

## Surprise your valentine with a tasty dessert

Valentine's Day brings roses, lacy cards bearing loving verses, and scrumptious desserts featuring rich chocolate and bright red cherries.

Surprise your valentine with one of the fancy desserts below. If he's a chocoholic, he'll be sure to devour the Chocolate Decadence with much enjoyment.

But if your valentine prefers cherries, he'll find the Cherry Berries on a Cloud more to his liking. Made in a heart shape, this tasty dessert makes a creative, edible valentine.

Luscious, Pink Bavarian Cream is a light, fluffy dessert that every valentine will certainly enjoy. This creamy dessert features strawberries and whipped cream.

You might want to surprise the angel in your life with Fluffy Angel Meringue, a light, heart-shaped dessert featuring a pineapple filling.

### CHOCOLATE DECADENCE

16 ounces bittersweet chocolate  
10 tablespoons unsalted butter, at room temperature  
4 Grade A large eggs  
1 tablespoon sugar  
1 tablespoon flour

2 cups whipping cream  
1 tablespoon powdered sugar  
1 teaspoon pure vanilla  
Chocolate curls for decoration  
Raspberry Sauce (recipe follows)

Preheat oven to 425°F. Butter an 8-inch round cake pan. Cut parchment paper to fit the bottom and butter the paper. Flour the lined pan and set aside.

Prep work: Cut chocolate into small pieces. Place with butter in the top of a double boiler over hot, not boiling water. Stir until smooth, remove from the heat and set aside.

In the top of another double boiler, whisk egg and sugar over hot, not boiling, water. Whisk until sugar dissolves. The mixture will darken slightly and be barely warm to the touch. Remove from heat. Place the egg mixture in a mixer bowl and beat, at highest speed, until eggs are the consistency of light whipped cream. This will take about 5 to 10 minutes. Fold in the flour. Fold a third of the egg mixture into the chocolate to lighten it. Add the rest of the egg mixture and fold in carefully, deflating the mixture as little as possible. Pour batter into pan and tap pan lightly on the table to remove any air bubbles.

Bake 15 minutes. The center will

be soft and the top will be crusty.

Cool on a rack. Cover the pan with plastic wrap and freeze overnight. To serve, remove Decadence from the freezer early in the day. Turn onto a flat serving plate and remove the parchment paper. Whip the cream with the powdered sugar and vanilla until it forms soft peaks. Do not over- whip. Frost the cake, using two-thirds of the whipping cream. Top cake with chocolate curls.

### Raspberry Sauce

10-ounce package frozen raspberries, thawed  
3 tablespoons sugar  
1 tablespoon Framboise or Kirsh (optional)

Puree raspberries in the bowl of a food processor, fitted with a steel knife. (A blender may be used.) Strain to remove seeds. Stir in sugar and puree and then add the Framboise or Kirsch. Blend well and refrigerate until ready to use.

### CHERRIES ON A CLOUD

3 egg whites (1/3 to 1/2 cup)  
1/4 teaspoon cream of tartar  
3/4 cup sugar  
1 3-ounce package cream cheese, softened  
1/2 cup sugar  
1/2 teaspoon vanilla  
1 cup chilled whipping cream  
1 cup miniature marshmallows  
Cherry-Berry Topping (Below)

Heat oven to 275°F. Cover baking sheet with heavy brown paper; draw outline of heart, 9 inches across greatest width, on paper. Beat egg whites and cream of tartar until foamy. Beat in 3/4 cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat! Spoon meringue into outline on paper, building up side.

Bake 1 1/2 hours. Turn off oven; leave meringue in oven with door closed 1 hour. Remove from oven; finish cooling away from draft.

Blend cream cheese, 1/2 cup sugar and the vanilla. In chilled bowl, beat cream until stiff. Gently fold whipped cream and marshmallows into cream cheese mixture. Pile into meringue shell. Cover; chill at least 12 hours. Just



Surprise your valentine with this fluffy Cherry Berries on a cloud dessert.

before serving, top with Cherry Berry Topping; cut into wedges.  
**Cherry Berry Topping:** Stir together 1 21-ounce can cherry pie filling, 1 teaspoon lemon juice and, if desired, 2 cups sliced strawberries or 1 16-ounce package frozen strawberries, thawed.

### PINK BAVARIAN CREAM

1 10-ounce package frozen sliced strawberries, thawed  
1 cup boiling water  
1 3-ounce package strawberry-flavored gelatin  
1 cup chilled whipping cream

Drain strawberries, reserving syrup. Pour boiling water over gelatin, stirring until gelatin is dissolved. Add enough cold water to reserved syrup to measure 1 cup; stir into dissolved gelatin. Chill until almost set.

In chilled bowl, beat cream until stiff. Beat gelatin until foamy. Fold gelatin and strawberries into whipped cream. Pour into 1-quart mold. Chill until firm. If you wish, garnish with additional whipped cream and strawberries. Serves 6.

### FLUFFY ANGEL MERINGUE

Meringue:  
3 egg whites, at room temperature  
1/2 teaspoon cream of tartar  
1/4 teaspoon almond extract  
Dash salt

3/4 cup sugar  
Red food color, if desired

**Pineapple Filling:**  
1 20-ounce can crushed pineapple in unsweetened juice

3/4 cup sugar  
1/4 cup cornstarch  
Dash salt

3 egg yolks, slightly beaten  
2 teaspoons grated orange peel  
3 tablespoons orange juice  
1 cup whipping cream, whipped  
Fresh strawberries, sliced

Preheat oven to 275°F. For meringue, draw a heart 9-inches long and 9-inches at widest point on heavy brown paper. (A heart-shaped cake pan makes a good guide.) Place on baking sheet; set aside. Beat egg whites in small mixer bowl until frothy. Add cream of tartar, almond extract and salt; beat until soft peaks form. Add sugar, 1 tablespoon at a

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