

SWEET SUMMER TREATS ONLINE RECIPE CONTEST WINNER

DESSERT WITH ICE CREAM

HEAVENLY 5 LAYER ICE CREAM CHOCOLATE CHEESE PIE

By: DD Pierce

Archway® Cookie Used: Dutch Cocoa & Iced Oatmeal Bag



Ingredients:

For Pie Crust:

1 1/2 C Archway Crispy Iced Oatmeal Cookies
(about 28)
1/4 C White Sugar
3 Tbsp Melted Butter

For Chocolate Curls:

3 oz Semi-Sweet Baking Chocolate
1 Tbsp Shortening

For Pie Layers:

1 C Archway Dutch Cocoa Cookies crumbs
(1/2 of an 8.75 oz pkg)
3 C Chocolate Chip Ice Cream
8 oz Cream Cheese, softened
1/3 C Confectioners Sugar
1 1/2 C Milk
5.9 oz Package Instant Chocolate Pudding Mix
12 oz Whipped cream, divided

Directions:

Preheat oven to 350F.

Break up and add the Iced Oatmeal cookies into a food processor. Pulse until a fine crumb is achieved. Pour into a small bowl and add in the 1/4 C sugar and stir. Next, add in the melted butter until all crumbs are evenly coated.

Pour crumb mixture into a 9"x3" spring form pan. (You may use another type of pan, just be sure the sides are at least 3" tall.) Press crumbs evenly onto bottom of pan using the bottom of a glass or measuring cup. You do not need to spread it up the sides. Bake the crust for 10 minutes in a preheated oven. Remove and let cool slightly, then place pan in the freezer while you prepare the rest of the pie.

While the crust is cooling, set out the chocolate chip ice cream so that it can soften. Next, break up, then pulse the Dutch Cocoa Cookies in a food processor, only until pea sized (slightly larger pieces are okay). Set aside.

In a large mixing bowl, add in the softened cream cheese and the confectioners' sugar. Mix with a hand mixer on high until well incorporated and there are no lumps. Slowly begin adding in the milk, a little at a time, mixing well in between additions. Continue until all of the milk has been mixed in. Next, begin sprinkling in the pudding mix, again, a little at a time, mixing in between additions. This will help to eliminate any lumps. Occasionally scrape the sides and bottom of the bowl with a rubber spatula. Continue mixing until all is incorporated. Add in only one cup of the whipped cream. Mix on high just until well blended. Mixture will be thick. Set aside.

Take out the crumb crust and add in 3 cups of softened chocolate chip ice cream. Quickly, press down and smooth evenly. Top with the Dutch Cocoa cookie crumbs and spread them out evenly, then pour the chocolate cream cheese mixture over the top and quickly spread it out evenly. Spread the remaining whipped cream over the top and return to freezer. Freeze for at least 4 hours or cover with plastic wrap and freeze overnight.

Meanwhile, for the garnish, chop the chocolate into small pieces and add in the shortening. Melt in the microwave for 30 seconds. Pour chocolate into an aluminum foil square mold, or into a small flat square dish that has been lined with aluminum foil (about the size of a candy bar). Set in fridge until chocolate is solid. When firm, pull out of the foil and use a vegetable peeler or sharp paring knife to "shave" off curled pieces from the long edge onto waxed paper or aluminum foil. Place curls back into fridge until ready to garnish pie.

Garnish Tip: When ready, use a toothpick to place on pie to avoid them melting from the heat of your hands. When ready to serve pie, warm a large sharp knife under hot water and dry off. Use to cut the pie with ease.



SWEET SUMMER TREATS ONLINE RECIPE CONTEST WINNER

DESSERT WITHOUT ICE CREAM

DREAMY CHOCOLATE CARAMEL COCONUT TART

By: Barbara Mayo

Archway® Cookie Used: Coconut Macaroons



Ingredients:

Tart:

- 2 Pkgs Archway Coconut Macaroons (12 oz. each)
- 4 Tbs Butter (melted)
- 1 Egg
- 1 tsp Instant Coffee
- 1 Tbs Real Vanilla Extract
- 1/4 C Special Dark Cocoa Powder
- 3/4 C Macadamia Nuts (toasted & chopped)
- 1/4 C Heavy Whipping Cream

Topping:

- 1 C Macadamia Nuts (toasted & chopped)
- 6 Tbs Toasted Coconut
- 6 oz. Milk Chocolate Morsels
- 1/2 C Heavy Cream
- 1 C Sugar
- 1/4 C Butter
- 1 Tbs Pure Vanilla Extract
- 1/2 C Heavy Cream

Garnish:

Whipping cream & 12–15 fresh raspberries

To toast coconut, place in non-stick pan sprayed with butter spray and heat over medium heat till it starts to turn light golden brown. I usually use sweetened coconut and toast a whole bag to have when I need it. It keeps well in freezer after toasting.

I toast macadamia nuts on a cookie sheet in my oven on toast selection. I remove them when they are done to stop toasting and place in small bowl.

Directions:

Mix instant coffee into vanilla extract and set aside.

Place macaroons, melted butter, egg, vanilla extract with coffee, cocoa, heavy cream and toasted macadamia nuts in food processor bowl. Pulse 5–6 times, mixing well. Add heavy cream and pulse 3–4 times.

Take tart pan and spray with butter spray. Spoon tart mixture into pan. Press down evenly into pan. Place in preheated 375 degree oven. Bake for 12-15 minutes. Remove from oven to cool. About 20 minutes.

For sauce — In double boiler heat cream then add milk chocolate morsels. Stir until completely melted, then remove from stove top to cool. In skillet melt butter and sugar let melt down before you start stirring. When sauce turns caramel color and bubbly, add 1 tablespoon pure vanilla extract and 1/2 cup heavy cream. Stir till mixed and smooth. This mixture gets very hot and will burn, so be very careful. You must watch and stir constantly. When mixture is creamy and caramel in color (about 8 minutes) take off heat and cool for about 10 minutes, then add chocolate mixture to caramel mixture and stir until incorporated and smooth. Pour into a small pitcher. I use a whip cream dispenser and add 2 cups heavy cream. Follow direction on dispenser instructions. You may also use the same amount of heavy cream whipped in a mixer until stiff peaks appear, then place in large piping bag with a star or rosette tip.

To serve — Place tart onto cake plate stand, decorate by drizzling chocolate caramel sauce back and forth across whole tart. Sprinkle toasted coconut and macadamia nuts on top. Pipe whipped cream using continuous rosettes of whipped cream around the outside edge of tart, then a large rosette in the middle.

Take 12–15 fresh raspberries and place evenly around the outside edge and 3 in the center. This can be made days ahead and heated in microwave before assembling.

Also tart freezes well for up to four weeks. Great way to turn a cookie into a decadent, moist, rich dessert that is easy to prepare.



SWEET SUMMER TREATS ONLINE RECIPE CONTEST WINNER

NON-DESSERT CREATION

ICED LEMONADE COATED CHICKEN WINGS

By: Paula Marchesi

Archway® Cookie Used: Iced Lemonade Bag



Ingredients:

2/3 C	Archway Iced Lemonade Bag Cookies (crushed)	1/4 tsp	Dried Dill Weed
1 tsp	Onion Powder	1	Large Egg
1 tsp	Dried Basil	2 tsp	Water
1/2 tsp	Garlic Salt	1 tsp	Lemon Juice
1/2 tsp	Paprika	10	Whole Chicken Wings

Directions:

In a large resealable plastic bag, combine the Iced Lemonade bag cookie crumbs, onion powder, basil, garlic salt, paprika and dill. In a small bowl, whisk together egg, water and lemon juice.

Cut chicken wings into three sections; discard wing tips. Dip wings in egg mixture, then place in plastic bag and shake to coat.

Place on a greased 15x10x1-inch baking pan. Bake at 425 degrees for 30 to 35 minutes or until juices run clear, turning once. Approximately 6–8 delicious servings.

Note: Having run out of breadcrumbs one night, and my family wanted chicken wings, I decided to use what I had in my pantry: Archway Iced Lemonade Bag Cookies. The rest was history. No one can pass up these delicious wings. The seasonings along with the cookies flavor the wings perfectly. Thank you and enjoy!

