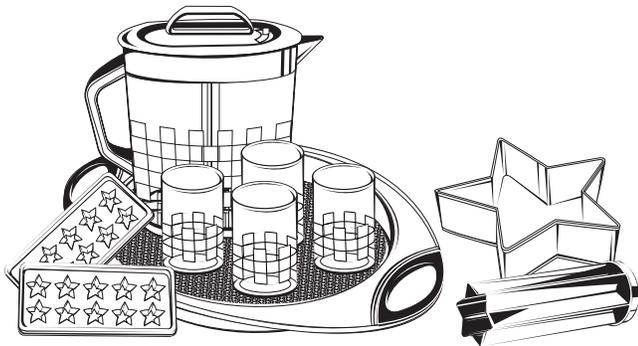


The Pampered Chef®

THE KITCHEN STORE THAT COMES TO YOUR DOOR®

Star Spangled Summer

Color your summer celebrations red, white and blue with special products and recipes from The Pampered Chef.



American Dream Torte

- 1 package (16 ounces) pound cake mix (plus ingredients to make cake)
- ½ cup water
- 1 package (3 ounces) raspberry gelatin
- ¼ cup seedless raspberry jam
- 1 package (8 ounces) cream cheese, softened
- ½ cup cold milk
- 1 container (12 ounces) frozen whipped topping, thawed
- 1 package (3.3 ounces) white chocolate instant pudding and pie filling
- ¾ cup blueberries
- ½ cup raspberries

1. Preheat oven to 400°F. Line **Stoneware Bar Pan** with 13-inch piece of **Parchment Paper**. Prepare cake mix according to package directions; pour into pan, spreading evenly. Bake 15-18 minutes or until **Cake Tester** inserted in center comes out clean; cool 10 minutes. Lift cake onto **Stackable Cooling Rack**; cool completely.
2. In Small **Micro-Cooker**®, microwave water on HIGH 1-2 minutes or until boiling. Add gelatin; stir until dissolved. Add jam; whisk until smooth. Invert cake onto smooth side of **Large Grooved Cutting Board**; remove paper. Prick cake at ½-inch intervals using **Hold 'N Slice**™. Using **Pastry Brush**, brush cake evenly with gelatin mixture. Trim ¼ inch around edge of cake; discard edges. Cut cake crosswise into 3 equal layers.
3. In **Classic Batter Bowl**, whisk cream cheese and milk until smooth. Spoon whipped topping over cream cheese mixture. (Do not mix.) Sprinkle with pudding mix; mix well. (Mixture will be very thick.)
4. Place one cake layer on **Oval Platter**. Attach open star tip to **Easy Accent**® **Decorator**; fill with filling mixture. Pipe a straight border around edge of cake layer. Using **Large Scoop**, place 4 scoops of filling down center; spread evenly to border using **Small Spreader**. Top with second cake layer. Repeat filling as above. For third layer, pipe a decorative star border around edge. Pipe two stripes down length of cake about 1 inch from each border, leaving center open. Arrange raspberries down center opening and blueberries down remaining openings. Slice using **Serrated Bread Knife**.

Yield: 16 servings

Nutrients per serving: Calories 310, Total Fat 14 g, Saturated Fat 8 g, Cholesterol 40 mg, Carbohydrate 40 g, Protein 4 g, Sodium 260 mg, Fiber 0 g

Stars and Stripes Dessert Pizza

- 2 packages (8 ounces each) refrigerated crescent rolls
 - 1 package (8 ounces) cream cheese, softened
 - 1 cup powdered sugar
 - 1 lemon
 - 1 pound strawberries, hulled and sliced (about 3 cups)
 - 2 bananas, sliced
 - 36 blueberries (about ½ cup)
 - 1 container (8 ounces) frozen whipped topping, thawed
1. Preheat oven to 350°F. Unroll 1 package of crescent roll dough; do not separate. Arrange longest sides of dough across width of **Rectangle Stone**. Repeat with remaining package of dough. Sprinkle with flour using **Flour/Sugar Shaker**. Using **Baker's Roller**™, roll dough to seal seams. Trim edges ½ inch from edge of stone with **Pizza Cutter**. Bake 12-15 minutes or until light golden brown. Remove to **Stackable Cooling Rack**; cool completely.
 2. In **Classic Batter Bowl**, combine cream cheese and powdered sugar using **Classic Scraper**. Zest lemon using **Lemon Zester/Scorer** to measure 1 teaspoon zest. Juice lemon using **Juicer** to measure 1 teaspoon juice. Add zest and juice to cream cheese mixture; mix until smooth. Spread cream cheese mixture evenly over crust using **Large Spreader**.
 3. Hull strawberries using **Cook's Corer**™. Slice strawberries and bananas with **Egg Slicer Plus**®. Using **Pastry Brush**, brush banana slices lightly with additional lemon juice.
 4. To assemble pizza, attach closed star tip to **Easy Accent**® **Decorator**; fill with whipped topping. Pipe stars to create a 5-inch square in upper left corner; place blueberries in even rows between stars. Attach open star tip to decorator. To make stripes, alternate 5 rows of strawberry slices with 4 rows of whipped topping. Arrange banana slices over whipped topping. Refrigerate 30 minutes. Cut into rectangles using **Pizza Cutter**; serve using **Mini-Serving Spatula**.

Cook's Tip: Dessert can be assembled and refrigerated up to 4 hours before serving.

Yield: 16 servings

Nutrients per serving: Calories 250, Total Fat 14 g, Saturated Fat 7 mg, Cholesterol 15 mg, Carbohydrate 29 g, Protein 3 g, Sodium 350 mg, Fiber 2 g

Sparkling Lemonade

- 1 can (12 ounces) frozen lemonade concentrate
 - 2 liters (8 cups) chilled ginger ale carbonated soda
 - 1 lemon
 - ½ cup raspberries
1. Place lemonade concentrate in **Family-Size Quick-Stir**® **Pitcher**. Add ginger ale; plunge until mixed.
 2. Score lemon using **Lemon Zester/Scorer**; cut into thin slices using **Utility Knife**. Add lemon slices and raspberries to lemonade mixture.
 3. To serve, place ice cubes made in **Star Cube Trays** into **Tumblers**; pour lemonade over ice.

Yield: 8 servings

Nutrients per serving (1¼ cups): Calories 160, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 43 g, Protein 0 g, Sodium 25 mg, Fiber less than 1 g

Apple Berry Spritzer

- 2 cans (11.5 ounces each) cranberry juice cocktail concentrate
 - 1 liter (4 cups) chilled sparkling mineral water or club soda
 - 1 bottle (25.4 ounces) chilled sparkling apple cider
 - 1 orange
1. Pour juice concentrate, sparkling water and cider into **Family-Size Quick-Stir**® **Pitcher**; plunge to mix.
 2. Score orange using **Lemon Zester/Scorer**; cut into thin slices using **Utility Knife**. Add orange slices to juice mixture.
 3. To serve, place ice cubes made in **Star Cube Trays** into **Tumblers**; pour spritzer over ice.

Yield: 8 servings

Nutrients per serving (1¼ cups): Calories 290, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 75 g, Protein 0 g, Sodium 20 mg, Fiber 0 g

Short-Cut Shortcakes

- 6 prepared dessert shells or shortcakes
- 3 cups vanilla ice cream
- 1 can (12 ounces) prepared pie filling or ice cream topping
- 1 cup thawed, frozen whipped topping

1. Split dessert shells in half using **Serrated Bread Knife**; place top halves in dessert dishes. Cut bottom halves into star shapes using **Star Bread Tube**.
2. For each serving, scoop ice cream into top half in dish using **Ice Cream Dipper**. Top with pie filling and star cutout. Garnish with whipped topping using **Easy Accent® Decorator**.

Yield: 6 servings

Nutrients per serving: Calories 300, Total Fat 10 g, Saturated Fat 7 g, Cholesterol 50 mg, Carbohydrate 49 g, Protein 4 g, Sodium 120 mg, Fiber 0 g

Cook's Tip: Prepared dessert shells or shortcakes are pre-packaged sponge cake cups found in the produce or bakery section of most supermarkets.

Lady Liberty Lemon Dessert

- 12 lemon or vanilla creme-filled sandwich cookies, finely chopped (1½ cups)
 - 3 tablespoons butter or margarine, melted
 - 10 plain soft (sponge) ladyfingers, trimmed and split into 20 pieces
 - 8 strawberries
 - 1 container (12 ounces) frozen whipped topping, thawed, divided
 - 1 lemon
 - 1 package (3 ounces) lemon gelatin
 - ½ cup water
 - 1 package (8 ounces) cream cheese, softened
 - 1 cup blueberries
1. Finely chop cookies using **Food Chopper**. Place butter in **Small Micro-Cooker®**; microwave on HIGH 30 seconds or until melted. Stir in crumbs; press mixture evenly into **Springform Pan**.
 2. Using **Serrated Bread Knife**, trim ladyfingers flat on one end; split in half lengthwise. Hull strawberries with **Cook's Corer™**; cut in half. Attach open star tip to **Easy Accent® Decorator**; fill with 1 cup of the whipped topping and refrigerate.
 3. Spray sides of **Star Form/Insert** with nonstick cooking spray; place insert on cookie crust. Place flat side of each ladyfinger, cut end down, around inside of insert. Place 15 strawberry halves, stem ends down, against inside collar of pan with cut sides touching collar. Reserve remaining strawberry half for garnish.
 4. Zest lemon to measure 2 teaspoons zest. Juice lemon to measure 2 tablespoons juice. Sprinkle gelatin over water in **Small Batter Bowl**. Microwave on HIGH 1 minute; stir until dissolved. Add lemon juice. In **Classic Batter Bowl** combine cream cheese and 1½ teaspoons of the lemon zest. Gradually whisk in gelatin mixture until smooth. Fold in remaining whipped topping until mixture is completely blended. Divide mixture evenly between inside and outside of insert using **Skinny Scraper** to fill points. Remove insert, lifting straight up. Sprinkle blueberries inside star; sprinkle with remaining lemon zest. Refrigerate 30 minutes.
 5. Cut around edge of dessert with **Quikut Paring Knife**; remove collar from pan. Decorate outside of dessert with reserved whipped topping. Garnish center with remaining strawberry half.

Yield: 15 servings

Nutrients per serving: Calories 240, Total Fat 16 g, Saturated Fat 9 g, Cholesterol 20 mg, Carbohydrate 25 g, Protein 3 g, Sodium 170 mg, Fiber less than 1 g

Cook's Tips: For easier serving, refrigerate at least 2 hours.
Dessert may be prepared one day in advance, if desired.

Star-Spangled Banner Cake

- 1 package (18.25 ounces) devil's food cake mix (plus ingredients to make cake)
 - 2 cups prepared white frosting
 - 1 can (21 ounces) cherry pie filling
- Red, white and blue sprinkles, decors or nonpareils
1. Preheat oven to 350°F. Spray **Stoneware Bar Pan** with nonstick cooking spray. In **Classic Batter Bowl**, prepare cake mix according to package directions, using hand-mix method. Pour batter into pan, spreading evenly with **Large Spreader**. Bake 28-32 minutes or until **Cake Tester** inserted in center comes out clean. Remove to **Stackable Cooling Rack**; cool completely.
 2. Place **Star Form/Insert** onto center of cake; press lightly to make indentation and remove. Attach closed star tip to **Easy Accent® Decorator**; fill with frosting. Pipe frosting around star outline. Using **Bamboo Tong**s, arrange cherries to fill inside of star; reserve remaining filling.
 3. Attach half moon shell tip to decorator. Decorate cake with horizontal stripes of frosting to resemble a flag. Pipe border around edge of cake; sprinkle with decorations. Serve with remaining pie filling.

Yield: 24 servings

Nutrients per serving: Calories 260, Total Fat 10 g, Saturated Fat 2 g, Cholesterol 40 mg, Carbohydrate 38 g, Protein 2 g, Sodium 240 mg, Fiber less than 1 g

Patriotic Cookie Pops

- 2½ cups crispy rice cereal
 - 24 vanilla wafers, coarsely chopped (1 cup)
 - 3 tablespoons butter or margarine
 - 2 tablespoons honey
 - 3½ cups miniature marshmallows, divided
 - 12 6-inch lollipop sticks or flat wooden craft sticks
 - 1 cup prepared white frosting
- Red, white and blue sprinkles, decors or nonpareils
1. Place lid on bottom of **Star Bread Tube**; spray inside with nonstick cooking spray. Place cereal in **Classic Batter Bowl**. Coarsely chop vanilla wafers using **Food Chopper**; add to cereal and set aside.
 2. In **Professional (4-qt.) Casserole**, melt butter with honey over low heat, stirring occasionally using **Mix 'N Scraper®**. Add 2½ cups of the marshmallows; stir until melted. Remove from heat. Add cereal mixture; stir until well coated. Stir in remaining marshmallows.
 3. Using **Large Scoop** sprayed with nonstick cooking spray, immediately place a few scoops of cereal mixture into bread tube; press mixture evenly with **Mini-Tart Shaper**. Repeat to fill bread tube. Cool completely.
 4. Remove lid from bread tube. Push mixture out onto **Cutting Board**; cut crosswise into ½-inch slices using **Serrated Bread Knife**.
 5. Insert sticks into cookie pops. Attach desired tip to **Easy Accent® Decorator**; fill with frosting. Decorate cookie pops as desired.

Yield: 12 cookie pops

Nutrients per serving (1 cookie pop): Calories 260, Total Fat 9 g, Saturated Fat 3.5 g, Cholesterol 10 mg, Carbohydrate 43 g, Protein 1 g, Sodium 180 mg, Fiber 0 g

Cook's Tip: Once the frosting is firm, place cookie pops between layers of **Parchment Paper** in a tightly covered container. Store at room temperature.

Your Kitchen Consultant is: