

BUCHE DE NOEL (Christmas Log Cake)

1 cup flour	3 large eggs
¼ cup cocoa	1 cup sugar
1 tsp. baking powder	1/3 cup water
¼ tsp. salt	1 tsp. vanilla

Heat oven to 375. Grease a jellyroll pan and line bottom with greased brown paper or with aluminum foil. Blend flour, cocoa, baking powder and salt; set aside. Beat eggs in a small mixer bowl until very thick and lemon-colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in water and vanilla, on low speed. Slowly mix in dry ingredients (low speed) just until batter is smooth. Pour into pan. Bake 12-15 minutes. Loosen edges and immediately turn upside down on a towel sprinkled with confectioners' sugar. Remove foil. Trim off stiff edges. While hot, roll cake with a towel. Cool on wire rack. Unroll cake, remove towel. Spread with filling. Roll again and frost with chocolate frosting

FILLING:

- In a pan, mix 1-cup milk and 3 tbsp. flour. Cook until thick and then cool completely.
- Beat 1-cup butter (softened) and 1-cup sugar until light and fluffy.
- When milk mixture has cooled, beat with butter mixture and add ½ tsp. almond or 1 tsp. vanilla extract. It will become fluffy & thick.
- Set in refrigerator to stiffen. (about 15 minutes)

CHOCOLATE FROSTING:

1 ½ cups sifted powdered sugar	½ tsp. vanilla
3 tbsp. softened butter	1 square melted semi-sweet chocolate

Mix butter and powdered sugar together; add the melted chocolate and vanilla. Blend. Add cream as needed to make a smooth frosting. Keep bûche in refrigerator until ready to serve. Decorate to look like a log.

GATEAU AU CHOCOLAT (French Chocolate Cake)

½ cup cocoa	¾ cup boiling water
1-cup sour cream	½ tsp. baking soda
½ cup butter	2 cups sugar
3 eggs beaten stiff	2 cups cake flour measured after 2 siftings
1 tsp. vanilla	

Mix together cocoa and water and combine with baking soda dissolved in sour cream. Cream butter with sugar. To the shortening and sugar alternately add the sifted flour and cocoa mixture. Beat until fluffy. Fold in egg whites and vanilla. Bake at 300 for 50 minutes in a greased 9 x 13" pan. DO NOT REMOVE FROM PAN. Ice with whipped or creamy chocolate frosting.

POIRES HELENE (Pears Helen)

½ cup chocolate syrup	4 canned pear halves, drained
4-8 scoops vanilla ice cream	1/3-cup raspberry or strawberry jams
1 Tbsp. hot water	

1. In the bottom of each of 4 sherbet glasses or bowls, put 2 tablespoons chocolate syrup.
2. On top of syrup, place 1 or 2 scoops of ice cream.
3. Place pear half; cut side down, on top of each portion of ice cream.
4. Combine jam and water in a separate bowl and spoon mixture over each pear.

Serves 4.

CREAM PUFFS

1-cup water	½ cup butter
1-cup flour	¼ tsp. salt
1 tsp. sugar	4 eggs

In a saucepan, put the butter and water. Heat until the water boils. Take from the stove. Add the salt & sugar to the water. Pour the flour, all at once, into the hot mixture. Mix the ingredients. Place on the stove again; stir and cook until the ingredients are well blended and the paste does not stick to the sides of the pan. Do not cook the mixture too long. The fat should not separate from the other ingredients. While the mixture is still hot, add the eggs, (either all at once or one at a time, beating after each). When the ingredients are thoroughly mixed, drop the mixture by tablespoonfuls on a greased baking sheet. (Sometimes an ice-cream scoop works fine).

Cream puff shells are successfully baked by placing them first in a quick oven at 450 and baking for 20 minutes, then reducing the heat to 325, and baking for 25 minutes or longer. Baking for about 45 minutes is necessary to harden the shell so it will be firm and will not collapse. Makes 16-18 medium sized puffs. Cut each puff in half and fill with whipped cream or pudding. Dust tops of puffs with powdered sugar if desired.

PATE A CHOUX (Cream Puffs)

1-cup margarine 2 cups water
2 cups flour 8 eggs

Heat the butter and water. When the mixture is boiling, add flour all at once and stir vigorously until mixture no longer sticks to the sides of the pan. Remove from heat; cool slightly; add eggs one at a time, beating after each addition. Drop by heaping tablespoons onto a well-greased cookie sheet, 2" apart. Bake in a very hot oven, 450 for 20 minutes. Reduce the heat to 325 and bake about 20 minutes longer. Cool completely. Do not store in plastic. Cut in half. Scoop out uncooked portion. Fill with whipped cream or ice cream. Make 8 to 12.

TARTE NORMANDE (Apple Pie)

10" piecrust ¼ cup apricot jam 6 green apples 3 Tbsp. sugar
1/3 cup sugar 5 Tbsp. butter ½ tsp. nutmeg ½ tsp. cinnamon
1 cup whipping cream, whipped with 3 Tbsp. sugar

Preheat oven to 425. Bake your piecrust. Peel and core apples. Slice thinly, and arrange in circles in crust until they fill it. Sprinkle with nutmeg and cinnamon. Spread jam over apples. Sprinkle 3 Tbsp. sugar over all and dot with 3 Tbsp. butter. Bake at 425 for 45 minutes. Dot with 2 Tbsp. butter and bake 15 minutes more. Serve with whipped cream. Serves 6.

CLAFOUTI (Cherry Pudding Cake)

2 cups stemmed, pitted, dark sweet cherries, fresh, or frozen and thawed, or canned and drained
½ cup sugar 1 cup milk 1 cup heavy cream 4 eggs
1 tsp. vanilla 1-cup all-purpose flour ¼ tsp. salt ½ cup confectioners sugar
Preheat oven to 350.

1. Put cherries in small bowl and sprinkle with 1 Tbsp. sugar
2. Put milk, cream eggs, and vanilla in large mixing bowl and mix with spoon or electric mixer until well blended. Mixing continually, add remaining sugar, flour, and salt.
3. Pour ¼ of the batter into buttered 10" cake pan. Place pan in oven for about 5 minutes, until set, and then remove from oven. Place cherries on top of batter, cover with remaining batter, return to oven, and continue baking for a about 60 minutes until top is puffed and golden brown. Remove from oven, set on wire rack to cool, and sprinkle with confections' sugars. The cake will sink somewhat as it cools.
4. Serve the pudding-like cake while still warm, cut into squares. It can be served with a dollop of sour cream, whipped cream, or yogurt.

ÉCLAIR RING**CHOUX PASTRY:**

1-cup water ½ cup butter or margarine
1 cup flour 4 eggs

In a small saucepan heat the water and margarine to a boil. Add flour; stir until mixture forms a ball. Remove from heat, and transfer to a small mixing bowl. Beat in eggs one at a time. Form dough into the shape of a large doughnut on a pre-greased round pizza pan or cookie sheet. Flatten to about 3" wide. Bake at 400 for 45 minutes. When pastry is cool, loosen the ring from the pan. Cut ring in half forming two rings. Carefully lift top section off and set it aside. Use a fork to scrape out uncooked dough.

FILLING:

1 large pkg. instant vanilla pudding 2-¾ cup COLD milk

Mix pudding with milk at low speed. Allow to set for 10 minutes in refrigerator. Spoon filling onto bottom section of ring. Replace top.

ICING:

2/3-cup semi-sweet choc. chips 2 Tbsp. milk

Combine and heat in the microwave until melted. Stir together well. Spoon onto top of crust. Refrigerate ring until serving.

FRENCH CINNAMON PUFFS

In a small mixing bowl cream together:

1/3-cup butter or margarine ½ cup sugar 1 egg

Sift together in a small bowl:

1 ½ cup flour 1 ½ tsp. baking powder ½ tsp. baking soda ¼ tsp. nutmeg

While beating, add the dry ingredient to the butter mixture alternately with:

½ cup milk

Pour into 12 well-greased muffin cups, or use paper liners. Bake 13-15 minutes at 350 until tops spring back.

Melt in small pan:

¼ cup butter or margarine

Combine on small plate: ½ cup sugar & 1 tsp. cinnamon

Allow muffins to cool for 5 minutes, remove from pan, then dip tops in the melted butter and roll the tops in the cinnamon mixture. Tastes great warm! Serves 12

GRATIN DAUPHINOIS (Potatoes au Gratin)

Heavily laced with cheese, these potatoes are popular throughout the Alpine area of eastern France.

1 clove garlic halved	About 2 ½ Tbsp. butter
3 Tbsp. lemon juice	6 cups water
5 medium thin-skinned potatoes	¾ cup thinly sliced green onions
2 cups (8 oz.) shredded Swiss cheese	1 ½ cups half- &-half (light cream) or milk
1 egg yolk	salt, pepper, and ground nutmeg

Rub a shallow 2-quart baking dish liberally with garlic; then generously coat with about ½ Tbsp. of the butter. In a large bowl, combine lemon juice and water. Peel potatoes if desired and cut into paper-thin slices; submerge in lemon-water until all are sliced. Drain potatoes well. Arrange about a quarter of the slices in an even layer in a dish. Sprinkle lightly with salt, pepper, and nutmeg; top with a quarter of the onions and ½ cup of the cheese. Repeat layers 3 more times, ending with cheese. Heat half- &-half to scalding; pour slowly into egg yolk, beating constantly until blended. Pour egg mixture over potatoes. Dot with remaining 2 Tbsp. butter. Bake uncovered in a 350 oven for about 1 ½ hours or until potatoes are fork-tender. Makes 6-8 servings.

BRIOCHE (Sweet Bread – Marie Antoinette’s “Let them eat bread (brioche)”)

(makes 6-4” or 10-3” brioches)

1 pkg. active dry yeast (1/4 oz)	¼ cup warm water (very warm but not uncomfortable)
¼ cup sugar	2 ½ cups flour
¼ cup butter softened	1 tsp. salt
3 eggs	1 egg yolk (for glaze)

COMBINE: yeast, water, a little sugar (1 Tbsp.) 1 ¼ cup flour

CREAM: butter, eggs, sugar, salt

ADD: remaining flour to butter & egg mixture.

ADD: yeast mixture to this. Mix well. Cover. Let rise in warm moist place. (2-3 hours)

(dough is too sticky to knead)

Punch dough down. Shape into brioche. Spray pan with Pam (if you don’t have fluted pans, use muffin pans. This shape is difficult because dough is so sticky. Use tablespoon & spoon dough into pan. Put a teaspoon of dough over the tablespoon.

Let rise again (30 minutes). Brush with egg yolk. Preheat oven to 425. Bake 10-20 minutes or until golden. Remove and take out of molds/pan. Enjoy warm if possible!

CREPES

Makes: 14 5-inch crepes

Sift ¾ C flour

Resift with

1/2 tsp salt
1 tsp baking powder
2 T powdered sugar

Beat 2 eggs

Add and beat

2/3 C milk
1/3 C water
1/2 tsp vanilla

Make well in sifted ingredients. Pour in liquid. Combine with few swift strokes - ignore lumps. (one of my friends in France beats it until lumps are pretty much gone....) Rest batter in fridge 3-6 hours (overnight works great)

Heat 5 inch skillet - grease with few drops of oil. Add small quantity of batter (I used to use about a 1/4 C measuring cup I think - but my skillet might have been 7 inches or so....) Tip skillet and let batter spread over bottom. Cook over moderate heat (I used a bit higher than medium) When brown underneath, reverse and brown. Use few drops of oil for each crepe.

The batter will be somewhat runny - and that's what you want so it spreads into a thin batter covering the bottom of the pan. The size isn't a big deal - as you know, there are all sizes, and the ones on the street are about twice this size. In fact - if you'd rather have bigger ones - I'll give a second listing below in case you want to have a bigger batch for bigger crepes. You can store crepes, once cooled one on top of the other. Then, what I've done in the past is have warm filling, (warm pie fillings in a crock pot) to fill the crepes and whipped cream for added taste!

MADELEINES

1 tsp. vanilla 1-cup sugar

5 eggs 2 tsp. grated lemon or orange peel

1-¾ cups flour 1 tsp. baking powder

12 Tbsp. butter, melted and cooled until tepid

Whisk together sugar and eggs for 10-15 minutes or until triple in volume and almost white in color. Add lemon peel. Sift flour and baking powder over egg mixture & fold in gently, but thoroughly – do not overwork. Fold in butter and vanilla.

Let batter rest in cool place (not refrigerator) for at least 15 minutes. Brush Madeline molds with soft butter & flour them. Fill ¾ full with batter. Bake at 375 for 10-12 minutes or until cookies spring back when pressed. Add cocoa to batter to make chocolate Madeleines.

QUICHE LORRAINE

1 – 9" Piecrust
 12 slices bacon, crisply cooked and crumbled
 1 cup shredded natural Swiss cheese
 1/3 cup finely chopped onion
 4 eggs
 2 cups whipping cream (or half & half)
 ¼ tsp. salt
 ¼ tsp pepper
 1/8 tsp. ground red pepper

Heat oven to 425. Prepare pastry. Sprinkle bacon, cheese and onion in pastry lined pie plate. Beat eggs slightly; beat in remaining ingredients. Pour into pie plate. Bake uncovered 15 minutes.

Reduce oven temp. to 300. Bake until knife inserted in center comes out clean, about 30 minutes longer. Let stand 10 minutes before cutting. Serves 6. Substitute ham, chicken, cheddar cheese or add vegetables!

TRUFFES AU CHOCOLAT

Melt the following in a double boiler over medium heat. Stir until melted and smooth.

6 oz. semi-sweet choc. chips	6 oz. milk choc. chips
1 Tbsp. water	5 Tbsp. butter

Remove from burner and add:

1 1/8 cps powdered sugar	3 Tbsp. cream
3 Tbsp. concentrated orange juice	1 tsp. vanilla

Mix well and refrigerate for 3 hours. Then shape into balls. *Truffles* are very rich so shape into SMALL balls, rolling chocolate the chocolate between the palms of your hands. Work quickly as chocolate will soften. roll ball in 3 Tbsp. cocoa. Makes 36-40 balls. Keep *truffles* refrigerated.

MOUSSE AU CHOCOLAT (Chocolate mousse)

4 eggs
 1 pkg. (6 oz.) semi-sweet chocolate pieces
 5 Tbsp. sweet butter
 2 Tbsp. cognac or brandy
 Whipped cream
 Candied violets

1. One or two days before serving: Separate eggs, placing whites into a medium bowl. Let whites warm to room temperature.
2. In the top of a double boiler, over hot, not boiling water, melt chocolate and butter; stir to blend. Remove from hot water.
3. Using a wooden spoon, beat in egg yolks, one at a time, beating well after each addition. Set aside to cool. Stir in cognac.
4. When chocolate mixture has cooled, beat egg whites with rotary beater just until stiff peaks form when beater is slowly raised.
5. With rubber spatula or wire whisk, gently fold chocolate mixture into egg whites, using an under and over motion. Fold only enough to combine – there should be no white streaks.
6. Turn out into an attractive 1-pint serving dish. Refrigerate overnight.
7. To serve: Decorate with whipped cream and candied violets.

Makes: 8 servings

**Easy Version: Make regular chocolate pudding, add a tub of Cool-Whip to the pudding. Set. It's a little different, but it gets the same idea across. :-)

Easy Brownie Recipe for Kids

This easy brownie recipe is from Max's French cookbook, so of course it has a nice French name. You'll find it to be basically like brownies, but don't hesitate to learn a little French. Fondant means melting and that's how this cake should taste in your mouth.

Le Choco Fondant

Print Recipe

Makes 16 (2 1/4 inch) squares

INGREDIENTS

- 6 ounces dark chocolate
- 6 ounces butter
- 2/3 cup flour
- 1 cup sugar
- 3 eggs
- pinch of salt

DIRECTIONS

1. Break the chocolate into small bits and melt it with the butter in a pot on very low heat, stirring with a wooden spoon. Remove from heat when all is melted and blended.
2. Let cool for five minutes then mix in flour, sugar, eggs and salt, beating well after each ingredient.
3. Butter and flour a 9 inch cake pan (Max uses a fluted edged pan for a pretty effect) and pour in batter.
4. Bake at 375° F for about 20 minutes. Just the edges of the cake should be cooked through - the center should still be a bit soft. Let cool.
5. This tastes great if you serve it while it is still warm.

French Palmiers



You'll love the classic cinnamon-sugar flavor of these crispy bite-size treats. Even more, you'll love that they call for just three ingredients and are so simple to assemble. —Bob Rose, Waukesha, Wisconsin

32 Servings

Prep: 20 min.

Bake: 15 min./batch

Ingredients

- 1 package (17.3 ounces) frozen puff pastry, thawed
- 1/2 cup sugar
- 2 teaspoons ground cinnamon

Directions

- On a lightly floured surface, roll one sheet of puff pastry into an
- 11-in. x 8-in. rectangle. Combine sugar and cinnamon; sprinkle half
- of mixture over pastry.
- Working from the short sides, roll up dough jelly-roll style toward
- the center. With a sharp knife, cut roll into 1/2-in. slices. Place
- on parchment paper-lined baking sheets. Repeat with remaining pastry
- and sugar mixture.
- Bake at 375° for 12-15 minutes or until crisp and golden brown.
- Remove from pans to wire racks. Yield: about 2-1/2 dozen.

Nutrition Facts: 1 elephant ear equals 87 calories, 4 g fat (1 g saturated fat), 0 cholesterol, 51 mg sodium, 12 g carbohydrate, 1 g fiber, 1 g protein.

Food that you can buy for French Food Tasting Day:

Baguette (French Bread): a long, hard crust, white bread. It should really have a hard crust. If you pick up a loaf of what is marked “French Bread” and hold it by the end, it should not sag or break at all as the outside is so hard.

Where to find it: Breadsmith on Oneida in Ashwaubenon (may carry the most authentic), some other grocery stores

Croissants: the plain type, if it is possible they are wonderful if put in the oven for just a little while to eat them warm (but they can burn easily, so watch them!).

DARE maple leaf cookies: Woodmans cookie isle, These are Canadien so one side is marked in English and the other side in French.

LU petit écolier (little schoolboy) cookies: Woodmans cookie isle, Copps

Nutella: a hazelnut-chocolate spread for on bread.

Where to find it: Woodmans, Copps, Rossis Italien Deli.

Orangina: an orange drink in an interesting shaped bottle.

Where to find it: Woodmans

Crème puffs: found in the frozen food section of most grocery stores.

Éclairs: found in the frozen food section of most grocery stores.

Quiche: found in the frozen food section of most grocery stores.