

TROPICAL TORTE WITH FRESH PINEAPPLE

This elegant no-bake cake is enhanced with a unique mint-infused mango sauce.

1½ cups melted mango sorbet, divided

1 pkg (3.4 oz) vanilla instant pudding and pie filling

1 container (12 oz) frozen whipped topping, thawed, divided

½ cup lightly packed fresh mint leaves

1 medium pineapple

1 16-oz frozen pound cake, thawed

Additional fresh fruit such as blueberries (optional)

- 1** For filling, combine ½ cup of the sorbet and pudding mix in **Stainless (4-qt.) Mixing Bowl**; whisk 1 minute or until thick. Fold in 2 cups of the whipped topping using **Master Scraper**; set aside. For sauce, place remaining 1 cup sorbet in **Small Batter Bowl**. Thinly slice mint using **Chef's Knife**; stir into batter bowl. Microwave on HIGH 1½-2 minutes or until sorbet is hot. Place **Strainer** over **Stainless (2-qt.) Mixing Bowl**. Pour sorbet through Strainer and press gently using **Classic Scraper**; set aside. (Discard mint.)
- 2** Slice top and bottom off of pineapple using **Santoku Knife**, creating a flat base. Stand pineapple upright; use **Pineapple Wedger** to core and peel. Set aside half of the pineapple for another use. Slice remaining pineapple flesh lengthwise into four strips, then crosswise into ¼-in. pieces. Place into **Classic Batter Bowl** and toss with 2 tbsp of the mango sauce.
- 3** Lay pound cake on its side on **Large Grooved Cutting Board**. Using **Bread Knife**, cut straight down into pound cake to slice lengthwise into three equal layers. Place bottom layer onto **Simple Additions® Rectangle Platter**. Spread half of the filling evenly to edges using **Small Spreader**. Place middle layer over filling; spread with remaining filling. Place remaining cake layer on top. Using clean Small Spreader, frost outside of torte with remaining whipped topping.
- 4** To serve, slice torte using **Utility Knife** and place onto serving plates. Top each serving with pineapple, additional fruit, if desired, and about 1 tbsp sauce.

Yield: 10 servings

Nutrients per serving: Calories 370, Total Fat 15 g, Saturated Fat 11 g, Cholesterol 70 mg, Carbohydrate 56 g, Protein 3 g, Sodium 230 mg, Fiber 1 g

cook's tip

For an interesting flavor variation, substitute 1 cup lightly packed fresh basil leaves for the mint.



Place Strainer over Stainless (2-qt.) Mixing Bowl. Pour sorbet through Strainer and press gently using Classic Scraper. (Discard mint.)



Lay pound cake on its side on Large Grooved Cutting Board.



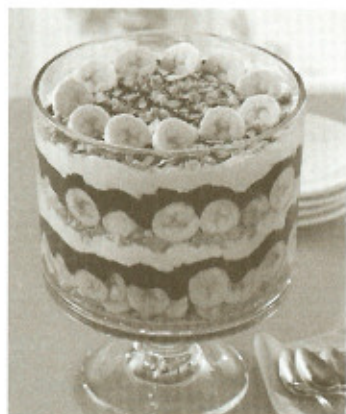
Using Bread Knife, cut straight down into pound cake to slice lengthwise into three equal layers. Place bottom layer onto platter. Layer with filling and remaining cake layers.



Using Small Spreader, frost outside of torte with remaining whipped topping.

CHOCOLATE BANANA CREAM TRIFLE

Thanks to the Trifle Bowl, a few pantry staples can be assembled into an eye-catching dessert.



18 whole graham crackers
(5 x 2 in.), divided

$\frac{3}{4}$ cup semi-sweet
chocolate morsels

1 container (12 oz)
frozen whipped
topping, thawed,
divided

1 pkg (3.4 oz) banana
cream instant pudding
and pie filling

1 cup milk

1 lemon

4 large bananas

- 1 Finely chop half of a graham cracker using **Food Chopper**; set aside. Coarsely crumble remaining crackers into **Stainless (2-qt.) Mixing Bowl**.
- 2 For ganache, place chocolate morsels and $1\frac{1}{2}$ cups of the whipped topping into **Small Batter Bowl**. Microwave on HIGH 45-60 seconds or until melted and smooth, stirring every 15 seconds. Combine pudding mix and milk in **Stainless (4-qt.) Mixing Bowl**; whisk until mixture begins to thicken. Fold in remaining whipped topping using **Small Mix 'N Scraper**; set aside.
- 3 Juice lemon using **Juicer** to measure 2 tbsp juice. Peel bananas and cut into $1\frac{1}{2}$ -in. pieces using **Paring Knife**. Slice pieces into **Classic Batter Bowl** using **Egg Slicer Plus**. Add lemon juice and toss gently. Set aside 12 slices for garnish.
- 4 To assemble trifle, place half of the crumbled graham crackers over bottom of **Trifle Bowl**. Place half of the bananas over the crackers, arranging some of the bananas against sides of bowl, and top with one-third of the ganache (see Cook's Tip). Spread half of the banana filling over ganache, spreading to edges. Repeat layers one time. Decorate with remaining ganache. Sprinkle top of trifle with chopped graham cracker. Arrange reserved banana slices around edges of trifle.

Yield: 16 servings

Nutrients per serving (about $\frac{1}{2}$ cup): Calories 230, Total Fat 9 g, Saturated Fat 6 g, Cholesterol 0 mg, Carbohydrate 37 g, Protein 3 g, Sodium 190 mg, Fiber 2 g

cook's tip

To get a good visual of the ganache layers, spoon ganache into resealable plastic food storage bag; secure with **Twixit! Clip**. Trim corner of bag to allow ganache to flow through. Pipe around the inside edges of the bowl, then drizzle remaining ganache over the bananas.

CHOCOLATE-CARAMEL PECAN CAKES

Grated pecans lend a delicate texture and rich flavor to these warm, decadent cakes.

CAKES

- 2 tbsp sugar
- $\frac{3}{4}$ cup pecan halves, divided
- $\frac{1}{2}$ cup semi-sweet chocolate morsels
- $\frac{1}{4}$ cup vegetable oil
- $\frac{3}{4}$ cup sour cream
- 1 egg
- 1 pkg (9 oz) devil's food cake mix

SAUCE

- $\frac{1}{3}$ cup caramel ice cream topping
- $\frac{1}{3}$ cup semi-sweet chocolate morsels

- 1 For cakes, spray six **Prep Bowls** with vegetable oil using **Kitchen Spritzer**; blot out excess using paper towel. Coat evenly with sugar; set aside. Place pecans in **Small Micro-Cooker**®. Microwave, uncovered, on HIGH 1-2 minutes or until fragrant, stirring every 30 seconds. Using **Sauté Tongs**, set aside six pecan halves for garnish.
- 2 Combine chocolate morsels and oil in **Classic Batter Bowl**. Microwave 30-60 seconds or until smooth, stirring every 30 seconds. Add sour cream and egg; whisk until smooth. Grate remaining pecans into batter bowl using **Rotary Grater**. Add cake mix and mix until combined using **Small Mix 'N Scraper**®.
- 3 Divide batter evenly among prepared bowls using **Medium Scoop**. Place bowls in a circle on microwave turntable. Microwave on HIGH 4-5 minutes or until wooden pick inserted in centers comes out clean. (Tops of cakes will appear wet, but edges will appear cooked and dry.) Carefully remove bowls from microwave using **Chef's Tongs**. Invert bowls onto **Cutting Board** using tongs; leave bowls over cakes and cool 5 minutes.
- 4 Meanwhile, for sauce, combine ice cream topping and chocolate morsels in **Small Batter Bowl**. Microwave on HIGH 30-45 seconds or until melted and smooth, stirring once. Place cakes onto serving plates. Top each cake with about 2 tbsp sauce and one reserved pecan half.

Yield: 6 cakes

Nutrients per serving (1 cake): Calories 640, Total Fat 38 g, Saturated Fat 12 g, Cholesterol 55 mg, Carbohydrate 71 g, Protein 8 g, Sodium 460 mg, Fiber 5 g

cook's tip

These cakes can be baked in a conventional oven, if desired. Place Prep Bowls onto **Medium Sheet Pan** and bake at 350°F for 30-34 minutes. Proceed as recipe directs.



Spray Prep Bowls with oil and coat evenly with sugar.



Grate toasted pecans over chocolate mixture in batter bowl using Rotary Grater. Add cake mix and mix until combined.



Divide batter evenly among prepared bowls using Medium Scoop.



Invert bowls onto Cutting Board using Chef's Tongs; leave bowls over cakes 5 minutes. As cakes cool, prepare sauce.

CREAMY MOJITO TORTE

The flavors of the famous Cuban cocktail come alive in this stunning cake.



Nonstick cooking spray with flour

$\frac{1}{2}$ cup plus 2 tbsp dark rum, divided

1 pkg (18.25 oz) butter recipe yellow cake mix (plus ingredients to make cake)

$1\frac{1}{4}$ cups powdered sugar, divided

3 limes, divided

1 pkg (8 oz) cream cheese, softened

$\frac{1}{2}$ tsp mint extract

1 container (12 oz) frozen whipped topping, thawed

1 Preheat oven to 350°F. Spray **Torte Pans** with nonstick cooking spray with flour. Place 8-in. circles of **Parchment Paper** over centers of pans; set aside. Substituting $\frac{1}{2}$ cup of the rum for $\frac{1}{2}$ cup of the water prepare cake mix according to package directions in **Stainless (4-qt.) Mixing Bowl**. Whisk batter 1 minute. Divide batter between pans, spreading evenly to edges. Bake 14-16 minutes or until wooden pick inserted into centers comes out clean.

2 For glaze, combine $\frac{1}{4}$ cup of the sugar and remaining 2 tbsp rum in **Prep Bowl**. Remove pans from oven to **Stackable Cooling Rack**; let stand 5 minutes. Invert one cake onto **Simple Additions Large Round Platter**. Invert second cake onto cooling rack. Brush wells of both cakes with glaze.

3 For filling, zest two of the limes using **Microplane Adjustable Grater** to measure 2 tsp zest. Juice zested limes to measure 3 tbsp juice. In **Stainless (6-qt.) Mixing Bowl**, combine juice, zest, cream cheese, mint extract and remaining 1 cup sugar. Whisk briskly until smooth. Fold in whipped topping and mix until very thick. Attach open star tip to **Easy Accent Decorator**; fill with $\frac{1}{2}$ cup of the filling and set aside.

4 Slice remaining lime. Cut slices into quarters. Spread half of the remaining filling into well of cake on platter. Slide **Large Spreader** between second cake and cooling rack. Carefully place cake well-side up over filling. Spread remaining filling into well. Pipe rosettes around cake; garnish with lime slices.

Yield: 16 servings

Nutrients per serving: Calories 350, Total Fat 16 g, Saturated Fat 7 g, Cholesterol 55 mg, Carbohydrate 42 g, Protein 3 g, Sodium 290 mg, Fiber 0 g

cook's tip

To substitute rum extract for the rum, prepare cake mix according to package directions, adding 1 tsp rum extract. For glaze, use $\frac{1}{2}$ tsp rum extract with 2 tbsp water; combine with powdered sugar as directed.

DECADENT DULCE DE LECHE TART

Dulce de leche, a popular flavor in Mexico, pairs beautifully with chocolate to create a simple tart.



All-purpose flour
for dusting

- 1 pkg (15 oz) refrigerated pie crusts (2 crusts), softened according to package directions
- 1¼ cups semi-sweet chocolate morsels, divided
- 1 pkg (8 oz) cream cheese, cubed
- 1 can (13.4 oz) dulce de leche
- ½ cup hazelnuts

1 Preheat oven to 450°F. Lightly sprinkle **Large Round Stone with Handles** with flour using **Flour/Sugar Shaker**. Place one crust in center of baking stone. Lightly spray crust with water using **Kitchen Spritzer**. Place second crust over first crust, matching edges and pressing down to seal. Using **Baker's Roller®**, roll out crust to edge of baking stone. Fold ½ in. of crust edge in toward center, forming an even border; pinch to form a fluted edge. Prick entire bottom surface of crust with pastry tool. Bake 17-19 minutes or until crust is golden brown. Remove baking stone to **Stackable Cooling Rack**. Immediately sprinkle 1 cup of the chocolate morsels evenly over crust; set aside.

2 For filling, combine cream cheese and dulce de leche in **Classic Batter Bowl**. Microwave on HIGH 1-2 minutes or until cream cheese begins to soften, stirring every 60 seconds. Whisk filling with **Stainless Whisk** until thoroughly combined and smooth. Place hazelnuts in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1-2 minutes or until lightly browned and fragrant, stirring every 30 seconds. Coarsely chop nuts using **Food Chopper**; set aside.

3 To assemble tart, spread melted morsels over crust using **Small Spreader**; sprinkle with half of the nuts. Spread filling over crust; top with remaining nuts. Place remaining ¼ cup chocolate morsels in **Prep Bowl**. Microwave on HIGH 1 minute or until chocolate is melted, stirring every 15 seconds. Place chocolate into resealable plastic bag and trim corner using **Kitchen Shears**. Drizzle chocolate over tart. Serve warm.

Yield: 16 servings

Nutrients per serving: Calories 330, Total Fat 19 g, Saturated Fat 9 g, Cholesterol 20 mg, Carbohydrate 39 g, Protein 5 g, Sodium 180 mg, Fiber 2 g

DOUBLE CHOCOLATE MOUSSE CUPS

Waffle bowls add an element of whimsy to these cool treats.

WAFFLE CUPS

- ½ cup semi-sweet chocolate morsels
- 1 pkg (4 oz) prepared waffle bowls (10 bowls)

MOUSSE & GARNISH

- ½ cup white chocolate morsels
- 1 cup cold milk
- 1 pkg (3.3 oz) white chocolate instant pudding and pie filling
- 1 container (8 oz) frozen whipped topping, thawed
- 3 tbsp sliced almonds, toasted
- 1 container (6 oz) fresh raspberries

- 1 For waffle cups, place semi-sweet morsels in **Prep Bowl**. Microwave on HIGH 60-90 seconds or until melted and smooth, stirring every 15 seconds. Dip **Chef's Silicone Basting Brush** into chocolate. Swirl basting brush around inside walls of waffle bowls, replenishing brush with chocolate as necessary.
- 2 For mousse, place white chocolate morsels into another Prep Bowl. Microwave on HIGH 60-90 seconds or until melted and smooth, stirring every 15 seconds. Combine milk and pudding mix in **Classic Batter Bowl**; whisk using **Stainless Whisk** until thickened. Add melted white chocolate; whisk until smooth. Fold in whipped topping using **Small Mix 'N Scraper**®.
- 3 Coarsely chop almonds using **Food Chopper**. To assemble cups, spoon mousse into gallon-size resealable plastic bag. Trim corner of bag with **Utility Knife**; using circular motion, pipe mousse evenly into cups. Sprinkle mousse with almonds and top with raspberries.

Yield: 10 servings

Nutrients per serving: Calories 280, Total Fat 12 g, Saturated Fat 8 g, Cholesterol 5 mg, Carbohydrate 39 g, Protein 4 g, Sodium 170 mg, Fiber 2 g

cook's tips

To toast almonds, place into (8-in.) **Sauté Pan**. Cook 7-10 minutes over medium heat, stirring frequently with **Slotted Turner** until toasted. Remove from pan to cool.

Plain ice cream cones can be substituted for the waffle bowls, if desired.

If desired, 1 pkg (3.4 oz) vanilla instant pudding and pie filling mix can be substituted for the white chocolate pudding.



Swirl melted chocolate around inside walls of waffle bowls, replenishing brush with chocolate as necessary.



Whisk melted white chocolate into thickened pudding mixture until smooth. Fold in whipped topping.



Using a circular motion, pipe mousse decoratively into cups. Garnish with almonds and raspberries.