



Desserts



Lawrence's Mom's Apple Cake

Ingredients: 3/4 c. oil, 2 eggs, 2/3 c sugar, 3/4 c skim milk, 2 tsp Baking powder, 1 tsp Salt, 2 1/2 c flour.

Directions: Mix oil, eggs, sugar, skim milk in 1 bowl and baking powder, salt, flour in another.

Combine 2 mixtures. Then, stir in one large thinly sliced apple. Bake at 350F for 55 min.

Zac's Mom's Butterfinger Cheesecake

Ingredients: Filling: 3 King Size Butterfinger Bars, 3 (8 oz) pkg. cream cheese, room temp, 1 Cup Sugar, 2 tbsp. Vanilla extract, 1 Cup Sour Cream, 4 Large Eggs. Crust: 1.5 Cups Graham Crackers, 3/4 Stick unsalted butter, melted, 1/8 Cup golden brown sugar, 1 tsp. Vanilla extract. Chocolate Glaze: 5 oz Chocolate (semisweet), 5 oz Heavy Cream. Crushed Butterfingers.

Directions: For Crust: Preheat oven to 350. Butter 9 inch spring form pan. Blend all ingredients until moist. Press into bottom and 2 inches up side of pan. Or just use pre-made crust. For Cheesecake: Beat cream cheese, sugar and vanilla in large bowl until well blended. Beat in sour cream. Beat in eggs 1 egg at a time. Add 2 of the Butterfinger bars (crushed). Pour into crust. Meanwhile: Coarsely chop chocolate and place in medium bowl. Heat cream and just when boiling pour over chocolate. Let it sit one minute, then stir until smooth. Take 1/3 of mixture and put in Ziploc bag, set aside. Put the remaining 2/3 chocolate mixture in the fridge for about 10 minutes to thicken. Pour spread/chocolate mixture over cake. Then take the remaining crushed Butterfinger bar and sprinkle over the chocolate glaze. Finally, snip an end of the Ziploc and drizzle the chocolate glaze over the Butter finger. Chill over night.

Briana's Mom's Black Forest Cake

Ingredients: Devil's food cake mix, 2 eggs, 1 c oil, 1 can of hot fudge, 1 can of cherries, 1 cool whip

Directions: Get a bowl and put the cake mix in add the eggs and oil stir and cook in oven about 350 degrees cook for the time on the box of devils food cake mix. Once done let cool for 15 min. then put the hot fudge on the cake then the cherries then the best part whip cream make sure its layered.

Miranda's Grandma's Cheesecake Brownies

Ingredients: 8-ounce package of cream cheese – soft, 1 egg, 1 tablespoon of cornstarch, 1/4 cup of sugar, 2 tablespoon of butter, 1 teaspoon vanilla flavoring, 2 tablespoons of milk.

Directions: The brownie mix that I use is Martha White Fudge Brownies and it comes in a bag. The stores that I've found it at are Kroger and Meijers. I use milk where it calls for water. The recipe would be: 1/2 cup of milk, 1/2 cup of vegetable oil, and 1 egg. You just stir it all together until the dry brownie mix is all wet. And then spread it into a lightly oiled 9 X 13 inch pan. After you have spread the brownie mix into the pan, ready for baking, mix the ingredients from above. Mix until smooth. Then place spoonfuls of the mixture on top of the brownies and then drag a butter knife through, making a swirling effect. Bake at 350 for 35 minutes (check to make sure the cheesecake mixture is not getting too browned at 25 min – if it's begging to brow, turn the oven to 325 and finish baking.) After you take the brownies from the oven, let them cool at room temp (about 2 hours). The best way to cut them is to dip a sharp knife into cold water be for making each cut.

Eric's Mom's Chocolate and Caramel Shakes

Ingredients: Vanilla Ice Cream, Chocolate Syrup, Chocolate Milk, Caramel Syrup

Directions: plug in blender, put blender glass on blender base, scoop 6 scoops of vanilla ice cream, cover top of ice cream with chocolate syrup and caramel syrup, add chocolate milk 1/4 of the way up (1 1/2 cups), put cover on blender, blend to thick texture, pour into shake glasses, ENJOY!!! (Adjust amount of ingredients to individual taste or amount.)

Special Notes: It will be the best you ever tasted.



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Nathan' s Aunt Angie' s Chocolate Cake

Ingredients: Instant chocolate pudding, Cool Whip, Heath Pieces, instant coffee

Directions: Make instant chocolate pudding, mix Cool Whip, Heath Pieces, cut cake in ½, crumble ½ cake, sprinkle ¼ instant coffee on top of cake, press it down, layer chocolate pudding, cool whip (1/4 cool whip), Heath pieces (1/2 bag). Repeat. Put in glass bowl, place 1 heath bar on the top of cake

Special notes: You probably will want to have a cup of milk nearby!

Joey' s Mom' s Chocolate Dessert Torte

1st layer: 1 cup of flour, ½ cup of margarine, 2 tablespoons sugar, ½ cup pecans, Mix and press in 9x13 pan, 2nd layer, 8 ounce cream cheese (room temperature), 2/3 cup powdered sugar, ½ large cool whip, Whip together and spread on crust, 3rd layer, 2 small packages chocolate pudding, 2¾ cups milk, Whip for one minute spread on top of cheese mixture, 4th layer: Spread on remaining cool whip, Garnish with chocolate sprinkles or nuts,

Let stand several hours or over night. Bake at 375 for 15 minutes.

Chris' s Mom' s Double Chocolate Goopy Butter Cake

Ingredients: 2- sticks of butter, 1- 18.25 oz chocolate cake mix, 3 eggs, 1-8 oz cream cheese-softened, 3-4 tbsp. Cocoa powder, 1-16 oz. Box powdered sugar, 1 tsp. Vanilla, 1 cup of chopped nuts.

Directions: 2- sticks of melted butter, divided into two bowls, one stick each. Preheat oven to 350.

Grease 9x13 inch pan. In a bowl open cake mix – mix with one egg and 1 stick of melted butter. Stir well – it will be stiff. Pat into a pan going up the sides a little. For filling – beat cream cheese until smooth. Add 2 eggs and cocoa. Add powdered sugar. Mix well. Add 1 stick of melted butter and the vanilla. Mix until smooth. Stir in nuts, if desired. Spread over crust. Bake 40 to 50 minutes. DO NOT OVERBAKE!! Its very important the center is still a bit jiggly when you remove from the oven. Cool mostly. Very good warm.

John' s Frozen Gummy Worm peanut butter fudge Ice Cream

Ingredients: 3 scoops of ice cream, 1 and a half cups of gummy worms, half cup of peanut butter, 1 and a half cups of fudge

Directions: Put three large scoops of ice cream, a half cup of peanut butter in a bowl. Put the bowl in the microwave for one minute. Put a cup and a half of gummy worms in the bowl and mix. Make sure it is mixed well. Then put it in the freezer for ten hours.

Special note: I am a professional cook

Joe' s Mom' s German chocolate Cake

Ingredients: 1 4oz package German sweet chocolate, 1 2/3 cups all-purpose flour, 1-teaspoon baking powder, 1/2 cup butter or margarine, 1-cup sugar, 1-teaspoon vanilla, 2-egg yolks, 2/3 cup buttermilk or sour cream, 3 stiff-beaten egg whites.

Directions: Grease and lightly flower two 8by1 1/2 inch round baking pans. Heat chocolate and 1/3-cup water until chocolate melts; cool. Combine flour, soda, and 1/2 teaspoon salt. Beat butter about 30 seconds. Add egg yolks, one at a time, beating 1 minute after each. Beat in chocolate mixture. Add dry ingredients and buttermilk alternately to beaten mixture, beating after each addition. Fold in egg whites. Turn into pans. Bake in a 350-degree oven for 30 to 35 minutes. Cool 10 minutes. Remove from pans; cool. Fill and frost top with Coconut-pecan frosting.



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Nick's Mrs. Long's Golden Layer Cake

Ingredients: 2 ¼ cups flour, 1 ½ cups sugar, 3 teaspoons baking powder, 1 teaspoon salt, ½ cup shortening, 1 cup milk, 1 ½ teaspoons vanilla, 2 eggs

Directions: heat oven to 350 degrees, Grease and flour baking pans, 13x9x2 inches, or 2 round layer pans (8 or 9 inch), measure all ingredients into a large mixer bowl, blend ½ minute on slow speed, scraping the bowl occasionally, pour into pan(s), bake 13x9x2 40 to 45 minutes, layers 30 to 35 or until wooden stick inserted in the center comes out clean. Cool before applying icing.

Buttercream Icing

Place 1 ½ cups Crisco and ½ cup butter in large mixing bowl. Mix at lowest speed until blended. Add 1 teaspoon vanilla and 3 tablespoons water. Mix at lowest speed until liquid is absorbed. Then add 1 pound powdered sugar, in two parts ½ pound at a time, mixing after each on lowest speed until sugar disappears. Then turn mixer to high speed and mix for about 3 to 4 minutes or until icing becomes smooth and shining.

Jarod's Aunt Becky's Lemon Bars Deluxe

Ingredients: 2 c. all purpose flour, ½ c. sifted powdered sugar, 1 c. butter, 4 beaten eggs, 1 ½ c. granulated sugar, 1-2 tsp. Finely shredded lemon peel [set aside], 1/3 c. lemon juice, ¼ c. all purpose flour, ½ tsp. Baking powder powdered sugar.

Directions: preheat oven to 350. In medium bowl stir together 2 c. flour and ½ c. powdered sugar. Cut in butter till mixture clings together. Press dough into bottom of 13x 9x 2 baking pan. Bake in preheated oven for 20-25 min. or until lightly browned. In mixing bowl beat together eggs, granulated sugar, and lemon juice. In another bowl combined ¼ c. flour, and baking powder. Stir dry mixture into egg mixture along with lemon peel. Pour over crust. Bake 25 min. more. Cool in pan on wire rack. Sift powdered sugar over top. Cut into bars or triangles. Makes 30. Cover and store in refrigerator for up to 3 days.

Keeionna's Mom's Lemon fruit pie

Ingredients: Can cherry pie filling, divided, Prepared graham cracker crumb crust (6oz. or 9in), Pkg. (8zo.) PHILADELPHIA cream cheese, softened, 1 cup cold milk, pkg. (4= serving size) Jello Lemon flavor instant pudding, tub(8 oz.) cool whip whipped topping, thawed, divided

Directions: 1-2 of the pie filling over bottom crust. Cream cheese in large bowl with electric mixer or wire whisk until smooth. Add milk and pudding. Mix well. Put on pie filling. Add Cool Whip.

Sara's Mom's Peach cobbler

Ingredients: 1 cup self-rising flour, 1 cup milk, 1 large cans peaches (sliced in syrup), 1 cup sugar, ½ stick butter.

Directions: Mix flour, milk and sugar. Pour in peaches with syrup. Pour into a greased casserole dish. Top with dots of butter. Bake at 350 for 50 minutes uncovered. Serve warm with vanilla ice cream.

Special notes: I like to eat this dish in the summer with whipped cream and sometimes with ice cream.

Spencer's Mom's Sascacherons

Mix 1 cup of caro syrup, 1 cup of sugar. Bring to boil. Turn on medium heat. Add 1 cup of peanut butter. Mix until smooth. Add 6 cups of rice crispy cereal. Press in pan. Melt ½ bag of butterscotch, ½ bag of chocolate chips. Spread oven top.

Aaron's Mom's Strawberry Cobbler

Ingredients: 1 ½ c. sliced strawberries, 1 stick melted butter, 1 cup flour, 1 cup sugar, 1 cup milk

Directions: Combine ingredients in a bowl and stir. Pour into dish and bake it at 350 for about 45 min.

Special Notes: Can top with brown sugar while hot for a glaze.



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Taylor's Mom's Sinful Cake

Directions: German choc. cake mix. Bake. Poke holes on top and let cool. Pour a small can of condensed milk over cake. Pour jar of caramel ice cream toppings over cake. Then crush three heath bars and put over cake. Put in fridge. Pour tub of whip cream over cake when served. After that, crush up three more heath bars and put on top of whip cream. Pour some caramel over the cake.

Special notes: This cake is best when comes straight from the fridge.

Abigail's Mom's Strawberry/Gelatin Salad

Ingredients: Pretzels, butter, sugar, cream cheese, cool whip, strawberry jello, strawberries, water.

Directions: Bottom layer, 1 ½ cup pretzels and 1 stick of melted butter 3 TBS sugar mix together press into bottom of 9*13 pan bake 10min. 350 cool middle 8oz cool whip blend with mixer speed over crust. 6oz of strawberry jello and 16oz of strawberries 2cup boiling water ½ cold water then mix jello and let set in fridge.

Jon's Mom's Strawberry Rhubarb Pie

Ingredients: Pastry for 9-inch pie, 1 1/3 cups sugar, 1 1/3 cup all-purpose flour, 2 cups sliced rhubarb, 2 cups sliced strawberries, 2 tablespoons butter

I: Heat oven to 425. Mix sugar and flour. Mix together with the fruit and put into pie shell. Dot with the butter. Cover with top crust, slit and flute. Cover edge with foil; remove for last 15 minutes of baking. Bake until crust is brown and juice begins to bubble through, 40-50 minutes.

Mahraan's Mom's Hershey's Chocolate Chip Brownies

Ingredients: ½ cup butter, 1 cup granulated sugar, 1 teaspoon vanilla, 2 eggs, ½ cup all purpose flour, 1/3 cup Hershey's chocolate chips, ¼ teaspoon baking powder, ¼ teaspoon salt, ½ cup chopped walnuts (optional)

Directions: Preheat oven to 350°F. Grease 9x9 inch baking pan. Combine butter and chocolate chips in saucepan. Melt over low heat, stirring frequently until frothy. Add sugar and vanilla. Beat to mix. Add flour (and optional walnuts). Stir just until moistened and pour into pan. Bake for 25 minutes. Do not over bake. Cool before cutting.

Special notes: My friend Aaron loves this recipe so I decided to put it in the cookbook.

Mrs. Western's Coconut Angel Squares

Ingredients: 1 prepared angel food cake (8 inches) cut into ½" cubes, 1-1/2 cups cold milk, 2 packages (3.4 oz each) instant coconut cream pudding mix, 1 qt vanilla ice cream, softened, 1 8 oz carton frozen whipped topping (thawed), 1/3 cup flaked coconut (toasted)

Directions: Place cake cubes in a greased 9x13 dish. In a mixing bowl, beat milk & pudding mixes on low speed for 2 minutes. Add ice cream; beat on low just until combined. Spoon over cake cubes. Spread with whipped topping; sprinkle with coconut. Cover and chill for at least 1 hour. Refrigerate leftovers.

Special Notes: I usually don't like coconut but this is heavenly!

Seneca's Market Day Pumpkin Cheesecake

Directions: 1 c. graham cracker crust, 1 tbsp. Sugar, ¼ C chopped pecans (walnuts work real good too), 2 tbsp. Butter, 5 pkg. (8 oz.) cream cheese – softened, 3 tbsp. Vanilla, 1 c. caned pumpkin (I prefer 1 small can, not the large size), 1 tsp. Cinnamon, ¼ tsp. Nutmeg ¼ tsp. Cloves, 3 eggs, ½ c. sour cream, (Additional walnuts for garnishing the top)

Directions: Mix crumbs 3 tbsp. Sugar, pecans (walnuts) and butter; press onto bottom of a 9-inch spring form pan. Bake at 350 degrees for 10 minutes. Beat cream cheese, 1 cup sugar, flour and vanilla with electric mixer on medium speed until well blended. Blend in pumpkin spices. Add eggs, 1 at a time, mixing on low speed after each addition, just until blended. Blend in sour cream; pour over crust. Bake at 350 degrees for 1 hour and 5 minutes to 1 hour and 10 minutes or until the center is almost set. Run knife or metal spatula around the rim of the pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.