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Torte:

- 1 can **OREGON Raspberries**, drained, reserve syrup (for a less seedy consistency, put the raspberries through a very fine strainer or sieve)
- 1 package **Devils Food Cake mix** (any brand without pudding in the mix)
- 3 **eggs**
- 1/2 cup **vegetable oil**

Topping:

- 1 small container **whipped topping**
- 1/2 cup **milk**
- 1 small package **chocolate instant pudding**, unprepared
- remaining raspberry syrup
- fresh raspberries** (optional)

In a 2 cup measuring cup put all the berries and enough of the syrup to make 1 1/2 cups combined berries and syrup. Save remaining syrup. Mix together cake mix, 1 1/2 cups berries and syrup, eggs, and oil on medium speed for 2 minutes or until well blended. Pour batter into 2-8 inch well greased and floured cake pans. Bake according to package directions. When done set aside to cool.



Meanwhile, mix together whipped topping, pudding (unprepared), milk, and remaining raspberry syrup. When cakes are cool place one cake on plate and top with half the whip topping mixture. Place second layer on top and frost with the rest of the topping. Garnish with fresh raspberries if desired.



Cookies:

- 2 sticks **unsalted butter**, softened
- 1 cup **sugar**
- 1/2 teaspoon **salt**
- 1 **egg**
- 2 teaspoons **vanilla extract**
- 1 can **OREGON Raspberries**, drained
- 2 3/4 cups **flour**
- 1/2 cup **unsweetened cocoa**
- 3/4 teaspoon **baking powder**
- 1/4 teaspoon **baking soda**
- parchment paper**



"Katie and I treasure the baking traditions handed down to us by my mother, her grandmother. The times we share in the kitchen during holiday gatherings are very special, lasting memories."

- Raspberry Icing:**
- Raspberry Puree** (remaining)
- 3 tablespoons softened **butter**
- 2 cups **powdered sugar**, sifted


In bowl of electric mixer, beat butter, sugar, and salt until light and fluffy. Press drained raspberries through a sieve to remove seeds and to create a puree. Add 1/4 cup of raspberry puree, egg and vanilla, beat until well blended. Stir together dry ingredients then add to mixture. Beat on low speed until just mixed. Divide dough in half, cover with plastic wrap, and refrigerate for 1 hour for easier handling. Preheat oven to 350°F. Remove half of dough from refrigerator. Lightly flour work surface, roll dough to 1/8 inch thick. Cut dough into desired shapes and place 1 inch apart on parchment lined (or ungreased) cookie sheets. Bake until cookies are set, about 8-10 minutes. Use thin spatula to immediately transfer cookies to wire rack to cool. Repeat process with remaining dough.

Icing:

Beat butter, powdered sugar, and 3 tablespoons raspberry puree until smooth and creamy. Add more raspberry as needed to make spreadable glazing consistency. (For deeper pink or red color for the holidays, red gel food coloring may be added.) Frost cookies as soon as completely cooled and leave uncovered on counter until frosting is set and no longer sticky, about 1-hour. Store in an airtight container in refrigerator.

Yield: 4 dozen.

Looking for something unique? WE PACK SEVERAL VARIETIES OF SPECIALTY FRUITS



Holiday Brunch

Lemon Blueberry Crepes

Haley Brown and Cherie Wallace - Gresham, OR

Filling:
 4 oz softened **cream cheese**
 1 small pkg. **lemon flavored instant pudding and pie filling**, unprepared
 1 cup cold **milk**

Combine all filling ingredients in food processor or blender and blend until smooth. Cover and set in refrigerator while you make the crepes.

Crepes:
 1/2 cup **flour**
 1/2 cup **milk**
 2 **eggs**
 2 tablespoons melted **butter**
 1 tablespoon **sugar**
 pinch of **salt**

Combine crepe ingredients in a food processor or blender and blend well. Cover and set aside for about 30 minutes. (Depending on the size of your skillet, you may want to double only the crepe ingredients)

Blueberry Topping:
 1 can **OREGON Blueberries**, drained, reserve syrup
 3 tablespoons **cornstarch**
 1/4 cup **sugar**
 dash of **cinnamon or nutmeg**
lemon zest (optional)

In a saucepan, combine reserved syrup, cornstarch, sugar, cinnamon or nutmeg. Stir over medium heat with a wire whisk until smooth and thickened. Stir in blueberries, and lemon zest if desired. Remove from heat and set aside.


To make crepes, spray a small, nonstick fry pan with cooking spray and place on stove over medium heat. Ladle the batter, 3 tablespoons at a time into the center of the pan and quickly swirl the pan to coat the bottom with a thin layer of crepe batter. Cook until slightly browned around the edges and no longer shiny in the middle. Turn onto waxed paper. Continue making crepes until all batter is used up. To assemble lay one crepe on a flat surface, spread 2 tablespoons lemon filling down center, then fold each side over so it resembles a burrito. Place 2 or 3 filled crepes on a plate and spoon the warm blueberry topping over each. Finish with fluffy whipped cream.




Oregon Fruit Products'

10 Tips for a Perfect Holiday Pie

- 1. Chill Out.** Keep all ingredients well-chilled ~ Shortenings and water should be ice-cold, and allow the pie crust to chill for at least one 1 hour before rolling it. Rest the crust for 30 minutes in the refrigerator before baking it to relax the gluten. Prick all over with a fork to prevent shrinking.
- 2. Roll With It (paper, that is).** Try rolling the dough between two pieces of waxed paper or parchment paper. It makes cleanup easier, eliminates adding extra flour (resulting in a tougher crust), and you can lift and flip your crust into the pie pan without tearing or stretching.
- 3. Save Some Dough.** Have fun and cut down waste by forming leftover pie dough into rounds. Press the dough onto upside down muffin cups and bake at 425° for about 7 minutes. Fill your shells with your favorite Oregon Fruit variety fruit for quick & easy tarts!
- 4. Soggy Bottom Blues?** Before adding your pie filling, try brushing the bottom crust with a lightly beaten egg white ~ it will protect your pie crust from having a soggy bottom.
- 5. Naturally Sweet.** Canned fruits are sweet to begin with. Taste your pie fruit filling before adding additional sugar ~ You may find the naturally sweet fruit needs less sugar than the recipe calls for.
- 6. Brush Up Before Baking.** Brush the top crust lightly with 2 teaspoons of milk and sprinkle on 2 teaspoons of sugar for a golden color and a bakery shop look.
- 7. Rack Level Matters.** For a firm and crisp bottom crust and a lightly golden top, bake your pie in the lower third of the oven (and place on aluminum foil to protect your oven from spills!).
- 8. Crust Insurance.** To keep the edges of your pie crusts from getting burnt, cover them with a lightweight metal pie rim, or position strips of foil over the edges at the first signs of browning.
- 9. Cool Off Afterwards.** It is important to let the pie cool on a wire rack for at least 1-2 hours before cutting into it. Otherwise, your filling will run.
- 10. The Perfect Slice.** Removing the first slice of pie is usually messy, but this trick makes it simple! Make your two first cuts forming the first slice, then make a third cut. The first slice will slide out easily.



Other "Special" Fruits: Kadota Figs, Whole Purple Plums, Spiced Grapes, Thompson Seedless Grapes, NJ Italian Pitted Prunes



Holiday Dessert

Holiday Plum Pastries

by Rebecca Johnson, author of Seasoned with Love: www.seasonedwithlove.com


Pastry Shells:
 3 (10 ounce) packages **Pepperidge Farm® Puff Pastry Shells**


Plum Glaze and Plum Filling:
 2 cans **OREGON® purple plums** in heavy syrup, reserve syrup
 1 tablespoon **cornstarch**
 1 tablespoon **water**
 1 tablespoon **black currant preserves**
 1/3 cup **granulated sugar**
 1 tablespoon **Cooks Choice™ Bourbon extract**
 Dash **cinnamon**

Custard Filling:
 1 cup **whipping cream**
 1 cup **whole milk**
 1/3 cup **granulated sugar**
 1/4 cup **custard powder**

1. Pastry shells: Preheat oven to 400° F. Place frozen pastry shells on a baking sheet lined with parchment paper. Bake 20-25 minutes or until golden brown and puffed up. You may have to bake them in two batches so allow enough time to bake all the pastries.
2. Plum Glaze: Drain plums and reserve the syrup. You should have a little over 1/2 cup. Place the syrup in a 1 quart saucepan. Stir cornstarch and water in a small bowl and whisk into the syrup. Turn heat onto medium and then whisk in currant preserves, sugar, bourbon extract and a dash cinnamon.
3. Stir the sauce with the whisk frequently until the sauce is thick, dark and purple. It will in fact look more clear as it darkens. This makes a beautiful purple glaze. Strain the glaze and discard seeds. Cool in the refrigerator.
4. Custard filling: In a 3-quart saucepan, whisk cream, milk, sugar and custard powder. Whisk over medium heat until custard is thick and creamy. Cool in the refrigerator/freezer.
5. Assembling the pastries: Pour the cooled plum glaze into a small plastic bag. Set in a dish with ice cubes to cool completely. Remove the tops on the pastries and any uncooked pastry. Fill pastries halfway with custard. Pit each plum carefully to maintain shape and then place on custard.
6. Take the plum glaze, snip corner and pipe just enough glaze to completely cover plum and custard. Insert "pastry top" into edge of custard so it stands upright and insert a sprig of mint.

These can be easily transported to a party. Makes 18 pastries for a Holiday Party.





Holiday Dessert

Cherry Almond Cake Roll

Arlene Thorpe - Monmouth, OR

Cake:
 3 large **eggs**
 1 cup **sugar**
 5 tablespoons **water**
 1/2 teaspoon **almond extract**
 1/2 teaspoon **vanilla extract**
 1 cup sifted **cake flour**
 1 teaspoon **baking powder**
 1/4 teaspoon **salt**
Parchment paper
Powdered sugar

Preheat oven to 375°F. Grease bottom and sides of a 15x10x1-inch jellyroll pan, then line bottom with parchment or waxed paper; grease paper.

In a large bowl, beat eggs with electric mixer on high speed until very thick (about 5 minutes). Gradually beat in sugar. Beat in all at once the water, almond extract and vanilla extract. Sift together flour, baking powder and salt. Add all at once to the batter. Beat just until smooth.

Pour into prepared jellyroll pan. Bake at 375°F for 12 to 15 minutes or until cake springs back when touched. Loosen edges and immediately turn upside down on a kitchen towel sprinkled with powdered sugar. Remove waxed paper or parchment. Trim any crisp edges. Roll up warm cake and towel, jellyroll style, starting from one of the short sides. Cool completely on a wire rack.

Cherry Filling:
 1 can **OREGON Red Tart Cherries**, drained, reserve juice
 3/4 cup **sugar**
 2 1/2 tablespoons **cornstarch**
 1/4 teaspoon **almond extract**
 4 drops **red food color**, if desired

Drain juice from cherries into a small saucepan. Chop cherries coarsely. Add sugar, cornstarch and almond extract to juice. Cook over medium heat, stirring until bubbly. Add chopped cherries; continue to stir until it returns to a boil. Remove from heat and add food color, if desired. Cool while baking cake.

Cream Cheese Filling:
 8 ounces **cream cheese**, room temperature
 1/4 cup of the cherry filling (above)
 1 tablespoon **powdered sugar**

Blend together until softened. Spread on jellyroll before the remaining cherry filling.

Gently unroll cake. Spread cream cheese mixture on cake to within 1/2 inch of the edges. Spread cherry filling on top of cream cheese. Roll up cake again, but without towel, starting from the short side. Sprinkle with powdered sugar before serving. Refrigerate to store.