

Recipes for your Mother's Day celebration, from breakfast to dessert.

Let us know if there is something you would like us to put in our column, or if you have a recipe to share, please submit to [ads@thedrummer.com](mailto:ads@thedrummer.com).

## Baked Challah French Toast

*Level: Easy*  
*Total: 7 hr*  
*(includes chilling time)*  
*Active: 30 min*  
*Yield: 8 servings*

6 T. brown sugar  
1 tsp. ground cinnamon  
1/8 tsp. ground cardamom  
1/8 tsp. ground nutmeg  
1 c. whole milk  
2/3 c. part-skim or whole-milk ricotta  
1-1/2 tsp. vanilla  
1/2 tsp. kosher salt  
6 lg. eggs  
1 lemon, zested & juiced  
4 T. unsalted butter, melted  
12 thick-sliced (3/4" to 1") day-old challah bread slices  
1 c. frozen blueberries  
Powdered sugar, for serving

Combine the brown sugar, cinnamon, cardamom, and nutmeg in a small bowl and mix to combine. Set aside. In a large bowl, add the milk, ricotta, vanilla, salt, eggs and lemon zest. Whisk to combine and set aside. Pour the melted butter in a 9-by-13-inch casserole dish. Dip each slice of bread lightly in the egg mixture and shingle the bread in the casserole dish, sprinkling a large pinch of the sugar mixture on each layer. Pour the remaining egg mixture on top of the bread and then pour the remaining sugar mixture on top. Cover with aluminum foil and refrigerate for at least 6 hours and up to overnight.

Preheat the oven to 375 degrees F. Bake the casserole for 30 minutes. Uncover and bake until the custard is set and the bread is golden brown, an additional 15 minutes.

Meanwhile, add the blueberries and lemon juice to a small saucepot. Cook over medium heat until the berries burst and thicken, and the sauce begins to bubble, about 15 minutes.

When ready to serve, spoon the blueberries over the center of the casserole and sprinkle with powdered sugar.

## Rosemary-Garlic Pork Chops with Chickpeas

*Level: Easy*  
*Total: 30 min*  
*Active: 25 min*  
*Yield: 4 servings*

4 center-cut bone-in pork rib chops (3/4 to 1" thick; 10 oz. ea.)  
1/4 c. extra-virgin olive oil  
1 tsp. finely chopped fresh rosemary, plus 2 sprigs  
1 tsp. finely grated lemon zest  
Kosher salt & freshly ground pepper  
1 (19 oz.) can chickpeas, drained & rinsed  
6 cloves garlic, smashed  
1/2 c. sliced jarred roasted red peppers  
1/3 c. low-sodium chicken broth  
Chopped fresh parsley, for topping

Preheat the broiler. Toss the pork chops with 1 tablespoon olive oil, the chopped rosemary and grated lemon zest on a rimmed baking sheet; season generously with salt and pepper.

Toss the chickpeas, garlic, roasted red peppers and rosemary sprigs with the remaining 3 tablespoons olive oil, 1/2 teaspoon salt and a few grinds of pepper. Scatter around the pork chops. Pour the chicken broth over the chickpea mixture.

Broil, stirring the chickpea mixture once and rotating the baking sheet halfway through, until a thermometer inserted into the pork registers 145 degrees F, 10 to 12 minutes. Sprinkle with parsley.

## White Chocolate Almond Raspberry Cake

*Prep Time: 30 mins*  
*Cook Time: 30 mins*  
*Inactive Time: 20 mins*  
*Total Time: 1 hr 20 mins*  
*Yield: 1 Cake (9" Layer Cake)*

### Almond Cake:

2-1/2 c. cake flour, sifted

3 tsp. baking powder  
1/2 tsp. baking soda  
3/4 tsp. salt  
1 c. unsalted butter, at room temp.  
1-1/2 c. granulated sugar  
6 lg. egg whites, at room temp., lightly beaten until foamy  
1 tsp. vanilla extract  
2 tsp. almond extract  
3/4 c. whole milk, at room temp.  
2/3 c. sour cream, at room temp.

**White Chocolate Amaretto Buttercream Frosting:**

1 c. unsalted butter, at room temp.,  
2-1/2 c. confectioners' sugar, sifted  
1/4 tsp. salt  
1 T. heavy cream  
1-1/2 T. amaretto liqueur  
1 tsp. almond extract  
6 oz. quality white chocolate, melted & cooled for 10 minutes

**Assembly and Garnish:**

1 c. raspberry preserves  
1 c. fresh raspberries  
1 c. thinly sliced almonds

**For the Almond Cake:** Preheat oven to 350 degrees (F). Generously grease the bottom and sides of two 9-inch round cake pans; line with parchment paper rounds and set aside until needed.

In a large mixing bowl, sift together the cake flour, baking powder, baking soda, and salt; set aside.

In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat the butter on medium-high speed until smooth and creamy, about 1 minute.

Gradually add in the sugar. Once all of the sugar has been added, beat on high speed for 2 minutes.

Reduce the speed to low and add in the egg whites, a little bit at a time, beating well after each addition, and scraping down the sides and bottom of the bowl as needed.

In a spouted measuring cup, combine the vanilla extract, almond extract, milk, and sour cream. Mix until evenly combined.

On low speed, add the flour mixture in three additions, alternating it with the liquid milk/sour creamy mixture, beginning and ending with the flour, and mixing until just combined.

Divide the batter evenly among the prepared pans and smooth the tops.

Bake for 25 to 30 minutes, or until lightly brown around the edges and a toothpick inserted in the center of the cakes comes out clean. Cool the cakes in the pans and place on a wire rack for 15 minutes. Then invert the cake layers onto cooling racks and cool completely.

**For the White Chocolate Amaretto Buttercream Frosting:** In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat the butter on medium-speed until completely smooth. Reduce the speed to low and gradually add in the confectioners' sugar, beating until all of the sugar is completely combined.

Add in the salt, cream, and amaretto, and almond extract and beat smooth.

Add in the white chocolate and beat smooth. Once all of the ingredients have been incorporated, increase the speed to medium-high and beat for a minute.

**Assembly and Garnish:** Using a long, serrated knife, slice each cake in half horizontally, so that you have 4 even layers.

Place one cake layer on a large plate or cake stand. Spread 1/2 cup of the frosting on top of the cake, covering it completely, then spread a 1/4 cup of raspberry preserves on top of the frosting.

Top with another cake layer, and repeat the layering process, ending with the last cake layer on top. Spread all remaining frosting over the top and sides of the cake.

Using your hands, gently press the sliced almonds all around the sides of the cake. Then top with fresh raspberries!

Allow the cake to set for 20 minutes before slicing. Then serve, or store, in the refrigerator, for up to 2 days. Bring to room temperature before serving!

Notes: If you want extra thick layers of frosting like mine, double the buttercream recipe!

**Quote of the Week:**

***"Friends are those rare people who ask how we are and then wait to hear the answer."***

**~ Ed Cunningham**