

Desserts

Submitted By: Lightbridge
Academy Staff, Family and
Friends



Ashley's Ant Log

Submitted By: Miriam Lopez



Ingredients:

Celery Sticks

Peanut Butter or
cream cheese

Raisins



Cooking Instructions:

Arrange celery sticks on a tray.

Fill them with peanut Butter or cream
cheese.

Sprinkle raisins on each log.

ALLY'S DIRT CUPS

Submitted By: Miriam Lopez

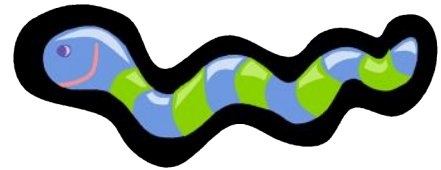
Ingredients:

1 Box instant chocolate pudding

Oreo cookies

Chocolate crunch

Gummy worms



Cooking Instructions:

Make pudding according to box instructions. Fill four-six cups, bowls, etc. half way with pudding. Sprinkle Oreos and crunch on top. Put some gummy worms in cups.

Apple A Day

Submitted By: Karen Carey-Lynch

Ingredients:

Large apple

raisins

cinnamon

granola

chocolate chips (or any ingredients that will help your child eat the apple and stay healthy)

brown sugar (@ tablespoon)



Cooking Instructions:

Cut apple in half, core the apple removing all the seeds

Put apple in bowl

Put sugar and butter on top (equal amounts to each half)

Place plastic wrap on top, leaving a little opening for steam

Put in Microwave for 2 to 3 minutes on high (make sure it is soft to the touch)

Apple Bars

Submitted By: Clare Vo-Schneider

Ingredients:

1 Cup Sugar
1 Egg
1/2 Cup melted butter
1 teaspoon baking soda
2 Cups of Flour
1 teaspoon of vanilla
1/4 teaspoon of salt
Apple pie filling



Cooking Instructions:

Combine butter with sugar and beat until fluffy
In a separate bowl combine all dry ingredients
Beat egg and add to butter mixture, add vanilla
Slowly add dry ingredients until a soft dough forms
Roll out dough on a floured surface to = 5 x 12 strip
Spread two tablespoons of pie filling in the center and
fold dough in half,
Place on greased cookie sheet, fold sides down and bake
at 350 for 15-20 mins,
Slice into squares or bars
Yields 12 bars

Quick Apple Crisp

Submitted By: Kowalski



Ingredients:

6 granny smith apples peeled, cored and sliced
1 box yellow cake mix
2 Tbs. butter- melted
1 Tbsp. sugar
1 tsp. cinnamon

Cooking Instructions:

Place apples in bottom of pie dish. Combine all other ingredients until moistened slightly and "clumpy."
Cover apples with mixture and bake at 325 degrees for about an hour or until it starts to bubble.

BANANA Bread

Submitted By: Paltenstein



Ingredients:

1/2 c. butter

1 c. sugar

1 tsp. salt

2 beaten eggs

3 mashed bananas

Small amount of cinnamon & sugar mixed together

1 1/2 c. flour

1 tsp. baking soda

Cooking Instructions:

Preheat oven to 350 degrees. Cream butter, add sugar and salt. Mix in eggs and mashed bananas. Mix in flour and baking soda. Pour mixture into a greased loaf pan and let stand for 20 min. Sprinkle with cinnamon and bake for 50 min.

Banana Split Pie

Submitted by: Audra Burns

Cooking

Instructions:

Crust:

Melt margarine and add to graham cracker crumbs.

Make a crust by patting crumbs in bottom and up sides of a 9" by 13" pan.

Filling:

Combine 2 sticks margarine, 2 eggs

and 2 c. confectionary sugar, and beat with electric mixer for 15 min. Spread whipped filling over crust; followed by layers of sliced banana. Then a layer of (drained) crushed pineapple and a layer of cool whip. (optional) you can add 1 c. chopped nuts sprinkled on top and top with maraschino cherries.

Refrigerate 24 hrs before serving.

Ingredients:

Crust:

1 stick margarine, melted
2 c. graham cracker crumbs

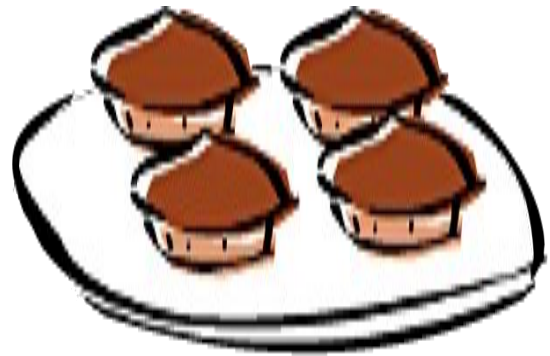
Filling:

2 sticks margarine, room temp
2 eggs
2 c. confectionary sugar
3-4 bananas
1g can crushed pineapple
1g container cool whip
1 c. chopped nuts (optional)
Small jar maraschino cherries -
(optional)



Peanut Butter Chip Brownies

Submitted By: The Rintzler Family



Ingredients:

- 1 box fudgy brownie mix (and ingredients to make it)
- 1 bag reeses peanut butter chips
- Mini muffin tin
- Mini muffin cup liners

Cooking Instructions:

Prepare brownie mix following box instructions. Gently mix in peanut butter chips. Place mini muffin cups in tin and spray lightly with non-stick cooking spray. Fill each cup with brownie/peanut butter chip mix. Bake at temperature stated on box (about 350) for about 12 min. Cool and enjoy.

Miracle Brownies

Submitted By: Nudelman

Ingredients:

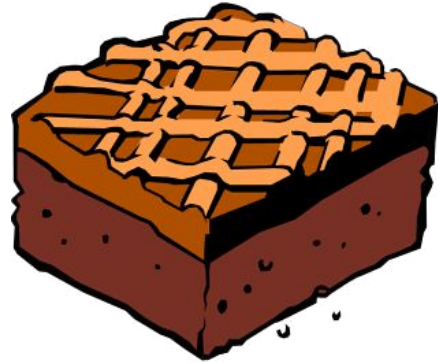
Box of brownie mix

3 eggs

10 oz. box of frozen spinach
(thawed)

1/3-1/2 cup of carrot-orange juice

1/4 cup vegetable oil



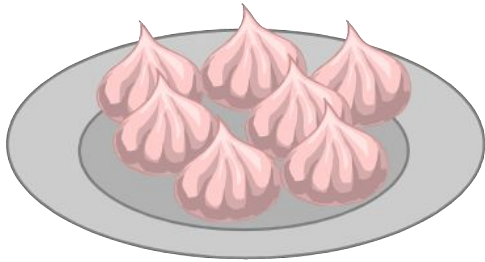
Cooking Instructions:

Heat oven to 350 degrees.

Line a 9" x 13" pan with foil and coat with cooking spray. Squeeze out liquid from spinach. Puree spinach, carrot-orange juice and oil in a blender. Combine the brownie mix, 3 eggs and the spinach puree in a bowl. Stir until well blended. Spread batter in the pan and bake 40 minutes. Cool and sprinkle with confectioners sugar (optional). Makes 24 brownies. Freeze extras and thaw for a special dessert!

Butter Cake Cookies

Submitted By: Spaide



Ingredients:

1 8 oz pkg cream cheese
1 stick of butter (softened)
2 eggs
1 tsp. vanilla extract
1 pkg yellow cake mix
Confectioners (powdered) sugar

Cooking

Instructions:

Preheat oven to 350 degrees. In a medium bowl, blend together the cream cheese and butter. Stir in the egg and vanilla. Add cake mix, and stir until well blended. Roll into 1 inch balls (they expand as they bake) and roll the balls in the confectioners' sugar. Place 1 inch apart onto an un-greased cookie sheet. Use parchment paper or silica pad because they burn easily. Bake for 10-13 min in the preheated oven. Remove when golden and cool on wire racks.

(Do not substitute for low-fat butter or cream cheese it will make them burn)

Shannon's Chocolate Chip Cookies

Submitted By: Mormelo

Ingredients:

2 1/4 c. all purpose flour

1 tsp. baking soda

1 c. butter

3/4 c. sugar

3/4 c. brown sugar

1 Tsp. vanilla extract

2 cups semi sweet chocolate mor-

2 eggs

1 c. nuts

1 tsp. salt



Cooking Instructions:

Pre-heat oven to 375 degrees. Combine flour, baking soda and salt in a small bowl. Beat butter, sugar, brown sugar and vanilla extract in bowl until creamy, add eggs and beat well. Gradually beat in flour mixture. Stir in morsels and nuts. Drop rounded tablespoons of dough onto un-greased baking sheets. Bake for 9-11 minutes or until golden brown.

Italian Cheesecake

Submitted By: Beach

Ingredients:

3 lbs ricotta cheese (whole milk)
6 eggs-beaten
2 tsp. vanilla
3 Tbsp. melted butter
4 Tbsp. Cornstarch
1 pt. sour cream

Cooking Instructions:

Preheat oven to 375 degrees. Grease and flour a 10 inch spring pan. Mix all ingredients, adding the ricotta last. Bake for one hour. Turn oven off, but leave cake in oven for 20 min. Place in refrigerator over night. Remove spring pan sides. Keep in refrigerator for up to 3 days.



Half & Half Cookies

Submitted By: Jennifer Repko

Ingredients:

1 c. butter

1 Tbsp. water 1/2 c. sugar

1/2 c. pressed brown sugar

2 egg yolks-save whites

2 c. flour

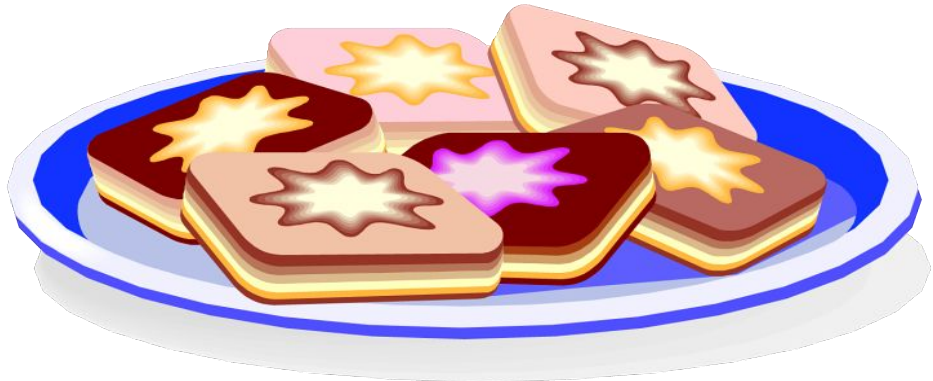
1 tsp. vanilla

1/4 tsp. salt

1 tsp. baking powder

1/4 tsp. baking soda

12oz bag choc. chips



Cooking Instructions:

Mix together all the above ingredients, except egg whites, brown sugar & choc. chips. Spread mixture evenly into a 9 by 13 inch jelly roll pan. On top of mixture, spread 12 oz. bag choc. chips evenly. In a separate bowl, beat the 2 egg whites stiff, and slowly add in 1 c. of pressed brown sugar. Spread on top of choc. chips evenly. Bake at 350 degrees for 20-25 min. Cut into small squares.

Magic Bars

Submitted By: Carrea

Ingredients:

1 1/2 c. graham cracker crumbs
1 stick butter
1 14 oz can sweetened condensed milk
8 oz butterscotch chips
8 oz semi-sweet chocolate chips
1/2 c. flaked coconut
1/2 c. chopped walnuts



Cooking Instructions:

Preheat oven to 350 degrees. Put stick of butter in 13 by 9 in pan and place in oven to melt. Pour graham cracker crumbs into pan and mix thoroughly. Press crumb mixture firmly on the bottom of the pan. (may need to add more crumbs to cover the whole pan) Pour sweetened condensed milk over crust. Layer with Remaining ingredients, making sure to spread evenly, press down with fork. Bake 25 min or until lightly browned. Cool and cut into squares.

Orange Cake

Submitted By: Haywood

Ingredients:

1 package yellow cake mix (moist-pudding in the mix)
3/4 cup orange juice
1/2 cup vegetable oil
4 eggs
1 tsp lemon extract
1/3 cup orange juice
2/3 cup white sugar
1/4 cup butter

Cooking Instructions:

Grease 10" bundt pan.

Preheat oven to 325 degrees.

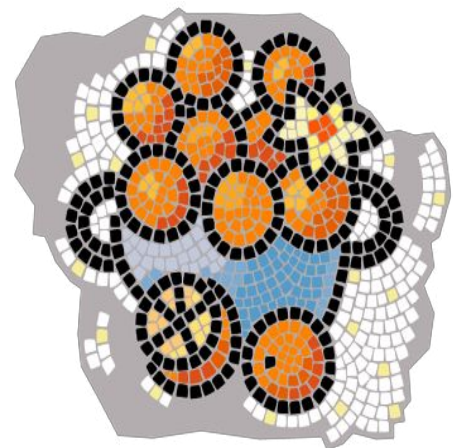
Mix together cake mix, 3/4 cup orange juice, oil, eggs and lemon extract.

Pour batter into prepared bundt pan.

Bake 50 to 60 minutes. Let cool.

In a saucepan, cook 1/3 cup orange juice, sugar and butter over medium heat for two minutes.

Drizzle over cake.



Peanut Butter Madness

Submitted By: Roese

Ingredients:

30 Oreo Cookies, Crushed

1 package softened cream cheese (8 oz)

2 cups confectioners sugar

3/4 peanut butter

1 container frozen whipped topping, thawed (12 ounce)

Cooking Instructions:

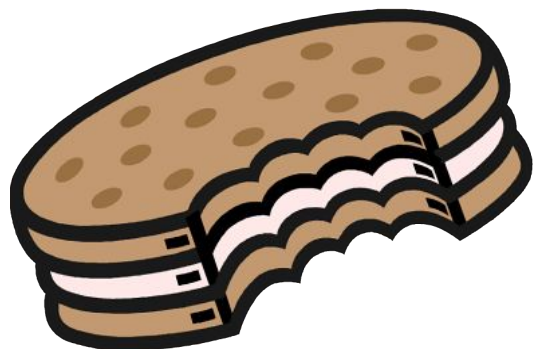
Press the crushed cookies into the bottom of a 9" x 13" pan, reserving a few for the top layer.

In a medium bowl, beat together the cream cheese and confectioner's sugar.

Stir in the peanut butter until well blended, then fold in the whipped topping.

Spread mixture over the crushed cookie base, sprinkle the remaining crushed cookies on top.

Freeze for 1 to 2 hours. Thaw 10-15 minutes before cutting and serving.



Peppermint Candy Truffles

Submitted By: Cunningham

Ingredients:

- 6 oz. white chocolate chips
- 2 Tbsp. whipping cream
- 2 Tbsp. white crème de menthe or peppermint schnapps
- 6 oz. bittersweet chocolate or semi sweet chocolate chips
- 1 tsp. veg. oil
- 1/4 c. finely chopped peppermint candies or candy canes



Cooking Instructions:

Melt white chocolate and cream in double boiler stirring constantly until smooth, remove from heat and stir in liquor. Turn into small container, cover, and refrigerate until firm, about 2 hrs. Line baking sheet with waxed paper. Form the chocolate into 1 inch balls and drop onto prepared baking sheet. Place in freezer until frozen about 1-2 hrs. Melt the bittersweet chocolate in double-boiler with the oil, stirring constantly until smooth. Remove the chocolate balls from freezer and line a second baking sheet with waxed paper. Using a fork turn each frozen chocolate ball in the melted chocolate to coat evenly and transfer to the prepared baking sheet. As every 2 or 3 balls are coated, sprinkle them with some of the chopped peppermint candy. If chocolate cools too much; reheat it to melt again and continue coating the balls. Refrigerate until firm, about 15 min before serving. To keep, store in an airtight container in the fridge for up to 1 month or in the freezer for up to 3 months.

Pumpkin Roll

Ingredients:

Cake Mixture:

3 eggs

1 cup sugar

2/3 cup pumpkin

1 tsp baking soda

1 tsp cinnamon

3/4 cup flour

Cream Cheese Mixture:

4 tbsp soft butter

1 cup confectioners sugar

1 tsp vanilla

1 8 oz package cream cheese

Cooking Instructions:

Beat eggs and sugar together.

Add pumpkin, baking soda, cinnamon and flour.

Grease jelly roll pan and spread mixture.

Bake at 375 degrees for 15 minutes.

When finished, flip onto wax paper.

Roll and let cool in refrigerator.

When cool, unroll and spread cream cheese mixture over cake.

Re-roll and refrigerate until ready to serve.



Family-Size Strawberry Shortcake

Submitted By: Facchini



Ingredients:

- 1 package white cake mix
- 1 1/2 quarts fresh strawberries
- 1/4 cup granulated sugar
- 1 1/2 cup whipping cream
- 1/4 cup confectioner's sugar
- 1 tsp vanilla extract

Cooking Instructions:

Preheat oven to 350 degrees. Prepare cake according to package directions. Grease and flour 2 nine inch pans. Pour batter into pans and bake until toothpick comes out of center clean (about 25 min). Cool completely on wire racks.

Reserve 8-10 strawberries for garnish. Slice the remaining.

Place in a medium bowl, sprinkle with granulated sugar. Mash slightly with potato masher. Chill until ready to assemble cake.

Beat whipping cream in a medium bowl with electric hand mixer on high until soft peaks form. Add confectioners sugar and vanilla, continue beating until mixed.

Place one cake layer on serving plate, cover with mash strawberries. Top with about 1 1/2 cups whipped cream. Place second cake layer on top.

Spread with remaining whipped cream. Garnish and decorate with reserved strawberries

Tandy Cakes

Submitted By: Samantha Alfano

Ingredients

4 eggs

1 cup milk

2 cups flour

1/4 tsp salt

1/2 lb Hershey Bar, melted

2 cups sugar

1 tsp vanilla

2 tsp baking powder

1 cup peanut butter

Cooking Instructions:

Beat eggs till thick. Gradually add sugar, milk and vanilla.

Blend together dry ingredients and fold into egg mixture by hand. Blend well.

Pour into greased 13" x 15" jelly roll pan.

Bake at 350 degrees for 15 to 20 minutes.

Spread peanut butter over hot cake and allow to cool.

Cover with melted chocolate!



Ten Ton Chocolate Cake

Submitted By: Katie Hashem

Ingredients:

2 cups sugar

1/2 cup Crisco

2 eggs

1 oz bakers chocolate, melted

1 pinch of salt

1 cup water

1/2 Cup Buttermilk

1 tsp baking soda

2 1/2 cups flour

Cooking Instructions:

Preheat oven to 400 degrees. Cream together sugar, Crisco and eggs. Add chocolate and salt. Alternately add small amounts of flour and water until thoroughly blended.

Combine buttermilk and baking soda and mix into batter.

Pour into greases and floured 9" x 13" pan or cupcake pan.

Cake- bake for 40 minutes. Cupcakes—bake for 20-25 minutes.

Be sure to rotate 1/2 way through cooking.

Top this with a batch of homemade fudge and drop in to a chocolate coma.



Tomato Soup Chocolate Cake

Submitted By: Gindel

Ingredients:

- 1 box chocolate cake mix
- 1 can tomato soup (18 1/2 oz)
- 1 tsp baking soda
- 2 eggs



Frosting/Semisweet Chocolate Icing:

- 12 ounces semisweet chocolate pieces (chips)
- 4 tbsp shortening
- 2 tbsp light corn syrup
- 6 tbsp milk

Cooking Instructions:

Cake- Put the dry cake mix in a large bowl. Add the undiluted tomato soup and only the ingredients listed above.

Mix and bake according to the cake-mix directions.

Frosting- In a heavy 4 quart saucepan over low-heat, or a double boiler over high-heat, mix chocolate and shortening until melted and smooth. Remove pan from heat. With a wire whisk or fork, beat in corn syrup and milk until mixture is smooth. Spread while still warm.

Your guests will NEVER guess the secret cake ingredient!