


To Kill a Mockingbird Recipes
Extra Credit (10 points) Cake Due Tuesday, February 14th

LANE CAKE (Can be Made with a Partner)

Ingredients	Directions
<p>cake</p> <ol style="list-style-type: none">1. 3 1/2 cups cake flour2. 2 teaspoons cream of tartar3. 2 teaspoons baking soda4. 1/4 teaspoon salt5. 1 cup milk, at room temperature6. 1 teaspoon pure vanilla extract7. 2 sticks (1/2 pound) unsalted butter, softened8. 2 cups sugar9. 8 large egg whites, at room temperature <p>filling</p> <ol style="list-style-type: none">1. 12 large egg yolks2. 1 1/2 cups sugar3. 1 1/2 sticks (6 ounces) unsalted butter, melted and cooled4. 1 1/2 cups (6 ounces) finely chopped pecans5. 1 1/2 cups (10 1/2 ounces) finely chopped raisins6. 1 1/2 cups freshly grated coconut7. 1/2 cup grape juice, cherry juice, or apple juice8. 1 1/2 teaspoons pure vanilla extract9. 1/4 teaspoon salt <p>Make Ahead</p> <p>Refrigerate the cake in a tightly covered container for up to 1 week. Serve at room temperature.</p> 	<p>Directions</p> <ol style="list-style-type: none">1. MAKE THE CAKE Preheat the oven to 325°. Butter three 9-inch round cake pans and line the bottoms with parchment paper. Butter the paper and dust with flour, tapping out the excess.2. Sift the flour, cream of tartar, baking soda and salt into a medium bowl. In a small pitcher, combine the milk and vanilla. In a large bowl, beat the butter on medium speed until creamy. Slowly add the sugar and beat until light and fluffy, scraping down the sides of the bowl. On low speed, alternately add the dry ingredients and the milk in 3 batches. Beat the batter until smooth, scraping down the sides of the bowl as necessary.3. In another bowl, using clean beaters, beat the egg whites until they form soft peaks. Stir one-third of the egg whites into the cake batter to lighten it. Using a rubber spatula, fold in the remaining egg whites until no white streaks remain.4. Pour the batter into the cake pans and smooth the tops. Tap the pans lightly on a work surface to release any air bubbles. Bake the cakes on the middle and lower racks of the oven for about 30 minutes, shifting the pans halfway through, until the tops spring back when pressed lightly and a toothpick inserted in the center comes out with a few moist crumbs attached. Let cool in the pans for 5 minutes, then invert the cakes onto a wire rack to cool completely. Peel off the paper.5. MAKE THE FILLING In a large saucepan, combine the egg yolks and sugar and stir until smooth. Add the melted butter and cook over moderate heat, stirring, until thick enough to coat the back of a spoon, about 6 minutes; do not let it boil. Stir in the pecans, raisins and coconut and cook for about 1 minute. Add vanilla and salt and let cool to lukewarm.6. Place a cake layer on a serving plate, right side up, and spread with 1 1/4 cups of the filling. Repeat with a second cake layer and another 1 1/4 cups of filling. Top with the last cake layer and frost the cake with the remaining filling. Let the cake cool completely before serving.

These recipes are just suggestions. You can use your own, but be sure to have help from your parents/guardians and make them accurate for the time period.

Apple Charlotte

PREP TIME 15 Min

COOK TIME 45 Min

READY IN 1 Hr

INGREDIENTS

- 1 tablespoon butter
- 1 (1 pound) loaf white bread, crusts trimmed or brioche bread as an alternative
- 8 apples - peeled, cored and chopped
- 1/3 cup white sugar
- 1/2 tablespoon ground cinnamon
- 1 tablespoon lemon juice
- 2 tablespoons butter, cubed
- nonstick cooking spray



DIRECTIONS

1. Preheat oven to 400 degrees F (200 degrees C). Grease a 9x5 inch bread pan with 1 tablespoon butter. Press bread slices onto the bottom and sides of pan, making sure there are no gaps.
 2. In a large bowl, combine apples, sugar, cinnamon, lemon juice and 2 tablespoons cubed butter. Place apple mixture in bread lined pan. Cover top with bread slices, and coat with nonstick cooking spray. Cover with aluminum foil.
 3. Bake in preheated oven for 35 to 40 minutes. Allow to cool for 15 minutes in pan, then invert onto serving dish.
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BLACKBERRY TARTS (Also Known as Dewberries)

4 c. blackberries (or dewberries)

Sugar to taste (I use 2/3 c.)

Prepare washed berries with sugar, set aside. Preheat oven to 350 degrees.

TART SHELLS:

3 c. flour

1 tsp. salt

1 c. shortening

7-8 tbsp. water

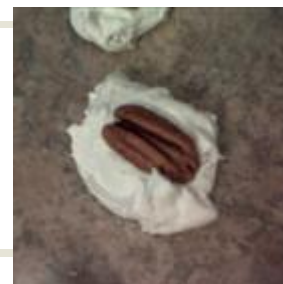
Sift flour and salt. Cut in shortening. Add water 1 tablespoon at a time, tossing with a fork. Shape dough into 2 balls. Roll out and cut out circles big enough to fit in your muffin pan. This recipe should make 24 muffin size tarts. Fit the dough circles into muffin pan like small pies. Fill with berries. Bake for about 35 minutes or until pastry shell is lightly browned.

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Divinity Candy

Ingredients

- 2 cups white sugar
- 1/2 cup light corn syrup
- 1/2 cup hot water
- 1/4 teaspoon salt
- 2 egg whites
- 1 teaspoon vanilla extract



Directions

1. In a heavy, 2 quart saucepan, combine the sugar, corn syrup, hot water, and salt. Cook and stir until the sugar dissolves and the mixture comes to a boil. Then cook to hard ball stage without stirring, 250 degrees F (120 degrees C.) Frequently wipe crystals forming on the sides of the pan, using a pastry brush dipped in water. Remove from heat.
2. Just as the syrup is reaching temperature, begin whipping egg whites: In a large glass or stainless steel mixing bowl, beat egg whites until stiff peaks form. Pour hot syrup in a thin stream over beaten egg whites, beating constantly with the electric mixer at medium speed. Increase speed to high, and continue beating for about 5 minutes. Add vanilla; continue beating until the mixture becomes stiff and begins to lose its gloss. If it is too stiff, add a few drops hot water.
3. Immediately drop by teaspoonfuls onto waxed paper. For a decorative flair, twirl the top with the spoon when dropping. Let stand until set. Store in an airtight container at room temperature.

Southern Style Pound Cake

Ingredients

- 1/2 pound (2 sticks) butter, plus more for the pan
- 1/2 cup vegetable shortening
- 3 cups sugar
- 5 eggs
- 3 cups all purpose flour, plus more for the pan
- 1/2 teaspoon fine salt
- 1/2 teaspoon baking powder
- 1 cup milk
- 1 teaspoon vanilla extract

Directions

- 1 Preheat oven to 350 degrees F.
- 2 With a mixer, cream butter and shortening together.
- 3 Add sugar, a little at a time.
- 4 Add eggs, 1 at a time, beating after each addition
- 5 Stir dry ingredients together in a bowl and add to mixer alternately with milk, starting with the flour and ending with the flour.
- 6 Mix in vanilla.
- 7 Pour into a greased and floured tube pan and bake for 1 to 1 1/2 hours, until a toothpick inserted in the center of the cake comes out clean.

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Southern Tea Cakes



Prep Time:
20 min
Cook Time:
12 min
Level:
Easy
Serves:
6 to 8 dozen cookies

Ingredients

- 4 cups all-purpose flour plus more for rolling
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 2 cups sugar
- 2 eggs
- 1/2 cup buttermilk
- 1/2 pound (2 sticks) butter, softened
- 1 teaspoon vanilla

Directions

Preheat oven to 350 degrees F.

In a large bowl sift flour, baking soda, and baking powder together. Add remaining ingredients and blend well. Dough will be soft and wet. On a floured surface shape the dough into a disk, cover with plastic wrap and refrigerate for 1 hour. Flour surface again and roll dough out until approximately 1/4 inch thick. Cut dough into desired shapes and bake on a slightly greased sheet pan for 10 to 12 minutes.

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