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Italian Doughnuts

1 15-oz. container ricotta cheese
4 eggs
1 Tbl. vanilla
1 ½ cups all-purpose flour
½ cup granulated sugar
2 Tbl. baking powder
½ tsp. salt
Cooking oil for frying
Sifted powdered sugar, granulated sugar or cinnamon and sugar

In a large bowl beat ricotta cheese with an electric mixer on medium speed until smooth. Add eggs and vanilla; beat until combined. Add flour, granulated sugar, baking powder, and salt. Beat on low speed until just combined. Let batter stand for 30 minutes. Drop batter by well-rounded teaspoonfuls, four or five at a time, into deep hot fat (365°). Cook 2 ½ to 3 minutes or until golden brown, turning once. Remove doughnuts with slotted spoon and drain on paper towels. Repeat with remaining batter. Cool completely. Shake doughnuts in a bag with sugar.

George Washington Cake

1 chocolate cake mix (without pudding)
2 cans cherry pie filling
¼ cup oil
3 eggs

Grease and flour bundt pan. Mix cake, eggs, oil, and 1 can pie filling together until well mixed. Bake in bundt pan 45 minutes at 350°. Cool 25 minutes in pan, turn out onto platter. When cool, spoon on 2nd can of pie filling.

Mississippi Mud Cake (Allison Tracy)

2 sticks butter or marg., softened
4 eggs, slightly beaten
2 cups sugar
Pinch of salt
½ cup cocoa
1 ½ cups all-purpose flour
2 tsp. baking powder
1 ½ cups chopped nuts
1 tsp. Vanilla
Miniature marshmallows

Cream together butter, eggs, sugar and salt.
Add remaining ingredients except marshmallows and mix well.
Pour into greased oblong pan and bake
25 to 30 minutes at 350°. Test with toothpick for doneness.
While cake is still hot, cover with marshmallows and then cover pan with aluminum foil.
Let cool before icing.

Icing:

1 box confectioners sugar
1 cup cocoa
1 stick butter or marg.
½ cup milk
1 ½ tsp. vanilla
Mix well and spread on cake.

Pineapple Upside Down Cake

Butter or margarine
3 tablespoons brown sugar
1 tsp. grated orange rind (optional)
Maraschino cherries cut in half
1 can sliced pineapple
1 cup granulated sugar
2 eggs
1 tsp. vanilla
1 2/3 cups all-purpose flour
2 tsp. double-acting baking powder
½ tsp. salt
½ cup milk

Put 3 Tbl. butter in 9" square baking pan and put in moderate oven (350°) until butter is melted.
Blend in brown sugar and grated rind.
Arrange pineapple slices in pan.
Put a maraschino cherry in center of each pineapple slice.
Cream 1/3 cup butter with the granulated sugar until light.
Beat in egg and vanilla.
Mix dry ingredients and add with milk to first mixture, beating until blended. Spread evenly on pineapples.
Bake 45 minutes, or until done.
Let stand about 5 minutes, then turn out on serving plate.

Texas Sheet Cake

2 sticks butter or marg.
4 Tbl. cocoa
1 cup water
2 cups flour
2 cups sugar
½ tsp. salt
½ cup sour cream
2 eggs
1 Tbl. baking soda

In saucepan, bring to boil butter, cocoa, and water. Add flour, sugar, salt, sour cream, eggs, and baking soda. Mix with mixer. Bake 22 minutes in 375° oven on large greased cookie sheet.
In the same saucepan make the icing.

Icing:
1 stick butter or marg.
4 Tbl. cocoa
6 Tbl. milk

Heat all together then add 1 box confectioners sugar and 1 tsp. vanilla.
Ice cake while cake is still hot.
Add nuts if desired.

Sheath Cake (Chocolate)

Sift: Set Aside
2 cups sugar
2 cups flour
1 tsp. baking soda
1 tsp. cinnamon

Combine:
2 sticks margarine
1 cup water
4 Tbl. cocoa

Melt over low heat, then bring to a rapid boil.
Pour hot mixture over dry ingredients; mix.
Add:
2 eggs
½ cup buttermilk
1 tsp. vanilla

Pour into greased jelly roll pan. Bake at 400° for 15 minutes.

Icing:
1 stick margarine
4 Tbl. cocoa
6 Tbl. buttermilk
Melt over low heat, then bring to a rapid boil. Remove from heat.
Add: 1 box confectioners sugar, 1 tsp. vanilla, ¾ cup chopped nuts.
Spread over cake while hot from oven.

Tunnel Cake

1 ½ cup butter or marg.
6 eggs
1 ½ cup sugar
2 cups flour
3 1/3 cups or 12 ½ oz. pkg of creamy double dutch frosting mix
2 cups chopped walnuts

Cream shortening in large mixing bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and walnuts until well blended. Pour batter into well greased and floured bundt pan. Bake at 350° for 60 to 65 minutes. Cool 2 hours before removing from pan. Cool completely before serving.

Angel Food Dessert

1 angel food cake
1 pkg. Cool whip or pudding, prepared
1 cup whipping cream, whipped
1 chocolate bar, chopped or broken into pieces

Cut top of angel food cake off about 1 inch from top. Set aside. Cut cake 1 inch from both sides and scoop out to within 1 inch from bottom. Shred scooped out cake into the cool whip, soft swirl or what you have. Fill in the scooped out cake with this mixture. Replace top. Cover the cake with the whipped cream. Sprinkle the chopped chocolate on the top. Chill.

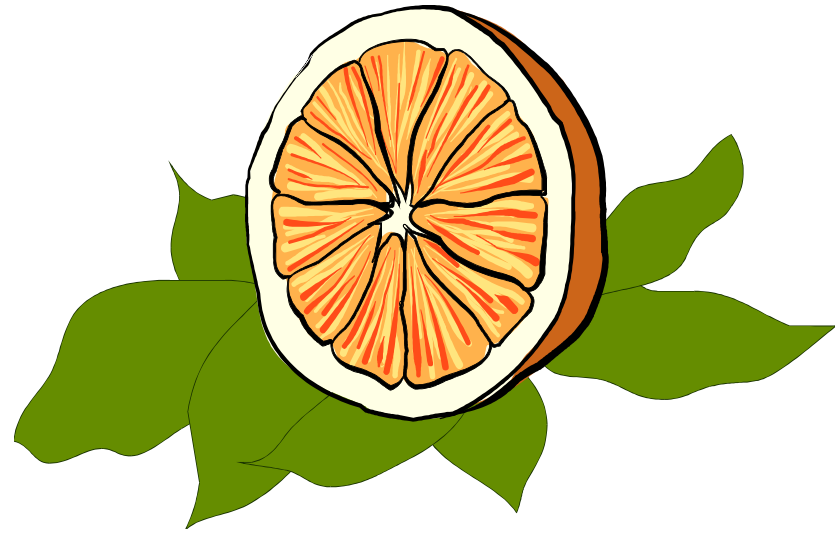
Orange Cake – Grandma Mitchell

1 yellow cake mix
1 can mandarin oranges with juice
3 whole eggs
1 cup oil

Mix all ingredients. Pour into 2 greased and floured round cake pans. Bake at 325°. Cool well. Ice cake with the following frosting and decorate with mandarin oranges if desired.

Frosting:

1 large container Cool Whip
1 pkg. instant vanilla pudding
8 oz. drained, crushed pineapple



Raspberry Cake – Rebecca Wendel

1 box white cake mix
4 eggs
¼ cup oil
1 box raspberry Jell-O (or strawberry)
1 bag frozen raspberries (or strawberries), thawed
½ cup water

Preheat oven to 350°. Grease and flour two round cake pans. Mix cake mix and Jell-O; add thawed raspberries, oil, water, and eggs. Mix well. Bake at 350° for 25 to 30 minutes. Cool completely and frost.

Frosting:

1 8-oz. container of Cool Whip
1 container vanilla frosting

Blueberry Cake

1 ½ cup sifted flour
1 tsp. baking powder
½ tsp. salt
2 eggs, separated
½ cup shortening (part butter)
1 cup sugar
1/3 cup milk
1 tsp. lemon juice
1 ½ cup floured blueberries

Sift flour, baking powder, and salt three times; set aside. Beat egg whites stiff and set aside. Cream shortening and sugar. Add yolks to cream mixture; beat well. Add dry ingredients alternately with milk. Fold in egg whites, lemon juice and then berries. Bake in greased 9" square pan at 350° for 30 minutes. Sprinkle batter lightly with sugar before baking.

Blueberry Cake (Cathy Jo Stefanick)

Cream: 3 sticks margarine
2 cups sugar
Add: 4 eggs, one at a time
Mix in: 1 tsp. vanilla
3 cups flour

Put half of the batter in pan. Spread with one can blueberry pie filling. Spread the rest of the batter on top. Bake at 375° for 45 minutes.

Crazy Cake

Sift into pan: 1 ½ cups flour
2 Tbl. cocoa
1 tsp. soda
Add: 1 Tbl. vinegar
1 cup sugar
½ tsp. salt
6 Tbl. salad oil
1 tsp. vanilla
1 cup cold water

Stir with fork. Bake at 350° for 30 minutes.

Topping –

Mix in saucepan:

½ cup cream
½ cup brown sugar
Pinch of salt

Boil for 5 minutes

Add: ½ tsp. vanilla
1 cup coconut
½ cup nuts

Blueberry Bake

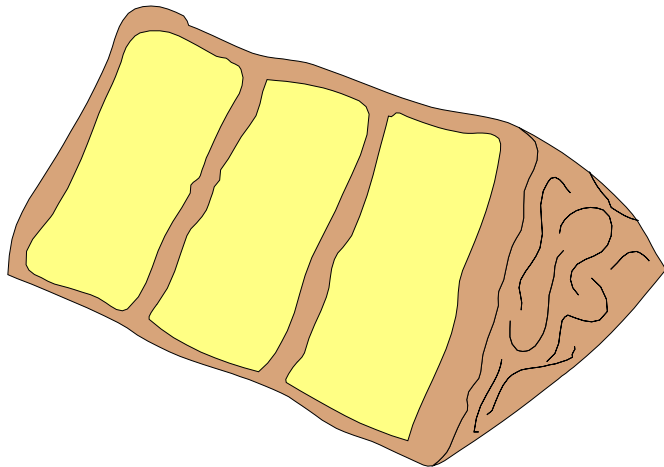
1 ½ cup blueberries or 10 oz.
Pkg. Frozen unsweetened
blueberries, thawed
1/3 cup flour
¼ cup sugar
1 egg
1 Tbl. butter
1 tsp. vanilla
½ tsp. baking powder

Preheat oven to 400°. Grease 8" pie plate. Spoon in blueberries. In small bowl, at medium speed, beat remaining ingredients until well mixed, about 2 minutes. Pour over berries and spread evenly. Bake 25 to 30 minutes until lightly browned. Serve warm or cold.



Towering Praline Carrot Cake **with Candied Pecans**

1 lb. Carrots, peeled and sliced (3 cups)
3 cups all-purpose flour
2 ³/₄ cups sugar
1 ¹/₂ tsp. baking powder
1 ¹/₂ tsp. baking soda
1 tsp. salt
2 tsp. ground cinnamon
1 ¹/₃ cups cooking oil
6 eggs
1 8-oz. can crushed pineapple, drained
1 Tbl. vanilla
1 cup chopped pecans
¹/₂ cup flaked coconut
1 recipe Cinnamon Cream Cheese Frosting
1 recipe Praline Sauce
1 recipe Candied Pecans



In a medium saucepan cook carrots, covered, in a moderate amount of boiling water about 20 minutes until very tender. Drain. Cool slightly. Chop in a food processor using several on-off turns, or coarsely mash with potato masher (should have about 1 ¹/₂ cups).

Grease and lightly flour three 9" x 1 ¹/₂" round cake pans; set aside. (If you only have two pans, prepare two layers and refrigerate remaining third of batter. When the first two are done baking and removed from pans, wash, grease and lightly flour one pan; bake the remaining batter.)

Preheat oven to 350°.

In a large mixing bowl stir together flour, sugar, baking powder, baking soda, salt, and cinnamon. Make a well in center of dry ingredients. Add oil, eggs, pineapple, and vanilla. Beat with an electric mixer on low speed about 1 minute until all ingredients are combined.

Fold in mashed carrots, the 1 cup pecans, and the coconut. Spread batter evenly into prepared pans.

Bake the layers for 35 to 40 minutes or until a wooden toothpick inserted in the center comes out clean. Cool cakes in pans on wire racks for 10 minutes. Using a small spatula or table knife loosen edges and remove from pans. Bake remaining layer, if necessary.

Cool cakes thoroughly on wire racks. While the cake is cooling, prepare Praline Sauce, Candied Pecans, and Cinnamon Cream Cheese Frosting. To assemble, place one of the cooled cake layers, top-side up, on cake plate. Use about 1 cup of the Cinnamon Cream Cheese Frosting to pipe or spoon a rim about 1" wide and ¹/₂" high around outer edge of cake layer. Spoon about 2 Tbl. frosting in the center leaving an unfrosted "ring". Spoon and spread about half of the Praline Sauce filling into the unfrosted ring (sauce will not fill ring). Add a second cake layer, top side up, and repeat frosting and filling steps using the frosting and sauce. Add final cake layer, top side up. Frost top and sides of layers with remaining frosting. Garnish top with Candied Pecans. Store cake in the refrigerator.

Cinnamon Cream Cheese Frosting

1 8-oz. pkg. cream cheese, softened
½ cup butter, softened
1 tsp. ground cinnamon
1 tsp. vanilla
5 ¾ to 6 ¼ cups sifted powdered
sugar

In a large mixing bowl beat together cream cheese, butter, cinnamon, and vanilla with a mixer on medium speed until light and fluffy. Gradually add about half of the powdered sugar, beating well. Gradually beat in enough of the remaining powdered sugar until spreading consistency.

Praline Sauce

3 Tbl. butter
3 Tbl. brown sugar
2 Tbl. whipping cream
1 tsp. vanilla

In a small saucepan melt butter over medium heat. Stir in brown sugar and cream. Cook and stir until mixture comes to a full boil. Reduce heat. Boil gently for 3 minutes, stirring occasionally. Stir in vanilla. Cool.

Candied Pecans

¼ cup packed brown sugar
1 Tbl. orange juice
½ cup pecan halves

preheat oven to 350°. Lightly grease an 8" x 8" baking pan. In a small bowl combine brown sugar and orange juice. Add pecan halves, stirring to coat. Spread in prepared pan. Bake for 12 minutes or until nuts are browned and syrup is bubbly, stirring once. Pour out onto second lightly greased baking sheet, separating into single nuts. Cool on wire rack.

Carrot Cake

2 cups flour
2 cups sugar
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
3 cups grated carrots
1 cup corn oil
4 eggs
½ to ¾ cup pecans (optional)
1 small can crushed pineapple, well drained (optional)



Sift together flour, sugar, baking powder, baking soda, salt and cinnamon. Add to dry ingredients carrots, corn oil and eggs. Mix with beater for 2 minutes. Stir in, if desired, pineapple and pecans. Pour batter into two 9" round greased and floured cake pans. Bake in a preheated 325° oven for 40 minutes. Cool. You can freeze the cakes and ice them the day of the party.

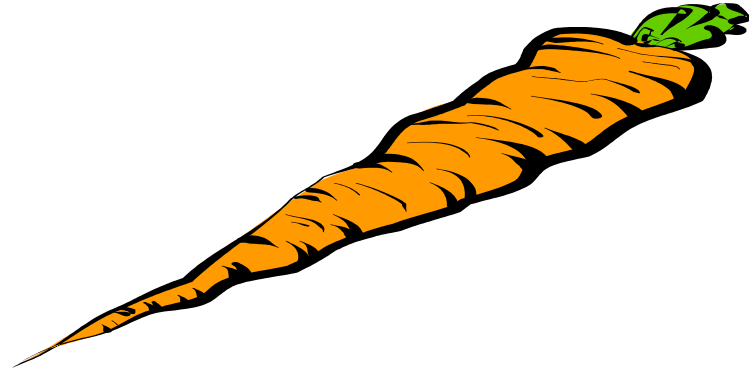
Frosting

1 large pkg. cream cheese, softened
¼ cup margarine, softened
1 tsp. vanilla
1 to 2 Tbl. sour cream (optional)
4 cups sifted powdered sugar, or more for desired thickness

Mix cream cheese, margarine and vanilla. Add powdered sugar gradually. Beat until smooth. If too thick, soften with sour cream. Spread over cooled or frozen cake. Frost tops and sides of two 9" layers. Cover and store in the refrigerator or freezer. It is easier to frost when frozen, but be sure to thaw before serving.

J. Paul Getty Museum Carrot Cake

1 ½ cups corn oil
2 cups sugar
3 eggs
2 cups flour
2 tsp. cinnamon
2 tsp. baking soda
2 tsp. vanilla
1 tsp. salt
2 cups shredded carrots
1 cup chopped walnuts
½ cup crushed pineapple, drained



Combine all ingredients in a large bowl. Mix until blended. Pour into a greased 9" x 13" pan and bake at 350° for 1 hour. May also use three 9" layer cake pans, bake at same temperature for 34 to 40 minutes.

Frosting

1 3-oz. Pkg. Cream cheese
1 ¼ cups powdered sugar
½ cup margarine
1/8 cup crushed pineapple
¼ cup chopped walnuts

Mix cream cheese, sugar and margarine until fluffy. Add pineapple and walnuts. Mix well.

Poppy Seed Cake – Amy Mitchell

1 yellow cake mix
1 small pkg. vanilla instant pudding
4 eggs
½ cup oil
1 cup water
2 Tbl. poppy seeds
Cinnamon and sugar

Mix all ingredients together with electric mixer for 15 minutes. Add poppy seeds. Spray bundt pan with pam and sprinkle cinnamon and sugar mixture on the sides of the pan. Pour half of the batter into the pan, sprinkle with cinnamon and sugar, then pour the remainder of the batter. Bake at 375° for 35 to 45 minutes or until toothpick comes out clean. DO NOT OVERBAKE.

Boiled Raisin Cake

(Grandma Mitchell)

Soak overnight: 1 pkg. Raisins and
3 ½ cups water
Boil 15 minutes; cool.

Cream;

2 cups sugar
½ cup butter
½ cup margarine
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 tsp. vanilla
2 eggs, well beaten

Mix well. Add raisin juice only and mix.

Have prepared:

4 cups flour
1 heaping tsp. baking soda
½ tsp. salt

Add flour mixture to batter and mix. Add raisins and 1 cup nuts. Pour into greased 10" x 14" pan (or 8" x 8" and 9" x 9"). Bake one hour at 350°. Frost with Burnt Sugar Frosting.

Burnt Sugar Frosting

Bring to a boil and cook a little:

1/3 cup cream or evaporated milk

1 cup brown sugar

Cool a little and beat with:

2 Tbl. butter

1 ½ cup confectioners sugar

1 ½ tsp. vanilla

Spread over cooled cake in pan. Since this settles somewhat like a glaze, it is not suitable for layer cakes.

French Silk Frosting

2 2/3 cup confectioners' sugar

2/3 cup soft butter

2 oz. melted semi sweet chocolate, cooled

¾ tsp. vanilla

2 Tbl. milk

In small mixing bowl, blend sugar, butter, chocolate and vanilla on low speed. Gradually add milk; beat until smooth and fluffy.

Donna's notes:

Makes enough for 2 9" round cakes or 3 8" rounds.

½ batch makes enough for a 9" x 13" sheet cake in the pan.

Lemon Picnic Cake with Berries

4 eggs, separated
2 cups sugar
1 cup butter or marg., softened
3 cups all-purpose flour
2 tsp. baking powder
1 cup milk
2 tsp. grated lemon peel
1 Tbl. lemon juice
1 tsp. vanilla



Heat oven to 350°. In small mixer bowl beat egg whites at high speed, scraping bowl often, just until stiff peaks form (2 to 3 minutes). Set aside.

In large mixer bowl combine 2 cups sugar and butter. Beat at low speed, scraping bowl often, until light and fluffy (1 to 2 minutes). Add egg yolks; continue beating until creamy (1 to 2 minutes).

In small bowl stir together flour and baking powder. Gradually add flour mixture alternately with milk to butter mixture while beating at low speed.

Add lemon peel, lemon juice and vanilla. By hand, fold egg whites into cake batter.

Pour into greased and floured 10" tube or bundt pan.

Bake for 50 to 65 minutes or until toothpick inserted in center comes out clean.

Glaze –

1/3 cup sugar
1/3 cup lemon juice
1 Tbl. grated lemon peel
Fresh berries

In 1-qt. Saucepan stir together all except berries. Cook over medium heat, stirring occasionally, until sugar is dissolved (3 to 4 minutes). With toothpick poke holes in top of cake; pour glaze over cake. Cool 15 minutes. Remove from pan. Serve with berries.

Tips to Cheesecake Perfection

- ♦ Have all ingredients at room temperature (unless otherwise noted)
- ♦ Oil the springform pan to keep cake from sticking to sides, which can cause cake to crack as it cools.
- ♦ Do not overbeat the mixture. You do not want to incorporate air into the batter because the cake will rise too much, thus causing cracks.
- ♦ Use the right size pan. If a recipe calls for a 9” pan, do not use an 8” pan unless you want Grand Canyon crevices in your cheesecake.
- ♦ Do not open the oven door during the first 30 minutes of baking. Drafts cause cracks.
- ♦ Do not turn up the oven to hasten baking. Cheesecake requires a long baking time at low temperatures for best results.
- ♦ To test doneness, insert a knife off center. If it comes out clean, it’s done. Sides should be raised and just barely brown. The center may be soft but will firm up as it cools.
- ♦ Do not remove cheesecake from oven while it is hot. Removal may cause the center to sink. Instead, turn off the heat, open the oven door, and allow the cake to cool in the oven for about one hour.
- ♦ When adding dissolved gelatin to no-bake cheesecakes, be sure cream cheese mixture is at room temperature. If you add the dissolved gelatin to a very cold mixture, it may set as you pour it in; the result will be strings of gelatin in a cheesecake that won’t set properly.
- ♦ Make cheesecake a day ahead to allow flavor to ripen. Cheesecakes may be refrigerated for up to a week or wrapped tightly and frozen up to a month. Cream cheese cakes freeze best, cottage cheese cakes freeze poorly.
- ♦ To remove springform sides, dip a knife in hot water and run it around the edges, then carefully lift off sides. To cut, use either a knife dipped in hot water, or try dental floss. Stretch the floss taut, gently press it through the cake, and pull it out from the bottom.

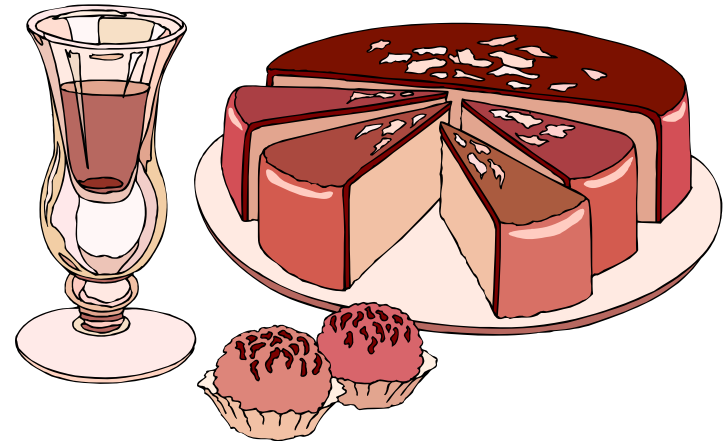
Blueberry Supreme Cheese Cake

2 cups graham cracker crumbs
½ cup butter
¼ cup sugar

Mix; press in and up sides of 9" x 13" pan.

2 8-oz. Pkgs. Cream cheese
2 large or 3 small whole eggs
1 cup sugar
1 tsp. vanilla
Juice of one lemon (optional)

Beat together in small mixer bowl until smooth. Pour into crumb crust and bake at 350° for 20 to 30 minutes. Remove from oven and cool. Top with 1 can blueberry pie filling or 2 can cherry pie filling. Refrigerate 6 hours or overnight before cutting.



Jen's Cheesecake

Crust:

2 cups crushed graham cracker crumbs
¼ cup sugar
½ cup butter

Mix together and press into 9" x 13" baking pan or a small springform pan (9"); set aside

Filling:

3 8-oz. pkgs. Cream cheese
1 cup sugar
1 ½ tsp. vanilla
3 eggs
1 spoonful of sour cream
2 Tbl. flour
Dash cinnamon
Splash of lemon juice (1 lemon)

Beat with mixer in large bowl. Do not over mix. Pour filling into crust. Bake at 350° for at least one hour. Open oven door and let cool in the oven for an hour, then cool in refrigerator or freezer 4 to 6 hours or overnight.

Sweetheart Cheesecake

Crust:

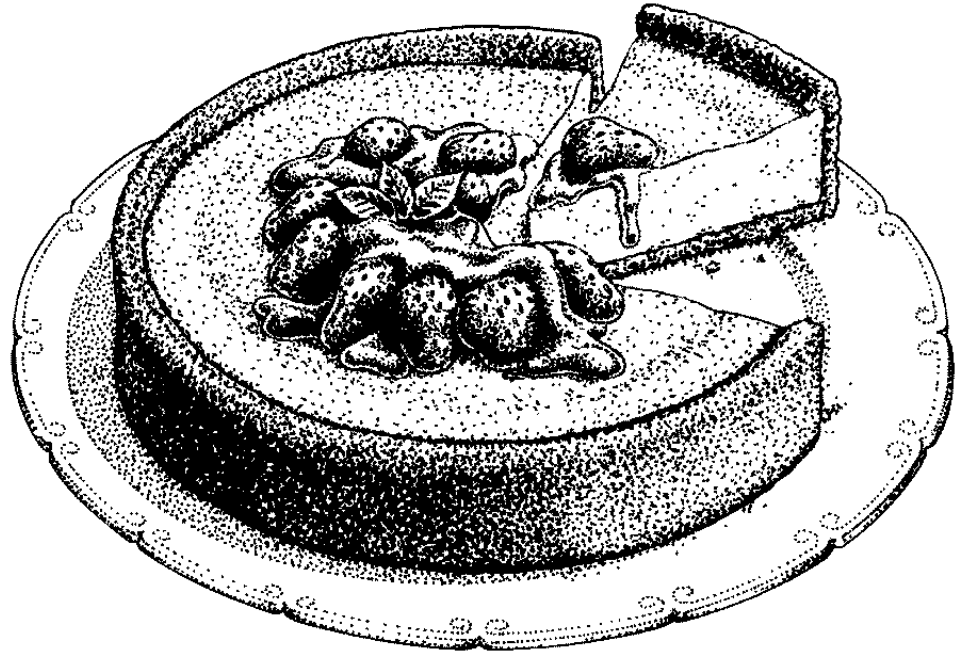
1 1/3 cup crushed chocolate wafer cookies
1/4 cup butter or marg.; melted
2 Tbl. sugar

Filling:

4 eggs, separated
1/2 cup butter or marg.; melted
2 8-oz. Pkgs. Cream cheese, softened
1 cup sugar
1 Tbl. cornstarch
1 tsp. baking powder
1 Tbl. lemon juice

Topping:

1 cup dairy sour cream
2 Tbl. sugar
1 tsp. vanilla
21-oz. Can cherry pie filling

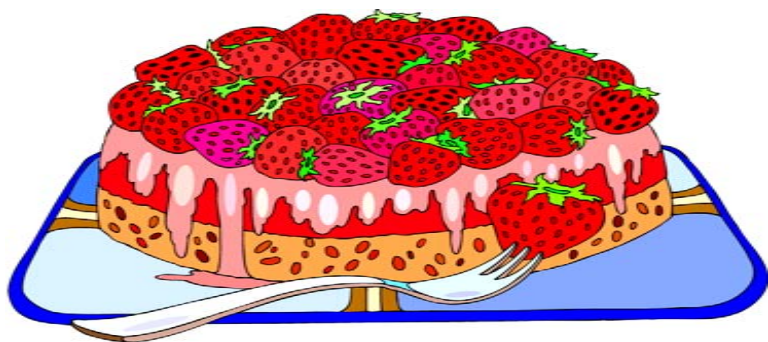


Heat oven to 325°. In small bowl stir together all crust ingredients. Press crumb mixture evenly onto bottom of 9" springform pan. Bake 10 min.; cool. In small mixer bowl beat egg whites at high speed, scraping bowl often, until soft peaks form (1 to 2 min.); set aside. In large mixer bowl combine 1/2 cup butter, cream cheese and egg yolks. Beat at med. speed, scraping bowl often, until smooth and creamy (2 to 3 min.). Add remaining filling ingredients except egg whites. Continue beating, scraping bowl often, until well mixed. By hand, fold in beaten egg whites. Spoon filling into prepared pan. Bake for 60 to 80 min. or until center is set and firm to the touch. Cool 15 min.; loosen sides of cheesecake from pan by running knife around inside of pan. Cool completely. In small bowl stir together sour cream, 2 Tbl. sugar and vanilla. Spread evenly over top of cheesecake. Spoon out 2 to 3 Tbl. cherry sauce from pie filling; drop by teaspoonful onto sour cream topping. Carefully pull knife or spatula through cherry sauce forming hearts. Cover; refrigerate 4 hrs. or overnight. Serve remaining pie filling, if desired, over slices of cheesecake.

Frozen Chocolate Cheesecake

1 ¼ cups chocolate wafer cookie crumbs (about 24 Oreo's)
¼ cup marg. or butter, melted
¼ cup sugar (omit sugar when using Oreo's)
1 8-oz. Pkg. Cream cheese, softened
1 14-oz. Can sweetened condensed milk (not evaporated)
2/3 cup chocolate flavored syrup
1 tsp. hot water
1 cup (1/2 pt.) whipping cream, whipped
Additional chocolate crumbs, optional

Combine crumbs, margarine and sugar; press firmly on bottom and up sides of 8-inch springform pan (can use a larger springform pan but do not use pie plate – it will not be big enough). In large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk and chocolate syrup until smooth. Add water to cheese mixture. Mix well. Fold in whipped cream. Pour into prepared pan; cover. Freeze 6 hours or overnight. Garnish with chocolate crumbs if desired. Return leftovers to freezer.



Chocolate Cheesecake Torte

1 Pkg. 2-layer size German chocolate cake mix
1 11-oz. Can mandarin orange sections
1 envelope (1 Tbl.) unflavored gelatin
1 8-oz. Pkg. Cream cheese, softened
1 cup sugar
2 egg yolks
½ tsp. grated lemon peel
1 Tbl. lemon juice
2 egg whites
½ cup whipping cream

Prepare cake batter according to package directions. Pour into two greased and floured 9" round layer pans. Bake in 350° oven for 25 to 30 minutes. Cool 10 minutes. Remove from pans; cool thoroughly. Drain oranges, reserving ¼ cup syrup. Dice sections; set aside. Soften gelatin in reserved syrup; dissolve over hot water. Cool slightly (do not let gelatin set before adding. DO NOT COOL COMPLETELY). Beat together cream cheese and sugar. Beat in egg yolks, lemon peel and juice. Stir in cooled gelatin. Beat egg whites until stiff; whip cream. Fold egg whites and cream into gelatin mixture with oranges. Turn into 8" round layer pan. Chill till set. Unmold onto bottom cake layer. Cover with second cake layer. Sift confectioners sugar over top.

Chocolate Turtle Cheesecake

1 7-oz. Pkg. Caramels
¼ cup evaporated milk
¾ cup chopped pecans, divided
1 9" chocolate crumb piecrust
1 3-oz. Pkgs. Cream cheese, softened
½ cup sour cream
1 ¼ cups milk
1 3.9-oz. Pkg. Chocolate instant pudding mix
½ cup fudge topping

Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring continually, until smooth, about 5 minutes. Stir in ½ cup pecans. Pour into piecrust. Combine cream cheese, sour cream and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds longer. Pour pudding mixture over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes. Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

Turtle Cake – Donald Mitchell

1 box German chocolate cake mix
1 pkg. Caramels (approx. 50)
1 cup Chocolate chips
¾ cup margarine
1 cup Pecan pieces
½ cup evaporated milk

Prepare cake mix according to pkg. directions. In greased and floured 9" x 13" pan, pour ½ cake mix (measure for accuracy) and bake until almost done (about 10 minutes). While cake is baking begin melting caramels, margarine and evaporated milk in a heavy saucepan. Pour caramel mixture, pecans, and chocolate chips on the baked cake. Pour on remaining cake mix and bake until done (20 to 25 minutes). If frosting is used, put on while cake is warm.

Chocolate Chip Tortoni – Alice Lee Karas

1 egg white
4 Tbl. sugar
½ cup toasted almonds, finely ground
1 cup heavy cream
2 Tbl. vanilla
½ cup chocolate bits
1 tsp. butter

Set refrigerator at coolest. Beat egg white until stiff, not dry. Gradually add 2 Tbl. sugar, beat until satiny. Beat cream, 2 Tbl. sugar, and vanilla until stiff. Fold cream into egg whites. Pour into freezing tray and chill until frozen ½' from sides of tray. Melt chocolate bits and butter over hot water. Turn frozen mixture into chilled bowl, stir until smooth, not melted. Fold in nuts. Fold in melted chocolate as you drizzle it over; this chips the chocolate. Pour into 8-oz. Paper cups. Continue to freeze until firm.

Peanut Butter Cup Cookie Ice Cream Pie

1 Chocolate pie crust (6-oz.)
½ cup creamy peanut butter
¼ cup honey
1 ¼ cup Keebler chips deluxe with peanut butter cups cookies, chopped
1 qt. Vanilla ice cream, softened
6-oz. Chocolate fudge topping
8 miniature peanut butter cups, whole

Place mixing bowl in freezer. In a separate bowl, mix peanut butter and honey. Chop cookies into coarse pieces. Put softened ice cream in bowl from freezer, add peanut butter and honey mixture and 1 cup chopped cookies. Mix on low with electric mixer until blended. Spoon half of the ice cream mixture into pie crust. Layer with chocolate fudge topping. Spoon remaining ice cream mixture in pie crust. Garnish with remaining chopped cookies and peanut butter cups. Freeze overnight before serving.

*****Bailey's Chocolate Chip Cheesecake**

Crust:

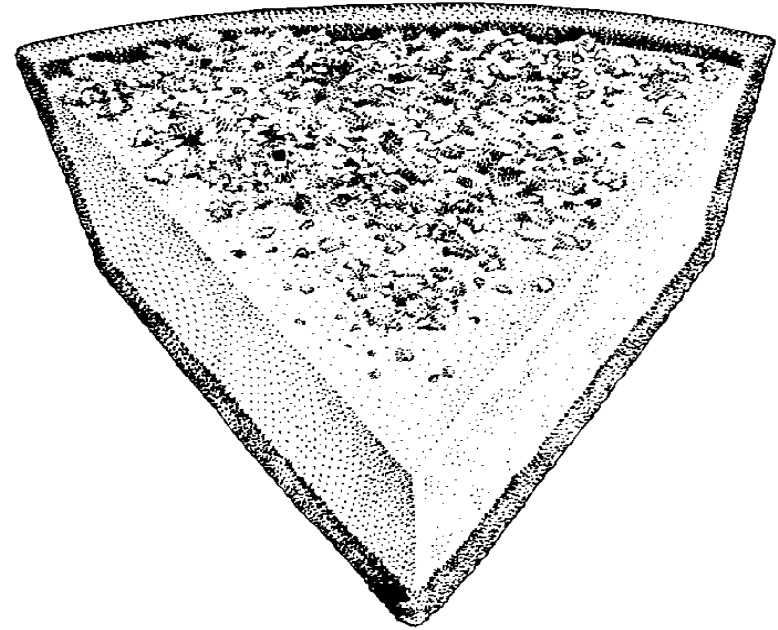
Nonstick vegetable oil spray
¼ cup sugar
2 cups graham cracker crumbs
6 Tbl. melted butter

Filling:

1 ¼ lbs. Cream cheese, room temperature
1 2/3 cups sugar
5 eggs, room temperature
1 cup Bailey's Original Irish Cream
1 Tbl. vanilla extract
1 cup semi-sweet chocolate chips

Coffee Cream:

1 cup chilled whipping cream
1 tsp. instant coffee powder
2 Tbl. sugar



Crust: Preheat oven to 325°. Coat 9" springform pan with nonstick vegetable oil spray. Combine crumbs and sugar. Stir in butter. Press mixture into bottom and 1" up sides of pan. Bake until light brown, about 7 minutes.

Filling: Use electric mixer, beat cream cheese until smooth. Gradually mix in sugar. Beat in eggs, 1 at a time. Blend in Bailey's and vanilla. Sprinkle half of chocolate chips over crust. Spoon in filling. Sprinkle with remaining chocolate chips. Bake cake until puffed, springy in center and golden brown, about 1 hour 20 minutes. Cool cake completely.

Cream: Beat cream, sugar and coffee powder until peaks form. Spread mixture over cooled cake. Garnish cheesecake with chocolate curls. Cut into thin slices to serve.

Raspberry Cream Cheese Pie – Barbara Biles

(Donna got this recipe when we were stationed in S.C. from a fellow Air Force Wife)

¼ cup butter, melted
2 3 ½-oz. Cans sweetened flaked coconut
½ pint whipping cream (1 cup)
2 3-oz. Pkgs. Cream cheese
½ cup confectioners sugar
½ tsp. vanilla
2 10-oz. Boxes frozen raspberries
3 Tbl. cornstarch

Heat oven to 325°. Butter a 9" pie plate or 8" spring form pan. To make crust, combine melted butter and coconut. Press on bottom and up sides of prepared pie plate. If using 8" springform, press coconut on bottom, and up sides about 2 ¼". Bake 20 to 25 minutes, or until golden. Let cool. In a cold bowl with cold beaters, whip cream until stiff; set aside. Without washing beaters, beat cream cheese until soft and fluffy. Beat in sugar and vanilla. Beat in about 1/3 of the whipped cream and gently, but thoroughly, fold in the rest. Spread evenly on crust. Refrigerate for 2 hours, or until filling is firm. Thaw raspberries. Strain juice into bowl. (There should be 1 ¼ cups juice. Add water or pour out juice, if necessary to obtain this amount.) In a saucepan dissolve cornstarch in about ½ cup cold juice. Add remaining juice. Stirring constantly, bring to a boil, and cook briefly until very thick and clear. Remove from heat. Let cool slightly. Gently stir in raspberries and pour over filling. Refrigerate.

Grasshopper Pie

24 cream filled chocolate cookies (Oreo's), finely crushed
¼ cup marg., melted
¼ cup milk
A few drops green food coloring
A few drops peppermint extract
1 jar marshmallow creme
2 cups heavy cream, whipped

Combine cookie crumbs and marg. Press into 9" springform pan, reserving ½ cup mixture for topping. Gradually add milk, extract and food coloring to marshmallow creme, mixing until well blended. Fold in whipped cream, pour into pan. Sprinkle remaining cookie crumbs on top. Freeze.

Banana Cream Pie

1 Chocolate pie crust (6-oz.)
1 pkg. instant vanilla pudding and pie filling (4 serving size)
1 envelope (1 1/3-oz.) whipping topping mix
1 ½ cups cold milk
½ tsp. vanilla
2 medium bananas

In mixing bowl, combine pie filling mix, whipped topping mix, milk and vanilla on low speed of electric mixer until blended. Increase speed and beat until very thick, about 3 minutes. Pour 1/3 of mixture into crust. Layer slices of banana on top, reserving ½ banana for garnish. Pour remaining filling into crust. Chill 2 hours. Garnish with sliced banana and additional whipped topping just before serving, if desired. Note: To prevent darkening, dip banana slices for garnishing in lemon juice.

Boston Cream Pie

¼ cup margarine, softened
½ cup (plus 3 Tbl.) sugar, divided
1 ½ cups sifted cake flour
1 ½ tsp. baking powder
¼ tsp. salt
2/3 cup skim milk
1 tsp. vanilla extract
2 egg whites
Vegetable cooking spray

Beat margarine at high speed with an electric mixer until creamy; gradually add ½ cup sugar, beating well (about 5 minutes). Combine flour, baking powder, and salt. Add to margarine mixture alternately with milk, beginning and ending with flour mixture alternately with milk, beginning and ending with flour mixture. Stir in vanilla.

Beat egg whites at high speed until foamy. Gradually add remaining 3 Tbl. sugar, beating until stiff peaks form.

Stir 1/3 of egg white mixture into batter; folding remaining egg white mixture into batter. Pour into an 8" round cake pan coated with cooking spray. Bake at 350° for 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 5 minutes; remove from pan, and cool completely on wire rack. Split cake in half horizontally; place bottom layer, cut side up, on a serving plate. Spread with vanilla cream filling; top with remaining layer, cut side down. Spread chocolate glaze over top of cake. Chill 3 hours.

Vanilla Cream Filling:

½ cup sugar
1 Tbl. (plus 2 tsp.) cornstarch
1/8 tsp. salt
1 ¼ cups skim milk
1 large egg, lightly beaten
1 tsp. vanilla extract

Combine first 5 ingredients in a saucepan, stirring with a wire whisk until blended. Bring to a boil over medium heat, and cook 1 minute, stirring constantly. Stir in vanilla. Cover pan and chill until set.

Chocolate Glaze:

2 Tbl. sugar
1 ½ Tbl. cocoa
¾ tsp. cornstarch
1/3 cup skim milk
½ tsp. vanilla extract

Combine sugar, cocoa and cornstarch in a small saucepan. Gradually add milk, stirring until well blended. Bring to a boil over medium heat, and cook 1 minute, stirring constantly. Stir in vanilla.

Don's notes: Make the filling thick enough to withstand the weight of the top layer, and of the serving knife, otherwise it squishes out the sides.

Chocolate Mousse

8 oz. Semisweet chocolate, cut into small pieces

3 eggs

1 cup whipping cream

Whipped cream

Grated chocolate

Preheat oven to 200°. Put chocolate pieces into a small ovenproof bowl and place in oven until chocolate has melted, 4 to 5 minutes. Remove chocolate from oven and set aside to cool slightly. Beat eggs until foamy in medium bowl. Beat 1 cup cream until stiff in a large bowl. Add eggs, a little at a time to cooled chocolate, beating at low speed. Do not overbeat. Fold chocolate mixture thoroughly into whipped cream. Spoon mousse into a large glass bowl or into individual glasses. Decorate with additional whipped cream and grated chocolate. Refrigerate overnight. Serve chilled.

Mousse in a Minute

1 pkg. (4 serving size) instant pudding and pie filling, any flavor

1 ½ cups cold milk

1 cup thawed whipped topping

Prepare pudding mix as directed on package, using 1 ½ cups milk. Fold in whipped topping and spoon into dessert dishes. Garnish with additional whipped topping, if desired.

Berry Time Shortcake

1 ¼ cups flour
¾ cup sugar
1/3 cup butter or marg., softened
2/3 cup milk
2 eggs
2 ½ tsp. baking powder
½ tsp. salt
1 tsp. vanilla
Strawberries
Sweet whip cream

Heat oven to 400°. In small mixer bowl combine all cake ingredients except strawberries and sweetened whipped cream. Beat at medium speed, scraping bowl often, until well mixed (1 to 2 minutes). Spread into greased and floured 9" square baking pan. Bake for 20 to 25 minutes, or until lightly browned. Cool completely. Cut into squares. If desired, split each square in half horizontally and put whipped cream and strawberries in the middle. Serve with strawberries and sweetened whipped cream on top.

Coffee Cake

1 cup granulated sugar
¾ cup brown sugar
1 tsp. nutmeg
1 tsp. cinnamon
¼ to ½ tsp. allspice
¼ to ½ tsp. cloves
1 ½ cups sifted flour
¼ tsp. salt
¾ cup salad oil
½ cup chopped nuts

Mix together and save ¾ cup for topping and add:
1 tsp. soda
1 tsp. baking powder
1 egg
1 cup sour milk or buttermilk

Put in pan and bake at 375° for 40 to 45 minutes.

Cherry Crunch

1 cup quick cooking rolled oats
½ cup regular all-purpose flour
1 cup sugar
½ cup butter or marg.
1 can (about 1 lb.) cherry pie filling
or other flavor

Combine oats, flour, and sugar; cut in butter until mixture is crumbly. Place ½ mixture in bottom of buttered 8" or 9" square baking pan; spoon in pie filling. Top with remaining crumb mixture. Bake at 350° for 45 minutes, or until lightly browned. Serve warm; top with cream or ice cream if desired.



Streusel Blueberry Buckle

2 cups all-purpose flour
¾ cup sugar
½ cup milk
¼ cup butter or marg., softened
1 egg
2 tsp. baking powder
½ tsp. salt
½ tsp. nutmeg
1 cup fresh or frozen blueberries

Topping:

½ cup sugar
1/3 cup all-purpose flour
½ tsp. cinnamon
½ tsp. nutmeg
¼ cup butter or marg., softened

Heat oven to 375°. In large mixer bowl combine all ingredients except blueberries and topping ingredients. Beat at low speed, scraping bowl often, until well mixed (1 to 2 minutes). By hand, fold blueberries into batter. Spread into greased and floured 9" square baking pan. In small bowl stir together all streusel-topping ingredients except butter. Cut in butter until crumbly; sprinkle over batter. Bake for 30 to 35 minutes or until wooden pick inserted in center comes out clean.

Snappy Apple Brunch Cake

1 cup crushed gingersnap cookies (18 cookies)
¼ cup honey crunch wheat germ
2 Tbl. brown sugar
1/3 cup butter
1/3 cup chopped walnuts
1 pkg. 2 layer spice cake mix
1 pkg. fast-rising active dry yeast
¾ cup apple butter
½ cup warm water (120° to 130°)
2 eggs
¼ cup white baking pieces
2 tsp. butter
2/3 cup sifted powdered sugar
1 to 2 Tbl. apple juice

Preheat oven to 350°. Generously grease and flour a 9" x 13" baking pan; set aside. In a medium mixing bowl combine gingersnaps, wheat germ, and brown sugar; cut in butter until crumbly. Stir in walnuts; set aside. In a large mixing bowl combine cake mix and yeast. Add apple butter, water, and eggs; beat with an electric mixer on low speed until well combined. Beat 2 minutes on high speed. Spread in prepared pan; sprinkle with gingersnap mixture. Bake about 30 minutes or until a wooden pick inserted off-center comes out clean. Cool slightly. (Some areas of cake will dip slightly.) Meanwhile, in a small saucepan combine white baking pieces and butter; heat and stir just until melted. Remove from heat. Stir in powdered sugar and enough apple juice to make of drizzling consistency. Drizzle over coffee cake. Cool at least 1 hour on wire rack. Serve warm or at room temperature.

Apple Streusel Cake

Streusel:

- 1 cup light brown sugar
- 1 cup chopped apples (Cortland, Rome, Granny Smith or MacIntosh – do not use Red Delicious)
- 1 cup sliced almonds, pecans or walnuts (optional)
- ¼ cup all-purpose flour
- 1 tsp. ground cinnamon
- 3 Tbl. butter, melted

Cake:

- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ cup butter, softened
- ½ cup granulated sugar
- 3 large eggs
- ½ tsp. vanilla
- 1/3 cup orange juice

Glaze:

- ½ cup confectioners sugar
- 2 ½ tsps. Orange juice

Preheat oven to 350°. Grease a 9” or 10” tube pan.

In a medium bowl, combine brown sugar, apples, almonds, flour and cinnamon. Stir in melted butter; set aside.

In a medium bowl, combine flour, baking powder and baking soda; mix well.

In a large bowl, using an electric mixer set on medium speed, beat butter and sugar until light and fluffy. Add eggs, one at a time; beat well after each addition. Add vanilla. Set mixer to low; alternately beat flour mixture and orange juice into egg mixture. Spoon half of batter into tube pan.

Sprinkle with half of streusel. Spoon the remaining batter over the streusel, spreading to make an even layer. Swirl batter with a knife to create a marble pattern.

Bake for 15 minutes. Remove cake from oven; sprinkle top with remaining streusel. Return cake to the oven; bake until a toothpick inserted in center comes out clean, about 30 to 35 minutes. Transfer to a wire rack; cool completely.

Combine confectioners sugar and orange juice. Mix well.

Turn cake out onto a serving plate; invert so streusel is on top. Drizzle glaze over cake; serve.



French Apple Cobbler

Filling:

5 cups peeled, sliced tart apples

$\frac{3}{4}$ cup sugar

2 Tbl. all-purpose flour

1 Tbl. soft butter or marg.

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{4}$ tsp. salt

1 tsp. vanilla extract

Batter:

$\frac{1}{2}$ cup sifted all-purpose flour

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ tsp. baking powder

1 egg, slightly beaten

$\frac{1}{4}$ tsp. salt

2 Tbl. soft butter or marg.

Light whipped cream

Preheat oven to 375°. In medium bowl, combine apples, sugar, flour, cinnamon, salt, vanilla and $\frac{1}{4}$ cup water. Turn into a 9" x 9" baking pan. Dot apples with butter. In medium bowl, combine all batter ingredients. Beat with wooden spoon until smooth. Drop batter in 9 portions on apples, spacing evenly. Batter will spread during baking. Bake 35 to 40 minutes, or until apples are fork-tender and crust is golden brown. Serve warm, with cream. Other fruit, like nectarines and peaches can be substituted for apples.

Apple Crisp – Grandma Mitchell

6 large apples, sliced and pared

$\frac{1}{2}$ cup orange juice

1 cup sugar

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{2}$ cup flour

$\frac{1}{4}$ tsp. salt

6 Tbl. butter or marg.

Arrange apples in buttered 11" x 7" pan. Pour orange juice over them.

Combine $\frac{1}{2}$ cup sugar and cinnamon in small bowl and sprinkle over apples.

Combine $\frac{1}{2}$ cup sugar, salt and flour. Cut in butter until crumbly.

Sprinkle over apples. Bake at 350° for 45 to 60 minutes.

Fruit Crisp

Crumb mix:

1 cup flour

$\frac{3}{4}$ cup oatmeal

1 cup brown sugar

$\frac{1}{2}$ cup melted oleo

1 tsp. cinnamon

1 tsp. vanilla

Mix well; set aside

Fruit mix: or canned pie filling

4 cups diced fresh fruit

1 cup sugar

1 Tbl. cornstarch

1 cup water

1 tsp. vanilla

Combine sugar, cornstarch, water and vanilla. Cook, stirring constantly until thick and clear. Pour over fruit. Press $\frac{1}{2}$ of the crumb mix into bottom of greased 8" x 8", 9" x 9", or round baking pan. Cover with fresh fruit (or canned filling); cover with remaining crumb mix. Bake for 1 hour at 350° or microwave for 10 minutes (for canned filling, microwave 5 to 10 minutes).

Old-Fashioned Banana Bread Pudding

¼ cup butter or marg.
4 cups cubed 1" stale French or sourdough bread
3 eggs
½ cup sugar
2 cups milk
½ tsp. nutmeg
½ tsp. cinnamon
¼ tsp. salt
2 tsp. vanilla
1 cup (2 medium) sliced ¼" thick bananas

Sauce:

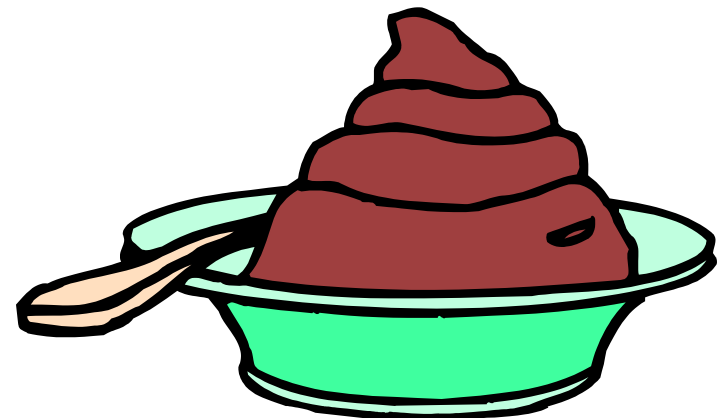
3 Tbl. butter or marg.
2 Tbl. sugar
1 Tbl. cornstarch
¾ cup milk
¼ cup light corn syrup
1 tsp. vanilla

Heat oven to 375°. In 2-qt. Casserole melt ¼ cup butter in oven. Stir in bread cubes. In medium bowl slightly beat eggs; stir in remaining pudding ingredients except bananas. Stir in bananas. Pour over bread cubes; stir to coat. Bake for 40 to 45 minutes or until knife inserted new center comes out clean. Meanwhile, in 1-qt. saucepan melt 3 Tbl. butter over medium heat. Stir in sugar and cornstarch; add remaining ingredients except vanilla. Continue cooking, stirring occasionally, until sauce comes to a full boil (3 to 4 minutes). Boil 1 minute. Stir in vanilla. Serve sauce over warm pudding.

Indian Pudding

3 cups milk, divided
¼ cup cornmeal
¼ cup butter or margarine
½ cup molasses
½ tsp. salt
½ tsp. ginger
½ tsp. cinnamon

Scald 2 cups of the milk in heavy saucepan. Very gradually stir in the cornmeal and cook about 10 minutes until thick and smooth. Remove from heat; stir in butter until melted. Stir in remaining 1 cup milk, molasses, salt, ginger and cinnamon. Bake in 300° oven 2 hours until crust has formed (center will still be soft). Best served warm with a scoop of vanilla ice cream.



Dirt Cake

1 lg. Pkg. Oreo-like cookies
(also use some vanilla wafer cookies
for a more realistic potting soil look)

1 8-oz. Pkg. cream cheese
1 container whipped dessert topping
1 lg. Box vanilla instant pudding
 $\frac{3}{4}$ cup powdered sugar
3 cups milk
 $\frac{3}{4}$ cup marg.
Medium plastic flowerpot
Fake flowers and/or leaves
Gummi worms
Clean trowel (if desired)

Crush cookies in a food processor or
blender. Cream marg., powdered
sugar and cream cheese. Mix milk,
pudding and whipped dessert.
Combine marg. mix and milk mix.
Layer crushed cookies and mixture
in clean flowerpot. Decorate with
fake flowers and gummi worms.
Makes 10 to 15 servings.

Kitty Litter Cake

1 spice or German chocolate cake mix
(and ingredients listed on mix)
1 white cake mix (and ingredients listed
on mix)
1 pkg. white sandwich cookies
1 lg. Pkg. vanilla instant pudding mix
(and ingredients listed on mix)
Green food coloring
12 small Tootsie Rolls
1 new kitty litter box
1 new kitty litter box liner
1 new pooper-scooper

Prepare cake mixes and bake according
to directions (any size pan).
Prepare pudding mix according to
package directions and chill until ready to
assemble. Crumble white sandwich
cookies in small batches in blender,
they tend to stick, so scrape often.
Set aside all but about $\frac{1}{4}$ cup.
To the $\frac{1}{4}$ cup cookie crumbs, add a few
drops green food coloring and mix using
a fork or shake in jar. When cakes are
cooled to room temperature, crumble into
a large bowl. Toss with half the
remaining white cookie crumbs and the
chilled pudding. You probably won't
need all of the pudding. Mix it with the
cake and feel it; you don't want it soggy

just moist. Gently combine.

Line new kitty litter box. Put mixture
into litter box.

Put three unwrapped Tootsie Rolls in a
microwave safe dish and heat until soft
and pliable. Shape ends so they are no
longer blunt, curving slightly. Repeat
with 3 more Tootsie Rolls and bury in
mixture.

Sprinkle the other half of cookie crumbs
over top. Scatter green cookie crumbs
lightly over the top, this is supposed to
look like the chlorophyll in kitty litter.
Heat remaining Tootsie Rolls, 3 at a time
in the microwave until almost melted.

Scrape them on top of the cake and
sprinkle with cookie crumbs. Or, only
spread 5 of the remaining Tootsie Rolls
over the top. Take one and heat until
pliable, hang it over the side of the box,
sprinkling it lightly with cookie crumbs.
Place the box on a newspaper and
sprinkle a few of the cookie crumbs
around.

Serve with a new pooper-scooper.

Butter Caramels – Donald Mitchell

1 cup butter (DO NOT SUBSTITUTE)
2 ¼ cups brown sugar
1 cup light corn syrup
14-oz. can sweetened condensed milk

Boil until firm ball stage. Add 1 ½ tsp. vanilla.
Cool. Cut.

Don's notes: Do not substitute butter. It makes all the difference. I would sometimes make a pan of caramel, then a pot of fudge, freeze the caramels then dip them into the fudge. WOW!

Fudge

Use the longest wooden spoon you have.

Use a very heavy-duty pot.

2 sticks marg. (1/2 lb., when not using marshmallow creme only use 1 stick)

4 cups sugar

1 can (large 13-oz.) evaporated milk

Bring to boil over medium heat. Have everything else ready. Stir constantly until 236°, it will burn easily.

Take off heat and immediately add:

12 oz. Semi-sweet real chocolate

1 cup chopped walnuts or pecans

1 tsp. vanilla

7-oz. Can marshmallow creme

Use a mixer to mix. Spread into 9" x 13" pre-buttered pan. Let cool.

Peanut Butter Fudge

3 cups sugar

¾ cup marg.

2/3 cup (one 5 1/3-oz. can) evaporated milk

1 cup peanut butter

1 7-oz. can marshmallow creme

1 tsp. vanilla

Combine sugar, marg. and milk in heavy 2 ½ qt. saucepan; bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly (mixture scorches easily). Remove from heat; stir in peanut butter until melted. Add marshmallow creme and vanilla; beat until well blended. Pour into greased 13" x 9" pan. Cool, then refrigerate. Cut into squares.

White Fudge

Mix and cook to 236° F (234° in cold dry weather;
238° in hot & humid) stirring constantly:

4 cups sugar
½ cup evaporated milk
2 Tbl. marg.
½ tsp. salt
1 cup sour cream
1 Tbl. white corn syrup

Do not stir after it boils. Wash down crystals on side by covering near boiling point, buttering pan before starting or wiping sides with damp cloth.

Cool to 130° and mix in with a heavy mixer:
1 tsp. vanilla
1 cup chopped nuts

Beat until opaque and lighter in color and pour into pan.
Spread quickly because it starts to set up right after beating.



Butter Nut Crunch – Betsey Williams

Cook, stirring constantly, to 285°:

1 cup sugar
½ tsp. salt
½ cup water
1 cup butter

Remove from heat at 275° degrees (pan keeps it cooking).
Remove from fire just after it starts turning light brown –
don't let it caramelize.

Add: ½ cup nuts

Pour ½ of mixture on greased cookie sheet. Melt: 1 lg.
pkg. chocolate bits. Spread on top of crunch mix. Sprinkle
with remaining nuts. Break in pieces.

Peanut Brittle

Caramelize:
2 cups sugar

When ready, turn off heat and quickly add;
¼ tsp. baking soda
2 Tbl. butter
1 cup salted peanuts

Pour onto buttered cookie sheet.

Carmel Corn - Grandma Mitchell

6 cups popped corn
1 cup brown sugar
½ tsp. baking soda
1 to 1 ½ cups peanuts (optional)
½ cup butter
¼ cup light corn syrup
1 Tbl. vanilla

Heat oven to 250°. Place popcorn on cookie sheet. In large saucepan, combine sugar, butter and syrup; boil 2 minutes. Remove from heat. Add baking soda and vanilla (mixture will get frothy). Pour over popcorn; mix and toss. Bake 15 minutes. Mix and toss. Bake additional 15 minutes and then add peanuts. Mix and toss. Bake 5 more minutes.

Minted Walnuts – Liz Lemmon

¼ cup light corn syrup
1 cup sugar
½ cup water
1 tsp. essence of peppermint (mint extract)
10 marshmallows
3 cups walnut halves

Combine syrup, sugar and water in saucepan. Cook over medium heat stirring constantly until mixture boils. Cook to soft ball stage (238°). Remove from heat. Add peppermint and marshmallows. Stir until dissolved. Add nuts; stir until well coated. Pour onto wax paper. Separate while warm. Makes 1 ¼ lbs.

Donna's notes: Can use high heat if careful. Temperature goes up very quickly at the end - needs to be exact.