

BUNDT MANIA

In 1950, the co-founder of the Minneapolis-based Nordic Ware Co., H. David Dalquist, created the Bundt pan at the request of members of the Minneapolis chapter of Hadassah, a Jewish women's service organization.

By 1960, boosted by a Good Housekeeping Magazine photo and recipe for "Old Plantation Pound Cake" baked in a Bundt pan, the fluted, durable, cast-aluminum pan had become America's best-selling cake pan.

It is not surprising, therefore, that when Ella Helfrich entered the 1966 17th annual Pillsbury Bake-Off contest, she chose a Bundt pan to dazzle the judges with her "Tunnel of Fudge Cake."

Although Helfrich's chocoholic's dream-come-true confection placed second, she helped turn the popularity of the Bundt pan into nationwide Bundt mania.

Over the decades, a Bundt pan-demic spread around the world. Happily falling victim myself, I own



KITCHEN ADE
Sue Ade



Photos by Sue Ade/Morris News Service

After a cake baked in a Bundt pan took second place in the 17th annual Pillsbury Bake-Off contest, a Bundt pan-demic spread around the world like hot fudge sauce over devil's food cake.

several Bundt pans, including the Rose pan, the Cathedral pan, the Star pan and the Festival pan, to name just a few.

"Today, there are nearly 60 million Bundt pans in kitchens across the continent," said David Dalquist, president of Nordic Ware and son of the company's co-founders.

"Almost a Bundt pan in every pantry." In 2006, a year following the

death of H. David Dalquist, Nordic Ware celebrated the 60th anniversary of the Bundt by offering a special-edition Bundt pan.

If you don't own a Bundt pan, or need to replace the one you've had for more years than you care to remember, this is the one to get. For more information on the pan, or on the 2007 Nordic Ware "Bundts Across America" contest currently under way through Sept. 1, visit www.nordicware.com



The original recipe called for dry frosting mix which is no longer available. Due to the popularity of the cake, Pillsbury developed the following recipe. Don't leave out the nuts. They are essential to the success of the recipe.

1966 TUNNEL OF FUDGE CAKE

(UPDATED AND REVISED)

RECIPE BY 17TH ANNUAL PILLSBURY BAKE-OFF RUNNERUP ELLA HELFRICH, TEXAS

CAKE:

1 ¼ cups margarine or butter, softened
1 ¼ cups granulated sugar
6 large eggs
2 cups powdered sugar
2 ¼ cups Pillsbury's BEST All-Purpose or Unbleached Flour (Measure flour by lightly spooning into measuring cup and leveling off)
¾ cup cocoa
2 cups chopped walnuts (do not omit)

GLAZE:

¾ cup powdered sugar
¼ cup cocoa
1 ½ to 2 tablespoons milk
Heat oven to 350 degrees. Grease and flour 12-cup fluted Bundt pan or 10-inch tube pan. In large bowl, beat margarine and granulated sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Gradually add

powdered sugar; blend well. By hand, stir in remaining cake ingredients until well blended. Spoon batter into prepared pan; spread evenly. Bake for 58 to 62 minutes. Cool upright in pan on wire rack 1 hour; invert onto serving plate. Cool completely. In small bowl combine all glaze ingredients until well blended. Spoon over top of cake, allowing some to run down sides. Store tightly covered. Serves 16.

ANNIVERSARY BUNDT PAN CHOCOLATE SOUR CREAM CAKE

RECIPE COURTESY WILLIAMS-SONOMA KITCHEN



This cake was baked in a special edition anniversary Bundt cake pan manufactured by the Nordic Ware Co. The company was founded in 1946 by H. David and Dorothy Dalquist. H. David Dalquist created the Bundt pan in 1950.

1 cup nonalkalized cocoa powder, plus more for dusting pan
7 ½ ounces semisweet chocolate pieces
1 cup boiling water
2 ¼ cups all-purpose flour
1 ½ teaspoons baking soda
1 ¼ teaspoon salt
2 ½ sticks unsalted butter
2 ½ cups firmly packed light brown sugar
5 large eggs, lightly beaten
4 teaspoons vanilla extract
1 ½ cups sour cream
1 ½ cups semisweet chocolate chips

Have all ingredients at room temperature. Preheat oven to 325 degrees. Grease Bundt pan and dust with cocoa powder; tap out excess.

In a small mixing bowl, combine cocoa and chocolate pieces. Add the boiling water and whisk until chocolate melts and the mixture is smooth and blended; set aside.

Over a sheet of parchment (or wax) paper, sift together the flour, baking soda and salt; set aside. In the bowl of an electric mixer, beat the butter on medium speed until smooth and creamy. Reduce speed to low and

add the brown sugar and beat until well blended. Increase speed to medium and beat until mixture is light and fluffy, about 5 minutes. Add the eggs, one at a time, beating well after each addition. Add vanilla. Reduce speed to low and add the flour mixture, alternately with the sour cream, beginning and ending with the flour, beating just until blended and no lumps of flour remain. Slowly add chocolate-cocoa mixture and beat until well blended and no white streaks remain. Fold in chocolate chips. Pour batter into prepared pan and bake for 60-65 minutes. Cool cake in pan for 15 minutes before inverting on to wire rack. Allow to cool for at least one hour before topping with chocolate ganache. Serves 16.

Kitchen Ade note: This is one of the best chocolate cakes I have ever eaten.

Kitchen Ade note: The anniversary Bundt pan has a capacity of 12-15 cups. If you want to bake this cake and do not have a large enough Bundt pan, bake in any tube pan of similar capacity.

CHOCOLATE GANACHE

6 ounces (1 cup) semisweet chocolate pieces
2 tablespoons unsalted butter
½ cup heavy cream

In small saucepan bring the cream and butter just to a boil, then remove from heat. Stir in chocolate chips and whisk until chocolate is melted and mixture is smooth. Pour ganache over cake and allow to drip down sides. Allow ganache to set at least 15 minutes before serving.

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This dish can be made in one 12-cup Bundt pan, halved for a 6-cup Bundt pan, or made into individual 1-cup size Bundt pan muffins.

SOUTH OF THE BORDER TAMALES CRESCENT RINGS

RECIPE COURTESY OF NORDIC WARE

2 pounds ground beef
½ cup plus 1 tablespoon cornmeal
2 teaspoons chili powder
1 teaspoon salt
1 cup chopped onion
1 cup chopped green or black olives
1 cup ketchup
1 (16-ounce) can (2 cups) whole (or diced) tomatoes
1 (12-ounce) can (1 ½ cups) whole kernel corn, drained
1 (8-ounce) can (1 cup) tomato sauce
2 cans (8-ounces each) refrigerated Quick Crescent Dinner Rolls

2 cups (8-ounces) shredded cheddar or American cheese

Preheat oven to 375 degrees. In fry pan, brown ground beef; drain. Stir in remaining ingredients except crescent rolls, cheese and 1 tablespoon cornmeal. Simmer, uncovered stirring occasionally, while preparing crust. Separate crescent dough into eight rectangles. Firmly press perforations to seal. Place 6 rectangles, spoke fashion in a 12-cup Bundt pan, forming a crust. Press to seal. Sprinkle with 1 tablespoon cornmeal and cheese. Spoon

ground beef mixture over cheese. Cut each remaining crescent rectangle into 4 short strips; lay across top of filling spoke-fashion. Seal to inner and outer dough edges. Bake 25 to 35 minutes. Cool upright in pan 10 minutes; invert onto serving plate. Serves 10-12.

Kitchen Ade note: Recipe may be halved for a 6-cup Bundt pan or modified for a 6-cup Bundt muffin pan, using 1 crescent roll for each muffin cavity. Recipe will work just as well without the cheese.

BERRY CHEESE MOLD

RECIPE COURTESY OF NORDIC WARE

2 (6-ounce) packages lemon or strawberry gelatin
½ cup sugar
4 cups boiling water
3 cups cold water
2 pints strawberries, hulled and halved (or sliced)
2 (8-ounce) packages cream cheese, softened
2 teaspoons vanilla extract

Dissolve gelatin and sugar in boiling water. Add cold water. Chill 5 cups gelatin until thickened, leaving remaining



Bundt pans are available in a variety of shapes and sizes. Check out Nordic Ware at www.nordicware.com

gelatin at room temperature. Add strawberries to thickened gelatin; pour into a lightly oiled 12-cup Bundt pan. Chill until set, but not firm. Beat cream cheese until smooth; gradually add reserved gelatin and va-

nilla beating until well blended. Spoon cream cheese mixture over gelatin in pan. Chill overnight or until firm. Unmold.

Kitchen Ade note: Recipe may be halved for a 6-cup Bundt pan.