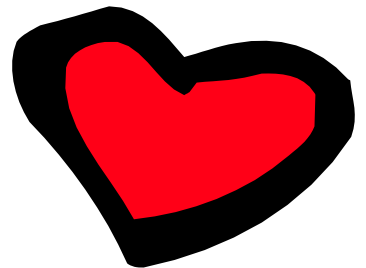


DESSERTS



Sweet Noodle Casserole

From the Kitchen of Barbara Mendelsberg

Serves 6

Casserole:

1 (12 oz) package egg noodles	3 eggs
1/2 cup butter	1 cup apricot nectar (juice)
3 oz cream cheese	3/4 cup milk
1/2 cup sugar	1 cup raisins

Topping:

1/2 stick butter	2/3 cup corn flake crumbs
1/2 cup sugar	1 tsp cinnamon

Boil noodles until done; drain. Add butter, cream cheese, eggs, sugar, and nectar. Pour in milk and raisins. Fold into an 11"x13" pan.

Melt butter for topping. Mix in sugar, corn flake crumbs, and cinnamon. Sprinkle on top of noodle mixture. Bake at 350° for one hour.



Yummy Bars

From the Kitchen of Sandy Hopkins

Serves 15

Bars:

2 cups sugar

1 cup margarine

4 eggs

1 tsp vanilla

1-1/2 cup flour

1-1/2 cup coconut

1/4 tsp salt

1-1/2 cup nuts

1 (7 oz) jar marshmallow creme

Mix together all ingredients except marshmallow creme; spread in a 9"x13" baking dish. Bake at 350° for 25-30 minutes. Allow to cool and spread marshmallow creme over bars.

Chocolate Topping:

2-1/2 cups powdered sugar

1/4 cup milk

1/4 cup margarine, softened

1/4 cup cocoa powder

dash of salt

Beat all chocolate topping ingredients together and spread over the marshmallow creme.



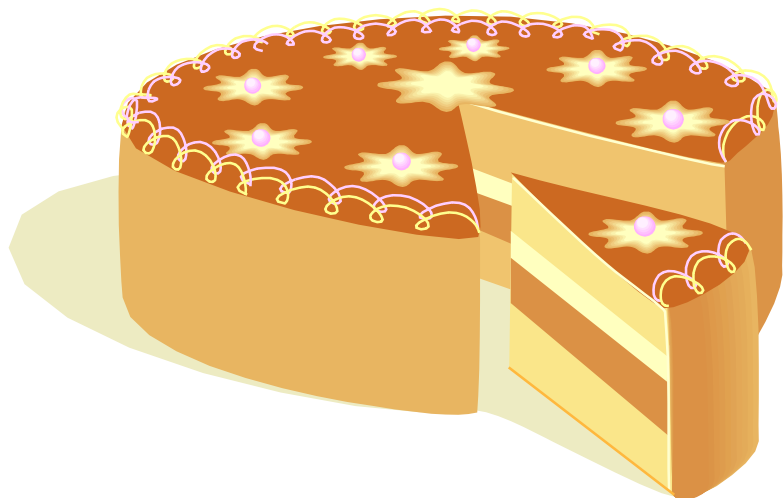
Double Lemon Bundt Cake

From the Kitchen of Kathi Morrison

Serves 12

- 1 box lemon cake mix with pudding in the mix
- 1 small box lemon instant pudding
- 4 eggs
- 1/3 cup oil
- 1 cup water

Grease and flour cake pan. Mix all ingredients well. Bake at 350° for 45-50 minutes. Dust cooled cake with powdered sugar.



Upside-Down Cherry Cobbler

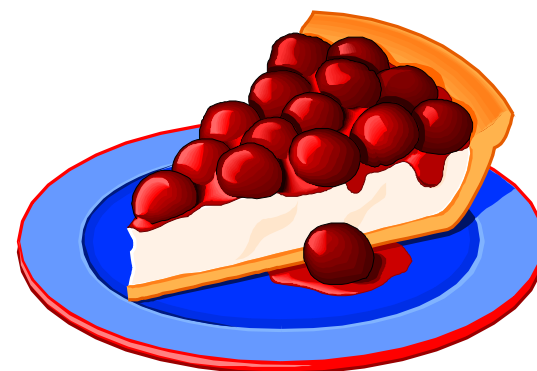
From the Kitchen of Diane Hedberg

Serves 10

- 1/4 cup butter, softened
- 1 cup sugar, divided in half
- 1 cup flour
- 2 tsp baking powder
- 1/8 tsp salt
- 1/2 cup milk
- 1 (15 oz) can red sour pitted cherries, with juice

Cream 1/2 cup sugar and butter. Blend in flour, baking powder, and salt. Gradually add milk. Spread batter in greased 8"x8" or 9"x9" square pan.

Distribute cherries and juice evenly on top of batter. Sprinkle remaining sugar (1/2 cup) over cherries. Bake at 375° for 30-45 minutes until lightly browned.



Mint Brownies

From the Kitchen of Louise Pile

Serves 20

Bottom Brownie Layer:

1 cup flour
1/2 cup soft butter
1 (16 oz) can Hershey's chocolate syrup (1-1/2 cups if bottled chocolate syrup)

1 cup sugar
4 eggs

Mint Layer

2 cups powdered sugar
1 Tbsp water
1 tsp mint extract

1/2 cup soft butter
3 drops green food coloring

Top Layer

6 Tbsp butter
1 cup semi-sweet chocolate chips



Mix all brownie ingredients together; pour/spread into a 9"x13" greased and floured baking pan. Bake at 350° for 25-30 minutes; cool. Mix mint layer ingredients together; pour/spread over cooled brownie layer; chill. Melt top layer ingredients together and pour/spread over mint layer; chill. Cut into serving sizes. Best if kept refrigerated until served.

Peanut Butter Cookies

From the Kitchen of Diane Di Rito

Serves "a bunch"

5 cups Product 19 (see note below)
2 cups sugar
1-1/2 cup creamy peanut butter
1 cup Karo syrup

Cook the Karo syrup until dissolved. Add peanut butter; continue cooking until well mixed and peanut butter is melted. Remove from heat and add Product 19. Stir carefully until cereal is well coated. Drop by teaspoon-full onto wax paper. Let cool and serve.

Note: Cereal needs to be fairly thick. Corn Flakes are too thin to use... should be like Raisin Bran without the raisins. Product 19 is more of a whole wheat cereal. Good energy cookie!



Hawaiian Fruit Salad

From the Kitchen of Terrie Huckaby Serves 6

- 1 (20 oz) can chunk pineapple
- 2 (11 oz) cans mandarin orange segments, drained
- 2 apples, cut up with skins on
- 1 (3.4 oz) package of vanilla pudding
- 1 Tbsp Tang (if you don't have Tang, you can omit)

Drain the juice from the can of pineapple into a bowl. Add the pudding mix and Tang, mix well. Stir in the pineapple chunks, mandarin oranges, and cut up apples. Serve chilled and enjoy!



Striped Delight Dessert

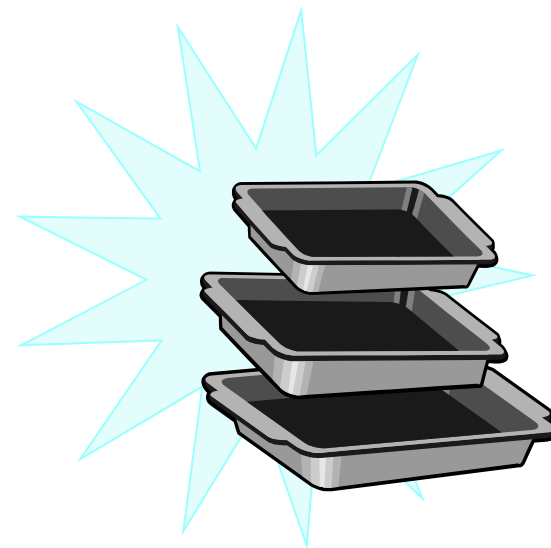
From the Kitchen of Kathy Cavinder

Serves 20

- 1-1/2 graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup melted butter
- 1 (8 oz) package cream cheese, softened
- 1 cup powdered sugar
- 1 (8 oz) carton Cool Whip, thawed
- 2 packages instant milk chocolate pudding
- 3 cups cold milk

Mix graham cracker crumbs, sugar, and melted butter. Press into a 9"x13" baking dish; chill.

Beat together cream cheese and powdered sugar, fold in 1/2 carton of Cool Whip. Spread over crust and chill. Mix pudding and milk; spread over cream cheese layer. Chill until wet set. Spread the remaining Cool Whip on top and sprinkle with graham cracker crumbs. Chill.



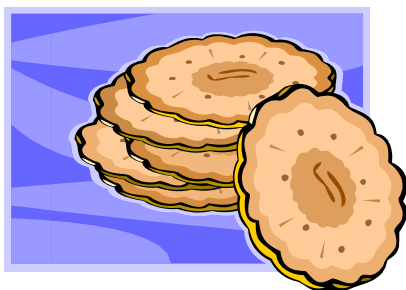
Saltine Candy Cookies

From the Kitchen of Cindy Glanzer

Serves "a bunch"

- 1-1/2 packages Saltine crackers
- 1 stick butter or margarine
- 1/2 cup sugar
- 1 tsp vanilla
- 1 (12 oz) bag semi-sweet chocolate chips

Line a jelly roll pan or baking sheet with foil. The pan must have sides on it. Melt the butter, sugar, and vanilla in the microwave. Lay crackers in pan, making sure they are touching each other. Pour melted butter mixture over the crackers. Bake at 350° for 8 minutes. Sprinkle chocolate chips over hot crackers. Turn the oven off and place the tray back into the oven for a few minutes until chocolate melts. Using the back of a spoon, spread melted chocolate over the hot crackers evenly. Freeze and/or refrigerate until very cold.



Peel cookies off of the foil and break into serving pieces. Best if served cold. Keep refrigerated. Very easy to make - takes 10 minutes! Be prepared to give out the recipe...



Pumpkin Chocolate Chip Muffins

From the Kitchen of Bonnie Bellipanni

Makes 20 muffins

1-2/3 cups flour

1 cup sugar

1 Tbsp pumpkin spice

(or 1-1/2 tsp cinnamon, 1/2 tsp each ground cloves, nutmeg, and ginger)

1 tsp baking soda

1/4 tsp baking powder

1/4 tsp salt

1 cup chocolate chips

2 eggs

1 cup canned pumpkin

1/2 cup melted butter



Mix all dry ingredients together. In a separate bowl, mix the eggs, pumpkin, and melted butter. Pour the wet mixture over the dry and mix well. Pour into prepared muffin tins (regular size) and bake at 350° for 25 minutes. Makes 20. Best when made the day before serving.

Chocolate Graham Cookies

From the Kitchen of April McFall

Makes 3-4 dozen

- 3/4 cup butter flavored Crisco
- 1/2 cup light brown sugar
- 2 Tbsp milk
- 1-1/4 cups flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 package mini M&M baking chips
- 1/2 cup sugar
- 1 large egg
- 1 tsp vanilla
- 1-1/4 cups graham cracker crust



Preheat the oven to 350°. In a large bowl with electric mixer, cream Crisco and sugars until light and fluffy. Add egg, milk, and vanilla; blend well. Combine flour, graham cracker crumbs, baking soda, and salt; blend well into creamed mixture. Stir in M&Ms by hand. Drop by heaping tablespoon-full about 2" apart onto ungreased cookie sheets. Bake 10 minutes. Let cool on a rack.

Donald's Luscious Lemon Loaves

From the Kitchen of Cathy Doney

Makes 2 loaves

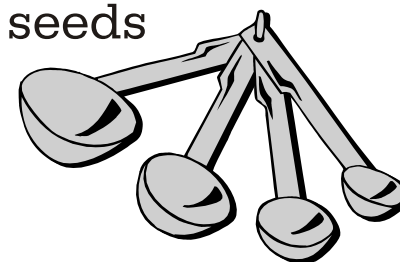
2 cups granulated sugar
1/2 cup water
4 large eggs
1 cup whole milk + juice
 from 2 lemons to sour
1 tsp salt

1 Tbsp baking powder
1/2 cup vegetable shortening
1/2 cup plain or lemon yogurt
grated rind of 2 lemons
3 cups all-purpose flour
optional: 1 Tbsp poppy seeds

Glaze:

juice from 2 fresh lemons

1 cup white sugar



Preheat the oven to 350°. Grease or spray two regular loaf pans (9"x4" each). In a large mixer bowl, blend sugar, shortening, water, and yogurt until creamy. Beat in eggs. Add lemon rind and sour milk. Mix in dry ingredients and beat until smooth. Pour batter into pans; bake for 55 minutes. While breads are baking, mix lemon juice and sugar together in a 1 cup stainless steel bowl, stirring until dissolved. Immediately after removing breads from the oven, spoon glaze over hot bread until the mixture is gone. Allow the bread to sit and soak up the glaze in the hot pans for 30 minutes. Remove breads and cool on cooling racks. Wrap bread in waxed paper or plastic wrap and refrigerate.

Eclair Cake

From the Kitchen of Debi Basson

Serves "a bunch"

2 packages instant pudding (3.4 oz or 3.9 oz)

4 cups milk

16 oz whipped topping

1 box graham crackers



Make the pudding according to package directions until pudding is starting to thicken. Fold into the pudding about half of the whipped topping. Line the bottom of a 9"x12" pan with graham crackers. Spread 1/3 of the pudding mixture on top of the graham crackers, top with another layer of graham crackers and repeat until you have three layers of graham crackers & pudding mix ending with the pudding mixture. Use the other half of the whipped topping to frost. Refrigerate for about four hours before serving to give the graham crackers time to soften. Optional: You can decorate with graham cracker crumbs sprinkled on top or melting frosting drizzled over the whipped topping. You can even add sliced fruit, such as sliced bananas or sliced strawberries for an extra special dessert. Possible combinations: chocolate graham crackers with banana, vanilla, french vanilla, or pistachio pudding & honey graham crackers with chocolate pudding.