

# DESSERTS & SWEETS:

## FROSTINGS & GLAZES

### CHERRY ALMOND GLAZE

#### CHERRY-ALMOND GLAZE:

2 c. powdered sugar  
2 Tbsp. hot cherry juice

1 tsp. almond flavoring

### CHOCOLATE BUTTERCREAM FROSTING

6 Tbsp. butter or margarine, melted  
1/2-3/4 c. cocoa powder  
2 2/3 c. powdered sugar

1 tsp. vanilla  
1/3 c. milk

Mix butter, cocoa. Beat all together, adding milk slowly until it is the right consistency. Makes about 2 cups.

### CHOCOLATE FROSTING

4 Tbsp. cocoa  
3 c. powdered sugar  
4 Tbsp. butter or margarine, softened  
2-3 Tbsp. milk  
1 tsp. vanilla

In mixing bowl, mix cocoa and powdered sugar. Add softened butter, milk and vanilla. Beat until smooth.

### CHOCOLATE GLAZE

1/2 c. semisweet chocolate chips  
2 Tbsp. butter

1 Tbsp. corn syrup  
1 tsp. vanilla

Combine chocolate chips, butter, and corn syrup in saucepan. Stir over low heat until chocolate is melted. Remove from heat and add vanilla.

### COCONUT PECAN FROSTING

Arlene Jones

1 c. sugar  
1 c. evaporated milk  
3 eggs  
1/2 c. butter or margarine

1 tsp. vanilla  
1 + 1/3 c. coconut  
1 c. pecans, chopped

Combine sugar, milk, and eggs in a glass bowl; beat till smooth. Add butter. Microwave 10-11 minutes or until mixture boils, stirring once during last half of cooking time. Stir in vanilla, coconut and pecans.

### COCONUT PECAN TOPPING

1/2 c. melted butter  
3/4 c. brown sugar  
1/2 c. evaporated milk  
3/4 tsp. vanilla  
3/4 c. coconut  
3/4 c. chopped pecans

Mix all topping ingredients together in a saucepan, bring to a boil, reduce heat, simmer 1 minute, let cool for 10 minutes.

### CREAM CHEESE FROSTING

3 oz. cream cheese  
1 Tbsp. soft butter or margarine  
1 tsp. vanilla  
2 c. powdered sugar  
1/2 c. chopped pecans

Beat all frosting ingredients together until smooth; frost cake.

### GANACHE FROSTING

1 c. (6 oz.) semisweet chocolate chips  
3/4 c. heavy whipping cream

In a heavy saucepan, melt the chocolate chips with cream. Cool.

## GLAZE

1 c. powdered sugar  
1–2 Tbsp. milk  
1 tsp. vanilla or almond flavoring

## ICING

1 1/2 c. powdered sugar, sifted  
about 1/4 c. water

In a small bowl, combine the confectioners' sugar with just enough water to make smooth icing that can be piped. Divide the icing between 2 or more bowls and tint with food colors as desired.

## LEMON GLAZE

2 Tbsp. melted butter  
1 + 1/2 c. sifted powdered sugar  
4 Tbsp. lemon juice

## PEANUT BUTTER GLAZE

2 c. powdered sugar  
2 + 1/2 Tbsp. peanut butter  
2–4 Tbsp. milk

Combine sugar & peanut butter, stirring well. Add milk gradually until desired consistency & very smooth. Drizzle over cooled cake.

## STABILIZED WHIPPED CREAM FROSTING & FILLING

1 envelope (1 Tbsp.) unflavored gelatin  
1/4 c. cold water  
3 c. heavy whipping cream  
3/4 c. powdered sugar  
1 + 1/2 tsp. vanilla

In small saucepan, combine gelatin with water; let stand until thick. Stir constantly over low heat until just dissolved. Remove from heat and allow to cool slightly, but do not allow to thicken. In a large mixing bowl, whip cream, sugar and vanilla until slightly thick. On low speed, gradually add gelatin, then beat on high until cream is thick.

NOTE: Stabilized Whipped Cream will hold up for 4-5 days without separating. It may also be used as filling, to garnish cheesecakes or in any recipe calling for whipped cream or non-dairy whipped topping.