



DESSERT FIRST
COOKBOOK

recipes
by:

lisa
hunt



Welcome to Dessert for Dinner!



Nobis illaccus rent as maximet enis sam illuptatur, sed qui blam experei cienihitist remporesciis et, omnis estissi nctur? Nat quatibe rumque et volectur sequos senimus dolumquas dolor sequid et atius aut a siti sim doluptatem santure none consed quas a sediat velecatut rehendiue nonserat odicabor magnamus iunto doluptatiur?

Litati omni dolor moluptat.

Volent accabore preius sit facerum id quis qui veliati usapici cus et quati ut estias magnihit, quis dolorum et et etur? Eptatur sus ea sae. Eperum esequodi atempos antur, il es dio il inum re optatet fugit, od quataspid maximusam res apistrumquas dolorrum idebit pos eatem eos se eius, quae ea imaginima verumqu idunto doloreptis sita ipis ditaturitas et quam volendipita si tector maxim idelesto invelit, susanduciam harunt ut alitiorerro endit lamus dolorem. Et quam acculparciet aliquos suntenimenia.

Lisa Hunt





Sarah's Juicy Berry Tart





Sarah's Juicy Berry Tart

Ingredients

For the crust

- 1 cup (180g) *unsalted butter*
- 3 1/2 cups (325g) *whole wheat flour*
- 2 *teaspoons of brown sugar*
- 1 *teaspoon of white sugar*
- 1/4 *cup of whole milk*
- 1 *pinch of salt*

The Berry filling

- 1 *cup strawberries (fresh preferred)*
- 3/4 *cup blueberries (fresh preferred)*
- *Powdered Sugar for the topping*
- 2 *tablespoons peanut powder*

Preperation

The tart crust

1. Cut butter into small pieces and chill in the refrigerator while you prepare other ingredients.
2. Combine flour, salt, and sugar in a mixing bowl.
3. Add butter by increment and mix with your fingers as you go, until you get a coarse texture with clumps.
4. Add in the cold milk and mix until just absorbed. Wrap in plastic and chill for 30 minutes
5. Once ready to use, roll out the pastry dough on a floured surface into a circular shape then transfer to a baking pan covered with parchment paper.

The filling and baking

1. Preheat your oven to 375°F (190C).
2. Line the bottom of the dough with ground almonds, this will soak up the juices and prevent the tart from getting soggy. Arrange the berries in the center of the pie dough, leaving 1 inch around the edges then fold up. Sprinkle the crust with sugar.
3. Place in the oven and bake until the crust is golden, about 30 minutes. The juices should just be bubbling and the bottom crust should be done.

Quick Tips

For knowing when you're tart is perfectly golden brown, make sure to look at the center of the top crust while it is baking. The edges of the tart will cook faster, so make sure you wait until you see a golden brown look more toward the center of the tart before removing from the oven. This insures that it will maintain a consistent crunch.



Sarah's Juicy Berry Tart





Chocolate Brownie Delight

Ingredients

For the crust

- 1 cup (180g) *unsalted butter*
- 3 1/2 cups (325g) *whole wheat flour*
- 2 *teaspoons of brown sugar*
- 1 *teaspoon of white sugar*
- 1/4 *cup of whole milk*
- 1 *pinch of salt*

The Berry filling

- 1 *cup strawberries (fresh preferred)*
- 3/4 *cup blueberries (fresh preferred)*
- *Powdered Sugar for the topping*
- 2 *tablespoons peanut powder*

Preperation

The tart crust

1. Cut butter into small pieces and chill in the refrigerator while you prepare other ingredients.
2. Combine flour, salt, and sugar in a mixing bowl.
3. Add butter by increment and mix with your fingers as you go, until you get a coarse texture with clumps.
4. Add in the cold milk and mix until just absorbed. Wrap in plastic and chill for 30 minutes
5. Once ready to use, roll out the pastry dough on a floured surface into a circular shape then transfer to a baking pan covered with parchment paper.

The filling and baking

1. Preheat your oven to 375°F (190C).
2. Line the bottom of the dough with ground almonds, this will soak up the juices and prevent the tart from getting soggy. Arrange the berries in the center of the pie dough, leaving 1 inch around the edges then fold up. Sprinkle the crust with sugar.
3. Place in the oven and bake until the crust is golden, about 30 minutes. The juices should just be bubbling and the bottom crust should be done.

Quick Tips

For knowing when you're tart is perfectly golden brown, make sure to look at the center of the top crust while it is baking. The edges of the tart will cook faster, so make sure you wait until you see a golden brown look more toward the center of the tart before removing from the oven. This insures that it will maintain a consistent crunch.



Sarah's Juicy Berry Tart





Scrumpions Apple Pie

Ingredients

For the crust

- 1 cup (180g) *unsalted butter*
- 3 1/2 cups (325g) *whole wheat flour*
- 2 *teaspoons of brown sugar*
- 1 *teaspoon of white sugar*
- 1/4 *cup of whole milk*
- 1 *pinch of salt*

The Berry filling

- 1 *cup strawberries (fresh preferred)*
- 3/4 *cup blueberries (fresh preferred)*
- *Powdered Sugar for the topping*
- 2 *tablespoons peanut powder*

Preperation

The tart crust

1. Cut butter into small pieces and chill in the refrigerator while you prepare other ingredients.
2. Combine flour, salt, and sugar in a mixing bowl.
3. Add butter by increment and mix with your fingers as you go, until you get a coarse texture with clumps.
4. Add in the cold milk and mix until just absorbed. Wrap in plastic and chill for 30 minutes
5. Once ready to use, roll out the pastry dough on a floured surface into a circular shape then transfer to a baking pan covered with parchment paper.

The filling and baking

1. Preheat your oven to 375°F (190C).
2. Line the bottom of the dough with ground almonds, this will soak up the juices and prevent the tart from getting soggy. Arrange the berries in the center of the pie dough, leaving 1 inch around the edges then fold up. Sprinkle the crust with sugar.
3. Place in the oven and bake until the crust is golden, about 30 minutes. The juices should just be bubbling and the bottom crust should be done.

Quick Tips

For knowing when you're tart is perfectly golden brown, make sure to look at the center of the top crust while it is baking. The edges of the tart will cook faster, so make sure you wait until you see a golden brown look more toward the center of the tart before removing from the oven. This insures that it will maintain a consistent crunch.



Sarah's Juicy Berry Tart





Sarah's Juicy Berry Tart

Ingredients

For the crust

- 1 cup (180g) *unsalted butter*
- 3 1/2 cups (325g) *whole wheat flour*
- 2 *teaspoons of brown sugar*
- 1 *teaspoon of white sugar*
- 1/4 *cup of whole milk*
- 1 *pinch of salt*

The Berry filling

- 1 *cup strawberries (fresh preferred)*
- 3/4 *cup blueberries (fresh preferred)*
- *Powdered Sugar for the topping*
- 2 *tablespoons peanut powder*

Preperation

The tart crust

1. Cut butter into small pieces and chill in the refrigerator while you prepare other ingredients.
2. Combine flour, salt, and sugar in a mixing bowl.
3. Add butter by increment and mix with your fingers as you go, until you get a coarse texture with clumps.
4. Add in the cold milk and mix until just absorbed. Wrap in plastic and chill for 30 minutes
5. Once ready to use, roll out the pastry dough on a floured surface into a circular shape then transfer to a baking pan covered with parchment paper.

The filling and baking

1. Preheat your oven to 375°F (190C).
2. Line the bottom of the dough with ground almonds, this will soak up the juices and prevent the tart from getting soggy. Arrange the berries in the center of the pie dough, leaving 1 inch around the edges then fold up. Sprinkle the crust with sugar.
3. Place in the oven and bake until the crust is golden, about 30 minutes. The juices should just be bubbling and the bottom crust should be done.

Quick Tips

For knowing when you're tart is perfectly golden brown, make sure to look at the center of the top crust while it is baking. The edges of the tart will cook faster, so make sure you wait until you see a golden brown look more toward the center of the tart before removing from the oven. This insures that it will maintain a consistent crunch.





Berry-Licious Pie

Ingredients

For the crust

- 1 cup (180g) *unsalted butter*
- 3 1/2 cups (325g) *whole wheat flour*
- 2 *teaspoons of brown sugar*
- 1 *teaspoon of white sugar*
- 1/4 *cup of whole milk*
- 1 *pinch of salt*

The Berry filling

- 1 *cup strawberries (fresh preferred)*
- 3/4 *cup blueberries (fresh preferred)*
- *Powdered Sugar for the topping*
- 2 *tablespoons peanut powder*

Preperation

The tart crust

1. Cut butter into small pieces and chill in the refrigerator while you prepare other ingredients.
2. Combine flour, salt, and sugar in a mixing bowl.
3. Add butter by increment and mix with your fingers as you go, until you get a coarse texture with clumps.
4. Add in the cold milk and mix until just absorbed. Wrap in plastic and chill for 30 minutes
5. Once ready to use, roll out the pastry dough on a floured surface into a circular shape then transfer to a baking pan covered with parchment paper.

The filling and baking

1. Preheat your oven to 375°F (190C).
2. Line the bottom of the dough with ground almonds, this will soak up the juices and prevent the tart from getting soggy. Arrange the berries in the center of the pie dough, leaving 1 inch around the edges then fold up. Sprinkle the crust with sugar.
3. Place in the oven and bake until the crust is golden, about 30 minutes. The juices should just be bubbling and the bottom crust should be done.

Quick Tips

For knowing when you're tart is perfectly golden brown, make sure to look at the center of the top crust while it is baking. The edges of the tart will cook faster, so make sure you wait until you see a golden brown look more toward the center of the tart before removing from the oven. This insures that it will maintain a consistent crunch.





Sarah's Juicy Berry Tart

Ingredients

For the crust

- 1 cup (180g) *unsalted butter*
- 3 1/2 cups (325g) *whole wheat flour*
- 2 *teaspoons of brown sugar*
- 1 *teaspoon of white sugar*
- 1/4 *cup of whole milk*
- 1 *pinch of salt*

The Berry filling

- 1 *cup strawberries (fresh preferred)*
- 3/4 *cup blueberries (fresh preferred)*
- *Powdered Sugar for the topping*
- 2 *tablespoons peanut powder*

Preperation

The tart crust

1. Cut butter into small pieces and chill in the refrigerator while you prepare other ingredients.
2. Combine flour, salt, and sugar in a mixing bowl.
3. Add butter by increment and mix with your fingers as you go, until you get a coarse texture with clumps.
4. Add in the cold milk and mix until just absorbed. Wrap in plastic and chill for 30 minutes
5. Once ready to use, roll out the pastry dough on a floured surface into a circular shape then transfer to a baking pan covered with parchment paper.

The filling and baking

1. Preheat your oven to 375°F (190C).
2. Line the bottom of the dough with ground almonds, this will soak up the juices and prevent the tart from getting soggy. Arrange the berries in the center of the pie dough, leaving 1 inch around the edges then fold up. Sprinkle the crust with sugar.
3. Place in the oven and bake until the crust is golden, about 30 minutes. The juices should just be bubbling and the bottom crust should be done.

Quick Tips

For knowing when you're tart is perfectly golden brown, make sure to look at the center of the top crust while it is baking. The edges of the tart will cook faster, so make sure you wait until you see a golden brown look more toward the center of the tart before removing from the oven. This insures that it will maintain a consistent crunch.





Scrumpions Apple Pie

Ingredients

For the crust

- 1 cup (180g) *unsalted butter*
- 3 1/2 cups (325g) *whole wheat flour*
- 2 *teaspoons of brown sugar*
- 1 *teaspoon of white sugar*
- 1/4 *cup of whole milk*
- 1 *pinch of salt*

The Berry filling

- 1 *cup strawberries (fresh preferred)*
- 3/4 *cup blueberries (fresh preferred)*
- *Powdered Sugar for the topping*
- 2 *tablespoons peanut powder*

Preperation

The tart crust

1. Cut butter into small pieces and chill in the refrigerator while you prepare other ingredients.
2. Combine flour, salt, and sugar in a mixing bowl.
3. Add butter by increment and mix with your fingers as you go, until you get a coarse texture with clumps.
4. Add in the cold milk and mix until just absorbed. Wrap in plastic and chill for 30 minutes
5. Once ready to use, roll out the pastry dough on a floured surface into a circular shape then transfer to a baking pan covered with parchment paper.

The filling and baking

1. Preheat your oven to 375°F (190C).
2. Line the bottom of the dough with ground almonds, this will soak up the juices and prevent the tart from getting soggy. Arrange the berries in the center of the pie dough, leaving 1 inch around the edges then fold up. Sprinkle the crust with sugar.
3. Place in the oven and bake until the crust is golden, about 30 minutes. The juices should just be bubbling and the bottom crust should be done.

Quick Tips

For knowing when you're tart is perfectly golden brown, make sure to look at the center of the top crust while it is baking. The edges of the tart will cook faster, so make sure you wait until you see a golden brown look more toward the center of the tart before removing from the oven. This insures that it will maintain a consistent crunch.

