

DESSERTS

APPLE DESSERT

(APFEL TIRAMISU)

This recipe is simpler to prepare if you can purchase the *Lady Fingers*; however, they are not always readily available so I have provided a recipe from a friend.

LADY FINGERS

(LÖFFELBISKUITS)

- 3 eggs (separated)
- 3 tablespoons warm water
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 2/3 cup flour
- 2/3 cup cornstarch
- 1/4 teaspoon baking powder
- dash of salt

Beat the egg whites with a dash of salt until stiff and place in the refrigerator. In a medium size bowl beat egg yolks with warm water until creamy gradually adding the sugar while beating. You should beat the egg yolks approximately 5 minutes. Place the egg whites on top and sift the flour, cornstarch and baking powder over the egg whites. Fold into the egg mixture. Place into a pastry bag and form rectangles (2 1/2" x 1") onto a greased and floured cookie sheet. Bake in a preheated oven at 350° for 11-14 minutes until they are lightly browned.

Makes 20-24 Lady Fingers

DESSERT:

- 1 cup ricotta cheese
- 2 6 oz. containers vanilla flavored yogurt
- 3 tablespoons milk
- 1 1/2 tablespoons sugar
- 2 2/3 cups natural applesauce
- 1/2 teaspoons cocoa

Place ricotta cheese yogurt, milk and sugar into a bowl and mix well. Lay Lady Fingers on the bottom of a 2 1/2 quart casserole. Spread a layer of applesauce over the top and then a layer of cheese mixture. Repeat this layering process until all the applesauce and cheese mixture are used. Cover the bowl and refrigerate for 2-3 hours. Just before serving sprinkle the cocoa over the top.

Serves 6-8

