

# Home on the Range

## Tasteful Ways To Express 'I Love You'

If you're looking for the ultimate expression of your love and devotion, treat your sweetheart to a delectable dessert.

Dense, rich and chewy, brownies are quite seductive whether they're based on chocolate, peanut butter, or spice-flavored dough. The perfect brownie is one with rich, full flavor enriched with butter and tender, moist, and slightly chewy crumb. The top should be thin and crisp and the flavor of the whole brownie so good that it is impossible to refuse a second one.

A bit more time consuming but perhaps a more emphatic way to express your devotion is to prepare a Chocolate Truffle Cake, Orange Kiss Me Cake, or a Caramel Pie.

Making one of these recipes is certain to spread "I Love You" sentiments to your favorite Valentine.

### PEANUT BUTTER MELT A WAYS

18-ounce jar smooth peanut butter

½ cup butter, soft

1 pound confectioners' sugar  
Beat peanut butter with butter, gradually add sugar and beat smooth.

Shape mixture into eggs, balls or desired shape. Dip in a good quality chocolate such as Wilbur chocolate. Let chocolate set on wax paper. Can also use a mold such as a cherry mold and fill center and cap with chocolate.

### CARAMEL PIE

4 ounces cream cheese, softened  
½ cup sweetened condensed milk

8-ounces whipped topping, thawed

9-inch graham cracker crust  
½ cup caramel ice cream topping  
¼ cup toasted coconut

¼ cup toasted chopped pecans  
Blend cream cheese and milk;

fold in whipped topping. Spread half the mixture into pie crust. Drizzle with half the caramel topping. Combine coconut and pecans; sprinkle half over the caramel. Repeat layers. Chill or freeze until served. 6-8 servings. Can make ahead and store in freezer.

Charlene Bennett  
Clearville

### CHERRY DELIGHT

Crust:

2 cups graham crackers, rolled  
½ cup powdered sugar  
½ cup butter, room temperature  
½ teaspoon cinnamon

Filling:

8-ounce package cream cheese, room temperature

1 cup powdered sugar

1 package Dream Whip

1 can cherry pie filling

Mix together ingredients for crust and press into bottom of 13x9-inch pan. Whip Dream Whip and set aside. Beat cream cheese and slowly beat in powdered sugar. Add vanilla. Fold in Dream Whip. Pour into graham cracker crust. Spread cherry pie filling over top. Refrigerate overnight.

Mrs. Carl Pickel  
Felton

### FROSTY CHERRY DESSERT

20-ounce crushed pineapple, drained

21-ounce can cherry pie filling

14-ounce can sweetened condensed milk

8-ounce carton real whipped topping

In a bowl, combine pineapple, pie filling, and milk; fold in real whipped cream topping. Spread into a 9x13-inch baking dish that has been sprayed with non-stick cooking spray. Cover and freeze until firm.

Angele Werley  
Pa. Dairy Princess

### CHOCOLATE TRUFFLE CAKE

Cake:

¼ cup butter, cut in pieces

8 ounces semisweet chocolate, coarsely chopped

6 eggs

¼ cup sugar

¼ cup finely ground pecans or almonds

¼ cup all-purpose flour

1 teaspoon vanilla extract

Ganache:

½ cup whipping cream

4 ounces semisweet chocolate, chopped

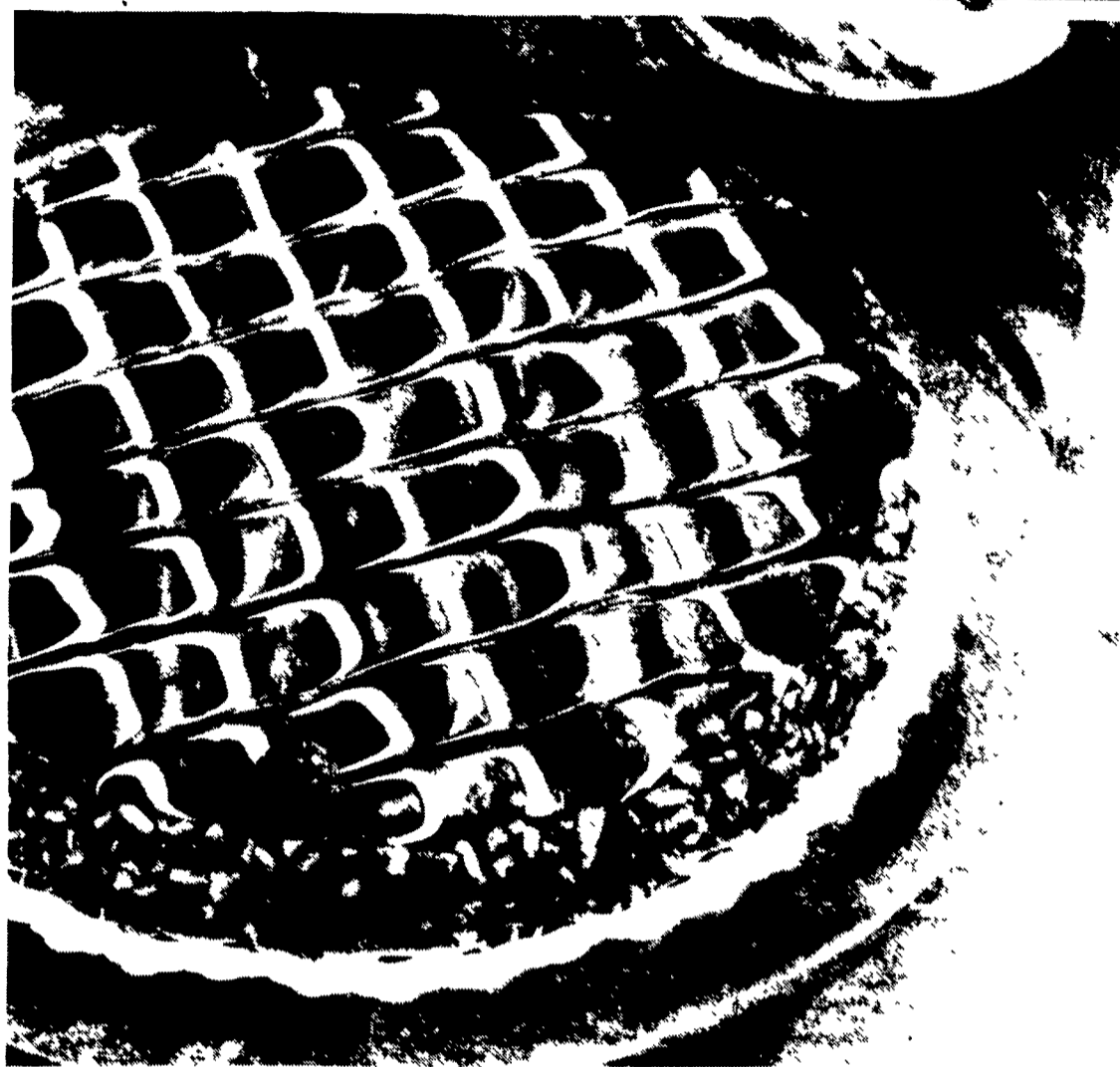
2 tablespoons butter

Garnish:

2 ounces white chocolate, coarsely chopped

¼ cup finely chopped pecans or almonds

Fresh raspberries, if desired



Chocolate Truffle Cake garnished with white chocolate, pecans, and fresh raspberries is a tasty way to say "I love you."

Preheat oven to 350 degrees. Butter and flour 9-inch diameter springform pan. Line bottom of pan with waxed paper, butter and flour paper. For cake, heat butter and chocolate in small saucepan over low heat until melted. Remove from heat; set aside. Beat eggs in large mixer bowl until frothy. Gradually add sugar; continue beating 4 to 5 minutes or until mixture has tripled in volume. Gradually add chocolate mixture; mix well. Fold in ground pecans, flour, and vanilla. Pour batter into prepared pan. Bake 35 to 40 minutes until cake springs back when lightly touched in center. Cool cake in pan on wire rack 15 minutes. Run knife around edge of pan to loosen cake. Remove side of pan; invert cake onto wire rack. Carefully remove pan bottom and waxed paper; cool completely.

For ganache, heat cream, chocolate and butter in medium saucepan over low heat, stirring until chocolate melts and mixture is smooth. Refrigerate until mixture is thick enough to spread yet is still pourable.

Place cake on wire rack over waxed paper lined baking sheet. Pour ganache over cake; smooth top and sides with spatula. Carefully transfer to serving plate. For garnish, place white chocolate in small heatproof bowl. Place bowl in small skillet with water. Heat over low heat until chocolate is melted. Place melted chocolate in pastry bag with plain round tip; pipe evenly spaced horizontal lines on cake. With a wooden pick or tip of a small knife, draw through white chocolate vertically across the lines to form design. Press chopped pecans onto side of cake. Arrange raspberries around outside edge of cake. Cover and refrigerate until ready to serve.

(Turn to Page B8)

## Featured Recipe

If you're looking for a dessert to woo and wow your Valentine, here is one from the American Dairy Association. After testing many ultra-brownie desserts, they came up with the classic and sophisticated flavor combination of chocolate and raspberries. To add another dimension of texture as well as flavor and undeniable style, this chocolate brownie is studded with bits of white chocolate, then doused with a warm and chocolately sour cream sauce spiked with raspberry schnapps.

### DOUBLE CHOCOLATE BROWNIES WITH RASPBERRY CHOCOLATE SAUCE

Brownies:

½ cup butter

1 cup sugar

1 teaspoon vanilla extract

2 eggs

½ cup all-purpose flour

¼ cup unsweetened cocoa

1 teaspoon baking powder

¼ teaspoon salt

1 ounce unsweetened chocolate, melted and cooled

2 ounces white chocolate, broken into small chunks

### Raspberry Chocolate Sauce

6 ounces milk chocolate with raspberry liquid filling, broken in pieces

3 tablespoons whipping cream

2 tablespoons honey

1 cup dairy sour cream

2 tablespoons raspberry schnapps

French vanilla ice cream

Whipped cream

Fresh raspberries

Fresh mint

Preheat oven to 325 degrees. For brownies, cream butter in large mixer bowl until fluffy. Beat in sugar and vanilla until light and fluffy. Beat in eggs, one at a time, mixing well after each addition. Mix in flour, cocoa, baking powder, and salt. Blend in melted chocolate. By hand, fold in white chocolate. Pour into well-buttered and floured 8-inch square baking pan. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool completely on wire rack.

Meanwhile, for sauce, combine chocolate, whipping cream, and honey in medium-sized heavy saucepan. Heat over low heat, stirring constantly, until chocolate is melted. Remove from heat and cool slightly. Gently fold in sour cream and raspberry schnapps. To serve, cut brownies into small squares. Top with French vanilla ice cream. Spoon on Raspberry Chocolate Sauce. Dollop with whipped cream and garnish with raspberries and mint.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

February-

8- Muffin Mania  
22- Potato Month

March-

1- National Nutrition Month  
18- Peanuts and Other Nuts