

Bûche de Noël (Yule Log)

Micheline Mongrain Dontigny, *Traditional Québec Cooking: A Treasure of Heirloom Recipes* (La Tuque, Québec: Les Editions la bonne recette, 1995), pp. 102-103
Contributed by Diane Wolford Sheppard

4 eggs
1 cup sugar
3 tablespoons cold water
1 cup cake flour
1 ½ tablespoons cornstarch
1 ½ teaspoons baking powder
¼ teaspoon salt
½ teaspoon vanilla
Chocolate icing of your choice

1. Grease and cover bottom of a 10 x 15 inch jelly roll pan with wax paper. Beat eggs until frothy and pale lemon in color.
2. Add sugar and water and beat until batter becomes white.
3. Sift dry ingredients and gently add them to the batter with a spatula.
4. Add vanilla and almond extract and pour batter into pan.
5. Bake in the middle of oven at 400° F for 15 minutes.
6. Remove cake from mild while it is still warm, and place on a piece of wax paper sprinkled with white or icing sugar. Roll the cake and let cook on a wire rack.
7. Unroll and fill with jam or buttercream. Roll the cake again and cut a 2 inch slice from one end. Diagonally cut this slice in two and attach these two parts, with a dab of icing, to the side of the jelly roll. By doing so, the jelly roll should have the shape of a log with two knots on the top of it.
8. Cream both ends and top of knots with white icing. Cream the rest of the log with chocolate icing. Run a fork lengthwise through the icing. This will give the log the appearance of true wood. For the knots, and the ends of the log, use the fork again, but this time in a circular motion.
9. If desired, decorate the Yule Log with green leaves made of almond paste and red cherry or small red cinnamon candies.

A recipe for a Yule Log was originally published in *Michigan's Habitant Heritage* during the 1980s

Cream Puffs

Fernande Garvin, *The Art of French Cooking* (New York: Bantam Books, 23rd printing – 1970s), pp. 160-161

Contributed by Diane Wolford Sheppard

1 cup water
½ cup butter, cut into small pieces
½ teaspoon salt
1 teaspoon granulated sugar
1 cup sifted flour
5 eggs

In heavy saucepan, combine water, butter, salt, and sugar. Bring to a boil. Remove pan from fire and add flour at once. Stir briskly with a wooden spoon until dough is smooth. Return pan to fire and cook, stirring constantly, until dough leaves the sides of the pan and forms a ball. Remove pan from fire and add eggs, one at a time, mixing after each one has been added. Spoon dough onto a greased baking sheet

and bake at 375° F for 45 minutes, or until puffs are dry and golden. Cool, split puffs horizontally and fill with ice cream or whipped cream.

Crêpes

The Good Housekeeping Illustrated Cookbook (New York: Hearst Books, 1989, revised edition), p. 147
Contributed by Diane Wolford Sheppard

Crêpe batter should be made up at least 2 hours in advance to give flour time to absorb the liquid. Crêpes can also be made ahead. Wrap in foil; freeze for up to 2 months. Thaw at room temperature 1 hour.

Ingredients for 12 crêpes:

Melted butter
1 ½ cups milk
2/3 cup all-purpose flour
½ teaspoon salt
3 eggs

1. In medium bowl with wire whisk, beat 2 tablespoons butter and remaining ingredients until smooth. Cover; refrigerate batter at least two hours.
2. Brush bottoms on 7-inch crêpe pan and 10-inch skillet with melted butter; over medium heat, heat both pans.
3. Pour scant ¼ cup batter into crêpe pan; tip to coat bottom; cook 2 minutes until top is set, underside just browned.
4. With metal spatula, lift edge of crêpe all around. Shake pan gently so crêpe will come loose.
5. Invert crêpe into hot skillet; cook other side 30 seconds. Meanwhile start cooking another crêpe in crêpe pan.
6. Slip cooked crêpes onto waxed paper. Stack crêpes one on top of another to keep warm.

Filling a crêpe: Spoon about ¼ cup of filling mixture across the center of each crêpe. Fold one edge of the crêpe over the filling and roll up carefully. Arrange the finished crêpes, seam side down, on a warmed serving dish, and keep hot in the oven while filling remainder.

Éclair Pastry and Pastry Cream Filling

Craig Claiborne, *The New York Times Cook Book* (New York: Harper and Row, 1961), pp. 631-632
Contributed by Diane Wolford Sheppard

1 cup water
½ cup butter
¼ teaspoon salt
1 cup sifted all-purpose flour
4 eggs

1. Preheat oven to hot (450° F)
2. Combine the water, butter, and salt and bring to a boil. Remove from the heat and add the flour all at once. Stir vigorously until the mixture leaves the sides of the pan and forms a ball around the spoon. If a ball does not form almost immediately, hold the saucepan over low heat and beat briskly a few seconds. Cool slightly.
3. Add the eggs, one at a time, and beat until the mixture is smooth and glossy after each addition.
4. Using a spoon or large round pastry tube, shape the cream puff mixture on a baking sheet into finger lengths. Bake 15 minutes. Reduce the oven temperature to moderate (350° F) and bake until no

bubble remain on the surface of and the sides of the éclair feel rigid, about 30 minutes longer. Cool and slit each puff at the side. Fill with pastry cream and frost with melted chocolate or any chocolate icing.

Pastry Cream for Éclairs

½ cup sugar
3 ½ tablespoons cornstarch or 6 tablespoons flour
6 lightly beaten egg yolks
2 cups milk
1 teaspoon vanilla extract

1. Mix sugar, cornstarch and egg yolks in a saucepan. Scald the milk and pour it gradually over the egg yolk mixture, stirring rapidly with a wire whisk.
2. Cook over low heat or in the top of a double boiler, stirring rapidly with the whisk, until the mixture is thickened and smooth. Do not allow the pastry cream to boil. Cool and stir in the vanilla.

French Silk Chocolate Pie

Pillsbury All Ready Pie Crusts – Four Seasons of Pie Baking (Minneapolis: Pillsbury, unknown date), p.

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Contributed by Diane Wolford Sheppard

Crust:

15-ounce package Pillsbury All Ready Pie Crusts
1 teaspoon flour

Filling:

3 ounces (3 squares) unsweetened chocolate, chopped
¾ cup butter or margarine, softened
1 cup sugar
1 ½ teaspoons vanilla
3 eggs
Whipping cream, whipped, sweetened.
Chocolate curls

Heat oven to 450° F. Prepare pie crust according to package directions for unfilled one-crust pie using 9-inch pie pan. Refrigerate remaining crust for later use. Bake at 450° F for 9 to 11 minutes or until lightly browned. Cool.

In small saucepan over low heat, melt chocolate; cool. In large bowl, cream butter, gradually add sugar, beating until light and fluffy. Blend in cooled chocolate and vanilla. Add eggs, one at a time, beating at medium speed 5 minutes after each addition. Pour into cooled pie crust. Refrigerate at least 2 hours before serving.

Garnish with whipped cream and chocolate curls, or as desired. Store in refrigerator. 8 to 10 servings.

To make chocolate curls, allow wrapped large bar of chocolate (any type) to stand in a warm place (80 - 85° F) until slightly softened, about 10 minutes. Using vegetable peeler, shave chocolate in long strands along smooth side of chocolate. For large curls, draw peeler over side surface of chocolate. For small curls, pull peeler along narrow side. Transfer curls with toothpick to dessert.

Maple Pudding Chômeur

Brad Gash, Food Network: <http://www.foodnetwork.ca/recipe/maple-pudding-chomeur/12108/>

Contributed by Dawn Evoe Danowski

2 cups 35% whipping cream
2 cups maple syrup
3 3/10 cups all-purpose flour
4 teaspoons baking powder
1 ½ teaspoons salt
1 cup unsalted butter, at room temperature
7/10 cup packed brown sugar
4 eggs
1 ½ cups milk
2 teaspoons vanilla

1. Preheat oven to 400° F. In saucepan, bring cream and maple syrup to a boil over medium heat. Pour into 13x9 inch glass baking dish.
2. In bowl, whisk together flour, baking powder, and salt; set aside.
3. In stand mixer fitted with paddle attachment, beat butter with sugar until light. Beat in eggs one at a time. Beat in milk and vanilla. Beat in flour mixture just until combined. Using ice cream scoop or two large spoons, scoop 12 mounds of batter into hot syrup in baking dish.
4. Bake in center of oven for 40 minutes or until golden brown and firm to the touch.

12 servings

Tarte au Sucre (Sugar Pie)

Micheline Mongrain Dontigny, *Traditional Québec Cooking: A Treasure of Heirloom Recipes* (La Tuque, Québec: Les Editions la bonne recette, 1995), pp. 123-124

Contributed by Diane Wolford Sheppard

¾ cup pale brown sugar
3 tablespoons milk or cream
1 tablespoon butter cut in slices
1 pie shell, unbaked

1. In a small bowl, mix together brown sugar and milk or cream. Pour mixture into pie shell and scatter diced butter on top of it.
2. Bake pie for 20 to 25 minutes at 400° F or until pie dough is golden.