

The New Thanksgiving Dessert

There are no pie recipes here, but you won't care when you taste our decadent tart, gourmet cakes and delish grown-up doughnuts.

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These treats are impressive, elegant—and surprisingly easy to make.

SHOULDN'T YOUR HOLIDAY INCLUDE DOUGHNUTS?

THE BEST APPLE CAKE WE'VE EVER TASTED.

A SWIRLY PUMPKIN ROLL IS SIMPLY STUNNING.

OUR FAVORITE COMBINATION: CARAMEL AND CHOCOLATE.



PHOTOGRAPHS: DAVID MALOSH, FOOD STYLIST: CHRISTINE ALBANO, PROP STYLIST: JEN EVERETT.



Caramel Mousse And Chocolate Tart

To make this extra-delicious, we added flakes of sea salt to the chocolate-bark topping. Worth every bite.

WORK: 40 MIN **TOTAL: 1 HR 40 MIN**

Crust

- 6 tbsp unsalted butter, softened
- $\frac{1}{3}$ cup confectioners' sugar
- 1 large egg yolk
- 1 tsp vanilla extract
- $\frac{1}{8}$ tsp salt
- 1 cup all-purpose flour
- 3 tbsp Dutch-processed cocoa

Mousse

- $1\frac{1}{2}$ cups heavy cream
- 4 large egg yolks
- 1 pkg ($\frac{1}{4}$ oz) unflavored gelatin
- $\frac{3}{4}$ cup sugar

- $\frac{1}{3}$ cup semisweet chocolate chips
- $\frac{1}{4}$ tsp flake sea salt

1 Make the crust: Heat oven to 325°F. In the bowl of a mixer cream butter and confectioners' sugar until smooth. Add yolk, vanilla and salt and blend. In a small bowl combine flour and cocoa; add to mixer and mix until just combined.

2 Press dough evenly into bottom and up sides of a 9-by-9-inch tart pan with removable bottom. Pierce crust with a fork. Freeze 20 min, then bake until firm, 20 to 22 min. Cool completely.

3 For the mousse, whip cream to soft peaks. Cover and reserve in fridge.

4 Place egg yolks in the bowl of an electric mixer fitted with the whisk attachment. In a small bowl sprinkle gelatin over 6 tbsp water to soften.

5 In a large saucepan combine the sugar with $\frac{1}{4}$ cup water. Cook over medium-high heat, swirling pan occasionally until sugar is a deep amber, about 10 min. Remove from heat and carefully stir gelatin into hot caramel (caramel will bubble vigorously). With the mixer on high speed, gradually pour hot caramel into egg yolks. Continue whipping until mixture is room temperature and has doubled in size, 5 to 7 min. Fold reserved whipped cream into caramel and pour into cooled crust. Chill tart until firm, 1 to 2 hr.

6 Meanwhile, melt chocolate and spread in a thin layer on a parchment-lined baking sheet. Sprinkle with sea salt and let set. Before serving, decorate tart with shards of the chocolate bark.

SERVES 8



Pumpkin Cake Roll With Toffee Cream Cheese Filling

The pretty swirl pattern looks complicated but it's easy to pull off!

WORK: 35 MIN **TOTAL: 1 HR 25 MIN**

Cake

- 1 cup plus 3 tbsp all-purpose flour
- 1 tsp baking powder
- $\frac{3}{4}$ tsp cinnamon
- 1 tsp ginger
- $\frac{1}{2}$ tsp allspice
- $\frac{1}{2}$ tsp salt
- 4 large eggs
- $\frac{1}{4}$ cups granulated sugar
- $\frac{3}{4}$ cup pumpkin puree
- 1 tsp lemon juice
- 2 tbsp molasses

Filling

- 6 oz cream cheese, softened
- 2 tbsp unsalted butter, softened
- $\frac{1}{2}$ tsp vanilla extract
- $\frac{1}{4}$ cups confectioners' sugar
- $\frac{1}{4}$ cup Heath Bits or other toffee, finely chopped

- $\frac{1}{4}$ cup finely chopped pecans
- $\frac{2}{3}$ cup heavy cream

1 Make the cake: Heat oven to 375°F with rack in the top third. Cut parchment to fit on the bottom of a 10-by-15-inch jelly roll pan and lightly grease the parchment and sides of pan; set aside. Whisk together 1 cup flour, baking powder, cinnamon, ginger, allspice and salt; set aside.

2 In a mixer beat the eggs and sugar on high speed until fluffy, 4 min. Stir in the pumpkin puree and lemon juice, then the flour mixture, scraping the bowl to incorporate completely.

3 Place $\frac{1}{4}$ cup of the batter in a small bowl and stir in molasses and the 3 tbsp flour. Transfer to a piping bag fitted with a #3 plain tip. Pipe swirl designs onto the parchment in the pan. Freeze until solid, about 20 min. Spread remaining pumpkin batter over frozen designs, smoothing the surface. Work quickly so the swirls don't get warm.

4 Bake until cake springs back when touched, 16 to 17 min. Run a knife around the edges and turn cake onto a wire rack. Gently remove parchment, then turn cake onto a tea towel, design side facing down. Dust the top of the cake with extra flour to prevent sticking. Starting at the short end, roll the cake to form a log, wrapping with the towel as you roll. Allow to cool in the towel.

5 Make the filling: In a mixer beat together the cream cheese and butter until smooth. Add the vanilla and confectioners' sugar and mix. Gently stir in toffee bits and pecans. In a separate bowl whip the cream until firm peaks form. Fold cream cheese frosting into the whipped cream until completely mixed.

6 Gently unroll cooled cake, remove from towel and spread with filling. Reroll and place seam-side down on a serving platter. Cover with plastic wrap and chill 1 hr or until ready to serve.

SERVES 8 TO 10

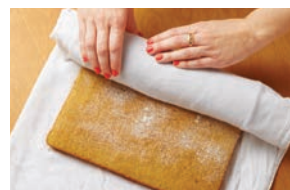
HOW TO MAKE IT



With the thicker molasses batter, pipe designs onto the parchment. We like swirls, but you could do any design.



After the design has been frozen, quickly spread pumpkin batter evenly in the pan, right over the swirls.



Roll the warm cake in a clean towel. As it cools, it will hold the spiral shape until you fill it.



Apple Cake With Buttered Cider Sauce

Drizzle the warm cider sauce over each slice of cake right before serving.

WORK: 30 MIN TOTAL: 2 HR 30 MIN

- ½ cup unsalted butter, softened, plus more for pan
- 2 cups granulated sugar, plus more for pan
- 2 cups all-purpose flour
- 1 cup chopped pecans
- ½ tsp nutmeg
- 2 tsp ground cinnamon
- 2 tsp baking soda
- 1 tsp salt
- 5 apples
- 2 large eggs
- Buttered Cider Glaze (recipe follows)

1 Heat oven to 350°F. Brush a 10-cup bundt pan (we used Nordicware's Heritage Bundt Pan) with extra softened butter, sprinkle with extra sugar and tap out excess. Stir together the flour, pecans, nutmeg, cinnamon, baking soda and salt; set aside.

2 Shred apples with skin on in a food processor or with a box grater. In a mixer cream together the butter and

sugar. Add eggs and beat until fluffy. Stir in the apples and the flour mixture until completely combined. Spoon into prepared pan and smooth top.

3 Bake until a skewer inserted into the center of the cake comes out clean and the cake pulls away slightly from the sides of the pan, 1 hr 10 min. Tent cake with foil for the last half hour of baking to keep it from getting too brown. Let cool on a wire rack about 20 min, then remove from pan and cool completely.

4 Serve with Buttered Cider Sauce. Cake can be made a day in advance; allow to cool completely, then cover with plastic wrap at room temperature. **SERVES 12 TO 14**

Buttered Cider Glaze

Simmer 5 cups **apple cider** in a large skillet until reduced to 1½ cups, about 30 min. Remove from heat and stir in 4 tbsp **unsalted butter**, 1 cup **confectioners' sugar**, a pinch of **cinnamon** and 1 tbsp **calvados** if desired. Serve warm. Sauce can be made a day in advance. Store refrigerated and warm just before serving. **MAKES 2½ CUPS**

**MORE DELICIOUS
HOLIDAY TREATS**

Still want to go traditional with a pie or two? We've got 25 favorite recipes at LHJ.com/pie.



*Pistachio Orange
Glazed Doughnuts*

Grown-up doughnuts make a delicious dessert for Thanksgiving or Hanukkah.

WORK: 45 MIN TOTAL: 5 HR 15 MIN

- 2 pkg dry yeast
- ½ cup warm water
- ½ cup sugar
- ½ cup milk
- 5 tbsp shortening
- ½ cup sour cream
- 2 large eggs
- 1 large egg yolk
- 1½ tsp salt
- ¼ tsp nutmeg
- 4½ to 5 cups sifted all-purpose flour
- 3 qts canola oil, for frying
- Pistachio Orange Glaze (recipe follows)
- Pistachios

1 In an electric mixer with a dough hook, combine yeast and water with a pinch of the sugar; let stand until foamy. Warm milk and add shortening. Stir until shortening is melted, then add mixture to yeast. Stir in sugar, sour cream, eggs, egg yolk, salt and nutmeg. Gradually mix

in 4 cups of flour until a soft, sticky dough forms. Continue mixing on low, adding flour until dough becomes elastic and pulls away from edges in small sheets (you may not need all of the flour).

2 Transfer dough to a lightly greased bowl and cover with plastic wrap. Set in a warm place until dough doubles in size, about 2 hr. Punch down dough and turn it over in the bowl. Cover and refrigerate 2 hr or overnight.

3 On a lightly floured work surface, roll out the dough to ½ inch thick. Use a 3½-inch doughnut cutter to cut out rounds as close together as possible; transfer them to a floured, parchment-lined baking sheet. Gather scraps into a ball, allow to rest 20 min, reroll once and cut remaining doughnuts. Loosely cover doughnuts with oiled plastic wrap and let rest 20 min.

4 Fill a 6-to-8 qt pot with the oil. Insert a candy thermometer and heat oil to 350°F (adjust to maintain temperature throughout cooking). Working in batches, fry doughnuts until light golden brown, 50 sec to 1 min per side. Transfer to a paper towel-lined baking sheet. Let cool before glazing.



5 Dip doughnuts in glaze and place on a rack set over a baking sheet. Sprinkle with extra chopped pistachios. **MAKES 12**

Pistachio Orange Glaze

Stir together 4 cups **confectioners' sugar**, zest from 1 **orange**, 7 tbsp **orange juice** and ⅓ cup **finely chopped pistachios**. **MAKES ABOUT 2 CUPS**