Deserts

Compiled by: Becky

Introduction

Amaretto Cake

Description

This cake is awesome! My family loves it.

Ingredients

- 1 18.25 ounce yellow cake mix
- 1 5.1 package instant vanilla pudding mix
- 2 tbsp amaretto liquor
- 1/2 cup water
- 1/2 cup vegetable oil
- 1/4 tsp almond extract
- 1 cup powdered sugar

Instructions

Preheat oven to 350 degrees F.

Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, eggs, instant vanilla pudding, water, oil, almond extract, and 2 tablespoons of the amaretto; blend together well.

Pour batter into the prepared pan.

Bake in preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of cake comes out clean.

Remove cake from oven and while it is still warm, poke holes in the surface.

Drizzle with the Amaretto Glaze, insuring that some of the glaze fills the holes.

Let the cake cool for at least 2 hours before removing from the pan.

To make Amaretto Glaze:

Sift the confectioners' sugar, and combine it with the remaining 1/2 cup amaretto.

Blend until smooth. You may add more amaretto as needed.

Notes

Suggestion:

make another batch of glaze with 2 cups of confectioners and 1/2 cup of amaretto. After removing cooled cake from pan, drizzle this thicker glaze over the top. Top it off by sprinkling sliced almonds over the top.

Note:

the glaze makes this cake so good. Next time, I'm doubling the glaze and poking tons of holes in the cake to pour it into. It's amazing. Also - if you haven't tried kitchen aide silicone bakeware, you must!

My cake practically jumped out of my silicone bundt pan.

Apple Crisp

Source: Recipe Girl

Description

There isn't anything quite like warm apple crisp, fresh out of the oven with a large scoop of ice cream served on top and melting. It's just about the easiest dessert to make with fresh apples.

Ingredients

- 5 cup apples peeled and thinly sliced
- 1 tbsp lemon juice
- 1 cup quick cooking oats
- 1 cup brown sugar
- 1/3 cup flour
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1/2 cup unsalted butter melted

Instructions

Preheat oven to 375 degrees F.

Lightly spray 8x10-inch baking dish with nonstick spray.

Spread apples in the bottom of the baking dish.

Sprinkle with lemon juice.

In a medium bowl, mix together the oats, brown sugar, flour, cinnamon, and salt.

Pour in the melted butter and use a fork to combine.

Use your fingers to sprinkle the crumb mixture over the apples.

Bake, uncovered, for 30 minutes- or until bubbly and hot.

Tips:
*Great served warm with vanilla ice cream.

*Cover and refrigerate leftovers. Reheat leftovers to serve.

Apple Pie Rolls

Description

Did you know those cool egg roll wrappers could be used for more than savory foods? Frying or baking them and then dusting with cinnamon and sugar make such a quick easy snack…wait…what if I stuff them with something…WAIT…what if that something is APPLE PIE filling? YES! That is the answer and inspiration for these tantalizing fall treasures I call apple Pie Rolls.1

Ingredients

- 2 cups apples
- 1 large lemon juiced
- 1/3 cup sugar
- 4 tbsp flour
- 2 tsp cinnamon
- 1/4 tsp allspice
- 1/8 tsp salt
- 16 egg roll wrappers
- 1 egg lightly beaten
- 1 Whipped Cream

Instructions

Preheat your oven to 375 degrees F

Peel and chop apples and add into a medium sized bowl.

Add remaining filling ingredients to bowl with apples and stir together until well combined. Allow mixture to sit for about 10 minutes for all flavors to merry and the lemon to coat the apples.

Place 1 egg roll wrapper onto a clean surface (I use a wooden cutting board) and brush edges with a 1 inch perimeter of egg wash.

Spread 2-3 tablespoons of the filling across the side of the prepared egg roll wrapper closest to you. You do not want to over stuff these they will explode and they are easily "overstuffable".

NOTE I have overstuffed, they taste the same! Just a little messier.

Fold both sides toward the middle of the wrapper and brush again with the egg wash.

Finish by rolling the end you filled (closest to you) and rolling away from you keeping a firm hold and roll to the end, press gently but firmly to ensure a good seal.

Place roll on a baking sheet lined with parchment and sprayed with a thin layer of cooking spray. Repeat until all the filling and wrappers have been used.

Bake egg rolls for 20 to 25 minutes or until golden brown and crisp.

During the last 5 minutes of cook time, pull out baking sheet and brush rolls with a little melted butter and sprinkle cinnamon and sugar on top.

Put back in oven for remaining 5 minutes.

Serve immediately with sweetened whipped cream.

Bailey's Irish Coffee Cream Fudge

Description

Irish coffee... only more wonderfully sinful! The fudge turned out remarkably smooth and creamy

Ingredients

- 3/4 cup butter
- 3 cup sugar
- 3/4 cup evaporated milk
- 1/3 cup Bailey's Irish Cream
- 1 tbsp instant coffee crystals
- 7 oz marshmellow cream
- 1 pkg vanilla morsels or butterscotch chips
- 1 tsp vanilla

Instructions

In a small bowl combine Bailey's and coffee crystals.

Microwave on high for 10 seconds. or until melted and dissolved

In a medium saucepan, over medium heat, melt butter,evaporated milk, sugar and marshmallow cream.

Slowly add the Bailey's coffee mixture; stir well. Boil for 5 mins.

Remove from heat and stir in chips and vanilla extract.

Stir for approx. 3-4 mins. until smooth. Pour into a foil lined 8x8" pan. Chill to set.

Berried Treasure Puffs

Description

Orange scented mixed berries are topped with whipped cream and served in a puff pastry shell to make this easy yet elegant dessert.

Ingredients

- 1 Orange
- 3 cup Fresh Raspberries
- 1 cup fresh blueberries
- 1 cup water
- 5 tbsps sugar
- 1 cup heavy cream
- 1 pkg 10 oz. Pepperidge Farm Puff Pastry Shells

Instructions

Bake Pastry shells according to directions.

Grate 1/2 teaspoon zest from the orange.

1. Heat 1 package raspberries, the blueberries, water, 4 tablespoons sugar and half the orange zest in a 2-quart saucepan over medium-high heat to a boil.

2. Reduce the heat to medium-low. Cook for 10 minutes, stirring occasionally. Remove the saucepan from the heat and let cool for 25 minutes.

3. Stir in the remaining raspberries.

4. Beat the heavy cream and the remaining sugar in a medium bowl with an electric mixer on medium speed until stiff peaks form.

5. Spoon the raspberry mixture into the pastry shells. Top with the whipped cream. Sprinkle with the remaining orange zest. Top with the pastry "tops".

Notes

Recipe Note:

Add some extra sparkle to the pastry shells with sugar. Beat 1 egg and 1 tablespoon water in a small bowl with a fork. Brush the tops of the unbaked pastry shells with the egg mixture and sprinkle with granulated sugar.

Bake according to the package directions.

To ensure that the shells "puff" properly, make sure to brush only the tops of the unbaked shells with the egg mixture.

Blackberry Cobbler

Description

This is my favorite version of cobbler. It's cakey and sweet and can really stand on its own without a creamy accompaniment such as ice cream or whipped cream.

Ingredients

- 1 stick butter
- 1 1/4 cup sugar
- 1 cup sefl-rising flour
- 1 cup milk
- 2 cup blackberries frozen or fresh

Instructions

Melt butter in a microwavable dish.

Pour 1 cup of sugar and flour into a mixing bowl, whisking in milk. Mix well.

Then, pour in melted butter and whisk it all well together.

Butter a baking dish.

Now rinse and pat dry the blackberries.

Pour the batter into the buttered baking dish.

Sprinkle blackberries over the top of the batter; distributing evenly.

Sprinkle ¼ cup sugar over the top.

Bake in the oven at 350 degrees for 1 hour, or until golden and bubbly.

If you desire, sprinkle an additional teaspoon of sugar over the cobbler 10 minutes before it's done.

Notes

How to make Self Rising Flour -

1 cup all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder

Stir or sift together the flour, salt, and baking powder.

Presto, you've got self-rising flour!

Boozy Berry-Topped Tres Leches Cake

Description

This take on the classic Mexican tres leches cake is generously topped with tequila-spiked whipped cream and sweet, juicy summer berries.

Ingredients

- 1 cup all purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp kosher salt
- 5 large eggs room temperature
- 1 cup sugar
- 1/3 cup whole milk
- 3/4 tsp vanilla
- 14 oz sweetened condensed milk
- 12 oz evaporated milk
- 1/2 cup heavy cream

Instructions

Position a rack in the center of the oven and heat the oven to 350°F.

Butter the bottom and sides of a 9x13-inch Pyrex baking dish or a nonreactive metal pan. Line the bottom of the baking dish or pan with parchment and lightly butter the parchment.

Sift the flour, baking powder, and salt into a medium bowl and set aside.

Separate the eggs, putting the whites in a medium bowl and the yolks in a large bowl. With an electric mixer, beat the yolks with 3/4 cup of the sugar on medium speed until the mixture is pale and creamy, about 2 minutes. Add the milk and vanilla and beat until combined, 1 minute more.

Clean and dry the beaters and then beat the egg whites, gradually increasing the speed to high, until they reach soft peaks, 2 to 3 minutes. Add the remaining 1/4 cup sugar in a stream, continuing to beat on high, until you reach firm but not dry peaks, 1 to 2 minutes more. Whisk a third of the dry ingredients into the yolk mixture until thoroughly combined. Gently fold in a third of the egg whites with a rubber spatula. Fold in the remaining dry ingredients and egg whites, alternately, in two more batches each, until fully incorporated.

Pour the batter into the prepared dish or pan and bake until a toothpick inserted in the center comes out clean, 20 to 25 minutes. Let the cake cool in the pan on a rack for 10 minutes, then invert the cake onto the rack, remove the parchment, and let cool completely.

Return the cake to the baking dish or pan (the cake will soak up more of the liquid if returned to the pan it was baked in), or invert it onto a rimmed platter.

Soak the cake:
In a 2-quart saucepan, stir together the condensed milk, evaporated milk, heavy cream, and salt until the condensed milk is well blended. Cook over medium-low heat, stirring to avoid scorching, until it begins to bubble around the edges, 3 to 5 minutes. Remove from the heat and pour into a heatproof 4-cup measuring cup.

With a toothpick, prick the cake to the bottom in 1/2-inch intervals. Pour the soaking liquid slowly over the cake, starting at the edges and pausing to let it soak in before adding more. Cover loosely with plastic wrap and refrigerate until the cake is well chilled, at least 2 hours and up to 24 hours.

Top the cake:
In a large bowl, beat the heavy cream with an electric mixer on medium speed. When it begins to thicken,

slowly add the gin or tequila, sugar and vanilla and continue to beat just until it holds firm peaks, 3 to 4 minutes (be careful not to over-beat). Spread the whipped cream all over the top of the cake. In a medium bowl, toss the raspberries, strawberries, and lemon or lime zest. Spoon the berries over the whipped cream and serve.

Notes

You can soak the cake in the milk mixture up to a day ahead and top it up to 2 hours ahead.

Butter Pecan Cake with Caramel Frosting

Description

I've gotten really good at doctoring up cake mixes to make up for my inability to make scratch cakes. I sometimes add an extra egg or use milk instead of water. I always, always, always add a teaspoon of vanilla, and use melted butter instead of oil. It makes the cake much more homemade-y.

Ingredients

- 1 1/2 cup chopped pecans
- 1/4 cup butter
- 1 pkg butter cake mix
- 1 eggs as called for on cake box
- 1 milk to replace water called for on cake box
- 1 *butter - melted, to replace the oil called for on your box mix (may call for butter already)
- 1 tsp vanilla
- 1/4 cup **butter
- 2/3 cup heavy cream
- 1 cup brown sugar

Instructions

Melt the 1/4 cup of butter in a skillet over low heat.

Add the pecans and toss to coat.

Toast, stirring often, for 5 minutes or until fragrant.

Do not burn.

Add the cake mix to the bowl of your mixer.

Add the eggs.

Add in milk in place of the water called for on the box.

If your box mix calls for softened butter, add it to the mix. If your box mix calls for oil, add melted butter in it's place.

Add in 1 teaspoon of vanilla.

Beat together as directed on the box.

During the last 30 seconds of mixing, add the pecans to the batter.

Pour batter into two greased 9 inch cake pan and bake as directed on the box.

Allow cakes to cool completely before frosting.

To make the frosting:

In a medium sauce pan, melt together the butter, cream, and brown sugar.

Bring to a boil and boil for one minute.

Remove from the heat and add to the bowl of a stand mixer.

Allow to cool for 15 minutes.

Add the vanilla and powdered sugar to the bowl and beat together until well combined.

Add milk or cream to get the correct consistency, as needed.

Frost the cake.

Butterscotch and Milky Way Tapioca Pudding

Description

In this recipe tapioca pudding takes a turn for the spectacular when cooked with a brown sugar custard then loaded with folded-in whipped cream and oodles of chopped Milky Way candy bars and little tiny bits of cream cheese.

Ingredients

- 1 tsp salt
- 1 1/2 cup small pearl tapioca
- 6 cup water
- 1 1/2 cup brown sugar
- 2 Eggs beaten
- 1/2 cup sugar
- 1 cup whole milk
- 1 stick butter
- 1 tsp vanilla
- 3 cup cool whip
- 15 fun size Milky Way Bars or 2 king size roughly chopped
- 4 ozs cream cheese cut into small pieces

Instructions

Bring the tapioca, water and salt to a boil in a large, heavy-bottomed saucepan.

Lower the heat and simmer for 15 minutes, stirring frequently to prevent sticking.

Add the brown sugar and stir well.

Continue simmering until the tapioca is cooked all the way through (clear or just a tiny white speck at the center of each tapioca pearl.),

stirring quite frequently to prevent scorching.

My small pearl tapioca took close to 40 minutes to reach this point.

In a 4 cup measuring cup, whisk together the milk, sugar and beaten eggs.

Ladle about a cup of the hot tapioca mixture into the egg mixture and whisk until smooth, then return that to the pan whisking constantly.

Bring to a hard simmer and then turn off the heat.

Add the butter and vanilla, stirring until the butter is melted and incorporated.

Cover tightly and refrigerate until cool.

Stir the cooled tapioca well to loosen it up.

Add 1 cup of the whipped cream and stir it in.

Add the remaining whipped cream and fold it in gently.

After the whipped cream is incorporated and the mixture is even, fold in the chopped Milky Way bars and small

pieces of cream cheese.

Serve immediately or refrigerate, with a sheet of plastic wrap directly on the surface of the pudding and also tightly covered for up to a week.

Notes

Notes:

Do not use large pearl tapioca in this pudding as it will take far too long to cook through.

Additionally, when you have chilled the tapioca in preparation for adding the final ingredients, it's going to look like a big, brown lump.

Don't fear! Just stir it well to loosen it up.

It will lighten significantly in colour and texture as the whipped cream is folded in.

Caramel Apple Galette

Description

Joy the Baker calls them crostadas. I have another food blogger friend who argued with me for 10 minutes about how they're crostaTAs, and then I just got frustrated and used Swagbucks to clear up the confusion. That's when I learned that they can also be called galettes. Oh geez, let's call the whole thing off. As long as it's eaten and enjoyed, I don't think it matters one iota what they're called. Let's just call them Yummilicious and leave it at that.

Ingredients

- 1 pie crust
- 5 crisp apples peeled cored and diced
- 1/4 cup brown sugar
- 1 tbsp flour
- 1 tsp cinnamon
- 1 dash nutmeg
- 2 tsp fresh lemon juice
- 1/2 tsp lemon zest
- 10 rolo candies quartered
- 1/4 cup *flour
- 1/4 cup sugar
- 1 pinch salt
- 1/4 cup *cinnamon
- 2 ozs 1/2 stick cold unsalted butter cut into cubes

Instructions

Heat the oven to 400 degrees F. Line a large baking sheet with parchment paper and set aside.

FOR THE FILLING
Peel, core, and chop the apples.

Place into a medium-sized bowl.

Add sugar, flour, cinnamon, nutmeg, lemon juice, and lemon zest, then toss with a wooden spoon.

Let stand at room temperature for 30 minutes.

FOR THE TOPPING
In a medium-sized bowl, whisk together the flour, sugar, salt, and cinnamon.

Add butter and using your fingers, quickly incorporate the butter into the dry ingredients.

The butter pieces will be the size of rolled oats or small pebbles.

ASSEMBLY
Roll out pie dough into a 10-inch circle, or cut a few smaller circles out for single serving pies and place onto the prepared baking sheet.

Pour prepared apples into center of dough circle(s), leaving a 1.5 inch border around the edges.

Top with quartered Rolos and topping mixture, then bring the edges of the dough up and over the apples, creating a pleated edge.

Don't worry if it doesn't look perfect. A rustic appearance is a good thing!

Brush the crust with egg wash (1 egg and a teaspoon of water whisked together).

If desired, sprinkle the crust with some granulated sugar.

Bake for 30-35 minutes or until pie edges are golden brown. (If you're making smaller servings, cooking time will be reduced to 15-20 minutes.)

Remove and let cool completely.

Sprinkle the topping over the filling.

Caramel Apple Idea

Description

Ideas for carmel apples

Ingredients

- 4 apples
- 1 chocolate and caramel

Instructions

Coating Ideas

To crush, place ingredients in a ziploc bag, seal and crush with a rolling pin. I probably make these too much because I've started naming them =). When I listed the white or milk chocolate chips I'm referring the which type of melted chocolate to coat them with.
Crushed Oreos with white chocolate chips - Cookies and Cream
Crushed Oreos with milk chocolate chips - Cookie Fudge
Crushed Butterfingers - Candy Bar Apple
Chopped nuts, such as pecans, almonds or peanuts - Nutty
Sliced or chopped almonds and poppy seeds with white chocolate - Almond Poppyseed
Chopped dried cranberries & chopped walnuts or pecans with white chocolate chips - Christmas Apple
Sprinkles - Every Kids Favorite
Crushed graham crackers or graham cracker pie crust & a little cinnamon & nutmeg with white chocolate chips - Apple Pie
Crushed sugar cones or waffle cones with white chocolate chips - Ice Cream Apple
Chopped mini marshmallows & optional chopped nuts with milk chocolate chips - Rocky Road
Crushed pretzels - Salted Caramel
Crushed shortbread with milk chocolate chips - The Twix
Crushed lavender & vanilla bean with white chocolate chips - The Gourmet
...or whatever else you can come up with.

Carrot Cake

Source: Pioneer Woman

Description

Sigrid's Carrot Cake, my friends, is moist. It's flavorful. It's basic and wholesome and natural. From Pioneer Woman - need I say more - it is awesome!

Ingredients

- 2 cup sugar
- 1 cup vegetable oil
- 2 eggs
- 2 cup flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp cinnamon
- 2 cup grated carrots
- 1 stick butter softened
- 8 oz cream cheese
- 1 lb powdered sugar
- 2 tsp vanilla
- 1 cup chopped pecans

Instructions

Cake:
Preheat oven to 350F

Mix together the sugar, oil and eggs in a large bowl.

In another bowl sift together flour, salt, baking powder, baking soda and cinnamon.

Add to first mixture and combine.

Then add carrots and mix well.

Pour into a greased and floured (Baker's Joyed) pan (bundt, sheet cake, 9 x 13 pyrex) and bake at 350F until done, 25 (sheet cake) to 50 (Bundt pan) minutes, depending on the pan you use.

Cool completely.

Icing:

In larger bowl, cream butter and cream cheese.

Add sugar and vanilla and blend, then mix in the nuts.

Spread on cooled carrot cake.

Eat. Faint. Repeat as needed.

Chocolate Chunk Cookie Dough Frozen Yogurt

Description

The frozen yogurt is rich, creamy, and oh so sweet. It tastes just like cookie dough but in frozen form. I love how simple it is to make. I am going to have to keep our freezer stocked with this frozen yogurt! It is the perfect cool-down treat for a hot summer day.

Ingredients

- 1/2 cup unsalted butter softened
- 1/2 cup brown sugar
- 1/4 cup sugar
- 2 tsp vanilla
- 1 cup flour
- 1/4 tsp baking soda
- 1/4 tsp salt
- 3/4 cup mini chocolate chips
- 1 cup vanilla yogurt

Instructions

In a mixing bowl of a stand mixer, beat the butter and both sugars together until light and fluffy.

Add vanilla and beat until combined.

In a small mixing bowl, whisk together the flour, soda and salt.

Add the chocolate chips or chunks and stir

Add the flour and chocolate mixture to butter mixture and fold in gently.

Add yogurt and stir again.

Place in a container and cover with lid.

Freeze until set, preferably overnight.

Chocolate Covered Peanut Butter Pretzel Tart

Description

Slice yourself off a piece of this Chocolate Covered Peanut Butter Pretzel Tart. A crumbly salty pretzel cookie crust with a rich chocolate ganache filling swirled with smooth peanut butter.

Come on. You deserve it.

Ingredients

- 1/2 cup unsalted butter room temp
- 3/4 cup powdered sugar
- 1 1/2 cup crushed pretzels
- 1 1/2 cup flour
- 1 egg
- 8 oz semi sweet chocolate chips
- 3/4 cup heavy cream
- 2 tbsp *unsalted butter
- 1/2 cup smooth peanut butter

Instructions

In a large bowl with an electric mixer, beat together the butter, powdered sugar and half the crushed pretzels until it's creamy.

Mix in the flour, egg and remaining pretzels making sure to leave some pretzel pieces intact for added crunch.

Form the dough into a flattened ball, wrap it in plastic wrap and chill it for 1 hour or overnight.

When you're ready to roll out the tart shell take the dough out of the refrigerator and let it sit for about 10 minutes to take a bit of the chill off.

Butter a 12 inch round fluted tart pan with a removable bottom and set it aside.

Sandwich the dough between 2 large sheets of wax paper and roll it out into a 15 inch circle.

Rolling it out with wax paper helps you avoid sticky dough, messy flour, reduces cracks and makes it easy to turn it over into the tart pan.

Once the sheet of dough is centered in the prepared tart pan press it into the corners of the pan and fold the excess dough back over the sides to create a nice strong double edge crust, making sure to keep the dough level with the edge of the pan.

Pierce the dough a few times with a fork and freeze it for half an hour.

Preheat the oven to 375 degrees and position a rack in the center.

Butter the shiny side of a piece of aluminum foil and fit it buttered side down tightly against the inside of the tart shell.

Place the tart on a baking sheet and bake it for 20 - 25 minutes.

Remove the foil and bake it for another 10 minutes until the edges turn golden brown.

Transfer the tart to a rack and let it cool completely before filling.

To make the ganache put the chopped chocolate in a heatproof bowl and set it aside.

In a small sauce pan combine the cream and butter and heat it on medium heat.

When it comes to just a boil pour it over the chocolate, cover it and let it sit for 3 - 5 minutes.

Whisk in the chocolate until it all melts and you're left with a smooth pudding like consistency.

Pour it into the cooled tart shell and smooth it out with a spatula.

Melt the peanut butter slightly in the microwave until it's runny.

Pour it over the chocolate ganache and drag a knife through it to create swirls.

Chill it for 10 - 15 minutes to set the filling.

Enjoy!

Cinnamon Caramel Swirl Bars

Description

They are chewy and gooey and absolutely full of cinnamon flavor. They were almost a little apple-y tasting, but I think that's just because I'm so used to associating cinnamon and caramel with apple pie? Everyone else who ate them thought the same thing, though. Weird, man.

Ingredients

- 1 1/2 cup flour
- 2 tsps baking powder
- 2 tsp McCormick Roasted Saigon Cinnamon
- 1/4 tsp salt
- 1 1/2 cup packed brown sugar
- 1/2 cup Butter Melted
- 2 eggs
- 1 tbsp vanilla
- 1 pkg 14 ozs. carmels unwrapped
- 1/4 cup whole milk

Instructions

Preheat oven to 350°F.

Mix flour, baking powder, cinnamon and salt in medium bowl. Set aside.

Mix brown sugar, butter, eggs, and vanilla in a large bowl until well blended.

Add the dry ingredients to the wet and mix well.

Reserve 1 cup of the batter.

Spread remaining batter into lightly greased foil-lined 13x9-inch baking pan.

Bake 15 minutes or until firm.

In a small sauce pan set over low-medium heat, heat the caramels and milk, stirring often, for 2 to 3 minutes or until caramels are completely melted.

Cool 5 minutes or until slightly thickened.

Pour over baked layer in pan, spreading to within 1/2 inch of edges.

Drop reserved 1 cup batter by spoonfuls over caramel layer.

Cut through batter with knife several times for marble effect.

Bake 15 to 20 minutes longer or until center is set.

Cool in pan on wire rack. Lift from pan. Cut into bars.

Cookie Dough Ice Cream Brownies

Description

Chewy Chocolate Brownies. Slathered in a thick layer of Cookie Dough and then drowned in chocolate ganache. Rich enough for you?

Ingredients

- 1/2 recipe of brownies or make 2 batches
- 1 qt cookie dough ice cream melted
- 2 cup heavy cream
- 12 oz semi sweet chocolate chips

Instructions

Instructions

1. Coat an 8×8 pan with two sheets of heavy duty foil that have an overlap of 2 to 4 inches on all four sides.

2. Make half the recipe for "Brownies" (or inversely, double the ice cream and ganache for a larger recipe). Bake and cool.

3. Meanwhile, bring the cream to a simmer. Remove the cream from the heat and add the chocolate pieces. Let sit for 5 minutes.

4. Whisk the chocolate until smooth and shiny. Set aside.

5. Empty the softened ice cream to the top of the brownies. Try to spread it around with an offset spatula the best you can.

6. Place the Brownies and the ice cream in the freezer for 20 minutes.

7. Spread the ganache over the top of the ice cream and immediately place back in the freezer for 1 hour.

8. Pull the brownies out by the tin foil overlaps and transfer to a cutting board.

9. Trim the edges and slice the brownies into rectangles. Serve and enjoy!

10. I stored the extras in Tupperware in the freezer for a cold, chewy chocolate treat.

Country Apple Dumplings

Description

Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

Ingredients

- 2 large Granny Smith Apples peeled and cored
- 2 cans crescent rolls
- 1/2 cup butter
- 3/4 cup sugar
- 1/2 tsp cinnamon
- 6 oz mountain dew

Instructions

Preheat the oven to 350 degrees

Grease a 9x13 inch baking dish.

Cut each apple into 8 wedges and set aside.

Separate the crescent roll dough into triangles.

Roll each apple wedge in crescent roll dough starting at the smallest end.

Pinch to seal and place in the baking dish.

Melt butter in a small saucepan and stir in the sugar and cinnamon.

Pour over the apple dumplings.

Pour Mountain Dew™ over the dumplings

Bake for 35 to 45 minutes in the preheated oven, or until golden brown.

Funfetti Ice Box Cake

Description

This was my first time shoveling an icebox cake into my mouth, and while I was wary (I mean I think we all know my stance on s'mores, but regular graham crackers can go take a hike) and couldn't understand just HOW it worked, I was a giant, giant fan. I loved this so much more than I thought that I would. The grahams really do get cakey and soft between the layers of homemade cake batter pudding, fresh whipped cream, and eight billion sprinkles. I wish I could wear this as a hat.1 9X5

Ingredients

- 1 qt heavy cream cold
- 1/4 cup powdered sugar
- 1 tsp vanilla
- 14 oz graham crackers
- 3/4 cup colored sprinkles
- 1/3 cup cornstarch
- 1/4 cup sugar
- 1/4 cup Yellow cake mix
- 3 cup cold milk
- 1 tbsp vanilla

Instructions

Begin by making the cake batter pudding so it has ample time to cool. It's great if you can make it ahead of time.

Line a 9×5 loaf [you can actually use any other pan that works for you] pan with plastic wrap that overlaps the edges and is long enough to help lift the cake from the pan.

In the bowl of your electric mixer, add cold heavy cream and beat on low speed until stiff peaks form.

This will take a while!

Add in sugar and vanilla and beat until just combined.

Remove 1 1/2 cups whipped cream from the large bowl and place in a smaller bowl.

Place both bowls in the fridge until everything is ready to be assembled.

Spread a layer (about 1/2 inch thick) of whipped cream all along the bottom and sides of the pan.

Place a layer of graham crackers on top (as many as you can fit), spread with whipped cream, top with sprinkles, then place another layer of grahams.

Spread a layer (again, about 1/2 inch thick) of pudding over the grahams, then place another layer of grahams.

Repeat until you reach the top, making sure to push whipped cream and pudding down the open sides, then end with a layer of whipped cream.

Place in the freezer, freezing at least 4-6 hours, or overnight.

Place remaining whipped cream in the freezer.

Remove from freezer and lift the cake out, flipping over onto a small pan or cutting board that will fit in the

freezer.

Spread whipped cream all over cake for a finishing presentation, then cover in sprinkles.

Freeze for at least another 2 hours, or as long as needed.

When ready, cut and serve immediately.

Additionally you can just scoop it out of the pan and serve it in bowls.

Keep in the freezer.

Cake Batter Pudding :

In a large heat-safe bowl, whisk together corn starch, sugar, cake mix, salt and milk until combined.

Place bowl over a double boiler with water simmering below, and cook for 30-35 minutes, stirring occasionally, until thickened and can coat the back of spoon and drizzle ribbons.

Pour through a fine mesh strainer to remove any lumps. Let cool completely.

German Chocolate Cake Sundae

Description

It's really good and really does have all the flavor complexity of a German Chocolate Cake.

Ingredients

- 1 cup 2 oz. sweetened coconut
- 3/4 cup 2 oz pecan halves
- 1 cup sugar
- 2 tbsp light corn syrup
- 3/4 cup heavy cream
- 1 tsp vanilla
- 2 pts Coconut Ice cream
- 1 cup coarsely crumbled chocolate wafer cookies

Instructions

Toast coconut and pecans in a 350 degree F oven.

Coconut will take less time than the pecans.

Only toast coconut until edges are brown and the pecans are fragrant. Watch them very carefully. Burnt = Bitter. Let cool.

In a large saucepan, combine sugar with corn syrup and 2 Tablespoons of water, bring to a boil, stirring to dissolve the sugar.

Wash down the sides of of the pan with a wet pastry brush (this will prevent the sides of the pan from burning and the sugar will wash right down).

Cook the syrup over moderately high heat without stirring until a deep amber caramel forms, about 5 minutes.

Remove from the heat and carefully add the cream.

When the bubbles subside, stir to combine.

Add the vanilla and salt and let cool slightly.

Stir in the toasted pecans and all but 1/4 cup of the toasted coconut.

Scoop the ice cream into 6 glasses and sprinkle with half of the cookie crumbs.

Top with warm caramel sauce and the remaining cookie crumbs and coconut.

Grasshopper Pie

Description

yesterday I was craving something minty, fresh, and cold. I was fresh out of vanilla ice cream, so I decided to whip up a Grasshopper Pie, circa…well, I can't exactly say from what era Grasshopper Pies originally hail. So I'm just gonna go out on a limb and assign it to the seventies. It's the decade responsible for most of my favorite foods.

Ingredients

- 16 Oreo cookies
- 2 tbsp butter
- 1 jar of Marshmallow fluff
- 2/3 cup half & half
- 2 tbsp Creme De Menthe Liqueur - more to taste
- 2 tbsp Creme De Cacao Liqueur
- few drops of green food coloring
- 1 cup heavy cream

Instructions

Throw the cookies and melted butter into a food processor and pulverize (or, if you have some aggressions or energy to expend, you can crush them in a large Ziploc bag.)

Pour into a pie pan and press into the bottom and up the sides of the pan. Set aside.

Heat marshmallows and half-and-half in a saucepan over low heat, stirring constantly.

As soon as it's all melted and combined, place saucepan in a bowl of ice to cool down quickly. (Stirring occasionally will hasten this process.)

Once cool, add creme de menthe and creme de cacao. Taste and add more creme de menthe if needed.

Add one to two drops green food coloring (optional!)

In a mixing bowl, beat whipping cream until stiff.

Pour cold marshmallow mixture into the whipped cream and fold together gently

Pour filling into chocolate crust (note: you might have a good 1/2 cup filling left over, depending on the size of your pie pan!)

Sprinkle extra chocolate crumbs over the top.

Place pie in the freezer and freeze until very firm, at least two hours.

Remove from freezer ten minutes or so before you want to slice and serve.

Jellomellows

Ingredients

- 1 pkg jumbo marshmellows
- 1 pkg jello - any flavors 3 oz. size

Instructions

First you need to pick out your Jello flavor and pour power mix into a shallow dish or shallow bowl.

My Grandma always used Lime and Strawberry but I don't know if it was the flavor she liked or the lack or choices back then... but I say go with whatever you like... do some Berry Blue and Raspberry for Independence Day or Strawberry and Lime for Christmas... Whatever you like (keep In mind that you will have about 1/2 to 1/4 of the Jello mixture left over per bag of marshmallows.

2 Insert a tooth pick into each marshmallow and arrange on a tray or cookie sheet.

3 Take the marshmallow by the pick and dip into the water up to the top of the barrel.

4 Roll over the paper towel to get the excess moisture off.

5 Roll in the Jello powder mix - set aside and REPEAT :)

6 Refrigerate for about an hour and serve. These form a bit of a crust and smell divine. I think they taste better the cooler they are but they are good no matter what.

7 ***** Get creative! I have thought about trying to use pre-sweetened koolaid but that might get too sweet or I have even thought of crushing up some Pop-Rocks and mixing them in the Jello mix for a fun twist! Or mix in some Pixi-Stix powder if you like them tart! The possibilities are endless! :D

Kahula and Cream Double Chocolate Chunk Cupcakes

Description

Here's the deal: chocolate cupcakes with dark chocolate chunks, white chocolate chips and waaaaay too much Kahlua. In a good way. Frosted with sweet cream buttercream and just a hint of the liqueur, plus chocolate shavings upon chocolate shavings… we've got a good thing going on here. Yes we do.

Ingredients

- 1 1/8 cup flour
- 1/4 cup unsweetened cocoa powder
- 1 1/4 tsp baking soda
- 1/2 tsp salt
- 3/4 cup sugar
- 1 egg
- 2 tsp vanilla
- 3/4 cup vanilla
- 1/2 cup unsalted butter melted
- 4 oz dark chocolate chips
- 1/2 cup white chocolate chips
- 1 cup 2 sticks sweet cream butter softened to room temp
- 3 1/2 cup powdered sugar
- 1 tbsp *kahula
- 1 tsp *vanilla

Instructions

Preheat oven to 350 degrees F.

In a bowl, whisk egg and sugar until smooth and no lumps remain.

Add melted butter and vanilla and mix until combined.

Sift dry ingredients together and add to wet mixture.

Mix until batter is smooth with a large spoon, then whisk in kahlua.

Fold in chocolate.

Line a muffin tin with liners and using a heaping 1/4 cup measure, add batter to each cup until 3/4 of the way full.

Bake for 15-18 minutes.

Let cool completely before frosting.

Beat butter in the bowl of your electric mixer until smooth and creamy, about 2 minutes.

Add in powdered sugar gradually (about 1/2 cup at a time) with the mixer on low speed, slowly increasing the speed until it's combined.

Add in vanilla extract and kahlua, then beat on medium-high speed for 3-4 minutes, occasionally scraping down the sides if needed, until white and fluffy.

Frost cupcakes and garnish with grated white and dark chocolate.

Key Lime Tart

Description

a thick tart crust with a creamy "pucker me up" filling.

Ingredients

- 1 1/2 cups all purpose flour
- 1 cup powdered sugar
- 1/4 tsp salt
- 9 tbsps frozen butter cut into small pieces
- 1 large egg yolk
- 14 ozs sweetened condensed milk
- 4 large egg yolks
- 2 tsps key lime zest
- 3/4 cup lime juice

Instructions

1. To make the tart dough: Put the flour, powdered sugar, and salt in a food processor and pulse until combined. Drop the butter pieces over the dry ingredients and pulse until the butter is coarsely cut in. Break up the egg yolk with a fork and add a little at a time, pulsing after each addition. When the entire egg yolk is in, process in long pulses, about 10 seconds each, until the dough forms clumps. Turn the dough out onto a work surface and gently knead to form a ball.

2. Butter a 9-inch fluted tart pan with a removable bottom. Press the dough evenly over the bottom and up the sides of the pan. Don't press too hard, you don't want the crust to lose its crumbly texture. Freeze the crust for at least 30 minutes, or longer, before baking.

3. To make the key lime filling: Preheat the oven to 350 degrees F. In a medium bowl, combine sweetened condensed milk, lime zest, key lime juice, and egg yolks. Whisk until smooth. Remove tart dough from the freezer. Pour mixture into tart pan. Bake until filling is set around edge but still slightly loose in center and crust is golden brown, about 30 minutes.

4. Cool tart completely at room temperature; then refrigerate until chilled, at least 2 hours before serving.

Kids Banana Splits

Ingredients

- 1 banana

Instructions

Dip the end of a small piece of banana into chocolate and dip into sprinkles. Top the banana with a swirl of cream and decorate with a cherry or strawberry and voila!

Lemon Raspberry Tart

Description

A chocolate-coated puff pastry crust is filled with homemade lemon curd and topped with fresh raspberries for a dessert that will make your guests rave!

Ingredients

- 10 egg yolks
- 1 sheet frozen puff pastry, thawed
- 1 cup lemon juice
- 1 cup sugar
- 1 tbsp butter
- 3 oz semi-sweet chocolate, melted
- 1 pt Fresh Raspberries
- mint leaves for garnish

Instructions

Heat the oven to 400°F. Beat the egg yolks in a medium bowl with a fork or whisk.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 12-inch square.

Cut off the corners to make a circle. Press the pastry into a 10-inch tart pan with a removable bottom. Trim the excess pastry.

Prick the pastry thoroughly with a fork. Place a piece of aluminum foil onto the pastry. Add dried beans or pie weights.

Bake for 20 minutes or until the pastry is golden brown. Remove the foil and beans. Let the pastry cool in the pan on a wire rack for 10 minutes.

Heat the lemon juice and sugar in a 2-quart saucepan over medium heat to a boil. Remove the saucepan from the heat.

Add the butter and stir until melted. Gradually stir half the lemon mixture into the egg yolks. Return the egg mixture to the saucepan. Cook and stir for 1 minute.

Spread the chocolate on the pastry.

Spoon the lemon mixture over the chocolate.

Cover and refrigerate for 2 hours or until set.

Arrange the raspberries on the tart. Garnish with the mint.

Mocha Java Pie with Kahlua

Description

Like iced coffee in a pie with some kahlua on top! So fast and easy to put together.

Ingredients

- 2 tsp Instant coffee granules
- 1 tbsp hot water
- 1 pkgs cream cheese (8 oz packages), softened
- 1 tsp vanilla extract
- 3 1/2 cups whipped topping
- 1 pkg Chocolate Graham Cracker Crust
- 1 cup milk
- 1 pkg 3.9 ounces instant chocolate pudding
- 1 cup heavy whipping cream
- 1/2 cup powdered sugar
- 1 tbsp kahula
- 1 Chocolate curls - optional

Instructions

1. Dissolve 1 tsp. coffee ganules in the hot water. In a large bowl, beat cream cheese and 1/2 cup powdered sugar until fluffy. Add vanilla and coffee mixture. Fold in two cups of whipped topping. Spoon into crust.

2. In a small bowl, dissolve 1 tsp. coffee granules in milk. In a large bowl, combine milk mixture and pudding mix. Beat on high speed until pudding is thick. Fold in 1 1/2 cup whipped topping. Spread carefully over cream cheese layer.

3. In a small bowl, beat cream until it begins to thicken. Add 3 TBsp. powdered sugar and kahula. Beat until soft peaks form. Spread over pudding mixture.

4. Top with chocolate curls if desired. Refrigerate for two hours or until set.

Notes

Add kahula to layers as you wish if it is an adult party.

No Bake Strawberry Milk Cheesecake

Description

Though it may seem otherwise, this cheesecake isn't overly sweet, and I really love how the strawberry flavor is heightened by the tanginess of the cream cheese. I can't help but think it would be a good pick-me-up for someone feeling blue. It's almost impossible to be unhappy around all those sprinkles!

Ingredients

- 2 cup graham cracker crumbs fine
- 1/2 cup sprinkles
- 1/2 tsp salt
- 2 tbsp sugar
- 8 tbsp unsalted butter melted
- 2 1/4 cup heavy cream
- 16 ozs cream cheese softened
- 1 cup strawberry milk drink mix nestles
- 2 tbsp sugar only if using light strawberry milk mix
- 1 cup heavy whipping cream
- 1/4 cup sugar
- multicolor sprinkles

Instructions

Combine graham cracker crumbs, jimmies, salt and sugar in a large bowl. Whisk until thoroughly combined and jimmies are evenly dispersed.

Make a divot in the middle of the graham cracker mixture and pour in the melted butter. Mix together using a rubber spatula; turn mixture over from the bottom of the bowl to the top until all the crumbs are moistened.

Pour crumbs into an 8 or 9-inch springform pan; press tightly and evenly into the bottom and up the sides of the springform pan. Set aside.

In a large bowl, beat heavy cream with an electric mixer until soft peaks form.

Add softened cream cheese and beat again with the electric mixer until combined.

Sift strawberry milk powder over the whipped cream/cream cheese mixture.

Add granulated sugar if using* (see note at beginning of recipe) and mix again until well incorporated.

Pour mixture into the prepared graham cracker crust. Set aside.

In a medium bowl, beat heavy cream with an electric hand mixer until soft peaks form.

Gradually add sugar and beat until stiff peaks form. Transfer mixture to a piping bag fitted with a large star decorator tip.

Pipe whipped cream stars around the outside edge of the cheesecake, and in the center.

Sprinkle with multicolor nonpareils.

Cover springform pan in plastic wrap and place in the freezer for 4-6 hours, or overnight.

To unmold, remove from freezer and place a dishcloth soaked with hot water and wrung dry around the outside of the pan. This will warmth will help loosen the frozen crust from the pan.

Let cheesecake partially thaw in the refrigerator before serving.

Slice cheesecake while still partially frozen and serve.

Notes

Note: I used the 25% less sugar variety of Nestle's Strawberry Milk Drink Mix. If using the full sugar mix, the granulated sugar in the cheesecake filling may be omitted. I suggest adding the sugar to taste after the strawberry powder has been mixed into the filling.

Orange Cream Cheese Bread

Ingredients

- 1 cream cheese (8 oz packages), softened
- 1/2 cup shortening
- 1 2/3 cups sugar
- 2 eggs
- 2 1/4 cups all purpose flour
- 1 tsp salt
- 1 tbsp baking powder
- 1 cup whole milk
- 1/2 cup chopped walnuts
- 2 tbsps grated orange peel
- 1/4 cup orange juice

Instructions

1. Combine cream cheese and shortening. Cream well.

2. Gradually add sugar, beating until light and fluffy.

3. Add eggs one at a time, beating well after each addition.

4. Combine flour, baking powder and salt. add to creamed mixture alternating with milk, begining and ending with flour mixture, mixing well after each addition.

5. Stir in walnuts and orange peel.

6. Pour batter into 2 greased and floured 8 1/2 X 4 1/2 X 3 inch loaf pans.

7. Bake 375° for 55 minutes or until toothpick inserted into center comes out clean.

8. Let cool in pan 10 minutes. Then sprinkle orange juice over loaves. Remove to wire rack to finish cooling. Cool completely before slicing.

Patriotic Jello Salad

Description

Almost as spectacular as the fireworks, this lovely salad make quite a 'bang' at our July Fourth meal. It's exciting to serve, and our guests loved the cool fruity and creamy layers. T

Ingredients

- 2 3 ounce packages berry blue jello
- 2 3 ounce packages strawberry jello
- 4 cup boiling water
- 2 1/2 cup cold water
- 2 pkgs unflavored gelatin
- 2 cup whole milk
- 1 cup sugar
- 2 cup sour cream
- 2 tsp vanilla

Instructions

In four separate bowls, dissolve each package of gelatin in 1 cup boiling water.

Add 1/2 cup cold water to each and stir.

Pour one bowl of blue gelatin into an oiled 10-in. fluted tub pan;

chill until almost set, about 30 minutes.

Set other three bowls of gelatin aside at room temperature.

Soften unflavored gelatin in remaining cold water; let stand 5 minutes.

Heat milk in a saucepan over medium heat just below boiling.

Stir in softened gelatin and sugar until sugar is dissolved.

Remove from heat; stir in sour cream and vanilla until smooth.

When blue gelatin in pan in almost set, carefully **spoon**1-1/2 cups sour cream mixture over it. Spoon or it will leak below.

Chill until almost set, about 30 minutes.

Carefully **spoon** one bowl of strawberry gelatin over cream layer. Chill until almost set.

Carefully**spoon**1-1/2 cups cream mixture over the strawberry layer.

Chill until almost set.

Repeat, adding layers of blue gelatin, cream mixture and strawberry gelatin, chilling in between each.

Chill several hours or overnight.

Pavlovas with Summer Berry Sauce

Description

Perfect for the upcoming Memorial Day weekend, the right colors too. It makes me sad that I forget about pavlovas, they are SO good, SO pretty and SO easy to make. They are just little clouds of goodness and make the perfect ending to any dinner.

If you have never had them, they are basically meringues made into a little bowl, that happen to look like a cloud. Perfect for dessert after a big heavy meal. They are so light and airy.

Ingredients

- 3 egg whites room temperature
- 3/4 tsp cornstarch
- 3/4 cup sugar plus 1 TBsp divided
- 1/2 tsp vanilla
- 1/2 tsp distilled white vinegar
- 6 cup mixed berries - (any kind...strawberries, blueberries, raspberries, blackberries)
- 1 cup heavy whipping cream
- 1/4 cup powdered sugar

Instructions

Preheat oven to 250o F. Using a stand mixer (you can use a hand-held mixer but your arm will hurt) beat egg whites with cornstarch on medium speed until the mixture is foamy, about 1-2 minutes. Sprinkle in 3/4 cup sugar, a couple tablespoons at a time while beating the eggs. Beat the whites and sugar mixture until meringue holds stiff, about 15 minutes. Add vanilla and vinegar and beat 30 seconds more.

Line a baking sheet with waxed paper. Use a large serving spoon to drop meringue onto paper in 8 equal dollops, about 1-1/2" apart. Press back of spoon into dollops to make shallow bowls about 3" wide.

Bake meringues until a pale golden crust has formed (surface should not be sticky), 40 to 50 minutes. Let cool 5 minutes, then transfer to a rack to cool another 10 minutes.

Put berries in saucepan with 1 Tablespoon of sugar. (If your berries are not very sweet you can add more sugar to make them to your liking.) Simmer fruit, stirring gently until berries begin to break down, about 5-10 minutes. Let cool.

Whip cream with confectioners' sugar. Top each cooled meringue with whipped cream and then berries, dividing evenly.

Make ahead: Pavlovas, up to 1 week airtight at room temperature; sauce, up to 1 day ahead, chilled.

Peanut Butter Fudge Coffee Ice Cream Cupcakes

Description

Obviously these cupcakes take a bit more work than boring regular mini cakes - you need the time and patience for a few easy steps as well as the space in your freezer to store these little chunks o' love - but I promise they are 100% worth it.

Ingredients

- 1 1/8 cup all purpose flour
- 1/4 cup dark cocoa powder
- 1 1/4 tsp baking soda
- 1/2 tsp salt
- 1 large egg
- 1 tsp vanilla
- 1/2 cup milk
- 1/3 cup heavy cream
- 1/2 cup Butter Melted
- 3/4 cup milk chocolate chips
- 1/2 gal coffee ice cream
- 10 Oreo cookies chopped

Instructions

Preheat oven to 350 degrees F. Remove ice cream from freezer to soften.

In a bowl, whisk egg and sugar until smooth and no lumps remain. Add milk, cream, butter and vanilla, and mix until combined. Sift dry ingredients together and add to wet mixture. Mix until batter is smooth, then fold in chocolate chips. Line a muffin tin with liners and spoon 2-2 1/2 tablespoons of batter into each cup. Bake for 8-10 minutes. Let cool completely - or stick in the freezer to cool even quicker.

Using a spoon, quickly but somewhat neatly spread ice cream on top of cupcakes and into a little mound. Repeat with remaining cakes and freeze for at least 1-2 hours. Once ganache has been made and slightly cooled, remove cupcake from freezer and spoon ganache over top of each quickly, immediately topping with a sprinkle of cookies. Freeze for another 30 minutes then serve!

Chocolate Peanut Butter Ganache

3/4 cup heavy cream

8.5 ounces milk chocolate, chopped

1/3 cup creamy peanut butter

Heat the heavy cream in a saucepan over medium heat, just until bubbles form on the sides. Remove from heat and stir in chocolate and peanut butter, continuously stirring until ganache is smooth and comes together. Let cool for 10-15 minutes before spooning on cupcakes.

Puff Pastry Apple Tarts with Almond & Cinnamon

Description

Fast, easy and delicious

Ingredients

- 1/4 cup sugar
- 1/4 tsps cinnamon
- 1 sheet frozen puff pastry, thawed
- 2 tbsps almond paste(from a can or a tube)
- 4 tsp sour cream
- 1 large Granny Smith Apple, peeled, cored, & cut into 12 wedges

Instructions

1. Position a rack in the center of the oven and preheat to 425o F.

2. Line a baking sheet with parchment. Combine the sugar and cinnamon in a small bowl. Unroll or unfold the puff pastry on a cutting board. Pinch any creases together and then smooth them out with your fingertips. Cut the pastry sheet into four equal squares with a pizza cutter or a sharp knife. Transfer the squares to the lined baking sheet.

3. Roll 1-1/2 teaspoons of almond paste into a small ball and flatten it slightly with the palm of your hand, placing it in the center of one puff pastry square. Drop 1 teaspoon of sour cream on top. Sprinkle 1/2 Tablespoon of the cinnamon sugar over the sour cream. Arrange four apple wedges in the center of the puff pastry, two leaning away from the center one way and two leaning the other way (see picture above). Sprinkle with another 1/2 Tablespoon of the cinnamon sugar. Repeat with the three remaining puff pastry squares and filling ingredients.

4. Fold the corners of the puff pastry over the apples until the tips are just touching but not overlapping and press the dough against the apples. By the dough not touching, this is what will give them their "blossoming" look. Bake until puffed and golden brown on the edges, 22 to 27 minutes. Let cool slightly. Any juices that leak onto the baking sheet will harden to a candy-like consistency, so break off and discard these bits before serving.

Pumpkin Crunch Cake

Source: Buns in My Oven

Description

Pumpkin AND crunchiness…now this is a great combo b/c usually everything with pumpkin is smooth and I love some crunchy textures mixed into things!

Ingredients

- 15 oz pumpkin puree
- 12 oz evaporated milk
- 4 eggs
- 1 1/2 cup sugar
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp ginger
- 1 pinch cloves
- 1 tsp salt
- 1/2 Yellow cake mix
- 1 cup chopped pecans
- 1 cup Butter Melted

Instructions

Line a 9x13 pan with parchment paper.

Preheat oven to 350 degrees.

In a large bowl, beat together the pumpkin, milk, eggs, sugar, and spices until well combined.

Pour into the prepared baking dish.

Sprinkle the top with yellow cake mix.

I prefer a half of a box, but use more if you want it to be very cakey.

Sprinkle with the chopped pecans.

Pour the melted butter evenly over the top of the cake.

Bake for 60-70 minutes or until the top is lightly browned and the custard is set.

Serve warm or cold.

Store in the refrigerator.

Raspberry Slab Pie

Description

Raspberry Slab Pie. It's a thing. You should probably make it happen in your house sometime this summer while the berries are cheap and the summer-y foods are still happenin'. This would be awesome for a cookout. It makes a lot, it's pretty easy, and it just sounds fun.

Ingredients

- 3 1/4 cup flour
- 1 tsp salt
- 1 cup butter cold cut into small pieces
- 3/4 cup milk, more as needed
- 1 egg yolk
- 6 pts Fresh Raspberries
- 1 juice of half a lemon
- 1 cup sugar
- 1/3 cup cornstarch
- 1 cup powdered sugar
- 1/4 cup heavy cream - more as needed
- 1/2 tsp vanilla

Instructions

To make the dough -

In a large bowl, combine the flour and cut in the butter until you have small, pea sized chunks.

Whisk together the milk and egg yolk.

Slowly pour in the milk and yolk and mix together with your hands until just combined.

Your dough will be slightly sticky. Add another tablespoon or two of milk, as needed.

Separate into two dough balls, one slightly larger than the other.

Flatten into a rectangle with your hands, wrap in plastic wrap, and refrigerate for at least one hour.

For the filling:

Mix together all of the ingredients gently in a medium bowl.

To assemble:

Roll out the larger portion of dough on a well floured work surface until it is 16x11 inches.

Transfer to a 15x10x1 jelly roll pan lined with parchment paper.

Spoon the filling onto the pastry.

Roll out the remaining dough to 15x10 inches and transfer to the pan.

Fold over the edges to seal.

Bake at 375 degrees for 45-50 minutes or until golden brown and bubbling.

It's not a bad idea to place some foil underneath the pan in case any filling bubbles over.

Cool completely.

To make the icing:

Whisk together the powdered sugar, heavy cream, and vanilla.

Add more cream as needed to get the consistency you prefer.

Pour the glaze into a ziploc bag and snip off one corner (or just use a spoon) and drizzle the icing over the cooled pie.

Cut into squares and serve.

Rustic Raspberry Cake

Description

This brown butter, almond-y cake is dense and full of flavor. It wears a crusty top and hides a moist crumb. Its raspberries scattered throughout may be the most savored bites. But don't take my word for it.

Ingredients

- 3/4 cup 1 1/2 sticks butter
- 1 1/2 cup sugar
- 1 cup almond flour
- 1 1/2 cup all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 2 large eggs
- 2 egg yolks
- 2 tsp vanilla
- 1 tsp almond extract
- 3/4 cup raspberries washed and dried

Instructions

1. Preheat oven to 350°. Lightly butter the tart pan. Set aside.

2. Add butter to a small sauce pan. Cook on medium to high heat until butter browns, swirling pan occasionally. Set aside to cool.

3. In a medium mixing bowl, stir together sugar, almond flour, flour, baking powder, and salt.

4. Whisk in eggs and extracts to cooled butter.

5. Add butter mixture to flour mixture and stir well until combined. Mixture will be thick.

6. Evenly spread batter in tart pan. Carefully, or not so carefully, place raspberries into the cake. If you happen to drop in a few extras, it's not such a bad thing.

7. Bake for 35-40 minutes.

Cover with foil if browning too quickly.

Allow to cool before removing from pan.

Sprinkle with powdered sugar. Or top with ice cream, whipped cream, or creme fraiche. I'll let you decide.

S'mores Banana Bread

Description

This banana bread is dangerous I have to warn you. It's got marshmallow bits throughout the batter with chocolate and graham cracker stuffed right in the middle. It's sweet and irresistible.
It's whipped up in one bowl too, so you won't be making a mess of the whole kitchen. Woohoo! Enjoy friends!

Ingredients

- 6 tbsp unsalted butter softened
- 1/2 cup sugar
- 1 egg
- 2 large ripe bananas
- 1/4 cup sour cream
- 1 cup flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp kosher salt
- 1/2 cup Kraft Marshmellow bits

Instructions

Preheat oven to 350 degrees F. and spray a 9x3x5 inch loaf pan generously with non stick cooking spray.

Place butter into a large mixing bowl and stir in sugar until well combined.

Add egg, bananas and sour cream mixing until well combined.

Stir in flour, baking soda, baking powder, salt and marshmallow bits until combined.

Pour half of the batter into prepared loaf pan.

Layer with graham crackers then Hershey Bars.

Top with remaining banana bread batter spreading evenly then bake for 50-55 minutes or until baked through.

Let cool for 30 minutes then remove from pan and let cool completely.

Cut into slices and serve!

Garnish top of bread with additional marshmallow bits if desired.

S'mores Pops Recipe

Description

Easy and fast and kids of all ages love them.

Ingredients

- 1 box large marshmellows
- 1 package semi sweet chocolate chips
- 1 package graham crackers

Instructions

Begin by twisting the lollipop sticks until they are securely in the middle of the marshmallows. (Insert them on the flat, not rounded, side of the marshmallows. Then push them in until they almost pop through.) Then place the graham crackers in a strong ziplock bag, and use a rolling pin (or whatever you'd like) to crush them until they are finely ground. Then place them in a small bowl.

Then heat the chocolate chips in a double-boiler or (carefully!) in the microwave until they are melted and somewhat runny.

While holding the stick, carefully dip a marshmallow in the chocolate mixture until completely covered. Then gently roll the sides and top of the marshmallow in the graham cracker crumbs until they are well-coated. Place on a plate or on wax paper to let cool and dry. Repeat with remaining marshmallows.

Sopapilla Cheesecake

Description

Simple, quick, and shockingly good. I love those types of desserts.

Ingredients

- 16 oz cream cheese softened
- 1 3/4 cup sugar
- 1 tsp vanilla
- 2 can crescent rolls
- 1 tsp cinnamon
- 1/2 cup 1 stick butter softened

Instructions

Preheat oven to 350 degrees.

Spray a 9x13 baking dish with cooking spray.

In the bowl of a mixer, beat together the cream cheese, 1 cup of sugar, and vanilla extract until fully combined and smooth.

Place one sheet of crescent dough in the prepared 9x13 pan.

Spread cream cheese mixture over the dough and top with the remaining sheet of dough.

In a small bowl, combine the remaining 3/4 cup of sugar, cinnamon, and softened butter.

Mix with a fork until combined.

Drop small pieces of the cinnamon sugar mixture over the top of the dough.

Bake for about 30 minutes, or until the dough has puffed and turned golden.

Remove from the oven and cool before serving.

(Optional: drizzle honey over the bars before serving.)

Strawberry Kiwi Crisp

Ingredients

- 2 cup quartered and chopped strawberries
- 5 Kiwis peeled and chopped
- 1 tbsp sugar
- 1/2 tbsp flour
- 1/4 tsp salt
- 2/3 cup oats
- 2/3 cup brown sugar
- 1/4 cup flour
- 1/2 tsp cinnamon
- 1/2 stick butter softened
- 1 tsp vanilla

Instructions

Preheat oven to 375 degrees F.

In a bowl, mix strawberries and kiwi with sugar, 1/2 tablespoon of flour and salt. Spray a baking dish (I used a 9-inch pie plate) with non-stick spray and add fruit.

In a bowl, combine oats, brown sugar, flour and cinnamon. Add softened butter and vanilla, and mix thoroughly with a fork and your hands until it becomes clumped together. Layer crumble mixture on top of fruit. Bake for 30-35 minutes or until fruit is juicy and crisp is golden.

Serve hot with vanilla ice cream!

Strawberry Mug Pie

Description

And it may not even really be a pie, but what the heck else should I call it? Strawberries in a mug with crust? Um, no. Come onnnnnn people. Don't get picky with me today… I'm just showing you how to make a dessert in minutes and eat it with a spoon. Mug pie is where it's AT. Syrupy, juicy strawberries underneath some serious puff pastry crust. UGH… I just love puff pastry. I think on my bucket list I shall add "eat an entire plain puff pastry sheet" and see where it takes me.

Ingredients

- 2 lb strawberries hulled and quartered
- 2 tbsp sugar
- 1 tbsp all purpose flour
- 1 thawed puff pastry sheet cut into 4 circles
- 1 egg beaten

Instructions

Preheat oven to 400 degrees F.

In a baking dish, combine strawberries, sugar, flour, salt and mix to combine.

Either divide the mixture into 4 mugs or ramekins, or keep it in the baking dish.

Place cut puff pastry either over top of the mug or ramekin, or on a baking sheet, and brush with beaten egg.

Place the mugs on a baking sheet and place in the oven (or just place the baking dish and sheet with pastry in the oven).

Bake for 25-30 minutes, checking once in between to stir strawberries and see how the pastry is coming along.

When pastry is golden and puffed, remove and let cool to the touch (about 5 minutes) then serve (or spoon the strawberries into the mug and top with pastry).

Strawberry Pistachio Cream Tart

Description

Simple yet elegant strawberry tart with honey pistachio cream

Ingredients

- 1 frozen puff pastry sheet, thawed
- 8 ozs cream cheese softened
- 1/3 cup ground pistachios
- 1/4 cup honey
- 1 cup heavy whipped cream
- 1/4 cup powdered sugar
- 1 pt strawberries, stems removed and cut in half vertically
- 1 cup chopped pistachios

Instructions

1. Pre-heat the oven to 400°F.

2. Unfold and roll the pastry sheet on a lightly floured surface into a 12-inch square. Place the pastry sheet onto a baking sheet lined with parchment paper.

3. Bake for 15-18 minutes or until the pastry is golden brown. Allow the pastry to cool on the baking sheet.

4. While the puff pastry is baking, prepare the two different creams.

5. Using an electric mixer, whip the cream cheese, pistachios, and honey until well combined. Set aside.

6. In a different bowl, whip the heavy cream and sugar with an electric beater until firm peaks form.

7. Evenly spread the pistachio cream layer over the pastry followed by a layer of the whipped cream.

8. Arrange the cut strawberries with the tips pointing up in layers of circles, starting with the outer one, making your way in.

9. Sprinkle the tart with the shopped pistachios.

10. Serve immediately.

Sunshine Lemon Bread

Source: Reluctant Entertainer

Description

A little gift of sweet sunshine with a little bit of lemon.

All I can say is that it's really fun to bless others with food, especially when they're not expecting it.

There's just something about Autumn that says share.

Ingredients

- 2 1/2 cup flour
- 1 1/2 cup sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 4 eggs
- 3/4 cup Fresh Orange Juice
- 3/4 cup vegetable oil
- 2 tsp grated lemon zest
- 1 1/2 cup powdered sugar
- 1/2 cup *fresh orange juice
- 1/2 tsp *grated lemon zest

Instructions

Preheat oven to 325 degrees.

Grease and flour baking loaf pans.

Beat cake ingredients in a large bowl.

Pour into prepared loaf pans and bake 35-45 minutes, depending on the size of loaf pan.

Remove loaves from oven; pierce cake with a fork, about every inch.

Blend glaze ingredients in a small saucepan.

Bring to boil; reduct heat and simmer 1 minute.

Spoon half of glaze over hot cake in pan.

Allow break loaves to stand 10 minutes; invert onto bread board or serving plate.

Slowly spoon remaining glaze over cake.

Super Butterscotch Adult Pudding

Description

This is a rich dessert, so I prefer the smaller serving vessels because they look cute and won't make people go blind when they finish it.

Ingredients

- 4 tbsp butter
- 1 cup brown sugar
- 3/4 tsp salt
- 3 tbsp cornstarch
- 2 1/2 cup whole milk
- 2 large eggs
- 2 tsp whiskey
- 1 tsp vanilla
- 6 tbsp Sugar*
- 2 tbsp Cornstarch*

Instructions

butterscotch pudding

Place butter in a medium saucepan over medium-high heat. When the butter is melted, stir in the dark brown sugar and salt until the sugar is evenly moistened. Remove the pan from the heat. In a medium bowl, whisk the cornstarch and 1/4 cup (60ml) of the whole milk together until there are no more clumps of cornstarch. Whisk in the eggs. Pour the remaining 2 1/4 cups of milk into the pan with the brown sugar, whisking constantly to mix it well. Whisk the cornstarch mixture in and set the saucepan over high heat. Whisk the pudding mixture frequently until it begins to boil, then reduce the heat to a low simmer, whisking continuously for a minute. The pudding should have the consistency of hot fudge sauce. Remove the pan from the heat and stir in the whiskey (or bourbon as I used) and vanilla extract. David notes that if the pudding has curdled a bit, you can blender it to smooth it out - just take precautions if putting it in a blender because hot liquids more than half full in the vessel can be disastrous and potentially dangerous (explosive comes to mind). He suggests doing it in two smaller batches and draping a towel over the lid of the blender if necessary. Pour the pudding into serving glasses (4-6 standard cups or several small shot glasses) and chill for at least four hours before serving.

milk chocolate pudding

Whisk the sugar, cornstarch, cocoa powder and salt together in a medium to large saucepan. Slowly whisk the milk into the saucepan and then whisk the cream in. Set the pan over medium heat and whisk until the contents befing to boil. Continue to boil for 30 seconds, whisking constantly, until the pudding becomes thick. Stir in the milk chocolate and let it return to a boil. Whisk the pudding often for 1-2 minutes more until it is thick. Remove the pan from the heat and stir in the vanilla. Let the pudding cool for a few minutes before spooning into vessels. Chill at least 2 hours. Makes 4-6 servings.

whipped cream

Place the whipping cream, sugar, and vanilla extract in a clean bowl and whip on high until soft peaks form.

Assemble the puddings:

Make the butterscotch pudding FIRST (see above). When the pudding is still warm, pour it into serving glasses or shot glasses about two-thirds full. If you are worried about keeping the sides of the glasses clean, pour it through a funnel. Chill the butterscotch puddings for 2-3 hours or until they are relatively well-set. Make the milk chocolate pudding (see above) when the butterscotch puddings are nearly set. When the milk chocolate pudding has cooled for a few minutes after stirring in the vanilla extract, spoon a little layer on top of each butterscotch pudding (or spoon a lot if that's what you like). Chill the puddings (uncovered) in the refrigerator for

at least a couple of hours before serving. Right before serving, whip the whipped cream to soft peaks (i.e. don't overbeat the cream). Spoon or pipe (using a pastry bag) the whipped cream on top of each pudding. Shave or grate milk chocolate on top and serve.

Notes

Makes 4-6 standard servings or 12-24 smaller (shot glass) servings.

Tangy Raspberry Cheese Brownies

Description

The tart, tangy flavor of fresh raspberries make these delicious cream cheese brownies a truly special treat. Cake-like around the edges, fudge-like in the middle and swirled with lightly sweetened, creamy cheese they're a fabulous combination of textures and flavors.

Ingredients

- 6 oz bittersweet baking chocolate
- 3/4 cup butter - 1 1/2 stick
- 1 1/2 cup brown sugar
- 5 eggs
- 2 1/2 tsp vanilla
- 1 cup plus 2 TBsp flour
- 8 oz cream cheese softened
- 1/4 cup sugar
- 1 cup Fresh Raspberries

Instructions

Preheat the oven to 350°F and generously grease a 13 x 9-inch baking pan.

Break the chocolate into small chunks and combine with the butter in a microwave-safe bowl. Microwave on high for 2 minutes, or until the butter is completely melted. Stir until the chocolate has melted into the butter completely. Add the brown sugar and continue stirring until thoroughly combined.

In a separate bowl, beat 4 of the eggs with 1-1/2 teaspoons of the vanilla extract. Stir in 1 cup of the flour and combine well. Add the chocolate mixture and continue mixing until smooth. Spread the batter into the prepared pan.

Combine the cream cheese, remaining 1 egg, 2 tablespoons of flour, 1 teaspoon of vanilla extract and the granulated sugar. Using a wire whisk, combine until smooth and creamy. Drop large spoonfuls evenly over the brownie batter and swirl in with a knife.

Distribute the fresh raspberries over the top and press them into the batter gently with the back of a spoon.

Bake for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

Allow to cool completely before cutting. Store in the refrigerator and set out a room temperature for about 15 minutes before serving.

Tiramisu Cheesecake

Description

Tiramisu flavored cheesecake, combines the flavors and richness of Tiramisu and NY Cheesecake. Just before serving, grate some semisweet chocolate on the top."

Ingredients

- 12 oz ladyfingers
- 4 tbsp Butter Melted
- 4 tbsp coffee flavored liqueur
- 24 oz cream cheese
- 8 oz Mascarpone Cheese
- 1 cup sugar
- 2 eggs
- 4 tbsp all purpose flour
- 1 oz square semi sweet chocolate

Instructions

Preheat oven to 350 degrees F

Place a pan of water on the bottom of oven.

Crush the package of ladyfingers to fine crumbs.

Mix the melted butter into the crumbs.

Moisten with 2 tablespoons of the coffee liqueur.

Press into an 8 or 9 inch springform pan.

In a large bowl, mix cream cheese, mascarpone, and sugar until very smooth.

Add 2 tablespoons coffee liqueur, and mix.

Add the eggs and the flour; mix SLOWLY until just smooth. The consistency of the mascarpone can vary. If the cheesecake batter is too thick, add a little cream. Do not overmix at this point.

Pour batter into crust.

Place pan on middle rack of oven. Bake for 40 to 45 minutes, or until just set.

Open oven door, and turn off the heat. Leave cake to cool in oven for 20 minutes.

Remove from oven, and let it finish cooling.

Refrigerate for at least 3 hours, or overnight.

Right before serving, grate the semi-sweet chocolate overtop.

Triple Berry Summer Buttermilk Bundt Cake

Description

perfect summer embodiment a buttermilk bundt — bronzed with a faint crunch at the edges, tender to the point of pudding-ness in the center, and welcome wherever you take it. It's dotted with slumped berries, marbled with pink and purple streaks and topped with a thick, tart lemon glaze. And if that doesn't scream summer, what does?

Ingredients

- 2 1/2 cup plus 2 TBsp all purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup unsalted butter room temp
- 1 3/4 cup sugar
- zest of 1 lemon
- 3 large eggs room temp
- 1/2 tsp vanilla
- 3/4 cup buttermilk
- 3 cup mixed berries - raspberries, blueberries, blackberries
- 2 cup powdered sugar
- juice of 1 lemon
- 1 tbsp unsalted butter very very soft

Instructions

Preheat your oven to 350°F. Generously grease a 10-cup Bundt pan, either with butter or a nonstick spray. Set aside.

In a medium bowl, whisk or sift 2 1/2 cups flour (leaving 2 tablespoons back), baking powder and salt together and set aside. In the bowl of a stand mixer or large mixing bowl, cream together the butter, sugar and lemon zest until light and impossibly fluffy, about 3 to 5 minutes. Then, with the mixer on a low speed, add your eggs one at a time, scraping down the bowl between each addition. Beat in vanilla, briefly. Add 1/3 flour mixture to batter, beating until just combined, followed by half the buttermilk, another 1/3 of the flour mixture, the remaining buttermilk and remaining flour mixture. Scrape down from time to time and don't mix any more than you need to. In the bowl where you'd mixed your dry ingredients, toss the berries with the remaining 2 tablespoons of flour. With a silicon spatula, gently fold the berries into the cake batter. The batter will be very thick and this will seem impossible without squishing the berries a little, but just do your best and remember that squished berries do indeed make for a pretty batter.

Spread cake batter — you might find it easier to plop it in the pan in large spoonfuls, because it's so thick — in the prepared baking pan and spread the top smooth. Bake for 55 to 60 minutes, rotating the cake 180 degrees after 30 (to make sure it browns evenly). The cake is done as soon as a tester comes out clean of batter. At 10 minutes before my baking time was up, a tester was totally wet with batter and I was certain it would never be done in the estimated time. 7 minutes later, the same tester was clean as a whistle, so fret not.

Set cake pan on a wire rack to cool for 30 minutes, before inverting the cake onto a serving platter to cool the rest of the way. Cool completely. Once cool, whisk together the powdered sugar, lemon juice and butter until smooth and very, very thick. (If you'd like it thinner, add more juice, but I like the thick drippiness of it, seen above.) Spread carefully over top of cake, letting it trickle down the sides when and where it wishes. Serve at once or keep it covered at room temperature for 3 to 4 days.

White Chocolate Bread Pudding

Description

To be honest, there is no real "secret" to this bread pudding other than that it's flavored with a heap of white chocolate. What the white chocolate does is lift the standard bread and butter pudding to high decadence but in a subtle, not in-your-face sort of way. The white chocolate heightens the butteriness of the pudding, and the creaminess of the chocolate adds a velvety texture to the custard that's divinely rich. Warm white chocolate bread pudding is the epitome of comfort dessert food.

Ingredients

- 1 tbsp unsalted butter
- 9 oz croissant or french bread cut into 1 inch cubes
- 1 1/2 cup whole milk
- 1/2 cup heavy cream
- 1/3 cup sugar
- 6 oz white chocolate finely grated
- 4 egg yolks
- 1 egg
- 1/2 tsp vanilla
- 1/2 cup *heavy cream
- 2 oz *white chocolate finely chopped

Instructions

1

Grease 8-inch square pan with butter; set aside.

Adjust oven rack to middle position and preheat oven to 350°F.

Spread bread cubes onto rimmed baking sheet and bake until edges of bread feels dry, about 10 minutes. Remove from oven and let pan cool on wire rack.

2
In medium saucepan whisk milk, cream, and sugar to combine. Heat over medium heat, stirring occasionally, until scalding. Remove from heat and whisk in chocolate until melted and smooth. Let sit to cool slightly, about 10 minutes.

3
In large bowl, whisk egg yolks and egg to combine. Slowly whisk in warm milk mixture to combine. Whisk in vanilla. Add bread cubes and let soak, about 30 minutes, gently stirring occasionally.

4
Pour mixture into prepared pan and bake until just set, about 25 minutes. Let cool slightly before serving, about 15 minutes.

5
To make the sauce: In small saucepan over medium heat, heat cream to just simmering.

Remove from heat and whisk in chocolate until melted and smooth. Serve immediately.

Notes

Using a good quality white chocolate really puts this bread pudding over the top. I use Ghiradelli or Callebaut

chocolate.
Leftover bread pudding can be reheated in microwave.

White Chocolate Strawberry Blondies

Description

I personally love the combination of fruit and white chocolate. But don't worry, it's a subtle addition; even for folks who don't love white chocolate, these blondies come across as only subtly sweet and fabulously buttery, studded with chunks of juicy roasted berries.

Ingredients

- 5 oz white chocolate chopped
- 1/3 cup unsalted butter chopped
- 2/3 cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup all purpose flour
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1 cup strawberries hulled and halved

Instructions

Preheat oven to 350°F. Line the bottom and sides of an 8x8 baking pan with parchment paper, leaving a slight overhang (this will help the blondies come out of the pan later). Butter parchment.

In a double boiler or a bowl set over (but not touching) a pot of gently simmering water, melt chocolate and butter, stirring constantly, until smooth. Remove from heat and stir in sugar. At this point your batter should have cooled slightly to just above room temperature; it may appear to separate, that's ok, it'll get better.

Whisk in eggs and vanilla until smooth. Add flour, baking powder, and salt and stir until just incorporated and no dry flour remains. Fold in strawberries. Pour into prepared pan.

Bake for 25 to 30 minutes or until top is lightly golden and a toothpick inserted near the center comes out clean. Place pan on a wire rack and cool completely.

Use the parchment paper to lift the bars out of the pan, then cut into 2-inch squares. Blondies can be stored in an airtight container in the refrigerator for up to three days.