

## Dinner & A Book Recipes

*Episode #1511 – This Is the Story of a Happy Marriage*

### **Cauliflower Cake**

#### **Ingredients:**

1 small cauliflower, outer leaves removed, broken into 1 1/4 inch florets  
1 med. red onion, peeled  
5 T. olive oil  
1/2 t. finely chopped rosemary  
7 eggs  
1/2 c. basil leaves, chopped  
1 c. all-purpose flour, sifted  
1 11/2 t. baking powder  
1/3 t. ground turmeric  
5 oz. coarsely grated Parmesan cheese  
salt and pepper  
Melted unsalted butter, for brushing  
1 T. white sesame seed.

#### **Directions:**

Preheat oven to 400 degrees F.

Place the cauliflower florets in a saucepan and add 1 t. salt. Cover with water and simmer for 15 minutes until soft. Drain and set aside.

Cut 4 round slices off one end of the onion, each about 1/4 inch thick and set aside. Coarsely chop the rest of the onion and place in a small pan with oil and rosemary. Cook for 10 minutes over med. heat, stirring until soft. Set aside to cool. Transfer onion to a large bowl, add the eggs and basil, whisk well and then add the flour, baking powder, turmeric, Parmesan, 1 t. salt and plenty of pepper. Whisk until smooth before adding the cauliflower. Stir gently.

Line the base and sides of 9 1/2 inch spring-form cake pan with parchment paper. Brush the sides with melted butter. Toss the sesame seed around the inside of the pan. Pour the cauliflower mixture into the pan, spreading it evenly and arrange the onion rings on top. Place in the center of the oven and bake for 45 minutes, until golden and set. A knife inserted into the center of the cake should come out clean. Remove from the oven and leave for at least 20 min. before serving.

## ***Whiskey Balls***

### **Ingredients:**

2 c. chopped pecans

1 box 12 oz. vanilla wafers, finely crushed 2c. powdered sugar

1/2 baking cocoa

1/4 c. corn syrup

1/3 c. whiskey

### **Directions:**

Combine all ingredients. With your hands form 1 inch balls. Roll balls in powdered sugar. Store in an airtight container