



RECIPE BASKET

Raspberry Amaretto Oatmeal and Frosting Cookies

2 cups all-purpose flour
1+1/2 cups old-fashioned oats
1/2 cup granulated sugar
1/4 cup brown sugar, packed
1/2 teaspoon baking powder
1/2 teaspoon salt
18 tbsp. unsalted butter, melted and cooled slightly
1 1/2 teaspoon vanilla extract
10-12 ounces **D&Co. Kitchen Raspberry Amaretto Jam**, room temperature
Vegetable cooking spray

Preheat oven to 350 F. Fill a regular-size 12 cup muffin tin with paper liners. Set aside. In the bowl of a food processor, pulse the flour, oats, sugars, baking powder and salt until blended. Add the butter and vanilla. Pulse until the mixture becomes a crumbly dough. Scrape down the sides of the bowl, if needed, to help it combine. Some of it will seem dry, which is OK. Transfer the cookie dough to a large bowl and stir to combine. The dry crumbs in the bottom will be used for the streusel. Scoop out 1 rounded tablespoon. Drop balls into the muffin tins and use your fingers to lightly press the dough into the bottom of the muffin tin, making sure it is level. Repeat until the muffin tin is full. Dollop a small amount of D&Co. Kitchen Raspberry Amaretto Jam into the center of the cookie base in the muffin tin. Using a small spoon scatter crumbled dough around the outside edges of the cookie surrounding the jam. Press very lightly if needed to hold it together. Bake for 13-17 minutes, rotating the pan halfway through baking until the jam is bubbling and the cookie is lightly browned on the edges. Do not overbake. Allow the cookies to cool in the muffin tin for at least 5 minutes. Remove from pan and carefully remove paper from cookie. If it starts to crumble, let it cool a little longer. Once cooled, store at room temperature in an airtight container. Cookies will keep for up to 5 days.



RECIPE BASKET

5-Step Jam & Cheese Puff Pastry

- 1 pack of phyllo puff pastries
- 1 jar **D&Co. Kitchen Raspberry Amaretto Jam**
- Brie
- Butter

Preheat oven to 350 F. Line a baking sheet with phyllo puff pastries. Brush melted butter on the pastries. Cut Brie into chunks and fill the pastries. Take about 1/2 teaspoon D&Co. Kitchen Raspberry Amaretto Jam and top each pastry. Bake in over for about 7 minutes, or until Brie is melted.

Raspberry Oatmeal Coconut Bars

- 1 bag shredded, sweetened coconut
- 1 1/2 cups butter, melted
- 3/4 cup granulated sugar
- 1 cup brown sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 3 cups whole grain oats
- 1 jar **D&Co. Kitchen Raspberry Amaretto Jam**

Preheat oven to 375 F. Line a 13x9 inch baking pan with parchment paper, lightly grease and set aside. Place 1 1/2 cups of shredded sweetened coconut on a sheet tray. Lightly toast in the oven, mixing once, until light golden brown in color, about 7-8 minutes. Set aside and let cool. In a kitchen mixer, fitted with a paddle attachment, add butter, granulated sugar, brown sugar, salt and vanilla extract. Mix on medium until well blended. Add flour and oats, mix well. Add the toasted coconut and mix until blended. Reserve about 2 cups of the dough for the topping. Place remaining dough into prepared baking pan. Using your fingers, press the dough evenly into the bottom of the pan, covering the entire bottom. Using a spatula, spread 2 cups of D&Co. Kitchen Raspberry Amaretto Jam evenly over the dough. Crumble the reserved dough evenly over the jam. Sprinkle remaining (not toasted) coconut on top. Bake on the middle rack for 30 minutes until set and the coconut has turned golden in color. Cool completely before slicing.



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Adult-Friendly Fruit Dip

4 ounces cream cheese, room temperature
1/2 cup marshmallow fluff
1/4 cup **D&Co. Kitchen Raspberry Amaretto Jam**
1/4 cup almonds, sliced (optional)
Fruit

Mix cream cheese and marshmallow fluff until fully incorporated. Add D&Co. Kitchen Raspberry Amaretto Jam and mix completely. Top with the sliced almonds. Serve with fruit or cinnamon pretzels to dip.

PB&J Bites with Raspberry Amaretto Jam

1/2 cup refined coconut oil
2/3 cup peanut powder
2 teaspoons powdered sugar (optional)
10 teaspoons **D&Co. Kitchen Raspberry Amaretto Jam**
Mini cupcake liners

After melting the refined coconut oil in the microwave, stir in peanut powder and sugar. Spoon 1/2 tablespoon peanut mixture into the mini cupcake liners (approximately 10-12) and freeze for 5 minutes. After peanut mixture hardens, add 1/2 teaspoon D&Co. Kitchen Raspberry Amaretto Jam to each cup. You want the preserves to dollop onto of peanut mixture, spread but not touching the rim of the liner. Top with remaining peanut mixture and place in freezer until frozen.



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Raspberry Amaretto Pavlova

- 4 extra-large egg whites, at room temperature
- Pinch of kosher salt
- 1 cup sugar
- 2 teaspoons cornstarch
- 1 teaspoon white wine vinegar
- 1/2 teaspoon pure vanilla extract
- 1 jar **D&Co. Kitchen Raspberry Amaretto Jam**
- 1 tub of your favorite whipped cream or make your own fresh whipped cream

Preheat the oven to 180 F. Place a sheet of parchment paper on a sheet pan. Using a 9-inch plate, draw a 9-inch circle on the paper.

Place the egg whites and salt in the bowl of an electric mixer fitted with the whisk attachment. Beat the egg whites on high speed until firm, about 1 minute. With the mixer still on high, slowly add the sugar and beat until it makes firm, shiny peaks, about 2 minutes.

Remove the bowl from the mixer, sift the cornstarch onto the beaten egg whites, add the vinegar and vanilla, and fold in lightly with a rubber spatula. Pile the meringue into the middle of the circle on the parchment paper and smooth it within the circle, making a rough disk. Bake for 1½ hours. Turn off the oven, keep the door closed, and allow the meringue to cool completely in the oven, about 1 hour. It will be crisp on the outside and soft inside.

Invert the meringue disk onto a plate and spread the top completely with sweetened whipped cream. Pour the D&Co. Kitchen Raspberry Amaretto Jam in the middle of the meringue disk and whipped cream, leaving a small white edge. Serve immediately. Optional: Scoop fresh berries into center of disk for added texture and flavor.



RECIPE BASKET

Raspberry Amaretto Cream Cheese Danish

- 1 8-ounce package refrigerated crescent dough sheet or dinner rolls
- 1/3 cup cream cheese spread (from 8-ounce container)
- 3 tablespoons powdered sugar
- 8 teaspoons **D&Co. Kitchen Raspberry Amaretto Jam**
- 1/2 cup powdered sugar
- 2 to 3 teaspoons milk

Heat oven to 375 F. Remove dough from package; do not unroll. Using serrated knife, cut dough into 8 slices. Place 2 inches apart on cookie sheet. Press each slice into 3-inch round, leaving ridge around outer edge. In small bowl, mix cream cheese spread and 3 tablespoons powdered sugar. Spoon about 2 teaspoons cream cheese mixture on center of each dough round; spread slightly. Top each with 1 teaspoon D&Co. Kitchen Raspberry Amaretto Jam. Bake 12 to 14 minutes or until golden brown. Cool 5 minutes on cookie sheet; remove to serving plate. In small bowl, mix 1/2 cup powdered sugar with enough milk for desired drizzling consistency. Drizzle glaze over danish. Serve warm.