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From the Kitchen

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This beautiful layered cake is light and airy and uses whipped egg whites and cream of tartar like an angel food cake. It's made with a *sweet* cherry — the most popular being the Bing — and is available fresh from May into August. Choose cherries that are firm, plump and bold-colored. Store in the refrigerator, lightly covered, for up to several days. Rinse and sort just before using.

Orange - Cherry Cake



Ingredients

- 8 egg yolks
- 2/3 cup sugar
- 1 teaspoon finely shredded orange peel
- 1/4 cup orange juice
- 1 cup sifted cake flour
- 8 egg whites (1 cup)
- 1 teaspoon cream of tartar
- 2/3 cup sugar
- 2 cups whipping cream
- 2 Tablespoons sugar
- 4 cups fresh dark sweet cherries, pitted



Instructions

Beat egg yolks at high speed of electric mixer till thick and lemon-colored. Gradually add 2/3 cup sugar, beating until sugar dissolves. Combine orange peel and orange juice. Beat juice mixture and cake flour alternately into yolk mixture

Beat egg whites with cream of tartar and 1/2 teaspoon salt until soft peaks form. Gradually add 2/3 cup sugar, beating until stiff peaks form. Pour yolk mixture in thin stream over egg whites; fold in.

Pour into ungreased 10-inch tube pan. Bake in 325° oven for 60 to 70 minutes. Invert cake in pan; cool. Remove cake from pan; cut into 3 layers with a serrated knife.

Quarter the cherries. Whip cream with 2 Tablespoons sugar until stiff peaks form. If desired, fold in 2 Tablespoons brandy.

Assemble cake by alternating layers of cake, whipped cream, and cherries.

First Gifts of
Spring:



From the Kitchen

Rhubarb & Cherries

Christy Fletcher
From the Kitchen
Editor



Rhubarb is actually a *vegetable* but may often be thought of as a *fruit* because of its typical use. It has an acidic flavor when eaten raw but when cooked and sweetened, the tartness disappears! Although rhubarb can be found nearly year-round in our stores, its peak season is January through June. Choose firm, medium-size stalks. If you store it in your frig's crisper drawer and use it within a few days, rhubarb will maintain its crispness (at room-temperature, it wilts rapidly).



Rhubarb
Crush

Rhubarb-Strawberry Coffee Cake

Ingredients

- 1 pound fresh rhubarb, cut into 1/2 inch pieces (3 cups)
- 3/4 cup sugar
- 1 6-ounce can frozen pink lemonade concentrate
- crushed ice
- 1 16-ounce bottle lemon-lime carbonated beverage, chilled

Instructions

In a saucepan combine rhubarb, sugar, lemonade concentrate and 3 cups water. Bring to boiling; reduce heat.

Cover and simmer for 10 minutes or till rhubarb is very tender. Strain to remove pulp; chill the syrup.

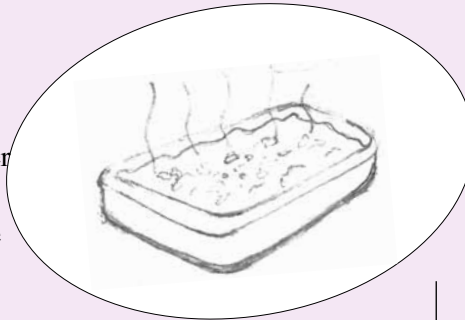
Just before serving, pour rhubarb syrup over the crushed ice in tall glasses, filling glasses about 2/3 full. Carefully pour carbonated beverage in each glass. Garnish with lemon slices. Makes 6 (8-ounce) servings. ♦

Ingredients

- 3 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup butter or margarine
- 1 cup buttermilk
- 2 slightly beaten eggs
- 1 teaspoon vanilla

Rhubarb Filling (see below)

- Topping:** 3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup butter or margarine



Instructions

Stir together 3 cups flour, 1 cup sugar, soda, baking powder and salt. Cut in 1 cup butter to fine crumb consistency. Beat together buttermilk, eggs and vanilla; add to dry ingredients. Stir to moisten.

Spread half the batter in greased 13x9x2-inch baking pan. Spread cooled rhubarb filling over batter in pan. Spoon remaining batter in small mounds atop filling.

Topping • Combine remaining sugar and flour; cut in 1/4 cup butter to fine crumbs. Sprinkle crumbs over batter in pan. Bake in 350° oven for 40 to 45 minutes. Makes 12-15 servings.

Rhubarb Filling • In saucepan combine 1 pound fresh rhubarb, cut into 1-inch pieces (3 cups) or one 16-ounce package frozen rhubarb, and one 16-ounce package frozen sliced strawberries, thawed. Cover and cook about 5 minutes. Add 2 Tablespoons lemon juice. Combine 1 cup sugar and 1/3 cup cornstarch; add to rhubarb mixture. Cook and stir till thickened and bubbly; cool. ♦

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