

Desserts

Chocolate Banana Bundles

1-1/2 tbsp. butter olive oil
¼ cup packed brown sugar
2 medium ripe bananas, halved lengthwise
1 sheet frozen puff pastry, thawed
4 oz. semisweet chocolate, melted
Vanilla ice cream, optional

In a skillet, combine the butter olive oil and the brown sugar over medium heat, until well blended. Add bananas, stir to coat. Remove from heat, set aside. Unfolded puff pastry. Cut into 4 rectangles. Place a halved banana in the center of each square. Overlap two opposite corners of puff pastry over banana, pinch tightly to seal. Place on parchment paper-lined baking sheets. Bake at 400 degrees for 22-25 minutes or until golden brown. Drizzle with chocolate. Serve warm with ice cream if desired. Makes 4 servings.

Orange Brownies

1 package brownie mix, or make from scratch
2/3 cup fused blood orange olive oil

Prepare the brownie mix as directed on box or from recipe, replacing the oil with the premium fused blood orange olive oil. Bake as directed.

Other great flavors to try are almond, walnut, or vanilla, olive oil.

Roasted Plums with Gorgonzola & Spiced Walnuts

2 tbsp. chopped walnuts
Cooking spray
1 pinch ground cumin
1 pinch ground cinnamon
1 pinch ground ginger
4 medium black or red plums, halved and pitted
2 tsp. butter olive oil
2 tbsp. crumbled gorgonzola cheese

Preheat oven to 400 degrees. Put the walnuts in an 8 inch square baking pan, lightly spray the walnuts with cooking spray. In a small bowl, stir together the cumin, cinnamon, and ginger, sprinkle over the walnuts, stirring to coat. Bake for 3 minutes or until the walnuts are golden brown. Transfer the walnuts to a bowl so they don't burn, let cool for about 10 minutes.

In the same baking pan, place the plum halves with the cut side up. Drizzle the plums with the olive oil. Bake for 15 minutes, or until the plums are tender when pierced with a fork.

Transfer the plums to plates, sprinkle with gorgonzola and walnuts in the center of plum halves. Makes 4, 2 plum halves servings.

Fresh Strawberries with Balsamic

16 oz. fresh strawberries, hulled and cut in half
2 Tbsp. traditional balsamic vinegar (or fig balsamic)
¼ cup white sugar
¼ tsp. black pepper, freshly ground

Mix altogether well, chill for an hour. Serve chilled.

Chewy Maple Cookies

½ cup shortening
1 cup packed brown sugar
1 egg
1/3 cup maple balsamic vinegar
½ tsp. vanilla extract
1-1/2 cups all-purpose flour
2 tsp. baking powder
1 cup flaked coconut

In mixing bowl cream shortening and brown sugar until fluffy. Beat in the egg, maple balsamic and vanilla until well mixed. Combine flour, baking powder and salt. Add to cream mixture, stir in coconut. Drop by tablespoonful's 2 inches apart onto greased baking sheets. Bake at 375 degrees for 12-15 minutes until lightly browned. Makes 3 dozen.

Tropical Fruit Dip

1 carton (16 oz.) small curd cottage cheese
¼ cup vanilla yogurt
3 Tbsps. Coconut or pineapple balsamic
2 Tbsps. Flaked coconut, toasted

Assorted fresh fruit

Place the cottage cheese and yogurt in a blender, cover and process until smooth, stir in either flavor of balsamic or use 1-1/2 tbsps. of each, coconut or pineapple. Pour into serving dish, cover and refrigerate for an hour before serving. Sprinkle with coconut flakes, serve with fresh fruit.

Cinnamon Sugar Chips

12 flour tortillas (8 inches)
4-5 Tbsps. vanilla, butter or almond olive oil
¼ cup sugar
1 Tbsp. ground cinnamon

Combine sugar and cinnamon and set aside. Brush both side of tortillas with your choice of infused olive oil. Sprinkle cinnamon sugar mixture over one side of tortillas. Stack tortillas, sugar side up, cut into 12 wedges. Arrange in a single layer on baking sheets. Bake at 350 degrees for 12-14 minutes until crisp. Makes 12 servings.