

<p>Chocolate Cheesecake</p> <ol style="list-style-type: none"> 1. Heat oven to 450 degrees. 2. Combine 2 c. chocolate graham cracker crumbs and stick of melted butter; press into the bottom of a 9" spring form pan. 3. Beat cream cheese and sugar until blended. 4. Add the sour cream and vanilla and once blended then add the cocoa and flour. 5. One a time add the eggs beating them until blended. 6. Pour cream cheese mixture onto the crust and bake for 10 minutes at 450 degrees. 7. Reduce the oven temperature to 250 degrees and bake for 40 minutes, or until it no longer jiggles in the middle. 8. Remove from the oven, place on a wire rack, loosen cake from the sides of the pan, and cool completely. 9. Place 1/2 c. chocolate chips and shortening in a microwave safe bowl. Heat on high for 30 seconds or until chips are melted, stir until smooth. 10. Drizzle the chocolate topping over the cheesecake and refrigerate for 4 - 6 hours before serving. 	<p>Shopping List</p> <ul style="list-style-type: none"> 2 c. chocolate graham crackers, crushed 1 stick butter, melted 1/2 c. semi-sweet chocolate chips 2 tsp. shortening 3 8 oz. packages of cream cheese 1 1/4 c. sugar 8 oz. sour cream 2 tsp. vanilla extract 1/2 c. cocoa powder 2 Tbs. flour 3 eggs
<p>Banana Sheet Cake</p> <ol style="list-style-type: none"> 1. Cream sugar and Crisco. 2. Add the remaining ingredients. 3. Pour batter into a greased 11x16 jelly roll pan and bake at 350 degrees for 30 minutes. 4. While cake is baking prepare frosting. Mix cream cheese, butter, and powdered sugar together with a mixer. 5. Once the cake is cool spread frosting. 	<p>Shopping List</p> <ul style="list-style-type: none"> 2 c. sugar 1 c. Crisco 4 eggs 4 ripe bananas 2 c. flour 1 tsp. baking soda 1/2 tsp. salt 1 tsp. vanilla 8 oz. cream cheese 1/4 butter, softened 1 pound powdered sugar
<p>Deep Chocolate Cheesecake Bars</p> <ol style="list-style-type: none"> 1. Preheat oven to 350 degrees. 2. Combine flour, brown sugar, and butter in a medium bowl; press into the bottom of a greased 9x13-inch baking dish and bake at 350 degrees for 10 - 12 minutes; until golden brown. 3. Microwave chocolate chips for about 1 minute; stir and place back for additional 20 second intervals, stirring until smooth; cool. 4. Beat cream cheese, sugar, and vanilla until smooth. Add eggs, evaporated milk, and melted chocolate; beating until smooth. 5. Pour mixture over the crust and bake for 25 - 35 minutes; until center is set. 6. Cool in refrigerator until firm, sprinkle with powdered sugar and cut into bars. 	<p>Shopping List</p> <ul style="list-style-type: none"> 1 1/2 c. flour 1/2 c. packed brown sugar 1/2 c. butter, melted 2 c. semi-sweet chocolate chips 16 oz. cream cheese, softened 2/3 c. granulated sugar 2 tsp. vanilla 2 eggs 1/2 c. evaporated milk 1/2 c. powdered sugar, sifted
<p>Pumpkin Pudding Cake</p> <ol style="list-style-type: none"> 1. Heat over to 375 degrees and butter an 8 inch baking dish. 2. Mix flour, baking powder, spices, and salt in a small bowl. 3. Using an electric mixer, beat eggs and brown sugar on medium speed until thickened, about 2 minutes. 4. Reduce speed to low and mix in flour mixture. 5. Stir in pears, pumpkin, and vanilla by hand and pour into prepared dish. 6. Bake until top is well browned for about 30 - 35 minutes. 7. Allow time to cool; serve warm with ice cream or whipped cream. 	<p>Shopping List</p> <ul style="list-style-type: none"> 1/2 c. flour 1 tsp. baking powder 1/2 tsp. ground cinnamon 1/4 tsp. allspice 1/4 tsp. ground ginger 1/4 tsp. ground nutmeg 1/4 tsp. salt 3 large eggs, room temperature 2 ripe pears (or the equivalent canned pears), diced 1/2 c. canned pumpkin 1/2 tsp. vanilla
<p>Baked Pumpkin Custard with Brown-Sugar Topping</p> <ol style="list-style-type: none"> 1. Preheat oven to 325 degrees. 2. With a Wisk mix pumpkin, eggs, granulated sugar, vanilla, and cinnamon in a large bowl until well blended. Stir in half and half. 3. Pour mixture into an ungreased shallow, 2 qt. baking dish. Place into a larger baking pan on the middle shelf of the oven. Pour very hot water into the pan so that it is halfway up the sides of the baking dish. 4. Bake for 30 minutes or until a thin knife inserted into the middle comes out clean. 5. Remove from water to a rack to cool; then cover and refrigerate until cold. 6. Before serving turn on the broiler, crumble brown sugar over the custard, and broil until sugar starts to caramelize. 	<p>Shopping List</p> <ul style="list-style-type: none"> 16 oz. solid-pack pumpkin 6 large eggs 3/4 c. sugar 1 tsp. vanilla 1/2 tsp. ground cinnamon 4 c. half and half 1/2 c. packed light brown sugar