

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

## SHELDON GAS BULLETIN

December 2016

**D**on't you enjoy hearing your guests say, "That was the best dessert ever!" or "Can I please have your recipe?" Making something special for friends and family is always important, but the holidays add extra opportunities to serve goodies. All of these recipes are favorites of mine and are sure to get yummy comments from anyone who is lucky enough to sample your good cooking.

### CHOCOLATE LAYER CHEESECAKE

1 ½ cups (18) Oreo cookies, crushed  
2 tbs. butter, melted  
4 (8 oz.) packages cream cheese, softened  
1 ¼ cups sugar  
3 eggs  
1 cup sour cream  
1 tsp. almond extract  
2 (6 oz.) packages chocolate chips; less ¼ cup, chopped for garnish  
½ cup seedless raspberry preserves  
¼ cup whipping cream

**Crust:** Combine cookies and butter. Press into bottom of a 9" spring form pan.

**Filling:** Combine 3 packages of the cream cheese and sugar in mixing bowl at medium speed until well blended. Mix in eggs, one at a time. Blend in sour cream and almond extract. Pour over crust. Melt one package of chocolate chips and combine with remaining package of cream cheese. Add preserves and mix well. Drop rounded tablespoons of chocolate cream cheese batter over plain batter. Do Not Swirl! Bake at 325° for one hour and 20 minutes. Let cool and remove from pan.

**Topping:** Melt remaining chocolate chips with whipping cream over low heat, stirring until smooth. Spread over cheesecake and let some drizzle over the sides. Garnish and chill for 4 hours before serving.

### APPLE CAKE

**Cake:**  
1 cup oil  
2 cups sugar  
2 eggs  
1 tsp. vanilla extract  
1 tsp. salt  
1 tsp. baking soda  
2 tsp. baking powder  
2 ½ cups flour  
3 cups apples, chopped

**Topping:**  
½ cup brown sugar, packed  
1 tsp. cinnamon  
½ cup nuts, chopped

(Apple Cake Continued)

#### Vanilla Sauce:

1 cup sugar  
2 tbs. flour  
1 ½ cups whipping cream  
½ cup butter  
2 tsp. vanilla extract

**Cake:** Beat oil, sugar, eggs, and vanilla together. Blend in salt, baking soda, baking powder, and flour; stir in apples. Press into a lightly oiled 13" X 9" pan.

**Topping:** Combine brown sugar, cinnamon, and nuts; sprinkle over cake. Bake at 350° for 35 to 45 minutes.

**Vanilla Sauce:** Blend sugar and flour together in a saucepan. Whisk in whipping cream, add butter and cook over medium heat; whisking often until thickened. Add vanilla and stir. Serve cake warm with vanilla sauce.

### TIRAMISU CAKE

Angel Food Cake  
1 cup cold espresso coffee  
¾ cup Amaretto liqueur  
1 ½ cups non fat ricotta cheese  
1 cup mascarpone  
3 tbs. skim milk  
¼ cup plus 1 tbs. powdered sugar  
1 ½ cups sliced almonds, toasted  
1 oz. shaved bittersweet chocolate

Cut the angel food cake into three equal layers. In a small bowl, combine the coffee and ½ cup of the Amaretto. Spoon a third of the mixture evenly over each layer of cake. In a mixing bowl, whisk together ¼ cup Amaretto, 1 cup ricotta, ½ cup mascarpone, skim milk, and ¼ cup sugar. Place one of the layers on a plate spread ½ of the mascarpone mixture on top. Add the second layer and repeat. Place the remaining layer on top. In mixing bowl whisk together the remaining ricotta, mascarpone, Amaretto, and sugar until well blended. Cover the entire cake with the second mascarpone mixture. Press the almonds onto the sides of the cake. Grate the chocolate onto the top of the cake. Cover loosely with plastic wrap and refrigerate for 24 hours before serving.



ANNA SHELDON HOPKINS