



# COOKING WITH JAN ~ April 17, 2019

## Recipes at Coborns and kokk.com

### IT'S TIME FOR LAST MINUTE EASTER DESSERTS

#### LEMON-LIME SLAB PIE

<b><u>CRUST</u></b>	1 PKG REFRIGERATED PIE CRUST, SOFTENED AS DIRECTED ON PKG	
<b><u>FILLING</u></b>	2 1/2 CUPS WHITE SUGAR	1/2 CUP CORNSTARCH
	2 TSPS GRATED LEMON ZEST	2 TSPS GRATED LIME ZEST
	1/2 CUP FRESH LEMON JUICE	1/2 CUP FRESH LIME JUICE
	2 1/2 CUPS WATER	5 EGG YOLKS
	5 TBLS BUTTER, CUT INTO PIECES	
<b><u>TOPPING</u></b>	1 CUP HEAVY WHIPPING CRÈME	3 TBLS POWDERED SUGAR
	1/2 TSP VANILLA	2 TSPS GRATED LIME ZEST

PREHEAT OVEN TO 450 DEGREES. ON LIGHTLY FLOURED WORK SURFACE, UNROLL & STACK THE PIE CRUSTS ONE ON TOP OF THE OTHER. ROLL TO 17X12" RECTANGLE; FIT CRUST ONTO UNGREASED 15X10X1" BAKING PAN, PRESSING FIRMLY INTO THE CORNERS. FOLD EXTRA CRUST UNDER, EVEN WITH EDGES OF PAN. USE A FORK & PRICK ALL OVER THE BOTTOM & SIDES OF THE CRUST. BAKE 10-12 MINUTES OR UNTIL GOLDEN BROWN & COMPLETELY BAKED. COOL COMPLETELY ON COOLING RACK, ABOUT 30 MINUTES. IN A SAUCEPAN, MIX THE WHITE SUGAR & CORNSTARCH. GRADUALLY ADD IN THE WATER, LEMON ZEST, LIME ZEST, LEMON JUICE & LIME JUICE; STIR UNTIL SMOOTH. COOK & STIR OVER MEDIUM HEAT; BRING TO A BOIL FOR 1 MINUTE, STIRRING CONSTANTLY, UNTIL MIXTURE IS BUBBLY & THICKENED. REMOVE MIXTURE FROM HEAT. IN A SMALL BOWL, BEAT EGG YOLKS WITH WHISK; GRADUALLY STIR ABOUT 1/2 CUP OF THE HOT MIXTURE INTO THE EGG YOLKS, THEN ADD THE YOLK MIXTURE INTO THE REMAINING HOT MIXTURE. COOK, STIRRING CONSTANTLY, UNTIL THE MIXTURE STARTS TO GENTLY BOIL. COOK 2 MINUTES LONGER; REMOVE FROM THE HEAT & STIR IN THE BUTTER PIECES. POUR OVER THE COOLED BAKED CRUST; COOL AT ROOM TEMPERATURE FOR 15 MINUTES, THEN COVER FILLING WITH PLASTIC WRAP. REFRIGERATE AT LEAST 2 HOURS OR UNTIL FILLING IS SET. WHEN READY TO SERVE, REMOVE THE PLASTIC WRAP FROM THE FILLING. CUT PIE INTO 4 ROWS BY 4 ROWS. IN CHILLED BOWL, BEAT ALL THE TOPPING INGREDIENTS WITH MIXER UNTIL STIFF PEAKS FORM. SPOON TOPPING OVER TOP OF PIE & "FROST"! STORE LOOSELY COVERED IN REFRIGERATOR.

#### MANGO LAYER CAKE

<b><u>CAKE</u></b>	1 BOX WHITE CAKE MIX	3/4 CUP MANGO NECTAR
	1/2 CUP WATER	1/4 CUP VEGETABLE OIL
	2 TBLS GRATED LIME PEEL	3 EGG WHITES
<b><u>FILLING</u></b>	WHITE FROSTING	1/2 CUP SHREDDED COCONUT
	2-3 MEDIUM MANGOES, SEEDS REMOVED, PEELED & FINELY CHOPPED (ABOUT 2 CUPS)	

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOMS & SIDES OF 2—9" ROUND CAKE PANS WITH COOKING SPRAY WITH FLOUR. IN LARGE BOWL, BEAT CAKE INGREDIENTS WITH MIXER ON LOW SPEED UNTIL WELL MOISTENED; CONTINUE BEATING UNTIL WELL BLENDED & SMOOTH. POUR INTO THE BAKING PANS. BAKE AND COOL AS DIRECTED ON BOX FOR 9" ROUNDS. ON SERVING PLATE, PLACE 1 CAKE, ROUNDED SIDE DOWN. SPREAD WITH HALF OF THE FROSTING; TOP WITH HALF OF THE MANGOES & HALF OF THE COCONUT. TOP WITH THE 2ND CAKE, ROUNDED SIDE UP. SPREAD WITH REMAINING FROSTING; TOP WITH REMAINING MANGOES & COCONUT. STORE LOOSELY COVERED IN REFRIGERATOR, MAKES 12 SERVINGS!

#### STRAWBERRY SHORTCAKE COOKIE BARS

1 PKG REFRIGERATED SUGAR COOKIES	2—8 OZ PKGS CREAM CHEESE, SOFTENED
1/4 CUP WHITE SUGAR	1 ENVELOPE UNFLAVORED GELATIN
4 OZS COOL WHIP	1 3/4 CUP CHOPPED STRAWBERRIES

PREHEAT OVEN TO 375 DEGREES; LINE COOKIE SHEET WITH PARCHMENT PAPER. REMOVE COOKIES FROM PACKAGE; PLACE ON COOKIE SHEET & BAKE 10 MINUTES. REMOVE FROM SHEET TO COOLING RACK; COOL COMPLETELY. LINE 11X7" BAKING SHEET WITH PARCHMENT PAPER. WHEN COOKIES ARE COOLED, PLACE IN FOOD PROCESSOR OR BLENDER. COVER; PULSE A FEW TIMES UNTIL COOKIES ARE CRUMBLD. RESERVE 1 CUP OF THE COOKIE CRUMBS. POUR REMAINING CRUMBS INTO PAN; PRESS INTO BOTTOM TO FORM A CRUST. IN MIXER, BEAT CREAM CHEESE & SUGAR UNTIL CREAMY & SMOOTH. ADD THE GELATIN; STIR TO COMBINE. FOLD IN THE COOL WHIP & 1 CUP OF THE CHOPPED STRAWBERRIES INTO THE CREAM CHEESE MIXTURE. SPREAD OVER THE COOKIE CRUST; TOP WITH REMAINING CHOPPED STRAWBERRIES. SPRINKLE RESERVED 1 CUP OF COOKIE CRUMBS EVENLY OVER THE DESSERT; GENTLY PRESS WITH FINGERS. REFRIGERATE AT LEAST 4 HOURS BEFORE SERVING. TO SERVE, CUT INTO 5 ROWS BY 3 ROWS TO MAKE 15 BARS OR 6 ROWS BY 3 ROWS FOR 18 BARS. SIMPLE BUT YUMMY SPRING DESSERT.

**HAPPY EASTER from COOKING WITH JAN!**