

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

MAY 2017

This is a favorite time of year for me, always has been. Spring foods are fun to serve and are as good as can be. It is almost time for school to be out for the summer, a time for family fun that includes good food. Here are some of my favorite summer time desserts for you to enjoy!

ICE CREAM CUPCAKES

This fun dessert is perfect for kids and adults as well.

- 1 (10-12 oz.) store-bought pound cake
- 4 Tbs. strawberry jam
- 2 pints strawberry ice cream
- 1 cup heavy cream, chilled
- 2 Tbs. sugar
- 1 Tsp. vanilla extract

Arrange 12 cupcake liners in a 12 – cup muffin tin. Cut pound cake into 1/2" thick slices. Use a 2" biscuit cutter to cut circles. Reserve remaining pound cake and scraps for another use. Spread 1 teaspoon of jam on each circle of pound cake. Place circles into cupcake liners. Place a nicely rounded scoop of ice cream on top of each pound cake circle. Cover muffin tin with plastic and place in freezer until ice cream is very firm; at least 2 hours and up to 2 days.

Beat cream, sugar, and vanilla to soft peaks. Remove muffin tin from freezer and cover ice cream with whipped cream, leaving cakes in the tin and spreading whipped cream to form sloped sides with peaks. Return to freezer to allow cakes to set overnight. Remove cupcakes from tin and serve.



CHOCOLATE WHIPPED CREAM

- 1 cup heavy cream or Cool Whip, chilled
- 2 Tbs. sugar
- 2 Tbs. cocoa, sifted
- 1 Tsp. vanilla extract

Combine ingredients in medium bowl. Using electric mixer fitted with whisk attachment, beat gradually increasing speed from low to high, until cream just hold stiff peaks. DO NOT OVERWHIP. Whipped cream will keep, covered with plastic wrap and refrigerated, for up to 6 hours. Whisk whipped cream for a couple of seconds before using.



STRAWBERRY RHUBARB

CRISP

A perfect combination of foods for a spring dessert, the ginger crust makes this dessert spicy and delicious!

- 1 ½ cups sugar
- 1 cup & 3 Tbs. flour, divided
- 1 Tbs. cornstarch
- ½ Tsp. salt, divided
- 4 cups strawberries
- 4 cups sliced (1/2") fresh rhubarb
- 1 Tbs. lemon juice
- 1 cup rolled oats
- ¾ cup finely chopped walnuts
- ½ cup packed brown sugar
- ⅓ cup chopped crystallized ginger
- ¼ Tsp. ground ginger
- ½ cup melted butter
- Powdered sugar

In a large bowl, stir together sugar, 3 tablespoons flour, cornstarch, and ¼ teaspoon of salt until blended. Add strawberries, rhubarb, and lemon juice; toss to coat. Place in a 9X13" glass baking dish. In a medium bowl stir together remaining cup of flour, oats, walnuts, brown sugar, crystallized ginger, ground ginger, and ¼ teaspoon of salt until combined. Stir in melted butter until moistened; sprinkle over flour.

In a 375° oven, bake for 40 – 45 minutes until top is brown and fruit is bubbly. Cool for 20 – 25 minutes and sprinkle with powdered sugar right before serving.

CHERRY CRISP

This recipe is from Grandma Sheldon's (hand written) cookbook and has been enjoyed by our family for years.

- 4 cups pitted, sweet Bing Cherries
- 3 Tbs. sugar
- 2 Tbs. lemon juice
- 1 Tsp. grated lemon rind
- ½ Tsp. almond extract
- ¾ cup flour
- 6 Tbs. cold butter
- 3 Tbs. sugar
- ½ Tsp. cinnamon
- ½ cup chopped nuts

In a bowl combine cherries, 3 tablespoons sugar, lemon juice and rind, almond extract; combine well, then transfer to a well-buttered shallow 1 quart baking dish.

In another bowl combine flour and cold butter by cutting into bits, using a pastry blender or 2 knives. Add sugar and cinnamon; combine to blend until mixture resembles crumbs. Add nuts and sprinkle over cherry mixture. Bake at 375° for 45 minutes. Serve warm with vanilla ice cream.