

# Across the Fence

## Recipes - May 2021

### Heavenly Blueberry Dessert

1 whole Angel food Cake	1 cup sour cream
1 pkg. (3.4 ounces) instant lemon pudding	1 can (21 oz.) blueberry pie filling
1½ cups milk	8 oz. whipped topping
	1 Tbsp. lemon zest, for garnish (optional)

Carefully cut angel food cake into cubes with a serrated knife into bite sized pieces and set aside. In a large bowl combine lemon pudding, milk, and sour cream. Using a hand-held mixer, beat on medium-high for 2 minutes. Set aside. In a 9x13 baking dish, arrange ½ of the angel food cake cubes in a layer. Drop half of the blueberry pie filling over top of the angel food cake cubes. Cover the blueberry filling with the remaining angel food cake. Spoon lemon pudding over the cake and spread evenly. Drop with whipped topping in dollops over the pudding layer. Using an offset spatula, spread into an even layer. Carefully spread the remaining blueberry pie filling over the whipped topping. Garnish with lemon zest (optional). Place in the refrigerator for 2 to 4 hours. Serve cold.

### Tortellini Skewers with Pesto Drizzle

1 pkg. (9 oz.) cheese tortellini	1 can (15 oz.) large black olives, drained
1 pkg. (8 oz.) fresh mozzarella balls or pearls	¼ cup high-quality Italian dressing
1 pkg. (10 oz.) bite-size tomatoes	¼ cup pesto
1 pkg. (3 oz.) pepperoni	

Cook the tortellini according to package directions, being careful not to overcook (it will fall apart when you try to skewer it; you may need to very slightly undercook it.) Drain and run cold water over the tortellini to stop the cooking and to chill the pasta. Thread 1 piece of tortellini followed by a tomato, cheese ball, pepperoni slice, and an olive, and repeat (for small appetizers, use 6" sticks and only do the pattern once). Place the skewers on a serving platter or tray. If not serving immediately, cover and refrigerate until ready to serve. Whisk together the pesto and Italian dressing. Immediately before serving, drizzle the skewers with the pesto/Italian dressing mixture. If you have leftover bits and pieces that didn't make it onto the skewer (or you got tired of skewering), toss them together in a bowl, drizzle with the dressing mixture, and serve like a salad. **Note:** Pepperoni can be added, or substitute with grilled chicken breast cut into very small pieces for a healthier, heartier option.

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