

10 EASY DESSERTS

1. Buckeye Brownies
2. Cherry dump cake
3. Chocolate mint brownies
4. Clingons
5. Lava cake
6. Lemon cookies
7. No-bake cookies
8. Peanut butter cookies
9. Piña colada cake
10. Vintage fruit cocktail cake

www.lifecreativelyorganized.com

Decadent buckeye brownies

Ingredients:

1 box brownie mix, with ingredients according to package for 13x9 sized pan. (Mine called for 2 eggs and 2/3 c. oil)

Peanut butter filling:

3/4 c. butter, melted (1 and a 1/2 sticks)
1 1/2 c. creamy peanut butter
1 tsp. vanilla extract
3 c. powdered sugar

Ganache:

10 oz. mini semisweet chocolate chips
6 Tbsp. milk (I used 1%)



Directions:

Brownies:

- Prepare the brownie mix according to package directions.
- Line the baking dish with parchment paper so the brownies are easy to remove and cut later. Pour the brownie batter into it.

Make the peanut butter filling as the brownie bake.

- In a glass mixing bowl, melt the butter.
- Combine the melted butter and peanut butter until smooth.
- Stir in the vanilla.
- Add the powdered sugar a cup at a time. It will be really hard to mix it if it is added all at once.
- Mix the filling using a spoon. It will be a bit stiff. Mix until there are no powdered sugar lumps and the filling is creamy.
- Note: You can either mix by spoon, with your hands (which is what I do when I make my buckeye candy), or with a mixer (but I find this thick filling really gums up my beaters).
- Remove brownies from oven when done baking. Immediately drop spoonfuls of the filling onto the brownies.
- Spread out the filling evenly all the way to the edges to make sure the brownies are completely covered.

For the ganache:

in a small microwave safe bowl, combine chocolate chips and milk. Heat for one minute. Stir until smooth. If there are still lumps, microwave an additional 10 seconds. Pour the ganache over the peanut butter layer and spread until evenly distributed.

Refrigerate the brownies in their pan for at least 2 hours so they firm up.

Take the brownies out of the pan by lifting out the parchment paper.

These brownies are VERY rich, so cut them while still cold. NOTE: Cut them into smaller bars than you would for regular brownies. They are called decadent buckeye brownies for a reason! :)

Cherry Dump Cake

Ingredients:

- 2 21 oz cans cherry pie filling
- 15.25 oz. box of yellow cake mix
- 1 tsp. almond extract
- 1 stick butter
- slivered almonds, about 3/4 c.

Directions:

Pour both cans of cherry pie filling into a mixing bowl.

Mix in 1 tsp. of almond extract.

Spray a 9 x 13 pan with cooking spray.

Spoon the cherry pie filling into the pan and spread the mixture out so the cherries aren't all in one spot.

Next, sprinkle the entire box of cake mix evenly over the cherries. It will be a pretty thick layer.

Melt the butter in a microwave-safe measuring cup. (Tip: I place the butter wrapper over the butter in the cup. It is a great "lid" that stops the butter from splashing out while melting.)

Drizzle the butter evenly over the cake mix.

Sprinkle on the slivered almonds to your taste. I didn't measure how much I used, but I would guess about 3/4 of a cup.

Bake at 350° for 55 minutes or until it is golden brown and bubbly.

Let it cool for 5-10 minutes before serving. It will help the filling thicken back up a bit and make it easier to serve. I just use a large spoon to dish it up.

Top with whipped cream or vanilla ice cream. Yum!



Easy, decadent 2-step chocolate mint brownies

These are the ingredients:

1 box of brownie mix and the ingredients needed to prepare it.

1 bag of Andes mint baking chips.

Step 1. Make the brownies.

1. Use whatever brand of brownie mix you prefer and ingredients needed to prepare it as directed on the box.
2. Mix up the batter and pour into a greased 9 x 13 pan.
3. Bake as directed.

Step 2. Pour on the chips.

1. As soon as the brownies come out of the oven, pour the contents of 1 bag of Andes mint baking chips evenly over the whole top.
2. Let the hot brownies cool for 2 minutes, until the candy melts.
3. Using a butter knife, swirl the chips to evenly coat the brownies.
4. But don't swirl too much, or the colors will melt together and all you will see is brown :) - trust me, I learned this through experience!
5. After that, pop the pan in the fridge for about an hour to harden up the top.
6. To cut the brownies, run a warm knife around the edges to loosen the topping from the pan, then cut them into squares.

These decadent chocolate mint brownies are my wow dessert for company or when I need to take a dessert to a function, & they are super easy to make!



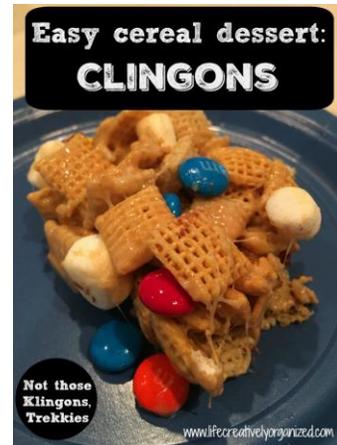
Clingons

Ingredients:

- 4 1/2 c. miniature marshmallows, divided (basically one 10 oz. bag)
- 1/3 c. peanut butter
- 1/4 c. (1/2 stick) of margarine
- 3 1/2 c. Rice Chex cereal
- 3 1/2 c. Corn Chex cereal
- 1/2 c. M&M's

Directions:

1. Grease a 9×13 pan with Pam or margarine, set aside.
2. In a large microwave-safe bowl, combine 4 c. of marshmallows, peanut butter, and margarine.
3. Microwave on high for 2 minutes or until melted.
4. Meanwhile, measure out the rest of ingredients. Combine the cereal into one bowl for easy adding.
5. Take marshmallow mixture out of microwave and stir until smooth.
6. Add in 1/2 of the cereal, 1/2 of the M&M's, and 1/2 of the remaining 1/2 cup of marshmallows.
7. Continue adding until all of the ingredients are mixed together.
8. Pour the mixture into the greased pan.
9. Spray Pam on your hands and spread the mixture evenly in the pan.
10. Refrigerate for 1 hour.
11. To serve, pull apart and enjoy – because they're cling-ons, of course! □



Decadent crock pot lava cake

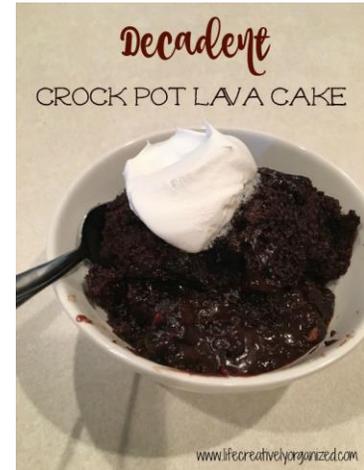
Ingredients:

Ingredients for cake part:

- 1 box Betty Crocker Super Moist triple chocolate fudge cake mix
- 1 1/4 c. milk
- 1/2 c. vegetable oil
- 3 eggs

Ingredients for pudding part:

- 1 box (4 serving size) instant chocolate pudding mix
- 2 c. milk
- 1 bag (12 oz) milk chocolate chips



Directions:

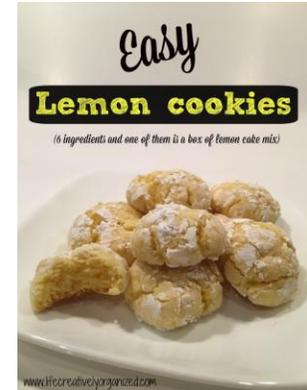
1. Spray crock pot with cooking spray.
2. In large bowl, beat together the cake ingredients (cake mix, milk, oil, and eggs) with an electric mixer for 2 minutes or until thoroughly mixed.
3. Pour cake batter into crock pot.
4. In a medium bowl, combine pudding ingredients.
5. Beat pudding mix and 2 c. milk with a whisk for 2 minutes or until thickened.
6. Slowly pour the pudding into the center of the cake batter. Do not mix them together!
7. Sprinkle the chocolate chips over the top.
8. Cover and cook on low heat for 2 hours and 30 minutes or until cake is set.
9. When it's done cooking, you won't see the pudding. But, trust me, it's there. It's at the bottom of the pot.
10. Use a serving spoon to scoop out the cake portions. Don't forget to get some of the pudding "lava" at the bottom of the pot for each serving!
11. Garnish with whipped cream and serve immediately. Yum!

This crock pot lava cake is moist and delicious and one of my favorite desserts.

Easy lemon cookies

Ingredients

- 1 box lemon cake mix (I used Betty Crocker super moist lemon)
- 8 oz. pkg. cream cheese or Neuchâtel cheese, softened
- 1 tbsp. lemon juice
- 1 egg
- 1 stick butter, softened
- About 3/4 c. powdered sugar (to roll cookies in)



Directions

1. Cream the butter and cream cheese, using a hand mixer, until smooth.
2. Add the egg and lemon juice. Mix until incorporated.
3. Add the entire package of cake mix gradually. I found that after I had added about 3/4 of the mix, the dough began to get really thick and difficult to mix. But then again, my mixer is 20 years old... Use a rubber spatula to remove the dough from the beaters. I actually used a large spoon to finish mixing in the last little bit of cake mix so I could make sure it was thoroughly combined.
4. Once the dough is all mixed, mound it up in the mixing bowl and put a layer of plastic wrap over it. Refrigerate the dough for 2 hours or until you think it is solid enough to roll into 1 inch balls.
5. When the dough is ready, pre-heat the oven to 350°.
6. Either use a small dough scoop or roll dough by hand into 1" balls.
7. Roll the balls in powdered sugar. I find that having the sugar in a measuring cup works great.
8. Put the balls on cookie sheets. These don't spread out very much, so I was able to fit 4 to 5 cookies in a row on my standard cookie sheets. Our batch made 45 cookies because my daughter was using the scoop so hers were a consistent size and I was eyeballing mine and using a spoon. 😊
9. Bake for 12-15 minutes. Halfway through, switch the pans so the one that started on the top rack finishes on the bottom and vice versa for even cooking. They are done when they have cracks on the top and are slightly browned on the bottom.
10. Let the cookies cool for several minutes and then transfer them to parchment or waxed paper to finish cooling.
11. Store them in an airtight container.

No-bake cookies

Chocolate, peanut butter, and oatmeal combine to make chewy delicious no-bake cookies!

Ingredients:

- ½ c. (1 stick) of margarine
- ½ c. cocoa powder
- 2 c. sugar
- ½ c. milk
- 3 c. quick 1-minute oats
- ½ tsp. vanilla
- 1/8 tsp. (or a dash) salt

Directions:

1. Lay out a sheet of waxed paper on the counter for the finished cookies.
2. Melt the stick of butter in a 3 qt. pan over medium heat.
3. Stir the cocoa powder.
4. Add sugar and milk. Whisk continuously.
5. Bring to a rolling boil and then boil for 2 minutes, whisking continuously.
6. Turn off the burner and take the pan off the heat.
7. Add peanut butter, vanilla, and salt. Mix well.
8. Put the pan back on the still warm burner, but do not turn the burner back on.
9. Add the oats.
10. Stir with teaspoon until thoroughly mixed.
11. Drop the cookies by rounded teaspoonfuls onto the waxed paper to cool and harden, depending on the humidity about 10-20 minutes.



Makes about 30 cookies or 2 and a half dozen. Store in an airtight container.

Old fashioned peanut butter cookies

Nothing better than that heavenly aroma when you came home from school, unless it was biting into a warm, chewy cookie. Yum!

Ingredients

- 1¼ c. flour
- ½ tsp. salt
- ½ tsp. baking soda
- 1 stick or 1/2 c. oleo
- 1 egg
- ½ c. peanut butter (My mom used Skippy. I use Jiff)
- ½ c. white sugar
- ½ c. brown sugar
- 1 tsp. vanilla
- extra sugar to roll the cookies in



Directions

1. Preheat oven to 375°.
2. Mix the dry ingredients together (flour, salt, baking soda, and sugars).
3. Add in the wet ingredients (peanut butter, oleo, egg, and vanilla).
4. Stir to combine using a spoon.
5. Thoroughly mix the dough.
6. Roll the dough into 1 inch balls. You can just eye-ball the measurements or use a 1" cookie scoop.
7. Drop each ball of dough into a small bowl of sugar. Roll the ball in the sugar until it is completely covered.
8. Place the balls about 2 inches apart on a cookie sheet.
9. Use a flat-bottomed drinking glass to gently flatten the balls.
10. Use a fork to make a criss cross pattern on the top of each cookie.
11. Bake in a pre-heated oven for 8 - 10 minutes, depending on how you like your cookies. If you like them soft and chewy, bake them for 8 minutes or until they just begin to brown. If you like them crunchier, leave them in for 10 minutes or until they are evenly browned.
12. Cool for 1 minute on cookie sheet before transferring to waxed paper.
13. Store in an airtight container.

Makes 3 dozen cookies.

Easy piña colada cake

Easy piña colada cake for when you want to have a taste of the tropics for dessert! Simply dump everything in the pan in layers and bake. Delicious!

Ingredients:

- Two 20 oz. cans of crushed pineapple (or for a different texture - 1 can of crushed and 1 can of chunks)
- One 15 oz. can of drained mandarin oranges, chopped into chunks, reserving 1/3 c. of juice
- One 7 oz. bag of sweetened coconut flakes
- One box yellow cake mix

Directions:

1. Preheat the oven to 350°
2. When the oven is hot, cut 1/2 stick of butter into small pieces and melt them in the pan.
3. In the meantime, drain 1 can of pineapple and then drain the can of mandarin oranges, reserving 1/3 c. of the orange juice. Keep all of the juice from the other can of pineapple.
4. Take the pan out of the oven, dump in the drained pineapple, the pineapple still in its juice, the chopped oranges and the reserved 1/3 c. of mandarin orange juice.
5. Sprinkle the entire bag of dry cake mix evenly over the fruit.
6. Sprinkle the entire bag of coconut over the cake mix.
7. Chop up the other 1/2 stick of butter and dot it over the top of the coconut.
8. Bake for 45 minutes to an hour (or until coconut is browned).



Vintage Fruit Cocktail Cake (Duncan's Dessert)

Wow your guests with this decadent yet easy vintage dessert, named after my aunt, Myrtle Duncan. A deliciously moist fruit cocktail cake topped with a crunchy mixture of brown sugar and nuts.

Ingredients:

- 1 cup of white sugar
- 1 cup of white flour
- a level tsp of baking soda
- 1/2 tsp of salt
- 1 well-beaten egg
- 1 15 oz can fruit cocktail with juice (let me know if you find one for 15¢! ;)
- 1/4 stick (2 tbsp.) butter, melted

Topping:

- 1/2 cup of chopped pecans
- 1/2 cup of brown sugar

Directions:

1. First, grease an 8x8 pan. (I use the stick of butter still in its wrapper to grease the pan. No messy hands!)
2. Mix together the white sugar, flour, soda, and salt. Stir in the egg and melted butter.
3. Then stir in the fruit cocktail and its juice.
4. Next, pour batter into greased 8x8 pan.
5. For the topping, mix together the brown sugar and pecans. Spoon topping evenly over the cake batter.
6. Bake at 350° for 40-45 minutes. It should be brown and crunchy on the top.

Serve with vanilla ice cream or whipped cream.

