

## Mom's Cheesecake



*This dessert was always a favorite at Louise Croy's house. Kids and grandkids always wanted more. The benefits of such a dessert are immeasurable, concerning body and soul!*

- 30** - each: Graham crackers (plain)
- 1** tbsp. - Confectioners Sugar
- 1** Package - Lemon Jello Mix \*\*\* **1** cup - Water
- 1/2** cup - Margarine \*\*\* **16** oz. - Cream Cheese
- 1** cup - Sugar \*\*\* **1** tsp. - Vanilla Extract
- 12** oz. - Carnation Evaporated Milk

Servings: 14 \*\* Serving Size: 1 piece \*\* Prep. Time: 14 hours

- 1.)** Roll Graham crackers till fine, melt Margarine, mix well: Graham crackers, Margarine, and confectioner sugar. Set it aside.
- 2.)** Prepare Lemon Jello and water, set aside to cool.
- 3.)** Mix Cream Cheese, cup of Sugar, and Vanilla Extract till creamy.
- 4.)** Chill Carnation Milk about 2 hours, beat until stiff, add Cream Cheese mixture and fold in Lemon Jello.
- 5.)** Line bottom of a 10" x 13" baking pan or dish with Graham Cracker mixture. Save some for topping.
- 6.)** Spoon in Cheesecake mixture, sprinkle top with remaining Graham Cracker mixture. Chill for 12 hours.

Recipe# cake 01

Page 1

## Mom Croy's Oatmeal Cake with Coconut Topping



*All research failed to uncover the origin of Mom's recipe. It was written on one of her recipe cards, but no notes about its origin. She and her 5 sisters traded many recipes, and her mother was a possibility.*

### INGREDIENTS:

- 1** cup Oatmeal \*\* **1 1/2** cups - Water \*\* **1** cup - Brown Sugar
- 1** cup - White Sugar \*\* **2** - Eggs
- 1 2/3** cup - Flour \*\* **1** tsp. Cinnamon \*\* **1/2** tsp. - Salt
- 1** tsp. - Baking Soda \*\* **1** tsp. - Nutmeg \*\* **1** cup - Margarine

### DIRECTIONS:

- 1.)** Bring the Water to boiling and pour it over the Oatmeal. Let it stand for about 2 minutes.
- 2.)** Mix thoroughly the Brown Sugar, White Sugar, 2 Eggs, and Margarine., add Oatmeal and Water mixture , mix thoroughly, add Flour, Cinnamon, Salt, Baking Soda, and Nutmeg, mix thoroughly. Pour into an oiled and floured oblong baking pan, bake at 350° for 45 minutes.
- 3.)** Top with Mom's Coconut Topping. Spread the topping over the baked cake and place under your oven broiler until the coconut is toasted. (Careful, just till browned)

### Coconut Topping INGREDIENTS & DIRECTIONS

- 1 1/3** cup - Coconut \*\* **6** tbsps. Margarine (softened) \*\* **1** cup Evaporated Milk
- 1.)** Mix thoroughly all the ingredients and spread on your cake

Recipe# cake 03

Page 3

## Ken's No Bake Sugar Free Cheesecake



*No known origin of this recipe. There seems to be hundreds of on-line similar versions. I am sure it appeared in my recipe collection sometime after learning of my diabetes.*

### INGREDIENTS:

- 1 9inch - Graham Cracker Crust
- 1 6oz. package - Sugar Free Lemon Flavored Gelatin
- 1 Cup - Water (boiling)
- 1 8oz. package - Reduced Fat cream Cheese
- 2 tsps. - Vanilla Extract
- 1 cup - "Light" Whipping Cream

### DIRECTIONS:

- 1.) Dissolve Lemon Gelatin in Boiling Water. Let cool until thickened, but not set. In a large bowl, beat Cream Cheese and Vanilla until till smooth. Blend in Lemon Gelatin. Fold in Whipped Topping.
- 2.) Pour filling into crust. Sprinkle top with Graham Cracker Crumbs. Refrigerate overnight.

## Grandma Thoma's "Over Nite" Coffee Cake



*It is unknown if this is her original recipe. This dessert was always a favorite at Grandma Thoma's house!*

### Cake INGREDIENTS:

- 3/4 cup - Margarine \*\*\* 1 cup - Sugar
- 1/2 cup - Brown Sugar \*\*\* 2 Large - Eggs
- 2 cups - All Purpose Flour \*\*\* 1 tsp. - Baking Soda
- 1 tsp. - Cinnamon \*\*\* 1 tsp. - Nutmeg
- 1 cup - Sour Cream
- 2 cups - Jonathon Apple (peeled & chopped)

### Topping INGREDIENTS:

- 1/2 cup: Brown Sugar \*\*\* 1 tsp. - Cinnamon
- 1 cup - Walnuts (chopped)

### DIRECTIONS:

- 1.) Cream Cake Margarine and Sugars in a mixing bowl; mix in the remaining Cake ingredients in order. Fold into a 9" x 13" baking pan.
- 2.) Combine topping ingredients, sprinkle over cake mixture. Press the topping on the batter. Cover and refrigerate overnight.

**NEXT DAY:** Preheat oven to 350 °. Bake 30 to 40 minutes. (until toothpick comes out clean)