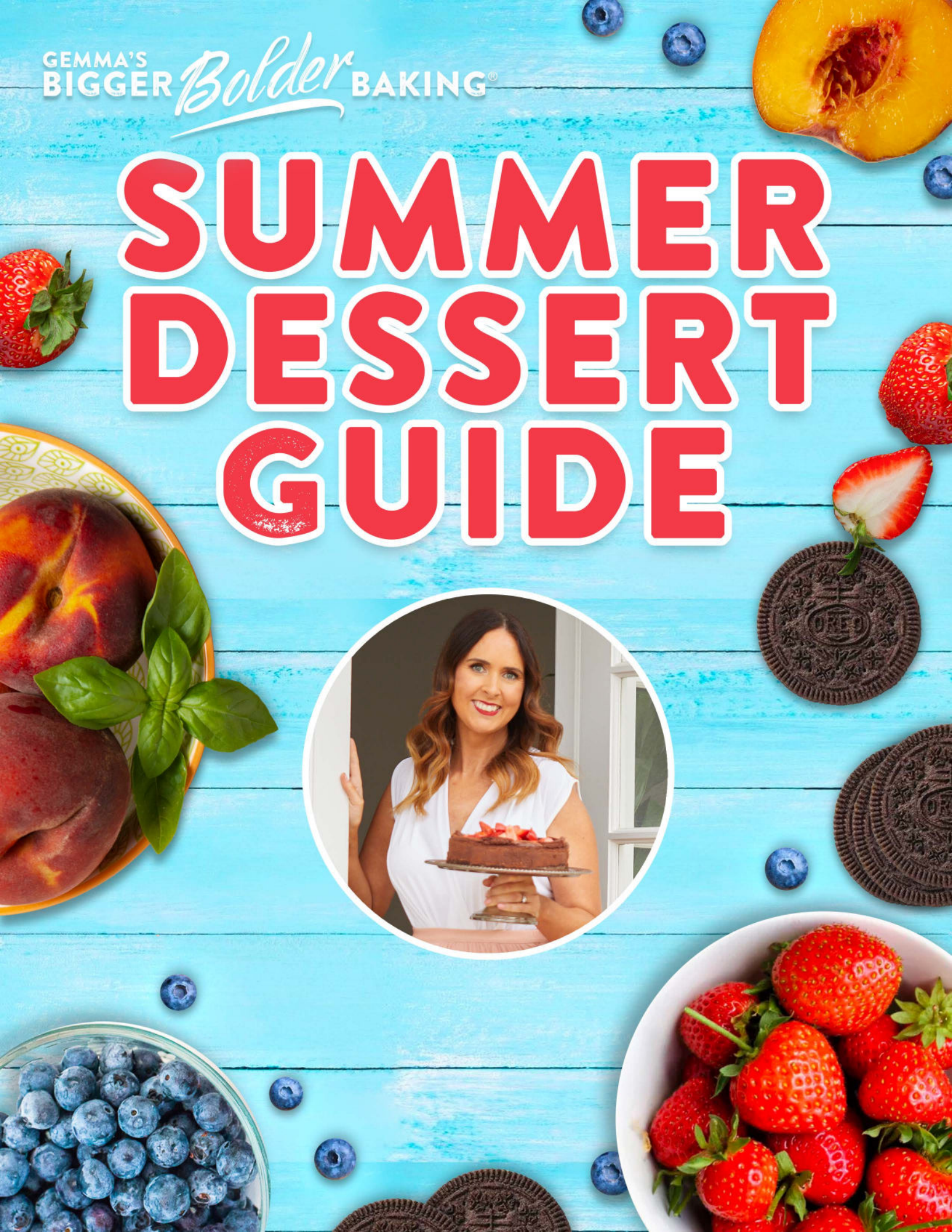


GEMMA'S  
BIGGER *Bolder* BAKING®

# SUMMER DESSERT GUIDE



25 mins  
PREP TIME4 hours  
CHILL TIME25 mins  
TOTAL TIME8  
SERVINGS

## NO BAKE CHOCOLATE PIE WITH ONLY 5 INGREDIENTS

*The most indulgent sky high chocolate pie you've ever seen!*

### INGREDIENTS

- ⅔ cup (5 oz/142 g) butter, melted
- 2 cups (6 oz/170 g) Oreo cookie crumbs
- 2 cups (12 oz/340 g) bitter-sweet chocolate, chopped
- 1 ½ cups (12 fl oz/360 ml) heavy whipping cream
- 2 teaspoons vanilla extract

### PREPARING THE COOKIE CRUST

- 1 Prepare the crust by mixing the melted butter with the Oreo cookies crumbs in a medium bowl until you've reached the texture of wet sand.
- 2 Grease and line a 9-inch pie pan with 2 layers of cling wrap. Pour the cookie mixture into a lined pie pan and press the cookies into the pan using your fingertips. Place in the fridge to set for roughly 20 minutes while you make the filling.

### PREPARING THE CHOCOLATE FILLING

- 1 Add chocolate and cream into a bowl and heat in the microwave or over a bain marie for about 2 minutes, until the chocolate is melted. Stir in vanilla extract and set aside and allow to cool to room temperature.
- 2 Once cooled, Using an electric mixer, beat the chocolate mixture on High speed until it starts to thicken, about 3-4 minutes.
- 3 Spoon filling into the prepared pie crust and level with a spatula. Refrigerate for at least 4 hours or until set.
- 4 When ready to serve, pile the whipped cream high in the center of the pie and grate over some chocolate to garnish. Keep refrigerated for 3 days.

## BOLD BAKING TIPS

- ✂ To create the cookie crumbs for the base simply take the cream filling out of the Oreos and blend them in a food processor until you have fine crumbs.
- ✂ Instead of Oreos, you can use regular or chocolate **Graham crackers** or **Digestive biscuits**.
- ✂ This recipe calls for bittersweet chocolate but for a less intense experience you can use semi-sweet chocolate.
- ✂ Learn more about chocolate & the best ways to use it here in my **Ultimate Guide to the Different Types of Chocolate**.
- ✂ If you are traveling with this pie or bringing it on a picnic, bring the whipped cream in a separate container and wait until you have arrived to top the pie.
- ✂ Try adding 2 tablespoons of cognac or cointreau to the ganache before whipping for an even more decadent experience.
- ✂ You can make this pie gluten free by replacing the crumb crust with a nut crust: mix 2 cups (8 oz/225 g) ground nuts of your choice (walnuts and hazelnuts are great choices) with 2 tablespoons granulated sugar and 5 tablespoons (2½ oz/71 g) melted butter. Press into a pie pan and let chill for 2 hours before filling.



 10 mins  
PREP TIME 4 hours  
CHILL TIME 10 mins  
TOTAL TIME 8  
SERVINGS

## 10 MINUTE BERRY TIRAMISU

*Rich & fruity - my Berry Tiramisu recipe comes together in ten minutes for a perfect summer dessert.*

### INGREDIENTS

- ¾ cup (6 fl oz/170 ml) water
- ¾ cup (6 oz/170 g) granulated sugar
- 2 cups (10 oz/284 g) fresh strawberries, quartered
- 1 cup (5 oz/142 g) fresh raspberries
- 1 cup (5 oz/142 g) fresh blueberries
- 2 tablespoons creme de cassis (optional but yummy!)
- 1 ¼ cups (10 fl oz/282 ml) heavy whipping cream
- ½ cup (2½ oz/71 g) granulated sugar
- 1 teaspoon vanilla extract
- 1 cup (8 oz/225 g) mascarpone cheese, room temperature
- 1 pack Lady Fingers (Boudoir biscuits/Savoirdi)
- Powdered sugar, for dusting
- Toasted slivered almonds and additional berries for garnish

### INSTRUCTIONS

- 1 First, make a simple syrup by combining the water and sugar in a medium saucepan. Once the sugar has dissolved, remove from the heat and add in all of the berries. Set aside for 10 minutes to infuse.
- 2 Strain the berries from the syrup and set aside. Now it's a good time to add in the cassis to the berry syrup.
- 3 In a large bowl using a hand mixer or large whisk, beat the whipping cream, sugar, and vanilla until soft peaks form.
- 4 Add in the mascarpone cheese and continue to whip to stiff peaks. Set aside.
- 5 Briefly dip the ladyfingers one at a time in the berry simple syrup and place in an 8×8 inch dish to make the first layer – you can fit about 14 cookies in each layer. Don't let them soak as they will fall apart, just a quick dunk in the syrup is enough.

- 6 Spoon half of the soaked berries over the biscuit evenly. Followed by half whipped cream mixture spread evenly. Repeat the process with the second layer of dipped ladyfingers, berries and remaining cream mixture. Cover and refrigerate for about 2-4 hours so the flavors can marry and the dessert can set.
- 7 Before serving, sprinkle over almonds, extra fruit and dust with powdered sugar. Store leftovers cover and in the fridge for up to 1 day.

#### BOLD BAKING TIPS

- ✂ If you can't find mascarpone, you can easily make it at home yourself with my recipes for [Homemade Mascarpone Cheese](#).
- ✂ Have your mascarpone at room temperature (around 68°F/20°C-74°F/23°C) when you are ready to use it. It will combine into the cream so much easier.
- ✂ Make sure your cream has a high fat content that is good for whipping to stiff peaks, something over 30%.
- ✂ This is truly a special dessert just for the summer when berries are at their best and most flavorful. Off season berries don't have very much flavor and frozen berries cannot be substituted as they will break down too much when they defrost.
- ✂ Check out local farmer's markets if there are any near you - you might find regional berries unique to your area that you can use instead for some or all of the berries in this recipe.
- ✂ If you can't get your hands on lady fingers do not worry! I have a simple recipe for making them yourself at home. They are better than store bought. Here is my [Homemade Ladyfingers recipe](#). And I even have this [Egg-Free Ladyfingers](#) recipe for those of you who need it!
- ✂ You can use chambord or grand marnier in place of the Creme De Cassis if that's what you have on hand.
- ✂ Turn this into a very special portable picnic dessert by building them in individual lidded mason jars. Be sure to pack them in a good quality cooler with plenty of ice packs!



5 mins  
PREP TIME6 hours  
CHILL TIME5 mins  
TOTAL TIME1 pint  
SERVINGS

## PEACH MELBA FROZEN YOGURT

*Make Peach Melba Frozen Yogurt in only 5 minutes & without an ice cream machine.*




### INGREDIENTS

- 1 ½ cups (8 oz/225 g) frozen peaches
- 1 ½ cups (8 oz/225 g) frozen raspberries
- 4 tablespoons honey (or agave nectar) divided
- 1 cup (8 oz/120 g) plain yogurt
- 1 tablespoon fresh lemon juice, divided

### INSTRUCTIONS

- 1 Add the frozen raspberries, 2 tablespoons of honey (or agave nectar), ½ cup of yogurt and ½ tablespoon of lemon juice into a food processor (or liquidizer).
- 2 Process until creamy and even in color, about 2-3 minutes. Scrape down the side of the bowl to make sure there are no lumps. Put raspberry mixture into the freezer and rinse out your food processor.
- 3 Add the frozen peaches, 2 tablespoons of honey (or agave nectar), ½ cup of yogurt and ½ tablespoon of lemon juice into a food processor (or liquidizer).
- 4 Process until creamy and even in color, about 2-3 minutes. Scrape down the side of the bowl to make sure there are no lumps.
- 5 To create a ripple effect, add the peach yogurt mixture into your raspberry mixture and swiftly fold the two mixes together before transferring it to an airtight freezable container. Freeze for a minimum of 6 hours but preferably overnight. Store it in the freezer for up to 1 month.

### BOLD BAKING TIPS

-  Use whole milk yogurt for the creamiest frozen yogurt. Remember, fat is flavor.
-  Remember, the fruit has to be frozen for this recipe so take a trip to the freezer aisle or buy fresh fruit and freeze it yourself at home.
-  When fruit is in season it is in its prime! The flavor is superior and bonus, it's much cheaper! Stock up and pop it into the freezer for future use in your desserts.

- ✂ Use a light touch when combining the two flavors - just one or two stirs. The flavors will continue mixing as you transfer the yogurt to your container for freezing.
- ✂ Prepare some fun toppings like chopped fresh fruit, sprinkles, chopped nuts and cookie crumbs so everyone can customize their dessert!
- ✂ This freezes very hard so be sure to let the yogurt sit out at room temperature for about 20 minutes before scooping.
- ✂ For a larger crowd, you can double this recipe and pour into popsicle molds to serve everyone quickly.



5 mins  
PREP TIME6 hours  
CHILL TIME5 mins  
TOTAL TIME1 pint  
SERVINGS

## BLUEBERRY CHEESECAKE FROZEN YOGURT

*Make Blueberry Cheesecake Frozen Yogurt in only 5 minutes without an ice cream machine.*

### INGREDIENTS

- 2 cups (16 oz/450 g) plain yogurt
- 1 cup (8 oz/225 g) cream cheese
- 3 tablespoons honey (or agave nectar)
- 2 teaspoons vanilla
- ¼ cup (1 ¼ oz/45 g) blueberries, pureed
- ½ cup (4 oz/115 g) Graham crackers, crushed

### METHOD

- 1 Add the yogurt, cream cheese, honey (or agave nectar) and vanilla into a food processor (or liquidizer). Process until creamy, about 2-3 minutes. Scrape down the side of the bowl to make sure there are no lumps.
- 2 Swirl in the blueberry puree and the crushed Graham crackers. Transfer the mixture to an airtight freezable container and freeze for a minimum 6 hours but preferably overnight. Store it in the freezer for up to 1 month.





5 mins  
PREP TIME6 hours  
CHILL TIME5 mins  
TOTAL TIME1 pint  
SERVINGS

## COOKIES AND CREAM FROZEN YOGURT

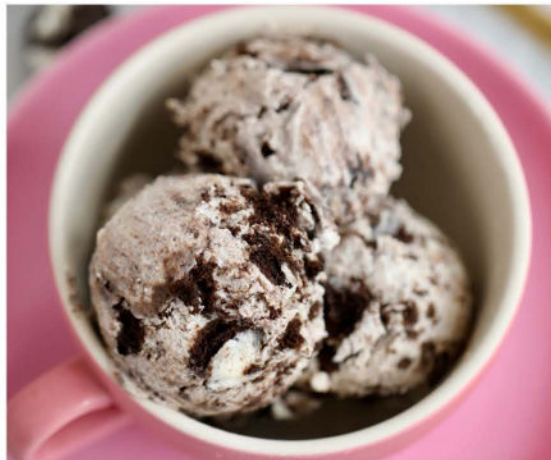
*Make Cookies and Cream Frozen Yogurt in only 5 minutes without an ice cream machine.*

### INGREDIENTS

- 1 cup (8 oz/225 g) plain yogurt
- ½ cup (4 oz/115 g) cream cheese
- 3 tablespoons honey (or agave nectar)
- 3 teaspoons vanilla
- 8-10 Oreo cookies, crushed

### METHOD

- 1 Add the yogurt, cream cheese, honey (or agave nectar) and vanilla into a food processor (or liquidizer). Process until creamy, about 2-3 minutes. Scrape down the side of the bowl to make sure there are no lumps.
- 2 Add half of the crushed oreo cookies to the food processor and blend until the Oreo bits are broken up and evenly distributed.
- 3 Fold in additional crushed Oreo cookies for extra texture.
- 4 Transfer it to an airtight freezable container and freeze for a minimum 6 hours but preferably overnight.
- 5 Store it in the freezer for up to 1 month.



## TIPS FOR SUMMER DESSERTS

- ✂ Pies are a great way to feature summer fruit. You can do your baking the night before you intend to serve it. This means your pie can chill and set overnight making it easier to serve. Check out [biggerbolderbaking.com](http://biggerbolderbaking.com) for fantastic [pie recipes](#).
- ✂ Cookies are a great choice for the Summer. They are portable, picnic and kid friendly, have a short baking time and are always welcome at any gathering. They are also simple enough to get the kids involved in making them if they need a summertime activity. Make a big batch of your favorite cookie dough, scoop it and freeze. Then just defrost at room temperature on a baking tray for 20 minutes and bake as directed. Find all your favorites in my [100+ Chef-Tested and Fan-Approved Best Cookie Recipes](#).
- ✂ When scooping ice cream, keep a jar of hot water nearby. Dip your scooper into the water briefly between scoops to make it easier to serve.
- ✂ During the Summer months stock up on berries at the farmers markets and stores. It will be bountiful and cheaper than off season. You can use it in any fruit desserts, you can preserve it by making [jams, marmalade, or lemon curd](#), or freeze flat on trays before bagging and tagging.
- ✂ Creamier desserts like cream pies, pudding and trifles can be put together in lidded mason jars for stylish ease and portability.
- ✂ Do you dream of serving up homemade popsicles at the beach? If you have access to dry ice, this is your answer: line the bottom of a cooler with dry ice, top with a tea towel and place your popsicles (while still in their molds) on top of the ice. They should stay frozen for several hours. (Be careful not to touch the dry ice - they can cause burns!)
- ✂ Have a favorite crisp topping? Make it and freeze it in ziplock baggies. Then when you need a delicious dessert in a hurry sprinkle it over some lovely seasonal fruit.
- ✂ For all your delicious Summer baking needs head to [biggerbolderbaking.com](http://biggerbolderbaking.com)