

Lemon Chewy Crisps

"Great fresh lemon taste in a chewy little cookie with a nice crisp brown edge. If you don't have the almonds, you can substitute 1/4 cup additional sugar instead."



- 1/2 cup butter, softened
- 3/4 cup white sugar
- 1 egg
- 1 tbsp. lemon zest
- 1 1/2 tsp. fresh lemon juice
- 3/4 tsp. vanilla extract
- 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1 1/4 cups all-purpose flour
- 1/2 cup sliced almonds

Directions

1. Preheat oven to 350° F.
2. Beat butter and sugar in a large bowl with electric mixer on high speed until fluffy. Beat in remaining ingredients except flour & almonds until well blended.
3. On low speed, beat in flour just until blended.
4. Drop by rounded teaspoonful's 1 1/2 inches apart on ungreased cookie sheets. Sprinkle with sugar or almonds.
5. Bake 10 to 12 min. until edges are lightly browned. Cool on cookie sheet 1 min. before removing to wire rack to cool completely. Store in an airtight container at room temperature for up to one week. HINT: These cookies will have a nicely browned edge if baked on a regular thin cookie sheet rather than a thick or insulated one.

<https://www.allrecipes.com/recipe/10568/lemon-chewy-crisps/?internalSource=recipe%20hub&referringId=17217&referringContentType=recipe%20hub&clickId=cardslot%2047&abvariant=true>

Brie-Apple Quesadillas

- 4 oz. Brie cheese or 1 cup shredded cheddar cheese
- 4 7 - 8 inch flour tortillas
- 1 tbsp. butter or margarine, melted
- 2 large cooking apples (such as Granny Smith), peeled, cored, and very thinly sliced
- 1/2 cup chopped walnuts
- 2 tbsp. packed brown sugar
- 2 -3 tbsp. caramel-flavor ice cream topping



Directions

1. Preheat oven to 400° F. If desired, remove rind from Brie. Cut Brie into 1/4-inch slices. Brush one side of each tortilla with melted butter. Place tortillas, buttered sides down, on a large baking sheet. Place some of the Brie on half of each tortilla. Top with apples and walnuts. Sprinkle with brown sugar. Fold the other half of each tortilla over apple-nut mixture.
2. Bake for 8 to 10 min. or until golden and Brie is melted. Transfer quesadillas to a serving platter or dessert plates. Drizzle caramel topping over quesadillas.

<http://www.midwestliving.com/recipe/brie-apple-quesadillas/>

Bananas a la Mexican



- 1/4 cup packed brown sugar
- 3 tbsp. coffee-flavored liqueur, spiced rum, rum, or apple juice
- 3 tbsp. butter, cut up
- 3 firm ripe bananas, bias-sliced 1/2-inch thick
- 1/2 tsp. ground cinnamon
- 2 cups vanilla frozen yogurt or ice cream or 1/2 of a 10-3/4-ounce package frozen pound cake, thawed and cut into 4 slices
- Pressurized whipped dessert topping (optional)
- Pecan pieces or slivered almonds, toasted (optional)

Directions

1. Sprinkle the bottom of a 1-quart casserole with brown sugar. Pour liqueur, rum, or juice over sugar. Top with butter. Add banana slices and sprinkle with cinnamon. Bake, covered, in a 400° F oven about 15 min. or until juices around edges of casserole just begin to bubble. Stir gently. Spoon banana mixture over frozen yogurt, ice cream, or pound cake. Top with whipped topping and nuts, if you like. Makes 4 servings.

<http://www.midwestliving.com/recipe/desserts/bananas-a-la-mexican>

"Dessert is like a feel-good song and the best ones make you dance."

- chef Edward Lee



French Silk Pie

- 1 9- inch pie crust
- Pie Filling
- 3 oz. unsweetened chocolate , melted and cooled
- 1 cup butter , softened
 - 1 cup sugar
 - 1 tsp vanilla
- 4 pasteurized eggs
- Whipped Cream
- 1 cup heavy cream
- 1/3 cup powdered sugar
 - 1/2 tsp vanilla

Instructions

1. Preheat oven to 450°. Press pie crust into a 9 inch pie plate. Prick the bottom and sides with a fork. Bake for 9-11 min., until golden brown. Let cool completely.
2. In a stand mixer beat butter for 2 min., until fluffy. Gradually add sugar, continuing to beat until light and fluffy. Mix in cooled chocolate and vanilla.
3. Add the eggs 1 at a time. Beat on medium-high for 2 min. after each addition. It should be light and fluffy when you are done.
4. Pour chocolate mixture into cooled pie shell. Place in fridge while you prepare the whipped cream.
5. In a large bowl beat heavy cream until soft peaks begin to form. Add powdered sugar and vanilla. Beat until stiff peaks. Spread whipped cream over chocolate layer. Garnish with shaved chocolate.
6. Let sit in the fridge for 2 hours before serving.

Cream Cheese Pound Cake

- 1 1/2 cups butter, softened
- 1 (8-oz.) package cream cheese, softened
- 3 cups sugar
- 6 large eggs
- 1 1/2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1/8 teaspoon table salt
- Shortening



Step 1-Beat butter and cream cheese at medium speed with an electric mixer for 2 min. or until creamy; gradually add sugar, beating until mixture is light and fluffy. Add eggs, 1 at a time, beating until combined. Add vanilla extract, and beat just until blended.

Step 2-Combine flour and salt in a small bowl; gradually add to butter mixture, beating at low speed just until blended after each addition. Pour batter into a greased (with shortening) and floured 10-inch tube pan.

Step 3-Bake at 300° for 1 hour and 25 to 30 min. or until a wooden pick inserted in center comes out clean. Cool cake pan on a wire rack 10 to 15 min.; remove from pan, and let cool completely on wire rack (about 1 hour).

Chef's Notes - For a fun twist on this traditional cake, you can add so many different toppings or ingredients to the batter. Make it a vanilla bean, strawberry, blueberry, peach, chocolate, apple or lemon pound cake by making some simple additions. Top with fruit, crumbles, brown butter or brown sugar glaze.



Fresh Apple Cake

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 eggs
- 2 cups sugar
- 1 1/4 cups vegetable oil
- 2 teaspoons vanilla extract
- 5 medium-size cooking apples, peeled, cored, and finely chopped
- 1 cup chopped pecans
- Whipped cream (optional)

Step 1-Sift together flour, soda, salt, and cinnamon; set aside.

Step 2-Beat eggs in a large mixing bowl until foamy; gradually add sugar, beating until thickened. Add oil and vanilla, beating well. Add flour mixture; beat well. Stir in apples and pecans.

Step 3-Spoon batter into a greased and floured 10-inch tube pan. Bake at 350° for 1 hour and 20 min. or until a wooden pick inserted near center comes out clean. Cool in pan on a wire rack 15 min.; remove cake from pan, and let cool completely. Serve with whipped cream, if desired.

<http://www.myrecipes.com/recipe/fresh-apple-cake>