

almond joy cake

submitted by crowjoy

1 dark chocolate cake mix or 1
chocolate cake recipe to make 2
8" rounds

1/2 tsp. almond flavoring

1 lb. confectioners sugar

1 stick butter, softened

1/2 tsp. coconut flavoring

little bit of milk

1 dark chocolate candy bar,
chopped

1/2 cup sweetened coconut

1/2 cup sliced almonds

Prepare cake according to box instructions or following your recipe, but add the almond flavoring to the ingredients. Bake accordingly and cool. Trim cakes to make two tidy, flat round cakes.

Make frosting: Mix sugar, butter and coconut flavoring, then add milk in tiny amounts until icing is a smooth consistency but not runny. (If it gets too runny just add more sugar.) Add the chopped chocolate. Refrigerate until firm if needed.

Ice the top of the one cake round and spread coconut evenly. Top with the second round and ice all over. Top cake with sliced almonds.

Cake can be made and refrigerated ahead of time, but allow to reach room temperature before serving.



apple cream pie

submitted by mindapants

1 pre-made 9" single deep crust
pie shell
4 cups thinly sliced apples
1 cup white sugar
2 Tbsp. all-purpose flour
1 tsp. ground nutmeg
2 tsp. ground cinnamon
4 Tbsp. butter
2 cups half-and-half

Preheat oven to 375° F. Place apples in pie shell.

Mix together sugar, flour, nutmeg, and cinnamon. Sprinkle this mixture over apples in shell. Melt the butter or margarine and stir into cream. Pour liquids over apples.

Bake for 35 minutes.



apple danish bars

submitted by LazyGoddess

Crust:

3 cups all-purpose flour

1/2 tsp. salt

1 cup shortening

1 egg, separated

1/2 cup milk

Filling:

6 cups apples, peeled,
cored & sliced

1 1/2 cups sugar

1/4 cup butter, softened

2 Tbsp. flour

1 tsp. cinnamon

Glaze:

1/2 cup powdered sugar

2-3 tsp. water

Preheat oven to 375° F. Combine flour and salt. Cut in the shortening until mixture resembles coarse crumbs.

In a separate bowl blend together egg yolk and milk, and add to the flour mixture. Stir until dough clings together.

Divide dough in half. Roll one half into a 9" x 13" sheet. Place in a greased 9" x 13" glass baking dish.

Toss together apples, sugar, butter, flour and cinnamon. Spoon over pastry.

Roll out second half of dough in to 9" x 13" sheet. Place over filling and brush with egg white.

Bake 40 minutes or until top is golden brown. Allow to cool for 30 minutes.

Combine powdered sugar and two to three tablespoons of water until drizzling consistency. Drizzle over bars and cut into squares.

***Note:**

I use a combination of sweet and tart apple varieties for a better flavor, ie: JonaGold and Granny Smith.



apple dumplings

submitted by Nieci

6 Macintosh apples,
peeled and cored

Sauce:

2 cups sugar

2 cups water

1/4 tsp. cinnamon

1/4 tsp. nutmeg

1/4 cup butter

Crust:

2 cups flour

2 tsp. baking powder

1 tsp. salt

3/4 cup shortening

1/2 cup milk

Combine first four ingredients. Bring to a boil and cook 5 minutes. Remove from heat and add butter.

Preheat oven to 350°F. Mix all remaining ingredients together until well blended and smooth. Knead dough until smooth and then roll out dough. Cut dough into six even pieces.

Place one apple in center of each piece of dough, and stretch dough corners upwards to top of apple, overlapping slightly in center of apple.

Place in 13" x 9" x 2" baking dish and pour sauce over dumplings. Cover and bake for 35-40 minutes.

Serve plain, or prepare yourself for heaven and top with vanilla ice cream, drizzled with caramel syrup.



apple-walnut bundt cake

submitted by Nieci

3 cups flour
1³/₄ cups sugar
1 tsp. baking soda
1 tsp. cinnamon
³/₄ tsp. salt
¹/₄ tsp. nutmeg
1 cup vegetable oil
¹/₂ cup apple juice
2 tsp. vanilla extract
3 large eggs
3 medium golden delicious or
Granny Smith apples, peeled,
cored and coarsely chopped
1 cup walnuts, coarsely chopped
1 cup raisins
powdered sugar for garnish

Preheat oven to 350°F. Grease and flour 10" bundt cake pan.

In large bowl, combine first ten ingredients (flour through eggs). Beat on low speed until well mixed, scraping bowl.

Stir in apples, walnuts and raisins. Spoon batter into pan and bake 1 hour and 15 minutes or until cake pulls away from side of pan.

Cool 10 minutes, sprinkle with powdered sugar.



carrot cake even people who hate carrot cake love

submitted by pollyhyper

Cake:

1½ cups vegetable oil (to reduce fat, up to 1 cup oil may be replaced by unsweetened applesauce)

1¾ cups sugar

4 eggs

2 cups grated raw carrots (approximately 3-4 large carrots)

2 cups flour

½ tsp. salt

2 tsp. baking soda

2 tsp. baking powder

2 tsp. cinnamon

8-oz. can crushed pineapple

1 cup pecans

Frosting:

8 oz. pkg cream cheese

¾ lb. of 10x (powdered) sugar

1 stick butter or margarine, softened

2 tsp. vanilla

chopped pecans to taste

Preheat oven to 350°F. In mixer, combine oil and sugar. Add eggs one at a time, then add grated carrot.

In a separate bowl, sift together flour, salt, baking soda, baking powder, and cinnamon. Add to batter. Add pineapple and pecans and mix well by hand.

Line 2 8" square pans with wax paper and grease or spray with cooking spray. Pour batter into pans and bake at 350° F for one hour.

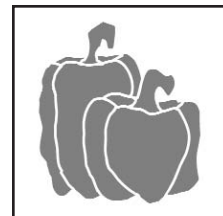
Each cake can be used separately, or both can be stacked for a layer cake.

Frosting:

With a mixer, blend entire package of cream cheese with vanilla, butter, and 10x sugar. Frost cake and sprinkle with chopped pecans.

High Altitude Recommendations:

Reduce oil to 1⅓ cups plus 1 tablespoon. Use either two 8½" or two 9" square pans. Bake at 350°F for 45 minutes. Rest of instructions remain the same.



cherry cheesecake

submitted by Nieci

Crust:

2 cups graham cracker crumbs

1 tsp. cinnamon

6 Tbsp. melted unsalted butter

3 Tbsp. brown sugar

Filling:

3 8-oz. packages cream cheese,
softened

1½ cups sugar

4 eggs

1 pint sour cream

½ pint heavy whipping cream

1 tsp. vanilla

1 Tbsp. lemon juice

1 can (approx. 21 oz.)
cherry pie filling

1. Preheat oven to 350°F. Mix crust ingredients together and press along buttered springform pan.

Mix filling ingredients together (adding eggs one at a time). Bake one hour at 350° F. Top with cherries.

Variations:

Pumpkin Cheesecake - add one small tin spiced pumpkin (pumpkin pie filling) when mixing ingredients.

Amaretto Cheesecake - add five ounces amaretto when mixing ingredients, and top with sliced almonds.



chilled strawberry pie

submitted by Henna73

Crust

1 cup slivered almonds, toasted
 ¾ cup graham cracker crumbs
 ¼ cup sugar
 6 Tbsp. unsalted butter, melted

Filling

5 cups quartered strawberries
 (about 24 oz.)
 ½ cup sugar
 ¼ cup cornstarch
 2 Tbsp. fresh lemon juice
 1½ cups chilled whipped cream

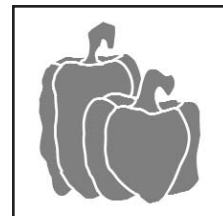
Position rack in center of oven and preheat to 350°F. Butter 9" pie dish.

Coarsely chop almonds in food processor. Add graham cracker crumbs and sugar. Process until finely ground. Add butter and process until moistened.

Press mixture onto bottom and sides of pie dish. Bake crust about 12 minutes. Cool on rack.

For filling, place two cups strawberries in medium saucepan. Mash with potato masher until chunky. Add sugar, cornstarch, and lemon juice, and stir over medium-high heat until sugar dissolves and mixture boils and thickens (about 3-5 minutes). Transfer to mixing bowl and let cool to room temperature. Stir in remaining strawberries.

Mound filling in crust and chill pie until cold. Top with chilled whipped cream.



chocolate chip-pumpkin-oatmeal cookies

submitted by jstrizzy

2 cups all-purpose flour
1 cup quick or old-fashioned oats
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
1 cup butter, softened
1 cup brown sugar, firmly packed
1 cup sugar
1 egg
1 tsp. vanilla
1 cup canned pumpkin
1 cup semisweet chocolate chips

Preheat oven to 350°F. Combine first five ingredients (flour through salt). Set aside.

In a separate bowl, cream butter. Add sugars and beat until light and fluffy. Add egg and vanilla; mix well. Alternate additions of dry ingredients and pumpkin, mixing well after each addition. Stir in chocolate chips.

Drop by tablespoonfuls onto ungreased cookie sheet(s), approximately 1½ - 2 inches apart. Bake for 10-12 minutes, or until lightly browned and dry on top (though still somewhat soft). Allow to cool on cookie sheets for about 5 minutes, then remove and place on racks.



chocolate decadence

submitted by Nieci

1 lb. good quality
semi-sweet chocolate

1 Tbsp. flour
(or 1½ tsp. cornstarch)

1 Tbsp. sugar

½ cup (1 stick) unsalted butter

5 eggs

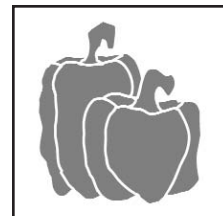
Preheat oven to 350°F. Melt chocolate and butter over a double boiler (low heat) and add flour. Mixture may harden, so keep over heat. If it gets too dry, add a little warm water (up to ⅓ cup).

Meanwhile, in a mixer, whip eggs. Add sugar while whipping. Mix well. Fold chocolate mixture into eggs. Mix by mixer or by hand until fluid.

Pour into a 10" pie plate, graham cracker crust, or 1" ramekins. Bake for NO MORE than 15 minutes. Place immediately into freezer.

Once frozen, place dish in shallow pan of hot water (to remove from dish). It should fall out upside down onto a serving plate.

Garnish with whipped cream and raspberry puree.



chocolate mousse

submitted by noraneither

8 oz. semisweet chocolate

1/4 cup very strong coffee

3 oz. butter, softened

3 eggs, separated (for safety reasons I should recommend that you buy pasteurized eggs to prevent salmonella).

1/4 cup sugar

1 cup whipping (heavy) cream

Melt the chocolate (in a double boiler or microwave). Put the chocolate in a bowl. Add the coffee. Then add the butter and the egg yolks.

In another bowl, beat the egg whites. Gently add the sugar to the beaten whites. Fold the egg whites very slowly into the chocolate so they do not fall.

In yet another bowl, beat the cream until it doubles. Add the cream gently to the chocolate. Refrigerate. (I suppose you could divide it into individual dessert dishes, but I usually just refrigerate it all in a big bowl).



cinnamon baked apple

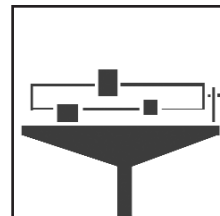
submitted by Savasana

1 small apple
1 tsp. artificial sweetener
pinch cinnamon

Core apple and place in small dish. Sprinkle with Splenda and cinnamon. Microwave on high for 1 minute.

PER SERVING: 79 Calories, 0 g Total Fat, 0 g Saturated Fat, 0 mg Cholesterol, 2 mg sodium, 20 g Total Carbohydrate, 2 g Dietary Fiber, 0 g Protein, 13 mg Calcium

*Note:
1 Cult Point



cinnamon popcorn

submitted by sassyllama

8 quarts plain air-popped popcorn

1 cup butter or margarine

1/2 cup light corn syrup

1 package (9 oz.) Red Hots
(small chewy cinnamon candies)

Preheat oven to 250°F. In a saucepan, combine butter, corn syrup and candy. Bring to a boil over medium heat, stirring constantly. Boil for 5 minutes, stirring occasionally.

Pour over popcorn in a big bowl, and mix thoroughly. Transfer into two lightly greased 15"x10"x1" baking pans. Bake at 250° F for one hour, stirring every 15 minutes.

Remove from pan and place on wax paper to cool. When cool, break apart. Store in an airtight container.



frozen peanut butter cups

submitted by Savasana

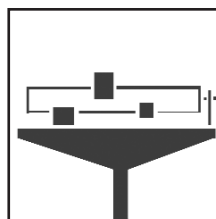
1 tub (8 oz) fat free frozen
whipped topping
(such as Cool Whip)
3 Tbsp. creamy peanut butter
chocolate syrup
(Hershey's Light works well)

Mix whipped topping with peanut butter until well blended. Spoon into muffin tins and drizzle chocolate syrup over each.

Freeze until frozen (a few hours).

*Note:
1.5 Cult Points each

yield: 12 cups



grampa smitty's ooey-gooey cream cheese brownie pie

submitted by pollyhyper

1 pre-made frozen deep-dish
pie crust

1 8-oz. package cream cheese,
softened

3 Tbsp. sugar

1 tsp. vanilla

1 egg

1 box fudge brownie mix
(to make an 8" x 8" recipe)

vegetable oil (as called for in
brownie box recipe)

water (as called for in
brownie box recipe)

eggs (as called for in
brownie box recipe)

1/2 cup chopped pecans

1/2 cup mini chocolate chips

Lightly bake crust according to package instructions. Remove and set aside. Heat oven to temperature instructed for brownie mix.

In a medium-sized bowl mix cream cheese, sugar, vanilla, and one egg. Beat until smooth. Stir in chocolate chips by hand and set aside.

In another bowl, prepare brownie mix according to instructions on box (mix + egg + oil + water), adding pecans, and spread half of brownie batter into the pie crust.

Heat oven to 350° F.

Spoon cream cheese mixture carefully on top of first layer of brownie mix. Pour remaining brownie mix over the top, covering the cream cheese mixture.

Bake until center is puffed and the crust is golden brown, approximately 40-50 minutes at 350°F (or 60-70 minutes at 325°F).



honey-balsamic figs

submitted by jstrizzy

4 Black Mission figs

1 tsp. balsamic vinegar

1 Tbsp. honey

2 tsp. creme fraiche or sour cream

Cut figs in half. Place under broiler cut side up. Broil for about 3 minutes or until center of fruit starts to expand and rise above skin.

Blend remaining ingredients. Place figs on plate and drizzle with sauce.

yield: 2 servings

*Note:

Although regular balsamic vinegar works well in this recipe, if you can get lavender infused balsamic it's even better--try gourmet shops or farmers' markets.



lemon squares

submitted by pollyhyper

1/2 cup butter
1 cup sifted all-purpose flour
1/2 cup 10x (powdered) sugar
1 cup sugar
2 Tbsp. flour
1/2 tsp. baking powder
2 eggs, slightly beaten
3 Tbsp. fresh lemon juice
1 tsp. grated lemon rind

Bottom Layer:

Preheat oven to 350° F. Combine butter, one cup flour, and powdered sugar and cut together with knife or pastry cutter to make dough.

Pat dough into 8" or 9" square pan and bake for 15 minutes at 350°F.

Top layer:

Combine remaining ingredients and beat with wire whisk. Pour over baked crust and bake for 25 minutes at 350°F.

While warm, sprinkle with powdered sugar. Cool and cut.



low-fat fudgy brownie

submitted by Savasana

1/2 cup unsweetened cocoa

3/4 cup all purpose flour

1 Tbsp cornstarch

1/4 tsp. baking soda

1/4 tsp. salt

1 1/4 cups white sugar

2/3 cup nonfat yogurt (any flavor)

optional: 1 tsp. flavored extract
such as vanilla, almond, etc.

Preheat oven to 350°F. Mix the dry ingredients well.

Add yogurt and extract if using. Mix well and put batter in an 8" x 8" pan that's been sprayed with Pam. These will be very hard to mix. Just keep on mixing and the batter will eventually turn glossy.

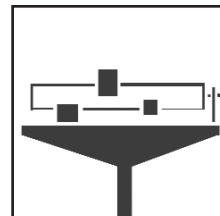
Bake for 30-35 minutes. Let cool completely before cutting into 16 pieces.

103 calories, 0 g. fat, 1 g. fibre

yield: 16 servings

*Note:

2 Cult Points



macadamia choc-chip cookies

submitted by Bjerica

1 cup (200 g) firmly packed
brown sugar

1/2 cup (110 g)
caster (confectioner's) sugar

1 1/2 cups (225 g) self-rising flour

1/2 cup (75 g) plain flour

1 cup (150 g) coarsely chopped
macadamia nuts, toasted

3/4 cup (185 g) butter, melted

1 egg, beaten lightly

1 egg yolk

2 tsp. vanilla essence

1 cup (200 g) chocolate bits

Preheat oven to 350°F (180°C).

In a large bowl combine brown sugar, caster sugar, self-raising flour, plain flour and macadamia nuts. Combine butter, egg, egg yolk and vanilla and add to bowl, mixing to a soft dough. Stir in the chocolate bits.

Drop dough in rounded teaspoons, approximately 6 centimeters apart, onto lightly greased oven trays.

Bake about 18 minutes or until lightly browned. Allow to cool on trays for five minutes before transferring to wire racks to cool completely.

yield: about 20 cookies



matzah candy

submitted by jstrizzy

4 to 6 unsalted matzahs
 2 sticks (1 cup) unsalted butter
 1 cup packed brown sugar
 $\frac{3}{4}$ cup semisweet chocolate chips
 or chopped semisweet chocolate

Preheat oven to 375°F. Line a baking pan with foil, and cover with baking parchment. Cover with one layer of matzah, breaking into smaller pieces if necessary to fill entire sheet.

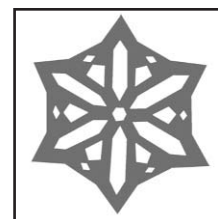
In a saucepan combine the butter and brown sugar, and cook over medium heat, stirring constantly, until butter melts and mixture comes to a boil. Continue to boil for 3 minutes, stirring constantly, then remove from heat. Pour butter-sugar mixture over matzahs, spreading to edges and covering completely.

Place in oven and reduce heat to 350°F immediately. Bake for about 15 minutes; check every few minutes to make sure it doesn't burn, and if it seems to be browning too quickly reduce heat to 325°F.

Remove from oven and immediately top with chocolate, distributing it evenly over surface. Let stand for about a minute or until chocolate melts, then use a rubber or offset spatula to spread the melted chocolate over the top of the matzahs, all the way to the edges.

Place pan into refrigerator or freezer to cool. When completely cooled and hardened, remove from parchment and break into pieces (like peanut brittle or almond bark). Store in refrigerator.

*Note:
 Kosher for passover.



morning coffee cake

submitted by LazyGoddess

1 cup vegetable oil
1 cup white sugar
4 eggs
2 cup all-purpose flour
1 Tbsp. baking powder
1 can of pie filling

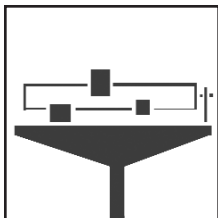
Cream together oil, sugar and eggs. Sift in flour and baking powder.

Pour half of the batter into a greased 9" x 13" cake pan. Drop pie filling onto mixture in large spoonfuls. Pour remaining cake batter over pie filling. Sprinkle top with white sugar and cinnamon if desired.

Bake at 350°F for 35 minutes or until top is lightly golden and toothpick comes out clean. Be sure to test near center in an area without fruit.

*Note:

If using syrupy pie fillings such as peach, pear or strawberry, skim off approximately two large tablespoons of the syrup.



oatmeal chocolate chip cookies

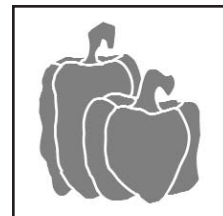
submitted by vdipippo

12 Tbsp. (1½ sticks) butter,
softened
¾ cup brown sugar
⅔ cup white sugar
1 egg
1 tsp. vanilla extract
2 cups old fashioned rolled oats
1¼ cups flour
¾ tsp. baking powder
¾ tsp. baking soda
¼ tsp. salt
1½ cups (or desired amount)
chocolate chips

Cream the butter and sugars with an electric mixer until light and fluffy. Beat in the egg and vanilla until smooth. Blend the flour, baking powder, baking soda, and salt into the wet batter with the electric mixer. Stir in rolled oats and chocolate chips.

Form batter into logs, wrap in aluminum foil and freeze until hard. (Once frozen, these can hang out in the freezer until you're ready to use them).

Preheat oven to 375°F. Break cookie logs into smaller pieces (approx 1" balls) and place on greased cookie sheet. Bake until edges are slightly golden and then transfer off cookie sheet to cool. These cookies should be soft and chewy when done. The best part is that they remain chewy long after they have cooled.



old fashioned sugar cookies

submitted by crowjoy

1 cup butter, softened

1 cup vegetable oil

1 cup sugar

1 cup powdered sugar

1 Tbsp. baking soda

4 cup flour

1 Tbsp. cream of tartar

1 Tbsp. of vanilla
(clear is preferable)

2 eggs

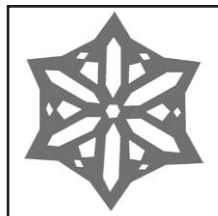
Assorted decorations like colored
sugar and such

Preheat oven to 375°F. Mix butter, oil and eggs on med/high with beaters.

Sift dry ingredients and add to butter mixture, making sure they're thoroughly combined.

Roll dough into small balls and set on a slightly greased cookie sheet. Smash balls flat and decorate.

Bake for 12 minutes until edges are just barely golden. Cool on a rack.



pumpkin cheesecake

submitted by sassyllama

1½ cups graham cracker crumbs
5 Tbsp. melted butter
1 cup + 1 Tbsp. sugar
3 8-oz packages softened
cream cheese
1 tsp. vanilla
1 cup canned pumpkin
3 eggs
½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice
whipped cream

Preheat oven to 350°F. Stir together crumbs, butter and one tablespoon sugar, just until coated — it should be crumbly. Press into bottom and about ⅔ up the sides of a springform pan. Bake 5 minutes, then set aside.

In large bowl combine cream cheese, one cup sugar, and vanilla. Mix until smooth. Add pumpkin, eggs, cinnamon, nutmeg, and allspice; mix until creamy.

Pour into pan/crust. Bake about 60-70 minutes (the top will turn darker, that's okay). Allow to cool.

When room temperature, refrigerate for a few hours. When chilled, remove pan and top with whipped cream.



seven-layer cookies

submitted by pollyhyper

1 stick ($\frac{1}{2}$ cup) butter
or margarine

1 cup graham cracker crumbs

1 cup semi-sweet
chocolate morsels

1 cup butterscotch morsels

1 14-oz. can sweetened
condensed milk

1 cup flaked coconut

$\frac{1}{2}$ cup chopped walnuts or pecans

Preheat oven to 375°F. Place butter in 9" x 12" pan and place in oven until butter melts. Sprinkle graham cracker crumbs evenly across bottom of pan. They will soak up the butter.

Spread in layers one at a time:

- Chocolate morsels
- Butterscotch morsels
- Coconut
- Nuts

Pour sweetened condensed milk evenly over the top. Bake 25 minutes at 375°F. Let cool and cut into small squares - very sweet!



speedy microwave brownies

submitted by ladi

2 oz. unsweetened
baking chocolate

1 Tbsp. butter

3 Tbsp. chunky peanut butter

$\frac{3}{4}$ cup (200 g.) dark brown sugar

2 large eggs

1 tsp. vanilla essence

1 pinch salt

$\frac{3}{4}$ cup self-rising flour

$\frac{1}{2}$ cup chopped walnuts – may
also use other nuts, or raisins, or
may be left out altogether

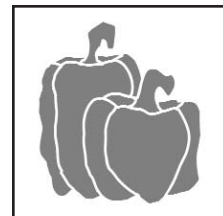
Melt chocolate, butter and peanut butter together (microwave on MEDIUM for 2 minutes).

Place sugar in a large bowl. Pour melted ingredients into bowl. Stir. Allow to cool slightly. Beat in eggs, vanilla essence and salt. Stir in walnuts. Fold in flour.

Pour mixture into greased 8" x 8" cake pan. Microwave on HIGH for 5 minutes and test cake with a cake pick or knife. If undercooked, continue microwaving, 30 seconds at a time until just cooked (timing will vary depending on power of oven).

*Note:

Cake will not leave sides of pan, and may look slightly damp. Maybe served warm with vanilla ice-cream.



totally adaptable fruit cobbler

submitted by vdipippo

1/2 stick butter
 (or margarine to make vegan)
 1 cup flour
 1 1/2 tsp. baking powder
 1/2 tsp. salt
 1/4 cup white sugar
 3/4 cup milk (substitute with soy
 milk to make vegan)
 2 cups fresh blueberries/
 peaches/raspberries/cherries
 1/3 cup water
 1/2 cup white sugar

Preheat oven to 350°F. Melt butter in 1.5 quart dish. An 8" x 8" square glass baking dish works well for this. A 9" x 13" rectangular glass baking dish works well if the recipe is doubled.

Combine flour, baking powder, salt, 1/4 cup sugar and milk to form the batter. Pour batter into the baking dish, over the melted butter.

Combine fruit, 1/2 cup sugar, and water. Toss fruit to coat with sugar and water. Pour this mixture over the batter. **DO NOT STIR**. Sprinkle more white sugar on top, especially if the fruit isn't the sweetest.

5. Bake approximately 45 minutes. The cobbler is done when the dough part is firm to the touch and the edges are golden in color and start to pull away from the sides of the pan. I usually pull it out and check the middle a few times. It takes 15-30 minutes longer to bake if you use soy milk.

*Notes:

- This recipe can be made with a variety of different fruit and also easily be made vegan. It also doubles easily.
- The amount and kind of fruit you use is adaptable. 1 pint of berries or 2 peaches will be enough for one pan of cobbler. Feel free to mix and match the fruits listed here. Blueberry Blackberry Raspberry, Peach Cherry, and Peach Raspberry are all great combinations.

