## RED CABBAGE GRATIN

SERVES 6

The recipe for this lightly spiced and creamy cabbage casserole, baked with a crunchy topping, comes from the author's friend Marietta, a former personal chef. Serve it as a side dish with roast pork, chicken, turkey, or braised lamb (see recipe at left).

- 3 tbsp. unsalted butter, softened
- 9 cups shredded red cabbage (about 1 1/2 small heads)
- 2 1/2 cups heavy cream
- 2 tsp. sweet paprika
- 1 tsp. sugar
- Kosher salt and freshly ground black pepper, to taste
- 3/4 cup freshly grated Parmesan
- 3/4 cup finely chopped walnuts
- 3/4 cup panko bread crumbs

Heat oven to 350°. Grease a 3-qt. round or oval baking dish with 1 tbsp. butter; add cabbage and set aside. Combine cream, paprika, sugar, and salt and pepper in a small saucepan and heat over medium-high heat until mixture just begins to simmer. Pour cream mixture over cabbage and stir to combine. In a medium bowl, toss together Parmesan, walnuts, and bread crumbs; sprinkle evenly over cabbage and dot top with remaining butter. Cover dish with aluminum foil and bake until cream is absorbed and cabbage is tender, about 50 minutes. Remove foil, increase heat to 400°, and continue baking until topping is browned and crisp, about 15 minutes more. Let cool for 10 minutes before serving.

## SPICED PUMPKIN CAKE

SERVES 12

A welcome addition to the holiday table, this simple frosted layer cake, from Unity Hall board member Becky, can also be made with homemade puréed pumpkin: just peel and seed your favorite variety of cooking pumpkin, cut it into large chunks, steam or boil it until soft, and mash it until smooth.

- 1 1/2 cups (3 sticks) unsalted butter, softened, plus more for pan
- 2 cups cake flour, plus more for pan
- 2 tsp. baking powder
- 1 tsp. ground ginger
- 3/4 tsp. kosher salt
- 1/2 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground mace
- 1 1/2 cups packed light brown sugar
- 2 eggs
- 3/4 cup canned pumpkin purée, preferably Libby's
- 1/4 cup milk
- 2 tsp. vanilla extract
- 4 cups confectioners' sugar, sifted

❶ Heat oven to 375°. Grease and flour two 8" round cake pans lined with parchment paper cut to fit; set aside. In a bowl, whisk together flour, baking powder, ginger, salt, cinnamon, cloves, and mace; set aside. In the bowl of a stand mixer fitted with a paddle, beat 1/2 cup butter and brown sugar on medium-high speed until smooth, 1–2 minutes. Add eggs one at a time, mixing well after each addition until smooth. Add half the dry ingredients and mix until just combined. Add pumpkin and milk, and then add remaining dry ingredients; mix until smooth. Divide batter evenly between prepared pans and smooth tops with a rubber spatula; bake until a toothpick inserted in center of cakes comes out clean, about 30 minutes. Transfer to a rack and let cool for 30 minutes; unmold cakes and let cool.

❷ In the bowl of a stand mixer, beat remaining butter and vanilla on medium speed until smooth. Add confectioners' sugar, 1 cup at a time, beating after each addition until smooth. Increase speed to high and beat until frosting is light and fluffy.

❸ Place 1 cake on a cake stand and frost the top with 1/3 of the frosting; stack second cake on top and frost top and sides with remaining frosting. Refrigerate cake; let cake sit for 1 hour at room temperature before serving.