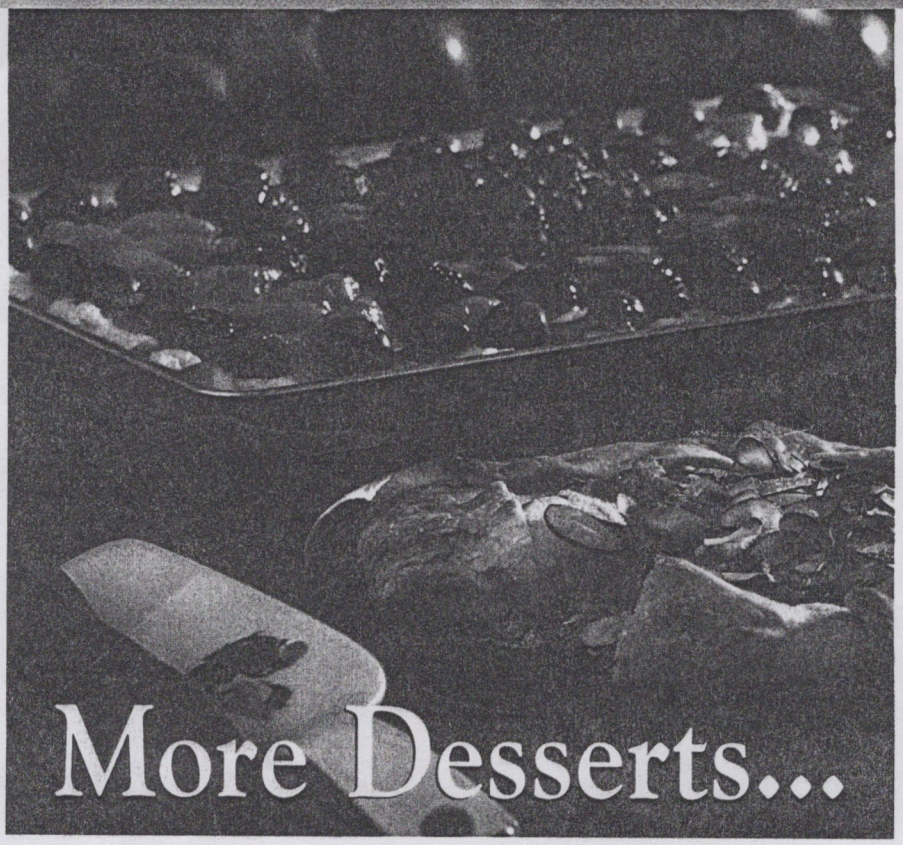

More Desserts...

Food for Thought: Content the stomach and the stomach will content you. —Thomas Walker

FRUIT PIZZA SUPREME (Above)

Prep: 30 min.
Bake: 10 min. + chilling

"I like to prepare this easy colorful treat first thing in the morning when we're expecting guests that evening," says field editor Nina Vilhauer from Mina, South Dakota.

- **1 tube (18 ounces) refrigerated sugar cookie dough**
- **2 packages (8 ounces *each*) cream cheese, softened**
- **1 cup confectioners' sugar**
- **1 teaspoon vanilla extract**
- **1 carton (8 ounces) frozen whipped topping, thawed**
- **1 cup fresh strawberries, halved**
- **1 cup seedless red grapes**
- **1 cup fresh blueberries**
- **2 kiwifruit, peeled and sliced**
- **1 can (11 ounces) mandarin oranges, drained**
- **1 cup sugar**
- **3 tablespoons cornstarch**
- **1 cup orange juice**
- **1/4 cup unsweetened pineapple juice**

Pat cookie dough onto the bottom of an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 10-12 minutes or until golden brown. Cool completely on a wire rack.

In a large mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in whipped topping. Spread over the crust. Arrange fruit on top.

In a saucepan, combine the sugar, cornstarch, orange juice and pineapple juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool; drizzle over fruit. Refrigerate until chilled. **Yield:** 20 servings.

ALMOND PEAR TART (Above)

Prep: 15 min.
Bake: 20 min. + cooling

"I had never seen a 'pie without a pan' until my daughter brought back this wonderful recipe from a Rotary Club exchange program in Belgium," recalls C.B. LaMay of Capitan, New Mexico.

Pastry for single-crust pie (9 inches)
- **3/4 cup plus 2 teaspoons sugar, *divided***
- **3 tablespoons all-purpose flour**
- **4 cups sliced peeled fresh pears (about 4 medium)**
- **3 tablespoons sliced almonds**

Roll out pastry into a 10-in. circle. Place on an ungreased baking sheet. In a bowl, combine 3/4 cup sugar and flour; add pears and toss to coat. Place in center of pastry; spread to within 2 in. of edges. Fold edges up and slightly crimp.

Sprinkle with remaining sugar. Bake at 450° for 15 minutes or until pears are tender. Sprinkle with almonds; bake 5 minutes longer. Cool slightly before cutting into wedges. **Yield:** 8 servings.

DELICATE MINT THINS (Below)

Prep: 20 min. + chilling
Bake: 20 min. + cooling

"Newly married, I needed something fancy to impress my relatives at a reunion and came up with these cookies," Kristine McDaniel of Kettering, Ohio remembers. "I got many compliments on their subtle flavor."

- **1/2 cup butter, softened**
- **1/2 cup sugar**
- **1 egg yolk**
- **1/2 teaspoon vanilla extract**
- **1-1/2 cups all-purpose flour**
- **1-1/2 teaspoons baking powder**
- **1/8 teaspoon salt**
- **3 tablespoons milk**
- **1 cup fresh mint, finely chopped**
- **1-2/3 cups semisweet chocolate chips**
- **1 tablespoon shortening**

In a small mixing bowl, cream butter and sugar. Beat in egg yolk and vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Stir in mint. Shape into two 8-in. rolls; wrap each in plastic wrap. Refrigerate for 2 hours or until firm.

Unwrap and cut into 1/4-in. slices. Place 1 in. apart on greased baking sheets. Bake at 350° for 8-12 minutes or until edges are golden. Remove to wire racks to cool.

In a microwave-safe bowl, melt the chocolate chips and shortening; stir until smooth. Dip each cookie halfway into chocolate; shake off excess. Place on waxed paper to harden. **Yield:** about 4-1/2 dozen.