

## QUICK DESSERTS

### Watergate Salad

8 ounces Cool Whip  
1 package pistachio instant pudding  
1 small can crushed pineapple, drained  
1 1/2 cups miniature marshmallows  
1/2 cup coconut  
1/2 cup walnuts  
Mix Cool Whip and pistachio pudding together thoroughly. Mix rest of ingredients together. Chill overnight or at least 2 hours.

**Barbara Reed**  
Mifflintown

### Heavenly Delight

1 small box sugar-free vanilla pudding  
1 small box sugar-free chocolate pudding  
3 1/2 cup skim milk, divided  
12-15 low-fat graham cracker squares  
2 bananas, sliced  
1 (8-oz.) tub Cool Whip  
Prepare pudding in separate bowls using 1 3/4 cups of milk each. Stir according to package directions until smooth and thick. In bottom of square baking dish, place a layer of graham cracker squares. Spoon chocolate pudding over crackers. Smooth to cover. Add layer of banana slices. Add another layer of graham crackers and spoon vanilla pudding over them. Add another layer of bananas. Spread Cool Whip on top. Crush a few graham crackers and sprinkle on the Cool Whip. Chill at least 6 hours so graham crackers will be soft.

**Barbara Reed**  
Mifflintown

### Tandy Cake

2 cups sugar  
2 cups all-purpose flour  
Dash salt  
2 teaspoons baking powder  
3 eggs  
1 cup milk  
Peanut butter

1 (8-oz.) chocolate bar  
Preheat oven to 350 degrees. Grease and flour cookie sheet with 1 inch sides. Mix sugar, flour, salt and baking powder together. Add eggs and milk and beat well. Bake 15 to 20 minutes until toothpick comes out clean. When cake cools to lukewarm, spread a thin layer of peanut butter on cake. Refrigerate until cold. Melt the chocolate bar and spread on top of peanut butter. Refrigerate until chocolate is set.

**Mary Spagnoletti**  
Burnham

### Banana Split Dessert

1 2/3 cup graham cracker crumbs  
1/4 cup sugar  
1/4 cup butter, melted  
5 medium firm bananas  
1/2 gallon vanilla ice cream  
Hot fudge ice cream topping, warmed  
In a bowl, mix cracker crumbs and sugar. Stir in butter. Press into the bottom of an ungreased 13x9-inch baking pan. Bake at 350 degrees for 8 to 10 minutes or until set. Cool completely. Cut bananas into slices and layer over crust. Cut ice cream width-wise into 3/4 inch slices; place over bananas. Spread edges of ice cream slices to cover bananas and form a smooth layer. Freeze until firm. Remove from freezer 10 minutes before serving. Serve with hot fudge topping. Makes 12 servings.

**Barbara Pennington**  
Lewistown

### Snow Ball Dessert

2 (16-oz.) packages frozen whipped topping, thawed  
1 cup sour cream  
1 1/2 cups white sugar  
6 tablespoons lemon juice  
1 (20-oz.) can crushed pineapple, drained  
1 cup maraschino cher-

ries, sliced  
3 bananas, sliced  
1 cup chopped pecans  
In a large bowl, mix the thawed frozen whipped topping, sour cream, sugar, lemon juice, pineapple, maraschino cherries, bananas and pecans. Chill in the refrigerator approximately 2 hours before serving.

**Charlene Swineford**  
Lewistown

### Peanut Butter Pie

1 1/4 cups graham cracker crumbs  
1/3 cup dry-roasted peanuts, coarsely ground  
2 tablespoons granulated sugar  
1/4 cup plus 2 tablespoons butter, melted  
2/3 cup granulated sugar  
3 tablespoons cornstarch  
1/4 teaspoon salt  
2 1/2 cups evaporated milk  
2 egg yolks, lightly beaten  
1/2 cup peanut butter  
1/2 cup peanut butter morsels  
1 teaspoon vanilla extract  
1/2 cup whipping cream  
1 tablespoon powdered sugar  
1/4 teaspoon vanilla extract  
Chopped dry-roasted peanuts

Preheat oven to 350 degrees. Combine first 3 ingredients. Stir in melted butter. Firmly press crumb mixture into a lightly greased 9-inch pie plate. Bake at 350 degrees for 8 minutes or until browned. Set aside to cool. Combine 2/3 cup sugar, cornstarch and salt in a heavy saucepan. Gradually stir in evaporated milk. Cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Gradually stir about 1/4 of hot mixture into beaten egg yolks; add to remaining hot mixture, stirring constantly. Cook, stirring constantly with a wire whisk, 3 min-

utes or until thickened. Remove from heat. Stir in peanut butter, morsels, and 1 teaspoon vanilla. Stir until morsels melt. Pour filling into prebaked crust. Cover and chill pie 3 hours or until firm. Beat whipping cream at medium speed with an electric mixer until foamy; add powdered sugar and 1/4 teaspoon vanilla, and beat until soft peaks form. Top each serving with whipped cream and sprinkle with chopped peanuts. Makes 8 servings.

**Charlene Swineford**  
Lewistown

### Toffee Crunch Grahams

12 whole graham crackers, separated into quarters  
1 1/2 cups butter  
1 cup packed brown sugar  
2 cups sliced almonds  
Line two flat cake pans with aluminum foil. Place graham crackers in pan. In a saucepan, combine butter and brown sugar. Bring to a boil, stirring constantly. Carefully pour over graham crackers. Sprinkle with almonds. Bake at 400 degrees for 6 to 8 minutes or until bubbly. Cool in pan for 4 minutes. Transfer to wire racks covered with waxed paper to cool completely. Makes 4 dozen.

**Tena Kauffman**  
Mifflintown

### Strawberry Dumplings

1 quart strawberries, fresh or frozen  
1 1/2 cup biscuit mix  
3/4 cup milk  
1 tablespoon sugar, or to taste  
Put berries in 2-quart pan. Cover with sugar. Let stand until sugar makes juice. Turn on heat to medium. Stir until there is enough juice to prevent sticking. Bring to rolling oil. Mix biscuit mix, sugar and milk. Drop by spoonfuls into boiling straw-

berries. Reduce heat, cover and cook 5 minutes. Serve warm with vanilla ice cream.

**Carolyn Hayes**  
Energy, Ill.

### Blackberry Bread Pudding

4 cups day old bread, cubed  
2 1/2 cups milk  
3/4 cup sugar  
2 eggs  
1/4 teaspoon vanilla  
2 cups blackberries  
Preheat oven to 350 degrees. Beat eggs, then add milk, sugar and vanilla. Add bread cubes and set aside 15 minutes. Add berries and pour into an 8-inch by 8-inch dish. Bake 45 minutes.

**Carolyn Hayes**  
Energy, Ill.

### Chocolate Cobbler

6 tablespoons butter  
1 cup self-rising flour  
3/4 cup sugar  
1 1/2 tablespoon cocoa  
1/2 cup milk  
1 teaspoon vanilla  
1 cup sugar  
1/4 cup cocoa  
1 1/2 cup boiling water  
Preheat oven to 350 degrees. Melt butter in 8x8-inch or 9x13-inch pan. Stir together flour, sugar and cocoa. Stir in milk and vanilla until smooth. Spoon over melted butter. Stir together sugar and cocoa. Sprinkle over batter. Slowly pour boiling water over top of all. Do not stir. Bake 30 minutes, until set. Serve slightly warm with ice cream.

**Carolyn Hayes**  
Energy, Ill.

### Mini Pear Crisps

1 cup quick-cooking oats  
1 cup packed brown sugar  
1/3 cup all-purpose flour  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg

1/2 cup cold butter  
1/2 cup chopped pecans  
1/2 cup raisins  
8 medium pears, peeled and sliced  
Vanilla ice cream (optional)

In a large bowl, combine the first five ingredients. Cut in butter until crumbly. Stir in pecans and raisins. Divide the pears among greased 4 1/2-inch disposable foil tart pans. Sprinkle with oat mixture. Prepare grill for direct heat. Grill crisps, covered, over indirect medium heat for 15 to 20 minutes or until pears are tender. Serve warm with ice cream, if desired. Prep time, 25 minutes. Grill time, 20 minutes. Makes 8 servings.

**Gerry Leach**  
Mifflintown

### Banana Split Snack Cake

1/3 cup butter, softened  
1 cup sugar  
1 egg  
1 medium ripe banana, mashed  
1/2 teaspoon vanilla  
1 1/4 cups flour  
1 teaspoon salt  
1/3 cup chopped walnuts  
2 cups miniature marshmallows  
1 cup semi-sweet chocolate chips  
1/3 cup maraschino cherries, quartered

In mixing bowl, cream butter and sugar. Beat in egg, banana and vanilla. Combine flour, baking powder and salt; stir into creamed mixture. Add nuts. Spread evenly into greased 13x9-inch baking pan. Bake at 350 degrees for 20 minutes. Sprinkle with marshmallows chocolate chips and cherries. Bake 10 minutes longer or until lightly browned. Cool on wire rack. Cut into squares. Makes 24 servings.

**Lori Hostetler**  
McClure