

Fun With Food

From The Herald Kitchen

By MILDRED HUSKINS

This one is for chocolateolics and for lovers! This is for Valentine's Day.

Chocolate is a universal favorite. To some of us it is almost addictive. But to those among us who can take it or leave it, chocolate seems to go along with festive occasions like St. Valentine's Day when you especially honor the one, or ones, you love. What better way to do that at your house than by presenting something wonderful you made yourself. Something sort of like this Kahlua White Chocolate Cake?

It is believed there is a chemical substance in chocolate that stimulates endorphins in the brain, making people feel as good as if they were in love. Of course it does! Any chocolate lover knows that. Even though white chocolate is actually not a chocolate at all but a ro-

mantic name for a mixture of milk, sugar, and cocoa butter, it's every bit as decadent in Kahlua's white chocolate desserts.

Although Kahlua White Chocolate Valentine Cake is not for dieters, it is a very different version of the classic chocolate cake, with its smooth ganache frosting/filling tinged with Kahlua, that wonderful coffee-flavored liqueur. Although white chocolate is available in any sweet shop, many super-markets carry it next to the regular chocolate chips.

**Kahlua White Chocolate Valentine Cake**

- 2 ounces white chocolate
- 1/2 cup whipping cream
- 1 1/3 cups sifted cake flour
- 1/2 teaspoon baking powder
- Salt
- 1/4 cup unsalted butter, room temperature
- 1 cup sugar
- 1 whole egg

- 1 egg, separated
- 6 tablespoons milk, room temperature

**White Chocolate Ganache (recipe follows)**

In small bowl set over simmering water, melt chocolate and cream together. Stir until smooth. Set aside to cool completely. Sift cake flour with baking powder and 1/4 teaspoon salt. Set aside. In large mixer bowl, beat butter until fluffy. Gradually beat in 3/4 cup sugar. Beat in whole egg and egg yolk until smooth. Stir in cooled chocolate. Alternately stir in dry ingredients with milk, beginning and ending with dry ingredients and blending thoroughly after each addition.

In small bowl, whisk egg white with dash of salt until soft peaks form. Whisk in remaining 1/4 cup sugar, beating until very thick and glossy and mixture falls from whisk in heavy ribbon. Gently fold egg white into batter. Pour batter into 8- or 9-inch heart-shaped cake pan which has been lined with buttered and floured waxed paper. Bake on center shelf of oven at 350 degrees about 40 minutes or until tests done.

Cool in pan 10 minutes. Turn out of pan and carefully peel away paper. Cool completely. Transfer cake to serving plate. Using a wood pick, poke holes about 1 inch deep and at about 1 inch intervals in top of cake. Spoon Kahlua syrup evenly over top of cake. Frost with White Chocolate Ganache. Note: To make Kahlua Syrup, combine 3 tablespoons water, 1 teaspoon instant coffee powder and 1 teaspoon sugar in small saucepan over low heat and stir to dissolve coffee and sugar. Bring to boil and pour into small bowl. Add 1/4 cup kahlua and stir to blend. Cool.

- White Chocolate Ganache
- 1 3/4 cups whipping cream
- 3 1/2 ounces white chocolate, chopped
- 1/4 teaspoon vanilla

In large bowl, combine cream and chocolate. Set over simmering water until chocolate is melted. Stir until smooth. Refrigerate at least 4 or 5 hours, stirring occasionally, until thick. Add vanilla and beat until stiff. Note: Prepare ganache before mixing and baking cake to allow to chill.

**Conference Is Slated**

The 1989 Regional Pork Conference will be held on Tuesday, February 14 at the American Legion Building in Edenton. This event is for all pork producers and agribusiness people in northeastern North Carolina.

The conference will bring to producers the latest research and technology on pork production. The program this year is intended to help producers become more efficient. Registration will begin at 10 a.m.

Topics to be discussed this year are: Proper Feeding and Development of Gilts, Billy Flowers; Feeding and Managing the Early Weaned Pig, Bill Schoenherr; What Every Pork Producer Should Know About Feeding Triticale, Terry Coffey; Disinfectants, Steve Dignan; Swine Producer's Role in Protecting Water Quality, Frank Humenik; and An Update on Swine Feed Medication, a sales representative.

All pork producers and agribusiness people have been invited to attend.

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Amy Lynn Jernigan

**Engagement Is Announced**

Ronald Jernigan of Williamston and Mrs. Reta Shaw of Edenton announce the engagement of their daughter, Amy Lynn Jernigan, to Bradley Riddick Bass, son of Mr. and Mrs. Percy E. Bass of Edenton.

The bride-elect is a 1986 graduate of John A. Holmes High School. She is employed at Shoe Show of Edenton.

The prospective bridegroom is also a 1986 graduate of Holmes High School. He is employed by the Edenton-Chowan Schools.

The wedding is planned for 2 p.m. on March 25 in Rocky Hock Baptist Church.

Friends and relatives are invited to attend.

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**CHELCHIE LANE SPRUILL** Ricky Lane and Susan Land Spruill of Creswell are proud to announce the birth of their daughter, Chelcie Lane, in Chowan Hospital on February 1.

Maternal grandfather is Grover Land Sr. of Newport News, Va.

Paternal grandparents are Mr. and Mrs. Caswell Spruill of Roper.

**MARQUEZ DESHAE FOREMAN**

Tywanda Doret Foreman and Troy LeRone Dunston of Edenton are proud to announce the birth of their son, MarQuez DeShae, in Chowan Hospital on February 2.

Maternal grandmother is Patricia Dianne Foreman of Edenton.

**LATOYA NATASHA BRINKLEY**

Stephen and Bernice Beasley Brinkley of Sunbury are proud to announce the birth of

Continued On Page 3-A

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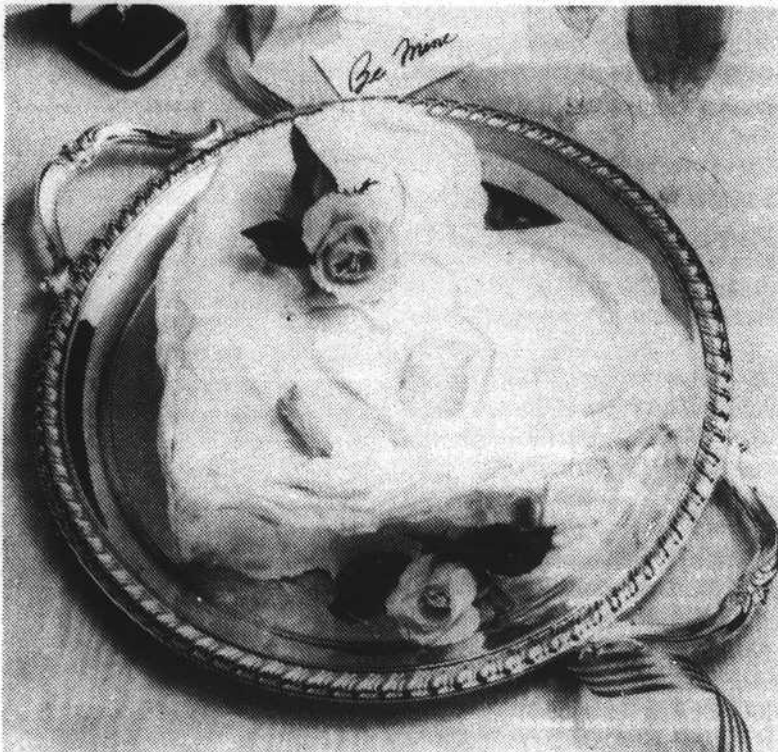
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The interest of better vision from the office of:  
**A.F. Downum, Jr., O.D.**  
Phone: 482-3218  
103 W. Edenton Street  
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VALENTINE CAKE -- Tempt your sweetheart with this heart-shaped Kahlua cake filled and frosted with creamy-smooth ganache on Valentine's Day.

**TAX TIP # 6**

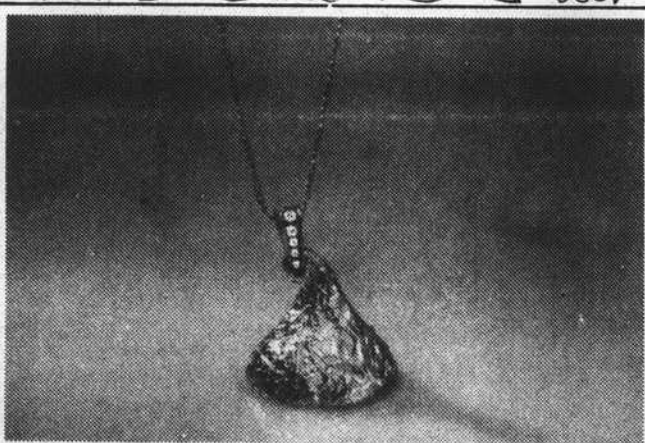
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