

Wednesday Night Live - Dessert Recipes

PETITE CHERRY CHEESECAKE

Ingredients

16 oz Cream cheese - softened
¾ cup Sugar
2 Eggs
1tbs Lemon juice
1 tsp Vanilla
24 Vanilla wafers

Beat cream cheese; sugar, eggs, lemon juice and vanilla until light and fluffy. Line muffin tins with paper baking cups, and place a vanilla wafer in the bottom of each. Fill each 2/3 full with the cream cheese mixture. Bake at 375 degrees 15 to 20 minutes, or until set.

EASY PINEAPPLE UPSIDE - DOWN CAKE

Ingredients

1 stick butter
2 ½ c. brown sugar
1 can crushed pineapple
1 yellow cake mix

Melt butter in oblong cake pan. Rotate pan spreading melted butter evenly and coating sides of pan.

Sprinkle brown sugar in pan and pat down. Arrange crushed pineapple on brown sugar. Mix yellow cake mix as directed, using reserved pineapple juice for water. Pour cake batter over pineapple rings.

Bake as directed on cake mix, adding 5 minutes. Test for doneness by inserting toothpick in center of cake. Cool slightly then invert cake onto plate.

Pumpkin Bundt Cake

3 c flour	½ tsp cinnamon
2 c sugar	1 c oil
2 tsp baking powder	1 can pumpkn (2 cups)
2 tsp baking soda	1 c nuts (optional)
½ tsp salt	1 large bag chocolate morsels

Combine Flour, sugar, baking powder, salt, cinnamon. Beat oil and pumpkin. Add dry ingredients. Stir in nuts and chocolate.

Bake in tube pan at 350 degrees for 1 hour 10 minutes.

Nestle Tollhouse cookies

Ingredients:

2 ¼ cups all-purpose flour	1 teaspoon vanilla extract
1 teaspoon baking soda	2 large eggs
1 teaspoon salt	2 cups (12 oz. Pkg.) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels
1 cup (2 sticks) butter or margarine, softened	1 cup chopped nuts
¾ cup granulated sugar	
¾ cup packed brown sugar	

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.

California Chocolate Trifle

1 Box devil's food or chocolate cake mix, baked in 9x13 pan
1/3 C. coffee (optional)
2-3 ounce boxes instant chocolate pudding, prepared with only 3 cups of milk
16 ounce container whipped topping or 1 pint cream, [whipped](#)
2 small chocolate covered toffee bars, frozen & chopped finely or 7.5 ounce bag of almond
brickle chips

Cut cooled cake into large chunks. Blend coffee in to pudding. In glass trifle bowl (or in extra large 9x13), layer ½ cake, ½ pudding mixture, ½ whipped topping, ½ chopped candy. Repeat layers.

Cherry Chocolate Cake

1 pkg chocolate cake mix
3 eggs
1 can (21oz) cherry pie filling
1 cup sugar
5 Tbl oleo
1/3 cup milk
1 6oz pkg of chocolate chips

Combine cake mix, eggs, and cherry pie filling. Mix until well blended. Pour into a greased 9*13 pan. Bake at 350 for 35-40 minutes. Frost when cool with the following: In a small sauce pan, combine sugar, oleo, and milk. Bring to a boil, stirring constantly and cook for 1 minute. Remove from heat; stir in chocolate chips until melted and smooth. Spread over cake.

Confetti Style Cake

1 pkg yellow cake mix 9*13 Super Moist

Wild strawberry jello (I'm sure any flavor of Jello would work)

Cool Whip

Bake the cake according to the cake directions. Poke the cooled cake with a fork with holes 1 in. apart

Pour hot jello over the cake and refrigerate. Cover with whip cream when ready to serve.

Hot Fudge Pudding Cake

9x13 Pan (12 Servings)

2 Cups Flour

4 tsp baking powder

½ tsp salt

1 ½ cup sugar

4 T cocoa

1 c milk

4 T melted margarine

2 Cups brown sugar

8T Cocoa

3 ½ cups HOT water

Mix first 5 ingredients

Stir in milk & margarine

Spread in 9 x 13 pan

Sprinkle with brown sugar and 8T Cocoa

Pour hot water on DO NOT MIX

Bake for 45 minutes at 350

Apple Crisp

Makes 25 servings about 2/3C each.

15 C apple slices

¼ C lemon juice

3 flour

3 c firmly packed brown sugar

Spray large. Deep baking pan with "Pam" or wipe with margarine. Layer apples. Combine flour,

brown sugar, cinnamon, nutmeg, and salt and cut in margarine. Sprinkle on top of apples. Bake for about 35-45 minutes at 375 degrees.

Serve with cream or ice cream.

1 tsp. Salt

1 T cinnamon

½ tsp. Nutmeg

1 ½ C margarine

FOR 75 SERVINGS

45 C apples

¾ C lemon juice

9 C flour

9 C brown sugar

3 tsp. Salt

3 T cinnamon

1 ½ tsp. Nutmeg

4 ½ C margarine

Chocolate Éclair Dessert

Number of Servings 28

2 5.1 boxes Instant Vanilla Pudding Mix
5 ¼ Cups Milk
12 oz container Cool Whip
Graham Crackers Pounds 1 ½
1 container Chocolate Icing

Butter 10 X 15 dish for 28, two for 56 and so on. Cover bottom of dish with crackers. Mix pudding mix and milk until smooth, fold in Cool Whip. Spread a thin layer of pudding over crackers. Repeat until all ingredients are used, ending with crackers. Spread top with chocolate icing ,

Death by Chocolate Cake

4 eggs
1 c. Sour Cream
1/2 c. Water
1/2 c. Oil
1 Devils Food Chocolate Cake
1 Instant Chocolate Pudding
1 12 oz. Chocolate Chips

Preheat oven to 350. Grease a tube or bundt pan. Mix all ingredients together. Pour into pan. Bake for 1 hour.

Mom's Strawberry Bundt Cake

This strawberry cake is perfect for Valentines Day!

Yield: 12 servings

< < [Back to Cake Recipe Index](#)

- 1 - 3 ounce pkg. strawberry gelatin
- 1 box white cake mix (I have good luck with Pillsbury Plus)
- 4 eggs, beaten
- 2/3 cup vegetable oil
- 1/2 cup water
- 1/2 of a 10 oz. package frozen strawberries, in syrup, thawed

Glaze:

- 2 to 3 tablespoon margarine (melted)
- Remaining 1/2 of a 10 oz. package frozen strawberries
- 1 box powdered sugar

Preheat oven to 350 degrees F.

Combine ingredients leaving strawberries until last. Pour into greased and floured bundt or tube pan and bake for 60 to 65 minutes.

If you use 8 inch round or square pans for a layered cake, bake for 25 to 30 minutes. When I use the layers, I usually use a cream cheese frosting.

Pistachio Cake

Pistachio Cake is cool and green.

INGREDIENTS:

- One 18-1/4 ounce yellow cake mix
- 4 eggs
- 1 cup club soda
- 2 boxes (3.4 ounce) instant pistachio pudding, divided
- 1/4 cup vegetable oil
- 1 envelope (1-1/2 ounce) envelope of powdered whipping cream

PREPARATION:

Mix in bowl the cake mix, eggs, club soda, 1 box of the pudding, oil. Mix well and bake in a greased and floured bundt or tube cake pan for 45 minutes at 325 degrees F. Cake is done when a long toothpick comes out clean.

Cool in pan on a rack for 10 minutes. Completely cool on rack. When cool, place cake on serving plate and completely cover with the below icing.

Icing: instant whipped topping, and 1 box instant pistachio pudding. Mix on low to combine and then on high for 4 minutes.

Popcorn Cake

Here's something great that my mom, Miss Hilda, used to make for the holidays when I was a kid. It's very versatile and you can change it around to suit your tastes. Instead of plain M&Ms, use the new dulce de leche flavored ones or peanut ones, add chocolate chips, substitute almonds for the peanuts. You get the idea --- make this your recipe! Be sure, though, to use plain, unbuttered, unsalted, popcorn.

2 teaspoons plus 1/4 cup vegetable oil

12 cups popped popcorn (plain, unsalted and unbuttered)

2 cups M & M candies

1 cup lightly salted cocktail peanuts

1 stick unsalted butter

1 pound marshmallows

Grease a large tube or bundt cake pan with 2 teaspoons of the oil, and set aside.

In a large bowl, mix the popped corn with the M & M candies and the peanuts.

In a small saucepan, melt the butter, remaining 1/4 cup of oil, and marshmallows over medium-low heat, stirring occasionally. When melted, pour over the popcorn mixture, and stir to combine. Pour into the prepared cake pan, pressing down to fit. Cover with aluminum foil to keep moist and let rest until firm, 3 to 4 hours.

To serve, invert the cake pan onto a large cake plate or platter. Shake gently to release. Serve at room temperature.

Ice cream Sandwich Dessert Recipe

19 [ice cream sandwiches](#)

1 (12 ounce) carton frozen whipped topping, thawed

1 (11 3/4 ounce) jar chocolate fudge topping

1 cup [salted peanuts](#) (optional)

10 minutes 10 mins prep

1. Cut one ice cream sandwich in half.
2. Place one whole and one half sandwich along a short side of an ungreased 13x9x2 inch pan.
3. Arrange eight sandwiches in opposite direction in the pan.
4. Spread with half of the whipped topping.
5. Spoon fudge topping by teaspoonfuls onto whipped topping.
6. Sprinkle with 1/2 cup peanuts.
7. Repeat layers with remaining ice cream sandwiches, whipped topping and peanuts.
8. Pan will be full.
9. Cover and freeze.
10. Remove from freezer 20 minutes before serving.
11. Cut into squares.
12. Can be frozen up to 2 months.

Chocolate Zucchini Bundt Cake

2 eggs 2 egg whites 1 ½ C sugar
½ C packed brown sugar ½ C unsweetened applesauce
½ C canola oil ¼ C corn syrup
3 packages (1 oz. ea.) unsweetened chocolate
3 C flour 1 ½ tsp baking powder
1 tsp baking soda 1 tsp salt
3 C shredded zucchini, squeezed dry
½ C + chopped nuts OR mini chocolate chips (BETTER)
optional...1 tsp powdered sugar to dust when ready to serve

In a mixing bowl, combine the first eight ingredients; beat until smooth. Combine the flour, baking powder, baking soda, and salt; add to the egg mixture and mix just until combined. Fold in the zucchini and nuts or chocolate bits.

Pour into a 10 inch tube/bundt pan coated with nonstick spray and sprinkled with unsweetened cocoa. Bake at 350 degrees for 55-65 minutes or until a toothpick inserted comes out clean. Cool for 10 minutes before removing from the pan to a wire rack; cool completely. Freezes well.

Bea's Apple Brownies

3c flour
2c sugar
3 eggs
1c oil
1 tsp cinnamon

1 tsp baking soda
1 tsp salt
3c apples - peeled and sliced thin
½ - ¾ cup brown sugar

Mix all ingredients. Spread in greased and floured 9x13 pan. Sprinkle with brown sugar.
Bake at 325 for 1 hour.

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Chocolate Chip Cookie Bars

Ingredients:

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar

3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12-oz. Pkg) Semi-Sweet Chocolate Morsels

Directions:

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Grease 15 x 10-inch jelly-roll pan. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.

Cherry Torte

2 sticks margarine
3 cups flour
4 eggs

1T vanilla
1 ¾ cup sugar
1 ½ tsp baking soda

1 can cherry pie filling

Mix margarine and sugar thoroughly. Continue mixing adding one egg at a time, then vanilla. Combine flour and baking soda mixing well
Spread about ¾ of dough onto a sided cookie sheet. Spoon and spread cherry filling around dough, then spoon remaining dough on top.
Bake at 350 for about 30 mins. or until pick comes out clean.

Gingerbread

1 cup white sugar
1/4 tsp salt
1 tsp ginger
1/2 tsp cinnamon
1/2 tsp powdered cloves

1 cup vegetable oil
1 cup light molasses
2 tsp baking soda (That's baking soda, not baking powder)

1 cup boiling water
2 1/2 cups all-purpose flour, unsifted
2 eggs, well beaten

Mix the sugar, salt, ginger, cinnamon and cloves together in a bowl. Add the vegetable oil and the molasses, stirring until well blended. Mix the baking soda into the boiling water and immediately stir into the mixture. Add the flour gradually, mixing well after each addition. Mix in the beaten eggs. Pour into a greased 9 x 13 baking pan and bake at 350F for 40 minutes.

Top with whipped cream or lemon sauce.

3 Petite Cherry Cheese Cake

Chocolate Cake

Brownies

Chocolate Chip Bars

Rice Krispy Treats

Fruit Pies

Cream Pies

Cupcakes

Ice Cream Sundaes

Death by Chocolate

Chocolate Pudding Cake

Apple Crisp

Chocolate Cherry Cake

Confetti Cake

Christmas Cookies

Apple Crisp

Lemon Bundt Cake

Chocolate Trifle

Strawberry Shortcake

Pistachio Cake

Jello Jigglers

Pumpkin Cake

Pineapple Upside Down Cake