

Your family and friends will feel the love when they taste these desserts. You'll feel *our* love when you follow these step-by-step, thoroughly tested recipes.

Recipes by Summer Miller

Sweet Endings



*Orange-Pistachio
Cookies (page 94)*



Chai-Spiced Apple Pie
(page 92)



The Fruit Whisperer

Randy Kiyokawa stands next to a Taylor's Gold pear tree in his family's Parkdale, Oregon, orchard and plucks off a pear. With snowcapped Mount Hood looming in the distance, he bites into the fragrant flesh. This variety used to be grown across the Hood River Valley, but their brown, splotchy appearance makes them a hard sell. Most neighboring orchards decided to concentrate on Anjou, Bartlett and Bosc. The Kiyokawas grow those varieties, too, but they strive to satisfy customers seeking the unusual and obscure.

"Why would a restaurant order something from me unless it was different and had exceptional flavor?" says Kiyokawa, a third-generation orchardist at Kiyokawa Family Orchards. When the family began direct-marketing to chefs and shoppers out of desperation after the 1989 Alar scare drastically reduced demand for apples (devastating even those, like the Kiyokawas, who never used the chemical), it ended up being a smart business move for the long run.

Back then, Kiyokawa put a sign on the road advertising apples for 5 cents a pound. "If I made \$100 in a day I was happy," he says. "My dad thought I was crazy." Then he planted a 3-acre plot with 28 different apple varieties on dwarfing root stock so customers could pick fruit without needing a ladder. The Hood River Valley's first U-Pick orchard was born.

Today the 207-acre farm boasts more than 120 varieties of fruit, including more than three dozen varieties of Asian and European pears. Whether customers pick their own or stop in to pluck fruit from the bins of the orchard's farmstand, they get to taste the diverse offerings that the Kiyokawas have fostered on their land.

—Summer Miller

Pear Custard Pie

Pear Custard Pie

ACTIVE: 40 min **TOTAL:** 5 hrs (including 1 hr chilling time)

TO MAKE AHEAD: Refrigerate crust (Step 1) for up to 3 days or freeze for up to 3 months; thaw in the refrigerator for 24 hours before using. Refrigerate pie for up to 1 day. Dust with confectioners' sugar just before serving.

EQUIPMENT: 9-inch pie pan (not deep-dish)

Pear farmer Randy Kiyokawa loves this pie so much he requests it instead of cake to celebrate his birthday. We've adapted it a bit from the original recipe, but we're sure everyone, including the Kiyokawas, will love it.

CRUST

$\frac{3}{4}$ cup whole-wheat pastry flour
or white whole-wheat flour

$\frac{1}{2}$ cup all-purpose flour
1 teaspoon granulated sugar
 $\frac{1}{4}$ teaspoon salt
7 tablespoons cold unsalted butter
3 tablespoons toasted slivered almonds,
finely chopped
3-4 tablespoons ice water

FILLING

4 cups sliced peeled Bartlett or Bosc pears (about 4 medium)
1 tablespoon lemon juice
 $\frac{1}{3}$ cup all-purpose flour
 $\frac{1}{3}$ cup granulated sugar
 $\frac{1}{4}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon salt
3 large eggs, at room temperature
 $\frac{3}{4}$ cup reduced-fat milk



*Orange Chocolate
Tart (page 96)*



*Pumpkin-Chocolate
Cream Cake*

1 tablespoon butter, melted and cooled
Seeds from 1 vanilla bean
or 1 teaspoon vanilla extract
Confectioners' sugar for dusting

1. To prepare crust: Whisk whole-wheat flour, ½ cup all-purpose flour, 1 teaspoon granulated sugar and ¼ teaspoon salt in a medium bowl. Cut 7 tablespoons butter into small pieces and quickly rub them into the dry ingredients with your fingers until the pieces are smaller but still visible. Sprinkle almonds over the mixture. Add 3 tablespoons ice water. Toss with a fork until evenly moist. Squeeze a clump of dough: If it stays together, you've probably added enough water. If not, add another tablespoon of water and toss to combine. Knead the dough in the bowl a few times—it will still be a little crumbly. Turn out onto a clean surface and knead a few more times until the dough just holds together. Wrap in plastic wrap and refrigerate for at least 1 hour or up to 3 days (or freeze for up to 3 months).

2. When ready to assemble pie: Preheat oven to 375°F.

3. To prepare filling: Toss pears with lemon juice in a large bowl. Whisk flour, sugar, cinnamon, nutmeg and salt in a medium bowl. Whisk eggs, milk, butter and vanilla in another medium bowl. Add the wet ingredients to the dry ingredients and whisk to combine.

4. Remove the dough from the refrigerator and let stand for 5 minutes to warm slightly. Roll out on a lightly floured surface into a 12-inch circle. Transfer to a 9-inch pie pan (not deep-dish). Trim the crust so it evenly overhangs the edge of the pan by about 1 inch. Tuck the overhang under and crimp the edge with a fork or flute it between your thumb and the side of your index finger.

5. Fill the crust with 2 cups of the pears. Arrange the remaining pears in a circular pattern on top of the bottom layer. Pour the custard mixture over the pears.

6. Bake the pie until the custard is fully set around the edges and the crust is golden brown, 40 to 45 minutes. Let cool on a wire rack to room temperature, about 1½ hours, then refrigerate for 1 hour. Dust with confectioners' sugar, if desired, just before serving.

SERVES 10: 1 slice each

CAL 258 / FAT 12G (SAT 7G) / CHOL 82MG / CARBS 32G / TOTAL SUGARS 14G (ADDED 7G) / PROTEIN 5G / FIBER 3G / SODIUM 148MG / POTASSIUM 134MG.

Pumpkin-Chocolate Cream Cake

ACTIVE: 45 min **TOTAL:** 5 hrs (including 2 hrs chilling time)

TO MAKE AHEAD: Wrap cake (Steps 1-4) in plastic wrap and refrigerate for 1 week or freeze for 2 months. Refrigerate pastry cream (Step 5-6)

for up to 3 days. Refrigerate assembled dessert for up to 1 day. **EQUIPMENT:** 9-by-13-inch baking pan, parchment paper

Here's a pumpkin-flavored holiday version of Boston Cream Pie. Rather than the traditional round shape, we use a 9x13 pan to make a four-layer rectangular cake that looks fun and means more layers of creamy goodness.

CAKE

1¼ cups whole-wheat pastry flour or all-purpose flour
⅔ cup granulated sugar plus 2 tablespoons, divided
½ cup Dutch-process cocoa powder
1 teaspoon baking powder
½ teaspoon salt
5 large eggs, separated
¼ cup buttermilk
¼ cup strong coffee, cooled
¼ cup canola oil
1 teaspoon vanilla extract
⅛ teaspoon cream of tartar

PASTRY CREAM

⅓ cup granulated sugar
3 tablespoons cornstarch
1 large egg plus 1 egg yolk (reserved from Step 2)
1 teaspoon pumpkin pie spice
1½ cups reduced-fat milk

1 teaspoon vanilla extract

⅛ teaspoon salt

½ cup pumpkin puree

1½ tablespoons unsalted butter

WHIPPED CREAM & GARNISH

1 cup heavy cream

2 tablespoons confectioners' sugar

1¼ teaspoons pumpkin pie spice

1 teaspoon vanilla extract

¼ cup pumpkin puree

¼ cup toasted chopped pecans

1. To prepare cake: Preheat oven to 325°F. Line the bottom of a 9-by-13-inch baking pan with parchment paper.

2. Whisk flour, ⅔ cup granulated sugar, cocoa, baking powder and ½ teaspoon salt in a large bowl. Place 4 egg yolks in a medium bowl (reserve the remaining yolk for pastry cream, Step 5). Whisk in buttermilk, coffee, oil and vanilla. Stir the wet ingredients into the dry ingredients until combined.

3. Place all the egg whites in a large mixing bowl. Beat with an electric mixer on medium-high speed until frothy, about 1 minute. Add cream of tartar and continue beating until soft peaks form. With the mixer on, gradually add the remaining 2 tablespoons sugar and beat until stiff peaks form. Fold one-third of the whites into the batter until no white streaks remain. Gently fold in the remaining whites, in two more additions, until just combined. Transfer the batter to the prepared pan.

4. Bake the cake until a toothpick inserted in the middle comes out with just a few moist crumbs attached, 20 to 25 minutes. Cool in the pan on a wire rack for 5 minutes, then run a knife around the edges. Place a piece of parchment on the rack and turn the cake out onto it. Let cool completely.

5. To prepare pastry cream: Whisk granulated sugar, cornstarch, egg, the reserved egg yolk and 1 teaspoon pumpkin pie spice in a medium bowl. Combine milk, vanilla and salt in a medium saucepan. Bring to a low simmer over medium-high heat, stirring occasionally. Reduce heat to medium-low. Slowly drizzle one ladle of hot milk into the egg mixture, whisking constantly. Add a second ladleful, whisking constantly. Pour the egg mixture back into the saucepan, increase heat to medium and whisk constantly until the mixture is gently bubbling and thickened, 1 to 2 minutes.

6. Place a fine-mesh strainer over a medium bowl. Pour the pastry cream through the strainer, scraping the bottom of the strainer to make sure you get it all. Whisk in ½ cup pumpkin puree and butter until the butter is melted. Let cool for 5 minutes. Press plastic wrap directly on the surface of the cream and refrigerate until cold, at least 1 hour.



7. To prepare whipped cream: Combine cream, confectioners' sugar, pumpkin pie spice and vanilla in a mixing bowl. Beat with an electric mixer on medium-high speed until medium-stiff peaks form. Fold in pumpkin puree with a rubber spatula until combined.

8. To assemble: To make 4 thin layers, cut the cake in half lengthwise into 2 long rectangles and then slice each piece horizontally into 2 layers. Place one layer on a long, rectangular serving dish. (The layers will be very thin. Use two stiff spatulas or a wide knife to help you transfer them. If a layer cracks as you move it, it's OK—the cracks will be deliciously covered with cream.) Gently spread half of the pastry cream on the layer. Top with another layer. Spread with half of the whipped cream. Repeat the layers, ending with whipped cream on top. (It's fine if some of the cream drips over the edges.) Fold a long piece of plastic wrap in half lengthwise and wrap it around the outside of the cake to help support it as it chills. Leave the top uncovered.

9. Refrigerate the cake for at least 2 hours and up to 1 day. Unwrap and let stand at room temperature for about 30 minutes before serving. Lightly trim the edges with a serrated knife, if desired, for a clean-edge look. Serve topped with pecans.

SERVES 16: 1 slice each

CAL 259 / FAT 14G (SAT 6G) / CHOL 103MG / CARBS 28G / TOTAL SUGARS 17G (ADDED 15G) / PROTEIN 6G / FIBER 2G / SODIUM 176MG / POTASSIUM 163MG.

Pavlovas with Cranberry-Ginger Sauce

ACTIVE: 1 hr **TOTAL:** 3½ hrs

TO MAKE AHEAD: Store meringues (Steps 1-4) tightly wrapped on the parchment-lined pan at room temperature for up to 3 days. To serve, unwrap and re crisp at 225°F for 10 minutes; turn off the oven and let stand 10 minutes. Refrigerate cranberry sauce (Step 5) and store almonds (Steps 6-7) airtight at room temperature for up to 1 week.

This dessert has everything—crisp-on-the-outside, gooey-inside meringue base, whipped cream, tart cranberry sauce and toasted nuts.

MERINGUES

- 4 large egg whites, at room temperature**
- ½ teaspoon freshly grated nutmeg**
- ¾ cup granulated sugar**
- 1½ teaspoons cornstarch**
- 1 teaspoon white-wine vinegar**
- 1 teaspoon vanilla extract**

CRANBERRY-GINGER SAUCE

- 2 cups cranberries, fresh or frozen**
- ½ cup honey**
- ½ cup spiced rum or cranberry juice**
- 1½ tablespoons finely chopped fresh ginger**
- ½ teaspoon ground cinnamon**

½ teaspoon almond extract

ALMONDS

⅓ cup slivered almonds

- 1 tablespoon spiced rum or vanilla extract**
- 2 teaspoons granulated sugar**

WHIPPED CREAM

- 1 cup heavy cream**
- 1 teaspoon vanilla extract**

1. To prepare meringues: Arrange racks in upper and lower thirds of oven; preheat to 225°F. Line 2 large baking sheets with parchment paper and draw six 2½-inch circles, a couple inches apart, on each piece. (Pavlovas don't spread much.) Flip the parchment marked-side down.

2. Beat egg whites on medium-high speed in a stand mixer fitted with the whisk attachment until soft peaks form, about 1 minute. With the mixer running, add nutmeg, then gradually add ¾ cup sugar, beating until the mixture is stiff, shiny and smooth. Sprinkle cornstarch, vinegar and 1 teaspoon vanilla over the whites and use a spatula to gently but thoroughly fold it all together.

3. Dollop ½ cup of meringue over each circle on the parchment. Spread it out with the back of a spoon to fill the circles and even the tops.

4. Bake the meringues for 1½ hours, swapping baking sheets from top to bottom, front to back, halfway through. Turn off the oven without opening the door and let stand for 30 minutes more. Let cool on a wire rack for 5 minutes. Peel the meringues from the parchment to loosen, then cool on the parchment to room temperature, about 30 minutes.

5. To prepare sauce: Meanwhile, combine cranberries, honey, ½ cup rum (or cranberry juice), ginger, cinnamon and almond extract in a medium saucepan. Bring to a simmer over high heat, then reduce to a low simmer. Cook until most of the cranberries pop and the sauce thickens slightly, 10 to 12 minutes.

6. To prepare almonds: While the meringues cool, preheat oven to 350°. Line a baking sheet with parchment paper.

7. Toss almonds in a small bowl with rum (or vanilla) and sugar. Spread on the prepared baking sheet. Bake, stirring once halfway through and checking every 30 seconds near the end, until the almonds are light amber, 7 to 8 minutes. Set aside to cool.

8. To prepare whipped cream: Just before serving, beat cream and vanilla in a mixing bowl with an electric mixer on medium speed until soft peaks form.

9. To serve: Top each meringue with whipped cream, cranberry sauce and almonds.

SERVES 12: 1 pavlova, 2 Tbsp. whipped cream & 1½ Tbsp. sauce & 1½ Tsp. almonds each

CAL 200 / FAT 9G (SAT 5G) / CHOL 23MG / CARBS 25G / TOTAL SUGARS 23G (ADDED 21G) / PROTEIN 3G / FIBER 1G / SODIUM 25MG / POTASSIUM 81MG.

Pavlovas with Cranberry-Ginger Sauce

ASK THE TEST KITCHEN

How do I make the best pie crust?

Not all pie crusts are created equal. Here are the tricks our expert pie makers swear by. First, use ice-cold water (*not* just cold tap water). Second, measure the flour using the “spoon and level” method. Scoop flour from its container with a spoon into a measuring cup. Use a knife or other straight edge to level the flour with the top of the cup. Finally, don’t overwork the dough. You want to knead until it just comes together. Then refrigerate for at least an hour before rolling out.



Chai-Spiced Apple Pie

ACTIVE: 1 hr **TOTAL:** 4½ hrs

TO MAKE AHEAD: Refrigerate crust (Step 1) for up to 3 days or freeze for up to 3 months; thaw in the refrigerator for 24 hours before using. Keep pie at room temperature for up to 1 day.

EQUIPMENT: 9-inch pie pan (not deep-dish)

Ginger, cinnamon, cardamom and cloves give this lattice-topped apple pie a bold punch of chai-inspired seasoning. (Photo: page 87.)

CRUST

- 1¼ cups all-purpose flour
- 1 cup whole-wheat pastry flour
or white whole-wheat flour
- 1 teaspoon granulated sugar
- ¾ teaspoon salt
- 12 tablespoons (1½ sticks) cold
unsalted butter
- 4-6 tablespoons ice water
- 1 large egg, lightly beaten
with 1 tablespoon water
- 1 teaspoon demerara sugar

FILLING

- ½ cup honey
- 1½ teaspoons vanilla extract
- 2¼ pounds Granny Smith apples,
peeled and thinly sliced
- 1 tablespoon minced crystallized ginger
- 1¼ teaspoons ground cinnamon
- ¾ teaspoon ground cardamom
- ¼ teaspoon ground cloves
- Pinch of salt
- 3 tablespoons all-purpose flour

1. To prepare crust: Whisk 1¼ cups all-purpose flour, whole-wheat flour, granulated sugar and ¾ teaspoon salt in a medium bowl. Cut butter into small pieces and quickly rub them into the dry ingredients with your fingers until the pieces are smaller but still visible. Add 4 tablespoons ice water and toss with a fork until evenly moist. Squeeze a clump of dough: If it stays together, you’ve probably added enough water. If not, continue adding water 1 tablespoon at a time, tossing with a fork, until the dough stays together when squeezed. Knead the dough in the bowl a few times—it will still be a little crumbly. Turn out onto a clean surface and knead a few more times until the dough just holds together. Divide in half and shape into 5-inch-wide disks. Wrap each in plastic wrap and refrigerate for at least 1 hour or up to 3 days (or freeze for up to 3 months).

2. When ready to assemble pie: Preheat oven to 425°F.

3. Let the dough stand at room temperature for 5 minutes to warm slightly. Roll out one disk on a lightly floured surface into a 12-inch circle. Transfer to a 9-inch pie pan (not deep-dish). Prick in several spots with a fork. Refrigerate.

Sweet Endings

4. To prepare filling: Combine honey and vanilla in a small saucepan and warm over low heat just until the honey thins a bit. Gently toss apples in a large bowl with the honey mixture, crystallized ginger, cinnamon, cardamom, cloves and salt. Sprinkle with flour and stir to combine. Transfer the filling to the pie pan. Moisten the outer edge of the crust with water.

5. To prepare lattice top (see below): Roll out the remaining dough between sheets of parchment or wax paper into a 12-inch circle. Peel off the top sheet. Cut the dough into about 12 strips (1-inch). To weave the lattice top, lift off every other strip and lay them on top of the pie, leaving about a 1-inch gap between strips. Fold back the first, third and fifth strips of dough all the way to the edge of the pie. Place a shorter strip of dough across the unfolded strips, about 1 inch from the edge. Unfold the folded strips over that crosswise strip. Fold back the second and fourth strips to the crosswise strip. Place another strip crosswise, about 1 inch from the first. Unfold the strips over that second crosswise strip. Continue alternately folding and placing until the top is covered with woven strips. (You may not use them all.)

6. Trim the crust so it evenly overhangs the edge of the pan by about 1 inch. Tuck the overhang under and press to seal the two crusts together. Crimp the edge with a fork or flute it between your thumb and the side of your index finger. Brush the lattice with the egg wash and sprinkle with demerara sugar.

7. Put the pie in the oven and place a rimmed baking sheet on the rack below it to catch any drips. Bake for 15 minutes.

8. Reduce oven temperature to 375° and

continue baking until the crust is golden brown and the juices are bubbling, 40 to 45 minutes. Cool completely on a wire rack.

SERVES 12: 1 slice each

CAL 295 / FAT 12G (SAT 7G) / CHOL 34MG / CARBS 44G / TOTAL SUGARS 21G (ADDED 12G) / PROTEIN 3G / FIBER 4G / SODIUM 163MG / POTASSIUM 134MG.

Orange-Pistachio Cookies

ACTIVE: 45 min **TOTAL:** 3 hrs (including 1¾ hours freezing time)

TO MAKE AHEAD: Freeze dough (Steps 1-2) for up to 1 month; store cookies airtight at room temperature for up to 3 days. **EQUIPMENT:** Parchment paper or silicone baking mat

For these slice-and-bake, nut-rimmed cookies we've knocked back the sugar a bit and used white whole-wheat flour for more flavor, fiber and nutrients. (Photo: page 86.)

- 1½ cups white whole-wheat flour
- 1 cup all-purpose flour
- 1 teaspoon fennel seeds, slightly crushed or coarsely chopped
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 10 tablespoons (1¼ sticks) unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 teaspoons orange zest
- 2 large egg whites
- 1 teaspoon orange extract
- ¾ cup unsalted shelled pistachios, coarsely chopped

1. Whisk whole-wheat flour, all-purpose flour, fennel seeds, baking soda and salt in a medium bowl. Beat butter, sugar and orange zest in a

mixing bowl with an electric mixer on medium-high speed until light and fluffy, scraping the sides of the bowl halfway through. Add egg whites and orange extract and beat until combined. Scrape down the sides and beat for another minute or so. Reduce speed to low and slowly add the flour mixture, beating until a soft, sticky dough forms.

2. Place half the dough on a large piece of plastic wrap and shape into a 10-inch log (it's OK if it's not perfectly round). Repeat with the remaining dough. Wrap and freeze until just firm, about 45 minutes. Reroll the logs to make them rounder and return to the freezer until very firm, at least 1 hour more (or up to 3 months).

3. **To bake cookies:** Preheat oven to 350°F. Line a baking sheet with parchment paper or a silicone baking mat.

4. Remove one log of dough at a time from the freezer and let stand at room temperature for 5 minutes. Place about half the pistachios on a clean cutting board. Unwrap the dough and roll in the pistachios, pressing to adhere. Slice the dough into ½-inch-thick rounds, turning the log a quarter turn after each slice to help keep the cookies round. If your cookies aren't as round as you want them to be, shape the dough with your fingers. Place ½ inch apart on the prepared baking sheet.

5. Bake the cookies until light brown on the bottom, 12 to 14 minutes. Transfer to a wire rack to cool. Repeat with the remaining dough and pistachios.

MAKES: 45 cookies

CAL 74 / FAT 4G (SAT 2G) / CHOL 7MG / CARBS 10G / TOTAL SUGARS 5G (ADDED 4G) / PROTEIN 1G / FIBER 1G / SODIUM 23MG / POTASSIUM 32MG.

How to Make a Lattice Pie Crust



1. Cut the dough into twelve 1-inch strips using a sharp knife or pizza cutter. Lift off every other strip.



2. Place the strips next to each other on top of the pie, leaving about a 1-inch gap between strips.



3. Fold back the first, third and fifth strips of dough all the way to the edge of the pie. Place a shorter strip of dough across the unfolded strips, about 1 inch from the edge. Unfold the folded strips over the crosswise strip.



4. Fold back the second and fourth strips of dough all the way to the edge of the pie. Place a strip of dough across the unfolded strips. Unfold the folded strips over the crosswise strip. Repeat until the top is covered.



5. Trim crust so it evenly overhangs the edge of the pan by about 1 inch. Tuck the overhang under and press to seal the two crusts together. Crimp the edge with a fork or flute it between your thumb and the side of your index finger.

Sweet Endings

Orange Chocolate Tart

ACTIVE: 1¼ hrs **TOTAL:** 7½ hrs
(including 4 hrs chilling time)

TO MAKE AHEAD: Store candied orange peels airtight at room temperature and refrigerate orange syrup (Steps 1-3) for up to 4 days. Refrigerate crust (Step 5) for up to 3 days or freeze for up to 1 month; thaw in the refrigerator for 24 hours before using.

EQUIPMENT: Parchment paper, 11-inch removable-bottom tart pan

This chocolate tart is topped with candied orange peel infused with cinnamon. The cinnamon simple syrup is then added to the chocolate filling. You can use store-bought candied orange peel and plain simple syrup in the filling to streamline the recipe.

(Photo: page 89.)

CANDIED ORANGE PEEL & SYRUP

- 1 large orange
- 5 cups water, divided
- 1 cup granulated sugar plus 3 tablespoons, divided
- 1 cinnamon stick

CRUST

- 1 cup plus 2 tablespoons white whole-wheat flour
- ¼ cup unsweetened cocoa powder
- ½ teaspoon ground cinnamon
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- ½ cup confectioners' sugar
- 1 teaspoon orange zest (reserved from Step 1)
- ¼ teaspoon salt
- 1 large egg
- 1 teaspoon vanilla extract

FILLING

- 16 ounces chopped bittersweet chocolate or chips (2½ cups)
- 2 cups reduced-fat milk
- ⅓ cup heavy cream
- ¼ cup orange syrup (reserved from Step 3)
- 2 tablespoons cornstarch
- 1¼ teaspoons orange extract
- ¾ teaspoon vanilla extract
- Pinch of salt

1. To prepare candied orange peel: Remove 1 teaspoon zest from a small area of the orange with a zesting tool; set aside for the crust (Step 5). Use a vegetable peeler to remove the rest of the orange peel in long strips from top to bottom. Slice the strips into thinner long strips.

2. Combine the strips and 2 cups water in a medium saucepan. Boil over high heat for 10 minutes. Drain in a fine-mesh sieve. Return

the strips to the pan, add 2 cups water and boil for 10 minutes more. Drain again, leaving the strips in the sieve.

3. Combine the remaining 1 cup water, 1 cup granulated sugar and cinnamon stick in the pan. Bring to a low boil, stirring to dissolve the sugar. Add the orange peel strips. Reduce heat to a gentle simmer and cook until the peels are very soft, 20 to 30 minutes. Drain the syrup into a container and set aside for the filling (Step 9).

4. Transfer the peels to a small bowl and toss with the remaining 3 tablespoons sugar until coated. Use a fork to transfer them to a parchment-lined tray. If desired, twist peels around toothpicks to make corkscrew shapes. Let stand until dry, about 2 hours.

5. To prepare crust: Sift together flour, cocoa and cinnamon in a small bowl. Beat butter, confectioners' sugar, orange zest and salt in a mixing bowl with an electric mixer until very creamy, scraping down the sides halfway through. Add egg and vanilla and beat until well combined. Scrape down the sides and beat for 30 seconds more. Add the flour mixture and mix on low speed just until incorporated. Scrape the dough onto a piece of plastic wrap, shape into a ½-inch-thick disk, tightly wrap and refrigerate for at least 1 hour and up to 3 days. (The dough will be very soft.)

6. When ready to assemble tart: Roll out the dough between sheets of parchment paper into a 12- to 13-inch circle. Remove the top sheet and invert the dough into an 11-inch tart pan, lining the bottom and sides. Trim off any extra overhanging dough and use to patch any thin spots. Prick the dough all over with a fork and freeze for 1 hour.

7. Preheat oven to 350°F.

8. Bake the crust until it looks dry and is pulling away from the edges of the pan, about 20 minutes.

9. To prepare filling: Put chocolate in a medium bowl. Whisk milk, cream, ¼ cup of the reserved orange syrup and cornstarch in a small saucepan until combined. (Reserve the remaining syrup for another use.) Bring to a boil over medium heat, whisking occasionally. Boil, whisking constantly, for 1 minute. Pour the mixture over the chocolate. Add orange extract, vanilla and salt and stir until the chocolate is melted. Pour into the crust and smooth the top.

10. Refrigerate the tart until very cold, at least 4 hours. Serve topped with the candied orange peel.

SERVES 16: 1 slice each

CAL 281 / **FAT** 17G (SAT 10G) / **CHOL** 35MG / **CARBS** 35G / **TOTAL SUGARS** 22G (ADDED 20G) / **PROTEIN** 4G / **FIBER** 4G / **SODIUM** 65MG / **POTASSIUM** 89MG. 