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Dessert Recipes



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Chef's Ingredient Crème Anglaise Mix

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Chocolate Ganache Flan

½	tsp.	Vanilla Extract
1	qt.	prepared <u>CIO Raspberry Coulis Mix</u>
1	package	<u>CIO No Bake Custard (16 oz)</u>
¾	qt.	prepared Knorr Neutral Mousse with coffee flavoring
2	qts.	milk
1	lb.	semisweet chocolate
¾	cup	sweet butter
1	Tbsp.	instant coffee

In a saucepan, dissolve the No Bake Custard in milk. Bring to a gentle simmer, stirring constantly to avoid scorching. In a double boiler large enough to hold entire recipe, melt the chocolate, butter, Vanilla and instant coffee. Once the custard has simmered, slowly pour the hot custard into the double boiler over the melted chocolate mixture. Whisk until fully incorporated. Immediately ladle into serving dishes or molds. For best results, chill overnight. Un-mold onto dessert plate and garnish by piping a rosette of Mousses (Cappuccino) on top. Sprinkle the rim of the plate with cocoa powder and decorate with Raspberry Coulis Mix. *(yields approximately 20-4 oz. portions)*

Chipotle Chile Infused Chocolate Mousse With Creme Anglaise

½	quart	prepared <u>CIO Crème Anglaise Mix</u>
1	quart	heavy cream
½	Tbsp.	<u>CIO Chipotle Chile Flavor Concentrate</u>
1		package Mousses (Chocolate)

Prepare the Mousse per package instructions. Add Ancho Chile Flavor Concentrate during the final 2 minutes of mixing. Pipe mixture into a chocolate tuile and garnish with prepared Crème Anglaise Sauce Mix. *Yields ½ gallon*

Homemade Bread Pudding

2	quarts	<u>CIO No Bake Custard</u>
26	oz.	Toasted Bread

Cube toasts and divide between two loaf pans. Pour prepared No Bake Custard over cubed toasts. Refrigerate for a minimum of two hours.

Green Tea Crème Anglaise

1	package	<u>CIO Crème Anglaise Mix</u>
8		green tea bags
12	oz.	hot water
20	oz.	Milk

Make tea using 8 green tea bags in 12 oz. hot water. Cool completely and prepare the Crème Anglaise mix per package instructions, with the 12 oz. of tea and only 20 oz. milk.

Coconut Rum Flan

- 1 package **CIO No Bake Custard Mix (16 oz)**
- 1 quart cold heavy cream
- 1 quart cold milk
- 1 tsp. Rum Flavor
- 1 tsp. Coconut Flavor

Thoroughly mix No Bake Custard Mix with cold milk & heavy cream. Heat in a double boiler stirring frequently until mixture comes to a gentle boil. Stir in Rum & Coconut Flavors. Portion into caramelized sugar lined molds* and refrigerate. Flan is ready to serve after 2 hours of refrigeration.

*Caramelized sugar can be made with 16 oz. sugar, 6 fl. oz. of water, and a few drops lemon juice. Combine all in a small sauté pan and cook until just golden. Quickly & carefully portion into bottom of molds.

Triple Chocolate Bread Pudding

- 2 oz. chocolate chips
- 1/8 cup whole butter
- 4-6 chocolate muffins or cake
- 6-12 triangular shaped molds
- 1 package **CIO No-Bake Custard (8 oz)**
- 1 quart Half & Half

Break muffins into small pieces and overfill molds. Prepare No Bake Custard per package instructions, substituting half and half for milk. When custard reaches a simmer, remove from heat and add butter and chocolate chips. Stir gently until the chocolate melts completely. Pour into cake filled molds and chill thoroughly. Remove the custards from the mold and coat with Chocolate Ganache (recipe follows). Sprinkle with nuts and garnish as you wish. Serve chilled with prepared Creme Anglaise Mix. *Yield will depend on size of mold*

Chocolate Ganache

- 1/2 cup heavy cream
- 1/2 lb. semi-sweet chocolate chips
- 1 Tbsp. whole butter

Bring heavy cream to a boil. Remove from heat. Add chocolate chips and butter. Mix well, being sure to melt the chocolate completely.

Rocky Road Cheesecake

- 1 **Deedee Desserts Chocolate Cheesecake Mix**
- 2 8oz. packages Cream Cheese
- 1 8oz. container Whipped Topping
- 1 9 inch prepared Chocolate crust
- 1/2 cup chopped Walnuts, plus extra for garnish
- 1/2 cup mini marshmallows, plus extra for garnish
- Chocolate syrup

Prepare Deedee Desserts Chocolate Marshmallow Cheesecake mix as directed. Add 1/2 cup Walnuts and 1/2 cup of mini marshmallows. Fold together. Place mixture into prepared chocolate crust. Top with garnish of marshmallow and walnuts. Drizzle with chocolate syrup. Serve chilled.

Cindy's Lemon-Blueberry Cheesecake

- 1 **Deedee Desserts Lemon Chiffon Cheesecake Mix**
- 2 8oz. packages Cream Cheese
- 1 8oz. container Whipped Topping, plus extra for garnish
- 1 9 inch prepared graham cracker crust
- 1 can blueberry pie filling

Prepare deedee desserts lemon chiffon cheesecake mix as directed. Put filling aside. Spoon enough blueberry pie filling into graham cracker crust so that it will cover the bottom. Fill pie crust with lemon chiffon cheesecake. Spoon remaining blueberry pie filling on top of cheesecake. Chill. Top with whipping cream just before serving.

Orange Trifle

- 1 **Deedee Desserts Creamsicle Cheesecake Mix**
- 2- 8oz. packages Cream Cheese
- 2 8oz. containers Whipped Topping
- 1 lg can mandarin oranges
- 1 angel food cake
- Trifle bowl

Prepare Deedee Desserts Creamsicle Cheesecake mix as directed. Put filling aside. Use half of the angel food cake to line bottom of trifle bowl. Pour 1/4 cup of mandarin juice onto angel food cake. Use 1/2 of Creamsicle mix to layer on top of angel food cake. Use 1/3 can of mandarin oranges for the next layer, aligning them face out against the glass bowl for presentation.. Use 1/2 container whipped topping to make layer on top of oranges and creamsicle cheesecake. Repeat steps 2-6, ending with layer of whipped topping. Presentation: Line mandarin oranges around perimeter of bowl and star burst of oranges in center. Serve chilled.

Piña-Colada Dip

- 1 **Deedee Desserts Piña-Colada Cheesecake Mix**
- 2 8oz. packages Cream Cheese
- 1 8oz. container Whipped Topping
- 1/2 can crushed pineapple, drained
- 1/2 cup coconut
- 1/4 cup toasted coconut

Prepare Deedee Desserts Piña-Colada Cheesecake mix as directed. Fold 1/2 cup drained pineapple and 1/2 cup coconut into mix. Place mixture in bowl, top with toasted coconut. Serve with vanilla wafers or your favorite fruit.

*Stovetop-toasted coconut - In a sauté pan, spray bottom with a thin layer non-stick cooking spray. Add coconut and stir continuously to brown all coconut.

Trifle'-a-licious Chocolate

- 1 **Deedee Desserts Chocolate Cheesecake Mix**
- 2 8oz. packages Cream Cheese
- 2 8oz. container Whipped Topping
- 1 tray prepared Brownies
- 1 cup crushed Butterfinger's
Chocolate syrup
Caramel syrup
Trifle bowl

Prepare Deedee Desserts Chocolate Mousse Cheesecake mix as directed. Put filling aside. Crush ½ of your tray of prepared brownies and layer in the bottom of the trifle bowl. Use ½ of Chocolate Mousse cheesecake filling to place layer on top of crushed brownies. Layer 1/3 cup of crushed Butterfingers to layer on top of Chocolate Mousse. Layer 1/2 container of whipped topping on top of Butterfingers. Repeat steps 2-5, ending with layer of whipped topping. Sprinkle top with remaining 1/3 cup of Butterfingers. Drizzle with Chocolate and Caramel Syrup. Serve chilled.

Pineapple Angel Food Cake with Cheesecake Topping

- 1 **Deedee Desserts Piña Colada Cheesecake Mix**
- 2 8oz. packages Cream Cheese
- 1 16 oz. container Whipped Topping
- 1 package angel food cake mix
- 1 can crushed pineapple, drained

Prepare angel food cake mix as directed, adding 1 can of crushed pineapple to the mix before baking. Allow cake to cool. Prepare Deedee Desserts Piña Colada mix using cream cheese and larger container of whipped topping. Beat until well blended. Spread on cooled angel food cake. Let set for an hour, eat, and enjoy!

Razzmatazz Brownies

- 1 **Deedee Desserts Raspberry Cheesecake Mix**
- 2 8oz. packages Cream Cheese
- 1 8oz. container Whipped Topping
- Prepared 9 x 13 tray of brownies
- ½ cup mini chocolate chips, plus extra for garnish
- 1 small container of fresh raspberries

Prepare Deedee Desserts Raspberry Cheesecake mix as directed. Fold in ½ cup mini chocolate chips. Place mixture over entire tray of brownies. Place remaining mini chocolate chips on top. Chill until ready to serve. When ready to serve, cut into squares. Place 1 fresh raspberry per square. Serve and enjoy!

Crème Brulée

- 1½ quarts Half & Half
- 1 package **CIO No-Bake Custard (8 oz)**

Prepare No-Bake Custard per package directions and place in oven proof molds. Refrigerate at least 2 hours. Spoon just enough fine granulated sugar (not regular or powdered sugar - this is sometimes called bar sugar) to coat top of the completely cooled custard. Remove any excess sugar, more is not better in this case because it will take longer to caramelize the sugar with a torch. It is not recommended to caramelize under a broiler or salamander. *Yields 1½ quarts*

Tropical Vinaigrette

- ¼ cup prepared **CIO Kiwi Coulis Mix**
- ¼ cup prepared **CIO Mango Coulis Mix**
salt and pepper to taste
- ¼ cup prepared white vinegar
- ¼ cup water
- 1 tsp. Ginger (Pureed)
- ¼ tsp. **Amore Garlic Paste**
- 2 tsp. Chopped Shallots in Oil
- 1½ tsp. light brown sugar
- ¾ cup blended oil
- ½ tsp. Coconut Flavor

(yields approximately 10 portions)

Pecan Bread Pudding With Crème Anglaise

- 1½ lbs. broken biscotti
- ½ tsp. ground cinnamon
- 4 oz. raisins
- 6 oz. toasted pecans
- 1 package prepared **CIO No-Bake Custard (16 oz)**
- 16 oz. prepared **CIO Crème Anglaise Mix**

Combine biscotti, cinnamon, raisins and pecans, mix well. Place cookie mixture in loaf pans and pour prepared, hot No bake Custard over cookie mixture. Refrigerate for several hours until well set. Serve sliced, with prepared Crème Anglaise mix. (see below).
Yields 2-8½ x 4½ x 3 inch loaf pans