

CELEBRATING INTERNATIONAL WOMEN'S DAY



Women in hospitality



Starr Albino

The Village of Wentworth Heights

1.5 at
YEARS | Schlegel
Villages

12 YEARS
in hospitality

What makes you proud to work in hospitality?

Women are now key components in an industry that was previously dominated by males. I'm so proud that women have the opportunity to do what they love.

What's your advice for women who aspire to work in hospitality?

Never give up focusing on your dreams. Keep pushing the limits. Ask questions and give answers.

Caramel pecan cheese cake

Ingredients

Crust

- 1 1/2 cups graham crackers crumbs
- 1/4 cup sugar
- 1/4 cup melted butter

Cake

- 1 can condensed milk
- 2 bricks cream cheese
- 3 eggs
- 1 tsp grated lemon zest
- 1 tbsp lemon juice
- 1 tsp vanilla extract
- 2 tbsp all purpose flour

Topping

- 1/4 cup crushed pecan chunks
- 1 cup sugar
- 6 tbsps unsalted butter, room temperature
- 1/2 cup cream
- 1/2 to 1 tsp sea salt

Directions

1. Preheat oven to 350°
2. In a bowl; mix graham crackers crumbs, sugar and melted butter.
3. Place parchment paper on the bottom of your baking dish.
4. Add mixture to your cake pan and pat evenly and firmly to the entire pan.
5. In a mixer or bowl; mix condensed milk, cream cheese, eggs, lemon zest, lemon juice, vanilla extract and flour.
6. Pour all the filling into baking pan gently.
7. Place in the middle rack of oven with another pan below, filled 1/4 full of water for moisture while cooking.
8. Cook for 80 minutes or until you see the cake crack.
9. Once the cake shows signs of small cracking, remove from oven.
10. Let cool for 4 hours in a cool place.
11. On the stove top in a small pan, heat sugar on medium/high until it melts. Sugar will chunk before melting so be patient.
12. Once melted and starts to brown add butter, mixing well. Then add cream and salt.
13. Cook over medium heat for approximately 10 minutes until thickened. Remove from heat and the caramel will thicken more as it cools.
14. Add pecans to the top of your cake and drizzle with your caramel sauce.
15. Let cool for two hours in your refrigerator.

