

# Holiday Decadence

A Feast of Holiday Desserts



Compiled by J.C. Wilder  
<http://www.jcwilder.com>

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Happy Holidays,

I've always loved to cook and from the time I could walk my mother would shoo me into the kitchen to wash dishes (on a stool of course) while she made magical dishes such as her famous carrot cake or holiday fudge. My mother, to this day, is a whiz in the kitchen and I will never manage to make a carrot cake that tastes as good as hers.

I chose desserts as the subject of this cookbook because there is nothing better than sitting down to a holiday meal and knowing a homemade cake or pie is waiting at the end of it. So flip through this cookbook, pick some recipes that strike your fancy and let's get cooking!

J.C. Wilder



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## DRINKS

While this is primarily a collection of dessert recipes, I couldn't resist including two drink recipes into the mix. There is nothing I love more than good eggnog or a cup of warm wassail on a cold winter evening. – JC Wilder

### Eggnog

---

6 eggs, beaten	1 cup heavy whipping cream
2 1/4 cups milk	2 teaspoons white sugar
1/3 cup white sugar	1 pinch ground nutmeg
1 1/4 teaspoon vanilla extract	

#### Directions

In a large saucepan, combine the eggs, milk and 1/3 cup sugar. Cook and stir over medium heat until mixture coats a metal spoon.

Remove from heat. Cool quickly by placing pan in a sink or bowl of ice water and stirring 1 to 2 minutes. Stir in the vanilla. Chill 4 to 24 hours.

Before serving, whip the cream and 2 tablespoons sugar until soft peaks form. Transfer chilled egg mixture to a punch bowl. Fold in whipped cream mixture and serve at once. Sprinkle each serving with nutmeg.

**J.C. Wilder**

THE SHADOW DWELLER SERIES

<http://www.jcwilder.com>



## Wassail

This was one of my mother-in-law's favorite recipes. Every year she would make these and have to hide them somewhere in order to have some left for Christmas Eve! – Carolan Ivey

---

2 liters ginger ale  
25 fluid ounces sherry  
1 cup brandy  
1 cup milk  
1 cinnamon stick

4 whole cloves  
4 whole allspice berries  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
8 lady apples

### Directions

Preheat oven to 350 degrees F (175 degrees C). Place whole apples on a baking sheet and bake until brown and tender, about 25 minutes.

Gently crush the allspice berries and break up the cinnamon stick. Place the allspice, cinnamon, cloves, nutmeg, and ginger in a cheesecloth bag.

In a large sauce pan place 2 cups of the ginger ale and the spice bag. Bring to a boil, reduce heat and simmer for 10 minutes. Remove spice bag and add the remaining ginger ale, the sherry and the brandy heat until hot. DO NOT BOIL! Whisk in milk and pour into a punch bowl garnish with the baked apples.

**Carolan Ivey**

Beaudry's Ghost

<http://www.carolanivey.com>



## Not Your Kid's Hot Chocolate

---

3/4 cup heavy cream  
4 cups milk  
3 Tablespoons sugar  
1 Tablespoon dark rum (can use  
regular or spiced)

8 ounces bittersweet chocolate, finely  
chopped (Reserve and set aside 1  
tablespoon)  
optional: nutmeg (fresh, not already  
grated)

### **Directions**

Whip the cream until soft peaks form, set aside.

Heat milk in saucepan until almost boiling (be careful not to let it boil over).

Remove from heat and whisk in sugar, rum, and all but one tablespoon of chocolate. The mixture should be foamy.

Pour hot chocolate into four cups. Quickly spoon on whipped cream and sprinkle with remaining chocolate. Optional topping: fresh grated nutmeg. 4 servings.

**Carolán Ivey**  
BEAUDRY'S GHOST  
<http://www.carolanivey.com>



# PIES

Nothing says homemade like a pie fresh from the oven. My mother's recipe for piecrust is so completely painless you'll wonder why you never tried making one on your own before now! - JC

## Pie Crust

---

4 cups sifted flour  
1 teaspoon salt

1 cup salad oil  
1/2 cup cold milk

### Directions

Mix together the flour and salt in large mixing bowl

Pour salad oil and cold milk into ONE measuring cup – do not mix together

Pour liquid into dry ingredients and stir lightly until mixed.

Divide in half and now it's ready to roll out.

**NOTE:** This recipe will make 4 crusts or enough for 2 fruit pies, top and bottom. I've found that if I cut this in half, it isn't quite enough to make two deep-dish pumpkin pies so I've doubled the recipe here. This amount will ensure that you have enough dough left over to make those lovely cinnamon twists we all remember from childhood. 😊

**J.C. Wilder**  
PARADOX

<http://www.jcwilder.com>



## Pumpkin Pie

There is nothing like pumpkin pie made from a pumpkin rather than using the canned pie filling. While it takes some work to prepare the pumpkin, the difference in taste will astound your family. Once Mom and I started making our pies like this, we haven't looked at canned pumpkin again. - JC

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### Preparing the pumpkin

Take one pumpkin, cut off top then cut in half. Clean out the seeds and strings. Place pumpkin in an oven-safe dish, cut sides down. Place in 350-degree oven and cook until tender. Oven times vary upon size of pumpkin – poke with a fork until it feels like a slightly underdone baked potato. Let cool then remove skin and run through a food processor.

**NOTE:** You can also place your pumpkin in the microwave. It will take roughly 20 minutes on high (depending upon size) per half. I personally use the microwave as its much easier.

### Mix up the pumpkin pie filling – makes two pies

4 eggs, slightly beaten	2 teaspoons cinnamon
4 cups of pumpkin	1 teaspoon ginger
1 1/2 cups sugar	1/2 teaspoon cloves
1 teaspoon salt	3 cups (1 12oz cans) evaporated milk

### Directions

Combine filling ingredients in the order above and pour into prepared pie crusts. Bake in preheated 425-degree oven for fifteen minutes. Reduce temperature to 350 degrees and bake for an addition 40 – 50 minutes or until knife inserted near the center comes out clean.

NOTE: This pie recipe can be used with canned pumpkin but you might need to adjust your spices slightly as canned pumpkin has additives that fresh pumpkin does not. Also, when using canned pumpkin you can use 1 can, 29 ounces rather than four cups of fresh pumpkin.

**J.C. Wilder**  
DREAM QUEST  
<http://www.jcwilder.com>



## Oreo Cream Pie

This is a HUGE favorite in my family. - JC

---

1 16oz bag of Oreos  
8 oz cream cheese  
1 stick of Margarine or Butter

1 ½ cups of powdered sugar  
1 large instant chocolate pudding mix  
1 extra large Cool Whip

### **Directions:**

Crush Oreos by placing them in a heavy-duty freezer bag and smashing them with a rolling pin. Put aside 1 cup and place the rest of the crumbs in a mixing bowl. Melt butter and add to crumbs. Mix together and smooth into the bottom of a 9x13 pan. Place in the refrigerator

Mix cream cheese, powdered sugar and 2 cups of Cool Whip until smooth. (Use a mixer). Spread over the crust and replace in the refrigerator.

Mix up the pudding according to the PIE recipe. (The pudding recipe is too runny). Spread over cream cheese layer. Add the remaining Cool Whip and garnish the top with the remaining crushed Oreos then stand back for the stampede!

**J.C. Wilder**

PARADOX II

<http://www.icwilder.com>



## Grasshopper Pie

Our family always has frozen Grasshopper Pie for dessert after our festive turkey dinner. The man in my life likes a touch of mint with his chocolate. We find the creamy chocolate and mint confection lighter than mincemeat pie. It is refreshing yet satisfying as it melts slowly in your mouth.

Based on the traditional grasshopper cocktail ingredients of cream, Crème de Menthe and Crème de Cacao, this pie is a combined dessert and liqueur. Of course, if you prefer, you can always use a non-alcoholic mint flavoring in their place. Remember that the liqueurs are never boiled, so that their potency remains intact. A word to the wise....- Dee

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1 box chocolate wafers (crushed)	1/4 cup Crème de Menthe
1 box chocolate wafers (crushed)	1/8 cup Crème de Cacao (or any other chocolate-based liqueur)
1/3 cup butter (melted)	1 pint whipping cream
1 jar marshmallow cream topping.	

### **Directions**

#### **Crust**

Place 2/3 of the chocolate crumbs in a bowl. Stir in melted butter to coat. Pat firm in spring pan and refrigerate.

#### **Filling**

Mix the Marshmallow cream, crème de menthe and crème de cacao together.

Whip cream until it stands in peaks.

Fold into marshmallow mix. (Add a touch of green food color if desired.)

Pour onto chocolate crumb crust. Sprinkle with chocolate crumbs. Wrap in foil and freeze. Serve frozen.

**Dee Lloyd**

Ghost of a Chance

<http://www.deelloyd.com>



## Apple Crisp

---

3 pounds of tart apples  
1 cup brown sugar  
1 cup flour  
1 tsp. Cinnamon

1 tsp. nutmeg  
1/2 tsp. cloves  
1 stick butter or margarine (not low-cal spread!)

### **Directions**

Peel and slice tart apples (a 3-pound bag or so, enough to fill a medium-size square cake pan)

Mix together the butter and the dry ingredients. Sprinkle the crumbly mixture over the apples in the pan.

Bake at 350 degrees for 30-35 minutes.

Top with ice cream, if desired.

**ANN JACOBS**  
GATES OF HELL  
LAWYERS IN LOVE: Gettin' It On  
<http://www.annjacobs.us>



## Strawberry Pie

---

1 qt. Strawberries  
1 cup sugar  
3 tablespoons cornstarch  
pinch of salt

1 cup boiling water  
2 tablespoons strawberry gelatin  
2 teaspoons butter

### **Directions**

Combine sugar, cornstarch, salt and water. Let come to a boil and cook 2 minutes, stirring constantly. Then remove from heat and add butter and gelatin. Stir well. Cool fully. Fold in berries and put into baked pie shell. Cover with whipped cream and chill.

**Catherine Mann**

ANYTHING, ANYWHERE, ANYTIME 3/04

<http://catherinemann.com>



## Apple/Pear Cobbler

---

1 can (20 ounces) apple pie filling	1 1/2 cups reduced fat, buttermilk
1 can (16 ounces) sliced pears, drained	baking mix
1/3 cup dried cranberries	2/3 cup 2% milk
2/3 cup orange juice	2 Tablespoons sugar
2 teaspoons cornstarch	2 Tablespoons melted butter or
1/2 teaspoon nutmeg	margarine
2 teaspoons sugar mixed with 1/4 teaspoon nutmeg, for topping	

### Directions

Heat oven to 400 degrees. In 8-inch square baking dish, combine pie filling, pears, and cranberries. In measuring cup, mix orange juice with cornstarch and nutmeg: pour into baking dish. Gently mix to blend thoroughly. In bowl, mix baking mix, milk, sugar, and butter just to blend: spoon onto fruit in 6 equal portions, spacing slightly apart. Sprinkle with sugar and nutmeg mixture. Bake in center of oven about 45 minutes until fruit is bubbly and biscuit topping is cooked through. Part of the way through baking, lay a sheet of aluminum foil on top to prevent over-browning if needed. Serve warm or at room temperature. Accompany with vanilla ice cream if desired.

Serves six.

### Karen Whiddon

Shadow Magic - Leisure Lovespell - Available Now!

One Eye Open - Silhouette Intimate Moments - June 2004

Soul Magic - Leisure Lovespell - October 2004

<http://www.KarenWhiddon.com>



## Easy Peach Cobbler

---

1 can 21 oz Peach Pie Filling  
1 box yellow cake mix

1/4 cup water  
Butter/margarine

### **Directions**

Heat over to 350 degrees. Pour pie filler in an 8" X 11.5" glass pan. Put approximately 1/4 cup water in can, rinse out filling and pour into pan, mix. Put cake mix on top, smoothing out evenly with large spoon. Melt butter or margarine and pour over cake mix. Keep doing this until surface is covered. Cook for approximately one hour. Tooth pick stuck in dough should come out clean when done. For a larger batch, just add another pie filler can, water, and a larger pan. One cake mix will be fine for a larger cobber. Other fruit fillings can be substituted.

**Myra Nour**

FUTURE LOST

[www.myranour.com/erotic/](http://www.myranour.com/erotic/)



## Lemonade Pie

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### Filling

1 cup sweetened concentrated milk      ½ tub Cool Whip  
8 oz. lemonade - frozen and  
concentrated

### Crust

8 large graham crackers, crumbled      ½ cup butter, melted  
2 Tbl sugar

### Directions

Crumble the graham crackers. Mix them with the sugar and melted butter. Press into a pie pan.

Blend the milk, lemonade, and Cool Whip then pour into the pie crust.

Bake crust at 350 degrees. If it's a full cake, bake for 10 minutes. If it's tartlets, bake for 3-5 minutes. It's usually finished in 3 minutes.

**Ashley Ladd**

AMERICAN BEAUTY

<http://www.ashleyladd.com>



## Poor Boy Pie

---

1 cup sugar  
1 cup flour  
1 cup milk

1 stick butter, melted  
1 can fruit pie filling (your choice),  
or canned fruit, drained

### **Directions**

Preheat oven to 350F. Mix the first three ingredients and set aside. Spray a 9x11 baking pan with cooking spray. Do not neglect that cooking spray or your efforts will be wasted.

Pour the butter in the pan, then the batter over the top. Spoon the pie filling or fruit cobbler-style into the batter. Bake for about 30 min until batter turns golden. Serve hot or cold with a scoop of ice cream.

**Lena Austin**

THE GOD'S WIFE

<http://www.ellorascave.com>



## Easy French Apple Tart

---

4 apples, peeled, cored and sliced  
3/4 cups sugar  
3 tablespoons water  
2 tablespoons. sweet butter

1 teaspoon. nutmeg  
2 tablespoons Calvados (apple brandy)  
or applejack (facultative)  
1 puff pastry for pie tart

### **Directions**

(Preheat oven to 425°F)

In microwave - put sugar and water in a glass pie dish and cook until sugar is caramelized. Stir often and be careful - Sugar is Hot! (If you don't have a microwave, make caramel sugar in a saucepan and then pour into pie dish)

Carefully remove pie dish and let cool a bit. Then lay the sliced apples on the caramelized sugar. Melt the butter and add the nutmeg, and Calvados.

Drizzle over apple slices.

Lay the rolled out puff pastry over the apples and roll the edge back a bit to give a finished look.

Place tart in preheated oven and bake 30 - 35 minutes.

When tart is done, remove from oven and let sit 15 minutes. Invert on a serving plate and serve with French vanilla ice-cream.

**Samantha Winston**

A GRAND PASSION

<http://www.ellorascave.com>



## CAKES

### Frangipan

This is a very rich, dense cake that keeps very well, if you manage to hide it. :-) - Rosemary

---

7 oz (a can or a packet) almond paste	3 medium eggs
7 oz Sugar	1/2 cup CAKE (not all-purpose) four,
7 oz UNSALTED BUTTER (not salted and never margarine)	sifted twice. pinch of salt

#### Directions

**NOTE:** Have eggs and butter at room temperature.

Preheat oven to 325 degrees

Grease and flour a 9" cake tin. (a spring form or loose bottom sort works best)

**NOTE:** An electric mixer or food processor works best, but you can do it by hand- it just takes longer.

Mix together, sugar, almond paste and salt then add butter gradually. Once that is complete, add eggs one at a time and beat well.

FOLD in the flour. Do not use the mixer or processor for this step. Stir it in very gently with a spoon.

Bake at 325 degrees on the middle rack, for 40 minutes, or until golden on top and a toothpick comes out clean.

Let cool thoroughly before removing from pan.

Dust the top with a little sugar.

**Rosemary Laurey**  
PARADOX & PARADOX II  
<http://www.rosemarylaurey.com>



## Chocolate Christmas Log

This is a fun yet delicious dessert to serve at Christmas. It's easy to make, very festive to look at, and a perennial favorite in our household. – Vanessa

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### **Cake**

3 Eggs	¼ cup Cocoa
1 cup Sugar	1 tsp. Baking Powder
1/3 cup Water	¼ tsp. Salt
1 tsp. Coffee Liqueur	Cocoa – for sprinkling when rolling
¾ cup Flour	

### **Directions**

Beat eggs with electric mixer until thick and lemon colored. Gradually add sugar. Beat in the 1 tsp. liqueur and water on low speed.

Mix flour, cocoa, baking powder and salt in another bowl. Add to egg mixture, beating until just smooth. Pour batter onto greased cookie sheet, or cookie sheet lined with tin foil or heavy wax paper.

Bake at 375-degrees for 12-15 minutes.

Invert cake onto clean tea towel, which has been liberally sprinkled with cocoa, carefully removing foil, and roll up while still warm. Cool completely for about 30 minutes.

### **Mocha Butter Filling**

2 cups Unsalted Butter – softened (do not use margarine)	2 tsp. Instant Coffee
1½ cups Icing Sugar	4 Tbls. Boiling Water
4 Tbls. Whipping Cream	1 tsp. Vanilla Extract

### **Directions**

Beat butter with electric mixer. Gradually add icing sugar. Mix until very creamy. Dissolve instant coffee into the boiled water. Add the cream, coffee and vanilla to the butter mixture and beat for 2 minutes on high.

### **Alternate Cinnamon Whipped Cream Filling**

1 cup Whipping Cream  
3 Tbls. Icing Sugar  
1 Tbls. Coffee Liqueur  
1 tsp. Cinnamon

#### **Directions**

Beat all ingredients together until stiff. Before spreading this filling in the cake, sprinkle the cake first with a Tbls. of coffee liqueur.

### **Chocolate Frosting**

¼ cup Butter (better than margarine)  
4 Tbls. Cocoa  
2 cups Icing Sugar  
2-3 Tbls. Milk  
dash Salt  
1 tsp. Vanilla

#### **Directions**

Cream butter with electric mixer. Add salt and vanilla, then add cocoa. Add icing sugar gradually, beating well. Add milk, 1 spoon at a time, just enough to make frosting right consistency for spreading.

### **Decorative Mushroom Meringues**

3 Egg Whites  
¼ tsp. Cream of Tartar  
¾ cup Sugar

#### **Directions**

Beat egg whites just a little. While mixture is still soft, sprinkle with Cream of Tartar. Continue beating while gradually adding sugar. Beat until mixture is stiff. Form shapes (like caps & stems for mushrooms) or shells (like tiny bird nests) onto cookie sheets.

Bake at 275° for 1½ hours. Then turn oven off and leave the meringues in the oven for another hour before removing allowing rack to cool off completely. Can glue the meringue pieces together with either white icing (especially the ornamental icing from the Gingerbread House recipe) or with melted white chocolate.

### **Assembly of the Christmas Log**

Unroll chocolate jelly roll cake. With spatula spread a thin layer, about ¼ inch thick, of the mocha butter or the cinnamon whipped cream over the entire cake then re-roll cake into a log shape. Frost with the chocolate frosting. Use the tines of a fork to make lines in the icing to look like the texture of bark. Then decorate with meringue mushrooms and nests.

**Vanessa deHart**  
PROMISE ME 04/03  
[www.LTDBooks.com](http://www.LTDBooks.com)



## Easy Layer Cake

---

2 cups cake flour	1/2 cup solid vegetable shortening
1 1/3 cups white sugar	1 cup milk
1 teaspoon baking powder	1 teaspoon vanilla
1 teaspoon salt	2 eggs
1/2 teaspoon baking soda	

2 squares (1 oz each) unsweetened chocolate, melted and cooled (leave it out if you don't like chocolate, it's still a lovely cake)

### **Directions**

Preheat oven to 375 degrees.

Shift or sieve dry ingredients into mixer bowl. Add shortening, 2/3 cup of milk, and vanilla. Mix at lowest speed of mixer for 1 minute. Scrape bowl. Mix for one more minute at a slightly higher speed. Stop mixer. Add remaining milk, the eggs, and the melted and cooled chocolate. Beat at low speed for 30 seconds. Stop mixer. Scrape bowl. Beat at medium speed for another minute.

Pour batter into two greased and floured 8 inch cake pans. Bake for 25 minutes until pick inserted in center of cakes comes out clean.

Cool on rack before frosting.

**Cassie Walder**  
DREAM LOVER

<http://www.cassiewalder.com>



## Butter Cream Frosting

---

1/4 cup softened butter (unsalted)  
2 egg yolks  
1/4 heavy cream  
1 teaspoon vanilla  
1/4 teaspoon salt

3 1/2- 5 cups sifted powdered sugar  
(And if you want this to be a chocolate  
frosting, 1 oz unsweetened chocolate  
melted and cooled)

### **Directions**

Beat butter and egg yolks at medium speed until fluffy and light, about a minute. Turn off mixer. Add cream, vanilla, salt, and melted chocolate (if so desired). Mix at low speed until combined, about 30 seconds. Stop mixer, scrape bowl. Beat at a slightly higher speed for another couple of minutes. Stop and scrape bowl.

At very low speed, gradually add powdered sugar, mixing until frosting is thick. Turn up speed to medium and beat frosting until perfectly smooth.

With the eggs in this frosting, you must refrigerate any leftover cake.

**Cassie Walder**  
DREAM JOB

<http://www.cassiewalder.com>



## Fruity Dump Cake

An easy variation on the pineapple upside-down cake – Catherine

---

1 12-oz. can cherry pie filling  
1 12-oz. can chunk pineapple  
(DRAINED)  
1 box yellow cake mix

1 cup butter or margarine, melted  
1 cup chopped pecans (I tried almonds  
last time & that was really good, too!)

### Directions

Spread cherry pie filling in greased (or spray with non-stick cooking spray) 9” square pan. Arrange pineapple evenly on top of filling. Sprinkle with dry cake mix. Pour melted butter/margarine on top. Add nuts. Bake at 350 degrees for 1 hour.

**Catherine Adams**

<http://www.ellorascave.com>



## Better Than Sex Chocolate Cake

---

1 pkg. Devil's food cake mix  
1 lg. tub of Cool Whip  
4 Heath bars, frozen

3/4 c. Kahlua  
2 pkg. instant chocolate pudding

### **Directions**

Bake cake as directed on package. Crumble into small pieces in a bowl. Pour in the Kahlua. Put pudding in another bowl and prepare per directions. Chop candy bars. In glass bowl, alternate layers of cake, pudding, candy, and whipped topping. Reserve some candy for the top.

**Kit Tunstall**

PLAYING HIS GAME

<http://www.kittunstall.com>



## Sour Cream Dessert Cake

This is great with coffee and friends! - Catherine

---

½ cup granulated sugar	4 eggs
2 Tablespoon cinnamon	¾ cup water
1 cup pecans (CHOPPED)	1 teaspoon vanilla
1 box yellow cake mix	¼ cup cooking oil
1 pkg. (8 oz.) INSTANT vanilla pudding	1 cup sour cream (To substitute: mix ¾ cup milk with 2 Tbls. vinegar. Stir and let sit IN REFRIGERATOR for ½ hour)

### Directions

Grease a Bundt pan heavily (or spray with non-stick cooking spray). Mix sugar, cinnamon and pecans. Sprinkle about half of mixture into pan, covering top and sides. Blend cake mix, pudding mix, eggs, water and sour cream. Alternate layers of batter with dry mixture. Bake at **350** degrees for 1 hour. COOL WELL before removing from pan. Store at room temperature in airtight container or wrapped in foil.

**Catherine Adams**

<http://www.ellorascave.com>





## Pecan Pumpkin Cheesecake

A great cheesecake with only a hint of pumpkin. This is an excellent pumpkin dessert suitable for Thanksgiving or Christmas or any time during the winter season. - Vanessa

---

### **Pecan Crust**

½ cup Butter – melted	2 Tbls. Brown Sugar
1 ½ cups Graham Wafer Crumbs	1/3 cup Pecans – chopped fine

### **Directions**

Line base of a 9inch Springform pan with parchment paper. Brush paper and sides of pan with some of the melted butter.

Stir together remaining butter, crumbs, brown sugar and pecans. Pat into bottom and up sides of pan. Chill crust in fridge while preparing filling.

### **Filling**

1 ½ pkgs. (1 ½ cups) Philadelphia Cream Cheese – softened	3 Tbls. Flour
2 Tbls. Butter – softened	Candied Pecan Halves
¾ cup Brown Sugar	1 tsp. Vanilla Extract
3 Eggs	1 Lemon – wash & zest the peel and extract 2 Tbls. juice
1 cup Puréed Cooked Pumpkin	½ cup Whipping Cream – sweetened and whipped
1 cup Sour Cream	

### **Directions**

With electric mixer cream butter and cream cheese. Add brown sugar and beat until light and fluffy. Beat in eggs, one at a time, then add pumpkin and sour cream. Beat in flour, vanilla and lemon zest and juice, beating well after each addition. Pour filling into chilled crust.

Bake at 350° for 1 hour. When finished baking turn off heat, leave oven door ajar, and let cake cool inside oven for another hour to prevent cake from cracking. Then chill and remove from pan.

Garnish with whipped cream rosettes interspersed with the candied pecans.

**Vanessa deHart**  
PROMISE ME 04/03  
<http://www.ltdbooks.com>

## Fudgy Brownies

Dessert is to me a good gummy brownie. This recipe is simple enough I can make them myself. Actually, my twelve year old grandson does a good job of these. – Terry

---

¾ cup cocoa	2 eggs
½ tsp baking soda	1 1/3 cups flour
2/3 cup vegetable oil	1 tsp vanilla
½ cup boiling water	¼ tsp salt
2 cups sugar	

### **Directions**

Mix cocoa and baking soda in large bowl.

Blend in 1/3 cup of the oil

Add boiling water. Stir until it thickens.

Stir in sugar, eggs and other 1/3 cup of oil. Mix until smooth.

Add flour, vanilla and salt.

Pour into 13" by 9" oiled pan. Bake 35 minutes at 350 degrees F. Delicious without icing.

**Terry Sheils**

50 WAYS TO KILL YOUR LOVER

<http://www.terrysheils.com>



## Decadent Carrot Cake

---

4 eggs	1/4 tsp. allspice
1 cup vegetable oil	2 tsp. baking soda
2 cups flour	4 cups (about 1 lb.) grated carrots
2 cups sugar	1 cup chopped nuts
2 tsp. cinnamon	

### **Directions:**

Preheat oven to 350 degrees. Grease and flour two 9-inch pans.

Beat eggs until foamy in large bowl; add oil in thin stream and beat well.

Mix flour, sugar, cinnamon, allspice, and baking soda together in separate bowl; add to egg mixture and mix well. Fold in carrots and nuts.

Pour into prepared pans and bake 35-40 minutes. Cool in pans 10 minutes, then invert on rack to cool completely.

### **Cream Cheese Icing:**

1 package softened cream cheese	4 cups confectioners' sugar, sifted
8 Tbsp. (1 stick) salted butter, softened	1 tsp. vanilla

### **Directions**

Blend cream cheese and butter, add sugar gradually, beating well after each addition. Add vanilla, and beat at medium speed until fluffy.

### **Shelby Reed**

A Fine Work of Art 01/03

The Fifth Favor 10/04

Midnight Rose 12/04

<http://www.geocities.com/shelbyreed34>



# CANDY

## Chocolate Mice

---

1 package maraschino cherries  
(without seeds & with stems)  
1 1/2 lb bar of milk chocolate, for  
melting (you want to get the same color  
as the kisses)  
1 package Hershey's Kisses,  
unwrapped

1 small package slivered almonds  
(if your store sells these in bulk, 2  
Tbsp should be plenty)  
1 tube of white decorative icing

You'll also need: toothpick and wax  
paper

### Directions

1. Drain and rinse cherries. Pat dry with a paper towel.
2. Using a double boiler on medium heat, stirring constantly, melt the half pound bar of chocolate. Lower heat to low and continue to stir occasionally as you use.
3. Dip each cherry in the chocolate, completely covering the cherry, but leaving the stem free.
4. Place cherry on the wax paper, stem pointing to the side and up like the tail of a mouse. (The cherry is its body.)
5. Press the unwrapped kiss's flat base to the side of the cherry furthest from the stem. (This is the mouse's head, the pointed part is its nose.)
6. Tuck two of the slivered almonds in the gap between cherry and kiss, to make the mouse's ears.
7. Repeat steps 3-6 until you run out of cherries.
8. Let mice sit until they harden.
9. Using the tube of white icing, dot two eyes on each mouse's face. Let set.
10. Dip toothpick into remaining melted chocolate, dot a pupil in each eye. Let set.
11. Peel waxed paper away from mice.

## Buckeyes

For those who've never seen a real buckeye, it's actually a seed (similar to an acorn) from trees that are local to Ohio. The seed has a light brown center with a darker brown outer shell. The Buckeye is a mascot for the Ohio State University and the individual candies look just like their namesake. – Becky

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One 18 oz jar of creamy peanut butter  
1 and 1/2 sticks of butter (don't substitute)  
4 cups confectioners sugar

2 - 12 oz packages of real chocolate tidbits (I use one milk and one semi-sweet)  
1/4 slab of paraffin (optional, but the candy gets messy if completely omitted)

### Directions

Melt butter and peanut butter in a sauce pan on low heat until hot but not boiling. Be careful not to scorch it. Put sugar in a large bowl. Pour the melted mixture over the sugar and stir until well-blended. Now the texture should be easily molded into balls about the size of small pecans. This is the hardest part to get right. If the mixture is too dry, the candy will crumble. If it's too wet, it will lose its shape and melt. Just right is as firm as you can make it while keeping the balls from crumbling. You can add additional butter if the mixture is too dry and additional sugar if it's too wet. The balls should pack tightly and not be sticky.

As you mold the balls, place them on large cookie sheets that have been lightly coated with non-stick cooking spray (makes approx. 110-120.) Insert the end of a flat toothpick into each ball, pushing it to the center but not clear through the whole ball. Cool in the refrigerator overnight or at least 12 hours.

When balls are completely chilled and firm, they have to be hand-dipped in a chocolate coating. This is made by slowly melting the paraffin and chocolate chips in a small sauce until smooth and warm but not too hot. Remove from heat and dip the balls until only a small circle of peanut butter is showing. Gently slide the ball off the toothpick and back onto the cool pan. Chill again until coating is firm.

These candies are a great addition to a dessert tray and gift baskets. It's a treat the whole family can help prepare. It will quickly become a favorite for anyone who loves Reece cups.

**Becky Barker**  
UNDERCOVER VIRGIN, 2/04  
[www.BeckyBarker.com](http://www.BeckyBarker.com)

## Quick Rich Truffles

---

8 oz. bittersweet chocolate  
1 oz. unsweetened chocolate  
1/2 cup whipping cream

1/4 cup unsalted butter  
Cocoa powder

### **Directions**

In a heavy saucepan on low heat, melt chocolates, cream, and butter, stirring occasionally. Pour into a small bowl; cool. Refrigerate 2 hours, until mixture hardens.

Using a melon baller, quickly form chocolate mixture into 3/4-inch balls. Refrigerate until cold. Roll balls in cocoa powder. Store in an airtight container. Will keep up to 2 weeks in the refrigerator. Makes about 32.

Optional: After the chocolates, cream and butter have been melted together, you can add 3 tablespoons of rum or another liqueur or flavoring.

**Carolán Ivey**  
BEAUDRY'S GHOST  
<http://www.carolanivey.com>



## Festival Fudge

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3 cups sugar	2 cups marshmallow cream
3/4 cup margarine or butter	1 cup chopped nuts
2/3 cup evaporated milk	1 tsp. Vanilla
12oz. Package semi-sweet chocolate chips	

### **Directions**

Combine sugar, margarine and milk in a heavy saucepan. Bring to a rolling boil, stirring constantly. Continue boiling for 5 minutes over medium heat, stirring constantly to avoid scorching.

Remove from heat; stir in chocolate pieces until melted. Add marshmallow cream, nuts and vanilla; beat until well blended.

Pour into a greased 13 x 9 inch pan. Cool at room temperature; cut into squares.

Makes approximately 3 pounds.

**Dominique Adair**

BLOOD LAW, Xanthra Chronicles, Book I

<http://www.romancewithabite.com>



## White Chocolate Salties

---

1 lb white chocolate  
1 T. shortening  
3 C. pretzel sticks

1 C. spanish peanuts  
1/2 C. raisins (optional)

### **Directions**

Grease a 15" x 11" pan. Melt chocolate and shortening together. When liquid, add pretzels, peanuts, raisins and stir. When it starts to harden, spread into buttered pan. Refrigerate for 1/2 hour and break into chunks.

This is great and keeps very well in the refrigerator.

**Cricket Starr**

THE DOLL

<http://www.ellorascave.com>



## Callie's Cocoa Fudge

---

2/3 cup Hershey's cocoa  
3 cups sugar  
1/8 tsp. salt

1-1/2 cups whole milk  
1 tsp. vanilla  
4-1/2 T. butter (real butter, not  
margarine or 'spread')

**Note:** This recipe needs two people to take turns stirring and watching the fudge while boiling and beating. Clothing optional -- it's going to get really hot in here, and not just because of the cooking fudge! -- but be extra careful during boiling.

### Directions

Step One: Dip your finger into the cocoa powder and let your partner lick it off slowly. Next, combine cocoa, sugar, and salt in a large pot (3 qt.). Add milk gradually, mixing thoroughly.

Step Two: While your partner nips and kisses your neck, bring the mixture to a boil, stirring constantly (or at least when you remember to between kisses). Turn heat to medium, continue to boil, stirring often, until it reaches 236 degrees F (soft ball stage) --about 45 to 60 minutes of exquisite foreplay. Every few minutes, change places with your partner and kiss his or her neck, while letting your hands roam freely. (The person closest to the stove should wear an apron to protect against splattering.)

Step Three: Carefully remove pan from heat, add butter and vanilla, stir. Cool to 110 degrees F (about 20 minutes for you to kiss a little lower than the neck).

Step Four: Take turns beating (the fudge, not each other!) energetically by hand until fudge thickens and loses some of its gloss -- about 10 minutes. Quickly spread fudge in a greased 8x8x2 pan.

Cool before cutting. To test if fudge is cool, put a dab on the inside of your partner's thighs and slowly lick it off, savoring every last bit.

**Bella Andre**

Passionate Hearts

<http://www.bellaandre.com>



# COOKIES

## Chocolate Almond Florentines

This is a super easy (and very yummy!) cookie recipe to make, especially when you're planning to participate in a cookie swap and need to make several dozens of cookies. It can easily be doubled to make seven to eight dozen cookies. -  
Vanessa

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Graham Wafers	½ of a 100gr. pkg. Sliced Almonds
1 cup Butter (better than margarine)	1 cup Semi-Sweet Chocolate Chips
1 cup Brown Sugar	

### Directions

Grease one large cookie sheet. Place graham wafers evenly over sheet.

In a medium saucepan melt butter and brown sugar for five minutes at a med-hi heat – do not bring to a boil. Stir constantly. Lower temperature as it begins to boil. You want to heat the brown sugar just until it caramelizes and is thoroughly blended with the butter. Scoop melted butter mixture evenly over graham wafers. Sprinkle lightly with the sliced almonds.

Bake at 375° for 5 minutes. While still in oven sprinkle evenly with the chocolate chips. Bake another 3 minutes just to melt the chocolate chips.

Remove from oven; spread the chocolate chips out to make a frosting. Let sit for about 20 minutes then cut while still warm into rectangles about half the size of a graham wafer square.

One large cookie sheet makes approximately 4 dozen cookies. These cookies freeze well, that is if there are any left to freeze!

**Vanessa deHart**  
PROMISE ME 04/03  
[www.LTDBooks.com](http://www.LTDBooks.com)



## Scottish Shortbread

---

1 lb. butter  
3 cups flour

1/2 cup sugar  
1/2 cup rice flour (available at health  
food stores)

### **Directions**

Blend until smooth. Hand kneading works quite well. Spray a muffin tin with non-stick spray. Divide the dough into rounds not quite 1/2" thick but more than 1/4" thick, and place them in the muffin tin. Score the tops with a fork. Bake at 350 for 20 minutes

**Elizabeth Jewell**

MORE THAN SKIN DEEP

<http://www.geocities.com/elizabethjewell/ejewell.html>



## White Chocolate Macadamia Nut Cookies

---

1 cup white sugar	3 cups whole wheat pastry flour or all-purpose white flour
1 cup dark brown sugar	1 teaspoon salt
1 1/2 tsp vanilla	1 teaspoon baking soda
1 cup softened unsalted butter	12 ounces white chocolate baking pieces
2 eggs	
1 cup chopped macadamia nuts	

### **Directions**

Preheat oven to 375 degrees.

Cream together sugars and butter. Scrape bowl. Add eggs and vanilla. Mix at low speed for half a minute, scrape bowl.

Sift together flour, salt, and soda. At low mixer speed, gradually add sifted dry ingredients to butter mixture. Beat about two minutes until thoroughly mixed. Stop mixer. Scrape bowl. Beat for another minute until smooth.

By hand, stir in the white chocolate pieces and nuts.

Drop by teaspoons on greased baking sheets, 2 inches apart. Bake for about 10 to 12 minutes.

Makes 3 1/2 dozen cookies.

**Cassie Walder**  
THE PEASANT'S WISE DAUGHTER  
<http://www.cassiewalder.com>



## Chocolate Truffle Cookies

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1 1/4 cups butter or margarine,  
softened  
2 1/4 cups confectioners' sugar  
1/3 cup cocoa  
1/4 cup sour cream

1 tablespoon vanilla  
2 1/4 cups all-purpose flour  
1 cup chopped nuts  
2 cups (12 ounces) semisweet  
chocolate chips

### **Directions**

In a mixing bowl, cream butter, sugar, and cocoa until light and fluffy. Beat in sour cream and vanilla. Add flour; mix well. Stir in chocolate chips and pecans. Refrigerator 1 hour. Roll into one-inch balls. Place 2 inches apart on ungreased baking sheet. Bake at 325 degrees for 10 minutes or until set. Cool 5 minutes before removing to a wire rack to cool completely. Yield: about 5 1/2 dozen cookies.

**Lynn LaFleur**

HAPPY BIRTHDAY, BABY 01/03

<http://www.lynnlafleur.com>



## Swiss Cinnamon Crisps

---

3 cups sifted all-purpose flour  
1/2 tsp. Salt  
1 tablespoon cinnamon  
1 cup soft butter or margarine

1/2 cup light-brown sugar, packed  
3/4 cup granulated sugar  
1 egg

### **Topping**

2 tablespoons milk  
1 egg

1/2 cup granulated sugar  
1 tablespoon cinnamon

### **Directions**

1. Sift flour with salt and cinnamon; set aside
2. In large bowl, with wooden spoon or electric mixer at medium speed, beat butter, sugars, and egg until light and fluffy.
3. Gradually add flour mixture, stirring until smooth and well combined.
4. With rubber scraper, form dough into a ball. Wrap in waxed paper or foil; refrigerate 1 hour.
5. Divide dough into 4 parts. Refrigerate until ready to roll out.
6. Meanwhile, preheat oven to 375F. Make Topping: In small bowl, combine milk and egg. In another small bowl, combine sugar and cinnamon; set aside.
7. On a lightly floured surface, roll dough, one part at a time, into a 9" by 7" rectangle. With floured sharp knife or pastry wheel, cut into 16 rectangles.
8. Using spatula, place, 1 1/2 inches apart, on ungreased cookie sheets. Brush top of cookies with egg mixture and sprinkle with sugar mixture.
9. Bake 10 to 12 minutes or until set and golden brown. Remove to wire rack; cool.

**Katherine Kingston**  
SILVERQUEST

<http://www.katherinekingston.com>



## BITS AND PIECES

### Christmas Coffee cake

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1 cup flour	4 Tbsp. melted butter
1/2 cup sugar	1/2 cup milk
3 tsp. baking power	1 egg
dash salt	

#### Directions

Mix first four ingredients and set aside.

Blend butter and sugar.

Add eggs. Add milk and mixed dry ingredients alternately.

Pour batter into 8"x8" pan.

Sprinkle topping mix (below) evenly over the top.

Bake 15 minutes at 400 degrees.

#### Topping

1/4 cup flour	1/3 cup sugar
pinch of salt	1/2 cup cinnamon
dash of nutmeg	1 Tbsp. melted butter

Mix together dry ingredients. Stir into melted butter and top coffee cake.

**Karen McCullough**

A Question of Fire, LTDBooks, 8/03

<http://www.kmccullough.com>



## Blueberry Coffee Cake

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1/2 cup butter	1 teaspoon baking powder
1/2 cup white sugar	1/3 cup milk
1/4 teaspoon salt	2 egg whites
1 teaspoon vanilla extract	1/4 cup white sugar
2 egg yolks	1 1/2 cups fresh blueberries
1 1/2 cups all-purpose flour	1 tablespoon all-purpose flour
Cinnamon to taste	1 tablespoon white sugar

### Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

Cream butter or margarine and 1/2 cup sugar until fluffy. Add salt and vanilla. Separate eggs and reserve the whites. Add egg yolks to the sugar mixture; beat until creamy.

Combine 1 1/2 cups flour and baking powder and optional cinnamon; add alternately with milk to egg yolk mixture. Coat berries with 1 tablespoon flour and add to batter.

In a separate bowl, beat whites until soft peaks form. Add 1/4 cup of sugar, 1 tablespoon at a time, and beat until stiff peaks form. Fold egg whites into batter. Pour into prepared pan. Sprinkle top with remaining 1 tablespoon sugar.

Bake for 50 minutes, or until cake tests done

**Dominique Adair**  
PARTY FAVORS

<http://www.romancewithabite.com>



## Easy Baked Nuna Vut

This deceptively simple recipe is very elegant to behold and is a super easy variation of a Baked Alaska, which, according to my kids is American, and as we are Canadian they felt we should honor our newest Territory and call it a Baked Nuna Vut instead. - Vanessa

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1 store bought Flan Sponge Cake (or 6 mini Strawberry Shortcake Sponge Cakes)

Vanilla Ice Cream – slightly softened for easier scooping (or any flavor you choose – personally I find English Toffee Crunch a delicious choice)

4 Egg Whites – for a large cake (or else 2 egg whites is plenty for 4 mini sponge cakes)

1 Tbls. Sugar

pinch of Cream of Tartar (helps keep the egg whites firm and glossy without drying out)

### Directions

Using an ice cream scoop, scoop mounds of ice cream into the sponge cake. Round it off in an igloo shape. If using the mini shortcakes then 1 large scoop per cake is sufficient. Return to freezer and freeze several hours (or overnight) until good and hard.

Beat the egg whites with an electric mixer gradually adding the sugar and cream of Tartar until very stiff. Spread the meringue over the ice cream cake, making sure to seal up all the ice cream. Place cake on an oven proof tray or dish.

Bake at 500° for 3-5 minutes, just until the meringue begins to turn golden along the top. Serve immediately.

**Vanessa deHart**  
PROMISE ME 04/03  
[www.LTDBooks.com](http://www.LTDBooks.com)



## Cherry Cheesecake Tarts

---

4 cream cheese blocks (8 oz. each)	1 teaspoon vanilla
4 eggs	1 box vanilla wafers
1 1/2 cups sugar	2 cans cherry pie filling

### **Directions**

Preheat oven to 350 degrees. Beat first 4 ingredients together in a medium bowl. Line muffin tins with paper cupcake holders and place one vanilla wafer in each. Fill each cup half full with batter. Bake 20 minutes.\* Top with cherry pie filling.

**Note** - For 13" x 9" cake-size, double recipe and bake at 350 degrees for 35-40 minutes.

**Titania Ladley**

<http://www.TitaniaLadleyRomance.com>



## Best Ever Gingerbread

This is the best gingerbread recipe I have ever found. It's just not Christmas at our house unless something has been shaped and decorated with Smarties out of this wonderfully fragrant dough. From paper you can make pattern pieces for either a house or a large stand-up Christmas tree. The tree can be done in gradually degrading star shapes piled on top of one another, glued of course with the icing. The base star shape for this kind of tree should be at least six to eight inches wide. Or you can make a pattern of a wide tree shape with rounded edges the size of a standard piece of paper. Make a second, identical tree pattern and cut the second in half lengthwise down the middle. This will give you three large pattern pieces. With a sharp knife cut the dough out around the pattern pieces. Lay flat on cookie sheet to bake. When cool assemble the tree by having your helper stand up the main tree piece and then glue, with icing, the two tree halves to either side of the main piece. Both tree shapes are three-dimensional and will stand on their own. Top with a star-shaped cookie. Let the icing set so the tree won't fall down, then decorate with remaining icing and Smarties and colored gumdrops. - Vanessa

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1 cup Margarine – melted	1 tsp. Salt
1 cup Sugar	4 tsp. Ginger
1¼ cups Molasses	4 tsp. Cinnamon
2 Eggs – beaten	2 tsp. Nutmeg
5½ cups Flour	2 tsp. Cloves
1 tsp. Baking Soda	

### Directions

In a large glass bowl melt margarine. Then add sugar, molasses and eggs and MW at HI for 2-3 minutes. Stir well and cool slightly. In another bowl mix all of the dry ingredients together. Add wet and dry ingredients together. Knead until well blended. Chill.

Knead again and roll out on floured surface. Roll dough ¼ inch thick. Cut out shapes with cookie cutters or if making a house or stand-up Christmas tree make a template from paper and cut around shapes with a sharp knife. Place onto cookie sheets. Makes about 8 dozen cookies.

Bake at 375° for 8-10 minutes.

## Ornamental Icing

2 Egg Whites  
2 cups Icing Sugar

½ tsp. Cream of Tartar

**Note:** Half of this recipe is enough to glue the Star-Shaped Tree

### Directions

Beat egg whites until slightly thickened then gradually add icing sugar and Cream of Tartar. Beat at high-speed 7-10 minutes. Cover with a damp cloth until ready to use. Yields 1½ cups.

\* Tip – Double this icing recipe when making a large gingerbread house.

**Vanessa deHart**  
PROMISE ME 04/03  
[www.LTDBooks.com](http://www.LTDBooks.com)



## Rum Balls

This is my mother-in-law's recipe. You'll probably want to double it to make enough! - Carolan

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1 cup vanilla wafer crumbs (can use chocolate wafers)  
1 cup powdered sugar  
1-1/2 tsp. white corn syrup

1 cup finely chopped pecans (you can also use walnuts)  
Rum, brandy or bourbon as desired

### Directions

Mix all ingredients. Use enough rum to moisten the dry ingredients so that it all sticks together easily - I'd use enough so it's just to the point of stickiness, otherwise the finished product may be too dry. Coat your hands with shortening, form dough into 1-inch balls and roll in powdered sugar. Store in air-tight containers and let sit for about a week. You'll probably have to hide them, or there won't be any left after a week!

**Carolan Ivey**  
BEAUDRY'S GHOST  
<http://www.carolanivey.com>



## Pumpkin Bread

---

Mix together in a large bowl:

3 1/2 cups all purpose flour	1 teaspoon ground cloves
3 cups sugar	1 1/2 teaspoons salt
1 teaspoon cinnamon	2 teaspoons baking soda
1 teaspoon nutmeg	

### **Directions**

Make a well in the center of the dry mixture.

Into the well, dump:

2 cups pumpkin (1 can - not pie filling)  
4 eggs  
2/3 cup water  
1 cup vegetable oil

Mix on medium speed. (Optional: Fold in raisins or nuts, but roll them in 2 tablespoons of flour first or they will sink to the bottom of the bread.) Grease 4 mini loaf pans. Pour into pans. Bake at 325 degrees until done. (Knife inserted will come out clean.) Can also make muffins with the same recipe.

**Catherine Mann**

ANYTHING, ANYWHERE, ANYTIME 3/04

<http://catherinemann.com>



## Quick Sweet Rolls

This recipe was given to me by a casual acquaintance I met while our kids were taking swimming lessons. It's always been one of the most raved about desserts I've ever made. It's quick and easy, yet looks like you've spent hours slaving in the kitchen;-) – Karen

---

20 frozen dinner rolls	1/2 cup of butter
1 package butterscotch pudding (not instant)	3/4 teas.cinnamon
3/4 cup of brown sugar	1/2 cup pecan pieces and Pecan halves (about 10)

### Directions

Spray a bundt cake pan with non-stick cooking spray and then sprinkle some dry pudding to coat the inside of the pan. Place pecan halves upside down in a circle around the inside of the pan. (These will be the decorative topping once the rolls are turned upside down.) Add the frozen rolls to the pan, sprinkling them with the remainder of the pudding.

In a small sauce pan or in a microwave, melt butter and add the sugar. Stir until the sugar is dissolved and the mixture bubbling hot. Remove from heat and add cinnamon and crushed nuts (optional) then pour the mixture over the rolls. Cover lightly and let rise overnight or until the rolls are as high as the pan's rim. Bake at 350 degrees for 25-30 minutes until golden brown. Remove from the oven and let cool for five or six minutes. Turn the pan upside down on a plate that's at least an inch wider than the pan or a piece of cardboard that's been covered with aluminum foil. Be careful of hot overflow.

The result is best when eaten warm or within the first few hours of baking. Enjoy!

### **Karen Whiddon**

Shadow Magic - Leisure Lovespell - Available Now!

One Eye Open - Silhouette Intimate Moments - June 2004

Soul Magic - Leisure Lovespell - October 2004

<http://www.KarenWhiddon.com>



