

CAKES

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LEMON BUTTERMILK SHEET CAKE

1 hour and 15 minutes, plus cooling. Serves 12 to 16.

This cake, inspired by the great baker Maida Heatter's recipe, gets hits of lemon three times: zest and juice in the cake; a clear soaking syrup that seeps into the cake; and, finally, a creamy, thick glaze that coats the top. This cake is fluffy, supremely moist and has a grown-up vibe about it: not kiddie stuff.

- For the cake:**
Nonstick baking spray
2 cups all-purpose flour
1 teaspoon fine sea salt
1 teaspoon baking powder
½ teaspoon baking soda
2 cups granulated sugar
2/3 cup buttermilk
½ cup vegetable oil
Finely grated zest of 2 lemons, plus more to garnish
6 tablespoons fresh lemon juice
1 teaspoon pure vanilla extract
4 large eggs

- For the syrup and glaze:**
1¼ cups plus 2 tablespoons powdered sugar, sifted
3 tablespoons plus 2 teaspoons fresh lemon juice
2 tablespoons unsalted butter, melted



Candy bar cake

Mariah Tauger/Los Angeles Times-TNS

- 1 tablespoon whole milk**
- Heat the oven to 350 degrees. Grease a 9-by-13-by-2 ½-inch metal baking pan with baking spray.
 - In a large bowl, whisk together the flour, salt, baking powder and baking soda. In a medium bowl, whisk together the sugar, oil, buttermilk, lemon zest and juice, vanilla and eggs until smooth. Pour the liquid ingredients over the dry ingredients and whisk until just combined. Pour the batter into the prepared pan and smooth the top. Bake until golden brown on top and a toothpick inserted in the center of the cake comes out clean, 35 to 40 minutes.
 - While the cake is in the oven, make the syrup and glaze: In a small bowl, whisk together a quarter cup powdered sugar and three tablespoons lemon juice until they form a thin syrup. In a medium bowl, whisk together

- the remaining one cup plus two tablespoons powdered sugar and two teaspoons lemon juice, the butter and milk until they form a thicker, smooth glaze.
- Remove the pan from the oven and let the cake cool for five minutes. Using a toothpick or the tines of a fork, poke the cake all over. Slowly drizzle the syrup evenly over the cake and let the cake cool completely.
 - Scrape the glaze onto the cake and use a spoon to spread it evenly over the top. Scatter more lemon zest over the cake, if you like, to garnish. Let the cake stand for 10 minutes to set the glaze before serving from the pan.
- Make ahead: The cooled, syrup-soaked cake can be wrapped in plastic wrap and kept at room temperature for up to two days. The syrup and glaze can be refrigerated separately for up to five days. Reheat the

syrup before using on the warm cake. Return the glaze to room temperature before whisking again and using.

CANDY BAR SHEET CAKE

1 hour and 20 minutes, plus 1 hour chilling. Serves 12 to 16.

This cake is pure convenience-store kitsch. Fluffy white cake gets poked and drizzled with butterscotch sauce, then covered in whipped cream and sprinkled with chopped Butterfinger or chocolate-covered toffee candy bars. I make my own butterscotch sauce because the jarred kind can be too fake even for my taste, but you can't shake a stick at the appeal of candy bars, and they provide essential crunch. This is a fridge cake, so keep it cool until you're ready to serve it or else the whipped cream might melt

all over the place.

- For the cake:**
Nonstick baking spray
2 cups all-purpose flour
¼ cup dry milk powder
3 tablespoons cornstarch
1 tablespoon baking powder
1 teaspoon fine sea salt
2 cups granulated sugar
1 cup whole milk
½ cup vegetable oil
1 tablespoon pure vanilla extract
5 large egg whites

- For the butterscotch sauce and frosting:**
1 cup packed light brown sugar
½ cup whole milk
4 tablespoons unsalted butter
¼ teaspoon fine sea salt
2/3 cup sweetened condensed milk
1 tablespoon pure vanilla extract
1 cup chilled heavy cream
2 Butterfinger or Heath candy bars (2.1 ounces each), roughly chopped

- Heat the oven to 325 degrees. Grease a 9-by-13-by-2 ½-inch metal baking pan with baking spray.
- In a large bowl, whisk together the flour, milk powder, cornstarch, baking powder and salt. In a medium bowl, whisk together the sugar, whole milk, oil, vanilla and egg whites until smooth. Pour the liquid ingredients over the dry ingredients and whisk until just combined. Pour the batter into the prepared pan and smooth the top. Bake until pale golden brown on top and a toothpick inserted in

MUMS

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Plant the wedges 18 to 24 inches apart and water and fertilize them as you would a new plant.

There are many sources for a wide variety of mums. Try nursery catalogs, looking online, or sharing with friends.

GARDEN CHORES

- Houseplants need to start coming back into the house. Check plants for unwanted insects and other wildlife. It may be that they have outgrown their pots and need re-potting or perhaps have become root-bound.
- Perennials may be divided now. Enrich the soil with peat

moss or compost as you replant them.

- Take advantage of fall perennial sales to upgrade your plant collection for reasonable

prices.

- Preserve the harvest in your own way and enjoy the autumn weather and beauty.

If you have garden comments or questions, please write greengardencolumn@yahoo.com. Thanks for reading!

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