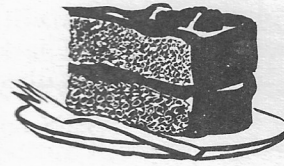




Desserts



CHOCOLATE – NUT FONDUE

6-ounce package semi-sweet
chocolate pieces
1/2 cup sugar

1/2 cup milk
1/2 cup chunk-style peanut butter
Dippers

In electric fondue pot, combine chocolate pieces, sugar and milk. Cook, stirring constantly, on dessert or low setting till chocolate is melted. Add peanut butter; mix well. Spear dipper with fondue fork, dip in sauce. Serves 6 – 8.

Suggested dippers: Bananas, apples, pound cake, angel cake, marshmallows.

CHERRY NUT CUSTARD PIE

2 eggs
8 ounces cream cheese, softened
1/2 cup sugar
1 teaspoon salt
1/2 cup milk

1/2 teaspoon vanilla
9-inch unbaked pie shell
1 can cherry pie filling
1/4 cup chopped almonds

Preheat oven to 375°. Place eggs, softened cream cheese, sugar, salt, milk, and vanilla in blender container in that order. Blend until light and smoothly blended, about 30 seconds.

Place cherry pie filling in bottom of unbaked pie shell, spreading evenly. Carefully pour blended cheese custard mixture over the top. Sprinkle evenly with nuts. Bake until lightly browned, about 35 minutes. Cool before serving. Makes one 9-inch pie.

ORANGE PECAN PIE

1 medium orange
3 eggs
1 cup dark corn syrup
2/3 cups sugar

1/4 cup margarine, melted
Dash of salt
9-inch unbaked pie shell
1 cup whole pecans

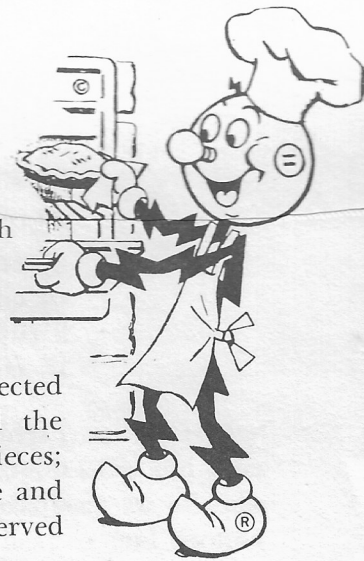
Preheat oven to 350°. Peel orange, reserving 1 inch square of peel. Quarter orange, remove seeds. Place orange pieces, orange peel, eggs, corn syrup, sugar, margarine, and salt in blender container. Blend until mixture is smooth and light colored and the orange peel is finely chopped. Sprinkle pecans evenly in bottom of pie shell, pour blender mixture over pecans. Bake until knife inserted off-center comes out clean, about 60 minutes. Cool before serving. Makes one 9-inch pie.

BUTTERSCOTCH APPLE CRUMBLE PIE

1 package pie crust mix
1/3 cup brown sugar

1 6-ounce package butterscotch pieces
1 can (1 pound - 4 ounces) pie - sliced apples, drained

Preheat oven to 425°. Prepare pastry for 9-inch one-crust pie as directed on package. With pastry blender mix remaining pie crust and the sugar until mixture is finely crumbled. Stir in butterscotch pieces; reserve 1½ cups crumbly mixture. Mix remaining crumbly mixture and pie-sliced apples. Turn into pastry lined pie pan. Sprinkle reserved crumbly mixture over filling. Bake for 40 to 45 minutes.



APPLE TORTE

2 eggs
¼ cup flour
2½ teaspoons baking powder
½ teaspoon salt

2 teaspoons vanilla
1½ cups brown sugar
1 cup walnuts
1 cup finely diced peeled apple

Preheat oven to 350°. Place eggs, flour, baking powder, salt, vanilla, and brown sugar in blender container in order indicated. Cover and blend until smooth, about 30 seconds. Add nuts. Cover and blend just until nuts are finely cut, about 5 seconds longer. Pour blended mixture over apples. Mix well. Place in well-oiled 9-inch pie plate. Bake until set, about 35 minutes. Serve warm or cold, with vanilla ice cream or whipped cream. Serves 6.

BLACKBERRY CAKE

1 cup brown sugar
½ cup shortening
1 egg
1 cup crushed blackberries
½ cup sour milk
2 cups flour
1 teaspoon soda
½ teaspoon cinnamon
½ teaspoon cloves
1 teaspoon baking powder

TOPPING:

½ cup brown sugar
1 cup chopped walnuts or salted cocktail peanuts
2 tablespoons water
4 tablespoons flour
4 tablespoons melted butter

Preheat oven to 350°. Sift flour, soda, salt, cinnamon, cloves, and baking powder together. Cream sugar and shortening. Add egg and beat well. Add crushed blackberries. Alternate sour milk and the dry ingredients. Pour into two greased and floured loaf pans. Bake for 35 minutes.

Topping: Combine all ingredients in a small saucepan. Heat over low heat until all of the ingredients are well blended. Stir constantly. When cake is done, remove it from the oven. Spread the topping over the hot cake. Reset oven to 300°. Return the cake to the oven for 10 minutes or until the topping bubbles. Remove from the oven and cool. May be served plain, sliced with butter, or with ice cream. Serves 12.

ORANGE BLOSSOM MUFFINS

1 slightly beaten egg	1/4 cup sugar
1/2 cup orange juice	1 tablespoon flour
1/2 cup orange marmalade	1/2 teaspoon cinnamon
2 cups biscuit mix	1/4 teaspoon nutmeg
1/2 cup chopped pecans	1 tablespoon butter

Preheat oven to 400°. Combine slightly beaten egg, orange juice and orange marmalade. Add biscuit mix, beat vigorously for 30 seconds. Stir in chopped pecans. Line 14 muffin pans with paper cups. Fill 1/2 full.

Combine sugar, flour, cinnamon and nutmeg. Cut in butter until crumbly. Sprinkle over batter. Bake for 20 minutes. Makes 14 muffins.

PUMPKIN PARFAIT PIE

4 teaspoons unflavored gelatin	1/4 teaspoon ground nutmeg
1/4 cup cold water	3/4 cup boiling water
1/2 cup brown sugar	1 pint vanilla ice cream
1 teaspoon instant coffee powder	1 cup canned pumpkin
1/2 teaspoon ground cinnamon	1 9-inch graham cracker crust
1/2 teaspoon ground ginger	

Place gelatin and cold water in blender container. Allow to stand a few minutes to soften gelatin. Add brown sugar, coffee powder, cinnamon, ginger, nutmeg, and boiling water to blender container. Blend at low speed till gelatin, coffee powder, and brown sugar are dissolved. Add ice cream, a spoonful at a time, blending till smooth after each addition. Add pumpkin; blend till smooth and well distributed. Chill till it mounds when spooned, about 5 minutes. Spoon into crust. Chill. Makes 1 9-inch pie.

FUDGE — FULL PEANUT BUTTER BARS

1 package yellow cake mix	<i>FILLING:</i>
1 cup peanut butter	1 cup semi-sweet chocolate pieces
1/2 cup butter or margarine	1 1/3 cups (14 ounce can)
2 eggs	sweetened condensed milk
	2 tablespoons butter or margarine
	1 package coconut pecan or
	coconut almond frosting mix

Preheat oven to 350°. In large bowl, combine cake mix, peanut butter, margarine and eggs. Stir until dough holds together. Press 2/3 of dough into bottom of ungreased 10 x 15 - inch jelly roll pan. Reserve remaining dough for topping. Prepare filling. Spread filling over dough in pan. Crumble reserved dough over filling. Bake for 20 to 25 minutes. Cool; cut into bars. Makes 36 bars.

Filling: In saucepan, combine chocolate pieces, milk, and butter. Melt over low heat, stirring until smooth. Remove from heat. Stir in frosting mix.