

Southern Sweets



A collection of
Sweet
Southern
recipes



Domino
SUGAR

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A collection of **sweet and delicious recipes** inspired by the beauty and down-home comfort of the region. We've gathered **quintessential southern ingredients**, such as peaches, pecans and bourbon, to name a few, for a sampling of recipes worthy of a neighborhood gathering.

Enjoy a taste of the
South



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ingredients:

1 (12 oz.) can evaporated milk
3/4 cup Domino® Granulated Sugar
2 large egg yolks

4 tbsp butter
1/4 tsp banana extract
2 tsp cornstarch
2 tbsp warm water

2 large ripened bananas, mashed
1 banana, sliced, for garnish
vanilla wafers, for garnish

instructions:

In a saucepan over medium heat, combine milk, sugar, egg yolks, butter and extract. Stir constantly until mixture has thickened, approx. 10-12 minutes.

Mix cornstarch and water in a small cup until cornstarch has dissolved. Add cornstarch mixture into saucepan 1 teaspoon at a time. Turn heat to simmer. Stir until pudding mixture thickens. Remove from heat.

Add mashed bananas. Stir until combined and smooth. There may be a few specks of mashed banana, which is fine.

Pour mixture into serving cups or a medium bowl. Cover with plastic wrap and refrigerate for 2-4 hours. When ready to serve, garnish with sliced banana and vanilla wafers.



Blueberry Bread Pudding

ingredients:

pudding

3 cups blueberries, washed, drained and dried
2 large eggs, slightly beaten
2 cups whole milk
6 tbsp butter

1/2 cup Domino® Granulated Sugar
2 tsp vanilla extract
2 tsp cinnamon
8 cups challah, French, Italian, or any day old bread, cubed

sauce

1/2 cup softened butter
1/2 cup Domino® Confectioners Sugar
1 tbsp brandy
1/2 tsp vanilla extract

instructions:

pudding: Preheat oven to 350°F. Grease 9x13-inch pan. Wash and dry blueberries, set aside.

In a separate large bowl, beat eggs; set aside. In a saucepan over medium heat, combine milk, butter and sugar until butter is melted and sugar dissolved. Do not boil.

Slowly pour 1/4 cup warm milk into eggs whisking constantly as you pour. Carefully add remaining milk mixture. Stir in vanilla and cinnamon. Fold bread cubes into milk mixture and carefully add in 2 cups of blueberries; gently folding into bread mixture.

Pour mixture into prepared pan. Sprinkle with remaining blueberries. Bake 35-40 minutes.

sauce: Cream together butter and sugar. Add brandy and vanilla; mix until well combined. Serve a dollop over warm bread pudding. The sauce will melt over the top of warm bread pudding.



ingredients:

cake
3 cups all-purpose flour
1 tsp baking soda
1 tsp salt
2 cups Domino® Granulated Sugar
1 tsp cinnamon, ground
3 large eggs, lightly beaten
3/4 cup vegetable oil
1 cup pecans, chopped
2 large ripe bananas, mashed

1 can (8-oz.) crushed pineapple, not drained
1 1/2 tsp vanilla extract

frosting

1 (8-oz.) pkg. cream cheese, softened
1/2 cup (1 stick) unsalted butter, softened
1 (16-oz.) box Domino® Confectioners Sugar
1 tbsp milk
1 tsp vanilla extract

instructions:

cake: Preheat oven to 350°F. Butter and flour two 9-inch cake pans. In large bowl, whisk together flour, baking soda, salt, sugar and cinnamon. Add eggs and oil. Stir until dry ingredients are just moistened. Stir in pecans, bananas, pineapple, including the juice, and vanilla. Divide batter evenly between prepared pans.

Bake 28 minutes or until toothpick inserted into center of cake comes out clean. Cool on wire rack for 15 minutes. Turn out and cool completely.

Place one cake layer on serving plate. Spread about 1 cup Cream Cheese Frosting over top. Place second layer on top. Frost cake. Refrigerate at least 1 hour before serving.

frosting: In large bowl, combine cream cheese and butter. Gradually sift in confectioners' sugar, alternating with milk and vanilla; beat at medium speed until creamy. If desired, add more milk until frosting is spreading consistency.





Lemon Straws

ingredients:

2 1/2 cups cake flour
1 tsp baking powder
1 cup (2 sticks) butter, softened to room temperature
3 oz. cream cheese, room temperature

1 cup Domino® Granulated Sugar
1 large egg
1/2 tsp lemon zest
2 tsp lemon juice
Domino® Confectioners Sugar, for dusting

instructions:

In a large bowl, sift flour and baking powder; set aside.

In a mixing bowl, cream together softened butter and cream cheese. Add sugar; mix until fluffy. Add egg, lemon zest and lemon juice on low speed; combine well.

Add flour mixture 1 cup at a time on low speed. If the mixture seems sticky, add additional flour 1 teaspoon at a time. This dough should be soft, but not sticky.

Chill dough in refrigerator 10-20 minutes.

Preheat oven to 350° F.

Fill a pastry bag fitted with a 1/2-inch star tip with the cookie dough. Pipe cookie straws out onto ungreased cookie sheet. Space straws approximately 3 inches apart, allowing for any spreading while baking. Bake 15 minutes.

Using a spatula, slide cookie straws onto wire racks to cool.

Once cooled, dust with powdered sugar. Store in an airtight container for up to 1 week.



ingredients:

muffins

1 3/4 cups all-purpose flour
1 tbsp baking powder
1/4 tsp salt
1 cup Domino® Granulated Sugar

1 large egg, beaten
3/4 cup canola oil
1/2 cup whole milk
1/4 cup peach nectar
1 tbsp flour
1 tsp cinnamon
3 cups frozen peaches, thawed and diced

cobbler topping

3/4 cups all-purpose flour
1/3 cup Domino® Dark Brown Sugar
4 tbsp very cold unsalted butter, cut into small pieces

instructions:

muffins: Preheat oven to 350°F. Line muffin pan with liners.

In a large bowl, mix flour, baking powder and salt; set aside.

In a separate bowl, mix sugar, egg and oil until well combined. Add milk and peach nectar. Stir well to combine. Add dry ingredients, just until blended together.

In a large bowl, combine flour with cinnamon. Toss peaches in flour-cinnamon mixture. Fold peaches into batter.

crumble: In a large bowl, combine flour and sugar. Using a pastry blender, cut in chilled butter until mixture resembles coarse crumbs.

Fill each muffin cup 2/3 full with batter. Spoon crumble topping onto each muffin, filling completely. Bake 30 minutes or until a toothpick inserted in the center comes out clean. Cool.



ingredients:

brownies

1/2 cup (1 stick) melted butter
1 tsp instant espresso crystals
1 1/2 cups Domino®
Granulated Sugar
1 cup cocoa powder
1 tbsp bourbon

2 large eggs, lightly beaten
3/4 cup all-purpose flour
1/2 cup milk
1/2 cup chopped pecans
1/2 cup mini semi-sweet
chocolate chips

icing

1/4 cup (1/2 stick) butter,
softened
4 tbsp cocoa powder
1 tbsp bourbon
3 1/2 cups Domino®
Confectioners Sugar
1/2 cup milk

instructions:

brownies: Preheat oven to 325°F. Grease 8-inch square pan and line with foil, then grease foil.

Melt butter in large bowl in microwave. Add espresso crystals; stir until crystals are melted into the butter. Add sugar, cocoa powder, bourbon and eggs. Mix well to combine.

Add flour alternately with milk. Mix until smooth and color lightens. Stir in chopped pecans and chocolate chips.

Pour batter into prepared pan. Bake 25-30 minutes, or until a cake tester comes out clean. Cool in pan on a wire rack. When cool, lift out the foil and peel away from the sides. Ice brownies and cut.

icing: Cream butter for 3 minutes until very creamy, scraping down sides of bowl as necessary. Add cocoa powder and bourbon; mix well. Alternately add sugar and milk to the mixture; beginning with sugar and ending with milk. Mix very well until creamy. Spread onto top of cooled brownies.



Southern Pecan Pie

ingredients:

Prepared frozen or refrigerated
pastry for one crust 9-inch pie
4 eggs

1 (1-lb) pkg. Domino®
Light Brown Sugar
(approx. 2 1/4 cups)
3/4 cup water

2 cups pecan halves
1/4 cup butter or margarine,
softened
1 tsp vanilla

instructions:

Preheat oven to 350°F. Line 9-inch pie pan with pastry; trim and flute edges.

Beat eggs in a small bowl until frothy; set aside. Combine sugar and water in 2-quart heavy saucepan. Place over medium heat, stirring until sugar dissolves. Bring to a full rolling boil and cook for 3 minutes. Slowly pour small amount into eggs, whisking constantly. Then continue to pour syrup and whisk until all syrup is added. Add pecans, butter and vanilla to mixture. Pour filling into pastry-lined pie pan.

Bake 45-50 minutes or until set. Cool.



ingredients:

8 cups water
6 Black Pekoe Tea Bags,
tags removed

1 cup Domino®
Granulated Sugar

Lemon wedges
Mint leaves

instructions:

Bring water to a boil; remove from heat. Add tea bags and allow to steep 8-10 minutes. Remove tea bags with a slotted spoon and discard.

Add sugar and gently stir to dissolve. Let the tea mixture come to room temperature, then chill tea in refrigerator until very cold.

Serve in an ice-filled glass with a lemon wedge on the side, if desired. Garnish with mint leaves.