

22 Easy
4th of JULY
Dessert Recipes



22 Easy 4th of July Dessert Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

With summer here it's time to make the most of the season and the fun holidays that come with it. 4th of July is the ultimate summer holiday and the perfect time to whip up some delicious treats for your family and friends. With *22 Easy 4th of July Dessert Recipes*, you can get ready for the patriotic holiday with some easy treats that are sure to get you into the spirit.

If you're getting together with family and friends, it's likely you'll need to bring something along to share and enjoy. These 4th of July dessert recipes are easy and ideal for all summer holidays including Memorial Day and Labor Day! These festive desserts don't require too high a skill level, too much money or time. Plus, desserts are always popular no matter the crowd you're trying to please!

22 Easy 4th of July Dessert Recipes includes a variety of simple dessert recipes, from holiday cakes to popsicles to delicious and festive pies. You can celebrate Independence Day with great treats to look forward to after your family BBQ or backyard party. With amazing 4th of July dessert recipes like Watermelon Pie (page 8), Star Spangled Chunky Chocolate Chip Cookies (page 25), Red, White and Blueberry Puffs (page 31), you're sure to have more than a few reasons to smile this 4th. Have a great summer and 4th of July!

Sincerely,

The Editors of RecipeLion

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Easy Holiday Pie Recipes

All American Apple Pie



Create sparks with this All-American Apple Pie recipe, one of many great Fourth of July recipes. Patriotic desserts like delightful apple pies will thrill your family and friends this summer.

Cooking Time: 50 min

Ingredients

- 7 tart apples, peeled and thinly sliced
- 1 (9-inch) double pie crust, unbaked
- 1 tablespoon lemon juice
- 2 tablespoons all-purpose flour
- $\frac{3}{4}$ cup sugar
- 1 pinch salt
- 1 teaspoon cinnamon
- 1 pinch nutmeg
- 1 teaspoon rum flavoring
- 1 teaspoon almond flavoring
- 2 tablespoons Neapolitan brandy
- $\frac{1}{3}$ cup brown sugar
- $\frac{2}{3}$ cup flour, sifted
- 2 tablespoons sugar
- $\frac{1}{3}$ cup butter, softened

Instructions

1. Preheat oven to 400 degrees F.
2. Sprinkle apple slices with lemon juice.
3. Combine rest of ingredients in a bowl and toss with apples.

4. Pour filling into pie shell.
5. Cover with second crust.
6. Bake for 45-50 minutes.

Watermelon Pie

Summer picnic foods are an amazing idea for Fourth of July celebrations. This year, add Watermelon Pie to your holiday menu. It's an innovative way to incorporate the season into yet another fun dessert.

Chilling Time: 2 hr

Cooking Time: 10 min

Ingredients

- 1 1/2 cups graham cracker crumbs, low-fat
- 1 tablespoon oil
- 12 ounces Cool Whip, thawed
- 3 ounces watermelon gelatin powder
- 1/4 cup water
- 2 cups watermelon balls

Instructions

1. Preheat oven to 350 degrees F.
2. To prepare crust, combine graham cracker crumbs and oil in a small mixing bowl. Press into prepared pan. Bake for 10 minutes.
3. To prepare filling, combine whipped topping, watermelon gelatin powder, and water.
4. Fold in watermelon balls. Spoon into prebaked crust.

Mini Strawberry Pies



These mini strawberry pies are great for ringing in the summer! They're easy to make and go great as a festive dessert for 4th of July, Memorial Day and Labor Day. Whether you serve them with ice cream, a bit of Cool Whip and even more fruit topping, or even all on their own, these Mini Strawberry Pies are absolutely irresistible.

Serves: 4

Cooking Time: 1 hr

Ingredients

- 2 frozen prepared pie crusts
- 6 cups whole berries
- 1 1/2 cups sugar
- 4 tablespoons cornstarch or tapioca
- 1 tablespoon lemon juice
- 1/4 teaspoon ginger
- 1/2 teaspoon cinnamon
- 2 tablespoons butter or margarine
- Milk

Instructions

1. Take pie crust out of refrigerator and set aside.
2. Preheat oven to 425 degrees F.
3. Place berries in a large bowl. Sprinkle with lemon juice, sugar, cornstarch, cinnamon, and ginger. Stir to mix well.
4. Mound berry mixture into pie crust. Pour any remaining juice from the bowl over berries.
5. Dot mounded berries with butter. Roll out top crust and place over filling, sealing edges.

6. Brush top lightly with milk (sprinkle with sugar if desired).
7. Cut small vents in center of top. Cover edge with aluminum foil to prevent excessive browning.
8. Set in a rimmed baking sheet and bake for 30 minutes on lowest rack in oven. Remove foil and bake 20 to 30 minutes more. Remove from oven and cool on rack.

George Washington's Cherry Pie

Looking for summer desserts that will be a hit at your Fourth of July celebration? The Blueberry Cheese Delight is easy, kid friendly and delicious. In true summer dessert fashion, vanilla ice cream is an excellent companion for this sweet recipe.

Cooking Time: 15 min

Ingredients

- 16 graham crackers
- 1/2 cup melted butter or shortening
- 1/4 cup sugar
- 2 eggs
- 1/2 cup sugar
- 1 (8-ounce) package cream cheese
- 1 teaspoon vanilla
- 1 can blueberry pie filling

Instructions

1. Preheat oven to 350 degrees F.
2. Finely crush graham crackers. Blend with 1/4 cup sugar and butter. Press into bottom of 8x11 pan.
3. Beat eggs add 1/2 cup sugar, Blend with softened cream cheese. Add vanilla and mix until smooth.
4. Pour over crust and put in oven for 15 minutes at 350 degrees. Cool. Spread 1 can of blueberry pie filling over cheese mixture.
5. Serve with cream or ice cream.

Blueberry Cheese Delight

Looking for summer desserts that will be a hit at your Fourth of July celebration? The Blueberry Cheese Delight is easy, kid friendly and delicious. In true summer dessert fashion, vanilla ice cream is an excellent companion for this sweet recipe.

Cooking Time: 15 min

Ingredients

- 16 graham crackers
- 1/2 cup melted butter or shortening
- 1/4 cup sugar
- 2 eggs
- 1/2 cup sugar
- 1 (8-ounce) package cream cheese
- 1 teaspoon vanilla
- 1 can blueberry pie filling

Instructions

6. Preheat oven to 350 degrees F.
7. Finely crush graham crackers. Blend with 1/4 cup sugar and butter. Press into bottom of 8x11 pan.
8. Beat eggs add 1/2 cup sugar, Blend with softened cream cheese. Add vanilla and mix until smooth.
9. Pour over crust and put in oven for 15 minutes at 350 degrees. Cool. Spread 1 can of blueberry pie filling over cheese mixture.
10. Serve with cream or ice cream.

Red White and Bumbleberry Pie

Do patriotic pie recipes light your fireworks? Celebrate the Fourth with summer desserts like this Red White and Bumbleberry Pie, which combines berry pie recipes and rhubarb pie recipes in an explosion of flavor.

Cooking Time: 50 min

Ingredients

- 1 cup rhubarb, chopped
- 2 cups apples, peeled and chopped
- 1 cup blackberries
- 1 cup raspberries
- $\frac{3}{4}$ cup white sugar
- 4 teaspoons flour
- 4 teaspoons cornstarch
- 4 teaspoons butter
- 1 tablespoon lemon juice
- 1 (9-inch) double pie crust

Instructions

1. Preheat oven to 425 degrees F.
2. Microwave rhubarb at high for 50 seconds or until slightly softened.
3. In large bowl, combine fruits and stir.
4. Combine sugar, flour and cornstarch. Toss with fruit to coat evenly.
5. Transfer to pie shell, dot with butter and sprinkle with lemon juice.
6. Pour pie filling into base crust and cover with outer crust.
7. Bake at 425 degrees F for 15 minutes, reduce heat to 350 degrees F and bake for 35 minutes or until pastry is golden and filling bubbly.

Simple Holiday Cake Recipes

Angel Food Ice Cream Cake

This quick and easy ice cream cake will take you back to your childhood. This is a great no-bake dessert that can be thrown together in minutes and toted off to a picnic or summer pool party. All ages will love it.

Makes: 15

Ingredients

- 1 angel food cake (8 inches)
- 1/2 gallon vanilla ice cream, slightly softened
- 2 quarts fresh strawberries
- Sugar or sugar substitute

Instructions

1. Cut the cake in half, tear one half into small pieces and set aside.
2. Cut the other half into 12-14 thin slices, arrange in the bottom of a wax paper lined 13" x 9" x 2" baking pan, overlapping as needed.
3. Spread softened ice cream over cake, pressing down to smooth. Gently press the small cake pieces into the ice cream. Cover and freeze.
4. Just before serving, slice strawberries and sweeten to taste. Cut dessert into squares and top with strawberries.

Red White and Blue Trifle Dessert

Red White and Blue Trifle Dessert is a great Fourth of July treat! It's easy to make, delicious and patriotic to boot. You won't find a more delicious 4th of July dessert recipe.

Serves: 12

Ingredients

- 1 angel Food cake mix
- 2 packets vanilla custard or pudding mix
- 2 pounds fresh strawberries (sliced), raspberries and blueberries
- $\frac{1}{3}$ cup sugar
- 1 $\frac{1}{2}$ cups whipped cream topping
- Additional fresh fruit for garnish
- $\frac{1}{3}$ cup sherry or other liquor

Instructions

1. Prepare cake according to directions on package and let cool completely.
2. Prepare custard or pudding mix according to package instructions and let cool completely.
3. Mix fruit with sherry. If you don't want to use alcohol, use a little water or juice instead. You want the fruit to be sitting, but not swimming, in a bit of sweetened juice.
4. Cut the cakes into large chunks and cover the bottom of a trifle dish with a layer of cake. Top with a layer of prepared fruit, then a layer of custard. Repeat the process until you are out of ingredients or the bowl is full. Top with whipped cream and garnish with fresh fruit. Chill until serving time and scoop out servings with a large spoon to get some of each ingredient.

Notes

You can create your own favorite trifle by substituting any of these 3 main ingredients, your favorite sponge cake mix, pudding/custard flavors, and fruit or other fillings. Here are just a few suggestions:

Low Fat: angel food cake, fat free pudding and low fat whipped topping

Black Forest: chocolate cake, cherry pie filling and custard

Tropical Fruit: angel food cake, mixed pineapple, mangos, papayas, etc. and either vanilla or lemon pudding, sprinkle top with toasted coconut.

Peaches and Cream: angel food cake, sliced peaches with optional peach schnapps.

Patriotic Angel Fruit Cake

Make up some easy angel food cake recipes for your favorite summer holidays, like 4th of July. They're simple and budget friendly. This Patriotic Angel Fruit Cake is filled with amazing flavor combinations. Enjoy!

Chilling Time: 4 hr

Ingredients

- 1 large angel food cake
- 3 cups heavy cream
- $\frac{1}{3}$ cup confectioner's sugar
- 3 cups crushed canned pineapple, drained
- 1 cup strawberries, sliced
- $\frac{1}{4}$ cup shredded coconut
- $\frac{1}{2}$ cup blueberries
- 1 kiwi fruit, thinly sliced

Instructions

1. Starting 1 inch down from top, slice the top from cake.
2. Lay aside to use later. Using a serrated knife and a spoon cut out the inside of the cake, leaving a wall around all sides.
3. Do not cut through to bottom. You will be using the cavity for the filling.
4. Whip the cream and the confectioner's sugar until slightly stiff peaks form.
5. Using half the cream, gently fold in the fruit and coconut, leaving out a few blueberries and the kiwi fruit for the top.
6. Stuff the cavity with this fruit filling. Replace the top you earlier cut away.
7. Spread the remaining whipped cream on top and sides of cake; sprinkle a few blueberries around and decorate with overlapping slices of the thinly cut kiwi fruit.
8. Decorate with any other fruit you prefer, and chill for a minimum of 4 hours.

Star Spangled Pound Cake

Pledge your allegiance to patriotic desserts with this Star Spangled pound cake! Berry pound cake recipes make the easiest and most creative of 4th of July cake recipes. It's an American dream!

Ingredients

- 8 slices pound cake
- 4 cups strawberries, halved
- 1 ¹/₃ cups blueberries
- 8 ounces Cool Whip

Instructions

1. Line bottom of 12 x 8-inch baking pan with 8 slices of pound cake.
2. Top with 1 cup strawberry halves and blueberries, then cover with 8 ounces of Cool Whip.
3. To make the cake look like the American flag, arrange the remaining blueberries in a rectangular shape in the top left-hand corner of the pan; with the Cool Whip showing between the blueberries, this will resemble the blue rectangle and stars on the American flag.
4. Then, arrange the strawberries in horizontal rows to create a striped pattern, allowing the Cool Whip to show between the rows; this will look like the red and white stripes on the flag.

Easy Frozen Treat Recipes

Patriotic Coolers with Independence Ice Cubes



Make some adorably festive, fruity and fun Patriotic Coolers with Independence Ice Cubes. They're perfect for the 4th of July! Flavored ice cubes recipes are always a breeze to make and can liven up almost any drink.

Serves: 4

Ingredients

- 1 ice cube tray
- 1 cup fresh blueberries, rinsed
- $\frac{1}{3}$ cup Ocean Spray® Blueberry Juice Cocktail
- $\frac{1}{2}$ cup Ocean Spray® White Cranberry Juice Drink
- $\frac{1}{2}$ cup Ocean Spray® Cranberry Juice Cocktail

For Coolers Drinks:

- 2 cups Ocean Spray® White Cranberry Juice Drink
- 2 cans (12-ounce) lemon-lime flavored soda, chilled

Instructions

For Ice Cubes:

1. Place 4 blueberries in each of 16 ice cube cups. Add about 1 teaspoon blueberry flavored juice. Freeze at least 1 hour or until solid.
2. Add 1/2 tablespoon white cranberry drink to each cup. Freeze 1 hour or until solid.
3. Top with 1/2 tablespoon cranberry beverage. Freeze at least 1 hour or until solid.

For Coolers:

1. In each of 4 tall glasses, pour 1/2 cup white cranberry juice drink and 3/4 cup soda.
2. Add ice cubes to each glass.

Blueberry Buttermilk Ice

The hot months of summer leave us wanting cool dessert recipes. This year, cool your guests down with Blueberry Buttermilk Ice. Perfect for Fourth of July celebrations the sweetness of blueberry and buttermilk is better when frozen.

Chilling Time: 3 hr

Ingredients

- 3 cups fresh or frozen blueberries
- ½ cup sugar
- 1 cup buttermilk
- 1 teaspoon real vanilla extract

Instructions

1. Combine blueberries, sugar, buttermilk and vanilla extract in a blender and puree till smooth.
2. Pour the sauce into a metal jellyroll pan or equivalent. Freeze until solid, about 3 hours.
3. Using a large heavy spoon, scrape the ice from one side of the pan to the other, and serve immediately.

Blueberry Ice Cream

This blueberry ice cream recipe is refreshing and different that you'll feel like you've stepped into another land of frozen delicacies. Make it for Fourth of July to be served with an all American cherry pie or for any occasion!

Yields: 1 ½ quarts

Ingredients

- 1 package unflavored gelatin
- ½ cup cold milk
- ½ cup milk, scalded
- 2 cups fresh blueberries or 2 cups dry-pack frozen blueberries, thawed
- ¾ cup sugar
- 2 cups whipping cream, whipped

Instructions

1. In 5 cup blender, sprinkle unflavored gelatin over cold milk, let stand 3-4 minutes.
2. Add hot milk and process at low speed until gelatin is completely dissolved, about 2 minutes. Let cool completely.
3. Add blueberry and sugar, process at high speed until blended. Pour into a large bowl and chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon.
4. Fold whipped cream into gelatin mixture.
5. Pour into two 4x10" freezer trays or one 8" baking pan, freeze until firm.

Patriotic Pops



Cool off this 4th of July with some easy Popsicle recipes you can make at home. Like these Patriotic Pops, they are simple to make and ultra refreshing too. Plus they aren't overly loaded with sugar. It makes a perfect holiday treat, especially for the kids.

Yields: 6 pops

Ingredients

- $\frac{3}{4}$ cup Ocean Spray® Cranberry Juice Cocktail
- $\frac{3}{4}$ cup Ocean Spray® White Cranberry Juice Drink
- $\frac{3}{4}$ cup Ocean Spray® Blueberry Juice Cocktail
- 6 frozen pop molds, 3 ounces each
- 6 wooden craft sticks

Instructions

1. Pour juice cocktail into molds.
2. Insert craft sticks and freeze for 4 hours or until completely firm.
3. To serve, dip outsides of molds into warm water to loosen.

Other 4th of July Dessert Recipes

Star Spangled Chunky Chip Cookies



Celebrate this 4th of July with patriotic desserts, like these Star Spangled Chunky Chip Cookies. With a combination of blueberry infused dried cranberries, regular dried cranberries and white chocolate chip chunks, it's both patriotic and delicious!

Yields: 28

Cooking Time: 12 min

Ingredients

- $\frac{2}{3}$ cup butter or margarine, softened
- $\frac{2}{3}$ cup brown sugar
- 2 large eggs
- 1 $\frac{1}{2}$ cups old-fashioned oats
- 1 $\frac{1}{2}$ cups flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup Ocean Spray® Craisins® Original Dried Cranberries
- $\frac{3}{4}$ cup Ocean Spray® Craisins® Blueberry Juice Infused Dried Cranberries
- $\frac{2}{3}$ cup white chocolate chunks or chips

Instructions

1. Preheat oven to 375 degrees F.
2. Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well.

3. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition.
4. Stir in both varieties of dried cranberries and white chocolate chunks.
5. Drop by rounded teaspoonfuls onto ungreased cookie sheets.
6. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

Red White and Blue 4th of July Jell-O

Celebrate the upcoming holiday with this festive Red, White and Blue Fourth-of-July Jell-O! It is colorful and fruity with a creamy whipped topping. What's not to like about this easy 4th of July dessert?

Preparation Time: 10 min

Cooking Time: 20 min

Ingredients

- 2 (3-ounce) packages blackberry Jell-O
- 1 can blueberry pie filling
- 3 (3-ounce) packages lemon Jell-O
- 8 ounces package cream cheese
- 6 ounces Cool Whip
- 2 (3-ounce) packages strawberry Jell-O
- 1 box frozen strawberries

Instructions

1. Make blackberry Jell-O with 3 cups water instead of 4; stir in pie filling.
2. Pour in deep, rectangular pan; cool until firmly set.
3. Add 1 cup boiling water to lemon Jell-O; beat this into the cream cheese.
4. Cool mixture to room temperature; then fold in Cool Whip.
5. Pour mixture on top of blackberry Jell-O layer; cool until firmly set.
6. Make strawberry Jell-O with 3 cups water instead of 4; stir in frozen strawberries.
7. Cool until room temperature; then pour this mixture on top of cream cheese layer; cool until firmly set. Cut into squares to serve.

Red, White and Blueberry Dessert Squares

Create the perfect layered dessert for your 4th of July gathering with these cookie squares topped with blueberries, raspberries and cream. A sweet glaze keeps everything firm and easily cut into squares for a crowd.

Serves: 25

Ingredients

- 1 1/2 cups flour
- 3/4 cup firmly packed brown sugar
- 3/4 cup margarine or butter
- 3/4 cup finely chopped walnuts
- 2 cups fresh blueberries
- 8 ounces package cream cheese, softened
- 1 teaspoon vanilla
- 7 ounces jar marshmallow crème
- 8 ounces container frozen whipped topping, thawed
- 3 cups fresh raspberries
- 1 1/4 cups sugar
- 1/4 cup cornstarch
- 2 cups water
- 3 ounces package raspberry jell-o

Instructions

1. Heat oven to 325 degrees F.
2. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour and brown sugar; mix well.
3. Using fork or pastry blender cut in margarine until coarse crumbs form. Stir in walnuts. Lightly press mixture in ungreased 15x10x1 inch jelly roll pan.
4. Bake at 325 degrees F for 10 to 15 minutes or until light golden brown. Cool. Sprinkle blueberries over cooled crust.
5. In large bowl, beat cream cheese and vanilla until light and fluffy. Add marshmallow crème; beat just until combined. Fold in whipped topping. Spread over blueberries. Refrigerate about 1 hour or until firm. Sprinkle raspberries over top of cheese mixture.

6. In medium saucepan, combine sugar, cornstarch and water; mix well. Cook and stir over medium heat until mixture thickens and becomes clear. Remove from heat; stir in gelatin until dissolved. Cool glaze 20 to 30 minutes or until lukewarm.
7. Carefully spoon glaze over raspberries. Refrigerate about 1 hour until firm. Cut into squares. Store in refrigerator.

Cool Lemon Dessert

Easy dessert recipes like Cool Lemon Dessert are an excellent addition to any summertime meals. Liven up your Fourth of July parties with this favorite. The tangy and sweet taste are an excellent combination!

Serves: 12

Chilling Time: 1 hr

Cooking Time: 15 min

Ingredients

- 1 cup flour (not sifted)
- ½ cup margarine, softened
- ⅓ cup chopped nuts
- 8 ounces cream cheese
- 1 cup confectioners' sugar
- 2 cups frozen whipped topping
- 2 packages (3 ¾-ounce) instant lemon pudding mix

Instructions

1. Preheat oven to 350 degrees F.
2. Mix flour, soft margarine and nuts. Press into 9"x13" pan. Bake 12 to 15 minutes at 350 degrees. Let cool.
3. Mix cream cheese, confectioners' sugar and 1 cup whipped topping. Spread over cooled crust.
4. Mix lemon pudding as directed on package. Pour over cream cheese layer.
5. Let sit in refrigerator for 1 hour.
6. Top with remaining topping.
7. Chill until ready to serve.

Red White & Blueberry Puffs

By: [Campbell's Kitchen](#)



The wonderful flavors of fresh berries are highlighted in this recipe for Red White & Blueberry Puffs. Cream filled puff pastry shells topped with colorful ripe berries make for the perfect patriotic dessert recipe. Serve these puffs as one of your Fourth of July desserts and your guests will be raving for days!

Serves: 6

Prep Time: 20 min

Cooking Time: 20 min

Ingredients

- 1 package (10 ounces) Pepperidge Farm® Puff Pastry Shells
- 1 cup heavy cream
- 1/3 cup confectioners' sugar
- 1/4 cup creme fraiche or sour cream
- 1 1/2 cups assorted berries (raspberries, sliced strawberries, blueberries)

Instructions

1. Prepare the pastry shells according to the package directions.
2. Beat the cream and confectioners' sugar in a large bowl with an electric mixer on high speed until stiff peaks form. Fold in the creme fraiche.
3. Spoon 2 tablespoons whipped cream mixture into each pastry shell. Top each with 1 tablespoon berries. Repeat the layers. Top each with 1 tablespoon whipped cream mixture and 1 berry. Sprinkle with additional confectioners' sugar, if desired.

No Bake July 4th Cheesecake Bites

By: [Jaclyn from Cooking Classy](#)



No bake desserts are a summertime staple, so why not make them part of your Independence Day celebrations? These No Bake July 4th Cheesecake Bites are just the right size for party guests to nosh on, and the fact that there's no oven required is an added bonus. Put your patriotic pride on display with these cute red, white and blue mini cheesecakes and you're sure to be voted best hostess.

Yields: 28

Ingredients

- 4 oz. cream cheese, softened
- 1/4 cup powdered sugar
- 1/2 tsp. vanilla extract
- 1 cup heavy cream
- 3/4 cup whole milk
- 1 (3.4 oz.) package cheesecake flavored instant pudding
- 14 graham cracker sheets (plus some extra, it's likely some will break when cutting)
- 1/4 cup seedless raspberry jam
- 28 fresh blueberries

Instructions

1. In a large mixing bowl, using an electric mixer, whip together cream cheese, powdered sugar and vanilla until smooth, about 1 minute.
2. Using a wire whisk, stir in cream, milk and instant pudding. Whisk mixture for about 2 - 3 minutes (by hand) until very thick. Place mixture in the freezer for 5 - 10 minutes while you prepare the graham cracker circles.
3. Break graham cracker sheets into halves, then using a metal 2 1/4" circle cookie cutter or fondant cutter, cut crackers into circles.

4. Remove cheesecake mixture from freezer and using a large spoon stir until nearly smooth (to remove the little lumps), about 30 seconds.
5. Pipe cheesecake mixture over graham cracker circles, drizzle with seedless jam and top each mini cheesecake with a fresh blueberry. For best results serve immediately or drizzle jam just before serving.

Raspberry Filled White Chocolate Buttercream Cupcakes

By: [Amanda from Amanda's Cookin'](#)



These tempting cupcake treats have the red and white part of “red, white and blue” covered and will look perfectly patriotic sitting atop your Fourth of July party table. Cupcakes are the perfect holiday treat because they’re easy to make and easy for guests to eat! Make dessert a hit this Independence Day by whipping up a batch of these delicious cupcakes topped with an adorable raspberry decoration.

Yields: 24

Prep Time: 30 min

Cooking Time: 25 min

Ingredients

For the Cake

- 2 1/4 cups cake flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups buttermilk
- 4 large egg whites
- 1 1/2 cups sugar
- 2 teaspoons grated lemon zest
- 1 stick (8 tablespoons) unsalted butter, softened

For the Filling & Topping

- 12 ounces fresh raspberries, divided
- 1 tablespoon water

- 3 tablespoons white sugar
- 1 tablespoon cornstarch
- 1/4 cup water

For the Frosting

- 2 cups white chocolate chips
- 1 cup unsalted butter
- 5 cups confectioners' sugar
- 2-3 tablespoons milk, or as needed

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups or line with paper liners.
2. Prepare Cake: Whisk together cake flour, baking powder and salt.
3. In a separate bowl, whisk together egg whites and buttermilk.
4. Place the sugar in your mixer bowl and add the lemon zest. Rub the zest into the sugar with your fingers until moist and fragrant. Add the butter to the sugar mixture and beat at medium speed for 3 minutes, until very light.
5. With mixer on low, add one third of the flour mixture, then add half of the buttermilk mixture. Add half of the remaining dry ingredients, then the rest of the buttermilk mixture, and finally the remaining dry ingredients. Scrape down the bowl then beat on medium-high for 2 minutes to ensure it is thoroughly mixed and well aerated.
6. Spoon batter into prepared muffin cups, filling them about 2/3 full.
7. Bake in the preheated oven until cupcakes are very lightly browned and a toothpick inserted into the center of a cupcake comes out clean, 20 to 25 minutes.
8. Cool cupcakes in the pans for 5 minutes; transfer cupcakes to cooling rack to finish cooling.
9. Make the Filling: Place 10 ounces of the raspberries, 1 tablespoon of water, and the white sugar in a food processor. Pulse several times to chop raspberries; blend until pureed, about 30 seconds.
10. Place cornstarch in a small bowl. Using a spoon, mix in a small amount of the water (5-6 drops), mixing to form a paste. Slowly drizzle in more water, mixing, adding water, mixing, etc, until all water has been added. Pour mixture into the raspberry mixture in the food processor and blend again until smooth.

11. Push the mixture through a sieve to remove the seeds, pressing against the mixture to be sure you get all the berry goodness.
12. Pour raspberry mixture into a saucepan and simmer over low heat until thickened, about 5-10 minutes. Let the raspberry filling cool.
13. Cut a core out of each cupcake about 1 1/2 inches long and 1 inch in diameter.
14. Spoon about 1-2 teaspoons raspberry filling into each cupcake. Replace the top of the cupcake.
15. Make the Frosting: Place white chocolate chips in a microwave-safe bowl and heat in 30-second intervals until chips begin to melt, about 1 minute. Stir and repeat, heating chips about 10 seconds at a time, until thoroughly melted. Stir until chocolate is smooth and no more lumps remain.
16. Beat butter with an electric mixer on medium speed in a mixing bowl until fluffy. Beat in half the confectioners' sugar, melted white chocolate chips, and milk until mixture is smooth and creamy.
17. Slowly beat in remaining confectioners' sugar until smooth; if frosting is too stiff, beat in more milk, 1 teaspoon at a time.
18. Spread or pipe the white chocolate frosting over the cupcakes to cover the raspberry filling and decorate the tops with remaining raspberries.

Special Thanks

The Following Contributors Made this eCookbook Possible



[Campbell's Kitchen](#)



[Jaclyn from Cooking Classy](#)



[Amanda from Amanda's Cookin'](#)

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Free eCookbook from www.RecipeLion.com

Included in this eCookbook

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- George Washington's Cherry Pie
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and more!