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ENTERTAINING®

favorite
DESSERTS

*Open your home, open your
heart, and give the gift of
hospitality.*

My EFFORTLESS ENTERTAINING

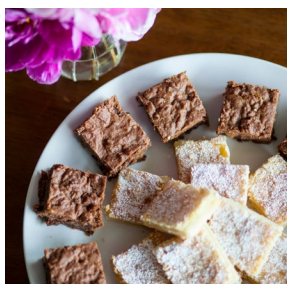
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SPRING & SUMMER 2021

From Our Home to Yours

Enjoy our sweet favorites!



Thank you for joining our *Effortless Entertaining* community! We are delighted to welcome you with our Favorite Desserts to sweeten your time with family and friends! I'm sharing desserts that I think are perfect for spring and summer entertaining. As with

all our EE recipes, these are easy to prepare and always served to rave reviews. They are sure to delight your guests!

A few words about these recipes. Yes, there is more than one brownie recipe. I just love them all and I switch around based on what I'm craving ... a little coffee flavor, caramel? And I adore the Katharine Hepburn story and reveling in her legacy every time I make them. I like serving brownies with lemon squares on a tray as a pick-up dessert rather serving at the table. Sometimes it's nice to let everyone mingle again after dinner. The Almond Macaroons are divine and even better when warmed. The Granola Bars aren't like the others you've had — they are much better! They will be especially good with blueberries when they're in season. If you make the Lemon Bomb, you can find the meringues at Trader Joe's. This dessert is so refreshing and keeps well in your freezer. It's great to make a batch or two and have on hand. To make it super easy to serve, scoop earlier in the day and keep in the freezer. That way you only have to pop the pre-scooped servings into your dessert bowls. Serve with Almond Macaroons if you really want your guests to swoon! And finally, how can you beat a bowl of Talenti Gelato or Ben and Jerry's Cherry Garcia and Chocolate Sauce? Seriously, so easy and so perfectly delish!

As a member of our EE community ...

Be sure to reference our *Effortless Entertaining* newsletters on the Blog for more ideas and recipes. There you will find all *The Dish* weekly newsletters archived.



As a member of our EE community, you will continue to receive *The Dish* filled with inspiring ideas, practical strategies, and recommended sources and resources to inspire and equip you to entertain beautifully and easily.



Want more EE? Join me for *30 Days to Effortless Entertaining!* Is entertaining a bit stressful or a bit overwhelming for you? Would you like to refresh your approach to entertaining? Whether you're a reluctant or seasoned host, this workshop is for you! Learn more at MyEffortlessEntertaining.com.



We also hope that as a member of our community, you will want to purchase *Effortless Entertaining* — a complete and indispensable guide. While there is no one "right" way to host a party, *Effortless Entertaining* helps you discover the threads that run through the fabric of every memorable gathering. This beautifully photographed and comprehensive guide provides menus, recipes, tabletop essentials and extras, checklists, and much more. Perfect for you or as a gift! To purchase, [click here](#).

I'm excited to speak to your garden clubs, civic organizations, church groups, and your gatherings of friends. Won't that be fun! To learn more about scheduling a talk in 2021, [click here](#).

From our home to yours,

Dee Dee

GAME-DAY BROWNIES

YIELDS 70 1½-INCH BROWNIES

Adapted from *The Barefoot Contessa*

In a small bowl mix 1 cup flour, baking powder, and salt. Cut butter into chunks and chop unsweetened chocolate.

Place butter, 16 oz chocolate chips, and unsweetened chocolate in a medium metal or glass bowl or in the top of a double boiler. Set bowl over a pot of simmering water and stir until fully melted. Cool slightly.

In a large bowl, whisk together the eggs, coffee powder, vanilla, and sugar. Stir the chocolate mixture into the egg mixture and cool to room temperature. Fold flour mixture into chocolate mixture. Toss remaining 12 oz chocolate chips with ¼ cup flour, and fold into batter.

Pour into a half-sheet (13x17) pan that has been buttered and floured or lined with parchment paper.

Bake at 350° for 20 min, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake 10–15 min more, until a toothpick inserted at the center comes out clean. Do not overbake – watch edges.

Allow to cool thoroughly, and cut into 70 squares.

DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Allow to cool completely and wrap tightly. Cut just prior to serving.
- Freezes well.

INGREDIENTS

1¼ cups flour, divided

1 tbsp baking powder

1 tsp salt

1 lb unsalted butter

28 oz semisweet chocolate chips, divided

6 oz unsweetened chocolate

6 extra-large eggs

2 tbsp instant espresso coffee powder

2 tbsp vanilla extract

2¼ cups sugar



ALMOND MACAROONS

YIELDS 24

In a mixer with a paddle, mix sugar, almond paste, and salt until smooth, approx 3 min.

Add egg whites gradually and mix until incorporated, approx 1 min more.

Spoon onto sheet pan lined with parchment paper about 2 in apart. Place two almond slices in the center of each.

Bake at 325° for approx 15 min or until light golden brown. Cool and dust with confectioners' sugar.

INGREDIENTS

1¾ cups sugar

14 oz almond paste

pinch of coarse salt

¼ cup egg whites

¼ cup sliced almonds

¼ cup confectioners' sugar

DEEDEE'S NOTES:

- Macaroons may be prepared earlier in the day or the day before. They will remain chewy. If you make them further in advance, they will be more crispy than chewy.



My very favorite macaroons are served at the Linville Golf Club. Their recipe forms the foundation of this favorite that you can make and enjoy at home!

BLUEBERRY COBBLER

SERVES 6-8 Cantey Brown

Combine blueberries, brown sugar, lemon juice, and flour, in an 11x7 casserole.

Mix flour, brown sugar, oats, and cinnamon. Cut in butter until texture is just a bit crumbly.

Sprinkle mixture over blueberries. Bake at 375° for 30 min.

Serve warm with vanilla ice cream.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and warmed prior to serving.
- You may substitute other summer fresh fruits like peaches, blackberries, or mixed fruits.
- Increases well.

INGREDIENTS

FILLING

6 cups blueberries
2 tbsp brown sugar
1 tbsp lemon juice
1 tbsp flour

TOPPING

$\frac{3}{8}$ cup flour
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup oats
 $\frac{3}{4}$ tsp cinnamon
4 tbsp butter, softened
Vanilla ice cream



This recipe was passed along to me by Carolyn's godmother, Cantey Brown, years ago and is always a spring and summer favorite.

GRANOLA BARS

SERVES 12–16 Niki Hardy

Melt together butter, brown sugar, and syrup in the microwave. Stir melted mix into oats.

Line 9x13 baking dish with parchment and spread mixture into dish. Bake at 350° for 20–25 min. Cool completely to cut into bars.

INGREDIENTS

1 cup butter, cut up

1½ cups brown sugar

3 tbsp Lyle's Golden Syrup

4½ cups old-fashioned oats

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance.
- Freezes well.



Niki Hardy, who with her husband, Al, planted City Church here in Charlotte, shared this recipe. Every time I serve it, others want the recipe, too.

IRWIN'S SUPER BROWNIES

YIELDS 24 Adapted from *In Order to Serve*, Christ Episcopal Church

Combine cake mix with butter and $\frac{1}{3}$ cup milk. Spread half of batter into greased 9x13 baking dish. Bake at 350° for 6 min.

Melt caramels in top of double boiler or microwave with remaining $\frac{1}{3}$ cup milk. Set aside.

Cover baked mixture with chocolate chips. Sprinkle pecans on top, optional. Drizzle with caramel. Dot with remaining cake batter. It will be sticky. Bake 15–18 min.

Cool, then freeze approx 30 min. Cut into bars.

INGREDIENTS

1 18.25-oz box German chocolate cake mix

$\frac{3}{4}$ cup butter, softened

$\frac{2}{3}$ cup evaporated milk, divided

1 14-oz pkg caramels

1 6-oz pkg chocolate chips

1 cup chopped pecans, optional

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is better prepared 2–3 days ahead. Cover and chill. Cut into bars and bring to room temperature to serve.
- I melt the caramels in the microwave – slowly, stirring at 1-minute intervals.
- Increases well. Freezes well.

I have made these brownies for years — taken them to house parties, family beach weeks, sent them back to school with my children. My son's friends have even asked for the recipe!

LEMON SQUARES

YIELDS 24

Cream together crust ingredients. Press into greased 9x13 baking dish. Bake at 350° for 20 min.

Mix topping ingredients and pour over hot crust. Bake at 350° for 30 min.

Sprinkle with powdered sugar while warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. Cover and chill. May need to sprinkle again with powdered sugar.

INGREDIENTS

CRUST

1 cup butter, softened
1 scant cup powdered sugar
2 cups flour, sifted

TOPPING

4 eggs, beaten
2 cups sugar
1 tsp baking powder
4 tbsp flour
6 tbsp lemon juice



KATHARINE HEPBURN'S BROWNIES

SERVES 6–8 Heather Henderson, from a letter to the editor in the *New York Times*

Melt butter in saucepan with cocoa and stir until smooth. Remove from heat and allow to cool for a few minutes.

Mix in eggs, one at a time. Add sugar, flour, vanilla, salt, and nuts, optional.

Pour into a greased 8-inch square pan. Bake at 325° for 40 min. *“Don’t overbake!”*

Let cool, preferably overnight, and cut into bars.

DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Cover until ready to cut and serve.
- Increases well.

INGREDIENTS

½ cup butter

½ cup cocoa

2 eggs

1 cup sugar

¼ cup flour

1 tsp vanilla extract

Pinch of salt

1 cup chopped walnuts or pecans, optional

Be sure to see the story behind this recipe on page 194.

KEY LIME PIE

SERVES 6 Maya Myers and Cindy Fisher

Crust:

In a food processor, crumble graham crackers into fine powder. Mix with butter, sugar, cinnamon, cloves, and nutmeg. Press mixture into a 9-inch pie plate. Chill.

Filling:

Using a mixer, beat egg yolks until light and frothy. Gradually add condensed milk and lime juice. Beat until smooth. Pour into pie shell.

Using a mixer, beat egg whites until soft peaks form. Add cream of tartar, salt, and sugar, 1 tbsp at a time. Beat until stiff peaks form. Spread over lime filling.

Bake at 350° until meringue is set and lightly browned, approx 5–10 min. Chill approx 1 hr for the pie to fully set.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. If one day in advance, chill pie without the meringue. Prepare meringue earlier in the day and chill pie.
- For the juiciest limes, look for fruit with smooth, shiny peels.



INGREDIENTS

CRUST

15 whole graham crackers

1/3 cup melted butter

1/3 cup sugar

*1/4 tsp each, cinnamon, cloves,
and nutmeg*

FILLING

3 eggs, separated

*1 can sweetened condensed
milk*

3/4 cup lime juice, ~5 limes

1/4 tsp cream of tartar

Pinch of salt

4 tbsp sugar

LEMON BOMB WITH RASPBERRY SAUCE

SERVES 6–8 Hester Kirkham, Hester Hodde
Raspberry Sauce adapted from *Barefoot Contessa Make It Ahead*

Place meringues in a food processor and process until they are turned to powder.

Whisk the lemon curd, cream, egg whites, lemon zest, and juice in a bowl until well blended. Add to the meringue powder and process until smooth.

Pour into a 4-qt baking dish or individual ramekins.

Cover with foil or plastic wrap and freeze.

Raspberry Sauce

Place sauce ingredients, except the liqueur, in a saucepan and simmer on low heat for 4 min. Puree in a blender or food processor. Stir in liqueur and chill.

To serve, scoop Lemon Bomb into serving dishes, top with fresh raspberries (optional), and drizzle with raspberry sauce.

Serve with a shortbread cookie.

DEEDEE'S NOTES:

- Recipe may be prepared 3–4 days in advance. Cover and freeze Lemon Bomb. Refrigerate raspberry sauce.
- To make serving easier, once the Lemon Bomb has frozen, scoop into individual servings and return to freezer.
- Recipe would also be delicious served with Almond Macaroons, featured in EE February newsletter and on the EE website.

INGREDIENTS

LEMON BOMB

5 oz baked meringues, vanilla flavor
2 11-oz jars lemon curd*
2 ½ cups heavy whipping cream
4 egg whites
zest and juice of 3 lemons

RASPBERRY SAUCE

1 pint raspberries
½ cup sugar
12 oz seedless raspberry jam
1 tbsp Chambord liqueur

OPTIONAL

Raspberries to garnish
Shortbread cookies

* Hester recommends
Wilkin & Sons brand



CHOCOLATE SAUCE

YIELDS ~2 CUPS

In a double boiler, melt chocolate.

In a small saucepan, simmer heavy cream and corn syrup. Cool mixture for approx 2 min.

Whisk in chocolate and add vanilla.

Serve warm.

INGREDIENTS

*8 oz semisweet chocolate,
chopped*

1 cup heavy cream

½ cup light corn syrup

1 tsp vanilla

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or up to 2 weeks in advance. Chill in airtight container. Warm to serve.



Thank you again for joining our
Effortless Entertaining community ...

We are excited to welcome you to the EE table!



We look forward to inspiring and equipping you to gather graciously
and *effortlessly* with family and friends ...



and even that unexpected furry guest!



With gratitude,

Dee Dee