

# Sweet and Desserts



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# Apple Kuchen

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Serve warm.

Servings: 12

## Ingredients

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1/2 cup butter, softened  
1 yellow cake mix  
1/2 cup flaked coconut  
2 1/2 cups apples, peeled and thinly sliced  
1/2 cup sugar  
1 tsp cinnamon  
1 cup sour cream  
1 egg

## Procedure

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- 1 Preheat oven to 350 degrees F.
- 2 Cut butter into dry cake mix until crumbly and mix in coconut.
- 3 Lightly pat batter into an non-greased 9 inch x 13 inch baking pan. Bake in oven 10 minutes.
- 4 Arrange apple slices over warm crust. Mix sugar and cinnamon and sprinkle on apples.
- 5 Blend sour cream and egg. Drizzle over top.
- 6 Bake 25 minutes longer. DO NOT OVER BAKE.

## Source

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Source: submitted by Gerry Farrell

# Banana Pudding

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I got this recipe when I first got married and it is everyone's favorite.

## Ingredients

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2 Tbs cornstarch  
1/2 cup sugar  
2 egg yolks  
2 1/2 cup milk  
1 tsp vanilla extract  
1 tsp butter  
1 box vanilla wafers  
4 fresh bananas, sliced

Meringue Topping:

3 Tbs sugar  
2 egg whites  
1 pinch salt

## Procedure

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- 1 Make pudding by mixing cornstarch and sugar in saucepan. Mix yolks with milk in a mixing bowl. Add to saucepan and stir. Cook over medium heat and while stirring constantly, add vanilla and butter and cook till thick.
- 2 Line 2 1/2 quart baking dish with wafers, then banana slices and then pour in pudding.
- 3 Make meringue topping by mixing sugar in slowly with egg whites and salt.
- 4 Top pudding with topping mix and bake in preheated 325 degree oven for 5 minutes to lightly brown meringue.

## Source

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Source: submitted by Chris Deering

# Carrot Cake with Cream Cheese Frosting

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This is a recipe I got from a friend many years ago.

## Ingredients

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3	large	eggs
1	cup	vegetable oil
2	cups	sugar
2	cups	flour
1 1/2	tsp	baking soda
1 1/2	tsp	salt
1 1/2	tsp	cinnamon
2	cups	shredded carrots
1	small can	crushed pineapple
1	cup	walnuts, chopped
8	oz	cream cheese, softened
4	oz	butter, softened
8	oz	powdered sugar
1	tsp	vanilla

## Procedure

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- 1 With a mixer beat eggs, add oil while beating, then beat in the sugar.
- 2 Sift together the flour, baking soda, salt and cinnamon. Add gradually to beaten mixture.
- 3 Stir in the shredded carrots, crushed pineapple (including juice) and chopped walnuts.
- 4 Preheat oven to 350 degrees.
- 5 Pour mixture into an oblong pan and bake for 45 minutes or until done.
- 6 To make the frosting, blend the cream cheese, butter, vanilla and powdered sugar with a mixer until smooth. Spread on the cake after the cake has cooled.

## Recipe Tips

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I have also made this recipe with honey to replace the sugar. Only use half the amount of honey as sugar. Both ways are very good and moist.

## Source

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Source: submitted by Chris Deering

# Chocolate Cheese Cake

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This was a "cooking lesson" in the paper, hence the various explanatory notes. - Shirley Robbins

Yield: serves 10 to 12

## Ingredients

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### Crust:

- 1 pkg chocolate wafers (8.5 oz), they look like ginger snaps
- 1/3 cup unsalted butter, melted
- 1/4 tsp cinnamon

### Cake:

- 3 large eggs
- 1 lb cream cheese, softened
- 8 oz semi-sweet chocolate chips
- 2 cups sour cream
- 1/2 tsp vanilla
- 3/4 cup sugar
- 2 Tbs cocoa
- 3 Tbs unsalted butter, melted

### Topping:

- 1 cup sour cream
- 1 tsp instant espresso coffee, dissolved in 1 Tbs hot water
- 1/4 tsp vanilla
- 2 tsp cocoa, dissolved in 1 Tbs hot water
- 1/4 cup sugar

## Procedure

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- 1 Finely grind chocolate wafers in blender or food processor. Toss with cinnamon and melted butter until all crumbs are moistened.
- 2 Finely press into 9 inch spring form pan with 2 1/2 inch sides. Crust should be almost 1/4 inch thick and should come up the sides of the pan. Place in freezer while preparing filling.
- 3 Beat eggs, gradually adding sugar, until thick in texture and light in color.
- 4 Beat in cream cheese, a little at a time. If cream cheese is too cool, it will form a lump rather than blending to a smooth consistency.
- 5 Place chocolate in double boiler or heavy saucepan. Melt over simmering water or over lowest possible flame. Chocolate burns at 160 degrees so watch closely and stir from time to time.
- 6 Remove from heat when it is three quarters melted and stir until smooth.
- 7 Gradually beat chocolate into batter. If added all at once it will not combine uniformly.
- 8 Add sour cream, vanilla and cocoa.
- 9 Add melted butter in a slow, steady stream while continuing to beat. The gradual addition of butter helps it to emulsify evenly through the mixture.
- 10 Pour mixture into chilled crust.
- 11 Place on baking sheet and bake for 45 minutes in a preheated 350 degree oven. It will be a little shaky but will firm up as it cools.
- 12 Combine ingredients for topping. Pour over cheese cake and return to oven for 5 minutes.
- 13 Chill several hours or overnight before serving.

## Source

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Source: from Houston Post newspaper many years ago

# Chris' Christmas Cookies & Icing

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## Ingredients

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### Icing:

- 1/3 cup butter, softened
- 1 tsp vanilla extract
- 3 1/2 cups powdered sugar
- 5 to 6 Tbs warm milk

### Cookie Dough:

- 1 cup granulated sugar
- 1 cup butter, softened
- 1 large egg
- 2 tsp vanilla extract
- 1/2 tsp salt
- 1/2 cup milk
- 2 tsp baking powder
- 4 cups all-purpose flour



## Procedure

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- 1 Icing: Beat butter in a mixing bowl till creamed. Add vanilla. Whip while adding 1/3 of sugar and milk at a time. Set aside.
- 2 Cookie Dough: Mix ingredients in another mixing bowl in order given.
- 3 Roll out dough about 1/4" thick and cut into desired shapes.
- 4 Place cut-out dough on ungreased baking sheet.
- 5 Bake in pre-heated 350 degree oven for 8 to 10 minutes.
- 6 Cool and decorate with icing.

## Source

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Author: Chris Deering

## Chris' Honeycomb Candy

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In our love affair with this candy, Mom started it all! She used to buy boxes of it from the Mavrako's shop in downtown Clayton, Mo. when we lived there. I got a microwave copy of the recipe from Jackie about 20 years ago and converted it to this stove-top version. I try to make it at Christmas. It does warm up the house. -- Chris Deering

### Ingredients

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- 1 cup sugar
- 1 cup light corn syrup
- 1 Tbs white vinegar
- 1 Tbs baking soda
- 16 oz chocolate chips (milk or semi sweet), melted



### Procedure

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- 1 Line 13 x 9 inch baking pan with aluminum foil; grease generously; set aside.
- 2 Combine sugar, corn syrup, and vinegar in a heavy 2-qt. or larger saucepan.
- 3 Cook mixture on medium heat, stirring constantly till 300\* f/ 150\*c on candy thermometer.
- 4 Quickly add baking soda to hot mixture and stir well. (When baking soda is added, mixture will increase in volume greatly.)
- 5 Pour honeycomb into foil lined baking pan and leave till firm, about one hour.
- 6 Break honeycomb into pieces about 2" in size.
- 7 Dip honeycomb pieces into melted chocolate, covering completely. Let cool on waxed paper. Store in air tight container.

### Source

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Author: Chris Deering

# Chris' Lemon Bread

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## Ingredients

1/2 cup butter, softened  
1 1/2 cup sugar, divided  
2 large eggs, beaten  
1 cup milk, warm  
1 tsp lemon extract  
1 1/2 cup flour  
1 tsp baking powder  
3/4 tsp salt  
juice of one lemon



## Procedure

- 1 Preheat oven to 350 degrees.
- 2 Cream together butter, 1 cup of the sugar and beaten eggs.
- 3 Add warm milk and lemon extract.
- 4 Sift together dry ingredients.
- 5 Add dry ingredients to creamed mixture.
- 6 Use bread pan and bake for one hour.
- 7 Topping - blend together 1/2 cup sugar and juice of lemon. Pour on top of baked bread.
- 8 Place in hot oven with oven off for 10 minutes.

## Source

Author: Chris Deering

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## Cindy's Fudge

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I got this recipe from my very good friend Cindy Schoepel in the mid '70s and made it many times during the Christmas holidays.

### Ingredients

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1/2	lb	butter
4	cups	sugar
14 1/2	oz	evaporated milk
9-12	oz	semi-sweet chocolate chips
10	oz	marshmallow creme
1	tsp	vanilla
1	cup	walnuts, chopped (optional)

### Procedure

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- 1 Combine butter, sugar, and evaporated milk. Cook in a buttered sauce pan to Soft Ball stage on a candy thermometer.
- 2 Combine chocolate chips, marshmallow creme and vanilla in a large bowl.
- 3 Pour butter, sugar and milk mixture over the chocolate, creme, and vanilla combination and whip until creamy. Add optional walnuts.
- 4 Put finished mixture into a 9x13 pan. Score while warm and then chill thoroughly.

## Cindy's Hard Candy

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I got this recipe from my very good friend Cindy Schoepel back in the mid '70s and made this many times during the Christmas holidays.

### Ingredients

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- 2 cups Sugar, granulated
- 1 cup Water
- 2/3 cup Light White Corn Syrup
- 1/2 tsp Flavoring (spearmint, cinnamon, etc.)
- Food Coloring, as much as desired
- Powdered Sugar

### Procedure

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- 1 Cook first 3 ingredients to 300 degree Hard Crack on candy thermometer.
- 2 Remove from heat and add flavoring and coloring.
- 3 Cover a cookie sheet with foil and grease with butter or margarine.
- 4 Pour candy mixture onto prepared cookie sheet, set aside and let it cool.
- 5 When cooled, smash candy and sprinkle with powdered sugar.

## Gerry's No Bake Cheesecake

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Gerry always made this recipe at Pete's request for his birthday cake. She passed the recipe on to me in the mid 70's and the tradition continued for many years. -- Jackie

### Ingredients

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2 boxes Lemon Jello, 3 oz each  
2 cups Hot Water  
2 cups Graham Cracker Crumbs  
1/2 cup Margarine, melted  
8 oz Cream Cheese, softened  
1 cup Sugar  
2 tsp Vanilla  
3 Tbs Lemon Juice  
13 oz Milnot

### Procedure

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- 1 Dissolve lemon jello in hot water. Chill until thick.
- 2 Mix graham crumbs with melted margarine. Line cake pan (9x13x2). Reserve some crumbs.
- 3 Cream together cream cheese, sugar, and vanilla. Add jello and lemon juice, beat until blended.
- 4 Whip milnot until stiff. Fold creamed mixture into stiffly whipped milnot. Pour into crust and sprinkle top with remaining crumbs.
- 5 Chill thoroughly.

### Source

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Source: submitted by Gerry Farrell

# Gerry's Rhubarb Pie

## Ingredients

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### Crust:

- 1 cup flour
- 3/4 cup uncooked oatmeal
- 1 cup brown sugar
- 1/2 cup oleo margarine
- 1 tsp cinnamon

### Filling:

- 4 cups frozen rhubarb (about 22 or 24 oz. bag)
- 1 cup sugar
- 2 Tbs cornstarch
- 1 cup water
- 1 tsp vanilla

## Procedure

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- 1 Mix crust ingredients together until crumbly. Put one half of crust mix in bottom of a glass pie pan.
- 2 Cover crust with rhubarb.
- 3 Combine remaining filling ingredients in a sauce pan and cook until thick and clear. Pour over rhubarb and top with remaining crust mix.
- 4 Bake one hour in moderate oven.

## Source

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Author: Gerry Farrell

# Goey Butter Cake

## Ingredients

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- 1 box yellow cake mix
- 4 large eggs, divided use
- 4 oz butter, softened
- 16 oz powdered sugar
- 8 oz cream cheese, softened

## Procedure

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- 1 Mix together the cake mix, 2 of the eggs and softened butter and put in the bottom of a 9x13 pan.
- 2 With a mixer, beat the other 2 eggs with the powdered sugar and softened cream cheese. Pour over the cake batter and bake at 350 degrees for 40 minutes.

## Source

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Source: submitted by Gerry Farrell

## Peach Cobbler

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I learned this recipe when first married. Goes great with ice cream!

### Ingredients

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1/4	cup	butter
1	cup	flour
1 1/2	tsp	baking powder
1/4	tsp	salt
1/2	cup	sugar (divided)
3/4	cup	milk
1	large can	sliced peaches in syrup

### Procedure

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- 1 Place butter in 9"x9" baking dish and place in preheated 350 degree oven.
- 2 While butter melts, prepare batter. Mix flour, baking powder, salt, and half of sugar in a mixing bowl. Add milk to flour mixture and beat well.
- 3 Pour batter over melted butter in baking dish, add fruit with syrup and sprinkle with remaining sugar.
- 4 Bake till golden brown, about 45 minutes.

### Source

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Source: submitted by Chris Deering

# Pumpkin Bake

## Ingredients

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30 oz pumpkin pie mix  
2 cans Pet brand evaporated milk  
1 1/2 cups sugar  
4 large eggs  
1 box yellow cake mix  
1 cup pecans, chopped  
3/4 cup butter, melted

## Procedure

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- 1 Mix first 4 ingredients together and pour into greased 9x13 pan. Sprinkle with cake mix; top with nuts and drizzle with melted butter.
- 2 Bake in 350 degree oven for 50 to 55 minutes.

## Source

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Source: submitted by Myrna Liner

# Seven Layer Brownie Bars

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This recipe was submitted by Pete's brother Kevin.

Yield: Makes 24, 2-inch bars.

## Ingredients

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1/2 cup butter, melted  
1 box Ghirardelli Double Chocolate Brownie Mix  
1 cup shredded coconut  
1 cup butterscotch chips  
1 cup Ghirardelli Semi-Sweet Chocolate Chips  
1 cup chopped pecans  
1 1/4 cups sweetened condensed milk, 14 oz can

## Procedure

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- 1 Preheat oven to 350 degrees F.
- 2 Pour melted butter over bottom of 13x9x2-inch pan.
- 3 Sprinkle brownie mix over butter.
- 4 Top with coconut, butterscotch chips, chocolate chips and pecans.
- 5 Drizzle with sweetened condensed milk, stopping 1/4 inch from edge of pan.
- 6 Bake 25-30 minutes or until edges are bubbly.
- 7 Cool thoroughly before cutting.

## Source

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Source: Ghirardelli Double Chocolate Brownie Mix box

Web Page:

[http://contmills.com/brands/ghirardelli/Recipe\\_Central/brownie\\_mixes/Double\\_Chocolate\\_Brownie\\_Mix/?rid=482](http://contmills.com/brands/ghirardelli/Recipe_Central/brownie_mixes/Double_Chocolate_Brownie_Mix/?rid=482)