

Sweet Treats

Recipes by: FineMark's Executive Chef, Jillian Lane

CHOCOLATE PIE

Crust Ingredients

- 1 ½ packages graham crackers, crushed fine
- 1 stick of butter, melted

Directions

Bake graham mixture at 350 for about 6-8 minutes, just until set.

Mix together and press into a 9" pie plate.

It will firm up as it cools.

Allow to cool completely before adding chocolate mousse filling.

Filling Ingredients

- 1 package of Jell-O instant chocolate pudding
- 1 cup of milk
- 1 pint Hagan-Daaz Vanilla Ice Cream, softened

Directions

Allow ice cream to soften but not melt completely or it will not reset.

Mix together all ingredients and pour over crust, place in refrigerator for at least 2 hours until it sets.

Top with cool whip and chocolate shavings.

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SPICED PUMPKIN~SQUASH CAKE

Yields 18 Mini-Cupcakes

Ingredients

3 C	Sugar (pure cane)	2 tsp	Cinnamon
1 C	Vegetable Oil	1 tsp	Nutmeg or Cardamom
3	Large Eggs	1tsp	Baking Soda
3 C	Cooked Kabocha Squash*	½ tsp	Baking Powder
3 C	All Purpose Flour	½ tsp	Kosher Salt
1 tsp	Ground Cloves	1 C	Toasted Pumpkin Seeds, Divided

Directions

Using a stand mixer with paddle attachment, beat sugar & oil to blend, add squash, then eggs one at a time. In a separate bowl, sift flour, cloves, cinnamon, nutmeg, baking soda, baking powder and salt.

Add to wet mixture in two additions, then add ¾ c up of toasted pumpkin seeds, mixing to incorporate.

Pour 2/3 full into paper lined muffin pans. Sprinkle remaining pumpkin seeds over the top of each muffin.

Bake 15-18 minutes until cake tester comes out clean. If under-cooked they will sink slightly in the center as they cool. (still good!)

Cut 1 Kabocha squash in half and remove seeds, leaving skin on to protect the meat of the squash as it bakes. Place cut side down on baking sheet or glass cake pan and bake at 375 for approximately 25-35 minutes, until fork tender. Allow to cool slightly and remove inside meat with a spoon into separate bowl.



**Kabocha Squash is a Japanese pumpkin, readily available in the fall at farmers markets and specialty grocery stores.*

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CRAZY GOOD CARROT CAKE

Yields 18 Cupcakes or two 9" Rounds or 9 x 13 Pan

Ingredients

3 Cups flour	1 ½ t cinnamon
2 Cups sugar	½ t salt
3 eggs	1 ½ cups oil
2 Cups grated carrots	1 ½ cups chopped walnuts
1 T vanilla	1 Large can crushed pineapple, undrained
1 T soda	

Cake Directions

Mix dry ingredients together, add eggs oil and vanilla, pineapple nuts and carrots

Grease and flour a 9x13. Pour mixture into pan and bake at 375 for 1 hour. (Or less, check at about 45 minutes).

Frosting Directions:

8 oz cream cheese
1 stick butter
1 box of confectioner's sugar (1 lb), sifted
2 T vanilla

Mix all together until smooth. Frost top of cake and sprinkle with ½ Cup or more of Chopped Walnuts (optional).

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HOLIDAY PALMIERS

Yields 4 dozen



*Frozen puff pastry is available in supermarkets in the frozen-dessert section.
If you don't transfer cookies from the sheet to a wire rack after baking, they will stick.

Ingredients

- 1 pound Frozen Puff Pastry
- 1 cup Granulated Sugar
- ½ Cup Crushed Candy Canes

Directions

Thaw pastry per package directions and unfold dough. Trim into 10x10 inch squares, 1/8 inch thick, you will have four squares. Sprinkle top of one square with ¼ cup sugar and 2 tbsp of crushed candy cane. Gently press sugar into dough. Roll the left side of dough into the center of pastry making sure pastry is even. Roll the right side into the center, meeting the left. Repeat rolling process with the remaining sheets of dough and ¼ cup sugar & 2 more tbsp of crushed candy cane. Wrap rolls separately in plastic wrap, and place in the refrigerator 1 hour or in the freezer until very firm.

Preheat oven to 475. Lightly spray two baking sheets evenly with water. Remove logs from refrigerator, unwrap, and cut crosswise into ¼-inch-thick slices. Place on prepared baking sheets, 2 inches apart. Transfer to freezer for 15 minutes.

Remove from freezer and sprinkle each shape with ½ teaspoon sugar. Bake until bottoms begin to caramelize, rotating sheets halfway through baking, 5 to 6 minutes. Remove from oven, quickly turn cookies over, sprinkle crushed candy canes over palmiers and return to oven. Bake until tops are evenly caramelized but not burned; 1 to 2 minutes more.

Remove from oven, and place baking sheets on wire racks to cool for 1 to 2 minutes. Using an offset spatula, transfer palmiers to wire racks until completely cool. Palmiers can be stored in an airtight container 2 to 3 days, or frozen.