

Edible Valentines

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SWEET 'N' SPICE CAKE

1 cup butter, softened
1 cup granulated sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup milk
1/2 cup cinnamon candies (red hot), if desired
2 tablespoons confectioners' sugar
1 tablespoon unsweetened cocoa powder

Preheat oven to 350 degrees. Cream butter and sugar in large mixer bowl until light and fluffy. Add eggs; blend well. Add half of flour, blend well. Add remaining flour, baking powder, salt, cinnamon, and cloves; mix until well blended. Gradually blend in milk. Stir in cinnamon candies. Spread batter into buttered 8-inch square baking pan. Bake 40 minutes or until wooden pick inserted in center comes out clean. Cool cake in pan on wire rack 10 minutes. Turn cake onto wire rack; invert so cake will be top side up. Cool completely. Place cooled cake on serving plate. Combine confectioners' sugar and cocoa powder, transfer to small sieve. Place heart-shaped doily on top of cake; liberally dust entire surface with cocoa mixture. Positioning hands on opposite sides of doily, carefully lift doily, leaving decorative heart image on cake's surface.

Shannon Semmel
Northampton/Lehigh Dairy
Princess

RED VELVET CAKE

1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 cups flour
1 tablespoon cocoa
1/2 teaspoon salt
1 cup buttermilk
2 ounces red food coloring
1 teaspoon baking soda
1 tablespoon vinegar
Cream shortening, eggs, and sugar until light. Sift flour, cocoa, and salt 3 times. Add flour alternately with the buttermilk and red food coloring. Beat well, add baking soda and vinegar. Bake at 350 degrees for 50 minutes.

Rachel Tanis
Centre Co. Dairy Princess

CHERRY ANGEL DELIGHT

1 large prepared angel food cake
21-ounce can cherry pie mix
3-4-ounces instant pudding mix
1 1/2 cups cold milk
1 cup sour cream
Cut or tear cake into 1/2-inch pieces to measure 8 cups or half the cake. Place in 9x9-inch baking pan. Reserve 1/2 cup of pie filling. Spread remaining filling over cake cubes or pieces. Top with remaining cake pieces. Combine the pudding mix, milk, and sour cream. Beat well. Spoon over cake. Cover and chill. To serve, cut in squares and top with cherries. Yield: 10 to 12 servings.

SHORTBREAD HEARTS

1 cup butter, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
2 ounces white chocolate baking chips or white chocolate baking bar, broken into 1/2-inch pieces
2 ounces semisweet chocolate morsels
Seedless raspberry preserves, if desired
Confectioners' sugar, if desired
Sweetened softly whipped cream, if desired
Raspberries, if desired

In large mixer bowl, cream butter until light and fluffy. Beat in 1/2-cup sugar and the vanilla. Gradually add flour; mix well. Divide dough in half. Wrap each half in plastic wrap. Refrigerate at least one hour or overnight for easier handling. Preheat oven to 325 degrees. Roll out each half of cookie dough on lightly floured surface to 1/2-inch thickness. Cut with floured, heart-shaped cutter; place on unbuttered cookie sheets. Bake 15 to 20 minutes or just until cookies begin to brown. Remove from oven; transfer to wire racks to cool completely. Meanwhile, to melt chocolate, place white chocolate and semisweet chocolate in separate, small resealable freezer bags. Close bags. Microwave one at a time approximately 2 to 3 minutes on medium heat, just until melted.

Knead bag until chocolate is smooth. Cut off very small corner of bag; use bag to pipe or drizzle white and semisweet chocolate over cookies. Spoon raspberry preserves into small resealable freezer bag. Cut off very small corner; pipe preserves onto cookies as desired. Sprinkle lightly with sugar. Serve with whipped cream and raspberries.

SWEETHEART POTATOES

Wilton Mini Heart Pan
Wilton 6-piece heart graduated cookie cutter set
1 pound baking potatoes, cut into 1/4-inch slices
1/2 cup butter, melted
1/2 teaspoon seasoned salt
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon thyme (optional)
Pepper to taste
1/2 cup finely shredded medium sharp cheddar cheese

Preheat oven to 400 degrees. Spray mini heart pan with vegetable pan spray. Stir seasonings into melted butter. Using second smallest heart cutter, cut 6 little hearts out of potatoes. Place one in center of each cavity. Brush with seasoned butter. Divide remaining potatoes among the six cavities, make 3 layers in each one, brush between layers with seasoned butter and sprinkle with a small amount of cheese. Bake 30-35 minutes or until fork tender. Let potatoes set for 5 minutes before taking out of pan. Invert to remove. Makes 6 hearts.

PARTY PUNCH COOLER

1 quart whole or 2% milk
1 quart sherbet, any flavor
1 quart vanilla ice cream
3 cups pineapple juice
2 cups orange juice
3 teaspoons lemon juice
Soften ice cream and sherbet. Combine all ingredients in a large punch bowl, serve immediately. An ice ring of equal parts pineapple juice, orange juice and water may be used if desired. Flavor of sherbet determines punch color. Serves 20.

STRAWBERRY GLAZED OR CHERRY CHEESECAKE CRUST:

2 cups graham cracker crumbs
1/4 cup sugar
1/2 cup (1 stick) butter, melted
FILLING:
2 packages (8 ounces each) cream cheese
2 cups cottage cheese, sieved
1 1/2 cups sugar
2 teaspoon salt
6 egg yolks
1/3 cup all-purpose flour
6 egg whites
Strawberry Glaze or Cherry Pie Filling (20 ounces can)

For crust, combine crumbs, sugar and butter until well blended. Press onto bottom and sides of 9-inch springform pan. Chill. For filling, beat cheeses until smooth; add sugar, vanilla and salt. Beat in egg yolks, one at a time. Gradually blend in flour. Beat egg whites until soft peaks form, fold in cheese mixture. Turn into prepared pan. Bake in preheated 350° F oven 1 1/4 hours; then turn off heat, open door and let cake cool in oven. (cake will sink slightly in center.) Chill before adding Strawberry Glaze or Cherry Pie Filling.

Erin Williams

Lebanon Co. Lil' Miss

STRAWBERRY DAIQUIRI

2 cups whole or 2% milk
2 cups frozen strawberries, slightly thawed
1 teaspoon fine granulated sugar
5 ice cubes
Combines ingredients in blender until frothy. Serves 3.

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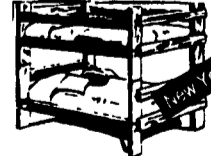
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