

Holiday Baking

A Twist On The Traditional Holiday Dessert

(NAPSA)—Many American families do not consider their holiday dinners complete without a pumpkin dessert. This year, improve on tradition by giving classic pumpkin a fresh new taste, with a mouth-watering Brown Butter Pumpkin Almond Cake.

“This is one of my favorite recipes to serve during the holidays because it is simple, yet elegant,” says Sherry Yard, James Beard Award-winning chef and executive pastry chef at Spago. “While real butter is a staple of all my desserts, for this recipe, I brown the butter to add a wonderful nutty undertone that nicely complements the almond flavor.”

Once a “chefs’ secret,” brown butter has of late become a favorite ingredient in recipes, making its way into kitchens across America. Easy to make, it produces a remarkably nutty flavor and hues ranging from golden cinnamon to deep chocolate brown.

Browning butter is simple—the flavor and color is dependent on butter’s exposure to stovetop heat. For a more intense, complex flavor, allow the butter to turn dark brown. To add a delicate hint of hazelnut, carefully brown the butter only until it reaches a light brown tone. Here’s how to do it:

1. Start by placing 3-5 tablespoons of butter in a saucepan.

2. Turn the flame to a low or medium setting.

3. Stir continuously—to prevent burning—for approximately three minutes, until desired flavor or color level is reached.

“Few people realize what a per-



fect ingredient brown butter can be for desserts,” says Yard. “It adds a whole new flavor dimension.”

Unparalleled flavor is achieved when all-natural butter is used to create mouthwatering desserts. Visit www.butterisbest.com for an array of sweet treats and meal ideas for all your special occasions. Everything from appetizers to entrées is just a click away.

Brown Butter Pumpkin Almond Cake

Prep time: 45 minutes

Bake time: 35-40 minutes for bundt pan, or 25-30 minutes for 9 inch round pans

Recipe provided by Sherry Yard on behalf of the American Butter Institute

1 cup unsalted butter (2 sticks)

$\frac{3}{4}$ cup all purpose flour

2 cups confectioners sugar

$\frac{1}{4}$ cup brown sugar

1 cup almond flour/meal

$\frac{3}{4}$ cup canned pumpkin

2 tablespoons ground cinnamon

2 teaspoons ground ginger

1 teaspoon salt

8 egg whites

Heat oven to 350 degrees.

In a small pot over medium flame, melt the butter until it turns a golden brown color. Remove from heat, transfer butter to a bowl and cool to room temperature.

While the butter cools, sift the all-purpose flour, confectioners sugar, brown sugar and almond meal into a bowl. Add pumpkin, brown butter and spices. Mix ingredients using a mixer with a paddle attachment until combined; set aside. In a separate bowl, whip the egg whites using a whisk attachment until soft peaks form. Mix half of egg whites into pumpkin mixture until combined, and gently fold in other half until just combined (there may be some white streaks visible).

Pour batter into buttered pan and fill $\frac{2}{3}$ of the way. Depending on pan size, all of the batter may not be used. For variety, dot batter with cranberries or desired fruit before baking.

(Note: Almond flour is available at specialty grocery stores, or may be made by processing blanched almonds in a food processor, using pulse technique, until very finely ground to the consistency of powder. Sift almonds to produce flour.)