

## DESSERTS

### CREAMY FRUIT AND PISTACHIO SALAD

Vicky Horan

- 1 (20-oz.) can crushed pineapple (do not drain)
- 1 (3.9-oz.) box instant pistachio pudding mix

- 1/2 cup chopped walnuts
- 1 sm. jar maraschino cherries
- 1 cup mini marshmallows
- 1 (8-oz.) tub Cool Whip

In a large bowl, mix first two ingredients. Then add the nuts and cherries. Mix well and follow with marshmallows. Finally add cool whip. Stir all well. Refrigerate overnight. This is a great dish to make in advance and serve at a party.

Note: Serves 6-8 and can easily be doubled for larger group. Serve in ice cream sundae parfait cups for a special presentation!

### BAKLAVA

Michael Kazazis - Web Administrator

- 4 cups finely chopped walnuts
- 3/4 cup sugar (you can use less if you'd like)
- 1 T. ground cinnamon
- 1 lb. phyllo dough (found in freezer section)
- 3 sticks unsalted butter (you might not use it all)

Don't be intimidated by working with phyllo dough! You can do this. You will be buying it frozen and you should put it in the refrigerator about 2 days before preparing recipe. I also usually take it out of the fridge about an hour before starting (in the box should be one or two portions sealed in plastic...do not open until you are actually starting). You should prepare you work area as follows. I cover a table top area with several sheets of wax paper. I also have a clean towel ready to cover the phyllo dough as I'm working with it (as it is exposed to air, it starts to disintegrate when you pick it up!). You should also have a bowl for the butter (microwavable), a bowl for the sugar cinnamon mixture, a pastry brush, and an 8 x 14 x 2 inch pan. Preheat the oven to 300°. Combine nuts, sugar, and cinnamon in one bowl. Melt one stick of butter in the microwave (keep an eye on it as your doing this). You will melt more butter as needed. With the pastry brush, coat the bottom and sides of the pan with butter. Open the package of phyllo dough and carefully unroll onto the wax paper. Separate the first sheet of phyllo and place onto the pan. It should fit nicely with any extras on the sides curving up on the sides of the pan. As you're working with the single sheets of phyllo, cover the remaining phyllo with the towel. With the pastry brush, carefully coat the sheet in the pan with some butter. Now grab your next sheet. You'll repeat this for about 10 sheets of phyllo. After some butter is brushed onto the sheet, spoon out about 1/4 of the sugar/cinnamon/nut mixture evenly. Add another two sheets of phyllo and butter and then another 1/4 of the mixture. Repeat until the mixture is used up, and then top with about another 10 to 12 sheets (make sure you butter the top sheet). You will have some extra phyllo dough, so maybe you want to do something creative with those sheets later (you can put them back in the fridge for now). With a sharp knife you will completely score the baklava into squares or diamond shapes (cut completely through to the bottom of pan). Into the oven it goes for about 2 to 2.5 hours. To keep it company (and moist) place a pan of water on the lowest shelf of the oven (make sure that stays full). While the baklava is cooking you need to prepare the

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syrup.

Syrup

- 2 cups water
- 3/4 cup sugar (you can use a little less)
- 1/2 lemon
- 3/4 cup honey

In a saucepan combine the water and sugar. With the lemon, squeeze the juice into the pan (watch for any pits) and then place the lemon itself in. Bring to a boil and simmer for about 15 minutes. Stay close by and keep stirring. Now you should add the honey and simmer for another 5 minutes while continually stirring. Remove the lemon and allow to completely cool. When the baklava is done, you should lightly drizzle the syrup over the hot pastry. You do not have to use all of the syrup...some people prefer less. After everything cools down, you can again score with a knife and place individual pieces onto paper cupcake holders for serving.

Note: Its really not as hard as it seems and the results are wonderful. Nutritional Information: a gazillion calories per serving.

### PECAN PIE BARS

Sharon Fowler

Crust

- 3 cups flour
- 1/2 cup sugar
- 1 cup butter of margarine
- 1/2 tsp. salt

Grease bottom and sides of 15 x 10 x 1 - inch-baking pan. Prepare crust: In large bowl with mixer at medium speed beat flour, sugar, butter and salt until mixture resembles coarse crumbs; press firmly and evenly into prepared pan. Bake in 350-degree oven for 20 minutes. While crust is baking, prepare filling.

Filling

- 4 eggs, slightly beaten
- 1 1/2 cups Karo light or dark corn syrup
- 3 T. butter or margarine, melted
- 1 1/2 cups sugar
- 1 1/2 tsp. real vanilla
- 2 1/2 cups chopped pecans

In large bowl, stir eggs, corn syrup, sugar, butter, and vanilla until blended; stir in pecans. Spread evenly over hot crust. Bake in 350-degree oven for 25 minutes or until set. Cool on wire rack.

Note: Makes 48 bars.