

Crispy Baked Hazelnut Bananas Recipe

Crispy Baked Hazelnut Bananas

CATEGORY: Dessert

COUNTRY: International

SERVES: 4

INGREDIENT: 4 Bananas, 1 cup of orange juice, 1/3 cup of grated coconut, 1/4 cup of brown sugar, 1/2 cup of hazelnut splitters (hazelnuts, coarsely chopped), a little butter to butter out the Pyrex. Optional: vanilla ice cream & chocolate topping.

DIRECTION: Mix the hazelnuts with the coconut and brown sugar, peel the bananas, and pass them through the orange juice, then roll them in the hazelnut mixture until the banana is well coated. Then place the bananas in a buttered Pyrex bake ware and bake in a pre heated oven for about 14 minutes at 360F.

NOTES: Serve with vanilla ice cream topped with chocolate sauce and decorate with orange slices and whipped cream.

Mango Crepes

Mango Crepes

CATEGORY: Dessert

SERVES: 4 – 6

INGREDIENTS: 2 cups flour, 4 eggs, 2 cups milk, 1/4 cup melted butter, 2 tbsp. sugar, 1/2 stick of butter, 1/2 cup sugar, 1/2 cup orange liqueur, 1 cup of mango puree, 1 tbsp. vanilla, 1 tsp. orange zest and some mango slices for garnish.

DIRECTION: Blend 2 cups flour, 4 eggs, 2 cups milk, 1/4 cup melted butter, 2 tbsp. sugar until well blended . Refrigerate for an hour. Pour 2 to 3 tablespoons of the mixture into a hot, greased medium skillet. Turn the pan just pour the mixture to get it spread well throughout the crepe pan and forms. Brown on one side and flip. Brown the other side, remove and reserve. Repeat until exhausting the mixture. Melt 1/2 stick of butter with the remaining sugar to form a caramel. Stir in liqueur, vanilla, orange zest and mango puree, if to dry add some orange juice. Stir well . Fold crepes in four, put in the syrup for a minute. Arrange on plates in threes and drizzle with syrup. Garnish with slices of fresh mango. If you want you can add a little more orange liqueur to the pan in and flambé crepes before serving.

Optional: serve with some vanilla ice cream.

[Mango Pudding Recipe](#)

Mango Pudding

CATEGORY: Dessert

COUNTRY: Panama

SERVES: 8

INGREDIENT: 4 cups sliced mangos, 1 1/2 cups sugar, 1/2 tsp cinnamon, 1/4 tsp allspice, 1 cup cup flour, 1 tsp baking soda, 2/4 cup milk, 1/8 tsp salt, 1/2 cup melted butter, 1 pt vanilla ice cream.

DIRECTION: Preheat oven to 350F, ad mangos with 1/2 of the sugar, the cinnamon and allspice in a glass baking dish, stir remaining sugar with milk, flour, soda, salt and butter and pour over mangos, bake for 35 min. serve with ice cream.

Apple Tart Recipe

Apple Tart – Apfel-Wähe

CATEGORY: Dessert

COUNTRY: Switzerland

SERVES: 4-6

Apple slices in the pastry shell before adding the cream & egg mix.

Finished apple tart fresh out of the oven.

INGREDIENT: 2 green apples, 3 tablespoons sugar, 2 large eggs, 1 quart of whipping cream, 1 teaspoon vanilla, 1 pie shell.

DIRECTION: Preheat Oven to 180C / 360F, peel, core and thinly slice apples, fill shell with slices, beat eggs with cream, sugar & vanilla until foamy, pour over apples and bake for 40 min. or until brown.

Note: Best serve the apple tart slices with a bit of vanilla ice cream and some whipped cream.

Pineapple Flambé Recipe

Pineapple flambé

CATEGORY: Dessert

COUNTRY: International

SERVES: 4

INGREDIENT: 8 slices pineapple, 4 tbsp butter, 4 tbsp sugar, 3/4 cup pineapple juice, 1 tsp coffee (ground), 1/2 cup rum, 1/2 cup almonds grated and roasted.

DIRECTION: Heat butter in pan, sauté pineapple both sides slightly, add juice, sugar & coffee let simmer for a minute, add rum and flambé. place on dish & to garnish this dish sprinkle with almonds.

Vreni's Apple Sauce Pie Recipe

Here is a guest recipe sent to me by my dear sister Vreni:

hope you enjoy

Vreni's Apple Sauce Pie

(Apple sauce is a purée made of apples.)

50g margarine (or cooking butter) soft
add 175 g sugar while stirring
add 2 eggs continue to stir until the mixture slightly pale
and fluffy

Stir in:

250 g almonds (or Hazel nuts) ground
250 g of applesauce (or sauce of pears)
and 1 lemon, zest only

100 g of flour and 2 teaspoons baking powder seven, stir into
the mixture and pour into prepared pan.

4 apples (preferably Golden Delicious)
Or 4 pears, peel, halve, lamellar cut and spread on dough

Before and after baking sprinkle 1 tablespoons of sugar over
the fruit.

This is calculated for a springform pan for approx. diameter
of 25-30cm.

Place baking paper on the bottom, smier butter on the edge and
sprinkle with flour.

Bake: Approx. 60 minutes on the lowest rack of a preheated
oven at 180 degrees.

Garnish: The cake can also be topped after baking with a glaze
of juce from 1 lemon and powdered sugar, best when the cake is
still slightly warm. Or spread with apricot jam or quince
jelly.

Served best fresh when still slightly warm or can be wrapped
in foil and kept in the refrigerator for 4-5 days.

Rhubarb Tart Recipe

Rhubarb Tart – Rhabarber-Wähe

CATEGORY: Dessert

COUNTRY: Switzerland

SERVES: 4

INGREDIENT: 2 to 3 stalks of Rhubarb cut in 2 cm slices (never use the Rhubarb leaves as they contain poisonous substances), 3 tablespoons sugar, 2 large eggs, 1 quart of whipping cream, 1 teaspoon vanilla, 1 pie shell.

DIRECTION: Preheat Oven to 180C / 360F, fill shell with Rhubarb slices, beat eggs with cream, sugar & vanilla until foamy, pour over Rhubarb slices and bake for 40 min. or until golden brown.

Optional: Serve fresh, still oven warm slices with some vanilla ice cream on the side.

Semolina Pudding with Raspberries Recipe

Semolina Pudding with Raspberries

CATEGORY: Dessert

COUNTRY: Germany

SERVES: 4

INGREDIENT: 2 cups Raspberries (fresh or cooked with its respective juice), 4 cups milk, 3 tablespoons white sugar, 1 and 1/2 cups of semolina.

DIRECTION: Bring the milk and sugar to a boil then reduce the heat taking the pan away from the heat source. Stir in the semolina and bring the mix to a boil over medium heat again, stir until thickened but still pour able. Pour into serving bowls, and top with fresh or cooked strawberries and their respective juice.

Note: You can also use strawberries or blueberries or any other of your favorite berries or a mix of berries with this dish, the respective berry marmalade can also be used).

Optional: If you made too much of that semolina mix here is a tip what you can do with the rest, cut the cold semolina pudding into slices, pass the slices through some beaten eggs and bread them with bread crumbs and fry them shortly in hot oil, that will make a great crispy snack or a delicious side dish for your next meal.

Variety of Ice cream and fruit combinations

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COUNTRY: International

NOTE: Here we present a variety of ice cream and fruit combinations (mostly vanilla ice cream) and all can be topped with whipped cream. Any of these combinations are easy to do dessert recipes that can round up most any menu and are refreshing while offering good nutrition as all contain fruits. (just go easy on the ice cream and whipped cream as they are calorie rich, or substitute the cream with low cal yoghurt nature or with vanilla flavor)

[For nutrition information to compare fruits see this page here.](#)

Coupe Poire Helene

A combination of vanilla ice cream, with added pear half's (soft from cans or precooked) topped with chocolate sauce and whipped cream.

Coupe Tutti Frutti (also often called Coupe Maison)

A combination of vanilla ice cream, with mixed fruit salad and topped with whipped cream.

Coupe Melba

A combination of vanilla ice cream, with peach halves and topped with whipped cream.

Coupe á l'Ananas (also often called Coupe Hawaii)

A combination of vanilla ice cream, with pineapple cut in dices and topped with whipped cream.

Coupe Romanoff

A combination of vanilla ice cream, with fresh strawberries cut in halves and topped with whipped cream.

Coupe Kiwi

A combination of vanilla ice cream, with Kiwi cut in slices and topped with whipped cream.

Coupe Raspberry

A combination of vanilla ice cream, with fresh Raspberries and

topped with whipped cream.

Coupe Banana

A combination of vanilla ice cream, with banana slices topped with chocolate sauce and whipped cream & sprinkle with sliced almonds.

Plum Tart Recipe

Plum Tart

CATEGORY: Dessert

COUNTRY: International

SERVES: 4

INGREDIENT: 5 to 6 ripe plums, 3 tablespoons sugar, 2 large eggs, 1 quart of whipping cream, 1 teaspoon vanilla, 1 pie shell.

DIRECTION: Preheat Oven to 180C / 360F, Wash and slice the plums, fill shell with the plum slices, beat eggs with cream, sugar & vanilla until foamy, pour over apples and bake for about 30 min. or until golden brown.

Optional: Serve plum tart slices with a scoop of vanilla ice cream and decorate with a bit of whipped cream.