

Deserts & Cakes & Pies (Cookies have their own section)

Cake is perfectly cooked in the middle at 205 degrees—for a perfect cake every time, insert a thermometer instead of a toothpick. When a toothpick comes out clean, ALL the moisture is gone and the cake is on the verge of being too dry.

APPLEB URRITOS	CHERRY CHEESE PIE BY MOM	HOLIDAY POKE CAKE	PREACHER CAKE
APPLE CHEESECAKE CUPS	CHERRY CHIFFON DESERT	HUMMINGBIRD CAKE	PUMPKIN DUMP CAKE
APPLE CREAMCHEESE BUNDT CAKE	CHERRY DUMP CAKE	ICECREAM BASIC	PUMPKIN LAYER CAKE
APPLE PAN DOWDY	CHOCOLATE CAKE MIRACLE	ITALIAN CREAM CAKE FOR DAD	PUMPKIN LUST
APPLE PIE CHEESECAKE	CHOCOLATE CARAMEL PIE	JELLY JAM CREAM PIE	PUMPKIN PIE BY MOM
APPLE PIE EGGROLLS	CHOCOLATE COBBLER	JELLY JAM PRESEERVES FRUIT DIP	PUMPKIN PIE DOUBLE DECKER
APPLE PIE ENCHILADAS	CHOCOLATE MUG CAKE	KEY LIME NO BAKE CAKE	PUMPKIN PRALINE TRIFLE
APPLE SNACKS	CHOCOLATE PUDDING	KEY LIME PIE	PUMPKIN PUDDING
APPLE TART	CINNAMON ROLL CAKE	LEMON BARS	PUMPKIN SMOOTHIE
BANANA BITES	CINNAMON TOAST CRUNCH TREATS	LEMON DREAM	PUMPKIN WHOOPIE PIE
BANANA BREAD BROWNIES	CITRUS SURPRISE CAKE	LEMON DREAM DESERT	RASPBERRY CHEESECAKE ROLLUPS
BANANA FREEZE	COCONUT CREAM PIE	LEMON ICECREAM LEMON PIE OH MY	ROCKY MOUNTAIN APPLE BLISS
BANANA NUT BREAD	COCONUT TORNADO CAKE	LEMON PUFF IN A CUP	SAWDUST PIE
BANANA PUDDING	CONDENSED MILK DIY	LEMONY BLUEBERRY PIE	SMORES BROWNIE PIE
BANANA PUDDING CAKE	COOKIE DOUGH DIP	LOUISIANA YUMMY	STRAWBERRY CHEESE CAKE
BANANA SPLIT CAKE	COOL WHIP FROSTING	MARSHMALLOW PUMPKIN PIE	STRAWBERRY EARTH QUAKE CAKE
BEACH PAIL PUDDING	CREAM SICKLE PIE	MILE HIGH STRAWBERRY PIE	STRAWBERRY JELLO POKE CAKE
BLACKFOREST CAKE	DREAM SICKLE PIE	MINI APPLECAKE FOOL PROOF	STRAWBERRY PIE BY MOM
BLUEBERRY BANANA PIE	DUTCH APPLE DESERT	PEANUTBUTTER BACON COOKIES	STRUSSEL MUG CAKE
BOX CAKE BAKERY	FLUFFY LEMON FRUIT PIE	PEANUTBUTTER MOUSSE	SUCKERS
BREAD PUDDING	FRESH APPLE CAKE	PEANUTBUTTER PARFAIT	SUGAR CRUMB CRISPY
BREAD PUDDING AND RUM SAUCE	FRIED BANANA BALLS	PEANUTBUTTER QUESADILLAS	SWAPS TIPS TRICKS
BREAKFAST PASTRY	FROSTED ANIMAL COOKIE CHEESECAKE	PEANUT BUTTER STAIRWAY	VANILLA ICECREAM BASICS
BUTTERCREAM FROSTING	FRUIT NUT CAKE	PECAN CARAMEL BAKLAVA CUPS	VANILLA MUG CAKE
BUTTERFINGER BALLS	FRUIT PIZZA	PECAN PIE BY MOM	WATERMELON CAKE
BUTTER PECAN CAKE	FRUIT SALSA	PECAN PIE CHEESECAKE	WATERMELON CARVING IDEAS
CAKE DIP	FRUIT STACK CAKE	PECAN PIE COBBLER	WENDYS FROSTY
CAMPFIRE CONES	FUNNEL CAKE	PECAN PIE KENTUCKY STYLE	WHITE CHOCOLATE RASPBERRY POKE CAKE
CARMEL APPLE BOMBS	GERMAN CHOCOLATE CAKE FOR MOM	PIE CRUST	
CARMEL CARROT CAKE	GERMAN CHOCOLATE CHEESE CAKE	PIE CRUST CREAMCHEESE	
CARMEL PECAN CHEESECAKE DIP	HEAVENLY PIE	PIE CRUST NEVER FAIL	
CARROT CAKE BY MOM	HOLIDAY DRIZZLE SNACK	PIE FILLING BOX CAKE HACK	
CARROT CAKE CHEESECAKE		PINA COLADA CAKE	
CHEESE DANISH			



German Chocolate Cheesecake is insanely decadent chocolate cheesecake with crunchy Oreo crust and gooey coconut pecan topping.

- For Oreo Crust:
 14.3 oz. Oreo Cookies-ground
 4 oz. unsalted butter-melted
- Chocolate Cheesecake:
 2 lb. cream cheese-softened
 1 and 1/4 cup sugar
 2 Tablespoon cocoa powder
 8 oz. semi-sweet chocolate-melted
 2 teaspoon vanilla
 3 eggs-slightly beaten with the fork
- Coconut Pecan Topping:
 1/3 cup unsalted butter
 1 cup evaporated milk



3 egg yolks
1 teaspoon vanilla
3/4 cup light brown sugar
4 oz. sweetened shredded coconut
3/4 cups chopped toasted pecans
Ganache for Swirls:
4 oz. chocolate-chopped
1 teaspoon coconut oil
1 Tablespoons cocoa powder
2/3 cup heavy cream
1 Tablespoon maple syrup

Instructions

Oreo Crust:

Line the bottom of the 9-inch springform pan with parchment paper and wrap the pan in heavy-duty aluminum foil and set aside.

Preheat the oven to 325F.

Whisk together Oreo crumbs with melted butter, then press the mixture into the bottom and 1 inch up the sides of springform pan. Place in the freezer to firm.

Chocolate Cheesecake:

Melt the chocolate and set it aside.

Beat softened cream cheese, sugar, and vanilla. Mix in the cocoa and melted chocolate.

Add eggs and beat just to combine.

Spread the mixture over the crust and smooth the top. Place in the preheated oven, then place a small pot filled with water under the pan.

Bake about 1 hour and 15 minutes or until the center has set. Turn off the oven and crack the door open for additional hour, then place the cake on the counter to cool to room temperature, then chill in the fridge for 4 hour.

When it's cooled remove the ring from the springform pan and transfer the cake onto the serving plate.

Coconut Pecan Topping:

In a sauce pan stir together evaporated milk, butter, light brown sugar, and egg yolks. Stirring constantly simmer for 10 minutes until thicken (it should be pudding-like).

Remove from heat and stir in vanilla.

Next, stir in coconut and pecans. Set aside to cool to room temperature, then spread over the chilled cake.

Chocolate Ganache Swirls:

Melt the chocolate and coconut oil, then stir in maple syrup.

Whisk in cold heavy cream until smooth and creamy. Then whisk in cocoa powder. Set aside to cool and reach piping consistency.

Transfer to a piping bag and make the swirls.



GERMAN CHOCOLATE CAKE MOMS (Loretta) FAVORITE

FOR THE CAKE:

4 ounces German sweet chocolate chopped
½ cup boiling hot water
1 cup butter, softened
1 ¾ cups sugar
4 eggs, room temperature, divided
2 teaspoons pure vanilla extract
2 ½ cups cake flour
1 teaspoon baking soda
½ teaspoon salt
1 cup buttermilk

FOR THE FROSTING:

¾ cup granulated sugar
¾ cup brown sugar
12 ounces evaporated milk
¾ cup butter

5 large egg yolks, room temperature, beaten
 3 cups shredded sweetened coconut
 1 ½ cups chopped pecans
 1 Tablespoon pure vanilla extract

Preheat the oven to 350 degrees F. Grease and flour three 9" round cake pans or line with parchment paper for easy release. Set Aside.

To a medium sized bowl, add the chopped chocolate. Pour the boiling hot water over the chocolate and stir gently until it is melted and smooth. Set aside to cool slightly.

Using your stand mixer or hand mixer, cream butter and sugar together for about 4 minutes, until light and fluffy. Scrape the sides and bottom of the bowl about halfway through.

Separate egg whites from yolks, reserving the egg whites. Add each of the yolks, one at a time, to the butter and sugar, mixing after each addition.

Add in the vanilla and the melted chocolate and mix until combined. Scrape the sides and bottom of the bowl and mix again.

Add the flour, baking soda, and salt alternately with the buttermilk. Mixing until just combined. Scraping the sides of the bowl after each addition.

Beat egg whites until stiff peaks form, then gently fold into the batter.

Divide the cake batter evenly between three prepared 9-inch round cake pans and bake for 24-28 minutes or until a toothpick inserted into the center of the cakes comes out clean. Cool slightly before inverting onto wire racks to cool completely.

For the frosting, heat the granulated sugar, brown sugar, evaporated milk, butter, and beaten egg yolks in a saucepan over medium heat until thick and golden brown. Takes about 5 minutes. Make sure to stir constantly so as not to scramble the eggs. Remove from the heat and add in the vanilla, shredded coconut and chopped pecans. Cool for at least 30 minutes. The frosting will continue to thicken as it cools.

To assemble the cake, set the first cake layer on a cake plate and frost just the top with ⅓ of the frosting. Repeating with the next two layers, leaving the sides of the cake bare.

German Black Forest Cake

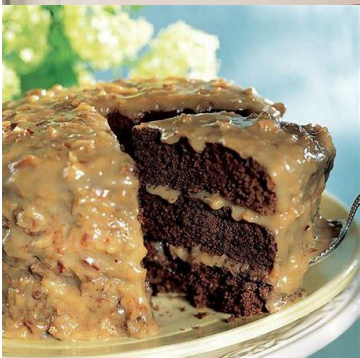
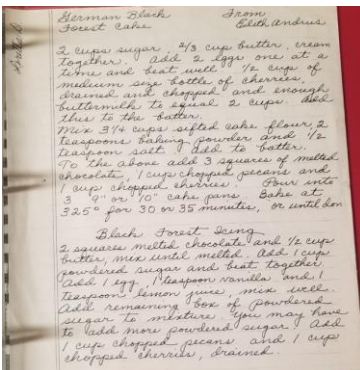
2 Cups Sugar
 2/3 Cup Butter (Cream together with the sugar)
 2 eggs (Adding to butter) one at a time.
 1.5 Cup Cherries (drained and chopped)
 2 cups buttermilk (add to the whole mixture)
 3.25 cups sifted cake flour
 2 teaspoons baking powder
 ½ teaspoon salt (add all to batter)




3 squares of melted dark chocolate
 1 cup chopped pecans
 1 Cup chopped cherries

Pour into 3 round cake pans or one rectangular cake pan. Bake at 325 for 30 min.

Black Forest Icing

3 squares melted dark chocolate
 ½ cup butter (Mix until melted)
 1 Cup Powdered Sugar (beat into he chocolate and butter)
 1 Egg
 1 Teaspoon Vanilla
 1 Teaspoon lemon juice (Mix well)
 Add powdered sugar to right consistency for icing.



	<p>Top with chopped pecans and chopped cherries. (or mix in)</p>
	<p>ITALIAN CREAM CAKE—Dads Favorite- Moms Recipe (Loretta Diman)</p> <p>1/2 cup butter 1/2 cup shortening 5 egg yolks 2 cups flour 2 cups sugar 1 teaspoon vanilla 1 teaspoon baking soda 1 cup buttermilk 1 eight ounce can coconut 5 egg whites beaten stiff 1 cup chopped nuts</p> <p>Cream butter & shortening, add sugar, beat until smooth, add egg yolks one at a time. Beat well. Combine flour & soda. Add alternately with buttermilk to the egg & shortening mixture. Add coconut & nuts, then fold in the beater egg whites. Makes 3 -8 inch layers. Bake for 30 minuter at 350 degrees</p> <p>Frosting: 8 ounces creme cheese 1/4 cup butter 1 pound box of powdered sugar 1 teaspoon vanilla 1/2 cup chopped nuts 1/2 cup coconut</p> <p>Mix and spread between layers and on top</p>
	<p>BEST ICECREAM</p> <p>2 cups heavy whipping cream 1 can sweetened condensed milk 1 tsp vanilla extract</p>
	<p>FATHERS DAY COCONUT CREAM PIE (without using pudding mix)</p> <p>For the Toasted Coconut Topping 1/2 cup flaked, sweetened coconut</p> <p>For the Coconut Custard 1 1/2 cups coconut milk 1 1/2 cups half-and-half 5 egg yolks 3/4 cup sugar 4 tablespoons cornstarch</p>

1 tablespoon butter
1/4 teaspoon kosher salt
1 1/2 cups flaked, sweetened coconut
1 1/2 teaspoons vanilla extract
Whipped Cream

For the Coconut Custard

Pour coconut milk and half-and-half into a liquid measuring cup. Add egg yolks and whisk together with milks. Set aside.
Add sugar and cornstarch to a heavy-bottomed saucepan over medium-low heat. Whisk egg and milk mixture together once more and then slowly begin to add to the sugar and cornstarch, whisking together constantly.
Bring custard mixture to a boil. Switch to a rubber spatula or wooden spoon and continue to stir constantly. Boil one minute.
Remove from heat and add butter, coconut, vanilla and salt.
Spread custard into pie crust. Cover lightly with plastic wrap and chill in the refrigerator until set, about 30-45 minutes.
Spread whipped cream on top of coconut custard. Refrigerate until ready to serve. When ready to serve, top with toasted coconut.
Notes: For the coconut milk in this recipe, you can use sweetened or unsweetened according to your personal preference.

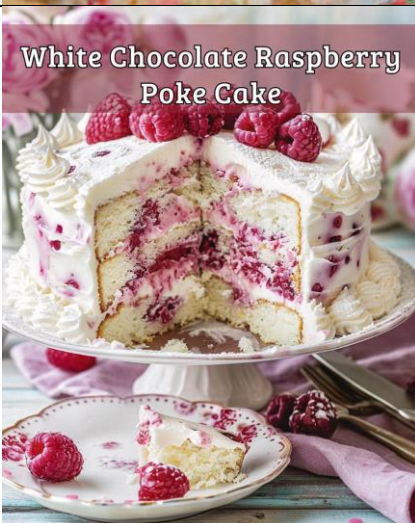
Nutrition

Serving: 1slice | Calories: 518kcal | Carbohydrates: 41g | Protein: 6g | Fat: 37g | Saturated Fat: 27g | Cholesterol: 142mg | Sodium: 210mg | Potassium: 300mg | Fiber: 4g | Sugar: 20g | Vitamin A: 365IU | Vitamin C: 1.1mg | Calcium: 79mg | Iron: 3mg



CAKE DIP:

Easiest treat to make there's no baking, there's no cooking. You can literally suck at anything has to do with being in the kitchen, and you'll be able to make this. Take a box of white cake mix. 16 ounces of cold whip and one cup of vanilla pudding. Mix it in a bowl and serve it with apples, graham crackers, teddy grams, whatever. And it is so freaking good. The sprinkles aren't necessary, but they sure do look really cute. If.



White Chocolate Raspberry
Poke Cake

White Chocolate Raspberry Poke Cake Recipe

Ingredients:

1 box white cake mix (plus ingredients to make it, following package instructions)
1 cup raspberry syrup
1 can (14 oz) sweetened condensed milk
11 oz bag white chocolate chips, divided
4 cups buttercream frosting (or substitute whipped cream for a less sweet option)

Instructions:

Prepare the Cake:

Preheat your oven according to the directions on the cake mix box.
Make the white cake mix as directed on the package, using only egg whites to maintain a white color. Stir in 1/2 cup of white chocolate chips into the cake batter.
Pour the batter into a 9x13-inch baking pan and bake according to the package instructions. The cake should come out light and fluffy with white chocolate pieces distributed throughout.

Poke and Prepare:

Once the cake is baked, remove it from the oven and let it cool slightly until it's warm but manageable.

Use the end of a spoon to poke holes all over the cake. These holes will allow the raspberry syrup and sweetened condensed milk mixture to seep into the cake.

Add Raspberry Syrup:

Pour the raspberry syrup evenly over the warm cake, making sure it fills the holes you poked. This adds a burst of raspberry flavor throughout the cake.

White Chocolate Drizzle:

In a microwave-safe bowl, melt 2/3 cup of white chocolate chips in the microwave in 30-second intervals, stirring in between until smooth. Be careful not to overheat.

Once melted, stir in the can of sweetened condensed milk until well combined.

Pour this white chocolate mixture over the cake, ensuring it covers the entire surface and seeps into the holes along with the raspberry syrup.

Cool and Frost:

Allow the cake to cool completely at room temperature. This step helps the cake absorb the flavors and sets the white chocolate and raspberry mixture.

Once cooled, spread a generous layer of buttercream frosting over the top of the cake. For a cleaner finish, you can spread a thin layer first, then chill the cake in the freezer for about 5 minutes to slightly harden the frosting before applying the final layer.

Finishing Touches:

Sprinkle the remaining white chocolate chips over the frosted cake for decoration and added texture.

Serve:

Slice and serve this indulgent White Chocolate Raspberry Poke Cake to enjoy the rich flavors of white chocolate and raspberry in every bite.

This cake is perfect for special occasions or whenever you crave a sweet and fruity dessert that's easy to make and sure to impress!



Lemon Puff in a Cup (From Janice Hambrick)

1 Package of Crescent Rolls

1 Large Tub of Philadelphia Cheesecake no bake filling

1 Jar Lemon Curd

Powdered Sugar for dusting

Place an opened single crescent roll in a muffin pan, put a heaping tablespoon cheesecake mix, then add a heaping tablespoon of lemon curd on top. Fold the crescent roll over that so it covers the filling. Put in oven at 375 degrees for 10-13 minutes or until golden brown. (Be sure to let it cook fully or the crescents will be doughy due to the wet ingredients) Cool for 10 minutes and serve warm.

After cool, you can microwave..but just for 5 seconds. If you plan to use the whole tub of cheesecake you'll need 2 cans of Crescent Mix.



Pecan Caramel Baklava Cups. (Posted by Liz Bigouette)

Ingredients:

- 1 package of phyllo dough
- 1 cup of pecans, chopped
- 1/2 cup of butter, melted
- 1/2 cup of sugar
- 1/2 cup of honey
- 1/2 teaspoon of cinnamon
- 1/2 teaspoon of vanilla extract

Instructions:

1. Preheat the oven to 350°F (180°C) and grease a muffin tin.
2. Cut the phyllo dough into squares and layer them in each muffin cup, brushing each layer with melted butter.
3. Mix together the chopped pecans, sugar, cinnamon, and vanilla extract, and spoon the mixture into each phyllo dough cup.
4. Drizzle honey and caramel over the pecan mixture, then top with another layer of phyllo dough and brush with melted butter.
5. Bake for 20-25 minutes or until the phyllo dough is golden brown.
6. Let the baklava cups cool before serving.

These Pecan Caramel Baklava Cups are perfect for any occasion, whether it's a party, a gathering, or just a sweet treat for yourself. Enjoy!



Strawberry Earthquake Cake (Posted on FB by Glenda Tully)

Ingredients

1 box white cake mix

Ingredients required by cake mix (usually water, oil, and eggs)

1 cup strawberries, chopped

1 package (8 oz) cream cheese, softened

1/2 cup unsalted butter, melted

4 cups powdered sugar

1 teaspoon vanilla extract

1/2 cup coconut flakes

1/2 cup white chocolate chips

Directions

Preheat oven to 350°F (175°C). Grease a 9 X 13 inch baking dish.

Prepare the cake mix according to package instructions. Gently fold in the chopped strawberries. Pour the batter into the prepared baking dish.

In a medium bowl, beat together the cream cheese, butter, powdered sugar, and vanilla extract until smooth. Drop spoonfuls of this mixture over the cake batter.

Sprinkle coconut flakes and white chocolate chips over the top.

Bake for 40-45 minutes, or until the cake is set and the edges are golden brown.

Allow the cake to cool before serving. The top will have a beautiful cracked, earthquake effect with delicious pockets of cream cheese and strawberry.

Allrecipes



Apple Pie Enchiladas Makes 6

Baked Apple Pie Enchiladas give you all the cinnamony goodness of hot apple pie stuffed securely into a tortilla and drizzled with caramel sauce...

Homemade Apple Pie Filling or 1 (21 ounce) can apple pie filling
6 (8 inch) flour tortillas
1 teaspoon ground cinnamon
1/2 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup water

Preheat oven to 350°F.

Butter a 9 x 13 inch baking dish.

Soften the tortillas in the microwave if needed to make them easier to roll.

Spoon about one heaping 1/4 cup of pie filling slightly off the center of each tortilla, sprinkle evenly with cinnamon.

Roll tortillas up and place seam side down in a greased baking dish.

In a medium saucepan bring butter, white sugar, brown sugar and water to a boil.

Reduce heat and simmer for 3 minutes, stirring constantly.

Pour sauce over enchiladas, sprinkle with extra cinnamon on top if desired and let stand 45 minutes.

Bake in preheated oven 20 minutes, or until golden.

Serve warm with vanilla ice cream, or whipped cream and top with desired amount of caramel sauce.



NO BAKE MARSHMALLOW PUMPKIN PIE

No Bake Marshmallow Pumpkin Pie is a sweet and fluffy twist to classic pumpkin pie. Marshmallow, Cool whip, and pumpkin combine to make a delicious no bake pumpkin pie in a store-bought graham cracker crust.

PREP TIME 10 mins COOLING TIME/REFRIGERATION TIME 8 hrs

1 bag (10 oz) large marshmallows
1 cup pure pumpkin (Not pumpkin pie filling)
1 teaspoon cinnamon
½ teaspoon pumpkin pie spice
½ teaspoon salt
1 carton (8 oz) Cool Whip (thawed)
1 (6 oz) store-bought graham cracker crust

In a sauce pan, over low or medium-low heat, combine the marshmallows, pumpkin, cinnamon, pumpkin pie spice, and salt. Stirring very frequently, let it melt and mix together until it's smooth and combined.

Transfer the hot mixture into a mixing bowl and let it cool down to room temperature. About 30 minutes.

Once cooled, add the carton of thawed Cool Whip and stir together until completely combined and much lighter in color. Pour mixture inside the graham cracker crust and spread out evenly.

Cover the pie with the enclosed lid from the crust and put it in the fridge for at least 8 hours to thicken up and come together. Or you can refrigerate it overnight as well.

Slice and serve with additional Cool Whip or freshly whipped cream.

marshmallow
pumpkin pie



Rocky Mountain Carmel Apple Bliss Bowl (Like a Carmel Apple but in a bowl and with pudding)

- Milk
- Instant Vanilla Pudding
- Cool Whip
- Apples
- Snickers Bars
- Optional - add a drizzle of caramel sauce over the top

Step 1 - Whisk together cold milk and instant vanilla pudding for a couple of minutes. Let sit until the vanilla pudding mix is set, about 2-4 minutes. Cut snickers into pieces, setting a few pieces to the side to top the salad.

Step 2 - Fold in the whipped topping with the vanilla instant pudding mixture carefully. You want to lightly gently fold the mixture together to keep the fluffiness of the Cool Whip.

Cut the Granny Smith apples into small pieces. You may need to splash them with lemon juice to keep them from browning quickly.

Step 3 - Add apples and candy bars to the pudding and whipped cream mix. Gently folding the pieces into the mix until evenly spread.

Store in the refrigerator until serving.

When you are ready to serve pour into a serving bowl and top with Snickers crumbles over the top. If you want to add caramel you can drizzle it over the top.



Salted Caramel Pecan Cheesecake Dip cheesecake dip topped with drizzled caramel and pecans

I used store bought Dulce de Leche for the caramel. I like that it has a thick consistency and strong flavor. Or, use icecream caramel is much sweeter and more mild caramel flavor.

Mix cream cheese, marshmallow creme, powdered sugar and dulce de leche until fully combined. Transfer to serving bowl.

Top dip with chopped pecans.

In microwave safe bowl; microwave dulce de leche 10-15 seconds. Stir in milk. Drizzle over dip and pecans.

Sprinkle with Himalayan sea salt.

Serve with apples and cookies.

*The milk is necessary to thin the dulce de leche for drizzling. If using a thinner caramel sauce, skip this step

6 prep time: 5 MINUTES total time: 5 MINUTES

Dip

- 8 ounces Cream Cheese – softened
- 1 Cup Marshmallow Crème
- 1/2 Cup Powdered Sugar
- 2 Tablespoons Dulche de Leche

Topping

1/2 Cup Chopped Pecans
2 Tablespoons Dulche de Leche
1/2-1 teaspoon Milk*
Maldon Salt Flakes

Dip

Mix cream cheese, marshmallow creme, powdered sugar and dulce de leche until fully combined. Transfer to serving bowl.

Topping: Top dip with chopped pecans.

In microwave safe bowl; microwave dulce de leche 10-15 seconds. Stir in milk. Drizzle over dip and pecans.

Sprinkle with salt flakes.

Serve with apples and cookies.



APPLE & CREAM CHEESE BUNDT CAKE WITH CARAMEL PECAN TOPPING

Cream Cheese Filling:

1 (8-oz.) package cream cheese, softened
1/4 cup butter, softened
1/2 cup granulated sugar
1 large egg
2 tablespoons all-purpose flour
1 teaspoon vanilla extract

Apple Cake Batter:

1 cup finely chopped pecans
3 cups all-purpose flour
1 cup granulated sugar
1 cup firmly packed light brown sugar
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
3 large eggs, lightly beaten
3/4 cup canola oil
3/4 cup applesauce
1 teaspoon vanilla extract
3 cups peeled and finely chopped apples (about 1 1/2 lb.)

Caramel Pecan Frosting:

1/2 cup firmly packed light brown sugar
1/4 cup butter
3 tablespoons milk
1 teaspoon vanilla extract
1 cup powdered sugar
1 cup pecan halves (garnish)

Directions

Prepare Filling: Beat first 3 ingredients at medium speed with an electric mixer until blended and smooth. Add egg, flour, and vanilla; beat just until blended.

Prepare Batter: Preheat oven to 350°. Bake pecans in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Stir together 3 cups flour and next 7 ingredients in a large bowl; stir in eggs and next 3

ingredients, stirring just until dry ingredients are moistened. Stir in apples and pecans.

Spoon two-thirds of apple mixture into a greased and floured 14-cup Bundt pan. Spoon Cream Cheese Filling over apple mixture, leaving a 1-inch border around edges of pan. Swirl filling through apple mixture using a paring knife. Spoon remaining apple mixture over Cream Cheese Filling.

Bake at 350° for 1 hour to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and cool completely (about 2 hours).

Prepare Frosting: Bring 1/2 cup brown sugar, 1/4 cup butter, and 3 Tbsp. milk to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil 1 minute, whisking constantly. Remove from heat; stir in vanilla. Gradually whisk in powdered sugar until smooth; stir gently 3 to 5 minutes or until mixture begins to cool and thickens slightly. Pour immediately over cooled cake. Garnish with pecans.

Bread Pudding
 1/2 bottle vanilla
 4 cans Condensed Milk (Eaglebrand)
 1/2 lb Butter (or also)
 1 doz eggs
 1 lb sugar
 1/2 Can Cream (evaporated milk)
 1/2 loaf bread
 Beat eggs + sugar + melted butter, add milk + beat

*add vanilla, add bread
 Bake in slic. pan 3 or 4
 hours - Seal w/ butter
 grease foil with butter
 sprinkle cinnamon
 before baking -
 Ruth Hardesty*

Beryl Considine's (My dear mother in law) Bread Pudding (from Ruth Hardesty)

- 1/2 bottle of vanilla (Who knows what size bottle, the recipe didn't say)
- 4 cans Condensed Milk (Eaglebrand)
- 1/2 pound of butter
- 1 dozen eggs
- 1 pound of sugar
- 1/2 Can Evaporated Milk (Pet Milk)
- 1/2 Loaf Bread (Can be a little stale or dry)

Beat eggs and sugar and melted butter while adding vanilla. Add bread to the liquid and toss and mix.

Butter a foil lined pan and pour the mixture in the pan.
 Sprinkle with cinnamon before cooking.
 Bake slow and low for 3 or 4 hours.



Salted Carmel Carrot Cake:

- 1 box carrot cake mix
- 1 (3.4 oz) box instant vanilla pudding mix dry
- 4 large eggs
- 1/2 cup whole milk
- 1 cup sour cream
- 3/4 cup vegetable oil
- 1 1/2 cups chopped pecans optional
- 14 ounces sweetened condensed milk



Frosting:

- 2 cups heavy cream
- 1/3 cup instant cheesecake pudding mix dry
- 1/2 cup powdered sugar

Topping:

- 12 ounces Salted Caramel Sauce
- 1/2 cup chopped pecans

Instructions:

	<p>Preheat the oven to 350 degrees F and grease a 9×13-inch baking pan with cooking spray and set aside.</p> <p>Combine cake ingredients except for sweetened condensed milk and mix until combined. Pour batter into the prepared pan. Bake for 40 to 45 minutes.</p> <p>Let the cake cool completely in the pan. Once the cake has cooled, use a skewer to poke holes all over the cake.</p> <p>Pour the sweetened condensed milk over the top of the cake and let sit for at least 1 hour up to overnight.</p> <p>Once the cake has set, whip together the frosting ingredients until light and fluffy in a large bowl with a hand mixer or in a stand mixer fitted with a whisk attachment, evenly spread the frosting over the cake.</p> <p>Pour the Caramel Sauce over the frosting and top it with chopped pecans.</p> <p>This cake is best when frosted the day of serving but you can prep the cake through Step 4 and add the frosting and caramel just before serving to save time.</p>
	<p>Butterfinger Balls</p> <p>1 cup corn flakes, crushed into a coarse powder 3 Tablespoons Peanut Butter 1 Tablespoon Honey</p> <p>Mix together and roll into bite size balls. Refrigerate. Dip into melted chocolate and let cool.</p>
	<p>Fried Banana Balls (from Tik Tok)</p> <p>Ingredients</p> <p>2 cups all-purpose flour 1 tablespoon baking powder ½ teaspoon salt 4 very ripe bananas ¾ cup white sugar 1 tablespoon vanilla extract 1 ½ teaspoons ground cinnamon 2 cups oil for frying, or as needed 1 tablespoon confectioners' sugar</p> <p>Directions: Combine flour, baking powder, and salt in a bowl. Mash bananas, sugar, vanilla extract, and cinnamon together in a separate bowl. Stir flour mixture into banana mixture until batter is well mixed.</p> <p>Pour 2 inches of oil into a heavy pot and heat over medium heat.</p> <p>Working in batches, drop batter by the tablespoon into hot oil; cook until lightly golden brown, 2 to 3 minutes per side. Transfer banana balls to a paper towel-lined plate to drain and cool slightly. Dust banana balls with confectioners' sugar.</p>



No Bake Cookie Dough Dip from Tik Tok (Be still my heart)

Ingredients:

- 1/2 cup (1 stick) unsalted butter
- 1 (8-oz.) package cream cheese
- 1/3 cup sugar
- 1/4 cup packed light brown sugar
- 2 1/2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 1/2 cups semisweet chocolate chips
- Pretzels or fruit, for dipping

Instructions: In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, cream cheese and sugars until combined, about 2 minutes. Add the vanilla and salt and continue mixing then add the chocolate chips and blend just until combined. Serve the dip with pretzels or fruit for dipping.



Citrus Surprise Cake

- 1 (18.25 ounce) package yellow cake mix
- 8 ounces cream cheese
- 1 1/2 cups confectioners' sugar
- 1 (20 ounce) can crushed pineapple with juice
- 2 (8 ounce) cans mandarin oranges, drained
- 1 (3.5 ounce) package instant vanilla pudding mix
- 1 (8 ounce) container frozen whipped topping, thawed

Mix and bake cake mix as per package instruction for two 8 or 9 inch round layers. Let layers cool, and then split each layer in half so as to have 4 layers. In a large bowl, whip cream cheese until soft, and then gradually mix in confectioners' sugar. Stir in the pineapple with juice and the drained mandarin oranges, reserving about 5 mandarin orange slices to decorate the top of cake. Mix in the dry pudding mix. Fold in the whipped topping. Place one cake layer on a cake plate cut side up; spread with frosting. Place another layer cut side down on the first one, and top with more frosting. Repeat until all layers are used, spreading last bit of frosting on top and sides of cake. Decorate with reserved mandarin orange slices. Refrigerate overnight before serving.



FUNNEL CAKES

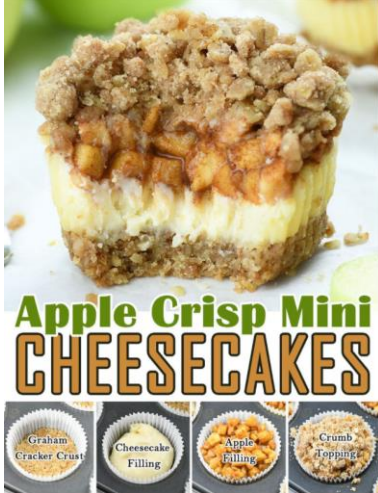
- 1 quart vegetable oil for frying, or as needed
- 1 1/2 cups milk
- 2 large eggs
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup confectioners' sugar

Step 1 Heat oil to 375 degrees F (190 degrees C) in a heavy skillet.
Step 2 Beat milk and eggs together in a large bowl. Combine flour, baking powder, cinnamon, and salt in a separate bowl; stir into egg mixture until smooth.
Step 3 Use your finger to cover the funnel hole; pour in 1 cup of batter. Starting in the center of the skillet, remove your finger and move the funnel in a swirling motion to make a 6- or 7-inch round.
Step 4 Fry in hot oil until golden brown, 1 to 2 minutes per side. Drain on paper towels.
Step 5 Sprinkle with confectioners' sugar and serve warm.

Alternate: Funnel Cake...except made into little snack desert bowls.. using the back of a



ladel.



APPLE CRISP MINI CHEESECAKES

Golden delicious apples are great for this recipe or granny smith as a 2nd choice. To make the graham cracker crust, using a fork stir together graham cracker crumbs, cinnamon, and sugar. Then add melted butter and stir until all crumbs are evenly moistened.

Divide the mixture into 9 paper cups and press firmly to make the crust. Refrigerate until ready to use.

For cinnamon-oat streusel, whisk together all purpose flour, quick cooking oat, light brown sugar and cinnamon. Add melted butter and stir until coarse crumbs form.

For apple filling, peel and dice 2 medium-small apples. Toss with 2 teaspoons of freshly squeezed lemon juice. Add light brown sugar, cinnamon, stir well, and set aside.

Next, make cheesecake filling. Beat softened cream cheese with sugar, flour and vanilla. Add an egg and mix just to combine.

Spoon the cheesecake filling over the crust. Fill the paper liners about 2/3 full. Next, add chopped apples and gently press with your palm.

Sprinkle cinnamon oat mixture generously on top.

Bake about 28-30 minutes at 325 F.

Chill to room temperature, then store in the fridge.

Serve drizzled with caramel sauce and whipped cream if desired.



Not Yo Mama's Banana Pudding [Recipe from Paula Deen](#)

2 bags Vanilla Wafers

6 to 8 bananas, sliced

2 cups milk

1 (5 oz.) box French Vanilla pudding

1 (8 oz.) package cream cheese

1 (14 oz.) can sweetened condensed milk

1 (12 oz.) container frozen whipped topping thawed, or equal amount sweetened whipped cream

Line the bottom of a 13x9 inch dish with 1 bag of cookies and layer bananas on top. In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer.

Using another bowl, combine the cream cheese and condensed milk together and mix until smooth.

Fold the whipped topping into the cream cheese mixture.

Add the cream cheese mixture to the pudding mixture and stir until well blended.

Pour the mixture over the cookies and bananas and cover with the remaining cookies.

Refrigerate until ready to serve!



PECAN PIE CHEESECAKE

Crust

2 cups graham cracker crumbs either store bought or use a food processor to create fine crumbs from whole graham crackers
1/3 cup light brown sugar packed
1/2 cup salted butter melted

Pecan Pie Filling

1/3 cup salted butter
2 eggs
1 teaspoon vanilla extract
1 1/2 cup pecans chopped
1 cup light corn syrup
1 cup granulated sugar

Cheesecake

2 8-oz package cream cheese softened
1 cup granulated sugar
1/4 teaspoon salt
1 1/2 tablespoons all-purpose flour
1 tablespoon vanilla extract
3 eggs
1/2 cup sour cream

Pecan Topping

1/4 cup salted butter
1/3 cup light brown sugar
1/2 tsp vanilla extract
1/4 cup heavy cream
1 cup pecans roughly chopped

INSTRUCTIONS

Crust

Preheat the oven to 325°F. Line a 9" round springform pan with parchment paper and spray with non-stick cooking spray. Begin by preparing the crust. Mix graham cracker crumbs, brown sugar, and melted butter until combined. Press the crust into the prepared springform pan, coming up the sides of the pan about halfway. Place the crust into the freezer to chill while the filling is being prepared.

Pecan Filling

In a 2 quart saucepan, melt 1/3 cup butter over medium heat. Add eggs, vanilla, chopped pecans, corn syrup, and sugar to the melted butter and cook over medium heat for about 10 minutes total. The mixture will come to a boil. Once the mixture comes to a boil, reduce the heat to medium low and continue simmering until the mixture deepens to a golden brown and thickens. Stir constantly while the mixture is cooking to ensure it doesn't stick or burn to the bottom or sides of the saucepan. Pour the pecan pie filling into the chilled crust and spread into an even layer.

Cheesecake

Beat together cream cheese and sugar until fully mixed and fluffy. TIP: Overbeating the cheesecake will add too much air to the batter, leading to it puffing during baking and then cracking while cooling. Mix in salt and flour. By hand, gently stir in vanilla extract and one egg at a time until fully combined. Mix in the sour cream and stir until smooth. Pour cheesecake mixture evenly over the pecan filling mixture. TIP: When you layer the cheesecake over the pecan pie layer, add it in spoonfuls around the top instead of pouring it all into the center and then spreading it. This will help keep it from displacing the pecan pie filling and will keep the two layers separate and more even. Wrap the

bottom of the springform pan in 1 to 2 layers of aluminum foil. Place the pan into a larger pan and pour water into the larger pan until it comes up about 1 inch around all sides of the springform pan, forming a water bath for the cheesecake. Place the water bath package into the oven and bake for 1 hour, until the cheesecake is just slightly jiggle. Turn off the oven and leave the cheesecake inside with the oven door closed for 30 minutes. Then crack the door open for another 30 minutes while the oven and cheesecake cool. When the cheesecake has cooled completely, cover with plastic wrap and place in the refrigerator to chill overnight. Once chilled, remove the cheesecake from the springform pan and prepare pecan topping.

Pecan Topping

Melt together butter and brown sugar in a small saucepan over medium heat. Bring to a simmer and cook for 2 to 3 minutes longer. The mixture will deepen in color. Remove from heat and stir in vanilla extract and heavy cream. Whisk until smooth. Stir in pecans and spoon topping over cheesecake.

NUTRITION Calories: 817kcal | Carbohydrates: 99g | Protein: 7g | Fat: 47g | Saturated Fat: 18g | Cholesterol: 149mg | Sodium: 414mg | Potassium: 206mg | Fiber: 3g | Sugar: 86g | Vitamin A: 907IU | Vitamin C: 1mg | Calcium: 83mg | Iron: 2mg



Mom's Strawberry Jello Poke Cake

First layer:

- 1 cup flour
- 3/4 cup chopped pecans
- 1/4 cup sugar
- 1/2 cup melted margarine

Mix together and put in a 9 x 13 pan and bake about 15-20 minutes at 350 degrees Set aside to cool

Second layer:

- 1cup sugar or powdered sugar
 - 8 ounces cream cheese
 - 1 twelve ounce cool whip
- Mix together and pour over first layer

Third layer:

- 2 cups sugar
- 2 cups water
- 2 heaping tablespoons cornstarch (mix with sugar to keep from lumping) Boil until it starts to thicken and looks clear

ADD: 8 tablespoons of strawberry Jell-O and a dash of salt. Let cool. Add 1 quart of fresh or frozen strawberries. Spread over second layer and top with large cool whip. Sprinkle with nuts, coconuts, or almonds.




Peanut Butter Mousse (serve as a dip, pie filling, a layer in a chocolate trifle or between cookies)


- 1 cup peanut butter sugar free and smooth (or Almond Butter or Tahinii or homemade)
- 1 cup cream cheese softened
- 1 cup sugar free powdered sugar
- 1 teaspoon vanilla extract optional
- 1 cup heavy cream

1. In a large mixing bowl, beat together the peanut butter, cream cheese, powdered sugar, and vanilla extract and set aside. In a separate mixing bowl, beat together the heavy cream until stiff peaks form.

	<p>2. Gently beat through $\frac{1}{4}$ of the whipped heavy cream into the peanut butter mixture. Fold through another $\frac{1}{2}$ of the cream and mix well. Add the remaining cream until combined.</p> <p>3. Transfer the mousse into a piping bag with a swirly tip. Pipe into mason jars or glass jars and refrigerate for at least 30 minutes.</p> <p>Start by adding the peanut butter, cream cheese, powdered sweetener, and vanilla extract, if using it, into a large mixing bowl. Using a hand or stick mixer, beat together until combined. Next, add the heavy cream into a separate bowl and beat until stiff peaks form. Gently beat $\frac{1}{4}$ of the whipped cream into the peanut butter mixture. Fold through another $\frac{1}{2}$ of it, before adding the remaining cream until combined.</p> <p>Now, transfer the peanut butter mousse into a piping bag with a star tip attached. Pipe the mousse into serving glasses or mason jars and refrigerate for 30 minutes, to firm up.</p> <p>TO STORE: The mousse should always be stored in the refrigerator, covered. It will keep well for up to 2 weeks.</p> <p>TO FREEZE: Cover the mousse completely and store them in the freezer, for up to 6 months. Thaw in the refrigerator overnight before serving.</p> <p>Nutrition</p> <p>Serving: 1 serving Calories: 288kcal Carbohydrates: 7g Protein: 10g Fat: 26g Sodium: 239mg Potassium: 249mg Fiber: 4g Vitamin A: 381IU Calcium: 42mg Iron: 1mg NET CARBS: 3g</p>
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	<p>Pie Filling Box Cake Hack</p> <p>1/2 cup milk White cake mix Three Eggs Peach pie filling (or any flavor) Bake at 35 for 30 min Mix together and Bundt pan</p>
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	<p>Fluffy Lemon Fruit Pie</p> <p>1 can (21 oz.) cherry pie filling, divided 1 ready-to-use graham cracker crumb crust (6 oz.) 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened 1 cup cold milk 1 pkg. (3.4 oz.) JELL-O Lemon Flavor Instant Pudding 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided</p> <p>Spread half the pie filling onto bottom of crust. Beat cream cheese in large bowl with whisk until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 min. Gently stir in half the COOL WHIP; spread over filling in crust. Cover with remaining COOL WHIP and pie filling. Refrigerate 3 hours.</p>
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Frosted Animal Cookie Cheesecake

CRUST

2 1/4 cups (302g) frosted animal cookie crumbs
2 tbsp (28g) salted butter, melted

FILLING

24 ounces (678g) cream cheese, room temperature
1 cup (207g) sugar
3 tbsp (24g) all purpose flour
1 cup (230g) sour cream, room temperature
1 tbsp vanilla extract
4 large eggs, room temperature
2 cups (208g) chopped frosted animal cookies, divided

WHITE CHOCOLATE GANACHE

6 oz (169g) white chocolate chips
1/4 cup (60ml) heavy whipping cream
Pink gel icing color
Sprinkles

Whipped Cream



1/2 cup (120ml) heavy whipping cream, cold
4 tbsp (29g) powdered sugar
1/2 tsp vanilla extract



CRUST



1. Preheat oven to 325°F (163°C). Line a 9-inch (23cm) springform pan with parchment paper in the bottom and grease the sides.
2. Combine the crust ingredients in a small bowl. Press the mixture into the bottom of the springform pan.
3. Bake the crust for 10 minutes, then set aside to cool.
4. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in. Set prepared pan aside.

CHEESECAKE FILLING

5. Reduce oven to 300°F (148°C).
6. In a large mixer bowl, mix the cream cheese, sugar and flour until well combined (Use low speed to keep less air from getting into the batter, which can cause cracks). Scrape down the sides of the bowl.
7. Add the sour cream and vanilla extract, mixing on low speed until well combined.
8. Add the eggs one at a time, beating slowly and scraping the sides of the bowl after each addition.
9. Stir in about 1 1/4 cups of chopped animal cookies. Stir just until mixed, so the colors from the sprinkles don't mix into the batter too much.
10. Add the remaining 3/4 cup of chopped animal cookie stop the bottom of the crust, then pour the cheesecake filling into crust, over the cookies, and spread into an even layer.
11. Place springform pan (covered with aluminum foil) inside another larger pan. Fill the larger pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
12. Bake for 1 hour and 25 minutes.
13. Turn off heat and leave cheesecake in oven with door closed for 30 minutes.
14. Crack oven door and leave the cheesecake in the oven for about 30 minutes.
15. Remove cheesecake from oven and chill until firm, 5-6 hours or overnight.

	<p>To finish off the cheesecake</p> <ol style="list-style-type: none"> 11. When the cheesecake is cool and firm, remove from the springform pan and set on a serving plate. 12. To make the white chocolate ganache. Put the white chocolate chips in a heat proof bowl. 13. Microwave the heavy whipping cream until it just begins to boil, then pour it over the chocolate chips. Allow it to sit for 2-3 minutes, then whisk until smooth. If it doesn't melt completely, microwave for 10-20 seconds, then whisk until smooth. 14. Color the ganache with a little pink gel coloring, if desired. 15. Pour the ganache onto the cheesecake and spread into an even layer. 16. To make the whipped cream, add the heavy whipping cream, powdered sugar and vanilla extract to a large mixer bowl. Whip on high speed until stiff peaks form. 17. Pipe dollops of the whipped cream on top of the white chocolate ganache. 18. Top the cheesecake with frosted animal cookies and some sprinkles, if desired. <p>Refrigerate until ready to serve. Cheesecake is best for 3-4 days.</p>
	<p>Pecan Pie Cobbler</p> <p>1 box refrigerated pie crust 2-1/2 cups light corn syrup 2-1/2 cups packed brown sugar 1/2 cup melted butter 4 tsp. vanilla 6 eggs, lightly beaten 2 cups chopped pecans cooking spray 2 cups pecan halves Vanilla Ice Cream for topping, (optional but highly recommended)</p> <p>Heat oven to 425° F. Lightly grease a 13" x 9" glass baking dish. Remove one pie crust from package and roll out to fit the baking dish. Trim edges. In a large bowl, combine corn syrup, brown sugar, butter, vanilla and eggs. Whisk until well combined. Stir in chopped pecans. Spoon half of filling into crust. Remove the second crust from the package, and roll out to fit baking dish. Lightly spray with cooking spray. Bake 14-16 minutes or until browned. Remove from oven. Reduce oven temp. to 350° and carefully spoon remaining pecan filling over crust. Arrange the pecan halves over the top and bake 30 minutes or until the center is set. Let cool for 15-20 minutes. Serve with vanilla ice cream.</p>
	<p>Caramel Apple Bombs</p> <p>Cooking spray, for pan 1 tbsp. butter, plus 2 tbsp melted butter 2 apples, finely chopped 2 tbsp. brown sugar 1/2 tsp. cinnamon Pinch kosher salt 1 can refrigerated biscuit dough 8 caramel candies 1/3 c. cinnamon sugar 3/4 c. powdered sugar 2 tbsp. cream</p> <p>Preheat oven to 350° and grease a medium cooking dish with cooking spray. In a medium skillet over medium-high heat, melt 1 tbsp butter. Add apples, brown sugar, cinnamon and kosher salt. Cook until apples are tender, about 5 minutes. Set aside.</p>

	<p>Remove biscuits from can and stretch slightly. Add one caramel candy and a large scoop of apple mixture to the center of the biscuit and create a ball, pinching together the loose ends of biscuit dough.</p> <p>Place into a cooking dish and brush with melted butter. Sprinkle with cinnamon sugar and bake until golden, about 35-40 minutes.</p> <p>Meanwhile, make glaze: mix together powdered sugar and cream in a medium bowl. When biscuits are out of the oven, drizzle with glaze and serve.</p>
	<p>Peanut Butter & Chocolate Stairway to Heaven</p> <p>Ingredients you'll need: 2 [8 oz] softened cream cheese [16 ounces total] 1 1/2 cups peanut butter 1 cup powdered sugar 1 cup heavy cream 1 tsp pure vanilla extract 16 oz frozen whipped topping, thawed 1 [14 oz] box chocolate graham crackers 1 [12 oz] bag miniature peanut butter cups 3/4 cup cocktail peanuts [sea salted peanuts or plain salted peanuts]</p> <p>Chocolate drizzle: 1 cup milk chocolate chips 1/3 cup heavy cream</p> <p>Topping: 8 oz frozen whipped topping, thawed</p> <p>To prepare the chocolate drizzle: Melt the chocolate chips and heavy cream together in the microwave until smooth. Melt in 15 second increments stopping to stir periodically. Set aside to cool while you make the filling. <i>[It should be slightly warm to the touch before drizzling on top of the lasagna.]</i></p> <p>To prepare the filling: In a medium mixing bowl, whip together both blocks of softened cream cheese, peanut butter, powdered sugar, heavy cream and vanilla. Whip for 2-3 minutes until fully combined and smooth. The mixture will be thick. Add 16 ounces of thawed whipped topping, 8 ounces at a time. Continue to whip until fluffy and light. The filling will be divided into thirds to layer the dessert.</p> <p>Remove the wrappers from the peanut butter cups and chop. Roughly chop the peanuts. Divide both into thirds for layering. In a 9 x 13 inch dish start with one layer of graham crackers.</p> <p>Next, add 1/3 of the filling mixture, sprinkle with 1/3 of the chopped peanut butter cups and 1/3 of the chopped peanuts. Gently press the next layer of graham crackers into the filling and repeat, ending with the final 1/3 of the peanut butter filling.</p> <p>Frost with whipped topping, and sprinkle the top with the remaining chopped peanut butter cups and peanuts. Drizzle with chocolate. Chill for at least 4-6 hours before cutting. Yield: 16-20 servings</p>
	<p>Fresh Apple Cake (from mom's friend)</p> <p>2 cup sugar 1 cup Crisco oil 2 eggs 3 cup flour 1 teaspoon soda ¼ teaspoon salt 2 teaspoon vanilla 1 teaspoon cinnamon 3 cups fresh chopped sweet apples (Braeburn, Fuji or Golden Delicious) 1.5 cups chopped pecans</p>

	<p>Mix as listed and bake at 350 degrees for 1 hour and 15 min in bundt pan. Drizzle with sugar glaze of powdered sugar and milk.</p>
	<p>Pumpkin Whoopie Pies with Cream Cheese Filling</p> <p>3 c all purpose flour 1 Tbsp cinnamon 1 tsp baking soda 1 tsp baking powder 1 tsp ground ginger 1/2 tsp nutmeg 1/4 tsp clove, ground 1 c brown sugar 1 c white sugar 1 c vegetable oil 1 15oz can(s) pumpkin 2 large eggs 1 tsp vanilla</p> <p>FILLING 1 8oz pkg cream cheese softened 1 stick butter, unsalted softened 16 oz powdered sugar 1 tsp vanilla extract</p> <p>1. Preheat oven to 350 degrees. Beat together brown sugar, sugar, oil and pumpkin. Add eggs one at time, mixing well after each addition, followed by the vanilla.</p> <p>2. In a separate bowl, sift together the dry ingredients. Slowly incorporate the dry ingredients into the wet until just combined.</p> <p>3. Using a pastry bag with a round tip, or a big zip top plastic bag with one corner snipped, squeeze out concentric circles of batter, starting from the middle and working outward until the circles are about 2 inches in diameter. Bake for 11 minutes and cool on a rack</p> <p>4. FILLING: Beat together cream cheese and butter. Add powdered sugar, vanilla. Frost flat side of half the pies and top with another piece. Enjoy right away or chill overnight.</p>
	<p>Dreamside Pie</p> <p>1 pouch of Betty Crocker Sugar Cookie Mix OR 1 pre-made pie crust if you want totally "No Bake" 3/4 + 1 C powder sugar 2 8oz boxes of cream cheese, softened 2 C heavy whipping cream + 1 C for the topping 1 3 oz box of orange flavored jello 1 C boiling water 1 orange, zested 1/4 tsp + 1/2 tsp for the topping of vanilla extract 1 disposable piping bag with star tip</p> <p>Instructions</p> <p>IF DOING THE COOKIE CRUST Preheat oven to 350F. & spray the inside of an 8-inch springform cheesecake pan with baking spray, then follow the directions on the cookie mix until you have the cookie batter</p> <p>Take the batter and press it down into the prepared pan as you would a regular crust, then bake for roughly 10-12 minutes until the cookie crust is lightly browned.</p>

remove and set aside.
 IF USING A PRE_MADE CRUST BEGIN HERE
 In a large mixing bowl, beat cream cheese until smooth
 Mix in the 3/4 C powder sugar
 In a medium bowl, combine the jello with the boiling water and whisk until completely dissolved. Set aside
 Zest the orange and set aside
 Using a standing mixer, whip on medium speed the heavy whipping cream, 1/2 C powder sugar and vanilla until stiff peaks form
 Add 1/2 of the whipped cream into the cooled jello and whisk until combined
 Fold the remaining whipped cream in with the cream cheese mixture
 Spread 1/2 of the cream cheese mixture onto the crust
 Spread about 2 C of the orange mixture onto the cream cheese mixture
 Slowly and carefully spread the remaining of the cream cheese mixture
 Place into the fridge to set over night
 Using a standing mixture, whip together the 1 C heavy whipping cream, 1/2 C powder sugar and 1/2 tsp vanilla extract until stiff peaks form
 Scoop into the piping bag and pipe small dollops around the edge of the pie



Samoa Girl Scout Cookie Chocolate Caramel Pie

8 oz. cream cheese, softened
 1/4 c. sugar
 1/4 c. powdered sugar
 2 c. caramel, divided, plus more for drizzling
 2 c. heavy cream
 1 store-bought pie crust (shortbread or chocolate)
 1 c. sweetened shredded coconut, toasted
 Melted chocolate, for drizzling

Directions

1In the bowl of a stand mixer or in a large bowl using a hand mixer, beat cream cheese, sugar, powdered sugar, and 1/2 cup caramel until fluffy and combined. Add heavy cream and beat until medium peaks form.
 2Add mixture to pie crust and smooth top. Refrigerate pie until firm, 6 hours.
 3Before serving, make topping: In a small bowl, mix together 1 cup toasted coconut and 1 cup caramel until combined.
 4Spread remaining 1/2 cup caramel on top of chilled pie, then top with coconut mixture, pressing down to make an even layer.
 5Lightly drizzle with more caramel and melted chocolate and serve.



APPLE PIE EGG ROLLS

2 tablespoon butter
 3 cups apples, peeled, cored, and diced
 ¼ cup brown sugar
 ½ teaspoon cinnamon
 10-12 egg roll wrappers
 oil for frying
 powdered sugar, for dusting
 caramel sauce

Instructions

In a medium size pan, melt butter, add apples, brown sugar, and cinnamon.
 Cook over medium-high heat, stirring often until apples are tender.
 Pour into a bowl and place in the refrigerator to cool, about 30 minutes.
 Place 2 heaping tablespoons of apple filling into each egg roll wrapper, wet edges with water, roll up sealing edges. Use a dab of water to secure the tip of the wrapper. Repeat with remaining ingredients.

FRY :
 Preheat oil to 350 degrees F. Fry each egg roll for about 4-5 minutes or until browned and crispy.
 Remove to paper lined plate, sprinkle with powdered sugar and serve with caramel sauce.

or BAKE :
 Place egg rolls on a greased baking sheet, or use a parchment paper. Bake the egg rolls at 375 degrees for 20-25 minutes until golden brown.
 Brush on a bit of melted butter or use a butter spray, sprinkle with powdered sugar and serve with caramel sauce.



Peanut Butter Parfait

- Ingredients**
 Graham crackers, crumbled
 1 cup peanut butter
 1 (8 ounce) block cream cheese, softened
 4 tablespoons powdered sugar
 1 (8 ounce) tub of whipped topping
 1 (12 ounce) bag milk chocolate chips
 1/2 cup milk

Directions
 Combine the peanut butter, cream cheese, and powdered sugar in a large bowl. Mix together until combined into a thick muddy mess. Stir in the whipped topping. You can save a little to use on top

In a separate bowl add the milk and chocolate chips. Microwave in 30 second intervals stirring after each cycle until it's melted. Mine is usually melted and ready to go after 3 cycles (1 minute 30 seconds).

It's time to assemble! You can use a pie plate, large bowl, glass pan, small bowls, etc. I used 4 stemless glasses to match my banana pudding. Start with a layer of crumbled graham crackers.

Then add some of the peanut butter mixture

Then chocolate ganache
 Then some whipped topping (if you want)
 Then keep going with the crumbled graham crackers, peanut butter mixture and chocolate ganache until you run out of the peanut butter filling.

Top with whipped topping and a graham cracker (I think crumbled peanut butter cups would look yummy on top) and you're done! Cover with plastic wrap and store in the refrigerator.



Mom's Pie Crust (Loretta Diman)

- 3 cups flour
 1.25 cups shortning
 1 egg
 1 teaspoon vinegar
 1 teaspoon salt
- Mix all really well, roll out with rolling pin. Prick the sides and bottom or use baking marbles. Bake at 350 for 8 min.

**Mom's Pecan Pie (Loretta Diman)**

- 1 Cup White Corn Syrup
- 1 Cup Brown Sugar
- 1/3 teaspoon salt
- 1/3 cup melted oleo (butter)
- 1 teaspoon vanilla
- 3 whole eggs
- 1 heaping cup pecans

Combine syrup, sugar, salt and butter and vanilla and mix well...add slightly beaten eggs. Pour into 9 inch unbaked pie shell. Sprinkle pecans all over. Bake in preheated oven for 45 minutes at 350 degrees.

**Mom's Traditional Pumpkin Pie (Loretta Diman)**

- 1 Nine inch unbaked pie crust
- 1 Sixteen oz can pumpkin (2 cups)
- 1 fourteen oz can eagle brand condensed milk (Not Evaporated)
- 2 eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

Preheat oven to 425 degrees. In large bowl mix all ingredients. . Mixx well and pour into the pie shell. Bake for 15 min. Reduce oven to 350 degrees and bake for another 35-40 min until knife inserted 1 inch from the edge comes out clean. Cool and Serve. Refrigerate leftovers.

**Mom's Cherry Cheese Pie (Loretta Diman)**

- 1 Cooked Pie Crust
- 1, eight oz cream cheese
- .5 cup sugar
- 2 eggs
- 1/3 cup chopped walnuts
- 1 teaspoon vanilla
- 1 cherry pie filling

Pour cream cheese mixture into pie shell and bake at 350 degrees for 10 min. Cool and spread pie filling over the cheese mixture and top with cool whip. (Can substitute for any pie filling, i.e. raspberry, blueberry...etc.)

**Mrs. Cody's Lakehouse Apple Pan Dowdy**

- 1 Cup Sugar
- 1 Cup Flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3 tablespoons soft butter..MIX wel with a fork..then add 1 egg and mix again.

Layer 6-8 freshly diced or sliced apples in a greased casserole dish. Mix 1 cup suagr, 2 tablespoons flour and 1 teaspoon of cinnamon. Pat with butter and bake for 20 min covered and 20 min uncovered at 350 degrees.



Double Chocolate & Fruit Breakfast Pastry

- 1 sheet of ready-made puff pastry
- 4 tablespoons chocolate spread
- 2 tablespoons grated chocolate
- 1 banana
- 4 strawberries
- 1 tablespoon flaked almonds
- 1 egg yolk
- Melted dark chocolate and icing sugar, to serve

PREPARATION

1. Roll out the sheet of puff pastry. Using a sharp knife, cut in half diagonally and then again horizontally to make 4 squares. Then cut each square diagonally to make 8 triangles.
2. Layer the triangles on a lined baking tray to make a star shape.
3. In each triangle, spread on the chocolate spread (about 1/2 tablespoon per triangle will be enough).
4. Then, in the middle, scatter on the grated chocolate, banana, strawberries, and flaked almonds in a circle shape.
5. Fold over the triangles to meet in the middle. Glaze with some egg wash and bake in the oven at 180°C for 25 minutes.
6. Cut out each triangle to make a serving. Drizzle on some dark melted chocolate, icing sugar or with leftover strawberries and banana!



Campfire Cones

Simple: Just stuff a waffle icecream cone with chocolate chips, nuts, toffee pieces, mini marshmallows, banana pieces, strawberries, butterscotch bits or etc and then wrap in foil and place on campfire to melt..let cool a few minutes and then eat up!



Dutch Apple Desert

- 5 medium all purpose apples, cored and sliced (about 5 cups)
- 1 (14 oz) can Eagle Brand Sweetned Condensed Milk (Not Evaporated Milk)
- 1 teaspoon ground cinnamon
- ½ cup + 2 tablespoon cold margarine or butter
- 1.5 cups Bisquick baking mix
- ½ cup firmly packed brown sugar
- ½ cup chopped nuts (pecans or walnuts)

Preheat oven to 325 degrees. In a medium bowl combine apples, condensed milk and cinnamon.

In a large bowl, cut ½ cup butter into 1 cup bisquick mix until crumbly. Stir in apple mixture.

Pour into greased 9 inch square baking pan.

In a small bowl combine remaining ½ cup bisquick mix and sugar. Cut in remaining butter until crumbly. Add nuts.

Sprinkle evenly over apple mixture & bake 1 hour or until golden.
Serve warm, drizzle with powdered sugar and milk icing and top with icecream.



Pumpkin Pie Double Decker

4 oz cream cheese (1/2 pkg.)
1 cup & 1 Tablespoon of Milk (divided)
1 Tablespoon sugar
1 (8 oz) tub cool whip
1 graham cracker crust
1 can pumpkin
2 pkg. vanilla flavor instant pudding (4 oz packages)
1 teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon ground cloves

Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until well blended. Gently stir in half the whipped topping, Spread onto crust

Mix 1 cup milk, 1 can pumpkin, pudding and spices beat until well blended. (Should be thick) Spread over cream cheese layer.

Refrigerate overnight. Garnish with cool whip.

Instructions for making your pumpkin from a fresh pumpkin rather than a can:

Then, cut the pumpkin in half. .or if it a large pumpkin, cut into multiple pieces. Use a spoon to scrape out all the seeds and stringy stuff. You can save the seeds for toasting if you like. Line a large pan with the tin-foil. Because of the juices, you'll want to use a pan that has edges to it, not just a flat cookie sheet. Lay your pumpkin halves face down on the pan. (skin side up) Set the oven to around 350 degrees. Cook for about 1-2 hours. You can check the pumpkins every so often to see if they are tender by sticking a fork in them. Once they're nice and soft that means they're done. Once your baked pumpkin halves have cooled enough to hold, grab one and use a spoon to start scraping the soft pumpkin flesh off the skin and into a bowl. Now use a potato masher and really mash it up. (This is all pretty much the same as cooking acorn squash or spaghetti squash) When making pies, I like to mix the pumpkin with the liquid ingredients and then blend the whole mixture to create an extra smooth pie filling.



Cherry Dump Cake

1 20 oz can crushed pineapple
1 20 oz can cherry pie filling
1 box yellow cake mix
1 cup chopped pecans
2 sticks melted butter

Into an ungreased 9X12 pan dump the crushed pineapple into the pan then dump the cherry pie filling, then sprinkle cake mix on top and sprinkle the nuts and drizzle with the butter..BAKE at 350 degrees for one hour.



Carrot Cake by Mom (Loretta Diman)

3 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 cups sugar
½ teaspoon cinnamon
1 cup cooking oil
2 cups grated carrots
1 small can crushed pineapple
3 whole eggs
1.5 teaspoons vanilla
½ cup chopped pecans
¼ cup optional raisins

Sift dry ingredients together and then add remaining ingredients. Beat for three minutes and medium speed.. Bake at 350 degrees for 1 hour in a 9X12 pan.

Glaze:

3 oz. cream cheese, 1 tablespoon milk and enough powdered sugar for a smooth consistency..top with pecans.



Carrot Cake Cheesecake Cake

This Carrot Cake Cheesecake Cake recipe is a showstopper! Layers of homemade carrot cake, a cheesecake center and it's all topped with a delicious cream cheese frosting!

FOR THE CARROT CAKE LAYERS:

2 cups granulated sugar
1 cup canola oil
4 large eggs
2 cups all-purpose flour
1 tsp baking soda
1 tsp baking powder
1/4 tsp kosher salt
2 tsp ground cinnamon
2 cups shredded carrots

FOR THE CHEESECAKE LAYER:

2 packages (8 oz each) cream cheese, softened
1 cup granulated sugar
1/4 tsp kosher salt
2 large eggs

1/4 cup sour cream
1/3 cup heavy whipping cream

FOR THE FROSTING:

1 cup unsalted butter, softened
1 package (8 oz) cream cheese, softened
1 tsp vanilla extract
1/4 cup heavy cream
4 cups powdered sugar
1 cup chopped pecans



FOR THE CHEESECAKE LAYER:

Prepare the cheesecake layer first. This can be done early in the day, or the night before. If freezing the cheesecake, can be stored 1-2 weeks in the freezer.

Preheat oven to 325 degrees. Using a large roasting pan, add 1 inch of water to the pan. Place it on the lower 2/3 of the oven! Allow it to preheat in the oven.

Prepare 9-inch springform pan by wrapping bottom of pan (outside) with double layer of foil. Line bottom (inside) with a circle of parchment paper.

Beat cream cheese with granulated sugar for 2-3 minutes until creamy. Add in salt and

	<p>eggs, one at a time, beating well after each addition. Beat in sour cream and heavy cream, until light and fluffy (about 2 minutes). Pour into prepared 9-inch springform pan. Place pan in center of preheated roasting pan in the oven, making sure to be careful not to spill water. Bake cheesecake for 45 minutes. Turn oven off and let cheesecake sit in oven for an additional 30 minutes. Remove and cool completely on counter. When cooled, remove outside portion of the springform pan and place into the freezer for several hours or overnight. I put it in freezer for about 2 hours. If using within 24 hours, feel free to just refrigerate cheesecake! FOR THE CARROT CAKE LAYERS: Preheat oven to 350 degrees F. Grease and flour two 9-inch cake pans. I use Wilton Bake even strips to ensure nice, even cakes. Set aside. In a large mixing bowl, combine sugar, oil and eggs until blended. Add in flour, baking soda, baking powder, salt, and cinnamon. Beat for about 2 minutes. Add in shredded carrots. Pour into prepared cake pans. Bake for 30 minutes. Cool on wire rack for ten minutes. The remove from pans and cool completely. FOR THE FROSTING: In a large mixing bowl, combine cream cheese and butter. Beat with whisk attachment for 3 minutes. Add in sugar, vanilla, and heavy cream. Beat for 3-4 minutes until light and fluffy. Fold in chopped pecans. To assemble the cake, layer one layer of carrot cake. Add the cheesecake then top with second layer of carrot cake. Spread on the frosting, first on sides then on top! Store in the refrigerator, covered, for up to 3 days.</p>
	<p>Key Lime Pie 1 Baked 9-10 inch pie shell or Graham Cracker Crust 6 egg yolks 2 (14 oz cans) Eagle Brand Condensed Milk (NOT Evaporated Milk) 1 (8 oz bottle) RealLime Lime Juice from Concentrate Optional: Yellow or green food coloring Whipped Topping</p> <p>Preheat oven to 325 degrees. In mixer beat egg yolks, lime, condensed milk and food coloring. Pour into prepared pie crust and bake 40 minutes. Cool. Chill. Top with Whip Cream. Garnish with lime slices. **If using 7 inch frozen pie crust or 6 oz. graham cracker crust, use only one can of eagle brand milk , 3 egg yolks and ½ cup lime juice. (Basically, just half the recipe for smaller pies)</p>
	<p>Aunt Betty's Blueberry Bananna Pie—WHICH I LOVE, LOVE, LOVE! 1 cooked pie crust or graham cracker crust 1 (8 oz pkg.) cream cheese ½ cup powdered sugar Beat cream cheese till fluffy, slowly adding powdered sugar. Fold in 1 cup cool whip</p> <p>Slice a layer of fresh banana into the bottom of the pie crust. Top with cream cheese mixture.. Top that with Blueberry Pie Filling. Top that with remaining cool whip. Chill overnight.</p>



Hummingbird Cake

.3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups sugar
1 teaspoon ground cinnamon
3 large eggs, beaten
1 cup vegetable oil
1 1/2 teaspoons vanilla extract
1 (8-ounce) can crushed pineapple, undrained
1 cup chopped pecans
2 cups chopped bananas
Cream Cheese Frosting
1/2 cup chopped pecans

Combine first 5 ingredients in a large bowl; add eggs and oil, stirring until dry ingredients are moistened. (Do not beat.) Stir in vanilla, pineapple, 1 cup pecans, and bananas.

Pour batter into three greased and floured 9-inch round cakepans. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.

Spread Cream Cheese Frosting between layers and on top and sides of cake; sprinkle 1/2 cup chopped pecans on top. Store in refrigerator.



Moms Luscious Lemon Bars (Loretta Diman)

1 Cup all purpose flour
1/3 cup powdered sugar
1 tablespoon powdered sugar
½ cup butter
4 large eggs
¾ cup granulated sugar
½ cup thawed frozen bottled lemon juice from concentrate.

Mix flour and 1/3 cup powdered sugar in medium bowl. Cut in butter till the mix looks like small peas. Mix will be dry and crumbly. Press into ungreased 9 inch square baking pan.

Bake in preheated 350 degree oven 15 minutes or until lightly golden.

Meanwhile... with an electric mixer at high speed beat eggs in a medium bowl about 3 min until pale and thickened. Gradually add granulated sugar and continue beating 1 min longer until mix is thick. Stir in lemon juice. Pour into hot crust and bake 15 minutes or until golden...or until pick inserted in center comes out clean.

Sprinkle with remaining powdered sugar and cool in pan on rack. Cut into 4 inch bars. (149 calories per bar, 3 g. protein, 8 g. fat)



Aunt Pat's Lemon Dream Desert

1st Layer: 1.5 cups flour, 1.5 sticks butter & 1 cup chopped pecans
Mix and pat into a 9X13 pan. Bake at 350 degrees for 15 min. Set out to cool.

2nd Layer: One 8oz pkg. cream cheese, 1 cup powdered sugar, 1 cup cool whip, 1 teaspoon lemon extract
Mix Cream Cheese, lemon extract & Powdered sugar with mixer, the fold in the cool whip & spread over the first layer.

3rd Layer: Two 3 oz pkg lemon instant pudding, 3 cups whole milk and 4 teaspoons of lemon juice
Mix with mixer till thick and pour over second layer.

	<p>4th Layer: Top with cool whip and sprinkle with pecans.</p> <p>Aunt Betty's Louisiana Yummy</p> <p>1st Layer: 1.5 cups flour, 1.5 sticks butter & 1 cup chopped pecans Mix and pat into a 9X13 pan. Bake at 350 degrees for 15 min. Set out to cool.</p> <p>2nd Layer: One 8oz pkg. cream cheese, 1 cup powdered sugar, 1 cup cool whip Mix Cream Cheese & Powdered sugar with mixer, then fold in the cool whip & spread over the first layer.</p> <p>3rd Layer: 1 small pkg instant vanilla pudding, 1 small pkg. instant chocolate pudding, 3 cups whole milk. Mix with mixer till thick and pour over second layer.</p> <p>4th Layer: Top with cool whip and sprinkle with nuts.</p>
	<p>Fruit Pizza</p> <p>1 Roll Sugar Cookie Dough 1 (8 oz) Cool Whip 1 (8 oz) Cream Cheese 3 Tablespoons Sugar</p> <p>Spread the cookie dough in a pizza pan, very thin and bak as directed. Spread mixture of cream cheese, cool whip and sugar over baked cookie dough. Top with your favorite fruits, include coconut & nuts as a bonus if you want to.</p>
	<p>Fruit Stack Cake</p> <p>You can use vanilla cake mix but instead of baking, pour into a pan and cook the cake like you would a pancake.</p> <p>Make multiple layers and add fresh or canned fruit and cool whip between the layers.</p> <p>Top with fresh fruit and a drizzle of honey as a garnish.</p> <p>Layer just before serving or the cake will get soggy and become a mess.</p> <p>A spring form pan may help with stacking.</p>
	<p>Cherry Chiffon Desert</p> <ul style="list-style-type: none"> •1 can (21 ounces) cherry pie filling •1 can (20 ounces) DOLE® Pineapple Tidbits in 100% Pineapple Juice, drained •1 can (14 ounces) sweetened condensed milk •1 cup miniature marshmallows •1 carton (8 ounces) frozen whipped topping, thawed <p>Directions</p> <ul style="list-style-type: none"> •In a large bowl, combine the pie filling, pineapple, milk and marshmallows. Fold in whipped topping. Refrigerate until serving. Yield: 12 servings. <p>Nutritional Facts 1 serving (1 cup) equals 246 calories, 6 g fat (5 g saturated fat), 11 mg cholesterol, 55 mg sodium, 44 g carbohydrate, trace fiber, 3 g protein.</p> <p>Chocolate Cobbler:</p>



3/4 cup sugar
1 cup self rising flour
2 Tablespoons cocoa
1/2 cup milk
... 3 Tablespoons melted butter
1 teaspoon vanilla

Mix the above ingredients and spread into a greased 11×7 or 9×13 glass baking dish.

Top Mixture – Mix together and sprinkle evenly on the above mixture.

1/2 cup sugar
1/2 cup brown sugar
1/4 cup cocoa

Pour 1 1/2 cups hot water gently over all. DO NOT MIX- just gently pour over all
Bake at 350 degrees for 40 minutes. Serve hot, or cold.



Cheese Danish

2 cans ready to use refrigerated crescent rolls
2 8-ounce packages cream cheese
1 cup sugar
1 teaspoon vanilla extract
1 egg
1 egg white

Preheat oven to 350* degrees and grease a 13X9-inch baking pan. Lay a pack of crescent rolls in the pan and pinch the openings together. Beat the cream cheese, sugar, vanilla, and egg together until smooth. Spread the mixture over the crescent rolls evenly and then lay the second pack of crescent rolls on top of the cheese mixture and brush with egg white. Bake for 35-45 minutes until the top is golden brown. Top with glaze after cooling for 20 minutes.

Glaze:

Combine the following ingredients

1/2 cup powdered sugar
2 Tablespoons milk
1/2 teaspoon vanilla extract



Smores Brownie Pie



Makes 8-10 servings. Pie tastes best at room temperature or reheated the day it is made. Any leftover slices should be heated for about 30 seconds in the microwave. Store pie at room temperature for up to 7 days. Do not freeze.

Crust

12 full-sheet graham crackers (or 1.5 cups graham cracker crumbs)
6 Tablespoons melted unsalted butter
1/3 cup granulated sugar

Brownies*

10 Tablespoons unsalted butter
1 and 1/4 cups granulated sugar
3/4 cup plus 2 tablespoons unsweetened cocoa powder
1/4 teaspoon salt
1/2 teaspoon vanilla extract
2 large eggs, cold
1/2 cup all-purpose flour

	<p>25 large marshmallows (1/2 of a standard package or use mini marshmallows)</p> <p>Preheat oven to 325F degrees.</p> <p>Make the crust: Using a food processor or blender, pulverize the graham crackers into a fine crumb. Pour into a medium bowl and mix with melted butter and sugar. Press into an ungreased 8-inch or 9-inch pie dish. Set aside.</p> <p>Make the brownies: Melt the butter, sugar, cocoa, and salt in a large bowl in the microwave. Melt in 30 second increments and stir after each time until the butter is completely melted. The mixture will look gritty. Set aside for a few minutes as you get the other ingredients ready. You don't want the mixture to be piping hot.</p> <p>Stir in the vanilla extract. Add the eggs one at a time, stirring after each addition. The batter will be thick and look shiny. Add the flour, beating with a whisk until fully combined. try not to overmix the batter at this point. Pour into crust.</p> <p>Bake for 28 minutes. Remove from the oven and top with marshmallows. Return to the oven and continue to bake for an additional 3 minutes to melt the marshmallows. If the marshmallows aren't toasted, turn on your broiler for 1 minute. Remove from the oven and allow to cool to room temperature before slicing.</p> <p>Notes: *If using a boxed mix, you will need to make two pies since there is too much batter for the pie dish.</p>
	<p>Bananna Freeze (Engine 2 Rescue Kitchen)</p> <p>Freeze Bananas in air tight container (cut into slices first for best results) After they are frozen, toss in food processor or high speed blender with ½ cup of almond or coconut milk and 1 tablespoon of vanilla flavoring and a little honey (Optional)</p> <p>Blend on high, when fully blended you will have a banana vanilla flavored frozen treat with the consistency of soft serve ice cream</p>
	<p>Peanutty Apple Slices</p> <p>Spread Philly Cream cheese evenly over the exposed apples slices then roll in finely chopped peanuts. For a twist, try removing the core and slicing the apples in thin round circles instead of wedges.</p> <p>Also try coating in peanut butter or carmel or marshmallow cream.</p> <p>Or roll in chocolate chips, toffee bits or coconut.</p>



Banana Bread Brownies

I first made these about a week ago after finding the original, non-vegan recipe online. I knew I simply had to try them out. They're amazing--the icing really pops and brings the banana-y-ness out of the bars. And they're so moist. Light, but very delicious and highly addictive! Beware!

Ingredients

For the bars:

- 1-1/2 c. sugar or sweetener of choice
- 1 c. Tofutti sour cream
- 1/2 c. Earth Balance or other vegan butter, softened
- 2-3 tsp Ener-G Egg Replacer, mixed thoroughly in four (4) tbsp of warm water, OR other replacement for two eggs
- 1-3/4 c. (3 to 4) ripe bananas, mashed
- 2 tsp. vanilla extract
- 2 c. flour of choice
- 1 tsp. baking soda
- 3/4 tsp. salt
- 1/2 c. chopped walnuts (optional)

For the frosting:

- 1/2 c. Earth Balance or other vegan butter
 - 4 c. powdered sugar
 - A pinch of cinnamon (to taste)
 - 1-1/2 tsp. vanilla extract (to taste)
 - 3 tbsp. milk of choice
1. Heat oven to 375F. Grease and flour 15x10-inch pan. For the bars, in a large bowl, beat together sugar, sour cream, vegan butter, and egg replacer until creamy. Blend in bananas and vanilla extract. Add flour, baking soda, salt, and blend for one (1) minute. Stir in walnuts.
 2. Spread batter evenly into the pan. Bake 20 to 25 minutes, or until golden brown.
 3. While they're cooking, whip up the frosting. Heat vegan butter in a large saucepan over medium heat until boiling, then remove quickly from heat (or be lazy like me and just microwave melt it).
 4. Add powdered sugar, vanilla extract, cinnamon, and milk. Whisk together until smooth--it should be thicker than a glaze but thinner than frosting. Using a spatula, spread the frosting over the bars when they are still a little warm. If you're feeling frisky, top with chocolate chips or sliced banana.



Preacher Cake

- 3 cups all-purpose flour
 - 2 teaspoons baking soda
 - 1 teaspoon salt
 - 1/2 teaspoon cinnamon
 - 2 cups sugar
 - 3 eggs
 - 1 cup vegetable oil
 - 2 teaspoons vanilla extract
 - 1 20-ounce can crushed pineapple, with juice
 - 1 1/2 cups finely chopped pecans or walnuts, divided (here's the nut grinder I use)
 - 1 cup flaked coconut (optional)
- Cream Cheese Frosting (recipe below)

Sift together flour, baking soda, salt and cinnamon; set aside.

Combine sugar, eggs, oil and vanilla and mix on medium-low speed with an electric mixer until creamy. Slowly mix in flour mixture until just combined.

Add pineapple (undrained), 1 cup chopped pecans and coconut and continue mixing on medium-low speed until all ingredients are thoroughly combined (about 1 minute).

Spray a 13x9 baking pan with cooking spray. Pour cake batter into pan and bake at 350 degrees for 45-50 minutes or until cake is set in the center and a toothpick inserted comes out clean.

Cool cake completely in pan then the frost with Cream Cheese Frosting. Sprinkle remaining 1/2 cup chopped pecans over cake. Store in refrigerator.

Cream Cheese Frosting

- 1 8-ounce package cream cheese, at room temperature
- 1/2 cup (1 stick) butter, at room temperature
- 1 teaspoon vanilla extract
- 2 cups powdered sugar, sifted

Whip cream cheese, butter and vanilla with an electric mixer until fluffy (about 2 minutes). Beat in powdered sugar (add more if necessary to reach desired consistency – if your kitchen’s hot, you might need more because the butter will be softer). Makes enough to top one 13x9 cake – double recipe if using on a layered cake.



Who needs cake batter?

A watermelon cake is the perfect answer to a plant based diet birthday...and perfect for a birthday at the lake.



Banana Bites

Slice bananas and spread a little peanut butter in between, freeze for an hour, then dip in chocolate. Refrigerate for another 10-15 minutes and boom you have an awesome snack.



Raspberry Cheesecake Roll Ups

- 48 oz Vegetable oil
- 1 Large egg, beaten
- 1 pkg (8oz) Cream Cheese
- 2 tbsp Vanilla Greek yogurt or sour cream
- 1 tbsp Sugar
- Zest of one lemon
- 2 tsp Lemon juice
- 4 oz Raspberries, rinsed and dried
- 4 oz Blackberries, rinsed and dried
- Eggroll wrappers
- 1/4 C Powdered sugar
 - 1 tbsp Cinnamon
- 4 oz Chocolate chips
- 2oz Heavy cream

For the whipped cream (optional)

- 1 C Heavy cream, 2 tbsp Powdered sugar

Use a medium sized sauce pan to heat oil to 365°F. If you have a candy thermometer, that is best, but not necessary. Preheat for at least 10 minutes on medium heat. Whenever you are deep frying, remember to use extreme caution as the oil is very hot.

In a separate bowl, beat egg with a fork and set aside.

In your mixing bowl, beat cream cheese and sour cream for a couple minutes until cream cheese is smooth. You may need to scrape down the bowl.

Add sugar, lemon juice and lemon zest. Beat to incorporate. Scrape down sides of the bowl.

Fold berries in cream cheese mixture.

Spoon filling into the middle of the wrapper and spread out into a log shape

Fold the two sides in towards the middle creating a triangle.

Brush egg wash along the top and bottom edges.

Fold the bottom part of the triangle over the middle and tuck it into the filling.

- D. Roll upwards until the other end is wrapped around the filling. Seal with additional egg wash.
1. Fry in pre-heated oil for 30-60 seconds per side until light brown. Remove with tongs and set egg rolls on paper towels to cool.
2. Combine sugar and cinnamon on a paper plate, roll deep fried egg rolls in cinnamon and sugar mix.
3. To prepare the chocolate sauce, combine chocolate chips and heavy cream in a microwave-safe bowl. Microwave on high for 45-60 seconds. Stir until mixture is smooth. Spoon chocolate sauce onto egg rolls.
4. For the whipped cream, combine heavy cream and powdered sugar. Beat on medium-high speed until stiff peaks form.



Fruit Salsa with Baked Cinnamon Chips

Ingredients

2 kiwis, peeled and diced
2 Golden Delicious apples - peeled, cored and diced
8 ounces raspberries
1 (16 oz) carton of strawberries, diced
2 tablespoons white sugar (more or less to taste)
1 tablespoon brown sugar (more or less to taste)
3 tablespoons fruit preserves, any flavor (I used strawberry)
10 (10 inch) flour tortillas (or use Stacy's cinnamon chips)
melted butter or butter flavored cooking spray
Cinnamon sugar:
1 cup white sugar
2 Tablespoons cinnamon

In a large bowl, thoroughly mix kiwis, apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes. Preheat oven to 350 degrees.

Coat one side of each flour tortilla with melted butter or butter flavored cooking spray. Sprinkle tortillas with desired amount of cinnamon sugar. Cut into wedges and arrange in a single layer on a large baking sheet. Spray again with cooking spray (not necessary if using melted butter).

Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture. This salsa can also be serve with cinnamon graham crackers or cinnamon pita chips. Best when made and eaten the same day otherwise the fruit gives off so too much juice and it gets runny.



SUGAR CRUMB CRISPY

1/4 cup butter *make sure butter is cold*
1/4 cup sugar
1/4 cup brown sugar
1/4 tsp cinnamon
dash of salt
1/2 cup flour
1 can Pillsbury Crescent Rolls
Preheat oven to 400 degrees F

Cut in butter to sugars, cinnamon, and salt and flour to form crumbs.

On an ungreased cookie sheet, separate crescent roll dough into 8 triangles. Sprinkle crumbs on top.

Bake at 400 degrees F for 8-12 minutes.

After they were cooked and cooled I cut them into smaller triangles but you can leave them big too!

GLAZE

1/2 cup powdered sugar *I like my glaze thicker, so if the glaze is too runny, just add more powdered sugar to get yours to the desired consistency.*

1 Tbsp. softened butter
1-1/4 tsp. vanilla
1 to 1-1/2 Tbsp. milk
Blend together and drizzle over Sugar Crumb Crispies



Soak sliced apples in ginger ale for 10 minutes so they won't turn brown (they won't taste like ginger ale either)



Peanut Butter Banana Quesadillas

- 1 8-inch tortilla
- 2 Tbsp natural peanut butter
- ½ medium banana
- 1 Tbsp semi-sweet chocolate chips

Spread the peanut butter over the surface of the tortilla. Slice the banana very thinly and then arrange the slices over half of the tortilla. Sprinkle the chocolate chips over the banana slices and then fold the tortilla in half. Cook the quesadilla in a skillet over medium-low heat until golden brown and crispy on both sides.



Beach Pail Pudding

- 1 pkg Vanilla Wafers
- 3 or 4 Oreos
- 8 oz Cream Cheese
- 1/4 C Butter
- 2/3 C powdered sugar
- 2 small pkgs French Vanilla pudding mix
- 2 3/4 C Milk
- 12 oz Cool Whip

Crush Oreos and Vanilla Wafers in a food processor. In a separate bowl, cream together softened 8 oz cream cheese, butter, and powdered sugar. In another bowl, mix pudding with milk. Add to cream cheese mixture. Fold in cool whip. Layer into buckets with sand, pudding, sand etc.






Dreamy Creamsicle Pie

- 1 Box Orange Jell-o (4 serving size)
- 8 oz tub whipped topping such as Cool Whip, divided
- 1 teaspoon orange extract
- zest of one orange (optional)
- 2/3 cup Boiling water
- 1/2 cup ice
- 1 store bought (or homemade) graham cracker crust
- Canned or Jarred Mandarin Oranges for garnish (optional)

Follow [Spend With Pennies on Pinterest](#) for more great recipes!

Instructions

In bowl, combine Jell-o powder with 2/3 cup boiling water. Stir until powder is completely dissolved. Place 1/2 cup ice into a 1-cup measuring cup and top to 1 cup with cold water. Add to the Jell-o mixture and stir until ice is almost melted. Discard

	<p>ice.</p> <p>In a large bowl, fold together Jell-o mixture, orange extract, orange zest if using and 2/3 of the tub of Cool Whip (reserve the remaining 1/3 for topping). Pour the mixture into the pie crust and refrigerate 4 hours or overnight. Top with remaining cool whip and mandarin oranges if desired.</p> <p>Note: This pie can be served frozen. If freezing pie, let the orange layer firm up in the fridge for about 15 minutes and then top with cool whip. Slice pie before freezing (this makes for easy serving) and freeze overnight. Add mandarin oranges just prior to serving.</p>
	<p>Holiday Drizzle Snowflake Crunch (16 cups)</p> <p>3 cups bite size square rice cereal 3 cups bite size corn cereal 1 cup small pretzels 1 cup roasted peanuts 12 oz white melting chocolate 12 oz mint flavored candy coating/chocolate</p> <p>In a very large bowl combine cereal, pretzels and peanuts and set aside. Melt baking chocolate in 2 separate containers. Pour melted white chocolate into bowl and mix till everything is lightly coated. Then spread evenly on baking sheet and drizzle with mint chocolate. Wait for it to cool, then divide into single servings and package for gifting...or you know..just eat it.</p>
	<p>Cool Whip Frosting</p> <p>1 package (4 serving size) Jello Brand Instant Pudding & Pie Filling (any flavor) ¼ cup powdered sugar 1 cup cold milk 1 (8 oz) container cool whip</p> <p>Mix all but the cool whip, folding it in at the end. Makes enough for 2 9 inch cake layers, must be refrigerated.</p>
	<p>BUTTERCREAM</p> <p>I have found my buttercream icing recipe, it's perfect and I won't fiddle around with it any more. Promise. Ok, well maybe one day I will try adding a couple drops of lemon juice to it, to give it a little pizzazz.</p> <p>1 cup of salted butter 3 teaspoons of vanilla 4 cups of icing sugar 4-5 tablespoons of coffee cream (18% and up) (Milk if you don't have cream)</p> <p>Add in the icing sugar. **I came back to edit this to say that fresh icing sugar makes all the difference. Icing sugar goes stale, and you can sure taste it when it does! Crack open a fresh bag for icings, you won't be sorry!**</p> <p>Vanilla.... I used 3 teaspoons, again, you can try a little more if you like.</p> <p>Buttercream Frosting</p> <p>3 cups powdered sugar 1/3 cup butter or margarine softened 1 1/2 teaspoons vanilla 1 to 2 tablespoons milk</p>



1 In medium bowl, mix powdered sugar and butter with spoon or electric mixer on low speed. Stir in vanilla and 1 tablespoon of the milk.

2 Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar. Frosts 13x9-inch cake generously, or fills and frosts an 8- or 9-inch two-layer cake.

Nutrition Information: Serving Size: 1 Serving Calories 170(Calories from Fat 45), Total Fat 5g (Saturated Fat 2 1/2g, Trans Fat 0g),Cholesterol 15mg Sodium 35mg Total Carbohydrate 30g (Dietary Fiber 0g Sugars 29g),Protein 0g ; % Daily Value*: Vitamin A 4%;Vitamin C 0%;Calcium 0%;Iron 0%;

Exchanges: 0 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 Fat;

Carbohydrate Choices: 2 *Percent Daily Values are based on a 2,000 calorie diet.



Miracle Chocolate Cake & Frosting

1 c miracle whip salad dressing not mayonnaise

1 c granulated sugar

1 tsp vanilla

2 1/4 c sifted cake flour

1/2 c baking cocoa

1 tsp baking soda

1 tsp baking powder

1 dash(es) salt

3/4 c cold water

Frosting:

8 oz pkg. philadelphia brand cream cheese, softened

1 Tbsp milk

1 tsp vanilla

1 dash(es) salt

5 c powdered sugar, sifted

3 oz (1 oz. each) squares unsweetened chocolate, melted

Preheat oven to 350[^]. Grease and flour or spray two 8-inch layer pans.Set aside.

Combine salad dressing and sugar. Blend in vanilla. Add sifted dry ingredients to salad dressing mixture alternately with water, mixing well after each addition. Pour into prepared pans and bake for 25-30 minutes. Cool 10 minutes; remove from pans. Frost with:

Chocolate "Philly" Frosting:

Combine cream cheese, milk, vanilla and salt. Mix until well blended. Gradually add the sifted powdered sugar. Stir in melted chocolate. Spread between and sides of cake ,frosting top last.



No Bake Key Lime Icebox Cake

3/4 cup granulated sugar

- 1/4 cup cornstarch
- 1/8 teaspoon kosher salt
- 4 large egg yolks
- 2 cups half-and-half
- 3 tablespoons butter
- 2 tablespoons Key lime zest*
- 1/2 cup fresh Key lime juice*
- 45 graham cracker squares
- 1 cup whipping cream
- 1/4 cup powdered sugar

1. Whisk together first 3 ingredients in a heavy saucepan. Whisk together egg yolks and half-and-half in a bowl. Gradually whisk egg mixture into sugar mixture; bring to a boil

over medium heat, whisking constantly. Boil, whisking constantly, 1 minute; remove from heat. Whisk in butter and zest until butter melts. Gradually whisk in juice just until blended. Pour into a metal bowl, and place bowl on ice. Let stand, stirring occasionally, 8 to 10 minutes or until custard is cold and slightly thickened.

2. Meanwhile, line bottom and sides of an 8-inch square pan with plastic wrap, allowing 4 inches to extend over sides. Place 9 graham crackers, with sides touching, in a single layer in bottom of pan to form a large square. (Crackers will not completely cover bottom.)

3. Spoon about 3/4 cup cold custard over crackers; spread to edge of crackers. Repeat layers 3 times with crackers and remaining custard, ending with custard; top with remaining 9 crackers. Pull sides of plastic wrap tightly over cake; freeze in pan 8 hours.

4. Lift cake from pan, and place on a platter; discard plastic wrap. Cover loosely; let stand 1 hour.

5. Beat whipping cream at high speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form. Spread on top of cake.

*Regular (Persian) lime zest and juice may be substituted.

Mary Allen Perry, Southern Living AUGUST 2013



Bread Pudding & Rum Sauce

- 8 large eggs
- 3 1/2 cups whole milk
- 2 cups sugar
- 1 1/2 cups whipping cream
- 1 teaspoon vanilla extract
- 1 1-pound loaf cinnamon challah or cinnamon-swirl bread, cut into 1-inch cubes
- 1 cup golden raisins

Butter 13x9x2-inch glass baking dish. Whisk eggs in large bowl to blend. Add milk, sugar, cream, and vanilla; whisk to blend well. Stir in bread and raisins. Pour mixture into prepared baking dish. Cover and refrigerate 2 hours.

Preheat oven to 350°F. Bake pudding uncovered until puffed and golden, about 1 hour 15 minutes. Cool slightly (pudding will fall). Serve warm with Spiced Rum Sauce.

Rum Sauce

Yield: Makes 1 1/2 cups

Spiced rum is a sweetened version of the popular spirit flavored with such spices as vanilla, cinnamon, and nutmeg. This sauce would also be sublime served over ice cream.

- 1 cup (packed) golden brown sugar
- 1/2 cup (1 stick) unsalted butter
- 1/2 cup whipping cream
- 2 tablespoons spiced rum or dark rum
- 3/4 teaspoon ground cinnamon

Stir brown sugar and butter in heavy medium saucepan over medium heat until melted and smooth, about 2 minutes. Add cream, rum, and cinnamon and bring to simmer. Simmer until sauce thickens and is reduced to 1 1/2 cups, about 5 minutes. Serve warm. (Can be prepared 2 days ahead. Cover and refrigerate. Bring to simmer before serving.)



Lemony Blueberry Layered Pie (Lucky Leaf)

Ingredients

19-inch graham cracker crust
18-ounce package cream cheese, softened
114-ounce can sweetened condensed milk
¼cup powdered sugar
13.4-ounce box instant lemon pudding mix
2teaspoons fresh lemon zest
¼cup lemon juice, freshly squeezed
121-ounce can LUCKY LEAF® Premium Blueberry Pie Filling

Combine cream cheese, condensed milk and powdered sugar in a large bowl. Using an electric mixer, mix at medium speed for 1-2 minutes, until smooth. Add pudding mix, lemon zest and lemon juice; mix until well blended.

Spoon about half of the LUCKY LEAF Premium Blueberry Pie Filling evenly into bottom of graham cracker crust. Spoon lemon-filling mixture on top and spread evenly. Cover and chill for at least 1 hour.

Spoon remaining Lucky Leaf Premium Blueberry Pie Filling on top just before serving. Garnish with fresh lemon zest if desired.



Candied Apple Pie Cheesecake

1 cup crushed gingersnaps
3 Tbsp. butter, melted
1/2 cup plus 2 Tbsp. sugar, divided
2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
2 tsp. vanilla
1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
2 eggs
1 cup apple pie filling, divided
1/2 cup PLANTERS Walnut Pieces, divided
1/2 cup toffee bits, divided

HEAT oven to 325°F.

MIX crumbs, butter and 2 Tbsp. sugar; press onto bottom and up side of 9-inch pie plate.

BEAT cream cheese, 1/2 cup sugar and vanilla with mixer until blended. Add sour cream; mix well. Add eggs, 1 at a time, beating just until blended after each. Stir in 1/2 each pie filling, nuts and toffee. Pour into crust.

BAKE 35 min. or until center is almost set. Cool. Refrigerate 4 hours. Top with remaining pie filling, nuts and toffee before serving.

Calories 450 Total fat 31 g Saturated fat 16 g Cholesterol 120 mg Sodium 360 mg
Carbohydrate 38 g Dietary fiber 1 g

Sugars 32 g Protein 6 g Vitamin A 15 %DV Vitamin C 0 %DV Calcium 8 %DV Iron 4 %DV



Banana Nut Bread

Serves: 6-8 Prep time: 15 mins Cook time: 40 mins Total time: 55 mins

Ingredients

- 7 whole Over Ripe Bananas
- 1- $\frac{3}{4}$ cup All-purpose Flour
- $\frac{1}{2}$ teaspoons Salt (I Use Course Sea Salt)
- 1 teaspoon Baking Soda
- $\frac{3}{4}$ cups Packed Brown Sugar
- 1 teaspoon Vanilla Extract
- 2 whole Eggs
- $\frac{1}{2}$ cups Chopped Walnuts (optional)
- 1 Tablespoon White Sugar
- Coconut Oil, Or Cooking Spray, For Greasing Your Pan

Instructions

1. Peel only 6 bananas and place in a medium/large microwave safe bowl, cover the bowl with plastic wrap and poke about 4 holes in the plastic for ventilation.
2. Place the covered bowl in the microwave and heat for six minutes exactly on high (please do not skip this step we are trying to extract all the yummy banana juice — you will see why later).
3. While the bananas are heating... In a separate bowl prepare the dry ingredients. Add your flour, salt, and baking soda and whisk until incorporated then set aside.
4. When your microwave has finished counting down, take your bananas and liquid and strain them through a fine mesh strainer into another bowl (you just want the liquid for now – but DO NOT discard the bananas).
5. After you have finally gotten the majority of the liquid from the bananas, add the liquid to a small saucepan and heat on medium-high heat until reduced by about $\frac{1}{3}$. This usually takes about 5-10 minutes.
6. Take the bananas from the strainer and add them back into the bowl in which you heated them or another. Then add your brown sugar, vanilla, and eggs.
7. Once the banana “liqueur” juice has reduced to a nice syrup consistency add it to your banana mixture.
8. At this point you can add your walnuts to the banana mixture if you desire. In addition you want to prepare your loaf pan, I personally do not use canola/vegetable spray for my banana loaf pan. Instead I rub some organic coconut oil into the pan.
9. Heat your oven to 320 degrees F if your oven runs hot like mine otherwise heat to 350 degrees F.
10. Take your dry mixture (flour, baking soda, and salt) and add it to the banana mixture. Gently incorporate not to over mix (I usually have some flour streaks left behind which is not a problem).
11. Pour the banana bread mixture into loaf pan and spread evenly.
12. Slice the remaining banana on a diagonal in fairly thin slices, and layer the slices down both sides of the top of the loaf.
13. Sprinkle your loaf with the tablespoon of white sugar (which will give it a pretty gloss and delicious crunch).
14. Place into the preheated oven and cook until a toothpick comes out clean about 40 minutes.
15. Allow to cool in loaf pan for about an hour before inverting onto platter.



Foolproof Mini Apple Cake

200 cal and 6 grams of fat per slice

2 C. Granny Smith Apples, Peeled and chopped OR 1 Can Comstock Apples

¾ cup sugar
1.5 cups flour
1 tsp. baking soda
1 tsp baking powder
1 tsp cinnamon
½ tsp salt
¼ cup vegetable oil
1 tsp vanilla extract
1 egg white, lightly beaten

Combine apples and sugar, combine dry ingredients and add to apple mixture. Combine oil, vanilla and egg white and stir into apple mixture, just until moistened. Spoon batter into 8 inch square baking pan coated with cooking spray. Bake at 350 degrees for 40 minutes. Serves 8.



5 Minute Chocolate Mug Cake for One

4 Tablespoons flour
4 Tablespoons Sugar
2 Tablespoons Cocoa
1 egg
3 Tablespoons Milk
3 Tablespoons Oil
3 Tablespoons Chocolate Chips
1 splash vanilla extract
1 Large Microwave safe mug

Add all dry ingredients and mix well. Add the egg and mix thoroughly, pour in the milk and the oil and mix well. Add the chocolate chips and vanilla and mix again.

Put the mug in the microwave and cook for three minutes at 1000 watts.

The cake will rise over the top...as it cooks. Allow to cool for 5 min and tip onto a plate or eat direct from the mug.



The Moistest Very Vanilla Mug Cake

¼ cup + 2 tbsp. all-purpose flour
2 tbsp. granulated sugar
¼ tsp. baking powder
⅛ tsp. salt
¼ cup + 2 tbsp. milk
1 tsp. vanilla bean paste
½ tbsp. vanilla extract
2 tbsp. butter, melted

1. In a medium bowl, whisk together dry ingredients.
2. In a measuring cup, whisk together milk, vanilla bean paste, and vanilla extract.
3. Make a well in the center of the dry ingredients then pour the milk mixture into the center, followed by the melted butter.
4. Whisk until no lumps remain and batter is smooth and well combined.
5. Pour into a 16-ounce microwave-safe mug.
6. Microwave on high for 130 seconds or 2 minutes and 10 seconds.
7. Carefully remove and enjoy!

Please note that **ALL** microwaves are different therefore can yield different results and

can overcook this mug cake if you aren't careful. My microwave is 950 watts and I cooked mine on 100% power for 130 seconds. Knowing this information, it may help you better judge how long to cook yours for and at what power.

Remember, 130 seconds is 2 minutes and 10 seconds. It is quite long if your microwave is a higher wattage than mine; therefore, could **OVERCOOK** your mug cake. To play it safe, if your microwave wattage is higher than mine, I would try 100 seconds first and then increment it by 10 seconds until it's fully cooked through.

Note about the vanilla bean paste: if you do not have vanilla bean paste on hand, that is ok. You just won't have the vanilla bean specks in your cake. If you're omitting the vanilla bean paste (ONLY if you're omitting the vanilla bean paste), use 1 tbsp. of vanilla extract instead of ½ tsp. I do highly suggest the vanilla bean paste, though, because it gives it a deeper vanilla fragrance and taste!



Strusel Coffee Cake in a Mug

- 3 tbsp spelt or white flour (also had success with 1 tbsp rice flour and 2 tbsp almond flour)
- 1/4 tsp baking powder
- 1/16 tsp salt
- pinch uncut stevia OR 1 tbsp sugar
- 1 tbsp plus 2 tsp water
- 2 tsp oil or buttery spread - or applesauce
- 1/4 tsp pure vanilla extract
- *For the streusel:* If you like a lot of streusel, double all ingredients below
- 1/8 tsp cinnamon
- 1 1/4 tsp brown sugar
- 1/4 to 1/2 tsp oil or melted margarine (use applesauce if you want a more a fat-free version)
- tiny pinch salt
- 2 pecan or walnut halves

I prefer the oil or buttery spread, but that's simply because I'm not a fan of fat-free baked goods. If using an oven, preheat to 330 F. Combine batter dry ingredients and mix well. Add wet and mix until just mixed. In a tiny bowl, combine all streusel ingredients. Fill a greased muffin tin 1/2 way with the batter (or use a ramekin or mug, if using the microwave). Sprinkle on two-thirds of the streusel, then spoon the remaining batter on top. Finally, sprinkle on the rest of the streusel. Cook 12-13 minutes in the oven, or around 1 minute in the microwave. Microwave times will vary, depending on microwave wattage.



Lemon Lickin Ice Cream

2 cups heavy cream or 'half & half'
¾ cup granulated sugar
½ cup thawed frozen bottled lemon juice from concentrate
Mix and put into the icecream maker... Done..and Delicious!

Garnish with lemon zest and mint...serve in hollowed out lemon rind!



Make Your Own Condensed Milk

- 1 Cup Powdered Sugar
- 1/3 Cup Boiling Water
- 2/3 Cup Granulated Sugar
- 3 Tablespoons Butter

Put all ingredients into a blender or food processor and blend until all the sugars are dissolved. If mix is too thick add a drop or two of warm water. Equals 1 can condensed milk.



Pumpkin Praline Trifle

Pumpkin Pudding:

- 1/3 cup cornstarch
- 1/2 cup granulated sugar
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon cloves
- Pinch of salt
- 3 cups cold whole milk
- 3/4 cups pumpkin pie filling
- 1 tablespoon vanilla extract

Vanilla Pudding:

- 1/3 cup plus 1 tablespoon cornstarch
- 1/2 cup granulated sugar
- Pinch of salt
- 3 cups cold whole milk
- 2 tablespoon vanilla extract

Praline Crumble:

- 1/2 cups toffee bits
- 1/2 cups granola

Instructions:

Pumpkin Pudding:

Combine cornstarch, sugar, cinnamon, nutmeg, cloves, salt and milk in a blender or food processor and pulse until well blended. Alternatively, combine all ingredients in a bowl and whisk vigorously. Transfer mixture to a heat proof bowl and place over (not on) simmering water for approximately 15-20 minutes, stirring occasionally. Pudding is ready when mixture coats the back of the spoon. Add pumpkin pie and stir to combine. Add vanilla and stir to combine.



Vanilla Pudding:

Combine cornstarch, sugar, salt and milk in a blender or food processor and pulse until well blended. Alternatively, combine all ingredients in a bowl and whisk vigorously. Transfer mixture to a heat proof bowl and place over (not on) simmering water for approximately 15-20 minutes, stirring occasionally. Pudding is ready when mixture coats the back of the spoon. Add vanilla and stir to combine.

Praline Crumble:

Place toffee bits and granola in a bowl and mix to combine.

Assembly:

	<p>Fill pastry bags with each flavor of pudding. Pipe a pumpkin layer onto bottom of glass. Sprinkle praline mixture on top pumpkin layer. Pipe vanilla pudding on top of granola and praline layer. Continue layering by repeating steps 2-4.</p>
	<p>Pumpkin Lust Cake</p> <p>1 stick butter, melted 1 cup flour 1 cup chopped pecans 2 tbs sugar 1 (8oz) package of cream chees, soft 1 cup powdered sugar 2 (8 oz) containers cool whip (or one 16 ozz container) 2 small packages (3.4oz) of Jello Instant Pumpkin Spice Pudding 3 cup cold milk Nutmeg for sprinkling</p> <p>For the crust</p> <p>Combine butter, flour, chopped pecans and sugar and press into a 9 x 13 in baking dish. Bake at 375 for 10-15 minutes. Let cool completely.</p> <p>For the Cream Cheese Layer</p> <p>Beat cream cheese, powdered sugar, and 1 1/2 cups cool whip until smooth. Spread over crust.</p> <p>For the Pumpkin Layer</p> <p>Mix pudding mixes with cold milk, whisking for several minutes. Set it in the fridge for 5-10 minutes to let it thicken. Spread over the cream cheese layer. Top with remaining container of cool whip. Sprinkle with nutmeg. Cut into squares and serve. Keep refrigerated.</p>
	<p>Pumpkin Dump Cake</p> <p>16 ounces pumpkin puree 13 ounces evaporated milk 2 teaspoons pumpkin pie spice 4 eggs 1 1/2 cups sugar 18 1/2 ounces yellow cake mix 1 cup butter, melted 1 cup pecans, chopped</p> <p>Mix pumpkin, evaporated milk, spice, eggs and sugar. Pour into ungreased 9x13 pan. Sprinkle with dry cake mix. Next sprinkle with melted butter. Top with pecans. Bake at 350 degrees for 40-45 minutes or until firm. May take a little longer</p>



Libby's Quick Pumpkin Pudding

- 1 pkg. (5 1/10 oz.) vanilla instant pudding and pie filling mix
- 1 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Lowfat 2% Milk
- 1 can (15 oz) LIBBY'S® 100% Pure Pumpkin
- 1 teaspoon pumpkin pie spice
- Fat free whipped topping (optional)

BEAT pudding mix and evaporated milk according to package directions in large bowl; refrigerate for 5 minutes. Add pumpkin and pumpkin pie spice; mix well. Spoon into dessert dishes. Refrigerate for 10 minutes or until ready to serve. Top with whipped topping, if desired.



Libby's Pumpkin Smoothie

- 1 can (15 oz.) LIBBY'S® 100% Pure Pumpkin, chilled
- 1 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Lowfat 2% Milk, chilled
- 1 1/2 cups orange juice
- 1 small sliced banana
- 1/3 cup packed light brown sugar
- 2 dozen ice cubes (optional)
- 2 teaspoons ground cinnamon (optional)

Directions

PLACE pumpkin, evaporated milk, orange juice, banana and sugar in blender; cover. Blend until smooth. Pour over ice. Sprinkle with cinnamon, if desired.



Apple Burritos

- 1 (20 ounce) can apple pie filling
(I use the "more fruit" variety)
- 8 -10 8-inch flour tortillas
- 1 1/2 cups water
- 1 1/2 cups sugar
- 1/2 cup margarine or 1/2 cup butter
- 1/2 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon vanilla

- 1 Preheat oven to 350 degrees.
- 2 Using a 9X13 inch cake pan, lightly grease or spray with nonstick cooking spray.
- 3 Spread approximately 1/4 cup of pie filling on each tortilla and roll up the same as enchiladas.
- 4 Lay each side by side in pan.
- 5 In medium saucepan, combine water, sugar, margarine, nutmeg, cinnamon and vanilla.
- 6 Heat over med to high heat until margarine is melted and sugar is dissolved.
- 7 Pour this sauce over the burritos.
- 8 Bake 30 minutes; remove from oven and push burritos down into sauce; cover with foil and bake 15 more minutes.



Banana Pudding Cake

Makes ~20+ servings (we cut small pieces, so we got more than 20)

Note: Look through each part of the cake to find *all* ingredients. They're listed separately to make it easier to prepare the cake. To address comments made: Yes there are TWO boxes pudding in here (1 vanilla flavored, 1 banana flavored) and I use Cool Whip for the frosting.

Cake

- 2 sticks butter, softened
- 1 3/4 cups sugar
- 3 eggs + 2 egg whites
- 3 tsp vanilla
- 3 cups all-purpose flour
- 3 1/2 tsp baking powder
- One 1.34oz box instant, sugar-free banana pudding mix
- 1 cup milk

Filling: Whisk together the following ingredients and refrigerate until assembling cake (~10minutes).

- One 1.34oz box instant, sugar-free vanilla pudding mix
- 1 1/4 cups skim milk
- 1 cup Cool Whip (or whipped cream)

To brush on layers: Mix together the following:

- 1 Tbsp sweetened condensed milk
- 1 Tbsp skim milk

You'll also need:

- 2-3 medium ripe bananas
- 3-4 cups Cool Whip for frosting

Step 1: Make the cake

Preheat oven to 350 F. Prep three 8" round pans by lining the bottom only with parchment paper. Cream butter and sugar until light and fluffy. Slowly beat in eggs and egg whites, one at a time. Beat in vanilla until well combined.

In a separate bowl, combine flour, baking powder, and pudding mix. Add into wet ingredients in three separate additions, mixing until just combined. Don't over mix! Stir in milk until combined. Divide batter and pour into pans. Bake 22-25 minutes or until cake is golden and begins to pull away from sides of pans.

Allow cake to cool 15 minutes in pan. Loosen and remove from pan. Allow to cool another 1-2 hours on a wire rack.

Step 2: Begin layering

Level each cake. Place first layer on cake plate. Brush with a little milk mixture.

Little Bit Sweet

Line banana slices on top of cake. Spread 1/3-1/2 of the filling mix on top of bananas.

Little Bit Sweet

Place next cake layer on top of filling. Repeat with milk mix, filling, and final layer.

Step 3: Frost

This is the fun part. Frost with Cool Whip and decorate as you wish. I crushed some mini Nilla wafers and spread on top. Then used the wafers along the sides.

Whew! Sounds super complicated, but it was simple to make. You may also want to put some Nilla wafers in between the layers. You know, if you're feeling extra fancy and decadent.

Very important!!: Store this cake in the fridge!! Lots of perishable ingredients. You've been warned, so I'm off the hook if you don't refrigerate and get sick.



Cinnamon Roll Cake

Topping:

- 1 cup (2 sticks) real butter, softened
- 1 cup brown sugar
- 2 tablespoons flour
- 1 tablespoon cinnamon
- 3/4 cup chopped pecans, (optional)

Cake:

- 3 cups all-purpose white flour
- ¼ teaspoon salt
- 1 cup sugar
- 4 teaspoons baking powder
- 2 eggs
- 2 teaspoons vanilla
- 1 ½ cups milk
- 1/2 cup (1 stick) real butter, melted

Glaze:

- 2 cups powdered sugar
- 5 tablespoons milk
- 1 teaspoon vanilla

Instructions

1. Preheat oven to 350 degrees.
2. In a large bowl, mix the 2 sticks of softened butter, brown sugar, flour, cinnamon and pecans until well combined. Set aside.
3. In an electric or stand mixer mix the flour, salt, sugar, baking powder, milk, eggs and vanilla.
4. Once combined well, slowly stir in the 1/2 cup melted butter.
5. Pour batter into a greased 9 x 13 inch baking pan.
6. Drop topping evenly over cake batter by the tablespoonsful and use a knife to marble/swirl through the cake.
7. Bake at 350 degrees for 25-30 minutes or until toothpick comes out nearly clean from center
8. Place powdered sugar, milk and vanilla in a large bowl. Whisk until smooth. Drizzle over warm cake.
9. Serve warm or at room temperature.



Rice Crispy Treats but with Cinnamon Toast Crunch

If you like rice crispy treats, try them with Cinnamon Toast Crunch cereal.

- 1 stick of butter
 - 8 cups of mini marshmallows
 - 8 cups of Cinnamon Toast Crunch cereal
- Melt the butter, then add the marshmallows. Once the marshmallows are melted, add the cereal. When combined, put the mixture in a buttered 9x13 baking dish.



Basic Vanilla Ice Cream

Makes 1 quart or about 8 servings

- 1 1/2 cups whole milk
- 2 large eggs
- 3/4 cup sugar
- 1 vanilla bean, split and scraped, or 1 teaspoon pure vanilla extract
- 1 1/2 cups heavy cream

Beat milk and eggs together in a large saucepan. Add sugar and vanilla bean or vanilla extract, and cook over medium-low heat. Stir constantly with a wooden spoon until slightly thickened and registering 170° F on a thermometer. Remove from heat and allow to cool. Remove hull of the vanilla bean, if using, and stir in cream. Pour mixture through a fine sieve into a bowl and cover surface directly with plastic wrap to prevent skin from forming. Refrigerate at least 3 hours or up to 12 hours.

Freeze mixture in ice cream maker according to manufacturer's instructions. (I have a [Donvier 1 quart manual crank](#) for small jobs and a [White Mountain 1 1/2 gallon electric for big jobs](#)) The mixture will not be completely hard. To finish freezing, put mixture into a lidded container, cover and allow to harden in the freezer at least 1 hour before serving.



'Mango Mango' Fruit Dip August 05 2014

- 1 oz of Mango Preserves (or any jam, jelly or preserve)
- 1 oz of softened or whipped cream cheese

Ounce for ounce, spoon for spoon, one to one. In a bowl, mix together the desired amount of preserves and cream cheese until well blended. Use a hand mixer for the creamiest texture.

For an adult version Fruit Dip add a splash of whiskey or bourbon (to your taste) and blend until smooth.



Jelly Jam Creme Pie

Jelly Jam Crème Pie

- 9 inch graham cracker pie crust
- 4 oz whipped cream cheese
- 4 oz whip cream (Cool Whip or Redi Whip)
- 4 oz 'Mango Mango' Mango Preserves (or any jam or jelly)

Mix **preserves/jam or jelly** and cream cheese until nice and creamy. Gently stir in the whip cream until it is well blended. Pour the mixture in the piecrust and chill for at least 1 hour. Serve with a side of your favorite fruit!





Lemon Dream Desert

Layer 1-Crust



- 1 cup flour
 - 1/4 cup sugar
 - 1 stick (1/2 cup) butter
 - 1 cup finely chopped nuts
- Mix and pat into a 9x12 baking pan

Bake about 20 minutes or until edges are slightly browned. Cool

Layer 2-Filling

	<p>8 ounces cream cheese (softened) 1 cup powdered sugar 1 cup cool whip 1 teaspoon lemon extract Beat until smooth & creamy Pour onto layer 1</p> <p>Layer 3-Topping 2- (3 ounce) packages lemon instant pudding mix 3 cups cold milk 4 teaspoons lemon juice Pour onto layer 2 top with cool whip and garnish with cherries and pecans or lemon slices.</p>
	<p>CHOCOLATE PUDDING MIX Mix and store in airtight container: 1 cup non-fat dry milk 2/3 cup sugar 1/4 teaspoon salt 7 tablespoons cornstarch 1/3 cup baking cocoa</p> <p>To make pudding: 1/4 cup pudding mix & 1 cup water Bring to a boil and cook for 2 minutes.</p> <p>Remove and add 2 teaspoons butter or margarine & 1/4 teaspoon vanilla. Top with whip cream (optional)</p>
	<p>TORNADO CAKE 1 cup coconut 1cup chopped pecans 1 chocolate cake mix 1 pound powdered sugar 1/2-cup butter 1- 8ounce package cream cheese</p> <p>Spread coconut and pecans in bottom of a 9 x 13 pan. Mix cake according to directions and pour the batter over the coconut & nuts. Mix butter. Cream chesse and powdered sugar, beat until smooth. Drizzle onto cake and bake at 350 degrees for 40 to 50 minutes.</p>
	<p>BUTTER PECAN CAKE & FROSTING</p> <p>Cake: 6 ounces white chocolate chopped 1/2 cup boiling water Place white chocolate in bowl of boiling water, stir until smooth & set aside.</p> <p>1 cup unsalted butter softened 1.5 cups sugar 4 large eggs/separated 1 teaspoon vanilla 1 cup buttermilk 1 teaspoon baking soda 3 cups sifted cake flour</p> <p>Beat butter, sugar and egg yolks until creamy. Stir in vanilla and white chocolate mixture. Combine buttermilk and baking soda. Alternating---add cake flour & buttermilk to other mixture. Blend well. Beat egg whites until they form soft peaks. Fold into cake batter gently. Pour batter evenly into 3 round greased and floured or wax paper lined or cooking spray coated cake pans Bake at 350 degrees for 25 to 30 minutes</p>

	<p>Cool in pans for 10 minutes and remove to cake racks</p> <p>Frosting :butter pecan frosting</p> <p>2 tablespoons butter 1.25 cups coarsely chopped pecans 8 ounces cream cheese softened 3 ounces cream cheese softened 1/2 cup butter softened 1 (16 ounce package) powdered sugar sifted 2 teaspoons vanilla</p> <p>Melt 2 tablespoons butter over medium heat. Add pecans, stirring constantly. Cook over low heat about 10 minutes to toast. Cool completely.</p> <p>Beat all cream cheese and butter together until smooth. Gradually add powdered sugar, blend well stir in pecans and vanilla. Cover and chill for 1 hour. Spread between layers & over top of cake.</p>
	<p>BANANA SPLIT CAKE</p> <p>1 Package yellow cake mix 1 package (4 serving size) instant banana pudding 1.5 cups water 1/3 cups cooking oil 3 eggs 1 eight ounce can crushed pineapple drained 1 eight-ounce container cool whip divided 1 ten ounce pkg. frozen sliced strawberries thawed 1/4 cup hot fudge sauce warmed 2 Tablespoons chopped walnuts and marachino cherries drained.</p> <p>Combine cake mix, pudding mix, water, oil and eggs in a large bowl. Beat with electric mixer on medium speed until smooth. Stir in the pineapple. Divide evenly and pour batter into two 8 inch cake pans coated with nonstick cooking spray. Bake at 350 degrees for 35 to 40 minutes or until wooden toothpick comes out clean. Cool on wire racks until completely cooled</p> <p>Combine 1 cup cool whip with strawberries in a small bowl and mix well. Place one cake layer on serving plate and frost top only with strawberry mixture. Place second cake layer On top and frost top and sides of cake with remaining cool whip. Drizzle cake with hot fudge (not too hot or will melt whipped topping) place cherries on top and sprinkle with nuts. Serve immediately or keep well chilled.</p>
	<p>STRAWBERRY SHEET CAKE</p> <p>First layer: 1 cup flour 3/4 cup chopped pecans 1/4 cup sugar 1/2 cup melted margarine</p> <p>Mix together and put in a 9 x 13 pan and bake about 15-20 minutes at 350 degrees Set aside to cool</p> <p>Second layer:</p>

	<p>1cup sugar or powdered sugar 8 ounces cream cheese 1 twelve ounce cool whip Mix together and pour over first layer</p> <p>Third layer: 2 cups sugar 2 cups water 2 heaping tablespoons cornstarch (mix with sugar to keep from lumping) Boil until it starts to thicken and looks clear</p> <p>ADD: 8 tablespoons of strawberry Jell-O and a dash of salt. Let cool. Add 1 quart of fresh or frozen strawberries. Spread over second layer and top with large cool whip. Sprinkle with nuts, coconuts, or almonds.</p>
	<p>STRAWBERRY CHEESECAKE</p> <p>Crust: Crush i box zwieback baby toast. 1/2 cup (1 stick) melted butter or margarine 1/4 cup sugar Mix and pat into 9 x 13 pan</p> <p>Filling: 4 eggs L cup sugar 3 eight ounce packages of cream cheese 1 teaspoon vanilla Beat eggs, add sugar and continuing beating add softened cream cheese and vanilla. Pour over crust and bake about 20 to 25 minutes. While cake is baking prepare glaze.</p> <p>Glaze: Simmer 2 (10-ounce) boxes of frozen strawberries (thawed) with 1/2 cup of sugar mixed with about 2 tablespoons of cornstarch. Red food coloring can be added for brighter red color. When thickened and about 5 minutes before cake is done pour glaze over cake. Remove from oven and cool. Keep refrigerated</p>
	<p>FRUIT NUTTY CAKE (Mrs Cody at the lake)</p> <p>Mix and set aside 4 eggs, 1 cup sugar, 1 cup flour</p> <p>Mix in a large bowl: 1/2 pound candies cherries 1/2 pound candied pineapple 1 pound chopped pecans 1 pound chopped walnuts 1 pound chopped dates</p> <p>Add everything together and bake in tube pan lined with wax paper at 250 to 300 degrees for 1.5 hours</p>



PINA COLADA CAKE

- 1 white cake mix
- 1 can coconut (3.5 ounces)
- 1 can cream of coconut 15.5 ounces

Prepare cake according to directions adding coconut to batter. Bake in 13x9 baking dish. When done punch deep holes in cake and pour cream of coconut into holes
Cool!

Icing:

- 9 ounces of cool whip
 - 1 package vanilla instant pudding mix
 - 8 ounce can crushed pineapple
- Mix & spread over cake,
Then sprinkle with another 3.5 ounce can coconut



NEVER FAIL PIE CRUST

- 3 cups flour
- 1.25 cup shortening
- 6 tablespoons cold water
- 1 teaspoon salt
- 1 egg
- 1 teaspoon vinegar

Sift together flour & salt. Add shortening. Cut in with pastry cutter or fork until crumbly. Mix in egg, water & vinegar. Form into three balls. Roll each one into a pie shell. Dough may be refrigerated for a short time until ready to use.



CREAM CHEESE PIE CRUST

- 6 ounces of cream cheese
- 1 cup butter
- 2 cups flour

With cream cheese & butter at room temperature, cream cheese, then add butter & mix thoroughly. Add flour & make into a ball. Can be used for a pie shell or divide into 48 balls for tarts use floured fingers to shape bake until lightly browned



KENTUCKY PECAN PIE

- 1 cup white karo corn syrup or 1/2 cup of white & 1/2 cup green label karo syrup.
- 1 cup dark brown sugar
- 1/3 teaspoon salt
- 1 teaspoon vanilla
- 1/3 cup melted butter or margarine
- 3 whole eggs
- 1 heaping cup pecan halves

Combine syrup, brown sugar, salt, butter. Mix well. Add slightly beaten eggs & vanilla. Pour into an unbaked 9 inch pie crust. Sprinkle pecans all over.
Bake in preheated 350 degree oven for about 45 minutes.



STRAWBERRY PIE from Mom (Loretta Diman)

- 1 baked pie crust
- 1 quart strawberries
- 3 ounces cream cheese
- 1.25 cups granulated sugar
- 3 tablespoons cornstarch
- 1 teaspoon lemon juice
- 1 tablespoon red food coloring
- 1/2 cup heavy whipping cream
- 1 tablespoon powdered sugar

Wash & drain strawberries beat cream cheese until soft spread over cooked pie crust
Put some of the whole strawberries on top of cream cheese take remaining strawberries & liquify to 1.5 cups. You may need to add extra strawberries.
Mix sugar & cornstarch in a saucepan, add strawberries & lemon juice, cook for about 5-10 minutes stirring constantly until thickened, add food coloring. Cool well then pour over strawberries in pie crust and chill for about 3 hours before serving



SAWDUST PIE (Chocolate Coconut)

- 1.5 cups sugar
- 1.5 cups shredded coconut
- 1.5 cups graham cracker crumbs
- 1.5 cups chopped pecans
- 1/2 cup semi sweet chocolate chips
- 7 egg whites slightly beaten
- 10 in pie shell unbaked

Mix by hand it will be gooy pour into pie shell and bake at 350 degrees for 35-40 minutes top with cool whip

Wendy's Frosty



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- 15 Ice Cubes
- 3/4 Cup Almond Milk
- 1 Tbsp of Vanilla
- 2 Tbsp Cocoa Powder
- 1/3 Banana

Blend



Sounds Terrible, Tastes Great.



HEAVENLY PIE-MAKES 2 PIES

1 twenty ounce can crushed pineapple (well drained)
1/4 cup lemon juice
1 can condense milk
1 cup coconut
1 cup chopped pecans
16 ounce cool whip
2 graham cracker crust

Drain pineapple, add other ingredients and mix well pour into crust and chill. Better if overnight



MILE HIGH STRAWBERRY PIE

2 cups fresh Strawberries
3/4 CUP SUGAR
2 EGG WHITES
1 TABLESPOON LEMON JUICE
1/2 TEASPOON SALT
1/2 CUP WHIPPING CREAM (BEATEN STIFF)
1 TEASPOON VANILLA

ADD BERRIES, SUGAR, EGG WHITES, LEMON JUICE AND SALT IN BOWL AND BEAT ABOUT 15 MINUTES UNTIL VERY STIFF. FOLD IN STIFFLY BEATEN CREAM AND VANILLA. PILE LIGHTLY INTO BAKED PIE SHELL. FREEZE OVERNIGHT

CRUST:

1 CUP FLOUR
1/2 CUP MARGARINE OR BUTTER
1 TABLESPOON SUGAR
1/2 CUP CHOPPED NUTS

CUT BUTTER INTO FLOUR & SUGAR; ADD NUTS AND PAT INTO PAN AND BAKE ABOUT 10 TO 12 MINUTES.



LEMON PIE OH MY FROM MR. FOOD

1 (14 ounce can) sweetened condensed milk
1/4 cup fresh lemon juice (about 2 lemons)
1 cup cool whip or make your own whipping cream
Graham cracker pie crust

Fold condensed milk and lemon juice into whipped cream and pour into pie crust. Cover and chill for at least 2 to 4 hours until firm.



Apple Tart

Lay out puff pastry on a slightly wet cookie sheet. Sprinkle with 2 tablespoons of sugar and 2 tablespoons of applesauce. Layer in rows 1/8 inch sliced braeburn apples. Brush the tops with some hot apple jelly and sprinkle with 1/4 cup sugar.

Bake 30 min at 350 degrees. Serve warm with cool whip or icecream.



Hard Candy Suckers from June Curry (7-30-1984) Serves 16

2 cups sugar
 ½ cup white Karo Syrup
 ½ cup water
 ¼ teaspoon sucker oil
 1 teaspoon food coloring
 Spray plastic ice cube tray or mold with Pam cooking non-stick spray and freeze overnight.
 Combine first three ingredients and cook to 290 degrees (must have candy thermometer)
 Take off stove and add color and oil then pour into icetray or mold.
 When candy is half hard, insert the stick.



APPLESAUCE VEGETABLE OIL SWAP TIPS

One of the easiest substitutions you can make in your kitchen is to substitute applesauce for vegetable oil in baked goods like cake, muffins, brownies and more. By replacing liquid oils with applesauce, you lower the calories and fat in a recipe. Here are a few tips for using applesauce in baked goods:

- Applesauce can be replaced at a 1:1 ratio. So if your recipe calls for 1/2 cup oil, you can replace that with 1/2 cup applesauce.
- Be sure to buy sugar-free, all-natural applesauce since your recipe probably doesn't need more sugar.
- Baked goods may be slightly chewier with applesauce than with oil.
- If you're worried about applesauce changing the texture of your recipe, you can substitute a portion of the oil rather than the whole amount.
- Other fruit purees work as well because they all contain pectin, which acts a lot like oil in the recipe.



Kraft Jello Holiday Poke Cake

2 baked 9-inch round white cake layers, cooled
 2 cups boiling water, divided
 1 pkg. (3 oz.) JELL-O Gelatin, any red flavor
 1 pkg. (3 oz.) JELL-O Any Green Flavor Flavor Gelatin
 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
 1/4 cup fresh raspberries, strawberries or whatever

Place cakes, top-sides up, in clean 9-inch round pans; pierce with large fork at 1/2-inch intervals.
 Add 1 cup boiling water to each flavor dry gelatin mix in separate small bowls; stir 2 min. until completely dissolved. Pour red gelatin over 1 cake and lime gelatin over remaining cake. Refrigerate 3 hours.
 Dip bottoms of cake pans in warm water 10 sec.; unmold. Fill and frost cake layers with COOL WHIP. Refrigerate 1 hour. Top with berries.



Luscious Pumpkin Layer Cake

Heat oven to 350°F.

Beat yellow cake mix, 1 cup pumpkin puree (or can) , milk, oil, eggs and 1 tsp. pumpkin spice in large bowl with mixer until blended. Pour into 2 greased and floured 9-inch round pans.

Bake 28 to 30 min. or until toothpick inserted in centers comes out clean. Cool cakes in pans 10 min. Remove from pans to wire racks; cool completely.

Beat cream cheese in medium bowl with mixer until creamy. Add sugar, remaining 4 TBSP pumpkin and spice; mix well. Gently stir in COOL WHIP. Cut each cake layer horizontally in half with serrated knife; stack on serving plate, spreading COOL WHIP mixture between layers. (Do not frost top layer.) Drizzle with caramel icecream topping just before serving; top with nuts.





BOX CAKE TO BAKERY CAKE IN MINUTES!

You will need:

1. Read the instructions on the box.
2. Add 1 or 2 more eggs, depending on your preference.
3. Replace the amount of oil with melted butter, but double the amount.
4. Replace the water with milk - if it asks for 1 cup water do 1 cup milk.
5. Bake as directed on the box.

WATERMELON CARVING IDEAS





BIRTHDAY CAKE IDEAS