

Apple Caramel Cheesecake by Sharon Hommel

Crust: 1-1/2 C Cinnamon Graham Cracker Crumbs, ¾ C Sugar, divided. ¼ C Butter, Melted

Cheesecake: 1 pkg. Caramels, ½ C Pecans, chopped & divided, 1/3 C Heavy Cream, 16 oz Cream Cheese, softened. 1/3 C Half & Half. 2 Tbls all-purpose flour, divided. 2 large Eggs, lightly beaten. 1-1/2 C Apples, peeled & chopped. ½ tsp ground Cinnamon (Honeycrisp recommended)

1. Place a greased 9-inch springform pan on a double thickness of heavy-duty foil. Securely wrap foil around pan.
2. In a small bowl, combine cracker crumbs, ¼ cup sugar & butter. Press onto the bottom and 1 inch up the sides of prepared pan. Place on a baking sheet. Bake at 350 degrees for 10 minutes or until lightly browned. Cool on a wire rack; do not turn off oven.
3. In a heavy saucepan over medium-low heat, cook caramels, cream and half & half, stirring constantly, until melted and smooth. Pour 1 C over crust (make sure it doesn't go all the way to the edges to avoid sticking), and sprinkle with ¼ C pecans. Set remaining caramel mixture aside.
4. In a large bowl, beat the cream cheese, 1 Tbls flour and remaining sugar until smooth. Add eggs; beat on low speed just until combined. Combine the apples, cinnamon and remaining flour, and fold into cream cheese mixture. Pour into crust.
5. Place springform pan in a large baking pan; add 1 inch of hot water to larger pan. Bake for 50-55 minutes at 350 degrees, or until center is just set. Remove pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.
6. Reheat reserved caramel mixture; gently spoon over cheesecake. Sprinkle with remaining pecans. Refrigerate overnight.

Lemon Blueberry Cheesecake Cake by Cheryl Kropp

Blueberry Cheesecake

¾ cup blueberries
16 oz cream cheese room temp
½ cup sugar
2 tablespoons all purpose flour
1 ½ teaspoon vanilla
2 eggs + 1 egg yolk room temp
¼ cup sour cream
¼ cup heavy cream

Lemon Blueberry Cake

2 cups flour
2 tablespoons corn starch
¼ teaspoon salt
2 teaspoons baking powder

2/3 cups unsalted butter room temp
1 1/3 cups sugar
2 eggs +1 egg white
1 1/2 teaspoon vanilla
2 teaspoons lemon zest
1/2 cup milk
3 tablespoons lemon juice
1 1/2 cups blueberries
3-4 teaspoons flour to toss blueberries

Lemon Cream Cheese Frosting

12 oz cream cheese softened
1 cup unsalted butter softened
1/4 teaspoon salt
3 1/2-4 1/2 cups powdered sugar
2 teaspoons vanilla extract
1 tablespoon zest

Instructions

Blueberry cheesecake- preheat oven to 350 grease 8 inch springform pan and line with parchment paper. Wrap pan with aluminum foil to prevent leaking during water bath. Pulse blueberries and cream cheese in food processor transfer to mixing bowl. Add sugar and flour beat till smooth. Mix in vanilla. Add eggs one at a time mixing after each to combine. Mix in sour cream and heavy cream. Pour batter into spring form pan and smooth. Place in roasting pan and pour boiling water in roaster half way up the side of springform pan. Bake for 40-45 minutes till center has set. Remove springform pan from water bath, run a knife around cake and cool to room temp then place in fridge for a few hours or overnight to cool completely.

Lemon Blueberry Cake- preheat oven to 350 degrees. Butter and lightly flour two 8 inch cake pans and line bottoms with parchment paper. Sift together flour, corn starch, baking powder, and salt and set aside. Stir together milk and lemon juice and set aside to curdle. Beat butter and sugar till pale and fluffy. With mixer running add eggs and egg white one at a time and mix after each. Add vanilla and lemon zest to mixture. First add 1/3 of flour mixture then add half of the milk mixture, then add 1/3 of the flour mixture then remaining milk mixture and finish with the flour mixture. In a bowl gently toss blueberries with flour to coat then gently fold blueberries into batter. Divide batter evenly between pans. Bake for 30-35 minutes until toothpick inserted in center comes out clean. Cool cakes in pan for 10-15 minutes then remove to wire rack to finish cooling.

Cream Cheese Frosting: Mix butter and cream cheese until no lumps remain. Add vanilla, salt, and lemon zest until combined. Gradually add powdered sugar until desired thickness is reached.

Cake Assembly- Place one layer of cake onto serving plate and top with thin layer of lemon cream cheese frosting. Place blueberry cheesecake layer on top of cake and top with a thin layer of frosting. Finally top with second cake layer and frost cake with remaining frosting. Decorate with lemon wedges and fresh blueberries if desired. Refrigerate for at least 45 minutes before cutting or else cake may fall apart. Store in refrigerator.

Coffee Banana Cake by Bridget Wesle & Rachel Wesle

Ingredients For the cake: 1 stick of butter. 1 1/2 cups of sugar. 2 eggs. 3/4 cup buttermilk. 1 tsp. vanilla. 2 cups flour 1 tsp. baking soda. 1/4 tsp.salt. 3 mashed bananas. For the icing 1/4 cup butter softened. 1/2 cup cocoa. 2 cups powdered sugar. 1 tsp.vanilla.
For the Buttercream (decorating frosting) 1/2 cup shortening. 1/2 cup butter. 1 teaspoon vanilla 4 cups powdered sugar. 2 tablespoons milk. 1/3 cup of cold coffee.

Step 1, to make cake: Cream butter and sugar in a mixer bowl. 2: Add eggs, milk and vanilla. Mix until well blended together 3: stir baking soda and salt and flour in a separate bowl. Then add dry mixture to the wet mixture and mix well 4: Add in bananas. Mix well. 5: Spread into a greased 9 x 11/2 round cake pan. Bake at 350 degrees for 25-30 minutes or until a toothpick comes out clean. 6: Cool completely before frosting.

June Bug's Best Key Lime Pie by June Butkus

Graham Cracker Crust -1 1/2 cups graham cracker crumbs -1/3 cup granulated sugar -6 tbsps melted butter

Key Lime Filling -28 oz sweetened condensed milk 1/2 cup light sour cream 3/4 cup key lime juice zest from 4 key limes. Whipped Cream Topping -1 cup heavy whipping cream 1/2 cup powdered sugar -1 tsp vanilla

Crust - Preheat oven to 375 degrees - Mix graham cracker crumbs, sugar, and butter in small bowl - Press crumbs into an 8" x 9.5" pie plate - Bake 7 minutes - Cool 30-40 minutes

Filling - Preheat oven to 350 degrees - Whisk together sweetened condensed milk, sour cream, lime juice, and lime zest in medium bowl - Pour into prepared graham cracker crust and bake 10 minutes - Let pie cool slightly before chilling - Chill at least 3 hours

Whipped Cream Topping - Beat heavy cream and powdered sugar together until stiff peaks - beat in vanilla - Spread or pipe whipped cream on top of cooled pie - Top with lime zest

Chocolate Cake by Sophia Brunner

1 3/4 cups flour

2 cups sugar

3/4 cocoa

2 1/4 tsp baking soda

1/2 tsp baking powder

1 tsp salt

1 cup milk

1/2 cup vegetable oil

1 1/2 tsp vanilla extract

2 eggs

Peanut Butter Frosting

2 cups butter

1 1/4 cups peanut butter

9 cups powdered sugar

7 Tbs milk

6 Reese's chopped

Topping

6oz chocolate chips 1/2 cup heavy whipping cream 8 Reese's cut in half

1. Preheat oven to 350 degrees and prepare three 8 inch cake pans with non stick baking spray and parchment paper in the bottom. 2. Add the flour, sugar, cocoa, baking soda, baking powder and salt to a large mixer bowl and combine. Set aside. 3. Add the milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine. 4. Add the wet ingredients to the dry ingredients and beat until well combined. 5. Slowly add the hot water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is mixed well. 6. Divide the batter evenly between the prepared cake pans and bake for 22-25 minutes, or until a toothpick comes out with a few moist crumbs. 7. Remove cakes from oven and allow to cool for 2-3 minutes. Then remove to a cooling rack to finish cooling. 8. To make the frosting, combine the butter and peanut butter in a large mixer bowl and mix. 9. Add about half of the powdered sugar and mix until smooth. 10. Add 3 T. of water or milk and mix until smooth. 11. Add remaining powdered sugar and mix until smooth. 12. Add remaining water or milk and mix until smooth, keeping an eye on the consistency of the frosting so it doesn't get too thin. 13. To build the cake, use a large serrated knife to remove the tops of the cake layers.

HOT FUDGE CHEESECAKE BROWNIES by Tara Czarnecki

FOR THE BROWNIES:

1 cup butter

1 1/4 cups chocolate chips

3/4 cup unsweetened cocoa powder

2 cups granulated sugar

1/4 cup brown sugar — packed

1 teaspoon vanilla extract

1/2 teaspoon salt

4 large eggs

1 1/4 cups all purpose flour

1 1/2 cups mini chocolate chips or additional chocolate chips — or chopped peanut butter cups, for topping

FOR THE CHEESECAKE:

8 ounces cream cheese — softened

1 jar — about 12-16 ounces hot fudge topping

INSTRUCTIONS

Preheat oven to 350°F. Line a 9x13" pan with foil and spray with nonstick cooking spray.

Make the brownies: Place the butter and 1 1/4 cups chocolate chips in a large microwave safe mixing bowl and heat on high power in 30-second increments, stirring between each until melted and smooth. Stir in cocoa powder until completely incorporated. Add both sugars, vanilla, and salt; stirring to combine. Stir in eggs, one at a time, until completely mixed through. Gently stir in flour until incorporated and no more flour is visible. The batter will be thick.

Spread 2/3 of the brownie batter in the prepared pan and set the rest aside.

Make the hot fudge cheesecake: beat together the cream cheese and hot fudge until smooth and no lumps remain. Gently spread over the bottom brownie layer.

Carefully layer the rest of the brownie batter on top of the cheesecake layer. Sprinkle with mini chocolate chips, regular sized chocolate chips, or chopped peanut butter cups.

Bake for 30-38 minutes until the brownies are set with just a little wiggle in the center and they are starting to pull away slightly from the edges of the pan. Cool completely then chill at least 2 hours before cutting. Store in refrigerator in sealed container.

Blitz Torta by Lori Brandt

¼ cup Butter. 1 cup Flour. 2 tsp. Baking powder. ½ cup Sugar. 1 tsp. Vanilla. 4 TBL. Milk. 4 Egg Yolks. (beaten) pinch of Salt. Mix all together, and spread in 2 layer pans, greased and floured.

4 Egg Whites beaten stiff with 1 cup Sugar, spread this over dough in pans. Sprinkle with 4 oz. Walnuts. Bake 325 for 30 minutes. Remove from pans and let cool.

Filling: 1 TBL. Cornstarch, 1 cup Sugar Mix well, add 1 cup Milk, and 1 Egg Yolk. Cook until thick, cool slightly. Put between layers. Add a Hug from your Mom and ENJOY!!

Chocolate Chip Cookie Cheesecake by Emma Dombrowski

Ingredients: Makes about 10-12 servings. Cookie Crust: 1/2 cup butter, room temperature 1/4 cup sugar, 1/2 cup light brown sugar, 1 egg, 1 tsp vanilla extract, 1 1/2 cups flour, 1 tsp cornstarch, 3/4 tsp baking soda, 1/2 tsp salt, 1 cup chocolate chips.

Cream Cheese Filling: 7 oz. white chocolate, small pieces. 4 tbsp whipping cream. 2, 8 oz. pkgs cream cheese, room temperature. 2 tbsp powdered sugar. 2 tsp vanilla extract, 1 cup whipping cream, chilled 1 oz. semisweet chocolate, small pieces. 8-10 chocolate chip cookies.

Chocolate Ganache: 3.5 oz. semisweet chocolate, 3.5 oz. whipping cream. Top Decoration: remaining chocolate chip cookies, white chocolate, chopped. Directions: Prepare chocolate chip cookie crust. Preheat oven to 350 degrees. Grease and line with parchment paper in a 8 inch pan. In a large bowl, mix butter with both sugars until creamy. Mix in egg and vanilla extract. In a medium-sized bowl, sift together the flour, baking soda, cornstarch, and salt. Gradually mix into butter mixture. Fold in chocolate chips. Set aside about 3/4 - 1 cup and chill for 30 minutes.

Spread the remaining dough onto the bottom of the prepared pan. Bake for 15 minutes and let cool completely. With the chilled dough, make some mini cookies. Form into small balls and bake at 325 degrees for about 9 minutes. Let them cool completely.

Prepare cream cheese filling: Place white chocolate and the 4 tbs of cream into a heatproof bowl and place over a pan with simmering water. Melt over low heat. In a large bowl, mix cream cheese until smooth. Add powdered sugar and vanilla extract and mix to combine. Mix in melted chocolate and set aside. In another bowl mix whipping cream until stiff peaks form. Gently fold the whipped cream into the white chocolate and cream cheese mixture. Fold in chocolate pieces and about 8-10 broken cookies. Line the pan with acetate sheet for easier removal if desired and spread the filling over the crust.

Refrigerate for 4-6 hours or overnight to set. Prepare chocolate ganache. Place chocolate and cream in a heatproof bowl and place over a pan with simmering water. Melt over low heat. Spread it evenly over the chilled cheesecake. Refrigerate for another 30 minutes before serving. Decorate with remaining mini cookies.

Dulce de Leche Cheesecake by Jessica Wesle

Ingredients 1-3/4 cups crushed gingersnap cookies (about 35 cookies) 1/4 cup finely chopped walnuts. 1 tablespoon sugar 1/2 teaspoon ground cinnamon. 6 tablespoons butter, melted
FILLING: 3 packages (8 ounces each) cream cheese, softened 1 cup plus 2 tablespoons sugar, 1/4 cup 2% milk, 2 tablespoons all-purpose flour, 1 teaspoon vanilla extract, 3 large eggs, lightly beaten. 1 can (13.4 ounces) dulce de leche
TOPPINGS: 1 cup (6 ounces) semisweet chocolate chips, 1-1/2 teaspoons chili powder, 1/2 cup dulce de leche, 3 tablespoons hot water.

Directions 1. Preheat oven to 350°. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. In a large bowl, combine cookie crumbs, walnuts, sugar, cinnamon and butter. Press onto bottom and 2 inches up sides of prepared pan. 2. In a large bowl, beat cream cheese and sugar until smooth. Beat in milk, flour and vanilla. Add eggs; beat on low speed just until combined. Pour into crust. 3. Pour dulce de leche into a microwave-safe bowl; microwave at 50% power until softened. Drop dulce de leche by tablespoonfuls over batter; cut through batter with a knife to swirl. 4. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan. Bake 60-70 minutes or until center is just set and top appears dull. 5. Remove springform pan from water bath. Cool on a wire rack 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour. 6. In a microwave-safe bowl, melt chips; stir until smooth. Stir in chili powder. Spread over cheesecake. Refrigerate overnight. Remove sides of pan. 7. In a small bowl, whisk dulce de leche and hot water until smooth; drizzle over cheesecake. 8. Optional: garnish with cool whip and chocolate curls.

Dairy Berry Cake by Janet Kadlecek

Cake: 2 Cups All Purpose Flour. 2 tsp Baking Soda. 1-1/2 Sticks Butter. 1-1/2 Cup Sugar. 3 Eggs. 1-1/2 tsp Vanilla Extract. 1/2 Cup Milk. 3/4 Cup Sour Cream Strawberries or Raspberries, for layering and garnish.

Mix, divide into 3 pans and bake at 350 degrees until done.

Cream Cheese Frosting: 6 oz Cream Cheese. 1 pound Powdered Sugar. 1 stick Butter. 2 or 3 Tbsp Berry Juice. Layer Cake with Frosting and Fresh Berries or Berry Glaze, Garnish with more fresh berries.

Blueberry Cheesecake Crumb Cake by Samantha Brandner

Blueberry Cheesecake Crumb Cake is a delicious combo of two mouthwatering desserts: crumb cake and blueberry cheesecake. With this simple and easy dessert recipe you'll get two cakes packed in one amazing treat.

Ingredients Crumb Cake:

- 3 and 1/3 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup butter-cold and cut in cubes
- Grated zest from 1 lemon(optional)
- 1/3 cup light brown sugar
- 1/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla

Blueberry Cheesecake Filling:

- 8 oz. mascarpone
- 8 oz. cream cheese-softened
- 1/2 cup + 2 Tablespoons caster sugar
- 2 Tablespoons corn starch
- 2 eggs
- 1 teaspoon vanilla
- 1 and 2/3 cups of blueberries

Glaze:

- 1/2 cup powdered sugar
- 2-3 teaspoons milk

Instructions

1. Preheat the oven to 350 degrees. Line the bottom of 9 inches springform pan with parchment paper, spray bottom and sides of the pan with nonstick cooking spray and set aside. 2. In a large bowl stir together flour, baking powder, salt, brown sugar, sugar and lemon zest.

3. Add butter in dry ingredients mixture. Now, you can work it with hands, or press with a fork, or you can use the mixer. Work it until it's grainy.
4. Add eggs and vanilla and mix to combine. The mixture should be crumbly. If it's too sandy squeeze it with your fingers to make pea size crumbs.
5. Press about 2/3 of the mixture in the bottom and side (about 1 ½ inch height) of the pan. Place the pan and remaining crumbs in the fridge.
6. To make the filling mix together cream cheese, mascarpone, vanilla, sugar and corn starch just to combine. Add eggs and mix just to combine, do not overdo it.
7. Pour half of the cheesecake mixture in chilled crust, scatter about 2/3 cup of blueberries over the filling. Spread remaining cheesecake mixture. Top with blueberries and remaining crumbs.
8. Bake at 350 F until golden brown and toothpick inserted in the center comes out clean, about 65-75 minutes. If it starts browning too much tent the top with aluminum foil.
9. To make the glaze stir together powdered sugar and milk or cream. If it's too thin add powdered sugar, if it's too thick add more milk.

Upside-Down Berries and Cream Cheesecake by Ashley Jochimsen McCarron

Ingredients:

- 12 white chocolate chip cookies
- 2/3 stick butter, melted
- 1 1/2 cups firm strawberry jam, divided in 2
- 1 teaspoon agar-agar powder, divided in 2
- 12 ounces white chocolate
- 12.5 ounces cream cheese
- 1 1/2 cups heavy cream
- 14 to 16 small strawberries
- 9 white chocolate chip cookies
- 1/2 stick butter, melted

INSTRUCTIONS

1. Line the bottom of a 9-inch springform pan.
2. Blitz the first batch of chocolate chip cookies to a fine crumb then pour in the melted butter and process until just mixed. Tip the mixture into the pan, and spread it around firmly to create a smooth base.
 3. Put half the jam into a small saucepan with 4 tablespoons water. Add 1/2 teaspoon of agar-agar powder and cook for 5 minutes, stirring it constantly as it thickens. Spoon the jam onto the base and spread it around evenly, then chill while you make the filling.
4. Melt the white chocolate in a glass bowl set over just simmering water. Take care not to let the bowl touch the water. Once the chocolate has melted, give it a stir and leave to cool to almost room temperature.
5. In a large mixing bowl, whisk the heavy cream to soft peaks. In another bowl, whip the cream cheese until soft. Add the cooled, melted chocolate to the cream cheese and whisk

to combine. Fold the cream into the cream cheese mixture, large spoonfuls at a time. Once combined, pour it into the prepared pan and smooth it over. Pat dry the hulled strawberries, if needed, and push them into the cheesecake filling so they're fully submerged, avoiding the middle third of the cake as it will make it hard to slice. Smooth the filling over the top of the strawberries. Put the cheesecake into the fridge for 4 hours, or overnight.

6. Once the cheesecake has set fully, gently warm the remaining jam and add in the remaining agar-agar powder. Stir while it thickens, for about 5 minutes, then take it off the heat and let it start to cool but take care that it doesn't start to set. Spoon the jam on top of the cheesecake and spread it around evenly. Blitz the remaining cookies in a food processor and add the melted butter. Scatter the mixture across the top of the cheesecake and use a spoon to spread it around. Leave to chill for another hour in the fridge, then run a warm knife around the edge of the cheesecake to release it from the pan. Carefully transfer it to a serving plate, then cut into slices to serve.

Heaven on Earth Cake by Allyson Zuleger

- 1 box Angel food cake or 1 prepared Angel Food Cake
 - 1 package (3.4 ounces) instant vanilla pudding
 - 1 1/2 cups milk
 - 1 cup sour cream
 - 1 can (21 ounces) cherry pie filling
 - 1 tub (8 ounces) Cool Whip
 - 1 tablespoon almond slivers, toasted
- 1) Bake angel food cake according to package's directions. Allow to cool and cut into cubes.
 - 2) In a bowl, combine pudding mix, milk, and sour cream and beat until smooth. Set aside.
 - 3) In a 9x13 baking dish, arrange 1/2 of cake cubes in a layer.
 - 4) Spoon 2/3 of cherry pie filling over cake.
 - 5) Place the remaining 1/2 of the cake on top of pie filling.
 - 6) Spoon pudding over cake and spread evenly.
 - 7) Spoon and spread whipped topping over pudding layer.
 - 8) Garnish cake with the remaining pie filling and toasted almonds. Chill for about 4 to 5 hours.

Very Berry Zucchini Cake by Sue Draeger

Cake:

3 large eggs
1 cup butter
3oz. cream cheese
1Tbsp vanilla
2 1/4 cups sugar
2 cups shredded zucchini
3 cups flour
1 tsp salt
1 tsp baking powder
1/4 tsp baking soda
2 cups blueberries
2 cups raspberries

Frosting:

lemon butter cream

1 cup butter
4 cups powder sugar
juice from 1 lemon

Set oven at 350 degrees

grease pans

Beat together butter and cream cheese

Add eggs, vanilla and sugar beat until well blended. Fold in zucchini

Whisk the flour, salt, baking powder, and baking soda. Slowly add it to the wet mixture, mix just enough to blend.

Fold in the berries. Bake about 50 minutes in 9 X 13 pan. Cool on rack.

For frosting

Place soft butter, beat until creamy, add powdered sugar, one cup at a time. After 2 cups, add lemon juice, then remaining sugar.

Frost cooled cake and store in refrigerator.

Cookie Dough Cookie Sandwiches by Trinity Wesle

2 1/4 cups all-purpose flour.
1 teaspoon baking soda.
1 teaspoon salt.
1 cup butter, softened.
3/4 cup granulated sugar.
3/4 cup packed brown sugar.
1 teaspoon vanilla extract.
2 large eggs
2 cups semi- Sweet Chocolate Chips

PREHEAT oven to 375° F. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chips. Use a cookie scoop and drop onto baking sheets. Bake 10 min and cool. Step 2 Filling 5 tablespoon butter, softened..1/3 cup granulated sugar. 1/3 cup packed brown sugar. 1 teaspoon pure vanilla extract. 1/2 cup flour.

1/8 teaspoon salt. 2 teaspoon heavy cream. 2/3 cup mini chocolate chips. Sprinkles.

Cold Milk

1. In a large bowl, beat butter and sugars together until light and fluffy, then add vanilla. Add flour and salt and beat until incorporated, then beat in heavy cream. Fold in chocolate chips.
2. Turn half the cookies upside down and using a medium cookie scoop, scoop about 2 tablespoons worth of cookie dough on top. Top with remaining cookies. Roll in sprinkles. Serve with cold milk

Black Forest Dessert by Brook Wesle

Ingredients: 1 stick unsalted butter, 1/2 cup softened. 3/4 cup light brown sugar. 1/4 cup granulated sugar. 1 teaspoon vanilla extract. 1 large egg. 1 cup all purpose flour. 1 teaspoon baking soda. 1/8 teaspoon salt. 1 tablespoon instant coffee granules. 1/3 cup unsweetened cocoa powder. 1 cup semi-sweet chocolate chips. 2, 8 oz pks of cream cheese. Cherry pie filling 30 oz. 1 cup powder sugar. 8 oz cool whip

INSTRUCTIONS Preheat oven to 350 degrees. Line baking sheets with parchment paper. Set aside. In a stand mixer with the paddle attachment cream butter and both sugars until light and fluffy. Add in the vanilla and egg and mix to combine. Add flour, baking soda, salt, coffee granules and cocoa powder. Add the dry ingredients to the stand mixer on the lowest speed in two increments. Mix until combined. Try not to over mix. Fold in the chocolate chips. Portion out 2 dozen cookies into rounded tablespoons and place on the prepared baking sheet.

Bake for 8 minutes or until edges of the cookie are firm. Cookies will be soft. Allow the cookies to cool for 2 minutes on the baking sheet then transfer them to a wire rack to cool completely.

Cook 2 dozen cookies this way. Put the rest of the batter into bottom of a 9X13 pan and bake for 12 min. Reserve 1/2 cherry pie filling for topping; cover with plastic wrap and refrigerate.

In large bowl, beat cream cheese, sugar and the remaining pie filling with electric mixer on medium speed until blended. Spread cream cheese mixture over crust in pan. Spread whipped topping over cream cheese layer. Top with spoonfuls of the reserved cherry pie filling. Coarsely crumble and/or halve baked cookies; sprinkle over top of bars. Refrigerate at least 1 hour. Store covered in refrigerator.

Golden Strawberry Dessert by Marsha Klingbeil

Cake: 4 eggs, 2 cups sugar, 2 teaspoons vanilla, 1 ¾ cups flour, 2 teaspoons baking powder, 1 1/2 teaspoon salt, 1 cup milk, 4 T butter

Combine eggs, sugar, and vanilla and beat together until thick. Add sifted dry ingredients. Heat milk and butter to a boiling point. Add to above mixture.

Bake at 350 degrees in two 10 inch round pans. Grease and flour pans. Bake 30-40 minutes.

When completely cooled cut each layer in half to create even layers. Cake will have four layers.

Filling: Strawberry Jam. Put a thin coat between each layer along with a thin layer of frosting

Frosting: 2 cups heavy whipping cream, 4, 8 ounce cream cheese, softened to room temperature. 1 ½ cups granulated sugar. Beat together cream cheese and sugar until smooth (1 minute). Add heavy whipping cream and beat on high speed until fluffy (3 minutes)

Decorations: Fresh strawberries. 1 cup semi-sweet chocolate chips melted (with pastry bag, pipe chocolate designs onto parchment paper, cool) Edible gold confetti (sprinkle on top) Decorate to your liking.

Smoked Blackberry Cobbler with Bourbon by Lori Eisch

Ingredients for the filling: 24 oz. frozen blackberries. 1 1/2 teaspoons cornstarch. 1 lemon (zest & Juice) 3 tablespoons bourbon. 2 teaspoons allspice. 1/4 cup sugar. For streusel: 1 cup flour 1/2 teaspoon baking powder. 1/2 cup of butter, softened (+extra to grease pan) 1 oz. mascarpone cheese, room temperature. 3/4 cup brown sugar. 1/2 teaspoon cinnamon. Pinch of salt.

Instructions: 1. Fill grill (placing coals around outer sides for indirect heating) with a chimney of lump charcoal, and place 3-5 wood chunks around. Heat to 375F.

2. In a large bowl dust frozen blackberries with cornstarch. Then add lemon zest, lemon juice, bourbon, allspice, and sugar. Mix to combine.

3. To make the streusel, cream the butter, mascarpone, and brown sugar until fluffy. Add flour, salt, and cinnamon and mix again until just combined.

4. Use remaining butter to grease a 10-12" skillet or baking dish. Pour the blackberry mixture into the pan, then scatter the streusel on top.

5. Place the pan into the center of the grill, and bake for 40-45 minutes until the fruit is bubbling and the streusel has browned slightly. Optional: Serve over ice cream or with whipped cream!

Pineapple Coconut Caramel Flan by Christine Barber

$\frac{3}{4}$ c. white sugar, $\frac{1}{4}$ c. water, 1 package (8 ounces) cream cheese, softened, 5 large eggs, 1 can (14 ounces) sweetened condensed milk, 1 can (12 ounces) evaporated milk, 1 (8 ounces) pineapple crushed and drained, $\frac{3}{4}$ c. unsweetened coconut, 1 teaspoon vanilla extract

Directions: 1. In a heavy saucepan, cook sugar and water over medium low heat until melted and golden, about 15 minutes. Brush down crystals on side of pan with additional water as necessary. Quickly pour into an ungreased 2 quart round baking or soufflé dish, tilting to coat the bottom; let stand for 10 minutes. 2. In a bowl, beat the cream cheese until smooth. Beat in eggs, one at a time, until thoroughly combined. Put pineapple in food processor and blend, add to cream cheese mixture then add remaining ingredients; mix well. Pour over caramelized sugar. 3. Place the dish in a larger baking pan to a depth of 1 inch. Bake at 350 degrees for 50-60 minutes or until center is just set. (Mixture will jiggle) 4. Remove dish from larger pan to a wire rack, cool for one hour. Refrigerate overnight. 5. To unmold, run a knife around edges and invert onto a large rimmed serving plate. Cut into wedges or spoon onto dessert plates; spoon sauce over each serving.

Cannoli Cake by Rhoda Barber

2 c. flour, 1 $\frac{1}{2}$ c sugar, 3 $\frac{1}{2}$ tsp. baking powder, 1 tsp salt, $\frac{1}{2}$ c. shortening, 1 c. milk, 1 tsp vanilla, 3 eggs. In a large bowl beat all ingredients on low speed for 30 seconds, scraping bowl. Beat on high for 3 minutes. Pour batter into 2 greased and floured 9" cake pans. Oven 350 degrees bake 30-35 minutes. Let cool 10 minutes. Remove from pans to finish cooling.

Ricotta Filling

1 c. ricotta cheese, $\frac{1}{4}$ c sugar, 1 tsp vanilla, $\frac{1}{2}$ c. mini chocolate chips. Beat together ricotta, sugar and vanilla, stir in chocolate chips. It should be smooth and fluffy.

Buttercream Frosting

$\frac{1}{2}$ c. butter, $\frac{1}{2}$ c. cream cheese, 1 teas vanilla, 4 c. powdered sugar, 2 T milk in a mixing bowl, cream butter and cream cheese. Add vanilla. Add powdered sugar one cup at a time. Stir in milk. Beat about 3 minutes until light and fluffy. If too stiff, only add 1 tsp. milk at a time to avoid a runny frosting. Put filling between layers and frost whole cake. Keep chilled. The longer it is sealed the better it gets.