

Sheet1

NAME,C,41	TIME,C,15	YIE	ICALCQ1,CQ2,C,6Q3,CQ4,CQ5,C
WISCONSIN CHEESECAKE	8 HOURS	20	400 3/4 3
CHOCOLATE MOUSSE	6 HOURS	12	295 3 2 1/4 4
SNOW EASTER RABBIT EGGS	1 1/2 HOURS	4	440 9 2 1/4 1/4 1
SARA'S RICE PUDDING	4 HOURS	6	220 4 1/2 1/4 1/4 2
STRAWBERRY PARFAIT	BEFORE SERVING	8	370 1 1/2 2 1
TURTLES	1 HOUR	18	460 1 1/4 1 1
CREAM CARAMELS WITH NUTS	45 MINUTES	12	330 2 3/4 1/2 2
BLUEBERRY LEMON PARFAIT	25 MINUTES	4	210 2 3 1/4 1 1/2
RASPBERRY-KIWI PARFAIT	2 HOURS	4	162 1/2 3 1 2 1
BLUEBERRY-PEAR CRISP IN MICROWAVE	20 MINUTES	6	142 1 1/2 1 1/2 1

Sheet1

Q6,C,6	Q7,C,6	Q8,C,6	Q9,C,6	Q10,C,6	M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,12	M6,C,12
5	5	1/4			CUP					8 OZ. PKGES.
1	1	2				CUPS	TSP.		SQUARE	ENVELOPE
1						CUPS	TSP.		TSP.	
1					CUPS	CUP	CUP	TSP.		TSP.
					PINT	CUP	TBS.	PINT		
1/4	1	1				CUP	CUP	CUP	CUP	TSP.
					CUPS	CUP	CUP	CUPS		
2					LARGE	TBS.	TSP.	TBS.	CUP	CUPS
1 1/2					PINT	TBS.	CUP		TSP.	CUPS
	1 1/2				TSP.	POUND	CUP	CUP	TSP.	

Sheet1

M7,C,1M8,C,12  
CUP  
TSP. CUPS

M9,C,12

M10,C,12

I1,C,47  
BUTTER, SOFTENED  
EGGS, SEPARATED  
EGG YOLKS  
MILK  
STRAWBERRIES  
WHOLE PECANS  
SUGAR  
EGG YOLKS  
RASPBERRIES  
UNSALTED BUTTER

TSP. 6 OZ. PKGE.

CUPS

Sheet1

I2,C,47

ALL-PURPOSE FLOUR

MILK

MILK

RICE

PINEAPPLE WITH JUICE

EVAP. MILK

CORN SYRUP

SUGAR

FROZEN, UNSWEETENED, APPLE JUICE CONCENTRATE

MEDIUM-RIPE PEARS, PEELED, CORED AND SLICED

I3,C,47

SUGAR

SALT

SALT

SUGAR

SUGAR

BUTTER

BUTTER

GRATED LEMON PEEL

LOW FAT VANILLA YOGURT

BLUEBERRIES, RINSED

Sheet1

I4,C,47

EGG YOLKS

SUGAR

SUGAR

SALT

STRAWBERRY ICE CREAM

SUGAR

HALF AND HALF

FRESH LEMON JUICE

RIPE KIWIS

UNSWEETENED PEAR NECTAR

I5,C,47

GRATED LEMON PEELS (2)

UNSWEETENED CHOPPED CHOCOLATE

VANILLA EXTRACT

EGGS

DARK CORN SYRUP

REAL BUTTER

WHIPPING CREAM

CONFECTIONERS SUGAR

GRATED LEMON ZEST

Sheet1

I6,C,47

SOFTENED CREAM CHEESE

UNFLAVORED GELATIN

EGG WHITE

VANILLA EXTRACT

SALT

PECANS

BLUEBERRIES

LOW FAT PLAIN YOGURT

GROUND NUTMEG AND CINNAMON GRANOLA

I7,C,47

EGGS

VANILLA EXTRACT

WATER

VANILLA

I8,C,47

MILK

WHIPPING CREAM

SEMI-SWEET CHOCOLATE MORSELS

I9,C,47

I10,C,47

Sheet1

ST1,C,142

AT LOW SPEED, BEAT BUTTER, 1 1/4 CUP FLOUR, 1/2 CUP SUGAR, 1 EGG YOLK AND 1/2 GRATED LEMON PEEL IN  
BEAT EGG YOLKS, MILK, SALT AND 3/4 CUP SUGAR UNTIL BLENDED IN 2 QT. SAUCEPAN. STIR IN CHOCOLATE.  
IN DOUBLE-BROILER OVER WARM WATER, COMBINE EGG YOLKS, MILK, SALT AND 3/4 CUPS SUGAR.  
HEAT MILK, RICE, SUGAR AND SALT TO BOILING IN 4 QT. SAUCEPAN. REDUCE HEAT, COVER AND SIMMER 1 HOUR  
HULL BERRIES AND CRUSH. COOK SUGAR AND PINEAPPLE UNTIL SUGAR DISSOLVES. COOL SLIGHTLY AND POUR  
HEAT BUTTER AND MILK IN SAUCEPAN. IN 2 QT. SAUCEPAN COOK SUGAR, CORN SYRUP AND SALT OVER MEDIUM  
BUTTER 8 INCH SQUARE PAN. SPREAD NUTS IN PAN. COMBINE SUGAR, CORN SYRUP, BUTTER AND 1 CUP HALF  
WHISK EGG YOLKS, SUGAR, LEMON PEEL AND JUICE IN TOP OF DOUBLE BOILER UNTIL BLENDED.  
PUREE 1 CUP RASPBERRIES WITH 2 TBS. APPLE JUICE, THAWED, IN BLENDER UNTIL SMOOTH. SWIRL INTO BOWL  
BUTTER A 9 INCH SQUARE MICROWAVE SAFE BAKING DISH. TOSS PEARS AND BERRIES IN A BOWL WITH NECTAR



Sheet1

ST2,C,142

SHAPE DOUGH INTO BALL AND WRAP IN PLASTIC. REFRIGERATE 1 HOUR. PREHEAT OVEN TO 400F.  
SPRINKLE GELATIN OVER MIXTURE, LET STAND 1 MINUTES. COOK OVER LOW HEAT ABOUT 20 MINUTES OR UNTIL  
COOK UNTIL MIXTURE THICKENS, ABOUT 15 MINUTES. STIR IN VANILLA, POUR INTO 4 16 OZ. DESSERT BOWLS. COOK  
BEAT EGGS, STIR IN SMALL AMOUNT OF HOT RICE MIXTURE IN SMALL BOWL. SLOWLY POUR EGG MIXTURE  
PLACE SOME OF MIXTURE IN BOTTOM OF PARFAIT GLASS. ADD SMALL BALL OF ICE CREAM. COVER WITH STRAWBERRIES  
SLOWLY STIR IN MILK MIXTURE, DO NOT STOP BOILING. STIR UNTIL MIXTURE IS FIRM. REMOVE FROM HEAT AND  
HEAT UNTIL BOILING, STIRRING OFTEN. STIR IN REMAINING CREAM, COOK OVER MEDIUM HEAT, STIR OFTEN UNTIL  
COOK OVER HOT, NOT BOILING WATER, STIRRING OFTEN, ABOUT 15 MINUTES. REFRIGERATE, STIRRING OCCASIONALLY  
PUREE KIWIS, REMAINING APPLE JUICE AND SUGAR IN BLENDER UNTIL SMOOTH. SWIRL INTO SECOND BOWL WITH  
SPRINKLE LIGHTLY WITH NUTMEG AND CINNAMON. SPRINKLE GRANOLA ON TOP.

Sheet1

ST3,C,142

PRESS 1/3 DOUGH ONTO BOTTOM OF 10X2 SPRINGFORM PAN. BAKE 8 MINUTES AND LET COOL. TURN OVEN TO 350. STIR IN VANILLA, COVER AND REFRIGERATED FOR 50 MINUTES - STIR OFTEN.

IN SMALL BOWL, AT HIGH SPEED BEAT EGG WHITE UNTIL PEAKS FORM. SPRINKLE IN 2 TBS. SUGAR. BEAT UNTIL COOK STIRRING OFTEN, UNTIL RICE MIXTURE THICKENS. DO NOT BOIL. REMOVE FROM HEAT, STIR IN VANILLA EXTRACT. REPEAT WITH REMAINING MIXTURE.

COOL CARAMEL TO ROOM TEMP. AND ARRANGE PECANS ON WAXED PAPER - 4 PER TURTLE.

POUR OVER NUTS IN PAN. LET COOL AND CUT INTO 1 INCH SQUARES.

BEAT CREAM WITH MIXER UNTIL PEAKS FORM AND FOLD INTO LEMON MIXTURE. SPOON EQUAL AMOUNTS OF BLEND INTO 4 DIVINDE RASPBERRY PUREE AMONG 4 LARGE WINE GLASSES. PLACE IN FREEZER FOR 1/2 HOUR.

COOK ON HIGH, UNCOVERED FOR 10 MINUTES OR UNTIL FRUIT IS BUBBLY. ROTATE DISH TWICE IF MICROWAVE

Sheet1

ST4,C,142

AT MEDIUM SPEED, BEAT CREAM CHEESE UNTIL SMOOTH, SLOWLY BEAT IN 1 3/4 CUP SUGAR.

AT HIGH SPEED, BEAT EGG WHITES UNTIL SOFT PEAKS FORM IN BOWL. ADD 1/4 CUP SUGAR, BEAT UNTIL DISSOLVED.

PREHEAT OVEN TO 350F. PLACE 1/2 CUP COLD WATER IN BAKING DISH AND DROP EGG WHITES BY 1/3 CUP MAKING 4

COOKIES. COVER AND REFRIGERATE UNTIL WELL CHILLED.

PLACE 1 HEAPING SPOONFUL CARAMEL ONTO EACH. COOL UNTIL FIRM. MELT CHOCOLATE PIECES IN DOUBLE-BROILED

CHILL AND SERVE.

DIVIDE KIWI PUREE EVENLY OVER EACH PARTIALLY FROZEN RASPBERRY PUREE TO CREATE A SECOND LAYER. F

Sheet1

ST5,C,142

AT LOW SPEED, BEAT IN EGGS, MILK, 3 TBS. FLOUR, REMAINING 2 YOLKS AND REMAINING LEMON PEEL. BEAT 5  
AT MEDIUM SPEED, BEAT 1 3/4 CUP WHIPPING CREAM UNTIL PEAKS FORM, FOLD CHOCOLATE MIXTURE AND EG  
USE SLOTTED SPOON, REMOVE MERINGUE FROM WATER, DRAIN ONTO PAPER TOWELS. SLIP MERINGUE ONTO

SPREAD CHOCOLATE OVER EACH CARAMEL.

REMOVE FROM FREEZER 10 MINUTES BEFORE SERVING AND GARNISH WITH REMAINING RASPBERRIES.

Sheet1

ST6,C,142

PRESS REST OF DOUGH AROUND SIDE OF PAN, 1 INCH FROM TOP. POUR CREAM CHEESE MIXTURE INTO PAN AND  
POUR INTO 1 1/2 QT. BOWL, COVER AND REFRIGERATE 4 HOURS. BEAT REMAINING CREAM AND PLACE MOUSSE  
HEAT 3 TBS. SUGAR, UNTIL SMOOTH IN SAUCEPAN. REMOVE FROM HEAT AND LET STAND 2 MINUTES. PLACE CA

Sheet1

ST7,C,142

PLACE OVEN ON 300F AND BAKE 35 MINUTES. TURN OFF OVEN AND WAIT 30 MINUTES. COOL IN PAN ON WIRE RA

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