

Desserts

No-Bake Sweet Table

Twelve desserts made with chilling, simmering and simple assembly



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

A no-bake dessert still needs a method, even when the oven stays off. This development edition combines chilled assembly with a few stovetop preparations: milk thickens into pudding, gelatin sets cream, and sugar becomes brittle. Read chilling and setting times before choosing a dessert, since active preparation is often much shorter than the wait before serving. Use ready-to-eat cookies where crumbs are called for; raw flour and uncooked dough have no place in these recipes. Keep dairy mixtures cold once they are prepared and serve small portions from the refrigerator. These twelve original development drafts offer different textures for a shared sweet table. Some travel well in covered cups, while delicate layered desserts are best assembled near serving time and carried in an insulated cooler.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Vanilla Panna Cotta - AI-generated realistic food artwork, not a photograph or tested result.

Vanilla Panna Cotta

6 small cups | Prep: 15 minutes | Cook: 8 minutes

Ingredients

- 1 1/2 teaspoons unflavored gelatin
- 2 tablespoons cold water
- 1 cup heavy cream
- 1 cup milk
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract

Method

1. Sprinkle gelatin over cold water in a small bowl and leave 5 minutes to soften. Set six small heat-safe cups on a tray.
2. Warm cream, milk and sugar in a saucepan over medium-low heat, stirring until sugar dissolves and steam rises; do not boil. Remove from heat and whisk in softened gelatin until fully dissolved, then vanilla.

3. Divide among cups and refrigerate promptly, uncovered until cool. Cover once cold and chill at least 4 hours until softly set; chilling time is additional to active preparation. Serve directly from the cups.

Cook's tip

A gentle heat keeps the cream smooth; whisk carefully rather than beating air into the mixture.

Substitution

Replace vanilla with 1 teaspoon finely grated orange zest, straining the mixture before portioning.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3 days; keep toppings separate.

Ingredient allergen notes

Milk

Chocolate Cornstarch Pots

4 servings | Prep: 15 minutes | Cook: 10 minutes

Ingredients

- 2 cups milk
- 1/3 cup granulated sugar
- 3 tablespoons unsweetened cocoa
- 3 tablespoons cornstarch
- 1 pinch fine salt
- 1 teaspoon vanilla extract
- 1 tablespoon unsalted butter

Method

1. Whisk sugar, cocoa, cornstarch and salt in a saucepan. Slowly whisk in milk, first making a smooth paste and then adding the remainder.
2. Cook over medium heat, whisking constantly around the pan edges, until bubbling and thick. Continue whisking at a gentle bubble for 1 minute, then remove from heat and stir in vanilla and butter.
3. Divide into four heat-safe cups. Refrigerate promptly; place food-safe wrap against the surface if you prefer no skin. Chill at least 2 hours before serving, allowing additional time beyond active preparation.

Cook's tip

Whisk the dry ingredients together before adding milk to prevent isolated clumps of cocoa or starch.

Substitution

Use unsweetened soy milk and omit butter for a dairy-free version; label the soy allergen.

Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3 days; keep toppings separate.

Ingredient allergen notes

Milk

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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A sweet finish, planned around the chill

Set out small cups, choose a spoon dessert, and let the refrigerator take its place in the recipe. No-Bake Sweet Table gathers twelve desserts made through chilling, simmering, and simple assembly, including softly set panna cotta, rice pudding, fruit cups, bars, and truffles. Some recipes need a saucepan; one asks you to handle hot sugar carefully. Clear cold-time guidance helps you plan beyond the active minutes, while ready-to-eat building blocks keep each method purposeful. Junction Table by CrownThrive, LLC offers a varied sweet table for cooks who want to prepare components ahead and finish individual portions close to serving.

- Soften gelatin, dissolve it in warm dairy, and chill panna cotta in cups.
- Simmer short-grain rice in milk until it coats a spoon.
- Whisk ricotta and macerate strawberries separately before layering cups.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Strawberry Ricotta Cups

AI-generated realistic food artwork