely before slicing. Cut into 12 small rectangles.
8. Top with a scoop of Iced Vanilla Cashew Cream and drizzle with Fresh Strawberry Sauce (see recipes below).

Recipe by Emily Barth Webber, 2009.

### **Iced Vanilla Cashew Cream**

This dairy-free ice cream is very rich, creamy and delicious. It's super easy to make with only a blender and an ice cream maker. The ingredients are very healthful. Once you make it one time, you'll become a homemade ice cream addict and because you can have it dairy-free and cholesterol-free, why not? Cashews are a good source of plant protein and contain omega 3 and 6 fatty acids as well as essential minerals including manganese, phosphorus, zinc and copper.

#### **Ingredients**

1 cup raw cashews  
1 cup yellow summer squash, steamed until tender (about 5-7 minutes)  
1-1 ½ cups filtered or spring water  
¾ cup pure maple syrup  
1 tablespoon vanilla extract  
1 vanilla bean

#### **Directions:**

Place cashews and squash in blender and add about half of the water. Blend until creamy and smooth. Add in the rest of the water, the maple syrup and the vanilla extract. Cut the vanilla bean in half lengthwise and scrape out the seeds. Place the seeds in the blender. Blend for another minute or two until silky smooth and the consistency of heavy cream. Pour into ice cream maker and freeze according to manufacturer's instructions. **Note:** Save the leftover vanilla pod. You can put the pod in a jar of sugar to make vanilla flavored sugar or add it to a bottle of vodka to make vanilla vodka.

Recipe by Emily Barth Webber, 2009.

### **Fresh Strawberry Sauce**

Make this fresh, sweet syrup whenever strawberries are in season. Drizzle it over ice cream, pancakes or French toast. Substitute any seasonal fresh fruit for the strawberries including blueberries, peaches, kiwi and more!

#### **Ingredients**

2 cups fresh strawberries  
¼ cup pure maple syrup (more or less as needed depending on sweetness of fruit)

#### **Directions**

Puree in blender until smooth. Warm gently just until heated through if desired or serve as is.

Recipe by Emily Barth Webber, 2006.



## Toya Bell '87

**Recipe Name:** Norwegian Christmas Sandbakkel Cookies

**Tell us the story behind your recipe:** This recipe for traditional Norwegian Christmas Cookies, known as sandbakkels, was adapted from one handed down to me from my husband's family. I enjoy making them each Christmas and sharing them with family and friends.

**Instructions:**

- 1 cup of butter
- 1 cup of Butter Crisco
- 1 large egg
- 3 cups of flour
- 2 cups of sugar

Preheat oven to 350 degrees. Butter a large set of tart molds.

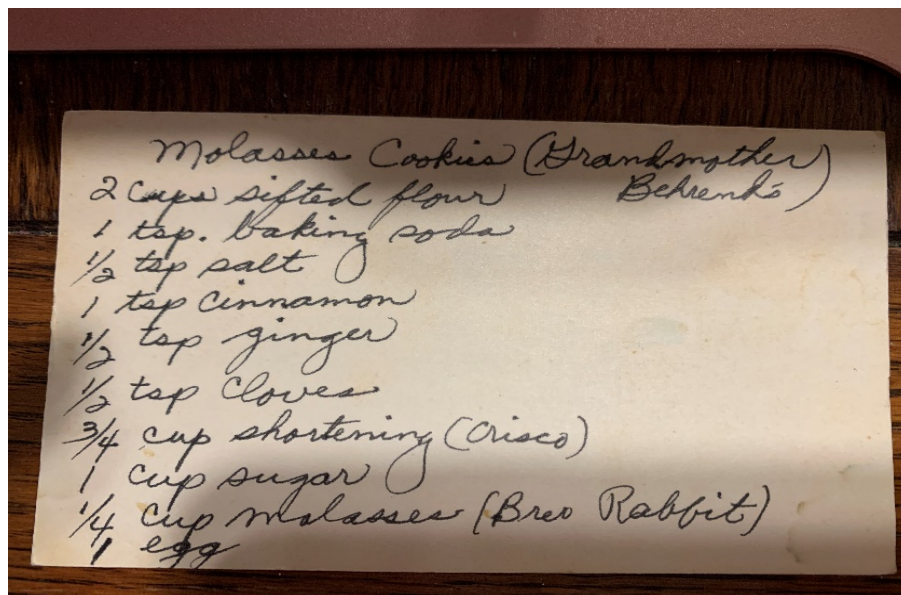
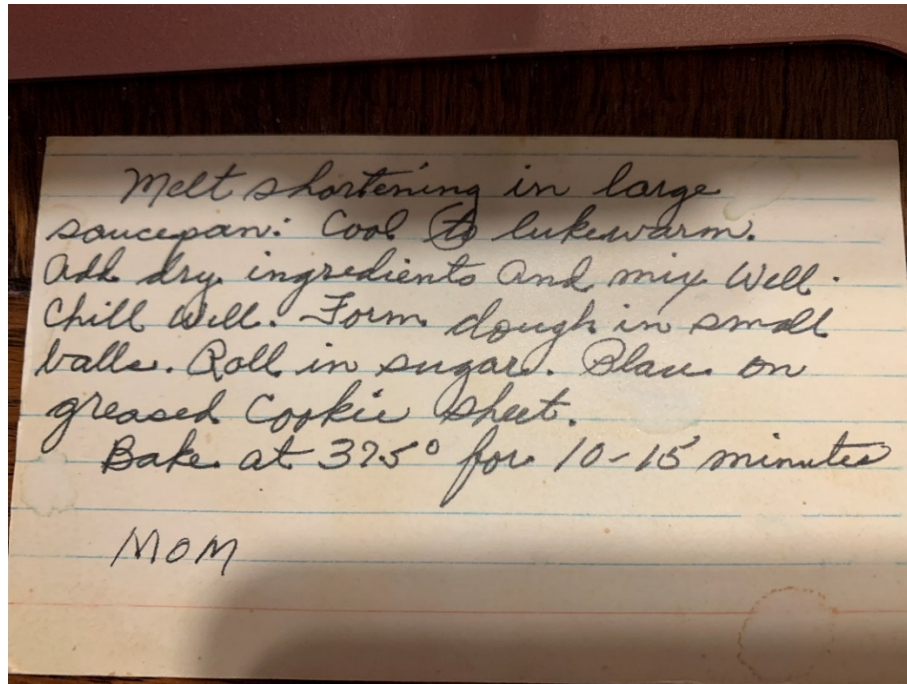
Melt butter and set aside in a large mixing bowl until it becomes firm again. Add Crisco and mix until creamy. Gradually add sugar into the cream until most of the crystals dissolve. Add an unbeaten egg. **Note:** do not beat the egg after adding. Next, mix in 3 cups of flour. Test the dough in the molds. If the dough sticks to your fingers, sparingly add more flour. Press dough into individual molds and run the palm of your hand over the edge of the mold to remove excess batter. Bake in an oven set at 350 degrees for approximately 15 minutes or until cookies are light brown. Turn cookie molds over and give them a light tap to loosen from the mold. Cool completely before dusting with confectioner's sugar. Store cookies in an airtight container.

These cookies can be served with lingonberry or fruits of the forest preserves dolloped on top.

## Pam Buenker '86

**Recipe Name:** Grandmother Behrend's Molasses Cookies

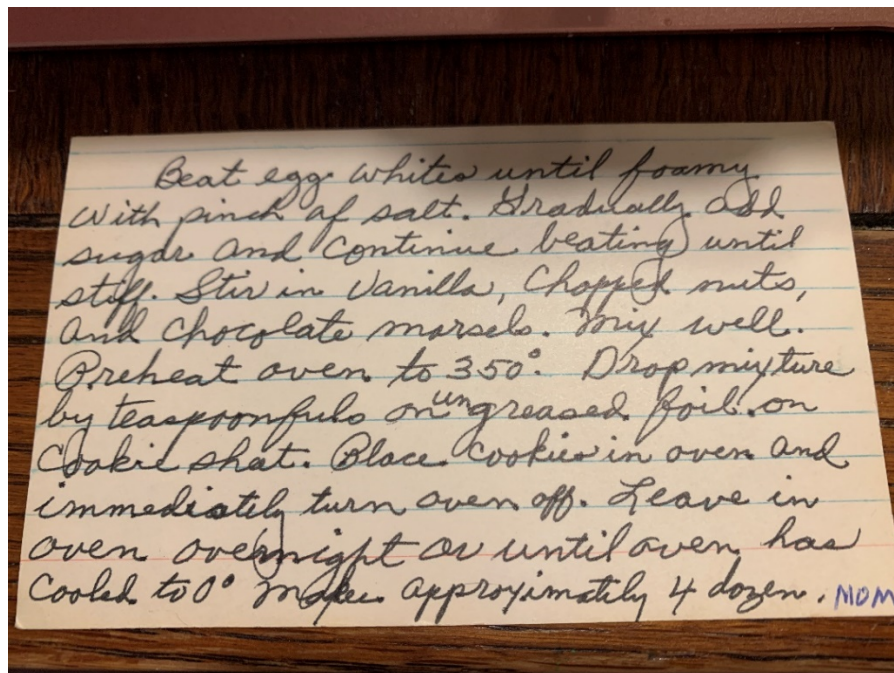
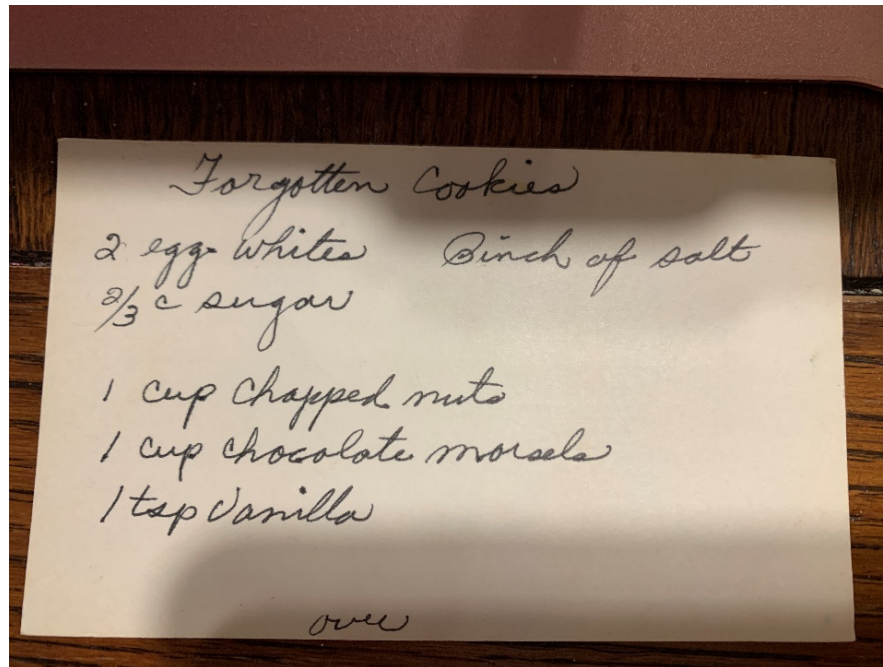
**Tell us the story behind your recipe:** These were cookies my mom made every year. The recipe is from my dad's mom. My kids request them every year.



## Pam Buenker '86

Recipe Name: Forgotten Cookies

Tell us the story behind your recipe: These were cookies my mom made every year. Best made in dry weather.



## Cindy Obermeyer '79

**Recipe Name:** English Toffee

**Tell us the story behind your recipe:** My mom always made it every Christmas and now I am keeping it going.

**Instructions:**

1 lb. of butter into a heavy pan. (I use a large cast iron skillet.). Melt just enough to cover the bottom of a foil-lined broiler pan or cookie sheet (with sides). Continue melting rest of butter and add:

2 cups white sugar

6 tbsp. water

2 tbsp. white Karo Syrup

Let boil over low heat until it reaches Hard Crack stage (use a candy thermometer). (Don't have to stir while boiling.) Place a few pecan pieces on bottom of pan. Pour hot mixture over this. Then spoon over 1 lb. of shaved chocolate. (I use two or the large 7 oz. Hershey milk chocolate bars. And I chop it up in my Cuisinart.) Add about a pound of finely chopped nuts on top of the chocolate. (I use pecans but you can use walnuts.). Cool, break, and enjoy.

**Recipe Name:** Madge's Pecan Pie

**Tell us the story behind your recipe:** I worked at Cohen House while I was at Rice as part of my work/study money. Madge was a longtime cook there and she made the BEST pies. She shared her recipe for pecan pie with me.

**Instructions:**

1 cup sugar

1 cup white Karo syrup

1/4 cup butter

2 tsp vanilla

3 eggs

1 1/2 cups pecans

Mix sugar, syrup, butter, and vanilla. Beat eggs separately and then add. Place pecans in the bottom of a 9" pie shell and pour mixture over them. Cook at 300 for about 1 1/2 hours.

## **April Cole**

**Recipe Name:** Almond Meltaway Cookies

**Instructions:** <https://thenovicechefblog.com/almond-meltaway-cookies/>

## **Tina King '90**

**Recipe Name:** Maple Pumpkin Pie from Epicurious.com

**Tell us the story behind your recipe:** My family likes it

**Instructions:** [View instructions here](#)

## **Joyce Olewe**

**Recipe Name:** Chocolate Orange Cookies

**Instructions:** <https://www.allrecipes.com/recipe/10941/chocolate-orange-cookies/>



**Bonus Non-Dessert entry:**

## **Cindy Obermeyer '79**

**Recipe Name:** Jalapeno Popper Dip

**Tell us the story behind your recipe:** I was served this at a ladies poker night 5 or 6 years ago. It is now a family favorite. And really ... a favorite of anybody I serve it to. Just make it. You will not be disappointed.

### **Instructions:**

#### **DIP INGREDIENTS**

4 slices of crispy cooked bacon crumbled into small pieces  
8 oz package of cream cheese at room temperature  
1/2 cup mayonnaise  
2-3 jalapeno peppers chopped and deseeded (I use 2 heaping tsps of pre-diced from a can ... more or less to taste.)  
1/2 cup shredded cheddar cheese  
1/4 cup shredded mozzarella cheese  
1/8 cup diced green onion (optional)

#### **TOPPING INGREDIENTS**

1/2 cup crushed Ritz crackers  
1/4 cup shredded parmesan cheese

#### **DIRECTIONS**

Combine all dip ingredients into medium bowl and stir well. Transfer to oven proof dish. Mix topping ingredients and sprinkle over top. Bake at 350 for 20-30 minutes or until bubbly. Serve with your favorite corn chip.

(You can easily double this recipe. This version is good for a group of 6-8.)