



COOKING WITH JAN

JULY 11, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR STRAWBERRIES, BLUEBERRIES & RASPBERRIES

STRAWBERRY SHORTCAKE LUSH

1 PKG SUGAR COOKIE MIX
1/3 CUP BUTTER, MELTED
1 CUP POWDERED SUGAR
12 OZ COOL WHIP, THAWED
3 CUPS COLD MILK

BUTTER & EGGS FOR DROP COOKIES
7.5 OZS STRAWBERRY CREAM CHEESE SPREAD
1/2 CUP STRAWBERRY JAM
2—4 SERVING SIZE INSTANT VANILLA PUDDING
1 CUP FRESH STRAWBERRIES, CHOPPED

PREHEAT OVEN TO 375 DEGREES; MAKE & BAKE DROP COOKIES AS DIRECTED ON PACKAGE. COOL COMPLETELY, AT LEAST 20 MINUTES; SET ASIDE 4 COOKIES FOR GARNISH. IN FOOD PROCESSOR OR BLENDER, PROCESS HALF OF THE REMAINING COOKIES TO COARSE CRUMBS. REMOVE TO MIXING BOWL; CONTINUE TO PROCESS SECOND HALF OF THE COOKIES, THEN ADD TO MIXING BOWL. ADD IN THE MELTED BUTTER AND STIR UNTIL WELL BLENDED. IN A UNGREASED 9X13" GLASS BAKING DISH, PRESS THE COOKIE CRUMB MIXTURE FIRMLY ONTO THE BOTTOM; SET ASIDE. IN LARGER BOWL, BEAT THE SOFTENED CREAM CHEESE SPREAD, POWDERED SUGAR & JAM UNTIL SMOOTH, SCRAPING DOWN THE SIDES OF THE BOWL SEVERAL TIMES. ADD IN 2 CUPS OF COOL WHIP & BEAT OR MIX WITH WHISK UNTIL BLENDED; SPREAD OVER THE COOKIE CRUST. IN ANOTHER BOWL, MIX THE PUDDING MIXES AND MILK WITH A WHISK UNTIL THICKENED; SPREAD OVER THE CREAM CHEESE MIXTURE. DROP REMAINING COOL WHIP BY SPOONFULS OVER THE PUDDING LAYER AND SPREAD EVENLY; COVER AND REFRIGERATE FOR AT LEAST 4 HOURS. WHEN READY TO SERVE, CRUMBLE THE REMAINING 4 COOKIES, THEN SPRINKLE THE COOKIES & THE CHOPPED STRAWBERRIES OVER TOP OF CAKE. CUT INTO 6 ROWS BY 4 ROWS, ANY REMAINING LUSH NEEDS TO BE COVERED AND REFRIGERATED. MAKES 24 SERVINGS.

THREE-BERRY TART

CRUST

8 OZS ANIMAL CRACKERS
1 TSP CINNAMON

1/3 CUP BUTTER, MELTED
2 TBLS WHITE SUGAR

FILLING

8 OZS CREAM CHEESE, SOFTENED
2 TBLS LEMON JUICE
1 CUP FRESH BLUEBERRIES
1 CUP FRESH BLACKBERRIES
1 TBLS ORANGE JUICE

1/2 CUP WHITE SUGAR
1 CUP WHIPPING CREAM
1 CUP FRESH RASPBERRIES
1/4 CUP STRAWBERRY JAM

PREHEAT OVEN TO 350 DEGREES. PLACE ANIMAL CRACKERS INTO A FOOD PROCESSOR OR BLENDER; COVER & PROCESS ABOUT 1 MINUTE OR UNTIL FINELY GROUND. IN BOWL, MIX THE CRUMBS, BUTTER, CINNAMON & 2 TBLS SUGAR. PRESS THE MIXTURE INTO BOTTOM OR UP SIDES OF UNGREASED 9" TART PAN WITH REMOVABLE BOTTOM. BAKE 8-12 MINUTES OR UNTIL GOLDEN BROWN; COOL COMPLETELY, ABOUT 20 MINUTES. IN LARGE MIXING BOWL, BEAT THE CREAM CHEESE, 1/2 CUP SUGAR & THE LEMON JUICE UNTIL WELL BLENDED. ADD THE WHIPPING CREAM; BEAT ON HIGH 3-5 MINUTES OR UNTIL LIGHT AND FLUFFY. SPREAD THE MIXTURE INTO THE TART SHELL; REFRIGERATED AT LEAST 2 HOURS. WHEN SERVING, ARRANGE THE BERRIES ON TOP OF THE CHILLED FILLING. IN SMALL MICROWAVABLE BOWL, MICROWAVE THE JAM, UNCOVERED ON HIGH FOR 20 SECONDS OR UNTIL WARM. STIR IN THE ORANGE JUICE; MIX WELL WITH FORK OR SMALL WHISK. BRUSH THE STRAWBERRY GLAZE OVER THE TOP OF THE BERRIES. SLICE & SERVE! MAKES 10 SERVINGS! IS SOMEWHAT SWEET BUT OH SO GOOD!!

MIXED BERRY JAM

1 CUP FRESH STRAWBERRIES, CRUSHED
4 CUPS WHITE SUGAR
1 TBLS LEMON JUICE

1 CUP FRESH RASPBERRIES, CRUSHED
1/2 TSP GRATED LEMON PEEL
3 OZS LIQUID FRUIT PECTIN

MIX BERRIES & SUGAR IN LARGE GLASS MIXING BOWL. LET STAND AT ROOM TEMPERATURE ABOUT 10 MINUTES, STIRRING OCCASIONALLY, UNTIL SUGAR IS DISSOLVED. MIX IN LEMON PEEL, LEMON JUICE AND PECTIN. STIR 3-5 MINUTES OR UNTIL MIXTURE IS THICKENED. SPOON MIXTURE INTO FREEZER CONTAINERS, LEAVING 1/2" HEADSPACE. SEAL IMMEDIATELY; LET STAND AT ROOM TEMPERATURE UNTIL SET, ABOUT 24 HOURS. REFRIGERATE UP TO 3 WEEKS OR FREEZE UP TO 1 YEAR (THAW AT ROOM TEMPERATURE OR IN REFRIGERATOR BEFORE SERVING)! USE AS A SPREAD ON TOAST, PANCAKES OR WAFFLES; CAN ALSO BE USED AS A TOPPING FOR ANGEL FOOD CAKE, SHORTCAKE OR ICE CREAM.

PINEAPPLE-BERRY SALAD WITH HONEY DRESSING

3 TBLS FROZEN LEMONADE, THAWED
1 TBLS FRESH MINT LEAVES, CHOPPED
1/4 CUP EACH FRESH BLUEBERRIES, RASPBERRIES & SLICED STRAWBERRIES

2 TBLS HONEY
2 CUPS FRESH PINEAPPLE

IN 1-CUP MEASURING CUP, MIX LEMONADE CONCENTRATE, HONEY & MINT LEAVES. PEEL THE PINEAPPLE, THEN CORE & CUT INTO SMALL CHUNKS. IN LARGE MIXING BOWL, GENTLY STIR TOGETHER REMAINING INGREDIENTS. STIR IN THE LEMONADE MIXTURE UNTIL THE FRUITS ARE WELL COATED. SERVE IMMEDIATELY OR COVER & REFRIGERATE UP TO 4 HOURS. MAKES 4 SERVINGS!