

# More Lazy Desserts



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# Pineapple Delight Dessert



## Pineapple Delight Dessert

Serves 8

### Ingredients

- 8 ounces vanilla wafers
- 20 ounce canned crushed pineapple drained
- 1 cup sugar + 1 tablespoon
- 2 pasteurized eggs
- 3/4 stick of margarine
- 1 cup pecans
- 1 teaspoon vanilla extract
- 1/2 pint whipping cream

### Instructions

1. Crush vanilla wafers in a food processor until a fine consistency. Pour half into the bottom of a 9x9 dish.
2. Pour half of pecans on top of wafers.
3. Cream margarine, sugar, and eggs until thick, then pour over vanilla wafers and pecans.
4. Pour second half of the pecans on top of the mixture.
5. Drain and then pour the crushed pineapple in an even layer on top of pecans.
6. Add vanilla and one tablespoon of sugar to heavy whipping cream and whip, then pour over dish.
7. Chill and then slice into squares before serving.
8. You can garnish with extra pecans crushed vanilla wafers, if desired.

# Mississippi Mud Pie



# Mississippi Mud Pie

Serves 8

## Ingredients

### Crust

- 2 cups finely ground chocolate graham crackers about 18 full size graham crackers or 2/3 of a 14.4 oz box
- 2 tbsp finely ground pecans
- 2 1/2 tbsp sugar
- 6 tbsp butter melted

### Fudge Brownie Layer

- 6 tbsp butter
- 4 oz semi-sweet baker's chocolate
- 7 tbsp sugar
- 6 tbsp packed brown sugar
- 5 tbsp cocoa powder
- 3/4 tsp salt
- 1/4 cup hot water
- 1 tsp vanilla extract
- 2 tbsp all-purpose flour
- 5 eggs

### Chocolate Pudding

- 4 egg yolks beaten
- 2/3 cup sugar
- 4 tsp cornstarch
- 7 tbsp cocoa powder
- 1 1/2 cups heavy whipping cream
- 1 tbsp butter

### Whipped Cream Topping

- 1 1/2 cups heavy whipping cream
- 1/4 cup powdered sugar
- semi-sweet chocolate for garnish shavings

## Instructions

### Crust

1. Preheat the oven to 325°. Prepare a pie pan by using the butter wrapper to butter the bottom and side.
2. In a medium bowl, combine ground graham crackers, pecans, sugar, and butter.
3. Press mixture into the pie pan. Press mixture on the bottom as well as the sides of the pan. Bake for 10 minutes.

### Fudge Brownie Layer

1. Increase the oven temperature to 350°.
2. Put butter, semi-sweet chocolate, sugars, cocoa powder, and salt in a medium size pan. Heat over medium heat until butter and chocolate are melted, stirring constantly and combining the ingredients until smooth.
3. Remove from heat and immediately add hot water, vanilla, and flour. Combine until smooth.
4. Add eggs one at a time, stirring well after each one.
5. Pour batter over the graham cracker crust. Bake for 35 minutes.
6. Let cool completely.

### Chocolate Pudding

1. Place egg yolks in a small heat proof bowl. Set aside.
2. In a medium size pan, whisk together sugar, cornstarch, cocoa powder, milk, and heavy cream. Bring to a low boil, stirring constantly for 2 minutes.
3. Pour approximately 1 cup of the hot milk mixture into the egg yolks, whisking constantly until well combined. Add the egg mixture to the rest of the milk mixture. Bring to a low boil and stir for 2 minutes more.
4. Remove from heat, add butter, and stir until the butter is melted.
5. Pour into a medium sized bowl, place plastic wrap on top with the plastic wrap resting directly on the pudding. Refrigerate until set.
6. Pour pudding over the pie, spreading close to the crust edge but not necessarily touching the crust.

### Whipped Cream Topping

1. Pour whipping cream into a medium sized mixing bowl. Mix on high speed until stiff peaks begin to form. Gradually add powdered sugar.
2. Spread whipped cream on top of the pie.
3. Using a vegetable peeler, peel off chocolate shavings from the semi-sweet chocolate. If necessary, microwave the chocolate for 10 or 15 seconds to soften it before making the shavings.

# No Bake Peanut Butter Pie





## No Bake Peanut Butter Pie

Serves 8

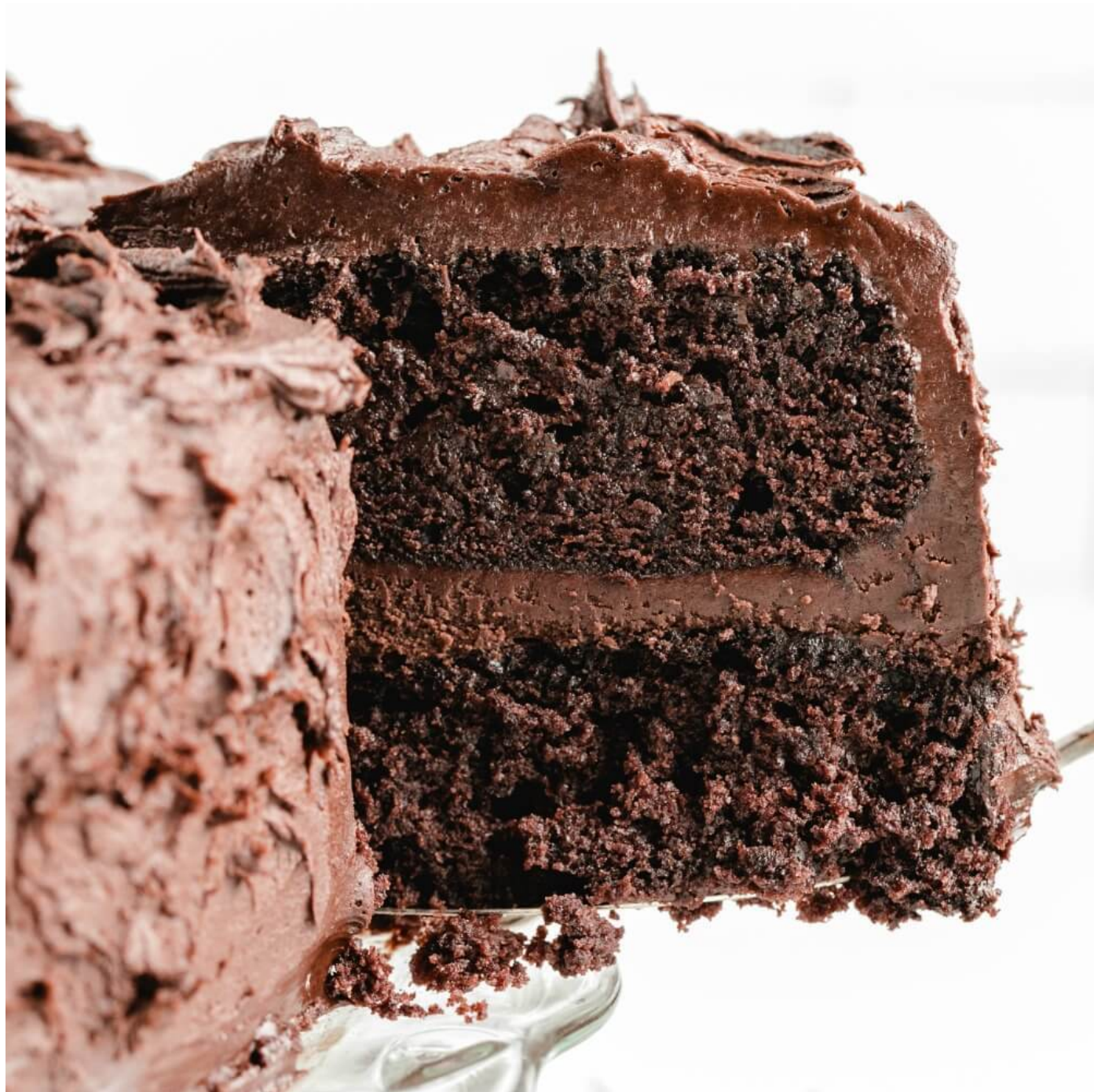
### Ingredients

- 1/2 cup of milk
- 1 cup of powdered sugar
- 2/3 cup of peanut butter
- 4 ounces of cream cheese
- graham cracker pie crust or oreo pie crust
- Cool Whip
- Chopped roasted peanuts

### Instructions

1. Begin by creaming the peanut butter, cream cheese, and powdered sugar. Add milk.
2. Once well mixed, pour into crust.
3. Spread Cool Whip on top. Add chopped nuts if desired.
4. Freeze for 3 hours before serving. You may want to remove from the freezer for 10 minutes before cutting to serve.

# Chocolate Mayonnaise Cake



# Chocolate Mayonnaise Cake

Serves 8

## Ingredients

For the cake:

- 4 cups flour
- 2 cups sugar
- 1/2 cup cocoa
- 4 tsp baking soda
- 2 cups mayonnaise
- 2 tsp vanilla
- 2 cups water
  
- For the frosting:
- 1 cup butter, melted
- 1 cup cocoa
- 1 teaspoon vanilla
- 5 cups powdered sugar
- 1/2 cup milk or more if needed

## Instructions

For the cake:

1. Preheat the oven to 350 degrees. Grease and flour two 9 inch cake pans.
2. In a large bowl add the flour, sugar, cocoa and baking soda. Take a whisk and whisk the dry ingredients to remove any lumps.
3. In a medium bowl add the mayonnaise, vanilla and water and using a whisk mix together until smooth.
4. Slowly add the wet mixture to the dry mixture and stir just until combined. Do not overmix.
5. Divide the batter between the two prepared pans.
6. Bake for 30 minutes or until toothpick or cake tester comes out clean.
7. Remove from oven and cool completely.
8. Ice with chocolate frosting.

For the frosting:

1. Place the cocoa in a large mixing bowl. Add the melted butter. Using a mixer mix until combined and smooth.
2. Next add the vanilla, powdered sugar and milk and mix until smooth beating for 2-3 minutes.

# Lemon Poke Cake



# Lemon Poke Cake

Serves 12

## Ingredients

For the cake:

- 1 box yellow cake mix
- 1 3.4 ounce box lemon Pudding
- 1 cup of water
- 1/3 cup vegetable oil
- 3 eggs

For the pudding topping:

- 2 3.4 ounce boxes lemon pudding
- 4 cups milk
- 4 cups powdered sugar

## Instructions

1. Pour the cake and pudding mix into a large mixing bowl.
2. Add water, oil and eggs. Mix until just combined.
3. Pour into cake pan and bake at 350 degrees for 25-30 minutes.
4. When the cake is finished, remove from oven and let cool slightly.
5. Poke 12 holes in the cake using the handle of a large round spoon.
6. Mix the lemon pudding, milk and powdered sugar. Stir until all ingredients are well combined.  
Pour half of the pudding over the top of the cake, making sure it sinks into all of the holes.
7. Mix the remaining pudding until it thickens completely then spread over the top of the cake.  
Place in the refrigerator for 3-4 hours until completely set and chilled.

# Lemon Lush



## Lemon Lush

Serves 12

### Ingredients

#### Crust ingredients:

- 2 cups flour
- 1 cup butter softened
- ½ cup sugar
- ½ cup crushed pecans

#### Cheesecake ingredients:

- Two 8 ounce packages cream cheese softened
- 1 cup sugar
- 1 Tablespoon lemon juice
- 1 Tablespoon grated lemon peel

#### Pudding ingredients:

- Two 3.4 ounce boxes instant lemon pudding
- 3 cups milk

#### Topping ingredients:

- 8 ounce Cool Whip
- grated lemon peel

## Instructions

### Crust:

1. Stir all the ingredients together and then press by hand into a 9x13 pan sprayed with nonstick spray.
2. Bake at 350 degrees for 20-25 minutes.
3. Let the crust cool.

### Cheesecake:

1. Cream the cream cheese and sugar together.
2. Let the crust cool.
3. Spread on top of cooled crust.

### Pudding:

1. Whisk together the pudding and milk until a thick yet pourable consistency.
2. Immediately pour on top of cheesecake layer.
3. Chill for at least one hour.

### Topping:

1. Top with Cool Whip and garnish with grated lemon peel.



# *Microwave Fudge*



## Microwave Fudge

Serves 16

### Ingredients

- 3 cups semi-sweet chocolate chips
- 14 ounce can sweetened condensed milk
- 4 tablespoons butter cubed
- 1 teaspoon vanilla
- 1 ½ cups walnuts roughly chopped
- ¼ cup walnuts roughly chopped, for top of fudge (optional)

### Instructions

1. Line a baking sheet with foil or an 8 x 8 casserole dish.
2. In a large microwave-safe bowl place the chocolate chips.
3. Pour the sweetened condensed milk over the chocolate chips but do not mix.
4. Add the butter cubes on top of the milk/chips.
5. Microwave on high power for two to three minutes total (depending on the power of the microwave), stirring every 30-60 seconds until the butter has almost completely melted.
6. Immediately remove from microwave and stir until well combined.
7. Stir in vanilla and nuts.
8. Immediately pour into prepared dish and spread to your desired thickness.
9. Refrigerate until set.
10. Cut and serve.

# *Microwave Peanut Brittle*



# Microwave Peanut Brittle

Serves 12

## Ingredients

- 1 cup sugar
- Pinch of salt
- ½ cup Karo syrup
- 1 cup raw peanuts
- 1 teaspoon vanilla
- 2 tablespoon butter
- 1 teaspoon baking soda

## Instructions

1. In a 1 ½ quart microwavable dish place the sugar, salt, syrup and nuts. Microwave on high for 4 minutes. Remove and give a quick stir.
2. Return to microwave and microwave for 3 ½ minutes longer.
3. Add vanilla and butter and stir well.
4. Microwave for one minute more.
5. Remove from microwave and stir in baking soda. Mix well.
6. Pour onto a well-buttered cookie sheet.
7. Tilt the cookie sheet to spread the peanut brittle to a thin layer.
8. Let cool at least one hour until solid. Break into pieces to serve.

# Banana Pudding Cake



## Banana Pudding Cake

Serves 12

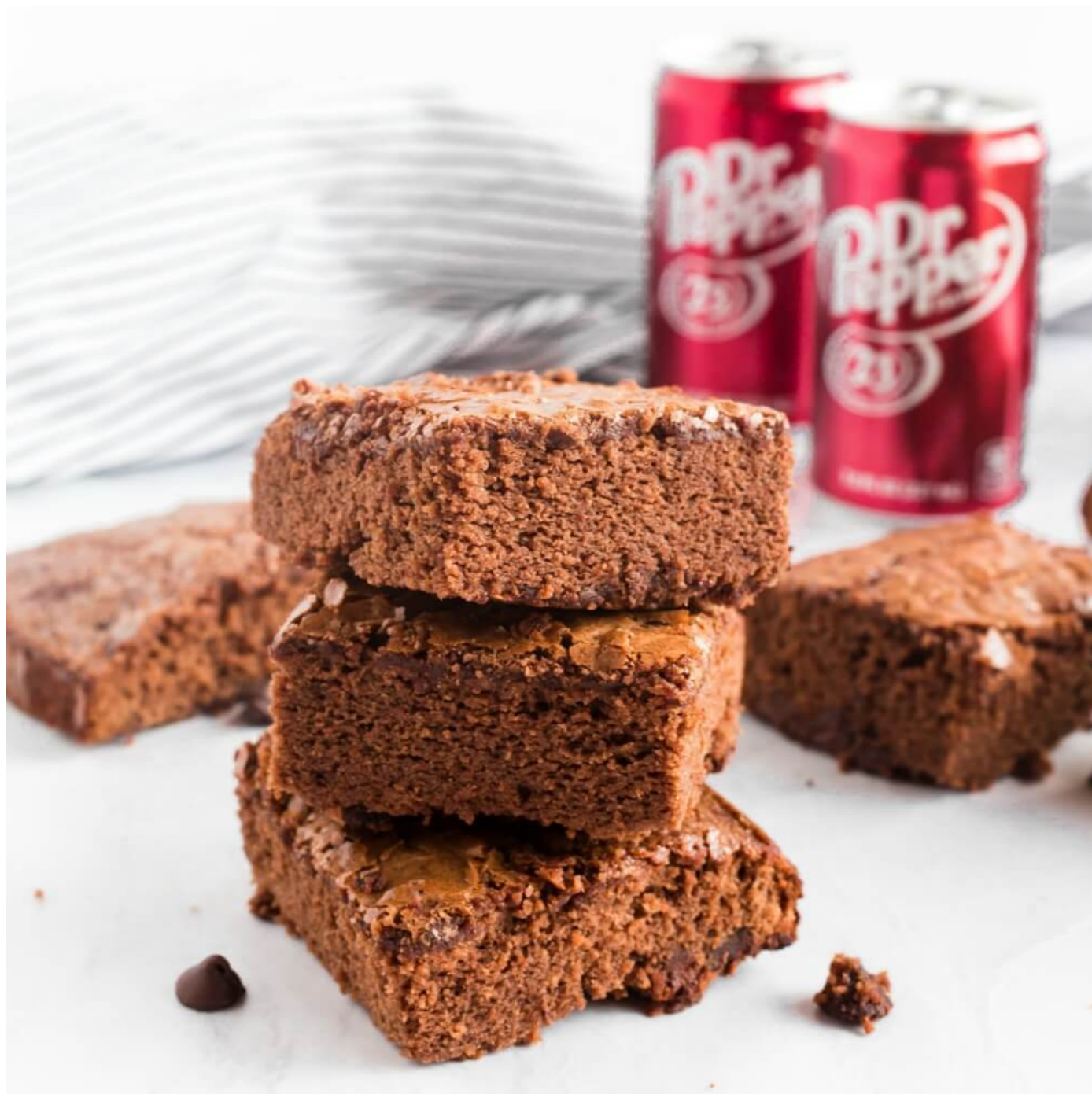
### Ingredients

- 1 box yellow butter cake mix plus eggs, butter, and milk
- 2 5.1 ounce packages of pudding
- 2 containers of frozen whipped topping
- 4-5 bananas
- 8-10 vanilla wafers for garnish

### Instructions

1. Mix together the cake mix using the directions on the box. Typically it calls for water, butter, and eggs -- but instead of using water, use milk. Bake in a 9 x 13 pan according to box directions.
2. Once baked, allow to cool slightly, then using the end of a wooden spoon, poke holes all over the cake and allow to cool a little more.
3. Prepare one package of banana pudding with 3 cups of milk, then pour over the cake, allowing to seep into the holes. Chill the cake for about 15 minutes.
4. Prepare one package of banana pudding with 2 cups of milk and 2 cups of whipped topping. Allow to thicken.
5. Remove the cake from the fridge and cover the entire cake with sliced bananas.
6. Spread the pudding and whipped topping mixture over the entire cake like icing.
7. Then cover with a layer of whipped topping and garnish with vanilla wafers.

# Dr Pepper Brownies



## Dr Pepper Brownies

Serves 8

### Ingredients

- 1 box milk chocolate brownie mix
- 2 eggs
- ½ cup vegetable oil
- ¼ cup Dr Pepper
- ¾ cup semi-sweet chocolate chips
- 1 tsp vanilla extract
- Parchment Paper

### Instructions

1. Preheat oven to 350°. Line a 9 x 9 non-stick baking pan with parchment paper.
2. In a large mixing bowl combine brownie mix, eggs, vegetable oil, Dr. Pepper, semi-sweet chocolate chips, and vanilla extract. Mix together well.
3. Pour into 9 x 9 baking pan and cook 40-42 minutes, or until a toothpick comes out almost clean.
4. Let brownies cool before slicing and serving.



# *Tiger Fudge*



## Tiger Fudge

Serves 40

### Ingredients

- 3 cups white chocolate chips
- 1 cup creamy peanut butter
- 1 cup milk chocolate chips

### Instructions

1. Melt white chocolate chips and creamy peanut butter together in the microwave at 30 second intervals stirring after each time until melted and mixed together
2. Pour into a 9x13 pan lined with parchment paper.
3. In a new bowl melt milk chocolate chips in the microwave in short increments, 30 seconds at a time, stirring after each time
4. Pour melted milk chocolate chips over the white chocolate chips/peanut butter mixture in the pan
5. Using a knife make a swirl design dragging the tip of the knife around the pan.
6. Let sit for 2 hours or more until hardened.
7. Cut into squares.

# Butterscotch Haystacks



## Butterscotch Haystacks

Serves 36

### Ingredients

- 7 cups chow mein noodles
- 1.5 cups butterscotch chips
- 3/4 cup peanut butter
- 1/2 cup salted peanuts

### Instructions

1. Place the peanuts and the chow mein noodles in a large bowl.
2. In a medium saucepan over low heat melt the chips and the peanut butter together.
3. Pour the butterscotch chips and peanut butter mixture over the peanuts and noodles and toss together until all coated.
4. Drop by tablespoons onto wax paper making little piles and allow to cool.

# Key Lime Pie



## Key Lime Pie

Serves 8

### Ingredients

- 14 ounces of sweetened condensed milk 1 small can
- 1/2 cup lime juice
- 16 ounces Cool Whip
- graham cracker crust

### Instructions

1. Mix the Cool Whip and sweetened condensed milk, then stir in lime juice.
2. Pour into the graham cracker crust and spread evenly.
3. Refrigerate for a few hours or overnight before serving.

# Chessmen Banana Pudding



## Chessmen Banana Pudding

Serves 12

### Ingredients

- One 14 ounce can sweetened condensed milk
- One 12 ounce container frozen whipped topping thawed
- Two bags Pepperidge Farm Chessman cookies
- 6-8 bananas sliced
- 2 cups milk
- One 5 ounce box instant French vanilla Pudding
- One 8 ounce package cream cheese softened

### Instructions

1. Using a 9 x 13 pan layer the bottom of the pan with one bag of cookies (use any broken ones for the bottom).
2. Layer the sliced bananas over the top of the cookies.
3. In a large bowl combine the milk and pudding mix using an electric mixer, about 5 minutes until it starts to get thick.
4. In another large bowl combine the cream cheese and sweetened condensed milk with the mixer until smooth.
5. Fold the whipped topping into the cream cheese mixture.
6. Add the cream cheese mixture to the pudding mixture and stir until well blended or you could use the mixer you were already using!
7. Pour the mixture over the cookies and bananas.
8. Place the remaining cookies on top of this mixture.
9. Carefully cover with plastic wrap. Refrigerate at least 4 hours until ready to serve. Can be made the day before and refrigerated overnight.

# *Hawaiian Wedding Cake*





## Hawaiian Wedding Cake

Serves 12

### Ingredients

- 1 box of yellow cake mix
- Eggs for cake mix
- Oil for cake mix
- Water for cake mix
- 1 can of crushed pineapple
- 1 cup of sugar
- 3 bananas
- 1 package of vanilla instant pudding
- 1 large container of cool whip
- Coconut
- Walnuts crushed

### Instructions

1. Bake cake mix as directed. When cake is done and still hot, poke holes all over with the handle of a wooden spoon.
2. Heat the pineapple and sugar until sugar is dissolved, then pour over the hot cake. Let cool.
3. Slice bananas over pineapple.
4. Make pudding as directed and spread over bananas.
5. Spread Cool Whip over pudding.
6. Sprinkle with coconut and nuts.

# Watergate Salad



# Watergate Salad

Serves 8

## Ingredients

- 2 boxes pistachio pudding mix
- 1 large can crushed pineapple
- 12 oz whipped topping
- 1/2 cup chopped pecans
- 1 1/2 cup white mini marshmallows
- chopped pecans and maraschino cherries for garnish
- 1 cup shredded coconut if desired

## Instructions

1. In a large bowl, combine the pudding mix and pineapple until mix has completely dissolved and pineapple mixture has thickened.
2. Stir in chopped pecans and mini marshmallows, then fold in whipped topping.
3. Transfer to serving bowl or glass and top with chopped pistachios and cherries.

# Banana Pudding



## Banana Pudding

Serves 10

### Ingredients

- 2 cans sweetened condensed milk 14-ounces each
- 3 cups milk
- 1 cup water
- 2 large boxes instant vanilla pudding 5.1-ounces each
- 4-6 bananas
- 1 box vanilla wafers 11-ounces
- 1 tub Cool Whip 8-ounce

### Instructions

1. In a medium-size bowl whisk together the sweetened condensed milk with the water and milk.
2. Stir in the instant vanilla pudding and blend well.
3. Line the bottom of an 8x8 casserole dish with one layer of vanilla wafers.
4. Thinly slice your bananas and add a layer of bananas over the wafers.
5. Next, give your pudding a quick stir and pour a layer of pudding over the bananas.
6. Repeat the layers using wafers, bananas, pudding, wafers, bananas, pudding until you have filled your dish and make the top layer be a layer of vanilla wafers.
7. Cover the dish with plastic wrap and refrigerate overnight to allow the vanilla wafers to soften.
8. Top with Cool Whip before serving and garnish with extra banana slices or wafers.

# *Caramel Apple Dump Cake*



# Caramel Apple Dump Cake

Serves 12

## Ingredients

- 2 (20 oz) cans apple pie filling
- 1/4 tsp allspice
- 1/4 tsp cinnamon
- 1/2 bag Werther's Original Chewy Caramels (10.8 oz bag), cut in half
- 1 box super moist butter yellow cake mix
- 3/4 cup salted butter (1 1/2 sticks) cut into 15 squares
- vanilla ice cream for serving

## Instructions

1. Preheat oven to 350 degrees. Spray a 9×13 baking dish with cooking spray
2. Dump both cans of apple pie filling into the baking dish. Sprinkle allspice and cinnamon over apples. Stir to mix. Smooth with a spatula.
3. Cut 1/2 of the bag of caramels in half. Sprinkle them over the top of the apples
4. Top with DRY cake mix. Smooth with a spatula.
5. Evenly add cold butter pieces to the top of the cake.
6. Place in the oven and let bake uncovered for 45 minutes. Rotate pan half way through cooking. The cake is done when the sides of the cake are bubbling and it is golden brown on top.

# Old Fashioned Oatmeal Cake





# Old Fashioned Oatmeal Cake

Serves 12

## Ingredients

For the oatmeal cake:

- 1 ½ cups of boiling water
- 1 cup of quick oats
- 1 ½ cups of shortening
- 1 cup of brown sugar
- 1 cup of white sugar
- 2 eggs
- 1 ⅓ cup of flour
- ½ teaspoon of salt
- ½ teaspoon of nutmeg
- 1 teaspoon of soda
- 1 teaspoon of cinnamon

For the frosting:

- 1 cup of milk
- ½ a cup of flour
- 1 cup of powdered sugar
- ½ a cup of margarine
- ½ a cup of shortening
- 1 teaspoon vanilla

## Instructions

For the oatmeal cake:

1. Pour boiling water over the oats and let them sit for 20 minutes.
2. Cream shortening, then add sugar and rest of cake ingredients. Mix in the oats.
3. Use baking spray to evenly coat a 9×13 pan and then pour your batter in.
4. Bake at 325 degrees for 40-45 minutes.

For the frosting:

1. Cook the milk and flour until they're thick and then cool.
2. Cream together with the sugar, margarine, and shortening, then add vanilla.
3. Spread evenly over cooled cake and enjoy.

# Vanilla Crazy Cake



# Vanilla Crazy Cake

Serves 9

## Ingredients

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

## Instructions

1. Preheat oven to 350 degrees.
2. In an UNGREASED 9X9 pan add the flour, sugar, 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 25-30 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.

# Lunch Lady Brownies



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## Lunch Lady Brownies

Serves 12

### Ingredients

For the brownies:

- 1 cup melted butter
- 1/2 cup cocoa powder
- 2 cups all purpose flour
- 2 cups sugar
- 1/2 tsp salt
- 4 eggs
- 3 tbsp vanilla

For the frosting:

- 1/4 cup melted butter
- 1/4 cup milk
- 3 cups powdered sugar
- 1 tbsp vanilla
- 1/4 cup cocoa powder

### Instructions

1. In a medium bowl, mix together the melted butter and cocoa powder until smooth.
2. Add the flour, salt, and the sugar and mix together (mixture will be dry and crumbly).
3. Add in the eggs and vanilla and mix until smooth.
4. Line a 9×13 pan with parchment paper and pour batter into pan.
5. Bake at 350 for 20-25 minutes or until a toothpick inserted in the middle comes out clean.
6. While the brownies are baking, make the frosting by whisking together butter, milk, powdered sugar and vanilla. The frosting should be thick and spreadable. It should be similar to the consistency of canned frosting....but way better. If it's too thick, add a little milk, a tablespoon at a time.
7. Let sit for 15-20 minutes before frosting. Then spread frosting over the top of the brownies.
8. Let cool completely before slicing.

# S'mores Bars



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## S'mores Bars

Serves 15

### Ingredients

- 2 cups Graham cracker crumbs
- 8-12 tbsp butter melted
- 1/2 cup powdered sugar
- 4 Hershey's Extra Large Chocolate Bars 4.4 ounce bars
- 1 package mini marshmallows 10 oz

### Instructions

1. Preheat the oven to 350 degrees. Grease 9 x 13" pan with non-stick butter spray.
2. In a medium bowl, mix graham cracker crumbs, powdered sugar and butter with a spoon.
3. Place mixture in the bottom of the baking pan. Distribute the mixture evenly and press down and firmly with your fingers to "pack it" along the bottom and sides of the pan.
4. Place the pan back in the oven for approximately 3 minutes, until the chocolate just begins to melt and gets shiny.
5. Remove the pan from the oven and let it cool for 1 – 2 minutes. Place marshmallows on top of the chocolate, packing them in closely next to each other.
6. Turn your oven to broil, put the pan in the oven, and keep a close eye on your s'mores bars! The bars should broil for about 2 minutes, or until they begin to brown. Be careful not to overcook the bars.
7. Remove the pan from the oven and let the bars cool completely. Cut and serve.

# Chocolate Trifle





## Chocolate Trifle

Serves 8

### Ingredients

- 1 chocolate cake (baked per box instructions for 9×13 pan)
- 12 oz frozen whipped topping slightly thawed
- 2 boxes instant chocolate pudding 3.9 oz each
- 4 cups milk
- 5-6 bars Heath candy bars crushed into small chunks, divided

### Instructions

1. Cut the baked cake into small cubes about 1 to 1 ½ inches in size.
2. Place the dry pudding in a medium size bowl and add the milk. Mix with a mixer for two minutes or whisk by hand until thick.
3. In the trifle bowl place half of the pieces of chocolate cake pressing gently to fill in any gaps.
4. Next take half of the pudding and spread over the cake layer.
5. Then spread half of the whipped topping on top of the pudding layer.
6. Sprinkle with half of the crushed candy bars.
7. Repeat layers with cake, pudding, final topping of whipped topping and then candy bar chunks on top.
8. Chill for 1-2 hours before serving.

# Easy Oreo Dessert



## Easy Oreo Dessert

Serves 10

### Ingredients

- One package 14.3 ounce Oreo cookies crushed and divided
- ¼ cup butter melted
- 1 cup heavy whipping cream
- 1 teaspoon vanilla
- 8 ounces cream cheese softened
- 3 tablespoons sugar
- One 14 ounce can sweetened condensed milk

### Instructions

1. Remove 12 Oreos from the package.
2. Crush the remaining Oreos either by placing in a Ziploc bag and using a rolling pin or placing in a food processor.
3. Mix half of the crushed Oreo crumbs with the melted butter. Press into a 9x9 pan to form the crust. Place into the refrigerator while preparing the filling. Set the rest of the Oreo crumbs aside.
4. In a large bowl whip the heavy cream until stiff peaks form. Set aside.
5. In another large bowl cream together the cream cheese and sugar. Add the vanilla and mix again.
6. Next add the heavy whipping cream to the cream cheese mixture folding gently with a spatula.
7. Add the sweetened condensed milk and continue mixing gently until fully combined.
8. Mix in the remaining Oreo crumbs.
9. Spread the mixture evenly over your cookie base.
10. Crush the remaining 12 Oreos and sprinkle them on top of the filling.
11. Cover with foil. Return to the freezer and chill until solid (3-4 hours, overnight is best).
12. Remove from the freezer 15 minutes before serving.

# *Peanut Butter Monkey Bread*



# Peanut Butter Monkey Bread

Serves 8

## Ingredients

For monkey bread:

- 1 cup sugar
- 1 Tablespoon cinnamon
- ¼ cup peanut butter
- 2 oz cream cheese softened
- 1 cup butter melted
- 2 cans large size biscuits 16 biscuits total

For icing:

- 1 cup powdered sugar
- 1/4 cup peanut butter
- 3-4 Tablespoons of milk

## Instructions

For monkey bread:

1. Place the sugar and cinnamon in a plastic storage bag.
2. Remove biscuits from one can and cut each biscuit into fourths (total of 32 pieces)
3. Place the biscuit a few pieces at a time in the plastic bag and shake until well coated. Continue until all pieces are coated.
4. Place the 32 pieces of biscuits into the bottom of a well-greased Bundt pan.
5. Mix the  $\frac{1}{4}$  cup peanut butter and softened cream cheese together until smooth.
6. Dollop the peanut butter/cream cheese mixture over the first layer of biscuits going all the way around the pan.
7. Repeat steps 2-4 with the remaining can of biscuits layering the sugar-coated biscuits on top of the layer of peanut butter/cream cheese biscuits.
8. In a large microwavable bowl melt the butter. Add the remaining sugar from the plastic storage bag to the melted butter and stir until sugar dissolves.
9. Pour this mixture over the biscuits. Shake the pan to distribute the mixture all around the biscuits.
10. Bake for 35 minutes at 350 degrees.
11. Rest the pan on the counter for 10 minutes before flipping onto serving plate.

For icing:

1. Add powdered sugar and peanut butter to a small bowl. Mix with a mixer until smooth.
2. Add the milk one tablespoon at a time until you reach a slightly thick, pourable consistency.
3. Pour over the plated monkey bread. Save a little extra to pour over individual pieces if desired.

# Blueberry Delight



# Blueberry Delight

Serves 16

## Ingredients

- 1 individual package graham crackers 9 crackers
- ¼ cup sugar
- ½ cup butter melted
- 1 8 oz package cream cheese
- 16 oz cool whip
- 1 cup powdered sugar
- 2 21 oz cans blueberry pie filling
- Optional: white chocolate bar to make curls for topping
- Optional: ½ cup chopped pecans for topping

## Instructions

1st Layer:

1. Preheat the oven to 350 degrees.
2. In a food processor, pulse the graham crackers and pecans until finely chopped.
3. In a large bowl, stir together the melted butter, ¼ cup sugar, and graham cracker mixture until the sugar is completely absorbed.
4. Press the mixture into a 9 x 13 inch pan, creating an even layer on the bottom.
5. Bake for 8 minutes and allow it to cool completely before starting the 2nd layer.

2nd Layer:

1. In a large bowl, mix together the cream cheese, half of the cool whip (8 oz), and powdered sugar. Spread over the crust.

3rd Layer:

1. Spread blueberry pie filling on top of cream cheese layer.

4th Layer:

1. Spread remaining cool whip on top of the blueberry pie filling.
2. Refrigerate for 3 - 4 hours, or overnight if possible.
3. Top with white chocolate curls and chopped pecans before serving.



# No Bake Oreo Pie



# No Bake Oreo Pie

Serves 8

## Ingredients

For the Oreo crust:

- 25 Oreo cookies the wafers and fillings
- 5 tbsp unsalted butter melted

For the Oreo pie filling:

- 8 oz cream cheese
- 3/4 cup powdered sugar
- 2 cups whipped topping thawed
- 10 Oreo cookies chopped

## Instructions

For the Oreo crust:

1. Crush the Oreo cookies in a food processor. Or place them in a Ziploc bag and bash with a rolling pin.
2. Mix the crushed cookies with melted butter.
3. Press into the bottom and up the sides of a 9-inch pie plate. I like to use the bottom of a glass cup for this.
4. Place in the fridge as you make the filling.

For the Oreo pie filling:

1. In a large bowl beat the cream cheese and powdered sugar together until soft.
2. Fold in the whipped topping, followed by the chopped Oreo cookies.
3. Spoon the filling into the pie crust then smooth the top.
4. Place in the fridge to chill for at least an hour before serving.

# Blondies



## Blondies

Serves 16

### Ingredients

- 8 tablespoons 1 stick unsalted butter, melted, plus more for pan
- 1/2 cup packed light-brown sugar
- 1/3 cup granulated sugar
- 1 large egg room temperature
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 cup semi-sweet chocolate chips

### Instructions

1. Preheat oven to 350 degrees. Brush an 8-inch square baking pan with melted butter; line pan with parchment paper, leaving a 2-inch overhang on two sides. Also, butter paper.
2. In a large bowl, whisk room temperature butter and sugars until smooth. Whisk in egg and vanilla until fully incorporated.
3. Add flour and salt; mix just until moistened (do not over mix). Fold in 1/2 cup semi-sweet chocolate chips.
4. Transfer batter to prepared pan; pour and smooth top. Sprinkle with remaining chocolate chips.
5. Bake until top is golden brown and a toothpick inserted into the center comes out clean, between 40 to 45 minutes.
6. Set pan on a wire rack, and let cool completely. Using parchment overhang, lift cake from pan and transfer to a cutting board; cut into 16 squares.

# Vanilla Cupcake



# Vanilla Cupcake

Serves 24

## Ingredients

For the cupcakes:

- 1 box white cake mix
- 3.5 ounce box instant vanilla pudding
- 4 eggs
- 1 cup sour cream
- 3/4 cup vegetable oil
- 1/2 cup milk

For the frosting:

- 6 sticks room temperature butter
- 3 cups powdered sugar
- 1 tablespoon vanilla

## Instructions

1. In a mixing bowl, whisk together cake mix and vanilla pudding.
2. In a separate bowl mix together eggs, oil, milk and sour cream.
3. Add wet ingredients into dry ingredients.
4. Divide batter among 24 cupcake liners. Fill each cupcake liner half way with batter.
5. Bake at 350 for 20 minutes. Remove from oven and let cool.
6. While the cupcakes are cooling, make the frosting.
7. In a stand mixer fitted with the whisk attachment, combine butter, powdered sugar and vanilla. Turn on low and mix until all the powdered sugar is mixed into the butter. Turn on high and whip for 30 seconds until the frosting is light and fluffy.
8. Frost cupcakes, and top with sprinkles.

# Texas Sheet Cake



## Texas Sheet Cake

Serves 12

### Ingredients

For the cake:

- 2 cups flour
- 2 cups sugar
- 1/4 tsp salt
- 4 tbsp cocoa
- 2 sticks butter
- 1 cup boiling water
- 1/2 cup buttermilk
- 2 eggs whisked together
- 1 tsp baking soda
- 1 tsp vanilla

For the icing:

- 1 3/4 stick butter
- 4 tbsp cocoa
- 6 tbsp milk
- 1 tsp vanilla
- 1 lb powdered sugar



## Instructions

1. Lightly spray an 18×13 baking sheet with cooking spray and set aside. Preheat your oven to 350°.
2. In a large mixing bowl combine your flour, sugar, and salt.
3. In a large sauce pan over medium-low heat melt your butter. Add your cocoa powder and whisk together.
4. Add boiling water and whisk it into the mixture.
5. In a separate small bowl combine your buttermilk, eggs, baking soda and vanilla and whisk together. Stir buttermilk mixture into chocolate mixture and whisk together. Mix with dry ingredients (flour, sugar, and salt).
6. Pour into sheet cake pan and bake at 350° degrees for 20 minutes. Remove from the oven and poke with forks (so that the yummy frosting goes down into the cake just a little bit and makes it even that much better).
7. While your cake is baking start your frosting by melting your butter in a large saucepan over med-low heat. Add your cocoa and whisk together. Turn off heat. Add your milk, vanilla and powdered sugar (sift it in while whisking instead of just dumping all of it in at once). Stir until no lumps remain.
8. Pour your frosting over your cake and let cool for about 10-15 minutes before serving.