

Recipe of the Week Cream Cheese Coffee Cake

- 2 cans crescent rolls
- 2 (8 oz.) pkgs. cream cheese, softened
- 1 egg, seperated, keep yolk
- 1 C sugar
- 1 tsp. vanilla

Grease 9 x 13 pan. Place 1 package of rolls flat on bottom of pan. Cream egg yolk, sugar, cream cheese and vanilla. Spread over rolls. Lay second package of rolls flat on top of mixture. Bake at 350 degrees for 15 minutes or until brown.

Recipe of the Week Chocolate Chip Bread Pudding

- 1 16 oz. loaf cinnamon-raisin swirl bread
- 4 eggs
- 1/2 C sugar
- 3/4 C semisweet chocolate chips
- 1 tsp. vanilla
- 2 C half & half

Cut bread slices diagonally to make triangles. Arrange 1/3 of bread in bottom of 8-inch baking dish. Sprinkle with 1/4 C chocolate chips. Repeat layering remaining bread and chips. Whisk together half & half, sugar and vanilla. Pour over bread. Cover with foil and let set for 10 min. Bake at 325 degrees for 30 min. Uncover and bake for 25 min. Let stand 15 min. before cutting.

Recipe of the Week Holy Cow Cake

- 1 box german chocolate cake mix
- 1 14 oz. can Eagle Brand milk
- 1 12 oz jar caramel ice cream topping
- 1 16 oz. Cool Whip
- 1 lg. Butterfinger can bar, crushed

Prepare cake mix according to directions. While cake is hot, punch holes in cake and pour milk over cake. Next pour caramel topping over cake. Spread Cool Whip and candy bar pieces. Chill and keep refrigerated.

Recipe of the Week Apple Cranberry Tart

- 1 sheet refrigerated pie pastry
- 1 can (21 oz.) apple pie filling
- 1 C fresh or frozen cranberries, chopped
- 1/4 C chopped walnuts, optional
- 1 tsp ground cinnamon
- 1 tsp sugar

Unwrap pie pastry; unroll and place in a 9 inch pie plate. Combine all ingredients, except sugar, in mixing bowl. Spoon mixture into pie shell. Fold edges of pie shell over fruit, pleating so crust lies flat. Sprinkle sugar over crust. Bake at 400 degrees for 15 min. Reduce heat to 350 degrees and bake for 40-45 min.

Recipe of the Week Pecan Pie

- 3 eggs
- 1/2 C sugar
- 1 C Karo Syrup
- 3 Tbsp. butter
- 1 tsp. vanilla
- 1/3 tsp. salt
- 1 C pecans
- 1 9in. deep-dish pie shell

In large bowl, beat eggs and sugar together. Mix in syrup, butter, vanilla and salt until well blended. Fold in pecans. Pour into pie shell and bake at 350 degrees for 45 min-1 hour.

Recipe of the Week Cranberry Snack Mix

- 1 C walnuts
- 1 C pecans
- 2 C mini pretzel twists
- 1 C sweetened, dried cranberries
- 1 egg white
- 1/2 C sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. salt

Combine nuts, pretzels and cranberries; set aside. Beat egg white in a bowl until foamy; pour over nut mixture. Mix remaining ingredients in another small bowl; sprinkle on nut mixture and toss until well coated. Spread evenly on a greased baking sheet. Bake for one hour at 225 degrees, stirring every 15 min. Cool completely on baking sheet. Makes 4 cups.

Recipe of the Week Sugar Cookies

- 3 C all purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 C butter or margarine
- 1 C sugar
- 2 eggs
- 1 tsp. vanilla

Sift together flour, baking powder, baking soda and set aside. Cream together butter and sugar. Beat eggs, one at a time, into mixture. Blend in vanilla. Gradually stir in dry ingredients. Roll dough on lightly floured surface to 1/4 inch thickness. Cut with cookie cutter. Place on greased cookie sheet and bake at 350 degrees for 8-10 min.

Recipe of the Week Spiced Pecans

- egg white of one large egg
- 1 tsp. water
- 1 lb. whole pecans
- 1/2 c. sugar
- 1/4 tsp. salt
- 1/2 tsp. cinnamon

Beat egg white and water with fork until well blended. Toss in pecans and stir to coat. Mix sugar, salt and cinnamon. Combine with pecans and stir to coat. Spread on buttered 9x13 baking sheet. Bake at 250 degrees for 1 hour, stirring every 10-15 minutes. Allow to cool on wax paper.

Recipe of the Week Cream Cheese Delight

1 pkg. strawberry Jello 1 tsp. vanilla
1 C hot water 1 large can Milnot
8 oz. pkg. cream cheese 1 9 in. graham cracker
1 C sugar crust pie shell

Combine Jello and hot water. Let cool. Cream together cream cheese, sugar and vanilla. Whip in Milnot. Mix cooled Jello into mixture. Pour into pie crust.

Recipe of the Week Caramel Apples

6 apples
1 pkg (14 oz) individually wrapped caramels
2 Tbsp. milk
6 wooden craft sticks

Unwrap caramels. Wash apples and remove stems. Push a craft stick into top of each apple. Place caramels and milk into bowl and microwave for 2 min. stirring once half way through. Roll each apple into caramel sauce until well coated. Place on cookie sheet. Refrigerate for 15 min. to let caramel firm up.

Recipe of the Week Easy Apple Pie

6 C golden delicious apples 1/4 tsp. nutmeg
1 C sugar 1 T. lemon juice
2 Tbsp. flour 2 egg whites
1 tsp. cinnamon 2 9" pie crusts
1/4 tsp. salt

Peel and slice apples and soak in bowl of ice water. Mix sugar, flour, cinnamon, salt, nutmeg and lemon juice in large bowl. Whip egg whites in 1 Tbsp. water and set aside. Drain apples and stir into mixture. Spoon into pie crust and top with remaining pie crust. Brush top with egg whites. Bake 45 minutes at 450 degrees. Thank you N.H.

Recipe of the Week Simple Cherry Cobbler

1/2 C melted butter
2 - 14 1/2 oz. cans cherry pie filling
1 C self-rising flour
1 C sugar
1/2 tsp. caraway seed
1 C milk

Preheat oven to 350 degrees. Pour butter in 13x9 baking dish. Spread pie filling on top. In separate bowl mix flour, sugar, seed and milk. Spread over pie filling. Bake 45 minutes. Serves 12. Thank you to Nancy Hawkins for this recipe!

Recipe of the Week Apple Crisp

10 tart apples
3/4 C packed lt. brown sugar
1 C chopped pecans
3/4 C biscuit baking mix
1/4 C butter, melted
1 Tbsp. cinnamon

Peel, core and slice apples. Layer apples in bottom of 9x13 greased casserole dish. In separate bowl, combine sugar, pecans, baking mix, butter and cinnamon. Crumble over apples. Bake 30 min. at 350 degrees. Thank you to Nancy Hawkins for this recipe!

Recipe of the Week Cream Cheese Coffee Cake

2 cans crescent rolls
2 (8 oz.) pkgs. cream cheese, softened
1 egg, separated, keep yolk
1 C sugar
1 tsp. vanilla

Grease 9 x 13 pan. Place 1 package of rolls flat on bottom of pan. Cream egg yolk, sugar, cream cheese and vanilla. Spread over rolls. Lay second package of rolls flat on top of mixture. Bake at 350 degrees for 15 minutes or until brown.

Recipe of the Week Strawberry Pie

1 baked pie shell
1 C sugar
1 1/2 C water
2 1/2 Tbsp. cornstarch
1 small box strawberry Jell-O
1 qt. strawberries

In a saucepan, mix sugar, water and cornstarch over medium heat until thick. Remove from heat, add Jell-O. Cool 10-15 minutes. Stir in strawberries. Let set 1 hour in refrigerator.

Recipe of the Week Blackberry Peach Pie

3 C fresh blackberries
3 fresh peaches - peeled, pitted and sliced
3 Tbsp. cornstarch
3/4 C white sugar
1 double crust ready-to-use 9" pie crust
1 Tbsp. ground cinnamon
1/2 tsp. ground nutmeg

Mix fruit, cornstarch and sugar in a large bowl. Press pie crust into 9" pie pan. Pour fruit mixture into pie crust and cover with remaining crust. Cut slits in the top of the pie to vent. Brush top with melted butter and sprinkle with cinnamon and nutmeg. Bake at 450 for 15 min. Reduce oven to 350 degrees and bake for 35-40 min.

Recipe of the Week

Peanut Butter Pie

- 1/2 C peanut butter
- 8 oz. cream cheese
- 1 C powdered sugar
- 1/2 C milk
- 9 oz. Cool Whip
- 9 inch graham cracker pie shell

Mix peanut butter and cream cheese. Add sugar and milk. Fold in Cool Whip. Pour into pie shell. Freeze. Take out of freezer 20 min. before serving.

Recipe of the Week

Caramel Fudge Cake

- 1 18 1/4 oz. chocolate cake mix
- 1 C chopped walnuts or pecans
- 1/2 C butter
- 1 14 oz can condensed milk
- 1 14 oz. pkg. unwrapped caramels
- 1 tsp. almond extract

Prepare cake batter according to package; pour 2 cups of batter into a greased 13x9 baking pan. Bake 15 minutes and set aside. In saucepan, melt butter and caramels. Remove from heat. Add milk and extract; stir well. Pour over cake. Spread remaining cake batter over caramel mix. Sprinkle with nuts and bake for 30 minutes at 350 degrees.

Recipe of the Week

Valentine's Day Dessert

- 1 18oz. package sugar cookie dough
- 1 8oz. package cream cheese
- 1 C confectioners sugar
- 1 21oz. can cherry pie filling
- 1 8oz. container whipped topping

Roll cookie dough to 1/4" thick and shape into heart. Place heart on cookie sheet. Bake at 350 degrees for 10 min. Mix cream cheese and sugar together and spread over cooled heart cookie. Cover with cherry pie filling and whipped topping.

Recipe of the Week

Tiramisu for Two

- 12 Nilla Wafers, divided
- 2 Tbsp. hot water
- 1 tsp. instant coffee
- 2 vanilla flavored pudding snack cups
- 1/4 C. Cool Whip
- 1 tsp. unsweetened cocoa

Reserve 2 wafers; set aside. Coarsely crush remaining wafers; spoon into two dessert dishes. Mix water and coffee granules; drizzle over wafer crumbs. Top with pudding and Cool Whip. Sprinkle cocoa on top of Cool Whip. Garnish with extra wafers.

Recipe of the Week

Mandarin Orange Cake

- 1 pkg. yellow cake mix
- 4 eggs
- 1 C vegetable oil
- 1 (11 oz.) can mandarin oranges
- 1 (8 oz.) Cool Whip
- 1 (20 oz.) can crushed pineapple with juice
- 1 (3.5 oz.) pkg. instant vanilla pudding mix

Combine cake mix, eggs, oil and oranges with juice until smooth. Pour into greased 9x13 pan. Bake at 350 degrees for 35-40 min. Cool cake. Topping: beat together Cool Whip, pineapple with juice and pudding mix. Spread on cake.

Recipe of the Week

Berry Crumble

- 4 C. blueberries or blackberries
- 2 T. sugar
- 3 T. softened butter
- 3 (1 1/2 oz.) pkgs. instant oatmeal maple & brown sugar flavor

Toss berries in sugar and place in 9" pie pan; set aside. Cut butter into oatmeal until coarse crumbs form; sprinkle over berries. Bake at 375 degrees for 35 minutes. Serves 6. Thank you to Nancy Hawkins for this recipe!

Recipe of the Week

Baked Apples

- 3 apples-peeled, cored, sliced
- 1/4 C sugar
- 1 1/2 Tbs. flour
- 1/4 tsp. of each ground cinnamon, nutmeg, and cloves
- 1/4 C raisins
- 1/4 C chopped walnuts
- 1/4 C milk

Grease 2 qt. casserole dish with non-stick cooking spray. Put apples in large bowl. In separate bowl mix together sugar, flour, cinnamon, nutmeg, and cloves. Stir spices into apples. Fold in raisins and walnuts. Spoon mixture into casserole dish. Pour milk over apple mixture. Bake at 350 degrees for 45-60 minutes or until apples are soft. Serves 4.

Recipe of the Week

Christmas Turtle Candies

- 4 oz. pecan halves
- 24 individually wrapped caramels
- 1 tsp. shortening
- 1 C semisweet chocolate chips

Cover cookie sheet with aluminum foil (shiny side up) and lightly grease with vegetable oil. Place 3 pecan halves in a "Y" shape on the foil. Place one caramel candy in center of each "Y". Bake at 300 degrees just until caramel is melted, 10 min. On stove, heat shortening and chocolate on low heat until melted. Spread over candies and refrigerate for 30 min.

Recipe of the Week

Angel Dream Dessert

- 1 20 oz. can crushed pineapple, undrained
- 1 3.4 oz. pkg. vanilla instant pudding
- 1 C whipped topping
- 1 angel food cake, cup up in bite sizes strawberries and/or blueberries

In a large bowl, mix together pineapple, pudding and whipped topping. In individual bowls or dessert glasses layer: cake, pineapple mixture, berries. Repeat for second layer.

Recipe of the Week

Blackberry Chocolate Chip Pie

- 1 15oz. pkg. 9 in. double crust pie shell
- 3/4 C sugar
- 1/3 C flour
- 3/4 tsp. cinnamon
- 4 C blackberries
- 1/2 C chocolate chips
- 1/2 Tbsp. lemon juice

Place one of the pie crusts into the bottom of a 9 in. pie plate. In a bowl mix sugar, flour, and cinnamon. Gently stir in blackberries and chocolate chips. Sprinkle with lemon juice. Transfer to pie crust. Place remaining pie crust over the top and secure by pressing with fork. Bake 35 minutes at 425 degrees.

Recipe of the Week

Blueberry Cheesecake Bars

- 6 Tbsp. butter, melted
- 2 C graham cracker crumbs
- 2 8oz. pkg. cream cheese, soft
- 3/4 C sugar
- 2 eggs
- 1 tsp. vanilla
- 1 10oz. jar blueberry jam
- 1 C blueberries

Mix butter and graham crumbs in 13x9 in. baking pan. Press firmly onto bottom of pan. Refrigerate until ready to use. Beat cream cheese in large bowl with electric mixer. Add sugar, eggs and vanilla; beat until blended. Spread jam over crust. Sprinkle with blueberries. Top with cream cheese mixture. Bake 30 min. at 350 degrees. Cool completely and cut into bars.

Recipe of the Week

Peanut Butter Easter Eggs

- 1 16 oz. pkg. powdered sugar
- 1 C creamy peanut butter
- 1/4 C butter
- 1 Tbsp. milk
- 8 1oz. squares semi-sweet chocolate
- 1 Tbsp. shortening

In a mixing bowl, combine powdered sugar, peanut butter, butter and milk until blended. Shape mixture into small egg shapes. Freeze for 1 hour. In saucepan, melt chocolate and shortening over medium heat, stirring frequently. Using a spoon, dip each frozen egg in melted chocolate and drain and let cool on waxed paper.

Recipe of the Week

Lemonade Pie

- 1 C cold milk
- 2 pkgs. (4-servings) instant lemon pudding
- 6 oz. can frozen lemonade
- 8 oz tub whipped topping
- 1 graham cracker crust

Pour milk into mixing bowl. Add pudding and mix with whisk for 30 seconds. Add lemonade. Mix for another 30 seconds. Stir in whipped topping. Pour into crust. Chill for 4 hours before serving.

Recipe of the Week

Chocolate Scotcheroo Bars

- 1 C sugar
- 1 C light corn syrup
- 1 C peanut butter
- 6 C crispy rice cereal
- 1 C semisweet chocolate chips
- 1 C butterscotch chips

Butter a 9x13 baking pan. In a saucepan combine sugar and corn syrup and bring to a boil. Remove from heat and stir in peanut butter. Mix in rice cereal until evenly coated. Press mixture into baking pan. In a glass bowl in the microwave, melt the chocolate and butterscotch chips, stirring occasionally until smooth and well blended. Spread over cereal. Refrigerate until set and cut into bars.

Recipe of the Week

Strawberry Upside Down Cake

- 2 C fresh strawberries, crushed
- 1 6 oz. package strawberry flavored gelatin
- 3 C miniature marshmallows
- 1 18oz. package yellow cake mix

Spread crushed strawberries on bottom of 9x13 baking pan. Evenly sprinkle strawberries with dry gelatin powder and top with mini marshmallows. Prepare cake mix as directed on the package and pour on top of the marshmallows. Bake at 350 degrees about 40-50 minutes. Cool in pan for 15 minutes. Run a knife around pan to loosen the sides, and turn cake out onto a serving tray.

Recipe of the Week

Pumpkin Pie Cake

- 1 (29oz.) can pumpkin
- 1 (12oz.) can evaporated milk
- 1 C sugar
- 3 eggs
- 3 tsp. ground cinnamon
- 1 tsp. salt
- 1 (18.25oz.) pkg. yellow cake mix
- 3/4 C butter, melted
- 1 C chopped pecans

In a medium bowl, mix the pumpkin, evaporated milk, sugar, eggs, cinnamon and salt. Pour mixture into a greased 9x13 baking dish. Sprinkle cake mix over the pumpkin mixture. Drizzle with butter. Top with pecans. Bake at 350 degrees for 50-60 min.

Recipe of the Week

Mandarin Orange Salad

2 11 oz. cans mandarin oranges, drained
 1 15 oz. can crushed pineapple, drained
 1 lb. cottage cheese
 2 3oz. pkg. orange flavored Jello
 1 16oz. pkg. frozen Cool Whip

Combine drained oranges and pineapple in a large bowl and mix together with cottage cheese. Add the dry Jello powder and stir until well blended. Fold in the thawed Cool Whip and refrigerate for at least one hour.

Recipe of the Week

Blackberry Chocolate Chip Pie

1 15oz. pkg. 9 in. double crust pie shell
 3/4 C sugar
 1/3 C flour
 3/4 tsp. cinnamon
 4 C blackberries
 1/2 C chocolate chips
 1/2 Tbsp. lemon juice

Place one of the pie crusts into the bottom of a 9 in. pie plate. In a bowl mix sugar, flour, and cinnamon. Gently stir in blackberries and chocolate chips. Sprinkle with lemon juice. Transfer to pie crust. Place remaining pie crust over the top and secure by pressing with fork. Bake 35 minutes at 425 degrees.

Recipe of the Week

Bananas Foster

1/4 C butter
 2/3 C dark brown sugar
 3 1/2 Tbsp. rum
 1 1/2 tsp. vanilla extract
 1/2 tsp. ground cinnamon
 3 bananas, peeled and sliced lengthwise
 1/4 C chopped walnuts
 1 pint vanilla ice cream

In a large, skillet over medium heat, melt butter. Stir in sugar, rum, vanilla and cinnamon. When mixture begins to bubble, place bananas and walnuts in pan. Cook until bananas are hot, 1 to 2 minutes. Serve immediately over vanilla ice cream.

Recipe of the Week

Chocolate Peanut Butter Bars

2 1/2 C graham cracker crumbs
 1 C peanut butter
 1 C butter, melted
 2 C semisweet chocolate chips
 2 3/4 C confectioners sugar

In medium bowl, stir together graham cracker crumbs, sugar, peanut butter and butter. Press firmly into bottom of 9x13 pan. Melt chocolate in microwave, stirring occasionally. Spread chocolate over the crumb crust. Chill for 5 minutes then cut into bars.

Recipe of the Week

Super Easy Sugar Cookies

2 3/4 C all-purpose flour
 1 tsp. baking soda
 1/2 tsp. baking powder
 1 C margarine, softened
 1 1/2 C sugar
 1 egg
 2 tsp. vanilla extract

In a small bowl, stir together flour, baking soda, and baking powder. Set aside. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets. Bake 8 to 10 minutes at 350 degrees, or until golden.

Recipe of the Week

Vanilla Crepes

1 1/2 C milk
 3 eggs
 2 Tbsp. vanilla extract
 1 1/2 C flour, sifted
 2 Tbsp. sugar
 1/2 tsp. salt
 5 Tbsp. melted butter

In a large bowl, mix together milk, eggs and vanilla. Stir in flour, sugar, salt and melted butter until well blended. Heat a pan over medium heat. Coat with cooking spray. Pour 1/4 of batter into pan and tip to spread batter to edges. Flip when edges are dry. Cook until golden brown. Repeat with remaining batter. Fill with cream cheese and your favorite fruit. Makes 12 crepes.

Recipe of the Week

Peppermint Fudge

4 C sugar
 2 5 oz. cans evaporated milk
 1 C butter
 2 C semi-sweet choc. chips
 7 oz. jar marshmallow creme
 1/2 tsp peppermint extract
 2/3 C peppermint candy, coarsely broken

Combine sugar, milk and butter in a saucepan; bring to a boil over med-high heat stirring constantly. Reduce heat to medium and stir for 10 min. Remove from heat; add chocolate chips., marshmallow creme and extract. Stir until melted and smooth. Pour into buttered 13x9 pan. Sprinkle with candy; cover and chill until set. Makes 5-6 dozen squares.

Recipe of the Week

Homemade Applesauce

4 apples peeled, cored, chopped
 3/4 C water
 1/4 C white sugar
 1/2 tsp. ground cinnamon

In a saucepan, combine apples, water, sugar and cinnamon and cook over medium heat for 20-30 minutes or until apples are soft. Allow to cool then mash with fork or potato masher.

Recipe of the Week

Coffee Liqueur Cake

- 1 (18.25 oz.) pkg. yellow cake mix
- 2 1/2 tsp. instant coffee granules
- 1/2 C coffee flavored liqueur
- 2 C milk
- 1 (5oz.) pkg. instant vanilla pudding

Add instant coffee to cake mix and prepare cake according to instructions. Pour batter into greased, floured 9 in. cake pan. Bake according to directions. Allow to cool. Poke holes in the top of the cake and pour 1/4 C coffee liqueur on top. Make pudding according to directions, but add the remaining 1/4 C liqueur. Spread pudding on top of cake.

Recipe of the Week

Easy Chocolate Cherry Cake

- 1 box chocolate cake mix
- 1 stick butter
- 1 can cherry pie filling

Place all ingredients in a microwave safe casserole dish with lid. Microwave for 3 minutes. Stir all ingredients until well blended. Microwave for 10 minutes. Let cool for 5 minutes before serving. Try different combinations, i.e. spice cake and apple pie filling.

Recipe of the Week

Oreo Milk Shake

- 4 tall glasses
- 4 tsp. chocolate syrup
- 8 Oreo cookies, divided
- 1 1/2 C milk
- 2 C vanilla ice cream

Spoon 1 tsp. chocolate syrup in each glass. Roll each glass to coat bottom and sides of glass. Place 4 cookies, milk and ice cream in a blender; blend until smooth. Pour into prepared glasses. Finely chop remaining 4 cookies and top each milk shake.

Recipe of the Week

Homemade Ice Cream

- 2 eggs
- 1 C sugar
- 1/4 tsp. salt
- 2 1/2 C whipping cream
- 2 C half and half cream
- 2 1/4 tsp. vanilla extract

In a heavy saucepan, combine the first five ingredients. Cook over medium-low heat, stirring constantly, until the mixture is thick enough to coat a metal spoon and reaches at least 160 degrees. Remove from the heat; cool quickly by setting pan in ice and stirring the mixture. Cover and refrigerate overnight or freeze immediately. When ready to freeze, pour custard and vanilla into the cylinder of an ice cream freezer. Freeze according to the manufacturer's directions.

Recipe of the Week

Jello Magic Milkshake

- 4 C milk
- 1 4oz. pkg. Jello - any flavor
- 1/2 C vanilla ice cream, softened

Place milk, Jello and ice cream in large container with tight-fitting lid; cover. Shake vigorously 1 minute or until well blended. Pour into 4 glasses. Serve immediately.

Recipe of the Week

Brownie Caramel Cheesecake

- 1 9oz. pkg. brownie mix
- 1 14oz. pkg. caramels, unwrapped
- 1 5oz. can evaporated milk
- 3 8oz. pkg. cream cheese
- 3/4 C white sugar
- 1 tsp. vanilla extract
- 3 eggs
- 1 C chocolate fudge topping

Prepare brownie mix according to directions. Bake in greased 10" springform pan for 15-20 min. or until done at 350 degrees. Melt the caramels with the evaporated milk over low heat in a saucepan. Reserve 1/3 cup of this caramel mixture, and pour the remainder over the baked brownie crust. In a large bowl, beat the cream cheese, sugar and vanilla with an electric mixer until smooth. Add eggs one at a time, beating well after each addition. Pour cream cheese mixture over caramel mixture. Bake cheesecake for 50 minutes. Chill in pan. When cake is thoroughly chilled, loosen by running a knife around the edge, and then remove the rim of the pan. Heat reserved caramel mixture, and spoon over cheesecake. Drizzle with the chocolate topping

Recipe of the Week

Flag Cake

- 4 C fresh strawberries, divided
- 1 12oz. pkg prepared pound cake, cut into 14 slices
- 1 1/3 C blueberries, divided
- 1 12oz. tub Cool Whip



Slice 1 C Strawberries; halve remaining strawberries. Cover bottom of 13x9 in. dish with cake slices; top with sliced strawberries and 1 C blueberries. Spread Cool Whip over berries. Arrange strawberry halves and remaining blueberries on Cool Whip to resemble a US flag.

Recipe of the Week

Mousse Bites

2 1/2 C boiling water
2 pkg. (3oz. each) Jell-O any flavor
2 C Cool Whip

Add boiling water to Jell-O in medium bowl; stir for 2 min. until completely dissolved. Stir in Cool Whip until well blended. Pour into 8 inch square pan. Refrigerate 3 hours or until firm. Cut into 36 pieces.

Recipe of the Week

Frozen Strawberry Mousse Squares

20 Oreos cookies, crushed 1 14oz. can condensed milk
1/4 C butter 1 C strawberries, mashed
1 pkg. Baker's white chocolate 1 C thawed Cool Whip
2 8oz. pkg. cream cheese

Mix cookie crumbs and butter; press onto bottom of greased 9-inch square pan. Microwave five chocolate squares in microwaveable bowl on high until melted, stirring after each min. Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Blend in melted chocolate and strawberries. Whisk in Cool Whip; spoon over crust. Freeze 6 hours. Remove from freezer 15 min. before serving.

Recipe of the Week

Mini Oreo Surprise Cupcakes

1 pkg. chocolate cake mix 2 Tbsp. sugar
1 8oz. pkg. cream cheese 48 mini Oreo bite size cookies
1 egg 1 1/2 C thawed Cool Whip

Prepare cake batter as directed. Mix together cream cheese, egg and sugar. Spoon half of cake batter into 24 paper-lined muffin cups. Top each with 1 1/2 tsp. cream cheese mixture and 1 cookie. Cover with remaining cake batter. Bake at 350 degrees for 20 min. or until toothpick comes out clean. Cool for 5 min. and remove from pan to cool completely. Frost with Cool Whip and remaining cookies.

Recipe of the Week

Peanut Pie

2 eggs 1/3 C butter, melted
1/3 C creamy peanut butter 1 tsp. vanilla extract
1/3 C sugar 1 1/2 C salted peanuts
1/3 C light corn syrup 1 9in. pie shell
1/3 C dark corn syrup

In a large bowl, beat eggs until light. Gradually add peanut butter, sugar, light and dark corn syrups, melted butter, and vanilla. Mix well. Fold in peanuts. Pour into crust. Bake at 375 degrees for 30 to 35 minutes or until set.

Recipe of the Week

After School Snack: Strawberry "Cheesecakes"

3 oz. softened cream cheese
3 Tbsp. strawberry jam
graham crackers broken into squares

Mix cream cheese with jam and spread over graham crackers. Chill for 30 minutes.

Recipe of the Week

Diabetic Lemon Pudding

2 C skim milk
1 16oz. tub light cool whip
2-3 packets Crystal Light lemonade mix (to taste)

Beat all ingredients together for 2 minutes and chill. Top with strawberries. Can also be used as pie filling in graham cracker crust. Thank you to Doris Davis for this recipe!

Recipe of the Week

Peanut Butter Candy Cookies

1/2 C peanut butter
1/2 C sugar
1/4 C evaporated milk
2 1/2 C cornflakes

Mix peanut butter, sugar and milk into a smooth cream. Stir in cornflakes until thoroughly blended. Drop by teaspoonful onto ungreased cookie sheet. Bake at 375 degrees for 5-6 minutes or until evenly browned.

Recipe of the Week

Peanut Brittle

1 C raw spanish peanuts 1/2 C water
1 C white sugar 1 tsp. baking soda
1/2 C light corn syrup

Lay out several sheets of foil to spoon brittle onto. In a large skillet mix sugar, syrup and water together. Cook at medium-high heat until mixture reaches 260-265 degrees stirring regularly. Add peanuts. Remove from stove and add baking soda. Spoon out bite-sized pieces onto foil or one big sheet and break into pieces once cool.

Recipe of the Week

No Bake Peanut Butter Cookies

1 C sugar
1 C corn syrup
1 12oz. jar crunchy peanut butter
5 C crisp rice cereal

Melt sugar and corn syrup over medium heat. Add peanut butter and cereal; mix. Form into 1-inch balls. Place on wax paper to cool.

Recipe of the Week

Sugar Free Jello Mousse

1 pkg. 3oz. sugar-free jello, any flavor 1 C whipped topping
1 8oz. yogurt, any flavor to compliment jello 1 C hot water

Blend hot water and jello - set just until slushy. Add yogurt and whipped topping. Put in dessert dishes and refrigerate until set.

Thank you to Doris Davis for this recipe!

Recipe of the Week

Frozen Cookie Yogurt Pie

2 C crushed pecan shortbread cookies
1/2 C butter, melted
1/2 gallon frozen peach yogurt, softened

Combine crushed cookies and melted butter and press in bottom and up sides of 9" pie pan. Freeze for 30 min. Gently spread softened peach yogurt over the crust. Cover pie with waxed paper and foil and freeze until firm, approximately 2-3 hours.

Recipe of the Week

Breakfast Cookies

1/2 C butter, softened 1/4 tsp. baking soda
3/4 C sugar 10 bacon strips, cooked & crumbled
1 egg 2 C cornflakes
1 C all-purpose flour 1/2 C frozen blueberries, thawed

In a mixing bowl, cream butter and sugar. Beat in egg. Add flour and baking soda; mix well. Stir in bacon, cornflakes and blueberries. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheet. Bake at 350 degrees for 15-18 minutes or until lightly brown. Store in refrigerator.

Recipe of the Week

Valentine's Pie

1 8oz. pkg. cream cheese
1 C confectioner's sugar
1 tsp. vanilla extract
1 8oz. container whipped topping, thawed
1 9in. graham cracker crust
1 16oz. can cherry pie filling

With an electric mixer, beat the cream cheese and the powdered sugar until combined. Add vanilla and beat 2 minutes. Gently fold in whipped topping. Transfer mixture into the pie crust. Top the filling with the cherries. Refrigerate for at least one hour before serving.

Recipe of the Week

Chocolate Eclair Cake

1 16oz. pkg. graham crackers
2 3.5oz. pkg instant vanilla pudding mix
4 C milk
1 16oz. pkg. frozen whipped topping, thawed
1 bottle of chocolate syrup

Line the bottom of a 9x13 inch baking pan with graham crackers. In a large bowl, combine the milk and vanilla pudding according to directions on box. Fold in the whipped topping. Spread a layer of the pudding mixture over the graham crackers. Alternate the graham cracker and pudding layers up to the top of the pan. Refrigerate for at least 12 hours. Drizzle chocolate syrup on top before serving.

Recipe of the Week Glazed Pecans

1 egg white
3/4 C brown sugar
1/2 tsp. vanilla
2 C pecan halves

Beat egg white until soft peak will stand. Gradually add sugar and vanilla. Fold in pecans. Place pecans on greased cookie sheet. Bake at 400 degrees for 30 minutes. Turn off oven and let stand in oven for 30 minutes.

Recipe of the Week Fudge Cookies

1 pkg. devil's food cake mix
2 eggs
1/2 C oil
1 C semi-sweet chocolate chips

Mix cake mix, eggs and oil. Stir in chocolate chips. Mixture will be stiff. Shape dough into small balls and place on a cookie sheet. Bake at 350 degrees for 10-12 minutes.

Recipe of the Week Cherry Angel Food Cake

1 C sifted cake flour
1 C egg whites
1/4 tsp. salt
1 tsp. cream of tartar
1 1/4 C sugar
3/4 tsp. vanilla extract
1/4 tsp. almond extract
1/3 C maraschino cherries, sliced

In large glass mixing bowl, beat egg whites with salt and cream of tartar until foamy. Add sugar and continue to beat until stiff peaks form. Blend in vanilla and almond extract. Fold in flour. Pour half of the batter into 10 in. tube pan. Sprinkle with half of cherries. Fill pan with remaining batter and top with remaining cherries. Bake at 325 for 50 min.

Recipe of the Week Cake Balls

1 box cake mix any flavor
1 16oz. frosting any flavor
1 3oz. bar white or chocolate flavored confectioners coating

Prepare cake mix according to directions. When cake is done and cooled, crumble into a large bowl and stir in frosting until well blended. Use a melon baller to form balls of the cake mixture and put on cookie sheet. Freeze balls for an hour. Melt coating in a glass bowl in the microwave, stirring occasionally. Dip the balls in coating with toothpick or easter egg dipper. Place on wax paper to set. Makes 3 dozen.

Recipe of the Week Cinnasweet Pumpkin Seeds

4 C pumpkin seeds, rinsed and dried
1/2 C butter, melted
2 Tbsp. brown sugar
1 Tsp. ground cinnamon
1/4 Tsp. salt
1/4 C sugar, divided

Preheat oven to 300 degrees. Combine pumpkin seeds, butter, brown sugar, cinnamon and salt in a bowl. Spread seeds in a single layer on a 10x15 jelly roll pan. Bake for 7 minutes; stir and cook for 7 more minutes. Remove from oven and sprinkle with 2 Tbsp. of sugar; stir to coat. Bake for another 7 minutes; remove from oven and sprinkle with remaining sugar. Bake for a final 7 minutes. Allow to cool before serving.

Recipe of the Week Cream Cheese Apple Dip

8 oz. pkg. cream cheese
1/4 C sugar
3/4 C brown sugar
1 tsp. vanilla extract
1/2 C toffee baking bits
apple slices

Blend together cream cheese, sugars and vanilla. Mix in toffee. Serve with apple slices.

Recipe of the Week White Fudge

3 Tbsp. butter
3 Tbsp. milk
1 15.4oz pkg white frosting mix, dry
1/2 C chopped nuts (optional)

Grease 9x5x3-inch loaf pan. In double broiler, melt butter in milk and stir in dry frosting mix until smooth. Heat over rapidly boiling water for 5 minutes, stirring occasionally. Stir in nuts. Spread mixture in pan. Cool until firm and cut into squares.

Recipe of the Week Candy Trifles

1 12oz. pkg. of semi-sweet chocolate chips
1 C peanuts
2 C chow mein noodles
1/4 C cocout (optional)

In double broiler over hot water, melt chocolate chips. Stir in peanuts and noodles until well coated. Add coconut if desired. Drop mixture in spoonfuls onto waxed paper. Chill until firm.