room temperature until juices form, tossing occasionally, about 30 minutes.

Cut cake into wedges and divide among plates. Spoon strawberries with juices alongside and serve.

MAPLE CAKE WITH MAPLE SYRUP FROSTING

10 SERVINGS This delicious dessert gets a double dose of maple flavor: one in the cake, another in the cream cheese-maple frosting. Keep in mind that maple syrup affects the baking time of this cake (it takes almost an hour to bake).

cake

- 3 cups all purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ cup (1 stick) unsalted butter, room temperature
- 2 tablespoons non-hydrogenated solid vegetable shortening, room temperature
- 2 cups pure maple syrup (preferably Grade B)
- 3 large egg yolks
- 1 large egg
- 1¼ cups whole milk
- 1 cup walnuts, toasted, coarsely chopped

frosting

- 3 cups powdered sugar
- 1 8-ounce package cream cheese, room temperature
- ½ cup (1 stick) unsalted butter, room temperature
- 2 tablespoons pure maple syrup (preferably Grade B)
- Toasted walnut halves (for garnish)

special equipment

Two 8-inch-diameter cake pans with 2-inch-high sides

CAKE Position rack in center of oven and preheat to 325°F. Butter two 8-inch-diameter cake pans with 2-inch-high sides. Line bottom of pans with parchment paper; butter parchment. Dust pans with flour; tap out excess. Sift 3 cups flour, baking powder, and salt into medium bowl. Using electric mixer, beat butter and shortening in large bowl until light and fluffy. Add maple syrup and beat until smooth, about 3 minutes. Add egg yolks and egg 1 at a time, beating until well blended after each addition. Beat in flour mixture in 3 additions alternately with milk in 2 additions. Fold in walnuts. Divide batter equally between prepared pans (about 3½ cups for each); smooth tops.

Bake cakes until tester inserted into center comes out clean, 50 to 55 minutes. Cool cakes in pans on racks 20 minutes. Run small knife around sides of cakes to loosen. Invert cakes onto racks; remove parchment. Cool cakes completely.

FROSTING Sift powdered sugar into medium bowl. Using electric mixer, beat cream cheese and butter in large bowl until smooth. Add powdered sugar and maple syrup and beat just until smooth (do not overbeat or frosting may become too soft).

Using serrated knife, trim off domed top of each cake layer, creating flat surface. Place 1 cake layer, trimmed side up, on platter. Spoon 1 cup frosting in dollops over top of cake layer; spread evenly to edges. Top with second cake layer, trimmed side down. Spread remaining frosting evenly over top and sides of cake. Arrange walnut halves around top edge of cake. **DO AHEAD** Can be made up to 1 day ahead. Cover with cake dome and chill. Bring to room temperature before serving.

Cut cake into wedges and serve.

NEW YORK-STYLE CRUMB CAKE

12 SERVINGS In this East Coast-style breakfast treat, a tender sour cream coffee cake is topped with a thick layer of cinnamon-scented streusel.

topping

- 1 cup (packed) dark brown sugar
- ½ cup sugar
- 1½ tablespoons ground cinnamon
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter, melted, warm
- 2½ cups all purpose flour

cake

- 2½ cups all purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon baking powder
- ½ teaspoon salt
- ¾ cup (1½ sticks) unsalted butter, room temperature
- 1½ cups sugar
- 2 large eggs
- 1½ cups sour cream
- 1 teaspoon vanilla extract

TOPPING Mix both sugars, cinnamon, and salt in medium bowl and whisk to blend. Add warm melted butter and stir to blend. Add flour and toss with fork until moist clumps form (topping mixture will look slightly wet). Set aside.

CAKE Position rack in center of oven and preheat to 350°F. Butter 13x9x2-inch glass baking dish. Sift flour, baking soda,