

### **Snicker Caramel Apple Pie**

**Ingredients:**

- 1 pie crust
- 3 green apples diced
- 1/4 cup caramel ice cream topping
- 15-20 mini snickers chopped
- 2 1/2 cup COOL WHIP whipped topping softened
- 1/4 cup sweetened condensed milk
- 4 oz softened, cream cheese (could also substitute with one small packet of pudding)

**Instructions:**

1. Spread snickers on bottom of pie crust. Next layer the apples next. Then drizzle caramel on top.
2. Combine cool whip, cream cheese and sweetened condensed milk together in a small bowl and spread on top. (Side Note: I made this again and mixed the COOL WHIP, condensed milk and cream cheese in a bowl and then added the apples and snickers into that. Then I put it all in the pie crust).
3. Drizzle with caramel and a few snickers. Place in refrigerator for at least 4 hours. Take out about 5 minutes before serving and top with fresh apple slices. Enjoy!

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Keslea Ford  
Intermediate  
Fresh Fruit Dessert  
Carson County

### **Creamy Layered Fruit Sensation**

**Ingredients:**

- 3 Tbsp. orange juice
- 1/4 tsp. almond extract
- 1 pkg. (10 oz.) prepared angel food cake, cut into 2-inch cubes
- 2 pkg. (1 oz. each) JELL-O Vanilla Flavor Fat Free Sugar Free Instant Pudding
- 2-1/2 cups cold fat-free milk
- 1-1/2 cups thawed COOL WHIP Sugar Free Whipped Topping, divided
- 2 pkg. (12 oz. each) frozen unsweetened mixed berries (raspberries, blueberries, sliced strawberries), thawed, well drained

**Directions:**

1. Mix juice and extract. Drizzle over cake cubes in large bowl; toss to coat.
2. Beat pudding mixes and milk in medium bowl with whisk 2 min. Stir in 1 cup COOL WHIP.
3. Reserve a few berries for garnish. Place half the cake cubes in 2-qt. glass bowl; top with layers of half each of the remaining berries and pudding mixture. Repeat layers. Refrigerate 2 hours. Top with remaining COOL WHIP and reserved berries just before serving.

Celeste Melendez  
Intermediate  
Fresh Fruit Dessert  
Collingsworth County

### **Fruit Pizza**

#### Ingredients:

1 roll refrigerated sugar cookie dough  
1 package (8 oz) cream cheese, softened  
1/4 cup powdered sugar  
2 kiwi fruit, peeled, halved lengthwise and sliced  
1 cup halved or quartered fresh strawberries  
2 cups of small grapes halved  
1 banana thinly sliced  
1 small can of mandarin oranges  
1 small cool whip  
1 large pizza pan

#### Instructions:

Press cookie dough into pizza pan and bake it according to the instruction on the package. Let it cool. Whip the cream cheese, cool whip, and powdered sugar together. Spread over crust. Arrange fruit on top. Makes about 16 servings.

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Claudia Taylor  
Intermediate  
Fresh Fruit Dessert  
Dallam County

### **Tropical Yum**

1 ripe mango  
4 teaspoons of lite coconut milk  
1 tablespoon of chopped pistachios

Cut the ripe mango into bite size pieces and place them on a plate or bowl. Drizzle the lite coconut milk over the mango pieces. Chop the pistachios using a nut chopper into fine pieces. Sprinkle the pistachio pieces over the mango pieces. Serve and devour!

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Melanie Jacquez  
Intermediate  
Fresh Fruit Desserts  
Deaf Smith County

### **Granola Yogurt Berry Parfait**

Yield: 4 servings

Prep Time: 5 minutes

#### Ingredients:

2 cups Greek yogurt  
2 cups your favorite granola  
2 cups fresh berries (raspberries, blueberries, strawberries) hulled and sliced and/or other fruit such as bananas, peaches or mangos, peeled and sliced  
4 tablespoons honey

#### Directions:

Line up 4 parfait or other tall glasses.  
Spoon 2 tablespoons of yogurt into each glass and smooth surface.  
Spoon 2 tablespoons of granola over top and smooth surface.  
Spoon 2 tablespoons of fruit over top and smooth surface.  
Repeat the process, adding a bit of honey here and there, to taste.

### **Fruit Pizza**

#### **Ingredients:**

Sugar cookie mix  
1 stick softened butter  
1 egg  
1 (8 ounce) package cream cheese  
1/2 cup white sugar  
2 tsp vanilla extract  
Strawberries, sliced  
Bananas, peeled and sliced  
Kiwi, peeled and sliced  
Blueberries

#### **Instructions:**

- 1) Preheat oven to 350 degrees F.
- 2) In a large bowl, combine the cookie mix, butter, and egg according to the instructions on the mix package. Press the dough into an ungreased pizza pan.
- 3) Bake in preheated oven as directed or until edges are lightly browned. Cool.
- 4) In a large bowl, beat cream cheese with 1/2 cup sugar and vanilla until light. Spread on cooled cookie.
- 5) Arrange desired fruit on top of cream cheese filling. I chose to use fresh strawberries, bananas, blueberries, and kiwi (so colorful!). Chill for about an hour before serving.

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Troy Mayes  
Intermediate  
Fresh Fruit Dessert  
Hansford County

### **Apple Pie**

Pastry for a 9 inch double crust pie	1/2 cup packed brown sugar
1/2 cup unsalted butter	1 tsp. cinnamon
3 TBSP all-purpose flour	1/4 tsp. nutmeg
1 TBSP corn starch	1 TBSP vanilla
1/2 cup white sugar	6 Granny Smith apples - peeled, cored, sliced

Preheat oven to 350 degrees. Melt the butter in a saucepan. Stir in flour and cornstarch to form a paste. Add white sugar and brown sugar, and bring to a boil. Stir in cinnamon, nutmeg, and vanilla. Reduce temperature and let simmer.

Place the bottom crust in your pan. Fill with apples, mounded slightly. Pour most of the sugar and butter liquid over apples, reserving approximately 1/2 cup. Cover with a lattice work crust. Gently pour the remaining sugar and butter liquid over the crust. Pour slowly so that it does not run off.

Bake 45 to 60 minutes, until apples are soft. (Place tin foil under pie while cooking in case of drips.)

### **Fresh Fruit Crostata**

#### **Pastry Ingredients:**

2 cups flour	¼ cup sugar
½ teaspoon salt	2 sticks cold unsalted butter, diced
6 Tablespoons ice water	

Place water in freezer to chill. Combine 2 cups flour, ¼ cup sugar, and ½ teaspoon salt into a food processor. Pulse a few times to combine. Unwrap 2 sticks cold butter onto plate and cut into small cubes. Add the butter to the flour mixture, toss lightly with a fork to coat the butter with flour. Keep pulsing to combine. Stop just before dough comes together. Watch carefully so you don't combine too much. Turn out onto floured surface. Roll into a ball, cut in half, and form two flat discs. Wrap in plastic wrap and refrigerate for at least 1 hour. Preheat oven to 425°.

#### **Filling:**

16 oz. fresh, ripe strawberries	1 cup peaches, frozen
1 cup blueberries	1 Tablespoon flour
1 Tablespoon sugar	1 teaspoon vanilla

Take stems off of the strawberries and slice into quarters. Slice peach wedges into thirds. Add 16 oz. strawberries, 1 cup peaches, and 1 cup blueberries to a bowl. Toss all of the fruit with 1 Tablespoon flour, 1 Tablespoon sugar, and 1 teaspoon vanilla and set aside.

#### **Crumb topping:**

¼ cup flour	¼ cup sugar
¼ teaspoon salt	4 Tablespoons cold unsalted butter

Combine ¼ cup flour, ¼ cup sugar, ¼ teaspoon salt, and 4 Tablespoons cold, unsalted butter in the bowl of the food processor. Pulse to combine and form crumbs. Set aside. Preheat oven to 425°. To make crostatas, divide one disc into quarter. Take one quarter and place on a floured surface and roll to about ¼ inch thick. Cut out a 6 inch circle. Place circle on parchment lined cookie sheet. Place ½ cup of the fruit filling in the middle of the circle and top with a dusting of crumb topping. Fold the edges of the dough up around the fruit to form an edge. Continue until you have used all of dough and filling. Should make 8 single crostatas. Bake for 15-20 minutes or until the crust is golden and flaky. Remove from oven and let cool for 5 minutes, then, using a spatula, move to a wire rack. Serve warm.

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### **Fresh Apple Cupcakes**

1 ½ cups of Flour  
½ cup sugar  
2 tsp. baking powder  
½ tsp. salt  
½ tsp. cinnamon  
¼ cup vegetable oil  
1 egg  
½ cup milk  
1 cup grated raw apples

**Topping:**

1/3 cup packed brown sugar  
½ tsp. cinnamon  
½ cup chopped nuts

Preheat oven to 400 degrees. In a bowl, mix together flour, sugar, baking powder, salt and cinnamon. In a large bowl mix together oil, egg and milk. Mix in dry ingredients. Add apples and stir until ingredients are blended. Fill greased cupcake pans two-thirds full and sprinkle with topping. Bake for 15-25 minutes. Until a toothpick inserted in middle comes out clean.

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Megan Huddleston  
Intermediate  
Fresh Fruit Dessert  
Ochiltree County

### **Cranberry-kee Pecan Pie**

1 pie crust  
2-3 cups fresh cranberries  
1/2 cup sugar  
1/4 cup rolled oats  
1/4 cup coconut flakes  
1/4 cup chopped pecans  
1/4 cup oat flour  
1/4 stick butter, frozen or very cold

Preheat the oven to 450 F. Mix the cranberries with the sugar, oats, coconut flakes, and pecans until well blended. In a separate bowl, cut the butter into the flour until it is crumbly. Place the pie shell on a cookie sheet to catch any overflow. Now, scoop the cranberry mixture into the pie shell until it is mounded (do not add any liquid left in the cranberry bowl to the pie). Sprinkle the flour-butter mixture over all and place it in the 450 F oven for 10 minutes, then drop the temperature to 350F and continue to cook for about 40 minutes or **until** the crust is browned on the top. Remove from the oven and cool before slicing. Alternatively, you can divide the pie crust into 4 mini-pies or ramekins, divide the mixture, and reduce the second cooking time to 15 minutes.

### **Fresh Fruit Pizza**

- 1 16.5 ounce package sugar cookie dough
- 1 8 ounce package softened cream cheese
- ¼ cup sugar
- ½ teaspoon vanilla
- 4 cups assorted fresh fruit (sliced kiwi and strawberries, raspberries, mandarin oranges)
- ¼ cup apricot preserves, pressed through sieve to remove lumps
- 1 tablespoon water

Heat oven to 375. Line 12 inch pizza pan with foil and spray with cooking spray. Arrange cookie dough in single later in prepared pan; press together to completely cover bottom of pan. Invert onto plate and carefully remove foil. Turn crust over; place on plate. Beat cream cheese, sugar, and vanilla with mixer until blended and spread mixture onto crust. Top with fruit. Mix preserves and water; brush onto fruit. Refrigerate for 2 hours; serve.

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Amy Hernandez  
Intermediate  
Fresh Fruit Dessert  
Potter County

### **Holiday Fresh Fruit Kabobs with Pumpkin Butter Cream Cheese Dip**

- 1 red apple, cored and cut into chunks
- 1 green apple, cored and cut into chunks
- 8 strawberries, stems removed and left whole
- 16 red grapes
- 8 fresh pineapple chunks
- 8 wood skewers
- lemon juice

Divide fruit evenly and arrange on 8 skewers. Place kabobs on a large platter and chill in refrigerator.

Pumpkin Butter Cream Cheese Dip:

- 1 15 oz. can pumpkin puree
- 1/3 cup sugar
- ½ teaspoon cinnamon
- 2 teaspoons honey
- 1 8 oz. cream cheese
- ½ cup pecans for garnish

Mix all ingredients in a saucepan and simmer on medium heat for about 10 minutes until thick. Let cool and blend cream cheese and pumpkin mixture until creamy. Garnish with pecans and serve with fresh fruit kabobs. Chill and enjoy!

### **Fresh Fruit Tacos**

1 pkg (18 oz) refrigerated sugar cookie dough  
1 Tbsp Cinnamon  
2 c Favorite fruit, cut-up  
1 c Yogurt  
2 Tbsp Sugar

**Directions:**

Preheat oven to 350. Grease 2 baking sheets. Cover rounded forms such as rolling pins or cardboard tubes from paper towel roll with foil. Cut cookie dough into thick slices. Press each slice on a slightly floured surface into 3in round sprinkle with cinnamon. Bake cookies until lightly golden, but still soft, 7-9 min. Gently remove cookies from baking sheet and immediately drape over rounded forms. Cool cookies until firm about 2 min. gently remove. Fill cookie Taco with Yogurt. Fill each cookie with your favorite fruit. Sprinkle sugar on top of tacos.

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Hannah Sims  
Intermediate  
Fresh Fruit Dessert  
Sherman

### **Fresh Fruit Low-Cal Fruit Dip**

**Ingredients:**

8 squares of milk chocolate almond bark  
¼ cup of strawberries  
¼ cup of grapes  
¼ cup of apple chunks  
¼ cup of cantaloupe  
8 oz. cream cheese  
1 cup of plain low fat yogurt  
1 tsp. vanilla extract  
2 Tbs. honey

**Directions:**

Blend ingredients cream cheese, yogurt, vanilla, and honey until smooth. Puree strawberries and add to cream cheese mixture. Chill and serve.

**Chocolate Bowl:**

Melt almond bark and dip a tiny inflated balloon into the chocolate about ½ way, set the balloon on a plate to harden. Once the bowl has set, pop the balloon and carefully remove the balloon pieces. You are left with a pretty chocolate bowl to fill with nutritious snacks!

### **Jayton's Fruity Salad**

Servings: 5

Serving Size: 1 cup

Ingredients:

½ cup fresh orange juice

2 teaspoons fresh lemon juice

2 tablespoons honey

¼ teaspoon ground cinnamon

2 (11 ounce) cans mandarin oranges, drained

1 large red delicious apple, cored and chopped

1 cup fresh strawberries, sliced

Whipped cream (optional)

Directions:

In a medium bowl combine orange juice, lemon juice, honey and cinnamon; stir well. Gently stir in oranges, apple, and strawberries cover and refrigerate 1 hour. To serve top with whipped cream if desired.