

CAKES & DESSERTS

CAKE - BLUE RIBBON CARROT

Buttermilk Carton

3 eggs	½ tsp salt
¾ cup vegetable oil	1 cup crushed
¾ cup buttermilk	pineapple, drained
2 cups sugar	2 cups grated carrots
2 cups flour	1 cup coarsely chopped
2 tsp baking soda	walnuts
2 tsp cinnamon	¾ cup shredded coconut

Glaze

1 cup sugar
½ cup buttermilk
½ cup butter or marg
1 tsp vanilla

1. Beat eggs, oil, buttermilk and sugar until blended
 2. Add flour, soda, cinnamon and salt. Blend.
 3. Mix in pineapple, carrots, nuts and coconut.
 4. Pour into greased 9x13 baking dish and bake at 350F for 55 minutes.
 5. Bring glaze ingredients to a boil and simmer 5 minutes.
 6. Remove cake from oven and slowly pour hot glaze over. Cool and serve.
 7. Serves 16.
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CAKE - DOUBLE CHERRY REFRIGERATOR

Lynne McKnight

1 package Cherry gelatin (4 serving size)
1 package Duncan Hines Cherry Supreme Mix

Topping:

1 envelope whipped topping mix (2-2 ½ cup yield)
1 package vanilla instant pudding mix
1 ½ cup cold mil
1 tsp vanilla

1. Dissolve gelatin in ¾ cup boiling water
2. Add ½ cup cold water; set aside at room temperature.
3. Mix and bake cake as directed in a 13x9 pan.
4. Cool cake 20-25 minutes.
5. Poke deep holes through top of warm cake with toothpick, spacing holes ½" apart.
6. With a cup, slowly pour gelatin into holes.
7. Refrigerate

Topping: Chill bowl, blend and whip topping mix, instant pudding, cold milk and vanilla until stiff (3-8 minutes) Immediately frost cake. Serve chilled.

CAKE - LIGHT RECIPE

Cake mix

2 eggs

1 1/3 cups cold water

CAKE - DOUBLE CHOCOLATE COCA-COLA

1 cup Coca Cola (real
thing, not diet)
1/2 cup oil
1 stick butter
3 tbsp cocoa
2 cups sugar
2 cups flour

1/2 tsp salt
2 eggs'
1/2 cup buttermilk
1 tsp baking soda
1 tsp vanilla

Frosting:

1 stick butter
3 tbsp cocoa
6 tbsp of cream or milk
1 tsp vanilla extract
3 3/4 cups confectioner's
sugar

In a saucepan, mix Coca Cola, oil, butter and cocoa and bring to a boil. In another bowl, combine the sugar, flour and salt. Pour the boiling Cola mixture over the flour mixture and beat well. Add the eggs, buttermilk, soda and vanilla and beat well. Pour mixture into a greased and floured 9x13 inch baking pan and bake at 350F for 20-25 minutes. Remove pan. Cool for about 10 minutes before frosting.
Frosting: In a saucepan, combine the butter, cocoa and milk. Heat until the butter melts. Beat in the remaining ingredients and spread on the cake while it's still warm.
Enjoy!

CAKE - RHUBARB PUDDING

Lynne McKnight

4 cups rhubarb
1 cup sugar
3/4 cups water

1/4 cup shortening
1/2 cup sugar

1 egg
1 tsp vanilla
1 cup flour
2 tsp baking powder
1/2 cup milk
salt

1. Cook rhubarb, sugar, water until rhubarb is tender. Keep hot
 2. Mix ingredients as for cake
 3. Pour batter into cake pan
 4. Spoon hot rhubarb over batter
 5. Bake at 350 for 40 minutes
 6. Substitute 3 cups rhubarb and 1 cup strawberries
- Serves 9

CAKE - TRIPLE CHOCOLATE BUNDT

Linda Aasen

Cake:

1 Devil's food cake mix
1 - 113 gram chocolate pudding mix
1 cup sour cream
1/2 cup canola oil
1/2 cup water
4 eggs
1 - 300 gram package milk chocolate chips, divided

Frosting:

2/3 cup reserved milk chocolate chips
1/2 cup sour cream

Cake:

Combine all ingredients except choc chips in large mixing bowl. Blend, then beat 4 minutes at medium speed on electric mixer. Reserve 2/3 cup of choc chips for frosting. Stir remainder of chips into batter. Turn batter into 12-cup Bundt pan sprayed with cooking spray. Bake at 350 degrees F for 50-60 minutes, or until toothpick inserted in centre comes out clean. Cool 10 minutes in pan, then remove by turning out on a wire rack to cool completely.

Frosting:

Melt reserved choc chips. Add sour cream, stirring until smooth. Drizzle of cake.

Tip: for sweeter frosting stir all of the choc chips into cake and frost with your favorite Duncan Hines Frosting. Warm slightly for easy spreading.

Prep time: 15 minutes

Baking time: 50-60 minutes

Makes: 10 servings

Freezing: excellent, unfrosted

PUMPKIN ROLL

3 eggs, beaten	1 tsp baking soda
1 cup white sugar	2 tbsp butter, softened
½ tsp ground cinnamon	8 oz cream cheese
2/3 cup pumpkin puree	1 cup confectioners sugar
¾ cup all purpose flour	¼ tsp vanilla

1. Preheat oven to 375 F. Butter or grease one 10x15 inch jelly roll pan.
 2. In a mixing bowl, blend together the eggs, sugar, cinnamon, and pumpkin. In a separate bowl, mix together flour and baking soda. Add to pumpkin mixture and blend until smooth. Evenly spread the mixture over the jelly roll pan.
 3. Bake 15-20 minutes in the preheated oven. Remove from oven and allow to cool enough to handle.
 4. Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling a towel inside cake and place seam side down to cool.
 5. Prepare the frosting by blending together the butter, cream cheese, confectioners sugar and vanilla.
 6. When cake is completely cooled, unroll and spread with cream cheese filling. Roll up again without towel. Wrap with plastic wrap and refrigerate until ready to serve. Sprinkle top with confectioners sugar and slice into 8-10 servings.
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TRIFLE - CHOCOLATE

1 (19.8 oz) package brownie mix
1 (3.9 oz) package instant chocolate pudding
½ cup water
1 (14 oz) can sweetened condensed milk
1 (8 oz) container frozen whipped topping, thawed
1 (12 oz) container frozen whipped topping, thawed
1 (1.5 oz) bar chocolate candy

1. Prepare brownie mix according to package directions and cool completely.
2. Cut into 1 inch squares.
3. In a large bowl, combine pudding mix, water and sweetened condensed milk. Mix until smooth, then fold in 8 oz of whipped topping, until no streaks remain.
4. In a trifle bowl, layer half of the brownies, half of the pudding mixture and 6 oz of whipped topping. Repeat layers. Shave chocolate onto top layer for garnish.
5. Refrigerate 8 hours before serving.

TRIFLE - HEAVEN IN A BOWL (PEANUT BUTTER BROWNIE TRIFLE)

1 fudge brownie mix	one cup creamy peanut butter
Two packages (13 oz each) miniature peanut butter cups	four tsps. Vanilla extract
four cups cold 2% milk	two cartons (8 oz each) frozen whipped topping thawed
two packages (5.1 oz each) instant vanilla pudding mix	

1. Prepare brownie batter according to package directions.
 2. Bake in a greased 9x13 baking pan at 350F for 20-25 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake).
 3. Cool on a wire rack; cut into $\frac{3}{4}$ inch pieces.
 4. Cut peanut butter cups in half; set aside $\frac{1}{3}$ cup for garnish.
 5. In a large bowl, whisk milk and pudding mixes for 2 minutes (mixture will be thick)
 6. Add peanut butter and vanilla; mix well.
 7. Fold in 1 – $\frac{1}{2}$ cartons whipped topping
 8. Place a third of the brownies in a 5 quart glass bowl
 9. Top with a third of the remaining peanut butter cups.
 10. Spoon a third of the pudding mixture over the top.
 11. Repeat layers twice.
 12. Cover with remaining whipped topping; garnish with reserved peanut butter cups.
 13. Refrigerate until chilled.
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TRIFLE - OREO LASAGNA

(a version of Sex in a Pan)

1 package Oreo cookies	2 tbsp skim milk
4 tbsp butter, melted	12 oz fat free cool whip
8 oz reduced fat cream cheese, softened	6 snack pack fat free chocolate pudding, or one package of pudding)
$\frac{1}{4}$ cup sugar	

1. Spray a 9x13 casserole dish with nonstick spray
2. In a food processor, or in a zip closed bag, crush the Oreo Cookies
3. Set aside 1 cup of crushed Oreos for topping
4. Press buttered Oreo's into the bottom of the prepared dish.
5. In a small bowl whip the softened cream cheese using a mixer until light and fluffy.
6. Mix in sugar, milk and 1 $\frac{1}{4}$ cups of cool whip until well combined.
7. Spread cream cheese layer over the Oreo crust until smooth and even.
8. Layer chocolate pudding in an even layer over the cream cheese.
9. Spoon remaining cool whip over pudding and gently smooth
10. Sprinkle on mini chocolate chips
11. Place in refrigerator to chill for at least 4 hours but overnight is best.

TRIFLE - SHERRY TRIFLE

1 White Cake Mix, 2 layer size
½ cup raspberry jam

Custard:
2 2/3 cups milk
¼ cup custard powder
¼ cup granulated sugar
1/3 cup milk
3/4 tsp vanilla

1/3 cup sherry (grenadine)
Reserved raspberry syrup

15 oz (425 g) frozen raspberries in
syrup, thawed, syrup reserved

Whipped Cream
1 cup whipping cream (or 1 envelope
cream whip)
1 tbsp granulated sugar
½ tsp vanilla
Garnish: maraschino cherries or kiwi

1. Make cake mix according to direction on box, using two 8" round cake pans.
2. Cool completely.
3. Slice in half, horizontally to make four thin layers.
4. Spread two layers with ¼ cup of jam each.
5. Cut all four layers into cubes.
6. **Custard:** Heat first amount of milk in heavy saucepan until it simmers.
7. Stir custard powder and sugar together well in small bowl.
8. Mix in remaining milk and vanilla.
9. Stir slowly into hot milk until mixture boils and thickens.
10. Cool completely.
11. Mix sherry and reserved raspberry syrup in small bowl.
12. Spread ½ the cake cubes in bottom of 2 quart (2L) glass bowl.
13. Pour ½ the sherry mixture over the cubes. Sprinkle with ½ the raspberries.
14. Repeat with remaining cubes, sherry mixture, raspberries and custard.
15. Chill until cold.
16. **Whipped Cream:** Beat cream, sugar and vanilla in small bowl until stiff.
17. Spread over top layer of custard.
18. Garnish with kiwi or other fruit. Serves 6-8