

# COOKING WITH JAN ~ JUNE 7, 2017

## RECIPES AT COBORNS & [kokk.com](http://kokk.com) website

### YUMMY SUMMER DESSERTS

#### STRAWBERRY-RHUBARB DUMP CAKE

6 CUPS SLICED STRAWBERRIES  
1/3 CUP WHITE SUGAR  
1 YELLOW CAKE MIX  
VANILLA ICE CREAM OR COOL WHIP

2 CUPS SLICED RHUBARB  
1 TBLS CORNSTARCH  
10 TBLS BUTTER, MELTED

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. IN LARGE BOWL, TOSS STRAWBERRIES, RHUBARB, SUGAR AND CORNSTARCH; SPREAD EVENLY INTO THE BAKING DISH. TOP WITH THE YELLOW CAKE MIX; POUR THE MELTED BUTTER OVER THE TOP, MAKING SURE TO COVER AS MUCH OF THE CAKE MIX AS POSSIBLE. BAKE 1 HOUR OR UNTIL BUBBLY AND THE TOPPING IS BROWNED. SERVE WARM WITH COOL WHIP OR ICE CREAM. MAKES 12 SERVINGS!

#### SALTED CARAMEL APPLE CHEESECAKE CRISP

1 PKG SUGAR COOKIE MIX  
1/2 CUP BROWN SUGAR  
3/4 CUP BUTTER, MELTED  
1/4 CUP WHITE SUGAR  
8 CUPS APPLES, PEELED, CUT INTO 1" CHUNKS  
3/4 CUP SALTED CARAMEL ICE CREAM TOPPING

1 CUP OATMEAL, NOT THE INSTANT  
2 TSPS CINNAMON  
8 OZS CREAM CHEESE, SOFTENED  
1/2 TSP VANILLA

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. IN LARGE BOWL, MIX TOGETHER THE COOKIE MIX, OATMEAL, 1/4 CUP BROWN SUGAR AND 1 TSP OF THE CINNAMON. ADD THE MELTED BUTTER; MIX UNTIL CRUMBLY AND SET ASIDE. IN ANOTHER BOWL, BEAT THE CREAM CHEESE, WHITE SUGAR AND VANILLA UNTIL SMOOTH; SET ASIDE. IN LARGE MIXING BOWL, TOSS THE APPLES WITH THE REMAINING 1/4 CUP BROWN SUGAR AND 1 TSP CINNAMON; POUR THE APPLES EVENLY INTO THE BAKING DISH. SPOON TABLESPOONFULS OF THE CREAM CHEESE MIXTURE RANDOMLY OVER THE APPLES; SPRINKLE THE TOP WITH THE COOKIE MIXTURE. BAKE 35-40 MINUTES OR UNTIL THE TOPPING IS GOLDEN BROWN AND THE APPLES ARE TENDER. SERVE WARM DRIZZLED WITH SALTED CARAMEL TOPPING. COVER AND REFRIGERATE ANY REMAINING DESSERT. MAKES 12 SERVINGS. IF YOU ENJOY THE SALT & SWEET TOGETHER, THIS IS A YUMMY DESSERT.

#### LEMON LUSH

1 PKG SUGAR COOKIE MIX  
1/4 CUP BUTTER, MELTED  
1 CUP POWDERED SUGAR  
12 OZ COOL WHIP THAWED  
2—4 SERVING SIZE LEMON INSTANT PUDDING & PIE FILLING MIX

BUTTER & EGG FOR COOKIE MIX  
8 OZS CREAM CHEESE, SOFTENED  
1 TBLS FINELY GRATED LEMON PEEL  
3 CUPS COLD MILK

PREHEAT OVEN TO 375 DEGREES. MAKE & BAKE DROP COOKIES AS DIRECTED ON POUCH. COOL COMPLETELY, AT LEAST 30 MINUTES; SET ASIDE 6 COOKIES FOR GARNISH. IN FOOD PROCESSOR OR BLENDER, PROCESS HALF OF THE REMAINING COOKIES TO COARSE CRUMBS. REMOVE TO MIXING BOWL; REPEAT WITH REMAINING COOKIES. STIR IN THE MELTED BUTTER UNTIL WELL BLENDED. PRESS THE COOKIE CRUMB MIXTURE FIRMLY INTO THE BOTTOM OF AN UNGREASED 9X13 BAKING PAN; SET ASIDE. IN ANOTHER BOWL, BEAT THE CREAM CHEESE, POWDERED SUGAR AND LEMON PEEL WITH A MIXER UNTIL SMOOTH, SCRAPING THE BOWL FREQUENTLY. ADD 1/2 OF THE COOL WHIP AND MIX UNTIL WELL BLENDED; SPREAD OVER THE COOKIE CRUST. IN A MIXING BOWL, BEAT DRY PUDDING MIX AND MILK WITH WHISK ABOUT 2 MINUTES OR UNTIL THICK. SPREAD OVER CREAM CHEESE MIXTURE; SPREAD REMAINING COOL WHIP OVER THE PUDDING LAYER, COVER AND REFRIGERATE FOR 4 HOURS. WHEN READY TO SERVE, PLACE THE 6 RESERVED COOKIES INTO A RESEALABLE FOOD STORAGE PLASTIC BAG; SEAL AND COARSELY CRUSH COOKIES WITH ROLLING PIN, THEN SPRINKLE ON TOP OF DESSERT. COVER & REFRIGERATE ANY REMAINING PIECES. THIS IS A SWEET DESSERT SO CUT INTO 6X4 ROWS FOR 24 SERVINGS.

