

DESSERTS

DESSERTS

GRANDMOTHER'S
COCONUT PIE

6 tbsp butter, melted
3 eggs, beaten
1 cup sugar
¼ buttermilk
1 cup flaked coconut
9 inch unbaked pie shell

Preheat oven to 350 degrees. Combine the first five ingredients and pour into the pie shell. Bake for 30 to 40 minutes. This recipe will also fill 8 miniature pie shells.

Gladys Y. Gipson
Cedartown

OLD FASHIONED
HUMMINGBIRD CAKE

3 cups cake flour
2 cups granulated sugar
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
3 large eggs, beaten
3/4 cup vegetable oil
1 3/4 cups mashed bananas
1 (8 ounce) can crushed pineapple, with juice
1 cup chopped pecans
1 1/2 teaspoons vanilla extract

Frosting

1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
1 pound confectioners' sugar, sifted
1 teaspoon vanilla extract
1/2 cup chopped pecans

Preheat oven at 350 degrees. Grease and flour three 9 inch pound cake pans. For the cake, in a mixing bowl, stir together the flour, sugar, baking soda, cinnamon, and salt. Add the eggs and oil and stir just until the dry ingredients are moistened. Do not beat. Stir in the banana, the pineapple, and its juice, the pecans, and the vanilla. Divide the batter among the prepared pans and bake for 25 minutes, or until a toothpick inserted in the center comes out clean. Cool the cake layers in the pans for 10 minutes, then turn out onto a rack to cool completely. While the cake cools, make the frosting: In a bowl, blend together the cream cheese and butter. Gradually add the confectioners' sugar, beating until light and fluffy. Beat in the vanilla. Stir in the pecans, or reserve them to sprinkle over the frosted cake. Fill and frost the cake.

Lee Winters
Lindale

SWEET POTATO POUND
CAKE

1 cup white sugar
1 cup light brown sugar
1 cup butter, unsalted
3 cups all-purpose flour
½ tsp salt
½ tsp baking soda
½ tsp baking powder
1 cup sweet potato
1 cup milk
5 eggs
1 tbsp vanilla

Cook sweet potato in boiling water for 15 minutes, peeled and chopped. Drain, cool completely. Combine flour, salt, baking soda, baking powder in a medium bowl, set aside. In large bowl add sugars, butter, eggs, milk, vanilla and sweet potato. Beat until smooth. Add dry ingredients to wet. Mix to combine. Pour into a greased and floured tube pan. Bake cake for 1 ½ hours in 325 degree oven. Serve warm with cinnamon ice cream.

Dixie Thompson
Rome

CHERRY PIE
EXTRAORDINARY

1 can cherry pie filling
6 slices bread, crust removed
1 stick butter
1 egg
1 cup sugar

Pour pie filling into an 8x8 baking dish. Put bread slices on top in a single layer. Melt butter, add the beaten egg and sugar. Pour over pie. Bake at 350 degrees for 25 minutes.

Elaine Gilmer
Silver Creek

JAMIE'S PEANUT BRITTLE

½ cup white syrup

1 cup shelled raw peanuts
1 cup sugar
1 teaspoon vanilla flavoring
½ teaspoon salt
1 teaspoon baking soda
1 teaspoon margarine or butter
Instructions:

First thing you want to do is grease a rectangle baking pan (I use a non-sticks spray.) Set aside on the counter so it will be ready for pouring the hot brittle. To protect your counter, you might want to use a trivet or pot holder under the pan.

In a medium size boiler with a handle (about a 2 or 3 quart size) add the first 4 ingredients. Heat using low to medium heat and stir with a spatula until blended. Now add the peanuts.

While this is heating, pre-measure the vanilla flavoring and baking soda so it will be ready for use.

Continue cooking brittle on medium to medium high heat stirring often with a spatula so as to not burn the peanuts.

The brittle is done cooking when it has reached a honey color. This stage is the tricky part. With practice you will know by the color and smell when it is ready y. Add the vanilla flavoring and stir to mix well.

Remove from heat and add baking soda. Stir to mix well with spatula. You will see a foaming reaction. Pour brittle onto prepared pan. Spread with spatula to try to create a thin sheet of brittle.

Caution: Brittle is very hot during the pouring stage – keep kids away.

After brittle has completely cooled, give the pan a twist to release the candy. Break into pieces and store in an airtight container. Good Luck!

Hint: Pre-measuring and having everything ready for use is helpful. At the stage of cooking, when it is time for adding the vanilla flavoring, everything is very fast paced from that point on. If the finished product is too chewy, longer cooking time was needed.

Jamie Bailey
Silver Creek

APPLE DOODLES

One box yellow cake mix
1/3 cup of veggie oil
One egg
Cinnamon and sugar (mixed together, about 1/3 cup of each)
1 can of apple pie filling
3 packages of baked apple oatmeal (I used instant Wal-Mart brand)
Caramel sauce

Blend together cake mix, oil and egg in a medium bowl. Roll the mix into 2 inch balls and roll each one into the cinnamon and sugar mixture. Take a muffin tin and turn it upside down so that the bottom of the muffin cups are facing the top part of the stove... Then carefully place 2 inch sized balls on top of each muffin cup, and press down (forming an inverted little bowl).

Bake at 375 degrees for approximately 10 minutes, or until the tops are golden brown. Remove the muffin tin from the oven and allow dough to cool for 2 minutes. Carefully remove the dough and place on a plate. Fill each "dough bowl" with apple pie filling leaving 1/2 inch on the top. Add the instant oatmeal to the tops of each "bowl" and drizzle with caramel sauce.

Rebecca Morgan

Rome

FALLEN FUDGE CAKE

½ stick butter or margarine
¾ cup sugar
1 cup self-rising flour
1 ½ tablespoons cocoa
1 teaspoon vanilla
½ cup milk

Put ½ stick butter or margarine in 8x8 casserole dish and melt in microwave (approximately 30 seconds). Mix remaining ingredients and pour over melted butter. Then mix 1 cup sugar, ¼ cup cocoa, 1 ¼ cup water, 1 teaspoon vanilla. Pour on top of first mixture. DO NOT STIR. Bake until top is bubbly and brown, around 30 minutes at 350 degrees. Great served with vanilla ice cream.

Lynn Holloway, *Silver Creek*

PUMPKIN-PRALINE
CHEESECAKE

Crust:

1 cup graham cracker crumbs
1 tsp packed brown sugar
¼ cup unsalted butter, melted
½ finely chopped toasted pecans
Cheesecake:
3 (8 oz.) pkgs cream cheese, softened
1 cup packed brown sugar
¾ tsp ground ginger
4 eggs
1 cup canned pure pumpkin
1 ½ tsp ground cinnamon
½ tsp ground cloves
1 tsp dark rum (if desired)
Topping:
½ cup packed brown sugar
¾ cup coarsely chopped toasted pecans
½ cup whipping cream

Wrap bottom and sides of 9 inch springform pan with heavy-duty foil. In medium bowl, stir together all crust ingredients except pecans; press into bottom of pan. Sprinkle ½ cup pecans over crust. Refrigerate while preparing filling. Heat oven to 300 degrees. Place cream cheese in food processor; process until smooth and creamy. Add pumpkin, 1 cup brown sugar, cinnamon, ginger, and cloves; pulse to combine. Add eggs two at a time; pulse until well blended. Add rum; pulse to combine. (Cheesecake also can be made with electric mixer.) Pour into pan.

Place springform pan in large shallow roasting or broiler pan. Fill pan with enough hot water to come halfway up sides of springform pan. Bake 65 to 75 minutes or until edges are puffed and top is dry to touch. Center should move slightly when pan is tapped but should not ripple as if liquid. Remove cake from water bath; remove foil. Cool on wire rack one hour. Refrigerate at least 8 hours or overnight.

Place ½ cup brown sugar and cream in small saucepan; heat over medium heat until sugar dissolves, stirring frequently. Reduce heat to medium-low, simmer 5 minutes or until thicken (you should be able to see bottom of pan when stirring). Topping will thicken more as it cools. Remove from heat; stir in ¾ cup pecans. Let stand until cool, 10 to 15 minutes. Pour over cheesecake, spreading with spatula. Refrigerate at least 30 minutes or until set. Store in refrigerator.

Julie Privett, *Mentone*

COCONUT CREAM PIE IN
A MERINGUE SHELL

Meringue Pie Shell:
3 large egg white
¼ tsp cream of tartar
¾ cups sugar

Heat oven to 275 degrees Fahrenheit. Line cookie sheet with wax paper. Beat egg white and cream of tartar in bowl with mixer on high speed until foamy. Beat sugar into egg mixture a little at a time until all sugar is used; continue to beat until mixture is stiff and glossy. Pour meringue onto lined cookie sheet, shape meringue into pie shape bowl. Bake 1 hour to 1 ½ hours. Remove from oven and cool completely.

Coconut Cream filling:

1 box (3/4 oz.) instant coconut pudding
2 cups milk
12 oz. whip cream
1 can (3.5 oz.) coconut flakes sweetened
Mix instant pudding with milk, refrigerate 15 minutes or until set. Fold whip cream into pudding gently. Pour pudding mixture into cooled meringue pie shell. Top with coconut flakes. Serve and enjoy.

Minnie Wilson, *Lindale*

APPLE DUMPLINGS

1 can of apple pie filling
1 can of Grand butter flavored biscuits
1 tsp cinnamon
½ cup brown sugar
1 stick of margarine (melted)
Icing:
1 cup confectioner sugar
¼ stick margarine
1 tsp milk (if needed)

Preheat oven to 350 degrees. Butter a 13x9 baking dish. Cut biscuits into small pieces and place in dish. Mix cinnamon, brown sugar and butter. Drizzle over biscuits. Top with apple pie filling and bake 30 minutes. Spread icing over dumplings after cooling for a while.

Linda Tallent, *Summerville*

FIVE FLAVOR CAKE

2 sticks butter, softened
½ cup shortening
2 ¾ cups sugar
5 eggs
3 cups cake flour (Swans Down)
½ tsp baking powder
1 cup milk
½ tsp each vanilla, coconut, butter, rum and lemon extracts

Cream shortenings and sugar until light and fluffy. Combine flour and baking powder. Add to creamed mixture alternately with milk. Stir in flavorings. Spoon mixture into greased and floured 10 inch bundt pan. Bake at 325 degrees for 90 minutes.

Glaze:

1 cup sugar
½ cup sater
½ tsp each vanilla, rum, coconut, butter and lemon flavorings. Combine ingredients in a heavy saucepan. Bring to a oil and stir until sugar is melted. Pour over hot cake, let stand in pan until completely cool (about 40 minutes).

Alicia Lanier
Rome

CHOCOLATE ITALIAN
CREAM CAKE

Cake:
1 stick (1/2 cup) butter
½ cup shortening
2 cups granulated sugar
5 eggs, separated
1 tsp baking soda
2 cups all-purpose flour
¼ cup cocoa
1 cup buttermilk
1 small can (3 ½ oz) coconut
1 tsp vanilla extract
1 cup chopped pecans

Frosting:

8 oz. cream cheese
1 stick (1/2 cup) butter
1 tsp vanilla extract
1 lb. confections sugar
¼ cup cocoa
1 cup toasted chopped pecans

Preheat oven to 325 degrees. Grease and flour three 9-inch cake pans. In a large mixing bowl, cream butter, shortening, and sugar. Add egg yolks, one at a time, beating well after each addition. In another bowl, sift soda, flour, and cocoa together. Add to butter mixture alternately with buttermilk, beginning and ending with dry ingredients. Stir in coconut, vanilla, and nuts. In another bowl, beat egg whites until stiff. Fold into batter. Divide batter among prepared pans. Bake 25 to 30 minutes. Prepare frosting while cake cools.

Frosting:

Cream softened cream cheese and butter; add vanilla. In another bowl, sift confectioner's sugar and cocoa together. Beat into butter mixture gradually. Add ½ cup of the toasted pecans. When cake is cool, spread frosting on tops of layers, then frost sides. Sprinkle top of cake with remaining ½ cup toasted chopped pecans.

Sheree Darnell
Rome

BRENDA'S AMARETTO
PIE

Graham cracker pie crust
Small bag of sliced almonds
Large box of instant vanilla pudding
1 can Eagle Brand milk
1/4 cup Amaretto
1/4 cup milk
12 oz. Cool Whip

Prepare graham cracker crust, just before baking sprinkle with 1/2 the sliced almonds. Mix pudding mix, cold milk, amaretto, and can of Eagle Brand milk. The mix will be thick. Put in refrigerator covered and let set up. As soon as the mixture has set up, gently fold in a little Cool Whip at a time until you have folded in about 1/2 of a 12 oz. carton. Fold in gently so as not to break down the Cool Whip. Pour into the graham cracker crust and top with the rest of the Cool Whip and then sprinkle the rest of the almonds on the top. Place in refrigerator and let set up again.

Brenda Austin
Tunnell Hill

PEACH DELIGHT

Crust:
1 cups self-rising flour
2 sticks melted butter
1 cup chopped pecans

Second Layer:

1 – 8oz. pkg cream cheese, softened
2 ½ cups confectioners sugar
1 – 8 oz. carton Cool Whip

Third Layer:

8 cups sliced fresh peaches
1 tbsp lemon juice

Glaze:

1 cup granulated sugar
4 tbsp all-purpose flour
3 tbsp dry peach Jello mix

Crust: Combine Flour, butter and pecans. Mix well. Pour into 9x13 baking dish. Bake at 375 degrees for 20 minutes. Cool.

Second Layer: Mix cream cheese, sugar, and Cool Whip. Spread evenly over cooled crust. Third Layer: Toss peaches with lemon juice. Arrange evenly over cream cheese mixture. Glaze: Mix sugar, flour and jello into saucepan with 1 cup water. Cook on medium until clear and thick. Spoon over peach layer after cooling. Enjoy!

Dixie Thompson
Rome

RED VELVET CUP CAKES

½ cup shortening
1 ½ cups sugar
2 eggs
2 ½ cups sifted flour
1 tsp salt
1 tsp soda
1 cup buttermilk
1 Tbsp vanilla
2 - 2 oz boxes red food coloring
1 tsp vinegar

Cream shortening and sugar together. Add eggs, one at a time. Sift all dry ingredients together, alternately with buttermilk. Beat well. Mix in vanilla, red food coloring and vinegar together. Grease cupcake pans. Line them with cup cake papers. Bake 350 degrees for 30 minutes. Makes 24 cupcakes.

Icing:

1 stick soft butter
1 8 oz cream cheese
1 box powdered sugar
1 tsp vanilla

Maggie Burrell
Rome

DUMP CAKE

1 can cherry pie filling
1 can crushed pineapple
1 box yellow cake mix
2 sticks butter
1 cup chopped pecans

Pour cherry pie filling and crushed pineapple in glass 9x13 inch dish. Put dry cake mix on top of cherry and pineapple mixture. Slice two sticks butter on top of dry cake mix. Sprinkle chopped pecans on top of butter. Bake at 350 degrees for 1 hour.

GeorgeAnn Redd
Adairsville

ALL NATURAL PROTEIN
BARS

3 cups of oatmeal
2 to 2 ½ cups of protein powder
16 oz. of all natural peanut butter
1 ½ cups of honey (I used 2 cups but it was a little too sweet)

Mix all and pat into a 13x9 pan. Refrigerate for 2 hours. You can then leave out. It's easier to cut once room temperature.

Charlotte McCary
Lindale

• • • • •

 **Kidz Loft**
Located inside
MATTRESS DIRECT
210 Broad Street
706.238.9122

Princess House
Your home. Your life. Your way.



Tara Celeste
Bethune Ragan
256-601-7226 256-845-0403
celesteragan@myprincesshouse.com

Tondee's Furniture
"Fall Special"


Get Ready For The Holidays!



5 Pc.
Dining
Room Suite **\$599**
Was \$999 Sale

2429 Shorter Ave • 706-232-4557
Financing Same As Cash with Approved Credit

Visit Our
New Bridal
Gallery



MASSEY'S
The Diamond Store
110 BROAD ST. ROME, GEORGIA • 706-291-8596