

Raspberry & Cream Shortcakes

Raspberries with cream cheese in pastry - a perfectly decadent dessert for the loved ones in your life! Using a fine strainer makes sifting the powdered sugar easy and pastry-shop pretty, too.

Prep Time: 35 Min
Total Time: 1 Hr 5 Min

INGREDIENTS:

1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
1 package (8 oz) cream cheese, softened
1/4 cup powdered sugar
1 jar (14 oz) strawberry pie glaze
2 cups fresh raspberries
1 teaspoon powdered sugar

DIRECTIONS:

Heat oven to 450°F. Remove 1 pie crust from pouch; place flat on ungreased cookie sheet. Make paper pattern for 11x10-inch heart. With paper pattern as guide, cut crust into heart shape. Generously prick crust with fork.

Bake 9 to 11 minutes or until light golden brown. Cool 15 minutes. Repeat with remaining pie crust.

In small bowl with electric mixer, beat cream cheese and 1/4 cup powdered sugar on medium speed until smooth. Place 1 cooled crust on serving plate; spread with cream cheese mixture.

Reserve 1/2 cup of the pie glaze; spread remaining glaze over cream cheese mixture. Top with second cooled crust. Spread reserved 1/2 cup glaze over top crust. Arrange raspberries, stem side down, over top. Sprinkle with powdered sugar.
Makes: 8 servings.

Raspberry Jam

Get jammin' with this super-easy fruit spread!

Prep Time: 10 Min
Total Time: 1 Days 15 Min

INGREDIENTS:

2 pints (4 cups) red or golden raspberries, crushed (2 cups)
5 1/4 cups sugar
1/2 teaspoon grated lemon peel
1 tablespoon lemon juice
3/4 cup water
1 package (1 3/4 oz) powdered fruit pectin

DIRECTIONS:

In large bowl, mix raspberries, sugar, lemon peel and lemon juice. Let stand at room temperature 10 minutes, stirring occasionally.

In 1-quart saucepan, mix water and pectin. Heat to boiling, stirring constantly. Boil and stir 1 minute. Pour hot pectin mixture over raspberries; stir about 3 minutes or until slightly thickened.

Immediately spoon into freezer containers, leaving 1/2-inch headspace. Wipe rims of containers; seal. Let stand at room temperature 24 hours. Store in refrigerator up to 3 weeks or in freezer up to 6 months. Thaw frozen jam, and stir before serving.

Makes: 6 cups

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Favorite
Raspberry
Recipes III

Spooners Berry Farms

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Fluffy Lemon-Raspberry Treat

Be prepared for recipe requests when you bring this luscious dessert to your next potluck!

Prep Time: 20 Min
Total Time: 2 Hr 25 Min

Bake-Off® Contest WINNER

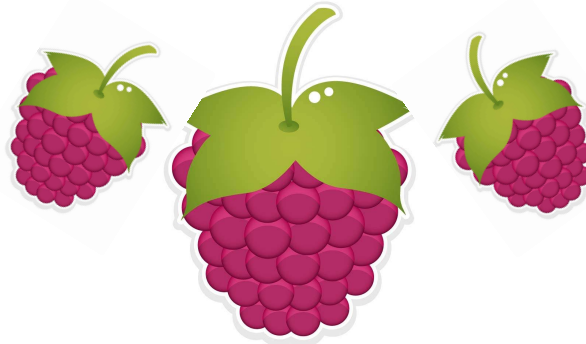
INGREDIENTS:

1 roll (16.5 oz) Pillsbury® Create 'n Bake® refrigerated sugar cookies
1 bag (12 oz) white vanilla baking chips (2 cups)
1 cup Cascadian Farm® organic frozen raspberries (from 10-oz bag), thawed
1 container (1 lb) lemon creamy ready-to-spread frosting
1 package (8 oz) cream cheese, softened
1 teaspoon lemon extract
1 container (8 oz) frozen whipped topping, thawed
1 teaspoon vegetable oil, if desired

DIRECTIONS:

Heat oven to 350°F. Grease 13x9-inch pan with shortening. In pan, break up cookie dough; press evenly in bottom to form crust.

Bake 13 to 18 minutes or until golden brown. Immediately sprinkle 1 cup of the baking chips evenly over crust. Let stand 5 minutes. Spread evenly with back of spoon. Cool completely, about 30 minutes.



Fluffy Lemon-Raspberry Treat CONTINUED...

Meanwhile, in small bowl, stir 1/2 cup of the raspberries with fork until broken up and slightly mashed; refrigerate. In large bowl, beat frosting, cream cheese and lemon extract with electric mixer on medium-high speed about 2 minutes or until well blended. Fold in whipped topping; refrigerate.

Spread mashed raspberries over cooled crust. Place in freezer 15 minutes. Spread frosting mixture over raspberries. Refrigerate until set, about 1 hour.

To serve, in small bowl, mash remaining 1/2 cup raspberries with fork. Spread raspberries over frosting mixture. In small resealable freezer plastic bag, place remaining 1 cup baking chips and the oil; seal bag. Microwave on High 1 minute. Squeeze bag to mix; microwave in 10-second increments, squeezing after each, until chips are melted and smooth. Cut small hole in one bottom corner of bag; squeeze bag to drizzle mixture over top of dessert. Cut into squares. Store in refrigerator.

Makes: 24 servings

Raspberry & Cream Shortcakes

A luscious almond-scented cream filling with fresh raspberries is a perfect match for just-baked shortcakes.

Prep Time: 15 Min
Total Time: 25 Min

INGREDIENTS:

2 Pillsbury® Grands!® Frozen Buttermilk Biscuits (from 25-oz bag)
1/2 package (3-oz size) cream cheese
1/3 cup whipping cream
1 tablespoon sugar
1 drop almond extract
1 cup fresh raspberries
2 teaspoons butter or margarine, melted
1 teaspoon sugar

DIRECTIONS:

Bake biscuits as directed on bag.

Meanwhile, in medium bowl, beat cream cheese with electric mixer on medium speed until smooth. Beat in whipping cream, 1 tablespoon sugar and the almond extract. Gently fold in raspberries. Refrigerate until serving time.

Remove biscuits from oven. Brush tops and sides with butter; sprinkle with 1 teaspoon sugar. Cool 5 minutes. Split biscuits; fill with cream cheese mixture. If desired, garnish with additional raspberries.