

Valentine's Sweetheart Cooking

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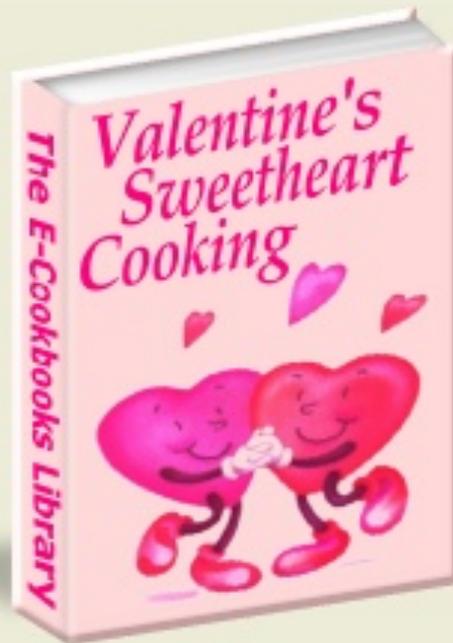
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Amaretto Filled Chocolate Strawberries on White Chocolate Fettuccine

For the Chocolate Fettuccine

7 ounces white chocolate, melted

1/4 cup light corn syrup

Confectioners' sugar

For the Strawberries

24 large ripe strawberries, washed and patted dry

Amaretto liqueur

8 ounces dark sweet chocolate, melted

Strawberry Sauce

24 ripe strawberries

In a small bowl, mix together the white chocolate and corn syrup until a soft dough forms. On a parchment or wax paper surface, gently roll out the dough by hand to 1/8-inch thickness. Cool until stiffened in the refrigerator. Cut the chocolate into thin strips to resemble cooked fettuccine, about 1/3-inch wide. (Or, if you have a pasta machine, run it through for a fettuccine cut.) While cutting, let the strips fall into a pile of the confectioners' sugar to prevent them from sticking. Refrigerate them for later use.

Using a cooking syringe, inject 24 of the strawberries with a squirt of amaretto. Dip each strawberry into the melted dark chocolate. Place the berries on parchment or wax paper on a baking sheet and cool them in the refrigerator.

Puree the remaining berries until smooth. Press through a fine mesh strainer. Cover each plate with a layer of sauce, add a few fettuccine noodles and top with 3 chocolate-dipped strawberries.

Yield: 8 servings.

Baked Brie with Raspberry Coulis for Two

1 small wheel brie, cut in half horizontally
2 sheets phyllo dough, cut in half
1/4 cup clarified butter
1/4 cup sweetened raspberry puree (seedless)

Place a half sheet of the phyllo on a flat surface.

Brush with butter, and place the 2nd sheet over the first, at a right angle to it.

Place half the brie in the center and pull up the sides of the dough, then twist the ends gently. Repeat for second Brie.

Place these phyllo "purses" on a nonstick baking sheet and bake at 450F for about 5 minutes, until golden brown.

Present on a plate with drizzled raspberry puree, and drizzle more over the purses.

Garnish with fresh berries and mint leaf.

Black Forest Pizza

- 1 (19.8 ounce) box brownie mix**
- 8 ounces cream cheese, softened**
- 2 tablespoons confectioners' sugar**
- 1 (8 ounce) container frozen whipped topping, thawed**
- 1 (20 ounce) can cherry pie filling**

Preheat oven to 350 degrees F. Coat a 12–inch pizza pan with nonstick cooking spray.

Prepare the brownie batter according to package directions. Spread the prepared batter evenly over the bottom of the pan. Bake for 20 to 25 minutes, or until a wooden pick inserted in the center comes out clean; let cool.

In a large bowl, beat the cream cheese, confectioners' sugar, and whipped topping until smooth. With a wet table knife, spread the mixture evenly over the brownie pizza, then spoon the cherry pie filling evenly over that. Cut and serve immediately, or cover and chill until ready to serve.

Champagne Cream

1/3 cup granulated sugar

5 egg yolks

3/4 cup inexpensive champagne

2 tablespoons whipping cream

Fresh fruit (peaches, strawberries, green grapes, etc.)

Mix ingredients and cook over boiling water, beating until thick.

Serve over fresh fruit.

Champagne Poached Alaska Salmon

Makes 4 servings

**4 (6 to 8 ounce) Alaska salmon steaks or fillets,
skin and bones removed**
2 cups champagne
1/4 cup fresh lime juice
4 slices red onion
1 tablespoon capers, optional
4 sprigs fresh tarragon
1/2 cup honey Dijon mustard
1 1/2 teaspoons fresh tarragon, chopped
Salt and pepper, to taste

Mix together mustard and chopped tarragon; set aside.

Season Alaska salmon steaks/fillets lightly with salt and pepper. Place in a pan just large enough to hold the salmon in 1 layer. Add the champagne, lime juice and just enough water to cover the fish. Remove the fish and bring the liquid to a boil. Return the salmon steaks/fillets to the pan. Top each with an onion slice, capers and tarragon sprig. Reduce heat to a simmer, cover pan with foil and poach at no more than a simmer for 6 to 10 minutes (depending on the thickness of the salmon). Remove salmon steaks/fillets from the liquid and place on 4 warm serving plates. Top each piece of fish with 1 ounce of the mustard mixture and serve.

Cherry Crunch Cake

2 cans cherry pie filling
2 cups self-rising flour
1 cup (2 sticks) butter or margarine
1 cup chopped pecans
8 ounces cream cheese
1 (1 pound) package confectioners' sugar
2 envelopes Dream Whip

Mix flour, butter and nuts; pack firmly in oblong cake pan. Bake at 400 degrees F until golden brown (15 to 20 minutes). Cool completely.

Fold cream cheese and sugar into whipped Dream Whip. Pour on top of cake and spread to edges. Top with cherry pie filling and chill overnight.

Cherry Valentine Punch

2 small boxes cherry gelatin
1 1/2 cups granulated sugar
2 cups hot water
1 (1 ounce) bottle almond extract
2 (46 ounce) cans pineapple juice
1 (8 ounce) bottle lemon juice
3 quarts ginger ale

Dissolve gelatin and sugar in hot water. Mix all ingredients except ginger ale. Chill. Just before serving add chilled ginger ale. Serves 30.

NOTE: To change color of punch, change gelatin flavor.

Cherry–Chocolate Heart

8 to 10 servings

1 (15 ounce) package refrigerated pie crusts (two 9–inch crusts)
8 ounces cream cheese, softened
1 cup confectioners' sugar
1 teaspoon almond extract
1/2 cup heavy cream
2/3 cup hot fudge topping
1 (21 ounce) can cherry pie filling

Allow both crust pouches to stand at room temperature 15 to 20 minutes. Remove one crust from pouch; unfold. Press out fold lines.

Sprinkle 1 teaspoon flour over crust. Turn crust, floured side down, on ungreased cookie sheet. Using a paper pattern as a guide, cut crust into a heart shape. Generously prick heart crust with fork. Bake in a preheated 450 degree F oven for 9 to 11 minutes, or until light brown. Let cool. Repeat with the remaining crust.

Combine cream cheese, confectioners' sugar and almond extract in a small bowl; beat with an electric mixer on medium speed 3 to 4 minutes, or until smooth. Add heavy cream; beat until thick.

To assemble, place one heart–shaped pie crust on a serving plate; spread with 1/3 cup hot fudge. Carefully spread half of the cream cheese mixture over hot fudge. Spoon 2/3 of the cherry pie filling over cream cheese. Spread second crust with remaining hot fudge and place over filling. Carefully spread with remaining cream cheese mixture. Spoon remaining cherry pie filling about 1 inch from edge. Refrigerate until serving time.

Store any leftovers in refrigerator.

Chocolate Heart Tarts with Raspberries

Light or dark cocoa candy melts

Nesting heart cookie cutters

#4 Tip

Disposable Decorating bags

2 (15 ounce) packages refrigerated (9-inch) pie crusts

1 egg white mixed with 2 teaspoons water

1/2 pint raspberries

Mint

Confectioners' sugar

Ganache

1/4 cup whipping cream

7 ounces light or dark cocoa

Candy melts, chopped

Preheat oven to 425 degrees F.

On lightly floured surface; roll pie crusts out to 12-inch circle. Using largest cutter, cut out two hearts. To form border, cut out center of one heart using 3rd largest cutter. For various size tarts use cutters one size smaller for borders. Repeat with second pie crust. Using smallest cutter cut out petite hearts for garnish. To attach border to bottom, brush edge of heart with egg wash; top with border. Prick bottom with fork, bake 10–12 minutes to until light brown. Cool completely on rack.

Heat whipping cream in saucepan to boiling point. Do not boil. Remove from heat, add chopped Candy Melts; stir until smooth and glossy. Cool. With bag and tip, pipe ganache into tart shells. Arrange raspberries on ganache. Top with small heart pastry. Garnish with mint and confectioners' sugar, if desired.

Makes 6 to 8 tarts.

Coeur a la Creme

1/2 pound cottage cheese

8 ounces cream cheese, softened

Pinch of salt

1 cup heavy cream

1 pint fresh or frozen strawberries or raspberries, thawed

Sieve cottage cheese or whirl in blender. Beat together with cream cheese and salt. Add cream and beat until smooth. Turn the mixture into 4-inch individual heart shape molds. Place in refrigerator overnight.

Before serving, turn out of containers and garnish with whole berries.

Cornish Hens in Champagne Sauce with Sherried Rice

2 Cornish hens
1 lemon
Salt and pepper
Paprika
2 tablespoons butter, melted
1 cup whole seedless grapes
1 1/2 cups champagne
4 cups salted water
1/4 cup long grain rice
1 tablespoon butter
1 tablespoon sherry

Wash hens and pat dry. Halve lemon and rub cut surfaces over hens. Sprinkle with salt, pepper and paprika. Place in roasting pan. Stuff each cavity with grapes. Secure with wooden picks. Brush hens with melted butter and pour champagne over hens. Roast according to timetable on packaging label. Pour pan juices over.

Bring salted water to boil. Add rice and boil uncovered 10 minutes. Drain and return to pan. Add melted margarine and sherry. Serve with hens.

Danish Almond Delight

1 envelope plain gelatin
2 cups cooked rice
1 1/2 cups milk
1 cup granulated sugar
1/2 pint whipping cream, whipped
1/2 cup blanched slivered almonds
1 teaspoon almond flavoring
Red food coloring

Soften gelatin in 1/2 cup cold milk. Stir into bowl of 1 cup very hot milk. Chill and when mixture begins to thicken, add rice. Fold in whipping cream, flavoring and almonds and food coloring. Pour into a 1 1/2–quart heart–shape mold.

Fluffy Valentine Salad

1 can cherry pie filling
1 can Eagle Brand sweetened condensed milk
1 small can crushed pineapple, drained
1 (12 ounce) container Cool Whip
Pecans (if desired)

Mix all ingredients together and chill.

Gold–Painted Chocolate Truffles

4 1/2 ounces semisweet chocolate, chopped
2 1/2 ounces unsalted butter, softened
1 egg yolk
4 ounces sifted confectioners' sugar
3 ounces heavy cream
1 tablespoon coffee–flavored liqueur
4 ounces semisweet chocolate, chopped
Powdered gold leaf

Melt 4 1/2 ounces of the semisweet chocolate in a double boiler until just fluid. Using a whisk, incorporate softened butter, then egg yolk, sifted confectioners' sugar and cream into the melted chocolate. Whisk until smooth.

Pour chocolate mixture in heart molds or any other molds (an egg poacher works well as a mold), and refrigerate until set, about 3 hours.

Melt remaining 4 ounces of chocolate in a double boiler until just fluid.

Unmold chocolate truffles and dip them in the melted chocolate, shake off excess chocolate and set on parchment paper. Trim excess chocolate.

In a small bowl, combine liqueur and gold dust to achieve a paint–like consistency. Using brushes, decorate hearts with gold "paint" – perhaps a fleur de lis or two, an "I love you," etc. Be creative!

Heart-Shaped Meringue

8 servings

3 egg whites

1 teaspoon vanilla extract

1/4 teaspoon cream of tartar

Dash of salt

1 cup granulated sugar

Several drops red food coloring

Preheat oven to 275 degrees F.

Bring egg whites to room temperature in a small mixing bowl. Add vanilla extract, cream of tartar and salt. Beat to soft peaks. Pour sugar in gradually, beating until very stiff peaks form and sugar dissolves. Meringue will appear glossy.

Cover a baking sheet with ungreased brown paper or parchment. Spread 1/2 cup meringue for each individual heart or make one 9-inch heart with a spatula or back of a spoon so bottom is 1/2-inch thick and sides 1 to 1 1/2 inches tall.

Bake 1 hour. Turn off heat and let meringue dry in closed oven 1 hour for individual and 2 hours for large meringue.

Fill meringue shell(s) with fresh fruit ice cream topped with sauce.

Hunka Hunka Love

The dessert is made of buttery heart-shaped graham cracker crusts, filled with chocolate and caramelized bananas. This recipe uses six common baking ingredients, and Blumer reminds cooks to always go for the freshest materials available. The dessert can be made in advance and refrigerated until mealtime. At the moment of serving, there's an optional "flambé" finishing touch, for a dramatic presentation of literally "burning" love.

7 tablespoons unsalted butter, room temperature
1 cup graham cracker crumbs
3 tablespoons granulated sugar
1/4 cup semisweet chocolate chips
1/4 cup packed light brown sugar
2 medium bananas, sliced

Preheat oven to 350 degrees F.

In a small saucepan over medium heat, melt 5 tablespoons of the butter. Transfer melted butter to a bowl, add graham cracker crumbs and granulated sugar. Blend thoroughly with fork.

Place four, 4-inch heart-shaped cookie cutters on ungreased cookie sheet. Divide crumb mixture evenly among 4 cookie cutters. Form crusts by firmly pressing crumb mixture into a crust from 1/8- to 1/4-inch thick, on the bottom and up the sides of each cookie cutter.

Place cookie sheet in oven and bake crusts in cookie cutters until lightly browned, about 8 to 10 minutes. Crusts may puff slightly during baking. After removing from oven, immediately sprinkle 1 tablespoon chocolate chips inside each crust. Set cookie sheet aside.

In a 10-inch skillet over medium heat, melt remaining 2 tablespoons butter and brown sugar. Stir occasionally, for about 4 minutes, until mixture has melted into a smooth golden liquid. Add bananas to liquid and stir for 3 minutes, or until bananas are slightly cooked, but not mushy. Spoon bananas evenly into shells. Smooth surface with back of spoon and expose edges of crusts. Gently remove molds.

For the optional "flambé" finish to make Hunka Hunka Burnin' Love:

Set the dessert on the table. Place 2 tablespoons of Grand Marnier, Cointreau or dark rum in large serving spoon. Use a lighter to heat underside of spoon for 10 seconds, then touch liquid directly to flame. While liquid is burning, pour a little over each heart.

Kiss Cakes

Make about 46 cakes

6 egg whites

1 1/4 cups granulated sugar

1 tablespoon rose water (see note)

About 1/2 cup fruit jam

Preheat oven to 225 degrees F. Line a baking sheet with parchment paper.

Beat the egg whites to a stiff froth, 2 minutes, then very slowly add the sugar and rose water, beating hard until soft peaks form with a glossy sheen, 3 to 5 minutes.

Fill a piping bag fitted with a large star tip with the sugar mixture and carefully pipe 1 1/2-inch circles on the baking sheet, spacing them 1 inch apart.

Bake until lightly browned, 35 minutes, then turn the oven off and let the cakes sit for 45 minutes. Remove the baking sheet from the oven and carefully remove the cakes from the parchment paper.

Spread the flat side of 1 cake with about 1/2 teaspoon of the jam, then press the flat side of another cake against it, making a ball-shaped morsel. Repeat with the remaining cakes and jam.

NOTE: Rose water is sold at Indian markets and some specialty markets.

Kiss Me Candy Roses

For each candy rose, spread "Safe Confectioners' Glue" on bottom of one red foil-wrapped Hershey's Kisses Milk Chocolate. Firmly press the bottom of another Kiss to it. Insert florist wire into one pointed end of double Kisses. Wrap a 4-inch square of clear cellophane around double Kisses, twisting cellophane tightly around Kisses. Starting at bottom of rose, wrap florist tape around edges of cellophane, continuing down the full length of wire with tape. Add 1 or 2 artificial leaves, if desired, securing leaves in place with florist tape. Tie candy roses together with a bow.

Safe Confectioners' Glue

Whisk together 4 teaspoons powdered egg whites (meringue powder) with 1/4 cup water until completely dissolved. With mixer, beat in 3 cups sifted confectioners' sugar until thick and smooth.

Linzer Heart Torte

1 3/4 cups finely chopped, toasted hazelnuts, divided
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon nutmeg
1/2 teaspoon salt
3/4 cup butter
1 1/2 cups granulated sugar
3 large eggs, separated
2 teaspoons vanilla extract
2 teaspoons almond extract
1 1/4 cups milk
2 cups seedless raspberry preserves
Cream Cheese White Chocolate Icing

Preheat oven to 350 degrees F; grease and flour two 8- or 9-inch heart-shape cake pans.

Finely chop toasted hazelnuts in a food processor and combine 1 cup chopped nuts with dry ingredients; set aside. Reserve remaining nuts for decorating the side of the cakes.

Beat egg whites until stiff peaks form; set aside. Beat butter and sugar with an electric mixer until well mixed. Beat in egg yolks and extracts. Add milk, alternating with dry ingredients, beating until just combined. Fold in 1/3 of the egg whites to lighten batter, then fold in remaining egg whites. Divide between the two prepared cake pans and bake for about 30 to 35 minutes or until tops are golden brown and a cake tester comes out clean. Cool pans on rack for 10 minutes, then turn out on wire rack to cool completely.

Frost and decorate with preserves and Cream Cheese White Chocolate Icing.

Split each cake in half, making two heart-shaped layers out of each one. A long serrated knife makes quick work of this, or you can use a piece of dental floss as a saw to split the cake in half. Prepare icing recipe below; assemble cake.

Place first layer, cut side down, on the cake plate and cover with a layer of icing. Top this with a layer of raspberry preserves and top that with the second cake layer. Frost tops and sides of cake. Press remaining nuts onto sides of cakes with fingers. Leaving a 1/4-inch border on all edges, top cakes with a layer of raspberry preserves. Put remaining icing into a pastry bag and pipe a decorative icing border around top edge of cakes.

Makes two 8- or 9-inch tortes.

Cream Cheese White Chocolate Icing
24 ounces cream cheese, at room temperature
6 ounces good quality white chocolate (such as Lindt)
1/4 cup butter, at room temperature
2 1/2 cups confectioners' sugar
2 1/2 teaspoons vanilla extract

Stir white chocolate in the top of a double boiler, set over simmering water, until just melted. Cool to

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lukewarm. Using an electric mixer, beat cream cheese and butter until light and fluffy. Beat in cooled, melted white chocolate and vanilla; gradually beat in sugar and continue beating until smooth. Frosting should be light and spreadable. It is helpful to chill a bit before piping.

Marbled Cheesecake Hearts

- 2 cups finely crushed crème-filled chocolate sandwich cookies (about 24 cookies)**
- 3 tablespoons butter or margarine, melted**
- 24 ounces cream cheese, softened**
- 1 (14 ounce) can sweetened condensed milk**
- 3 eggs**
- 2 teaspoons vanilla extract**
- 4 (1/2 ounce) sections unsweetened chocolate, melted**

Preheat oven to 300 degrees F. Line a 9 x 13-inch baking pan with heavy foil; set aside.

Combine crumbs and butter; press firmly on bottom of foil-lined pan.

With mixer, beat cream cheese in large bowl until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla extract; mix well.

Pour half of the batter evenly over prepared crust. Stir melted chocolate into remaining batter; spoon over vanilla batter. With a table knife or metal spatula, gently swirl chocolate batter through vanilla batter to marble.

Bake 45 to 50 minutes or until set. Cool. Chill at least 1 hour. Use foil to lift out of pan. For hearts, cut with heart-shaped cookie cutter; or with a knife, cut around wax paper heart shape. Or cut into bars. Store leftovers covered in refrigerator.

Molded Rose Champagne Salad

- 3 small boxes strawberry, raspberry or sparkling white grape gelatin**
- 1 cup hot water**
- 2 1/4 cups champagne or natural white wine**
- 3 1/2 cups white seedless grapes**
- 4 to 8 rosebuds (small to medium in size), rinsed and dry**
- 1 cup fresh mint leaves (optional)**

Refrigerate a clean dry mold until ready to fill.

Mix gelatin and hot water until gelatin is dissolved; add champagne. Chill until slightly thickened (egg white consistency). Pour 1/2 cup of the mixture into the mold. Arrange the rosebuds, inverted, in mold. Chill until firm.

Combine grapes and 2 cups gelatin mixture. Carefully pour over the first mixture and rosebuds. (Do not disturb rosebuds in the mold.) Let set for a few minutes, then add the remaining gelatin mixture. Chill until firm. Unmold on bed of mint leaves (optional). Fill center (if using a mold with a center hole) with grapes which have been cut in half and frosted with sugar.

Necco Sweethearts Cupcakes

Chocolate Cupcakes

1 cup semisweet–chocolate chips
1/3 cup milk
2 cups all–purpose flour
1 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
2 cups granulated sugar
1 cup mayonnaise
4 large eggs
1 teaspoon vanilla extract
3/4 cup water

Vanilla Frosting

1/2 cup unsalted butter, softened
3 cups confectioners' sugar, sifted
1 teaspoon vanilla extract
2 to 3 tablespoons milk

Decorations

Necco wafers
Sweetheart candies

Cupcakes: Preheat oven to 350 degrees F. Line 30 (2 3/4 inch) muffin cups with paper liners.

In double boiler over medium heat, melt chips with milk; stir until smooth. Remove chocolate from over hot water; cool 5 minutes.

In medium bowl, combine flour, cocoa, baking soda and salt. In large bowl, beat sugar, mayonnaise, eggs and vanilla until thick and creamy. On medium speed, in 2 batches, beat in flour mixture and the water, scraping down bowl with spatula, until smooth. Beat in melted chocolate. Pour batter into prepared cups, filling each halfway.

Bake 19 to 21 minutes, until toothpick inserted into centers comes out clean. Let cool in pans 5 minutes; transfer to wire racks and let cool completely.

Frosting: In large bowl, beat butter and confectioners' sugar on medium until blended. Beat in vanilla and milk. On medium–high, beat frosting until fluffy, 2 minutes. Spread 1 heaping tablespoon frosting over each cupcake. Decorate with wafers and sweetheart candies.

Makes 30 cupcakes.

Nutella Dipped Strawberries with Champagne

Favorite Champagne, chilled
Fresh strawberries with stems intact
1 jar Nutella
1 to 2 tablespoons heavy cream

Wash, dry and refrigerate the strawberries. (Cold strawberries will cause the chocolate to harden and there will be less dripping.)

Place 1 cup of Nutella in a double boiler or fondue pot. Add 1 to 2 tablespoons of heavy cream. Heat over low heat! Add more heavy cream as needed until the consistency of heavy cream.

Serve to your Valentine along with the chilled champagne!

Ooh La La! Breakfast

8 ounces cream cheese, softened
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1 (16 ounce) loaf French bread
4 eggs
1 cup whipping cream
1/2 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1 (12 ounce) jar apricot preserves
1/2 cup fresh orange juice
1 bottle champagne
Peach Schnapps

Beat together the cream cheese and 1 teaspoon vanilla extract until fluffy; stir in nuts and set aside.

Cut bread into 10 to 12 (1 1/2-inch) slices. Cut a pocket in the top of each. Fill each with 1 1/2 teaspoons of the cheese mixture. Beat together eggs, whipping cream, the remaining 1/2 teaspoon of vanilla and nutmeg. Using tongs, dip the filled bread slices in the egg mixture, being careful not to squeeze out the filling. Cook on a lightly greased griddle until both sides are brown. Keep slices warm in oven.

Heat together the preserves and juice, drizzle over hot French bread. Serve with bacon and Peach Champagne Cocktails.

Peach Champagne Cocktails: Put 2 tablespoons peach Schnapps into a fluted glass, then fill with champagne.

Pastry–Wrapped Raspberry Crisps

Crust

1 3/4 cups all–purpose flour
1 teaspoon plus 1 tablespoon granulated sugar
3/4 teaspoon salt
1/2 cup (1 stick) chilled unsalted
butter, cut into pieces
1/4 cup frozen vegetable shortening,
cut into pieces
2 tablespoons water
1 tablespoon fresh lemon juice

Filling

6 tablespoons raspberry preserves (with seeds)
1 (6 ounce) basket raspberries

Sweetened whipped cream

Combine flour, 1 teaspoon sugar and salt in processor. Add butter and shortening; process until mixture resembles coarse meal. Transfer 1/2 cup of mixture to bowl and add 1 tablespoon sugar; reserve for topping. Cover; chill.

Add water and lemon juice to mixture in processor; blend, using on/off turns, until moist clumps form. Gather dough into ball; flatten into disk. Wrap in plastic; chill until firm enough to roll, about 30 minutes. (Can be made 1 day ahead. Keep refrigerated. Let dough soften slightly before rolling out.)

Place rack in lowest position in oven and preheat to 400°F. Place preserves in medium bowl; stir to loosen texture. Fold in raspberries.

Roll out dough on lightly floured surface to 1/8–inch thickness. Using 6–inch–diameter saucer as template, cut out four 6–inch–diameter rounds. Spoon 1/4 of raspberry filling (about 1/3 cup) in center of each round, leaving 1–inch border at edges. Working with 1 pastry at a time, fold dough over edge of filling, pinching dough at 1–inch intervals. Using spatula, transfer to heavy large baking sheet, spacing apart. Sprinkle reserved topping mixture over exposed filling of each pastry.

Bake crisps until crusts are golden, about 35 minutes. Let stand on baking sheet 15 minutes. Transfer to plates; serve warm with whipped cream.

Serves 4.

Pink Champagne Cake

2 3/4 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
2/3 cup shortening
1 1/2 cups granulated sugar
3/4 cup Champagne
6 egg whites

Coconut Filling

1/4 cup butter
16 large marshmallows, quartered
1 tablespoon white wine
1 cup flaked coconut

Fondant Frosting

1 pound confectioners' sugar
1/4 cup light corn syrup
1/4 cup water
1 1/2 teaspoons vanilla extract
Dash of salt
Few drops almond extract
2 to 3 drops red food color (optional)
6 large marshmallows, quartered

Preheat oven to 350 degrees F. Grease and flour two 9-inch layer cake pans.

Sift flour again with baking powder and salt. Cream shortening with 1 cup sugar until light and fluffy. Blend in flour mixture and Champagne alternately, mixing until smooth. Beat egg whites until stiff. Gradually beat in remaining 1/2 cup sugar, continuing to beat to stiff meringue. Fold about half of meringue into batter, mixing thoroughly with whisk. Gently fold in remaining meringue. Turn into 2 greased and floured 9-inch layer cake pans. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Cool in pan 10 minutes, then turn out onto wire racks to cool.

While cake is baking, melt butter, marshmallows and wine in top of double boiler over boiling water. Remove from heat and stir in coconut. Cool until thick enough to spread. Sift confectioners' sugar into top of double boiler. Add corn syrup and water. Stir over boiling water until smooth. Blend in vanilla extract, salt and almond extract. Stir in food color. Keep frosting warm while using so it will spread.

When cake layers are cool, spread top of 1 with Coconut Filling and stack second on top. Spread 2/3 cup Fondant Frosting thinly and smoothly over top and sides of cake, sealing any crumbs. Pour about 1/2 cup additional frosting over top of cake and spread quickly to smooth. Cover sides of cake with remaining frosting. Dip marshmallow quarters in remaining frosting to coat both sides and set randomly over top and sides of cake.

Makes 1 (2-layer, 9-inch) cake or 10 to 12 servings.

Pink Heart Tuiles

Makes 4 dozen

The batter for these delicate yet crisp cookies may be made and kept refrigerated for two days. To make a template for these cookies, cut a three-inch heart-shaped hole in the center of a piece of heavy plastic, such as a coffee-can lid. Trace a heart cookie cutter for the shape, if you like. Spread the batter thinly over the template; if the batter is too thick, the tuiles may bubble.

1/2 cup plus 1 tablespoon all-purpose flour
2/3 cup confectioners' sugar
4 tablespoons unsalted butter, room temperature
2 large egg whites, room temperature
1/2 teaspoon pure vanilla extract
Pink food coloring

In two separate bowls, sift flour and confectioners' sugar. Set aside.

In bowl of electric mixer with paddle attachment, cream butter and sifted confectioners' sugar on medium speed until light and fluffy, 2 to 3 minutes. Beat in egg whites, one at a time, until fully incorporated. Add sifted flour; mix well. Add vanilla. Stir in food coloring, drop by drop, until desired shade is reached.

Heat oven to 375 degrees F with two racks.

Place two Silpat sheets (French nonstick baking mats) on two baking sheets. Place template on corner of mat. With offset spatula, spread thin layer of batter over template, and lift template. Repeat to make eight hearts, spaced equally, on each mat. Bake cookies until cooked through but not brown, 3 to 5 minutes. Using a spatula, drape cookies over handle of a wooden spoon to curl slightly; let cool. If cookies cool before shaping, return pan to oven for 30 seconds. Bake remaining batter, making sure baking sheets are cool before spreading batter.

Store in an airtight container, at room temperature, up to 1 week.

Pink Peppermint Valentine Mold

1 (.25 ounce) package unflavored gelatine
1/2 cup granulated sugar, divided
1/8 teaspoon salt
2 eggs, separated
1 1/4 cups milk
1/4 teaspoon peppermint extract
3 drops red food coloring
1 cup whipping cream, whipped

In a medium saucepan (off the stove), combine gelatine, 1/4 cup sugar and salt; mix well and reserve.

In a medium bowl, beat together egg yolks and milk; add to gelatine mixture.

Cook gelatine and egg mixture in saucepan over low heat, stirring constantly until the gelatine dissolves and mixture thickens slightly – about 5 minutes. Remove from heat and add peppermint extract. Add food coloring and mix. Chill in refrigerator until mixture is slightly thicker than the consistency of unbeaten egg whites.

In a small bowl, beat egg whites until stiff, but not dry. Gradually add remaining sugar and beat until very stiff, then fold into gelatine mixture; fold in whipped cream. Turn into a 5–cup heart–shaped mold; chill until firm.

Unmold and garnish with additional whipped cream, if desired; serve.

Makes 6 servings

Pink Valentine Frosting

2 tablespoons shortening
2 tablespoons butter
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 teaspoon salt
4 cups confectioners' sugar
9 tablespoons scalded cream
Red food coloring

Combine shortening, butter, vanilla extract, almond extract and salt; blend. Beat in 1/2 cup of the confectioners' sugar. Add hot cream alternately with remaining sugar, beating well after each addition. Add only enough cream to make a good spreading consistency. Add a few drops of red coloring to tint frosting a delicate pink.

Puffy Hearts

Pastry

2 cups all-purpose flour

1/4 teaspoon salt

1 cup cold butter

8 ounce cold cream cheese

1 large egg, beaten

1 tablespoon water

Coarse sugar (optional)

Filling

Cherry, raspberry or apricot preserves

Almond paste

Combine flour and salt in a large bowl. Cut in butter and cream cheese until well combined (a food processor works well for this). Divide dough in half. Wrap in plastic and refrigerate for at least one hour.

On a lightly floured surface, roll out dough to one-eighth inch thickness. Cut out heart shapes with a two-inch cookie cutter. Place half the cutouts on an ungreased cookie sheet. Place a scant quarter teaspoon of preserves and a quarter teaspoon of the almond paste in the center of each heart.

Combine egg and water. Brush edges of heart with egg mixture. Top each heart with a second heart, pressing edges with the tines of a fork. Brush finished hearts with an egg mixture. If desired, sprinkle tops with coarse sugar. Bake at 375 degrees F for 10 to 12 minutes or until golden brown. Cool on a wire rack.

Raspberry Champagne Punch

**1 (750 ml) bottle (3 1/4 cups) dry white champagne, chilled,
or 24 (4 ounce) bottles sparkling white grape juice, chilled**
1 (10 ounce) package frozen raspberries in syrup, thawed
1 pint (2 c.) raspberry sherbet, softened

In blender container, puree raspberries until smooth; strain to remove seeds.

In large pitcher or punch bowl, combine raspberry puree, champagne and softened sherbet; stir until frothy and well blended. Serve immediately in frosted champagne glasses or punch cups.

Makes 12 (1/2 cup) servings.

Raspberry–Filled Chocolate Ravioli

2 ounces bittersweet or semisweet chocolate
1 cup butter, softened
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon chocolate extract
1/4 teaspoon baking soda
Dash of salt
2 1/2 cups all–purpose flour
1 1/4 cups seedless raspberry jam
Confectioners' sugar

Melt chocolate in top of double boiler over hot, not boiling water. Remove from heat; cool.

Cream butter and granulated sugar in large bowl until blended. Add egg, vanilla extract, chocolate extract, baking soda, salt and melted chocolate, beat until light. Blend in flour to make a stiff dough. Divide dough in half. Cover; refrigerate until firm.

Preheat oven to 350 degrees F. Lightly grease cookies sheets or line with parchment paper.

Roll out dough, half at a time, 1/8 inch thick between 2 sheets of plastic wrap. Remove top sheet of plastic (if dough gets too soft and sticks to plastic, refrigerate until firm). Cut dough into 1 1/2 inch squares. Place half the squares 2 inches apart on prepared cookie sheets. Place about 1/2 teaspoon jam in center of each square; top with another square. Using fork, press edges of squares together to seal, then pierce center of each square. Bake for 10 minutes or just until edges are browned. Remove to wire racks to cool.

Dust lightly with confectioners' sugar.

Makes about 6 dozen cookies.

Raspberry Nut Valentines

1 cup (1/2 pound) butter or margarine, softened
2/3 cup granulated sugar
1/2 teaspoon vanilla extract
1 1/3 cups pecans, ground
2 cups all-purpose flour
Confectioners' sugar
About 1/4 cup seedless raspberry jam

In large bowl of an electric mixer, beat butter and granulated sugar until creamy; beat in vanilla extract. Gradually add pecans and flour, blending thoroughly. Cover tightly with plastic wrap and refrigerate until easy to handle (1 to 2 hours) or for up to 3 days.

On a floured board, roll out dough to a thickness of 1/8-inch. Cut out with a 2-inch heart-shaped cookie cutter and transfer to ungreased baking sheets, spacing about 1 inch apart. Cut out a hole in center of half of the cookies, using a tiny round cutter about 1/2 inch in diameter (you can use the cap from a vanilla extract or other extract bottle). Bake in a 375 degrees F oven for about 12 minutes or until lightly browned. Transfer to racks and let cool completely.

Sift confectioners' sugar over tops of cookies with holes; then spread bottom sides of remaining cookies with jam. Place a sugar-topped cookie on each jam-topped cookie to form a sandwich. Store airtight.

Makes about 3 dozen.

Red Raspberry Ice Cream Cake with Raspberry Amaretto Sauce

A 9-inch heart-shaped springform pan will give you an appropriate shape, but if you don't have one you may substitute a 9-inch round springform pan.

For the cake

6 cups red raspberries, frozen
1/2 gallon vanilla ice cream
About 2 dozen Italian-style ladyfingers (available at most large grocery stores)
1/4 cup Amaretto liqueur (optional)
2/3 cup granulated sugar

For the sauce

4 cups frozen red raspberries
2 tablespoons Amaretto (substitute 1/2 teaspoon almond extract if you prefer a nonalcoholic sauce)
3/4 cup granulated sugar

For garnish

1 cup heavy whipping cream
2 teaspoons granulated sugar
1/2 teaspoon almond extract

Prepare springform pan by spraying with cooking spray and then lining with plastic wrap. Let plastic wrap hang over the sides of the pan.

Thaw 6 cups frozen raspberries. Remove ice cream from freezer and soften.

Cut ladyfingers in length to be flush with top edge of plastic-lined pan; stand them, with rounded edge at the top, along the sides of the pan. Place additional ladyfingers in the bottom of the pan, squeezing them in tightly to cover completely, cutting to fit in small areas if needed.

Sprinkle Amaretto over all ladyfingers, if desired (omit this step for nonalcoholic cake); set aside.

Puree raspberries in a food processor with the sugar. Press through a fine sieve into a large bowl. Add softened ice cream to raspberry puree, and combine well. Pour ice cream mixture into prepared pan with ladyfingers. Freeze cake, covered with plastic wrap, until frozen hard, about 6 hours or up to 1 week.

To serve, remove cake from freezer and let soften in refrigerator at least 30 minutes and up to 45 minutes before serving time. Remove cake from pan, discarding plastic wrap.

Whip heavy cream with sugar and almond extract until stiff peaks form. Garnish cake by piping cream along edge of cake with a large piping tip. Top cream with fresh or frozen whole raspberries. You may further decorate center with unsprayed fresh flowers, if desired.

Serve cake with sauce. Pass extra sauce at the table.

Yield: 10 servings.

To make the sauce: In a food processor, puree raspberries with sugar and Amaretto (or almond extract) and force through a fine sieve into a bowl. Sauce may be made ahead, covered and chilled.

Yield: 1 1/2 cups.

Shrimp in Champagne Sauce with Pasta

**1 cup sliced mushrooms
1 tablespoon olive oil
3/4 pound medium shrimp, shelled
1 1/2 cups champagne
1/2 tablespoon garlic pepper seasoning
2 tablespoons minced shallots or scallions
1 large tomato, diced
1 cup heavy cream
1/2 pound dried thin spaghetti
3 tablespoons chopped parsley
Grated Parmesan cheese**

Sauté mushrooms in medium saucepan in hot olive oil over medium–high heat. Cook just long enough to release mushroom juices and let them evaporate. Remove mushrooms and set aside. In same saucepan, combine shrimp, champagne and garlic pepper seasoning.

Over high heat, heat to simmer. When liquid JUST boils, shrimp are done. Remove shrimp from cooking liquid with a slotted spoon immediately. Set shrimp aside. Add chopped shallots and tomatoes to cooking liquid. Boil over high heat until liquid is reduced to about 1/2 cup, approximately 8 minutes.

When liquid is reduced, add 3/4 cup heavy cream and boil 1 to 2 minutes, until slightly thickened and reduced. Add shrimp and mushrooms to sauce; heat through. Taste and add more seasoning if needed.

Meanwhile cook pasta according to directions on package. Drain thoroughly and return to cooking pot. Toss with remaining 1/4 cup cream and parsley.

To serve, divide pasta between two plates. Spoon shrimp and sauce over pasta. Garnish with parmesan to taste.

Strawberries with Champagne Sauce

2 egg yolks
1/2 cup granulated sugar
2 teaspoons cornstarch
1 cup milk
1 teaspoon vanilla extract
1/2 cup whipping cream, stiffly beaten
1/4 cup champagne
1 quart strawberries, washed and thoroughly drained

Combine yolks, sugar and cornstarch. Add milk slowly, stirring constantly. Cook over medium heat until sauce coats a wooden spoon. Refrigerate until cool. Add vanilla extract, then fold in whipping cream. Gently fold in champagne, then serve over strawberries.

Strawberries 'n' Cream Angel Hearts

2 tablespoons mashed strawberries
1/4 cup Cool Whip lite, thawed
4 slices angel food cake loaf
1/2 cup sliced strawberries
1 tablespoon chocolate flavored syrup

Fold mashed strawberries into whipped topping.

Cut angel food cake slices into 4 hearts.

Spread one side of each of two hearts with about 1 tablespoon whipped topping mixture. Place topping—side up on serving plates. Top with sliced strawberries. Spread remaining topping on both sides of remaining hearts; place on top of strawberries.

Drizzle with chocolate syrup.

Strawberry Buñuelos with Raspberry Sauce

4 cups virgin olive oil, for frying
1/4 cup milk
1/4 cup sherry
1/2 cup cornstarch
1 tablespoon extra virgin olive oil
1 tablespoon granulated sugar
2 egg whites
2 cups raspberries
Juice of 1/2 orange
12 large strawberries, stems on
Confectioners' sugar for dusting

Preheat 4 cups of oil to 375 degrees F.

In a small mixing bowl, mix milk, sherry, cornstarch, the 1 tablespoon olive oil and sugar until smooth.

In a separate bowl, beat egg whites until stiff and fold in cornstarch mixture.

In a small saucepan, heat raspberries and orange juice until just warm and set aside.

Dip strawberries into batter and fry in oil until light golden brown. Remove strawberries, drain on paper towels, dust heavily with confectioners' sugar and serve immediately with raspberry sauce on side.

Yields 4 servings.

Strawberry Rum Trifle

Custard Sauce

6 egg yolks
1/2 cup dark rum, divided
1/2 cup granulated sugar
3/4 cup plus 2 tablespoons milk
1 tablespoon cornstarch dissolved in 2 tablespoons milk
1 cup heavy cream
1/2 teaspoon vanilla extract

In medium stainless steel lined saucepan, over low heat, whisk yolks and 1/4 cup rum together. Add sugar, whisking until mixture is thick and lemon colored, about 2 to 3 minutes. When the mixture begins to thicken add 3/4 cup milk and cornstarch mixture. Continuing over medium–low heat cook, stirring constantly, until mixture thickens to a pudding like consistency , about 3 to 5 minutes (do not boil or mixture will separate). Remove from heat and stir continuously until slightly cooled. Transfer the warm custard to a clean, dry bowl, cover the top surface with a layer of plastic so that a skin doesn't form and refrigerate.

When the custard has cooled for 1 to 2 hours, combine the heavy cream and vanilla extract in a bowl and whip either by hand or using a stand mixer until firm. Fold half the whipped cream into the custard and keep cold. Reserve the remaining whipped cream for the final decoration of the trifle.

1/4 cup light rum
1 cup strawberry jam
36 (1 1/2–inch) ladyfingers
1 (12 ounce) pound cake, cut into 1/4–inch slices
3 pints strawberries, washed, hulled, sliced and
dusted with 2 tablespoon granulated sugar

Combine light rum and the strawberry jam. Brush the inside surface of a 12–cup glass compote dish or bowl lightly with this mixture with a thin film to act as adhesive for the lady fingers. Arrange the ladyfingers, rounded sides outward facing, around the inside of compote dish or bowl. Line the bottom of dish with the remaining lady fingers, spoon in 2 tablespoons of the jam and smooth out into an even layer, covering the ladyfingers as evenly and equally as possible.

Spoon 1/3 of the custard sauce over strawberry jam layer. Top with half of the sliced strawberries. Cover the berries with single layer of pound cake slices. Using a pastry brush, soak cake generously with the remaining 1/4 cup of dark rum. Carefully spoon another 1/3 of the custard over the cake. Repeat the layering process again with the remaining pound cake slices, rum, jam and berries. Cover with remaining custard, spreading evenly over top. Refrigerate 1 to 2 hours before serving.

Decorate by topping with a thin layer of the remaining whipped cream.

Yields 10 servings.

Sunken Raspberry Cakes with Raspberry Sauce

6 ounces bittersweet chocolate, chopped (175 g)
1/3 cup butter (75 mL)
4 eggs, separated
2/3 cup granulated sugar (150 mL)
2 tablespoons cocoa powder, sifted (25 mL)
Raspberry Sauce (recipe follows)
1 cup raspberry sorbet (250 mL)

Preheat oven to 350 degrees F (180 degrees C).

Grease eight 6 ounce (175 mL) ramekins; line bottoms with parchment paper. Set ramekins aside.

In large bowl over saucepan of hot (not boiling) water, melt chocolate with butter until smooth; set aside.

In another heatproof bowl over saucepan of gently simmering water, whisk egg yolks with 1/2 cup (125 mL) of the sugar; cook, whisking constantly, until light and thickened, about 8 minutes. Fold one-quarter into chocolate mixture; fold in remaining yolk mixture. Set aside.

In large bowl, beat egg whites until soft peaks form; beat in remaining sugar, 2 tablespoons (25 mL) at a time, until stiff peaks form. Fold cocoa and one-third of the egg whites into chocolate mixture; fold in remaining egg whites. Spoon into prepared ramekins. Bake in centre of oven until puffed and edges are set, about 20 minutes.

Make-ahead: Cover and refrigerate for up to 1 day.

Invert cakes onto dessert plates; remove paper. Garnish each plate with raspberry sauce; top with scoop of raspberry sorbet.

Yield: 8 servings

Raspberry Sauce

1 package (300 g) frozen raspberries, thawed
1/3 cup water (75 mL)
2 tablespoons granulated sugar (25 mL)
1 teaspoon lemon juice (5 mL)

In blender or food processor; pulse together raspberries, water, sugar and lemon juice until smooth; press through fine sieve to remove seeds.

Make-ahead: Refrigerate in airtight container for up to 1 week.

Yield: 1 1/2 cups (375 mL)

Sweetheart Cookie Puzzle

1 cup butter or margarine, softened
1 cup granulated sugar
2 teaspoons vanilla extract
2 cups uncooked rolled oats
1 1/4 cups unbleached flour
2 cups M&M's plain chocolate candy

Preheat oven to 350 degrees F. Lightly spray 2 baking sheets with cooking spray; set aside.

In a mixing bowl, combine butter, sugar and vanilla extract.

In another mixing bowl, combine oats and flour.

Mix wet ingredients with dry ingredients just until moistened. Divide dough in half. Pat each half of dough into heart shape about 1/4-inch thick on prepared baking sheets.

To decorate, gently press M&M's into dough in a pattern or phrase of your choice. With a sharp knife, cut through dough to form 10 random shapes. Do not separate.

Bake for 15 to 18 minutes or until lightly browned. Carefully cut through pieces again to separate.

Cool 5 minutes on baking sheet. Remove and cool completely on wire rack.

Sweethearts

12 tablespoons unsalted butter
2/3 cup confectioners' sugar
1 egg
2 cups all-purpose flour, sifted
1/2 cup cornstarch
1 cup finely chopped walnuts or hazelnuts
3 ounces bittersweet chocolate, broken into chunks
1/4 cup flour, 1/4 cup confectioners' sugar for rolling out cookies

Cream butter and sugar with an electric mixer until light. Add egg and mix well.

Sift together the flour and cornstarch. Add to creamed mixture and blend well. Mix in nuts.

Gather dough into a ball and wrap in wax paper. Chill for at least 4 hours.

Sprinkle a board with 1/4 cup flour and 1/4 cup confectioners' sugar. Roll the dough out to a 1/4-inch thickness. Cut with a small heart-shaped cookie cutter about 1 1/2 inch long. Place cookies on ungreased cookie sheets. Chill cookies on the sheets briefly while preheating the oven.

Preheat oven to 325 degrees F. Bake cookies for 10 to 15 minutes or until lightly browned.

Cool cookies on a rack while melting chocolate in a heavy-bottomed small pan or over simmering water in a double boiler.

Dip half of each heart into the melted chocolate and return to rack to cool. Makes about 4 dozen cookies.

Truffle Hearts

Makes 12 truffles

1/2 cup confectioners' sugar
1/2 cup (4 ounces) cream cheese
4 tablespoons (2 ounces) cocoa powder
1/2 cup (4 ounces) chopped nuts
Cake decorations

Put the confectioners' sugar, cream cheese, cocoa powder and nuts in mixing bowl. Stir until everything is mixed well. Take mixture and pat on a smooth surface about 1/2 inch flat. Use heart-shaped cutter and cut out shapes.

Decorate truffle hearts with any cake decorations desired. Put into paper candy cups and give it to your sweetheart.

Valentine Bark

Any assortment of Valentine's candy can be used in this recipe with great results – message hearts, cream filled chocolate hearts and small cinnamon hearts.

1 pound white chocolate, semisweet chocolate, or milk chocolate
2 cups assorted Valentine's Day candy

Line a large jellyroll pan with parchment or wax paper and set aside.

Melt the chocolate in a large heavy saucepan over very low heat or in a microwave, stirring frequently until the chocolate is smooth and melted. Spread the melted chocolate evenly on the prepared pan. Sprinkle the candy evenly over the chocolate and press the candy into the chocolate to make sure it will not fall out later. Set aside the chocolate to cool.

Once the chocolate has set, break into small pieces. Store the bark in a tightly sealed container at room temperature or in the refrigerator. Wrap the candy in plastic wrap or brightly colored cellophane and tie into small bundles with bright ribbon for gift giving. Add a special tag or Valentine to each little bundle.

Makes about 1 1/2 pounds candy.

Valentine Cutouts

2 small boxes cherry or raspberry gelatin
2 1/2 cups boiling water
1 cup cold milk
1 small box instant vanilla pudding mix

In a bowl, dissolve gelatin in water; set aside for 30 minutes.

In a small bowl, whisk milk and pudding mix until smooth, about 1 minute. Quickly pour into gelatin; whisk until well blended. Pour into an oiled 13 x 9-inch dish. Chill until set.

Cut into cubes or use a heart-shape cookie cutter.

Yields 8 to 10 servings.

Valentine Meringues

3 egg whites

3 1/2 tablespoons dry raspberry gelatin

3/4 cup granulated sugar

Dash of salt

1 teaspoon vinegar

6 ounces chocolate chips

Beat egg whites, gradually adding gelatin and sugar until they are stiff and glossy. Fold in vinegar and salt; beat well. Add chips. Drop by teaspoons on baking sheet (ungreased). Bake at 250 degrees F for 40 to 50 minutes.

Valentine Popcorn Heart

2 quarts unsalted popcorn
2 cups granulated sugar
1 cup light corn syrup
1 cup water
1/2 cup butter
1 (16 ounce) can cherry pie filling

Place popcorn in large buttered bowl; set aside.

Draw a heart on a sheet of heavy duty aluminum foil (approximately 8 inches in diameter). Combine remaining ingredients except pie filling in a saucepan and cook to 260 degrees F (soft crack stage). Pour syrup in a thin stream over popcorn and mix. Quickly press onto foil heart, building edges to form rim. Allow to cool. Spoon cherry pie filling into heart shaped popcorn shell. Chill.

Makes 4 to 6 servings.

Valentine Rice Crispy Treats

1/2 cup butter
10 cups crispy rice cereal
9 cups miniature marshmallows
2 cups candy hearts (tiny red spice hearts)
Candy Hearts (the ones with messages)
3/4 cup miniature chocolate chips
Red food coloring

Melt butter and marshmallows, stirring until smooth.

In a large bowl, mix rice cereal, tiny red spice hearts and chocolate chips together.

Blend 2 drops red food coloring into marshmallow mixture, adding more coloring if necessary to reach desired shade. Add marshmallow mixture to cereal mixture; stir quickly to combine. Spread on a large buttered pan; press with buttered hands. While warm, press on candy heart (with messages) spaced 1 to 2 inches apart.

Refrigerate and cut into squares.

Valentine Stained Glass Hearts

3/4 cup butter or margarine, softened
3/4 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/3 cup red hot candies, crushed
Frosting (optional)

In mixing bowl cream together butter and sugar. Beat in eggs and vanilla extract. Stir together flour and baking powder.

Gradually stir in flour mixture until dough is very stiff. Cover and chill about 3 hours. Preheat oven to 375 degrees F.

Roll out dough to 1/8-inch thickness on a lightly floured surface. Cut out cookies using a large heart-shape cookie cutter or use a sharp knife and cut around a heart pattern. Transfer cookies to a foil-lined baking sheet.

Using a small heart-shaped cookie cutter, cut out and remove heart design from center of each cookie. Fill the cut out sections with crushed candy. Bake 7 to 8 minutes or until cookies are lightly browned and the candy has melted. Slide foil off baking sheets.

When cool, carefully loosen cookies from foil. If desired, pipe decorative borders along edges.

Makes about 2 1/2 dozen cookies.

Valentine Strudel

1/2 cup butter, softened
2 cups all-purpose flour
1/2 teaspoon salt
1 cup dairy sour cream
3 tablespoons butter, melted
Cherry Filling
Pink Glaze

Cut butter into flour and salt with pastry blender. Stir in sour cream until a soft dough forms. Wrap and refrigerate at least 2 hours.

Preheat oven to 350 degrees F.

Divide dough into 3 parts. Roll 1 part dough into rectangle, 15 x 10-inches, on lightly floured cloth-covered board. (Refrigerate remaining dough.) Brush butter lengthwise over about 2/3 of rectangle. Gently spread 1/3 Cherry Filling over butter. Roll up tightly, beginning with fruit side. Place on greased baking sheet, bringing ends together to make heart shape. Bake until light golden brown, about 40 minutes. Cool 15 minutes, drizzle Pink Glaze over the top.

Cherry Filling

1 (12 ounce) jar cherry preserves
1/4 cup orange marmalade
2 cups thinly sliced almonds
1 cup golden raisins.

Mix together.

Pink Glaze

1 cup confectioners' sugar
1 1/2 to 2 tablespoons milk
1 tablespoon butter or margarine, softened
1/2 teaspoon almond extract
1 drop red food coloring

Mix well.

Valentine's Day Jiggler Hearts

1/2 cup thawed frozen strawberries (with juice)
4 envelopes plain, unflavored Knox gelatine
2 cups cold water
1 (6 ounce) can frozen apple juice concentrate

Mix strawberries in a blender. Stir unflavored gelatine into the cold water, and heat slowly over medium–low heat until the gelatin is totally dissolved.

Stir together the strawberries and gelatin mixture, then add frozen apple juice concentrate. Stir until apple juice concentrate has dissolved.

Spray a 9 x 12–inch pan with Pam cooking spray.

Pour the mixture into the pan and chill until firm.

To unmold, turn the pan upside down over a countertop. Using heart–shaped cookie–cutters, cut hearts out of the gelatin.

Victorian Gingerbread Cookies

2 1/2 cups unsifted flour
2 teaspoons cinnamon
1 1/2 teaspoons ginger
1/2 teaspoon ground cloves
1/4 teaspoon salt
1/2 cup margarine
1/2 cup packed dark brown sugar
1/3 cup dark corn syrup
1 large egg

In large bowl, sift together flour, cinnamon, ginger, cloves and salt.

Blend together margarine and brown sugar until smooth. Add corn syrup and egg; beat well. Add dry ingredients, about one-third at a time, mixing until smooth after each addition. Chill dough one hour.

Preheat oven to 350 degrees F.

Roll out half of dough on lightly floured surface to one-quarter-inch thickness. (Reserve other half for decorations or for a second batch of cookies.) Using heart-shaped cookie cutter, press out cookie shapes or use knife to cut around a pattern. Place hearts on cookie sheet. Decorate as desired. Bake for 15 to 20 minutes until golden. Remove and place on wire racks to cool. Store in covered container.

Makes about eight (4 1/2-inch) cookies.