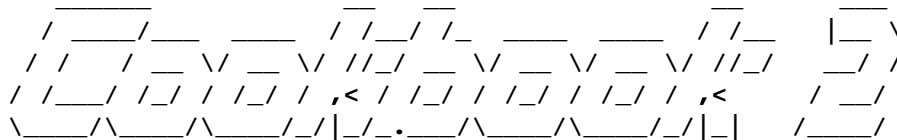
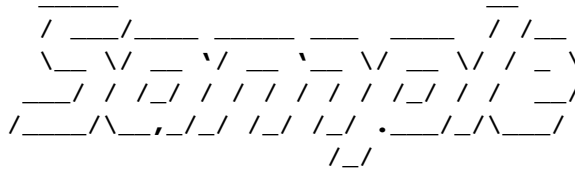


PRESENTS



Created by Your Friendly Ringmaster (Ringmaster@RecipeCircus.com)
based on RecipeCircus archives at <http://RecipeCircus.com/recipes/Katie>

This is a sample printable COOKBOOK from the RecipeCircus with just the single category of DESSERTS. To create your own COOKBOOK just register at <http://RecipeCircus.com> and set up your own free recipe web site where Kitchen Klown chefs from all over the Internet come to create their own free recipe web sites. You don't need to know any of the technical stuff because we put up the Circus Tent for you. You can then share all your favorite recipes with children of all ages all over the world. It's as easy as 1...2...3. All you do is:

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Special thanks to Katie for helping test the program and allowing us to use her recipes as a sample COOKBOOK. Also, thanks to Fabrizio from Sanface Software for use of the TXT2PDF© program

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Katie's Kitchen

Tried and True Favorites

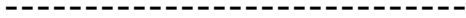
Other Places to go:

TNT Recipes List

Preserving Food Safely - Safe Canning, Freezing and Drying
Information

Recipes Logged From The Woods Of North Idaho

RECIPE CATEGORIES



DESSERTS

* DESSERTS - Apple Peanut Crumble

Apple Peanut Crumble
* Exported from MasterCook *

Apple Peanut Crumble

Recipe By : adapted from Mable Hoffman's Crockery Cookery
Serving Size : 6Preparation Time :0:00
Categories: Desserts

Amount MeasureIngredient -- Preparation Method

6cooking apples -- peeled and sliced
2/3 c brown sugar
1/2 c flour
1/2 c rolled oats
3/4 tspcinnamon
1/4 tspnutmeg
2 tbsp butter -- * see note
1/3 c peanut butter (we use chunky) -- * see note

Place apple slices in crockpot. Combine sugar, flour, oats, cinnamon, and nutmeg. Cut in butter and peanut butter and sprinkle over apples. Cook on low 5 to 6 hours. Serve warm with ice cream or whipped cream.

*original recipe called for 1/3 c. butter and 2 Tbs. peanut butter

* DESSERTS - Bestever Cobbler

Bestever Cobbler

Exported fromMasterCook

Bestever Cobbler

Recipe By : The Ruralite, Rural Electric Cooperative Magazine

Serving Size: 6Preparation Time :0:00

Categories: Desserts

AmountMeasure Ingredient -- Preparation Method

1/4c soft butter
1/2c sugar
1c sifted flour
1/4tsp salt
2tsp baking powder
1tsp vanilla
1/2c milk
2 1/2c drained raspberries, blueberries, peaches -- or any fresh
fruit
1c fruit juice

If using fresh fruit, put sugar on it and let it stand, then add water to juice to make one cup.

No eggs in recipe.

Heat oven to 375F.Cream butter and sugar until light and fluffy.Add dry ingredients, sifted together, alternately with the milk. Add 1 tsp. vanilla.Pour into a greased loaf pan (10x5x3) or 8-inch square pan, or 1 1/2 qt. casserole.Spoon drained fruit over batter.sprinkle with some sugar and cup of fruit juice.

Bake 45-50minutes.

NOTES : Recipe by Bertha Webster, Dallesport, WA

* DESSERTS - Brownie Pudding Cake

Brownie Pudding Cake

Exported fromMasterCook

Brownie Pudding Cake

Recipe By : Better Homes and Gardens New Cookbook

Serving Size: 4Preparation Time :0:00

Categories: CakesChocolate

Desserts

AmountMeasure Ingredient -- Preparation Method

1/2cup all-purpose flour
1/4cup sugar
3tablespoons unsweetened cocoa powder
3/4teaspoonbaking powder
1/4cup milk
1tablespooncooking oil
1/2teaspoonvanilla
1/4cup chopped walnuts
1/3cup sugar
3/4cup boiling water

1. In a medium mixing bowl, stir together flour, the 1/4 cup sugar, 1 tablespoon of the cocoa powder, and baking powder. Add milk, oil, and vanilla; stir until smooth. Stir in walnuts. Transfer batter to a 1-quart casserole.
2. Combine the remaining 2 tablespoons cocoa powder and the 1/3 cup sugar. Gradually stir in boiling water. Pour evenly over batter. Bake in a 350 degree oven about 30 minutes, or till a wooden toothpick inserted near the center of cake comes out clean. Serve warm.

MOCHA PUDDING CAKE: Prepare as above, except add 2 teaspoons instant coffee crystals with the boiling water.

* DESSERTS - Cheesecake Delight

Cheesecake Delight

Exported fromMasterCook

Cheesecake Delight

Recipe By : Nellie W, 1980
Serving Size: 1Preparation Time :0:00
Categories: Desserts R.R.R.

AmountMeasure Ingredient -- Preparation Method

1pkg Jiffy yellow cake mix
1lg pkgvanilla pudding -- cooked type
8ozcream cheese
1lg cancrushed pineapple
1smCool Whip® -- or large

Mix Jiffy cake mix (or use 1/2 regular size yellow cake mix) according to directions, using pineapple juice for the liquid (add water to make 1 c.).Spread in greased and floured 9"x13" pan.Bake at 350F for 15-20 minutes.

Topping:Cook vanilla pudding according to package directions.Adcream cheese, stirring until melted.Cool.Spread on cooled cake.

Spread on drained pineapple, then Cool-Whip.Best if refrigerated 24 hours.

*This is one of those ooey-goey things that you can eat way too much of.

* DESSERTS - Cookie Cones

Cookie Cones

List of Ingredients

3eggs
2/3 cupsugar
2/3 cupbutter or margarine -- melted
2teaspoonsvanilla
1teaspoonalmond extract
1cupflour

Recipe

Beat together eggs, sugar, butter, vanilla and almond extract. Stir in flour until smooth.

For each 5" cone, pour 1 1/2 tablespoons batter onto medium-hot griddle (lightly greas for first few cones). For 7-8" cones use 3-4 tablespoons batter. The flat griddle plates on an electric waffle iron work well for this. Bake until golden brown, 1 1/2-2 minutes. (Overbrowned cookies will be likely to crack.)

Quickly lift of cookie with fork or spatula and immediately wrap around cone form, holding firmly at tip to make sharp point. (Use a sugar cone covered with foil, or make a cardboard cone.) Let cookie cool, seam side down on a rack until firm, about 2 minutes. Remove from form.

Store in airtight container at room temperature for up to a week, or freeze. Makes about 1 1/2 dozen small cones, about 9 large cones.

Source:
"Sunset Magazine"

* DESSERTS - Fudge "Pie";

Fudge "Pie"

Recipe Introduction

This is decadent. Serve with whipped cream or ice cream.

List of Ingredients

2 cups sugar
1/2 cup cocoa
1/2 cup flour
1 cup butter
4 eggs

Instructions

Melt butter and add cocoa, sugar and flour.
Mix well and add eggs.
Bake at 375F 25-30 minutes.
Makes a 9" square pan.

* DESSERTS - Kiss Pie

Kiss Pie

Light and not-too-sweet.

List of Ingredients

4egg whites
1/2 teaspooncream of tartar
1/2 cupsugar
1/2cup chopped nuts
9 soda crackers

Instructions

Beat egg whites till frothy, then add cream of tartar, beat till stiff.

Slowly add sugar, then nuts, then crumbled crackers.

Put mixture into a buttered pie pan like a crust.

Bake for 45 mins. @ 325°.

Top with whipped cream or fresh fruit/vanilla yogurt.Be creative with the topping!

* DESSERTS - Peach Dessert

Peach Dessert

* Exported from MasterCook *

Peach Dessert

Recipe By :
Serving Size: 6 Preparation Time :0:00
Categories: Desserts

Amount Measure Ingredient -- Preparation Method

1 1/2 cups bisquick® baking mix
1/2 cup packed brown sugar
1 egg
1/2 cup milk
2 tablespoons butter -- softened
1 teaspoon vanilla
1 package cream cheese -- softened
1/4 cup milk
2 tablespoons sugar -- if desired
1 can peach halves -- 16 oz. -drained
chopped nuts
Butterscotch Sauce:
3/4 cup packed brown sugar
1/4 cup light corn syrup
2 tablespoons butter
1/4 cup whipping cream
1/2 teaspoon vanilla

Beat baking mix, brown sugar, egg, 1/2 cup milk, butter and vanilla in large mixer bowl on low speed, scraping bowl constantly, for 30 seconds. Beat on medium speed, scraping bowl occasionally, for 4 minutes. Pour into greased and floured 9" cake pan. Bake at 350F for 30-35 minutes, until pick comes out clean. Cool completely. Do not remove from pan.

Beat cheese, 1/4 c. milk and 2 tablespoons sugar until smooth. Spread over cake. Pat peach halves dry; place cut sides down in circle on cream cheese mixture. Sprinkle nuts around edge of cake. Serve with Butterscotch Sauce.

Butterscotch Sauce: Heat brown sugar, corn syrup and butter to boiling over low heat, stirring constantly. Stir in cream and vanilla. Cool completely. Stir before serving.

Source:
"from a Bisquick recipe card, about 1980"

* DESSERTS - Pear Cheese Pie

Pear CheesePie

Exported fromMasterCook

Pear CheesePie

Recipe By : BH&G New Cookbook - 1968-ish
Serving Size: 6Preparation Time :0:00
Categories: Desserts

AmountMeasure Ingredient -- Preparation Method

3pears (can also use canned), or 4 -- depending on size
1graham cracker pie crust, 9 inch
2egg yolks -- well beaten
18 oz. cream cheese
1c sour cream
1/2tsp grated lemon rind
1tsp lemon juice
1/2c sugar
1tbspflour
1/2tsp salt
1/2tsp nutmeg
2egg whites
1/4tsp cream of tartar
1/4c sugar

Slice pears into crust.Combine egg yolks and softened cream cheese;
beat smooth.Blend in sour cream, lemon peel and lemon juice.Combine
1/2 c. sugar, flour, salt and nutmeg; add to cheese mixture; mix
well.Pour over pears.Bake at 375F about 25 minutes or just till set.

Meanwhile beat egg whites with cream of tartar until frothy.Gradually
add 1/4 c. sugar, beating until stiff peaks form.Spread meringue over
filling, sealing to edges of crust.Continue baking 10 minutes longer
or until meringue is golden brown.

Total Number of Recipes is 9.