

COOKING WITH JAN ~ July 3, 2019

Recipes at Coborns and kokk.com ~ IT IS ALL ABOUT BERRIES

NO-BAKE TRIPLE BERRY PIE

1 CUP WATER	3/4 CUP WHITE SUGAR
2 TBLS CORNSTARCH	4 TBLS RASPBERRY JELLO
3 CUPS SLICED STRAWBERRIES	1 CUP BLUEBERRIES
1 CUP RASPBERRIES	8 OZ TUB COOL WHIP, THAWED
6 OZ READY TO USE PIE CRUST (GRAHAM CRACKER OR SHORTBREAD)	

MIX WATER, SUGAR & CORNSTARCH IN SAUCEPAN; HEAT JUST TO BOILING, STIRRING CONSTANTLY. BOIL, WHILE STIRRING, FOR 1 MINUTE; REMOVE FROM HEAT. STIR IN THE JELLO UNTIL DISSOLVED. REFRIGERATE 30 MINUTES, STIRRING OCCASIONALLY, UNTIL MIXTURE THICKENS. FOLD BERRIES INTO THE MIXTURE; POUR INTO THE CRUST. REFRIGERATE ABOUT 2 HOURS OR UNTIL PIE IS SET, THEN SERVE WITH A DOLLOP OF COOL WHIP. STORE LEFTOVER PIE, COVERED, IN REFRIGERATOR. MAKES 8 SERVINGS

BERRY LUSH

1 PKG SUGAR COOKIE MIX	BUTTER & EGG AS NEEDED FOR DROP COOKIES
1/3 CUP BUTTER, MELTED	8 OZS CREAM CHEESE, SOFTENED
1 CUP POWDERED SUGAR	3/4 CUP SEEDLESS RASPBERRY JAM
12 OZ TUB COOL WHIP, THAWED	3 CUPS FRESH BLUEBERRIES
3 CUPS COLD MILK	1 CUP FRESH RASPBERRIES
2—3.3 OZ PKGS WHITE CHOCOLATE INSTANT PUDDING MIX	

PREHEAT OVEN TO 375 DEGREES; MAKE & BAKE COOKIES AS DIRECTED ON POUCH. COOL COMPLETELY, AT LEAST 30 MINUTES. IN FOOD PROCESSOR OR BLENDER, PROCESS HALF OF THE COOKIES TO COARSE CRUMBS. REMOVE TO BOWL; CONTINUE TO PROCESS THE REMAINING COOKIES. STIR THE MELTED BUTTER INTO THE COOKIE CRUMBS, MIX WELL. PRESS THE COOKIE CRUMBS INTO AN UNGREASED 9x13" BAKING PAN; SET ASIDE. IN MIXING BOWL, BEAT THE CREAM CHEESE, POWDERED SUGAR & JAM WITH MIXER UNTIL SMOOTH, SCRAPING DOWN BOWL FREQUENTLY. BEAT IN 2 CUPS OF THE COOL WHIP; SPREAD OVER THE COOKIE CRUST, THEN SPRINKLE 2 CUPS OF THE BLUEBERRIES OVER THE TOP. IN ANOTHER BOWL, BEAT THE DRY PUDDING MIX & MILK WITH WHISK ABOUT 2 MINUTES OR UNTIL THICK. DROP BY SPOONFULS OVER THE BERRY LAYER; SPREAD EVENLY OVER THE TOP. DROP REMAINING COOL WHIP BY SPOONFULS OVER THE PUDDING LAYER & SPREAD EVENLY. COVER & REFRIGERATE ABOUT 4 HOURS. WHEN SERVING, SPRINKLE FRESH RASPBERRIES & THE REMAINING 1 CUP OF BLUEBERRIES OVER THE TOP. CUT INTO 6 ROWS BY 4 ROWS; COVER & REFRIGERATE ANY LEFTOVERS. MAKES 24 SERVINGS!

DOUBLE BERRY CRISP

<u>STREUSEL</u>	3/4 CUP FLOUR	3/4 CUP OATMEAL (NOT THE INSTANT)
	1/2 CUP BROWN SUGAR	1/2 TSP CINNAMON
	1/2 CUP COLD BUTTER, CUT INTO PIECES	
<u>FILLING</u>	3 CUPS FRESH BLUEBERRIES	3 CUPS FRESH RASPBERRIES
	1/2 CUP WHITE SUGAR	1/4 CUP FLOUR
	1/2 TSP GROUND CINNAMON	1 TSP LEMON JUICE

PREHEAT OVEN TO 375 DEGREES; SPRAY 8" SQUARE GLASS BAKING DISH WITH COOKING SPRAY. IN A MIXING BOWL, MIX THE FLOUR, OATMEAL, BROWN SUGAR & CINNAMON UNTIL WELL BLENDED. CUT IN THE BUTTER PIECES UNTIL MIXTURE IS CRUMBLY; SET ASIDE. IN ANOTHER BOWL, MIX THE FILLING INGREDIENTS UNTIL WELL COATED; SPREAD EVENLY INTO THE BAKING DISH & TOP WITH THE OATMEAL MIXTURE. BAKE 30-35 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN & JUICES BUBBLY. COOL 20 MINUTES BEFORE YOU SERVE. MAKES 6 SERVINGS.

ANGEL FOOD PUDDING CAKE WITH BERRIES

<u>CAKE</u>	1 BOX ANGEL FOOD CAKE MIX	1 1/4 CUPS WATER
	1/4 CUP RED, WHITE & BLUE SPRINKLES	
<u>FILLING</u>	4—6 OZ STRAWBERRY YOGURT	12 OZ TUB COOL WHIP, THAWED
	1—4 SERVING SIZE INSTANT VANILLA PUDDING	2 CUPS FRESH STRAWBERRIES
<u>TOPPING</u>	1 CUP FRESH BLUEBERRIES	1 1/2 CUPS FRESH STRAWBERRIES

PREHEAT OVEN TO 350 DEGREES; MOVE OVEN RACK TO MIDDLE. BEAT CAKE MIX & WATER UNTIL BLENDED, STIR IN SPRINKLES. POUR INTO UNGREASED 10" TUBE PAN. BAKE 40-45 MINUTES OR UNTIL GOLDEN BROWN. COOL COMPLETELY UPSIDE DOWN AS DIRECTED ON CAKE BOX FOR AT LEAST 1 HOUR. TURN COOLED CAKE OUT ONTO COOLING RACK. IN BOWL, MIX YOGURT, 1 1/2 CUPS OF THE COOL WHIP & THE PUDDING UNTIL WELL BLENDED. CUT CAKE IN HALF; TEAR ONE OF THE HALVES INTO BITE-SIZE PIECES & PLACE INTO THE BOTTOM OF 9x13" BAKING PAN. SPRINKLE TOP WITH 1 CUP OF THE STRAWBERRIES (CHOPPED); TOP THAT WITH HALF OF THE YOGURT FILLING. TEAR OTHER CAKE HALF & REPEAT THE LAYERS. REFRIGERATE AT LEAST 2 HOURS. TO SERVE, SPREAD 3 CUPS OF THE COOL WHIP ON TOP OF CAKE. DECORATE USING THE BLUEBERRIES & STRAWBERRIES. MAKES 24 SERVINGS!