



Over 600
Simple and Delicious
No-Bake Recipes

The
Ultimate
No-Bake
Dessert
Cookbook

Corbett B. Coburn III

The Ultimate No-Bake Dessert Cookbook:

Over 600 Simple and Delicious No-Bake Recipes

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Table of Contents

[Introduction](#)

[Refrigerator Cakes](#)

[Angel Food Refrigerator Cake](#)

[Chocolate Ice Box Cake](#)

[Chocolate Mousse Torte](#)

[Chocolate-filled Angel Torte](#)

[Chocolate Éclair Cake](#)

[Chocolate Mint Candy Cake](#)

[Chocolate Pound Cake Torte](#)

[Chocolate Mousse Cake](#)

[Chocolate Charlotte Russe](#)

[Chocolate Rajah](#)

[Frozen White Chocolate Raspberry Mousse Cake](#)

[Chocolate Angel Food Cake](#)

[Butterfinger® Candy Bar Cake](#)

[Orange Refrigerator Cake](#)

[Dirt Cake](#)

[Pineapple Refrigerator Cake](#)

[Mocha Refrigerator Cake](#)

[Strawberry-stuffed Angel Food Cake](#)

[Twinkie® Cake](#)

[Banana Split Refrigerator Cake](#)

[Popcorn Cake](#)

[Chocolate Popcorn Cake](#)

[Pineapple Lime Cake](#)

[Pineapple-Almond Cake](#)

[Pineapple Banana Cake](#)
[Pineapple Dream Cake](#)
[Christmas Refrigerator Cake](#)
[Refrigerator Fruit Cake](#)
[Nutty Refrigerator Fruitcake](#)
[Four Layer Delight Cake](#)
[Frozen Lemon Cake](#)
[Lemon Fluff Cake](#)
[Peanut Ribbon Cake](#)
[Peanut Cake](#)
[Cherries and Cream Cake](#)
[Crispy Rice Cake](#)
[Cherry Angel Food Cake](#)
[Strawberry Gelatin Cake](#)
[Coconut Graham Cracker Cake](#)
[Velvet Cream Cake](#)
[Viennese Torte](#)
[Rum Nut Cake](#)
[Bailey's® Irish Cream Cake](#)
[Snowball Cake](#)
[Cherry Cream Angel Food Cake](#)
[Black Cherry Gelatin Cake](#)
[Fig Refrigerator Cake](#)
[Mango Refrigerator Cake](#)
[Papaya Angel Food Cake](#)
[Ambrosia Refrigerator Cake](#)
[Safari Cake](#)
[Hawaiian Refrigerator Cake](#)
[Peach Marshmallow Refrigerator Cake](#)

[Maple Nut Refrigerator Cake](#)

[Fig Cake](#)

[Party Roll](#)

[Zebra Cake](#)

[Apple Butter Refrigerator Cake](#)

[Fresh Blueberry Refrigerator Cake](#)

[Ice Cream Cakes](#)

[Sherbet-Angel Food Cake](#)

[Rainbow Sherbet Cake](#)

[Crunchy Ice Cream Cake](#)

[Ice Cream Crunch Cake](#)

[Pistachio Ice Cream Cake](#)

[Pistachio Pudding Ice Cream Cake](#)

[Neapolitan Ice Cream Cake](#)

[Banana Neapolitan Ice Cream Cake](#)

[Banana Split Ice Cream Cake](#)

[Fudge Ice Cream Cake](#)

[Chocolate Crunch Cake](#)

[Ice Cream Sandwich Cake](#)

[Granola Chocolate Mint Cake](#)

[Simple Granola Ice Cream Cake](#)

[Crème De Menthe Cake](#)

[Peppermint Ice Cream Torte](#)

[Chocolate Mint Ice Cream Cake](#)

[Butter Pecan Cake](#)

[Sandwich Cookie Cake](#)

[Coconut Cream Cake](#)

[Coconut Chocolate Crunch Cake](#)

[Coconut Rice Cereal Cake](#)

[Ice Cream Cake with Coconut-Pecan Topping](#)

[Chocolate Peanut Butter Cake](#)

[Ice Cream Bundt Cake](#)

[Cracker and Ice Cream Cake](#)

[Ribbon Cake](#)

[Spring Delight Cake](#)

[Blueberry Yogurt Cake](#)

[Strawberry Ice Cream Cake](#)

[Strawberry Ice Cream Cheesecake](#)

[Strawberry Pineapple Ice Cream Cake](#)

[Strawberry Angel Food Ice Cream Cake](#)

[Chocolate Toffee Bar Cake](#)

[Peanut Butter Cup Cake](#)

[Mocha Fudge Ice Cream Cake](#)

[Kahlúa® Ice Cream Cake](#)

[Mocha Java Ice Cream Cake](#)

[Brownie Ice Cream Cake](#)

[Butter Pecan Shortbread Cake](#)

[Peach Melba Ice Cream Cake](#)

[Chocolate Chip Cookie Ice Cream Cake](#)

[Angel Street Cake](#)

[Almond Praline Ice Cream Cake](#)

[Chocolate Mousse Ice Cream Cake](#)

[Pumpkin Ice Cream Cake](#)

[Heavenly Hash Cake](#)

[Italian Love Cake](#)

[Valentine Cake](#)

[Pink Lemonade Cake](#)

[Lemonade Angel Food Cake](#)

[Cream Puff Cake](#)

[Pineapple Upside-down Ice Cream Cake](#)

[Celebration Ice Cream Cake](#)

[Toasted Almond Ice Cream Cake](#)

[Caramel Pecan Ice Cream Cake](#)

[Chocolate Chip Cookie Bombe](#)

[Orange Dream Cake](#)

[Tortoni Ice Cream Cake](#)

[Almond Macaroon Ice Cream Cake](#)

[Cheesecakes](#)

[Strawberry Cheesecake Supreme](#)

[Lemon Cheesecake](#)

[Easy Lemon Cheesecake](#)

[Tart Lemon Cheesecake](#)

[Lemon Cheesecake with Blueberry Drizzle](#)

[Cherry Cheesecake](#)

[Sour Cream Cheesecake](#)

[Fluffy Frozen Cheesecake](#)

[Ladyfinger Frozen Cheesecake](#)

[Raspberry Lemonade Cheesecake](#)

[Raspberry Cheesecake](#)

[Raspberry Glacé Cheesecake](#)

[Pineapple Cheesecake](#)

[Frozen Pineapple Cheesecake](#)

[Orange Pineapple Cheesecake](#)

[Frozen Mocha Cheesecake](#)

[Café Au Lait Cheesecake](#)

[Jamocho Cheesecake](#)

[Coffee Cheesecake](#)

[Kahlúa® Cheesecake](#)
[Chocolate Raspberry Cheesecake](#)
[Chocolate Cheesecake](#)
[Chocolate Peach Cheesecake](#)
[Chocolate Cherry Cheesecake](#)
[Chocolate Almond Cheesecake](#)
[Rocky Road Cheesecake](#)
[Orange Grape Cheesecake](#)
[Orange Upside-down Cheesecake](#)
[Orange Lemon Cheesecake](#)
[Orange Grapefruit Cheesecake](#)
[Tangerine Cheesecake](#)
[Citrus Cheesecake](#)
[Lime Cheesecake](#)
[Simple Pear Cheesecake](#)
[Apricot Cheesecake](#)
[Golden Pear Cheesecake](#)
[Mango Cheesecake](#)
[Fruity Yogurt Cheesecake](#)
[Grape Cheesecake](#)
[Cookies and Cream Cheesecake](#)
[Caramel Cheesecake](#)
[Quick Eggnog Cheesecake](#)
[Easy Eggnog Cheesecake](#)
[Eggnog Cheesecake](#)
[Piña Colada Cheesecake](#)
[Amaretto Mousse Cheesecake](#)
[Drambuie® Cheesecake](#)
[Irish Cream Cheesecake](#)

[Brandy Cheesecake](#)

[Peppermint Cheesecake](#)

[Chocolate Mint Cheesecake](#)

[White Chocolate Cheesecake](#)

[Fluffy White Chocolate Cheesecake](#)

[Chocolate Marshmallow Cheesecake](#)

[Banana Split Cheesecake](#)

[Banana Nut Cheesecake](#)

[Peanut Butter Cheesecake](#)

[Almond Cheesecake](#)

[American Flag Cheesecake](#)

[Summer Berry Cheesecake](#)

[Low-Carb Cheesecake](#)

[Cookies, Balls, and Bars](#)

[Crispy Rice Treats](#)

[Crispy Turtle Bars](#)

[Crispy Peanut Squares](#)

[Chocolate Peanut Crisps](#)

[Crispy Coconut Bars](#)

[Crispy Date Balls](#)

[Chocolate Avalanche Bars](#)

[Cookies and Cream Bars](#)

[Patriot's Stars](#)

[Chocolate Pizza](#)

[Chocolate Peanut Butter Cookies](#)

[Chocolate Mint Cookies](#)

[Chocolate Bonbon Cookies](#)

[Frozen Orange Cookies](#)

[Cardamom Orange Balls](#)

[Coconut Orange Balls](#)

[Lemon Snowdrift Bars](#)

[Coconut Drops](#)

[Coconut Date Balls](#)

[Caramel Peanut Butter Balls](#)

[Cranberry Bars](#)

[Cinnamon Cranberry Granola Bars](#)

[White Chocolate Cranberry Cookies](#)

[S'mores Bars](#)

[Rocky Road Cookies](#)

[Rocky Road Bars](#)

[Peanut Butter Haystacks](#)

[Butterscotch Haystacks](#)

[Butterscotch Bars](#)

[Chocolate Butterscotch Bars](#)

[Bird's Nest Cookies](#)

[Peanut Butter Crunchies](#)

[Peanut Butter Bars](#)

[Double Chocolate Peanut Butter Bar](#)

[Double Dipped Sandwich Cookies](#)

[Chocolate Oat Cookies](#)

[Peanut Butter and Corn Flakes Cookies](#)

[Peanut Butter Honey Crisp Cookies](#)

[Chocolate Raisin Cookies](#)

[Marshmallow Graham Bars](#)

[Brownies](#)

[Banana Peanut Butter Fudge Bars](#)

[Double Chocolate Chip Cookie Bars](#)

[Vanilla Oatmeal Cookies](#)

[Muddy Buddies](#)

[Granola Bars](#)

[Cookies and Crème Bars](#)

[Chocolate Hazelnut Bars](#)

[Chocolate Hazelnut Cookies](#)

[Chocolate Chip Coconut Balls](#)

[Dried Apple Bars](#)

[Fresh Apple Cookies](#)

[Maple Praline Cookies](#)

[German Chocolate Cookies](#)

[Gingerbread Chews](#)

[Bananas Foster Cluster](#)

[Apricot Balls](#)

[Coffee Toffee Cookies](#)

[Bourbon Balls](#)

[Pecan Bourbon Balls](#)

[Rum Raisin Balls](#)

[Mincemeat Cookies](#)

[Trifle](#)

[English Trifle](#)

[Strawberry English Trifle](#)

[Edinburgh Trifle](#)

[Savannah Trifle](#)

[Tiramisu](#)

[Tiramisu II](#)

[Fruit Trifle](#)

[Fruit Trifle II](#)

[Tropical Trifle](#)

[Tropical Fruit Trifle](#)

[Rum Cream Trifle](#)
[Rum Raisin Trifle](#)
[Eggnog Trifle](#)
[Cherry Trifle](#)
[Cherry Cheese Trifle](#)
[Lemon Blueberry Trifle](#)
[Blueberry Trifle](#)
[Blueberry Peach Trifle](#)
[Peach Blueberry Trifle](#)
[Peach Trifle](#)
[Peach Melba Trifle](#)
[Nectarine and Orange Trifle](#)
[Apricot Trifle](#)
[Apricot Raspberry Trifle](#)
[Lemon Raspberry Trifle](#)
[Raspberry Trifle](#)
[Lime Trifle](#)
[Chocolate Trifle](#)
[Death by Chocolate Trifle](#)
[Chocolate Cherry Trifle](#)
[Chocolate Orange Trifle](#)
[Double Chocolate Mocha Trifle](#)
[Black Forest Trifle](#)
[Chocolate Banana Trifle](#)
[German Chocolate Trifle](#)
[Coffee Brownie Trifle](#)
[Chocolate Passion Bowl](#)
[Jellyroll Trifle](#)
[Fig Raspberry Honey Trifle](#)

[Cranberry Orange Trifle](#)

[Cherry Pineapple Trifle](#)

[Banana Berry Trifle](#)

[Banana Orange Trifle](#)

[Banana Split Trifle](#)

[Banana Trifle](#)

[Peanut Butter Banana Trifle](#)

[Strawberry Orange Trifle](#)

[Strawberry Cheesecake Trifle](#)

[Strawberry Cheesecake Trifle](#)

[Strawberry Shortcake Trifle](#)

[Strawberry Gelatin Trifle](#)

[Berry Trifle](#)

[Vanilla Berry Trifle](#)

[Lemon Berry Trifle](#)

[Blackberry Trifle](#)

[All American Trifle](#)

[Pumpkin Gingerbread Trifle](#)

[Caramel Apple Trifle](#)

[Doughnut Trifle](#)

[Mincemeat Trifle](#)

[Fruit Desserts](#)

[Strawberries Romanov](#)

[Strawberry Chiffon](#)

[Strawberry Bavarian Crème](#)

[Strawberries in Sour Cream](#)

[Zabaglione with Strawberries](#)

[Fruit-filled Chocolate Dreams](#)

[Lemon Pineapple Fluff](#)

[Pineapple Delight](#)

[Peaches Dorado](#)

[White Peaches and Blackberries in Kirsch](#)

[Christmas Spiced Fruit](#)

[Marshmallow Fruit](#)

[Cheese Fruit Whip](#)

[Fruit Supreme](#)

[Simple Fruit Ambrosia](#)

[Dessert Fruit Salad](#)

[Summer Fruit with Lemon Poppy Seed Dressing](#)

[Marinated Summer Fruit](#)

[Dried Fruit Balls](#)

[Fruit Kebabs](#)

[Stuffed Date and Figs](#)

[Date Rolls](#)

[Honey Date Balls](#)

[Rum Date Balls](#)

[Mango Delight](#)

[Quick Mango Mousse](#)

[Mango Olé](#)

[Mango Mousse](#)

[Mango Crème](#)

[Mango Crème](#)

[Flaming Mangoes](#)

[Candied Kumquats](#)

[Spicy Sweet Kumquats](#)

[Tropical Fruit Platter](#)

[Tropical Fruit Salad](#)

[Almond Float](#)

[Lychee Salad](#)

[Stuffed Lychees](#)

[Purple Passion Salad](#)

[Purple Passion Salad II](#)

[Moonlight Madness](#)

[Fruit with Lemon Dip](#)

[Fruit Dip](#)

[Fruit Bowl](#)

[Fruit and Yogurt Mold](#)

[Fruit and Yogurt Bowl](#)

[Tapioca Fruit Cup](#)

[Pears Poached In Wine](#)

[Figs Poached in Spiced Red Wine](#)

[Figs in Wine](#)

[Honey Fruit Balls](#)

[Bananas Foster](#)

[Fruit Fool](#)

[Cherries Jubilee](#)

[Apricot Cream](#)

[Tipsy Nectarines](#)

[Apple Mallow](#)

[Apple Delight](#)

[Apple Snow](#)

[Cinnamon Apples](#)

[Brandied Grapes](#)

[Gelatin Desserts](#)

[Pink Fluff](#)

[Blueberry Fluff](#)

[Apricot Gelatin](#)

[Apricot Sparkle](#)
[Orange Apricot Gelatin](#)
[Peach Gelatin](#)
[Peach Delight](#)
[Spicy Peach Gelatin](#)
[Quick Peach Melba Gelatin](#)
[Pear Melba Mousse](#)
[Rainbow Mold](#)
[Ribbon Gelatin](#)
[Stained Glass Gelatin](#)
[Strawberry Marshmallow Gelatin](#)
[Quick Strawberry Vanilla Gelatin](#)
[Strawberry Orange Gelatin](#)
[Melon Wedges](#)
[Mandarin Orange Gelatin](#)
[Orange Sherbet Gelatin Ring](#)
[Quadruple Orange Gelatin](#)
[Quick Vanilla Orange Gelatin](#)
[Cranberry Gelatin](#)
[Apple Cranberry Delight](#)
[Cran-Raspberry Gelatin](#)
[Low Calorie Cranberry Mousse Mold](#)
[Cranberry Wobbler](#)
[Black Cherry Gelatin Dessert](#)
[Lemon Chiffon](#)
[Jigglers](#)
[Red Hot Gelatin](#)
[Banana Cream Gelatin](#)
[Red, White and Blue Dessert](#)

[4th of July Dessert](#)
[Red and Green Christmas Mold](#)
[Merry Cherry Dessert](#)
[Coffee Gelatin](#)
[Lemon Mousse](#)
[Buttermilk Gelatin](#)
[Lime Bavarian](#)
[Frosted Lime Crème](#)
[Banana Whip](#)
[Frozen Gelatin Pops](#)
[Almond Gelatin](#)
[Berries in Champagne](#)
[Raspberry Angel Dessert](#)
[Layered Pear Mold](#)
[Sunset Fruit Mold](#)
[Mimosa Mold](#)
[Mango Lemon Mold](#)
[Mango Pomegranate Gelatin](#)
[Cherry Pomegranate Gelatin](#)
[Sparkling Berry Salad](#)
[Apple Mold](#)
[Champagne Mold](#)
[Sangria Gelatin Ring](#)
[Melon Mold](#)
[Creamy Fruit Mold](#)
[Pastel Swirls](#)
[Layered Mint Chocolate Loaf](#)
[Eggnog Mold](#)
[Layered Peppermint Mold](#)

[Raspberry Royale](#)

[Ambrosia Mold](#)

[Turkish Delight](#)

[Pies](#)

[Lemon Icebox Pie](#)

[Lemon Chiffon Pie](#)

[Lemon Peach Chiffon Pie](#)

[Cherry Lemon Icebox Pie](#)

[Strawberry Lemon Pie](#)

[Lemonade Chiffon Pie](#)

[Lemon Lime Pie](#)

[Super-Quick Lemon Chiffon Pie](#)

[Orange Yogurt Chiffon Pie](#)

[Lime Icebox Pie](#)

[Key Lime Pie](#)

[Easy Lime Chiffon Pie](#)

[Citrus Chiffon Pie](#)

[Pineapple Icebox Pie](#)

[Millionaire Pie](#)

[Chocolate Layer Pie](#)

[Chocolate Icebox Pie](#)

[Chocolate Glazed Turtle Pie](#)

[Rocky Road Pie](#)

[Chocolate Chiffon Pie](#)

[French Silk Pie](#)

[Chocolate Silk Pie with Marshmallow Meringue](#)

[Fudge Chiffon Pie](#)

[Caramel Chiffon Pie](#)

[Bourbon Caramel Banana Crème Pie](#)

[Blueberry Icebox Pie](#)
[Valentine Pie](#)
[Coconut Icebox Pie](#)
[Coconut Crème Pie](#)
[Coconut Chiffon Pie](#)
[Blueberry Banana Pie](#)
[Simple Blueberry Pie](#)
[Pink Apple Chiffon Pie](#)
[Cherry Pineapple Pie](#)
[Butterscotch Chiffon Pie](#)
[Triple Layer Eggnog Pie](#)
[Eggnog Chiffon Pie](#)
[Fresh Fruit Chiffon Pie](#)
[Simple Yogurt Chiffon Pie](#)
[Peach Chiffon Pie](#)
[Cranberry Chiffon Pie](#)
[Raspberry Chiffon Pie](#)
[Peanut Butter Chiffon Pie](#)
[Coffee Chiffon Pie](#)
[Rhubarb Chiffon Pie](#)
[Apricot Chiffon Pie](#)
[Pumpkin Chiffon Pie](#)
[Sherry Pumpkin Chiffon Pie](#)
[Two Layer Pumpkin Pie](#)
[Diet Pumpkin Butterscotch Pie](#)
[Cherry Chiffon Pie](#)
[Mango Pie](#)
[Grasshopper Pie](#)
[Easy Grasshopper Pie](#)

[Pistachio Pineapple Pie](#)

[Banana Split Pie](#)

[No Bake Pecan Pie](#)

[Confetti Pie](#)

[White Chocolate Hazelnut Pie](#)

[Spicy Apple Pie](#)

[Fruit Tart](#)

[Puddings and Custards](#)

[Crème Caramel Squares](#)

[Pineapple Pistachio Pudding](#)

[Amaretto Pudding](#)

[Pumpkin Maple Custard](#)

[Maple Walnut Tapioca Pudding](#)

[Apple Tapioca Pudding](#)

[Eggnog Tapioca Pudding](#)

[Pineapple Tapioca Pudding](#)

[Dark Chocolate Tapioca Pudding](#)

[Fluffy Tapioca Cream Pudding](#)

[Fluffy Raspberry Tapioca Pudding](#)

[Cookies and Cream Pudding](#)

[Vanilla Rice Pudding](#)

[Pumpkin Mousse](#)

[White Chocolate Mousse](#)

[Autumn Harvest Rice Pudding](#)

[Rice Pudding with Figs and Grappa](#)

[Cinnamon and Raisin Rice Pudding](#)

[Warm Peanut Butter Pudding](#)

[Coconut Caramel Rice Pudding](#)

[Creamy Coconut Rice Pudding](#)

[Hawaiian Coconut Pudding](#)
[No-Bake Coconut Flan](#)
[Coffee Panna Cotta](#)
[Mocha Pudding](#)
[Banana Split Pudding](#)
[Cream Cheese Banana Pudding](#)
[Quick Banana Pudding](#)
[Easy Banana Crème](#)
[Banana Cream Pudding](#)
[Creamy Banana Pudding](#)
[Mango Pudding](#)
[Mango Lime Pudding](#)
[Papaya Pudding](#)
[Chai Latte Pudding](#)
[Flan de Café con Leche](#)
[Cappuccino Pudding](#)
[Pudding Café](#)
[Boiled Custard](#)
[Chocolate Raspberry Pudding](#)
[Cinnamon Chocolate Pudding](#)
[Quick Chocolate Marshmallow Pudding](#)
[Chocolate Marshmallow Pudding](#)
[Easy Chocolate Mousse](#)
[Rocky Road Pudding](#)
[Marshmallow Pudding](#)
[Lime Pudding](#)
[Mint Chocolate Chip Pudding](#)
[Chocolate Yogurt Pudding](#)
[Peanut Butter Pudding](#)

[Butterscotch Pudding](#)

[Spiked Butterscotch Pudding](#)

[Irish Cream Chocolate Mousse](#)

[Danish Rum Pudding with Raspberry Sauce](#)

[Bourbon Custard](#)

[Banana Rum Custard](#)

[Kumquat Pudding](#)

[Vanilla Pudding](#)

[Chocolate Crumb Pudding](#)

[Strawberry Bread Pudding](#)

[Classic Boiled Custard](#)

[Parfaits](#)

[Flag Day Parfait](#)

[Patriot's Parfait](#)

[Coffee Spice Parfait](#)

[Mocha Parfait](#)

[Mocha Berry Parfait](#)

[Orange Temptation Parfait](#)

[Orange Crème Crunch Parfait](#)

[Orange Parfait](#)

[Sunny Parfait](#)

[Lime Pineapple Parfait](#)

[Black and White Parfait](#)

[Tuxedo Parfait](#)

[Chocolate Wafer Parfait](#)

[Banana Surprise Parfait](#)

[Banana Nut Parfait](#)

[Banana Mousse Parfait](#)

[Ambrosia Parfait](#)

[Cherry Cheesecake Parfait](#)

[Cheesecake Parfait](#)

[Berry Cheesecake Parfait](#)

[Mango Cheesecake Parfait](#)

[Blueberry Parfait](#)

[Strawberry Parfait](#)

[Strawberry Rhubarb Parfait](#)

[Strawberry Pineapple Parfait](#)

[Strawberry Tapioca Parfait](#)

[Raspberry Cloud Parfait](#)

[Raspberry Gelatin Parfait](#)

[Raspberry Yogurt Parfait](#)

[Lemon Berry Parfait](#)

[Cranberry Ribbon Parfait](#)

[Pumpkin Parfait](#)

[Peach Melba Parfait](#)

[Peach Gelatin Parfait](#)

[Piña Colada Parfait](#)

[Plum Parfait](#)

[Rocky Road Parfait](#)

[Peppermint Parfait](#)

[Grasshopper Parfait](#)

[Peanut Butter and Jelly Parfait](#)

[Peanut Butter and Jam Parfait](#)

[Chocolate Peanut Butter Parfait](#)

[Floating Fruit Parfait](#)

[Maple Nut Parfait](#)

[White Chocolate Mousse Parfait](#)

[Sea Foam Parfait](#)

[Cannoli Cream Parfaits](#)

[Tiramisu Parfait](#)

[Cherries Jubilee Parfait](#)

[Simple Fruit Parfait](#)

[Fig and Honey Parfait](#)

[Papaya Berry Parfait](#)

[Tropical Fruit Parfait](#)

[Mango Chocolate Chip Parfait](#)

[Fruit Salad Parfait](#)

[Crunchy Berry Parfait](#)

[Cherries in Snow](#)

[Ginger Pear Cheesecake Parfait](#)

[A Little Baking](#)

[Ladyfingers](#)

[Traditional Pound Cake](#)

[Sour Cream Pound Cake](#)

[Angel Food Cake](#)

[Sponge Cake](#)

[Graham Cracker Pie Crust](#)

[Cinnamon Graham Cracker Pie Crust](#)

[Cinnamon Pecan Graham Cracker Pie Crust](#)

[Vanilla Wafer Pie Crust](#)

[Shortbread Pie Crust](#)

[Chocolate Pie Crust](#)

[Chocolate Sandwich Cookie Pie Crust](#)

[Ginger Snaps Pie Crust](#)

[Pasteurizing Eggs](#)

Introduction

This book is designed for people who want delicious desserts but do not want to bake. There are desserts of all types. There are quick desserts, healthy desserts, elegant desserts, diet desserts, plain desserts, fancy desserts, quick desserts and inexpensive desserts. In short, whatever sort of dessert you want, you should be able to find it here.

Some of these desserts take only minutes to make. Others, while requiring little active preparation time, require hours of sitting in a refrigerator or freezer. You will often see the phrase, "Refrigerate overnight". In most cases, this is just a suggestion. Common sense will tell you when you may serve a dessert without waiting quite so long.

There are two schools of thought when it comes to cooking. There are those who believe that recipes must be followed exactly. These people measure ingredients as if they were involved in an intricate and dangerous chemistry experiment in which the slightest variation may end in an explosion. Others view recipes as mere suggestions.

There is something to be said for each school of thought. If you are baking, you can cause real problems by using too much baking soda or baking powders. Your food may not explode, but it may certainly be ruined.

These recipes are, however, what I call "ish" recipes. You may see recipes that call for a 15-ounce can of some ingredient. Suppose you have a can that has 16 ounces. Well, 16 is 15-ish. An extra ounce is not going to hurt anything. Go ahead and use it.

Nor will it hurt anything to use a little less of an ingredient. Or refrigerate most recipes a little longer or shorter than the recipes call for. That is what I mean when I say these are "ish" recipes.

These recipes are tolerably complete, but I have not always includes common sense steps. For instance, I have not always reminded you to cover the dessert before placing it in a refrigerator or freezer. It did not seem like a necessity to do so since everyone

knows that unwrapped items in a refrigerator can take on odd flavors.

Nor have I told you to pasteurize your eggs before using them. I highly recommend that you do so and have included instructions in the Appendix.

I thoroughly believe you will enjoy this cookbook. I hope you use it for many years to come and that it provides a great deal of happiness for you and your family.

Refrigerator Cakes

Everybody likes cake. But not everybody has the time or the inclination to bake one. These cakes are easy to make, don't require baking, and are absolutely delicious. Next time you want a dessert, make one of these cakes. You are sure to be satisfied with the results.

Angel Food Refrigerator Cake

Ingredients:

2 packages (3 ounces each) red gelatin
1 cup hot water
1 cup sugar
1 cup cold water
½ cup orange juice
2 cups heavy whipping cream
2 angel food cakes
Green Maraschino cherries (optional)

Procedure:

1. Dissolve the gelatin in the hot water.
2. Add the sugar and stir until it is dissolved.
3. Add the cold water and orange juice.
4. Chill until the gelatin is thickened to the consistency of unbeaten egg whites.
5. Whip the cream until it forms stiff peaks.
6. Fold together the gelatin mixture and whipped cream.
7. Cut the cake into slices about 1 inch thick.
8. Arrange ½ of the cake slices in a single layer in a 9 x 13 inch pan.
9. Spoon ½ of the gelatin mixture on top of the cake.
10. Add the remaining cake slices.
11. Spoon the remaining gelatin on top.
12. Garnish the cake with the cherries and chill until the gelatin is firm.

Chocolate Ice Box Cake

Ingredients:

2 squares German sweet chocolate
6 eggs, separated
6 tablespoons granulated sugar
1 teaspoon vanilla
3 tablespoons boiling water
2 boxes tea wafers
1½ cup heavy whipping cream
2 tablespoons sugar

Procedure:

1. Beat the egg yolks with 3 tablespoons of sugar and vanilla.
2. Beat the egg whites until they are stiff, slowly adding 3 tablespoons of sugar.
3. Melt the German sweet chocolate.
4. Add the boiling water to the chocolate and then stir in the egg yolks.
5. Fold the stiffly beaten egg whites into the chocolate mixture.
6. Line a loaf pan with waxed paper or foil.
7. Add a layer of wafers first, and then alternate layers of chocolate mixture and wafers, ending with wafers on top.
8. Cover the cake with waxed paper.
9. Refrigerate for 24 hours.
10. Whip cream until it forms soft peaks, slowly adding the sugar.
11. Remove the paper, invert pan and the cake.
12. Cover the top and sides of the cake with the sweetened whipped cream.

Chocolate Mousse Torte

Ingredients:

1 box vanilla wafers, crushed
1¼ sticks butter, melted
12 ounces chocolate chips
1 ounce unsweetened baker's chocolate
4 tablespoons sugar
6 tablespoons milk
8 egg yolks
2 teaspoons vanilla
2 cups heavy whipping cream
2 tablespoons powdered sugar
1 tablespoon vanilla

Procedure:

1. Combine the crushed vanilla wafers with the butter.
2. Put the mixture into a greased springform pan to form a crust.
3. Melt the chocolate with the sugar and milk in a double boiler.
4. Cool the chocolate mixture.
5. Beat the egg yolks and vanilla.
6. Add the yolk mixture to the cooled chocolate mixture.
7. Beat the egg whites until they are stiff but not dry and fold them into the chocolate mixture.
8. Pour the mixture into the springform pan onto the wafer crust.
9. Refrigerate overnight.
10. Whip the cream until it forms soft peaks while slowly adding the sugar and vanilla.
11. Open the springform pan and place the tort on a serving dish.
12. Top with whipped cream.

Chocolate-filled Angel Torte

Ingredients:

- 1 (10 inch) angel food cake
- 1 (3.9 ounce) package instant chocolate pudding mix
- 1 cup milk
- ½ cup sour cream
- 1 tablespoon dark rum
- 1½ cups whipping cream
- 2 tablespoons powdered sugar
- Chocolate curls or shaved chocolate for garnish

Procedure:

1. Combine the pudding mix with the milk and beat the mixture for 2 minutes.
2. Stir in the sour cream and rum.
3. Cut the angel food cake into 3 layers.
4. Spread the chocolate mixture between the layers, stacking layers back on top of each other.
5. Whip the cream until stiff peaks form while slowly adding the powdered sugar.
6. Spread the whipped cream over the top and sides of the cake.
7. Decorate the top with chocolate curls or shaved chocolate.
8. Refrigerate for 3 hours before serving.

Chocolate Éclair Cake

Ingredients:

- 1 box graham crackers
- 2 (3.4 ounce) packages vanilla instant pudding
- 4 cups milk
- 8 ounces non-dairy whipped topping
- 1 container fudge frosting

Procedure:

1. Line a 9 x 13 inch cake pan with whole graham crackers.
2. Mix the vanilla pudding with the milk according to the package directions.
3. Blend in the whipped topping.
4. Put $\frac{1}{2}$ of the pudding mix on top of the graham crackers.
5. Add another layer of whole graham crackers.
6. Add another layer of pudding and top with a final layer of graham crackers.
7. Spread the fudge frosting over the top of the cake.
8. Refrigerate overnight.

Chocolate Mint Candy Cake

Ingredients:

5 tablespoons butter, cut in pieces
5 tablespoons orange juice, divided
1 cup graham cracker crumbs
1 cup quick cooking oats, uncooked
3 tablespoons sugar
18 chocolate mint candies (Andes® Crème de Menthe), chopped
8 ounces cream cheese, softened
½ cup sugar
1 cup whipping cream
1 cup flaked coconut
2 (4 serving size) packages chocolate instant pudding
3 cups milk
8 ounces non-dairy whipped topping

Procedure:

1. Melt together the butter and 3 tablespoons of the orange juice.
2. Stir together the graham cracker crumbs, rolled oats and sugar.
3. Add the melted butter and blend the mixture.
4. Stir in the chopped Andes® and press the mixture into the bottom of a buttered 9-inch springform pan.
5. Refrigerate the crust while making the next layer.
6. Beat together the cream cheese, sugar and 2 tablespoon of the orange juice.
7. In a separate bowl, beat the whipping cream until stiff peaks form.
8. Fold the whipped cream and coconut into the cream cheese mixture.
9. Spread the cream cheese mixture over the crust and freeze for 2 to 3 hours.
10. Mix the pudding mix with the milk and fold in the non-dairy whipped topping.

11. Spread the resulting mousse over the cream cheese layer.
12. Cover with plastic wrap and freeze until firm, at least 4 hours.
13. Remove cake from the freezer for 15 minutes before serving.

Chocolate Pound Cake Torte

Ingredients:

- 1 loaf pound cake
- 1 teaspoon instant coffee (not freeze dried)
- 6 ounces chocolate chips
- 1 cup sour cream

Procedure:

1. Cut the pound cake into three layers.
2. Melt the chocolate chips over hot water in a double boiler.
3. Remove the chocolate from the heat and stir in the coffee and sour cream.
4. Use the chocolate mixture to frost between each layer of cake and then the entire cake.
5. Refrigerate overnight.

Chocolate Mousse Cake

Ingredients:

24 ladyfingers
16 ounces semi-sweet chocolate squares
4 cups heavy whipping cream, divided
3 tablespoons instant coffee
½ cup boiling water
1 cup sugar, divided
6 eggs separated
1 teaspoon vanilla
⅓ cup rum (optional)

Procedure:

1. Melt the chocolate squares in a double boiler over hot water and set aside.
2. In a large bowl, beat the egg yolks and ½ cup of sugar.
3. Add the vanilla and instant coffee dissolved in the boiling water.
4. Add the melted chocolate and mix into the beaten egg yolks.
5. Beat the egg whites until stiff peaks form.
6. Fold the egg whites into the chocolate mixture.
7. Beat 2 cups of whipping cream until stiff peaks form.
8. Fold the whipped cream into the chocolate mixture.
9. Line the bottom and sides of a 9-inch springform pan with ladyfingers.
10. Sprinkle ⅓ cup rum onto the ladyfingers. (Optional)
11. Pour the chocolate mixture into the pan.
12. Freeze overnight.
13. Whip the remaining cream into stiff peaks while gradually adding ½ cup of sugar.
14. Remove the cake from the pan and frost with whipped cream.

Chocolate Charlotte Russe

Ingredients:

2 teaspoons unflavored gelatin
2 tablespoons cold water
1 ounce baking chocolate
¼ cup boiling water
6 tablespoons sugar
Dash of salt
1¾ cups heavy whipping cream
½ teaspoon vanilla
10 ladyfingers

Procedure:

1. Soften the gelatin in the cold water for 5 minutes.
2. Melt the chocolate over hot water.
3. Add the boiling water and cook over direct heat, stirring constantly, until a smooth thickened paste forms.
4. Add the sugar, salt and ¾ cup of the cream and cook 2 to 3 minutes longer.
5. Remove the mixture from the heat and add the gelatin, stirring until it is dissolved.
6. Cool the chocolate mixture.
7. Whip the remaining cream until stiff peaks form.
8. When the chocolate mixture begins to thicken, fold in the whipped cream and vanilla.
9. Line a mold with separated ladyfingers.
10. Pour the chocolate mixture into the mold.
11. Refrigerate overnight.

Chocolate Rajah

Ingredients:

- 1 angel food cake
- 1 cup heavy whipping cream
- 1 cup milk
- 1 (3.9 ounce) package chocolate instant pudding
- ½ cup slivered almonds, toasted

Procedure:

1. Slice the cake horizontally into 4 equal parts.
2. Whip the cream until stiff peaks form and set aside.
3. Combine the milk and the pudding mix and beat for 2 minutes.
4. Fold ½ of the whipped cream into the pudding mixture.
5. Use ½ of the pudding mixture to ice three layers of the cake and stack the layers.
6. Top the iced layers with the remaining layer of cake.
7. Fold the remaining whipped cream into the remaining pudding mixture.
8. Ice the cake with the pudding mixture.
9. Sprinkle the cake with the almonds.
10. Refrigerate until the cake is chilled.

Frozen White Chocolate Raspberry Mousse Cake

Ingredients:

1 (9 ounce) package chocolate wafer cookies, finely crushed
6 tablespoons unsalted butter, melted
2 cups heavy whipping cream, divided
9 ounces white chocolate, chopped
2 tablespoons crème de cacao liqueur
1 teaspoon vanilla extract
½ cup sugar
¼ cup water
4 large egg whites, room temperature
2½ pints raspberries

Procedure:

1. Mix the cookie crumbs with the butter.
2. Press the mixture evenly over the bottom and 1 inch up the sides of a buttered 9-inch springform pan.
3. Freeze the crust for 30 minutes.
4. Bring ½ cup of the whipping cream to boil in a heavy saucepan.
5. Reduce heat to low.
6. Add the white chocolate and stir until the mixture is smooth.
7. Pour the white chocolate mixture into a large bowl.
8. Mix in the crème de cacao liqueur and vanilla extract.
9. Bring the sugar and ¼ cup water to boil in a separate saucepan over medium heat, stirring until the sugar dissolves.
10. Boil until the syrup reaches 238°Fahrenheit—about 5 minutes.
11. Beat the egg whites in large bowl until soft peaks form.
12. Gradually beat the boiling syrup into egg whites.
13. Continue beating until stiff peaks form and meringue is cool.
14. Fold the egg whites into white chocolate mixture in 2 additions.
15. Beat 1½ cups of the chilled whipping cream in large bowl until it forms soft peaks.
16. Fold the whipped cream into the white chocolate mixture.

17. Pour the mousse into the prepared crust.
18. Cover the cake tightly and freeze overnight.
19. Cover the top of the cake with raspberries.

Chocolate Angel Food Cake

Ingredients:

1 angel food cake
12 ounces chocolate chips
4 eggs, separated
2 cups heavy whipping cream
2 tablespoons sugar
1 cup pecans, chopped
1 teaspoon vanilla
Dash of salt

Procedure:

1. Tear the cake into bite-sized pieces.
2. Beat the egg yolks.
3. Melt the chocolate chips slowly over warm water in a double boiler.
4. Add the egg yolks to the chocolate and stir well.
5. Remove the chocolate from the heat and cool.
6. Beat the whites until they form stiff peaks while slowly adding the salt and sugar.
7. Fold the egg whites into the chocolate mixture.
8. Whip the cream until it forms stiff peaks.
9. Fold the cream into the chocolate mixture.
10. Add the pecans.
11. Grease a tube pan and line its bottom with $\frac{1}{2}$ of the pieces of cake.
12. Pour $\frac{1}{2}$ of the chocolate mixture over the cake.
13. . Add another layer of cake and then add the rest of the chocolate mixture.
14. Refrigerate overnight.

Butterfinger® Candy Bar Cake

Ingredients:

- 1 angel food cake
- 1½ cups powdered sugar
- 12 ounces non-dairy whipped topping
- 2 egg yolks
- ⅔ stick butter
- 6 Butterfinger® candy bars (frozen and crushed)

Procedure:

1. Tear the cake into bite-sized pieces and put ½ of the cake into a 9 x 13 inch cake pan.
2. Mix the butter, egg yolks, and powdered sugar until they are white.
3. Add the whipped topping to the sugar mixture.
4. Add 4 crushed Butterfinger® candy bars to the whipped topping mixture
5. Put ½ of the whipped topping mixture on the cake layer.
6. Add the remaining cake to form another layer.
7. Form another layer with the remaining whipped topping mixture.
8. Top the cake with the remaining crushed candy bars.
9. Refrigerate overnight.

Orange Refrigerator Cake

Ingredients:

1 (9 inch) chiffon cake
3 eggs, separated
½ cup sugar
1 tablespoon cornstarch
Dash of salt
1 cup orange juice
5 teaspoons lemon juice
1 cup heavy cream
1 can mandarin orange slices

Procedure:

1. In the top of a double boiler, mix the sugar, cornstarch, and salt.
2. Stir in the orange and lemon juices and the slightly beaten egg yolks.
3. Cook over hot water, stirring frequently, until the mixture is thick—30-60 minutes.
4. Beat the egg whites until they are stiff, but not dry.
5. Fold the egg whites into the hot pudding mixture.
6. Cut the cake vertically to make four layers.
7. Spread the pudding mixture between the layers. Make the pudding layers fairly thick.
8. Ice the whole cake with the rest of the pudding mixture. Do not worry if it does not cover the entire cake.
9. Refrigerate overnight.
10. Several hours before serving, whip cream and sweeten.
11. Ice the cake with whipped cream and decorate the cake with mandarin orange slices, patted dry.

Dirt Cake

Ingredients:

1 package chocolate sandwich cookies
½ stick butter
8 ounces cream cheese
2 (8 serving size) packages vanilla instant pudding
2 cups milk
8 ounces non-dairy whipped topping
8-inch flower pot
Artificial flower (optional)

Procedure:

1. Crush the cookies and set them aside.
2. Cream together the butter and cream cheese.
3. In a large bowl, mix 2 large boxes of vanilla instant pudding with the milk.
4. Add the cream cheese mixture and the whipped topping.
5. Beat the mixture together until it is well mixed.
6. In a new 8-inch flower pot, layer the cookie mixture, then the pudding mixture, then the cookie mixture, and so on.
7. End up with the cookie mixture.
8. Refrigerate overnight.
9. Add an artificial flower if desired.

Pineapple Refrigerator Cake

Ingredients:

- 1 (20 ounce) can crushed pineapple
- 8 ounces non-dairy whipped topping
- 1 (1.4 ounce) package instant vanilla pudding
- 1 loaf pound cake

Procedure:

1. Mix the first three ingredients.
2. Cut the cake horizontally to make 4 layers.
3. Start with the bottom layer of the cake and then add a layer of pineapple mixture.
4. Continue layering, ending with pineapple mixture.
5. Refrigerate overnight.

Mocha Refrigerator Cake

Ingredients:

12 ounces chocolate chips
2 tablespoons instant coffee
2 tablespoons water
2 tablespoons sugar
7 eggs, separated
1 teaspoons vanilla
Pinch of salt
1 package chocolate wafers, crushed fine

Procedure:

1. Combine the chocolate chips, coffee, sugar, water, and salt in the top of a double boiler on very low heat, until they are melted. Stir constantly
2. When the chocolate chips are well melted, cool the mixture.
3. Add the egg yolks and vanilla and mix well.
4. Beat the egg whites until stiff peaks form.
5. Fold the chocolate mixture into the egg whites.
6. Sift the wafer crumbs and re-crush any bits that will not pass through the sifter.
7. Arrange $\frac{1}{3}$ of the wafer crumbs in 8 x 8-inch square pan.
8. Cover with $\frac{1}{2}$ of chocolate mixture.
9. Add another $\frac{1}{3}$ of the crumbs.
10. Chill 1 hour in freezer.
11. Add the other $\frac{1}{2}$ of chocolate mixture, then the rest of crumbs.
12. Chill in the freezer for 2 hours, and then move to the refrigerator overnight.

Strawberry-stuffed Angel Food Cake

Ingredients:

8 ounces cream cheese

1 (14 ounce) can sweetened condensed milk

$\frac{1}{3}$ cup lemon juice

$\frac{1}{4}$ teaspoon almond abstract

2 cups strawberries, sliced

8 ounces non-dairy whipped topping

1 angel food cake

Procedure:

1. Combine the first 4 ingredients and set aside.
2. Slice top $\frac{1}{4}$ off of the cake and set aside.
3. Carve a cavity into the remaining cake and break the pieces into small chunks. Make sure the walls and bottom are at least 1 inch thick.
4. Mix the chunks of the cake, strawberries and whipped topping into the cream cheese mixture.
5. Fill the cavity in the cake with this mixture and replace the top of the cake to form a lid.
6. Any extra mixture can be placed in center hole.
7. Refrigerate overnight.

Twinkie® Cake

Ingredients:

- 1 box cream-filled sponge cake snack
- 3 to 4 ripe bananas
- 1 (20 ounce) can crushed pineapple
- 1 (3.4 ounce) package vanilla pudding mix
- 2 cups milk
- 12 ounces non-dairy whipped topping

Procedure:

1. Slice the sponge cake snacks lengthwise and line the bottom of a 9 x 13 inch pan.
2. Slice the bananas and place them in a layer over the snack cakes.
3. Pour on the pineapple with juice.
4. Prepare the pudding as directed on the package using the milk.
5. Pour the pudding over the pineapple layer.
6. Spread the whipped topping on top.
7. Refrigerate overnight.

Banana Split Refrigerator Cake

Ingredients:

2 cups crushed graham crackers
1 stick butter, melted
2 cups powdered sugar
2 sticks butter, softened
2 eggs
3 to 4 bananas, sliced
Lemon juice
1 (20 ounce) can crushed pineapple, drained
12 ounces non-dairy whipped topping
1 cup chopped pecans
1 cup sliced maraschino cherries

Procedure:

1. Mix the melted butter and the graham cracker crumbs until moistened.
2. Press into a 9 x 13 inch pan to form a crust.
3. Cream the softened butter, eggs and powdered sugar and pour over the crust.
4. Slice the bananas and dip the slices into lemon juice to retain their color.
5. Make a layer of bananas over the creamed sugar layer.
6. Make a layer of drained pineapple over the bananas.
7. Make a layer of whipped topping over the pineapple.
8. Cover the whipped topping with nuts.
9. Place the cherries on top.
10. Refrigerate overnight.

Popcorn Cake

Ingredients:

½ cup butter

½ cup oil

1 pound marshmallows

8 cups popped corn, un-popped kernels removed

1 pound small gumdrops or spice drops

2 cups mixed nuts

Procedure:

1. Pick out the black (licorice) gumdrops since licorice overpowers the other flavors.
2. Melt the first 3 ingredients.
3. Mix until they are very smooth.
4. Mix the popcorn, nuts and gumdrops together.
5. Pour the melted marshmallow mixture over the corn mixture and quickly stir.
6. Pour the mixture into a greased tube pan.
7. Refrigerate until cooled.

Chocolate Popcorn Cake

Ingredients:

4 quarts popped corn, un-popped kernels removed
1 pound salted peanuts
1 pound of candy-coated chocolates (M&M'S®)
1 stick butter
¼ cup vegetable oil
1 (11 ounce) bag miniature marshmallows
Butter for greasing

Procedure:

1. Put the butter, oil and marshmallows in a double boiler and melt the marshmallows, stirring frequently.
2. Pour the mixture over the popcorn, peanuts and M&M'S® and mix by hand. Wet your hands in cold water to keep them from sticking to the popcorn mixture.
3. Press the mixture, very firmly, into a well-buttered Bundt cake pan or tube cake pan.
4. Refrigerate until the cake is firm.

Pineapple Lime Cake

Ingredients:

- $\frac{3}{4}$ pound vanilla wafers, crushed
- 1 (3 ounce) package lime gelatin
- 1 cup sugar
- 1 cup boiling water
- 1 (20 ounce) can crushed pineapple
- 3 eggs, separated
- 1 stick unsalted butter

Procedure:

1. Cream the butter and sugar.
2. Beat the egg yolks.
3. Add the egg yolks to the butter and sugar and beat until well mixed.
4. Add $1\frac{1}{2}$ cups of vanilla wafer crumbs to the butter and egg mixture.
5. Drain the juice from the pineapple and reserve the juice. Add enough water to make 1 cup.
6. Dissolve the gelatin in 1 cup boiling water.
7. Add the pineapple and juice to the gelatin.
8. Add all of the gelatin mixture to the butter mixture and mix well.
9. Beat the egg whites until they form stiff peaks.
10. Fold the egg whites into the butter mixture.
11. Line the bottom of a buttered springform pan with $\frac{1}{2}$ of the remaining vanilla wafer crumbs.
12. Pour mixture into the springform pan and put the rest of the crumbs on top.
13. Refrigerate overnight.

Pineapple-Almond Cake

Ingredients:

- 1 (20 ounce) can crushed pineapple
- 8 ounces non-dairy whipped topping
- 1 (3.4 ounce) package instant vanilla pudding
- 1 loaf pound cake
- 6 tablespoons Amaretto
- ¼ cup sliced almonds, toasted

Procedure:

1. Combine the un-drained pineapple, whipped topping and pudding mix, stirring well.
2. Let the mixture stand for 5 minutes.
3. Cut the pound cake horizontally into thirds.
4. Drizzle each layer with 2 tablespoons of Amaretto.
5. Spread $\frac{1}{3}$ of the pudding mixture over the bottom layer of cake.
6. Top with the second layer of cake.
7. Repeat layering, ending with pudding mix.
8. Sprinkle with the almonds.
9. Refrigerate overnight.

Pineapple Banana Cake

Ingredients:

1 cup crushed graham crackers
1 cup sour cream
8 ounces non-dairy whipped topping
1 cup sugar
4 tablespoons lemon juice
2 teaspoons vanilla
2 (20 ounce) cans crushed pineapple, drained
4 bananas, sliced
1¼ cup chopped pecans, divided
Red and green maraschino cherries

Procedure:

1. Mix the sour cream, whipped topping, sugar, vanilla and lemon juice.
2. Fold in the graham crackers, fruit and 1 cup of the nuts.
3. Put the mixture into a 9 x 13 inch pan.
4. Top with red and green cherries and the remaining nuts.
5. Freeze overnight.

Pineapple Dream Cake

Ingredients:

- 1 (20 ounce) can crushed pineapple
- 2 (3 ounce) packages lemon gelatin
- 3 cups miniature marshmallows
- 2½ cups boiling water
- 1 cup heavy whipping cream
- 1 angel food cake

Procedure:

1. Tear the cake into bite-sized pieces.
2. Drain the pineapple and reserve 1 cup of the juice.
3. Dissolve the gelatin and marshmallows in the 2½ cups of boiling water.
4. Add the pineapple juice.
5. Chill the gelatin mixture until it is the consistency of egg whites and then whip it.
6. Whip the cream until it forms soft peaks.
7. Gently add the pineapple, whipped cream and cake pieces into the gelatin mixture.
8. Put the mixture into a tube pan.
9. Refrigerate overnight.

Christmas Refrigerator Cake

Ingredients:

½ pound miniature marshmallows
1 cup heavy whipping cream
1 cup graham cracker crumbs
1 cup candied cherries
1 cup candied pineapples
1 cup chopped dates
1 cup chopped salted pecans
2 tablespoons grated orange peel
2 teaspoons sherry or lemon juice

Procedure:

1. Heat the marshmallows and cream over low heat, folding repeatedly until the marshmallows are half melted.
2. Remove the mixture from the heat and continue folding until the mixture is smooth and fluffy and then set aside to cool.
3. Sprinkle ¼ cup of the graham cracker crumbs into a buttered loaf pan.
4. Add the remaining graham cracker crumbs and the remaining ingredients to the marshmallows and stir until well mixed.
5. Turn the mixture into the pan.
6. Refrigerate overnight.

Refrigerator Fruit Cake

Ingredients:

- 1 pound vanilla wafers, crumbled
- 2 cups chopped pecans
- 1 pound coconut flakes
- 1 pound candied cherries, chopped
- 1 pound raisins
- 1 can sweetened condensed milk
- 1 stick unsalted butter
- 1 large package marshmallows

Procedure:

1. Melt the butter and the marshmallows over a low heat, stirring often.
2. Mix the other ingredients with the melted marshmallows.
3. Spoon the mixture into a buttered Bundt pan.
4. Pack the ingredients tightly.
5. Refrigerate overnight.

Nutty Refrigerator Fruitcake

Ingredients:

- 1 pound miniature marshmallows
- 1 can evaporated milk
- 1 pound graham crackers, crushed
- 1½ pound red candied cherries
- ¾ pound green candied cherries
- 1 pound brown raisins
- ½ pound white raisins
- 1 package flaked coconut
- 1 pound mixed candied fruit
- 1 pound pecans
- ½ pound Brazil nuts
- ½ pound English walnuts
- 1 pound black walnuts

Procedure:

1. Place the marshmallows and milk in a double boiler over low heat, stirring constantly until the marshmallows are melted.
2. Mix the rest of the ingredients in a large pan.
3. Pour the lukewarm marshmallows over the mixture.
4. Stir thoroughly.
5. Place the mixture in a greased tube pan, packing tightly.
6. Freeze overnight.

Four Layer Delight Cake

Ingredients:

30 chocolate sandwich cookies
1 stick butter, melted
½ cup walnuts, finely chopped
8 ounce cream cheese, softened
1 cup powdered sugar
8 ounces non-dairy whipped topping, divided
2 (3 ounce) packages instant chocolate pudding
2½ cups milk

Procedure:

1. Crush the sandwich cookies and reserve ⅓ cup.
2. Mix the remaining crushed sandwich cookies, walnuts and melted butter and press the mixture into a 9 x 13 inch cake pan.
3. Freeze the crust for 30 minutes.
4. Cream together the cream cheese and sugar.
5. Fold in 1 cup of the whipped topping.
6. Put the cream cheese mixture onto the crust and place it in the refrigerator.
7. Mix the pudding and the milk together for 2 minutes.
8. Spread the pudding on top of the cream cheese layer.
9. Spread the remaining whipped topping on the pudding layer and sprinkle with the reserved sandwich cookies.
10. Refrigerate overnight.

Frozen Lemon Cake

Ingredients:

3 eggs, separated

½ cup sugar

Juice and zest of 1 lemon

1 cup heavy whipping cream

⅔ cup graham crackers, crushed

Procedure:

1. Mix the egg yolks, sugar, lemon juice and lemon zest, in a double boiler and cook over hot, but not boiling, water.
2. Stir constantly until the mixture is as thick as heavy cream.
3. Remove the pan from the heat and cool.
4. Beat the egg whites until they form stiff peaks.
5. In a separate bowl, whip the cream until it is stiff.
6. Fold, first the cream and then the egg whites, into the cooled custard.
7. Sprinkle ½ of graham crackers into a 9 x 13 inch pan.
8. Pour the custard mixture into the pan and sprinkle the remaining graham crackers on top.
9. Freeze overnight.

Lemon Fluff Cake

Ingredients:

8 ounces non-dairy whipped topping
1/8 teaspoon salt
3 teaspoons lemon juice
1 teaspoon grated lemon peel
1 (3 ounce) package lemon gelatin
1 1/4 cup boiling water
1 cup sugar
1 angel food cake

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the lemon juice, salt and grated lemon peel.
3. Refrigerate until the gelatin is the consistency of egg whites.
4. Fold the whipped topping into the gelatin.
5. Break the cake into bite-sized pieces and put the pieces into a springform pan.
6. Pour the gelatin mixture over the cake.
7. Refrigerate overnight.

Peanut Ribbon Cake

Ingredients:

1 loaf pound cake

4 ounces German chocolate

$\frac{3}{4}$ cup cocktail peanuts, chopped fine

8 ounces non-dairy whipped topping, divided

$\frac{1}{3}$ cup liqueur (crème de cocoa, Kahlúa®, Grand Mariner®, etc.)

Procedure:

1. Slice the cake horizontally into 5 thin layers. A slightly frozen cake will be easier to slice.
2. Chill the chocolate and grate it.
3. Fold the grated chocolate and peanuts into 2 cups of the whipped topping.
4. Place the bottom layer of cake into a loaf pan.
5. Drizzle 1 tablespoon of liqueur over the cake and spread $\frac{1}{3}$ cup of the chocolate mixture onto the cake layer.
6. Repeat the layers until all of the cake is used, ending with a chocolate layer.
7. Wrap the cake in plastic and freeze overnight.
8. Mix the remaining whipped topping and liqueur and use it as topping for the cake.

Peanut Cake

Ingredients:

- 1 cup crushed graham crackers
- 1 stick butter, melted
- 1¼ cups chopped peanuts, divided
- 8 ounces cream cheese
- 1 cup sugar
- ½ cup peanut butter
- 16 ounces non-dairy whipped topping, divided
- 2 cups milk
- 1 (8 serving size) box chocolate pudding mix

Procedure:

1. Mix together the graham crackers, butter and 1 cup of the peanuts.
2. Line the bottom of a 9 x 13 inch pan with the graham cracker mixture to form a crust. Pack the mixture tightly.
3. Blend together the cream cheese, sugar and peanut butter.
4. Fold in 1 cup of the whipped topping and spread it on top of the crust.
5. Mix together the milk and pudding and beat for 2 minutes.
6. Spread the pudding on top of the cream cheese layer.
7. Spread the remaining whipped topping on top of the pudding layer.
8. Sprinkle with the remaining peanuts.
9. Freeze overnight.

Cherries and Cream Cake

Ingredients:

30 chocolate sandwich cookies, well crushed

3 tablespoons water

2 (21 ounce) cans cherry pie filling (reserve $\frac{1}{3}$ cup for topping)

12 ounces non-dairy whipped topping, divided

Procedure:

1. Moisten the crushed cookies with the water.
2. Press 1 cup of the cookies into the bottom of an 8-inch springform pan to form a crust.
3. Put the cherry pie filling into a large bowl. Remember to reserve $\frac{1}{3}$ cup for the topping.
4. Stir in 3 cups of the whipped topping. Stir until smooth.
5. Spoon 2 cups of filling onto the crust.
6. Sprinkle a layer of the cookie crumb on top of the cherries and then pat them down lightly.
7. Repeat steps 5 and 6.
8. Spread the remaining whipped topping on top of the cake.
9. Freeze until the top is firm—about 2 hours.
10. Then cover tightly and freeze overnight.
11. About 1 hour before serving, unwrap the cake and run a long thin knife around the edge to loosen. Remove the sides of pan.
12. Place the cake in the refrigerator to thaw slightly.
13. Just before serving, garnish the top of the cake with the remaining cherries.

Crispy Rice Cake

Ingredients:

1 cup sugar
1 cup light corn syrup
1 cup peanut butter
5 cups crispy rice cereal
8 ounces semi-sweet chocolate, melted

Procedure:

1. In a large saucepan, boil the sugar and corn syrup over medium heat until the sugar is dissolved.
2. Remove the pan from the heat.
3. Add the peanut butter and stir until it is melted.
4. Add the rice cereal and mix together.
5. Press the cereal mixture into a 9 x 13 inch pan.
6. Melt the chocolate in a microwave or over a double boiler.
7. Top the cake with melted chocolate.
8. Refrigerate but do not freeze.

Cherry Angel Food Cake

Ingredients:

- 1 angel food cake
- 1 can sweetened condensed milk
- 1 cup cold water
- 1 teaspoon almond extract
- 1 (3.4 ounce) box instant vanilla pudding mix
- 16 ounces non-dairy whipped topping
- 2 (21 ounce) cans cherry pie filling

Procedure:

1. Cut the cake into $\frac{1}{4}$ -inch slices.
2. Arrange $\frac{1}{2}$ of the slices on the bottom of a 9 x 13 inch baking dish.
3. In a large bowl, combine the sweetened condensed milk, water and extract.
4. Mix well.
5. Add the pudding mix and beat well.
6. Chill for 5 minutes.
7. Fold in the whipped topping.
8. Spread $\frac{1}{2}$ of the whipped topping mixture over the cake slices.
9. Top evenly with 1 can of cherry pie filling.
10. Top the cherries with the remaining cake slices.
11. Put in another layer of the whipped topping mixture and then a layer of cherry pie filling.
12. Refrigerate overnight.

Strawberry Gelatin Cake

Ingredients:

- 1 angel food cake
- 2 (6 ounce) packages strawberry gelatin
- 2 packages frozen sliced strawberries, thawed
- 2 cups boiling water

Procedure:

1. Mix the gelatin and the water together and stir until the gelatin is completely dissolved.
2. Add the strawberries and mix well.
3. Break the cake into bite-sized pieces.
4. Put the cake into the gelatin mixture.
5. Put the cake into a tube cake pan and refrigerate overnight.

Coconut Graham Cracker Cake

Ingredients:

2 packages of graham crackers
1 egg
1 teaspoon butter
1 cup dark brown sugar
Dash of salt
½ cup water
1½ cups graham cracker crumbs
½ cup chopped walnuts
½ cup flaked coconut
1 teaspoon vanilla
1 container prepared white icing
½ cup toasted flaked coconut (optional)

Procedure:

1. Line the bottom of a buttered 9 x 13 inch pan with whole graham crackers.
2. Beat the egg until they are yellow.
3. Melt the butter and add the egg, brown sugar, salt and water.
4. Bring the mixture to a boil, stirring constantly.
5. Remove the pan from the heat.
6. Stir in the graham cracker crumbs, nuts and coconut.
7. Add the vanilla and stir well.
8. Pour this warm mixture over the graham crackers in the pan.
9. Spread evenly.
10. Place another layer of whole graham crackers all over the filling, smoothing up the edges to make the cake neat look.
11. Refrigerate overnight.
12. Ice the top of the cake with the prepared icing.
13. Optionally sprinkle the toasted coconut on top of the icing.

Velvet Cream Cake

Ingredients:

1½ cups finely crushed chocolate wafers
⅓ cup butter, melted
8 ounces cream cheese
¼ cup sugar
1 teaspoon vanilla
2 eggs, separated
6 ounces semi-sweet chocolate chips, melted
1 cup heavy whipping cream
¾ cup chopped pecans

Procedure:

1. Combine the crushed wafers and melted butter and press into the bottom of a springform pan.
2. Freeze for 30 minutes.
3. Melt the chocolate chips in a double boiler.
4. Beat the egg yolks and cream cheese until the mixture is fluffy.
5. Fold together the melted chocolate and the cream cheese mixture.
6. Beat the whipping cream until it forms stiff peaks.
7. Beat the egg white until they are stiff, while gradually adding the sugar.
8. Fold the egg whites and the whipped cream and pecans into the cream cheese mixture.
9. Pour into crust and freeze overnight.

Viennese Torte

Ingredients:

- 1 loaf pound cake
- 1 (6 ounce) package semi-sweet chocolate chips
- 1 stick butter
- ¼ cup water
- 4 egg yolks, beaten
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla

Procedure:

1. Cut the cake horizontally into 6 slices.
2. Freeze the cake for 30 minutes.
3. Melt and blend, in a saucepan, the chocolate, butter, and water.
4. Heat the mixture until all of the chocolate is melted but do not boil.
5. Add a small amount of the hot chocolate mix to the egg yolks and stir.
6. Add the egg yolks to hot chocolate mixture and stir until well mixed.
7. Add the powdered sugar and vanilla.
8. Cool for 45 minutes or until the icing reaches spreading consistency.
9. Spread the icing between layers of cake and assemble.
10. Spread icing on the outside of the cake to cover.
11. Freeze overnight.

Rum Nut Cake

Ingredients:

1½ shot dark rum, divided
1 cup finely crushed pecans or walnuts
1 stick butter, melted
¼ cup dark brown sugar
1 teaspoon instant coffee powder
2 eggs, separated
1 teaspoon vanilla
2 cups heavy whipping cream
6 ounces semi-sweet chocolate, melted
Whole pecans or walnuts as a garnish

Procedure:

1. Mix together ½ shot of rum, the crushed nuts, brown sugar and butter.
2. Press the nut mixture into the bottom of a 9 x 13-inch pan to form a crust.
3. Freeze for 30 minutes.
4. Melt the chocolate over a double boiler.
5. Allow the chocolate to cool and stir in the egg yolks, one at a time.
6. Add the instant coffee, 1 shot of rum and vanilla to the chocolate and stir.
7. Beat the egg whites until they form stiff peaks.
8. Fold the egg whites into the chocolate mixture.
9. Whip the cream until it forms stiff peaks.
10. Fold the whipped cream into the chocolate mixture.
11. Place the mixture into the crust.
12. Freeze overnight.
13. Garnish with nuts and serve.

Bailey's® Irish Cream Cake

Ingredients:

1 angel cake
3 cups heavy whipping cream
 $\frac{2}{3}$ cup Bailey's® Irish Cream
 $\frac{1}{2}$ cup powdered sugar
2 teaspoons vanilla
Sliced toasted almonds

Procedure:

1. Slice the top off of the cake horizontally about $1\frac{1}{2}$ inches down from the top. Reserve the top of the cake.
2. Remove the inside of cake, to form a trench, leaving a 1 inch wall.
3. Whip the cream until stiff peaks form.
4. Blend in the vanilla and sugar and then slowly add in the Bailey's®.
5. Fill the cake with $\frac{2}{3}$ of the cream mixture.
6. Set the cake top back in place and frost the cake with the remaining cream mixture.
7. Sprinkle with toasted almonds.
8. Freeze overnight.

Snowball Cake

Ingredients:

2 envelopes unflavored gelatin
1 cup boiling water
1 teaspoon salt
1 (20 ounce) can crushed pineapple, drained
16 ounces non-dairy whipped topping
1 angel food cake
½ cup maraschino cherries, well drained
4 tablespoons cold water
¾ cup sugar
Juice of 1 lemon
1 cup flake coconut

Procedure:

1. Chop the maraschino cherries and allow them to drain.
2. Soften the gelatin in the cold water for 5 minutes.
3. Add the boiling water, sugar, salt, lemon juice, pineapple and cherries.
4. Stir until the gelatin is completely dissolved.
5. Cool the mixture completely but do not allow the gelatin to set up.
6. Fold in ⅔ of the whipped topping.
7. Chill the mixture until it has the consistency of syrup.
8. Break the cake into small pieces.
9. In a 9-inch springform pan, make alternate layers of cake followed by the fruit mixture.
10. Mash each layer of cake down with a spoon.
11. Freeze overnight.
12. Unmold and top the cake with the remaining whipped topping.
13. Sprinkle coconut over the top and side of cake.

Cherry Cream Angel Food Cake

Ingredients:

- 1 angel food cake
- 8 ounces cream cheese
- 8 ounces non-dairy whipped topping
- ½ cup granulated sugar
- ½ cup powdered sugar
- 1 (21 ounce) can cherry pie filling

Procedure:

1. Mix the powdered and granulated sugar and cream cheese.
2. Beat until the cream cheese is fluffy.
3. Fold the cream cheese mixture into the whipped topping.
4. Frost the angel food cake with the mixture.
5. Spoon cherry pie filling on top of cake.
6. Let the pie filling drip down the sides and in the hole of the cake.
7. Refrigerate.

Black Cherry Gelatin Cake

Ingredients:

1 cup sugar
½ cup butter
2 eggs, separated
1 cup pecans, chopped
1 cup pineapple, crushed
3 tablespoons cream
Graham crackers
2 (3 ounce) packages black cherry gelatin
2 cups boiling water
2 cups cold water

Procedure:

1. Cream the butter, sugar and egg yolks.
2. Beat the egg white until they form stiff peaks.
3. Fold the egg whites into the butter mixture.
4. Add the pineapple, nuts and cream and stir well.
5. Put a layer of graham crackers in the bottom of a 9 x 13 inch cake pan.
6. Spread the mixture on top of the graham crackers.
7. Add another layer of graham crackers.
8. Dissolve gelatin as directed on the package and refrigerate it until it reaches the consistency of egg whites.
9. When the gelatin begins to set, pour it on top of the graham crackers.
10. Refrigerate overnight.

Fig Refrigerator Cake

Ingredients:

1 cup dried figs, cooked
1 envelope unflavored gelatin
2 tablespoon cold water
1¼ cups milk
4 tablespoons sugar
2 eggs, separated
Salt
1 teaspoon vanilla
½ cup heavy whipping cream
Graham crackers
12 marshmallows, quartered

Procedure:

1. Boil the dried figs until they are softened.
2. Cut the stems from the figs and cut the figs into pieces.
3. Soften the gelatin in the cold water.
4. Scald 1 cup of milk over hot water.
5. Put 2 tablespoons of the sugar into a saucepan and heat it until it is dissolved and caramel colored.
6. Dissolve the caramelized sugar in the hot milk.
7. Combine the egg yolks, ¼ cup cold milk, the remaining sugar and salt and stir into the hot milk.
8. Continue cooking the mixture until the custard coats the spoon.
9. Add the figs and gelatin to the custard and cool.
10. Beat the egg whites and whip the cream in separate bowls until they form stiff peaks.
11. Add the vanilla, egg whites and whipped cream to the custard.
12. Line a loaf pan with waxed paper.
13. Line the sides and bottom of the pan with graham crackers.
14. Pour in a 1-inch layer of custard,
15. Add a layer of marshmallows and then a layer of crackers.

16. Repeat steps 14 and 15 until the ingredients are gone. End with a layer of crackers.
17. Refrigerate overnight.

Mango Refrigerator Cake

Ingredients:

6 large ripe mangoes
1 box graham crackers
2 cups mango nectar
24 ounces cream cheese
2 cups heavy whipping cream
3 cups powdered sugar

Procedure:

1. Peel the mangoes and slice the flesh away from the pits.
2. Slice the mango flesh thinly.
3. Divide the graham crackers into 3 portions. Work with one portion at a time.
4. Dip the crackers, one at a time, into the mango nectar.
5. Arrange the crackers on the bottom of a 9 x 13 inch baking pan.
6. Beat together the cream cheese and heavy cream until it is smooth.
7. Gradually add the sugar and continue beating until the mixture is fluffy.
8. Divide the cream cheese mixture into three equal portions.
9. Spread $\frac{1}{3}$ of the cream cheese mixture over the first layer of crackers.
10. Arrange $\frac{1}{3}$ of the mango slices over the cream cheese mixture.
11. Dip the second portion of the crackers, one at a time, in the mango nectar and form a layer over the mango slices.
12. Spread $\frac{1}{3}$ of the cream cheese mixture on the crackers and arrange $\frac{1}{3}$ of the mangoes on top.
13. Dip the remaining crackers in the mango nectar, one at a time, and arrange on top of the mangoes.
14. Spread the remaining cream cheese mixture on the crackers.
15. Arrange the remaining mango slice on top.
16. Refrigerate overnight.

Papaya Angel Food Cake

Ingredients:

1 angel food cake
½ cup rosé wine
1 large or 2 small fresh papayas, peeled and sliced
2 teaspoons sugar
1 pint sour cream
Nutmeg

Procedure:

1. Cut the angel food cake in half horizontally.
2. Drizzle ¼ cup of the wine over each piece of cake.
3. Place ½ of the papaya slices on the lower half of the cake.
4. Place other the half of cake on top
5. In a bowl mix the sugar and sour cream.
6. Ice the cake with the sour cream mixture.
7. Decorate the cake with the remaining papaya slices.
8. Sprinkle nutmeg over the cake.
9. Refrigerate overnight.

Ambrosia Refrigerator Cake

Ingredients:

1½ cup graham cracker crumbs
3 tablespoons sugar, divided
¼ cup butter, melted
2 (3 ounce) packages orange or pineapple gelatin
2 cup boiling water
1 (20 ounce) can crushed pineapple, undrained
1 cup oranges, diced
1¼ cups coconut
1 cup heavy whipping cream

Procedure:

1. Combine the graham cracker crumbs, 2 tablespoons sugar, and the melted butter.
2. Press the mixture into the bottom of a 13 x 9 inch pan.
3. Freeze for 30 minutes.
4. Dissolve the gelatin in the boiling water.
5. Stir in the pineapple and oranges.
6. Chill until the gelatin is slightly thickened.
7. Mix in 1 cup coconut.
8. Whip the heavy cream with the remaining 1 tablespoon sugar until it forms stiff peaks.
9. Fold the whipped cream into the gelatin mixture.
10. Pour onto the prepared crust.
11. Refrigerate overnight.
12. Toast the remaining coconut to use as garnish before serving.

Safari Cake

Ingredients:

½ cup sugar
1 (9 ounce) package animal crackers
1 cup raisins
1 teaspoon vanilla
½ cup chopped pecans
2 sticks butter
1 egg

Procedure:

1. Melt the sugar and butter over a low heat.
2. Add the raisins.
3. Remove the pan from the heat
4. Slightly beat the egg and add it to the raisin mixture.
5. Return the raisins to the heat and cook for 3 minutes over medium heat, stirring occasionally.
6. Remove the raisins from the heat and allow them to cool until slightly warm.
7. Add the vanilla to the raisins.
8. Slightly crush animal crackers so that many of them are still recognizable.
9. Add the crackers and the pecans to the raisin mixture.
10. Spread the mixture in a 9 x 13 inch baking dish.
11. Refrigerate overnight.

Hawaiian Refrigerator Cake

Ingredients:

1 can sweetened condensed milk
¼ cup lemon juice
10 marshmallows, quartered
½ cup crushed pineapple, drained
10 maraschino cherries, quartered
½ cup heavy whipping cream
36 Ladyfingers

Procedure:

1. Line the outside and the middle of a tube pan with ladyfingers standing on end.
2. Whip the cream until stiff peaks form and set aside.
3. Combine the sweetened condense milk and lemon juice and stir until the mixture is thickened.
4. Stir in the marshmallows, pineapples and cherries and then fold in the whipped cream.
5. Pour the filling into the pan.
6. Cover the filling with a layer of ladyfingers.
7. Refrigerate overnight.

Peach Marshmallow Refrigerator Cake

Ingredients:

- 1 envelope unflavored gelatin
- ¼ cup cold water
- ⅓ cup butter, softened
- 1 cup powdered sugar
- 2 eggs, separated
- ½ pound miniature marshmallows
- 4 cups slice peaches
- 2 cups vanilla or chocolate wafer crumbs

Procedure:

1. Soften the gelatin in the cold water for 5 minutes.
2. Cream the butter and sugar and then add in the egg yolks.
3. Cook the sugar mixture over a low heat, stirring constantly, until the mixture is thickened.
4. Remove the mixture from the heat and stir in the gelatin until the gelatin is dissolved.
5. Cool slightly, then add the marshmallows and stir until the mixture is blended.
6. Chill until the mixture begins to set.
7. Beat the egg whites until stiff peaks form.
8. Fold the peaches and egg whites into the gelatin mixture.
9. Pour alternate layers of wafer crumbs and filling into a greased mold, starting and ending with crumbs.
10. Refrigerate overnight.
11. The cake may optionally be iced with whipped cream or non-dairy whipped topping and garnished with peach slices after unmolding.

Maple Nut Refrigerator Cake

Ingredients:

1 envelope unflavored gelatin
½ cup cold water
2 eggs, separated
¾ cup maple syrup
¼ teaspoon salt
1 cup heavy whipping cream
10 macaroons, dried and crushed
¾ cup chopped nuts
24 ladyfingers

Procedure:

1. Soften the gelatin in the cold water for 5 minutes.
2. Beat the egg yolks, salt, and maple syrup together in the top of a double boiler and cook over boiling water until the mixture is slightly thickened.
3. Add the gelatin and stir until it is dissolved.
4. Remove the mixture from the heat and allow it to cool.
5. Stir in the macaroons and nuts.
6. Whip the cream until stiff peaks form.
7. Whip the egg whites until stiff peaks form.
8. Fold the whipped cream and the egg whites into the maple syrup mixture.
9. Line a mold with separated ladyfingers.
10. Pour the filling into the mold.
11. Refrigerate overnight.
12. After unmolding, the cake may be frosted with additional whipped cream or non-dairy whipped topping.

Fig Cake

Ingredients:

1 cup cooked dried figs
1½ teaspoons unflavored gelatin
1 tablespoon cold water
1¼ cups milk
4 tablespoons sugar
2 eggs, separated
Dash of salt
1 teaspoon vanilla
½ cup heavy whipping cream
Graham crackers
48 miniature marshmallows

Procedure:

1. Remove the stems from the figs and discard them.
2. Cut the figs into pieces.
3. Soften the gelatin in the cold water for 5 minutes.
4. Scald 1 cup of the milk over hot water.
5. Caramelize 2 tablespoons sugar and then dissolve it in the hot milk.
6. Combine the egg yolks, the remaining sugar, milk and the salt and stir into the hot milk.
7. Continue cooking, stirring constantly, until the custard coats the spoon.
8. Add the figs and the gelatin and stir until the gelatin is dissolved.
9. Cool the mixture.
10. Beat the egg whites until stiff peaks form.
11. Whip the cream until stiff peaks form.
12. Fold the egg whites, whipped cream and vanilla into the fig custard.
13. Line a loaf pan with waxed paper.
14. Line the sides and bottom of the pan with graham crackers.
15. Pour a 1-inch layer of custard into the pan.

16. Add a layer of marshmallows.
17. Top with a layer of graham crackers.
18. Repeat steps 15-17 until all of the custard and marshmallows are gone. End on a layer of graham crackers.
19. Refrigerate overnight.

Party Roll

Ingredients:

- ¼ pound graham crackers, finely crushed
- ½ cup chopped dates
- 8 marshmallows, minced
- ½ cup chopped pecans
- 3 tablespoons cream
- 1 teaspoon vanilla
- 1 cup non-dairy whipped topping

Procedure:

1. Set aside 3 tablespoons of the graham cracker crumbs.
2. Combine the remaining crumbs, dates, marshmallows and pecans and mix well.
3. Stir in the cream and vanilla to make dough.
4. Form the dough into a roll.
5. Coat the roll with the reserved graham cracker crumbs.
6. Refrigerate overnight.
7. Top with whipped topping immediately prior to serving.

Zebra Cake

Ingredients:

- 1 package chocolate wafers
- 2 cups heavy whipping cream
- 2 tablespoons sugar
- 1 teaspoon vanilla extract

Procedure:

1. Whip the cream until it forms stiff peaks, slowly adding the sugar and vanilla.
2. Spread whipped cream on one side of each wafer, stacking the wafers on a long platter as you go to form a log.
3. Use the remaining cream to completely cover the top and sides of the log.
4. Cover with wax paper.
5. Refrigerate overnight.
6. To serve, slice diagonally. This will create a stripped, “zebra” effect.

Apple Butter Refrigerator Cake

Ingredients:

- 1 cup apple butter
- 3 cups heavy whipping cream
- 1 box graham crackers, vanilla wafers or chocolate wafers
- 1 cup chopped nuts

Procedure:

1. Whip the cream until stiff peaks form.
2. Fold in the apple butter.
3. Spread the mixture on each side of each cracker or wafer.
4. Stack the crackers or wafers side by side.
5. When you have made a cake of the desired size, top the entire cake with the remaining whipped cream mixture.
6. Sprinkle the nuts on top of the cake.
7. Refrigerate overnight.
8. Cut the cake diagonally to show a striped pattern.
9. For a variation, you may use seedless raspberry jam or apricot jam instead of apple butter.

Fresh Blueberry Refrigerator Cake

Ingredients:

1 envelope unflavored gelatin
½ cup orange juice
½ cup hot water
1 tablespoon lemon juice
½ cup sugar
¼ teaspoon salt
1 cup fresh blueberries
2 egg whites
1 cup heavy whipping cream
32 ladyfingers
1 tablespoon sugar

Procedure:

1. Soften the gelatin in the orange juice for 5 minutes.
2. Stir in the hot water, lemon, juice, ½ cup sugar and salt.
3. Crush the blueberries and stir them into the gelatin mixture.
4. Chill the gelatin until it is thickened but not completely set up.
5. Beat the egg whites until stiff peaks form.
6. Fold the egg whites into the gelatin.
7. Whip ½ cup of the cream until stiff peaks form and fold it into the gelatin mixture.
8. Line the bottom and sides of an 8-inch springform pan with ladyfingers.
9. Pour ½ of the gelatin mixture onto the ladyfingers.
10. Cover the gelatin with a layer of ladyfingers.
11. Pour in the remaining gelatin mixture.
12. Cover the gelatin with a layer of ladyfingers.
13. Refrigerate overnight.
14. Whip the remaining cream until stiff peaks form while slowly adding the 1 tablespoon sugar.
15. Remove the cake from the pan.
16. Garnish the cake with whipped cream.

Ice Cream Cakes

Ice cream cakes are an elegant dessert that are a favorite at parties. And they are surprisingly easy to make. You and your guests will love them. Your guests will think you have gotten your ice cream cake from a professional or that you have worked your fingers to the bone to craft these lovely and delicious cakes. There is no need to tell them just how easy they are to make.

While each of these recipes calls for a particular flavor or flavors of ice cream, feel free to experiment. You may decide to make the recipes a starting point for a culinary adventure. Or you may stick with the tried and true desserts described in the recipe. Either way, you will be delighted with the results.

Sherbet-Angel Food Cake

Ingredients:

- 1 pint raspberry sherbet, slightly softened
- 1 pint lime sherbet, slightly softened
- 1 loaf-style angel food cake
- 2 cups heavy whipping cream
- 2 tablespoons granulated sugar
- 1 teaspoon lemon juice

Procedure:

1. Line 2 bread pans, approximately the same size as the angel food cake, with plastic wrap.
2. Scoop the lime sherbet in one pan and the raspberry sherbet in the other. Spread the sherbet with a spatula dipped in hot water. The sherbet should be approximately ½-inch deep.
3. Refreeze the sherbet in the pans for at least 1 hour or until hard.
4. Cut the angel food cake in three lengthwise slices so that you can make a sherbet sandwich.
5. Remove the sherbet from the freezer.
6. On a layer of plastic wrap, make a sherbet sandwich. Alternate layers of cake, sherbet, cake, sherbet and cake. Cut off any excess sherbet or cake to insure that cake and sherbet are even on all sides of the cake.
7. Wrap the sandwich in the plastic wrap and refreeze until solid.
8. Before serving, prepare the cake topping by whipping the cream until thick. Slowly add the sugar and lemon juice and whip the mixture until soft peaks form.
9. Spread the whipped cream on the cake.
10. Refreeze the cake until ready to serve.
11. Remove the cake from freezer and let it soften 5 to 10 minutes before cutting.

Rainbow Sherbet Cake

Ingredients:

1 angel food cake
½ gallon rainbow sherbet, softened
14 ounces non-dairy whipped topping

Procedure:

1. Cut angel food cake, horizontally, into 3 layers.
2. Spread sherbet between each layer.
3. Frost the entire cake with the whipped topping.
4. Freeze overnight.

Crunchy Ice Cream Cake

Ingredients:

4 cups toasted rice cereal squares (i.e., Rice Chex®), crushed
1/3 cup brown sugar, firmly packed
6 tablespoons butter, melted
1 (3.4 ounce) package instant butterscotch pudding
1/2 cup chunky peanut butter
1 2/3 cups milk
1 quart vanilla ice cream, slightly softened
1/2 cup peanuts, chopped

Procedure:

1. Grease a 9-inch square baking pan.
2. Combine the crushed cereal, brown sugar and butter. Mix well.
3. Pat all except 1/4 cup of the cereal mixture firmly into the bottom of the prepared pan.
4. Refrigerate for 1 hour.
5. Using a mixer set on a low speed, combine the butterscotch pudding mix, peanut butter and milk until well blended
6. Fold in the vanilla ice cream and blend well.
7. Pour the ice cream mixture on top of the cereal.
8. Sprinkle with the reserved crumb mixture;
9. Sprinkle with the chopped peanuts.
10. Cover the cake with aluminum foil and freeze at least 6 hours.

1.

Ice Cream Crunch Cake

Ingredients:

- 1 (12 ounce) package chocolate chips
- $\frac{2}{3}$ cup smooth peanut butter
- 6 cups crispy rice cereal
- 1 gallon vanilla ice cream

Procedure:

2. Melt the chocolate chips and peanut butter together in a large pan.
3. Add the cereal and stir until well mixed.
4. Spread the mixture onto a cookie sheet and cool.
5. Break up the cereal mixture into small pieces.
6. Slightly soften the ice cream.
7. Fold in all but 1 cup of the cereal mixture into the ice cream and spread in a 10-inch springform pan.
8. Use the remaining 1 cup cereal mixture to decorate the top of the cake.
9. Freeze until the cake is solid.

Pistachio Ice Cream Cake

Ingredients:

- 1 quart vanilla ice cream, slightly softened
- 1 quart pistachio ice cream, slightly softened
- 1 jar strawberry ice cream topping
- 1 jar hot fudge ice cream topping

Procedure:

1. Fill an 8-inch springform pan with ice creams, alternating flavors to create a marbled effect.
2. Swirl in the strawberry topping.
3. Smooth the surface and wrap the cake with plastic wrap.
4. Freeze until firm.
5. Cover the top of the cake with chocolate fudge sauce.
6. Rewrap and return the cake to the freezer until the sauce is firm.
7. Remove the cake from the pan for about 15 minutes before serving and slice.

Pistachio Pudding Ice Cream Cake

Ingredients:

- 3 cups cold milk
- 1 quart vanilla ice cream, slightly softened
- 2 (3.4 ounce) packages instant pistachio pudding mix
- 1 package chocolate sandwich cookies
- 1 stick unsalted butter
- 8 ounces non-dairy-whipped topping

Procedure:

1. Crush $\frac{3}{4}$ of a package of sandwich cookies and line the bottom of 9 x 13 inch pan.
2. Melt the butter and pour evenly over the crushed cookies.
3. Place the crust in the freezer for 30 minutes.
4. Mix together the pudding and milk and beat for 2 minutes.
5. Add the ice cream and mix well.
6. Pour the ice cream mixture over the cookies.
7. Freeze until firm—approximately 4 hours.
8. Top with non-dairy whipped topping.
9. Crush the remaining cookies and sprinkle on top of the whipped topping.
10. Freeze before serving.

Neapolitan Ice Cream Cake

Ingredients:

- 1 loaf pound cake
- 2 cups vanilla ice cream, slightly softened
- 2 tablespoons strawberry syrup
- 2 tablespoons chocolate syrup

Procedure:

1. Refrigerate or partially freeze the pound cake.
2. Line a loaf pan that is the same size as the pound cake with plastic wrap.
3. Slice the cake horizontally into 3 layers.
4. Place a cake layer into the loaf pan and place it in the freezer.
5. Swirl together 1 cup of the ice cream and the strawberry syrup in small bowl. You should create a marbled effect.
6. Spread the mixture over cake layer in pan.
7. Place a second cake layer on top of strawberry mixture and immediately return the pan to the freezer.
8. Swirl together the remaining 1 cup of the ice cream and the chocolate syrup in small bowl—creating a marbled effect.
9. Spread the chocolate mixture over the exposed cake layer in the pan.
10. Top with the third cake layer.
11. Securely wrap the cake and freeze until it is firm.
12. Allow the cake to thaw a few minutes before slicing.

Banana Neapolitan Ice Cream Cake

Ingredients:

2 pints chocolate ice cream, slightly softened
12 ounces crisp, oval chocolate filled cookies
1 pint vanilla ice cream
1 pint strawberry ice cream
4 bananas
1 can whipped cream
Maraschino cherries for garnish

Procedure:

1. Cut the bananas into ¼ inch thick slices.
2. Crush the cookies, reserving 16 cookies for garnish.
3. Spread both pints of chocolate ice cream into a chilled 9-inch springform pan, pressing with the back of a spoon to remove any air pockets.
4. Top with sliced bananas.
5. Spread the vanilla ice cream evenly over the banana layer.
6. Top with chopped cookies.
7. Spread the strawberry ice cream evenly over the layer of chopped cookies.
8. Cover with plastic wrap and freeze overnight.
9. When cake is firm, run a knife or metal spatula, dipped in hot water, around the edge of the springform pan to loosen ice cream.
10. Remove the side of the pan.
11. Press the reserved cookies onto the side of ice cream cake.
12. Pipe the whipped cream around the top edge of cake.
13. Garnish with cherries.

Banana Split Ice Cream Cake

Ingredients:

1¼ cups graham crackers, crushed
4 tablespoons butter, melted
2 pints vanilla ice cream, softened
¾ cup chopped peanuts, divided
½ cup miniature chocolate chips
2 pints strawberry ice cream, softened
2 small bananas, sliced
Chocolate syrup

Procedure:

1. Combine crushed graham crackers and melted butter.
2. Press into an 8-inch springform pan.
3. Freeze for 10 minutes.
4. Spread slightly softened vanilla ice cream over the graham cracker layer.
5. Sprinkle with ½ cup of the chopped peanuts and the miniature chocolate chips.
6. Freeze until firm—1 hour.
7. Spread the slightly softened strawberry ice cream over the peanut and chocolate chip layer.
8. Freeze until very firm—4 hours.
9. Top with sliced bananas, chopped peanuts and a drizzle of chocolate syrup.
10. Unmold and cut.

Fudge Ice Cream Cake

Ingredients:

¼ cup light corn syrup
1¾ cups heavy cream, divided
½ stick unsalted butter
⅔ cup granulated sugar
½ cup unsweetened cocoa powder
Pinch of salt
3 pints vanilla ice cream
18 graham crackers
1 tablespoon powdered sugar
Unsweetened cocoa powder

Procedure:

1. Lightly coat an 8-inch square cake pan with cooking spray and line the pan with plastic wrap, leaving a 6-inch overhang on two opposite sides. This will serve as a pair of handles for removing the cake from the pan.
2. Freeze pan for at least 10 minutes.
3. In a pot, combine the corn syrup, ¼ cup cream, butter, granulated sugar, cocoa, and a pinch of salt.
4. Bring the mixture to a boil, over medium-high heat, stirring constantly.
5. Remove the pan from the heat and let the fudge sauce cool.
6. Remove 1 pint ice cream from the freezer and let it soften for 15 minutes.
7. Evenly press the softened ice cream into pan.
8. Top with a single layer of graham crackers, breaking the crackers if it is necessary to make them fit.
9. Drizzle with ¼ cup fudge sauce and freeze 15 minutes.
10. Repeat steps 6-9 twice.
11. Wrap the cake in plastic and freeze it until it is firm—at least 8 hours.
12. To serve, remove cake from pan.

13. Whip 1½ cups cream and powdered sugar on high until stiff peaks form.
14. Top the cake with the whipped cream and dust with cocoa.

Chocolate Crunch Cake

Ingredients:

3 quarts vanilla ice cream
1 package chocolate wafers
1 bottle chocolate shell ice cream topping
1½ quarts chocolate ice cream
2 cups heavy whipping cream
2 tablespoons sugar

Procedure:

1. Put a 9-inch springform pan in the freezer for 15 minutes.
2. Meanwhile, allow the vanilla ice cream to soften for a few minutes at room temperature.
3. Spread a ½-inch-thick layer of softened vanilla ice cream on the bottom and up the sides of the pan.
4. Freeze until firm—about 45 minutes. Also return the remaining vanilla ice cream to the freezer.
5. Crumble the chocolate wafers into large crumbs in a mixing bowl.
6. Add the chocolate shell topping and mix until the crumbs are moist.
7. Let the chocolate ice cream soften at room temperature for 15 minutes.
8. Spread the chocolate ice cream over the vanilla layer, firmly packing the ice cream into the pan.
9. Spread the chocolate crumb mixture over the chocolate ice cream.
10. Freeze until set—about 1 hour.
11. Remove the remaining vanilla ice cream from the freezer 15 minutes before assembling the final layer.
12. Spread the ice cream over the crumb layer, packing it tightly.
13. Smooth the top.
14. Freeze until firm—about 2 hours.
15. Whip the cream until it forms soft peaks, slowly adding the sugar.

16. Spread the whipped cream over the top and sides of the cake.
17. Freeze until set—about 20 minutes.
18. Remove the cake from the freezer 15 minutes before serving and slice with a hot knife.

Ice Cream Sandwich Cake

Ingredients:

½ cup hot fudge ice cream topping, warmed
8 ounces non-dairy whipped topping, thawed
1 package chocolate instant pudding
8 sandwich cookies, chopped (about 1 cup)
12 vanilla ice cream sandwiches

Procedure:

1. Put the fudge topping into medium bowl and whisk in 1 cup of whipped topping.
2. Add the dry pudding mix and stir until well mixed.
3. Stir in the chopped cookies.
4. Put 4 ice cream sandwiches, side-by-side, on a 24-inch-long sheet of foil.
5. Top with ½ of the pudding mixture.
6. Repeat layers.
7. Top with remaining ice cream sandwiches.
8. Frost the top and sides with the remaining whipped topping.
9. Gently wrap in foil. Note, if you can fit it in your freezer, a cake keeper works better than the foil and does not mess up the frosting.
10. Freeze for 4 hours or until firm.

Granola Chocolate Mint Cake

Ingredients:

1 pint chocolate ice cream
1 pint vanilla ice cream
1 box of granola
1 cup mint jelly
1/2 cup cocoa powder
Cooking spray or butter

Procedure:

1. Grease a 9-inch springform pan with the cooking spray or butter.
2. Get as much granola to stick to the sides and bottom of the pan as possible. The bottom should have a good layer of granola.
3. Put the pan in the freezer for at least 15 minutes.
4. Slightly soften the chocolate ice cream.
5. Spread the chocolate ice cream evenly on the bottom of the springform pan.
6. Add a layer of granola and freeze for 30 minutes.
7. Slightly soften the vanilla ice cream.
8. Spread evenly over the granola layer.
9. Return the cake to the freezer until it is rock solid. This is very important. If the cake is not frozen solid, the hot jelly topping will melt the cake and ruin it.
10. When the cake is solid, heat the jelly until it become liquid in consistency in a small sauce pan.
11. Whisk in the cocoa powder until it becomes smooth.
12. Let the sauce rest for about 5 minutes.
13. Remove the cake from the freezer while keeping it in the springform pan.
14. Place the cake on a wire rack over a sheet pan. The sheet pan will catch any drips.
15. Pour the chocolate sauce over the cake until it covers the cake.

16. Sprinkle with granola and return the cake to the freezer immediately.
17. Freeze until hard.
18. Remove from the pan and allow the cake to soften slightly before cutting.

Simple Granola Ice Cream Cake

Ingredients:

- 4 cups granola cereal
- 1 quart vanilla ice cream
- ¼ cup caramel ice cream topping

Procedure:

1. Sprinkle 2 cups of granola in an ungreased 9-inch square baking pan.
2. Drizzle with ice cream topping.
3. Slightly soften the ice cream.
4. Spread the ice cream evenly over the granola.
5. Sprinkle with remaining granola.
6. Cover and freeze until firm—about 5 hours.
7. Other flavors of ice cream and other toppings may be used.

Crème De Menthe Cake

Ingredients:

25 chocolate sandwich cookies
1 stick of butter
2 squares of semi-sweet baker's chocolate
3 eggs, beaten
2 cups sugar
½ gallon vanilla ice cream
⅓ cup crème de menthe

Procedure:

1. Crush 20 sandwich cookies and cover the bottom of a 9 x 13 inch ungreased pan.
2. Make fudge by blending the butter, chocolate, eggs and sugar in a double boiler.
3. Stir over medium-high heat until the fudge is well thickened.
4. Spread the fudge over the sandwich cookies.
5. Place in the freezer for 1 hour.
6. Slightly soften the ½ gallon of vanilla ice cream and stir in ⅓ cup crème de menthe.
7. Spread the ice cream over the fudge.
8. Crush 5 more sandwich cookies and sprinkle them over the top of the cake.
9. Freeze before serving.
10. Peppermint ice cream may be used instead of the vanilla ice cream and crème de menthe.

Peppermint Ice Cream Torte

Ingredients:

- 1 loaf pound cake
- 2 pints peppermint ice cream
- 4 ounces cream cheese
- ¼ cup butter
- 1 teaspoon vanilla
- 3 cups sifted powdered sugar
- ¼ cup crushed peppermint candies

Procedure:

1. Cut the cake horizontally into fourths.
2. Put ⅓ of the ice cream on the bottom layer of cake.
3. Add the next layer of cake and repeat until you have used all the cake and ice cream. You should start and end with a layer of cake.
4. Put the cake into the freezer for 1 hour.
5. In a small mixing bowl beat the cream cheese, butter and vanilla on medium speed for 30 seconds or until the mixture is fluffy.
6. Gradually add the powdered sugar, beating until smooth.
7. Spread or pipe the icing over the tops and sides of the torte.
8. Sprinkle with crushed candies.
9. Freeze until overnight.

Chocolate Mint Ice Cream Cake

Ingredients:

1 stick unsalted butter
8 ounces semisweet chocolate, chopped
1½ packages chocolate wafer cookies (about 60 cookies), finely crushed
½ cup whipping cream
¼ cup light corn syrup
6 ounces semisweet chocolate, chopped
1 gallon vanilla ice cream, slightly softened
1¼ cups coarsely crushed red-and-white-striped hard peppermint candies
2 teaspoons peppermint extract

Procedure:

1. Melt the butter with 8 ounces of chocolate in heavy small saucepan over low heat.
2. Add the crumbs to the warm chocolate mixture and blend just until the crumbs are moistened.
3. Reserve 1 cup of the crumb mixture in a small bowl.
4. Press the remaining crumb mixture onto the sides and bottom of 9-inch springform pan.
5. Freeze for 30 minutes.
6. Bring the cream and corn syrup to boil in heavy large saucepan.
7. Remove from heat.
8. Add the 6 ounces of chocolate and whisk until melted and smooth.
9. Let stand until cool but still pourable—about 1 hour.
10. After the chocolate mixture is cool, mix the ice cream, 1¼ cups crushed candies, and extract in large bowl just until blended.
11. Spoon ½ of the ice cream into the crust and spread evenly.
12. Return the ice cream to the freezer.

13. Sprinkle the reserved 1 cup cookie crumbs over the ice cream in the pan and press gently.
14. Pour 1 cup chocolate glaze over the ice cream in the pan.
15. Freeze 1 hour.
16. Top with the remaining ice cream and spread evenly.
17. Freeze until firm, about 4 hours.
18. Stir the remaining glaze over low heat just until pourable but not warm.
19. Pour the glaze over the ice cream and spread evenly.
20. Freeze overnight.
21. Release from the pan
22. Garnish the cake with peppermint candies and serve.

Butter Pecan Cake

Ingredients:

- 1 angel food cake
- 1 quart butter pecan ice cream, softened
- 1 cup heavy whipping cream
- $\frac{1}{4}$ cup sugar
- $\frac{1}{3}$ cup pecans, toasted and chopped

Procedure:

1. Place the cake on a layer of heavy foil.
2. Slice a layer of cake about 1 inch from the top and set aside.
3. Make a hollow in cake by cutting down into it 1 inch from the outer edge and 1 inch from the middle hole, leaving a substantial 1-inch base on bottom of cake.
4. Remove the excess cake to form a cavity.
5. Spoon the ice cream into the cavity in the cake;
6. Replace the top of the cake and press down against the ice cream.
7. Wrap the cake in foil and freeze it until it is firm but not hard—about 2 hours.
8. Whip the cream until soft peaks form.
9. Slowly add the sugar, whipping until stiff peaks form.
10. Frost the top and sides of the cake with the whipped cream.
11. Garnish with pecans.
12. Freeze for at least $\frac{1}{2}$ hour longer before cutting.

Sandwich Cookie Cake

Ingredients:

24 chocolate sandwich cookies, crushed

¼ cup unsalted butter, melted

½ gallon vanilla ice cream

8 ounces non-dairy whipped topping

½ cup unsalted butter

1½ squares unsweetened baking chocolate

⅔ cup sugar

1 teaspoon vanilla extract

⅔ cup evaporated milk

½ teaspoon salt

Procedure:

1. Mix the crushed sandwich cookies and ¼ cup melted butter.
2. Spread in a 9 x 13 inch pan and freeze until the crust is set.
3. Layer ice cream over the crust and freeze for 1 hour.
4. Melt ½ cup butter and the unsweetened chocolate on low heat.
5. Add the sugar, vanilla extract, evaporated milk and salt.
6. Bring the mixture to a boil and cook until it is thickened.
7. Cool until it is just warm enough to be pourable.
8. Pour over the frozen ice cream and freeze for 1 hour
9. Ice the cake with non-dairy whipped topping and freeze.
10. Note, for a richer cake, substitute whipped cream for non-dairy whipped topping.

Coconut Cream Cake

Ingredients:

55 vanilla wafers, crushed

1 stick butter

4 (4 serving size) packages instant coconut cream pudding

3 cups milk

8 ounces non-dairy whipped topping

1½ gallon vanilla ice cream, softened

½ cup flaked coconut

Procedure:

1. Melt the butter and add the vanilla wafer crumbs.
2. Mix together and save ½ of the wafer mixture.
3. Press ½ of wafer mixture into the bottom of a 9 x 13 inch pan.
4. Place in the freezer for 30 minutes.
5. Combine the dry pudding, milk and softened ice cream in a large bowl.
6. Mix thoroughly and pour over the wafer mixture in the pan.
7. Place in the freezer for at least 1 hour.
8. Spread the non-dairy whipped topping over the top of the cake.
9. Sprinkle the ½ cup of coconut on top of the whipped topping.
10. Sprinkle the remaining wafer mixture over the coconut.
11. Freeze before serving.

Coconut Chocolate Crunch Cake

Ingredients:

2¼ cups crumbled coconut macaroons, divided

3 cups chocolate ice cream slightly softened

5 chocolate covered toffee bars or 5 ounces English toffee, coarsely chopped

4 tablespoons chocolate syrup

3 tablespoons coffee liqueur

3 cups vanilla ice cream slightly softened

Procedure:

1. Layer the bottom of an 8-inch springform pan with 1¼ cup of the macaroon crumbs.
2. Spread the chocolate ice cream evenly over the crumbs.
3. Sprinkle 4 of the crushed toffee bars over the ice cream.
4. Drizzle with 3 tablespoons of the chocolate syrup and 2 tablespoons of the coffee liqueur.
5. Cover with the remaining 1 cup macaroons.
6. Layer the vanilla ice cream over the macaroons.
7. Top with the remaining crushed toffee bar, chocolate syrup and coffee liqueur.
8. Cover and freeze overnight.

Coconut Rice Cereal Cake

Ingredients:

- 1 stick butter
- 4 ounces pecans, chopped
- 1 cup brown sugar
- 2 cups Rice Chex® cereal, crushed
- 4 ounces flaked coconut
- ½ gallon vanilla ice cream, slightly softened

Procedure:

1. In a large skillet, lightly brown the nuts in the butter.
2. Add the brown sugar and stir until blended.
3. Remove the pan from the heat
4. Add the Rice Chex® and coconut.
5. Grease a 9 x 13 inch cake pan with butter.
6. Put ½ of cereal mixture into the bottom of the pan.
7. Put the ice cream in a layer on top of the cereal mixture.
8. Put the rest of the cereal mixture on top of the ice cream.
9. Freeze overnight.

Ice Cream Cake with Coconut-Pecan Topping

Ingredients:

½ gallon vanilla ice cream, slightly softened
½ gallon chocolate ice cream, slightly softened
⅔ cup sugar
⅔ cup evaporated milk
2 cups flaked coconut, divided
1 cup chopped pecans
2 egg yolks
⅓ cup butter
½ teaspoon vanilla
Butter for greasing

Procedure:

1. Butter the sides and bottom of a 9-inch springform pan.
2. Take ⅔ cup of the flaked coconut and sprinkle in the pan to adhere to the bottom and sides. Any that will not adhere may be used in the topping.
3. Make a layer of chocolate ice cream and freeze for 30 minutes.
4. Make a layer of vanilla ice cream and place back in the freezer.
5. Combine the sugar, milk, yolks, butter and vanilla in a pan.
6. Cook, stirring constantly, over low heat for about 10 minutes or until the egg thickens. DO NOT BOIL.
7. Remove from heat and add the remaining coconut and pecans.
8. Stir until well mixed.
9. Pour the topping over the ice cream.
10. Freeze overnight.

Chocolate Peanut Butter Cake

Ingredients:

½ gallon chocolate ice cream
1 cup peanut butter
8 ounces non-dairy whipped topping
15 graham crackers, crushed
1 stick of butter, melted
⅓ cup sugar

Procedure:

1. Combine the melted butter, graham cracker crumbs and sugar.
2. Press the mixture into a 9 x 13 inch baking pan.
3. Freeze for 30 minutes.
4. Soften the ice cream.
5. Mix the peanut butter and the whipped topping in a large bowl.
6. Mix in the ice cream.
7. Layer the ice cream mixture onto the graham cracker crust.
8. Freeze before serving.

Ice Cream Bundt Cake

Ingredients:

- 1 gallon vanilla ice cream, slightly softened
- 1 cup heavy whipping cream
- 1 (20 ounce) can crushed pineapple
- 1 angel food cake, crumbled
- 1 cup pecans or walnuts, chopped
- 1 pound frozen strawberries, thawed

Procedure:

1. Whip the cream until it forms soft peaks.
2. Mix all ingredients.
3. Pour into two Bundt pans.
4. Freeze before serving.

Cracker and Ice Cream Cake

Ingredients:

67 round butter crackers (i.e., Ritz®) or 2 packs oblong butter crackers (i.e., Townhouse®), crushed

1 stick butter

4 tablespoon sugar

½ gallon vanilla ice cream, softened

2 (4 serving size) packages vanilla instant pudding mix

1 cup milk

8 ounces non-dairy whipped topping

Procedure:

1. Melt the butter and mix it with the sugar and cracker crumbs.
2. Press the mixture into a 9 x 13 inch cake pan.
3. Freeze for 30 minutes.
4. In large bowl mix the softened ice cream, pudding mix and milk.
5. Pour the ice cream mixture over the crust.
6. Cover the cake with non-dairy whipped topping.
7. Freeze before serving.

Ribbon Cake

Ingredients:

1 angel food cake
½ gallon Neapolitan ice cream
12 ounces non-dairy whipped topping

Procedure:

1. Slice the cake horizontally into 4 layers.
2. Cut ice cream in layers, chocolate, vanilla and strawberry.
3. Alternate in layers starting with cake on the bottom and ending with a layer of cake. There should be 7 layers of cake and ice cream. Spread the ice cream to cover the cake in each layer.
4. Cover the entire cake with non-dairy whipped topping.
5. Place the cake in the freezer to harden.

Spring Delight Cake

Ingredients:

- 1 angel food cake
- 1 quart vanilla ice cream
- 2 cups strawberries
- 2 cups blueberries
- 1 (15 ounce) can mandarin oranges, drained
- 1 (3 ounce) package strawberry gelatin
- 1 (3 ounce) package lime gelatin
- 1 (3 ounce) package orange gelatin
- 8 ounces non-dairy whipped topping

Procedure:

1. Divide the cake into thirds and break it into bite sized pieces.
2. Dredge $\frac{1}{3}$ of cake in the dry strawberry gelatin and put it into the bottom of a tube pan.
3. Add the strawberries and $\frac{1}{3}$ vanilla ice cream to the pan.
4. Dredge the next $\frac{1}{3}$ of the cake in the lime gelatin and put it into the cake pan with the blueberries and $\frac{1}{3}$ more of ice cream.
5. Dredge the last $\frac{1}{3}$ of the cake in the orange gelatin and add it to the pan with oranges and another layer of ice cream.
6. Freeze the cake until it is hard—about 4 hours.
7. Remove the cake from the pan and frost with non-dairy whipped topping.
8. Return the cake to the freezer until you are ready to serve it.

Blueberry Yogurt Cake

Ingredients:

1 angel food cake

1 quart vanilla frozen yogurt, slightly softened

2 cups frozen blueberries

Whipped cream or non-dairy whipped topping

Procedure:

1. Cut the top $\frac{1}{3}$ off the cake and retain it.
2. Make a trench in the cake, being careful not to get the bottom or the sides too thin.
3. Make a layer of the frozen yogurt in the trench.
4. Pour in the frozen blueberries and make an even layer.
5. Put the top back on the cake and freeze overnight.
6. Serve with whipped cream or non-dairy whipped topping.

Strawberry Ice Cream Cake

Ingredients:

- 1 angel food cake
- 2 cups strawberries, fresh or frozen
- 1 pint vanilla ice cream
- 1 (3 ounce) box strawberry-flavored gelatin
- 8 ounces non-dairy whipped topping
- ½ cup hot water

Procedure:

1. Dissolve the gelatin in ½ cup hot water.
2. Add the strawberries.
3. Cool the gelatin to room temperature.
4. Spoon in the vanilla ice cream.
5. Stir until well mixed.
6. Place the mixture into the freezer for 30 minutes or until it is firm but still spreadable.
7. Cut the cake horizontally into 4 layers.
8. Alternate layers of cake and strawberry mixture starting and ending with cake. Use ⅓ of the strawberry mixture in each layer. You will have a total of 7 layers.
9. Freeze until hard—approximately 4 hours.
10. Immediately prior to serving cover the cake with non-dairy whipped topping and garnish with strawberries.

Strawberry Ice Cream Cheesecake

Ingredients:

2 packages no-bake cheesecake mix
1½ sticks butter
6 tablespoons sugar
3 cups cold milk
4 cups strawberry ice cream, slightly softened
3 cups sliced fresh strawberries, divided
8 ounces non-dairy whipped topping

Procedure:

1. Prepare the graham cracker crust as directed on the no-bake cheesecake package using the butter and sugar.
2. Press the mixture into a 9 x 13 inch pan.
3. Prepare the no-bake cheesecake filling using the milk according to the package instructions.
4. Stir in the ice cream and 2 cups of the strawberries.
5. Pour the mixture into the crust.
6. Cover and freeze overnight.
7. Garnish with the whipped topping and the remaining berries.

Strawberry Pineapple Ice Cream Cake

Ingredients:

1 angel food cake
½ gallon strawberry ice cream, slightly softened
1 box frozen strawberries, thawed
1 small can crushed pineapple
1 cup pecans, chopped
8 ounces non-dairy whipped topping

Procedure:

1. Slice the angel food cake and place the slice on the bottom of a 9 x 13 inch glass dish.
2. Slice the ice cream and put it on top of the cake.
3. Mix the strawberries, pineapple, whipped topping and nuts.
4. Spread the mixture over the ice cream.
5. Freeze for at least 4 hours before serving.

Strawberry Angel Food Ice Cream Cake

Ingredients:

- 1 angel food cake
- 1 (3 ounce) package strawberry gelatin
- 2 pounds frozen strawberries
- ½ gallon strawberry cheesecake ice cream (softened)
- 8 ounces non-dairy whipped topping
- Red food coloring (optional)

Procedure:

1. Break the cake into bite-sized pieces.
2. Purée the strawberries
3. Using a chilled tube cake pan, put ⅓ of the cake in the bottom of the pan.
4. Sprinkle ⅓ of the gelatin on the layer of cake.
5. Pour in ⅓ of the strawberries.
6. Freeze for 1 hour.
7. Make a layer of ⅓ of the ice cream.
8. Repeat steps 3-7 twice more.
9. Freeze overnight.
10. Optionally add red food coloring to the whipped topping.
(Strawberry juice may also be used.)
11. Remove the cake from the pan and completely cover with whipped topping.

Chocolate Toffee Bar Cake

Ingredients:

2 angel food cakes

12 ounces non-dairy whipped topping

½ gallon ice cream (any flavor), softened

10 chocolate covered toffee candy bars (freeze and crush in wrappers)

Procedure:

1. Tear the cakes into small pieces.
2. Toss the cake with $\frac{2}{3}$ of the whipped topping.
3. Divide the cake into thirds.
4. Put $\frac{1}{3}$ of the moistened cake into the bottom of a springform pan.
5. Top with $\frac{1}{2}$ of the softened ice cream and $\frac{1}{2}$ of the candy bars.
6. Repeat the layers and add the last $\frac{1}{3}$ of the cake to the top.
7. Spread the remaining whipped topping on top of the cake.
8. Cover tightly with foil and freeze.

Peanut Butter Cup Cake

Ingredients:

½ gallon chocolate ice cream, slightly softened

½ gallon vanilla ice cream, slightly softened

1 (20 ounce) package chocolate sandwich cookies, crushed

1 cup chocolate ice cream topping

8 regular size peanut butter cups, cut in small pieces

Procedure:

1. Spread the chocolate ice cream on the bottom of a cold 9 x 13 inch pan.
2. Place the pan in the freezer.
3. Mix the crushed cookies with the chocolate topping.
4. Spread the cookie mixture on the chocolate ice cream layer.
5. Return the pan to the freezer.
6. Mix the vanilla ice cream and the peanut butter cup pieces.
7. Spread the vanilla ice cream mixture onto the cookie layer.
8. Freeze overnight.

Mocha Fudge Ice Cream Cake

Ingredients:

- 30 chocolate sandwich cookies, divided
- 3 squares unsweetened chocolate
- 2 cups powdered sugar
- 1 stick butter
- 3 eggs
- ½ gallon coffee ice cream, slightly softened
- 1 teaspoon cinnamon
- ½ gallon chocolate ice cream, slightly softened

Procedure:

1. Crush the sandwich cookies and retain $\frac{1}{3}$ for use as a topping.
2. Place the crushed cookies in the bottom of a 9 x 13 inch ungreased pan.
3. Mix the butter, chocolate, sugar, and eggs over low heat until they are melted, stirring constantly.
4. Pour the mixture over the sandwich cookies.
5. Freeze for 30 minutes.
6. Place the coffee ice cream on top of the frozen crust.
7. Sprinkle with cinnamon.
8. Freeze for 30 minutes.
9. Add a layer of chocolate ice cream.
10. Sprinkle the remaining $\frac{1}{3}$ of the sandwich cookies on top.
11. Freeze overnight.

Kahlúa® Ice Cream Cake

Ingredients:

½ gallon chocolate ice cream, slightly softened

1 pint coffee ice cream, slightly softened

15 toffee bars

1 tablespoon instant coffee

½ cup Kahlúa®

2 to 3 packages (24-36) ladyfingers

8 ounces non-dairy whipped topping

Procedure:

1. Freeze and crush the toffee bars.
2. Reserve ½ cup of the toffee bar pieces.
3. Mix first the 5 ingredients (less the reserved toffee pieces) in large bowl.
4. Freeze the mixture for 15 minutes.
5. Line the bottom and sides of a 9-inch springform cake pan with ladyfingers.
6. Pour the ice cream mixture into the pan.
7. Freeze for overnight.
8. Remove the cake from the pan.
9. Frost with the whipped topping and garnish with the reserved toffee pieces.

Mocha Java Ice Cream Cake

Ingredients:

3 cups chocolate graham cracker crumbs

½ cup butter, melted

½ cup sugar

½ gallon coffee ice cream, slightly softened, divided

8 ounces non-dairy whipped topping

Procedure:

1. Mix the graham crumbs, butter and sugar.
2. Reserve 1½ cups of the crumb mixture and press the remaining crumb mixture firmly onto the bottom of a 9 x 13-inch baking pan.
3. Freeze for 30 minutes.
4. Spread ½ of the ice cream over the frozen crust.
5. Sprinkle with 1 cup of the reserved crumbs and press them lightly into the ice cream.
6. Top with the remaining ice cream.
7. Cover with the whipped topping.
8. Sprinkle with the remaining ½ cup of the crumbs.
9. Freeze overnight.

Brownie Ice Cream Cake

Ingredients:

1 package brownies

½ gallon vanilla ice cream, slightly softened

12 ounces non-dairy whipped topping

1 jar chocolate fudge ice cream topping

½ cup chopped nuts

Procedure:

1. Break the brownies into bite-sized pieces.
2. Place the brownies into a springform pan.
3. Spread the ice cream over the brownies.
4. Pour the fudge topping over the ice cream.
5. Top with the whipped topping.
6. Sprinkle nuts over the whipped topping.
7. Freeze overnight.

Butter Pecan Shortbread Cake

Ingredients:

- 1 stick butter, melted
- 1 package shortbread cookies, crushed
- 2 (3.5 ounce) packages instant vanilla pudding mix
- 1 cup milk
- ½ gallon butter pecan ice cream, slightly softened
- 8 ounces non-dairy whipped topping
- 2 toffee candy bars, frozen and crushed

Procedure:

1. Mix the cookies and the butter.
2. Press the mixture onto the bottom of a 9 x 13 inch pan to form a crust.
3. Freeze the crust for 30 minutes.
4. Put the ice cream, pudding mix and milk into a very large mixing bowl and stir by hand until the entire mixture is the same color and has no streaks.
5. Spread the mixture onto the crust.
6. Place the cake in the freezer for 1 hour.
7. Spread the top of the cake with the whipped topping.
8. Sprinkle the crushed toffee bars over the top.
9. Freeze overnight.

Peach Melba Ice Cream Cake

Ingredients:

- 1 cup crushed graham crackers
- 1 teaspoon sugar
- ½ teaspoon cinnamon
- 3 tablespoons butter, melted
- 16 ounces cream cheese
- 1 quart vanilla ice cream, slightly softened
- ¾ cup seedless raspberry preserves
- 1 (15 ounce) can sliced peaches, drained

Procedure:

1. Combine the graham cracker crumbs, sugar, cinnamon and butter and press the mixture into a springform pan.
2. Freeze for 30 minutes.
3. Beat the cream cheese until it is soft and fluffy.
4. Mix the ice cream with the cream cheese and cover the crumb mixture.
5. Drizzle raspberry preserves over the ice cream layer.
6. Top with peaches.
7. Freeze overnight.

Chocolate Chip Cookie Ice Cream Cake

Ingredients:

32 chocolate chip cookies
¼ cup butter, melted
1 cup chocolate fudge topping, divided
2 quarts fudge ripple ice cream, slightly softened
1 can whipped cream
12 Maraschino cherries

Procedure:

1. Crush 20 cookies.
2. Combine the cookie crumbs and butter.
3. Press the mixture onto the bottom of a 9-inch springform pan.
4. Stand the remaining cookies around the edge of the pan.
5. Spread ¾ cup fudge topping over the prepared crust.
6. Freeze for 30 minutes.
7. Spread 1 quart of the softened ice cream over the fudge layer.
8. Freeze for 30 minutes.
9. Scoop the remaining ice cream into balls and arrange the balls over the ice cream layer.
10. Freeze overnight.
11. Remove the cake from the pan by running a knife that has been dipped in hot water around the edge of the cake and removing the side of the pan.
12. Decorate the cake with whipped cream.
13. Drizzle on the remaining fudge topping and garnish with the cherries.

Angel Street Cake

Ingredients:

1 angel food cake

1 quart mint chocolate chip ice cream, slightly softened

1 quart strawberry ice cream, slightly softened

Procedure:

1. Tear the cake into bite-sized pieces.
2. Arrange a layer of $\frac{1}{3}$ of the cake pieces in the bottom of a chilled tube pan.
3. Working quickly, alternate scoops of mint chocolate chip and strawberry ice cream to make the next layer and press the ice cream firmly into the cake layer. Use $\frac{1}{2}$ of the ice cream.
4. Add a layer of cake pieces, then another layer of ice cream.
5. Finish with a layer of cake pieces.
6. Press the cake down firmly.
7. Cover and freeze overnight.

Almond Praline Ice Cream Cake

Ingredients:

1 cup sugar
¼ cup water
¼ teaspoon cream of tartar
1 cup blanched almonds, toasted
1 quart pistachio ice cream
1 quart orange sherbet
1 quart lemon sherbet
1 quart strawberry ice cream
1½ cups heavy cream
½ cup powdered sugar
½ cup chopped pistachio nuts

Procedure:

1. Combine 1 cup sugar, ¼ cup water, and ¼ teaspoon cream of tartar in a large skillet.
2. Cook over medium heat until the sugar mixture caramelizes to a golden brown.
3. Stir in 1 cup toasted blanched almonds.
4. Pour out on a lightly buttered cookie sheet and cool.
5. Break the pralines into small pieces, and pulverized it in a blender. This is the praline powder.
6. Sprinkle ¾ cup of the praline powder over the bottom of a 10-inch springform pan.
7. Soften the ice creams and the sherbets, one flavor at a time, starting with pistachio.
8. Layer the pistachio ice cream on top of the praline powder.
9. Freeze for 30 minutes.
10. Top with slightly softened orange sherbet.
11. Top with ¾ cup praline powder and freeze for 30 minutes.
12. Repeat this process for the lemon sherbet and strawberry ice cream in that order.
13. Freeze overnight.

14. Whip the cream with the powdered sugar in a medium size bowl until stiff.
15. Ice the cake with the whipped cream.
16. Sprinkle with pistachio nuts.

Chocolate Mousse Ice Cream Cake

Ingredients:

- ½ gallon vanilla ice cream, slightly softened
- 1 pound butter cookies, crushed
- 2 bars German sweet chocolate
- 2 tablespoons water
- 5 eggs, separated

Procedure:

1. Layer ½ of the cookies onto the bottom of a lightly greased a 9 x 13 inch baking dish.
2. Melt the chocolate with 2 tablespoons water.
3. Add the 5 egg yolks to the melted chocolate, 1 at a time, while stirring.
4. Cool the chocolate mixture while beating the egg whites until they form stiff peaks.
5. Fold the egg whites into the chocolate mix.
6. Layer ½ of the chocolate mixture over the cookie crumbs.
7. Freeze for 30 minutes.
8. Add the ice cream, and spread over the chocolate layer.
9. Freeze for 30 minutes
10. Add the rest of chocolate over the ice cream, spreading to form an even layer.
11. Freeze for 30 minutes.
12. Add a layer of cookie crumbs over the chocolate layer.
13. Freeze overnight.

Pumpkin Ice Cream Cake

Ingredients:

3 cups crushed graham crackers, divided

½ cups sugar

¾ cup melted butter

½ gallon vanilla ice cream, slightly softened

1 cup brown sugar

1 can pumpkin

2 teaspoons cinnamon

½ teaspoon nutmeg

½ cup pecans, chopped

Procedure:

1. Mix 2½ cups of the graham cracker crumbs, the sugar and the melted butter.
2. Form a crust on the bottom and sides of in 9 x 13 inch pan.
3. Freeze for 30 minutes.
4. Combine the ice cream, brown sugar, pumpkin, cinnamon, and nutmeg in large bowl.
5. Mix well and pour over the crust.
6. Mix the pecans with ½ cup of the graham cracker crumbs.
7. Sprinkle on top of the cake.
8. Freeze overnight.

Heavenly Hash Cake

Ingredients:

- 1 box of brownies
- ½ gallon heavenly hash ice cream, slightly softened
- 1 cup chocolate syrup
- 1 cup pecans, chopped
- ½ gallon vanilla ice cream, slightly softened
- 6 toffee bars, frozen and crushed

Procedure:

1. Crumble the brownies in the bottom of a 9-inch springform pan and pack them down to form a solid layer.
2. Freeze for 30 minutes.
3. Spread the heavenly hash ice cream over the brownie layer.
4. Freeze for 30 minutes.
5. Layer mix the pecans, and chocolate syrup and form a layer of this mixture on top of the heavenly hash.
6. Freeze for 30 minutes.
7. Form a layer of vanilla ice cream on top of the pecan mixture.
8. Crush the toffee bars and sprinkle on top.
9. Freeze overnight.

Italian Love Cake

Ingredients:

- 1 angel food cake
- 1 pint pistachio ice cream
- 1 pint strawberry ice cream
- 2 cups heavy whipping cream
- ½ cup powdered sugar
- ½ cup Amaretto liqueur
- 6 ounces semi-sweet chocolate chips

Procedure:

1. Cut the cake into 3 layers.
2. Sprinkle each layer with 2 tablespoons of Amaretto.
3. Put the pistachio ice cream on the bottom layer of cake.
4. Top with the second layer of the cake.
5. Spread the second layer of cake with the strawberry ice cream.
6. Top the strawberry layer with the remaining cake.
7. Place the cake in the freezer for 30 minutes.
8. In a chilled bowl, beat the whipping cream until it forms stiff peaks, slowly adding the remaining Amaretto and powdered sugar.
9. Frost the sides and top of the cake with the whipped cream.
10. Replace the cake in the freezer.
11. Melt the chocolate over low heat until it is smooth.
12. Spread the chocolate in a ¼ inch thick layer on foil until the chocolate hardens.
13. Cut hearts out of the chocolate with a heart-shaped cookie cutter.
14. Put the hearts on top of the cake.
15. Any remaining chocolate can be made into chocolate curls to decorate around the bottom edge of the cake when serving.
16. Freeze overnight.

Valentine Cake

Ingredients:

1 angel food cake
2 pints raspberry sherbet, slightly softened
1 cup seedless raspberry jam
1 pint whipping cream
¼ cup sugar
1 cup coconut, toasted
Red food coloring

Procedure:

1. Slice 2 inches off the top of the cake and set aside.
2. Cut a 2 inch groove, 2 inches deep from the top of the remaining cake.
3. Lightly spread the jam into the bottom and sides of the groove.
4. Fill the groove with the sherbet.
5. Spread more jam over the top of the sherbet and replace the top of the cake.
6. Freeze for 30 minutes.
7. Whip the cream until it forms stiff peaks while slowly adding the sugar.
8. Add a dash of red food coloring to the whipped cream and stir to make the cream pink.
9. Spread the whipped cream on the cake.
10. Sprinkle top and sides with the toasted coconut.
11. Freeze overnight.

Pink Lemonade Cake

Ingredients:

1 box vanilla wafers, crushed
1 stick butter, melted
1 (6 ounce) can pink lemonade, defrosted
1 gallon vanilla ice cream, slightly softened
8 ounces non-dairy whipped topping
Red food coloring

Procedure:

1. Mix the crushed vanilla wafers with the butter and press the mixture onto the bottom of a 9-inch springform pan.
2. Freeze for 30 minutes.
3. Blend the lemonade and ice cream together and pour over the wafer crust.
4. Freeze overnight
5. Blend the non-dairy whipped topping with a few drops of the food coloring to make a pleasing pink.
6. Remove the cake from the pan.
7. Frost the cake with the whipped topping.
8. Either serve immediately or return to the freezer until the whipped topping is firm.

Lemonade Angel Food Cake

Ingredients:

1 angel food cake
1 quart vanilla ice cream, slightly softened
1 (6 ounce) can lemonade, slightly softened
8 ounces non-dairy whipped topping
Yellow food coloring (optional)

Procedure:

1. Slice the cake horizontally into three even layers.
2. Soften the ice cream just enough to thoroughly fold in the lemonade. The lemonade must not be completely thawed. It should have a slush consistency.
3. Place the ice cream mixture into the freezer for 15 to 20 minutes to firm it up. It should be firm but still spreadable.
4. Spread the bottom layer of the cake with $\frac{1}{2}$ of the ice cream mixture.
5. Add the second layer of cake and spread it with the remaining ice cream mixture.
6. Add the third layer of cake.
7. Optionally mix a little yellow food coloring into the whipped topping.
8. Spread the entire cake with the whipped topping.
9. Freeze overnight.

Cream Puff Cake

Ingredients:

1 package of frozen cream puffs

1 quart vanilla ice cream, slightly softened

½ gallon raspberry sherbet, slightly softened

Hot fudge sauce for serving

Procedure:

1. Place a single layer of cream puffs on the bottom of a tube cake pan.
2. Cover with ½ of the sherbet.
3. Place another layer of cream puffs on the sherbet and cover with the vanilla ice cream.
4. Place another layer of cream puffs on the ice cream.
5. Top the cream puffs with the remaining sherbet.
6. Arrange any remaining cream puffs symmetrically on top of the sherbet.
7. Freeze overnight.
8. Serve with hot fudge sauce.

Pineapple Upside-down Ice Cream Cake

Ingredients:

- 1 (15 ounce) can pineapple slices, reserve syrup
- 1 box ladyfingers
- ½ gallon vanilla ice cream, slightly softened
- 9 maraschino cherries

Procedure:

1. Drain the pineapple slices, remembering to reserve the syrup.
2. Arrange 9 pineapple slices on the bottom of 9-inch square pan.
3. Put a maraschino cherry into the center of each pineapple slice.
4. Split 16 ladyfingers and cut enough of them in half to stand up around edges of the pan.
5. Fill the pan with ice cream taking care not to spoil the arrangement of the pineapples or the ladyfingers.
6. Cover the ice cream with the remaining ladyfingers.
7. Sprinkle pineapple syrup over the top and sides of cake.
8. Freeze overnight.
9. Serve with the pineapples facing upward.

Celebration Ice Cream Cake

Ingredients:

24 chocolate sandwich cookies, divided
2 cups strawberry ice cream, slightly softened
8 ounces non-dairy whipped topping, divided
2 cups chocolate ice cream, slightly softened
2 tablespoons hot fudge ice cream topping

Procedure:

1. Stand 14 cookies around edge of a 9-inch springform pan.
2. Crush the remaining cookies.
3. Reserve $\frac{1}{2}$ cup of the crumbs for later use and sprinkle the remaining crumbs onto the bottom of the pan.
4. Spread the strawberry ice cream over the crumbs.
5. Top the ice cream with 1 cup whipped topping and the reserved crumbs.
6. Cover with the chocolate ice cream.
7. Freeze for at least 4 hours.
8. Remove the cake from the freezer 10 minutes before serving.
9. Remove the sides of the pan and place the cake on a serving dish.
10. Top with the remaining whipped topping and drizzle with the fudge topping.

Toasted Almond Ice Cream Cake

Ingredients:

3 cups coarsely crushed shortbread cookie crumbs, divided

1 cup slivered almonds, toasted, divided

½ gallon vanilla ice cream, slightly softened, divided

Procedure:

1. Sprinkle 1 cup of the crushed cookies and ⅓ cup of the almonds on the bottom of a 9-inch springform pan.
2. Spread ½ of the ice cream evenly over the cookie mixture.
3. Repeat steps 1 and 2.
4. Top with the remaining crushed cookies and almonds and press them into the ice cream with the back of a spoon.
5. Freeze for at least 4 hours.
6. Remove the side of the pan and serve.

Caramel Pecan Ice Cream Cake

Ingredients:

2 cups coarsely chopped pecan shortcake cookie, divided

1 cup toasted coarsely chopped pecans, divided

1 quart vanilla ice cream, slightly softened

½ cup caramel ice cream topping

Procedure:

1. Sprinkle ½ of the cookie pieces onto the bottom of a 9-inch springform pan.
2. Top with ½ of the pecans.
3. Spread the ice cream evenly over the cookie pieces and pecans.
4. Sprinkle the ice cream with the remaining cookie pieces and pecans.
5. Drizzle with the caramel topping.
6. Freeze overnight.

Chocolate Chip Cookie Bombe

Ingredients:

1 quart vanilla ice cream, slightly softened
20 chewy chocolate chip cookies, coarsely chopped
1 pint raspberry sorbet or sherbet, slightly softened
8 ounces non-dairy whipped topping

Procedure:

1. Line the inside of a 2-quart bowl with plastic wrap.
2. Spread the ice cream onto the bottom and up side the bowl.
3. Sprinkle evenly with 1½ cups of the chopped cookies and press the cookies into the ice cream.
4. Cover and freeze for 30 minutes.
5. Spoon the sorbet into the center of the ice cream mixture.
6. Cover and freeze for at least 4 hours.
7. Unmold the bombe onto a serving plate.
8. Cover with the whipped topping and sprinkle with the remaining cookie pieces.
9. Let stand at room temperature for 10 minutes before serving.

Orange Dream Cake

Ingredients:

- 1 $\frac{1}{3}$ cups boiling water
- 2 (3 ounce) packages orange gelatin
- 4 cups vanilla ice cream, slightly softened

Procedure:

1. Add the boiling water to the gelatin mixes and stir until the gelatin is completely dissolved.
2. Pour the gelatin into a 9x5-inch loaf pan sprayed lightly with cooking spray.
3. Refrigerate until the gelatin is firm.
4. Unmold the gelatin and cut it into $\frac{1}{2}$ -inch cubes.
5. Line a loaf pan with foil.
6. Fold the softened ice cream and gelatin cubes together.
7. Spoon the mixture into the prepared pan.
8. Freeze overnight.
9. Unmold prior to serving.

Tortoni Ice Cream Cake

Ingredients:

5 cups coarsely crushed vanilla wafer crumbs

1 cup slivered almonds, toasted

½ gallon vanilla ice cream, slightly softened

½ cup caramel ice cream topping

Procedure:

1. Sprinkle 1 cup wafer crumbs and ⅓ cup nuts onto the bottom of a 9-inch springform pan.
2. Cover with ½ of the ice cream.
3. Repeat the layers.
4. Top with the remaining crumbs and nuts and press them into the ice cream with the back of a spoon.
5. Freeze for 4 hours.
6. Remove the side of the pan and drizzle with the caramel topping.

Almond Macaroon Ice Cream Cake

Ingredients:

- 2 pint chocolate ice cream, slightly softened
- 1 (13 ounce) package soft coconut macaroons, coarsely crushed
- 2 pint vanilla almond ice cream, slightly softened
- ½ cup chocolate shell ice cream topping
- 1 cup sliced almonds, toasted

Procedure:

1. Lightly coat an 8-inch springform pan with nonstick spray.
2. Press the ½ of the macaroon crumbs lightly over the bottom and ½ inch up the sides of the pan.
3. Spread the chocolate ice cream evenly over the crust.
4. Sprinkle the remaining macaroon crumbs evenly over the chocolate ice cream.
5. Freeze for 45 minutes or until almost firm.
6. Spread the almond ice cream evenly over the top of the cake and freeze for at least 4.
7. Remove the side of the pan.
8. Pour the chocolate topping on the middle of the cake and tilt the pan to cover the top completely.
9. Let the topping harden 5 minutes prior to serving.

Cheesecakes

Cheesecakes are marvelous, rich and creamy desserts. Everyone loves cheesecake, but everyone thinks they are difficult to make. They are the “upper crust” of the dessert world. Serve cheesecake and everyone will believe you have worked for hours to make the perfect dessert. You don't have to tell them how easy it can be.

Strawberry Cheesecake Supreme

Ingredients:

- 1 cup finely crushed vanilla wafer crumbs
- ½ cup flaked coconut
- ⅓ cup butter, melted
- 4 cups fresh strawberries, divided
- 2 envelopes unflavored gelatin
- ½ cup cold water
- 24 ounces cream cheese
- 1 cup sugar
- ½ cup orange juice
- 1 tablespoon lemon juice
- 2 cups thawed non-dairy whipped topping, divided

Procedure:

1. Mix the vanilla wafer crumbs, coconut and melted butter and press the mixture onto the bottom of a 9-inch springform pan.
2. Line the side of the pan with a 4-inch-wide strip of parchment paper.
3. Reserve 8 strawberries for garnish and cut the remaining berries into ¼-inch-thick slices.
4. Stand the largest strawberry slices around the inside edge of the prepared pan.
5. Mash the remaining strawberry slices.
6. Sprinkle the gelatin over the cold water in a saucepan and allow it to soften for 5 minutes and then cook on low heat until the gelatin is dissolved.
7. Beat the cream cheese, sugar and juices until they are well blended and creamy.
8. Add the mashed berries and mix well.
9. Gradually stir in the gelatin.
10. Refrigerate for 5 minutes.
11. Fold in 1 cup of the whipped topping.
12. Pour the mixture into the springform pan.
13. Refrigerate for 4 hours or until the cake is firm.

14. Remove the rim of the pan and discard the parchment paper.
15. Cut the reserved strawberries in half.
16. Garnish the cheesecake with the halved berries and the remaining whipped topping.

Lemon Cheesecake

Ingredients:

- 1 (3 ounce) package lemon gelatin
- 1 cup boiling water
- 3 tablespoons lemon juice
- 8 ounces cream cheese
- 1 cup sugar
- 1 teaspoon vanilla
- 1 can evaporated milk, chilled and whipped
- 3 cups graham cracker crumbs
- 2 tablespoons sugar
- 1 stick of butter, melted

Procedure:

1. Dissolve the gelatin in boiling water.
2. Add the lemon juice and cool.
3. Cream the cream cheese with the sugar and vanilla.
4. Add the gelatin mixture and mix well.
5. Fold in the whipped, evaporated milk.
6. Mix the crumbs, butter and sugar.
7. Pat $\frac{2}{3}$ of the crumbs into the bottom of a 9 x 13 inch pan.
8. Add the cream cheese mixture on top of the crust.
9. Sprinkle the remaining crumbs on top.
10. Refrigerate overnight.

Easy Lemon Cheesecake

Ingredients:

- 1 (9 inch) graham cracker crust
- 8 ounces cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk
- $\frac{1}{3}$ cup lemon juice
- 1 teaspoon vanilla extract

Procedure:

1. Beat the cream cheese until it is light and fluffy.
2. Add the sweetened condensed milk and blend thoroughly.
3. Stir in the lemon juice and vanilla.
4. Pour the mixture into the crust.
5. Refrigerate for overnight.

Tart Lemon Cheesecake

Ingredients:

- 1 cup evaporated milk
- 1 (3.4 ounce) package instant lemon pudding
- 16 ounces cream cheese, softened
- 1 (6 ounce) can lemonade concentrate, thawed
- 1 graham cracker pie crust

Procedure:

1. In small bowl combine the milk and pudding mix.
2. Beat 2 minutes and set aside.
3. In large bowl, beat the cream cheese until it is fluffy.
4. Add the lemonade gradually and beat until the mixture is smooth.
5. Pour the pudding mix into the cream cheese mix, blending thoroughly.
6. Pour the mixture into the crust.
7. Refrigerate overnight.

Lemon Cheesecake with Blueberry Drizzle

Ingredients:

1¼ cups finely crushed ginger snap crumbs
¼ cup butter, melted
16 ounces cream cheese
1 (14 ounce) can sweetened condensed milk
1 tablespoon lemon zest
¼ cup lemon juice
1 cup non-dairy whipped topping
2 cups blueberries
¼ cup sugar
2 tablespoons water
¼ teaspoon ground ginger

Procedure:

1. Mix the crumbs and butter and press the mixture onto the bottom of a 9-inch springform pan.
2. Beat the cream cheese until it is creamy.
3. Gradually beat in the milk, lemon zest and juice.
4. Fold in the whipped topping.
5. Pour the mixture into the springform pan.
6. Freeze for at least 6 hours or until the cheesecake is firm.
7. Cook the remaining ingredients in a saucepan on medium heat for 4 minutes, stirring occasionally.
8. Cool the blueberry sauce and refrigerate it until you are ready to serve the cheesecake.
9. Remove the cheesecake from the freezer 15 minutes before serving in order to slightly soften it.
10. Serve the cheesecake topped with the blueberry sauce.

Cherry Cheesecake

Ingredients:

- 1 graham cracker crust
- 16 ounces cream cheese
- 8 ounces non-dairy whipped topping
- 1 tablespoon powdered sugar
- 1 (21 ounce) can cherry pie filling

Procedure:

1. Blend together the cream cheese, whipped topping and powdered sugar until the mixture is smooth.
2. Pour the mixture into the graham cracker crust.
3. Pour the cherry filling on top of the cheesecake.
4. Refrigerate overnight.

Sour Cream Cheesecake

Ingredients:

1 graham cracker crust
8 ounces soft cream cheese
 $\frac{1}{3}$ cup sugar
1 cup sour cream
2 teaspoons vanilla extract
8 ounces non-dairy whipped topping

Procedure:

1. Beat the cream cheese until it is smooth.
2. Cream in the sugar.
3. Add the vanilla and sour cream and mix well.
4. Fold in the whipped topping.
5. Pour the mixture into the crust.
6. Refrigerate overnight.

Fluffy Frozen Cheesecake

Ingredients:

8 ounces cream cheese, softened
6 eggs, separated
2 cups sugar
Pinch of salt
2 teaspoons vanilla
2 cups heavy whipping cream
2 graham cracker crusts

Procedure:

1. Cream the sugar and cream cheese.
2. Add the pinch of salt.
3. Add the 6 egg yolks, one at a time, beating well after each addition.
4. Add the vanilla and mix well.
5. Whip the cream until it forms soft peaks.
6. Fold the whipped cream into the cream cheese mixture.
7. Beat the egg whites until they are very stiff.
8. Gently fold the egg whites into the cream cheese mixture.
9. Pour the mixture into the two graham cracker crusts.
10. Freeze overnight.
11. Remove from refrigerator 5 minutes before serving.

Ladyfinger Frozen Cheesecake

Ingredients:

24 ladyfingers

16 ounces cream cheese, softened

2 cups heavy whipping cream

½ cup sugar

2 teaspoons vanilla

1 (21 ounce) can cherry or blueberry pie filling

Procedure:

1. Line the bottom and sides of an 8–inch springform pan with ladyfingers.
2. Cream the cream cheese with the sugar and vanilla.
3. In a separate bowl whip the cream until it forms soft peaks.
4. Fold the cream cheese into the whipped cream.
5. Spoon ½ of the cream cheese mixture onto the ladyfingers.
6. Make a layer of ladyfingers on top of mixture in the pan.
7. Pour the remaining mixture on top of the ladyfingers.
8. Wrap in foil or plastic wrap and freeze overnight.
9. Remove the cheesecake from the springform pan and top it with the pie filling.

Raspberry Lemonade Cheesecake

Ingredients:

1½ cups boiling water
1 (3 ounce) package lemon gelatin
4 ounces cream cheese
6 ounces frozen lemonade concentrate, thawed
8 ounces non-dairy whipped topping
1 cup fresh raspberries
2 graham cracker pie crusts

Procedure:

1. Add the boiling water to the gelatin and stir until the gelatin is completely dissolved.
2. Beat the cream cheese until it is creamy.
3. Gradually beat in the lemonade concentrate, and then the gelatin until the mixture is well blended.
4. Fold in the whipped topping and the berries.
5. Pour the mixture into the crusts.
6. Refrigerate at least 4 hours.

Raspberry Cheesecake

Ingredients:

1 cup graham cracker crumbs
¼ cup melted butter
1 teaspoon cinnamon
1 cup sugar
⅓ cup water
⅛ teaspoon baking powder
3 egg whites
16 ounces cream cheese
½ cup sour cream
2 teaspoons vanilla
1¼ tablespoons grated lemon peel
1 pint fresh raspberries or 1 (17 ounce) can raspberries, drained
1 cup heavy whipping cream

Procedure:

1. Mix together the graham cracker crumbs melted butter and cinnamon.
2. Press onto the bottom and sides of a 9-inch springform pan and freeze for 30 minutes.
3. Mix together the sugar, water and baking powder in a small saucepan.
4. Bring to a boil and continue to boil for 8 minutes. Remove from heat.
5. Beat the egg whites until they form stiff peaks.
6. Pour in the sugar syrup and continue beating until the egg whites are very stiff and the mixture cools.
7. Cream the cream cheese and mix in the sour cream, vanilla and lemon peel.
8. Add the egg white mixture a little at a time until it is all thoroughly blended.
9. Pour a layer of ½ of the cream cheese mixture into the crust.
10. Top with the raspberries, retaining a few to use as garnish if using fresh berries.

11. Pour the remaining cream cheese mixture on top of the raspberries.
12. Refrigerate overnight.
13. Whip the cream until it forms stiff peaks.
14. Remove the cake from the springform pan.
15. Spread whipped cream on top of the cheesecake.
16. If using fresh berries, garnish with the remaining raspberries.

Raspberry Glacé Cheesecake

Ingredients:

- 1 package no-bake cheesecake mix
- 1½ cup cold milk
- 5 tablespoons butter, melted
- 2 tablespoons sugar
- ½ cup boiling water
- 1 (3 ounce) package raspberry gelatin
- ¼ cup frozen raspberries
- 1 (11 ounce) can mandarin orange segments, drained

Procedure:

1. Prepare the cheesecake as directed on the package using the milk, butter and sugar.
2. Refrigerate the cheesecake until the topping is ready.
3. Add the boiling water to the gelatin mix and stir until the gelatin is completely dissolved.
4. Refrigerate until the gelatin is slightly thickened.
5. Arrange the fruit over the cheesecake and top with the gelatin.
6. Refrigerate until the gelatin layer is firm.

Pineapple Cheesecake

Ingredients:

- 1 graham cracker pie crust
- 1 (3 ounce) package lemon gelatin
- 1 cup hot water
- 8 ounces cream cheese
- 8 ounces non-dairy whipped topping
- 1 (8¼ ounce) can crushed pineapple, drained
- 1 cup sugar

Procedure:

1. Mix the gelatin and water until the gelatin is completely dissolve and set it aside to cool.
2. Cream the cream cheese and sugar.
3. Thoroughly mix the gelatin into the cream cheese mixture.
4. Fold the cream cheese mixture and the pineapple into the whipped topping.
5. Pour the mixture into the graham cracker crust.
6. Refrigerate overnight.

Frozen Pineapple Cheesecake

Ingredients:

8 ounces cream cheese
3 eggs, separated
1 teaspoon vanilla
40 vanilla wafers, crushed
1 cup sugar
1 (8½ ounce) can crushed pineapple, juice included
1 cup heavy whipping cream
Pinch of salt

Procedure:

1. Cream the sugar and cream cheese until they are well blended.
2. Add 3 slightly beaten egg yolks and blend well.
3. Add 1 can of crushed pineapple and 1 teaspoon vanilla.
4. Whip the cream until it forms stiff peaks.
5. Fold the whipped cream into the cream cheese mixture.
6. Beat the egg whites with a pinch of salt until they form stiff peaks.
7. Fold the egg whites into the cream cheese mixture.
8. Sprinkle ½ of the crushed wafers on the bottom of a glass dish.
9. Add the cream cheese mixture and cover with the remainder of the crushed wafers.
10. Freeze overnight.

Orange Pineapple Cheesecake

Ingredients:

- 1 graham cracker crust
- 1 cup boiling water
- 1 (3 ounce) package orange gelatin
- 8 ounce non-dairy whipped topping
- 8 ounces cream cheese
- 1 cup sugar
- 1 teaspoon vanilla
- 1 cup chopped pecans
- 1 cup crushed pineapple, drained
- 2 (11 ounce) cans mandarin oranges, well drained

Procedure:

1. Combine the water and gelatin and stir until the gelatin is completely dissolved.
2. Set the gelatin aside to cool.
3. Combine the cooled gelatin and cream cheese and mix until well blended.
4. Beat in the sugar and vanilla.
5. Fold in the whipped topping, pecans and pineapple.
6. Pour the mixture into the crust.
7. Refrigerate overnight.
8. Arrange the mandarin orange slices in a circular pattern on the top of the cake. They should resemble the spokes of a wheel radiating outward from the center.

Frozen Mocha Cheesecake

Ingredients:

1 chocolate pie crust
8 ounces cream cheese
1 can sweetened condensed milk
 $\frac{2}{3}$ cup chocolate syrup
2 tablespoons instant coffee
1 teaspoon hot water
1 cup heavy whipping cream

Procedure:

1. Beat the cream cheese until it is fluffy.
2. Add the milk and chocolate syrup and mix well.
3. In small bowl, dissolve the coffee in the water.
4. Add the coffee to the cream cheese mixture and mix well.
5. Whip the cream until it forms soft peaks.
6. Fold the whipped cream into the cream cheese mixture.
7. Pour the mixture into the crust.
8. Freeze overnight.

Café Au Lait Cheesecake

Ingredients:

1½ cups zwieback, crushed
½ teaspoon ground cinnamon
½ cup butter, melted
2 envelopes unflavored gelatin
¼ cup cold water
½ cup boiling water
¾ cup brown sugar
½ teaspoon salt
16 ounces cream cheese
4 tablespoons instant coffee powder
1 teaspoon vanilla
8 ounces non-dairy whipped topping

Procedure:

1. Mix the zwieback crumbs, butter and the cinnamon.
2. Press into the bottom and sides of a 9-inch springform pan and freeze for 30 minutes.
3. Soften the gelatin in the cold water for 5 minutes.
4. Add the hot water and stir until the gelatin has dissolved.
5. Add brown sugar and salt and stir until they are dissolved.
6. Add the cream cheese, coffee powder and vanilla.
7. Blend until the mixture is smooth.
8. Fold the whipped topping into the cream cheese mixture.
9. Pour the mixture into the pan.
10. Refrigerate overnight.

Jamocha Cheesecake

Ingredients:

15 chocolate-wafer cookies
3 tablespoons butter, melted
1 (15 ounce) container ricotta cheese
Dash of salt
 $\frac{1}{4}$ cup European-style unsweetened cocoa powder
 $\frac{1}{4}$ cup sugar
1 envelope unflavored gelatin
 $\frac{1}{2}$ cup double-strength coffee
 $\frac{3}{4}$ cup skim milk
1 teaspoon vanilla extract
1 teaspoon rum extract
8 ounces non-dairy whipped topping, divided

Procedure:

1. Grease 8 inch springform pan with cooking spray.
2. Crush all but 2 cookies and mix the crumbs with the butter.
3. Press the cookie mixture over the bottom of the pan and freeze for 30 minutes.
4. Blend the cheese, cocoa and dash salt until it is smooth and has no lumps.
5. In a large saucepan, combine the sugar, gelatin and coffee and soak for 5 minutes.
6. Stir over low heat until the sugar and gelatin dissolves.
7. Remove from heat.
8. Stir in the milk, extracts and cheese mixture.
9. Place the saucepan in a bowl of iced water and stir until the mixture is thickened.
10. Fold in 2 cups of the whipped topping;
11. Pour into the springform pan and refrigerate overnight.
12. Garnish with the reserved cookies and whipped topping.

Coffee Cheesecake

Ingredients:

1½ cups crushed coconut cookies
½ cup flaked coconut
½ teaspoon nutmeg
½.c. butter, melted
3 eggs, separated
1 cup milk
½ cup sugar
1 envelope unflavored gelatin
⅛ teaspoon salt
1¼ tablespoons instant coffee powder
16 ounces cream cheese
⅓ cup sugar
1⅓ cup cream, divided
1½ teaspoon instant coffee powder
1½ teaspoon sugar

Procedure:

1. Mix together the crushed cookies, coconut, nutmeg and melted butter.
2. Firmly press on the bottom and sides of a 9-inch springform pan and freeze for 30 minutes.
3. Lightly beat the egg yolks with the milk in a saucepan.
4. Mix in the sugar, gelatin and salt.
5. Heat until the sugar and gelatin are dissolved and then remove from the heat.
6. Stir in 1¼ tablespoons of the instant coffee powder and cool.
7. Beat the cream cheese with the gelatin mixture until smooth.
8. Beat the egg whites until they form soft peaks.
9. Slowly add the sugar and continue to beat until stiff.
10. Fold the egg whites into the cream cheese mixture.
11. Whip ⅔ cup of the cream until it forms stiff peaks and gently fold it into the cream cheese mixture.

12. Pour the mixture into the prepared crust and refrigerate overnight.
13. Mix together the remaining cream, instant coffee powder and sugar.
14. Chill for at least 30 minutes, and then beat until thick.
15. Spread on the top of the cheesecake and serve.

Kahlúa® Cheesecake

Ingredients:

1½ cups zwieback crumbs
⅓ cup sugar
⅓ cup butter, melted
2 envelopes unflavored gelatin
½ cup Kahlúa®
½ cup water
3 eggs, separated
¼ cup sugar
⅛ teaspoon salt
16 ounces cream cheese
1 cup heavy whipping cream

Procedure:

1. Mix the zwieback crumbs, butter and ⅓ cup of sugar and press on the bottom and up the sides of a 9-inch springform pan.
2. Freeze for 30 minutes.
3. In top of double boiler, soften the gelatin in Kahlúa® and water.
4. Beat in the egg yolks, sugar and salt.
5. Cook over simmering water, stirring constantly until slightly thickened.
6. Beat the cream cheese until it is fluffy.
7. Gradually beat in the Kahlúa® mixture and cool.
8. Beat the egg whites until stiff peaks form.
9. Whip the cream until stiff peaks form.
10. Fold the egg whites and whipped cream into the Kahlúa®-cheese mixture.
11. Pour the mixture into the prepared crust.
12. Refrigerate overnight.

Chocolate Raspberry Cheesecake

Ingredients:

1 graham cracker crust
 $\frac{3}{4}$ cup cold milk
1 cup cottage cheese
 $\frac{1}{3}$ cup seedless raspberry jelly
1 (3.5 ounce) box chocolate flavor pudding
8 ounces non-dairy whipped topping
1 square semi-sweet baking chocolate, crushed
 $\frac{1}{2}$ cup raspberries

Procedure:

1. Pour the milk into a blender, add the cottage cheese, and blend until smooth.
2. Add the pudding mix and mix well.
3. Pour the cottage cheese mixture into large bowl.
4. Stir in the whipped topping.
5. Pour the mixture into the graham cracker crust.
6. Swirl in the raspberry jelly.
7. Sprinkle with chocolate.
8. Freeze overnight.
9. Top with fresh raspberries before serving.

Chocolate Cheesecake

Ingredients:

1½ cup semi-sweet chocolate chips
11 ounces cream cheese, softened
½ cup sugar
¼ cup butter, softened
8 ounces non-dairy whipped topping
1 graham cracker crumb crust

Procedure:

1. Melt the chocolate chips in a double boiler or microwave.
2. In large bowl, beat the cream cheese, sugar, and butter until smooth.
3. Blend in the melted chocolate.
4. Fold in the whipped topping.
5. Spoon the mixture into the crust.
6. Refrigerate overnight.

Chocolate Peach Cheesecake

Ingredients:

5 ounces pecans, finely chopped
¾ cup vanilla wafers, crushed
¼ cup confectioner's sugar
¼ cup butter, melted
1½ cups semi-sweet chocolate chips
11 ounces cream cheese
⅓ cup + 2 tablespoons sugar
¼ cup butter, softened
2½ teaspoons vanilla, divided
2 cups heavy whipping cream, divided
1 teaspoon unflavored gelatin
1 tablespoon cold water
1 cup boiling water
½ cup sweetened peaches, drained and diced

Procedure:

1. Mix the pecans, vanilla wafer crumbs, confectioner's sugar and melted butter together and pack the mixture on the bottom and 1½ inches up the sides of a 9-inch springform pan.
2. Freeze the crust for 30 minutes.
3. Melt the chocolate chips in the top of a double boiler, over hot water, stirring until smooth.
4. Cream the cream cheese and ⅓ cup of sugar in large mixing bowl.
5. Add the softened butter and beat until smooth.
6. Blend in 1½ teaspoons of the vanilla.
7. Beat in the melted chocolate.
8. Whip 1 cup of the cream until it forms stiff peaks.
9. Fold the whipped cream into chocolate mixture.
10. Spoon into the prepared crust and refrigerate.
11. Sprinkle the gelatin onto the cold water and allow it to stand for 5 minutes to soften.
12. Add the boiling water and stir until the gelatin is dissolved.

13. Whip the remaining cream and sugar until stiff peaks are formed.
14. Fold in the gelatin mixture, vanilla and diced peaches.
15. Place on top of the chocolate cheesecake.
16. Refrigerate overnight.

Chocolate Cherry Cheesecake

Ingredients:

16 ounces cream cheese
4 squares semi-sweet chocolate, melted and cooled
 $\frac{1}{3}$ cup sugar
8 ounces non-dairy whipped topping, divided
1 graham cracker pie crust
1 (20 ounce) can cherry pie filling

Procedure:

1. Beat the cream cheese, chocolate and sugar until they are well blended.
2. Fold in 2 cups of whipped topping.
3. Spoon the mixture into the crust.
4. Refrigerate for 4 hours.
5. Spoon the remaining whipped topping around the edge of the cheesecake.
6. Fill the center with the pie filling.

Chocolate Almond Cheesecake

Ingredients:

2 cups vanilla wafers, finely crushed
1 cups ground toasted almonds
½ cup butter, softened
½ cup sugar
2 cups milk chocolate chips
½ cup milk
1 envelope unflavored gelatin
16 ounces cream cheese
½ cup sour cream
½ teaspoon almond extract
½ cup heavy whipping cream
1 cup sliced almonds, toasted

Procedure:

1. Mix the cookie crumbs, ground almonds, sugar and butter together and press into the bottom of a 9-inch springform pan.
2. Freeze for 30 minutes.
3. Melt the chocolate chips in a double boiler or in a microwave and set aside.
4. Pour the milk in a small saucepan, sprinkle the gelatin on top and let it set 2 minutes.
5. Cook over low heat until the gelatin dissolves and set aside.
6. Beat the cream cheese, sour cream and melted chocolate together in a large bowl.
7. Beat in gelatin mixture and the almond extract.
8. Whip the cream until it forms stiff peaks.
9. Fold the whipped cream into the cream cheese mixture.
10. Pour the mixture onto the crust.
11. Sprinkle the toasted almonds on top.
12. Refrigerate overnight.

Rocky Road Cheesecake

Ingredients:

1 cup chocolate wafer crumbs
3 tablespoons butter, melted
1 envelope unflavored gelatin
 $\frac{1}{4}$ cup cold water
16 ounces cream cheese
 $\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup cocoa
 $\frac{1}{2}$ teaspoon vanilla
2 cups miniature marshmallows
1 cup heavy whipping cream
 $\frac{1}{2}$ cup chopped pecans

Procedure:

1. Combine the crumbs and butter and press onto the bottom of a 9-inch springform pan.
2. Freeze for 30 minutes.
3. Soften the gelatin in the water for 5 minutes and then stir over low heat until it is dissolved.
4. Combine the cream cheese, sugar, cocoa and vanilla until well blended.
5. Gradually add the gelatin to the cream cheese mixture, mixing until blended.
6. Whipped the cream to form stiff peaks.
7. Fold the whipped cream, marshmallows and nuts into the cream cheese mixture.
8. Pour over the crust.
9. Refrigerate overnight.

Orange Grape Cheesecake

Ingredients:

2 envelopes unflavored gelatin
1/3 cup sugar
Dash salt
2 large eggs, separated
2 cups milk
16 ounces small curd cottage cheese
1/4 cup orange juice
1/4 cup lemon juice
1 teaspoon vanilla extract
1 tablespoon grated orange peel
2 teaspoons grated lemon peel
1/2 pound seedless red grapes

Procedure:

1. Lightly spray an 8-inch springform pan with nonstick cooking spray.
2. In a small, heavy saucepan, combine the gelatin, sugar and salt.
3. Beat the egg yolks with the milk until smooth
4. Gradually stir the egg yolks into the gelatin mixture, mixing well.
5. Cook over medium heat, stirring constantly, until the gelatin is dissolved and the custard is thickened slightly (it should form a coating on the spoon), then remove it from the heat.
6. Transfer the custard to a medium bowl and place the bowl in iced water.
7. Stir the custard frequently until it has the consistency of unbeaten egg whites.
8. Blend the cottage cheese, orange juice, lemon juice and vanilla until smooth.
9. Slowly add the cottage cheese mixture to the cooled custard.
10. Stir in the orange and lemon peel.

11. Continue to stir the mixture over iced water until the mixture mounds when dropped from a spoon.
12. Beat the egg whites until they form stiff peaks.
13. Fold the beaten whites into the cottage cheese mixture.
14. Pour the mixture into the springform pan.
15. Refrigerate overnight.
16. Remove the cake from the springform pan and arrange the grapes on top of the cake prior to serving.

Orange Upside-down Cheesecake

Ingredients:

2 envelopes unflavored gelatin
2 cups unsweetened orange juice, divided
1¼ cups sugar, divided
2 cups orange sections
24 ounces cream cheese, softened
2 teaspoons grated orange peel
1 cup heavy whipping cream
1 cup vanilla wafer crumbs
½ teaspoon cinnamon
3 tablespoons butter, melted

Procedure:

1. Soften 1 envelope of the gelatin in 1½ cups of orange juice.
2. Add ¼ cup sugar and stir over low heat until the gelatin and the sugar are dissolved.
3. Chill until slightly thickened.
4. Arrange the orange sections on the bottom of a 9-inch springform pan.
5. Pour the gelatin mixture over the oranges and chill until thickened but not set.
6. Soften 1 envelope of the gelatin in the remaining orange juice.
7. Stir over low heat until the gelatin is dissolved.
8. Combine the cream cheese, remaining sugar and orange peel.
9. Gradually add the gelatin mixture to the cream cheese.
10. Chill until slightly thickened.
11. Whip the cream until it forms stiff peaks and fold it into the cream cheese mixture.
12. Pour over the oranges and chill.
13. Combine the crumbs, cinnamon and butter and gently press the mixture onto the top of the cake.
14. Refrigerate overnight.

15. Remove the side of the pan and invert the cheesecake onto a serving platter.

Orange Lemon Cheesecake

Ingredients:

1½ cups crushed corn flakes
5½ tablespoons sugar, divided
⅓ cup butter, melted
2½ teaspoon grated lemon peel, divided
1 teaspoon grated orange peel
8 ounces cream cheese
1 (3 ounce) package lemon gelatin
2 cups boiling water
1 cup heavy whipping cream
1 cup chopped orange segments
8 whole orange segments

Procedure:

1. Mix together the crushed corn flakes, 3 tablespoons sugar, butter, 1 teaspoon lemon peel and the orange peel.
2. Press on the bottom and sides of a pie pan.
3. Freeze for 30 minutes.
4. Mix together the lemon gelatin and the boiling water.
5. Stir until the gelatin is dissolved and then allow the mixture to cool.
6. Stir the cooled gelatin gradually into the cream cheese.
7. Whip the cream and the remaining sugar until stiff peaks form.
8. Fold the whipped cream into the cream cheese mixture.
9. Mix in the chopped orange segments.
10. Pour the mixture into the pie shell.
11. Sprinkle on the remaining grated lemon peel and arrange the whole orange segments on top.
12. Refrigerate overnight.

Orange Grapefruit Cheesecake

Ingredients:

2 cups crushed coconut cookies
3 teaspoons grated lemon peel, divided
½ cup butter, melted
2 grapefruits, peeled and segmented
3 navel oranges, peeled and segmented
3 eggs
⅔ cup sugar
⅛ teaspoon salt
½ cup orange juice
1 envelope unflavored gelatin
¼ cup water
16 ounces cream cheese
1¼ tablespoons lemon juice
2 teaspoons grated orange peel
⅔ cup heavy whipping cream

Procedure:

1. Mix together the crushed cookies, 2 teaspoons lemon peel and melted butter.
2. Firmly press onto the bottom of a 9-inch springform pan.
3. Peel the grapefruit and the oranges and cut the segments into small pieces.
4. Separate 2 eggs and combine the egg yolks, the remaining whole egg, sugar, salt and 1 tablespoon of orange juice in the top of a double boiler.
5. Place over simmering water and cook, stirring constantly, until thickened.
6. Remove the mixture from the heat.
7. Soak the gelatin in the water for 5 minutes and stir into the warm custard until dissolved.
8. Beat the cream cheese with the remaining orange juice, lemon juice, lemon and orange peel until smooth.
9. Beat the cream cheese mixture into the custard.

10. Fold in the grapefruit and orange pieces.
11. Lightly whip the cream and, in a separate bowl, beat the egg whites until they form soft peaks.
12. Fold the cream and egg whites into the cheese mixture.
13. Pour into the springform pan and refrigerate overnight.

Tangerine Cheesecake

Ingredients:

2 cups crushed graham crackers
2½ tablespoons sugar
1 teaspoon cinnamon
1 stick butter, melted
1 envelope unflavored gelatin
¼ cup water
16 ounces cream cheese
⅔ cup sugar
1½ teaspoons vanilla
2 teaspoons lemon zest
4 tablespoons lemon juice
1(17 ounce) can tangerine segments (may substitute mandarin oranges)
3 egg whites

Procedure:

1. Mix together the crushed graham crackers, 2½ tablespoons of sugar, cinnamon and melted butter.
2. Press firmly on the bottom and sides of a 9-inch springform pan.
3. Freeze for 30 minutes.
4. Mix the gelatin with the water and allow it to soften for 5 minutes.
5. Place the gelatin over hot water and stir until it is dissolved.
6. Soften the cream cheese and beat in the remaining sugar, vanilla and lemon zest.
7. Mix the lemon juice with enough of the liquid from the drained tangerines to make up ½ cup of liquid.
8. Mix this liquid and the dissolved gelatin with the cream cheese mixture.
9. Beat the egg whites until stiff and fold into the cream cheese mixture.
10. Fold in the tangerine segments.

11. Pour into the prepared crust and refrigerate overnight.

Citrus Cheesecake

Ingredients:

1½ cups crushed coconut cookies
2½ tablespoons sugar
½ cup butter, melted
1 envelope unflavored gelatin
¼ cup water
3 eggs, separated
¼ teaspoon salt
½ cup milk
½ cup sugar
½ cup brown sugar
4 tablespoons lemon juice
4 tablespoons orange juice
4 tablespoons grapefruit juice
1½ tablespoon grated lemon peel
16 ounces cream cheese
1½ teaspoon vanilla
1 cup heavy whipping cream
1½ tablespoon grated orange rind

Procedure:

1. Mix together the crushed cookies, 2½ tablespoons sugar and melted butter.
2. Press firmly on the bottom and sides of a 9-inch springform pan and chill.
3. Soak the gelatin in the water for 5 minutes.
4. Mix the egg yolks with the salt and milk in the top of a double boiler.
5. Place over simmering water and cook, stirring constantly, until thick.
6. Add the remaining sugar, brown sugar and gelatin to the egg yolk mixture and stir until the sugar and the gelatin are dissolved.
7. Add the juices and grated lemon peel and cool until the mixture begins to thicken.

8. Beat the cream cheese, vanilla and cooled gelatin mixture until smooth.
9. Whip the cream and fold into the cream cheese mixture.
10. Beat the egg whites until they form soft peaks and fold into the cheese mixture.
11. Pour into the crust and sprinkle with grated orange rind.
12. Refrigerate overnight.

Lime Cheesecake

Ingredients:

1¼ cups zwieback crumbs
2 tablespoons sugar
⅓ cup butter, melted
1 envelope unflavored gelatin
¼ cup cold water
¼ cup lime juice
3 eggs, separated
½ cup sugar
1½ teaspoons grated lime peel
16 ounces Neufchatel cheese, softened
Green food coloring, optional
8 ounces non-dairy whipped topping

Procedure:

1. Combine the zwieback crumbs, sugar and butter and press onto the bottom of a 9-inch springform pan.
2. Freeze for 30 minutes.
3. Soften the gelatin in water and stir over low heat until it is dissolved.
4. Add the lime juice, egg yolks, ¼ cup sugar and lemon peel.
5. Cook, stirring constantly, over medium heat for 5 minutes.
6. Cool until the mixture begins to thicken.
7. Gradually add the gelatin mixture to Neufchatel cheese, mixing until well blended.
8. Stir in the food coloring, if desired.
9. Beat the egg whites until they form stiff peaks while gradually adding the remaining sugar.
10. Fold the egg whites and the whipped topping into Neufchatel cheese mixture.
11. Pour over crust.
12. Refrigerate overnight.

Simple Pear Cheesecake

Ingredients:

1½ cups sliced pears, fresh or canned in juice
1 envelope unflavored gelatin
¾ cup pear nectar (or juice from canned pears) divided
16 ounces cream cheese
½ cup sugar
1 prepared graham cracker crust
Cinnamon
Lemon juice (optional)

Procedure:

1. Combine the gelatin and 2 tablespoons pear nectar to and soften the gelatin for 5 minutes.
2. While the gelatin softens, heat the remaining pear nectar to boiling.
3. Add the hot nectar to the gelatin mixture; and stir until the gelatin is completely dissolved.
4. Add the cream cheese and sugar and blend until the mixture is completely smooth.
5. Pour the cream cheese mixture into the pie shell.
6. Refrigerate overnight.
7. Just before serving, slice the pears. If you are using fresh pear slices, dip them in lemon juice and sprinkle with sugar to taste.
8. Arrange the slices on top of the cheese filling.
9. Sprinkle with cinnamon.

Apricot Cheesecake

Ingredients:

1½ cups graham cracker crumbs
6 tablespoons sugar, divided
¼ cup butter, melted
2 (17 ounce) cans apricot halves, reserve juice
2 envelopes unflavored gelatin
⅓ cup cold water
3 large eggs, separated
2¼ teaspoons vanilla, divided
½ cup sugar
16 ounces cream cheese, softened
1¼ cup apricot syrup (reserved from cans), divided
1 tablespoon cornstarch

Procedure:

1. Mix the graham cracker crumbs, 3 tablespoons of sugar and melted butter and press into the bottom and against the sides of a 9-inch springform pan and freeze for 30 minutes.
2. Drain the apricots and retain the syrup.
3. Sprinkle the gelatin over cold water in the top of a double boiler and let stand for 5 minutes.
4. Mix in lightly beaten egg yolks and ¼ cup apricot syrup.
5. Place the mixture over hot water and cook, stirring constantly, until slightly thickened.
6. Remove from heat, stir in 2 teaspoons vanilla and cool until lukewarm.
7. Purée 2 cups of the apricot halves to get 1½ cups apricot purée.
8. Save the remaining apricot halves for topping.
9. Beat the egg whites until they form stiff peaks.
10. In a different bowl, beat the cream cheese with egg yolk mixture and puréed apricots.
11. Fold in the egg whites.
12. Pour into crust and refrigerate overnight.

13. Combine 1 cup of the apricot syrup, 3 tablespoons sugar, the cornstarch and the remaining vanilla in a saucepan and cook until mixture comes to a boil and thickens. Stir constantly.
14. Cool slightly while removing the cheesecake from the pan.
15. Arrange the apricot halves on the top of the cake and pour on the apricot glaze.
16. Return to the refrigerator for 30 minutes before serving.

Golden Pear Cheesecake

Ingredients:

1 (16 ounce) can Bartlett pear halves
6 ounces zwieback
½ cup butter, softened
⅛ teaspoon nutmeg
¾ cup sugar, divided
1 envelope unflavored gelatin
3 eggs, separated
16 ounces cream cheese, softened
1 tablespoon lemon juice
1 teaspoon vanilla
Grated peel of 1 lemon
1 cup heavy whipping cream
¾ cup apricot preserves

Procedure:

1. Drain the pears, reserving the syrup and cut them into quarters.
2. Crush the zwieback into fine crumbs and blend with the butter, nutmeg and ¼ cup sugar.
3. Press onto the bottom and sides of a 9-inch springform pan and freeze for 30 minutes.
4. Soften the gelatin in ½ of the pear syrup for 5 minutes.
5. In a saucepan, blend the egg yolks, the remaining sugar and pear syrup, plus additional water if necessary to measure ½ cup.
6. Cook over low heat, stirring constantly until thickened—about 10 minutes.
7. Stir in the gelatin until it is dissolved.
8. Gradually add the gelatin mixture to cream cheese, beating it until smooth.
9. Add the lemon juice, vanilla and lemon peel and beat until well blended.

10. Whip the cream until it forms soft peaks and beat the egg whites until they form stiff peaks.
11. Fold the whipped cream and then the egg whites into the cream cheese mixture.
12. Pour into the zwieback crust and refrigerate overnight.
13. Remove sides from the springform pan.
14. Arrange the canned pear quarters on top of the cake.
15. Heat and strain the apricot preserves.
16. Cool to lukewarm.
17. Drizzle over the pears on top of the cheesecake.

Mango Cheesecake

Ingredients:

1½ cups crushed graham crackers
½ cup flaked coconut
1½ teaspoons cinnamon
2½ tablespoons sugar
⅔ cup melted butter
2 envelopes unflavored gelatin
1¼ tablespoons grated lemon peel
2 tablespoons lemon juice
½ cup boiling water
½ cup sugar
3 egg yolks
12 ounces cream cheese
1 pound mashed mango pulp, divided
½ cup cold water
1½ cups sour cream
⅔ cup heavy whipping cream

Procedure:

1. Mix the crushed graham crackers, coconut, cinnamon, sugar and melted butter together.
2. Firmly press on the bottom and sides of a 9-inch springform pan and freeze for 30 minutes.
3. Combine the gelatin, lemon rind, lemon juice and boiling water and stir until the gelatin is dissolved.
4. Add the sugar, egg yolks and softened cream cheese and mix until smooth.
5. Add the ⅔ of the mango pulp, the cold water and sour cream.
6. Blend until all the ingredients are well mixed.
7. Pour into the prepared crust and refrigerate overnight.
8. Whip the cream until it forms stiff peaks.
9. Fold in the reserved mango pulp.
10. Spread over the cheesecake and serve.

Fruity Yogurt Cheesecake

Ingredients:

- 2 (32 ounce) containers vanilla yogurt
- 1 cup powdered sugar
- $\frac{3}{4}$ cup graham cracker crumbs
- 2 tablespoons butter, melted
- 1 tablespoon granulated sugar
- 2 ripe peaches, sliced thin
- 3 tablespoons apricot preserves
- $\frac{1}{2}$ pint fresh raspberries

Procedure:

1. Line a large strainer with 3 layers of white paper towels.
2. Place the strainer over a large bowl and fill it with the yogurt.
3. Cover and refrigerate at least 24 hours. Yogurt will become very thick.
4. Mix the graham cracker crumbs, granulated sugar and butter together and press evenly over the bottom of an ungreased 9-inch springform pan and freeze for 30 minutes.
5. Mix the drained yogurt and powdered sugar until smooth.
6. Pour into the chilled crust.
7. Refrigerate overnight.
8. Remove the pan's sides.
9. Arrange the peach slices on top in a circle around the edge.
10. Melt the preserves and brush over the peaches.
11. Mound the raspberries in the center.

Grape Cheesecake

Ingredients:

- 1 envelope unflavored gelatin
- ½ cup milk
- ⅓ cup graham cracker crumbs
- 1 tablespoon butter, melted
- 16 ounces cottage cheese
- ¼ cup granulated sugar
- 2 tablespoons lemon juice
- ¼ teaspoon salt
- 1 tablespoon grated lemon peel
- 1 tablespoon grated orange peel
- 4 ounces red seedless grapes, halved
- 4 ounces green seedless grapes, halved
- 1 tablespoon currant jelly

Procedure:

1. Mix the graham cracker crumbs with the butter and press into the bottom of an 8-inch springform pan and freeze for 30 minutes.
2. In a small saucepan sprinkle the gelatin over the milk and let stand 5 minutes to soften.
3. Place the saucepan over low heat, stirring constantly until the gelatin is completely dissolved.
4. Blend the cottage cheese, sugar, lemon juice, salt and gelatin mixture until smooth.
5. Stir in grated lemon and orange peels.
6. Spoon cheese mixture over the crust.
7. Carefully arrange red and green grape halves in circular fashion on top.
8. Refrigerate overnight.
9. Remove from the springform pan.
10. Melt the currant jelly and carefully brush it over the grapes on the cheesecake to glaze.

Cookies and Cream Cheesecake

Ingredients:

2 cups (24) crushed chocolate sandwich cookies
6 tablespoons butter, softened
1 envelope unflavored gelatin
¼ cup cold water
8 ounces cream cheese, softened
½ cup sugar
¾ cup milk
1 cup heavy whipping cream
1¼ cup (10) coarsely chopped chocolate sandwich cookies

Procedure:

1. Combine the cookie crumbs and butter and press onto the bottom and sides of a 9-inch springform pan and freeze for 30 minutes.
2. Soften the gelatin in the water and stir over a low heat until the gelatin is dissolved.
3. Mix the cream cheese and sugar until smooth.
4. Gradually add the gelatin and the milk, mixing until blended.
5. Chill until the mixture is thickened but not set.
6. Whip the cream until it forms stiff peaks.
7. Fold the whipped cream into the cream cheese mixture.
8. Reserve 1½ cups of the cream cheese mixture and pour the rest over the crust.
9. Top with the chopped cookies
10. Pour the reserved cream cheese mixture over the cookies.
11. Refrigerate overnight.

Caramel Cheesecake

Ingredients:

1½ cup crushed graham crackers
1 teaspoon cinnamon
1½ tablespoons sugar
½ cup butter, melted
2 envelopes unflavored gelatin, divided
½ cup cold water, divided
8 ounces cream cheese
¼ cup sugar
2 egg yolks
4 tablespoons lemon juice
¼ cup water
3 tablespoons butter
3 tablespoons brown sugar
2½ tablespoons sweetened condensed milk
1½ tablespoons maple syrup
⅓ cup hot water

Procedure:

1. Mix the crushed crackers, cinnamon, sugar and melted butter.
2. Press onto the bottom of an 8-inch springform pan.
3. Freeze for 30 minutes.
4. Blend 1 envelope of the gelatin with ¼ cup cold water and soak for 5 minutes.
5. Place over low heat and stir until the gelatin is dissolved.
6. Soften the cream cheese, and then beat in the sugar until smooth.
7. Mix in the egg yolks, lemon juice and dissolved gelatin, beating until smooth.
8. Pour into the prepared crust and refrigerate until set.
9. Mix the remaining envelope of gelatin with ¼ cup cold water and soak for 5 minutes.
10. Mix together the brown sugar, condensed milk and maple syrup in a small saucepan.

11. Cook over a medium heat, stirring constantly until the mixture leaves the sides of the pan.
12. Remove from the heat and slowly pour in the hot water, stirring constantly.
13. Return to the heat and stir in the gelatin until it is dissolved.
14. Cool the mixture.
15. Pour the caramel topping over the cheesecake and refrigerate overnight.

Quick Eggnog Cheesecake

Ingredients:

1 package no bake cheesecake mix
2 tablespoons sugar
5 tablespoons butter, melted
1½ cups cold eggnog

Procedure:

1. Make the cheesecake following the directions on the package, substituting eggnog for the milk.

Easy Eggnog Cheesecake

Ingredients:

1 (9 inch) graham cracker crumb crust
2 envelopes unflavored gelatin
1¼ cups eggnog
4 cups cottage cheese
3 eggs, separated
½ cup sugar
1 cup heavy whipping cream
Nutmeg

Procedure:

1. Dissolve the gelatin in ¼ cup eggnog and set aside.
2. Beat the cottage cheese until it is smooth and without lumps.
3. In the top of a double boiler, beat together the egg yolks and sugar.
4. Stir in the remaining eggnog and cook gently until the mixture thickens slightly.
5. Remove the eggnog mixture from the heat and add the gelatin mixture.
6. Place the cottage cheese in a large mixing bowl and add the eggnog mixture.
7. Blend thoroughly.
8. Beat egg whites until they form soft peaks, then fold into the cheese mixture.
9. Whip the cream until stiff peaks form and fold it into the cheese mixture.
10. Pour the mixture into the prepared crust and refrigerate overnight.
11. Sprinkle with nutmeg.

Eggnog Cheesecake

Ingredients:

1 (9-inch) graham cracker pie crust
1/3 cup sugar
1 envelope unflavored gelatin
1 cup eggnog
4 egg yolks, beaten
1/4 teaspoon ground nutmeg
16 ounces cream cheese
2 tablespoons rum
4 egg whites
1/2 cup sugar
1/2 cup whipping cream

Procedure:

1. In a medium saucepan, combine 1/3 cup sugar and the gelatin.
2. Stir in 1 cup eggnog, 4 egg yolks and 1/4 teaspoon ground nutmeg.
3. Cook over medium heat, stirring constantly, until it boils.
4. Remove from heat.
5. Beat in the cream cheese and gradually stir in the rum.
6. Beat the mixture until it is smooth and chill until partially set.
7. Beat the egg whites until they form stiff peaks, while gradually adding the 1/2 cup sugar.
8. Beat the 1/2 cup of whipping cream until it forms stiff peaks.
9. Fold the egg whites and cream into the partially set cream cheese mixture.
10. Pour the filling into the pie shell.
11. Refrigerate overnight.

Piña Colada Cheesecake

Ingredients:

1 cup graham cracker crumbs
1½ tablespoons brown sugar
1 teaspoon vanilla
3 tablespoons butter, melted
4 tablespoons rum, divided
16 ounces cream cheese
1 can crushed pineapple
2 envelopes unflavored gelatin
¾ cup sugar, divided
2 eggs, separated
1 teaspoon coconut flavoring
1 tablespoon lemon juice
4 tablespoons flaked coconut

Procedure:

1. Combine the graham cracker crumbs, brown sugar, vanilla, melted butter and 2 tablespoons of rum.
2. Press into the bottom of a 9-inch springform pan and freeze for 30 minutes.
3. Drain the pineapple, reserving the syrup.
4. In a saucepan, combine ¾ cup pineapple syrup, the gelatin and ½ cup sugar.
5. Stir over medium heat until the sugar and gelatin dissolve.
6. Beat the egg yolks and stir into the gelatin mixture.
7. Cook in a double boiler over simmering water for 5 minutes or until thickened.
8. Remove the pan from the heat.
9. Stir in 2 tablespoons rum, coconut flavoring, lemon juice and pineapple.
10. Beat the cream cheese until smooth.
11. Stir the gelatin mixture into the cream cheese mixture.
12. Refrigerate until the mixture sets, stirring occasionally.

13. Beat the egg white until they form stiff peaks, gradually adding $\frac{1}{4}$ cup sugar.
14. Fold the egg white into the cream cheese mixture.
15. Whip the cream until it forms stiff peaks and fold it into the cheese mixture.
16. Spoon into graham cracker crust and refrigerate overnight.
17. Garnish with flaked coconut when ready to serve.

Amaretto Mousse Cheesecake

Ingredients:

2 cups graham cracker crumbs
½ cup butter, melted
1 envelope unflavored gelatin
½ cup cold water
24 ounces cream cheese, softened
1¼ cups sugar
1 (5 ounce) can evaporated milk
1 teaspoon lemon juice
⅓ cup amaretto liqueur
1 teaspoon vanilla extract
¾ cup heavy whipping cream

Procedure:

1. Combine the graham cracker crumbs with the butter.
2. Press onto the bottom and up the sides of a 9-inch springform pan.
3. Freeze for 30 minutes.
4. In a small saucepan sprinkle the gelatin over the cold water and let stand for 5 minutes.
5. Stir over low heat until the gelatin is completely dissolved.
6. In a large bowl, beat the cream cheese with sugar until it is fluffy.
7. Gradually add the evaporated milk and lemon juice.
8. Beat until the mixture is very fluffy.
9. Gradually beat in the gelatin mixture, liqueur and vanilla until thoroughly blended.
10. Whip the cream until it forms stiff peaks.
11. Fold the whipped cream into the cream cheese mixture.
12. Pour the filling into the crust.
13. Refrigerate overnight.

Drambuie® Cheesecake

Ingredients:

1½ cup crushed vanilla wafers
2½ tablespoons sugar
1 teaspoon cinnamon
½ cup butter, melted
8 ounces cottage cheese
8 ounces cream cheese
1 envelope unflavored gelatin
¼ cup water
1 teaspoon grated lemon peel
4 tablespoons lemon juice
4 tablespoons Drambuie®
2 egg whites
½ cup sugar
1½ cup heavy whipping cream
Grated chocolate

Procedure:

1. Mix together the crushed vanilla wafers, sugar, cinnamon and melted butter.
2. Firmly press onto the bottom and sides of a 9-inch springform pan.
3. Freeze for 30 minutes.
4. Beat the cottage cheese until it is smooth and there are no lumps.
5. Add the cream cheese and beat until smooth.
6. Soak the gelatin in the water for 5 minutes.
7. Place the gelatin over hot water and stir until it is dissolved.
8. Add the gelatin to the cheese mixture with the lemon peel, lemon juice and Drambuie®.
9. Mix well.
10. Beat the egg whites until they form soft peaks. Slowly add the sugar and continue beating until stiff peaks are formed.
11. Fold the egg whites into the cheese mixture.

12. Whip the cream until stiff peaks form and fold it into the cheese mixture.
13. Pour the filling into the crust.
14. Refrigerate overnight.
15. Garnish with grated chocolate.

Irish Cream Cheesecake

Ingredients:

1 cup graham cracker crumbs
1¼ cups sugar, divided
¼ cup butter, melted
1 envelope unflavored gelatin
½ cup cold water, divided
16 ounces cream cheese
2 tablespoons unsweetened cocoa powder
2 tablespoons Irish cream liqueur
8 ounces non-dairy whipped topping

Procedure:

1. Mix the crumbs, ¼ cup sugar and butter and press the mixture onto the bottom of a 9-inch springform pan.
2. Sprinkle the gelatin over ¼ cup water in small saucepan and soften for 5 minutes.
3. Cook and stir on low heat until the gelatin is completely dissolved.
4. Beat the cream cheese, the remaining sugar and cocoa until they are blended.
5. Gradually beat in the gelatin mixture, the remaining water and the liqueur
6. Refrigerate until the mixture is slightly thickened.
7. Fold in the whipped topping.
8. Pour the mixture over the crust.
9. Refrigerate overnight.

Brandy Cheesecake

Ingredients:

1½ cup crushed vanilla wafers
¼ cup ground almonds
4 tablespoons powdered sugar
⅓ cup butter, melted
1 teaspoon cinnamon
5 tablespoons brandy, divided
2 envelopes unflavored gelatin
¼ cup water
3 eggs, separated
¾ cup milk
1 cup sugar
16 ounces cottage cheese
2½ tablespoon lemon juice
1½ cups heavy whipping cream
Nutmeg

Procedure:

1. Mix together the crushed vanilla wafers, ground almonds, powdered sugar, melted butter, cinnamon and 2½ tablespoons brandy.
2. Press onto the bottom and sides of a 9-inch springform pan.
3. Freeze for 30 minutes.
4. Blend the gelatin with the water and allow it to soak for 5 minutes.
5. Combine the egg yolks, milk and sugar in the top of a double boiler.
6. Mix well and put over simmering water. Cook, stirring constantly, until the mixture is thick.
7. Add the gelatin and stir until it is dissolved. Remove from heat.
8. Beat the cottage cheese with the lemon juice and the remaining brandy until it is smooth.
9. Mix the cottage cheese mixture and the gelatin mixture.

10. Beat the egg whites until stiff and whip the cream until it forms stiff peaks.
11. Fold both the egg whites and the cream into the cottage cheese mixture.
12. Pour the filling into the crust and refrigerate overnight.
13. Sprinkle nutmeg on top of the cheesecake before serving.

Peppermint Cheesecake

Ingredients:

- 1 cup chocolate wafer crumbs
- 3 tablespoons butter, melted
- 1 envelope unflavored gelatin
- ¼ cup cold water
- 16 ounces cream cheese
- ½ cup sugar
- ½ cup milk
- ¼ cup crushed peppermint candy
- 1 cup heavy whipping cream
- 2 small milk chocolate candy bars, finely chopped

Procedure:

1. Combine the crumbs and butter and press onto the bottom of a 9-inch springform pan.
2. Freeze for 30 minutes.
3. Soften the gelatin in the water, and then stir over low heat until the gelatin is dissolved.
4. Combine the cream cheese and sugar, mixing until smooth.
5. Gradually add the gelatin, milk and peppermint candy, mixing until blended.
6. Chill until thickened but not set.
7. Whip the cream until it forms stiff peaks.
8. Fold the whipped cream and chocolate pieces into the cream cheese mixture.
9. Pour over the crust.
10. Refrigerate overnight.

Chocolate Mint Cheesecake

Ingredients:

1½ cups mint chocolate morsels, divided
⅓ cup butter, melted
1½ cup crushed chocolate wafer cookies
½ cup milk
1 envelope unflavored gelatin
12 ounces cream cheese, softened
¾ cup sour cream
¼ cup sugar
⅛ teaspoon vanilla extract
½ cup heavy whipping cream

Procedure:

1. Combine over hot, but not boiling, water, ¼ cup mint chocolate morsels and the butter.
2. Stir until the morsels are melted and the mixture is smooth.
3. Add the cookie crumbs and stir until well blended.
4. Pat firmly into the bottom and 2 inches up the sides of a 9-inch springform pan.
5. Freeze for 30 minutes.
6. Melt over hot, not boiling, water, the remaining 1 1/4 cups mint chocolate morsels, stirring until they are smooth.
7. Pour the milk into a medium saucepan and sprinkle gelatin on top.
8. Set aside for 5 minutes, and then cook over low heat, stirring constantly, until the gelatin dissolves.
9. In large bowl, combine the cream cheese, sour cream, and sugar.
10. Beat until fluffy.
11. Beat in the melted morsels, gelatin mixture and vanilla extract.
12. Whip the cream until it forms stiff peaks.
13. Fold the whipped cream into the cream cheese mixture.
14. Pour the mixture into the springform pan.
15. Refrigerate overnight.

White Chocolate Cheesecake

Ingredients:

- 1 envelope unflavored gelatin
- ¼ cup milk
- 8 ounces cream cheese
- ¾ cup sifted powdered sugar
- 6 ounces white chocolate
- 1½ cups heavy whipping cream
- 1 teaspoon vanilla
- 2 tablespoons light rum
- 1 prepared chocolate crust

Procedure:

1. Combine the gelatin and milk in a small saucepan.
2. Allow the gelatin to soften for 5 minutes, and then heat until the gelatin is dissolved.
3. Beat the cream cheese until it is smooth.
4. Melt the white chocolate in a double boiler over hot water or in a microwave.
5. Beat the sugar and melted white chocolate into the cream cheese.
6. Gradually beat in the gelatin mixture.
7. Refrigerate briefly—10-15 minutes.
8. Whip the cream until soft peaks form.
9. Whip in the vanilla and rum.
10. Fold the whipped cream mixture into the cream cheese mixture.
11. Pour the filling into the chocolate crust.
12. Refrigerate overnight.

Fluffy White Chocolate Cheesecake

Ingredients:

8 ounces cream cheese

1¼ cups cold milk, divided

1 (3.3 ounce) package white chocolate instant pudding

1½ cups non-dairy whipped topping

1 graham cracker pie crust

White chocolate curls

Procedure:

1. Beat the cream cheese and ¼ cup milk until they are well blended.
2. Add the remaining milk and dry pudding mix and beat the mixture for 2 minutes.
3. Fold in the whipped toppings until the mixture is well blended.
4. Spoon the mixture into the crust.
5. Refrigerate for 4 hours.
6. Garnish with white chocolate curls immediately before serving.

Chocolate Marshmallow Cheesecake

Ingredients:

1 cup vanilla wafer crumbs
¼ cup butter, melted
¼ cup strong coffee
2 (1 ounce) squares unsweetened chocolate
16 ounces cream cheese, softened
½ cup sugar
1 teaspoon vanilla
1 (7 ounce) jar marshmallow crème
2 cups non-dairy whipped topping

Procedure:

1. Mix together the crumbs and butter.
2. Press the mixture onto the bottom of a 9-inch springform pan and freeze for 30 minutes.
3. Mix the coffee and chocolate in a saucepan and cook over low heat, stirring until the mixture is smooth.
4. Beat the cream cheese, sugar and vanilla until the mixture is fluffy.
5. Beat the marshmallow crème and the coffee mixture into the cream cheese mixture.
6. Fold in the whipped topping.
7. Pour the filling into the springform pan.
8. Refrigerate overnight.

Banana Split Cheesecake

Ingredients:

1 (9 inch) chocolate crust
8 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
 $\frac{1}{3}$ cup lemon juice
1 teaspoon vanilla extract
1 banana, coarsely chopped
1 small can crushed pineapple, drained
1 cup heavy whipping cream
 $\frac{1}{4}$ cup maraschino cherries, drained
 $\frac{1}{4}$ cup chopped nuts
Hot fudge topping

Procedure:

1. Beat the cream cheese until it is light and fluffy.
2. Add the sweetened condensed milk and blend thoroughly.
3. Stir in the lemon juice and vanilla.
4. Fold in the banana.
5. Whip the cream until it forms stiff peaks.
6. Fold the whipped cream into the cream cheese mixture.
7. Pour the mixture into the crust.
8. Refrigerate overnight.
9. Top with pineapple, chopped nuts and cherries.

Banana Nut Cheesecake

Ingredients:

1 cup chocolate wafer crumbs
2 envelopes unflavored gelatin
½ cup water
16 ounces cream cheese, softened
½ cup mashed ripe bananas
¼ cup chopped walnuts
1 tablespoon butter
¼ cup butter, melted
½ cup sugar
2 large eggs, divided
⅓ cup milk chocolate chips
2 tablespoons water

Procedure:

1. Combine the crumbs and the melted butter and press onto the bottom of a 9-inch springform pan.
2. Freeze for 30 minutes.
3. Put the gelatin in the water and allow it to soften for 5 minutes.
4. Heat the gelatin on low heat, stirring until the gelatin dissolves.
5. Combine the cream cheese, sugar and banana, mixing until well blended.
6. Add the egg yolks, one at a time, mixing well after each addition.
7. Stir in the walnuts.
8. Stir in the gelatin and beat until fluffy.
9. Beat the egg whites until they form stiff peaks.
10. Fold the egg whites into the cream cheese mixture.
11. Pour the filling over the crust and refrigerate overnight.
12. Combine the chocolate pieces, the remaining butter and the 2 tablespoons water in a double boiler.
13. Cook over low heat, stirring until smooth.

14. Remove the sides of the pan.
15. Drizzle the melted chocolate over the cheesecake.

Peanut Butter Cheesecake

Ingredients:

- 1 graham cracker pie shell
- 1 cup ricotta cheese
- ½ cup sugar
- ¾ cup extra crunchy peanut butter
- ½ cup milk
- 8 ounces non-dairy whipped topping

Procedure:

1. Whip the ricotta cheese until it is soft and fluffy.
2. Beat in the sugar and peanut butter.
3. Slowly add the milk while beating until the mixture is well blended.
4. Fold in the non-dairy whipped topping.
5. Pour the mixture into the crust.
6. Freeze overnight.

Almond Cheesecake

Ingredients:

2 cups graham cracker crumbs
½ cup (1 stick) butter, melted
1 envelope unflavored gelatin
½ cup cold water
24 ounces cream cheese
1¼ cups sugar
1 (5 ounce) can evaporated milk
⅓ cup almond-flavored liqueur
1 teaspoon lemon juice
1 teaspoon vanilla
1 cup heavy whipping cream, divided
¼ cup sliced almonds, toasted

Procedure:

1. Mix the cracker crumbs and butter and firmly press the mixture onto the bottom and 2 inches up side of a 9-inch springform pan.
2. Refrigerate the crust until you are ready to use it.
3. Sprinkle the gelatin over the cold water in a small saucepan and soften for 5 minutes.
4. Cook on low heat until the gelatin is completely dissolved, stirring constantly and set aside.
5. Beat the cream cheese and sugar until they are well blended and creamy.
6. Gradually add the evaporated milk, beating until the mixture is light and fluffy.
7. Blend in the liqueur, lemon juice and vanilla.
8. Gradually add the gelatin mixture, mixing until well blended.
9. In a separate bowl, whip the cream until stiff peaks form.
10. Fold 1½ cups of the whipped cream into the cream cheese mixture.

11. Cover and refrigerate the remaining whipped cream for later use.
12. Pour the cheesecake batter into crust.
13. Refrigerate overnight.
14. Top with the remaining whipped cream and the almonds just before serving.

American Flag Cheesecake

Ingredients:

4 cups fresh strawberries, divided
1½ cups boiling water
2 (3 ounce) packages strawberry gelatin
Ice cubes
1 cup cold water
1 pound cake, cut into 10 slices
1⅓ cups blueberries, divided
16 ounces cream cheese, softened
¼ cup sugar
8 ounces non-dairy whipped topping

Procedure:

1. Slice 1 cup of the strawberries and halve the remaining strawberries and set aside.
2. Add the boiling water to the gelatin mixes and stir until the gelatin is completely dissolved.
3. Add ice to the cold water to measure 2 cups.
4. Add the iced water to the gelatin and stir until the ice is completely melted.
5. Refrigerate until the gelatin is slightly thickened.
6. Line the bottom of a 9 x 13-inch dish with slices of pound cake.
7. Add the sliced strawberries and 1 cup of the blueberries to the thickened gelatin and stir gently.
8. Spoon the mixture over the cake.
9. Refrigerate 4 hours or until the gelatin is firm.
10. Beat the cream cheese and sugar until creamy.
11. Fold in the whipped topping.
12. Spread the cream cheese over the gelatin.
13. Arrange the strawberry halves on the cream cheese mixture to resemble stripes of a flag.
14. Add the remaining blueberries for the field of the flag.

Summer Berry Cheesecake

Ingredients:

8 ounces cream cheese, softened
2 tablespoon sugar
8 ounces non-dairy whipped topping, divided
1 graham cracker pie crust
 $\frac{3}{4}$ cup boiling water
1 (3 ounce) package strawberry gelatin
 $\frac{1}{2}$ cup ice cubes
 $\frac{1}{2}$ cup blueberries
 $1\frac{1}{2}$ cups strawberries, halved

Procedure:

1. Beat the cream cheese and sugar until they are well blended.
2. Stir in 1 cup of whipped cream and spread onto the bottom of the pie crust.
3. Add the boiling water to the gelatin mix and stir until the gelatin is completely dissolved.
4. Add the ice and stir until it is melted.
5. Let stand until the gelatin is slightly thickened.
6. Arrange the blueberries in single layer in center of the cheesecake and surround them with the strawberries.
7. Cover the berries with the gelatin.
8. Refrigerate for 3 hours or until the gelatin is firm.
9. Serve topped with the remaining whipped topping.

Low-Carb Cheesecake

Ingredients:

1½ cups almond meal or almond flour

3 tablespoons butter, melted

Artificial sweetener equal to 3 tablespoons sugar

10 ounces cream cheese

2 teaspoons vanilla extract

1 teaspoon lemon juice

Zero-carb sugar substitute equal to about ½ cup sugar (or to taste)

1 cup heavy cream

Procedure:

1. Combine the almond meal and the melted butter.
2. Press on the bottom and sides of a 9-inch springform pan.
3. Freeze for 30 minutes.
4. Combine the cream cheese, vanilla, lemon juice, and sugar substitute and mix until fluffy.
5. Whip the cream to form soft peaks.
6. Fold the whipped cream into the cream cheese mixture.
7. Pour the filling into the springform pan.
8. Refrigerate overnight.

Cookies, Balls, and Bars

No-bake cookies range from the chocolate oatmeal cookies and crispy rice treats we all knew and loved as kids to more sophisticated desserts like brandy or bourbon balls. All of them are delicious. And because they do not involve baking, all of them are easy to make.

In addition to making great desserts and snacks, they make great gifts. Make up an assortment; pack them in decorative tins; and you have wonderful homemade presents for any occasion. Who wouldn't enjoy such a sweet gift?

Whether it is for a special occasion, or for after-school snacks, you cannot go wrong with no-bake cookies. Make a batch or two today.

Crispy Rice Treats

Ingredients:

3 tablespoons butter

1 (10 ounce) package miniature marshmallows

6 cups crispy rice cereal

Procedure:

1. Melt the butter in a large saucepan on low heat.
2. Add the marshmallows and cook, stirring constantly, until the marshmallows are completely melted and the mixture is well blended.
3. Remove the mixture from the heat.
4. Add the cereal and mix well.
5. Press the mixture into a greased 9 x 13-inch pan.
6. Cool completely.
7. Cut into squares.
8. Food coloring may be mixed into the marshmallow mixture prior to adding the cereal, if desired.

Crispy Turtle Bars

Ingredients:

3 tablespoons butter
1 square unsweetened chocolate
1 (10 ounce) package marshmallows
6 cups cocoa sweetened rice cereal
1½ cups caramel bits, divided
1 tablespoon water
½ cup chopped pecans, toasted

Procedure:

1. Microwave the butter and chocolate square in until they are melted.
2. Add the marshmallows and toss to coat the marshmallows in chocolate.
3. Microwave until the marshmallows are completely melted (approximately 90 seconds on high) and the mixture is well blended, stirring after 45 seconds.
4. Add the cereal and 1 cup of the caramel bits and mix well.
5. Press into a greased 9 x 13-inch pan.
6. Microwave the water and the remaining caramel bits in a small microwavable bowl for 45 seconds.
7. Stir the mixture until the caramel bits are completely melted.
8. Drizzle the caramel over the cereal mixture.
9. Sprinkle with nuts and press them lightly into the cereal mixture.
10. Cool completely before cutting into squares.

Crispy Peanut Squares

Ingredients:

3 tablespoons butter
1 (10 ounce) package marshmallows
6 cups crispy rice cereal
1½ cups cocktail peanuts

Procedure:

1. Microwave the butter in large microwaveable bowl until it is melted.
2. Add the marshmallows and stir.
3. Microwave for 1½ minutes or until the marshmallows are completely melted and the mixture is well blended, stirring after 45 seconds.
4. Add the cereal and nuts.
5. Mix well.
6. Press into a greased 9 x 13-inch pan.
7. Cool completely before cutting into squares.

Chocolate Peanut Crisps

Ingredients:

- ¼ cup butter
- 1 (10 ounce) package marshmallows
- ½ cup creamy peanut butter
- 5 cups crispy rice cereal
- 1 cup salted peanuts
- 1 cup semi-sweet chocolate chunks
- 1 cup butterscotch chips

Procedure:

1. Microwave the butter in a large microwaveable bowl until it is melted.
2. Add the marshmallows and stir.
3. Microwave for 1½ minutes or until the marshmallows are completely melted and the mixture is well blended, stirring after 45 seconds.
4. Stir in the peanut butter until blended.
5. Add the cereal and nuts and mix well.
6. Press the mixture into a greased 9 x 13-inch pan.
7. Microwave the remaining ingredients, stirring every 30 seconds, until they are completely melted and the mixture is well blended.
8. Pour the mixture over the cereal mixture.
9. Spread to cover the cereal.
10. Refrigerate 1 hour or until the chocolate mixture is firm.
11. Cut into squares.

Crispy Coconut Bars

Ingredients:

3 tablespoons butter

1 (10 ounce) package marshmallows

6 cups crispy rice cereal

1½ cups flaked coconut, toasted, divided

Procedure:

1. Microwave the butter in large microwaveable bowl until it is melted.
2. Add the marshmallows and stir.
3. Microwave for 1½ minutes or until the marshmallows are completely melted and the mixture is well blended, stirring after 45 seconds.
4. Add the cereal and 1 cup of coconut.
5. Mix well.
6. Press into a greased 9 x 13-inch pan.
7. Top with the remaining coconut and lightly press it into the cereal mixture.
8. Cool completely before cutting into squares.

Crispy Date Balls

Ingredients:

½ cup butter
1 cup sugar
1 cup chopped dates
1 egg, beaten
1 teaspoon vanilla
2¼ cups crispy rice cereal
Powdered sugar

Procedure:

1. In large saucepan, melt the butter over low heat.
2. Remove the pan from the heat and add the sugar and dates.
3. Mix well.
4. Return the pan to the heat and cook, stirring constantly, for 4 minutes.
5. Add the beaten egg, and cook, stirring constantly, until the ingredients are all melted together.
6. Add the vanilla and cereal.
7. Remove the pan from the heat and stir until the ingredients are combined.
8. Drop the mixture by teaspoonful into the powdered sugar and shape into balls.
9. Cool at room temperature for at least 20 minutes.
10. Store in the refrigerator.

Chocolate Avalanche Bars

Ingredients:

2 packages (6 squares each) white chocolate

¼ cup creamy peanut butter

3 cups crispy rice cereal

½ cup candy-coated chocolate pieces (i.e., M&M's®)

3 cups miniature marshmallows

Procedure:

1. Microwave the white chocolate and peanut butter in a large microwaveable bowl until the chocolate is completely melted and the mixture is well blended, stirring after each minute.
2. Stir in the cereal.
3. Cool for 5 minutes.
4. Add the remaining ingredients and mix well.
5. Press into a greased 9 x 13-inch pan.
6. Cool completely before cutting into squares.

Cookies and Cream Bars

Ingredients:

3 tablespoons butter

1 (10 ounce) package marshmallows

6 cups crispy rice cereal

16 chocolate sandwich cookies, coarsely chopped, divided

Procedure:

1. Microwave the butter in a large microwaveable bowl until it is melted.
2. Add the marshmallows and stir.
3. Microwave for 1½ minutes or until the marshmallows are completely melted and the mixture is well blended, stirring after 45 seconds.
4. Add the cereal and 1 cup of chopped cookies.
5. Mix well.
6. Press the mixture into a greased 9 x 13-inch pan.
7. Top with the remaining chopped cookies and lightly press them into the cereal mixture.
8. Cool completely before cutting into squares.

Patriot's Stars

Ingredients:

¼ cup butter

1 (10 ounce) bag miniature marshmallows

6 cups crispy rice cereal

24 wooden pop sticks

1 tube each: red, white and blue decorating gels

2 tablespoons each: red, white and blue sprinkles

Procedure:

1. Line a 9 x 13-inch pan with foil, with the ends of the foil extending over the sides of the pan.
2. Lightly grease the foil.
3. Microwave the butter in a large microwaveable bowl until it is melted.
4. Add the marshmallows and stir.
5. Microwave for 1½ minutes or until the marshmallows are completely melted and the mixture is well blended, stirring after 45 seconds.
6. Press the cereal mixture firmly onto bottom of prepared pan.
7. Cool completely.
8. Remove the cereal mixture from the pan, using the foil handles.
9. Cut the cereal mixture into star shapes, using a large star-shaped cookie cutter.
10. Insert a wooden stick into one side of each star.
11. Decorate the stars with gels and sprinkles.

Chocolate Pizza

Ingredients:

8 squares semi-sweet chocolate
10 squares white chocolate, divided
2 cups miniature marshmallows
1 cup crispy rice cereal
1 cup cocktail peanuts
 $\frac{1}{4}$ cup red maraschino cherries, well drained, halved
 $\frac{1}{4}$ cup green maraschino cherries, well drained, halved
 $\frac{1}{3}$ cup flaked coconut
1 teaspoon oil

Procedure:

1. Microwave the semi-sweet chocolate and 8 white chocolate squares in large microwaveable bowl, stirring every 30 seconds, until the chocolate is completely melted.
2. Add the marshmallows, cereal and nuts and mix well.
3. Spread the mixture onto a greased 12-inch pizza pan.
4. Top with the cherries and coconut.
5. Microwave the remaining white chocolate squares and the oil, stirring every 15 seconds, until the chocolate is completely melted.
6. Drizzle the melted white chocolate over the coconut.
7. Cool completely before slicing into wedges.

Chocolate Peanut Butter Cookies

Ingredients:

2 cups sugar
4 tablespoons cocoa
1 stick butter
½ cup milk
1 cup peanut butter
1 tablespoon vanilla
3 cups oatmeal

Procedure:

1. In a heavy saucepan, bring the sugar, cocoa, butter and milk to a boil.
2. Let the mixture boil for 1 minute and then add the peanut butter, vanilla and oatmeal.
3. Drop mixture by the spoonful onto a sheet of waxed paper.
4. Allow to cool and harden before eating.

Chocolate Mint Cookies

Ingredients:

- 2 cups semisweet chocolate chips
- 2 cups milk chocolate chips
- 20 unwrapped chocolate mints (e.g., Andes® mints)
- 1/8 teaspoon peppermint extract
- 1 (9 ounce) package plain chocolate wafer cookies

Procedure:

1. Combine the semisweet chocolate chips and milk chocolate chips.
2. Microwave, stirring frequently, until the chocolate chips are melted and the mixture is smooth.
3. Stir in the chocolate mint candies until the mixture is smooth.
4. Add the peppermint extract and stir until it is combined.
5. Dip the cookies, one at a time, into the chocolate mixture.
6. Gently shake off any excess chocolate and place the cookie on waxed paper to cool and set.

Chocolate Bonbon Cookies

Ingredients:

- 1 cup smooth peanut butter
- 1 cup chopped pecans
- 1 cup powdered sugar
- 1 cup dates, freshly chopped
- 1 tablespoon butter, softened
- 2 cups semisweet chocolate chips
- 1 cup milk chocolate chips, divided

Procedure:

1. Combine the peanut butter, pecans, powdered sugar, dates, and butter and mix well.
2. Form into 1-inch balls.
3. Place on waxed paper lined cookie sheet and chill until firm.
4. Melt the semisweet chips and $\frac{1}{2}$ cup milk chocolate chips in microwave, stirring once.
5. Stir in the remaining $\frac{1}{2}$ cup milk chocolate chips and stir constantly until the mixture is smooth. (This tempers the chocolate, setting up crystals so it will harden).
6. Dip each ball into the melted chocolate mixture and set on waxed paper.
7. Let stand until chocolate is firm, and then store tightly covered at room temperature.

Frozen Orange Cookies

Ingredients:

- 1 (12 ounce) package vanilla wafer, finely crushed
- 1 cup powdered sugar
- $\frac{3}{4}$ cup chopped nuts
- $\frac{1}{4}$ cup butter, melted
- 1 (6 ounce) can frozen orange juice concentrate, defrosted
- Powdered sugar for rolling

Procedure:

1. Mix all the ingredients.
2. Form the mixture into 1-inch balls.
3. Roll the balls in powdered sugar.
4. Freeze until ready to serve.

Cardamom Orange Balls

Ingredients:

2 cups finely crushed sugar cookie crumbs
1 cup almonds, finely chopped
¼ cup light corn syrup
2 tablespoons orange juice concentrate, thawed
2 teaspoons grated orange peel
½ teaspoon ground cardamom
2 tablespoons butter, melted
1⅔ cups sifted powdered sugar, divided

Procedure:

1. Combine all of the ingredients **except** ⅔ cup of the powdered sugar and mix well.
2. Form the mixture into 1-inch balls.
3. Roll the balls in the remaining powdered sugar.
4. Let the balls stand at least 2 hours.

Coconut Orange Balls

Ingredients:

1 (12-ounce) box vanilla wafers
½ cup slivered almonds
½ cup coconut
½ cup powdered sugar
1 cup white chocolate chips
1 tablespoon butter
¼ cup orange juice
¼ cup orange marmalade
2 tablespoons corn syrup
Powdered sugar or coconut flakes

Procedure:

1. Combine the vanilla wafers with the almonds and coconut in a food processor or blender and grind until fine crumbs are formed.
2. Add the powdered sugar and process until blended.
3. Combine the white chocolate chips and butter and microwave, stirring every 30 seconds, until the mixture is completely melted and smooth.
4. Stir the white chocolate mixture into the wafer mixture along with the orange juice, marmalade, and corn syrup.
5. Form 1-inch balls.
6. Roll into the additional powdered sugar or coconut.
7. Let the cookies stand until they are firm.

Lemon Snowdrift Bars

Ingredients:

½ cup butter
1 cup granulated sugar
2 eggs
2 tablespoons lemon juice
1 teaspoon grated lemon zest
⅛ teaspoon salt
1 teaspoon vanilla
2 cups vanilla wafer crumbs
1½ cups miniature marshmallows
½ cup coconut or chopped pecans
8 ounces cream cheese
2 tablespoons butter, softened
3 tablespoons lemon juice
2½ cups powdered sugar
Pinch salt

Procedure:

1. In a large saucepan, melt the ½ cup butter with the granulated sugar over medium heat.
2. Add the eggs, 2 tablespoons lemon juice, lemon zest, and ⅛ teaspoon salt and mix well.
3. Cook over low heat, stirring constantly, until the mixture boils and thickens—about 8-12 minutes.
4. Remove the pan from the heat and add the vanilla.
5. Add the vanilla wafer crumbs and mix well.
6. Add the marshmallows and coconut and stir until evenly mixed.
7. Spread into a buttered 10-inch springform pan and refrigerate until set.
8. In large bowl, beat the cream cheese with 2 tablespoons butter until fluffy.
9. Stir in 3 tablespoons lemon juice.
10. Add the powdered sugar and a pinch of salt.

11. Beat until fluffy. You may need to add more powdered sugar.
12. Spread the frosting over the cookie mixture and chill until set.
13. Run a knife around the edge of the pan, remove sides of pan and cut into thin wedges.

Coconut Drops

Ingredients:

2 cups moist shredded coconut
3 tablespoons butter, softened
¼ cup heavy whipping cream
1 cup powdered sugar
1 teaspoon vanilla
¼ teaspoon coconut extract
2 cups milk chocolate chips
1 cup semisweet chocolate chips

Procedure:

1. Combine the coconut, butter, cream, sugar, vanilla, and coconut extract, adding milk or powdered sugar if necessary to reach the consistence of stiff dough.
2. When the mixture will form a ball, roll into 1-inch balls and place on waxed paper.
3. Freeze until the balls are firm—about 1 hour.
4. Melt the milk chocolate chips in a microwave, stirring every minute, until smooth.
5. Stir in semisweet chocolate chips and keep stirring until the chocolate is melted and the mixture is smooth.
6. Dip the coconut balls in the chocolate.
7. Place the coconut balls on the waxed paper.
8. Refrigerate to harden the chocolate.

9.

Coconut Date Balls

Ingredients:

½ cup butter
1 cup chopped dates
¾ cup sugar
2 eggs, beaten
1 cup chopped pecans
1 cup crispy rice cereal
1 teaspoon vanilla extract
2 cups flaked coconut

Procedure:

1. Melt the butter over low heat and stir in the dates, sugar and eggs.
2. Cook and stir over low heat for 10-15 minutes or until a thermometer reads 160° Fahrenheit.
3. Remove the pan from the heat; stir in the pecans, cereal and vanilla.
4. When the mixture is cool enough to handle, shape into 1-inch balls.
5. Roll the balls in the coconut.
6. Place on waxed paper.
7. Refrigerate for 1-2 hours or until the cookies are firm.

Caramel Peanut Butter Balls

Ingredients:

1 cup brown sugar
½ cup granulated sugar
1½ cups corn syrup
1½ cups peanut butter
7 cups crispy rice flake cereal
2 cups semisweet chocolate chips
1 cup milk chocolate chips

Procedure:

1. Mix the brown sugar, granulated sugar, and corn syrup and microwave on high for 3 minutes.
2. Stir and then microwave for 2 minutes longer.
3. Stir in the peanut butter.
4. Add the cereal and stir well.
5. Drop the mixture by tablespoons onto waxed paper and let stand for 20 minutes.
6. Form the mixture into balls and let stand an additional 30 minutes until cool.
7. Melt the semisweet chocolate chips over a low heat.
8. Remove the pan from the heat and stir in the milk chocolate chips until smooth.
9. Dip the cookie balls in the chocolate mixture.
10. Place the dipped cookies on waxed paper and let stand until set.

Cranberry Bars

Ingredients:

1½ cups corn syrup
1 cup brown sugar
½ cup sugar
1½ cups smooth peanut butter
6 cups crispy rice flake cereal
1 cup dried cranberries

Procedure:

1. Combine the corn syrup, brown sugar and sugar and mix well.
2. Microwave on high for 4-7 minutes until the mixture is bubbling, stirring twice during that time.
3. Remove the mixture from the microwave and add the peanut butter.
4. Stir until the peanut butter melts and the mixture is smooth.
5. Fold in the cereal until it is coated.
6. Stir in the cranberries.
7. Spread the mixture into a greased 9 x 13-inch pan.
8. Using the back of a spoon, press the mixture evenly into the pan.
9. Let cool and cut into bars.

Cinnamon Cranberry Granola Bars

Ingredients:

2 cups old fashioned rolled oats

½ cup crispy rice cereal

¾ cup dried cranberries

¼ cup coconut oil or butter

¼ cup brown sugar

¼ cup honey

Pinch salt

1 teaspoon vanilla

1 teaspoon cinnamon

Procedure:

1. Lightly grease an 8-inch square pan and set aside.
2. Stir together the oats, crispy rice cereal and cranberries and set aside.
3. Combine the coconut oil, brown sugar, honey and pinch of salt in a saucepan.
4. Bring the mixture to a boil, stirring constantly.
5. Cook over medium heat for 2 minutes.
6. Remove the pan from the heat and stir in the vanilla and cinnamon.
7. Pour the mixture over the dry ingredients and stir well to combine.
8. Pour the mixture into the 8-inch pan and compact the mixture with a spatula.
9. Cool completely before cutting into bars.

White Chocolate Cranberry Cookies

Ingredients:

2 cups white chocolate chips
½ cup sweetened condensed milk
1 tablespoon butter
1 teaspoon grated orange peel
1 cup chopped dried cranberries
½ cup chopped slivered almonds
1 cup dark chocolate chips

Procedure:

1. Mix the white chocolate chips, sweetened condensed milk, and butter and microwave on 30% power, stirring every 2 minutes until the mixture is smooth.
2. Stir in the cranberries and almonds.
3. Let stand for 5 minutes.
4. Drop the mixture, a teaspoonful at a time, onto waxed paper and let the cookies stand until set.
5. Melt the dark chocolate in a microwave and stir until it is smooth.
6. Drizzle over the cooled cookies.
7. Let stand until the chocolate is set.

S'mores Bars

Ingredients:

7 cups miniature marshmallows, divided
1/3 cup corn syrup
6 tablespoons butter
2 cups milk chocolate chips, divided
1 teaspoon vanilla
6 cups graham squares cereal
1/2 cup semisweet chocolate chips

Procedure:

1. In a large heavy saucepan over low heat, melt 6 cups of the miniature marshmallows, the corn syrup, butter, and 1 1/2 cups of the milk chocolate chips, stirring constantly.
2. Remove the marshmallow mixture from the heat and stir in the vanilla.
3. Gently stir in the cereal until it is coated with the marshmallow mixture.
4. Stir in the remaining 1 cup of marshmallows, 1/2 cup milk chocolate chips, and the semisweet chocolate chips.
5. Press the mixture into a greased 9 x 13-inch pan.
6. Cool and cut into bars.

Rocky Road Cookies

Ingredients:

2 cups sugar
½ cup unsweetened cocoa
½ cup butter
½ cup evaporated milk
1 cup miniature marshmallows
¼ teaspoon vanilla
3 cups quick cooking oats
½ cup chopped pecans

Procedure:

1. Combine the sugar, cocoa, butter and evaporated milk in a saucepan and bring the mixture to a boil.
2. Boil for one minute.
3. Remove the pan from the heat and stir in the marshmallows and vanilla.
4. Add the oats and nuts.
5. Stir until combined.
6. Spoon onto waxed paper.
7. Cool until the cookies are firm.

Rocky Road Bars

Ingredients:

20 chocolate cream sandwich cookies, crushed
1/3 cup butter, melted
1/4 cup water
1/4 cup butter
1/4 cup semisweet chocolate chips
1 (15-ounce) package dry milk chocolate frosting mix
1 cup miniature marshmallows
1/2 cup chopped pecans
1/2 cup semisweet chocolate chips
1/2 cup milk chocolate chips

Procedure:

1. Mix the cookie crumbs and 1/3 cup melted butter and press the mixture into a greased 9-inch square pan. Set aside.
2. In a heavy saucepan, combine 1/4 cup butter and the water and heat to boiling.
3. Add 1/4 cup semisweet chocolate chips and swirl until they are melted.
4. Add the dry frosting mix and beat well.
5. Remove the pan from the heat and let cool for 5 minutes.
6. Stir in the marshmallows, pecans, 1/2 cup semisweet chocolate chips, and 1/2 cup milk chocolate chips.
7. Spread onto the cookie crust.
8. Cool completely and cut into squares.

Peanut Butter Haystacks

Ingredients:

½ cup corn syrup

½ cup sugar

1 cup peanut butter

1 cup chow mein noodles

Procedure:

1. Combine the corn syrup and sugar in a saucepan and bring the mixture to a boil, stirring constantly.
2. Remove the pan from the heat.
3. Add the peanut butter and noodles.
4. Mix well.
5. Spoon onto waxed paper.
6. Cool at least 15 minutes before eating.

Butterscotch Haystacks

Ingredients:

1½ cups butterscotch chips
⅔ cup peanut butter
3 ounces chow mein noodles, broken
½ cup salted peanuts

Procedure:

1. Mix the butterscotch chips and peanut butter and microwave on 50% power for 3-5 minutes.
2. Stir, and repeat, if necessary, until the butterscotch chips are melted.
3. Stir in the chow mein noodles and peanuts.
4. Drop by tablespoonsful onto waxed paper.
5. Refrigerate 1-2 hours until the cookies are hardened.

Butterscotch Bars

Ingredients:

- 2 (12 ounce) packages butterscotch chips
- 1 cup peanut butter
- ½ cup butter
- 1 (10 ounce) package miniature marshmallows
- ¾ cup flaked coconut
- ½ cup chopped walnuts

Procedure:

1. Melt the butterscotch chips, peanut butter and butter over a low heat, stirring frequently.
2. Add the marshmallows, coconut and walnuts and stir until well mixed.
3. Spread in greased a 9 x 13-inch pan.
4. Refrigerate 1 hour.
5. Cut in squares.

Chocolate Butterscotch Bars

Ingredients:

- 1 cup + 3 tablespoons butter, divided
- ¼ cup brown sugar
- 1 egg
- 2 cups graham cracker crumbs
- 3 tablespoons cocoa
- ½ cup finely chopped walnuts
- 2 tablespoons cream
- 3 tablespoons maple syrup
- 3 tablespoons instant butterscotch pudding mix
- 2 cups powdered sugar
- 1 (11.5 ounce) package milk chocolate chips

Procedure:

1. Mix ½ cup butter, the brown sugar, and the egg in heavy saucepan and beat well.
2. Cook over medium heat until the mixture boils and becomes smooth and thick, stirring constantly.
3. Remove the pan from the heat and add the graham cracker crumbs, cocoa, and nuts.
4. Mix well.
5. Press the mixture into a greased 9-inch square pan.
6. Combine ½ cup softened butter with the cream, maple syrup, and pudding mix and beat until the mixture is smooth.
7. Beat in the powdered sugar until well blended.
8. Spread the mixture over the crumb layer in the pan.
9. Combine the milk chocolate chips and 3 tablespoons butter and microwave on 50% power stirring every 30 seconds until the mixture is melted and smooth.
10. Spread the chocolate mixture over the bars.
11. Refrigerate the bars until set, and then cut into squares.

Bird's Nest Cookies

Ingredients:

1 stick butter
½ cup evaporated milk
2 cups sugar
6 tablespoons unsweetened cocoa
1 teaspoon vanilla
½ cup peanut butter
2½ cups quick-cooking oatmeal
½ cup flaked coconut

Procedure:

1. Combine the butter, evaporated milk, sugar and cocoa and bring the mixture to a full rolling boil.
2. Continue to boil for 1 minute.
3. Remove the pan from the heat.
4. Add the remaining ingredients and mix well.
5. Drop by heaping tablespoons onto waxed paper.
6. While mixture is still warm and is beginning to set up, make an indentation in each "nest".

Peanut Butter Crunchies

Ingredients:

3 cups sugar

1½ cups dark corn syrup

3 cups peanut butter

15 cups cornflakes

Procedure:

1. Combine the sugar and syrup and bring the mixture to a boil, stirring constantly.
2. Remove the pan from the heat.
3. Add the peanut butter and cornflakes.
4. Mix well.
5. Spread the mixture onto a greased cookie sheet.
6. Cool and then cut into squares.

Peanut Butter Bars

Ingredients:

- 1 cup butter melted
- 2 cups graham cracker crumbs
- 2 cups powdered sugar
- 1 cup + 4 tablespoons peanut butter
- 1½ cups milk chocolate chips

Procedure:

1. Mix the melted butter, graham cracker crumbs, powdered sugar, and 1 cup peanut butter until well blended.
2. Press evenly into the bottom of a 9×13-inch pan.
3. In the microwave, melt the chocolate chips with the peanut butter, stirring every 30 seconds until the chocolate is melted and the mixture is smooth.
4. Spread the chocolate mixture over the graham cracker layer.
5. Refrigerate for at least one hour before cutting into squares.

Double Chocolate Peanut Butter Bar

Ingredients:

- 1 (12-ounce) package semisweet chocolate chips, divided
- 1 (10-ounce) package marshmallows
- ¼ cup butter
- 5 cups cocoa flavored crisp rice cereal
- 1 cup miniature marshmallows
- 1 cup milk chocolate chips
- ⅓ cup peanut butter

Procedure:

1. Microwave ½ cup of the semisweet chocolate chips on 50% power for 1 minute.
2. Remove the bowl from the microwave and add the package of marshmallows and the butter.
3. Microwave on high, stirring every minute, until the mixture is melted and smooth.
4. Stir in the cereal until it is well blended.
5. Then stir in the miniature marshmallows and milk chocolate chips just until blended.
6. Spread and press the mixture into a greased 9 x 13-inch pan.
7. Combine the remaining 1½ cups semisweet chocolate chips with the peanut butter and microwave on 50% power, stirring every minute, until the mixture is melted and smooth.
8. Spread the melted chocolate mixture over the cereal mixture.
9. Let stand until the icing is cool, and then cut into bars.

Double Dipped Sandwich Cookies

Ingredients:

- 1 (10 ounce) package white chocolate chips
- 30 sandwich cookies (chocolate or vanilla)
- 1 (12 ounce) package semisweet chocolate chips

Procedure:

1. Microwave all but $\frac{1}{2}$ cup of the semisweet chocolate chips, stirring after each minute, until the chips are melted and smooth.
2. Stir in the remaining $\frac{1}{2}$ cup semisweet chocolate chips until they are melted and smooth.
3. In a separate container, microwave all but $\frac{1}{3}$ cup of the white chocolate chips on 50% power stirring after each minute, until the chocolate is melted and smooth.
4. Stir in the remaining $\frac{1}{3}$ cup white chocolate chips until they are melted and smooth.
5. Dip the cookies, one at a time, into the white or semisweet chocolate.
6. Place the dipped cookies onto wax paper until the chocolate is set.
7. Dip the cookie again into the other chocolate.
8. Place the dipped cookies on the wax paper until the chocolate is set.

Chocolate Oat Cookies

Ingredients:

2 cups sugar

½ cup cocoa powder

½ cup peanut butter

3 cup quick cook oatmeal

¼ pound margarine

½ cup milk

1 teaspoon vanilla

Procedure:

1. Combine all the ingredients except the vanilla and oats.
2. Boil for 2 minutes.
3. Mix the oats into the chocolate mixture.
4. Add the vanilla and stir until well mixed.
5. Spoon the cookies onto waxed paper.
6. Cool until solid.

Peanut Butter and Corn Flakes Cookies

Ingredients:

4 cups cornflakes
1 cup chopped nuts
1 cup sugar
1 cup white corn syrup
1 $\frac{2}{3}$ cup peanut butter

Procedure:

1. Mix the cornflakes and nuts and set aside.
2. Mix the corn syrup and sugar in a saucepan and bring the mixture to a rolling boil, stirring constantly.
3. Remove the pan from the heat immediately.
4. Add the peanut butter to the syrup and mix well.
5. Pour the syrup mixture over the cornflakes and mix well.
6. Spoon the cookies onto waxed paper.
7. Cool until solid.

Peanut Butter Honey Crisp Cookies

Ingredients:

½ cup peanut butter

¼ cup honey

3 cups crispy rice cereal, divided

Procedure:

1. Mix the peanut butter, honey and 1 cup of the cereal.
2. Form the mixture into 1-inch balls.
3. Roll the balls into 2 cups of the cereal.

4.

Chocolate Raisin Cookies

Ingredients:

5 cups corn flakes
1 cup semi-sweet chocolate chips
1 cup peanut butter chips
1 tablespoon shortening
½ cup raisins

Procedure:

1. Crush the corn flakes and set aside.
2. Microwave the chocolate chips, peanut butter chips, and shortening on high for 1-2 minutes.
3. Stir until the mixture is smooth, reheating if necessary.
4. Add the crushed corn flakes and raisins and stir until they are well coated.
5. Spoon onto waxed paper.
6. Chill until the cookies are firm.

Marshmallow Graham Bars

Ingredients:

1 cup sugar
½ cup butter
½ cup flaked coconut
2½ cups miniature marshmallows
2 eggs, beaten
½ cup chopped walnuts
2 cups graham cracker crumbs

Procedure:

1. Boil the sugar, eggs and butter in the top of double boiler.
2. Let the mixture cool.
3. Add the other ingredients and mix well.
4. Pat the mixture into a greased 9 x 6-inch pan.
5. Cool until the mixture is firm and cut into squares.

Brownies

Ingredients:

- 1 cup chopped walnuts
- 4 cups graham cracker crumbs
- ½ cup sifted powdered sugar
- 1 (12 oz.) package chocolate chips
- 1 cup evaporated milk
- 1 teaspoon vanilla

Procedure:

1. Combine the nuts, graham cracker crumbs and sugar in large mixing bowl.
2. Melt the chocolate chips in evaporated milk over low heat, stirring constantly.
3. Add the vanilla and then set aside ½ cup of the chocolate mixture.
4. Stir the crumb mixture into the remaining chocolate mixture.
5. Spread into a greased 9-inch square pan.
6. Spread the rest of the chocolate mixture over the top of the brownies.
7. Chill until the brownies are firm.
8. Cut the brownies into bars.

Banana Peanut Butter Fudge Bars

Ingredients:

1 ripe banana, peeled and sliced into small pieces

$\frac{2}{3}$ cup butter

2 teaspoon vanilla

$2\frac{1}{2}$ cups quick cook oats

$\frac{1}{2}$ cup brown sugar, packed

1 cup semi-sweet chocolate chips

$\frac{1}{2}$ cup peanut butter

Procedure:

1. Melt the butter in large skillet over medium heat.
2. Stir in the vanilla, oats and brown sugar.
3. Heat for 5 minutes, stirring frequently.
4. Set aside $\frac{3}{4}$ cup of the oat mixture.
5. Press the remaining oat mixture into greased a 9-inch square pan.
6. Sprinkle the banana pieces over the crust.
7. Melt the chocolate and peanut butter over low heat, stirring frequently.
8. Spread the chocolate mixture over the bananas.
9. Sprinkle with the reserved oat mixture.
10. Press down lightly.
11. Chill 2 hours.
12. Cut into bars.

Double Chocolate Chip Cookie Bars

Ingredients:

2½ cups crushed vanilla sandwich cookies (30 cookies)

1 (14 ounce) can sweetened condensed milk

10 ounces white chocolate, chopped

½ cup semi-sweet chocolate chips

½ cup miniature chocolate chips

Procedure:

1. Line a 9-inch square baking dish with foil and spray the foil with cooking spray
2. Crush the sandwich cookies and set aside.
3. Combine the chopped white chocolate and sweetened condensed milk in a saucepan.
4. Melt the chocolate in the condensed milk over low heat, stirring frequently.
5. Stir together the cookie crumbs and the melted white chocolate mixture until the cookie crumbs are evenly incorporated.
6. Let sit for 2-3 minutes to cool slightly before stirring in ½ cup semi-sweet chocolate chips.
7. Press the mixture evenly into the prepared pan.
8. Sprinkle the miniature chocolate chips on top and gently press them into cookie mixture.
9. Chill for approximately 30 minutes until firm and cut into squares.

Vanilla Oatmeal Cookies

Ingredients:

2 cups sugar

$\frac{3}{4}$ cup butter

$\frac{2}{3}$ cup milk

1 (3.4 ounce) package instant vanilla pudding mix

$3\frac{1}{2}$ cup quick cooking oats

$\frac{1}{2}$ teaspoon vanilla extract

Procedure:

1. Mix together the sugar, butter and milk in a large saucepan
2. Bring the mixture to a boil and boil 2 minutes.
3. Turn off the heat, and add in the pudding mix, oats and vanilla.
4. Let stand 5 minutes.
5. Spoon onto wax paper and let cool.

Muddy Buddies

Ingredients:

9 cups Chex® cereal (any variety)

1 cup semi-sweet chocolate chips

½ cup peanut butter

¼ cup butter

1 teaspoon vanilla

1½ cups powdered sugar

Procedure:

1. Pour the cereal into a large bowl and set aside
2. Mix the chocolate chips, peanut butter and butter and microwave, stirring every 30 seconds, until the chocolate is melted and the mixture is smooth.
3. Stir in the vanilla
4. Pour the mixture over the cereal, stirring until the cereal is evenly coated.
5. Pour into a large plastic bag.
6. Add the powdered sugar to the bag and shake until the cereal is well coated with powdered sugar.
7. Spread the cereal on waxed paper to cool

Granola Bars

Ingredients:

2½ cups crispy rice cereal
2 cups quick-cooking rolled oats
½ cup raisins
½ cup firmly packed brown sugar
½ cup light corn syrup
½ cup peanut butter
1 teaspoon cinnamon
1 teaspoon vanilla

Procedure:

1. Combine the cereal, rolled oats and raisins and set aside.
2. Combine the brown sugar and corn syrup in a small saucepan and bring the mixture to a boil, stirring constantly.
3. Stir in the peanut butter, cinnamon and vanilla until the mixture is smooth
4. Pour the peanut butter mixture over the cereal mixture and mix well.
5. Press into a 9 x 13-inch pan
6. Cool and cut into bars.

Cookies and Crème Bars

Ingredients:

- 1 (16-ounce) package chocolate sandwich cookies
- 5 cups large marshmallows
- 4 tablespoons butter

Procedure:

1. Line an 8-inch square pan with aluminum foil, allowing the foil to hang over the edges, and set aside.
2. Crush the sandwich cookies until they are crumbly, but not ground.
3. Melt the marshmallows and butter in the microwave for 1½ to 2 minutes.
4. Pour the crushed cookies into the marshmallow mixture.
5. Quickly stir the mixture to combine.
6. Pour the mixture into the lined pan.
7. Allow to set for 10 to 15 minutes.
8. Remove from pan by the foil edges.
9. Cut into bars.

Chocolate Hazelnut Bars

Ingredients:

2 cups sugar
4 tablespoons cocoa powder
1 stick butter
½ cup milk
½ cup chocolate hazelnut spread
1 tablespoon vanilla
2½ cups quick cooking oatmeal

Procedure:

1. In a heavy saucepan, bring the sugar, cocoa, butter and milk to a boil.
2. Boil for 1 minute and remove the pan from the heat.
3. Add the chocolate hazelnut spread, vanilla, and oatmeal.
4. Pour mixture into a greased 8-inch square pan.
5. Refrigerate until the mixture is hardened and cut into bars.

Chocolate Hazelnut Cookies

Ingredients:

½ cup butter

2 ounces unsweetened baking chocolate, chopped

1¾ cups sugar

⅓ cup milk

½ cup chocolate hazelnut spread

1 teaspoon vanilla extract

3 cups quick cooking oats

Procedure:

1. Melt the butter and the chocolate in a saucepan over medium heat, stirring constantly.
2. Add the sugar and milk and continue stirring until the mixture reaches a rolling boil.
3. Stop stirring and boil for exactly 3 minutes.
4. Immediately remove the pan from the heat.
5. Stir in the vanilla and hazelnut spread until the spread is completely melted.
6. Stir in the oats.
7. Drop tablespoonsful of the mixture onto waxed paper.
8. Let the cookies stand until they are firm.

Chocolate Chip Coconut Balls

Ingredients:

1½ cup butter
3 cups quick cooking oats
6 ounces chocolate chips
3⅓ cups powdered sugar
1½ cups shredded coconut
1 teaspoon vanilla
Sanding sugar

Procedure:

1. Mix all ingredients except the sanding sugar in a large bowl by hand.
2. Form the mixture into small balls and roll them in sanding sugar. If you do not have sanding sugar, use granulated sugar.

Dried Apple Bars

Ingredients:

1½ cups dried apples, finely chopped and divided
½ cup chopped pecans, divided
3 cups corn flakes
⅓ cup honey
¼ cup golden raisins
1 tablespoon packed brown sugar
⅓ cup peanut butter
¼ cup apple butter
½ teaspoon ground cinnamon
½ cup quick cooking oats
¼ cup dry-roasted sunflower nuts

Procedure:

1. Line the bottom and sides of 8-inch square pan with foil and spray the foil with cooking spray.
2. Sprinkle ½ cup of the apples and ¼ cup of the pecans over the bottom of the pan.
3. Coarsely crush the cereal and set aside.
4. Heat ½ cup of the apples, the honey, raisins and brown sugar to boiling over medium-high heat, stirring occasionally.
5. Reduce the heat to medium.
6. Cook uncovered about 1 minute, stirring constantly, until the mixture is hot and bubbly and then remove the pan from the heat.
7. Stir the peanut butter into the cooked mixture until it is melted.
8. Stir in the apple butter, cinnamon, oats and sunflower nuts until well mixed.
9. Stir in the crushed cereal.
10. Press the mixture very firmly and evenly onto the apples and pecans in the pan.
11. Sprinkle with the remaining ½ cup apples and ¼ cup pecans and press them lightly into the bars.
12. Refrigerate for 2 hours and cut into bars.

Fresh Apple Cookies

Ingredients:

½ cup butter
2 cups packed brown sugar
2 tablespoons all-purpose flour
1 cup peeled and grated Granny Smith apple
½ teaspoon cinnamon
3 cups quick cooking oats
⅔ cup chopped nuts
1 teaspoon vanilla

Procedure:

1. Melt the butter in a saucepan over medium heat.
2. Add the brown sugar, flour, apples and cinnamon.
3. Bring the mixture to a boil and boil for 1 minute, stirring frequently.
4. Remove the mixture from the heat and immediately add the vanilla, chopped nuts and oats.
5. Stir until the oats are well coated.
6. Drop spoonful of the mixture onto wax paper.
7. Refrigerate for at least 1 hour.

Maple Praline Cookies

Ingredients:

1¼ cups maple syrup
¼ cup light corn syrup
¼ cup butter
1 cup chopped pecans
1 teaspoon vanilla
3 cups quick cooking oats

Procedure:

1. Combine the maple syrup and the corn syrup in a large saucepan and bring the mixture to a boil over medium heat, stirring frequently.
2. Boil for 3 minutes, stirring constantly.
3. Remove the syrup from the heat.
4. Stir in the butter until it is melted.
5. Stir in the vanilla, pecans, and oats.
6. Drop tablespoonsful of the mixture onto waxed paper.
7. Let the cookies stand until they are firm.

German Chocolate Cookies

Ingredients:

1 cup milk chocolate chips
5 tablespoons butter
16 large marshmallows
1 teaspoon vanilla
2 cups quick cooking oats
1 cup flake coconut
½ cup toffee baking bits
½ cup chopped pecans

Procedure:

1. Mix the chocolate chips, butter and marshmallows in a large saucepan and melt them over a low heat, stirring frequently.
2. When the mixture is smooth, remove it from the heat and allow it to cool slightly.
3. Stir in the vanilla, coconut, toffee bits, pecans and oats.
4. Drop tablespoonsful of the mixture onto waxed paper.
5. Refrigerate the cookies for 2-3 hours until they are firm.

Gingerbread Chews

Ingredients:

½ cup packed dark brown sugar
½ cup dark corn syrup
¾ cup creamy peanut butter
1¼ teaspoons ginger
1 teaspoon vanilla
¾ teaspoon cinnamon
⅛ teaspoon ground cloves
4 cups crispy rice cereal

Procedure:

1. Combine the brown sugar and corn syrup in a saucepan.
2. Bring the mixture to a boil, stirring constantly until the sugar is dissolved.
3. Remove the mixture from the heat and stir in the peanut butter, ginger, vanilla, cinnamon and cloves until the mixture is smooth.
4. Add the rice cereal to the peanut butter mixture and stir until the cereal is well coated.
5. Drop tablespoonsful of the mixture onto waxed paper.
6. Let the cookies stand until they are firm.

Bananas Foster Cluster

Ingredients:

12 caramels

½ cup chocolate chips

2 tablespoons dark rum

2 cups honey graham cereal, slightly crushed

¾ cups banana chips, coarsely crushed

Procedure:

1. Combine the caramels, chocolate chips and rum in a saucepan.
2. Melt the caramels and chocolate chips over low heat, stirring frequently.
3. Stir in the cereal and banana chips until they are thoroughly coated.
4. Drop tablespoonsful of the mixture onto waxed paper.
5. Let the cookies stand until they are firm.

Apricot Balls

Ingredients:

2 cups fine vanilla wafer crumbs
½ cup dried apricots, finely chopped
½ cup pecans, finely chopped
¼ teaspoon ground nutmeg
¼ cup apricot nectar
3 tablespoons light corn syrup
2 tablespoons butter, melted,
1⅔ cups powdered sugar, divided

Procedure:

1. Combine all of the ingredients **except** ⅔ cup of the powdered sugar and mix well.
2. Form the mixture into 1-inch balls.
3. Roll the balls in the remaining powdered sugar.
4. Let the balls stand at least 2 days in an airtight container.

Coffee Toffee Cookies

Ingredients:

2 cups packed dark brown sugar

$\frac{3}{4}$ cup butter

1 (5 ounce) can evaporated milk

1 (3.4 ounce) package butterscotch instant pudding

$2\frac{1}{4}$ teaspoons instant coffee or espresso

$2\frac{1}{2}$ cups quick cooking oats

Procedure:

1. Combine the sugar, butter, and evaporated milk in a large saucepan and bring the mixture to a rolling boil, stirring frequently.
2. Remove the pan from the heat and stir in the remaining ingredients.
3. Drop tablespoonsful of the mixture onto waxed paper.
4. Let the cookies stand until they are firm.

Bourbon Balls

Ingredients:

½ cup milk chocolate chips
2 cups vanilla wafer crumbs
1½ cups powdered sugar
1 cup finely chopped cashews
¼ cup cocoa
⅓ cup bourbon
¼ cup light corn syrup
⅔ cup powdered sugar

Procedure:

1. Melt the chocolate chips by microwaving on 50% power for 2 minutes.
2. Remove the chocolate from the microwave and stir until melted.
3. In large bowl, combine the wafer crumbs, powdered sugar, cashews, and cocoa.
4. Add the melted chocolate, bourbon, and light corn syrup and mix until well blended.
5. Cover and refrigerate for 3 hours.
6. Shape into small balls and roll them in powdered sugar.
7. Store the balls in an air tight container at room temperature for 4-6 days before serving so the flavors mellow.

Pecan Bourbon Balls

Ingredients:

2½ cups fine vanilla wafer crumbs
2 tablespoons unsweetened cocoa powder
1 cup pecans, finely chopped
1 tablespoon instant coffee or espresso
¼ teaspoon ground cinnamon
3 tablespoons light corn syrup
⅓ cup bourbon
1⅔ cup powdered sugar, divided

Procedure:

1. Combine all of the ingredients **except** ⅔ cup of the powdered sugar and mix well.
2. Form the mixture into 1-inch balls.
3. Roll the balls in the remaining powdered sugar.
4. Let the balls stand at least 2 hours.

Rum Raisin Balls

Ingredients:

½ cup quick cooking oats
⅓ cup dark rum
2 cups powdered sugar
⅔ cup flaked coconut
⅔ cup ground pecans
⅔ cup golden raisins
3 tablespoons unsweetened cocoa
¼ teaspoon ground nutmeg
6 tablespoons butter, melted
⅓ cup granulated sugar

Procedure:

1. Combine the oats and the rum in a large bowl and let the mixture stand for 1 hour.
2. Add the remaining ingredients **except** the granulated sugar and mix well.
3. Roll the mixture into 1-inch balls.
4. Roll the balls in the granulated sugar.
5. Store the balls in an airtight container for at least two days before eating.

Mincemeat Cookies

Ingredients:

- 1 (9 ounce) package condense mincemeat, finely crumbled
- 2 cups vanilla wafer crumbs
- 1 cup flaked coconut
- 5 teaspoons brandy, bourbon or rum
- 3 tablespoons light corn syrup
- 1 $\frac{2}{3}$ cups powdered sugar, divided

Procedure:

1. Combine all of the ingredients **except** $\frac{2}{3}$ cup of the powdered sugar and mix well.
2. Chill the mixture for at least 4 hours.
3. Form the mixture into 1-inch balls.
4. Roll the balls in the remaining powdered sugar.
5. Refrigerate the balls for at least 2 days in an airtight container.

Trifle

Trifles are extremely easy to make and absolutely delicious. They can be made in 15 minutes or less. If you don't have a trifle dish, use a serving bowl. Either way, the trifle will taste great. So next time you want a fabulous dessert without much work, make a trifle. You will be glad you did.

English Trifle

Ingredients:

- 1 loaf pound cake
- 1 (3.4 ounce) package French vanilla pudding
- 2 cups milk
- $\frac{3}{4}$ cup raspberry jam
- $\frac{1}{4}$ cup cream sherry
- 8 ounces non-dairy whipped topping

Procedure:

1. Make the pudding with the milk, following the package instructions.
2. Allow the pudding to cool.
3. Slice the cake into $\frac{1}{4}$ -inch slices and spread with jam.
4. Place 1 layer of cake in a trifle bowl.
5. Sprinkle the cake with some of the sherry.
6. Top the cake with a layer of pudding.
7. Repeat steps 4-6 until the ingredients are gone.
8. Refrigerate overnight.
9. Garnish with whipped topping before serving.

Strawberry English Trifle

Ingredients:

1 loaf pound cake
28 large strawberries, divided
2 package frozen strawberries, thawed
2 (3.4 ounce) packages vanilla instant pudding mix
4 cups milk
1 cup heavy whipping cream
¼ cup powdered sugar

Procedure:

1. Slice the pound cake to cover an 8-inch glass serving dish evenly.
2. Slice 25 of the fresh strawberries in half and place them around the edge of the dish, between cake and the glass, cut side out, pointed side up.
3. Pour the thawed frozen strawberries evenly over the pound cake.
4. Prepare the vanilla pudding according to the package directions.
5. Pour the pudding over the strawberries.
6. Refrigerate overnight.
7. Whip the cream, while slowly adding the powdered sugar, until it forms stiff peaks.
8. Spread the whipped cream over the pudding.
9. Garnish with the remaining whole strawberries.

Edinburgh Trifle

Ingredients:

20-24 ladyfingers, split
1/3 cup dry sherry
1/2 cup raspberry preserves
1 (5.1 ounce) package custard mix
3 cups milk
1 quart strawberries, sliced
2 large bananas, sliced
1 cup heavy whipping cream
1 teaspoon sugar

Procedure:

1. Line the bottom and sides of a trifle bowl with halved ladyfingers.
2. Sprinkle the ladyfingers with the sherry.
3. Spread the preserves on the ladyfingers.
4. Prepare the custard according to the directions on the package and cook until thickened, but not set.
5. Pour the 1/2 of the custard into the bowl.
6. Arrange the strawberries in a layer on top of the custard.
7. Put the banana slices on top of the strawberries.
8. Pour the remaining custard over the fruits.
9. Refrigerate overnight.
10. Beat the cream while slowly adding the sugar until stiff peaks form.
11. Top the trifle with the whipped cream.

Savannah Trifle

Ingredients:

1 angel food cake
2 (3.4 ounce) packages vanilla instant pudding
4 cups milk
½ cup cream sherry
4 cups fresh strawberries
1 cup heavy whipping cream
2 tablespoons powdered sugar
¼ teaspoon vanilla

Procedure:

1. Cut the cake into 1-inch cubes.
2. Beat the pudding and milk together in a large bowl for 2 minutes.
3. Refrigerate the pudding until it is thickened.
4. Add the sherry to the pudding and blend well. Put the pudding back into the refrigerator.
5. Wash, drain and slice the strawberries vertically and place them in a separate container.
6. Whip the cream with the powdered sugar and vanilla until soft peaks form.
7. Pour ⅓ of the pudding into a glass trifle dish.
8. Make a layer of ⅓ of the cake.
9. Top with ⅓ of the whipped cream.
10. Top the whipped cream with ⅓ of the strawberries.
11. Repeat steps 7-10 twice.
12. Refrigerate overnight.

Tiramisu

Ingredients:

2 packages ladyfingers
6 egg yolks
1¼ cups sugar
1¼ cups mascarpone cheese
1¾ cups heavy whipping cream
¾ cup water
2 teaspoons instant coffee granules
1½ tablespoons brandy

Procedure:

1. Combine the egg yolks and sugar in the top of a double boiler.
2. Beat the mixture until it is thick and lemon-colored.
3. Bring the water in the double boiler to a boil and reduce the heat to low.
4. Cook for 8 to 10 minutes, stirring constantly, and then remove the pan from the heat.
5. Add the mascarpone and beat until the mixture is smooth.
6. Whip the cream until soft peaks form and fold it into the cheese mixture.
7. Combine the water, coffee granules and brandy.
8. Brush the brandy mixture on the sides of the ladyfingers.
9. Line the sides and bottom of a trifle bowl with ladyfingers.
10. Pour in ½ of the cheese mixture.
11. Layer the remaining ladyfingers on top of the cheese mixture.
12. Cover with the remaining cheese mixture.
13. Refrigerate overnight.

Tiramisu II

Ingredients:

6 egg yolks
¾ cup sugar
⅔ cup milk
1¼ cups heavy whipping cream
½ teaspoon vanilla extract
1 pound mascarpone cheese
¼ cup espresso, room temperature
2 tablespoons rum
2 packages ladyfingers
1 tablespoon unsweetened cocoa powder

Procedure:

1. In a saucepan, mix together the egg yolks, sugar and milk until they are well blended.
2. Cook the mixture over medium heat, stirring constantly, until it boils.
3. Boil gently for 1 minute, and then remove it from the heat and allow it to cool slightly.
4. Cover tightly and refrigerate for 1 hour.
5. Whisk the mascarpone into the yolk mixture until the mixture is smooth.
6. Beat the cream with the vanilla until stiff peaks form.
7. In a small bowl, combine the coffee and rum.
8. Split the ladyfingers in half lengthwise and drizzle them with the coffee mixture.
9. Arrange ½ of the soaked ladyfingers in a 7 x 11 inch dish.
10. Spread ½ of the mascarpone mixture over the ladyfingers.
11. Spread ½ of the whipped cream over the mascarpone mixture.
12. Repeat steps 9-11.
13. Sprinkle with cocoa.
14. Refrigerate overnight.

Fruit Trifle

Ingredients:

- 1 loaf-style angel food cake
- 1 (20 ounce) can crushed pineapple, drained
- 1 (20 ounce) can mandarin oranges, drained
- 2 (3.4 ounce) packages vanilla instant pudding
- 4 cups milk
- 8 ounces non-dairy whipped topping
- ½ cup chopped nuts
- 6 maraschino cherries with stems

Procedure:

1. Tear the cake into bite-sized pieces or cut it into 1-inch cubes.
2. Mix the pineapple and oranges.
3. Prepare the pudding mix according to the package directions.
4. Put ½ of the cake pieces into the trifle bowl.
5. Top the cake layer with ½ of the fruit mixture.
6. Top the fruit layer with ½ of the pudding.
7. Repeat steps 4-6.
8. Top the layers with the whipped topping.
9. Sprinkle the trifle with the nuts and garnish it with the cherries.
10. Refrigerate the trifle for at least 2 hours.

Fruit Trifle II

Ingredients:

- 1 angel food cake
- 1 (21 ounce) can cherry pie filling
- 1 (29 ounce) can sliced peaches, drained
- 1 (15 ounce) can mandarin oranges, drained
- 1 (5.1 ounce) package instant vanilla pudding
- 3 cups milk
- 2 bananas, peeled and sliced
- 1 pint blueberries
- 8 ounces non-dairy whipped topping

Procedure:

1. Make the pudding according to the instructions on the package and refrigerate.
2. Cut the cake into 1-inch cubes.
3. Place $\frac{1}{3}$ of the cake in the bottom of a trifle bowl.
4. Make layers of $\frac{1}{2}$ of the peaches, oranges, and blueberries in any order.
5. Add the cherry pie filling.
6. Add $\frac{1}{3}$ of the cake.
7. Add layers of the remaining peaches, oranges and blueberries in any order.
8. Add a layer of the banana slices.
9. Add the pudding.
10. Add the remaining cake.
11. Refrigerate overnight.
12. Top with whipped topping before serving.

Tropical Trifle

Ingredients:

- 1 sponge cake
- 1½ cup fresh strawberries, puréed with 2 tablespoons sugar
- ¼ cup dark rum
- ¾ cup pineapple juice
- ¾ cup cream of coconut
- 1¼ cup blackberry jam, strained and thinned slightly with water
- 3 ripe mangoes, papayas or guavas or 6 passion fruit, puréed with 2 tablespoons sugar
- 1 cup raspberries, puréed with 2 tablespoons sugar
- 8 egg yolks
- ¼ cup Grand Marnier®
- ½ cup orange juice
- ½ cup sugar
- 1 cup heavy whipping cream

Procedure:

1. Combine the egg yolks, Grand Marnier®, orange juice and ½ cup sugar in the top of a double boiler.
2. Over boiling water, whisk the mixture until it is thick and pale yellow—about 5 minutes.
3. Put the pan over an ice bath and whisk until the mixture is cold.
4. Whip the cream until soft peaks form and fold it into the Grand Marnier® mixture.
5. Refrigerate the resultant sabayon until it is ready to be used.
6. Slice the sponge cake in half horizontally and cut the slices into pieces just large enough to fit into a trifle dish and set aside.
7. Coat the bottom of the bowl with 4 tablespoons of puréed strawberries.
8. Place a layer of cake into the bowl, filling in the edges with scraps of cake.
9. Mix the rum, pineapple juice and coconut cream.

10. Trickle $\frac{1}{4}$ of the rum mixture on the cake.
11. Spread 4 tablespoons each of the blackberry jam and strawberries onto the cake.
12. Top with $\frac{1}{2}$ cup of the sabayon.
13. Repeat the layering process until bowl is full, ending with sabayon.
14. Refrigerate overnight.

Tropical Fruit Trifle

Ingredients:

1¼ cups cold milk

1 (3.4 ounce) package coconut instant pudding

8 ounces non-dairy whipped topping, divided

1 loaf pound cake, cut into 1-inch cubes

3 cups cut-up assorted fresh tropical fruit (papaya, mango, pineapple and kiwi)

¼ cup flaked coconut, toasted

Procedure:

1. Beat the pudding and the milk for 2 minutes.
2. Fold 2 cups of the whipped topping into the pudding.
3. Place ½ of the cake cubes in a trifle bowl.
4. Spoon ½ of the pudding mixture over cake cubes.
5. Top with ½ of the fruit.
6. Repeat steps 3-5.
7. Top with remaining 1 cup whipped topping and the coconut.
8. Refrigerate at least 1 hour.

Rum Cream Trifle

Ingredients:

½ cup rum

¾ cup chopped almonds

¾ cup golden raisins

1 (3.4 ounce) package vanilla pudding and pie filling

2½ cups milk

1 cup heavy whipping cream, divided

1 angel food cake

Sliced almonds

Maraschino cherry, cut into flower shape

Procedure:

1. Pour the rum over the chopped almonds and raisins in small bowl and let it stand for 1 hour.
2. Prepare the vanilla pudding and pie filling according to the package directions except use 2½ cups milk.
3. Allow the pudding to cool.
4. Beat ½ cup of the whipping cream until it forms stiff peaks.
5. Fold the whipped cream into the pudding.
6. Cut the cake into 1-inch cubes.
7. Place ⅓ of the cake cubes in a trifle bowl.
8. Top the cake with a layer of ⅓ of the almond mixture.
9. Top the almond mixture with ⅓ of the pudding.
10. Repeat steps 7-9 twice, ending with a layer of pudding.
11. Refrigerate overnight.
12. Beat ½ cup whipping cream just before serving.
13. Spread the whipped cream over the pudding.
14. Garnish with sliced almonds and cherry flowers.

Rum Raisin Trifle

Ingredients:

1 loaf pound cake
 $\frac{2}{3}$ cup raisins golden
 $\frac{1}{3}$ cup rum
 $\frac{1}{2}$ cup slivered almonds, toasted
1 (3.4 ounce) package cook and serve vanilla pudding mix
 $2\frac{1}{2}$ cups half-and-half
1 cup heavy whipping cream
6 tablespoons rum

Procedure:

1. Mix the raisins and $\frac{1}{3}$ cup rum and let the mixture stand for 1 hour, stirring several times.
2. Prepare the pudding mix according to the package directions, substituting $2\frac{1}{2}$ cups half-and-half for the milk.
3. Cool the pudding to room temperature, stirring several times to prevent a skin from forming on the surface.
4. Beat $\frac{1}{2}$ cup of the whipping cream until stiff peaks form and fold it into the cooled pudding.
5. Cut the cake into 1-inch cubes.
6. Place $\frac{1}{3}$ of the cake in a trifle bowl and sprinkle with 2 tablespoons of the rum.
7. Add a layer of $\frac{1}{3}$ of the raisins on top of the cake.
8. Put $\frac{1}{3}$ of the pudding on top of the raisins.
9. Repeat steps 6-8 twice.
10. Refrigerate overnight.
11. Before serving, whip the remaining cream until stiff peaks form and garnish each serving.

Eggnog Trifle

Ingredients:

- 1¼ cup cold milk
- 1 (3.4 ounce) package French vanilla or vanilla instant pudding mix
- ¼ cup rum
- ⅛ teaspoon ground nutmeg
- 8 ounces non-dairy whipped topping
- 1 loaf pound cake
- 2 tablespoons strawberry jam
- 1 (11 ounce) can mandarin orange sections, drained
- 1½ cup strawberries, halved
- ¼ cup sliced almonds, toasted

Procedure:

1. Pour the milk into a medium bowl.
2. Add the pudding mix, 2 tablespoon of the rum and nutmeg and beat the mixture for 2 minutes.
3. Let the pudding stand 5 minutes.
4. Fold ½ of the whipped topping into the pudding.
5. Mix the strawberries, mandarin oranges and almonds in a bowl.
6. Cut off the rounded top of the pound cake. This will not be used in this recipe.
7. Slice the remaining cake horizontally into 4 layers.
8. Sprinkle the cake layers evenly with the remaining 2 tablespoon of rum.
9. Spread jam on the surface of 2 layers and top these layers with the remaining 2 layers.
10. Cut the cake into 1-inch cubes.
11. Arrange ½ of the cake on bottom of a trifle dish.
12. Spoon ½ of the pudding mixture onto the cake layer.
13. Top with ½ of the fruit and almond mixture.
14. Repeat steps 10-12.
15. Garnish the trifle with the remaining whipped topping.
16. Chill until ready to serve.

Cherry Trifle

Ingredients:

- 1 angel food cake
- 1 (16 ounce) can cherry pie filling
- 1 (3.4 ounce) box vanilla instant pudding
- 2 cups milk
- 1 cup sour cream

Procedure:

1. Mix the pudding and the milk according to the package directions.
2. Refrigerate until the pudding is set up
3. Blend in the sour cream.
4. Cut the cake into 1-inch cubes.
5. Place $\frac{1}{2}$ of the cake in a 2 quart trifle bowl.
6. Cover the cake with the cherry filling.
7. Put the rest of the cake over the filling.
8. Spread the pudding over the cake.
9. Refrigerate overnight.

Cherry Cheese Trifle

Ingredients:

- 1 angel food cake, cut into 1-inch cubes
- 1 cup powdered sugar
- 3 ounces cream cheese
- 8 ounces non-dairy whipped topping, divided
- ½ cup toasted chopped pecans
- 1 (21 ounce) can cherry pie filling

Procedure:

1. Place the cake cubes in a large bowl.
2. In a medium bowl, combine the powdered sugar and cream cheese and beat until they are blended.
3. Fold the topping into the cream cheese mixture.
4. Stir the topping mixture and pecans into the cake cubes and mix well.
5. Spoon ½ of the cake mixture into a trifle bowl.
6. Spread ½ of the cherry filling evenly over the top of the cake layer.
7. Repeat steps 5 and 6.
8. Refrigerate overnight.

Lemon Blueberry Trifle

Ingredients:

- 1 angel food cake
- 1 (3.4 ounce) package lemon instant pudding mix
- 2 cups milk
- 1 (21 ounce) can blueberry pie filling
- 8 ounces non-dairy whipped topping
- 2 tablespoons slivered almonds, toasted

Procedure:

1. Prepare the pudding mix according to the package directions.
2. Cut the cake into 1-inch cubes.
3. Arrange $\frac{1}{2}$ of the cake in a 2-quart trifle bowl.
4. Pour $\frac{1}{2}$ of the pudding over the cake cubes.
5. Spoon $\frac{1}{2}$ of the pie filling over the pudding.
6. Repeat steps 3-5.
7. Spread the whipped topping over the final layer of pie filling.
8. Refrigerate overnight.
9. Sprinkle with toasted almonds.

Blueberry Trifle

Ingredients:

1 angel food cake
16 ounces cream cheese
1 cup sugar
1 can sweetened condensed milk
1 tablespoon lemon juice
1 (21 ounce) can blueberry pie filling
1 cup toasted, chopped pecans
8 ounces non-dairy whipped topping

Procedure:

1. Cut the cake into 1-inch cubes.
2. Beat the cream cheese, lemon juice, sugar and condensed milk until the mixture is smooth.
3. Place $\frac{1}{2}$ of the cake into a trifle bowl.
4. Sprinkle with $\frac{1}{2}$ cup of the pecans.
5. Spread on $\frac{1}{2}$ of the cream cheese mixture.
6. Add $\frac{1}{2}$ of the pie filling.
7. Top the pie filling with $\frac{1}{2}$ of the whipped topping.
8. Repeat steps 3-7.
9. Refrigerate overnight.

Blueberry Peach Trifle

Ingredients:

1 loaf pound cake, in 1-inch cubes
1 (14 ounce) can sweetened condensed milk
1½ cup cold water
2 teaspoons fresh grated lemon peel
1 (3.4 ounce) package instant lemon pudding
2 cups heavy whipping cream, whipped
2½ cups fresh peaches sliced or 1(29 ounce) can sliced peaches, drained
2 cups blueberries

Procedures:

1. Combine the sweetened condensed milk, water and lemon peel and mix well.
2. Add the pudding mix and beat until blended.
3. Whip the cream until stiff peaks form.
4. Fold the whipped cream into the pudding mixture.
5. Put ⅓ of the pudding into a trifle bowl.
6. Top with ½ of the cake cubes.
7. Top the cake with the peaches.
8. Top the peaches with ⅓ of the pudding.
9. Put the remaining cake cubes on top of the pudding.
10. Put the blueberries on top of the cake.
11. Top the cake with the remaining pudding.
12. Refrigerate overnight.

Peach Blueberry Trifle

Ingredients:

- 1 loaf pound cake, cut into 1-inch cubes
- 1 (14 ounce) can sweetened condensed milk
- 1½ cups cold water
- 1 (3.4 ounce) package vanilla instant pudding mix
- 1 cup heavy whipping cream, whipped
- 2 cups peaches, peeled and cut into 1-inch cubes
- 2 cups blueberries
- 8 ounces non-dairy whipped topping

Procedure:

1. Beat the sweetened condensed milk and water until they are blended.
2. Add the pudding mix and beat it for 2 minutes.
3. Chill the pudding for 10 minutes.
4. Fold the whipped cream into the pudding.
5. Spread 2 cups of the pudding mixture onto the bottom of a trifle bowl.
6. Layer ½ of the cake cubes over the pudding.
7. Add all the peaches on top of the cake.
8. Add a layer of ½ the remaining pudding.
9. Layer the remaining cake cubes over the pudding.
10. Add all the blueberries on top of the cake.
11. Add the remaining pudding.
12. Top the trifle with whipped topping.
13. Refrigerate overnight.

Peach Trifle

Ingredients:

1 loaf pound cake, cut into 1-inch cubes
1 (3.4 ounce) package vanilla pudding mix
1 $\frac{3}{4}$ cups milk
12 ounces non-dairy whipped topping, divided
2 tablespoon sugar
5 fresh peaches, peel and sliced
 $\frac{1}{2}$ cup orange juice

Procedure:

1. Sprinkle the sugar over the peaches, toss gently and set aside.
2. Combine the pudding mix and milk in a saucepan.
3. Bring the mixture to a boil over medium heat, stirring constantly.
4. Remove the pudding from the heat, and let it cool.
5. Fold in $\frac{1}{2}$ of whipped topping.
6. Place $\frac{1}{2}$ of the cake in the bottom of a trifle bowl, and drizzle it with $\frac{1}{2}$ of the orange juice.
7. Arrange $\frac{1}{2}$ of peaches over cake.
8. Top the peaches with $\frac{1}{2}$ of the pudding mixture.
9. Repeat steps 6-8.
10. Spread the remaining whipped topping on top of the trifle.
11. Refrigerate overnight.

Peach Melba Trifle

Ingredients:

1 angel food cake
1 (14 ounce) can sweetened condensed milk
1 (3.4 ounce) package vanilla pudding mix
1½ cups water
8 ounces non-dairy whipped topping
4 tablespoons orange liqueur
1 (29 ounce) can sliced peaches, drained
¼ cup seedless raspberry jam
¼ cup toasted almonds

Procedure:

1. Mix the condensed milk, water and vanilla pudding mix in a bowl and chill for 5 minutes.
2. Fold the whipped topping into the pudding mixture.
3. Cut the cake into 1-inch cubes.
4. Sprinkle the cake with the liqueur.
5. Put ½ of the cake into a trifle bowl.
6. Spread the raspberry jam over the cake.
7. Add a layer of ½ of the peaches.
8. Put ½ of the pudding mixture over the peaches.
9. Repeat steps 5, 7 and 8.
10. Top with the toasted almonds.
11. Refrigerate overnight.

Nectarine and Orange Trifle

Ingredients:

1 angel food cake, cut into 1-inch cubes
½ cup orange liqueur
6 large navel oranges
2 cups nectarines, sliced
1 tablespoon sugar
1 tablespoon fresh lime juice
1 cup orange juice
4 tablespoons sugar, divided
1 envelope unflavored gelatin
2 egg whites
Pinch of cream of tartar
8 orange slices

Procedure:

1. Peel the oranges and remove the white pith. Cut between the membranes of the oranges with a small knife to release the segments.
2. Combine the orange segments, nectarines, sugar and lime juice in a bowl.
3. Combine the orange juice and 2 tablespoons sugar in a heavy small saucepan.
4. Sprinkle the gelatin over the liquid and let it stand for 5 minutes until it is softened.
5. Stir the mixture over medium low heat until the gelatin is dissolved.
6. Cool the mixture to room temperature and transfer it to a large bowl.
7. Refrigerate until the mixture begins to thicken but is not set, stirring occasionally.
8. Beat the egg whites with cream of tartar until soft peaks form.
9. Gradually beat in the remaining 2 tablespoons of sugar and continue beating until the peaks are stiff but not dry.
10. Gently fold the egg whites into the gelatin mixture.

11. Put $\frac{1}{2}$ of the cake into a trifle bowl.
12. Sprinkle $\frac{1}{2}$ of the liqueur over the cake.
13. Top with $\frac{1}{2}$ of the fruit.
14. Put $\frac{1}{2}$ of the gelatin mixture on top of the fruit.
15. Repeat steps 12-15.
16. Refrigerate until ready to serve.

Apricot Trifle

Ingredients:

1 angel food cake
2 (3.4 ounce) packages vanilla pudding and pie filling
5 cups milk
2 teaspoon rum
1 (12 ounce) jar raspberry jam
1 (17 ounce) can apricot halves well drained
1 cup heavy whipping cream
¼ cup powdered sugar
¼ cup sliced almonds
Red candied cherries

Procedure:

1. Cook the pudding with milk until it bubbles and thickens.
2. Cool and then chill the pudding.
3. Stir the rum into the pudding.
4. Cut the cake into 1-inch cubes.
5. Place $\frac{1}{3}$ of the cake in a trifle bowl.
6. Make a layer of $\frac{1}{3}$ of the jam over the cake.
7. Top with a layer of $\frac{1}{3}$ of the pudding.
8. Repeat steps 5-7, twice.
9. Top with the apricot halves.
10. Whip the cream with the sugar until stiff peaks form.
11. Spoon the cream around the outer edge of the bowl.
12. Sprinkle the cream with the almonds.
13. Garnish with the cherries.
14. Refrigerate overnight.

Apricot Raspberry Trifle

Ingredients:

- 1¼ cups cold milk
- 1 (3.4 ounce) package vanilla instant pudding
- 1 teaspoon grated lemon zest
- 8 ounces non-dairy whipped topping
- 1 loaf pound cake, cut into 1-inch cubes
- 4 cups apricots, peeled and sliced
- 2 cups fresh raspberries
- ¼ cup slivered almonds, toasted

Procedure:

1. Beat the pudding and the milk for 2 minutes.
2. Stir in the lemon peel.
3. Gently stir in 2 cups of the whipped topping.
4. Place ½ of the cake cubes in the bottom of a trifle bowl.
5. Spoon ½ of the pudding mixture over the cake cubes.
6. Top with ½ of the fruit.
7. Repeat steps 4-6.
8. Top with the remaining whipped topping and the almonds.
9. Refrigerate for at least 1 hour.

Lemon Raspberry Trifle

Ingredients:

- 1 loaf lemon pound cake, cut into 1-inch cubes
- 2 cups heavy whipping cream
- 3 tablespoons raspberry flavored liqueur (e.g., Chambord®)
- 2 teaspoons vanilla extract
- 1 cup powdered sugar
- 8 ounces cream cheese
- 1 (10 ounce) package frozen raspberries in syrup, thawed

Procedure:

1. Beat the cream, raspberry liqueur, vanilla extract, and powdered sugar together until stiff peaks form.
2. Cut the cream cheese into pieces, and beat it into the whipped cream mixture until it is fully combined.
3. Layer $\frac{1}{2}$ of the cake into a trifle bowl.
4. Spoon $\frac{1}{2}$ of the raspberries and syrup onto the cake.
5. Top with $\frac{1}{2}$ of the whipped cream mixture.
6. Repeat steps 3-5.
7. Refrigerate overnight.

Raspberry Trifle

Ingredients:

1 loaf pound cake

¼ cup brandy

1 package frozen raspberries, thawed

1 (3.4 ounce) package vanilla pudding and pie filling

2 cups milk

8 ounces non-dairy whipped topping

¼ cup slivered, toasted almonds

Procedure:

1. Cut the cake into 1-inch cubes.
2. Put the cake into a trifle bowl.
3. Sprinkle the cake with the brandy.
4. Top the cake with the raspberries.
5. Make the pudding according to the package directions.
6. While the pudding is hot, but not boiling, pour it over the raspberries.
7. Refrigerate overnight.
8. Cover the trifle with the whipped topping.
9. Sprinkle with the slivered, toasted almonds.

Lime Trifle

Ingredients:

- 1 angel food cake, cut into 1-inch cubes
- 1 (14 ounce) can sweet condensed milk
- ½ cup lime juice
- 2 cups heavy whipping cream
- 8 ounces non-dairy whipped topping
- 1 lime, sliced crosswise into thin slices

Procedure:

1. Mix the lime juice with the condensed milk and set aside.
2. Beat the whipping cream until it forms stiff peaks.
3. Fold the whipped cream into the lime mixture.
4. Put ⅓ of the cake into a trifle bowl.
5. Top with ⅓ of the lime mixture.
6. Repeat steps 4 and 5 twice.
7. Top the trifle with the whipped topping and decorate it with lime slices.
8. Refrigerate overnight.

Chocolate Trifle

Ingredients:

1 angel food cake

16 ounces non-dairy whipped topping

2 (5.1 ounce) packages instant chocolate pudding

6 cups milk

4 toffee candy bars (Heath® or Skor® bars), crushed

½ cup Kahlúa®

Procedure:

1. Make the pudding in accordance with the directions on the package.
2. Cut the cake into 1-inch cubes.
3. Divide the cake in half in two bowls.
4. Sprinkle ¼ cup Kahlúa® over each bowl of cake.
5. After the cake has absorbed the liquid, place ½ of the cake in a large trifle bowl.
6. Top with ½ of the pudding.
7. Top the pudding with ½ of the whipped topping.
8. Sprinkle two of the crushed candy bars on top of the whipped topping.
9. Repeat steps 5-7.
10. Refrigerate overnight.

Death by Chocolate Trifle

Ingredients:

1 package fudge brownies
½ cup Kahlúa® or Tia Maria®
3 (3.4 ounce) packages dark fudge chocolate mousse mix
6 cups milk
12 toffee candy bars (i.e., Heath® or Skor® bars)
16 ounces non-dairy whipped topping

Procedure:

1. Sprinkle the brownies with the liqueur and allow the brownies to stand until they soak up the liquid.
2. Make the mousse according to the package instructions and set it aside.
3. Crush the toffee bars, while still in the wrapper.
4. Break the brownies into bite-sized pieces.
5. Put a layer of ⅓ of the brownies into a trifle bowl.
6. Add a layer of ⅓ of the mousse.
7. Sprinkle with ⅓ of the crushed toffee bars
8. Then add a layer of ⅓ of the whipped topping.
9. Repeat steps 5-8 twice.
10. Refrigerate overnight.

Chocolate Cherry Trifle

Ingredients:

- 1 loaf pound cake
- 1 (5.1 ounce) package instant chocolate pudding mix
- 3 cups milk
- 1 (21 ounce) can cherry pie filling
- 8 ounces non-dairy whipped topping

Procedure:

1. Make the pudding following the package instructions.
2. Cut the cake into 1-inch cubes.
3. Put $\frac{1}{2}$ of the cake into a trifle bowl.
4. Top with $\frac{1}{2}$ of the pudding.
5. Put a layer of $\frac{1}{2}$ of the cherries on top of the pudding.
6. Repeat steps 3-5.
7. Refrigerate overnight.
8. Top with the whipped topping before serving.

Chocolate Orange Trifle

Ingredients:

- 1 loaf pound cake, cut into 1-inch cubes
- 8 ounces non-dairy whipped topping
- 2 (11 ounce) cans mandarin oranges, drained
- 2 (3.9 ounce) boxes instant chocolate pudding
- 4 cups milk
- 2 tablespoons orange-flavored liqueur

Procedure:

1. Prepare the pudding according to the directions on the package and stir in the liqueur.
2. Reserve $\frac{1}{4}$ cup orange segments for garnish.
3. Place a layer of $\frac{1}{2}$ of the cake in a trifle bowl.
4. Place $\frac{1}{2}$ of the orange segments on top of the cake.
5. Top the orange slices with $\frac{1}{2}$ of the pudding.
6. Top the pudding layer with $\frac{1}{2}$ of the whipped topping.
7. Repeat steps 3-6.
8. Garnish the trifle with the reserved orange segments.
9. Refrigerate overnight.

Double Chocolate Mocha Trifle

Ingredients:

- 1 package brownies
- 1 $\frac{3}{4}$ cups cold milk
- 2 (3.4 ounce) packages instant white chocolate pudding mix
- 4 teaspoons instant coffee granules
- 2 tablespoons warm water
- 8 ounces non-dairy whipped topping
- 3 (1.4 ounce) bars chocolate covered toffee bars, chopped
- $\frac{1}{4}$ cup Kahlúa® (optional)

Procedure:

1. Cut the brownies into 1-inch cubes and sprinkle with the Kahlúa®.
2. Whisk together the milk and pudding mix for 2 minutes.
3. Dissolve the coffee granules in the water and stir it into the pudding mixture.
4. Fold the whipped topping into the pudding mixture.
5. Layer $\frac{1}{3}$ of the brownie cubes into a trifle bowl.
6. Add $\frac{1}{3}$ of the pudding mixture
7. Top the pudding with $\frac{1}{3}$ of the candy.
8. Repeat steps 5-7 twice.
9. Refrigerate overnight.

Black Forest Trifle

Ingredients:

- 1 package brownies
- 2 (3.9 ounce) packages instant chocolate pudding mix
- 4 cups milk
- 2 (21 ounce) cans cherry pie filling
- 16 ounces non-dairy whipped topping
- 3 tablespoons rum

Procedure:

1. Pour the cherry pie filling into a large bowl.
2. Add the rum to the cherries and stir.
3. Prepare the instant pudding as directed on the package.
4. Break the brownies into bite-sized pieces.
5. Place $\frac{1}{2}$ of the brownies in a trifle bowl.
6. Add $\frac{1}{2}$ the pudding to cover the brownie layer.
7. Cover the pudding layer with $\frac{1}{2}$ of the whipped topping.'
8. Add $\frac{1}{2}$ of the cherry pie filling to cover the whipped topping.
9. Repeat steps 5-8.
10. Refrigerate overnight.

Chocolate Banana Trifle

Ingredients:

- 1 angel food cake, cut into ½-inch cubes
- 1 (14 ounce) can sweetened condensed milk
- 1½ cups cool water
- 1 (5.1 ounce) package instant vanilla pudding
- 1 cup sour cream
- 8 ounces non-dairy whipped topping
- 3 large bananas, sliced
- ¾ cup + 2 tablespoons chocolate syrup, divided
- ¼ cup banana liqueur

Procedure:

1. Cut the cake into cubes and sprinkle it with the banana liqueur.
2. Combine the milk and water, mix well and add the pudding mix.
3. Beat the pudding mixture until it is well blended and then chill it for 5 minutes.
4. Stir in the sour cream and fold in the whipped topping.
5. Add ⅓ of the cake to a trifle bowl.
6. Use ⅓ of the bananas to cover the cake.
7. Top the bananas with ¼ cup of the chocolate syrup.
8. Top the chocolate syrup with ⅓ of the pudding mixture.
9. Repeat steps 5-8 twice.
10. Drizzle the remaining chocolate syrup on top of the trifle and swirl it with a knife.
11. Refrigerate overnight.

German Chocolate Trifle

Ingredients:

- 1 loaf pound cake
- $\frac{1}{3}$ cup apricot preserves
- $\frac{1}{3}$ cup plus 2 tablespoons orange juice, divided
- 4 ounces German sweet chocolate
- $1\frac{1}{4}$ cups flaked coconut, toasted, divided
- $1\frac{3}{4}$ cups cold milk
- 1 cup half-and-half cream
- 1 (5.9 ounces) package instant chocolate pudding mix

Procedure:

1. Cut the cake into 16 slices.
2. Spread the preserves over eight slices and top them with the remaining cake.
3. Cut the cake "sandwiches" into 1-inch cubes.
4. Place the cake in a trifle bowl and drizzle with $\frac{1}{3}$ cup of the orange juice.
5. Chop the chocolate and set aside 2 tablespoons for garnish.
6. Sprinkle the remaining chocolate and 1 cup of the coconut over the cake.
7. Combine the milk, cream, dry pudding mix and remaining orange juice in a bowl and beat on 2 minutes.
8. Spoon the pudding over the coconut layer.
9. Sprinkle with the remaining coconut and reserved chocolate.
10. Refrigerate overnight.

Coffee Brownie Trifle

Ingredients:

- 1 package brownies, cut into ½-inch cubes
- 1 cup strong coffee, cooled and divided
- 8 ounces cream cheese
- 1 cup cold milk
- 1 (3.9 ounce) package chocolate instant pudding
- 8 ounces non-dairy whipped topping
- 1 cup fresh raspberries

Procedure:

1. Toss the brownie cubes with ¼ cup coffee.
2. Beat the cream cheese and remaining coffee in large bowl they are until well blended.
3. Gradually beat in the milk.
4. Add the pudding mix and beat for 2 minutes.
5. Fold in the non-dairy whipped topping.
6. Place ½ of the brownies in a 3-quart trifle bowl.
7. Top with ½ of the pudding mixture.
8. Cover with a layer of berries.
9. Top the berries with the remaining brownies.
10. Add the remaining pudding mixture.
11. Refrigerate for at least 1 hour.

Chocolate Passion Bowl

Ingredients:

- 1 package brownies, cut into 1-inch cubes
- 2 (3.9 ounce) packages chocolate instant pudding
- 3 cups cold milk
- 8 ounces non-dairy whipped topping, divided
- 2 cups fresh raspberries

Procedure:

1. Beat the pudding mixes and milk for 2 minutes.
2. Stir in 1 cup of the whipped topping.
3. Put a layer of $\frac{1}{2}$ of the brownies into a trifle bowl.
4. Top with a layer of $\frac{1}{2}$ of the pudding.
5. Top the pudding with $\frac{1}{2}$ of the berries.
6. Top the berries with $\frac{1}{2}$ of the remaining whipped topping.
7. Repeat steps 3-6.
8. Refrigerate for at least 1 hour.

Jellyroll Trifle

Ingredients:

- 1 raspberry jellyroll
- 2 tablespoons Madeira or sherry
- 4 eggs, separated
- ¼ cup powdered sugar
- 1 envelope unflavored gelatin
- 1¼ cups light cream
- 2 cups heavy whipping cream
- 2 tablespoons light rum
- 1 tablespoon powdered sugar
- 1 teaspoon vanilla

Procedure

1. Slice the jellyroll and line the bottom and sides for a trifle bowl. Reserve some slices for the top of the trifle.
2. Sprinkle Madeira over the jellyroll slices lining the bowl.
3. Place the egg yolks in a bowl and add the sugar.
4. Beat the yolks thoroughly and add the gelatin.
5. Bring the light cream to a boil and add it to the yolk mixture, stirring constantly with a whisk.
6. Put the mixture into a large saucepan and cook, stirring constantly, over low heat until it coats the back of a wooden spoon.
7. Immediately remove the saucepan from the heat and place it in a bowl with ice cubes.
8. Stir until the custard is cool.
9. Beat the egg whites until soft peaks form and fold into the cooled custard.
10. Beat 1 cup of the heavy cream until stiff peaks form and fold it into the custard.
11. Fold the rum into the custard.
12. Spoon the custard into the chilled bowl lined with jellyroll slices.

13. Place the bowl briefly in the freezer until the pudding is set. Do not let freeze.
14. Cover the pudding with the reserved slices of jellyroll.
15. Beat the heavy cream with the powdered sugar and vanilla until stiff peaks form.
16. Layer the whipped cream on top of the trifle.

Fig Raspberry Honey Trifle

Ingredients:

5 cups milk
1 cup sugar
½ cups cornstarch
½ teaspoon salt
4 large egg yolks
2 teaspoons vanilla extract
¾ cup + 3 tablespoons honey, divided
2 tablespoons orange juice
12 fresh figs, cut in half
4 cups raspberries
1 loaf pound cake, cut into 1-inch cubes
½ cup seedless raspberry preserves
¼ cup cream sherry
1½ cups heavy whipping cream

Procedure:

1. Combine the milk, sugar, cornstarch, and salt in a large saucepan.
2. Boil over medium heat, stirring constantly, until thickened and then remove from the heat.
3. Beat the egg yolks until frothy, and then stir in a small amount of the hot milk mixture.
4. Stir the egg yolk mixture into the remaining milk mixture.
5. Cook and stir 1 minute longer and then remove the pan from the heat and stir in the vanilla.
6. Immediately cover the surface of the custard with plastic wrap and refrigerate.
7. In a large bowl, mix ¾ cup of honey and the orange juice.
8. Add the figs and raspberries and toss to coat.
9. Brush the bottom a trifle bowl with some raspberry preserves.
10. Top with ½ of the cake and sprinkle the cake with ½ of the sherry.

11. Brush raspberry preserves on top of the cake layer.
12. Spoon $\frac{1}{3}$ of the custard evenly over the cake layer.
13. Cover the custard with $\frac{1}{2}$ of the fruit,
14. Repeat steps 10-13.
15. Smooth the remaining custard on top.
16. Refrigerate overnight.
17. Beat the cream and honey until soft peaks form and cover the trifle before serving.

Cranberry Orange Trifle

Ingredients:

- 1/3 cup orange liqueur
- 1/4 cup orange juice
- 1 loaf pound cake
- 1 (16 ounce) can jellied cranberry sauce
- 1 large navel orange
- 3 cups heavy whipping cream
- 2 (3.4 ounce) packages vanilla instant pudding mix
- 2 cups milk
- 1/2 teaspoon orange extract
- 4 (1 ounce) squares semi-sweet chocolate, melted

Procedure:

1. Combine the liqueur and orange juice.
2. Cut the pound cake horizontally into 3 layers and sprinkle it with the liqueur mixture.
3. Beat the cranberry sauce until it is smooth.
4. Spread the bottom layer of pound cake with 1/4 cup of cranberry sauce
5. Top the cranberry sauce with the middle layer of cake.
6. Spread 1/4 cup of the cranberry sauce over the middle layer and replace the top of the cake.
7. Slice the layered pound cake crosswise into 1/2-inch thick slices.
8. Grate the peel from the orange.
9. Beat the whipping cream until stiff peaks form.
10. Prepare the pudding according to the label direction only using only 2 cups milk.
11. Add the orange peel and orange extract to the pudding and fold it into the whipped cream.
12. Place 2 cups of pudding mixture in a trifle bowl.
13. Spread with 1/2 of the remaining cranberry sauce and then 1 cup of the pudding mixture.
14. Drizzle 1/2 of the melted chocolate on the pudding mixture.

15. Arrange some layered pound cake around the side of the bowl.
16. Cut the remaining pound cake slices into cubes and layer it into the bowl.
17. Drizzle the cake with the remaining chocolate.
18. Spread the remaining pudding on top of the cake.
19. Spread the remaining cranberry sauce on top of the pudding to decorate.
20. Garnish with orange slices, lemon slices and cranberries if desired.
21. Refrigerate overnight.

Cherry Pineapple Trifle

Ingredients:

1 angel food cake
1 (3.4 ounce) package vanilla instant pudding mix
1 (15 ounce) can crushed pineapple, drained
1 (21 ounce) can cherry pie filling
3½ cups (12 ounce package) flaked coconut
2 cups chopped pecans
16 ounces non-dairy whipped topping

Procedure:

1. Cut the cake into 1-inch cubes.
2. Prepare the instant pudding following the directions on the package.
3. Put ½ of the cake into a trifle dish.
4. Put ½ of the pudding on top of the cake.
5. Make a layer of ½ of the pineapple on top of the pudding.
6. Place ½ of the cherry pie filling on top of the pudding.
7. Put ½ of the coconut on top of the cherries.
8. Top the coconut with ½ of the pecans.
9. Place ½ of the whipped topping on top of the pecans.
10. Repeat steps 3-9.
11. Refrigerate overnight.

Banana Berry Trifle

Ingredients:

- 1 angel food cake, cut into 1-inch cubes
- 2 (3.4 ounce) packages instant vanilla pudding
- 2 cups milk
- 1 (3 ounce) package strawberry gelatin
- 1 (3 ounce) package raspberry gelatin
- 3 cups boiling water
- 1 cup vanilla ice cream
- 2 (10 ounce) packages frozen raspberries, partially thawed to a slushy consistency
- 2 (10 ounce) packages frozen strawberries, partially thawed to a slushy consistency
- 3 bananas, sliced
- ½ pound pecans, chopped
- 8 ounces non-dairy whipped topping

Procedure:

1. Make the pudding according to the package directions.
2. Refrigerate until the pudding is set up.
3. Dissolve the gelatin in the boiling water.
4. Stir in the vanilla ice cream, raspberries, strawberries, sliced bananas and pecans.
5. Refrigerate until the gelatin is partially set
6. Place ½ of the angel food cake into a trifle dish.
7. Add ½ of the gelatin mixture.
8. Top the gelatin mixture with the ½ of the pudding
9. Repeat steps 6-8.
10. Top the trifle with the whipped topping.
11. Refrigerate overnight.

Banana Orange Trifle

Ingredients:

2 packages ladyfingers
1 jar apricot preserves
1 cup orange juice
1 (11 ounce) can mandarin oranges, drained
1 (3.4 ounce) package vanilla pudding
3 $\frac{1}{3}$ cups milk
2 bananas, sliced
8 ounces non-dairy whipped topping
 $\frac{1}{4}$ cup sliced almonds

Procedure:

1. Split the ladyfingers in half lengthwise.
2. Spread the apricot preserves on the ladyfingers and put the ladyfingers back together to form a sandwich with the preserves in the middle.
3. Drizzle the orange juice over the filled ladyfingers.
4. Line the bottom and sides of a trifle dish with the ladyfingers.
5. Put the mandarin oranges into the bowl.
6. Prepare the vanilla pudding with the milk. Having a little extra milk will make the pudding thinner.
7. Spread the pudding over the oranges.
8. Slice the bananas and place the slices in a layer over the pudding.
9. Spread the whipped topping over the bananas.
10. Sprinkle sliced almonds on top.
11. Refrigerate overnight.

Banana Split Trifle

Ingredients:

- 1 (3.4 ounce) package vanilla pudding mix
- 1 (3.4 ounce) package chocolate pudding mix
- 4 cups milk, divided
- 60 vanilla wafers
- 3 bananas, sliced
- 6 tablespoons chocolate syrup, divided
- 1 (15 ounce) can crushed pineapple, well drained
- 8 ounces non-dairy whipped topping
- 10 maraschino cherries, drained and halved
- ¼ cup finely chopped pecans

Preparation:

1. Cook the pudding in separate pans using 2 cups of milk per package, following package directions.
2. Refrigerate the pudding and allow it to cool.
3. Arrange 30 wafers in a trifle bowl.
4. Spoon all of the vanilla pudding over the wafers.
5. Arrange all of the sliced bananas over the vanilla pudding.
6. Drizzle the bananas with 3 tablespoons of chocolate syrup.
7. Arrange 30 wafers over the chocolate and bananas.
8. Spoon all of the pineapple evenly over the wafers.
9. Spoon the chocolate pudding over the pineapple.
10. Spread the whipped topping over the chocolate pudding.
11. Refrigerate overnight.
12. Before serving, arrange the cherries over the whipped topping, sprinkle with the pecans, and then drizzle the remaining chocolate syrup over the top.

Banana Trifle

Ingredients:

1 angel food cake
1/3 cup banana liqueur
1 (5 ounce) package instant vanilla pudding
2 cups cold milk
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla
12 ounces non-dairy whipped topping
6 bananas, sliced

Procedure:

1. Cut the cake into 1-inch cubes and place it in a bowl.
2. Sprinkle the cake with the liqueur.
3. Beat the vanilla pudding and milk for 2 minutes, and then add in the condensed milk, beating until the mixture is smooth.
4. Stir the vanilla into the pudding.
5. Fold the whipped topping into the pudding.
6. Place 1/2 of the cake into a trifle bowl.
7. Put a layer of 1/2 of the bananas on top of the cake.
8. Top the bananas with 1/2 of the pudding mixture.
9. Repeat steps 6-8.
10. Refrigerate overnight.

Peanut Butter Banana Trifle

Ingredients:

3 cups milk
3 large eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup all-purpose flour
2 tablespoons butter
2 teaspoons vanilla extract
5 medium-size ripe bananas
1 (1-pound) package peanut butter sandwich cookies
8 ounces non-dairy whipped topping

Procedure:

1. Mix together the first 4 ingredients in a saucepan over medium-low heat.
2. Cook, stirring constantly for 15 to 20 minutes or until the pudding is thickened.
3. Remove the pudding from the heat and stir in the butter and vanilla until the butter is melted.
4. Place the saucepan in a bowl of ice and let it stand, stirring occasionally, for 30 minutes or until the mixture is thoroughly chilled.
5. Cut the bananas into $\frac{1}{4}$ -inch slices.
6. Break the cookies into thirds.
7. Spoon $\frac{1}{2}$ of the pudding mixture into a trifle bowl.
8. Top the pudding with the bananas.
9. Top the bananas with the cookies.
10. Spoon the remaining pudding mixture over the cookies.
11. Top with the whipped topping.
12. Refrigerate overnight.

Strawberry Orange Trifle

Ingredients:

1 angel food cake
1 (3.4 ounce) package cook and serve custard mix
2 cups milk
½ teaspoon orange extract
¼ teaspoon grated orange peel
¼ cup orange flavored liqueur
¼ cup orange marmalade
4 cups fresh strawberries, sliced
8 ounces non-dairy whipped topping
4 whole strawberries

Procedure:

1. Cut the cake into 1-inch cubes.
2. Combine the custard and milk in a saucepan and bring it to a boil.
3. Add the orange extract and orange peel.
4. Remove the pan from the heat and chill for at least 15 minutes.
5. Place ½ of the cake in a layer on the bottom of a trifle dish.
6. Sprinkle ½ of the liqueur on top of the cake.
7. Pour the custard over the cake.
8. Make a layer of orange marmalade over the custard.
9. Add the sliced strawberries in a layer over the marmalade.
10. Place another layer of cake cubes on top and sprinkle them with the remaining liqueur.
11. Refrigerate overnight.
12. Spread on the whipped topping and garnish with the whole strawberries.

Strawberry Cheesecake Trifle

Ingredients:

16 ounces cream cheese
2 cups sifted powdered sugar
8 ounces sour cream
3 teaspoons vanilla extract, divided
¼ teaspoon almond extract
1 cup heavy whipping cream
4 tablespoons sugar, divided
1 angel food cake, cut into 1-inch cubes
2 quarts fresh strawberries, hulled and sliced
3 tablespoons amaretto

Procedure:

1. Beat the cream cheese and powdered sugar in a large mixing bowl until the mixture is fluffy.
2. Stir in the sour cream, 2 teaspoons vanilla and the almond extract.
3. Beat the whipping cream until it is foamy then add 1 teaspoon vanilla and 1 tablespoon sugar and beat until stiff peaks form.
4. Fold the whipped cream into the cream cheese mixture.
5. Add the cake pieces and stir gently to coat the cake pieces well.
6. Combine the sliced strawberries, 3 tablespoons sugar and amaretto.
7. Layer the strawberries and cake mixture in a trifle bowl, beginning and ending with strawberries.
8. Refrigerate overnight.

Strawberry Cheesecake Trifle

Ingredients:

3 cups fresh strawberries, hulled and sliced
3 tablespoons sugar
16 ounces Neufchatel cheese
1½ cups cold milk
1 (3.4 ounce) package vanilla instant pudding
8 ounces non-dairy whipped topping, divided
2 cups pound cake cut into 1-inch cubes
1 square semi-sweet chocolate

Procedure:

1. Combine the berries and sugar and refrigerate them until they are ready to use.
2. Beat the cheese until it is creamy.
3. Gradually add the milk.
4. Add the pudding mix and beat well.
5. Fold in 1½ cups of the whipped topping.
6. Spoon ½ of the cheese mixture into a trifle bowl.
7. Top the cheese mixture with the pound cake cubes.
8. Top the cake with the berries.
9. Top the berries with the remaining cheese mixture.
10. Refrigerate for at least 4 hours.
11. Melt the chocolate and drizzle it over the trifle and top it with the remaining whipped topping.

Strawberry Shortcake Trifle

Ingredients:

2 (3.4 ounce) packages vanilla instant pudding
4 cups cold milk
8 ounces non-dairy whipped topping
1 angel food cake, cut into ½-inch cubes
⅓ cup orange-flavored liqueur or orange juice
3 cups sliced fresh strawberries
5 squares white chocolate, grated

Procedure:

1. Beat the pudding and the milk for 2 minutes.
2. Fold in the whipped topping.
3. Place the cake cubes in a large bowl.
4. Drizzle the liqueur over the cake, and then toss the cake to ensure that it is evenly coated.
5. Place ½ of the cake cubes in a trifle bowl.
6. Cover the cake with ½ of the pudding mixture.
7. Top the pudding with ½ of the strawberries
8. Top the strawberries with ½ of the chocolate.
9. Repeat steps 5-8.
10. Refrigerate overnight.

Strawberry Gelatin Trifle

Ingredients:

1½ cups boiling water
1 (6 ounce) package strawberry gelatin
1½ cups cold water
1 loaf pound cake, in 1-inch cubes
8 ounces non-dairy whipped topping
2 cups sliced strawberries

Procedure:

1. Stir the gelatin in the boiling water until the gelatin is completely dissolved.
2. Stir in cold water.
3. Pour the gelatin into a 9 x 13-inch pan.
4. Refrigerate until the gelatin is firm.
5. Cut the gelatin into ½-inch cubes.
6. Place the gelatin into a trifle bowl.
7. Cover the gelatin with a layer of cake cubes.
8. Cover the cake cubes with ½ of the whipped topping.
9. Top with a layer of strawberries.
10. Top the strawberries with the remaining whipped topping.
11. Refrigerate for at least 1 hour.

Berry Trifle

Ingredients:

1 angel food cake
1 pint blueberries
1 pint blackberries
1 pint raspberries
1 pint strawberries, hulled
1 tablespoon sugar
½ cup water
8 ounces non-dairy whipped topping
3 tablespoon strawberry liqueur

Procedure:

1. Rinse the berries.
2. In mixing bowl slice the strawberries, add the sugar, water and the remaining berries.
3. Spread 2 tablespoons of the berries around the bottom of a trifle bowl.
4. Cut the cake into 1-inch cubes cake.
5. Drizzle the liqueur over the cake
6. Place ½ of the cake on top of the berries in the trifle bowl.
7. Add ½ of the berries on top of the cake
8. Top the berries with ½ of the whipped topping.
9. Repeat steps 6-8.
10. Refrigerate overnight.

Vanilla Berry Trifle

Ingredients:

8 ounces non-dairy whipped topping

40 vanilla wafers, divided

2 (3.4 ounce) packages vanilla instant pudding

3½ cups cold milk

2 cups mixed berries (sliced fresh strawberries, blueberries, raspberries)

Procedure:

1. Spread the whipped topping onto the bottom and up the side of a trifle bowl.
2. Gently press 16 wafers into the whipped topping around the side of bowl.
3. Beat the pudding mixes and milk for 2 minutes.
4. Spoon ½ of the pudding into the trifle bowl.
5. Top the pudding with ½ of the remaining wafers.
6. Top the wafers with ½ of the berries.
7. Repeat steps 4-6.
8. Refrigerate for at least 3 hours.

Lemon Berry Trifle

Ingredients:

2 (3.4 ounce) packages lemon instant pudding
2½ cups cold milk
8 ounces non-dairy whipped topping, divided
4 cups mixed fresh berries (blueberries, raspberries, sliced strawberries), divided
42 vanilla wafers

Procedure:

1. Beat the pudding mixes and milk for 2 minutes.
2. Stir in 1½ cups of the whipped topping.
3. Reserve ¼ cup berries for garnish.
4. Arrange 21 wafers on the bottom and up the side of a trifle bowl.
5. Top with ⅓ of the pudding mixture.
6. Top the pudding with ½ of the berries.
7. Top the berries with ½ of the remaining vanilla wafers.
8. Repeat steps 5-7.
9. Top with the remaining pudding, whipped topping and garnish with the reserved berries.
10. Refrigerate for at least 4 hours.

Blackberry Trifle

Ingredients:

1 angel food cake, cut into 1-inch cubes
4 tablespoons sherry
1 (3.4 ounce) package instant vanilla pudding
1 cup sour cream
1 cup milk
4 cups blackberries
1 cup heavy whipping cream
2 tablespoons powdered sugar
3 tablespoons blackberries for garnish
Sugar to taste (optional)

Procedure:

1. Blend the pudding mix, sour cream and milk for 2 minutes.
2. Place $\frac{1}{2}$ of the cake into a trifle bowl.
3. Pour $\frac{1}{2}$ of the pudding mixture over the cake,
4. Top with $\frac{1}{2}$ of the blackberries.
5. Repeat steps 2-4.
6. Whip the cream with the powdered sugar until stiff peaks form.
7. Top the trifle with cream and garnish with blackberries.
8. Note: If the blackberries are not sweet, mix them with sugar to taste prior to assembling the trifle.

All American Trifle

Ingredients:

2 loaves pound cakes, cubed
3 pounds fresh strawberries, hulled and sliced
 $\frac{1}{4}$ cup sugar
1 quart heavy whipping cream
1 (3.4 ounce) package instant white chocolate pudding mix
1 (6 ounce) container lemon yogurt
2 tablespoons coconut-flavored rum, divided
2 pints fresh blueberries

Procedure:

1. In a bowl, sprinkle the strawberries with the sugar.
2. Stir the strawberries to distribute the sugar, and set aside.
3. In a large chilled bowl, mix the cream, white chocolate pudding mix, lemon yogurt, and 1 tablespoon of coconut rum, and beat until the mixture is fluffy.
4. Reserve 1 cup of the pudding mixture for a garnish.
5. Add $\frac{1}{3}$ of the cake to a large trifle bowl and sprinkle the cubes with 1 tablespoon of coconut rum.
6. Cover the cake with $\frac{1}{3}$ of the strawberries.
7. Cover the strawberries with $\frac{1}{3}$ of the blueberries.
8. Cover the blueberries with $\frac{1}{2}$ of the pudding mixture.
9. Repeat steps 5-8.
10. Repeat steps 5-7. You should end with a layer of blueberries with strawberries peeking through to show color.
11. Refrigerate the trifle until it is ready to serve.
12. Serve with a dollop of the reserved pudding mixture.

Pumpkin Gingerbread Trifle

Ingredients:

3 cups gingerbread cookies, crushed
1 (16 ounce) can pumpkin
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground ginger
¼ teaspoon ground allspice
2½ cups milk
1 (3.4 ounce) package instant butterscotch pudding mix
2 cups heavy whipping cream

Procedure:

1. Set aside ¼ cup of the gingerbread crumbs for use as a garnish.
2. Combine the pumpkin, spices, milk and pudding mix and mix until smooth
3. Whip the cream until stiff peaks form.
4. Sprinkle ¼ of the gingerbread into a trifle bowl.
5. Spoon ½ of the pumpkin mixture over the gingerbread.
6. Sprinkle ¼ of the gingerbread crumbs over the pumpkin.
7. Spoon ½ of the whipped cream into the bowl.
8. Sprinkle ¼ of the gingerbread crumbs over the whipped cream.
9. Top the gingerbread crumbs with the remaining pumpkin mixture.
10. Put the remaining gingerbread crumbs on top of the pumpkin mixture.
11. Top with the remaining whipped cream.
12. Sprinkle the reserved gingerbread crumbs around the top of the trifle.
13. Refrigerate overnight.

Caramel Apple Trifle

Ingredients:

3 tablespoons butter
4 cups chopped peeled tart apples
1 cup chopped walnuts
½ cup packed brown sugar
1 teaspoon apple pie spice, divided
8 ounces cream cheese
1 jar caramel ice cream topping, divided
12 ounces non-dairy whipped topping, divided
2 loaves pound cake, cut into 1-inch cubes

Procedure:

1. In a large skillet, melt the butter over medium heat and stir in the apples, walnuts, brown sugar and ½ teaspoon apple pie spice.
2. Cook and stir for 8-10 minutes or until the apples are tender.
3. Beat the cream cheese until it is smooth.
4. Beat ½ cup caramel topping and the remaining apple pie spice into the cream cheese, and then fold in 2 cups of the whipped topping.
5. Put ⅓ of the cake cubes into a trifle bowl.
6. Top the cake with ⅓ of the cream cheese mixture
7. Top the cream cheese mixture with ⅓ of the apple mixture.
8. Repeat steps 5-7 twice.
9. Garnish with the remaining whipped topping and drizzle with the remaining caramel topping. Sprinkle with additional apple pie spice if desired.
10. Refrigerate overnight.

Doughnut Trifle

Ingredients

- 1 dozen glazed doughnuts
- 1 (3.4 ounce) box instant vanilla pudding
- 2 cups milk
- 8 ounces whipped topping

Procedure:

1. Cut or tear each doughnut into eighths.
2. Prepare the pudding according to the package instructions.
3. Put $\frac{1}{2}$ of the doughnuts into a trifle bowl.
4. Spread $\frac{1}{2}$ of the pudding over the doughnuts.
5. Spread $\frac{1}{2}$ of the whipped topping over the pudding.
6. Repeat steps 3-5.
7. Refrigerate at least 1 hour before serving.
8. This recipe works with virtually any type of doughnut or pastry and any type of pudding.

Mincemeat Trifle

Ingredients:

1 angel food cake, cut into 1-inch cubes
6 egg yolks
2 cups milk
 $\frac{2}{3}$ cup sugar
4 teaspoons grated lemon peel
 $\frac{1}{4}$ teaspoon salt
2 teaspoons vanilla extract
2 cups prepared mincemeat
 $\frac{1}{3}$ cup lemon juice
1 cup heavy whipping cream
3 tablespoons powdered sugar
Candied red and green cherries as a garnish

Procedure:

1. In a saucepan, combine the egg yolks, milk, sugar, lemon peel and salt until blended.
2. Cook over medium-low heat for 15 minutes, stirring frequently.
3. Remove the pan from the heat and stir in the vanilla.
4. Cover and refrigerate for 1 hour.
5. Combine the mincemeat and lemon juice.
6. Place $\frac{1}{3}$ of the cake in a trifle bowl.
7. Top the cake with $\frac{1}{3}$ of the custard
8. Top the custard with $\frac{1}{2}$ of the mincemeat.
9. Repeat steps 6-8 once.
10. Repeat steps 6 and 7.
11. Beat the cream and powdered sugar until soft peaks form.
12. Spread the whipped cream over the custard.
13. Garnish with cherries if desired.
14. Refrigerate overnight.

Fruit Desserts

What can be better than fruit? Fruit is nature's dessert. Not only is it a healthy part of every diet, it is positively delicious. You and your family will enjoy the fabulous fruit desserts in this chapter.

Strawberries Romanov

Ingredients:

1 cup plain Greek yogurt
¼ cup firmly packed brown sugar
½ teaspoon ground cinnamon
1 teaspoon vanilla extract
2 tablespoons strawberry liqueur
2 pints fresh strawberries, hulled and cut into bite-size pieces
2 tablespoons pecan pieces, lightly toasted

Procedure:

1. In a small bowl, whisk the first 5 ingredients until they are fully mixed.
2. Refrigerate for at least 1 hour to make the sauce slightly firm.
3. Divide berries evenly into four dessert dishes.
4. Spoon ¼ cup sauce over each serving of berries.
5. Top with nuts and serve immediately.

Strawberry Chiffon

Ingredients:

- 1 (6 ounce) box strawberry flavored gelatin
- 2 cups boiling water
- 1 (10 ounce) package frozen strawberries, thawed and undrained
- 1 (15 ounce) can crushed pineapple, undrained
- 2 thinly sliced bananas
- 8 ounces cream cheese
- 8 ounces non-dairy whipped topping
- 1 teaspoon vanilla
- 1½ cups powdered sugar
- 1 cup chopped nuts

Procedure:

1. Mix the gelatin and 2 cups boiling water and stir until the gelatin is dissolved.
2. Set aside ¼ cup of gelatin mixture.
3. To remaining gelatin add the strawberries, pineapple and bananas and pour into a mold.
4. Refrigerate for 1½ hours.
5. Combine the cream cheese, whipped topping, vanilla, powdered sugar, nuts and the remaining ¼ cup gelatin.
6. Mix until well blended.
7. Unmold the gelatin-fruit mixture.
8. Use the cream cheese mixture as a frosting for the gelatin-fruit mixture.
9. Refrigerate until ready to use.

Strawberry Bavarian Crème

Ingredients:

2 cups fresh strawberries
½ cup sugar
1 teaspoon lemon juice
2 egg whites, room temperature
Pinch of salt
1 envelope unflavored gelatin
¼ cup cold water
¼ cup heavy whipping cream
¼ teaspoon vanilla
1 can whipped cream

Procedure:

1. Purée 1 cup of the strawberries.
2. Pour the puréed berries into a medium mixing bowl.
3. Add the sugar, lemon juice, egg whites and salt and mix well.
4. Sprinkle the gelatin over the cold water and let the gelatin stand for 5 minutes to soften.
5. Heat the gelatin while stirring until it is completely dissolved.
6. Stir the gelatin into strawberry mixture and refrigerate it for 10 minutes.
7. Beat the gelatin mixture until it forms shiny soft mounds.
8. Whip the cream and vanilla until it forms stiff peaks.
9. Fold the whipped cream into the strawberry mixture.
10. Spoon into parfait glasses.
11. Place a whole strawberries in each glass.
12. Chill for at least 2 hours.
13. Top with whipped cream immediately before serving.

Strawberries in Sour Cream

Ingredients:

- 1 quart strawberries, hulled and sliced
- 1 cup sugar
- 1 pint sour cream

Procedure:

1. Mix the strawberries and sugar.
2. Let stand until the sugar dissolves.
3. Mix in the sour cream.
4. Refrigerate until ready to serve.

Zabaglione with Strawberries

Ingredients:

10 cups fresh strawberries, hulled and quartered

6 egg yolks

$\frac{3}{4}$ cup sugar

Pinch of salt

Procedure:

1. Place the strawberries in 8 dessert bowls.
2. Constantly whisk the egg yolk and sugar together in top of a double boiler over boiling water for 2 to 3 minutes until the mixture is slightly thickened. The water must not touch the bottom of the upper bowl.
3. Spoon the mixture over the strawberries.
4. Serve *immediately*.

Fruit-filled Chocolate Dreams

Ingredients:

½ cup cold milk
½ teaspoon vanilla
1 envelope whipped topping mix
1 tablespoon cocoa powder
Fresh fruit (strawberries, blueberries, pitted cherries, etc.)
¾ cup sugar
⅓ cup cocoa powder
1 tablespoon cornstarch
¾ cup water
1 tablespoon butter
1 teaspoon vanilla

Procedure:

1. Blend the cold milk, vanilla, topping mix and 1 tablespoon cocoa powder.
2. Whip until the topping is light and fluffy.
3. Spoon the mixture into five mounds onto an aluminum-foil-covered cookie sheet.
4. Shape into shells.
5. Freeze overnight.
6. In a small saucepan combine the sugar, the remaining cocoa and cornstarch.
7. Stir in the water.
8. Cook over medium heat, stirring constantly, until the mixture comes to a boil.
9. Boil for 1 minute.
10. Remove the pan from the heat and add the butter and vanilla, stirring until smooth.
11. Chill thoroughly.
12. Fill center of each frozen shell with fresh fruit and drizzle with the chocolate sauce.

Lemon Pineapple Fluff

Ingredients:

- 1 $\frac{2}{3}$ cups sugar, divided
- 1 (20 ounce) can crushed pineapple
- 8 eggs, divided
- 1 (3 ounce) package lemon gelatin
- 1 prepared graham cracker crust

Procedure:

1. Cook the pineapple, egg yolks, and 1 cup of sugar in double boiler until the mixture is thick.
2. Remove the mixture from the heat and add the gelatin.
3. Stir well and cool.
4. Beat the egg-whites until they form stiff peaks, gradually adding the $\frac{2}{3}$ cup sugar.
5. Fold the egg whites into pineapple mixture.
6. Pour into the graham cracker crust.
7. Refrigerate overnight.

Pineapple Delight

Ingredients:

- 1 (20 ounce) can unsweetened crushed pineapple
- 16 ounces small curd cottage cheese
- 16 ounces sour cream
- 8 ounces non-dairy whipped topping
- 2 packages pistachio instant pudding
- ¼ cup chopped nuts

Procedure:

1. Pour the pineapple and juice into a large bowl.
2. Mix in all of the remaining ingredients except the chopped nuts.
3. Stir until well mixed.
4. Refrigerate overnight.
5. Garnish with the chopped nuts.

Peaches Dorado

Ingredients:

1 (29 ounce) can cling peach halves
2 tablespoons light rum or brandy
1 cup sour cream
¼ cup brown sugar
Toasted almonds

Procedure:

1. Pour the peaches and juice into a bowl.
2. Sprinkle with the rum or brandy and refrigerate overnight.
3. Blend the sour cream and brown sugar.
4. Place 2 drained peach halves in each dessert dish.
5. Spoon on the sour cream mixture and sprinkle with toasted almonds.

White Peaches and Blackberries in Kirsch

Ingredients:

4 white freestone peaches

½ cup water

¼ teaspoon vanilla

2 cups blackberries

2 tablespoons kirsch

Procedure:

1. Refrigerate the peaches for several hours.
2. Boil the water, sugar, and vanilla to form a syrup.
3. Remove the pan from the heat and add the blackberries.
4. Allow to cool to room temperature and add the kirsch.
5. Peel and halve the peaches.
6. Place two halves on each serving plate and pour the blackberry mixture over the peaches.

Christmas Spiced Fruit

Ingredients:

½ cup sugar

¼ cup cider vinegar

1 tablespoon whole cloves

4 cinnamon sticks

1 (20 ounce) can peach halves, drained with juice reserved

1 (20 ounce) can pear halves, drained with juice reserved

1 (20 ounce) can pineapple slices, drained with juice reserved

Red and green Maraschino cherries

Procedure:

1. Combine the sugar, vinegar, cloves, cinnamon sticks and reserved fruit juices in a large saucepan.
2. Bring the mixture to a boil and boil 5 minutes.
3. Remove the mixture from the heat and place the canned fruit into the syrup.
4. Cool to room temperature.
5. Refrigerate in covered container at least overnight before using.
6. Keeps for 2 weeks in the refrigerator.
7. Serve decorated with the red and green Maraschino cherries.

Marshmallow Fruit

Ingredients:

- 2 (11 ounce) cans mandarin orange segments, drained
- 1 (15¼ ounce) can pineapple chunks, drained
- 1 (4 ounce) jar maraschino cherries, drained
- 2 cups miniature marshmallows
- 1 cup chopped walnuts
- 1 teaspoon lemon juice
- 8 ounces non-dairy whipped topping

Procedure:

1. Toss the orange segments, pineapple, cherries, marshmallows and walnuts.
2. Drizzle with lemon juice.
3. Fold the whipped topping into the fruit.
4. Refrigerate overnight.

Cheese Fruit Whip

Ingredients:

- 1 (3 ounce) package lime gelatin
- $\frac{3}{4}$ cup cottage cheese
- 8 ounces non-dairy whipped topping
- 1 cup melon balls
- 1 (8 ounce) can crushed pineapple, drained
- 2 tablespoon snipped mint leaves (optional)

Procedure:

1. Sprinkle the gelatin on the cottage cheese to soften.
2. Stir and let stand for a few minutes.
3. Stir again until the gelatin is dissolved.
4. Fold in the whipped topping and fruits.
5. Cover and refrigerate until ready to serve.

Fruit Supreme

Ingredients:

- 1 pint fresh strawberries or 2 pounds frozen strawberries
- 2 large grapefruit
- 3 large navel oranges
- 1 bottle pink champagne
- 1 (8 ounce) package pitted dates, halved or 12 fresh dates, pitted and halved
- 2 pints lemon sherbet

Procedure:

1. Wash the fresh strawberries and remove the caps. If using frozen strawberries, thaw and drain them.
2. Cut any large berries in half.
3. Peel and section the grapefruit and oranges.
4. Refrigerate the fruit until it is well chilled—about 2 hours.
5. Refrigerate the champagne until ready to use.
6. Combine the fruit and dates in a large, chilled bowl and toss lightly.
7. Arrange the fruit in 12 dessert dishes.
8. Top each serving with a small scoop of lemon sherbet.
9. Pour some champagne over each serving.
10. Serve at once.

Simple Fruit Ambrosia

Ingredients:

- 1 (16 ounce) can fruit cocktail, drained
- 1 (20 ounce) can pineapple chunks, drained
- ½ cup shredded coconut
- 1 cup miniature marshmallows
- 1 cup sour cream
- 1 cup mayonnaise
- 1 banana, sliced

Procedure:

1. In a large bowl, combine all the ingredients and mix well
2. Chill well before serving.

Dessert Fruit Salad

Ingredients:

1 (8¾ ounce) can fruit cocktail, slightly drained
2 bananas, peeled and sliced
1 small apple, pared and diced
½ cup seedless green grapes
5 Maraschino cherries, halved
½ cup mini marshmallows
½ cup whipping cream, whipped
Whole strawberries to garnish

Procedure:

1. In large bowl, combine the fruit cocktail, bananas, apple, grapes, cherries and marshmallows.
2. Whip the cream until it forms stiff peaks.
3. Fold the whipped cream into the fruit.
4. Refrigerate.
5. Just before serving, garnish with strawberries.

Summer Fruit with Lemon Poppy Seed Dressing

Ingredients:

2 tablespoons oil

2 tablespoons honey

2 tablespoons frozen lemonade concentrate, thawed

¼ teaspoon poppy seed

Dash of salt

1 cup seedless red grapes, halved

1 cup watermelon balls

1 medium nectarine, peeled and sliced

1 medium pear, peeled and sliced

Procedure:

1. In small jar with tight fitting lid, combine the first 5 ingredients and shake well.
2. In medium bowl, combine the fruit.
3. Pour the dressing over the fruit and toss gently.
4. Refrigerate for 2 hours to blend the flavors.

Marinated Summer Fruit

Ingredients:

- ½ cup honey
- ¼ cup water
- ¼ cup lime juice
- ¼ cup orange liqueur
- 1 cup honeydew melon balls
- 1 cup watermelon balls
- 1 cup cantaloupe melon balls
- 2 large peaches, peeled and sliced
- 1 cup strawberries, halved
- 1 cup seedless grapes

Procedure:

1. In a small saucepan, combine the honey and water and bring the mixture to a boil.
2. Reduce the heat and simmer for 5 minutes.
3. Stir in the lime juice and orange liqueur.
4. Cool completely.
5. In a medium bowl, combine the fruit.
6. Pour the marinade over the fruit and mix gently.
7. Refrigerate 2 hours to blend the flavors.

Dried Fruit Balls

Ingredients:

- 1½ cups raisins
- 1 cup dried apricots
- 1 cup pitted dried dates
- 1 cup flaked coconut
- 1 cup finely chopped walnuts

Procedure:

1. Put first 3 ingredients in food processor or blender and grind.
2. In large bowl, combine the ground mixture with the coconut and ½ of the walnuts. Mix well.
3. Shape into 1-inch balls.
4. Roll the balls in the remainder of the chopped nuts, pressing so that the nuts will stick.
5. Chill until firm.
6. Store in cool dry place or refrigerate.

Fruit Kebabs

Ingredients:

½ medium cantaloupe, cut into 1-inch cubes
1½ cups strawberries, hulled
3 kiwi fruits, cut into 1-inch cubes
1 cup seedless grapes
2 large bananas, cut into ½-inch slices
3 large dried or fresh figs, sliced
6 (12-inch) bamboo skewers
1 cup vanilla yogurt

Procedure:

1. Thread the fruit onto the skewers.
2. Put the vanilla yogurt into small individual bowls.
3. As you eat, dip the fruit kabobs into the yogurt.

Stuffed Date and Figs

Ingredients:

4 cups sifted powdered sugar
¾ cup sweetened condensed milk
⅛ teaspoon salt
⅛ teaspoon vanilla
⅛ teaspoon red food coloring
⅛ teaspoon green food coloring
24 dates
24 dried figs
Powdered sugar for rolling the fruits

Procedure:

1. Mix the sugar, condensed milk, vanilla and salt until smooth and blended.
2. Divide the mixture and color half of mixture green and half pink.
3. Carefully cut the dates lengthwise and remove the pits.
4. Put the figs in a colander or strainer over boiling water for 5-10 minutes, until they are plump and tender. Dry on absorbent paper.
5. Cut the figs lengthwise and remove the seeds.
6. Stuff the fruits with the fondant mixture and roll in sugar.
7. If using fresh figs, skip step 4.

Date Rolls

Ingredients:

2 cups miniature marshmallows
1 package chopped dates
1 cup chopped nuts
 $\frac{2}{3}$ cup heavy whipping cream
16 graham crackers, crushed
Non-dairy whipped topping as a garnish

Procedure:

1. Mix all the ingredients together and form the mixture into a roll.
2. Wrap the roll in plastic wrap and refrigerate for 24 hours or more.
3. Slice and serve with whipped topping.

Honey Date Balls

Ingredients:

1 cup dates, finely chopped
¾ cup honey
4 tablespoons butter
2 eggs
2 cups crispy rice cereal
½ cup nuts, chopped fine
1 cup toasted coconut

Procedure:

1. Beat the eggs.
2. Stir in the dates and honey.
3. Melt the butter in a heavy pan.
4. Stir the egg mixture into the melted butter.
5. Over medium to low heat, cook 10 minutes, stirring constantly.
6. Remove from heat, stir in the cereal and nuts.
7. When the mixture is cool enough to handle (but still warm) form into 1-inch balls.
8. Roll the balls in the toasted coconut.

Rum Date Balls

Ingredients:

2 cups vanilla wafers, finely crushed

¼ cup honey

⅓ cup white rum

2 cups walnuts finely ground

1 (8 ounce) package pitted dates, snipped

Procedure:

1. Thoroughly blend all ingredients and shape into 1-inch balls.
2. Wrap each ball in plastic wrap.
3. Refrigerate overnight.

Mango Delight

Ingredients:

$\frac{3}{4}$ cup butter, melted
 $\frac{1}{4}$ cup brown sugar
 $1\frac{1}{2}$ cups graham cracker crumbs
 $\frac{1}{2}$ cup chopped nuts
8 ounces cream cheese
8 ounces non-dairy whipped topping
 $\frac{2}{3}$ cup sugar
1 (6 ounce) package lemon gelatin
1 cup boiling water
2 cups cold water
4 cups mangoes. peeled and sliced

Procedure:

1. Mix the melted butter, brown sugar, graham cracker crumbs and chopped nuts.
2. Press the mixture onto the bottom of a 9 x 13 inch pan.
3. Freeze for 30 minutes.
4. Cream together the cream cheese and sugar until fluffy.
5. Fold in the whipped topping.
6. Spread the cream cheese mixture over the crust and refrigerate.
7. Dissolve the gelatin in the boiling water for 2 minutes.
8. Add the cold water.
9. Arrange the mangoes over the cream cheese layer.
10. Gently pour the cooled gelatin over the mangoes.
11. Refrigerate until firm.

Quick Mango Mousse

Ingredients:

2 cups mango purée
2 (3 ounce) packages peach gelatin
1½ cups hot water
1½ cups cold water
8 ounces non-dairy whipped topping

Procedure:

1. Dissolve the gelatin in the hot water.
2. Add the cold water and the mango purée.
3. Refrigerate until the gelatin starts to thicken but is not set up.
4. Fold in the whipped topping.
5. Put the mixture in a mold.
6. Refrigerate until the gelatin has set up.

Mango Olé

Ingredients:

3 navel oranges

2 large ripe mangoes

1 tablespoon powdered sugar

2 tablespoon fresh lime juice

2 ounces white tequila

1 ounce liqueur (Cointreau®, Triple Sec®, or Grand Marnier®)

Procedure:

1. Peel the oranges and divide them into segments.
2. Peel the mangoes and cut out the pits.
3. Cube the mangoes into bite-sized portions.
4. Mix all of the ingredients in a non-reactive bowl.
5. Refrigerate for at least 4 hours before serving.

Mango Mousse

Ingredients:

1 envelope unflavored gelatin
6 tablespoons sugar
¼ cup cold water
1½ cups fresh mango purée
1 tablespoon lemon juice
2 large egg whites, at room temp.
1 cup heavy whipping cream
18 ladyfingers
2 kiwi fruit, chilled

Procedure:

1. Combine the gelatin and 4 tablespoons sugar.
2. Stir in the water and microwave uncovered on high until the gelatin and sugar dissolves.
3. Stir in the mango purée and lemon juice.
4. Chill the mixture until it mounds slightly when stirred with a spoon.
5. Beat the egg whites until foamy.
6. Gradually beat in the remaining 2 tablespoons sugar until stiff peaks form.
7. Fold the egg whites into the mango purée mixture.
8. Whip the cream until stiff peaks form.
9. Fold the mango mixture into the whipped cream.
10. Divide the mango mousse among 6 serving dishes.
11. Cut the ladyfingers crosswise into halves.
12. Insert 6 halves around the edges of each dish.
13. Chill the mousse until it is firm.
14. To serve, peel and cut the kiwis into wedges and garnish each dish with kiwi.

Mango Crème

Ingredients:

3 mangos

½ cup heavy whipping cream

¼ cup honey

Procedure:

1. Place the mangoes in a medium saucepan, and add enough water to completely cover the mangos.
2. Bring the water to a boil and reduce the heat to simmer until the skin starts to come off.
3. Remove the mangos from the water and place them in cold water until they are cool enough to handle.
4. Beat the cream and honey in a medium bowl until the mixture is light and fluffy.
5. Remove the skin from the mangos and remove the mangos from their pits.
6. Place the fruit in a blender and purée it until it is smooth.
7. Fold the mango purée into the cream mixture.
8. Pour the mixture into dessert bowls and refrigerate for at least 2 hours before serving.

Mango Crème

Ingredients:

2 large ripe mangos
2 tablespoons fresh lemon juice
¼ cup + 1 tablespoon sugar
2 egg whites
Pinch of salt
6 tablespoons whipping cream
2 tablespoons grated chocolate

Procedure:

1. Peel the mangoes and cut the flesh from the stones.
2. Finely dice ½ of the fruit.
3. Purée the remaining fruit, lemon juice and ¼ cup sugar.
4. Beat the egg whites until soft peaks form.
5. Slowly add the 1 tablespoon sugar and salt to the egg whites and they are beat until stiff but not dry.
6. Whip the cream until stiff peaks form.
7. Gently fold the egg whites into the whipped cream.
8. Fold the mango purée into the cream mixture.
9. Fold the diced mango into the mixture.
10. Spoon into a serving bowl or individual dessert dishes.
11. Refrigerate at least 30 minutes.
12. To serve, decorate with the grated chocolate.

Flaming Mangoes

Ingredients:

- 2 fresh mangoes
- 1 cup orange juice
- 2 tablespoons sugar
- 1 cup tequila
- 1 quart vanilla ice cream

Procedure:

1. Peel the fresh mangos and cut each into 6 slices.
2. Place the mango slices in a chafing dish or skillet.
3. Pour the orange juice over the fruit and sprinkle with sugar.
4. Heat to simmering, stirring gently to dissolve the sugar, and coat the fruit.
5. After 3 or 4 minutes pour in the tequila and keep over medium heat.
6. Flame the sauce by pouring a little tequila into a teaspoon and holding it over a flame until it flames and then use this flaming tequila to light the tequila on top of the mangos.
7. Serve over vanilla ice cream.

Candied Kumquats

Ingredients:

4 cups kumquats, roughly chopped
1 cup water
2 cups sugar

Procedure:

1. Chop the kumquats into fairly large pieces. Discard any seeds that are visible. Small kumquats may be left whole.
2. Heat the water and sugar over high heat until it comes to a boil.
3. Simmer for 4 minutes.
4. Add the kumquats and simmer for 10 minutes.
5. Drain the kumquats through a sieve set over a bowl.
6. Return the syrup to the pan and simmer for 5 minutes to reduce the syrup.
7. Combine the kumquats and $\frac{1}{4}$ cup of the reduced syrup.
8. Serve immediately or put into a jar and refrigerate.
9. Can be stored for up to two weeks.

Spicy Sweet Kumquats

Ingredients:

6 tablespoons granulated sugar

1½ tablespoons chili powder

3 large egg whites

60 kumquats (preferably thin-skinned)

Procedure:

1. Mix the sugar and chili powder.
2. Working with one kumquat at a time, dip one side in the egg whites, letting excess drip off, then dip in sugar mixture.
3. Transfer the kumquats to a baking rack to dry, coated side up.
4. When the kumquat is dry, coat the other side.

Tropical Fruit Platter

Ingredients:

- 1 pound watermelon, sliced, seeded and cut in wedges
- 1 pineapple, halved, pared and cut in 2-inch slices with top reserved
- 1 papaya, peeled and sliced
- 2 mangoes, peeled and sliced
- 2 tangerines, peeled and sliced
- 2 bananas, sliced
- 6 passion fruit, puréed
- 2 tablespoons sugar
- ½ cup water

Procedure:

1. Put the passion fruit purée, sugar and ½ cup water into a small saucepan.
2. Bring the mixture to a boil over medium heat and boil vigorously for 1 minute.
3. Remove the pan from the heat and strain the liquid through a fine mesh strainer into a pitcher, pushing the pulp with the back of a wooden spoon to extract all the juice.
4. Cool.
5. Place the pineapple top in the center of a large round glass serving platter.
6. Arrange the fruit attractively in circles around it.
7. Pour the passion fruit syrup over the fruit and serve immediately.

Tropical Fruit Salad

Ingredients:

3 cups watermelon
3 cups cantaloupe
1 cups honey dew melon
2 cups strawberries, hulled and sliced
1 cup white grapes
1 cup red grapes
2 mangoes
1 (20 ounce) can chunk pineapple
1 cup fresh blueberries
3 kiwi, peeled and sliced
2 tablespoons powdered sugar
2 tablespoons water
½ teaspoon lemon juice
Mint, optional

Procedure:

1. Make melon balls from the melon and place them in a serving bowl.
2. Add the sliced strawberries.
3. Add the grapes, pineapple and blueberries.
4. Peel and cut the mangoes into bite-sized chunks and add them to the salad.
5. Add the kiwi.
6. Toss gently.
7. Mix the water, lemon juice and sugar.
8. Pour over the salad.
9. Toss gently.
10. Optionally garnish with fresh mint.

Almond Float

Ingredients:

3 envelopes unflavored gelatin
3¼ cups water, divided
1½ cans evaporated milk
1 cup sugar
3 teaspoons almond extract
1 can fruit cocktail, drained
1 can mandarin oranges, drained
1 can lychee, drained

Procedure:

1. Soften the gelatin in ½ cup of water for 5 minutes.
2. Mix the remaining water, evaporated milk and sugar in a saucepan and heat until it is just boiling, stirring frequently.
3. Remove the pan from the heat, add the gelatin, and allow the mixture to cool.
4. Add the almond extract.
5. Pour the gelatin into a 9 x 13 inch pan.
6. Refrigerate overnight.
7. Cube the gelatin and place it in a serving bowl.
8. Add the fruit cocktail, mandarin oranges and lychees.
9. Mix well.

Lychee Salad

Ingredients:

1 cup lychees, seeded
1 cup papaya, peeled and diced
2 mangoes, peeled and cut into slices
1 cup fresh figs, peeled and cubed
1 cup yogurt
1 teaspoon ginger root, grated
1 tablespoon lemon juice
Chopped macadamia nuts

Procedure:

1. Place the fruit into a bowl.
2. Mix the yogurt, ginger and lemon juice.
3. Pour the dressing over the fruit immediately before serving.
4. Sprinkle with macadamia nuts.

Stuffed Lychees

Ingredients:

1¼ cup currants
¼ cup toasted sesame seeds
1 cup dried apricots, finely chopped
1 tablespoon sweet sherry
20 fresh or canned lychees

Procedure:

1. If using fresh lychees, remove the stones. Otherwise, rinse the canned lychees to remove excess sugar.
2. Blend together the currants, sesame seeds, dried apricots, and sherry.
3. Stuff the mixture into lychees.
4. Refrigerate before serving.

Purple Passion Salad

Ingredients:

- 1 (16 ounce) can dark sweet cherries
- 1 (20 ounce) can crushed pineapple, drained
- 1 pint sour cream
- 1 cup miniature marshmallows
- 1 cup flaked coconut
- 1 (20 ounce) fruit cocktail, drained

Procedure:

1. Drain the cherries reserving $\frac{1}{2}$ of the liquid.
2. Cut the cherries into halves.
3. Mix all of the fruits together in a bowl.
4. Mix the sour cream and some of the reserved cherry juice, adding more if necessary to reach a pleasing color. Discard any remaining cherry juice.
5. Mix the sour cream with the fruit.
6. Refrigerate overnight.

Purple Passion Salad II

Ingredients:

- 1 (16 ounce) can pitted dark sweet cherries
- 1 (20 ounce) can pineapple tidbits
- 1 (20 ounce) can mandarin oranges
- 1 cup miniature marshmallows
- 8 ounces cream cheese
- 8 ounces non-dairy whipped topping

Procedure:

1. Drain the fruit very well. Reserve the cherry liquid.
2. Combine the cream cheese and $\frac{1}{2}$ of the cherry liquid.
3. Combine the whipped topping with the cream cheese.
4. Mix the fruit and cream cheese mix together.
5. Refrigerate overnight.

Moonlight Madness

Ingredients:

- 1 large passion fruit
- 2 medium papayas
- ½ cup sherry
- ¼ teaspoon fresh lime juice
- 1 tablespoon sugar

Procedure:

1. Peel the fruit and cut it into quarters, discarding the seeds.
2. Place the fruit in individual serving bowls.
3. Sprinkle the sherry, sugar, and lime juice over the fruit.
4. Serve immediately.

Fruit with Lemon Dip

Ingredients:

- 1 pint lemon yogurt
- 8 ounces non-dairy whipped topping
- $\frac{1}{8}$ teaspoon cinnamon
- 1 cup orange juice
- 2 Granny Smith apples, sliced and cored
- 2 Macintosh apples, sliced and cored
- 1 pint fresh strawberries, sliced
- 2 kiwis, peeled and sliced
- 2 nectarines, sliced
- 1 pineapple, peeled and sliced
- 2 pears, sliced and cored

Procedure:

1. Mix the lemon yogurt, whipped topping and the cinnamon to make a lemon dip.
2. Refrigerate.
3. Pour the orange juice into a small bowl and dip the apple slices, nectarine slices, and pear slices until they are coated.
4. Place the bowl of lemon dip in the center of a large platter and arrange the fruit around the dip.

Fruit Dip

Ingredients:

8 ounces cream cheese

1 (7 ounce) container marshmallow crème

1 teaspoon vanilla

1 teaspoon cinnamon

Fresh fruit

Procedure:

1. Blend the cream cheese, marshmallow crème and vanilla.
2. Sprinkle with cinnamon.
3. Refrigerate until chilled.
4. Slice fresh fruit (apples, pears, whole strawberries, etc.) and arrange on a platter with the bowl of dip in center.

Fruit Bowl

Ingredients:

2 cups water
1½ cups sugar
3 tablespoons lemon juice
2 tablespoons whole anise seeds
½ teaspoon salt
1 pineapple
1 honeydew melon
1 cantaloupe
2 navel oranges
2 nectarines
2 purple plums
1 cup seedless grapes
1 lime, sliced very thin

Procedure:

1. Combine the water, sugar, lemon juice, anise seeds and salt.
2. Cook over medium heat for 15 minutes until the mixture reaches a light syrup consistency.
3. Refrigerate.
4. Peel the pineapple, melons, and oranges and cut them into bite-size pieces.
5. Slice the nectarines and plums in wedges.
6. Combine the cut fruit with grapes and lime slices.
7. Strain the syrup and pour it over the fruit.
8. Chill thoroughly, stirring occasionally.

Fruit and Yogurt Mold

Ingredients:

- 1 cup orange juice
- 1 cup plain yogurt
- 1 envelope unflavored gelatin
- ½ cup frozen blueberries (unsweetened)
- 1 banana, sliced
- ½ teaspoon vanilla

Procedure:

1. Soften the gelatin in the orange juice for 5 minutes.
2. Heat the orange juice, while stirring, until the gelatin dissolves.
3. Remove the juice from the heat and add the yogurt.
4. Stir until smooth.
5. Stir in the fruit and vanilla.
6. Pour into a gelatin mold or individual dessert glasses.
7. Refrigerate until set.

Fruit and Yogurt Bowl

Ingredients:

1 cantaloupe, cut into 1-inch pieces
3 cups strawberries, hulled
3 peaches, sliced
2 bananas, sliced
1 cup seedless grapes
½ cup shredded coconut
2 cup plain yogurt
4 tablespoons honey
2 teaspoons vanilla
Chopped nuts or sunflower seeds (optional garnish)

Procedure:

1. Lightly combine the fruits with the coconut in a large bowl.
2. Mix the yogurt, honey and vanilla.
3. Fold the yogurt into the fruit mixture.
4. Chill.
5. Garnish with nuts or seeds, if desired.

Tapioca Fruit Cup

Ingredients:

3 tablespoons tapioca

4 tablespoons sugar

2½ cups water, divided

Dash of salt

1 (6 ounce) can frozen orange juice concentrate, thawed

2 apples, cored and diced

2 oranges, peeled and sectioned

½ pound grapes

2 bananas, sliced

Procedure:

1. Mix the tapioca, sugar, salt and 1 cup water, in a saucepan and bring to a full boil, stirring constantly.
2. Stir in the orange juice concentrate and the remaining water.
3. Refrigerate overnight.
4. Add the fruit to the tapioca.
5. Refrigerate until ready to serve.

Pears Poached In Wine

Ingredients:

6 firm Bartlett pears
1 bottle red wine
1 vanilla bean, whole
2 cinnamon sticks
2 bay leaves
2 cups sugar
16 ounces mascarpone cheese, softened
½ cup heavy whipping cream
Pinch cinnamon
½ cup powdered sugar
2 tablespoons butter

Procedure:

1. Peel the pears and leave the stem intact.
2. In a large saucepan, bring the wine and an equal amount of cold water to a simmer.
3. Split the vanilla bean lengthwise and add it to the wine and water mixture.
4. Add the cinnamon sticks, bay leaves and sugar, to taste.
5. Add the pears to liquid and simmer for about 20 minutes or until tender.
6. Cool the pears in the wine mixture to room temperature.
7. Remove the stems from pears and set them aside.
8. Core the pears with an apple corer, leaving the pear whole.
9. Whisk together the mascarpone cheese, heavy cream, a pinch of cinnamon and powdered sugar until smooth.
10. Transfer the cheese mixture to a pastry bag.
11. Pipe the filling into the cored pears and finish by putting the stems gently into the mascarpone filling on top of the pears.
12. Bring the sauce up to a simmer and reduce by half.
13. Add the butter to the reduced sauce and stir until combined.
14. Spoon generously over the pears.
15. Cool to room temperature before serving.

Figs Poached in Spiced Red Wine

Ingredients:

- 1½ cups dry red wine
- 2 tablespoons sugar
- 1 cinnamon stick
- 3 whole cloves
- 3 whole fresh figs, quartered
- 4 scoops vanilla gelato or vanilla ice cream

Procedure:

1. Mix the wine, sugar, cinnamon and cloves in a saucepan.
2. Bring the liquid to a boil over moderately high heat, stirring, and simmer the mixture for 5 minutes.
3. Add the figs and simmer just until figs are heated through.
4. Allow the figs to cool until they are warm to the touch but not hot.
5. Place scoops of gelato in two stemmed glasses and top it with the figs and some of the poaching liquid.
6. Serve immediately.

Figs in Wine

Ingredients:

1 (15 ounce) can figs

½ cup port or claret

Procedure:

1. Drain the figs, reserving ½ cup of the syrup.
2. Combine the reserved syrup and the wine.
3. Pour the mixture over the figs and marinate in the refrigerator for at least 1 hour.

Honey Fruit Balls

Ingredients:

½ pound dried apricots
½ pound dried prunes
2 slices candied pineapple
¼ pound candied cherries
1 cup walnuts
1 cup honey
¾ cup powdered sugar

Procedure:

1. Grind the fruit and nuts very finely but do not purée.
2. Place the ground fruit and nuts in a bowl and mix well.
3. Add the honey to the fruit mixture and mix well.
4. Shape into balls.
5. Roll the balls in powdered sugar.
6. Store in a covered container in cool place.

Bananas Foster

Ingredients:

1½ ripe bananas, peeled
1 tablespoon lemon juice
¼ cup brown sugar
2 tablespoons butter
⅛ teaspoon cinnamon
2 tablespoons banana liqueur
¼ cup white rum
1 pint vanilla ice cream

Procedure:

1. Slice the bananas in half lengthwise.
2. Brush the banana pieces with lemon juice.
3. Melt the sugar and butter in a flat chafing dish or a 10-inch skillet.
4. Add the bananas and sauté then until they are just tender.
5. Sprinkle the bananas with cinnamon.
6. Remove the pan from the heat and add the liqueur and rum.
7. Immediately ignite the rum and baste the bananas with the warm liquid until the flame burns out.
8. Divide the sauce and bananas over 4 scoops of ice cream in two serving dishes.
9. Serve immediately.

Fruit Fool

Ingredients:

1 (21 ounce) can apricot, peach or cherry fruit pie filling

8 ounces non-dairy whipped topping

½ cup chopped walnuts, toasted

Procedure:

1. Fold together the pie filling and the whipped topping just enough to present a marbled appearance.
2. Spoon the mixture into 6 parfait glasses.
3. Sprinkle each with nuts.
4. Serve immediately.

Cherries Jubilee

Ingredients:

2 pounds pitted Bing cherries

1 cup sugar

$\frac{1}{8}$ teaspoon salt

2 tablespoons cornstarch

$1\frac{1}{2}$ cups water

2 pints vanilla ice cream

$\frac{1}{4}$ cup brandy

Square toasted bread cubes

Procedure:

1. Combine the sugar, salt, cornstarch and water in a saucepan.
2. Add the pitted cherries and cook until thickened, stirring constantly.
3. Soak the bread squares in the brandy.
4. Scoop very hard vanilla ice cream into individual dessert cups.
5. Pour the jubilee mixture over the ice cream and place the brandied bread on top.
6. Ignite the bread cubes and serve immediately.

Apricot Cream

Ingredients:

2 pounds apricots
1 $\frac{1}{3}$ cup sugar, divided
1 cup water
3 eggs
1 envelope gelatin
3 tablespoon lemon juice
 $\frac{1}{2}$ cup passion fruit pulp
1 cup heavy whipping cream

Procedure:

1. Peel the apricots, halve and remove the stones.
2. Combine 1 cup sugar and water in saucepan, stir constantly over heat, without boiling, until the sugar is dissolved.
3. Add the apricots and bring the water to a boil.
4. Reduce the heat and simmer for about 10 minutes, without stirring, until the apricots are tender.
5. Remove the apricots from the syrup.
6. Reserve the syrup and 8 apricot halves.
7. Purée the remaining apricots.
8. Beat the eggs and the remaining sugar in the top half of a double boiler over simmering water until they are thick.
9. Transfer the egg mixture to a large bowl and cool.
10. Sprinkle the gelatin over the lemon juice and dissolve over a hot water bath.
11. Cool the gelatin to room temperature but do not allow it to set.
12. Stir the apricot purée into the egg mixture.
13. Add the gelatin mixture, passion fruit and cream.
14. Pour into a lightly oiled ring pan
15. Refrigerate overnight.
16. Turn onto a serving plate and top with the reserved apricots and syrup.

Tipsy Nectarines

Ingredients:

1/3 cup sugar

1/4 cup water

6 large nectarines

2 cups Moscato d'Asti

1/2 cup heavy whipping cream

1 tablespoon sour cream

2 teaspoons sugar

1/4 cup hazelnuts, toasted, skinned and coarsely chopped

Procedure:

1. Stir together the sugar and the water in a small saucepan.
2. Bring the mixture to a boil, stirring until the sugar dissolves.
3. In a large mixing bowl, combine the Moscato d'Asti and the sugar syrup
4. For each nectarine, slice off the top and insert a paring knife against the pit. Gently carve around the pit, loosening it from the flesh. Press the knife against the bottom side of the pit and gently push it up and out of the nectarine.
5. Place the nectarines in the Moscato d'Asti mixture and marinate overnight.
6. Whip the cream until soft peaks form.
7. Fold in the sour cream, sugar and chopped hazelnuts.
8. When ready to serve, remove the nectarines from the marinating liquid.
9. Shave 1/8 inch off the bottoms of the nectarines so that they sit flat.
10. Place each nectarine on a plate.
11. Fill the nectarines with the hazelnut cream.
12. Serve immediately.

Apple Mallow

Ingredients:

- 1 (17 ounce) jar applesauce
- ½ cup miniature marshmallows
- ⅛ teaspoon cinnamon

Procedure:

1. Mix the ingredients.
2. Refrigerate for 4 hours.

Apple Delight

Ingredients:

- 1 (20 ounce) can pineapple tidbits, reserve juice
- 2 cups miniature marshmallows
- ½ cup sugar
- 1 egg, well beaten
- 1½ tablespoons vinegar
- 1 heaping tablespoon all-purpose flour
- 12 ounces non-dairy whipped topping
- 2 cups diced apples, unpeeled
- 1½ cups Spanish peanuts

Procedure:

1. Mix the pineapple and marshmallows together and refrigerate overnight.
2. Mix the pineapple juice, sugar, egg, vinegar and flour together.
3. Cook over low heat until the mixture is thickened and refrigerate it overnight.
4. On the next day, mix the whipped topping, apples, peanuts, pineapple and marshmallow mixture and the thickened juice mixture.
5. Refrigerate for 8 hours.

Apple Snow

Ingredients:

2 cups applesauce
¼ cup lemon juice
⅛ teaspoon cinnamon
⅛ teaspoon salt
2 tablespoons sugar
2 egg whites
¼ cup sugar
Red cake decorating sugar

Procedure:

1. Combine the applesauce, lemon juice, cinnamon, salt and 2 tablespoons of sugar and mix well.
2. Beat the egg whites until they are foamy and then gradually add the ¼ cup of sugar while beating until stiff peaks form.
3. Fold the egg whites into the applesauce mixture.
4. Garnish with the red sugar.

Cinnamon Apples

Ingredients:

6 large Granny Smith apples

1 cup sugar

3 cups water

$\frac{1}{3}$ cup cinnamon drops (i.e., red hot cinnamon candies)

Few drops red coloring

Procedure:

1. Peel, core and cut the apples into quarters.
2. Bring the sugar, water, cinnamon drops and red coloring to a boil and boil for 10 minutes.
3. Slowly add the apples, to the boiling mixture.
4. Reduce the heat.
5. Simmer 20 to 30 minutes until apples are cooked throughout.
6. It may be necessary to cook the apples in multiple batches, depending on the size of the apples.
7. Remove the apples from the mixture and refrigerate overnight if desired.

Brandied Grapes

Ingredients:

Seedless grapes

¼ cup brandy

1 cup heavy whipping cream

¼ cup sugar

Procedure:

1. Sprinkle the grapes with the brandy.
2. Refrigerate for at least 1 hour.
3. Whip the cream until soft peak form while slowly adding the sugar.
4. Top the grapes with the whipped cream prior to serving.

Gelatin Desserts

Gelatin desserts were once wildly popular and I believe they will be again. They have everything going for them. They are inexpensive, delicious and beautiful. And many of them are quite healthy. I am sure that your family will love any of these gelatin desserts you make.

Many of these recipes call for a gelatin mold. You may either purchase special-made molds or use a bowl. There are a number of ways to free the gelatin from the mold. You may coat the mold with a thin layer of cooking spray. Vegetable oil or mayonnaise works just as well. Heavily flavored oils should, of course, be avoided since they will impart an unwanted flavor to the dessert.

If you do not coat the mold with oil or mayonnaise, you can dip the mold up to the rim into warm (but not hot) water for about 15 seconds. This causes the gelatin to melt. Clearly, you do not want to keep the gelatin in the hot water for long. Shake the pan to loosen the gelatin.

Whichever method you use, place a moistened plate on top of the mold and invert both the plate and mold. Shake the mold to loosen the gelatin onto the plate. Remove the mold, and since the plate is moistened, you can slide the gelatin to the center of the plate.

The recipes may describe the different consistencies reached by the gelatin at different stages of its setting. Refer to the following table for more information

Description	Gelatin consistency	Approximate refrigeration time	Uses
Refrigerate until syrupy	Like thick syrup	1 hour	Glazes for pies and fruit
Refrigerate until slightly thickened	Like unbeaten egg whites	1¼ hours	Adding creamy ingredients for beating
Refrigerate	Drawing a	1½ hours	Adding solid

until thickened	spoon through the gelatin leaves a definite impression		ingredients so they will not sink to the bottom
Refrigerate until set but not firm	Gelatin will stick to the finger when touched and will move to the side when the mold is tilted	2 hours	Layering gelatin
Refrigerate until firm	Will not stick to the finger	5 hours or overnight	Serving

Pink Fluff

Ingredients:

- 1 (3 ounce) boxes raspberry gelatin
- 1 cup hot water
- 1 small can crushed pineapple, drained
- ½ cup sugar
- 8 ounces cream cheese
- 1 cup heavy whipping cream
- 1 cup chopped nuts

Procedure:

1. Dissolve the gelatin in the hot water and place it in the refrigerator.
2. Beat the cream cheese with the sugar until it is fluffy.
3. When the gelatin begins to congeal, add the well-drained pineapple and the cream cheese and mix well.
4. Whip the cream until stiff peaks form and stir in the nuts.
5. Fold the whipped cream mixture into the gelatin mixture.
6. Pour into a glass 9 x 13 inch pan or glass bowl.
7. Refrigerate overnight.

Blueberry Fluff

Ingredients:

- 1 (6 ounce) box raspberry gelatin
- 2 cups boiling water
- 1 (21 ounce) can blueberry pie filling
- 12 ounces non-dairy whipped topping
- 2-3 bananas, sliced
- 2 tablespoons lemon juice
- ½ cup chopped walnuts

Procedure:

1. Slice the bananas and dip the slices in the lemon juice.
2. Arrange the banana slices in the bottom of a gelatin mold.
3. Dissolve the gelatin in the boiling water.
4. Mix in the pie filling.
5. Allow the gelatin to thicken into syrup in the refrigerator.
6. Fold in the whipped topping and walnuts.
7. Mix well.
8. Pour the gelatin mixture into the mold.
9. Refrigerate overnight.

Apricot Gelatin

Ingredients:

- 2 (3 ounce) packages apricot gelatin
- $\frac{2}{3}$ cup sugar
- 1 cup hot water
- 8 ounces cream cheese
- 1 (20 ounce) can crushed pineapple (do not drain)
- 2 large jars apricot baby food
- 12 ounces non-dairy whipped topping

Procedure:

1. Mix the gelatin, sugar, and water in a saucepan.
2. Bring the mixture to a boil, stirring constantly.
3. Remove the gelatin mixture from the heat and set aside.
4. Mix the cream cheese and the pineapple together and then add the apricot baby food and mix well.
5. Let the gelatin mixture cool to room temperature and add it to the apricot mixture.
6. Beat the resultant mixture until it is fluffy.
7. Fold in the whipped topping and pour the mixture into a 9 x 13 inch dish.
8. Refrigerate overnight.

Apricot Sparkle

Ingredients:

1 (6 ounce) package apricot gelatin
2 cups hot water
1½ cups cold water
1 (15 ounce) can crushed pineapple
1 cup miniature marshmallows
2 bananas, diced
½ cup sugar
1 egg
½ cup canned pineapple juice
2 tablespoons flour
2 tablespoons butter
3 ounces cream cheese

Procedure:

1. Dissolve the gelatin in the hot water and then add the cold water.
2. Refrigerate the gelatin until it is thickened.
3. Drain the pineapple and reserve the juice.
4. Add the pineapple, marshmallows and bananas to the gelatin and mix well.
5. Pour into a 9 x 13 inch glass pan and refrigerate until the mixture sets completely.
6. Combine the sugar, pineapple juice, flour, butter and egg in a saucepan and cook until thick.
7. Cool and beat in the cream cheese.
8. Spread over the gelatin mixture.

Orange Apricot Gelatin

Ingredients:

- 1 (6 ounce) package orange gelatin
- 1½ cup hot water
- ¾ cup apricot nectar, divided
- 1 (11 ounce) can mandarin oranges, drained
- 3 cups miniature marshmallows
- 1 egg, well beaten
- 2 tablespoons all-purpose flour
- ½ cup sugar
- 8 ounces non-dairy whipped topping, divided

Procedure:

1. Dissolve the gelatin in the hot water.
2. Add ¾ cups apricot nectar, the mandarin oranges and the marshmallows.
3. Mix well.
4. Place the mixture in a 9 x 12 dish.
5. Refrigerate until completely set up.
6. Combine the eggs, flour, sugar and remaining nectar in a saucepan over a medium heat.
7. Cook, stirring constantly until the mixture thickens.
8. Remove the mixture from the heat and allow the mixture to cool to room temperature.
9. Fold in ½ of the whipped topping.
10. Top the gelatin mixture with the resultant mixture.
11. Top with the remaining whipped topping.
12. Refrigerate until ready to serve.

Peach Gelatin

Ingredients:

- 1 (29 ounce) can peaches, do not drain
- 1 (6 ounce) package peach gelatin
- 1 (15 ounce) can crushed pineapple, do not drain
- 8 ounces cream cheese
- 8 ounces non-dairy whipped topping

Procedure:

1. Combine the peaches, with the syrup, and the gelatin in a saucepan and bring the mixture to a boil.
2. Stir until the gelatin is dissolved.
3. Allow the gelatin to cool to room temperature and set aside.
4. Combine the crushed pineapple (with juice) and the cream cheese, mixing well.
5. Add the pineapple mixture to the peach mixture.
6. Fold in the whipped topping and pour into 9 x 13 inch pan
7. Refrigerate overnight.

Peach Delight

Ingredients:

- 2 (3 ounce) packages peach gelatin
- 2 cups boiling water, divided
- 1 cup ice cubes
- 1 pint vanilla ice cream
- 1 (15 ounce) can sliced peaches

Procedure:

1. Add 1 package of the gelatin to 1 cup boiling water and stir until the gelatin is dissolved.
2. Add the ice cream and stir until it is dissolved.
3. Pour into a mold and chill until the gelatin is set but not firm.
4. Drain the peaches.
5. Place the peaches on top of the gelatin.
6. Add the remaining package of the gelatin to 1 cup boiling water and stir until the gelatin is dissolved.
7. Add the ice cubes and stir until the gelatin is the consistency of egg whites.
8. Remove any unmelted ice cubes.
9. Pour the gelatin over the peaches.
10. Refrigerate until set.

Spicy Peach Gelatin

Ingredients:

- 1 (6 ounce) package peach gelatin
- 2 (29 ounce) slice peaches
- ½ cup sugar
- ¼ teaspoon ground cloves
- 4 teaspoons vinegar
- ¼ teaspoon cinnamon

Procedure:

1. Drain the peaches and reserve the juice.
2. Add enough water to bring the volume of the liquid to 3½ cups.
3. Add the sugar, vinegar, cloves and cinnamon to the liquid and bring it to a boil.
4. Add the gelatin and stir until the gelatin is dissolved.
5. Remove the gelatin mixture from the heat and refrigerate until the gelatin is thickened.
6. Add the peaches.
7. Pour the mixture into a large glass bowl.
8. Refrigerate overnight.

Quick Peach Melba Gelatin

Ingredients:

- $\frac{3}{4}$ cup boiling water
- 1 (3 ounce) package raspberry gelatin
- 1 cup ice cubes
- 1 cup diced peaches
- $\frac{1}{2}$ cup non-dairy whipped topping

Procedure:

1. Pour the boiling water into blender.
2. Add the gelatin and blend at low speed until it is completely dissolved.
3. Add the ice cubes and stir until the ice is partially melted.
4. Add the peaches and whipped topping.
5. Blend at high speed 30 seconds or until the mixture is smooth.
6. Pour into individual glasses and chill until set.

Pear Melba Mousse

Ingredients:

- 1 (3 ounce) package raspberry gelatin
- 1 cup boiling water
- 1 cup ice cubes
- 1 cup non-dairy whipped topping
- ¼ cup plain yogurt
- 1 (15 ounce) can drained pears

Procedure:

1. Pour the boiling water into a blender and add the gelatin.
2. Blend on low speed for 30 seconds and then add the ice.
3. Stir until the ice is partially melted.
4. Blend at high speed until the ice is completely melted.
5. Add the whipped topping and yogurt.
6. Blend on high speed until the mixture is smooth.
7. Dice the pears and place them into 7 glasses.
8. Top the pears with the gelatin mixture.
9. Refrigerate until set.

Rainbow Mold

Ingredients:

6 $\frac{1}{4}$ cups boiling water

5 (3 ounce) packages gelatin in different colors

1 cup sour cream or vanilla yogurt

Procedure:

1. Stir 1 $\frac{1}{4}$ cup of boiling water into 1 package of gelatin until it is completely dissolved.
2. Cool the gelatin to room temperature. (This is very important.)
3. Pour $\frac{3}{4}$ cup of the gelatin into a 6-cup ring mold.
4. Refrigerate until the gelatin is set, but not firm.
5. Refrigerate the remaining gelatin until it is the consistency of unbeaten egg whites.
6. Gradually stir in 3 tablespoons of the sour cream or yogurt.
7. Spoon this mixture over the gelatin in the mold.
8. Refrigerate for 15 minutes.
9. Repeat steps 1-8 for the remaining colors of gelatin.
10. Refrigerate overnight.

Ribbon Gelatin

Ingredients:

- 1 (3 ounce) package lime gelatin
- 1 (3 ounce) package orange gelatin
- 1 (3 ounce) package lemon gelatin
- 1 (3 ounce) package strawberry gelatin
- 2 envelopes unflavored gelatin
- 4½ cups water, divided
- 2 cups milk
- 1 cup sugar
- 1 pint sour cream
- 2 teaspoons vanilla

Procedure:

1. Grease a 9 x 13 inch glass dish with mayonnaise or spray it with cooking spray.
2. Dissolve the lime gelatin with 1 cup cold water.
3. Pour the gelatin into the dish and refrigerate until set but not firm.
4. In a saucepan bring 2 cups of milk to a boil.
5. Add 1 cup sugar, mix until the sugar is dissolved and remove from the heat.
6. Dissolve 2 packages unflavored gelatin in ½ cup cold water and add it to the milk and sugar.
7. Combine 1 pint sour cream and 2 teaspoons vanilla and add it to the milk mixture.
8. Stir until well blended.
9. When this mixture is at room temperature put ¼ of the mixture on the lime gelatin layer.
10. Put the pan in the refrigerator until the white layer is set but not firm.
11. Do not put the sour cream mixture in the refrigerator. Keep it in a saucepan over warm water.
12. Dissolve the orange gelatin in 1 cup of water.

13. When the refrigerated portion is sticky to the touch, pour on a layer of orange gelatin, and return the pan to the refrigerator.
14. When the orange gelatin is set but not firm and sticky to the touch, add a layer of $\frac{1}{4}$ of the sour cream mixture.
15. Repeat steps 12-14 with the lemon and strawberry gelatin in that order.
16. End with a layer of the sour cream mixture.
17. Refrigerate overnight.

Stained Glass Gelatin

Ingredients:

3 (3 ounce) packages gelatin, assorted flavors of contrasting colors
4½ cups boiling water, divided
1½ cups pineapple juice
1 (3 ounce) package lemon gelatin
8 ounces non-dairy whipped topping

Procedure:

1. In separate bowls, dissolve each of the three packages of gelatin in 1½ cups boiling water.
2. Pour each flavor into a separate loaf pan and chill until well set.
3. Cut the firm gelatin into cubes.
4. Heat the pineapple juice and add the lemon gelatin.
5. Stir until the gelatin is dissolved.
6. Chill until the gelatin is syrupy
7. Fold the whipped topping into the lemon gelatin mixture.
8. Gently fold in the gelatin cubes.
9. Pour into a mold. (A springform pan works well.)
10. Refrigerate overnight.

Strawberry Marshmallow Gelatin

Ingredients:

- 1 (3 ounce) package strawberry gelatin
- ½ boiling cup water
- ½ cup cold water
- 2 cups miniature marshmallows
- 1 cup heavy whipping cream
- 1 pint strawberries, hulled

Procedure:

1. Dissolve the gelatin in ½ cup boiling water.
2. When the gelatin is fully dissolved, add ½ cup cold water.
3. Refrigerate until the gelatin is slightly thickened.
4. Beat the gelatin until it is fluffy.
5. Fold in the marshmallows.
6. Whip the cream until stiff peaks form.
7. Fold the cream into the gelatin mixture.
8. Fold the strawberries into the mixture. If the berries are large, slice them in half.
9. Turn the mixture into a glass serving bowl.
10. Refrigerate overnight.

Quick Strawberry Vanilla Gelatin

Ingredients:

2 (3 ounce) packages cherry gelatin

1 package frozen strawberries

1½ pints vanilla ice cream, slightly softened

2½ cups boiling water

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the frozen strawberries and ice cream.
3. Stir until the ice cream and strawberries are thawed.
4. Pour the mixture into a mold.
5. Refrigerate until firm.

Strawberry Orange Gelatin

Ingredients:

- 2 (3 ounce) packages lemon gelatin
- 1 cup hot water
- 1 cup orange juice
- 1 (11 ounce cans) can mandarin oranges, drained
- 1 (10 ounce) package frozen strawberries
- 1 pint sour cream

Procedure:

1. Dissolve the gelatin in the hot water.
2. Add 1 cup of orange juice and the frozen strawberries and stir until the strawberries are melted.
3. Add the oranges.
4. Put $\frac{1}{2}$ of the mixture into a 9 x 13 inch pan.
5. Refrigerate until the gelatin is set but not firm.
6. Spread the sour cream over the gelatin.
7. Gently pour the remaining gelatin mixture on top
8. Refrigerate overnight.
9. If you prefer a sweeter dessert, beat $\frac{1}{4}$ cup of powdered sugar into the sour cream before using it in step 6.

Melon Wedges

Ingredients:

- 1 cantaloupe or honeydew melon
- 1 (3 ounce) package apricot gelatin
- 1 cup boiling water
- 3/4 cup cold water
- 1/2 cup strawberries, sliced

Procedure:

1. Cut the melon in half lengthwise and scoop out the seeds.
2. Dissolve the gelatin in the boiling water and add the cold water.
3. Chill the gelatin until it is slightly thickened.
4. Stir in the strawberries.
5. Pour the mixture into the melon halves.
6. Refrigerate until firm—about 3 hours.
7. Cut the melon into wedges.

Mandarin Orange Gelatin

Ingredients:

- 2 boxes tapioca pudding
- 1 (3 ounce) package orange gelatin
- 2 (11 ounce) cans mandarin oranges, drained
- 3 cups water
- 8 ounces non-dairy whipped topping

Procedure:

1. Mix the pudding, gelatin and water in a saucepan and cook until thick.
2. Cool until the mixture begins to congeal.
3. Fold the whipped topping and oranges into the mixture.
4. Put the mixture into a serving bowl.
5. Refrigerate overnight.

Orange Sherbet Gelatin Ring

Ingredients:

- 2 (3 ounce) packages orange gelatin
- 1 pint orange sherbet, slightly softened
- 1 cup boiling water
- 1 (11 ounce) can mandarin oranges, drained
- 1 cup heavy whipping cream

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the sherbet to the gelatin and mix well.
3. Whip the cream until it forms stiff peaks.
4. When the gelatin is slightly thickened, add the oranges and fold in the whipped cream.
5. Pour into a ring mold.
6. Refrigerate overnight.

Quadruple Orange Gelatin

Ingredients:

- 1 (3 ounce) package orange gelatin
- 1 pint orange sherbet, slightly softened
- 1 cup hot orange juice
- 1 (11 ounce) can mandarin oranges, drained

Procedure:

1. Dissolve the gelatin in the hot orange juice.
2. Stir in orange sherbet
3. When the gelatin begins to set up, mix in the mandarin oranges.
4. Pour into a mold.
5. Refrigerate overnight.

Quick Vanilla Orange Gelatin

Ingredients:

2 (3 ounce) boxes orange gelatin

2 cups hot water

2¼ cups vanilla ice cream, slightly softened

1 (11 ounce) can mandarin oranges, drained

Procedure:

1. Dissolve the gelatin in the hot water.
2. Add the ice cream and stir until it is melted.
3. Add oranges and pour into a mold.
4. Refrigerate until firm.
5. Other combinations of fruit and gelatin may be used.

Cranberry Gelatin

Ingredients:

- 1 (3 ounce) package cherry gelatin
- 1½ cups boiling water
- 1 (14 ounce) can jellied cranberries
- ½ cup crushed pineapple, drained
- ½ cup chopped pecans
- ½ cup sour cream

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Mix the cranberries with a few tablespoons of the dissolved gelatin until it is smooth.
3. Add the cranberries to the gelatin mixture and until thickened.
4. Add the pineapple and pecans.
5. Fold the sour cream into the gelatin mixture.
6. Refrigerate overnight.

Apple Cranberry Delight

Ingredients:

- 1½ cups fresh or frozen cranberries
- 1¾ cups unsweetened apple juice, divided
- 1 package (.3 ounce) sugar-free cranberry gelatin
- 2 cups chopped peeled sweet apples

Procedure:

1. In a small saucepan, combine the cranberries and 1 cup apple juice.
2. Bring to a boil.
3. Reduce heat and cover.
4. Simmer for 10-15 minutes or until the berries pop.
5. Stir in the gelatin until it is dissolved.
6. Remove from the heat.
7. Stir in the apples and the remaining apple juice.
8. Spray a 4 cup mold with cooking spray.
9. Pour the gelatin into the mold.
10. Refrigerate until firm.

Cran-Raspberry Gelatin

Ingredients:

2 packages red raspberries, frozen
3 cans whole cranberry sauce
3 (3 ounce) packages raspberry gelatin
3 cup boiling water
8 ounces non-dairy whipped topping

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the raspberries and cranberry sauce and mix well.
3. Pour the gelatin mixture into a 9 x 13 inch glass pan.
4. Refrigerate overnight.
5. Top with the whipped topping prior to serving.

Low Calorie Cranberry Mousse Mold

Ingredients:

2 cups boiling water

1 (0.3 ounce) package sugar free cranberry gelatin

1 (8 ounce) can jellied cranberry sauce, broken up with fork

1 cup cold water

8 ounces sugar free non-dairy whipped topping, divided

Procedure:

1. Add the boiling water to the gelatin in large bowl and stir until the gelatin is completely dissolved.
2. Add the cranberry sauce and stir until well blended.
3. Stir in the cold water.
4. Pour 1½ cups of the gelatin mixture into a 6-cup mold sprayed with cooking spray.
5. Refrigerate until set but not firm.
6. Refrigerate the remaining bowl of gelatin mixture until thickened.
7. Stir 2 cups whipped topping into the bowl of gelatin until it is well blended.
8. Pour the mousse over the gelatin layer in mold.
9. Refrigerate overnight.
10. Unmold.
11. Top with the remaining whipped topping.

Cranberry Wobbler

Ingredients:

1½ cups ground fresh cranberries
½ cup sugar
2 (3 ounce) packages orange or lemon gelatin
¼ teaspoon salt
2 cups boiling water
1½ cups cold water
1 tablespoon lemon juice
¼ teaspoon cinnamon
⅛ teaspoon cloves
1 orange, sectioned and diced
½ cup chopped almonds or walnuts

Procedure:

1. Combine the cranberries and sugar and set aside.
2. Dissolve the gelatin and salt in the boiling water.
3. Add the cold water, lemon juice, cinnamon and cloves.
4. Chill until thickened but not set.
5. Fold in the cranberries, orange and nuts.
6. Spoon into a 6-cup mold.
7. Refrigerate overnight.

Black Cherry Gelatin Dessert

Ingredients:

2 (3 ounce) packages black cherry gelatin
2 cups boiling water
1 cup cold water
1 (16 ounce) can Bing cherries
8 ounces cream cheese
8 ounces sour cream
½ cup sugar
1 teaspoon vanilla
1 cup chopped pecans
1 cup miniature marshmallows

Procedure:

1. Drain the cherries, retaining the juice.
2. Cut the cherries in half.
3. Dissolve the gelatin in the boiling water.
4. Add the cold water and the juice from the cherries.
5. Add the cherries to the gelatin.
6. Pour the gelatin mixture into a 9 x 13 inch glass pan.
7. Refrigerate until firm.
8. Mix the cream cheese with sour cream.
9. Gradually add the sugar and vanilla.
10. Beat until fluffy.
11. Add the pecans and marshmallows and mix well.
12. Top the gelatin with the cream cheese mixture.

Lemon Chiffon

Ingredients:

- 1 (6 ounce) box lemon gelatin
- 1 cup boiling water
- 1 (15 ounce) can crushed pineapple
- 2 cups cold lemon-lime carbonated soft drink
- 8 ounces cream cheese
- 8 ounces non-dairy whipped topping

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the crushed pineapple and the carbonated soft drink.
3. Refrigerate until slightly thickened.
4. Beat the cream cheese until it is light and fluffy.
5. Fold the whipped topping into the cream cheese.
6. Fold the cream cheese mixture into the gelatin mixture.
7. Put into a mold or individual serving glasses.
8. Refrigerate overnight.

Jigglers

Ingredients:

4 (3 ounce) packages gelatin, any flavor

2½ cups boiling water or apple juice

Procedure:

1. Completely dissolve the gelatin in the boiling water or juice.
2. Pour the gelatin into a 9 x 13 inch pan.
3. Chill until firm.
4. Cut into squares or use cookie cutters.

Red Hot Gelatin

Ingredients:

- ¼ cup red hots cinnamon candy
- 1 (3 ounces) package cherry gelatin
- 1 cup boiling water
- 1 cup applesauce

Procedure:

1. Dissolve the red hots in the boiling water.
2. Add the gelatin and stir until it is dissolved.
3. Add the applesauce and mix well.
4. Pour into a mold and refrigerate until firm.

Banana Cream Gelatin

Ingredients:

- 1 (6 ounce) package orange gelatin
- 2 cups hot water
- 2 cups cold water
- 3 bananas, sliced
- ¼ cup lemon juice (optional)
- 1 (5.1 ounce) package vanilla or banana instant pudding mix
- 3 cups cold milk
- 8 ounces non-dairy whipped topping

Procedure:

1. Prepare the gelatin according to the package directions.
2. Pour the gelatin into a 9 x 13 inch glass pan.
3. Refrigerate until set.
4. Slice the bananas and (optionally) dip them in lemon juice.
This keeps them from turning brown.
5. Arrange the banana slices on top of the gelatin.
6. Make the pudding according to the package directions.
7. Spread the pudding on top of the bananas.
8. Refrigerate overnight.
9. Top with the whipped topping before serving.

Red, White and Blue Dessert

Ingredients:

- 1 (3 ounce) package blueberry flavored gelatin
- 1 (3 ounce) package gelatin, any red flavor
- 2 cups boiling water, divided
- 1 cups cold water, divided
- 8 ounces non-dairy whipped topping

Procedure:

1. Using separate bowls, dissolve each package of gelatin in 1 cup of boiling water
2. Stir until the gelatin is dissolved and then add $\frac{1}{2}$ cup cold water to each bowl.
3. Pour each mixture into separate 8 inch square pans.
4. Refrigerate until firm.
5. Cut the gelatin into $\frac{1}{2}$ -inch cubes.
6. Spoon the blue cubes evenly into 8 dessert dishes.
7. Cover with the whipped topping.
8. Top with the red cubes.

4th of July Dessert

Ingredients:

- 2 (3 ounce) packages of cherry gelatin
- 2 (3 ounce) packages of blueberry gelatin
- 7 envelopes unflavored gelatin
- 1½ cans sweetened condensed milk, divided.
- 7 cups boiling water, divided

Procedure:

1. Combine 1 cup of boiling water with the cherry gelatin and 1 envelope of unflavored gelatin.
2. Stir together until dissolved.
3. Pour into a 9 x 13 inch glass pan and refrigerate until the gelatin is set but not firm.
4. Once the red layer is firm, combine 1 envelope unflavored gelatin with 1 cup boiling water and stir until dissolved.
5. Add ½ of one of the cans of condensed milk to the unflavored gelatin and stir.
6. Refrigerate for 5 minutes. This is important since pouring hot liquid on gelatin will melt it.
7. Gently pour the milk mixture on the red layer and refrigerate until the gelatin is set but not firm.
8. Repeat steps 1-7 using blueberry gelatin instead of cherry for step 1.
9. Repeat steps 1-8.
10. You should end up with 6 layers—red, white, blue, red, white, blue.
11. Refrigerate overnight.
12. Cut the gelatin into rectangles and carefully remove them from the pan with a spatula.

Red and Green Christmas Mold

Ingredients:

2½ cups boiling water, divided
1 (6 ounce) package red gelatin
1 cup cold water
1 (3 ounce) package lime gelatin
1 cup vanilla ice cream, softened
½ cup non-dairy whipped topping

Procedure:

1. Stir 1½ cups of the boiling water into the red gelatin until the gelatin is completely dissolved.
2. Stir in the cold water.
3. Reserve 1½ cups of the gelatin at room temperature.
4. Pour the remaining red gelatin into 5-cup wreath mold sprayed with cooking spray.
5. Refrigerate until the gelatin set but not firm.
6. Stir the remaining 1 cup boiling water into the lime gelatin until the gelatin is completely dissolved.
7. Spoon in the ice cream, stirring until the ice cream is completely melted and the mixture is well blended.
8. Spoon over the red layer in mold.
9. Refrigerate until the gelatin is set but not firm.
10. Spoon the reserved red gelatin over the green layer in the mold.
11. Refrigerate overnight.
12. Unmold and top with the whipped topping.

Merry Cherry Dessert

Ingredients:

- 1 (21 ounce) can cherry pie filling, divided
- 1½ cups boiling water
- 1½ cups cold water
- 1 (6 ounce) package cherry gelatin
- 4 cups angel food cake cubes
- 2 (3.4 ounce) packages vanilla instant pudding mix
- 3 cups cold milk
- 8 ounces non-dairy whipped topping, divided

Procedure:

1. Set aside ⅓ cup of the cherry pie filling for use as a garnish.
2. Combine the boiling water and the gelatin and stir until the gelatin is completely dissolved.
3. Stir in the cold water and the remaining cherry pie filling.
4. Refrigerate until the gelatin is slightly thickened.
5. Place the cake cubes in a 3-quart serving bowl.
6. Cover the cake cubes with the gelatin mixture.
7. Refrigerate until the gelatin layer is set but not firm.
8. Beat the pudding and the milk in large bowl with whisk for 2 minutes.
9. Fold in 2 cups of the whipped topping.
10. Spoon the pudding mixture over the gelatin layer in the bowl.
11. Refrigerate until firm.
12. Top with the remaining whipped topping and the reserved cherry pie filling.

Coffee Gelatin

Ingredients:

2 envelopes unflavored gelatin

1 cup water

2 cups strong coffee

$\frac{1}{3}$ cup corn syrup

$\frac{1}{3}$ cup Kahlúa®

Vanilla ice cream or non-dairy whipped topping as a garnish

Procedure:

1. Combine the gelatin and water in a pan and soften the gelatin for 5 minutes.
2. Place the pan on low heat and stir until the gelatin is dissolved.
3. Remove the gelatin from the heat.
4. Add the coffee, corn syrup and Kahlúa and stir until the corn syrup is dissolved.
5. Pour into individual glasses.
6. Refrigerate overnight.
7. Top with ice cream or whipped topping if desired.

Lemon Mousse

Ingredients:

- 1 (6 ounce) package lemon gelatin
- 1 cup warm water
- 1 cup cold water
- ¼ cup sugar
- 1 teaspoon finely shredded lemon peel
- 2 tablespoons lemon juice
- 1½ cups heavy whipping cream

Procedure:

1. Combine the gelatin, sugar, lemon peel, lemon juice and 1 cup water in a saucepan.
2. Cook over medium heat until the gelatin is dissolved, stirring constantly.
3. Remove from heat.
4. Stir in 1 cup ice water to chill, stirring occasionally.
5. Whip the cream until soft peaks form.
6. When the gelatin mixture is the consistency of egg whites, fold in the whipped cream.
7. Pour the mixture into a mold.
8. Refrigerate overnight.

Buttermilk Gelatin

Ingredients:

- 1 (15 ounce) can crushed pineapple
- 1 (6 ounce) package gelatin—any flavor
- 8 ounces non-dairy whipped topping
- 2 cups buttermilk
- ½ cup chopped pecans or walnuts

Procedure:

1. Place the pineapple and juice in a saucepan and bring it to a slow boil.
2. Add the gelatin and stir until the gelatin is dissolved.
3. Cool until the gelatin is the consistency of egg whites.
4. Add the buttermilk, whipped topping and nuts.
5. Stir well.
6. Put into a mold and refrigerate until set.

Lime Bavarian

Ingredients:

- 1 (6 ounce) package lime gelatin
- 1 cup hot water
- 1 (5.1 ounce) package instant vanilla pudding
- 2 cups milk
- 8 ounces non-dairy whipped topping
- 2 (15 ounce) cans pears, drained

Procedure:

1. Add the gelatin to the hot water and stir until the gelatin is dissolved.
2. Chill until the gelatin reaches the consistency of egg whites.
3. In a separate bowl, add the vanilla pudding to the milk and mix well.
4. Fold the whipped topping into the pudding.
5. Add the gelatin to the pudding mixture and mix well.
6. Mix in the pears.
7. Pour into a mold and refrigerate overnight.

Frosted Lime Crème

Ingredients:

1 (3 ounce) package lime gelatin

$\frac{3}{4}$ cup boiling water

$\frac{1}{2}$ cup cold water

Ice cubes

1 cup vanilla frozen yogurt, slightly softened

Procedure:

1. Dissolve the gelatin in boiling water.
2. Combine cold water and ice cubes to make 1 cup.
3. Add the iced water to the gelatin.
4. Stir until the gelatin is slightly thickened.
5. Remove any unmelted ice.
6. Stir in the frozen yogurt.
7. Spoon the gelatin into 6 glasses.
8. Refrigerate until set.

Banana Whip

Ingredients:

1 (3 ounce) package gelatin, any flavor

$\frac{3}{4}$ cup boiling water

$\frac{1}{2}$ cup cold whole milk

Ice cubes

1 medium banana, sliced

Procedure:

1. Combine the gelatin and boiling water in a blender.
2. Blend until the gelatin is dissolved.
3. Add enough ice cubes to the milk to make $1\frac{1}{4}$ cups.
4. Add the iced milk into the blender and stir until partially melted.
5. Add banana slices and blend until smooth.
6. Pour into a mold and refrigerate until set.

Frozen Gelatin Pops

Ingredients:

- 1 $\frac{1}{3}$ cups boiling water, divided
- 1 (3 ounce) package strawberry gelatin
- 1 (3 ounce) package blueberry gelatin
- 1 (3.4 ounce) package vanilla instant pudding mix
- 2 cups cold milk

Procedure:

1. Add $\frac{2}{3}$ cup boiling water to each flavor gelatin mix in separate small bowls.
2. Stir until the gelatin is completely dissolved.
3. Pour each flavor gelatin into separate 8 x 4-inch loaf pan sprayed with cooking spray.
4. Refrigerate 1 hour or until firm.
5. Unmold gelatins and cut it into $\frac{1}{2}$ -inch cubes.
6. Beat the pudding mix and the milk in a medium bowl for 2 minutes
7. Gently fold the gelatin cubes into the pudding.
8. Spoon the mixture into 8 (5 ounce) paper cups.
9. Insert a wooden popsicle stick into the center of each cup.
10. Freeze for 4 hours or until firm.
11. Peel off the cups before serving.

Almond Gelatin

Ingredients:

- 1 envelope unflavored gelatin
- $\frac{3}{4}$ cup boiling water
- $\frac{1}{4}$ cup sugar
- 1 cup milk
- 1 teaspoon almond extract
- 8 ounces non-dairy whipped topping

Procedure:

1. Combine the gelatin with the boiling water, stirring until the gelatin is dissolved.
2. Stir in the sugar, milk, and almond extract.
3. Stir until the sugar dissolves.
4. Pour into a 9-inch square pan.
5. Refrigerate overnight.
6. Cut into cubes and serve with the whipped topping.

Berries in Champagne

Ingredients:

2 cups cold water
4 envelopes unflavored gelatin
1½ cups sugar
4 cups Champagne
2 cups sparkling grape juice
3 cups fresh raspberries
3 cups fresh blueberries
2 cups fresh blackberries

Procedure:

1. Spray a 9 x 13 inch glass dish with cooking spray.
2. Place the water in a large saucepan and sprinkle with gelatin.
3. Let stand for 2 minutes and then add the sugar.
4. Cook and stir over medium-low heat until the sugar and gelatin are dissolved. (Do not boil.)
5. Remove the pan from the heat.
6. Slowly stir the Champagne and grape juice into the saucepan.
7. Pour the gelatin mixture into the glass dish.
8. Cover and refrigerate overnight.
9. Using a potato masher or a fork, gently break up the gelatin.
10. Layer the gelatin and berries in 12 dessert dishes.
11. Cover and refrigerate for at least 2 hours before serving.

Raspberry Angel Dessert

Ingredients:

- 3 cups boiling water
- 2 (3 ounce) packages raspberry gelatin
- 1 (12 ounce) package frozen red raspberries (Do not thaw.)
- 1 angel food cake, cut into 21 thin slices
- 1 cup non-dairy whipped topping

Procedure:

1. Spray a 9-inch round pan with cooking spray and set aside.
2. Put the gelatin in a bowl with the hot water and stir until it is dissolved.
3. Add the berries and stir until they are thawed.
4. Pour the gelatin into the 9-inch pan.
5. Arrange the cake in a layer over the gelatin until it is completely covered.
6. Refrigerate until the gelatin is completely set.
7. Unmold the gelatin with the cake on the bottom.
8. Top with the whipped topping.

Layered Pear Mold

Ingredients:

- 1 (16 ounce) can pear halves, undrained
- 1 (6 ounce) package lime gelatin
- 1½ cups cold ginger ale
- 2 tablespoons fresh lemon juice
- 8 ounce cream cheese
- ¼ cup chopped pecans

Procedure:

1. Drain the pears and reserve the liquid.
2. Add enough water to the liquid to measure 1½ cups.
3. Bring the liquid to a boil in a small saucepan.
4. Chop the pears and set aside.
5. Mix the gelatin and the boiling liquid in a large bowl and stir for at least 2 minutes until the gelatin is completely dissolved.
6. Stir in the cold ginger ale and lemon juice.
7. Pour 1 cup of the gelatin into 5-cup mold.
8. Refrigerate until the gelatin is slightly thickened.
9. Arrange some of the pears in mold, pushing them into the gelatin in the mold.
10. Gradually add the remaining gelatin to the cream cheese in a large bowl, and mix until the mixture is smooth and has no lumps of cream cheese.
11. Refrigerate about 30 minutes or until slightly thickened
12. Stir in the remaining pears and pecans.
13. Spoon the cream cheese mixture over the gelatin layer in the mold.
14. Refrigerate until firm.

Sunset Fruit Mold

Ingredients:

2 cups boiling water, divided

1 (0.3 ounce) package sugar free cranberry gelatin

½ cup cold water

1 (8 ounce) can sliced peaches, drained and chopped

1 (0.3 ounce) package sugar free orange gelatin

1 (8 ounce) can crushed pineapple in juice, undrained

Procedure:

1. Mix 1 cup of the boiling water and the cranberry gelatin and stir until the gelatin is completely dissolved.
2. Stir in the cold water.
3. Refrigerate about until the gelatin has the consistency of unbeaten egg whites.
4. Stir in the peaches.
5. Turn the gelatin mixture into 5-cup mold sprayed with cooking spray.
6. Refrigerate until the gelatin is set but not firm.
7. Stir the remaining 1 cup boiling water into the orange gelatin until the gelatin is completely dissolved.
8. Stir in the pineapple with juice.
9. Pour the orange gelatin mixture over the cranberry layer in the mold.
10. Refrigerate overnight.

Mimosa Mold

Ingredients:

- 1½ cups boiling water
- 1 (0.3 ounce) package sugar free orange gelatin
- 2 cups cold club soda
- 1 (11 ounce) can mandarin oranges, drained
- 1 cup sliced fresh strawberries

Procedure:

1. Mix the boiling water and the gelatin stirring until the gelatin is completely dissolved.
2. Stir in the club soda.
3. Refrigerate until thickened but not set.
4. Stir in the fruit.
5. Pour into a 6-cup mold that has been sprayed with cooking spray.
6. Refrigerate overnight.

Mango Lemon Mold

Ingredients:

2³/₄ cup boiling water, divide
3 (3 ounce) packages lemon gelatin, divided
1 mango
1 (12 ounce) can evaporated milk

Procedure:

1. Mix one package of the gelatin and ³/₄ cup boiling water and stir until the gelatin is completely dissolved.
2. Pour ¹/₄ cup of the gelatin into a 2-quart glass bowl or mold sprayed with cooking spray.
3. Refrigerate for 15 minutes.
4. Peel and cut the mango into ¹/₈-inch thick slices.
5. Arrange the mangos, with the slices slightly overlapping, over the gelatin in the bowl.
6. Gently pour the remaining gelatin over the mangos.
7. Refrigerate until the gelatin is set but not firm.
8. Mix the remaining packages of gelatin and the remaining boiling water and stir until the gelatin is completely dissolved.
9. Stir in the evaporated milk.
10. Refrigerate 30 min.
11. Pour the milk mixture over the gelatin layer in the bowl.
12. Refrigerate overnight.

Mango Pomegranate Gelatin

Ingredients:

1½ cups boiling water
2 (3 ounce) packages lemon gelatin
1½ cups cold water
1 tablespoon lemon zest
1 tablespoon fresh lemon juice
1 mango, peeled, chopped
½ cup pomegranate seeds

Procedure:

1. Combine the boiling water and the gelatin and stir until the gelatin is completely dissolved.
2. Add the cold water, lemon zest and lemon juice and stir until well blended.
3. Refrigerate until thickened.
4. Fold in the mangos and pomegranate seeds.
5. Pour into 9 x 5-inch loaf pan that has been sprayed with cooking spray.
6. Refrigerate overnight.

Cherry Pomegranate Gelatin

Ingredients:

2 cups boiling water

1 (6 ounce) package cherry gelatin

1 cup cold water

½ cup cold pomegranate juice

1 (15 ounce) can mandarin oranges, drained

8 ounces non-dairy whipped topping

¼ teaspoon ground cinnamon

⅛ teaspoon ground cloves

Procedure:

1. Combine the boiling water and the gelatin and stir until the gelatin is completely dissolved.
2. Stir in the cold water and the juice.
3. Pour into a glass serving bowl.
4. Refrigerate until the gelatin is thickened.
5. Stir in the oranges.
6. Refrigerate until the gelatin is set but not firm.
7. Combine the whipped topping and spices and spread the mixture over the gelatin.
8. Refrigerate overnight.

Sparkling Berry Salad

Ingredients:

2 cups boiling cranberry juice cocktail
1 (6 ounce) package red gelatin
1½ cups cold club soda
¼ cup crème de cassis liqueur
1 teaspoon lemon juice
3 cups mixed berries
8 ounces non-dairy whipped topping (optional)

Procedure:

1. In a large bowl, stir the gelatin into the boiling juice until it is dissolved.
2. Stir in the club soda, liqueur and lemon juice.
3. Refrigerate until the gelatin is the consistency of unbeaten egg whites.
4. Stir in 2 cups of the berries.
5. Pour into a 5-cup ring mold.
6. Refrigerate until the gelatin is firm.
7. Unmold and pour the remaining berries into the center of the gelatin ring.
8. Top each serving of the dessert with whipped topping if desired.

Apple Mold

Ingredients:

- 1½ cups boiling water
- 1 (6 ounce) package lemon gelatin
- 2 cups cold apple juice
- 1 cup diced red and green apples

Procedure:

1. Stir the gelatin into the boiling water until it is dissolved.
2. Stir in the cold juice.
3. Refrigerate until the gelatin is thickened but not set.
4. Stir in the apples.
5. Pour the mixture into a 6-cup mold.
6. Refrigerate until firm.

Champagne Mold

Ingredients:

2 cups boiling water

3 (3 ounce) packages lemon gelatin (or white grape gelatin)

1½ cups cold champagne

1½ cups cold ginger ale

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Refrigerate for 15 minutes.
3. Stir in the champagne and ginger ale.
4. Refrigerate until slightly thickened.
5. Gently stir for 30 seconds and pour into a 6-cup mold.
6. Refrigerate until the gelatin is firm.
7. If a non-alcoholic version is desired, use 3 cups cold ginger ale.

Sangria Gelatin Ring

Ingredients:

- 1 (6 ounce) package lemon gelatin
- 1½ cups boiling white wine or white grape juice
- 2 cups club soda, chilled
- 1 cup sliced fresh strawberries
- 1 cup fresh or frozen blueberries
- 1 cup fresh or frozen raspberries
- ½ cup green grapes, halved

Procedure:

1. In a large bowl, dissolve the gelatin in the boiling wine or grape juice.
2. Cool for 10 minutes.
3. Stir in the club soda.
4. Refrigerate until the gelatin is set but not firm.
5. Fold in the berries and grapes.
6. Pour into a 6-cup ring mold coated with cooking spray.
7. Refrigerate until the gelatin is set.

Melon Mold

Ingredients:

2½ cups boiling apple juice
1 (6 ounce) package watermelon gelatin
1½ cups cold club soda
1 teaspoon lemon juice
1 cup cantaloupe balls
1 cup honeydew balls

Procedure:

1. Dissolve the gelatin in the boiling juice.
2. Stir in the club soda and lemon juice
3. Refrigerate until the gelatin is set but not firm.
4. Stir in the melon balls.
5. Pour into a 6-cup mold.
6. Refrigerate until the gelatin is set.

Creamy Fruit Mold

Ingredients:

- 1 cup boiling water
- 1 (3 ounce) package gelatin (any flavor)
- 1 cup cold water
- 1½ cups non-dairy whipped topping
- 1 cup diced fruit

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Stir in the cold water.
3. Refrigerate until the gelatin is slightly thickened.
4. Fold in the whipped topping.
5. Refrigerate until the gelatin is thickened but not firm.
6. Stir in the fruit.
7. Pour into a 5-cup mold.
8. Refrigerate until the gelatin is firm.

Pastel Swirls

Ingredients:

1 package ladyfingers
1 $\frac{1}{3}$ cups boiling water
2 (3 ounce) packages gelatin in contrasting colors
1 cup cold water
Ice cubes
12 ounces non-dairy whipped topping

Procedure:

1. Trim 1 inch off the bottom of each ladyfinger and reserve the trimmed ends.
2. Place the ladyfingers around the edge of a 9-inch springform pan with the cut ends down.
3. Line the bottom of the pan with the reserved ladyfinger pieces.
4. In separate bowls, mix $\frac{2}{3}$ cup of boiling water with the gelatin and stir until the gelatin is dissolved.
5. Mix the cold water and ice cubes to make 2 $\frac{1}{2}$ cups.
6. Stir $\frac{1}{2}$ of the iced water into each bowl.
7. Stir until the gelatin is slightly thickened and then remove any remaining ice.
8. Gently whisk in $\frac{1}{2}$ of the whipped topping into each flavor gelatin until the mixture is smooth.
9. Refrigerate until the gelatin is very thick and will mound when spooned.
10. Spoon each flavor alternately into the springform pan.
11. Swirl the gelatin with a knife to marbleize it.
12. Refrigerate overnight.

Layered Mint Chocolate Loaf

Ingredients:

2 cups boiling water
1 (6 ounce) package lime gelatin
1¼ cups cold water
¼ teaspoon peppermint extract
8 ounces non-dairy whipped topping
8 chocolate sandwich cookies, chopped

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the cold water and peppermint extract.
3. Refrigerate until the gelatin is the consistency of unbeaten egg whites.
4. Fold in the whipped topping.
5. Spoon ⅓ of the gelatin mixture into a greased 9 x 5-inch loaf pan.
6. Cover with ½ of the cookies.
7. Repeat steps 5 and 6.
8. Spoon ⅓ of the gelatin mixture into the loaf pan.
9. Refrigerate overnight.

Eggnog Mold

Ingredients:

- 1½ cup boiling water
- 1 (6 ounce) package lemon gelatin
- ½ cup cold water
- 1½ cup cold milk
- 1 (3.4 ounce) package instant vanilla pudding
- 2 teaspoons rum extract
- ½ teaspoon nutmeg
- 2 cups non-dairy whipped topping

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Stir in the cold water.
3. Cool to room temperature.
4. Beat the pudding mix and the milk for 30 seconds.
5. Add the pudding to the gelatin and beat for an additional 2 minutes.
6. Add the rum extract and nutmeg and stir.
7. Refrigerate until the mixture is slightly thickened to the consistency of unbeaten egg whites.
8. Fold in the whipped topping.
9. Pour into a 5-cup mold.
10. Refrigerate overnight.

Layered Peppermint Mold

Ingredients:

2 cups water

14 red starlight mint candies

1 (6 ounce) package raspberry gelatin

1½ cups cold water

8 ounces non-dairy whipped topping

Procedure:

1. Add the mints to the 2 cups of water and bring the mixture to a boil, stirring constantly until the mints are completely dissolved.
2. Remove the mixture from the heat and use it to dissolve the gelatin.
3. Pour in the cold water.
4. Pour 3 cups of the gelatin mixture into a 6-cup mold.
5. Refrigerate until set but not firm.
6. After the mold has been in the refrigerator for 45 minutes, place the reserved gelatin in the refrigerator.
7. When it reaches the consistency of egg whites, remove it from the refrigerator and fold in the whipped topping.
8. Spoon this mixture over the gelatin in the mold.
9. Refrigerate until the gelatin is set.

Raspberry Royale

Ingredients:

2 cups boiling water
1 (6 ounce) package wild berry gelatin
1½ cups club soda or champagne
2 tablespoons crème de cassis liqueur
2 cups raspberries

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Cool to room temperature.
3. Gently stir in the club soda or champagne.
4. Refrigerate until the gelatin is slightly thickened.
5. Stir in the raspberries.
6. Pour into a 6-cup mold.
7. Refrigerate until the gelatin is set.

Ambrosia Mold

Ingredients:

1 (8 ounce) can crushed pineapple, undrained
Cold water
2 cups boiling water
1 (6 ounce) package orange gelatin
1³/₄ cups non-dairy whipped topping
1 (11 ounce) can mandarin oranges
1¹/₂ cups miniature marshmallows
½ cup flaked coconut

Procedure:

1. Drain the pineapple, reserving the juice, and set aside.
2. Add enough cold water to the juice to make 1 cup and set aside.
3. Dissolve the gelatin in the boiling water.
4. Stir in the juice and water.
5. Refrigerate the gelatin until it is slightly thickened.
6. Fold in the whipped topping.
7. Refrigerate until the mixture will mound when stirred.
8. Stir in the pineapple, oranges, marshmallows and coconut.
9. Refrigerate until the gelatin is set.

Turkish Delight

Ingredients:

3 envelopes unflavored gelatin
2 cups sugar
 $\frac{1}{8}$ teaspoon salt
1 cup minus 1 tablespoon water
1 tablespoon rose water
1 tablespoon lemon juice
1 teaspoon grated lemon peel
Food coloring
Powdered sugar

Procedure:

1. Mix the gelatin, sugar and salt in a heavy pot.
2. Add the water and bring to a slow boil and simmer without stirring for 10 minutes.
3. Remove the pan from the heat and stir in the lemon juice and peel.
4. Add a few drops of food coloring
5. Pour into an 8-inch square pan which has been rinsed in cold water but not dried.
6. Chill overnight
7. Cut into squares and roll each in powdered sugar.

Pies

Pies are the king of desserts. Cakes are showier, but when it comes to flavor, you can't beat pie. From the sweet, tartness of the lemon pie to the rich and voluptuous taste of the French Silk Pie, pies fill out the entire flavor spectrum. And these pies are so easy to make.

Most of these pies call for graham cracker or chocolate crusts. These can be bought at most grocery stores, or you can make them yourself. (See the chapter on baking.) You may also feel free to substitute other flavor pie crusts. Whatever you do, your pies will certainly be delicious if you follow these simple recipes.

Lemon Icebox Pie

Ingredients:

- 1 graham cracker crust
- 2 cans sweetened condensed milk
- $\frac{3}{4}$ cup lemon juice
- $\frac{1}{4}$ teaspoon lemon peel
- 8 ounces non-dairy whipped topping (optional)

Procedure:

1. Thoroughly mix the sweetened condensed milk, lemon peel and lemon juice.
2. Pour the mixture into the pie shell.
3. Refrigerate overnight.
4. Optionally top with whipped topping before serving.

Lemon Chiffon Pie

Ingredients:

- 1 envelope unflavored gelatin
- ¼ cup cold water
- 2 tablespoons boiling water
- 4 eggs, separated
- 4 tablespoons lemon juice
- ¼ teaspoon salt
- ½ cup + 2 tablespoons sugar, divided
- 1 graham cracker crust

Procedure:

1. Soften the gelatin with the cold water for 5 minutes.
2. Add the boiling water and stir until the gelatin is dissolved.
3. Add the egg yolks, lemon, salt and ½ cup sugar
4. Beat until the sugar is dissolved.
5. Refrigerate for 30 minutes or until the gelatin mixture is like syrup.
6. Beat the egg whites until they are foamy.
7. Gradually add the 2 tablespoons of sugar and beat until stiff peaks form.
8. Fold the chilled gelatin mixture into the egg whites.
9. Pour the filling into the pie shell.
10. Refrigerate overnight.

Lemon Peach Chiffon Pie

Procedure:

1 envelope unflavored gelatin
½ cup cold water
5 eggs, separated
1 cup sugar
½ cup lemon juice
¼ teaspoon salt
1 cup finely chopped fresh peaches
1 graham cracker crust
8 ounces non-dairy whipped topping
8 fresh peach slices as a garnish

Procedure:

1. Soften the gelatin in the cold water for 5 minutes.
2. Place the egg yolks in a saucepan and beat slightly.
3. Add ½ of the sugar and beat until well mixed.
4. Stir in the lemon juice.
5. Cook over medium heat until the mixture is thickened, stirring constantly.
6. Add the softened gelatin and stir until it is dissolved.
7. Remove the pan from the heat and chill.
8. Add the salt to the egg whites and beat until the whites are stiff but not dry.
9. Gradually add the remaining sugar to the egg whites and beat until they are very stiff.
10. Stir the chopped peaches into the gelatin mixture.
11. Gently fold the egg whites into the peach mixture.
12. Put the peach mixture into pie shell.
13. Refrigerate until firm.
14. Top with whipped topping and sliced fresh peaches.

Cherry Lemon Icebox Pie

Ingredients:

- 1 can sweetened condensed milk
- 5 tablespoons lemon juice
- 8 ounces non-dairy whipped topping
- 1 (21 ounce) can cherry pie filling
- ¼ cup pecans, chopped
- 1 graham cracker crust

Procedure:

1. Mix the lemon juice and the condensed milk.
2. Pour the mixture into the graham cracker crust.
3. Refrigerate for 1 hour or until firm.
4. Pour the cherry pie filling over the lemon mixture.
5. Top with the whipped topping and sprinkle with the pecans.
6. Refrigerate overnight.

Strawberry Lemon Pie

Ingredients:

¼ cup lemon juice

1 can sweetened condensed milk

1½ cups frozen strawberries, thawed

1 graham cracker crust

8 ounces non-dairy whipped topping (optional)

¼ cup chopped nuts (optional)

Procedure:

1. Mix the milk, lemon juice and strawberries.
2. Pour the mixture into the graham cracker crust.
3. Refrigerate overnight.
4. Top with the whipped topping and sprinkle with nuts if desired.

Lemonade Chiffon Pie

Ingredients:

- 1 envelope unflavored gelatin
- ½ cup cold water
- ⅛ teaspoon salt
- 4 eggs, separated
- ½ cup sugar
- 1 (6 ounce) can frozen lemonade, thawed
- ½ cup heavy whipping cream
- 1 graham cracker crust

Procedure:

1. Sprinkle 2 tablespoons thawed lemonade over the pie crust.
2. Sprinkle the gelatin into the water in the top of a double boiler and allow it to soften for 5 minutes.
3. Add the salt and egg yolk and mix well.
4. Place the mixture over boiling water and cook, stirring constantly until the mixture thickens slightly—about 3 minutes.
5. Remove the pan from the hot water and add the remaining thawed lemonade.
6. Chill, stirring occasionally, until the mixture mounds slightly.
7. Beat the egg whites until stiff peaks form.
8. Add the sugar gradually, beating well after each addition.
9. Fold the egg whites into the gelatin mixture.
10. Whip the cream until stiff peaks form.
11. Fold the whipped cream into the gelatin mixture.
12. Turn the filling into the pie shell.
13. Refrigerate until ready to serve.

Lemon Lime Pie

Ingredients:

- 1 (14 ounce) can sweetened condensed milk
- Pinch of salt
- 3 drops green food coloring
- 6 tablespoons lime juice
- 3 tablespoons lemon juice
- 1½ cup non-dairy whipped topping
- 1 prepared chocolate crumb crust

Procedure:

1. Combine the condensed milk, salt, food coloring, lime juice and lemon juice and beat until they are well mixed.
2. Pour the mixture into the pie crust.
3. Top with the whipped topping.
4. Refrigerate overnight.

Super-Quick Lemon Chiffon Pie

Ingredients:

2 (8 ounce) containers lemon yogurt
1 (22 ounce) can lemon pie filling
8 ounces non-dairy whipped topping
1 graham cracker crust

Procedure:

1. Mix the yogurt and pie filling together.
2. Fold in the non-dairy whipped topping.
3. Pour into the crust.
4. Refrigerate at least one hour.

Orange Yogurt Chiffon Pie

Ingredients:

- 1 graham cracker pie crust
- 2 envelopes unflavored gelatin
- ½ cup sugar
- 1 cup water
- 2 cups plain yogurt
- 1 (6 ounce) can frozen orange juice concentrate, thawed
- 2 egg whites
- 2 tablespoons sugar
- ¼ cup toasted coconut

Procedure:

1. Combine the gelatin and ½ cup sugar in a saucepan, and then stir in 1 cup water.
2. Cook on low heat, stirring constantly, until the gelatin is dissolved.
3. Put the yogurt into a bowl and gradual add the orange juice while stirring.
4. Stir in the gelatin mixture until smooth.
5. Beat the egg whites until stiff peaks form, gradually adding 2 tablespoons sugar.
6. Fold the meringue into the orange mixture.
7. Chill until the filling mounds when dropped off a spoon.
8. Pour the filling into the crust and freeze for at least 2 hours.
9. Garnish with the toasted coconut.

Lime Icebox Pie

Ingredients:

1 chocolate crumb crust or graham cracker crust
1 (6 ounce) can frozen limeade concentrate
1 (14 ounce) can sweetened condensed milk
1 cup sour cream
8 ounces non-dairy whipped topping
Green food coloring
Miniature chocolate chips for garnish (optional)

Procedure:

1. Combine the undiluted limeade, milk, and sour cream.
2. Beat the mixture until it is smooth.
3. Fold in the whipped topping and food coloring.
4. Pour the mixture into the crust.
5. Refrigerate overnight.
6. Garnish the pie with chocolate chips if desired.

Key Lime Pie

Ingredients:

1 graham cracker pie crust
1 (14 ounce) can sweetened condensed milk
4 egg yolks, beaten
½ cup key lime juice
1 graham cracker pie crust

Procedure:

1. Beat the egg yolks until they are frothy.
2. Add the sweetened condensed milk and mix well.
3. Add the key lime juice and mix well.
4. Pour the mixture into the graham cracker crust.
5. Refrigerate overnight.

Easy Lime Chiffon Pie

Ingredients

8 ounces non-dairy whipped topping

1 (6 ounce) can frozen limeade concentrate, thawed but not diluted

1 (14 ounce) can sweetened condensed milk

1 prepared graham cracker crust

Procedure:

1. Beat the whipped topping, limeade concentrate, and condensed milk in large bowl.
2. Pour the mixture into the pie shell
3. Refrigerate overnight.

Citrus Chiffon Pie

Ingredients:

- 1 envelope unflavored gelatin
- $\frac{1}{4}$ cup cold water
- $\frac{3}{4}$ cup hot water
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ teaspoon grated lemon peel
- $\frac{3}{4}$ teaspoon grated orange peel
- $1\frac{1}{4}$ cup orange juice
- 3 tablespoons lemon juice
- 3 egg whites
- 1 graham cracker pie crust

Procedure:

1. Sprinkle the gelatin over the cold water in a saucepan and set aside for 5 minutes.
2. Add the hot water and sugar to the softened gelatin.
3. Heat, stirring constantly, until the gelatin is dissolved.
4. Remove the gelatin from the heat.
5. Stir in the grated lemon and orange peel and lemon and orange juices.
6. Chill until the mixture is thickened to the consistency of unbeaten egg white.
7. Add the egg whites to the gelatin mixture.
8. Beat until light and fluffy.
9. Pour the filling into the pie crust.
10. Refrigerate overnight.

Pineapple Icebox Pie

Ingredients:

1 tablespoon butter
½ cup sugar
1 egg, beaten
1 cup chopped walnuts
1 (11 ounce) can crushed pineapple
8 ounces non-dairy whipped topping
1 graham cracker crust

Procedure:

1. Cream the butter and sugar.
2. Add the egg and crushed pineapple.
3. Mix well.
4. Fold the whipped topping into the pineapple mixture.
5. Pour the mixture into the crust.
6. Top with chopped nuts.
7. Refrigerate overnight.

Millionaire Pie

Ingredients:

- 1 (29 ounce) can crushed pineapple, drained
- 12 ounces non-dairy whipped topping
- 1 can sweetened condensed milk
- 1 cup pecans, chopped
- ¼ cup lemon juice
- 2 graham cracker pie crusts

Procedure:

1. Mix together the milk, lemon and pineapple.
2. Fold in the whipped topping and pecans.
3. Divide the mixture equally between the two pie crusts.
4. Refrigerate overnight.

Chocolate Layer Pie

Ingredients:

2 chocolate pie crusts

8 ounces cream cheese

8 ounces non-dairy whipped topping, divided

1 cup sifted powdered sugar

1 (5.1 ounce) package chocolate instant pudding mix

3 cups milk

½ cup chopped walnuts

Procedure:

1. Beat the cream cheese and powdered sugar until they are fluffy.
2. Fold in ½ of the whipped topping.
3. Spread the mixture on the bottom of the pie crusts dividing it equally between the two pies.
4. Make the pudding according to the package directions.
5. Pour the pudding over the cream cheese mixture.
6. Top with the whipped topping.
7. Sprinkle with the walnuts.
8. Refrigerate overnight.

Chocolate Icebox Pie

Ingredients:

1 stick butter
¾ cup sugar
2 eggs
1 teaspoon vanilla
2 squares melted chocolate
1 chocolate or graham cracker pie crust
8 ounces non-dairy whipped topping

Procedure:

1. Cream together the butter and sugar.
2. Add the eggs, one at a time, and beat 3 minutes after each egg.
3. Add the vanilla and chocolate.
4. Beat well.
5. Pour the mixture into the pie crust.
6. Refrigerate overnight.
7. Top with the whipped topping before serving.

Chocolate Glazed Turtle Pie

Ingredients:

- ¼ cup caramel ice cream topping
- 1 graham pie crust
- ½ cup pecan halves, divided
- 2 (3.9 ounce) packages chocolate instant pudding
- 2 cups cold milk
- 2 cups non-dairy whipped topping, divided
- 2 squares semi-sweet chocolate

Procedure:

1. Spread the caramel topping onto the bottom of the crust.
2. Reserve 10 nuts for garnish.
3. Coarsely chop the remaining nuts and sprinkle over the caramel topping.
4. Beat the pudding mixes and milk for 2 minutes.
5. Stir in 1 cup of the whipped topping and pour into crust.
6. Refrigerate for at least 2 hours.
7. Microwave the chocolate squares until they are melted.
8. Stir in the remaining whipped topping.
9. Spread the chocolate mixture over the pie.
10. Top with the reserved nuts.

Rocky Road Pie

Ingredients:

- 1 (3.1 ounce) package chocolate mousse mix
- 1 cup boiling hot milk
- $\frac{1}{4}$ cup sugar
- 1 cup miniature marshmallows
- $\frac{1}{3}$ cup chopped pecans
- 1 chocolate pie shell

Procedure:

1. Place the mousse mix in a small deep bowl.
2. Add the boiling hot milk and mix well.
3. Beat vigorously until the filling stands in peaks.
4. Slowly add the sugar, while beating, and beat a minute longer after all the sugar is added.
5. Fold in the marshmallows and pecans.
6. Spoon the mixture into the pie shell.
7. Refrigerate overnight.

Chocolate Chiffon Pie

Ingredients:

6 ounces semi-sweet chocolate pieces
8 ounces cream cheese
 $\frac{3}{4}$ cup light brown sugar
 $\frac{1}{8}$ teaspoon salt
1 teaspoon vanilla
2 eggs
1 cup heavy cream
1 chocolate or graham cracker pie crust

Procedure:

1. Melt the chocolate over hot water in a double boiler, and set aside.
2. Beat the cream cheese until it is fluffy.
3. Add $\frac{1}{2}$ of the brown sugar with the salt and vanilla.
4. Add the egg yolks one at a time, beating after each addition.
5. Blend in the melted chocolate.
6. Beat the egg whites until they are stiff and add the rest of the brown sugar to the egg whites.
7. Fold the egg whites into the chocolate mixture.
8. Beat the cream until it forms stiff peaks.
9. Fold the cream into the chocolate mixture.
10. Put the mixture into the crust.
11. Refrigerate overnight.

French Silk Pie

Ingredients:

1 stick butter
¾ cup sugar
1 square chocolate, melted
1 teaspoon vanilla
2 eggs
1 graham cracker crust
8 ounces non-dairy whipped topping

Procedure:

1. Cream the butter until it is fluffy.
2. Add the sugar, melted chocolate and vanilla.
3. Continue to beat until the mixture is light and creamy.
4. Add the eggs one at a time, beating 3 minutes after each egg.
5. Pour the mixture into the crust.
6. Top with the whipped topping.
7. Refrigerate overnight.

Chocolate Silk Pie with Marshmallow Meringue

Ingredients:

- 5 ounces bittersweet chocolate, divided
- 4 ounces cream cheese, softened
- 1 (7 ounce) jar marshmallow crème, divided
- 1 (3.9 ounce) package chocolate instant pudding
- 1 cup cold milk
- 1 chocolate pie crust
- 1 cup non-dairy whipped topping

Procedure:

1. Microwave 4 ounces of chocolate until it is melted, stirring after 1 minute.
2. Add the cream cheese, $\frac{1}{2}$ of the marshmallow crème, the dry pudding mix and milk.
3. Beat until the mixture is blended.
4. Spoon the mixture into the crust.
5. Beat the remaining marshmallow crème and whipped topping in a separate bowl until it is blended.
6. Spread the topping over the chocolate layer in the crust.
7. Refrigerate for at least 2 hours.
8. Use the remaining chocolate square to make chocolate curls and arrange them on the pie.

Fudge Chiffon Pie

Ingredients:

1 graham cracker crumb crust
1 envelope unflavored gelatin
¼ cup cold water
3 eggs, separated
1 teaspoon vanilla
1 cup sugar, divided
½ cup unsweetened cocoa
½ teaspoon salt
1¼ cup milk
1 cup heavy cream

Procedure:

1. Mix the gelatin and water in small bowl and soften for 5 minutes.
2. Slightly beat the egg yolks with the vanilla and set aside.
3. Combine ¾ cup sugar, cocoa and salt in saucepan and stir in the milk.
4. Cook, stirring constantly, until the mixture comes to a full boil.
5. Add the gelatin and return the mixture to a boil.
6. Remove the pan from the heat and immediately whisk the chocolate mixture into the beaten egg yolks.
7. Cool until the mixture mounds when poured from a spoon, stirring occasionally.
8. Whip cream until stiff peaks form.
9. Fold the whipped topping into the chocolate mixture.
10. Beat the egg whites with the remaining ¼ cup of sugar until stiff peaks form.
11. Fold the egg whites into the chocolate mixture.
12. Pour the filling into the pie shell.
13. Refrigerate overnight.

Caramel Chiffon Pie

Ingredients:

28 caramel candies
1 cup hot water
1 envelope unflavored gelatin
 $\frac{1}{4}$ cup cold water
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon vanilla
 $\frac{2}{3}$ cup heavy whipping cream
1 cup chopped pecans
1 graham cracker pie crust

Procedure:

1. Place the caramels and hot water in the top of a double boiler.
2. Heat, stirring frequently, until the caramels are melted and the sauce is smooth.
3. Soften the gelatin in the cold water for 5 minutes and then dissolve it in the hot caramel sauce.
4. Add the salt and vanilla.
5. Chill the caramel mixture until it is slightly thickened.
6. Whip the cream until it forms stiff peaks.
7. Fold the whipped cream into the caramel mixture
8. Fold $\frac{1}{2}$ cup of the chopped pecans into the caramel mixture.
9. Pour the mixture into the pie shell and sprinkle the top with the remaining nuts.
10. Refrigerate until firm.

Bourbon Caramel Banana Crème Pie

Ingredients:

- 1 graham cracker crust
- ¼ cup butter
- ¾ cup packed brown sugar
- 3 tablespoons bourbon
- 1 (3.4 ounce) package vanilla instant pudding
- 1 cup milk
- ¾ cup sour cream
- 2 bananas
- 1 cup non-dairy whipped topping

Procedure:

1. Melt the butter in a saucepan on medium heat.
2. Add the sugar.
3. Cook and stir for 3 minutes or until the sugar is melted.
4. Remove the pan from the heat and stir in the bourbon.
5. Cool.
6. Beat the pudding mix and milk in a medium bowl for 2 minutes.
7. Stir in the sour cream.
8. Let stand for 5 minutes.
9. Slice the bananas and place them in a single layer on the bottom of the crust.
10. Pour the bourbon caramel sauce over the bananas.
11. Spoon the pudding mixture over the sauce.
12. Top with the whipped topping.
13. Refrigerate 1 hour.

Blueberry Icebox Pie

Ingredients:

- 1 (29 ounce) can blueberries
- 3 tablespoons lemon juice
- ¼ cup sugar
- 2 tablespoons cornstarch
- ¼ cup cold water
- 1 (14 ounce) can sweetened condensed milk (cold)
- ½ cup lemon juice, strained
- 1 graham cracker crust, chilled
- 1 cup heavy whipping cream
- 1 teaspoon vanilla
- 2 tablespoons powdered sugar

Procedure:

1. Thoroughly drain the blueberries, reserving the syrup.
2. Put the blueberry syrup in a sauce pan and blend in 3 tablespoons lemon juice and the sugar.
3. Bring the mixture to the boiling point.
4. Blend the cornstarch with the water and stir into the blueberry syrup.
5. Cook over low heat, stirring constantly, until the syrup is thickened.
6. Cool to room temperature.
7. Fold the blueberries into the mixture and chill.
8. Put the condensed milk into a medium bowl and add ½ cup lemon juice.
9. Beat the condensed milk mixture until it is fluffy.
10. Spoon the whipped condensed milk mixture over the bottom of the chilled pie crust.
11. Add the blueberry mixture.
12. Whip the cream until stiff peaks form while slowly adding the vanilla and powdered sugar.
13. Top the blueberries with the whipped cream.
14. Refrigerate overnight.

Valentine Pie

Ingredients:

- 1 (29 ounce) can sour cherries, pitted
- 2 (8 inch) graham cracker crusts
- 5 tablespoons lemon juice
- 1 (14 ounce) can sweetened condensed milk
- $\frac{3}{4}$ cup pecans, chopped
- 1 cup heavy whipping cream

Procedure:

1. Drain the cherries.
2. Gradually stir the lemon juice into the condensed milk.
3. Add the drained cherries and pecans.
4. Stir well.
5. Whip the cream until stiff peaks form.
6. Fold the whipped cream into the cherry mixture.
7. Divide evenly between the crusts.
8. Refrigerate overnight.

Coconut Icebox Pie

Ingredients:

- 1 cup sugar
- 2 tablespoons flour
- 1 egg, slightly beaten
- 1 cup milk
- 1 teaspoon vanilla
- 1 package frozen coconut
- 1 graham cracker crust
- 8 ounces non-dairy whipped topping

Procedure:

1. Combine the sugar, flour, milk and egg.
2. Cook over a medium heat, stirring frequently, until the mixture is thickened.
3. Add $\frac{1}{2}$ of the package of coconut and the vanilla to the mixture.
4. Mix well.
5. Pour the filling into the pie crust.
6. When the filling has cooled, top the pie with the whipped topping and sprinkle the remaining coconut on top.
7. Refrigerate overnight.

Coconut Crème Pie

Ingredients:

- 2 (3.4 ounce) packages vanilla instant pudding
- 2 cups cold milk
- 2 cups non-dairy whipped topping, divided
- 1 cup shredded coconut, divided
- 1 graham cracker pie crust

Procedure:

1. Beat the pudding mixes and the milk for 2 minutes.
2. Stir in 1 cup of whipped topping and $\frac{3}{4}$ cup of the coconut.
3. Pour the mixture into the crust.
4. Refrigerate for 4 hours.
5. Toast the remaining coconut, if desired.
6. Top the pie with the remaining whipped topping and coconut.

Coconut Chiffon Pie

Ingredients:

1 envelope unflavored gelatin
¼ cup cold water
½ cup sugar
4 tablespoons flour
1½ cups milk
¼ teaspoon salt
¾ teaspoon vanilla
½ cup heavy whipping cream
1½ cup shredded coconut, divided
¼ cup chopped pecans
3 egg whites
½ teaspoon cream of tartar
½ cup sugar
1 graham cracker crust

Procedure:

1. Soften the gelatin in the cold water for 5 minutes.
2. Mix the sugar, flour and salt in a saucepan and gradually stir in the milk.
3. Cook over low heat, stirring constantly until the mixture boils.
4. Cook 1 minute more.
5. Remove the mixture from the heat and stir in the softened gelatin until it is dissolved.
6. Cool until the mixture is partially set, and then beat the mixture until it is smooth.
7. Add the vanilla and stir well.
8. Whip the cream until stiff peaks form and fold it into the gelatin mixture.
9. Beat the egg whites, cream of tartar and sugar until stiff peaks form.
10. Fold the meringue and 1¼ cup of coconut into the gelatin mixture.
11. Pour the mixture into the pie crust.

12. Refrigerate overnight.

13. Top with the reserve coconut and pecans before serving.

Blueberry Banana Pie

Ingredients:

1 graham cracker pie crust
8 ounces non-dairy whipped topping
8 ounces cream cheese
½ cup sugar
2 bananas
2 tablespoons lemon juice
½ (21 ounce) can blueberry pie filling

Procedure:

1. Slice bananas and place them in the crust
2. Cover the bananas in lemon juice.
3. Cream the cream cheese with the sugar.
4. Fold ½ of the whipped topping into the cream cheese mixture.
5. Pour the cream cheese mixture over the bananas.
6. Top with the blueberry pie filling.
7. Refrigerate overnight.
8. Top with the remaining whipped topping before serving.

Simple Blueberry Pie

Ingredients:

- 1 (21 ounce) can blueberry pie filling
- 1 teaspoon lemon juice
- 1 envelope unflavored gelatin
- 8 ounces non-dairy whipped topping
- 1 graham cracker crust

Procedure:

1. Thoroughly mix the blueberry pie filling, lemon juice and unflavored gelatin.
2. Pour the mixture in the pie shell.
3. Refrigerate for at least 2 hours.
4. Top the pie with the whipped topping before serving.

Pink Apple Chiffon Pie

Ingredients:

- 1 (3 ounce) box strawberry gelatin
- ½ cup boiling water
- 1 (21 ounce) can apple pie filling
- 8 ounces non-dairy whipped topping
- 1 graham cracker crust

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Chill until the gelatin is syrupy—about 20 minutes.
3. Whip the gelatin, using high speed on a mixer, and beating in the apple pie filling until the mixture is pale and frothy.
4. Put the mixture into the pie crust.
5. Refrigerate overnight.
6. Top with the whipped topping before serving.

Cherry Pineapple Pie

Ingredients:

- 1 (21 ounce) can cherry pie filling
- 1 (15 oz.) can pineapple chunks, drained
- 1 (14 ounce) can sweetened condensed milk
- 8 ounces non-dairy whipped topping
- 1 cup miniature marshmallows
- 1 graham cracker crust

Procedure:

1. In large bowl, combine the first five ingredients and mix well.
2. Turn the mixture into the pie crust.
3. Refrigerate overnight.

Butterscotch Chiffon Pie

Ingredients:

3 tablespoons light corn syrup

$\frac{3}{4}$ cup + 1 tablespoon sugar

$\frac{1}{4}$ cup water

$\frac{1}{4}$ cup + 1 tablespoon unsalted butter, divided

1 teaspoon cider vinegar

$1\frac{1}{3}$ cups heavy whipping cream

$1\frac{1}{2}$ teaspoons vanilla

2 teaspoons unflavored gelatin

3 large egg whites

1 cup chopped pecans

$\frac{1}{8}$ teaspoon salt

Procedure:

1. Bring the corn syrup, $\frac{3}{4}$ cup sugar, and 2 tablespoons water to a boil in a heavy saucepan over moderate heat, stirring until the sugar is dissolved.
2. Boil the mixture, without stirring, swirling the pan occasionally, until it melts into a deep golden caramel—7 to 9 minutes.
3. Remove the pan from the heat and add the $\frac{1}{4}$ cup butter, vinegar, and a pinch of salt, swirling the pan until the butter is melted.
4. Add $\frac{1}{3}$ cup cream and the vanilla and simmer, stirring, 1 minute, and then cool the mixture.
5. Sprinkle the gelatin over the remaining 2 tablespoons water and let it stand for 5 minutes.
6. Heat the gelatin over low heat until it is dissolved.
7. Stir the gelatin into the butterscotch sauce and cool to room temperature.
8. Beat the egg whites until they form soft peaks, then add the remaining sugar and continue to beat until the egg whites form stiff peaks.
9. Fold the egg whites into the butterscotch sauce.

10. Beat the remaining cream until stiff peaks form and fold it into the butterscotch mixture.
11. Gently pour the mixture into the pie shell and refrigerate overnight.
12. Cook the pecans in butter with salt in a heavy skillet over moderate heat, stirring frequently, until golden—about 5 minutes.
13. Remove the nuts from the heat and cool them completely.
14. Let the pie stand at room temperature, about 30 minutes and just before serving, sprinkle the cooled nuts over the top of the pie.

Triple Layer Egnog Pie

Ingredients:

10 caramels
1 cup cold milk, divided
1 graham pie crust
½ cup chopped pecans, toasted
2 (3.4 ounce) packages vanilla instant pudding
1 cup cold eggnog
8 ounces non-dairy whipped topping, divided

Procedure:

1. Microwave the caramels and 1 tablespoon of the milk on medium for 30 seconds or until the caramels are completely melted when stirred.
2. Pour the caramels into the crust and sprinkle with the nuts.
3. Beat the pudding mixes, eggnog and remaining milk for 2 minutes.
4. Spoon 1½ cups of the pudding mixture over the nuts.
5. Stir ½ of the whipped topping into the remaining pudding.
6. Spread over the pudding layer in the crust.
7. Top the pie with the remaining whipped topping.
8. Refrigerate at least 3 hours.

Eggnog Chiffon Pie

Ingredients:

1½ cup eggnog
1 envelope unflavored gelatin
¼ cup water
½ cup heavy whipping cream
3 egg whites
¼ teaspoon cream of tartar
¼ cup sugar
1 graham cracker pie crust

Procedure:

1. Place the gelatin in the water to soften for 5 minutes.
2. Heat the eggnog in a saucepan just to the boiling point and then remove it from the heat.
3. Add the gelatin to the eggnog and stir until the gelatin is dissolved.
4. Cool the eggnog mixture to room temperature.
5. Whip the cream until stiff peaks form.
6. Whip the egg whites with cream of tartar and sugar until stiff peaks form.
7. Fold the whipped cream into the egg whites.
8. Fold the eggnog mixture into the egg white mixture.
9. Pour the mixture into the pie shell.
10. Refrigerate overnight.

Fresh Fruit Chiffon Pie

Ingredients:

- 1 (9 inch) graham cracker pie shell
- 1 (3 ounce) box gelatin of a flavor to match the fruit
- 1 cup boiling water
- ½ cup cold water
- 8 ounces non-dairy whipped topping
- 1 cup fresh fruit in season

Procedure:

1. In large bowl, dissolve the gelatin in 1 cup boiling water.
2. Add ½ cup cold water.
3. Chill until the gelatin is like thick syrup.
4. Beat the whipped topping into the gelatin.
5. Add 1 cup of fruit, cut into small pieces.
6. Stir the mixture until it is well blended.
7. Pour the mixture into the pie shell.
8. Refrigerate overnight.
9. Do not add fresh or frozen pineapple or kiwi fruit because they have an enzyme that will not allow the gelatin to set. (Canned or cooked pineapple and kiwi fruit is okay.)

Simple Yogurt Chiffon Pie

Ingredients:

- 1 graham cracker crust pie shell
- 8 ounces flavored yogurt
- 8 ounces non-dairy whipped topping

Procedure:

1. Combine the yogurt and whipped topping and beat until the mixture is well blended.
2. Fill the pie shell.
3. Refrigerate or freeze overnight.

Peach Chiffon Pie

Ingredients:

3 cups sliced peaches
1 envelope unflavored gelatin
 $\frac{1}{4}$ cup cold water
 $\frac{3}{4}$ cup hot water
1 cup sugar
 $\frac{1}{4}$ cup cold water
 $\frac{1}{2}$ cup heavy whipping cream
1 graham cracker pie crust

Procedure:

1. Sprinkle the peaches with the sugar and set aside.
2. Soften the gelatin in the cold water for 5 minutes and then dissolve it in the hot water.
3. Drain the syrup from the peaches into the gelatin mixture and stir.
4. Chill the gelatin until it is partially set.
5. Beat the gelatin until it is fluffy.
6. Whip the cream until it forms stiff peaks.
7. Fold the peaches and the whipped cream into the gelatin.
8. Pour the mixture into the pie shell.
9. Refrigerate overnight.

Cranberry Chiffon Pie

Ingredients:

- 1 graham cracker crust
- 2 tablespoons cornstarch
- 2 cups cranberry juice
- 1 envelope unflavored gelatin
- ½ teaspoon salt
- 1 tablespoon sugar
- 3 egg whites
- 1 cup non-dairy whipped topping

Procedure:

1. Put the cornstarch in a small saucepan and dissolve it in a small amount of cranberry juice.
2. Add the remaining juice, gelatin and salt.
3. Cook over medium heat, stirring constantly, until the mixture thickens and bubbles.
4. Remove the mixture from the heat and stir in the sugar.
5. Put the cranberry mixture into a bowl.
6. Chill, stirring frequently, until mixture mounds slightly when dropped from a spoon.
7. Beat the egg whites until stiff peaks form.
8. Fold the cranberry mixture and the whipped topping into the egg whites.
9. Pour the filling into the pie crust.
10. Refrigerate overnight.

Raspberry Chiffon Pie

Ingredients:

- 1 pint frozen raspberries, thawed
- 1 envelope unflavored gelatin
- 2 tablespoons cold water
- $\frac{1}{3}$ cup water
- 2 tablespoons lemon juice
- $\frac{1}{4}$ teaspoon salt
- 2 egg whites
- 5 tablespoons sugar, divided
- $\frac{1}{4}$ cup heavy whipping cream
- 1 graham cracker pie crust

Procedure:

1. Sweeten the raspberries with 3 tablespoons sugar and allow them to sit for 30 minutes.
2. Drain the raspberries and reserve the juice.
3. Soften the gelatin in cold water for 5 minutes.
4. Place the reserved juice in a saucepan.
5. Add $\frac{1}{3}$ cup water and bring the mixture to a boil.
6. Remove the juice from the heat and add the softened gelatin.
7. Stir until the gelatin is dissolved.
8. Run the raspberries through a sieve or food mill to remove the seeds.
9. Add the lemon juice and salt to the raspberries.
10. Add the raspberries to the gelatin mixture.
11. Cool until the gelatin is slightly thickened.
12. Beat the egg whites, gradually adding the remaining sugar, until stiff peaks form.
13. Whip the cream until stiff peaks form.
14. Fold the egg whites into the berry mixture and then fold in whipped cream.
15. Pour the filling into the pie shell.
16. Refrigerate overnight.

Peanut Butter Chiffon Pie

Ingredients:

- 1 envelope unflavored gelatin
- ¼ cup sugar
- ¼ teaspoon salt
- 1 cup milk
- 2 eggs, separated
- ½ cup creamy style peanut butter
- ¼ cup brown sugar
- 1 teaspoon vanilla
- ½ cup heavy whipping cream
- 8 ounces non-dairy whipped topping
- ¼ cup chopped peanuts or miniature semi-sweet chocolate chips as a garnish
- 1 chocolate pie crust

Procedure:

1. Combine the gelatin, ¼ cup sugar, salt, milk, slightly beaten egg yolks and peanut butter.
2. Cook, stirring constantly, over moderate heat until the gelatin is dissolved and the mixture is smooth.
3. Remove the pan from the heat and chill until the mixture is slightly thickened.
4. Whip the egg whites until they are foamy. Gradually beat in brown sugar, a tablespoon at a time, continue beating until whites form stiff peaks.
5. Fold the peanut butter mixture into the egg whites.
6. Carefully stir in the vanilla.
7. Whip the cream until stiff peaks form.
8. Fold the whipped cream into the filling mixture.
9. Pour the mixture into the pie crust.
10. Refrigerate until firm.
11. Top the pie with whipped topping and garnish with the chopped peanuts or miniature semi-sweet chocolate chips.

Coffee Chiffon Pie

Ingredients:

- 1 tablespoon instant coffee
- ½ cup boiling water
- 1 envelope unflavored gelatin
- ¼ cup cold water
- 3 egg yolks
- ½ cup sugar
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ½ cup sugar
- 3 egg whites
- 1 graham cracker crust
- 8 ounces non-dairy whipped topping (optional)

Procedure:

1. Soften the gelatin in the cold water for 5 minutes.
2. Dissolve the coffee in the boiling water.
3. Add the gelatin to the coffee and stir until it is dissolved.
4. Lightly beat the egg yolks with the sugar.
5. Add the vanilla and salt to the egg yolks and mix well.
6. Add the egg yolk mixture to the coffee mixture and cool.
7. Beat the egg white, slowly adding the sugar, until stiff peaks form.
8. Fold the egg whites into the coffee mixture.
9. Pour the mixture into the graham cracker crust.
10. Refrigerate at least 3 hours.
11. Top with non-dairy whipped topping if desired.

Rhubarb Chiffon Pie

Ingredients:

3 cups (1 pound) fresh rhubarb
1 (3.1 ounce) package strawberry gelatin
1 cup boiling water
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup sugar, divided
 $\frac{2}{3}$ cup sugar
4 eggs, separated
1 graham cracker crust

Procedure:

1. Cut the rhubarb into $\frac{1}{2}$ -inch segments.
2. Steam the rhubarb in a double boiler until it is tender.
3. Add $\frac{2}{3}$ cups sugar to the rhubarb and cool.
4. Dissolve the gelatin in the boiling water and add the salt.
5. Beat the egg yolks with $\frac{1}{4}$ cup sugar.
6. Slowly add the hot gelatin mixture to the egg yolks while stirring constantly.
7. Add the rhubarb and stir until the mixture is well mixed.
8. Chill until the gelatin thickens into syrup.
9. Beat the egg whites, while slowly adding $\frac{1}{4}$ cup sugar, until stiff peaks form.
10. Fold the egg whites into the gelatin mixture.
11. Pour the mixture into the pie shell.
12. Refrigerate overnight.

Apricot Chiffon Pie

Ingredients:

3 cups apricot nectar
2 envelopes unflavored gelatin
¼ cup sugar
½ teaspoon grated orange peel
4 eggs, separated
½ teaspoon almond extract
1 graham cracker pie crust
8 ounces non-dairy whipped topping (optional)

Procedure:

1. Soften the gelatin in ½ cup of the apricot nectar for 5 minutes.
2. Bring the remaining 2½ cups of nectar to a boil.
3. Pour the softened gelatin into the boiling nectar and stir until the gelatin is dissolved.
4. Remove the nectar mixture from the stove.
5. Blend the egg yolks until they are frothy.
6. Slowly pour the nectar over the blended yolks while stirring.
7. Chill until the nectar mixture mounds slightly when dropped from a spoon.
8. Add the grated orange peel and almond extract to the nectar mixture and stir well.
9. Beat the egg whites until they are almost stiff and then slowly beat in ¼ cup sugar.
10. Gently fold the egg whites into the chilled gelatin mixture.
11. Pour the filling into the crust.
12. Refrigerate overnight.
13. Top with non-dairy whipped topping if desired.

Pumpkin Chiffon Pie

Ingredients:

1 envelope unflavored gelatin
¼ cup water
4 eggs, separated
1¼ cups white sugar
1¼ cups pumpkin purée
⅔ cup evaporated milk
¼ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground allspice
½ teaspoon ground nutmeg
¼ teaspoon ground ginger
1 graham cracker crust

Procedure:

1. Mix the gelatin and water in a small bowl, and set aside for 5 minutes.
2. In a medium bowl, beat the egg yolks until they are thick.
3. Mix in ¾ cup sugar, the pumpkin, evaporated milk, salt, cinnamon, allspice, nutmeg and ginger.
4. In a double broiler, cook the mixture over boiling water, stirring constantly, until it is thick.
5. Mix in the gelatin and stir until it is dissolved.
6. Remove the pan from the heat and allow the mixture to thicken until it mounds when dropped by the spoonful.
7. Beat the egg whites until soft peaks form.
8. Gradually mix in the remaining 1/2 cup sugar, and continue beating the egg whites until they are firm.
9. Fold the egg whites into the pumpkin mixture.
10. Transfer to the pie crust.
11. Refrigerate overnight.

Sherry Pumpkin Chiffon Pie

Ingredients:

- 1 envelope unflavored gelatin
- 3 eggs, separated
- ½ cup sherry wine
- 1 cup sugar
- ½ teaspoon cinnamon
- ¼ cup cold water for gelatin
- 1 cup canned pumpkin, strained
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- ¼ teaspoon ginger

Procedure:

1. Beat the egg yolks slightly in the top of a double boiler and stir in the pumpkin, sherry, ½ cup of the sugar, salt and spices.
2. Cook over boiling water, stirring constantly, for 5 minutes.
3. Remove the pan from the heat and add the gelatin and stir until it is dissolved.
4. Chill until the mixture begins to thicken.
5. Beat the egg whites while gradually adding the remaining sugar until stiff peaks form.
6. Fold the egg whites into the pumpkin mixture.
7. Turn the mixture into the pie shell.
8. Refrigerate overnight.

Two Layer Pumpkin Pie

Ingredients:

4 ounces Neufchatel cheese, softened
1 cup plus 1 tablespoon cold milk, divided
1 tablespoon sugar
1½ cups non-dairy whipped topping
1 graham cracker crumb crust
1 (16 ounce) can pumpkin
2 (3.4 ounce) packages vanilla instant pudding
¼ teaspoon ground cinnamon
⅛ teaspoon ground ginger

Procedure:

1. Beat the Neufchatel, 1 tablespoon milk and sugar until the mixture is blended.
2. Fold in the whipped topping.
3. Spread the mixture onto the bottom of the crust.
4. Beat the pumpkin, pudding mix, spices and remaining milk for 2 minutes.
5. Spread over the cheese layer.
6. Refrigerate for at least 4 hours.

Diet Pumpkin Butterscotch Pie

Ingredients:

- 1 (4 serving size) package instant sugar free butterscotch pudding
- 2 cups skim milk
- 1 (15 ounce) can pumpkin
- ½ teaspoon pumpkin pie spice
- 1 cup non-dairy whipped topping
- 1 graham cracker pie crust

Procedure:

1. Make the pudding as directed on the package.
2. Beat in the pumpkin and the pumpkin pie spice.
3. Pour the mixture into the pie crust.
4. Refrigerate overnight.
5. Top the pie with whipped topping.

Cherry Chiffon Pie

Ingredients:

- 1 (3 ounce) package cherry gelatin
- ½ cup hot water
- 1 (21 ounce) can cherry pie filling
- 3 egg whites
- ¼ teaspoon cream of tartar
- ⅓ cup sugar
- 1 cup heavy whipping cream
- 2 graham cracker pie shells

Procedure:

1. Dissolve the gelatin in the hot water.
2. Add the cherry pie filling to the gelatin and mix well.
3. Beat egg whites. Add cream of tartar and beat until fluffy.
Gradually add sugar and continue beating until stiff peaks form.
4. Fold the egg whites into the cherry mixture.
5. Whip the cream until stiff peaks form.
6. Fold the cream into the cherry mixture.
7. Spoon the cherry mixture into the pie shells.
8. Refrigerate overnight.

Mango Pie

Ingredients:

1 graham cracker crust
8 ounces cream cheese
8 ounces non-dairy whipped topping
½ cup milk
1 teaspoon cinnamon
4 large ripe mangoes

Procedure:

1. Peel and slice the mangoes; add the cinnamon and set aside.
2. Beat the cream cheese and milk until they are smooth.
3. Fold the whipped topping into the cream cheese mixture.
4. Add the mangoes and cinnamon to the mixture.
5. Pour the mixture into the pie crust.
6. Refrigerate until firm.

Grasshopper Pie

Ingredients:

1 chocolate pie shell
24 large marshmallows
½ cup milk
¼ cup crème de menthe
1 cup heavy whipping cream
Green food coloring (optional)

Procedure:

1. In double boiler (or microwave), melt the marshmallows.
2. Remove the marshmallows from the heat and stir in the milk and a few drops of the green food coloring if desired.
3. Refrigerate until the mixture is cool.
4. Whip the cream until stiff peaks form.
5. Fold the whipped cream and the crème de menthe into the marshmallow mixture.
6. Pour the mixture into the pie shell.
7. Freeze overnight.

Easy Grasshopper Pie

Ingredients:

¼ cup green crème de menthe
1 (7 ounce) jar marshmallow crème
2 cups heavy whipping cream
1 chocolate pie crust

Procedure:

1. Add the crème de menthe gradually to the marshmallow crème, beating until the mixture is well blended.
2. Whip the cream until stiff peaks form.
3. Fold the whipped cream into the marshmallow mixture.
4. Pour the mixture into the crust.
5. Refrigerate for at least 4 hours.

6.

Pistachio Pineapple Pie

Ingredients:

- 1 (3.4 ounce) package instant pistachio pudding
- 1 (20 ounce) can crushed pineapple, drained
- 8 ounces non-dairy whipped topping
- 1 chocolate prepared pie crust

Procedure:

1. Mix the dry pudding mix and the well-drained pineapple.
2. Fold in the non-dairy whipped topping.
3. Pour the mixture into the pie crust.
4. Refrigerate overnight.

Banana Split Pie

Ingredients:

2 cups graham cracker crumbs
½ cup melted butter
¼ cup granulated sugar
2 cups powdered sugar
2 eggs
1 teaspoon vanilla
1 cup butter
5 ripe bananas, sliced
2 (10 ounce) packages frozen strawberries, drained
1 (16 ounce) can crushed pineapples, drained
1 cup heavy whipping cream
1 cup chopped pecans
1 (4 ounce) jar maraschino cherries, drained and chopped

Procedure:

1. Combine the graham cracker crumbs, granulated sugar and butter.
2. Press the mixture in the bottom and up the sides of a 9 x 13 inch pan.
3. Freeze for 30 minutes.
4. Cream together the powdered sugar, eggs, vanilla and butter until the mixture is fluffy.
5. Spread the mixture over the pie crust.
6. Refrigerate for 1 hour.
7. Place a layer of the banana slices on top of the filling.
8. Top the banana slices with a layer of strawberries.
9. Top the strawberries with a layer of pineapple.
10. Whip the cream until stiff peaks form.
11. Top the pineapple with the whipped cream.
12. Sprinkle the pecans over the whipped cream.
13. Top the nuts with the cherries.
14. Refrigerate overnight.

No Bake Pecan Pie

Ingredients:

1 cup brown sugar
¼ cup cornstarch
1¼ cups water
2 egg yolks
1 pinch salt
1½ tablespoons butter
1 teaspoon vanilla
1 cup pecan halves, toasted
½ cup chopped pecans
1 graham cracker crust

Procedure:

1. Mix the cornstarch and brown sugar together in a medium saucepan.
2. Beat together the egg yolks, water, and a pinch of salt.
3. Add the egg yolk mixture to the cornstarch mixture and stir well.
4. Add the chopped pecans to the mixture.
5. Simmer on medium heat, stirring constantly, until the mixture thickens.
6. Boil 1 minute, stirring constantly
7. Remove the pan from the heat.
8. Add the butter and vanilla and stir well.
9. Pour the filling into the pie shell.
10. Spread the remaining pecans over the top of the filling.
11. Refrigerate overnight.

Confetti Pie

Ingredients:

2 cups boiling water, divided

½ cup cold water

1 (3 ounce) package lemon gelatin

1 (3 ounce) package orange gelatin

½ cup cold orange juice

8 ounces non-dairy whipped topping

⅓ cup multi-colored cake decorating sprinkles

1 (9-inch) graham cracker crust

Procedure:

1. Dissolve the lemon gelatin in 1 cup of the boiling water.
2. Add the cold water.
3. Pour the gelatin into an 8-inch square pan and refrigerate for at least 4 hours.
4. Cut the gelatin into ½ inch cubes.
5. Dissolve the orange gelatin in 1 cup of boiling water.
6. Stir in the orange juice.
7. Refrigerate until the gelatin is the consistency of unbeaten egg whites.
8. Fold in the whipped topping.
9. Fold in the lemon gelatin and sprinkles.
10. Refrigerate until the gelatin will mound when traced with a spoon.
11. Pour the mixture into the crust.
12. Refrigerate at least 4 hours.

White Chocolate Hazelnut Pie

Ingredients:

2 cups cold milk
2 (3.4 ounce) packages white chocolate instant pudding
1 envelope hazelnut flavor instant coffee
8 ounces non-dairy whipped topping
1 chocolate pie crust

Procedure:

1. Beat the pudding mix and instant coffee in the cold milk for 2 minutes.
2. Fold in $\frac{1}{2}$ of the whipped topping.
3. Pour into the pie crust.
4. Spread the remaining whipped topping on top of the pudding mixture.
5. Refrigerate for at least 3 hours.

Spicy Apple Pie

Ingredients:

4 cups Granny Smith apples, peeled and thinly sliced

$\frac{2}{3}$ cup sugar

$\frac{3}{4}$ cup apple juice

$\frac{1}{2}$ teaspoon cinnamon

2 tablespoons cornstarch

1 (3 ounce) package lemon gelatin

1 graham cracker crust

Procedure:

1. Mix the apples, sugar, apple juice, and cinnamon in a medium saucepan.
2. Bring the mixture to a boil on a medium-high heat.
3. Reduce the heat to medium and cook for an additional 5 minutes or until the apples are tender.
4. Mix the cornstarch and water and stir it into the apple mixture.
5. Return the mixture to a boil and boil for 1 minute, stirring constantly.
6. Remove the pan from the heat and stir in the gelatin until it is completely dissolved.
7. Pour the mixture into the crust.
8. Refrigerate for at least 4 hours.

Fruit Tart

Ingredients:

- 1 cup boiling water
- 1 (3 ounce) package strawberry gelatin
- 1 (10 ounce) frozen strawberries in syrup
- 1 (11 ounce) can mandarin oranges, drained
- 1 banana, sliced
- 1 (9-inch) graham cracker crust

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the frozen strawberries and stir until the strawberries are thawed and the gelatin is the consistency of unbeaten egg whites.
3. Arrange the orange segments and banana slices in the pie crust.
4. Spoon the gelatin mixture over the fruit.
5. Refrigerate for at least 4 hours.

Puddings and Custards

Puddings and custards are versatile desserts. They are the epitome of comfort foods. Their rich, creamy goodness is guaranteed to satisfy any craving.

Most of these puddings are very easy to make, though I have included a few of the old-fashioned cooked puddings and custards. The old-fashioned puddings require a certain amount of stirring over a hot stove.

I have not included any steamed suet pudding recipes. Suet is difficult to find in grocery stores and I am told that there really are no acceptable substitutes. Besides, steaming a pudding for several hours is an awful lot like baking. So if you are looking for a recipe for Spotted Dog or Figgy Dowdy, you will have to look elsewhere.

Alas you will also have to look elsewhere for bread pudding recipes. With a single exception, which is included, I could not find a bread pudding recipe that did not require baking. I love a bread pudding, but this is a book for no-bake desserts.

That being said, I think you will enjoy the many tasty puddings that are included.

Crème Caramel Squares

Ingredients:

1½ cups graham cracker crumbs
⅓ cup butter, melted
8 ounces cream cheese, softened
¼ cup sugar
3¼ cups cold milk, divided
8 ounces non-dairy whipped topping, divided
1 (3.4 ounce) package vanilla instant pudding
1 (3.4 ounce) package butterscotch instant pudding
⅓ cup caramel ice cream topping

Procedure:

1. Mix the graham crumbs and butter and press the mixture onto the bottom of 9 x 13-inch dish.
2. Refrigerate the crust while preparing the filling.
3. Beat the cream cheese, sugar and ¼ cup milk in a large bowl until blended.
4. Fold in 1 cup of the whipped topping.
5. Spread the mixture over the over crust.
6. In a separate bowl for each flavor, beat the pudding mix with 1½ cups of the remaining milk for 2 minutes.
7. Pour the pudding in layers over the cream cheese filling.
8. Top with the remaining whipped topping.
9. Refrigerate overnight.
10. Drizzle with the caramel topping just before serving.

Pineapple Pistachio Pudding

Ingredients:

- 1 (3.4 ounce) package pistachio instant pudding
- 1 (20 ounce) can crushed pineapple, undrained
- ½ cup chopped walnuts
- 4¼ cups miniature marshmallows, divided
- 16 ounces non-dairy whipped topping
- 3 maraschino cherries with stems

Procedure:

1. Stir the pudding mix, pineapple with juice, walnuts and 1 cup of the marshmallows in a large bowl until well blended.
2. Fold in 8 ounces of the whipped topping.
3. Put the remaining whipped topping into a separate medium bowl and fold in 2 cups of the marshmallows.
4. Put ½ of the pudding mixture into a large serving bowl.
5. Cover with a layer of ½ of the marshmallow mixture.
6. Repeat steps 4 and 5.
7. Top with the remaining 1¼ cups marshmallows and the cherries.
8. Refrigerate for at least 1 hour before serving.

Amaretto Pudding

Ingredients:

8 ounces Neufchatel cheese
2 cups milk, divided
1 (3.4 ounce) package vanilla flavor instant pudding
3 tablespoons almond liqueur
3 tablespoons grated semi-sweet chocolate, divided
8 ounces non-dairy whipped topping

Procedure:

1. Beat the Neufchatel and $\frac{1}{2}$ cup of the milk in a medium bowl until they are well blended and smooth.
2. In a separate bowl, add the remaining $1\frac{1}{2}$ cups milk to the pudding mix and beat for 2 minutes.
3. Add the pudding to the Neufchatel mixture and mix well.
4. Stir in the liqueur.
5. Pour the mixture into a serving bowl.
6. Sprinkle 2 tablespoons of the grated chocolate over the pudding mixture.
7. Top with the whipped topping.
8. Sprinkle with the remaining grated chocolate.
9. Refrigerate at least 1 hour before serving.

Pumpkin Maple Custard

Ingredients:

- 1 (5.4 ounce) package vanilla flavor cook and serve pudding
- 2 cups milk
- 1 cup canned pumpkin
- ½ teaspoon pumpkin pie spice
- 6 tablespoons maple syrup
- 6 ginger snap cookies
- ½ cup chopped pecans, toasted

Procedure:

1. Mix the pudding mix, milk, pumpkin and spice in large microwaveable bowl until they are well blended.
2. Microwave as directed on the package for cooking the pudding.
3. Cool for 5 minutes.
4. Put 1 tablespoon of the syrup into each of 6 custard cups and cover it with pudding.
5. Top the pudding with the ginger snaps.
6. Cover tightly and refrigerate for 4 hours.
7. Run a knife around the edge of each custard cup to loosen the dessert just before serving.
8. Invert the cups onto dessert plates and top with nuts.

Maple Walnut Tapioca Pudding

Ingredients:

1 egg
2½ cups milk
½ cup maple syrup
3 tablespoons instant tapioca
1 tablespoon firmly packed brown sugar
⅓ cup chopped walnuts, toasted
1 teaspoon vanilla

Procedure:

1. Beat the egg, milk and syrup in large saucepan until they are well blended.
2. Add the tapioca and sugar and mix well.
3. Let the mixture stand for 5 minutes.
4. Bring the mixture to a full rolling boil on medium heat, stirring constantly.
5. Remove the pan from the heat.
6. Stir in the walnuts and vanilla.
7. Cool for 20 minutes.
8. Serve warm or chilled.
9. Stir before serving.

Apple Tapioca Pudding

Ingredients:

2 cups apple juice

$\frac{1}{3}$ cup sugar

3 tablespoons instant tapioca

Procedure:

1. Mix all of the ingredients in a medium saucepan.
2. Let the mixture stand for 5 minutes.
3. Bring the mixture to a full rolling boil on medium heat, stirring constantly.
4. Remove the pan from the heat.
5. Cool the pudding for 20 minutes.
6. Stir the pudding.
7. Serve warm or chilled.

Eggnog Tapioca Pudding

Ingredients:

$\frac{1}{3}$ cup sugar
3 tablespoons instant tapioca
3 cups milk
1 egg, well beaten
 $\frac{1}{2}$ teaspoon rum extract
 $\frac{1}{8}$ teaspoon ground nutmeg

Procedure:

1. Mix the sugar, tapioca, milk and egg in a medium saucepan.
2. Let the mixture stand for 5 minutes.
3. Cook on medium heat until the mixture comes to full boil, stirring constantly.
4. Remove the mixture from the heat.
5. Stir in the rum extract and nutmeg.
6. Cool the pudding for 20 minutes.
7. Stir the pudding.
8. Serve warm or chilled.

Pineapple Tapioca Pudding

Ingredients:

2½ cups pineapple-orange-banana juice blend

¼ cup instant tapioca

2 tablespoons butter

4 cups fresh pineapple chunks

1 tablespoon firmly packed light brown sugar

½ teaspoon ground nutmeg

¼ teaspoon salt

8 ounces non-dairy whipped topping

1 cup flaked coconut, toasted

Procedure:

1. Mix the juice and tapioca in a medium bowl.
2. Let the mixture stand for 5 minutes.
3. Melt the butter in a large saucepan on medium heat.
4. Add the pineapple, brown sugar, nutmeg and salt.
5. Cook the mixture for 5 minutes, stirring frequently.
6. Add the tapioca mixture and stir.
7. Bring the mixture to a full boil, stirring constantly.
8. Remove the pan from the heat.
9. Cool 20 minutes.
10. Transfer to a serving bowl.
11. Refrigerate overnight.
12. Top the pudding with the whipped topping and sprinkle with the coconut just before serving.

Dark Chocolate Tapioca Pudding

Ingredients:

1 egg
2/3 cup sugar
3 tablespoons instant tapioca
3 1/2 cups milk
2 squares unsweetened chocolate
1 teaspoon vanilla

Procedure:

1. Beat the egg lightly in a medium saucepan with a wire whisk.
2. Add the sugar and tapioca and mix well.
3. Gradually add the milk, beating well after each addition.
4. Let the mixture stand for 5 minutes.
5. Add the chocolate.
6. Bring the mixture to a boil on medium heat, stirring constantly.
7. Reduce heat to medium-low and cook until the chocolate is completely melted, stirring constantly.
8. Remove the pan from the heat.
9. Stir in the vanilla.
10. Cool for 20 minutes and stir.
11. Serve warm or chilled.

12.

Fluffy Tapioca Cream Pudding

Ingredients:

- 1 egg, separated
- 6 tablespoons sugar, divided
- 3 tablespoon instant tapioca
- 2 cups milk
- 1 teaspoon vanilla

Procedure:

1. Beat the egg white until it is foamy.
2. Gradually add 3 tablespoons sugar, beating until soft peaks form.
3. Mix the tapioca, the remaining sugar, milk and egg yolk in medium saucepan.
4. Let the mixture stand for 5 minutes.
5. Cook on medium heat, stirring constantly, until the mixture comes to full boil.
6. Remove the pan from the heat.
7. Quickly stir the egg white mixture into the hot tapioca until it is well blended.
8. Stir in the vanilla.
9. Cool for 20 minutes and then stir.
10. Serve warm or chilled.

Fluffy Raspberry Tapioca Pudding

Ingredients:

- 1 egg
- 2³/₄ cups milk
- 1/3 cup sugar
- 3 tablespoons instant tapioca
- 1 teaspoon vanilla
- 1 cup non-dairy whipped topping
- 2 tablespoons seedless raspberry jam

Procedure:

1. Beat the egg and milk in a saucepan until they are well blended.
2. Stir in the sugar and tapioca.
3. Let the mixture stand for 5 minutes.
4. Bring the mixture to a full rolling boil on medium heat, stirring constantly.
5. Remove the pan from the heat.
6. Stir in the vanilla.
7. Pour the pudding into a medium bowl and place plastic wrap directly on the surface of the pudding.
8. Refrigerate for 1 hour or until the pudding is cooled.
9. Gently stir in the whipped topping.
10. Add the jam and stir slightly to swirl.
11. Serve immediately.

Cookies and Cream Pudding

Ingredients:

8 chocolate sandwich cookies, divided

1 (3.4 ounce) package vanilla instant pudding

2 cups cold milk

$\frac{3}{4}$ cup non-dairy whipped topping, divided

Procedure:

1. Break 1 cookie into 4 pieces and reserve for use as a garnish.
2. Crush the remaining cookies.
3. Beat the pudding mix and milk for 2 minutes.
4. Stir in the crushed cookies and $\frac{1}{2}$ cup of the whipped topping.
5. Spoon into 4 dessert dishes.
6. Top each dish with $\frac{1}{4}$ of the remaining whipped topping and the reserved cookie pieces.
7. Refrigerate until ready to serve.

Vanilla Rice Pudding

Ingredients:

- 1 egg
- 4 cups milk
- 1 (3.4 ounce) package vanilla cook and serve pudding
- 1 cup instant white rice, uncooked
- ¼ cup raisins
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg

Procedure:

1. Beat the egg in large saucepan.
2. Gradually add the milk, beating until well blended.
3. Add the pudding mix and stir 2 minutes.
4. Stir in the rice and raisins.
5. Bring the mixture to a full rolling boil on medium heat, stirring constantly.
6. Remove the pan from the heat.
7. Cool for 5 minutes, stirring occasionally.
8. Pour into a 1½-quart serving bowl.
9. Sprinkle the cinnamon and nutmeg evenly over the top of the pudding.
10. Serve warm.

Pumpkin Mousse

Ingredients:

3 cups cold milk

2 (1.5 ounce) packages vanilla fat free sugar free instant pudding

1 (15 ounce) can pumpkin

1 teaspoon pumpkin pie spice

8 ounces non-dairy whipped topping, divided

Procedure:

1. Beat the milk and pudding mix for 2 minutes.
2. Blend in the pumpkin and the spice.
3. Fold in 1 cup of the whipped topping.
4. Pour into a serving bowl.
5. Refrigerate for 1 hour.
6. Serve topped with the remaining whipped topping.

White Chocolate Mousse

Ingredients:

1 (6 square) package white chocolate
1½ cups heavy whipping cream, divided

Procedure:

1. Microwave the chocolate and ¼ cup cream in a large microwaveable bowl on high for 2 minutes or until the chocolate is almost melted, stirring after 1 minute.
2. Stir until the chocolate is completely melted.
3. Cool for 20 minutes or until the chocolate reaches room temperature, stirring occasionally.
4. Whip the remaining cream in a medium bowl until soft peaks form. (Do not over beat.)
5. Add ½ the whipped cream to the chocolate mixture.
6. Stir with a whisk until the mixture is well blended.
7. Stir in the remaining whipped cream.
8. Spoon into 6 dessert dishes.
9. Refrigerate for 2 hours

Autumn Harvest Rice Pudding

Ingredients:

3 cups milk, divided

1 cup instant white rice, uncooked

1 apple, chopped

$\frac{1}{3}$ cup raisins

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon ground nutmeg

1 (3.4 ounce) package vanilla instant pudding

$\frac{1}{4}$ cup chopped walnuts

Procedure:

1. Bring 1 cup of the milk to boil in medium saucepan.
2. Stir in the rice, apple, raisins, cinnamon and nutmeg and cover.
3. Remove the pan from the heat and let stand 5 minutes.
4. Prepare the pudding with the remaining 2 cups milk in large bowl as directed on the package.
5. Add the rice mixture to the prepared pudding and mix well.
6. Stir in the walnuts.
7. Cover the surface of the pudding with plastic wrap and cool for at least 5 minutes.
8. Serve warm or chilled.

Rice Pudding with Figs and Grappa

Ingredients:

Pinch of salt
½ cup uncooked rice
3 cups whole milk
¾ cup sugar
½ vanilla bean, split
2 large eggs
2 large egg yolks
1 cup mascarpone
6 dried figs
½ cup water
½ cup grappa or brandy
2 tablespoons sugar

Procedure:

1. Cook the rice in a saucepan of boiling water with the pinch of salt until the rice is almost tender.
2. Drain the rice and combine it with the milk, sugar, and split vanilla bean.
3. Bring the mixture to a boil, then reduce the heat and simmer uncovered, stirring frequently, until the rice is very tender.
4. Whisk together the eggs and the egg yolks.
5. Add ¼ cup of the rice to the egg mixture, stirring constantly.
6. Add another ¼ cup of the rice to the egg mixture, stirring constantly.
7. Add the egg mixture to the remaining rice and simmer, stirring frequently, until the pudding begins to thicken.
8. Remove the pan from the heat and stir in the mascarpone.
9. Remove the vanilla bean.
10. Spoon the pudding into 6 dessert dishes and cover the surface of each with plastic wrap.
11. Refrigerate the pudding for at least 3 hours.
12. Remove the stems from the figs.

13. Combine the figs, water, grappa and sugar in a pan and bring it to a boil.
14. Reduce the heat to medium and cook, stirring frequently for 20 minutes.
15. Cool the compote to room temperature and then quarter the figs.
16. Serve the fig compote on top of the pudding.

Cinnamon and Raisin Rice Pudding

Ingredients:

- 1 $\frac{2}{3}$ cups water
- 1 $\frac{1}{3}$ cups instant brown rice, uncooked
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup sour cream
- 1 tablespoon brown sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ cup sliced almonds

Procedure:

1. Bring the water to boil on medium-high heat.
2. Add the rice and raisins and stir.
3. Cover.
4. Reduce the heat to medium-low and simmer for 5 minutes.
5. Remove the pan from the heat and let stand, covered, for 5 minutes.
6. Mix the sour cream, brown sugar and cinnamon until well blended.
7. Add the sour cream mixture to the rice mixture and mix well.
8. Turn the pudding into a serving bowl and sprinkle with the almonds.
9. Serve either warm or chilled.

Warm Peanut Butter Pudding

Ingredients:

- 1 (3.9 ounce) package chocolate instant pudding
- 2 cups cold milk
- ¼ cup creamy peanut butter
- ¼ cup non-dairy whipped topping

Procedure:

1. Beat the pudding mix and the milk for 2 minutes.
2. Spoon the pudding into 4 microwaveable dessert dishes and top each bowl with ¼ of the peanut butter.
3. Microwave on high for 30 seconds or until the peanut butter begins to melt and pudding is heated throughout.
4. Top each bowl of pudding with whipped topping.

Coconut Caramel Rice Pudding

Ingredients:

6 cups milk

3 cups cooked long-grain white rice, cooled

1 (14 ounce) bag caramels

½ cup flaked coconut

Procedure:

1. Unwrap all of the caramels.
2. Bring the milk to a boil in a large saucepan, and then reduce the heat to medium-low.
3. Gradually stir in the rice.
4. Add the caramels, a few at a time, while stirring.
5. Cook and stir the mixture until the caramels are completely melted and the pudding is thickened.
6. Stir in the coconut.
7. Pour the pudding into a serving bowl.
8. Refrigerate for at least 3 hours before serving.

Creamy Coconut Rice Pudding

Ingredients:

1 cup water
½ cup white rice, uncooked
2 cups milk
¼ cup sugar
1 teaspoon vanilla
4 ounces cream cheese, cubed
½ cup flake coconut, toasted
½ cup non-dairy whipped topping

Procedure:

1. Bring the water and rice to a boil on medium-high heat.
2. Cover and simmer on low heat for 8 to 10 minutes or until the water is absorbed.
3. Add the milk, sugar and vanilla and stir well.
4. Bring the mixture to a boil.
5. Cover and cook, stirring occasionally, on low heat for 20 to 25 minutes or until the pudding is thickened.
6. Reserve 1 tablespoon of the coconut for a garnish.
7. Remove the pudding from the heat and stir in the cream cheese and remaining coconut until the mixture is well blended.
8. Pour the pudding into a large serving bowl and cool slightly.
9. Refrigerate for at least 2 hours.
10. Top each serving with whipped topping and some of the reserved coconut.

Hawaiian Coconut Pudding

Ingredients:

2 cups coconut milk
1 cup milk
6 tablespoons sugar
5 tablespoons cornstarch
¼ teaspoon vanilla
¼ cup flaked coconut, toasted

Procedure:

1. Pour 1 cup of the coconut milk into a saucepan.
2. Combine the sugar and cornstarch and stir it into the coconut milk in the pan.
3. Add the vanilla.
4. Heat over low heat, stirring constantly, until the mixture is thickened.
5. Add the remaining coconut milk and milk.
6. Continue to heat, stirring constantly, until the pudding is thickened.
7. Pour into an 8-inch square pan.
8. Refrigerate overnight
9. Top with the flaked coconut prior to serving.

No-Bake Coconut Flan

Ingredients:

- 1 (8-serving size) package instant flan custard with caramel sauce
- 2½ cups milk
- 1 (15 ounce) can cream of coconut
- 1 cup flaked coconut

Procedure:

1. Pour the caramel sauce into a 9 x 5-inch loaf pan and set aside.
2. Combine the milk, cream of coconut and coconut in a large saucepan and stir in the flan mix.
3. Bring the mixture to a full rolling boil on medium heat, stirring constantly.
4. Remove the pan from the heat.
5. Carefully the pour custard mixture over the caramel layer in the loaf pan.
6. Refrigerate for 2 hours or until the custard is set.
7. Unmold the flan by running a small knife or metal spatula around the edge of the pan.
8. Invert the flan onto plate and shake gently to loosen.
9. Serve immediately.

Coffee Panna Cotta

Ingredients:

32 ounces plain yogurt
2 envelopes unflavored gelatin
2 tablespoons instant coffee
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon almond extract
 $\frac{1}{2}$ cup non-dairy whipped topping
2 tablespoons chopped almonds

Procedure:

1. Mix the yogurt, gelatin, coffee granules and sugar in a medium microwaveable bowl.
2. Microwave on high for $2\frac{1}{2}$ minutes or until the gelatin is completely dissolved, stirring after $1\frac{1}{2}$ minutes.
3. Stir in the almond extract.
4. Pour into a 9-inch pie plate that has been sprayed with cooking spray.
5. Refrigerate for 3 hours or until the pudding is set.
6. Unmold the dessert onto a serving plate.
7. Top with the whipped topping and almonds just before serving.

8.

Mocha Pudding

Ingredients:

- 1 (3.9 ounce) package chocolate instant pudding
- 1½ cups cold milk
- ½ cup strong coffee, cooled
- 12 chocolate sandwich cookies, divided
- 1½ cups non-dairy whipped topping

Procedure:

1. Beat the pudding mix, milk and coffee in medium bowl for 2 minutes.
2. Put half the pudding into 4 dessert glasses.
3. Top each with 2 crumbled cookies.
4. Fold the whipped topping into the remaining pudding.
5. Spoon over the crushed cookies.
6. Top with each dish with one of the remaining whole cookies.

Banana Split Pudding

Ingredients:

- 1 (3.4 ounce) package French vanilla instant pudding
- 1 cup cold milk
- 8 ounces non-dairy whipped topping, divided
- 24 chocolate wafers, divided
- 2 small bananas
- 8 teaspoons pineapple ice cream topping
- 8 maraschino cherries
- ¼ cup chopped nuts

Procedure:

1. Beat the pudding mix and milk in large bowl for 2 minutes.
2. Stir in 1½ cups of the whipped topping
3. Spread into an 8-inch square pan.
4. Freeze for 3 hours or until the pudding is firm enough to scoop.
5. Crush 16 of the chocolate wafers.
6. Spoon 1 tablespoon of the crushed wafers into each of 8 parfait glasses or dessert dishes.
7. Scoop ¼ cup of the pudding mixture into each glass.
8. Sprinkle with the remaining crushed wafers.
9. Cut the bananas into quarters by cutting each in half lengthwise and then cut each piece in half crosswise.
10. Stand 1 banana piece in each parfait glass.
11. Put 1 teaspoon pineapple ice cream topping into each glass.
12. Fill the glass with the remaining whipped topping and the whole wafers.
13. Sprinkle chopped nuts on top of each glass.
14. Top each glass with one of the cherries.
15. Serve immediately.

Cream Cheese Banana Pudding

Ingredients:

8 ounces cream cheese

1 (14 ounce) can sweetened condensed milk

1 (8 serving size) package instant vanilla pudding mix

3 cups cold milk

1 teaspoon vanilla extract

8 ounces non-dairy whipped topping

4 bananas, sliced

½ (12 ounce) package vanilla wafers

Procedure:

1. In a large bowl, beat the cream cheese until it is fluffy.
2. Beat in the condensed milk, pudding mix, cold milk and vanilla until the mixture is smooth.
3. Fold in ½ of the whipped topping.
4. Line the bottom of a 9 x 13 inch dish with the vanilla wafers.
5. Arrange the sliced bananas evenly over the wafers.
6. Spread the pudding mixture on top of the bananas.
7. Top with the remaining whipped topping.
8. Refrigerate overnight.

Quick Banana Pudding

Ingredients:

2 (1.4 ounce) packages vanilla sugar free instant pudding
4 cups milk
47 vanilla wafers, divided
5 to 6 medium ripe bananas, sliced (about 3 cups), divided
8 ounces non-dairy whipped topping

Procedure:

1. Prepare the pudding with the milk as directed on the package.
2. Put $\frac{1}{2}$ cup of the pudding in the bottom of 2-quart serving bowl.
3. Top the pudding with 8 vanilla wafers.
4. Add a layer of sliced bananas.
5. Top the bananas with 1 cup of the pudding.
6. Stand 12 wafers around the outside edge of the serving bowl.
7. Top the pudding layer with 12 vanilla wafers.
8. Add a layer of sliced bananas
9. Top the bananas with 1 cup of the pudding.
10. Top the pudding with 15 vanilla wafers.
11. Add a layer of the remaining sliced bananas.
12. Top the bananas with the remaining pudding.
13. Refrigerate overnight to soften the vanilla wafers.
14. To serve, spread the whipped topping over the pudding.

15.

Easy Banana Crème

Ingredients:

- 1 (3.4 ounce) package banana instant pudding
- 2 cups milk
- 1 cup bananas, diced
- 1 cup miniature marshmallows
- 2 tablespoons maraschino cherries, chopped

Procedure:

1. Combine the milk and pudding mixture and beat the mixture for 2 minutes.
2. Stir in the bananas and marshmallows.
3. Divide the mixture between 4 dessert cups.
4. Top with the diced cherries.
5. Refrigerate for at least 1 hour.

Banana Cream Pudding

Ingredients:

1/3 cup brown sugar
2 bananas, sliced
1 slice white bread
2 eggs, beaten
1/2 cup milk
1/4 teaspoon vanilla extract

Procedure:

1. Cut the bread into 9 equal squares.
2. Place the bananas and bread in the top of a double boiler.
3. Combine the eggs, milk, sugar and pour over the banana mixture.
4. Cover tightly and cook over boiling water for 35 minutes.
5. Serve warm.

Creamy Banana Pudding

Ingredients:

- 1 (14 ounce) can sweetened condensed milk
- 1½ cups cold water
- 1 (3.4 ounce) package instant vanilla pudding mix
- 2 cups heavy whipping cream
- 36 vanilla wafers
- 3 medium bananas, sliced and dipped in lemon juice

Procedure:

1. In a large bowl, combine the sweetened condensed milk and water.
2. Add pudding mix and beat until the mixture is well blended.
3. Chill for 5 minutes.
4. Whip the cream until stiff peaks form.
5. Fold the whipped cream into the pudding mixture.
6. Spoon 1 cup of the pudding mixture into a 2½-quart glass serving bowl.
7. Top with ⅓ of the vanilla wafers.
8. Top the wafers with ⅓ of the bananas.
9. Top the bananas with ⅓ of the remaining pudding.
10. Repeat steps 7-9 twice.
11. Refrigerate overnight.

Mango Pudding

Ingredients:

2 medium ripe mangos
1 envelope unflavored gelatin
½ cup water
⅓ cup white sugar
1 cup coconut milk

Procedure:

1. Scoop out the fruit of the mango and place it in a blender.
2. Purée the mango until it is smooth.
3. Leave the mango in the blender.
4. In a saucepan, combine the water and the gelatin and allow the gelatin to soften for 5 minutes.
5. Bring the water to a boil while stirring constantly to dissolve the gelatin.
6. Remove the gelatin from the heat.
7. Add the sugar to the gelatin mixture and stir until it is dissolved.
8. Add the gelatin mixture and the coconut milk to the mango in the blender.
9. Pulse briefly until all the ingredients are combined.
10. Pour the pudding into dessert bowls and refrigerate for at least 2 hours.

11.

Mango Lime Pudding

Ingredients:

2 envelopes unflavored gelatin

½ cup water

4 to 6 ripe mangos, peeled and diced, or 5 cups diced frozen mango, thawed

1 (14 ounce can) sweetened condensed milk

4 tablespoons lime juice

Procedure:

1. Sprinkle the gelatin over the water in a small bowl and let it stand until softened, about 5 minutes.
2. Microwave on high, uncovered, until the gelatin has completely dissolved but the liquid is not boiling—10 to 20 seconds.
3. Stir until the gelatin is completely dissolved.
4. Place the diced mango in a blender and purée until it is smooth. You should have 2 cups of purée.
5. Mix the mango purée, sweetened condensed milk and lime juice in a medium bowl.
6. Slowly stir in the softened gelatin mixture until the mixture is well combined.
7. Lightly coat eight 6- to 10-ounce ramekins with cooking spray.
8. Divide the pudding among the ramekins.
9. Refrigerate for at least 2 hours.

Papaya Pudding

Ingredients:

1 $\frac{1}{4}$ cup milk
1 $\frac{1}{3}$ cup semolina
1 envelope unflavored gelatin
1 $\frac{1}{3}$ cup powdered sugar
Juice and grated rind of 1 lemon
Juice and grated rind of 1 orange
1 cup papaya pulp
2 $\frac{2}{3}$ cup heavy whipping cream
1 fresh papaya

Procedure:

1. Put the milk in a saucepan and bring it to a boil.
2. Reduce the heat.
3. Stir in the semolina and simmer for 5 minutes.
4. Mix the gelatin and sugar together and then stir the mixture into the milk and semolina mixture until it dissolves.
5. Add the grated rind and the juices.
6. Stir in the mashed papaya pulp and cool.
7. Whip the cream until stiff peaks form and fold it into the mixture.
8. Pour the mixture into 9-inch ring mold that has been sprayed with cooking spray.
9. Refrigerate overnight.
10. Turn the pudding out onto a flat dish.
11. Scoop out the fresh papaya with a melon baller and pile the papaya balls in the center of the molded pudding.

Chai Latte Pudding

Ingredients:

2 cups cold milk

1 (3.4 ounce) package vanilla instant pudding

$\frac{1}{4}$ cup café chai latte mix

$\frac{1}{2}$ cup non-dairy whipped topping

$\frac{1}{8}$ teaspoon ground cinnamon

Procedure:

1. Mix the pudding mix, tea mix and milk in a bowl and beat for 2 minutes.
2. Transfer the pudding mixture into a glass serving bowl or into individual dessert bowls.
3. Refrigerate the pudding for at least 1 hour.
4. Top with the whipped topping just before serving.
5. Sprinkle with the cinnamon.

Flan de Café con Leche

Ingredients:

4 tablespoons cornstarch
3 cups milk
1 cup heavy cream
2½ tablespoons instant coffee
1 cup sugar
2 eggs
8 ounces non-dairy whipped topping

Procedure:

1. In a bowl, whisk the cornstarch into the milk until it is smooth.
2. Place the milk mixture, heavy cream, instant coffee, and sugar into the top of a double boiler.
3. Stir the ingredients over medium heat until it is thick.
4. Cover and simmer for 10 minutes.
5. In a bowl, beat the eggs until they are frothy.
6. Take 1 cup of the milk mixture from the double boiler and slowly add it to the eggs, beating continuously.
7. Pour the egg mixture into the double boiler and beat the mixture until it is well mixed.
8. Cover and simmer for 2 minutes.
9. Remove the pudding from the heat and pour it into individual dessert cups.
10. Refrigerate overnight.

Cappuccino Pudding

Ingredients:

- 1 (1.5 ounce) package vanilla sugar free instant pudding
- 2 teaspoons instant coffee
- 2 cups cold milk
- 1/8 teaspoon ground cinnamon
- 1 cup non-dairy whipped topping

Procedure:

1. Beat the pudding mix, coffee granules and milk for 2 minutes.
2. Pour the mixture into 5 dessert dishes.
3. Refrigerate the pudding for 1 hour.
4. Mix the cinnamon into the whipped topping and spoon the mixture over the pudding.

pudding Café

Ingredients:

2 cups cold milk

1 (3.4 ounce) package vanilla instant pudding mix

¼ cup French vanilla café

1 cup non-dairy whipped topping

Procedure:

1. Mix the milk, pudding mix and flavored instant coffee in a bowl.
2. Beat the mixture until it is until well blended.
3. Pour the mixture into a serving bowl and cover.
4. Refrigerate for at least 1 hour.
5. Top the pudding with the whipped topping just before serving.

Boiled Custard

Ingredients:

4 cups milk
4 whole eggs or 6 yolks
1 cup sugar
2 teaspoons vanilla

Procedure:

1. Put the milk in double boiler and heat it to the boiling point.
2. Beat the eggs and the sugar until they are frothy.
3. Add the egg mixture to the milk and cook, stirring constantly, until the custard coats the spoon.
4. Remove the custard from the heat and mix in the vanilla.
5. Refrigerate until cold.

Chocolate Raspberry Pudding

Ingredients:

- 1½ cups boiling water
- 1 (0.3 ounce) package raspberry sugar free gelatin
- ½ square bittersweet chocolate
- ½ cup miniature marshmallows
- ¾ cup non-dairy whipped topping
- ¼ cup fresh raspberries

Procedure:

1. Add the boiling water to the gelatin mix and stir until the gelation is completely dissolved and then set aside.
2. Place the chocolate, marshmallows and the whipped topping in a medium microwaveable bowl.
3. Microwave on high power for 1 minute or until the marshmallows are completely melted and mixture is well blended when stirred.
4. Gradually add the gelatin to the chocolate mixture, beating with a whisk after each addition until the mixture is well blended.
5. Pour the pudding into 4 dessert dishes.
6. Refrigerate for 4 hours or until the pudding is firm.
7. Top with the berries just before serving.

Cinnamon Chocolate Pudding

Ingredients:

1 (1.4 oz.) package chocolate sugar free instant pudding

½ teaspoon ground cinnamon

2 cups milk

½ cup non-dairy whipped topping

Procedure:

1. Beat the pudding mix, cinnamon and milk for 2 minutes.
2. Stir in the whipped topping.
3. Pour into a serving bowl or individual pudding cups.
4. Refrigerate the pudding until it is ready to serve.

Quick Chocolate Marshmallow Pudding

Ingredients:

- 1 (3.9 ounce) package chocolate instant pudding
- 1 cup miniature marshmallows
- $\frac{2}{3}$ cup non-dairy whipped topping

Procedure:

1. Prepare the pudding as directed on package.
2. Stir in the marshmallows.
3. Spoon evenly into 5 microwaveable dessert dishes.
4. Microwave on high for 30 seconds or until the marshmallows begin to melt and the pudding is heated throughout.
5. Top each serving with 2 tablespoons of the whipped topping.

Chocolate Marshmallow Pudding

Ingredients:

$\frac{2}{3}$ cup sugar

$\frac{1}{3}$ cup flour

$\frac{1}{8}$ teaspoon salt

3 teaspoons cocoa

$2\frac{1}{4}$ cup milk

1 egg, beaten

$\frac{1}{2}$ teaspoon vanilla

$\frac{1}{2}$ cup marshmallows

Procedure:

1. Mix the sugar, flour, salt and cocoa in double boiler.
2. Slowly add the milk and cook until the mixture is thick enough to coat the back of the spoon.
3. Add the egg and cook an additional 2 minutes.
4. Remove the pudding from the heat.
5. Add the vanilla and marshmallows and beat for 3 minutes.
6. Refrigerate until cold.

Easy Chocolate Mousse

Ingredients:

1 cup semisweet chocolate chips
1 egg, room temperature
1 teaspoon vanilla extract
1 cup heavy cream
8 ounces non-dairy whipped topping
Chocolate curls or cocoa, for garnish

Procedure:

1. Place the chocolate chips, egg and vanilla in a blender and chop the chocolate chips into flakes.
2. Heat the cream until it is very hot and small bubbles appear at the edge, but do not boil.
3. With the blender running, pour in the hot cream.
4. Blend until the chocolate is melted and the mixture is smooth.
5. Pour the pudding into dessert dishes, cover with plastic wrap, and chill until the pudding is firm.
6. Serve topped with whipped topping and chocolate curls or cocoa powder.

Rocky Road Pudding

Ingredients:

2 cups cold milk
2 (3.9 ounce) packages chocolate instant pudding
2 cups non-dairy whipped topping
1 cup cocktail peanuts
4 squares semi-sweet chocolate, chopped
1 cup miniature marshmallows

Procedure:

1. Mix the pudding and the milk in a large bowl and beat for 2 minutes.
2. Fold in the whipped topping.
3. Add the remaining ingredients and stir gently until the mixture is well blended.
4. Pour into a large glass serving bowl or 12 individual serving bowls.
5. Refrigerate at least 1 hour before serving.

Marshmallow Pudding

Ingredients:

- 1 (14 ounce) can sweetened condensed milk
- 30 large marshmallows
- 1 (15 ounce) can crushed pineapple, drained
- 1 cup heavy whipping cream
- ½ cup chopped nuts
- ¼ cup maraschino cherries, chopped

Procedure:

1. In a double boiler, combine the marshmallows and the condensed milk and stir over hot water until the marshmallows are melted.
2. Fold in the pineapple.
3. Remove the mixture from the heat.
4. Whip the cream until stiff peaks form.
5. Fold the whipped cream into the pudding mixture.
6. Add the nuts and cherries and stir well.
7. Refrigerate until cold.

Lime Pudding

Ingredients:

2 large limes

1 (14 ounce) can sweetened condensed milk

1 cup heavy whipping cream

Procedure:

1. Grate the peel from 1 lime and squeeze the juice from both limes.
2. In large bowl, mix the lime juice, condensed milk, and lime peel until the mixture is thickened.
3. Whip the cream until stiff peaks form.
4. Fold the whipped cream into the lime mixture.
5. Refrigerate at least 2 hours.

Mint Chocolate Chip Pudding

Ingredients:

- 1 (3.4 ounce) package vanilla pudding mix
- 2 cups milk
- 4-5 drops peppermint extract
- 4 drops green food coloring
- ½ cup miniature chocolate chips

Procedure:

1. Mix the pudding with the milk in a medium bowl.
2. Whisk for at least two minutes.
3. Add the peppermint extract and food coloring and stir until the pudding is a uniform green color.
4. Put the pudding in the refrigerator for 5 minutes
5. Stir in the chocolate chips.

Chocolate Yogurt Pudding

Ingredients:

- 1 cup sugar
- ¼ cup unsweetened cocoa powder
- 1 envelope unflavored gelatin
- 1 (12 ounce) can evaporated milk
- 16 ounces vanilla yogurt
- 1 teaspoon vanilla
- 2 medium bananas, sliced

Procedure:

1. In a medium saucepan combine the sugar, cocoa powder, and gelatin.
2. Gradually stir in the evaporated milk.
3. Cook and stir over medium heat until the mixture comes to a boil and the gelatin is dissolved.
4. Remove the pan from the heat and cool slightly.
5. Stir the yogurt and vanilla into the chocolate mixture.
6. Divide the banana slices among 8 dessert dishes.
7. Spoon the chocolate pudding over the banana slices.
8. Refrigerate overnight.

Peanut Putter Pudding

Ingredients:

1/3 cup sugar
4 1/2 teaspoons cornstarch
1/4 teaspoon salt
1 1/2 cups milk
1/2 cup half-and-half cream
1/2 cup creamy peanut butter
1 teaspoon vanilla extract

Procedure:

1. In a saucepan, combine the sugar, cornstarch and salt.
2. Gradually stir in the milk and cream.
3. Bring the mixture to a boil over medium heat, stirring constantly.
4. Cook and stir for an additional 2 minutes.
5. Remove the pan from the heat and stir in the peanut butter and vanilla until smooth.
6. Pour the pudding into a serving bowl.
7. Refrigerate overnight.

Butterscotch Pudding

Ingredients:

2¼ cups milk
1 cup heavy cream
6 tablespoons unsalted butter
1¼ cups light brown sugar, packed
3 egg yolks
¼ cup cornstarch
¼ teaspoon salt
1½ teaspoons pure vanilla extract

Procedure:

1. In a large saucepan, combine the milk and cream and bring the mixture to a simmer over medium heat.
2. Immediately turn off the heat and set aside.
3. In a large, heavy skillet, melt the butter over medium-high heat.
4. Stir in the brown sugar, raise the heat to medium-high, and cook 5 to 7 minutes, stirring constantly, to caramelize the mixture.
5. Stirring constantly, gradually add the brown sugar mixture to the milk mixture.
6. Put the egg yolks in a medium bowl and whisk in about ½ cup of the hot milk mixture.
7. Stir in the cornstarch and salt until they are dissolved.
8. Stir the cornstarch mixture back into the hot milk mixture in the saucepan.
9. Stirring constantly, cook over medium-high heat until the mixture is thick and just boiling.
10. Turn off the heat and stir in the vanilla extract.
11. Pour into a serving dish.
12. Refrigerate overnight.

Spiked Butterscotch Pudding

Ingredients:

3 tablespoons unsalted butter

½ cup plus 2 tablespoons packed brown sugar

⅛ teaspoon salt

3 tablespoons cornstarch

2 cups half-and-half

1 ½ tablespoons Scotch whiskey

Procedure:

1. Combine the butter, brown sugar and salt in a saucepan and cook over low heat, stirring constantly, until the butter is melted and the sugar is dissolved.
2. Stir the cornstarch into ½ cup of the half-and-half until the cornstarch is completely dissolved.
3. Add ½ cup of the half-and-half to the butter and sugar mixture and stir well.
4. Add the remaining half-and-half and the cornstarch mixture and stir well.
5. Turn up the heat to medium-high and cook the mixture, stirring constantly, until the mixture is thickened.
6. Remove the mixture from the heat and stir in the whiskey.
7. Spoon the pudding into 4 dessert dishes and cover the surface with plastic wrap.
8. Refrigerate at least 3 hours.

Irish Cream Chocolate Mousse

Ingredients:

1 (3.9 ounce) package chocolate instant pudding mix
1¼ cups cold milk
¼ cup Irish cream liqueur
8 ounces non-dairy whipped topping, divided
½ cup fresh raspberries

Procedure:

1. Beat the pudding mix, milk and liqueur in medium bowl for 2 minutes.
2. Stir in 1½ cups of the whipped topping.
3. Divide the pudding into dessert dishes.
4. Refrigerate for at least 20 minutes.
5. Top the pudding with the raspberries and the remaining whipped topping before serving.

Danish Rum Pudding with Raspberry Sauce

Ingredients:

- 1 tablespoon unflavored gelatin
- $\frac{1}{4}$ cup water
- 2 cups eggnog
- $\frac{1}{3}$ cup sugar
- 2 tablespoons cornstarch, divided
- 1 teaspoon rum extract
- 1 cup heavy whipping cream
- 1 (10 ounce) package frozen raspberries
- $\frac{1}{2}$ cup currant jelly
- 1 tablespoon butter
- $\frac{3}{4}$ cup orange juice

Procedure:

1. Soften the gelatin in the water for 5 minutes.
2. Heat the eggnog in a saucepan.
3. Mix the sugar and 1 tablespoon of the cornstarch and add it to the eggnog.
4. Cook, stirring constantly, until the mixture is thickened.
5. Remove the pan from the heat and stir in the gelatin until it is dissolved.
6. Cool to room temperature and then beat in the rum extract.
7. Whip the cream until stiff peaks form.
8. Fold the whipped cream into the eggnog pudding.
9. Divide the pudding into 6 dessert glasses and refrigerate overnight.
10. Thaw the raspberries.
11. Mix $\frac{3}{4}$ cup of the raspberries with the currant jelly in a saucepan and bring the mixture to a boil.
12. Reduce the heat.
13. Mix the remaining cornstarch and raspberries.
14. Add the mixture to the hot raspberries.
15. Cook, stirring constantly, until the mixture is thickened.

16. Remove the pan from the heat and allow the mixture to cool slightly.
17. Add the butter and stir until it is melted.
18. When the mixture reaches room temperature, stir in the orange juice and chill.
19. Top the pudding with the sauce.

Bourbon Custard

Ingredients:

6 large egg yolks

¼ cup sugar

1 teaspoon all-purpose flour

Pinch salt

2 cups milk, warmed

1 tablespoon bourbon

Procedure:

1. Place a medium glass bowl in the refrigerator to chill.
2. Combine the egg yolks, sugar, flour, and salt in a nonreactive saucepan.
3. Beat until the mixture is a pale yellow.
4. Place the mixture over low heat and slowly stir in the warm milk.
5. Cook, stirring constantly, until the custard coats a wooden spoon quite thickly.
6. Immediately pour the custard into the chilled mixing bowl.
7. Cover and place the custard in the refrigerator for at least 2 hours.
8. Stir in the bourbon.

Banana Rum Custard

Ingredients:

4 egg yolks
2 cups half-and-half
¼ cup sugar
¼ teaspoon salt
1 tablespoon dark rum
1 teaspoon vanilla
6 medium bananas, thinly sliced

Procedure:

1. In the top of a double boiler over hot water, beat together the egg yolks, half-and-half, sugar and salt.
2. Continue cooking and stirring until the mixture is thick enough to coat a spoon.
3. Strain the custard.
4. Add the rum and vanilla and stir well.
5. Let cool to room temperature and then, cover, and chill.
6. When ready to serve, ladle the custard over thinly sliced bananas in parfait glasses.

Kumquat Pudding

Ingredients:

8 ounces cream cheese

5 ounces sour cream

2 cups kumquats, puréed

$\frac{3}{4}$ cup sugar

8 ounces non-dairy whipped topping

Procedure:

1. Beat the cream cheese and sour cream until they are fluffy.
2. Mix in the kumquat purée and the sugar.
3. Fold in the whipped topping.
4. Refrigerate for at least two hours.

Vanilla Pudding

Ingredients:

3 cups milk, divided

$\frac{1}{4}$ cup cornstarch

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ teaspoon salt

$1\frac{1}{2}$ teaspoons vanilla extract

Procedure:

1. Scald $2\frac{2}{3}$ cups of the milk.
2. Mix the cornstarch, sugar and salt and stir in the remaining $\frac{1}{3}$ cup milk.
3. Add the mixture to the scalded milk and cook over low heat, stirring constantly, until it is thickened and smooth.
4. Continue cooking for an additional 5 minutes.
5. Cool the pudding slightly and stir in the vanilla.
6. Pour into 6 serving dishes.
7. Refrigerate until ready to serve.

Chocolate Crumb Pudding

Ingredients:

- 4 eggs, separated
- 1 ounce sweet chocolate
- ¼ cup butter
- ½ cup milk
- ½ cup sugar
- 2 cups soft bread crumbs
- 1 cup blanched, slivered almonds
- 8 ounces non-dairy whipped topping (optional)

Procedure:

1. Beat the egg yolks in a small bowl.
2. In another bowl, beat the egg whites until stiff peaks form.
3. In top of a double boiler, heat the chocolate, butter, and milk.
4. Slowly add the beaten egg yolks and the sugar.
5. Cook, stirring occasionally, until the mixture is thickened.
6. Stir in the bread crumbs and almonds.
7. Fold in the beaten egg whites.
8. Cover and cook in a double boiler over simmering water for 25 minutes.
9. Serve either hot or cold and garnish with whipped topping if desired.

Strawberry Bread Pudding

Ingredients:

2 pints fresh strawberries
1 cup sugar
¼ teaspoon cinnamon
Dash of ground cloves
2 tablespoons water
12 slices day-old bread
⅓ cup melted butter
8 ounces non-dairy whipped topping

Procedure:

1. Reserve several strawberries for a garnish.
2. Cut the remaining strawberries in half and place them in a saucepan.
3. Add the sugar, cinnamon, cloves, and water to the saucepan and bring the mixture to a boil, stirring constantly.
4. Reduce the heat and simmer for 4 minutes.
5. Remove the crusts from the bread and butter both sides of each slice.
6. Line the bottom and sides of a 1½ quart baking dish and brush the edges of the bread with juice from the strawberry mixture.
7. Add alternate layers of strawberry mixture and bread.
8. Refrigerate overnight.
9. Top the pudding with the whipped topping and the reserved strawberries.

Classic Boiled Custard

Ingredients:

$\frac{3}{4}$ cup sugar

Pinch of salt

$2\frac{1}{2}$ tablespoons all-purpose flour

2 cups milk

4 eggs, separated

1 teaspoon vanilla

Procedure:

1. Beat the egg whites until stiff peaks form and set aside.
2. Combine the sugar, salt, and flour in a saucepan and slowly add the milk, stirring constantly.
3. Beat the egg yolks and stir them into the mixture.
4. Cook, stirring constantly, until the mixture is slightly thickened and coats the back of the spoon.
5. Remove the pan from the heat.
6. Beat the pudding mixture into the egg whites.
7. Stir in the vanilla.
8. Refrigerate overnight.

Parfaits

Parfait means “perfect” in French and they are the perfect dessert. They are just the right size and combine just the right flavors and textures. They are beautiful to look at and scrumptious to eat. Parfaits are elegant and easy to make. Next time you need a dessert in a hurry, try a parfait.

Flag Day Parfait

Ingredients:

2 cups boiling water

1 (6 ounce) package blueberry gelatin

2 cups cold water

8 ounces non-dairy whipped topping, divided

1 cup fresh strawberries, halved

Procedure:

1. Add the boiling water to the gelatin mix in large bowl and stir until the gelatin is completely dissolved.
2. Stir in the cold water.
3. Pour the gelatin into 9 parfait glasses.
4. Refrigerate for 4 hours or until the gelatin is firm.
5. Put a layer of whipped topping over the gelatin.
6. Arrange the strawberries on top of the whipped topping.
7. Serve immediately.

Patriot's Parfait

Ingredients:

1 cup boiling water

1 (0.6 ounce) package strawberry sugar free gelatin, or any other red flavor

1 cup cold water

8 ounces non-dairy whipped topping, divided

1½ cups blueberries

Procedure:

1. Add the boiling water to the gelatin and stir until the gelatin is completely dissolved.
2. Stir in the cold water.
3. Pour the gelatin into 9 x 13 inch pan.
4. Refrigerate for 4 hours or until the gelatin is firm.
5. Cut the gelatin into ½-inch cubes.
6. Reserve 1 cup of the whipped topping for garnish.
7. Put a layer of the blueberries into 8 parfait glasses.
8. Top the blueberries with the remaining whipped topping.
9. Add a layer of gelatin.
10. Top the gelatin with the reserved whipped topping.

Coffee Spice Parfait

Ingredients:

- 1 (3.5 ounce) package vanilla pudding and pie filling
- 2 cups milk
- 1 tablespoon instant coffee
- ¼ teaspoon cinnamon
- 1½ cup non-dairy whipped topping

Procedure:

1. Combine the pudding mix, milk, and coffee in a saucepan.
2. Cook and stir over medium heat until the mixture comes to a full boil.
3. Pour the pudding into a bowl.
4. Cover the surface with plastic wrap and refrigerate for at least 2 hours.
5. Mix the cinnamon with the whipped topping.
6. Put a layer of pudding into each of 6 parfait glasses.
7. Top with a layer of whipped topping.
8. Repeat steps 6 and 7.

Mocha Parfait

Ingredients:

- 1 (3.4 ounce) package chocolate pudding mix
- 2 cups milk
- 1 tablespoon instant coffee
- 8 ounces non-dairy whipped topping
- ½ teaspoon cinnamon

Procedure:

1. Prepare the pudding mix with the milk as directed on the package, adding the instant coffee with the milk.
2. Cover the surface of the pudding with plastic wrap and refrigerate until the pudding is set up.
3. Add the cinnamon to the whipped topping and blend well.
4. Place a layer of pudding into each of 4 parfait glasses using ½ of the pudding.
5. Add a layer of whipped topping to each of the parfait glasses using ½ of the whipped topping.
6. Repeat steps 4 and 5.
7. Refrigerate until ready to serve.

Mocha Berry Parfait

Ingredients:

- 1 tablespoon cream cheese
- 1 teaspoon sugar
- $\frac{1}{4}$ teaspoon brandy extract
- 1 teaspoon instant coffee, dissolved in 1 tablespoon warm water
- $\frac{1}{3}$ cup non-dairy whipped topping
- 1 square semi-sweet chocolate, finely grated, divided
- 1 cup mixed berries

Procedure:

1. Mix the cream cheese, sugar, brandy extract and dissolved coffee in a small bowl with a wire whisk until the mixture is well blended.
2. Fold in the whipped topping and $\frac{1}{2}$ of the chocolate.
3. Put $\frac{1}{2}$ cup of the berries into each of 2 parfait glasses.
4. Top the berries with the cream cheese mixture.
5. Sprinkle the cream cheese layer with the remaining chocolate.
6. Serve immediately.

Orange Temptation Parfait

Ingredients:

½ cup non-dairy whipped topping
¼ cup plain yogurt
1 teaspoon honey
⅛ teaspoon cinnamon
⅛ teaspoon nutmeg
1 (3 ounce) package orange gelatin
¾ cup boiling water
½ cup cold water
Ice cubes
¾ cup diced orange sections

Procedure:

1. Blend ¼ cup whipped topping, yogurt, honey and spices and set aside.
2. Dissolve the gelatin in the boiling water.
3. Combine the cold water and ice to make 1¼ cups.
4. Add the iced water to the gelatin and stir until it is slightly thickened.
5. Remove any unmelted ice.
6. Place the orange sections in 6 parfait glasses.
7. Top with the yogurt mixture and then the thickened gelatin.
8. Chill until soft set—30 minutes.
9. Garnish with the remaining whipped topping.

Orange Crème Crunch Parfait

Ingredients:

18 chocolate wafers, finely crushed
1 envelope unflavored gelatin
½ cup orange juice
½ teaspoon grated orange zest
1 cup hot milk
8 ounces cream cheese
½ cup sugar
1 teaspoon vanilla
1½ cups non-dairy whipped topping, divided

Procedure:

1. Spoon ½ cup of the wafer crumbs evenly into 6 parfait glasses.
2. Sprinkle the gelatin over the juice in a blender container and let it stand for 5 minutes.
3. Add the orange zest and milk.
4. Blend on low speed until the gelatin is completely dissolved.
5. Add the cream cheese, sugar and vanilla.
6. Blend on high speed until the mixture is well blended.
7. Add 1 cup of the whipped topping and pulse until the mixture is blended.
8. Pour the mixture over the crumbs in parfait glasses
9. Top with the remaining wafer crumbs.
10. Refrigerate 2 hours or until the parfait is firm.
11. Serve topped with the remaining whipped topping.

Orange Parfait

Ingredients:

- 1 (3 ounce) package orange gelatin
- 1 cup boiling water
- 2 cups ice cubes
- ½ cup orange sections
- ½ cup apples, chopped
- ½ cup non-dairy whipped topping

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Add the ice cubes and stir constantly until the gelatin starts to thicken.
3. Remove any unmelted ice.
4. Put a layer of gelatin in each of 4 parfait glasses, using ½ of the gelatin.
5. Put a layer of apples on top of the gelatin.
6. Put a layer of gelatin on top of the apples, using the remaining gelatin.
7. Put a layer of oranges on top of the gelatin.
8. Top with a layer of whipped topping.
9. Refrigerate until the gelatin has completely set.

Sunny Parfait

Ingredients

½ pound marshmallows (about 32)
¾ cup boiling water
¼ cup frozen orange juice concentrate, thawed
1 cup heavy whipping cream
Orange food coloring

Procedure:

1. Add the marshmallows to the boiling water and stir until the marshmallows are dissolved.
2. Add the orange juice concentrate and stir well.
3. Refrigerate until the mixture is thick.
4. Whip the mixture until it is fluffy.
5. Whip the cream until stiff peaks form.
6. Fold the whipped cream into the marshmallow mixture.
7. Divide the mixture in half.
8. To ½ of the mixture add a few drops of food coloring and mix well.
9. Arrange alternate layers of the two mixtures in parfait glasses.
10. Refrigerate until ready to serve.

Lime Pineapple Parfait

Ingredients:

2 cups boiling water

2 (3 ounce) packages lime gelatin

1 (12 ounce) can unsweetened pineapple juice

1 (8 ounce) can pineapple tidbits

6 tablespoons non-dairy whipped topping

Procedure:

1. Pour the boiling water over the gelatin in a large bowl and stir until the gelatin is dissolved.
2. Stir the pineapple juice and undrained pineapple tidbits into the gelatin.
3. Refrigerate, stirring occasionally, until the gelatin is the consistency of unbeaten egg white.
4. Pour the gelatin into 6 parfait glasses.
5. Refrigerate until firm.
6. Top each parfait with 1 tablespoon whipped topping.

7.

Black and White Parfait

Ingredients:

- 1 (3.4 ounce) package instant vanilla pudding
- 1 (3.4 ounce) package instant dark chocolate pudding
- 1 teaspoon vanilla, divided
- 4 cup cold milk, divided
- 4 tablespoons non-dairy whipped topping
- 4 maraschino cherries

Procedure:

1. Make the vanilla pudding according to the package directions, adding $\frac{1}{2}$ teaspoon vanilla.
2. Make the chocolate pudding according to the package directions, adding $\frac{1}{2}$ teaspoon vanilla.
3. Fill 4 parfait glasses with alternate layers of vanilla and chocolate pudding.
4. Refrigerate until ready to serve.
5. Garnish each dessert with 1 tablespoon of whipped topping and a cherry.

Tuxedo Parfait

Ingredients:

5 graham crackers, divided
3 chocolate graham crackers
2 tablespoons butter, melted
8 ounces cream cheese
1 cup milk
1 (4-serving size) package vanilla instant pudding
 $\frac{1}{4}$ cup coffee-flavored liqueur
1 cup non-dairy whipped topping
2 squares semi-sweet chocolate, melted
1 square white chocolate, melted

Procedure:

1. Reserve 2 of the graham crackers for garnish and crush the remaining 3 whole graham crackers.
2. Place the graham cracker crumbs in a bowl.
3. Crush the chocolate graham crackers and place them in a separate bowl.
4. Stir 1 tablespoon of the butter into the crumbs in each bowl until well blended and then set them aside.
5. Beat the cream cheese until it is creamy.
6. Gradually add the milk, beating well after each addition.
7. Add the dry pudding mix and beat until the mixture is well blended.
8. Add the liqueur and mix well.
9. Fold in the whipped topping.
10. Put the regular graham crumb mixture evenly into 8 parfait glasses.
11. Cover each with $\frac{1}{2}$ cup of the cream cheese mixture.
12. Sprinkle evenly with the chocolate crumb mixture.
13. Refrigerate at least 1 hour.
14. Break each of the 2 reserved honey grahams into 4 rectangles.
15. Coat the rectangles with the semi-sweet chocolate.

16. Refrigerate until firm.
17. Decorate each rectangle with the white chocolate to resemble a tuxedo and refrigerate until set.
18. Add one tuxedo to each parfait immediately before serving.

Chocolate Wafer Parfait

Ingredients:

1 cup heavy whipping cream
½ teaspoon vanilla extract
40 chocolate wafers

Procedure:

1. Pour the cream and vanilla into the mixing bowl.
2. Beat the cream until stiff peaks form.
3. Place 1 teaspoon of whipped cream into each of 4 parfait glasses.
4. Top the whipped cream with 1 cookie.
5. Repeat steps 3 and 4 until all of the cookies and cream are used. There should be 10 cookies in each glass.
6. Refrigerate at least 2½ hours before serving.

Banana Surprise Parfait

Ingredients:

- 1½ cup mashed bananas
- ½ cup orange juice
- ⅓ cup lemon juice
- 1½ cup crushed pineapple, drained
- ¾ cup sugar
- 1 cup heavy whipping cream

Procedure:

1. In a bowl, mash the bananas and combine the mashed fruit with the orange and lemon juices.
2. Chop the pineapple into finer pieces.
3. Pour the pineapple into another bowl with the sugar and mix until the sugar is dissolved.
4. Combine the pineapple and banana mixtures and freeze for 4 hours or until it is mushy.
5. Whip the cream until it forms stiff peaks.
6. Fold the whipped cream into the fruit mixture and spoon into parfait glasses.
7. Serve immediately.

Banana Nut Parfait

Ingredients:

1/3 cup dry roasted peanuts, chopped, divided
2/3 cup crushed graham crackers
3 tablespoons butter, melted
1 banana
1 (3.4 ounce) package vanilla instant pudding
2 cups cold milk
1/2 cup miniature semi-sweet chocolate chips
1/2 cup non-dairy whipped topping

Procedure:

1. Reserve 1 tablespoon of the nuts for garnish.
2. Mix the remaining nuts, graham cracker crumbs and butter.
3. Slice the banana and reserve 4 slices for garnish.
4. Refrigerate the reserved banana slices.
5. Chop the remaining banana slices.
6. Beat the pudding mix and milk for 2 minutes and then let it stand for 5 minutes.
7. Stir in the chopped bananas.
8. Put a layer of pudding mixture into 6 parfait glasses.
9. Top the pudding layer with a layer of chocolate chips.
10. Top the chocolate chips with the crumb mixture.
11. Refrigerate 1 hour.
12. Immediately before serving, top the parfaits with the whipped topping and garnish with the reserved nuts and banana slices.

Banana Mousse Parfait

Ingredients:

40 vanilla wafers, divided

2 cups cold milk

1(4-serving size) package banana cream instant pudding

8 ounces non-dairy whipped topping

3 bananas, sliced

Procedure:

1. Coarsely crush 30 of the vanilla wafers and set them aside.
2. Beat the pudding and milk together for 2 minutes.
3. Fold in the whipped topping.
4. Put 1 tablespoon of the crushed wafers into each of 10 parfait glasses.
5. Top with a layer of banana slices, using $\frac{1}{2}$ of the bananas.
6. Top with $\frac{1}{4}$ cup of the pudding mixture.
7. Repeat steps 4-6.
8. Top with the remaining wafers.
9. Refrigerate at least 1 hour.

Ambrosia Parfait

Ingredients:

- 1 cup cold milk
- 1 (3.4 ounce) package vanilla instant pudding mix
- 1 cup miniature marshmallows, divided
- 1 banana, chopped
- 1 (8 ounce) can crushed pineapple, undrained
- 1 (11 ounce) can mandarin oranges, drained
- ½ cup toasted sliced almonds
- ½ cup shredded coconut

Procedure:

1. Beat the pudding mix and milk for 2 minutes.
2. Mix in ½ cup of the marshmallows, the banana and pineapple with juice.
3. Spoon some of the mixture into each of 6 parfait glasses. Use all of the mixture.
4. Add a layer of pudding, using ½ of the pudding.
5. Mix the remaining marshmallows with the oranges, almonds and coconut.
6. Top the pudding with a layer of this mixture, using the entire mixture.
7. Top with a layer of pudding.
8. Refrigerate until ready to serve.

Cherry Cheesecake Parfait

Ingredients:

- 1 (3.4 ounce) package instant vanilla pudding mix
- 16 ounces sour cream
- 8 ounces cream cheese
- ¼ cup sugar
- 1 teaspoon vanilla extract
- 2 teaspoons almond extract
- 1 (21 ounce) can cherry pie filling

Procedure:

1. Combine the pudding mix, sour cream and cream cheese and beat until the mixture is smooth.
2. Slowly add sugar, while continuing to beat the mixture.
3. Stir in the vanilla and almond extracts.
4. Spoon the mixture into 8 parfait glasses until they are ½ full.
5. Spoon a layer of cherry pie filling into each glass, reserving 8 cherries for garnish.
6. Spoon the remaining pudding mixture on top of the pie filling.
7. Garnish with the reserved cherries.

Cheesecake Parfait

Ingredients:

8 ounces cream cheese
1 (7 ounce) jar marshmallow crème
1 cup sliced fresh strawberries
1 cup blueberries

Procedure:

1. Beat the cream cheese and marshmallow crème until they are well blended.
2. Refrigerate overnight.
3. Put a layer of cream cheese mixture into each of 6 parfait glasses, using $\frac{1}{2}$ of the mixture.
4. Top the cream cheese mixture with a layer of strawberries.
5. Top the strawberries with a layer of the remaining cream cheese mixture.
6. Top the cream cheese with the blueberries.
7. Serve immediately.

Berry Cheesecake Parfait

Ingredients:

8 ounces cream cheese

1½ cups cold milk

1 (3.4 ounce) package vanilla instant pudding

1½ cups non-dairy whipped topping, divided

24 vanilla wafers, coarsely chopped

¾ cup blueberries

¾ cup strawberries, sliced

Procedure:

1. Mix the blueberries and strawberries and set aside.
2. Beat the cream cheese until it is creamy.
3. Gradually beat in the milk.
4. Add the dry pudding mix and mix well.
5. Fold in 1 cup of whipped topping.
6. Put a layer of vanilla wafers in each of 8 parfait glasses, using ½ of the wafers.
7. Using ½ of the berries, top the vanilla wafers.
8. Top the berries with a layer of pudding, using ½ of the pudding mixture.
9. Repeat steps 6-8.
10. Refrigerate until ready to serve.
11. Immediately before serving, top with the remaining whipped topping.

Mango Cheesecake Parfait

Ingredients:

8 ounces cream cheese

1½ cups cold milk

1 (3.4 ounce) package vanilla instant pudding

1½ cups non-dairy whipped topping, divided

2 mangos, peeled, seeded, chopped

Procedure:

1. Beat the cream cheese until it is creamy.
2. Gradually beat in the milk.
3. Add the pudding mix and mix well.
4. Fold in 1 cup of whipped topping.
5. Put a layer of mango pieces into each of 8 parfait glasses, using ½ of the mangos.
6. Top the mango layer with a layer of pudding, using ½ of the pudding.
7. Repeat steps 5 and 6.
8. Refrigerate until ready to serve.
9. Top with the remaining whipped topping.

Blueberry Parfait

Ingredients:

- 1 cup heavy whipping cream
- 3 tablespoons sugar
- 1 teaspoon vanilla
- Dash of salt
- 1 cup sour cream
- 1 (21 ounce) can blueberry pie filling

Procedure:

1. Whip the cream with the sugar, vanilla and salt until stiff peaks form.
2. Fold the whipped cream into the sour cream.
3. Alternate layers of pie filling and whipped cream mixture in parfait glasses, beginning with a blueberry layer and ending with a whipped cream layer.
4. Top each dessert with a blueberry.
5. Refrigerate until ready to serve.

Strawberry Parfait

Ingredients:

- 1 (3 ounce) package strawberry gelatin
- 1¼ cups boiling water, divided
- 2 cups strawberries, sliced
- 1 pint strawberry ice cream
- 1 envelope unflavored gelatin
- 3 drops red food coloring (optional)

Procedure:

1. Dissolve the unflavored gelatin in ¼ cup of boiling water.
2. Dissolve the strawberry gelatin in the remaining boiling water.
3. Mix the two gelatins.
4. Scoop the ice cream and add it to the gelatin.
5. Mix until the ice cream is melted.
6. Add the food coloring if desired.
7. Refrigerate the mixture for 10 to 15 minutes.
8. Place a layer of strawberries in each of 6 parfait dishes.
9. Add a layer of the gelatin mixture.
10. Repeat steps 8 and 9.
11. Refrigerate until the gelatin is set.

Strawberry Rhubarb Parfait

Ingredients:

- 1 (16 ounce) package frozen rhubarb
- 1 cup strawberries, hulled
- ½ cup plus 2 tablespoons sugar, divided
- 2 envelopes unflavored gelatin
- ⅓ cup cold water
- 5 egg whites

Procedure:

1. Cook the rhubarb, strawberries and ½ cup of the sugar in a medium-size saucepan, stirring occasionally until the fruit is well-cooked—about 15 minutes.
2. Remove the pan from the heat.
3. Sprinkle the gelatin over the cold water and let it stand for 5 minutes to soften.
4. Add the softened gelatin to the hot rhubarb mixture, stirring until the gelatin is completely dissolved.
5. Place the fruit mixture in the container of an electric blender or food processor and purée.
6. Pour the purée into a medium-size bowl and place the bowl in a container of iced water to cool.
7. Chill, stirring occasionally, until the mixture is partially set—mixture will mound when dropped from a spoon.
8. Remove the bowl from the iced water and set aside.
9. Beat the egg whites until soft peaks form.
10. Gradually add the 2 tablespoons sugar, beating until stiff, shiny peaks form.
11. Gently fold the egg whites into the fruit mixture.
12. Spoon into 10 parfait glasses.
13. Serve immediately.

Strawberry Pineapple Parfait

Ingredients:

- 1 envelope unflavored gelatin
- $\frac{1}{3}$ cup cold water
- 1 cup vanilla ice cream
- 1 cup crushed pineapple, drained
- 1 cup strawberries, hulled

Procedure:

1. Sprinkle the gelatin over the cold water and soften the gelatin for 5 minutes.
2. Place the gelatin over low heat, stirring constantly until the gelatin dissolves.
3. Add the ice cream and stir gently until mixed.
4. Refrigerate the gelatin mixture until the gelatin begins to set up.
5. Add a layer of strawberries to each of 4 parfait glasses.
6. Top the strawberries with a layer of gelatin, using $\frac{1}{2}$ of the gelatin.
7. Top the gelatin with a layer of pineapple.
8. Top the pineapple with the remaining gelatin.
9. Refrigerate until the gelatin is completely set up.

Strawberry Tapioca Parfait

Ingredients:

- 1 egg
- 2³/₄ cups milk
- 3 tablespoons instant tapioca
- 1/3 cup sugar
- 1 teaspoon vanilla
- 1 cup non-dairy whipped topping
- 1 (10 ounce) package frozen strawberries in syrup, thawed, mashed slightly

Procedure:

1. Beat the egg and milk in a saucepan until they are well blended.
2. Add the tapioca and sugar and mix well.
3. Let the mixture stand for 5 minutes.
4. Bring the mixture to a rolling boil over medium heat, stirring constantly.
5. Remove the pan from the heat.
6. Stir in the vanilla.
7. Pour the pudding into a medium bowl.
8. Place a piece of plastic wrap directly on the surface of the pudding.
9. Refrigerate 1 hour or until the pudding is cooled.
10. Fold in the whipped topping.
11. Layer the pudding mixture alternately with the strawberries in 8 parfait glasses.
12. Serve immediately.

Raspberry Cloud Parfait

Ingredients:

½ cup small pearl tapioca

1½ cups boiling water

1 (4-serving size) package raspberry gelatin

Procedure:

1. Prepare the tapioca as directed on the package.
2. Refrigerate until ready to prepare the parfaits.
3. Stir the boiling water into the gelatin until the gelatin is completely dissolved.
4. Pour the gelatin into an 8-inch square dish sprayed with cooking spray
5. Refrigerate until the gelatin is set.
6. Cut the gelatin into ½-inch cubes.
7. Spoon ¼ cup of the tapioca into each of 8 parfait glasses.
8. Top the tapioca with gelatin cubes.
9. Repeat steps 7 and 8.
10. Serve immediately.

Raspberry Gelatin Parfait

Ingredients:

- 1 (6 ounce) package raspberry gelatin
- 2 cups boiling water
- 2 cups cold water
- 2 pints vanilla ice cream, slightly softened

Procedure:

1. Dissolve the gelatin in the boiling water.
2. Stir in the cold water.
3. Refrigerate until firm.
4. Alternate layers of raspberry gelatin and ice cream in parfait glasses.

Raspberry Yogurt Parfait

Ingredients:

- 1 (3 ounce) package raspberry gelatin
- 1 cup boiling water
- 1 cup apple sauce
- 1 cup raspberries
- 2 cups plain or raspberry yogurt

Procedure:

1. Add the gelatin to the boiling water, stirring until the gelatin is completely dissolved.
2. Stir in the apple sauce until the mixture is well blended.
3. Stir in the raspberries.
4. Refrigerate the gelatin mixture until it is set but not firm.
5. Put a layer of the gelatin mixture into each of 8 parfait glasses, using $\frac{1}{2}$ of the gelatin.
6. Top the gelatin with a layer of yogurt.
7. Repeat steps 5 and 6.
8. Refrigerate until the gelatin is completely firm.

Lemon Berry Parfait

Ingredients:

- 1 (3.4 ounce) package lemon pudding mix
- 2 cups milk
- 1 cup strawberries, sliced
- 1 cup blueberries
- 1 cup raspberries
- 8 ounces non-dairy whipped topping

Ingredients:

1. Make the pudding with the milk according to the directions on the package.
2. Place a layer of strawberries in each of 8 parfait glasses.
3. Cover the strawberries with a layer of pudding, using $\frac{1}{2}$ of the pudding.
4. Cover the pudding with a layer of blueberries.
5. Cover the blueberries with the remaining pudding.
6. Cover the pudding with a layer of raspberries.
7. Top the raspberries with whipped topping.
8. Refrigerate until ready to serve.

Cranberry Ribbon Parfait

Ingredients:

- ½ cup flaked coconut
- 1 cup canned whole cranberry sauce
- 1 quart vanilla ice cream, slightly softened

Procedure:

1. Combine the coconut and cranberry sauce and mix well.
2. Put a layer of the cranberry mixture into each of 6 parfait glasses.
3. Top with a layer of ice cream.
4. Repeat steps 2 and 3.
5. Serve immediately.

Pumpkin Parfait

Ingredients:

1 (16 ounce) can cooked pumpkin
1/8 teaspoon nutmeg
1/4 teaspoon cinnamon
1/8 teaspoon ginger
1/4 teaspoon rum extract
Dash of cloves
2 envelopes unflavored gelatin
1/4 cup water
1 cup evaporated skim milk
4 teaspoon sugar

Procedure:

1. Combine the first 6 ingredients in large bowl and mix well.
2. Set aside.
3. Sprinkle the gelatin over the water in small pan and soften it for 5 minutes.
4. Place the gelatin over a low heat and stir until the gelatin has dissolved and then set aside.
5. Combine the milk and sugar in bowl and mix it.
6. Slowly pour the gelatin mixture into the milk mixture and continue beating until stiff peaks form.
7. Combine all of the ingredients and blend.
8. Put the mixture into parfait glasses.
9. Refrigerate until ready to serve.

Peach Melba Parfait

Ingredients:

- 1 pound peaches, peeled and cut into wedges
- 2 teaspoons lemon juice
- 2 cups plain yogurt
- 1 tablespoon sugar
- ½ teaspoon vanilla
- ½ cup seedless raspberry jam

Procedure:

1. Toss the peaches with the lemon juice in a bowl.
2. In a separate bowl, combine the yogurt, sugar, and vanilla.
3. Make a layer of peaches in each of 8 parfait glasses.
4. Top the peaches with a layer of yogurt.
5. Top the yogurt with a thin layer of raspberry jam.
6. Repeat steps 3-5.
7. Refrigerate until ready to serve.

Peach Gelatin Parfait

Ingredients:

- 2 (3 ounce) packages peach gelatin, divided
- 2 cup boiling water, divided
- $\frac{3}{4}$ cup cold water
- 1 pint vanilla ice cream
- 1 (15 ounce) can peaches, well drained

Procedure:

1. Dissolve 1 package of the gelatin in 1 cup boiling water.
2. Add the ice cream and stir until the ice cream melts and the mixture is smooth.
3. Pour the mixture into parfait glasses.
4. Refrigerate for 1 hour until the gelatin is set but not firm.
5. Dissolve the remaining package of the gelatin in 1 cup boiling water.
6. Add the cold water.
7. Refrigerate until the gelatin is the consistency of unbeaten egg whites.
8. Place the peaches into the parfait glasses on top of the ice cream mixture and cover with the thickened clear gelatin.
9. Refrigerate until the gelatin is firm.

Piña Colada Parfait

Ingredients:

3 cups pineapple chunks
2 tablespoons rum
1 pint vanilla ice cream
1 cup flaked coconut, toasted

Procedure:

1. Combine the pineapple chunks and rum.
2. Place $\frac{1}{4}$ cup of the pineapple into each of 6 parfait glasses.
3. Top the pineapple with 2 heaping tablespoons ice cream.
4. Top the ice cream with 1 heaping tablespoon coconut.
5. Repeat steps 2-4.
6. Serve immediately.

Plum Parfait

Ingredients:

1 pound purple plums
1 tablespoon cornstarch
 $\frac{3}{4}$ cup sugar
Dash salt
Dash ground cinnamon
Dash ground cloves
1 tablespoon lemon juice
2 pints vanilla ice cream

Procedure:

1. Slice the plums and remove the pits. You should have 3 cups of sliced plums.
2. Combine the cornstarch, sugar and salt in medium saucepan.
3. Stir in the plums, cinnamon, cloves and lemon juice.
4. Cover and bring the mixture to a boil.
5. Reduce the heat and simmer for 8-10 minutes.
6. Cool completely.
7. Place a layer of the plum mixture in each of 8 parfait glasses.
8. Top with a layer of ice cream.
9. Repeat steps 7 and 8.
10. Serve immediately.

Rocky Road Parfait

Ingredients:

- 1 (3.4 ounce) package chocolate instant pudding
- 2 cups cold milk
- ½ cup non-dairy whipped topping
- 12 miniature marshmallows
- 2 tablespoons dry roasted peanuts, chopped

Procedure:

1. Beat the pudding mix and milk for 2 minutes.
2. Spoon $\frac{3}{4}$ cup of the pudding into a bowl and fold in the whipped topping.
3. Put the remaining pudding into 4 parfait glasses.
4. Top the pudding with the whipped topping mixture.
5. Refrigerate for 5 minutes.
6. Top with the remaining ingredients.

Peppermint Parfait

Ingredients:

- 1³/₄ cups water, divided
- 8 peppermint candies
- 1 (3 ounce) package raspberry gelatin
- 1 cup non-dairy whipped topping, divided

Procedure:

1. Pour 1 cup water into a small saucepan and add the mints.
2. Bring the water to a boil and cook until the mints are completely dissolved, stirring constantly.
3. Add the hot mint mixture to the gelatin mix in medium bowl and stir until the gelatin is completely dissolved.
4. Stir in the remaining ³/₄ cup water.
5. Remove 1 cup of the gelatin and set aside at room temperature.
6. Refrigerate the remaining gelatin until it has the consistency of unbeaten egg whites.
7. Add ¹/₂ cup whipped topping to the slightly thickened gelatin and stir until the mixture is well blended.
8. Pour the mixture into 4 parfait glasses.
9. Refrigerate until the gelatin is set but not firm.
10. Pour the reserved gelatin evenly over the creamy layers.
11. Refrigerate until the gelatin is firm.
12. Top with the remaining whipped topping immediately before serving.

Grasshopper Parfait

Ingredients:

15 chocolate sandwich cookies, finely chopped
10 chocolate-covered mint patties, finely chopped
2 (3.4 ounce) packages chocolate instant pudding
4 cups cold milk
4 drops green food coloring
8 ounces non-dairy whipped topping

Procedure:

1. Combine the chopped cookies and mint patties.
2. Beat the pudding mixes and milk for 2 minutes.
3. Let the pudding stand for 5 minutes.
4. Stir the food coloring into the whipped topping until they are well blended.
5. Put a layer of pudding into each of 12 parfait glasses, using $\frac{1}{2}$ of the pudding.
6. Top the pudding with a layer of whipped topping, using $\frac{1}{2}$ of the topping.
7. Put a layer of the cookie mixture on top of the whipped topping, using $\frac{1}{2}$ of the cookies.
8. Repeat steps 5-7.
9. Refrigerate for 30 minutes before serving.

Peanut Butter and Jelly Parfait

Ingredients:

2 cups cold milk

1 (3.4 ounce) package vanilla instant pudding

5 peanut butter sandwich cookies, crushed

¼ cup strawberry jam

½ cup banana slices

½ cup non-dairy whipped topping

Procedure:

1. Beat the milk and the pudding mix for 2 minutes and then let it stand for 5 minutes.
2. Reserve 2 tablespoons of the crushed cookies for garnish.
3. Layer ¼ cup of the pudding into each of 4 parfait glasses.
4. Put 1 tablespoon of the remaining cookie crumbs on top of the pudding.
5. Add a layer of strawberry jam on top of the cookie crumbs, using all of the jam.
6. Use the remaining cookie crumbs to top the jam.
7. Top the cookie crumbs with the remaining pudding.
8. Refrigerate at least 1 hour.
9. Top each parfait with the banana slices, whipped topping and the reserved cookie crumbs immediately before serving.

Peanut Butter and Jam Parfait

Ingredients:

2 cups cold milk

3 tablespoons creamy peanut butter

1 (4-serving size) package vanilla instant pudding

$\frac{1}{2}$ teaspoon water

$\frac{1}{4}$ cup raspberry jam or preserves

Procedure:

1. Blend a small amount of the milk into the peanut butter and then stir in the remaining milk.
2. Add the pudding mix.
3. Beat for 2 minutes or until the mixture is well blended.
4. Stir the water into the jam.
5. Spoon $\frac{1}{4}$ cup of the pudding mixture into each of 4 parfait glasses.
6. Top with $\frac{1}{2}$ of the jam.
7. Repeat steps 5 and 6.
8. Refrigerate until ready to serve.

Chocolate Peanut Butter Parfait

Ingredients:

- 1 (3.4 ounce) package chocolate instant pudding
- 2 cups + 3 tablespoons cold milk, divided
- 3 tablespoons creamy peanut butter
- 1 cup non-dairy whipped topping

Procedure:

1. Beat the pudding mix and 2 cups milk for 2 minutes and set aside.
2. Gradually add the remaining milk to the peanut butter while stirring until the mixture is well blended.
3. Stir the whipped topping into the peanut butter mixture.
4. Divide $\frac{1}{2}$ of the pudding evenly among 6 parfait glasses.
5. Top the pudding with a layer of the peanut butter mixture.
6. Top the peanut butter layer with the remaining pudding.
7. Refrigerate at least 30 min.

Floating Fruit Parfait

Ingredients:

½ cup sliced fresh strawberries

¾ cup boiling water

1 (0.3 ounce) package strawberry sugar free gelatin

½ cup cold water

¾ cup ice cubes

1 cup + 6 tablespoons non-dairy whipped topping, divided

Procedure:

1. Place the berries into 6 parfait glasses.
2. Add the boiling water to the gelatin and stir until the gelatin is completely dissolved.
3. Add the cold water and ice cubes and stir until the ice is melted.
4. Pour ¾ cup of the gelatin into each parfait glass over the berries.
5. Refrigerate for 20 minutes or until the gelatin is set but not firm.
6. Allow the remaining gelatin to stand at room temperature.
7. Fold 1 cup of the whipped topping into the remaining gelatin.
8. Spoon the whipped topping mixture over the gelatin in the parfait glasses.
9. Refrigerate 1 hour or until the gelatin is firm.
10. Serve topped with the remaining whipped topping.

Maple Nut Parfait

Ingredients:

¼ cup chopped pecans
¼ cup maple syrup, divided
1 teaspoon butter
½ cup milk
1 (3.4 ounce) package vanilla instant pudding
⅓ cup maple syrup
1¾ cups non-dairy whipped topping, divided
24 vanilla wafers, lightly crushed

Procedure:

1. Combine the pecans, 2 tablespoons of the syrup and the butter in small microwaveable bowl.
2. Microwave on high for 2 minutes, stirring every 30 seconds.
3. Spread the mixture onto a large piece of waxed paper or foil and cool it completely.
4. Beat the milk and pudding mix for 2 minutes.
5. Add ⅓ cup syrup to the pudding and mix well.
6. Fold in 1 cup of the whipped topping.
7. Put 1 tablespoon of the wafer crumbs into each of 6 parfait glasses.
8. Top the crumbs with a layer of 3 tablespoons of the pudding mixture.
9. Top the pudding mixture with 1 tablespoon of the remaining whipped topping
10. Top the whipped topping with a layer of 2 tablespoons of the wafer crumbs.
11. Repeat steps 8 and 9.
12. Sprinkle each parfait with the pecan mixture.
13. Refrigerate until ready to serve.
14. Drizzle the remaining 2 tablespoons of the syrup evenly over the parfaits just before serving.

White Chocolate Mousse Parfait

Ingredients:

- 1 envelope unflavored gelatin
- ¼ cup sugar
- 1 teaspoon grated lemon zest
- 2 cups milk, divided
- 1 package (6 squares) white chocolate, chopped
- 1 cup non-dairy whipped topping
- 6 amaretti or small biscotti cookies, chopped

Procedure:

1. Mix the gelatin, sugar and lemon zest in a medium saucepan.
2. Stir in ¾ cup of the milk and let the mixture stand for 5 minutes to soften the gelatin.
3. Cook on low heat for 5 minutes or until the gelatin is completely dissolved, stirring occasionally.
4. Remove the pan from the heat.
5. Add the chocolate and stir until it is completely melted.
6. Gradually add the remaining 1¼ cups milk, stirring until well blended.
7. Refrigerate, stirring occasionally, for 30 minutes or until the mixture is the consistency of unbeaten egg whites.
8. Fold in the whipped topping.
9. Put ½ of the gelatin mixture into 6 parfait glasses.
10. Top the gelatin with the chopped cookies.
11. Top the cookies with the remaining gelatin mixture.
12. Refrigerate for at least 2 hours.

Sea Foam Parfait

Ingredients:

1 cup boiling water

1 (3 ounce) package blueberry gelatin

$\frac{3}{4}$ cup cold water

1 (8 ounce) can crushed pineapple, drained

$\frac{1}{2}$ cup non-dairy whipped topping

Procedure:

1. Mix the boiling water and the gelatin until the gelatin is completely dissolved.
2. Stir in the cold water.
3. Pour the gelatin into a 9-inch square pan.
4. Refrigerate until the gelatin is firm.
5. Flake the gelatin with forks.
6. Spoon $\frac{1}{2}$ of the gelatin evenly into 4 parfait glasses.
7. Cover the gelatin with a layer of pineapple, using all of the pineapple.
8. Fold the whipped topping into the remaining gelatin.
9. Top the pineapple layers with the whipped topping mixture.
10. Refrigerate until ready to serve.

Cannoli Cream Parfaits

Ingredients:

1 cup ricotta cheese
¼ cup powdered sugar
1 teaspoon grated orange zest
2 tablespoons orange juice
½ cup non-dairy whipped topping
2 tablespoons miniature semi-sweet chocolate chips
2 tablespoons chopped dried apricots
2 tablespoons raisins
24 vanilla wafers, quartered

Procedure:

1. Mix the ricotta cheese, sugar, orange zest and juice in large bowl until well blended.
2. Add the whipped topping, chocolate chips, apricots and raisins and stir gently until well blended.
3. Refrigerate at least 1 hour.
4. Put a layer of the cheese mixture into each of 4 parfait glasses, using ½ of the mixture.
5. Top the cheese mixture with a layer of vanilla wafers, using ½ of the wafers.
6. Repeat steps 4 and 5.
7. Refrigerate at least 2 hours.

Tiramisu Parfait

Ingredients:

32 vanilla wafers, divided
8 ounces whipped cream cheese spread
2 tablespoons powdered sugar
 $\frac{1}{2}$ teaspoon vanilla
8 ounces non-dairy whipped topping
 $\frac{1}{3}$ cup cooled brewed coffee

Procedure:

1. Reserve 6 of the wafers for garnish.
2. Coarsely crush the remaining wafers and drizzle them with the coffee.
3. Set the wafers aside.
4. Beat the cream cheese spread, sugar and vanilla until they are well blended and fluffy.
5. Fold in $1\frac{1}{2}$ cups of the whipped topping.
6. Spoon 2 tablespoons of the cream cheese mixture into each of 6 parfait glasses.
7. Top with $\frac{1}{2}$ of the soaked wafer pieces.
8. Repeat steps 6 and 7.
9. Top with the remaining cream cheese mixture.
10. Cover and refrigerate at least 1 hour.
11. Top with the remaining whipped topping and the reserved wafers immediately before serving.

Cherries Jubilee Parfait

Ingredients:

- 1 (4 serving size) package vanilla instant pudding
- 1¼ cups cold milk
- ½ teaspoon almond extract, divided
- 1 cup non-dairy whipped topping
- 2 tablespoons slivered almonds, toasted, chopped and divided
- 1 (21 ounce) can cherry pie filling

Procedure:

1. Beat the pudding mix, milk and ¼ teaspoon almond extract for 2 minutes.
2. Fold in the whipped topping and 1 tablespoon of the nuts.
3. Mix the cherry pie filling and the remaining almond extract.
4. Spoon a layer of cherry pie filling into 8 parfait glasses, using ½ of the filling.
5. Top with a layer of ½ of the pudding mixture.
6. Repeat steps 4 and 5.
7. Top the parfaits with the remaining nuts.
8. Serve immediately.

Simple Fruit Parfait

Ingredients:

- 1 cup boiling water
- 1 (3.4 ounce) package red gelatin
- 1 cup cold water
- ½ cup non-dairy whipped topping
- 1 (15 ounce) can tropical fruit salad, drained

Procedure:

1. Mix the boiling water and the gelatin until the gelatin is completely dissolved.
2. Stir in the cold water.
3. Pour the gelatin evenly into 4 parfait glasses, filling each glass about ½ full.
4. Refrigerate 4 hours or until the gelatin is firm.
5. Top the gelatin with a layer of the whipped topping.
6. Add the fruit on top of the whipped topping.
7. Serve immediately.

Fig and Honey Parfait

Ingredients:

2 cups plain yogurt

8 fresh figs, sliced

¼ cup chopped almonds, toasted

2 tablespoons honey

Procedure:

1. Place a layer of yogurt into 4 parfait glasses.
2. Top the yogurt with a layer of figs.
3. Put the almonds on top of the figs.
4. Immediately before serving, drizzle with honey.

Papaya Berry Parfait

Ingredients:

18 ounces plain Greek yogurt
5 tablespoons honey
1½ teaspoons grated lemon zest
1 tablespoon lemon juice
1 piece fresh ginger (about 2 inches)
1 papaya, peeled, halved lengthwise, seeds discarded, cut into 1-inch cubes
1 cup fresh blackberries
1 cup fresh raspberries
¼ cup chopped fresh mint
½ cup granola

Procedure:

1. Combine the yogurt, 3 tablespoons of the honey and the lemon zest, stir well and set aside.
2. Using the large holes of a grater, grate the ginger.
3. Squeeze the ginger through strainer placed over a bowl to get a total of 1 tablespoon ginger juice. Discard the pulp.
4. Add the remaining 2 tablespoons honey and lemon juice to the ginger juice and mix well.
5. Add the papaya, blackberries, and raspberries and toss gently, coating the fruit.
6. Spoon ½ of the fruit and juices among 6 parfait glasses.
7. Sprinkle the chopped mint over the fruit.
8. Top with ½ of the yogurt mixture.
9. Top with ½ of the granola.
10. Repeats steps 6, 8 and 9.
11. Serve immediately.

Tropical Fruit Parfait

Ingredients:

- 1 cup passion fruit nectar
- 8 ounces cream cheese
- 1 tablespoon sugar
- 1 (20 ounce) can pineapple chunks, drained
- 2 large mangos, peeled, pitted and cut into ½-inch cubes
- 2 large papayas, peeled, seeded and cut into ½-inch cubes
- 1½ cups non-dairy whipped topping
- 1½ cups pomegranate seeds

Procedure:

1. Cut the cream cheese into cubes.
2. Add the cream cheese, passion fruit nectar and sugar to a blender and blend until the mixture is smooth.
3. Put ¼ cup of the pineapple chunks into each of 12 parfait glasses.
4. Cover the pineapple with 1 tablespoon of the cream cheese mixture.
5. Top the cream cheese with ¼ cup of the mango cubes.
6. Top the mangoes with 1 tablespoon of the cream cheese mixture
7. Top the cream cheese with ¼ cup of the papaya cubes.
8. Top each parfait with 2 tablespoons of the whipped topping and 2 tablespoons of the pomegranate seeds.
9. Serve immediately.

Mango Chocolate Chip Parfait

Ingredients:

8 chocolate chip cookies
2 cups chopped mangoes
½ cup non-dairy whipped topping

Procedure:

1. Crumble 1 of the cookies into each of 4 parfait glasses.
2. Top each with a layer of ¼ cup fruit.
3. Top the fruit layer with 1 tablespoon whipped topping.
4. Repeat steps 2 and 3.
5. Repeat step 1.
6. Serve immediately.

Fruit Salad Parfait

Ingredients:

- 1 (8 ounce) can pineapple chunks, undrained
- 1 (15 ounce) can peach slices, drained
- 2 kiwi fruits, peeled and chopped
- 1 cup strawberries, chopped
- 2 tablespoons brown sugar
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground ginger
- 8 ounces non-dairy whipped topping

Procedure:

1. Drain the pineapple and reserve the juice.
2. Chop the pineapple and peaches.
3. Toss the pineapple, peaches, kiwi, strawberries, brown sugar, spices and reserved juice in a bowl.
4. Put a layer of the fruit in 8 parfait glasses, using $\frac{1}{2}$ of the fruit.
5. Top the fruit with the whipped topping, using $\frac{1}{2}$ of the whipped topping.
6. Repeat steps 4 and 5.
7. Serve immediately.

Crunchy Berry Parfait

Ingredients:

2 cups sliced strawberries

8 tablespoons non-dairy whipped topping

8 tablespoons honey granola

Procedure:

1. Place $\frac{1}{4}$ cup of the strawberries into each of 4 parfait glasses.
2. Add 1 tablespoon of the whipped topping to each glass.
3. Add a layer of 1 tablespoon cereal to each glass.
4. Repeat steps 1, 3 and 2, in that order.
5. Serve immediately.

Cherries in Snow

Ingredients:

8 ounces cream cheese

½ cup sugar

8 ounces non-dairy whipped topping

1 (21 ounce) can cherry pie filling, divided

Procedure:

1. Beat the cream cheese and sugar until the cream cheese is fluffy.
2. Fold in the whipped topping.
3. Spoon ½ of the cream cheese mixture evenly into 8 parfait glasses.
4. Top with ½ of the pie filling.
5. Repeat steps 3 and 4.
6. Serve immediately.

Ginger Pear Cheesecake Parfait

Ingredients:

1 (15 ounce) can pear slices in juice, undrained

12 ginger snaps

$\frac{1}{4}$ cup cream cheese spread

1 cup non-dairy whipped topping

Procedure:

1. Drain the pear slices and reserve $\frac{1}{4}$ cup of the juice.
2. Crush the ginger snaps and sprinkle $\frac{1}{2}$ of the crushed cookies evenly into 4 parfait glasses.
3. Mix the cream cheese spread and the reserved pear juice.
4. Fold in the whipped topping.
5. Spoon the cream cheese mixture evenly over the crushed cookies in the parfait glasses.
6. Top with the pear slices.
7. Top the pear slices with the remaining crushed cookies.
8. Serve immediately.

A Little Baking

Many of these recipes call for such things as ladyfingers, pound cake, angel food cake or pie crusts. In many cases, you can buy these at the local store. That is the great thing about no bake desserts—most of the time, the ingredients do not require a great deal of work on your part. But what if you cannot get these ingredients?

For instance, ladyfingers are getting hard to find in my local grocery stores. Does that mean I cannot make desserts that call for ladyfingers? Not at all! I can either substitute another type of cake for ladyfingers, or I can bake my own.

Pound cake or angel food cake makes an acceptable substitute for ladyfingers. You can also substitute cake made with white or yellow cake mix that has been piped into ladyfinger shapes. You may even adopt the bachelor's method of spreading the cake mix fairly thinly, baking it, and cutting the resultant cake into fingers. This is a quick and easy method of getting "ladyfingers". But if you want to make real ladyfingers, you will find the recipe in this chapter.

You will also find recipes for other types of cakes and for a few variations of pie crusts. I urge you to try these pie crusts whenever you are feeling adventurous. They can really change the character of your desserts. You will notice that many of these crusts are made in the same way. Feel free to experiment with other ingredients.

Ladyfingers

Ingredients:

4 eggs, separated
 $\frac{2}{3}$ cup plus 2 tablespoons sugar, divided
1 cup all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder

Procedure:

1. Preheat the oven to 400° Fahrenheit.
2. Line two 17 x 12 inch baking sheets with baking parchment.
3. Fit large pastry bag with a plain $\frac{1}{2}$ inch round tube. If you don't have a pastry bag, just cut off the corner of a plastic storage bag.
4. Place the egg whites in a bowl and beat on high until soft peaks start to form.
5. Slowly add 2 tablespoons of the sugar and continue beating until the egg whites are stiff and glossy.
6. In another bowl, beat the egg yolks and the remaining sugar until they are thick and very pale in color.
7. Sift together the flour and baking powder.
8. Fold $\frac{1}{2}$ of the egg whites into the egg yolk mixture.
9. Fold in the flour, and then add the remaining egg whites.
10. Transfer the mixture to the pastry bag and pipe 4-inch strips onto the prepared baking sheets.
11. Bake for 8 minutes.

Traditional Pound Cake

Ingredients:

3¼ cups all-purpose flour

1 tablespoon coarse salt

4 sticks (1 pound) softened unsalted butter, plus more for the pans

2 cups sugar

1 teaspoon pure vanilla extract

9 large room-temperature eggs

Procedure:

1. Preheat the oven to 325° Fahrenheit.
2. Butter two 5- by 9-inch loaf pans.
3. Combine the all-purpose flour and salt in a bowl.
4. Cream the butter and sugar until the mixture is pale and fluffy—approximately 8 minutes.
5. Add the vanilla extract and beat well.
6. Lightly beat the eggs, and add them to the butter mixture in 4 additions, mixing thoroughly after each and scraping down the sides.
7. Add the flour mixture in 4 additions, mixing until just incorporated.
8. Divide the batter between the pans.
9. Bake until a tester inserted into center of each cake comes out clean—about 65 minutes.
10. Let cool in pans on a wire rack for 30 minutes.
11. Remove from pans, and let cool completely on wire rack.

Sour Cream Pound Cake

Ingredients:

½ pound butter, softened
3 cups sugar
6 egg yolks, beaten
3 cups all-purpose flour
Pinch of salt
8 ounces sour cream
¼ teaspoon baking soda
6 egg whites, stiffly beaten
1 teaspoon vanilla extract
1 teaspoon almond extract

Procedure:

1. Preheat the oven to 300° Fahrenheit.
2. Cream the butter and sugar and then add the egg yolks.
3. Combine the flour and salt and sift 3 times.
4. Combine the sour cream and baking soda.
5. Add the flour and sour cream alternately to the creamed butter mixture.
6. Fold in the egg whites and flavorings.
7. Spoon batter into a 10-inch greased and lightly floured tube pan.
8. Bake for 1½ hours.

Angel Food Cake

Ingredients

$\frac{3}{4}$ cups sugar

$\frac{1}{2}$ cup all-purpose flour

7 large egg whites

2 teaspoon vanilla extract

$\frac{3}{4}$ teaspoon cream of tartar

$\frac{1}{4}$ teaspoon salt

Procedure:

1. Preheat the oven to 325° Fahrenheit.
2. Sift together $\frac{1}{2}$ of the sugar and the flour and set aside.
3. Beat the egg whites with the vanilla, cream of tartar and salt in a large bowl until foamy.
4. Slowly add the remaining sugar while continuing to beat the mixture.
5. Beat the egg whites until soft, moist peaks form.
6. Fold in the flour mixture, $\frac{1}{2}$ at a time.
7. Pour the batter into an ungreased tube pan.
8. Bake 35 to 40 minutes.
9. Invert the pan on a bottle or funnel, allowing ventilation around the whole cake.
10. After 1 hour, remove the cake by sliding the knife around the edges of the pan.
11. Cool completely before using.

Sponge Cake

Ingredients

1/2 cup milk
2 teaspoons plus 2 tablespoons butter
8 large eggs
1 cup plus 2 tablespoons sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1 teaspoon vanilla extract

Procedure:

1. Preheat the oven to 350° Fahrenheit.
2. In a small saucepan, warm the milk and 2 teaspoons of the butter together over medium-low heat.
3. Beat the eggs and 1 cup of the sugar until the mixture is pale yellow, thick, and tripled in volume—about 8 minutes.
4. Beat the warm milk mixture into the egg mixture.
5. Sift the flour, baking powder, and salt into a small mixing bowl.
6. Add half the flour mixture to the egg mixture and blend thoroughly until smooth.
7. Repeat with the other half.
8. Add the vanilla and mix gently.
9. Grease a 17 x 12-inch baking pan or jelly-roll pan with the remaining 2 tablespoons butter.
10. Sprinkle the pan evenly with the remaining 2 tablespoons sugar.
11. Pour the cake batter into the pan, spreading it evenly.
12. Bake until the cake springs back when touched—about 15 minutes.
13. Cool for about 2 minutes, and then gently flip the cake out onto a large sheet of parchment paper.
14. Let cool the cake completely before using it.

Graham Cracker Pie Crust

Ingredients:

2 cups graham cracker crumbs

½ cup melted butter

⅓ cup sugar

Procedure:

1. Combine all of the ingredients
2. Press the mixture over the bottom and up the sides of a 9-inch pie plate.
3. Bake at 400° Fahrenheit for 10 minutes.

Cinnamon Graham Cracker Pie Crust

Ingredients:

2 cups graham cracker crumbs

½ cup melted butter

⅓ cup sugar

1 teaspoon cinnamon

Procedure:

1. Combine all of the ingredients
2. Press the mixture over the bottom and up the sides of a 9-inch pie plate.
3. Bake at 400° Fahrenheit for 10 minutes.

Cinnamon Pecan Graham Cracker Pie Crust

Ingredients:

1½ cups graham cracker crumbs

½ cup crushed pecans

½ cup melted butter

⅓ cup sugar

1 teaspoon cinnamon

Procedure:

1. Combine all of the ingredients
2. Press the mixture over the bottom and up the sides of a 9-inch pie plate.
3. Bake at 400° Fahrenheit for 10 minutes.

Vanilla Wafer Pie Crust

Ingredients:

2 cups vanilla wafer crumbs

½ cup melted butter

⅓ cup sugar

Procedure:

1. Combine all of the ingredients
2. Press the mixture over the bottom and up the sides of a 9-inch pie plate.
3. Bake at 400° Fahrenheit for 10 minutes.

Shortbread Pie Crust

Ingredients:

2 cups shortbread cookie crumbs

½ cup melted butter

⅓ cup sugar

Procedure:

1. Combine all of the ingredients
2. Press the mixture over the bottom and up the sides of a 9-inch pie plate.
3. Bake at 400° Fahrenheit for 10 minutes.

Chocolate Pie Crust

Ingredients:

2 cups chocolate wafer crumbs

½ cup melted butter

⅓ cup sugar

Procedure:

1. Combine all of the ingredients
2. Press the mixture over the bottom and up the sides of a 9-inch pie plate.
3. Bake at 400° Fahrenheit for 10 minutes.

Chocolate Sandwich Cookie Pie Crust

Ingredients:

18 chocolate sandwich cookies
3 tablespoons butter, melted

Procedure:

1. Place the cookies in a large resealable plastic bag and press the bag to remove excess air before sealing the bag.
2. Use a rolling pin to crush the cookies to form fine crumbs.
3. Add the butter to the bag.
4. Squeeze the bag to evenly moisten the crumbs with the butter.
5. Press the crumb mixture onto the bottom and up the side of a 9-inch pie plate sprayed with cooking spray.
6. Use immediately or refrigerate until ready to fill.

Ginger Snaps Pie Crust

Ingredients:

2 cups ginger snaps crumbs

½ cup melted butter

⅓ cup sugar

Procedure:

1. Combine all of the ingredients
2. Press the mixture over the bottom and up the sides of a 9-inch pie plate.
3. Bake at 400° Fahrenheit for 10 minutes.

Pasteurizing Eggs

You will notice that a number of the recipes in this book call for the use of raw eggs. The risk of contracting salmonella from raw eggs is estimated to be 1 in 20,000. This is relatively low but there is no reason to run even this risk when it is a simple matter to pasteurize the eggs you use.

Pasteurized eggs can be used just like raw eggs, but they are much safer. While using pasteurized eggs is not guaranteed to prevent salmonella, the risk is considerably less than 1 in 20,000.

Salmonella bacteria and the avian flu virus are both killed by bringing the egg to 140° Fahrenheit. To pasteurize an egg, it is only necessary to bring the entire egg, yolk and all, to that temperature for a short time. The egg begins to cook at 160° Fahrenheit, so temperature control is critical. You will need a cooking thermometer to maintain the proper temperature. You will also need an egg timer.

Procedure:

1. Check the eggs for hairline cracks and discoloration. Do not pasteurize cracked or discolored eggs.
2. Allow the eggs to sit at room temperature for 20 minutes.
3. Using a saucepan that will comfortably hold all of the eggs, bring enough water to completely cover the eggs to 142° Fahrenheit. Do not let the thermometer touch the bottom or sides of the pan since this would make the reading inaccurate.
4. Place the eggs in the water and bring the temperature back to 142° and adjust the heat to maintain the eggs at that temperature. Watch the temperature very carefully since the temperature will tend to rise rapidly if the heat is not adjusted.
5. Keep medium or large eggs in over the heat for 3 ½ minutes. Extra-large and jumbo eggs must be heated for 5 minutes.
6. Remove the pan from the heat. The eggs may be removed from the water immediately or allowed to sit in the water bath until they are cooled.

7. You may use the eggs immediately or refrigerate them as you would any other egg.