**Acorn Dough Nuts - Crystal Wayman**

**Ingredients**
- Chocolate Frosting or Peanut Butter
- Doughnut holes
- Crumbled Toffee
- Pretzel

Frost a third or so of a plain or glazed doughnut hole with chocolate frosting or peanut butter.

Roll the frosted top in crumbled toffee (look for it in a baking section of grocery stores), then add a small piece of a pretzel for the stem.

**Almond Joy Cake - Diana Forbes**

- 1 chocolate cake mix (Betty Crocker Super Moist Dark Chocolate)
- 1 cup mini semi-sweet chocolate chips
- 24 large marshmallows
- 14 oz flaked coconut
- 1½ cups evaporated milk (12 oz can) divided
- 2½ cups sugar - divided
- ½ cup butter or margarine
- 1 teaspoon vanilla
- 12 oz semi-sweet chocolate chips
- 2 cups roasted almonds, whole or cut in half

Prepare cake mix according to package directions, stir in 1 cup mini chocolate chips. Bake according to directions in a 10 x 15 inch cake pan (350 degrees - approx 25 minutes).

Bring 1 cup evaporated milk and 1 cup sugar to a boil in saucepan (stirring constantly). Add marshmallows and stir until melted. Remove from heat and mix in coconut. Let stand 5 – 10 minutes then pour mixture over warm cake. Sprinkle roasted almonds over top.

Bring ½ cup evaporated milk and 1 ½ cups sugar to a boil in saucepan (stirring constantly). Stir in butter until melted. Remove from heat and add vanilla and chocolate chips, stir until melted. Pour over coconut & almonds.
Almond-Berry Coffee Cake – Jason Leone (Laurie Leone)

Topping
1 cup all-purpose flour 1/2 tsp. salt
2/3 cup packed light-brown sugar 3/4 cup sliced almonds (toasted)
1/4 tsp. ground cinnamon

CAKE
1/2 cup (1 stick) unsalted butter (softened) 1 1/4 cups granulated sugar
1/4 tsp. pure almond extract 1 1/4 tsp. finely grated lemon zest
2 1/2 cups all-purpose flour 2 tsp. pure vanilla extract
1 tsp. baking powder 1 1/4 cups sour cream
1/2 tsp. baking soda
1/2 tsp. salt
6 oz. (1 1/2 cups) raspberries
2/3 cup blackberry jam
3/4 cup (1 1/2 sticks) unsalted butter (softened)

Directions
1) Preheat oven to 350 degrees. Make the topping: Whisk flour, brown sugar, cinnamon, salt, and almonds in a medium bowl. Using your fingers, work in butter until mixture forms coarse crumbs ranging in size from small peas to marbles. Sprinkle with almond extract; toss to combine.

2) Make the cake: Use vegetable oil cooking spray to coat a 10-inch tube pan with a removable bottom. Place pan on a baking sheet. Sift together flour, baking powder, baking soda, and salt into a medium bowl. Fold raspberries into jam in a small bowl.

3) Put butter, sugar, and zest into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until pale and fluffy, 3-4 minutes. Reduce speed to medium. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed. Mix in vanilla. Reduce speed to low. Mix in half the reserved flour mixture, followed by the sour cream. Add remaining flour mixture; beat until just combined.

4) Spoon half the batter into prepared pan. Mound berry mixture in a ring in center of batter. Top with remaining batter. Using a small offset spatula, smooth top. Sprinkle with the topping.

5) Bake until golden brown and a toothpick inserted into center comes out clean, 65-70 minutes. Let cool slightly on a wire rack, 10-15 minutes. Run a knife around edges of pan to loosen. Pull up on tube to lift cake from pan. Let cool on rack 15 minutes. Invert cake onto a baking sheet, removing tube portion, then reinvert onto rack to cool completely.

(Serves 10-12)
**Tony's Anise Italian Wedding Cookies – Debbie Arduini**

4 cups flour  
1 cup sugar  
6 tsp. baking powder  
1 tsp. salt  
1-1/2 cups Crisco  
4 eggs  
1 cup milk  
2 tsp. vanilla

Combine all dry ingredients in a large bowl, whisk together. In a separate bowl mix Crisco, eggs, and vanilla with your hands well, do not use a mixer! Add this to dry ingredients mix well with a fork. Dough will be very sticky.

Flour your table well and coat hands with flour, use a teaspoon to measure cookie size, roll dough into a small ball, place on cookie sheet. Bake at 350 for 10-12 minutes, bottoms of cookie should be lightly brown.

**Frosting**

2 lb. bag of conf. sugar  
4 tsp. anise flavoring  
Water

Mix conf. sugar, anise, and a very little amount of water to form thickness of frosting.

**Apple Crisp – Shannon Chilson**

3/4 c. Oatmeal  
3/4 c. Light Brown Sugar, packed  
3/4 c. Flour  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 c. Butter or Margarine, cubed  
5 c. Apples  
Cinnamon and Sugar

Peel, core and slice apples. Sprinkle apples with cinnamon and sugar, set aside. Combine oatmeal, brown sugar, flour, baking powder and baking soda. Combine cubed butter with dry ingredients until crumbly.

Bake at 450* until golden brown on top.
**Apple Crisp – Sue Fisk**

Preheat Oven to 350

Mix and set aside:
1 cup flour  
1 cup sugar  
1 tsp baking powder  
3/4 tsp salt  
1 unbeaten egg  

Peel and slice six apples, of two different varieties and place in a 9x9 baking pan. Sprinkle with the crumb mixture.

Mix and pour over the crumb mixture:
2/3 cup melted butter  
4 Tbsp brown sugar  
1 tsp cinnamon

**Apple/Peach Pie – Mike Sterling**

**Apple Filling:**  
5 to 6 apples  
1/4 teaspoon nutmeg  
1/4 teaspoon cinnamon  
1/4 cup sugar  
3 tablespoons floor  
A dash of salt

**Peach Filling:**  
4 to 6 peaches or one large can of peaches  
1/4 teaspoon nutmeg  
1/4 teaspoon cinnamon  
1/2 teaspoon lemon juice  
1/4 cup sugar  
3 tablespoons floor

**Pie Dough:**  
2/3 cup + 2/3 tablespoons Crisco Shortening  
2 cups all purpose floor  
1 teaspoon salt  
4 to 5 tablespoons cold water

In separate bowls—one for apples and one for peaches—mix the peeled, and sliced fruit with the additional ingredients. Combine fillings immediately before putting into 9 inch pie crust and add 1 tablespoon of butter in thin slices over the fruit mixture. Cover with top crust and put holes in top crust. Bake in 425 degree oven for 30 minutes with edge of crust covered with aluminum foil, remove aluminum foil cover from edge and bake another 15 minutes.

**NOTE:** If using canned peaches rinse with water before cutting up and adding ingredients.
**Apple Pecan Cake – Laura Brown**

1/2 cup sugar  
1/2 cup unsweetened applesauce  
1/4 Egg Beaters or 1 large egg  
1 cup all-purpose flour  
1 tsp. cinnamon  
1/4 tsp. nutmeg  

1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/4 tsp. salt  
1 cup peeled, sliced tart apple  
1/2 cup coarsely chopped pecans  

**TOPPING:**  
1/4 cup packed brown sugar  
1/4 cup chopped pecans  
1/4 tsp. cinnamon  
1 tblsp. butter, melted

In a mixing bowl, combine sugar, applesauce & egg, mix well. Combine flour, spices, baking powder and baking soda; add to wet mixture. Stir in apples and pecans. Spread in an 8-inch square baking dish sprayed with Pam. In a small bowl, combine ingredients for topping, sprinkle over top of cake batter. Bake at 350 degrees for 30-35 minutes or until a toothpick inserted in the center comes out clean. Cool on wire rack. *Note* This recipe is easily doubled to fit a 9" X 13" pan for a crowd.

**Awesome Brownies – Natalie Sturr**

1 package brownie mix – make as directed (My favorite is Betty Crocker Original Supreme that includes a package of Hershey’s Syrup)

**Topping:**  
1 8-ounce package cream cheese, softened  
2 eggs  
1 pound (3½ cups) confectioners sugar  
1 teaspoon vanilla extract

Preheat oven to 350 degrees. Grease 9x13 pan.

Make brownies and spread evenly in pan.  
For topping, beat cream cheese in large bowl at medium speed with electric mixer until smooth. Beat in eggs and vanilla. Beat in sugar, about a cup at a time. Beat until smooth. Spread evenly over the brownie mixture.

Bake at 350 degrees for 45 to 50 minutes. Edges and top will be golden brown and have a shiny appearance. Cool completely and refrigerate until well chilled. These can even be frozen and cut almost out of the freezer. Cut with a sharp, wet knife.
**Banana Cake – Jamie Enwright**

1 1/2 cup sugar  
1/2 cup shortening  
1 egg  
1 egg yolk  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 cup bananas  
3/4 cup sour cream or buttermilk  
1 cup nuts

Cream sugar and shortening. Add egg, egg yolk and vanilla. Mix combined flour, soda, baking powder and salt to creamed mixture. Add bananas, sour cream and nuts. Bake in a greased floured 9X13 pan at 375* for 30 minutes.

**Banana Nougat Cookies – Lisa Drake**

2 1/2 Cups Flour  
1 Cup Sugar  
1/2 tsp Baking Soda  
1 tsp Salt  
1/4 tsp Nutmeg  
3/4 tsp Cinnamon  
3/4 Cup Shortening  
1 Beaten Egg  
1 Cup Mashed Bananas  
1 3/4 Cups Oats  
1 Pkg Chocolate Chips, M & M's, or Chopped Chocolate Bars  
1 tsp Salt  
1 Cup Chopped Nuts  
1 Jar Marishino Cherries-Drained and Chopped

Mix all ingredients together. Drop from teaspoons full onto ungreased cookie sheets. Bake 10-12 minutes at 350.
Banana Split Cake – Cathy Johnston

3 cups crushed graham crackers
1 stick melted butter
Combine and spread in 13 x 9 pan

2 cups confectioners’ sugar
1 softened stick of butter
2 eggs
1 teaspoon vanilla
Cream until fluffy and spread over graham cracker layer

Slice 4-5 bananas
Layer in pan
1 large can of crushed pineapple (well-drained)
Layer on top of bananas
1 large container of Cool Whip
Spread over bananas
Decorate with crushed walnuts and cherries
Chill for 1-2 hours.

Blueberry Coffee Cake – Cindy DeWolf

Cake Mixture
¾ cups sugar
¼ cup soft shortening
1 egg
½ cup milk
2 cups sifted flour
2 tsp. baking powder
½ tsp. salt
2 cups blueberries (drained if canned)

Crumb Mixture
½ cup sugar
1/3 cup sifted flour
½ tsp. cinnamon
¼ cup butter

Powdered Sugar Icing
1 cup sifted confectioners sugar
1 tsp. vanilla
Enough water until of drizzling consistency

Mix together sugar, shortening and eggs. Stir in milk. Sift together flour, baking powder and salt. Add blueberries last. Spread in 9x9 baking pan. Mix together crumb mixture, then sprinkle on top of blueberry cake in pan. Bake at 375 degrees for 45 to 50 minutes.
Mix icing ingredients together and drizzle over cooled cake.
**Boston Cream Tarts – Jessica Slack**

**Cookie Tart Pastry**
1½ cups all purpose flour  
¼ cup packed brown sugar  
1 egg  
2/3 cup butter or margarine, softened

Mix all ingredients until dough forms. Roll into small balls, and push into mini-muffin pans. Bake 10-12 minutes or until light brown.

**Boston Cream**
2 large egg yolks  
1½ cups milk  
1/3 cup granulated sugar  
2 tablespoons cornstarch  
½ teaspoon salt  
2 teaspoons vanilla

Beat the egg yolks with a fork or wire whisk until mixed. Stir in 1½ cups milk; set aside.

In a 2-quart saucepan, stir 1/3 cup granulated sugar, the cornstarch and 1/8 teaspoon salt until mixed. Gradually stir egg mixture into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; remove from heat. Stir in 2 teaspoons vanilla. Fill cooked tarts with pudding.

**Chocolate Ganache**
2/3 cup heavy cream  
6 oz semisweet chocolate chips

In 1-quart saucepan, heat whipping cream over low heat until hot but not boiling; remove from heat.

Stir in chocolate until melted. Let stand about 5 minutes. Ganache is ready to use when it mounds slightly when dropped from a spoon. It will be come firmer the longer it cools.

Mound ganache on top of tarts.
Refrigerate tarts until ready to serve.
**Brownie Macaroons – Laurie McDermott**

1 brownie mix  
2 cups coconut  
1 Tbsp oil

2 Tbsp water  
1 egg


**Brownies – Holly Whiting**

4 ounces unsweetened chocolate  
¾ cup shortening  
2 cups sugar  
4 eggs  
1 teaspoon vanilla

1 ¼ cups all-purpose flour*  
1 teaspoon baking powder  
1 teaspoon salt  
1 cup chopped nuts

*If using self-rising flour, omit baking powder and salt

Heat oven to 350°. Grease a baking pan, 13 x 9 x 2 inches. Melt chocolate and shortening in a large saucepan over low heat. Remove from heat mix in the sugar, eggs and vanilla. Stir in the remaining ingredients. Spread in the pan. Bake 30 minutes or until the brownies start to pull away from the sides of the pan. Do not over bake. Cool slightly. Cut into bars, about 2x1½ inches.

**Variation**

*Peanut Butter Brownies:* Decrease shortening to ¼ cup and omit the nuts. Stir in ¼ cup peanut butter and ½ cup chopped peanuts.

I sometimes frost with a chocolate glaze.

**Chocolate Glaze**

2 tablespoons butter or margarine  
1 square unsweetened chocolate  
1 cup confectioner’s sugar  
2 tablespoons boiling water

1. Melt butter and chocolate over hot water. Remove from heat let cool.
2. In small bowl, combine chocolate mixture with remaining ingredients.
3. With rotary beater, beat just until mixture is smooth and well combined. (Glaze seems thin, but will thicken on standing.)

Makes about ½ cup.
Butterscotch Cake – Laurie McDermott

1 yellow cake mix (no pudding in mix)
2 eggs
1 can butterscotch pudding (can substitute 4pk of pudding)

3 Tbsp sugar
1 cup chopped walnuts
12 oz butterscotch chips

Beat together cake mix, pudding and eggs.
Pour in greased 9 x 13” pan
Sprinkle with sugar
Mix chips and walnuts, sprinkle on top of sugar.

Bake 350° 35 -40 minutes
Caramel Apple Cheesecake Bars with Streusel Topping - Kristin Gublo

Ingredients
2 cups all-purpose flour
1/2 cup firmly packed brown sugar
1 cup (2 sticks) butter, softened
2 (8-ounce) packages cream cheese, softened
1/2 cup sugar, plus 2 tablespoons, divided
2 large eggs
1 teaspoon vanilla extract
3 Granny Smith apples, peeled, cored and finely chopped
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Streusel topping, recipe follows
1/2 cup caramel topping

Directions
Preheat oven to 350 degrees F.
In a medium bowl, combine flour and brown sugar. Cut in butter with a pastry blender until mixture is crumbly. Press evenly into a 13x9 by 2-inch baking pan lined with heavy-duty aluminum foil. Bake 15 minutes or until lightly browned.

In a large bowl, beat cream cheese with 1/2 cup sugar in an electric mixer at medium speed until smooth. Then add eggs, 1 at a time, and vanilla. Stir to combine. Pour over warm crust.

In a small bowl, stir together chopped apples, remaining 2 tablespoons sugar, cinnamon, and nutmeg. Spoon evenly over cream cheese mixture. Sprinkle evenly with Streusel topping. Bake 30 minutes, or until filling is set. Drizzle with caramel topping.

Streusel Topping:
1 cup firmly packed brown sugar
1 cup all-purpose flour
1/2 cup quick cooking oats
1/2 cup (1 stick) butter, softened
In a small bowl, combine all ingredients.
Yield: approximately 3 cups
Caramel Apple Cheesecake - Tamara Young

**Filling Ingredients:**
- 1 ½ cans apple pie filling (21 oz. cans)
- 3 packages cream cheese at room temp (8 oz packages)
- 3/4 cup sugar
- ½ Tbsp vanilla extract
- 3 eggs
- 1 bag caramel chips (melted with ½ cup of half and half)
- 1/8 cup walnut pieces
- 1 apple (if desired)
- Cinnamon (if desired)

**Crust Ingredients:**
- ½ package graham cracker crumbs (13.5 oz. box)
- 1 stick butter
- 1/8 cup walnut pieces (optional)
- 1 spring form pan

**Directions:**

*Step one:* (crust) Prepare crust by melting butter and mixing into graham cracker crumbs and walnuts (if desired), then press into bottom of pan. (It’s ok if it goes up the sides a little)

*Step two:* Preheat oven to 350* F. Reserve ½ of the apple pie filling and set aside. Spoon remaining filling onto crust.

*Step three:* Beat together (at medium speed for 2 min.) sugar, cream cheese and vanilla until smooth. Add eggs and beat well. Pour this mixture over apple pie filling in pan.

*Step four:* Take caramel chips and pour into small sauce pan along with ½ cup of half and half, over medium heat melt together, then take about ¼ cup of melted caramel topping and swirl into cheesecake filling with butter knife.

*Step five:* Bake for 45 to 55 min. or until the center of the cake is set. (Until it no longer jiggles freely)

*Step six:* Remove from oven and cool at room temp. for 2 hours. Spread the reserved pie filling over the top of the cheesecake, (decoratively if you wish) sprinkle with walnuts and cinnamon (if desired) and drizzle remainder or desired amount of caramel over the top.

*Step seven:* Decorate the edge of the cake with fresh apple slices and sprinkle with cinnamon. Refrigerate until ready to serve.
**Caramel Oatmeal Chewies – Kristin Gublo**

1 3/4C quick cooking oats  
1 1/2C flour  
3/4 C brown sugar

1 t baking soda  
3/4 C melted butter

Combine until crumbly. Set aside ~1C of this mixture. Add to a 9x13 greased pan. Bake at 10 minutes at 350 degrees.

Bag of caramels, 14oz  
1/4C water

Combine in a sauce pan over medium heat until melted. Pour over baked crust.

Sprinkle with chocolate chips (1/2 bag) and 1/2 C walnuts, and the reserved crumb mixture. Bake an additional 15 minutes.

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**Carrot-Banana- Pineapple Cake – Brenda Seymour**

Cake

2 cups Flour  
1 Tablespoon ground cinnamon (or to taste)  
2 Teaspoons baking soda  
1/4 teaspoon salt  
1 cup vegetable oil  
1 cup sugar  
1 cup firmly packed brown sugar

4 large eggs  
1 1/2 cups finely grated carrots  
1 cup drained canned crushed pineapple in juice  
1/2 to 1 cup mashed banana  
3/4 cup chopped pecans (optional)

Frosting

1 8-ounce package cream cheese at room temperature  
1 cup powdered sugar  
3 Tablespoons unsalted butter at room temperature  
1/4 Teaspoon ground cinnamon (can omit)

For Cake: preheat oven to 350 F. Grease and flour either bundt pan, 13x9 pan or cupcakes.  
Sift first 4 ingredients into medium bowl. Whisk oil, sugar, brown sugar and eggs in large bowl until well blended. Mix in dry ingredients. Add carrots, pineapple, banana and nuts and blend well. Transfer batter to prepared pan. Bake until tester inserted comes clean, about 1 hour (less for cupcakes). Let cake stand in pan 10 minutes then turn out onto rack and cool.  
For Frosting: beat all ingredients in medium bowl until smooth. Spread frosting over cake.
Cheesecake – Jane Fernandes

Makes 13x9 or 2-9" rounds

Preheat oven and bake at 300 degrees

1 pkg. yellow cake mix (any kind – you can experiment)
2 tbsp. oil
2 pkg. cream cheese (8oz ea.) softened
1/2 c. sugar
4 eggs
1 1/2c. milk
3 tbsp. lemon juice
3 tsp. vanilla

Preheat oven to 300 degrees.

Reserve 1 cup of dry cake mix. In large bowl combine remaining dry cake mix, 1 egg, & oil (mixture will be crumbly). Press crust mixture evenly into bottom and 3/4 way up the sides of greased pan.

In bowl blend cream cheese and sugar. Add 3 eggs & 1 cup of reserved cake mix, beat 1 min. at med. speed. At low speed slowly add flavorings and milk until smooth. Pour into prepared crust.

Bake at 300 degrees for 45-55 min. depending on oven until center is firm or until knife inserted comes out clean.

When cooled serve with favorite topping or toppings. Refrigerate to store or freeze covered tightly. If baking in two 9" pans bake for 40-50 min.
Cheesecake – Brenda Seymour

Crust
2 cups graham cracker crumbs
2 tablespoons sugar
1 stick butter

Cake
3 (8-ounce) packages cream cheese, softened
1 cup (less two tablespoons) sugar
3 eggs
1 teaspoon vanilla extract
1 tablespoon lemon juice
1 cup heavy cream

Preheat oven to 350 degrees.

Mix the crumbs and 3 tablespoons of sugar together. Melt the butter and stir into the crumb mixture. Press into the bottom of a greased 9-inch round, springform cake pan. Set aside.

Using an electric beater, blend the cream cheese and the remaining sugar together until creamy, wiping down the sides of the bowl and the beaters with a spatula to incorporate all the cheese. Add the eggs 1 at a time, beating after each addition. Add the vanilla and lemon juice to the cream, then mix into the cheese mixture. I beat this a bit to make it less dense a cake – your choice.

Put the prepared round cake pan into a slightly larger rectangular pan. Pour the cheese mixture into the prepared pan. Set both pans in the oven and fill the rectangular pan with water, half way up the sides of the round pan. Bake until firm and golden brown, approximately 45 to 50 minutes. Cool completely before removing from the pan.
Chocolate Berry Cheesecake – Diana Forbes

- 30 crushed Oreo cookies
- 4 tablespoons butter, melted
- 3 packages (8 oz) cream cheese (room temp) (can use 1/3 less fat but not fat free!)
- ½ cup sugar
- 1 tablespoon cornstarch
- 2 cups (12 oz) semisweet chocolate chips, melted and cooled
- ½ cup heavy cream (room temp)
- 1 teaspoon vanilla
- 4 eggs, lightly beaten (room temp)

Raspberry Sauce:
- 5 tablespoons sugar
- 2 teaspoons cornstarch
- ½ cup cranberry juice
- 1 package (12 oz) frozen raspberries, thawed

Crush Oreos in a food processor until finely crumbled. Add melted butter and mix well. Press into bottom of a greased (bottom & sides) 9 inch springform pan; set aside. In a large mixing bowl, beat cream cheese on low until smooth. Combine sugar and cornstarch, beat into cream cheese. Stir in melted chocolate, heavy cream and vanilla. Add eggs; beat on low just until combined (10 – 15 seconds).

Pour into springform pan. Place on a double thickness of heavy-duty tin foil. Securely wrap foil around sides of pan. Place in a large baking pan. Add 1 inch of hot water to larger pan.

Bake at 325 for 45 - 55 minutes or until center is just set (a 2 – 3 inch wobbly spot in center is ok). Place on wire rack and set inverted plate over the cheesecake. Cool for 10 minutes then run a knife around edge of pan to loosen. Replace plate and allow to cool for at least 90 minutes then refrigerate for 4 hours or longer.

Raspberry Sauce (optional) ~
In a saucepan, combine sugar, cornstarch and cranberry juice until smooth. Bring to a boil over medium heat; cook and stir for 1 minute. Remove from heat, stir in raspberries. Cool completely. Pour over sliced cheesecake and serve.
Chocolate Chip Tea Cookies – Sue Borden

1 cup (2 sticks) butter, softened
½ cup sifted powered sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
2/3 cup finely chopped nuts
2 cups (12 oz. package) Nestle Toll House Semi-Sweet Chocolate morsels, divided


Bake in preheated 350° oven for 10-12 minutes or until set and light golden brown on bottom. Cool for 2 minutes on baking sheet; remove to wire rack to cool completely.

Microwave remaining morsels in heavy-duty plastic bag on HIGH (100%) power for 30 seconds; knead. Microwave at additional 10 to 20 second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over cookies. Chill cookies for about 5 minutes or until chocolate is set. Store at room temperature in airtight container.

Note: For a spicier cookie, add 2 to 2½ teaspoons ground cinnamon to flour before adding to butter-sugar mixture.
Chocolate Chip Turtle Bars - Stephanie Guynn

Makes about 2 dozen bars

2 - 16.5 rolled refrigerated chocolate chip cookie dough  
1 - cup butterscotch morsels  
1 - cup chopped pecans  
1/2 -cup butter  
1/2 -cup brown sugar  
1 - 12.25 jar of caramel ice cream topping  
1 - cup quick-cooking oats  
1 - cup semi-sweet chocolate morsels

* Preheat oven to 350 degrees

Line a 13X9-inch baking pan with heavy-duty aluminum foil, letting the edges of foil hang over sides of pan - (I used the New Non-stick foil- this way I did not need to spray foil with non stick cooking spray).

Press the cookie dough into the bottom of the pan -covering the aluminum foil. Sprinkle evenly with the butterscotch morsels and the pecans.

In small sauce pan melt butter of medium-low heat. Stir in brown sugar and jar of caramel topping. Bring to a boil over medium-high heat - boil for 1 minute.

Remove from heat and add the oats.

Pour the mixture evenly over the cookie dough with the pecans and butterscotch morsels. Sprinkle the chocolate chips over the top.

Bake for 25-28 minutes or until edges are golden brown

Cool and cut into bars to serve
**Chocolate Covered Peanut Butter Cheesecake Pops**

*By Brenda Frank*

**CHEESECAKE:**
- 1 1/2 cups dark brown sugar
- 2 large egg yolks
- 1 1/2 pounds cream cheese, at room temperature
- 1 tablespoon pure vanilla extract
- 1/2 cup heavy cream
- 1 3/4 cups creamy peanut butter

**CHOCOLATE:**
- 5 tablespoons vegetable shortening
- 12 ounces semisweet or bittersweet chocolate chips
- Wooden pop sticks

**Directions**

1. **Cheesecake:**
   - Position a rack in the middle of the oven and preheat to 325 degrees F. Line a 8 by 8-inch baking pan with foil letting long flaps overlap on each side. Spray foil with nonstick spray.
   - Break up the brown sugar to remove all lumps. In a standing mixer with the paddle attachment, beat the cream cheese and sugar on medium speed until very smooth. Add the cream and beat slowly; then add the yolks and vanilla mixing until just combined. Gently stir in peanut butter. Take care not to over beat the mixture; this incorporates too much air and causes the cheesecake to crack.
   - Pour and evenly spread the batter in the prepared pan. Bake for 15 minutes. Open the oven to release some heat, then lower the temperature to 200 degrees F. Continue to bake the cheesecake until the outside is set but the center is still loose, for about 45 minutes. Turn off the oven, and cool cheesecake in the oven for 45 more minutes. Cover and refrigerate at least 8 hours or overnight.
   - Lift cheesecake from the pan by lifting up the foil. Transfer to a cutting board. Cut into 1 1/2-inch cubes. Stick a wooden pop stick halfway into each bar and freeze for 1 hour.

2. **Chocolate:**
   - Meanwhile, put the shortening and chocolate in a medium heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted
and smooth. Remove from the heat and let cool slightly. (Alternatively, put the chocolate in a medium microwave-safe bowl. Melt at 50 percent power in the microwave until soft, about 1 minute. Stir, and continue to heat until completely melted, about 1 minute more.)

Dip the pops into the chocolate mixture, and stand on waxed paper to set, about 5 minutes. Serve cold (straight from the fridge), or freeze up to 2 weeks. Frozen pops make a cool summer treat, or can be allowed to temper for 10 minutes at room temperature before serving.

Upgrade: Coat the pops with chopped nuts or candies for a really decadent finish. To do this let the dipped pops drip over a bowl for 15 seconds before rolling them.

**Chocolate Covered Peppermint Patty Brownies – Cathy Johnston**

Pick your favorite brownie recipe and mix in bowl.
Spoon into cupcake liners until they are 2/3 full.
Press a partial peppermint patty down into brownie dough, until all the patty is covered.
Bake at the required brownie mix temperature.
When they are cool, melt your favorite color and flavor of candy melts or morsels and swirl over the top or dip your wrapped brownie into melted chocolate to top them.
Chocolate Revel Bars – Crystal Wayman

1 cup margarine or butter
2 1/2 cups flour
2 cups packed brown sugar
2 eggs
4 tsp. vanilla
1 tsp. baking soda
3 cups quick-cooking rolled oats
1 1/2 cups chocolate chips
1 14 oz. can sweetened condensed milk
2 Tbsp. margarine or butter

Beat the 1 cup margarine or butter with an electric mixer for 30 seconds. Then add half the flour, brown sugar, eggs, 2 tsp. vanilla and baking soda.

Beat till combined, then beat in remaining flour. Stir oats in.

In sauce pan, or in microwave, melt choc chips, sweetened condensed milk and 2 Tbsp. margarine or butter, then stir in 2 tsp. vanilla.

Press 2/3 of the oat mixture into an ungreased 15x10x1 inch baking pan. Spread chocolate mixture over the oat mixture. Using fingers, dot remaining oat mixture over the chocolate.

Bake at 350 for about 25 minutes or till lightly brown (chocolate will still look moist). Cool on a wire rack.

Chocolate Eclair Cake – Lisa Drake

3 Boxes INSTANT French Vanilla Pudding
4 Cups Milk
8 Ounces Cool Whip

1 Box Graham Crackers
1 Can Dark Chocolate Frosting

Butter the bottom of a 13 x 9 back pan and cover it with a layer of graham crackers (whole crackers, NOT crumbs). Mix the pudding and milk in a large bowl and beat for 2 minutes, and then fold in the Cool Whip. Pour half of the pudding mixture over the graham crackers, and top that with another layer of graham crackers. Follow with the remaining pudding mixture, and top with one more layer of graham crackers. Microwave the frosting in the can for one minute on high. Pour the frosting over the cake and spread it out evenly. Refrigerate for 24 hours before serving.
**Chocolate Mayonnaise Cake – Darlene Abrantes**

**Cake Batter:**
1 cup mayo
1 cup sugar
1 tsp. vanilla
2 cups flour
½ cup cocoa
1 tsp. baking soda
1 cup warm water
1 egg

Mix the mayonnaise and sugar, then add in the dry ingredients. Add the water and egg, mix completely. Pour into 9 x 13 greased pan and add topping.

**Topping:**
1 8oz. cream cheese (room temperature)
1/3 cup sugar
1 egg
Beat above ingredients well.
¾ - 1 cup of chocolate chips

Drop topping by spoonfuls on top of cake batter. Do not mix in, just leave on top. Sprinkle w/ chocolate chips. Bake at 350 for 25-30 minutes.
**Chocolate Mint Brownies – Nancy Townsend**

1 cup all-purpose flour  
½ cup butter or margarine, softened  
½ teaspoon salt  
4 eggs  
1 teaspoon vanilla extract  
1 can (16 ounces) chocolate-flavored syrup  
1 cup sugar  

**Filling**  
2 cups confectioners sugar  
½ cup butter or margarine, softened  
1 tablespoon water  
½ teaspoon mint extract  
3 drops green food coloring  

**Topping**  
1 package (10 ounces) mint chocolate chips  
9 tablespoons butter or margarine  

Combine the first seven ingredients in a large mixing bowl; beat at medium speed for 3 minutes. Pour batter into a greased 13x9x2 baking pan. Bake at 350 degrees for 30 minutes (top of brownies will still appear wet). Cool completely. Combine filling ingredients in a medium mixing bowl; beat until creamy. Spread over cooled brownies. Refrigerate until set. For topping, melt chocolate chips and butter over low heat in a small saucepan. Let cool for 30 minutes or until lukewarm, stirring occasionally. Spread over filling. Chill before cutting. Store in the refrigerator.
Chocolate Peanut Butter Balls – Cassandra Kinowski

Ingredients
¾ cups graham cracker crumbs
1 cup butter
1 cup peanut butter
1 box confections sugar
1 tsp. vanilla
Mix together and form into balls.

Topping
1 bag semi-sweet chocolate morsels
Melt and dip peanut butter balls in.

To decorate balls - Melt white chocolate and put it in a sandwich bag to drizzle on. Cut a small hole in the corner of the bag to drizzle with.

Chocolate Peanut Butter Fudge – Kelly Rosenthal

3 cups sugar
3 T. Cocoa
1 1/2 Cups Milk
1/2 cup peanut butter
1/4 cup butter
1 t. vanilla

Mix together first 3 ingredients and boil until it forms a soft ball in cold water. Take off stove and beat. Add peanut butter, butter and vanilla. Pour in greased platter.

Chocolate Truffles - Diane Brand

1 brick cream cheese, softened to room temperature
1 package Oreo cookies
Chocolate flavored almond bark

Crush the oreo cookies into as fine of a powder as you can. Mix the cream cheese into the crushed oreos until the cream cheese is not visible and the cookies are thoroughly moistened. Refrigerate this mixture for about 1 hour so that it rolls into small balls easily. Then dip the balls into the melted almond bark.
Chocolate Zucchini Bread – Holly Perfetti

Ingredients
3 eggs
2 cups sugar
1 cup vegetable oil
1 tsp vanilla
2 cups grated zucchini
2 oz. Unsweetened chocolate melted
2 cups flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
¾ cup chocolate chips
¾ chopped walnuts (optional)

Directions
Preheat oven to 350 degrees.
In a large bowl combine eggs, sugar, oil and vanilla, beat until well blended.
Add zucchini and melted chocolate. Stir to blend. Sift flour, soda, salt and cinnamon. Add dry ingredients, chips and nuts to egg mixture. Stir just enough to blend. Pour into greased and floured loaf pans. Bake at 350 degrees for 60 – 70 minutes or until wooden pick inserted comes out clean. Cool in pan 10 minutes, then take out of pan onto rack. Makes 2 loaves or 4 small loaves (adjust baking time).
**Cool and Easy Strawberry Pie – Deb Haynes**

Prep Time: 10 min  
Total Time: 6 hr 40 min  
Makes: 8 servings

**What You Need**  
2 cups fresh strawberries, divided  
2/3 cup boiling water  
1 pkg. (3 oz.) JELL-O Strawberry Flavor Gelatin  
Ice cubes  
1/2 cup cold water  
1 tub (8 oz.) COOL WHIP LITE Whipped Topping, thawed  
1 ready-to-use graham cracker crumb crust (6 oz.)

SLICE 1 cup strawberries; refrigerate for later use. Chop remaining berries; set aside. Add boiling water to gelatin mix; stir 2 min. until completely dissolved. Add enough ice to cold water to make 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice.

WHISK in COOL WHIP. Stir in chopped berries. Refrigerate 20 to 30 min. or until mixture is very thick and will mound. Spoon into crust.

REFRIGERATE 6 hours or until firm. Top with sliced berries.

**Crack cookie – Deidrinelle Rouse**

**Ingredients**  
1 box yellow Betty Crocker cake mix  
2 eggs  
1/3 cup of vegetable oil  
1 tsp. vanilla extract

**Directions**  
Pre-heat oven to 350 degrees  
Stir until thick consistency  
Roll into small balls  
Bake for 7-8 minutes  
Booyah! Amazing cookies!
Death by Chocolate Chocolate Chip Cookies – Joy Knopp

Ingredients
1 1/4 cup butter
2 cups sugar
2 eggs
2 tsp. vanilla
2 cups flour
3/4 cup cocoa powder
1 tsp. baking soda
1/2 tsp. salt
2 cups chocolate chips

Directions
Beat softened butter and sugar together.
Add eggs & vanilla and beat until mixed well.
Mix all dry ingredients together and then slowly add to the above (mix by hand).
Add chocolate chips at the end.

Put on cookie sheet and bake 8-9 minutes at 350 degrees.
Double Chocolate-Caramel-Fudge Brownies – Lisa Potter

**Filling**
1 package (14 oz) caramels, unwrapped
1/2 cup evaporated milk

**Brownies**
1 cup butter
2 cups sugar
2 teaspoons vanilla
4 eggs, slightly beaten
1 1/4 cups all-purpose flour
3/4 cup unsweetened baking cocoa
1/4 teaspoon salt
1 package (11.5 or 12 oz) semisweet chocolate chunks (2 cups)
1 1/2 cups chopped pecans
1 teaspoon oil

**Directions**
Heat oven to 350°F. Grease 13x9-inch pan.

In small saucepan, cook caramels and milk over low heat until caramels are melted and smooth, stirring frequently.

In medium saucepan, melt butter over low heat. Remove from heat. Stir in sugar, vanilla and eggs. Stir in flour, cocoa and salt until well blended. Stir in 1 1/2 cups of the chocolate chunks and 1 cup of the pecans. Spoon and spread batter in pan.

Gently and evenly drizzle caramel filling over batter to prevent large pockets of caramel and to prevent caramel from reaching bottom of bars. (Caramel can cover entire surface of batter.)

Bake 35 to 40 minutes or until set.

In small saucepan, melt remaining 1/2 cup chocolate chunks with oil over low heat, stirring until smooth. Drizzle over warm brownies. Sprinkle with remaining 1/2 cup pecans; press in lightly. Cool 20 minutes. Refrigerate 1 hour 30 minutes or until chocolate is set. Cut into squares. If refrigerated longer, let stand at room temperature for 20 minutes before serving.

Makes 24 brownies
Frosted Halloween Sugar Cookies – Patricia MacNeill

2 c flour
1 1/2 tsp baking powder
1/2 tsp salt
1/2 c butter
1 c sugar
1 egg (well-beaten)
1 tsp vanilla
1 Tbsp milk

Oven 375°

Mix dry ingredients. Cream butter and sugar; add egg, vanilla & milk. Add dry ingredients and mix well. Divide into 2-3 sections; wrap and cool for at least an hour. Roll out to 1/8-1/4-inch thick and use your favorite cookie cutters.

Bake 5-8 minutes. Cookies are done when just golden around the edges.

Fudgy Brownies – Ryan Martin

Melt together in microwave:
4 Squares unsweetened chocolate
1 1/2 Sticks butter

Add to:
2 Cups sugar

Add:
3 Eggs
1 teaspoon vanilla extract

Add:
1 Cup flour
1 Cup nuts – optional (walnuts, pecans, almonds)

Butter the pan, bottom and sides well

Bake 350 Degrees for 30-45 minutes (check at 30 minutes...edges should pull away from the pan slightly)
Let cool completely and cut
German Chocolate Coconut Bars - Laurie McDermott

Ingredients
1 pkg. German Chocolate Cake Mix
1/3 cup butter or margarine, softened
1 large egg, lightly beaten
1 can sweetened condensed milk
1 large egg
1 tsp vanilla
1-1/3 cups flaked coconut, divided
1 cup chopped pecans
1 cup (6oz) swirled chocolate chips

Preheat oven to 350

Directions
Pour cake mix into large bowl; cut in butter and lightly beaten egg with pastry blender until mixture is crumbly. Press onto bottom of ungreased 9 x 13” baking pan.

Combine sweetened condensed milk, egg and vanilla in medium bowl; beat until well combined. Stir in 1 cup coconut, nuts and ½ cup swirled morsels. Spread mixture evenly over base; sprinkle remaining coconut and swirled morsels.

Bake for 30 to 32 minutes or until center is almost set. Center will become firm when cool. Cut in bars.
**Grandma Ople’s Apple Pie – Shelley Rahn**

**Ingredients**
1 recipe for a 9 inch double crust pie  
1/2 cup unsalted butter  
3 Tablespoons all-purpose flour  
1/2 cup white sugar  
1/2 cup packed brown sugar  
1/4 cup water  
1 tsp. ground cinnamon  
1/2 tsp. ground nutmeg  
8 Granny Smith apples - peeled, cored and sliced

Preheat oven to 425 degrees F.

**Directions**
Melt butter in a sauce pan. Stir in flour to form a paste. Add white sugar, brown sugar, water, cinnamon and nutmeg; bring to a boil. Reduce temperature and simmer 5 minutes.

Place the bottom crust in pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar/butter liquid over the crust. Pour slowly so that it does not run off.

Bake 15 minutes at 425 degrees F. Reduce temperature to 350 degrees F and continue baking for 35 to 45 minutes.
Great Pumpkin Dessert – Becky Truax

Ingredients
1 15 oz can pumpkin
1 12 oz can evaporated milk
3 eggs
1 cup white sugar
4 teaspoons pumpkin pie spice
1 yellow cake mix
¾ cup butter melted
1½ cups chopped walnuts

Directions
Preheat oven to 350 degrees
Grease a 9x13 inch baking pan
In a large bowl, combine pumpkin, milk, eggs, sugar and spice. Mix well and pour into a 9x13 inch pan.
Sprinkle dry cake mix over the top, then drizzle with melted butter. Top with walnuts.
Bake at 350 degrees for 1 hour or until a knife inserted near the center comes out clean.

Homemade Fudge – Kristín Gublo

In the microwave melt 1/2 lb Velveeta in one bowl
In a second bowl, melt 2 sticks of butter

In a large bowl add 2lbs of powdered sugar and 1/2 C cocoa, mix
Add the melted cheese and the melted butter. Add 1 T vanilla.

Mix well. Place in greased 9x13 pan. Cover with plastic wrap and cool in refrigerator 2 hours before serving.
Layered Lemon Lush (Or Chocolate) – Brenda Whitney

Ingredients
If you like Lemon Meringue Pie, you should try this. It is wonderful. The original recipe called for instant lemon pudding but I prefer the cooked variety. Also excellent using chocolate pudding (instant or cooked).

1 cup flour
1/2 cup butter
1/2 cup chopped pecans
8 ounces cream cheese
1 cup powdered sugar
1 (8 ounce) container whipped topping, divided
1 (3 ounce) box lemon pudding mix
1/2 cup sugar
2 1/4 cups water, divided
2 egg yolks

Directions
Mix flour, butter & chopped pecans together like biscuit dough and press into 8x8 inch baking pan. Bake at 400°F for 20 minutes or until brown.

Mix together cream cheese, powdered sugar and 1 cup whipped topping and spread over first layer while still warm.

Stir lemon pudding mix, sugar, 1/4 cup water and egg yolks together in a medium saucepan. Stir in 2 cups water. Stirring constantly, with wire whisk, cook on medium heat until mixture comes to a full boil. (NOTE: if you are using instant pudding or a different flavor, use the ingredients & directions for preparation on the package!).

Cool 5 minutes, stirring twice. Cool about 30 minutes more and spread over two previous layers. Cool completely and top with remaining whipped topping. Chill.
Marble Cheesecake Brownies – Laura Brown

Ingredients
3/4 cup water
1/2 cup butter
1-1/2 ounces unsweetened chocolate
2 cups flour
1-1/2 cups packed brown sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs
1/2 cup sour cream

Cream cheese mixture
1 package (8 oz) cream cheese, softened
1/3 cup sugar
1 egg, beaten
1 Tbsp. vanilla
1 cup semisweet chocolate chips

Directions
In a small saucepan, combine water, butter and chocolate; cook and stir over low heat until smooth. Cool.

In a large bowl, combine flour, brown sugar, baking soda and salt. Add eggs and sour cream; beat on low just until combined. Stir in chocolate mixture until smooth.

In another bowl, beat cream cheese, sugar, egg and vanilla until smooth; set aside. Spread the chocolate mixture into a greased 15 X 10 X 1" baking pan. Drop tablespoonfuls of the cream cheese mixture over batter; gently cut through the batter with a knife to swirl. Sprinkle with chocolate chips.

Bake at 375 degrees for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into 2" squares with a plastic knife.
Microwave Peanut Brittle - Angela Galvin

Ingredients
1 cup sugar
½ cup white corn syrup
1 cup roasted salted peanuts no skins
1 tbsp butter
1 tsp. vanilla
1 tsp baking soda

Directions
Mix: 1 cup sugar and 1/2 cup white corn syrup. Microwave on high for 4 minutes.

Add: 1 cup peanuts (roasted, salted, no skins). Microwave on high for 3-5 minutes until light brown.

Add: 1 tablespoon butter and 1 teaspoon vanilla. Microwave on high 1-2 minutes.

Add: 1 teaspoon baking soda. Mix well. (CAUTION: use an appropriate size pan as mixture will expand in size when baking soda is added!)

Pour/spoon onto lightly greased cookie sheet. Let cool for 1/2 hour. Break into pieces.
Molasses Crinkle Cookies – Sue Fisk

1½ cups vegetable shortening          2 teaspoons cinnamon
2 cups dark brown sugar (or light brown)  2 teaspoons ginger
2 large eggs                               1 teaspoon cloves
½ cup molasses                              4½ cups all-purpose flour
½ teaspoon salt                           ¼ cup granulated white sugar
4 teaspoons baking soda

Preheat oven to 350 degrees. Cream shortening and brown sugar; add eggs 1 at a time, mixing well after each, then stir in molasses. Add salt, baking soda, cinnamon, ginger and cloves and mix well. Mix in flour about a cup at a time, mixing well as you go along. The dough will be stiff. Roll the dough into pingpong-sized balls, dip the top of the ball in white sugar and place the balls on parchment paper-covered cookie sheets.

Bake for about 10 minutes checking at 9 minutes, and going no longer than 12. Cookies will be crinkled on top. Makes about 24 big cookies or 30 average-size cookies.
**Nanaimo Spoons – Andrea Ross**

Recipe modified to be nut-free.
Recipe makes 40 spoons, with some Bottom Layer cookie leftover (delicious over ice cream, or as a cheesecake crust). 
To make on 80 spoons, you will want to double the Middle Layer and Top Layer recipes. 
For a simpler version, use recipe as shown, and make as a bar cookie in an 8x8 pan.

**Bottom Layer**
1/2 cup Unsalted Butter  
1/4 cup Granulated Sugar  
5 tablespoons Unsweetened Cocoa  
1 Large Egg, beaten  
1 1/4 cups Graham Cracker crumbs  
1/2 cup Frosted Flakes, crushed  
1/2 cup Granola, crushed  
1/4 cup Cheerios, crushed  
1/4 cup Pretzels, crushed  
Melt butter, sugar, and cocoa in the top of a double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in Graham Cracker crumbs, Frosted Flakes, Granola, Cheerios, and pretzels. Press firmly into an ungreased 8 by 8 inch pan. (Or press into spoons, or cupcake papers)

**Middle Layer**
2 tablespoons Bird’s Custard Powder (or Vanilla pudding mix)  
1/2 cup Unsalted Butter  
2 tablespoons and 2 teaspoons Heavy Cream  
2 cups Confectioner’s Sugar  
Cream butter, cream, custard powder, and icing sugar together well. Beat until light in color. Spread over bottom layer.

**Top Layer**
2/3 cup Semi-sweet chocolate chips  
2 tablespoons Unsalted Butter  
Melt chocolate and unsalted butter over low heat. Cool slightly (5 minutes). Pour over middle layer. If making spoons, spread chocolate on with a butter-knife.

Chilling is optional, as the egg is cooked. The bars will hold together better if chilled, but the top layer may get rather hard to cut/bite through.
**Never Fail Fudge – Marta Santiago**

**Ingredients**
- 2-1/2 cups sugar
- ¾ tsp. salt
- ½ stick butter or margarine
- 1-5.33oz. can of evaporated milk (3/4 cup)
- 1 jar (7-1/2 oz) marshmallow fluff
- ¾ tsp. vanilla
- 1-12oz. package semi-sweet chocolate pcs./chips
- ½ cup chopped walnuts (optional)

**Directions**
Grease a 9 inch square pan; set aside. In a large saucepan, combine the 1st five ingredients. Stir over low heat until blended. Heat to a full-rolling boil, being careful not to mistake escaping air bubbles for boiling. Boil slowly, stirring constantly, 5 minutes. Remove from heat, stir in vanilla and chocolate until chocolate is melted, Add nuts. Turn into greased pan and cool. Makes 2-1/2 pounds.

**No Bake Cookies – Lori Reitmeier**

Put the following into a saucepan:

- 1/2 cup butter (1 stick)
- 1/2 cup peanut butter
- 1/2 cup milk
- 1/2 cup baking cocoa
- 2 cups sugar

bring above to a boil and let boil for 2 minutes (stirring constantly) remove from heat and mix in:

- 1 teaspoon vanilla
- 3 cups oatmeal

drop by teaspoon onto wax paper
Nutty Crescent Roll-Ups – Nancy Lalik

Ingredients
1 15 oz. pkg. refrigerated pie crusts
1/3 cup finely chopped nuts
¾ cup milk chocolate chips
¼ cup sugar
¾ tsp. cinnamon

Glaze:
½ cup confectioners sugar and 2 tsp. milk

Directions
Preheat oven to 425. For pastries, let pie crusts stand at room temperature 15 minutes. Microwave chocolate on high for 1 minute or until melted and smooth. Stir in 3 tbsp. nuts, ¼ cup sugar and ¾ tsp cinnamon. Cut crust into 16 wedges. Place a rounded ½ tsp. of chocolate mix onto the widest end of each wedge. Starting at widest edge, roll up to opposite point. Place point-side down on pan.
Bake 14 to 15 minutes or until light golden brown. Remove pastries to cooling rack. For glaze, mix sugar and milk until smooth; drizzle over cooled pastries. Sprinkle evenly with remaining nuts.

Oat Cake – Holly Whiting

Ingredients
1 cup quick oats
1¼ cup boiling water
½ cup shortening or butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. cinnamon
½ tsp. salt
1 tsp. vanilla
1½ cup flour
1 tsp. soda

Directions
Pour boiling water over oats. Let stand 10 minutes. Add rest of ingredients. Bake at 350º (9x13) for 30-35 minutes.

Topping
Mix together the following and spread over hot cake.
6 tsp. melted butter
2/3 cup brown sugar
1 cup coconut
1 cup nuts
½ cup cream or milk
1 tsp. vanilla

Toast under broiler.
Orange White Chocolate Chip Cookies – Laurie McDermott

Ingredients
2-1/4 C all-purpose flour
¾ tsp baking soda
½ tsp salt
1 C (2 sticks) butter, softened
½ C sugar
½ C firmly packed brown sugar
1 lg egg, room temperature
1 C (6 oz) Nestle White chocolate chips
1 Tbsp grated orange zest

Directions
Preheat oven to 350°. Sift flour, baking soda and salt into small bowl. Set aside.
Beat butter, granulated and brown sugars in large mixer bowl until smooth, about 3 minutes.
Add Egg; mix well. Gradually add flour mixture. Stir in chocolate chips and orange zest.
Drop by rounded teaspoons onto ungreased baking sheets. Bake 10-12 minutes. Cool on baking sheet for 2 minutes; remove to wire rack to cool completely.

Makes about 3 dozen cookies.

Oreo Balls

Ingredients
1 pkg. Oreos
1- 8oz. pkg. cream cheese
1- pkg. Vanilla almond bark or you can use chocolate chips if preferred
Butter

Directions
Process Oreos in a food processor until cookies are crushed into a fine powder, mix cream cheese into powdered cookies until completely mixed. Roll mixture into golf ball sized spheres. Stick toothpicks into top of balls. Set onto cookie sheet lined with wax paper and set into freezer to harden but not freeze. Melt almond bark or chocolate chips add butter 1 tsp. at a time to reach desired consistency. When melted use toothpicks to dip balls into your melted almond or chocolate, completely cover balls return them to wax paper to harden this may take up to 1 hour. Enjoy!!!
**Peanut Butter Balls – Debbie Arduini**

**Ingredients**
- 1 Cup Sifted Powdered Sugar
- ½ Cup Creamy Peanut Butter
- 3 Tablespoons Butter or Margarine Softened
- 1 Pound Dipping Chocolate (semi-sweet morsels)

**Directions**
In a mixing bowl stir together powdered sugar, creamy peanut butter, and butter or margarine till well combined.

Shape candy into1-inch balls; place the balls on a baking sheet lined with waxed paper. Let the balls stand about 20 minutes or till dry.

Melt the dipping chocolate (in microwave). Dip the peanut butter balls into the melted chocolate. Let stand till day. Store tightly covered in a cool, dry place. Makes about 30 pieces.

**Peanut Butter Brownie Brouhaha – Barbara Berry**

**Ingredients**
- 2 boxes Duncan Hines Chocolate Lovers Chocolate Decadence Brownie Mix
- 1 bag Reece's peanut butter chips

**Directions**
Prepare brownie mixes as directed on box in large bowl. Stir in one bag of peanut butter chips. Bake in 9x13 pan for approximately 45 minutes.
Peanut Butter Cookies – Shane Liebler

Pre-heat oven to 375 degrees

**Ingredients:**
1/2 cup butter
1/2 cup peanut butter
1/2 cup sugar
1/2 brown sugar
1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp vanilla extract
1 egg
1 1/4 cup flour

**Instructions:**
Mix 1/2 cups together in a large bowl. Add egg and 1/2 teaspoon items together until mixed. Add flour in quarter-cup increments until doughy. Make dough into balls, roll in sugar and place on a baking sheet or stone (recommended). Use fork to gently flatten and form cross hatches.

Bake at 375 degrees for 10 minutes or until edges are brown.
Praline Pumpkin Dessert – Crystal Wayman

Ingredients
1 can (15 oz.) pumpkin (not pumpkin pie mix)
1 can (12 oz) evaporated milk
3 eggs
1 cup sugar
4 teaspoons pumpkin pie spice
1 box Betty Crocker SuperMoist yellow cake mix
1½ cups chopped pecans
¾ cup butter or margarine, melted
Whipped cream, if desired
Additional pumpkin pie spice, if desired

Heat oven to 350 F (325 F for dark or nonstick pan)

Directions
Grease or spray bottom and sides of 13x9 inch pan.
In medium bowl, beat pumpkin, milk, eggs, sugar and 4 teaspoons pumpkin pie spice until smooth. Pour into pan.
Sprinkle dry cake mix over pumpkin mixture.
Sprinkle with pecans. Pour melted butter evenly over top.
Bake 50 to 60 minutes or until knife inserted in center comes out clean. Cool 30 minutes.
Sprinkle confectioners sugar over top when cool.
Serve warm or chilled with dollop of whipped cream sprinkled with pumpkin pie spice. Store covered in refrigerator.
**Pumpkin Chocolate Chip Cookies – Mary Jackson**

**Ingredients**
1 c. canned pumpkin
1 c. sugar
1/2 c. oil
1 egg
2 c. flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. baking soda in 1 tsp. milk
1 c. chocolate chips
1/2 c walnuts (optional)
1 tsp. vanilla

**Directions**
Mix everything together and drop by spoon onto ungreased cookie sheet. Bake for 10-12 minutes at 350. Makes about 3 dozen.

**Pumpkin Cookie Bars – Barb Berry**

**Ingredients**
2 c. flour
2 tsp. baking powder
1/2 tsp. baking soda
1 1/2 tsp. cinnamon
1/2-1 tsp. pumpkin spice
2 c. sugar
1 c. oil
4 eggs
2 c. pumpkin
nuts
dark chocolate chips

**Directions**
Pumpkin Cookies - Carrie Izzo/Carol McCarthy

Preheat oven to 375*

Cookies
Cream following together and beat well:

1 Cup Crisco
2 Cups Sugar
2 Eggs

Gradually add following and beat again:
4 Cups Flour
2 tsp. Salt
2 tsp. Baking Powder
2 tsp. Baking Soda
1 tsp. Nutmeg
1 tsp. Cinnamon
2 Cups Canned Pumpkin

Cream Cheese Frosting
(At Room Temp.)
1 Cup Cream Cheese
1 Cup Butter or Margarine
2 tsp. Vanilla
24 oz. Confectionary Sugar

Combine butter or margarine and cream cheese with a little milk to make a paste, then add vanilla and beat until creamy, add more milk if necessary- frost bottom side of cookie.
**Pumpkin Marble Cheesecake - Shelley Rahn**

**Ingredients**
- 2 cups graham cracker crumbs
- 1/2 cup melted butter
- 1/3 cup sugar
- 24 ounces cream cheese, softened
- 1+ cup sugar (1 cup plus 2 tablespoons)
- 1-1/2 teaspoons vanilla extract
- 4 large eggs
- 1-1/2 cups pumpkin purée (fresh cooked or canned)
- 1 teaspoon cinnamon
- 1/2 teaspoon ground nutmeg

Preheat oven to 350°F.

**Directions**
- Combine graham cracker crumbs, butter and sugar. Press onto bottom and 1-1/2 inches up sides of a 9-inch springform pan. Bake for 10 minutes in 350deg F oven. Remove and allow to cool.

- Combine cream cheese, 2/3 cup sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Remove 1 cup batter from mixture and chill.

- Add remaining sugar, pumpkin and spices to remaining batter; mix well.

- Alternately layer pumpkin and cream cheese batters over the gingersnap crust. Cut through layers of batter with a knife several times to achieve marble effect.

- Bake at 350°F for 1 hour and 15 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill before serving.
Pumpkin Roll - Dawn Holynski

Directions
3 eggs
2/3 cup canned pumpkin
1 cup sugar
1 tsp. baking soda
1 tsp. cinnamon
3/4 cup of flour

Chopped nuts (optional)

Directions
Grease a 10 x 15" cookie sheet and line bottom with wax paper.
Combine eggs, sugar, pumpkin, soda, cinnamon and flour. Mix well and pour on to cookie sheet. Sprinkle with nuts if desired. Bake at 375 degrees for 15 minutes. Turn onto a towel sprinkled with granulated sugar. Let cool.

With electric mixer, mix:
2 tbsp. soft butter or margarine
8 oz. cream cheese
1 tsp. vanilla
1 cup of powdered sugar

Spread on cold cake and roll up line a jelly roll (roll starting from long side). Wrap in aluminum foil and refrigerate for 12 to 24 hours. Cut into slices when ready to serve.
**Pumpkin Roll - Nancy Lalik**

**Batter:**
3 eggs  
½ cup brown sugar  
½ cup white sugar  
2/3 cup pumpkin  
¾ cup flour  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. lemon juice  
1 tsp. cinnamon  
½ tsp. ginger

Beat eggs for 5 minutes. Gradually add brown and white sugars. Mix pumpkin, flour, baking soda & powder, lemon juice, cinnamon and ginger together and add to sugar and egg mixture. Grease and flour (I put waxed paper on a cookie sheet) a 12x15 cookie sheet with sides. Spread batter evenly and bake for 15 minutes at 375*. Cool a few minutes before turning over on a lightweight, smooth fibered towel sprinkled with confectionary sugar. Roll mixture and towel up (roll longer edge to shorter edge) and freeze for 30 minutes.

**Filling:**
8oz. pkg. cream cheese  
7 Tbs. butter (softened  
1 ½ cups confectionary sugar  
1 tsp. vanilla

Cream all ingredients until smooth. Unroll chilled roll and remove towel. Place on foil sprinkled with confectionary sugar and spread filling evenly onto the roll. Roll up again, wrap in foil and chill until ready to serve.
Pumpkin Spice Cupcakes – Jackie Wallace

Ingredients
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon coarse sea salt
1 (heaping) teaspoon ground cinnamon
1 (heaping) teaspoon ground ginger
1/4 (heaping) teaspoon freshly grated nutmeg
1/4 teaspoon ground allspice
e
1 cup packed light-brown sugar
1 cup granulated sugar
1 cup (2 sticks) unsalted butter, melted and cooled (a little less is best)
4 large eggs, lightly beaten (add these first to the large bowl and lightly beat)
1 can (15 ounces) pumpkin puree

Directions
Preheat oven to 350 degrees. Line cupcake pans with paper liners; set aside. In
a medium bowl, whisk together flour, baking soda, baking powder, salt,
cinnamon, ginger, nutmeg, and allspice; set aside.

In a large bowl, whisk together, brown sugar, granulated sugar, butter, and
eeggs. Add dry ingredients, and whisk until smooth. Whisk in pumpkin puree.

Divide batter evenly among liners, filling each about halfway. Bake until tops
spring back when touched, and a cake tester inserted in the center comes out
 clean, 20 to 25 minutes, rotating pans once if needed. Transfer to a wire rack;
let cool completely.

Cream cheese frosting
1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
1-1 1/2 cups sifted confectioners' sugar (dep. how sweet you like your frosting)
1/2 teaspoon vanilla extract

In a medium bowl, cream together the cream cheese and butter until creamy.
Mix in the vanilla, then gradually stir in the confectioners' sugar. Store in the
refrigerator after use.

Optional: sprinkle cinnamon and sugar on top and your favorite candies (I like
the caramel flavored candy corn)
Rainbow Cookies – Allison Thayer

INGREDIENTS:
8 ounces almond paste 6 drops red food coloring
1 cup butter, softened 6 drops green food coloring
1 cup white sugar 1/4 cup seedless red raspberry jam
1 tablespoon almond extract 1/4 cup apricot jam
4 eggs, separated 1 cup semisweet chocolate chips, melted
2 cups all-purpose flour

DIRECTIONS:
1. Preheat oven to 350 degrees F (175 degrees C). Line three 9x13 inch baking pans with parchment paper.

2. In a large bowl, break apart almond paste with a fork, and cream together with butter, sugar, almond extract, and egg yolks. When mixture is fluffy and smooth, stir in flour to form a dough. In a small bowl, beat egg whites until soft peaks form. Fold egg whites into the dough. Divide dough into 3 equal portions. Mix one portion with red food coloring, and one with green food coloring. Spread each portion into one of the prepared baking pans.

3. Bake 10 to 12 minutes in the preheated oven, until lightly browned. Carefully remove from pan and parchment paper, and cool completely on wire racks.

4. Place green layer onto a piece of plastic wrap large enough to wrap all three layers. Spread green layer with raspberry jam, and top with uncolored layer. Spread with apricot jam, and top with pink layer. Transfer layers to a baking sheet, and enclose with plastic wrap. Place a heavy pan or cutting board on top of wrapped layers to compress. Chill in the refrigerator 8 hours, or overnight.

5. Remove plastic wrap. Top with melted chocolate chips, and refrigerate 1 hour, or until chocolate is firm. Slice into small squares to serve.
**Raisin-Molasses Cookies – Dawn Holynski**

**Ingredients**
- 1 cup shortening
- 1 cup sugar
- 1 cup molasses
- 1/2 cup sour milk (1 tbsp. apple cider vinegar and 1/2 cup milk)
- 1/2 cup brewed coffee
- 1 tsp. salt
- 2 tsp. cinnamon
- 1/4 tsp. cloves
- 1 tsp. ginger
- 1 tsp. lemon extract
- 2 tsp. baking soda
- 1 egg
- 1 cup raisins

Flour to stiffen (about 4 cups)
Bake at 375° 12 to 15 minutes

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**Raspberry Brownie Dessert – Jane Fernandes**

**Ingredients**
- 1 package fudge brownie mix (13-inch x 9-inch pan size)
- 2 cups heavy whipping cream, divided
- 1 package (3.3 ounces) instant white chocolate pudding mix
- 1 can (21 ounces) raspberry pie filling

**Directions**
Prepare and bake brownies according to package directions, using a greased 13-in x 9-in baking pan. Cool completely on a wire rack.

In a small bowl, combine 1 cup cream and pudding mix; stir for 2 minutes or until very thick. In a small bowl, beat remaining cream until stiff peaks form; fold into pudding. Carefully spread over brownies; top with pie filling. Cover and refrigerate for at least 2 hours before cutting.

You can also add almond extract and white or chocolate chips to the brownie mix before baking.
Raspberry Ribbon Cookies – Sue Borden

Dough
2 sticks (1 cup) unsalted butter, at room temperature
½ cup confectioners’ sugar
Yolk from 1 large egg
1 teaspoon vanilla extract
2½ cups all-purpose flour

Filling and decoration
About ½ cup raspberry jam
½ cup confectioners’ sugar
2 teaspoons fresh lemon juice
2 teaspoons heavy cream, milk or water

Heat oven to 350

Directions
In a large bowl with an electric mixer, beat butter and confectioners’ sugar until blended. Beat in egg yolk and vanilla until pale and fluffy. Beat in flour just until blended.

Divide dough into 4 pieces. Roll each piece into a long thin line about ¾ inch thick. Put dough 2 inches apart on ungreased cookie sheet. With the side of your little finger, press a groove down the center of each.

Bake 10 minutes, or until cookies feel firm to the touch. Spoon jam into grooves. Return to oven for 5-10 minutes, until cookies are light golden brown.

To decorate: In a small bowl, mix confectioners’ sugar, lemon juice and cream until smooth. Drizzle over hot cookies.

Cut cookies while warm at a 45° angle into 1-inch lengths. Allow to cool on cookie sheet on a wire rack until set.
Rice Creek Trail Cakes - Wendy Fragale

1 box any dark chocolate cake mix
   (per box: 3 eggs, 1 cup v. oil, 1 1/3 cup water)
1 box instant vanilla pudding
12 oz caramel (about 25 squares)
1 stick of butter
1 can sweetened condensed milk
2 cups chopped M&Ms (green and brown color)
2 cups chopped walnuts (optional)

Directions:
In the microwave or on stove top boiler
melt caramel & butter, then add milk & stir

Prepare cake mix as instructed on box then add pudding; stir to mix well.

Pour batter in cupcake holders, filling half way; then add
spoonful of caramel mixture to center, then spread m&ms & walnuts
on top.

Back 350 for 20-24 minutes (check if needed)

Makes about 30 cupcakes

Sex in a Square – Shelly Sloan

2 cups flour
2 sticks butter (softened)
2/3 cup sugar
1 can sweetened condensed milk
1 1/3 cups chocolate chips, divided
3/4 cups chopped nuts (optional)

Mix the flour, butter and sugar on low speed until crumbly. Pat ¾ of this
mixture into the bottom of a 9x13 glass pan and bake at 325 for 12-15 minutes.
Mix sweetened condensed milk and 1 cup of chocolate chips over low heat until
melted. Pour over baked dough. Mix the remaining chocolate chips and nuts (if
desired) with the remainder of the crust mixture. Sprinkle over chocolate and
pat slightly. Bake for another 20 minutes.
S’mores Brownies – Becky Waters

Directions

½ cup (1 stick) melted butter
1½ cups graham cracker crumbs
2 tablespoons granulated sugar
Pinch of salt
1 brownie mix
3½ cups mini marshmallows

Preheat oven to 325 degrees.

Directions

Line an 8x8 pan with tin foil.
First, make the crust. Mix together the melted butter, graham cracker crumbs, sugar, and salt.
Press into the bottom of the lined pan.
Bake for 15-20 minutes.

Prepare the brownie mixture as listed on the box. Pour the batter over the baked crust and bake per directions on the box, about 35-40 minutes.

Remove pan from the oven and change your oven setting to broil. Sprinkle the mini marshmallows on top of the baked brownies and pop back in the oven for a minute or two until the marshmallows lightly brown. Make sure to keep an eye on it because this process happens very quickly!

Let cool completely and cut with a cold, wet knife.
S’More Cookie Bars – Stephanie Guynn

Ingredients
1 stick of butter – softened
¾ cup of sugar
1 egg
1 teaspoon vanilla extract
1 1/3 cup of flour
¾ cup of graham cracker crumbs
1 teaspoon baking powder
¼ teaspoon salt
2 big Hersey’s milk chocolate bars
1 cup marshmellow crème

Heat oven to 350 – Grease 8 inch square baking dish.

Directions
In large mixer bowl, beat butter and sugar until light and fluffy. Add egg and vanilla- beat well.

Stir together flour, graham cracker crumbs, baking powder and salt – add to butter mixture, beating until blended.

Press ½ of the dough into pan. Arrange chocolate bars as needed to fit on top of the dough. Spread the marshmallow crème on top of the chocolate bars – carefully press the rest of the dough on top of the marshmallow.

Bake for 30-35 minutes or until lightly brown - cool completely in pan and then cut into bars.
S’mores Cupcakes – Shelly Sloan

Cupcakes
1 box Betty Crocker® SuperMoist® yellow cake mix
1 1/4 cups water
1/3 cup vegetable oil
3 eggs
1 cup graham cracker crumbs
4 bars (1.55 oz each) milk chocolate candy, finely chopped

Frosting
1 jar (7 oz) marshmallow creme
1/2 cup butter or margarine, softened
2 cups powdered sugar
1 to 2 teaspoons milk
1 bar (1.55 oz) milk chocolate candy, if desired
26 bear-shaped graham crackers, if desired

Heat oven to 350°F (325°F for dark or nonstick pan). Place paper baking cup in each of 26 regular-size muffin cups. Make cake batter as directed on box; fold in graham cracker crumbs and chopped chocolate bars. Divide batter evenly among muffin cups.

Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.

In large bowl, beat marshmallow creme, butter and powdered sugar on low speed until blended. Beat in enough milk, 1/2 teaspoon at a time, to make frosting spreadable. Spread over tops of cupcakes. Divide chocolate bar into rectangles. Cut each rectangle diagonally in half and place on top of each cupcake. Top each cupcake with bear-shaped cracker. After frosting has set, store loosely covered.
**Sour Cream Coffee Cake – Jean Grant**

Preheat oven to 350

**Ingredients:**
- 1 C butter
- 1 tsp vanilla
- 2 C sugar
- 2 C flour
- 2 eggs
- 2 tsp baking powder
- 1 C sour cream
- ¼ tsp salt

Combine in a small bowl: 8 tsp. sugar, 2 tsp cinnamon, 1 C chopped pecans.

**Directions**
Cream butter and add sugar gradually beating until light and fluffy. Add eggs. Fold in cream and vanilla. Fold in flour sifted with baking powder. Place about 1/3 of butter in a well greased and floured bunt pan. Sprinkle with ¾ of pecan mixture. Spoon in remaining batter. Sprinkle remaining pecans. Cut mixture with a knife to marble the pecan mixture. Bake about 60 minutes or until done. Cool on a rack. Cut, eat and enjoy!

From Ruth Cross, friend of my mother’s when I was a child.

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**Strawberry Brownies – Bob Casper**

**Ingredients:**
- 2 standard brownie mixes - any brand
- 3 - 4 eggs
- 1 cup oil
- 1/2 cup water
- 10 oz jar strawberry preserves

**Directions**
Prepare brownie batter according to the box directions
Heat preserves in the jar, in a sauce pan of water over medium heat until pourable
Pour brownie batter into 9 x 15" rectangular greased cake pan
Pour and swirl preserves through batter
Bake according to directions, test with toothpick, do not over bake
Cool and cut into 3" squares
Sugar Yum Yum Cookies – Patricia Harrington

2 Cups Sugar                       1 lb. butter
4 eggs well beaten                3 teaspoons water
7 cups flour                      1 teaspoon baking powder
1/2 teaspoon baking soda           1 teaspoon vanilla

Cream sugar and butter well; add beaten eggs and water. Sift flour, baking powder and baking soda together three times and add to other mixture. Let stand several hours. Roll and cut.

Bake in 350 degree oven for 8-10 minutes or just till golden.

This recipe makes about 100 cookies.

Sweetballs with Dipping Sauce – Cora Brumley

Ingredients
1 package mint oreo cookies – crumbled in a food processor
1 brick of cream cheese – softened

Directions
Mix together and roll into meatball sized balls. Using the large side of a double ended metal melon-baller is helpful. Chill in freezer for minimum 1 hour until ready to serve. Stick each sweetball with a toothpick.
Tip: When serving, keep the sweetballs chilled with ice under your serving dish.

Dipping sauce (ganache):

Ingredients
1 1/4 cups white chocolate chips
3/4 cup heavy cream

Directions
Heat the cream in the microwave for 1 minute (may vary depending upon your microwave’s wattage). You do not want the cream to boil.
Place the white chocolate chips in a large mixing bowl, then pour the heated heavy cream over the chips and wait 1-2 minutes before folding it together with a whisk. Use the whisk to smooth out any lumps. Refrigerate until ready to serve.
Tip: If the cream isn’t melting the chips sufficiently, feel free to put it all in the microwave for 10-15 seconds more.

Finally, dip the sweetball generously into the ganache...yum!
Texas Sheet Cake – Mary Hoben

CAKE
2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter
1/3 cup unsweetened cocoa powder
2 eggs
1/2 cup buttermilk or sour milk
1 1/2 teaspoons vanilla

Chocolate Frosting:
1/4 cup butter
3 tablespoons unsweetened cocoa
3 tablespoons buttermilk
2 1/4 cups sifted confectioners' sugar
1/2 teaspoon vanilla
1/2 cup chopped pecans, optional

Cake
Grease a 15X10X1-inch or jelly roll pan or a 13X9X2-inch baking pan; set aside.
In a large bowl, combine flour, sugar, baking soda, and salt; set aside.
In a medium saucepan combine 1 cup butter, 1/3 cup cocoa, and 1 cup of water.
Bring mixture to a boil, stirring constantly. Remove from heat. With an electric hand-held mixer on medium speed, beat chocolate mixture into the dry mixture until thoroughly blended. Add eggs, buttermilk, and vanilla. Beat for 1 minute (batter will be thin). Pour batter into the prepared pan.
Bake in a 350° oven about 25 minutes for the 15X10-inch pan or 35 minutes for the 13X9-inch pan, or until a wooden pick or cake tester inserted in center comes out clean.
Pour warm chocolate frosting over the warm cake, spreading evenly. Place cake in pan on a wire rack; cool thoroughly before cutting.
Makes 24 servings.

Frosting:
In a medium saucepan combine 1/4 cup butter or margarine, 3 tablespoons unsweetened cocoa powder, and 3 tablespoons buttermilk. Bring to a boil. Remove from heat; add 2 1/4 cups sifted confectioners' sugar and 1/2 teaspoon vanilla. Beat until smooth. If desired, stir in 1/2 cup coarsely chopped pecans.
**Texas Sheet Cake – Angela Galvin**

Bring to a boil:
- 2 sticks margarine
- 1 cup water
- 4 tablespoons baking cocoa

Add to it:
- 2 cups sugar
- 2 cups flour
- 1/2 teaspoon salt

In a bowl mix:
- 2 eggs
- 1/2 cup buttermilk* (if you don’t have buttermilk, take 1/2 measuring cup, put in 1 teaspoon vinegar, add milk to 1/2 cup line, stir and let sit 5 minutes)
- 1 teaspoon baking soda

Add first set of ingredients to egg/buttermilk mixture and beat well. Pour into greased 11x8x1 baking sheet and bake 20 minutes at 375 degrees.

Frosting: boil and stir lightly for one minute 1 stick margarine and 6 tablespoons milk. Remove from heat and add 1 pound powdered sugar, 1 teaspoon vanilla, and 1 cup chopped walnuts (optional). Let cake cool for a few minutes, then pour frosting on cake. Frosting will be fudgy.
**Tiramisu – Christohper Daniel**

**INGREDIENTS:**
- 6 egg yolks
- 3/4 cup white sugar
- 2/3 cup milk
- 1 1/4 cups heavy cream
- 1/2 teaspoon vanilla extract
- 1 pound mascarpone cheese
- 1/4 cup strong brewed coffee, room temperature
- 2 tablespoons flavored coffee syrup or 2 tablespoons of Rum
- 1 package ladyfinger cookies
- 1 tablespoon unsweetened cocoa powder

**DIRECTIONS:**
1. In a medium saucepan, whisk together egg yolks and sugar until well blended. Whisk in milk and cook over medium heat, stirring constantly, until mixture boils. Boil gently for 1 minute, remove from heat and allow to cool slightly. Cover tightly and chill in refrigerator 1 hour.

2. In a medium bowl, beat cream with vanilla until stiff peaks form. Whisk mascarpone into yolk mixture until smooth.

3. In a small bowl, combine coffee and coffee syrup. Split ladyfingers in half lengthwise and drizzle with coffee mixture.

4. Arrange half of soaked ladyfingers in bottom of a 7x11 inch dish. Spread half of mascarpone mixture over ladyfingers, then half of whipped cream over that. Repeat layers and sprinkle with cocoa. Cover and refrigerate 4 to 6 hours, until set.
Toffee Brownies – Kristín Gublo

Ingredients
Brownie Mix 9x13 size
Symphony Almond Toffee Candy Bars (large size)
Chocolate Frosting (can)

Directions
Prepare batter as directed for a 9x13 brownie box mix.
Grease a 9x13 pan.
Pour half of the brownie batter into the pan.
Break apart the 2 Symphony bars and layer them onto the batter.
Spread the remaining batter on top.

Bake according to directions on box. Let cool and frost.

Toffee Treats – Patricia Harrington

Ingredients
½ lb. Butter
¼ Cup Water
1 Cup Sugar
2/3 Cup Chopped Almonds
1 Teaspoon vanilla
1-6 OZ. Pkg. Semi-Sweet Choc. Chip
Another 2/3 cup chopped almonds

Grease a cookie sheet and set aside.

Directions
Melt butter and add water and sugar in a 2 quart sauce pan. Use medium to
medium-high heat and cook for 20-25 minutes, stirring constantly or heat to 300
degrees (use a candy thermometer).
Remove from heat and stir in chopped almonds and vanilla.
Pour onto cookie sheet and spread out.
Scatter on Choc Chips evenly over the toffee. When Choc chips are melted
enough, spread evenly with back of a spoon.
Sprinkle on the other 2/3 cup of chopped almonds.
Let toffee cool
Once cool enough, break into pieces and store in an airtight container in the
refrigerator.
**Tree Bark – Holly Perfetti**

**Ingredients**
- 2 sticks margarine
- 1 cup packed brown sugar
- 1 packages (rows) saltine crackers or 1 box thin matzos (salted)
- 1 – 12 oz. bag chocolate morsels or 12 ozs. of any combination of morsels.

**Directions**
Put margarine and brown sugar in a saucepan and bring to a boil. Turn down heat a little; stir and cook for 3 minutes. Line saltine crackers in a single layer on a cookie sheet lined with aluminum foil. When mixture is complete pour over crackers. Bake 350 degrees for 7 minutes. Remove from oven and immediately sprinkle with chocolate morsels, let them melt and spread with butter knife. (Options – sprinkle with walnuts, any nut, raisins, etc.) Refrigerate over night. Peel foil off and break apart with hands.

**Other combinations – swirl melted morsels.**
- White chocolate and milk, unsweetened, or dark chocolate.
- Chocolate and raspberry morsels.
- Chocolate and butterscotch.
**Triple Chocolate Cake - Brandi Ostrander**

**Start this recipe 2 days in advance**
It looks like a pain but it looks and tastes great when it’s done!

**Cake:**
I usually make my own chocolate cake (but not for this) Get the super moist fudge cake mix, add an extra Tbs. of vanilla and 1 cup of milk chocolate chips. Split the batter between two round cake pans and bake for about 25 minutes, till the cake is done, but a little underdone so it stays moist. Once the cake is done let cool for 15 minutes and flip out of pan and let sit on a cooling rack until completely cool.

**Mousse for middle: (2 Options)**
**Option 1:** Must be made 2 days in advance following this recipe (this is what I did for the Bake-off)
5 eggs
1 cup semi-sweet morsels
2 Tbs. Butter
2 cups heavy cream or whipping cream
2 Tbs. vanilla
1-1/2 cups confectionary sugar
3 Tbs. Kaluha (optional)

Take the 5 eggs and separate the yolks and whites in separate bowls. Place the egg whites in the fridge. Mix confectionary sugar in the egg yolks, Add Kaluha (optional). Add vanilla and mix all together. Melt chocolate chips and butter together in microwave safe dish, stir well and mix in with egg yolk mixture. Whip the 2 cups of heavy cream or whipping cream very well and fold into the chocolate mixture until well mixed, but not goopy. Beat egg whites until stiff peaks and fold in with chocolate whip cream mixture. Put it in a bowl and store in the fridge covered for 24 hours.

**Option 2:** Can be done while cake is baking/cooling:
Take 2 cups of heavy cream and whip it with 1 cup of confectionary sugar. Then melt 1 cup of chocolate chips with 2 Tbs. of butter and fold in. Let sit for 1 hour.

Back to the Cake!
Once the cake is cool transfer the 1st one to a serving platter/plate of your choice, take the mousse and put in the middle of the cake (do not spread it) place the 2nd one on top of mousse and press down this will spread the mousse, you do not want the mousse to close to the edge or it will spill out when you put the frosting on. You might have mousse left over just use your judgment as to how much, but you want a nice layer as this will help to keep the cake moist. Put
the cake in the fridge and let it sit for 20 minutes so you know it is completely cool and the mousse has hardened. While the cake is in the fridge lets make the Butter Cream Frosting.

**Butter Cream Frosting:**
1 stick butter  
5 cups of confectionary  
2 Tbs. heavy cream/milk  
2 Tbs. vanilla  
1 cup melted milk chocolate chips—add 2 Tbs. butter when melting the chocolate chips  
3 Tbs. unsweetened cocoa

Put all of this in a bowl and mix, I always add more confectionary sugar and mess with the frosting until I get it the way I want it. You will want it to be thick but not so thick that it tears the cake when you spread it on the cake. Butter Cream Frosting should harden when you put it on the cake and in the fridge.

Ice the cake and let it sit in the fridge for 20 minutes. The cake needs to be really cold and the icing needs to be really hard before you put on the Ganache.

Save the leftover frosting and put in fridge because that is what you will use to decorate.

**Ganache:**
2 cups semi sweet chocolate chips  
3 Tbs. vanilla  
1 cup heavy cream

Place the chocolate chips and vanilla in a bowl. Boil heavy cream making sure you stir constantly, pour over chocolate chip mixture and let them sit for 2 minutes, now whisk the mixture together ……. It should look kind of like thin hot fudge, make sure that it is mixed completely.

Take the cake out of the fridge and have a spatula ready because this part gets a little messy. Start pouring a little of the Ganache on top of the cake and spread it around, you will see that it automatically starts to cool and slightly harden. Keep pouring it on the top and let it run off the side and use the spatula while spinning the cake to make a layer on the side of the cake. Try not to press to hard because you do not want the butter cream to mix with the Ganache. While the ganache starts to cool it is easy to manipulate so you can take the stuff that runs off and spatula it back onto the cake, (reserving a little to fix the rough spots). Try to smooth it out the best you can, put cake back into fridge for 5-10 minutes and spread the reserved ganache to fix those rough spots and even it
out. Put cake back in fridge for about 20 minutes. Take your reserved butter cream frosting out of the fridge, you can decorate the cake anyway you like but it is good to place the cake back in the fridge after about 10 minutes of decorating to harden and then continue to decorate. YAY the cake is done!! Let it sit in the fridge for 1 hour after that it can sit out so it nice and gooey before serving. ENJOY!!

*Triple Chocolate Ghiradelli Brownies with Fudge and Carmel – Jackie Campbell*

**Ingredients**
1 Bag of Ghirardelli 60% Cacao Bittersweet Chocolate Chips  
1 Bag of Ghirardelli Milk Chocolate Chips  
8oz Ghirardelli Milk Chocolate Baking Bars  
8oz Ghirardelli 60% Cacao Bittersweet Baking Bars  
6 large eggs  
2/3 cups all-purpose flour  
1 1/2 cups granulated sugar  
12 tsp light butter  
Hershey’s Hot Fudge  
Smucker’s Sugar Free Carmel Syrup

Preheat oven to 325* and lightly grease the bottom of TWO 9X9 glass or metal pans.

**Dark Chocolate Brownies**
In the top of a double boiler, melt the 60% Bittersweet baking bar and 6 tsp light butter, stirring occasionally until smooth. It’s a lot easier if you break up butter and chocolate first before putting them into the double broiler. Cool to room temperature.  
In a large bowl with an electric mixer, beat 2 large eggs and 1 egg white (separate out the yolk in the 3rd egg), and 3/4 cup of sugar. Beat in the chocolate mixture. Gently stir in 1/3 cup of flour and then add the 60% Cacao Bittersweet Chocolate Chips. Pour the batter into one 9X9 prepared pan.

**Milk Chocolate Brownies**
In the top of a double boiler, melt the Milk Chocolate baking bar and 6 tsp light butter, stirring occasionally until smooth. It’s a lot easier if you break up butter and chocolate first before putting them into the double broiler. Cool to room temperature.  
In a large bowl with an electric mixer, beat 2 large eggs and 1 egg white (separate out the yolk in the 3rd egg), and 3/4 cup of sugar. Beat in the
chocolate mixture. Gently stir in 1/3 cup of flour and then add the Milk Chocolate Chips. Pour the batter into one 9X9 prepared pan.

Bake for 35 to 40 minutes, or until done. Brownies will continue to bake when they’re cooling, but you can test the brownies with a toothpick. Insert the toothpick into the center of the brownies and it should come out clean when you remove it.

Let brownies cool completely before trying to remove them from the pan.

In a small bowl, place one dark chocolate brownie and one milk chocolate brownie. Cover with Hershey’s Hot Fudge (heated) and Smucker’s Sugar Free Carmel Syrup. Add whipped cream (recipe below). Optional- Vanilla Ice Cream!! 😊

Alternative Recipes:
There is a great recipe for a cakier brownie on the back of the Ghirardelli Sweet Ground Chocolate and Cocoa canister. Also, if you have less time to prepare, I would advise using the pre-made Ghiradelli brownie mixes. Just as yummy and so much less work! I usually replace the oil w/ melted light butter if I use one of the mixes.

Whipped Cream
16 oz of Whipping Cream
3 tbsp granulated sugar
1 tsp vanilla

In a medium size bowl, beat cream, sugar and vanilla until firm.
**Turtle Brownies – Michelle Bandla**

**Ingredients**
- 14oz. package of caramels
- 2/3 cup evaporated milk
- 1 Box German Chocolate Cake Mix
- 3/4 Cup Softened Butter (1 1/2 Sticks)
- 1 Cup chopped walnuts or pecans
- 12oz. semisweet chocolate chips

Combine caramels and 1/3 of a cup of evaporated milk on top of a double boiler (I did it in the microwave). Over low heat stir mixture until melted.

In another bowl combine cake mix, last 1/3 of evaporated milk, and softened butter. Blend until mixture holds together (will be stiff). Stir in the 1 cup of nuts. Press 1/2 of cake mixture into greased 13x9 pan and bake for 6 minutes at 350 degrees.

Remove from oven and sprinkle chocolate chips on top and pour caramel evenly over the top.

Crumble remaining cake mixture over top of caramel. (I just spooned small teaspoons over the top as close together as possible.)

Bake at 350 degrees for 15 to 20 minutes.

It will take quite a while to set up. I make them the day before and once they start to get hard score them to make them easier to cut when you are ready to use the. Small squares are best because they are very rich.
**Tuxedo Brownie Cups – Patti Burnett**

**Ingredients**
1 package fudge brownie mix (prepare per instructions on box)
2 oz. white baking chocolate
2 T milk
8 oz. cream cheese, softened
¼ c. powdered sugar
1 c. cool whip, thawed
1 pint strawberries, sliced
1 c chocolate chips

**Directions**
Preheat oven to 325. Spray mini muffin pan. Prepare brownies according to package instructions. Fill muffin cups about 2/3 and bake 14 minutes or until edges are set. Do not over bake. Cool brownies in pan for about 15 minutes. Remove from pan and cool completely. Microwave white chocolate and milk for 1 minute on high. Stir until smooth and cool slightly. Combine cream cheese and powdered sugar. Mix well. Gradually stir in white chocolate mixture until smooth. Fold in whipped topping.

Use a cake decorator to apply cream cheese mixture to the tops of the brownies. Arrange strawberry slices on top, drizzle melted chocolate. Refrigerate 1-3 hours before serving.

This recipe makes 48 brownie cups