



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ August 23, 2017

HOW DO YOU LIKE "YOUR" DESSERT?

PINEAPPLE ANGEL FOOD CAKE

1 BOX WHITE ANGEL FOOD CAKE MIX 20 OZ CAN CRUSHED PINEAPPLE

IN LARGE BOWL, BEAT TOGETHER THE DRY CAKE MIX AND PINEAPPLE WITH JUICE ON LOW SPEED FOR 30 SECONDS UNTIL COMBINED. BEAT ON HIGH FOR ANOTHER MINUTE; POUR INTO A 10" TUBE PAN. BAKE 40-45 MINUTES OR UNTIL DEEP GOLDEN BROWN. COOL COMPLETELY UPSIDE DOWN AS DIRECTED ON THE CAKE MIX BOX; COOL FOR AT LEAST 1 HOUR. RUN KNIFE AROUND EDGES & THE CENTER OF THE CAKE; REMOVE FROM PAN TO SERVING PLATE. USE A SERRATED KNIFE TO CUT INTO SLICES. SERVE WITH COOL WHIP, PIE FILLING OF CHOICE (CHERRY, BLUEBERRY OR APPLE) OR STRAWBERRIES. MAKES ABOUT 12 SERVINGS.

CHOCOLATE-PEANUT BUTTER COOKIE CUPS

<u>COOKIE CUPS</u>	1 PKG DOUBLE CHOCOLATE CHUNK COOKIE MIX 2 TBLS WATER	1/4 CUP BUTTER, SOFTENED 1 EGG
<u>FROSTING</u>	1/3 CUP BUTTER, SOFTENED 1 CUP POWDERED SUGAR	1/3 CUP CREAMY PEANUT BUTTER

PREHEAT OVEN TO 375 DEGREES; SPRAY 36 MINI MUFFIN CUPS WITH COOKING SPRAY. IN LARGE BOWL, MIX THE COOKIE CUP INGREDIENTS UNTIL A SOFT DOUGH FORMS. DROP 1 ROUNDED TEASPOON OF DOUGH INTO EACH OF THE MUFFIN CUPS. BAKE 9-11 MINUTES OR UNTIL SET IN CENTER; COOL FOR 5 MINUTES, THEN PRESS INDENTATION INTO CENTER OF EACH WITH END OF WOODEN SPOON. COOL ANOTHER 10 MINUTES IN THE MUFFIN CUPS. LOOSEN EDGES WITH KNIFE; REMOVE FROM PAN TO COOLING RACK AND COOL COMPLETELY FOR ANOTHER 30 MINUTES. IN MIXING BOWL, BEAT THE FROSTING INGREDIENTS UNTIL SMOOTH & CREAMY. SPOON FROSTING INTO LARGE RESEALABLE FREEZER BAG; PARTIALLY SEAL THE BAG. CUT OFF A SMALL CORNER; INSERT CUT CORNER INTO COOKIE CUPS. FILL WITH ABOUT 2 TSPS OF THE FROSTING PER COOKIE CUP. SPRINKLE WITH CHOCOLATE CHIPS IF DESIRED.

CARAMEL APPLE HEAVEN

2 GRAHAM CRACKER CRUSTS (ENOUGH TO SPREAD OVER BOTTOM OF 9X13" BAKING PAN. 2—4 SERVING SIZE BOXES INSTANT VANILLA PUDDING & PIE FILLING MIX 8 OZS CREAM CHEESE, SOFTENED 1/2 CUP + 2 TBLS CARAMEL SAUCE 21 OZ CAN APPLE PIE FILLING	1 CUP POWDERED SUGAR 12 OZS COOL WHIP, THAWED 3 CUPS COLD MILK
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CRUMBLE THE GRAHAM CRACKER CRUSTS AND SPREAD IN THE BOTTOM OF A 9X13" BAKING PAN. IN LARGE BOWL, BEAT THE CREAM CHEESE, POWDERED SUGAR AND 1/2 CUP CARAMEL SAUCE WITH MIXER UNTIL SMOOTH, SCRAPING DOWN SIDES OF THE BOWL FREQUENTLY. BEAT IN 2 CUPS OF THE COOL WHIP; SPREAD OVER THE GRAHAM CRACKER CRUST. SPOON AND SPREAD THE PIE FILLING OVER THE CREAM CHEESE MIXTURE. IN ANOTHER BOWL, BEAT THE DRY PUDDING MIX AND THE MILK WITH A WHISK UNTIL THICK. DROP BY SPOONFULS OVER THE APPLE LAYER; SPREAD EVENLY. DROP THE REMAINING COOL WHIP BY SPOONFULS OVER THE PUDDING LAYER AND SPREAD EVENLY. COVER & REFRIGERATE FOR AT LEAST 4 HOURS. WHEN READY TO SERVE, DRIZZLE THE REMAINING 2 TBLS OF CARAMEL SAUCE ON TOP. CUT INTO 6 ROWS BY 4 ROWS; COVER AND REFRIGERATE ANY REMAINING PIECES.

LEMON-LIME MAGIC CAKE

<u>CAKE LAYER</u>	WHITE CAKE MIX 1/3 CUP VEGETABLE OIL	1 1/4 CUPS WATER 3 EGGS
<u>LEMON-LIME LAYER</u>	4 EGGS 1 TBLS FINELY GRATED LEMON PEEL 1/4 CUP FRESH LEMON JUICE	1 1/2 CUPS WHITE SUGAR 1 TBLS FINELY GRATED LIME PEEL 1/4 CUP FRESH LIME JUICE
<u>TOPPING</u>	8 OZS COOL WHIP, THAWED	LEMON & LIME PEELS, FINELY GRATED

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN WITH COOKING SPRAY. BEAT TOGETHER THE CAKE LAYER INGREDIENTS; POUR INTO PREPARED PAN. IN ANOTHER BOWL, MIX THE LEMON-LIME LAYER INGREDIENTS WITH A WHISK UNTIL SMOOTH. EVENLY POUR OVER THE CAKE BATTER; MIXTURE WILL SINK TO BOTTOM AS YOU POUR. BAKE 30-35 MINUTES OR UNTIL CENTER IS SET. COOL FOR 30 MINUTES; REFRIGERATE AT LEAST 4 HOURS TO CHILL. SPREAD THE TOPPING OVER THE CHILLED CAKE. SPRINKLE WITH ADDITIONAL LEMON AND/OR LIME PEEL IF DESIRED. STORE REMAINING DESSERT, COVERED, IN THE REFRIGERATOR. MAKES APPROXIMATELY 18 SERVINGS.