

# QUICK DESSERTS

## Lemon Pie

1 can sweetened condensed milk  
1/2 cup lemon juice  
8 oz. whipped topping  
Yellow food coloring  
1 graham cracker crust  
Combine milk and juice. Let stand a few minutes. Stir in whipped topping and a few drops of food coloring. Spoon into crust. Chill until firm.

**Maxine Varner  
Richfield**

## Pineapple Wedding Cake

2 cups flour  
2 cups sugar  
2 eggs  
2 teaspoons baking soda  
1 (20-oz.) can crushed pineapple  
1 teaspoon vanilla  
1 cup chopped walnuts  
Mix ingredients, beating until smooth. Bake at 350 degrees for 45 minutes. When cool, ice with the following: 8 ounces softened cream cheese, 1 stick of butter, 1 teaspoon of vanilla and 1 1/3 cups sifted powdered sugar.

**Maxine Varner  
Richfield**

## Cranberry-Pineapple Minis

1 (20-oz.) can crushed pineapple  
2 (3-oz.) packages raspberry gelatin  
1 (16-oz.) can. whole berry cranberry sauce  
2/3 cup chopped walnuts  
1 apple, chopped  
Drain pineapple, reserving juice. Add enough water to juice to measure 2 1/2 cups; pour into sauce pan. Bring to boil. Add to gelatin mixes in large bowl; stir 2 minutes. Stir in pineapple, cranberry sauce, nuts and apples. Spoon into paper-lined muffin cups. Refrigerate 2 1/2 hours or until firm. Remove from

liners before serving.

**Ellen Knepp  
Lewistown**

## 3-2-1 Cake

1 package angel food cake mix  
1 package regular cake mix, any flavor  
Water  
Store mixes together in airtight container. For each individual cake, mix 3 tablespoons of cake mix and 2 tablespoons of water. Microwave 1 minute. Top with fruit or pie filling. Enjoy! This is light and spongy.

**Ellen Knepp  
Lewistown  
Bonnie Secrest  
Burnham**

## Chocolate Whipped Cream

1 tablespoon powdered sugar  
1/4 cup cocoa  
2 cups whipping cream  
1/2 teaspoon vanilla extract  
In a small bowl, sift together the powdered sugar and cocoa. Pour the whipping cream into a larger bowl and stir in vanilla extract. Beat thoroughly with a wire whisk. Spoon the chocolate mixture into the whipping cream one tablespoon at a time as you continue beating the cream. Beat until peaks form. Spoon mixture into 4 bowls. Place in freezer until firm. Add a piece of chocolate candy on top (optional).

**Corinda Norris  
Milroy**

## Mousse in a Minute

1 1/2 cups cold milk (can use low fat)  
1 (4-serving size) package instant pudding, any flavor (can use sugar-free)  
1 cup thawed whipped topping (can use fat free)  
Pour milk into bowl. Add

pudding mix. With a wire whisk, rotary beater or electric mixer at lowest speed, beat until well blended, 1 to 2 minutes. Fold in whipped topping and spoon into dessert dishes. Store in refrigerator. Top with additional whipped topping and shaved chocolate, if desired. Makes 5 servings.

**Sandra K. Bowen  
Port Royal  
Nancy Morgan  
Milroy**

## Caramel Buns

1 cup brown sugar  
Cinnamon  
1/2 pint (1 cup) whipping cream  
2 (7 1/2-oz.) rolls biscuits  
In a 9x13-inch pan, spread brown sugar evenly. Sprinkle with desired amount of cinnamon. Pour whipping cream over sugar and cinnamon. Cut each biscuit in quarters. Arrange pieces in pan; fill the pan up. Bake at 350 degrees for 20 minutes or until lightly browned. Let set in pan a minute or two before flipping onto a cookie sheet or tray. Delicious served warm!

**Sandra K. Bowen  
Port Royal**

## Easy Apple Dumplings

1 can buttermilk biscuits  
3 small apples, diced  
4 tablespoons sugar  
1 tablespoon cinnamon  
1/4 cup butter or margarine  
Take 1 unbaked biscuit and roll out flat. Spoon 1 to 2 tablespoons diced apples onto biscuit. Sprinkle with cinnamon and sugar. Butter one side of a second biscuit and place it buttered side down on the first biscuit. Pinch edges of the biscuits together to close. Repeat with remaining biscuits. Bake on a greased cookie sheet at 350 degrees for 15

to 20 minutes.

**Sandra K. Bowen  
Port Royal**

## Angelic Strawberry Cake

1 purchased angel food cake  
2 cups strawberry frozen yogurt, thawed slightly  
1 pint strawberries, stemmed and sliced  
Cut cake horizontally. Spread yogurt on bottom half of cake. Place half of the strawberry slices on top of yogurt. Replace top half of cake. Place more strawberry slices on top. Freeze for 15 minutes before serving. Prep time: 12 minutes.

**Jody Hetrick  
Reedsville**

## Rocky Road Candy

2 cups mini marshmallows  
1/2 cup chopped nuts  
1 cup (or 6 ounces) semi-sweet chocolate chips  
2 tablespoons milk  
1 tablespoon margarine  
1/2 teaspoon vanilla  
Grease an 8-inch cake pan. Pour marshmallows and nuts into pan. Melt chocolate chips and add remaining ingredients. Pour over marshmallows and nuts, stirring to coat evenly. Chill to harden.

**Jody Hetrick  
Reedsville**

## Pineapple Dessert

1 small box lime gelatin  
1 cup hot water  
1 (8-oz.) package cream cheese  
1 (12-oz.) can 7-Up  
1 cup crushed pineapple  
Dissolve gelatin in hot water. mix in cream cheese with mixer. Drain pineapple and add to mixture. Add 7-Up and refrigerate until set.

**Jody Hetrick  
Reedsville**

## No-Bake Cheesecake Pie

1 cup vanilla chips  
2 (8-oz.) packages cream cheese, cubed  
1 (8-oz) carton frozen whipped topping, thawed  
1 (9-inch) graham cracker crust  
1/3 cup English toffee bits or almond toffee bits  
In heavy saucepan, melt chips over medium heat. Stir in cream cheese. Pour into the crust. Cover and refrigerate overnight or until set. Just before serving, sprinkle with toffee bits. Makes 6 to 8 servings.

**Olivia Ziviello  
Belleville**

## Hillbilly Cake

1 1/2 cups sugar  
2 eggs  
2 cups flour  
2 teaspoons soda  
1 (2-lb.) can crushed pineapple with juice  
1/2 cup melted butter  
Mix all ingredients and pour into greased pan. Top with 1 cup brown sugar and nuts. Bake at 350 degrees for 40 minutes or until done.

**Olivia Ziviello  
Belleville**

## Creamy Lemonade Cups

1 1/4 cups graham cracker crumbs (about 20 squares)  
1/4 cup butter or margarine, melted  
2 tablespoons sugar  
1/2 cup finely chopped nuts  
1 (14-oz.) can sweetened condensed milk  
3/4 cup (or 1 8-oz. carton) frozen lemonade concentrate  
Whipped topping, thawed  
In a bowl, combine the crumbs, butter and sugar. Stir in nuts. Set aside 1/4 cup for the topping. Press the remaining mixture into

the bottom of 8 dessert dishes. In another bowl, combine the milk and lemonade concentrate. Fold in the whipped topping. Spoon into prepared dishes. Sprinkle with reserved crumbs. Chill until serving. Makes 8 servings.

**Olivia Ziviello  
Belleville**

## Nanny's Fluffy Pudding

2 boxes any flavor pudding  
8 ounces whipped topping  
Once you have made up the pudding, fold in whipped topping and chill.

**Olivia Ziviello  
Belleville**

## Striped Delight

1 1/2 cups graham cracker crumbs  
1/3 cup melted butter  
1 (8-oz.) package cream cheese, softened  
1/4 cup sugar  
2 tablespoons milk  
1 (8-oz.) container whipped topping, thawed  
2 (4-serving) packages chocolate instant pudding and pie filling  
3 1/2 cups cold milk  
Combine graham cracker crumbs and melted butter. Press firmly into the bottom of a 13x9-inch pan. Beat cream cheese with sugar and 2 tablespoons of milk until smooth. Fold in half the whipped topping. Spread over crust. Prepare pudding as directed on package, using 3 1/2 cups of cold milk. Pour over cream cheese layer. Chill 3 hours. Spread remaining topping over pudding. Garnish with grated chocolate. Makes 15 servings.

**Nancy Morgan  
Milroy**