

Cooking Corner



Top Off Your Easter Celebration with a Puff Pastry Dessert

(NAPS) — At Easter, as throughout the year, light and airy puff pastry desserts are a surprisingly easy (and always elegant) entertaining solution.

For example, there's no sweeter or simpler ending to an Easter meal than a super-easy ice cream torte made with crisp Pepperidge Farm® Puff Pastry sheets. This lovely dessert can be prepared in advance, freeing up time for family and friends.

Or, perhaps Mixed Berry Baskets will enliven your Easter table. In this classic dessert, glazed berries are placed in Pepperidge Farm Puff Pastry shells and topped off with creamy vanilla yogurt.

For easy and fun treats, scoop any flavor of ice cream into baked and cooled Pepperidge Farm Puff Pastry shells. The ice cream serves as a "palette" for making bunny faces with decorations that include round candies for eyes and nose, and licorice "shoelaces" for whiskers. Each treat comes complete with bunny ears, made by cutting Pepperidge Farm Milano cookies lengthwise in half!

For more Pepperidge Farm recipes and serving ideas, visit www.puffpastry.com.

PUFF PASTRY ICE CREAM TORTE

Thaw: 30 min. Prep: 20 min.

Bake: 15 min.

Freeze: 2 hr. 20 min.

½ pkg. Pepperidge Farm
Frozen Puff Pastry Sheets
(1 sheet)

1 cup thick fudge sauce or
hazelnut chocolate spread
1 cup chocolate ice cream,
slightly softened
1 cup strawberry ice cream,
slightly softened
1 tbsp. apricot jam
½ cup natural sliced
almonds, toasted

THAW pastry sheet at room temperature 30 min. Preheat oven to 400°F.



Two flavors of ice cream are layered with crisp puff pastry to make a spectacular Easter dessert, while almonds add a pleasing crunch.

UNFOLD pastry sheet on a lightly floured surface. Roll to 12½" x 10" rectangle. Trim edges. Cut rectangle lengthwise into 3 strips. Transfer strips to an ungreased baking sheet.

BAKE pastry strips 15 min. or until golden. Cool on a wire rack.

SPREAD ¼ cup fudge sauce on top side of 2 pastry strips and bottom of 1 (reserve this strip for top of torte). Freeze until firm, about 10 min. Place 1 strip, fudge side up, on serving plate. Spread with chocolate ice cream. Top with another pastry layer, fudge side down. Spread with remaining fudge sauce. Freeze until firm, about 30 min. Spread with strawberry ice cream. Place remaining pastry layer, fudge side down, on top of torte. Cover with plastic wrap and freeze until firm.

MICROWAVE jam in cup on HIGH until syrupy, about 20 seconds. Stir. Brush on top of torte and sprinkle immediately with half of the almonds.

Press remaining almonds into ice cream. Freeze torte until firm, about 2 hr. Serves 6.

TIP: Use any two favorite ice cream flavors. If ice cream begins to melt during assembly, freeze until firm.

PEPPERIDGE FARM MIXED BERRY BASKETS

Bake: 30 min. Prep: 15 min.

Cook: 5 min.

1 pkg. Pepperidge Farm
Frozen Puff Pastry Shells
½ cup seedless raspberry
jam

1 tsp. lemon juice
3 cups fresh or frozen berries
(blueberries, raspberries,
sliced strawberries)
Vanilla yogurt or sweetened
whipped cream

BAKE pastry shells according to pkg. directions.

HEAT jam in saucepan until melted. Remove from heat. Stir in lemon juice and berries.

SERVE in pastry shells. Top with yogurt. Serves 6.