

85 FAVORITE RESTAURANT RECIPES

bon appetit

THE BEST
**ITALIAN
FOOD**
IN AMERICA

P.102

**6 SIMPLE
INGREDIENTS**

TO MAKE
YOU A
BETTER COOK

P.36

**FAST, EASY,
FRESH
WEEKDAY
DINNERS**

P.55

**EAT WELL,
STAY SLIM**

P.93

15TH
ANNUAL
RESTAURANT
ISSUE



CHICKEN PARMESAN
FROM MARIO BATALI'S
OTTO RESTAURANT
P.151

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FUNKY LITTLE PASTRY SHOPS ARE POPPING UP FROM OAKLAND TO BROOKLYN. INSIDE, YOU'LL FIND CASES STOCKED WITH GOODIES THAT WILL REMIND YOU OF HOME. BUT THESE AREN'T YOUR GRANDMA'S DESSERTS. THEY'RE NEW TWISTS ON THE AMERICAN DESSERTS WE LOVE MOST.



THIS PAGE
KEY LIME CUPCAKE
Buttersweet Bakery/
Atlanta
recipe on page 131

OPPOSITE
CAPPUCCINO ÉCLAIR
Sucré/
New Orleans
recipe on page 131





KEY LIME CUPCAKES

MAKES 12/

These vibrant green cupcakes match the chartreuse walls in this small Atlanta bakery. They also reflect the fun, laid-back vibe of the shop. "We call it retro funk," says owner Charlita Varner.

CUPCAKES

- 1 cup all purpose flour
- $\frac{3}{4}$ cup self-rising flour
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- $1\frac{1}{4}$ cups sugar
- 2 large eggs
- $2\frac{1}{2}$ tablespoons fresh lime juice
- 1 tablespoon finely grated lime peel
- $\frac{1}{4}$ tablespoon neon-green food coloring
- $\frac{3}{4}$ cup buttermilk

FROSTING

- 1 8 ounce package cream cheese, room temperature
- $1\frac{1}{2}$ cups powdered sugar
- $\frac{1}{2}$ cup (! stick) unsalted butter, room temperature
- 1 tablespoon finely grated lime peel
- $\frac{1}{2}$ teaspoon vanilla extract



CUPCAKES/ Preheat oven to 350°F. Line standard muffin pan with 12 paper liners. Whisk both flours in medium bowl. Beat butter in large bowl until smooth. Add sugar; beat to blend. Beat in eggs 1 at a time, then next 3 ingredients (batter may look curdled). Beat in flour mixture in 3 additions alternately with buttermilk in 2 additions. Spoon scant $\frac{1}{3}$ cup batter into each liner. Bake cupcakes until tester inserted into center comes out clean, 20 to 25 minutes. Cool 10 minutes. Remove from pan; cool.

FROSTING/ Beat all ingredients in medium bowl until smooth. Spread over cupcakes.