



# **My Recipe Book**

## **Week 1 - Celebrating America**



# **Red, White, and Blue Trifle**

## **Ingredients:**

- 8 oz cream cheese, at room temperature**
- $\frac{1}{2}$  cup granulated sugar**
- 1  $\frac{1}{2}$  cup heavy cream**
- 1 tsp vanilla extract**
- 1 lb. pound cake, cubed**
- 2 - 60z containers blueberries (about 2 cups)**
- 2 - 60z containers blackberries (about 2  $\frac{1}{2}$  cups)**
- 1  $\frac{1}{2}$  qt. strawberries, stems removed, sliced**

**Prep Time: 30 minutes      Serves: 8-10**

## **Instructions:**

- 1. Combine the cream cheese and granulated sugar in the bowl, and with the hand mixer, beat on medium-high speed for 1 to 2 minutes until smooth. Scrape the sides and bottom of the bowl.**
- 2. With the mixer on medium, slowly add the heavy cream and vanilla and mix until combined. Switch to the whisk attachment and whip at medium speed until soft peaks form and the mixture is easy to dollop.**
- 3. Place a single layer of cake cubes in a large trifle dish (12 to 14 cups). Top with  $\frac{2}{3}$  of the blueberries and blackberries, then  $\frac{1}{2}$  of the whipped cream (about 2 cups), then  $\frac{2}{3}$  of the strawberries. Repeat the cake and cream layers once more, then decorate the top with the remaining berries. Serve immediately.**

# **Red, White, and Blue Crispy Rice Treats**

## **Ingredients:**

**3 tbsp unsalted butter, cut into tablespoons**

**One 10-ounce bag mini marshmallows**

**5 ¼ cups crispy rice cereal**

**½ tsp blue gel food coloring**

**½ tsp red gel food coloring**

**¼ cup mixed red, white, and blue sprinkles**

**Total Time: 45 minutes      Serves: 16**

## **Instructions:**

- 1. Line a 9-by-9-inch baking dish with foil, leaving a 2-inch overhang on two opposite sides. Spray the foil lightly with cooking spray.**
- 2. Divide the butter and marshmallows among 3 medium microwave-safe bowls (1 tablespoon of butter and about 2 cups of marshmallows per bowl). Microwave 1 bowl until the butter has melted and the marshmallows have puffed, about 60 seconds. Stir in the blue gel food coloring until the mixture is smooth and no streaks of food coloring remain.**
- 3. Working quickly, add 1 ¾ cups of the rice cereal to the bowl and stir with a rubber spatula until evenly coated. Transfer to the prepared baking dish and press into an even, compact layer. (Spray your hands with a little cooking spray to keep them from sticking when pressing the cereal mixture into the pan). Set aside.**
- 4. Microwave another bowl of butter and marshmallows in the same manner. Stir together until smooth and combined (this will be the "white" layer). Stir in another 1 ¾ cups of rice cereal until evenly coated. Place on top of the blue cereal treat layer, pressing until even and compact.**
- 5. Repeat with the remaining bowl of butter and marshmallows, microwaving until melted and smooth. Stir in the red gel food coloring until the mixture is smooth and no streaks of food coloring remain. Add the remaining 1 ¾ cups rice cereal to the bowl and stir until evenly coated. Place on top of the white cereal treat layer, pressing into an even, compact layer. While still warm, top evenly with the sprinkles, pressing gently so they adhere.**
- 6. Let sit at room temperature until firm, about 30 minutes. Cut into 16 squares.**

# Apple Turnover

## Ingredients:

**1 lb. puff pastry, (2 sheets) thawed**  
**1 tbsp flour for dusting**  
**1 ¼ lb (3 medium) Granny Smith apples diced**  
**1 tbsp unsalted butter**  
**¼ cup brown sugar, lightly packed**  
**½ tsp ground cinnamon**  
**⅛ tsp salt**  
**1 egg + 1 tbsp water for egg wash**

## For the glaze:

**½ cup powdered sugar**  
**1-2 tbsp heavy whipping cream**

**Total Time: 35 minutes      Serves: 8**

## Instructions:

- 1. Preheat Oven to 400°F. Remove puff pastry from the freezer and thaw according to instructions while making and cooling the apple filling.**
- 2. In a medium pot, melt 1 tbsp butter over medium heat. Add diced apples and cook, stirring occasionally until softened. Reduce heat to low and stir in ¼ cup brown sugar, ½ tsp cinnamon, and salt. Continue to simmer 3 minutes until apples are soft and caramelized. Remove from heat and set aside to cool.**
- 3. Use a rolling pin to roll the first sheet of thawed pastry to an 11" square. With a pizza cutter, cut into 4 equal-sized squares. Place cooled apple mixture over half of each square, leaving at least a 1/2" border.**
- 4. Thoroughly beat together 1 egg and 1 tbsp water. Brush eggwash lightly on edges of the pastry (just enough to seal), bring the edges together and crimp tightly along the edges with a fork to seal. Repeat steps 4 and 5 with the second sheet of puff pastry to make 8 turnovers.**
- 5. Transfer to a parchment-lined baking sheet, keeping them at least 1' apart. With a paring knife, cut 2-3 small slits in the top of each turnover. Brush the tops with egg wash and bake 20-23 minutes or until golden and puffed.**
- 6. While turnovers are still warm, stir together powdered sugar and heavy whipping cream (adding to your desired consistency) and drizzle glaze over turnovers.**

# Stars and Stripes Cupcakes

## Ingredients:

**1 ½ cups flour**  
**1 ½ tsp baking powder**  
**¼ tsp salt**  
**¾ c granulated sugar**  
**2 eggs**  
**12 tbsp unsalted butter, melted**  
**1 tbsp vanilla extract**  
**⅓ c milk**

## For the frosting:

**2 sticks unsalted butter (room temp)**  
**3 cups confectioners' sugar**  
**1 tsp vanilla extract**  
**½ teaspoon raspberry extract**  
**2-3 tbsps milk**  
**Red gel food coloring**

**Serves: 12 Cupcakes**

## Instructions:

- 1. Preheat the oven to 350 degrees. Line a 12-cup muffin pan with liners.**
- 2. Make the cupcakes: Whisk the flour, baking powder and salt in a medium bowl. Combine the granulated sugar and eggs in a large bowl; beat with a mixer on medium-high speed until pale and thick, about 2 minutes. Beat in the melted butter and vanilla until smooth. Reduce the mixer to low speed; beat in half of the flour mixture, the milk, then the remaining flour mixture until smooth.**
- 3. Divide the batter among the prepared muffin cups and bake until a toothpick comes out clean, 20 to 25 minutes. Let cool 10 min in the pan, then remove to a rack to cool completely.**
- 4. Make the frosting: Beat the butter in a large bowl with a mixer on medium speed until creamy, about 1 min. Gradually beat in the confectioners' sugar until smooth, then beat in the vanilla and raspberry extracts. Beat in the milk, 1 tbsp. at a time, until creamy. Transfer half of the frosting to a separate bowl and tint with red food coloring. Put the white and red frosting in a separate zip-top bags; snip a corner of each. Snip a corner of a larger zip-top bag; put both frosting bags in the larger bag and twist so that they pipe out of the snipped corner. Pipe the frosting onto the cupcakes. Enjoy!**