

OTHER DESSERTS

AMBROSIA

6 or 8 oranges
1 (No. 2) can pineapple
1 grated coconut
Peaches

Arrange above ingredients in layers. Sprinkle sugar on each layer. Refrigerate.
Keeps for several days. Nettie Jones' recipe.

Kitty Miller

APPLE ROLL

1 stick butter
2 c. sugar
2 c. water
1 1/2 c. self-rising flour
1/2 c. shortening
1/3 c. milk
2 c. chopped apples
Cinnamon

Melt butter in long Pyrex pan. Bring 2 cups sugar and 2 cups water to a boil. Mix flour, shortening, and milk; roll in a rectangle. Cover with chopped apples. Sprinkle with cinnamon. Roll up; cut in slices. Cover with water and sugar. Cook at 350 degrees for 40 to 45 minutes.

Marie Deusner

APRICOT DELIGHT

1 box vanilla pudding
1 box tapioca pudding
1 box apricot Jell-O
3 c. boiling water
2 small cans mandarin oranges

1-8 oz. Cool Whip

Mix pudding, Jell-O, and hot water in saucepan. Bring to boil for 1 minute. Let it cool. Add mandarin oranges and Cool Whip. Put in a 9x13 inch pan and chill. Can garnish with mandarin oranges or chopped nuts. Can be cut and served in squares.

Martha Schultz

BANANA BERRY DESSERT

1 pkg. strawberry banana Jell-O
3/4 c. boiling water
1/3 c. cold water
2 1/2 c. Cool Whip
1 1/2 c. strawberries, sliced
1-9 inch graham cracker crust
1 pkg. banana instant pudding
3/4 c. milk

Dissolve Jell-O in hot water and stir in cold water. Chill until thick. Mix 1 cup Cool Whip and 3/4 cup strawberries with Jell-O. Pour into graham cracker crust and chill about 30 minutes or until firm. Whisk pudding into 3/4 cup milk and fold in 1 1/2 cups whipped topping; stir in remaining strawberries and spread over Jell-O mixture. Chill until set (about 2 hours).

Willie Mae Hayes

CHERRY BERRIES ON A CLOUD

6 large egg whites
1/4 tsp. cream of tartar
1 tsp. vanilla
1 1/2 c. sugar
2-3 oz. cream cheese
1 c. sugar, 2 c. tiny marshmallows
1 can cherry pie filling
1 tsp. lemon juice
2 c. fresh sliced strawberries or 10 oz. frozen
2 ctn. whipping cream or 2 c.

Beat egg whites and cream of tartar until frothy. Slowly add 1 1/2 cups sugar and beat until stiff and glossy. Bake in lightly greased 9x13 inch pan for 1 hour at 275 degrees. Turn off oven and leave in oven for 12 hours.

FILLING: Beat cream cheese with 1 cup sugar. Fold in the whipped cream; add marshmallows. Spread on crust and refrigerate for 12 hours. TOPPING: Mix together pie filling, lemon juice, and strawberries. Spread over top of each piece. If using frozen berries, don't thaw until close to serving time. If they are real juicy, drain off some of juice.

Martha Sheehy

CHOCOLATE DESSERT

CRUST:

1 1/2 c. flour
1 1/2 sticks oleo
1/2 c. nuts, chopped

FIRST LAYER:

2 c. Dream Whip
1 pkg. cream cheese
1 c. powdered sugar

SECOND LAYER:

2 pkg. instant chocolate fudge pudding
3 c. milk
Whipped cream (on top - you can use Cool Whip)
Nuts (on top)

Mix ingredients for crust. Spread in an 11x15 inch dish. Bake for 15 minutes at 350 degrees. Combine ingredients for the first layer and spread over crust. Combine ingredients for second layer and spread over first layer. Top with whipped cream or Cool Whip and nuts. Refrigerate for several hours before serving.

You can use other flavors of pudding. You can garnish with grated Hershey's candy bar instead of nuts.

Marie Bennett, Jamella Hayes

FRUIT DESSERT

1 (No. 2) can red sour cherries, drained

1 (No. 2) can crushed pineapple, undrained
3 oz. orange Jell-O
5 large bananas, sliced
1/4 c. flour
1 1/4 c. sugar
1 c. chopped pecans
5 Tbsp. oleo
Graham cracker crumbs

CRUST: Barely melt 5 tablespoons oleo in skillet. Stir in enough graham cracker crumbs to absorb oleo - a little on the dry side. Press down in 9x13 inch pan. Set aside.
Cook cherries, pineapple, flour, and sugar until thick. Remove from heat; add Jell-O and stir real well. Chill. Add bananas and pecans. Pour into crust. Refrigerate until chilled.
Top with whipping cream or Cool whip.

Martha Sheehy

FRUIT PIZZA

1 roll refrigerator sugar cookies
8 oz. Philadelphia cream cheese
1/2 c. sugar
1/2 tsp. vanilla
Fruits of choice (bananas, peaches, grapes, apples, pineapples, cherries, or strawberries, mandarin oranges, kiwi)

Slice sugar cookies and arrange on pizza baking pan to cover entire pan. Bake until golden brown (per directions on package). Mix cream cheese (room temperature), sugar and vanilla. Spread as paste onto baked cookie. Use sliced fruit of choice as topping. You can use pineapple juice with 1 tablespoon cornstarch and heat until thickened; pour over fruit. Best if made the day it is to be served.

Gina S. Myracle, Frances Bobbitt

FRUIT PIZZA

CRUST:
1/2 c. butter, softened
1/2 c. sugar
1/2 c. packed brown sugar
1 tsp. vanilla
1 egg

1 1/4 c. flour
1/2 tsp. baking soda
1/4 tsp. salt

SECOND LAYER:

8 oz. cream cheese
1 c. sugar
1 tsp. vanilla

THIRD LAYER:

1 can mandarin orange slices
1 can frozen strawberries, sweetened
1 can pineapple tidbits
2 bananas

Cream butter, sugar, brown sugar, and vanilla. Add egg. Beat well. Combine flour, baking soda, and salt. Beat into creamed mixture gradually. Pat into pizza pan. Cook at 375 degrees for 10 to 15 minutes until golden brown. Let cool. Blend together 8 ounces cream cheese (room temperature), 1 cup sugar and 1 teaspoon vanilla. Spread on cookie crust. Drain 1 can mandarin orange slices, 1 can frozen strawberries (sweetened), 1 can pineapple tidbits (save juice of pineapple), and 2 bananas. Place fruit on top of cream cheese. Take pineapple juice and boil with 2 tablespoons corn starch. When thick, put glaze on top of fruit. Refrigerate.

Marguerite Nicholson

GINGER-LEMON ORANGE DESSERT

1-12 oz. bottle ginger ale
1-3 oz. pkg. lemon Jell-O
Canned mandarin orange sections
Flaked coconut

Bring 1 cup ginger ale to boil and add to gelatin. Stir until dissolved. Add 1/2 cup water to remaining ginger ale and stir into gelatin. Chill until firm. Divide among 4 dessert dishes and top with mandarin oranges and a sprinkling of coconut.

Willie Donovan

HOP-TOWN SPECIAL

1 can sweetened condensed milk

1/2 c. lemon juice
1-20 oz. can crushed pineapple, drained
4 c. Cool Whip
1 angel food cake (loaf size or round)
1 c. chopped nuts

Mix milk and lemon juice. Add pineapple and 2 cups Cool Whip; stir well. Tear angel food cake into bite-size pieces. Mix cake with above mixture. Pour into 9x13 inch pan or Pyrex dish. Top with 2 cups more of Cool Whip. Sprinkle with chopped nuts and refrigerate.

Elizabeth Bunch

LEMON FLUFF

1 large can Pet milk
3/4 c. sugar
2 c. vanilla wafers, crushed
Juice of 2 lemons

Put crushed vanilla wafers in bottom of pan. Add 1/2 of the mixture, then more vanilla wafers, then remainder of the mixture. Top with vanilla wafers. Freeze. Cut in squares and serve.

Ernestine Sisson

LEMON LUSH

2 c. flour
2 sticks butter
1 c. chopped pecans
1-8 oz. pkg. cream cheese
2 pkg. instant lemon pudding
3 c. milk
1-8 oz. Cool Whip
1 can coconut

Using a 9x13 inch greased Pyrex dish. Mix flour, nuts, and melted butter. Press over bottom to form a crust. Bake for 30 minutes at 350 degrees. Let cool. Soften cream cheese and mix with instant pudding. Add milk and beat well until stiff. Mix coconut and Cool Whip; swerve on top. Keep refrigerated.

Lottie Lee Hay

PIZZA DESSERT

1 pkg. yellow cake mix
2 eggs
1 c. oil
16 oz. cream cheese
2 c. powdered sugar
Fruit (pineapple, grapes, bananas, kiwi, strawberries, cherries)

CRUST: Mix cake mix, eggs, and oil. Spread on 2 (12 inch) aluminum foil pizza pans. Bake for 15 to 20 minutes at 350 degrees. Let cool. TOPPING: Cream 16 ounces cream cheese and 2 cups powdered sugar. Mix and spread over both crusts. Decorate with fruit. Make circles with the fruit above or your choice.

Zubie Martin

RAINBOW SHERBET DESSERT

12 coconut macaroons, crushed and toasted
3/4 c. chopped pecans, toasted
3 Tbsp. powdered sugar
1 tsp. vanilla
2 ctn. whipping cream
2 1/2 to 3 c. raspberry, lime, and orange sherbet, softened

Whip cream until frothy. Add sugar and vanilla, beating until soft peaks form. Fold in toasted macaroons and pecans. Spread 1/2 of mixture into 9 inch springform pan. Freeze for 1 1/2 hours. Spread raspberry sherbet over whipped cream layer and freeze for 3 hours. Spread lime sherbet next and freeze for 2 hours. Spread orange sherbet next and freeze for 2 hours. Spread remaining whipped cream mixture on top and freeze for 1 1/2 hours. Slice where it will be easier to serve later. Freeze hard. Cover with plastic wrap and then foil.

Martha Sheehy

RASPBERRY ANGEL FOOD DESSERT

1 large angel food cake

6 oz. raspberry Jell-O
2 c. boiling water
3/4 c. chopped pecans
2 ctn. whipping cream
1 tsp. vanilla
1/4 c. powdered sugar
2-10 oz. frozen raspberries

Scrap off excess brown crumbs from cake; break into 1 1/2 to 2 inch pieces and place into slightly oiled 9x13 inch pan. Dissolve Jell-O in boiling water. Add frozen raspberries and blend well. Chill until slightly thickened. Add nuts. Beat whipping cream, sugar, and vanilla until thick. Fold in Jell-O mixture. Pour over cake pieces and lightly toss to coat. Make even as you can in pan. Chill until set.

Martha Sheehy

STRAWBERRY BAVARIAN TORTE

2 small pkg. strawberry Jell-O
1 c. boiling water
2 pkg. frozen sliced strawberries, slightly thawed
1/2 pt. whipping cream, whipped or Cool Whip
1 sponge cake (cut in cubes)
Whipped cream (to decorate)
Fresh berries (to decorate)

Dissolve gelatin in boiling water. Add berries and allow to partially thicken. Fold in 1/2 pint whipped cream. Toss with cake cubes and place in greased springform or large mixing bowl. Chill torte overnight. Turn out on platter and frost with whipped cream or Cool Whip. Garnish with whole strawberries. Serves 10 to 12.

Maxileen Dill

STRAWBERRY DELIGHT

TOPPING:

3/4 c. butter
1/2 c. brown sugar
1 1/2 c. plain flour
3/4 c. chopped pecans

FILLING:

1 pkg. frozen strawberries
2 egg whites
1 c. sugar
1 Tbsp. lemon juice
1 tsp. vanilla
1/2 pt. whipping cream, whipped

TOPPING: Mix lightly and put in oblong pan. Stir occasionally until golden brown, 15 minutes at 400 degrees. When brown, press 1/2 into pan, reserving 1/2 to spread over top of dessert.

FILLING: Place strawberries, egg whites, sugar, lemon juice, and vanilla in large mixing bowl. Using electric mixer beat for 20 minutes. Fold in whipped cream. Pour in baking dish and top with crumbs. Keep in freezer overnight.

Annette Jones

VIENNESE TORTE

1 box white cake mix
4 eggs
1 large pkg. instant chocolate pudding
1 c. margarine, soft type
1-14 oz. container chocolate frosting mix
3/4 c. cold water
1/4 c. milk
1 c. heavy cream, whipped or Cool whip
1 c. chopped pecans

Combine cake mix, pudding mix, eggs, 2/3 cup margarine, and water. Beat at medium speed for 3 minutes. Line with waxed paper, 2x10x15 inch jelly roll pan. Spread flat. Bake in 350 degrees preheated oven for 15 minutes. Cool for 15 minutes. Turn out on towel and cool. Prepare frosting by combining mix, milk, and remaining 1/3 cup margarine; beat until smooth. Cut cake into 3 equal strips. Assemble with frosting between strips and on top. Frost sides with Cool Whip or whipped cream and sprinkle sides with pecans. Keep in refrigerator.

Georgia Cross

UNCOOKED BOILED CUSTARD

1 can low fat Eagle Brand milk

1/2 gal. 1% milk
2 small pkg. Vanilla instant Jell-O pudding
1 Tbsp. Pure vanilla

Blend Eagle Brand milk and Jell-O pudding with mixer until well mixed. Gradually add 1/2 gallon milk and vanilla, stirring well. Set aside until it thickens, then refrigerate.
Very good.

Betty Sheppard

CHESS SQUARES

1 box Duncan Hines Yellow Cake Mix
1 egg
1 stick butter
8 oz. cream cheese
1 box powdered sugar
2 eggs

Mix cake mix, 1 egg, & stick of butter and pat in bottom of oblong cake pan. Mix together cream cheese, powdered sugar and 2 eggs. Add on top of other mixture. Cook 35-40 min. in 350 degree oven. Cool completely.
Cook until golden brown, some ovens cook differently. Watch it toward the end of the time.

Sheila Pollock

FRESH FRUIT CUPS

8 Fresh Peaches, remove peel
1c Fresh Blueberries
1c sliced frozen strawberries

Using a large fork and a large spoon gently mix
Freeze for 1 hour
Serve in little desert cups with a sprig of fresh mint

Thank the Lord for the fresh food He provides.

Diana's Kitchen

PEACH DESSERT

1 large can of peaches

Do not open. Place can of peaches in freezer over night.

When frozen, open both ends of the can and place peaches in a blender.

Gently blend until barely blended.

It is good with little pieces of peaches unblended.

Eat right away. Place in a small desert cup.

May garnish with strawberry or blueberry

Great for when guest drop in!

Diana's Kitchen