

A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

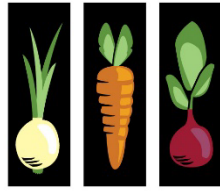
Raspberry Sauce

Ingredients

- 1 pint fresh raspberries, ripe
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ sugar
- Squeeze of lemon

Directions

Heat all the ingredients in a small pot over medium high heat. Stir to dissolve the sugar. Bring to a simmer and let cook for 2 minutes. Remove from heat. Strain sauce through a sieve, pressing the raspberries against the mesh to push through. Allow to cool completely. Refrigerate until ready to use.



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Raspberry Sorbet

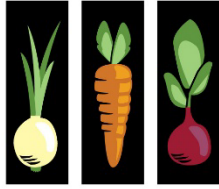
Ingredients

- 2 pints frozen raspberries
- 1 cup water
- $\frac{1}{2}$ - $\frac{3}{4}$ cup sugar *
- Squeeze of lemon

Directions

Bring the sugar and water to a boil. Lower heat and simmer for 5 minutes. Allow to cool. Blend the sugar water and remaining ingredients in a blender, blending until smooth or just slightly chunky. Place the sorbet in the freezer for a half hour. Stir the sorbet to break up the ice crystals. It will be soft set at this point and can be eaten, otherwise freeze for another 2 hours, stirring at every half hour mark.

*The amount of sugar you use will depend on how sweet the raspberries are.



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Raspberry White Chocolate Scones

Ingredients

- 2 $\frac{1}{2}$ cups flour
- 1 cup fresh raspberries
- 1 tablespoon baking powder
- 1 egg
- $\frac{3}{4}$ cup heavy cream
- $\frac{1}{2}$ cup cold butter, cut into cubes
- $\frac{1}{2}$ cup sugar plus extra
- $\frac{1}{2}$ cup white chocolate chips
- $\frac{1}{2}$ tsp almond extract
- Dash of salt

Directions

Preheat your oven to 350F. Line a baking sheet with parchment paper. Set aside. In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt. Cut in the cubed butter using a pastry cutter until it resembles coarse crumbs.

Stir in the egg, extract, and raspberries. Stir in the white chocolate chips. Pour in the heavy cream, folding the dry dough into the cream to bring it together. Shape the dough into two round circles, about $\frac{1}{2}$ to $\frac{3}{4}$ -high. Cut into six triangles. Arrange the triangles on the baking sheet so they are at least 2 inches apart. Sprinkle lightly with extra sugar. Bake for 20-25 minutes until just lightly browned.