

Take-Along *Festive Treats* for Any Gathering

FAMILY FEATURES

Between gift exchanges, holiday parties and family gatherings, this time of year is full of opportunities for delicious sweet treats.

Add extra cheer to this year's celebrations with these festive desserts featuring Lucky Leaf Premium Fruit Filling. These quick and simple treats allow you to impress your guests and still have time to enjoy all the activities the season has to offer. A gooey chocolate-cherry cake, a classic cheesecake with a seasonal twist, a bubbly cobbler or traditional, go-to cookies are sure to become guest favorites, costing you minimal prep time. No matter if your favorite flavor is cherry, apple or blueberry, these recipes can be customized to complement any holiday menu or be a great addition to a cookie exchange. With more fruit and many flavors to choose from, Lucky Leaf can help you tackle the hustle and bustle of the season.

Find more flavor-filled recipes to brighten your holiday at www.luckyleaf.com.



Simple and Sweetie Blueberry Cobbler

Cook time: 1 hour
Servings: 12

- 6 tablespoons butter
- 3/4 cup sugar
- 1 cup self-rising flour
- 1 cup milk
- 1 can (21-ounces) Lucky Leaf Premium Blueberry Fruit Filling

Heat oven to 350 F.
Melt butter and pour into 2.5-quart casserole or baking pan. Mix sugar, flour and milk. Pour mixture over butter but do not mix. Pour fruit filling on top but do not mix. Bake 1 hour.

Chocolate Cherry Thumbprints

Cook time: 12 minutes
Servings: 3 dozen cookies

- 1 cup butter, softened
- 2 cups sugar
- 2 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1 cup cocoa
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 can (21-ounces) Lucky Leaf Cherry Fruit Filling
- 1/2 cup chocolate chips

Heat oven to 350 F.
Cream butter and sugar until light and fluffy. Mix in eggs, one at a time. Add vanilla and mix until combined. Add flour, cocoa, salt, baking soda and baking powder. Mix until combined.
Roll dough into two-inch balls. Place on greased baking sheet or baking sheet lined with parchment paper. Press thumb into center of cookie to make well. Place cherries into each cookie.
Bake for 12 minutes. Allow cookies to cool.
Melt chocolate according to package directions. Drizzle over cookies. Let chocolate set and serve immediately or store in airtight container.

Black Forest Poke Cake

Recipe courtesy of Julianne of BeyondFrosting.com
Cook time: 22 minutes
Servings: 12 slices

- 1 box chocolate cake mix
- 2 large eggs
- 3/4 cup milk
- 1/2 cup vegetable oil
- 1 jar (16-ounces) hot fudge sauce
- 1 can (21-ounces) Lucky Leaf Premium Cherry Fruit Filling
- 2 cups heavy whipping cream or whipped topping
- 1 1/4 cups powdered sugar
- chocolate bar for shavings

Heat oven to 350 F.

Combine cake mix ingredients as listed on box. Beat on medium speed until well combined.
Bake cake in 9-by-13-inch pan for 20-22 minutes. Check doneness by inserting toothpick into center of cake. If toothpick is clean, cake is done. Allow to cool 10 minutes.

While cake is still warm, use end of wooden spoon or another round object and poke holes all over top of cake.
Heat jar of hot fudge sauce in microwave for about 30 seconds, or until you can stir and thin it out. You may need an additional 30 seconds. Pour sauce on top of cake and allow it to absorb. Let set until completely cooled.

Open can of fruit filling and pour over top of cake; spread evenly.

To prepare whipped cream, put bowl and whisk attachment in freezer for 5-10 minutes to get them really cold. In cold mixing bowl, pour in heavy whipping cream and beat on medium speed about 3 minutes. Add powdered sugar and increase speed to medium high. Beat until stiff peaks form. Spread whipped cream over top of cake.

Chop chocolate bar into small pieces and sprinkle over top of cake. Keep refrigerated until ready to serve.



Caramel Apple Cheesecake

Cook time: 35 minutes
Servings: 12-16

- 1 can (21-ounces) Lucky Leaf Premium Apple Fruit Filling
- 1 9-inch graham cracker crust
- 2 packages (8-ounces) cream cheese, softened
- 1/2 cup sugar
- 1/4 teaspoon vanilla extract
- 2 eggs
- 1/4 cup caramel topping
- 12 pecan halves
- 2 tablespoons pecans, chopped

Heat oven to 350 F.

Reserve 3/4 cup of fruit filling; set aside. Spoon remaining filling into crust.
Beat together cream cheese, sugar and vanilla until smooth; add eggs and mix well. Pour over fruit filling. Bake for 35 minutes, or until center of cake is set.

Cool cake to room temperature. In small saucepan, heat reserved fruit filling and caramel topping for about 1 minute, or until spreadable. Spoon apple-caramel mixture over top of cheesecake and spread evenly.

Decorate edge of cake with pecan halves and sprinkle with chopped pecans. Refrigerate until ready to serve.

