

April Fool's Day Recipes

Brandied Peach Fool



For Brandied Peach Fool, use peeled and sliced peaches, mix with a little sugar and brandy and cook. When cool, stir into whipped topping and garnish with a few sliced peaches if desired. Delicious!

Recipe Ingredients

2 cups peeled and sliced peaches
1/4 cup sugar
1/4 cup brandy
2 cups light whipped cream
4 thin peach slices

Recipe Directions

In a saucepan, combine the peaches, sugar and brandy.

Cook over medium heat until peaches become tender, about 10 minutes.

Remove peaches from the heat and refrigerate until completely cooled. Fold cooled fruit mixture into whipped cream. Refrigerate for several hours.

Serve in chilled brandy snifter glasses.

Garnish Brandied Peach Fool with a few sliced peaches, if desired.

April Fool's Meat Loaf Cake

Serve this April Fool's Meat Loaf Cake for dinner -- or maybe serve meat loaf for dessert! Either way, this Meat Loaf "Cake" will keep 'em laughing. It's perfect for April Fool's Day or any time you want to make your family smile. Fool everyone with this delicious surprise meat loaf and tell them: Life is uncertain, eat dessert first!



Recipe Ingredients

For the Meat Loaf:

- 2 pounds lean ground beef
- 3 large eggs
- 1 cup bread crumbs
- 2/3 cup sliced green onions
- 1/2 cup milk
- 1/2 cup chopped fresh parsley
- 3 large garlic cloves, minced
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- 1/4 teaspoon black pepper

Recipe Directions

For the Decoration

- 1 jar (12 ounces) roasted red peppers, drained and patted dry
- 3 1/2 cups hot mashed potatoes
- 8 cherry tomatoes, stems removed

Preparing the Meat Loaf: Preheat oven to 375 degrees. In a large bowl, combine ground beef, eggs, bread crumbs, green onions, milk, parsley, garlic, Worcestershire sauce, salt and pepper just until blended.

Divide mixture between two 8-inch round cake pans, patting to cover pans evenly and make level.

Decorating the Meat Loaf: Pour off juices from pans. Invert 1 meat loaf onto a flat serving plate. Using a small sharp knife, trim red peppers to that they lie flat. Cover top of meat loaf with a single layer of roasted red peppers.

Invert second meat loaf onto red pepper layer. Using a spatula, spread 2 1/2 cups mashed potatoes over top and sides of meat loaf. Spoon remaining potatoes into a pastry bag fitted with a large star tip. Pipe swirls around top edges of cake. Pipe stars around bottom of cake.

Place cherry tomatoes, stem-ends down, in a ring around top of meat loaf "cake" to resemble cherries. Cut meat loaf into wedges; serve April Fool's Meat Loaf Cake immediately.

Lime Fool

Recipe Ingredients

Peel and juice of 1 lime
1 cup sugar
1/4 cup water
1 pint heavy cream

For sugar swirls:

1 1/4 cups sugar
1/3 cup corn syrup
1/4 cup water
Chocolate chips for garnish



Recipe Directions

Sugar sticks: Thoroughly oil a sheetpan. In a small saucepan bring sugar, corn syrup and water to a boil. Cook until mixture reaches the hard crack stage (295 to 310 degrees). Remove pan from heat.

Being careful (caramelized sugar can cause a very bad burn) quickly spoon large swirls onto prepared sheet pan. Allow to cool completely. Release swirls from pan. Store in a cool dry place. In a small saucepan combine lime juice and peel, sugar and water. Bring to a boil and reduce to approximately 1 cup. Allow to cool, cover and refrigerate syrup overnight.

Strain out peel and pulp of lime.

Whip cream to stiff peaks with 1/4 cup syrup. Spoon into martini glasses. Serve Lime Fool garnished with sugar swirls and chocolate chips.

Nutrition Information

Recipe makes 6 servings, 1/2-cup each.

April Fool's Day Dinner

Served on a dinner plate, this April Fool's Day Dinner looks just like mashed potatoes, chicken nuggets and vegetables. But look again...



Recipe Ingredients & Instructions

THE MAIN COURSE

For the chicken nuggets and vegetables, you'll need to purchase some peanut butter logs and peas-and-carrots candy mix. (Both candies are sold by the pound at most candy stores.)

On each dinner plate, arrange four or five peanut butter logs and a small handful of the candy mix. Right before serving, add a scoop of vanilla ice cream or frozen yogurt to each plate. Top with gravy -- a spoonful of caramel sauce or butterscotch topping.

Refreshments

The last laugh is sure to be yours when your kids try sipping this colorful April Fool's Day Dinner beverage. It's actually flavored gelatin, so you'll need to prepare it ahead of time.

Dissolve a package of dessert gelatin according to the directions on the box (orange to look like iced tea; raspberry, strawberry or lemon to resemble fruit punch).

Pour the liquid gelatin into drinking glasses, then place a plastic straw in each. Set the glasses on a tray in the refrigerator until the gelatin firms up.

Happy

**April
Fool's**

Day!