



CELEBRATING 75 YEARS OF
DELICIOUSNESS

LUCKY LEAF[®]

COOKBOOK

Easy & Delicious Recipes





Cherry Cheesecake Danish

A braided Cherry Danish is an easy treat to make for breakfast or dessert any time of the year. Puff pastry is filled with cream cheese and fruit filling and baked until golden brown. If you love cherries and cheesecake, this pastry braid is for you.

Ingredients

1 box puff pastry
1 (8 oz) package cream cheese, softened
¼ cup granulated sugar
½ teaspoon vanilla extract
½ teaspoon almond extract

1 (21 oz.) can Cherry Fruit Filling
1 egg
2-3 Tbsp. turbinado sugar
1 cup powdered sugar
4-5 teaspoons milk

Directions

Place the puff pastry sheets and cream cheese on the counter to soften for 40 minutes.

Beat the cream cheese, sugar, and extracts in a small bowl until creamy.

Unfold the puff pastry sheets and remove any inner papers. Place on a lightly floured piece of parchment paper and roll out slightly with a rolling pin.

Use a knife or pizza cutter to notch the two ends, then cut diagonal strips on either side of the pastry, leaving about a 4-inch strip in the center. Move the papers to 2 sheet pans.

Spread the cheesecake filling evenly on the center of both sheets of dough. Spoon the cherry fruit filling evenly on top of the cheesecake.

Fold the ends up, then start braiding the strips, overlapping each one. Place the pans in the refrigerator for 30 minutes.

Preheat oven to 375°F. Whisk together the egg and 1 tablespoon water.

Use a pastry brush to very carefully brush the egg wash on the strips of dough. Make sure the egg wash does not touch any of the cut edges of the dough. Sprinkle with sugar.

Place one pan in the fridge and one in the oven. Bake 28-30 minutes or until puffed and golden brown. Remove and let oven heat up again, then bake the other one.

Once the pastries are cool, whisk together the powdered sugar and milk and drizzle over the top.

****NOTES:**

Be sure to chill the assembled pastry before putting it into the oven. Puff pastry cooks and puffs best when it is cold. If your puff pastry gets too soft or warm while you are working with it, return it to the refrigerator to chill. Use a pizza cutter to cut the diagonal lines in the pastry. This keeps nice clean lines in the dough. Keep the egg wash on top of the pastry and not on the edges of the braid. The layers in the pastry will puff up better if there is not egg on the edges. Can't find puff pastry? You can use crescent rolls or crescent sheets instead.



Mini Caramel Apple Skillet Pies

Indulge in the cozy flavors of fall with our Mini Caramel Apple Skillet Pies—a delightful twist on the classic apple pie, perfectly sized for individual enjoyment. These charming mini pies, baked in petite cast iron skillets, boast a buttery crust, luscious spiced apple filling, and a generous drizzle of gooey caramel, creating a dessert that's both rustic and elegant.

Ingredients

Pie Crust:

- 2 ½ cups + 3 Tbsp all-purpose flour
- 2 Tbsp sugar
- 1/2 cup very cold unsalted butter cut into ¼" cubes
- 9 Tbsp ice cold water

Directions

Crust

In the bowl of your food processor, (or stand mixer if you don't have one), pulse the dry ingredients for the crust until mixed. Pulse in the cold butter until pea sized pieces form. Pulse in the cold water until the dough comes together into a sticky ball.

With floured hands, divide the dough into two rounds and wrap each in plastic wrap. Chill the dough for an hour while you make the streusel.

Before the dough is ready to roll and cut, on a piece of parchment paper, trace around the bottom of cast iron pan, adding about an extra inch and a half. (Do the same if you are using large muffin pans.) You want enough dough to be able to place it in the pans with it coming to the top!

When your dough is nice and cold, take one of the dough rounds out and roll it to about 1/8 inch thick. Take your parchment paper, place it on the dough, and trace around it with a very sharp knife. Gently place the dough into the pans.

With a very sharp knife, go around the tops of the pans and take off any excess dough. When you have placed the dough into all of the pans, preheat your oven to 375 degrees. Place the pans with the dough in them, in the fridge while you make the caramel topping.

Streusel

In a large bowl, mix the flour, sugars, cinnamon and salt together until combined. Pour in the melted butter and mix with a fork until small, chunky pieces form.

Keep in the fridge so the streusel can tighten up. Take out of the fridge about 10 minutes before topping the tarts and use a fork to break up any big, solid pieces.

Caramel Topping

In a medium sized, microwave safe, glass bowl, place all your unwrapped caramels. Pour the heavy cream over the top. Microwave for 1 minute and stir. Now, microwave for another 30 to 45 seconds until the cream and caramels can be stirred into a smooth mixture. Set aside.

Assembly

Open your cans of Lucky Leaf Apple Fruit Filling and fill each tart 3/4 of the way full. Pour 2 tablespoons of the caramel mixture evenly over the top of the apple filling. Crumble up the streusel and place on top of the apple, caramel mixture. I used about 1/3 cup or more if you can fit it, per each tart. You want it piled nice and neat on top, but don't be afraid to use what you have!

Place either the skillets or muffin cups on a baking sheet. I used only 4 skillets per pan. Bake for 25 minutes at 375 degrees. Cover loosely and bake another 10 minutes or until you see the crust turn a light golden brown around the edges. Let cool for about 20 minutes before serving.

Serve warm with ice cream and more caramel sauce. You can reheat the caramel in the microwave so you can use it for drizzling over the ice cream. Enjoy!



Peach Pie Monkey Bread

Embark on a tantalizing journey of flavor with our Peach Pie Monkey Bread, a dessert that redefines indulgence. Imagine warm, gooey, bite-sized morsels of dough, each one infused with the essence of peaches and cinnamon-spiced bliss. This culinary creation is a celebration of the beloved monkey bread tradition, elevated to new heights with the sweet, juicy allure of peaches.

Ingredients

1 (21 oz) can Lucky Leaf Peach Fruit Filling
2 (8 oz) cans of refrigerated biscuits
1 cup sugar
½ cup unsalted butter
1 cup brown sugar

¼ tsp ground nutmeg
Pinch of salt
2 tsp cinnamon

Directions

Preheat oven to 375°F. Butter a bundt pan, set aside.

Cut all of the refrigerated biscuits into quarters. To a large resealable bag, add the granulated sugar, cinnamon, nutmeg, and biscuits. Shake well until the biscuits are fully coated and set aside.

Cut the peaches in half. I use kitchen shears to cut easily without a mess. Add the butter, brown sugar, and pinch of salt to a medium saucepan over medium heat. Stir continuously until everything is melted and thick and a syrup consistency. Don't walk away, this will burn fast.

Take the sauce off the heat and stir in the can of peaches with the liquid. Mix together. Add half of the biscuits to the bundt pan, pour half of the peach sauce over top. Add the remaining biscuits and pour the rest of the sauce over top.

Bake 45-55 minutes. If the top starts to brown too quickly, cover it in foil. Let it rest in the bundt pan 10-15 minutes before inverting on to a plate to serve.



Cherry Chocolate Chip Cake

Full of chocolate and cherries, this Cherry Vanilla Chocolate Chip Cake is such a fun cake and perfect for gatherings! It's super yummy, easy to make, and stays moist for days thanks to the delicious cherries and apple sauce.

Ingredients

- 1 (15.25 oz) white cake mix
- 1 egg
- ½ cup Musselman's Unsweetened Apple Sauce
- 1 tsp baking powder
- 1 (21 oz) can Lucky Leaf Cherry Fruit Filling
- 1 cup chocolate chips

Directions

Preheat oven to 350°F.

Combine dry cake mix, egg, Musselman's apple sauce and baking powder until well blended. Gently fold in the cherry filling and chocolate chips. Pour evenly into greased Bundt pan or 9x13 inch cake pan.

Bake for 35-45 minutes in a bundt pan or 30-35 minutes in a 9x13 inch cake pan. Cake should be golden brown and a toothpick inserted in center will come out clean.

Optional Icing

Combine 2 tbsp warm water, 1 tsp vanilla extract, 1 tsp almond extract and 1/4 tsp salt. Add 1 2/3 cups powdered sugar and mix well with an electric mixer until desired consistency is achieved. Drizzle icing over cooled cake.



Peach Crisp Trifle

Indulge in the delightful symphony of summer flavors with our irresistible Peach Crisp Trifle. Picture layers of juicy, sun-kissed peaches nestled between clouds of velvety vanilla custard and golden, buttery crisp crumbles. Each spoonful is a harmonious dance of sweet and tart, as the succulent peaches burst with natural sweetness, complemented by the creamy custard and the crunchy, cinnamon-kissed crumble.

Ingredients

Granola Mixture:

- 1 ¼ cups old fashioned rolled oats
- 1 cup chopped pecans
- ¾ cups all-purpose flour
- ¾ cups light brown sugar
- 1 cup (2 sticks) unsalted butter, cut into ½ -inch cubes

Filling and Assembly:

- 2 (3.4 oz) packages instant vanilla pudding
- 1 cup heavy cream
- 2 (21 oz) cans Lucky Leaf Peach Fruit Filling

Directions

For granola mixture: Preheat oven to 350°F and line a rimmed baking sheet with parchment paper. Whisk oats, pecans, flour and brown sugar together in a medium bowl until combined. Add butter and combine with a pastry blender or fork until coarse crumbs form. Spread into an even layer onto prepared baking sheet. Bake, stirring oat mixture halfway through until light golden-brown and fragrant, about 15 to 20 minutes. Let cool completely at room temperature.

For filling and assembly: Prepare pudding according to package directions. Whisk heavy cream in a large bowl until stiff peaks form. Fold in prepared pudding until just combined.

Sprinkle 1/3 of the granola mixture in the bottom of trifle bowl. Spread 1/3 of the pudding mixture evenly over the granola layer. Top with 1/3 of the Lucky Leaf Peach Fruit Filling. Repeat layers 2 more times, ending with the Lucky Leaf Peach Fruit Filling. Keep refrigerated until ready to serve.

Tip: Substitute roughly 5 cups of your favorite store-bought granola to create a simple and quick recipe!

Tip: Substitute 10 mini trifle bowls for the large trifle bowl to create individualized desserts! Sprinkle a few tablespoons of the granola mixture in the bottom of 10 mini trifle bowls or 8-ounce glass cups. Spread a few tablespoons of the pudding mixture evenly over the granola layer. Top with a few tablespoons of the Lucky Leaf Peach Fruit Filling. Repeat layers 1 more time, ending with the Lucky Leaf Peach Fruit Filling. Keep refrigerated until ready to serve.



Lemon Blueberry Cupcakes with Lemon Filling

Imagine biting into a fluffy lemon-infused cupcake, bursting with juicy blueberries that pop with every bite. These lemon blueberry cupcakes are a delightful twist on a classic treat. Topped with a swirl of creamy frosting and filled with a tangy lemon filling, each bite is a burst of refreshing citrus flavor. Perfect for any occasion, these cupcakes are sure to brighten your day with their sunny taste.

Ingredients

Cupcakes:

1 ½ cups flour	½ tsp baking soda
¾ cups sugar	1 tsp vanilla extract
½ tsp salt	¾ cup milk
½ cup unsalted butter, melted	1 Tbsp lemon zest
2 eggs	1 cup blueberries, tossed in 1 Tbsp flour
1 ½ tsp baking powder	1 (22 oz) can Lucky Leaf Lemon Fruit Filling

Buttercream Frosting:

1 cup butter
4 cups powdered sugar
1 Tbsp vanilla extract
3 Tbsp heavy cream

Directions

Cupcakes

Combine dry ingredients (flour, salt, baking powder, and baking soda).

In a separate bowl, mix sugar and lemon zest, add eggs, vanilla, and milk, beat until smooth.

Slowly add the dry ingredients to the wet and mix until smooth.

Toss blueberries in 1 TBS flour and add blueberries to the batter and stir. ****Don't skip tossing in flour, as it helps soak up some of the moisture from the berries.**

Bake at 350 for 18-20 minutes, or until a toothpick comes out clean. Once cupcakes are removed from the oven and completely cooled, core them and fill with Lucky Leaf Lemon Fruit Filling.

Buttercream Frosting

Combine butter and powdered sugar and beat until smooth. Add in vanilla extract and heavy cream and beat until smooth.

Frost your cupcakes and ENJOY!

****NOTE:** to make the candied lemons to go on top, simply boil 1 cup water and 1 cup sugar, add in your lemons and simmer on medium to medium low for 20-30 minutes. Once they're done, bake at 200° for 1 hour to dry them out.



Air Fryer Spiced Apple Fritters

Keep your oven free for your holiday entrees and sides by making this delicious dessert in the air fryer. Air Fryer Fall-Spiced Apple Fritters are incredibly easy to make yet totally crave-worthy during the winter months. Premium Lucky Leaf Apple Fruit Filling or Topping is wrapped in balls of refrigerated biscuit dough before being air fried, then sprayed with butter-flavored spray and rolled in a pumpkin spice and sugar topping.

Ingredients

- 1 (16.3 oz) can homestyle buttermilk biscuits
- 1 (21 oz) can Lucky Leaf Apple Fruit Filling
- Butter-flavored cooking spray
- ½ cup sugar
- ½ teaspoon pumpkin pie spice (or cinnamon can be used)

Directions

Line the bottom of an air fryer basket with parchment paper and spray with butter-flavored cooking spray. Separate the dough into 8 biscuits, then separate each biscuit in half, so you have 16 pieces of dough. Press each piece of dough out into a 4-inch circle.

Spoon 1 heaping tablespoonful of the Premium Lucky Leaf Apple Fruit Filling into the center of each round. Fold the edges of the dough up and over the filling, pinching to seal well.

In a shallow bowl, mix the sugar and pumpkin pie spice together. Set aside. Place the fritters on top of the parchment paper in the basket in a single layer, seam side down, without touching (you may need to work in batches). Spray the tops with more of the butter-flavored cooking spray.

Set the air fryer temperature to 330° F and cook for 8 minutes (do not preheat first). Using tongs, carefully turn the fritters, then cook for an additional 2 to 4 minutes, or until the dough is cooked through.

Remove from the air fryer and spray with more butter-flavored cooking spray before rolling in the sugar-spice mixture.



Cherry Lemon Cupcakes

Indulge in the delightful fusion of flavors with these Cherry Lemon Cupcakes made with applesauce and cherry fruit filling. Imagine sinking your teeth into a moist, tender lemon cupcake, subtly sweetened with the natural goodness of applesauce. Each bite is a burst of zesty lemon, perfectly balanced with the rich, fruity essence of a luscious cherry filling at the center.

Ingredients

3 large eggs
½ cup Musselman's Unsweetened Apple Sauce
¾ cup full-fat sour cream
¼ cup vegetable oil
1 box (15.25 oz) lemon cake mix
1 pkg (3.9 oz) instant lemon pudding mix
½ cup water
1 (21 oz) can Lucky Leaf Cherry Fruit Filling

Frosting:

1 pkg (8 oz) cream cheese
1 cup powdered sugar
2/3 cup heavy cream

Directions

Preheat the oven to 350° F & line cupcake pans with liners. In a large bowl, mix eggs, applesauce, sour cream, & oil. Stir until combined. Add in the cake mix & pudding mix, stirring again. Add in the water & mix until the batter is smooth.

Fill cupcake liners 3/4 of the way. Bake for 18-23 min. or until a toothpick inserted in the center of a cupcake comes out clean. Remove & let the cupcakes completely cool.

Once completely cooled, use a small paring knife to cut out a small circle about an inch in diameter in the top of the cupcake & remove that small piece of the cake (eat or discard!). Then spoon & gently press in 2 full teaspoons of cherry fruit filling, making sure the fruit filling is level with the top of the cupcake.

FOR FROSTING - Place softened cream cheese & powdered sugar in a large bowl & beat on medium speed until completely smooth. While beating on low speed, slowly add in the heavy cream & beat until just combined. Once all the cream has been added in, increase the speed of the mixer to medium-high & beat until the frosting holds stiff peaks. Watch carefully to avoid over-beating. Transfer to a piping bag fitted with a piping tip & pipe over cupcakes evenly. Enjoy!



Strawberry White Chocolate Trifle

This trifle is not just a dessert; it's a show-stopping centerpiece that promises to delight your taste buds with every bite. Perfect for any celebration, this Strawberry White Chocolate Trifle is as impressive to behold as it is to devour.

Ingredients

White Chocolate Mousse:

- 2 cups heavy whipping cream
- 4 tablespoons sugar
- 1 (8 oz) pkg cream cheese, softened
- 6 oz white baking chocolate, melted

Trifle:

- 2 (21 oz) cans Lucky Leaf Strawberry Fruit Filling
- 25 sugar cookies, broken
- 1 batch white chocolate mousse
- 1 (8 oz) tub whipped topping

Directions

To make mousse, beat cream in a bowl until it thickens. Gradually add sugar, beating until stiff peaks form. Set aside.

In another bowl, beat cream cheese until fluffy. Add chocolate and beat until smooth. Fold in whipped cream mixture.

Assemble trifle by layering fruit filling, broken sugar cookies, white chocolate mousse, and whipped topping in a trifle bowl. Top with dollops of whipped cream. Refrigerate until ready to serve.



Stuffed Crust Blueberry Pie

Get ready to savor a slice of heaven with this Stuffed Crust Blueberry Pie. This pie takes the classic blueberry dessert to a whole new level with an extra layer of indulgence hidden in the crust.

Ingredients

1 (8 oz) pkg cream cheese
1 teaspoon grated lime peel
1 teaspoon lime juice
½ cup granulated sugar
½ teaspoon almond extract

¼ sliced almonds, chopped
1 (21 oz) can Lucky Leaf Blueberry Fruit Filling
2 9-inch refrigerator pie crust, room temperature

Directions

Preheat oven to 425°F.

In a mixing bowl, beat cream cheese, lime peel, lime juice, sugar and almond extract until creamy. Remove ¾ cup of cheese filling; set aside.

Unroll one pie crust and press it into a glass 9-inch pie pan, pressing crust up sides and bottom. Sprinkle the bottom of crust with chopped almonds, lightly pressing down into the crust; spoon and spread ¾ cup cheese filling over the bottom and sides of pie crust.

Unroll the second pie crust; press or roll smooth and place over the cheese filling. Press crusts together; tuck top edges under the rim to form fluting crust. Lightly prick bottom crust with fork to remove any air bubbles.

Spread Lucky Leaf Blueberry Fruit Filling into crust; place spoonful of remaining lime cream cheese over fruit filling. Lightly swirl together with spoon to form a designed top.

Bake in preheated 425°F. oven for 15 minutes; reduce heat to 375°F. and continue baking for 25 to 30 minutes or only until the crust is golden.

Let cool for 15 to 20 minutes. Refrigerate until ready to serve.



Cherry Chocolate-Brownie Cheesecake

This Cherry Chocolate-Brownie Cheesecake is a feast for the senses, combining the rich flavors of chocolate, the creamy decadence of cheesecake, and the vibrant taste of cherries. Perfect for special occasions or as a luxurious treat, each slice promises a harmonious blend of textures and flavors that will leave everyone craving more.

Ingredients

1 (18.25 oz) box brownie mix
1 egg
3 Tbsp oil
½ cup mini semisweet chocolate pieces
3 (8 oz) pkgs cream cheese, room temperature

¾ cup sugar
3 eggs
1 (21 oz) can Lucky Leaf Cherry Fruit Filling
Frozen whipped dessert topping, thawed

Directions

Preheat oven to 350°F. Coat a 9-inch spring-form pan with cooking spray; set aside.

In a medium bowl, stir together brownie mix, one egg and oil until combined. Stir in chocolate pieces. Spread batter in prepared pan.

Bake for 10 to 12 minutes or until brownie is just set. (It will not be completely done at this point.)

Meanwhile, in a large bowl, beat cream cheese and sugar on medium speed until well combined and smooth. Add in the eggs on low speed and set the mixture aside.

Carefully spoon 1/2-can (1-cup) of fruit filling into center of brownie, leaving a 2-inch brownie border along sides of pan.

Dollop cream cheese mixture over surface; carefully spread to edges of pan.

Bake for 35 to 40 minutes or until center is set, but jiggles when the pan is lightly tapped.

Cool in pan on a wire rack for 1 hour. Cover and chill at least 4 hours before serving.

Top cheesecake with remaining cherry fruit filling. Garnish with whipped topping, if desired.



Blueberry Bliss-Filled Lemon Layers

This Blueberry Bliss-Filled Lemon Layers cake is a celebration of flavors and textures, offering a harmonious blend of lemon pudding, sweet blueberry filling, and cream cheese. Perfect for any special occasion or as a delightful treat to brighten up your day, this dessert is sure to impress and satisfy.

Ingredients

2 cups all-purpose flour
1 cup pecans, chopped
1 cup melted butter
1 (3.5 oz) pkg lemon instant pudding mix
2 cups milk
1 tsp lemon peel, finely shredded

1 (8 oz) pkg cream cheese, softened
1 Tbsp lemon juice
2 cups powdered sugar
1 (8 oz) container frozen whipped dessert topping, thawed
1 (21 oz) can Lucky Leaf Blueberry Fruit Filling

Directions

Preheat oven to 350°F.

In a medium bowl combine flour, pecans, and melted butter; spread evenly in a 3-quart rectangular baking pan. Bake 20 minutes; cool on wire rack 10 minutes. Break apart with a fork, reserving about 1/4-cup.

Meanwhile in a medium mixing bowl, combine pudding mix and milk. Whisk 2 minutes to blend. Stir in lemon peel and lemon juice. Set aside.

In a large mixing bowl beat cream cheese with an electric mixer on medium speed until smooth. Gradually beat in powdered sugar. Fold in dessert topping.

In a 3-quart trifle dish, layer the pudding, crumb mixture, about 1/2-can of Blueberry Fruit Filling, cream cheese mixture and remaining fruit filling. Sprinkle with remaining crumb mixture. Chill until ready to serve.



Strawberry Nut Banana Split

This Strawberry Nut Banana Split is a delightful combination of classic flavors and textures, elevated by the rich, fruity strawberry filling and the satisfying crunch of nuts. It's a dessert that's sure to please both kids and adults alike, offering a nostalgic yet elevated treat.

Ingredients

1 6-serving size pkg instant vanilla pudding,
prepared
1 (12 oz) pkg vanilla wafers, crushed
1 (8 oz) can crushed pineapple in juice, drained
1 (21 oz) can Lucky Leaf Strawberry Fruit

3 bananas, peeled and sliced
1 ¼ cups walnuts, whole or chopped
1 (8 oz) container frozen whipped
dessert topping, thawed

Directions

Prepare vanilla pudding according to package directions.

In individual glasses or in a 4-quart clear trifle dish, layer:
Crushed vanilla wafers, pineapple, Lucky Leaf Strawberry
Fruit Filling, banana slices, walnuts, vanilla pudding,
remaining pie filling and whipped topping.

Repeat layers if necessary. Sprinkle with remaining crushed
vanilla wafers and walnuts if desired.

Cover and chill for a minimum of 4 hours.



Strawberry Margarita Cake

Experience the vibrant and refreshing flavors of a Strawberry Margarita Cake, a dessert that captures the essence of your favorite cocktail in cake form. This cake starts with a moist and fluffy margarita-infused sponge, made with fresh lime zest and juice, a hint of tequila.

Ingredients

Cake:

1 box white cake mix
1 (3.4 oz) pkg instant vanilla pudding
 $\frac{3}{4}$ cup water
 $\frac{1}{2}$ cup tequila
 $\frac{1}{3}$ cup vegetable oil
2 large eggs

2 large egg whites

1 tsp vanilla extract

Zest of 2 limes

Filling:

1 can Lucky Leaf Strawberry Fruit

Filling

$\frac{1}{2}$ cup sweetened condensed milk

2 teaspoons tequila

Frosting:

1 $\frac{1}{2}$ cups heavy whipping cream

$\frac{1}{2}$ cup plus 2 Tbsp powdered sugar

Zest of 2 limes for garnish

Directions

For the cake:

Preheat oven to 350°. Grease a 9 X 13-inch baking pan.

In a large mixing bowl, combine all the ingredients; cake mix, pudding mix, tequila, water, egg whites, eggs, vanilla and lime zest. Beat together until well blended.

Pour batter into prepared cake pan. Bake at 350° for 18-22 minutes. Test cake for doneness by inserting a toothpick into the center of the cake. If toothpick comes out clean, cake is done. Allow cake to cool completely.

For the filling:

In a medium size mixing bowl, combine the Lucky Leaf Strawberry fruit filling with the sweetened condensed milk, lime juice and tequila. Thoroughly stir together until the mixture has thickened.

Assemble:

Poke holes all over the top of your cake using a wooden spoon or round object.

Pour the strawberry sauce over the top of the cake and gently spread evenly over top of cake.

For the topping: Place a metal mixing bowl in the freezer for 5-10 minutes to chill.

Pour the heavy whipping cream into the chilled bowl and beat on medium-high speed until the cream starts to thicken.

As the cream thickens, add the powdered sugar and continue beating on high speed until stiff peaks form. Spread the whipped cream over top of the strawberry sauce. Garnish with lime zest.



Cinnamon Sugar Apple Cheesecake Danish

Indulge in a delightful treat with this Cinnamon Sugar Apple Cheesecake Danish, a perfect blend of sweet, creamy, and spiced flavors. Start with a buttery, crescent rolls as the base, providing a crisp and golden crust that holds all the delicious layers.

Ingredients

1 (8 oz) pkg cream cheese, softened
¼ cup sugar, plus 2 Tbsp
1 egg
2 (8 oz) cans refrigerated crescent rolls
2 tsp cinnamon

1 (21 oz.) can Lucky Leaf Apple Fruit Filling
1 cup powdered sugar
5 tsp milk

Directions

Preheat oven to 375 degrees. Spray a 9 X 13 pan with nonstick baking spray.

Beat cream cheese and 1/4 cup sugar until creamy. Add the egg and beat again.

Open one can of crescent rolls and press the sheet of dough evenly into the bottom of the prepared pan.

Spread cheesecake filling on top of the dough.

Open fruit filling and cut the apples into small chunks.

Spoon the apples over the top of the cheesecake filling.

Open remaining can of rolls and place the sheet of dough on the top of the mixture. Gently squeeze or press together any seams.

Stir together the cinnamon and 2 Tablespoons sugar. Sprinkle on top of the dough.

Bake for 25 minutes. Remove and let cool one hour on cooling rack. Refrigerate until chilled all the way.

Stir together powdered sugar and milk. Drizzle over the top of the chilled Danish. Let set. Cut into 24 squares to serve.



Chocolate Cherry Mousse Parfaits

Treat yourself to a luxurious and decadent dessert with Chocolate Cherry Mousse Parfaits, a perfect blend of rich chocolate and vibrant cherry flavors. The combination of creamy chocolate mousse and vibrant cherry fruit filling makes for a dessert that is both visually stunning and utterly delicious, promising to delight your taste buds with every spoonful.

Ingredients

24 chocolate cream-filled cookies
1 (8 oz) package cream cheese, softened
½ cup hazelnut spread
2 Tbsp dark cocoa powder

1 (21 oz.) can Lucky Leaf Cherry Fruit Filling
8 mini chocolate cream-filled cookies, for garnish

Directions

Place chocolate cookies, cream included, in food processor and pulse until they become crumbs.

Beat cream cheese until creamy. Add the hazelnut and dark cocoa powder and beat again until mixed.

Gently fold in 1 1/2 cups Cool Whip.

Spoon 1/3 of the cookie crumbs into bottom of 8 - 8 oz. jelly jars.

Pipe hazelnut mousse evenly into jars.

Spoon another 1/3 of the crumbs on top of the mousse.

Divide the fruit filling evenly into the jars.

Top with the last 1/3 of the cookie crumbs.

Pipe the remaining Cool Whip on top of the jars and garnish with the mini chocolate cookies.

Tip:

You can use plastic baggies with the corner cut off for piping mousse and whipped cream.



Lemon Pie Parfaits

Imagine a refreshing twist on the classic lemon pie, presented in a delightful parfait form. These lemon pie parfaits are not only visually appealing but also a delightful treat for lemon lovers everywhere.

Ingredients

4 oz white chocolate, chopped
2 Tbsp heavy cream
1 cup chilled heavy cream
1 ½ cups Lucky Leaf Lemon Fruit Filling
8 shortbread cookies, chopped, plus 4 for garnish

Directions

In microwave-safe bowl, combine chopped chocolate and 2 tablespoons heavy cream. Microwave for 1 minute, remove and stir. Continue to microwave in 30-second intervals until chocolate has melted, stir and let chocolate cool.

Using stand mixer with whisk attachment, whisk chilled heavy cream in a chilled bowl on high speed until thick and stiff peaks begin to form (about 2-3 minutes). Remove and carefully fold in cooled white chocolate. Return bowl to mixer and whisk for 30 seconds.

Place a large tablespoon of white chocolate mixture in the bottoms of four glasses. Crush 4 shortbread cookies and place crumbs on white chocolate layer. Spoon a generous spoonful of lemon fruit filling into each glass and top with 4 more crushed cookies. Top with remaining white chocolate and garnish each glass with a cookie.



Easy Blueberry Shortbread

A buttery, melt-in-your-mouth shortbread base, generously topped with a luscious blueberry fruit filling, and finished with a sweet icing topping. This easy blueberry shortbread recipe combines the simplicity of shortbread with the fruity goodness of blueberries, creating a delightful treat that's perfect for any occasion.

Ingredients

1 1/3 cups sugar
3/4 cup butter, softened
2 eggs
2 cups flour, sifted
1/2 tsp lemon rind
1 (21 oz) can Lucky Leaf Blueberry Fruit Filling

Icing:

2 cups confectioners' sugar
2 Tbsp water
1 1/2 tsp lemon juice

Directions

Cream butter and sugar. Add eggs singly and beat until light and fluffy. Add flour and lemon rind.

Put 1/2 dough in well-greased 9" x 13" pan and cover with fruit filling. Drop remaining dough over top. Bake at 325°F for 45 minutes or until golden brown. Cool, top with icing.

Icing:

In a bowl, combine the confectioners' sugar, water and lemon juice; stir until combined and smooth (mixture will be thick). With a fork or small spatula, drizzle on top of cooled shortbread.



Strawberry Peanut Butter Pie

Imagine a luscious Strawberry Peanut Butter Pie that combines the rich, nutty flavor of peanut butter with the sweet, fruity taste of strawberries. Each bite is a delightful blend of sweet and savory flavors, a perfect treat for any occasion.

Ingredients

1 ¼ cups crushed pretzels

¼ cup granulated sugar

½ cup butter, melted

1 cup creamy peanut butter

1 (8 oz) pkg cream cheese

½ cup powdered sugar

1 ½ cups frozen whipped dessert topping,
thawed

1 (21 oz) can Lucky Leaf Strawberry Fruit Filling

Directions

Combine the crushed pretzels and granulated sugar, then stir in the melted butter.

Press the crumb mixture onto the bottom and sides of a 10-inch pie plate. Cover and chill.

Beat together the peanut butter, cream cheese and powdered sugar with an electric mixer on medium speed. Fold in the whipped dessert topping.

Spoon 1/2 cup of the Lucky Leaf Premium Strawberry Fruit Filling into the crust-lined pie plate. Carefully spread the peanut butter filling over top of the pie filling. Top with the remaining pie filling.

Cover and chill for 2 hours before serving.



Sugar Dusted Apple Bundt Cake

Imagine a warm, inviting kitchen filled with the comforting aroma of cinnamon and apples. In this scene, a Sugar Dusted Apple Bundt Cake takes center stage, promising a delightful treat for any occasion. Slice the Sugar-Dusted Apple Bundt Cake and serve it with a dollop of whipped cream or a scoop of vanilla ice cream, allowing your guests to savor each delightful bite of this apple-filled delight.

Ingredients

2 Tbsp sugar (for pan prep)	1 cup vegetable oil
½ tsp ground cinnamon (for pan prep)	4 eggs, beaten
3 cups all-purpose flour	1/3 cup orange juice
½ tsp salt	2 tsp vanilla extract
2 ½ tsp baking powder	1 (21 oz) can Lucky Leaf Apple Fruit Filling
2 cups sugar	

Directions

Preheat oven to 350°F. Grease and flour a 10-inch tube pan or bundt cake pan.

In a small bowl, mix together 2 Tablespoons sugar and cinnamon, and sprinkle bottom and sides of pan.

Combine the flour, salt, baking powder and 2 cups sugar in a large bowl. Stir in the oil, eggs, orange juice and vanilla; mix well. Add Lucky Leaf Apple Fruit Filling and stir. Pour batter evenly into the prepared pan.

Bake uncovered for 1 hour. Let cool for 15 minutes.

Invert onto serving plate and cool. Drizzle with citrus glaze if desired.

Optional Glaze:

In a medium bowl, beat 1 cup powdered sugar and 1 Tablespoon orange juice for 1 minute or until smooth. Add additional orange juice by the teaspoon if needed for desired consistency.



Blueberry Buckle Cake

This Blueberry Buckle Cake is perfect for any time of day—enjoy it as a breakfast treat, a midday snack, or a delicious dessert.

Ingredients

Batter:

2 ¼ cups all-purpose flour
¾ cup sugar
1 Tbsp baking powder
1/8 tsp ground cinnamon
1/2 tsp salt

2 large eggs

2 tsp vanilla extract

1 cup milk

¼ cup plus 2 Tbsp vegetable oil

1 (21 oz.) can Lucky Leaf Blueberry
Fruit Filling

Topping:

1 cup old-fashion rolled oats

½ cup light brown sugar

2 Tbsp all-purpose flour

1 tsp ground cinnamon

¼ cup (1/2 stick) unsalted
butter, softened

Directions

For batter:

Preheat oven to 350°F and grease a 9x13” baking pan with nonstick cooking spray. Whisk flour, sugar, baking powder, cinnamon and salt together in medium bowl until combined. Add egg, vanilla, milk and oil and whisk until smooth. Pour batter into prepared baking dish.

Dollop Lucky Leaf Blueberry Fruit Filling on top of batter and gently swirl the filling and batter together with a knife or rubber spatula.

For topping:

Whisk oats, brown sugar, flour and cinnamon together in medium bowl until combined. Add butter and combine with pastry blender or fork until coarse crumbs form. Sprinkle topping evenly over batter.

Bake until topping is light golden-brown and a toothpick inserted into the center comes out clean, about 45 to 50 minutes. Remove from oven and let cool to room temperature, about 30 minutes. Slice and serve with ice cream if desired.



Mini Marbled Cherry Cheesecakes

These individual treats combine the rich creaminess of cheesecake with the sweet and tangy flavor of cherries, making them a perfect dessert for any occasion.

Ingredients

- 18 chocolate cookies with white filling
- 2 (8 oz) packages Cream cheese, at room temperature
- 1/3 cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 (21 oz) can Lucky Leaf Cherry Fruit Filling

Directions

Preheat oven to 350° F degrees. Line muffin tins with paper liners for 18 cheesecakes. Place one chocolate cookie in the bottom of each paper cup.

Beat cream cheese, sugar, eggs and vanilla until light and fluffy. Fold in half can of Lucky Leaf Cherry Fruit Filling. Fill each muffin liner with this mixture about 3/4 full.

Bake 20-25 minutes until done. Cool. Top each cheesecake with a spoonful of remaining cherries.



Apple Cheesecake Bars

Apple Cheesecake Bars blend the rich creaminess of cheesecake with the comforting flavors of apple. These bars are perfect for sharing with loved ones or savoring as a special treat just for you. Serve these bars as a delightful dessert for any occasion, and watch as they disappear, leaving behind only the sweet memory of their indulgent flavor.

Ingredients

Crust

6 Tbsp butter, melted
1 ½ cups graham cracker crumbs
¼ cup sugar

Filling

2 (8 oz) pkgs cream cheese, softened
½ cup sugar
3 eggs
½ tsp sea salt
1 (21 oz) can Lucky Leaf Apple Fruit Filling
¾ cup favorite prepared caramel sauce
coarse crystals sea salt

Directions

Heat oven to 350° F. Coat 9x9-inch baking pan with nonstick cooking spray.

In a medium bowl, mix melted butter, graham cracker crumbs and sugar until crumbly. Press firmly into the bottom of the baking pan.

In large bowl, combine cream cheese, sugar, eggs, and salt. Beat at medium high speed, until mixture is smooth, about 1 to 2 minutes.

Fold Lucky Leaf® Apple Fruit Filling into cheesecake mixture. Spoon mixture evenly on top of crust.

Bake uncovered for 45 to 50 minutes, until filling is set. Let cool completely.

Just before serving, drizzle caramel sauce on top of cheesecake piece and sprinkle with a little coarse sea salt. Refrigerate leftovers.



Lemony Blueberry Layered Pie

Lemony Blueberry Layered Pie takes center stage, with its layers of flavor promising a refreshing and delightful dessert. With each bite, savor the contrasting flavors of tangy lemon and sweet blueberries, harmonizing beautifully in this Lemony Blueberry Layered Pie, a perfect treat for any summer gathering.

Ingredients

1 9-inch graham cracker crust
1 (8 oz) package cream cheese, softened
1 (14 oz) can sweetened condensed milk
¼ cup powdered sugar
1 (3.4 oz) box instant lemon pudding mix

2 tsp fresh lemon zest
¼ cup lemon juice, freshly squeezed
1 (21 oz) can Lucky Leaf Blueberry
Fruit Filling

Directions

Combine cream cheese, condensed milk and powdered sugar in a large bowl. Using an electric mixer, mix at medium speed for 1-2 minutes, until smooth. Add pudding mix, lemon zest and lemon juice; mix until well blended.

Spoon about half of the Lucky Leaf Blueberry Fruit Filling evenly into bottom of graham cracker crust. Spoon lemon-filling mixture on top and spread evenly. Cover and chill for at least 1 hour.

Spoon remaining Lucky Leaf Blueberry Fruit Filling on top just before serving. Garnish with fresh lemon zest if desired.



Caramel Apple Pie

Picture a golden-brown pie crust, perfectly flaky and buttery, encasing a luscious filling of tender apples coated in a rich caramel sauce. This Caramel Apple Pie, made with apple fruit filling, is a true delight for the senses. Serve slices of this decadent Caramel Apple Pie warm, perhaps with a scoop of vanilla ice cream or a dollop of whipped cream, for a truly indulgent dessert experience.

Ingredients

2 prepared pie crusts
2 (21 oz) cans Lucky Leaf Apple Fruit Filling
½ tsp nutmeg

½ tsp cinnamon
½ tsp all spice
12 caramel squares
1 tsp milk
½ cup chopped pecans, optional

Directions

Preheat oven to 425°F. Place one pie crust in a pie dish.

Combine spices with Lucky Leaf Apple Fruit Filling. Pour apple mixture into crust.

Melt caramels and milk in microwave-safe bowl for about a minute, stirring twice. Pour melted caramels over the Apple Fruit Filling.

If adding pecans, place pecans on top. Cover with the second crust. Vent crust for baking.

If desired, brush top of pie crust with a beaten egg and sprinkle lightly with sugar. Bake for 45 minutes.



Easy Cherry Danish

Elevate your mornings with the enchanting allure of our Cherry Danish — a symphony of flavors that will dance on your palate. Imagine a delicate, golden pastry, its layers whispering promises of flakiness and tenderness. Nestled within is a velvety cream cheese filling, harmoniously sweetened and kissed with the essence of pure vanilla

Ingredients

1 (8 oz) package cream cheese, softened
2 Tbsp sugar
1 tsp vanilla extract
2 sheets puff pastry, thawed but still cold

2 cups Lucky Leaf Cherry Fruit Filling
Sliced almonds
2 Tbsp heavy cream

Directions

Preheat oven to 400 degrees F and line a baking sheet pan with parchment paper or a silicone liner. In a small bowl mix together cream cheese, sugar, vanilla extract, and almond extract. Mix until smooth and combined.

Unroll the puff pastry onto a lightly floured surface and slice in half lengthwise. Cut each strip into 3 rectangles. Repeat with the second sheet of pastry.

Using a paring knife, create a ½-inch border around the edge of each piece of puff pastry. Make sure to not cut all the way through! Poke the center square of the puff pastry a few times with a fork, this will ensure the edges rise, but not the center. This helps hold the filling of the Danish.

Divide the cream cheese mixture between the pieces of puff pastry, making sure to only fill within the middle border. Smooth out the cream cheese in the middle as best as you can, making sure to not go passed the scored edges. Top with an equal amount of cherry fruit filling and desired amount of sliced almonds. Brush the edges of the Danish with the heavy cream.

Add to the preheated oven and bake for about 15 minutes or until the pastry is golden brown and puffed.

Optional: top with glaze 1 cup powdered sugar to 2 tablespoons heavy cream. Additional spices or flavorings can be added for additional flavor.



Strawberry Shortcake Cookies

A delightful twist on a classic favorite – our Strawberry Shortcake Cookies, a symphony of flavors and textures that will transport you to a realm of sweet bliss. Picture soft, buttery cookies embracing a luscious strawberry fruit filling, creating a dessert that's both elegant and utterly irresistible.

Ingredients

1 cup unsalted butter, softened
1 cup granulated sugar
2 eggs
1 ½ tsp vanilla bean paste
1 tsp baking powder
¾ tsp salt
3 cups all-purpose flour
1 (21 oz.) can of Lucky Leaf Strawberry Fruit Filling

Whipped Cream

1 (8 oz) package cream cheese, softened
2/3 cup confectioners' sugar
1 Tbsp vanilla bean paste
2 cups heavy cream with small pinch of salt

Directions

Preheat oven to 325 degrees. Line 2 baking sheets with silicone mats or parchment paper and set aside. In a bowl mix the softened butter and granulated sugar until light and fluffy, (about 2-3 minutes). Add in the eggs, one at a time and stir to combine. Add in the vanilla bean paste and mix until combined.

Add in the salt and baking powder and mix until combined. Slowly add in the flour and mix until the dough comes together. Scoop the dough into balls and roll them in your hands until they are round and smooth. slightly flatten them so they will not be too puffy on top. Place 6 cookies per baking sheet.

Bake at 325 for around 16 minutes, or until very lightly golden brown around the edges. you do not want them to be crispy, so watch them carefully! Let them cool on the pan for 10 minutes and transfer them to a wire rack.

Place the cookies in the fridge while you prepare the whipped cream mixture. They will need to be completely cold before you pipe the whipped cream and place the filling on top of the cookie!

****Note:** You will need a 4-ounce ice cream scooper to portion out the cookies, along with either a large round piping tip and piping bag, or you can use a plastic bag with a hole cut out of the corner to pipe the whipped cream. Place the bowl you are using for the whipped cream, along with the whisk attachment, in the freezer until you are ready to make the whipped cream.

Whipped Cream

In your chilled mixer bowl, whisk together the cream cheese and confectioners' sugar until smooth and creamy. Add in the vanilla and pinch of salt and mix until combined.

Heavy cream and whip until stiff peaks form. add the cream to your piping bag. Pipe double rings of the whipped cream mixture around the outer border of your cookies. Carefully spoon in the lucky leaf strawberry pie filling in the middle of the whipped cream ring.

Keep the cookies in the fridge until ready to eat. You may freeze them in an airtight container for up to a month. Enjoy!!



Lemon Coconut Cream Cheese Dessert

A luscious layered dessert features a heavenly combination of graham cracker crust, tangy Lucky Leaf lemon fruit filling blended with coconut and cream cheese all topped with fluffy whipped cream!

Ingredients

Graham Cracker Crust

- 2 cups graham cracker crumbs (about 15 cracker sheets, plus more for garnish)
- ½ cup unsalted butter, melted

Lemon Coconut Pudding Layer

- 8 oz. cream cheese, softened
- 2 (22 oz) cans Lucky Leaf Lemon Filling
- 1/2 cup powdered sugar
- 1/2 cups shredded sweetened coconut

Whipped Cream

- 3 cups heavy whipping cream
- 1/2 cup powdered sugar
- Optional: 1 Tbsp lemon juice or vanilla extract

Garnishes: 1 lemon sliced, toasted coconut, graham cracker crumbs (optional)

Directions

Graham Cracker Crust

First, crush graham crackers in a resealable bag or food processor, then combine with melted butter and press firmly into an ungreased 9X13 pan. Place in fridge while you make the filling and whipped cream.

Lemon Coconut Cream Cheese Layer

While the graham cracker crust chills in the fridge, make the lemon coconut cream cheese mixture.

Using a mixer, beat the cream cheese until creamy. Mix in the lemon pudding, followed by the powdered sugar and the shredded coconut until well combined.

Scoop filling onto prepared crust and smooth into an even layer.

Whipped Cream

Using a mixer, whip the heavy whipping cream until you start to get stiff peaks. Add the lemon juice or vanilla extract and powdered sugar and continue mixing into the whipped cream mixture until you get stiff peaks.

Add a layer of the whipped topping on top of the lemon coconut pudding and garnish with graham cracker crumbs, toasted coconut and lemon slices for a beautiful and delicious finish when serving.

Make sure to refrigerate for at least 4 hours or overnight before serving.



Cherry Pie Pastries

Who doesn't love a tasty, homemade pastry? These Cherry Pie Pastries are easy to make, bake up perfectly delicious, and are just so pretty!

Ingredients

2 boxes puff pastry
1 (21 oz.) can Lucky Leaf Cherry Fruit Filling
Egg wash (egg mixed with a tsp. of milk)

Icing

½ tsp almond extract
2 cups confectionary sugar
¼ tsp milk
Optional, red food coloring to make icing a pale pink color
Optional, Sprinkles

Directions

Preheat the oven to 375 F. Line a baking sheet with parchment paper; set aside. Thaw puff pastry according to the package instructions.

Once thawed, unfold the puff pastry and cut it into three sections along the perforated lines. You will repeat this step with the next sheet for a total of 12. Stack the strips and then cut them in half. Coat the edges of one rectangle of puff pastry with egg wash.

Add 1 1/2 tablespoons of Lucky Leaf Cherry Fruit Filling and spread in the center. Add a top rectangle puff pastry piece on top of the cherry fruit filling. Gently press the edges together and use a fork to seal around the edges. Repeat the process until all pastries are assembled.

Bake for 20-25 minutes on a parchment-lined baking sheet, or until golden brown. While the pastries are baking, mix icing ingredients and set aside. Allow pastries to fully cool before drizzling with icing and adding sprinkles. Enjoy!



LUCKYLEAF



Lucky Leaf Fruit Fillings, a beloved baking staple for generations, is proud to announce its 75th anniversary. Since 1949, Lucky Leaf has been helping families create delicious and cherished memories through its wide variety of high-quality fruit fillings.

Family farms are at the heart of Lucky Leaf. For 75 years, our grower-owned co-operative of family farmers has been proud to grow and source the highest-quality, easy-to-use ingredients – all to ensure you can make the most delicious recipes.

We are excited to celebrate this anniversary with our loyal consumers and create even more sweet memories together and look forward to continuing to provide families with the highest quality fruit fillings for generations to come.

