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BEST RECIPES

desserts

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Cover recipes - Top: White Chocolate Raspberry Cheesecake (photo, Julie), Bottom left: Brooke's Best Bombshell Brownies (photo, luvmykids), Bottom center: Tiramisu Layer Cake (photo, athens_85), Bottom right: Buckeye Balls II (photo, homeschooler3)

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Allrecipes is the world's largest digital food brand, with more than one million recipes and more than one billion annual visits from home cooks around the world! Since recipes are developed and rated by peers, rather than celebrity chefs, home cooks will never feel intimidated. Since 1997, our community has inspired each other through recipes, reviews, photos, videos, and digital media. With the top how-to recipe channel on YouTube, 15 eBooks, and 18 sites serving 23 countries, Allrecipes continues to inspire home cooks. Check out the other eBooks in the store, and our top-rated mobile apps for iPhone, iPad, Android, Kindle Fire, and Windows 8. For more info and to get all your cooking needs met, visit Allrecipes.com. Please let us know what you think, too! Review this title and email us anytime at ebooks@allrecipes.com.

DESSERTS 100 BEST RECIPES



What cookies, pies, cakes, and treats do we love most?

Scroll the pages of this cookbook to find 100 delectable answers to this question! Identified by Allrecipes' community of home cooks, this collection of recipes is THE BEST in the dessert category. No need to take time searching the Internet. From favorite cakes, cookies, pies, and more, they're all here in one cookbook in an easy-to-use, kitchen-friendly format. Browse through helpful reviews, check out the useful tips, tricks, and ingredient substitutions suggested by other cooks, and start cooking!

Only Allrecipes.com can bring you tried-and-true dessert recipes created and shared by a dynamic community of everyday home cooks around the world. Prepared by millions of busy cooks with families, jobs, community activities, and friends—just like you—these outstanding recipes have been rated, reviewed, tweaked, and discussed—and served to millions of happy people who have loved every morsel, forkful, and spoonful. They work. They're delicious.

Whatever your style—whether you're seeking luscious dessert recipes to impress family and friends or to simply add a sweet ending to a busy weeknight supper—this is the collection you'll turn to again and again.

Happy Cooking! from Allrecipes

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Baking Tips



10 Tips for Terrific Cakes



From layer cakes to cupcakes, these handy tips will help make every cake you bake a smashing success.

1. A hot oven can cause a cake to rise too much in the center. Use an oven thermometer—the type made to hang inside the oven from the rack—to monitor the correct oven temperature.

2. If cake layers are higher in the center than you would like, slice off the tops with a serrated knife.

3. For a cake that is perfectly flat on top, invert one layer onto another one. The top will be flat from the bottom of the cake pan.

4. Simple syrup can be brushed onto baked layer cakes for added moisture. If desired, flavor the syrup with liquors, espresso, or extracts.

5. Prevent cheesecakes from cracking by coating the sides of the pan with cooking spray. As the cake cools, it will shrink away from the sides of the pan and maintain a solid center.

6. If cake layers are crumbly, freeze them until firm. Then the outside will be smooth and even to frost over.

7. Dust finished cakes with confectioners' sugar just before serving for a luxurious look; use a flour sifter or fine sieve for even dusting.

8. Eggshells in the cake batter? No problem. As the cake bakes they will sink to the bottom, where they can be spotted and removed easily when the cake is removed from the pan.

9. Decorate frosted cakes by covering the sides with chopped nuts for extra flavor and crunch.

10. For a quick winter seasonal touch, dip cranberries in water or egg white, then roll the berries in granulated sugar. Dry the berries for a few hours at room temperature, then arrange on top of the cake.

10 Tips for Terrific Cheesecakes



Cheesecake is a custard at heart, delicate and requiring slow, even baking so the cake does not darken, curdle or crack. Follow these tips to ensure perfect cheesecakes every time.

1. To make it easy to remove the cheesecake from its baking pan, use a springform pan with removable sides, and be sure to grease both the pan's bottom and sides.

2. Make sure the cream cheese has reached room temperature before preparing the cake. This will prevent lumps in the cheesecake and overbeating, which can form unattractive air bubbles on the surface of the cake.

3. For best results, beat the cream cheese by itself until it's light and smooth before adding other ingredients. If the batter is lumpy, push the mixture through a sieve or take it for a quick spin in the food processor to produce a silky smooth texture.

4. Preheat the oven before baking, and check the temperature with an oven thermometer to make sure it's correct.

5. Use the water bath method to bake the cheesecake to ensure even baking. Since water evaporates at the boiling point, it will never get hotter than 212 degrees F (100 degrees C), no matter what the oven temperature. This means that the outer edge of the cheesecake won't bake faster than the center, which can cause it to rise, sink, and crack. Follow these steps to make a water bath:

- · Fill a teakettle with water and heat the water to just below boiling.
- Wrap the bottom and sides of the springform pan with a large sheet of aluminum foil to prevent water seeping into the removable bottom of the pan.
- Place the springform pan-filled with the cheesecake batter-into a roasting pan, or any baking pan with sides, and place the pans into the oven. Use a teakettle to fill the baking pan with hot water.
- Cheesecakes typically bake about 1 1/2 hours, so check the water level after the first hour and add more water if necessary.

6. A cheesecake is done cooking when the center is still slightly wobbly. At this stage, residual heat will continue cooking the center of the cake. Some bakers turn off the oven and leave the cheesecake in it for an additional hour to ensure it completely sets. (Chilling the cheesecake will also make the center of the cake firm.)

7. An internal or instant-read thermometer can also be used to check for doneness. The ideal temperature for a cheesecake is 160 to 165 degrees F (70 to 72 degrees C). You can also insert a small knife into the center of the cake; if it comes out clean, the cake is done.

8. Allow the cheese cake to cool completely before removing it from the springform pan; it should naturally pull away from the sides of the pan. Before lifting off the outer ring of the pan, carefully run a small knife around the inside to loosen any part of the cake that might be sticking. The cake can be served with the bottom of the springform pan in place.

9. To create a seamless look, use a hot, wet knife to smooth the sides of the cheesecake.

cake that might be sticking. The cake can be served with the bottom of the springform pan in place.

9. To create a seamless look, use a hot, wet knife to smooth the sides of the cheesecake.

10. For easiest slicing, thoroughly chill the cheesecake by refrigerating it at least three hours. Some cooks recommend freezing the cheesecake to make it easy to cut.

10 Tips for Terrific Cookies



Cookies come in all shapes and sizes, but there are a few things you can do to make sure you turn out the perfect batch.

1. Use the best quality ingredients. They'll produce the tastiest cookies.

2. Always use large eggs, unsalted butter, and nuts, and pure extracts of vanilla or almond.

3. Successful baking relies on the correct ratio of ingredients, so be sure to measure accurately.

4. Most cookie recipes call for all-purpose flour. Both bread flour, with its high protein content, and cake flour, which is high in starch, produce cookies that tend to spread less. For the best results, lightly spoon flour into a dry measuring cup and level with a knife. Do not sift flour unless the recipe specifically says to do so.

5. Unless you are baking with nonstick pans and baking sheets, line baking sheets with parchment paper to ensure stick-free baking and easy cleanup.

6. Chill dough for cutout cookies, then soften it at room temperature for a few minutes before rolling out.

7. Leave approximately 2 inches of space between cookies so they don't spread into one another while cooking. Cookies made with butter tend to spread, while cookies made with margarine and shortening are more stable and generally keep their original unbaked shapes.

8. Adjust baking times to achieve the cookie texture you crave. A little less time produces chewier cookies; a little more time makes them crispy.

9. Bake bar cookies in the pan size indicated in the recipe for best results.

10. Use a spatula to remove cookies from the baking sheet and place onto a wire rack or parchment paper. Be sure to cool completely before decorating.

COOKIE TROUBLESHOOTING

If you have a cookie recipe that you love but aren't getting the desired results, use the following tips to get your perfect cookie.

Flat—If you want cookies on the flat side, try some or all of the following: Use 100 percent butter in the recipe, use all-purpose flour or bread flour, increase the sugar content slightly, add a bit of liquid to the dough, and bring the dough to room temperature before baking.

Puffy—For light, puffy cookies, use shortening or margarine and cut back on the amount of fat; add an egg, cut back on the sugar, use cake flour or pastry flour, use baking powder instead of baking soda, and refrigerate your dough before baking.

Chewy—Try melting the butter before adding it to the sugars when mixing. Remove cookies from the oven a few minutes before they are done, while their centers are still soft but are cooked through. The edges should be golden. Use brown sugar, honey, or molasses as a sweetener. Let cookies cool on the pan for several minutes after baking before transferring to a cooling rack.

Crispy—For crisp, crunchy cookies, use 100 percent butter and make sure at least part of the sugar is white sugar. Use egg yolks in place of a whole egg. Cookies should be baked completely. Let them cool on the baking sheet for one minute before transferring to a cooling rack.

10 Tips for Terrific Ice Cream



Easier to make than you'd imagine, ice cream comes in two basic styles: Custard (or French custard-style) and Philadelphia (also called "New York" or "American"). Unlike custards, Philadelphia-style ice cream contains no egg yolks and does not require cooking. It's based purely on cream and sugar, and is very delicate tasting, with few ingredients. Here are guidelines to help you make the creamiest ice cream ever.

1. For best results when making ice cream at home, read and become familiar with the manufacturer's guidelines for your ice cream appliance—whether hand-cranked or electric.

2. Plan to make the mixture for churn-frozen ice cream a day in advance; this will increase the yield and ensure a smoother texture.

3. Fill a churn or machine no more than two-thirds full to allow room for the mixture to expand.

4. When making custard ice cream, whisk egg yolks or eggs together with hot milk or cream and sugar until the mixture coats the back of a spoon.

5. Ice cream that freezes fast will have a smoother texture. The larger the amount of sugar or other sweetener in the mixture, the slower the mixture freezes.

6. When adding fruits, nuts, and other treats to ice cream, here are basic tips to ensure the most flavor:

• To get the most flavor from a vanilla bean, split it lengthwise with a sharp knife and scrape the tiny black seeds into the milk.

• After the bean has steeped, remove the pod and rinse in cold water and pat dry.

• "Used" vanilla beans are still powerfully aromatic, and can be stored in a canister of plain granulated sugar to make vanilla sugar.

- Infuse herbs and spices into the mixture as you heat the milk.
- Extracts, liqueurs, and flavoring oils (citrus, peppermint, cinnamon) should be added after the custard has cooled slightly.

• Add perfectly ripe fruits and berries to your ice cream base: sprinkle fruit with sugar and crush it with a potato masher before mixing it in. This adds much more flavor than plain chunks of fruit stirred into the mix.

• To add nuts, chocolate, crumbled cookies, or whole berries, let the ice cream reach the consistency of soft-serve, then stir in the garnishes; pack in airtight containers and freeze until firm.

• Whipped cream or evaporated milk, melted marshmallows, beaten eggs, gelatin, rennet tablets, and other ingredients are

additives used to prevent the formation of large ice crystals as well as to improve or vary flavor.

7. To keep your ice cream from becoming super-hard in the freezer, make sure both the ice cream maker and the mixture are kept ice cold as you're making the ice cream.

8. When the mixture has thickened and is hard to stir, remove it from the ice cream maker and transfer it to a freezer container. If you can resist the urge to devour it while it's still in this "soft-serve" stage, let it harden in the coldest part of your freezer at least four hours or overnight. Your patience will be rewarded.

9. Store leftover ice cream in an airtight container with a layer of plastic wrap pressed onto the surface to prevent it from absorbing odors.

10. Ice cream is best stored between -5 degrees F (-21 degrees C) and 0 degrees F (-18 degrees C).

10 Tips for Terrific Pies



From custard pies to summer fruits, everyone has a favorite pie. To help you be successful making flaky pastry and baking pies, here are some practical guidelines.

1. Keep ingredients cold.

- Butter should be kept refrigerated until ready to use.
- Solid vegetable shortening can be stored in the freezer without freezing solid.
- Add ice cubes to a measuring cup and fill it with more water than you'll need; add cold water to the pastry mixture a tablespoon at a time.

2. If possible, refrigerate the dough after each preparation step. If that is not possible, chill the dough 20 minutes to 1 hour before completing and baking the pie.

- Chill the dough immediately after mixing so that the flour can absorb all the liquid.
- Chill the dough 20 minutes to an hour (or overnight) after rolling it out and lining the pie pan, to give the dough an opportunity to relax and prevent it from shrinking in the oven's heat.
- For double-crust pies, roll out the top crust and refrigerate it on a flat plate or parchment-lined sheet pan while you prepare the pie filling.

3. Handle the dough as little as possible. Try to patch cracks in your dough rather than re-rolling the crust. Over-handling dough makes the pastry tough.

4. Use as little flour as possible when rolling out the dough. The pastry can absorb extra flour, which will also make it tough. After rolling out the dough, brush off loose flour with a pastry brush or the edge of a clean kitchen towel.

5. Bake plain crusts or filled pies in a hot oven to set the crust's structure. Most recipes call for a high initial temperature and then a reduced oven temperature for the remainder of the baking time.

6. Vent double-crust pies so moisture can escape while baking. Cut slits in the top crust or use decorative cutters to make openings. This allows steam to escape, which is especially important for fruits with high moisture content.

7. Use aluminum foil or "pie shields" to protect edges of the crust from overcooking and getting too brown. Loosely fold 2-inchwide strips of foil around the edges of the crust to prevent it from getting too dark while baking.

8. Bake pies on the lowest oven rack on a preheated sheet pan. This helps prevent soggy bottom crusts. A rimmed pan also prevents juicy fruit pies from bubbling over onto your oven floor.

9. Bake pies until completely cooked. Fruit pies, in order for the filling to thicken properly, need to be hot enough for the filling to boil. Custard pies are done when a knife tip inserted an inch from the center comes out clean (the center will firm up as the pie cools).

10. Allow pies to cool before serving. The filling needs time to cool and set, or the pie will be runny. Fruit pies should cool at least

4 hours before slicing. Custard pies should cool for 2 hours at room temperature before serving or being refrigerated.

Cakes



Black Magic Cake

"Super spooky dark chocolate cake. Suitable for all your black magic get-togethers." - by Marsha





PREP TIME: 15 MINUTES I COOK TIME: 35 MINUTES I READY IN: 1 HOUR SERVINGS: 24

INGREDIENTS

3/4 cups all-purpose flour
 2 cups white sugar
 3/4 cup unsweetened cocoa powder
 2 teaspoons baking soda
 1 teaspoon baking powder
 1 teaspoon salt
 2 eggs
 1 cup strong brewed coffee
 1 cup buttermilk
 1/2 cup vegetable oil
 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans or one 9x13 inch pan.

2. In large bowl combine flour, sugar, cocoa, baking soda, baking powder, and salt. Make a well in the center.

3. Add eggs, coffee, buttermilk, oil, and vanilla. Beat for 2 minutes on medium speed. The batter will be thin. Pour into prepared pans.

4. Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until toothpick inserted into center of cake comes out clean. Cool for 10 minutes, then remove from pans and finish cooling on a wire rack. Fill and frost as desired.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 155, Total Fat: 5.5g, Cholesterol: 18mg, Sodium: 240mg, Total Carbs: 25.7g, Dietary Fiber: 1.1g, Protein: 2.3g

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HELPFUL HINTS

• Be sure to use unsweetened cocoa in this recipe.

• To make it easy to remove the cake layers after baking, cut 9 inch rounds of parchment paper and place them into the bottom of the greased cake pans before pouring in the batter.

- If buttermilk isn't available, make a substitute by adding 1 tablespoon white vinegar to 1 cup milk.
- Some cooks use flavored coffee such as hazelnut cream or add 1 teaspoon almond extract to deepen the cake's flavor.
- Instant espresso granules or instant coffee mixed into 1 cup of water can be used in place of brewed coffee.
- This cake can be baked in a Bundt pan or used to make cupcakes. Remember to adjust the baking time accordingly.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Okay, this is definitely a 'throw together and toss in oven' success! Very easy, very moist, very popular!!! I made coffee butter frosting to go with, but you almost don't need frosting at all. It needed to cook for the whole 40 minutes." - JOHANNA JOY

"What can I say? This cake has got me flabbergasted!! It was moist, had the perfect sweetness, and it was SCRUMDIDLYUMPCIOUS. It was really cool to make something this wonderful. I made 12 cupcakes with 1/2 the recipe. Since I don't really drink a lot of coffee, I simply microwaved 1/2 a cup of water and a little bit over a teaspoon of instant coffee for a minute and a half. [The cupcakes] took only took 15 minutes to bake in the oven and it was astounding to see the quick, beautiful, and tasty results. I paired it with some dark chocolate ganache and my whole family absolutely LOVED it." - Abi

"OK, I have made this a few times and it is truly one of the best chocolate cakes ever. It is so moist. So moist in fact, you may have a bit of a hard time 'working' with it, so I do recommend placing the cooled layers in the freezer for a bit (20 min. or so) before frosting and filling. This will make it much easier." - CJ

Photo Credits - Left: TTV78, Top right: rachie, Bottom right: Cookies

Blueberry Sour Cream Coffee Cake

"One really delicious and really unhealthy Sunday coffee cake. I have no idea where I got this recipe from, but it was about thirty years ago and has been a family favorite since. The bake time is a bit longer if you're using frozen berries." - by d newman





PREP TIME: 20 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 20 MINUTES SERVINGS: 12

INGREDIENTS

- 1 cup butter, softened
- 2 cups white sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla extract
- 1 5/8 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup fresh or frozen blueberries

1/2 cup brown sugar1 teaspoon ground cinnamon1/2 cup chopped pecans1 tablespoon confectioners' sugar for dusting

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

2. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla extract. Combine the flour, baking powder, and salt; stir into the batter just until blended. Fold in blueberries.

3. Spoon half of the batter into the prepared pan. In a small bowl, stir together the brown sugar, cinnamon, and pecans. Sprinkle half of this mixture over the batter in the pan. Spoon remaining batter over the top, and then sprinkle the remaining pecan mixture over. Use a knife or thin spatula to swirl the pecan mixture into the cake.

4. Bake for 55 to 60 minutes in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Cool the cake in the pan on a wire rack. Invert onto a serving plate, and tap firmly to remove from the pan. Dust with confectioners' sugar just before serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 459, Total Fat: 24g, Cholesterol: 84mg, Sodium: 223mg, Total Carbs: 59.5g, Dietary Fiber: 1.3g, Protein: 4.1g

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HELPFUL HINTS

• Mix all the dry ingredients together in a separate bowl and set aside until ready to fold into the butter-sugar mixture; do not overmix.

• Some cooks recommend decreasing the amount of sugar to 1 1/2 cups and the amount of butter to 3/4 cup.

• Toss the blueberries with a small amount of flour to prevent juice from turning the batter purple, and then fold them gently into the batter.

• This coffee cake can also be made in a 9x13 inch pan.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"5 stars isn't enough. AMAZING. Moist, tender, tasty. I made with the exact recipe ingredients, but I didn't mix in the blueberries. Instead I coated them with flour and then spread them evenly in the middle layer, along with the cinnamon and sugar. Topped with rest of blueberries not put in middle layer and then sort of pushed them into the batter with a knife. Then topped with rest of cinnamon and sugar mix. The whole family LOVED this. I'm a cake decorator, and I have picky eaters who are used to eating the best, most moist cakes, and they LOVED this! THANKS." - LUVJEZUZ

"I made this cake this morning and it turned out perfectly! I didn't have vanilla so I used a half tsp of almond extract. Tasted great! This cake is very sweet, so one could easily cut back on the sugar to 1.5 cups. I used frozen blueberries, but before adding them to the batter, I ran cool water over them and let them set for 10-15 minutes. This thawing made them taste like fresh in the finished cake. I may try lemon extract next time, just to experiment." - suzweex

"Oh yummy, yum, yum! The first time I made this, I followed the recipe to a T. The second time, I used 1/2 cup oil plus 1/2 cup applesauce instead of the butter and used 1 cup frozen mixed berries. I would DEFINITELY recommend using mixed berries instead of blueberries because the tartness is absolutely DELICIOUS! Everybody loved this recipe. 5 of 5." - Jennifer

Photo Credits - Left: hawaiian_munshkin, Top right: JOCOOKIE, Bottom right: Julia Garreaud

Carrot Cake III

"I've tried many carrot cakes, and this is my favorite recipe. If you don't like pecans, feel free to leave them out." - by Tammy Elliott





PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR | READY IN: 2 HOURS SERVINGS: 18

INGREDIENTS

- 4 eggs
- 1 1/4 cups vegetable oil
- 2 cups white sugar
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 3 cups grated carrots
- 1 cup chopped pecans

1/2 cup butter, softened

- 8 ounces cream cheese, softened
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

2. In a large bowl, beat together eggs, oil, white sugar, and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt, and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.

3. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

4. To make frosting: In a bowl, combine butter, cream cheese, confectioners' sugar, and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 491, Total Fat: 26.1g, Cholesterol: 74mg, Sodium: 347mg, Total Carbs: 62g, Dietary Fiber: 1g, Protein: 4g

Powered by ESHA Nutrient Database

HELPFUL HINTS

- For best results, grate the carrots using larger size grater holes to avoid getting carrot mush and unneeded carrot juice.
- Some cooks divide the white sugar amount and use 1 cup white sugar with 1 cup brown sugar.
- Other cooks have reduced the amount of oil to 3/4 cup vegetable oil and added 1/2 cup applesauce.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Great recipe. It was my first homemade carrot cake and it turned out perfect. I made a layer cake using two 9 inch round pans and cooked then at 350 degrees F (175 degrees C) for 35 minutes." - Jeanine

"Yes, it is all that! Everything you want in a carrot cake. I like using brown sugar, as do others. Here's my way to 'grate' all those carrots. Peel and chop the carrots in chunks. Put 1/3 of them in the blender and cover with water about 2 inches above the carrots. Blend/pulse until finely chopped then pour into a fine sieve and drain well. Repeat with the rest of the carrots. Voila." - kathynyny

"Exceptional! My family hovers in the kitchen when I set out ingredients to make this cake. So after making it 3 times, it is time to write a review. First let me state that this is a wonderful carrot cake recipe EXACTLY as written. But to personalize the recipe I decided to experiment. I upped the cinnamon to 2 1/2 teaspoons, added 1 teaspoon nutmeg, and 1 teaspoon allspice, increased the carrots to 4 cups, and the vanilla to 3 teaspoons. Phenomenal." - Crystal S

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Chantal's New York Cheesecake

"This cake is easy to make, and it's so delicious. Everyone that's tried it has said it tasted just like the ones in a deli! You'll love it." - by Taliesen





PREP TIME: 30 MINUTES I COOK TIME: 1 HOUR I READY IN: 7 HOURS 30 MINUTES SERVINGS: 12

INGREDIENTS

15 graham crackers, crushed 2 tablespoons butter, melted

4 (8 ounce) packages cream cheese, softened
1 1/2 cups white sugar
3/4 cup milk
4 eggs
1 cup sour cream
1 tablespoon vanilla extract
1/4 cup all-purpose flour

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan.

2. In a bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.

3. In a large bowl, mix cream cheese with sugar until smooth. Blend in milk, and then mix in the eggs one at a time, mixing just enough to incorporate. Mix in sour cream, vanilla, and flour until smooth. Pour filling into prepared crust.

4. Bake in preheated oven for 1 hour. Turn the oven off and let cake cool in oven with the door closed for 5 to 6 hours; this prevents cracking. Chill in refrigerator until serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 533, Total Fat: 35.7g, Cholesterol: 167mg, Sodium: 380mg, Total Carbs: 44.2g, Dietary Fiber: 0.6g, Protein: 10.3g

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HELPFUL HINTS

- 15 graham cracker squares equal about 1 cup crumbs.
- Plan enough time to bake the cheesecake in advance and allow it to chill.

• For easiest preparation and to ensure a smooth filling, have all ingredients, particularly the cream cheese and egg, at room temperature.

• Thoroughly grease the sides of the springform pan; this will enable the cake to pull away from the sides of the pan as it cools and not stretch or crack in the middle.

- Be sure not to overbeat the batter or it will not have the correct texture and will be prone to cracking.
- To ensure a cheesecake cooks evenly and prevent it from cracking, many cooks use a water bath. Refer to <u>10 Tips for Terrific</u> <u>Cheesecakes</u> for information about setting up a water bath.
- This cheesecake can also be made in advance and frozen.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"HOLY MOLY was this recipe a SLAM DUNK! I made this cheesecake for a bake sale and it was gone in less than 2 hours! I even had people coming back for seconds! My only problem was that I was caught a little bit off guard with the crust. The recipe calls for 15 graham crackers, but doesn't specify what constitutes a graham cracker. I first thought it was an entire sheet (that breaks into 4), but soon realized there were way too many graham crackers for the amount of butter specified. I ended up using 1 1/2 cups graham cracker crumbs, 1/4 cup melted butter, 1/2 tsp. ground cinnamon, and 1/4 cup sugar, and it literally saved the day. This cheesecake is hands down the absolute best cheesecake in existence. Don't hesitate to choose this recipe if you're looking to bake your first cheesecake... trust me... you will NOT be disappointed." - Nikki

"Amazing cheesecake! 5 stars! People don't realize that cracking comes from over-mixing a cheesecake or having too many air bubbles—as well as rapid cooling. The method of cooling this cheesecake WILL prevent cracking, if you don't overmix it. Follow the recipe exactly, and it will turn out awesome." - MICHELLE Z

"I found this recipe a few years ago, and have been making it ever since. I have changed a few things according to my taste. I bake mine in a water bath, and that helps to keep it more moist, and also to avoid cracking. Make sure you put it into boiling water instead of cold. Also, put your cheesecake in an oven bag before you put it into the water bath. Wrapping the pan in tin foil just doesn't seem to keep the water away from the crust. I also don't even add the flour. It allows the cake to be less like cake, and it makes it so creamy and rich. I also double the butter in the crust, and I add the white of one egg. This allows it to hold together better, so it's a lot less crumbly. Lastly, I don't let mine sit in the oven for 5 to 6 hours, who has the time? I put mine straight into the fridge. It seems to turn out just as well. Good luck." - Melanie Anderson

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Chocolate Cavity Maker Cake

"Chocolate, chocolate, chocolate. This cake is so moist and rich there's absolutely no need for frosting. This cake made me an instant star with my clients. I quickly became known as 'that incredible chocolate cake lady!'" - by Caitlin Koch





PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR | READY IN: 2 HOURS SERVINGS: 12

INGREDIENTS

- 1 (18.25 ounce) package dark chocolate cake mix
- 1 (3.9 ounce) package instant chocolate pudding mix
- 1 (16 ounce) container sour cream
- 3 eggs
- 1/3 cup vegetable oil
- 1/2 cup coffee-flavored liqueur
- 2 cups semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

2. In a large bowl, combine cake mix, pudding mix, sour cream, eggs, oil, and coffee liqueur. Beat until ingredients are well blended. Fold in chocolate chips. Batter will be thick. Spoon into prepared pan.

3. Bake in preheated oven for 1 hour, or until cake springs back when lightly tapped. Cool 10 minutes in pan, then turn out and cool completely on wire rack.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 528, Total Fat: 26.4g, Cholesterol: 70mg, Sodium: 498mg, Total Carbs: 66g, Dietary Fiber: 3g, Protein: 6.1g

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HELPFUL HINTS

• Various flavored liqueurs can be used: almond, hazelnut, coffee, Irish cream, orange- or cherry-flavored liqueur, or crème de menthe.

- Some cooks suggest substituting the liqueur with chocolate milk to make a fluffier cake.
- If preferred, use brewed coffee as an alternative to the liqueur.

- Several cooks recommend using mini chocolate chips because they don't sink to the bottom of the cake batter.
- This recipe can also be used to make cupcakes.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"No doubt that this is the BEST chocolate cake I've EVER eaten! And so sinfully easy to make! I switch up the liqueur depending on my mood but my favorite is a mix of almond and hazelnut! I bake mine in three 9 inch cake pans for about 25-35 minutes. I make a chocolate mousse filling and a ganache topping using recipes from this site. You should definitely try it! Your friends will be begging you to make more cakes and give them your 'secret' recipe." - Julia-Beth

"My boyfriend's mother is supposedly famous for this cake, and the first time I tried the infamous dessert, I laughed silently to myself knowing that I could out her secret and its ease with a mere link. But I didn't. I do however serve this cake, and it is one no one can get enough of. I use dark chocolate chunks as opposed to chocolate chips. Try using mini Bundt pans, and make sure to dust them with a little cocoa. Serve them drizzled with a liqueur, and don't be afraid to experiment with flavors...this is the kind of dessert you can cater specially to the tastes of your guests. I have used raspberry, hazelnut, and creme de menthe liqueurs, all with raving success. Garnish with a couple of mint leaves and you're set. It's so easy it's ridiculous. I found these little Andes Mint mini chips at the grocer and used them in place of chocolate chips. Oh my good. So moist and minty, it was positively sinful." - P-Chan

"This cake is incredible. I have tried for a very long time to find a recipe like this one. It is moist and full of flavor. The first time I baked this cake I followed the recipe exactly and the cake turned out wonderful. The second time I used milk instead of the liqueur and topped it with a chocolate ganache glaze since I love a rich chocolate cake. This cake has made the Allrecipes website my favorite one." - Chocolate

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Double Layer Pumpkin Cheesecake

"A great alternative to pumpkin pie, especially for those cheesecake fans out there. Serve topped with whipped cream." - by Stephanie Phillips





PREP TIME: 30 MINUTES | COOK TIME: 40 MINUTES | READY IN: 4 HOURS 10 MINUTES SERVINGS: 8

INGREDIENTS

2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (9 inch) prepared graham cracker crust
1/2 cup pumpkin puree
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch ground nutmeg
1/2 cup frozen whipped topping, thawed

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C).

2. In a large bowl, combine cream cheese, sugar, and vanilla. Beat until smooth. Blend in eggs, one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

3. Add pumpkin, cinnamon, cloves, and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

4. Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate 3 hours or overnight. Cover with whipped topping before serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 426, Total Fat: 29g, Cholesterol: 114mg, Sodium: 354mg, Total Carbs: 35.5g, Dietary Fiber: 0.8g, Protein: 7.2g

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HELPFUL HINTS

• For easiest preparation and to ensure a smooth filling, have all ingredients, particularly the cream cheese and eggs, at room temperature.

• If using a springform pan, thoroughly grease the sides; this will enable the cake to pull away from the sides of the pan as it cools and not stretch or crack in the middle.

- Be sure not to overbeat the batter or it will not have the correct texture and will be prone to cracking.
- Some cooks substitute 3/4 cup of pumpkin pie filling (with spices already mixed in), for the pumpkin puree.
- For a different flavor crust, try using gingersnaps or shortbread cookies.
- Several cooks recommend baking this cheesecake at 350 degrees F (175 degrees C) for 1 hour.
- If desired, double the recipe amounts and bake this cheesecake using a 9 inch springform pan.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"It was GREAT!!!! After reading other reviews, I used pumpkin pie filling (instead of puree w/ all the spices). I also added some extra cinnamon, sugar, and vanilla. To make it even better I melted together a bag of caramels and a can of evaporated milk to make a caramel sauce. I drizzled the caramel sauce over each slice before serving with some whip cream. YUM." - Melissa

"Absolutely delicious! I used a 9 inch pre-made regular pie crust. I folded in 1/4 cup of sour cream after adding the eggs and doubled the amount of cinnamon, vanilla, and nutmeg. I baked mine on top of a cookie sheet with a bit of water in the bottom to prevent cracking. Also, I let my pie cool in the oven with the door open for about half an hour before removing from the oven. I then cooled it on the kitchen counter for an hour or so before refrigerating. I had no cracks but when I went to try a piece exactly 3 hours after I put it in the fridge, it was still slightly warm. You will need to refrigerate for at least 4 to 5 hours before it's the perfect temperature to dig in. I topped mine with store-bought caramel sauce and whipped cream. Yum." - hoveyfox

"This cheesecake is delicious, but I do make a few changes as others have mentioned to make it more like a cheesecake and less like a pie. I make it in a springform pan, and bake for 50 minutes in a water bath, then turn off the oven and let it sit in the oven for another hour. Take out and wrap with foil, then refrigerate overnight. Turns out perfect with no cracks every time! I also use 3 packages of cream cheese, and 1/2 cup sour cream. I mix the pumpkin into all the cheese mixture instead of doing layers. This got RAVE REVIEWS when I made it." - rcaldwell

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German Chocolate Cake III

"A spectacular German Chocolate cake made from scratch, using cake flour." - by Dean





PREP TIME: 30 MINUTES I COOK TIME: 30 MINUTES I READY IN: 1 HOUR SERVINGS: 12

INGREDIENTS

2 1/2 cups cake flour 1 teaspoon baking soda 1/2 teaspoon salt 1/2 cup water 4 (1 ounce) squares German sweet chocolate 1 cup butter, softened 2 cups white sugar 4 egg yolks 1 teaspoon vanilla extract 1 cup buttermilk 4 egg whites 1 cup white sugar 1 cup evaporated milk 1/2 cup butter 3 egg yolks, beaten 1 1/3 cups flaked coconut 1 cup chopped pecans 1 teaspoon vanilla extract

1/2 teaspoon shortening1 (1 ounce) square semisweet chocolate

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round pans. Sift together the flour, baking soda, and salt. Set aside. In a small saucepan, heat water and 4 ounces chocolate until melted. Remove from heat and allow to cool.

2. In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. Beat in 4 egg yolks, one at a time. Blend in the melted chocolate mixture and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

3. In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, and then

quickly fold in remaining whites until no streaks remain.

4. Pour batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes in the pan, and then turn out onto wire rack.

5. To make the filling: In a saucepan combine 1 cup sugar, evaporated milk, 1/2 cup butter, and 3 egg yolks. Cook over low heat, stirring constantly, until thickened. Remove from heat. Stir in coconut, pecans, and vanilla. Cool until thick enough to spread.

6. Spread filling between layers and on top of cake. In a small saucepan, melt shortening and 1 ounce of chocolate. Stir until smooth and drizzle down the sides of the cake.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 645, Total Fat: 32.4g, Cholesterol: 181mg, Sodium: 436mg, Total Carbs: 84.9g, Dietary Fiber: 02g, Protein: 6.8g

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HELPFUL HINTS

- Be careful not overmix the batter or the cake will fall.
- Divide the batter between three 9 inch cake pans, filling them about 3/4 full; there is too much batter for two pans.
- Some cooks recommend toasting the coconut and pecans to enrich the frosting's flavor.
- Most cooks suggest increasing the frosting recipe by half, but if doing this, be sure to allow for additional time for cooling.

• In addition to greasing and flouring the baking pans, also line the bottoms with parchment paper cut to size and grease the sides of pans as well to aid in removing the cake.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Delicious! Didn't change a thing. This cake needs to set for at least a few hours before serving to let the frosting settle and the flavor come out. I'd suggest making it a day ahead." - Kate

"This cake was awesome. I had a professional baker make my wife a German Chocolate Cake for her birthday. This cake tasted so much better than that one. My wife loves German Chocolate Cake and she said it was the best she has ever eaten. I doubled the icing. It looks like a lot when you make it, but it turned out just right. Also I used a little more chocolate on the top of the cake. I had to turn the heat up to get the icing to start boiling, but it turned out great. I recommend this cake very highly." - DHAWKINS2

"This was an excellent cake—very moist yet the texture also had a lightness to it. First of all, I decided to use the filling between the layers and on the top (instead of spreading it all over the sides of the cake). I thought this made for a much prettier presentation. I made 1 1/2 the amount of filling—just to be safe and prepared it the day before making the cake and was glad that I did. Do be prepared to babysit and stir the filling as it thickens for about 40 minutes. I let it cool, added the pecans, coconut, and kept it in the refrigerator overnight. I then made sure I took it out early enough so that it came back up to room temperature before putting it on the cake. The filling was perfect and the amount I made was more than enough to fill the layers and the top. Instead of prepping the cake pans with the usual grease/flour combo, I used butter, a bit of cooking spray and cocoa powder so that the sides of the cake wouldn't have that floury pasty look. They were perfectly done at about 27 minutes and I let them cool for just the 10 minutes before trying to remove them. These cakes are delicate and will crumble easily. I took a butter knife and circled around between the outside of the cakes and edges of the pans to make the removal a bit easier. Only a tiny bit in the middle stuck to the bottom of the pans—nothing that couldn't be dealt with." - crystalv10let

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Golden Rum Cake

"My family requests this rummy Bundt cake from me at all our get-togethers. The butter rum glaze makes it special. An easy way to glaze your cake is to pour half of the glaze into Bundt pan, reinsert cake, and then pour the rest of glaze over the bottom of the cake. Let absorb well then invert back onto platter." - by Jackie Smith





PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 30 MINUTES SERVINGS: 12

INGREDIENTS

- cup chopped walnuts
 (18.25 ounce) package yellow cake mix
 (3.4 ounce) package instant vanilla pudding mix
 4 eggs
 1/2 cup water
 1/2 cup vegetable oil
- 1/2 cup dark rum

1/2 cup butter 1/4 cup water 1 cup white sugar 1/2 cup dark rum

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sprinkle chopped nuts evenly over the bottom of the pan.

2. In a large bowl, combine cake mix and pudding mix. Mix in the eggs, 1/2 cup water, oil, and 1/2 cup rum. Blend well. Pour batter over chopped nuts in the pan.

3. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate. Brush glaze over top and sides. Allow cake to absorb glaze, and repeat until all glaze is used.

4. To make the glaze: In a saucepan, combine butter, 1/4 cup water, and 1 cup sugar. Bring to a boil over medium heat and continue to boil for 5 minutes, stirring constantly. Remove from heat and stir in 1/2 cup rum.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 498, Total Fat: 23.5g, Cholesterol: 92mg, Sodium: 476mg, Total Carbs: 57.8g, Dietary Fiber: 0.5g, Protein: 4.1g

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HELPFUL HINTS

• Some cooks recommend sifting the cake mix with the pudding mix to avoid clumps in the batter.

• Use different types of rum such as coconut rum or spiced rum, as well as other flavored liqueurs (coffee-flavored or orange-flavored) to flavor the glaze.

- If desired, when making the glaze, stir the rum into the butter/sugar mixture and boil the mixture to cook off the alcohol.
- Use a wooden skewer or toothpick to poke holes into the cake to allow the glaze to penetrate into the cake.
- The flavor of this cake improves and intensifies if it sits a day or two.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I make this cake several times a year, and I get numerous requests for it. I make it as the recipe states. It is easy and delicious. The only thing you need to watch is the glaze. Make sure the burner is off when you add the alcohol, and you need to realize that the glaze mixture is going to 'bubble up' when you add the alcohol to it. I start the glaze when I take the cake out of the oven. I let the cake sit in the pan while I am making the glaze. Once the glaze is ready, I remove the cake from the pan, pour half the glaze into the bottom of the pan, and then I carefully put the cake back in the pan making sure I line the ridges up. I then poke holes all over the cake with a butter knife, and pour the remaining glaze onto the cake (don't let it go over the hole). Let it stand for 10 minutes or so, then carefully flip the cake over onto your serving dish. DO NOT REFRIGERATE this cake." **- Tahna**

"This recipe is great to make as mini cakes and give out as gifts, especially to people at work. Divide the batter between 12 mini fluted pans and bake for 20 minutes. The only thing that I do differently with the batter is to use milk instead of water, and fold the nuts into the batter before dividing. I also put all of the batter into a gallon-size bag and cut a corner to squeeze it out into the individual pans, which really cuts down on the mess and makes it easier to divide evenly. Once glazed and cooled, place on a cupcake liner and place in a small gift bag. The liner helps get the cake out of the bag." - eva

"This is the same cake recipe I've been making for years and it always comes out great. To make the cake better and easier to glaze, first spray the Bundt pan with nonstick spray, sprinkle in chopped pecans (better than walnuts in my opinion) and then dust the pan with white sugar. After baking, let stand for 10 minutes in the pan and then use a skewer to poke holes all over the cake. Pour on warm glaze and then keep the cake in the pan until completely cool so that the glaze will be absorbed. Then it's a 'piece of cake' to unmold it. It will come right out of the pan onto the serving plate." - RAZMOM4

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Irish Cream Bundt Cake

"Great tasting glazed Bundt cake with Irish cream liqueur baked in. Excellent for any time or any occasion." - by Sue Haser





PREP TIME: 15 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 30 MINUTES SERVINGS: 12

INGREDIENTS

cup chopped pecans
 (18.25 ounce) package yellow cake mix
 (3.4 ounce) package instant vanilla pudding mix
 eggs
 cup water
 cup vegetable oil
 cup Irish cream liqueur

1/2 cup butter1/4 cup water1 cup white sugar1/4 cup Irish cream liqueur

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sprinkle chopped nuts evenly over bottom of pan.

2. In a large bowl, combine cake mix and pudding mix. Mix in eggs, 1/4 cup water, 1/2 cup oil, and 3/4 cup Irish cream liqueur. Beat for 5 minutes at high speed. Pour batter over nuts in pan.

3. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then invert onto the serving dish. Prick top and sides of cake. Spoon glaze over top and brush onto sides of cake. Allow to absorb glaze, repeat until all glaze is used up.

4. To make the glaze: In a saucepan, combine butter, 1/4 cup water, and 1 cup sugar. Bring to a boil and continue boiling for 5 minutes, stirring constantly. Remove from heat and stir in 1/4 cup Irish cream.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 527, Total Fat: 23.6g, Cholesterol: 92, Sodium: 477mg, Total Carbs: 67.2g, Dietary Fiber: 0.5g, Protein: 4.1g

HELPFUL HINTS

- Use a cooking spray to thoroughly grease the Bundt pan.
- If desired, substitute chopped macadamia nuts for the pecans.

• Several cooks use this glazing technique: remove the cake from the baking pan, let it cool, and then use a wooden skewer or toothpick to poke holes into it. Pour 2/3 of the glaze into the bottom of pan and return the cake to the pan. Pour the remaining glaze onto the cake, and let it sit for 20 minutes before inverting it onto a serving dish.

- Be sure to use all the glaze to flavor the cake; add it slowly, allowing it time to absorb.
- Some cooks substitute different cake and pudding mixes such as yellow cake mix with chocolate pudding mix.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This cake is awesome! I make it every year for the holidays (Christmas and Easter for sure). It's perfect as written. Be sure to beat it for the full five minutes, it makes a difference! I've tried a chocolate version of this, using chocolate cake mix, chocolate pudding, and a coffee-flavored liqueur and it was outstanding." - deepfriedcupcake

"OMG! So easy, SO YUMMY! I didn't put the nuts in the bottom of the pan, instead opting to sprinkle them on after I applied the glaze. I thought it would be a nicer presentation. I will definitely make this again! Thanks." - AMYLYNN6841

"Let's see... the word "heavenly" comes to mind. I've made this 3 times now and I never got to taste the first 2, so I couldn't comment until now. This is an amazing cake. Decadent, but delicious! I pour about 2/3 of the glaze into the bottom of the pan and then put the cake back in it to absorb all the gooey goodness! Make sure to poke lots of holes in your cake first though! (Use something bigger than a fork for best results. Maybe a chopstick or a skewer?) Then just pour the last 1/3 of the glaze over the bottom of the cake. Then sit back and let it rest. BE PATIENT! I give it an hour or so before inverting it onto the serving platter. If you like Irish cream, there is NO WAY that you won't LOVE this dessert." - **Renee Ridgeway**

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Mini Cheesecakes I

"Easy and so good for holidays, weddings, or whatever the occasion! It is also good with other flavors of fruit pie filling." - by Janice





PREP TIME: 30 MINUTES | COOK TIME: 15 MINUTES | READY IN: 45 MINUTES SERVINGS: 48

INGREDIENTS

- 1 (12 ounce) package vanilla wafers
- 2 (8 ounce) packages cream cheese, softened
- 3/4 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 (21 ounce) can cherry pie filling

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Line miniature muffin tins (tassie pans) with miniature paper liners.

2. Crush the vanilla wafers, and place 1/2 teaspoon of the crushed vanilla wafers into each paper cup.

3. In a mixing bowl, beat cream cheese, sugar, eggs, and vanilla until light and fluffy. Fill each miniature muffin liner with this mixture, almost to the top.

4. Bake for 15 minutes. Cool. Top with a teaspoonful of cherry pie filling.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 95, Total Fat: 4.8g, Cholesterol: 19mg, Sodium: 54mg, Total Carbs: 11.8g, Dietary Fiber: 0.2g, Protein: 1.3g

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HELPFUL HINTS

• For easiest preparation and to ensure a smooth filling, have all ingredients, particularly the cream cheese and eggs, at room temperature.

• Make this recipe using different crusts, such as graham crackers and chocolate filled cookies.

• Experiment with different flavors for the cheesecake filling and toppings such as white and dark chocolates, blueberry or peach pie filling, or jams, peanut butter, and nuts.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Delicious and so simple! I followed the recipe given (using single mini-vanilla wafers as the crust) and added 1/2 cup melted white chocolate chips to the batter. I poured the batter into a resealable plastic bag and cut a small opening in one corner. This made portioning the batter very easy with no mess! I topped each cake with a bit of seedless raspberry preserves. They were devoured at my family Christmas party." - Christine

"I made these for a potluck Thanksgiving dinner for work, and they lasted about 5 minutes. I made different toppings for each batch. Some turned out better than others. Here are the best: add melted caramel to the top of each mini vanilla wafer. Then add the cream cheese filling. After they are baked, add melted chocolate and crumbled candy bars to the tops. The next best flavor was white chocolate raspberry. I added melted white chocolate to the batter. After baking, I added raspberry jam and a white chocolate chip to the top. They were delicious." - jillbo

"I can't believe how wonderfully these turned out! It was my first chance to make cheesecake of any type, and now I can't wait to try for the real thing. I made my crust out of 2 cups graham cracker crumbs, 1 stick melted butter, and 8 tablespoons sugar. I put about a half tablespoon in each liner. They baked beautifully, and were really easy! I made 2 batches of 48 mini cheesecakes each. I left 24 plain, topped 24 with strawberry pie filling, 24 with blueberry pie filling, and then did 24 with chopped pecans, mini chocolate chips, and drizzled caramel over the top. I used caramel bits. So easy and they looked great." - catglaw

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One Bowl Chocolate Cake III

"This is a rich and moist chocolate cake. It only takes a few minutes to prepare the batter. Frost with your favorite chocolate frosting." - by shirleyo





PREP TIME: 15 MINUTES | COOK TIME: 35 MINUTES | READY IN: 2 HOURS SERVINGS: 24

INGREDIENTS

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans.

2. In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda, and salt. Add the eggs, milk, oil, and vanilla, and mix for 2 minutes on medium speed of mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.

3. Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, and then remove to a wire rack to cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 157, Total Fat: 5.7g, Cholesterol: 18mg, Sodium: 217mg, Total Carbs: 25.7g, Dietary Fiber: 1.1g, Protein: 2.3g

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- Be sure to use a good quality cocoa powder for top flavor.
- Some cooks substitute brewed coffee for the boiling water as a flavor twist.
- Be patient and allow the cakes to cool in the pans the full 10 minutes before removing them.
- Several cooks recommend letting the cake sit in the fridge a day to blend its flavors.
- This recipe can also be made in a 9x13 inch baking pan or used to make cupcakes.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Absolutely delicious and so EASY to make! We made this for a birthday party just last weekend and made another one last night for ourselves. Perfect with some whipped topping, we added a 1/2 cup of mini chocolate chips to make it even more chocolaty! If you do this, make sure to sprinkle them on top of the batter AFTER you have poured it into the baking pan, let them just sit on the top. Since the batter is thin, mixing them in will cause them to sink to the bottom and stick to the pan as you try to get the cake out." - roweena

"This cake will be printed out as my new basic chocolate cake. Everything about it was nice, I did add a teaspoon of instant coffee to the boiling water and the batter was thin. Baked up perfect. I did line the tin and use oil spray. Tastes better than some expensive box mixes. Wasn't overly moist either, just not dry at all. Thanks. UPDATE: Up the amount of cocoa to 1 cup and make sure it's the best quality. I use a European brand. You can use melted butter if you run out of oil. You can use whipped cream, cocoa powder and icing sugar for a great icing." - AUSSIEMUM1

"I couldn't ask for any better! I used a 9x13 pan and baked it for 40 minutes. I just made this for the second time and this time I upped the cocoa to 1 cup. I'm REALLY glad I did! The cake is great with the amount called for, but after trying more to see the difference, I definitely think 1 cup is the magic amount. If I could give it more than 5 stars, I would. I used buttercream icing to frost the cake. Incredible together." - Ionnarific

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Pumpkin Cake III

"Delicious pumpkin spice cake baked in a sheet pan. Very moist and great for potlucks. When cool, top with your favorite cream cheese frosting." - **by SUE CASE**





PREP TIME: 30 MINUTES I COOK TIME: 30 MINUTES I READY IN: 1 HOUR SERVINGS: 14

INGREDIENTS

- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 2 cups white sugar
- 1 1/4 cups vegetable oil
- 1 teaspoon vanilla extract
- 2 cups canned pumpkin
- 4 eggs
- 1 cup chopped walnuts (optional)

DIRECTIONS

- 1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12x18 inch pan.
- 2. Sift together the flour, baking powder, baking soda, salt, and cinnamon. Set aside.

3. In a large bowl combine sugar and oil. Blend in vanilla and pumpkin, and then beat in eggs one at a time. Gradually beat in flour mixture. Stir in nuts. Spread batter into prepared pan.

4. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 384, Total Fat: 21.3g, Cholesterol: 60mg, Sodium: 404mg, Total Carbs: 45.7g, Dietary Fiber: 1.7g, Protein: 4g

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• Several cooks used pumpkin pie spice in place of the cinnamon to add extra flavor, or added nutmeg, cloves, and a pinch of ginger with the cinnamon.

- Some cooks reduced the amount of vegetable oil to 3/4 cup and added 1/2 cup unsweetened applesauce.
- The cake can also be made using a 9x12 inch baking pan or a Bundt pan. Adjust the baking times accordingly.
- If desired, ice the cake with a cream cheese or vanilla buttercream frosting.
- This cake stays moist when frozen.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Very, very moist and delicious. Does not need frosting! I used applesauce — 3/4 cup and 1/2 cup oil. I added 1/2 teaspoon ground cloves, and 1/4 teaspoon ground ginger. My entire family loved it, even my 5- and 2-year-olds! Baked as a Bundt cake for 45 minutes, or yields approximately 28 muffins (3/4 full), baked for 18-20 minutes." - li-hing lilikoi

"I have made this cake so many times and it is always greeted with the BEST reviews. I use a 9x12 baking pan and top with cream cheese frosting and sprinkle with cinnamon/sugar. I have even made a superb apple spice cake with this recipe, simply replacing the pumpkin with an equivalent amount of unsweetened apple butter. This is really something phenomenal. I wish I could give it 10 zillion stars. Thanks, Sue." - ABROSEN

"I cut this recipe in half and used an 8x8 inch baking dish. I eliminated the cinnamon and used 1 teaspoon pumpkin pie spice in its place. This took 35 minutes to bake (center was not cooked through at 30 minutes). I used a nutty cream cheese frosting and topped with a handful of chopped walnuts. It was SO GOOD and MOIST! My family went back for seconds." - GodivaGirl

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Sam's Famous Carrot Cake

"My grandfather (Sam) was famous for this cake. Everyone who knew him knows of his famous carrot cake. He would always have some available for anyone who wanted it. We'll miss him, but his carrot cake legacy will always live on! Enjoy." - by **BROWNYN**





PREP TIME: 20 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 40 MINUTES SERVINGS: 15

INGREDIENTS

2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
2 teaspoons ground cinnamon
3 eggs
3/4 cup buttermilk
3/4 cup vegetable oil
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 cups shredded carrots
1 cup flaked coconut
1 cup chopped walnuts
1 (8 ounce) can crushed pineapple with juice
1 cup raisins

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x12 inch pan.

2. In a bowl, sift together flour, baking soda, salt, and cinnamon. Set aside.

- 3. In a large bowl, combine eggs, buttermilk, oil, sugar, and vanilla. Mix well. Add flour mixture and mix well.
- 4. In a bowl, combine shredded carrots, coconut, walnuts, pineapple, and raisins.
- 5. Using a large wooden spoon or a very heavy whisk, add carrot mixture to batter and fold in well.
- 6. Pour into prepared 8x12 inch pan, and bake at 350 degrees F (175 degrees C) for 1 hour. Check with toothpick.
- 7. Allow to cool for at least 20 minutes before serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 323, Total Fat: 13.7g, Cholesterol: 43mg, Sodium: 259 mg, Total Carbs: 47.7g, Dietary Fiber: 2g, Protein: 4g

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HELPFUL HINTS

- If buttermilk isn't available, make a substitute by adding 1 tablespoon white vinegar to 1 cup milk.
- The batter can be divided between three 9 inch cake pans to make the recipe into a layer cake. Reduce the baking time and check for doneness after 20 minutes.
- If desired, stir 1 teaspoon grated lemon zest into the batter.
- Walnuts can be substituted for pecans.
- Cream Cheese Frosting II makes an outstanding icing for this cake.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This really is the best carrot cake in the world. I changed three things: used regular milk plus 1 teaspoon lemon juice in place of buttermilk as I was out of it. Added 1/8 teaspoon nutmeg and also I covered my raisins with orange juice and brought them to a boil, letting them simmer for a couple of minutes. Took them off the heat and let cool. Drained them and added when prompted by recipe. Baked in three 9 inch pans for 25 to 28 minutes. Frosted with 16 ounces cream cheese, 1 stick butter, 1 teaspoon each of almond and vanilla extracts, and 32 ounces powdered sugar, sifted. I had a carrot cake fan taste this and he said it was the best he's ever eaten. It is! Thank you, Brian, for this recipe." - SCOTCHGIRL

"This cake is FANTASTIC!! Omitted the raisins, baked it in a 13X9 pan for 45 minutes, and topped it off with a thick layer of cream cheese frosting. This is the only carrot cake recipe I'll use from now on. My husband's favorite." - cja

"Oh my, this cake is delicious! The best carrot cake recipe I have ever come across, and I have come across many. Some carrot cakes are too oily, but not this one. And there is just enough of everything, so that no one ingredient overpowers the others. I plumped my raisins in orange juice before adding. I also used 1/8 tsp of nutmeg because I prefer a hint of spice. As for the walnuts, I processed mine, as I don't go for the big bite of walnuts —my personal preference. I made this into a 3-layer cake—there was plenty of batter for it, and I frosted it with the Cream Cheese Frosting II. What a splendid cake. I will use this recipe from now on." - Mzlisapizza

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Tiramisu Layer Cake

"Fancy taste without all the work. This cake is wonderful for a get-together or just a special occasion at home. Using a box cake mix as a base it's a real time saver." - by bettina





PREP TIME: 5 MINUTES I COOK TIME: 20 MINUTES I READY IN: 2 HOURS SERVINGS: 12

INGREDIENTS

Cake

(18.25 ounce) package moist white cake mix
 teaspoon instant coffee powder
 cup coffee
 tablespoon coffee-flavored liqueur

Filling

(8 ounce) container mascarpone cheese
 1/2 cup confectioner's sugar
 2 tablespoons coffee-flavored liqueur

Frosting

2 cups heavy cream1/4 cup confectioners' sugar2 tablespoons coffee-flavored liqueur

Garnish

2 tablespoons unsweetened cocoa powder 1 (1 ounce) square semisweet chocolate

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch pans.

2. Prepare the cake mix according to package directions. Divide two-thirds of the batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan.

3. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let

cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

4. In a measuring cup, combine 1/4 cup brewed coffee and 1 tablespoon coffee liqueur; set aside.

5. To make the filling: In a small bowl, using an electric mixer set on low speed, combine mascarpone, 1/2 cup confectioners' sugar, and 2 tablespoons coffee liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.

6. To make the frosting: In a bowl, using an electric mixer set on medium-high speed, beat the cream, 1/4 cup confectioners' sugar, and 2 tablespoons coffee liqueur until stiff. Fold 1/2 cup of cream mixture into filling mixture.

7. To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour one third of reserved coffee mixture over cake, then spread with half of the filling mixture. Top with coffee-flavored cake layer; poke holes in cake. Pour another third of the coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in a sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.

8. To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 465, Total Fat: 28.9g, Cholesterol: 78mg, Sodium: 309mg, Total Carbs: 46.3g, Dietary Fiber: 0.8g, Protein: 4.4g

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HELPFUL HINTS

- If preferred, add more instant coffee powder to the cake batter and more coffee liqueur to the recipe to deepen the flavor.
- Some cooks prepared two layers of the coffee-flavored cake and one layer of the plain cake.
- Turn the cakes upside down when assembling the layers to ensure the coffee liqueur will soak in enough.
- Be sure not to overwhip the heavy cream; it is ready when a spatula stands up straight in it.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I made this yesterday, and the finished product was so beautiful that it looked professionally made. It tasted wonderful, too! I made 2 of the 3 layers with coffee powder and placed the white layer in between. I also doubled the amount of coffee-flavored liqueur everywhere it was in the recipe. I used instant espresso instead of coffee. It was delicious. Great recipe." - sunnybunny

"The coffee layer was best, so other people's advice on making 2 of them is good. Used a small baster to put the coffee on each (upside down) layer to control amount of liquid better. Only had Irish cream. I took advice and doubled the mascarpone filling. Good move. Was worried about 'assembly' so had everything chilled overnight before putting together except did NOT make whipped cream until ready to assemble. Like the advice on whipped cream being ready when a spatula stands up straight in it. I was pleasantly surprised that the cream stood up to time so well—I expected it to break down within hours. Next time will put more cocoa on each layer. Dessert was much better day 2 and even better day 3. Forget day 4; there wasn't any left." - Karen

"Absolutely delicious! So easy to make with a beautiful finished outcome. My whole family adored it, and I've made it twice so far. One note: if you want luscious chocolate curls don't use a square of baking chocolate. Melt chocolate chips and shortening, refrigerate in a small rectangular pan, and shave away. Great recipe." - Josie

Photo Credits - Left: Jess S., Top right: Jeffrey, Bottom right: Karen

Too Much Chocolate Cake

"I won First Prize last year at the county fair with this cake. It is very chocolaty." - by Denise





PREP TIME: 10 MINUTES | COOK TIME: 55 MINUTES | READY IN: 3 HOURS SERVINGS: 12

INGREDIENTS

- 1 (18.25 ounce) package devil's food cake mix
- 1 (5.9 ounce) package instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil

4 eggs

1/2 cup warm water

2 cups semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs, and water. Stir in the chocolate chips and pour batter into a well-greased 12 cup Bundt pan.

3. Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 600, Total Fat: 38.6g, Cholesterol: 87mg, Sodium: 550mg, Total Carbs: 60.9g, Dietary Fiber: 2.4g, Protein: 7.6g

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HELPFUL HINTS

• Some cooks recommend dusting the chocolate chips with flour before adding them to the batter to prevent them from sinking to the bottom of the cake during baking.

- Dust the cooled cake with confectioners' sugar for an easy finish
- Drizzle the cake with <u>Satiny Chocolate Glaze</u> to extend the chocolate flavor.
- Various combinations of cake mixes/puddings/chips can be selected to change the flavor of this cake. Examples include: cherry

cake mix/vanilla pudding/cherry chips, and fudge cake mix/chocolate pudding/peanut butter chips.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"As a cake decorator, I've tried a lot of different 'doctored cake mix' recipes. This is one of the best I've tried. I love how it only takes 1 cup of sour cream (others take 2 cups). Don't be afraid to add the full amount of oil—it's cake! I prefer using mini chocolate chips, and they add a lot to the recipe. The little ones don't 'sink' to the bottom of the cake pan AND are small enough to melt completely, leaving a small bit of pure chocolate in each bite. I will be using this recipe from now on." - KRICKYR

"AMAZING CAKE! Not too sweet, even with the Satiny Chocolate Glaze. Use icing. Do not leave it out. Makes it Perfect! This is not too sweet as other users may say. Loved it so much. Not too moist or too dry. Just perfect! Don't be afraid to make this EXACTLY as it says. I did bring it down to 330 degrees F (166 degrees C) after 15 minutes because I was afraid the middle wouldn't cook enough. PERFECT. A tiny crisp around the edges and amazingly delicious! I used a mix of 1 1/2 cups of mini and regular sized chips but could've used the whole 2 cups. And even though I was afraid to use a cup of oil, I did and it was not greasy at all! You do hand mix it and it's like a brownie batter. Don't worry. It doesn't cook as thick as a brownie. Very nice." - Alicia

"Yes, it is a wonderfully moist, dense, fudgy cake. Just a couple things to note, however. First, don't be nervous if your batter looks like it's pulling together into a solid mass! I had mine in the food processor on medium, for only 3 minutes, but it looked really odd like it was pulling together into a dough. It poured out into the cake pans, and I actually had to wet my fingers down a bit and level it out a bit as the batter was that cohesive. Secondly, realize this is a dark chocolate cake. Some of my guests preferred more of a milk chocolate cake, but no one complained once they tasted it. One huge suggestion: make this in advance! It is so incredibly better the next day and after. It seems to become moister as it sits. It was a huge hit at the party and I'm grateful for the recipe." - Chad T.

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White Chocolate Raspberry Cheesecake

"This makes an excellent cheesecake, similar to one you would get in a restaurant. Great for special occasions! Garnish with white chocolate curls if desired." - by CindyAnn





PREP TIME: 1 HOUR I COOK TIME: 1 HOUR I READY IN: 10 HOURS SERVINGS: 12

INGREDIENTS

cup chocolate cookie crumbs
 tablespoons white sugar
 cup butter, melted
 (10 ounce) package frozen raspberries
 tablespoons white sugar
 teaspoons cornstarch
 cup water
 cups white chocolate chips
 cup half-and-half cream
 (8 ounce) packages cream cheese, softened
 cup white sugar
 eggs
 teaspoon vanilla extract

DIRECTIONS

1. In a bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch springform pan.

2. In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.

3. Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.

4. In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over the batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.

5. Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 412, Total Fat: 28.3g, Cholesterol: 101mg, Sodium: 226mg, Total Carbs: 34.4g, Dietary Fiber: 1g, Protein: 6.8g

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HELPFUL HINTS

• For easiest preparation and to ensure a smooth filling, have all ingredients, particularly the cream cheese and eggs, at room temperature.

• Thoroughly grease the sides of the springform pan; this will enable the cake to pull away from the sides of the pan as it cools and not stretch or crack in the middle.

- Be sure not to overbeat the batter or it will not have the correct texture and the cake may crack.
- Some cooks recommend using seedless raspberry preserves as a timesaving shortcut instead of making the raspberry sauce.
- If desired, substitute blackberries or blackberry preserves for the raspberries.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I bake for a caterer and recently made this because they requested raspberry cheesecake. Excellent reviews on the test cake. I added 3 tablespoons raspberry liqueur to the sauce. I used a jelly roll pan with water for a water bath. Baked the cake until it was 145 degrees F (63 degrees C) in the center, turned off the oven and let it set in the oven for about another half hour until it reached 160 degrees F (71 degrees C). No cracks, perfect consistency. I also use a bamboo skewer to make the swirls to give a very beautiful 'professional' appearance on the top. This recipe goes into my 'special' cookbook." - Sqwimbaker

"Loved it. I'm making this for the THIRD time tonight! Everyone who tried the last one said it was better than my mom's cheesecake... and that's saying a ton! A couple things though: make sure you check it 15 minutes early. If it looks done in the oven, it will be OVERDONE on your plate! Tap the side of the pan with a spoon and if it jiggles as 'one piece' rather than like gelatin, it's done. If it doesn't jiggle at all it's overdone. And if you're using a springform pan, you can put parchment paper on the bottom and it will just slide off the pan easily when it's time to cut it. And as for cutting perfect, clean pieces, run a clean, long, thin knife under hot water. Quickly dry it off with a towel and slice straight down and out. Repeat for EVERY SLICE! Yes, it will take awhile—but you'll have beautiful, perfect slices." - Eliece

"This recipe is fabulous! I've made it several times, including for a bake-off contest at work. It won 1st prize! I use chocolate graham crackers for the crust, and instead of pureeing fresh raspberries, I use a 10-ounce jar of seedless raspberry jam, microwaved just enough to make it spreadable. Garnish with whole fresh raspberries, white chocolate shavings, and drizzle with dark chocolate ganache (microwave 1/4 cup dark chocolate chips with 1 tablespoon heavy cream till melted, stir till shiny, and then put in a resealable plastic bag; snip off one corner and squeeze to drizzle over the top of the cake)." - MARLYS366

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Cookies



Award-Winning Soft Chocolate Chip Cookies

"Everybody wants this recipe when I take them in for a carry-in. To make them award winning, my daughter, Tegan, made them for a cookie baking contest and won a red ribbon! You can use any flavor pudding you like for this recipe." - by Debbi Borsick





PREP TIME: 15 MINUTES I COOK TIME: 12 MINUTES I READY IN: 1 HOUR 40 MINUTES SERVINGS: 72

INGREDIENTS

- 4 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 cups butter, softened
- 1 1/2 cups packed brown sugar
- 1/2 cup white sugar
- 2 (3.4 ounce) packages instant vanilla pudding mix
- 4 eggs
- 2 teaspoons vanilla extract
- 4 cups semisweet chocolate chips
- 2 cups chopped walnuts (optional)

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Sift together the flour and baking soda, set aside.

2. In a large bowl, cream together the butter, brown sugar, and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally, stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased baking sheets.

3. Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 177, Total Fat: 10.5g, Cholesterol: 25mg, Sodium: 116mg, Total Carbs: 20.7g, Dietary Fiber: 1g, Protein: 2.1g

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- Refrigerating the dough makes it easier to handle; some cooks even let the dough rest overnight before making the cookies.
- To make evenly sized cookies, measure the dough using a melon ball or ice cream scoop.

• If making the entire batch at once and reusing the baking pans, run pans under cool water between batches. The baking pans must be at room temperature.

• Remove the cookies from the oven as soon as the edges begin to brown, even if they don't look done, to prevent overbaking and drying out the cookies.

- If desired, add a pinch of salt to enhance the flavor.
- For variations, experiment with different flavored pudding mixes.
- Peanut butter, milk chocolate, or butterscotch chips can be substituted for the semisweet chocolate chips.

• Some cooks portion out the dough onto a baking sheet lined with parchment paper and then freeze the portions. Store the frozen individual portions in a resealable plastic bag or a storage container, and remove from the freezer to bake cookies whenever desired.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I made these cookies last night and they are delicious. I used one pack of French vanilla pudding and 1 pack of vanilla. Room temperature butter makes a huge difference in how cookies turn out! My girls and their friends loved these cookies. I will definitely use again. Thank you for sharing this recipe." - **Mrs. Penny**

"I followed this recipe exactly and loved it. I enjoy reading other people's reviews because you can find some really good advice on the recipes you're making. For instance, thank you to everyone who mentioned that the cookies are done after 12 minutes even though they may not look it—you're absolutely right! They were done to perfection. Also, thank you to whoever suggested refrigerating the dough before using. That makes it much easier to handle. I have only one piece of advice to add: These cookies DO NOT spread out at all when they cook, so feel free to put them close together as possible on the cookie sheet—it will save you time if you're making all 7 dozen! Finally, thanks to Debbi for sharing such a wonderful recipe." - DELUXMARY2000

"I belong to a family of bakers, and believe me when I say this is THE BEST chocolate chip cookie recipe ever. I replaced another recipe with this one. BUT (and this is important) it helps to bake these (and all cookies) the following way... on a baking stone (which I do, so they don't spread) or use parchment paper on your pan. It also helps to have a convection oven which is perfect for baked goods. If you don't have any of these, refrigerate the dough before baking to prevent spreading. Take the cookies out of the oven about 1 minute before they are actually done to prevent overcooking. The texture of these cookies is perfect." - BONDGIRL1229

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Best Big, Fat, Chewy Chocolate Chip Cookie

"These cookies are the pinnacle of perfection! If you want a big, fat, chewy cookie like the kind you see at bakeries and specialty shops, then these are the cookies for you." - by ELIZABETHBH



PREP TIME: 10 MINUTES | COOK TIME: 15 MINUTES | READY IN: 40 MINUTES SERVINGS: 18

INGREDIENTS

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter, melted
1 cup packed brown sugar
1/2 cup white sugar
1 tablespoon vanilla extract
1 egg
1 egg yolk
2 cups semisweet chocolate chips

DIRECTIONS

1. Preheat the oven to 325 degrees F (165 degrees C). Grease baking sheets or line with parchment paper.

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

3. In a bowl, cream together the melted butter, brown sugar, and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared baking sheets. Cookies should be about 3 inches apart.

4. Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 285, Total Fat: 13.9g, Cholesterol: 43mg, Sodium: 111mg, Total Carbs: 40.1g, Dietary Fiber: 1.5g, Protein: 2.8g

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- Several cooks recommend chilling the dough to make it easier to handle.
- To have evenly sized cookies, use a melon baller or ice cream scoop to measure out the dough.

• If making the entire batch at once and reusing the baking pans, run pans under cool water between batches. The baking pans must be at room temperature.

- To ensure soft-textured cookies, remove them from the oven a minute before their cooking time is up.
- Use only half the cookie dough; scoop the remaining dough into cookie portions and freeze, to bake at a later time.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"These cookies are wonderful! They look just like they came from one of the cookie shops at the mall. I am impressed. I added a cup of chopped walnuts because I like nutty cookies. If you let the eggs warm to room temperature, I think it helps keep the cookies from flattening out too much. Also, with these, the consistency is the best if you remove them from the oven when only the edges look baked and the top is still a bit soft." - **CLEMENTINE**

"OH MY WOW! I have always had a hard time with my cookies turning out. They are usually either too done and crispy, or raw in the center. This was perfect. Exactly what I wanted. I did cook them a bit less than the time called in the recipe and I used semisweet chunks and milk chocolate chips (divided them and had 1 cup of each). Will put this in the keeper file." - TchrJrHi

"These cookies are delicious! They really are big and I dropped 1/8 cup of the cookie mix onto the cookie sheet instead of the whole 1/4 cup. I refrigerated the dough for an hour before baking and they came out perfect. My father was a professional baker before he retired and his only complaint was the cookies were a little wet on the bottoms. He then explained that when you cool them on the cookie sheet they continue to bake. (Kind of like meat continues to cook.) He also recommended adding a little cinnamon so they taste like bakery quality. (All choc chip cookies that come out of the bakery have this secret ingredient.) Other than that these were a huge hit! Thank you for the recipe." - Mandy Sue

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The Best Rolled Sugar Cookies

"Whenever you make these cookies for someone, be sure to bring along several copies of the recipe! You will be asked for it, I promise!!! NOTE: I make icing with confectioners' sugar and milk. I make it fairly thin, as I 'paint' the icing on the cookies with a pastry brush. Thin enough to spread easily but not so thin that it just makes your cookies wet and runs off." - by Jill Saunders





PREP TIME: 20 MINUTES | COOK TIME: 8 MINUTES | READY IN: 3 HOURS SERVINGS: 60

INGREDIENTS

- 1 1/2 cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt

DIRECTIONS

1. In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight).

2. Preheat oven to 400 degrees F (200 degrees C). Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased baking sheets.

3. Bake 6 to 8 minutes in preheated oven. Cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 109, Total Fat: 5g, Cholesterol: 26mg, Sodium: 93mg, Total Carbs: 14.7g, Dietary Fiber: 0.3g, Protein: 1.5g

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- Some cooks recommend adding 1/2 cup additional sugar to make a sweeter cookie.
- If lemon is a favorite flavor, stir in grated lemon zest while blending the butter and sugar.
- Many cooks recommend making the dough a day in advance and chilling it 24 hours.
- To make cleanup extra easy, roll out the cookies on parchment paper, gently pull away the excess dough around the cutout

shapes, and then slide the parchment paper directly onto the baking sheet.

- As another option, line baking sheets with parchment paper.
- To frost the cooled cookies, many cooks use Sugar Cookie Icing.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Perfect cut-out cookie! I baked for 6 minutes in the oven and then let cool on sheet for 1 minute before moving to racks. Just keep half the dough in the fridge so that it's not too warm. Otherwise, your cookies will not cut out nice and firm and you will end up with misshapen cookies. THIS IS THE PERFECT CUT OUT COOKIE RECIPE." - CLARRY32

"Great flavor! Roll these out with powdered sugar (yes, the dough was slightly sticky, but sugar your board and rolling pin and you'll be fine) and they will be great! I used 1 1/2 teaspoons of vanilla and also used the Sugar Cookie Icing from this site, which was great. The cookies are nice and soft, and the kids loved decorating them. As some others have said, make sure you don't over bake. When the edges JUST start to brown, they're done; maybe 6 minutes at 350 degrees F (175 degrees C). Thicker ones will take longer, of course. Enjoy." - ALAQUE

"Really good! I had no problems with this dough at all. It was super easy to work with. I chilled it for an hour and rolled it out without any sticky problems! I did bake at a lower temp of 350 degrees F (175 degrees C) instead of 400 degrees F (200 degrees C) and the cookies baked in 8 minutes. I divided the batter into quarters and tinted each one with concentrated food coloring paste. The leftover small bits of batter I rolled into little balls combining all the colors and rolled them into a spiral/snake and coiled them up. Thank you for the BEST sugar cookies ever." - Cookies

Photo Credits - Left: CookieMomster, Top right: lucky, Bottom right: [jessica]

Beth's Spicy Oatmeal Raisin Cookies

"With a little experimenting, I came up with these chewy, spicy oatmeal raisin cookies. They make your kitchen smell wonderful while they are baking. They almost remind me of Christmas because the spices smell so good. Store in an airtight container. Make sure you get some, because they don't last long." - by Beth Sigworth





PREP TIME: 15 MINUTES | COOK TIME: 12 MINUTES | READY IN: 50 MINUTES SERVINGS: 36

INGREDIENTS

1/2 cup butter, softened
1/2 cup butter-flavored shortening
1 cup packed light brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups rolled oats
1 cup raisins

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. In a large bowl, cream together the butter, butter-flavored shortening, brown sugar, white sugar, eggs, and vanilla until smooth. Combine the flour, baking soda, cinnamon, cloves, and salt; stir into the sugar mixture. Stir in the oats and raisins. Drop by rounded teaspoonfuls onto ungreased baking sheets.

3. Bake 10 to 12 minutes until light and golden. Do not overbake. Let them cool for 2 minutes before removing from baking sheets to cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 144, Total Fat: 6.3g, Cholesterol: 19mg, Sodium: 92mg, Total Carbs: 20.6g, Dietary Fiber: 1g, Protein: 1.9g

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HELPFUL HINTS

- Some cooks use 1 cup butter, softened, and omit the butter-flavored shortening.
- If desired, add 1/2 teaspoons nutmeg, 1/4 teaspoon ginger, and/or 1/4 teaspoon allspice in addition to the cinnamon, or use 1 teaspoon pumpkin pie spice in this recipe.
- If chewy cookies are desired, bake only 8 to 9 minutes.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Wow, look no further for THE BEST oatmeal raisin cookie recipe. I've tried 3 from Allrecipes and this one is the best — by a landslide. Husband said it was the best oatmeal cookies he ever ate, and his mom makes this as her specialty, and my cookies came out better. This is moist, chewy and perfectly sweet. I followed others' advice and used all butter, which gave a fantastic buttery flavor and they stayed moist for a good 3 days (maybe longer, don't know cuz it never lasts that long in our house). Just keep them in an airtight container. And definitely watch your cooking time: 9 minutes was perfect, 10 minutes gave it more color and added more crispness to the edges. I like mine soft and moist and this gives it all. Look no further, folks." - MommyFromSeattle

"This cookie recipe has become a regular in the house (usually bake them twice a week). The kids (aged 4, 3, and even the 2-year-old) really love them, my husband raves about them (he's not a cookie lover, by the way), as does practically anybody who tastes them. I just reduced the white sugar a bit, but added 1/2 cup more of the raisins. I omitted the shortening, but used 1 cup butter. Still excellent. Very versatile." - MYRNA GUEVARRA

"I make awesome cookies, but I never had a good oatmeal raisin recipe. This one is it! I used all butter-flavored shortening instead of using any butter (butter tends to burn in cookies). I also soaked my raisins in warm water for 10 minutes before I added them to the dough. Use the convection feature on your oven (If you have one). Never grease or spray the pan (causes bottoms to burn). Wipe the tray off between batches. These cookies were soft and chewy with fabulous flavor." - Debbie from Annapolis

Photo Credits - Left: Allrecipes, Top right: Alizajaafar, Bottom right: FILLEFOU

Big Soft Ginger Cookies

"These are just what they say: big, soft, gingerbread cookies. They stay soft, too. My oldest son's favorite." - by AMY1028





PREP TIME: 15 MINUTES | COOK TIME: 10 MINUTES | READY IN: 50 MINUTES SERVINGS: 24

INGREDIENTS

2 1/4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3/4 cup butter, softened
1 cup white sugar
1 egg
1 tablespoon water
1/4 cup molasses
2 tablespoons white sugar

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.

2. In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the egg, and then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut-sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart on an ungreased baking sheet, and flatten slightly.

3. Bake 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 143, Total Fat: 6g, Cholesterol: 9mg, Sodium: 147mg, Total Carbs: 21.1g, Dietary Fiber: 0.4g, Protein: 1.6g

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HELPFUL HINTS

- Several cooks recommend chilling the dough for 1 hour to make it easier to handle when forming balls.
- Use 1 tablespoon orange juice instead of the water to add a subtle flavor twist.
- To kick the ginger flavor up a notch, stir in 1 tablespoon finely grated fresh ginger, or a preferred amount.
- Use these cookies with softened vanilla ice cream to make ice cream sandwiches, then refreeze for a special treat.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Wow! These are the best cookies ever! They came out looking great and tasted even better! I also put the dough into the freezer for about 30 minutes. It makes a HUGE difference. I baked mine for 10 minutes. They still stayed moist. I am planning to give these cookies as gifts for Christmas. Thanks for the great recipe! (Unfortunately, these cookies didn't last long enough to give away as gifts. So I made another batch. This time I used fresh grated ginger, and instead of water for the liquid, I used brandy-orange liqueur. What a difference! A nice taste for the holidays.) Thanks again for the great recipe." - RAEVYNNE

"I made these cookies for a cookie exchange. They were a big hit and people wouldn't stop eating them. My husband probably ate three dozen by himself. When rolling them into balls, spray cooking spray on your hands to keep them from sticking." - **SKITTEN**

"Boy, these 5 star ratings are getting kind of boring!! LOL! Honestly, these deserve all 'the best' ratings! I have to admit that I did substitute brown sugar for the white (thought they would be even more moist), but other than that, stayed with the recipe. I felt the spices were right on and they turned out nice and spicy. Would highly recommend these." - KittySerbia

Photo Credits - Left: Juliana, Top right: Tina, Bottom right: sugarbits

Brooke's Best Bombshell Brownies

"These brownies are the bomb! I've found the perfect combination of ingredients to make the fudgy-est brownies yet. Enjoy." - by CindyAnn





PREP TIME: 15 MINUTES | COOK TIME: 35 MINUTES | READY IN: 50 MINUTES SERVINGS: 24

INGREDIENTS

- 1 cup butter, melted
- 3 cups white sugar
- 1 tablespoon vanilla extract
- 4 eggs
- 1 1/2 cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 cup semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

2. Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.

3. Sift together the flour, cocoa powder, and salt. Gradually stir the flour mixture into the chocolate mixture until blended. Stir in the chocolate chips. Spread the batter evenly into the prepared baking dish.

4. Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 248, Total Fat: 11.2g, Cholesterol: 56mg, Sodium: 165mg, Total Carbs: 37.5g, Dietary Fiber: 1.8g, Protein: 2.9g

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- Line the baking pan with parchment paper to make it easy to remove brownies from the pan and for extra-easy cleanup.
- Several cooks recommend reducing the amount of sugar to 2 cups, and some used 1 cup white sugar with 1 cup brown sugar.

- If desired, replace the chocolate chips with 1 cup chopped walnuts or pecans.
- Add 1 teaspoon cinnamon to deepen the chocolate flavor.
- Be sure to let the brownies cool completely before cutting them.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"These brownies came out great, so fudgy and chewy! Since there is extra egg in place of the usual oil and no baking soda/powder, the result is an intensely rich, decadent brownie. I used milk chocolate chips and used 1 1/2 cups white sugar and 1 1/2 cups brown sugar. I have found that this adds a more saturated, special flavor. The best way I have found to melt sticks of butter is to place them in a large, microwaveable plastic cup and microwave them for 30-plus seconds. By doing this, you don't have to go through the hassle of cutting the butter. Also, in place of sifting the flour mixture, all you need to do is whisk it. Whisking produces the exact same effect/texture as using a conventional sifter, plus it is much easier to clean! I highly recommend this recipe. You have got a winner with this one, Brooke." - CookinginFL

"Worth the hype! Even better the next day. I followed others' suggestions and used 1 cup each brown and white sugars. Since the brownies were for adults, I added 1 teaspoon almond extract and 1 cup 60 percent cacao bittersweet chocolate chips for a more sophisticated taste. These are so moist and delicious. I'll definitely be making these again." - muttluvr76

"I was looking for a recipe with ingredients that I already had lying around. These turned out perfectly! I cut the recipe in half, as there are only two of us, and made it in an 8x8 inch pan. They baked in about 30 minutes, and I forgot to mix the chips in, so I sprinkled them on top and it turned out just fine that way. I also used half white sugar, half brown sugar. I had also never made homemade brownies before, but I will always use this recipe now, they turned out so good! Easy and quick to make, I'd recommend to anyone looking for a brownie recipe." - Heather

Photo Credits - Left: SweetToothTiff, Top right: Shalaine_1, Bottom right: Kenzie

Buckeye Balls II

"These are chocolate-covered balls of peanut butter and confectioners' sugar." - by Allison O'Brien





PREP TIME: 45 MINUTES I COOK TIME: 10 MINUTES I READY IN: 1 HOUR 25 MINUTES SERVINGS: 30

INGREDIENTS

- 1 1/2 cups creamy peanut butter
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 4 cups sifted confectioners' sugar
- 1 cup semisweet chocolate chips
- 2 tablespoons shortening

DIRECTIONS

1. Line a baking sheet with wax paper; set aside.

2. In a bowl, mix peanut butter, butter, vanilla, and confectioners' sugar with hands to form a smooth stiff dough. Shape into balls using 2 teaspoons of dough for each ball. Place on prepared pan, and refrigerate.

3. Melt shortening and chocolate together in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and remove from heat.

4. Remove balls from refrigerator. Insert a wooden toothpick into a ball, and dip into melted chocolate. Return to wax paper, chocolate side down, and remove toothpick. Repeat with remaining balls. Refrigerate for 30 minutes to set.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 204, Total Fat: 12g, Cholesterol: 8mg, Sodium: 81mg, Total Carbs: 22.8g, Dietary Fiber: 1.2g, Protein: 3.7g

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HELPFUL HINTS

• Cooks have suggested reducing the amount of sugar to 3 sifted cups and adding it a cup at a time to control the stiffness of the dough.

• Some cooks prefer to insert the toothpicks into the balls before refrigerating. After dipping them into the chocolate and removing the toothpicks, just rub your finger over the spot to cover the hole.

• Use a cookie scoop for a consistent size.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I cannot begin to tell you how satisfied I was with this incredible recipe. I took the time to do it right and it was more than I ever expected. Sure you have to take a little extra time mixing all the recipe calls for so you get a creamy and smooth mixture to form balls. I used chocolate bars [chopped] instead of chocolate chips. Friends, the time you put into this will make your mouth beg for more and the hit of any party, holiday or otherwise. Great for Easter. Just shape into eggs and after dipping, decorate. I could not believe the quality and flavor. Just like a genuine old country candy shop. Thank you, Allison." - Alburquerque

"I LOVE this recipe! I've made this recipe several times, and my favorite way to make them is to double the recipe, press the peanut butter part in a 9x9 inch glass pan, pour the melted chocolate over top, refrigerate, and then cut into small squares when thoroughly chilled. It saves the time of forming each ball and dipping them." - Ali

"These were Awesome! Anyone that loves peanut butter will love these! And they are relatively easy to make. Can be a little time-consuming having to roll each one, however, I've made far more time-consuming candies that don't taste half as good as this. This is a really simple recipe to follow. After I rolled them into balls, I froze them for about 30 minutes and they were very easy to dump a few in a time into my bowl of melted chocolate and fish out with a fork. I then froze them again to get them to set and packaged them up in their containers and now they sit in my refrigerator ready to be given out." - DEEDRAA

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Caramel Bars

"Yummy oat bars filled with a gooey layer of caramel, chocolate and nuts." - by Jordanna





PREP TIME: 20 MINUTES | COOK TIME: 12 MINUTES | READY IN: 35 MINUTES SERVINGS: 24

INGREDIENTS

32 individually wrapped caramels, unwrapped
5 tablespoons heavy cream
1 cup all-purpose flour
1 cup rolled oats
3/4 cup brown sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter, melted
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). In a saucepan over low heat, melt together the caramels and heavy cream, stirring occasionally, until smooth.

2. In a bowl, stir together the flour, oats, brown sugar, baking soda, and salt. Stir in the melted butter until well blended. Press half of the mixture into the bottom of a 9x13 inch baking pan. Reserve the rest.

3. Bake the crust for 8 minutes in the preheated oven. Remove and sprinkle with chocolate chips and walnuts. Pour the caramel mixture over the top and then crumble the remaining crust mixture over everything.

4. Return to the oven and bake for an additional 12 minutes, or until the top is lightly toasted. Cut into squares while it is still warm.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 179, Total Fat: 9.3g, Cholesterol: 21mg, Sodium: 146mg, Total Carbs: 23.3g, Dietary Fiber: 0.9g, Protein: 2g

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- Line the baking pan with aluminum foil or parchment paper to make removing the bars from the pan and cleanup extra easy.
- If using caramel or butterscotch bits, 1 1/4 cups (8 ounces) equals the 32 caramel candies called for in the recipe.
- Several cooks recommend not spreading the caramel mixture to the edges of the pan to prevent it from bubbling over the crust and becoming hard.
- For best results, let bars cool completely before cutting them, and use a pizza cutter to speed the task.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Oh, yeah. Yum. Ooey-gooey, crunchy-chewy. It's gotta be healthy with all those oats, right? And all that protein in the nuts? Well, there, I've justified this wonderful little snack for you so you can make these fabulous bars. I doubled EVERYTHING except the caramel. I will use the whole bag next time though. I used a professional 10x10 inch pan and baked the base for 15 minutes and the bars for 18 minutes. They were perfect. I cut them when cooled. I actually made two batches at the same time and made one with pecans/chocolate chips and the other with walnuts/no chocolate chips. You should try this recipe if you need a ooey-gooey-chewy-crispy-crunchy fix. I really wouldn't decrease the butter—come on, it holds the oats and nuts together." - TAG

"I love caramel and after I read this recipe I just had to try it. I tweaked it a little bit, though and it turned out fine. I used a 9x13 inch pan and I doubled the entire recipe. I used milk chocolate chips and walnuts, but I used pecans in half of the pan and I think I like the pecans better. Pecans go well with caramel and chocolate, just like turtles candy. I added 2 teaspoons of vanilla to the melted butter and poured it over the flour mixture. I took a pan to my job and they were a huge hit. Remember to spray the pan with a little cooking spray and they'll come out a little easier. Let the bars cool before cutting them." - Chitowncook

"This recipe was incredible. I used milk chocolate chips, semisweet chips, AND chocolate-toffee bar bits. I did make them in the 9x13 inch pan, which works well. It does make the topping a little scattered on top, but it's OK; it just shows you the ribbons of caramel and chocolate that lie underneath. Yummy! Thanks for a keeper." - kja303

Photo Credits - Left: CookinginFL, Top right: Yummy, Bottom right: Erin Kate

Caramel-Filled Chocolate Cookies

"Chocolate cookie dough is wrapped around caramel-filled chocolate candies. We have these at Christmas time each year. They are delicious! Hope you enjoy them too." - by Lisa



PREP TIME: 20 MINUTES | COOK TIME: 10 MINUTES | READY IN: 3 HOURS SERVINGS: 24

INGREDIENTS

cup butter, softened
 cup white sugar
 cup packed brown sugar
 eggs
 teaspoons vanilla extract
 1/4 cups all-purpose flour
 teaspoon baking soda
 4 cup unsweetened cocoa powder
 cup chopped walnuts
 tablespoon white sugar
 chocolate-covered caramel candies

DIRECTIONS

1. Beat butter until creamy. Gradually beat in white sugar and brown sugar. Beat in eggs and vanilla. Combine flour, baking soda, and cocoa. Gradually add to butter mixture, beating well. Stir in 1/2 cup walnuts. Cover and chill at least 2 hours.

2. Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 baking sheets.

3. Combine remaining 1/2 cup walnuts with 1 tablespoon sugar. Divide the dough into 4 parts. Work with one part at a time, leaving the remainder in the refrigerator until needed. Divide each part into 12 pieces. Quickly press each piece of dough around a chocolate-covered caramel. Roll into a ball. Dip the tops into the sugar-walnut mixture. Place sugar side up, 2 inches apart, on prepared baking sheets.

4. Bake for 8 minutes in the preheated oven. Let cool for 3 to 4 minutes on the baking sheets before removing to wire racks to cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 211, Total Fat: 9.8g, Cholesterol: 39mg, Sodium: 127mg, Total Carbs: 32.4g, Dietary Fiber: 1.3g, Protein: 2.7g

HELPFUL HINTS

- Line baking sheets with parchment paper to make removing the cookies from the sheet and cleanup extra easy.
- If desired, add 1/2 teaspoon salt to the flour mixture.
- Some cooks found the dough was more pliable and easier to work with when it was not chilled.
- To prevent the dough from sticking to your hands when forming the cookies, dust them occasionally with cocoa.
- Various candy types—peanut butter cups, chopped-up candy bars—can be used to make these cookies.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Absolutely addicting! I drizzled some melted white chocolate over the tops for an extra treat. They disappear quickly! Thanks for the recipe." - Crystal L

"Excellent cookie! I used round chocolate-covered caramels and put the candies in the freezer for a couple of hours. The caramel didn't ooze out while baking." - newhope

"Jeepy creepies these cookies are good! Speaking as someone a bit cookie-challenged, it did take a bit for me to get the technique down—using enough dough so the caramel didn't seep out during baking, sticky dough (refrigerating really well is definitely the key), but even the 'mistakes' are yummy. Next time I make these—and trust me, there WILL be a next time—I will smush the chocolate-covered caramels slightly so they fill the cookie a little better—instead of being one yummy surprise right in the middle. Gotta go—all this talk about the cookies is making me want ANOTHER one." - OneBiteRule

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Chewy Chocolate Chip Oatmeal Cookies

"I modified another oatmeal cookie recipe very slightly. I came up with something that my boyfriend went CRAZY over! I've never seen him enjoy cookies to that extent! He said I blew his mother's recipe away." - by PANTHERA





PREP TIME: 15 MINUTES | COOK TIME: 12 MINUTES | READY IN: 55 MINUTES SERVINGS: 42

INGREDIENTS

- 1 cup butter, softened
- 1 cup packed light brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 3 cups quick-cooking oats
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips

DIRECTIONS

1. Preheat the oven to 325 degrees F (165 degrees C).

2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, and then stir in vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the quick oats, walnuts, and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets.

3. Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 145, Total Fat: 8.1g, Cholesterol: 22mg, Sodium: 107mg, Total Carbs: 17.2g, Dietary Fiber: 1.1g, Protein: 2.1g

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- Chill the formed cookies 30 minutes to 1 hour before baking to prevent them from spreading.
- If desired, use whole-wheat flour to replace half of the all-purpose flour.
- Many cooks recommend reducing the amount of salt to 1/2 or 1/4 teaspoon.
- Some cooks replace the chocolate chips with butterscotch chips.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Excellent, excellent recipe! I've tried several oatmeal cookie recipes and this one definitely is the best. Kudos to the creator. I did modify it a bit because I'm always looking for shortcuts. Instead of doing the individual cookie thing I baked the recipe in 2 cake pans at 350 for about 25-30 minutes and the bars came out totally yummy! This one is a definite keeper." - **RENA21**

"This is my go-to cookie recipe. They come out perfectly and are crunchy on the outside and chewy inside. I let them sit in the refrigerator for about 1/2 an hour [before baking] or else they go a bit flat. I added 2 cups chocolate chips (1 white and 1 semisweet) instead of 1 cup chips and 1 cup of walnuts. This made them so delicious! I also added less salt than it called for, about 1/4 teaspoon." - acyland

"These were great. I only had old-fashioned oats but they still turned out great. Only change would be next time to reduce salt to 1/2 tsp. I made these again and this time I added dried cherries, chopped walnuts, white chocolate chips, and regular chocolate chips. They turned out fabulous." - anna

Photo Credits - Left: melissa, Top right: DetectiveL, Bottom right: Yasi

Chocolate Chocolate Chip Cookies I

"These cookies are great...you get a double dose of chocolate! My kids love them." - by CindyAnn





PREP TIME: 15 MINUTES | COOK TIME: 10 MINUTES | READY IN: 45 MINUTES SERVINGS: 48

INGREDIENTS

cup butter, softened
 1/2 cups white sugar
 eggs
 teaspoons vanilla extract
 cups all-purpose flour
 cup cocoa powder
 d teaspoon baking soda
 teaspoon salt
 cups semisweet chocolate chips
 cup chopped walnuts (optional)

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased baking sheets.

3. Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on the baking sheets before transferring to wire racks to cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 125, Total Fat: 7.1g, Cholesterol: 19mg, Sodium: 63mg, Total Carbs: 15.5g, Dietary Fiber: 1g, Protein: 1.5g

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- Line the baking sheet with parchment paper or aluminum foil to make it easy to remove cookies and for extra-easy cleanup.
- Some cooks replace half the white sugar with 3/4 cup lightly packed brown sugar.

- Use a cookie scoop or a melon baller to form the cookies and make them uniform in size.
- Chill the formed cookies 30 minutes to 1 hour before baking to prevent them from spreading.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"These cookies are great! They are very soft and chewy with a nice rich chocolate flavor. In fact, they taste just like little brownies. I was concerned they would not turn out because the dough seemed thick and sticky, but baking at 350 degrees F (175 degrees C) for exactly 8 minutes produced a perfectly plump and shiny cookie! Using half chocolate and half white chips makes these so cute! I will probably add the chopped walnuts next time I bake these, which is sure to be soon." - **TEULA**

"Ooo-ooo-oooh! Marvelous little bites of chocolate heaven. After reading previous reviews I was concerned about dryness after the first day so I used half butter and half butter-flavored shortening for the fat. Since I was using a small cookie scoop, I used mini chocolate chips (baked for 8 minutes). All I can say is they are perfect for a chocoholic like me. For those who don't know this tip: Line your baking sheet with regular old aluminum foil and you'll have no problem with cookies sticking. Use a new sheet each time then slide the foil onto newspapers to cool slightly before removing cookies to wire racks. Thank you for the perfect recipe." - KATHY S

"These cookies are really good! I found it best to refrigerate the dough for 30 minutes before cooking—this makes the dough easier to manage and not quite as sticky. I used my cookies to make ice cream sandwiches. Of course to do that, just take 2 cookies and mash 1 scoop of softened ice cream between them. Wrap up and freeze." - vA is 4 L0v3rz

Photo Credits - Left: Lysa, Top right: taranee, Bottom right: rocks

Chocolate Mint Candies Cookies

I received this recipe through a cookie exchange years ago, and it has become a favorite of family and friends." - by Jackie Schmidt





PREP TIME: 20 MINUTES I COOK TIME: 10 MINUTES I READY IN: 1 HOUR 20 MINUTES SERVINGS: 40

INGREDIENTS

3/4 cup butter
1 1/2 cups brown sugar
2 tablespoons water
2 cups semisweet chocolate chips
2 eggs
2 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
3 (4.5 ounce) packages chocolate-covered thin mints

DIRECTIONS

1. In a saucepan over medium heat, cook the sugar, butter, and water, stirring occasionally, until melted. Remove from heat, stir in the chocolate chips until melted and set aside to cool for 10 minutes.

2. Pour the chocolate mixture into a large bowl, and beat in the eggs, one at a time. Combine the flour, baking soda, and salt; stir into the chocolate mixture. Cover and refrigerate dough for at least 1 hour.

3. Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets. Roll cookie dough into walnut size balls and place 2 inches apart onto the prepared baking sheets.

4. Bake for 8 to 10 minutes in the preheated oven, be careful not to overbake. When cookies come out of the oven, press one mint wafer into the top of each cookie and let sit for 1 minute. When the mint is softened, swirl with the back of a spoon or toothpick to make a pattern with the green filling of the mint wafer. For smaller cookies, break mints in half.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 162, Total Fat: 7.4g, Cholesterol: 20mg, Sodium: 99mg, Total Carbs: 23.8g, Dietary Fiber: 0.9g, Protein: 1.7g

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Desserts eBook | Chocolate Mint Candies Cookies

HELPFUL HINTS

• Several cooks recommend chilling the dough overnight.

• Once the dough is chilled, roll it into logs the same diameter as the mint wafers, and then slice the logs to create uniform-sized cookies.

• Some cooks suggest letting the cookies cool a minute before placing the mints on top to prevent them from sliding off.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Wonderful! Easy to overcook. Don't cook with your eyes. I could have sworn these were not done by 9 minutes. Consequently, I cooked one batch for 12 minutes and they were hard, not soft like I prefer. I got the hang of it after the first batch. These cookies freeze well. Good for gift giving." -Kari

"Delicious! This was the easiest cookie recipe I've ever made, and the cookies were amazing. I only used half a mint wafer on each cookie and I'm glad I did, because I think a whole one would be too overpowering. I also used a spoon to swirl the mint, a toothpick wasn't working for me. But these were great and I plan on making them for my holiday cookie swap. I made half the recipe and it still made 42 cookies." - SARLYNN77

"These cookies also won for me at a cookie exchange last year. Since then, I've had people ask me for the recipe. A slight change I make is instead of the 2 tablespoons of water, I use freshly brewed and cooled down coffee. Coffee sets off the flavor of chocolate really well. You don't taste the coffee; you just taste the chocolate MORE. I sometimes also use a teeny bit of peppermint extract when I want them REALLY minty. They're a favorite every time." - Mandie

Photo Credits - Left: Tricia Jaeger, Top right: Ernesta, Bottom right: Alisonn

Cranberry Hootycreeks

"A beautifully festive cookie in a jar recipe. These make great gifts." - by Susan O'Dell





PREP TIME: 25 MINUTES | COOK TIME: 10 MINUTES | READY IN: 35 MINUTES SERVINGS: 18

INGREDIENTS

1/2 cup plus 2 tablespoons all-purpose flour

- 1/2 cup rolled oats
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup packed brown sugar
- 1/3 cup white sugar
- 1/2 cup dried cranberries
- 1/2 cup white chocolate chips
- 1/2 cup chopped pecans

DIRECTIONS

- **1.** Layer the ingredients in a 1 quart or 1 liter glass jar, in the order listed.
- 2. Attach a tag with the following instructions:

CRANBERRY HOOTYCREEKS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet or line with parchment paper.

2. In a bowl, beat together 1/2 cup softened butter, 1 egg, and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets.

3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 105, Total Fat: 2g, Cholesterol: 1mg, Sodium: 106mg, Total Carbs: 20.8g, Dietary Fiber: 0.6g, Protein: 1.5g

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HELPFUL HINTS

• To prevent the brown sugar from hardening, one cook suggests mixing the brown sugar and white sugar together before adding them to the jar.

• Cut out a circle of patterned fabric 2 inches wider than the diameter of the jar, place the fabric over the top of the jar, and tie ribbon or raffia around the jar to hold the fabric in place and create a holiday look.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This was a HUGE hit at work! My husband found beautiful, festive jars for \$2.50. I filled up a bunch, tied them with ribbon, and sent them off to work. I did separate the sugars and placed them in a resealable plastic bag and adjusted directions to match traditional cookie recipes. Don't know if it affected the taste but it did help to fill up those jars a bit more since they were a little large! People loved the look of jars and one coworker brought in cookies to share. They were gone in a flash and people tracked me down to ask for the recipe. Will definitely do again." - acacia415

"This was my first attempt at making a jar cookie. I just made 16 jars to give as gifts. I did try the recipe out first and it is good. It is a dry dough but bakes up soft. I used semisweet chocolate chips instead, I think they made them a bit salty, so I reduced the salt a bit. I wanted my jars to look fuller. So I layered the ingredients this way, bottom to top, brown sugar, white sugar, flour, nuts, chips, berries, oats, flour, soda, and salt. Also just a note for anyone planning on making a bunch: 12 jars used 5 pounds flour, 2 pounds oats, 1 1/2 package of brown sugar (32 ounces) and 4 packages of chips (12 ounces each). I bought the nuts in bulk and bought way too many. Next time I think I will take my measuring cup to the store." - **BETH N**

"I made 10 or so of these for family and friends this year. The ingredients perfectly filled a quart size jar. They are very festive with holiday paper in the lid and the recipe card attached with nice ribbon. This got rave reviews from all who saw them. You should definitely modify the directions to increase the baking time according to your own oven and note they should NOT be baked on stoneware. These cookies really aren't that sweet add sugar if you want a sweeter cookie. Extra cranberries and white chocolate chips really help. These taste more like a granola bar type of treat than a decadent holiday cookie." - MAMASPICE

Photo Credits - Left: Jeanine, Top right: Jrbaker, Bottom right: cookin'mama

Cranberry Orange Cookies

"A nice thing to have around during the holidays, but don't expect them to stay around long. These orange flavored cranberry cookies are tart and delicious, not to mention beautiful. Not really a favorite of kids." - by MORDAVIA





PREP TIME: 20 MINUTES | COOK TIME: 14 MINUTES | READY IN: 34 MINUTES SERVINGS: 48

INGREDIENTS

- 1 cup butter, softened
 1 cup white sugar
 1/2 cup packed brown sugar
 1 egg
 1 teaspoon grated orange zest
 2 tablespoons orange juice
 2 1/2 cups all-purpose flour
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 2 cups chopped cranberries
 1/2 cup chopped walnuts (optional)
 1/2 teaspoon grated orange zest
- 3 tablespoons orange juice
- 1 1/2 cups confectioners' sugar

DIRECTIONS

1. Preheat the oven to 375 degrees F (190 degrees C).

2. In a large bowl, cream together the butter, white sugar, and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons orange juice. Combine the flour, baking soda, and salt; stir into the orange mixture. Mix in cranberries and walnuts until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased baking sheets. Cookies should be spaced at least 2 inches apart.

3. Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.

4. In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice, and confectioners' sugar until smooth. Spread over the tops of cooled cookies. Let stand until set.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 110, Total Fat: 4.8g, Cholesterol: 15mg, Sodium: 67mg, Total Carbs: 16.2g, Dietary Fiber: 0.5g, Protein: 1.1g

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HELPFUL HINTS

- Dried cranberries can be substituted for fresh cranberries; if desired, soak the dried cranberries in orange juice to soften them.
- Some cooks add 1/2 teaspoon almond extract to enhance the flavors.
- Chill the dough before baking to prevent cookies from flattening.
- Do not overcook.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I just won 1st prize at a cookie exchange with this recipe!!! It was fabulous! The only change I made was to use orange juice concentrate in both the cookies and the glaze for a more intense orange flavor. These cookies look so beautiful with the red cranberry pieces. I chopped mine pretty finely in a food processor and it made them look like little jewels in the cookies. Also, the icing is very thick and opaque—you can't see the cookie through the icing. I think I would prefer a glaze so you can see the beautiful cookie through the glaze so next time, I'm going to use more orange juice concentrate and thin out the icing a bit so that it's more translucent and glaze like. But really, these cookies are terrific just as they are. Not overly sweet with a hint of tart and beautiful and very festive." - Wildflower

"Oh my goodness these are THE BEST! I usually make cranberry orange bread during the holidays, but from now on I'm making these cookies instead. I added a splash of vanilla extract, pulsed the fresh cranberries in my food processor, and used 2 tablespoons orange juice concentrate instead of orange juice, and they spread out beautifully and have the perfect texture and balance of sweet and tart. I didn't even make the icing and my 3-year-old loves them! Thank you, Meg." - MJones

"A tasty and nice holiday cookie. As a previous reviewer said, these are a 'soft' type cookie, and they have a nice orange flavor. Make sure you add enough cranberries—mine could've used a few more. I might add a touch of vanilla to the cookie batter next time and a smidge more orange zest. The icing was fine—I added a bit more orange zest to it." - COOKINGIRLLJ

Photo Credits - Left: Apurpleocean, Top right: Gretchen, Bottom right: glutenfree mommy of 3

Cranberry Pistachio Biscotti

"The red and green make a great Christmas cookie. I have successfully used other nuts instead of pistachios. If using salted pistachios, omit the 1/4 teaspoon salt from the recipe." - by Gerry Meyer



PREP TIME: 25 MINUTES I COOK TIME: 45 MINUTES I READY IN: 1 HOUR 20 MINUTES SERVINGS: 36

INGREDIENTS

1/4 cup light olive oil
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 eggs
1 3/4 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 cup dried cranberries
1 1/2 cups pistachio nuts

DIRECTIONS

1. Preheat the oven to 300 degrees F (150 degrees C).

2. In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand.

3. Divide dough in half. Form two logs (12x2 inches) on a baking sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily.

4. Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275 degrees F (135 degrees C).

5. Cut logs on diagonal into 3/4 inch thick slices. Lay on sides on parchment covered baking sheet. Bake approximately 8 to 10 minutes, or until dry; cool.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 92, Total Fat: 4.3g, Cholesterol: 12mg, Sodium: 55mg, Total Carbs: 11.7g, Dietary Fiber: 0.8g, Protein: 2.1g

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HELPFUL HINTS

- After removing loaves from the oven, cover them with clean dish towels to prevent cracks and ensure they cool slowly.
- Make clean slices using a large, sharp knife to cut diagonally across the loaves; lean into the loaves using your body weight instead of a sawing motion.
- Some cooks substitute almonds or walnuts for the pistachios.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I LOVED this recipe! I added 2 teaspoons orange zest, used extra virgin olive oil (that's all I had in the pantry!) and you could taste the extra virgin olive oil, which is different, but it was so good! I also added the wet paper towel on top as the biscotti was cooling before the second bake—I was AMAZED at how easy it was to slice it without everything falling apart. I would add more cranberries, and fewer pistachios next time." - jamoore1976

"These are fantastic! I've made several batches of these in the past few months. Yes, the nuts can be difficult to cut through—I coarsely chop mine. I've also coated one side in white chocolate, and then drizzled it with milk chocolate. This makes a beautiful presentation and tastes great! DO use parchment paper, as the recipe calls for, or they will stick. Wetting your hands does make shaping the sticky dough very easy to work with. These also freeze beautifully. 5 stars." - Stephanie Knewasser

"This is a wonderful recipe. Italian friends have told me these taste 'just the way biscotti is supposed to taste.' I reduced pistachios by 1/2 cup and increased the cranberries by 1/2 cup. I also add 1/2 teaspoon real orange extract. Otherwise, the recipe is perfect. If you are not getting 3 dozen, you may be making the logs too wide. Make them 2 inches wide and then flatten them slightly. These are smaller biscotti than those sold in jars at coffee shops. DON'T use butter or margarine. Find a light good quality olive oil. Butter doesn't belong in biscotti—it won't age well and will become rancid instead of allowing the flavor to develop." - GZJ123

Photo Credits - Left: Lindsey, Top right: Allrecipes, Bottom right: amh113

Cream Cheese Squares

"Cream cheese squares. Very easy, and very good." - by Ann





PREP TIME: 10 MINUTES | COOK TIME: 30 MINUTES | READY IN: 45 MINUTES SERVINGS: 24

INGREDIENTS

- 2 (8 ounce) cans refrigerated crescent roll dough
- 2 (8 ounce) packages cream cheese, softened
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1/2 cup butter, melted
- 1/4 cup white sugar
- 1 teaspoon ground cinnamon

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

2. Press one can of the crescent rolls into the bottom of the prepared pan. In a bowl, mix together the cream cheese, 1 cup sugar, and vanilla until smooth and creamy. Spread over the crescent layer. Unroll the second can of crescent rolls and lay them on top of the cream cheese layer. Do not press down. Pour the melted butter over the entire pan. Combine the remaining 1/4 cup of sugar and cinnamon; sprinkle over the top.

3. Bake for 25 to 30 minutes in preheated oven, or until the top is crisp and golden.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 213, Total Fat: 14.2g, Cholesterol: 21mg, Sodium: 246mg, Total Carbs: 18.4g, Dietary Fiber: 0.1g, Protein: 2.8g

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HELPFUL HINTS

- For easiest preparation, let the cream cheese come to room temperature before mixing with sugar and vanilla extract.
- Some cooks cut the amount of white sugar mixed with the cream cheese to 1/2 cup.
- Adding 1 egg to the cream cheese filling will give it a fluffier cheesecake-style texture.

• Vary this recipe by using different flavors and fillings such as lemon or orange zest, fresh fruits, fruit toppings, or even pumpkin pie filling, or choose savory flavoring ingredients.

• Frozen puff pastry dough can be substituted for the crescent roll dough.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I make these squares more than 2 dozen times a year!! They are the most popular thing I make. I'm always asked to make them for everything. You will always be a hit 100 percent of the time when you bring these to any event. I prefer to line my baking pan with aluminum foil for easy removal and refrigerate overnight. I then remove them from the pan and slice then arrange them on a serving platter. Works great every time." ovenmitt2

"I have made these with so many different toppings! They are great with pretty much anything. I have used lemon zest, blueberry topping, fresh strawberries, apples and cinnamon and I'm thinking maybe brown sugar and cinnamon next time. I love these things!! And don't pour that much butter over the top. I found it best to just brush on a thin coat and if you alter it, like adding strawberries, you may want to omit the sugar and cinnamon on the top." - too hot in the kitchen

"My daughters and I made this recipe for Christmas gifts. We changed it slightly by using a mini muffin pan. We greased the pan and sprinkled cinnamon sugar in the bottom of each muffin hole. Pressed a piece of crescent roll in each hole, filled with cream cheese mixture and topped with a piece of crescent roll. Cooked in 10 minutes. They turned out great. Little bite size cream cheese balls. Plus the girls and I had fun making them." - Karolinamom

Photo Credits - Left: Lydia, Top right: Shalaine_1, Bottom right: Tricia Jaeger

Frosted Banana Bars

"These are a big hit for snack days at work. Very moist and easy to make." - by deltaj





PREP TIME: 20 MINUTES | COOK TIME: 20 MINUTES | READY IN: 40 MINUTES SERVINGS: 36

INGREDIENTS

1/2 cup butter, softened

- 1 1/2 cups white sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup mashed ripe bananas
- 1 (16 ounce) container cream cheese frosting

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jelly roll pan.

2. In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs, one at a time, then stir in the sour cream and vanilla. Combine the flour, baking soda and salt; stir into the batter. Finally, mix in the mashed banana. Spread evenly into the prepared pan.

3. Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Allow bars to cool completely before frosting with the cream cheese frosting.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 160, Total Fat: 7.3g, Cholesterol: 21mg, Sodium: 107mg, Total Carbs: 22.9g, Dietary Fiber: 0.4g, Protein: 1.4g

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HELPFUL HINTS

- 1 cup of mashed bananas equals 2 medium bananas.
- If the bananas are not ripe enough, heat them in a microwave oven for a few seconds, then peel and mash them.

• If desired, stir 1/2 cup chopped walnuts into the batter with the mashed banana.

• If using a 9x13 inch baking pan for this recipe, bake the bars an additional 10 minutes, checking for doneness by inserting a toothpick into the center.

- Some cooks top the bars with peanut butter chocolate chips or chopped walnuts.
- If desired, use Cream Cheese Frosting II to frost the bars.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"My only complaint is that I can't give this recipe 6 stars! These are wun-der-ful! It's so great making a 'bar' recipe that comes out of the pan perfectly and makes a great presentation. I served them chilled because my sister has a similar recipe and for some reason it really brings out the banana flavor. I only used two really dark bananas but you could really taste the flavor; I added some cinnamon, too. For such a simple recipe it really does make a ton—an entire jelly roll pan. WOW! I made a softer frosting of one block cream cheese, 2 cups confectioners' sugar, 1 teaspoon vanilla, and some milk to thin it out ever so slightly. Stop searching for recipes. Turn off your computer and go make these. They are really delicious." - Laura Jean

"This recipe was GREAT!! I loved it so much. Instead of sour cream, I used vanilla yogurt and it tasted wonderful. I also added walnuts into the batter. The cake was also moist and really tasted like bananas! I used only about 5 ounces worth of cream cheese frosting made by myself. I also used over ripe bananas (REALLY GOOD). If you are bringing this dish to a fancy party or for some big event like a birthday, jazz it up like I did. I dyed the frosting a very pale yellow and I put dark chocolate shavings on top, in fact it even looked like a BANANA!! Thanks again! YUM." - **BLUEBUBBLYSODA**

"Oh. My. Stars. Absolutely, incredibly good. The only changes I made were cutting the sugar to just under a cup and adding chopped walnuts. Made into cupcakes (Yield: 24 full size and 9 mini muffins). Baked at 350 degrees F (175 degrees C) for 18 minutes. (13 minutes for the mini's) Though they didn't need frosting, I wanted to try a maple take on the cream cheese frosting. Used 3 tablespoons pure maple syrup (didn't have any extract), and topped with a walnut." - Sumchelle

Photo Credits - Left: Jamie, Top right: Sumchelle, Bottom right: sugarmagnolia98

Fudge Puddles

"Fudge filled deliciousness." - by debzy





PREP TIME: 30 MINUTES | COOK TIME: 25 MINUTES | READY IN: 2 HOURS SERVINGS: 12

INGREDIENTS

- 1 1/4 cups all-purpose flour
 3/4 teaspoon baking soda
 1/2 teaspoon salt
 1/2 cup butter, softened
 1/2 cup creamy peanut butter
 1/2 cup white sugar
 1/2 cup packed brown sugar
 1 egg
 1/2 teaspoon vanilla extract
- 1 cup milk chocolate chips
- 1 cup semisweet chocolate chips
- 1 (14 ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 3/4 cup pecan halves

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C).

2. Sift together flour, baking soda and salt.

3. Cream butter, peanut butter, and white and brown sugars. Mix in egg and 1/2 teaspoon vanilla. Stir the flour mixture into creamed mixture. Shape the dough into 48 balls, 1 inch each. Place each ball in one compartment of a mini muffin tin.

4. Bake the cookies for 14 to 16 minutes or until lightly browned. Remove from oven and immediately make wells in the center of each using the back of a melon ball scoop. Cool in pan for 5 minutes. Then carefully remove to wire racks.

5. To make filling: Put chocolate chips in a double boiler over simmering water. Stir in condensed milk and vanilla; mix well. Using a measuring cup, fill each cookie well with chocolate filling. Top with a pecan half.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 273, Total Fat: 14.7g, Cholesterol: 26mg, Sodium: 165mg, Total Carbs: 33.2g, Dietary Fiber: 1.3g, Protein: 4.9g

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HELPFUL HINTS

• Some cooks suggest spraying the tins with a nonstick cooking spray for easy removal. Gently twisting each cookie after 5 minutes of cooling will do the trick, too.

• If a melon ball scoop is not available, use the tip of a spoon or the end of a pestle (from a mortar and pestle) to make the well in each cookie.

• For best results, prepare the chocolate filling after the cookies have been removed from pan and are cooling on wire rack; otherwise it will harden.

• To fill the cookie wells, use a piping bag without a tip or a plastic bag with the end snipped off. Wrap the bag with a dishcloth to insulate your hands from the hot fudge.

• Fill a large squeeze bottle with the fudge mixture and squeeze to fill each well.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Yum! I used a small cookie scoop instead of making balls and filled the mini-muffin tin. This was done in a snap. I ended up with 36; I didn't double the recipe. I also used the scoop to fill the cookies with the fudge filling. The scoop is about 1 ounce. Make sure not to overbake. Take out of the oven when they start to brown. Very easy and very yummy. The chocolate center is rich. The peanut butter cookie cup does not stand out. You will have a little fudge left over; put it in a small plastic container and chill it and you have yourself some fudge! UPDATE: I find the trick to removing the cookie without them breaking is to rotate them by pressing gently in to the right or left. Once they start to spin they come out without breaking. They should cool around 10 minutes before attempting to do this." - CAROLC80

"Great cookies! My pan is a dark nonstick so I reduced heat to 325 degrees F (165 degrees C). I used a rounded measuring spoon to make the well then twisted the cookies before I removed them from the pan and didn't have any casualties. There was a lot of fudge left over but it can be mounded pretty high—it immediately holds its form. I did have to reheat as it cools quickly plus the sprinkles I added in lieu of the pecans had to be added after every few cookies to ensure they'd stick." - Tricia Jaeger

"Just had to try this recipe! Very good! I found it easier to remove cookies from pans if you refrigerate for a few extra minutes after the initial 5 minutes cooling. Tastes like a bite size chocolate cream pie with PB crust! Thanks, Deborah." - YOUGOTTAEAT

Photo Credits - Left: Kristen, Top right: Tricia Jaeger, Bottom right: ZIGZAGPRINCESS

Gobble Up Granola Snacks

"This is a quick granola snack recipe that my sister-in-law gave to me one snow day when the kids were home. She told me the kids would eat the batch in a day and she was sure right! I tend to double the recipe so I am not making it every day." - by TINAMARIES





PREP TIME: 5 MINUTES | COOK TIME: 10 MINUTES | READY IN: 3 HOURS SERVINGS: 18

INGREDIENTS

2 1/2 cups crispy rice cereal
2 cups quick-cooking oats
1/2 cup raisins
1/2 cup packed brown sugar
1/2 cup light corn syrup
1/2 cup crunchy peanut butter
1 teaspoon vanilla extract

DIRECTIONS

1. In a large bowl, stir together the rice cereal, oats, and raisins. Set aside. Grease a 9x13 inch baking dish with cooking spray.

2. Combine the brown sugar and corn syrup in a small saucepan over medium heat. Heat just until boiling, then remove from heat and stir in peanut butter and vanilla until smooth. Pour over the cereal and oat mixture, and mix well.

3. Press into the prepared pan using the back of a large spoon. Allow to cool, then cut into squares.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 146, Total Fat: 4.2g, Cholesterol: 0mg, Sodium: 72mg, Total Carbs: 25.6g, Dietary Fiber: 1.7g, Protein: 3.3g

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HELPFUL HINTS

- Several cooks recommend substituting honey for the corn syrup.
- Line the pan with aluminum foil with extra foil hanging over the sides. After you pour the mixture into the pan, fold the foil over the mixture, pressing down firmly and evenly with your hands to create an even surface.
- If the mixture hardens while mixing the ingredients together, place the bowl in a microwave oven for 20 seconds, then continue stirring.
- To speed the cooling time once the mixture has been pressed into the pan, place the pan into the refrigerator.

• Vary the flavor of these snacks by using different cereals, pecans or walnuts, chocolate chips, and/or chopped dried fruits such as cranberries and apricots.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"These are so good and easy. Every time I make them someone asks me for the recipe. A lot of people said that they didn't stay together very well but I don't have that problem. Of course you have to let them cool a little before you cut them, just like any other bar. Storing them never seems to be a problem because there are never any left. I always add some cinnamon to them, makes them extra good. I have also made them with chocolate and peanut butter chips instead of raisins. Both are excellent." - **STEPH01684**

"Okay, I have made these three times in five days and my kids are asking me when I am making them again. AND, my DH has asked for them in his lunch. I guess everyone in my house loves them! These went together super fast and I like the cereal/oats combination, and unlike a lot of granola or granola bar recipes there isn't a lot of sugar so they are healthier and less expensive to make. I made the first batch as directed, the second minus the raisins and pressed mini chocolate chips on top and in the third batch, I replaced 1/2 cup of cereal with coconut and added finely chopped dried apricots. They were all very good. Thanks for the keeper." - ANDRABETH

"Taste like a rice cereal bar! I've made them 3 times in the last couple of days using chocolate coated candies and chocolate chips instead of raisins and smooth peanut butter. Fill the 1/2 cup measuring cup three-quarters full of light corn syrup and add a little honey to get to a full 1/2 cup. The honey helps the bar stick together better (don't use more or it turns out too sweet). Also add a 1/4 teaspoon salt. I don't know why but it makes a world of difference in the taste in a good way. Thank you so much for this easy delicious recipe." - NUKA1

Photo Credits - Left: Bellydancer, Top right: Tricia Jaeger, Bottom right: AnPan

Mrs. Sigg's Snickerdoodles

"These wonderful cinnamon-sugar cookies became very popular with my friends at church. My pastor loves them! You will too! Crispy edges, and chewy centers; these cookies are a crowd pleaser for sure." - by Beth Sigworth





PREP TIME: 20 MINUTES | COOK TIME: 10 MINUTES | READY IN: 1 HOUR SERVINGS: 48

INGREDIENTS

1/2 cup butter, softened
1/2 cup shortening
1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons white sugar
2 teaspoons ground cinnamon

DIRECTIONS

1. Preheat oven to 400 degrees F (200 degrees C).

2. Cream together butter, shortening, 1 1/2 cups sugar, eggs, and vanilla. Blend in the flour, cream of tartar, soda, and salt. Shape dough by rounded spoonfuls into balls.

3. Mix the 2 tablespoons sugar and the cinnamon. Roll balls of dough in mixture. Place 2 inches apart on ungreased baking sheets.

4. Bake 8 to 10 minutes, until set but not too hard. Remove immediately from baking sheets onto a cooling rack.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 92, Total Fat: 4.3g, Cholesterol: 14mg, Sodium: 55mg, Total Carbs: 12.4g, Dietary Fiber: 0.2g, Protein: 1g

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HELPFUL HINTS

- Line baking sheets with parchment paper to ensure stick-free baking and easy cleanup.
- Always use fresh baking soda and cream of tartar; check the "use by" date on the bottom of the can.
- For best results, let all ingredients, particularly eggs and butter, come to room temperature.
- While there is no perfect substitute for cream of tartar, some cooks have used 2 teaspoons lemon juice or vinegar.
- Several cooks recommend chilling the dough before shaping it into balls.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This was an amazing recipe! Incredibly easy. I needed a little more of the sugar/cinnamon mixture than the recipe called for. When I mixed up the second batch of mixture, I substituted half of the cinnamon for powdered cardamom. Yum! Very tasty as well. Also, to anyone who thinks the cookies are too hard: when the cookies start to look cracked, but the dough still looks 'wet' in the cracks, pull them out—otherwise, the cookies get too hard." - SCHWA

"Best snickerdoodle ever! If you're having a problem with flat cookies, there could be two reasons. Check your baking soda and cream of tartar to make sure they're fresh. Baking soda goes flat pretty soon after opening the box. I start a new box almost every month. To test it, just put a tiny bit of the soda in some water. If it doesn't start fizzing immediately, it's not any good. Also, if your eggs are too big the dough will spread too much. Most recipes call for large eggs, not extra large. When I make this recipe, I usually pour off just a tiny bit of the egg white, because I like my cookies puffy. Hope this helps, because I've tried a lot of snickerdoodle recipes, and this is by far the best." - SUGARPLUMCOOKIES

"I've made these a number of times, always with great results. I found I needed more of the cinnamon/sugar mixture, so I increase it to 5 tablespoons of each. As for baking time, it all depends on how you like your cookies! I prefer mine a little crispier, so 10 minutes is great for me, while hubby likes his softer, so 9 minutes is perfect for him. So there is no 'perfect' baking time for everybody, just experiment till you get them to your liking." - Naples34102

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No-Bake Cookies V

"An easy cookie for kids to make. Cocoa, peanut butter, and oatmeal make a chewy delicious cookie with some nutritional value." - by bybet2





PREP TIME: 15 MINUTES | COOK TIME: 1 MINUTE | READY IN: 1 HOUR 20 MINUTES SERVINGS: 36

INGREDIENTS

2 cups white sugar
1/4 cup unsweetened cocoa powder
1/2 cup milk
1/2 cup
1 teaspoon vanilla extract
1 pinch salt
1/2 cup chunky peanut butter
3 cups quick-cooking oats

DIRECTIONS

1. In a saucepan over medium heat, combine the sugar, cocoa, milk, and . Bring to a boil, stirring occasionally. Boil for 1 minute, then remove from heat and stir in the vanilla, salt, peanut butter, and oats.

2. Drop by rounded spoonfuls onto wax paper. Allow cookies to cool for at least 1 hour. Store in an airtight container.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 116, Total Fat: 4.9g, Cholesterol: 1mg, Sodium: 64mg, Total Carbs: 17g, Dietary Fiber: 1.2g, Protein: 2g

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HELPFUL HINTS

- Measure the peanut butter, oats, and vanilla extract in advance to have them ready to quickly stir into the sugar-cocoa mixture.
- Some cooks use creamy peanut butter to make these cookies.
- Be sure to keep the sugar mixture at a rolling boil for 1 minute, stirring constantly, to ensure the sugar does not scorch and the cookies will set properly.
- To save time, some cooks made the cookies in a greased 9x13 inch baking pan and cut them into squares when cool.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"These turned out absolutely perfect! Don't be afraid to use whole oats if you don't have quick oats. It doesn't make a difference. I made the recipe EXACTLY as stated. I have made no-bakes in the past and had them either set up too fast, or never set up. I would say the directions to this recipe are perfectly on target." - Grumpy's Honeybunch

"This is the best No-Bake Cookie Recipe I've found. Have made it with both chunky and creamy peanut butter, and we like it both ways. I set my kitchen timer to 1 minute after the mix has started boiling and have never had a problem with them setting up." - **ARNOLDIRR**

"These are my husband's favorite! We loved this recipe. When I first made them, I did not have an hour to let them cool, so put a bunch in the freezer for about 15-20 minutes and they came out great." - AFLAGINESS

Photo Credits - Left: patticake, Top right: Allrecipes, Bottom right: Cobie

Oatmeal Peanut Butter Cookies III

"These are so close to the Girl Scout oatmeal peanut butter cookies that you won't know the difference." - by Joanne Reaney





PREP TIME: 30 MINUTES | COOK TIME: 10 MINUTES | READY IN: 40 MINUTES SERVINGS: 12

INGREDIENTS

1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed light brown sugar
1 teaspoon vanilla extract
1 egg
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1 cup quick-cooking oats
3 tablespoons butter, softened
1 cup confectioners' sugar

1/2 cup smooth peanut butter

2 1/2 tablespoons heavy whipping cream

DIRECTIONS

1. In a large bowl, cream together 1/2 cup butter, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well.

2. In another bowl, combine the flour, baking soda, baking powder, and salt. Stir dry ingredients into the creamed mixture. Fold in the oats.

3. Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F (175 degrees C) for 10 minutes, or until cookies are a light brown.

4. To make filling: In a bowl, mix 3 tablespoons butter with the confectioners' sugar, 1/2 cup smooth peanut butter, and the cream until smooth. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 398, Total Fat: 23.5g, Cholesterol: 50mg, Sodium: 343mg, Total Carbs: 42.2g, Dietary Fiber: 2.2g, Protein: 7.8g

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HELPFUL HINTS

- For a chunkier cookie, some cooks prefer regular rolled oats instead of quick cooking oats.
- Some cooks doubled the cookie ingredients to make more cookies, but had enough filling mixture using the original amounts.
- To make a peanut butter-chocolate cookie, slip a chocolate wafer between 2 spoonfuls of cookie dough just before baking.
- These sturdy cookies travel well and stay fresh if packed for holiday gifts.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"OMG, These are the best pb cookies ever. I used chunky peanut butter in the cookie batter. I used all natural peanut butter in the filling. Wow!! These cookies are great without the filling. I made them both ways. The filling is pretty rich, so I would make the cookies small to use the filling. If not, go for it. Thanks for the recipe Joanne." - CookinKaren

"These are the BEST! I used a melon baller to scoop the dough- helped make them more uniform in size. And for cryin' out loud MAKE THE FILLING! The cookies are good without it but they're to die for with it!." - Sushiqueen

"This is my go-to cookie for showing off. I dip mine in chocolate also when they're done. Who doesn't love the peanut butter-chocolate combo? Over a double boiler over medium low heat melt three 4 ounce bars semisweet chocolate, or 12 ounces of semisweet chocolate chips, along with about 3 to 4 tablespoons of shortening. Dip the cookies into the chocolate. I usually dip just one side. Sometimes I dip the whole top of the cookie. You could try the whole cookie in chocolate, but that's pretty indulgent. Anyway, once dipped, set the cookies on wax paper. I do this on the cookie sheets. Then I put a whole sheet of freshly dipped cookies in the freezer. This sets the chocolate. (You can also add sprinkles to the dipped cookies directly after dipping. I shake mine on.)" - fredthemammoth

Photo Credits - Left: Jamie, Top right: MILKLISSA79, Bottom right: CookieDough

Paul's Pumpkin Bars

"These are very moist, and so far I haven't found anyone who doesn't love them." - by Deb Martin





PREP TIME: 15 MINUTES | COOK TIME: 30 MINUTES | READY IN: 45 MINUTES SERVINGS: 24

INGREDIENTS

- 4 eggs
- 1 2/3 cups white sugar
- 1 cup vegetable oil
- 1 (15 ounce) can pumpkin puree
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt

1 (3 ounce) package cream cheese, softened

- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 2 cups sifted confectioners' sugar

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. In a bowl, mix the eggs, sugar, oil, and pumpkin puree with an electric mixer until light and fluffy. In another bowl, sift together the flour, baking powder, baking soda, cinnamon, and salt. Stir into the pumpkin mixture until thoroughly combined.

3. Spread the batter evenly into an ungreased 10x15 inch jelly roll pan. Bake for 25 to 30 minutes in preheated oven. Cool before frosting.

4. To make the frosting: In a bowl, beat together the cream cheese and butter. Stir in vanilla. Gradually stir in confectioners' sugar, beating until mixture is smooth. Spread evenly on top of cooled bars. Cut into squares.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 279, Total Fat: 15.2g, Cholesterol: 49mg, Sodium: 282mg, Total Carbs: 34.1g, Dietary Fiber: 0.9g, Protein: 2.6g

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HELPFUL HINTS

- Be sure to use 100 percent pumpkin for this recipe, not pumpkin pie filling.
- Some cooks use pumpkin pie spice mix to raise the spice factor.
- When making the frosting, some cooks substitute maple flavoring for vanilla extract.
- If using a 9x13 inch baking pan, bake the cookies 5 minutes longer.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I have made these at least 5 times now and I can't get enough of them! I don't have a jelly roll pan so I divide the batter between a 9x13 and an 8x8 pan to get the right thickness and they are always perfect. Although, I have forgotten to do that before and poured it all in a 9x13 inch and it just has to bake longer and is more cake-like. This is easy and so yummy! Make sure you try this one. This is the one sure-thing I always want to bring to parties because everyone loves them." - MEG2979

"I took these bars to a family night event where my daughter works, they were devoured and employees were calling her the next morning to get the recipe from me and to please bring more when I visit again. Biggest hit ever on any dessert I have ever made!! Can't describe how delicious!! I decorated on top of icing with chopped walnuts and different holiday sprinkles. AWESOME—thanks for helping me feel like a GEM." -DESTINY219

"This recipe was delicious! I am watching my weight, so I made it lighter by using 1 cup unsweetened applesauce in place of the oil. Stayed just as moist and really cut the fat. I also used low-fat cream cheese for the frosting and left out the butter. It made the frosting a little runnier, but it set up okay. I also added a little orange zest to the frosting. Took these to a party and everyone loved them...no one missed the fat and calories." - **BERTSWERT**

Photo Credits - Left: Dclaire, Top right: CookinBug, Bottom right: Curly Sue

Peanut Butter Bars I

"These peanut butter bars taste just like peanut butter cups." - by Nancy





PREP TIME: 25 MINUTES | READY IN: 1 HOUR 25 MINUTES SERVINGS: 12

INGREDIENTS

- 1 cup butter, melted
- 2 cups graham cracker crumbs
- 2 cups confectioners' sugar
- 1 cup peanut butter
- 1 1/2 cups semisweet chocolate chips
- 4 tablespoons peanut butter

DIRECTIONS

1. In a bowl, mix together the butter, graham cracker crumbs, confectioners' sugar, and 1 cup peanut butter until well blended. Press evenly into the bottom of an ungreased 9x13 inch pan.

2. In a metal bowl over simmering water, or in the microwave, melt the chocolate chips with the peanut butter, stirring occasionally until smooth. Spread over the prepared crust. Refrigerate for at least 1 hour before cutting into squares.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 532, Total Fat: 36.6g, Cholesterol: 41mg, Sodium: 320mg, Total Carbs: 49.2g, Dietary Fiber: 3.2g, Protein: 8.8g

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HELPFUL HINTS

- If desired, dark chocolate or milk chocolate chips can be substituted for semisweet chocolate.
- If using natural peanut butter without hydrogenated oil, the peanut butter-chocolate mixture will be softer and less firm until chilled.
- Some cooks cut the bars and then refrigerate them so they hold their shape.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"A hit, a major hit. Our guests loved this, we loved this, and my children asked me to make it again this week. Since we only have dessert once a week, this is a big compliment! To make mixing easier, I put the peanut butter in the pan with the butter and let it 'melt' along with the butter.

Then I added both to the graham crackers and powdered sugar. Otherwise, I followed the recipe exactly. Thanks." - NITROJEN

"I am a beginner baker and have to say that these peanut butter bars are completely foolproof! They taste great and completely satisfy my sweet tooth! I followed the recipe exactly in addition to these reviewer's tips: 1) allow the peanut butter base to harden in the refrigerator for 20 minutes before spreading the chocolate on top; and 2) cut the squares after about 20 minutes in the refrigerator to prevent the chocolate topping from cracking. I strongly recommend this recipe for anyone who loves peanut butter and sweet desserts." - **BAKEaholic**

"SO GOOD! If you are a peanut butter/chocolate fanatic like me, then you will love this. I followed other reviewers' suggestions to make the recipe easier by melting the peanut butter with butter, then mixing with graham crackers and powdered sugar. Also, chill the peanut butter base for 15 minutes before topping with chocolate mixture." - Auntie D in MN

Photo Credits - Left: L.P.L., Top right: Tricia Jaeger, Bottom right: BAKEaholic

Peanut Butter Cup Cookies

"These cookies have a sweet peanut butter cup center." - by BUCHKO





PREP TIME: 25 MINUTES I COOK TIME: 10 MINUTES I READY IN: 1 HOUR 35 MINUTES SERVINGS: 40

INGREDIENTS

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter
1/2 cup packed brown sugar
1 egg, beaten
1 teaspoon vanilla extract
2 tablespoons milk
40 miniature chocolate covered peanut butter cups, unwrapped

DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C).

2. In a bowl, sift together the flour, salt, and baking soda; set aside.

3. In a separate bowl, stir together the butter, sugar, peanut butter, and brown sugar until light and fluffy. Beat in the egg, vanilla, and milk. Add the flour mixture; mix well.

4. Shape into 40 balls, and place into ungreased cups of mini muffin pans.

5. Bake in preheated oven for approximately 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove cookies from muffin cups.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 122, Total Fat: 6.5g, Cholesterol: 12mg, Sodium: 119mg, Total Carbs: 14.4g, Dietary Fiber: 0.6g, Protein: 2.4g

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HELPFUL HINTS

- Chill the dough to make it easier to shape the cookie balls.
- Use a cookie scoop or a melon ball scoop to form the cookies and make them uniform in size.
- Unwrap peanut butter cups and freeze them before pressing into the cookies.

• After pressing peanut butter cups into the cookies, freeze them again to cool, which also makes it easier to pop out the cookies from the mini muffin pan.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"5 Stars! I used my husband's sugary peanut butter. Also used a cookie sheet instead of a muffin pan, and cookies turned out perfect. EASY TO MAKE. DELICIOUS. Everyone raved about them, even people who normally didn't like peanut butter. INGREDIENTS AND TIMING ARE PERFECT. I wouldn't suggest changing a thing. I thought that they were not done at first, and was tempted to leave them in longer, but the cook time was perfect. LONGEVITY/FRESHNESS. The cookies stayed fresh and soft for quite a while in the cookie tins they were in. OVERALL, an excellent recipe that I will be making and sharing every Christmas, for years to come." - **ANGEL**~

"I made these for my Christmas Party and they were a hit! I doubled the recipe and came out with 72 cookies. I would recommend popping the trays into the refrigerator after you place the candy cups in the cookies. If you don't, the chocolate centers keep melting and it takes longer for them to cool and store. Easy to remove from the tray and small enough to fit many on a serving tray. I will definitely make these again." - **ERINGRENON**

"OMG, these are so good! I followed the recipe exactly as stated. Although a cookie sheet can be used, the consistency of the cookie is meant to be thicker, more cake-like, so it is, in my opinion, important to use the mini muffin tin. This way, there is more dough around each PB cup, almost like a sweet little tart. I tried it with a cookie sheet and the recipe turns out much better with the mini muffin tins. Thanks for an awesome recipe. These cookies don't last around our house." - naedwards

Photo Credits - Left: lizzietrakis, Top right: Hannah, Bottom right: jcmeade79

Soft Oatmeal Cookies

"These oatmeal cookies are very moist with a good flavor. Add a cup of raisins or nuts if you desire." - by BITTERSWEET1





PREP TIME: 15 MINUTES | COOK TIME: 10 MINUTES | READY IN: 2 HOURS SERVINGS: 24

INGREDIENTS

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 3 cups quick-cooking oats

DIRECTIONS

1. In a mixing bowl, blend together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats. Cover, and chill dough for at least one hour.

2. Preheat the oven to 375 degrees F (190 degrees C). Grease baking sheets. Roll the dough into walnut-size balls, and place 2 inches apart on baking sheets. Flatten each cookie with a large fork dipped in sugar.

3. Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool 5 minutes on baking sheet before transferring to a wire rack to cool completely.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 218, Total Fat: 8.8g, Cholesterol: 38mg, Sodium: 213mg, Total Carbs: 32.3g, Dietary Fiber: 1.4g, Protein: 3g

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HELPFUL HINTS

- Before baking, use a fork or bottom of a glass to flatten the cookies.
- Some cooks use 1 cup whole wheat flour with 1 cup all-purpose flour.

• To vary the flavor and texture of these cookies, stir in chocolate chips, butterscotch chips, nuts; sweetened, dried cranberries; shredded coconut; and/or chocolate-covered raisins.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"The perfect oatmeal cookie. No rocket science here—simple to mix, simple to bake, great results. Bake longer for chewier, shorter time for softer cookies, or add nuts or raisins if you like or just as is. Nice oatmeal flavor with just a hint of cinnamon and not overshadowed by a ton of spices. Just that simple." - naples34102

"True to their name, these cookies were quite soft, and tasty, too! I didn't find it necessary to refrigerate the dough, and rolling it into balls was too time-consuming. I just made your basic drop cookies using a spoon. I also tried flattening some using a fork dipped in sugar, but it really didn't make a difference. In my opinion, you can just skip that step. I will definitely make these again!." - CHERIE423

"Fantastic! This is the perfect oatmeal cookie base. I have made these twice this week! First time I halved the recipe and added semisweet chocolate chips. Last night I halved it and added dried fruit bits. I also substituted a reduced-fat spread for butter, and it is still the best oatmeal cookie ever. As for making the cookies uniform in shape, I simply pressed these little babies into patties like I would a mini hamburger. They came out perfectly chewy yet cooked throughout. UPDATE: The third time I made these, I replaced the butter with peanut butter. AMAZING! So good." - Chouli

Photo Credits - Left: CMHEYBOER, Top right: Michele Johnson, Bottom right: ~MOMMY~

The Whole Jar of Peanut Butter Cookies

"This cookie got its name because a whole 18-ounce jar of peanut butter is used to make it. It is the creamiest, moistest cookie I have ever had, and bound to be a favorite with anyone who makes them. Just don't overbake them." - by Kevin Ryan





PREP TIME: 15 MINUTES | COOK TIME: 12 MINUTES | READY IN: 3 HOURS SERVINGS: 30

INGREDIENTS

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 egg yolk
- 2 teaspoons vanilla extract
- 1 (18 ounce) jar peanut butter
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped peanuts

DIRECTIONS

1. In a large bowl, cream butter, white sugar, and brown sugar until smooth. Add the eggs, yolk, and vanilla; mix until fluffy. Stir in peanut butter. Sift together the flour, baking soda, and salt; stir into the peanut butter mixture. Finally, stir in the peanuts. Refrigerate the dough for at least 2 hours.

2. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

3. Roll dough into walnut-size balls. Place on the prepared baking sheet and flatten slightly with a fork. Bake for 12 to 15 minutes in the preheated oven. Cookies should look dry on top. Allow to cool for a few minutes on the baking sheet before removing to cool completely on a rack. These cookies taste great when slightly undercooked.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 273, Total Fat: 17.6g, Cholesterol: 38mg, Sodium: 231mg, Total Carbs: 24.4g, Dietary Fiber: 1.5g, Protein: 6.9g

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HELPFUL HINTS

- 1 (18 ounce) jar of peanut butter equals 2 cups of peanut butter.
- Be sure not to overbake these cookies; they should be crisp around the edges and slightly chewy in the center.
- Some cooks use bread flour to make these cookies.
- If desired, enhance the flavor of these cookies by stirring in peanut butter, white chocolate, or butterscotch chips.
- If the cookies become hard, add a slice of bread to the bag or cookie tin to soften them.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Now I know why this recipe got five stars! I followed the recipe exactly. I was a little worried that the cookies might spread, considering how fluffy the dough seemed, even after chilling it for half a day. No reason to worry. These came out perfect. And the taste is better than any other peanut butter cookie I've ever had. My husband will be pleased. I'm thinking of making sandwich cookies out of these with homemade chocolate frosting. (This recipe makes a ton of cookies, so be sure you really like peanut butter cookies!) NOTE FOR SELF: For me, this recipe does not halve well." - Sarah Jo

"This is quite possibly the best peanut butter cookie recipe ever! I made per the recipe verbatim, except for one inadvertent change. I ran out of flour, and only had about 1 3/4 cup, but they still turned out fabulous! I cannot wait to try a batch with chocolate chips! Baked these 12 minutes exact at 350 degrees F (175 degrees C) and the cookies were perfect, crisp on the edges and slightly chewy. And the perfect peanut flavor! I used whipped peanut butter, and it seemed to mix in really easily. Try these cookies, you won't be sorry." - Mare

"By far the best peanut butter cookies around! I did not use peanuts. I used chunky peanut butter and baked for 10 minutes to make a little under done! WOW! The best." - AXCESSITALL

Photo Credits - Left: Christina, Top right: OZBOZ79, Bottom right: katie_luvs2bake!

Desserts



Apple Crisp II

"A simple dessert that's great served with ice cream." - by Diane Kester





PREP TIME: 30 MINUTES I COOK TIME: 45 MINUTES I READY IN: 1 HOUR 20 MINUTES SERVINGS: 12

INGREDIENTS

10 cups apples, peeled, cored, and sliced1 cup white sugar1 tablespoon all-purpose flour1 teaspoon ground cinnamon1/2 cup water

cup quick-cooking oats
 cup all-purpose flour
 cup packed brown sugar
 teaspoon baking powder
 teaspoon baking soda
 cup butter, melted

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour, and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.

3. In a mixing bowl, combine the oats, 1 cup flour, brown sugar, baking powder, baking soda, and melted butter. Crumble evenly over the apple mixture.

4. Bake at 350 degrees F (175 degrees C) for 45 minutes.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 316, Total Fat: 8.4g, Cholesterol: 20mg, Sodium: 98mg, Total Carbs: 60.5g, Dietary Fiber: 3.3g, Protein: 2.4g

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HELPFUL HINTS

- Baking apples such as Granny Smith, Fuji, or Jonathan work well for this recipe.
- Some cooks pour apple cider instead of water over the apples, while others skip the water entirely.
- To prevent apples from browning, sprinkle with fresh lemon juice.
- Cooks recommend adding 1/4 teaspoon each salt and cinnamon to the topping mixture.
- To deepen the spice flavor of the apples, substitute 1 teaspoon apple pie or pumpkin pie spice for the cinnamon.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I wish I could give it ten stars or more...this recipe was awesome! I will never use a different recipe again. I used half Red Gala apples and half Granny Smith and doubled the topping and I did not use any water. It was perfect, still very moist with the perfect amount of sweetness. I will never use another apple crisp recipe again!." - ga_betsy

"This is awesome! I took the advice of others and only used 1/4 cup water and it turned out perfectly. Also doubled the topping, putting the apples between the two layers. It completely filled up my 9x13 inch baking dish! I tossed the apples in the sugar and cinnamon mixture vs. pouring on top and the apples came out perfectly. Because I doubled the topping I baked it for close to an hour and it was perfectly done. Granny Smith apples worked well for me. And I didn't notice until just now that the recipe doesn't specify if the apples are to be peeled—I guess I just assumed they were to be peeled, so that's what I did. Served with vanilla ice cream for a birthday lunch today (my sister requested this vs. a birthday cake) and everyone loved it." - **BERLYJANE**

"By far the best apple crisp I have had (or made for that matter). I only used 5 Granny Smith apples as I also prefer a higher 'crust-to-apples' ratio and cut back the white sugar to 1/2 cup. This gave the crisp a perfect sweet/tart flavor, and for some reason there never seems to be any leftovers. This one is a definite keeper." - MSMYTH

Photo Credits - Left: [jessica], Top right: jrbaker, Bottom right: bizzymomma

Apple Pecan Cobbler

"This is an excellent cobbler to make in the fall when the weather starts to turn cooler." - by Lori Smith





PREP TIME: 30 MINUTES I COOK TIME: 55 MINUTES I READY IN: 1 HOUR 25 MINUTES SERVINGS: 8

INGREDIENTS

4 cups thinly sliced apples
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 cup chopped pecans
1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1/4 teaspoon salt
1 egg, beaten
1/2 cup evaporated milk
1/3 cup butter, melted
1/4 cup chopped pecans

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Generously grease a 2 quart baking dish.

2. Arrange apple slices in an even layer in the baking dish. In a small bowl, mix together 1/2 cup sugar, cinnamon, and 1/2 cup pecans. Sprinkle mixture over apples.

3. In a bowl, mix together flour, 1 cup sugar, baking powder, and salt. In a separate bowl whisk together egg, evaporated milk, and melted butter. Pour milk mixture into flour mixture all at once, and stir until smooth. Pour mixture over apples, and sprinkle top with 1/4 cup pecans.

4. Bake in the preheated oven for 55 minutes.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 312, Total Fat: 8.6g, Cholesterol: 47mg, Sodium: 198mg, Total Carbs: 58.4g, Dietary Fiber: 2g, Protein: 2.6g

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HELPFUL HINTS

- If desired, drizzle maple syrup over the apples before pouring the topping over them.
- Some cooks use 1/2 cup white sugar and 1/2 cup brown sugar to make the topping.
- Several cooks recommend serving the cobbler with vanilla ice cream.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"DELICIOUS! This has become my favorite cobbler recipe. Followed the directions exactly but had a little more apples than it called for so I put it all in a 9x13 pan. Family raved over it! Thanks for sharing." - MAGNIFICANT7

"This recipe is excellent. The only change we made was to add the juice of 1 lemon to the apples. It helps with the browning of the apples and tastes great. I would highly recommend this recipe." - Cassandra

"A very good recipe! I doubled it and put it in a 9x13 inch baking pan, and baked it 10 min. longer and it turned out perfect. So easy to make and was to die for. Thanks." - **SLUGBUGGY**

Photo Credits - Left: SunFlower, Top right: Heatherviera, Bottom right: LiftMore

Bananas Foster II

"On Father's Day we all tried this delicious dessert which everyone loved. Bananas warmed in buttery rum sauce over vanilla ice cream." - by **BUTTERMEBREAD**





PREP TIME: 5 MINUTES I COOK TIME: 15 MINUTES I READY IN: 20 MINUTES SERVINGS: 4

INGREDIENTS

1/4 cup butter
2/3 cup dark brown sugar
3 1/2 tablespoons rum
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
3 bananas, peeled and sliced lengthwise and crosswise
1/4 cup coarsely chopped walnuts
1 pint vanilla ice cream

DIRECTIONS

1. In a large, deep skillet over medium heat, melt butter. Stir in sugar, rum, vanilla, and cinnamon. When mixture begins to bubble, place bananas and walnuts in pan. Cook until bananas are hot, 1 to 2 minutes. Serve at once over vanilla ice cream.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 534, Total Fat: 23.8g, Cholesterol: 60mg, Sodium: 146mg, Total Carbs: 73.2g, Dietary Fiber: 3.4g, Protein: 4.6g

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HELPFUL HINTS

- For best flavor, use a dark rum.
- If desired, substitute 1 teaspoon rum extract and 2 tablespoons water for the rum.
- Other liquors such as brandy, chocolate, or coffee liqueur can be substituted for the rum.
- Pecans can be substituted for the walnuts.
- Be sure to only warm the bananas in the sauce; do not overcook them or they will become mushy.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Simple and delicious. I actually let mine bubble for quite a while to thicken it up a little more. The next time I make this, I think I'll reduce the rum for a little while, and THEN add the butter. I also used spiced rum, and that gave it a nice kick. I doubled the recipe so I think we'll have it with pancakes tomorrow. I stored it by separating the bananas and the liquid so the bananas wouldn't get mushy. They'll be SO good over pancakes, and after boiling it for a few minutes, the rum mix is thick enough to use as syrup. Yum! This might be my new favorite pancake syrup." - CAMCHES

"I've been using this recipe for about 8 months as a nice dessert after dinner. All of my guests absolutely love this! Great recipe! As an extra I add 5 ml (1 teaspoon) of banana liqueur. It really brings out the rum and bananas." - nana19

"Oh my goodness...this was really good!! Hubby brought home some extra creamy vanilla ice cream after work, so I whipped this up to serve on top. I cut my bananas in half and then split them lengthwise. I'm sure it doesn't matter how you slice them. They will all taste the same. I also used regular brown sugar since I didn't have the dark and it came out great. Will definitely make again. Thanks, Buttermebread." - JOSIE

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Banana Pudding IV

"A quick and easy banana pudding recipe—enjoy." - by Patty





PREP TIME: 30 MINUTES I COOK TIME: N/A I READY IN: 3 HOURS 30 MINUTES SERVINGS: 12

INGREDIENTS

- 1 (8 ounce) package cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- 1 (5 ounce) package instant vanilla pudding mix
- 3 cups cold milk
- 1 teaspoon vanilla extract
- 1 (8 ounce) container frozen whipped topping, thawed
- 1/2 (12 ounce) package vanilla wafers
- 4 bananas, sliced

DIRECTIONS

1. In a large bowl, beat cream cheese until fluffy. Beat in condensed milk, pudding mix, cold milk and vanilla until smooth. Fold in 1/2 of the whipped topping.

2. Line the bottom of a 9x13 inch dish with vanilla wafers. Arrange sliced bananas evenly over wafers. Spread with pudding mixture. Top with remaining whipped topping. Chill.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 398, Total Fat: 16.6g, Cholesterol: 37mg, Sodium: 333mg, Total Carbs: 55.1g, Dietary Fiber: 1.3g, Protein: 7g

Powered by ESHA Nutrient Database

- The cream cheese is easiest to use and won't be lumpy if it comes to room temperature before using.
- Toss the bananas with lemon juice to prevent them from turning brown after they're sliced.
- To make a richer pudding, substitute 1 1/2 cups heavy cream for the same amount of milk.
- To enrich the pudding flavor, some cooks substitute 1 (3.5 ounce) package French vanilla pudding mix and 1 (3.5 ounce) package banana cream pudding mix instead of 1 (5 ounce) package instant vanilla pudding mix.
- Health-conscious cooks substitute lite whipped topping and cream cheese and use fat-free milk to make this recipe.

• Some cooks substituted shortbread-style cookies for the vanilla wafers.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"So easy and so good! This will feed a crowd. The second time I made it, I cut the recipe in half. It was the perfect amount for a nice serving bowl for my family. I used the mini vanilla wafers and layered the ingredients, so every spoonful included the pudding, cookies, and bananas. EXCELLENT. Anyone can make this dessert." - chubss

"Six of us had this for dessert last night and all thought it was yummy. I used a bit more than half of the sweetened condensed milk (as per other reviewers), added an extra banana, and made it in a clear, deep bowl. That way I was able to make layers and also lay the vanilla wafers up against the side of the bowl for 'looks.' Tonight we ate the 'leftovers' and thought they were even better. I sliced up some fresh banana in each person's bowl before serving the leftover pudding." - PAIGENGA

"This is the BEST banana pudding recipe ever. It tastes exactly like that good old Southern pudding. I don't like whipped topping so I used real whipped cream instead: 1 cup cream yields 2 cups whipped. I used this pudding in an angel food cake. I sliced the top off the cake, carved out the middle of cake, used the removed cake in the pudding, spooned the pudding into the 'trough,' and put the top of the cake back on. Frosted the whole cake with leftover whipped cream and topped it with strawberries. I got huge raves from everyone that tried it. My family has been hounding me to make "more, more and more." - katskuisine

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Blackberry Cobbler II

"Throw together this cobbler in minutes using fresh berries from the yard." - by AMANDALYNEAL





PREP TIME: 20 MINUTES | COOK TIME: 25 MINUTES | READY IN: 45 MINUTES SERVINGS: 8

INGREDIENTS

cup all-purpose flour
 cup white sugar
 teaspoon baking powder
 teaspoon salt
 tablespoons cold butter
 cup boiling water

2 tablespoons cornstarch1/4 cup cold water1 cup white sugar1 tablespoon lemon juice4 cups fresh blackberries, rinsed and drained

DIRECTIONS

1. Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.

2. In a large bowl, combine the flour, 1/2 cup sugar, baking powder, and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in 1/4 cup boiling water just until mixture is evenly moist.

3. In a separate bowl, dissolve the cornstarch in cold water. Mix in remaining 1 cup sugar, lemon juice, and blackberries. Transfer to a cast iron skillet, and bring to a boil, stirring frequently. Drop dough into the skillet by spoonfuls.

4. Place the foil-lined baking sheet on a middle rack in the preheated oven, and place the skillet on the baking sheet. Bake 25 minutes, until dough is golden brown.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 318, Total Fat: 9.1g, Cholesterol: 23mg, Sodium: 253mg, Total Carbs: 58.6g, Dietary Fiber: 4.1g, Protein: 2.7g

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HELPFUL HINTS

• Adjust the amount of sugar used to the sweetness of the berries.

• To thicken the berry juice, some cooks made a smooth paste using 1 tablespoon cornstarch with 1/2 cup berry juice and stirred this into the berries while cooking.

• If preferred, cook the berries in the skillet on top of the stove, and then transfer to an 8x8 inch baking dish before adding the topping.

• If making this recipe in a 9x13 inch baking dish, increase the dough ingredients 1 1/2 times to have enough to cover the berries.

• Blueberries, raspberries, mixed berries, or a combination of peaches and blackberries can also be used to make this recipe.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This recipe is one of my favorites on this site! My family loves it and it is so simple! The only thing I do, and you don't have to, is add a little cinnamon to the dough. I served it with vanilla bean ice cream and WOW! I have made this over and over for many guests. Thanks for sharing." - natalierashell

"Excellent! With family stretched across 5 Southern states, cobbler is a tradition, and this recipe certainly rates as good as, if not better than, most family recipes (don't tell Grandma). Both my dad and I agree this is a superb recipe. The only changes I made were to add 1/4 teaspoon freshly ground cinnamon to the dough, and another 1/4 teaspoon to the fruit mix, and also a little extra lemon juice. Nothing that would really change it. Also, my new range top doesn't allow cast iron skillets. No big deal. I boiled the fruit mixture in a large sauce pan and transferred to a casserole dish (uncovered) while still bubbling, and then added dough. Voila! I don't think I'll ever need another cobbler recipe. When the blackberries run out, I think I'll try it with apricots." - Chad G.

"This is an excellent recipe and adapts well to changes. I used frozen mixed berries and made 1.5 times the topping. Excellent. I don't have the pan suggested so brought it to a boil in a regular sauce pan and then transferred it to a deep disposable pan. No need for the pan underneath! Turned out great! Have made it several times now. Really good with ice cream." - Michelle Hancock

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Bread Pudding II

"My family LOVES bread pudding, and this recipe is one that I have fine tuned to their taste. I have to double this recipe, and bake it in a 9x13 inch pan for my family! It's great for breakfast or dessert and is delicious with milk poured on top! Enjoy." - by ELLENMARIE





PREP TIME: 30 MINUTES I COOK TIME: 45 MINUTES I READY IN: 1 HOUR 15 MINUTES SERVINGS: 12

INGREDIENTS

6 slices day-old bread
2 tablespoons butter, melted
1/2 cup raisins (optional)
4 eggs, beaten
2 cups milk
3/4 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. Break bread into small pieces into an 8 inch square baking pan. Drizzle melted butter over bread. If desired, sprinkle with raisins.

3. In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.

4. Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 165, Total Fat: 4.8g, Cholesterol: 79mg, Sodium: 140mg, Total Carbs: 26.5g, Dietary Fiber: 0.7g, Protein: 4.6g

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- Some cooks suggest adding a dash of nutmeg to the egg mixture to spice up the recipe.
- Let the pudding stand 30 minutes before baking to allow time for the bread to soak up the egg mixture.
- Chocolate fans have been known to substitute chocolate chips for the raisins.

• For a luxurious pudding, use half-and-half or heavy cream instead of the milk.

• A variety of breads can be used to make the pudding: cinnamon swirl bread, egg bread, challah, Hawaiian sweet bread, and French bread.

• If preferred, trim the crusts off the bread.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"THIS IS IT! When I was a child my friend's mother made THE best bread pudding. I have been searching and tasting bread pudding and nothing came close. THIS IS IT!! I'm so happy!! In my case, it's all about consistency. I used 6 stale French rolls. Broke them in inch cubes. Did not use butter or margarine. Used only 3 eggs (can't stand eggy). Used 2 small boxes of raisins. I mixed everything together in a large bowl to a nasty looking mush but after it was baked it was PERFECT! Not too custardy, not too bready, a perfect combination of the two. I do not like it when you can separate or tell there are cubes of bread, I like the bread pudding dense and this was!! Thanks a ton." - CHRISTINATEASLEY

"Easily the best bread pudding I've ever had and a ridiculously easy recipe too! I doubled this recipe and made a point to use fluffy white country bread from a loaf from the bakery counter at my supermarket. I cut the bread into squares. The kind of bread you use makes a huge difference, the fluffier, the better because fluffy bread is much better at absorbing the egg and milk mix thoroughly. Thicker and denser breads won't work as well. Depending on how rich you like your bread pudding, you could use either 3 percent homogenized milk or for a low-fat option, use skim milk. Here in Quebec, warm bread pudding is fantastic with fresh maple syrup. You could top this with just about anything, fresh whipped cream, sliced berries etc. This recipes offers such an excellent base that there's plenty of room to experiment and try out your own preferences." - gaochinwen

"I started using this recipe nearly THREE years ago, and figured it was time to say so. I've read some of the reviews, and if this helps, I've tweaked a little, too. I don't usually like to share my secrets, but this one's free: keep the egg quantity, use half-and-half instead of milk; turbinado sugar adds a warmer flavor than white. Add some extra bread (a couple slices worth of ANY kind—I love the varying textures and colors), cram it with walnuts and 1/4 teaspoon of black walnut extract, use nutmeg instead of cinnamon with the black walnut flavor, ground ginger without. Exotic. I've topped this bread with thinly sliced pears in a pinwheel design (nicer flavor and softer texture than apples) and sprinkled the tiniest bit of brown sugar over them before baking. Warm with whipped cream is best, still it's a great start to any day as breakfast. Thanks, Ellen. I've been appreciating you for a while and would give you 10 stars if I could." - christie

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Butter Brickle Frozen Delight

"This dessert is a frozen winner! It is made in a 9" springform and can be stored in the freezer and served immediately when unexpected company arrives. It is a very rich dessert with layers of butter brickle, caramel sauce, and a rich layer of frozen whipped topping and cream cheese. Very rich." - by LORIELEECOOPER





PREP TIME: 15 MINUTES I COOK TIME: 21 MINUTES I READY IN: 1 HOUR 10 MINUTES SERVINGS: 12

INGREDIENTS

1 1/4 cups graham cracker crumbs1/3 cup butter, melted1/4 cup white sugar

1 cup all-purpose flour 3/4 cup quick-cooking oats 1/4 cup brown sugar 1/2 cup butter, melted 3/4 cup chopped pecans

1 (8 ounce) package cream cheese, softened

- 1 (14 ounce) can sweetened condensed milk
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (12 ounce) jar caramel topping

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. In bowl, combine graham cracker crumbs, 1/3 cup melted butter, and white sugar until well mixed. Press into bottom of a 9 inch springform pan.

- 3. Bake 6 minutes until set. Cool completely.
- 4. Preheat oven to 400 degrees F (200 degrees C).

5. In a large bowl, combine flour, oats, brown sugar, 1/2 cup melted butter, and pecans until well mixed. Lightly pat onto a baking sheet.

6. Bake 10 to 15 minutes, until light brown. Crumble while still hot. Cool completely.

7. In large mixing bowl, beat cream cheese until smooth. Beat in condensed milk until well blended. Fold in whipped topping.

8. Spread half of the cheese mixture over the crust in the springform pan. Sprinkle half of the oat crumbles over the cheese mixture, and spread half of the caramel sauce over that. Repeat layers. Freeze until firm, remove pan sides and serve cold.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 570, Total Fat: 30.5g, Cholesterol: 66mg, Sodium: 347mg, Total Carbs: 69.9g, Dietary Fiber: 1.3g, Protein: 7.2g

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HELPFUL HINTS

- To make it easy to remove the crust from the springform pan, spray the bottom with a cooking spray.
- Many cooks suggest making this dessert a day ahead to give it time to become firm.
- Chopped almonds can be substituted for the pecans.
- Some cooks have made the dessert in a 9x13 inch baking dish, and served it directly from the dish.
- If preferred, substitute butterscotch for the caramel topping, and reserve extra to drizzle over the top when serving.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This dessert is beyond awesome. It received rave reviews from everyone who tried it, and it was super easy to put together. I made it pretty much exactly as written, except I didn't use quite as much caramel (it was really sweet already!) and I also toasted the brickle mixture for about 5 minutes after I crumbled it to make it more crispy. The finished dessert looked beautiful and tasted even better. Thanks so much for sharing this recipe. It is unbelievably delicious!!." - larkspur

"WOW! I made this for my mother-in-law's B-day. We went to a restaurant for dinner and they allowed us to bring our own 'cake' for dessert. It is a very impressive looking dessert. We shared the dessert with our waiter staff and hostess. The raves came from all. I heard 'Awesome,' 'the best I have ever eaten,' and the restaurant wants the recipe. I guess there isn't a better testimonial than that. Allow enough time for this to freeze. I did it overnight and suggest that it be left in the freezer till you are serving it. It melts fast!! If you spray the pan 'lightly' with cooking spray there shouldn't be any trouble serving it. Young and old agreed on this one. Thank you." - chubss

"This is amazing! And judging by the ingredients, anyone that does not have a sweet tooth should not even try it! It's very rich but I couldn't stay out of it! It was super easy to assemble. To make sure the caramel sauce doesn't stick to the sides, pour it away from the sides of the pan. It will eventually spread all over. I didn't have any pecans around, but it tasted great without that addition. I even didn't have any oats, so I ended up using a package of instant oatmeal! This dessert is very versatile to suit your tastes! Maybe I'll try chocolate sauce next time." - Teddybear87

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Butterscotch Bread Pudding

"A versatile bread pudding that is easy to make. You can also use chocolate milk and any candy bar of your choice for another version." - by Margaret Burger





PREP TIME: 10 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 10 MINUTES SERVINGS: 8

INGREDIENTS

- 1 (10.75 ounce) loaf day-old bread, torn into small pieces
- 4 cups milk
- 2 cups brown sugar
- 1/2 cup butter, melted
- 3 eggs, beaten
- 2 teaspoons vanilla extract
- 1 cup butterscotch chips

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

2. In a large bowl, combine bread, milk, sugar, butter, eggs, vanilla, and butterscotch chips; mixture should be the consistency of oatmeal. Pour into prepared pan.

3. Bake in preheated oven 1 hour, until nearly set. (It should have a "thigh wiggle" or wiggle as much as a well-endowed thigh.) Serve warm or cold.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 623, Total Fat: 23.1g, Cholesterol: 120mg, Sodium: 452mg, Total Carbs: 92.6g, Dietary Fiber: 0.9g, Protein: 9.4g

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- If using use stale or day-old bread, let the mixture soak 30 minutes before baking.
- Some cooks recommend reducing the amount of brown sugar to 1 cup.
- For a richer pudding, substitute half-and-half, or part heavy cream, for the milk.
- Adjust the cooking time to accommodate preferences for a soft or firmer-style bread pudding.

• Many cooks recommend refrigerating the pudding overnight before serving to allow the flavors time to mingle.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"One of the best and easiest bread pudding recipes ever. I was looking for a bread pudding recipe where I didn't have to put it in a bath. I used up French rolls, used skim milk, unsalted butter (all I had left), added a little salt, and just 1 cup of brown sugar. The butterscotch chips make it sweet so you don't need the additional cup of brown sugar and you don't need syrup or a sweet sauce for it. Also baked it for 45 minutes instead of an hour because I like my bread pudding custardy. Try this recipe, you will surely not be disappointed!." - AkikoGurrl

"This is wonderful. I added some raisins soaked in rum and some chopped pecans. Delicious! Thanks for helping me look like a pro." - ICKNAMY

"Surprisingly good bread pudding. I had never made bread pudding before so I was suspicious of its outcome. It turned out that it was easy to make and tasted great. It's also a good base recipe for future customization. I made sure the bread was good and stale (meaning dry) so it would soak up all that creamy goodness! Be warned, it will rise when baking and fall as it cools, so be prepared for a little overflow. I baked it in ramekins sitting on a sheet pan, so cleanup was easy. (Who wants to clean the bottom of the oven!)" - **RussellC**

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Chocolate Cornstarch Pudding

"My mom's best chocolate pudding recipe made with cornstarch and cocoa." - by Kelly Powers





PREP TIME: 10 MINUTES | COOK TIME: 10 MINUTES | READY IN: 20 MINUTES SERVINGS: 4

INGREDIENTS

1/2 cup white sugar3 tablespoons unsweetened cocoa powder1/4 cup cornstarch1/8 teaspoon salt2 3/4 cups milk2 tablespoons butter1 teaspoon vanilla extract

DIRECTIONS

1. In a saucepan, stir together sugar, cocoa, cornstarch, and salt. Place over medium heat, and stir in milk. Bring to a boil and cook, stirring constantly, until mixture thickens enough to coat the back of a metal spoon. Remove from heat, and stir in butter and vanilla. Let cool briefly. Serve warm, or chill in refrigerator until serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 271, Total Fat: 9.2g, Cholesterol: 13mg, Sodium: 205mg, Total Carbs: 42.5g, Dietary Fiber: 1.4g, Protein: 6.4g

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HELPFUL HINTS

- To enhance the chocolate flavor, several cooks add an extra tablespoon of cocoa.
- To prevent a skin forming on top of the pudding while chilling in the refrigerator, place a sheet of plastic wrap directly on top of the pudding.

• Poured into a prebaked pie crust, the pudding can also be used to make a chocolate pie; top with whipped cream and shaved chocolate curls.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"OMG! This is heavenly and easy! My only suggestion is to, like the recipe says, make sure you bring it to a boil. Mine JUST started boiling, but

it stuck to the spoon and because I was worried about it burning, I removed it from the heat. I think had I let it boil for just moments longer it would have been thicker. FYI, I used skim milk. I thought it had a very rich flavor and definitely took care of my pregnant chocolate craving." - NikkysNiche

"This was so good! I am never buying the boxed pudding mixes again! I spooned this pudding into ice pop molds and made some fantastic homemade pudding pops. This pudding is also good poured hot over brownies with a scoop of vanilla ice cream on top. My diet is shot." - **XSTITCHINGFOOL**

"FANTASTIC! Oh my goodness, I'm going to be making this all the time. It's just as fast and easy as making up a boxed pudding, but so, so, SO much better. The butter adds so much. Didn't change a thing, except added some almond extract second time I made it. Thank you so much." - Karalyn

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Chocolate Eclair Dessert

"This is a no-bake pudding dessert that's so quick and easy to make. Everyone loves it. I always keep the ingredients on hand in case I need a quick dessert." - by KBehrens2





PREP TIME: 15 MINUTES I COOK TIME: N/A I READY IN: 15 MINUTES SERVINGS: 12

INGREDIENTS

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

DIRECTIONS

1. Line the bottom of a 9x13 inch pan with graham crackers. In a large bowl, stir together pudding mix and milk. Stir whipped topping into pudding mixture. Spread half the mixture over the graham cracker layer. Top with another layer of graham crackers and the remaining pudding. Top all with a final layer of graham crackers and frost with chocolate frosting. Refrigerate until serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 401, Total Fat: 13.7g, Cholesterol: 5mg, Sodium: 481mg, Total Carbs: 65.6g, Dietary Fiber: 0.9g, Protein: 4.2g

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HELPFUL HINTS

- For variety, use different flavored pudding mixes for this recipe: cheesecake, chocolate pudding, or French vanilla.
- To make it easy to drizzle the prepared frosting over the top layer of graham crackers, remove the inner seal from the frosting container, cover the opening with a paper towel, and heat 15 to 30 seconds in a microwave so it's a pourable consistency.
- To ensure the graham crackers become soft, refrigerate the dessert 24 hours before serving.
- Some cooks prefer using homemade chocolate sauce instead of the prepared frosting.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"DELICIOUS! I made this dessert the night before a big family dinner, just to test it to make sure it was good. Between my husband, two

daughters, and myself, we almost finished it off! I did two things differently for the second one I made. I put chocolate pudding on the bottom layer and French vanilla on the top. I also used vanilla wafers for the 'crust' layers, instead of graham crackers. My family preferred them to the graham crackers, but both were very good." - KERIBOWERS

"In one word...WOW! This recipe is awesome, one of my top favorite desserts. It's SO easy to make, requires little to no chill time, and tastes just fabulous. I doubled the recipe and layers to the top of a 13x9 pan. My neighbors absolutely LOVED this dessert. I do one layer of chocolate pudding (mixed with frozen whipped topping) and one layer of vanilla. I microwave the frosting for 60 seconds and it easily pours over the top for a blemish free perfect glaze. Just be careful, the frosting is liquid so take caution when removing it from the microwave. (I ruined one shirt. LOL) This recipe is the bomb though, everyone TRY IT." - JUSTSMURFIE1976

"This recipe had so many great reviews I just had to try it for myself! I had all the ingredients on hand with the exception of two packages of vanilla pudding mix, but I did have one as well as a white chocolate one. I went ahead and mixed the two together and proceeded with the recipe. It was awesome! I just might stick to that combo! Out of this world, considering its simplicity." - JBIRD_65

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Chocolate Trifle

"At church functions, folks line up for this trifle. And it is so easy to make." - by Wayne





PREP TIME: 30 MINUTES | COOK TIME: 25 MINUTES | READY IN: 8 HOURS 55 MINUTES SERVINGS: 12

INGREDIENTS

- 1 (19.8 ounce) package brownie mix
- 1 (3.9 ounce) package instant chocolate pudding mix

1/2 cup water

- 1 (14 ounce) can sweetened condensed milk
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (1.5 ounce) bar chocolate candy

DIRECTIONS

1. Prepare brownie mix according to package directions and cool completely. Cut into 1 inch squares.

2. In a large bowl, combine pudding mix, water, and sweetened condensed milk. Mix until smooth, then fold in 8 ounces whipped topping until no streaks remain.

3. In a trifle bowl or glass serving dish, place half the brownies, half the pudding mixture and half the 12 ounce container of whipped topping. Repeat layers. Shave chocolate onto top layer for garnish. Refrigerate 8 hours before serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 488, Total Fat: 18.8g, Cholesterol: 12mg, Sodium: 314mg, Total Carbs: 73.7g, Dietary Fiber: 1.9g, Protein: 4.8g

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- To allow flavors to combine thoroughly, make this dessert a day in advance.
- Some cooks use French vanilla-flavored frozen whipped topping to enrich the flavor.
- If substituting whipped cream for the prepared frozen whipped topping, 1 cup heavy cream yields 2 cups whipped cream.
- If using a tall trifle bowl, use one-third of the brownies and one-third of the pudding mix, making three layers.
- Mini chocolate chips or crushed buttercrunch candy can be used in place of the shaved chocolate.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"So tasty and so easy to make! I brought this to a neighborhood holiday party and everyone loved it. I refrigerated the pudding after I mixed it with the water, condensed milk, and frozen whipped topping. This thickened it up and made it easy to spread into a nice layer. (Also made for yummy clean-up with a spoon for my 5-year-old!) And instead of cutting the brownies into 1 inch squares, I wound up crumbling them with my hands to provide smaller bite-size pieces. I also garnished the top with fresh raspberries. It was delicious! I wonder how it would be if you substituted some coffee liqueur for the water? I'll bet strong coffee would also be good in place of the water. I think I'll try some variations in the future." - Luckymom

"This is now known among our friends as 'The Dessert.' Before every party, I'm asked if I'm bringing 'The Dessert.' It is so good! I use the brownie mixes that have some sort of chunk in them (e.g. triple chocolate chunk brownies, chocolate peanut butter cup). I also whip up one cup of heavy whipping cream and add that to the condensed milk/water/pudding mix instead of using frozen whipped topping. I think this helps to make sure the sweetness isn't overdone. And for the frozen whipped topping layer, I use French vanilla flavor instead of plain, because it gives the whole dish more flavor. You have GOT to try this, and try it my way because like I said, it's getting quite a cult following." - Juliebird

"This is an excellent chocolate recipe! I added a layer of strawberry frozen whipped topping in the middle and 'kicked-it-up' a notch. It was a refreshing addition to the chocolate." - CAROLC80

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Classic Tiramisu

"Classic Italian dessert made with ladyfingers and mascarpone cheese. It can be made in a trifle bowl or a springform pan." - by Carol





PREP TIME: 30 MINUTES | COOK TIME: 30 MINUTES | READY IN: 2 HOURS SERVINGS: 12

INGREDIENTS

6 egg yolks

- 1 1/4 cups white sugar
- 1 1/4 cups mascarpone cheese
- 1 3/4 cups heavy whipping cream
- 2 (12 ounce) packages ladyfingers
- 1/3 cup coffee-flavored liqueur

1 teaspoon unsweetened cocoa powder, for dusting

1 (1 ounce) square semisweet chocolate

DIRECTIONS

1. Combine egg yolks and sugar in the top of a double boiler, over boiling water. Reduce heat to low, and cook for about 10 minutes, stirring constantly. Remove from heat and whip yolks until thick and lemon colored.

2. Add mascarpone to whipped yolks. Beat until combined. In a separate bowl, whip cream to stiff peaks. Gently fold into yolk mixture and set aside.

3. Split the lady fingers in half, and line the bottom and sides of a large glass bowl. Brush with coffee liqueur. Spoon half the cream filling over the ladyfingers. Repeat, using ladyfingers, coffee liqueur, and filling layers. Garnish with cocoa and chocolate curls. Refrigerate several hours or overnight.

4. To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 568, Total Fat: 31.8g, Cholesterol: 303mg, Sodium: 113mg, Total Carbs: 59.6g, Dietary Fiber: 0.8g, Protein: 9.8g

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- Use soft ladyfingers to ensure they absorb moisture from the coffee liqueur and filling.
- Many cooks recommend lightly beating together the yolks and sugar before cooking them in the double boiler.
- To prevent overcooking the eggs, use low heat and be sure to whisk the mixture constantly.
- For best results and to speed preparation, chill both the bowl and beater used for whipping the heavy cream.
- Instead of brushing the ladyfingers with the coffee liqueur, arrange them in the bowl, then drizzle the liqueur over them.
- Some cooks substitute espresso or strongly brewed coffee for the coffee-flavored liqueur.

• If mascarpone isn't available, substitute a mixture of 8 ounces softened cream cheese blended with 1/4 cup heavy cream and 3 tablespoons sour cream, or use 8 ounces softened cream cheese blended with 1 tablespoon cream, butter, or milk.

• To allow flavors to blend thoroughly, make the dessert a day in advance.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Easiest recipe for a delicious dessert. This recipe came out perfect on my first try. I made a few changes: instead of splitting the ladyfingers, I used them whole. I used the hard ones because that is all the store had. (One reason I used them whole.) Since some of my guests dislike the taste of coffee, I substituted the coffee liqueur with a chocolate liqueur. The flavor was great and it was a hit for all. I also used the mascarpone substitute. Next time I will soak the ladyfingers a few seconds longer but the key is to let the tiramisu sit in the fridge to firm up the filling and soften the ladyfingers." - yunaymit

"I have been making this recipe for some years now and no matter where I go, I'm asked for the recipe. I've learnt a few tricks though: After adding the mascarpone, I let it cool down completely and then add my cream unwhipped. I then proceed to whipping the whole lot with a regular handheld whisk, until it's nice and thick. I use a mixture of strong, black coffee, brandy, and coffee liquer and almost drench my biscuits. I've made this for an Italian granny who has sworn by her own recipe for decades—she now makes this one! My daughter started making this recipe three years ago (she's 18 now) and has NEVER had a flop. You just can't go wrong with this one." - Annie

"I always end up with more ladyfingers than I need to make this dessert. Not a problem since I just pop them in my mouth as I'm making the dessert. But since they're kinda expensive to buy, I'm making my own. I always end up using more mascarpone cheese than called for. So much creamier. And I always use lots of coffee-flavored liqueur. Wonderful presentation and it always gets rave reviews. Thank you for the recipe! One reviewer had a problem whipping the cream. The first time I made this recipe I had the same problem. The solution for me has been to use heavy whipping cream instead of heavy cream. It will never turn to curd no matter how long you beat it and you don't have to watch out for the split second between cream and curd the way you have to with regular heavy cream. You should be able to find whipping cream in the same row as the heavy creams." - RheaWong

Photo Credits - Left: hmlski, Top right: pinkpeonies2, Bottom right: LuvChanSe

Creamy Caramel Flan

"This recipe is a cross between egg custard and cheesecake. Rich and delicious." - by Jo Poynor





PREP TIME: 15 MINUTES I COOK TIME: 1 HOUR 15 MINUTES I READY IN: 8 HOURS SERVINGS: 10

INGREDIENTS

3/4 cup white sugar

- 1 (8 ounce) package cream cheese, softened
- 5 eggs
- 1 (14 ounce) can sweetened condensed milk
- 1 (12 fluid ounce) can evaporated milk
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. In a small, heavy saucepan over medium-low heat, cook sugar, stirring, until golden. Pour into a 10 inch round baking dish, tilting to coat bottom and sides. Set aside.

3. In a large bowl, beat cream cheese until smooth. Beat in eggs, one at a time, until well incorporated. Beat in condensed and evaporated milk and vanilla until smooth. Pour into caramel coated pan. Line a roasting pan with a damp kitchen towel. Place baking dish on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

4. Bake in preheated oven 50 to 60 minutes, until center is just set. Cool one hour on wire rack, then chill in refrigerator 8 hours or overnight. To unmold, run a knife around edges of pan and invert on a rimmed serving platter.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 299, Total Fat: 13.7g, Cholesterol: 144mg, Sodium: 151mg, Total Carbs: 37.2g, Dietary Fiber: 0g, Protein: 7.9g

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- Make sure all ingredients are at room temperature before beginning.
- If using a glass baking dish, warm the dish first before pouring in the caramel to prevent the caramel from hardening and

making it harder to coat the dish.

• Take care not to burn the sugar; cook it on medium-low heat. and when it becomes brown and starts to liquefy, stir in 1 or 2 tablespoons of water to make caramel syrup.

• To avoid spills when pouring the flan mixture into the baking dish, some cooks recommend combining all ingredients in a blender. Then pour the mixture into the baking dish already set into the roasting pan containing boiling water and placed on the oven rack.

• To easily remove the chilled flan from the baking dish, dip the bottom of the dish into boiling hot water 5 seconds, cover with a serving platter, hold the platter and dish together, and quickly invert them. Lift off the baking dish and the flan is ready to serve.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Delicious. I substituted melted vanilla bean ice cream for the sweetened condensed milk and used half-and-half instead of evaporated milk and it turned out great. When melting the sugar for the sauce, use medium heat, keep stirring constantly, and remove from heat as soon as it turns brown and liquefies. If sauce hardens too quickly before spreading in bottom of pan, microwave it for 20 seconds or so and it'll spread fine." - **BEAMBAY**

"We grew up eating 'leche flan' in the Philippines. Since it was expensive to make, calling for a lot of eggs, it was usually made only for parties and special events. I like flan that is dense and has a deep flavor. At first when I read this recipe called for cream cheese, I thought, no way, it'll be too dense and would completely change the flavor of flan, but I made it, and oh man, this is even better than my childhood memories of leche flan. Don't change a thing, please. And it is better if left to set overnight. I made this once for my husband's potluck at work, and they couldn't believe it was homemade. Thanks for the recipe. It is fantastic. I will be making 2 for the holidays." - Maria Hutchinson

"This was the best flan I have ever had. It was 100 times better than any restaurant. This was my first time making flan. I followed this recipe exactly and it came out perfect. I just added one additional ingredient which was cinnamon. The cinnamon gave it an intoxicating aroma. Everyone in my family loved this. I will definitely make this again." - lisa

Photo Credits - Left: Traci's Kitchen, Top right: A. Menant, Bottom right: LatinaCook

Creamy Rice Pudding

"This is my mom's recipe for rice pudding. It's the best I've ever tasted and it gets rave reviews from everyone I serve it to. Sprinkle with nutmeg or cinnamon, if desired. For creamier pudding, use short or medium grain rice." - by Erica G.





PREP TIME: 25 MINUTES | COOK TIME: 20 MINUTES | READY IN: 45 MINUTES SERVINGS: 4

INGREDIENTS

3/4 cup uncooked white rice
1 1/2 cups milk
1/3 cup white sugar
1/4 teaspoon salt
1/2 cup milk
1 egg, beaten
2/3 cup golden raisins
1 tablespoon butter
1/2 teaspoon vanilla extract

DIRECTIONS

1. In a saucepan, bring 1 1/2 cups water to a boil. Add rice and stir. Reduce heat, cover, and simmer for 20 minutes.

2. In another saucepan, combine 1 1/2 cups of the cooked rice, 1 1/2 cups milk, sugar, and salt. Cook over medium heat until thick and creamy, 15 to 20 minutes. Stir in 1/2 cup milk, beaten egg, and raisins. Cook 2 minutes more, stirring constantly. Remove from heat, and stir in butter and vanilla. Serve warm.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 366, Total Fat: 6.9g, Cholesterol: 70mg, Sodium: 237mg, Total Carbs: 67.6g, Dietary Fiber: 0.9g, Protein: 8.8g

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- Some cooks have used leftover rice for this recipe.
- To prevent scrambling the beaten egg when stirring it into the hot rice and milk mixture, first warm or temper the egg by mixing it with the remaining 1/2 cup milk, and then gradually stir in a few spoonfuls of the hot rice mixture. When the egg mixture is warm, stir it into the saucepan with the rest of the rice.
- Enhance the pudding's flavor by cooking the rice and milk with a cinnamon stick; remove before stirring in the egg and raisins.

• For a flavor switch, substitute almond extract for the vanilla extract.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Very easy. The first time I made this recipe I made it with long grain rice (not knowing the difference between long, med, and short) and halfand-half. The second time, I made it with medium grain rice, skim milk, and less sugar. The medium grain rice made a huge difference in the end product, do not make the mistake of using long grain rice the pudding will just not be the same! Also, no need to use half-and-half. It was just as good with the skim milk—save yourself the calories! I liked it better with a little less sugar." - Monica

"This recipe was awesome. It tastes great and is very easy to work with. At first I was reluctant to try this recipe because it recommends med-short grain rice for maximum creaminess and I didn't want to buy new rice when I had a lot of long grain at home. So what I did was dump leftover long grain rice into a food processor and process it for a few seconds. Voila! Short-medium-grain rice. To avoid cooked egg in pudding, I poured 1/2 cup milk into the beaten egg, to dilute the egg. I also added few scoops of the hot pudding from pot into the egg mixture and then poured the whole mixture back into the pudding mixture in the pot. Next time, I will try adding coconut milk and dried mangos for a different flavor." - **Risa**

"Rice pudding is a tradition in my family...the men especially love it. I'm in the 4th generation of the family and this was my first attempt at making it on my own. It turned out marvelous! Beats prepared pudding all to bits. I doubled the recipe, used one pot, and added the vanilla and some cinnamon during the second milk addition. Turned out super creamy and just sweet enough! I left out the raisins simply cuz I don't have any right now, but I will make it again and put them in! Definitely will add this recipe to my collection of favorites. Thanks." - Becky_ME

Photo Credits - Left: Lindsay Young, Top right: Gans, Bottom right: SHORECOOK

Fruit Pizza II

"A fruit covered cookie crust that is shaped like a pizza. Try using star fruit, peaches, bananas, kiwi, orange slices, blueberries, and pineapples." - **by Kay Craft**





PREP TIME: 30 MINUTES | COOK TIME: 12 MINUTES | READY IN: 30 MINUTES SERVINGS: 8

INGREDIENTS

- 1 (18 ounce) package refrigerated sugar cookie dough
- 1 (8 ounce) package cream cheese, softened
- 1 (8 ounce) container frozen whipped topping, thawed

2 cups sliced fresh strawberries other fruit varieties as desired

1/2 cup white sugar1 pinch salt1 tablespoon cornstarch1/2 cup orange juice2 tablespoons lemon juice1/4 cup water1/2 teaspoon orange zest

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Slice cookie dough and arrange on greased pizza pan, overlapping edges. Press dough flat into pan. Bake for 10 to 12 minutes. Allow to cool.

2. In a large bowl, soften cream cheese, then fold in the whipped topping. Spread over cooled crust. You can chill for a while at this point, or continue by arranging the fruit.

3. Begin with strawberries, sliced in half. Arrange in a circle around the outside edge. Continue with fruit of your choice, working toward the middle. If bananas are used, dip them in lemon juice so they don't darken.

4. Make a sauce to spoon over fruit: In a saucepan, combine sugar, salt, corn starch, orange juice, lemon juice, and water. Cook and stir over medium heat. Bring to a boil, and cook for 1 or 2 minutes, until thickened. Remove from heat, and add grated orange rind. Allow to cool, but not set up. Spoon over fruit. Chill for 2 hours, then cut into wedges and serve.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 535, Total Fat: 30g, Cholesterol: 49mg, Sodium: 405mg, Total Carbs: 62.9g, Dietary Fiber: 1.3g, Protein: 5.5g

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HELPFUL HINTS

• Spray the pizza pan with a light coating of cooking spray to make it easy to remove pizza slices.

• After arranging the cookie dough slices on the pizza pan, cover them with a sheet of waxed paper and press down evenly to spread out the dough.

• If preferred, substitute marshmallow cream for the frozen whipped topping.

• Use assorted fresh, seasonal fruits to make this dessert, from nectarine, kiwi and peach slices to pineapple wedges and blueberries, and arrange in concentric circles or a colorful, mosaic-like pattern.

• To save a step in making sauce, heat apple or red currant jelly in a small saucepan over low heat and spoon it over the fruit.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This is the best fruit pizza! I had a friend in college who made fruit pizza with a glaze on top and I could never find a similar recipe until now. I made this for a potluck breakfast and followed all directions. It turned out great. I even made it the night ahead and refrigerated all night. No soggy crust! Don't skip the glaze, though. It makes this pizza stand out from all others. I may double it next time, because I didn't have enough to cover the entire pizza. The taste makes the long preparation time definitely worth it! Update: I made this a second time in a 9x13 inch baking dish. It turned out just the same and was very easy to store in the fridge." - paynes

"This is a show-stopping dessert. Once the first piece was cut, it went in a flash. I used a mixture of 8 ounces cream cheese and a 7 ounce jar of marshmallow cream. The glaze not only adds flavor, it gives it the finishing touch that you would expect if you purchased this from a gourmet shop. I baked the dough about 15 minutes, and will increase that the next time. The crust softens up once the cream and fruit sit on it for a while, so I think it might be better to over bake it a little. I love this dessert, and so does my office." - ULTRAGIRL

"This recipe was very easy and helpful! My fruit pizza was the biggest hit at the office! I highly recommend it. Use berries instead of the softer fruits; they look and hold up better. I used strawberries, kiwi, raspberries, and blueberries but really any fruit works, so use whatever you like best! The cream cheese/frozen whipped topping was amazing. I found it to be pretty sweet even without the sugar so I only added a little bit! This will be a HIT." - SuzanK

Photo Credits - Left: Housewife, Top right: BRANDIFSK, Bottom right: Emily

Joy's Prizewinning Trifle

"A fantastic recipe for making any occasion special. Beautiful to look at and even better to eat. You will get raves. Use any flavor of pudding you like." - by Joy



PPREP TIME: 30 MINUTES | COOK TIME: N/A | READY IN: 30 MINUTES SERVINGS: 15

INGREDIENTS

- 1 (8 ounce) container sour cream
- 1 (3.4 ounce) package instant vanilla pudding mix
- 1 (12 ounce) container frozen whipped topping, thawed
- 1 (9 inch) angel food cake
- 3 kiwis, peeled and sliced
- 1 pint fresh strawberries, sliced
- 3 bananas, peeled and sliced
- 1 (15 ounce) can crushed pineapple, drained
- 1 sprig fresh mint

DIRECTIONS

1. In a bowl, fold sour cream and unprepared pudding mix into the whipped topping.

2. Cut the cake into thirds horizontally.

3. Line a large trifle or other glass serving bowl with kiwi and strawberry slices, reserving two whole strawberries and two kiwi slices. Place one layer of cake in bottom of bowl, top with 1/3 of bananas and pineapple, and 1/3 of whipped topping mixture. Repeat layering until all ingredients are used.

4. Make fan garnishes of whole strawberries by slicing from just below the stem. Garnish assembled trifle with fanned strawberries, reserved kiwi slices, and a sprig of mint. Refrigerate until serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 231, Total Fat: 7.4g, Cholesterol: 7mg, Sodium: 270mg, Total Carbs: 38.4g, Dietary Fiber: 2.1g, Protein: 2.5g

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• To make the whipped topping mixture creamier, whisk 1 cup milk into the pudding mix before folding it into the sour cream and frozen whipped topping.

• Some cooks substitute pound cake for the angel food cake.

• Other fruits can be added: fresh or frozen blueberries, marionberries and raspberries; mandarin orange or peach slices; and sliced, pitted cherries.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"YUMMY! We used a cheesecake pudding mix instead of vanilla. When preparing the pudding, I used 3/4 cup of milk and 1/2 cup of raspberry liqueur, and then added the sour cream and frozen whipped topping as instructed. WOW! I'll be serving this at our annual holiday progressive dinner. After eating all day, you need a light dessert and this is perfect." - Stacey and Matt

"What an amazing dessert! I have made this four times within the past 2 weeks, mostly because I bought the fruits wholesale and did not want them to go bad. Nevertheless each time I have made it, it was a delightful success. I do recommend soaking the banana slices in the pineapple juice to help them from turning brown so fast. However, the only thing I changed was using a Classic White Cake, rather than the angel food cake, simply because I am not a fan of angel food cake. The fruit flavors are more enhanced if you make it at least a day in advance. I strongly recommend making this for any occasion. It looks beautiful once assembled." - Jessica

"I tore the cake into chunks, instead of cutting it into pieces. I did one thin layer of pineapple, sliced just one banana, and did two thick layers of strawberries. I used light sour cream. I also put sliced almonds on the sides and in the top to add a little crunch to the mushy texture. My version came out quite great." - susie c.

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Panna Cotta

"A traditional, easy, and delicious Italian custard. I had a difficult time finding a good and easy recipe on the Internet, so I made up my own recipe. It tastes just like the panna cotta served at Italian restaurants. Serve with warm hot fudge sauce and fresh raspberries on top. This keeps well for several days in the refrigerator." - by CHERYLA33





PREP TIME: 5 MINUTES | COOK TIME: 10 MINUTES | READY IN: 4 HOURS 15 MINUTES SERVINGS: 6

INGREDIENTS

1/3 cup skim milk1 (.25 ounce) envelope unflavored gelatin2 1/2 cups heavy cream1/2 cup white sugar1 1/2 teaspoons vanilla extract

DIRECTIONS

1. Pour milk into a small bowl, and stir in the gelatin powder. Set aside.

2. In a saucepan, stir together the heavy cream and sugar, and set over medium heat. Bring to a full boil, watching carefully, as the cream will quickly rise to the top of the pan. Pour the gelatin and milk into the cream, stirring until completely dissolved. Cook for one minute, stirring constantly. Remove from heat, stir in the vanilla, and pour into six individual ramekin dishes.

3. Cool the ramekins uncovered at room temperature. When cool, cover with plastic wrap, and refrigerate for at least 4 hours, but preferably overnight before serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 418, Total Fat: 36.7g, Cholesterol: 136mg, Sodium: 46mg, Total Carbs: 20.2g, Dietary Fiber: 0g, Protein: 3.5g

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HELPFUL HINTS

- Some cooks made the panna cotta in muffin tins; silicone muffin pans work best for easy removal.
- To vary the flavor, use lemon, orange, or almond extract instead of the vanilla extract.

• To help with unmolding, dip the ramekins into warm water a few seconds, run a knife around the edge, then invert onto a serving plate.

• Serve with a compote of lightly sweetened blackberries, blueberries, raspberries, and marionberries.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Excellent recipe. Thanks for submitting it. I've been using it for months now and I haven't found one person who doesn't absolutely love it! I serve it with fresh strawberries tossed and marinated briefly in a bit of brown sugar and orange-flavored liqueur." - AURORA

"I followed the recipe. However, before pouring it into ramekins, I put it in a bowl on top of ice cold water and stirred it until it cooled to room temperature. Then I poured it into ramekins, covered the tops with plastic wrap, and put them in the fridge. I had it the next morning with macerated raspberries and it was the perfect texture and flavor. No separation. Delicious and easy to make. Next time I'm going to make a mango compote." - Phuong Dung Do

"This was the hit of the evening. It came out of the molds easily and was gorgeous, not to mention creamy, rich, and decadent. I used 1/2 cup skim milk, 1 cup heavy cream, and the rest whole milk. Also, I used honey instead of sugar to make it meet a friend's dietary needs. I would highly recommend the honey! It was wonderful! Even my non-cooking guests desired this recipe and ate every bite after groaning that they had no room for dessert! Don't douse it with chocolate sauce—just serve it with a slice of fruit and let the sweet dairy shine through." - purple-girl

Photo Credits - Left: Esteefa, Top right: Molly, Bottom right: chef munib

Rhubarb Strawberry Crunch

"Ever wonder what to do with that big rhubarb plant in the garden? Here is your answer." - by Michelle Davis





PREP TIME: 15 MINUTES I COOK TIME: 45 MINUTES I READY IN: 1 HOUR SERVINGS: 18

INGREDIENTS

- 1 cup white sugar
- 3 tablespoons all-purpose flour
- 3 cups sliced strawberries
- 3 cups diced rhubarb
- 1 1/2 cups all-purpose flour
- 1 cup packed brown sugar
- 1 cup butter
- 1 cup rolled oats

DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C).

2. In a large bowl, mix white sugar, 3 tablespoons flour, strawberries, and rhubarb. Place the mixture in a lightly greased 9x13 inch baking dish.

3. In another bowl, combine 1 1/2 cups flour, brown sugar, butter, and oats until crumbly. You may use a pastry blender for this. Spread the mixture over the rhubarb and strawberry mixture.

4. Bake 45 minutes in the preheated oven, until top is crisp and lightly browned.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 253, Total Fat: 10.8g, Cholesterol: 27mg, Sodium: 78mg, Total Carbs: 38.1g, Dietary Fiber: 1.7g, Protein: 2.3g

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HELPFUL HINTS

• Adjust the amount of sugar to suit personal taste and the sweetness of the strawberries and rhubarb.

• Some cooks recommend doubling the amount of fruit to accommodate the topping, or using the amount of topping that looks right.

• To enhance the strawberry-rhubarb flavors, add 1 teaspoon ground cinnamon, 1/2 teaspoon nutmeg, and/or zest of 1 orange.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"If you like the rhubarb-strawberry combination, this is a keeper. This is a very easy, very delicious recipe. I used 3 cups of strawberries and 3 cups of rhubarb and followed the rest of the recipe exactly. Had to make it twice in the first week—it was so good." - **BLUEEYEZ58**

"DELICIOUS! At 18 years old, I'm a pretty young baker, but I KNOW that this is the best of the best! This was SO WONDERFUL! My dad has been a strawberry-rhubarb lover his whole life, and in his childhood his mother would make strawberry-rhubarb desserts for him. He told me that this was the best one he ever had! I did change the recipe a little. I added 4 cups rhubarb, 3 cups strawberry. Then in the topping, I decreased the flour and brown sugar to 3/4 cup and the butter to 7 tablespoons. I also added about 1/2 teaspoon cinnamon. YUMMY." - DakotaS20

"Awesome as is, but extra awesome warm and topped with vanilla ice cream." - NIKKIZEE

Photo Credits - Left: Sarah Jo, Top right: sopania, Bottom right: sanzoe

Southern Peach Cobbler

"I've been experimenting with cobbler for some time and this recipe is the final result. Loved by all. Use fresh Georgia peaches, of course." - by aeposey



PREP TIME: 20 MINUTES | COOK TIME: 40 MINUTES | READY IN: 1 HOUR SERVINGS: 4

INGREDIENTS

8 fresh peaches, peeled, pitted, and sliced into thin wedges
1/4 cup white sugar
1/4 cup brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 teaspoon fresh lemon juice
2 teaspoons cornstarch
1 cup all-purpose flour
1/4 cup white sugar
1/4 cup brown sugar

- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup boiling water

3 tablespoons white sugar 1 teaspoon ground cinnamon

DIRECTIONS

1. Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 2 quart baking dish.

2. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into prepared baking dish. Bake in preheated oven for 10 minutes.

3. Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in boiling water until just combined.

4. Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 512, Total Fat: 17.6g, Cholesterol: 46mg, Sodium: 392mg, Total Carbs: 87.4g, Dietary Fiber: 1.3g, Protein: 3.5g

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HELPFUL HINTS

- 8 medium peaches equals approximately 2 pounds or 5 cups sliced.
- If you prefer a chunkier textured cobbler, cut the peaches into thick slices, instead of thin.
- If fresh, ripe peaches aren't available, substitute unsweetened frozen peaches (35 ounces frozen sliced peaches equals 5 cups).

• Some cooks made the cobbler using a 9x13 inch baking dish, and increased the amount of topping by one-third to one-half.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Coming from the Peach State, I'm really picky about peach cobbler. This recipe is fantastic! I made it with fresh peaches that were about to spoil in a day or two, so I ended up using all I had. This meant that I almost doubled the suggested amount of fruit, and even though I did not double the other ingredients, the recipe came out very well and I had none left over. So be generous with the fruit if you can! Serve warm, with vanilla ice cream. Also, consider using other fresh fruits if peaches are not yet in season. I've made this with mangoes, blueberries, blackberries, and strawberries, and each time the results have been fantastic." - **ABoston**

"This is the best cobbler I have tasted! Family went nuts over it. Easy, too! I will make this again, for sure. I would include details on peeling the peaches for newbies: Place the peaches in boiling water for about 60 seconds, remove, and plunge into cold water. The skins should slip right off." - SHOES58

"This is absolutely one of my favorite recipes that I've tried so far. The ingredient proportions are right on the mark, and the procedure is so easy. I tried boiling the peaches to peel them, as suggested, but that didn't quite work out. Instead, I just peeled them with a knife, which worked out just fine and wasn't a hassle at all. When choosing peaches, be sure that they do not have any green on the skin—this means the fruit hadn't developed before being picked, and it won't get any sweeter afterwards. The crust is unbelievable. When you pour in the boiling hot water, it immediately puffs up into a thick dough. This bakes into a thick, crumb-cake-like topping. The sugar amounts can be adjusted as desired. I found it to be just right. It is incredible with a scoop of vanilla or butter pecan ice cream (or both). My "Southern" gentleman companion, who has had his share of peach cobblers, really enjoyed it! Thanks for sharing this recipe." - Patreesha

Photo Credits - Left: skyblue, Top right: terka, Bottom right: Boostyricab

Tiramisu II

"Mascarpone custard layered with whipped cream and rum and coffee-soaked ladyfingers." - by Christine





PREP TIME: 35 MINUTES | COOK TIME: 10 MINUTES | READY IN: 5 HOURS SERVINGS: 12

INGREDIENTS

6 egg yolks
3/4 cup white sugar
2/3 cup milk
1 1/4 cups heavy cream
1/2 teaspoon vanilla extract
1 pound mascarpone cheese
1/4 cup strong brewed coffee, room temperature
2 tablespoons rum
2 (3 ounce) packages ladyfinger cookies
1 tablespoon unsweetened cocoa powder

DIRECTIONS

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

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

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

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

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 387, Total Fat: 30.5g, Cholesterol: 216mg, Sodium: 60mg, Total Carbs: 22.7g, Dietary Fiber: 0.3g, Protein: 6.5g

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HELPFUL HINTS

- To let the tiramisu reach optimum flavor, make it 1 to 2 days before serving.
- Eggs are easier to separate when cold.
- To make it easy to blend the mascarpone and avoid lumps, have it at room temperature when whisking into the yolk mixture.
- Most cooks recommend doubling the coffee and rum mixture to enhance the flavor.
- Be sure to serve the dessert chilled.

"As a Tiramisu-Lover, I decided to try this recipe, based on the reviews. The only thing I can say is Wow! The rich and creamy flavor mixed with the coffee-soaked lady fingers leaves you wanting more! Very Important: Let it refrigerate AT LEAST 24 hours; the flavors really need to blend! I tasted the mixture right after adding the mascarpone cheese and it tasted very bland. However, after refrigerating overnight, it was probably better than any tiramisu I'd ever tasted. One More Important Tip: As others have mentioned, doubling the coffee / rum mixture is a MUST. You get that espresso taste, blended with the creamy flavor. HEAVENLY!"9 - LisaC

"This was my first Tiramisu attempt and I got raves - no reason to ever order it out again. I made it in a trifle dish so it was 3 layers of each. I also soaked the lady fingers. Also somewhere in the middle I shaved some dark chocolate—also used on the top. If you want to split the recipe into a few smaller tasks, I made the cheese mixture 3 days in advance and rest 2 days before serving. It worked out well and lightened the load. Will definitely make this again." - JANANDMIKE30

"Very good but MUST double the espresso and liquor. I will make this again. I decided for presentation's sake to make it in a cheesecake pan. Before serving, remove the sides of the pan and transfer (with bottom of cheesecake pan) to a pretty serving dish and hide the edges of the pan with sliced strawberries." - Elizabeth Hansson

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Triple Berry Crisp

"This is a wonderful berry crisp. I use a triple berry mixture of raspberries, blackberries, and blueberries, but just one works well too! My family loves it! Serve it with whipped cream and it looks great." - by Polly Giebler





PREP TIME: 20 MINUTES | COOK TIME: 40 MINUTES | READY IN: 1 HOUR SERVINGS: 18

INGREDIENTS

- 1 1/2 cups fresh blackberries
- 1 1/2 cups fresh raspberries
- 1 1/2 cups fresh blueberries
- 4 tablespoons white sugar
- 2 cups all-purpose flour
- 2 cups rolled oats
- 1 1/2 cups packed brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 1/2 cups butter, softened

DIRECTIONS

- 1. Preheat oven to 350 degrees F (175 degrees C).
- 2. In a large bowl, gently toss together blackberries, raspberries, blueberries, and white sugar; set aside.

3. In a separate large bowl, combine flour, oats, brown sugar, cinnamon, and nutmeg. Cut in butter until crumbly. Press half of mixture into the bottom of a 9x13 inch pan. Cover with berries. Sprinkle remaining crumble mixture over the berries.

4. Bake in the preheated oven for 30 to 40 minutes, until fruit is bubbly and topping is golden brown.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 295, Total Fat: 16.3g, Cholesterol: 41mg, Sodium: 113mg, Total Carbs: 35.6g, Dietary Fiber: 3g, Protein: 3.2g

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HELPFUL HINTS

• Instead of fresh berries, some cooks successfully used unsweetened frozen berries to make this dessert; look for the frozen triple berry mix.

- Many cooks decreased the amount of butter used in the topping, to 1 cup or 3/4 cup.
- To make it easy to mix the butter with the topping ingredients, warm it briefly in a microwave oven.
- If desired, stir 1/2 cup chopped pecans or walnuts into the topping mixture.

"Hint: melt the butter in a dish while the oven is preheating. Once you have all the dry ingredients mixed together and are ready to go, and then mix in the melted butter. Makes it much easier to mix everything, and it comes out more consistently. I would add at least five cups of fruit, because there is a lot of topping. I used frozen fruit; I just let it sit on the counter for half an hour, and it was still kind of frozen when I put it in the over. A little bit wet (due to its being frozen fruit, I think), but absolutely delicious and foolproof." - Laura-Jane

"EXCELLENT! One of the best dessert recipes on Allrecipes. Super easy to make. It almost turned out more like a fruit cookie bar than a crisp, and that's not a criticism. It was just wonderful. I used only blackberries and blueberries (it's all I had), and they were very fresh. I added two teaspoons of corn starch in with the sugar on the berries. As some people suggested, I only used 1 cup (2 bars) of butter, softened them in the microwave, and then cut them into the topping mixture. I also only used 1 cup of brown sugar. The finished product was plenty sweet and tasted fabulous served with a premium vanilla ice cream. I had NO PROBLEMS with this recipe being runny—I'm not quite certain what would make it that way. The crisp looked delicious and served beautifully to 14 guests over for a BBQ/swim party who gobbled it up. I can't recommend this recipe highly enough." - ALLYKATD

"This is SO good! We ate it warm out of the oven with a little vanilla ice cream—mmmm! I did make some changes: used whole wheat flour and frozen berries, and also didn't 'cut' the butter into the mixture just melted it a bit and mixed it in, it was fine. I didn't realize I was out of brown sugar, so used white (1 1/4 cups instead of 1 1/2 cups), and rather than mix the berries with sugar, I used honey. I added a few more shakes of cinnamon and nutmeg, too. Will definitely make this again! Everyone loves it." - Tiffany

Photo Credits - Left: Allrecipes, Top right: Kelly Krocker, Bottom right: KARELLE

Frostings



Chocolate Ganache

"This is a rich, dark chocolate topping or decoration that has lots of uses. It can be whipped as filling or icing, or just poured over whatever cake you like." - by INGRIDEVOGEL



PREP TIME: 10 MINUTES | COOK TIME: 10 MINUTES | READY IN: 20 MINUTES SERVINGS: 16

INGREDIENTS

- 9 ounces bittersweet chocolate, chopped
- 1 cup heavy cream
- 1 tablespoon dark rum (optional)

DIRECTIONS

1. Place the chocolate in a bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching carefully to prevent it from boiling over. When the cream has boiled, pour it over the chocolate, and whisk until smooth. If desired, stir in the rum.

2. Cool slightly before pouring over a cake. Start at the center of the cake and work outward. For a fluffy frosting or for chocolate filling, cool until thick, and then whip with a whisk until light and fluffy.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 142, Total Fat: 10.8g, Cholesterol: 21mg, Sodium: 6mg, Total Carbs: 9.4g, Dietary Fiber: 1.2g, Protein: 1.4g

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HELPFUL HINTS

• For intense chocolate flavor, use good quality chocolate; chocolate with 74 percent cacao content or higher offers the most intense chocolate taste.

- If using semisweet chocolate chips, 9 ounces equals 1 1/2 cups.
- For best results when using the ganache as a glaze, let it cool slightly so it's still warm but pourable.
- If using the ganache as frosting, let it cool, refrigerate for a few hours, and then beat until light and fluffy.
- Vanilla cognac or orange-flavored liqueur can be substituted for the dark rum.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Outstanding and easy! SO worth it for both flavor and presentation. Suggestions: Be EXTRA careful not to let any water get into your chocolate, as it will seize [become a thick, lumpy mass]—not a good thing. Let the chocolate thicken a bit before pouring, place your cake onto a rack over parchment paper for easy cleanup, and take your cake off the rack and place onto your serving plate before the ganache has set. Otherwise it can attach to the rack and tear when you lift it off. A wonderful recipe sure to win compliments from all." - **amsuka**

"I thought this recipe would be really touchy and difficult to get perfect, but it was incredibly easy. I used it in the place of regular icing for a chocolate layer cake. First, I used 3 ounces semisweet chocolate chips (that's all I could find) and 1/3 cup cream with a little bit of rum, and I put it in the freezer for a few minutes after mixing. I used an electric mixer to beat it up into a fluffy icing for between my layers. It seemed like it would be too thin for it to work, but it got perfectly fluffy and light brown and gorgeous. I then made another batch with the full portions but didn't beat it into fluffy icing, and used that for the top and the sides. It turned out gorgeous and everyone loved it. I don't think I'll ever make plain icing again." - RABORELLO

"This was a great first-timer ganache recipe! I added 1/2 milk chocolate and 1/2 semisweet, as I like milk chocolate better. I used it over a devil's food and cookie dough ice cream cake—too good for words! Everyone said I could put our ice cream shop out of business! I am now trying it with white chocolate. Note to people using this as a frosting/icing: put it in the fridge for about 30 minutes—it will set up quicker and better." - DanEASH

Photo Credits - Left: INGRIDEVOGEL, Top right: Heather, Bottom right: Lynnessa

Cream Cheese Frosting II

"This is a wonderfully creamy frosting that goes well with pumpkin bread, carrot cake, chocolate cake, on cookies, or between cookies. If you want chocolate frosting, add 1/4 to 1/2 cup cocoa, according to how rich you want it." - by Janni





PREP TIME: 10 MINUTES I READY IN: 10 MINUTES SERVINGS: 24

INGREDIENTS

2 (8 ounce) packages cream cheese, softened1/2 cup butter, softened2 cups sifted confectioners' sugar1 teaspoon vanilla extract

DIRECTIONS

1. In a mixing bowl, cream together the cream cheese and butter until thoroughly blended. Mix in the vanilla, and then gradually stir in the confectioners' sugar. Store in the refrigerator until needed.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 140, Total Fat: 10.4g, Cholesterol: 31mg, Sodium: 83mg, Total Carbs: 10.9g, Dietary Fiber: 0g, Protein: 1.4g

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HELPFUL HINTS

- This recipe makes enough to frost two 9 inch cakes, both tops and sides.
- For easiest mixing, have the cream cheese and butter at room temperature.
- Some cooks who prefer a sweeter frosting recommend adding 1 additional cup of confectioners' sugar.
- Refrigerate the frosting for an hour to make it firmer.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Perfect frosting—exactly what I was looking for! I used this on a Bundt carrot cake from a box, and it really made it special. I sieved the confectioners' sugar to avoid lumps, and added it slowly, tasting at intervals until I was happy with the sweetness. I also used coffee-flavored liqueur (about 3 teaspoons) for flavor, which is sweet, so I cut back on the amount of sugar used. I frosted all sides of the Bundt cake and have plenty left over. My boyfriend was eating the icing with a spoon! Thank you for the great recipe." - **BECALEC**

"Important! Guys, unlike regular sugar, powdered sugar acts like a curve in this recipe; it will make this recipe (and many others) MORE

LIQUIDY the more you add. Once it is liquidy, you have to add a whole lot of sugar (or flour) to get it hard again. Weird, I know, but true. This is why people who are complaining about the consistency usually claim to have added a bit more sugar to it. If you want your consistency to be harder, then just add a bit less sugar, not more! Stop short of turning runny! That been said, it is not a sweet frosting—more like cheesecake flavor, which is perfect for me and many people out there. I stopped adding sugar half a cup before the required amount and everything turned out perfect... not too sweet, very cheesy, and it will be awesome on my carrot cake." - Angela

"This was delicious! I cut the recipe in half and it came out perfect. Also every time I make homemade frosting, I always add a 1/2 cup of frozen whipped topping. It makes it so much fluffier, and yummy. It was awesome with this recipe. You should give it a try." - Ashley_S

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Satiny Chocolate Glaze

"A glossy chocolate glaze to drizzle over a Bundt cake. It's also great on cookies and doughnuts." - by Ginger





PREP TIME: 10 MINUTES I COOK TIME: 8 MINUTES I READY IN: 18 MINUTES SERVINGS: 4

INGREDIENTS

3/4 cup semisweet chocolate chips3 tablespoons butter1 tablespoon light corn syrup1/4 teaspoon vanilla extract

DIRECTIONS

1. In a double boiler over hot but not boiling water, combine the chocolate chips, butter, and corn syrup. Stir until chips are melted and mixture is smooth, then add vanilla.

2. Spread warm glaze over top of cake, letting it drizzle down the sides.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 243, Total Fat: 18.1g, Cholesterol: 23mg, Sodium: 68mg, Total Carbs: 23.9g, Dietary Fiber: 1.9g, Protein: 1.4g

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HELPFUL HINTS

• Some cooks recommend preparing this glaze using the microwave oven: combine ingredients in a glass bowl and heat on high, whisk, and repeat again until glaze reaches the desired consistency.

- Spray the measuring spoon with cooking spray before measuring the corn syrup and it will slide right out of the spoon.
- If "drizzling" quality is desired, stir in a little more corn syrup and vanilla to thin the consistency of the glaze.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I don't review recipes, but this one deserves to be recognized! I've never made this any other way than this. Simply double the recipe, and put the chips butter and corn syrup in a 2 cup oven-proof glass measuring cup. Cook in the microwave on high for 1 minute with a paper plate over it. Mix it well with a wire whisk, and place again in the microwave on hi for 30 seconds. I use it on <u>Too Much Chocolate Cake</u> which is also on Allrecipes. I've also used it to make the best chocolate covered strawberries anyone has ever tasted. (Dip them in the chocolate and put them on a

tray lined with parchment paper or use a nonstick foil, and put them in the fridge to cool) Those will make you famous." - SANTIAGO

"This recipe is great! I doubled the ingredients, tossed into a 4 cup glass measuring cup, microwaved for 30 seconds and stirred. It took about three rounds in the microwave before being smooth. The glaze hardens to a nice consistency. Thanks." - Kelly58

"I didn't have corn syrup so I substituted it with honey. I also didn't have a double boiler so I used a ceramic bowl in a saucepan of boiling water instead, and it still worked great! Easy and simple for amateurs like me." - **amateurbaker**

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Sugar Cookie Icing

"This icing dries hard and shiny and the colors stay bright. Choose as many different food colorings as you desire." - by JBS BOX





PREP TIME: 15 MINUTES I COOK TIME: N/A I READY IN: 15 MINUTES SERVINGS: 12

INGREDIENTS

cup confectioners' sugar
 teaspoons milk
 teaspoons light corn syrup
 teaspoon almond extract
 assorted food colorings

DIRECTIONS

1. In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more corn syrup.

2. Divide into separate bowls, and add food colorings to each to desired intensity. Dip cookies, or paint them with a brush.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 43, Total Fat: 0g, Cholesterol: 1mg, Sodium: 1mg, Total Carbs: 10.9g, Dietary Fiber: 0g, Protein: 0g

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HELPFUL HINTS

- Sifting the confectioners' sugar before stirring in the milk will prevent lumps.
- Vanilla extract can be substituted for the almond extract.
- If the frosting seems too thick, add more milk in tiny amounts until the icing reaches the desired consistency.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This was exactly what I was looking for. I added the milk to the bowl first, then gradually whisked in the powdered sugar. Once smooth, I added the corn syrup and extract. It colored really well with liquid food coloring and made exactly enough for a half batch of the Best Rolled Cookies from this site. I used brushes to paint it on. My cookies turned out so pretty and professional looking and tasted delicious! FYI: As I was decorating, the icing started to set up in my bowls. I just added a little water with my paint brush (like I was using watercolor) to thin it back out, and it worked like a charm." - corianne.denby

"Best icing ever; easy; was a little drippy, but we put the icing in sandwich bags with small tip cut off for the kids to decorate. Ended up putting some icing on a plate and my 5-year-old dipped his cookies, while my 8-year-old used the bag. Read the recipe and just added more icing sugar to make thicker. Dried perfectly...Tasted great." - kathy

"I made sugar cookies and used this icing. It was just what I was looking for. It dries hard. It was thick so I added a little milk to thin it a bit. I just wish I had a brush to put it on with. I ended up using the back of a spoon, but it still came out nice. It was shiny and with the sprinkles we added on top...they were pretty Christmas cookies." - girlinahotrod

Photo Credits - Left: AZNEVON, Top right: Nikki, Bottom right: make life sweeter!

Whipped Cream Cream Cheese Frosting

"A decadent whipped cream and cream cheese frosting that has everyone asking if they can lick the bowl. It pipes very well." - by Tom





PREP TIME: 15 MINUTES I COOK TIME: N/A I READY IN: 15 MINUTES SERVINGS: 12

INGREDIENTS

- 1 1/2 cups heavy whipping cream
- 1 (8 ounce) package cream cheese, softened
- 1 cup white sugar
- 1/8 teaspoon salt
- 1 teaspoon vanilla extract

DIRECTIONS

1. In a mixing bowl, beat whipping cream until stiff peaks form; set aside.

2. In a large bowl, combine cream cheese, sugar, salt, and vanilla, and beat until smooth. Fold in the whipped cream.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 233, Total Fat: 17.5g, Cholesterol: 61mg, Sodium: 91mg, Total Carbs: 18g, Dietary Fiber: 0g, Protein: 2g

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HELPFUL HINTS

• Be sure to use separate bowls for beating the whipped cream and the cream cheese; an unclean bowl can prevent heavy cream from becoming stiff.

• To speed mixing the cream cheese, one cook recommends warming the mixing bowl with hot water, drying it, and then using it. The residual warmth of the bowl will quickly soften the cream cheese.

- Some cooks omit the salt to emphasize the frosting's creamy taste.
- If using this frosting for piping, chill it first in the refrigerator.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Excellent! This was not runny at all. I followed the recipe as is and frosted a two layer chocolate cake <u>Too Much Chocolate Chocolate Cake</u> with lots of strawberries. So good! If you have not made whipped cream before, be sure to follow these tips: chill beaters and bowl before mixing and mix until you have the consistency you want. If you overmix, the cream will turn to butter. If you under mix, your cream will be runny. Once you

have made the whipped cream, put it into the fridge while you make the cream cheese mixture. When cheese mixture is well mixed, fold in whipped cream. If you do not know how to fold it in, do not be scared. Pour the whipped cream on top of the cheese mixture and stir in by scraping down the far side of bowl and coming up the other side. (Bringing some cheese mixture to the top.) Continue this motion, turning the bowl a little each time, until you have an even consistency throughout. I hope this helps." - Elisha mom of 4

"This is a really great frosting. Don't be nervous that it calls for regular white sugar—don't be tempted to use confectioners' instead. Just be patient and mix it until smooth, as directed. It will suddenly go from grainy to silky. Don't rush it! What you'll end up with is delightful. It would go well with so many flavors: strawberry, pumpkin, carrot cake all come to mind. I used it for strawberry cake and loved it (so did everyone else)." - CHICH009

"Wonderful icing. If you let it sit in the fridge a while, it sets up enough to be very usable on a variety of cakes. I have been using a recipe like this for 20 years and our favorite is to bake a chocolate cake in a 9x13 inch pan. Let it cool. Spread this mixture on and let set in the fridge a while. Top with a can of cherry pie filling—swirling a bit to get a marbled effect—and let sit in fridge until ready to use. We use it for birthday cakes and special occasions and get asked for the recipe often. I have had friends call from across the continent if they lose this recipe. Raspberry pie filling tastes great with the chocolate and this frosting as well. Thanks for a great recipe." - DGE

Photo Credits - Left: Ashton, Top right: SunFlower, Bottom right: Julie

Ice Cream



Chocolate Velvet Ice Cream

"If you like chocolate ice cream you'll love this ice cream reminiscent of a frozen mousse." - by CindyAnn





PREP TIME: 15 MINUTES | READY IN: 1 HOUR SERVINGS: 8

INGREDIENTS

2/3 cup white sugar1/3 cup unsweetened cocoa powder3 egg yolks, beaten2 2/3 cups heavy cream1/3 cup semisweet chocolate chips

DIRECTIONS

1. In large bowl, stir together sugar and cocoa. Add egg yolks and blend with electric mixer. Add cream a little at a time, beating well after each addition. Chill mixture in refrigerator.

2. While cream mixture is chilling, grate chocolate chips in blender or food processor or using a rotary grater, until fine. Stir into cream mixture. Freeze in canister of ice cream maker according to manufacturer's instructions.

Note: This recipe contains raw eggs. For food safety reasons, pregnant women, young children, the elderly, and the infirm should not consume raw eggs.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 399, Total Fat: 33.6g, Cholesterol: 184mg, Sodium: 35mg, Total Carbs: 25.5g, Dietary Fiber: 1.6g, Protein: 3.6g

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HELPFUL HINTS

- Some cooks recommend intensifying the chocolate flavor by increasing the amount of cocoa to 1/2 cup.
- To enhance the flavor, stir in 1 teaspoon vanilla extract and/or add a pinch of salt.
- Diet-conscious cooks use egg substitutes instead of eggs, and replace the heavy cream with half-and-half.
- If desired, stir chopped almonds or pecans into the cream mixture before freezing.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"All I can say is, WOW! This recipe is so simple and the outcome is just as promised. I didn't have an ice cream maker but the ice cream turned out just fine. What I did was to whip the cream a little bit, then add the chocolate, plus the sugar, plus the egg mixture. I froze it in the fridge overnight and voila! Homemade chocolate ice cream. The taste is excellent and you'll never go wrong with this recipe. Thanks for sharing." - **ZAKIAH**

"DEEElicious! I often will use straight evaporated milk, although cream yields a creamier result, and I always use an egg substitute for the yolks (I have little kids). I dump all ingredients into my blender (so I don't have to use a hand mixer; it incorporates the cocoa better and turns the chocolate to tasty tidbits). I give it a mighty whirl and pour into my ice cream machine for divine results! YUM! Thanks for an awesome recipe! Don't be afraid to up the cocoa amount if you are a chocoholic." - Fervent Frugal Foodie

"Terrific. I used mini chocolate chips and added them the last ten minutes while the ice cream was churning in the machine. This avoided having to chop them up and the attendant mess that would go with it. Definitely a keeper." - Subvet

Photo Credits - Left: ZAKIAH, Top right: luv2eat5, Bottom right: apple.strudel

Cinnamon Ice Cream

"This is a delicious treat. It reminds of the cinnamon ice cream I used to get at Ray's Ice Cream in Detroit." - by Elizabeth





PREP TIME: 5 MINUTES | COOK TIME: 15 MINUTES | READY IN: 1 HOUR 50 MINUTES SERVINGS: 8

INGREDIENTS

- 1 cup white sugar
- 1 1/2 cups half-and-half cream
- 2 eggs, beaten
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 2 teaspoons ground cinnamon

DIRECTIONS

1. In a saucepan over medium-low heat, stir together the sugar and half-and-half. When the mixture begins to simmer, remove from heat, and whisk half of the mixture into the eggs. Whisk quickly so that the eggs do not scramble. Pour the egg mixture back into the saucepan, and stir in the heavy cream. Continue cooking over medium-low heat, stirring constantly, until the mixture is thick enough to coat the back of a metal spoon. Remove from heat, and whisk in vanilla and cinnamon. Set aside to cool.

2. Pour cooled mixture into an ice cream maker, and freeze according to the manufacturer's instructions.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 279, Total Fat: 17.5g, Cholesterol: 110mg, Sodium: 48mg, Total Carbs: 28.4g, Dietary Fiber: 0.3g, Protein: 3.5g

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HELPFUL HINTS

• To cool the cream mixture before putting it in the ice cream maker, put it into the refrigerator, stirring occasionally, or use an ice bath.

- Allow the ice cream to rest a day or two in the freezer before serving so the flavors blossom.
- Make ice cream sandwiches by pairing this ice cream between two <u>Soft Oatmeal Cookies</u>.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Fantastic! Cream usually comes in pint containers, so you can use 1 cup cream with 1/2 cup milk instead of the 1 1/2 cups half-and-half. Use egg yolks instead of whole eggs if you want it slightly richer (although this recipe is almost perfect as is). Even after hardening in the freezer it was still relatively easy to scoop. The reason is that fats (inc. egg yolks) and sugar don't freeze, so don't back off too much on the sugar (or cream) if you plan on freezing it to serve later. **- DPINKUS**

"This ice cream is SO smooth and creamy!! I serve this with <u>Apple Crisp II</u>. Instead of using vanilla flavoring, I use a vanilla bean paste. This recipe is a great base. I've also made raspberry ice cream. Just don't put in the cinnamon. Very yummy! This is a keeper! Also, I used an electric mixer to beat in the eggs so they wouldn't scramble." - LISSALU

"A big hit. Very rich (it is custard-based), so we just used a small sorbet scoop to serve some alongside the Thanksgiving apple pie. Everyone loved it, kids and adults. Prepare the base the day or night before to let it cool completely (called "blooming") in the fridge. Then churn the next day in your ice cream maker. The waiting makes for a smoother, creamier and more intensely-flavored finished product." - j

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Easy Mint Chocolate Chip Ice Cream

"This is a GREAT mint chocolate chip ice cream that I discovered by accident. The 2 percent milk makes the ice cream taste 'lighter,' I think." - by DARRYN_BRIGGS



PREP TIME: 5 MINUTES I COOK TIME: 40 MINUTES I READY IN: 2 HOURS 45 MINUTES SERVINGS: 8

INGREDIENTS

- 2 cups 2 percent milk
- 2 cups heavy cream
- 1 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 3 drops green food coloring (optional)
- 1 cup miniature semisweet chocolate chips

DIRECTIONS

1. In a large bowl, stir together the milk, cream, sugar, salt, vanilla extract, and peppermint extract until the sugar has dissolved. Color as desired with green food coloring.

2. Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. About 10 minutes into the freezing process, add the chocolate chips. Freeze until thickened, about 30 minutes, and then spoon into a container. Freeze at least 2 hours before serving.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 335, Total Fat: 23.2g, Cholesterol: 86mg, Sodium: 193mg, Total Carbs: 29.6g, Dietary Fiber: 0g, Protein: 3.2g

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HELPFUL HINTS

- Do not use peppermint oil as a substitute for the peppermint extract as it will be too intense.
- If uncertain about the mint flavor, add the peppermint extract one drop at a time until reaching the flavor you like.
- If preferred, use crumbled chocolate sandwich cookies instead of the chocolate chips.
- Some cooks recommend shaving chocolate into the mix to have more of melt-in-your-mouth chocolate feel instead of crunchy

"This was fabulous! Better than store-bought. I did substitute whole milk for the 2 percent just because I had some that I wanted to use up. For the chocolate, I used a bar of semisweet chocolate that I chopped up using my food chopper—tried chopping the chocolate in the food processor, but it just pulverized some of it and left the rest in big chunks. The key to this ice cream is getting the chocolate in small chunks, almost like shavings. Big chunks are too hard to bite into when it's frozen. Will definitely make this again." - Emily

"Such an easy ice cream recipe, producing a delicious gelato-esque consistency straight out of the ice cream maker. I added slightly more vanilla and peppermint extract. I'd definitely advise tasting the mixture before putting it into the machine to make sure it has the right balance for you. I also made this with white chocolate chunks and it went down like a storm. Highly recommended for white chocolate fans." - Hersheysheiress

"Delicious and easy. I used whole milk instead of 2 percent. I put regular chocolate chips in the blender, so I had tiny bits of chocolate as well as some larger pieces. Every bite was full of chocolate, it didn't clog up the ice cream maker, and the chocolate didn't turn into frozen pebbles, like whole chips tend to do." - KatyP

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Five-Minute Ice Cream

"A fast way to make delicious ice cream without compromising quality. Use any frozen fruit in place of the strawberries. This is a quick recipe to WOW company who drop by." - by Pamela Euless-Barker





PREP TIME: 5 MINUTES I READY IN: 5 MINUTES SERVINGS: 4

INGREDIENTS

1 (10 ounce) package frozen sliced strawberries 1/2 cup sugar 2/3 cup heavy cream

DIRECTIONS

1. Combine the frozen strawberries and sugar in a food processor or blender. Process until the fruit is roughly chopped. With the processor running, slowly pour in the heavy cream until fully incorporated. Serve immediately, or freeze for up to one week.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 258, Total Fat: 14.8g, Cholesterol: 54mg, Sodium: 16mg, Total Carbs: 32.5g, Dietary Fiber: 1.5g, Protein: 1.1g

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HELPFUL HINTS

• Calorie-conscious cooks suggest using low-fat yogurt or soy milk as healthful alternatives to the heavy cream.

• A variety of fruits and berries can be substituted for the strawberries; adjust the amount of sugar used to suit the sweetness of the fruit.

• To enhance the flavor, some cooks recommend adding 1/2 teaspoon vanilla extract.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Pamela is a true GENIUS! This recipe is amazing and so satisfying. I used unsweetened frozen mixed berries for that is what I had on hand (I had to adjust the amount of sugar because the other berries in the mix tend to be a bit tart). I also added around 1/4 tsp. of vanilla to give it that berries and cream taste. Heavenly. A definite keeper in my recipe box. Thank you for sharing this with us." - OJAGAJ

"Wow! I love strawberry ice cream and this is wonderful! So easy to make. One note: I reversed the order of ingredients put into the blender. I put part of the heavy cream first, which made it much easier to blend the frozen strawberries. This ice cream is very tasty and it's made it into my

family recipe book." - CARIBBEANMOM

"If I could give this recipe 10 stars I WOULD! So thankful I found this. I never knew ice cream could be so easy. I have made this 3 times today, and 5 over the past week. Some flavors you should try: Mixed Fruit mint: pineapple, mango, strawberries peaches mix, and a handful fresh mint with light cream and sugar—fantastic! Blueberry peach mint frozen yogurt: 1 1/2 cups vanilla low-fat yogurt and a frozen bag of each fruit, 1/8 cup light cream and 1/2 cup sugar—so tasty. Pear: one 1 pound jar of pears in light syrup drained and frozen, 1/4 cup sugar and light cream. So refreshing! Thanks again." - REBECCADK

Photo Credits - Left: *Fat~Dog~Lane*, Top right: Tricia Jaeger, Bottom right: sarah

Hot Fudge Ice Cream Bar Dessert

"This is an incredibly easy rich and satisfying ice cream dessert made with ice cream sandwiches and fudge sauce. This keeps in the freezer very well and can be eaten straight from the freezer." - by JONAR





PREP TIME: 30 MINUTES | COOK TIME: 4 MINUTES | READY IN: 1 HOUR 35 MINUTES SERVINGS: 18

INGREDIENTS

(16 ounce) can chocolate syrup
 3/4 cup peanut butter
 19 ice cream sandwiches
 (12 ounce) container frozen whipped topping, thawed
 1 cup salted peanuts

DIRECTIONS

1. Pour the chocolate syrup into a microwave safe bowl and microwave 2 minutes on high. Do not allow to boil. Stir peanut butter into hot chocolate until smooth. Allow to cool to room temperature.

2. Line the bottom of a 9x13 inch dish with a layer of ice cream sandwiches. Spread half the whipped topping over the sandwiches. Spoon half the chocolate mixture over that. Top with half the peanuts. Repeat layers. Freeze until firm, 1 hour. Cut into squares to serve.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 384, Total Fat: 18.8g, Cholesterol: 21mg, Sodium: 172mg, Total Carbs: 47.2g, Dietary Fiber: 2.5g, Protein: 7.9g

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HELPFUL HINTS

• Hot fudge sauce can be substituted for chocolate syrup, but it will need to be thinned with milk or a bit of the frozen whipped topping to mix with the peanut butter and become spreadable.

• Many cooks found it easier to first spread the chocolate/peanut butter mixture over the ice cream sandwiches, then follow with the whipped topping.

• Vary the flavors of this dessert by using chunky peanut butter, and/or use English toffee bits, mint chocolate chips, or sprinkles as toppings.

"Quick, easy and yummy! It looks and tastes like you slaved over this dessert. My ice cream sandwiches must have been the perfect size, because I used 19, just as the recipe called for. I used milk chocolate topping and crunchy peanut butter. As suggested, I put the syrup/peanut butter mixture on the ice cream sandwiches first, (plus I drizzled some caramel topping onto that) and then spread the frozen whipped topping. It was easier to spread, and no one would be the wiser, because when sliced, it had nice layers. I probably added about 1/2 of a jar of the caramel (for both layers) and will more than likely add more (all) next time. I used chopped pecans in place of the peanuts and dusted the top with cocoa. I wanted to add toffee pieces in place of the nuts, but my stores didn't have them. I will try that though when I find them again. I passed this out to all the neighbors. Thumbs up from everyone." - RONAMAY

"Yummy! The fudge/peanut butter part was very good! Used peanut butter cups like others suggested b/c the kids don't like nuts. I halved this recipe and it took 11 ice cream sandwiches per 8x8 inch pan." - C_WHITES_

"This is so good! If you like peanut butter, do yourself a favor and do NOT make substitutions for the chocolate/peanut butter and peanuts. That's what makes this dessert awesome! I used hot fudge sauce instead of chocolate syrup. I had to thin the hot fudge/peanut butter mixture a bit with milk. I also drizzled caramel sauce on the top layer. Everyone wolfed it down, and then asked for the recipe at my family's Easter dinner." - HAWNTER

Photo Credits - Left: Allrecipes, Top right: MomTo6, Bottom right: KATE571

Peach Ice Cream

"A creamy, delicious summertime treat." - by BIGGUNNER





PREP TIME: 20 MINUTES | READY IN: 1 HOUR 5 MINUTES SERVINGS: 32

INGREDIENTS

6 eggs, beaten
3 1/2 cups white sugar
10 fresh peaches, peeled, pitted, and chopped
4 cups heavy cream
2 cups half-and-half cream
2 teaspoons vanilla extract
3/4 teaspoon salt

DIRECTIONS

1. In large bowl, mix together eggs and sugar until smooth. Process the peaches in blender or food processor until smooth and stir 5 cups into egg mixture. Stir in cream, half-and-half, vanilla and salt and mix well.

2. Pour mixture into freezer canister of ice cream maker and freeze according to manufacturer's instructions.

Note: This recipe contains raw eggs. For food safety reasons, pregnant women, young children, the elderly, and the infirm should not consume raw eggs.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 221, Total Fat: 13.7g, Cholesterol: 86mg, Sodium: 85mg, Total Carbs: 23.5g, Dietary Fiber: 0g, Protein: 2.2g

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HELPFUL HINTS

- Pasteurized eggs can be substituted for the regular eggs.
- If preferred, substitute 2 (3.4-ounce) packages of instant vanilla pudding mix for the eggs.

• To make a chunkier ice cream, coarsely chop 1 or 2 cups of the peaches and stir these into the egg mixture along with the remaining processed peaches.

• Some cooks substitute almond extract for the vanilla extract.

"So rich, thick, and creamy! Definitely better than store-bought! The original recipe fills a 1 gallon ice cream freezer. Use 1/3 of the recipe to fill a 1.5 quart freezer. I have made it several times, always with rave reviews. I had to substitute evaporated milk once for the whipping cream and it was still delicious." - KATSKI

"This came out very rich and the texture was perfect. I halved the recipe and the amount was perfect for my ice cream maker. I don't really like using raw eggs, so I heated up the sugar, half-and-half, and heavy cream to about 180 degrees F (82 degrees C) and tempered the eggs. Then I took everything off of the heat and added the rest of the ingredients. Chilled for about 4 hours in the fridge before putting it into the ice cream maker. I will definitely make this again, perhaps with mango or berries." - Aaron

"I took a tip from another reviewer and subbed almond extract. I added some freshly ground nutmeg and saved some peach slices to add to the mixture at the very end so that there were some chunks to give it more texture. So good! A big hit among everyone that I gave containers to." - **Brighid**

Photo Credits - Left: Kimberly Harvey, Top right: SCPeachCouncil, Bottom right: Tia

Pies



Apple Crumble Pie

"*Yummy variety of apple pie that is quick and easy. I was a hit with my boyfriend's pals in university whenever I made this favorite.*" - by **LEHOUX**





PREP TIME: 30 MINUTES | COOK TIME: 35 MINUTES | READY IN: 1 HOUR 5 MINUTES SERVINGS: 8

INGREDIENTS

(9 inch) deep dish pie crust
 cups apples, peeled, cored, and thinly sliced
 1/2 cup white sugar
 3/4 teaspoon ground cinnamon
 1/3 cup white sugar
 3/4 cup all-purpose flour
 tablespoons butter

DIRECTIONS

1. Preheat oven to 400 degrees F (200 degrees C). Arrange apple slices in unbaked pie crust. In a small bowl, combine 1/2 cup sugar and cinnamon; sprinkle over apples.

- 2. Mix 1/3 cup sugar with flour; cut in butter until crumbly. Spoon mixture over apples.
- 3. Bake in preheated oven for 35 to 40 minutes, or until apples are soft and top is lightly browned.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 358, Total Fat: 16.4g, Cholesterol: 23mg, Sodium: 210mg, Total Carbs: 52g, Dietary Fiber: 2.5g, Protein: 2.5g

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HELPFUL HINTS

- Be sure to slice the apples thinly so they cook through.
- Some cooks toss the sliced apples with the sugar/cinnamon mixture and then arrange them in the pie crust instead of spooning it over the top.
- All ovens are different, so watch the topping and if it starts to get too brown, put a sheet of aluminum foil over the top of the pie.
- Some cooks bake the pie for 15 minutes at 400 degrees F (200 degrees C), and then lower the temperature to 350 degrees F
- (175 degrees C) for the remainder of the baking time.

"Easy and delicious pie. I liked that the real taste of the apples comes through and is not masked by a lot of sugar and cinnamon, but is still plenty sweet. I used half white and half brown sugar when topping the apples. I also liked that this pie wasn't runny causing the bottom crust to get soggy. The baking time was perfect to bake the apples and the bottom crust thoroughly without burning the topping. I used 5 cups of Jonagolds and have to say this is one of the best apple pies I have ever made." - Darcy

"The top is crispy/crunchy, the filling is not too sweet. Added brown sugar and cinnamon in addition to the stated ingredients for the topping for more flavor. A bit runny even though I added one teaspoon of cornstarch to the sugar and cinnamon mixture. Next time: add one teaspoon cornstarch and some flour to the filling mixture. Beware of cornstarchy taste. Also sprinkle sugar filling mixture half way into arranging apples and then sprinkle rest on top. Let pie set at least two hours before cutting into it. Use Granny Smith apples and forget about the Rome. Good idea to use cinnamon on the topping as well. Okay to slice apple wedges thin. Four big apples were plenty." - VOLINA

"OMG! Been looking for the perfect apple crumble and this is it!! My boyfriend couldn't stop raving about it. I made my own pie crust and instead of layering the apples and sugar mixture, I tossed the apples with 1/2 cup white sugar, 1/4 cup flour, and 1/2 teaspoon cinnamon, and then placed them into the crust. This way, the filling is not runny. Definitely a keeper!! Thank for posting this magnificent recipe!." - sonicsky

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Apple Pie by Grandma Ople

"This was my grandmother's apple pie recipe. I have never seen another one quite like it. It will always be my favorite and has won me several first-place prizes in local competitions. I hope it becomes one of your favorites as well." - by MOSHASMAMA





PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 30 MINUTES SERVINGS: 8

INGREDIENTS

1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/4 cup water
1/2 cup white sugar
1/2 cup packed brown sugar
1 recipe pastry for a 9 inch double crust pie
8 Granny Smith apples, peeled, cored, and sliced

DIRECTIONS

1. Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar, and brown sugar, and bring to a boil. Reduce temperature and let simmer.

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

3. Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 512, Total Fat: 26.3g, Cholesterol: 31mg, Sodium: 241mg, Total Carbs: 67.8g, Dietary Fiber: 5g, Protein: 3.6g

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HELPFUL HINTS

- To avoid oven spills, make this pie in a deep pie dish placed on a baking sheet covered with aluminum foil.
- For additional flavor, many cooks add cinnamon, nutmeg, and vanilla extract to the sugar and butter sauce.
- Allow the pie to cool at least 30 minutes before serving.

"Believe the hype. I made this for the first time for a dinner party I had last week—mostly because I wanted to see what all the fuss was about. And it did not disappoint. Women were begging for the recipe. Men were saying it was the best apple pie they had ever tasted. There were riots over who was going to get the last piece. I prepared the lattice ahead of time and kept it in the fridge til ready... Mixed 1 teaspoon of cinnamon to the butter and sugar mixture... Brushed egg whites on bottom crust to keep from getting soggy... Poured 2/3 of mixture over the apples first, then the rest over the top of the crust... Baked at 350 degrees F (175 degrees C) for the whole time to avoid burnt topping... Put baking tray in bottom of the over to catch the drips. Henceforth I am eschewing all other apple pie recipes. Truly spectacular." - wee red

"Excellent, not too sugary sweet like some. Made the first one and found topping hard to soak through the top. The second one, I poured most on before putting the top crust on, then brushed rest on the crust. Perfect! Also sprinkled cinnamon over top of apples. If you're using the large Granny Smith apples, use a really large deep dish pan. Would work well with 6 apples of this size. If you use 8 large apples, makes a huge beautiful pie, but have to cook about 20 minutes more. In any case, tent pie with foil when browned nicely to keep from overbrowning. GREAT PIE." - WENGER6

"Wonderful! Over the years, my husband and I have discovered some 'tricks' that work for us (thanks to other reviews). 1. We use the apple slicer, and then cut those slices in half. Fits better in the pie this way. 2. We add cinnamon into the mixture. Also, we add some cornstarch to thicken up the liquid a bit. 3. We cut out the pieces for the lattice ahead of time. 4. We pour half to 2/3 of the mixture in with the apple before putting on the lattice. The rest we brush on the lattice. 5. We work FAST because the liquid solidifies pretty quickly (helps if one person is stirring it on the stove, at the lowest setting, while you work the lattice). 6. We bake the pie at 350 degrees F (175 degrees C) the whole time (every time we bake at 425 degrees F for fifteen minutes parts of the crust burn). 7. When the pie is almost done, we sprinkle some extra cinnamon sugar on the lattice." **HYLA**

Photo Credits - Left: Alis, Top right: Shell, Bottom right: Princess Mandy

Blueberry Pie

"This is the best when made with fresh picked blueberries! It is a beautiful sight with a lattice top." - by ASHESP





PREP TIME: 15 MINUTES | COOK TIME: 50 MINUTES | READY IN: 1 HOUR 5 MINUTES SERVINGS: 8

INGREDIENTS

3/4 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
4 cups fresh blueberries
1 recipe pastry for a 9 inch double crust pie
1 tablespoon butter

DIRECTIONS

1. Preheat oven to 425 degrees F (220 degrees C).

2. Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.

3. Line pie dish with one pie crust. Pour berry mixture into the crust, and dot with butter. Cut remaining pastry into 1/2 to 3/4 inch wide strips and make lattice top. Crimp and flute edges.

4. Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 366, Total Fat: 16.6g, Cholesterol: 4mg, Sodium: 318mg, Total Carbs: 52.6g, Dietary Fiber: 3.5g, Protein: 3.3g

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HELPFUL HINTS

- Frozen blueberries also work well for this pie.
- Cooks who made this pie with a full top crust instead of the lattice crust increased the cornstarch by 1 tablespoon and decreased the oven temperature to 400 degrees F (200 degrees C).
- To add color, some cooks brush the top crust with milk and sprinkle it with sugar.

"I loved this pie recipe! It was super-easy to make, and it was delicious! I put in 4 tablespoon of cornstarch instead of 3 tablespoons, and it set without a problem. Also, I added a splash of lemon juice to the blueberry mixture for some extra flavor, and I covered the edges of the pie crust with aluminum foil until the last 15 minutes (to prevent overbrowning). A great recipe." - BabkaGal

"Perfect. We found that this is a tart-sweet pie with the juices gelled just enough not to run out of the pie IF you use a lattice crust and very small fresh blueberries. If you are making a solid top crust, or using cultivated 'high bush berries,' increase the cornstarch by 1 tablespoon for each change. The 3/4 cup sugar can be increased to 1 cup for those who prefer a sweeter pie, but you'll need a bit more cornstarch since more sugar draws more juice out of the berries. I personally found the cooking time is accurate for a lattice top, but I had to lower the temperature to 400 and increase the baking time to about 1 hour for a full top crust. Browning time on a crust varies widely. Crusts with more fat, or that use butter as some/all of the fat will brown more quickly than a crust with less fat or all shortening/oil. Be sure to try this pie with sharp Cheddar cheese. There's a reason New Englanders eat pie for breakfast." - Julieschild

"This recipe is GREAT! I love that you don't have to cook the blueberries first. Just toss them in the sugar, cornstarch, lemon juice, and cinnamon, and then put them in the crust and bake. I've made it twice and found that the consistency is perfect, so long as you let it set up for at least 2 hours after you take it out of the oven. I usually do equal numbers of cups of berries to tablespoons of cornstarch (4 cups blueberries = 4 tablespoons cornstarch) and it works well. I also decreased the sugar to about 1/2 cup, just to keep it a little lighter, and get more taste out of the berries. That's just personal preference though. Fantastic recipe!." - eliz99

Photo Credits - Left: kimberlyalex89, Top right: justamom, Bottom right: cookiedough99

Brown Family's Favorite Pumpkin Pie

"This pumpkin pie has a walnut streusel topping that is optional. Serve with whipped topping or ice cream." - by Cindy B.





PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 30 MINUTES SERVINGS: 8

INGREDIENTS

- 1 (15 ounce) can 100 percent pumpkin puree
- 1 (14 ounce) can sweetened condensed milk
- 2 egg yolks
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 2 egg whites
- 1 (9 inch) unbaked pie crust
- 2 tablespoons all-purpose flour
- 1/4 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons butter, chilled
- 1 cup chopped walnuts

DIRECTIONS

1. Preheat the oven to 425 degrees F (220 degrees C).

2. In a large bowl, mix together the pumpkin, sweetened condensed milk, and egg yolks. Stir in 1 teaspoon cinnamon, ginger, nutmeg, and salt. In a large glass or metal bowl, whip egg whites until soft peaks form. Gently fold into pumpkin mixture. Pour filling into pie crust.

3. Bake for 15 minutes in the preheated oven. While the pie is baking, prepare the streusel topping: In a small bowl, combine the flour, brown sugar, and 1 teaspoon cinnamon. Blend in the cold butter with a fork or pastry blender until the mixture is crumbly. Mix in the chopped nuts. Sprinkle the topping over the pie.

4. Reduce the heat to 350 degrees F (175 degrees C). Bake an additional 40 minutes, or until set.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 463, Total Fat: 25.5g, Cholesterol: 76mg, Sodium: 491mg, Total Carbs: 52.3g, Dietary Fiber: 3.8g, Protein: 9.9g

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HELPFUL HINTS

- Most cooks found that this recipe made 2 shallow 9 inch pies or 1 deep dish 9 inch pie.
- If desired, 1 3/4 cups fresh pumpkin can be substituted for the canned pumpkin in this recipe.
- Some cooks mixed all the filling ingredients in a blender and poured it into the pie crusts.
- If preferred, the pie can be made without the topping.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I have made this recipe for years. It's the only pumpkin pie my family will eat now! One hint: you don't need to whip the egg whites and it turns out the same, very fluffy and raised. I have always used deep dish pie crusts, makes one very full and nice. I don't use any nuts in the crumb topping. Make sure your butter is very chilled before you start using it. Also, add 2 tablespoons more flour. It seems to absorb and set better. Lastly, I cover the outside of the crust with foil, it bakes so fast with this recipe, can take it off 10 minutes before it's done, but I use frozen crusts, so much easier and just as good to me. You really can't mess this pie up, my husband even helps make it, it's so easy." - SARAHFLOWERS

"This is the BEST! Most recipes that call for canned pumpkin come out kind of squishy when you substitute fresh pumpkin. This didn't. Even my very picky daughter loves it! I reduce the nutmeg to 1/4 teaspoon, add 1/8 teaspoon cloves, and use pecans instead of walnuts (just cuz I like 'em better). It comes out perfect every time. THANKS." - Snoochee

"There aren't enough stars for this pumpkin pie! I followed the recipe exactly and added two teaspoons of vanilla extract. Everyone raved about it! The streusel topping is incredible and the pie itself makes a great presentation. I served it with bourbon whipped cream." - Jillian

Photo Credits - Left: Carol A., Top right: Karen Ayala Simmons, Bottom right: thisishersong

Caramel Pecan Pie

"Buttery, nutty, and a touch of caramel, this is a very yummy pie! Full of flavor! Serve hot or cold, with a good size dollop of whipped topping or vanilla ice cream." - by CORWYNN DARKHOLME





PREP TIME: 30 MINUTES I COOK TIME: 50 MINUTES I READY IN: 1 HOUR 20 MINUTES SERVINGS: 8

INGREDIENTS

36 individually wrapped caramels, unwrapped
1/4 cup butter
1/4 cup milk
3/4 cup white sugar
3 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 cup pecan halves
1 (9 inch) unbaked pie crust

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). In a saucepan over low heat, combine caramels, butter, and milk. Cook, stirring frequently, until smooth. Remove from heat and set aside.

2. In a large bowl, combine sugar, eggs, vanilla, and salt. Gradually mix in the melted caramel mixture. Stir in pecans. Pour filling into unbaked pie crust.

3. Bake in the preheated oven for 45 to 50 minutes, or until pastry is golden brown. Allow to cool until filling is firm.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 535, Total Fat: 28.6g, Cholesterol: 98mg, Sodium: 371mg, Total Carbs: 66.4g, Dietary Fiber: 2.1g, Protein: 7.4g

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HELPFUL HINTS

- Most cooks use a deep dish pie dish to make this recipe.
- To make individual tartlets, line mini muffin tins with pie dough, finely chop the pecans, and spoon or pour in the filling mixture.
- If preferred, decrease the amount of white sugar to 1/2 cup, and substitute brown sugar.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This pie is to die for!! It will be too sweet for some, but to me it was great. Also, it makes a difference which caramel you get. I have made this twice. The first time I used the classic cooking caramels, and the second time I used caramel candies. Don't use the candies. When I did so it did not harden like it should, and also was too much caramel." - HEATHER10

"I made this three times this Thanksgiving weekend and it was well received. The first two times I used 36 of the caramels. The pie had a dense consistency but was delicious. The third time I used 30 of the caramels and the pie was smoother. I used about 1 1/2 cups of chopped pecans because I think it is easier to cut the pie if the nuts are chopped. I baked for 45 minutes to perfection. I used a brown sugar combo for the first two pies, but used all white sugar in the third pie. I don't think there was too much difference. All were delicious. Highly recommend this flavorful pie." - numnum

"I own a restaurant and recently started making all our desserts in house. This is one of my best sellers. Two changes I recommend: (1) skip melting the caramels, I use caramel ice cream topping, and (2) reduce sugar to 1/2 cup. I use a 4 cup measuring cup, put all ingredients in (except pecans), and mix. Once mixed, stir in pecans and pour into crust. I use a convection oven, and my bake time is about 45 minutes. Once the entire pie jiggles as one I remove and cool. Absolutely delicious." - florenas

Photo Credits - Left: sarah, Top right: NSUNRISE, Bottom right: Rebecca Earney

Easy Key Lime Pie I

"This is the 1999 American Pie Council's National Pie Championship's first place winner in the Quick and Easy Category. Garnish each piece with a slice of lime and a dollop of whipped cream or whipped topping if you like." - by DINNER2





PREP TIME: 20 MINUTES | COOK TIME: 15 MINUTES | READY IN: 35 MINUTES SERVINGS: 8

INGREDIENTS

5 egg yolks, beaten1 (14 ounce) can sweetened condensed milk1/2 cup Key lime juice1 (9 inch) prepared graham cracker crust

DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C).

2. In a mixing bowl, combine the egg yolks, sweetened condensed milk, and lime juice, and beat until well blended. Pour into unbaked graham cracker crust.

3. Bake in preheated oven for 15 minutes until set. Allow to cool. Top with whipped topping and garnish with lime slices if desired.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 324, Total Fat: 13.6g, Cholesterol: 145mg, Sodium: 217mg, Total Carbs: 45.5g, Dietary Fiber: 0.5g, Protein: 6.7g

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HELPFUL HINTS

- If Key lime juice is not available, substitute equal parts fresh lemon and lime juice.
- Many cooks cut the number of egg yolks to 4 and used 2 cans sweetened condensed milk with 1 cup Key lime juice.
- To enhance the tartness, some cooks add 1 teaspoon lime zest to the filling.
- Refrigerate the pie at least four hours before serving.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This pie is so divinely good! I used all 5 egg yolks, and about a can and a half of sweetened condensed milk. I also increased the amount of lime

juice to about 2/3s of a cup. These proportions gave it the perfect amount of sweet-tart flavor for my tastes. I also added the zest of 3 Key limes for extra flavor, and 2 small drops of green food coloring for a very light lime color. While I usually prefer whipped cream, I topped it with whipped topping, because that is what my boyfriend's family prefers (I had cooked dinner for them.) and I think it works better with the rich filling than heavy cream would. Light cream would probably be just as good. Everyone loved this pie. It's easy, quick, and delicious. What more could you want?" - alexis81

"Have you ever taken a bite of something that is so delicious it makes your eyes close and you hear this mmmm noise coming from your own mouth? I was doing those things! And I'm not the only one, I noticed our friends that we shared this pie with, doing the exact same thing! I used 1 cup of fresh Key lime juice (it took a lot, like 30 Key limes but it was worth it!), 2 cans of sweetened condensed milk, and 4 egg yolks. I let it bake about 30 minutes and served it with freshly whipped cream. HOLY COW! Yum! I just ate the last piece for breakfast this morning and I am already craving more." - ejw825

"The best Key Lime pie I had ever had was in Key West and it had a ginger crust, so the only thing I did differently was to add 1 teaspoon ground ginger to the crust. I have gotten many rave reviews on this pie. Excellent." - GINARENEE1776

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Fresh Rhubarb Pie

"Mom used to grow her own rhubarb in her back yard, and when her rhubarb was ripe what great pies she made of this. I will enclose her recipe." - by Carol





PREP TIME: 10 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 30 MINUTES SERVINGS: 8

INGREDIENTS

- 1 recipe pastry for a 9 inch double crust pie
- 1 1/3 cups white sugar
- 6 tablespoons all-purpose flour
- 4 cups chopped rhubarb
- 1 tablespoon butter

DIRECTIONS

1. Preheat oven to 450 degrees F (230 degrees C). Line pie dish with one pie crust.

2. Combine sugar and flour. Sprinkle 1/4 of it over pastry in pie plate. Heap rhubarb over this mixture. Sprinkle with remaining sugar and flour. Dot with small pieces of butter. Cover with top crust.

3. Place pie on lowest rack in oven. Bake for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 40 to 45 minutes. Serve warm or cold.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 290, Total Fat: 9.1g, Cholesterol: 4mg, Sodium: 130mg, Total Carbs: 50.8g, Dietary Fiber: 2.1g, Protein: 2.6g

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HELPFUL HINTS

- 1 pound or 7 to 8 good-sized stalks of rhubarb makes about 4 cups.
- The sugar mixture sprinkled over the bottom of the pastry will caramelize and keep it from becoming soggy.

• Some cooks recommend placing aluminum foil around the edges of the pie for the last 15 minutes of cooking time to prevent burning.

• A 1 pound bag of frozen rhubarb can also be used to make this pie, but let it thaw thoroughly before putting it into the pie crust.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Great basic recipe that does the trick for rhubarb lovers! Perfect combination of tart and sweet. My only suggestion is to brush the top of the pie with one egg mixed with a tablespoon water and sprinkle with sugar. Repeat about halfway through. Helps keep the crust from browning too fast and gives it a really sweet, crispy finish. LOVE THIS RECIPE." - **Tess**

"AMAZING PIE! So simple...so easy! I thought for sure that it would turn out too sweet because it seemed like a lot of sugar. But it was perfect! You still get that tart zip of the rhubarb that I love! I also added some cinnamon to the sugar mixture just because I love that flavor. Make sure to put some of the sugar mixture on the bottom like the recipe states. This forms a layer under the rhubarb while baking, so that the crust doesn't get soggy. My dad said that this pie tastes almost identical to the one his Mom used to make. That alone will make me use this recipe over and over again! Thanks." - SCHELLYBEAN

"I won \$100 for 1st prize in a rhubarb pie baking contest with this recipe. The only thing I did differently, since I used green rhubarb, was tint the sugar with 2 drops of red food coloring before adding the flour. I also sprinkled a little sugar on top the crust. Update: I won the rhubarb pie contest and the \$100 prize again yesterday with this recipe. Since I made a 10 inch pie, I used 5 cups rhubarb, 1 2/3 cups sugar, 7 1/2 tablespoons flour, and 1 tablespoons butter. I added 3 drops red food color to the sugar. This pie is definitely a winner." - L K KLING

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Grandma's Lemon Meringue Pie

"This is a very fun recipe to follow, because Grandma makes it sweet and simple. This pie is thickened with cornstarch and flour in addition to egg yolks, and contains no milk." - by Emilie S.





PREP TIME: 30 MINUTES | COOK TIME: 10 MINUTES | READY IN: 40 MINUTES SERVINGS: 8

INGREDIENTS

- 1 cup white sugar
- 2 tablespoons all-purpose flour
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 2 lemons, juiced and zested 2 tablespoons butter
- 4 egg yolks, beaten
- 1 (9 inch) pie crust, baked
- 4 egg whites
- 6 tablespoons white sugar

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. To make lemon filling: In a saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice, and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pie crust.

3. To make meringue: In a large bowl, whip egg whites until foamy. Add 6 tablespoons sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.

4. Bake in preheated oven for 10 minutes, or until meringue is golden brown.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 298, Total Fat: 10.3g, Cholesterol: 110mg, Sodium: 229mg, Total Carbs: 49.7g, Dietary Fiber: 1.5g, Protein: 4.4g

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HELPFUL HINTS

- 1 medium lemon yields 2 to 3 tablespoons juice, and about 2 teaspoons zest.
- Bottled lemon juice is not recommended for this pie.
- To ensure the sugar is absorbed with the egg whites when making the meringue, some cooks recommend using extra fine sugar or baker's sugar.
- Once baked, cool the pie on a rack for an hour, and then refrigerate at least 3 hours before serving.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Wow! I was surprised at how easy it is to make a lemon meringue pie!! I worked up some serious arm cramp from beating the filling. This was delicious and I will certainly be making this again. To stop the weeping of the meringue, make the meringue first, then make the filling and make sure the filling is piping hot when you put on the meringue. Also, cook it maybe 12 to 15 minutes instead of 10 minutes." - Laurabora

"Update: I still think this is a great recipe. In perfecting my technique, I'd like to suggest mix in one bowl the water, lemon zest, and lemon juice; mix in another bowl the sugar, flour, cornstarch, and salt. This is a successful recipe for a delicious pie. I tried another recipe twice before for this kind of pie but the results were less than desirable. This recipe came out just right. The filling was firm, not runny! I zested 1 lemon rather than 2, but used the juice of 2. I'd like to offer the following: The recipe doesn't tell you about cooling and refrigeration. I let my pie cool 1 hour on a cookie rack, 3-6 hrs uncovered in the refrigerator before slicing, after 6 hours in the refrigerator, cover the pie (I used foil rather than plastic wrap.) Thanks, Emilie S for passing this along. My hubbie and I are very grateful. I'll be making 3 of these for Christmas dessert." - **TRUDY WOLCOTT**

"This is a fabulous recipe. I just took the pie out of the oven and it is beautiful. I had very juicy home grown lemons and had just over 1/3 cup of juice. With meringue you need to start out a little slow until it is frothy and then speed things up and start adding your sugar one tablespoon at a time, by the time you are adding the final tablespoon the meringue should be almost ready...beat at high speed until you get soft to medium peaks. If you beat too long the meringue will collapse and be useless. I use a hand mixer. My stand mixer is so powerful, it is easy to ruin delicate egg whites." - baileybenson2

Photo Credits - Left: Rachel, Top right: S.harrison, Bottom right: Sugarbits

Homemade Fresh Pumpkin Pie

"This recipe is made from fresh pumpkins, not canned. Hope you enjoy it as much as my family does. Happy Thanksgiving." - by Randy Scott





PREP TIME: 30 MINUTES | COOK TIME: 10 MINUTES | READY IN: 40 MINUTES SERVINGS: 8

INGREDIENTS

- 2 2/3 cups all-purpose flour
- 1 teaspoon salt
- 1 cup shortening
- 1/2 cup cold water
- 2 cups mashed, cooked pumpkin
- 1 (12 ounce) can evaporated milk
- 2 eggs, beaten
- 3/4 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

DIRECTIONS

1. Preheat oven to 400 degrees F (200 degrees C).

2. Prepare pie crust by mixing together the flour and salt. Cut shortening into flour, add 1 tablespoon water to mixture at a time. Mix dough and repeat until dough is moist enough to hold together.

3. With lightly floured hands shape dough into a ball. On a lightly floured board roll dough out to 1/8 inch thickness. With a sharp knife, cut dough 1 1/2 inch larger than the upside down 8 to 9 inch pie pan. Gently roll the dough around the rolling pin and transfer it right side up on to the pie pan. Unroll, and ease dough into the bottom of the pie pan.

4. In a large bowl with mixer speed on medium, beat pumpkin with evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg, and salt. Mix well. Pour into a prepared crust. Bake 40 minutes or until when a knife is inserted 1 inch from the edge comes out clean.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 276, Total Fat: 15.5g, Cholesterol: 33mg, Sodium: 256mg, Total Carbs: 30.1g, Dietary Fiber: 1g, Protein: 4.8g

HELPFUL HINTS

• Do not use jack-o-lantern type pumpkins to make the cooked pumpkin used in this pie. Instead use the small sugar pie pumpkins.

• A medium (4-pound) sugar pumpkin should yield about 1 1/2 to 2 cups cooked pumpkin.

• To make mashed, cooked pumpkin, roast, boil, or microwave a sugar pumpkin, scoop out the seeds and any strings, and then scoop out the remaining soft pumpkin flesh into a bowl. Discard the seeds and pumpkin shell. Mash the pumpkin with a potato masher, or process using a blender or food processor.

• Refrigerate fresh pumpkin puree for up to three days, or store it in the freezer up to six months.

• Adjust the spice amounts to suit your personal preference; many cooks double the amounts listed, and add allspice and ground cloves.

• If using canned pumpkin for this recipe, substitute 1 (15 ounce) can 100 percent pure pumpkin.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Mmmm. So yummy! This is THE BEST pumpkin pie I've ever had! I wish I could rate more than five stars. As suggested, I doubled the amount of spices and added ground cloves for an extra 'punch.' This is not enough for two whole pies so I added 1/4 to 1/2 cup more of pumpkin." - **Rue**

"I have been making pumpkin pie from scratch for many years. This is the amount of pumpkin I use for 1 pie. I usually cut up my pie pumpkins and place them face down on a cookie sheet and bake at 400 degrees F (200 degrees C) for 45 minutes or until tender. Cool and scrape out pulp into a bowl and mash with hands to break up. Package 2 cups per freezer bag and freeze. When ready to make pie, thaw pumpkin and put pumpkin with the rest of ingredients into a blender and blend until pureed. Pour into pie crust and bake. You will have the most creamy and delicious pie ever with no lumps." - ajoyharley

"I was worried that it might be stringy since pumpkin was only hand-mashed and not food-processor pureed, but it came out with a great texture and gentle seasoning that let the pumpkin flavor through. One pumpkin made 2 3/4 cups of mash for me. After mashing, I drained it, but didn't go crazy (squeezing through cheesecloth, etc.) and it came out great with a non-soggy crust." - **PEACHVT**

Photo Credits - Left: PatiO, Top right: Tracy, Bottom right: MmmGood

Key Lime Pie VII

"This recipe uses condensed milk and sour cream. Fabulously easy—a summertime favorite! If you have time, a homemade graham cracker crust is better! Garnish with whipped cream and thin slices of lime if you like." - by ANNRICHARDSON





PREP TIME: 15 MINUTES I COOK TIME: 8 MINUTES I READY IN: 55 MINUTES SERVINGS: 8

INGREDIENTS

3 cups sweetened condensed milk1/2 cup sour cream3/4 cup Key lime juice1 tablespoon grated lime zest1 (9 inch) prepared graham cracker crust

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).

2. In a mixing bowl, combine condensed milk, sour cream, lime juice, and lime zest. Mix well and pour into graham cracker crust.

3. Bake in preheated oven for 5 to 8 minutes, until tiny pinhole bubbles burst on the surface of pie. Take care not to brown. Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 553, Total Fat: 20.5g, Cholesterol: 45mg, Sodium: 324mg, Total Carbs: 84.7g, Dietary Fiber: 0.6g, Protein: 10.9g

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HELPFUL HINTS

- Persian or Mexican limes can be substituted for Key limes, with a stronger lime flavor.
- Calorie-conscious cooks successfully substituted low-fat or light sour cream for regular sour cream.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This pie is the BEST!! So easy too! Just a few notes: 3/4 cup Key lime juice equals about 20 Key limes. I used a garlic press to squeeze the limes quickly and easily (cut limes in half first). 3 cups of sweetened condensed milk equals about 2 cans. Perfect recipe! Impress your friends and enjoy." - ljm4mr

"I love this recipe. I am from Florida and have had many Key lime pies when visiting Key West. This is the most authentic tasting pie I have ever made at home. What is best is that it is SO SIMPLE! You can literally whip it up in no time. I used homemade whipped topping (heavy whipping cream with a touch of sugar and vanilla) and spread it over the entire pie. I made this for my husband's birthday dinner party. I have since made this pie 3 more times. Every time we are invited to dinner friends ask me to make this pie for them, it is PERFECT! Do not try another Key lime pie recipe, this is the only one you need." - MOONMYST17

"TARTY AND EASY! I was a little suspicious that such a simple recipe could be any good, but this is a very good pie. I used bottled key lime juice to save time, but I made my own graham cracker crust and the finished pie was chilling in about 40 minutes. A little whipped cream complements and cuts the tartness of the lime. Don't neglect the lime zest! Those little green bits floating in the filling are what separates the store bought from the homemade." - RussellC

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No-Bake Peanut Butter Pie

"Creamy and delicious—melts in your mouth. This pie is a real crowd pleaser and it can be made with reduced-fat ingredients." - by MEGAN5





PREP TIME: 20 MINUTES | READY IN: 2 HOURS 20 MINUTES SERVINGS: 16

INGREDIENTS

- 1 (8 ounce) package cream cheese, softened
- 1 1/2 cups confectioners' sugar
- 1 cup peanut butter
- 1 cup milk
- 1 (16 ounce) package frozen whipped topping, thawed
- 2 (9 inch) prepared graham cracker crusts

DIRECTIONS

1. In a mixing bowl, beat together cream cheese and confectioners' sugar. Mix in peanut butter and milk. Beat until smooth. Fold in whipped topping.

2. Spoon into two 9 inch graham cracker pie crusts; cover, and freeze until firm.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 432, Total Fat: 27.8g, Cholesterol: 17mg, Sodium: 299mg, Total Carbs: 41.4g, Dietary Fiber: 1.4g, Protein: 7.2g

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HELPFUL HINTS

- Add more peanut butter flavor by topping the pie with chopped peanut butter candy cups.
- Diet-conscious cooks have successfully adapted this recipe using sugar substitutes and low-sugar and/or low-fat ingredients.
- Some cooks have made this pie in a 9x13 inch baking dish.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Yum! This was a fantastic and easy recipe. Used a chocolate crust, low-fat whipped topping, Neufchatel cheese, regular PB, and WOW!! It tasted rich and creamy. Will make this again and again and again! Thanks." - **LUSYRSGIRL**

"I don't like frozen whipped topping and wasn't sure how homemade whipped cream would work in this recipe but it was perfect. I whipped 2

cups heavy cream with 3/4 cup confectioners' sugar and a teaspoon vanilla extract. (The key to perfect whipped cream is to put the bowl and beaters in the freezer before using so they are very cold.) I didn't add any additional sugar to the recipe and it was plenty sweet. I reserved some of the whipped cream for a garnish. I didn't measure the cream, just mixed it in until I was happy with the consistency. So many possible variations. I used a chocolate sandwich cookie crust layered with chocolate sauce. Added crushed PB cups into the mix and sprinkled some on top before freezing. Delicious." - Cheryl

"Unbelievably delish! It tastes like a frozen peanut butter cup! I did make a couple personal adjustments. I used a chocolate sandwich cookie pie crust. I added a thin layer of hot fudge ice cream topping to the bottom of the crust along with one chopped peanut butter cup before adding the filling. On top of the filling I added more hot fudge by using a fork, and also 2 chopped peanut butter cups. For the finishing touch, I piped rosettes of whipped topping around the pie. This was so easy to make and everyone loved it. You definitely DO NOT need to let the pie sit out of the freezer before serving." - Amanda

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Old-Fashioned Coconut Cream Pie

"This is a tried and true, old-fashioned coconut cream pie. Took many years of searching and baking to find the right one and this is it! Enjoy." - by Carol H.





PREP TIME: 20 MINUTES | COOK TIME: 30 MINUTES | READY IN: 4 HOURS 50 MINUTES SERVINGS: 12

INGREDIENTS

3 cups half-and-half
2 eggs
3/4 cup white sugar
1/2 cup all-purpose flour
1/4 teaspoon salt
1 cup flaked coconut, toasted
1 teaspoon vanilla extract
1 (9 inch) pie crust, baked
1 cup frozen whipped topping, thawed

DIRECTIONS

1. In a saucepan, combine half-and-half, eggs, sugar, flour, and salt. Bring to a boil over low heat, stirring constantly. Remove from heat, and stir in 3/4 cup of the coconut and the vanilla extract. Pour into pie crust and chill 2 to 4 hours, or until firm.

2. Top with whipped topping and remaining 1/4 cup coconut.

3. Note: To toast coconut, spread it in an ungreased pan and bake in a 350 degrees F (175 degrees C) oven for 5 to 7 minutes, or until golden brown, stirring occasionally.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 423, Total Fat: 23.5g, Cholesterol: 86mg, Sodium: 276mg, Total Carbs: 46.1g, Dietary Fiber: 1.5g, Protein: 6.8g

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HELPFUL HINTS

• Several cooks recommend mixing canned coconut cream plus half-and-half to equal 3 cups, varying the proportions depending how much coconut flavor is preferred.

• For irresistible homemade flavor, many cooks make whipped cream using 1 cup heavy cream beaten with 2 tablespoons

confectioners' sugar and 1 teaspoon vanilla as a substitute for the frozen whipped topping.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This is a great recipe. Follow the directions exactly. When preparing the filling, make sure that it comes to a boil. Not just a couple of little bubbles, a boil. Remove from heat, add the coconut and extract and definitely let it set up in the refrigerator...overnight would be best. I like to use whipped cream, not frozen whipped topping. If you find a good recipe for whipped cream that will stand up overnight or longer, that would be best. I have not invested any time looking for this however it would be a good complement to this recipe. I am not a cook, but mine came out great...many times (except for one). I did not bring the filling to a rolling boil (it will be thick). Because of this it was runny. If you bring it to a boil, it will be thick. I have also converted this recipe to a banana cream pie as well, it came out good, however coconut is better. Good luck." - **bmarklefishing**

"I have made this several times and it has become a family favorite. I have used skim milk or coconut milk in place of half-and-half. The coconut milk makes it richer but the skim milk certainly tastes wonderful also. I have also made it using either flour or cornstarch and it does not make a difference. I do recommend cooking the filling in the microwave and stirring it every minute or so. Much, much, easier this way." - Hcat

"What a wonderful coconut cream pie. I tested this recipe out tonight because my girlfriend wants one for her birthday. If this didn't work out, I was going to buy her a pie. I used 1 1/2 cups half-and-half and 1 1/2 cups canned coconut milk. I also used the 1/3 cup of cornstarch instead of flour and made my own whipped cream. I also used fresh coconut (from the freezer section) instead of that dried, sweetened stuff in the cake mix aisle. I made the custard in the microwave and it was thick, smooth, creamy, and beautiful in just 5 minutes. I pulled the bowl out after each minute to stir the mixture with a whisk. SO easy and SO good. No need for coconut extract if you use fresh coconut and coconut milk. Thanks for a great recipe." - TRISKELE

Photo Credits - Left: Emily, Top right: PamMar, Bottom right: DakotaSMS

Pecan Pie V

"Unlike most pecan pies, this one does not require corn syrup." - by Elaine Helms



PREP TIME: 15 MINUTES | COOK TIME: 40 MINUTES | READY IN: 1 HOUR 5 MINUTES SERVINGS: 8

INGREDIENTS

- 2 eggs
- 1/2 cup butter, melted
- 1 cup light brown sugar
- 1/4 cup white sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 1 cup chopped pecans
- 1 (9 inch) pie crust, unbaked

DIRECTIONS

1. Preheat oven to 400 degrees F (200 degrees C).

2. In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar, and the flour; mix well. Add the milk, vanilla, and nuts.

3. Pour filling mixture into unbaked pie crust. Bake in preheated oven for 10 minutes, then reduce temperature to 350 degrees F (175 degrees C) and bake for 30 to 40 minutes, until filling is just set.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 219, Total Fat: 12.8g, Cholesterol: 84mg, Sodium: 105mg, Total Carbs: 25g, Dietary Fiber: 0g, Protein: 1.9g

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HELPFUL HINTS

- To add flavor, toast the pecans in the oven at 350 degrees F (175 degrees C) for 10 minutes, stirring once or twice.
- Some cooks omit the white sugar and use only 1 cup brown sugar.
- If preferred, use whole pecans arranged in concentric circles to top the pie.
- Several cooks successfully adapted the recipe using sugar substitutes.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"My husband and I run a restaurant, and we have used this recipe as one of our desserts. Our customers always rave about it! The only thing I do differently is that I reduce the temperature of the oven to about 300 degrees F (150 degrees C) and cook it longer, until it starts to crack on the top. This way it does not get over-browned on the top. A great recipe!" - AJ

"WOW! I can't believe it had no syrup and it tasted fabulous. I even added semisweet mini chocolate morsels. The center was nice and thick and the pecans on top were not fused together as they are when a 'regular' pecan pie cools down. Great texture! Won't be needing the corn syrup anymore." - **CRBOWLES**

"I love this recipe. I have been making it for a couple years now. Instead of making it as one whole pie, I usually use the refrigerated pie crust and roll it out thinner, use a biscuit cutter, and cut a bunch of small crusts out of it, put each crust in a cupcake pan, and fill those about 1/2 full with the filling. Bake at 350 degrees F (175 degrees C) for 25 min. It makes about 2 dozen little pecan pies, and that way you have way more to go around." - **BUSIESTMOMOF2**

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Ruth's Grandma's Pie Crust

"This recipe is over 100 years old. My sister-in-law's grandmother said it was a no-fail recipe. It's the best I ever had." - by barbara castodio





PREP TIME: 10 MINUTES I READY IN: 10 MINUTES SERVINGS: MAKES 4 (9 INCH) CRUSTS

INGREDIENTS

- 4 cups all-purpose flour
- 1 3/4 cups shortening
- 3 tablespoons white sugar
- 2 teaspoons salt
- 1 egg
- 1/2 cup water

DIRECTIONS

1. In a large mixing bowl, combine all-purpose flour, shortening, sugar, and salt. Blend together with a pastry cutter until crumbly and fine-textured.

2. In a small bowl, mix egg with water. Stir into flour mixture. Gather into a ball, wrap in plastic wrap or wax paper, and chill in refrigerator until ready to use.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 163, Total Fat: 11.5g, Cholesterol: 7mg, Sodium: 148mg, Total Carbs: 13.1g, Dietary Fiber: 0.4g, Protein: 1.8g

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HELPFUL HINTS

- For a richer pie crust, use half unsalted butter and half shortening.
- Some cooks use butter-flavored shortening.
- When making crusts for savory pies, omit the sugar.

• Once the pie crust is rolled out and placed in a pie dish, remember to let it chill in the refrigerator at least 30 minutes before adding the filling and baking to prevent it from shrinking.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This pie crust is fantastic! I was skeptical the first time I made it because of the amount of liquid it called for, but it is perfect! It is very important to make it ahead of time though, because it does need to chill in the fridge in order to make it workable. I divide the dough into 2 balls and wrap them in plastic wrap then place in the fridge. If I am short on time, I will put them in the freezer for a few minutes before attempting to roll it out. Also, be sure to roll it out between 2 sheets of plastic wrap, lightly floured. This will be very helpful when it comes time to transfer the crust to the pie plate." - Michelle H

"Awesome awesome awesome awesome! I will never use another recipe. I followed the recipe and the crust was easily the best I've had in my life (and I've had a lot of pie in my day) Helpful tip of the day! Freeze your butter/shortening, and then grate it into the flour mixture. The little pieces are the perfect size and you don't have to fuss with it! The frozen bits don't get creamed into the flour so the pastry puffs up perfectly." - **StevenMaGeven**

"This makes a very tender, flaky and flavorful crust. I had used the same pie crust recipe for 25 years with only good results and compliments. Very similar, but mine did not include the egg. But I like to try new things sometimes, so I thought I would give this recipe a try. Now, I will be using this recipe all the time. I found that since my eggs were extra large, I did not need to add all the liquid. Next time I will beat the egg into only 1/4 cup ice water, sprinkle into the flour mixture, mix lightly and then add more ice water, if needed. Thank you for posting." - tea and honey

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Sopapilla Cheesecake Pie

"I make this to take to potluck dinners and get rave reviews! Easy to make, smells great while cooking, and tastes wonderful." - by CandelB





PREP TIME: 15 MINUTES | COOK TIME: 45 MINUTES | READY IN: 3 HOURS SERVINGS: 12

INGREDIENTS

2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1 teaspoon Mexican vanilla extract
2 (8 ounce) cans refrigerated crescent rolls
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, room temperature
1/4 cup honey

DIRECTIONS

1. Preheat an oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

2. Beat the cream cheese with 1 cup of sugar and the vanilla in a bowl until smooth.

3. Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into a 9x13 inch rectangle. Press one piece into the bottom of the prepared baking dish. Evenly spread the cream cheese mixture into the baking dish, and then cover with the remaining piece of crescent dough. Stir together 3/4 cup sugar and cinnamon, and blend in butter. Dot the mixture over the top of the cheesecake.

4. Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan before cutting into 12 squares.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 481, Total Fat: 28.7g, Cholesterol: 61mg, Sodium: 459mg, Total Carbs: 50.8g, Dietary Fiber: 0.1g, Protein: 5.6g

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HELPFUL HINTS

• Many cooks make it easy by skipping the rolling step and pressing the crescent dough directly into the bottom of the baking

dish.

• The seams in the dough for individual rolls will bake together, so there's no need to spend a lot of time pressing them together in advance.

- For a thicker topping, some cooks use 3 packages cream cheese and 1 1/2 cups sugar, or sugar to taste.
- Regular vanilla extract can be used in place of Mexican vanilla extract.
- To ensure the bottom pastry layer is cooked, some cooks first baked it 5 minutes in the preheated oven before preparing the rest of the dessert.
- Many cooks melt the butter for the topping and brush it on.
- Let the pie cool 1 hour before serving, or refrigerate overnight.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I just made this for our Mexican-themed Thanksgiving dinner. I wanted some kind of a dessert. I was a little worried because it seemed so simple. It was FABULOUS! I too bought the seamless crescent rolls and completely cut out the rolling step. It fit perfectly right out of the can. When I pulled it out of the oven, though, there was a big pool of butter. I was a little bummed and was going to scoop it out. My husband insisted I keep it. I just spread it around instead. Well, this was perfect. It's definitely sweet, and paired well with black coffee. Some drizzled chocolate over top was excellent too." - Kelly K.

"So very, very fabulous! And easy too! I made this for a church dinner and came home with an empty pan and many requests for the recipe. I only used 1/2 cup sugar with about a teaspoon of cinnamon for the topping, which was plenty, and I melted the butter and brushed it over the top of the dough before sprinkling on the topping. I also served it refrigerated, because I like cheesecake cold. YUM." - Lindsay

"Fantastic recipe! I've made this several times, always to rave reviews! As recommended by other reviewers, I use 3 packages of cream cheese (adds a little more filling) and only 1/2 cup sugar in the topping. And using regular vanilla extract seems to work fine. Also, a quick tip for putting on the top layer of rolls. If you lay them on top of the mixture, it can be difficult to stretch them to fit the pan. To get around this, I put 1/2 can of rolls on a piece of wax paper, roll it out to 1/2 the size of the pan, flip it over on top of the cream cheese, and peel off the wax paper. Repeat with the other half. Makes for a good-looking dessert with no hassle." - essayjay

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Sweet Potato Pie I

"This recipe was shared with me by a special friend in Atlanta, Ga. It has long been a favorite, and everyone who tastes it says it is the best they have ever had." - by COUGAAR





PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR 50 MINUTES | READY IN: 2 HOURS 20 MINUTES SERVINGS: 8

INGREDIENTS

(1 pound) sweet potato
 1/2 cup butter, softened
 1 cup white sugar
 1/2 cup milk
 2 eggs
 1/2 teaspoon ground nutmeg
 1/2 teaspoon ground cinnamon
 1 teaspoon vanilla extract
 (9 inch) unbaked pie crust

DIRECTIONS

1. Boil sweet potato whole in skin for 40 to 50 minutes, or until done. Run cold water over the sweet potato, and remove the skin.

2. Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon, and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.

3. Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a soufflé, then sink down as it cools.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 389, Total Fat: 20.6g, Cholesterol: 85mg, Sodium: 254mg, Total Carbs: 47.8g, Dietary Fiber: 2.6g, Protein: 4.5g

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HELPFUL HINTS

- 1 pound uncooked sweet potatoes yields approximately 2 cups cooked sweet potatoes.
- For richer flavor and deeper color, some cooks recommend baking the sweet potatoes instead of boiling them.
- As a shortcut to save prep time, use canned sweet potatoes; 1 (15 ounce) can yields 11/2 cups.

- To add richer flavor, some cooks substitute evaporated milk for the regular milk.
- Some cooks use 1/2 cup brown sugar and 1/2 cup white sugar.
- Other cooks enhance the flavor by increasing the amounts of ground cinnamon and nutmeg, and adding ground ginger, allspice, and cloves.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"My first sweet potato pie ever and it was DELICIOUS! Extremely pleased with this recipe. Some advice for those that found it too runny: 1) I added two pounds of sweet potato (two medium/large ones) 2) I did not boil the sweet potatoes (which adds water). Wrapped mine with foil and baked in the oven for 65 min at 400 degrees F (200 degrees C). Gave it a much richer flavor. And the resulting consistency was perfect. Also, I made mine in a 10 inch tart pan—the presentation was gorgeous! And the directions didn't have to be changed at all (bake time and temperature were still okay)." - Em

"I've been using this recipe since 2002 and I always get rave reviews. I've been offered money, especially during holidays, to make many of these pies. The recipe is simple and absolutely perfect. At times, I will make a few variations like using 1/2 brown sugar and 1/2 white or heavy cream instead of milk. At times, I even add a tablespoon of rum extract. It all depends on what I have on hand. Thanks for sharing this classic." - HAPPI23

"This is an excellent recipe! To speed up cook time, though, I microwave the sweet potato for 6 minutes. Using the microwave makes it a lot easier, too. My family loved this pie, especially my husband! A definite keeper." - ALHARROUN

Photo Credits - Left: JANELIM, Top right: Tracy Ann, Bottom right: GRANNYLOOHOO

Treats



Aunt Teen's Creamy Chocolate Fudge

"This was my aunt's recipe for fudge, passed down through the family. It's better than any fudge I've ever had at the Jersey shore, and easy enough to whip up in 15 minutes or so." - by Kelly Phillips





PREP TIME: 10 MINUTES | COOK TIME: 20 MINUTES | READY IN: 2 HOURS 30 MINUTES SERVINGS: 48

INGREDIENTS

(7 ounce) jar marshmallow créme
 1/2 cups white sugar
 2/3 cup evaporated milk
 1/4 cup butter
 1/4 teaspoon salt
 2 cups milk chocolate chips
 1 cup semisweet chocolate chips
 1/2 cup chopped nuts
 1 teaspoon vanilla extract

DIRECTIONS

1. Line an 8x8 inch pan with aluminum foil. Set aside.

2. In a large saucepan over medium heat, combine marshmallow créme, sugar, evaporated milk, butter, and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly.

3. Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 119, Total Fat: 5.2g, Cholesterol: 4mg, Sodium: 22mg, Total Carbs: 17.9g, Dietary Fiber: 0.2g, Protein: 1.2g

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HELPFUL HINTS

- For best results, many cooks recommend using the branded version of marshmallow créme instead of generic brands.
- To make the marshmallow créme easy to get out of the jar, place the jar (lid off) in a microwave oven and heat 15 seconds.
- Many cooks recommend first cooking the marshmallow créme mixture at a lower temperature, then turning up the heat to

medium while stirring constantly.

• Start timing the 5 minutes cooking time once the marshmallow créme mixture comes to a full rolling boil, not before; some cooks reduce the heat slightly at this stage to prevent scorching.

- A "full boil" is one that can't be stirred down.
- If preferred, reverse the quantities of the chocolate chips to increase the dark chocolate flavor.
- For flavor variations, add mint extract or substitute butterscotch chips.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Chocoholics beware! This stuff is highly addictive! Sinfully rich, decadent, and creamy are just a few of the words that come to mind when describing this fudge. It's so good and so easy to make. I did cut the sugar back by 1/4 cup and used a nonstick pan, which I highly recommend. Bring this to a boil slowly, stir constantly, and you should have no problems. I lined my 8x8 inch pan with nonstick foil and it came out perfect. This recipe is a definite keeper." - Jillian

"I admit I've been cooking with Allrecipes for a while now and I've never left a review. In this case, I felt I had to! I was truly scared to try fudge at first, but my boyfriend loves it and I thought I'd surprise him with some after a long day of training (he's a Marine). Wow. This was great. I followed the advice of some testers, and the way to make this creamy, in my opinion, really depends on these things: 1. Pre-measure the chocolate chips so that you can mix them into the cooked mixture as soon as you pull it from the heat. 2. Pour immediately into the pan—the faster you pour, the less mess as you're putting it into the pan, which means a smoother, prettier top. 3. Cook for 6 1/2 rather than 5 minutes. 4. Stir CONSTANTLY. I usually ignore this, but I just put on some good music and jammed while stirring for 6 minutes. It was fun! Thanks, thanks, thanks for this recipe! I'm looking forward to trying some variations." - katdyer

"OMG! You really don't need another review to tell you how creamy this fudge is! I do want to offer you some tips in making fudge as it was passed along to me, and it does make a difference. Do NOT substitute margarine for the butter. Margarine has a higher water content and it will disturb the balance in fudge making. As well, you should also use whole evaporated milk. I found using 2 percent, 1 percent, or fat-free evaporated milk, I don't get the absolute best results as I do with whole evaporated milk. I start out stirring until well-blended on low heat first so that the sugar is completely dissolved. This will prevent grainy texture. I've also been told not to make fudge in high humidity or rainy days as the moisture causes the fudge not to set as well which I guess I find that to be true today as it is raining and humidity is slightly high. Therefore, I do find this fudge is too soft. They say making fudge is very moody. This is the best recipe and will be a keeper in my family. Thanks for sharing this recipe." - lori from Connecticut

Photo Credits - Left: mayan., Top right: silentturnip, Bottom right: Food Fan

Best Toffee Ever—Super Easy

"Chocolate and almonds top off a rich buttery toffee. A simple recipe that you could easily remember and whip up any time. I always get compliments and requests for more. Use any type of nut that you like in place of the almonds." - by FUNKYSEAMONKEY





PREP TIME: 5 MINUTES I COOK TIME: 15 MINUTES I READY IN: 1 HOUR 20 MINUTES SERVINGS: 32

INGREDIENTS

2 cups butter2 cups white sugar1/4 teaspoon salt2 cups semisweet chocolate chips1 cup finely chopped almonds

DIRECTIONS

1. In a large heavy bottomed saucepan, combine the butter, sugar, and salt. Cook over medium heat, stirring until the butter is melted. Allow to come to a boil, and cook until the mixture becomes a dark amber color and the temperature has reached 285 degrees F (137 degrees C) on a candy thermometer. Stir occasionally.

2. While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper.

3. As soon as the toffee reaches the proper temperature, pour it out onto the prepared baking sheet. Sprinkle the chocolate over the top, and let it set for a minute or two to soften. Spread the chocolate into a thin, even layer once it is melted. Sprinkle the nuts over the chocolate and press in slightly. Putting a plastic bag over your hand will minimize the mess.

4. Place the toffee in the refrigerator to chill until set. Break into pieces and store in an airtight container.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 226, Total Fat: 16.9g, Cholesterol: 31mg, Sodium: 101mg, Total Carbs: 20g, Dietary Fiber: 1.1g, Protein: 1.5g

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HELPFUL HINTS

• For best results, use a candy thermometer to ensure the butter-sugar mixture reaches the correct temperature. (Test in boiling water to be sure the thermometer is accurate at 212 degrees F (100 degrees C.)

• Use a heavy or thick-bottomed pot or pan so the heat travels evenly and slowly to cook the butter-sugar mixture; many cooks

recommend using a nonstick pot.

- Use a whisk instead of a spoon to stir the butter-sugar mixture; a flat whisk will reach the corners of the cooking pot.
- To speed preparation, have chocolate chips and nuts measured and ready to use.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This will result in PERFECT toffee every time if you just follow some of the guidelines. The best tip is stirring constantly until it comes to a boil, but then only VERY occasionally after it comes to a boil (this prevents separation). Also, cook to exactly 300 degrees F (150 degrees C) (anything under 300 will result in WAY too soft toffee), then pull it off the burner and immediately pour it onto a prepared pan, lined with wax paper sprinkled with your choice of nuts (the weight of the liquid toffee will press the nuts into it, leaving the opposite side for the chocolate). After a couple of minutes, add chocolate to the top, wait a few minutes, then spread with the back of a large spoon until even, and pop in the fridge until set. This is the absolute best toffee recipe ever, yielding a flaky, but crunchy, toffee that is crisp but easy to chew and doesn't stick to your teeth—the hallmark of the most expensive toffees out there! I'd recommend investing in a \$3 candy thermometer. Takes the guesswork and stress out of the process at the last minute! ONE OTHER TIP: It's not a bad idea to spray your wax paper lightly with nonstick spray as an extra precaution. I have had toffee stick to wax paper and have had to peel it off, which is no fun at all. Thanks for the great recipe!." - **brightlightz**

"I just made a batch this evening and it is INCREDIBLE! This is the first time I have made toffee, so I really don't have other experiences to compare it to, but it was super-easy and turned out perfectly. I did tweak it a little by first toasting a cup of sliced almonds in the oven. When they cooled a little, I put a handful in my coffee grinder and chopped them up until they were almost a powder (careful: too much grinding and you'll end up with almond butter) and the rest I just broke up with my fingers. When the candy mixture was ready, I added the broken up almonds, then sprinkled the powdered ones over the melted chocolate. I'm telling ya, just like gourmet candy stores' toffee. Thanks so much for an excellent recipe. Will DEFINITELY make again." - LAFFIECAT

"I did everything that I could have done wrong with this recipe but your toffee can be saved! First crystallized sugar will turn your batch into a grainy mess! Make sure the sugar is completely dissolved into butter before boiling. If there are any sugar crystals built up on the sides of the pan, wipe them off with a wet pastry brush or wash cloth. I have also read wooden spoons can cause crystallization. Grainy toffee is the worst! Second: Once it begins to boil STOP stirring. Set on medium or medium low and stir once every few minutes. High heat and stirring too much will separate the butter from the sugar. IF IT'S TOO LATE: Separation is an easy fix. Turn heat down to the lowest setting and add a tablespoon of hot water at a time while stirring VERY slowly. Don't add more than 1/4 cup water! Be patient...it will start to come together! Crystallization is impossible to reverse completely but can be helped. Bring the temperature down to the lowest setting. Cover with a lid and stir every few minutes for about 10 to 20 minutes. Keep an eye on it so it doesn't burn! Your toffee will still be a bit grainy but will crack not crumble. Hope this is helpful!." - kbzur

Photo Credits - Left: frances, Top right: frances, Bottom right: January

Caramel Popcorn

"Great caramel popcorn for any holiday or occasion. If you like chewy popcorn, bake less." - by BS4U2C





PREP TIME: 30 MINUTES I COOK TIME: 1 HOUR I READY IN: 1 HOUR 30 MINUTES SERVINGS: 20

INGREDIENTS

5 quarts popped popcorn 1 cup butter 2 cups brown sugar 1/2 cup corn syrup 1 teaspoon salt 1/2 teaspoon baking soda 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 250 degrees F (95 degrees C). Place popcorn in a very large bowl.

2. In a saucepan over medium heat, melt butter. Stir in brown sugar, corn syrup, and salt. Bring to a boil, stirring constantly. Boil without stirring 4 minutes. Remove from heat and stir in baking soda and vanilla. Pour in a thin stream over popcorn, stirring to coat.

3. Place popcorn in two large shallow baking dishes and bake in preheated oven, stirring every 15 minutes, for 1 hour. Remove from oven and let cool completely before breaking into pieces.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 253, Total Fat: 14g, Cholesterol: 24mg, Sodium: 340mg, Total Carbs: 34.4g, Dietary Fiber: 0.9g, Protein: 0.9g

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HELPFUL HINTS

- 1/2 cup unpopped kernels yields 4 quarts (16 cups) popcorn.
- Some cooks successfully reduced the amount of butter to 1/2 cup.
- To make cleanup easier, use cooking spray to lightly spray the bowl that will hold the popcorn.
- Warm popcorn is easiest to toss with the caramel coating; warm the popcorn in the oven before mixing it with the brown sugar

mixture.

- For firm, crispy, nonshiny popcorn, reduce the cooking time to 45 minutes.
- For soft, chewy, and shinier popcorn, do not bake the popcorn at all.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I've been making this recipe for years and it is always a favorite for both young and old. It tastes better than anything you can buy in the store. Here are my hints: 1. Always use 'golden' brown sugar, not the dark brown, which is likely to burn. 2. Bake it in a very large turkey roasting pan. It will all fit and still be easy to stir. 3. Cleanup is very easy; just soak the pans for a minute in hot soapy water. All the hard candy just melts away. 4. Always buy double the ingredients. (You'll be making it again the next day!) 5. If there is any left over, store in an airtight container or it will get soft. Make it once and it will be on your top 10 list too." **EVALROGERS**

"I worked in a popcorn shop for 3 years. This is very similar to our recipe, except we popped our popcorn the old-fashioned way. This recipe works better with buttered microwave popcorn if you like the buttery flavor that is essential to the caramel taste. If you substitute margarine for butter, then use buttered popcorn. The other secret to good caramel popcorn, other than cane sugar, is the vanilla. Use pure vanilla extract, not imitation, and if you have access to vanilla from Mexico or the Caribbean islands, this is the best. I've been making this recipe for 8 years. Still love it." morgan0203

"I've been making this same recipe for years, but I do it in the microwave. You put the popped corn in a paper grocery bag. Then you microwave the butter, sugar, vanilla, and corn syrup, letting it boil for one minute. Then stir the baking soda into the caramel mixture. Pour it over the corn in the bag and shake it up. Microwave the whole bag for about 30 seconds and shake it up again. Spread it out on a lined baking sheet to cool down. Tastes absolutely incredible, and done in under 10 minutes." - SALLYCAT

Photo Credits - Left: bakedbyjen, Top right: Tia, Bottom right: Monika

Chocolate-Covered Strawberries

"This is the simplest version of chocolate covered strawberries I know. Paraffin was originally used instead of shortening. Turn the strawberries upside down and insert by the toothpicks into a piece of plastic foam for easy cooling, or simply place them on a sheet of wax paper. White chocolate may be drizzled over the milk chocolate for a fancier look. They are perfect for weddings when decorated with frosting bowties, bells, butterflies, roses, etc." - Kitten



PREP TIME: 15 MINUTES | READY IN: 15 MINUTES SERVINGS: 24

INGREDIENTS

pound fresh strawberries with leaves
 ounces milk chocolate chips
 tablespoons shortening

DIRECTIONS

1. Insert toothpicks into the tops of the strawberries.

2. In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth. Holding them by the toothpicks, dip the strawberries into the chocolate mixture.

3. Turn the strawberries upside down and insert the toothpick into plastic foam for the chocolate to cool.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 115, Total Fat: 7.3g, Cholesterol: 6mg, Sodium: 31mg, Total Carbs: 12.7g, Dietary Fiber: 0.4g, Protein: 1.4g

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HELPFUL HINTS

• If a double boiler isn't available, make one by setting a large glass or metal bowl over a saucepan with boiling water. Use a bowl large enough that the water won't bubble into it.

• One cook recommends melting the shortening before adding the chocolate to keep the chocolate from overcooking or scorching.

- Some cooks use a small slow cooker set on low heat to melt the chocolate.
- Other cooks substitute butter for the shortening, and/or semisweet chocolate chips for the milk chocolate chips.
- Be sure the strawberries are dry; otherwise the chocolate won't stick.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Chocolate can be a mystery, so here is a tip to keep your chocolate from becoming too thick. When you are melting over a double boiler, don't let the water touch the bottom of your upper pan. Heat until only 1/2 of the chocolate is melted, then remove from heat and stir gently until it is all melted. The chocolate should actually be cool or tepid to the touch. If it's hot, chances are it will seize up and thicken. If it does that, no amount of heating or stirring will fix it." - Carrie

"I LOVE making chocolate-covered strawberries, especially for Valentine's Day. Over the years I've learned to add a little kick to them. Here are my little secrets: 1) I use semisweet chocolate and definitely drizzle the white chocolate over for a beautiful effect; 2) Spike them! Here's how: After you've done the dipping in chocolate, fill a syringe with a sweet white dessert wine, like a nice Riesling, and slowly inject the wine into the strawberries from near the stem. You want to inject enough wine to saturate the berries, but watch not to add too much, otherwise they end up becoming runny. These are always a hit when I bring them to dinner parties and of course when treating my husband to a romantic dinner at home. Enjoy." - Rashmi B.

"Delicious! NOTE: The shortening makes it shiny! If you are eating it for yourself, don't bother. However, if you are presenting it or giving it to someone, add in the shortening. It does make a difference! Also: If using white chocolate, DO NOT add shortening. Also dip the strawberries into the white chocolate in small amounts multiple times, because it solidifies so much quicker than normal chocolate." - Hanna

Photo Credits - Left: Queen O' the House, Top right: Kelly, Bottom right: butterflyRN

Creamy Peanut Butter Fudge

"This recipe belongs to my mother and it is the creamiest peanut butter fudge ever." - by Janet Awaldt





PREP TIME: 10 MINUTES | COOK TIME: 10 MINUTES | READY IN: 50 MINUTES SERVINGS: 24

INGREDIENTS

- 4 cups white sugar
- 1 cup light brown sugar
- 1/2 cup butter
- 1 (12 fluid ounce) can evaporated milk
- 1 (7 ounce) jar marshmallow creme
- 1 (16 ounce) jar peanut butter
- 1 teaspoon vanilla extract

DIRECTIONS

1. Grease a 9x13 inch baking dish.

2. In a saucepan over medium heat, combine sugar, brown sugar, butter, and evaporated milk. Bring to a boil, stirring constantly, and boil for 7 minutes. Remove from heat; stir in marshmallow creme until well incorporated and melted. Stir in peanut butter and vanilla until smooth; spread into prepared pan. Let cool before cutting into squares.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 336, Total Fat: 13.4g, Cholesterol: 10mg, Sodium: 123mg, Total Carbs: 52.5g, Dietary Fiber: 1.1g, Protein: 4.9g

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HELPFUL HINTS

• Be sure to cook just until the sugars are melted and thoroughly incorporated with the butter and evaporated milk, otherwise the fudge will be grainy.

- A "full rolling boil" is one that can't be stirred down.
- Start timing the 7 minutes cooking time once the mixture comes to a full rolling boil, not before; some cooks reduce the heat slightly at this stage to prevent scorching.
- Do not stir once the sugar mixture reaches a rolling boil.
- Undercooking will produce grainy fudge, while overcooking produces dry and crumbly fudge.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"Made this recipe for a football tailgate this past weekend and got rave reviews! Two very important things to note: (1) depending on the pan size/temperature settings on your stove, boiling for 7 minutes may not get the fudge to the right temp, and if it's not hot enough, it will be runny and goopy. The easiest way to guarantee that your fudge sets up correctly is to use a candy thermometer and heat it to soft ball stage (235 to 240 degrees F; 113 to 116 degrees C). I recommend an instant-read digital thermometer—so easy to use. (2) For those who have a hard time finding marshmallow creme (or want to save some \$\$), 4 large marshmallows equals 1 oz of marshmallow creme, so about 30 large marshmallows should do the trick here. Best PB fudge I've had in a while, thanks for the recipe." - legali

"Superb recipe, both in taste and texture. For an easy variation, after the 7 minutes of boiling is complete, stir in the marshmallow creme and vanilla, and then divide in roughly half (put half in another bowl, keep half in the boiling pan). Mix 1 cup peanut butter into one half, and stir a 12 ounce bag of chocolate chips until melted into the other half. Pour both into a foil-lined 9x13 inch pan. (A trick: Turn the pan over and smooth the foil over the outside bottom, then lift the foil, turn over the pan and place inside the pan. The foil will be exactly the right size and shape to conform to the inside bottom. Do this ahead of time, before you start cooking the fudge, so that it's ready to receive the cooked fudge immediately.) Work quickly. Take a knife and marble your way through the entire pan quickly. Allow to cool. Additionally, you may pour in the chocolate, level it, and then pour the peanut butter on top for a two-layered look." - Baricat

"For the peanut butter lover, this one fits the bill. I found the recipe very easy to follow and made sure not to overcook. I have frozen these for the holidays and plan on dipping some of them in melted chocolate for a peanut butter cup candy kind of treat." - victoria

Photo Credits - Left: mommymeggy, Top right: Stephanie, Bottom right: Sara

Easy Decadent Truffles

"Insanely easy but oh so rich! Recipe makes a large amount but you can vary flavorings and coatings to make several different varieties." - by jmackinnell





PREP TIME: 1 HOUR I READY IN: 1 HOUR SERVINGS: 60

INGREDIENTS

- 1 (8 ounce) package cream cheese, softened
- 3 cups confectioners' sugar, sifted
- 3 cups semisweet chocolate chips, melted
- 1 1/2 teaspoons vanilla extract

DIRECTIONS

1. In a large bowl, beat cream cheese until smooth. Gradually beat in confectioners' sugar until well blended. Stir in melted chocolate and vanilla until no streaks remain. Refrigerate for about 1 hour. Shape into 1 inch balls.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 78, Total Fat: 3.8g, Cholesterol: 4mg, Sodium: 12mg, Total Carbs: 11.7g, Dietary Fiber: 0.5g, Protein: 0.6g

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HELPFUL HINTS

• To make the truffles a uniform size, use a melon ball scoop or small cookie scoop to measure the chocolate, and then shape them by hand.

- Work in small batches and keep the mixture refrigerated for easier handling.
- If dipping into melted chocolate, freeze the balls first so they hold their shape, and use a toothpick to skewer and dip each ball.

• Some cooks flavor the chocolate mixture with almond, raspberry, or mint extract, and rolled them in cocoa, finely chopped nuts, or crushed toffee-flavored candy.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"These were insanely delicious! I took these to my son's hockey tournament this afternoon as a Thanksgiving treat for the parents. They all loved them and could not believe that they were homemade! I divided the recipe in thirds before adding the extract. I made one batch with mint extract, one batch with vanilla, and one batch with coffee-flavored liqueur. I also dipped each batch in melted chocolate. Some in white, some in semisweet, and some in milk. Splurge and use good quality chocolate in the recipe—it's worth it for the extra dollar or two it will cost. To dip the balls in melted chocolate I inserted a toothpick just slightly into each ball before dipping. This made for a smooth finish and if gentle, produced a perfect truffle! I also suggest adding a teaspoon of shortening to the melted chocolate. It makes the chocolate 'shine' after the truffles cool. This recipe is fussy but well worth the end result." - TAMIE33

"These truffles are amazing! I made a million of these for my Christmas party at work and here are some of the combinations I came up with: almond extract and roll in crushed almonds, peppermint extract and roll in crushed candy canes, rum extract and roll in toffee bits, hide a white chocolate chip in the middle and drizzle with melted white chocolate, hide a peanut butter chip in the middle and drizzle with melted peanut butter chips, add 1 teaspoon instant coffee granules and roll in cappuccino powder." - Ali

"One word—EASY! I made 2 batches of these during the holidays. The first I followed to the letter and they were insanely easy to make. However, I found them too sweet and a little too hard as opposed to melt-in-your-mouth tender. The 2nd batch, I only used 2 cups of confectioners' sugar and 2 cups of chocolate chips. I added 2 ounces of bittersweet chocolate and 2 tablespoons of heavy cream. This kept it sweet enough but more chocolatey. It was still easy to handle and form, e.g. was not runny, into a perfect little truffle ball but once you pop it into your mouth, it just melts and you wonder what you did to deserve this. I also divided the recipe in 2 and used 2 to 3 tablespoons of brandy for one half and 2 to 3 tablespoons of rum to the other. You only feel/taste the alcohol if you have stored it at least overnight." - ADLE

Photo Credits - Left: chibi chef, Top right: athens_85, Bottom right: Mami Kim

Mom's Best Peanut Brittle

"This is a wonderful peanut brittle that is easy to make and wows everyone! Have all the ingredients for this recipe measured out and ready. This recipe requires that you react quickly. You do not have time to measure ingredients in between steps." - by Amanda





PREP TIME: 10 MINUTES | COOK TIME: 15 MINUTES | READY IN: 55 MINUTES SERVINGS: 16

INGREDIENTS

cup white sugar
 cup light corn syrup
 teaspoon salt
 cup water
 cup peanuts
 tablespoons butter, softened
 teaspoon baking soda

DIRECTIONS

1. Grease a large rimmed baking sheet. Set aside.

In a heavy 2 quart saucepan, over medium heat, bring to a boil sugar, corn syrup, salt, and water. Stir until sugar is dissolved.
 Stir in peanuts. Set candy thermometer in place, and continue cooking. Stir frequently until temperature reaches 300 degrees F (150 degrees C), or until a small amount of mixture dropped into ice water separates into hard and brittle threads.

3. Remove from heat; immediately stir in butter and baking soda; pour at once onto baking sheet. Using 2 forks, lift and pull peanut mixture into a rectangle 14x12 inches; cool. Snap candy into pieces.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 143, Total Fat: 6g, Cholesterol: 4mg, Sodium: 132mg, Total Carbs: 22.3g, Dietary Fiber: 0.7g, Protein: 2.2g

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HELPFUL HINTS

- Line the baking sheet with aluminum foil or parchment paper, and lightly grease or spray with cooking spray.
- For best results, use a candy thermometer to ensure the sugar mixture reaches the correct temperature. Test in boiling water to be sure the thermometer is accurate at 212 degrees F (100 degrees C).

- Use raw, peeled peanuts or raw Spanish peanuts for this recipe.
- Cooks recommend using large pot because the mixture foams when baking soda and softened butter are added.
- Some cooks add 1 teaspoon vanilla extract to the sugar mixture.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"This recipe turns out great. I've made it several times. I use a digital candy thermometer for accuracy. It must reach 300 degrees F (175 degrees C) to be crunchy. Baking soda adds an 'easier bite' to the peanut brittle, causing it to break when less force is applied. It also causes the sugar base around the peanuts to be opaque. It does this by 'foaming up' and introducing small bubbles in the sugar syrup. If you desire a clearer almost transparent sugar base around the peanuts and a 'harder bite,' reduce or omit the baking soda. If you use roasted peanuts instead of raw, be careful not heat the mixture above 300 degrees F (150 degrees C) or the peanuts may taste burned. Roasted peanuts can also be added at the end of cooking to prevent burning. If you use salted peanuts, omit the salt in the recipe." - ANTILOPE

"This is the recipe my family has used for 30 years and always gets rave reviews. Certainly a candy thermometer would be helpful but we've never used one. I was taught to cook the syrup until the stir spoon held about two feet above the pot has a long thin thread going down to the pot, and then stir in the peanuts and cook until the peanuts are tan. Mix in the rest in one quick motion and spread on warm cookie sheets to help it spread. Yum." - SJMARQ

"I followed the advice of other reviews: Wait until 250 degrees F (121 degrees C) and then add in your peanuts! Cook until 305 degrees (152 degrees C), remove from heat, stir in your butter, and add 1 teaspoon vanilla (It's bland without vanilla!) Stir in the baking soda just until combined, don't over stir! Those air bubbles make the brittle light and airy. Also: warm up your greased cookie sheet in the oven, makes it easy to tilt the pan to spread the hot brittle mix evenly. I didn't even use forks to spread, just the spoon to get it out of the pot and tilting the heated pan. I also always DOUBLE the entire recipe, it fits great in my heavy duty lipped cookie sheet (inside pan measures 12x17 inch w/ 1 inch lip). If you are doubling the recipe, use a larger deep pan when you are making the brittle on top the stove. Doubling the entire recipe makes perfect brittle about 1/3 inch thick when cooled and set." - baker at heart

Photo Credits - Left: MANATEE, Top right: Amy, Bottom right: Monique C

My Amish Friend's Caramel Corn

"This recipe comes from an Amish family who package this treat for gifts to friends and neighbors every Christmas. It is truly the tastiest, easiest, and most foolproof caramel corn recipe you'll ever find." - by ANITALOUISE





PREP TIME: 15 MINUTES | COOK TIME: 1 HOUR | READY IN: 1 HOUR 15 MINUTES SERVINGS: 28

INGREDIENTS

7 quarts plain popped popcorn
2 cups dry roasted peanuts (optional)
2 cups brown sugar
1/2 cup light corn syrup
1 cup butter
1 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon vanilla extract

DIRECTIONS

1. Place the popped popcorn into two shallow greased baking pans. You may use roasting pans, jelly roll pans, or disposable roasting pans. Add the peanuts to the popped corn if using. Set aside.

2. Preheat the oven to 250 degrees F (120 degrees C). Combine the brown sugar, corn syrup, butter, and salt in a saucepan. Bring to a boil over medium heat, stirring enough to blend. Once the mixture begins to boil, boil for 5 minutes while stirring constantly.

3. Remove from the heat, and stir in the baking soda and vanilla. The mixture will be light and foamy. Immediately pour over the popcorn in the pans, and stir to coat. Don't worry too much at this point about getting all the corn coated.

4. Bake for 1 hour, removing the pans, and giving them each a good stir every 15 minutes. Line the countertop with wax paper. Dump the corn out onto the wax paper and separate the pieces. Allow to cool completely, then store in airtight containers or resealable bags.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 238, Total Fat: 16.3g, Cholesterol: 0mg, Sodium: 388mg, Total Carbs: 21.9g, Dietary Fiber: 1.7g, Protein: 3.4g

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HELPFUL HINTS

- 2 (3 1/2 ounce) microwave popcorn bags yield 7 quarts popped corn
- One cook recommends melting the butter with the corn syrup before adding the brown sugar, in order not to scorch the sugar.
- Remove any unpopped kernels before pouring caramel over the popcorn.
- Many cooks recommend lowering the oven temperature to 200 degrees F (100 degrees C) and cooking the caramel corn 35 to 40 minutes.

• Some cooks prefer to make the caramel mixture first and then the popcorn because it's easier to stir the caramel onto warm popcorn.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"I've been making this recipe since 1979 and it IS the best caramel corn recipe I ever found! I never use peanuts, though. I use almonds, cashews or pecans. Do use butter—improves it so much, if you can believe that! This is great to give in tins or those pretty decorative bags at Christmas! Make more than you think you'll need, because people will ask for more." - Gayle

"This is just the BEST caramel corn! I used 2 bags of microwave popcorn. After corn is popped, I place it in a large paper grocery bag and pour caramel mixture over it (stir with a wooden spoon). I also added some slivered almonds and some dried cranberries (yum). Poured mixture in jelly roll pan coated with nonstick spray. I baked for 45 minutes, stirring every 15 minutes. The next time, I might even try doubling the caramel topping. If you like caramel corn, you'll LOVE this recipe. Thanks for the posting." - MARILYN

"Wonderful. Everyone who tried it, loved it, and there were many requests for more as well as for the recipe. Only changes I made (and not at all to the ingredients, just used the microwave to make it quicker) was add the butter, brown sugar, corn syrup, and salt to a large microwavable bowl, heat on high for 1 minute to melt the butter, mix well, and then put it in again on high for the 5 minutes. Mixed well, added the vanilla and baking soda, mixed again, and added popcorn to a large bowl and tossed together until coated, then put on coated pans to finish up in the oven. Will make this often." - Dinabu

Photo Credits - Left: cookin'mama, Top right: Tricia Jaeger, Bottom right: BABYFRO97

Pretzel Turtles

"Quick and easy turtle candies! Mini pretzels, caramel covered chocolate candies, and pecans make up this delicious treat." - by Cacki





PREP TIME: 10 MINUTES I COOK TIME: 4 MINUTES I READY IN: 14 MINUTES SERVINGS: 20

INGREDIENTS

20 small mini pretzels 20 chocolate-covered caramel candies 20 pecan halves

DIRECTIONS

1. Preheat oven to 300 degrees F (150 degrees C).

2. Arrange the pretzels in a single layer on a parchment-lined baking sheet. Place one chocolate-covered caramel candy on each pretzel.

3. Bake for 4 minutes. While the candy is warm, press a pecan half onto each candy-covered pretzel. Cool completely before storing in an airtight container.

NUTRITIONAL INFORMATION

Amount per Serving: Calories: 71, Total Fat: 1.2g, Cholesterol: 1mg, Sodium: 263mg, Total Carbs: 13.9g, Dietary Fiber: 0.5g, Protein: 1.5g

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HELPFUL HINTS

- For best results, use unsalted pecans.
- For easier cleanup, line the baking sheet with aluminum foil or parchment paper; chill the candies in the fridge and it will be even easier to remove them.
- To change the flavor of this treat, vary the combination of candy and nut.

REVIEWS FROM HOME COOKS WHO'VE MADE THIS RECIPE

"One of my students brought these to a potluck. They are wonderful! I made them 3 times between Christmas and New Years and everyone loved them. They are very quick to make. Just allow time for them to set up afterward. I also toast the pecans in a pan on the stove before I put them on

the pretzel. It makes a big difference." - SYNEVA B

"Ok, so I've made these twice in the past couple of weeks. YUM!! I roasted the pecans with melted butter for about 10 minutes...this is a must! It really makes a difference in the flavor! Line your cookie sheet with foil, and carefully press the pecans in the pretzels because all the caramel will ooze out the back and make it difficult to remove them once cooled. Put in fridge for at least 30 minutes. They are hard to chew when really cold, but taste wonderful when set out a while at room temp. These last about a day in my house." - Nicole

"These truly are delicious. I make mine in the microwave. I arrange a circle of 9 pretzels (topped with the chocolate-covered caramel candies) on wax paper on top of a small plastic cutting board. Microwave about 30 seconds, remove from the microwave, and squish a pecan half on top of each one. Then I just slide the wax paper off on the counter so they can cool, and do another batch. The chocolate should be soft when you squish the nut on, but if the caramel oozed out of the chocolate-covered caramel candy while in the microwave, cut the time down a couple of seconds. I make the whole bag of chocolate-covered candies while I'm at it. The thing that takes the longest is unwrapping all of the candies." - JDale

Photo Credits - Left: Auntie D in MN, Top right: jbl, Bottom right: Roxanne J.R.

Helpful Information



Metric Equivalents

The recipes that appear in this cookbook use the standard U.S. method for measuring liquid and dry ingredients (teaspoons, tablespoons, and cups). The information on these charts is provided to help cooks outside the United States successfully use these recipes. All equivalents are approximate.

Metric Equivalents for Different Types of Ingredients

A standard cup measure of a dry or solid ingredient will vary in weight depending on the type of ingredient. A standard cup of liquid is the same volume for any type of liquid. Use the following chart when converting standard cup measures to grams (weight) or milliliters (volume).

| Standard Cup | Fine Powder (ex. flour) | Grain (ex. rice) | Granular Solid (ex. sugar) | Liquid Solid (ex. butter) | Liquid (ex. milk) |
|-----------------|----------------------------|---------------------|-------------------------------|------------------------------|----------------------|
| 1 | 140 g | 150 g | 190 g | 200 g | 240 ml |
| 3/4 | 105 g | 113 g | 143 g | 150 g | 180 ml |
| 2/3 | 93 g | 100 g | 125 g | 133 g | 160 ml |
| 1/2 | 70 g | 75 g | 95 g | 100 g | 120 ml |
| 1/3 | 47 g | 50 g | 63 g | 67 g | 80 ml |
| 1/4 | 35 g | 38 g | 48 g | 50 g | 60 ml |
| 1/8 | 18 g | 19 g | 24 g | 25 g | 30 ml |

Useful Equivalent for Liquid Ingredients by Volume

| Teaspoon | Tablespoon | Cup | Fluid Ounces | Milliliters | Liters |
|--------------|--------------------|---------|-----------------|-------------|---------|
| 1/4 teaspoon | | | | 1 ml | |
| 1/2 teaspoon | | | | 2 ml | |
| 1 teaspoon | | | | 5 ml | |
| 3 teaspoons | 1 tablespoon | | 1/2 fluid ounce | 15 ml | |
| | 2 tablespoons | 1/8 cup | 1 fluid ounce | 30 ml | |
| | 4 tablespoons | 1/4 cup | 2 fluid ounces | 60 ml | |
| | 5 1/3 tablespoons | 1/3 cup | 3 fluid ounces | 80 ml | |
| | 8 tablespoons | 1/2 cup | 4 fluid ounces | 120 ml | |
| | 10 2/3 tablespoons | 2/3 cup | 5 fluid ounces | 160 ml | |
| | 12 tablespoons | 3/4 cup | 6 fluid ounces | 180 ml | |
| | 16 tablespoons | 1 cup | 8 fluid ounces | 240 ml | |
| | 1 pint | 2 cups | 16 fluid ounces | 480 ml | |
| | 1 quart | 4 cups | 32 fluid ounces | 960 ml | |
| | | | | 1000 ml | 1 liter |

Useful Equivalents for Cooking/Oven Temperatures

| | Fahrenheit | Celsius | Gas Mark |
|------------------|------------|---------|----------|
| Freeze Water | 32° F | 0° C | |
| Room Temperature | 68' F | 20° C | |
| Boil Water | 212° F | 100° C | |
| Bake | 325° F | 165° C | 3 |
| | 350' F | 175° C | 4 |
| | 375° F | 190° C | 5 |
| | 400' F | 200° C | 6 |
| | 425° F | 220° C | 7 |
| | 450° F | 230° C | 8 |
| Broil | | | Grill |

Useful Equivalents For Dry Ingredients by Weight

(To convert ounces to grams, multiply the number of ounces by 30)

| Ounces | Pounds | Grams |
|-----------|------------|-------|
| 1 ounce | 1/16 pound | 30 g |
| 4 ounces | 1/4 pound | 120 g |
| 8 ounces | 1/2 pound | 240 g |
| 12 ounces | 3/4 pound | 360 g |
| 16 ounces | 1 pound | 480 g |

Useful Equivalents for Length

(To convert inches to centimeters, multiply the number of inches by 2.5)

| Inches | Feet | Yard | Centimeters | Meters |
|-----------|----------|--------|-------------|--------|
| 1 inch | | | 2.5 cm | |
| 6 inches | 1/2 foot | | 15 cm | |
| 12 inches | 1 foot | | 30 cm | |
| 36 inches | 3 feet | 1 yard | 90 cm | |
| 40 inches | | | 100 cm | 1 m |

Common Substitutions

| Ingredient | Amount | Substitution |
|----------------------------|---------------|---|
| Allspice | 1 teaspoon | 1/2 teaspoon ground cinnamon, 1/4 teaspoon ground ginger, and 1/4 teaspoon ground cloves |
| Arrowroot starch | 1 teaspoon | 1 tablespoon flour OR 1 teaspoon cornstarch |
| Baking powder | 1 teaspoon | 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar OR 1/4 teaspoon baking soda plus 1/2 cup buttermilk (decrease liquid in recipe by 1/2 cup) |
| Beer | 1 cup | 1 cup nonalcoholic beer OR 1 cup chicken broth |
| Brandy | 1/4 cup | 1 teaspoon imitation brandy extract plus enough water to make 1/4 cup |
| Bread crumbs | 1 cup | 1 cup cracker crumbs OR 1 cup matzo meal OR 1 cup ground oats |
| Broth (beef or chicken) | 1 cup | 1 bouillon cube plus 1 cup boiling water OR 1 tablespoon soy sauce plus enough water to make 1 cup OR 1 cup vegetable broth |
| Brown sugar | 1 cup, packed | 1 cup white sugar plus 1/4 cup molasses and decrease the liquid in recipe by 1/4 cup OR 1 cup white sugar OR 1 1/4 cups confectioners' sugar |
| Butter (salted) | 1 cup | 1 cup margarine OR 1 cup shortening plus 1/2 teaspoon salt OR 7/8 cup vegetable oil plus 1/2 teaspoon salt OR 7/8 cup lard plus 1/2 teaspoon salt |
| Butter (unsalted) | 1 cup | 1 cup shortening OR 7/8 cup vegetable oil OR 7/8 cup lard |

| Ingredient | Amount | Substitution |
|----------------------------|---------------------|---|
| Buttermilk | 1 cup | 1 cup yogurt OR 1 tablespoon lemon juice or vinegar plus enough milk to make 1 cup |
| Cheddar cheese | 1 cup, shredded | 1 cup shredded Colby Cheddar OR 1 cup shredded Monterey Jack cheese |
| Chervil | 1 tablespoon, fresh | 1 tablespoon fresh parsley |
| Chicken base | 1 tablespoon | 1 tablespoon fresh parsley |
| Chocolate (semisweet) | 1 ounce | 1 (1 ounce) square unsweetened chocolate plus 4 teaspoons white sugar OR 1 ounce semisweet chocolate chips plus 1 teaspoon shortening |
| Chocolate (unsweetened) | 1 ounce | 3 tablespoons unsweetened cocoa plus 1 tablespoon shortening or vegetable oil |
| Cocoa | 1/4 cup | 1 (1 ounce) square unsweetened chocolate |
| Corn syrup | 1 cup | 1 1/4 cups white sugar plus 1/3 cup water OR 1 cup honey OR 1 cup light treacle syrup |
| Cottage cheese | 1 cup | 1 cup farmer's cheese OR 1 cup ricotta cheese |
| Cracker crumbs | 1 cup | 1 cup bread crumbs OR 1 cup matzo meal OR 1 cup ground oats |
| Cream (half-and-half) | 1 cup | 7/8 cup milk plus 1 tablespoon butter |
| Cream (heavy) | 1 cup | 1 cup evaporated milk OR 3/4 cup milk plus 1/3 cup butter |

| Ingredient | Amount | Substitution |
|---------------------|----------------------------|--|
| Cream (light) | 1 cup | 1 cup evaporated milk OR 3/4 cup milk plus 3 tablespoons butter |
| Cream (whipped) | 1 cup | 1 cup frozen whipped topping, thawed |
| Cream cheese | 1 cup | 1 cup puréed cottage cheese OR 1 cup plain yogurt, strained overnight in cheesecloth |
| Cream of tartar | 1 teaspoon | 2 teaspoons lemon juice or vinegar |
| Crème fraîche | 1 cup | Combine 1 cup heavy cream and 1 tablespoon plain yogurt. Let stand 6 hours at room temperature. |
| Egg | 1 whole (3 tablespoons) | 2 1/2 tablespoons powdered egg substitute plus 2 1/2 table- spoons water OR 1/4 cup liquid egg substitute OR 1/4 cup silken tofu, puréed OR 3 tablespoons mayonnaise OR 1/2 banana, mashed with 1/2 teaspoon baking powder OR 1 tablespoon powdered flax seed, soaked in 3 tablespoons water |
| Evaporated milk | 1 cup | 1 cup light cream |
| Farmer's cheese | 8 ounces | 8 ounces dry cottage cheese OR 8 ounces creamed cottage cheese, drained |
| Fats for baking | 1 cup | 1 cup applesauce OR 1 cup fruit puree |
| Flour (bread) | 1 cup | 1 cup all-purpose flour plus 1 teaspoon wheat gluten |
| Flour (cake) | 1 cup | 1 cup all-purpose flour minus 2 tablespoons |
| Flour (self-rising) | 1 cup | 7/8 cup all-purpose flour plus 1 1/2 teaspoons baking powder |

| Ingredient | Amount | Substitution |
|----------------|--------------------------|---|
| Garlic (fresh) | 1 clove | 1/8 teaspoon garlic powder OR 1/2 teaspoon granulated garlic OR 1/2 teaspoon garlic salt (reduce salt in recipe) |
| Ginger (dry) | 1 teaspoon, ground | 2 teaspoons chopped fresh ginger |
| Ginger (fresh) | 1 teaspoon, minced | 1/2 teaspoon ground dried ginger |
| Green onion | 1/2 cup, chopped | 1/2 cup chopped onion OR 1/2 cup chopped leek OR 1/2 cup chopped shallots |
| Hazelnuts | 1 cup whole | 1 cup macadamia nuts OR 1 cup almonds |
| Herbs (fresh) | 1 tablespoon, chopped | 1 teaspoon chopped dried herbs |
| Honey | 1 cup | 1 1/4 cups white sugar plus 1/3 cup water OR 1 cup corn syrup OR 1 cup light treacle syrup |
| Hot sauce | 1 teaspoon | 3/4 teaspoon cayenne pepper plus 1 teaspoon vinegar |
| Ketchup | 1 cup | 1 cup tomato sauce plus 1 teaspoon vinegar plus 1 tablespoon white sugar |
| Lemongrass | 2 fresh stalks | 1 tablespoon lemon zest |
| Lemon juice | 1 teaspoon | 1/2 teaspoon vinegar OR 1 teaspoon white wine OR 1 teaspoon lime juice |

| Ingredient | Amount | Substitution |
|--------------------|-------------------------|---|
| Lemon zest | 1 teaspoon, grated | 1/2 teaspoon lemon extract OR 2 tablespoons lemon juice |
| Lime Juice | 1 teaspoon | 1 teaspoon vinegar OR 1 teaspoon white wine OR 1 teaspoon lemon juice |
| Lime zest | 1 teaspoon, grated | 1 teaspoon grated lemon zest |
| Macadamia nuts | 1 cup | 1 cup almonds OR 1 cup hazelnuts |
| Mace | 1 teaspoon | 1 teaspoon ground nutmeg |
| Margarine | 1 cup | 1 cup shortening plus 1/2 teaspoon salt OR 1 cup butter OR 7/8 cup vegetable oil plus 1/2 teaspoon salt OR 7/8 cup lard plus 1/2 teaspoon salt |
| Mayonnaise | 1 cup | 1 cup sour cream OR 1 cup plain yogurt |
| Milk (whole) | 1 cup | 1 cup soy milk OR 1 cup rice milk OR 1 cup water or juice OR 1/4 cup dry milk powder plus 1 cup water OR 2/3 cup evaporated milk plus 1/3 cup water |
| Mint (fresh) | 1/4 cup, chopped | 1 tablespoon dried mint leaves |
| Mustard (prepared) | 1 tablespoon | Mix together 1 tablespoon dried mustard, 1 teaspoon water, 1 teaspoon vinegar, and 1 teaspoon white sugar |
| Onion | 1 cup, chopped | 1 cup chopped green onions OR 1 cup chopped shallots OR 1 cup chopped leek OR 1/4 cup dried minced onion |
| Orange zest | 1 tablespoon, grated | 1/2 teaspoon orange extract OR 1 teaspoon lemon juice |

| Ingredient | Amount | Substitution |
|------------------------------|--------------------------|--|
| Parmesan cheese | 1/2 cup, grated | 1/2 cup grated Asiago cheese OR 1/2 cup grated Romano cheese |
| Parsley (fresh) | 1 tablespoon, chopped | 1 tablespoon chopped fresh chervil OR 1 teaspoon dried parsley |
| Pepperoni | 1 ounce | 1 ounce salami |
| Raisins | 1 cup | 1 cup dried currants OR 1 cup dried cranberries OR 1 cup chopped pitted prunes |
| Rice (white) | 1 cup, cooked | 1 cup cooked barley OR 1 cup cooked bulgur OR 1 cup cooked brown or wild rice |
| Ricotta cheese | 1 cup | 1 cup dry cottage cheese OR 1 cup silken tofu |
| Rum | 1 tablespoon | 1/2 teaspoon rum extract, plus enough water to make 1 tablespoon |
| Saffron | 1/4 teaspoon | 1/4 teaspoon turmeric |
| Semisweet chocolate chips | 1 cup | 1 cup chocolate candies OR 1 cup peanut butter or other flavored chips OR 1 cup chopped nuts OR 1 cup chopped dried fruit |
| Shallots (fresh) | 1/2 cup, chopped | 1/2 cup chopped onion OR 1/2 cup chopped leek OR 1/2 cup chopped green onions |
| Shortening | 1 cup | 1 cup butter OR 1 cup margarine minus 1/2 teaspoon salt from recipe |

| Ingredient | Amount | Substitution |
|-------------------------------|--------------------------|--|
| Sour cream | 1 cup | 1 cup plain yogurt OR 1 tablespoon lemon juice or vinegar plus enough cream to make 1 cup OR 3/4 cup buttermilk mixed with 1/3 cup butter |
| Soy sauce | 1/2 cup | 1/4 cup Worcestershire sauce mixed with 1/4 cup water |
| Stock (beef or chicken) | 1 cup | 1 beef or chicken bouillon cube dissolved in 1 cup water |
| Sweetened condensed milk | 1 (14 ounce) can | 3/4 cup white sugar mixed with 1/2 cup water and 1 1/8 cups milk OR dry powdered milk (bring to a boil and cook, stirring frequently, until thickened, about 20 minutes) |
| Vegetable oil (for baking) | 1 cup | 1 cup applesauce OR 1 cup fruit puree |
| Vegetable oil (for frying) | 1 cup | 1 cup lard OR 1 cup vegetable shortening |
| Vinegar | 1 teaspoon | 1 teaspoon lemon or lime juice OR 2 teaspoons white wine |
| White sugar | 1 cup | 1 cup brown sugar OR 1 1/4 cups confectioners' sugar OR 3/4 cup honey OR 3/4 cup corn syrup |
| Wine | 1 cup | 1 cup chicken or beef broth OR 1 cup fruit juice mixed with 2 teaspoons vinegar OR 1 cup water |
| Yeast (active dry) | 1 (.25 ounce) package | 1 cake compressed yeast OR 2 1/2 teaspoons active dry yeast OR 2 1/2 teaspoons rapid rise yeast |
| Yogurt | 1 cup | 1 cup sour cream OR 1 cup buttermilk OR 1 cup sour milk |

Storage Guidelines

In the Pantry

| Item | Time |
|--|-----------------|
| Baking powder and soda | 1 year |
| Flour, all-purpose | 10 to 15 months |
| Herbs, dried (discard if aroma fades) | 1 to 3 years |
| Milk, evaporated and sweetened condensed | 1 year |
| Mixes, cake | 1 year |
| Mixes, pancake | 6 months |
| Peanut butter | 6 months |
| Salt and ground black pepper | 18 months |
| Spices, ground (discard if aroma fades) | 2 to 3 years |
| Spices, whole | 4 years |
| Sugar | 18 months |

In the Refrigerator

| Item | Time |
|---|--------------|
| Butter and margarine | 1 month |
| Buttermilk | 1 to 2 weeks |
| Eggs (fresh in shell) | 3 to 5 weeks |
| Half-and-half | 7 to 10 days |
| Meat, casseroles, cooked | 3 to 4 days |
| Meat, steaks, chops, roasts, uncooked | 3 to 5 days |
| Milk, regular, whole, or fat-free | 1 week |
| Milk, ultra-pasteurized, whole, or fat-free | 30 days |
| Poultry, uncooked | 30 days |
| Sour cream | 3 to 4 weeks |
| Whipping cream | 10 days |

In the Freezer

| Item | Time |
|-------------------------------------|-----------------|
| Breads, quick | 2 to 3 months |
| Breads, yeast | 3 to 6 months |
| Butter | 6 months |
| Cakes, cheesecakes, and pound cakes | 2 to 3 months |
| Cakes, unfrosted | 2 to 5 months |
| Cakes, with cooked frosting | not recommended |
| Cakes, with creamy-type frosting | 3 months |
| Candy and fudge | 6 months |
| Casseroles | 1 to 2 months |
| Cheese | 4 months |
| Cookies, baked, unfrosted | 8 to 12 months |

In the Freezer (Continued)

| Item | Time |
|----------------------------------|---------------|
| Cookies, dough | 1 month |
| Eggs (not in shell), whites | 1 year |
| Eggs (not in shell), yolks | 8 months |
| lce cream | 1 to 3 months |
| Meat, cooked | 2 to 3 months |
| Meat, ground, uncooked | 3 to 4 months |
| Meats, roasts, uncooked | 9 months |
| Meats, steaks or chops, uncooked | 4 to 6 months |
| Nuts | 8 months |
| Pies, pastry shell | 2 to 3 months |
| Pies, fruit | 1 to 2 months |

In the Freezer (Continued)

| Item | Time |
|--------------------------------|-----------------|
| Pies, pumpkin | 2 to 4 months |
| Pies, custard, cream, meringue | not recommended |
| Poultry, cooked | 3 to 4 months |
| Poultry, parts, uncooked | 9 months |
| Poultry, whole, uncooked | 12 months |
| Soups and stews | 2 to 3 months |

Nutritional Analysis

Nutrient Analyses Based on Premier Databases

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Chocolate Cornstarch Pudding

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