

Submitted by Christina Smith - 1st Place

Lemonicious Vanilla Cream Pie

- 1 box lemon cake mix
- $\frac{1}{2}$ c. canola oil
- 2 eggs
- 1 box (family size) instant vanilla pudding mix
- $2\frac{1}{2}$ c. milk
- 8 oz container frozen whipped topping, thawed

Preheat oven to 350°

Combine cake mix, eggs, and oil in Med. Bowl
Press mixture onto bottom and sides of 9x13 pan
to form crust.

Bake for ≈ 13 minutes

Crust will be puffy. Press lightly on crust to flatten.
Allow to cool for $\approx 5-8$ min.

Mix pudding mix & milk and pour over crust.

Refrigerate for $\frac{1}{2}$ hr.

Top with ~~pudding~~ whipped topping.

Refrigerate until serving.

Submitted by Natalie Wentz – 2nd Place

Summer Refrigerator Cake

1 package (18.25 oz.) white cake mix (moist)
1 1/4 cups water
1/3 cup canola oil
3 eggs
2 (6 oz.) containers berry flavored yogurt*
1 (8 oz.) carton cool whip

Preheat oven to 350°. In a large mixing bowl, combine cake mix, water, oil, eggs, and 1 container of yogurt; beat on low speed for 2 minutes. Pour into a 9" by 13" greased baking pan. Bake for 35-40 minutes, or until cake tests done. Cool on wire rack.

For icing, simply mix together the cool whip and remaining yogurt and spread on top of cooled cake.

* The great thing about this cake is that it can be any flavor you like--just change the flavor of yogurt!

Submitted by Rebecca Haggerty – 3rd Place

The Empty Cupboard Cake

With Drizzle Icing

Staple Ingredients:

1 (18 ounce) box of yellow cake mix
1 cup pumpkin filling
¼ cup of water (plus 3 tablespoons water for Drizzle Icing)
3 large eggs (2 whole; 1 egg white)
6 ounces nonfat lemon yogurt
1 cup confectionary sugar (for Drizzle Icing)

1. Preheat oven to 350F and coat pan with cooking spray or line muffin tins.
2. Mix all ingredients (**except** the 1 cup confectionary sugar and 3 tablespoons of water) in large bowl until smooth (about 1-2 minutes).
3. Pour batter into pan of choice: muffin tins, bundt, or 2 9-inch round cake pans.
4. Bake for 20-45 minutes depending upon pan choice.
5. After cake has cooled, mix confectionary sugar and 3 tablespoons of water. Drizzle over cake.

Perfect basic cake if you have very little in the cupboard. Plus it's good for you! There is no oil, and you're getting your veggies in the pumpkin!

Cupboards empty? You can substitute as follows:

- ❖ yellow cake mix with 1 box (18 oz) lemon cake mix
- ❖ pumpkin filling w/ 8 oz. of sour cream
- ❖ nonfat lemon yogurt with 6 oz. vanilla or banana yogurt
- ❖ water with ¼ cup of soy milk

Cupboards full? Try these additions:

- ❖ Add 1/8 teaspoon of poppy seeds with lemon yogurt for a Poppy Lemon Cake
- ❖ Add 1/3 cup of mini chocolate chips to satisfy a sweet tooth
- ❖ Add few drops of lemon extract or lemon oil
- ❖ Add few drops of orange extract or orange oil
- ❖ Sprinkle finished treat with powdered sugar
- ❖ This makes the perfectly moist birthday cake – just ice with favorite icing
- ❖ Looking for more moisture? Add 2 tablespoons of vegetable oil

Made by: Rebecca Haggerty & Zoë Haggerty 570-585-8148

Submitted by Stacey Bamford – 4th Place

Peanut Butter Balls

8 oz cream cheese (soften)

$\frac{1}{2}$ lb margarine (2 sticks) (soften)

Mix together.

Add 3 lbs confections sugar. Mix again.

Add 2 cups of peanut butter. Mix again.

Roll balls and refrigerate.

Melt milk chocolate or semi-sweet candy wafers in microwave. Dunk balls in and refrigerate again. Enjoy!

Peanut butter balls freeze well.

Submitted by Angela Parrott – 5th Place

Peach Cobbler Dump Cake

Ingredients:

1 package yellow cake mix...If you don't want it too sweet use Butter Recipe cake mix

1-29 oz. can sliced peaches in heavy syrup - syrup included

1-19 oz. can sliced peaches -drained

1 stick butter

cinnamon to sprinkle

Preparation:

1. Preheat oven to 375 F
2. Empty peach into the bottom of one 9x13 inch pan. Cut in halves or thirds.
3. Cover with the dry cake mix; spread and press down firmly.
4. Cut butter in to thinly sliced squares and completely cover top of dry cake mix.
5. Sprinkle cinnamon. Bake for 45 min. or until golden brown.

Wonderful serve warm with vanilla ice cream. ENJOY!

Angela V. Parrott

Submitted by Daria Robinson – 6th Place

Jell-O Chocolate Pudding Fudge

1 package Nestle's semi-sweet chocolate chip morsels
1/2 cup (1 stick) margarine, divided
1/3 cup water
1 pkg. (4-serving size) Jell-o chocolate flavor instant
pudding and pie filling
3 cups powdered sugar

Microwave: 1 cup of chocolate chips, 6 Tbsp. of the butter
and water in large microwaveable bowl
on High for 2 minutes or until butter
is melted; stir. Add dry pudding mix;
stir well until blended.

Add: powdered sugar, 1 cup at a time, stirring
until well blended after each addition.
Press into foil-lined 8-inch square pan.

Microwave: remaining 1 cup chocolate chips and
2 Tbsp. butter in large microwaveable
bowl on High 1 1/2 minutes or until
butter is melted. Spread over
pudding mixture. Refrigerate 2 hours
or until firm. Cut into 1 inch squares.

Submitted by Anita Pfister

Rice Pudding

2 qts milk
2 cups Minute rice
cinnamon
4 eggs
2 tsp vanilla
1 cup sugar
Bring rice and milk to a slow boil.
Mix sugar, eggs + vanilla in a large
mixing bowl, beat well. Add hot
rice + milk. Sprinkle with cinnamon.
Place bowl in shallow pan of water.
Bake at 350° for 45 minutes. Stir
several times while baking.

Submitted by Jeanie Sluck

Recipe: Stuffed Strawberry Biscuits

- 1 pkg. Frozen Pillsbury Biscuits
- 1 8oz container cool whip
- 1 pt. strawberries
- 1 stick butter
- 2 cups sugar

1. Melt butter; place in bowl
2. Place sugar in separate bowl
3. Open biscuit pkg; dip each biscuit first in butter then sugar - place on baking sheet

Illustrator: Jan Gregg-Kelm

- * NOTE I line my sheets with parchment paper for easy clean up
- 4. Bake as directed; Remove from oven when golden - cool slightly and split
- 5. Hull strawberry and cut into small pieces
Fold in cool whip
- 6. Spread cool whip mixture unto biscuits
- 7 ENJOY!

Prep Time: 30 min

Baking Time: 8-10 min depending on oven.

Submitted by Toni Oustrich

Strawberry and Banana Trifle

Ingredients:

- 1 tub (16oz.) frozen whipped topping, thawed
- 1 tub (24.3 oz.) ready to eat, cheesecake filling *
- 1 carton (24oz) frozen sliced strawberries, thawed
- 1 carton (16oz) fresh strawberries, sliced
- 1 loaf of pound cake, cut in cubes
- 4 medium bananas, sliced

* ready to eat cheesecake filling can be found next to cream cheese in grocery store

In a large bowl, combine the whipped topping + cheesecake filling. Beat well until light + fluffy. In a trifle bowl or other

glass serving dish, layer half of the cake pieces, frozen strawberries, bananas, fresh strawberries. Spoon and gently smooth cheesecake cream mixture over first layer. Repeat layers. Cover + chill in refrigerator for at least 4 hours before serving.

You can garnish with fresh strawberries or crumbled pound cake pieces.)

ENJOY!!

Submitted by Nancy Burke

DARK CHOCOLATE FUDGE

3 cups semi-sweet chocolate chips

1 14 oz. can sweetened condensed milk

Dash of salt

1 ½ teaspoons vanilla

1 cup chopped walnuts (optional)

In heavy saucepan over low heat, melt chocolate chips with condensed milk and salt, stirring to mix well. Remove from heat; stir in vanilla and nuts. Spread evenly into wax paper lined 9 inch square pan, or 11 inch X 7 inch rectangular pan. Chill 2 hours or until firm. Turn fudge onto cutting board. Peel off wax paper and cut into squares. Store loosely covered at room temperature or in refrigerator. Makes approximately 30-36 pieces of fudge, depending on pan size.

Submitted by Rachel Volpe

Heavenly Bars

Crust:

- 1 box of white cake mix
- 1 stick of butter melted

Filling:

- 14 oz of condensed milk
- 1 ½ cups of coconut

Topping:

- Raspberry jam
- Chocolate icing

1. Preheat the oven to 350 degrees
2. Grease an 8x8 pan
3. Mix the cake mix and the butter in a medium sized bowl until moistened
4. Evenly spread the cake mixture into the 8x8 pan
5. Cook this for 10 minutes
6. While the crust is cooking mix the condensed milk with 1 ½ cups of coconut also in a medium sized bowl
7. Once the crust has cooked for 10 minutes evenly spread coconut mixture onto the crust
8. Cook for 15 minutes but when there is 5 minutes left sprinkle the left over coconut on top
9. Then cover with tin foil and cook for another 10 minutes
10. Once the bars have cooled evenly drizzle the raspberry jam and chocolate frosting on top of the bars

Submitted by Amy Begley

Pavlova with Strawberries

Ingredients

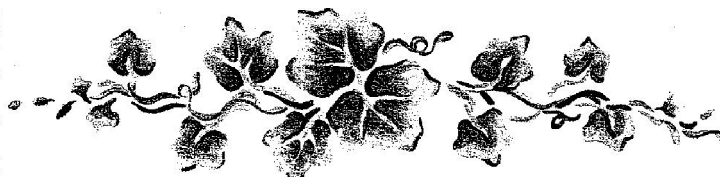
4 egg whites at room temperature
1 ¼ cup superfine sugar
2 teaspoons cornstarch
1 teaspoon white wine vinegar
1 ¼ cups heavy cream, whipped until firm
Strawberries

Directions

Preheat oven to 350 F. Line a baking sheet with baking parchment and draw an 8-9 inch circle on the paper.

Beat the egg whites until peaks form. Beat in the sugar, a third at a time, until the meringue is stiff and shiny. Sprinkle over the cornstarch and vinegar, and fold in lightly. Mound onto the paper on the baking sheet within the circle; flatten the top and smooth the sides. Place in the oven. Immediately reduce the heat to 300 F and cook for one hour: the pavlova will color slightly. Turn off the oven and leave the pavlova in to cool completely.

Invert the pavlova onto a big, flat bottom plate, pile on cream, and spoon over the chopped strawberries.



Recipe for: Pecan. Pie

from the kitchen of: _____

9 inch unbaked pie crust

1 1/2 cups light corn syrup

1/2 cup dark brown sugar

4 tbsp. butter

3 eggs, slightly beaten serves: 8

1 to 1 1/2 cups pecans

Heat oven 350°

In a saucepan combine corn syrup,
sugar and butter; bring to a boil.

Boil gently, uncovered, 5 minutes;

stirring occasionally. Cool slightly.

Add beaten eggs to syrup mixture.

Pour filling into pie crust. Sprinkle

pecan halves on top of filling.

Bake - 350° for 35-40 min. until

center is set.

Submitted by Joanne Scanlon

Cream Cheese Cake Recipe

From

Joanne Scanlon



Ingredients:

1 pack of Honey Maid Chocolate Graham Crackers crumbled
3 eight oz. packages of cream cheese
4 egg whites
1 ¼ tsp vanilla (save the ¼ tsp for topping)
1 cup & 2 tablespoons of sugar (save 2 tablespoons for topping)
1 sixteen oz. sour cream

Cake

Preheat oven to 350°

Grease a spring form pan dust with crumbled graham crackers.

Beat eggs whites until stiff adding 1 cup of sugar gradually.

Add cream cheese one package at a time. Mix until smooth.

Add 1 teaspoon of vanilla. Mix thoroughly.

Bake at 350° for 25 minutes.

While the cake is in the oven, prepare the topping.

over



Topping

1 sixteen oz. sour cream

2 tablespoons of sugar

¼ teaspoon vanilla

When cake comes out of oven increase oven temperature to 450°

Mix all ingredients thoroughly and pour on top of cake.

Bake at 450° for 5 minutes.

Let cake cool on counter (about 1 hour) before refrigerating.

Refrigerate at least 4 hours before serving.

Enjoy!