

Tourtiere (meat pie)

½ lb. Ground beef 1 tsp. Salt
½ lb. Ground pork ¼ tsp. Pepper
1/3 cup chopped onion ½ tsp. Cloves
¼ cup water 1 tsp. Allspice
1 recipe pastry

Prepare pastry; reserve half of pastry for top crust and line a 9-inch pie plate with remainder. Combine all ingredients together in a saucepan. * Cook over medium heat until meat has lost its pink colour but is still moist; cool. Roll out top crust; make slits in centre to allow steam to escape. Pour meat mixture into pie shell; cover with top crust, seal and flute edges. Bake in a hot oven (425 F) 20-25 minutes or until browned.

- I like to cook the meat over low heat for approx. 2 hours.
- I sometimes substitute the ground pork with ground beef to make it an all beef pie.

MAPLE CREAM FUDGE

Grease a 9-inch square pan.

In a saucepan, combine

3 cups lightly packed brown sugar

1 cup granulated sugar

½ teaspoon salt

1 cup undiluted evaporated milk

OR cream

2 tablespoons butter

Stir over medium heat until the sugar dissolves. Continue cooking the mixture until it reaches the soft ball stage (236°F.)

Stir occasionally to prevent sticking.

Remove from heat and cool, without stirring, until bottom of the pan is lukewarm (110°F).

Beat until the fudge loses its gloss.

Then quickly stir in

~~½ cup chopped nuts~~

1 teaspoon vanilla

Pour into prepared pan.

When cool, cut into squares.

Makes about 1½ pounds.

No - We are a nut-free school

Tarte au sucre

1 1/2 cup brown sugar

1/4 cup all purpose flour

1 1/2 cup whipping cream

1 pie shell

Mix the brown sugar and the flour in a bowl. While stirring, add the whipping cream. Pour the mixture into the pie shell. Bake at 350 on the bottom rack for approx. 60 minutes until the knife comes out slightly clean.

Sucre à crème (Maple fudge)

1 c. brown sugar

1 c. cream (whipping)

1 c. white sugar

- Boil to 238°. Add 1/2 tsp. vanilla

- Mix with a mixer for about 15 min.
(Until the fudge changes colour and becomes firm.)

- Put into a buttered 8x10 pan or pie plate.

Line a 10"x15" jelly roll pan with wax paper. Preheat oven to 400 F.

Roll

4	egg whites	Beat until stiff in a large bowl.
4	egg yolks	Beat until stiff in a small bowl.
		Fold 1/3 whites into yolks to lighten.
		Fold yolks into remaining whites.
6	6 tbsp all purpose flour	\
6	6 tbsp cocoa	Sift over eggs; fold in.
1/2	1/2 tsp baking powder	
1/4	1/4 tsp salt	
3/4	3/4 c fine sugar	/

Spread (thinly) into pan. Bake 10 min.
Invert onto clean tea towel dusted with icing sugar.
Peel off paper. Fold tea towel over narrow edge of cake and roll up. Cool seam side down.

Filling

1	1 c milk	Boil in a pot
2	2 tbsp sugar	\
2	2 tbsp cocoa	Blend into milk
	dash cinnamon	/
1/4	1/4 c cold milk	\
2	2 tbsp custard powder	/ Dissolve and add to boiling milk. Cook, stirring, 1 min

Cool very well.

Mocha Frosting

2	2 tsp instant coffee	Crush to powder.
1 1/4	1 1/4 c icing sugar	
3	3 tbsp cocoa	Beat all together for 1 min.
1/3	1/3 c soft butter	
1 1/2	1 1/2 tbsp corn syrup	
1	1 tsp vanilla	
~2	~2 tbsp cream	

Assembly

Gently unroll cake from towel. Fill with custard and reroll without towel.
Cut one end off at an angle to put along side of roll for a "knot" – think of a long tail y.
Place roll and wedge on serving platter. Ice with frosting; use fork tines to mark the "bark" along the length of the log. Ring platter with holly (optional).

Notes

I used cinnamon in the custard to avoid nut allergies but almond flavoring or frangelico could be used.

It's easy to double the filling and frosting. Make one cake at a time, mixing the second while the first is baking.

It's OK to make the roll and filling the day before decorating – just put cake in towel into a plastic bag when it's cooled.

You can prepare ahead and freeze (on platter) but don't thaw before serving.

