



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Dessert: Kasha Fruit Fantasia

Makes: 8 servings

Ingredients

- 1 cup water
- 1 cup orange juice
- ½ cup kasha
- 1 tsp. butter or margarine
- 1 cup heavy cream, whipped
- 3 Tbsp. sugar
- 3 Tbsp. orange-flavored liqueur (or rum or kirsch)
- 2 ½ cups well drained canned or fresh fruit (oranges, peaches, apricots, pineapples)
- Coconut (optional)

Directions

In saucepan, heat water and orange juice to boiling; add butter and kasha and bring back to a boil. Then cover pan, reduce heat to simmer for 15 minutes or until kasha is tender. Drain thoroughly and set kasha aside to cool. Add sugar and liquor to whipped cream. Fold in fruits and kasha. Chill several hours or overnight, May be topped with grated coconut before serving.



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