

**Chocolate Delight**

Serves 10

1 cup all-purpose flour  
1/2 cup butter, softened  
1 tbsp granulated sugar  
1/8 tsp salt  
1 cup chopped pecans  
8 oz cream cheese, softened  
1 cup confectioners' sugar  
9 oz cool whip  
2 small boxes chocolate instant pudding  
3 cups whole milk

First layer: Combine flour, butter, granulated sugar, salt and 1/2 cup chopped pecans  
And press into greased 9 x 13 baking dish. Bake at 350 for 15 minutes. Let cool.

Second layer: Mix softened cream cheese with powdered sugar. Add 1 cup of cool whip;  
beat and spread over first layer.

Third layer: Mix chocolate instant pudding with milk. Spread over second layer.

Fourth layer: Spread remainder of cool whip over third layer. Sprinkle remaining pecans  
on top. Refrigerate until ready to serve.

**Easy Lemon Bars**

Makes 36 bars

Base:

1 pkg Pillsbury Moist Supreme Lemon cake mix  
1/3 cup butter, softened  
1 egg

Topping:

1 can Pillsbury Lemon Crème frosting  
1 (8 oz) cream cheese, softened  
1 egg  
1/2 cup chopped pecans

Heat oven to 350 degrees. Grease and flour 9 x 13 pan. In large bowl, combine cake mix,  
butter and egg until crumbly. Press in bottom of pan. In small bowl, combine frosting,  
cream cheese and egg with mixer until blended. Stir in nuts and spread over base layer.  
Bake for 35 to 45 minutes until edges are light brown and center is firm to the touch.  
Cool completely. Store in refrigerator.

**Chocolate Éclair Dessert**

Makes 12 servings

- 1 box of graham crackers (may not use entire box)
- 2 (3 oz) pkg instant vanilla pudding mix
- 3 cups whole milk
- 4 oz cream cheese
- 1 (8 oz) container cool whip, thawed
- 1 (16 oz) pkg prepared chocolate frosting

Line bottom of 9 x 13 pan with graham crackers. In large bowl, combine pudding mix, milk and cream cheese. Stir in cool whip. Spread over cracker layer. Top pudding with another layer of crackers. Top crackers with remaining pudding. Top pudding with final layer of crackers. Frost crackers with chocolate frosting. Refrigerate until serving.

### **New York Cheesecake**

- 15 graham crackers, crushed
- 2 tbsp butter, melted
- 4 (8 oz) cream cheese
- 1 1/2 cups white sugar
- 3/4 cup whole milk
- 4 eggs
- 1 cup sour cream
- 1 tbsp vanilla extract
- 1/4 cup all-purpose flour

Preheat oven to 350 degrees. Grease and flour 9 inch springform pan. In medium bowl, mix crushed crackers with melted butter. Press into bottom of pan. In large bowl, mix cream cheese with sugar until smooth. Blend in milk and then 1 egg at a time, mixing just enough to incorporate. Mix in sour cream, vanilla and flour until smooth. Pour into prepared crust. Bake for 1 hour. Turn oven off and let cool in oven for 6 hours (this prevents cracking). Chill in refrigerator until serving.

### **Caramel Chocolate Squares**

Makes 48 1x 2 inch bars

- 1 (14 oz) pkg caramels
- 1 (5 oz) can evaporated milk
- 1 pkg Betty Crocker Super moist German chocolate cake mix
- 2/3 cup melted butter
- 1 cup chopped pecans
- 1 cup flaked coconut

Heat oven to 350 degrees. Heat caramels and 1/4 cup of milk in saucepan over medium heat, stirring constantly until caramels are melted and mixture is smooth. Keep mixture warm on low heat, stirring occasionally. Mix cake mix, butter, remaining milk and

pecans. Spread half of cake mixture in ungreased 9 x 3 pan. Bake 6 minutes and remove from oven. Sprinkle coconut over baked layer and then drizzle caramel over coconut. Drop remaining cake mixture by teaspoons and spread evenly over caramel layer. Bake an additional 15 to 20 minutes. Refrigerate until completely firm before cutting.

### **Shortbread Cookies**

Makes about 2 dozen cookies

2 cups all-purpose flour  
1 cup butter, softened  
1/3 cup sugar  
1/2 tsp almond extract  
1/2 tsp vanilla extract

Heat oven to 375 degrees. In medium bowl, combine flour, butter, sugar and extracts until mixture forms dough. Roll into 1 1/2 in balls and place on ungreased cookie sheet. Flatten with the bottom of a glass or cup, using granulated sugar between each one to prevent dough from sticking. Bake for about 10 minutes or until edges are slightly brown. Store in airtight container.

### **Coconut Cake**

This is the best coconut cake I ever had. It's sweet and takes some time to make, but if you like coconut like I do, it's worth every minute.

Cake:

1 cup butter, at room temperature  
2 cups sugar  
4 eggs, room temperature  
3 cup sifted, self-rising flour  
1 cup canned, unsweetened coconut milk  
1 tsp vanilla extract

Filling:

1 cup sugar  
1 1/2 cup sour cream  
6 tbsp milk  
3/4 cup flaked coconut

Frosting:

1 1/2 cups sugar  
1/4 tsp cream of tartar or 1 tbsp white corn syrup  
1/8 tsp salt  
1/3 cup water  
2 egg whites, room temperature  
1 1/2 tsp vanilla extract  
Flaked coconut for sprinkling entire cake

Preheat oven to 350 degrees. Grease and flour 3 9 inch cake pans. Using mixer, cream butter. Add sugar and continue to cream for 6 minutes. Add eggs one at a time, beating well after each addition. Add flour and coconut milk, alternately, beginning and ending with flour. Add vanilla and continue to beat until just mixed. Divide batter equally among pans. Level batter by holding pans a few inches from counter and letting them drop on counter. Bake for 25 minutes or until golden brown. While cake is baking, prepare filling. Stir together sugar, sour cream, milk and coconut until well blended. Remove cakes from oven and poke holes in bottom and middle cake with straight end of wooden spoon to allow filling to get into cakes. Divide filling in half and spread over bottom layer and then on second layer, using toothpicks to prevent layer from shifting. For frosting, place sugar, cream of tartar or corn syrup, salt water and egg whites in the top of a double boiler. Beat with a hand mixer for 1 minute. Place pan over boiling water, being sure that water doesn't touch top pan (it will make frosting grainy). Beat constantly on high speed for 7 minutes. Beat in vanilla. Frost top and side of cake. Sprinkle coconut top and sides of cake.

### **Wedding Cookies**

Makes 4 dozen cookies

1 cup unsalted butter, at room temperature  
1/2 cup confectioners' sugar, sifted  
1/2 tsp vanilla extract  
1/2 tsp almond extract  
2 cups all-purpose flour  
1 cup chopped pecans

In large bowl, beat butter until fluffy. Add 1/2 cup sugar and extracts. Add flour and mix until just blended. Stir in nuts. Shape dough into a ball, wrap with plastic wrap and refrigerate until cold. Preheat oven to 325 degrees. Shape cold dough into 1 inch balls and place on parchment-lined cookie sheets. Bake about 20 minutes, or until firm and lightly colored. While still warm, roll cookie in powdered sugar. Store in air-tight container.