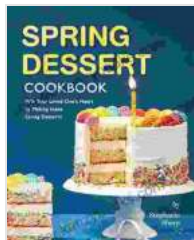


Win Your Loved One's Heart by Making These Spring Desserts



Spring Dessert Cookbook: Win Your Loved One's Heart by Making these Spring Desserts by Stephanie Sharp

★★★★☆ 4.2 out of 5

Language : English
File size : 9498 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 88 pages
Lending : Enabled



Spring is a time of new beginnings and fresh starts. It's also a time for love and romance. What better way to show your special someone how much you care than by making them a delicious dessert? These springtime treats are sure to win their heart.

Strawberry Shortcake



Strawberry shortcake is a classic dessert that's perfect for spring. The sweet strawberries and fluffy biscuits are a match made in heaven. This recipe is easy to follow, and it can be made in under an hour.

Ingredients:

- 1 cup all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter, cut into small pieces

- 1/2 cup milk
- 1 pint strawberries, hulled and sliced
- 1/2 cup sugar
- 1/4 cup whipped cream

Instructions:

1. Preheat oven to 425 degrees F (220 degrees C).
2. In a large bowl, whisk together the flour, baking powder, sugar, and salt.
3. Use your fingers to work the butter into the flour mixture until it resembles coarse crumbs.
4. Add the milk and stir until just combined.
5. Turn the dough out onto a lightly floured surface and knead for a few minutes until it is smooth and elastic.
6. Roll out the dough to a thickness of about 1/2 inch.
7. Cut out biscuits using a 2-inch biscuit cutter.
8. Place the biscuits on a baking sheet and bake for 10-12 minutes, or until golden brown.
9. While the biscuits are baking, make the strawberry filling. In a medium bowl, combine the strawberries and sugar. Let stand for 10 minutes, or until the strawberries have released their juices.
10. To assemble the strawberry shortcake, split the biscuits in half and top with the strawberry filling. Add a dollop of whipped cream to each

biscuit.

Lemon Bars



Lemon bars are another classic dessert that's perfect for spring. The tart lemon filling is balanced by the sweet shortbread crust. This recipe is easy to follow, and it can be made in under an hour.

Ingredients:

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup cold unsalted butter, cut into small pieces
- 1 large egg
- 1 cup granulated sugar
- 1/3 cup all-purpose flour
- 1/3 cup lemon juice
- 1/4 teaspoon baking powder

Instructions:

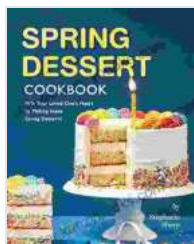
1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, whisk together the flour, sugar, baking powder, and salt.
3. Use your fingers to work the butter into the flour mixture until it resembles coarse crumbs.
4. Press the crumbs into the bottom of a 9x13-inch baking pan.
5. In a large bowl, whisk together the egg, sugar, flour, lemon juice, and baking powder.

6. Pour the lemon filling over the crust.
7. Bake for 25-30 minutes, or until the filling is set and the crust is golden brown.
8. Let cool completely before cutting into bars.

Almond Cream Pie



Almond cream pie is a decadent dessert that's perfect for a special occasion. The creamy almond filling



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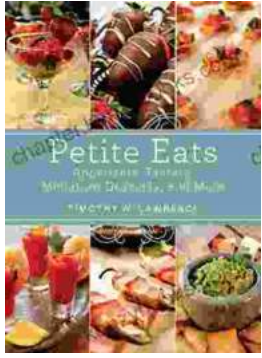
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