

Sunset

drinks &
desserts



A collection of
Tropical
recipes

Domino
SUGAR

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Orange sponge cake

ingredients:

1 1/2 cups Domino®
Granulated Sugar, divided
1 1/3 cups all-purpose flour
pinch table salt
2 tsp grated orange zest
6 large eggs, separated
1/2 cup orange juice
1/2 tsp cream of tartar



30 MINS



30-35 MINS



6

instructions:

Preheat oven to 325° F.

In a medium bowl, sift together 1/2 cup sugar, flour and salt. Add orange zest.

In a large bowl, beat egg yolks and 1/2 cup sugar on high speed 5–7 minutes until mixture is a light, pale yellow color. Add flour mixture in three batches alternating with orange juice in two batches.

Beat egg whites with cream of tartar for 3 minutes on medium speed until soft peaks form. Slowly add remaining sugar until stiff peaks form.

Mix 1/3 of the egg white mixture into the cake batter and gently fold in the remaining egg whites. Divide into six individual pans or one 10-inch angel food tube pan.

Bake 30 – 35 minutes if using individual pans. Bake 45 – 50 minutes if using a 10-inch pan. If toothpick inserted in the center comes out clean, the cake is done. Invert onto a cake platter. As the cake cools, it will release from the pan.

Orange cream smoothie



ingredients:

4 scoops vanilla ice cream
4 scoops orange sherbet
2 tbsp Domino® Quick
Dissolve Superfine Sugar
 $\frac{2}{3}$ cup orange juice
whipped cream, optional



5 MINS



2

instructions:

In a blender, first combine the ice cream and sherbet; mix until blended. Add sugar; mix five seconds to incorporate, then add orange juice and blend completely.

Pour smoothie into two 10 oz. glasses, top with fresh sweetened whipped cream, if desired. Serve immediately.

Tip

Substitute vanilla ice cream with frozen low-fat vanilla yogurt for a lower calorie version of this smoothie.



Piña Colada cupcakes

ingredients:

8 oz. can crushed pineapple
in juice

Cupcakes

2 cups all-purpose flour

$\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ tsp baking soda

$\frac{1}{2}$ cup (1 stick) unsalted butter,
softened

1 $\frac{1}{4}$ cups Domino®
Granulated Sugar

3 large eggs at room temp

2 tsp vanilla extract

1 tsp coconut extract

$\frac{1}{2}$ cup whole milk

$\frac{1}{4}$ cup reserved pineapple juice

Frosting

$\frac{1}{2}$ cup (1 stick) butter,
softened

3 $\frac{3}{4}$ cups (1 1-lb box) Domino®
Confectioners Sugar, divided

2 to 3 tsp milk, divided

1 tsp vanilla

$\frac{1}{3}$ cup crushed pineapple
toasted coconut, optional



1 HR

20 MINS

18

instructions:

Drain crushed pineapple into a small bowl.
Reserve juice; set both aside.

Cupcakes:

Preheat oven to 350° F. Line a 12-count and a
6-count muffin pan with cupcake liners; set aside.

In a medium bowl, combine the first three
ingredients; set aside.

In a large bowl, beat butter and sugar until creamy.
Add eggs one at a time, scraping the sides of the
bowl with each addition.

In a bowl, combine all liquid ingredients, including
 $\frac{1}{4}$ cup of reserved pineapple juice.

To the batter, alternately add the flour mixture in
three parts, and the juice mixture in two parts,
starting with the flour mixture. Do not over mix.

Pour into prepared pans about $\frac{2}{3}$ full, leaving about
1-inch from the top. Bake in the center rack of oven
20 minutes. Make sure cupcakes are done before
removing from oven. Press center slightly with the
back of a spoon. If it springs back, cupcakes are done.

Or insert a toothpick.
If it comes out clean,
cupcakes are done.

Cool completely and
frost with Pineapple
Buttercream Frosting.

Frosting:

In a large bowl, cream
butter for 1–2
minutes. Add $\frac{1}{2}$ the sugar. Cream butter and sugar
together. Add 1 teaspoon of milk; mix until creamy.
Add remaining sugar; 1 teaspoon milk and vanilla.
Cream the mixture together for 2 minutes. Add
 $\frac{1}{3}$ cup drained, crushed pineapple; mix until
incorporated. *If the icing seems stiff, add the last
teaspoon of milk after you have added the pineapple.*

Frost cupcakes using a wide tipped piping bag.
Sprinkle with toasted coconut, if desired. Store iced
cupcakes in the refrigerator until ready to serve.

To toast coconut: Spread on a parchment-lined
baking sheet. Bake 5-8 min. at 350° F, watching
closely so not to burn.

Pineapple

mango slushy



ingredients:

- 3 ounces frozen pineapple
- 4 ounces frozen mango
- 1 1/4 cups orange juice
- 1/4 cup Domino® Organic Agave Nectar Syrup
- Additional fruit slices for garnish



5 MINS



2

instructions:

Add all ingredients into a blender; purée until smooth. Pour into two medium glasses. Garnish with fruit slices skewered with a wooden stick, if desired.

Tip

To keep your slushy chilled, freeze thick glasses for at least 30 minutes before serving.

Berry tartlets with goat cheese



ingredients:

Dough

- 1 1/3 cups all-purpose flour
- 1/2 tsp salt
- 1 tbsp Domino® Granulated Sugar
- 1/4 cup cold, unsalted butter
- 1/4 cup cold vegetable shortening
- 4 to 6 tbsp ice cold water

Filling

- 1 cup blueberries
- 1 cup raspberries
- 1/4 cup Domino® Granulated Sugar
- 1 tbsp cornstarch

Egg Wash

- 1 large egg
- 1 tbsp water

Topping

- 5 ounces goat cheese, softened
- 4 ounces cream cheese, softened
- 1/3 cup Domino® Quick Dissolve Superfine Sugar
- 1 1/2 tsp vanilla extract
- pinch ground cinnamon



2 HRS



25 MINS



6

instructions:

Line a cookie sheet with parchment paper; set aside.

Dough:

In a food processor, combine flour, salt and sugar. Pulse 10 seconds. Add cold butter and shortening. Process until mixture is crumbly. Slowly add water, 1 tablespoon at a time until a dough forms. Divide dough into 6 disks, place on a plate and cover with plastic wrap. Rest dough for 30 minutes.

Remove one disk at a time and place on a lightly floured surface. Roll out into a 6-inch circle. Using your hands, lift the edges to create a cup with the dough, pinching the dough together. Place onto prepared cookie sheet; repeat with remaining disks. Place dough cups in the refrigerator for about 1 hour to firm up before baking.

Preheat oven to 375° F.

Filling:

Combine all ingredients in a bowl. Gently mix to

combine; set aside. Be careful not to crush the fruit.

Assembly:

Remove chilled dough cups from refrigerator and brush edges and sides with egg wash. Using a slotted spoon, divide filling equally among cups. Bake 25 minutes or until lightly golden brown. Remove from oven and cool to room temperature or serve warm.

Topping:

Beat goat cheese and cream cheese in a mixer. With beaters still in motion, slowly pour in sugar, vanilla and ground cinnamon.

Garnish each tartlet with goat cheese topping. Serve immediately.

Raspberry lime martini

ingredients:

ice
2 tbsp raspberry purée
(recipe below)
2 tbsp simple syrup
(recipe below)
2 ounces (4 tbsp) vodka
1/4 cup cranberry juice
1/2 to 1 tsp fresh lime juice
lime
raspberry flavored sugar
(recipe below)



5 MINS



1

instructions:

Using a cocktail shaker filled with ice, add all ingredients and shake well to chill. Serve in a martini glass, garnish with a lime wedge and Raspberry Flavored Sugar.

Raspberry Puree:

In a medium saucepan, mash 12 ounces raspberries and 1/2 teaspoon lime juice. Cook over medium heat until mixture boils slightly. Remove from heat. Using a strainer over a bowl, pour hot liquid through to remove seeds. Cool uncovered. Place uncovered in the refrigerator for 2 hours then cover. Store up to 2 weeks in the refrigerator or up to 3 months in the freezer.

Simple Syrup:

In a medium saucepan, add 1 cup water to 1 cup Domino® Granulated Sugar. Cook over medium heat until mixture comes to a boil. Remove from heat. Cool uncovered. Place uncovered in the refrigerator for 2 hours then cover. Store up to 4 weeks in the refrigerator or up to 6 months in the freezer.

Raspberry Puree and Simple Syrup recipes will yield enough to make at least six martinis.

Garnish with:

Slice of lime

Raspberry Flavored Sugar: Mix 1/4 cup Domino® Granulated Sugar with 4 crushed raspberries. Wet the brim of the glass with water, then dip it into a dish filled with the flavored sugar mixture.

Banana

cheesecake with rum sauce

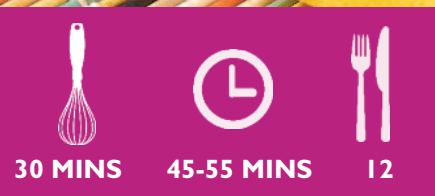
ingredients:

Cheesecake

- 2 cups graham cracker crumbs
- 1/2 cup (1 stick) unsalted butter, melted
- 1 1/4 cups Domino® Granulated Sugar, divided
- 3 (8 oz.) packages cream cheese, softened
- 1 tsp vanilla extract
- 1/2 tsp banana extract
- 3 large eggs at room temp
- 2 ripe bananas, mashed
- 2 ripe bananas, sliced

Rum Sauce

- 2/3 cup Domino® Dark Brown Sugar
- 2 tbsp rum
- 1/3 cup heavy cream
- 1 tsp vanilla extract
- 1/2 tsp rum extract, optional
- 2 tbsp unsalted butter



instructions:

Cheesecake:

Preheat oven to 350° F. Place a large pan of water onto the bottom rack of the oven to create steam while the cheesecake is baking.

In a medium bowl, mix graham cracker crumbs, butter and 1/4 cup sugar. Press the mixture onto the bottom and slightly up the sides of a 10-inch round springform pan.

In a large bowl, beat cream cheese, remaining sugar and extracts until smooth. Blend in eggs one at a time, scraping down the sides of the bowl with each addition. Add mashed bananas; mix to combine.

Pour batter on top of crust. Place pan on a cookie sheet and place onto the middle rack in the oven.

Bake 45 minutes or until the top is set. Remove from oven. Cool to room temperature. Refrigerate overnight or at least 4 hours.

Rum Sauce:

Combine sugar and rum in a small saucepan and cook over medium-high heat until sugar dissolves. Add cream and whisk constantly for 5 minutes. Remove from heat. Add extracts and unsalted butter. Mix in freshly sliced bananas and top cheesecake just before serving.

Banana

strawberry chocolate milkshake

ingredients:

- 2 ripe bananas
- 1 1/2 cups milk, divided
- 6 tsp Domino® Organic Agave Nectar Syrup, divided
- 1 48 oz. (1.5 quart) container vanilla ice cream, softened
- 1 48 oz. (1.5 quart) container chocolate ice cream, softened
- 1 48 oz. (1.5 quart) container strawberry ice cream, softened



2 HRS 30 MINS



6

instructions:

Peel bananas and cut each banana into 3 pieces; set aside in a bowl. Allow the ice cream to soften enough to work with. Put the glasses in the freezer at this time.

Add 1/2 cup milk, 2 teaspoons agave nectar and banana pieces to a large bowl. Mix until blended and smooth. Add vanilla ice cream, one half of the container at a time. Pour the smooth banana mixture into the rinsed vanilla ice cream container or a 64 oz. freezer container; refreeze at least 2 hours prior to serving.

Add 1/2 cup milk, 2 teaspoons agave nectar and 1/2 of the softened chocolate ice cream to a large bowl. Mix until smooth. Add remaining chocolate ice cream and mix until blended and smooth. Pour chocolate milkshake mixture back into the rinsed ice cream container or a 64 oz. freezer container; refreeze at least 2 hours prior to serving.

Rinse the blender and repeat process with the strawberry ice cream.

To assemble milkshakes, remove ice cream mixtures and glasses from the freezer. Put the chocolate mixture into blender 1/2 at a time, mixing until smooth. Add remaining chocolate ice cream mixture. Once thick and smooth, fill glass 1/3 full. Rinse blender; repeat this process with the strawberry mixture; filling glass 1/3. Lastly, blend the banana mixture and fill the remaining 1/3 of the glass.



For best results, slowly pour the strawberry and banana mixtures into the glasses. You may want to freeze glasses in between layers to keep them from mixing.

Strawberry daiquiri pound cake



ingredients:

Cake

- 1 1/2 cups all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 1/4 cups Domino® Granulated Sugar
- 1 cup (2 sticks) unsalted butter, softened
- 4 ounces cream cheese, softened (do not use whipped cream cheese)
- 1 tsp vanilla extract
- 1 tsp rum extract
- 4 large eggs at room temp
- 1/4 cup strawberry preserves
- 1/2 tsp strawberry extract
- 2 drops red food dye, optional

Rum Glaze

- 1 1/2 cups Domino® Confectioners Sugar
- 1/2 tsp vanilla extract
- 1/2 tsp rum extract
- 2 to 4 tbsp water



30 MINS



60-65 MINS



8

instructions:

Cake:

Preheat oven to 350° F. Grease and flour a 9 X 5 X 3-inch loaf pan; set aside.

Whisk together flour, baking powder and salt; set aside.

In a large bowl, beat sugar, butter, cream cheese and extracts until light and fluffy. Beat in eggs one at a time, scraping down the bowl with each addition. Slowly pour in flour mixture; mix until just combined.

Remove 1 cup of the batter and mix in preserves, strawberry extract and food coloring; set aside.

Pour half of the remaining batter into prepared pan. Add red/strawberry batter, then top with remaining batter. Using a skewer or sharp knife, gently swirl the batter in the pan to create a marble effect.

Bake on a cookie sheet in the center rack of the oven, leaving enough room for the cake to rise. Bake 60 to 65 minutes until a toothpick inserted comes out clean or the cake springs back in the center when touched gently with a spoon. Cool completely in pan. Loosen the sides of the cake from the pan (cake will settle as it cools). Invert onto a serving dish. Turn the cake domed side up and top with Rum Glaze.

Rum Glaze:

Combine all ingredients until you reach desired consistency. Mix until smooth. Pour glaze over cooled pound cake.

Sunset punch

ingredients:

- 1 1/2 cups Domino® Quick Dissolve Superfine Sugar
- 1 1/2 cups lemon juice
- 2 1/2 cups orange juice
- 2 1/2 cups pineapple juice
- 1/2 cup rum, optional
- 2 (2 liter) bottles cold sparkling water
- 1/2 cup grenadine, or as needed



15 MINS



28

instructions:

Place sugar, lemon juice, orange juice, pineapple juice and rum in a large pitcher; stir until well blended. Chill in the refrigerator 4 hours or overnight.

To prepare individual glasses: Fill glass halfway with sparkling water and top with punch mix. Slowly top with grenadine to create the sunset look to your beverage.

Makes about 28 6-oz. servings.

Tip

Make non-alcoholic sunset ice peps for kids.

Simply follow the recipe, without the rum, and pour ingredients into ice pop molds instead of glasses. Freeze overnight.