

Labor Day Dessert Recipes

Written by Kai Neighbors

With Labor Day quickly approaching I thought that a few new dessert recipes were in order. Here are three deliciously wonderful and oh so festive Labor Day treats that you and your family will swoon over. Enjoy!



Patriotic Mini Star Cakes

(recipe adapted from [Bird on a Cake](#))



Directions:

Prepare your favorite vanilla cake batter. Divide the batter equally into 3 bowls. Use food coloring to make one bowl of batter red and one blue. Bake as directed and cool. While the cake is baking, make your whipped cream and strawberry sauce. When the cake is out of the oven and cooled, use a star cookie cutter and make star shapes from each cake layer. Level your cake if necessary. Remove the cake scraps around the outside layer of the stars and use a spatula to transfer a red star to a plate. Put your whipped cream in a decorating bag, and snip off the tip. Cover the star with whipped cream (make an outline and fill it in). Arrange the sliced strawberries on top. Layer with a white cake star, cover with whipped cream and blueberries. Layer with a blue cake star. Cover with whipped cream and strawberry sauce. Garnish with strawberries and blueberries!

Whipped Cream

- 2 cups heavy cream
- 1 teaspoon clear vanilla
- 4 tablespoons confectioners' sugar

In a large bowl, whip cream until soft peaks form. Beat in vanilla and sugar until stiff peaks form. (Do not over-beat, cream will become lumpy and butter-like.) Store in the refrigerator.

Strawberry Sauce

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- 2 cups pureed strawberries (fresh or frozen)
- 4 tablespoons sugar
- 1 teaspoon lemon or lime juice

Firecracker Red, White and Blue Bundt Cake

(recipe from [Betty Crocker](#))



Ingredients:

1 box Betty Crocker® SuperMoist® white cake mix Water, vegetable oil and egg whites called for on cake mix box Red food color Blue food color 1 container (12 oz) Betty Crocker® Whipped fluffy white frosting

Directions:

1. Heat oven to 325°F. Generously grease 12-cup fluted tube cake pan. Make cake batter as directed on box, using water, oil and egg whites. Pour 1 cup of the batter into small bowl; stir in red food color until well mixed. Pour another cup of the batter into separate bowl; stir in blue food color until well mixed.
2. Pour red cake batter into bottom of pan. Carefully pour remaining white batter over red batter in pan. Carefully pour blue batter over white batter. (Blue batter does not need to cover white batter completely; it looks better if it just forms a ring in the center of the white batter.)
3. Bake as directed on box or until toothpick inserted near center comes out clean. Cool cake 5 minutes. Meanwhile, place cooling rack over cookie sheet. Turn pan upside down onto cooling rack. Cool cake completely, about 30 minutes.
4. When cake is cool, divide frosting evenly into 3 microwavable bowls. Microwave 1 bowl of frosting uncovered on High a few seconds until smooth enough to drizzle over cake. With spoon, drizzle all of white frosting back and forth around cake in a striping pattern. Repeat microwaving second bowl of frosting until smooth. Stir in a few drops blue food color until well blended. Drizzle over cake, scattering frosting back and forth. Repeat with remaining bowl of frosting and red food color, making sure red, white and blue frostings can be seen on cake. Let cake stand at room temperature until frosting is set before serving.

Red, White and Blue White Chocolate Fruit Cones

(recipe and photo from [SeeVanessaCraft.com](#))

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Materials:

(makes 12 cones)

½ bag white chocolate melts

12 ice cream cones

Red, white & blue sprinkles

1 package strawberries

1 package blueberries

Instructions:

Step 1: To make the cones, melt ½ bag of white chocolate melts according to package in a large microwavable bowl. Be careful to not over-melt the chocolate.

Step 2: Dip the tips of the ice cream cones in the white chocolate and tap off excess chocolate.

Step 3: Add red, white and blue sprinkles to the chocolate cones before they dry.

Step 4: Wash the fruit. Slice strawberries and mix with blueberries.

Step 5: Allow the chocolate to harden before adding strawberries and blueberries to the cones. If you make these fruit cones ahead of time, place a cupcake liner inside the cone before adding the fruit to prevent the cone from getting soggy. Enjoy!