

Pillsbury

your birthday TAKES THE CAKE

What's not to love about dessert, especially when it's your birthday?
We put together this exclusive collection of delicious recipes
with you in mind. Enjoy and happy birthday!



WHITE AND DARK CHOCOLATE *raspberry tart*

ingredients

- 1 box Pillsbury® refrigerated pie crusts, softened as directed on box
- 2 tablespoons orange juice
- 1 teaspoon unflavored gelatin
- 1½ cups whipping cream
- 1 package (6 oz) white chocolate baking bars, chopped
- 1 bag (10 or 12 oz) frozen whole raspberries, thawed, juice reserved
- 1 tablespoon cornstarch
- 1 tablespoon sugar
- 1 cup fresh raspberries, if desired
- 2 oz semisweet baking chocolate, cut into pieces
- 2 tablespoons butter or margarine

- 1 Heat oven to 450°F. Bake pie crust as directed on box for One-Crust Baked Shell, using ungreased 10-inch tart pan with removable bottom or 10-inch springform pan, and pressing 1 inch up side of pan. Cool on cooling rack 15 minutes.
- 2 Place orange juice in 2-quart saucepan. Sprinkle gelatin on juice; let stand 5 minutes to soften. Stir in ¾ cup of the whipping cream; heat over low heat, stirring frequently, until gelatin is dissolved. Stir in white chocolate until melted and smooth. Transfer to medium bowl; refrigerate about 30 minutes, stirring occasionally, until cool but not set.
- 3 In blender or food processor, place thawed raspberries and any juice. Cover; blend until pureed. Set strainer over 2-cup measuring cup. Press puree with back of spoon through strainer to remove seeds. If necessary, add water to raspberry puree to measure ½ cup. In 1-quart saucepan, mix cornstarch and sugar. Gradually add raspberry puree. Cook over low heat, stirring constantly, until thickened. Fold in fresh raspberries; spread over crust. Refrigerate 15 minutes.
- 4 Meanwhile, in chilled large bowl, beat remaining ¾ cup whipping cream with electric mixer on high speed until stiff peaks form. Fold whipped cream into white chocolate mixture. Spoon and spread over raspberry layer. Refrigerate about 1 hour or until filling is set.
- 5 In 1-quart saucepan, melt semisweet chocolate and butter over low heat, stirring frequently; carefully pour and spread over white chocolate layer. Refrigerate at least 2 hours until set. To serve, let stand at room temperature about 30 minutes to soften chocolate layers. Cover and refrigerate any remaining tart. Garnish each slice with fresh raspberries and white chocolate curls.

cookie

ICE CREAM-A-ROUNDS



ingredients

- 1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
 - ½ cup miniature semisweet chocolate chips or candy sprinkles
 - 2¼ cups any flavor ice cream, slightly softened
- 1 Heat oven to 350°F. Shape cookie dough into 18 balls. On ungreased cookie sheet, place balls 3 inches apart.
 - 2 Bake 10 to 15 minutes or until light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
 - 3 Cut nine 12x9-inch sheets of plastic wrap or waxed paper. Place chocolate chips in small shallow bowl.
 - 4 For each sandwich, spoon about ¼ cup ice cream onto bottom of 1 cookie. Top with second cookie, bottom side down; press together gently. Roll outer edge of ice cream in chocolate chips. Quickly wrap each sandwich in plastic wrap. Freeze 3 hours or until firm. For longer storage, place wrapped sandwiches in resealable freezer plastic bag. Let stand 10 minutes before serving.

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FANCIFUL fruit pizza



ingredients

- 1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
 - 1 package (8 oz) cream cheese, softened
 - ⅓ cup sugar
 - ½ teaspoon vanilla
 - 1 cup fresh or canned peach slices, drained, cut into thinner slices
 - 1 cup halved or quartered fresh strawberries
 - 1 cup fresh or frozen blueberries
 - ½ cup apple jelly
- 1 Heat oven to 350°F. Grease 12-inch pizza pan or spray with cooking spray. In pan, break up cookie dough; press dough evenly in bottom of pan to form crust.
 - 2 Bake 16 to 20 minutes or until golden brown. Cool completely, about 30 minutes.
 - 3 In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust. Arrange fruit over cream cheese.
 - 4 Stir jelly until smooth; spoon or brush over fruit. Refrigerate until chilled, at least 1 hour. Cut into wedges or squares. Store in refrigerator.

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BIG *birthday cookie*

ingredients

1 roll (16.5 oz) Pillsbury® refrigerated chocolate chip cookies
Decorating icing in tubes
Candy sprinkles

- 1 Heat oven to 350°F. In ungreased 12-inch pizza pan, break up cookie dough. With floured fingers, press dough evenly in bottom of pan.
- 2 Bake 15 to 20 minutes or until golden brown. Cool completely, about 30 minutes. Decorate as desired with decorating icing and candy sprinkles. Cut into wedges or squares.

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FRENCH SILK *chocolate pie*

ingredients

FILLING

- 3 oz Hershey's® unsweetened chocolate, cut into pieces
- 1 cup LAND O LAKES® Butter, softened (do not use margarine)
- 1 cup sugar
- ½ teaspoon vanilla
- 4 pasteurized eggs or 1 cup fat-free cholesterol-free egg product

CRUST

- 1 box Pillsbury® refrigerated pie crusts, softened as directed on box

TOPPING

- ½ cup sweetened whipped cream
- Chocolate curls, if desired



- 1 Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell, using 9-inch glass pie plate. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.
- 2 In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.
- 3 Add eggs 1 at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream and chocolate curls. Cover and refrigerate any remaining pie.

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