

Book title: **Classic Home Desserts: A Treasury of Heirloom and Contemporary Recipes**

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Richard Sax, chef-director at Food & Wine Magazine's test kitchen, co-writer of a column in Bon Appetit magazine and prolific cookbook author, passed away shortly after completing his masterwork: *Classic Home Desserts*. This collection of 350 heirloom and modern recipes is the culmination of a decade of research and testing. Sax gathered these treasures during his travels as well as from the archives of the New York Public Library. Handwritten manuscripts and early books contribute to his fascinating assortment of cobblers and crisps, cakes and cookies, puddings and pies, and more. He captures the joy of early cooks, who, after a winter of dry goods and preserves, indulge in summer's bounty with overflowing peach pies and juicy raspberry cobbler. 'New World' foods such as molasses and peanut butter appear in childhood favourites such as Peanut Butter Pie with Fudge Topping. With an emphasis on "unadorned frankness" the selections are flavourful and straightforward; however, some are quite elegant (i.e., Panna Cotta and Poached Pears in Merlot Syrup, discovered by Sax in a village north of Venice). He also charmed the secret recipes from popular eateries: Down-East Cranberry Apple Pie from Kennebunk Inn in Maine, and a delicious bread pudding with whiskey sauce from Bon Ton Restaurant in New Orleans. See recipes on pages 47–51.

