

## DESSERTS / TASTE OF HOME COOKING SCHOOL

## DESSERTS

**CHOCOLATE CHIP PUMPKIN CAKE**

3/4 cup butter, softened  
12 cups sugar  
1 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1 can (15 ounces) solid-pack pumpkin  
1 cup (6 ounces) semisweet chocolate chips  
2 squares (1-ounce each) unsweetened chocolate, melted and cooled  
3/4 cup finely chopped pecans, divided

In a large mixing bowl, cream butter and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda, baking powder and cinnamon; add to the creamed mixture alternately with pumpkin. Fold in the chocolate chips. Divide batter in half. Stir melted chocolate into one portion. In a well greased 10 inch fluted tube pan, sprinkle 1/2 cup pecans. Spoon chocolate batter over pecans; top with pumpkin batter. Sprinkle with remaining pecans. Bake at 325 degrees for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pan to a wire rack. (Yield: 12 servings)

**Emma M. Thomas**  
*Rome*

**PECAN PIE SURPRISE BARS**

1 package (18 1/2 oz. Pillsbury or Yellow cake mix)  
1/2 butter or margarine, melted  
1 egg  
1 cup chopped pecans

**Filling**

2/3 cup reserved cake mix  
1/2 cup firmly packed brown sugar  
1 1/2 cups dark corn syrup  
1 teaspoon vanilla  
3 eggs

Generously grease bottom and sides of 13x9 inch pan. Reserve 2/3 cup of dry cake mix for filling. In large mixing bowl, combine remaining dry cake mix, butter and 1 egg and mix until crumbly. Press in prepared pan. Bake at 350 degrees for 15 to 20 minutes or until light golden brown. Meanwhile, prepare filling. Pour filling over partially baked crust, sprinkle with pecans. Return to oven and bake for 30 to 35 minutes until filling is set. Let cool and cut into bars. Makes 3 dozen.

**Filling**

In large mixer bowl, combine all ingredients and beat at medium speed 1 to 2 minutes.

**Pamela Edmunds**  
*Rome*

**VELVEETA FUDGE**

12 oz. velveeta  
1 cup butter  
6 squares unsweetened baking chocolate  
2 tablespoons light corn syrup  
8 cups powdered sugar  
1 1/2 chopped nuts (optional)  
1 teaspoon vanilla

Heat velveeta, butter, chocolate and corn syrup in microwave for about 2 minutes, stirring twice until melted and well blended. Add chocolate mixture in batches to sugar in a large bowl, beating with an electric mixer after each addition. Stir in nuts and vanilla. Pour into a greased 9x13 inch pan. Smooth and refrigerate until firm.

**Elizabeth Aldrich**  
*Resaca*

**JAPANESE FRUIT PIE**

2 egg yolks (save whites)  
1 cup sugar  
1 stick butter, melted

Beat the above ingredients together. Add 1/2 cup coconut, 1/2 cup pecans chopped and 1/2 cup raisins. Beat the 2 egg whites and fold into mixture. It will soften mixture enough to pour into pie shell unbaked pie shell. Bake 1 hour at 300 degrees.

**GeorgeAnn Redd**  
*Adairsville*

**TRIFLE**

Few slices of pre-made pound cake  
1/2-1 cup sherry (optional)  
12 oz. can fruit cocktail  
1 box instant pudding or custard  
1 small container heavy cream

Make jello as box directs but replace some liquid with sherry. Crumble pound cake into unset jello. Add fruit cocktail. Pour into clear bowl and set up overnight. Make custard/pudding as directed. Let set up then pour over jello. Whip heavy cream then pour over pudding. Colors and flavors of jello and pudding may be altered to match the season or occasion.

**Heather Mangel**  
*Lindale*

**JERRY'S FREQUENTLY REQUESTED LEMON PECAN PIE**

3 egg yolks  
1 1/2 cup sugar  
3 lemons, (3 tablespoons juice needed)  
1 tsp lemon zest  
1 tsp lemon extract  
a few drops of yellow food coloring (optional)  
1 cup chopped pecans  
1 pie shell

Preheat oven to 300 degrees F. Combine well-beaten egg yolks to sugar. Grate the rind of one lemon to make one teaspoon of zest, squeeze juice from the lemons to produce three tablespoons, then add lemon juice, zest, extract and food coloring to the egg and sugar mixture. Melt butter and slowly fold into above mixture, stirring to prevent eggs from cooking. Pour into pie shell and top with pecans. Place pie on baking sheet in the middle of the oven and bake for 55-60 minutes until toothpick inserted into the center of the pie pulls out clean. Place on wire rack and cook. Serve warm with a dollop of vanilla ice cream.

**Jerry Kuykendall**  
*Rome*

**BUTTERMILK PIE**

1 stick butter, melted  
1 1/2 cups of sugar  
3 eggs  
1/2 cup buttermilk  
1 tablespoon cornmeal  
1 tablespoon flour  
2 tablespoons of cocoa  
1 teaspoon vanilla  
1 unbaked pie shell

Combine all ingredients, pour into pie shell bake at 350 degrees for 50 minutes and serve with a dollop of whipped cream if desired.

**Stephanie Sholtz**  
*Ringgold*

**PEPPERMINT POUND CAKE**

3 sticks of butter  
2 3/4 cups of sugar  
6 eggs  
3 cups all purpose flour  
1/2 tsp baking soda  
1 cup of milk  
1 tsp vanilla  
6 small peppermint sticks crushed

Cream butter and sugar and add eggs one at a time. Combine flour and baking powder. Start and end with flour mixture alternating with milk. Add vanilla. Pour 1/3 mixture in greased and floured tube pan. Add crushed peppermint, mix well and pour in tube pan. Add remaining batter. Cook at 350 degrees for 1 hour and 15 minutes. Turn cake on wire rack to cool. May be served plain or with cream cheese icing.

**Cream Cheese Icing:**

1 softened stick butter  
1 tsp vanilla  
8 oz cream cheese  
1 box (16 oz) confectioner's sugar

Mix ingredients until smooth. After icing cake, may sprinkle with crushed peppermint.

**Patti Stepp**  
*Rome*

**MOIST POUND CAKE**

3 cups of flour  
3 cups of sugar  
2 sticks of margarine  
1 cup of Crisco (shortening)  
5 eggs  
1 tsp vanilla flavoring  
1/2 cup milk

Sift flour and sit to side. Cream sugar, margarine and shortening together. Add 1 cup of flour, cream. Add one egg at a time. Continue to add flour. Add flavoring and milk. Grease and flour pan (10" tube). Bake 1 hour.

**Linda Greene**  
*Rome*

**MS. OOOH BROWNIES**

2 1/2 cups of brown sugar  
2 sticks of margarine or butter  
1 egg  
2 cups of flour  
1 tsp of baking power  
1 tsp of vanilla flavoring  
1 cup of nuts

Melt butter and brown sugar together. Add 1 egg. Mix in flour and baking powder. Add vanilla flavoring and nuts. Cook 350 degrees for 35 minutes.

**Rosalyn Davis**  
*Rome*

**LEMON CHIFFON CAKE**

7 eggs, separated  
2 cups all-purpose flour  
1 1/2 cups sugar  
3 tsp baking powder  
1 tsp salt  
3/4 cup water  
1/2 cup vegetable oil  
4 tsp grated lemon peel  
2 tsp vanilla extract  
1/2 tsp cream of tartar

Let eggs stand at room temperature for 30 minutes. In a large mixing bowl, combine the flour, sugar, baking powder and salt. In another bowl, whisk the egg yolks, water, oil, lemon peel and vanilla; add to dry ingredients. Beat until well blended. In another large mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form; fold into batter. Gently spoon into an ungreased 10-inch tube pan. Cut through batter with a knife to remove air pockets. Bake on the lowest rack at 325 degrees for 50-55 minutes or until top springs back when lightly touched. Immediately invert the pan; cool completely, about 1 hour. Run a knife around side and center tube of pan. Remove cake to a serving plate.

**Lemon Frosting:**  
1/2 cup butter  
3 cups confectioner's sugar  
4 1/2 tsp grated lemon peel  
Dash salt  
1/4 cup lemon juice

In a small mixing bowl, combine frosting ingredients; beat until smooth. Spread over top of cake. Yield: 12-16 servings.

**Peggy Gunter**  
*Rome*

**APPLE CAKE**

3 cups all purpose flour (self-rising may be used, just omit baking soda and salt)  
1 tsp baking soda  
1 tsp salt  
2 cups sugar  
3 eggs  
1/2 Cup vegetable oil  
1 tsp vanilla  
3 cup chopped apples  
1/2 cup pecans or walnuts

Combine flour, soda and salt, set aside. Cream sugar and eggs. Add flour and oil alternately in 1/2 cup amounts until gone. Add vanilla. Beat well. Fold in apples. Grease and flour tube pan or two loaf pans. Line bottom with nuts. Pour in batter. Bake at 350 degrees for 1 hour.

**Joyce Teague**  
*Ringgold*

**CHOCOLATE MOCHA MOUSSE CAKE**

Mousse (4 1/2 cups):  
1 envelope unflavored gelatin  
3 tbsp cold water  
1/4 cup boiling water  
1 cup sugar  
1/2 unsweetened cocoa powder  
3 cups heavy whipping cream

In small bowl, soften gelatin in 3 tablespoons cold water. Let stand two minutes. Add boiling water, stirring until gelatine dissolves; set aside. In small bowl combine sugar and cocoa powder. In medium bowl, beat cream at medium speed with electric mixer until foamy. Gradually add sugar mixture, beating until stiff peaks form. Stir in gelatin mixture. Cover, chill for four hours.

**Cake:**  
2 cups all-purpose flour  
2 cups sugar  
3/4 cups unsweetened cocoa powder  
1 1/2 tsp baking powder  
1 1/2 tsp baking soda  
1 1/2 tsp salt  
1 cup milk  
1 cup strong brewed coffee  
3/4 cup vegetable oil  
2 large eggs

**Fudge Frosting:**  
1 cup sugar  
1 cup heavy whipping cream  
5 - 1 oz. squares unsweetened chocolate  
10 tsp butter  
1 cup confectioners sugar

Preheat oven to 350 degrees. Grease and flour three (9 inch) square or round pans. In large bowl, combine flour, sugar, cocoa, baking powder, baking soda and salt. Add milk, coffee, oil, and eggs. Beat at medium speed with electric mixer until smooth. Pour evenly into prepared pans and bake for 23-25 minutes or until wooden pick inserted in center comes out clean. Let cool in pans 10 minutes. Remove from pans. Let cool completely on wire racks. Using a serrated knife, cut cake layers in half horizontally to make six layers. Place 1 layer cut side down on a cake plate; spread with one-fifth of chocolate mousse. Repeat with other layers and mousse. Freeze cake for 1 hour. Spread chocolate fudge frosting evenly over top and sides of cake with grated chocolate. Garnish top with curls of chocolate if desired.

In medium saucepan, combine sugar and cream. Bring to a boil over medium high heat; reduce heat and simmer for six minutes. Stirring frequently. Remove from heat; add chocolate and butter, stirring until melted and smooth. Cool for ten minutes. Whisk in confectioners sugar. Cool until of spreading consistency.

**Janet Dingler**  
*Cedartown*

## Taste of Home Entertaining debuts new fall catalog

Taste of Home Entertaining recently released its 2008 fall catalog, featuring its popular line of home entertaining products and its new offerings for the fall/holiday seasons, available in August 2008.

The new company, which is the only direct selling company to focus on entertaining as a lifestyle, has quickly become known for its beautiful products and the unique business opportunity it offers.

Founded in May 2006 by Bill & Robin Shaw, Taste of Home Entertaining is part of Reader's Digest Association, Inc. the country's leading food and entertaining publisher. As a part of this organization, Taste of Home Entertaining is proud to partner with Taste of Home Cooking Schools and will provide many of its popular kitchen tools and cookware for use during the recipe demonstrations. Additionally, guests at the cooking schools will have the opportunity to win several unique serving pieces donated by Taste of Home Entertaining as door prizes at the event.

During the past two years, thousands of independent consultants have joined Taste of Home Entertaining and are putting their love of these products and their passion for entertaining to work in an exciting direct sales career.

Shaw explained that many consultants find the extra income beneficial, but discover that their sense of recognition and empowerment is beyond anything they've experienced before. "Consultants tell me how they can't believe they've found a flexible opportunity where they can earn income, free products, trips, cars and still have plenty of time with their families," said Shaw.

At a Taste of Home Entertaining party, consultants share superior quality cooking equipment that brings style to the kitchen and ease to preparation. Beautiful platters, centerpieces, ceramics, candles, and more, transition the experience from just cooking to entertaining.

To learn more about the company's new spring products, or to find out how to host a party and begin earning free products, visit the Taste of Home Entertaining booth to speak to a local independent consultant. Or, visit them online at [www.tohe.com](http://www.tohe.com).

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