

Desserts

- [Banana Bread](#)
- [Bisquick Strawberry Shortcake](#)
- [Cheesecake Cake Batter Dip](#)
- [Chocolate Grasshopper Cheesecake](#)
- [Chocolate Mint Brownies](#)
- [Cream Cheese Sugar Cookies](#)
- [Diabetic Suicide Hot Coco](#)
- [Double Layer Chocolate Pie](#)
- [Five Ingredient Oreo Frappe](#)
- [Fudge Ripple Brownie Bars](#)
- [Homemade Wendy's Frosty](#)
- [Lemon Raspberry Brunch Cake](#)
- [Lemon Velvet Cream Cake](#)
- [New York Style Cheesecake](#)
- [No-Bake Sugar Free\(ish\) Cookies](#)
- [Snickerdoodle Apple Cobbler](#)
- [White Chocolate Raspberry Swirl Cheesecake](#)

Banana Bread

Ingredients

- Cooking spray
- 8 tablespoons (1 stick) unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1/4 cup milk
- 1 teaspoon vanilla extract
- 3 medium bananas, very ripe
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup chopped nuts or chocolate chips (optional)

Directions

1. Heat the oven to 350°F and prep the pan. Arrange a rack in the bottom third of the oven and heat to 350°F.
2. Line an 8x5-inch loaf pan with parchment paper, letting the excess hang over the long sides to form a sling.
3. Spray the inside with cooking spray.
4. Melt the butter.
5. Melt the butter in the microwave or over low heat on the stove top.
6. Cream it with the sugar in a stand mixer in the next step.
7. Combine the butter and sugar. Place the melted butter and sugar in a large bowl and whisk until combined. (Or cream the softened butter and sugar in a mixer until fluffy.)
8. Add the eggs. Crack the eggs into the bowl. Whisk until completely combined and the mixture is smooth.
9. Add the milk and vanilla. Whisk the milk and vanilla into the batter.
10. Mash in the bananas. Peel the bananas and add them to the bowl. Using the end of the whisk or a dinner fork, mash them into the batter. Leave the bananas as chunky or as smooth as you prefer. If you prefer an entirely smooth banana bread, mash the bananas separately until no more lumps remain, and then whisk them into the batter.
11. Add the flour, baking soda, and salt. Measure the flour, baking soda, and salt into the bowl. Switch to using a spatula and gently stir until the ingredients are just barely combined and no more dry flour is visible.
12. Fold in the nuts or chocolate, if using. Last but not least, scatter the nuts or chocolate over the batter and gently fold them in.
13. Pour the batter into the pan. Pour the batter into the prepared loaf pan, using the spatula to scrape all the batter from the bowl. Smooth the top of the batter.

14. Bake for 50 to 65 minutes. Bake until the top of the cake is caramelized dark brown with some yellow interior peeking through and a toothpick or cake tester inserted into the middle comes out clean, 50 to 65 minutes. Baking time will vary slightly depending on the moisture and sugar content of your bananas — start checking around 50 minutes and then every 5 minutes after.
15. Cool in the pan for 10 minutes. Set the loaf, still in the pan, on a wire cooling rack. Let it cool for 10 minutes — this helps the loaf solidify and makes it easier to remove from the pan.
16. Remove from pan and cool another 10 minutes. Grasping the parchment paper sling, lift the loaf out of the pan and place on the cooling rack. Cool for another 10 minutes before slicing.

Tips

- **Frozen bananas:** Whole frozen bananas can be used in this recipe. Thaw the bananas, then squeeze them right out of the peels; no need for mashing!
- **Storage:** Leftover banana bread can be tightly wrapped in plastic wrap and stored at room temperature for up to 5 days or frozen for up to 2 months.

Prep Time: 10-15 mins	Cook Time: 65 mins	Total Time: 1 hr	Servings: 1 Loafs
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Origin : kitchn

URL : <https://www.thekitchn.com/how-to-make-banana-bread-the-simplest-easiest-recipe-139900>

Bisquick Strawberry Shortcake

Ingredients

- 1 quart (4 cups) strawberries, sliced
- 1/4 cup sugar
- 2 1/3 cups Original Bisquick™ mix
- 1/2 cup milk
- 3 tablespoons sugar
- 3 tablespoons butter, melted
- 1/2 cup heavy whipping cream

Directions

1. Heat oven to 425°F. In large bowl, mix strawberries and 1/4 cup sugar; set aside.
2. In medium bowl, stir Bisquick™ mix, milk, 3 tablespoons sugar and the butter until soft dough forms. On un-greased cookie sheet, drop dough by 6 spoonfuls.
3. Bake 10 to 12 minutes or until golden brown. Meanwhile, in small bowl, beat whipping cream with electric mixer on high speed until soft peaks form.
4. Split warm shortcakes; fill and top with strawberries and whipped cream.

Tips

1. A “short” cake is one that has a high ratio of butter to flour and sugar. Stir the dough just until the dry ingredients are moistened and a soft dough forms. The shortcakes shouldn’t stick to the pan, but you can use baking parchment or a silicone baking mat if you’d like.
2. Mixing sugar with the fruit, whether you stick with all-time summery favorite strawberries or play with juicy peaches and blueberries or raspberries and plum wedges, is a process called “macerating”. Macerating is similar to marinating, but it’s done with fruit—sometimes letting the fruit sit in flavored liquors, vinegars, or syrups--or sprinkling the fruit with sugar. The sugar draws the moisture out of the fruit, creating a sweetly fruity syrup.
3. The first step in making a successful whipped cream is to refrigerate the bowl (a deep metal one works best) with the cream + the mixer beaters (unless you’re a hearty soul and would like to use a large wire balloon whisk). The colder the cream the faster it will whip up but know when to stop—when its stiff enough to form soft peaks.

4. Flavor the fruit or cream 1/4 to 1/2 teaspoon vanilla or 1 to 2 teaspoons orange liquor. When whipping the cream, be sure to add liquid when it starts to form soft peaks or the cream might be too loose.

Prep Time: 20 Min	Cook Time: 35 Min	Total Time: 55 Mins	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/bisquick-strawberry-shortcake/370099a9-c927-4eae-93ba-ab66a455b996>

Cheesecake Cake Batter Dip

Ingredients

- 8 oz package of cream cheese, room temperature
- 1/2 cup sour cream
- 1/2 cup white cake mix
- 1 cup powdered sugar
- 1 tsp vanilla extract
- 1/4 cup sprinkles
- Graham Crackers for dipping

Directions

1. Place cream cheese in your mixing bowl and beat on medium high speed for 3 minutes, or until it becomes light and whipped.
2. Bring speed down to medium and add the sour cream and vanilla, mix until incorporated. Slowly add the powdered sugar and cake mix to the bowl and mix until combined. Scrape the sides of the bowl with a rubber spatula and then gently fold in the sprinkles.
3. Serve cold with graham crackers, pretzels, or fresh fruit slices. Enjoy!

Prep Time:	Cook Time:	Total Time:	Servings:
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Origin : Internet

URL :

Chocolate Grasshopper Cheesecake

Ingredients

- Crust
 - 30 fudge mint cookies, crushed (about 1 3/4 cups)
 - 2 tablespoons butter or margarine, melted
- Filling
 - 4 oz semisweet baking chocolate
 - 3 packages (8 oz each) cream cheese, softened
 - 1 cup sugar
 - 4 eggs
 - 1/3 cup green crème de menthe liqueur*
- Topping and Garnish, if desired
 - Sweetened whipped cream
 - Crème de menthe thin rectangular candies for garnish, unwrapped, cut in half diagonally

Directions

1. Heat oven to 300°F. Wrap foil around bottom and side of ungreased 9-inch springform pan. In large bowl, mix crust ingredients with fork until crumbly. Press in bottom and 1 inch up side of pan. Bake 12 minutes. Cool 30 minutes.
2. In small microwavable bowl, microwave chocolate on High 45 to 60 seconds, stirring once halfway through microwaving, until melted. If necessary, continue to microwave on High in 15-second increments, stirring until smooth. Set aside.
3. In large bowl, beat cream cheese and sugar with electric mixer on medium speed, scraping bowl frequently, until smooth and creamy. Add eggs, one at a time, beating until smooth after each addition. Stir in liqueur. Pour filling evenly over crust.
4. Drop 8 to 10 tablespoonfuls melted chocolate randomly onto filling, allowing chocolate to sink into filling. With table knife or small spatula, cut through chocolate and filling to swirl for marbled design.
5. Bake 1 hour 10 minutes to 1 hour 20 minutes or until set 2 inches from edge of pan. Remove from oven; run knife around side of cheesecake to loosen. Return to oven; turn oven off and open door slightly. Cool cheesecake in oven 1 hour. Remove from oven to cooling rack; cool at room temperature 1 hour. Refrigerate 3 hours.

6. To serve, remove side of pan. Spoon whipped cream into decorating bag with large star tip; squeeze bag to pipe cream around top edge of cheesecake. Garnish with candies

Tips

1. This decadent dessert is the perfect do-ahead because it needs to be chilled at least 3 hours before serving.
2. For easy cutting, dip your knife into hot water.

Prep Time: 30 min	Cook Time: 1 hr 20 mins	Total Time: 7 hr 35 mins	Servings: 16
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/chocolate-grasshopper-cheesecake/d3f6478f-8585-42af-9d52-8ccb8818a125>

Chocolate Mint Brownies

Ingredients

- 1 box (16 oz) Betty Crocker™ Supreme original brownie mix
- Water
- Vegetable oil
- Egg
- 2 tablespoons butter, softened
- 3 oz cream cheese, softened
- 2 tablespoons heavy whipping cream
- 3 cups powdered sugar
- ¼ teaspoon mint extract
- Betty Crocker™ green gel food color
- ⅓ cup heavy whipping cream
- 1 ⅓ cups semisweet chocolate chips
- ⅓ cup butter

Directions

1. Heat oven to 350°F (325°F for dark or nonstick pan). Line 9-inch square pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray. Make and bake brownies as directed on box. Cool completely on cooling rack, about 1 1/2 hours.
2. In large bowl, beat softened butter and cream cheese with electric mixer on medium speed until smooth. Add 2 tablespoons whipping cream; beat until blended. Slowly add powdered sugar; beat until fluffy. Beat in mint extract. Beat in food color until desired color. Spread over cooled brownies. Refrigerate about 1 hour or until set.
3. In 2-quart saucepan, heat Topping ingredients over medium-low heat, stirring constantly, until melted and smooth. Remove from heat; let stand 15 minutes.
4. Pour topping over filling; spread to cover. Refrigerate uncovered about 2 hours or until set. Using foil to lift, remove brownies from pan, and peel foil away. Before cutting, let stand 20 minutes at room temperature. Cut into 4 rows by 4 rows. Store covered in refrigerator.

Prep Time: 25 Min	Cook Time: 6 Hr	Total Time: 6 Hr 25 Mins	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/chocolate-mint-brownies/39ae52eb-e13f-407c-aeda-6e234de14751>

Cream Cheese Sugar Cookies

Ingredients

Cookies

- 2 1/2 cups Gold Medal™ all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups granulated sugar
- 1 package (8 oz) cream cheese, softened
- 1/2 cup butter, softened
- 1 egg
- 2 teaspoons vanilla

Frosting

- 2 1/2 cups powdered sugar
- 1/4 cup butter, softened
- 2 to 4 tablespoons milk
- 1/2 teaspoon vanilla
- Betty Crocker™ gel food colors, as desired
- Betty Crocker™ candy sprinkles, as desired

Directions

1. Heat oven to 350°F. In small bowl, mix flour, baking powder, baking soda and salt; set aside.
2. In large bowl, beat granulated sugar, cream cheese and 1/2 cup softened butter with electric mixer on medium speed about 1 minute or until fluffy; scrape side of bowl. Beat in egg just until smooth. Stir in 2 teaspoons vanilla. On low speed, beat flour mixture into sugar mixture until well blended. Cover and refrigerate 15 minutes.
3. Shape dough into 60 (1-inch) balls. Place 2 inches apart on ungreased cookie sheets. Bake 10 to 12 minutes or until edges are set. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
4. Meanwhile, in medium bowl, beat powdered sugar, 1/4 cup softened butter, 2 to 4 tablespoons milk and 1/2 teaspoon vanilla with spoon until smooth and fluffy. If frosting is too stiff to spread, add additional milk, 1 teaspoon at a time. Tint with food color. Using knife, spread slightly less than 1 teaspoon frosting on each cooled cookie; top with sprinkles. Store covered in airtight container at room temperature.

Tips

- This recipe makes about 60 soft cream cheese sugar cookies, perfect for any baking occasion. If you are planning on baking all 60 at once, use two cookie sheets. When one batch of cookies is finished baking you can have another batch ready to go on the next tray. Remember to wait for the cookie sheet to cool down before placing your dough.
- Freeze any uneaten and unfrosted cookies in an airtight freezer container. Label and freeze for up to three months. When you are ready to decorate and eat, take out your cookies and decorate right away, no need to wait for them to thaw! By the time you are done decorating they should be finished thawing and ready to serve.

Prep Time:	Cook Time:	Total Time:	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/cream-cheese-sugar-cookies/aa89dfb8-53fd-4135-822d-38bd05afd47a>

Diabetic Suicide Hot Coco

Ingredients

- Cocoa Part:
 - 1 pack of Swiss Miss Coco per cup
 - 4 oz of milk per cup
 - 4 oz of heavy cream per cup
 - 1/8 cup of Hershey syrup
- Mix together in a pot over medium heat till desired temp

- Cup construction
 - 1 Hersey bar per cup
 - 1 bag of mini marshmallows
 - 1 can of powders coco
 - 1 can of Ready- whip
 - More Hershey syrup
- Add 8 oz of coco to cup
- Fill rest of the cup to about 1/4 from the top of the cup with mini marshmallows
- Fill remaining space with generous amount of ready- whip
- Sprinkle coco powder over Ready- whip
- Take part of a Hershey bar and grate over the coco powder
- Add some Hershey syrup to the top
- Insert 1/2 way into the top no less than 3 Hershey "bricks"

Tips

- May require a shot of insulin or installation of an insulin pump
- If you lose your eyesight within 30 mins of drinking, please go to the ER

Prep Time: 10 mins	Cook Time: 5 mins	Total Time: 15 mins	Servings:
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Origin : Me

Double Layer Chocolate Pie

Ingredients

- 1 graham cracker pie crust
- 2 cups cold milk
- 3 pkgs chocolate flavor pudding & pie filling
- 1 tub frozen cool whip

Directions

1. Whisk milk, pudding and 1/2 of cool whip in a bowl for 1 minute
2. Spread it on crust
3. Spread remaining cool whip on crust
4. Serve immediately

Prep Time: 5 min	Cook Time:	Total Time: 5 min	Servings: 10
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Origin : Keelber

URL :

Five Ingredient Oreo Frappe

Ingredients

- 1 cup ice cubes
- 1 1/2 cups milk
- 5 Oreo cookies
- 2 tbsp. vanilla extract
- 1 tsp. instant coffee

Optional

- Crushed Oreos, chocolate shavings, sprinkles, ice cream, whipped cream

Directions

1. Add all your ingredients to a blender.
2. Blend until smooth.
3. Pour into a cup.
4. Top off with whipped cream, chocolate sauce & more crushed Oreos (optional)
5. Serve immediately.

Tips

- Customize it according to your own preferences.
- Add extra sugar if desired.
- If you've left out vanilla, I would definitely recommend adding some extra sugar.
- Add a scoop of ice cream for a more indulgent result.
- Add other types of cookies if you prefer.
- Use decaf coffee if preferred.
- To serve - pour into a cup and enjoy immediately. Letting it stand at room temperature will make it less appealing.
- Drink it through a straw - it's much more enjoyable that way.

Prep Time: 1 min	Cook Time:	Total Time: 2 min	Servings: 2
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Origin : My Vegan Minimalist

URL : <https://myveganminimalist.com/5-ingredient-oreo-frappe/>

Fudge Ripple Brownie Bars

Ingredients

- 1 box (18.3 oz) Betty Crocker™ traditional fudge brownie mix
- Water, vegetable oil and eggs called for on brownie mix box for cake-like brownies
- ½ cup miniature chocolate chips
- 4 oz (half of 8-oz package) cream cheese, softened
- 2 cups milk
- 1 box (3.3 oz) Jell-O™ white chocolate-flavor instant pudding & pie filling mix
- 2 cups (from 8-oz container) Cool Whip™ frozen whipped topping, thawed
- 2 tablespoons Hershey's™ chocolate-flavor syrup

Directions

1. Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray. Make brownie batter as directed on box for cake-like brownies. Stir in chocolate chips. Spread in pan.
2. Bake 22 to 25 minutes or until toothpick inserted 2 inches from side of pan comes out clean. Transfer to cooling rack to cool completely, about 1 hour.
3. In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Decrease speed to low; slowly add 1/2 cup of the milk. Beat in dry pudding mix, scraping bowl as needed. Slowly with mixer running, add remaining 1 1/2 cups milk; beat until well blended. Beat in whipped topping. Spread on top of cooled brownie base. Drizzle chocolate syrup in random pattern over top of bar. Pull table knife through topping for ripple design.
4. Refrigerate uncovered until set, about 4 hours. Cut into 6 rows by 4 rows. Store loosely covered in refrigerator.

Tips

- To ensure success, make cream cheese mixture exactly as directed--slowly and gradually!
- To quickly soften cream cheese, remove from wrapper and place on microwavable plate; microwave uncovered on High about 10 seconds or just until softened.

Prep Time: 15 Min	Cook Time: 5 hr 45 min	Total Time: 5 Hr 45 Min	Servings:
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Origin : Betty Crocker

URL : [https://www.bettycrocker.com/recipes/fudge-ripple-brownie-bars/
ac826649-8e36-4f14-93fe-5d95cb06214b](https://www.bettycrocker.com/recipes/fudge-ripple-brownie-bars/ac826649-8e36-4f14-93fe-5d95cb06214b)

Homemade Wendy's Frosty

Ingredients

- 1/2 Gallon Chocolate Milk
- 14 oz can of Condensed Milk
- 8 oz of Cool Whip

Directions

1. Mix well and Freeze. Mixture does not get hard

Prep Time: 5 mins	Cook Time:	Total Time: 5 mins	Servings:
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Origin : Internet

URL :

Lemon Raspberry Brunch Cake

Ingredients

- Cake
 - 3 cups Original Bisquick™ mix
 - 3/4 cup milk
 - 1/2 cup sugar
 - 1/4 cup butter, softened
 - 1 tablespoon grated lemon peel
 - 1 teaspoon vanilla
 - 2 Large Eggs
 - 2 cups fresh raspberries
- Topping
 - 2/3 cup sliced almonds
 - 1/4 cup Original Bisquick™ mix
 - 1/3 cup sugar
 - 2 tablespoons butter, melted

Directions

1. Heat oven to 350°F. Spray 13x9-inch pan with cooking spray.
2. In large bowl, beat all Cake ingredients except raspberries with electric mixer on low speed 30 seconds. Beat on medium speed about 2 minutes or until well blended. Pour batter evenly in pan. Top with raspberries.
3. In medium bowl, stir all Topping ingredients until well mixed. Sprinkle evenly over batter.
4. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 30 minutes before serving

Tips

1. This coffee cake is best served warm.
2. For a more decadent cake, serve with a dollop of sweetened whipped cream, and sprinkle with grated lemon peel.

Prep Time: 20 mins	Cook Time: 35 mins	Total Time: 1 hr 20 mins	Servings: 12
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/lemon-raspberry-brunch-cake/f10a7015-66b1-4570-857d-68f36f4a365f>

Lemon Velvet Cream Cake

Ingredients

- 1 box Betty Crocker™ Super Moist™ lemon cake mix
 - Include Ingredients on cake mix box
- 1 package (3 oz) cream cheese, softened
- 1 tablespoon milk
- 1 tablespoon grated lemon peel
- 2 cups whipping cream
- 2/3 cup powdered sugar
- Lemon twist, if desired

Directions

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of two 8- or 9-inch round cake pans with shortening (do not use cooking spray).
2. Make, bake and cool cake as directed on box for 8- or 9-inch rounds. Refrigerate layers 45 minutes for easier handling.
3. Meanwhile, in large bowl, beat cream cheese, milk and 1 tablespoon lemon peel with electric mixer on low speed until smooth. Beat in whipping cream and powdered sugar. Beat on high speed, scraping bowl occasionally, until stiff peaks form
4. Slice each cake layer in half horizontally to make a total of 4 layers. (To cut, mark side of cake with toothpicks and cut with long, thin knife.) Fill each layer with 1/2 cup whipped cream mixture. Frost side and top of cake with remaining whipped cream mixture. Garnish with additional lemon twist. Store covered in refrigerator.

Prep Time: 20 Min	Cook Time: 2 Hr	Total Time: 2 Hr 20 Mins	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/lemon-velvet-cream-cake/c8414e48-8eb9-40b7-970f-edbf716afc30>

New York Style Cheesecake

Ingredients

- 1 1/4 cup graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted
- 4 (8 oz,) package cream cheese, softened
- 1 (14 oz.) can Sweetened Condensed Milk
- 4 large eggs
- 1/3 cup all purpose flour
- 1 tablespoon vanilla extract
- 1/2 teaspoon lemon zest

Directions

1. HEAT oven to 300°F. Combine graham cracker crumbs, sugar and butter in small bowl; press firmly into bottom of un-greased 9-inch springform pan.
2. BEAT cream cheese until fluffy in large bowl. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour, vanilla and lemon peel; mix well. Pour into prepared pan.
3. BAKE 1 hour or until lightly browned. Cool. Chill. Garnish as desired.

Tips

- Instead of 1/2 tsp of Lemon Zest, you can use 1 tbsp or Lemon Juice

Prep Time: 20 Min	Cook Time: 1 hrs	Total Time: 1hr 20 mins	Servings: 8-10
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Origin : Eagle Brand Recipes

URL : <https://www.eaglebrand.com/recipe-detail/newyorkstylecheesecake-4044>

No-Bake Sugar Free(ish) Cookies

Ingredients

- 1/2 Cup Butter
- 1 1/2 cups Splenda (Baking)
- 1/2 Cup Milk
- 1/4 Unsweetened Cocoa Powder
- 3 Cups Quick Oats
- 1 Cup Crunchy Peanut Butter
- 1 Tsp Vanilla Extract

Directions

1. Melt butter in a sauce pan
2. Once melted, stir in Splenda, Milk, Cocoa Powder, Peanut Butter and Vanilla Extract
3. Mix Together
4. Remove from heat then fold in oats
5. Wait till cool then roll into small "golf ball" sized balls
6. Put them on a plate or baking sheet lined with parchment paper
7. Refrigerate for 1 hr to set

Prep Time: 75 mins	Cook Time: 0	Total Time: 75 mins	Servings: 12-15 balls
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Origin : Internet

Snickerdoodle Apple Cobbler

Ingredients

- Topping
 - 1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix
 - 1/2 cup butter, softened
 - 1 egg
 - 5 teaspoons sugar
 - 3/4 teaspoon ground cinnamon
- Filling
 - 10 cups sliced peeled apples (10 medium) SAVE \$
 - 1/2 cup sugar
 - 3 tablespoons Gold Medal™ all-purpose flour
 - 1 teaspoon ground cinnamon
 - 2 teaspoons lemon juice

Serve-With, if Desired

Vanilla ice cream or sweetened whipped cream

Directions

1. Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In large bowl, stir cookie mix, softened butter and egg with spoon until soft dough forms.
3. In small bowl, mix 5 teaspoons sugar and 3/4 teaspoon cinnamon until blended. Set aside.
4. In another large bowl, stir Filling ingredients until well coated. Spread evenly in baking dish.
5. Drop dough by rounded tablespoonfuls evenly over filling (some apple slices will show).
6. Sprinkle sugar-cinnamon mixture on top.
7. Bake 30 to 34 minutes or until cookies are golden brown and edges of fruit filling are bubbly.
8. Cool 10 minutes before serving.
9. Serve with ice cream or sweetened whipped cream.

Tips

- Granny Smith apples were used in developing this recipe, but McIntosh, Braeburn, Honeycrisp or any other type of baking apple will do just fine. Baking apples are those that are firm enough to keep their shape in the heat of the oven, so your dessert doesn't turn out mushy. Baking apples can be tart or sweet, so you can pick the one that best suits your tastes.

- There's no need to peel the apples used in this dessert, unless you prefer to do so.
- When adding your topping, use a cookie scoop to make portioning cookie dough quick and consistent.

Prep Time: 30 Min	Cook Time: 35 Min	Total Time: 1 hr 15 mins	Servings: 12
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/snickerdoodle-apple-cobbler/7d3c3402-5b02-4a99-814f-85d711d8bd1b>

White Chocolate Raspberry Swirl Cheesecake

Ingredients

- 2 pkg of Cream Cheese
- 1/2 cup sugar
- 1/2 tsp vanilla
- 2 eggs
- 3 squares white baking chocolate (melted)
- 1 chocolate flavored crumb crust
- 3 tbsp. red raspberry preserves

Directions

1. Mix cream cheese, sugar, and vanilla with electric mixer on medium speed until blended
2. Add eggs
3. Mix until blended
4. Stir in white chocolate
5. Pour into crust
6. Microwave preserves in a small bowl on high for 15 seconds or until melted
7. Dot top of cheesecakes with small spoonfuls of preserves
8. Cut through batter with knife several times for marble effect
9. Bake at 350 degrees for 35-40 minutes or until center is almost set
10. Cool
11. Refrigerate 3 hours or overnight

Prep Time: 10 mins	Cook Time: 40 mins	Total Time: 50 mins	Servings: 8
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Origin : Philadelphia Cream Cheese box

URL :