

# LLI PROUDLY PRESENTS -DESSERTS

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In preparing for this class, I wanted to give you a cross section of desserts, some cakes, some pies and some cookies. Plus, just for fun, some desserts that don't quite fit into one of the three categories above. These are rather simple desserts, with all having ingredients that can be found in any grocery store. Nor did I want to include anything that required a special type of pan or cooking vessel.

There are as many dessert recipes as there are cookbooks in the public library. Trying to narrow it down to a dozen and a half is almost impossible in that someone will say, "Chef, what about this recipe?" My only response is for everyone to try different things, find some you like and stick with those. Yes, experimenting from time to time is fun and it can increase your repertoire of dessert recipes. But as one who has cooked for a living, I find that, over time, the tried and true works best. So, I present to you some of my favorite recipes, ones I have cooked and served and had customers enjoy. The recipes are as follows:

Chocolate Chip Cream Cheese Squares  
Cherry Vanilla Cake  
Red Velvet Cake in Mason Jars  
Brownie Pizza  
Peaches & Cream Sugar Cookies  
Baked Donut Holes  
Lime and Gin Macaroons  
Cappuccino Alaska Ice Cream Pie  
Strawberries & Cream Pie  
Coconut Snowdrops  
Chocolate Chip Pie  
Pumpkin-Apple Streusel Muffins  
Rugelach  
Granola-Apple Cheesecakes  
Incredible Peach Cobbler  
Blueberry-Banana Pie  
Apple-Raisin Bread Pudding  
Seasons Original Apple Cake

HERE ARE THE RECIPES:

## **CHOCOLATE CHIP CREAM CHEESE SQUARES**

2 cans (8 oz. each) refrigerated crescent dinner rolls, divided\*  
2 pkgs. (8 oz. each) Philadelphia Cream Cheese, softened  
1 tsp. vanilla  
1 egg, slightly beaten  
1 cup mini Chocolate Chips  
½ cup sugar, divided  
2 Tbsp. ground cinnamon

Preheat oven to 350-degrees. Unroll 1 of the cans of crescent dough. Press onto bottom of greased 13x9-inch baking pan to form crust, firmly pressing seams together to seal.

Beat cream cheese, vanilla, egg, mini chocolate chips and ¼ cup of the sugar with electric mixer on medium speed until well blended. Spread onto crust.

Unroll remaining can of crescent dough onto large sheet of either wax paper or parchment paper. Pat out dough to form 13x9 inch rectangle, pressing seams together to seal. Invert over cream cheese mixture to form top crust; discard wax/parchment paper. \* NOTE: YOU CAN PURCHASE WHOLE SHEET CRESCENT DOUGH INSTEAD OF THE CRESCENT ROLL DOUGH, IT IS EASIER TO USE. YOU WILL NEED TWO CONTAINERS.

Bake 30 to 35 minutes or until golden brown; remove from oven. Combine remaining ¼ cup sugar and cinnamon in small bowl; sprinkle over squares when they come out of the oven and are still warm, prior to cutting. Cut and serve with a great cup of coffee. Hint: These are easier to cut and serve when chilled.  
Makes 24 servings

## **CHOCOLATE CHERRY VANILLA CAKE**

1 (16.25 oz.) box chocolate cake mix  
1 egg  
½ cup unsweetened applesauce  
1 teaspoon baking powder  
1 (21 OZ.) can Lucky Leaf Regular or Premium Cherry Pie filling  
1 cup mini chocolate chips

For the icing:

2 Tbsp. warm water  
1 tsp. vanilla extract  
1 tsp. almond extract  
¼ tsp. salt  
1 2/3's cups powdered sugar

Preheat the oven to 350-degrees.

Combine all cake ingredients together using a spoon or spatula. Pour evenly into a greased Bundt pan or 9 x 13 inch cake pan.

Bake 35-45 minutes in a Bundt pan, 30 to 35 minutes in a 9 x 13 inch cake pan. Cake should be golden brown. A toothpick inserted in center will come out clean.

For the icing, combine the first 4 ingredients together. Add powdered sugar and mix well with an electric mixer until desired consistency is achieved; drizzle the icing over cake and serve.

## **RED VELVET CAKE in MASON JARS**

1 (15.25 oz.) box red velvet cake mix  
Cooking spray  
2 sticks unsalted butter, softened  
4 cups confectioners' sugar  
1 (8 oz.) pkg. softened cream cheese  
3 tablespoons milk

1 teaspoon vanilla  
Pinch of salt  
8 (8 oz.) mason jars with lids

Preheat the oven to 350-degrees. Lightly coat a 13 x 9-inch rimmed baking sheet with the cooking spray and line with parchment paper. Prepare the cake mix according to package directions.

Spread the batter onto baking sheet. Bake 18-23 minutes, rotating halfway through, until toothpick inserted into center of cake comes out clean. Let cool 30 minutes.

In a large bowl, using a hand or stand mixer with the whisk attachment, beat the butter for 2-3 minutes, until fluffy. Add the cream cheese, milk, confectioners' sugar, vanilla and a pinch of salt. Beat until all ingredients are well blended. Transfer to a pastry bag fitted with a small pastry tip or re-sealable bag. Cut a corner from the re-sealable bag, if using.

Using the metal ring of the Mason jar cut circle pieces from the cake. Gently press 1 circle of cake into bottom of the jar. Pipe a ½ inch thick layer of frosting on top. Repeat with two more layers of cake and frosting. You can either serve the cake immediately or seal and chill. Makes 8 servings

## **BROWNIE PIZZA**

1 Package Pillsbury Traditional Fudge Brownie Mix  
1 12-inch pizza pan, either metal, aluminum or disposable  
1 Can Pillsbury Creamy Supreme Chocolate Fudge Frosting  
1 bag chopped chocolate bits, morsels, or chips  
1 jar Smucker's Caramel Topping  
Bag of Shredded Coconut or chopped peanuts, walnuts, or pecans  
Bag of sprinkles, either chocolate or colored

Prepare the Fudge Brownie Mix as directed on the package. Do not add the sauce mix to the Brownie Mix. Spread the mix onto a greased 12-inch pizza pan and bake at 350-degrees for 18 to 22 minutes. Cool completely.

Spread the cooked and cooled pizza with the Pillsbury Creamy Supreme Chocolate Fudge Frosting, covering the entire top of the Brownie Pizza leaving just a little edge exposed for ease of serving. Now take the sauce packet from the original box of brownie mix and drizzle this all over the pizza. Next sprinkle the chopped chunk chocolate bits, morsels or chips all over the pizza. Following the directions on the Caramel Topping jar, sprinkle this sauce over the top of the pizza. Finally, finish with the toasted Coconut, chopped peanuts or sprinkles, either chocolate or colored, all over the pizza and serve.

## **PEACHES AND CREAM FILLED COOKIES**

One box store bought sugar cookies

For the filling:

1 package (8 oz.) cream cheese, softened

1 – 3 oz. pkg. peach flavored gelatin

1 cup chopped peaches (15 oz. can) , drained thoroughly

1 – 8 oz. container of whipped topping, need 6 oz. for recipe

Mix cream cheese and dry gelatin with an electric mixer until well blended. Add chopped peaches and 6 oz. of the whipped topping, mix thoroughly. Save a few peaches for garnish.

Pipe the peach mixture onto the base of one cookie, then top with another cookie. Refrigerate a few hours prior to serving.

## **CHOCOLATE FANTASY**

Purchase a devil's food chocolate cake or bake a chocolate cake from any cake mix in a 9 x 13 pan. You will not use all the 9 x 13 cake.

1 can sweetened condensed milk  
1 jar of caramel Sundae sauce  
1 bag of toffee chips or pieces  
¼ cup pecans, finely chopped – optional  
1 8 oz. container of whipped topping  
Maraschino cherries for garnish

In a mixing bowl, mix together the sweetened condensed milk with the caramel sauce, set aside.

Cut the cake into 3-4 inch squares, about 1" thick, just large enough to fit into the bowl you are using to serve them in.

Poke four holes with a handle of a wooden spoon into the cake. Pour about 2½ tablespoons of the caramel sauce over the cake, letting it go down over the sides and into the holes. Sprinkle some of the toffee chips on top and some pecan pieces, if you are using. Follow this with a generous helping of the whipped topping and then a few more of the toffee pieces and finally, a cherry for garnish.

## **BAKED DOUGHNUT HOLES**

(For use with the Wilton Doughnut Hole Pan)

1¼ cups cake flour sifted  
½ cup granulated sugar  
1¼ teaspoons baking powder  
¾ teaspoon salt  
1/8 teaspoon ground nutmeg  
½ cup buttermilk \*  
1 egg, lightly beaten  
2 Tablespoons butter, melted

Heat oven to 425-degrees; spray doughnut pan with non-stick cooking spray

In a mixing bowl, sift flour, sugar, baking powder, salt and nutmeg. Add remaining ingredients, mix just till combined. Fill each doughnut cup  $\frac{3}{4}$  full, about a rounded tablespoon full or use a small ice-cream scoop. You will get between 28 – 32 doughnut holes. Cook the first batch for 6 – 7 minutes, just till the tops, when touched, spring back. The tops do not brown. Remove from oven and let sit 5 minutes before removing doughnut holes. Cool completely on wire rack.

Filling – 2 cups Ricotta, 2 TBLS sugar,  $\frac{1}{2}$  tsp cinnamon, Zest & juice  $\frac{1}{2}$  orange, zest of  $\frac{1}{2}$  a lemon. Place all ingredients in bowl and whip until light & fluffy. Place in pastry bag with small tip and pipe, gently, into doughnut holes. Dust with powdered sugar.

\*To make buttermilk, add 1 tablespoon either lemon juice or white vinegar to 1 cup milk. Stir and let sit for 5 minutes.

## **LIME AND GIN COCONUT MACAROONS**

4 egg whites, room temperature

$\frac{2}{3}$  cup sugar

3 tablespoons gin

$1\frac{1}{2}$  teaspoon grated lime peel

$\frac{1}{4}$  teaspoon salt

$\frac{1}{4}$  teaspoon almond extract

1 package (14 ounces) flaked coconut

$\frac{1}{2}$  cup all-purpose flour

8 ounces white baking chocolate, melted

Preheat the oven to 350-degrees. In a small bowl, whisk the first six ingredients until blended. In a large bowl, toss coconut with flour; stir in egg white mixture.

Drop by tablespoonful 2 inches apart onto greased baking sheets or baking sheets lined with parchment paper. Bake 15-18 minutes or until tops are light brown. Remove from pans to wire rack to cool completely.

Dip bottoms of macaroons into melted chocolate, allowing excess to drip off. Place on waxed paper; let stand until set. Store in an airtight container; recipe should yield 2 – 2 ½ dozen cookies.

## **CAPPUCCINO ALASKAN ICE CREAM PIE WITH MOCHA FUDGE SAUCE**

### **Sauce:**

1 Cup heavy cream  
2 Tbsp. instant espresso or dark coffee powder  
4 oz. Semi-sweet chocolate – grated

### **Base:**

1½ cups crushed chocolate wafers  
½ cup unsalted butter – melted  
¼ cup crushed toasted almonds  
1 Quart Cappuccino Chip Ice Cream (Safeway brand)

### **Meringue:**

3 large egg whites  
1/3 cup sugar  
½ tsp. vanilla

Sauce: Place cream and instant coffee powder in saucepan; bring to boil. Remove from heat; stir in chocolate until smooth and melted. Set aside.

Base: Place wafers, butter, almonds in small bowl, stir to mix; press into 9 - inch pie plate – over bottom and up sides. Chill until firm.

Soften ice cream slightly – spoon into crust, mash down with fork, mound in center. Freeze until firm.

Meringue – Beat egg whites until stiff but not dry. Add sugar – a tablespoon at a time, whisking well between each addition to make a stiff shiny meringue. Whisk in vanilla.



Preheat oven to 425-degrees. Remove frozen pie from freezer and cover with meringue making sure to cover all the ice cream. Bake for 2 – 4 minutes or until top is lightly browned; while pie is heating, heat sauce – do not boil. Slice pie and serve with sauce.

## **STRAWBERRY AND CREAM PIE**

One package ready-made pie crust  
1 teaspoon flour

For Filling:

8 oz. package Cream Cheese, softened  
1/3 cup sugar  
¼ to ½ teaspoon Almond Extract  
1 cup whipping cream, whipped  
½ cup semi-sweet chocolate chips  
1 tablespoon shortening  
4 cups fresh strawberries, washed and hulled

Preheat oven to 450-degrees. Prepare pie crust according to directions and place inside 9 inch pie plate or 10 inch tart pan. Generously prick pie crust on bottom with a fork. Bake at 450-degrees for 9 to 11 minutes or until evenly brown. Remove crust from the oven and allow it to cool.

For the filling, beat the cream cheese in a large bowl until fluffy. Gradually add sugar and extract, blend well. Fold in whipped cream. Spoon this mixture into the cooled crust. Arrange the strawberries cut side down all over filling. Chill pie.

In a small saucepan over low heat, melt chocolate chips and shorting, stirring constantly until smooth. Using a spoon, drizzle over strawberries and filling. Chill the pie so the chocolate can set. Keep pie refrigerated until ready to serve, refrigerate any leftover pie.

## **COCONUT SNOWDROP COOKIES**

2 cups all-purpose flour  
1 cup flaked coconut  
½ cup granulated sugar  
1 cup butter, softened  
¼ cup milk  
1 egg  
1 tablespoon vanilla

Pre-heat the oven to 350-degrees. In large mixer bowl, combine flour, coconut, granulated sugar, butter, milk, egg and vanilla. Beat at low speed, until well mixed. Drop by rounded teaspoons of dough onto ungreased cookie sheet. Bake 12 to 15 minutes, until lightly brown. Remove from pan and allow cookies to cool.

## **NESTLE TOLL HOUSE CHOCOLATE CHIP PIE**

1 unbaked 9-inch (4 cup volume) deep-dish pie shell  
2 large eggs  
½ cup all-purpose flour  
½ cup granulated sugar  
½ cup packed brown sugar  
¾ cup (1½ sticks) butter, softened  
1 cup Nestle Toll House semi-Sweet Chocolate Morsels  
1 cup chopped nuts, either walnuts or pecans  
Sweetened whipped cream

Pre-heat the oven to 325-degrees. Beat eggs in large mixer bowl on high speed until foamy. Beat in flour, granulated sugar, and brown sugar. Beat in butter. Stir in morsels and nuts. Spoon this mixture into the pie shell.

Bake for 55 to 60 minutes or until knife inserted halfway between outside edge and center comes out clean. Cool on wire rack. Serve warm with whipped topping.

## RUGELACH

2 cups flour  
1/2 teaspoon salt  
2/3 cup shortening  
1 tablespoon sugar  
1 egg yolk  
1 tablespoon grated orange peel  
1/4 cup orange juice  
2/3 cups sugar  
2 tablespoons cinnamon  
1/4 cup margarine melted (or butter)  
1/2 cup currants or raisins  
1/2 cup chopped walnuts  
1 egg yolk  
1 tablespoon water

Combine the flour and salt in a bowl. Cut in shortening with a pastry blender or 2 knives until mixture resembles coarse meal. Blend in 1 tablespoon sugar and 1 egg yolk. Add orange peel and juice and mix in gently. Knead the dough a few times to form a smooth ball. Divide in half and wrap each half in waxed paper; chill at least 1 hour.

Mix 2/3 cup sugar and the cinnamon. Have the margarine, currants and walnuts ready to work with, but do not combine.

Working with one ball of dough at a time, roll out to a 12-inch circle on a floured board with a lightly floured rolling pin. Brush the circle with half the melted margarine. Sprinkle with half the sugar/cinnamon mixture, then with half the currants and half the nuts. Press the currants and nuts very lightly into the dough with your hand or the rolling pin.

Now, using a long sharp knife cut the pastry circle into 12 pie-shaped wedges. Starting at the wide outer end, carefully roll up each wedge toward its point, handling gently to avoid tearing the dough. Place point down and about 1 inch apart on a lightly greased baking sheet. Twist end of each roll slightly inward to form a crescent. Dust any bits of nuts and sugar from pastry surface. Repeat with the remaining dough and filling.

Beat the remaining egg yolk and water; brush on the tops of the pastries. Bake in a preheated 350-degree oven for about 30 minutes or until golden brown. This recipe makes about 2 dozen pastries.

## **PUMPKIN APPLE STEUSEL MUFFINS**

2½ cups all-purpose flour  
2 cups sugar  
1 tablespoon pumpkin pie spice  
1 teaspoon baking soda  
½ teaspoon salt  
2 eggs, lightly beaten  
1 cup Libby's Solid Pack Pumpkin  
½ cup vegetable oil  
2 cups peeled, finely chopped apples  
Streusel topping – recipes follows

In large bowl, combine the first five ingredients; set aside. In medium bowl, combine eggs, pumpkin and oil. Add liquid ingredients to dry ingredients; stir just until moistened. Stir in apples (and golden raisins, if using). Spoon or use an ice cream scoop to fill muffin cup paper liners  $\frac{3}{4}$  full. Tap pan to remove any air bubbles. Sprinkle streusel topping over batter. Bake in preheated 350-degree oven for 35 to 40 minutes, or until toothpick comes out clean.

For the Streusel topping – in small bowl, combine 2 tablespoons all-purpose flour,  $\frac{1}{4}$  cup sugar and  $\frac{1}{2}$  teaspoon ground cinnamon. Cut in 4 teaspoons butter, until mixture is crumbly. This recipe makes approximately 18 muffins.

## **GRANOLA-APPLE MINI CHEESECAKES**

1 box (8.9 oz.) roasted almond crunchy granola bars (12 bars)  
 $\frac{1}{4}$  cup butter or margarine, melted  
3 packages (8 oz. each) cream cheese, softened  
 $\frac{1}{4}$  cup sugar  
1 teaspoon vanilla  
3 eggs

1 can (21 oz.) apple pie filling

Pre-heat the oven to 350-degrees. Place foil baking cup in each of 24 regular size muffin cups. Break 8 of the granola bars into pieces; place in gallon-size resealable food storage plastic bag or food processor; seal bag and crush with a rolling pin or process until fine crumbs form.

In medium bowl, mix crumbs and melted butter until well combined. Place scant tablespoon crumb mixture in each lined muffin cup; press in bottom of cup to form crust.

In a large bowl, beat cream cheese and sugar with electric mixer on medium speed until creamy. Beat in vanilla and eggs until well combined. Cut or break remaining 4 granola bars into ½ inch pieces; stir into cream cheese mixture. Spoon scant ¼ cup mixture over crust in each cup. Bake 20 to 25 minutes or until set. Cool in pan on wire rack for 15 minutes. Top each cheesecake with 1 tablespoon apple pie filling. Refrigerate until chilled, about 1 -2 hours before serving. Store cheesecakes in refrigerator; this recipes makes 24 mini cheesecakes.

## **INCREDIBLE PEACH COBBLER**

½ cup butter or margarine

1 box (15.6 oz.) Pillsbury Cranberry quick bread/muffin mix

2 tablespoons grated orange peel

2 cans (29 oz. each) peach slices in light syrup, drained, reserving 1 cup liquid

1 egg

½ cup sweetened dried cranberries

1/3 cup sugar

Vanilla Ice Cream for garnish, if desired

Preheat the oven to 375-degrees. Place butter in ungreased 9 x 13-inch pan. Place in oven until the butter is melted. Remove pan and set aside.

Meanwhile, in a large bowl, place quick bread mix, 1 tablespoon of the orange peel, one cup of the reserved peach liquid and the egg: stir 50 to 70 strokes with

spoon until the mixture is combined and moist. Drop mixture, about a spoonful each, over butter in pan; spread slightly without stirring. Arrange peaches over mixture and then sprinkle with cranberries over everything. In a small bowl, combine sugar and remaining tablespoon orange peel, sprinkle over fruit.

Bake 45 to 50 minutes or until edges are deep golden brown. Cool 20 minutes before serving. Serve warm with ice cream.

## **BLUEBERRY-BANANA PIE**

1 (8 ounce) package cream cheese, softened  
1/3 cup sugar  
1 baked 9-inch pastry shell – as per package directions  
2 bananas, sliced  
1 cup blueberry pie filling  
1 cup whipping cream, Whipped

Combine the softened cream cheese and sugar; beat at high speed with an electric mixer until light and fluffy. Spread this evenly in the bottom of a cooked and cooled pastry shell. Arrange banana slices on top of the cream cheese mixture. Spread the blueberry pie filling over the bananas. Top with the whipped cream and chill.

Notes:

To soften cream cheese, remove the wrapper and microwave in a microwave safe bowl for 30 seconds.

Use a store bought pre-made pie shell, 9-inches or a graham cracker crumb crust, pre-made.

You can substitute frozen whipped topping for the whipping cream.

## **APPLE-RAISIN BREAD PUDDING**

7 to 8 slices of Raisin bread, left out to dry out, broken into 1 inch pieces, about 7 cups

4 tart apples, peeled, cored, coarsely chopped

$\frac{3}{4}$  cup pecan halves, lightly toasted, coarsely chopped

4 large eggs

$\frac{1}{2}$  cup (1 stick) butter, melted, cooled

$\frac{3}{4}$  cup sugar

1 teaspoon ground cinnamon

2 cups milk

1 teaspoon vanilla

Combine bread, apples, and pecans in lightly greased 13x9x2  $\frac{1}{2}$  inch baking dish; then spread mixture evenly. Whisk eggs, butter, sugar, cinnamon, milk, and vanilla in large bowl until well blended; pour over bread mixture. Press down with spatula if necessary to soak bread. Set aside for 30 minutes to allow bread to absorb liquid. Bake the pudding in preheated 350-F oven for 45 minutes or until pudding is just set and golden brown on top. Serve warm with a drizzle of heavy cream or vanilla ice cream.

## **SEASONS ORIGINAL APPLE CAKE**

1 $\frac{1}{2}$  cups vegetable oil

2 cups sugar

2 teaspoons vanilla

3 eggs, beaten

3 cups thinly- sliced apples

3 cups flour

1 teaspoon salt

1 teaspoon baking powder

2 teaspoons Cinnamon

$\frac{1}{2}$  teaspoon nutmeg

1 cup walnuts, chopped

Pour oil into a large bowl. Stir in sugar, vanilla, eggs and apples. Set aside.

In a separate bowl, sift flour; add salt, baking powder and spices. Add this to the apple/oil mixture. Stir to incorporate. Now add the nuts and stir well. Pour into lightly greased 10" spring form pan. Bake at 350-degrees for 1 hour. Allow to cool then remove from pan. This cake serves 8