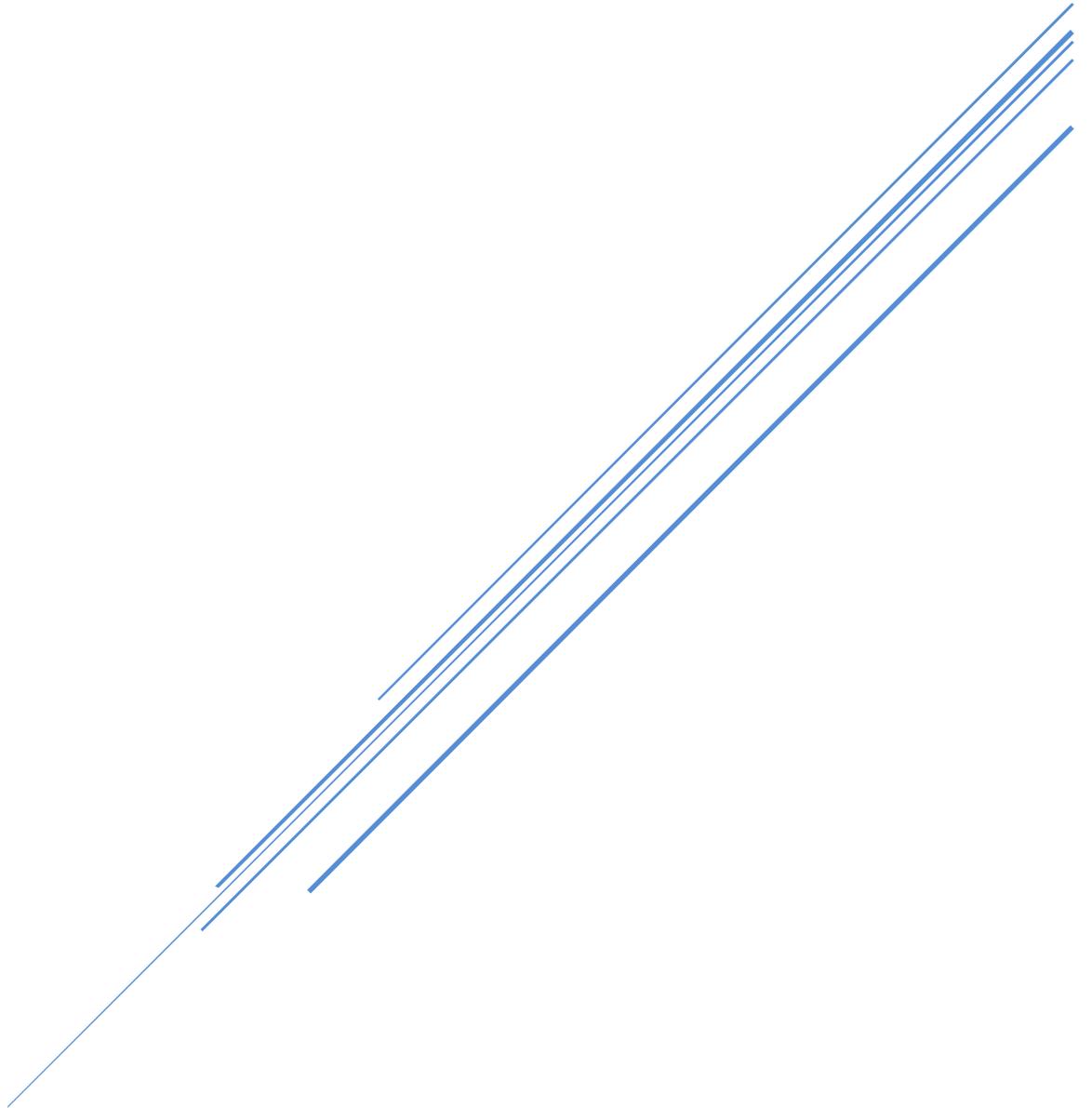


# CAROL'S CAKES

A Sampling of Bridge Deck Favorites 2002-2013





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## APPLE BOURBON CAKE

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*The rich flavor of bourbon blends beautifully with apples, walnuts and spice. I use Granny Smiths.*

### Ingredients:

4 cups coarsely chopped, peeled New York State apples  
1 cup bourbon  
400 g/2 cups sugar  
½ cup vegetable oil  
2 eggs  
260 g/2 cups flour  
2 tsp baking soda  
2 cups coarsely chopped walnuts  
2 tsp cinnamon  
1 tsp salt  
1 tsp nutmeg ground  
¼ tsp cloves ground

### Directions:

Put apples in a large container with lid and pour bourbon over the apples. Cover tightly and periodically tip upside down to mix the apples and bourbon. I've left the apples to soak for as little as an hour and as long as overnight. (If preparing apples in a food processor, quarter, core and peel apples, cut each quarter in half and add to processor bowl fitted with the steel blade. Do 2 or 3 apples at a time, cover and chop with short on-off pulses. Do not over-process or the apples will shred and give off too much juice.)

Beat the sugar, oil and eggs together with a wire whisk or rotary egg beater. Sift together the flour, soda, cinnamon, salt, nutmeg and cloves. Stir into the egg mixture. Add bourbon to the nuts and apples. Stir until well mixed.

Turn batter into a greased 9 x 13 inch baking pan. Bake at 350°f for 45 minutes to one hour, or until a toothpick inserted in the center comes out clean.

Serve warm or cold with bourbon-flavored whipped cream or cream cheese, if desired.

## APPLE COUNTRY BREAD

---

*This is a Bridge Deck favorite that I made for years. It can be made with raisins rather than dried cherries, but the cherries make a fairly ordinary cake extraordinary. I used Granny Smith apples.*



### Ingredients:

2 cups NYS Empire apples, peeled & chopped  
1 cup sugar  
½ cup vegetable oil  
2 eggs  
1 tsp vanilla  
2 cups flour  
1 tsp baking powder  
1 tsp baking soda

½ tsp salt  
½ cup chopped nuts  
⅓ cup dried cherries

### Topping:

1 Tbs sugar  
1 tsp cinnamon

### Directions:

Preheat oven to 350°. Butter a 9 x 5 x 3 loaf pan, then dust with flour, knocking out excess.

Sift together flour, baking soda, baking powder, and salt. Set aside.

Beat together oil, eggs, vanilla and sugar at medium high speed until smooth. Reduce speed to low and add dried ingredients slowly, mixing only enough to incorporate them.

Stir in the apples, dried cherries and nuts.

Divide batter between the loaf pans, spreading evenly, topping with cinnamon-sugar. Bake in the middle of oven until golden brown and a wooden pick or skewer comes out clean – about an hour.

Immediately remove from pan. Cool completely before slicing.

## BANANA BREAD

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*This is a different recipe from those posted on the Deck website. This one is from Gourmet, August 2003. I usually use sour cream instead of crème fraiche – after all, who has crème fraiche hanging around in their refrigerator? As with all banana recipes, the fruit must be very, very ripe.*



### Ingredients:

3¼ cups all-purpose flour  
2 tsp baking soda  
½ tsp cinnamon  
½ tsp salt  
4 large eggs at room temperature for 30 minutes  
2 ⅓ cups sugar  
1 cup vegetable oil  
3 cups coarsely mashed very ripe bananas  
¼ cup crème fraiche  
2 tsp vanilla  
1 ⅓ cups (4 oz) walnuts, toasted & chopped

### Directions:

Preheat oven to 350°. Butter 2 - 9x5x3 loaf pans, then dust with flour, knocking out excess.

Sift together flour, baking soda, cinnamon and salt. Set aside.

Beat together eggs and sugar at medium high speed until very thick and pale and mixture forms a ribbon when beater is lifted – about 10 minutes. Reduce speed to low and add oil in a slow stream, mixing, then mix in bananas, crème fraiche and vanilla. Remove bowl from mixer and fold in flour mixture and walnuts gently but thoroughly.

Divide batter between the loaf pans, spreading evenly, and bake in the middle of oven until golden brown and a wooden pick or skewer comes out clean – 1-1 ¼ hours.

Cool loaves in pans on a rack for 10 minutes, then turn them out onto a rack. Turn loaves right side up and cool completely.

## BUTTER ALMOND POUND CAKE

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This comes from Moosewood Restaurant Cooks for a Crowd. It's really good. I've served it both with and without the amaretto poured over and I'm not sure which I like better. It makes a very big cake, but I'm sure it freezes well.

### Ingredients:

1 lb (4 sticks) butter + extra for buttering pan  
3 cups sugar  
6 large eggs  
2 tsp almond extract  
1 cup ground almonds  
3½ cups pastry flour  
½ cup milk (or half and half)  
2 tsp baking powder  
½ cup amaretto

### Directions:

Preheat oven to 350 degrees.

Generously (very generously) butter 10 inch Bundt pan. Dust with flour and tap out excess. (If you have extra ground almonds, you can use those in place of the flour.)

Cream butter and sugar. Add each of the following ingredients in turn, beating well after each addition: the eggs and almond extract, the ground almonds and half of the flour, the milk (or half and half), the baking powder and remaining flour.

Pour the batter into prepared Bundt pan and bake immediately for one hour and 15 minutes to one hour thirty minutes, until the cake is firm and golden and a pick tests clean.

Cool the cake in the pan on a rack for 10 minutes.

Slowly pour the amaretto over the warm cake and allow it to soak in.

Invert the cake onto a serving platter, leaving the pan in place over the cake until cool.

## CARAMEL CHOCOLATE PECAN BARS

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*I used to make these a lot but stopped because I just couldn't make enough of them! It's a delicious bar cookie and it looks impressive.*



### Ingredients:

#### Crumb Mixture:

2 cups all-purpose flour  
1 cup firmly packed brown sugar  
½ cup butter (unsalted), softened  
1 cup pecan halves (not chopped)

#### Filling:

⅔ cup unsalted butter  
½ cup packed brown sugar  
½ cup butterscotch pieces  
½ cup semi-sweet chocolate chips

### Directions:

Preheat oven to 350°.

In mixer bowl, combine all crumb mixture ingredients. Beat at low speed for 1-2 minutes, scraping sides of bowl often until particles are fine. Press into ungreased 9 x 13 baking pan. Sprinkle pecans evenly over the unbaked crumb mixture.

Prepare the filling: In a heavy sauce 1 qt. saucepan, combine the butter and brown sugar. Cook over medium heat, stirring constantly, until mixture boils over the entire surface (about 4-5 minutes.) Boil 30 seconds to 1 minute longer, stirring constantly (it WILL boil over if you don't – believe me!) Pour the filling evenly over the pecans and crumb mixture.

Bake 18-20 minutes or until entire filling is bubbly. Immediately sprinkle with butterscotch and chocolate chips. Allow the candy to melt slightly (2-5 minutes.) SLIGHTLY swirl the butterscotch and chocolate as they melt. Leave some whole. It should have a marbled appearance. Don't spread the melted pieces. Cool completely. Cut into bars.

## 86-PROOF CHOCOLATE CAKE



*Of all the chocolate cakes I've made throughout the years, this one is hands-down the favorite. I make 2.5 times the recipe for 2 larger cakes. Serves 12 as written. Comes from Maida Heatter's Book of Great Chocolate Desserts. Here's the recipe as written:*

### Ingredients:

5 oz. (5 squares) unsweetened chocolate	½ cup bourbon (or rum, Cognac, Scotch or even Amaretto)
2 cups sifted all-purpose flour	½ lb (2 sticks) unsalted butter
1 tsp baking soda	1 tsp vanilla extract
¼ tsp salt	2 cups sugar
¼ tsp dry instant coffee or espresso	3 eggs (large or extra-large)
Boiling water	Optional: additional bourbon
Cold water	Optional: confectioners sugar

### Directions:

Preheat oven to 325°. Adjust rack to one third up from bottom of oven. You will need a 9" Bundt pan (called a mini-Bundt) or any other fancy tube pan with a 10 cup capacity. Butter the pan (even if it's non-stick) and dust the whole inside with fine, dry bread crumbs. Tap out excess.

Melt chocolate in top of double boiler over hot water on low heat. Cover and cook only until melted; then remove the top of double boiler and set it aside to cool slightly.

Sift together the flour, baking soda and salt. Set aside.

In a 2-cup glass measuring cup, dissolve the coffee in a bit of boiling water. Add cold water to the 1 ½ cup mark. Add the bourbon. Set aside.

Cream the butter in large bowl of electric mixer. Add vanilla and sugar and beat to mix well. Add the eggs one at a time, beating until smooth after each addition. Add the chocolate and mix until smooth. Then on slow speed, alternately add the sifted dry ingredients in 3 additions with the liquids in 2 additions, adding the liquid very gradually to avoid splashing. Scrape the bowl with a rubber spatula after each addition. Be sure to beat until smooth after each addition, especially after the last. It will be a thin mixture and you have the potential to make a real mess here if you're not a little careful.

Pour into the prepared pan. Rotate the pan briskly to level the top. Bake for 70 to 75 minutes. Remove cake as soon as tester comes out clean and dry. Cool in the pan for about 15 minutes. Then cover with a rack and invert. Remove the pan, sprinkle the cake with a bit more bourbon (optional?) and let the cake cool. Before serving you can sprinkle the top with confectioners sugar if you want.

## CHOCOLATE CHIP DATE CAKE

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*Many thanks to Sonia Sasson for letting me copy recipes from her book of Bundt cakes. A veritable gold mine! For this cake, I used a large Bundt pan and doubled the recipe for one large cake.*



### **Ingredients:** (makes 1 smallish cake)

1 cup finely cut dates  
1 cup boiling water  
1 tsp baking soda  
1 cup shortening  
1 cup sugar  
2 eggs  
1 tsp vanilla  
2 cups sifted flour  
2 Tbs cocoa

### **Directions:**

Pour boiling water over dates. Let cool. Add soda.

In large bowl, cream shortening (I use butter), add sugar, eggs and vanilla. Beat well. Add cooled date mixture. Sift together flour, cocoa and salt. Add to butter mixture and mix together. Fold in chocolate chips and nuts.

Bake in a greased & floured 10 or 12 cup Bundt pan at 350 for 45 minutes or until cake tests done. Cool in pan 10 to 15 minutes; turn out on wire rack to complete cooling.

Sprinkle with confectioners sugar if desired.

## FLOURLESS CHOCOLATE CAKE WITH RASPBERRY SAUCE

This recipe comes from Epicurious.com and I've had very good success with it. I usually serve it with whipped cream and raspberry sauce and I seldom bother with the powdered sugar on top. Perfect for the Jewish holiday, this flourless torte has an airy soufflé-like texture. The sauce adds a special-occasion touch.



### Ingredients:

8 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped (chips work fine)  
 1 cup (2 sticks) unsalted kosher-for-Passover pareve (non-dairy) margarine  
 8 large egg yolks  
 1 cup plus 1/3 cup sugar  
 5 large egg whites  
 Paper doily  
 Fresh raspberries (optional)  
 Raspberry Sauce (recipe follows)

### Directions:

Preheat oven to 350°F. Line bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides with parchment paper. Stir chocolate and margarine in heavy medium saucepan over low heat until melted and smooth. Remove from heat. Cool until lukewarm.

Using electric mixer, beat yolks and 3/4 cup sugar in large bowl until pale and very thick, about 4 minutes. Add chocolate mixture in 2 additions and beat until well blended. Using clean dry beaters, beat egg whites in another large bowl until foamy. Gradually add 1/4 cup sugar and beat until whites are stiff but not dry. Fold 1/3 of whites into chocolate mixture. Fold in remaining whites in 2 additions. Transfer batter to prepared pan.

Bake torte until crust forms on top and tester inserted into center comes out with some moist batter and some moist crumbs still attached, about 55 minutes (top may crack). Run small sharp knife around torte to loosen. Cool in pan on rack (torte will fall and crack). Remove pan sides. Invert torte onto platter. (Can be prepared 1 day ahead. Cover with cake dome and store at room temperature.)

Grind 1/3 cup sugar in blender until fine powder forms. Place doily atop torte. Sift ground sugar over doily; gently remove doily. Garnish torte with raspberries, if desired. Serve with Raspberry Sauce.

Serves 10.

## RASPBERRY SAUCE

### Ingredients:

2 12-ounce packages frozen unsweetened raspberries, thawed, with juices  
 1 cup sugar

### Directions:

Purée raspberries with juices and sugar in processor until smooth. Transfer mixture to strainer set over bowl; press on solids to extract as much liquid as possible; discard solids in strainer. (Can be made 2 days ahead. Cover and refrigerate.)  
 Makes about 3 cups.

## BUENA VISTA LOAF CAKE (CHOCOLATE FRUIT NUT LOAF)

This recipe comes from *Maida Heatter's Book of Great Chocolate Desserts*. I used to call it a "kitchen sink" cake since it had everything in it but!

Here's the recipe as written:



### Ingredients:

2 cups sifted all-purpose flour	1 cup granulated sugar
½ tsp salt	2 eggs (large or extra-large)
1 tsp baking soda	½ cup milk
1 tsp cinnamon	8 oz (1 cup packed) dates cut in half
3 Tbs unsweetened cocoa powder (preferably Dutch process)	7 oz (2 cups) walnut and/or pecan halves Or large pieces
¼ lb unsalted butter	6 oz (1 cup) semisweet chocolate chips
1 tsp vanilla extract	
1 tsp dry instant espresso or other powdered (not granular) instant coffee	

### Directions:

Preheat oven to 350°. Adjust rack to one third up from bottom of oven. Butter a 9 x 5 x 3 loaf pan and dust the whole inside with fine, dry bread crumbs. Tap out excess.

Sift together the flour, salt, baking soda, cinnamon and cocoa. Set aside.

Cream the butter in large bowl of electric mixer. Add vanilla, instant espresso powder and sugar and beat to mix well. Add the eggs one at a time, beating until smooth after each addition.

Then on slow speed, add about half the sifted dry ingredients, scraping the bowl with a rubber spatula and beating only until incorporated. Then gradually beat in the milk, and finally the rest of the dry ingredients. Beat only until incorporated.

Remove from mixer and stir in the dates, raisins, nuts and chocolate morsels.

Turn into the prepared pan and smooth the top. Bake for about 1 ¼ hours (watch it as my memory is that it takes less – probably about an hour) until a tester comes out clean and dry. Let cake sit in pan for about 10 minutes then invert onto a rack. Turn cake right side up and cool.

Slice with a serrated knife.



## CHOCOLATE MACAROON BARS

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*This recipe uses the same base as the lemon bars (base recipe is repeated below). I LOVE these cookies.*

### SHORTBREAD BASE

#### Ingredients:

1½ sticks (¾ cup) unsalted butter  
2 cups all-purpose flour  
½ cup packed light brown sugar  
½ teaspoon salt

#### Directions:

Preheat oven to 350°F.

Cut butter into ½-inch pieces. In a food processor process all ingredients until mixture begins to form small lumps. Sprinkle mixture into a 13 x 9 x 2-inch baking pan and with a metal spatula press evenly onto bottom. Bake shortbread in middle of oven until golden, about 20 minutes. While shortbread is baking, prepare topping.

### FILLING:

#### Ingredients:

4 large egg whites  
1 cup sugar  
1 tsp vanilla  
½ cup all-purpose flour  
1 – 7 oz bag sweetened flaked coconut (about 2-2/3 cups)  
1 ½ cups semisweet chocolate chips  
Hot shortbread base (see below)

#### Directions:

Preheat oven to 350°.

In a bowl whisk together egg whites, sugar and vanilla until combined well and stir in flour and coconut.

Sprinkle chocolate chips evenly over the hot shortbread base and let them melt. Use the back of a spoon to spread the chocolate across the shortbread. Drop small spoonfuls of coconut mixture onto the chocolate and with a fork spread them evenly over the surface of the cookie. Bake in the middle of the oven until top is golden (about 30 minutes.) Cool completely in pan. Cut into 24 bars. Bars keep, covered at room temperature, 5 days.

## CINNAMON CROWN CAKE

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*Many thanks to Sonia Sasson for letting me copy recipes from her book of Bundt cakes. I used to double this recipe to make 2 cakes all the time. It couldn't be easier to make but when finished, it looks really impressive.*

### Ingredients:

390 g / 3 cups all-purpose flour (or unbleached)  
400 g / 2 cups sugar  
1 tbs baking powder  
½ tsp salt  
1 c butter, softened  
1 c milk  
3 eggs  
1 tbs vanilla  
½ c chopped walnuts  
½ c quick cooking oats (I use regular oats)  
½ c firmly packed brown sugar  
2 tsp cinnamon  
½ c apple sauce

### Directions:

Preheat oven to 350. Generously grease and flour 10 or 12 inch Bundt pan. In large bowl, combine first eight ingredients; beat 3 minutes at medium speed. Spoon half the batter into prepared pan.

Stir remaining ingredients into other half of batter. Spoon batter into pan.

Bake 55 to 65 minutes, until toothpick inserted in center comes out clean. Cool upright in pan 30 minutes; invert onto serving plate. Serve warm with ice cream... or not.

## COCOA RIPPLE CURRANT CAKE

*I LOVE this cake, but never made it much because it calls for currants which I don't usually have and (believe it or not) cream cheese which I couldn't seem to remember to bring home from the Deck. But it's delicious, fairly easy and well worth any effort.*



### Ingredients:

½ cup finely chopped nuts	1 cup butter, softened
½ cup sugar	1 8 oz. pkg. cream cheese, softened
1 ½ cup unsweetened cocoa	1 ½ cups sugar
1 Tbs cinnamon	1 ½ tsp vanilla
	4 eggs
	2 ¼ cups sifted flour
	1 ½ tsp baking powder
	½ - 1 cup currants (raisins may be substituted)
	½ cup finely chopped nuts

### Directions:

Preheat oven to 325°. Grease a 10 or 12 cup Bundt pan. Sprinkle with nuts.

Combine sugar, cocoa and cinnamon. Set aside.

In mixer bowl, cream the butter, cream cheese, 1 ½ cups sugar and vanilla. Beat until light and fluffy. Add the eggs, one at a time, beating well after each.

Sift together the flour & baking powder. Add the dry ingredients to the creamed mixture gradually. Fold in the currants and ½ cup nuts (by hand.)

Spoon ⅓ of the batter into prepared pan; sprinkle with ½ of the cinnamon sugar mixture. Repeat with ⅓ more batter and remaining half of cinnamon sugar mix. Top with remaining batter.

Bake 65-70 minutes or until cake tests done. Cool in pan 10-15 minutes, turn out on wire rack or serving plate to complete cooling.

## DANISH LOAF CAKE

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*I like this cake because it contains no butter, so it has a very interesting texture.*



### Ingredients:

¾ cup blanched almonds, finely chopped  
(not ground)  
3 cups flour  
1 Tbs plus 1 tsp baking powder  
½ tsp salt  
2 cups heavy cream  
2 tsp vanilla extract  
½ tsp almond extract  
2 cups sugar

4 eggs  
¾ cups pine nuts

### Glaze:

⅓ cup kirsch, warmed  
⅓ cup sugar

### Directions:

Preheat oven to 350°. Heavily butter two loaf pans (9x5) and coat the sides with the blanched almonds.

Sift together the flour, baking powder and salt. Set aside.

Whip the cream in mixer until it holds a shape. Add vanilla and almond extracts, then the sugar, mixing well. Beat in the eggs, one at a time.

At lowest speed, stir in the dry ingredients. Divide half the batter between the two pans, sprinkle each with about 2 Tbs pine nuts, and then cover with the remaining batter (divided equally.) Sprinkle with remaining nuts.

Bake 1 hour or until cakes test done. Remove from the oven and brush on glaze. Let the cakes cool in the pans.

## DATE NUT BREAD

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*Thanks to Marie McIntyre for one of our Bridge Deck favorites. If you use foil loaf pans which you buy in the supermarket, this recipe makes six loaves. Use a big bowl to mix the batter! I make 3 standard size loaves.*



### Ingredients:

1 lb pitted dates  
4 tsp baking soda  
4 qt boiling water  
  
4 sticks margarine (I use butter)  
4 eggs  
4 cups sugar  
6 cups flour  
2 cups chopped walnuts  
4 tsp vanilla extract

### Directions:

Preheat oven to 350°. Grease and flour loaf pans.

Cut up dates, sprinkle them with baking soda and pour boiling water over all. Add margarine/butter and cool.

Add sugar, eggs, flour, vanilla and nuts. Mix well.

Bake for one hour.

This bread freezes extremely well.

## HONEY CAKE



*Thanks to Frances Plotkin. Many players have told me that this cake tastes just like the honey cake their mother used to make! I used regular brown raisins since that's what I had and eliminated the optional candied citron. You'll note that the recipe calls for cognac, but I didn't have any -- so I used bourbon and it tasted just fine!*

### Ingredients:

1 cup strong coffee  
 1-<sup>3</sup>/<sub>4</sub> cup honey  
 3 TBS cognac (optional) – see note above  
 4 eggs  
 4 Tbs vegetable oil (I used butter)  
 1-<sup>1</sup>/<sub>4</sub> cup dark brown sugar  
 3-<sup>1</sup>/<sub>2</sub> cup sifted all-purpose flour  
 3 tsp baking powder  
 1 tsp baking soda  
 1 tsp cinnamon  
<sup>1</sup>/<sub>4</sub> tsp ground cloves  
<sup>1</sup>/<sub>4</sub> tsp nutmeg  
<sup>1</sup>/<sub>2</sub> tsp ground ginger  
<sup>1</sup>/<sub>2</sub> cup chopped toasted walnuts or almonds (I use walnuts and didn't toast them)  
<sup>1</sup>/<sub>2</sub> cup white raisins  
<sup>1</sup>/<sub>4</sub> cup chopped candied citron (optional)

### Directions:

Preheat oven to 300. Generously grease and flour two 9 x 5 inch loaf pans.

In 2 quart sauce pan, combine the coffee and honey and bring to a boil. Let cool, then stir in the optional cognac.

In a large mixing bowl, beat the eggs. Stir in the oil and brown sugar.

In another large mixing bowl, sift together the flour, baking powder, baking soda, cinnamon, cloves, nutmeg and ginger. Stir in the nuts, raisins and optional citron. (note: I never sift anything. I just dump it all in a bowl and stir well with a fork or whisk. I'm sure it's not the best way, but it's a lot faster.)

Stir the flour mixture and honey mixture alternately into the egg mixture. (It seems surprisingly thin when you've finished.) Pour the batter into the loaf pans and bake for 70 minutes or until cakes are springy to the touch. Do not serve for 24 hours so that the flavor of the honey has a chance to develop.

## HONEY NUT CHESS BARS

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*This is probably my favorite bar cookie. Very rich. It's a variation on the southern specialty Chess Pie.*



### Ingredients:

#### Crumb Mixture:

1 ¼ cup all-purpose flour  
⅓ cup sugar  
½ cup unsalted butter, softened  
¼ cup chopped pecans

#### Filling

1 cup firmly packed brown sugar  
½ cup chopped pecans  
½ cup unsalted butter, melted  
2 eggs  
2 Tbs honey

### Directions:

Preheat oven to 350°.

Combine all crumb ingredients in mixer bowl except the pecans. Beat at low speed scraping sides of bowl often, until mixture is crumbly (1-2 minutes.) Stir in the pecans. Press into an ungreased 9" square baking pan (**NOTE: I used 9x13**) Bake near center of oven for 15-20 minutes or until edges are lightly browned.

Meanwhile, in same mixer bowl, combine the filling ingredients. Beat at low speed, scraping the sides of the bowl often, until well mixed (1-2 minutes.) Pour the filling over the hot crust and return to the oven. Continue baking 25-30 minutes longer, or until a wooden pick inserted at center comes out clean.

Cool completely and cut into bars.

## ROSH HASHANA JAM CAKE

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*This makes a large spice cake, flavored and moistened with the jam. I use whatever jam I have around (usually raspberry) and have never worried about the seeds. This recipe was published in The New York Times.*

### Ingredients:

3 cups all-purpose flour, plus additional for pan  
½ teaspoons ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ground allspice  
½ teaspoon salt  
1 cup buttermilk  
1 teaspoon baking soda  
1 cup unsalted butter, softened  
2 cups granulated sugar  
4 large eggs, at room temperature  
1 teaspoon vanilla extract  
1½ cups (one 18-ounce jar) seedless blackberry preserves  
1 cup finely chopped pecans  
Confectioners' sugar, optional.

### Directions:

Preheat oven to 350°. Generously grease and flour a 10-inch-by-4-inch tube pan.

In a large bowl, stir together 3 cups flour, cinnamon, cloves, allspice and salt.

Pour buttermilk into 2-cup glass measure or bowl. Stir in baking soda and set aside; it will foam slightly.

In a large bowl, using an electric mixer at medium speed, beat butter until creamy. Gradually beat in sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla. With mixer at low speed, gradually beat in flour mixture, alternating with buttermilk, until just blended. Beat in preserves and pecans until just mixed, then finish mixing by hand with a spatula.

Scrape batter into pan and smooth top. Bake until cake is springy to the touch and shrinks from sides, and a toothpick inserted into the middle comes out clean, 65 to 70 minutes. (If baking as holiday gifts, pour into three smaller pans and begin checking for doneness after 30 minutes.)

Transfer to wire rack and cool completely in pan. To remove from pan, run a knife or thin spatula around the edges and center tube. Turn cake onto plate and lift off pan. If desired, dust with confectioners' sugar before serving.

Yield: 10 to 12 servings.

## LEMON BARS

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*This is a great recipe: quick and easy. If you like lemon, you'll love this*

### SHORTBREAD BASE

#### Ingredients:

1½ sticks (¾ cup) unsalted butter  
2 cups all-purpose flour  
½ cup packed light brown sugar  
½ teaspoon salt

#### Directions:

Preheat oven to 350°F.

Cut butter into ½-inch pieces. In a food processor process all ingredients until mixture begins to form small lumps. Sprinkle mixture into a 13 x 9 x 2-inch baking pan and with a metal spatula press evenly onto bottom. Bake shortbread in middle of oven until golden, about 20 minutes. While shortbread is baking, prepare topping.

### FILLING:

#### Ingredients:

4 large eggs  
1 ½ cups granulated sugar  
¾ cup fresh lemon juice  
⅓ cup all-purpose flour  
hot shortbread base (recipe follows)  
3 tablespoons confectioners' sugar

#### Directions:

Preheat oven to 350°F.

In a bowl whisk together eggs and granulated sugar until combined well and stir in lemon juice and flour. Pour lemon mixture over hot shortbread. Reduce oven temperature to 300° and bake confection in middle of oven until set, about 30 minutes. Cool completely in pan and cut into 24 bars. Bar cookies keep, covered and chilled, 3 days. Sift confectioners' sugar over bars before serving.

Makes 24 bars.

## EAST 62ND ST. LEMON CAKE

Ellen Bierman gave me the recipe for this wonderful cake, called East 62nd Street Lemon Cake. Then Betty Fleischer also gave it to me in Maida Heatter's wonderful cookbook. Testament to how good it is! It's easy to make and if you like lemon, you'll love this! I make the glaze with more lemon juice and less sugar than the recipe calls for. Also I like to use buttermilk instead of plain milk. I think it gives just a little extra tang!



### Ingredients:

Fine dry breadcrumbs  
 390 g/3 cups flour  
 2 tsp baking powder  
 ½ tsp salt  
 ½ lb butter  
 400 g/ 2 cups sugar  
 4 eggs  
 1 cups milk  
 2 Tbs grated lemon rind – about 2 lemons or whatever you have the patience for

### Glaze

⅓ cup lemon juice  
 ¾ cup sugar

### Directions:

Preheat oven to 325°.

Butter a 9" tube pan and coat it with bread crumbs.

Sift together the flour, baking powder and salt. Set aside.

Cream the butter and sugar together. Beat in the eggs one at a time.

Fold in the dry ingredients alternately with the milk. Stir in the lemon rind. Pour the batter into the pan and smooth the top of the batter.

Bake 1-¼ hours or until the cake tests done.

Immediately invert the cake onto a cake rack and apply the glaze, made by combining the juice and sugar to the bottom and sides of the cake until it is all absorbed. (I leave the cake in the pan, poke a lot of holes in it, and pour the glaze over the hot cake. I don't remove the cake from the pan until all the glaze is absorbed -- in fact the cake is usually cool by the time I get around to it. It doesn't seem to suffer from this treatment.)

## LEMON OATMEAL BARS



*I once forgot to put the sugar in these bars! I loaded up the glaze with extra sugar and they were fine. Just one more example of how forgiving baking can be. BTW, I always used regular oatmeal. Also, as with almost all glazes, I use MUCH more juice and MUCH less sugar to make a thin glaze that absorbs into the bars.*

### Ingredients:

#### Bars:

1 ¼ cups all-purpose flour  
 ¾ cup quick cooking oats  
 ⅔ cup unsalted butter, softened  
 ½ cup milk  
 1 egg  
 1 tsp baking soda  
 ½ tsp salt  
 1 Tbs grated lemon peel  
 1 tsp vanilla

#### Glaze

1 cup confectioners sugar  
 1 Tbs grated lemon peel  
 2 Tbs lemon juice

### Directions:

Preheat oven to 375°.

In mixer bowl, combine all bar ingredients. Beat at low speed for 1-2 minutes, scraping sides of bowl often until well combined. Pour batter into ungreased 9 x 13 baking pan.

Bake near the center of the oven 15-20 minutes or until wooden pick inserted in the center comes out clean.

Meanwhile, prepare the glaze. Combine all glaze ingredients in a bowl whisking until smooth. Spread the glaze over the warm bars. Cool completely and cut into bars.

## ORANGE CAKE



Thanks again to Betty Fleischer who gave me the fabulous gift of Maida Heatter's Book of Great Desserts from which this recipe came (as well as many of my other regular offerings.) This cake can be made with sour cream in a pinch.

### Ingredients:

3-½ oz (¾ cup) white raisins (I use regular)  
 2-½ c sifted flour  
 1 tsp baking soda  
 ¼ tsp salt  
 ¼ lb butter  
 1 tsp vanilla extract  
 2 c light brown sugar, firmly packed  
 3 eggs  
 1 c plain yogurt  
 finely grated rind of 2 oranges

### Directions:

Adjust rack ⅓ up from bottom of oven. Preheat to 350 deg. Butter a 9 x 3.5 in tube pan and dust lightly with fine dry bread crumbs. (I use pam and bread crumbs)

Chop the raisins coarsely on a board, using a long, heavy knife. (I've never bothered to do this) Place in a small bowl and toss with 1 Tbs flour. Use your fingers to separate and flour each piece. Set aside. (I wouldn't eliminate this step if I were you.)

Sift together remaining flour with baking soda and salt and set aside. (I never sift anything, just stir it all together with a whisk.)

In large bowl of mixer, cream butter. Add vanilla and sugar and beat for 1-2 minutes. Add eggs one at a time, beating until each is thoroughly incorporated.

On lowest speed, alternately add dry ingredients in 3 additions and yogurt in 2 additions, scraping the bowl as necessary with rubber spatula and beating only until smooth after each addition.

Stir in orange rind and raisins.

Bake 65 min or until top springs back when lightly touched and cake tester comes out dry. Remove from oven and let stand for 5 min.

Place rack over cake and invert. Remove pan. Cover with another rack and invert again. Place over large piece of aluminum foil or wax paper and apply glaze.

### Glaze:

½ c sugar

½ c orange juice, or ¼ c juice and ¼ c rum or bourbon

Mix sugar with juice (or juice & booze) and immediately brush all over top and sides of warm cake. Let stand for at least 2 to 3 hours. Using flat sided cookie sheet as a spatula, transfer cake to plate.

## BLUEBERRY POUND CAKE

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Many thanks to Frances Plotkin for this great recipe. Although I usually make this with blueberries, you can use just about any fruit in it, and as Frances says, you can get a lot of mileage out of it! Either fresh or frozen blueberries work in this recipe, but frozen berries should be thawed as the cold berries make the batter too thick.

### Ingredients:

1 c butter, softened  
2 c white sugar  
4 eggs  
1 tsp vanilla  
3 c all-purpose flour  
1 tsp baking powder  
½ tsp salt  
2 c fresh or frozen (thawed and drained) blueberries (I've also made it with apples, apricots, peaches, strawberries and mangos and liked them all.)

### Directions:

Preheat oven to 325. Butter a 10 inch tube pan and coat with white sugar.

In large bowl, cream together the butter and sugar until light and fluffy. Add eggs one at a time, beating well with each addition, then stir in vanilla.

Reserve ¼ c flour for later, then sift together the remaining flour, baking powder and salt (I don't sift -- just stir with fork.) Gradually stir the flour mixture into the butter-eggs mixture (I don't do this gradually -- I just dump it all in then mix on lowest speed until combined. It can get a bit messy, but it's fast.)

Use reserved flour to coat the chopped fruit, then fold the fruit into the batter. Spread evenly into the prepared pan. Bake for 60 to 70 minutes in preheated oven or until a toothpick inserted into the cake comes out clean.

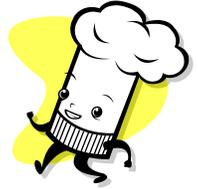
Allow cake to cool in pan for 10 minutes then invert onto a wire rack to cool completely.

## CRUNCHY PECAN COOKIES (GOOD FOR PASSOVER)

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A note on these cookies:

The recipe comes from [epicurious.com](http://epicurious.com). My cookies don't look anything like the picture on the web, but they still taste good. The recipe calls for "egg whites, lightly beaten", but when I did this, they ran all over the cookie sheet (still tasted good though), so I now beat the egg white to soft peaks and then fold the rest in. Works better.



### Ingredients:

6 oz pecans (1 1/2 cups)  
1 cup sugar  
1/4 cup potato starch  
1/4 teaspoon salt  
Scant 1/4 teaspoon cinnamon  
3 large egg whites, lightly beaten

Special equipment: parchment paper

### Directions:

Put oven rack in middle position and preheat oven to 375°F. Line a large baking sheet with parchment paper.

Coarsely chop 1 cup pecans and set aside. Pulse remaining 1/2 cup pecans in a food processor with sugar, potato starch, salt, and cinnamon until finely ground (be careful not to pulse to a paste), then stir into egg whites. Stir in remaining cup chopped pecans.

Drop 1/2 tablespoons of batter 2 inches apart on baking sheet and bake until cookies are lightly browned and slightly puffed, 15 to 17 minutes. Slide parchment onto a rack and cool cookies completely (cookies will crisp as they cool), then remove from paper. Bake and cool 2 more parchment-lined sheets of cookies in same manner.

Cooks' note:

Cookies can be made 1 week ahead and kept in an airtight container at room temperature.

Makes about 42 cookies.

Gourmet

Menus

April 2005

## MARION CUNNINGHAM'S POUND CAKE

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One day I was in the car listening to Joan Hamburg and they were talking about a recent issue of Gourmet magazine in which Ruth Reichel's column had been about this fabulously easy, wonderful coffee cake. I have every issue of Gourmet from 1978, so I found it and it **is** wonderfully easy and good too. I always keep a couple in the freezer for emergencies. BTW, it was a lot easier to find the recipe on line at [www.epicurious.com](http://www.epicurious.com) than it was to find it in the old issues!

### Ingredients:

½ pound (2 sticks) butter, room temperature  
1 cup sugar  
3 eggs  
2 ½ cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup sour cream  
5 teaspoons vanilla extract

### Directions:

Preheat the oven to 350°F. Grease and flour a 10-inch tube pan or Bundt pan.

Put the butter in a large mixing bowl and beat for several seconds. Add the sugar and beat until smooth. Add the eggs and beat for 2 minutes, or until light and creamy. Put the flour, baking powder, baking soda, and salt in a bowl and stir with a fork to blend well. Add the flour mixture to the butter mixture and beat until smooth. Add the sour cream and vanilla and mix well.

Spoon the batter into the pan. Bake for about 50 minutes, or until a straw comes out clean when inserted into the center. Remove from the oven and let rest for 5 minutes in the pan. Invert onto a rack and cool a little bit before slicing. Serve warm.

(Gourmet, December 2001)

## PRUNE AND ARMAGNAC CAKE



*This cake is one of my favorites. It's a bit fussier and a bit more work than my usual choices, but it makes a big cake. It's from the Moosewood Restaurant Cooks for a Crowd book. Here are my notes on the recipe:*

*Use the largest mixing bowl you have. This recipe creates an enormous amount of batter. If using the regular Kitchenaid bowl, use the splash guard and start it up really slowly, especially after adding the buttermilk.*

*The recipe calls for 10 in Bundt pans. Mine say 12 cup on the bottom. Don't use anything smaller. When it says generously butter the pans, take that to heart - about 1.5 Tbsp per pan. There is a lot of glaze and I use it all. I apply it with a pastry brush, just kind of slopping it on. Ok. Enough. Here's the recipe:*

### Ingredients:

1 qt (2lb) pitted prunes  
 ½ cup Armagnac or cognac  
 1 qt water

2 C vegetable oil  
 1 qt (4 cups) brown sugar  
 10 large eggs  
 2 Tbs vanilla extract

1.5 Qt (6C/780 g) pastry flour (I just use whatever-they-sell-at-Costco flour)  
 2 Tbs baking soda  
 2 tsp salt

1 tsp ground allspice  
 2 tsp ground nutmeg  
 2 tsp ground cloves  
 1 tsp ground cardamom  
 4 tsp cinnamon  
 3 cups buttermilk

### Glaze

2 cups sugar  
 4 Tbs (¼C) Lemon Juice  
 ½ cup Armagnac or cognac  
 ½ cup reserved prune cooking liquid

### Directions:

Preheat oven to 350°. Generously butter 2 10" Bundt pans. Dust with flour, tapping out excess.

Simmer the prunes, Armagnac and water for 20-25 minutes until the prunes are tender. Drain reserving cooking liquid. (I think more like 15 minutes at the most, but I suppose it depends on the prunes.) Coarsely chop the prunes.

Cream the oil and the sugar. Add the eggs and vanilla extract and beat well. Combine the dry ingredients, then add them to the wet ingredients, mixing until well blended. Add the buttermilk and beat just until the batter is smooth. Fold in the chopped prunes and pour the batter into prepared Bundt pans. Bake for 1 hr to 1 hr and 10 min, until a pick tests clean.

Cool the cakes in the pans for 10 minutes. Invert the cakes onto serving platters, leaving the pans in place over the cakes for 15 minutes.

Combine all the glaze ingredients and bring them to a boil. Let them boil for 2 minutes, stirring constantly. Prick holes all over the cakes with a skewer, then paint the glaze all over the cakes with a pastry brush going over and over until all the glaze is used and absorbed into the cakes.

## PRUNE PECAN CAKE

Thanks to Betty Fleischer for this wonderful recipe. It's moist, spicy, full of nuts and it's easier than the prune Armagnac cake! Before you go ahead, you might be interested in some changes I've made. First I don't bake at such a high temperature -- I go with regular cake temperature (350°). Secondly, I use dried prunes that I've let sit in either bourbon or brandy for as long as I've got. Thirdly, I sometimes use the bourbon or brandy in place of the lemon juice.



### Ingredients:

1½ cups sifted all-purpose flour	¼ lb butter
½ tsp baking soda	1½ cups sugar
¼ tsp salt	2 eggs
1½ tsp nutmeg	⅔ cup buttermilk
¼ cups pitted, stewed prunes (about 15 extra large prunes)	½ lb (2-¼ cups) pecans, cut or broken into large pieces
Finely grated rind of 1 lemon	
1½ Tbs lemon juice	

### Directions:

Adjust rack  $\frac{1}{3}$  up from bottom of the oven. Preheat oven to 400°. (I think this is too hot and I bake the cake at 350°.) Butter a 9 x 3-½ inch tube pan and line the bottom with parchment, butter the paper. Dust all over with fine dry bread crumbs. (I don't bother with the parchment.)

Sift together the flour, baking soda, salt and nutmeg. Set aside. Cut prunes in quarters or halves depending on how big they are. Let them drain on paper toweling. Mix lemon rind and juice and set aside.

Cream the butter. Add sugar and beat well. Add eggs one at a time. Beat for 2 to 3 minutes. On lowest speed add about half the dry ingredients, then all of the buttermilk, and finally the remaining half of the dry ingredients, scraping the bowl as necessary and beating only until smooth after each addition.

Remove from mixer and stir in lemon rind and juice, then the prunes and nuts. Turn the batter into the prepared pan. Rotate pan briskly to level batter.

Bake about an hour until cake tester comes out dry and top springs back when lightly touched. Remove from oven and cool in pan on a rack for about 20 minutes. Cover with rack, invert, and remove pan and paper. Finish cooling on rack, either side up. Cooled cake may be covered with confectioners sugar through a fine strainer.

## PUMPKIN BREAD

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Another recipe from Francis Plotkin. Makes 2 large loaves (or 4 small) and if you have all the ingredients at hand it's incredibly easy. You can substitute just about any fruit juice for the orange and, of course, you could use raisins rather than dates if you want.

### Ingredients:

3 cups sugar	2 tsp baking soda
1 cup oil	½ tsp baking powder
4 eggs	½ cup water
3 ½ cups flour	½ cup orange juice
1 ½ tsp salt	2 cups pumpkin puree
1 tsp cinnamon	1 cup chopped nuts
1 ½ tsp grated nutmeg	1 cup chopped dates
2 tsp ground cloves	

### Directions:

Preheat oven to 350°. Grease and flour four small or two large loaf pans.

Put all the dry ingredients in large bowl of mixer. Stir to mix. Add oil, eggs, pumpkin, water and juice. Blend well.

Put nuts and dates in a bag with 1 Tbs flour and shake it up to coat them. Stir them into the batter. Pour batter into prepared pans and bake for an hour or until center springs back.

## RASPBERRY BARS

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### Ingredients:

2 ¼ c all-purpose flour  
1 c sugar  
1 c chopped pecans  
1 c sweet butter  
1 egg

10 oz raspberry preserves

### Directions:

Preheat oven to 350°.

Grease 9 x 13 baking dish. (All mine happen to be Pyrex. I don't think it matters.)

Combine all ingredients except raspberry preserves in mixer bowl. Beat at low speed, scraping sides of bowl often until mixture is crumbly (2 to 3 min.) Reserve 1 ½ c crumb mixture. Press remaining crumb mixture into greased baking dish. Spread preserves to within ½ inch from edge of unbaked crumb mixture. Crumble remaining crumb mixture over preserves. Bake near center of 350 oven for 42 to 50 minutes or until lightly browned. Cool completely and cut into bars.

## TOFFEE BARS

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*These are my famous "Saturday Cookies." When making these the first time, I had a problem. My jelly roll pan is 17 x 11, not the 10-½ x 15-½ called for in this recipe. So I doubled the recipe and cooked it 30 minutes instead of 25. This makes for a thicker cookie, not as crunchy as I expect it would be if made exactly as the recipe dictates. So be it. Everyone loves them. Here's the recipe as written:*

### Ingredients:

½ lb (2 sticks) butter  
½ tsp salt  
1 tsp vanilla  
1 cup light or dark brown sugar, firmly packed  
2 cups sifted all-purpose flour  
4 oz (1 generous cup) walnuts cut into medium size pieces  
6 oz (1 cup) semi-sweet chocolate chips

### Directions:

Preheat oven to 350°. Adjust rack to center of oven.

In large bowl of electric mixer, cream the butter. Add salt, vanilla and sugar and beat well. On low speed gradually add flour, scraping the bowl with rubber spatula and beating until the mixture holds together.

Add nuts and chocolate morsels and stir until they are evenly distributed.

The dough will be stiff. With a teaspoon or fingers, place small mounds of dough in unbuttered 10-½ x 15-½ x 1 jelly roll pan. With floured fingertips, press the dough firmly to make an even layer. It will be thin.

Bake for 25 minutes, reversing pan front to back once to ensure even baking. The cake will be golden brown. Let cool in pan for a minute or three, then with a knife (a pizza cutter works really well here) cut into bars. Let stand in pan until cool.

Wrap bars individually in clear cellophane or wax paper or store them in airtight container.

## ZUCCHINI BREAD

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*This recipe comes from Roseanna Frank. It's really good, really easy and it freezes well. Roseanna uses a combination of golden raisins, regular raisins, currants, dried cranberries, blueberries, etc. to come up with 2 cups total. I use whatever I have around but think that dried cherries would probably be a really good addition.*



### Ingredients:

3 eggs  
1 cup oil (recipe calls for peanut)  
2 cups sugar  
2 cups peeled grated zucchini (no need to peel)  
2 cups raisins  
1 cup chopped walnuts  
½ tsp salt  
3½ cups flour  
½ tsp grated nutmeg  
½ tsp cinnamon  
2 tsp baking soda  
½ tsp vanilla

### Directions:

Preheat oven to 350°. Butter 2 9 x 5 x 3 loaf pans, then dust with flour, knocking out excess.

Mix sugar, oil, eggs and zucchini. Add all the other ingredients EXCEPT the raisins and mix well. Stir in the raisins and divide the batter between the two loaf pans.

Bake in the center of the oven for approximately 75 minutes. Check with a toothpick to make sure loaves are done.

Cool on a rack for 10-15 minutes, then remove from pans and cool completely before serving or wrapping and freezing.

## ZUCCHINI CAKE

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*Helen Kaufman gave me this recipe. Makes a nice, moist, small-ish cake with a lovely orange taste. Use fresh orange juice. I've left out the ginger, but the cake is more interesting with it.*



### Ingredients:

2 cups flour  
1 tsp baking soda  
¾ tsp baking powder  
¼ tsp salt  
1 ¼ cups sugar  
2 large eggs  
½ cup vegetable oil  
⅓ cup orange juice  
2 tsp orange zest  
2" fresh ginger, peeled & grated  
1 tsp vanilla  
1 ½ cups grated zucchini  
½ cup finely chopped walnuts

### Directions:

Preheat oven to 350°. Grease and flour a tube pan.

Sift flour, baking soda, baking powder, and salt. Stir in sugar.

In a separate bowl, whisk together the eggs, oil, OJ, zest, ginger and vanilla. Pour wet ingredients into dry. Stir until just combined. Fold in zucchini and nuts.

Pour into prepared pan and bake until toothpick comes out clean (about 45 min.) Cool in pan 10 minutes then remove from pan to cool completely. Dust with confectioners sugar if desired.

## ZUCCHINI CHOCOLATE CHIP CAKE

*The zucchini makes this cake really moist. The combination of the chocolate and orange... yum! If you don't have cocoa, you can eliminate it – but add an extra ½ cup of flour.*



### Ingredients:

2½ cups unbleached flour	3 eggs
½ cup unsweetened cocoa	2 cups coarsely chopped zucchini
2½ tsp baking powder	1 pkg (12 oz) semisweet chocolate chips
1½ tsp baking soda	1 cup chopped walnuts (optional)
1 tsp ground cinnamon	½ cup milk
½ tsp salt	2 tsp vanilla
¾ cup butter or margarine, softened	2 tsp grated orange rind
2 cups sugar	

### Directions:

Preheat oven to 350°. Grease a 10" Bundt or angel food cake pan well.

In a medium bowl, sift the flour, cocoa, baking powder, baking soda, cinnamon and salt.

Cream the butter or margarine and sugar in a large bowl, then beat in the eggs, one at a time. Stir in the zucchini, chocolate chips, walnuts (if using), milk, vanilla and orange rind. (Mixture will look curdled – this is not a problem) Add the dry ingredients and mix well. Pour into the prepared pan and bake for about 1 hour, or until a toothpick inserted in the center comes out clean.

## CURRY DIP

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Carol's notes: I use curry powder from Yaranush (on Central Ave north from Bridge Deck on left side before gas station at Aquaduct & County Center) I am generous with the ketchup and curry powder. If I'm in a hurry, I pulverize the onion in blender.

1/2 c mayonaisse

1/2 c yogurt or sour cream (low fat okay)

1 Tbs curry powder

1 Tbs worcestershire sauce

3 Tbs ketchup

1 Tbs grated onion

hot sauce to taste

Wisk together the mayo & sour cream or yogurt. Add everything else and mix well. Don't measure too carefully.