
Cheese Fondue in a Bread Bowl

1 teaspoon Dijon mustard
1 teaspoon Kosher salt
1 clove garlic, split
2 apples, cut into wedges
2 pears, cut into wedges
1 1/2-pound round loaf crusty bread
8 ounces Gruyere cheese, grated
8 ounces Swiss Emmentaler cheese, grated
2 tablespoons cornstarch
One 12-ounce bottle good quality German beer
2 tablespoons fresh lemon juice

Directions

Preheat the oven to 350 degrees F.

To make the bread bowl, slice off the top 1/4 of the bread with a serrated knife and set aside. Hollow out the loaf by cutting a circle around the inside of the bread leaving a 1-inch border. Pull the soft bread out with your hands, making sure to leave about a 1-inch border at the bottom of the bowl as well. Cube the bread you removed and set it aside for dipping.

Place the bread bowl on a baking sheet and place in the oven until it is heated through and golden on the inside, about 30 minutes.

Meanwhile, to make the fondue, combine the Gruyere and Emmentaler cheeses with the cornstarch in a medium bowl. Toss with your fingers until the cheese strands are coated.

Combine the beer and 1 tablespoon of the lemon juice in a medium non-reactive saucepan over medium heat until it is steaming but not simmering, 2 to 3 minutes. Add the cheese in large handfuls, stirring with a wooden spoon. Continue cooking and stirring until all the cheese is melted, about 5 minutes. Once smooth, stir in the mustard and the remaining 1 tablespoon lemon juice. Season with salt.

Remove the bread bowl from the oven and let it cool slightly, about 5 minutes. Rub the inside all over with the cut sides of the garlic clove. Pour the hot fondue into the warm bread bowl. Serve with the apples, pears and the reserved bread cubes.

Baked Peach Kuchen

- 1 stick plus 2 tablespoons unsalted butter
- 1 cup sugar, divided
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon almond extract
- 1 1/2 cups flour
- 2 teaspoons cinnamon
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons kosher salt
- 1/2 cup sour cream
- 6 peaches, cut into 1/4 inch slivers

Directions

Preheat oven to 350° F. Grease a 13- by 9- by 2-inch baking pan. In a small bowl, whisk together flour, salt, cinnamon and baking powder. In a large bowl, beat together 1 stick of butter and 2/3 cup sugar with an electric mixer until fluffy, about 3 minutes (you can also use a stand mixer fitted with the paddle attachment on medium speed). Beat in eggs. Beat in vanilla and almond extract. Beat in half the flour mixture. Beat in half the sour cream. Beat in remaining flour, followed by remaining sour cream.

Pour batter into prepared pan. Arrange peach slices along the top of the batter in three tightly packed rows.

Cut remaining butter into small dice. Sprinkle over peaches. Sprinkle remaining 1/3 cup sugar over peaches. Bake until cake has set and a tester comes out clean, about 40 minutes.