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HIGHLANDS & CASHIERS



November 2022

A PUBLICATION OF THE HIGHLANDER
& CROSSROADS CHRONICLE



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PUBLISHER'S *note*



There's no place like home for the Holidays. Those famous lyrics crooned by Perry Como have been a staple of the season since the song "Home for the Holidays" was released in 1954.

From our perspective, there is no place like Highlands and Cashiers for the holidays.

The mountains of Western North Carolina have a different feel once the magic of leaf season comes to an end and the hustle and bustle of the holidays gets underway. Whether its patrons scurrying between shops on and around Main Street in Highlands, or darting in and out of businesses at the Cashiers crossroads, it seems like there is always somewhere to go and something to do.

In Highlands, the town ice skating rink is set up at Kelsey-Hutchinson Founders Park, which will be glowing under thousands of

Christmas lights following the annual tree lighting event on Nov. 26. The Christmas parade will take place at 10:30 a.m. the following Saturday, Dec. 3.

In Cashiers, the Christmas parade will commence at 3 p.m. on Saturday, Dec. 3 and the Village Green is the hub of holiday activity.

As always, there is a wide variety of lodging, dining and shopping options to fill a day and make the holidays even more special.

Whether it's spending a long weekend with family and friends on the plateau, or maybe finding more time to enjoy all that Highlands and Cashiers have to offer, we hope you will enjoy the holidays in our beautiful mountains.

Ryan D. Hanchett

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MOUNTAIN *Life*

HOLIDAY 2022

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MLS #100792 \$4,160,000

A GOLFER'S DREAM

This four bedroom, four and one-half bath home in Highlands Country Club overlooks the golf course at 14, 15, and 16th greens. Main level living room, dining area, Master bedroom, guest bedroom, custom kitchen with high end appliances, wet bar. Open living area features wood and beam cathedral ceiling, custom windows, hardwood floors, floor to ceiling stone fireplace. Screened Carolina room with fireplace and decks with view of the golf course.



Summit's FESTIVAL OF TREES

Save the date
NOV 25 & 26
10AM UNTIL 5PM

RETURNING FOR A SECOND YEAR

- BY MICHAEL O'HEARN -

The 2022 Festival of Trees at Summit Charter School will return next weekend on Nov. 25-26 to herald in the Christmas season.

This year's event is the second annual festival after the fundraiser was introduced last year. It is a two-day, family-friendly event at the Summit Center where families can drop in and bid on nearly 100 trees created by local organizations across the plateau.

A VIP breakfast with Santa is scheduled Nov. 26 with a menu by chefs Andrew Barlow and Alexis Smith from The High Hampton.

For those who cannot attend in person, there is also a virtual component to the festival. Last year's event received 942 online bids, sold all auction lots, and welcomed 1,000 guests.

"There are many ways to get involved, near and far," said Sarah Chapin, one of the co-chairs of the holiday festival alongside Sarah Jennings.



**We have
a lot of
surprises
in store for
year two.**

Proceeds from the event go back to Summit Charter and benefit the educational programs the school can put on throughout the year. Because Summit Charter is a private school, the school receives significantly less government funding than a public school and the co-chairs said the money raised from last year's Festival of Trees was able to bridge the gap for the school year.

Event times for this year's Festival of Trees are 10 a.m. to 5 p.m. each day at the Summit Center, and the event will kick off with a Christmas tree lighting at The Village Green on Friday, Nov. 25 at 5:30 p.m.

Those who attend can enjoy a variety of activities, such as the Dolly Parton Imagination Library Storytime Stage, a Build-a-Bear experience, and shopping for Christmas gifts within the festival's Gift Zone.

While raising money for the school's Summit Charter School Foundation is a top priority of the festival, the foundation is also dedicated to spreading the holiday spirit of giving. Whenever a local non-profit decorates a tree, wreath, or gift basket, 80 percent of the item's proceeds will go back to that non-profit. That percentage has increased significantly since last year's inaugural event.

"Last year, each non-profit received 20 percent of their

auction item proceeds," Jennings said. "This year, we are thrilled to increase the amount to 80 percent, expanding our impact on worthy causes across the plateau. Supporting our entire community is very important to our cause and the school's overall mission."

The Christmas trees this year will range between four and nine feet tall, and each one will be paired with an exciting auction experience that people can bid on during the two-day festival.

Several charities and organizations from across the plateau have gotten involved with this year's event, such as the Camp Merrie-Woode Foundation, the Boys and Girls Club of the Plateau, The Bascom in Highlands, Cashiers Historical Society, The Village Green, and Cashiers Quilters.

Businesses that are participating this year range from Zoller Hardware to Ingles Markets, Jersey Mike's Subs, Cashiers Firewood, Cashiers Farmers Market, and McKee Properties.

"We have a lot of surprises in store for year two," Jennings said. "Due to demand from our guests that attended last year, we are significantly expanding our retail offerings in the Gift Zone. We hope you mark your calendars for the events and join us. Simply tour the winter wonderland or have fun shopping for one-of-a-kind gifts while giving back." ■

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Save the dates
HIGHLANDS PARADE: DEC. 3 @ 10:30AM
TREE LIGHTING: NOV. 26 @ 6:30PM



Highlands CHRISTMAS EVENTS

making spirits bright

- BY RYAN HANCHETT -



The love of
"CHRISTMAS MAGIC"
lives in all of us.



Whether you are eight years old, or 80 years old, everyone has fond memories in the back of their mind about Christmases gone by.

In Highlands, the spirit of Christmas harkens back to traditions left in the past by many bigger cities and towns. Among those traditions is Highlands annual Christmas parade the tree lighting.

"Our town has a lot of events throughout the year and each of them is unique, together they make Highlands the special place it is," Mayor Patrick Taylor said. "The Christmas parade and the tree lighting are near the top of the list. It is so much fun to see folks come out and make new holiday memories with their loved ones."

The 2022 Christmas parade, sponsored by the Highlands Chamber of Commerce, will get underway at 10:30 a.m. on Saturday, Dec. 3. The route will take the parade down Main Street from 5th Street to the intersection of Dillard Road. Businesses, community groups and local nonprofits will pass out candy from their floats during the parade and spread their holiday cheer.

In years past, the parade has also featured a walking nativity, complete with live camels and wise men. As is the case every year, the final float in the parade will feature Santa Claus and Mrs. Claus greeting children.

For those who just can't wait until the calendar flips to December to get in the holiday spirit, the annual Highlands Christmas Tree Lighting will take place from 6-8 p.m. on Saturday, Nov. 26 at Kelsey-Hutchinson Founders Park.

Anticipation will fill the air as the community gathers in the park to enjoy treats and a program that in-



cludes live music and carols led by local band Silly Ridge, a display of children's artwork, and a reading of the Christmas story. Santa will arrive atop a firetruck to usher in the lighting of the park, which will come alive with thousands of holiday lights that will remain on throughout the season, along with ice skating and photo-op fun.



**IT'S A SPECIAL TIME OF
YEAR TO BE IN HIGHLANDS.**

"We are so excited for the holiday events, because they are always very well received by the community," Highlands Chamber of Commerce Executive Director Kay McHan said. "There is so much going on during the leaf season in the fall, and the tree lighting followed by the parade, kind of transition us to the holiday season. It's a special time of year to be in Highlands."

The 2022 holiday events will lead into a busy 2023 with additional winter offerings scheduled. The Chamber will put on its second annual Snow Fest on Saturday, Jan. 28 and Sunday, Jan. 29 in Founders Park. Along with ice skating at the town's outdoor rink, the park will be filled with snow via snow machines and the two-day event will feature a merry-go-round, a snowball toss, a snow slide, snow-ga (yoga) and smore's.

Snow Fest is free and open to the public. ■



CONTACT US

For more information about Highlands annual tree lighting ceremony or the Christmas parade, visit www.highlandschamber.org.

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CASHIERS CHRISTMAS PARADE

heralds in
"THE MOST WONDERFUL
TIME OF YEAR"

- BY MICHAEL O'HEARN -



Save the date
DECEMBER 3
@ 3 PM

The 2022 Cashiers Christmas parade will be held in a few weeks on Dec. 3 at 3 p.m., hosted by the Cashiers Area Chamber of Commerce.

This is the 47th year for the Christmas parade, Chamber of Commerce Membership and Community Relations Director Thomas Taulbee said, and the event has been in the works under his direction since at May.

He put out the save-the-date announcement over the summer to entice more par-

ticipants to join the festivities.

The theme for this year's parade is "The Most Wonderful Time of Year," a reference to the 1963 song written by Edward Pola and George Wyle and popularized by singer Andy Williams. Other artists, from Johnny Mathis to Amy Grant and Pentatonix, have also covered the hit holiday song.

It takes a lot of work to wrangle all the floats and various participants from across Cashiers to gather for one Saturday afternoon stroll through the crossroads.



**Judges stationed at the
Cashiers crossroads
determine annual winners
for the following:**

- **Cashiers Christmas Star**
- **Elfin Magic Award**
- **Holiday Spirit Award**
- **Tin Soldier Award**
- **Cashiers Caroling Award**
- **Santa's Sleigh Award**
- **Vintage Vehicle Award**
- **Rudolph's Friends Award**
- **Fruitcake Award**



Descriptions of these awards are online at the
Cashiers Area Chamber of Commerce website.

www.cashiersareachamber.com

The one-mile parade route typically starts at Cornucopia Restaurant on Hwy. 107 South in Cashiers, travels up Hwy. 107 North through the crossroads, makes a left turn and heads down U.S. 64 West to the intersection of Frank Allen Road and the Cashiers Community Center.

"There will be some refinement as far as the traffic flow this year," Taulbee said. "But it'll travel the same route from Cornucopia to [U.S.] 64, [Hwy.] 107, down to Frank Allen and back around."

At the time of this writing in October, Taulbee said there were 25 parade entries thus far, and the 2021 parade had 57 total participants. The cutoff for entries will be 60 to avoid too much chaos along the parade route.

"We've already received our NCDOT permit, and we are connected with the Jackson County Sheriff's Department," Taulbee said. "They're on board to help support as they do every year. Chief [Randy] Dillard is on with his crew [at the Cashiers Glenville Fire De-

partment] and the Glenville Rescue Squad is on with theirs as well as Blue Ride Public Safety and their crew to help facilitate traffic flow and the safety of everybody.”

Check-in for the parade’s participants begins at 2 p.m. at the southernmost intersection of Cashiers School Road and Hwy. 107 South at Cashiers United Methodist Church. The lineup will be on Cashiers School Road facing north toward Cornucopia.

For anyone unable to line up along the streets of Cashiers but still want to see the parade at home, the event will be live-streamed as it has been in years past.

Taulbee said participants include just about every major organization in Cashiers and range from the Boys and Girls Club of the Plateau to the Cashiers-Highlands Humane Society. The Rosman High School marching band will also be performing during the parade.

The Highlands Christmas parade is scheduled for the same day that morning and Taulbee said, from a logistical standpoint, that works out because parade floats can participate in both without a lot of added stress.

“People that have these elaborate floats can go if they are participating in Highlands and then just zip right down here and just do it,” Taulbee said. “They don’t have to break anything down. They just come right down and do it.” ■

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THE VILLAGE GREEN

Christmas time IS ALMOST HERE

- BY KAYLEE COOK -



It's beginning to look a lot like Christmas in Cashiers, and The Village Green is gearing up to add to the holiday cheer with their annual tree lighting and light display, which will officially start on Nov. 25.

The celebration will include the lighting of the annual 65-foot spruce tree, which has resided on the Village Green property for around 15 years. Attendees will also be treated to hot cocoa and cider, as well as a fire pit for roasting s'mores.

"We have the annual Christmas tree lighting, which is our 65-foot Cashiers Christmas tree that's on our property and we do

that on Nov. 25, the day after Thanksgiving," Village Green Executive Director Ashlie Michell-Lanning said. "So, for that, people start to gather between around 5 p.m. and we've got hot cocoa and hot cider, and we also have a little fire pit going and some s'mores kits that people can have. We light the Christmas tree around 5:30 p.m. or 5:45 p.m."

Residents of the plateau can also expect to enjoy the beauty of the lights all the way through February this year.

"We have tens of thousands of Christmas lights that will all be lit up after the Christmas tree lighting," Michell-Lanning said.



PHOTOS BY MICHAEL O'HEARN



“So we do it basically all at the same time, so the park will be lit up starting on Nov. 25, and it’ll go all through the month of February. We’re keeping them on longer than we did last year because we know it gets so dark and it’s pretty dismal in downtown Cashiers in those January and February months, so we’re trying to extend that sense of warmth and community through our darker months here.”

While the lighting of the Christmas tree has become a time-honored tradition in Cashiers, the inclusion of the Christmas lights throughout the entire Village Green is a recent addition to the celebration.

“This will be the third year of lighting up the whole park, and [Cashiers landscaper] Drew English started it to go along with the Christmas tree lights,” Michell-Lanning said. “So, it was kind of an extension [of the program] and we hope to continue to expand it each year, and we all are always looking for corporate sponsors to help support the lights. We do have some corporate sponsorships already, but we are still looking for more sponsors to ensure that we can keep the lights on.”

While the lighting of the Village Green has been a long-standing celebration for almost ten years and brings around 1,500 people to the Green, it is not the only holiday tradition residents should be getting excited about.

Organizers are also preparing for the return of the annual Gobble on the Green Thanksgiving 5K and the subsequent Mistletoe Market, which will be held on Nov. 24 at the Village Green and has seen upwards of 800 registrants in the past.

Michell-Lanning said she encourages everyone to come out and participate in the holiday festivities while also enjoying the natural beauty the Village Green has to offer. She also extended her thanks to the community for their continued support of the Green and their community programs.

“I think it’s incredibly important to mention that the Village Green is really the heart of Cashiers, and without our beautiful greenspace and trailways, our village would look a lot different,” Michell-Lanning said. “We’re always happy and so thankful for continued support to ensure that we can keep bringing this free kind of programming to our community.” ■



CONTACT US

For questions or more information on the Village Green, visit www.villagegreencashiersnc.com or contact Michell-Lanning at ashlie@cashiersgreen.com.



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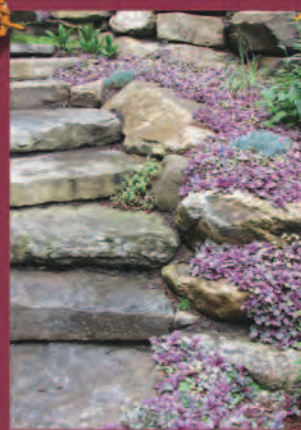
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Cashiers

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Chef OLAH

BRINGS UNIQUE FLAVOR *to Highlands Falls*

- BY KAYLEE COOK -

Highlands Falls Country Club's newest team member, Chef Shawn Olah, is bringing fresh and creative ideas to the plateau's tastebuds with his work creating memorable dining experiences.

Olah started his culinary journey at a young age, getting his first job as a cook at just 14

years-old. From there, he continued to practice and hone his culinary skills before going to work at the Royal Poinciana Club, which is recognized as a Platinum Club of America. Olah was also given the opportunity to work at other high caliber restaurants and clubs, including the Ritz Carlton Hotel, Bald Peak Colony Club and the Club Pelican Bay.



While he started his culinary career as a teenager, Olah's passion for cooking actually began when he was much younger, growing up watching and helping his grandparents in the kitchen.

"I was the kid that grew up standing on the stool to see over the counter while helping my grandmother roll dough balls," Olah said. "A lot of my life I was, more or less, raised by my grandparents, so I was always cooking with my grandmother. And when I went back to being with my mother and father, I was cooking for my younger sister because they were working all the time. So I kind of always had my hand in it. Then, I started at Royal Poinciana as a busboy for less than 60 days, and the chef said he wanted me to take me 'under his wing' and then I was executive banquet chef of a platinum property at the age of 19."

Having learned most of what he knows from his past mentors and on the job training, Olah attributes a large part of his success to the hands-on education he has received throughout the years, however, he also attended Lorenzo Walker Institute of Technology where he was the first student to graduate from their culinary program in record time.

"I was more or less trained kind of in the industry," Olah

said. "I did go to the Lorenzo Walker Institute of Technology, which was a two-and-a-half-year culinary program in Naples, Florida, and I was the fastest graduating student ever at about seven months. I immediately joined their advisory committee upon graduation and I was the first student to be on the committee. So, I sat on that for 10 years before relocating."

Olah managed to make his way from Sarasota to Highlands, when a Highlands Falls Country Club recruiter reached out to him and offered him the job. Olah, who had a one-year-old son at that time, said that at first it seemed almost too good of an offer to be true and that the added benefit of being able to not only focus on his work, but also on being a father, was the real draw for him and his family.

Highlands Falls Country Club is dedicated to providing its members with fresh, creative and healthy dining experiences, and Olah works towards this goal by ensuring that all the ingredients used in his kitchen are locally grown and as fresh as pos-

Highlands is a



millionaire's playground.

sible. Olah said that offering high quality products and experiences is important for the community, as it encourages residents to put more money into the town of Highlands.

"Highlands is a millionaire's playground," Olah said. "This is their hideaway. The homes in our country club are anywhere from \$800,000 to well over a million dollars, and these are seasonal homes for them. So, I think that it's great because when people of that wealth choose to be in a small town like this, they bring a lot of revenue to the town overall. Obviously, if we were serving horrible food, they might not choose to be in Highlands. So, overall, I think it's important to keep food clean, and I think it's important to give the membership the best, and continue to attract more and more members of substantial wealth. It's just good for the community in all ways."

Olah and the Highlands Falls Country Club are currently working with the Western North Carolina Education system to help open doors for students coming out of college and trade schools to give them opportunities similar to those

Olah had.

"We're in the process of working with the Western North Carolina educational system," Olah said. "We've just begun opening the door with them to get [in contact with] students upon graduation. So, we're going to the schools and trying to mentor there. I'm only 35 years old and I have quite a track record behind me, and I didn't go to college. I just wasn't afforded a lot of the opportunities to go down the traditional [education] path. So it's going to other areas where some people are of the same lifestyle and actually speaking to them and saying, 'You don't have to be different than anybody else. If you just work hard, absorb everything around you and stay focused, you can accomplish great things without being \$200,000 in debt.' It's really just trying to help the kids that are coming out of technical and trade schools see that there is truly a future in some of these careers." ■



CONTACT US

For questions or more information about Olah, or Highlands Falls Country Club, visit www.clubhfcc.com/Home.com or call 828-526-4118.

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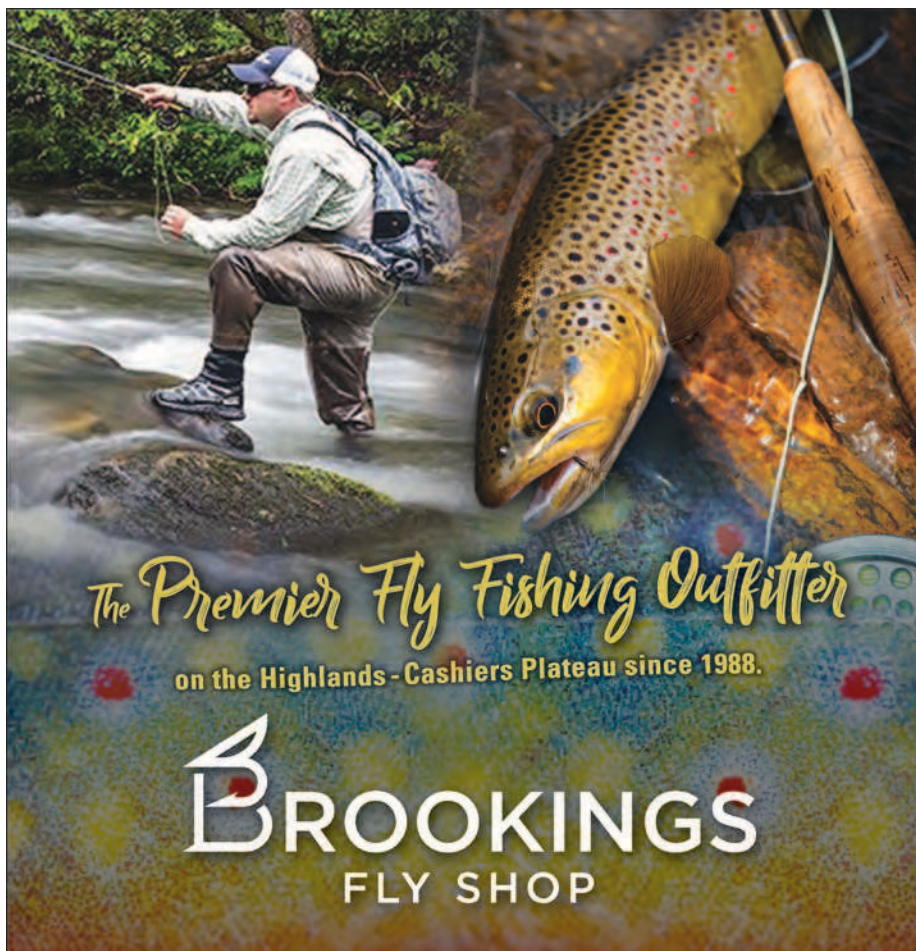
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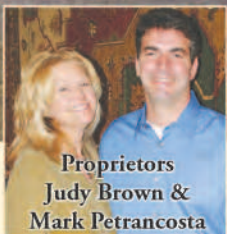
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HOLIDAY Recipes Buffet Style



BY MARILYN
UNDERHILL

The preparation of delicious food to share with family and friends is as much a part of the approaching holidays as enjoying the rest of the festivities.

Celebrate the holiday season from the Thanksgiving feast until the New Year's Day celebrations have ended. The following buffet dinner recipes will add to your holiday traditions.

A Sunday late afternoon invitation is a gracious way to see friends in the spirit of shared friendship.

Some hosts ask guests to bring a buffet dish, but I prefer to prepare or even purchase some of the offerings. Inviting eight friends for a get together is a manageable number. Make several recipes ahead of time and you have a stress free get together.

One suggestion is to decorate a large cardboard box placed at the front door and ask each guest to bring a canned good. The contributions can then be taken to our

local food bank. Every little bit will help those services care for those in need.

Buffet parties are generally planned for large groups, but the following recipes serve six to eight. You can easily increase, or decrease, the recipes to meet your individual needs.

Some recipes may be prepared ahead of time and refrigerated; others, precooked and frozen. The component parts of a recipe may be readied ahead of time for last minute cooking when necessary.

The key to being a calm and serene hostess is to plan and organize in advance. You want to have maximum time to enjoy your guests. The following recipes are sure to make your holidays a delicious and happy one.

Bon appetit.



HORS D' OEUVRES —

OLIVE TART

(Passed or served from a separate table.
Wine or sparkling water to start.)

INGREDIENTS

2 cups grated sharp American
cheese
1/2 cup soft butter
1 cup sifted all-purpose flour

1/2 teaspoon salt
1 teaspoon paprika
48 stuffed olives

DIRECTIONS

1. Blend cheese with butter. Stir in flour, salt, paprika; mix well.
2. Wrap one teaspoon of this mixture around each olive, covering it completely.
3. Arrange on a baking sheet or flat pan, and freeze firm. Then place in two or three small plastic bags, tie and return to the freezer.
4. To serve, bake 15 minutes at 400 degrees F.



MAIN BUFFET DISHES —

SLICED TENDERLOIN SANDWICHES

INGREDIENTS

3 pound beef tenderloin
Salt, pepper, paprika, seasoning salt
Miniature hamburger buns

DIRECTIONS

1. Season meat with salt, pepper, paprika, and seasoning salt.
2. Bake in a 450 degree F oven until medium rare, 30 to 35 minutes.
3. Slice meat into 1/2-inch thick; cut in portions of correct size to serve on miniature hamburger buns.
4. Place a dish of horseradish or mustard beside meat.



GREEN BEAN AND WALNUT SALAD

INGREDIENTS

2 pounds green beans, trimmed	6 tablespoons extra virgin olive oil
2 small onions, finely chopped	4 tablespoons white wine vinegar
2 garlic cloves, chopped	4 tablespoons chopped fresh tarragon
1/2 cup freshly grated Parmesan cheese	Salt and pepper
4 tablespoons chopped walnuts or almonds	

DIRECTIONS

1. Cook the green beans in salted water for 3-4 minutes. Drain well, refresh under cold running water, and drain again. Put into mixing bowl and add the onion, garlic, and cheese.
2. Place all the dressing ingredients in a jar with a tight seal. Shake until combined. Pour the dressing over the salad and toss gently to coat. Cover with plastic wrap and chill for 30 minutes.
3. Remove the beans from the refrigerator 10 minutes before serving. Give them a quick stir and transfer to a shallow serving dish.
4. Toast the nuts in a dry skillet over medium heat for 2 minutes, or until they begin to brown. Sprinkle the toasted nuts over the beans to garnish before placing on the buffet.

VEGETARIAN OFFERING

CARAMELIZED ONION TART

(Can be made earlier in the day and served at room temperature.)

INGREDIENTS

7 tablespoons unsalted butter	8-inch baked pie shell
4 onions, thinly sliced	Generous 1 cup grated Parmesan cheese
2 eggs	Salt and pepper
1/2 cup heavy cream	
1 cup grated Swiss cheese	

DIRECTIONS

1. Melt the butter over medium heat in a heavy skillet. Stir in the onions and cook until they are well browned and caramelized, about 30 minutes depending on the width of the skillet. Stir frequently to avoid burning. Remove the onions from the skillet and set aside.
2. Preheat the oven to 375 degrees F.
3. Beat the eggs in a large mixing bowl, stir in the cream, and season with salt and pepper. Add the Swiss cheese and mix well. Mix in the cooked onions.
4. Pour the egg-and-onion mixture into the baked pie shell, sprinkle with Parmesan-style vegetarian cheese, and place on a baking sheet.
5. Bake for 15-20 minutes, or until the filling has set and begun to brown.
6. Remove from the oven and let rest for at least 10 minutes. The tart can be served hot or let stand to room temperature.



RASPBERRY CHICKEN

INGREDIENTS

1 cup unsweetened raspberry preserves	1 clove garlic, minced
1/2 cup unsweetened pineapple juice concentrate	1/4 cup fresh basil or 2 teaspoons dried
1/2 cup soy sauce	1/4 cup fresh or frozen raspberries, mashed
2 tablespoons rice vinegar	8 chicken breast halves, boned and skinned
1/2 teaspoon chili powder	
1/2 teaspoon curry powder	

DIRECTIONS

1. Combine marinade ingredients and marinate chicken overnight in the refrigerator.
2. Preheat the oven to 350 degrees F.
3. Place chicken in a shallow baking pan, pouring in half of the marinade.
4. Bake uncovered for 30 to 40 minutes or until tender, basting often with marinade.

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DESSERTS —

CHOCOLATE HAZELNUT CAKE

The Ultimate Chocolate Cake
(from "The Silver Plate" cookbook)

INGREDIENTS

CAKE:

1 cup granulated sugar
1/4 cup water
1 tablespoon instant coffee powder
6 ounces semisweet chocolate,
broken into pieces
1 teaspoon almond extract
1/2 cup unsalted butter, room
temperature
8 eggs, separated, room temperature
1 cup skinned toasted hazelnuts,
ground semi-fine
2 tablespoons graham cracker
crumbs

FROSTING:

6 ounces semisweet chocolate,
broken into small pieces
1/4 cup water
1 tablespoon instant coffee powder
1 cup unsalted butter, room
temperature
3 egg yolks
1 cup sifted confectioners' sugar
1/4 cup ground skinned hazelnuts

DIRECTIONS

1. Preheat oven to 350 degrees F. Butter and flour two 9-inch cake pans.
2. To make the cake, simmer the sugar, water, and coffee powder in a small saucepan over medium-high heat for 3 to 4 minutes, stirring constantly. Remove from the heat and stir in the chocolate and almond extract. Stir until the chocolate is melted and the mixture is smooth. Set aside to cool.
3. Beat the butter in a mixer bowl until light and fluffy. Add the egg yolks, one at a time, beating well after each addition. Stir in the cooled chocolate mixture. Then stir in the hazelnuts and graham cracker crumbs.
4. Beat the egg whites in a separate bowl with clean beaters until stiff but not dry. Fold a quarter of the egg whites into the chocolate mixture, and then gently fold in the remaining. Pour the batter into the prepared pans, dividing evenly.
5. Bake until the cake separates from the edge of the pan and springs back when lightly touched in the center, 25 to 30 minutes. Cool in the pans 5 minutes, then invert onto wire racks to cool completely.
6. To make the frosting, heat the chocolate, water, and coffee powder in a small saucepan over low heat until smooth. Set aside to cool.
7. Cream the butter in a mixing bowl until light and fluffy. Beat in the egg yolks, one at a time. Beat in the cooled chocolate mixture; then beat in the confectioners' sugar. Refrigerate the frosting until thick enough to spread.
8. Place 1 cake layer on a serving plate and frost the top. Place the second cake layer on the first and spread the top and side of the cake with the frosting, smoothing the frosting as you spread it. Press the ground hazelnuts all around the side of the cake. Pipe any remaining frosting through a pastry tube decoratively on the top of the cake.



LEMON-LIME BARS

INGREDIENTS

2 cups flour	2 cups sugar
1/2 cup powdered sugar	3 tablespoons lemon juice
1 cup butter	3 tablespoons lime juice
4 eggs	Powdered sugar

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine flour and powdered sugar; cut in butter. Press into a 13X9 inch pan. Bake for 20 to 25 minutes, or until golden brown.
3. Beat eggs at high speed until light. Gradually beat in sugar and juices.
4. Pour mixture over hot crust. Bake for 20 to 25 minutes longer until golden brown.
5. Sprinkle bars at once with powdered sugar.
6. Cool. Cut into bars.





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