

# Lazy Desserts



# Table of Contents

1. Chocolate Peanut Butter No Bake Cookies
2. Chocolate Lasagna
3. Better than Sex Cake
4. Peach Dump Cake
5. Blueberry Cobbler
6. Lemon Lasagna
7. Monkey Bread
8. Chocolate Crazy Cake
9. Jello Poke Cake
10. No-Bake Strawberry Jello Pie
11. No Bake Cherry Cheesecake
12. Chocolate Peanut Butter Lasagna
13. Blueberry Hand Pies
14. Pumpkin Delight Dessert
15. Blueberry Dump Cake
16. Custard Pie
17. Cherry Pineapple Dump Cake
18. No Bake Eclair Cake
19. Doubletree Cookies
20. Peanut Butter No Bake Cookies
21. Easy Blackberry Cobbler
22. Pumpkin Dump Cake
23. Banana Pudding Pie
24. Peanut Butter Fudge
25. Applesauce Cake
26. No Bake Pumpkin Pie
27. Lemon Sugar Cookies
28. No Bake Chocolate Pudding Pie
29. Chocolate Cherry Dump Cake
30. Cherry Dump Cake

*Chocolate Peanut Butter  
No Bake Cookies*



# Chocolate Peanut Butter No Bake Cookies

Serves 30

## Ingredients

- 1 stick butter
- 2 cups sugar
- ½ cup milk
- ¼ cup cocoa
- 1 cup peanut butter
- 2 tsp vanilla
- 3 cups quick cook oats
- ¼ tsp salt

## Instructions

1. In a large bowl stir together oats and salt. Set aside.
2. In a small saucepan, over medium-high heat, whisk together butter, sugar, milk, and cocoa.
3. Bring the mixture to a boil for about a minute and then remove from heat.
4. Whisk in peanut butter and vanilla until well combined.
5. Pour chocolate peanut butter mixture over oats and stir until combined.
6. Line a baking sheet with wax paper. Drop cookies onto the wax paper using a medium cookie scoop.
7. Let the cookies cool on the countertop. Store in the refrigerator once cookies are cool and dry.



# Chocolate Lasagna Recipe



# Chocolate Lasagna Recipe

Serves 12

## Ingredients

- 1 5.1-ounce box of instant vanilla pudding
- 1 5.1-ounce box of instant chocolate pudding
- 1 14.3 oz package of Oreo cookies regular, not double stuffed
- 8 oz of cream cheese
- 16 oz of cool whip
- ½ a cup of melted margarine
- 3 cups of milk
- 1 cup of powdered sugar
- chocolate syrup
- Optional topping: Chocolate curls or your favorite chocolate candy

## Instructions

### 1st Layer

1. Add the whole Oreos to food processor and pulse until crumbles are even. Set aside one cup of the crushed Oreos for the topping.
2. Mix crushed Oreos with half a cup of melted margarine.
3. Pat onto the bottom of a 9x13 pan. Place in the refrigerator to chill.

### 2nd Layer

1. Mix 8 ounces cream cheese, 8 ounces Cool Whip and one cup powdered sugar together. Spread over cooled first layer. Place back in the refrigerator to chill.

### 3rd Layer

1. Mix one package instant vanilla pudding and one package instant chocolate pudding together with three cups of cold milk. Spread on top of the second layer.

### 4th Layer

1. Finally, spread 8 ounces of Cool Whip over the third layer.
2. Sprinkle with remaining crumbled Oreos.
3. Drizzle a light layer of chocolate syrup over the entire cake.
4. Top with chocolate curls or your favorite chocolate candy chopped into small pieces, if you like.
5. Refrigerate until ready to serve.

# Better than Sex Cake



## Better than Sex Cake

Serves 10

### Ingredients

- Devil's Food Chocolate cake mix plus ingredients listed on the cake box
- 1 14- ounce can sweetened condensed milk
- 1 16- ounce jar caramel sauce
- 1 8- ounce tub of Cool Whip
- 4 Heath bars chopped

### Instructions

1. Preheat oven to 350 degrees. Prepare a 9x13 dish by spraying with nonstick spray.
2. Make the cake according to the package directions for a 9x13 cake.
3. When the cake is done baking use the round handle end of a wooden spoon and poke holes all throughout the cake.
4. Pour the sweetened condensed milk all over the top of the cake and spread it out.
5. Then pour the caramel sauce over the top of the cake and spread it out.
6. Refrigerate the cake for at least two hours.
7. Spread the Cool Whip on top of the cooled cake and sprinkle with chopped Heath bars.



# *Peach Dump Cake*



## Peach Dump Cake

Serves 12

### Ingredients

- 2 29 oz cans of sliced peaches in syrup
- 3/4 tsp cinnamon
- 1 vanilla cake mix
- 3/4 cup butter melted

### Instructions

1. Preheat the oven to 350 degrees. Spray a 9x13 baking dish with cooking spray.
2. Dump one can of peaches into the baking dish. Drain the liquid from the other can and add the peaches to the baking dish.
3. Sprinkle cinnamon evenly over the peaches.
4. Sprinkle cake mix evenly over the peaches.
5. Pour butter evenly over the cake mix. Do not stir.
6. Bake in preheated oven for 50-55 minutes until the top is golden.

# Blueberry Cobbler



# Blueberry Cobbler

Serves 6

## Ingredients

- 1 box yellow cake mix
- 6 cups blueberries
- 1-2 tablespoons sugar
- 1 stick of butter
- 1 ¼ cup water

## Instructions

1. In the bottom of a 9×13 baking dish, pour one box of yellow cake mix.
2. Spread the blueberries over the top of the cake mix.
3. Sprinkle on 1-2 tablespoons of sugar (depending upon how sweet they are)
4. Pour 1 1/4 cup of water over the top of the berries and cake mix. Gently toss the berries and cake mix to allow the water to settle towards the bottom of the pan. (Sometime I give it a little shake too) If the berries aren't very juicy, add just a little more water. If they are plump, a little less.
5. Cut a stick of butter into 8 pieces and spread out over the top.
6. Bake at 350 for 45-50 minutes.



# Lemon Lasagna



# Lemon Lasagna

Serves 12

## Ingredients

- 1 package 14.3 oz golden Oreo cookies
- ½ cup melted butter
- 8 oz package cream cheese softened
- 16 oz container cool whip divided
- 1 cup powdered sugar
- Lemon juice from 1 lemon
- 1 package 3.4 oz instant vanilla pudding mix
- 1 package 3.4 oz instant lemon pudding mix
- 3 cups milk Lemons for garnish optional

## Instructions

Layer one:

1. Place whole golden Oreos in a food processor and pulse until fine crumbs are formed. Set aside one cup of crushed Oreos for topping.
2. In a medium bowl, combine crushed golden Oreos with ½ cup melted butter.
3. Press the cookie mixture evenly into the bottom of a 9x13" pan. Chill in the refrigerator.

Layer two:

1. In a large mixing bowl, mix softened cream cheese, 8 oz cool whip, one cup powdered sugar and lemon juice from 1 lemon until smooth.
2. Spread evenly over cookie layer. Chill in the refrigerator.

Layer three:

1. In a medium mixing bowl, whisk together 3 cups milk with both instant pudding flavors until pudding thickens.
2. Spread evenly over cream cheese layer. Chill.

Layer four:

1. Top with remaining cool whip.
2. Chill for at least one hour before serving. Cover with remaining Oreo crumbs and lemon slices for garnish, if desired.

# Monkey Bread



# Monkey Bread

Serves 10

## Ingredients

- 1 ¼ cup sugar
- 1 heaping tablespoon cinnamon
- 1 cup melted butter
- 2 cans southern style buttermilk biscuits 16 biscuits

## Instructions

1. Pour cinnamon and sugar into a plastic storage bag.
2. Remove biscuits from package cut each one into fourths.
3. Place the biscuits pieces, 6-7 at a time into the cinnamon and sugar and shake until well coated.
4. Place biscuit pieces into a well greased bundt pan.
5. In a large measuring cup, melt the butter in the microwave. Once melted and warm, pour the remainder of the sugar mixture into the butter and stir for 30 seconds until the sugar starts to melt.
6. Pour over the biscuits. Shake the pan to make sure the butter gets down in between all of the biscuits.
7. Bake for 35 minutes at 350 degrees.
8. Let sit on the counter for 10 minutes before flipping over onto a serving plate.



# Chocolate Crazy Cake



## Ingredients

For the cake:

- 1 1/2 cups flour
- 1 cup sugar
- 3 tbsp cocoa
- 1 tsp baking soda
- 1/2 tsp salt
- 5 tbsp vegetable oil
- 1 tbsp white vinegar
- 1 tsp vanilla
- 1 cup water cold

For the frosting:

- 1/2 cup butter, melted
- 1/2 cup cocoa
- 1/2 teaspoon vanilla
- 5 cups powdered sugar
- 1/4 cup milk or more if needed for desired consistency

## Chocolate Crazy Cake

Serves 9

### Instructions

For the cake:

1. Preheat oven to 350 degrees.
2. In an UNGREASED 8×8 pan add the flour, sugar, cocoa, baking soda and salt. Using a whisk stir together the ingredients right in the pan to kind of sift it all together.
3. Next using your fingers or a spoon make a good sized well in the middle and two smaller wells one on each side of the center well.
4. Place the vegetable oil in the center well.
5. Place the vinegar in a small well and the vanilla in the other small well.
6. Pour the cold water over all of the ingredients.
7. Using the whisk, stir until combined. You can also use a spoon to get into the corners and further mix until smooth. If there are bubbles in your batter, gently tap the pan on the countertop to release the bubbles.
8. Bake for 30-35 minutes or until cake tester comes out clean. Remove from oven to cool completely before serving.
9. Ice with frosting or powdered sugar or plain.

For the frosting:

1. Place the cocoa in a medium mixing bowl.
2. Add the melted butter.
3. Use a mixer mix together until smooth.
4. Then add vanilla, powdered sugar and milk and mix until smooth, beating for 2-3 minutes.

Recipe for both cake and frosting can be easily doubled for a 9×13 pan.

# Jello Poke Cake





## Jello Poke Cake

Serves 16

### Ingredients

- 1 box white cake mix + ingredients called for on box
- 1 3.3 ounce package strawberry jello
- 1 cup boiling water
- 1/2 cup cold water
- 8 ounce tub of Cool Whip
- fresh strawberries for garnish if desired

### Instructions

1. Prepare cake to directions, and after baking poke holes throughout the cake with a fork.
2. Mix boiling water with Jello and stir until dissolved, then pour in cold water.
3. Pour Jello over the entire cake, allowing to seep into holes.
4. Cover with Cool Whip.
5. You can also add fresh fruit to the top before slicing and serving!

# No-Bake Strawberry Jello Pie



## No-Bake Strawberry Jello Pie

Serves 8

### Ingredients

- 2/3 cup boiling water
- 1 3-ounce package JELL-O Strawberry Flavor
- 1 cup ice cold water
- 1 16-ounce tub cool whip
- 1 ready-to-use graham cracker crumb crust 9-inch

### Instructions

1. Boil your water as you prepare your other ingredients.
2. Stir together the boiling water and strawberry Jell-O for two minutes until completely dissolved.
3. Add the ice cold water to the gelatin mixture and stir until slightly thickened.
4. Whisk in 2 cups Cool Whip until well blended.
5. Refrigerate the pie filling for 30 minutes.
6. Smooth out into the prepared pie shell and refrigerate 4 hours or overnight before serving.

# No Bake Cherry Cheesecake





# No Bake Cherry Cheesecake

Serves 9

## Ingredients

- 9 graham cracker sheets one sleeve
- ½ cup melted butter
- 1 Tablespoon sugar
- 16 oz cream cheese softened
- 8 oz container cool whip
- 1 cup powdered sugar
- 1 teaspoon lemon juice
- 1 can 21-ounce cherry pie filling

## Instructions

1. Place graham crackers in the food processor and pulse into fine crumbs.
2. In a medium bowl, combine graham cracker crumbs, melted butter, and sugar.
3. Line 8x8 pan with parchment paper. Press the graham cracker mixture evenly into the bottom of the pan. Chill in the refrigerator.
4. In a large bowl, mix softened cream cheese, cool whip, powdered sugar, and lemon juice until smooth. Spread into an even layer over the graham cracker crust. Chill for about 5 minutes.
5. Spoon cherry pie filling over the cream cheese layer. Gently spread out the cherries to cover the entire pan.
6. Chill for at least 4 hours. Slice and enjoy!

# Chocolate Peanut Butter Lasagna



# Chocolate Peanut Butter Lasagna

Serves 12

## Ingredients

- 1 packet of instant vanilla pudding
- 1 packet of instant chocolate pudding
- ½ cup peanut butter
- 8 oz cream cheese
- 16 oz cool whip
- ½ cup margarine
- 3 cups milk
- 1 cup powdered sugar
- 1 cup crushed dry roasted peanuts
- 1 cup flour

## Instructions

1. With a fork, mix one cup crushed dry roasted peanuts with one cup flour and half a cup of margarine.
2. Pat onto the bottom of a 9×13 pan. Bake at 350\* for 15-20 minutes and then let cool.
3. Mix 1/2 cup of peanut butter, 8 ounces cream cheese, 8 ounces Cool Whip and one cup powdered sugar together. Spread over cooled first layer.
4. Mix one small package instant vanilla pudding and one small package instant chocolate pudding together with three cups of cold milk. Spread on top of the second layer.
5. Finally, spread 8 ounces of Cool Whip over the third layer. Sprinkle with grated chocolate and crushed peanuts.
6. Refrigerate until ready to serve.

# Blueberry Hand Pies





## Ingredients

### Crust:

- 1 cup cold butter cubed
- 2 ½ cups unbleached all purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1/3 cup ice water

### Filling:

- 1 ½ cups blueberries
- 2 tablespoons sugar
- 3 tablespoons corn starch
- 1 tablespoon lemon juice
- 1 egg for egg wash

## Blueberry Hand Pies

Serves 12

### Instructions

1. In a food processor, add the flour, salt, and sugar. Cube the cold butter into little cubes and add to the flour. Place the lid onto food processor and pulse until the butter is the size of peas.
2. Fill a glass with water and add ice, then measure out 1/3 cup of cold water.
3. Slowly add to the food process a tablespoon at a time, pulsing in between each addition. Once it's all been added, pulse until the dough comes together. If it's still dry, pulse a little longer until the dough forms. Divide the dough in half.
4. Place a piece of Reynolds Wrap onto a clean surface and place half the dough onto the wrap. As you rap the dough, form it into a disc. Repeat with the other half of the dough. Place in the refrigerator for at least 1 hour.
5. Right before you pull the dough out of the refrigerator, prepare the blueberries. In a medium bowl toss the blueberries with sugar, corn starch, and lemon juice. Set aside.
6. Make an egg wash by beating one egg a small bowl, set aside.
7. Remove one disc of dough from the refrigerator. Sprinkle a few tablespoons of flour onto a clean surface. Roll out the dough until it's ¼ inch thick. Using a 4-inch cookie cutter, cut out circles, place on a baking sheet lined with parchment paper. Roll the leftover dough back out and cut out more pieces. (I recommend rolling out the second disc of dough right before they are ready to go into the oven. If you choose to roll them out all at once, keep the pieces in the refrigerator until they are ready to bake.)
8. Brush the edges of each circle with egg wash. Place 1-2 tablespoons of blueberries in the middle of one piece of dough. Place the second piece on top. Use a fork to seal the edges. Brush the tops with egg wash.
9. Bake at 400 degrees for 15-20 minutes until golden brown. Remove from oven and transfer to a cooling rack.
10. To make the glaze, whisk the powdered sugar and lemon juice together. Drizzle over the top of each pie. Let cool before serving.

# Pumpkin Delight Dessert



# Pumpkin Delight Dessert

Serves 15

## Ingredients

- 1 Cup Cinnamon Graham Crackers crushed
- 1 Cup Honey Graham Crackers crushed
- 1 Cup Unsalted Butter melted
- ½ Cup Flour
- ¼ Cup Sugar
- 1 Cup Pecans chopped and divided (¼ Cup & ¾ Cup)
- 3 8-oz Blocks of Cream Cheese, softened
- 3 Cups Powdered Sugar
- 4 Cups Cool Whip, softened
- 3 Packages of 3.4-oz Instant Vanilla Pudding
- 2.5 Cups Whole Milk
- 15- oz Can Pumpkin Puree
- 1 Tsp Pumpkin Pie Spice

## Instructions

1. Preheat oven to 350°.
2. Mix cinnamon graham crackers, honey graham crackers, butter, flour, ¼ cup chopped pecans and sugar in a medium mixing bowl.
3. Press graham cracker mixture into a buttered 9x13 baking dish. Put in the oven and cook for 15 minutes. Remove from the oven and let cool completely.
4. In a large mixing bowl combine cream cheese, powdered sugar, and 1 cup of cool whip. Use an electric mixer or stand mixture -- start on a low speed to combine. Once mixture is starting to combine turn the speed to high and finish whipping the mixture together until no lumps remain.
5. Spread cream cheese mixture over the top of the cooled graham cracker crust.
6. In a large mixing bowl combine instant vanilla pudding, milk, pumpkin puree, pumpkin pie spice and 1 cup of cool whip. Whisk together.
7. Pour pudding mixture over the cream cheese layer.
8. Spread remaining cool whip over the top of the desert. Sprinkle with ¾ cup of remaining chopped pecans.
9. Cover with plastic wrap and refrigerate 3 hours. Move to the freezer one hour before serving. This will allow for easy cutting and lifting of each dessert piece when serving.



# Blueberry Dump Cake



## Blueberry Dump Cake

Serves 8

### Ingredients

- 2 21- ounce cans blueberry pie filling
- 1/4 cup shredded coconut
- 1 box yellow cake mix
- 3/4 cup melted butter

### Instructions

1. Preheat oven to 350 degrees. Spray 9×13 baking sit with cooking spray.
2. Pour blueberry pie filling into a baking dish and spread evenly.
3. Sprinkle shredded coconut on top of pie filling.
4. Dump cake mix evenly over the pie filling.
5. Pour melted butter evenly over the top of the cake mix. Do not stir.
6. Bake at 350 for 50 minutes or until the top is golden brown
7. Serve warm, topped with ice cream if desired.

# Custard Pie



## Custard Pie

Serves 10

### Ingredients

- 4 cups milk
- 1 cup sugar
- 5 eggs
- 2 teaspoons vanilla
- dash of nutmeg
- 1 unbaked pie crust

### Instructions

1. Preheat oven to 350 degrees.
2. Place unbaked pie crust in pie pan, pressing dough against the sides of the pan.
3. Beat together sugar, eggs, nutmeg, and vanilla then add milk and whisk until smooth.
4. Mix together and pour into unbaked pie shell, sprinkle top with nutmeg.
5. Bake at 350 degrees for 45 minutes or until set.



# Cherry Pineapple Dump Cake



## Cherry Pineapple Dump Cake

Serves 12

### Ingredients

- 1 20- ounce can crushed pineapple
- 1 21- ounce can cherry pie filling
- 1 15.25- ounce box yellow cake mix
- 1.5 sticks butter sliced

### Instructions

1. Spray the bottom of 9x13 dish with cooking spray, then pour crushed pineapple in.
2. Top with cherry pie filling, then sprinkle yellow cake mix evenly over the cherries.
3. Evenly put slices of butter across the whole pan.
4. Bake at 350 degrees for 40-45 minutes.

# No Bake Eclair Cake



## No Bake Eclair Cake

Serves 12

### Ingredients

- 1 box of cinnamon graham crackers
- 2x 3.4 oz boxes of French Vanilla Instant Pudding
- 12 oz of Cool Whip
- 3 1/2 cups milk
- 1 tub dark chocolate frosting

### Instructions

1. Spray a 9×11 pan with non-stick cooking spray.
2. Mix pudding and milk using a mixer, then fold in Cool Whip using a spoon.
3. Next, layer graham crackers along the bottom of the pan covering the entire bottom.
4. Divide the pudding mixture in half and spread the first half on top of the graham cracker layer.
5. Next, spread the second layer of graham crackers on top of the pudding layer.
6. Lay a final layer of graham crackers.
7. Microwave the dark chocolate frosting for 20-30 seconds to make it easier to spread.
8. Spread the warmed frosting over the top layer of graham crackers evenly, then refrigerate for 24 hours.



# Doubletree Cookies





## Doubletree Cookies

Serves 26

### Ingredients

- 1/2 lb butter softened (2 sticks)
- 3/4 cup + 1 tablespoon granulated sugar
- 3/4 cup packed light brown sugar
- 2 large eggs
- 1 1/4 teaspoons vanilla extract
- 1/4 teaspoon lemon juice freshly squeezed
- 2 1/4 cups flour
- 1/2 cup rolled oats
- 1 teaspoon baking soda
- 1 teaspoon salt
- pinch ground cinnamon
- 2 2/3 cups Nestle Tollhouse semi-sweet chocolate chips
- 1 3/4 cups chopped walnuts

### Instructions

1. Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes.
2. Add eggs, vanilla and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.
3. With mixer on low speed, add flour, oats, baking soda, salt and cinnamon, blending for about 45 seconds. Don't overmix.
4. Remove bowl from mixer and stir in chocolate chips and walnuts.
5. Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.
6. Preheat oven to 300°F. Bake for 20 to 23 minutes, or until edges are golden brown and center is still soft.
7. Remove from oven and cool on baking sheet for about 1 hour.

# *Peanut Butter No Bake Cookies*



## Peanut Butter No Bake Cookies

Serves 30

### Ingredients

- 1 stick butter
- 2 cups sugar
- ½ cup milk
- 1 cup peanut butter
- 2 tsp vanilla
- 3 cups quick-cook oats
- ¼ tsp salt

### Instructions

1. In a large bowl stir together oats and salt. Set aside.
2. In a small saucepan, over medium-high heat, whisk together butter, sugar, and milk.
3. Bring the mixture to a boil for about a minute and then remove from heat.
4. Whisk in peanut butter and vanilla until well combined.
5. Pour the peanut butter mixture over oats and stir until combined.
6. Line a baking sheet with wax paper. Drop cookies onto the wax paper using a medium cookie scoop.
7. Let the cookies cool on the countertop. Store in the refrigerator once cookies are cool and dry.

# Easy Blackberry Cobbler



## Easy Blackberry Cobbler

Serves 10

### Ingredients

- 1 box yellow cake mix
- 6 cups blackberries 4-5 cups if they are large berries
- 1-2 tablespoons sugar
- 1 stick of butter
- 1 cup of water

### Instructions

1. In the bottom of a 9×13 baking dish, pour one box of yellow cake mix.
2. Spread blackberries over the top of the cake mix.
3. Sprinkle on 1-2 tablespoons of sugar (depending upon how sweet they are).
4. Pour 1 cup of water over top of the berries and cake mix; shake pan so water settles into the bottom. If berries aren't very juicy, add a little more water. If they are plump, a little less.
5. Cut a stick of butter into 8 pieces and spread out over the top.
6. Bake at 350 for 35-40 minutes.



# Pumpkin Dump Cake



## Pumpkin Dump Cake

Serves 12

### Ingredients

- 2 30-ounce cans pumpkin pie mix
- 4 eggs
- 2 5 oz cans evaporated milk
- 1 box spice cake mix
- 3/4 cup butter melted

### Instructions

1. Preheat the oven to 350 degrees. Spray a 9x13 baking dish with cooking spray.
2. In a large bowl mix together pumpkin pie mix, eggs, and evaporated milk and then pour the mixture into the baking dish.
3. Sprinkle cake mix evenly over the top of the pumpkin.
4. Pour butter evenly over the top of the cake mix. Do not stir!
5. Bake for 50-60 minutes or until the top is golden brown.
6. Let cool before serving. Serve with whipped topping or vanilla ice cream. Add walnuts or pecans, if desired.

# Banana Pudding Pie



# Banana Pudding Cake

Serves 12

## Ingredients

- 1 large box instant vanilla pudding mix
- 1 ½ cups milk
- ½ cup half and half
- 2-3 large bananas
- Nilla Wafers
- 1 cup whipped heavy cream
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 1 9 inch pie crust

## Instructions

1. While the pie dough is still chilled, roll it out and place it into a 9 inch baking dish. Crimp the edges of the pie crust. Note: you can use a store bought pie crust or make your own.
2. Gently place a piece of foil down into the pie crust and fill it with dried beans or pie weights.
3. Let the crust sit for several minutes on the counter so that it comes to room temperature. Meanwhile, preheat the oven to 450.
4. Once the oven has preheated, bake the pie crust for 10 minutes. Briefly remove it from the oven, take out the foil and beans and then place it back into the oven for 2 - 3 more minutes.
5. Remove the pie from the oven and let it cool completely before proceeding.
6. To make the pudding filling, whisk together the pudding mix, milk and half and half. Place in the refrigerator and chill until ready to use.
7. Once the pie crust has cooled completely, place 1 - 2 layers of sliced bananas on the bottom of the pie crust.
8. Spread the chilled pudding filling over the top of the bananas.
9. To make the whipped cream, pour whipping cream into the base of a stand mixer fitted with the whisk attachment. Add vanilla and powdered sugar. Mix on low until the powdered sugar is mixed in, then turn to high and whip for 1 minute or until stiff peaks form. Place in a piping bag and pipe around the edges of the pie. Alternate the top of the whipped cream with Nilla Wafers and banana slices.

# *Peanut Butter Fudge*





## Old Fashioned Peanut Butter Fudge

Serves 32

### Ingredients

- 2 cups sugar
- 1/2 cup brown sugar packed
- 4 tablespoons butter half a stick
- 1/2 cup milk
- 1 cup peanut butter
- 1 cup mini marshmallows

### Instructions

1. Start by boiling both sugars, butter, and milk in a pan until it reaches 236 degrees then immediately stop.
2. Add in peanut butter and marshmallows and whip until it starts to thicken.
3. Then, pour into a buttered 8x8 pan. You could also line with parchment paper to make it even easier to take out if you'd like to.
4. Wait until cooled to room temperature and slice into squares.

# Applesauce Cake



## Ingredients

For the cake:

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- ½ cup butter softened
- 1 cup sugar
- ½ cup brown sugar
- 2 eggs room temperature
- 1 teaspoon vanilla
- 2 cups cinnamon applesauce
- ½ cup milk
- 1 cup raisins
- 1 cup walnuts chopped

For the frosting:

- 8 ounces cream cheese
- ½ cup butter, softened
- 3 cups powdered sugar
- 2 tablespoons heavy cream
- 1 teaspoon vanilla
- ½ teaspoon cinnamon
- ¼ teaspoon salt

## Applesauce Cake

Serves 12

### Instructions

For the cake:

1. Preheat oven to 350 degrees.
2. In a small bowl pour the milk and place the raisins in the milk. Let them sit while preparing the rest of the cake.
3. Prepare a 9x13 pan by lining the bottom with parchment paper and spray with nonstick spray.
4. In a medium-size bowl whisk together the flour, baking powder, baking soda, cinnamon, salt, nutmeg, and cloves. Set aside.
5. In a large bowl beat together butter and sugars until mixed.
6. Add the eggs and vanilla and beat until mixed together.
7. Add the dry ingredients slowly to the butter/sugar mixture and beat just until combined.
8. Add the applesauce and mix on low just until combined.
9. Add the raisins and milk mixture and walnuts and mix until just combined.
10. Bake for 30-35 minutes or until a cake tester in the middle of the cake comes out clean.
11. Once the cake has cooled frost with cinnamon cream cheese frosting.

For the frosting:

1. In a large bowl beat together the cream cheese and butter until smooth.
2. Add the powdered sugar and beat on low until powdered sugar is mostly mixed in.
3. Follow it with the heavy cream, vanilla, cinnamon and salt — and mix on medium speed until all smooth and creamy.
4. Once the cake has cooled frost with cinnamon cream cheese frosting.

# No Bake Pumpkin Pie





# No Bake Pumpkin Pie

Serves 16

## Ingredients

- 2 cups canned pumpkin
- 1/2 cup sugar
- 8 ounces cream cheese softened
- 2-8 ounce containers of Cool Whip or other whipped cream
- 1 tablespoon cinnamon
- 2 teaspoons pumpkin pie spice
- 1 teaspoon nutmeg
- 1-3.4 ounce box instant vanilla pudding
- 1 cup milk
- 2 pre-made crusts or one deep dish crust

## Instructions

### Bottom Layer

1. Add cream cheese, sugar, and half of one 8 ounce tub of whipped cream in a bowl and blend well with a hand mixer.
2. Fill your pre-made crusts evenly with this mix.

### Middle Layer

1. Mix pudding and milk and stir until thick.
2. Add 2 cups canned pumpkin.
3. Add pumpkin pie spice, nutmeg, and cinnamon. Stir until blended.
4. Pour on top of the cheesecake layer.

### Top Layer

1. Top evenly with Cool Whip and sprinkle with spices.
2. Refrigerate for at least an hour before eating so pie has time to set completely.

# Lemon Sugar Cookies



# Lemon Sugar Cookies

Serves 24

## Ingredients

- 2 3/4 cups flour
- 1 tsp baking soda
- 1/4 tsp baking powder
- 1/2 tsp salt
- 1 cup butter softened
- 2 oz cream cheese softened
- 1 1/2 cups sugar divided into 1 1/4 cups and 1/4 cup
- 1 1/2 tsp vanilla
- 2 tbsp fresh lemon juice
- zest from 1 lemon
- 1 egg

## Instructions

1. Whisk together flour, baking soda, baking powder, and salt in a medium bowl
2. In a large bowl, beat butter, cream cheese, and 1 1/4 cups sugar until smooth and creamy, 1-2 minutes
3. Mix in vanilla, lemon juice, and lemon zest
4. Beat in egg.
5. Slowly add flour mixture, mixing in a little at a time, until just combined
6. Wrap with plastic wrap and refrigerate for 1 hour
7. Preheat the oven to 350 degrees and line a baking sheet with parchment paper
8. Scoop sugar cookie dough into balls and roll in sugar until coated all over
9. Bake cookies 10 minutes, until edges just start to brown
10. Let cookies cool on the baking sheet for 5 minutes and move to a wire rack to finish cooling.



# No Bake Chocolate Pudding Pie



## No Bake Chocolate Pudding Pie

Serves 6

### Ingredients

- 1 box 5.85-oz instant chocolate pudding
- 1 pre-made 9-inch graham cracker pie crust
- 1 8 oz tub whipped cream
- 1 regular sized Hershey's Chocolate Bar
- 2% milk as called for on box

### Instructions

1. Prepare the instant chocolate pudding per package directions.
2. Pour a little less than half of your chocolate pudding into the bottom of your graham cracker pie crust.
3. Mix the remaining pudding with 1/2 of the whipped cream and stir well. Add as the next layer of pie.
4. Add 1/2 of the remaining whipped cream to the top of the pie.
5. Using a potato peeler, shave off chocolate pieces to add to the top of your pie.
6. Refrigerate for 1 hour (or more). Serve and enjoy!



# Chocolate Cherry Dump Cake



## Chocolate Cherry Dump Cake

Serves 12

### Ingredients

- 2 large 20-ounce cans cherry pie filling
- 1 box chocolate cake mix - something rich like Devil's Food
- 1 cup butter melted

### Instructions

1. Spray 13x9 with cooking spray.
2. Pour 2 cans of cherry pie filling evenly along bottom.
3. Sprinkle cake mix over the top, again evenly.
4. Pour melted butter evenly across the whole dish.
5. Bake at 350 degrees for 50-60 minutes until fruit is bubbly and cake is cooked through.

# Cherry Dump Cake



## Cherry Dump Cake

Serves 12

### Ingredients

- 2 21 ounce cans cherry pie filling
- 1 tsp vanilla
- 1 box yellow cake mix
- 1 stick butter melted
- 1 small pkg (2.25 oz) sliced almonds

### Instructions

1. Preheat the oven to 350 degrees. Spray a 9×13 baking dish with cooking spray.
2. In a medium bowl mix both cans of cherry pie filling together with the vanilla and pour into the 9×13 baking dish. Use a spatula to make sure the entire dish is covered in an even layer.
3. Pour yellow cake mix over evenly over the top of the cherries.
4. Pour melted butter evenly over the top of the yellow cake mix. Do not stir.
5. Spread almonds evenly over the top.
6. Bake 50 minutes, until the top is golden brown.
7. Serve warm with ice cream or whipped topping.