

Pastry Fillings

Delicious ready-to-go pastry fillings are great for cookies, pies, cakes and many other sweet treats.

Cookies

Thumb-print Cookies

1/4 cup shortening	1/2 teaspoon vanilla	3/4 cup finely chopped nuts
1/4 cup packed brown sugar	1 cup flour	Fruit pastry filling
1 egg separated	1/4 teaspoon salt	

Heat oven to 350° F. Mix shortening, sugar, egg yolk and vanilla. Add flour and salt. Roll dough into balls (about 1 teaspoon per ball). Beat egg white with fork. Dip balls in egg white. Roll in nuts. Place about 1" apart on ungreased baking sheet; press thumb gently in the center of each. Bake until set. Cool. Fill thumb print with pastry filling.

Pies

Keep sleeves of pastry fillings and ready-to-go pie crusts on hand. Simply squirt one tube of pastry filling into the pie crust and top with whipped topping for a 5 minute dessert that is sure to please everyone. Below are some very easy recipes.

Fresh Fruit Pie

Remove the stems, wash and cut 1 quart strawberries. Stir in 1/2 tube (1½ cups) filling into berries. Fill baked pie crust. Cover with whipped topping. Raspberries and raspberry pastry filling can also be used. Chill in the refrigerator before serving.

Fruit and Cream Cheese Pies

Spread 2 cups of cream cheese pastry filling into a graham cracker crust. Cover with 1/2 tube (1½ cups) of desired fruit pastry filling, then top with whipped topping if you wish. Chill in the refrigerator before serving.

Lemon Meringue Pie

Spread one 2 pound package lemon pastry filling into a baked pie crust. To make meringue dissolve 3/4 cup granulated sugar in 1/2 cup boiling water. Add 1/4 cup meringue powder and beat to high peak. Spread meringue over the lemon filling and bake in a preheated 400° F oven for 8-10 minutes until the peaks of the meringue are golden brown. Cool at room temperature, then store in the refrigerator until serving.

Bite Size Pies

Buy mini ready-to-go pie shells or make them yourself using a mini tart mold and tart tamper. Squeeze the pastry filling into the baked pie shells. Place whipped topping in a pastry bag with a #32 tip and pipe on topping if desired.

Cakes

Pastry Fillings used between layers of cake add excellent flavor. Some of our favorite combinations are yellow cake with lemon pastry filling; chocolate cake with raspberry pastry filling on one layer and Bavarian Cream filling on an additional layer; white cake with strawberry pastry filling. The possibilities are endless. Simply bake desired shape of cake. If two layers, cut each layer so that they are perfectly flat. Put bottom layer on serving plate, cut side up. Squeeze desired pastry filling on the cake layer and spread evenly, leaving 1/2" all the way around the edge of the cake (so pastry filling does not squirt out when layers are put together). Slide other layer on top of pastry filling, cut side down. If a sheet cake, use a cake slicer to evenly slice into two layers. Use a sideless cookie sheet and lift top layer from bottom layer. Spread desired pastry filling over bottom layer and spread evenly, leaving 1/2" all the way around the edge of the cake (so pastry filling does not squirt out when layers are put together). Place top layer back on and ice cake.

Pastry Filling Chart

When using pastry fillings between layers, leave 1/2" border all the way around the edge of the cake so filling doesn't squirt out when layers are put together. Heart shaped cakes may require a little less filling than rounds, while square cakes may take a little more. One 2 pound sleeve of pastry filling equals 3 cups. Amounts are approximate.

Sheet Cakes	
Size	Amount of Pastry Filling Needed
9 x 13"	1½ cups
10 x 15"	2 cups
12 x 18"	3½ cups

Round			
Size	Pastry Filling	Size	Pastry Filling
5"	¼ cup	11"	1½ cups
6"	⅓ cup	12"	1¾ cups
7"	½ cup	14"	2½ cups
8"	¾ cup	15"	3 cups
9"	1 cup	16"	3⅓ cups
10"	1¼ cups	18"	5⅓ cups