

Desserts

Easy Strawberry Dessert

- 1 angel food cake
- 1 lg. Box of instant vanilla pudding
- 1 qt. Of fresh strawberries
- 1 (8 Oz.) container of Cool Whip

Tear angel food cake into squares. Place angel food cake in bottom of shallow dish. Cut strawberries into placing half on top of angel food cake. Prepare pudding as directed on package. Pour pudding over strawberries. Top with cool whip. Garnish with remaining strawberries. This makes a great low calorie, low-fat dessert. Take some of the fat out by using fat free milk and Lite Cool Whip.

Fruit Crisp

- 2 can any flavor of pie filling
- 1 cake mix of any kind
- ½ cup of sprite or 7up
- 13x9 baking dish

Pour 2 cans pie filling in bottom, pour cake mix on top, add your pop, do NOT stir. Bake at 350 till top is slightly golden brown. Serve with whipped topping if desired.

Thanks to Ronda VanOrd for this one!

Easy No Bake strawberry Cheesecake

- Ready made graham cracker crust
- 16 ounce package cream cheese
- 1 cup powdered sugar
- 1 package Dream Whip (powdered whipped cream mix)
- ½ cup cold milk
- 1 teaspoon vanilla

Prepare whipped cream with milk. Blend in softened cream cheese, powdered sugar and vanilla. Pour into graham cracker crust. Chill in refrigerator for at least 4 hours. Garnish top with fresh strawberries or any can of your favorite fruit pie filling.

Thanks Tina State!

Lazy Mans Apple Crisp

3 cups applesauce
2 ½ cups graham cracker crumbs
¾ cup sugar
3 teaspoons cinnamon
1 stick of butter

Pour applesauce into 8 by 8 inch pan. In a bowl mix the graham crackers with sugar and cinnamon, spread over applesauce. Slice butter into thin slices and place on the graham cracker. Bake at 350 for 25 to 30 minutes.

Thank You to Cindi Allen for this one!

Peanut Butter Sandwich Cookies

Make your favorite peanut butter cookie recipe- to make 4 dozen cookies.

Filling:

½ cup creamy peanut butter
3 cup powdered sugar
1 tsp vanilla
5 to 6 tablespoon milk

mix well- spread between 2 cookies.

Thank You Carol!

Oreo Cookie Cake

- 1 (20 ounce) package chocolate sandwich cookies
- ½ cup butter
- 1 (16 ounce) container frozen whipped topping thawed
- 2 (8 ounce) packages cream cheese
- 1 cup confectioners' sugar
- 2 cups milk
- 1 (3.5 ounce) package instant chocolate pudding mix

Crush cookies into bite size pieces. Reserve 1 cup for top. Melt butter and mix with rest of cookies. Press into 9x13 pan. Put in freezer for 5 minutes. Blend ½ of the whipped topping, all the cream cheese and confectioners' sugar. Spread over crust and place back in freezer. Prepare instant pudding with the milk according to package directions then spread over the top of cake. Spread the remaining whipped topping on top of the pudding then sprinkle with the remaining cookies. Keep cake refrigerated.

3-Ingredient Fast Chewy Coconut Macaroon Cookies

- 5 1/3 cups long shredded sweetened coconut
- 1 (14 ounce) can sweetened condensed milk
- 2 teaspoons vanilla

Preheat oven to 325 degrees. Line cookie sheet with parchment paper (or cookies will stick to pan). Then mix all ingredients together until well combined. Bake for 10-12 minutes. When very lightly browned, transfer to cooling racks.

Éclair Cake

- 2 (3.5 ounce) packages instant vanilla pudding mix
- 1 (8 ounce) container frozen whipped topping, thawed
- 3 cups milk
- 1 (16 ounce) package graham cracker squares
- 1 (16 ounce) package prepared chocolate frosting

In a medium bowl, thoroughly blend the pudding mix, whipped topping, and milk. Arrange a single layer of graham cracker squares in the bottom of a 13x9 inch-baking pan. Evenly spread half of the pudding mixture over the crackers. Top with another layer of crackers and the remaining pudding mixture. Top with a final layer of graham crackers. Spread the frosting over the whole cake up to the edges of the pan. Cover, and chill at least 4 hours before serving.

Celebration Cake

- 1 pkg. two layer lemon cake mix
- 3 oz. Pkg. cream cheese, softened
- 1 cup water
- 3 eggs
- 1 can prepared white frosting

Preheat oven to 350 degrees. Grease 13x9 cake pan. Line bottom with waxed paper or parchment paper and grease again, then set aside. Combine cake mix, cream cheese, water and eggs in a large bowl and beat at low speed until combined, then beat 2 minutes at high speed. Pour batter into prepared pan. Bake at 350 degrees for 30-40 minutes or until toothpick inserted comes out clean. Cool completely. Frost with prepared frosting, and decorate with decorator icing.

Simple No Bake Orange Cheesecake

- 1 Graham Cracker Pie Crust
- 16 oz cream cheese, softened
- 8 oz can frozen orange juice concentrate
- 1 can sweetened condensed milk
- 1 Tub Whipped Cream

Mix the cream cheese, orange juice concentrate and condensed milk with a blender until smooth. Fold in whipped cream. Pour into crust. Place in freezer for 20-25 minutes until set.

3-Ingredient Simple No-Cook Butterfinger Candy Bar Pudding

- 1 12 oz. Tub of Cool Whip type topping
- 1 small box instant chocolate pudding mix powder
- 1 full size Butterfinger candy bar

The day before making, thaw topping per instructions. The next day, mix topping with the instant pudding powder. Crumble the Butterfinger bar and gently fold into mixed ingredients.

Creamy Peach Smoothies

- 1 cup frozen sliced peaches
- 1 container (6 oz) Yoplait Original 99% Fat Free French vanilla yogurt
- $\frac{3}{4}$ cup orange juice
- 1 tablespoon honey

In blender or food processor, place all ingredients. Cover; blend on high speed about 1 minute or until smooth. Pour into 2 glasses. Serve immediately.

Frozen Lemon Pie

- 1 $\frac{3}{4}$ cups cold milk
- 2 packages (3.4 oz each) instant Vanilla Pudding Mix
- 1 can (6 oz) Frozen Lemonade Concentrate, thawed
- 1 tub (8 oz) frozen whipped topping, thawed
- 1 graham cracker crust (9 inches)

Whisk together the milk and pudding mixes for 2-3 minutes. Add concentrate and whisk another minute. Fold in the whipped topping. Spoon into crust. Refrigerate overnight or freeze for about 25 minutes (or until set).

Cherry Cobbler

- 2 cans Cherry Pie filling
- 1 yellow cake mix
- $\frac{1}{2}$ cup melted butter

Layer in a 13x9 inch-baking pan in the order given. Bake at 350 for about 40 minutes. Great served with vanilla ice cream on top!

Chocolate Covered Tacos

- 8 taco shells
- 1 bag milk chocolate chips
- 1 qt vanilla ice cream
- ½ cup caramel ice cream topping
- ½ cup chocolate ice cream topping
- 1 cup chopped nuts (optional)

Heat oven to 325. Heat taco shells 10 minutes in oven. Melt chocolate chips in microwave on high for 1 minute, stir, microwave 30 seconds, and stir until smooth. Hold shell at bottom and coat shell with melted chocolate to dry on cookie sheet lined with wax paper. Put in refrigerator for 30 minutes. Fill each shell with ice cream and toppings.

Thank You to Charlotte Finch for this one.

Frozen Chocolate Dessert

- 1 lg. Can evaporated milk
- 1 (10 ½ oz) pkg. miniature marshmallows
- 1 (6 oz) pkg. semi-sweet chocolate chips

Crust:

- ½ cup butter
- 1 (3 oz) can shredded coconut
- 2 cups graham cracker

Other ingredients:

- 1 cup chopped nuts
- ½ gallon vanilla ice cream

To make sauce: Heat evaporated milk, marshmallows, and chocolate chips until chocolate is melted. Cool.

To make crust: Cook butter and coconut in pan until coconut is delicately brown; remove from heat. Add crumbs and mix thoroughly. Put ¾ of crumb mixture into bottom of 13x9x2 inch pan.

Cut ice cream into slices and put half on crust. Pour half of sauce over ice cream, the repeat. Top with remaining crumbs mixed with nuts. Cover and freeze.

Floating Island Punch

1 can (6 oz) frozen orange juice concentrate, thawed.
1 can (6 oz) frozen lemonade concentrate, thawed.
1-quart apple juice, chilled.
2 quarts ginger ale, chilled.
Raspberry, orange, lime, and lemon sherbet

In large punch bowl, prepare orange and lemonade concentrates as directed on can; and apple juice. Stir in ginger ale, scoop sherbet into balls and spoon into punch. 14 servings.

Thanks Sandy Woodard for this one!

Magic Cookie Bars

1 ½ cup of crumbled graham crackers
1 can Eagle Brand Milk
1 (12 oz.) pkg. chocolate chips
1 cup peanut butter chips
1 stick of butter

Melt butter in 13 by 9 inch pan. Add graham crackers on top of butter. Top crackers with Eagle Brand milk. Add chocolate chips and then peanut butter chips and press firmly. Bake at 350 degrees for 25 to 30 minutes. Let cool and cut.

Can't Tell They're Low-Fat Brownies

½ cup all-purpose flour
6 tablespoons unsweetened cocoa powder
1 cup white sugar
1/8 teaspoon salt
2 tablespoons vegetable oil or canola oil
½ teaspoon vanilla extract
1 (4 ounce) jar pureed prunes baby food or 4 ounce container of applesauce
2 eggs

Preheat oven to 350. Grease an 8x8 inch square pan. In a medium bowl, stir together flour, cocoa, sugar and salt. Pour in oil, vanilla, prunes or applesauce, and eggs. Mix until everything is well blended. Spread the batter evenly into the prepared pan. Bake 30 minutes or until toothpick inserted in center comes out clean.

Thanks to Roberta Tripp for this recipe!

Minute Apple Tart

1 sheet frozen puff pastry, thawed
2 Granny Smith apples, cored and sliced paper thin
½ cup apricot jam or preserves
1/3 cup brown sugar
½ teaspoon cinnamon
½ cup chopped pistachios

Roll pastry onto a well floured surface into a 12" x 12" square and cut into 9 3" squares.

Prick the pastry with a fork and coat each with a spoonful of apricot jam. Fan the apple slices over the jam, arranged nicely.

In a small bowl, combine brown sugar and cinnamon and mix well. Sprinkle over apple slices. Put the tarts on an ungreased cookie sheet

Bake at 350 for 10-12 minutes..sprinkle with pistachios. Serve hot if you like with ice cream

Like a Frosty"

1 cup milk

$\frac{3}{4}$ cup Nestles Quik

3 cups vanilla ice cream, softened in the refrigerator for 1 hour

Put all ingredients in blender-blend and serve immediately

Add crushed Oreos, chocolate chips, M & M's etc. Whatever you like.

Thanks to Allison Chitester for this recipe.

Sticky Buns

4 teaspoons melted butter

$\frac{1}{2}$ cup chopped nuts (pecans or walnuts)

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

12 frozen cinnamon rolls (in the frozen bread section of the store)

1 box vanilla pudding mix (not instant)

Grease a 9 x 13 pan Place frozen rolls in pan, side by side. Pour melted butter over rolls

Mix dry pudding mix, brown sugar, and nuts together

Spoon over rolls. Cover with plastic wrap and let sit out at room temp over night

Remove plastic wrap and bake at 350 for 20-30 minutes

When done invert onto a lined cookie sheet

Thanks to Margie Cowen for the recipe.

Chocolate Cake Ice Cream Sandwiches

1 package dark chocolate cake mix
1 package chocolate cake mix
4 eggs
2/3 cup vegetable oil
1/4 Gallon French Vanilla Ice Cream
(For an extra kick 2 cups of powdered sugar)

Heat oven to 325 and grease cookie sheets
Mix both cake mixes, eggs and oil together
Roll into balls to make about 4 dozen
Bake 10-12 minutes and let sit

Take 1/4 of a gallon of ice cream and put into a microwave safe mixing bowl
Melt in microwave 1 minute-mix with sugar
Put mixture into cupcake tins –don't fill all the way up-Re-freeze
When hard put the ice cream between 2 "cake cookies"
Should make about 2 dozen

Thanks to Chris for this recipe!

Inside Out Oreos

1 bag of Oreo Cookies
1 block of vanilla flavored almond bark
1 8oz package cream cheese

Crush entire bag of cookies in food processor. Add softened cream cheese and blend until smooth. Roll into balls and place on cookie sheet. Refrigerate until firm. Melt almond bark. Drop chilled ball into almond bark and roll until covered. Remove with fork onto waxed paper lined tray. Chill in fridge to harden. Store in fridge.

Thanks to Nancy Quattrone for this recipe.

Easy Truffles

8 oz package cream cheese softened
20 oz semi sweet chocolate chips

Put softened cream cheese into a bowl and beat until smooth.
Melt 1 & ¼ cups chocolate chips in microwave
Add cream cheese and mix well
Put in fridge to cool. When cool roll into one-inch balls and place on cookie sheet.
Refrigerate until firm
Melt remaining chocolate chips, then dip truffles and place on wax paper.
Chill- while the coating is soft you can put colored sprinkles on for decorations

Thanks to Debi Glotz for this recipe

Fried Cheerios

Cheerios
Butter
Salt

Melt butter in a fry pan
Pour in some Cheerios and stir till browned
Pour in a bowl and salt to taste.

(repeat process)
Thanks to Debbie Illig for this one.

Candy Bar Cake

1 Chocolate cake mix, bake per directions on box in 9 x 13 pan
Using a tablespoon, make several holes in the cake
Pour 1 jar of caramel ice cream toping into holes
Sprinkle with Heath toffee bits
Frost cake with Cool Whip
Sprinkle some toffee bits over Cool Whip and chill

Thanks to Laurie Carlson for this recipe.

Nestle Crunch Fudge Sandwich Bar

Melt together on medium heat

2 cups peanut butter and an 11oz bag butterscotch chips

Remove from heat and mix in 5 cups of Rice Krispies

Butter the sides and bottom of a 9 x 13 pan and spread half the mixture evenly in it

Melt together till smooth –a 12oz package of chocolate chips, 1 cup confectioners sugar, 4 tbs butter and 2 tbs water. Spread over the mixture in pan. Refrigerate for about 10 minutes to firm up the chocolate. Then spread the rest of the Rice Krispies mixture over the chocolate.

Thanks to Jeanne Cobo for this one.

Peanut Butter Truffle Brownies

Brownie base

1 box Betty Crocker Original Supreme brownie mix (or regular brownie mix)
water, vegetable oil and eggs called for on the mix box

Filling

½ cup butter-softened
½ cup creamy peanut butter
2 cups powdered sugar
2 teaspoons milk

Topping

1 cup semisweet chocolate chips
¼ cup butter

Heat oven to 350. Grease bottom only of 13 x 9 inch pan with cooking spray or shortening

In a medium bowl, prepare brownie mix according to box

Bake and let cool completely (about 1 hour)

In a medium bowl mix ingredients to filling with electric mixer until smooth.
Spread evenly over brownie base

For topping-in a small microwaveable bowl, microwave topping ingredients uncovered on high 30-60 seconds, stir until smooth. Cool 10 minutes and spread over filling. Store covered in refrigerator.

Peanut Butter Ice Cream Pie

2 cups rice crispies
¼ cup peanut butter plus more for drizzling
¼ cup honey
vanilla ice cream –softened

Microwave peanut butter and honey until melted. Mix with rice crispies. Pat into pie plate. Freeze until firm. Spread ice cream over crust. Melt a few tablespoons of peanut butter in the microwave and drizzle over the top.

Thanks to Jennifer Tanner for the recipe!

Ice Cream Cake

12 Ice Cream Sandwiches
1 Large container of Cool Whip
Chocolate syrup

Line a cake pan with ice cream sandwiches
Spread Cool Whip on ice cream sandwiches

Drizzle with chocolate
Thanks to Teena Wright for this recipe

Chocolate Cream Cheese Bars

1 Pouch Betty Crocker double chocolate chunk cookie mix
Oil, water, and egg called for on cookie mix
1 package (3oz) cream cheese, softened
2 tablespoons sugar
½ cup semi-sweet chocolate chips
2 teaspoons oil

Make cookie dough as directed on package. Spread into ungreased 9 inch square pan.

Beat cream cheese and sugar until smooth; drop about 9 spoonfuls on top of dough in pan.

Pull knife through filling and batter in wide curves to swirl. Bake at 350 23-25 minutes. Cool about 30 minutes.

Mix chocolate chips and oil in freezer plastic bag and seal. Microwave chocolate on high 30-45 seconds, squeezing chocolate in bag every 15 seconds until smooth. Cut a ¼ inch tip from the corner of the bag and drizzle chocolate over bars.

Crock pot Cherry Cobbler

16 oz can cherry pie filling
1 egg beaten
3 tbsp evaporated milk
3 tbsp butter melted
½ tsp cinnamon
¼ tsp nutmeg
2 cups cake mix from two layer package

Lightly butter a 3-4 quart crock pot. Place pie filling in prepared crock pot and cook on high for 45 minutes. In a medium bowl, combine egg, milk, butter, cinnamon, and nutmeg and beat well.

With your fingers, mix in the cake mix until crumbly and spoon onto the hot pie filling. Cover and cook for 2-3 hours on low.

Super Easy Strawberry Banana Smoothie

In a blender combine:

2 cups milk
1 whole banana
4-5 strawberries
1 & ½ tsp sugar

Optional: 1 scoop protein powder and 1 small carton yougurt

Mix together until creamy.

Thanks to Hallie Hanson for this one.

Chocolate Cherry Cake

1 package chocolate fudge cake
2 eggs
1 tsp vanilla extract
1 can cherry pie filling

Combine cake mix, eggs and vanilla- add pie filling and mix well
Grease a 15 x 10 baking pan
Bake at 350 for 18 to 22 minutes or until a toothpick comes out clean.
Cool and serve with Cool Whip.

Thanks to Becky Abbey

Like Tim's Ice Cap

Can be made with regular or decaf coffee

2 oz boiling water

2 tablespoons instant coffee

2 heaping tablespoons sugar

4-6 ice cubes

1/3 cup cream (or half & half or chocolate milk or milk)

Mix first 3 ingredients together to make a syrup, put into blender.

Add ice cubes and blend until slushy. Add cream and blend until frothy.

Like Dump Cake

1 yellow cake mix

1 stick of butter

any pie filling

sugar

pre heat oven to 350

Grease an 8 x 8 (or 9 x 9) cake pan, pour in pie filling, then pour the (un mixed) cake mix over the pie filling and spread evenly. Cut the stick of butter into slices and randomly place on top of the cake mix.

Bake for 20-30 minutes

Once removed from the oven you can sprinkle a light coating of sugar on top.

Thanks to Cherie Ohls for the recipe.

Pretzel Cookies

1 bag of Snyder's Pretzels (Snaps the square ones)

1 bag of Hershey's Kisses or use Rolo candies

Heat the oven to 350. Spread the pretzels on a cookie sheet (line the cookie sheet with parchment paper for less mess)

Place one unwrapped Hershey's kiss (or what ever you use) on each pretzel

Place in oven for 1 minute to 1 minute & 15 seconds to melt the chocolate.

Let cool and enjoy.

Thanks to Donna Elderkin for this recipe

Chocolate Covered Popcorn

Melt white chocolate in the microwave or double boiler until soft. Add some canola oil until the chocolate pours easily. (not too thin) You can add food coloring to make it pretty. In a large bowl, pour melted chocolate over popped popcorn(try to get most of the un popped kernels out)

Mix and put on wax paper or cookie sheet to cool.

Thanks to Emiley Wheeler for the recipe.

Cherry Jello Salad

1 package cherry Jello

1 can cherry pie filling

Mix Jello with the amount of boiling water as indicated on the package

Instead of cold water add cherry pie filling and stir

Refrigerate until set

Thanks to Melody Peterson for this recipe.

Crescent Layer Bars

1 can Pillsbury refrigerated crescent dinner rolls or 1 can Pillsbury Crescent seamless dough sheet

1 cup white vanilla baking chips

1 cup semi sweet chocolate chips

1 cup slivered almonds

1 cup cashew halves and pieces

1 can sweetened condensed milk

Heat oven to 375. Grease the bottom and sides of a 13 x 9 inch pan. If using crescent rolls: Unroll dough into 2 long rectangles. If using dough sheet : Unroll dough. Place in pan press over the bottom and 1/2 inch up the sides to form crust. Bake 5 minutes

Remove partially baked crust from oven. Sprinkle vanilla chips, chocolate chips, almonds and cashews evenly over the crust. Pour condensed milk evenly over the top.

Return to the oven bake 20 to 25 minutes longer or until golden brown. Cool 10 minutes. Run a knife around sides of the pan. Cool 1 hour. Refrigerate about 30 minutes or until chocolate is set.

Garlic Mashed Potatoes

- 2 cans Swanson Seasoned Chicken Broth with roasted garlic
- 5 large potatoes cut into 1 inch pieces
- Generous dash ground black pepper

Place broth and potatoes in medium saucepan over high heat. Heat to a boil. Cover and cook over medium heat 10 minutes or until potatoes are tender. Drain reserving broth.

Mash potatoes with 1 & ¼ cups broth and black pepper. Add additional broth if needed until desired consistency.

Dinty Moore Batter-up Beef Stew

- ½ stick butter
- 1 & ½ cup flour
- 2 tsp baking powder
- 1 tsp salt
- 1 & ½ cups milk
- 1 cup grated cheddar cheese
- 1 tbsp onion dry or raw
- 1 tsp sugar

Melt the butter and pour into a 8 inch square pan or casserole dish
Combine the rest of the ingredients and pour on top of the melted butter in the dish

Take 1 & ½ pound can Dinty Moore Stew and pour it right in the middle of the mix

Do Not Stir!

Bake 60 minutes at 350

This bakes a bread bowl around itself.

Thanks to Shirley Himes for this recipe.

Chocolate Cherry Cake

1 package Chocolate Fudge Cake
2 eggs
1 tsp vanilla extract
12 oz can of cherry pie filling

Combine cake mix, eggs, and vanilla..then add pie filling and mix well
Grease a 15" x 10" baking pan (like a cookie sheet)
Pour mixture into pan and bake at 350 for 18 to 22 minutes or until a toothpick comes out clean.
Cool and serve with Cool Whip

Thanks to Becky Abbey for this recipe.

Mom's Pumpkin Delight

Blend in:
1 can easy pumpkin pie mix
2/3 cup Carnation Evaporated Milk
2 large eggs
1 box yellow cake mix
1/2 cup melted butter
1/2 cup chopped walnuts

Grease and flour 9 x 12 pan
Pour mixture in pan
Sprinkle the cake mix over the pumpkin mixture
Pour the melted butter over the top
Sprinkle with walnuts

Bake 350 for 60 minutes
Serve with Cool Whip

Thanks to Cindy Hoytink for the recipe.

Dump Cake

Preheat oven to 350

Spray 9 x 13 pan with cooking spray

Layer the following:

1 can cherry pie filling

1 can crushed pineapple

1 cup coconut

1 box yellow cake mix (dry)

1 cup chopped nuts

1 cup melted butter over the top

bake for 40 minutes

Easy Yet Delicious Cherry Pie

1 recipe pastry for a 9 inch double crust or refrigerated pie dough (2 crusts)

4 tablespoons quick-cooking tapioca

1/8 teaspoon salt

1 cup sugar

4 cups pitted cherries (I used canned sour cherries)

1/4 teaspoon almond extract

1/2 teaspoon vanilla extract

1 & 1/2 half tablespoons butter

Drain cherries (if using canned). Mix tapioca, salt, sugar, cherries and extracts. Let stand 15 minutes. Turn out into bottom crust and dot with butter. Cover with top crust and cut vents in top. Place pie on a foil lined cookie sheet. Bake for 50 minutes in pre heated oven at 400 until golden brown.

Thanks to Jessica Dayton for the recipe.

Cranberry Holiday Salad

2-3 oz pk orange Jell-O
1 & ½ cups boiling water
2 tsp grated orange rind
16 oz can jellied cranberry sauce
1 cup crushed pineapple drained
½ cup celery diced

Dissolve Jello in boiling water, add orange rind and cranberry sauce
Stir in 1 cup crushed pineapple and ½ cup celery
Add ¼ to ½ cup pecans (optional)
Pour into a 1 & ½ quart mold – chill until firm
Scoop onto salad greens

Thanks to Becky Alexander for the recipe.

Easy Fudge

1 can any flavor frosting 12oz
1 12oz bag baking chips- any flavor

Put the baking chips in a microwave safe bowl. Microwave until soft (30 seconds at a time)
Microwave frosting for 30 seconds, mix with baking chips until smooth. Pour mixture into a greased (use spray) 8 x 8 pan. Cool

You can add nuts, toffee pieces, raisins etc.

You can use any flavor of frosting and any flavor of chips. Just make sure the flavors compliment each other. Jody's favorite flavor is vanilla frosting with mint chips.

Thanks to Jody Franklin for the recipe!

Easy Microwave Chocolate Fudge

2 bags powdered sugar
1 cup unsweetened cocoa
½ -cup milk
1-cup softened butter
2 tablespoons vanilla
1-1 & ½ cups chopped walnuts (optional)

In a large micro wave safe bowl place sugar, cocoa, milk, and chunked up butter
DO NOT STIR

Heat in microwave on high 4 & 1/2 to 6 minutes or until butter is melted.

Remove from microwave (careful it's hot)

Add vanilla and nuts, mix well (use hand mixer if preferred)

Pour into a greased baking dish.

Chill until firm

Thanks to Barb Wheeler for this one.

Easy Double-Decker Christmas Fudge

3 cups Semi sweet chocolate chips (1 & ½ bags)
3 cups White chocolate chips (1 & ½ bags)
2 cans sweetened condensed milk (not evaporated)
pinch of salt
1 tsp vanilla
1 tsp peppermint extract
3 candy canes

Line 9" square pan or 10" pie plate with foil. Crush candy canes in plastic bag with rolling pin or mallet. Set aside.

Melt semi-sweet chips, 1 can milk and pinch of salt over low heat stirring until smooth

Stir in vanilla and spread quickly and evenly in pan.

Place in refrigerator to chill

Repeat process with white chips, milk, and salt, but stir in peppermint extract

Spread evenly over chocolate fudge

Sprinkle crushed candy cane over white layer

Chill under firm

Lift fudge out of pan by the foil

Thanks to Brenda Varga for this recipe.

Linzer Bars

1 Roll Pillsbury refrigerated sugar cookies
½ cup seedless raspberry preserves
1 teaspoon cornstarch
¼ cup sliced almonds

Heat oven to 350. In an ungreased 8 inch square pan, break up cookie dough. With floured fingers, press dough evenly in bottom of pan to form crust. Bake 12-17 minutes or until edges are golden brown.

Meanwhile in a small saucepan, mix preserves and cornstarch. Cook over medium heat just until boiling stirring constantly.

Remove crust from oven. Pour preserves mixture over crust –sprinkle evenly with almonds.

Return to oven; bake 10 minutes longer. Cool completely for about an hour.

Lava Cake

Take one box of any cake mix and mix it according to the recipe on the box
Pour into a large microwave safe mixing bowl
Take a can of frosting and glob it on the cake batter
Cover with plastic wrap
Place in the microwave for 8 minutes
Scoop out the hot cake and frosting into a bowl and top with ice cream

Thanks to Marge Keefe for the recipe

Fluffy Cheesecake

1 package cream cheese (room temperature)
1 container Cool Whip
1/3-cup sugar
1 graham cracker crust

Combine cream cheese and sugar together
When mixed well- fold in Cool Whip
Place mixture in a graham cracker crust
Place in refrigerator for about an hour

Thanks to Faline Morrison for the recipe

5 Minute Double Layer Chocolate Pie

1 & 1/4 cups cold milk
2 packages chocolate instant pudding
1 8oz Cool Whip – divided
1 Keebler ready crust (graham cracker pie crust)

In a large bowl beat milk and pudding mix with wire whisk for 1 minute
Whisk in half the Cool Whip
Carefully spread into crust
Spread remaining Whipped topping over the top
Garnish as desired

Holiday Snickedoodles

1 Pouch Betty Crocker Sugar Cookie Mix
2 tablespoons all purpose flour
1/3 cup butter or margarine – softened
1 egg
1/4 cup sugar
1-teaspoon ground cinnamon
Red and green icings

Heat oven to 375. In a large bowl, stir cookie mix, flour, butter and egg until dough forms

Shape dough into 1-inch balls. In a small bowl, mix sugar and cinnamon. Roll balls in sugar cinnamon mixture. Place 2 inches apart on ungreased cookie sheets.

Bake 11 to 12 minutes or until set. Cool 1 minute. Remove from cookie sheets. If desired, roll tops of warm cookies in additional sugar-cinnamon mixture. Cool completely about 20 minutes.

Running out of Time Christmas Cookies

1 box of cake mix – any flavor
2 eggs
1/3-cup oil

Mix together above

Drop by teaspoon on cookie sheet. Bake at 350 for 5-8 minutes

Cool cookies, frost and add sprinkles if you wish

Thanks to Denise Hamrick for the recipe

Easy Pumpkin Spice Muffins

- 1 large can pumpkin pie mix
- 1 box spice cake mix

Mix these two ingredients together well. Place in muffin tin lined with cupcake papers-3/4 full. Bake at 350 for 30 to 35 minutes. Check to see if done with a toothpick. They are very moist. Do not under bake.

Chocolate Peanut Butter Pie

- 1 Chocolate cookie piecrust
- 1-pint vanilla ice cream (soft)
- 2 cups creamy peanut butter
- 1 jar ice cream fudge topping
- 1 8oz tub whipped topping (thawed)

Mix ice cream and peanut butter on low speed
Pour into chocolate cookie piecrust
Freeze for 3 hours
Top with 1 jar fudge topping
Return to freezer
Serve with whipped topping on top of each slice

Thanks to Gabriel Thorp for this recipe

Chocolate Peanut Butter Buckeyes

½ cups butter-melted
1-pound confectioners' sugar
1 & ½ cup peanut butter
1-teaspoon vanilla extract
2 cups semi sweet chocolate chips
1 tablespoon shortening

Combine the melted butter, confectioner's sugar, peanut butter and the vanilla together and mix well. Refrigerate for 1 hour or until firm

Roll into 1-inch balls and waxed paper

In the top half of a double boiler, melt the chocolate chips and shortening, stirring constantly

Use a toothpick to dip balls into melted chocolate leaving a small-uncovered area so balls resemble buckeyes

Place balls on wax paper. Use fingers to blend in toothpick holes. Refrigerate until chocolate is firm.

Thanks to Marcus Clark (Buckeye Fan) for the recipe!

Chocolate Banana Pie

1 6 oz Graham cracker pie
1 3.9 oz box instant chocolate pudding mix
1 & ¾ cup milk
1 small banana (sliced)
8 oz Cool Whip

Mix together pudding mix and milk in a small bowl-beat about 2 minutes

Fold in ½ cup Cool Whip

Pour half the mixture into the piecrust

Place banana slices over pudding in the piecrust

Pour remaining pudding over the bananas

Top with the remaining whipped topping

Refrigerate for about 2 hours until set

Thanks to Jane Trummer for the recipe

Monkey Bread

4 pkgs Pillsbury rolls (not buttermilk)
1/2 cup sugar
1/4 cup cinnamon
1/2 lb butter
2 tbsp cinnamon
1/4 cup sugar

Separate rolls and cut each into fourths. Combine 1/2 cup sugar and 1/4 cup cinnamon. Roll pieces in this mix. Melt and stir in 2 tablespoons cinnamon and 1/4 cup sugar.

Grease Bundt pan. Place half the biscuits in pan, and then half of the melted mixture, then remaining biscuits and remaining melted mixture. Bake 30 minutes at 350. Turn pan over and eat while warm. Pull apart with fingers.

Thanks to Kaitlyn McKoon for this recipe.

Haystacks

1 cups semisweet chocolate chips
2 tablespoons butter
2 cups Chow Mien noodles

Line a baking sheet with waxed paper

Place chocolate chips and butter in microwave safe bowl-microwave till melted-stir

Add Chow Mien noodles to chocolate mixture until well coated

Spoon tablespoons of mixture onto waxed paper and refrigerate for 1 hour
(Add butterscotch chips to the chocolate/butter mix if you like)

Thanks to Alexis & Alyssa Adams for the recipe.

Applesauce Jell-O Recipe

1 small box red Jell-O (cherry, strawberry, or raspberry)
¼ cup cinnamon candy hearts
1 cup boiling water
1-cup applesauce

Boil the cup of water, add the cinnamon hearts and boil till melted. Add the box of Jell-O to the water and cinnamon, stir till melted, add applesauce and stir. Pour into a mold and refrigerate till set.

Thanks to Kayla Anderson for this recipe.

Chocolate Dessert

1 12 oz bag of chocolate chips
1 chocolate cake mix
1 12 oz can of Coke or Pepsi (regular or diet)

Put the chocolate chips in the bottom of a deep microwave safe bowl. Mix can of soda with cake mix and pour on top of chips. Microwave on high for 8 minutes. Let cool for 2 minutes and dump on plate. The chips make a nice frosting for the cake with no baking in the oven.

Thanks to Lacie Johnson for this recipe.

Yummy Peanut Butter Bars

1lb confectioner's sugar
2 cups graham cracker crumbs
1 & ½ cups peanut butter
1 & ½ sticks margarine-melted in the microwave for 15 seconds
1 package chocolate chips- 12oz

Mix sugar, graham crackers, peanut butter and margarine. Put on cookie sheet and spread out smooth, Melt chocolate chips and spread over peanut butter mixture. Put in the refrigerator for about an hour to chill.

Thanks to Noah Domincico-Birt for the recipe

Peanut Butter Fritos

In a saucepan combine 1-cup peanut butter, 1 cup light Karo Syrup, and 1 cup white sugar. Heat over medium heat, stirring constantly until it boils. Pour a bag of Fritos Scoops into a cake pan. Pour hot peanut butter sauce over Fritos. Let cool about 10 minutes.

Thanks to Andy Blake for this recipe!

Fruit Cocktail Pudding Cake

1 box yellow cake
1 box lemon instant pudding
¼ c oil
4 eggs
1 can fruit cocktail with juice
1-cup coconut

Place all in a large bowl and beat with an electric mixer or by hand 2-3 minutes. Pour into a 9 X 13 pan. Sprinkle ½ cup brown sugar and ½ cup nuts on batter. Bake at 350 degrees for 45 minutes.

Apple Pudding

1 egg lightly beaten
½ teaspoon salt
¾ cup sugar
½ cup flour
1-teaspoon baking powder

Mix dry ingredients and add to egg

Add 1-teaspoon vanilla

1 cup finely diced apples

½ cup chopped walnuts

Spread in buttered pie plate. Bake 30 minutes at 350

Cut in pie shaped pieces and serve on plate –top with ice cream if you prefer

Thanks to Sandy Woodard for the recipe

2 Step Fudge

Take 1 can of any flavor frosting

Take 1 bag of any flavor chocolate chips

Put both the frosting and the chips in a microwave safe bowl. Melt them together and stir.

Pour into a dish and let cool.

Thanks to Katie Boyd for this recipe.

Caramel Balls

20 caramels

1 tbsp water

2 cups Honey Bunches of Oats cereal

Microwave caramels and water in medium microwave safe bowl on high 1 & ½ to 2 minutes until melted. Stir in 1 & ½ cups of cereal. With hands slightly moistened with cold water, shape cereal mixture into approx 20 small balls. Crush remaining ½ cup of cereal, place in bowl and roll cereal balls in cereal until evenly coated.

Thanks to Keith Charles for this recipe.

Oreo Truffles

1 18 oz package Oreos-finely crushed

1 8-oz package cream cheese softened

1lb white baking chocolate, melted

In large mixing bowl, combine crushed cookies and cream cheese. Beat with mixer on low speed until well blended. Form 1-inch balls by hand. Dip balls into white chocolate, place on baking sheet covered with wax paper. Refrigerate 1 hour or until firm.

Thanks to Cym Carlson for this one!

Quick Mix Chocolate Cookies

1 box Betty Crocker Super Moist Devils Food cake mix
1/2 cup vegetable oil
1-teaspoon vanilla
2 eggs
1/4 cup sugar

Heat oven to 350. In a large bowl, mix cake mix, oil, vanilla and eggs with spoon until dough forms.

Shape dough into 1-inch balls, roll balls into sugar. On ungreased cookie sheets, place balls about 2 inches apart.

Bake 10-12 minutes or until set. Cool 1 minute-remove from cookie sheet

Apple Crisp

4 cups peeled sliced apples
1/2 cup water
3/4 cup flour
1-cup white or brown sugar
1 tsp cinnamon
1/2 cup butter
1/4 tsp salt

Butter a deep baking dish. Put the sliced apples in the dish. Mix with a fork (in a bowl) the flour, brown or white sugar, cinnamon, butter, and salt. Pour over apples. Bake at 350 about 30 minutes or until apples are tender.

Thanks to Heather Becker for this one!

Southern Apple Crumble

Filling

3 large apples, peeled, coarsely chopped (about 3 cups)
½ cup granulated sugar
¼ cup packed brown sugar
1 to 2 teaspoons ground cinnamon
¼ cup cold butter or margarine, cut into small pieces.

Topping

1 pouch Betty Crocker oatmeal cookie mix
½ cup butter or margarine, cut into small pieces
½ cup chopped pecans

Heat oven to 300. Spray bottom and sides of 8-inch square (2 quart) glass-baking dish with cooking spray. In a large bowl toss filling ingredients. Spread mixture in baking dish.

In same large bowl, toss filling ingredients. Spread mixture in baking dish.

In same large bowl, stir cookie mix and melted butter until crumbly. Sprinkle over filling. Bake 40 minutes. Remove from oven, sprinkle with pecans. Bake 15 to 20 minutes longer or until topping is golden brown.

Ice Cream Cake

1 box of ice cream sandwiches
1 tub of Cool Whip
Hot Fudge sauce
Peanuts

13x9 casserole dish

This cake will be made in layers (like lasagna)

For the bottom layer, lay out 4 ice cream sandwiches, cut them up into 8ths

Spread Cool Whip over this layer

Spread on hot fudge

Sprinkle peanuts over the top

Slice the remaining sandwiches into 8ths and lay over the top of peanuts

Spread more Cool Whip over the top

Sprinkle remaining peanuts over the top and freeze

Thanks to Casey DuBose for this one

Sour Cream Chocolate Cake

2 eggs
2 cups sour cream
2 cups flour
2 cups sugar
2 teaspoons baking soda
1 & 1/2 teaspoon salt
6 tablespoons cocoa

Pre heat oven to 350. Mix all ingredients and bake until done 20-30 minutes

Frosty Toffee Bits Pie

1 package cream cheese
2 tablespoons sugar
1/2 cup half and half
1 carton Cool Whip 8oz thawed
1-package milk chocolate English toffee bits divided
1 graham cracker crust

In a large mixing bowl, beat cream cheese and sugar until smooth
Beat in cream until blended. Fold in whipped topping and 1 cup toffee bits
Spoon into crust, sprinkle with remaining toffee bits
Cover and freeze overnight
Remove from freezer 10 minutes before serving

Apple Spice Cake

1 spice cake mix
3 eggs-beaten
1 can apple pie filling

Mix these 3 items together
Pre heat oven to 350
Grease & flour a 9 x 13 pan
Spread in pan
Bake 30-45 minutes until the cake springs back when lightly touched

Either frost with a vanilla icing or sprinkle with powdered sugar

Easy Fruit Cobbler

2 cans any flavor pie filling
1 yellow cake mix
walnuts (optional)
1 stick Parkay margarine melted
Cool Whip or Ice cream

Place two cans of pie filling in bottom of ungreased 9 x 13 pan
Pour (unbaked) yellow cake mix over pie filling; pour melted margarine over the top of the cake mix and sprinkle with walnuts
Bake at 350 for 35-40 minutes. Cool and top with cool whip or ice cream

Broiled Crunchy Cake Topping

¼ cup melted butter
2/3 cups packed brown sugar
1-cup coconut
½ cup chopped nuts
3 tablespoons milk

Mix butter, sugar, coconut and nuts. Stir in milk. Spread over warm cake and broil 3 minutes

Pina Colada Dip

8 oz can crushed pineapple, un drained
3 oz pkg instant coconut pudding and pie filling mix
 $\frac{3}{4}$ cup whole milk
 $\frac{1}{2}$ cup sour cream

In food processor or blender, combine all ingredients. Blend or process for 30 seconds. Cover and refrigerate several hours to blend flavors. Serve with fresh fruit for dipping Serves 20

Thanks to Penny Echard for this recipe.

Coconut Cream Pie

1 -3.4 oz box of instant coconut pudding and pie filling
1 graham cracker pie crust
1 7oz bag of coconut
Prepare pudding as directed, add the bag of coconut. Stir and
Pour into the pie shell. Top with Cool Whip if desired.
Thanks to Sandy Johnson!

Wacky Cake

1 & $\frac{1}{2}$ cups flour
1 cup sugar
4 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract
1 tablespoon vinegar
6 tablespoons vegetable oil
1 cup water
1 or 2 drops of red food coloring (if desired)

Pre heat oven 350

Sift flour, sugar, salt, soda, and cocoa together into an 8 x 8 ungreased cake pan.

Make 3 depressions. Pour oil into one well, vinegar in the second, and vanilla in the third.

Pour water all over and stir well with a fork.

Bake at 350 for 30 to 40 minutes

Frost with your favorite frosting. (Dan likes maple flavored!)

No Bake Cookies

1/2c.butter
1/2c milk
1/2c.baking cocoa
2c.sugar
3c oatmeal

melt butter, add milk,cocoa, and sugar..bring to boil for 3 min.stir in oats drop on wax paper. cool about 15 mins

Thanks to Marcia Brown for this recipe!

The "Better" No Bake Cookies

1/2 stick margarine
1/2c. milk
1/4c.baking cocoa
2c.sugar
1/2c. peanut butter
3c oatmeal
1tsp. Vanilla

In a medium pan, stir margarine, milk, sugar and cocoa to a boil. Boil for 1 minute, stirring constantly.
remove from heat and add oatmeal, peanut butter and vanilla. Drop by spoonful on wax paper. Cool and eat.

Thanks to Tina Simon for this one!

Simple Ice Cream Cake

Box of 12 ice cream sandwiches
Favorite candy bar or ice cream toppings
One container of cool whip

Take a rectangular cake pan and fill with ice cream sandwiches in a single layer. Top with your favorite crushed candy bar or toppings. (My personal favorite is to add peanuts and chocolate syrup.)

Finally top with cool whip.

Keep covered in freezer until ready to serve...take out about 15-20 minutes before serving.

For a low fat version, use low fat ice cream sandwiches and top with fresh fruit and low fat cool whip.

Thanks to Stephanie Cronk for this one!

E-Z Rice Pudding

INGREDIENTS

2 cups cooked white rice
1 tablespoon ground cinnamon
1 (12 ounce) can evaporated milk
1/2 cup white sugar

DIRECTIONS

Combine the rice, cinnamon, milk, and sugar in a saucepan over medium heat. Stir occasionally and bring mixture to a boil; cover and reduce heat to low. Cook until thick and creamy, 5 to 7 minutes.

Thanks to Amanda Echard for this recipe.

Endless Chocolate Island Cake

1 devils food cake mix
1 9x13 inch cake pan
1 cup semi-sweet chocolate morsels
chocolate syrup (optional)

Mix up cake batter according to box instructions
Dump the batter into a greased and floured 9x13 cake pan and spread out
Take a cup of chocolate morsels and sprinkle them evenly on top of the cake
batter in the pan DO NOT MIX IN!! place batter in oven and bake according to
instructions on box. cut and serve while still HOT with optional chocolate syrup
added as frosting.

Thanks to Cameron Textor for this recipe!

Kids week recipes! (Holiday theme)

Peanut Butter Bon Bons

2 sticks butter
1 cup peanut butter
1 teaspoon vanilla
4 cups powdered sugar
Mix these together, and put in the refrigerator for 1 hour
Roll into small walnut size balls

1 bag chocolate chips (your choice of variety)
1/3 stick of parafin wax (if you prefer..some say it makes the chocolate easier to
work with, and it adds a bit of a "shine" to the chocolate)
Melt these together in double boiler or microwave (stirring)

Dip peanut butter balls into melted chocolate with a toothpick.
Drop on waxed paper covered cookie sheet

Let set, eat and enjoy!

Thanks to Adam Schultz for this one!

Christmas Mice

1 jar marishino cherries with stems on
1 11oz bag of semi-sweet chocolate chips (or candy making melting chocolate)
around 20 Hersey kisses
almond slices
white frosting or gel tubes
20 oreo cookies

Drain cherries and set aside
melt chocolate (some add a little Crisco oil or parfin wax to this to make the chocolate stay liquid longer and give it a bit of shine)
Separate the Oreos (using the frosted piece for this recipe)
Dip cherry into chocolate while holding the stem
Place the cherry on its side on top of the cookie (the stem is the tail)
Press a Hershey kiss to the opposite side of the cherry to make the mice head.
Place two almond slices in between the cherry and kiss (ears)
Use gel or frosting to make eyes and nose of mouse

Pretzel Jello Dessert

1 stick melted butter
1 & 1/2 cups crushed pretzels
1 8 oz package cream cheese
1 large container Cool Whip
1 c sugar
1 (6oz) package strawberry Jello
1 large package frozen strawberries

Mix melted butter, pretzels, and 1/2 cup sugar together and press into a 9 x 13 pan. Bake 6 minutes at 350. Dissolve Jello in 2 cups of boiling water and add frozen strawberries. Let gel. Combine cream cheese, Cool Whip and 1/2 cup sugar. Put on top of crumbs. When Jello is starting to set, pour over cheese layer and refrigerate until firm.

Thanks to Mrs. Burns Life Science class at HC Fenner School for the recipe!

Hershey Bar Pie

6 regular size Hershey bars
8 oz Cool Whip (room temp)
1 Oreo or graham cracker crust (store bought)

Melt Hersey bars in microwave
30 seconds at a time until melted
Add melted chocolate bars to Cool Whip-Mix well
Pour mixture into pie crust
refrigerate until set.
Garnish with chocolate syrup

Thanks to Martina Masmussen

Cake Mix Cookies

Any flavor cake mix
one egg
1/3 cup oil

Mix together cake mix, oil and egg
Roll into 1 inch balls
Place on greased cookie sheet

Bake at 350 for 8 minutes or until golden
If you use a white cake mix you can add food coloring to make it any color you want. You can also roll them in sprinkles before baking to make them fancy!
Thanks to Erin Raddack from Lakewood for this one

Peach Enchiladas

1 can crescent rolls
1 can peaches (drained)
1/2 cup sugar
half stick butter
1/2 tsp cinnamon
6-12 oz Mountain Dew

Open crescent rolls and lay each flat
Roll 2 peaches in each crescent roll
Place in a shallow baking dish
Melt butter, sugar and cinnamon together and spoon over crescent rolls
Pour Mountain Dew over all and bake at 350 for 45 minutes

Thanks to Shirley Himes for this one!

Ambrosia-like Recipe

1 package of white or colored miniature marshmallows
1 lb seedless red grapes (cut in half)
Chopped walnuts or pecans (however many you want)
1 pint heavy cream whipped till thick with sugar added for sweetness

Put marshmallows, grapes and nuts in a bowl. Fold in whipped cream-mix well.
Put in dishes and serve.

Thanks to Dee Ellis for this one.

Easy Fudge Recipe

1 bag Old Fashioned Chocolate Creme Drops
1 Cup Peanut Butter

Put both of these in a medium microwave safe bowl. Microwave on high for 1 minute. Stir together. Spread in a pie pan. Let cool, cut and enjoy.

Thanks to Judy Keith for the recipe.

Quick Apple Dessert

1 1/2 cups bisquick
2/3 cup sugar
1/2 cup milk
2 cups sliced (thinly) apples (about 2 med. size)
3/4 cup packed brown sugar
1 tsp. cinnamon
1 cup boiling water

Mix bisquick, sugar together, add milk. Pour mixture into ungreased 9 x 9 x 2 baking dish. Layer apples on top of mixture. Combine brown sugar and cinnamon and sprinkle over apples. Pour boiling water over apples. Bake in preheated, 350 degree oven for 50 to 60 min. check for doneness with toothpick method. Serve warm with ice cream or cool whip!!

MARVELOUS and easy.

Thanks to Wendy Heslink for this one!

Angel Toffee Dessert

2 pks cream cheese 3oz each,
1/2cup confectioners sugar,
2 tablespoons milk,
8oz Cool Whip,
5 cups cubed angel food cake
1/2 cup chocolate syrup
1/2 cup English toffee bits

Beat cream cheese sugar and milk till smooth, fold in whip topping,
arrange angel food cake in un greased 11x 7 x 2 baking dish
drizzle with chocolate syrup,
set aside 1tablespoon of toffee bits
sprinkle remaining over chocolate,
spread cream cheese mixture over top,
sprinkle remaining toffee bits on top
cover and chill.

Thanks to Barb Pavlock for this one!

Corn Pudding

Prep time 10 minutes
Cooking time 50-60m min @ 350

5 slices bread, cubed into 1/2 " pieces.(remove crusts)
Grease 9"x9" baking pan
Place bread cubes in pan
Mix
4 eggs
1/2 cup sugar
1 cup milk
1 can creamed corn
3/4 cup raisins or craisins (opt)
Pour over bread cubes, bake at 350 for 50-60 minutes or until knife inserted in center comes out clean

Thanks to Jodi Aiken for this recipe

Caramel Drops

1 package(14oz) caramel candies
2 tablespoons water/dash salt
3 cups toasted oat cereal

Place caramels, water and salt in a 3qt casserole. Microwave uncovered on high for 3 to 4 minutes..stirring every minute untill caramels can be stirred smooth.

Stir in cereal until well coated. Drop by rounded teaspoon on to wax paper. Refrigerate until firm, about 30 minutes.

Thanks to Wendy Lynn for the recipe.

Pineapple Angelfood Cake

1box angel food cake mix
1 can crushed pineapple
Mix ONLY THESE TWO THINGS together. Beat until fluffy.

Bake at 350 degrees for twenty five minutes.
Optional, top with cool whip and cherries.

Thanks to Sarah Gibson for this one.

"Magic Wands"

1 pkg pretzel rods
1 can ready made frosting
assorted sprinkles or colored sugar

Spread frosting on one end of the pretzel rod and roll it in sprinkles.
That's it! You're done! You can have the kids help with this...maybe take as a treat to school.

Thanks to Debbie Brandow for the idea!

Ghosts in the Graveyard

2 packages of instant chocolate pudding
3 1/2 cups of milk
1 16 ounce package of chocolate sandwich cookies (like Oreos)
1 12 ounce whipped topping
3 or 4 vanilla sandwich cookies like Vienna Fingers or similar oval shaped sandwich cookies
Decorating gel
Candy pumpkins & candy corn

Pour the chocolate pudding and milk in a bowl. Beat 2 minutes with a mixer or wire whisk until thick. Let stand 5 minutes. Gently stir in 3 cups of the whipped topping. Crush half of the chocolate cookies and stir into the pudding mixture. Spread into a 9 X 13 cake pan. Crush the remaining chocolate cookies and sprinkle over the top of the pudding mixture. Refrigerator at least 1 hour. Meanwhile, decorate the vanilla sandwich cookies with the decorating gel to resemble tombstones. Put the "tombstones" in the pudding mixture. Drop large spoonfuls of the remaining whipped topping onto the dessert to resemble ghosts. Sprinkle the candy pumpkins and corn on the graveyard.

Note: You can also add a few gummy worms.

Thanks to Gayle Scadden for this one!

Pumpkin Cookie Dip

1 package (8 oz) cream cheese, softened
2 jars (7 oz each) marshmallow fluff
1 can (15 oz) pumpkin pie filling
1 tsp cinnamon
vanilla wafers

in a large mixing bowl beat cream cheese and marshmallow fluff until smooth. Stir in pumpkin, and cinnamon. Serve as a dip with cookies.

Thanks to Lori Radack for this one

Quick and easy recipe for the ghosts and goblins in your home for Halloween

You will need:

1 Angel food cake (Already made from store)

3 small boxes any kind instant pudding

1 Large cool-whip container

1 Bowl of choice, something clear works best (so you can see your work)

1 Mixer

Gummie body parts or worms work great

Mix pudding according to directions on side of box in a mixer (Use a mixer, just to make sure it's mixed well),

while mixing this, take about 1/2 of the angel food cake and tear into small to medium pieces,

Put into the bowl,

Cover with about 1/2 of the pudding,

now cover with about 1/2 of the whipped topping

On top of this put in some of the body parts

repeat, cake, pudding, and whipped topping, end with more body parts

(You can also use red food coloring to the whipped topping)

You can also make this in a sugar-free dessert, all the ingredients you can get in sugar-free form but the gummie.

Thanks to Heather Carlson for this one!

Halloween Cookie Grave Yard

1 Package refrigerated sugar cookie dough
1 container cream cheese frosting
Crumbled Oreo cookies
Vanilla wafer cookies (broken in half)

spread cookie dough out on baking sheet
bake according to instructions
top it with frosting
sprinkle crushed Oreos on top
add wafer cookies

Thanks to Makali Southwell (age 8) for this one.

Puppy tracks,or moose tracks

What you will need:
Plain Chex Mix Cereal
Powdered Sugar
Melted chocolate

if you want you can add
M&m's
peanuts
raisins
Etc

Melt the chocolate in a bowl.
Then put the chex mix in a seperate bowl(any amount).Pour the melted chocolate on the chex mix.
then add the powdered sugar.
Mix well and then eat its delicious.

This recipe also came from our "Cooking with the Kids" group....

Thanks to Naomi..

Pumpkin Muffins

1 spice cake mix (any brand)

1 15oz can 100% pure pumpkin

1 large egg

1/2 cup chopped walnuts (optional)

Mix all ingredients in a bowl just until egg is mixed and cake mix is moist... don't over beat.

drop by heaping tablespoons full into greased muffin tins or muffin tin liners.

Bake @ 350 degrees for 20 minutes or until toothpick comes out clean.

Cool slightly and enjoy!!! Also good for dessert combined with whipped cream!

Thanks to Denise Snyder for the recipe!

"Kids Recipes Week"

The 5 Minute Chocolate Mug Cake

4 tablespoons flour

4 tablespoons sugar

2 tablespoons cocoa

1 egg

3 tablespoons milk

3 tablespoons veg oil (some substitute unsweetened applesauce)

3 tablespoons choc chips (optional)

small splash of vanilla extract

1 large microwave safe coffee mug

Put dry ingredients in mug and mix well. Add the egg and mix thoroughly. Pour in the milk and oil and mix well. Add the chocolate chips and vanilla extract and mix again.

Put the mug in the microwave and cook for 3 minutes on high(1000 watts)

Allow to cool and tip on to a plate.

Thanks to Hunter Johnson from Jamestown for the recipe.

"Kids Recipes Week"

"My Famous Peanut Butter Cup Cookies"

1 tube of chocolate chip cookie dough (or peanut butter or sugar)
1 package of mini peanut butter cups (48)
Mini Muffin candy papers

Line Mini Muffin tin with candy papers
Cut dough into 12 slices, and quarter them
place the quarter piece in bottom of candy papers
push unwrapped peanut butter cup into dough and bake at 350 for 8-12 minutes

Thanks to David Pisarcik from Cassadaga for this one!

Baked Custard with Caramel Syrup

3 cups Rice Krispies
4 eggs
1/3 cup sugar
1/8 teaspoon salt
1/2 teaspoon cinnamon
1 teaspoon vanilla
2 cups fat free milk

3/4 cup fat free caramel sundae topping

Place Rice Krispies in 8 x 8 x 2 inch glass baking dish- set aside
In a medium mixing bowl, beat together eggs, sugar, salt, cinnamon, and vanilla until thoroughly combined. Stir in milk, pour over cereal.

Bake at 325 about 35 minutes ..serve warm with caramel syrup.

Thanks for the recipe Mindy from Lakewood

Peanut Butter No-Bakes

This is a peanut butter no-bake recipe that is really easy to make and tastes great.

INGREDIENTS:

1cup brown sugar
1/2 cup white karo surup
1/4 cup butter
1 cup peanut butter
4 cups of corn flakes

Bring to a hard boil (30 seconds to a minute) the brown sugar, karo surup, and butter. Then add the peanut butter (mix together well) remove from heat and add corn flakes (stir up till corn flakes are well coated) and drop by the teaspoonfull onto wax paper. Let cool and eat.

Thanks to Sherri Eccles for the recipe

Ice Cream "Like" Sandwiches

1 box graham crackers any flavor
1 container Cool Whip any flavor
Break crackers in half, place Cool Whip on half, cover with the other half of the cracker.
Place in covered container, freeze and eat

Thanks to Annette for this one.

No Bake Ice Cream Flag Cake

2 (1.5 qt) containers ice cream (vanilla or chocolate)
4 cups assorted fresh
fruit cut into bite size pieces
1 can whip cream or 2 cups whipped topping
50 blueberries
2 pints raspberries or 1 qt strawberries sliced in half

Cut carton away from ice cream
cut ice cream into length wise slices (4)
in a 9x13 pan place the slices evenly in the bottom.
top with the 4 cups fruit
put remaining 4 slices of ice cream on top press out evenly
cover and freeze for 2 hours

just before serving top with whip topping, spread evenly
then make the flag pattern with the blue berries as stars and the red fruit as stripes.

Thanks to Sherry Piazza from Jamestown for this one!

A recipe for camping!

Can Cobbler

1 can pie filling (any kind) 15oz
1 Yellow cake mix
Margarine or Butter
empty cans from vegetables or fruits 15 oz size (don't use the ones with white painted insides)

Remove labels from cans and clean
fill each can with half the pie filling
sprinkle some the cake mix in each can (about an inch)
put a couple of pats of butter on the top of the cake mix
cover the cans with foil and put them into the coals around the edge of the campfire..not directly near flames
Turn the can to ensure equal cooking..check every couple of minutes until bubbly

Thanks to Mark from Youngsville, PA

Family Size Strawberry Shortcake

1 package white cake mix
1 & 1/2 quarts strawberries
1/4 c sugar
1 & 1/2 cups Cool Whip
1/4 c confectioners sugar
1 tsp vanilla extract
Preheat oven to 350
Prepare cake according to instructions on box
Pour into 2- 9 inch rounds
Mix Cool Whip confectioners sugar and vanilla –set aside
Slightly mash strawberries and granulated sugar- set aside
After cake cools, place one round on a plate cover with strawberries and cool whip mixture
Place the second round on top and cover with Cool Whip and garnish with strawberries.

Thanks to Timothy Cole for the recipe!

Deep Fried Oreos

You need Oreos, pancake mix, a deep fryer, powdered sugar(optional)
Turn on deep fryer 350 degree
Mix pancake batter
Get any kind of Oreos
Dunk or Cover Oreos in pancake batter
Put in deep fryer cook for about 4-5 min.
Half way through flip, cook until golden brown
Sprinkle with powdered sugar(optional)
Careful hot let cool but eat warm
Then last enjoy

Thanks to Allison Voty!

Cottage Cheese Jello Delight

- 1 large container cottage cheese
- 1 large box Jello(any flavor)
- 1 can crushed pineapple (drained)
- 1 large container Cool Whip

Place cottage cheese into large bowl
Add dry Jello and crushed pineapple and most of the Cool Whip
Mix together

Can be eaten right away or served hours later.

Thanks to Ronnie Johnson of Ashville for the recipe!

My Grandma's One Cup Salad

- 1 cup Sour Cream
- 1 cup drained Pineapple Chunks
- 1 cup drained Mandarin Oranges
- 1 cup sliced Strawberries
- 1 cup shredded Coconut

Mix everything together, put in the refrigerator over night and boy is it good.

It tastes different if you try and eat it right away, make sure you wait.

Thanks Lucas from Ellington for the recipe!

Honkey Doodles

1/2 cup chocolate syrup
1/2 cup peanut butter
1 1/2 cup oatmeal
1/2 cup powdered sugar
5 drops peppermint

Mix together, form in balls, roll in powdered sugar, and refrigerate.

Thanks to Dakota Chase from Sugar Grove for this recipe!

Key Lime Pie

2-8 oz. cups Key Lime Yogurt
1-8 oz. container of Cool-Whip
1-Prepared Graham Pie Crust

Fold 2 cups of yogurt and cool-whip together and pour into prepared crust. Freeze for 30 minutes until it's the consistency that you can cut it. Top with extra cool-whip and lime wedge if desired. 3 ingredients, about 60 seconds total prep time. Delicious!

Thanks to Lou Ann in Frewsburg for this one!

Jiffy Peanut Butter Pie (this recipe makes 2 pies)

1 cup sugar (granulated)
1 cup Jiffy Peanut Butter
8 oz package cream cheese
16 oz container Cool Whip and 8 oz container of Cool Whip
2 graham cracker pie crusts(can use chocolate pie crust if preferred)

Blend together sugar, peanut butter and cream cheese
Add Cool Whip and blend until smooth
Pour into graham cracker crusts
Drizzle with chocolate if desired

Thanks to Jaime Wright from Jamestown for this one!

Easy Dessert Recipe

Take ice-cream sandwiches and set one aside. Place in the bottom of any size pan you would like. The nice thing about this dessert is that you can make it as small or as big as you want. Guys, make sure you unwrap the sandwiches before putting them in the pan! (Only kidding!) Next, cover with peanut butter, smooth or crunchy. Top with whipped cream and freeze. Let come to room temperature before trying to cut. At this point, I like to drizzle with caramel sauce or chocolate sauce.

Oh, the one sandwich you set aside? Go ahead and eat it while you are waiting for the dessert to freeze! Enjoy!

Thanks to Sandy for the recipe!

Dump It Cake

Grease a 13 x 9 cake pan
Dump in 1 can pie mix (apple, peach, cherry or blueberry)
1 can crushed pineapple (not drained)
1 cake mix
2 sticks of butter and nuts

Pre-heat oven to 350 degrees. Bake for 1 hour and 15 minutes.

Thanks to Pat Carr for sharing this recipe!

Jello Salad

1 pkg jello (any flavor for color)
1 container of cool whip
1 can of crushed pineapple (drained)
1 large container of cottage cheese

Thanks Autumn!

No Bake Peanut Bars

1 & 1/2 cups peanut butter
8 tlbs butter
1 cup Rice Krispies
3 & 1/4 powdered sugar
2 tlbs milk
6 ounces choc chips

Soften peanut butter and butter in microwave. Combine all ingredients and press flat in an 8x12 pan. Melt 6 oz choc chips and spread on top..chill.

Thanks to Mary Ann from Cassagada for this one!

Aunt Glads Peach Cobbler

2 cups canned sliced peaches
drain peaches and add 1 cup of sugar

Pre heat oven to 350
Put 1 stick of butter in a deep baking dish melt in the oven

Stir up a batter of :
1 cup sugar
3/4 cup flour
2 teaspoons baking powder
3/4 cup milk

Pour batter over melted butter DO NOT STIR
Put peaches on top DO NOT STIR

Bake 350 1 hour (crust will come out on top in baking)

Thanks to Gayla Swartzman (and her great aunt) for this one!

Chocolate Candy Pie

6 milk chocolate candy bars with almonds
75 miniature marshmallows
1/4 cup milk
1/2 pint whipping cream

Combine candy, marshmallows and milk in saucepan on medium heat. Stir until chocolate and marshmallows melt. Cool. Whip cream until stiff. Fold whipped cream into chocolate mixture. Pour into crust of your choice. Chill and sprinkle grated chocolate over top.

Thanks to Cynthia for this one!

Delicious Cake

1 (20oz) can of crushed pineapple
1(21oz) can of cherry pie filling
1 box of yellow or white cake mix
1 stick of margarine
1 cup of chopped nuts (opt)

Spread pineapple with juice, then cherry pie filling in a 9x13-inch glass baking dish. Then sprinkle dry cake mix over the top, dot across the top with pats of margarine from your 1 stick of margarine, Sprinkle with nuts if desired. Bake at 350 degrees for about 1 hour or until golden brown.

Serve with Cool Whip or whipped cream

Thanks to Jeanette DeJesus.

Better Than S** Cake

- 1 Box Chocolate Cake mix
- 1 Can sweetened condensed milk
- 1 jar caramel ice cream topping
- 1 large container Cool Whip
- 5 to 6 Heath Bars (crushed)

Bake cake as directed on box in a greased 9 x 13 pan. After done push several holes in cake with the handle of a wooden spoon. Then pour the cond milk in each hole. Heat caramel in the microwave and spread on top. Chill 4 to 5 hours. Cover with Cool Whip and Heath Bars.

Thanks to Dee Ellis for this!

Caramel Bars

- 50 Caramels (approx)
- 3 tablespoons water
- 5 Cups Rice Krispies
- 1 Cup peanuts
- 6 oz. butterscotch chips
- 6 oz chocolate chips

Heat caramels and water in large pan until caramels are melted.
Add Rice Krispies and peanuts. Mix well - until Krispies are coated.
Spread in greased 9 x13.
Sprinkle chocolate chips and butterscotch chips on top.
Heat in 200 degree oven for about 10 minutes or until chips are melted enough to smooth for frosting.

Thanks to Tina Simon for this one!

No Bake Yogurt Pie

1- 9 inch graham cracker pie shell
1- 8 ounce container flavored yogurt
(use same flavor as fruit to be used)
1 small container Cool Whip
1 1/2 cup fresh or frozen fruit

Mix Cool Whip, Yogurt, and 1 cup of fruit together. Spread into graham cracker pie shell. Place the rest of the fruit on top of mixture. Place in freezer for 1 hour or until set. Cut a piece and enjoy.

Thanks to Sally Marasco for the recipe!

Super Easy Chocolate Brownies

1 pkg chocolate pudding (cook kind)
2 c milk
make pudding according to directions, cook on stove, stirring constantly until it starts to boil, remove from heat
Add 1 box of choc cake mix (dry)
Sprinkle with choc chips and walnut pieces
Bake 350 20-30 min until done

Thanks to Carrie Blitz for this one!

Fruit Dip

1 8oz package of softened cream cheese
1 can of sweet condensed milk
Mix both together until smooth...dip with fruit and enjoy!

Thanks to Deena Dahlgren for this one

Microwave Fudge

3 cups of white sugar
1 stick oleo
1 sm can (5 oz) evaporated milk
microwave on high 4 min...stir microwave again about a minute
stir in 1 cup peanut butter...1tsp vanilla...7 oz marshmallow creme
butter a 9x 13 pan..pour in mixture..stick in the frig till it hardens

thanks to Leanne Darling for this one!

Eagle Brand Condensed Milk "Pudding"

take 1 can of Eagle Brand Condensed Milk, remove label, and put in a large pan. cover can completely with water.

Boil for 3 hours (make sure you have enough water to keep the can submerged.)

let can cool and stick it in the fridg overnight. DO NOT try to open the can when it is warm!

Cut both ends off can and push out the contents..eat plain or with whipped cream..or whatever. It makes sort of a caramel pudding!

Make sure you do not forget about this on the stove..(like taking a nap!)

The results will not be pretty if the water all "boils out"!

Thanks to Keith for this one!

Treasure Balls

1/2 c butter or margarine

add:

3 tblsp brown sugar

1 tsp vanilla

mix well

Add:

1/2 c semi sweet choc bits

1 cup less 2 tblsp flour

Blend and shape into 1 inch balls

Bake on ungreased cookie sheet 350 15-20 minutes

cool....shake in paper bag with confectioners sugar

in place of choc bits you might use sweet choc or a Krackle Bar

Thanks to Bonnie Swanson (as published in the Post Journal)

Chocolate Pretzel Rings

Place pretzel rings or minis on a greased cookie sheet. Place an unwrapped Herses Kiss on each pretzel. Bake at 275 for 2 to 3 minutes. Remove from oven and place an M & M candy in the middle of the chocolate..press down lightly. Let cool and enjoy!

Thanks to Bonnie Swanson (as published in the Post Journal)

Cinnamon Popcorn

1 1/2 cups popcorn popped
or 2 bags of microwave popcorn

2 sticks butter

1 cup sugar

2 teaspoons Cinnamon

Bring butter, sugar and cinnamon to a 3 minute boil. Pour over popcorn in large pan. Mix well. Bake 20 minutes at 300 degrees. Stir every 5 minutes. Store in a tightly sealed container. Enjoy.

Thanks to Katrina Robbins for this one!

Seven-layer bars

1 stick butter

1 1/2 c. graham cracker crumbs

1 c. chocolate chips

1 c. butterscotch chips

1 c. shredded coconut

1 c. chopped pecans (or walnuts)

1 can Eagle brand sweetened condensed milk

Preheat oven to 350 degrees Fahrenheit. Place butter in 13x9x2 glass baking dish

and put in oven to melt the butter. When melted remove from oven and add graham

cracker crumbs. Mix until all moistened, and press evenly in dish. Spread chocolate & butterscotch chips over graham cracker base. Spread about 3/4 c. of

coconut and 3/4 of nuts over chips. Pour condensed milk over that. Top with remaining coconut & nuts. Bake for 25 minutes. Let cool and ENJOY!

Thanks to Karen from Frewsburg for this one!

Cheap, Easy, Fast Fudge

1/2 cup water
1 16 oz box powdered sugar
1 jar marshmallow fluff
1 cup peanut butter

Over low heat bring water and sugar to boil. Continue boiling for 5-6 minutes. Remove from heat, add fluff and peanut butter..stir well. Pour into 8x8 greased pan and let cool.

Thanks to Tracey for this one.

5 Cup Bachelor Fruit Salad

1 can chunky pineapple
1 large can (or 2 small) of maderin oranges
1 jar marichino cherries
1 cup sour cream
1 cup party mini marshmallows (the colored ones)
drain the fruit and mix in with the sour cream and marshmallows
(some like to save the juices from the fruit)

This makes for a colorful salad kids enjoy and dad can bring when you need a dish to pass

Thanks to Keith Charles for this one!

Toffee Brownies

1 pkg. brownie mix with walnuts
Vegetable oil cooking spray
3 (6-oz.) candy bars with almonds and toffee chips (recommended: Symphony brand)

Prepare brownie mix according to pkg. directions.

Line a 13"x9" cake pan with aluminum foil making sure it comes up the sides and over the rim, and spray with vegetable oil spray. Spoon in half of the brownie batter and smooth with a spatula or the back of a spoon. Place the candy bars side by side on top of the batter. Cover with the remaining batter.

Bake according to pkg. directions. Let cool completely, then lift from the pan using the edges of the foil. Lay brownie side down on cutting board and peel off foil. This makes it easy to cut the brownies into squares.

Thanks to Kellie Eklund for this one!

Strawberry Delight

1 9" grahamcracker crust
1 3.4oz instant vanilla pudding
2 cups frozen whole strawberries,thawed
1 12oz. cool whip
1/2 cup flaked coconut, toasted

Crush berries, Beat in pudding until smooth. Fold in cool whip and place in crust. Sprinkle with coconut.

Thanks to Janice Flasher for this one!

S'mores Bars

pre heat oven 350

3/4 cup margarine (melted)
3 cups graham crackers (crushed)

Mix melted margarine with crackers crumbs
Press into bottom of 9 x 13 pan

1 6oz package choc chips
1 6 oz package butterscotch chips
1 cup mini marshmallows
1 14oz sweetened condensed milk

sprinkle chips evenly over crust, then sprinkle marshmallows, then pour milk over the top
Bake 25 minutes or until bubbly..chill one hour

Thanks to Sherry Piazza for this one!

Brownie Cupcakes

1 basic brownie mix-prepared according to instructions on box
15-20 miniature peanut butter cups-unwrapped

Prepare muffin tins with papers. Fill each paper 3/4 full with brownie mix.
Place a peanut butter cup in the middle of each and press down slightly.
Bake according to temp recommended on the box, but for a little less time. Once the brownie edges feel firm-remove from the oven. Cool & enjoy!

Thanks to Kathy Burns from Ashville for this one!

"Mock" Thin Mints

1 sleeve Ritz Crackers
1 pkg Andes Baking Chips
1/8-1/4 cup veg oil

Put chips and oil in microwave safe bowl
micro 1 minute.. stir..dip Ritz crackers into mint chocolate mixture
place on wax paper...freeze or put in frig

Thanks to Pam White for this one!

Quick Cinnamon Rolls

2 packages of refrigerated crescent rolls
2 tablespoons softened butter or margarine
1/4 cup granulated sugar
1 teaspoon cinnamon

Roll out crescent rolls on floured surface.

Don't separate the crescent rolls.

Spread a light layer of butter/margarine over rolls.

Mix cinnamon & sugar together and sprinkle over rolls.

Roll crescent rolls up. Slice into 1 inch rolls.

Lay flat on ungreased cookie sheet or baking stone.

Bake at 375 degrees for 20-25 minutes, or until lightly brown.

Thanks to Karen Russell for this one!

Impossible Peanut Butter Cookies

Ingredients: 1 egg, 1 cup sugar, 1 cup peanut butter, 1 teaspoon baking soda.

Directions: Pre-heat oven to 350 degrees. Beat egg with a fork, gradually add sugar, add crunchy peanut butter and soda. Drop by teaspoonfuls onto ungreased cookie sheet and bake about 10 minutes until slightly brown. Take out of oven, set a few minutes then devour.

Thanks to Debbie Densmore for this one!

Caramel Biscuit Ring-a-Round

3/4 cup firmly packed brown sugar
1/3 cup margarine or butter
2 tablespoons water
2 (7 oz.) cans of refrigerated biscuits

1. Heat oven to 400 degrees F. Generously grease 12-cup Bundt pan. In small saucepan, combine brown sugar, margarine and water; heat until margarine melts, stirring occasionally.
 2. Separate dough into 20 biscuits. Cut each biscuit into quarters; place in large bowl. Pour brown sugar mixture over biscuits; toss lightly to coat evenly. Spoon coated biscuit pieces into greased Bundt pan.
 3. Bake at 400 degrees F for 20 to 30 minutes or until golden brown. Cool in pan for three minutes. Flip pan over onto plate. Serve warm.
- Thanks to Darlene Duckett for this recipe.

Sprite Cake*

1 box vanilla premium cake mix
1 12oz can of diet sprit

Then you cook according to the box. You can make the cake or cupcakes and they are the best! You can use frosting to top them or cool whip.

~If you want chocolate then you take a box of chocolate premium cake mix with one 12oz can of diet coke.

Thanks to Michaela Moore for this recipe!

"Bird Nests"

Three simple ingredients - great snack!! 1. Melt 12 oz. package of butterscotch chips. 2. Add 1 can of Chow mein noodles. 3. Add 2 cups of peanuts. Mix/coat noodles & peanuts. Spoon a golf-ball size mixture and place on wax paper until it hardens.

Thanks to Mark Constantino for this recipe!

"Layered Banana Pudding"

1 box vanilla wafers
1/2 pound of sliced bananas
3 boxes instant vanilla pudding

in a large pan layer wafers
prepare pudding according to package instructions
layer pudding, add sliced bananas(layered)
continue alternating until the pan is full
Chill 1 hour
Add whipped topping
(keep in refrigerator)

Thanks to Wes Sly for this recipe!

Salad Dressing Cake (Miracle Whip Cake)

1 cup sugar
2 t baking soda
5 tlbs baking cocoa
1 cup salad dressing
1 cup warm water
2 cups flour
1 t vanilla

Mix first four ingredients. add water, mix well
Add flour and vanilla
Mix well
Pour into a 9X13 greased and floured pan
Bake 350 for 30-35 minutes
Frost (creamed cheese frosting is good on this) or sprinkle with powdered sugar
Thanks to LuAnn Glow for this recipe!

Peanut Butter Pie

1 cup powdered sugar
4 oz cream cheese
1/3 cup peanut butter (smooth or crunchy)
1 medium size tub of whipped topping

mix together until smooth
Stir in 4 Reese's Peanut Butter Cups (cut into smaller chunks)
Spoon into a prepared graham cracker crust
refrigerate to set

Thanks to Bonnie John for this recipe!

This is an easy pie and has become my father's favorite "birthday pie" every year

Banana Cream Cheese Pie

1 (9 inch) graham cracker crumb crust
1 (8 oz.) package cream cheese, softened
1 (14 oz.) can Eagle Brand Sweetened Condensed Milk (NOT Evaporated milk)
1/3 Cup Lemon Juice from concentrate
1 teaspoon vanilla extract
4 medium bananas

In a large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla. Slice 2 bananas and line the crust. Pour filling over bananas, cover. Chill for 3 hours, or until set. Just before serving, slice remaining bananas, garnish top of pie.

Note: to keep bananas from turning brown, they can be dipped in the lemon juice first.

Thanks to Debbie Patch for this recipe!

Ice Cream Lasagna

1 bag of Oreo Cookies (crushed)
1/4 cup margarine
1/2 gallon vanilla ice cream
1 pint hot fudge sauce
8 oz Cool Whip
crushed nuts (optional)

Mix margarine with cookie crumbs and spread into 9x13 pan. Cut ice cream into 6 even slices...layer over Oreo mixture.
Spread hot fudge sauce (cold) over top of ice cream
Spread Cool Whip over the hot fudge
Top with nuts if desired
Freeze until ready to serve.

Thanks to Wendy Lynn Woodard for the recipe!

Chocolate Crackled Cookies

INGREDIENTS

1 (18.25 ounce) package devil's food cake mix
1/2 cup butter flavored shortening
1 tablespoon water
2 eggs
1 cup confectioners' sugar

DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
2. In a medium bowl, beat together the shortening, water, and eggs. Add the cake mix, and mix until smooth.
3. Roll the dough into walnut sized balls, and roll the balls in the confectioners' sugar. Place cookies 2 inches apart on the prepared cookie sheets. Bake for 10 minutes in the preheated oven. These are best served the same day, as the confectioners' sugar becomes absorbed by the cookie giving it a pasty look. This can be fixed by dusting the cookies with sugar again.

Thanks to Cassandra for this one!

Slush Cake

1 1/2 cups flour
1 1/2 sticks softened margarine
3/4 cup chopped nuts
1 cup cool whip
1 cup powdered sugar
1 8oz package cream cheese
2 boxes instant pudding (any flavor)
3 cups cold milk

Mix flour, margarine, and chopped nuts together. Press mixture into bottom of 13 x 9 baking pan. Bake 15 minutes at 350 let cool

mix cool whip, powdered sugar and cream cheese together..spread over cooled crust

Mix Cold milk and pudding mixes together according to package instructions..spread onto cream cheese mixture cover with cool whip and chopped nuts. Chill until ready to eat.

Thanks to Arlene Daniels for the recipe.

Raspberry Bars

- 1 package sugar cookie dough (not the tube kind)
- 1 cup+ palmful white chocolate chips
- 1 small jar red raspberry jam

Pick apart sugar cookie dough and press evenly into greased 9x13 dish.

Press cup of white chips into dough.

Bake about 20 minutes at 350 or until golden brown.

Remove and let stand 2-3 minutes.

Stir jam (so it will spread without clumping) and spread on top

Bake additional 10-12 minutes

Cool and drizzle melted white chips over bars

Chill until hard

Thanks to Keri Smith for the recipe

Pistachio Pudding Dessert

1 container cottage cheese
1 can crushed pineapple (do not drain)
1 cup Cool whip
1 package pistachio pudding powder
1 cup mini marshmallows (I usually use the whole container of cool whip and more marshmallows).

Mix all of these ingredients together in a bowl and chill. This is also easy to convert to a lower calorie dessert by using the low fat cottage cheese, sugar-free Jell-o, and low fat or fat free Cool Whip.

Thanks to Juli for this one!

Cherry Fluff

1 can cherry pie filling
1-15 oz. can crushed pineapple (drained; squeeze until very dry)
1-14 oz. can Eagle brand milk
1-8 oz. cool whip
1 cup marshmallows (or more)
Stir together and then chill for about 4 hours or overnight before serving.

Thanks Janice for the recipe!

Chocolate Chip Cookie Dough Brownie

1 box Betty Crocker Original Supreme brownie mix (w/choc syrup pouch)
1/3-cup vegetable oil
1/4-cup water
2 eggs
1 Pouch Betty Crocker chocolate chip cookie mix
1/2-cup butter or margarine (softened)
1 egg
1 container Betty Crocker Frosting

Heat oven to 350. Spray bottom only of 13 x 9 pan with cooking spray, or grease with shortening. Make brownie mix as directed on box. Spread in pan

Make cookie mix as directed on pouch, using butter and 1 egg. Drop dough by rounded tablespoonfuls evenly onto brownie batter. Press down lightly. Bake 35-40 minutes -frost when cool

Strawberry Smoothie

2 medium bananas-peeled and sliced
1 pint fresh strawberries, washed and quartered
1 (8oz) container strawberry yogurt
1/4 cup orange juice
Place all in blender and process until smooth. Serve as is or over crushed ice.

Fast Cheesecake

1 8 oz package AND 1 3oz package cream cheese, softened
1/4 cup lemon juice
14oz can sweetened condensed milk
1 9" graham cracker crust

In a medium bowl beat cream cheese until smooth and fluffy. Add lemon juice and sweetened condensed milk and mix until very well combined. Pour into graham cracker crust and chill. Add your favorite fruit on top.

Thanks to Thomas Echard for the recipe.

Orange Juice Smoothie

1-quart milk

½ can orange juice concentrate

1-tablespoon sugar

Crushed ice

Put all the ingredients into a blender –blend till smooth!

Thanks to Emily Minor –2009-10 Chautauqua County Dairy Princess for this recipe

Super Easy Peanut Butter Cookies

1-cup peanut butter

1 cup Splendid

1 egg

1-teaspoon vanilla

Pre heat oven to 350

Mix all ingredients together, drop on greased baking sheet

Bake 12 minutes

Chocolate Fruit Dip

1 8oz package cream cheese, softened

¼ cup chocolate syrup

1 7 oz jar marshmallow cream

Fruit

In mixing bowl, beat cream cheese and chocolate syrup until smooth

Blend in marshmallow cream

Cover and chill until ready to serve

Serve with apple pieces, banana, or strawberries

Ice cream Lasagna

24 Oreo Cookies (any kind)
¼ cup butter
½ gallon vanilla ice cream
1 jar hot fudge
1-cup cocktail peanuts
8oz Cool Whip

Open the ice cream all the way around and let it soften a bit (not melt)
Crush the Oreos in a 13 x 9 pan and pour the melted butter over the top
Press down to cover the entire bottom of the pan
Then slice ¼ inch thick layers of the ice cream and lay it evenly on top of the crushed cookies
Smooth top to cover cracks.
Pour the jar of hot fudge on top
Add one cup of cocktail peanuts evenly over layer
Repeat this procedure beginning with ice cream again for one more layer.
Freeze for 30 minutes
Add a layer of Cool Whip
Drizzle chocolate syrup on top

Thanks to Michelle Williams for this one.

Triple Fudge Cake

1 package chocolate pudding mix (not instant)
1 box Devils food cake mix
6 oz Chocolate chips
½ cup nuts

Preheat oven to 350. Cook pudding according to package directions. Add cooked pudding to dry cake mix and beat 2 minutes. Pour into prepared 9 x 13 pan and sprinkle top with chocolate chips and nuts. Bake 30 minutes.

Summer Caramel Dip

1 container Marzetti's Carmel Apple Dip
(found in the produce section)
1 package cream cheese
½ cup crushed walnuts or pecans
10 assorted apples
(Different colors make it pretty when serving)

Soften and spread cream cheese on bottom of 9 x 13 pan
Spread caramel dip over cream cheese
Then sprinkle crushed nuts on top

Thanks to Tricia Calcaterra for the recipe

Better Than Almost Anything Cake

1 box Betty Crocker Super Moist German Chocolate Cake Mix
(water vegetable oil and eggs called for on the cake mix box)
1 can sweetened condensed milk
1 jar caramel, butterscotch, or fudge topping
1 container Cool Whip
1 bag Toffee chips or bits (or other crushed up candy)

Heat oven to 350-Bake the cake as directed on the box in a 13 x 9 inch pan
Poke top of warm cake every ½ inch with the handle of a wooden spoon (or a straw)
Drizzle milk evenly over top of cake. Let stand until milk has been absorbed into cake.
Drizzle with caramel topping. Run knife around sides of pan to loosen cake.
Cover and refrigerate about 2 hours or until chilled
Spread whipped topping over top of cake. Sprinkle with toffee chips. Store in covered container

Ice Cream Cake

Box of ice cream sandwiches
Cold chocolate pudding (made or bought)
Cool Whip (thawed)
Banana

Put a layer of ice cream sandwiches in a square or rectangular cake pan
Put a layer of pudding on top
Add a layer of Cool Whip
(do a second layer if you like)
Top with banana slices

Thanks to Tabatha Smith

Creamsicle Cake

1 box white or yellow cake mix
1 12oz can of diet orange soda
2 egg whites
2 packages Sugar Free Orange Jello
1 cup cold water
1 cup hot water
1 container of Cool Whip
Mix cake, soda and egg whites. (do not follow directions on the cake)
Put in 9 x 13 pan and bake at 350 for 20-25 minutes
Combine 1 package Jello with hot water to dissolve, then cold water
When cake is done, poke holes in the cake and pour jello over the top
Mix 1 package of Jello with cool whip and frost cake

Thanks to Kristin Fosburg for this one.

Haystacks

1 bag of small stick pretzels
1 can of cashew pieces
chocolate bark/melting wafers

Break up $\frac{1}{2}$ the bag of pretzels, and add $\frac{1}{2}$ of the cashews
Mix these 2 together in a bowl

Melt the chocolate together in the microwave-when melted stir in the pretzels/cashews
Drop by teaspoonfuls onto wax paper and let set.

You can use milk, dark, or white chocolate bark or any color of the melting wafers
Can repeat the above steps with the rest of the pretzels and cashews

Thanks to Linda Abbott for the recipe.

Rocky Road Brownies

1 box Betty Crocker Original Supreme Brownie Mix
1/3 cup vegetable oil
1/4 cup water
2 eggs
1 bag (12oz) semisweet chocolate chips
1 & $\frac{1}{2}$ to 2 cups miniature marshmallows
1 & $\frac{1}{2}$ cup chopped peanuts

Heat oven to 350. Grease bottom only of 13 x 9 inch pan. In medium bowl, using a spoon- stir brownie mix, pouch of chocolate syrup, oil, water and eggs, until well blended. Stir 1 cup of the chocolate chips into batter. Spread in pan.

Bake 28-30 minutes

Immediately after removing from oven, sprinkle with 1 & $\frac{1}{2}$ to 2 cups miniature marshmallows, remaining 1 cup chocolate chips and the peanuts. Cool completely.

Strawberry Cheesecake Desert

1 box no-bake cheesecake
2 boxes strawberry Jello
2 tubs of Cool Whip
1/2 cup sliced strawberries

Prepare cheesecake as directed in 8 x 8 pan. In separate bowl, prepare Jello as directed..when partially set, fold in one tub of Cool Whip, beat with mixer until smooth and pour over cheesecake. Spread 1/2 to 3/4 remain tub of Cool Whip over the top and chill for 3 to four hours.
Then garnish with sliced strawberries.

White Russian Pudding Shots

1 small box instant chocolate pudding
3/4 cups milk
1/4 cup vodka
1/2 cup kahlua
8oz Cool Whip

Mix all together and spoon into paper cups-squeeze from the bottom into your mouth
You can make them without liquor as well

Thanks to Carol Hartzell

Ice Cream Cake

2 6oz instant chocolate pudding mixes
2 16 oz Cool Whip containers (thawed)
Chocolate cake mix

Make cake as directed on box.
Let cool
Make pudding as directed on box
In a large bowl, crumble a layer of cake, then a layer of pudding, and a layer of Cool Whip
Repeat for 3 layers, refrigerate until firm

Thanks to Diane Boyles for this recipe

2 in 1 Treats

1lb Melting chocolate
1 tablespoon vegetable oil
Melt in pan over hot water

Make 24 Ritz cracker & peanut butter sandwiches
Dip in melted chocolate – lay on waxed paper to cool

To use the remaining chocolate, mix in Cherrios, nuts, and mini marshmallows
Drop by spoonful onto waxed paper
No special quantity – just what it takes to use up the melted chocolate

Donut Holes

Frozen Bread Dough
Powdered sugar
Cinnamon and table sugar(mixed together)
Cooking oil (vegetable or other)

Let the loaf of frozen bread dough thaw and raise
Roll the dough into balls about the size of a jack ball or smaller
Heat the oil (use deep fryer or deep pan)
When the grease is hot, drop the dough balls into the grease and let them cook
(should be light brown all the way around)
Once they are cooked you can either shake them in powdered sugar or mix
cinnamon and sugar and shake them in that.

From Brittany, Tiffany, and Leonard Parsons (a recipe handed down from
grandma)

Turtle Candy

Small square waffle type pretzels

Rollo candy

Pecan halves

Pre heat oven to 300

Place pretzels on parchment paper on cookie sheet. Put one rollo on each pretzel. Bake for 4 minutes. As soon as you take out of the oven, press a pecan down onto the rollo. Let cool.

Make as many as you want at a time.

Thanks to Wendy Stout for the recipe