

## DESSERTS



### APRICOT BRANDY FLIPOVER

Trudy Supon Hurst

¼ c. butter or margarine	1 c. water
½ c. brown sugar	¼ c. margarine or butter, softened
16 oz. can apricot halves, well drained	¼ tsp. brandy extract
1 pkg. Pillsbury Plus yellow cake mix	3 eggs

Heat over to 325°. Grease and flour 12-cup bundt pan. In a small sauce pan, melt butter. Stir in brown sugar and mix well. Pour brown sugar mixture evenly into bottom of prepared pan. arrange apricot halves, cut side down, on top of brown sugar to form a ring. In a large bowl, blend cake mix, water, softened butter, brandy extract and eggs. Beat 2 minutes at highest speed. Pour over apricots. Bake for 40-50 minutes or until tooth pick inserted in center comes out clean. Immediately invert cake onto serving plate. Serves 6.

### PUMPKIN BREAD PUDDING

Marlene Parret

4 cup cubed whole wheat bread	2/3 c. brown sugar
½ c. chopped dates or raisins	1 ½ tsp. cinnamon
½ c. chopped pecans, divided	¾ tsp. nutmeg
2 c. milk	¼ tsp. salt
1 c. canned pumpkin	1/8 tsp. cloves
2 eggs, separated	Light cream or whipped cream

Combine bread cubes, dates and 1/3 cup pecans; place in a greased 2-qt. shallow baking dish. In a mixing bowl combine the milk, pumpkin, egg yolks, brown sugar, cinnamon, nutmeg, salt and cloves: beat well. In a small mixing bowl, beat egg whites until stiff, fold into pumpkin mixture. Pour over bread cubes and toss gently. Sprinkle with remaining nuts. Bake uncovered at 350° for 1 hour or until a knife inserted near the center comes out clean. Serve warm or chilled with cream.

### CHERRY PUDDING

Harriet Crittenden

2 c. cherries	1 c. boiling water or juice	1 c. milk
2 c. sugar	2 c. flour	
4 tbsp. butter	4 tsp. baking powder	

Bring to a boil: cherries, 1 cup sugar, 2 tablespoons butter and water or juice. Meanwhile, make a batter of 2 tablespoons butter, 1 cup sugar, flour, baking powder and milk. Put the batter in a greased baking dish and pour the hot cherries over the batter. Bake in 325° oven for 35-40 minutes. I use other fruit in this recipe adding spices to flavor.



## RITZ DESSERT

Ida Bonita Mahannah

24 Ritz crackers, finely crushed

1 tsp. vanilla

1 c. sugar

1 c. English walnuts

3 egg whites

Beat egg whites, add sugar, vanilla, crumbs, nuts. Bake at 350° for 35 minutes. Cool.

Topping:

1 pkg. Dream Whip

2 tbsp. instant cocoa mix

½ tsp. vanilla

Mix per package, place on cooled baked mix, set in refrigerator until serving time. Or use Cool Whip mixed with cocoa mix. Spread on cooled dessert, and then store in the refrigerator until serving time.

## HOMEMADE VANILLA ICE CREAM

Donna Browning

1 gal. freezer

1 c. sugar

8 eggs, beaten

1 qt. half & half

1 can sweetened condensed milk

dash of salt

2 tsp. vanilla

Mix and taste. Add more sugar or vanilla to taste. Pour into freezer container and add milk to fill line. Freeze and enjoy.

## PEACH CRUMBLE DESSERT

Paul Crittenden

1 yellow cake mix

2 lg. peaches or pears

½ c. butter softened

peeled & sliced thin

¼ c. brown sugar

1 c. low-fat sour cream

1 tsp. cinnamon

1 egg or ¼ c. cholesterol-free egg product

Mix dry cake mix, butter, brown sugar and cinnamon until crumbly. Reserve 2/3 cup of mixture. Press remaining crumbly mixture into bottom of 9x13x2 inch ungreased pan. Arrange peach slices on top of mixture in pan. Beat sour cream and egg until well blended; spread over peaches. Sprinkle with reserved crumbly mixture. Bake 35 to 40 minutes. Cool. Cover and refrigerate any remaining dessert.

## BLACK BOTTOM BANANA DESSERT

Paul Crittenden

1 pkg. light Devil's food cake mix

2 med bananas, sliced thin

½ c. butter softened

2 – 6 oz. containers Yoplait Custard

1 egg or ¼ c. cholesterol-free egg product

Banana Yogurt

1 pkg. sugar-free vanilla instant pudding

Mix dry cake mix and butter until crumbly, reserve ¼ cup mixture. Stir egg into remaining crumbly mixture, spread on bottom of 9x13x2 inch ungreased pan. Bake 10 to 15 minutes at 350 degrees. Cool completely. Prepare pudding as directed on package, decrease milk to 1 ½ cup and use skim milk. Fold in sliced bananas and yogurt. Spread over baked layer, sprinkle with reserved crumbly mixture. Refrigerate at least 1 hour. For softer bottom layer, refrigerate at least 8 hours.

## SOPAIPILLAS

Amber Scott

2 c. flour	1 tbsp. evaporated milk
½ tsp. baking powder	1 ½ tsp. sugar (optional)
1 ½ tsp. salt	½ - 2/3 c. warm water as needed
1 ½ tsp. shortening	shortening for frying

Combine flour, salt, baking powder and sugar. Cut in shortening. Add water and milk. Work into a dough. Divide the dough into 12 balls. Roll each to ¼ inch thickness, cut in half and fry in melted shortening at 450 degrees. Yield 24 sopapillas. Optional; Pour honey, cinnamon and sugar on top before eating.

## EASY APPLE DONUTS

Dorothy Glick

1 egg, beaten	2 c. applesauce
1 c. sugar	1 c. sour milk
1 tsp. salt	4 ½ tsp. baking powder
5 c. flour	1 tsp. nutmeg
1 tsp. soda	½ tsp. cinnamon
2 tbsp. oil	

Beat eggs, add sugar, oil, applesauce and milk. Add dry ingredients. Mix together and chill for half an hour. Roll out and cut. Fry in deep fat at 375 degrees until golden brown. Remove and drain on paper towels. Sprinkle with powdered or granulated sugar. Enjoy!

## FROZEN CRANBERRY ANGEL DESSERT

Dorothy Glick

1 can cranberry sauce	¾ c. gingersnap crumbs
2 tbsp. sugar	1 tbsp. sugar
½ pint heavy cream, whipped	2 tbsp. butter softened
½ tsp. almond extract	

Blend the cranberry sauce, sugar, cream and almond extract gently and place in freezing tray or small baking dish lined with gingersnap topping made of the gingersnap crumbs, sugar and butter. Combine and place half in bottom of dish, add cranberry mixture and top with remaining crumbs. Cover with foil and freeze. Serves 8.

## DATE PUDDING

Nellie Messner &  
Ida Bonita Mahannah

Boil:

1 ½ c. brown sugar

1 c. water

Mix:

1 c. sugar

½ c. chopped dates

1 c. flour

1 tsp. baking powder

½ c. nuts

1 c. milk

Pour sugar water mixture into a 9x13 inch baking dish. Then pour batter into it and bake until brown on top (about 45 minutes), 350 degrees. Cool. Serve with whipped cream.

## LAYERED CHOCOLATE DESSERT

Stella Greenlee

1st layer:

1 c. flour

½ c. melted butter

½ c. pecans, chopped

Mix together and pat into a 9x13 inch pan. Bake at 325 degrees for 15 minutes. Cool.

2nd layer:

8 oz. cream cheese, room temp.

1 tsp. vanilla

1 c. powdered sugar

1 c. Cool Whip

Mix well and spread on first layer.

3rd layer:

1 lg. pkg. chocolate instant pudding

3 c. milk

Beat and spread on top of second layer.

Last layer

Spread rest of Cool Whip on top. Sprinkle with a few chopped pecans.

## JOHN'S BLUEBERRY DESSERT

John Greenlee

2 sm. pkg. blackberry jello

1 - #303 can crushed pineapple

2 c. boiling water

(drain, save juice)

1 - #303 can blueberries

1 pkg. Dream Whip

(drain, save juice)

1 c. pecans, chopped

Dissolve jello in hot water and cool. Mix juices of fruit to make 2 cups (add cold water if needed). Add juices to jello. Let set up. Take out ¾ cup of jello and set aside. Mix fruit and nuts into large mixture. Whip Dream Whip and ¾ c. jello. Spread over top of fruit/jello mixture.

## SUET PUDDING - FLORENA CRITTENDEN

Harriet Crittenden

1 c. chopped raisins	1 c. currants
2/3 c. sour milk	2/3 c. molasses
1 tsp. cloves	2 1/2 c. flour
1/4 tsp. salt	1/2 c. sugar
1 tsp. soda	1/2 tsp. nutmeg

Mix some of the flour into the raisins. Mix well, put into a pan and steam for 2 hours or bake at 300 degrees until done. Serve hot with cream or a sauce as follows, mix:

3 tbsp. flour	1/4 tsp. nutmeg
1/2 c. sugar	2 c. water

Cook. Stir frequently. Add 1/4 cup butter and serve on pudding. I omit the currants, do not chop raisins and bake about an hour at 200 degrees or until done. This burns easily so watch and test near the end of the hour. This is Veryl's birthday cake.

## SUET PUDDING

Harriet Crittenden

Heat 2 quarts sweet milk and stir in cornmeal, enough to make it as thick as mush. Beat 4 eggs, add 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon salt, 1 pint chopped suet, 1 c. sugar. Mix all and add to the mush mixture and mix. Put in a pan and bake 1 hour, slow. Serve hot with cream. Veryl's dad liked this one best.

## HOT FUDGE PUDDING

Avis Crittenden Cheramy

1 c. flour	2 tbsp. cocoa
2 tsp. baking powder	1/2 c. milk
salt	1/2 c. melted shortening
1 tsp. vanilla	nuts if desired
3/4 c. sugar	

Mix all ingredients together, spread in large baking pan and cover with 1 c. brown sugar and 4 tablespoons cocoa. Over all, pour 1 3/4 cups hot water. Bake 40 to 45 minutes at 350 degrees.

Variations:

Black & White: Use 1/2 pkg white cake mix.

Butterscotch: Omit cocoa. Use 1 1/2 c. brown sugar for white, 1/2 cup in batter. Sauce: 1 cup brown sugar, 2 tablespoons butter, 1 tablespoon flour, 2 cups hot water.

Spice: Butterscotch and add: 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 teaspoon nutmeg, 1/2 c. raisins.

Chocolate Ginger: 1/2 package gingerbread mix.



## RHUBARB CRUNCH

Marilyn Wolf

Yummy. Apricots may be used in place of rhubarb. Combine:  
3 – 4 c. diced rhubarb                      3 tbsp. flour  
1 c. sugar

Place in buttered 7x11 inch baking pan. Mix:  
1 c. brown sugar                              1 ½ c. flour  
1 c. quick oatmeal

Cut in ½ cup butter. Sprinkle over rhubarb and press lightly. Bake at 375 degrees, 40 minutes or until browned and bubbly. Serve warm with cream if desired.

## CLOUD NINE

Nellie Messner

2 bx. lime jello                              1 can pineapple tidbits, drained  
½ c. nuts                                      ¼ pkg small marshmallows  
4 - 5 slices cheese, grated              1 carton Cool Whip

Mix. Set overnight covered in refrigerator.

## APPLE CRISPS

Avis Crittenden Cheraemy

4 – 6 apples (or other fruit), sliced      1/3 c. flour  
1 tbsp. lemon juice                          ½ c. brown sugar  
Place in casserole. Topping:              1 tsp. cinnamon  
1 c. oats    1/3 c. melted butter

Bake at 350 degrees for 35 – 40 minutes until apples are tender and topping is brown and crisp. To serve, top with nutmeg cream sauce.

## CHERRY DELIGHT

Ida Bonita Mahannah

1<sup>st</sup> part:  
1 c. flour                                      1 tsp. baking powder  
½ c. water                                      1 tsp. butter  
½ c. sugar

2<sup>nd</sup> part:  
1 can cherries                              1 ½ c. sugar  
    including juice                          1 tbsp. butter

Mix a batter of first part and put in greased baking dish. Mix second part and pour over the batter. Bake 30 minutes at 350 degrees. Batter bakes through cherries and will be on top like a cobbler.



## FRENCH DOUGHNUTS

Stella Greenlee

Cream together thoroughly:

1/3 c. shortening  
1/2 c. sugar

1 egg

Sift together:

1 1/2 c. flour  
1 1/2 tsp. baking powder

1/2 tsp. salt

1/4 tsp. nutmeg

Stir this into creamed mixture, alternating with 1/2 cup milk. Fill greased muffing tin 2/3 full. Bake at 325 degrees for 20 – 25 minutes until light brown. Immediately roll cakes in 6 tablespoons melted butter, then in mixture of 1/2 cup sugar and 1 teaspoon cinnamon. Or may be iced with powdered sugar glaze. Makes 10 – 12. Tastes like cake doughnuts.

## CHOCOLATE TORTE

Kim Yearout

Crust:

1 c. flour  
1/2 c. nuts

1/2 c. butter

Melt butter and pour over flour and nuts. Press into a 9 x 13 inch pan and bake for 15 – 20 minutes at 350 degrees

Cream:

8 oz. cream cheese  
1 c. powdered sugar

1/2 lg. carton Cool Whip

Spread on cooled crust

1 pkg. chocolate instant pudding  
1 pkg. vanilla instant pudding

3 c. milk

Beat until thick and pour over cream cheese mixture. Add remaining Cool Whip and nuts on top.

## SOMEMORES

Janice Wilt

While sitting at a campfire, or in front of a fireplace, whip up this little dessert. On one graham cracker, place 4 squares of a Hershey chocolate candy bar. Roast 1 marshmallow golden brown and place on top of chocolate. Cover with another graham cracker. Goey but good.

## OVEN DOUGHNUTS

Marvyce Crittenden

5 tbsp. shortening	1 ½ c. flour
½ c. sugar	2 ¾ tsp. baking powder
1 egg	¼ tsp. salt
¼ tsp. nutmeg	½ c. milk

Cream shortening and sugar. Add egg, mix well. Sift dry ingredients, add alternately with milk. Grease muffin pan. Fill about half full with mixture. Bake 400 degrees, 20 – 25 minutes.

## CRANBERRY SHERBET

Marilyn Wolf

1 lb. fresh cranberries, washed	2 c. sugar
2 c. water	2 c. Squirt soda
juice of 1 lemon & 1 orange	

Cook cranberries in water until they are popped. Add juice, sugar and soda, stirring until sugar desolves. Freeze until crystals form. Stir and beat until smooth and return to freezer. Keeps well. Cover. Fresh and light.

## ICE CREAM FOR HAND FREEZER

Ida Bonita Mahannah

8 eggs	3 qt. milk
2 to 4 c. sugar	½ pt. cream
2 tbsp. vanilla	

Beat eggs until mixed, add sugar, half the milk, cream and vanilla. Fill freezer and add remaining milk until freezer is ¾ full. Freeze.

## YUMMY TORT

Juanita Porter

2 pkg. graham crackers	½ c. butter
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Crush crackers and mix with butter. Press into 9 x 13 inch pan.  
4 ½ c. milk  
3 bxs. Vanilla instant pudding  
Cut up and place on top of pudding. Add the rest of the pudding. Top with:  
1 lb. can crushed pineapple, drained  
Spread on 9 oz. container Cool Whip, thawed. Chill.

## DORIS' DESSERT

Doris Rethorst

1 c. milk	1 pt. Cool Whip
1 lb. small marshmallows	1 can crushed pineapple
24 graham crackers, crushed	1 c. nuts
¼ lb. butter	

Scald milk, add marshmallows, stir until dissolved. Set aside to cool. Line a 8 x 11 inch baking dish with crushed crackers mixed with butter. Reserve a small amount to put on top. Fold Cool Whip, pineapple and nuts into marshmallows and milk. Put into lined dish. Sprinkle on top reserved crumbs. Refrigerate 2 hours or until set. Serves 12 to 15.

## BLUEBERRY DELIGHT

Carolyn Putter  
Trudy Supon Hurst

2 – 3 oz. pkg. blackberry gelatin	½ c. chopped nuts
1 – 17 oz. can blueberries	2 c. boiling water
1 – 20 oz. can crushed pineapple	1 c. drained juice
1 – 8 oz. pkg. cream cheese	½ c. sugar
1 – 8 oz. carton sour cream	½ tsp. vanilla

Dissolve gelatin with the boiling water. Drain blueberries and pineapple reserving the juice. Add fruit and 1 cup juice to the dissolved gelatin. Put in a 9 x 13 inch pan. Chill until set. Combine cream cheese, sugar, sour cream and vanilla. Mix well. Spread over firm gelatin. Sprinkle with nuts.

## BLUEBERRY CRUNCH

Carole Elven

Cake:

¾ c. sugar	1/3 c. milk	½ tsp. salt
1/3 c. butter	2 c. flour	2 c. blueberries
2 lg. eggs	2 tsp. baking powder	

Topping:

½ c. sugar	½ tsp. cinnamon
1/3 c. flour	¼ c. butter

Cream sugar and butter. Add eggs. Mix well. Sift together flour, baking powder and salt. Add alternately with the milk. Stir in berries. Spread in a well buttered 9 inch square pan. Blend topping ingredients and sprinkle on top. Bake at 375 degrees for 25 to 30 minutes.

