

A COOKBOOK OF ARTISTS' CREATIVE SUMMER DESSERTS

Seven baking-inclined contemporary artists share their go-to recipes for when they want to get their hands dirty in their kitchens.

By Julia Sherman



Mari Maeda and Yuji Oboshi. Food stylist: Rebecca Jurkevich; prop stylist: Summer Moore

Dike Blair

The New York artist Dike Blair loves his drinks boozy and caffeinated. For decades, he has documented his near-ritualistic intake of beverages. While cocktails and coffee cups are leitmotifs in his photo-based oil and gouache paintings, Blair's subject matter expands well beyond comestibles to include an array of uncanny quotidian vignettes, like close-ups of foliage and moody windows studded with condensation. These intimate paintings are most often shown as a counterpoint to his large-scale abstract installations.

Blair's preferred dessert is a frozen "fun size" Snickers bar, enjoyed alongside a shot of espresso and a shot of white grappa. Blair, 66, recommends "supermarket grappa," the roughness of which he says pairs well with the cold, sugary candy. "The espresso is there to marry the grappa and the Snickers," he adds; its bitterness complements the cloying candy sweetness and the alcohol's heat. He keeps two bags of baby Snickers in the freezer at

his country house at all times, a sweet reminder that it's the weekend.

Dike's Frozen Snickers, Grappa and Espresso

Serves 1

- 1 "fun size" Snickers bar, frozen
- 1 shot white grappa (such as Candolini brand)
- 1 shot espresso

1. Do ahead: place "fun size" Snickers in the freezer.

2. When ready to serve, simply pull a shot of espresso into an espresso cup and pour a shot of grappa into a shot glass. Alternate bites of Snickers with sips of each beverage.