

Disney

SAVING MR. BANKS

Delicious recipes by food
stylist, Chris Oliver inspired by
Disney's Saving Mr. Banks!

Pineapple Upside Down Cake



Ingredients:

3/4 cup butter
1 cup brown sugar
10 pineapple slices
6 Tbl pineapple juice
10 whole pecans
10 marischino cherries

4 eggs separated
1 cup cake flour, sifted
1 tsp baking powder
1/2 tsp salt
1 cup granulated sugar

Directions:

- 1) Preheat oven to 375 degrees
- 2) Melt butter in large baking pan; Add brown sugar and spread it around pan until it melts. Arrange pineapple slices on top of melted sugar, put cherries in the middle of pineapple rings, fill in spaces with pecans.
- 3) Sift dry ingredients
- 4) Beat egg whites until they form stiff peaks
- 5) Beat egg yolks until light, add sugar and pineapple juice
- 6) Fold in beaten eggs, pour batter into pan
- 7) Bake for 30 minutes.

Let rest, Put a plate over cake, hold it firmly, turn over, tap gently. Remove from pan. ENJOY!

Hot Chocolate Soufflés

Makes six 10oz soufflés



Ingredients:

8oz semisweet chocolate
1/2 cup unsalted butter
2 Tbls Amaretto
2 Tbls Pecan or Almond extract

1/4 tsp cream of tartar
7 egg whites
7 egg yolks
3/4 cup sugar

Directions:

- 1) Preheat oven to 375 degrees.
- 2) Butter and sugar six 10oz ramekins; arrange on baking sheet.
- 3) In a double boiler saucepan, combine chocolate and butter, slowly melting butter and chocolate together until smooth; add in amaretto, pecan extract, remove from heat, let cool.
- 4) Beat egg whites on high speed until white peaks form, add cream of tartar while gradually beating in 1/2 cup of sugar, beating until stiff.
- 5) Beat the egg yolks with the remaining sugar until frothy. Add egg yolks in to the cooled chocolate, then fold in 1/3 whites, then gently but thoroughly fold in the remaining mixture.
- 6) Divide among the prepared ramekins, smooth tops. Bake until they rise and are set, 20 minutes.

For a more modern option you can add 1/4 to 1/2 tsp cayenne for a spicier treat. Top with fresh whipped cream, ENJOY!

Best Ever Butter Cake



Ingredients:

- 2/3 cup soft butter
- 2 eggs
- 1 2/4 cup sugar
- 1 1/2 tsp vanilla
- 2 3/4 cup cake flour
- 2 1/2 tsp baking powder
- 1 tsp baking powder
- 1 tsp salt
- 1 1/4 cup milk
- 1 tsp orange zest
- 3/4 cup crushed pecan or walnut pieces to press around outside of cake (optional)

Directions:

- 1) Preheat oven to 350 degrees
 - 2) Grease and flour two 9" x 1 1/2" pans. Cream butter, sugar, eggs, orange zest and vanilla until fluffy.
 - 3) Blend flour, baking powder and salt. Using low speed on mixer, slowly mix in milk. Pour even amounts into pan(s).
 - 4) Bake for 30 minutes, or when toothpick comes out clean. Cake is ready to eat when cool.
- You can eat it as is, or top with fresh whipped cream, any kind of sauce, Carmel, Chocolate, Strawberry! We choose to layer ours with a strawberry bavarian , then frost with a basic buttercream frosting.**

Cherry Pie

Makes one 10" x 2" deep pie, or two 8" x 1/2" pies



Ingredients:

- Three 21 oz cans sweetened red cherries
- 2 tbsp cornstarch
- 3 tbsp sugar
- 1/8 tsp salt
- 1 tbsp butter
- 1 tsp lemon zest
- Basic pie crust recipe
- 3/4 cup flour
- 1/4 tsp salt
- 1/4 cup shortening
- 2-3 tbs water

Directions:

Pie Filling:

- 1) Preheat oven to 450 degrees
- 2) Drain cherries, saving juice. Mix cornstarch, sugar and salt, add juice gradually; cook slowly until smooth and thickened. Add butter and cherries. Let cool.
- 3) Line pie pan with pie crust (recipe below), pour in cherry filling.
- 4) Arrange pastry strips in a lattice design over top, brush with egg wash.

- 5) Bake at 450 degrees for 15 minutes, Reduce heat to 350 degrees for 25 minutes.

Pie Crust:

- 1) Mix all ingredients together, knead into a ball; roll out on a floured surface.

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