



## STRAWBERRY TOPPED POUND CAKE WITH LEMON WHIPPED CREAM

**Yield:** 8

**Total Time:** 30 minutes +/-

### INGREDIENTS:

4 cups fresh strawberries, hulled  
Sugar, to taste, depending on the sweetness of the berries, about 2 tablespoons  
1 pint heavy whipping cream  
2-3 tbsp powdered sugar, to taste  
Zest from 1 lemon  
1-2 tsp fresh lemon juice, to taste  
1/2 tsp vanilla extract  
Frozen pound cake, thawed and cut into slices

### DIRECTIONS:

Clean and hull the strawberries then slice them into a large bowl. Add sugar, to taste, depending on the sweetness of the berries; gently stir to mix evenly. Cover with plastic wrap and refrigerate for at least 30 minutes.

Pour the heavy cream in a chilled bowl. Beat with a hand mixer for 1-2 minutes, then add the powdered sugar, to taste, lemon zest, lemon juice, and vanilla extract. Continue beating until the cream is thick and fluffy. Place into the refrigerator until needed.

Slice the pound cake and spoon some strawberries and sauce on top of the pound cake. Add a dollop of lemon whipped cream then a little sprinkling of lemon zest on top. Serve immediately. Enjoy.

Recipe and photos by For the Love of Cooking.net

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## BLACKBERRY AND POMEGRANATE POPSICLES

**Yield:** 6

**Total Time:** 15 minutes + 24 hour freeze time

### INGREDIENTS:

12 oz blackberries  
1/4 cup of water  
2-3 tbsp sugar, depending on sweetness of berries  
Zest and 1 tsp juice from 1/2 a small lemon  
32 oz vanilla yogurt  
4.4 oz pomegranate seeds

### DIRECTIONS:

Heat the water, sugar, blackberries, lemon juice, and zest in a saucepan over medium heat. Stir the berries often, mashing them, for 7-10 minutes. Remove from the heat and let it cool for a few minutes before pouring through a fine strainer. Let the blackberry sauce cool completely.

Pour the yogurt into a bowl and mix in the pomegranate seeds well.

Pour a bit of the blackberry sauce, to taste, into the bowl of yogurt. Gently stir just a little bit to swirl the blackberry sauce with yogurt – don't mix thoroughly. Pour into each popsicle mold.

Place into the freezer for 24 hours. Enjoy.

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## NECTARINE AND RAINIER CHERRY GALETTE

**Yield:** 1 pie (8 slices)

**Cook Time:** 40-45 minutes

### INGREDIENTS:

1 pie crust  
2 nectarines, sliced  
Handful of Rainier cherries, pits removed and sliced in half  
2 tbsp white sugar (more or less depending on the sweetness of the fruit)  
2 tsp cornstarch  
1 egg, beaten  
Raw sugar

### DIRECTIONS:

Preheat the oven to 350 degrees. Line a baking sheet with a silpat mat.

Place the nectarine slices and cherries into a bowl and sprinkle the sugar and cornstarch on top. Gently stir the fruit until the sugar and cornstarch are evenly covering them.

Place the nectarine slices in a spiral inside the pie crust starting one inch from the edge. Sprinkle the cherry halves on top. Fold the edge of the dough over the fruit. Brush the dough with the beaten egg. Sprinkle the edges with the raw sugar.

Place into the oven and for 40-45 minutes, or until golden brown. Remove the galette from the oven and let cool for 5-10 minutes before slicing. Serve plain, with whipped cream, or vanilla ice cream. Enjoy.

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## BERRY SKEWERS WITH A COCONUT LIME YOGURT DIP

**Yield:** 2

**Total Time:** 5 min.

### INGREDIENTS:

Greek coconut yogurt  
Key lime pie yogurt  
Strawberries  
Blackberries  
Raspberries  
Blueberries  
Wooden Skewers

### DIRECTIONS:

Combine the coconut yogurt and lime yogurt together in a bowl until well combined. Wash the berries and remove the stems from the strawberries. Place the fruit on wooden skewers then place on a serving plate. Serve immediately with the dip on the side. Enjoy.

Recipe and photos by For the Love of Cooking.net





## LEMON BLUEBERRY BARS

### INGREDIENTS:

#### **Crust:**

1 1/2 cups of graham cracker crumbs  
6 tablespoons of unsalted butter, melted and cooled  
2 tablespoons of granulated sugar  
Zest of 1 lemon

#### **Filling:**

2 egg yolks  
1 (14 oz) can of sweetened condensed milk  
1/2 cup of freshly squeezed lemon juice  
Zest of 1 lemon  
1 1/4 cup of fresh blueberries

### DIRECTIONS:

Preheat the oven to 350 degrees. Coat an 8-inch square baking pan with cooking spray.

Place the graham crackers into a large zip lock bag and seal. Smash the crackers into fine crumbs using a mallet. Combine the graham cracker crumbs, melted butter, sugar, and lemon zest together in a bowl. Using your fingers, mix until graham cracker crumbs are moist and well combined. Pour the mixture into the prepared baking pan and press the mixture firmly into the pan. Bake the crust for 10 minutes or until set. Remove from the oven and let it cool. Do not turn off the oven.

Meanwhile, whisk the egg yolks, condensed milk, lemon juice, and lemon zest together in a bowl until well combined and slightly thickened. Gently fold in 1 cup of the blueberries. Pour the lemon blueberry filling over the crust and spread it evenly with a spatula. Sprinkle the remaining 1/4 cup of blueberries over the mixture in the bare spots.

Place the pan into the oven and bake for 15 minutes or until filling is just set. Cool to room temperature and then place it into the refrigerator for at least one hour before serving. Once chilled, cut into bars and serve. Enjoy!

*Side Note: Bars will keep in the refrigerator for 3-4 days.*



## HOMEMADE BANANA ICE CREAM WITH MINI CHOCOLATE CHIPS AND COCONUT

**Yield:** 2

### INGREDIENTS:

3 ripe bananas, peeled & sliced into coins  
2 tbsp milk  
2 tbsp mini chocolate chips  
2 tbsp sweetened shredded coconut

### DIRECTIONS:

Peel the ripe bananas and cut them into thick coins. Place on a plate and put into the freezer for 2 hours.

*Side Note: I used the over ripe bananas that I had previously placed into the freezer. Trying to peel the frozen banana peels made it more difficult so I recommend peeling and cutting the banana prior to freezing.*

Remove the frozen bananas and place into your blender along with a couple of tablespoons of milk. Blend until creamy, making sure to scrape the sides with a rubber spatula. Remove from the blender and place into a bowl. Add the mini chocolate chips and shredded coconut then mix until well combined. Place into the freezer for 30 minutes then scoop and serve. Enjoy!

Recipe and photos by For the Love of Cooking.net



## CARAMEL BROWNIES

**Yield:** 9    **Total Time:** 45 minutes +/-

### INGREDIENTS:

1 cup of white sugar  
1/2 cup coconut oil, melted  
1/3 + 1 tbsp cocoa powder  
2 large eggs  
2 tbsp milk  
3/4 cup flour  
1/2 tsp baking powder  
1/2 tsp salt  
1/2 cup semisweet chocolate chips  
7 oz caramels, unwrapped  
7 oz (1/2 can) sweetened condensed milk

### DIRECTIONS:

Preheat the oven to 350 degrees. Coat a glass 9 x 9 baking dish with coconut oil cooking spray.

Beat the sugar, coconut oil, cocoa, and milk together in a large bowl with a hand mixer. Add the eggs, one at a time, and beat until the batter is shiny and well combined.

Combine the baking powder and salt together with the flour until mixed thoroughly. Add the flour mixture to the egg mixture until combined. Fold in the chocolate chips. Pour 2/3 of the batter into the prepared baking dish.

Place into the oven and bake for 10 minutes. Meanwhile, combine the caramels with the condensed milk in a saucepan over medium heat. Cook until melted and well combined. Remove from the heat.

Remove the brownies from the oven and pour the caramel mixture over the brownie layer. Drop dollops of the remaining brownie batter on top of the caramel mixture and swirl the batter with a knife.

Place into the oven and bake for 25-30 minutes, or until a tester inserted into the center comes out with moist crumbs. Don't over bake! Cool on a wire rack then cut into slices and serve. Enjoy!



## HOMEMADE MINI CHOCOLATE-PEANUT BUTTER CUPS

**Yield:** 12 mini cups

**Total Time:** 30 minutes

### INGREDIENTS:

1 bag of milk chocolate chips  
1/4 cup creamy peanut butter  
2 tbsp powdered sugar  
1 tbsp butter, softened

### DIRECTIONS:

Line a standard 12-cup mini muffin tin with paper liners.

Melt half a bag of milk chocolate chips in the microwave for 30 seconds; stir; cook in 10 second increments, stirring after, until melted. Be careful not to scorch the chocolate.

With a small spoon or cookie scoop, evenly distribute melted chocolate into each muffin cup. Drop pan repeatedly on the counter to help chocolate flatten and smooth out. Freeze whole pan for 10 minutes.

In a separate bowl combine peanut butter, powdered sugar, and butter. Beat with an electric hand mixer until smooth and creamy. Remove pan from freezer and place small spoonfuls of peanut butter mixture on top of each chocolate layer. Drop pan repeatedly on the counter again, to help flatten peanut butter layer. Freeze whole pan for 10 minutes.

Melt remaining half bag of milk chocolate chips. Working quickly, portion small spoonfuls of chocolate into each cups, three cups at a time, immediately dropping the pan repeatedly on the counter to flatten cups. *Side Note: Do this every three cups because the frozen peanut butter layer will harden the melted chocolate very quickly.* Freeze whole pan for 10 minutes to set the top layer of chocolate. Store in the refrigerator in an airtight container. Enjoy.

Adapted recipe and photos by For the Love of Cooking.net





## TANGY LEMON BARS

**Yield:** 9 large bars    **Cook Time:** 30 minutes

### INGREDIENTS:

#### **Crust:**

3/4 cup all-purpose flour  
1/4 cup powdered sugar, plus extra for dusting  
Pinch of salt  
6 tbsp cold unsalted butter, cut into 1/4-inch pieces

#### **Lemon filling:**

1 1/2 cups white sugar  
1/4 cup flour  
2 tsp cornstarch  
1/2 cup fresh lemon juice  
4 large eggs

### DIRECTIONS:

Adjust the oven rack to the middle position. Preheat the oven to 350 degrees. Spray an 8 x 8 inch glass baking pan with cooking spray. Place a piece of (oven proof) wax paper (or parchment or tin foil) in the bottom of the pan, allowing the excess wax paper to hang over the sides, to aid in removing the baked lemon bars from the pan. Spray the wax paper with cooking spray.

In a large bowl, combine the flour, sugar, salt, and butter and mix with a beater on medium-low speed until the mixture resembles coarse wet sand. Don't over mix or let mixture come together into dough.

Firmly press the dough into the bottom of the pan. Place into the freezer for 15 minutes.

Remove from the freezer and immediately place into the oven. Bake until light golden brown, 20 to 25 minutes. Remove the crust from the oven and set aside. Reduce oven temperature to 300 degrees.

Meanwhile, make the filling. In a large bowl, whisk together the sugar, flour, and cornstarch until well combined. Add the lemon juice and eggs and whisk until combined. Strain the mixture directly onto the prepared crust.

Place into the oven and bake 30 minutes, or until the filing does not jiggle when tapped. Cool on a wire rack for 15 minutes, then refrigerate for 2 hours to set.

Cut the lemon bars into 9-12 squares. Sprinkle a bit of powdered sugar through a sieve over the top of the bars. Serve and enjoy.

Adapted recipe and photos by [For the Love of Cooking.net](http://FortheLoveofCooking.net)



## BERRY CAKE WITH LEMON WHIPPED CREAM

**Yield:** 8-10

**Total Time:** 60 minutes +/-

### INGREDIENTS:

1 1/2 cups flour  
1 1/2 tsp baking powder  
1/2 tsp salt  
8 tbsp unsalted butter, softened  
3/4 cup + 2 tbsp white sugar, divided  
2 large eggs plus 1 large egg white, room temperature  
1 tsp vanilla  
1/3 cup whole milk, room temperature  
3/4 cup fresh blackberries  
3/4 cup fresh raspberries  
1/2 cup fresh blueberries

### Whipped Cream:

1 cup heavy whipping cream, ice cold  
2 tbsp powdered sugar, more if desired  
1 tsp lemon zest  
1 tsp lemon juice  
1/2 tsp vanilla

### DIRECTIONS:

Adjust the oven rack to the middle position and preheat the oven to 350 degrees. Coat a 9 inch round cake pan with coconut oil cooking spray.

Whisk together the flour, baking powder, and salt in a bowl.

Using a hand mixer, beat the butter and 3/4 cup of white sugar until pale and fluffy, about 3 minutes. Add the whole eggs and egg white, one at a time, and beat until combined. Beat in the vanilla until well combined.

Slowly add the flour mixture in 3 additions, alternating with 2 additions of milk, scraping down the bowl as needing and beating with mixer until combined. Give the batter a final stir by hand. Gently fold in the berries.

Scrape the batter into the prepared pan, smooth the top, and gently tap the pan on the counter to release any air bubbles. Sprinkle the remaining 2 tablespoons of sugar evenly over the top of the cake.

Place into the oven and bake until the top is lightly golden and a wooden skewer inserted into the center of the cake comes out clean, about 35-45 minutes, rotating pan halfway through baking. Let the cake cook in the pan for at least 30 minutes.

Make the whipped cream. Pour the ice cold heavy whipping cream in an ice cold large bowl. Add the powdered sugar, lemon zest, lemon juice, and vanilla. Beat with a hand mixer on medium-low until foamy, about 1 minute. Increase speed to high and beat until soft peaks form, 2-3 minutes.

Slice the cake and top with the lemon whipped cream. Serve and enjoy.

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