



# COOKING WITH JAN ~ JULY 12, 2017 RECIPES AT COBORNS & [kokk.com](http://kokk.com) website

## SUMMER FRUIT DESSERTS

### EASY BERRY BARS

- 1 BOX YELLOW CAKE MIX
- 2 EGGS
- 4 CUPS FRESH BERRIES SLICED (STRAWBERRIES, RASPBERRIES, BLUEBERRIES)
- 1 CUP BUTTER, SOFTENED
- WHITE FROSTING

PREHEAT OVEN TO 350 DEGREES; SPRAY 15X10" BAKING PAN WITH COOKING SPRAY. IN LARGE BOWL, BEAT THE CAKE MIX, SOFTENED BUTTER AND EGGS WITH MIXER ON MEDIUM SPEED UNTIL WELL BLENDED; SPREAD EVENLY INTO PAN. BAKE 19-24 MINTUES OR UNTIL TOP IS GOLDEN BROWN AND TOOTHPICK COMES OUT CLEAN. COOL COMPLETELY FOR 1 HOUR. SPREAD THE FROSTING EVENLY OVER THE BAR; TOP WITH BERRIES UP TO 2 HOURS BEFORE SERVING. CUT INTO 8 ROWS BY 6 ROWS FOR 48 SERVINGS; STORE COVERED IN REFRIGERATOR.

### STRAWBERRY RHUBARB CHIFFON CAKE

#### CAKE

- 1 3/4 CUPS FLOUR
- 1 TSP SALT
- 1/2 CUP VEGETABLE OIL
- 22 DROPS RED FOOD COLORING
- 3/4 CUP FRESH STRAWBERRIES, PUREED
- 2 TSPS BAKING POWDER
- 1 1/4 CUPS WHITE SUGAR
- 6 EGG YOLKS
- 6 EGG WHITES
- 1/2 TSP CREAM OF TARTAR

#### FILLING

- 1 CUP FRESH RHUBARB, CHOPPED
- 1/4 CUP WHITE SUGAR
- 1 1/2 CUPS FRESH STRAWBERRIES, QUARTERED
- 1 1/2 CUPS POWDERED SUGAR
- 2 TSPS GRATED LEMON PEEL
- 1 TBLS WATER
- 1 CUP WHIPPING CREAM

PREHEAT OVEN TO 350 DEGREES. IN LARGE BOWL, MIX TOGETHER THE FLOUR, BAKING POWDER, SALT & 1/2 CUP OF WHITE SUGAR UNTIL ALL IS WELL BLENDED. ADD OIL, EGG YOLKS, THE PUREED STRAWBERRIES AND FOOD COLORING. BEAT WITH MIXER UNTIL BLENDED; SET ASIDE. IN ANOTHER BOWL, WITH CLEAN BEATERS, MIX THE EGG WHITES AND CREAM OF TARTAR UNTIL SOFT PEAKS FORM. SLOWLY ADD THE REMAINING 3/4 CUP WHITE SUGAR AND BEAT UNTIL STIFF PEAKS FORM. FOLD 1/3 OF THE EGG WHITE MIXTURE UNTIL THE EGG YOLK BATTER AND GENTLY BLEND; FOLD IN THE REMAINING EGG WHITES. POUR INTO UNGREASED 10" ANGEL FOOD CAKE PAN; TAP ON COUNTER TO REMOVE ANY BUBBLES. BAKE 50-60 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN. IMMEDIATELY TURN PAN UPSIDE DOWN ONTO HEATPROOF BOTTLE; LEAVE TO COOL FOR ABOUT 2 HOURS. IN SMALL SAUCEPAN, HEAT THE CHOPPED RHUBARB, LEMON PEEL, 1/4 CUP WHITE SUGAR AND THE WATER TO BOILING; REDUCE HEAT & SIMMER UNTIL SOFT & COOKED THROUGH, ABOUT 3 MINUTES. REMOVE FROM HEAT; SET ASIDE TO COOL FOR ABOUT 30 MINUTES. STIR IN THE QUARTERED STRAWBERRIES. IN ANOTHER BOWL, BEAT 1/2 CUP OF THE WHIPPING CREAM WITH 1 TBLS OF POWDERED SUGAR UNTIL STIFF PEAKS FORM; FOLD IN 1/2 CUP OF THE COOLED STRAWBERRY-RHUBARB MIXTURE AND RESERVE REMAINING FOR GARNISH. PLACE CAKE, TOP SIDE DOWN ON SERVING PLATTER; CUT 1" LAYER OFF TOP OF CAKE & SET ASIDE. CUT TUNNEL INTO CAKE 1" DEEP & 1" THICK; DISCARD TUNNEL SCRAPS. FILL TUNNEL WITH STRAWBERRY-RHUBARB CREAM MIXTURE, REPLACE TOP OF CAKE. FOR THE GLAZE, STIR REMAINING 1/2 CUP WHIPPING CREAM AND REMAINING POWDERED SUGAR UNTIL SMOOTH. SPOON OVER TOP OF CAKE, LETTING IT RUN DOWN SIDES. TOP WITH RESERVED STRAWBERRY-RHUBARB MIXTURE JUST BEFORE SERVING. A PURCHASED ANGEL FOOD CAKE CAN BE USED , JUST FOLLOW THE INSTRUCTIONS FOR FILLING WITH THE STRAWBERRY-RHUBARB CREAM.

### GLUTEN-FREE TRIPLE BERRY MINI CHEESECAKES

#### CRUST

- 1 1/2 CUPS CINNAMON CHEX CEREAL
- 2 TBLS BUTTER, MELTED
- 2 TBLS WHITE SUGAR

#### FILLING

- 8 OZS CREAM CHEESE, SOFTENED
- 2—6 OZS STRAWBERRY YOGURTS
- 1 EGG
- 2 CUPS FRESH BERRIES (STRAWBERRIES, RASPBERRIES, BLUEBERRIES)
- 1/3 CUP WHITE SUGAR
- 2 TSPS CORNSTARCH
- 1/4 CUP CHOCOLATE CHIPS

PREHEAT OVEN TO 300 DEGREES; LINE 12 REGULAR SIZE MUFFIN CUPS WITH PAPER BAKING CUPS. MIX TOGETHER THE CRUST INGREDIENTS; PRESS 1 TBLS INTO BOTTOM OF EACH LINED MUFFIN CUP. BEAT THE CREAM CHEESE UNTIL SMOOTH; ADD 1/3 CUP WHITE SUGAR & THE EGG, BEAT UNTIL THE MIXTURE IS SMOOTH. ADD THE YOGURT & CORNSTARCH, BEAT ON LOW SPEED UNTIL BLENDED. SPOON ABOUT 3 TBLS BATTER INTO EACH CUP. BAKE 20-35 MINUTES OR UNTIL EDGES ARE FIRM AND THE CENTER IS JIGGLY. TURN OFF OVEN; COOL IN OVEN FOR 30 MINUTES WITH DOOR CLOSED THEN REMOVE TO COOLING RACKS & COOL FOR ANOTHER 30 MINUTES. COVER; REFRIGERATE AT LEAST 3 HOURS AND REMOVE FROM PANS. IN MICROWAVE, MELT THE CHOCOLATE CHIPS UNTIL SMOOTH AND ABLE TO DRIZZLE. WHEN SERVING, TOP THE CHEESECAKES WITH THE BERRIES & DRIZZLE THE MELTED CHOCOLATE CHIPS OVER THE TOP.