

à la mode

Winter Fruit Desserts

FEATURING
Pear-Cranberry
Crisp

Gingered
Ambrosia


+ SEVEN
more sweet
holiday treats!



Stunning

Winter Fruit

Desserts

The image features three blue ceramic ramekins filled with a golden-brown crumble dessert, likely containing winter fruits like apples or pears. The ramekins are arranged on a dark, rustic wooden surface. In the foreground, one ramekin sits on a white saucer with a silver spoon resting beside it. To the left, two fresh apples with red and yellow streaks are visible. In the background, another ramekin is partially visible, and a woven basket containing more fruit is softly blurred. The overall scene is warm and inviting, suggesting a cozy holiday dessert.

Featuring seasonal fruits like pears, apples, and oranges, these elegant desserts add a touch of class to the holiday table.

exquisite Pears



Pear-Cranberry Crisp

A quick-cooking dish that's perfect to make during the holidays if you ever have to whip something up for unexpected guests. Prepare the topping earlier in the day, and refrigerate in a zip-top bag. Later, top the mix of tart cranberries, sweet pears, and crispy oats with a scoop of vanilla ice cream and this is sure to be a crowd pleaser.

Poached Pears

Savor this quintessential holiday dessert of poached pears, flavored with orange juice and vanilla beans. Drizzle a luscious ice cream sauce on top for extra pizzazz. Make the components for this dessert a day ahead, and assemble shortly before serving.



Caramel Pears

Simmer ripe Bosc pears in a vibrant four-ingredient sauce, with a splash of white rum, which lends an extra hint of sweetness. A simple dessert to prepare, dress it up with cinnamon sticks for a nice garnish.



Pear Cranberry Crisp

Prep: 75 min. | Yield: 8 servings

Ingredients

Filling:

6 cups sliced peeled pear
(about 3 pounds)

1 teaspoon cornstarch

1/2 cup fresh cranberries

1/2 cup apple juice

1/4 cup maple syrup

1 teaspoon vanilla extract

3/4 teaspoon ground ginger

1/8 teaspoon sea salt

Cooking spray



Topping:

3/4 cup regular oats

3/4 cup whole wheat
pastry flour

1/4 cup sugar

1/4 cup chopped pecans

1/4 cup butter, melted

1 teaspoon vanilla
extract



Preparation

Filling:

1. To prepare filling, place the pears in a large bowl. Sprinkle with cornstarch; toss well to coat. Stir in the cranberries and the next 5 ingredients (cranberries through 1/8 teaspoon salt).
2. Spoon pear mixture into a 2-quart baking dish coated with cooking spray.



Topping:

3. To prepare topping, combine oats and remaining ingredients, tossing until moist.



Baking

4. Sprinkle topping in an even layer over pear mixture.



5. Cover with foil; bake at 375° for 40 minutes. Uncover and bake an additional 20 minutes or until topping is golden and fruit mixture is bubbly. Serve with vanilla ice cream if desired.



Poached Pears

Prep: 30 min. **Chill:** 4 hrs. | **Yield:** 6 Servings

Preparation

1. To prepare pears, working with 1 pear at a time, hold pear, stem side down, in 1 hand. Make 3 or 4 quick cuts into pear from the bottom, using a melon baller (do not remove stem). If necessary, cut about 1/4 inch from base of each pear so they will sit flat when served.

2. Combine 3 cups water and next 5 ingredients (orange juice through wine) in a large stock pot over medium heat; bring to a simmer. Cook 6 minutes or until sugar dissolves, stirring occasionally.

3. Add pears. Using tongs, place a small clean plate on top of pears to weigh them down. Return to a simmer; cook 15 minutes or until tender.

4. Remove pot from heat; cool mixture to room temperature. Cover and chill for 4 hours or up to overnight (do not remove plate).

5. To prepare cream, melt ice cream in a small heavy saucepan over medium-low heat. Remove from heat.

6. Heat a small skillet over medium-high heat. Add cardamom; cook 2 minutes or until fragrant, shaking pan frequently. Stir cardamom into melted ice cream; cook over medium-low heat 5 minutes, stirring occasionally.

7. Remove from heat. Strain mixture through a fine sieve over a bowl; discard solids. Cool cream to room temperature, then cover and chill.



8. Take out the plate of chilled pears. Remove pears from liquid with a slotted spoon; discard liquid.

9. Spoon about 2 1/2 tablespoons cream onto bottom of each of 6 small dessert plates or shallow bowls; top each serving with 1 pear. Garnish with mint sprigs and ground cardamom, if desired.

Ingredients

Pears:

6 peeled Bosc pears

3 cups water

2 cups orange juice

1/4 cup sugar

6 black peppercorns

1 (2-inch) piece vanilla bean, split lengthwise

1 (1.5-liter) bottle Asti Spumante or other sweet sparkling wine

Cream:

1 1/2 cups vanilla ice cream

2 cardamom pods, crushed

Mint sprigs (optional)

Ground cardamom (optional)

Caramel Pears

Prep Time: 20 min. | Yield: 2 servings

Preparation

1. Combine the first 4 ingredients in a medium saucepan, and bring to a boil. Reduce heat, and simmer 5 minutes.
2. Add pears, and cook until tender (about 10 minutes). Pour rum into saucepan; cook 1 minute.
3. Divide pears and sauce between 2 dishes. Garnish pears with cinnamon sticks, if desired.



Ingredients

- 1/3 cup orange juice
- 3 tablespoons brown sugar
- 1/8 teaspoon ground cinnamon
- Dash of ground cloves
- 2 peeled Bosc pears, cored and cut into 1-inch-thick wedges
- 2 tablespoons white rum
- Cinnamon sticks (optional)

delectable Apples



Apple-Crisp Baked Apples

Fill a hollowed apple with a fragrant mixture of nuts, cinnamon, cardamon, and oats. Try using Pink Lady or Jazz (a popular new hybrid) apples, which tend to retain their shape and color better during baking. Bake and serve with a scoop of vanilla ice cream on the side.

Quince-Apple Crisp

The tart quince, a seasonal fruit available between October and December, tastes like a cross between an apple and a pear. Its firm texture makes it a great addition to this classic six-ingredient apple crisp.



Pomegranate-Cider Baked Apples With Sugared Piecrust Strips

Pack all the essentials of a classic apple pie into elegant, individual treats. The pomegranate juice's sweet-tart flavor complements the bright-tasting Granny Smith apples. Serve with a side of crisp piecrust strips for a decorative garnish.

Apple-Crisp Baked Apples

Prep: 10 min. **Bake:** 1 hr. 15 min. | **Yield:** 8 Servings

Ingredients

1/3 cup walnuts, chopped
medium fine

1/3 cup pecans, chopped
medium fine

1/4 cup packed dark brown sugar

1/4 teaspoon salt

1/4 teaspoon cinnamon

1/4 teaspoon ground cardamom

1/4 cup rolled oats

4 tablespoons cold butter,
cut into small cubes

6 medium Pink Lady or Jazz
apples, or other firm baking variety

1 1/2 cups apple cider

Preparation

1. Preheat oven to 350°. In a small bowl combine walnuts, pecans, sugar, salt, cinnamon, cardamom, and oats. Add butter cubes and toss to combine.

2. Peel the top third of each apple and, using a melon baller, scoop out the stem and enough of the core so that the walls of the apple are about 1/2 in. thick. Take care, however, not to break through the bottom of the apple, or the filling will leak out when baking. Make the hole a bit wider at the top.

3. Using a small spoon or your fingers, generously stuff each apple; mound extra filling on top.

4. Put the filled apples in a 2-qt. baking dish. Pour cider into the pan around the apples, cover the dish with foil, and bake 45 minutes. Remove foil and bake, basting every 15 minutes, for an additional 30 to 45 minutes, until apples are easily pierced with a sharp knife (they may split open a bit at the bottom). Serve apples drizzled with the sauce from the pan and with a scoop of vanilla ice cream alongside.

We recommend using Pink Lady or Jazz (a popular new hybrid) apples, which tend to retain their color and shape better during baking. You can substitute 1/3 cup golden raisins for the walnuts if you like.



Quince-Apple Crisp

Yield: 8 Servings

Ingredients

- 1 cup sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 cup (1/4 lb.) butter or margarine
- 1 tablespoon vanilla
- 3 quinces (about 1 1/2 lb. total)
- 3 Golden Delicious apples (about 1 1/2 lb. total)

Preparation

1. In a bowl, mix sugar, flour, and baking powder. Cut butter into chunks and add to bowl, along with vanilla. Rub mixture with fingers until it forms coarse crumbs. Then squeeze mixture to make small lumps.
2. Peel and core quinces and Golden Delicious apples. Cut fruit into 1/3-inch-thick slices and mix in a shallow 2-quart baking dish. Pour sugar-flour lumps evenly over fruit.
3. Bake in a 350° oven until fruit is very tender when pierced, 55 to 60 minutes. Serve with ice cream.



Pomegranate-Cider Baked Apples With Sugared Piecrust Strips

Prep: 15 min. **Cook:** 62 min. | **Yield:** 8 Servings

Ingredients

3/4 cup chopped pecans
1 (16-oz.) bottle pomegranate juice
3/4 cup apple cider
1/2 cup packed light brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon kosher salt
1/4 teaspoon black pepper
8 small cored Granny Smith apples
1/4 cup butter, cut into pieces
Sugared Piecrust Strips

Preparation

1. Place pecans in a single layer on a baking sheet. Bake at 350° for 10 to 12 minutes or until nuts are toasted a golden brown.
2. Cook pomegranate juice in a large saucepan over medium-high heat, stirring often, 18 to 20 minutes or until reduced to 1/3 cup. Remove from heat, and carefully stir in apple cider. Pour cider mixture into a lightly greased 8-inch square baking dish.
3. Stir together brown sugar, next 3 ingredients, and toasted pecans.
4. Cut 1/2 inch from top of each apple. Place about 3 Tbsp. of pecan mixture into each apple cavity, pressing down and mounding on top. Arrange apples in baking dish with cider mixture. Top apples evenly with butter.
5. Bake apples at 400° for 30 minutes or until apples are tender and sauce is slightly thickened. Let stand 10 minutes. Place apples in serving bowls; spoon sauce from baking dish over apples, and serve with Sugared Piecrust Strips.

Pomegranate juice is reduced when the consistency changes from liquid to a syrup-like thickness.



zesty Oranges



Oranges in Sake Cream with Sesame Brittle

Pep up orange sections with a sweet and nutty dessert, featuring a sake cream sauce and homemade sesame seed brittle. Sake lends sweetness to the cream, plus a subtle nutty top note that complements the brittle. For a more colorful dessert, prepare the brittle with half regular sesame seeds and half black sesame seeds.

Gingered Ambrosia

Serve a sweet dessert of orange sections and pineapple chunks flavored with bright lime juice, fresh ginger, and slivered mint leaves. A dusting of sweet, flaky coconut adds a delicate boost of texture to complete this delectable dish.



Sparkling Oranges

Layer oranges, pomegranate seeds, and a zesty spice sauce in a clear bowl for a dessert that's big on presentation and fresh flavor. This delightfully clean, light and colorful dessert is ideal to serve after a rich main course.

Ingredients

Cooking spray	1/2 cup sake
1/2 cup granulated sugar	2 tablespoons butter
1/4 cup water	1 tablespoon brown sugar
2 tablespoons sesame seeds	Dash of salt
3 cups orange sections (about 6 oranges)	1 tablespoon heavy cream
3 cups vanilla fat-free ice cream	

Oranges in Sake Cream with Sesame Brittle

Prep: 20 min. | **Yield:** 6 Servings

Preparation

1. To prepare brittle, line a baking sheet with foil; coat the foil with cooking spray. Combine granulated sugar and 1/4 cup water in a small saucepan over medium-high heat. Cook until sugar dissolves, stirring gently to dissolve sugar evenly. Cook 4 minutes or until golden (do not stir).
2. Remove from heat; carefully stir in sesame seeds. Rapidly spread mixture onto prepared baking sheet. Cool completely; break into small pieces.
3. To prepare sake cream, combine sake, butter, brown sugar, and salt in a medium saucepan over medium-high heat; bring to a boil. Cook until reduced to 1/4 cup (about 4 minutes). Remove from heat; stir in cream. Gently stir in orange segments. Serve over 1/2 cup sake cream, 1/2 cup ice cream, and 1/2 ounce brittle.

The sesame brittle can be made up to two days in advance and stored in an airtight container.



Ingredients

6 large navel oranges

2 (20-ounce) cans pineapple chunks, drained

2/3 cup sweetened flaked coconut

1/4 cup fresh mint leaves, cut into strips

2 1/2 tablespoons fresh lime juice

1 1/2 tablespoons grated fresh ginger

Garnish: fresh mint sprig

Gingered Ambrosia

Prep: 10 min. | **Yield:** 6-8 Servings

Preparation

1. Peel and section oranges over a bowl, reserving juice.
2. Combine orange sections, juice, pineapple chunks, coconut, mint leaves, lime juice and ginger; gently toss.
3. Cover and chill until ready to serve. Garnish with a fresh sprig of mint or cranberries, if desired.

Fun Fact:

In Greek mythology, ambrosia is the beverage of the gods, which gives immortality to the one who drinks it.



Ingredients

10 very firm oranges

5 tablespoons sugar

2 cinnamon sticks (3 in. each)

6 cloves

2 star anise

1 vanilla bean, split lengthwise

2 tablespoons fresh lemon juice

1/2 cup pomegranate seeds

About 1/2 cup prosecco or other sparkling wine

Sparkling Oranges

Prep: 40 min. | **Yield:** 10-12 Servings

Preparation

1. Using a very sharp 5-hole zester, remove zest from 6 of the oranges. Bring 1 cup water to a boil in a small saucepan, add zest, and boil 30 seconds. Pour zest through a strainer into a bowl and return orange water to saucepan. Rinse zest with cold water and set aside.

2. Add sugar to orange water and bring to a simmer over medium-high heat. Lower heat to medium (adjust to maintain an active simmer) and add cinnamon sticks, cloves, star anise, and vanilla bean. Simmer 10 minutes. Add zest, remove from heat, and let cool 30 minutes.

3. Meanwhile, cut a thin slice from each orange bottom so oranges stand upright on your cutting board. With a very sharp, smooth-bladed paring knife, slice off peels and thick white pith from oranges. Cut oranges crosswise into 1/4-in. thick slices, removing seeds and discarding any fibrous ends.



4. Remove spices from syrup (reserve for garnish, if you like) and add lemon juice. Cover bottom of a large, shallow glass serving dish (13- by 9-in. is ideal) with a layer of orange slices and sprinkle on 1 1/2 to 2 tbsp. of syrup and several pomegranate seeds. Repeat layering with oranges, syrup, and pomegranate seeds until all oranges are used. Pour any remaining syrup over oranges. Just before serving, top with prosecco and garnish with reserved whole spices, if you like.

Make this dish up to 3 days ahead. If you like, add the whole spices back in just before serving to give your guests a hint as to what's flavoring the oranges.