

DECADENT **BACKYARD** **DESSERTS**



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Chef's Thoughts:

Introduction to Desserts

Desserts hold a special place in the world of culinary arts, offering a delightful end to a meal and often becoming the highlight of any dining experience. For me, creating desserts is a way to blend creativity, precision, and the joy of indulging in something sweet. Whether it's a simple, comforting treat or an elaborate showstopper, desserts bring a sense of celebration and satisfaction that few other dishes can match.

In this section, we'll explore a variety of dessert recipes that are both approachable and impressive. My goal is to show you that gourmet desserts can be made at home with a bit of practice and the right techniques. From classic French pastries to modern twists on traditional favorites, these recipes are designed to inspire and delight.

Happy Baking,
Justin Boudreaux
Founder/Owner, Boudreaux's Backyard



COOKIES AND CREAM BREAD PUDDING

This incredibly indulgent twist on a Southern classic dessert won't leave you wanting anything! Cookies and Cream Bread Pudding with white and dark chocolate ganache!!!!



Ingredients:

- 9 stale doughnuts
- 1/2 pack Oreo cookies, crushed
- 1 cup sugar
- 4 eggs
- 3 cups heavy cream
- 1 vanilla bean or 1 tsp extract
- 1 bar of baking white chocolate
- 1 bar of semi-sweet baking chocolate
- 2 cups cream
- Small Oreo crumbs for garnish



Directions

- Leave doughnuts open overnight to stale. Cut into 1" chunks and place in a greased cooking dish.
- Crush up 1/2 pack of Oreos and reserve 1/2 cup for garnishing.
- Mix 3 cups cream with sugar, eggs and vanilla.
- Pour custard over doughnuts and let seep into the bread. Mix in crushed cookies.
- Bake at 350 for 30 minutes then turn heat up to 425 (on convection if you have it). Bake 10 more minutes or until top is golden.
- Heat 2 cups of cream in a saucepan to light simmer and remove from heat. Chop up chocolate baking bars and place into separate bowls. Pour half of the cream over each bowl and allow chocolate to melt. Stir until combined.

PEACH AND CHERRY COBBLER

This peach and cherry cobbler will leave you speechless!!!! In-season peaches and cherries mixed with the flavors of maple and brown sugar served warm is pure end-of-summer bliss!



Ingredients:

Cobbler

- 1 stick butter
- 1 cp flour
- 1 cp brown sugar
- 2 tsp baking powder
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1 cp heavy cream
- 1 tbsp vanilla or 1 vanilla bean
- 4-5 peaches □
- 1 cup cherries □
- 2 tbsp maple syrup

Drizzle

- 4 tbsp butter
- 1/4 cp maple syrup
- 1/4 cp bourbon □

Directions

- Preheat oven to 375.
- Peel and slice peaches, remove stem and pits from cherries and slice in half. Coat all fruit with 1/4 cup of brown sugar.
- Place 1 stick butter in baking dish or cast-iron pan and put in oven to melt.
- Mix flour, 3/4 cp brown sugar, salt, baking powder, and cinnamon. Add vanilla to cream and stir into dry mixture just until combined.
- Add half of the fruit to the buttered pan. Top with batter then add remaining fruit.
- Drizzle with 2 tbsp of maple syrup and bake for 1 hour.
- In a saucepan mix 1/4 cup maple syrup, 4 tbsp butter and 1/4 cup bourbon and simmer until thick sauce is formed.
- Serve warm with ice cream and drizzle!!

GRILLED PEACHES

These marinated and grilled peaches will elevate the mood of any date night. Spices, brown sugar and rum infuse these peaches which is further enhanced by grilling. Rich and decadent mascarpone cream sets a nice foundation. Drizzled with a dark balsamic reduction and given an elegant crunch with crushed biscotti.



Ingredients:

- 2 peaches peeled and halved
- Dark rum of choice
- 1/2 cup brown sugar
- 1/2 cup powdered sugar
- 1 cp heavy cream
- 8oz mascarpone cheese, softened
- 4 biscotti cookies
- Spices
- 1/2 cp balsamic vinegar
- 1/4 cup white sugar



Directions

- Peel and halve peaches. Marinate with 1/4 cup rum, brown sugar, pinch of salt and black pepper, nutmeg and cinnamon. Place in a plastic bag and marinate at least 1 hour.
- In a small saucepan add balsamic vinegar and white sugar. Reduce until it's a thick syrup. I recommend doing this outside as the smell could be quite strong.
- Make cream by beating by hand or by mixer 1 cup cream until soft peaks form. Add in powdered sugar, mascarpone cheese and 2 tbsp rum. Beat until thick and well combined. Place in a pastry bag if you have one.
- Set grill up to high heat. Grill peaches on each side until charred. Cut peaches into 1" chunks.
- Place in glass or bowl with cream first. Top with peaches. Drizzle on reduction and crumble cookies on top.
- Enjoy!

KING CAKE BREAD PUDDING

Indulge in royalty with this delectable King Cake Bread Pudding! Soft, fluffy bread infused with the traditional cinnamon sugar flavors of a King Cake, with a sprinkle of colorful sugar and drizzled with a decadent icing. It's all transformed into an indulgent bread pudding with a rich custard. We take this one up even higher and top with pecan praline sauce and Mardi Gras Ice cream! Your taste buds will reign supreme with every bite.



Ingredients:

- 1/2 stale king cake, thinly sliced
- 4 eggs
- 1/2 cp sugar
- 3/4 pint of heavy cream
- 1/4 cup of bourbon cream (optional) but replace with more heavy cream if omitted
- 1/2 cp pecans
- 3 tbsp butter
- 1/2 cp brown sugar
- 4 tbsp heavy cream
- ice cream



Directions

- Leave king cake out uncovered overnight to stale. Slice thinly and layer in a greased baking dish.
- Mix 4 eggs, 3/4-pint heavy cream, bourbon cream and 1/2 cp sugar to make custard. Pour over king cake and let absorb.
- Bake in oven at 350 until set about 50 minutes.
- Make sauce by toasting pecans. Add in butter and brown sugar and cook until it liquifies. Add in cream and cook until well incorporated and thick.
- Serve, topped with sauce and ice cream.

SALTED BOURBON CHOCOLATE CHUNK COOKIES

These chocolate chunk cookies are truly exceptional. With notes of espresso and bourbon, topped with flaky sea salt these are anything but a boring cookie.



Ingredients:

- 1/2 cup butter (room temp)
- 2/3 cup brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 tbsp bourbon
- 1-1/2 tsp instant espresso powder
- 1/4 tsp salt
- 1-2/3 cp flour
- 1tsp baking powder
- 4 oz semi-sweet chocolate (chunked)
- Very flaky salt



Directions

- Mix sugars and butter until creamed.
- Add in egg and bourbon.
- Sift dry ingredients then mix with butter mixture
- Mix in chocolate chunks.
- Wrap in Saran Wrap to form a cylinder. Freeze 15 minutes then cut into 1" rounds
- Place on greased cookie sheet. Sprinkle with flaky salt and bake at 350 for 14 minutes.
- Allow to cool on pan for 5 minutes the transfer to wire rack.

MAW'S BLACKBERRY PIE

My grandmother's favorite summertime blackberry pie is super simple, and the perfect cool treat for those hot summer days!!!



Ingredients:

- Prebaked pie crust
- 1 can sweetened condense milk
- 2-1/2 to 3 cups blackberries
- 1/4 cp lemon juice
- 1 container of cool whip



Directions

- Cook pie shell and let cool.
- Mix berries, lemon juice and condensed milk. Place mixture into cooled pie crust.
- Top with cool whip and let set in refrigerator for 3 hours.
- Serve and enjoy!

GRILLED PINEAPPLE

These GRILLED PINEAPPLES are marinated in dark rum and spices before caramelizing on the grill. Sweet mascarpone cream and reduced balsamic tie it together for an incredible dessert experience. Topped with toasted coconut chips for some texture and crunch, nobody will be able to resist this!!!



Ingredients:

- 1 pineapple
- 1 cup light brown sugar
- 1 cup Dark Rum plus 1 tbsp
- Pinch cinnamon
- Pinch nutmeg
- Pinch black pepper
- 1 small container mascarpone, softened
- 2 tbsp powdered sugar
- 1 tbsp heavy cream
- 3/4 cup balsamic vinegar
- 1/4 cup sugar
- Toasted coconut chips



Directions

- Peel and slice pineapple. Marinate in 1 cup of rum, brown sugar, and spices. Place in fridge for a couple hours.
- Make mascarpone cream by combining cheese, heavy cream, 1 tbsp of rum and powdered sugar.
- Make reduced balsamic by combining vinegar and white sugar and cooking till a thick syrup. You definitely want to do this outside as reducing vinegar can smell a bit pungent.
- Preheat grill on high and grill pineapple until slightly tender and caramelization is achieved.
- Cut pineapple into chunks removing the core.
- Assemble by placing a handful of pineapple chunks. Topping with cream. Drizzle on a little vinegar reduction. Top with coconut chips.

STRAWBERRY MASCARPONE ICE CREAM

Strawberry Mascarpone Ice Cream! This creamy and fruity treat is perfect for those hot summer days or any time you're in the mood for a sweet and satisfying dessert. So, let's get it!



Ingredients:

- 32 oz fresh strawberries
- 8 oz mascarpone
- 1-3/4 cup heavy cream
- 1-1/4 cup whole milk
- 1 cup sugar
- 1/2 tsp fine sea salt
- 1 tbsp vanilla
- 1 tbsp powdered sugar



Directions

- Dice half of the strawberries. Remove the tops from the other half.
- Place the whole strawberries into a food processor with 1/4 cup sugar and blend until it's a smooth purée.
- In a mixing bowl whisk 3/4 cup of sugar and whole milk. Whisk until sugar is dissolved completely.
- Add in vanilla. Add in salt, cream and strawberry purée.
- Chill mixture.
- Churn according to the ice cream machine directions.
- Mix mascarpone and powdered sugar. I placed into a piping bag.
- After ice cream is done churning place half into a dish and top with half of the diced strawberries and half of the mascarpone.
- Gently fold that together then top with remaining ingredients.
- Freeze if necessary to get a harder ice cream.

RED WHITE & BLUE CHEESECAKE

Celebrate the Fourth of July in sweet and patriotic style with Red, White, and Blue Cheesecake, a stunning dessert that captures the essence of the holiday. Indulge in creamy layers of velvety cheesecake, adorned with vibrant red and blue hues. The luscious red comes from a delectable strawberry compote, bursting with the natural sweetness of ripe strawberries. The refreshing blue is achieved through a delightful blueberry compote, featuring juicy blueberries that add a burst of flavor to every bite. With each forkful, you'll experience the perfect balance of creamy, tangy cheesecake and the bright, fruity goodness of the red and blue compotes. Topped with a dollop of whipped cream and a sprinkling of patriotic spirit, this Red, White, and Blue Cheesecake is a showstopper that will have everyone eagerly reaching for another slice. Delight your guests and make this Fourth of July a truly memorable occasion with our sensational dessert creation.



Directions

- Preheat oven to 350.
- Grease springform pan with butter.
- Mix crumbs, melted butter and sugar. Mixture should stick together when squeezed but not be wet. Press into pan and work up edges slightly.
- Bake pie crust for 12 minutes. Remove and let cool slightly before adding filling.
- Line outside of pan with moisture barrier and foil.
- Cream the cream cheese, sugar, flour and vanilla for 2 minutes until light and fluffy. Use room temperature eggs and add 1 at a time and beating for 30 seconds between additions. Add in heavy cream and mix well.
- Pour mixture into pan and bake in water bath. 300 degrees for 1 hour. Raise heat to 350 and bake 30 minutes.
- Mix crème fraiche, sour crème, sugar and vanilla. Spread thinly over cake and bake for 10 minutes.
- Remove from heat and allow to cool to room temperature before cooling overnight in the refrigerator.
- Make compotes by cooking berries, sugar and liquor until soft and then blending. Repeat for other berries. Refrigerate overnight with cake.
- Use a flat spatula to go around rim of pan to separate the cake. Release the pan and slide the cake onto a serving tray. Slice cleaning knife in between every cut. Serve with compote.

Ingredients:

Crust

- 2 cups graham cracker crumbs
- 1 Tbsp sugar
- 1/2 cup melted butter

Filling

- 1 cup sugar
- 3 tbsp flour
- 4 blocks cream cheese
- 1 tsp vanilla
- 5 eggs
- 1/2 cup heavy cream

Topping

- 1/2 cup sour cream
- 1/2 cup Crème fraiche
- 2 tbsp sugar
- 1/2 tsp vanilla

Compote

- 1 cup blueberries
- 1 cup strawberries
- 1 cup sugar
- 3 oz Cointreau triple sec
- 3 oz blueberry wine or liquor

KEY LIME PIE WITH RED LIMO GLAZE

Experience a tangy twist on a classic dessert with this tantalizing Key Lime Pie topped with a fiery Red Limo Pepper glaze from Louisiana Pepper Exchange. Dive into the creamy, zesty filling made with freshly squeezed key lime juice and a buttery graham cracker crust. But that's not all—prepare for an exciting burst of heat with the Red Limo Pepper glaze, adding a touch of spice that beautifully contrasts with the citrusy goodness. With each heavenly bite, your taste buds will be taken on a journey of sweet, tangy, and fiery flavors that will leave you craving more of this irresistible Key Lime Pie masterpiece.



Ingredients:

Crust:

- 1-1/2 cups graham cracker crumbs
- 1/3 cup sugar
- 6 tbsp melted butter

Filling:

- 1 cup key lime juice (approximately 1 & 1/2 bags of fresh key limes)
- 2 cans sweetened condensed milk
- 5 large egg yolks

Topping:

- 1/3 cup powdered sugar
- 2 tbsp heavy cream
- 1/2 tsp Red Limo Pepper Puree from Louisiana Pepper Exchange X Boudreaux's Backyard

Garnish:

- Whipped cream
- Lime zest

Directions

- In a bowl, blend graham cracker crumbs (approximately 2 packs to make 1-1/2 cups of crumbs). Add sugar and combine. Pour in melted butter and mix well. Press the mixture into a 9" pie dish and bake at 350°F (175°C) for 12 minutes. Allow it to cool while preparing the filling.
- In a separate mixing bowl, combine sweetened condensed milk, egg yolks, and freshly squeezed lime juice. Pour the mixture into the pre-baked pie crust and bake at 350°F (175°C) for 22 minutes. Remove from the oven and let it cool completely.
- For the glaze, mix powdered sugar and heavy cream until smooth. Add Red Limo Pepper purée and stir until well combined. Spread a thin layer of the glaze across the top of the cooled pie.
- Chill the Key Lime Pie overnight to allow the flavors to meld and set.
- Just before serving, garnish the pie with a dollop of whipped cream and a sprinkle of lime zest.

BROWN BUTTER BOURBON PECAN ICE CREAM

Dive into the decadence of Brown Butter Bourbon Pecan Ice Cream! Each scoop is a symphony of nutty brown butter, bold bourbon, and crunchy pecans. A dessert that's not just a treat, but an experience. Perfect for those moments when only the finest indulgence will do.



Ingredients:

- 1 stick butter
- 3/4 cup light brown sugar
- 4 egg yolks
- 1 cup whole milk
- 2 cups heavy cream
- 1 tbsp bourbon
- 1/4 cup toasted pecans

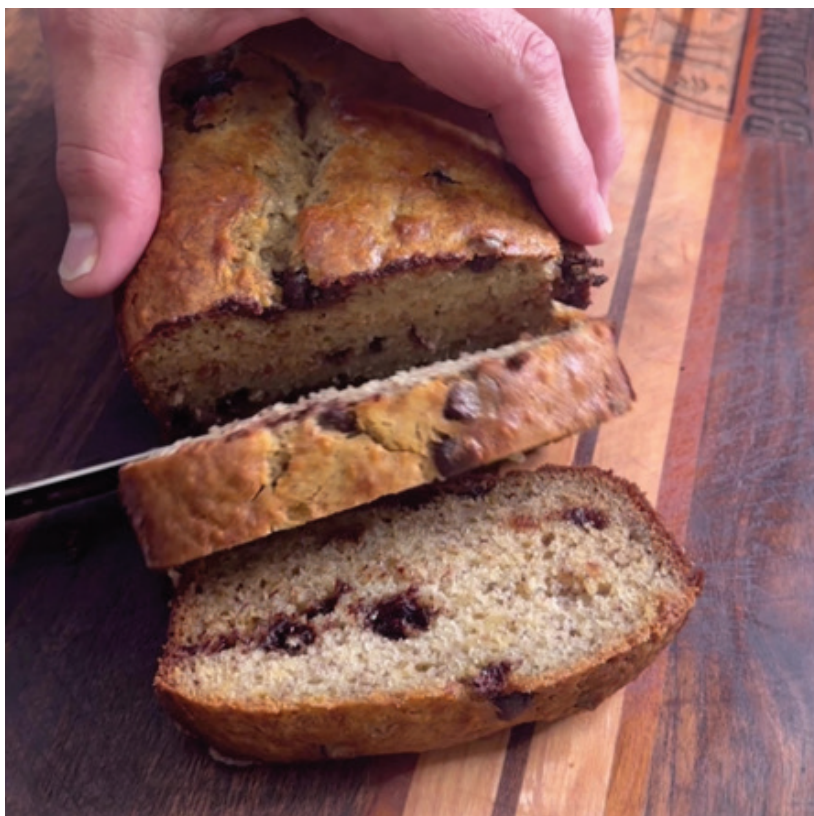


Directions

- In a saucepan brown butter until fragrant and toasted. Allow to cool.
- Mix brown sugar, egg yolks and brown butter. Whisk until sugar is dissolved.
- Heat milk and cream until just before a light simmer.
- Add in a few tablespoons of cream mixture to egg mixture to temper eggs. Repeat twice.
- Once egg mixture is warm slowly drizzle in remaining mixture.
- Place mixture on stove and cook on low heat until mixture is thick enough to coat the back of a spoon. About 15 minutes.
- Let mixture cool and add in bourbon.
- Chill overnight and churn per directions on ice cream maker.
- Lightly toast sliced pecans and allow to cool.
- At the last 2 minutes of churning add in pecans.
- Allow to firm in freezer until desired consistency is reached.

CHOCOLATE CHIP BANANA BREAD

Unlocking the secrets of my wife's irresistible CHOCOLATE CHIP BANANA BREAD. Discover the recipe that will elevate your baking game to a whole new level. Dive into the delicious world of homemade goodness!



Ingredients:

- 1/2 cup of brown butter (or plain, melted)
- 3/4 cup white sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 and 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup Greek yogurt or sour cream
- 2 overripe bananas, mashed
- 1 cup semi-sweet chocolate chips



Directions

- Begin by preheating your oven to 350.
- In a large bowl, combine the melted butter and white sugar, stirring until well incorporated. Then, add the two large eggs and the teaspoon of vanilla extract. Mix these wet ingredients thoroughly, and set the bowl aside.
- In another large bowl, whisk together the 1 and 1/2 cups of all-purpose flour, 1 teaspoon of baking soda, and 1/2 teaspoon of salt until they are well combined.
- Gradually incorporate the dry ingredients into the bowl of wet ingredients. Stir until they are just combined, being careful not to overmix.
- Next, add in the 1/2 cup of Greek yogurt (or sour cream) and the mashed overripe bananas. Mix until the yogurt and bananas are well integrated into the batter.
- Gently fold in the 1 cup of semi-sweet chocolate chips into the batter. Make sure they are evenly distributed throughout.
- Grease a 9 x 5-inch loaf pan to prevent sticking.

PUMPKIN CHEESECAKE SWIRL PIE WITH PECAN STREUSEL

It's crawfish season down in South Louisiana. I know everyone has their own top-secret recipes, tricks and secrets but here's how Boudreaux's Backyard does a CRAWFISH BOIL. They're spicy, salty, zesty, hot and best of all they peel with ease. For the add in's you can be as creative as you like ... I've put everything I can imagine into that hot spicy water from pineapple, cauliflower, asparagus and brussels sprouts to boiled eggs and artichokes. If you think go ahead and try it!!!! Happy boiling guys!!! Let me know in the comments how you make yours your own!!!



Directions

- I cut the small pumpkin in half and remove the seeds. Place upside down on a sheet pan and roast until flesh is soft. About 1 hour. Make sure the pumpkin variety is good for cooking. (Typical carving pumpkins aren't the best for cooking)
- Once roasted scoop out and mash 1-1/2 cups of the pumpkin flesh.
- Make custard by combining the rest of the filling ingredients and mixing well to remove clumps. If bourbon isn't used you can add a bit of vanilla.
- Make cheesecake filling by mixing softened cream cheese with remaining ingredients.
- Fill pie crust with pumpkin filling and lightly dollop cream-cheese filling on top.
- Bake at 350 for 30 minutes.
- Make streusel by rough chopping pecans in a food processor. Then add in flour, sugar, spice and cold butter. Pulse until a soft crumble forms.
- About halfway through baking time, top pie with streusel and return to oven to finish baking until golden brown.

Ingredients:

Filling

- 1 small pumpkin or use canned (1-1/2 cups of pumpkin flesh needed)
- 1 can condensed milk
- 2 eggs
- 1/2 tsp salt
- 1-1/2 tsp pumpkin spice
- 1 tbsp bourbon (optional)

Cheesecake

- 1/2 block cream cheese
- 1 egg
- 3 tbsp powdered sugar
- 3 tbsp heavy cream

Streusel

- 2 tbsp brown sugar
- 1/2 cup pecans
- 2 tbsp flour
- Half stick cold butter cubes
- 1 tsp pumpkin spice

Favorite pie crust

PRALINE AND CREAM KING CAKE

Introducing the Praline and Cream King Cake – a Mardi Gras masterpiece that's fit for royalty! Layers of cinnamon-spiced dough embrace a luscious cream cheese filling and a decadent praline surprise. Every bite is a symphony of sweet Southern flavors. Let the good times roll with this indulgent tradition!



Directions

- Prepare the praline filling: Remove the label from a can of sweetened condensed milk and place it in a pressure cooker, fully submerged in warm water. Cook for 40 minutes, then allow it to cool completely before opening. Lightly toast 1 cup of chopped pecans in a dry pan, then mix the caramelized milk with toasted pecans. Place this mixture into a piping bag or a small Ziplock bag.
- Prepare the cream cheese filling by combining softened cream cheese with powdered sugar and vanilla. Place the mixture into a piping bag or a small Ziplock bag (cut a 1/2" hole in the corner if using a Ziplock).
- In a stand mixer with the paddle attachment, mix 3 1/2 cups of flour and yeast on low for about 30 seconds.
- In a small saucepan over medium heat, warm the milk, sugar, and salt until the sugar dissolves and the milk reaches about 125 degrees Fahrenheit. Be cautious not to overheat.

Ingredients:

- 3 1/2 cups all-purpose flour, plus more for dusting
- 1 package (2 1/4 teaspoons) Rapid Rise yeast
- 1 cup milk
- 1/4 cup sugar
- 1 teaspoon salt
- 2 eggs
- 6 tablespoons unsalted butter, softened and cut into 12 pieces

Praline Filling:

- 1 can sweetened condensed milk
- 1 cup chopped pecans

Cream Cheese Filling:

- 1 block softened cream cheese
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract

Cinnamon Filling:

- 1 cup powdered sugar
- 1 tablespoon milk
- 1/2 teaspoon vanilla extract

Decorations:

- Yellow, green, and gold sugars
- Plastic baby (optional)

- With the mixer on low, pour in the liquid mixture and mix until incorporated. Add eggs one at a time. Continue mixing until a dough forms. Clean off the paddle and switch to a dough hook. Adjust the flour as needed to achieve a soft dough. Add the softened butter, piece by piece, kneading until each piece is absorbed.
- Knead the dough for eight minutes on low until it clears the sides of the bowl. Adjust with additional flour (1 tablespoon at a time) if too sticky or water if too dry. Every 2 minutes, stop the machine, scrape the dough off the hook, and continue kneading.
- Turn the dough onto a lightly floured surface and knead a few times to ensure it's smooth and elastic. Form it into a ball, place it in a greased bowl (turning it once to grease the top), cover with plastic wrap, and refrigerate for 1 hour.
- While the dough chills, make the cinnamon filling by combining brown sugar, ground cinnamon, and softened butter.
- Roll the chilled dough into a 15 x 25 inch rectangle, starting from the center and rolling outward. Cut into 3 even strips, spread the cinnamon filling over all strips. Pipe the cream cheese filling onto the center strip and praline filling onto the end strips. Roll each strip individually, leaving room on the edges. Braid the entire length and form it into a ring, tucking the edges into each other.
- Transfer the ring to a lined baking sheet and let it rise for about 10 minutes. Preheat the oven to 350°F while it rises. Bake until golden brown (20 – 35 minutes). After removing it from the oven, let it cool on the baking sheet for 10 minutes before placing it on a cooling rack to cool completely.
- If desired, insert a plastic baby into the cake by flipping it upside down and pressing it between the braids.
- For the icing, mix powdered sugar, milk, and vanilla until smooth. Adjust with additional milk or powdered sugar for the desired consistency. Spoon the icing over the cake and immediately sprinkle with colored sugar, alternating between the three colors.

This King Cake is a celebration of flavors and traditions. Enjoy this festive treat, and may it bring you luck if you find the hidden baby!



CARAMEL DELIGHTS ICE CREAM

☐☐ Introducing the ultimate treat for your sweet tooth: Caramel Delights Ice Cream! We've taken the beloved flavors of the famous Girl Scout cookie and churned them into a creamy, dreamy ice cream that's sure to bring a smile to your face.

Imagine rich, velvety ice cream infused with the irresistible taste of toasted coconut, swirled with gooey caramel, and dotted with chunks of that iconic cookie. Each spoonful is a perfect balance of sweet, salty, and crunchy, making it impossible to resist.



Ingredients:

- 1 pack caramel delight cookies
- 2 cups heavy cream
- 1 can Dulce de leche
- 1 can unsweetened coconut milk



Directions

- Whip heavy cream on high until it forms soft peaks, not quite all the way to whipped cream.
- Add in dulce de leche and coconut milk. Whip until well incorporated.
- Place mixture into ice cream maker and churn per manufacturer suggestions or until machines slows down.
- Place ice cream in a metal bowl and place in freezer until it hardens as you like it.
- Chop up 2 rows of the cookies and combine them into the cream.
- Serve with cookies and chocolate chips as garnish.

STRAWBERRY SHORTCAKE

Indulge in this delightful, easy-to-make strawberry shortcake recipe that will absolutely satisfy that sweet tooth! Fresh strawberries, fluffy whipped cream, and buttery shortbread biscuits come together in a heavenly treat that will leave you craving more.



Ingredients:

- 1 lb. strawberries
- 1 cup granulated sugar, divided
- 1 oz. orange liqueur (optional)
- 2 and 3/4 cups all-purpose flour, plus more for work surface
- 4 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. salt
- 3/4 cup cold unsalted butter
- 1 cup cold buttermilk
- Coarse sugar, for sprinkling
- 2 cups heavy cream
- 1/2 cup confectioner's sugar, plus more for dusting
- 1 tsp. vanilla extract
- 8 oz. container mascarpone cheese
- Fresh mint leaves for garnish (optional)

Directions

- Wash, pat dry, trim, and thinly slice the strawberries.
- Place the sliced strawberries in a medium bowl. Add 3/4 cup of the sugar and orange liqueur (if using). Mix gently, then place in the refrigerator.
- Preheat the oven to 400°F. In a large bowl, whisk together the flour, baking powder, remaining 1/4 cup of sugar, baking soda, and salt. Add the mix to a food processor and cut in the cold butter until crumbly. Return the mix to the bowl and fold in the buttermilk until just combined. Avoid overmixing.
- Sprinkle flour on a clean surface and drop the dough onto it. Roll the dough to 1/2 inch thick and cut into rectangles (or your preferred shape). Place the dough on a baking sheet lined with silicone or parchment paper. Top with coarse sugar and bake until golden brown. Allow to cool.
- In a large bowl, whisk the heavy cream until stiff peaks form. Add the confectioner's sugar and vanilla, mixing until just combined. Then, add the mascarpone cheese and mix until incorporated.
- To assemble, slice a shortbread biscuit in half and spoon the strawberry mixture over one side, followed by the whipped cream. Close the biscuit and top with a dollop of more cream and a small spoon of the strawberries. Garnish with fresh mint leaves and a light dusting of confectioner's sugar, if desired.

GLOSSARY OF DESSERT TERMS

1. Bain-marie

A water bath used to gently cook or melt ingredients.

2. Baked Alaska

A dessert consisting of ice cream on a sponge cake base, covered with meringue and baked until browned.

3. Bavarois

A creamy dessert made from custard, gelatin, and whipped cream.

4. Caramel

Melted and browned sugar used for flavoring, sauces, and garnishes.

5. Chiffon

A light, airy cake made with vegetable oil, eggs, sugar, flour, baking powder, and flavorings.

6. Clafoutis

A baked French dessert of fruit, typically cherries, arranged in a buttered dish and covered with a thick flan-like batter.

7. Compote

A dessert made of fruit cooked in syrup.

8. Confiture

Fruit preserves or jam.

9. Coulis

A thick, pureed sauce, usually made from fruits.

10. Crème Anglaise

A light pouring custard made from egg yolks, sugar, and hot milk, often flavored with vanilla.

11. Crème Brûlée

A rich custard topped with a layer of hard caramelized sugar.

12. Crème Chantilly

Sweetened whipped cream, often flavored with vanilla.

13. Crêpe

A thin pancake made from a batter of flour, eggs, milk, and butter.

14. Croquembouche

A French dessert consisting of choux pastry puffs piled into a cone and bound with threads of caramel.

15. Custard

A dessert made from a mixture of milk or cream, egg yolks, and sugar, thickened by heat.

16. Dough

A mixture of flour, liquid, and other ingredients, used for baking.

17. Eclair

A pastry made from choux dough filled with cream and topped with icing.

18. Flambé

A cooking procedure in which alcohol is added to a hot pan to create a burst of flames.

19. Fondant

A thick, pliable sugar paste used for decorating cakes.

20. Frangipane

A sweet almond-flavored custard used in various pastries and cakes.

21. Ganache

A mixture of chocolate and cream used for filling or icing cakes.

22. Gelato

Italian-style ice cream known for its dense texture and intense flavors.

23. Glacé

Iced or frozen.

24. Meringue

A dessert or topping made from beaten egg whites and sugar.

25. Mousse

A light, airy dessert made with whipped cream or egg whites, often flavored with chocolate, fruit, or savory ingredients.

26. Napoleon

A layered pastry dessert made with puff pastry and pastry cream.

27. Parfait

A layered dessert often made with yogurt or cream, fruit, and granola or cookies.

28. Pastry Cream

A thick, creamy custard used as a filling for pastries and cakes.

29. Pavlova

A meringue-based dessert topped with whipped cream and fresh fruit.

30. Pâte à Choux

A light pastry dough used to make éclairs, cream puffs, and profiteroles.

31. Pâte Sablée

A French shortcrust pastry dough, often used for tarts.

32. Profiterole

A small, round pastry filled with cream and often topped with chocolate sauce.

33. Praline

A sweet confection made from nuts and sugar.

34. Sabayon

A light, frothy dessert made by whisking egg yolks, sugar, and wine over gentle heat.

35. Sablé

A French shortbread cookie.

36. Soufflé

A light, fluffy dish made with a flavorful base mixed with beaten egg whites.

37. Sorbet

A frozen dessert made from fruit juice or puree and sugar.

38. Strudel

A layered pastry filled with fruit, nuts, or other fillings.

39. Syrup

A thick, sweet liquid made by dissolving sugar in water, often used for flavoring or moistening cakes.

40. Tarte Tatin

An upside-down tart made with caramelized fruit, typically apples.

41. Tempering

A technique used to stabilize chocolate by melting it to a specific temperature, cooling it, and then reheating it slightly.

42. Tiramisu

An Italian dessert made with layers of coffee-soaked ladyfingers, mascarpone cheese, and cocoa.

43. Trifle

A layered dessert made with sponge cake, fruit, custard, and whipped cream.

44. Tuile

A thin, crisp cookie that can be molded into various shapes.

45. Verrine

A dessert served in a small glass, often layered with different components.

46. Viennoiserie

Baked goods made from a yeast-leavened dough, such as croissants and brioche.

47. Zabaglione

An Italian dessert made by whipping egg yolks, sugar, and sweet wine over gentle heat until light and frothy.

48. Zeppole

An Italian pastry consisting of a deep-fried dough ball, often filled with cream or custard.

49. Zest

The outer peel of citrus fruits, used to add flavor to dishes.

50. Zuppa Inglese

An Italian trifle-like dessert made with layers of sponge cake, custard, and liqueur.

