



# COOKING WITH JAN ~ JULY 5, 2017

## RECIPES AT COBORNS & [kokk.com](http://kokk.com) website

### SUMMER FRUIT DESSERTS

#### LEMON-RASPBERRY CAKE

1 BOX YELLOW CAKE MIX	3/4 CUP SOUR CREAM
1/2 CUP BUTTER, MELTED	1/4 CUP FRESH LEMON JUICE
2 EGGS	2 TBLS FINELY GRATED LEMON PEEL
2 CUPS FRESH RASPBERRIES	1/4 CUP VANILLA FROSTING

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13 GLASS BAKING DISH WITH COOKING SPRAY. IN LARGE BOWL, BEAT CAKE MIX, SOUR CREAM, MELTED BUTTER, LEMON JUICE, EGGS & LEMON PEEL WITH MIXER, SCRAPING BOWL OCCASIONALLY. POUR INTO PAN; SPRINKLE RASPBERRIES OVER THE TOP. BAKE 26-30 MINUTES OR UNTIL TOOTHPICK INSERTED COMES OUT CLEAN. COOL COMPLETELY, ABOUT 30 MINUTES. IN SMALL MICROWAVABLE BOWL, MICROWAVE FROSTING, UNCOVERED, ON HIGH FOR 10 TO 15 SECONDS OR UNTIL THIN ENOUGH TO DRIZZLE. DRIZZLE OVER TOP OF CAKE; LET STAND ABOUT 1 1/2 HOURS OR UNTIL SET. STORE LEFTOVERS IN AIRTIGHT CONTAINER AT ROOM TEMPERATURE.

#### BLUEBERRY-PINEAPPLE BUCKLE

<b><u>FILLING</u></b>	1 1/4 CUPS FLOUR	1/2 CUP WHITE SUGAR
	1/4 CUP BUTTER, SOFTENED	1/4 CUP SHORTENING
	1/2 CUP MILK	1 1/2 TSPS BAKING POWDER
	1 TSP GRATED LEMON PEEL	1/2 TSP VANILLA
	1/4 TSP SALT	1 EGG
	8 OZ CAN CRUSHED PINEAPPLE	1 CUP FRESH BLUEBERRIES
<b><u>TOPPING</u></b>	1/2 CUP WHITE SUGAR	1/3 CUP FLOUR
	1/2 TSP CINNAMON	1/4 CUP BUTTER, SOFTENED
<b><u>SAUCE</u></b>	3 TBLS PACKED BROWN SUGAR	1 TSP CORNSTARCH
	1/4 TSP LEMON JUICE	JUICE RESERVED FROM PINEAPPLE

PREHEAT OVEN TO 350 DEGREES. DRAIN THE CRUSHED PINEAPPLE, RESERVING JUICE FOR SAUCE. IN LARGE MIXING BOWL, MIX ALL THE FILLING INGREDIENTS **EXCEPT** PINEAPPLE & BLUEBERRIES. MIX UNTIL WELL BLENDED; FOLD IN THE PINEAPPLE & BLUEBERRIES. SPREAD INTO AN UNGREASED 8" SQUARE BAKING PAN. IN ANOTHER BOWL, MIX ALL THE TOPPING INGREDIENTS **EXCEPT** THE BUTTER. CUT IN THE BUTTER WITH A PASTRY BLENDER (OR 2 TABLE KNIVES) UNTIL MIXTURE RESEMBLES FINE CRUMBS. SPRINKLE OVER TOP OF BLUEBERRY MIXTURE. BAKE 45-50 MINUTES OR UNTIL GOLDEN BROWN AND TOOTHPICK INSERTED COMES OUT CLEAN. IN A SAUCEPAN, MIX THE BROWN SUGAR AND CORNSTARCH; ADD ENOUGH WATER TO THE RESERVED PINEAPPLE JUICE TO MEASURE 2/3 CUP. STIR INTO THE BROWN SUGAR AND COOK, STIRRING CONSTANTLY UNTIL THE MIXTURE BEGINS TO BOIL. BOIL, STIRRING, FOR 1 MINUTE; REMOVE FROM HEAT, STIR IN LEMON JUICE. POUR THE PINEAPPLE SAUCE OVER TOP OF DESSERT WHEN SERVING.

#### PEACHES & CREAM CHEESECAKE CRUMBLE

1 PKG SUGAR COOKIE MIX	1/2 CUP BUTTER, MELTED
8 OZS CREAM CHEESE, SOFTENED	1/2 CUP WHITE SUGAR
1/4 TSP VANILLA	1 TSP CINNAMON
6 CUPS FRESH PEACHES, PEELED, SEEDED & CUT INTO 1/2" SLICES	

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" GLASS BAKING PAN WITH COOKING SPRAY. IN MIXING BOWL, MIX TOGETHER COOKIE MIX AND MELTED BUTTER UNTIL CRUMBLY; SET ASIDE. IN ANOTHER BOWL, BEAT THE CREAM CHEESE, 1/4 CUP SUGAR & THE VANILLA UNTIL SMOOTH; SET ASIDE. IN A LARGE BOWL, TOSS THE PEACHES WITH THE REMAINING SUGAR AND THE CINNAMON. DISTRIBUTE THE PEACHES EVENLY INTO THE BAKING DISH; SPOON DABS OF THE CREAM CHEESE MIXTURE OVER THE PEACHES; SPRINKLE WITH THE COOKIE MIX. BAKE 30-35 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN. SERVE WARM; COVER & REFRIGERATE ANY REMAINING CRUMBLE.

#### BERRY PIE

1—9" PIE CRUST, SOFTENED	3 LBS FRESH STRAWBERRIES
1/2 CUP FRESH BLUEBERRIES	1 CUP WHITE SUGAR
1 1/2 CUPS WATER	1 SMALL BOX STRAWBERRY JELLO

PREHEAT OVEN TO 450 DEGREES; PLACE CRUST IN UNGREASED 9" PIE PLATE. FOLD EXCESS CRUST UNDER & FLUTE; PRICK BOTTOM & SIDES WITH FORK. BAKE 10-12 MINUTES OR UNTIL LIGHT BROWN. CLEAN & HULL STRAWBERRIES, WASH BLUEBERRIES; SET ALL ON PAPER TOWEL/S TO DRY. PLACE THE STRAWBERRIES, POINT SIDES UP, INTO BAKED CRUST; SCATTER THE BLUEBERRIES AND SET ASIDE. MIX THE SUGAR & CORNSTARCH; ADD WATER AND HEAT TO A ROLLING BOIL. COOK A FULL 2 MINUTES; REMOVE FROM HEAT, ADD JELLO & STIR UNTIL DISSOLVED. SPOON OVER THE BERRIES, COVERING ALL. CHILL AT LEAST 4 HOURS OR OVERNIGHT. SERVE AS IS OR WITH A DOLLOP OF COOL WHIP!