

15

Dessert

Recipe

By

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1. PUMPKIN



Prep Time	Cook Time	Total Time	Servings
10 mins	45 mins	55 mins	16

Nutrition Facts (per serving)

- Calories: 305
- Fat: 15g
- Carbs: 40g
- Protein: 5g

Ingredients

This pumpkin dessert is incredibly easy to make with convenient ingredients. If you don't already have them at home, here's what you'll need to add to your grocery list:

- **For the crust:** yellow cake mix, unsalted butter, an egg
 - 1 (15.25 ounce) package yellow cake mix, divided
 - ⅓ cup unsalted butter, melted
 - 1 large egg
- **For the filling:** pumpkin puree, milk, brown sugar, eggs, pumpkin pie spice
 - 1 (29 ounce) can pumpkin puree
 - 3 large eggs
 - ⅔ cup milk
 - ½ cup brown sugar
 - 2 tablespoons pumpkin pie spice
- **For the topping:** white sugar, unsalted butter, walnuts
 - ½ cup white sugar
 - ¼ cup cold unsalted butter, cubed
 - ¾ cup chopped walnuts

How to Make This Pumpkin Dessert

You'll find the full, step-by-step recipe below but here's brief overview of what you can expect when you make this top-rated pumpkin dessert:

1. Make the crust: Reserve one cup of the cake mix. Transfer the rest of the mix to a bowl, then add the unsalted butter and egg. Stir until well-blended, then spread and press the mixture onto the bottom of a prepared baking pan.

2. Make the filling: Combine the pumpkin puree, milk, brown sugar, eggs, and pumpkin pie spice in a large bowl. Pour onto the crust.

3. Make the topping: Add the sugar and butter to the reserved cake mix. Sprinkle over the pumpkin mixture, then top with the walnuts.

4. Bake the pumpkin dessert: Bake the pumpkin dessert in the preheated oven until the topping is golden brown.

STEP BY STEP

Step 1

Gather all ingredients.

Step 2

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish.

Step 3

Make crust: Transfer 1 cup cake mix to a small bowl; set aside for topping. Place remaining cake mix in a medium bowl with melted butter and egg; mix until well blended.

Step 4

Spread mixture into the bottom of the prepared baking dish.

Step 5

Make filling: Combine pumpkin puree, eggs, milk, brown sugar, and pumpkin pie spice in a large bowl; mix well and pour over crust.

Step 6

Make topping: Add white sugar and cubed butter to reserved cake mix; use a pastry blender to mix until mixture resembles coarse crumbs.

Step 7

Sprinkle over pumpkin filling, then scatter chopped walnuts over the top.

Step 8

Bake in the preheated oven until the top is golden brown, 45 to 50 minutes.

2. PERFECT POTLUCK



Total Time	Cook Time	Servings
1 hr 30 min (includes chilling time)	20 min	4

Nutrition Facts (per serving)

- Calories: 858
- Total Fat: 60 g
- Saturated Fat: 28 g

- Carbohydrates: 74 g
- Dietary Fiber: 3 g
- Sugar: 67 g
- Protein: 10 g
- Cholesterol: 118 mg
- Sodium: 623 mg

Ingredients

- Nonstick cooking spray, for the baking dish
- 1/2 cup crushed chocolate sandwich cookies
- 4 tablespoons salted butter, melted
- 3/4 cup finely chopped pecans
- 4 ounces cream cheese, at room temperature
- 1/2 cup confectioners' sugar
- Splash of vanilla extract
- One 8-ounce container whipped topping
- One 5.9-ounce package chocolate instant pudding mix
- 1 1/2 cups milk
- 1/2 cup mini chocolate chips

STEP BY STEP

Step 1

Preheat the oven to 350 degrees F. Coat an 8-inch square baking dish with nonstick cooking spray.

Step 2

Mix together the crushed cookies, melted butter and 1/2 cup of the finely chopped pecans in the prepared baking dish until the ingredients are combined and resemble crumbs.

Using your fingers, press the crust to form an even, compact layer. Bake until crisp, 5 to 7 minutes. Set aside to cool.

Step 3

Using an electric mixer, beat together the cream cheese, confectioners' sugar and vanilla in a bowl until combined. Fold in half of the whipped topping and place the mixture on top of the cooled crust. Spread evenly.

Step 4

Next, beat together the chocolate pudding mix and milk in a second bowl until you have a thick mixture. Pour it over the cream cheese layer and spread evenly. Top with the remaining whipped topping and spread evenly again. Sprinkle with the mini chocolate chips and remaining 1/4 cup finely chopped pecans. Chill for 1 hour before serving.

3. BERRY EASY DESSERT



Total Time	Prep Time	Servings
2 min	2 min	4

Nutrition Facts (per serving)

- Calories: 289
- Total Fat: 12 grams
- Saturated Fat: 8 grams
- Cholesterol: 30 milligrams
- Sodium: 71 milligrams

- Carbohydrates: 41 grams
- Dietary Fiber: 8 grams
- Protein: 7 grams
- Sugar: 31 grams

Ingredients

- 1 pint good quality Greek style plain whole milk yogurt
- 4 to 5 pieces crystallized ginger, grated
- 1/4 to 1/3 cup honey, look for orange blossom, clover or sage, plus some for drizzling
- 1 orange zested
- 2 pints blackberries

STEP BY STEP

In a bowl combine the yogurt, grated crystallized ginger, honey and orange zest. Let the yogurt mixture sit for about 5 minutes, the flavors will meld together a bit. Divide the blackberries between 4 dessert bowls, top with a large dollop of the yogurt mixture and then give each dollop a drizzle of honey for a sweet finish.

4. CHOCOLATE DESSERT SALAMI



Total Time	Prep Time	Servings
3 hr 10 min	10 min	6 to 8

Nutrition Facts (per serving)

- Calories: 426
- Total Fat: 32 g
- Saturated Fat: 14 g
- Carbohydrates: 39 g
- Dietary Fiber: 4 g
- Sugar: 32 g

- Protein: 5 g
- Cholesterol: 23 mg
- Sodium: 15 mg

Ingredients

- 1/2 cup slivered almonds (2 1/2 ounces)
- 1/2 cup chopped walnuts (2 1/2 ounces)
- Two 5 inch long plain biscotti, coarsely crushed
- 6 tablespoons (3/4 stick) unsalted butter, cut into 1/2-inch pieces, at room temperature
- One 12-ounce bag semisweet chocolate chips, such as Ghirardelli
- 1/4 cup brewed coffee
- 1 teaspoon grated orange zest (about 1/2 medium orange)
- 1/2 cup confectioners' sugar

STEP BY STEP

Step 1

Position a rack in the center of the oven and preheat the oven to 350 degrees F.

Step 2

Spread the almonds, walnuts and crushed biscotti in a single layer on a baking sheet.

Bake until the nuts are lightly toasted, 6 to 8 minutes. Cool completely.

Step 3

Put the butter and chocolate in a heatproof medium bowl and place the bowl over a pan of barely simmering water. Stir until the chocolate has melted and the mixture is smooth, about 6 minutes. Stir in the coffee until smooth. Add the almonds, walnuts, biscotti pieces and orange zest, and stir until combined. Cover the bowl and refrigerate until firm but moldable, 1 1/2 to 2 hours.

Step 4

Divide the chocolate mixture in half. Place half of the mixture in the center of an 18-inch-long piece of plastic wrap. Using a spatula, form the mixture into a log, about 7 inches long and 2 inches in diameter. Roll up the log in the plastic and twist the ends to seal. Roll back and forth on a work surface a few times to make the log evenly round. Repeat with the remaining chocolate mixture. Refrigerate the logs until firm, about 1 hour.

Step 5

Spread the confectioners' sugar on a dinner plate. Remove the plastic wrap from the logs, then roll them in the sugar until coated. Using a pastry brush, brush away the excess sugar. Let the logs sit at room temperature for 15 minutes. Using a sharp serrated knife, cut the logs into 1/2-inch-thick slices and serve.

Step 6

Cook's Note: The dessert can be frozen for up to 1 month. Thaw at room temperature for 25 minutes before slicing.

5. ICED ITALIAN CREAM CAKE



Total Time	Prep Time	Servings
50 min (plus cooling time)	25 min	12

Nutrition Facts (per serving)

- Calories: 758
- Total Fat: 40 g
- Saturated Fat: 17 g
- Carbohydrates: 95 g
- Dietary Fiber: 2 g

- Sugar: 76 g
- Protein: 8 g
- Cholesterol: 128 mg
- Sodium: 250 mg

Ingredients

- **For Cake:**

- 1/2 cup (1 stick) unsalted butter, plus more for greasing
- 2 cups all-purpose flour, plus more for dusting
- 1 teaspoon baking soda
- 1/2 cup vegetable shortening
- 2 cups sugar
- 5 large eggs, separated
- 1 cup buttermilk, well shaken
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans
- 1 cup sweetened shredded coconut
- Cooking spray

- **For Italian Cream Frosting:**

- 8 ounces cream cheese, at room temperature
- 4 tablespoons (1/2 stick) butter, at room temperature
- 1 pound confectioners' sugar
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans

STEP BY STEP

Step 1

For the cake: Preheat the oven to 350 degrees F. Grease and lightly flour three 9-inch cake pans.

Step 2

Sift the flour and baking soda together and set aside.

Step 3

With an electric mixer, cream the butter and shortening with the sugar until fluffy, about 5 minutes. Add the egg yolks one at a time, beating well between each addition. With the mixer on medium speed, add the flour and buttermilk alternately, beginning and ending with buttermilk. Add the vanilla, coconut and nuts, and stir well to incorporate.

Step 4

In a separate bowl with clean beaters, whip the egg whites to stiff peaks. Gently fold the beaten egg whites into the batter, just until blended.

Step 5

Pour the batter into the prepared pans and bake for 25 minutes. Test for doneness by touching the top of the cake with your finger. The cake is done if it bounces back up. Cool the layers on wire racks sprayed with cooking spray to prevent sticking.

Step 6

For the frosting: With an electric mixer, beat the cream cheese with the butter on high speed until fluffy. Reduce the speed to medium and blend in the sugar and vanilla. Beat well until the frosting is smooth.

Step 7

When the cake is completely cool, spread the frosting between the layers and on the sides and top of the cake. Sprinkle on the nuts.

6. BERRY DESSERT LASAGNA



Total Time	Prep Time	Servings
6 hr 30 min	30 min	8 to 10

Nutrition Facts (per serving)

- Calories: 482
- Total Fat: 20 g
- Saturated Fat: 11 g
- Carbohydrates: 74 g
- Dietary Fiber: 4 g
- Sugar: 56 g

- Protein: 4 g
- Cholesterol: 73 mg
- Sodium: 242 mg

Ingredients

- 1/2 cups sugar
- 12 ounces fresh raspberries
- 1 cup heavy cream
- 1 tablespoon pure vanilla extract
- Two 10.75-ounce frozen pound cakes
- 1/2 cup unsweetened shredded coconut
- 12 ounces fresh blueberries

STEP BY STEP

Step 1

Stir 1 cup sugar and 1/3 cup water together in a small saucepan over medium heat until the sugar dissolves completely, about 5 minutes. Add the sugar mixture and the raspberries to a blender and blend until completely smooth. Strain the raspberries through a fine-mesh strainer into a small bowl.

Step 2

Beat the heavy cream with the vanilla and the remaining 1/2 cup sugar in a medium bowl with an electric mixer on medium speed until stiff peaks form, 2 to 3 minutes.

Step 3

Place a pound cake on its side and slice lengthwise into 1/4-inch thick strips to make the lasagna "noodles." Repeat with the second pound cake. Place 2 pieces of cake side-by-side in the bottom of an 8-inch square baking dish. Pour 1/4 cup of the raspberry sauce over the cake and smooth out with a silicone spatula. Sprinkle with 2 tablespoons coconut, dollop with 1/4 cup whipped cream and sprinkle with a third of the blueberries. Repeat this process 3 more times so you have a total of 4 layers. Chill for 6 hours and up to overnight. Slice and serve.

7. PERFECT PIE CRUST



Total Time	Prep Time	Servings
1hr	30 min	2

Nutrition Facts (per serving)

- Calories: 1620
- Total Fat: 105 g
- Saturated Fat: 52 g
- Carbohydrates: 149 g
- Dietary Fiber: 5 g
- Sugar: 7 g

- Protein: 20 g
- Cholesterol: 183 mg
- Sodium: 848 mg

Ingredients

- 12 tablespoons (1 1/2 sticks) very cold unsalted butter
- 3 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 tablespoon sugar
- 1/3 cup very cold vegetable shortening
- 6 to 8 tablespoons (about 1/2 cup) ice water

STEP BY STEP

Step 1

Dice the butter and return it to the refrigerator while you prepare the flour mixture. Place the flour, salt, and sugar in the bowl of a food processor fitted with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 8 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water down the feed tube and pulse the machine until the dough begins to form a ball. Dump out on a floured board and roll into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.

Step 2

Cut the dough in half. Roll each piece on a well-floured board into a circle, rolling from the center to the edge, turning and flouring the dough to make sure it doesn't stick to the

board. Fold the dough in half, place in a pie pan, and unfold to fit the pan. Repeat with the top crust.

8. RUM CAKE - SEMI-HOMEMAKER



Total Time	Prep Time	Servings
1 hr 5 min	15 min	8

Nutrition Facts (per serving)

- Calories: 798
- Total Fat: 43 g
- Saturated Fat: 11 g
- Carbohydrates: 84 g
- Dietary Fiber: 3 g
- Sugar: 57 g

- Protein: 7 g
- Cholesterol: 110 mg
- Sodium: 521 mg

Ingredients

- **For Cake:**

- 1 1/2 cups pecan pieces, reserve 1/4 cup
- 4 whole eggs
- 1/2 cup water
- 1/2 cup canola oil
- 1/2 cup gold rum, Bacardi
- 1 (18.25-ounce) box classic yellow cake mix (recommended: Duncan Hines Moist Deluxe)
- 1 (1-ounce) small box sugar-free instant vanilla pudding mix (recommended: Jell-O)

- **For Glaze:**

- 1 cup granulated sugar
- 1/4 cup water
- 1 stick butter
- 1/2 cup gold rum (recommended: Bacardi)

STEP BY STEP

Step 1

For the cake: Grease a Bundt pan and spread pecans on the bottom of the pan. Beat eggs, oil, water and rum in mixer just until incorporated. Add pudding mix and cake mix and beat on med, about 3 to 5 minutes just until you get a smooth texture. Pour into pan and

bake at 350 degrees F for 40 to 45 minutes. The cake should have a light golden brown color, but will darken with the glaze.

Step 2

For the glaze: Melt butter in saucepan and add the sugar and water, bring to a boil. Once it starts to boil, take off the heat and add the rum. Pour into a large measuring cup that will hold that amount or more. Set aside.

Step 3

Once cake is ready, take out of oven and leave in pan. Gently prick holes into the cake with a skewer. Slowly pour half of the glaze over the cake making sure to fill in all the holes. Once the cake has soaked up the glaze, turn cake over, removing pan, onto the base that the cake will stay on. Gently prick more holes on other side and slowly pour other half of glaze over cake. Fill the center of the cake with reserved pecans. Let cool and enjoy. The cake is best if left at room temperature.

Cook's Note

The glaze needs to be prepared approximately 10 minutes before cake is ready. Make sure you have plenty of paper towels underneath the base as the glaze will run down the sides of the cake.

9. EASY STICKY-TOFFEE DESSERT



Total Time	Prep Time	Servings
55 min	10 min	6 to 8

Nutrition Facts (per serving)

- Calories: 303
- Total Fat: 6 g
- Saturated Fat: 3 g
- Carbohydrates: 62 g
- Dietary Fiber: 2 g
- Sugar: 46 g

- Protein: 3 g
- Cholesterol: 34 mg
- Sodium: 236 mg

Ingredients

- **For the cake:**

- Butter, for baking dish plus 1/4 cup, melted
- Scant 1/3 cup dark brown sugar, packed
- 1 cup plus 2 tablespoons self-rising flour
- 1/2 cup whole milk
- 1 egg
- 1 teaspoon vanilla extract
- 3/4 cup plus 2 tablespoons chopped, rolled dates

- **For the sauce:**

- 3/4 cup dark brown sugar, packed
- Approximately 2 tablespoons unsalted butter in little blobs
- 2 1/4 cups boiling water

STEP BY STEP

Step 1

For the cake: Preheat the oven to 375 degrees F and butter a 1 1/2-quart capacity baking dish.

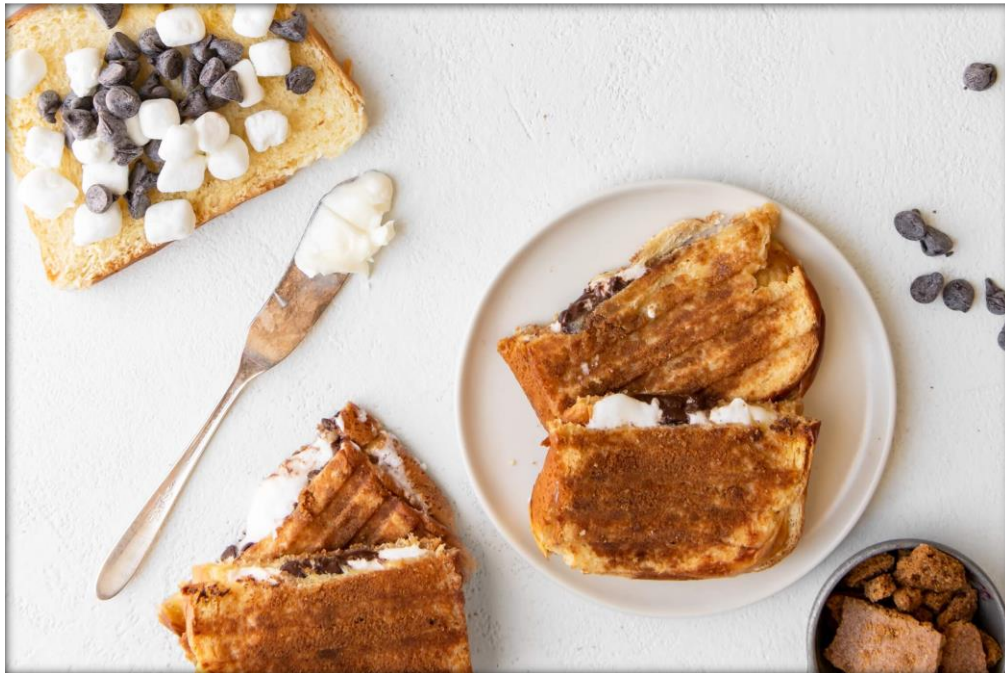
Step 2

Combine the sugar with the flour in a large bowl. Pour the milk into a measuring cup, beat in the egg, vanilla and melted butter and then pour this mixture over the sugar and flour, stirring with a wooden spoon to combine. Fold in the dates then scrape into the prepared baking dish. Don't worry if it doesn't look very full; it will by the time it cooks.

Step 3

For the sauce: Sprinkle the sugar over the cake mixture and dot with butter. Pour over the boiling water (yes really!) and transfer to the oven. Set the time for 45 minutes, though you might find the dessert needs 5 or 10 minutes more. The top of the dessert should be springy and spongy when it's cooked; underneath, the butter, dark brown sugar and boiling water will have turned into a rich, sticky sauce. Serve with vanilla ice cream, creme fraiche or heavy or light cream, as you wish.

10. DESSERT PANINI



Total Time	Prep Time	Servings
15 min	15 min	1

Nutrition Facts (per serving)

- Calories: 1300
- Total Fat: 50 g
- Saturated Fat: 27 g
- Carbohydrates: 180 g
- Dietary Fiber: 11 g
- Sugar: 41 g

- Protein: 36 g
- Cholesterol: 61 mg
- Sodium: 1875 mg

Ingredients

- 2 tablespoons sliced almonds
- 2 slices sourdough bread
- 2 tablespoons chocolate-hazelnut spread
- 1 tablespoon marshmallow creme
- 4 strawberries, sliced
- 2 tablespoons salted butter, softened
- 1 teaspoon powdered sugar

STEP BY STEP

Step 1

Toast the almonds in a pan over medium heat until golden brown, 2 to 3 minutes.

Step 2

Spread one slice of the sourdough bread with a thick layer of the chocolate-hazelnut spread. Spread the other slice of bread with the marshmallow creme. Layer the strawberries onto the chocolate-hazelnut spread and top with a sprinkling of almonds. Then place the other slice of bread on top, marshmallow creme-side down. Press the 2 slices together.

Step 3

Butter one side of the sandwich and put it on a hot panini maker butter-side down. Butter the other side, close the lid and cook until the sandwich is toasted and warmed through. (If you do not have a panini maker, you can grill the sandwich in a skillet, laying another heavy skillet on top of the sandwich to press it together. Turn to grill the other side in the same way.)

Step 4

Sprinkle with powdered sugar, cut in half and serve!

11. PUMPKIN MAPLE PECAN CHEESECAKE



Total Time	Prep Time	Yield
6 hr 55 min	20 min	1 (9-inch) cheesecake

Ingredients

- **For the Cheesecake:**
 - 1 1/3 cups graham cracker crumbs (from approximately 12 graham crackers)
 - 1/4 cup sugar
 - 1/4 cup butter, melted
 - 3 (8-ounce) packages cream cheese, softened
 - 1 (14-ounce) can sweetened condensed milk

- 1 (15-ounce) can pumpkin
 - 3 large eggs, at room temperature for 30 minutes
 - 1/4 cup pure grade B maple syrup
 - 1 1/2 teaspoons ground cinnamon
 - 1 teaspoon ground nutmeg
 - 1/2 teaspoon fine sea salt
-
- **For the Maple Pecan Glaze:**
 - 1 cup whipping cream
 - 3/4 cup pure grade B maple syrup
 - 3/4 cup chopped pecans

STEP BY STEP

Step 1

Preheat the oven to 325 degrees F.

Step 2

For the cheesecake: Finely crush the graham crackers in a plastic bag with a rolling pin or use a food processor. In a large bowl, combine the graham cracker crumbs, sugar, and melted butter and firmly press into the bottom of 9-inch springform pan.

Step 3

In a standing mixer with a paddle attachment, mix the cream cheese until fluffy. Gradually mix in the sweetened condensed milk until smooth. With the mixer on medium, add the pumpkin, eggs, maple syrup, cinnamon, nutmeg, and salt. Mix well and pour into the springform pan.

Step 4

Bake until the center appears nearly set, but jiggles a little when shaken, 1 hour and 15 minutes. Cool for 1 hour. Cover and chill overnight, or for at least 4 hours.

Step 5

For the glaze: In a medium-sized saucepan, combine the whipping cream and pure maple syrup and bring it to a boil. Boil until slightly thickened, 15 to 20 minutes, stirring occasionally. Stir in the chopped pecans. Cover and chill until time to serve. Stir before serving.

Step 6

To serve: Spoon the Maple Pecan Glaze over the cheesecake.

12. FIG AND ALMOND TART



Total Time	Prep Time	Servings
2 hr	10 min	6 to 8

Nutrition Facts (per serving)

- Calories: 387
- Total Fat: 21 g
- Saturated Fat: 11 g
- Carbohydrates: 46 g
- Dietary Fiber: 2 g
- Sugar: 23 g
- Protein: 5 g
- Cholesterol: 49 mg
- Sodium: 116 mg

Ingredients

- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar, plus 1 tablespoon
- 1 lemon, zested
- 1/4 teaspoon fine sea salt
- 10 tablespoons (1 1/4 sticks) unsalted butter, chilled and cut into 1/2-inch pieces
- 3 tablespoons ice water
- 3 1/2 ounces almond paste, at room temperature, cut into 1/2-inch pieces
- 1/3 cup mascarpone cheese, at room temperature
- 1 teaspoon vanilla extract
- 2 tablespoons honey
- 6 large or 12 small fresh figs, sliced, stems removed or 20 dried figs, reconstituted
- 1/4 cup apricot jam

STEP BY STEP

Step 1

Combine the flour, 2 tablespoons sugar, lemon zest, and salt in the bowl of a food processor. Pulse until blended. Add the butter and pulse until the mixture resembles coarse meal. With the machine running, gradually add the water until moist clumps form. Turn the mixture out onto a work surface and form into a ball. Flatten the dough into a disk and wrap in plastic wrap. Chill the dough for 1 hour.

Step 2

In a clean food processor bowl, combine remaining sugar, almond paste, mascarpone cheese, vanilla extract, and honey. Blend until smooth.

Step 3

Position an oven rack in the center of the oven. Preheat the oven to 400 degrees F.

Step 4

On a large sheet of parchment paper, roll out the dough into an 11-inch circle. Transfer the dough to a large, heavy baking sheet. Spread the almond filling over the dough, leaving a 2-inch border. Arrange the figs on top of the almond filling. Spoon the jam over the figs. Fold the dough border over the filling to form an 8-inch round, pleating the crust loosely and pinching to seal any cracks in the dough.

Step 5

Bake the tart until the crust is golden, about 40 minutes. Place the baking sheet on a rack to cool for 10 minutes, then slide a metal spatula under the crust to free the tart from the parchment. Transfer the tart to a platter and serve.

Step 6

Cook's Note: To reconstitute dried figs, simmer in water for 5 minutes. Let the mixture cool completely. Strain before using.

13. DESSERT NACHOS



Total Time	Prep Time	Servings
30 min	30 min	4 to 6

Nutrition Facts (per serving)

- Calories: 741
- Total Fat: 45 g
- Saturated Fat: 25 g
- Carbohydrates: 80 g
- Dietary Fiber: 5 g
- Sugar: 72 g

- Protein: 8 g
- Cholesterol: 141 mg
- Sodium: 117 mg

Ingredients

- 1 1/4 cups plus 1 tablespoon sugar
- 1 tablespoon ground cinnamon
- 1 box (2 crusts) prepared pie dough in a roll
- 1 egg, beaten
- 2 cups fresh raspberries
- 1 tablespoon lemon juice
- 1 to 2 tablespoons water, if needed
- 2 cups cream
- 2 teaspoons vanilla
- 1 cup chocolate chips
- 1/2 cup roasted salted peanuts, chopped

STEP BY STEP

Step 1

Preheat the oven to 375 degrees F. Line two baking sheets with parchment.

Step 2

Mix together 1 cup of the sugar and the cinnamon in a bowl.

Step 3

Unroll the pie dough, brush with egg and sprinkle liberally with cinnamon sugar. Cut each dough round into 12 to 14 thin wedges and place them on the prepared baking sheets. Bake until golden brown, 12 to 15 minutes.

Step 4

While the pie crust chips are baking, puree 1 cup of the raspberries with 1/4 cup sugar and 1 to 2 tablespoons of water, if needed, to make a sauce. Set aside.

Step 5

Heat 1 cup of the cream and 1 teaspoon of the vanilla in a small saucepan until starting to steam but not boil. Pour the hot cream over the chocolate chips and mix well until all the chocolate is combined.

Step 6

Whisk together the remaining 1 cup cream, 1 tablespoon sugar and vanilla in a bowl until light and fluffy.

Step 7

When the pie chips are ready, place half of them onto a serving tray. Top with half of the raspberry and chocolate sauces and the rest of the raspberries. Add the remaining chips and top with the remaining raspberry and chocolate sauces, and the whipped cream and nuts. Serve immediately.

14. LIMONCELLO DESSERT



Total Time	Prep Time	Servings
5 min	5 min	4

Nutrition Facts (per serving)

- Calories: 441
- Total Fat: 7 g
- Saturated Fat: 5 g

- Carbohydrates: 70 g
- Dietary Fiber: 2 g
- Sugar: 66 g
- Protein: 3 g
- Cholesterol: 29 mg
- Sodium: 63 mg

Ingredients

- 1 pint lemon sorbet
- 1 pint vanilla ice cream
- 4 jiggers limoncello, Italian lemon liqueur available at any large liqueur store, any lemon liqueur may be substituted
- 1 lemon, zested
- Wafer cookies, for garnish

STEP BY STEP

Place 1 scoop of lemon sorbet along side 1 scoop of vanilla ice cream in each dessert cup. Top each serving with 1 jigger of the lemon liqueur. Grate the zest of 1 lemon on each bowl of sorbet and ice cream. Garnish cups with wafer cookies sticking out of the ice cream, then serve.

15. WARM STICKY FIGGY PUDDING



Total Time	Prep Time	Servings
1 hr 30 min	30 min	4

Nutrition Facts (per serving)

- Calories: 2236
- Total Fat: 129 g
- Saturated Fat: 80 g
- Carbohydrates: 265 g
- Dietary Fiber: 11 g

- Sugar: 192 g
- Protein: 19 g
- Cholesterol: 418 mg
- Sodium: 1354 mg

Ingredients

- 1 1/2 cups chopped dried pitted dates
- 1/2 cup chopped dried figs
- 2 cups water
- 1 teaspoon baking soda
- 100 grams (3 1/2 ounces or 7 tablespoons) butter, softened
- 1 cup superfine sugar
- 2 eggs
- 2 1/2 cups self-rising flour
- 75 grams (2 1/2-ounces) dark chocolate, grated
- Butter, for coating ramekins
- Ice cream or whipped cream, for garnish

- **Sauce:**

- 2 cups brown sugar
- 2 cups heavy cream
- 200 grams (7-ounces or 14 tablespoons) butter
- Fresh figs, quartered, for garnish
- Vanilla ice cream, optional
- Whipped heavy cream, optional

STEP BY STEP

Step 1

Preheat the oven to 350 degrees F.

Step 2

Add the dates, dried figs and water to a medium saucepan and bring to boil over medium heat. Remove the pan from the heat and stir in the baking soda. Let cool for about 5 minutes, then add to a blender and puree.

Step 3

Using a hand mixer, cream the butter and sugar in a large bowl. Add the eggs and beat well. Fold in the flour, the pureed date mixture and the chocolate.

Step 4

Put the mixture into 4 buttered, 1-cup individual ramekins, filling halfway or slightly under. Put in the oven and bake for 20 to 25 minutes.

Step 5

Prepare the sauce by stirring the sugar and cream in a medium saucepan over low heat. Simmer until the sugar dissolves. Raise the heat and bring to a boil, then reduce the heat and simmer for 5 minutes. Add the butter and stir until incorporated.

Step 6

Remove the ramekins from the oven and let stand for 10 minutes. May be served in the ramekin or unmolded onto a small serving plate. With paring knife cut a cross in the top of the puddings for the sauce.

Step 7

Pour the sauce into the cross in the center of each pudding, then pour more sauce over the puddings and it allow to soak in slightly. Top with fresh figs and vanilla ice cream or heavily whipped cream. Serve warm.