

Lazy Comfort Desserts



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Strawberry Pretzel Salad

Strawberry pretzel salad is an old-fashioned Southern recipe that's popular at potlucks and holiday dinners. But why it's called a salad is anyone's guess! This fruity, sweet and salty treat is actually a strawberry dessert with a pretzel crust.

Strawberry Pretzel Salad

Serves 12

Ingredients

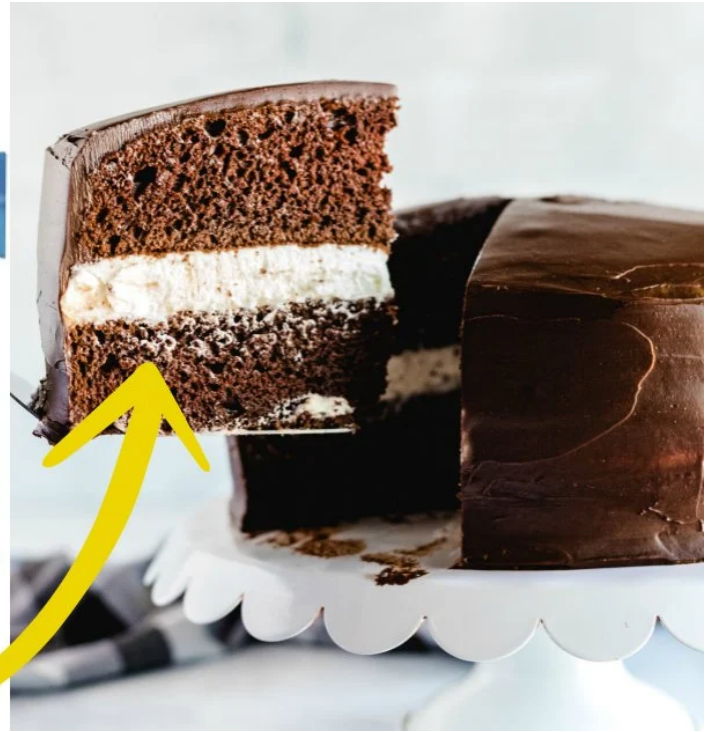
- 2 1/2 cups pretzels, crushed
- 1 1/2 cups sugar, divided
- 3/4 cup butter, melted
- 12 ounces cream cheese
- 2 tsp vanilla
- 12 ounces Cool Whip
- 3-4 cups fresh strawberries, sliced
- 6 ounces strawberry gelatin (2 packages)
- 2 cups water, boiled

Instructions

1. In a medium bowl, combine crushed pretzels, $\frac{3}{4}$ cup sugar, and melted butter. Press into the bottom of the 9×13 pan. Bake for 10 minutes. Cool completely. a. When crush pretzels by putting them in a ziploc bag and using a rolling pin, wooden spoon, or your hands to crush them.
2. In a large mixing bowl, beat the cream cheese, remaining $\frac{3}{4}$ cup sugar, and the vanilla until well combined. Fold in the cool whip.
3. Spread the cream cheese mixture on top of the pretzel crust, making sure it completely covers the crust and touches the sides of the pan. This will help “block” the jello (in step 5) from going into the crust and making it soggy. Place in the fridge until chilled.
4. In a medium bowl, add the 2 cups of boiled water to the jello and stir until jello is completely dissolved. Stir in sliced strawberries. Chill in fridge until the jello is partially set.
5. Carefully pour or spoon the strawberry jello over the top of the cream cheese mixture. Cover and refrigerate until the jello and dish is firm.

Notes

- When adding the cream cheese mixture to the pan, make sure that it goes all the way to the edges. This creates a barrier to prevent the jello from seeping down into the pretzel base and making it soggy.
- When making the jello, don't leave it in the fridge for too long. If it sets too much it will have chunks and won't pour evenly over the strawberries.
- If you just can't get enough of jello, you can add an extra 3-ounce box of gelatin and an extra two cups of water.
- If the Cool Whip is your favorite ingredient in this dessert, you can add a little more on top of each serving.



Ding Dong Cake

If you used to enjoy eating Hostess Ding Dongs as a child, you'll love this giant Ding Dong cake recipe. This easy-to-make chocolate Ding Dong cake has devil's food cake layers, a vanilla cream filling and a coating of rich chocolate ganache. It's a chocoholic's dream!

Ding Dong Cake

Serves 12

Ingredients

Cake Ingredients

- 1 box Betty Crocker Devil's Food Cake Mix
- 3.4 ounce package of instant chocolate pudding mix
- 4 eggs
- 1 cup sour cream
- 1/2 cup warm water
- 1/2 cup vegetable oil

Cream Filling Ingredients

- 5 tbsp all purpose flour
- 1 cup whole milk
- 1 tsp vanilla extract
- 1 cup sugar
- 1 cup butter

Chocolate Ganache Ingredients

- 12 ounces semi sweet chocolate chips
- 1 tbsp sugar
- 1 1/4 cups heavy whipping cream

Instructions

1. Preheat the oven to 350 degrees. Cut 2 circles the same size as the bottom of a 9 inch cake pan out of parchment paper. Place each circle of parchment paper on the bottom of 2 nonstick 9-inch cake pans, then spray the bottom and sides of pans with cooking spray. Set aside.
2. In a large mixing bowl, combine Devil's Food Cake Mix, instant chocolate pudding mix, 4 eggs, 1 cup sour cream, ½ cup warm water, and ½ cup vegetable oil. Mix together until combined.
3. Divide mixture evenly and pour into 9-inch cake pans, directly over the parchment paper.
4. Bake in the oven for 28-31 minutes, making sure not to open the oven door until the cake is done cooking. This will prevent the cake from falling in the middle. The cake is done baking when a toothpick is inserted in the middle and comes out clean. Remove from the oven and let cool on the counter in the pan for 30 minutes.
5. Once cake is cooled, flip over (out of the pan) onto a piece of parchment paper on the counter. Continue cooling the bottom of the cake until completely cooled.

CREAM FILLING DIRECTIONS:

1. In a small saucepan over medium-low heat combine milk and 5 tbsp flour. Whisk together until no lumps remain. Allow mixture to thicken over medium-low heat, whisking slowly the entire time.
2. As soon as the mixture thickens and starts to form lumps remove it from the heat and continue to whisk together for an additional 1-2 minutes. Add vanilla extract and whisk to combine.
3. Let mixture completely cool down on the countertop before moving on to the next step.
4. Once the mixture is cooled add butter and sugar to the bowl of a stand mixer with the paddle attachment. Mix on medium high for 3-4 minutes, or until light and fluffy. Slowly add the cooled milk and flour mixture to the mixing bowl, 1 tbsp at a time. Once all of the milk and flour mixture has been added run the mixer until the filling is light and fluffy.
5. Spread cream filling over the bottom of one round 9-in cooled cake. Wipe the sides with a knife to make sure the filling is flat with the side of the cake.
6. Place the second 9-inch cooled cake on top of the cream filling, bottom side down. Refrigerate while making the ganache mixture.

CHOCOLATE GANACHE DIRECTIONS:

1. In a medium mixing bowl combine heavy whipping cream and semi sweet chocolate chips. Microwave for 20 seconds, remove from the microwave and stir together. Repeat two additional times for a total of 60 seconds heat time. Using a hand mixer, mix the heavy cream and chocolate until it is dark brown in color. Let cool on the counter for 15-20 minutes.
2. Remove the cake from the refrigerator and slowly pour the ganache filling over the top of the cake, letting the ganache run down the sides.



Candied Almonds

These classic candied almonds are the perfect sweet and crunchy treat. They are so simple to make with a handful of delicious ingredients and are ready in just minutes!

Candied Almonds

Serves 4

Ingredients

- 1.5 cups almonds 7oz
- 6 tbsp brown sugar
- 4 tbsp water
- 1 tbsp cinnamon
- 1 tsp vanilla extract optional

Instructions

1. First, put some parchment paper on a baking sheet and set aside.
2. Then place all ingredients in a microwave-safe bowl that has a lid.
3. Turn your microwave on full power (or 1000 watts) and cook the almonds with the lid on for 2 minutes.
4. Cook another 2 minutes and stir again.
5. Cook for another 60 seconds and stir for the last time.
6. If needed, you can cook for another 30 seconds.
7. Spread the almonds on your baking sheet and let them dry.



Cherry Cheesecake Cookies

These mini cherry cheesecake cookies combine the best flavors of cheesecake and cookies into each delicious bite. They taste just like cherry cheesecake, but with all the chewiness of a cookie. Plus, they're so simple to make!

Cheery Cheesecake Cookies

Makes 24

Ingredients

- 1 1/4 cups flour
- 1 tsp baking powder
- 1/4 tsp salt
- 8 ounces cream cheese, softened
- 10 tbsp butter
- 3/4 cup sugar
- 2 egg yolks
- 1 tsp vanilla
- 1/2 cup graham cracker crumbs
- 21 ounce can of cherry pie filling

Instructions

1. In a small bowl, combine the flour, baking powder, and salt. Set aside.
2. In a large mixing bowl, cream together the cream cheese and butter for 1 minute. Add the sugar and mix until well combined. Mix in egg yolks and vanilla
3. Add dry ingredients to the mixing bowl. Start on low speed and increase to medium, mixing until well combined. Refrigerate the dough for at least 30 minutes or even up to overnight.
4. Preheat the oven to 350°. Line a cookie sheet with a baking mat or parchment paper or spray lightly with cooking spray. Pour the graham cracker crumbs onto a plate or into a small bowl.
5. Using a 1 tablespoon cookie dough scooper, scoop dough into balls. Roll the balls in the graham cracker crumbs, covering completely with graham cracker crumbs. Place two inches apart on the prepared cookie sheet.
6. Bake the cookies for 12 minutes. Immediately, using the back of a 1/2 tablespoon measuring spoon, press an indentation in the middle of each cookie, trying not to break the "sides" of the cookies.
7. Using a fork, place two cherries into the middle of each cookie. Using a fork, rather than a spoon, helps to decrease the amount of pie filling juices so that the filling does not overflow.
8. Store in the refrigerator until serving.



Peanut Butter Cookies

This classic peanut butter cookies recipe could not be more simple, and produces an extra large batch of soft, chewy, homemade cookies. With this fool-proof recipe, you'll have easy peanut butter cookies that are seriously the best.

Peanut Butter Cookies

Makes 48

Ingredients

- 1/2 cup butter
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/2 tsp vanilla
- 1 1/4 cups flour
- 3/4 tsp baking soda
- 1/4 tsp salt

Instructions

1. Cream butter, peanut butter, sugars, egg, and vanilla. Add to dry ingredients.
2. Shape into 1-inch balls; roll in granulated sugar.
3. Place balls 2 inches apart on ungreased cookie sheet.
4. Crisscross with fork to flatten cookie dough.



No-Churn Vanilla Ice Cream

Homemade ice cream is easy to enjoy anytime — even without a machine — with this no-churn vanilla ice cream. Heavy whipping cream, condensed milk, and vanilla create a creamy and delicious classic vanilla flavor. You can also add in your favorite fruits, nuts, or other ingredients to create your own unique ice cream flavors!

No Churn Vanilla Ice Cream

Serves 6

Ingredients

- 1 (14 oz) can sweetened condensed milk
- 2 tsp vanilla extract or vanilla bean paste
- pinch of salt
- 2 cups heavy whipping cream chilled

Instructions

1. Place a large mixing bowl, and a loaf pan in the freezer 30 minutes prior to making this recipe.
2. In a separate medium bowl combine sweetened condensed milk, vanilla extract, and pinch of salt. Set aside.
3. Remove the large bowl from the freezer and add the chilled heavy whipping cream. Use an electric mixer on high speed to beat together until stiff peaks form.
4. Once cup at a time, add whipped cream to the sweetened condensed milk mixture. Carefully fold together with a rubber spatula until no streaks remain.
5. Pour into loaf pan. Spread evenly with a rubber spatula. Cover with foil and place in the freezer.
6. After 2 hours of freezing add any additional mix in ingredients (if desired) and swirl with a knife. Cover and return to the freezer for an additional 3 hours, or until set.
7. Remove ice cream 5 minutes prior to serving to allow it to soften slightly.



Berry Icebox Cake

Strawberries and whipped cream, with crunchy graham crackers put together in layers to make the perfect light summer dessert... that's what you get when you make berry icebox cake. It's a tasty no-bake dessert and the best treat for a hot summer day. You will love this refreshing berries and cream icebox cake recipe.

Berry Icebox Cake

Serves 12

Ingredients

- 1 – 8 oz package cream cheese
- 3 1/2 cups heavy whipping cream
- 3/4 cups sugar
- 1 tbsp vanilla
- 1 tbsp lemon juice
- 1 – 14 oz box graham crackers
- 2 1/2 cups blueberries divided
- 3 cups strawberries divided (2 cups thinly sliced, 1 cup sliced in half for top)

Instructions

1. In a large bowl cream the cream cheese and sugar together until smooth.
2. Add the heavy whipping cream, vanilla, and lemon juice and beat until mixture begins to thicken and forms soft peaks. Set aside.
3. On the bottom of a 9x13 pan, place a single layer of graham crackers.
4. Next, place one-third of the cream cheese mixture over the graham crackers spreading gently. Top this layer with one cup blueberries, and one cup thin sliced strawberries. Repeat this layering process twice more. For the top berry layer place the strawberries that were cut in half in rows with blueberries in between (or however you want to decorate the top.)
5. Refrigerate 2 to 4 hours before serving so that the layers can “settle” into each other.



S'mores Stuffed Cookies

Extra-large means extra delicious with these over-the-top S'mores Stuffed Cookies. Soft, chewy, and stuffed with chocolate, graham crackers and marshmallows, s'mores cookies are a fun twist on the campfire classic treat.

S'mores Stuffed Cookies

Makes 24

Ingredients

- 1 1/3 cups salted butter softened
- 1 cup sugar
- 1 cup light brown sugar packed
- 3 eggs
- 2 tsp vanilla extract
- 3 1/2 cups all purpose flour
- 1 1/2 tsp baking soda
- 3/4 tsp salt
- 3 1/2 cups semi sweet chocolate chips
- 24 large marshmallows cut in half
- 6- 1.55 oz regular sized Hershey's Chocolate Bar broken into pieces
- 1 sleeve honey graham crackers broken into pieces

Instructions

1. Preheat the oven to 375 degrees. Line two large baking sheets with parchment paper. Set aside.
2. In a large bowl with a hand mixer combine butter, sugar, and brown sugar until creamy. Add eggs and vanilla. Beat until combined and fluffy.
3. In another large bowl add flour, baking soda, and salt. Whisk together.
4. Slowly add dry ingredients to butter mixture. Beat together until well combined.
5. Add chocolate chips and use a large spoon to gently combine.
6. Refrigerate cookie dough while you are preparing the S'mores ingredients.
7. Cut marshmallows in half. Break chocolate bars into rectangles, and then break the rectangles into smaller pieces. Break graham crackers into rectangles, and then into smaller pieces. You want everything to be small so it will fit into a cookie ball and not be too tall right in the middle of the cookie.
8. Scoop up about 3 tbsp cookie dough and flatten into a round circle. Layer graham cracker pieces, chocolate bar pieces, and the marshmallow on top. Add another 3 tbsp flattened piece of cookie dough to the top and form into a ball. Repeat steps making sure to space cookies out about 2 inches from each other.
9. Place the baking sheet with un-baked S'mores cookies in the refrigerator for 15-20 minutes before baking. Remove from the refrigerator and place immediately in the oven.
10. Bake at 375 degrees for 9-11 minutes, or until the marshmallow in the middle is melted and the cookie is starting to turn golden brown.
11. Remove from the oven and let sit 2-3 minutes before serving.



Earthquake Cake

This Earthquake Cake is gooey, chocolatey, and full of tasty surprises with every bite. From the big dollops of cream cheese to the crunchy pecans and coconut flakes layered in with chocolate cake mix, this cake takes you by surprise—in a good way!

Earthquake Cake

Serves 12

Ingredients

- 1 1/2 cups sweetened coconut flaked
- 1 1/2 cups pecans chopped
- 1 cup semi-sweet chocolate chips
- 1 box Chocolate Fudge Cake Mix
- 1 1/8 cups water (or 1 cup + 2 tbsp)
- 1/2 cup vegetable oil
- 3 eggs
- 8 oz cream cheese softened
- 1/2 cup butter melted
- 2 3/4 cups powdered sugar
- 1 tsp vanilla

Instructions

1. If desired, toast coconut in skillet on stove top over low heat, stirring often or broil in oven, 2-3 minutes.
2. In a large bowl, mix together the cake mix, water, eggs, and oil. Mix on low until well combined. Set aside.
3. In a medium bowl, using a mixer, cream together the cream cheese, melted butter, and vanilla. Add powdered sugar and mix until smooth. Set aside.
4. Grease the bottom only of a 9×13 baking pan. Evenly spread the coconut, pecans, and chocolate chips on the bottom of the pan.
5. Drop dollops of cream cheese mixture throughout cake and use a skewer or butter knife to swirl slightly into cake mix.
6. Let the cake cool slightly before cutting. It will be gooey inside.



Pineapple Upside Down Cake

Pineapple upside down cake has to be one of the most beautiful looking and best-tasting cakes that exists. It is considered a classic American cake and the trick to making the beautiful top happens when you flip it as you remove it from the oven.

Pineapple Upside Down Cake

Serves 8

Ingredients

For the Pineapple Glaze:

- 1/4 cup of butter
- 1/2 cup of brown sugar
- 1/2 tsp of cinnamon
- 24 oz. can of pineapple rings
- Maraschino cherries

For the Cake Batter:

- 6 tbsp of butter softened
- 3/4 cup of granulated sugar
- 1/3 cup of softened cream cheese
- 2 eggs
- 1 tsp of vanilla
- 3/4 cup of crushed pineapple in juice
- 1 1/4 cup of all purpose flour
- 1/2 tsp of baking powder
- 1/2 tsp of salt

Instructions

1. Pre-heat oven to 350 degrees. Line a 9 or 10 inch cake pan with parchment paper. Add the pineapple glaze ingredients to pan and melt for 5 minutes. Arrange pineapple slices over the sugar mixture and place a cherry in each ring. Set aside.
2. Cream Butter Sugar and Cream Cheese in a stand mixer until light and fluffy. In a medium bowl combine dry ingredients.
3. With mixer on low speed beat in eggs one at a time , followed by vanilla and crushed pineapple until combined.
4. Slowly add dry ingredients until combined. Do not over mix!
5. Carefully spoon batter over pineapples in pan. Bake for 30-40 minutes. Let cool for 5 minutes. Invert onto serving platter.