



SENSATIONAL SUMMER DESSERTS

Margarita Pie

Adapted from The Pink Adobe Cookbook – Rosalea Murphy

Crust:

2 cups graham crackers crumbs
½ cup butter, melted

Filling:

1 envelope (1 tbs) unflavored gelatin
½ cup fresh lime juice
4 large eggs, separated
1 cup sugar
1 teaspoon grated lime zest
½ cup tequila
3 tablespoons triple sec

Topping:

1 cup whipped cream
2 tablespoons sugar
1-2 limes, sliced thin for garnish

Prepare crust: Place graham cracker crumbs in food process and process until fine. Mix in butter (do not process) and press into a 9” pin tin. Chill in refrigerator

Prepare filling: Sprinkle gelatin over lime juice in a small bowl. Allow to soften. In the top of a double boiler, beat egg yolks. Add ½ cup sugar, then stir in gelatin mixture. Stir constantly over boiling water until slightly thickened. Remove from heat. Add salt, lime zest, tequila and triple sec. Beat with a whisk. Pour into a large mixing bowl and cover. Chill for 5 minutes. While the mixture is chilling, beat egg whites with remaining sugar until stiff (peaks will form when beater is lifted out of mixture). With a rubber spatula, fold into the chilled mixture. Pour into crust and chill overnight. Before serving make topping. Beat cream, add 2 tbs sugar and beat until thickened. Spread over pie and garnish with limes

Right Side-Up Cake

Adapted from Seasonal Fruit Desserts – Deborah Madison

Topping:

1 ½ cup fruit (chopped if large) – berries, cherries, peaches apricots, pineapple
2 tablespoons sugar

Cake:

3 ½ oz Almond paste
⅔ cup sugar
8 tablespoons (1 stick) unsalted butter, room temp
3 eggs, room temp
1 teaspoon vanilla extract
¼ teaspoon almond extract
½ cup sour cream or plain yogurt
⅔ cup corn flour
⅔ cup all-purpose flour
¾ teaspoon baking powder
¼ teaspoon salt
Powdered sugar for dusting

Preheat oven 375°.

Coat a 5x8” spring form pan with butter and flour. Line bottom of pan with around of parchment paper and butter that as well.

In a medium bowl toss the fruit with sugar and set aside

In a food processor, combine the almond paste and sugar. Pulse until evenly combined. Add the butter and pulse until well combined. With the machine running, add the eggs, one at a time until well blended. Scrape down the sides of the bowl, then add the vanilla, and almond extracts and the sour cream. Blend until smooth.

In a medium bowl mix the corn flour, all-purpose flour, baking powder, and salt. Add half of the dry ingredients to the processor and pulse 3 times. Add the second half and pulse 3 times. Scrape the bowl to make sure everything is well combined, then give it 3 to 4 more pulses. Pour the batter into the prepared pan and smooth out the top. Pile the fruit over the top. Bake in the center of the oven until lightly browned and springy when pressed with a fingertip, about 1 hour.

Let stand 10 minutes then remove from the pan. Dust with powdered sugar.

Dessert Pizza

From tasteofhome.com

Dough:

¼ cup butter, softened
½ cup sugar
1 egg
¼ teaspoon vanilla extract
¼ teaspoon lemon extract
1 ¼ cups all-purpose flour
¼ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt

Glaze:

¼ cup sugar
2 teaspoons cornstarch
¼ cup water
¼ cup orange juice

Topping:

4 ounces cream cheese, softened
¼ cup confectioners' sugar
1 cup whipped topping
1 firm banana, sliced
1 cup sliced fresh strawberries
1 can (8 ounces) mandarin oranges, drained
2 kiwifruit, peeled and thinly sliced
⅓ cup fresh blueberries

In a small bowl, cream butter and sugar until light and fluffy. Beat in egg and extracts. Combine flour, baking powder, baking soda and salt; add to creamed mixture and beat well. Cover and refrigerate for 30 minutes.

Press dough into a greased 12-in. x 14-in. pizza pan. Bake at 350° for 12-14 minutes or until light golden brown. Cool completely on a wire rack.

For glaze, combine sugar and cornstarch in a small saucepan. Stir in the water and orange juice until smooth. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Cool to room temperature, about 30 minutes.

For topping, in a small bowl, beat cream cheese and confectioners' sugar until smooth. Add whipped topping; mix well. Spread over crust. Arrange fruit on top. Brush glaze over fruit. Store in the refrigerator. **Yield:** 12-16 servings

Vanilla Ice Cream Sandwiches

Adapted from the Perfect Scoop – David Lebovitz

Vanilla Ice Cream:

1 cup whole milk
¾ cup sugar
2 cups heavy cream
Pinch of salt
1 vanilla bean, split in half lengthwise
6 large eggs
¾ teaspoon vanilla extract

Warm the milk, sugar, 1 cup of the cream and salt in a medium sauce pan. Scrape the seeds from the vanilla bean into the warm milk and add the bean as well. Cover, remove from the heat and let steep at room temperature for 30 minutes

Pour remaining 1 cup cream into a large bowl and set a mesh strainer on top. In a separate medium bowl, whisk together the egg yolks. Slowly pour the warm mixture into the egg yolks, whisking constantly, then scrap the warmed egg yolks back into the sauce pan.

Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula. Pour the custard through the strainer and stir into the cream. Put the vanilla bean into the custard, add the vanilla extract and stir until cool over an ice bath.

Chill the mixture thoroughly in the refrigerator. When ready to churn, remove the vanilla bean, rinsing and reserving it for another use, and then freeze the mixture in your ice cream maker according to the manufactures instructions.

Serve with your favorite cookie recie.