

## Dessert Parties

by: Amanda Baker

Dinner parties are a hot trend and a great way to get together with all of your friends. But do you and your friends have a serious sweet tooth? Do you get more enjoyment out of the desserts than dinner? Why not host an evening dessert party? A dessert party can actually be hosted any time of the day, but a late evening party is typically best.

With desserts, the tiny touches really do completely the big pictures. For instance, doilies on dessert plates when serving a fine piece of cake is a beautiful touch. A nice espresso goes well with pastries.

Have a tasty pound cake and want to make it look beautiful when serving? Use wine or champagne glasses and a flavor or two of ice cream to serve desserts a la mode. Serve flavored coffees and teas with some fresh fruit. All by itself, it can serve as a dessert. Just don't forget the decaf! Frozen desserts are a great idea for an unexpected get-together. Most of the fancier desserts can be frozen and thawed in warm weather for only about an hour.

Need a quick cake decoration? Keep some butterscotch, chocolate, and caramel sauce on hand. Nice thin swirls of a flavored sauce across the dessert plate works especially well with a nice torte or cheesecake. Mini chocolate chips are fabulous when coupled with fresh raspberries and a rich chocolate cake.

Any particular season coming up? A seasonal dessert leaves a great impression on your guests.

Chocolate-coated strawberries are an ideal dessert party treat. You can begin with a carton of large ripe strawberries with stems. Melt two to three large dark or milk chocolate bars per carton in the microwave, in a pyrex measuring cup. Be very careful not to burn the chocolate. Hold strawberries by the stem, dipping them one by one into the cup. On a large plate coated with wax paper, rest the strawberries (which should only be dipped just over halfway) and chill for about forty-five minutes. Serve with Columbian coffee or a designer coffee drink. If you're crafty with drinks, you could concoct a drink specifically for your event!

Always pre-slice cakes, but serve to guests one at a time. Do not have the cake already on a dessert plate, unless the event is directly after a dinner.

Dessert parties are becoming more popular and a little more sophisticated, so soft lighting, candles, and appropriate music are a must. Remember not to serve pies, as they are informal and casual and interfere with the class and mystique of a dessert party.

### About The Author

Amanda Baker writes for All Things Pondered: <http://AllThingsPondered.com>.

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