

**DESSERTS
AND
TREATS**

Banana Split Dessert

Jaime Littrell

2 cups graham cracker crumbs
½ cup melted butter or margarine
2 cups powdered sugar
2 eggs
1 cup butter, softened
6 (or so), bananas, peeled and sliced
1 (20 ounce) can pineapple, crushed or tidbits, drained
1 quart fresh strawberries, sliced
1 (16 ounce) container Cool Whip, thawed
1 cup chopped nuts (optional)

Combine cracker crumbs and melted butter or margarine thoroughly and press into bottom of 9x12 inch baking pan. Chill in freezer for at least 15 minutes. In the medium bowl of an electric mixer combine powdered sugar, eggs and softened butter; beat at medium speed for 20 minutes. (This step is important, so don't try to save time). Spread buttercream mixture evenly over chilled crust. Place bananas evenly on top of buttercream and spoon pineapple evenly over top of bananas. Distribute strawberries over pineapple and spread Cool Whip evenly all over. Sprinkle with chopped nuts, if desired (personally, I don't like nuts, but you might), and refrigerate for at least 3 hours or overnight before serving. I took this dessert twice to potlucks at work and everyone really liked it. It has now become my specialty!

Blueberry or Cherry Dessert

Kate Littrell

1 pack graham crackers (20), crushed
½ cup butter, melted
½ cup sugar

Mix together and pat in 8x8 inch baking pan

2 eggs
8 ounce cream cheese
½ cup sugar
½ teaspoon vanilla

Mix together until fluffy. Spread on graham cracker crust and bake at 375 degrees for 15 minutes or until golden brown. Cool. Spread blueberry or cherry pie filling on top and refrigerate. Serve with whipped cream or ice cream.

Brownie Pudding Cake

Heather Littrell

1 cup flour
2 tsp baking powder
½ tsp salt
¾ cup sugar
2 tbsp cocoa
½ cup milk
1 tsp vanilla
2 tbsp shortening or butter, melted
¾ cup chopped nuts
¾ cup brown sugar
¼ cup cocoa
1 ¾ cups hot water

Sift together the flour, baking powder, salt, sugar, and 2 tablespoons cocoa. Add milk, vanilla, and shortening and mix until smooth. Add nuts. Pour into a greased 8 x 8 inch baking pan. Mix brown sugar and cocoa and sprinkle over batter. Pour hot water over entire batter. Bake in a 350° oven for 40 to 45 minutes.

Homemade Vanilla Ice Cream (without an ice cream machine)

Heather Littrell

2 cups cream
1 cup whole milk
¾ cup sugar
1 tsp vanilla extract (or a little bit of powdered vanilla bean)
1 pinch salt

Mix all the ingredients together in a bowl with a lid (metal works well). Stir until the sugar is dissolved. Cover and stick in the freezer. Beat with the beaters and scrape the sides every hour and a half. By about the third time it should be ready. This mixture can also be frozen in an ice cream machine if desired.

Cherry Berries on a Cloud

Jody Ellis

6 egg whites
½ tsp cream of tartar
¼ tsp salt
1 ½ cups sugar

filling:

2 packages (3 oz. each) cream cheese, softened
¾ cup sugar
1 tsp vanilla extract
2 cups whipping cream, whipped
2 cups miniature marshmallows

topping:

1 can (21 oz.) cherry pie filling
2 cups sliced fresh strawberries
1 tsp. lemon juice

In a mixing bowl, beat egg whites, cream of tartar and salt until foamy. Gradually add the sugar, beating on high until stiff peaks form. (Do not underbeat). Spread evenly in a greased 13x9x2 baking pan. Bake at 275° for 1 hour, turn off oven (do not open door). Let cool in oven overnight or at least 12 hours. Beat cream cheese, sugar and vanilla until smooth. Gently fold in cream and marshmallows. Spread over meringue. Chill for 4 hours. Cut into 16 pieces. Combine topping ingredients and spoon ¼ cup over each piece.

Key Lime Pie

Dominic Matern

2 Nilla Vanilla Pie Crusts
1 C. Nellie and Joe's Key Lime Juice
3 cans sweetened condensed milk
½ pint whipping cream
1 t. vanilla
1 T. sugar

Put sweetened condensed milk in a bowl. Add lime juice slowly and blend until smooth. Pour into crusts and chill at least a couple of hours.

Whip cream with a teaspoon of vanilla and a tablespoon of sugar and spread on top of pies before serving.

Hot Fudge Sauce Supreme

Liz Jasper

¾ cup half-and-half
1 ¾ cups sugar
3 Tbsp light corn syrup
3 oz (3 squares) unsweetened chocolate (as good as you can find)
3 Tbsp unsalted butter
1 tsp vanilla
½ tsp salt

Combine half-and-half, sugar and syrup in a saucepan and cook over moderate heat, stirring constantly, until mixture comes to a boil. Reduce heat and simmer, stirring, until sugar is dissolved. Remove from heat, add chocolate, and stir until melted. Stir in butter, vanilla and salt. Serve warm over almost anything! It is also quite nice served cold.

Mini Chocolate Chip Dip

Becky Varley

1 stick butter, softened
1 8 oz. pkg. cream cheese, softened
¼ tsp vanilla
¾ cup powdered sugar
2 tsp brown sugar
½ bag mini chocolate chips

Combine butter, cream cheese and vanilla. Mix well and add sugars and chocolate chips. Serve with chocolate graham crackers.

Fudge Truffle Cheesecake

Chris Ellis

1 chocolate crumb crust (recipe below)
3 8 oz. pkg. cream cheese, softened
1 14 oz. can sweetened condensed milk
2 cups (12 oz.) semi sweet chocolate chips, melted
4 eggs
2 tsp. vanilla extract

Preheat oven to 300 degrees. Prepare chocolate crust. In large bowl beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients, mix well. Pour into prepared pan. Bake 1 hour and 5 minutes. Cool. Chill. Refrigerate leftovers.

Chocolate crumb crust

Combine 1 1/2 cup vanilla wafer crumbs, 1/2 cup powdered sugar, 1/3 cup unsweetened cocoa and 1/3 cup margarine (melted). Press firmly on bottom of nine inch springform pan.

**I serve this with warm caramel ice cream topping.

Puttin' on the Ritz

Martha Matern

3 cups (16 oz.) chopped dates
2 cans sweetened condensed milk
1 & 1/3 cups chopped pecans
Ritz crackers (about 1 1/2 16 oz. Packages)

Frosting

12 oz. Cream cheese (room temp)
3/4 cup Butter (room temp)
6 cup powdered sugar
1T Vanilla

Cook dates and sweetened condensed milk in double boiler till thick. Stir in pecans and spread mixture on Ritz crackers. Bake on a cookie sheet at 350 degrees for 8 minutes. Cool.

Beat together remaining ingredients and frost cookies. These freeze wonderfully. Makes about 12 dozen +.

Tips: I cook the dates and sweetened condensed milk in a glass bowl in the microwave stirring frequently until thick. Also, I use a cake-decorating tip to frost the cookies and then press a pecan half gently into the frosting on each cookie.

For smaller batch (3 or 4 dozen):

1 cup dates
1 cup sweetened condensed milk
1/2 cup chopped pecans
4 oz. Cream cheese
1/4 cup butter
2 c powdered sugar
1 t vanilla

