

Aunt Mary Lou's © Rhubarb Crunch



At a family gathering or just visiting Mary Lou, you could count on her to continue with mom's fondness for Rhubarb by serving Mary Lou's very special Rhubarb Crunch!

INGREDIENTS:

- 4 cups - Rhubarb (diced)
- 1 cup - All Purpose Flour
- 2 cups - Brown Sugar
- 1 tsp. - Cinnamon
- 1/2 cup - Butter (melted)
- 1 tsp. - Vanilla

2 tbsp. - Cornstarch

DIRECTIONS:

- 1.) Mix until crumbly the following, Flour, Brown Sugar, Cinnamon, Oatmeal, and melted Butter. Press half of the mixture into greased (margarine or butter) 9 x 13" baking pan. Cover with raw Rhubarb.
- 2.) Combine: 1 cup Brown Sugar, Water, Cornstarch and Vanilla; cook until thick and clear. Pour over Rhubarb and top with remaining Crumb mixture.
- 3.) Bake at 350° for 45 minutes.

Recipe# dessert 01

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Ken's Lemon Cream Puffs



Lemon has always been a favorite flavor of mine, so naturally Lemon Cream Puffs were certainly a natural to add to my recipe collection.

DOUGH INGREDIENTS:

- 1/2 cup - Water {} 1/4 cup - Butter (cubed)
- 1/2 cup - All-Purpose Flour {} 2 - Eggs

LEMON FILLING INGREDIENTS:

- 1 - Egg (beaten) {} 1/3 cup - Sugar {p} 3 tbsps. - Lemon juice
- 2 tbsps. - Butter, cubed {} 1 cup - Heavy Whipping Cream
- 2 tsps. - Sugar {} Confectioners' Sugar for dusting

DIRECTIONS:

- 1.) Preheat oven to 400°. In a large saucepan, bring water and butter to a boil. Add flour all at once, stirring until a smooth ball forms. Remove from heat; let stand 5 minutes.
- 2.) Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth.
- 3.) Drop by rounded tablespoonfuls 3 in. apart onto greased baking sheets. Bake 30-35 minutes or until golden brown. Remove to wire racks. Immediately split puffs and remove tops; discard soft dough from inside. Set puffs and tops aside to cool.
- 4.) For filling, in a small heavy saucepan, combine egg, sugar, lemon juice and butter. Cook and stir over medium heat until mixture is thick enough to coat the back of a spoon. Transfer to a small bowl; refrigerate until partially set. In large bowl, beat cream and sugar until stiff peaks form, fold into lemon mixture. Fill cream puffs; replace tops. Dust with confectioners' sugar.

Recipe# dessert 03

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Ken's Oreo Truffles



These tasty treats are worth the effort to prepare, and no Sugar - Free conversions were even attempted.

INGREDIENTS:

- 1 pkg. (8 oz.) - PHILADELPHIA Cream Cheese (softened)
- 1 lb. 2 oz. pkg. - OREO Cookies (finely crushed, about 4-1/4 cups)
- 2 pkg. (8 squares each) - BAKER'S Semi-Sweet Chocolate (melted)

DIRECTIONS:

1.) MIX cream cheese and 3 cups cookie crumbs until well blended. SHAPE into 48 (1-inch) balls.

2.) Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs.

REFRIGERATE 1 hour or until firm. Store in tightly covered container in refrigerator.

How to Make Cookie Crumbs: Crushing OREO Cookies is a cinch with a rolling pin and a Ziploc® Brand Slider Bag.

How to Melt Chocolate: Place unwrapped chocolate squares in microwavable bowl. Microwave on HIGH 2-1/2 min. or until chocolate is completely melted, stirring every 30 sec.

How to Easily Dip Truffles: To easily coat truffles with the melted chocolate, add truffles, in batches, to bowl of melted chocolate. Use 2 forks to roll truffles in chocolate until evenly coated. Remove truffles with forks, letting excess chocolate drip back into bowl. Place truffles on prepared baking sheet; let stand until firm.

Ken's Peanut Butter Blossoms



Peanut Butter and Chocolate, what is not to like. Another tasty delight is added. No source history is available.

INGREDIENTS:

- 1/2 cup - Shortening {} 1/2 cup - Peanut Butter
- 1/4 cup - Granulated Sugar {} 4 tsps. - Sweet N' Low
- 1/4 cup - Splenda Brown Sugar Blend (packed) {} 1 tsp. - Baking Powder
- 1/8 tsp. - Baking Soda | 1 - Egg {} 2 tbsps. - Milk (may sub skim)
- 1 tsp. - Vanilla {} 1-3/4 cups - All-Purpose Flour {} 54ea - Milk Chocolate Kisses or Stars

DIRECTIONS:

1. Preheat oven to 350 degrees F. In a large mixing bowl beat shortening and Peanut Butter with an electric mixer on medium to high speed for 30 seconds. Add the 1/2 cup Granulated Sugar, Brown Sugar, Baking Powder, and Baking Soda. Beat until combined, scraping sides of bowl occasionally. Beat in Egg, Milk, and Vanilla until combined. Beat in as much of the Flour as you can with the mixer. Stir in any remaining Flour.

2.) Shape dough into 1-inch balls. Place 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes or until edges are firm and bottoms are lightly browned. Immediately press a Chocolate Kiss into each cookie's center. Transfer to a wire rack and let cool. Makes 54 cookies.

To store: Place in layers separated by waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months