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Fruit dessert recipes easy and quick

Is there anything better than eating dessert in the summer, when fruits and berries are at their freshest and ripest? If you're looking for some inspiration, look no further. We come with the best fruit dessert recipes you should simply try this summer. Of course sweet and full of flavor, fruit makes the perfect addition to cake recipes, circle recipes, and other alluring treats. This season we invite you to make a blackberry-filled dessert the freshest finish for all your summer dinners. You can also stick to classics like chocolate banana boats, cherry pie and mixed berry cobbler, but we encourage you to think outside the box as well. Try Creamsicle fluff, blackberry-lime cream puffs, and chocolate-drummed fruit-inflicted dessert nachos, or you can add grown-up twists to your after-dinner treat, such as cucumber key lime pie or blueberry-basil frozen yogurt. A handful of cool concoctions, such as a berry icebox cake and blueberry yogurt ice pops, will not only meet your sweet tooth, they will also help to beat the heat. And remember, fruity rates don't have to be classified as strictly after-dinner excesses — some of these ideas, like strawberry banana bread and cream cheese danish, are so perfect at home making appearances at the breakfast table while chowping down a Friday night dinner. (And either way, they pair well with a cup of coffee!) No excuse is needed to try your hand at a new fruit dessert recipe (although the lemon bowl mousse will be a certified party please). For even more ideas, check out these healthy dessert recipes. 1 of 46 Raspberry Crumb Bars This easy burst may be just the best use of rolled oats and fresh raspberries we've seen. Get the recipe. 2 of 46 Fruit and Nut Trifle 3 of 46 Cucumber-Key Lime Pie Hear Us Out: Your average key lime pie is delicious, but it can be a tad simple. Adding cucumber gives it a slightly refreshing counterpoint flavor. Guests will wonder what you did to make it taste so good. Get the recipe. 4 of 46 Blueberry Basil Frozen Yogurt Lighter as ice cream and much more delicious than the store-bought kind, this blueberry fro-yo takes on excellent grown-up flavor with the addition of fresh basil. Get the recipe. SHOP ICE CREAM MAKERS 5 of 46 Blackberry Tart have fresh blackberries? Fast: Make this elegant, delicious tart! All you need is pre-made pie crus and some masarpone. Get the recipe. 6 of 46 Pie-Flavored Apple Fritters You know what they say—an apple fritter a day keeps the doctor away... or something like that. No matter the season, these little guys give regular apple pies a run for their money. Get the recipe. SHOP DUTCH OVENS 7 of 46 Chamomile-Mascarpone Tart With Fresh Strawberries Even Without the Strawberry Topping, This Dreaming Tart largely its light, fruity flavoring to an unexpected ingredient: chamomile tea. Get the recipe. SHOP STRAINERS 8 of 46 Cast Iron Cast Iron Crumble with Sour Cream Whip 14 of 46 Apple-Cinnamon Coating Cake with Salted Caramel Frost 16 of 46 Intricate Meringues with Blueberry Sauce 17 of 46 Strawberry Rhubarb Shortbread Bar 19 of 46 Raspberry Pink Velvet Cake with Raspberry Cream Cheese Frost 20 of 46 Brown-Sugar Balsamic Strawberry Sauce This Sweet Strawberry Sauce, Flavored With Brown Sugar and Balsamic, is a great way to jazz up classic vanilla ice cream. Get the recipe. 21 of 46 Meyer Lemon Meringue Pie You can prep this summer staple in just 30 minutes. Get the recipe. 22 of 46 Vanilla Yogurt and Berry Trifle A no-cook dessert complete with ladies, creamy Greek yogurt, and a variety of berries. Get the recipe. 23 of 46 Meyer-Lemon tart with Gingersnap Crust and Almond Whipped Cream This tart is a guaranteed crowd-pleaser with its juicy Meyer-lemon filling and ginger-nap cookie crust. Topped with a dollop of almond whipped cream, this dessert is sweet, flavored, and slightly tart everyone at the same time. Get the recipe. 24 of 46 Boysenberry Pavlova Boysenberries is a cross between a raspberry and a blackberry and gives an intense flavor and bright colour to this beautiful dessert. Get the recipe. 25 of 46 Grapefruit Buttermilk Donuts with Candied Zest Tangy buttermilk and tart grapefruit give this classic treat a sophisticated update. Get the recipe. 26 of 46 Rustic Strawberry Galette This light and fresh strawberry tart is a perfect dessert for your next rally. Get the recipe. 27 of 46 Easy Cherry Pie Whip this scene-sealing mini desserts using chilled circle crust and canned cherries. Get the recipe. 28 of 46 Shortcakes with peaches and cream in the mood for a celestial treat? Combine moist shortcake, sweet peaches, and soft whipped cream. Get the recipe. 29 of 46 Farmhouse Apple Pie The tart taste and firm texture of apples makes it a fragrant pie that is not magic sweet. Don't forget a big scoop of vanilla ice cream! Get the recipe. 30 of 46 Strawberry Limeade Cake with Strawberry Cream Cheese Frost Four Summer's Arrival with Fresh Strawberries and Zesty Lime. Get the recipe. We can earn commission from links on this page, but we only recommend products that we back. Why we trust? Seriously, everyone's favorite food tastes even better when you put marshmallows, chocolate and fresh fruit on top. Jul 9, 2015 Seriously, everyone's favorite food tastes even better with marshmallows, chocolate and fresh fruity toppings. 1 of 10 Fruit Pizza This one is for the purists: sugar cookie fever, cream cheesecing, and a dazzling array of fruits. Call it the Margherita of the dessert pizza world. Get the Recipe of Cooking Classic » 2 of 10 Caramel Apple Cheesecake Peanut Butter Cookie Pizza 3 of 10 Strawberry S'mores Pizza 5 of 10 Bananas Foster Cookie Pizza 7 from 10 Apple Pie Pizza 8 of 10 Nutella Brownie Fruit Pizza 9 of 10 Healthy Oats and Yogurt Pizza 10 of 10 10 Dessert Pizza Yes, this dessert pizza has mozzarella cheese on it. No, it's not gross (especially when combined with blueberry jam and cream cheese). Trust us on this one. Get the recipe from Spoon Fork Bacon » 9 Impossibly Easy Shower Cakes Ad — Continue reading under This content is created and maintained by a third party, and imported to this page to help users provide their email addresses. You might find more information about this and similar content at piano.io Delicious Dessert Recipes Food & Recipes Red, White, and Blue Ice Cream Pie Nothing says Happy Birthday, America, like a pie in our nation's best colors. The only thing better than a sweet, sweet, rich dessert is one that is super easy and quick to make from scratch. If you're a novice baker looking to brush up on your skills in the kitchen in a pinch, there's no need to spend your time decoding fine French pastry recipes or hoping a chocolate soufflé will rise. Leave the serious bowl for a time when and keep things simple in your home kitchen—here are 20 easy dessert recipes that only need 20 minutes or less to prepare. 01 of 20 This easy dessert recipe from Half Baked Harvest has it all: chocolate chips, peanut butter turns, and a classic cookie bar taste. Since they're made in a baking sheet, you don't even have to worry about deploying the perfect cookie dough balls. Just follow the simple recipe and spread the dough into a dish. You can cut out individual bars once the mixture has baked. Prep Time: 15 minutes 02 of 20 The great thing about no-bowl desserts (except the fact that they're typically incredibly easy to pull off) is that you can slip easily into a fun boozy element. Take these pecan rum balls from Boulder Locavore, for example. Made with melted chocolate chips, sugar, vanilla wafers, graham crackers, pecans, and rum, they're the perfect bite-sized treats made for adults only. Prep Time: 10 minutes 03 of 20 Satisfy your sweet tooth without throwing your health goals out the window by preparing these pumpkin chia mousse by eating Bird Food. You need non-dairy milk, pumpkin purée, chia seeds, maple syrup, spices and graham crackers to create this dessert that bursts with falling flavors. It's basically a healthy pumpkin pie in a cup ready to eat flat in 20 minutes. Prep Time: 10 minutes 04 of 20 If you're looking for a Paleo-friendly, gluten-free dessert, give Food Faith Fitness's no-bake lemon bars a try. With just four ingredients, you can make this creamy, tangy sweet that's ready to serve to a crowd. Mix simply soaked cashews, fresh lemon juice, honey and lemon peel before stacking the mixture on a cashew crust. Freeze the final dessert until firm and cut into perfect to serve. Prep Time: 15 minutes 05 of 20 If you like ice cream and you like pie, this dessert is for you. It only takes four four to make this ice cream pie with peanut butter crisp crusty from Foodie Crush. All you have to do is put together a crust made with rice cereal and chunky peanut butter and fill with the ice cream of your choice. Pop it all in the freezer for a at least four hours before digging in. Prep Time: 15 minutes 06 of 20 This easy dessert from Melanie Makes combines chocolate and beer flavors into one simple recipe that doesn't even require the oven. It's a no-bake Guinness chocolate cheesecake made with an Oreo circle crust and a creamy filling flavored with dark chocolate and Guinness beer (don't beat it until you try it). Prep Time: 15 minutes 07 of 20 This shrinking top brownies from Half Baked Harvest is easy to perform and taste heavenly. Think fudgy, gooey, chocolate brownies with a perfectly flakes top layer. Once you make the batter, the oven does the hard work for you. Let the final treats cool and serve with a light dusting of powdered sugar. Prep Time: 10 minutes 08 of 20 If you haven't experienced the flavor combination of apple and cheddar, add this dessert to your list ASAP. These mini apple cheddar pies from How Sweet Eating is like little handheld apple pies. Thanks to pre-made puff dough, the dessert comes together in less than an hour. It's just the thing to prepare and serve in advance for a crowd. Prep Time: 15 minutes 09 of 20 There's nothing as easy to make as no-bake cookies. Not only are Minimalist Baker's no-bake peanut butter cookies super easy to whip up, but they're also pretty healthy (as far as desserts go). You'll use a food processor to combine gluten-free rolled oats, Medjool dates and natural peanut butter in a dough and top with a homemade chocolate glare. Prep Time: 10 minutes 10 of 20 Don't let their sophisticated name fool you, these rosewater pistachio shortbread cookies are actually very easy to master. This recipe from Sugar

Salted involves a simple dough made with butter, sugar, eggs, rose water and pistachios. Bake for 10 to 15 minutes for a fresh, unique dessert. Prep Time: 10 minutes 11 of 20 Specialty Ice Cream Lovers Rejoice, this no-churn blueberry mascarpone ice cream recipe from The Butter Half is a cinch to make and will taste as good as the handmade scoops of your favorite ice cream. Collect heavy cream, sweetened condensed milk, masarpone cheese, fresh blueberries, lemon juice, and vanilla to make this elevated dessert that comes together in a blender. Prep Time: 15 minutes 12 of 20 For another silly and healthy treat that doesn't sacrifice sweetness, try these vegan peach crumbles shaken by The First Mess. This recipe calls for frozen peaches, oats, a pitched Medjool date, chia seeds, lemon juice, vanilla, cinnamon, non-dairy milk, and water, which you'll pour into an upright blender until the mixture is and rotten. You can even pack in more protein by adding almond coconut butter. Prep Time: 10 minutes 13 of 20 Made with store-bought caramels, pretzels, melted chocolate, and chopped nuts, these four-ingredient pretzel tortoises from Foodie Crush are ready in a flash with minimal effort required. Simply unravel the caramels and roll it out in thin ovals to cover the pretzels. Then, toss the pretzels with melted chocolate and chopped nuts and leave to harden. Prep Time: 20 minutes 14 of 20 This one-bowl fudge recipe from The Butter Half calls for a modern twist on the classic treat that's almost too easy to make. Instead of stirring the chocolate mixture over the stove until finished, this iteration simply requires the microwave. You will need butter, sugar, evaporated milk, chocolate chips, marshmallow crème, vanilla, chopped pecans and a large, microwave-safe bowl. Prep Time: 15 minutes 15 of 20 This easy tiramisu recipe comes from The Modern Proper and proves that anyone can make the luxurious, Italian sweet. The shortcut version of the classic recipe calls for heavy cream, mascone cheese, strong coffee, ladies' fingers, and cocoa powder. Lay your homemade cream mix between coffee-soaked cookies and leave to chew. Top with a fabric cocoa powder when you're ready to enjoy. Prep Time: 20 minutes 16 of 20 For a vegan and gluten-free treat, give this no-bake cookie dough burst of Eating Bird Food a try. The cookie dough is made with almond flour, cashew butter, melted coconut oil, vegan chocolate chips, and is sweetened with Stevia instead of cane sugar. Cover the bars with a layer of chocolate made with more vegan chocolate chips and coconut oil for a healthier spin on the classic dessert. Prep Time: 20 minutes 17 of 20 This tahini date shaking recipe from The First Mess proves you can have your dessert—and drink it too. And if you're looking for a post-dinner pick-me-up, the coffee in this cold concoction will be sure to wake you and your tastebuds. All you have to do is combine ice, tahini, soften Medjool dates, vanilla extract, your favorite java, and a pinch of sea salt in a strong blender. If you prefer a wind-down treat that's still sweet, you can also replace the coffee for your favorite dairy or non-dairy milk. Prep Time: 5 minutes 18 of 20 Here's something for citrus and carbs. To make Foodie Crush's sweet and tart Meyer lemon bars, all you need freshly pressed juice and zest along with powdered milk and granulated sugar, unsalted butter, all-purpose flour, eggs, and baking powder. Prep Time: 10 minutes 19 of 20 This genius recipe from Rebecca from Sugar & Canvas takes only 5 minutes to pull together but can immediately elevate each party. Pull your go-to cheeseboard, and pair these cream cheese and raspberry dip with pre-made graham crackers, vanilla wafers, rolled wafer cookies, and your favorite Prep Time: 5 minutes 20 of 20 This 5-minute recipe from Ashley Ashley from Sugar & Canvas is perfect for non-dairy enthusiasts. Rose takes Häagen-Dazs Chocolate salted Fudge Truffle Non-Dairy Dessert and mixes it with coconut milk, vanilla extract, and tops it with coconut whipped cream for an indulgent dessert for our lactose-tolerant friends. Prep Time: 5 minutes

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