

Turtles

Add 1 teaspoon water to 2 packages of caramels and melt over slow heat. Put 1 teaspoon of melted caramel in buttered cupcake tins. Put pecans on top and press in. Cover with melted chocolate. (Preheat oven to 325 degrees, turn off and put chocolate in oven for 10 minutes until melted). Put in freezer for 5 minutes until chocolate hardens and take out of tins. Makes about 36.

Self-filled Cupcakes

1 (18.5-oz.) pkg. devil's food cake mix
1 (8-oz.) pkg. cream cheese, softened
1/3 c. sugar
1 egg
Dash of salt
1(6-oz.) package semisweet chocolate morsels

Prepare cake mix according to package directions. Spoon batter into paper-lined muffin pans, filling two-thirds full. Combine cream cheese and sugar, creaming until light and fluffy. Add egg and salt, beating well; stir in chocolate morsels. Spoon 1 heaping teaspoon cream cheese mixture into center of each cupcake. Bake at 350° for 25 minutes. Cool in pan 10 minutes; remove to wire rack to complete cooling. Yield 2-1/2 dozen cupcakes.

Do not put icing on the cupcakes! If you'd like, lightly dust with confectioner's sugar.

Mississippi Mud Cake

1-1/3 c. all purpose flour
1/4 tsp. salt
2 c. sugar
1/2 c. baking cocoa
1 c. butter or margarine, melted
4 eggs, beaten
1 tsp. vanilla extract
2 c. mini marshmallows
1/4 c. butter or margarine
1/3 c. baking cocoa
2/3 c. milk
16 oz. box powdered sugar, sifted.

Stir together first four ingredients in a large bowl. Add melted butter, eggs and vanilla, stirring until smooth. Spread batter into a greased 13" x 9" pan. Bake at 325 degrees for 30 minutes or until a toothpick inserted in center comes out clean. Sprinkle hot cake with mini marshmallows.

Combine 1/4 cup butter, 1/3 cup baking cocoa and milk in a medium saucepan. Bring to a boil over medium heat, stirring constantly with a wire whisk and boil one minute. Remove from heat and stir in powdered sugar. Immediately pour chocolate mixture over marshmallows. Let cake cool completely on a wire rack. Cut into squares. Makes 15 servings.

If you can wait, cover the cake and let it chill overnight before slicing it for picture-perfect slices!

*"There is no love sincerer
than the love of food."*

George Bernard Shaw

Snickerdoodles

1/2 c. margarine
1/2 c. Crisco
1-1/2 c. sugar
2 eggs
2-3/4 c. flour
2 tsp. cream of tartar
1 tsp. soda
1/4 tsp. salt
2 tsp. cinnamon

Reserve 2 T. sugar and 2 tsp. cinnamon. Heat oven to 400 degrees. Mix thoroughly margarine, Crisco, sugar and eggs. Blend in flour, cream of tartar, soda and salt. Shape dough by rounded teaspoons into balls. Roll into cinnamon and sugar mixture. Place 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes. Immediately remove from pan. Cool.

*Recipe can be frozen and used at your convenience. Roll all dough into balls and store in a freezer-safe container.

Cherry Salad

1 large tub Cool Whip
1 can cherry pie filling
1 can crushed pineapple
(drained very well)
1 can sweetened condensed milk
Nuts, optional

Mix together and refrigerate.