



Try one of these dessert recipes made easy with Trisco fruit fillings



Blueberry Chocolate Muffins

Ingredients:

115g oil	2 teaspoons of vanilla essence
90g Master Martini Choc bake stable filling	285g of plain flour
200g of granulated sugar	1 teaspoon of bicarbonate of soda
1 large egg, lightly beaten	200g Trisco Blueberry Bliss filling
250ml of buttermilk	

Directions

Preheat the oven to 190C. Blend sugar, egg, buttermilk, vanilla essence, oil and Master Martini choc bake stable filling. Then fold in the flour and bicarbonate of soda, though do not over-blend. Fold in the Trisco Blueberry Bliss filling.

Spoon the dough into the 12 muffin paper cups or tin. Bake for 25-30 mins until a skewer comes out cleanly from the middle. Allow to cool on a wire rack and spread with Master Martini Choc ganache. Sprinkle extra chocolate pieces on top if desired.

Raspberry & White Chocolate Cupcakes

Ingredients:

60g Master Martini White Choc ganache	150g of self-raising flour
125g of caster sugar	100g Trisco Raspberry Rap filling
60g unsalted butter, at room temperature	Master Martini White Choc to decorate
½ tsp of vanilla essence	
1 large egg, beaten	



Directions

Preheat oven to 180C and prepare a 12-hole muffin tin or deep bun tray, lined with paper cases. Put the butter into a bowl and add the sugar and vanilla. Using a wooden spoon beat the mixture until light and fluffy, then gradually beat in the egg. Stir in the some of the Master Martini White Choc ganache alternating with the flour.

Stir in Trisco Raspberry Rap bakery filling. Spoon into the paper cases until approximately two-thirds full. Bake in the oven for 15-18 minutes. They are done when they spring back when pressed in the centre. Makes 12 cupcakes.

Let them cool on a wire rack and decorate with Master Martini White Choc ganache.



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Cherry Cake

Ingredients:

200g Trisco Wicked Sour Cherry filling	2 eggs
2 tablespoons all-purpose flour	1 cup white sugar
2 cups all-purpose flour	1 teaspoon vanilla extract
1 teaspoon salt	1 cup milk
2 teaspoons baking powder	Master Martini Choc or White Choc ganache
2/3 cup vegetable oil	



Directions

Preheat oven to 165C. Stir together the flour, salt, baking powder, and cinnamon in a medium bowl. Beat together the oil, eggs, sugar, vanilla extract and milk until smooth in a large mixing bowl. Stir in the flour mixture until smooth. Fold in the Trisco Wicked Sour Cherry filling and pour batter into prepared pan.

Bake in preheated oven until toothpick inserted into cake comes out clean, about 60 minutes. Cool in pan 10 minutes, then turn out onto a serving plate or wire rack. Cover with Master Martini Choc or White Choc ganache if desired

Strawberry & Chocolate Cupcakes

Ingredients:

60g Master Martini Choc bake stable filling	150g of self-raising flour
125g of caster sugar	100g Trisco Strawberry Squeeze filling
60g unsalted butter, at room temperature	Master Martini Choc to decorate
½ tsp of vanilla essence	
1 large egg, beaten	

Directions

Preheat oven to 180C and prepare a 12-hole muffin tin or deep bun tray, lined with paper cases. Put the butter into a bowl and add the sugar and vanilla. Using a wooden spoon beat the mixture until light and fluffy, then gradually beat in the egg. Stir in the some of the Master Martini Choc ganache alternating with the flour. Stir in Trisco Strawberry Squeeze bakery filling. Spoon into the paper cases until approximately two-thirds full. Bake in the oven for 15-18 minutes. They are done when they spring back when pressed in the centre. Makes 12 cupcakes.





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Passionfruit Cheesecake

Ingredients:

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| 125g plain sweet biscuits, crushed | 1/2 cup sugar |
| 60g butter or margarine, melted | 1 teaspoon vanilla |
| 375g cream cheese, softened | 1 tablespoon gelatine |
| 375ml evaporated milk, chilled | 1/4 cup hot water |
| Trisco Passionfruit bakery filling | 1 tablespoon icing sugar (for garnishing) |

Directions

Mix the biscuit crumbs with the butter (or margarine) until well combined.

Press the biscuit mixture in the base of a 22cm springform pan.

Refrigerate until firm (approximately 2 hours).

Beat the cream cheese and the sugar together until they form a smooth texture.

Gradually beat in the evaporated milk and vanilla.

Dissolve the gelatine in hot water, then cool before beating into the cream cheese mixture.

Pour the cheesecake mixture over the biscuit crumbs in the springform pan. Cover with Trisco Passionfruit filling

Refrigerate until set (approximately 4 hours).

Peach & Passionfruit Slice

Ingredients:

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| Trisco Peach & Passionfruit Perfection filling | 2 eggs |
| 1/2 cup white sugar | 1 teaspoon vanilla extract |
| 2 tablespoons all-purpose flour | 1 teaspoon baking soda |
| 1 cup water | 2 tablespoons hot water |
| 3/4 cup shortening | 1 3/4 cups all-purpose flour |
| 1 cup packed brown sugar | 1/4 teaspoon salt |



Directions

Preheat oven to 165C. Grease a 9x13 inch baking dish. In a medium bowl, cream together the shortening and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve the baking soda in hot water, then stir into the creamed mixture. Combine 1 3/4 cups of flour and salt; stir into the batter just until blended. Spread half of the batter in the bottom of the prepared pan. Cover with a layer of Trisco Peach & Passionfruit Perfection filling. Cover with the remaining batter.

Bake for 30 minutes in the preheated oven, or until golden brown. Cool, and cut into bars.