

MEHADRIN *Shavuos* COOKBOOK

— 2020 —



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SAVORY

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Hello cooks,

Every year, we look forward to putting together another winning selection of unbelievably delicious dairy recipes from all of us at Mehadrin.

As you flip through page after mouthwatering page, you might be wondering: how do we come up with so many recipes for your Shavuot meals and desserts? The answer is simple and sweet. At Mehadrin, we focus on innovation with you, your family, and real life recipes in mind.

Our newest products, our latest flavors—all of them are tried and tested to feel right at home on your table and in a variety of your favorite dishes. From the delectable layers in Mini Cinnamon Roll Cheesecakes to the savory blend of flavors in our Tricolor Roasted Pepper Soup, our recipes are made to feel like home, too.

That's why you won't find many extra-complicated recipes or specialized gadgets in our 2020 Shavuot Recipes collection. Just timeless desserts, appetizers, and main dishes you'll make again and again.

Wishing you a delicious Yom Tov,
Mehadrin Dairy



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SAVORY RECIPES

CRISPY GARLIC AND CHIVES CHEESE STICKS

Easy, cheesy and delicious, these crispy Garlic Chives Cheese Sticks remind us of our go-to appetizer order at our local dairy restaurant - and they're a snap to put together! What more could you ask for?

2 packages Mehadrin mozzarella stix

12 egg roll wrappers

4 ounces JJ garlic and chives cream cheese

Creamy marinara sauce

½ cup marinara sauce

½ cup Mehadrin sour cream

Place a mozzarella stick at the bottom corner of the egg roll wrapper. Smear a teaspoon of cream cheese onto the stick.

Tip: keep remaining wrappers covered with a damp paper towel until ready to use.

Fold bottom corner over cheese. Roll up halfway; fold sides toward center over cheese. Moisten the remaining corner with water; roll up tightly to seal. Repeat

with remaining wrappers and cheese.

In a skillet, heat 1/2 in. of oil to 375°. Fry the sticks, a few at a time, for 30-60 seconds on each side or until golden brown. Drain on paper towels.

To make the creamy marinara, blend the marinara sauce and sour cream until smooth.

Serve the cheese sticks hot alongside the creamy marinara sauce.





TRICOLOR ROASTED PEPPER SOUP

What can we say? We love a pretty dish, and this Tricolor Roasted Pepper Soup is as stunning as it is delicious. Roasting the peppers adds a phenomenal depth of flavor, and the butter and milk makes this soup spoon-lickingly creamy!

With three colors to choose from, you have the option of serving it as we did, or in three small bowls for an equally elegant presentation.

3 red peppers, roughly chopped	2 teaspoons salt
3 yellow peppers, roughly chopped	5 cups water
3 green peppers, roughly chopped	3 cups milk
3 tablespoons Mehadrin garlic butter	1 cup Mehadrin sour cream
1 onion, diced	
2 potatoes, cubed	• Oil spray • Salt

1. Preheat the oven to 425°F. Lightly spray a cookie sheet with oil spray.

2. Place the red, yellow and green peppers on the baking sheet. Drizzle or spray with oil and salt. Bake for 15 minutes or until tender.

3. Melt the butter in a large pot. Add the onions and saute until soft. Add the potatoes, salt, water and milk, bring to a boil and cook for 20 minutes until the

potatoes are fork tender.

4. Remove from heat and divide into 3 large containers

5. Using a hand blender, blend a different color roasted pepper into each container.

6. To serve, pour a small amount of all three colors into a bowl simultaneously. (You'll need an extra pair of hands.)



BUTTERED HOME FRIES IN SWEET CHILI SAUCE

Crispy on the outside, yet deliciously soft on the inside, these Buttered Home Fries are everything you can ask for in a comfort food dish. The sweet chili sauce adds an amazing twist to the traditional flavor.

Serving suggestion: Take it up a notch by topping it with melted mozzarella cheese before serving.

3 lbs baby potatoes

2-3 tablespoons olive oil

1 teaspoon salt

½ teaspoon black pepper

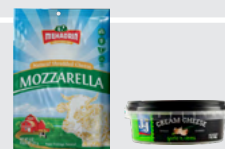
4 tablespoon Mehadrin garlic butter

1 cup sweet chili sauce

1 teaspoon sesame seeds

1 cup Mehadrin shredded mozzarella cheese

1. Preheat the oven to 400°F.
2. Rinse the potatoes thoroughly.
3. Boil potatoes, unpeeled, for about 15 minutes or until just tender, and drain.
4. Toss the potatoes with olive oil, salt and pepper, and transfer to a large baking sheet. Bake for 20 - 30 minutes until the potatoes are browned and crispy on the outside.
5. In a saucepan, melt the garlic butter and slowly add the chili sauce. Mix until fully combined.
6. Pour chili sauce over the potatoes. Sprinkle with sesame seeds and mozzarella cheese and stick it back into the oven until the cheese is melted. Serve immediately.
7. Garnish with scallions.





THREE CHEESE ROASTED VEGGIE FOCACCIA

For those looking for something different, this Italian-inspired Three Cheese Roasted Veggie Focaccia is a great starter! A mix of savory cheeses, roasted vegetables and a drizzle of sweetness bring a sophisticated twist on a family-friendly dish.

And yes, using a ready pizza crust makes it all the more simple to put together.

1 package large rectangular pizza crust (2 ct)

1 sweet potato, sliced with a mandolin

Honey, for roasting and drizzling

cinnamon, for sprinkling

2 red peppers, sliced

1 purple onion, sliced

8 ounces Mehadrin whipped cream cheese

2 cups Mehadrin shredded mozzarella cheese

8 ounces Mehadrin feta cheese

½ cup walnuts

Preheat the oven to 425°F. Lightly oil a cookie sheet with oil spray.

Arrange the sliced sweet potato in a baking pan, sprinkle with cinnamon and drizzle with honey. Add the red pepper and purple onion to the pan, then spray with oil and sprinkle with salt.

Roast for 15 minutes.

Meanwhile, smear the pizza crusts with cream cheese. Layer with shredded mozzarella cheese, roasted vegetables, crumbled feta cheese and top with walnuts.

Transfer to the oven and bake for 15 minutes.

Drizzle with honey and serve hot.



SWEET POTATO FETA SALAD WITH CREAMY PARSLEY DRESSING

Crispy on the outside, yet deliciously soft on the inside, these Buttered Home Fries are everything you can ask for in a comfort food dish. The sweet chili sauce adds an amazing twist to the traditional flavor.

Serving suggestion: Take it up a notch by topping it with melted mozzarella cheese before serving.

18 ounce bag frozen sweet potato fries
8 ounces arugula or romaine lettuce
4 ounces purple cabbage
1 cup cherry tomatoes, halved
2 Persian cucumbers, sliced
½ cup roasted walnuts

4 ounces Mehadrin feta cheese, grated

DRESSING:

1/4 cup Mehadrin sour cream

2 tablespoons white wine vinegar
2 tablespoons oil
2 tablespoons honey
2 teaspoons Dijon mustard
1 garlic clove
1 tbsp fresh chopped parsley
Salt and pepper to taste

1. Prepare the dressing first: Blend all ingredients until smooth and creamy.

2. Heat a ½ inch of oil in a large pan or skillet. Fry the sweet potatoes for 2 minutes until crispy. Drain the oil over a paper towel and set aside.

3. Alternatively, you can roast the sweet potatoes

in the oven on 400F for 10-15 minutes.

4. Assemble the salad: Add arugula, cabbage, cherry tomatoes and cucumbers to a large salad bowl. Top with fried sweet potatoes, roasted walnuts and grated feta cheese.

5. Serve the dressing alongside the salad.





CREAMY MUSHROOM SALMON FETTUCCINE

A bestselling pasta dish in many dairy restaurants (as we know all too well), this classic Creamy Mushroom Salmon Fettuccine has all the tasty protein, carbs, and cheese to make it the star of your Shavuos meal.

- | | |
|--|---|
| 14 oz fettuccine | 1 teaspoon salt |
| 4 ounces Mehadrin garlic butter | 1 cup Mehadrin sour cream |
| 1 onion, diced | |
| 1 cup white wine | 2 slices salmon, cut into strips |
| 2 large portabella mushrooms, sliced | 2-3 tablespoons Mehadrin garlic butter |
| 1 cup heavy cream | Salt |
| 1 tablespoon sugar | |

Cook the pasta in a large pot of salted boiling water, according to package instructions.

Melt the garlic butter in a saucepan, and sauté the onions until translucent. Add the wine, bring it to a boil, and let it reduce for 5-7 minutes.

Add the mushrooms, heavy cream, sugar and salt and cook for an additional 5 minutes.

Close the flame, add the sour cream, and

stir until fully incorporated.

Pour the sauce over the drained pasta and toss to combine.

To sear the salmon: Melt the garlic butter in a skillet. Lay the salmon strips in the skillet and sprinkle with salt. Saute the salmon strips for 2-3 minutes on each side.

Top the pasta with seared salmon, serve warm.



HONEY MUSTARD SALMON STEAK

Looking for a great main dish for a dairy meal? This Honey Mustard Salmon Steak does just the trick! And you get a delicious vegetable side dish out of it, too. Trust us - these savory sprouts are not the typical veggie side.

The best tip for brussel sprouts? Don't overcook, or they'll turn mushy and bitter.

BRUSSEL SPROUTS

2 pounds brussels sprouts, ends trimmed

4 tablespoons Mehadrin garlic butter, melted

1/2 teaspoon salt

1/4 teaspoon fresh ground pepper

SALMON

6 slices salmon fillet, with skin

1 stick Mehadrin butter, melted

¼ cup honey

¼ cup mustard

¼ cup Mehadrin sour cream

5 garlic cloves, finely chopped

Preheat the oven to 450°F and line a baking sheet with parchment paper.

In a bowl, toss brussels sprouts with melted butter, salt and pepper.

Transfer brussels sprouts to the prepared baking sheet; arrange in a single layer and bake for 15 minutes, stirring twice during cooking.

In the meantime, Cut the salmon down the center until you hit the skin, then

butterfly it open.

Melt the butter in a microwave safe bowl and add honey, mustard and sour cream. Blend until smooth and fully combined. Stir in the minced garlic.

Remove the baking sheet from the oven and add the salmon fillets to the baking sheet.

Spread the sauce over the salmon fillets and bake for 15 minutes.





SWEET RECIPES



TIRAMISU CHEESECAKE

Two classic flavors, one show-stopping dessert! Around here, tiramisu and cheesecake are family favorite desserts, so combining the two seemed like a match made in heaven. The cheesecake, chocolate, and coffee flavors pair perfectly...and the ladyfingers, aside from making it beautiful, add a perfect crunch! Serving suggestion: Don't skip that second-to-last step! Not only do the ladyfingers keep the dessert together, but we love to use them to dip into the tiramisu.

8 ounces Mehadrin whipped cream cheese

- ⅓ cup sugar
- 2 tablespoons coffee liquor
- ½ teaspoon vanilla extract
- 1 ½ cups whipped topping
- 2 packages (30 in each) Italian lady fingers
- 1 cup strong brewed coffee (2 tbsp instant coffee)
- 1 3.5 ounce bar milk chocolate, grated

GARNISH:

Melted chocolate
or chocolate syrup

Mehadrin whipped cream

Cinnamon



1. In a large bowl of an electric mixer, beat the cream cheese and sugar on medium-low speed. Add coffee liqueur and vanilla extract, mix, and set aside.

2. In a separate bowl, beat the whipped

topping on medium speed until stiff peaks form. Fold the whipped cream into the cream cheese mixture.

3. Arrange a layer of ladyfingers on the bottom of a 8/9 inch springform pan. Pour

half the brewed coffee over them.

4. Spoon half the cheese mixture over the ladyfingers, then sprinkle with half the grated chocolate to cover.

5. Arrange another layer of ladyfingers,

pour over the remaining coffee, and add the rest of the cheese mixture. Sprinkle with remaining grated chocolate.

6. Cover and refrigerate overnight, or at least 4 hours.

7. Before serving, release the tiramisu from the springform.

8. Arrange ladyfingers upright around the cake, as pictured. Drizzle each ladyfinger with melted chocolate or chocolate syrup.

9. Pipe the top of the cake with puffs of Mehadrin Dairy whip then dust cinnamon over it.

CHEWY MARSHMALLOW CHEESE SWIRLS

A heavenly swirl of flavors make these Chewy Marshmallow Cheese Swirls a hit for every age. The combination of chewy, crispy and sweet in each bite is totally satisfying - and a perfect touch to your Shavuos dessert table.

½ stick Mehadrin butter

1 9-ounce bag of mini marshmallows

1 tablespoons cocoa powder

¾ cup chocolate chips

1/2 teaspoon salt (optional)

4 cups Rice Krispies cereal

FILLING:

10 ounces Marshmallow Fluff

**16 ounces Mehadrin
whipped cream cheese**

GARNISH:

Peanut butter chocolate chips,
melted (for dipping)

1. Line a baking sheet with parchment paper.
2. In a large pot over medium-high heat, add the butter, marshmallows and cocoa powder, and melt while stirring continuously. The mixture should become sticky and gooey. Stir in the chocolate chips and salt mix until melted.
3. Pour Rice Krispies cereal into the pot one cup at a time, stirring after each cup.
4. Press the warm mixture into the lined baking sheet and flatten to form a thin, even layer.
5. To make the filling, beat the marshmallow fluff and cream cheese until smooth.
6. Spread a layer of filling over the Rice Krispies layer, then roll both layers, jelly-roll style, lengthwise. The tighter the roll, the neater the results! Place it in the freezer to set.
7. Remove from the freezer and cut into 3/4 -inch slices
8. Dip each slice into melted peanut butter chocolate on a diagonal and let it cool. Keep in the freezer until serving.

YIELD: 16 SLICES



CHOCOLATE BAR CHEESE BRAIDS

The only thing better than a centerpiece dessert? A dessert that looks fabulous, tastes amazing, and doesn't take all day to put together. These Chocolate Bar Cheese Braids come together quickly as soon as you pick up the simple braiding technique, and the results are simply mouthwatering.

You can serve these at room temperature, but we suggest warming them up to keep the filling soft and melted.

1 package puff pastry squares (10 ct)

6 ounces Mehadrin whipped cream cheese

6 tablespoons Mehadrin butter

3 tablespoons sugar

2 teaspoons vanilla sugar

10 Schmerling Minor chocolate bars

1 egg, lightly beaten for brushing

1 teaspoon sugar, to sprinkle on top

ICING:

1 cup confectioners' sugar

2 tablespoons milk

GARNISH:

Crushed pistachios

Yield: **10 braids**



1. Preheat the oven to 400°F, and line a baking sheet with parchment paper.
2. In a small bowl, beat the cream cheese, butter, sugar and vanilla sugar until smooth.
3. Transfer the pastry squares, one at a time, onto the prepared baking sheet.
4. Spread about a spoonful of cheese mixture down the center of the square, then place a chocolate bar on top of the cheese.
5. Slice diagonal cuts, about 1/2 inch apart, on both sides of the square. You should end up with 8-10 cuts on either side.
6. Fold the diagonal strips of dough over the chocolate and cheese, alternating sides in a criss-cross until all of it is braided. Press ends together to seal. Repeat for the rest of the pastry squares.
7. Brush the braids with beaten egg and sprinkle sugar on top.
8. Bake for 20-25 minutes, until puffed and golden brown.
9. To make the icing, whisk the confectioners' sugar and milk until smooth. Gradually add another tablespoon of milk to thin out if necessary.
10. Drizzle icing over the braids and garnish with crushed pistachios. Serve warm.





Yield: 16-20 pops

PANCAKE CHEESE POPS

What could be better than a hot cup of coffee with a sweet take on your favorite breakfast food? It took us some testing and tweaking to get these pancake pops just right for you - and find the perfect way to present them! Consider your pops tried, tested, tasted and approved.

2 cups ready pancake batter

3 tablespoons Sugar

1 cup Mehadrin whipped cream

2 teaspoons vanilla sugar

Cake pop sticks (16-20)

GARNISH:

Melted dark and white chocolate

CHEESE FILLING:

4 ounces Mehadrin Farmer cheese

Peanut brittle

4 ounces J&J whipped cottage cheese

1. Add Mehadrin whipped cream to the pancake batter, mix well. Transfer to a squirt bottle for easy and mess-free pouring.

2. Blend farmer cheese, cottage cheese, sugar and vanilla sugar until smooth and set aside.

3. Grease a large frying pan or griddle with cooking spray.

4. Pour about a tablespoon of batter for each pancake. Stick a cake pop into half of the pancakes.

5. While it's cooking, add a teaspoon of cheese mixture to the center of the pancakes with the sticks, then flip a plain pancake over it, to cover it (like a sandwich).

6. Continue cooking the pancake sandwiches, flipping until both sides are golden, then place on a wire rack to cool. Repeat until the batter is done.

7. To garnish, drizzle with dark and/or white chocolate and sprinkle some brittle.



SANDWICH CAPPUCCINO ICE CREAM CAKE

This eye-catching ice cream cake is just a burst of favorite flavors in every bite. Cappuccino, cheesecake, caramel, ice cream sandwiches? Yes, please!

When making this cake, keep in mind that ice cream sandwiches can melt quickly! We recommend assembling this cake with a kitchen buddy - so that one person can unwrap and slice the ice cream sandwiches while the other person lines the pan.

20 oreo sandwich cookies, crushed

2 tablespoons Mehadrin butter, softened

8 ounces Mehadrin Whipped cream cheese

1/2 cup sugar

1 tablespoon vanilla sugar

2 egg yolks

1 bar dairy cappuccino or ice coffee chocolate, melted

1 teaspoon cornstarch diluted in 1/2 cup **J&J Cappuccino**

8 ounces whipped topping

2 packages Mehadrin ice cream sandwiches

TOPPING:

Mehadrin dairy whipped cream

Caramel sauce

1 package chocolate chips

1. Add butter to the crushed cookies, press it down to line the bottom of a lined 9 inch springform pan.

2. In a bowl, beat cream cheese, sugar, vanilla sugar, egg yolks, and diluted cornstarch. Add in the melted chocolate and continue to beat until well combined.

3. In a separate bowl, beat the whip until stiff, then combine it with the cheese mixture. Set aside.

4. Working quickly, unwrap the ice cream sandwiches and use a sharp knife to cut each one in the width and length so you have 4 pieces. Line them up standing around the wall of the springform pan (The cookie parts should be touching the wall of the pan). Once you have a full circle of sandwich ice cream, continue to make a second row.

5. Fill the remainder of the pan with the cheese mixture. It should reach the height of the ice cream sandwiches. Freeze overnight.

6. To create the chocolate bark, melt the chocolate chips. Cut a long sheet of parchment paper (about the size of a baking sheet) and use a rolling pin to wrap the end of the paper tightly around it. Spread the melted chocolate thinly on the rest of the paper. Roll it up and refrigerate or freeze until firm. Unroll it and it'll break into chocolate bark pieces.

7. Carefully unmold the springform pan.

8. Squeeze Mehadrin dairy whipped cream on the top and sides of the cake and use a butter knife to smooth it out.

9. Drip caramel sauce around the edge of the cake and use the chocolate bark to decorate the top. No rules here, just use your creativity.



DOUBLE CHOCOLATE CHEESE BALL BOMBES

Cheeseballs are a classic for a reason, but these Double Chocolate Cheese Ball Bombes are anything but boring. Using Klik balls for decoration elevates these simple chocolate cheese bites into something truly special - and absolutely adorable.

We had a few friends stop by during the photoshoot for a sneak peak (with masks and gloves of course!), and these Cheese Ball Bombes were definitely a crowd-pleaser!

8 ounces J&J unwhipped cream cheese

2 cups confectioners sugar

5 ounces dairy caramel chocolate,
melted

5 ounces dairy white chocolate
with almonds, melted

5 ounces baking chocolate, melted

1 teaspoon butter flavor extract

1 tablespoon Hazelnut liquor

5 bags of brown or white Klik balls

GARNISH:

Melted white chocolate for drizzle

1. In a bowl, beat cream cheese and confectioners sugar until smooth.

2. Add all the melted chocolate, butter extract, and hazelnut liqueur and mix until well combined. Cover and refrigerate overnight.

3. Create balls from the mixture, using

about a heaping tablespoonful for each, and place them on a lined baking sheet.

4. Press Klik balls into the cheese balls starting from the center top, working your way around the entire ball. Repeat for all the cheese balls.

5. Drizzle with melted white chocolate.



ELEGANT BROWNIE CHEESECAKE SANDWICH

We love, love kitchen hacks (or, as you may call it, taking the easy way out)! Mehadrin's famous cheese snack will make your prep super easy without compromising on flavor or presentation.

These personal Elegant Brownie Cheesecake Sandwiches look beautiful, and with a handy kitchen stacker this dessert is a breeze to assemble.

2 sticks Mehadrin butter, room temperature

½ cup cocoa

1 ½ cups sugar

2 eggs

1 teaspoon vanilla extract

1 ¼ cups flour

6-8 Mehadrin cheese snacks

GARNISH:

Dark and white chocolate, melted

Mehadrin whipped cream

Fresh berries and mint



1. Preheat the oven to 375°F.
2. Melt the butter, cool slightly and pour it into a mixing bowl.
3. Add cocoa, sugar, eggs, and vanilla and beat until smooth.
4. Gradually add the flour and beat until fully combined.
5. Spread the mixture on a parchment lined cookie sheet and bake for 10 min.
6. When it's completely cooled, cut the cake into circles using a stacker.
7. To assemble, start with 1 cookie in the stacker, then stick the stacker into the center of a cheese snack, and release it onto another cookie to form a sandwich.
8. Drizzle with white and dark chocolate. Pipe some Mehadrin whipped cream and add fresh mint and berries.





Yield: 16 cones

UPSIDE DOWN CHOCOLATE MOUSSE CONES

What could be better than a hot cup of coffee with a sweet take on your favorite breakfast food? It took us some testing and tweaking to get these pancake pops just right for you - and find the perfect way to present them! Consider your pops tried, tested, tasted and approved.

2 8 ounces Mehadrin unwhipped cream cheese, softened

2 tablespoons cocoa powder

1/2 cup sugar

1 teaspoon vanilla extract

2 Mehadrin chocolate puddings

3 La Hit chocolate bars, crushed

16 sugar cones

7 ounces baking chocolate, melted

7 ounces white chocolate, melted

1/2 cup crushed pistachios

1. In a bowl, beat the cream cheese, cocoa, sugar, vanilla and chocolate pudding until smooth
2. Add the crushed La Hit Chocolate and mix until combined. Add the mixture to a piping bag and refrigerate for an hour.
3. Dip the sugar cones into the dark chocolate and place on a cooling rack.

4. When hardened, dip the cone tips into white chocolate about a third way down the cone sprinkle with crushed pistachios and let the chocolate harden completely.
5. Alternatively, you can dip the cones into white chocolate and the tips in dark chocolate.
6. Pipe the chocolate mousse into the cones



MINI CINNAMON ROLL CHEESECAKES

Dreaming of a delicious cinnamon bun? This dessert is for you! All the sweet flavors of a cinnamon bun - taken to the next level in a cheesecake form. These mini cheesecakes are simply divine.

1 packet cinnamon graham crackers, crushed

4 tablespoons Mehadrin butter, melted

CHEESECAKE FILLING:

12 ounces Mehadrin unwhipped cream cheese, room temperature

1/2 cup sugar

3 tablespoons flour

1/2 teaspoon ground cinnamon

1/2 cup Mehadrin sour cream

1 teaspoon vanilla extract

2 eggs

CINNAMON SUGAR

1 1/2 tablespoons ground cinnamon

1/4 cup sugar

FROSTING:

3 tablespoons Mehadrin butter

1/2 cup + 2 tablespoons powdered sugar

1/4 teaspoon vanilla extract

1/2 tablespoon milk

1. Preheat the oven to 325°F. Add cupcake liners to a cupcake pan for 12 cupcakes.
2. Combine the graham crumbs with melted butter. Add 1 1/2 tablespoons of crumbs into each cupcake liner and press into the bottoms.
3. Bake the crusts for 5 minutes and allow to cool. Reduce oven to 300°F.
4. In a large bowl, beat the cream cheese, sugar, flour and cinnamon on a low speed until combined. (Scrape down the sides of the bowl when necessary.) Add the sour

- cream, vanilla and eggs (one at a time) and beat until smooth. Set aside.
5. Combine the cinnamon and sugar for the cinnamon sugar filling.
6. Add a heaping tablespoon of cheese filling into each cupcake, then sprinkle cinnamon sugar to fully cover the filling. Repeat layering two more times. The cupcakes should be mostly full.
7. Bake for 18 minutes. Turn off the oven and leave the cheesecakes inside.

8. Prop the oven door open slightly and allow cheesecakes to cool for 15-20 minutes. When cheesecakes are completely cooled, remove the cupcake liners.
9. To make the frosting, mix the butter, powdered sugar, vanilla and milk until smooth. Add the frosting to a piping bag fitted with a small round piping tip (or a ziplock bag with the corner cut off) and pipe a swirl of frosting onto each cheesecake.

Yield: 12 cupcakes



CARAMEL APPLE CHEESECAKE PARFAITS

Apple pie lovers, rejoice! We gave our favorite dessert flavors an elegant spin with the addition of a light caramel cheese mousse. We recommend assembling the parfaits while the apple mixture is hot, but you can also prepare them in advance and have them on your kiddush table at room temperature. Either way, the combination of flavors is simply sensational!

CARAMEL CHEESE MOUSSE

8 ounces Mehadrin whipped cream cheese

3 cups Mehadrin whipped cream

¼ cup caramel cream

2 teaspoons freshly squeezed lemon juice

PECAN CRISP

1 cup old fashioned oats

1 cup chopped pecans

½ stick Mehadrin butter, melted

⅓ cup brown sugar

¼ cup honey

½ teaspoon cinnamon

½ teaspoon salt

CARAMELIZED APPLES

¾ stick Mehadrin butter

6 green apples, peeled and cubed

¼ cup brown sugar

½ teaspoon cinnamon

TOPPING:

Mehadrin whipped cream

Caramel cream

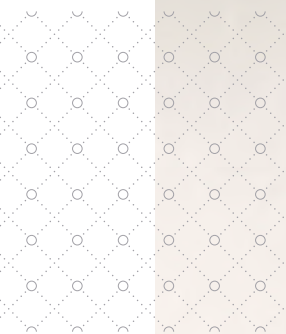
Cinnamon for dusting



Yield: 8-10 parfaits

1. Beat cream cheese and whip until fluffy, then add caramel cream and lemon juice and beat until smooth.
2. To make the pecan crisp, preheat the oven to 350°F and line a baking sheet with parchment paper.
3. Combine all pecan crisp ingredients in a bowl and stir until coated evenly.
4. Spread pecan mixture onto the lined baking sheet and bake for 15 minutes, stirring once halfway through baking. Allow it to cool completely, then break into pieces.
5. To make the caramelized apples, heat a skillet over medium heat. Add the butter and apples and sauté 6-7 minutes, stirring frequently, until the apples are soft. Sprinkle apples with brown sugar and cinnamon and cook for an additional 3 minutes, stirring until sugar is dissolved.
6. To assemble, layer the pecan crisp, warm apple and caramel mousse into your desired glasses. You can play around with the layering to suit your taste, as seen in the photo. Top it off with Mehadrin whipped cream, caramel sauce and dust with cinnamon.





VANILLA PEPPERMINT SHAKE

There is just something about a sweet ice cream shake that hits the spot, don't you agree? Add a refreshing touch to your Shavuos desserts with these Vanilla Peppermint Shakes, or, if you're like us, you can whip this up for a cool pick-me-up on any hot summer day!

4 cups Mehadrin vanilla ice cream

- 1 bar white chocolate, melted
- 1/3 cup crushed peppermint candy, divided
- 1 cup milk

TOPPING:

- 12 whole peppermint candies
- 2 ounces white chocolate
- Remaining crushed peppermint candy

Mehadrin whipped cream

1. Place ice cream, melted chocolate, half of the crushed peppermint candy, and milk in a blender and process until smooth and creamy.
2. Melt 2 ounces of white chocolate in the microwave. Dip the rim of your glasses into the melted chocolate and then into remaining crushed peppermint candy.
3. To create peppermint candy sticks, line up 3-4 peppermint candies in a row and microwave for 30 seconds until the areas between the candies start to bubble.
4. Remove it from the microwave, press the candies together and let it cool. Repeat for the rest of the candies.
5. To serve, pour the drink into your glasses, and top with Mehadrin whipped cream. Sprinkle some crushed peppermint candy and garnish with a candy stick.

Yield: **4 servings**



MUDSLIDE S'MORES HOT CHOCOLATE

All we can say is “heaven in a cup!”! The sweet chocolate sauce, melted ice cream, and a crunchy graham topping dress up our Mudslide S’mores Hot Chocolate for a simply spectacular dessert drink.

4 cups milk
2 dairy chocolate bars
1 cup mini marshmallows
1 tablespoon sugar
1 tablespoon cocoa
8 ounces Mehadrin whipped cream cheese
Mehadrin Vanilla Fudge ice cream

TOPPING:
Graham crackers
Melted chocolate
Nut crunch
Mini Marshmallows
Mehadrin whipped cream
Cinnamon

In a medium saucepan (or microwave safe bowl in 20 second increments), heat the milk, chocolate, marshmallows, sugar and cocoa until melted and combined.

Remove from heat, add the cream cheese and beat with a hand mixer until smooth.

Prepare the topping: drizzle melted chocolate over graham crackers and sprinkle with nut crunch.

To serve, start by adding a scoop of ice cream to your glass, pour the hot chocolate mixture over it. Top with mini marshmallows, graham crackers, mehadrin whip and dust with cinnamon.

Yield: 4 servings



CHILLED NECTARINE AND BERRY BLEND

Refreshing, dairy, and oh-so-versatile. You can serve these chilled fruit blends as a light dessert, in shot glasses as a palette-cleanser, or as a sweet fruit soup when the weather gets warm. Feel free to mix and match with the colors and flavors - it's almost impossible to go wrong.

- 5 ripe yellow nectarines, halved
- ½ teaspoon cinnamon
- 2 tablespoons sugar
- Oil spray
- 2 cups orange juice
- 1 cups pineapple juice
- 2 ripe mangos, cubed
- 1 cup Mehadrin sour cream**
- 2 tablespoons sugar (optional)
- 2 cups frozen strawberries
- ½ cup frozen blueberries

Yield: **10 servings**



1. Preheat oven to 375°
2. Lay nectarine halves in a single layer on a lined baking tray, facing down. Sprinkle cinnamon and sugar, spray with oil and bake for 20 minutes until soft.
3. Add orange juice, pineapple juice, mango, sour cream and baked nectarine halves to a blender and pulse until smooth. Taste and add sugar according to desired sweetness.
4. Fill up your first 2 lb container with the fruit mixture and set aside.
5. Divide the remaining mixture in 2 containers. Blend frozen strawberries into one and frozen blueberries into the other. You should now have 3 colors of the fruit blend.
6. To serve, start with one color as the base, then add the second color to the center and follow that with the third. Top with fresh berries or maraschino cherries and mint leaves.



