



Drinks & Desserts

Joanne Weir's Ultimate
Tiramisu, page 80.

"Bapka" Easter Bread

Sabine Holub, wife of Chancellor Robert C. Holub

Two cakes of yeast

8 cups sifted flour

**6 egg yolks, beaten
until lemon color**

1 cup sugar

1 teaspoon salt

**1/4 pound butter
(softened)**

**2 egg whites
(unbeaten)**

**1 teaspoon lemon
rind**

**1 teaspoon lemon
juice**

1 cup light raisins

1. Dissolve two cakes of yeast in two cups of lukewarm milk (with 1 teaspoon of sugar). Add 4 cups sifted flour, mix thoroughly and set aside to rise.
2. Beat eggs, sugar, salt, butter, egg whites, and lemon rind and juice in an electric mixer until smooth, then fold in raisins.
3. Add this mixture to the yeast mixture with 4 more cups of sifted flour. Knead thoroughly. In a greased bowl, set aside to rise (covered). When double in size, punch down, knead some more, then divide between two or three loaf pans. Cover, let rise again until desired shape is attained. Brush top with egg yolk or milk.
4. Bake at 350°F for about 40 minutes.

Servings: 3 loaves in 8 1/2 x 4 1/4-inch pans or 2 loaves in slightly larger pans.



Sabine (Scheele) Holub was born and lived in Kassel, Germany, near Frankfurt, and later in Frankfurt; she came to America to study at Wellesley College. She later enrolled at Ohio State University to study German literature. There she met Robert Holub, and the rest is history. You can see her orange flame-decaled minivan around Amherst and the campus. Hostess of the Hillside Art Salon, Mrs. Holub features local artists monthly at Hillside, the residence of current chancellors and their families. Mrs. Holub is also on the board of the Amherst Survival Center, the Amherst branch of A Better Chance, and the United Way.



JOANNE WEIR

Joanne (Tenanes) Weir '75 is a "celebrity chef" with a line of cookbooks, a television show, and a culinary tour business that allows her and her fans to explore cuisines all over the world. joanneweir.com.

Joanne's path after UMass took her to Berkeley, where she spent five years cooking with Alice Waters at Chez Patisse. She studied with Madeleine Kamman in New England and France, and was awarded a Master Chef diploma. Cooking is her medium, but teaching is her true calling. And so, through books, television shows, cooking schools, a website, (joanneweir.com), and culinary tours from Italy to Thailand, she shares her zest for food.

"I think of myself first and foremost as a teacher," says Joanne. "I have always considered it a privilege to work with people and hopefully inspire them to cook more and to try new things. I think cooking should be accessible to everyone."

CHERRY CHEESECAKE

Joanne (Tenanes) Weir '75





Joanne Weir kindly adapted one of her recipes to fit the cover illustration for our cookbook... thanks, Joanne!

Crust:

1 1/2 cups finely ground graham cracker crumbs

3 tablespoons sugar

4 tablespoons unsalted butter, room temperature

Filling:

1 pound (2 packages) cream cheese, room temperature

3/4 cup sugar

4 large eggs, room temperature

2 teaspoons vanilla extract

Large pinch of salt

1/4 cup milk

Topping:

3/4 cup dried cherries

One 12-ounce bag frozen cherries, defrosted

3 tablespoons sugar

3 tablespoons Cassis or cherry brandy

2 teaspoons cornstarch

2. In a mixer, using a paddle attachment beat the cream cheese and sugar until it is smooth and creamy, about 3 minutes. Add the eggs, one at a time, beating well after each addition. Add the salt and milk and process 2 minutes, scraping down the sides from time to time.

3. Pour the cheese mixture into the baked shell. Place the pie plate in a larger pan and fill with boiling water until it comes half way up on the sides of the pie plate. Transfer it to the oven. You may find it easier to fill the larger pan first with boiling water and place it in the oven, and then place the pie plate in the hot water. Bake until the center jiggles just lightly, the sides puff up and the surface is no longer shiny, 55 to 60 minutes. Turn off the oven. Open the door of the oven and prop it open with something like the handle of a large wooden spoon. Leave the cheesecake in the oven for another 60 minutes. Refrigerate the cheesecake for a minimum of 2 hours.

In the meantime, make the topping. Place the dried cherries and the liquid from the frozen cherries in a small saucepan and bring to a boil on high heat. As soon as it comes to a boil, turn off the heat, cover and let sit 10 minutes.

Preheat an oven to 375°F.

1. Place the graham cracker crumbs in a food processor and pulse to combine. Add the butter and pulse until the butter is thoroughly incorporated and the mixture looks crumbly. Pour the mixture into a buttered 9-inch pie plate and press the mixture evenly on the bottom and sides of the pie plate. Bake in the oven for 4 to 5 minutes, remove from the oven and cool. Reduce the oven temperature to 325°F.

1. In another saucepan combine the sugar, cassis or cherry brandy and cornstarch. Add the dried cherries and their liquid and the defrosted frozen cherries. Bring to a boil over high heat. Stir constantly for 1 minute. Remove from the heat and cool.

Pour onto the top of the chilled cheesecake and serve.

Serves: 12



Another delicacy of Amherst's most famous poet comes from an 1872 letter to her neighbor, Mrs. Henry Hills. The recipe was published in Emily Dickenson: Profile of the Poet as a Cook, published in 1976 by the guides at the Dickinson Homestead, now the Emily Dickinson Museum, at 280 Main Street, in Amherst.

Chocolate Dessert

Emily Dickinson

1. Dissolve gelatin in milk, cook over boiling water.
2. Add chocolate shavings and sugar. Boil together for 15 minutes. Strain before pouring into molds.

Note: One ounce of Isinglass equals four envelopes gelatin which, dissolved and thickened in a quart of milk, becomes a firm gelatinous mixture, as a custard or a mousse.

1 ounce Isinglass (4 envelopes gelatin)

1 quart fresh milk

4 tablespoons chocolate shavings

2 tablespoons sugar



Cranberry Coolers

Stephen Nojeim '81G

Cranberry Spritzer

**Ocean Spray®
Cranberry Juice
Cocktail**

**Tonic (or seltzer)
water**

1. Mix equal parts juice and tonic (or seltzer water) and serve over ice.

Cranberry Lemonade

**Ocean Spray®
CranGrape®
Cranberry Grape
Drink**

Lemonade

1. Mix equal parts grape drink and lemonade and serve over ice.



Stephen Nojeim '81G, is a research fellow at the Ocean Spray growers' cooperative in Lakeville, Massachusetts. Nojeim, his wife, Patricia, and their teenage daughter make these drinks year-round.



Honey Green Tea and Adzuki Bean Cheesecake

Felix Chan '05

For the Cake:

12 ounces cream cheese

2 tablespoon of honey

1/4 cup of milk

1/2 teaspoon vanilla extract

1 tablespoon of green tea powder

1 egg

1 tablespoon plain flour

100 grams of canned sweetened adzuki beans

For the Cake Base:

2 ounces ginger snaps, crushed

1 ounce corn flakes or plain cereal, crushed

1 1/2 ounces unsalted butter

1. Preheat the oven to 350° F. Melt the butter and add in ginger snaps, stir well. Press inside a 7-inch cake pan lined with baking paper. Set aside.
2. Whip the cream cheese and honey until light and fluffy. Then add and mix well the milk, vanilla extract, green tea powder, egg, flour, and adzuki beans. Pour batter into the cake pan and level the surface. Place pan in a water bath and bake for 1 hour.
3. Remove and let cool. Refrigerate the cheesecake for at least two hours until the cake firms up. Garnish with fresh strawberries or other fresh fruits as desired.

Felix Chan '05 took the Hotel and Tourism Management course in Fall 2002. For his final project, he decided on a family favorite: "Cheesecake has been something that is irresistible to my whole family. We always like homemade instead of frozen. I am going to share with you a unique cheesecake recipe that will not only impress your family and friends, but is also relatively easy to make."





Celebrity chef **Joanne Weir '75** suggests serving a late-harvest Riesling with this classic Italian dessert. Pictured here in 2007, Joanne came back to campus for Dining Services' Cultural Chef Culinary Conference.

Joanne's Ultimate Tiramisu

Joanne Weir '75

1. In a bowl, combine the espresso, 2 tablespoons of the sugar and 2 tablespoons of the rum.
2. Ribbon 4 egg yolks and 1/2 cup sugar until very light. Add the mascarpone and mix until smooth. Add the remaining 1/4 cup rum, lemon juice, and vanilla. Whip the cream until it forms soft peaks and flavor with the confectioners' sugar. Beat the 4 egg whites until stiff and add the cream and egg whites to the mascarpone mixture.
3. To assemble: Dip half the ladyfingers one at a time in the coffee mixture and line the bottom of a 13 X 9-inch baking dish. Spread half the cream mixture over the ladyfingers. Repeat with the remaining ladyfingers and cream mixture. Cover with a thick layer of the combined grated chocolate. Set in the refrigerator for 2 hours.

Serves: 12

1 cup very strong espresso

2 tablespoons plus 1/2 cup sugar

6 tablespoons dark rum

4 eggs, separated

1 lb. mascarpone cheese

1 tablespoon lemon juice

1 teaspoon vanilla

1 cup heavy cream

1 tablespoon confectioners' sugar

48 excellent quality ladyfingers (I prefer the crispy vs. softer texture ladyfingers)

3/4 cup unsweetened chocolate

3/4 cup bittersweet chocolate



La Paloma

Joanne Weir '75

1 lime wedge, for garnish

Salt

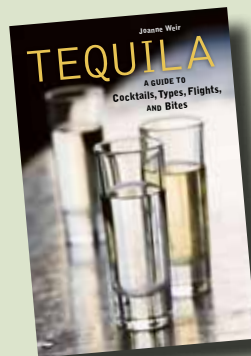
1 ounce freshly squeezed lime juice

2 ounces blanco tequila

1 (13 1/2 ounce) bottle grapefruit soda, preferably from Mexico (Italian grapefruit soda also works well)

1. Moisten the rim of a Collins glass with the lime wedge.
2. Pour a thin layer of salt into a saucer, and dip the dampened rim into the salt, coating it lightly. Place a pinch of salt in the bottom of the glass and fill with plenty of ice.
3. Add the lime juice and tequila. Top it off with the grapefruit soda and garnish with the lime wedge. Serve the rest of the soda on the side.

Serves: 1



This recipe hails from Joanne Weir's 2009 Tequila: A Guide to Types, Flights, Cocktails, and Bites (Ten Speed Press). Writes Weir, "Paloma translates as "dove," and this drink soars with the same lightness and grace. Also known as the lazy man's bubbly margarita, the Paloma is a fizzy, fresh, and very pretty drink. No wonder it's the número uno cocktail in Mexico."



Mixed Berry Pizza

Uno's Chicago Grill, by way of CEO Frank Guidara '68

Dessert Pizza Dough

3 tablespoons plain nonfat yogurt	2 teaspoon sugar
1 cup cold water	1/4 teaspoon cinnamon
1 cup all-purpose flour	1/4 teaspoon salt
1/4 cup yellow cornmeal	7 tablespoons unsalted butter, chilled

1. Mix the yogurt and water together in a bowl and set aside. In a separate bowl, mix together the flour, cornmeal, sugar, cinnamon and salt. With your hands, cut the butter into flour mixture until the butter pieces are about the size of coarse breadcrumbs.
2. Add the yogurt/water mixture a little at a time and lightly mix until the dough comes together. Divide the dough into two pieces, wrap in plastic wrap, and refrigerate at least one hour before rolling out.

Mixed Berry Pizza

1/2 recipe pizza dough, chilled	1 tablespoon sugar
1 cup fresh blackberries	1 tablespoon unsalted butter, chilled
1/2 cup fresh raspberries	2 cups vanilla gelato
1/2 cup fresh blueberries	

1. Preheat oven to 400° F. Line a baking pan with parchment paper. On a lightly floured work table, roll the dough into a 10-inch circle that is approximately 1/8-inch thick.
2. Transfer dough to the baking sheet. Arrange the berries over the dough, leaving a 1-inch border. Sprinkle 3/4 tablespoon of the sugar over the berries, reserving the other 1/4 tablespoon for the edge of the crust.
3. Dot the berries with the butter. With your hands, roll the uncovered area of the dough over to form a crust, similar to the edge of a pizza crust approximately 1/2 inch high. Brush the edge with water and sprinkle the remaining sugar over the edge.
4. Bake for 25-30 minutes or until the pastry is golden. Transfer sheet pan to a rack and allow to cool. Cut with a pizza wheel and serve warm with vanilla gelato.

Servings: Two 9-inch pizzas



Oatmeal Cookies

Allie Sciallis '11

1/2 cup unsalted butter

1/2 cup pumpkin purée

1 cup applesauce

1 cup firmly packed brown sugar

1/2 cup granulated sugar

2 eggs

1 teaspoon vanilla

3/4 cup all-purpose flour

3/4 cup whole wheat flour

1 teaspoon baking soda

1 teaspoon ground cinnamon

1/2 teaspoon nutmeg

3 cups Quaker Oats (quick or old fashioned, uncooked)

1 cup raisins

Heat oven to 350°F.

1. In large bowl, beat butter, pumpkin, applesauce and sugars until creamy. Add eggs and vanilla; beat well. Add combined flours, baking soda, cinnamon and nutmeg; mix well. Add oats and raisins; mix well.
2. Drop rounded tablespoons of dough onto ungreased cookie sheets. Bake 10-12 minutes, until light golden brown.
3. Cool one minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Makes 3 1/2 dozen cookies.

Allie Sciallis '11 contributed this healthful version of the old standard to the annual cookbook produced by the University of Massachusetts Nutrition Association (UMNA). This student-run organization was created in 1979 to represent nutrition majors on campus. Through UMNA, undergraduate and graduate nutrition students develop programs to explore their profession, provide community service, and increase social connections.

Sciallis's contribution is based on the classic *Vanishing Oatmeal Cookies* recipe found under the lid of old-fashioned Quaker Oats. "My mother used to make them all the time when I was younger and they are definitely my favorite cookies...they are very comforting and delicious," says Sciallis. "However, as I found when I tried to make my lifestyle (and my family's) healthier, I didn't want to give up the foods we love. Using techniques learned at UMass and on my own, I developed a way to 'have these cookies and eat them too!'" Through trial and error Sciallis modified the original recipe to produce delicious oatmeal cookies with less fat and calories, and with greater nutritional value with the addition of whole grains, and vitamins A and C in the pumpkin purée.



This recipe comes from The Best in Cooking in Amherst, published by Auxiliary to the Sons of Union Veterans of the Civil War in 1952.

Pecan Pie

From the Beatrice McIntosh Cookery Collection, UMass Amherst W.E.B. Du Bois Library

1. Place prepared pie shell in hot oven, 475°F, for about 5 minutes to partly bake, but not to brown.
2. Beat egg whites until stiff, add brown sugar slowly, beating in well. Sift together salt, flour and baking powder, add to first mixture.
3. Add pecans and butter; pour into partly backed pastry shell and bake in hot oven, 325°F for 30 minutes.

Servings: Makes one 8-inch pie.

Prepared pastry shell

4 egg whites

1/2 cup flour

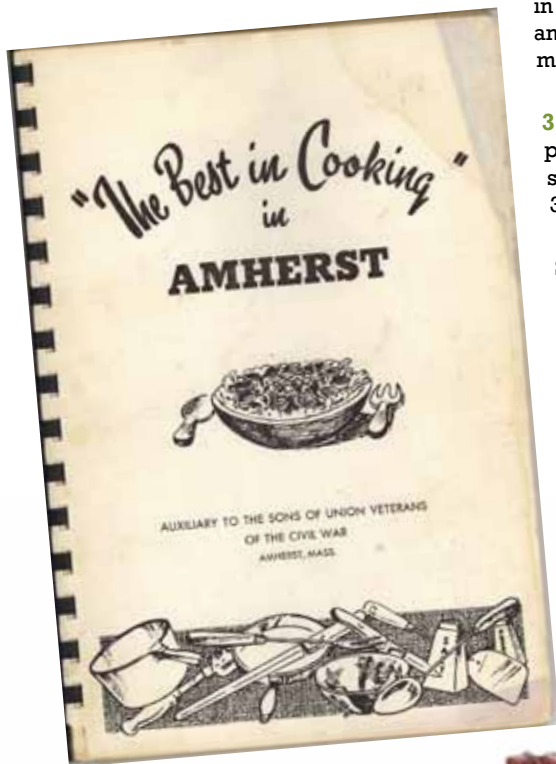
1/4 teaspoon salt

1 cup brown sugar

1/2 teaspoon baking powder

1 1/2 cups pecans, chopped

3 tablespoons butter, melted



Rhubarb Bread

Patricia Sullivan, Writer, *UMass Amherst* magazine

1 cup brown sugar

1/2 cup granulated sugar

1 teaspoon salt

2/3 cup vegetable oil

2 eggs

1 teaspoon vanilla

2 1/2 cups flour

1 1/2 cups diced rhubarb

1 teaspoon baking soda

1 cup sour milk (add 1 tablespoon white vinegar to milk to sour it)

1/2 cup chopped nuts

1. Preheat oven to 350°F. Mix sugar with oil. Mix in eggs, then sour milk. Add remaining ingredients. Mix well. Pour batter into two well-greased loaf pans.
2. Top each loaf with 1 teaspoon melted butter, then sprinkle with 1 tablespoon sugar.

Bake one hour at 350°F.



Before I became a writer for UMass Amherst magazine, one of my favorite jobs was as a garden columnist for a local newspaper in Wilbraham, Massachusetts. The gardeners I profiled were always wonderfully generous with plant divisions, cuttings, vegetables, and recipes. Dorothy Corriveau, wife of Raymond Corriveau, Wilbraham's rhubarb king, shared her tried-and-true rhubarb bread recipe with me.



*“For as long as I can remember, these Cranberry Squares have been part of every holiday and family gathering,” says Isenberg School of Management grad **Caitlin Gillespie ’07**. “Although my grandmother was the original baker of these delicious treats, the recipe has now made its way into everyone’s hands and is a family favorite. The reason that these squares are so attractive and delicious to my family is because we own four cranberry bogs on Cape Cod and use some of the cranberries from each year’s harvest to make them—and that makes them extra delicious!”*

Rocky Bog Cranberry Squares

Caitlin Gillespie ’07

First grease your 9 x 13-inch pan and preheat the oven to 325°F. In a large bowl, mix flour, sugar, butter and eggs. Add nuts, cranberries, and orange rind to the same bowl and mix with a wooden spoon. The batter will be slightly stiff, but don’t worry! Pour the mixture into the pan and put in oven and bake for 55-60 minutes.

1 1/2 cups all-purpose flour

1 1/2 cups granulated sugar

1 cup unsalted butter, melted

2 eggs, beaten

1 cup walnuts, coarsely ground

2 cups whole cranberries

1 tablespoon grated orange rind



Zucchini Bread

From The Food Book: *Growing out of the Amherst Food Co-op* (1975), in the W.E.B. Du Bois Beatrice McIntosh Cookery Collection.

3 eggs

1 cup oil

2 cups brown sugar

3 cups grated peeled zucchini

3 teaspoon vanilla

3 cups flour (whole wheat works fine)

1 teaspoon soda

1 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon baking powder

1 cup chopped nuts and/or raisins

1. Beat eggs until light and foamy. Add oil, sugar, zucchini and vanilla. Mix. Add flour, salt, soda, cinnamon and baking powder. Mix until blended and add nuts.

2. Divide batter into 2 greased 9x5x2-inch loaf pans. Bake at 350°F for one hour or until it tests done.

Note: white sugar and a little molasses can be substituted for the brown sugar, especially if you want a darker loaf. This is a fairly rich and sweet bread—goes well with tea or coffee or as a dessert.

