

1-2-3 Blackberry Sherbet



Ingredients

- 4 cups fresh blackberries
- 2 cups sugar
- 2 cups buttermilk
- Garnish: fresh blackberries

Directions

- Stir together 4 cups blackberries and sugar in a bowl; let mixture stand 30 minutes.
- Process blackberry mixture in a food processor or blender until smooth, stopping to scrape down sides.
- Pour through a fine wire-mesh strainer into a 9-inch square pan, discarding solids; stir in buttermilk.
- Cover and freeze 8 hours.
- Break frozen mixture into chunks, and place in a bowl; beat at medium speed with an electric mixer until smooth.
- Return to pan; cover and freeze 3 hours or until firm.
- Garnish, if desired.
- 2 (14-ounce) packages frozen blackberries, thawed, may be substituted for fresh blackberries.
- Double the ingredient amounts and combine blackberry juice and buttermilk in freezer container of a 4-quart electric freezer.
- Freeze according to the manufacturer's instructions. Pack freezer with additional ice and rock salt, and let stand 1 hour before serving.

Contributed by:

- SF&SC Y-Group

1920 Raspberry Cream Whip

Description

Everything in this unusual dessert is delicious, so there's not much to go wrong. We don't think to use raspberries very often, and it's a shame. You'll see why after this. As I said earlier, when this recipe was first published, there were no such things as miniature marshmallows and one had to cut their marshmallows into bite sized pieces. If you really want to be authentic, do the same.

- Contributed by Catsrecipes Y-Group

Ingredients

- 1½ cups canned raspberries
- 1 cup miniature marshmallows
- ½ cup heavy cream
- ¼ cup walnuts or pecans

Directions

- Combine raspberries and marshmallows; let stand in a cold place in your refrigerator.
- Now, whip your cream until stiff.
- When the raspberry mixture is well chilled, fold in whipped cream.
- Stir in nuts.
- Garnish with pieces of marshmallow.
- Chill until serving time.
- You may want to add a little sugar to your whipping cream, depending on your sweet tooth.

1924 Apples Allegretti

Description

This is an easy to make dessert that calls for good things like nuts, apples, raisins and chocolate.

- Contributed by Catsrecipes Y-Group

Ingredients

- 4 tart apples, uniform in size and shape
- ¾ cup chopped nuts and raisins
- ½ cup cold water
- 1 cup powdered sugar
- lukewarm water

- 1 tsp vanilla extract
- 1 square unsweetened chocolate, melted

Directions

- Wash and core the apples.
- Put them in an oven to bake in a dish and cover with cold water.
- Bake slowly at 250 °F until tender.
- Do not let them lose their shape.
- Fill the center of each apple with chopped nuts and raisins and when the apples are done and cool, cover them with a frosting made from powdered sugar and a little lukewarm water along with vanilla.
- When cold and firm, coat the apples with the melted chocolate.

Affogato

Ingredients

- 1/3 cup cold whipping cream
- 1/2 cup boiling water
- 1 tablespoon espresso powder
- 1 pint chocolate gelato or ice cream

Directions

Using an electric mixer, beat the cream in a medium bowl until soft peaks form. Cover and refrigerate the whipped cream.

Whisk the boiling water and espresso powder in a 1 cup glass measuring cup until the powder is dissolved, or use an espresso machine to make 4 shots of espresso. Scoop 1/2 cup of the gelato or ice cream into each of 4 dessert bowls or glasses. Pour 2 tablespoons or 1 shot of hot espresso over each. Top with the whipped cream and serve immediately.

Source: Food Network]

Alfajores Danubio

Description

Sweet layered pastries, similar to baklava

- 25 minutes 5 minutes prep
- 7 servings

Ingredients

- 250 g ground almonds
- 300 g butter
- 225 g confectioners' sugar
- lemon, rind of
- vanilla extract
- 3 eggs
- almond extract
- ¼ kg plain flour

Directions

- Beat the butter with the sugar and essences.
- Add the eggs one at a time.
- Incorporate the flour and the almonds and knead lightly.
- Place dough in the fridge for about ½ hour.
- Roll out the dough and cut out rounds.
- Bake at 350 °F for about 20 minutes on greased and floured baking sheets.
- Take 2 rounds and put the together with marmalade, melted chocolate or dulce de leche.
- Then you can also roll the wet edges in shaved coconut.

Almond Rice Squares

Description

Makes 30 squares

Ingredients

- 3 cups cooked rice
- 1/4 cup butter, melted
- 2/3 cup slivered almonds
- 1/2 cup dried cranberries
- 1/2 cup coconut
- 1/2 cup mini chocolate chips
- 1 14-ounce can sweetened condensed milk

Directions

- In a large bowl, combine rice and butter.
- Press rice mixture along bottom of a lightly buttered 13x9x2-inch pan.
- Top with almonds, cranberries, coconut and chocolate chips. Butterscotch or peanut butter chips are tasty alternatives.
- Drizzle sweetened condensed milk over all; bake 20 to 30 minutes in a 350 degree oven or until top is golden.

Amaretto Rice Cheesecake

Description

Makes 12 to 16 servings

Ingredients

Crust

- 1 cup graham cracker crumbs
- 1 cup finely chopped almonds
- 2 tablespoons Sugar
- 1 teaspoon ground cinnamon
- 1/3 cup butter or margarine, melted

Filling

- 2 cups cooked rice
- 1 15-ounce container ricotta cheese
- 1 8-ounce package cream cheese, softened
- 1 cup Sugar
- 4 eggs
- 1/3 cup amaretto

Topping

- 1 8-ounce container sour cream
- 1 tablespoon Sugar
- 1 tablespoon amaretto
- Grated milk chocolate for garnish
- Toasted almond slices for garnish

Directions

- Crust: Combine cracker crumbs, almonds, Sugar, cinnamon and butter in medium mixing bowl.
- Press into bottom and one inch up sides of ungreased 9-inch springform pan.
- Filling: Combine rice and ricotta cheese in food processor or blender until well blended; set aside.
- Beat cream cheese and Sugar in large mixing bowl until light and fluffy.
- Add eggs, one at a time, beating well after each. Blend in amaretto and reserved rice mixture.
- Pour filling into prepared crust. Bake at 350 degrees 1 hour and 5 minutes.
- Topping: Blend sour cream, Sugar and amaretto.
- Spoon over cheesecake; bake an additional 10 minutes. Cool.
- Refrigerate at least 8 hours or overnight.
- Garnish with grated chocolate and toasted almond slices.

Ambrosia Fruit Salad

Ambrosia Fruit Salad from the Wikibooks Cookbook—original source of recipe, licensed under the GNU Free Documentation License

Cook Time: 5 minutes to cook, 1 hour refrigeration

Serves: 8

Ingredients

- 2 (11 oz) cans mandarin orange segments, drained
- 2 (15 oz) cans fruit cocktail, drained
- 2 cups flaked coconut
- 2 cups miniature marshmallows
- 1 (8 oz) container whipped cream

Directions

- Mix the mandarin oranges, fruit cocktail and coconut in a large bowl.
- Fold in the whipped cream and marshmallows.
- Chill for at least an hour.
- Stir again before serving.

Ambrosia Rice Pie

Description

Makes 8 servings.

Ingredients

- 1 3-ounce package lemon pudding and pie filling
- 2 cups cooked rice
- 2/3 cup flaked, toasted coconut, divided
- 1 11-ounce can mandarin orange slices, drained, divided
- 2 bananas, sliced
- 10 to 12 lady fingers, split
- 1 cup heavy cream, whipped

Directions

- Prepare lemon pie filling according to package directions.
- Stir in rice and 1/2 cup toasted coconut; cool. Stir in half of the orange slices.
- Arrange lady fingers in 9-inch pie pan to form a crust.
- Fill with lemon mixture; chill.
- Decorate with a ring of whipped cream, banana slices, remaining orange slices, and remaining coconut.

Angelonies Recipe - Italian Anise Cookies



Description

- Batch will make about 55 Cookies.

Ingredients

Cookie

- 1/2 cup unsalted butter
- 1/2 cup shortening
- 1 1/2 cup sugar

- 4 eggs, beaten until fluffy and bubbly
- 1 tsp. anise extract
- 1 tsp. lemon extract
- 1 tsp. vanilla extract
- 4 cups flour
- 2 tsp. baking powder
- 1/2 tsp. baking soda

Note: Depending on preference, you may use all butter (1 cup), all shortening (1 cup) or half and half. I prefer half and half so the cookies have a cake like texture and yet are still flavorful.

Frosting

- 1 cup confectioner's sugar
- 3 tbsp. milk
- 1 tsp. anise extract
- Nonpareils sprinkles (Multi-color are traditional, but if you can find red and green for Christmas that works too).

Note: You will need more frosting for the whole batch of cookies. I usually will make 2 cups of confectioners sugar and a tsp of anise per cup for the entire batch. It really depends on how much of the anise flavor you want to come through.

Directions

- Preheat the oven at 350 °F.
- Melt shortening and butter in a pot. Allow pot to cool before adding to additional ingredients.
- Mix eggs, sugar, anise, lemon and vanilla extracts into a large bowl.
- Pour cooled, melted shortening and butter into the large bowl of ingredients.
- In a separate bowl mix flour, baking powder and baking soda.
- Begin to add the flour mixture into the sugar mixture a little at a time.
- Mix well until it begins to create a soft dough.
- Place a spoonful of dough onto a cookie sheet. I like to roll the spoonful of dough into a ball and place on a shortening greased cookie sheet. (You may also use parchment paper rather than greasing the cookie sheet).
- Bake for 15 minutes, 20 if you have made them larger. They should not brown on top.
- While cookies are baking, begin mixing your frosting mixture.
- Once the 15/20 minutes are up, dip the warm cookies into the frosting mixture. I dip twice until completely covered.
- Add sprinkles
- Allow to cool before serving. Or, if you have a hangry boyfriend/husband, eat while still warm!

Buon appetito!! Enjoy!

