

## Coconut Berry Tart

- 10 ounce box shortbread cookies, finely crushed
- 6 tablespoons butter, melted
- 1/2 cup sugar, divided
- 1 cup sweetened flaked coconut
- 1 (13 1/2-ounce) can coconut milk, divided
- 1 (1/4-ounce) packet unflavored gelatin
- 1 1/4 cups heavy cream
- 1/2 teaspoon vanilla extract
- 3 cups fresh berries (strawberries, blueberries, raspberries, blackberries, etc.)

In a large bowl, combine shortbread crumbs, melted butter and 1/4 cup sugar, stirring well. Add coconut, stirring to combine. Press firmly into bottom and up sides of a 9 inch round tart pan with a removable bottom. Bake at 350 degrees for 12 minutes. Let cool completely. In a small bowl, combine 1/2 cup coconut milk and gelatin. Let sit for 10 minutes to bloom. In a large saucepan, combine remaining coconut milk and remaining 1/4 cup sugar. Bring to a simmer over medium heat, stirring until sugar has dissolved. Add gelatin mixture to hot coconut milk. Cook, whisking well, until gelatin has dissolved, 3-4 minutes. Let cool to room temperature (approximately 30 minutes). If mixture does begin to set, whisk until smooth. In a large bowl, beat cream at medium-high speed with an electric mixer until stiff peaks form. Mix in the vanilla extract. Pour a little of the cooled gelatin mixture into the cream and fold in until mixed. Repeat until all of gelatin and cream is mixed together. Cover with plastic wrap on the surface of the mixture and refrigerate until set. Spoon whipped cream mixture into prepared crust. Top with berries just before serving.

Seasonal  
Eating

UT Extension

Cooking Demonstration

New Ideas to  
Use Seasonal Fruits and Vegetables



May 2012  
Farmers' Market Desserts

## Sweet Potato Cake with Orange Cream

### Cheese Frosting

1/2 cup crushed pineapple  
1 cup butter, softened  
1 cup sugar  
1 cup brown sugar  
3 eggs  
1 teaspoon vanilla extract  
3 cups flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 teaspoons pumpkin pie spice  
1 cup buttermilk  
2 cups mashed sweet potatoes  
3/4 cup chopped pecans, toasted  
1/2 cup sweetened flaked coconut  
Orange Cream Cheese Frosting

Grease 3 (9 inch) round cake pans with shortening. Line pans with wax paper and grease paper. Dust with flour shaking out excess. Drain and press pineapple between paper towels to remove excess moisture. Set pineapple aside. Beat butter and sugars at medium speed with an electric mixer until fluffy. Add eggs, 1 at a time, beating just until yellow disappears. Mix in the vanilla. Combine flour, baking powder, baking soda, salt and pumpkin pie spice. Add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition, stopping to scrape bowl as needed. Stir in reserved pineapple, sweet potatoes, pecans and coconut until blended. Pour batter into prepared pans. Bake at 350 degrees for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans to wire racks and cool completely (about 1 hour). Cake layers can be wrapped and frozen up to 2 days, if desired. Spread Orange Cream Cheese Frosting between layers and on top and sides of cake.

## Orange Cream Cheese Frosting

8 ounces cream cheese, softened  
1 1/2 cups butter, softened  
2 tablespoons orange extract  
2 pounds powdered sugar

With an electric mixer, beat the cream cheese, butter and orange extract until fluffy. Mix in powdered sugar gradually and beat until the mixture is creamy and spreadable. You may add a few tablespoons of milk if needed to thin out.

## Raspberry Sorbet

2 cups water  
1 1/2 cups sugar  
2 cups fresh raspberries  
2 tablespoons fresh lemon juice  
1/8 teaspoon salt

In a medium saucepan, bring water and sugar to a boil over high heat. Boil for 1 minute, stirring to dissolve sugar. Remove from heat. Let cool completely. In the container of an electric blender, place raspberries and 1/2 cup cooled sugar syrup. Blend until smooth, stopping to scrape sides of blender occasionally. Press raspberry mixture through a fine-mesh sieve into a bowl. Add remaining sugar syrup, lemon juice and salt to raspberry mixture. Cover and refrigerate until thoroughly chilled. Process in an ice-cream freezer according to manufacturer's directions. Spoon into a freezer-safe container. Cover and freeze to harden off until serving.