



Rotary 2009 Valentine Dessert Recipes

Crème de Menthe Brownies

Ed Mishler



Ingredients:

1 box Brownie Mix
 Filling:
1/2 cup butter – softened
2 cups powdered sugar
3 Tbs. Crème de Menthe
 Icing:
6 oz. chocolate chips
6 Tbs. margarine

Directions: Prepare the brownie mix as directed on package. Let cool. Beat filling ingredients until smooth- spread onto cooled brownies. Melt icing ingredients in microwave. Stir together. Spoon on top of brownies and tilt pan back and forth to cover the filling. Cut and then store in refrigerator.



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Chocolate Raspberry Pound Cake

Ron & Deb Moeller



Ingredients:

1 cup	seedless black raspberry preserves, divided
2 cups	flour
1 1/2 cups	granulated sugar
3/4 cup	Hershey's Cocoa
1 1/2 t.	baking soda
1 t.	salt
2/3 cup	butter or margarine, softened
16 oz.	dairy sour cream
2	eggs
1 t.	vanilla
Rasp. creme	Recipe follows

- 10 oz. Thaw frozen red raspberries- Puree in blender, strain and discard seeds.
- 8 oz. Cool Whip, stir into raspberry puree
- 2 Tbs. Raspberry flavored liqueur, if desired

Directions:

Heat oven to 350 degrees. Grease 12 cup fluted tube pan. Place $\frac{3}{4}$ cup of preserves in small microwave-safe bowl. Microwave at High for 30 seconds or till melted. Stir and cool. Stir together flour, sugar, cocoa, baking soda and salt in large bowl. Add butter, sour cream, eggs, vanilla and melted preserves; beat on medium speed of electric mixer 3 to 4 minutes until well blended. Pour batter into pan.

Bake for 50 to 60 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan to wire rack. Place remaining $\frac{1}{4}$ cup preserves in microwave bowl. Microwave at High 30 seconds or until melted, brush over warm cake. Cool completely.

Before serving sprinkle cake with powdered sugar and fill cavity with cream.



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Limeade/Lemonade Pie

Charles & Martha Oldham

Ingredients:

- 6 oz. frozen limeade/lemonade
- 8 oz. Cool Whip topping
- 2 Tbs. lime/lemon juice
- 1 can Eagle Brand condensed milk
- 2 graham cracker pie crusts
- lime/lemon slices for garnish

Directions:

Mix all (except lime/lemon slices) together and spoon into pie crusts.
Refrigerate before serving.
Makes 2 pies.



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Chocolate Mousse

Larry & Eileen Mintz



Ingredients:

- 2 cups semi-sweet chocolate chips
- 1 cup vanilla soy milk (or other non-dairy milk)
- 16 oz. firm silken tofu
- 1 t. vanilla extract
- 1 t. cinnamon

Directions:

Combine the choc. chips and non-dairy milk in a microwave safe bowl. Microwave at Medium for 1 ½ to 4 minutes, until the chocolate turns shiny. Stir until the chocolate is completely melted. Drain tofu and crumble into blender. Add melted chocolate, non-dairy milk, vanilla and cinnamon. Process until completely smooth, pausing the food processor or blender to scrape down sides and blades as necessary. Chill mixture.



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Maple Meltaways

Terry & Sue Mullen

Ingredients:

2 cups flour
1/3 cup sugar
1 cup butter
1/4 t. salt
2 1/2 t. maple flavoring
1 cup pecan halves

Directions:

Mix all ingredients (except pecan halves) until light and fluffy. Drop by rounded teaspoons on un-greased cookie sheet. Press pecan half into top of each cookies. Bake at 350 degrees for about 15 minutes until lightly browned.



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Frozen Banana Split

Leslie & Joyce Cox



Ingredients:

- 24 ice cream sandwiches, unwrapped
- 6 medium bananas, peeled and thinly sliced
- 1 jar - 12 oz. hot-fudge sauce
- 1 jar - 10 oz. maraschino cherries, drained and finely chopped
- 8 oz. milk chocolate covered toffee bits, divided
- 1 jar - 12 oz. butterscotch ice cream topping
- 8 oz. container frozen nondairy whipped topping, thawed

Directions:

Line a 13"x9" baking pan with heavy duty aluminum foil. Place half of ice cream sandwiches evenly over bottom of pan, completely covering bottom, cutting sandwiches to fit, if necessary. Top evenly with banana slices. Pour hot-fudge sauce over bananas and top with cherries and 1/2 of the toffee bits. Drizzle butterscotch evenly on top. Layer with remaining ice cream sandwiches and spread whipped topping over sandwiches. Sprinkle with remaining toffee bits. Cover and freeze for at least 4 hrs. Remove from pan using foil handles. Cut into squares and serve.