



## Earthquake Cake

Melissa Phillips' favorite

### INGREDIENTS:

2/3 cup coconut  
 2/3 cup nuts  
 2/3 cup chocolate chips  
 1 box chocolate cake + ingredients as necessary  
 8 oz cream cheese, softened  
 1 lb powdered sugar  
 1 cube butter, softened

### INSTRUCTIONS:

Preheat oven to 350°F.

1. In a greased 9 x 13 pan, pour coconut, nuts and chocolate chips.
2. In a separate bowl, prepare cake batter as directed on box.
3. Pour cake batter on top of coconut, nuts and chocolate chips.
4. In a separate bowl, combine cream cheese, powdered sugar and butter.
5. Drop by spoonfuls on cake mixture.
6. Bake in oven for 45 minutes.



## Chocolate Cappuccino Cheesecake

Debbie Olson's favorite

### INGREDIENTS:

1 cup chocolate cookie crumbs	2 teaspoons instant coffee granules dissolved in 1/4 cup hot water
1/4 cup butter, softened	1/4 cup coffee flavored liqueur
2 tablespoons white sugar	2 teaspoons vanilla extract
1/4 teaspoon ground cinnamon	
3 (8 ounce) packages cream cheese, softened	1 cup heavy whipping cream
1 cup white sugar	2 tablespoons confectioners' sugar
3 eggs	2 tablespoons coffee-flavored liqueur
8 (1 ounce) squares semisweet chocolate	
2 tablespoons whipping cream	1 (1 ounce) square semisweet chocolate
1 cup sour cream	
1/4 teaspoon salt	

## Chocolate Cappuccino Cheesecake

(continued)

### INSTRUCTIONS:

Preheat oven to 350°F. Butter one 9 or 10 inch springform pan.

1. Combine the chocolate wafer crumbs, softened butter, 2 Tbs. white sugar, and the cinnamon. Mix well and press mixture into the buttered springform pan, set aside.
2. In a medium sized bowl beat the softened cream cheese until smooth. Gradually add 1 cup white sugar mixing until well blended. Add eggs, one at a time. Beat at low speed until very smooth.
3. Melt the 8 oz. semisweet chocolate with 2 Tbs. whipping cream in a pan or bowl set over boiling water, stir until smooth.
4. Add chocolate mixture to cream cheese mixture and blend well. Stir in sour cream, salt, coffee, 1/4 cup coffee liqueur, and vanilla; beat until smooth. Pour mixture into prepared pan.
5. Bake in the center of oven at 350° F for 45 mins. Center will be soft but will firm up when chilled. Do not over bake. Leave cake in oven with the heat turned off and the door ajar for 45 mins.
6. Remove cake from oven and chill for 12 hours. Just before serving top cake with mounds of flavored whipped cream and garnish with chocolate leaves. Yields 16 servings.
7. To Make Flavored Whipped Cream: Beat whipping cream until soft peaks form, then beat in confectioner's sugar and 2 tablespoons coffee liqueur



## Kahlua Cake

Erin Lincoln's favorite

### INGREDIENTS:

1 boxed chocolate cake mix  
 1 small instant chocolate pudding  
 4 eggs  
 2 cups sour cream\*  
 3/4 cup melted butter\*\*  
 1/2 cup Kahlua\*\*\*  
 1 bag chocolate chips

### INSTRUCTIONS:

Preheat oven to 350°F.

Mix together in a bowl and pour into a well greased bundt pan. Bake for 60 minutes in a 350 degree oven. Sprinkle with powdered sugar once cooled and released from pan.

\*Nonfat and low fat sour cream works fine.

\*\* Depending on how rich you'd like your cake, you can change the amount of butter. I've made the cake with 3, 2, or 1 sticks of butter and had it come out fine. And once, when I had just a wee bit too much wine, I forgot it completely and tasted great, just not as dense. Nobody complained!

\*\*\*Bailey's Irish Cream or Frangelico can be used instead.



## Downeast Maine Pumpkin Bread

Cristina Kowalczyk's favorite

### INGREDIENTS:

1 15oz. can pumpkin puree  
 4 eggs  
 1 cup vegetable oil  
 2/3 cup water  
 3 cups white sugar  
 3 1/2 cups all-purpose flour  
 2 teaspoons baking soda  
 1 1/2 teaspoons salt  
 1 teaspoon ground cinnamon  
 1 teaspoon ground nutmeg  
 1/2 teaspoon ground cloves  
 1/4 teaspoon ground ginger

### INSTRUCTIONS:

(Makes three loaves) Preheat oven to 350° F.

1. Grease and flour three 7x3 inch loaf pans. In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended.
2. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger.
3. Stir the dry ingredients into the pumpkin mixture until just blended.
4. Pour into the prepared pans. Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.



## Grandma Betty's Waffles

Heather Nichols' favorite

### INGREDIENTS:

2 eggs  
 2 cups buttermilk  
 1 tsp. baking soda  
 2 cups flour  
 2 tsp. baking soda  
 1/2 tsp. salt  
 6 TBsp. oil

### INSTRUCTIONS:

Preheat waffle iron.

1. Beat 2 eggs well.
2. Beat in remaining ingredients until smooth.
3. Bake in hot waffle iron.
4. Um-m so-o good!

This is the waffle recipe that I would make with my Grandma Betty when I would visit growing up. She gave a copy of it to me at my wedding shower along with my own waffle iron.



## *Snickers Fudge*

Danielle Flanders' favorite

### INGREDIENTS:

#### FIRST LAYER

- 1 cup milk chocolate chips
- ¼ cup creamy peanut butter

#### SECOND LAYER

- 4 tablespoons butter
- 1 cup sugar
- ¼ cup evaporated milk
- 1 ½ cups marshmallow crème
- ¼ cup creamy peanut butter
- 1 teaspoon vanilla extract
- 1 cup salted peanuts

#### THIRD LAYER

- 14-oz. bag caramels, unwrapped
- ¼ cup evaporated milk

#### FOURTH LAYER

- 1 cup milk chocolate chips
- ¼ cup creamy peanut butter

### INSTRUCTIONS:

1. Coat a 9x13 pan with cooking spray and set aside. (You can put parchment paper or wax paper in the bottom of the pan to lift it out when it's done, cut with a warm knife when it's hard, but not frozen.)
2. **FIRST LAYER:** In a small bowl, combine chocolate chips and peanut butter. Heat in the microwave in two 30-second intervals, stirring after each interval. Stir until creamy and pour in an even layer into the bottom of the prepared pan. Place pan in freezer.

## *Snickers Fudge*

(continued)

3. **SECOND LAYER:** In a medium saucepan, melt the butter over medium heat. Stir in the sugar and evaporated milk and bring to a boil. Cook, stirring constantly, for 3 minutes. Remove from heat and immediately stir in marshmallow crème, peanut butter and vanilla. Add peanuts and stir until incorporated. Pour mixture over the chocolate layer from the freezer and spread evenly. Place back in freezer.
4. **THIRD LAYER:** Add the caramels and evaporated milk to a small saucepan. Cook over medium-low heat, stirring constantly, until caramel is melted and smooth. Remove pan from freezer and pour caramel over the second layer. Place back in freezer.
5. **FOURTH LAYER:** In a small bowl, combine chocolate chips and peanut. Heat in the microwave in two 30-second intervals, stirring after each interval. Stir until creamy and pour in an even layer onto the top.
6. Refrigerate for a minimum of 1 hour and cut into squares when ready to serve. Keep refrigerated.



## *Addictive Corn Dip*

Betsy Veldman's favorite

### INGREDIENTS:

- 2 (11 ounce) cans mexicorn
- 16 ounces sour cream
- 1 cup mayonnaise
- 1/2-1 bunch cilantro
- 3-4 green onions
- 2 cups four-cheese Mexican blend cheese, shredded
- 1 teaspoon cumin
- 1 teaspoon cayenne pepper
- 1 lime
- 2 (12 ounce) bags tortilla chips

### INSTRUCTIONS:

Preheat oven to 350\*

1. Mix together the corn, sour cream, and mayonnaise.
2. Slice the lime in half and squeeze the juice from one half over corn mixture; mix well.
3. Chop the cilantro and green onions. Add to the corn mixture.
4. Blend in the cumin and cayenne pepper.
5. Mix in shredded cheese.
6. Refrigerate overnight. Serve with tortilla chips.



## Chocolate Peanut Butter Torte

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Ashley Cannon Newell's favorite  
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### INGREDIENTS:

#### For the crust:

32 Oreo cookies, finely processed into crumbs  
5 1/3 tbsp. unsalted butter, melted and cooled  
Small pinch of salt

#### For the crunch:

1/2 cup salted peanuts, finely chopped  
1/2 cup mini chocolate chips  
2 tsp. sugar  
1/2 tsp. espresso powder  
1/4 tsp. ground cinnamon  
Dash of ground nutmeg

#### For the filling:

2 cups heavy cream  
1 1/4 cups confectioners' sugar, sifted  
12 oz. cream cheese, at room temperature  
1 1/2 cups creamy peanut butter (not natural)  
2 tbsp. whole milk  
1/4 cup salted peanuts, finely chopped

#### For the topping:

1/2 cup heavy cream  
4 oz. bittersweet chocolate, finely chopped  
1/2 cup salted peanuts, finely chopped

## Chocolate Peanut Butter Torte

.....(continued 1)

### INSTRUCTIONS:

To make the crust, preheat the oven to 350° F. Butter a 9-inch springform pan and place it on a baking sheet. Combine the Oreo crumbs, melted butter and salt in a small bowl. Toss with a fork to moisten all of the crumbs. Press into a thin layer covering the bottom and sides of the springform pan. Freeze the crust for 10 mins. Bake in the preheated oven for 10 mins, then transfer to a wire rack and let cool completely before filling.

To make the crunch, in another small bowl combine all of the ingredients for the crunch listed above. Set aside.

To prepare the filling, in the bowl of a stand mixer fitted with the whisk attachment, whip 2 cups of the cream until it holds medium peaks. Beat in 1/4 cup of confectioners' sugar and whip until the cream holds medium-firm peaks. Scrape the cream into a separate bowl and refrigerate until needed.

Wipe out (do not wash) the mixer bowl, replace the whisk with the paddle attachment, and beat the cream cheese with the remaining 1 cup of confectioners' sugar on medium speed until the cream cheese is satiny smooth. Beat in the peanut butter, whole milk, and 1/4 cup of the chopped peanuts until well combined.

## Chocolate Peanut Butter Torte

.....(continued 2)

Using a large rubber spatula, gently stir in about 1/4 of the whipped cream just to lighten the mousse.

Still working with the spatula, stir in the crunchy peanut mixture, then gingerly fold in the remaining whipped cream. Scrape the mousse into the crust, mounding and smoothing the top. Refrigerate for at least 4 hours or overnight; cover with plastic wrap as soon as the mousse firms.

To finish the torte, put the chopped chocolate in a heatproof bowl set over a saucepan of simmering water. Leave the bowl over the water just until the chocolate softens and starts to melt, about 3 minutes; remove the bowl from the saucepan. Bring the 1/2 cup of cream to a full boil. Pour the cream over the chocolate and, working with a rubber spatula, very gently stir together until the ganache is completely blended and smooth.

Pour the ganache over the torte, smoothing with a metal icing spatula. Scatter the peanuts over the top and chill to set the topping, at least 20 minutes. When the ganache is firm, remove the sides of the springform pan. Refrigerate until ready to serve.



## Southern BBQ Meatballs

Nichole Heady's favorite

### INGREDIENTS:

For sauce...

1/2 cup Jack Daniels whiskey  
1/2 cup minced onion  
4 cloves minced garlic  
2 cups ketchup  
1/3 cup white vinegar  
3 Tbs. Worcestershire sauce  
1/2 cup brown sugar  
3/4 cup molasses  
1/2 tsp. black pepper + 1/2 tsp. salt  
1/4 cup tomato paste  
1 tsp. hickory liquid smoke  
1/2 tsp. Tabasco sauce

For meatballs...

1 lb. ground turkey  
1 lb. ground beef  
4 egg yolks  
2/3 cup dry bread crumbs  
2/3 cup grated Parmesan cheese  
1/4 cup fresh chopped parsely  
1-1/2 tsp. garlic salt  
1 tsp. dried oregano  
1/2 tsp. black pepper  
1/4 cup chopped green olives (pimentos removed if necessary)

## Southern BBQ Meatballs

.....(continued)

### INSTRUCTIONS:

To make sauce...

Heat whiskey in small saucepan. Saute onions and garlic in it until reduced. Add remaining sauce ingredients. Bring to a boil then simmer 25-30 minutes. Pour into crock-pot.

To make meatballs...

Mix all meatball ingredients thoroughly (I like to use my Kitchen-Aid stand mixer, but you can use whatever you prefer). Form into 1-inch diameter meatballs and lay on large rimmed cookie sheet. A small melon baller works quick work of this and helps them to be more uniform. Bake in oven for about 30 minutes or until meatballs are cooked through.

Remove from pan and onto paper towel lined platter to allow them to drain for a few minutes. Place in crock-pot and toss with sauce. Set crock-pot to "warm" setting for a minimum of 30 minutes or as long as needed.

Recipe can be doubled for larg crock-pot. This is a GREAT make ahead dish to serve at get-togethers and always a huge hit with NO leftovers!