Lemon-Buttermilk Bundt Cake

8–10 SERVINGS *With a wonderfully moist interior beneath a crunchy crust and a generous amount of fragrant lemon zest, this cake is a classic reborn. To see our new favorite Bundt pan, check out Prep School, page 119.*

- **1 cup (2 sticks) unsalted butter, room temperature, plus more for pan**
- **3 cups all-purpose flour plus more for pan**
- **1 Tbsp. baking powder**
- **2 tsp. kosher salt**
- **2½ cups sugar**
- **Finely grated zest of 8 lemons (about ½ cup)**
- **4 large eggs**
- **1 cup buttermilk**
- **¾ cup apricot or peach preserves**
- **¼ cup fresh lemon juice**

SPECIAL EQUIPMENT: A 12-cup Bundt pan

Preheat oven to 350°. Butter and flour Bundt pan; set aside. Whisk baking powder, salt, and 3 cups flour in a medium bowl. Combine sugar and lemon zest in a large bowl; using your fingertips, rub together until lemon sugar is well blended.

Add 1 cup butter to lemon sugar. Using an electric mixer on high speed, beat until mixture is light and fluffy, about 4 minutes. Add eggs one at a time, beating to blend between additions and occasionally scraping down sides and bottom of bowl with a rubber spatula, until mixture is light and very fluffy, about 4 minutes longer.

Reduce speed to low. Add dry ingredients in 3 additions, alternating with buttermilk in 2 additions, beginning and ending with dry ingredients. Scrape batter into prepared pan; smooth top.

Bake cake until golden brown and beginning to pull away from sides of pan, 60–70 minutes. Transfer to a wire rack and let cake cool in pan for 10 minutes. Invert cake onto rack; remove pan and let cool completely. **DO AHEAD:** Cake can be made 2 days ahead. Store airtight at room temperature.

Combine preserves and lemon juice in a small saucepan. Bring to a boil, reduce heat, and simmer, stirring occasionally, until glaze is reduced to ½ cup, 6–8 minutes. Strain glaze into a small pitcher or bowl; discard solids in strainer. Pour glaze over cooled

Bourbon-Butterscotch Pudding

8 SERVINGS *This complexly flavored pudding owes its smooth texture to a quick spin in the blender. For a video on all things custard, go to bonappetit.com/go/custard.*

- **¼ cup (½ stick) unsalted butter**
- **1 vanilla bean, split lengthwise**
- **¾ cup (packed) light brown sugar**
- **2½ cups heavy cream**
- **1 cup whole milk**
- **1 Tbsp. bourbon or Scotch**
- **½ tsp. kosher salt**
- **6 large egg yolks**
- **¼ cup cornstarch**
- **3 Tbsp. sugar**
- **Crème fraîche and crushed gingersnap cookies (for serving; optional)**

SPECIAL EQUIPMENT: Eight 6-oz. ramekins or bowls

Melt butter in a medium saucepan over medium heat. Scrape in seeds from vanilla bean; add bean. Cook, swirling pan occasionally, until butter begins to brown and smell nutty, about 3 minutes. Add brown sugar and cook, stirring occasionally, until sugar is starting to dissolve, about 2 minutes. Add cream, milk, bourbon, and salt; bring to a simmer. Remove from heat.

Whisk egg yolks, cornstarch, and sugar in a large bowl until smooth. Gradually add hot cream mixture, whisking constantly. Wipe out saucepan. Strain custard through a fine-mesh sieve back into saucepan and cook over medium heat, stirring often, until custard bubbles occasionally and starts to thicken, 5–6 minutes.

Remove saucepan from heat and transfer mixture to a blender. Blend briefly on low speed until smooth. Place ramekins or bowls on a rimmed baking sheet. Divide custard evenly among ramekins and chill until set, at least 3 hours. **DO AHEAD:** Puddings can be made 3 days ahead. Cover and keep chilled.

Top each pudding with crème fraîche and crushed gingersnaps, if desired.

Apple and Blackberry Polenta Cobbler

8–10 SERVINGS *Using frozen berries in desserts is a clever way to add flavor and vibrant color in colder months. Choose a mild honey, such as clover or orange blossom, to let the fruits shine. See Prep*

FILLING

- **3 lb. baking apples (such as Honeycrisp or Pink Lady), peeled, cored, cut into ¼" wedges**
- **1 10-oz. package frozen blackberries (about 2 cups), thawed**
- **⅓ cup sugar**
- **3 Tbsp. cornstarch**
- **3 Tbsp. honey**
- **2 Tbsp. unsalted butter, cut into ½" pieces**
- **2 Tbsp. fresh lemon juice**

BISCUIT TOPPING AND ASSEMBLY

- **½ cup medium-grind polenta or cornmeal (not quick-cooking)**
- **2 tsp. baking powder**
- **¾ tsp. kosher salt**
- **1½ cups all-purpose flour plus more for work surface**
- **¼ cup sugar plus more for sprinkling**
- **6 Tbsp. (¾ stick) chilled unsalted butter, cut into ½" pieces**
- **1 cup heavy cream plus more for brushing**

FILLING Preheat oven to 375°. Combine apples, blackberries, sugar, cornstarch, honey, butter, and lemon juice in a large bowl and toss to evenly distribute. Transfer mixture to a shallow 3-qt. baking dish and set aside.

BISCUIT TOPPING AND ASSEMBLY Combine polenta, baking powder, salt, 1½ cups flour, and ¼ cup sugar in a food processor; pulse to blend. Add butter and pulse until pea-size lumps form. Transfer flour mixture to a large bowl and form a well in the center. Add 1 cup cream to well and mix with a spoon or spatula until a shaggy dough forms.

Transfer mixture to a lightly floured work surface and knead just until dough comes together, about 3 times. Pat or roll out dough into a 14x4" rectangle about ½" thick. Cut dough rectangle in half lengthwise, then cut each strip crosswise into 6 equal pieces to make 12 biscuits.

Arrange biscuits over fruit mixture, spacing about ½" apart. Brush biscuits lightly with cream and sprinkle evenly with sugar.

Bake cobbler until filling is bubbling around edges and biscuits are golden brown, 40–50 minutes.

Transfer to a wire rack and let cobbler cool for at least 10 minutes. Serve warm or at room temperature. **DO AHEAD:** Cobbler can be made 6 hours ahead. Let stand at