

**LUCKY LEAF**  


*Just Desserts*



## LIVE THE SWEET LIFE.

Enjoy our latest collection of delectable dessert recipes, fresh out of the oven. From dips to danishes and bars to brownies, we guarantee these recipes will satisfy your sweet tooth. You'll find contributions from the bloggers you know and love, as well as unique recipes that were so decadent, we couldn't resist baking them in. It's time to preheat the oven because your kitchen is about to get lucky. Lucky Leaf, that is.



THERE'S  
ALWAYS ROOM  
FOR *Dessert.*

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# Peach Icebox Cake

Makes 16 servings | Prep Time: 10 minutes

## INGREDIENTS

- 2 cups fat-free Greek yogurt, plain
- 14 ounces fat-free sweetened condensed milk
- 8 ounces non-dairy whipped topping, softened
- 1 teaspoon ground cinnamon
- ½ teaspoon almond extract
- 2 cans LUCKY LEAF® Premium Peach Fruit Filling & Topping
- 1 box cinnamon graham crackers

## DIRECTIONS

- 1 In a large bowl, mix together yogurt and sweetened condensed milk.
- 2 Fold in whipped topping.
- 3 Stir in cinnamon and almond extract; set aside.
- 4 Line a 9x13 baking dish with parchment paper.
- 5 Place a layer of cinnamon graham crackers over the parchment paper.
- 6 Top with one-third whipped topping mixture.
- 7 Dot with LUCKY LEAF® Premium Peach Fruit Filling.
- 8 Continue layers, ending with LUCKY LEAF® Premium Peach Fruit Filling.
- 9 Cover and chill until ready to serve.



From the kitchen of  
**LUCKY LEAF**

# Cherry Cheesecake Lush

Makes 12 servings | Prep Time: 15 minutes | Cook Time: 15 minutes

## INGREDIENTS

- 1 cup vanilla wafer crumbs
- 1 cup finely chopped pecans
- 1 cup butter, melted
- 8 ounces cream cheese, softened
- 1 cup powdered sugar
- 16 ounces whipped topping, divided
- 6 ounces cheesecake flavored pudding
- 3 cups milk
- 1 can LUCKY LEAF® Premium Cherry Fruit Filling & Topping
- ½ cup chopped pecans

## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a medium mixing bowl, combine vanilla wafer crumbs, finely chopped pecans and melted butter.
- 3 Press into a 9x13 baking pan; bake at 350°F for 15 minutes. Remove from oven and cool.
- 4 In a separate mixing bowl, combine cream cheese, powdered sugar and 1 ½ cup whipped topping.
- 5 Mix until smooth; spread evenly over cooled crust.
- 6 Combine cheesecake pudding mix, milk, and 1 ½ cup whipped topping and mix until smooth.
- 7 Spread evenly over cream cheese layer in pan.
- 8 Top with 1 can LUCKY LEAF® Premium Cherry Fruit Filling, remaining whipped topping, and ½ cup chopped pecans.



Recipe created by

 lemon tree dwelling

# Baked Caramel Apple Cheesecake Dip

Makes 12 servings | Prep Time: 10 minutes | Cook Time: 25 minutes

## INGREDIENTS

- 16 ounces cream cheese, room temperature
- ½ cup granulated sugar
- ½ cup sour cream
- 1 teaspoon vanilla extract
- 1 can LUCKY LEAF® Premium Caramel Apple Fruit Filling & Topping

## Topping

- ½ cup flour
- 3 Tablespoons butter, melted
- ¼ cup brown sugar

## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a medium mixing bowl, combine cream cheese, granulated sugar, sour cream and vanilla extract. Beat at medium speed until smooth and creamy.
- 3 Spread mixture evenly into bottom of a 10-inch pie plate.
- 4 Top with LUCKY LEAF® Premium Caramel Apple Fruit Filling.
- 5 In a separate small bowl, combine flour, melted butter and brown sugar to create streusel topping. Sprinkle over fruit filling.
- 6 Bake for 25 minutes.
- 7 Serve warm with graham crackers or vanilla wafers.



Recipe created by



lemon tree dwelling

# Easy Cinnamon Roll Cherry Danish Treats

Makes 16 servings | Prep Time: 15 minutes | Cook Time: 10 minutes

## INGREDIENTS

- 2 packages refrigerated cinnamon rolls
- 1 package cream cheese, room temperature
- 1 cup sugar
- 2 teaspoons vanilla extract
- 1 can LUCKY LEAF® Premium Cherry Fruit Filling & Topping

## DIRECTIONS

- 1 Preheat oven to 400°F (or follow cinnamon roll package directions).
- 2 Unroll the cinnamon rolls and place them an inch apart on a large baking sheet lined with parchment paper or a silpat liner.
- 3 Using the back of a Tablespoon measuring spoon, press an indent into the center of each cinnamon roll.
- 4 In a small bowl, beat together the cream cheese, sugar and vanilla until smooth.
- 5 Add a dollop of cream cheese mixture to each of the cinnamon rolls.
- 6 Top each cinnamon roll with a heaping Tablespoon of the LUCKY LEAF® Premium Cherry Fruit Filling.
- 7 Bake according to cinnamon roll package instructions (9-12 minutes).
- 8 Remove and allow to slightly cool for about 1 minute.
- 9 Drizzle icing from cinnamon roll package evenly over all of the cinnamon rolls.
- 10 Enjoy immediately.



Recipe created by



# No-Bake Lemon Shortcake Icebox Cake

Makes 12 servings | Prep Time: 20 minutes

## INGREDIENTS

### Mousse

- 2 cups heavy whipping cream
- 1 ¼ cups powdered sugar
- 8 ounces cream cheese, softened
- 1 can LUCKY LEAF® Premium Lemon Fruit Filling & Topping

- ½ cup powdered sugar
- zest of 1 large lemon

### Shortcake

- 2 cups milk
- 2 teaspoons pure vanilla extract
- 2 packages lady fingers (7 oz size)

## DIRECTIONS

### Mousse

- 1 Place your mixing bowl in the freezer for 5-10 minutes to chill. Pour the heavy whipping cream into the chilled bowl and use an electric mixer on medium high speed to beat the heavy cream until bubbly. Slowly add 1 ¼ cup powdered sugar and continue beating on high speed until stiff peaks form. Set aside in fridge until needed.
- 2 Soften cream cheese by removing the wrapper and placing it on a microwave-safe plate. Microwave for 15-20 seconds.
- 3 In a large mixing bowl, beat the softened cream cheese on medium high using the paddle attachment until the cream cheese is light and fluffy, and free of lumps. Scrape down sides of bowl.

- 4 Add LUCKY LEAF® Premium Lemon Fruit Filling and zest from large lemon. Continue beating on medium high speed until all ingredients are well combined, scraping down the bowl as needed.
- 5 Slowly add powdered sugar and beat until incorporated.
- 6 Take 2 cups of the prepared whipped cream and gently fold into the lemon cream cheese mixture until all ingredients are well mixed.

### Assemble Dessert

- 1 Line bottom of a 9-inch square dish with parchment paper.

- 2 In a small bowl, combine milk and vanilla extract. Dip the top and bottom of each ladyfinger in the milk mixture and line the bottom of the dish with one layer of the dipped ladyfingers. You may need to cut the ladyfingers in order to fit two rows into the dish.
- 3 Once the bottom layer is built, spread half the lemon mousse over top. Then, add the next layer of dipped ladyfingers followed by the remaining mousse, spreading evenly.
- 4 Lastly, spread the remaining prepared whipped cream over the top of the mousse. Cover dish and refrigerate for 4-6 hours to allow layers to set. Serve with fresh berries.



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# Black Forest Poke Cake

Makes 12 servings | Prep Time: 20 minutes | Cook Time: 22 minutes

## INGREDIENTS

- 1 box chocolate cake mix
- 2 large eggs
- ¾ cup milk
- ½ cup vegetable oil
- 1 jar hot fudge sauce
- 1 can LUCKY LEAF® Premium Cherry Fruit Filling & Topping
- 2 cups heavy whipping cream
- 1 ¼ cups powdered sugar
- chocolate bar for shavings

## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Prepare 9x13 baking dish according to directions on cake box.
- 3 Prepare cake according to directions on box. Bake 20-22 minutes. Check for doneness by inserting a toothpick in middle of cake. If toothpick comes out clean, cake is done. Allow to cool for 10 minutes.
- 4 While cake is still warm, use the end of a wooden spoon or another round object and poke holes over the top of the cake.
- 5 Microwave hot fudge about 30 seconds or until it is thinned out and can be stirred. You may need to microwave an additional 30 seconds. Pour the jar of hot fudge sauce on top of cake and allow it to absorb in the cake. Let set until completely cooled.
- 6 Spread LUCKY LEAF® Premium Cherry Fruit Filling evenly over top of cake.



## Homemade Whipped Cream

- 1 Prepare homemade whipped cream: For best results, freeze bowl and whisk attachment about 5-10 minutes until really cold.
- 2 Add heavy cream to cold bowl and beat on medium speed for 3 minutes. Add powdered sugar and increase speed to medium high. Beat until stiff peaks form. \*A container of whipped cream topping may be substituted for homemade whipped cream.
- 3 Spread whipped cream over top of cake. Chop or grate chocolate bar into small pieces to sprinkle over top of cake.
- 4 Keep refrigerated.

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# Blueberry Orange Cake

Makes 24 servings | Prep Time: 20 minutes | Cook Time: 28 minutes

## INGREDIENTS

- 1 box white cake mix, prepared
- 14 ounces sweetened condensed milk
- 16 ounces ready made Orangesicle Frosting
- 1 can LUCKY LEAF® Premium Blueberry Fruit Filling & Topping
- 8 ounces whipped cream topping

## DIRECTIONS

- 1 Bake the cake according to package directions for a 9x13 cake.
- 2 Let cake cool for 5 minutes, then use a fork or end of a wooden spoon to poke holes all over the top of the cake.
- 3 Drizzle the can of sweetened condensed milk slowly over top of the cake. Let the cake cool completely on the counter. Then refrigerate to chill.
- 4 Remove the foil lid from the can of frosting. Heat frosting in the microwave for 20 seconds. Stir and then spread over the top of the chilled cake.
- 5 Set aside 2 Tablespoons of fruit filling. Stir together the remaining LUCKY LEAF® Premium Blueberry Fruit Filling and whipped cream topping. Spread over the frosting layer.
- 6 Spoon tiny dots of the reserved fruit filling over the top. Gently swirl with a knife.
- 7 Refrigerate cake until time to serve. Cut into 24 pieces.
- 8 Store remaining cake in a sealed container in the refrigerator.
- 9 NOTE: Lemon frosting is delicious if you can't find orangesicle frosting.



Recipe created by



# Lemon Coconut Cupcakes

Makes 24 servings | Prep Time: 45 minutes | Cook Time: 22 minutes

## INGREDIENTS

### Cupcakes

- 1 box white cake mix
- 3.4 ounces instant coconut pudding
- 4 eggs
- ½ cup oil
- 1 cup coconut milk
- ½ teaspoon coconut extract
- ½ teaspoon rum extract
- 1 cup sweetened shredded coconut
- 1 can LUCKY LEAF® Premium Lemon Fruit Filling & Topping

### Frosting

- ½ cup butter
- ½ cup marshmallow cream
- 5 ½ cups powdered sugar
- ½ teaspoon salt
- 1 cup sweetened shredded coconut
- 24 fresh raspberries

## DIRECTIONS

- 1 Preheat oven to 325°F. Line cupcake tins for 24 cupcakes. Remove ½ cup LUCKY LEAF® Premium Lemon Fruit Filling and set aside for frosting.
- 2 In a mixing bowl, combine cake mix, pudding mix, eggs, oil, milk and extracts. Beat on low for 1 minute, then beat on medium for 2 minutes. Stir in the coconut.
- 3 Divide the batter among 24 lined cupcake holders. Bake at 325°F for 22 minutes. Remove and cool.
- 4 Using a small cookie scoop or spoon, remove the center of each cupcake. Fill each cupcake “hole” with a bit of the LUCKY LEAF® Premium Lemon Fruit Filling.



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### Icing

- 1 Beat the butter until creamy. Add the reserved ½ cup LUCKY LEAF® Premium Lemon Fruit Filling, marshmallow cream, and salt and beat again until light and fluffy.
- 2 Slowly add the powdered sugar until it has all been mixed in.
- 3 Swirl frosting on top of each filled cupcake and top with shredded coconut and a raspberry.

# Cherry Pie Sour Cream Crumb Bars

Makes 8 servings | Prep Time: 15 minutes | Cook Time: 25 minutes

## INGREDIENTS

- ½ cup butter, melted and cooled to room temperature
- ½ cup light brown sugar
- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup pecans

## Filling

- 1 can LUCKY LEAF® Premium Cherry Fruit Filling & Topping
- ½ cup sour cream
- ¼ cup granulated sugar
- 1 Tablespoon all-purpose flour
- 1 egg
- ½ teaspoon vanilla extract



## DIRECTIONS

- 1 Preheat oven to 375°F and prepare an 8x8 square pan by lining with parchment paper and spraying with cooking spray.
- 2 In a food processor, add the pecans and pulse until they become coarse crumbs.
- 3 Make the crust by whisking together in a medium bowl, the flour, brown sugar, pecan crumbs, baking soda, baking powder and salt. Add the melted butter. The dough will be crumbly but make sure all of the butter is incorporated.
- 4 Reserve ¾ cup of the crust and press the remaining into the bottom of your 8x8 prepared baking pan.
- 5 For the sour cream filling, in a large bowl, mix together the sour cream, sugar, 1 Tbsp flour, egg and vanilla. Pour over the crust in your pan.
- 6 Spoon your LUCKY LEAF® Premium Cherry Fruit Filling over the sour cream and gently swirl into sour cream filling with a spoon.
- 7 Sprinkle your reserved ¾ cup crust over the top and bake for 25-28 minutes or until golden brown.
- 8 Cool completely and cut into squares to serve. Store in refrigerator up to 3 days.

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# Cherry Cheesecake Brownies

Makes 12 servings | Prep Time: 15 minutes | Cook Time: 45 minutes

## INGREDIENTS

### Cheesecake Topping

- 16 ounces cream cheese, softened
- ½ cup sugar
- 1 egg
- ½ teaspoon vanilla

### Brownies

- 1 cup butter
- 6 ounces unsweetened chocolate

- 2 cups sugar
- 1 teaspoon vanilla
- 1 teaspoon salt
- 4 eggs
- 1 ¼ cups flour
- 1 can LUCKY LEAF® Premium Cherry Fruit Filling & Topping

## DIRECTIONS

1 Preheat oven to 350°F. Line a 13x9 pan with foil and spray lightly with cooking spray. Set aside.

### Cheesecake Topping

1 Beat together the cream cheese and sugar until smooth.

### Brownies

- 1 In a microwave-safe bowl, melt butter and chocolate 30 seconds at a time until melted and smooth.
- 2 Stir in sugar, vanilla and salt. Add in eggs and flour and mix until incorporated.
- 3 Spread brownie mix into the bottom of your prepared pan. Drop cheesecake mixture on top followed by the LUCKY LEAF® Premium Cherry Fruit Filling. Run a knife through the top giving it the marbled look.



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- 4 Bake for 45-50 minutes until the cheesecake starts to turn lightly brown on the edges. The cheesecake center will still jiggle a bit.
- 5 Cool completely and chill for 4 hours before cutting.

# Easy Blueberry Shortbread

Makes 12 servings | Cook Time: 45 minutes

## INGREDIENTS

- 1 cup sugar
- ¾ cup butter, softened
- 2 eggs
- 2 cups flour, sifted
- ½ teaspoon lemon rind
- 1 can LUCKY LEAF® Premium Blueberry Fruit Filling & Topping

## Icing

- 2 cups confectioners sugar
- 2 Tablespoons water
- 1 ½ teaspoon lemon juice

## DIRECTIONS

- 1 Cream butter and sugar. Add eggs singly and beat until light and fluffy. Add flour and lemon rind.
- 2 Put ½ dough in well-greased 9x13 pan and cover with LUCKY LEAF® Premium Blueberry Fruit Filling. Drop remaining dough over top. Bake at 325°F for 45 minutes or until golden brown. Cool, top with icing.

## Icing

- 1 In a bowl, combine the confectioners sugar, water and lemon juice; stir until combined and smooth (mixture will be thick). With a fork or small spatula, drizzle on top of cooled shortbread.



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# Layers of Lemonly Love

Makes 12 servings | Cook Time: 25 minutes

## INGREDIENTS

- 1 ½ cups all-purpose flour
- 1 ½ sticks butter, softened
- 8 ounces cream cheese, softened
- 1 cup powdered sugar
- 1 can LUCKY LEAF® Premium Lemon Fruit Filling & Topping
- 1 teaspoon vanilla
- 8 ounces frozen whipped dessert topping, thawed

## DIRECTIONS

- 1 Preheat oven to 350°F. Grease bottom of a 9x13 baking pan. Mix flour and butter; spread in pan. Bake for 20-25 minutes or until golden. Let crust cool.
- 2 Mix cream cheese, powdered sugar, LUCKY LEAF® Premium Lemon Fruit Filling, vanilla and half of the whipped topping together. Spread over crust. Spread remaining whipped topping over fruit filling mixture.
- 3 Cover and chill until ready to serve.



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# Apple Cheesecake Bars

WITH SEA SALT  
CARAMEL SAUCE

Makes 12 servings | Prep Time: 10 minutes | Cook Time: 50 minutes

## INGREDIENTS

### Crust

- 6 Tablespoons butter, melted
- 1 ½ cups graham cracker crumbs
- ¼ cup sugar

### Filling

- 16 ounces cream cheese, softened
- ½ cup sugar
- 3 eggs
- ½ teaspoon sea salt
- 1 can LUCKY LEAF® Premium Apple Fruit Filling & Topping
- ¾ cup favorite prepared caramel sauce
- coarse crystals sea salt

## DIRECTIONS

- 1 Heat oven to 350°F. Coat 9x9 baking pan with nonstick cooking spray.
- 2 In a medium bowl, mix melted butter, graham cracker crumbs and sugar until crumbly. Press firmly into the bottom of the baking pan.
- 3 In a large bowl, combine cream cheese, sugar, eggs and salt. Beat at medium high speed, until mixture is smooth, about 1 to 2 minutes.
- 4 Fold LUCKY LEAF® Premium Apple Fruit Filling into cheesecake mixture. Spoon mixture evenly on top of crust.
- 5 Bake uncovered for 45 to 50 minutes, until filling is set. Let cool completely.
- 6 Just before serving, drizzle caramel sauce on top of cheesecake piece and sprinkle with a little coarse sea salt. Refrigerate leftovers.



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# Lemon Strawberry Tartlets

**Cook Time: 25 minutes**

## INGREDIENTS

### Crust

- 2 ½ cups flour
- 3 Tablespoons sugar
- ¼ teaspoon salt
- 1 cup butter, unsalted, cold and cubed
- 2 egg yolks
- ½ cup water

### Filling

- 1 cup sugar
- 2 Tablespoons cornstarch
- 2 Tablespoons all-purpose flour
- 1 ½ cups water
- 3 egg yolks, beaten
- 1 Tablespoon lemon peel, grated
- 1 cup lemon juice
- 1 Tablespoon butter

### Topping

- 1 can LUCKY LEAF® Premium Strawberry Fruit Filling & Topping
- whipped cream



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## DIRECTIONS

- 1 In the food processor, combine the flour, sugar and salt. Add the cubed butter and pulse until crumbly.
- 2 In a small bowl, whisk together the egg yolks and water, gradually add through food chute. Pulse until mixture comes together.
- 3 Form a disk and wrap with plastic wrap and chill for at least 1 hour.
- 4 Roll out to about ⅛ inch and form into tart pans, pressing up the sides. Prick bottom with fork, add a small piece of parchment paper and pie weights.
- 5 Bake at 350°F for about 20-25 minutes or until golden brown. Remove from oven and cool.
- 6 In a saucepan, combine flour, cornstarch and sugar. Gradually add water, whisking constantly.
- 7 Heat to boiling over medium heat, cook and stir for 1 minute, remove from heat.
- 8 Whisk egg yolks in a small bowl. Gradually add ½ cup of cooked mixture, whisking constantly.
- 9 Stir the egg mixture into the cooked mixture. Stir in butter, lemon juice and peel, cook over medium heat for about 5 minutes until thickened, stirring constantly.
- 10 Remove from heat and let stand 10 minutes. Pour into cooled tart shells and place in fridge for at least 2 hours.
- 11 Spoon LUCKY LEAF® Premium Strawberry Fruit Filling on top. Add whipped cream and more fruit filling, if desired. Store leftovers in fridge in airtight container.

# Perfectly Peach Cinnacake

Makes 6 servings | Prep Time: 10 minutes | Cook Time: 35 minutes

## INGREDIENTS

- 1 package yellow cake mix
- 3 eggs
- 6 Tablespoons sugar
- 2 teaspoons ground cinnamon
- 1 can LUCKY LEAF® Premium Peach Fruit Filling & Topping

## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Blend together cake mix, ½ can of the LUCKY LEAF® Premium Peach Fruit Filling and eggs in large mixing bowl. Beat with an electric mixer at medium speed for 2 minutes. Stir in remaining fruit filling until well mixed.
- 3 In a small bowl, combine sugar and cinnamon. Spread half the batter in greased 9x13 baking pan; sprinkle with half the cinnamon-sugar mixture. Repeat with the remaining batter and cinnamon-sugar mixture.
- 4 Bake for 30-35 minutes, until wooden pick inserted in center of cake comes out clean. Cool.



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# Mini Marbled Cherry Cheesecakes

Makes 18 servings | Cook Time: 25 minutes

## INGREDIENTS

- 18 chocolate cookies with white filling
- 16 ounces cream cheese, room temperature
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 can LUCKY LEAF® Premium Cherry Fruit Filling & Topping

## DIRECTIONS

- 1 Preheat oven to 350°F. Line muffin tins with paper liners for 18 cheesecakes. Place one chocolate cookie in the bottom of each paper cup.
- 2 Beat cream cheese, sugar, eggs and vanilla until light and fluffy. Fold in half can of LUCKY LEAF® Premium Cherry Fruit Filling. Fill each muffin liner with this mixture about  $\frac{3}{4}$  full.
- 3 Bake 20-25 minutes until done. Cool. Top each cheesecake with a spoonful of remaining cherries.



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# Cinnamon Apple Pie

Makes 8 servings | Cook Time: 45 minutes

## INGREDIENTS

### Crust

- 1 refrigerated pie crust
- 1 Tablespoon butter, melted
- 2 teaspoons ground cinnamon

### Filling

- 2 cans LUCKY LEAF® Premium Apple Fruit Filling & Topping
- 8 Tablespoons butter, at room temperature
- 1 cup flour
- 1 cup light brown sugar

### Icing

- ½ cup powdered sugar
- ¼ teaspoon vanilla
- ¼ teaspoon cinnamon
- 2 teaspoons milk



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## DIRECTIONS

- 1 Preheat oven to 400°F. Unroll pie crust on lightly floured surface. Brush with butter and sprinkle evenly with cinnamon. Roll up tightly and slice into ½-inch rounds, like miniature cinnamon rolls. Then press evenly into bottom and sides of 9-inch pie plate, making sure there are no spaces between the rolls.
- 2 Pour 2 cans of LUCKY LEAF® Premium Apple Fruit Filling on top of the crust. Combine butter, flour and brown sugar in a large bowl and form into crumbles using a pastry blender. Sprinkle crumbles over apple filling.
- 3 Bake until top and crust are golden brown and filling is bubbling, about 40-45 minutes (cover top/crust with foil if necessary). Remove from oven and cool.
- 4 Whisk together powdered sugar, vanilla, cinnamon and milk in small bowl to form icing (add more sugar or milk to reach desired consistency). Drizzle over cooled pie.

# Blueberry Key Lime Cheesecake Bars

Makes 24 servings | Prep Time: 25 minutes | Cook Time: 45 minutes

## INGREDIENTS

- 30 vanilla cream-filled cookies
- ¼ cup butter, melted
- 8 ounces cream cheese, softened
- ¾ cup sugar
- ¾ cup sour cream
- 1 cup key lime juice
- ¼ cup flour
- 3 eggs
- 1 Tablespoon key lime zest
- green food coloring, if desired
- 1 can LUCKY LEAF® Premium Blueberry Fruit Filling & Topping
- 8 ounces container cool whip, thawed
- key lime slices, if desired

## DIRECTIONS

- 1 Place a baking sheet on the very bottom rack of the oven. Fill halfway with water.
- 2 Preheat the oven to 325°F. Line a 9x13 pan with foil and spray with non-stick spray.
- 3 Place the cookies, cream included, in a food processor and pulse until they become crumbs.
- 4 Stir together the crumbs and melted butter. Press evenly into the bottom of the prepared pan.
- 5 Beat the cream cheese until creamy. Add the sugar and sour cream and beat again until smooth.
- 6 Add the key lime juice, zest, and flour and beat again until thoroughly mixed.
- 7 Add the eggs, one at a time, and beat gently after each one. Do not over beat but make sure eggs are mixed in.
- 8 Add green food coloring to cheesecake mixture, if desired.
- 9 Drop 1 cup of LUCKY LEAF® Premium Blueberry Fruit Filling randomly over the top of the cheesecake. Use a butter knife to gently swirl the filling into the cheesecake. Do not let the knife go through to the crust.
- 10 Place the pan on the oven rack right above the tray of water. Bake for 45-48 minutes. Remove immediately and place on a wire rack for one hour, and then place in the refrigerator until completely chilled.
- 11 Cut into 24 squares and serve with cool whip, the remaining fruit filling, and key lime wedges.



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# Peach Pie Bars

Prep Time: 10 minutes | Cook Time: 35 minutes

## INGREDIENTS

### Batter

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 eggs
- ½ teaspoon kosher salt
- 3 cups all-purpose flour
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 1 teaspoon allspice
- ¼ teaspoon ground ginger
- 2 cans LUCKY LEAF® Premium Peach Fruit Filling & Topping

### Glaze

- 1 cup powdered sugar
- 1 teaspoon cinnamon
- 3 Tablespoons milk

## DIRECTIONS

- 1 In a large mixing bowl, beat butter and sugar until creamy. Add in eggs one at a time, beating after each addition. Add in flour, cinnamon, salt, baking powder and spices.
- 2 In a large 15x10 baking sheet (with 1-inch sides or more), spread  $\frac{2}{3}$  of the batter in bottom of the pan. Top with 2 cans of fruit filling, spreading evenly. Drop remaining batter in teaspoons on top of the LUCKY LEAF® Premium Peach Fruit Filling.
- 3 Bake at 350°F for 33-37 minutes, until done. Allow to cool slightly before applying glaze.
- 4 For glaze, whisk together the powdered sugar, cinnamon and milk until desired consistency. Drizzle onto warm pie bars.
- 5 Serve with vanilla bean ice cream. Store remaining bars in refrigerator.



Recipe created by

shugarysweets  
SAVOR THE SWEET LIFE

# Strawberry Cupcakes WITH BUTTERCREAM ICING

Makes 6 servings | Prep Time: 10 minutes | Cook Time: 45 minutes

## INGREDIENTS

- 1 can LUCKY LEAF® Premium Strawberry Fruit Filling & Topping
- 1 18.25 ounce packaged white cake mix
- 1 cup vegetable oil
- ¼ cup water plus 3 eggs, beaten
- 1 cup butter, at room temperature
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- 2 Tablespoons heavy whipping cream

## DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a large bowl, beat cake mix, oil, water and eggs until smooth. Add a little LUCKY LEAF® Premium Strawberry Fruit Filling at a time, gently stirring to create swirls.
- 3 Fill cupcake liners about ⅔ full of batter. Bake 20 to 25 minutes, or until a toothpick inserted comes out clean. Cool completely before frosting.

## Dreamy Buttercream Icing

- 1 Cream butter until fluffy. Gradually add powdered sugar and beat until smooth. Add vanilla and 1 Tablespoon heavy cream, beat for 1 minute adding more cream as needed to reach desired consistency.
- 2 Spread frosting onto cool cupcakes. Garnish with additional strawberries.
- 3 For fluffier icing, place your mixing bowl and beaters in the freezer to pre-chill while you are making/baking the cupcakes.



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