



RECIPE BASKET

Strawberry & Fig Sopapilla Cheesecake

Ingredients:

2 cans refrigerated crescent roll dough
16 oz. cream cheese, softened
3/4 cup sugar
1 teaspoon vanilla
3 tablespoons milk
1 jar D&Co. Kitchen Strawberry Fig Jam
1 stick butter, melted
1/3 cup sugar
1 teaspoon cinnamon

Directions:

Preheat oven to 350 degrees. Roll out one can of rolls and press to the bottom of a lightly greased 9x13 baking dish, pressing seams together. Cream together cream cheese, sugar, vanilla and milk. Spread the mixture on top of the dough. Spoon and spread jam on top of cream cheese layer. Roll out second can of rolls, pressing seams together and place on top. Mix butter, 1/3 cup sugar and cinnamon and spread on top. Bake for 30 minutes or until golden. Cool before serving.



RECIPE BASKET

Strawberry Fig Streusel Bars

Enjoy these easy to make bars for dessert or anytime. Delicious!

Ingredients:

- 1 1/3 cup unsalted butter, melted and cooled to warm
- 1 cup packed light brown sugar
- 2 large egg yolks
- 3/4 teaspoon salt
- 3/4 jar D&Co. Kitchen Strawberry Fig Jam
- 3 cups all-purpose flour

Directions:

Line a 13X9- inch baking pan with foil, allowing ends to create an overhanging edge for easy removal. In a large bowl, stir together butter and 3/4 cup of the brown sugar until just combined. Stir in egg yolks and salt until smooth. Stir in flour to make stiff dough. Transfer about 2 cups of the dough to the prepared pan. Save the rest for the streusel crumble. With your hands, press mixture evenly into the bottom of the pan. Prick dough all over with a fork. Refrigerate for 30 minutes until dough is firm. Preheat oven to 325 degrees. Bake crust for 20 minutes, until crust begins to set but is not brown at all on the edges. Remove from oven and increase oven to 350 degrees. Spread Strawberry Fig Jam filling evenly over hot crust. Crumble streusel over filling. Bake 20-25 minutes, until streusel is golden and set. Allow pan to cool 1-2 hours. When bottom of pan is cool, carefully lift from pan using overhang and transfer to a cutting board. Slip lining away from bars by lifting with a metal spatula.



Brie En Croute with Strawberry Fig Jam

Delectable, warm and delicious appetizer.

Ingredients:

- 1 wheel Brie cheese
- ¼ cup toasted almonds
- 1 pack puff pastry, thawed
- 1 cup D&Co. Kitchen Strawberry Fig Jam

Directions:

Heat oven to 400 degrees. Unroll puff pastry into large baking sheet. Place Brie in center of pastry. Spread Strawberry Fig Jam on Brie. Wrap edges of pastry over top of Brie and press edges lightly to seal. Bake 10 minutes or until golden brown. Let stand 10 to 20 minutes. Serve warm or at room temperature with sliced apples or buttery crackers



RECIPE BASKET

Pancetta and Herb Roasted Pork with Fig Jam

Make your roasted pork marvelous with the addition of this jam.

Ingredients:

½ cup extra-virgin olive oil
1 tablespoon fine-grained sea salt
2 tablespoons chopped fresh sage
2 tablespoons ground black pepper
2 tablespoons chopped fresh thyme
3 ounces thinly slice pancetta or bacon
2 tablespoons chopped fresh rosemary
2 3-½ pound boneless pork loin roasts, tied to hold shape
½ jar D&Co. Kitchen Strawberry and Fig Jam

Directions:

Puree olive oil, sage, thyme, rosemary, sea salt and pepper in processor until almost smooth. Place pork in heavy large roasting pan. Rub herb mixture over both roasts. Cover with plastic wrap and refrigerate overnight. Preheat oven to 400 degrees. Sprinkle pork generously with salt and pepper. Place pancetta slices atop pork, overlapping if necessary. Roast until meat thermometer inserted into center of pork registers 145 degrees, about 1 ½ hours. Transfer pork roasts to platter; remove string and let stand 15-30 minutes before carving. Spoon Strawberry Fig Jam over pork and serve.



RECIPE BASKET

Fruity Kolaches

Tested and Tasted by Linda Sargent, Independent Dresden & Company Proprietor

Ingredients:

12 Rhodes Texas Rolls or 24 Rhodes Dinner Rolls, thawed but still cold
1 Jar D&Co. Kitchen Strawberry Jam or D&Co. Kitchen Blueberry Pecan Bourbon Jam, or both, or pie filling of your choice
1 cup powdered sugar
1 tablespoon butter, melted
1/2 teaspoon vanilla
2-3 tablespoons milk
1/4 teaspoon lemon extract

Directions:

Thaw the frozen rolls according to package instructions. Flatten each Texas roll or 2 dinner rolls combined into a 3-inch circle. Place the circles on a large sprayed baking sheet and cover with sprayed plastic wrap. Let rise until double.

Once they are doubled, remove the wrap and use your fingertips to press indentations in the center of each roll. Spoon in a tablespoon of the jam.

Bake at 350 degrees for 15-20 minutes. You can check after 10 to see if you need to repress the indentations or add filling.
Remove to a cooling rack.

Combine the powdered sugar, butter, vanilla, milk and lemon extract. Mix well and brush each roll lightly with icing while still warm. Once they are cool, you can drizzle with the remaining icing.