

Desserts

[nestie] swapluck

from the kitchen of: Angela

nestie: AngelaBBf

name of dish: **Grandma Lawrence's Fruit Crisp**

serves: 6-8 (double the recipe and use a 9x13 pan to serve 10-14)

- **1 c. Flour**
- **1 c. Sugar**
- **½ c. Softened Butter**
- **1 Egg**
- **1 t. Vanilla**
- **3-4 c. Fruit of your choice sweetened to taste (peach, apricot, berries, Apple/raspberry, strawberry)**
- Preheat oven to 350
- Place sweetened fruit in an 8x8 or 9x9 pan, filling a little over half of the pan
- Mix all remaining ingredients until smooth
- Spoon mixture on top of fruit and spread until completely covered
- Bake approx. 30-45 mins or until the top is slightly golden/brown

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from the kitchen of: Ashley

nestie: MrsActressAngel

name of dish: Petite Chocolate Cherry Cheesecakes

Makes: 12 servings

- **12 chocolate chip cookies**
- **1 package (8oz) cream cheese**
- **¼ cup sugar**
- **¼ teaspoon vanilla**
- **¼ cup sour cream**
- **¼ cup maraschino cherries (about 14), dry, finely chopped**
- **2 tablespoons chocolate chips**
- Preheat oven to 325. Place liners in muffin pan and place one cookie in each liner.
- Mix cream cheese, sugar, vanilla, egg, and sour cream in a bowl.
- Add dried cherries to mix. Top each cookie with batter, spread evenly and top with chocolate chips.
- Bake 18-20 mins. Chill before serving.

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from the kitchen of: Lisa

nestie: monticellobride

name of dish: **Cinnamon~Sugar Biscotti**

Makes: about 40

- **2 cups all purpose flour**
- **2 ½ teaspoons ground cinnamon**
- **1 teaspoon baking powder**
- **¼ teaspoon salt**
- **1 cup plus 3 tablespoons sugar**
- **6 tablespoons (¾ stick) unsalted butter, room temperature**
- **2 large eggs**
- **1 large egg yolk**
- **1 teaspoon vanilla**

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from the kitchen of: Lisa

nestie: monticellobride

name of dish: **Cinnamon~Sugar Biscotti**

Makes: about 40

- Preheat oven to 325°F. Line a large baking sheet with parchment paper. Mix flour, 1 ½ tsp. cinnamon, baking powder & salt in a medium mixing bowl to blend. Using electric mixer, beat 1 cup sugar & butter in large bowl until fluffy. Add 1 egg; beat well. Add egg yolk; beat well. Mix in vanilla, then dry ingredients.
- Transfer dough to work surface. Divide in half. Shape each half into 9-inch-long, 1 ½ inch-wide log. Transfer logs to baking sheet. Beat remaining egg in small bowl. Brush logs with egg. Bake until golden and firm to touch (dough will spread), about 50 minutes. Cool slightly on baking sheets. Maintain oven temperature.
- Mix 3 tbl. sugar and 1 tsp. cinnamon in small bowl to blend. Using serrated knife, cut logs into ½ inch wide diagonal slices. Place biscotti, cut side down, on baking sheets. Sprinkle with cinnamon sugar mixture. Bake until pale golden, about 20 minutes.

