

YOU ARE CORDIALLY INVITED TO JOIN

DINNER HAS ENDED AND YOU ARE STUFFED WITH GOOD FOOD AND SPARKLING CONVERSATION. PERHAPS YOU THINK YOU ARE SATIATED.....BUT WAIT! YOUR PRESENCE IS REQUESTED IN THE NEXT ROOM.

DESSERT IS BEING SERVED.

GRETA CHRISTINA'S FABULOUSLY DELICIOUS AND FRIGHTENINGLY EASY CHOCOLATE PIE

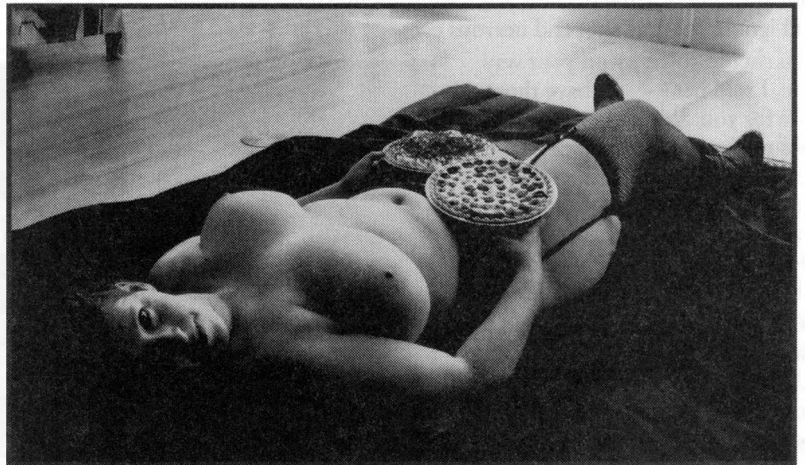
(This recipe gets done quicker than you can write the title.)

1 unbaked pie shell
1 stick butter
2 squares baking chocolate
1 cup sugar
2 eggs
3 Tablespoons evaporated milk
1 pint whipping cream

Preheat oven to 350 degrees. Bake the pie shell for 5-10 minutes. Melt the butter and chocolate, remove from heat. In a mixing bowl, add all the ingredients except whipping cream. When well-mixed and smooth, pour into the pie shell. Bake for 30-35 minutes. While pie is baking whip the cream (you can add sugar if you want it sweeter). When pie is done and cooled, top with whipped cream and chocolate shavings.



Oooh that tastes sooo good . . . here's another:



I have three desserts for you . . . two are pictured . . . I hope you enjoy them as much as we did!

SELENA'S BLACKBERRY SOUR CREAM PIE

Crust:
1/2 cup butter
1 1/4 cups flour
2 Tablespoons sour cream
1/2 teaspoon salt

Preheat oven to 375 degrees. Cut butter into the flour till crumbly, add sour cream and salt. Make into a ball or pattie and refrigerate for one hour. Roll out dough onto a 9" pie pan. Poke the bottom and bake for 10-20 minutes, until slightly browned.

Filling:
3-4 cups blackberries
4 egg yolks
1/2 cup sugar
1/4 cup flour
1/4 teaspoon salt
3/4 cup sour cream

Mix everything except blackberries till smooth. Spread or pour half of the mixture onto the crust, put berries on top and cover with the rest of the mixture (don't overfill). Bake 40 minutes until set and lightly browned.

THE KITCHEN SLUT FOR DESSERT

UPSIDEDOWN CAKE

(This recipe came from Juana Lemos and Debbie Hughes, the pastry chefs of Greens, SF.)

Fruit:

Nectarines, peaches, apricots or plums — 4 to 6 medium, sliced with the skin on. Of course, you could also use pineapple, or berries are nice, or any mixture you'd like...

Caramel:

1/4 cup butter
2/3 cup sugar
Splash of rum or brandy (optional)

Melt butter and sugar in a 10" to 12" ovenproof saucepan, add a splash of liquor (optional) then remove from the heat. Place fruit on top and set aside. Preheat oven to 350 degrees.

Cake batter:

3 oz. butter, softened
1 cup plus 2 Tablespoons sugar
2 eggs
1 Tbsp. vanilla and/or 2 Tbsp. liquor

Cream the butter and sugar, add eggs one at a time, vanilla and/or liquor (optional). Set aside.

Sift together: 1/2 cup flour, 2 1/4 teaspoons baking powder, and 3/4 teaspoon salt

Set aside: 1/2 cup milk, 1/4 cup sour cream or creme fraiche and 1 cup Candy Spiced Nuts* chopped (recipe to follow).

Add half of the flour mixture to eggs; then add 1/4 cup milk, rest of the flour, then rest of the milk, mixing vigorously. Fold in sour cream or creme fraiche and the nuts. Pour the mixture over the fruit in the saucepan and bake for 1/2 hour to 40 minutes, till a toothpick inserted in the center comes out clean. Take a knife around the edge of the pan, put plate on top . . . and turn it upside down, letting the caramel run down the sides.

Serve warm with vanilla ice cream.

***Have you had enuf? No? More?
Well the Kitchen Slut would never leave you
unsatisfied.....***



*CANDY SPICED NUTS
(These can be made ahead)

Photos by Jane Segal & Vicki Markin
Logo by L. J.

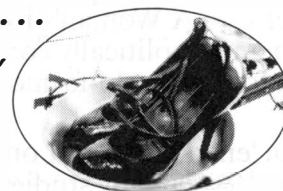
1 oz butter
1 teaspoon cinnamon
Pinch nutmeg
1/2 cup brown sugar
1 1/2 teaspoons vanilla
1 cup coarsely chopped pecans

Melt butter with spices and sugar; add pecans and stir until completely coated. Remove from heat and set aside for cake batter.

And that concludes your sweet tooth . . . Satisfied?

Till next time . . .

Love,



the Kitchen Slut

***P.S. Thank you X, for modeling and helping to
clean up the messes I make.***