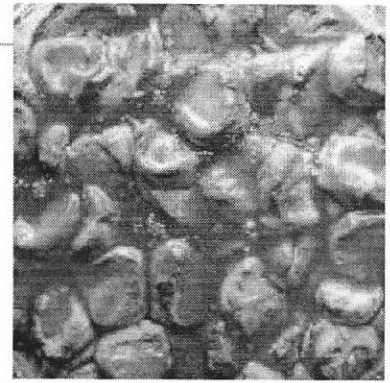


goey caramel monkey bread



author: lindsay ⌚ prep time: 2 hours ⌚ cook time: 25 mins
⌚ total time: 2 hours 25 minutes 🍴 yield: 10

DESCRIPTION

This Goey Caramel Monkey Bread is LOADED with homemade caramel sauce and made with a pillowy homemade brioche dough. Perfect made-from-scratch, crowd-pleasing recipe that is conveniently low-maintenance. Just how I like it.

INGREDIENTS

For the Dough:

- 1 cup lukewarm **water**
- 1 packet **instant yeast** (*about 2 teaspoons*)
- 2 teaspoons **salt**
- 1/4 cup **honey** or **sugar**
- 4 large **eggs**
- 3/4 cup **butter** (*melted*)
- 4 1/2 cups **flour** (*more for dusting*)

👉 *You can also just use canned biscuit dough if you prefer, but I strongly recommend making your dough from scratch! The smells! The pillowy texture! Worth it.*

For the Caramel Sauce:

- 1/2 cup **butter** (*I prefer salted*)
- 1/2 cup Land O Lakes® **Heavy Whipping Cream**
- 1 1/2 cups brown **sugar**
- a hit of **sea salt** if you like that kinda thing

INSTRUCTIONS

1. **Make the Dough:** Mix all the dough ingredients together in a mixing bowl, adding flour last. The mixture will be sticky. Cover loosely with plastic wrap or a damp towel. Set aside in a warm-ish place to rise for 2 hours. Once it has risen, transfer to the fridge to chill so it's easier to handle.
2. **Roll the Dough:** When the dough has chilled, roll out **half of it** on a floured surface to a medium thickness. Cut it into bite-sized pieces or roll into balls. Wrap the other half of the dough in plastic wrap and store in the freezer for next time.
3. **Make the Sauce:** Melt the butter, heavy cream, and brown sugar in a saucepan. Bring to a boil, stirring constantly, and heat for exactly five minutes. Remove from heat.
4. **Assemble:** In a bundt® pan or pie pan, layer: 1/4 cup caramel sauce, dough, 1/4 cup caramel sauce, dough, 1/4 cup caramel sauce. Reserve the remaining sauce.
5. **Bake:** Bake for 25-30 minutes at 350 degrees or until the top pieces are browning a little bit. Invert onto a serving plate and top with extra sauce if you want (um, yes, I DO WANT). Enjoy!

NOTES

Ideal schedule for warm, gooey, made-from-scratch monkey bread in the morning:

- 8pm – mix up the dough
- 10pm – pop dough in fridge
- 8am – make sauce and bake!

This batch makes twice the amount of dough you need, so I'd suggest that the remaining dough can be used for round two of monkey bread, or cinnamon rolls, or a tea ring... you name it! The dough doesn't do great in the fridge for long periods of time (it gets a fermented taste to it), so I'd suggest freezing it. And then you will want to bring the chilled dough back to room temperature before baking. I usually just let it sit on the counter while I make the sauce and that seems to work fine.

The sauce will firm up as it cools. To use the last of your sauce on the baked bread, just gently heat it in the saucepan again and it should loosen back up.

It does not work to make the sauce ahead and save it. When I did this, the sauce on the monkey bread turned into more of a hard caramel. So make your caramel sauce fresh if you want it to be nice and gooey.

This recipe works best if your eggs are at room temperature (if they are too cold, it can affect the rise time for the dough). I usually just stick them in a bowl of warm water to warm them up and then crack them into the dough bowl.

DID YOU MAKE THIS RECIPE?

Tag [@pinchofyum](https://www.instagram.com/pinchofyum) on Instagram and hashtag it [#pinchofyum](https://www.instagram.com/explore/tags/pinchofyum)



Mrs. Garcia's Black Bean Soup

Mrs. Garcia's Black Bean Soup

Serves 8

1 pound dried black beans = 2 cups dried black beans

1 medium onion, finely chopped

1 medium green bell pepper, finely chopped

3 cloves garlic, minced

1 ham bone or smoked ham hock

1/2 cup olive oil

2 teaspoons salt

Freshly ground black pepper

1/3 cup distilled white or apple cider vinegar

Cooked rice, for serving (optional)

To garnish (optional):

Sour cream

Chopped raw onion

Chopped red pepper

The night before cooking the soup, place the beans in a colander and rinse with cold running water. Pick out any rocks or beans that are broken or shriveled. Place the beans in a large (4 quarts or larger) Dutch oven or soup pot with a lid and cover with enough cold water so that it comes to one inch over the top of the beans. Soak overnight.

Drain the beans, then return the beans to the pot. Add enough cold water so that it covers the beans by an inch. Add the onion, pepper, garlic, ham bone or hock, olive oil, salt, and a generous quantity of black pepper. Stir to combine

Bring to a boil over high heat. Skim off any white foam, then reduce the heat to low and cover. Simmer until the beans are very soft and the soup is creamy, not watery, 4 to 5 hours. Check after 2 hours. If the beans seem dry or stewy, add another cup of water. The final consistency should be velvety and thick, and the soup should coat the back of a spoon. (The beans will soften in the first two hours. The goal is to continue cooking the soup until some of the beans break down and create the smooth, thick soup base.)

When the soup is nearly finished, stir in the vinegar and simmer uncovered for 15 minutes more. Pull the ham bone out of the pot — the meat that hasn't already fallen off should be easy to pick off; coarsely chop and return the meat to the pot.

Serve over rice if desired, garnished with chopped raw onions and sour cream. Also, if you like, little bits of chopped chicharrónes can be garnished on top. Add some sweet fried plantains as a side dish!

Recipe Notes

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 5 days or frozen for up to 3 months.

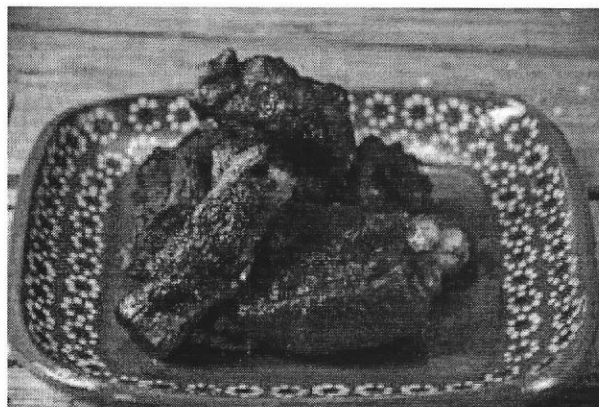
Pork Ribs in Salsa Roja Recipe

prep: 10 mins | **cook:** 40 mins | **total:** 50 mins

author: andrés carnalla

yield: 4 servings

Mexican style slow simmered pork ribs in a mild guajillo salsa roja popular around Aguascalientes. The sauce is like a tangy chile based BBQ sauce, familiar and a bit exotic at the same time.



Ingredients

- 2.5 lbs. pork ribs
- 6 guajillo chiles
- 3 tomatoes
- 1/2 head of garlic
- 1/4 cup vinegar
- 1/4 sugar
- 1 cup water
- 2 to 3 tsps. salt

Instructions

Preparing the Guajillo Salsa

- Remove the seeds and veins from the chiles.
- Add the chiles, tomatoes, salt, vinegar and 1 cup of water to your blender. Blend until smooth, about 1 minute.
- Strain the salsa to remove the pulp.
- Set aside until pork is browned.

Cooking the Ribs

- Place your ribs in a large pot with just enough water to almost cover.
- Add the 1/2 head of garlic and bring to a boil then reduce to a simmer until all the water evaporates, about 20 to 30 minutes.
- After all the water has evaporated, remove the garlic. The ribs will continue cooking in the fat that was released while boiling.
- Cook until nicely browned.
- Pour the salsa over the ribs. Add the sugar. Stir to cover the ribs in salsa.
- Cook until the salsa has reduced by half (about 20 minutes) stirring every 5 minutes.
- Serve immediately.

Notes

Substitutions

You can substitute ancho chiles for the guajillo or use 3 anchos and 3 guajillos.

Bigger Batches

The recipe makes 4 medium sized portions. If you are a bigger eater or are cooking for a larger crowd this recipe is easy to double or triple to suit your needs.

courses: dinner

cuisine: mexican

Nutrition Facts

Serving Size 3 ribs

Amount Per Serving

Calories 364

% Daily Value

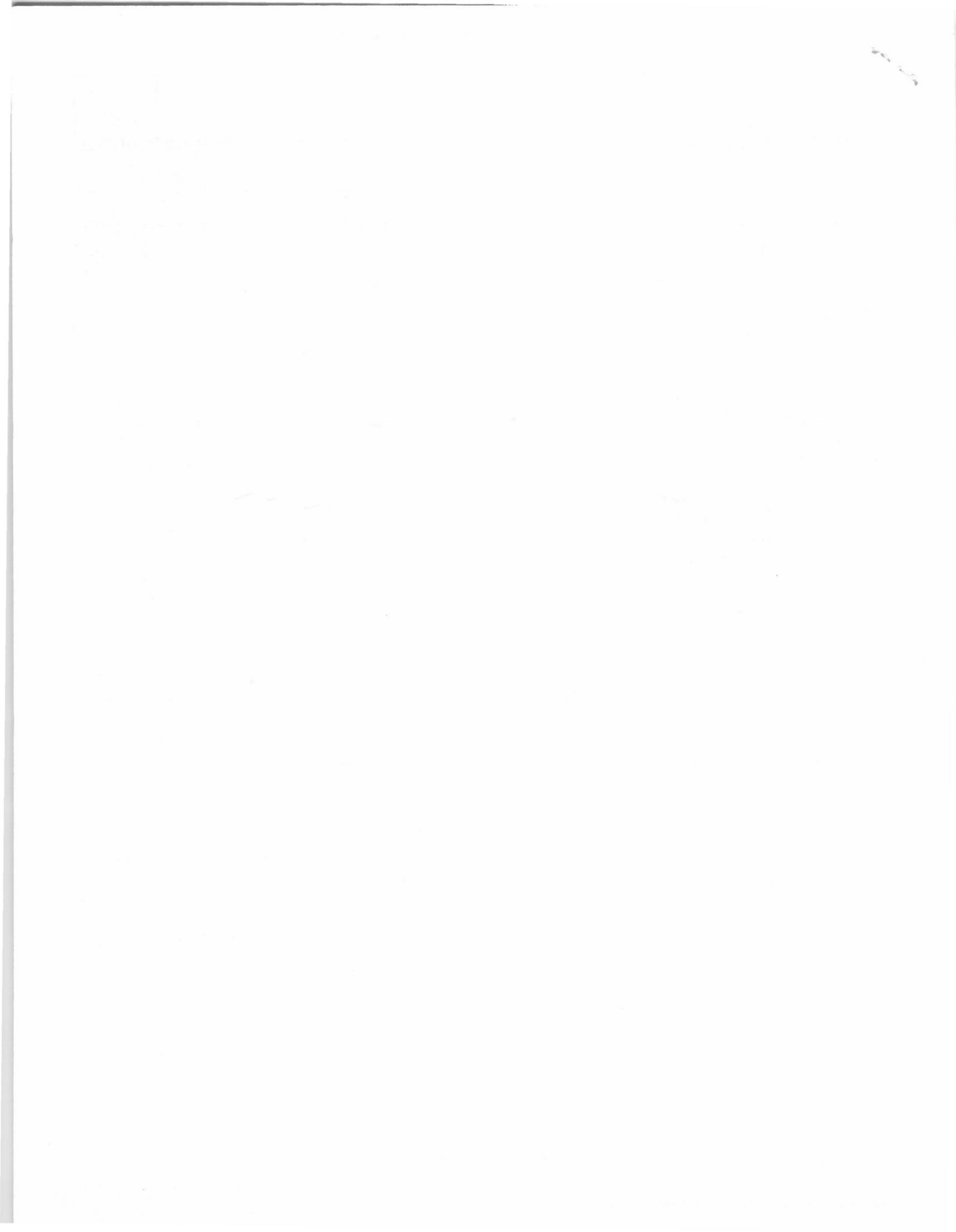
Total Fat 21 g 32%**Sodium** 430 mg 18%**Total Carbohydrates** 16 g 5%

Sugars 14 g

Protein 21 g 42%

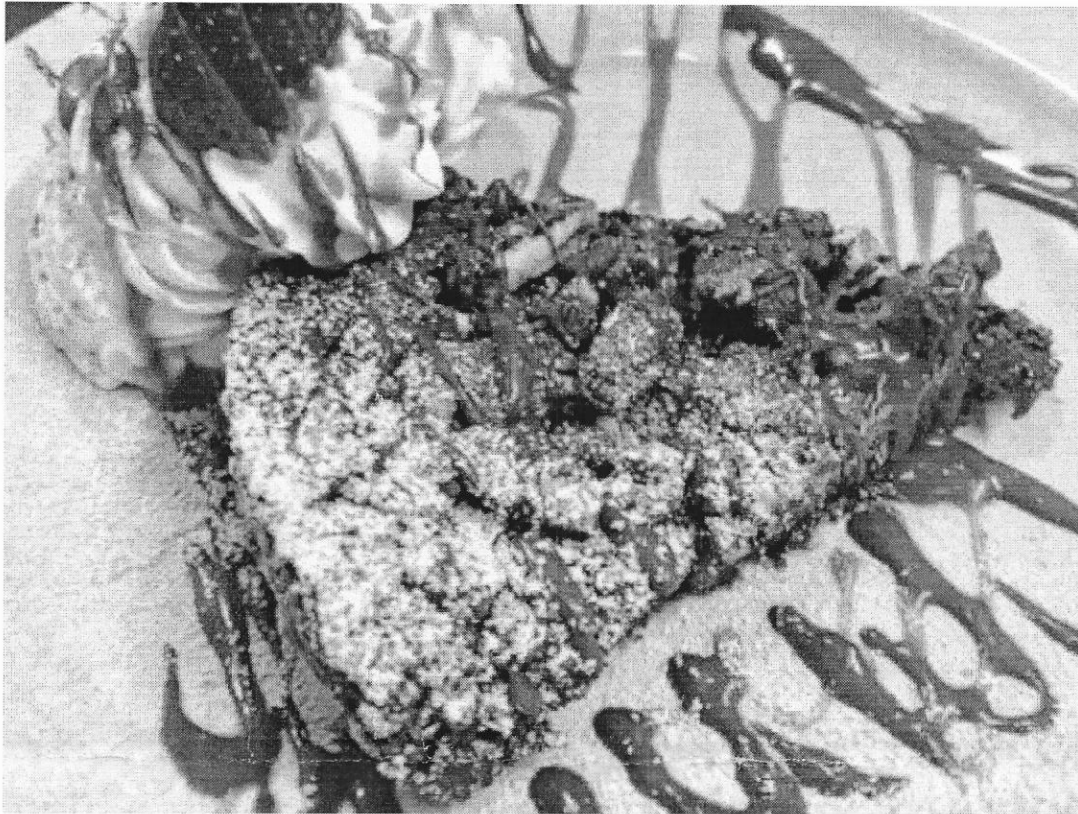
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Recipe by Mexican Food Journal at <http://mexicanfoodjournal.com/pork-ribs-in-salsa-roja/>



Ancho Brownies

From Jeff Smedstad of Elote Cafe



Ancho brownies from Elote Cafe in Sedona. (Photo: Elote Cafe)

Servings: 8.

INGREDIENTS:

- ¼ cup oil
- ½ pound melted butter
- 1½ cups sugar
- 3 eggs
- 1 cup flour
- ½ cup cocoa
- ½ teaspoon salt
- 1 tablespoon ancho chile powder
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- ½ cup semisweet chocolate chips
- 1 cup chopped, toasted pecans

PREPARATION:

Stir the oil, melted butter and sugar together and add eggs. Stir well.

Add the flour, cocoa, salt, chile powder, baking powder and vanilla and stir until smooth.

Pour the batter into a buttered Pyrex pie pan and bake at 350 degrees for 37 minutes. When the brownies come out of the oven, immediately sprinkle them with the chocolate chips and pecans. The chips will melt on top of the brownies and the pecans will add crunch.

[← Back to Original Article](#)

Recipe: Momofuku's Crack Pie

February 11, 2010

Momofuku's Crack Pie

Total time: 1 1/2 hours, plus cooling and chilling times

Servings: Makes 2 pies (6 to 8 servings each)

Note: Adapted from Momofuku. This pie calls for 2 (10-inch) pie tins. You can substitute 9-inch pie tins, but note that the pies will require additional baking time, about 5 minutes, due to the increased thickness of the filling.

Cookie for crust

2/3 cup plus 1 tablespoon (3 ounces) flour

Scant 1/8 teaspoon baking powder

Scant 1/8 teaspoon baking soda

1/4 teaspoon salt

1/2 cup (1 stick) softened butter

1/3 cup (2 1/2 ounces) light brown sugar

3 tablespoons (1 1/4 ounces) sugar

1 egg

Scant 1 cup (3 1/2 ounces) rolled oats

1. Heat the oven to 375 degrees.

2. In a medium bowl, sift together the flour, baking powder, baking soda and salt.

3. In the bowl of a stand mixer using the paddle attachment, or in a large bowl using an electric mixer, beat the butter, brown sugar and sugar until light and fluffy.

4. Whisk the egg into the butter mixture until fully incorporated.

5. With the mixer running, beat in the flour mixture, a little at a time, until fully combined. Stir in the oats until incorporated.

6. Spread the mixture onto a 9-inch-by-13-inch baking sheet and bake until golden brown and set, about 20 minutes. Remove from heat and cool to the touch on a rack. Crumble the cooled cookie to use in the crust.

Crust

Crumbled cookie for crust

1/4 cup (1/2 stick) butter

1 1/2 tablespoons (3/4 ounce) brown sugar

1/8 teaspoon salt

Combine the crumbled cookie, butter, brown sugar and salt in a food processor and pulse until evenly combined and blended (a little of the mixture clumped between your fingers should hold together). Divide the crust between 2 (10-inch) pie tins. Press the crust into each shell to form a thin, even layer along the bottom and sides of the tins. Set the prepared crusts aside while you prepare the filling.

Filling

1 1/2 cups (10 1/2 ounces) sugar

3/4 cup plus a scant 3 tablespoons (7 ounces) light brown sugar

1/4 teaspoon salt

1/3 cup plus 1 teaspoon (3/4 ounce) milk powder

1 cup (2 sticks) butter, melted

3/4 cup plus a scant 2 tablespoons heavy cream

1 teaspoon vanilla extract

8 egg yolks

2 prepared crusts

Powdered sugar, garnish

1. *Heat* the oven to 350 degrees.

2. *In a large bowl*, whisk together the sugar, brown sugar, salt and milk powder. Whisk in the melted butter, then whisk in the heavy cream and vanilla.

3. *Gently* whisk in the egg yolks, being careful not to add too much air.

4. *Divide* the filling evenly between the 2 prepared pie shells.

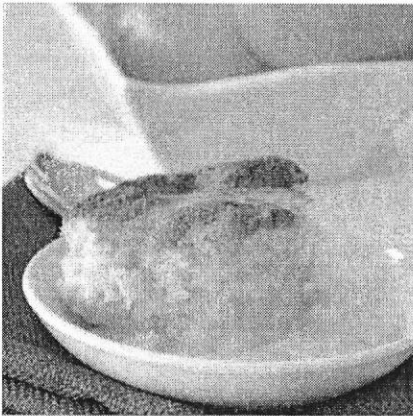
5. *Bake* the pies, one at a time, for 15 minutes, then reduce the heat to 325 degrees and bake until the filling is slightly jiggly and golden brown (similar to a pecan pie), about 10 minutes. Remove the pies and cool on a rack.

6. *Refrigerate* the cooled pies until well chilled. The pies are meant to be served cold, and the filling will be gooey. Dust with powdered sugar before serving.

Each of 16 servings: 432 calories; 4 grams protein; 45 grams carbohydrates; 1 gram fiber; 27 grams fat; 16 grams saturated fat; 187 mg. cholesterol; 36 grams sugar; 125 mg. sodium.



BAKED LEMON PUDDING CAKE



Lemon pudding cake is an old-fashioned dessert best served warm.

20 MIN
PREP TIME

1:15
TOTAL TIME

6
SERVINGS

INGREDIENTS

- 3 large Land O Lakes® Eggs, separated
- 1 cup sugar
- 1/3 cup Land O Lakes® Butter, softened
- 1/4 cup lemon juice
- 1 tablespoon freshly grated lemon zest
- 1/4 cup all-purpose flour
- 1/8 teaspoon salt
- 1 cup milk

Powdered sugar, if desired

DIRECTIONS

1. Heat oven to 350°F.
2. Beat egg whites in bowl at high speed until foamy. Continue beating, gradually adding 1/4 cup sugar, until glossy and stiff peaks form. Set aside.
3. Combine remaining 3/4 cup sugar and butter in another bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg yolks, lemon juice and lemon zest; continue beating until well mixed. Add flour and salt. Beat at low speed until well mixed. Stir in milk. Gently stir in beaten egg whites.
4. Pour mixture into ungreased 1 1/2-quart casserole dish. Place casserole into 13x9-inch baking pan. Place baking pan on oven rack; pour boiling water into baking pan to 1/2-inch depth. Bake 45-55 minutes or until golden brown. Remove casserole dish from water; cool 10 minutes. Sprinkle with powdered sugar, if desired.

RECIPE TIPS

Read more about this recipe on Recipe Buzz® Blog.

NUTRITION FACTS (1 SERVING)

Calories	300
Cholesterol	140mg
Carbohydrates	41g
Protein	5g
Fat	14g
Sodium	200mg
Dietary Fiber	0g

[recipes](#)

Salted Butter and Chocolate Chunk Shortbread

15 Ratings

Published [January 2018](#)

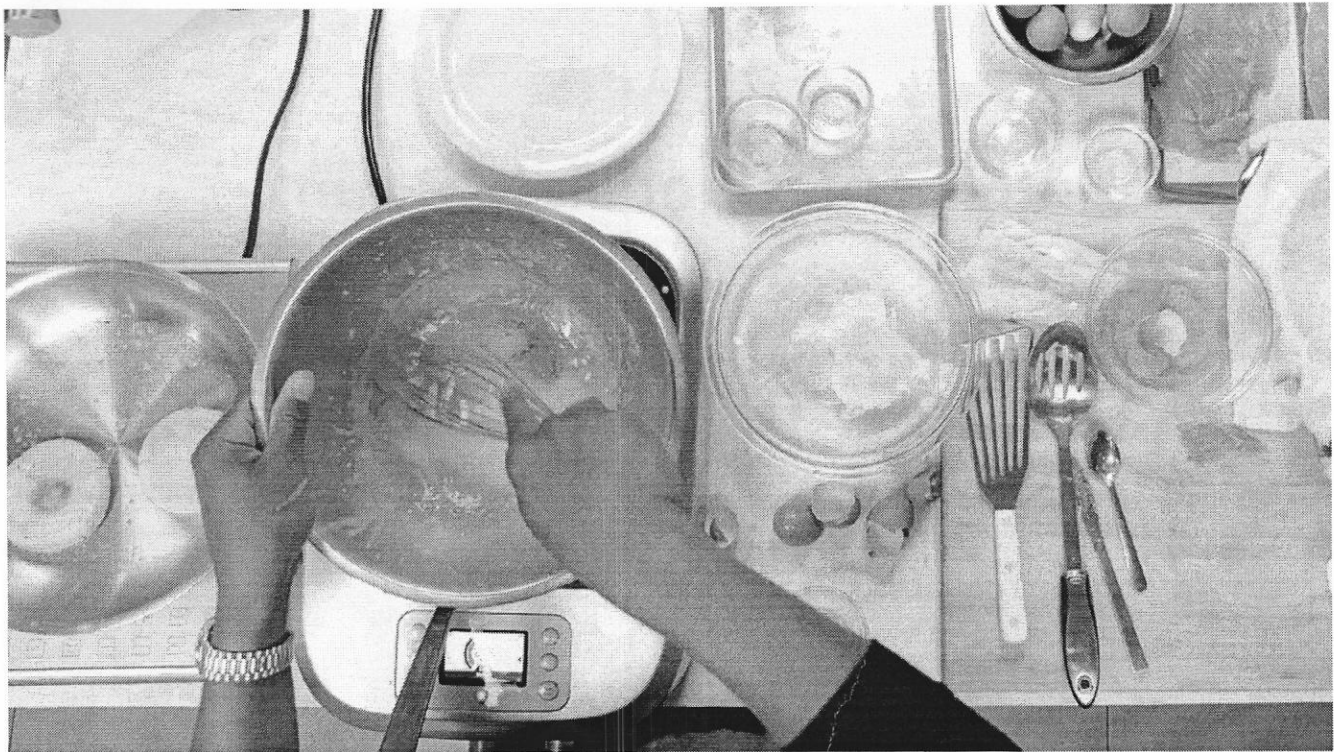
Ingredients

- 1 cup plus 2 tablespoons (2¼ sticks) cold salted butter, cut into ½-inch pieces
- ½ cup granulated sugar
- ¼ cup (packed) light brown sugar
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour
- 6 ounces semisweet or bittersweet dark chocolate, chopped (but not too fine, you want chunks, not thin shards of chocolate)
- 1 large egg, beaten to blend
- Demerara sugar (for rolling)
- Flaky sea salt

Recipe Preparation

- Using an electric mixer and a medium bowl or a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, brown sugar, and vanilla on medium-high speed until super light and fluffy, 3–5 minutes.
- Using a spatula, scrape down sides of bowl. With mixer on low speed, slowly add flour, followed by chocolate chunks, and beat just to blend.
- Divide dough in half, then place each half on a large piece of plastic wrap. Fold plastic over to cover dough and protect your hands from getting all sticky. Using your hands (just like you're playing with clay), form dough into a log shape; rolling it on the counter will help you smooth it out, but don't worry about getting it totally perfect. Each half should form logs that are 2–2¼" in diameter. Chill until firm, about 2 hours.
- Preheat oven to 350°. Line a rimmed baking sheet (two, if you've got 'em) with parchment paper. Brush outside of logs with egg wash. Roll logs in demerara sugar (this is for those really delicious crispy edges).
- Slice each log into ½"-thick rounds. Arrange on prepared baking sheet about 1" apart (they won't spread much). Sprinkle with sea salt. Bake cookies until edges are just beginning to brown, 12–15 minutes. Let cool slightly before eating them all.
- **Do Ahead:** Cookie dough can be made 1 week ahead. Tightly wrap in plastic and chill, or freeze up to 1 month. Cookies can be baked 5 days ahead. Store in plastic wrap or an airtight container.

Watch



Marlon Wayans Tries to Keep Up With Carla

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Pretzel Bread √ (Kim Ode, Star Tribune, April 2013)

Makes 16 sliders, 8 burger or hot dog buns, or a dozen breadsticks.

Note: This recipe is adapted from allrecipes.com. For an even chewier roll, substitute bread flour for all-purpose flour. Instant yeast also is called rapid-rise or bread machine yeast.

- 1/2 c. water
- 1/2 c. milk
- 2 tbsp. butter, softened
- 3 c. flour
- 2 tbsp. brown sugar
- 2 1/4 tsp. (1 env.) instant yeast
- 2 tsp. salt
- 1 egg, separated
- Cooking spray
- Cornmeal for pan
- 3/4 c. baking soda
- Coarse kosher salt for sprinkling

Directions

Combine 1/2 cup water, milk and butter in a microwave-safe container and heat for about 45 seconds to melt the butter and warm the milk. Set aside.

In the bowl of a stand mixer or in a medium mixing bowl, combine flour, brown sugar, yeast, salt and egg yolk. Slowly begin adding milk mixture and mix until dough comes together in a shaggy mass. If it seems too dry, add a teaspoon of water. Mix or knead until the dough is smooth and springy, about 5 minutes.

In a bowl coated with cooking spray, place the dough, flipping it over so the top is oiled, too. Cover with plastic wrap and set in a warm place to rise until doubled, about an hour.

Preheat oven to 375 degrees.

Turn out risen dough onto a lightly floured surface and divide into equal pieces, depending on the shape you desire. To make a tight bun shape, balance the dough on your middle finger and pull the sides down and under, pinching to make a smooth ball. Place each shaped piece of dough on a baking sheet. Once all are shaped, cover with a clean dish towel and set aside to rest.

Spray another baking sheet with cooking spray, then sprinkle with cornmeal. (The poached dough can stick to a baking sheet, so using both oil and cornmeal matters. Don't use parchment paper; if you have a Silpat, life is good.)

While the dough is resting, begin heating about 12 cups of water in a large pot. When it comes to a gentle boil, slowly add the baking soda. It will foam and bubble vigorously.

Add the rested pieces of dough to the simmering water, poaching them for 30 seconds, then flipping them over for another 30 seconds. You may need to do this in two batches.

With a slotted spoon or spatula, lift and place poached buns on the prepared baking sheet. Froth egg white with a fork, then brush each bun with egg white. Using a box cutter or sharp knife, make 2 to 4 slits across the top of each bun, about 1/4-inch deep. Sprinkle with salt, then bake for 20 minutes until deep brown.

Cool on wire rack. Pretzel buns are best eaten the same day they're baked. If you need to freeze them, or bag them for the next day, omit the salt sprinkle.

Nutrition information per serving:

Calories 121 Fat 2 g Sodium 316 mg

Carbohydrates 22 g Saturated fat 1 g Calcium 17 mg

Protein 3 g Cholesterol 16 mg Dietary fiber 1 g

Diabetic exchanges per serving: 1½ bread/starch, ½ fat.

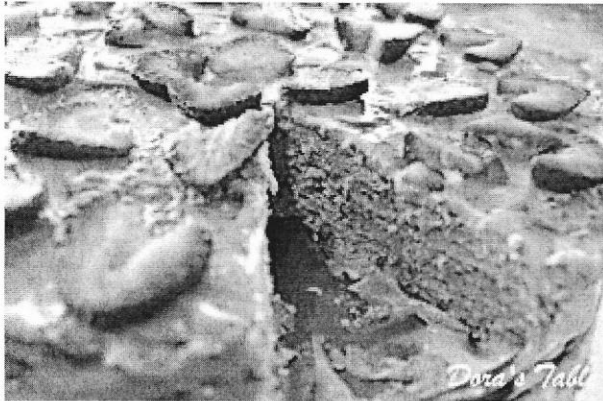
Carlota de Limon

Author: Dora Stone

Prep time: 15 mins

Cook time: 5 hours

Total time: 5 hours 15 mins



Ingredients

- 1 can(12 fl.oz/354ml) Evaporated milk
- 1 can(14 oz./397g.) Condensed milk
- 1/3 cup Key lime juice, fresh
- 1 1/2 rolls(4.9oz./140g. ea.) Maria cookies
- 1 cup Strawberries, sliced

Preparation

1. Place condensed milk and evaporated milk in a blender. Turn blender on low setting and add in lime juice gradually, until the mixture thickens and coats the back of a spoon.
2. Line the bottom of an 8x8 glass baking dish with a layer of cookies and pour some of the milk mixture on top of the cookies; enough to cover them but not drown them.
3. Repeat this process until all the milk mixture and cookies have been used up.
4. Place cake in refrigerator over night.
5. Cut and serve with strawberries on top.

Chef's Notes

For the pictures I doubled the recipe and used a 9-inch springform pan. Once the cake was set I was able to remove the sides of the pan, but not the bottom. I simply served the cake on the pan.

<http://dorastable.com/carlota-de-limon-key-lime-icebox-cake/>

Carlota

Ingredients

- Juice from 5 Lemons
- 1 Can of Evaporated Milk
- 1 Can of Sweetened Condensed Milk
- 2 Packages of Marias cookies.

Instructions

- Blend the two types of milk together with the lime juice and set aside.
- In a glass baking dish, put one layer of cookies along the bottom, covering the entire bottom of the pan.
- Cover the first layer with part of the sweet sauce
- Repeat until the cookies are gone, finishing with a final layer of sweet sauce.
- Freeze for at least 2 hours and serve!

6.6.15

<http://mylatinatable.com/lemon-carlota-mexican-dessert-recipe/>

Note: From Jon

How much juice is 1 lemon?

A medium **lemon** will give 2-3 Tablespoons of **juice**, where a larger **lemon** can give 1/4 cup (4 Tablespoons). Just have to decide on much **lemon** flavor you want in your recipe as to which number you pick.

Boca Negra Chocolate Chipotle Cakes

GOURMET | MARCH 2004

ADAPTED FROM ROSA MEXICANO, NEW YORK, NY

Yield: Makes 8 servings

Active Time: 2 hrs

Total Time: 3 1/4 hr

Sweet Tomatillo Sauce - Accompaniment to ↑

Active: 25 min

Total: 1.5 hr

Ingredients

1/2 vanilla bean, halved lengthwise

1/2 pound fresh tomatillos, husked, rinsed & coarsely chopped

1/4 pound piloncillo (unrefined brown sugar, a/k/a panela) coarsely chopped (~3/4 c.)

1/4 c H₂O

2 T. sugar

1 1" piece cinnamon stick

Preparation

Makes ~ 1 c. Scrape seeds from vanilla bean into 1/2-2 qt. heavy saucepan w/ tip of paring knife, then add pod & remaining ingredients & simmer, uncovered, over moderate heat, stirring occasionally, until tomatillos are very tender, ~ 15 min.

Discard cinnamon stick & vanilla pod then puree in blender until smooth. Cool completely, then chill, covered, until cold. Keeps up to 1 week chilled & covered.

[Can also use w/ ice cream.]

Ingredients

- 1 1/2 sticks (3/4 cup) unsalted butter, cut into small pieces, plus additional for greasing ramekins
- 1 cup sugar plus additional for dusting
- 6 medium dried chipotle chiles* (1 ounce)
- 6 tablespoons fresh orange juice
- 10 oz Valrhona semisweet chocolate (56%) or fine-quality bittersweet chocolate, finely chopped
- 4 large eggs
- 4 teaspoons all-purpose flour
- 1/8 teaspoon salt

Preparation

Put oven rack in middle position and preheat oven to 325°F. Butter ramekins and dust with sugar, knocking out excess.

Toast chiles in a dry heavy skillet over moderate heat, turning, until fragrant, 1 to 2 minutes. Discard stems, seeds, and ribs, then soak chiles in hot water to cover until softened, about 30 minutes. Drain, reserving soaking liquid. Purée chiles in a mini food processor or a blender, adding 2 to 3 tablespoons soaking liquid as needed to form a paste. Force paste through a fine-mesh sieve into a bowl and discard solids. Set aside 1 1/2 tablespoons chile paste and freeze remainder for another use.

Bring juice and 1 cup sugar to a boil in a 1- to 1 1/2-quart saucepan, stirring until sugar is dissolved. Pour hot syrup over chocolate in a large bowl, stirring until chocolate is melted. Add butter and stir until melted.

Add eggs 1 at a time, whisking after each addition, then stir in chile paste, flour, and salt. Divide among ramekins and bake in hot water bath, uncovered, until just firm and top is starting to crust, 50 to 60 minutes. Transfer ramekins with tongs to a work surface and let stand 2 minutes.

Unmold warm cakes directly onto dessert plates (they will be difficult to move once they adhere).

*Available at Mexican markets, many supermarkets, and Chile Today—Hot Tamale (800-468-7377).

Cooks' notes:

· *Cakes can be made and unmolded (while hot) up to 2 hours ahead and kept at room temperature, uncovered.*

- **Special equipment:** 8
(4-oz) ramekins
- **Accompaniments:**
sweet tomatillo sauce ;
vanilla custard sauce