



DESSERTS



Rhubarb Custard Bars

Janice Huelsmann, Trenton

- 2 C. All-purpose Flour
- 1/4 C. Sugar
- 1 C. Cold Butter

FILLING:

- 2 C. Sugar
- 7 Tbls. All-purpose Flour
- 1 C. Heavy Whipping Cream
- 3 Lg. Eggs, beaten
- 5 C. Finely Chopped Fresh or Frozen Rhubarb, thawed & drained

TOPPING:

- 6 oz. Cream Cheese, softened
- 1/2 C. Sugar
- 1/2 tsp. Vanilla Extract

1 C. Heavy Whipping Cream, whipped
In a bowl, combine flour & sugar; cut in butter until mixture resembles coarse crumbs. Press into a greased 13"x9" baking pan.

Bake at 350° for 10 minutes.

Meanwhile, for filling, combine sugar & flour in a bowl. Whisk in cream & eggs. Stir in rhubarb. Pour over crust.

Bake at 350° for 40-45 minutes or until custard is set. Cool.

For topping, beat cream cheese, sugar & vanilla until smooth; fold in whipped cream. Spread over top. Cover & chill.

Cut into bars. Store in the refrigerator. Yield 3 dozen.



Orange-Tapioca Fluff

Suzie Wildhaber, Highland

Add 1 small package of orange Jell-O to 2 cups boiling water & 2 small packages vanilla tapioca pudding mix. Stir until well blended.

Chill until slightly set, then whip with a mixer.

Add 1 cup whipped cream or an 8 oz. tub of Cool Whip (your preference) & one small can of mandarin orange slices, drained. Whip again.

Chill until firmly set.

Serves 8.



Jelly Roll

Suzie Wildhaber, Highland

- 3 Eggs
- 1 C. Sugar
- 1 C. Flour
- 1 tsp. Cream of Tartar
- 1/2 tsp. Baking Soda
- 1/3 C. Cold Water
- 2 tsp. Pure Vanilla Extract
- Jelly of choice - enough to cover sponge cake (my preference: raspberry or strawberry)
- Confectioners Sugar

Preheat oven to 375°.

Spray a 11"x15" baking/jellyroll pan with a light spritz of Pam. Fit with parchment paper & spray with cooking Pam again.

Whip eggs, sugar, vanilla & water until light. Mix in dry ingredients. Pour thin batter onto sheet.

Bake until sponge is golden & springs to the touch (approx. 10-15 min.).

Turn out on cloth dusted with confectioners sugar.

Remove parchment paper & spread cake evenly with jam/jelly.

Using the cloth as an aid, roll up cake into a roll & trim ends.

Place on platter, sprinkle with confectioner sugar. Serve warm or cold.



Pretzel Cool Whip Dish

Suzie Wildhaber, Highland

- 1 C. Mini Pretzel Twists, broken into small pieces
- 1/2 C. Sugar
- 1/2 C. Butter

Place all in 9"x13" pan.

Heat oven to 350° & bake 10 minutes, stirring frequently to coat pretzels. Remove from oven & place coated pretzels on parchment or wax paper to dry.

Blend 8 oz. cream cheese with 1/2 cup sugar. Add 20 oz. can of crushed pineapple (drained) & 8 oz. Cool Whip. Mix well. Spoon into serving dish. Sprinkle pretzels over top & refrigerate.

**Optional: 1/2 cup of coconut and/or 1 small can of mandarin oranges (drained) can be added or substituted if you prefer.



Easy Brownie Cheesecake Bites

Janice Huelsmann, Trenton

1 box Brownie Mix (8x8 or 9x9" pan size)
All ingredients for brownie mix on box.

CHEESECAKE FILLING:

- 8 oz. block Cream Cheese, softened to room temperature
- 1 Egg Yolk
- 3 Tbls. Granulated Sugar

Preheat oven to 325°.

Prepare 2 large mini muffin pans, generously spraying with nonstick spray.

Prepare brownie batter as directed on mix box. Set aside.

In separate bowl, using a hand mixer, beat together cream cheese, egg yolk, & sugar on med./high speed until very creamy, about 2-3 minutes.

Spoon cream cheese mixture into a sandwich bag, and make a tiny hole by snipping off one bottom corner of the bag with scissors.

Fill each mini muffin cup half full with brownie batter. Squeeze about 1 teaspoon of cream cheese mixture over each brownie batter base. Using a toothpick swirl cream cheese slightly over the top.

Bake for about 16-18 minutes, until toothpick comes out with a few moist crumbs attached.

Allow brownies to cool in pan for 5-8 minutes, before transferring to a wire rack to cool completely.

Store brownie bites in a tightly sealed container in refrigerator for up to 1 week. Brownie Bites freeze well for up to 3 months.

Makes 36.



Rhubarb Swirl Cheesecake

Janice Huelsmann, Trenton

- 2-1/2 C. Thinly Sliced Fresh or Frozen Rhubarb
- 1/3 C. + 1/2 C. Sugar, divided
- 2 Tbls. Orange Juice
- 1-1/4 C. Graham Cracker Crumbs
- 1/4 C. Butter, melted
- 3 8 oz. pkgs. Cream Cheese, softened
- 2 C. Sour Cream
- 8 oz. White Baking Chocolate, melted
- 1 Tbls. Cornstarch
- 2 tsp. Vanilla Extract
- 1/2 tsp. Salt
- 3 Eggs, lightly beaten

In large saucepan, bring rhubarb, 1/3 cup sugar & orange juice to a boil. Reduce heat; cook & stir until thickened & rhubarb is tender. Set aside.

In small bowl, combine cracker crumbs & butter. Press into the bottom of a greased 9" spring form pan. Place on baking sheet. Bake at 350° for 7-9 minutes or until lightly browned. Cool on wire rack.

In large bowl, beat cream cheese & remaining sugar until smooth. Beat in sour cream, white chocolate, cornstarch, vanilla & salt until smooth. Add eggs; beat just until combined.

Pour half of the filling into crust. Top with half rhubarb sauce; cut through batter with a knife to gently swirl rhubarb. Layer with remaining filling & rhubarb sauce; cut through top layers with a knife to gently swirl rhubarb.

Place pan on double thickness of heavy-duty foil. Securely wrap foil around pan. Place in large baking pan; add 1" of hot water to larger pan. Bake at 350° for 60-70 minutes or until center is almost set.

Cool on wire rack for 10 minutes. Carefully run knife around edge of pan to loosen; cool 1 hour longer. Cover & chill overnight. Refrigerate leftovers.

Yields 12-14 servings.



Cherry Cheesecake Jell-O

Suzie Wildhaber, Highland

- 2 small boxes Cherry Jell-O
- 1 can Cherry Pie Filling
- 2 C. Hot Water

Combine Jell-O & hot water; stir until all gelatin has dissolved. Stir in pie filling until well blended. Pour into 9"x12" pan & refrigerate until set.

TOPPING:

- 8 oz. Cream Cheese
- 2 Tbls. Sugar (more if you prefer additional sweetness)
- 8 oz. tub Cool Whip

Mix cream cheese & sugar until smooth. Add Cool Whip, beating until completely blended. Spread over top of set cherry mixture. (Optional - sprinkle with chopped pecans or walnuts). Cover & refrigerate until ready to serve.



Winter White Fruit Cake

Donna Gruenfelder, Highland

- 1 White Cake Mix
- 1 pkg. (3.3 oz.) Instant Jell-O White Chocolate Pudding Mix
- 1 tsp. Rum Extract
- 1/2 C. Red Maraschino Cherries, drained
- 1/2 C. Green Maraschino Cherries, drained
- 1 C. Pistachios, chopped
- 4 oz. Cream Cheese, soft
- 4 tsp. Milk
- 3/4 C. Powdered Sugar

Heat oven to 350°.

Great & flour bundt pan.

Prepare cake mix per directions, add pudding & extract.

Drain cherries & cut into quarters, set aside 2 each whole cherries, stir cherries & nuts into cake batter, pour into pan.

Bake 33 to 36 minutes until toothpick comes out clean. Cool 10 minutes.

Remove cake & cool completely.

Beat cream cheese & milk until smooth, add sugar & spread over cake. Garnish with cherries.

12 servings.



Maraschino Cherry Cake

Janice Huelsmann, Trenton

CAKE:

- 3 Eggs
- 1/2 C. Oil
- 3/4 C. Water
- 1/4 C. Maraschino Cherry Juice
- 1/2 tsp. Almond Extract
- 15.25 oz. box Vanilla Cake Mix
- 16 Maraschino Cherries, chopped

FROSTING:

- 4 oz. Cream Cheese, softened to room temp
- 1/3 C. Butter, softened to room temp.
- 2 C. Powdered Sugar
- 1/2 tsp. Almond Extract
- 1 Tbls. Maraschino Cherry Juice

Preheat oven to 350°.

Spray a 9"x13" baking dish with non-stick cooking spray.

In large bowl, add all the cake ingredients except for the cherries. Mix well. Stir in cherries.

Pour batter into prepared baking dish. Bake for about 30 minutes until an inserted toothpick comes out clean. Allow cake to cool completely before making the frosting.

When ready to make frosting, mix together softened cream cheese & butter in large bowl, using an electric mixer. Add powdered sugar then almond extract & maraschino cherry juice. Mix until smooth. Spread frosting on cooled cake. Top slices with maraschino cherries.