

Mr. Food
TEST KITCHEN

Decadent Desserts



"OOH IT'S SO GOOD!!®"

A Free eCookbook from the Mr. Food Test Kitchen



Mr. Food Decadent Desserts:

25 Easy-to-Make Desserts

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Dear Friend,

You're in for a real treat! This is an updated version of the first eCookbook from the Mr. Food Test Kitchen, *Mr. Food Desserts eCookbook*, originally published in 2010. With Mr. Food's philosophy of quick and easy cooking in mind, we've created and updated some of our most decadent dessert recipes in this free eCookbook, *Mr. Food Decadent Desserts: 25 Easy-to-Make Desserts*. The next time that you have guests over or you're just craving a decadent dessert recipe, turn to this eCookbook.

Cakes and cupcakes make any celebration a fun one! And whether you're celebrating a birthday or just treating your sweet tooth, these decadent dessert recipes are perfect for any occasion. **Black Forest Cake** is a real classic and one of our most tried-and-true cake recipes. You don't need a special holiday like Easter to whip up our decadent and rich recipe for **The Best Carrot Cake Ever**. Craving more? **Classic Vanilla Cupcakes** are a traditional favorite. They taste better and better with each bite!

Decadent desserts like fall pies aren't just for the holidays. In this book there are plenty of tasty pie recipes begging to be whipped up on a weeknight or for any special occasion. **Coconut Cream Pie** can be made anytime of the year no matter what season it is! We've even included a classic, **Diner-Style Banana Cream Pie**, that will take you back to the good 'ol days of bein' a kid.

One of the reasons that we love cookie and cookie bar recipes is because you can take them along with you to any potluck or store them until you're ready to indulge. Give our **Best Cookie Ever** a try and you'll understand why it has the name that it does. Bring along a tray of cookie bars like our **Five Layer Bars** and you'll know why this decadent dessert is one of our most popular.

There's nothing quite like a bread pudding that's piping hot and ready to serve. Change up your dessert routine by adding our decadent dessert recipe for **Blueberry Bread Pudding** to the mix. If you're looking for a party-worthy dessert, then look no further than our **Chocolate Mousse** recipe that looks and tastes good! Make sure you take a look at the last recipe in this book, 'cause you won't want to miss Mr. Food's favorite decadent dessert, **Death by Chocolate**.

We make it easy to whip up your favorite decadent dessert recipes. That's why *Mr. Food Decadent Desserts: 25 Easy-to-Make Desserts* is the all-season dessert eCookbook. These recipes will have you sayin',

"OOH IT'S SO GOOD!![®]"

Patty Howard
Kelly



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Black Forest Cake

Off-the-shelf all-American ingredients like devil's food cake mix and cherry pie filling are your passport to our version of the German classic Black Forest Cake. It's a decadent dessert that'll make you look like a pastry chef!

Serves: 12

Cook Time: 25 Min

What You'll Need:

- 1 (16.5-ounce) package devil's food cake mix
- 3 eggs
- 3/4 cup water
- 1/2 cup vegetable oil
- 1 (21-ounce) can cherry pie filling, drained, with 1/2 cup sauce reserved
- 1 cup (1/2 pint) heavy cream
- 3 tablespoons confectioners' sugar
- 1 (16-ounce) container chocolate frosting



What To Do:

1. Preheat oven to 350 degrees F. Coat two (9-inch) round cake pans with cooking spray.
2. In a medium bowl, combine cake mix, eggs, water, oil, and reserved cherry sauce; mix well. Divide batter evenly between prepared cake pans.
3. Bake 25 to 30 minutes, or until a wooden toothpick inserted in center comes out clean. Allow to cool 10 minutes, then invert onto wire racks to cool completely.
4. Beat heavy cream until stiff peaks form; beat in confectioners' sugar. Place a cooled cake layer upside down on a serving platter and cover top with half of the whipped cream; spoon cherries over whipped cream.
5. Place second cake layer over first and frost sides with chocolate frosting. Frost top with remaining whipped cream. Serve, or cover loosely and chill until ready to serve.

Note:

For that elegant, finishing touch, top the cake with chocolate curls and additional cherries or chocolate-covered cherries.



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Lemon Meringue Cake

We took an ordinary lemon meringue pie and transformed it into this five ingredient recipe for Lemon Meringue Cake. The best part? It's a potluck-perfect dessert that will have everyone asking for seconds!

Serves: 12

Cook Time: 45 Min

What You'll Need:

- 1 teaspoon grated lemon peel
- 1 (16.5-ounce) package lemon cake mix, batter prepared according to package directions
- 4 egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Stir lemon peel into cake batter then pour batter into prepared baking dish.
3. Bake 35 to 40 minutes, or until a toothpick inserted in center of cake comes out clean.
4. In a medium bowl, beat egg whites and cream of tartar until soft peaks form. Gradually beat in sugar until stiff peaks form. Spoon mixture over cake, spreading to completely cover cake. Form lots of peaks and valleys with a spatula to create a tempting-looking meringue.
5. Bake 12 to 15 minutes, or until meringue is golden. Let cool, then slice and serve.

Note:

This Lemon Meringue Cake can also be made as two 9-inch round cakes. Just pour the batter into two cake pans, then spread the top of each with the egg-white mixture.



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The Best Carrot Cake Ever

Not only is The Best Carrot Cake Ever super easy to throw together in minutes, but it's also truly the all-time best carrot cake you'll ever have. Be sure to top it off with the cream cheese frosting that is absolutely amazing!

Serves: 12

Cook Time: 45 min

What You'll Need:

CAKE:

- 2 cups granulated sugar
- 1-1/2 cups vegetable oil
- 4 eggs
- 2 teaspoons baking soda
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 cup flaked coconut
- 3 cups grated carrots (about 1 pound)
- 1 cup chopped walnuts

CREAM CHEESE FROSTING:

- 1 (8-ounce) package cream cheese, softened
- 2 sticks butter, softened
- 1 teaspoon vanilla extract
- 4 cups confectioners' sugar



What To Do:

1. Preheat oven to 350 degrees F. Coat two 8-inch round cake pans with cooking spray; lightly flour the pans.
2. In a large bowl, with an electric mixer, combine granulated sugar, oil, eggs, baking soda, flour, cinnamon, salt, coconut, carrots, and walnuts, beating 30 seconds to 1 minute, or until a smooth, thick batter forms. **DO NOT OVER-MIX!** Pour batter evenly into prepared cake pans.
3. Bake 45 to 50 minutes, or until a toothpick inserted in center comes out clean and the tops are golden. Let cool completely.
4. In a large bowl, with an electric mixer, make frosting by combining cream cheese and butter; mix well. Add vanilla; mix well. Gradually add confectioners' sugar, continuing to mix until well combined.
5. Place one cake layer on a serving platter and frost top of cake. Place second layer on top of frosted layer. Frost top and sides of entire cake. Serve immediately, or cover and chill until ready to serve.

Chocolate Sin

Think the name is an exaggeration? You haven't tasted the rich layers upon layers of chocolatey goodness in this recipe called Chocolate Sin! Top it off with frozen whipped topping and you've got a new favorite dessert!

Serves: 10

Chill Time: 2 Hr

What You'll Need:

- 1 (16-ounce) chocolate pound cake, cut into 1/4-inch slices
- 2 (4-serving size) packages instant chocolate pudding and pie filling
- 3 cups milk
- 1 (12-ounce) container frozen whipped topping, thawed and divided
- 1 cup chopped walnuts, divided
- 1-1/4 cups coarsely chopped chocolate sandwich cookies, divided



What To Do:

1. Layer half of the pound cake slices in a 9- x 13-inch glass baking dish.
2. In a large bowl, combine chocolate pudding mix and milk and blend with a wire whisk until thickened. Fold in half of whipped topping.
3. Spread half of pudding mixture over pound cake slices and sprinkle with 1/2 cup nuts and 1/2 cup cookie crumbs.
4. Repeat layers then top with remaining whipped topping and remaining 1/4 cup cookie crumbs.
5. Cover and chill 2 hours before serving.

Classic Vanilla Cupcakes

There's nothing plain about our Classic Vanilla Cupcakes. These sweet homemade baked goods fit everything from after school snacks and bake sales to showers or weddings.

Makes: 24

Cook Time: 20 Min

What You'll Need:

- 1 (15.25-ounce) package French vanilla cake mix
- 1 (4-serving-size) package instant vanilla pudding
- 1 cup water
- 1/2 cup vegetable oil
- 1 tablespoon vanilla extract
- 3 eggs
- 1 (16-ounce) container vanilla frosting
- White chocolate shavings for garnish



What To Do:

1. Preheat oven to 350 degrees F. Line muffin tins with paper liners.
2. In a large bowl, beat cake mix, pudding mix, water, oil, and vanilla. Add eggs, beating well after each addition. Equally divide batter into muffin cups.
3. Bake 18 to 22 minutes, or until toothpick inserted in center comes out clean. Let cool completely.
4. Spoon frosting into decorating bag fitted with star tip. Pipe frosting in circular pattern on tops of cupcakes. Garnish with white chocolate shavings.

Easy Strawberry Pie

Prepared pie crusts make it a snap to whip up homemade pies like this decadent recipe that's anytime-perfect. This Easy Strawberry Pie recipe features fresh strawberries, which are sure to make your gang cheer!

Serves: 6

Cook Time: 5 Min Chill Time: 4 Hr

What You'll Need:

- 1 cup sugar
- 1 cup water
- 3 tablespoons cornstarch
- 1/4 cup (1 package) strawberry gelatin
- 5 cups fresh strawberries, halved
- 1 (9-inch) baked pie crust
- Whipped cream or frozen whipped topping, thawed (optional)



What To Do:

1. In a medium saucepan over medium heat, bring sugar, water, and cornstarch to a boil; cook 1 minute or until thickened, stirring constantly.
2. Stir in gelatin until dissolved. Remove from heat; let cool 8-10 minutes.
3. Place strawberries in a large bowl and pour glaze over them. Toss gently until evenly coated, then spoon evenly into pie crust. Cover and chill 4 hours. Serve with whipped cream, if desired.

Diner-Style Banana Cream Pie

Our Diner-Style Banana Cream Pie will surely put a smile on your face! With just a few easy shortcuts, this one can be on your table ready to be served up. And yes, they'll go bananas over it!

Serves: 8

Cook Time: 20 Min Chill Time: 4 Hr

What You'll Need:

- 1 rolled refrigerated pie crust (from a 15-ounce package)
- 2 (4-serving) packages cook-and-serve banana cream pudding mix
- 4 cups milk
- 2 bananas, peeled and sliced, divided
- 1 (12-ounce) container frozen whipped topping, thawed



What To Do:

1. Preheat oven to 450 degrees F.
2. Place pie crust in a 9-inch deep-dish pie plate. Flute edges and prick bottom and sides with a fork. Bake 10 to 12 minutes, or until lightly browned; cool.
3. In a medium saucepan, combine pudding mix and milk, and cook over medium heat until thickened, stirring constantly. Remove from heat, cover surface of pudding with wax paper, and let cool slightly.
4. Place 1-1/2 bananas on bottom of pie crust. Spoon pudding mixture evenly over bananas.
5. Spoon whipped topping over pudding mixture. Cover and chill at least 4 hours, or until ready to serve. Garnish with remaining bananas.



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Coconut Cream Pie

This dreamy dessert features a luscious tropical filling that gets topped with a layer of creamy whipped topping. One slice of our decadent Coconut Cream Pie is all that you need to feel like you're in dessert heaven!

Serves: 8

Cook Time: 20 Min Chill Time: 4 Hr

What You'll Need:

- 1 rolled refrigerated pie crust (from a 14.1-ounce package)
- 2 cups milk
- 3 eggs
- 1 cup sweetened flaked coconut
- 1/2 cup sugar
- 6 tablespoons all-purpose flour
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 2 cups frozen whipped topping, thawed



What To Do:

1. Unroll 1 pie crust, press into 9-inch pie plate, and flute edges. Bake pie shell according to package directions; let cool.
2. In a medium saucepan over medium heat, whisk together remaining ingredients except whipped topping. Cook 5 to 7 minutes, or until thickened. Pour into pie shell.
3. Chill at least 4 hours, or until set.
4. Spread whipped topping over pie and serve, or cover and keep chilled until ready to serve.

Note:

Sprinkle your pie with 1/4 cup toasted coconut to give it a nice golden-topped finished appearance.



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Ricotta Cheesecake

Cheesecake is a treat for every season. Why not make your own Italian-style version of Ricotta Cheesecake with this easy recipe? It's a decadent and delicious dessert recipe that pairs perfectly with a hot cup of coffee!

Serves: 8

Cook Time: 1 Hr 5 Min

What You'll Need:

3/4 cup graham cracker crumbs
2 tablespoons butter, melted
1 (15-ounce) container part-skim ricotta cheese
1 cup plain low-fat yogurt
3/4 cup sugar
2 tablespoons all-purpose flour
2 tablespoons lemon juice
1 (8-ounce) package reduced-fat cream cheese, softened
2 eggs
2-1/2 teaspoons vanilla extract



What To Do:

1. Preheat oven to 350 degree F.
2. In a small bowl, combine graham cracker crumbs and melted butter; press into bottom and up sides of a 9-inch deep-dish pie plate. Bake 3 to 5 minutes, until lightly browned; let cool. (Leave the oven on.)
3. In a large bowl, with an electric beater on medium speed, combine ricotta cheese, yogurt, sugar, flour, and lemon juice until smooth; set aside.
4. In another large bowl, with beater on medium speed, beat cream cheese, eggs, and vanilla until thoroughly combined. Add ricotta mixture, beating on low speed until well combined; pour into pie crust.
5. Bake 60 to 65 minutes, or until center is nearly set. Cool 30 to 45 minutes then refrigerate overnight before serving.

Note:

Enjoy this plain or topped with fresh strawberry slices or whole blueberries or raspberries.



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Bite Sized Chocolate Cheesecake

You won't be able to resist these Bite-Sized Chocolate Cheesecakes that are so rich and yummy they'll satisfy any sweet tooth craving. They may be small in size, but that doesn't mean they're not big in flavor!

Serves: 24

Cook Time: 30 Min **Chill Time:** 2 Hr

What You'll Need:

24	vanilla wafer cookies
3	(8-ounce) packages cream cheese, softened
1/2	cup unsweetened cocoa
1/4	cup (1/2 stick) butter, melted
2	teaspoons vanilla extract
1	(14-ounce) can sweetened condensed milk
3	eggs



What To Do:

1. Preheat oven to 300 degrees F.
2. Line 24 regular-sized muffin cups with paper baking cups. Place a vanilla wafer in the bottom of each paper cup.
3. In a large bowl, with an electric beater on medium speed, beat cream cheese until creamy. Add cocoa, butter, and vanilla, beating until well blended.
4. Slowly add sweetened condensed milk, then the eggs, until thoroughly mixed. Spoon into the baking cups.
5. Bake 30 to 35 minutes, or until set. Cool completely then refrigerate 2 hours or until ready to serve.

Note:

To make these look extra-special garnish each with a small dollop of whipped topping and shaved chocolate curls.

Best Cookie Ever

We don't mean to brag, but these chocolate chip cookies are so mouthwatering that we had to give 'em the title of "Best Cookie Ever." That's 'cause they're a little crispy on the outside and soft and chewy in the middle.

Yields: 4 dozen cookies

Cook Time: 8 Min

What You'll Need:

1/2 pound (2 sticks) butter, softened
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2-1/2 cups quick cooking oats
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 (12-ounce) package chocolate chips
1 (7-ounce) chocolate bar, grated
1-1/2 cups chopped walnuts



What To Do:

1. Preheat oven to 375 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, cream together butter, granulated sugar, and brown sugar. Mix in eggs and vanilla extract. Mix in flour, oats, baking soda, baking powder, and salt. Add remaining ingredients and mix together.
3. Roll dough into 1-1/2-inch balls and place about 2 inches apart on baking sheets.
4. Bake 8 to 10 minutes, or until golden around edges.

Whoopie Pies

This sinfully good recipe for Whoopie Pies tastes incredible with a cold glass of milk. With a rich creamy filling sandwiched between two mini chocolate cake rounds, "from scratch" was never easier!

Makes: 12

Cook Time: 10 Min

What You'll Need:

- 1 (18.25-ounce) package devil's food cake mix
- 3/4 cup water
- 1/2 cup vegetable oil
- 3 eggs
- 1 cup milk
- 5 tablespoons all-purpose flour
- 1-1/4 cups sugar
- 1 cup vegetable shortening
- 2 teaspoons vanilla extract



What To Do:

1. Preheat oven to 350 degree F. Coat baking sheets with cooking spray.
2. In a large bowl, combine cake mix, water, oil, and eggs; beat well. Drop on baking sheets in 2-1/2- to 3-inch circles. Bake 7 to 8 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool slightly then remove to a wire rack to cool completely.
3. In a saucepan, combine milk and flour, and cook over medium-high heat, stirring constantly until it forms a thick paste. Let cool.
4. In a medium bowl, beat sugar and shortening until fluffy; stir in vanilla extract then add cooled flour mixture and beat until doubled in volume.
5. Turn half of the cooled cakes over on their backs. Spoon a dollop of filling onto half of them. Place the other half of the cakes on top of the filling, forming sandwiches.

Ooey Goopy Chewies

You might need a tall glass of ice cold milk to wash down these extra-goopy cookie bars. Our Ooey-Goopy Chewies have all the sweet, crunchy, and ooey-goopy-chewy you've ever wanted in a decadent dessert bar!

Makes: 30 Bars

Cook Time: 35 Min

What You'll Need:

- 1 (11-ounce) bag caramels
- 1 (5-ounce) can evaporated milk, divided
- 1 (15.25-ounce) package chocolate cake mix
- 1/2 cup (1 stick) butter, melted
- 1 cup (6-ounce package) semisweet chocolate chips
- 1-1/2 cups chopped pecans, divided
- 1 cup flaked coconut



What To Do:

1. Preheat oven to 350 degrees F.
2. In a small saucepan, melt caramels in 1/3 cup evaporated milk over low heat, stirring occasionally until smooth. Set aside.
3. In a large bowl, mix together remaining evaporated milk, the cake mix, and butter.
4. Press half the batter into bottom of an ungreased 9- x 13-inch baking pan. Bake 10 minutes, or until set. Sprinkle with chocolate chips and 1 cup pecans, and top with coconut and the caramel mixture, spreading to edges of pan. Top evenly with teaspoonfuls of remaining cake batter. Sprinkle with remaining nuts. Bake 20 to 25 minutes.
5. Cool pan on a wire rack then cut into bars.

Note:

These bars are best served warm or at least at room temperature.



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Five Layer Bars

These layered dessert bars have five fantastic layers featuring all of your favorite tastes and textures. Cut 'em into big or small pieces and bring some with you on your next picnic. Five Layer Bars are always a hit!

Yields: 20 to 24 bars

Cook Time: 25 Min

What You'll Need:

1-1/2 cups graham cracker crumbs
1/2 cup (1 stick) butter, melted
1 (14 ounces) can sweetened condensed milk
1 cup raisins
1 cup (6 ounces) semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup shredded coconut



What To Do:

1. Preheat oven to 350 degrees F. In a medium-sized bowl, combine graham cracker crumbs and butter; mix well and press into a 9- x 13-inch baking dish that has been coated with cooking spray.
2. Pour sweetened condensed milk evenly over crumb mixture, then sprinkle evenly with raisins, chocolate chips, nuts, and coconut.
3. Bake 25 to 30 minutes, or until lightly browned. Cool 10 minutes, then chill 30 minutes. Cut into bars and serve.

Note:

These freeze well, so why not make two batches so you can have one now and one on hand for unexpected company, or for another treat for the family.

Frozen S'mores Stack

If you think the idea of decadent chocolate ice cream and gooey marshmallows sandwiched between layers of graham crackers sounds good, then you're going to love sinking your teeth into our Frozen S'mores Stack!

Serves: 12

Chill Time: 4 Hr

What You'll Need:

- 1 (14.4-ounce) package honey graham crackers
- 1/2 gallon chocolate ice cream, softened
- 2 cups mini marshmallows
- 1 (17.75-ounce) jar hot fudge topping, divided
- 1 (8-ounce) container frozen whipped topping, thawed
- 2 (1.55-ounce) chocolate candy bars, coarsely chopped



What To Do:

1. Line the bottom of a 9- x 13-inch baking dish with 1/3 of the graham crackers.
2. In a large bowl, combine ice cream and marshmallows; gently stir until well combined. Spread 1/2 of ice cream mixture over graham crackers. Gently spread 1/2 of hot fudge over ice cream layer. Repeat layers with 1/3 of graham crackers, remaining ice cream mixture, and remaining hot fudge. Top with remaining graham crackers. Cover with whipped topping and sprinkle with candy bar pieces.
3. Cover and freeze 4 hours, or until frozen.

Blueberry Bread Pudding

Fresh blueberries add sparkle to our homemade easy recipe for Blueberry Bread Pudding. This delectable dessert recipe comes packed with the extra benefits of antioxidant-rich fresh blueberries.

Serves: 9

Cook Time: 50 Min

What You'll Need:

2 cups whole milk
6 eggs
1-1/4 cups sugar
2 teaspoons vanilla
1/2 teaspoon cinnamon
1/4 teaspoon salt
6 cups French bread, cut into 2-inch squares, keeping crusts on
1-1/2 cups fresh blueberries
3 tablespoons butter



What To Do:

1. Preheat oven to 350 degree F. Spray a 9 x 9-inch baking dish with cooking spray.
2. In large mixing bowl whisk together milk, eggs, sugar, vanilla, cinnamon and salt. Add bread cubes. Let sit for 30 minutes to 2 hours. Add blueberries. Pour mixture into prepared baking dish. Top with bits of butter.
3. Bake 45 to 55 minutes or until the custard is set. Let pudding cool 15 minutes. Serve warm or room temperature.

Classic Rice Pudding

Rice pudding is one of those comfort foods that just soothes the soul. Our recipe for Classic Rice Pudding takes this down-home dessert back-to-basics with its light vanilla flavor and creamy taste.

Serves: 8

Cook Time: 20 Min Chill Time: 2 Hr

What You'll Need:

- 8 cups (1/2 gallon) milk
- 1 cup uncooked long- or whole-grain rice
- 3 egg yolks, beaten
- 3/4 cup sugar
- 1/2 teaspoon vanilla extract



What To Do:

1. In a large pot, combine the milk, rice, egg yolks, and sugar. Bring to a boil over medium heat, and cook for 20 to 25 minutes, until thickened and the rice is tender, stirring frequently to keep the rice from sticking.
2. Remove from the heat, stir in the vanilla, and allow to cool slightly.
3. Spoon into a serving bowl or individual dessert dishes, and chill for 2 to 3 hours. Serve, or cover and keep chilled until ready to serve.

Note:

All you need to top this off just right is a generous dollop of whipped cream and a sprinkle of nutmeg just before serving!

Chocolate Mousse

Just one bite of this easy dessert recipe and you will never make mousse from a mix again! This Chocolate Mousse is a special occasion recipe that's easy enough to whip up any day of the week.

Serves: 6

Chill Time: 2 Hr

What You'll Need:

- 1 cup (6 ounces) semisweet chocolate chips
- 1 pint (2 cups) heavy cream
- 1/8 teaspoon instant coffee granules
- 1 teaspoon warm water



What To Do:

1. In a small saucepan, melt the chocolate over low heat until smooth, stirring constantly. Set aside until slightly cooled.
2. Place heavy cream in a large bowl and beat with an electric beater until soft peaks form. Gently fold in the chocolate.
3. In a cup, dissolve the instant coffee in the water then gently fold into the chocolate mixture. Cover and refrigerate until ready to serve.

Note:

For an extra-special way to serve this, spoon into individual serving cups and top with some additional whipped cream. Place the cups on plates and garnish with your favorite raspberry sauce and fresh fruit.

Banana Sundae Tarts

It's your turn to have the gang over and you don't know what to make for dessert. Try our Banana Sundae Tarts. After all, everybody loves banana sundaes, and you'll love how easy these tarts are to make all on your own.

Serves: 12

Chill Time: 20 Min

What You'll Need:

- 1 (4-serving) package instant vanilla or French vanilla pudding and pie filling
- 2 cups milk
- 2 medium-sized ripe bananas, sliced
- 2 (6-count) packages graham cracker tart shells (see Note)
- 1/2 cup semisweet chocolate chips
- 2 tablespoons half-and-half
- Whipped cream for garnish
- Chopped nuts for garnish
- Maraschino cherries or fresh strawberries for garnish



What To Do:

1. In a medium bowl, mix together pudding mix and milk; beat on low speed with an electric beater 1 to 2 minutes, until smooth.
2. Fold in bananas and pour mixture into tart shells, dividing mixture evenly between shells. Refrigerate 20 minutes, or until set.
3. Meanwhile, in a small saucepan, combine chocolate chips and half-and-half, and cook over a low heat, stirring until smooth. Spoon mixture over prepared tarts.
4. Before serving, garnish with whipped cream, nuts, and cherries.

Note:

No tart shells on hand? Use one 9-inch graham cracker pie crust.

Old-Fashioned Bread Pudding

When you're craving the classic tastes of the good old days this bread pudding will do the trick. Old-Fashioned Bread Pudding is made the way Grandma used to make it when she was a young girl and boy is it good!

Serves: 6

Cook Time: 50 Min

What You'll Need:

4 tablespoons (1/4 cup) butter, softened
2 cups milk
2 eggs
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon ground cinnamon
3 cups soft bread cubes (about 5 slices bread)
1/2 cup raisins



What To Do:

1. Preheat oven to 350 degrees F. Place butter in a small bowl. Scald milk (heat it to just below boiling), and pour it over the butter; stir to mix well.
2. Beat eggs in a large bowl. Gradually stir in milk mixture then stir in sugar, salt, and cinnamon. Place bread cubes and raisins in a 1-1/2-quart baking dish; pour in milk mixture. Stir gently to evenly moisten bread. Set baking dish in a larger pan; add hot water to larger pan to come about halfway up sides of baking dish.
3. Bake 40 to 45 minutes, or until knife inserted into pudding comes out clean. Serve warm or cold.

Note:

You know what would go great with this old-fashioned bread pudding? Real maple syrup, like the kind that many of us grew up on. There's nothing like it, and it's great for topping bread pudding recipes like this one. (It's also good on French toast, pancakes, and waffles!)

Apple Strudel

With all the traditional taste of a German-style strudel, our recipe for Apple Strudel uses a few shortcuts, like store-bought puff pastry, so you can get to enjoying in no time. This Old World Classic is as authentic as it gets!

Serves: 6

Cook Time: 20 Min

What You'll Need:

- 1 sheet (from a 1.25-ounce package) frozen puff pastry, thawed
- 1/3 cup sugar
- 2 teaspoons ground cinnamon
- 1 (20-ounce) can sliced apples, drained
- 1/3 cup raisins
- 1 egg, beaten



What To Do:

1. Preheat oven to 400 degrees F. Place pastry on a baking sheet and unfold. In a medium bowl, combine sugar and cinnamon; mix well.
2. Reserve 2 teaspoons sugar mixture. Add apples and raisins to remaining mixture; mix well. Let sit about 2 minutes; drain off any excess liquid.
3. Spoon mixture down center of dough. Cut slits in dough 1 inch apart lengthwise down each side of filling. Brush each 1-inch dough strip with beaten egg and crisscross strips over filling. Brush top of pastry with remaining egg and sprinkle with reserved sugar mixture.
4. Bake 20 to 25 minutes, or until golden. Serve warm, or allow to cool before serving.

Ultimate Fudgy Brownies

Our recipe for Ultimate Fudgy Brownies is going to make you forget about any other recipe for brownies you've ever tasted... They're that good. These homemade brownies are full of decadent, chocolatey flavor.

Yields: About 15 Brownies

Cook Time: 40 Min

What You'll Need:

- 1 cup (2 sticks) butter, melted
- 3/4 cup baking cocoa
- 2 cups sugar
- 4 eggs
- 1 cup all-purpose flour
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 package (12 ounces) semisweet chocolate chunks (2 cups) (See Note)
- 1 cup chopped walnuts (optional)



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Place melted butter in a large bowl; add cocoa and stir until well blended. Add sugar; mix well. Add eggs, one at a time, beating well after each addition. Add flour, vanilla, and salt; stir just until combined. Stir in chocolate chunks and nuts, if desired. Spread batter in baking dish.
3. Bake about 40 minutes, or until a toothpick inserted in center comes out clean. Let cool, then cut into serving-sized pieces.

Note:

Semisweet chocolate chips can be substituted for the chocolate chunks.



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Peanut Butter Chocolate Pizza

Pizza for dessert?! You'll love the combination of rich dark chocolate and creamy peanut butter in this dessert pizza that makes the perfect anytime dessert. We like to have the kids help out too, 'cause it's just that easy!

Serves: 12

Chill Time: 2 Hr

What You'll Need:

- 1 cup creamy peanut butter
- 1 cup (2 sticks) butter, melted
- 1-1/2 cups graham cracker crumbs
- 2 cups confectioners' sugar
- 1 (12-ounce) package semisweet chocolate chips, melted
- 1/4 cup chopped salted or unsalted peanuts
- 1/2 cup crispy rice cereal



What To Do:

1. Coat a 12-inch pizza pan with nonstick cooking spray.
2. In a large bowl, combine the peanut butter, butter, graham cracker crumbs, and confectioners' sugar; mix well with a wooden spoon.
3. Press the mixture evenly over the bottom of the pizza pan. Pour the melted chocolate evenly over the top then sprinkle with the peanuts and cereal.
4. Cover and chill 2 hours. Slice and serve immediately, or cover and keep chilled until ready to serve.

Baked Pear Tart

Enjoy sweet baked pears, a gooey cinnamon-sugar topping, and a delightfully flaky puff pastry crust with our recipe for Baked Pear Tart. It's perfect for chilly fall nights, especially when served with your favorite cup of tea.

Serves: 6

Cook Time: 40 Min

What You'll Need:

- 1 sheet frozen puff pastry, thawed (1/2 of a 17-ounce package)
- 4 large ripe pears, peeled, cored, and thinly sliced (see Note)
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 cup sour cream
- 1/4 cup firmly packed light brown sugar



What To Do:

1. Preheat oven to 375 degrees F.
2. On a lightly floured surface, roll out puff pastry to 10- x 15-inches. Place on a rimmed baking sheet. Lay pear slices on dough, slightly overlapping slices and covering the entire surface of the dough.
3. In a small bowl, combine granulated sugar and cinnamon; sprinkle over pears.
4. Bake 40 to 45 minutes, or until the pastry is golden; allow to cool.
5. In a small bowl, combine sour cream and brown sugar; stir until sugar is dissolved. Refrigerate until ready to use. When ready to serve, cut pear tart into squares and drizzle sour cream mixture on top.

Note:

No pears? Don't worry, apples will work just as well in this recipe!

Death by Chocolate

Death by Chocolate is one of our most requested recipes. This dessert is layer upon layer of chocolatey goodness in one easy trifle. It's a rich and decadent dessert that'll make you say, "OOH IT'S SO GOOD!!®"

Serves: 6

Cook Time: 40 Min

What You'll Need:

- 1 (19- to 21-ounce) package brownie mix, batter prepared according to package directions
- 1/4 cup coffee-flavored liqueur (see Note)
- 2 (3.9-ounce) packages instant chocolate pudding, prepared according to package directions
- 8 (1.4-ounce) chocolate-covered toffee candy bars (such as Skor or Heath), coarsely crushed
- 1 (12-ounce) container frozen whipped topping, thawed



What To Do:

1. Preheat oven and bake brownie batter in a 9- x 13-inch baking pan according to package directions; allow to cool completely.
2. Use a fork to prick holes in top of cooled brownies; drizzle with coffee liqueur.
3. Break up brownies into small pieces. Coarsely crush candy bars in a food processor or by gently tapping the wrapped bars with a hammer. Place half the brownies in bottom of a trifle dish or large glass serving bowl. Cover with half the pudding then one-third of the crushed candy and half the whipped topping. Repeat layers and top with the remaining crushed candy.
4. Cover and chill at least 2 hours before serving. Refrigerate any leftovers.

Note:

Instead of coffee liqueur, you can use a mixture of 1 teaspoon sugar and 1/4 cup leftover black coffee, or leave out the coffee flavoring entirely. It'll still taste just as delicious!



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