

quick ricein cake:

what, pudding in the cake?

Yup. Rice pudding.

Besides cheesecake, yogurt and artichoke hearts, dr bob's childhood never knew rice pudding. The closest he'd gotten was tapioca pudding, which like crunchy peanut butter was not a favorite. It was those lumps.

Somewhere into adulthood (at least in the legal sense), the doctor discovered lumps were not necessarily a bad thing in the right places.



Soon after discovering rice pudding, he discovered his local supermarket made the stuff on a regular basis. Purists, save your breath.

Since the stuff is so good straight, the cooking team decided it'd be great in company so we stuck it in a cake. There is no truth to the rumor that this brilliant stroke of culinary imagination was a desperate attempt to substitute "tiramisu" after a freak mascarpone find in another supermarket proved shortlived. Almost no truth.

If your supermarket isn't offering, make some up yourself first. And then stick it in this cake. If your supermarket is offering, well... don't buy and tell. Uninformed *guests are more generous with their praise.

* also applies to uniformed guests



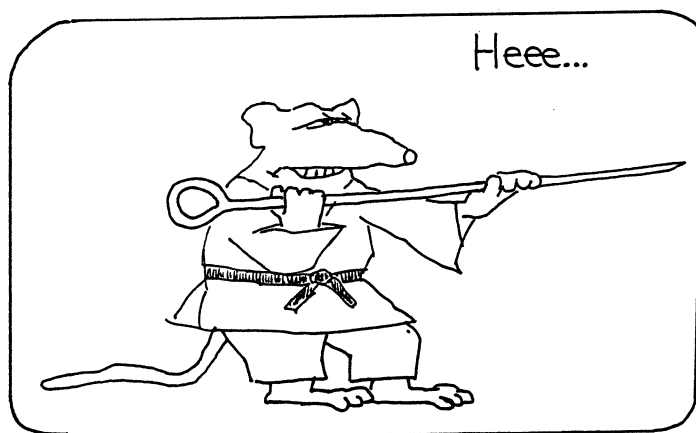
LAYERING 1 pan di spagna recipe (see below)
Kahlúa coffee liqueur to taste
generous cinnamon

FILLING 1½ lb creamy rice pudding (about 3 cups)

TOPPING 1 tablespoon cinnamon
1 tablespoon cocoa
2 tablespoons confectioners sugar

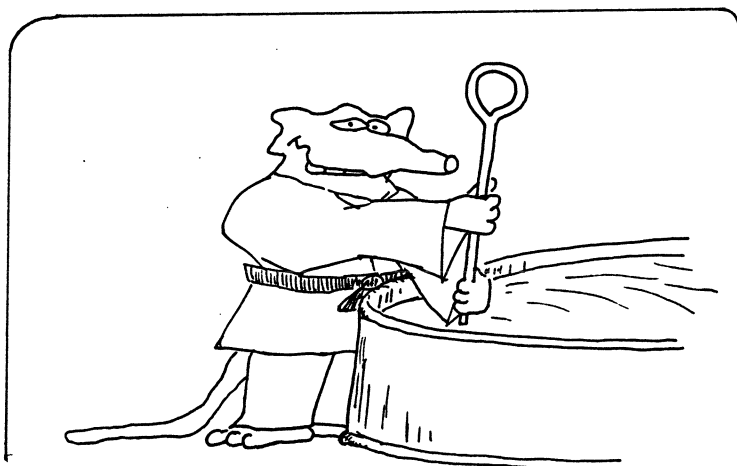
START HERE. Have on hand about 3 cups of creamy rice pudding. If you don't have a local supplier, consult our recipe entitled "creamy rice pudding." (Check index, write page number here ____.) This should be done in advance.

THEN make one pan di spagna recipe from "zuppa inglese americanizzata." (Check index, write page number here ____.) But bake the batter in a 9½ inch springform pan at 325° F about 1 hour. Check using stabbing cake test.



When done remove from oven, cool 15 minutes and remove from pan. Cool completely on a rack.

samarai cake tester



SURGICAL PROCEDURE. From one cake, let there be 3 layers of uniform thickness, no small miracle. A Magic Knife[®] and a cake lifter may prove very helpful at this step. A cake lifter is like a 12 inch version of a compact disk used to separate the cut layers, a sort of noncompact disk if you will. If you don't have one, an old record phased out by an addition to your real and (slowly at these prices) growing compact disk collection will work just as well. However, it is advisable to have a separate discwasher[®] for the converted cake lifter. A video sized laser disk is even better but a bit costly.

What's that? No Magic Knife[®] either? A Magic Knife[®] is a sharp serrated knife with a cutting guide something like a power hand saw except it's adjustable, from paper thin cucumber slices to fat cake layer cuts. A nonMagic Knife[ⓧ] can be substituted, but you've got to have a level hand or you'll end up with a Mobius strip cake. (Inside joke for mathematicians.) Both these items are personally imported German gadgets so don't expect to see them at your local mall. Call People's Express.

ASSEMBLY. Place bottom layer on cake plate and sprinkle reservedly with straight or watered down Kahlúa, depending on mood. Spread half rice pudding on top. Sprinkle generously with cinnamon. Repeat procedure with second layer (on same cake plate). Repeat procedure with third layer but abort at rice pudding stage, since no more remains. If more than $\frac{1}{2}$ to $\frac{3}{4}$ cups Kahlúa have found their way into the cake by this point, it can be declared legally intoxicated in the state of New Jersey. Do not allow cake to drive. Throw it in the drunk tank to cool down overnight. Your fridge is an even better idea.

IMBIBING. When ready to serve or slightly before, being sure not to let the cake out too soon for good behavior (how many cakes are troublemakers?), sprinkle generously with dry topping ingredients mixed in and dispersed from a powdered sugar shaker. If necessary, administer the balloon test to departing driving guests.