



LIBERTY GRACE
C H U R C H

Dessert Social

JUNE 2016

Apple Crack

Ingredients

- 1 package cream cheese
- 3/4 cup brown sugar
- 1 cup caramel sauce
- 1 package skor bars
- granny smith apples

Instructions

- Blend the cream cheese and brown sugar until smooth.
- Spread mixture onto a serving tray or platter.
- Spread the caramel sauce over top of the cream cheese.
- Crush skor bars and sprinkle on top.
- Chill and serve with apple slices.



Banana Bread

Source: Smitten Kitchen

Makes: 1 loaf

Ingredients

- 3 to 4 ripe bananas, smashed
- 1/3 cup melted salted butter
- 3/4 cup light brown sugar
- 1 egg, beaten
- 1 teaspoon vanilla
- 1 tablespoon bourbon (optional)
- 1 teaspoon baking soda
- pinch of salt
- 1 teaspoon cinnamon
- up to 1/2 teaspoon nutmeg
- pinch of ground cloves
- 1 1/2 cups flour

Instructions

Preheat the oven to 350°F.

in a large mixing bowl, mix butter into the mashed bananas.

Mix in the sugar, egg, vanilla and bourbon (if using any), then add the spices.

Add the baking soda, salt and flour over the wet mixture and mix well.

Pour mixture into a buttered 4×8 inch loaf pan.

Bake for 50 to 60 minutes or until a tester comes out clean.

Cool on a rack before removing the loaf from the pan.



Brown Butter Brownies

Source: Bon Appetit

Makes: 16 brownies

Ingredients

- nonstick vegetable oil spray or melted butter (to coat pan)
- 10 tablespoons (1 1/4 sticks) unsalted butter, cut into 1-inch pieces
- 1 1/4 cups sugar
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 2 teaspoons water
- 2 large eggs, chilled
- 1/3 cup plus 1 tablespoon unbleached all purpose flour
- 1 cup walnut pieces

Instructions

Preheat the oven to 325°F.

Line a 8x8x2-inch metal baking pan with foil, pressing the foil tightly against the pan sides and leaving a few inches of overhang.

Coat foil with nonstick spray or brush with melted butter.

Melt butter in medium saucepan over medium heat

Continue cooking until the butter stops foaming and brown bits form at bottom of the pan, stirring often, this should take about 5 minutes.

Remove from heat; immediately add the sugar, cocoa, teaspoons water, vanilla, and salt. Stir well to blend together.

Let cool 5 minutes (the mixture will be hot).

Add eggs to the hot mixture 1 at a time, beating well to blend after each addition. When mixture looks thick and shiny, add the flour and stir until incorporated. Stir in nuts and transfer the batter to the prepared pan.

Bake brownies until a tester inserted into center comes out almost clean (a few moist crumbs is ok), about 25 minutes. Cool in the pan. Using the foil overhang, lift the brownies from the pan. Cut into 4 strips then cut each strip crosswise into 4 brownies.

Store airtight at room temperature.

Double Chocolate Strawberries

Ingredients

- semi-sweet chocolate chips
- strawberries

Instructions

Bring water to a boil in a double boiler.

Place chocolate chips inside and stir until melted.

Wash and dry fruit (make sure they are dried well).

Holding the strawberry stem, dip the strawberry into the melted chocolate.

Lay on parchment paper to cool.

Drizzle with additional chocolate.

Enjoy!



Dump Cake

Source: Ree Drummond

Makes: 1 cake

Ingredients

Blueberry - Pineapple:

- 1 can blueberry pie filling (21 oz)
- 1 can crushed pineapple (15 oz)
- 1 box white cake mix (18 oz)
- 1 1/2 sticks butter

Peach:

- 1 can peaches in syrup (large)
- 1 box white cake mix (18 oz)
- 1 1/2 sticks butter
- whipped cream

Instructions

Preheat the oven to 350°F.

For the blueberry-pineapple dump cake:

Dump the blueberry pie filling and the crushed pineapple into a 9x13 inch baking dish and stir together.

Sprinkle the cake mix over the top of the fruit.

Slice the butter into tablespoons and distribute evenly over the surface of the cake.

Bake until the top is brown and bubbly, 45 minutes to 1 hour.

For the peach dump cake:

Dump the peaches into a 9x13 inch baking dish.

Sprinkle the cake mix over the top of the fruit.

Slice the butter into tablespoons and distribute evenly over the surface of the cake.

Bake until the top is brown and bubbly, 45 minutes to 1 hour.

Serve with whipped cream.



Lemon Squares

Makes: 8-12 servings

Ingredients

Base:

- 2 cups flour
- 1/2 cup powdered sugar
- 1 cup butter

Filling:

- 2 cups sugar
- 4 eggs (well beaten)
- 1/4 cup lemon juice
- 1 tablespoon lemon rind
- 1 tablespoon flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda

Instructions

Preheat oven to 350°F.

For the base mix the butter into the flour and sugar.

Mix with hands until it clings together.

Press into a 13 x 9 x 2-inch pan.

Bake for 20-25 minutes or until lightly browned.

For the filling, beat together eggs, sugar and lemon juice.

Sift together flour and baking powder.

Stir into egg mixture.

Pour over baked, cooled crust.

Bake for 25 minutes.

Cool and sprinkle with powdered sugar.

Cut into bars.



Mashed Potato Truffles

Source: Dessert for Two

Makes: 1 dozen

Ingredients

- 1/2 cup cold mashed potatoes
- 1 cup dark chocolate chips
- 1/2 teaspoon vanilla
- 1/2 cup of topping for rolling (cocoa powder, coconut flakes, powdered sugar, finely chopped nuts)

Instructions

In a small bowl, add the chocolate chips. Melt them in the microwave at 50% power, or in a double boiler. Melt slowly and stir often.

When they have melted entirely, stir in the mashed potatoes. Add the vanilla. Stir, stir, stir. And stir til you can't stir no more.

Place the mixture in the fridge to firm up for 30 minutes.

Pour your rolling mixtures in bowls and have them ready.

Take 1 tablespoon-sized hunks and roll between the palms of your hands.

Roll in desired topping, then place on a baking sheet and refrigerate until firm.

They will keep in the fridge for 1 week.



Rhubarb Raspberry Crostata

Source: Epicurious

Makes: 8-10 servings

Ingredients

Crust:

- 1 cup unbleached all-purpose flour
- 1/2 cup whole wheat flour
- 1 1/2 tablespoons sugar
- 1/2 teaspoon kosher salt
- 3/4 cup (1 1/2 sticks) chilled unsalted butter, cubed
- 1 large egg
- 1 tablespoon whole milk

Filling:

- 1/4 cup cornstarch
- 4 cups 1/2"-thick slices rhubarb
- 1 container fresh raspberries (6oz)
- 1/3 cup sugar
- 1 large egg, beaten
- Raw sugar
- Sweetened whipped cream or vanilla ice cream (for serving)

Instructions

For crust:

Combine both flours, sugar, and salt in a processor; blend for 5 seconds. Add butter; pulse until butter is reduced to pea-size pieces. Whisk egg and milk in a small bowl to blend; add to processor and pulse until moist clumps form. Gather dough into a ball; flatten into a disk. Wrap in plastic wrap; chill at least 1 1/2 hours. DO AHEAD: Can be made 2 days ahead. Keep chilled.

For filling:

Dissolve cornstarch in 3 tablespoons water in a small bowl; set aside. Combine rhubarb, raspberries, and sugar in a large heavy saucepan. Cook over medium heat, stirring often, until sugar dissolves and juices are released, about 4 minutes. Stir in cornstarch mixture and bring to a boil (rhubarb will not be tender and slices will still be intact). Transfer to a bowl. Chill until cool, about 30 minutes.

Preheat oven to 400°F.

Roll out dough on floured parchment paper to 12" round; brush with beaten egg. Mound filling in center of crust; gently spread out, leaving 1 1/2" border. Gently fold edges of dough over filling, pleating as needed.

Brush border with egg; sprinkle with raw sugar.

Slide parchment with crostata onto a large rimmed baking sheet and bake until crust is golden brown and filling is bubbly, about 45 minutes.

Let crostata cool on baking sheet on a rack. Transfer crostata to a platter, cut into wedges, and serve with whipped cream or ice cream.

Sea Salt Chocolate Oranges

Ingredients

- semi-sweet chocolate chips
- oranges
- sea salt

Instructions

Bring water to a boil in a double boiler.

Place chocolate chips inside and stir until melted.

Peel and section the oranges into slices.

Holding on to one end of the orange slice, dip the other end into the melted chocolate.

Lay on parchment paper to cool.

While still warm, sprinkle with sea salt.

Enjoy!



S'mores Bars

Source: Anna Olson

Makes: 16 servings

Ingredients

- whole graham crackers (about 14)
- $\frac{3}{4}$ cup unsalted butter
- $\frac{2}{3}$ cup light brown sugar, packed
- $\frac{1}{2}$ cup 2% milk
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 $\frac{1}{4}$ cup graham cracker crumbs
- 2 $\frac{1}{2}$ cup semi-sweet chocolate chunks
- 3 cup mini marshmallows

Instructions

Preheat oven to 350 °F.

Grease a 9-inch square pan. Line pan with parchment paper so that paper hangs over two sides of the pan.

Line bottom of pan with a single layer of whole graham crackers (about 4 $\frac{1}{2}$ crackers).

In a sauce pot, melt butter and stir in brown sugar, milk and vanilla until dissolved.

Remove from heat and stir in graham cracker crumbs (this will make a soft paste).

Spread half of the graham mixture over the cracker-lined pan.

Sprinkle with a third of the chocolate chunks and half of the marshmallows.

Top marshmallows with another layer of whole graham crackers and spread remaining graham mixture over top.

Top with another third of chocolate chunks and the remaining marshmallows.

Finish with a last sprinkle of chocolate chunks.

Bake for 12 minutes, until marshmallows have browned.

Cool completely before slicing.

S'mores Bars can be stored in an airtight container for 3 days.



Ultimate Chocolate Cake & Hazelnut Buttercream

Ingredients

Chocolate cake:

- 2 cups white sugar
- 1 3/4 cup flour
- 3/4 unsweetened cacao
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoon baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Hazelnut buttercream:

- 1 pound icing sugar
- 1/2 cup milk
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 2 sticks butter (soft)
- 1/2 cup shortening (soft)
- 3/4 cup hazelnut spread

Instructions

Preheat the oven to 350°F.

For the cake:

In a large bowl, mix together all dry ingredients.

Add in milk, eggs, oil and vanilla. Mix until smooth.

Add in boiling water and stir well.

Pour into baking dish.

Bake for 30 to 40 minutes or until a tester comes out clean.

For the hazelnut buttercream:

Blend all ingredients together until very smooth.

After the cake has cooled, frost with buttercream.