

Afterschool Treats: Ho Hos Not Just for Holidays!

By Susie Iventosch



Homemade mascarpone-filled Ho Hos

Photos Susie Iventosch

After the bankruptcy of Hostess last November, many thought that Ho Hos were to become a delicacy of the past. But, thanks to a joint venture between Apollo Global Management and C. Dean Metropoulos & Co., several popular Hostess treats were restocked on grocers' shelves in July. While I was more of a Snowball fan, being a coconut-marshmallow kind of kid, it never hurt my feelings when my mom carefully tucked a Ho Ho in my lunch bag or had a box of them on the counter for after-school treats.

Because I love to bake, we deprived our kids of Ho Hos, which never made it into their school lunches. In fact, I would

not really have ever considered eating one again, until one day at a bakery I saw homemade Ho Hos made with mascarpone filling. Now, that really caught my attention, so I purchased one and devoured it on the way home! This experience gave me the great idea of making them myself, only using the tiramisu mascarpone made with coffee rather than plain mascarpone.

Your kids will really love it when they not only find a Ho Ho in their lunch pail, but one made with loving care by mom (or dad)! Or, maybe they will trade or sell them to their friends, as I later discovered that my older son had a habit of doing! Either way, someone will have a very tasty lunch treat!

Homemade Mascarpone-Filled Ho Hos

(Makes 16)

Chocolate Cake

Note: I used a flourless chocolate cake that I found on Epicurious for the cake part, but you can use any cake that works for a chocolate roll.

INGREDIENTS

- 6 ounces bittersweet chocolate chips
- 3 tablespoons water
- 6 large eggs, separated and at room temperature
- 2/3 cup granulated sugar, divided in half
- 1/4 teaspoon salt

DIRECTIONS

Preheat oven to 350 degrees. Grease an 11x17 jelly roll pan and then line with parchment. Also grease, or spray the parchment paper to make lifting the cake easier.

Melt chocolate and water. Set aside just until cooled. Meanwhile, beat egg whites until soft peaks form. Add 1/3 cup sugar and continue to beat until it holds stiff peaks. Set aside.

In a separate bowl, beat egg yolks with sugar and salt until thick and lemon colored. Fold cooled chocolate into egg yolks until well-blended. Then gently fold 1/3 of egg whites at a time into chocolate mixture until well-blended.

Pour batter into prepared pan and bake for approximately 15 minutes, or until cake is slightly puffed and top is dry to the touch. Remove from oven and place two slightly damp paper towels on top of cake for five minutes. Remove towels, loosen edges with a knife and allow cake to cool completely.

When cool, cut cake into rectangles (about 2 3/4 inches by 4 1/4 inch) and with a flat spatula lift cake rectangles from parchment paper. One at a time, lay each piece on a flat surface and spread filling over top. Starting at a narrow end, roll into a little log. If the cake begins to crumble a bit, don't worry, just pat into filling and keep on rolling.

Cover each little cake with chocolate ganache and refrigerate for at least two hours before serving. This allows the ganache to harden and the rolls to become a little more firm.

Serve with a sifting of cocoa powder and a dollop of whipped cream.

Mascarpone filling

8 ounces Tiramisu Mascarpone, softened to room temperature (BelGioioso makes this and it can be found in the specialty cheese section usually)

- 1 cup heavy cream
- 2 teaspoons vanilla extract
- 2 tablespoons powdered sugar
- 2 tablespoons cocoa powder

Beat heavy cream with electric beaters until stiff. Fold in vanilla. In another bowl, blend mascarpone with powdered sugar and cocoa powder with a wooden spoon and fold in whipped cream mixture until blended.

Ganache

- 12 ounces bittersweet chocolate
- 1/2-3/4 cup heavy cream

In a small saucepot melt chocolate. Blend in cream until smooth and pourable.

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. **This recipe can be found on our website:** www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.



“Blue Jasmine” Woody delivers another hit!

By Adam Reeves



Woody Allen has had some huge hits and he had has some huge flops. When you hear that another Woody Allen movie is coming out, you may find yourself waiting to see what the reviews look like and hear the critics' and audiences' reactions before you decide if you want to go yourself. Well, wait no longer!

This Woody Allen film is a hit.

The scene stealer in this film is Cate Blanchett. She is the strongest reason to see the film. Her performance as Jasmine is nothing short of astounding.

When an actress plays a role of a woman teetering on the edge of insanity, any other actress could have “overdone” the performance in the style of Joan Crawford or Bette Davis, but Blanchett plays it full tilt and keeps the character of Jasmine as real and believable. This is likely a performance that will be getting many nominations for the Academy Award, Golden Globe, and more.

The actors making up the supporting cast are all perfect, too. Sally

Hawkins as Jasmine's sister, Ginger, is “spot on” with her performance. The role called for a strong contrast to Blanchett's and Hawkins did a perfect job. She is venerable and naïve, very likeable and sympathetic.

Some have compared this film to Tennessee Williams' “A Streetcar Named Desire.” Having seen both films, I could see how the overall theme and character situation was similar, but “Blue Jasmine” is not a remake or retelling at all. Enjoy the film for what it is. Knowledge of “A Streetcar Named Desire” is not necessary or even important for an enjoyable experience.

My only complaint about the film would be how its message is so blatant. “Blue Jasmine” presents many life lessons and themes to the audience. Some of them hit you over the head a bit too much, but that is the fault of the script not the actors.

Bobby Cannavale's character, Ginger's lover, named Chili, must say about 10 times in the film, “Look how your sister was never there for you!



From left, Cate Blanchett, Director Woody Allen and Alec Baldwin. Photo Jessica Miglio © 2013 Gravier Productions, courtesy Sony Pictures Classics

She was rich and never helped you when she could. Don't forget that!”

It was obvious in the film that Blanchett defined her relationship with her sister as only needing her when she was in trouble. Hearing the character Chili actually say that in the film multiple times was unnecessary and annoying.

“Blue Jasmine” is rated PG-13. This film is for adults due to an adult situation. There is nothing shocking or profane to shelter children from, but they would likely be bored and unable to connect with the story. The total running time is 1 hour and 38 minutes.

You can view the trailer at zembrak.com.

Business Directory

Construction

Heating

Underpinning

Gardening

ENGINEERING & CONSTRUCTION
FREE ESTIMATE
 • 2nd Floor & Room Additions
 • Foundation / Retaining Wall & Concrete Drive Way Repairs
 • Design / Permit & Build Services
925.253.1000
Safe Engineering Construction.Com

ATLAS
 HEATING & AIR CONDITIONING COMPANY
 CA LIC. #489501
 Old-fashioned service and high-quality installations.
925-944-1122
www.atlasheating.com
 Since 1908

Bay Area UNDERPINNING
 GENERAL CONTRACTOR LIC. 007100
 BUILDING FOUNDATIONS • LIFTING
 LEVELING • STABILIZING
707 310-0602
www.bayareaunderpinning.org

J. Limon Gardening
 Maintenance/Clean-up
 Monthly Service
 Sprinkler System Repair
Call Jose
(925) 787-5743
 License #: 018287
 25 yrs. experience in Lamorinda