

DESSERTS & SWEETS

FRUITY DESSERTS & PIES

APPLE CRISP

Sharon Rich

4 c. apples, sliced	1/2 c. brown sugar
sugar to taste	1 tsp. cinnamon
1 Tbsp. lemon juice	1/2 tsp. salt
1/3 c. flour	1/3 c. melted butter
1 c. rolled oats	

Sweeten apples to taste and put in shallow baking dish. Sprinkle with lemon juice. Mix dry ingredients and butter until crumbly; sprinkle on top of apples. Bake at 350° for 30 minutes or until apples are tender. Serve warm or cold with whipped cream or ice cream. (Substitute peaches or rhubarb)

BERRY DELIGHTFUL

Alysia Thiriot

2 c. flour	1/2 c. chopped pecans
1 c. margarine	1/4 tsp. salt
1/2 c. brown sugar	

Mix until crumbly. Bake in 9x13 pan at 350° for about 15 minutes until just lightly golden brown. Cool, crumble half back into pan, reserve other half.

3 c. whipped cream	1 c. powdered sugar
1 tsp. each vanilla and lemon juice	8 oz. cream cheese, softened

Whip all together until smooth and fluffy. Spread on crumb mixture. Top with remaining crumb mixture. Refrigerate.

1 pkg. Danish Dessert, prepared	2-3 baskets fresh strawberries
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Mix sliced strawberries into cooled Danish Dessert. Spread on top of other layers. Refrigerate overnight or at least 4 hours.

BLUEBERRY DELIGHT

Sharon Rich

2 small pkgs. blackberry jello	2 c. boiling water
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— Stir until dissolved, set until jelly-like.

1 can blueberry pie filling	1 can crushed pineapple, drained
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— Stir into partially set jello. Pour into 9 x 13 glass pan. (May be poured over graham cracker crust.) Set till firm.

1 c. sour cream	1/2 c. powdered sugar
8 oz. cream cheese, softened	1 tsp. vanilla

— Beat together until smooth. Spread over set jello. Refrigerate at least 1 hour before serving.

CHERRY NO-BAKE CHEESECAKE PIE

Traditional

8 oz. cream cheese, softened	1 tsp. vanilla
1 (14 oz.) can sweetened condensed milk	1 9" graham cracker pie crust
1/3 c. lemon juice	1 can cherry pie filling, chilled

Beat cheese till fluffy; slowly beat in milk. Add lemon juice and vanilla, continue beating until smooth and fluffy. Pour into crust and refrigerate 3 hours or until firm. Top with pie filling.

MINI-CHEESECAKES: Instead of graham cracker pie crust, put cupcake liners in a cupcake pan, and put 1 vanilla wafer in the bottom of the liner. Add about 1/4 c. cheese mixture; refrigerate. Add topping.

CHOCOLATE DIPPED STRAWBERRIES

[Note from Sherrie: Read through this whole section before starting this project. There is conflicting information – do what sounds good to you, or experiment.]

Strawberries must be dry when dipping. The California Strawberry Commission recommends buying berries no more than a day ahead of when you want to dip them. Store the berries refrigerator, but allow them to warm to room temperature before dipping. After dipping, let chocolate set in refrigerator, but do not store the strawberries there. Eat within 48 hours.

Since strawberries grow on the ground, they should be washed before they are eaten or dipped. Leave the green caps on and wash the berries gently with cool water flowing from the tap so as not to bruise the fruit.

If you are going to dip berries in chocolate or vanilla, they need to be completely dry. Just a tiny drop of water in the melted chocolate can cause the whole batch to seize (curdle) and it will be impossible to melt the chocolate and use it again. After washing the berries, pat them dry with a paper towel and place them on a dry paper towel until needed.

You can use other dry-surfaced fruit such as orange-sections (leave membrane on), dried fruit, citrus peel, apples (sliced or small whole), raspberries (do not wash and thread 3 to 4 on skewers) or bananas sliced in long pieces. For kiwi, mango (best when dry) or pineapple: Do not dip to avoid getting moisture into the chocolate. Instead place fruit on foil lined pan and streak or puddle chocolate onto fruit from a paper cone, squeeze bottle or a small plastic bag with its corner cut off. White chocolate is great to use for a black and white effect. Let the first chocolate harden before dipping or drizzling with the other.

RECIPE #1 - CLASSIC CHOCOLATE DIPPED STRAWBERRIES:

Tempered chocolate [<http://www.baking911.com/chocolate/temper.htm>] works the best for covering strawberries with, but is not necessary as seen in recipes 2 and 3 -- tempered chocolate dries with a glossy surface and will harden properly; sometimes chocolate that isn't tempered will not. Do not overheat any chocolate while melting -- if chocolate gets too hot, it will burn or become too thin and will drip off of the strawberries rather than adhere to them. If the chocolate becomes too thick to work with, add drops of vegetable oil, small amounts of vegetable shortening or cocoa butter (not butter or margarine as it contains water) and stir until it becomes the right consistency; do not turn up the heat thinking it isn't melting otherwise you'll burn it. Once chocolate has been used for dipping fresh fruit in or has added oil, it cannot

be used to temper again. Instead, it can be melted and used in baking recipes or for dipping.

18 large fresh strawberries (wash and pat dry) with stems and green caps on.
1 pound semi sweet (or any type) chocolate pieces, coarsely chopped
toothpicks
Styrofoam

1. Cover jell-roll or any rimmed pan with parchment paper or foil. Optionally place Styrofoam block in the center.
2. Insert a toothpick into the stem end of each strawberry or hold the stem.
3. Dip the strawberry into the chocolate, coating 3/4 of the lower part of the berry, being careful not to cover the stem. Scrape the side of the bowl on the way out. (Leave the green cap and some of the red berry showing for a more decorative finished product). You may have to dip the strawberries twice for a thicker chocolate coating - wait until the first coating has hardened, then dip again.
4. Place fruit on paper-lined pan. You can spear the free end of the toothpick into a piece of Styrofoam to allow the strawberry to dry upside down. Allow coating to set. If desired, after the chocolate hardens, dip the tip in a contrasting chocolate or white chocolate may be drizzled over the dark chocolate for a fancier look.
5. After the chocolate hardens, remove the strawberries from the toothpicks. You can also refrigerate until chocolate is set, but remove as soon as chocolate is hardened, unless the weather or room is extremely hot.

RECIPE #2 - CHOCOLATE COVERED STRAWBERRIES ADAPTED FROM GOURMET MAGAZINE:

Makes 10 chocolate-covered strawberries

HAVE ALL INGREDIENTS AT ROOM TEMPERATURE

6 ounces bittersweet chocolate, chopped
1 tablespoon butter
3 tablespoons heavy cream
10 large strawberries with long stems

1. Line a baking sheet with foil or waxed paper.
2. In the top of a double boiler set over hot water, melt the chocolate and butter, stirring constantly until the chocolate melts. Add the cream and stir until mixture is smooth. Let the mixture cool to tepid (100 degrees F - body temperature).

3. Holding each strawberry by the stem, dip into the chocolate mixture allowing the excess chocolate to drip back into the pan. If necessary, add additional cream to the chocolate to achieve desired coating consistency. Transfer the coated strawberry to the lined sheet and repeat process. Allow the chocolate to cool and then chill the strawberries until chocolate is set, about 20 to 30 minutes.

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RECIPE #3 - WHITE AND CHOCOLATE COVERED STRAWBERRIES FROM <HERSHEYS.COM>:

Makes about 2 to 3 dozen berries.

- 1-2/3 cups (10 oz.) pkg. HERSHEY'S Premier White Chips
- 2 tablespoons shortening (do not use butter, margarine, spread or oil)
- 1 cup HERSHEY'S Semi-Sweet Chocolate Chips
- 4 cups (2 pt.) fresh strawberries, rinsed, patted dry and room temperature

1. Cover tray with wax paper.
2. Place white chips and 1 tablespoon shortening in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir until chips are melted and mixture is smooth. If necessary, microwave at HIGH and additional 30 seconds at a time, just until smooth when stirred.
3. Holding by top, dip 2/3 of each strawberry into white chip mixture; shake gently to remove excess. Place on prepared tray; refrigerate until coating is firm, at least 30 minutes.
4. Repeat microwave procedure with chocolate chips in clean microwave-safe bowl. Dip lower 1/3 of each berry into chocolate mixture. Refrigerate until firm. Refrigerate leftover strawberries.

VARIATIONS:

For double- and triple-dipped strawberries: After first coating of chocolate is set, dip into contrasting chocolate, leaving part of the first chocolate exposed. Repeat with third chocolate, if you wish, allowing each layer to set between dips.

To drizzle strawberries with chocolate: Microwave chocolate in small plastic bag until melted; squeeze into one corner of bag. Lay strawberries close together on baking sheet. With scissors, cut a small hole in corner of bag, and move back and forth over strawberries, squeezing bag gently.

NOTES:

1. Microwave melting times vary with amount of chocolate and wattage of your oven;
2. Chocolate chips may still hold their shape during microwaving, so stir them half way through the melting time to check if they've liquefied; and,

3. Chocolate amounts are approximate; amount needed depends on size of strawberries, and whether or not they are single-, double-, triple-dipped or drizzled.

[Information found at:

<[http://www.baking911.com/recipes/chocolate/dipped\\_strawberries.htm](http://www.baking911.com/recipes/chocolate/dipped_strawberries.htm)>]

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ADDITIONAL INFORMATION AND PICTURES:

24-30 perfectly ripened strawberries, green caps intact  
6 oz (.375 lb) sweet, semi-sweet, bitter sweet, milk and/or white chocolate. (preferably chocolate chips, chocolate calets or chocolate bars coarsely chopped)

Believe it or not, chocolate chips are really the best way to melt chocolate. They are available at grocery stores in dark-, white- or milk-chocolate varieties and taste wonderful. Melting them is the key, so utilize the easy method provided below.

MICROWAVE MELTING CHOCOLATE:

In a microwave-safe bowl, melt chips using either the defrost setting or 10-percent power in the microwave. Use two to three minute increments until smooth. (Keep chocolate warm by placing on a heating pad on low heat or over a bowl of hot water.)

DIPPING STRAWBERRIES:

Yes, there is a technique involved to perfect chocolate-covered strawberries. When you dip the strawberry into the melted chocolate, give it a little shake as you withdraw it. This will fill in all the cracks and leave a nice, even line of chocolate at the base. When the strawberry is completely withdrawn from the chocolate, swirl it in a quick, clockwise motion to "spin" the dripping chocolate off. Invert the hand, pointing the strawberry at the ceiling, to seal it and allow you to sprinkle other candies or toppings around the surface. Cool covered strawberries on a sheet pan with wax paper. Keep them at a cool room temperature and try to dip them the same day you serve them.

TUXEDO STRAWBERRIES:

Dip strawberries in both white and dark chocolate to create a tuxedo effect. Dip in white first, let the chocolate dry, then dip twice in dark chocolate, giving them that little shake to keep a straight line. Buttons and a bow tie can easily be added with the tip of a wooden skewer or piped on using a paper cone.

[ Instructions and pictures found at:

PastryWiz <<http://www.pastrywiz.com/dailyrecipes/recipes/530.htm>> and  
Shari's Berries <<http://www.berries.com/>> ]

## COBBLER – EASY

Eleanor Kinney

2 cans of fruit (not pie filling)\*  
1 box yellow cake mix\*\*

1 stick butter  
cinnamon or nutmeg (opt.)

Pour fruit and juice into a greased 9x13" baking pan; spread fruit out evenly. Sprinkle the dry cake mix over the top of the fruit; DO NOT MIX (no additional liquid is needed). Sprinkle with a small amount of cinnamon or nutmeg if desired. Dot the top with pats of butter. Bake at 350° for 25–30 minutes. Serve with vanilla ice cream, or just a little cream poured on top.

\*tart cherries, sliced/diced peaches, boysenberries, blueberries, etc.

\*\*Instead of boxed cake mix, use the dry ingredients of "Silver White Cake".

## COBBLER – VERY CHERRY

Albertsons ([www.nwcherries.com](http://www.nwcherries.com))

2 c. water  
3 Tbsp. cornstarch  
2 lbs. (6 c.) fresh sweet cherries, pitted  
1/4 c. sugar  
2 tsp. lemon zest  
1/2 tsp. salt

### BISCUIT TOPPING:

1 + 3/4 c. flour  
1/4 c. sugar  
1 Tbsp. sugar  
1/8 tsp. salt  
1 c. heavy cream

In a large saucepan, stir together water and cornstarch. Add cherries, sugar, lemon zest and salt. Bring to a boil over medium heat. Cook 5 minutes, stirring, until mixture thickens and becomes clear. Transfer fruit mixture to shallow 1 + 1/2 quart baking dish; set aside. To make biscuit topping, combine flour, sugar, baking powder and salt in medium bowl. In a separate bowl, beat heavy cream until soft peaks form. Add cream to dry ingredients; mix with fork until mixture begins to hold together. Transfer to lightly floured surface; knead 10 times or until smooth dough forms. Roll or pat out to a 3/4" circle; place on top of fruit mixture. If preferred, topping can be cut into 6 biscuits. Brush topping with milk or cream and sprinkle with sugar. Bake at 425° for 15–20 minutes, or until biscuits are browned and fruit is bubbling. Cool slightly before serving.

## ENGLISH TRIFLE

Anita Woodward

1 large box jello  
sponge or pound cake  
fruit, fresh or thawed  
2–3 env. Bird's Custard Dessert Powder

whipped cream  
grated chocolate  
trifle bowl or deep glass bowl with  
flat bottom & straight sides

Mix jello (watermelon, strawberry, or strawberry-banana) according to package directions; set aside to cool. Cut cake into 1" cubes and layer into bowl, about 2 + 1/2–3 " thick. Layer fruit on top of cake (strawberries, bananas, blueberries, blackberries . . .); pour luke-warm jello over cake and fruit until it just reaches the top of the fruit; refrigerate until set. Meanwhile, make custard using 2 c. milk and 2 Tbs. sugar per envelope used (do not use vanilla pudding as it is too sweet); put in refrigerator to cool (a lot of custard is good). When both are set, whip custard until really light, then spread on top of the jello mixture. Put back into refrigerator to set again. Finally, just before serving, add whipped cream and sprinkle grated chocolate over the top. (I make this every Christmas. –Anita)

## FROZEN MARASCHINO CHERRY DESSERT

Sherrrie Apperson

1 (9 oz.) carton cool whip  
1 (16 oz.) can crushed pineapple, drained  
1 c. (8 oz.) maraschino cherries with juice, cut up or chopped  
3/4 c. sugar  
1/2 c. sour cream  
1 banana, mashed (opt.)  
1/2 c. chopped pecans

Mix all ingredients together and freeze in a 9" square pan. Thaw slightly (approximately 10 minutes) before cutting and serving.

## FRUIT & CREAM

Grandma Deon

fresh fruit – strawberries, peaches, raspberries . . . + sugar + half & half

Slice fruit (not raspberries) and mix with sugar to taste. Let set covered in the refrigerator until sugar is dissolved and juice is syrupy. Serve about 1/2 c. fruit and 1/4 c. half & half per serving.

## FRUIT PIZZA

Sharon Rich

1 regular size tube sugar cookie dough or 1/2 snickerdoodle dough recipe  
8 oz. cream cheese, softened  
1/2 c. powdered sugar  
1 tsp. vanilla  
2 tsp. lemon juice  
1 c. whipped cream or whipped topping  
4-5 assorted fruits: mandarin oranges (1 large can for outside ring),  
raspberries, blackberries, blueberries, kiwi (4 for middle ring), pineapple,  
bananas, peaches

Press cookie dough into greased 12" pizza pan, and bake at 350° until golden brown. When cookie is cool, cream together cheese, sugar, vanilla, and lemon juice until smooth, then fold in whipped cream; spread on cookie. Refrigerate. Arrange fruit in circles just before serving. (Dip fresh fruits in watered down lemon juice if pizza will set out for more than 10 minutes before serving.)

## ICE CREAM

## KEY LIME PIE

## KNOX BLOX

Traditional

3 (3 oz.) pkgs. jello (any flavor, same color)  
4 envelopes Knox gelatin  
4 c. boiling water

It takes a long time, but after the gelatin dissolves, pour into a 9x13" or 10x15" pan and refrigerate until set. Cut into diamond shapes, or with cookie cutters.

## LEMON ICEBOX PIE

2 egg yolks  
1 can sweetened condensed milk  
juice of 2 lemons

2 c. cool whip  
1 graham cracker pie crust

Stir egg yolks till smooth, stir in condensed milk. Slowly add lemon juice, then 1/2 c. cool whip. Pour into pie crust and top with remaining cool whip. Refrigerate for at least 2 hours.

## PAPER BAG APPLE PIE

Arlene Jones

|                              |                      |
|------------------------------|----------------------|
| 1 unbaked pie shell          | 2 tsp. cinnamon      |
| 7 c. apples, peeled & sliced | 1/4 tsp. nutmeg      |
| Zest of 1 lemon              | 1/4 tsp. allspice    |
| 2 Tbsp. lemon juice          | <u>TOPPING:</u>      |
| 3/4 c. sugar                 | 3/4 c. sugar         |
| 3 Tbsp. cornstarch           | 3/4 c. flour         |
| 1 tsp. salt                  | 3/4 c. butter (soft) |

Toss apples into large bowl and coat with remaining ingredients. Fill pie shell with coated apples, sprinkle with 1 Tbsp. lemon juice. Thoroughly mix topping ingredients; crumble over apples. Place pie in heavy brown paper bag. Fold over and pin shut. Set on center rack and bake at 400° for an hour. Remove from oven and leave in bag for 10 minutes. Serve warm with ice cream or cheese.

## PEACH PIE – DEEP DISH

|                                       |                            |
|---------------------------------------|----------------------------|
| 2 pie crusts, rolled out              | 1 c. sugar                 |
| 6–8 c. fresh peaches, peeled & sliced | 1/4 c. flour               |
| 2 Tbsp. lemon juice                   | nutmeg & cinnamon to taste |

Put 1 pie crust into a deep-dish pie pan or round casserole dish. Gently mix peaches with lemon juice, then mix in sugar, flour, nutmeg, and cinnamon in a large bowl and pour into crust. Add top crust, sealing and crimping edges well and cut at least 4 slits in top for escaping steam. Bake at 350° for about 1 hour (until golden brown).

## PEACH PIE – FRESH

|                          |                       |
|--------------------------|-----------------------|
| 1 9" pie crust, baked    | 1–2 tsp. lemon juice  |
| 8–10 fresh, ripe peaches | 1 tsp. almond extract |
| 1 c. sugar               | whipped cream         |
| 3 Tbsp. cornstarch       | raspberries (opt.)    |

Wash, peel & slice peaches. Mash 2 c. of peaches (use food processor or blender), cover and refrigerate remaining peaches. In a saucepan, mix mashed peaches, sugar, cornstarch, lemon juice, and almond extract; cook until thickened; cool. Stir remaining peaches into glaze and fill pie shell. Cover and refrigerate. Garnish with raspberries and serve with whipped cream, if desired.

## PEACHES & CREAM PIE

|                           |                    |
|---------------------------|--------------------|
| unbaked 9" pie shell      | dash salt          |
| 3 or 4 large ripe peaches | 1/4 tsp. nutmeg    |
| 1/2 c. sugar              | 1/2 c. heavy cream |
| 2 Tbsp. flour             | 1/2 tsp. vanilla   |

Heat oven to 450°. Peel peaches, cut into eighths. Arrange in pie shell. Combine remaining ingredients; pour over peaches. Bake at 450° for 10 minutes. Reduce heat to 350° and bake for 30 to 40 minutes or more until cream is set. Serve warm.

## PUMPKIN PIE

Traditional

|                     |                                 |
|---------------------|---------------------------------|
| 1 + 1/2 c. sugar    | 4 large eggs                    |
| 1 tsp. salt         | 1 (29 oz.) can pumpkin          |
| 2 tsp. gr. cinnamon | 2 (12 oz.) cans evaporated milk |
| 1 tsp. gr. ginger   | 2 unbaked deep dish pie shells  |
| 1/2 tsp. cloves     |                                 |

Beat eggs in lg bowl; stir in pumpkin; stir in dry ingredients. Gradually stir in evaporated milk. Pour into pie shells. Bake at 425° for 15 minutes, then 350° for 40–50 minutes, until knife inserted in center comes out clean.

## CHUNKY PUNKIN' PIE:

Nancy Patterson

Bake or steam 1 medium fresh pumpkin until soft (enough to make 4 cups); squeeze out excess moisture, if any, mashing at the same time with fingers – leave some chunks, but not long stringy pieces (cut those). Use in place of canned pumpkin.

## RHUBARB STRAWBERRY CRUNCH

Deborah Otteson

|                            |                        |
|----------------------------|------------------------|
| 5 c. sliced rhubarb        | <u>TOPPING:</u>        |
| 1 + 1/2 c. sugar           | 1/2 c. melted butter   |
| 2 lb. strawberries, sliced | 1 + 1/4 c. brown sugar |
|                            | 1 c. flour             |
|                            | 1 c. oatmeal           |
|                            | 1 tsp. cinnamon        |

Cook 5 minutes in microwave; stir. Cook 2 more minutes. Add strawberries to hot rhubarb. Stir. Mix topping together; sprinkle over fruit. Bake at 375 until bubbly or about 35 minutes. Serve with ice cream or whipped cream.

## STRAWBERRY PIE

Sherrie Apperson

1 baked pie crust                      2 baskets fresh strawberries  
1 box strawberry Danish Dessert glaze      whipped cream or cool whip

Cook Danish Dessert according to package directions for pie; cool to room temperature. Wash, stem, and quarter strawberries (save a few whole for garnishing); gently fold into glaze. Refrigerate at least 2 hours before serving. Top with whipped cream.

If you can't find Danish Dessert, use any other glaze available at the store, or make your own glaze:

### GLAZE #1:

1 basket strawberries                      2 tablespoon lemon juice  
1 cup sugar                                      lemon zest  
3 tablespoon cornstarch

Mash the strawberries in a heavy saucepan. Add sugar and cornstarch. Place over medium heat and cook for 5 minutes or more until thickened and clear. Stir in lemon juice and grated zest if tangy taste desired (recommended). Cool.

### GLAZE #2:

1 + 1/2 c. water                                  2 Tbsp. cornstarch  
3/4 c. sugar                                        1 (3 oz.) pkg. strawberry or cranberry jello

Boil water, sugar and cornstarch until clear, then add jello; stir until jello is dissolved. Cool. This is enough for 2 pies.

## SUMMER PIE

Robin Zollinger

1 graham cracker pie crust                      2 (8 oz.) containers yogurt (strawberry,  
1 (8 oz.) container cool whip                      peach, raspberry, cherry . . .)

Gently fold cool whip and yogurt together. Pour into pie shell, mounded high. Freeze for at least 2-4 hours. Remove from freezer about 20 minutes before serving. Run a large, sharp knife under hot water to slice pie.

## TWO-TIERED STRAWBERRY PIE

Pam Maddox

1 9" baked pie shell                                  1 quart strawberries

### CHEESE LAYER:

1/2 c. powdered sugar  
1/2 tsp. vanilla  
1/4 tsp. lemon extract  
4 oz. cream cheese, softened  
1 cup heavy cream, whipped until stiff

### GLAZE:

1/2 c. water  
1/2 c. sugar  
1 Tbsp. cornstarch  
1 Tbsp. lemon juice  
1 tsp. butter  
2 drops red food coloring

Beat together powdered sugar, lemon extract, vanilla, and cream cheese. Fold in whipped cream (cream should be stiff, but not overbeaten). Spread over bottom of baked pie shell; chill. Place 1 quart washed, hulled and dried strawberries over cheese layer. Cook glaze ingredients in saucepan until thickened; chill. Spoon glaze over strawberries and chill.