

Double Layer Pumpkin Cheesecake: Serves 8

Ingredients

- 2 (8 ounce) packages cream cheese, softened
- 1/2 cup white sugar
- 1/2 teaspoon vanilla extract
- 2 eggs
- 1/2 cup pumpkin puree
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 1 (9 inch) prepared graham cracker crust
- 1/2 cup frozen whipped topping, thawed

Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.
3. Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.
4. Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.

Triple Chocolate Chip Cookies: Serves 8

Ingredients

- 1 1/4 cups unsalted butter
- 2 eggs
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup white sugar
- 3/4 cup packed brown sugar
- 1 1/2 cups white chocolate chips
- 1 1/2 cups milk chocolate chips
- 1 1/2 cups semi-sweet chocolate chips
- 1 cup chopped walnuts

Directions

1. Melt butter in a small saucepan. Let butter cool and pour into a large mixing bowl.
2. Add sugars and beat for several minutes, until mixture is creamy. Add eggs and vanilla. Beat for one minute, or until eggs dissolve into butter mixture.
3. Combine flour, baking soda, and salt in a separate bowl. Add butter mixture, stirring well. Add chocolate chips and walnuts if desired. Refrigerate cookie dough for two hours or until firm.
4. Preheat oven to 325 degrees F (165 degrees C).
5. Drop by two tablespoonfuls of dough, spaced 2 inches apart on the baking sheet. Bake for 10-12 minutes, or until the cookies are lightly browned and puffed up. Cool on cookie sheet until they are firm enough to put on a wire rack.

Dark Chocolate Bacon Cupcakes: Serves 8

Ingredients

- 12 slices bacon
- 2 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 2 cups white sugar
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon sea salt
- 2 eggs
- 1 cup cold, strong, brewed coffee
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 1 tablespoon unsweetened cocoa powder, for dusting

Directions

1. Preheat oven to 375 degrees F (190 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.
2. In a large bowl, stir together the flour, 3/4 cup cocoa powder, sugar, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, buttermilk and oil. Stir just until blended. Mix in 3/4 of the bacon, reserving the rest for garnish. Spoon the batter into the prepared cups, dividing evenly.
3. Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, frost with your favorite chocolate frosting and sprinkle reserved bacon crumbles on top. Dust with additional cocoa powder.

Toasted Party Mix: Serves 8

Ingredients

- 1 cup margarine
- 2 teaspoons seasoning salt
- 2 teaspoons Worcestershire sauce
- 2 teaspoons celery salt
- 2 teaspoons garlic salt
- 2 cups crispy rice cereal squares
- 2 cups crispy corn cereal squares
- 2 cups crispy wheat cereal squares
- 2 cups toasted oat cereal
- 1 cup mini pretzel sticks
- 1 cup mixed nuts

Directions

1. Preheat oven to 275 degrees F (135 degrees C).
2. In a large roasting pan, melt margarine. Mix in seasoning salt, Worcestershire sauce, celery salt, and garlic salt.
3. Stir crispy rice, corn, wheat and oat cereals, pretzels and nuts into the butter mixture and coat well.
4. Bake uncovered in the preheated oven for 45 minutes, stirring occasionally.

Granola Bars: Serves 8

Ingredients

- 2 cups rolled oats
- 3/4 cup packed brown sugar
- 1/2 cup wheat germ
- 3/4 teaspoon ground cinnamon
- 1 cup all-purpose flour
- 3/4 cup raisins (optional)
- 3/4 teaspoon salt
- 1/2 cup honey
- 1 egg, beaten
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9x13 inch baking pan.
2. In a large bowl, mix together the oats, brown sugar, wheat germ, cinnamon, flour, raisins and salt. Make a well in the center, and pour in the honey, egg, oil and vanilla. Mix well using your hands. Pat the mixture evenly into the prepared pan.
3. Bake for 30 to 35 minutes in the preheated oven, until the bars begin to turn golden at the edges. Cool for 5 minutes, then cut into bars while still warm. Do not allow the bars to cool completely before cutting, or they will be too hard to cut.

Guacamole: Serves 6

Ingredients

- 3 avocados - peeled, pitted, and mashed
- 1 lime, juiced
- 1 teaspoon salt
- 1/2 cup diced onion
- 3 tablespoons chopped fresh cilantro
- 2 roma (plum) tomatoes, diced
- 1 teaspoon minced garlic
- 1/8 teaspoon ground cayenne pepper

Directions

1. In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately.