



Disney
**SAVING
MR. BANKS**

Walt's Family

CHILI RECIPE

Walt's own recipe for this wintertime family favorite! So wrap yourself up under your favorite blanket, slot in your favorite Disney movie and relax with the perfect comfort food — Walt style!

INGREDIENTS:

Chili

- 2 lbs. coarse ground beef
- 2 onions, sliced
- 2 cloves garlic
- 1/2 cup oil
- 1 cup chopped celery
- 1 tsp. chili powder (depending on taste)
- 1 tsp. paprika
- 1 tsp. dry mustard
- 1 large can solid pack tomatoes
- 2 lbs. dry pink beans
- Salt

For Extra Zest

- Add a punch of the following spices:
- 1 little yellow Mexican chili pepper
 - Coriander seeds
 - Turmeric
 - Chili seeds
 - Cumin seeds
 - Fennel seeds
 - Cloves
 - Cinnamon
 - Dry ginger



DIRECTIONS:

- 1) Soak beans overnight in cold water. Drain, add water to cover (2 inches over beans), and simmer with onions until tender (about 4 hours).
- 2) Meanwhile, prepare sauce by browning meat and minced garlic in oil.
- 3) Add remaining ingredients, and simmer for 1 hour. When beans are tender, add sauce to beans and simmer for 1/2 hour. Serves 6 to 8.

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Disney

SAVING MR. BANKS

Delicious recipes by food
stylist, Chris Oliver inspired by
Disney's Saving Mr. Banks!

Pineapple Upside Down Cake



Ingredients:

| | |
|------------------------|--------------------------|
| 3/4 cup butter | 4 eggs separated |
| 1 cup brown sugar | 1 cup cake flour, sifted |
| 10 pineapple slices | 1 tsp baking powder |
| 6 Tbl pineapple juice | 1/2 tsp salt |
| 10 whole pecans | 1 cup granulated sugar |
| 10 marischino cherries | |

Directions:

- 1) Preheat oven to 375 degrees
- 2) Melt butter in large baking pan; Add brown sugar and spread it around pan until it melts. Arrange pineapple slices on top of melted sugar, put cherries in the middle of pineapple rings, fill in spaces with pecans.
- 3) Sift dry ingredients
- 4) Beat egg whites until they form stiff peaks
- 5) Beat egg yolks until light, add sugar and pineapple juice
- 6) Fold in beaten eggs, pour batter into pan
- 7) Bake for 30 minutes.

Let rest, Put a plate over cake, hold it firmly, turn over, tap gently. Remove from pan. ENJOY!

Hot Chocolate Soufflés

Makes six 10oz soufflés



Ingredients:

| | |
|--------------------------------|-------------------------|
| 8oz semisweet chocolate | 1/4 tsp cream of tartar |
| 1/2 cup unsalted butter | 7 egg whites |
| 2 Tbls Amaretto | 7 egg yolks |
| 2 Tbls Pecan or Almond extract | 3/4 cup sugar |

Directions:

- 1) Preheat oven to 375 degrees.
- 2) Butter and sugar six 10oz ramekins; arrange on baking sheet.
- 3) In a double boiler saucepan, combine chocolate and butter, slowly melting butter and chocolate together until smooth; add in amaretto, pecan extract, remove from heat, let cool.
- 4) Beat egg whites on high speed until white peaks form, add cream of tartar while gradually beating in 1/2 cup of sugar, beating until stiff.
- 5) Beat the egg yolks with the remaining sugar until frothy. Add egg yolks in to the cooled chocolate, then fold in 1/3 whites, then gently but thoroughly fold in the remaining mixture.
- 6) Divide among the prepared ramekins, smooth tops. Bake until they rise and are set, 20 minutes.

For a more modern option you can add 1/4 to 1/2 tsp cayenne for a spicier treat. Top with fresh whipped cream, ENJOY!

Best Ever Butter Cake



Ingredients:

- | | |
|-------------------------|-----------------------------------|
| 2/3 cup soft butter | 1 tsp salt |
| 2 eggs | 1 1/4 cup milk |
| 1 2/4 cup sugar | 1 tsp orange zest |
| 1 1/2 tsp vanilla | 3/4 cup crushed pecan or walnut |
| 2 3/4 cup cake flour | pieces to press around outside of |
| 2 1/2 tsp baking powder | cake (optional) |
| 1 tsp baking powder | |

Directions:

- 1) Preheat oven to 350 degrees
- 2) Grease and flour two 9" x 1 1/2" pans. Cream butter, sugar, eggs, orange zest and vanilla until fluffy.
- 3) Blend flour, baking powder and salt. Using low speed on mixer, slowly mix in milk. Pour even amounts into pan(s).
- 4) Bake for 30 minutes, or when toothpick comes out clean. Cake is ready to eat when cool.

You can eat it as is, or top with fresh whipped cream, any kind of sauce, Carmel, Chocolate, Strawberry! We choose to layer ours with a strawberry bavarian , then frost with a basic buttercream frosting.

Cherry Pie

Makes one 10" x 2" deep pie, or two 8" x 1/2" pies



Ingredients:

- | | |
|---|-------------------------------|
| Three 21 oz cans sweetened red cherries | Basic pie crust recipe |
| 2 tbsp cornstarch | 3/4 cup flour |
| 3 tbsp sugar | 1/4 tsp salt |
| 1/8 tsp salt | 1/4 cup shortening |
| 1 tbsp butter | 2-3 tbsl water |
| 1 tsp lemon zest | |

Directions:

Pie Filling:

- 1) Preheat oven to 450 degrees
- 2) Drain cherries, saving juice. Mix cornstarch, sugar and salt, add juice gradually; cook slowly until smooth and thickened. Add butter and cherries. Let cool.
- 3) Line pie pan with pie crust (recipe below), pour in cherry filling.
- 4) Arrange pastry strips in a lattice design over top, brush with egg wash.

- 5) Bake at 450 degrees for 15 minutes, Reduce heat to 350 degrees for 25 minutes.

Pie Crust:

- 1) Mix all ingredients together, knead into a ball; roll out on a floured surface.

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