

# QUICK DESSERTS

## Easy Dessert

Purchased angel food bakery cake  
2 small boxes instant vanilla pudding  
2 3/4 cups milk  
Container whipped topping  
Can of cherry pie filling  
Cut up angel food cake into bite size pieces and layer in long cake pan.  
Mix pudding and milk and whip until thick. Add whipped topping and mix through cake. Refrigerate for a couple hours, and then top with cherry pie filling to serve.

Refreshing!  
**Joyce M. Eaton**  
**Port Royal**

## Banana Boats

6 large bananas  
2 cups chocolate chips  
1 (1.5-oz.) bag miniature marshmallows  
Build a campfire. Set out six large pieces of foil. Leaving peels on the bananas, remove the stem. Make a cut in each banana from top to bottom lengthwise. Spoon out a little of the banana. Stuff with chocolate chips and marshmallows. Wrap each banana in the foil. Place wrapped bananas directly in the coals of the campfire and cook for about 5 minutes, until chocolate is melted. Using long tongs, remove bananas from fire. Using a hot pad, slowly unwrap bananas. Eat boats with a spoon right from the peel!

**Tirzah Hosler**  
**Port Royal**

## Raspberry Oatmeal Bars

1/2 cup brown sugar  
1 cup flour  
1/4 teaspoon baking soda  
1/8 teaspoon salt  
1 cup old fashioned oats  
1/2 cup butter, softened  
3/4 cup seedless raspberry jam  
Preheat oven to 350 de-

grees. Grease an 8-inch square baking dish and line with foil. In a medium bowl, combine brown sugar, flour, baking soda, salt and old fashioned oats. Using a pastry blender, cut in butter until mixture is crumbly. Press 2 cups of the crumb mixture in the bottom of prepared pan. Spread raspberry jam over crumb layer to within 1/4 inch of the edge of the pan. Sprinkle remaining crumb mixture over the top of jam layer and press down lightly with hands. Bake in oven for 35 to 40 minutes, until bars are lightly browned. Let cool before cutting into bars.

**Tammy S. Brackbill**  
**Port Royal**

## Chocolate Chip Cupcakes

1 box chocolate fudge cake mix  
1 small box chocolate instant pudding mix  
3/4 cups water  
3 eggs, beaten  
1/2 cup vegetable oil  
1/2 teaspoon almond extract  
1 cup mini chocolate chips (freeze the night before baking)

Mix cake mix, pudding mix, water, eggs, oil and almond extract until smooth, using an electric mixer. Stir in the chocolate chips. Stir thoroughly. Pour into cupcake tins lined with cupcake liners. Fill about 3/4 full. Bake about 20 minutes, or until tested done with a toothpick. Do not overbake. Cool on a wire rack. They are rich and don't need frosting, but you can frost, if desired.

**Gail Spinda**  
**McVeytown**

## Angel Food Dessert

1 package strawberry gelatin mix  
3/4 cup hot water  
1 package frozen straw-

berries  
1 1/2 cups canned milk  
2 tablespoons lemon juice  
Half of a large angel food cake  
Dissolve gelatin mix in the hot water. Add strawberries. Chill until syrupy. Whip chilled canned milk with lemon juice. Fold into gelatin mix. Add broken pieces of angel food cake. Chill.

**Gail Spinda**  
**McVeytown**

## Orange Sherbet

1 1/2 cups sugar  
1 cup water  
2 cups orange juice  
3 tablespoons lemon juice  
1 tablespoon gelatin, softened in 2 tablespoons water and 2 egg whites  
Combine sugar and water and boil for 5 minutes. Dissolve softened gelatin in hot syrup. Beat egg whites until stiff. Pour syrup over beaten egg whites, beating well. Add fruit juices. Pour into tray and freeze. When almost frozen, remove and beat again. Freeze until firm.

**Gail Spinda**  
**McVeytown**

## Banana Cream Dessert

3 cups graham cracker crumbs  
1/2 cup butter or margarine, melted  
3 1/2 cups cold milk  
2 package (3.4-oz. each) instant vanilla pudding mix  
5 medium firm bananas, halved lengthwise and cut into 1/2-inch slices  
1 can (20-oz.) crushed pineapple, drained  
1 carton (20-oz.) frozen whipped topping, thawed  
1/3 cup chopped pecans, optional  
2 milk chocolate candy bars (1.55-oz. each), broken into squares  
Maraschino cherries, op-

tional  
Combine cracker crumbs and butter. Press into an ungreased 13x9x2-inch dish. In mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Pour over crust; top with bananas and pineapple. Spread with whipped topping (dish will be full). Sprinkle with pecans, if desired. Chill for at least 43 hours before cutting. Garnish with candy bar pieces and cherries.

**Lisa Long**  
**Lewistown**

## Chocolate Yogurt Cream Pudding

1 cup Splenda  
1/3 cup baking cocoa  
1 envelope unflavored gelatin  
1 1/3 cup 2 percent milk  
2 cups reduced fat vanilla yogurt  
1 teaspoon vanilla extract  
Raspberries or sliced fresh strawberries  
In a saucepan, combine sugar, cocoa and gelatin. Gradually stir in milk; let stand 5 minutes. Cook over medium heat, stirring constantly, until mixture comes to a boil and gelatin is dissolved. Cool slightly. Add yogurt and vanilla; blend gently until well combined. Pour into dessert dishes. Refrigerate 6 hours or until set. Top with fruit.

**Lisa Long**  
**Lewistown**

## Peanut Butter Apple Crisp

4 cups sliced peeled apples  
3/4 cup packed brown sugar  
1/2 cup all-purpose flour  
1/2 cup quick-cooking oats  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/3 cup butter or margarine, softened  
1 cup peanut butter chips

Sweetened whipped cream, optional  
Place apple slices in a greased 8- or 9-inch square baking dish. Combine brown sugar, flour, oats, cinnamon and nutmeg; cut in butter until crumbly. Stir in chips; sprinkle mixture over apples. Bake at 375 degrees for 25 to 30 minutes or until topping is golden brown and apples are tender. Serve warm with whipped cream, if desired.

**Lisa Long**  
**Lewistown**

## Like Ice Cream Pie

1 (3-oz.) package cream cheese  
2 tablespoons sugar  
1/2 cup milk  
1 cup or 1 (6-oz.) package bits of brickle  
1 (8-oz.) container whipped topping  
1 (9-inch) graham cracker crust  
Smoothly blend first 3 ingredients. Add the bits of brickle. Fold in topping. Pile into crust. Refrigerate several hours before serving.

**Bonnie Ross**  
**McVeytown**

## Banana Whip

1 cup miniature marshmallows  
1/4 cup milk  
1/4 cup whipping cream, whipped  
1/4 cup diced ripe banana  
1/8 teaspoon vanilla extract  
1/3 cup graham cracker crumbs  
1 tablespoon finely chopped walnuts  
In a small sauce pan, combine marshmallows and milk. Cook and stir over low heat until marshmallows are melted. Remove from the heat and let cool. Fold in whipped cream. Add banana and vanilla. Spread crumbs in the bottom of a 2-cup serving dish.

Top with the banana mixture. Sprinkle with nuts. Chill for at least 30 minutes. Makes 1 serving.

**Bonnie Ross**  
**McVeytown**

## Oreo Triple-Layer Chocolate Pie

2 cups cold milk  
2 (4-serving size) packages Jell-O chocolate flavor instant pudding  
1 (6-oz) Oreo pie crust  
1 (8-oz) tub Cool-Whip whipped topping, thawed and divided  
2 cups coarsely chopped Oreo chocolate sandwich cookies  
8 Oreo chocolate sandwich cookies (optional)  
Pour milk into a large bowl. Add the pudding mixes. Beat with a wire whisk for 2 minutes. Spoon 1 1/2 cups of the pudding into crust. Add 1/2 of the whipped topping to the remaining pudding. Stir the mixture gently with a wire whisk until well blended. Spread over pudding layer in crust. Stir the cookies into the remaining whipped topping. Spread over the pie. Refrigerate for 4 hours or until set. Top pie with whole cookies, if desired. Makes 8 to 10 servings.

**Bonnie Ross**  
**McVeytown**

## Peach Cream Pie

Fresh peaches  
3 egg yolks  
3/4 cup sour cream  
3/4 cup sugar  
3 tablespoons flour  
Peach preserves  
Place thinly-sliced fresh peaches into a pie shell. Mix all other ingredients and pour over peaches. Bake at 350 degrees for about an hour. Take out of oven and glaze with peach preserves, warmed in microwave.

**Ellen Knepp**  
**Lewistown**