

## **Apple Torte**

### Torte Base

200g SUGAR  
6 large EGGS (more, if smaller)  
250 g CAKE FLOUR  
2 tsp BAKING POWDER

Mix sugar and eggs until thick – about 10 minutes. Mix flour with baking powder and fold into sugar and egg mixture. Pour into greased and lined spring form and bake for about 30 minutes at 350°. Check with a toothpick for doneness.

### Apple Filling

6-7 APPLES, mix of sweet and tart – like Granny Smith and Fuji

Peel and slice apples, add sugar to taste, and cook until soft.

Cut torte into 3 layers (two cuts). Put whipped cream and apple filling between layers and “frost” with whipped cream.

## **Cherry Pie**

2 cans (16 oz) Oregon pitted red tart pie CHERRIES in water  
1 cup plus 2 Tbs SUGAR, divided usage  
¼ cup CORNSTARCH  
8 drops RED FOOD COLORING  
½ tsp CINNAMON (for top crust)  
2 deep dish frozen PIE CRUSTS

Drain cherries reserving ½ cup liquid. In a large saucepan, combine drained cherries, reserved liquid, 1 cup sugar, cornstarch, and food coloring. Bring to a boil over medium heat, stirring occasionally until thickened. Pour into frozen pie crust.

While frozen, break or crumble second crust into small pieces and mix with remaining 2 tablespoons sugar and ½ tsp cinnamon and sprinkle over cherries. Bake in a preheated 425 degree oven on a preheated baking sheet for 10 minutes. Reduce to 350 degrees and bake 40-45 minutes. Cool completely.

## **Double Chocolate Brownie Cake**

1 (18.25 oz) package DEVIL'S FOOD CAKE MIX  
1 (3.9 oz) package instant CHOCOLATE PUDDING mix  
4 EGGS  
1 cup SOUR CREAM  
½ cup VEGETABLE OIL  
½ cup WATER  
2 cups SEMISWEET CHOCOLATE CHIPS

Preheat oven to 350° F. Grease and flour a 10 inch Bundt pan. Have all ingredients at room temperature.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, sour cream, oil and water. Beat on low speed until blended. Scrape bowl and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes (40 minutes in cake pan) or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

## **Easy Lemon Cake**

1 package ( 18 1/4 oz) LEMON CAKE MIX  
1 ½ cups cold MILK  
2 packages (3.4 oz each) JELL-O LEMON FLAVOR INSTANT PUDDING  
1 carton (8oz) COOL WHIP WHIPPED TOPPING, thawed

Prepare cake mix according to package directions, using two greased 9-in. round backing pans. Let cake cool completely.

In a large bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set. Spread evenly between cake layers and stack on serving plate. Frost top and sides of cake with whipped topping. Serve immediately or cover and refrigerate until ready to serve. Store leftovers in refrigerator.

## **Fruit Salad**

1 can CHERRY PIE FILLING  
1 can PINEAPPLE CHUNCKS, drained  
1 can PEACHES, drained\  
2-3 BANANAS, sliced

Mix together.

## **Lemon Cake**

1 (18.25 oz) package YELLOW CAKE MIX  
1 (3.4 oz) package instant LEMON PUDDING MIX  
1  $\frac{3}{4}$  cups WATER  
3 EGG WHITES  
 $\frac{3}{4}$  cup NONFAT MILK  
 $\frac{1}{2}$  tsp. LEMON EXTRACT  
1 ( 1oz) package instant SUGAR-FREE VANILLA PUDDING MIX  
1 (8oz) container frozen light WHIPPED TOPPING, thawed

Preheat oven to 350 degrees. Spray a 10X15 in. pan with non-stick cooking spray.

In a large bowl, mix together cake mix and pudding mix. Pour in water and egg whites. Beat on low speed for 1 minute. Increase speed to high and beat for 4 minutes. Pour batter into prepared 10X15 in. pan.

Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely.

In a large bowl, combine milk, lemon extract and vanilla pudding mix. Beat on low for 2 minutes. Fold in whipped topping. Spread over cooled cake. Store cake in refrigerator.

## **Maple-Mocha Brownie Torte**

1 package BROWNIE MIX  
 $\frac{1}{2}$  cups CHOPPED WALNUTS  
2 cups WHIPPING CREAM  
2 tsp. INSTANT COFFEE GRANULES  
 $\frac{1}{2}$  cup packed BROWN SUGAR  
1  $\frac{1}{2}$  tsp MAPLE FLAVORING  
1 tsp VANILLA EXTRACT

Prepare batter for brownie mix according to package directions for cake-like brownies. Stir in walnuts. Pour into two greased 9 in. round baking pans. Bake at 350 degrees for 20-22 minutes or until a toothpick inserted 2 in. from the edge come out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a bowl, beat cream and coffee granules until stiff peaks form. Gradually beat in brown sugar, maple flavoring and vanilla. Spread 1  $\frac{1}{2}$  cups over brownie layer; top with second layer. Spread remaining cream mixture over top and sides of torte. Garnish with chocolate curls or walnuts if desired. Store in the refrigerator.

## **Pistachio Pudding**

1 box instant PISTACHIO PUDDING MIX  
1 can crushed PINEAPPLE in its own juice  
1 can MANDARIN ORANGE segments  
COOL WHIP  
PECANS, chopped

Mix pistachio pudding and crushed pineapple with juice together. Drain mandarin oranges. Add half of the mandarin oranges to the pudding-pineapple mix. Fold in Cool Whip and chopped pecans, to taste. Decorate with leftover mandarin oranges.

## **TAFFY APPLE SALAD**

1 box sugar free, fat free, instant BUTTERSCOTCH PUDDING  
1 can PINEAPPLE in juice  
4 medium APPLES, cut into pieces  
COOL WHIP

Mix pudding and pineapple. Fold in apples. Fold in Cool Whip.

## **Lazy Snicker Apple Salad**

4 APPLES, chopped  
COOL WHIP  
SNICKERS BARS, chopped

Mix apples and Cool Whip. Fold in chopped Snickers bars.

## **Rhubarb Dessert**

Mix together 1 cup FLOUR, ½ cup MELTED BUTTER, 1 cup BROWN SUGAR and ¾ cup OATMEAL until crumbly. Pat 2/3 of the mixture in the bottom of a greased 9 X 13 pan. Bake 10 minutes at 350 degrees.

Slice enough RHUBARB into ½ inch pieces to make 4 cups. Spread over partially baked crust.

Mix 1 cup SUGAR, 1 cup WATER, 2 Tbs. CORNSTARCH and 1 tsp. VANILLA in sauce pan. Cook until mixture thickens. Pour over the RHUBARB. Sprinkle with remaining crumbs. Bake 40 minutes at 350 degrees.

*This was a recipe my mother-in-law's collection. I don't ever remember her making it – she mostly made a rhubarb-custard pie, which I grew to like. She had a nice rhubarb patch, which is now gone.*

## **Rhubarb Dream Dessert**

*The original recipe calls for a 7 X 11 in. pan. Numbers in parentheses are from a recipe designed for a 9 X 13 in. pan. The finished product for the 7 X 11 recipe is very sweet. I like the degree of sweetness better in the 9 X 13 recipe. Besides which, I've never seen a 7 X 11 in. pan. The closest I could come was a 6 X 9 in pan that was left in our house when we moved in 46 years ago.*

1 cup FLOUR (2 cups)  
5 Tbs. POWDERED SUGAR 9  $\frac{3}{4}$  cup)  
 $\frac{1}{2}$  cup BUTTER (1 cup)

Mix together the above ingredients and press into a 7 X 11 in ( 9 X13 in) ungreased pan. Bake at 350 degrees for 15 minutes.

Mix together:

2 EGGS (4)  
1  $\frac{1}{2}$  cups SUGAR ( 2 cups)  
 $\frac{1}{4}$  cup sifted FLOUR (  $\frac{1}{2}$  cup)  
 $\frac{3}{4}$  tsp SALT (  $\frac{1}{2}$  teaspoon)

Add 2 cups (4 cups) chopped RHUBARB and stir. Pour over crust and bake at 350 degrees for 35 minutes ( about 10 or so minutes longer. You'll have to watch it. The top gets a little crisp around the edges and on the top, but stays moist in the middle.)