

Fairmount Plantation 30-Minute Coffee Cake (Makes 8 servings)

This is a favorite of our Bed & Breakfast Guests

Streusel Topping

1/3 cup sugar

1/4 cup sifted flour

1 teaspoon cinnamon

3 tablespoons Butter-flavored Crisco

1 cup toasted pecans, coarsely chopped

For Coffee Cake

1 cup sifted flour

1 1/2 teaspoons baking powder

1 egg, well beaten

1/2 cup milk

1/2 cup sugar

2 tablespoons melted shortening

Streusel Topping

Blend together the first 2 ingredients. Cut in the Butter-flavored Crisco until mixture is crumbly. Add pecans and mix well. Set aside.

For Coffee Cake

Sift together dry ingredients. Blend egg, sugar and milk thoroughly. Mix in the melted shortening. Make a well in the center of the dry ingredients and add liquid mixture all at one time. Stir only enough to moisten dry ingredients. Turn batter into an 8-inch round layer cake pan. Sprinkle topping evenly over batter. Bake at 375 degrees 20 to 25 minutes, or until cake tests done.

Savory Pecan Bread

From May 2012 issue of Pecan South Magazine

$\frac{2}{3}$ cups toasted, chopped pecans

1 $\frac{1}{4}$ cups water

2 tablespoons honey

3 cups whole wheat flour

2 tablespoons gluten flour

1 $\frac{1}{2}$ teaspoons salt

1 egg

1 $\frac{1}{2}$ tablespoons yeast

2 cups grated cheddar cheese

1 tablespoon dried parsley

$\frac{3}{4}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon paprika

Topping:

Egg white

Sesame Seeds

In a large bowl, place the water, oil, honey, flours, yeast, egg, parsley, garlic and paprika. Beat for 5-10 minutes. Change to dough hook and knead in the cheddar cheese and toasted pecans. Continue kneading for 10 minutes.

Place dough on floured board and divide into 2 part. Roll each part into 2 ropes. Twist ropes together and place on greased sheet. Brush with egg white and sprinkle with sesame seeds. Let rise for 15 minutes. Bake in 350-degree oven for 30-35 minutes or until browned.

Pecan Banana Bread

Makes 6 servings

2 cups all purpose flour

1 ½ teaspoons baking soda

½ tablespoon salt

4 overripe bananas

1 cup sugar

¼ cup (1 ½ sticks) unsalted butter, melted and cooled

2 large eggs

1 tablespoon pure vanilla extract

½ cup pecans, finely chopped

Confectioners sugar, for dusting

Preheat oven to 350 degrees F and lightly grease 9x5 inch loaf pan.

In a large bowl combine flour, baking soda, and salt. Set aside.

Mash 2 of the bananas with a fork in a small bowl so they still have a bit of texture. With An electric mixer fitted with a wire whisk, whip the remaining bananas and sugar together for 3 minutes; you want a light and fluffy banana cream. Add the melted butter, eggs and vanilla; beat well and scrape down the sides of the bowl. Mix in the dry ingredients just until incorporated; no need to overly blend. Fold in the nuts and the mashed bananas with a rubber spatula. Pour the batter into the prepared loaf pan give the pan a good rap on the counter to get any air bubble out.

Bake for about 1 hour 15 minutes, until golden brown and a toothpick inserted into the center of the loaf comes out clean. A crack down the center of the loaf is typical. Rotate pan periodically to ensure even browning.

Cool the bread in the pan for 10 minutes then turn it out onto a wire rack to cool completely before slicing. Toast the slices of banana bread, dust with confectioners sugar and serve.

Pecan Apricot Pound Cake with Amaretto

Makes 16 servings

1 ½ cups lightly toasted pecans
5 cups plus 3 tablespoons granulated sugar
1 cups unsalted butter at room temperature
4 ounces marzipan at room temperature
6 large eggs at room temperature
2 teaspoons pure almond extract
1 ½ teaspoons pure vanilla extract
½ cup amaretto liqueur
½ cup apricot liquer
2 ½ cups all-purpose flour
½ cup cake flour, sifted
¼ teaspoon salt
½ teaspoon baking soda
1 cup full-fat sour cream
⅓ cup chopped dried apricots

Preheat the oven to 325 degrees. Grease and flour a 10-inch tube pan and tap out the excess flour. Process the almonds and 3 tablespoons of the sugar in a food processor until finely ground, set aside.

In a large bowl, or the bowl of a standard mixer butted with the paddle attachment, cream the butter and remaining 3 cups of sugar together for 3-4 minutes, or until the mixture is very fluffy and pale. Add the marzipan, and cream until well blended. Add the eggs, one at a time, beating well between each addition. Beat in the almond and vanilla extracts, amaretto and apricot liqueurs.

Sift together the flours, salt, and baking soda. Add the flour mixture to the creamed batter in three additions, alternately with the sour cream in two additions, beginning and ending with the dry ingredients. Fold in the chopped apricots and ground nuts and scrape the batter into the prepared pan, smoothing the surface with a rubber spatula.

Bake in the center of the oven for 1 ½- 1 ¾ hours, or until a wooden skewer inserted into the center of the cake comes out clean and the cake is beginning to pull away from the sides of the pan. Cool the cake in the pan on a wire rack for 15 minutes. Run a thin-bladed knife around the outside of the cake and the center tube. Invert the cake onto the wire rack. Allow the cake to cool completely before serving or storing.

Lace Cookies

Yields 4 dozen

A thin pecan cookie that is a Louisiana favorite

1 cup flour

1 tablespoon vanilla extract

1 cup finely chopped pecans

½ cup brown sugar

½ cup light corn syrup

¼ pound unsalted butter

Mix flour and nuts and set aside. Combine syrup, brown sugar and butter in large heavy saucepan. Bring to boil over medium heat, stirring constantly. Remove from heat to blend in flour-nut mixture and then vanilla extract. Drop onto foil-covered cookie sheets by teaspoonfuls, 3 inches apart. Bake at 350 degrees for 8-10 minutes or until golden. Cool 3-5 minutes until foil peels off easily. Remove to paper towels.

Fairmount Plantation Pecan Pie

Makes 8 servings

If the traditional Pecan Pie is too sweet, try this recipe

1 ½ sticks butter

1 ½ cups brown sugar

¾ cup white sugar

4-5 eggs

1 ½ teaspoons vanilla extract

1 ½ cups pecans

Unbaked pie shell

Boil sugar and butter until syrupy(just bring to a boil). Pour over beaten eggs beating with a whisk all the while. Add vanilla extract and mix well. Stir in coarsely chopped pecans. Pour into unbaked pie shell. Make at 325 degrees from 40-60 minutes until the top begins to crack.

Bourbon Pecan Cake

Make 6 servings

1 pound seedless raisins
1 cup bourbon
1 pound or quart of broken pecans
1 cup butter
2 cups sugar
6 eggs
3 ½ cups sifted flour
1 teaspoon salt
2 teaspoons baking powder
Cheesecloth

Soak raisins in bourbon overnight. Cream butter with sugar, gradually adding one egg at a time, beating after each addition. Add flour sifted with baking powder and salt. Add raisins and pecans mixing well. Pour batter into a greased and lined tube pan or greased and floured bundt pan. Bake at 325 degrees for 1 ½ hours or until cake is done. Cook cake on rack. After cooling, wrap in cheesecloth and soak with bourbon and place in airtight container.

Pecan-Crusted Catfish

Sauce

- 1 cup dry white wine
- ¼ cup fresh lemon juice
- 1 tablespoon worcestershire sauce
- 2 large garlic cloves, minced
- ½ cup heady whipping cream
- 3 tablespoons chilled unsalted butter, cut into pieces

Fish

- ½ cup (about) all purpose flour
- 1 cup milk
- 1 large egg
- 4 6-8 oz catfish fillets
- 1 cup finely chopped pecans
- 1 tablespoon vegetable oil

For Sauce

Combine wine, fresh lemon juice, worcestershire sauce and garlic in small non aluminum saucepan. Boil until liquid is reduced to ½ cup, about 8 minutes. Add cream. Boil until sauce thickens slightly, about 5 minutes. Reduce heat to low. Whisk in butter 1 tablespoon at a time. Season sauce to taste with a salt and pepper. Strain sauce into small bowl. Return sauce to pan.

Meanwhile, Prepare Fish

Preheat oven to 400 degrees. Place flour on large plate. Whisk milk and egg in shallow bowl to blend. Sprinkle catfish fillets with salt and pepper. Lightly coat catfish fillets in flour. Dip into milk mixture. Coat 1 side of fish with pecans. Lightly coat second side with flour. Heat ½ tablespoon oil in large skillet over medium-high heat. Add 2 fish fillets to skillet, nut side down, and cook until nuts begin to brown, about 2 minutes. Turn fish over; cook 1 minute. Using metal spatula, transfer fish, cut side up to rimmed baking sheet. Repeat with the remaining fish and ½ tablespoon oil. Bake until opaque in center, about 10 minutes. Transfer catfish fillets to plates. Serve with sauce.

Pecan Pie Muffins

Makes 25 servings

In a word, Simple Delicious. This is a great recipe for just snacking or for packing to take on a trip.

2 cups pecans, chopped

2 cups brown sugar

1 cup flour

4 eggs

2 sticks butter, melted

In a large bowl, combine first 3 ingredients; mix well and put hole in middle. In separate bowl, mix eggs until foamy. Add melted butter to eggs, then pour into hold of first bowl. Mix until moistened. Spray mini muffin pan with nonstick spray. Fill with one teaspoon of mix. Bake at 350 degrees for 12-15 minutes or until lightly brown around the edges. Dump upside down on paper towel or waxed paper.

Let cool; store in plastic container.