READY-IN-

DESSERT RECIPES

from Domino SUGAR
CHOCOLATE FONDUE

1/3 cup firmly packed Domino® Dark Brown Sugar
1/4 cup heavy cream
1 square (ounce) unsweetened chocolate
1 square (ounce) semi-sweet chocolate
2 tablespoons butter
1 tablespoon coffee flavored liqueur
1/4 teaspoon almond extract
Assorted fruit or cake chunks

In a medium saucepot, stir together Domino® Dark Brown Sugar and heavy cream. Add unsweetened and semi-sweet chocolate and butter to pot. Cook over medium heat, stirring constantly until chocolate is melted. Stir in liqueur and extract. Serve with fruit and cake chunks. Makes 4 to 6 servings (a generous cup).

TOASTED COCONUT PIE

2 cups flaked coconut
1 1/2 cups heavy cream
3 tablespoons Domino® Light Brown Sugar
1 prepared graham cracker crust

Preheat broiler. Spread coconut in 9” x 13” baking dish. Broil 3 minutes, stirring frequently, or until coconut is browned. Remove from baking dish and spread on aluminum foil to cool. In a large bowl, combine heavy cream and Domino® Light Brown Sugar. Beat on high speed until stiff peaks form. Fold in all but 1/2 cup of the coconut. Spoon into piecrust. Sprinkle remaining coconut over top of pie. Best if chilled. Serves 6.

HASTY GOURMET’S GRAPEFRUIT

Remove core and seed from grapefruit halves. Loosen segments as desired. Sprinkle each half with 2 tablespoons Domino® Dark Brown Sugar and dot with 1 teaspoon butter or margarine. Sprinkle with nutmeg or cinnamon. If desired, dash with brandy. Garnish with maraschino cherry. Place grapefruit 4” under broiler until grapefruit browns well, 6-8 minutes.
**APRICOT CREAM**

12 dried apricot halves  
1/4 cup Domino® Light Brown Sugar  
1/2 cup water  
1 cup heavy cream

In small saucepot combine apricot halves, water and Domino® Light Brown Sugar. Bring to a boil over high heat, lower heat and simmer 2 minutes. Place apricots with liquid into processor or blender container; cover and process until pureed. In medium bowl, beat heavy cream until stiff peaks form. Fold in apricot puree. Makes 4 servings.

**EASY CASSATA**

1 16 ounce prepared pound cake  
3/4 cup ricotta cheese  
1/4 cup Domino® Dark Brown Sugar, divided  
3/4 cup semi-sweet mini chocolate morsels, divided  
1/3 cup sour cream

Slice cake lengthwise into 3 layers. In medium bowl, stir together ricotta cheese, 2 tablespoons of the Domino® Sugar and 1/4 cup of the chocolate morsels. Spread half of ricotta mixture over bottom layer of cake. Top with middle layer. Spread remaining ricotta over middle layer. Place top layer on cake. In heavy saucepot, melt remaining 1/2 cup chocolate morsels over medium low heat. Stir in sour cream and remaining 2 tablespoons Domino® Dark Brown Sugar. Spread frosting over cake. Refrigerate until serving time. Serves 8 to 10.

**GINGER MOUSSE**

2 egg yolks  
3 tablespoons Domino® Light crystallized ginger Brown Sugar  
1 teaspoon ground ginger  
1 tablespoon finely chopped crystallized ginger  
1 cup heavy cream

In top of double boiler over simmering water beat together egg yolks, Domino® Light Brown Sugar and ground ginger. Beat at high speed until mixture is light and slightly thick. Remove from heat. Replace hot water with ice water. Beat ginger mixture over ice water 1 minute. Stir in crystallized ginger. In medium bowl, beat heavy cream until stiff peaks form. Fold in ginger mixture. Pour into dessert cups, garnish with gingersnaps. Serves 4-6.
**APPLE TWISTS**
Put cored baking apples on 12" plastic wrap squares. Fill with Domino® Light Brown Sugar almost to top, add pat of butter or margarine, sprinkle with raisins or with cinnamon to taste. Lift up wrap, twist around apples, pierce film on top with knife a few times. Place in microwave 5-6 minutes on high or until tender. Let stand 2 minutes, carefully open "twists".

**WALNUT SAUCE 'N ICE CREAM**

<table>
<thead>
<tr>
<th>1/2 cup firmly packed</th>
<th>1/2 cup chopped walnuts</th>
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<tr>
<td>Domino® Light Brown Sugar</td>
<td>1 tablespoon butter</td>
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<tr>
<td>1/4 cup heavy cream</td>
<td>1/2 teaspoon vanilla</td>
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In a small saucepan stir together Domino® Light Brown Sugar, heavy cream, walnuts and butter. Bring to a boil over medium high heat, stirring constantly. Stir in vanilla. Serve warm or cold over favorite ice cream. Serves 4.

**ZABAGLIONE**

| 4 egg yolks |
| 1/2 cup Domino® Light Brown Sugar |
| 1/4 cup Marsala wine |

In top of double boiler, combine egg yolks and Domino® Light Brown Sugar. With an electric mixer on high speed, beat until foamy. Gradually beat in Marsala. Place over simmering water and continue beating until thick. Serve warm or chilled. Makes 1 1/4 cups.

**CREAM CHEESE DRESSING**

| 1 3 ounce package cream cheese |
| 3 tablespoons Domino® Dark Brown Sugar |
| 2 tablespoons half and half |
| 1 tablespoon lemon juice |
| 1/2 teaspoon grated lemon rind |
| 1/8 teaspoon nutmeg |

In medium bowl, with an electric mixer on medium high speed, beat cream cheese, Domino® Dark Brown Sugar, half and half, lemon juice, rind and nutmeg until smooth. Spoon over plums or other fruit or cake. Makes about 1/2 cup.
**GLAZED BANANAS**

- 1 1/2 tablespoons butter
- 2 large bananas, peeled and cut in half lengthwise
- 3 tablespoons Domino® Dark Brown Sugar
- 1 tablespoon water
- 1 tablespoon lemon juice
- Pinch nutmeg
- 1/4 cup chopped pecans

Melt butter in large skillet over medium high heat. Add bananas, sauté until lightly browned. While bananas are cooking, stir together Domino® Dark Brown Sugar, water, lemon juice and nutmeg. Stir syrup mixture into skillet. On high heat, bring to a rapid boil, turning bananas once. Sprinkle with pecans. Serves 4

**DUTCH APPLE SYRUP ‘N YOGURT**

- 1/2 cup Domino® Light Brown Sugar
- 1/4 cup apple juice
- 1/2 cup peeled diced apple (1/4 inch pieces)
- 1/6 teaspoon cinnamon
- Pinch nutmeg

In a medium saucepot stir together Domino® Light Brown Sugar and apple juice. Bring to a boil over high heat, stirring constantly. Boil 2 minutes. Remove from heat. Stir in apples and spices. Bring to a boil. Serve mixed into vanilla or plain yogurt. Serves 2-3

**BUTTERSCOTCH CRUMB BISCUITS**

- 1 can refrigerator biscuits
- 1/2 cup Domino® Light Brown Sugar
- 1/2 teaspoon water
- 1 tablespoon butter or margarine
- 2 tablespoons finely chopped nuts

Arrange biscuits in greased 8” round baking pan. Blend sugar, water and butter; add nuts. Sprinkle mixture over biscuits. Bake in a very hot oven 475°F until golden brown on top (about 8 minutes). Yield: 10 biscuits