

Cooking Corner Tips To Help You

Simply Organized Can Mean Simply Delicious

(NAPSA)—Professional chefs have their own personal styles, particular methods, and areas of expertise but when it comes to making their kitchens work efficiently, they share one common skill: they are masters of organization.

“Sturdy space-savvy storage that enhances performance makes everyday cooking more enjoyable, and entertaining easier,” television’s Chef Judi Gallagher explains. “As a television chef, I often tape shows from my home kitchen so organization is essential. The ProCuisine Collection by ClosetMaid offers tray sliders that provide efficient and easy accessibility for a variety of sauté pans and saucepots.

“Spices and seasonings are also important to me. The ProCuisine spice rack attaches conveniently on the inside of a cabinet door for easy access to everything from garlic salt to saffron.”

For more information on how to have a Simply Organized, Simply Delicious kitchen, go to www.closetmaid.com/procuisine or call 1-800-874-0008. Bon appetit!

Chef Judi Gallagher’s Sour Cream Coffeecake

Serves 10-12

Ingredients

- 2 sticks sweet butter**
- 2 cups granulated sugar**
- 2 eggs, beaten**
- 2 cups unbleached all purpose flour**
- 1 Tablespoon baking powder**
- ¼ teaspoon salt**
- 2 cups dairy sour cream**
- 1 Tablespoon plus 1 teaspoon pure vanilla extract**
- ¾ cup brown sugar**
- 1½ Tablespoons ground cinnamon**
- 1½ cups shelled pecans, chopped**



Chef Judi Gallagher

½ cup whole cranberries

½ cup fresh blueberries

Preheat oven to 350° F. Grease a 10-inch bundt pan or two 8-inch loaf pans. Dust lightly with flour. Cream together the butter and granulated sugar. Add the beaten eggs and blend. Add the sour cream, one cup at a time and add vanilla. Sift together flour, baking powder and salt.

Fold the dry ingredients into the creamed mixture and beat until blended. Do not over mix. In a separate bowl, mix brown sugar, chopped pecans and cinnamon together.

Pour half of the batter into the greased and floured pan. Sprinkle half the brown sugar mixture on top. Add ½ of the cranberries and blueberries and pour the remaining batter into the pan.

Repeat the process with the remaining brown sugar mixture and fruit. Place in the preheated oven in middle rack for about 60 minutes or until a cake tester comes out clean.

Let rest for about 45 minutes and serve while still warm.