



Katie Workman via AP

Pumpkin cream cheese swirled chocolate brownies.

All your favorite desserts wrapped up in one dish

By KATIE WORKMAN
Associated Press

I decided to take my favorite brownie recipe, the one I published in “The Mom 100 Cookbook” a handful of years ago, and turn it into something that says, “Hi, pumpkin season, how’ve you been?”

The bottom layer is a fudgy brownie, dense and with a serious hit of chocolate. The top layer is a creamy pumpkin cheesecake, scented with those great fall spices. Then a bit of the brownie mixture (which you will reserve) is dolloped on top and swirled into the cheesecake mixture for a beautiful, brown and pale orange marbled effect.

These are thick, rich and the kind of dessert where you’re going to end up feeling pretty pleased with yourself. It’s a dessert to impress, with no fancy baking techniques required.

You can store these at room temperature in a tightly sealed container for a day, or in the fridge for several days. Let them sit for at least 30 minutes at room temperature before serving.

Katie Workman has written two cookbooks focused on easy, family-friendly cooking. “Dinner Solved!” and “The Mom 100 Cookbook.” She blogs at <http://www.themom100.com/about-katie-workman/>

PUMPKIN CREAM CHEESE BROWNIES

Makes: 24 brownies

For the Brownies:

- 1 cup (2 sticks) unsalted butter
- 3 ounces unsweetened chocolate
- ½ cup cocoa powder
- 2 ½ cups sugar
- ½ teaspoon kosher salt
- 1 tablespoon vanilla extract
- 3 large eggs
- 1 ½ cups all-purpose flour

For the Pumpkin Cheesecake:

- 2 (8-ounce) packages cream cheese, at room temperature
- ¾ cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- ½ teaspoon kosher salt
- ¼ teaspoon ground cloves
- 2 large eggs
- 1 cup pureed canned pumpkin (not pumpkin pie filling)
- ½ cup heavy cream
- 2 teaspoons pure vanilla extract

Preheat the oven to 350 F. Generously butter or spray a 9-by-13-inch baking pan with non-stick spray.

Make the brownie batter: Melt together the butter and chocolate in a medium-sized pot over low heat, stirring until smooth. Remove

from the heat and stir in the cocoa powder, sugar and salt, then blend in the vanilla. Beat in the eggs one at a time, stirring quickly so they don’t have a chance to cook at all before they are blended in. Blend in the flour.

Scrape about ¾ of the thick batter into the prepared pan and smooth the top with a spatula. Set the pan and the remaining brownie batter (about one cup) aside.

Make the pumpkin cheesecake batter: In a large bowl, beat the cream cheese and sugar with an electric mixer until smooth. Add the cinnamon, ginger, salt and cloves and beat, scraping down the sides, until well combined. Beat in the eggs, one at a time, and then beat in the pumpkin, cream and vanilla until smooth. Spread the pumpkin cheesecake batter over the brownie batter in the pan, and then use a tablespoon to dollop remaining brownie batter over the top in spots. Use a dull knife to swirl the mixtures together on top, making sure to leave it very streaky, and not blend too much.

Bake for about 40 to 45 minutes, until a toothpick inserted into the middle of the brownies comes out clean.

Allow the brownies to cool completely in the pan set on a wire rack. Cut into 24 squares.

Nutritional information per serving: 283 calories; 166 calories from fat; 19 g fat (11 g saturated; 1 g trans fats); 90 mg cholesterol; 166 mg sodium; 29 g carbohydrate; 2 g fiber; 21 g sugar; 4 g protein.

A do-ahead Thanksgiving side: Spiced cranberry chutney

By MEERA SODHA
Associated Press

Although Thanksgiving is the quintessential American holiday, some of my American friends and I celebrate it here in London every year.

A few years back, after cooking a turkey curry, I learned the hard way never to mess with the traditional roasted turkey, the star of the show. Since then my contribution is always to spice up the sides, quite literally. This year I’ve narrowed my focus to cranberries.

There are only a handful of cranberry farms in the UK partly because they can only grow under very special conditions, like acidic peat soil and fresh running water, which are more commonly found in the U.S. So when I see them in London supermarkets, I get very excited.

My favorite thing to do with them, on the run up to our Thanksgiving dinner, is to turn them into a rich sticky chutney. A little sugar helps counter the extreme acidic sourness these fresh berries can have, while a few warming spices like cloves, black pepper and red chili add just enough heat and zing to perk up the turkey.

Happily, this chutney is not just for Thanksgiving. It works really well in cheese sandwiches, and alongside ham and game meats. It can be prepared a few weeks in advance too, giving you more time to have a holiday on actual Thanksgiving.

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Meera Sodha via AP

Spiced cranberry chutney.

SPICED CRANBERRY CHUTNEY

Start to finish: 45 minutes

Servings: 24 (Makes three 1-cup jars)

- 3 tablespoons canola oil
- 1 cinnamon stick
- 1 teaspoon black mustard seeds
- 2 red onions, diced
- 5 cups cranberries, fresh or if frozen, thawed
- ¾ cup superfine sugar
- 2 tablespoons white wine vinegar
- 2 tablespoons lemon juice
- ½ teaspoon ground cloves
- ¼ teaspoon ground black pepper
- ½ teaspoon ground cumin
- 3/4 teaspoon chili powder
- ½ teaspoon kosher salt

Sterilize your jars by washing them in hot soapy water, then rinse them and let them dry in a cool (275

F) oven. Or use dishwasher-clean jars fresh from the machine.

Heat the oil in a large deep pan over a medium heat. When hot, add the mustard seeds and cinnamon stick. When the seeds pop, add the onion and cook for around 10 to 12 minutes or until the onion is translucent and turning golden.

Add the cranberries to the pan along with the sugar, lemon juice, white wine vinegar and follow with cloves, pepper, cumin, chili and salt. Stir and bring to a boil before leaving to simmer for around 20 minutes until the chutney thickens.

Bottle in sterilized jars and refrigerate. This chutney will keep for up to 3 weeks.

Nutrition information per serving: 54 calories; 16 calories from fat; 2 g fat (0 g saturated; 0 g trans fats); 0 mg cholesterol; 43 mg sodium; 10 g carbohydrate; 1 g fiber; 8 g sugar; 0 g protein.

Utah ski resorts offering backcountry-type opportunities

By BRADY MCCOMBS
Associated Press

SALT LAKE CITY — Utah resorts still want skiers and snowboarders to come enjoy their groomed slopes and high-speed lifts this season, but they’re also offering expanded options for people who want to get a taste of the backcountry without the risk of going alone.

New opportunities include a pair of new lifts at Powder Mountain Resort that open 5,000 acres of powder skiing through trees, and a new luxury cat-skiing operation at Whisper Ridge in northern Utah on 60,000 acres. Ski Utah is also widening its marketing of a long-running guided tour that takes in the back country near six resorts in one day.

The appetite for exploring beyond the boundaries of resort has been growing in recent years. An estimated 5.7 million skiers and snowboarders ventured into the backcountry in 2015-2016 — up 34 percent from 2008-2009 ski season, according to research from SnowSports Industries America. A large chunk of those people went into the “side country,” areas connected to resorts that resemble backcountry.

Utah ski resorts are hoping to repeat last year’s banner season in which they parlayed good early-winter snow and buzz created by Vail Resort’s new mega-resort into a 10-year high for visitors. Several of the state’s 14 ski resorts are hoping to open



Scott Sommerdorf/The Salt Lake Tribune via AP, File

In this May 1 file photo, skiers pay the price for late season turns at Alta, Utah, as they hike up the mountain.

in November to kick off season, though a lack of early season snow could make that difficult.

Here’s a look at what’s new this year, including several of the new options for backcountry-like experiences.

POWDER MOUNTAIN: NEW LIFTS, NEW TERRAIN

Powder Mountain Resort’s new lifts give skiers and snowboarders access to 10 new groomed runs on about 1,000 new acres. It also allows skiers to explore 600 new acres of rugged terrain in a bowl that before was only accessible by all-day guided snow cat operations. Skiers can get to the runs off the lifts,

but must pay an additional \$25 (or \$20 for season pass-holders) to take a snow cat ride out of the bowl each time they ski down. Regular lift tickets cost \$79 for adults.

The terrain is ideal for beginner and intermediate skiers who want to practice powder and tree skiing, said J.P. Goulet, Powder Mountain spokesman.

The lifts and 6 miles of new roads connect the existing resort to the site where Powder Mountain’s owners — a group of young, wealthy entrepreneurs, nonprofit leaders and artists who purchased the resort in 2013 — are planning to build a New Age mountain town. Built around a vehicle-free

main street, they tout the community as a rethink of the American mountain town with homes, pop-up stores, micro apartments, farm-to-table restaurants and yoga boot camps. Work has begun, but the project is expected to take several years.

Powder Mountain, about 50 miles northeast of Salt Lake City, is also limiting day tickets to 2,000 per day so they can offer skiers and snowboarders uncrowded slopes.

Deer Valley is the only other ski resort that has a set limit for daily skiers, though other resorts turn people away when parking lots get full, said Paul Marshall, spokesman for Ski Utah.



Steve Griffin/The Salt Lake Tribune via AP, File

This March 14 file photo shows heavy snow blanketing skiers as they ride the gondola from the parking lot to the base of the mountain at Canyons Village ski area in Park City, Utah.

LUXURY CAT SKIING

For skiers with plenty of money who are looking to get totally off the grid, Whisper Ridge Cat Skiing offers 60,000 acres of private terrain to carve through in the day and the option to spend nights at luxury yurts.

The operation, located about 85 miles northeast of Salt Lake City, uses modified snow cats to carry skiers up and down the hills.

Day rates are \$450 per person in the early and late season and \$495 during the heart of winter. Yurt lodging rates range from \$725-\$1,000 a night depending on the type of yurt and dates.

It is not the first cat skiing operation in Utah. Park City Powder Cats has been around for years. It offers rates of \$549-\$569 per day, depending on the dates. Alta, Powder Mountain and Snowbird also are offering cat skiing packages.

1 DAY, 6 RESORTS

Ski Utah’s long running “Interconnect Tour” has a

developed a loyal group of customers who come back, but officials are hoping to entice skiers who may be among those tempted to ski more in backcountry terrain, Marshall said.

The guided tour, which costs \$395 per person, takes skiers down backcountry routes near six different Utah resorts, starting at Deer Valley near Park City and finishing at Snowbird in the Little Cottonwood Canyon. The tour usually takes participants about 25 miles and down about 16,000 vertical feet.

Guides carry rescue beacons and take other safety measures needed in the backcountry. Skiers must be 16 or older and must be advanced skiers. No snowboarders are allowed.

“It offers a taste of what the backcountry is about with the assistance of guides who know the terrain and area so well,” Marshall said. “It’s a great way to kind of put your toes in the water.”