

DANDELION QUICHE

from *Garden Spells*

dandelion – a stimulant encouraging faithfulness

Preheat oven to 350 degrees

Grease a 9" pie tin or baking dish. Coat with bread crumbs.

Fill with alternating layers of:

Dandelion greens, precooked until tender
Cheddar cheese, grated
Bacon, cooked till crisp and crumbled (optional)
Onion, diced and sautéed till translucent

Beat together:

$\frac{3}{4}$ cup milk
 $\frac{3}{4}$ cup cream or half and half
3 large eggs
Pinch of ground nutmeg
Freshly ground black pepper
 $\frac{3}{4}$ teaspoon salt

Pour over other ingredients. Bake until top is golden, about 30 minutes. Let cool slightly to set.

ROASTED RED PEPPER SOUP

from *First Frost*

Ingredients:

2 jars (15-1/2 ounces) roasted sweet red peppers, drained
1 large sweet onion, chopped
2 cups chicken or vegetable broth
1 cup half-and-half
2 teaspoons butter
1 teaspoon minced garlic
1/2 teaspoon dried basil
1/4 teaspoon salt

Directions:

In a large saucepan, saute onion in butter for 2-3 minutes until tender. Add garlic and mix well. Stir in red peppers, chicken broth, basil and salt. Bring to a boil. Reduce heat; cover and simmer for 20 minutes. Cool slightly. In a blender, cover and process soup in batches until smooth. Remove 1 cup to a small bowl; stir in cream. Return remaining puree to pan. Stir in the cream mixture; heat thoroughly (do not boil).

FIG & PEPPER BREAD

from *First Frost*

A simple, rustic bread with a magical combination of sharp, cracked pepper and sweet, moist fig. Pair with your favorite creamy cheeses or marmalades.

Ingredients:

2 cups wholegrain spelt flour
2 1/2 cups unbleached all-purpose flour
1 1/2 cups coarsely chopped figs
2 teaspoons coarse black pepper
2 teaspoons sea salt
2 tablespoons olive oil
1 dry yeast packet
1 1/2 cups warm water

Directions:

Whisk flour, salt, pepper and yeast until blended, by hand or with whisk attachment of mixer.

Add olive oil and warm water. Knead for 10 minutes, or use dough hook attachment for 5 minutes, until dough is smooth and springy.

Oil a large bowl, place dough inside, and cover bowl with a damp hand towel. Let sit in a warm place for approximately 1 hour, or until dough has doubled in size.

Softly knead in the chopped figs and evenly distribute throughout the dough (lightly flouring your hands can make handling the dough easier), shape into an oval, then place on a baking sheet.

Snip three shallow lines into top of the dough with scissors, then lightly dust the dough with flour.

Let rise, uncovered, until dough swells a little more, about 10-15 minutes, or longer if the kitchen isn't warm.

Place tray in 350 degree oven for 40 – 45 minutes until crust is slightly brown and the loaf sounds hollow when tapped on the underside.

Cool on a wire rack.

DOUBLE CHOCOLATE ESPRESSO BROWNIES

from *The Peach Keeper*

Ingredients:

Butter-flavored cooking spray
1 1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon baking powder
1/8 teaspoon salt
14 (1-ounce) squared semisweet chocolate, finely chopped
1 cup sugar
1/2 cup butter or margarine
1/4 cup light corn syrup
1/4 cup espresso or strongly brewed French roast coffee, cooled
3 large eggs
1 tablespoon vanilla extract
1 cup chopped walnuts (this can be optional)
6 ounces premium Swiss dark or milk chocolate, coarsely chopped

Directions:

Coat a 13" x 9" pan with cooking spray. Line pan with aluminum foil, allowing ends to hang over short sides of pan. Tuck overlapping ends under rim on short sides. Coat foil with cooking spray; set pan aside.

Combine flour and next 3 ingredients in a small bowl. Place chopped semisweet chocolate in a large bowl; set aside.

Combine sugar and next 3 ingredients in a saucepan; cook over medium heat, stirring constantly, until sugar and butter melt and mixture comes to a rolling boil. Remove from heat, and pour over chopped chocolate in bowl; let stand 2 minutes (do not stir).

Beat mixture at low speed of an electric mixer until chocolate melts and mixture is smooth. Add eggs, one at a time, beating well after each addition. Add flour mixture; beat at medium speed until well blended. Stir in vanilla, walnuts, and dark chocolate.

Spoon batter into prepared pan, spreading evenly. Bake at 325 degrees for 45 to 48 minutes. Cool completely in pan on a wire rack. Cover brownies with overlapping foil; chill at least 2 hours.

Carefully invert brownies from pan, using overlapping foil as handles; remove foil. Invert brownies again onto a cutting board; cut into square or diamonds.

HUMMINGBIRD CAKE

from *The Girl Who Chased the Moon*

Ingredients:

3 cups all-purpose flour
2 cups granulated sugar
½ teaspoon salt
2 teaspoons baking soda
1 teaspoon ground cinnamon
3 eggs, beaten
1 ¼ cups vegetable oil
1 ½ teaspoons vanilla extract
1 can (8oz) crushed pineapple, well drained
1 cup chopped pecans
2 cups chopped firm, ripe banana

Directions:

Sift flour, sugar, salt, baking soda, and cinnamon together. Add eggs and oil to the dry ingredients. Stir with a wooden spoon until ingredients are moistened. Stir in vanilla, pineapple, and pecans. Stir in the bananas last. Spoon the batter into three greased and floured 9-inch round cake pans. Bake for 25 to 30 minutes in 350 degree oven, or until a wooden pick inserted in center comes out clean. Cook in pan for 10 minutes, then turn onto cooling rack. Cook completely before frosting with cream cheese frosting.

Cream cheese frosting

Ingredients:

1 pound cream cheese, softened
4 cups sifted confections' sugar
1 cup unsalted butter, softened
1 teaspoon vanilla extract

Directions:

In a standing mixer, mix the cream cheese, sugar, and butter on low speed until ingredients combine. Increase the speed to high and mix until light and fluffy. Reduce the speed of the mixer to low. Add the vanilla, raise the speed to high and mix.

SOUTHERN PEACH POUND CAKE

from *The Girl Who Chased the Moon*

Ingredients:

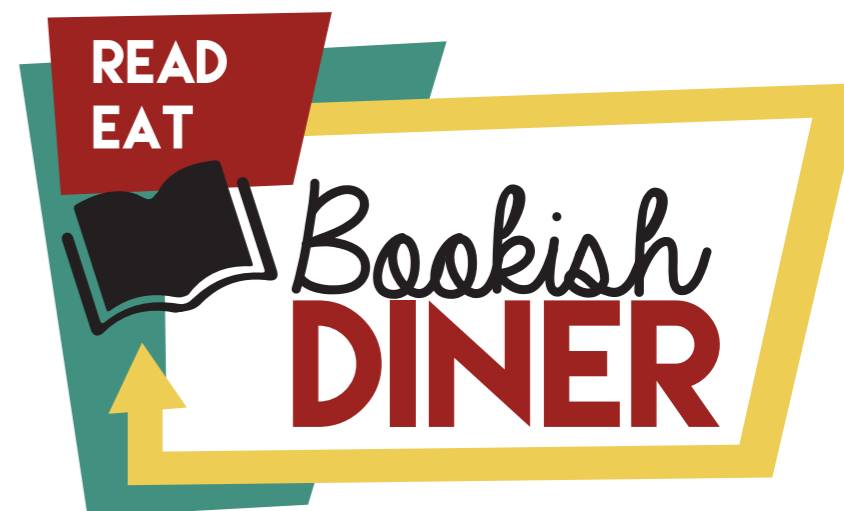
1 cup butter or margarine, softened
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
½ teaspoon salt
1 teaspoon baking powder
2 cups fresh peaches, pitted and chopped

Directions:

Cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Reserve ¼ cup of flour for later, and sift together the remaining flour, baking powder, and salt. Gradually stir into the creamed mixture. Use the reserved flour to coat the chopped peaches, then fold the floured peaches into the batter. Spread evenly into a 10 inch tube pan that has been buttered and coated with white sugar. Bake 60 to 70 minutes in 325 degree oven, or until a toothpick inserted into the cake comes out clean. Allow cake to cook in the pan for 10 minutes, before inverting onto a wire rack to cool completely.

CHECK OUT ALL OF SARAH ADDISON ALLEN'S BOOKS!

Garden Spells
The Sugar Queen
The Girl Who Chased the Moon
The Peach Keeper
Lost Lake
First Frost



WWW.GREENWOODLIBRARY.US