



INSANELY  
GOOD  
DESSERTS

**InsanelyGood**

# DESSERTS COOKBOOK

30 Melt-In-Your-Mouth  
Dessert Recipes

# InsanelyGood DESSERTS COOKBOOK



Quick and easy desserts your whole family will love!



**Thanks!**  
**From our  
kitchen to  
yours :)**

WARNING: These recipes are dangerously delicious.

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# Contents



**COSMIC  
BROWNIES**



**FRIED  
ICE CREAM**



**CHRISTMAS  
CRACK**



**BUTTERFINGER  
CAKE**



**APPLE  
FRITTERS**



**BANANA  
SPLIT CAKE**



**DEATH BY  
CHOCOLATE**

INSANELY  
**GOOD**  
DESSERTS



**PEACH  
DUMP CAKE**



**APPLE COFFEE  
CAKE**



**APPLE STRUDEL  
MUFFINS**



**MOUNTAIN DEW  
APPLE  
DUMPLINGS**



**ROCKY ROAD  
FUDGE**



**WHITE  
CHOCOLATE  
CHIP COOKIES**



**NO-BAKE  
PEANUT  
BUTTER PIE**



**CARAMELIZED  
BANANAS**



**WHITE  
CHOCOLATE  
CHEESECAKE**



**LADY LUNCH  
PEANUT BUTTER  
BARS**



**OREO  
LASAGNA**



**CARAMEL PECAN  
CINNAMON  
ROLLS**



**OREO  
CHEESECAKE  
BITES**



**CINNAMON  
ROLL WAFFLES**



**PEANUT BUTTER  
CHOCOLATE CHIP  
COOKIES**



**COWBOY  
COOKIES**



**CROCKPOT  
CANDY**



**LEMON CAKE  
MIX COOKIES**



**ONE BOWL  
CHOCOLATE  
CAKE**



**CHOCOLATE CHIP  
CHEESECAKE BARS**



**PUPPY CHOW**



**CHOCOLATE  
CHIP PANCAKES**



**ORANGE CAKE**





# BANANA SPLIT CAKE



Love banana splits? This cake is a delightful twist on the classic dessert. Layers of fluffy vanilla cake are topped with fresh bananas, creamy whipped cream, and a drizzle of chocolate sauce. Kids and adults alike will flip for this sensational treat!



makes: 12



prep: 30 mins



cook: 2 hours

## Ingredients

### For the crust:

- 2 cups graham crackers, crushed
- 3/4 cup granulated sugar
- 1/4 pound butter, melted

### For the topping:

- 1 (16-ounce) container frozen whipped topping, thawed
- 1 (16-ounce) jar maraschino cherries, drained
- 12 ounces chopped peanuts

### For the filling:

- 2 (8-ounce) packages, cream cheese, softened
- 1 1/2 cups powdered sugar
- 4 bananas, sliced
- 1 (15-ounce) can crushed pineapple, drained

## Instructions

1. To make the crust, mix the crushed graham crackers, granulated sugar, and melted butter until well-combined. Press the mixture into a 9×13-inch cake pan and freeze for 30 minutes.
2. For the filling, beat together the softened cream cheese and powdered sugar at medium speed until smooth. Pour and spread over the chilled crust. Top the cream cheese filling with bananas and pineapple.
3. Spread the whipped cream on top. Top with cherries and nuts. Refrigerate for at least 2 hours before serving. Enjoy!



# CHOCOLATE CHIP CHEESECAKE BARS

Creamy cheesecake meets chocolate chips in these decadent bars. A buttery graham cracker crust provides the perfect base for the rich and decadent filling. Perfectly portioned and easy to make, these chocolate chip cheesecake bars are sure to satisfy any sweet tooth!



makes: 16



prep: 10 mins



cook: 35 mins

## Ingredients

- 1 (8-ounce) package of cream cheese, softened
- 1/2 cup granulated (white) sugar
- 1 egg
- 1 package (16.5 ounces) of pre-made chocolate chip cookie dough (I use Pillsbury.)

## Instructions

1. Preheat your oven to 350 degrees Fahrenheit. Line a 9-inch square baking pan with parchment paper and set it aside.
2. Add the cream cheese and sugar to a small bowl (or the bowl of your stand mixer). Use a hand mixer (or your paddle attachment) to beat the ingredients until smooth. Then gently mix in the egg until it is fully incorporated. It will be a very pale yellow color. Set aside.
3. Open the package of cookie dough and divide it in half.
4. Take one half of the cookie dough and crumble it into the prepared 9-inch baking dish. Use your hands or a spatula to press the cookie dough evenly into the bottom of the dish.
5. Spread the cream cheese mixture evenly over the top of the cookie dough.
6. Crumble the remaining cookie dough over the cream cheese mixture.
7. Bake for 30-35 minutes. It's ready when the cookie dough is golden brown and firm to the touch. The cream cheese mixture should be set, soft but not runny.
8. Let it cool for 30 minutes at room temperature. Then, put it into the fridge, baking dish and all.
9. Refrigerate for at least 2 hours. Ideally, it should cool for 6-8 hours.
10. When it's time to serve, cut it into 16 bars and enjoy!



# DEATH BY

## CHOCOLATE



makes: 16



prep: 20 mins



cook: 25 mins

Calling all chocoholics! Death by chocolate is a decadent and rich treat that levels up dessert. Layers of moist chocolate cake, creamy chocolate mousse, and a luscious chocolate ganache are an absolute delight. Topped with whipped cream and chocolate shavings, it's the perfect way to end any meal on a sweet note.

### Ingredients

- 1 (19.8-oz) package brownie mix
- 2 (3.9-oz) packages instant chocolate pudding mix
- 1 (16-oz) package frozen whipped topping, thawed
- 3 (1.4 oz) bars chocolate-covered English toffee, crushed

### Instructions

1. Bake the brownies according to package instructions. Set aside to cool to room temperature. Crumble into tiny pieces.
2. Prepare the pudding according to package instructions.
3. In a tall glass, punch, or trifle bowl, assemble the layers in this order: half of the brownie crumbles, half of the pudding, a third of the crushed toffee bars, and half of the whipped topping.
4. Repeat step 3 until all ingredients are used, ending with the toffee bars.
5. Chill trifle in the fridge before serving. Death by Chocolate is best served chilled overnight.



# FRIED ICE CREAM



makes: 8



prep: 15 mins



cook: 10 mins

## Ingredients

- 1 quart vanilla ice cream
- 3 cups crushed cornflakes
- 1 teaspoon ground cinnamon
- 3 egg whites
- 2 quarts peanut oil, for deep-frying

## Instructions

1. Scoop ice cream into 1/2 cup-sized balls (1 quart makes 8 scoops). Place the ice cream scoops on a baking sheet lined with parchment paper and freeze for 1 hour, or until firm.
2. In a shallow dish, combine crushed cornflakes and cinnamon. In a separate bowl, whisk the egg whites until foamy.
3. Working on one scoop at a time, dip the ice cream in the egg white mixture. Next, roll them in cornflakes, making sure they're completely covered. Repeat the step if necessary.
4. Freeze the ice cream to firm up, about 3 hours.
5. Preheat the oil in a deep fryer or a large and heavy saucepan to 375 degrees Fahrenheit.
6. Using a slotted spoon, carefully drop 1 to 2 ice cream balls in the hot oil. Deep-fry until golden brown, about 10 to 15 seconds. Drain on paper towels and serve with your favorite ice cream toppings. Enjoy!



# BUTTERFINGER CAKE



makes: 24



prep: 15 mins



cook: 30 mins

## Ingredients

- 1 (15.25-ounce) package devil's food cake mix
- 2/3 cup water
- 1/2 cup oil
- 2 eggs
- 1 (14-ounce) can of sweetened condensed milk
- 1 (12-ounce) jar of hot fudge
- 1 (12-ounce) jar caramel
- 1 (16-ounce) package frozen whipped topping, thawed
- 2 (2.1-ounce) bars of Butterfingers, crushed

## Instructions

1. Preheat the oven to 350 degrees Fahrenheit. Grease a 9x13-inch baking pan with baking spray or butter.
2. In a large bowl, whisk together cake mix, water, oil, and eggs until a smooth batter is formed.
3. Pour batter into the greased pan. Bake for 28 to 30 minutes, or until a toothpick inserted into the center comes out clean.
4. Let the cake set for about 10 to 15 minutes. Poke holes in the cake using a straw, knife, or skewer.
5. Pour sweetened condensed milk, hot fudge, and caramel over the cake. Let the cake cool completely, about 1 hour.
6. Spread whipped topping evenly over completely cooled cake. Sprinkle with crushed Butterfingers on top. Refrigerate for at least 4 hours before serving. Enjoy!







# NO-BAKE PEANUT BUTTER PIE

This no-bake peanut butter pie is the ultimate dessert for peanut butter lovers. With a rich and creamy filling and a crunchy graham cracker crust, it's the perfect balance of sweet and salty. Top it off with whipped cream and chopped peanuts for a show-stopping treat that's easy to make and even easier to devour.



makes: 16



prep: 20 mins



cook: 2 hours

## Ingredients

- 4 oz cream cheese
- 3/4 cups confectioners' sugar
- 1/2 cup peanut butter
- 1/2 cup milk
- 8 oz frozen whipped topping, thawed
- 1 (9-inch) prepared graham cracker crusts

## Instructions

1. Beat together cream cheese and confectioners' sugar. Mix in peanut butter and milk. Beat until smooth. Fold in whipped topping.
2. Spoon into a 9 inch graham cracker pie shell. Cover and freeze until firm. Takes about 2 hours and 30 minutes to set.
3. Remove from freezer and allow pie to soften for 10 minutes.
4. Slice and Enjoy!



# PEACH DUMP CAKE

This no-bake peach dump cake is the ultimate dessert hack! Simply layer canned peaches, cake mix, and butter in a dish, and let your fridge do the rest. The result is a perfectly gooey, fruity treat that's ready in no time. It's a must-try recipe for any summer gathering.



makes: 24



prep: 10 mins



cook: 45 mins

## Ingredients

- 2 (16-ounce) cans peaches in heavy syrup
- 1 (18.25-ounce) package yellow cake mix
- 1/2 cup butter, cold, sliced into cubes
- 1/2 teaspoon ground cinnamon
- Vanilla ice cream, for serving (optional)

## Instructions

1. Preheat the oven to 375 degrees Fahrenheit.
2. Pour the peaches (syrup included) and spread them evenly into a 9×13-inch baking dish. Sprinkle the yellow cake mix evenly over the peaches. Press it firmly to help the liquid absorb the dry mix.
3. Scatter the butter cubes evenly over the cake mix. Sprinkle with cinnamon.
4. Bake for 45 minutes, or until the top of the cake is golden brown. Let the cake cool slightly for 10 minutes. Serve it warm with vanilla ice cream and enjoy!



# APPLE COFFEE CAKE



makes: 8



prep: 20 mins



cook: 35 mins

This moist and flavorful apple coffee cake is a delicious way to start your day! A cinnamon-spiced batter is studded with chunks of juicy apple and topped with a crunchy streusel crumb. The perfect balance of sweet and tart, this cake is sure to be a hit with family and friends.

## Ingredients

- Cooking spray
- 1 tablespoon flour, for lining the pan

### For the topping:

- 1/4 cup brown sugar
- 1/4 cup all-purpose flour
- 2 tablespoons melted butter
- 1/2 teaspoon ground cinnamon

### For the filling:

- 1/4 cup butter, softened
- 3/4 cup brown sugar
- 1 large egg, room temperature
- 1/4 cup sour cream
- 1/4 cup vanilla yogurt
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups diced Granny Smith apples

## Instructions

1. Preheat the oven to 350 degrees Fahrenheit. Grease an 8-inch square baking dish with cooking spray. Dust the bottom and sides with 1 tablespoon of flour and shake off the excess.
2. In a large bowl, beat 1/4 cup of softened butter and 3/4 cup brown sugar with an electric mixer at medium speed until light and fluffy, about 5-8 minutes.
3. Beat in the egg, followed by sour cream, vanilla yogurt, and vanilla extract. Beat well until well combined.
4. Sift 1 cup flour, 3/4 teaspoon cinnamon, baking soda, and salt into a separate bowl. Gradually add the dry ingredients to the butter mixture and gently mix to combine. Mix the apples in. Pour the batter into the prepared dish.
5. For the topping, mix 1/4 brown sugar, 1/4 cup flour, 2 tablespoons melted butter, and 1/2 cinnamon with a fork until they turn into a crumbly mixture. Sprinkle it evenly over the batter.
6. Bake for 35 to 40 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan for 10 minutes. Remove the cake from the dish and place it on a wire rack to cool completely. Slice, serve, and enjoy!



# APPLE

# STRUDEL MUFFINS



makes: 12



prep: 20 mins



cook: 25 mins

These apple strudel muffins are the perfect breakfast treat! Made with tender chunks of apple and warm spices, they're a delicious twist on a classic pastry. Topped with a sweet streusel crumble, each bite is a perfect balance of flavors and textures. Make a batch for your next brunch or enjoy them as a tasty snack.

## Ingredients

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup butter, softened
- 2 large eggs, room temperature

- 1/2 cup sour cream, room temperature
- 1 1/4 teaspoons vanilla
- 1/4 cup milk, room temperature
- 1 1/2 cups finely chopped apples

### For the topping:

- 1/2 cup sour cream, room temperature
- 1 1/4 teaspoons vanilla
- 1/4 cup milk, room temperature
- 1 1/2 cups finely chopped apples

## Instructions

1. Preheat the oven to 375 degrees Fahrenheit. Grease a 12-cup muffin tin with nonstick spray or line the cups with muffin liners.
2. In a medium bowl, sift together 1 3/4 cups of flour, baking powder, baking soda, 1 teaspoon cinnamon, and salt.
3. In a separate, large bowl, beat together granulated sugar and 1/2 cup softened butter until smooth and creamy. Beat in the eggs, sour cream, and vanilla.
4. Continue beating and gradually add the dry ingredients alternating with the milk. Beat just until the batter is smooth and creamy. Add the apples and gently mix with a spatula until combined.
5. Spoon the batter into the prepared muffin tin, filling the cups all the way to the top.
6. For the topping, whisk together brown sugar, 1 tablespoon flour, and cinnamon until well combined. Mix in 1 tablespoon of butter with a fork or knife until the mixture looks like coarse crumbs. Sprinkle the topping evenly over the muffins.
7. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean. Let the muffins cool in the tin for 5 minutes, and then transfer them onto a wire rack to cool completely. Serve and enjoy!



# APPLE FRITTERS



makes: 24



prep: 20 mins



cook: 15 mins

## Ingredients

- 4 cups vegetable oil for frying
- 1 1/2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup milk
- 2 eggs, beaten
- 1 tablespoon vegetable oil
- 3 cups apples; peeled, cored, and chopped
- 1 cup cinnamon sugar

## Instructions

1. Pour oil into a deep-fryer or electric skillet. Heat to 375 degrees Fahrenheit.
2. In a large bowl, mix together flour, sugar, baking powder, and salt.
3. Stir in the milk, eggs, and oil until well combined.
4. Stir in the apples until evenly distributed.
5. Drop spoonfuls of batter into the hot oil. Avoid overcrowding the pan. Fry until golden, about 2 1/2 minutes on each side.
6. Using a slotted spoon, transfer fritters onto a plate lined with paper towels. Let the excess oil drain briefly.
7. Coat in cinnamon sugar while still warm. Enjoy!





# ROCKY ROAD FUDGE



makes: 25



prep: 10 mins



cook: 5 mins

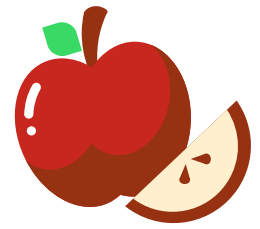
## Ingredients

- 2 cups semisweet chocolate chips
- 1 cup chunky peanut butter
- 4 cups miniature marshmallows

## Instructions

1. Grease a 9 x 9 inch pan.
2. In a medium saucepan, heat the chocolate chips and peanut butter over low heat until chips are completely melted. Remove from heat.
3. Stir in marshmallows.
4. Pour melted mixture into the 9 x 9 inch pan. You can let your fudge cool on the counter or place it in the refrigerator to speed things up. You can also freeze them overnight. Makes them even easier to cut. Once cooled, cut and enjoy!





# MOUNTAIN DEW APPLE DUMPLINGS

Mountain Dew apple dumplings are a heavenly combination of tangy apples, flaky pastry, and the iconic citrusy soda. Baked to golden perfection, these sweet treats are drenched in a sticky sauce that adds an extra layer of indulgence. Each bite is a perfect balance of sweet and tart, making these dumplings a must-try.



makes: 16



prep: 20 mins



cook: 45 mins

## Ingredients

- 2 large Granny Smith apples, peeled and cored
- 2 (10 ounce) cans refrigerated crescent roll dough
- 3/4 cup butter
- 1 teaspoon ground cinnamon
- 1 (12 fluid ounce) can or bottle Mountain Dew
- 1 teaspoon of vanilla
- 1 cup packed brown sugar

## Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.
2. Cut each apple into 8 wedges, then set aside. (You can also use an apple corer to slice and core each apple in one fell swoop.)
3. Unroll the crescent roll dough and separate into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. After wrapping dough around each apple slice, place the dumplings in the baking dish.
4. In a small saucepan, melt the butter and stir in the brown sugar. Continue cooking until it is well blended and thickens, stirring constantly. Then stir in the cinnamon and vanilla. Pour mixture over the apple dumplings.
5. Pour Mountain Dew(TM) around the dumplings. (Not on top of them!)
6. Bake for 35 to 45 minutes in the preheated oven, or until golden brown.



# COSMIC BROWNIES

These iconic treats are out-of-this-world delicious! Cosmic brownies are a chocolate lover's dream. They're fudgy brownies studded with rainbow-colored candy-coated chocolate chips. They're chewy and so addictive. One bite and you'll be transported to a galaxy far, far away!



makes: 12



prep: 15 mins



cook: 20 mins

## Ingredients

- 6 tablespoons butter (unsalted)
- 1 cup granulated sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1/2 cup all purpose flour
- 1/2 cup cocoa powder
- 1/4 teaspoon salt

- 2 tablespoons milk
- cooking spray

### For the frosting:

- 1/2 cup sour cream, room temperature
- 1 1/4 teaspoons vanilla
- 1/4 cup milk, room temperature
- 1 1/2 cups finely chopped apples

## Instructions

1. Preheat the oven to 350 degrees F. Line a 9x9 inch baking pan with parchment paper and spray with cooking spray.
2. In a large microwave-safe bowl, microwave the butter in 30 second increments until melted.
3. Combine the melted butter with the sugar and whisk to combine.
4. Using an electric mixer (or stand mixer), beat together on medium speed for 2-3 minutes. Add the eggs and vanilla extract and beat for another 2-3 minutes. The mixture should be thick and a light yellow color.
5. Add the flour, cocoa powder, and salt and mix to combine. Add the milk and mix until everything is smooth.
6. Pour an even layer of your batter into the prepared pan. Bake for 20-25 minutes until a toothpick comes out mostly clean.
7. While your brownies bake, microwave the heavy cream in a medium bowl for 20 seconds. Continue microwaving in 20 second increments until the cream is very hot but not yet boiling.
8. Add the chopped semi-sweet chocolate and the chopped milk chocolate to the cream. Let the chocolate sit for a minute to melt and then stir until smooth and combined. Then stir in the butter until it is completely melted. It may help to cut the butter into smaller pieces.
9. Once the brownies have baked and cooled, pour your chocolate over the brownies and spread it around in an even layer. Add the sprinkles on top of the chocolate.
10. Refrigerate for 1 to 2 hours until set. Once set, use the parchment paper to lift the brownies out of the pan.
11. Cut them into even squares, serve, and enjoy!



# WHITE CHOCOLATE CHIP COOKIES



makes: 36



prep: 10 mins



cook: 10 mins

These white chocolate chip cookies are the ultimate treat! Made with buttery, chewy dough and loaded with rich, creamy white chocolate chips, each bite is pure bliss. Perfectly golden and delightfully crispy on the outside, these cookies are soft and gooey on the inside. You won't be able to resist them!

## Ingredients

- 1 Cup Brown Sugar (Packed)
- 1/2 Cup Granulated Sugar
- 1 Cup Butter (Softened)
- 2 Eggs
- 1 Teaspoon Vanilla Extract
- 2 1/2 Cups All Purpose Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1/4 Teaspoon Cinnamon (Optional)
- 1 Bag 11 Ounce White Chocolate Chips

## Instructions

1. Preheat the oven to 350 degrees Fahrenheit.
2. Add the butter, both sugars and vanilla extract to a large bowl. Use a hand mixer or an electric stand mixer (on medium speed) to combine ingredients until well blended. Mix for about 2 minutes until fluffy. Add eggs and mix well.
3. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon. This will incorporate air into the mixture.
4. Add the dry ingredients to the wet ingredients and beat (on low speed) until just incorporated. Fold in the white chocolate chips.
5. Cover the bowl with plastic wrap and refrigerate the dough for 30 to 45 minutes.
6. Spray a large cookie sheet with non-stick cooking spray. Scoop out one heaping Tablespoon of dough at a time and place each dollop onto the cookie sheet. Be sure to keep each cookie 1 to 1 1/2 inches apart.
7. Bake cookies in the preheated oven for 10 to 12 minutes (or until slightly golden around the edges).
8. Allow cookies to cool for 5 minutes before moving them a wire rack to cool.



# COWBOY COOKIES



makes: 60



prep: 15 mins



cook: 10 mins

## Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 1 cup brown sugar, packed
- 2 large eggs, room temperature
- 1 teaspoon vanilla
- 2 cups rolled oats
- 1 cup semi-sweet chocolate chips

## Instructions

1. Preheat the oven to 350 degrees Fahrenheit. Grease the baking sheets with oil or butter, or line them with parchment or wax paper.
2. In a bowl, sift together the flour, baking powder, baking soda, and salt. Set aside.
3. In a large bowl, add the butter and sugars. Beat them with an electric mixer at medium-high speed until the mixture is light and fluffy, about 3 to 4 minutes. Scrape the sides with a rubber spatula from time to time.
4. Beat in the eggs, one at a time, and add the vanilla.
5. Gently pour the dry ingredients into the butter-sugar-egg mixture and beat on low speed until combined.
6. Mix in the rolled oats and chocolate chips with a spatula until they're evenly distributed.
7. Drop teaspoonfuls of batter onto the greased/lined baking sheets.
8. Bake for 8 to 10 minutes. Let the cookies cool on the baking sheets for 5 minutes before transferring them to a serving plate. Cookies can be served warm or at room temperature. Enjoy!





# OREO LASAGNA



makes: 12



prep: 20 mins

## Ingredients

- 1 (14-ounce) package Oreo cookies
- 6 tablespoons butter, melted
- 1 (8-ounce) package cream cheese, softened
- 1/4 cup granulated sugar
- 2 tablespoons milk
- 1 (12-ounce) container frozen whipped topping, thawed, divided
- 2 (3.9-ounce) packages instant chocolate pudding mix
- 3 1/4 cups milk
- 1 1/2 cups mini chocolate chips

## Instructions

1. Place Oreos in a Ziploc bag and crush them with a meat mallet or rolling pin. Transfer the crushed cookies to a bowl. Stir it with melted butter until the mixture is thick and sandy.
2. Press the crust evenly into a 9x13-inch baking pan. Refrigerate the crust.
3. Beat softened cream cheese with an electric mixer at medium speed until fluffy. Beat in sugar and 2 tablespoons of milk until well combined. Gently mix in 1 1/4 cup whipped topping with a spatula.
4. Spread filling onto the crust and refrigerate.
5. Combine pudding mix with 3 1/4 cups of milk and stir until thick, about 5 minutes. Spread pudding over the cream cheese layer. Refrigerate for 10 minutes.
6. Spread the remaining whipped topping over the pudding layer. Sprinkle with chocolate chips. Refrigerate for at least 4 hours before serving. Enjoy!



# LEMON CAKE MIX COOKIES



Lemon cake mix cookies are a zesty and simple treat that will leave you craving more. With just a few ingredients, they're easy to make and bursting with tangy lemon flavor. Perfect for a quick dessert or a sweet snack, they're sure to impress with their bright color and delightful taste.



makes: 36



prep: 15 mins



cook: 10 mins

## Ingredients

- 1 (18.25-oz) package lemon cake mix
- 2 eggs
- 1/3 cup vegetable oil
- 1 teaspoon lemon extract
- 1/3 cup powdered sugar

## Instructions

1. Preheat the oven to 375 degrees Fahrenheit.
2. In a large bowl, stir together cake mix, eggs, oil, and lemon extract until well-combined.
3. In a separate bowl, pour powdered sugar.
4. Drop a teaspoonful of cookie dough into the powdered sugar. Roll the dough around until completely covered.
5. Place cookies on a cookie sheet.
6. Bake for 6 to 9 minutes. Expect the tops to be cracked and crinkly, the bottoms to be slightly brown, and the center soft and chewy.
7. Let the cookies cool completely on the cookie sheet before serving. Enjoy!





# ONE-BOWL CHOCOLATE CAKE

This one-bowl chocolate cake recipe is a game-changer! Moist, fluffy, and rich, it's the ultimate indulgence. With just one bowl and a few simple ingredients, you can whip up this decadent dessert in no time. Top it with your favorite frosting or enjoy it as is for the ultimate chocolate fix.



makes: 24



prep: 30 mins



cook: 20 mins

## Ingredients

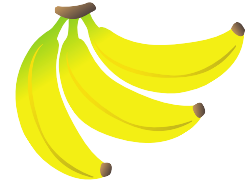
- 2 cups granulated sugar
- 1 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 2 eggs
- 1 cup milk (or buttermilk)
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water
- 1 teaspoon salt

## Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9×13 inch baking dish.
2. Cut each apple into 8 wedges, then set aside. (You can also use an apple corer to slice and core each apple in one fell swoop.)
3. Unroll the crescent roll dough and separate into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. After wrapping dough around each apple slice, place the dumplings in the baking dish.
4. In a small saucepan, melt the butter and stir in the brown sugar. Continue cooking until it is well blended and thickens, stirring constantly. Then stir in the cinnamon and vanilla. Pour mixture over the apple dumplings.
5. Pour Mountain Dew(TM) around the dumplings. (Not on top of them!)
6. Bake for 35 to 45 minutes in the preheated oven, or until golden brown.



# CARAMELIZED BANANAS



makes: 2



prep: 5 mins



cook: 5 mins

These caramelized bananas are just to die for! Sliced bananas are cooked in a pan with butter and brown sugar until they become golden and gooey. The result is a warm and satisfying dessert that's both easy to make and incredibly delicious. Serve them over ice cream or on their own for a sweet and indulgent treat.

## Ingredients

- 2 bananas
- 4 tablespoons brown sugar
- Butter or Cooking spray, for greasing

## Instructions

1. Peel and slice bananas into lengthwise slices or thick round coins. Grease a plate with butter or cooking spray and set it aside.
2. Pour sugar on a separate plate and roll the bananas around until completely coated.
3. Cook the bananas in a preheated, medium-high heat skillet until light to golden brown at the bottom, about 4-5 minutes. Be careful not to burn them. Gently lift the bananas with a fork to see underneath. Flip them over right away if you smell or see them over-browning.
4. Once flipped over, reduce the heat to medium and cook the other side of the bananas for 1 minute.
5. Transfer the caramelized bananas onto the greased plate. Arrange them in a single layer - no overlapping - to keep them from sticking together. Serve them as is or top them on ice cream, pancakes, or waffles. Enjoy!





# CROCKPOT CANDY



makes: 24



prep: 5 mins



cook: 2 hours

This slow-cooker treat is the ultimate candy crush! With just a few ingredients and minimal effort, you'll have a mouthwatering batch of Crockpot candy in no time. The combination of chocolate, peanuts, and crunchy cereal creates a heavenly blend of flavors and textures. You'll love it!

## Ingredients

- 1 (16-ounce) package dry roasted salted peanuts
- 1 (16-ounce) package dry roasted unsalted peanuts
- 1 (12-ounce) package semi-sweet chocolate chips
- 1 (4-ounce) baking chocolate bars, broken into pieces
- 32 ounces white almond bark, broken into pieces

## Instructions

1. Pour salted and unsalted peanuts into the bottom of a crockpot. Add the chocolate chips, chocolate bars, and white almond bark.
2. Cook on low heat for 1 1/2 to 2 hours, stirring the mixture with a wooden spatula at the 1-hour mark.
3. Drop spoonfuls of candy onto sheets of wax paper. Let candy sit at room temperature or in the fridge to set, about 1 to 2 hours. Serve and enjoy!



# CHRISTMAS CRACK



makes: 15



prep: 10 mins



cook: 1 hour

## Ingredients

- 35 saltines (about 1 sleeve)
- 1 cup butter
- 1 cup light brown sugar, packed
- 1 teaspoon vanilla extract
- 1 1/2 cups semi sweet chocolate chips

- 3/4 cup milk chocolate chips

### For the toppings:

- m&m's and pecans

## Instructions

1. Preheat oven to 400F. Line a baking sheet with aluminum foil and spray with nonstick cooking spray.
2. Place the crackers on the baking sheet in a single layer
3. In a large saucepan, bring the butter and brown sugar to a boil. Reduce the heat to medium and simmer for 5 minutes, stirring occasionally.
4. Remove from the heat and stir in the vanilla. Then immediately pour the mixture over the crackers. Make sure to spread evenly over the crackers.
5. Bake for 5 minutes, then carefully remove from the oven.
6. Sprinkle the chocolate chips over the crackers and let them sit for 5 minutes. Then spread the chocolate using an offset spatula. Top with toppings of your choice. Lightly press the toppings into the chocolate.
7. Let the crackers cool slightly, then transfer to the fridge for 1 hour or until they harden. Then break into pieces.



# PUPPY CHOW



makes: 36



prep: 5 mins



cook: 5 mins

## Ingredients

- 6 cups Rice Chex Cereal
- 1 cup creamy peanut butter
- 1 cup semi-sweet chocolate chips
- 1 1/2 cups powdered sugar

## Instructions

1. Place chocolate and peanut butter in a large microwave-safe bowl. Microwave for 1 minute and stir until melted. If not melted enough, microwave for another minute and stir again. Repeat until completely melted.
2. Add the cereal and mix until completely coated.
3. Transfer the puppy chow onto a baking sheet lined with parchment or wax paper. Spread the pieces in a single layer to avoid them from sticking. Let it sit for several minutes for the chocolate to dry.
4. Pour powdered sugar into a large ziplock bag. Add the coated cereal, seal, and shake until coated.
5. Store puppy chow in an airtight container.





# CHOCOLATE CHIP PANCAKES

These fluffy stacks of golden pancakes studded with chocolate chips are a guaranteed breakfast to remember. They're rich, buttery, and full of delicious chocolate flavor. To level them up even more, drizzle them with maple syrup and enjoy!



makes: 12



prep: 5 mins



cook: 10 mins

## Ingredients

- 1 1/4 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1/4 teaspoon ground cinnamon
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 2 eggs
- 1 cup milk
- 4 tablespoons melted butter, more for greasing the pan
- 3/4 teaspoon vanilla extract
- 1/3 cup chilled mini chocolate chips

## Instructions

1. Preheat a large, non-stick frying pan, griddle, or skillet to medium heat, about 350 degrees Fahrenheit. Preheat the oven to 200 degrees Fahrenheit.
2. Sift together the flour, sugar, cinnamon, baking powder, and salt in a large bowl. Whisk until well-combined.
3. In a separate bowl, beat together the eggs, milk, melted butter, and vanilla extract. Pour the mixture into the bowl of dry ingredients and whisk just until well-combined. Gently fold in the chocolate chips.
4. Grease the frying pan with butter. Once the butter is hot and melted, pour 1/4 cup of batter into the preheated pan. Leave it untouched and wait until the surface starts to form bubbles, about 3-4 minutes. Once the bubbles have popped, flip it over and cook the other side until golden brown, about 1-2 minutes.
5. Repeat until all the batter is used up, wiping and re-greasing the pan in between batches. Keep the cooked pancakes warm in the preheated oven as you cook the rest of the batter. Serve with your favorite toppings and enjoy!



# LUNCH LADY

## PEANUT BUTTER BARS

Lunch lady peanut butter bars are a nostalgic treat that takes us back to the good old days. They're packed with a peanut butter flavor that's guaranteed to satisfy. Topped with a creamy chocolate frosting, they're perfect for a mid-day snack or dessert.



makes: 14



prep: 25 mins



cook: 15 mins

### Ingredients

- 1 1/2 sticks of butter
- 2 cups graham cracker crumbs
- 1 cup confectioner's sugar
- 1 1/2 cups peanut butter
- 2 cups Hershey's Special Dark chocolate chips
- 4 tablespoons peanut butter
- 1/2 tsp sea salt

### Instructions

1. Place the graham crackers in a food processor and mix into a fine powder.
2. In the microwave, melt the butter WITH 1 1/2 cups of peanut butter.
3. In a large bowl, add the butter and the 1 1/2 cups of peanut butter that you just melted. Add the graham crackers, confectioners' sugar, salt and mix well.
4. Line a 9x13 inch pan with parchment paper. Pour the mixture into the pan and spread evenly.
5. Place in the refrigerator for 20 minutes.
6. While the bottom layer is chilling in the refrigerator, prepare the top layer.
7. For the top layer, melt the chocolate chips with 4 tablespoons of peanut butter in the microwave. Stir occasionally until smooth.
8. Spread the melted chocolate over the prepared crust. Refrigerate for at least one hour before cutting into squares. This prevents the chocolate topping from cracking.
9. Enjoy!





# ORANGE CAKE



makes: 12



prep: 30 mins



cook: 1 hour

This orange cake is the epitome of citrusy sweetness, and each bite is bursting with a bright and zesty flavor. The cake is moist and tender, and the tangy frosting is the perfect complement. It's an ideal dessert for any occasion or just a midday snack.

## Ingredients

### For the cake:

- 1 package yellow cake mix (15.25 ounces)
- 1 package instant pudding mix – lemon or vanilla (3-ounce)
- 3/4 cup orange juice
- 1/2 cup vegetable oil
- 4 eggs
- 1 teaspoon lemon extract or 1 tablespoon orange zest

- Optional: 1 cup dark chocolate chips, chopped nuts, raisins, candied orange peel

### For the glaze:

- 1/3 cup orange juice
- 2/3 cup white sugar
- 1/4 cup butter

## Instructions

1. Preheat the oven to 325 degrees Fahrenheit (160°C) and grease a 10-inch Bundt pan.
2. In a large mixing bowl, combine the yellow cake mix and pudding mix with a whisk.
3. Make a well in the center and pour in 3/4 cup of orange juice, vegetable oil, eggs, and lemon extract or orange zest.
4. Whisk by hand or beat on low speed with an electric mixer until the ingredients are well-combined and the batter is smooth.
5. Scrape the sides of the bowl and beat for an additional 4 minutes on medium speed.
6. If adding extras (chocolate chips, nuts, etc.), stir them in at this point with a spatula.
7. Pour the batter into the prepared Bundt pan and bake in the preheated oven for 50-60 minutes or until a toothpick inserted into the center of the cake comes out clean.
8. Let the cake cool in the pan for 10 minutes, then turn it onto a wire rack to cool completely.
9. While the cake cools, make the glaze.
10. Combine the remaining 1/3 cup of orange juice with the white sugar and butter in a small saucepan over medium heat.
11. Cook for 2 minutes, constantly stirring until the sugar has dissolved and the butter has melted.
12. Drizzle the orange glaze over the cooled cake.
13. Serve and enjoy!



# CARAMEL PECAN CINNAMON ROLLS



makes: 15



prep: 20 mins



cook: 30 mins

These gooey and decadent caramel pecan cinnamon rolls are the ultimate indulgence! The soft, fluffy dough is swirled with cinnamon and sugar, then generously drizzled with rich caramel sauce and studded with crunchy pecans. You'll love them for breakfast, brunch, or anytime you need a sweet treat.

## Ingredients

### Caramel Pecan Sauce:

- 1 cup butter, cubed
- 1 1/2 cups brown sugar, packed
- 1/4 cup corn syrup
- 3/4 cup pecans, chopped

### Filling:

- 2 tablespoons butter, softened
- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon

### Dough:

- 2 packages (1/4 ounce each) of active dry yeast
- 1 cup 2% milk (warmed to 110°F)
- 2 large eggs, room temperature
- 5 tablespoons butter, melted
- 1/2 cup granulated sugar
- 1 teaspoon salt
- 5 cups all-purpose flour, plus additional for rolling dough
- Oil

## Instructions

### Caramel Pecan Sauce:

1. Grease a 9 x 13-inch baking dish. Set aside.
2. Melt the butter in a medium saucepan over medium heat.
3. Add the brown sugar and corn syrup to the melted butter, and let the mixture come to a boil while stirring constantly.
4. Boil for 2 minutes, then pour it directly into the baking dish.
5. Sprinkle the chopped pecans over the hot caramel and set the dish aside.

### **Cinnamon Rolls:**

1. In a saucepan, heat the milk until it's lukewarm, approximately 110-115 degrees Fahrenheit (40-45°C). It should feel warm to the touch, but not uncomfortable.
2. Pour the warm milk into a large bowl (or the bowl of a stand mixer), then add both packages of yeast and leave them to dissolve (5-10 minutes). When ready, the mixture will be foamy, with a yeasty smell.
3. Add the eggs, butter, sugar, salt, and 3 cups of flour. Mix with a dough hook until fully combined and smooth. Or knead by hand until the dough is soft and tacky (but not sticky). Add more flour as needed.
4. Lightly flour a flat surface and scrape the dough out of the bowl.
5. Gently knead the dough with floured hands until it is smooth and elastic. This will take approximately 6-8 minutes.
6. Grease a large bowl with oil and place the dough inside. Add a light layer of oil over the dough.
7. Cover the bowl with a clean dish towel and let it sit in a warm place until it's doubled in size. Approximately 1 hour.

### **Cinnamon Filling:**

1. In a medium bowl, mix the cinnamon and granulated sugar. Set aside.

### **Assembly:**

1. When the dough has doubled in size, punch it down gently with a fist and turn it onto a floured surface. Roll the dough into a large 17 x 15-inch rectangle of even thickness.
2. Spread two tablespoons of softened butter over the dough, leaving about 1/2 inch around the edges.
3. Sprinkle the cinnamon sugar mixture over the butter. Coat generously and press it gently into the butter.
4. Turn the dough into a landscape position (the longest sides should be at the top and bottom) and begin to roll from the bottom to the top. Pinch the seam to seal.
5. Cut the log into 15 slices and place them on top of the caramel sauce in the 9 x 13-inch pan.
6. Cover and let the dough rise until each roll has doubled in size (about 30 minutes).
7. Preheat the oven to 350 degrees Fahrenheit (175°C) and bake for 30-35 minutes or until golden brown.
8. Let the pan cool for five minutes, then flip it over onto a platter or large plate. Use a spatula to scrape any extra caramel pecan sauce from the pan onto the cinnamon rolls and serve warm.



# CINNAMON ROLL WAFFLES



makes: 5



prep: 20 mins



cook: 5 mins

## Ingredients

- 1 (17.5-ounce) can of refrigerated Pillsbury Grands-style cinnamon rolls with cream cheese icing
- 3 tablespoons milk
- 1/4 teaspoon vanilla
- 1 cup powdered sugar

## Instructions

1. Grease waffle iron with baking spray and preheat. Divide the cinnamon roll dough into 5 rolls. Set the cream cheese icing aside.
2. Place 1 roll in the middle of the waffle iron and close the lid. Cook for 3 to 4 minutes, or until golden brown. Repeat until all waffle rolls are cooked.
3. Meanwhile, whisk together cream cheese icing, powdered sugar, milk, and vanilla until smooth.
4. Drizzle the glaze over hot waffles. Serve and enjoy



# OREO CHEESECAKE BITES



makes: 12



prep: 15 mins



cook: 20 mins

## Ingredients

- 12 Oreo cookies
- 2 (8-ounce) packages cream cheese, softened
- 1/2 cup sour cream
- 1/2 cup granulated sugar
- 1/2 teaspoon vanilla extract
- 2 large eggs
- 6 Oreo cookies, chopped

## Instructions

1. Preheat the oven to 275 degrees Fahrenheit. Line a 12-cup muffin tin with cupcake liners. Place a piece of Oreo cookie in each liner.
2. Beat the cream cheese at medium speed until fluffy. Add the sour cream, sugar, and vanilla extract, and eggs, beating after every addition. Mix in the chopped Oreos with a spatula until combined.
3. Spoon the cheesecake batter into the muffin tin 3/4 full.
4. Bake for 20 to 22 minutes. Transfer the cups onto a wire rack to cool. Refrigerate for 4 hours or until firm.



# WHITE CHOCOLATE CHEESECAKE



Creamy white chocolate cheesecake is a showstopper that will have your guests begging for the recipe. A buttery graham cracker crust provides the perfect base for the silky filling made with melted white chocolate, cream cheese, and a touch of vanilla. Serve it chilled with fresh berries on top for the ultimate sweet treat.



makes: 12



prep: 40 mins



cook: 45 mins

## Ingredients

### For the crust:

- 7 whole cinnamon Graham Crackers, crushed
- 1/4 cup granulated sugar
- 1/3 cup butter, melted

### For the strawberry sauce and topping:

- 1/2 cup granulated sugar
- 2 tablespoons cornstarch
- 1 1/2 cups fresh strawberries, hulled and chopped
- Red food coloring, optional
- Melted white chocolate

### For the filling:

- 4 (8-ounce) packages cream cheese, softened
- 1/2 cup plus 2 tablespoons granulated sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon vanilla extract
- 4 large eggs plus 2 yolks, lightly beaten
- 8 ounces white baking chocolate, melted and cooled



## Instructions

1. Preheat the oven to 350 degrees Fahrenheit (175°C), and grease a 10-inch springform pan with non-stick spray or butter.
2. For the crust, combine the crushed Graham Crackers, sugar, and melted butter in a bowl. Stir with a fork until the mixture resembles wet sand.
3. Press the mixture into the bottom of the greased pan and about 1 inch up the sides. Use a measuring cup to press and flatten the crumb. Set aside.
4. For the filling, beat the softened cream cheese and sugar with an electric mixer at medium speed until smooth and creamy, about 1-2 minutes.
5. Reduce the speed to low and gently mix in the flour and vanilla, followed by the eggs and egg yolks. Beat on low until almost fully combined, then add the melted chocolate and beat on low until no streaks of egg remain.
6. Slowly pour the filling over the crust. Then gently bang the pan against the counter to release any air bubbles.
7. Place the springform pan on a baking sheet and bake for 45 to 50 minutes, or until the edges are set. (optional: add a baking dish with water to a rack under the cheesecake)
8. Turn off the oven, open the door slightly, and leave the cheesecake inside to cool for about 30-60 minutes.
9. Transfer the warm cheesecake to a wire rack and run a knife around the edges of the pan to release the cake. Let it cool for 1-2 hours, and then refrigerate overnight.
10. For the sauce, combine the sugar, cornstarch, and water in a large saucepan over medium heat. Add the strawberries and bring the mixture to a boil. Continue cooking, constantly stirring, until the sauce has thickened.
11. Remove the pan from the heat and add a few drops of food coloring, if using, then leave it to cool.
12. Spread the cool strawberry sauce evenly over the cheesecake, followed by the melted white chocolate.
13. Slice, serve, and enjoy!





# PEANUT BUTTER CHOCOLATE CHIP COOKIES

These peanut butter chocolate chip cookies are such a comforting treat. With a soft and chewy texture, they're loaded with creamy peanut butter and studded with gooey chocolate chips. Perfect for satisfying your sweet tooth, these cookies are easy to make and even easier to devour.



makes: 36



prep: 15 mins



cook: 15 mins

## Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup unsalted butter, softened
- 1 cup creamy peanut butter
- 1 cup granulated sugar
- 1 cup packed brown or muscovado sugar
- 2 large eggs
- 2 cups semi-sweet chocolate chips

## Instructions

1. Preheat the oven to 325 degrees Fahrenheit. Line the two baking sheets with parchment paper.
2. Sift together the flour and baking soda in a bowl. Set it aside.
3. Beat the softened butter with an electric mixer at medium speed until smooth and creamy, about 2-3 minutes. Beat in the peanut butter and granulated & brown sugars until well combined. Add the eggs, one at a time, beating after each addition.
4. Gradually add the dry ingredients and mix them with a spatula to combine. Stop as soon as streaks of flour disappear. Mix in the chocolate chips.
5. Scoop out the dough with a cookie scoop and place them on the baking sheets, allowing for 2 inches of space in between.
6. Bake them for 15 minutes, or until the cookies are set around the edges. Let the cookies cool on a wire rack. Serve warm or at room temperature. Enjoy!