PEANUT BUTTER PIE  
Dianne Gonya

Blend ½ jar (15oz.) of peanut butter with ½ large container of cool Whip. Add two Butter Fingers. Pour into graham cracker crust and refrigerate.

JELLO DESSERT  
Dianne Gonya

½ water
1 package jello (reg. or diet)
2 small yogurts (plain)
12 oz. cool whip
Fruit
Whip Cream
Mix water and jello together, add yogurt, fold in cool whip
Serve with fruit and whip cream.

BAKED PINAPPLE  
Dianne Gonya

20oz.can crushed pineapple (undrained)
2 tablespoons flour
½ cup sugar
3 eggs (beaten)
6 slices bread
½ cup butter melted
Mix pineapple, juices, flour, sugar, eggs together and pour in baking dish.
Remove crust from bread and cube. Mix with butter. Spread on top of pineapple mixture.
Bake 350 degrees for 30-45 minutes or until eggs set.
DUMP CAKE

Cindy Rogers

1 can apple, cherry or blueberry pie filling
1 22oz. Can crushed pineapple
1 package yellow cake mix
1 cup chopped walnuts
2 sticks margarine

In 13x9 baking pan, spread first four ingredients in the order given. DON’T MIX.
Slice margarine and place on top to make complete cover.
Bake in 350 degree oven for 1 hour. Can be served with whipped cream

BREAD PUDDING

Nancy Leonard

Use a large oval crock pot to double the recipe, this is for a small round crock pot.
8 slices of bread (cheap white bread)

¼ cup melted butter
4 eggs
2 cups milk
¼ cup sugar
½ teaspoon nutmeg
½ teaspoon cinnamon
½ cup raisins

Put bread in greased crock pot (I use the liners instead). Mix rest of ingredients except raisins. Stir in raisins and pour over bread. Cook 3-4 hours on low or 1 hour on high.

Sauce
¾ cups sugar
2 tablespoons flour
1 cup water
2 tablespoons butter
1 teaspoon vanilla

COOK UNTIL THICK in saucepan and pour over bread mixture.
SOUR CREAM BUTTER CAKE

Carol Raabe

1 box Duncan Hines butter recipe cake mix
½ cup sugar
1 teaspoon vanilla
1 cup sour cream
2/3 cup Wesson oil
4 eggs

Combine all ingredients except eggs. Mix well. Add eggs one at a time, mix well. Mix separately
½ cup chopped nuts
3 tablespoons brown sugar
½ teaspoon cinnamon.

Sprinkle this mixture lightly on bottom of greased and floured tube pan; then alternate with batter 3 times, end with nut mixture on top.
Bake 350 degrees for 1 hour

PUMPKIN DUMP CAKE

Bobbie Jo MacLarty

1 29 oz. can pure pumpkin
1 12oz. can evaporated milk
3 eggs
1 cup sugar
1 teaspoon salt
3 teaspoons of cinnamon
1 box yellow cake mix
1 cup chopped pecans
¾ cups melted margarine

Mix first six ingredients until well blended, and pour batter into a greased 9x13 pan. Sprinkle cake mix on top, and then cover with pecans. Pour melted margarine over top.
Bake 350 degrees for 50 minutes. Top with whipped cream when serving.
PEANUT BUTTER ICE CREAM PIE

Cookie

Green

1 9 inch pie crust
1 quart vanilla ice cream
1 cup peanut butter
1 cup whipping cream, whipped


COBBLER

Cindy Rogers

1 cup all purpose flour
1 cup sugar
1 cup milk
1 tablespoon baking powder
3 cups of blueberries
1 stick margarine

Cook berries down for about 10 minutes. Melt butter in cobber dish. Mix dry ingredients together. Add milk, pour over melted margarine. Spoon fruit on top of mixture in cobbler dish. Cook 350 degrees for 45-60 minutes until golden brown on top.

GRASSHOPPER PIE

Cindy Rogers

24 large marshmallows
1 cup milk
About 5 drops green food coloring
1 carton cool whip

Mix well, put in chocolate pie shell. I sometimes take a small Hershey bar and use a potato peeler to put a few peels on the top of pie. Taste is good, BUT if kept in freezer until ready to serve, EVEN better. This pie can be wrapped and stored in freezer 2-3 weeks.
**CHOCOLATE ECLAIR DESSERT**  
Janet Marks

2 French Vanilla instant pudding mixes
  3 cups cold milk
  8 oz. cool whip, thawed
  1 cup sugar
  1/3 cup cocoa
  1/8 teaspoon salt
  1/4 cup milk

1 box graham crackers

1/4 cup butter (1/2 stick)

1 teaspoon vanilla

Mix pudding and 3 cups, milk until thicken, add cool whip. Place graham crackers covering bottom of 9x13 dish. Pour 1/2 pudding over crackers. Repeat with ending with 3rd layer of crackers on top.

For topping, bring to boil 1 cup sugar, cocoa, salt and 1/4 cup milk. Boil one minute, add butter. Let cool for 5-10 minutes. Add vanilla and whip so it thickens some. Pour over top and store in refrigerator 8-10 hours.

**DUMP CAKE**  
Bobbie Jo MacLarty

1 large can pie filling
1 small can fruit same as the pie filling (drain some)
1 can crushed pineapple (include juice)

Mix together fruit, pie filling and pineapple in greased 9x13 casserole dish. Sprinkle 1 box cake mix over fruit mixture. Melt 2 sticks of margarine and pour over cake. Sprinkle with coconut and chopped nuts. Bake 325 degrees for 1 hour.

Variations:
- Spice cake and apples
- Dark chocolate and cherries
- Yellow cake and fruit cocktail or peaches
VINCE’S PEANUT BUTTER PIE  Sharon Hime

16 ounce (1 pint) whipping cream  
1 cup powdered sugar  
1 ½ cup peanut butter  
1 8 ounce cool whip  
2 pie shells
Can use graham cracker or baked pie shell.  (I’ll bet chocolate graham cracker crust would be a hit as well).

Whip whipping cream to soft peaks.  Add other ingredients whipping in between.  Pour in 2 graham cracker or baked pie shells.  Freeze.  Set out 10 minutes before serving.

Makes 2 pies
Optional:  Drizzle chocolate over top and add dollops of cool whip to decorate.
I used the 8 serving size graham cracker crust and put it all in the one shell.

MINI CHERRY CHEESECAKES  Sharon Hime

Prep: 20 minutes + chilling  
Bake 15 minutes + cooling  
1 cup vanilla wafer crumbs  
3 tablespoons butter, melted  
1 package (8 ounce) cream cheese  
½ cup sugar  
2 teaspoons lemon juice  
1 ½ teaspoons vanilla extract  
1 egg, lightly beaten

TOPPING:  (make recipe listed or use canned cherry pie filling for no fuss quick topping)  
1 pound pitted canned or frozen tart red cherries  
½ cup sugar  
2 tablespoons cornstarch  
Red food coloring, optional

In a small bowl, combine crumbs and butter.  Press gently onto the bottom of 12 paper-lined muffin cups.  In a large bowl, combine the cream cheese, sugar, lemon juice and vanilla.  Add egg: beat on low speed just until combined.  Spoon into crusts.  Bake at 375 degrees for 12-15 minutes or until centers are almost set.  Cool completely.  Drain cherries, reserving ½ cup juice in a saucepan: discard remaining juice.  To reserved juice, add the cherries, sugar, cornstarch and food coloring if desired.  Bring to a boil: cook for 1 minute or until thickened.  Cool, spoon over cheesecakes.  Chill for at least 2 hours.

Yields: 12 servings
CHOCOLATE CUPCAKES  Sharon Hime

1 box devil’s food cake mix
1 can (14 ounce) of real pumpkin (not mix)
2 egg whites (or 1 whole egg)
½ cup water
½ cup mini chocolate chips
Mix together. Fill greased muffin tins 2/3 full.
Bake 350 degrees until done, about 18-20 minutes for regular size: 22 minutes for jumbo
Makes 24 regular or 1

DERBY PIE  Sharon Hime

1 cup chocolate chips
1 cup nuts
2 eggs, beaten
1 cup sugar
½ cup flour
1 stick butter, melted, cooled
1 teaspoon vanilla
9 inch uncooked pie crust
Mix sugar and flour, add eggs, melted butter. Stir well. Add nuts, chips, vanilla. Stir and pour into pie crust.
Bake 350 degrees for about 30 minutes. If runny, bake longer. Test with toothpick. Should set up like pecan pie. Do not over bake.

LEMON BARS  Pam Hendrix

1 box angel food cake mix
2 cans lemon pie filling (21 oz. cans)
Mix cake mix and pie filling in a large bowl. Can mix by hand.
Pour into greased 9x13 pan.
Bake 350 degrees for 25 minutes or until toothpick comes out clean
Sprinkle with powdered sugar.
FROZEN LEMONADE SQUARES  

Pam Hendrix

9 graham crackers, finely crushed (about 1 ¼ cups)
⅛ cup (⅛ stick) margarine or butter, melted
1 quart (4 cups) frozen low-fat yogurt, softened
6 oz. (½ or 12 oz. can) frozen lemonade concentrate, thawed
½ cup thawed cool whip whipping topping

Mix graham crackers and margarine, press into bottom of 9 inch square pan.
Beat yogurt and concentrate with mixer until well blended, spread over crust.
Freeze 4 hours or until firm. Serve topped with cool whip.

BUTTERFINGER PIE  

Pam Hendrix

6 (2 1/8 oz.) Butterfinger candy bars, crushed
1 (8 oz.) package cream cheese
1 (12 oz.) carton cool whip
1 graham cracker crust

Mix first three ingredients together
Put it in pie crust
Chill

REESE’S PEANUT BUTTER CUP FREEZER PIE  

Pam Hendrix

1 Keebler chocolate cookie pie crust
1 large box of instant chocolate pudding
1 ½ cups milk
1 8oz. Tub cool whip
Reese’s Peanut Butter Cups

In a large bowl, mix the pudding with the milk. Whisk in the cool whip. Unwrap the Reese’s peanut butter cup (about 15 of the large ones or 25 of the minis or however many you want to put in) and chop them roughly. Fold the chopped candy into the pudding mix. Pour all into the chocolate pie crust. Top with a few more chopped peanut butter cups.

Store in the freezer about 15 minutes before serving.
KEY LIME CAKE
Carol Griffin

1 box Duncan Hines Lemon cake mix
1 small box lemon instant pudding
   1 cup water
   1 cup oil
   4 eggs
   1 tablespoon key lime juice
Mix and beat well: bake 325 degrees for 45 minutes. When cake is done baking, prick all over and cover with glaze (2 cups powdered sugar, 1/3 cup key lime juice).

FRUIT COCKTAIL CAKE
Sharon Hime

CAKE:
2 cups flour
3 teaspoons baking powder
   1 teaspoon salt
1 can fruit cocktail with juice
   2 eggs
   1 teaspoon vanilla
   1 1/2 cup sugar
SAUCE:
1 stick butter
   1 cup coconut (I used 1 cup coconut)
   1 cup sugar
   1 teaspoon vanilla
   1 cup evaporated milk
   1 cup pecans, chopped
Mix all cake ingredients at low speed. Pour into greased and floured 9x13 pan. Bake 350 degrees for 40-45 minutes or until toothpick inserted in center comes out clean. Boil sauce ingredients in pan for 1-2 minutes. (it will not be thick) Pour over hot cake.
STRAWBERRY, BANANA PIE  Sharon Vander Bok

Water, with wire whisk, stir 1 box (3 oz.) Strawberry Banana Jello
  ¼ cup boiling water
2 (8 oz. each) Strawberry Banana Yogurt
1 (8 oz.) cool whip, thawed
1 Prepared 9 inch Graham Cracker Pie crust
In large heat-resistant bowl, dissolve jello in boiling water, with wire whisk stir in yogurt, with wooden spoon fold in cool whip.
Transfer mixture to parpared crust.  Refrigerate overnight or at least 2 hours.

CREAMY CHOCOLATE FROSTING (no cook)  Dianne Gonya

Blend ½ cup shortening, 1 egg, 1/2 cup cocoa, ¼ salt
Add 1 teaspoon vanilla and 1/3 part of 1/3 cup milk
  Add 2 cups confectionary sugar
  Add second third of milk
  Add last 2 cups confectionary sugar
  Add last 1/3 milk
Beat until creamy, may add milk to thin until needed consistency to spread (I found not needed)
Frost 2 9 inch layers or 1 9x 13 cake.

ECLAIR CAKE  Martha Wright

1 cup water
½ cup butter
1 cup flour
4 eggs
1 8 oz. package cream cheese (can use fat free)
2 small packages instant vanilla pudding (can use fat free)
3 cups milk
Cool Whip
Hershey’s Syrup
Bring water and butter to a boil, add flour and stir into a ball.  Put into a mixer and add eggs, one at a time.  This mixture will look like a cream puff batter.
Put this mixture into a greased 13x9 pan, it will be mushy.  Cook at 400 degrees for about 30 minutes, keep checking, test with a fork until just done.  Cool for 1 hour at room temperature.
Mix cream cheese, milk and pudding with a mixer for about 1 minute (cream cheese will ball up).  Pour over cooled crust and refrigerate for about 20 minutes.
Add cool whip and drizzel with Hershey’s Syrup.  Refrigerate again.  ENJOY
BUTTERSCOTCH CREAM PIE  Martha Wright

1 ¼ cups light brown sugar, firmly packed
5 ½ tablespoons cornstarch
½ teaspoon salt
2 cups milk
4 beaten egg yolks
2 tablespoons butter
1 teaspoon vanilla
1 9 inch pie shell sugar
¾ cup heavy cream, whipped

Combine sugar, cornstarch and salt. Gradually stir in milk and mix until smooth. Bring to boil, stirring constantly. Reduce heat, cook and stir until thickened. Stir ¼ of hot mixture into yolks and mix well. Pour back into mixture and cook until thick. 3-5 minutes. Add butter and vanilla.

Pour into pie shell and top with whipping cream.

WEIGHT WATCHERS KEY LIME PIE  Martha Wright

1 ready crust-reduced fat graham cracker crust
1 package sugar free lime jello
¼ cup boiling water
2 containers (6oz.) key lime light yogurt
1 container (8oz.) fat free cool whip

In large bowl, dissolve gelatin in boiling water. Stir in yogurt with wire whisk. Fold in cool whip with wooden spoon.

Spread in crust.
Refrigerate