

# Freezer

# Desserts

to

# Die For!

by  
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Davis**

from 30 Day Gourmet

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A self-admitted dessert lover, Tammy has whipped up a delicious variety of treats for your freezer

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# Freezer Desserts to Die For!

**From 30 Day Gourmet**

Hello, dessert-lovers!

Everybody loves dessert, even if they won't admit it, right? But how many of us really take time to make all those scrumptious desserts we love from scratch? I'd say the answer is not too many, based on all the quick-and-easy, ready-to-bake cookies, brownies and pies you can buy at your local grocery store. Help is on the way with "Freezer Desserts to Die For!" Now you can make desserts from scratch, and keep them in your freezer, just like you do with the rest of your freezer cooking!

Why did I write this dessert book? Because I love dessert! It has always been my favorite part of the meal! My husband and I were married for 11 years before we had kids. During that 11 years, if Rob said "Let's go to \_\_ (insert the name of any restaurant here) \_\_ for dinner tonight.", my response would be "Oh, that sounds good! They have that awesome Brownie dessert I like!" or "Yeah... I love their Snickers' pie!" I knew the restaurant by their dessert menu. Sad, but true! Times have changed, though. Now, if he asks me if I want to go to dinner, my first question is "Can we get a baby-sitter?"

My love of dessert is hereditary, I'm sure. My great-grandfather ate dessert first, because he wanted to make sure he had room for it. Really! My mom adores dessert too. She has always made cakes and cookies from scratch. Fudge and peanut brittle, cream puffs with custard filling, pies and pie crust, cinnamon rolls with gooey topping. All homemade! She spoiled us with all these goodies and more when I was growing up!

When I first got married, I thought it was great to make "instant" everything. It didn't take too long before I realized that it might be quick and easy, but it didn't taste nearly as good as what I was used to. And, it cost more. Not a good trade! So I started cooking more from scratch, including desserts. I started offering to bring a dessert to potlucks, office parties, etc. Then I started getting requests... "Will you bring that cheesecake thing you made last time?" and "When are you making those chocolate chip cookies for us again?" Or the best compliment of all, "Will you share that recipe with me?"

Most of the recipes in "Freezer Desserts to Die For!", I've been making for years. But I haven't tried to freeze most of them until I decided to do this book. And I've discovered it's a wonderful thing to have dessert in the freezer! I've saved time, money and trips to the grocery store! No more late night trips to the store because of a craving, when there isn't anything sweet in the house! I was very happy with the wide variety of desserts I found that freeze well. Cookies, candy, cakes, pie fillings, cheesecake and even fruit salads! I'm sure you'll find some new favorites in the pages ahead! I hope you enjoy the time-saving tips and the helpful hints as much as you enjoy the recipes you try

Let's eat dessert!

**Tammy**

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## SNACK AND DESSERT RECIPES

### Cherry Delight

Recipes	1	2	3	4	5	6
<b>Servings:</b>	16	32	48	64	80	96
<b>Makes:</b>	10 C.	20 C.	30 C.	40 C.	50 C.	60 C.
<b>Ingredients:</b>						
Cherry pie filling	20 oz.	40 oz.	60 oz.	80 oz.	100 oz.	120 oz.
Crushed pineapple, drained	15 oz.	30 oz.	45 oz.	60 oz.	75 oz.	90 oz.
Sweetened condensed milk	14 oz.	28 oz.	42 oz.	56 oz.	70 oz.	84 oz.
Nondairy whipped topping, thawed	16 oz.	32 oz.	48 oz.	64 oz.	80 oz.	96 oz.
Mini-marshmallows	10 oz.	20 oz.	30 oz.	40 oz.	50 oz.	60 oz.

#### Assembly Directions:

By hand, stir together the pie filling, pineapple and sweetened condensed milk. Mix well. Fold in the whipped topping and the marshmallows. Stir until well mixed.

#### Freezing Directions:

Put foil muffin cups on a cookie sheet and spoon the mixture into the cups. Put the cookie sheet with the filled cups in the freezer. Once the dessert is frozen, dump the cups into a freezer bag. Label, seal and freeze. Or, put the mixture into a rigid container. Seal, label and freeze.

#### Serving Directions:

Take as many foil cups out at a time as you need. Thaw a few minutes on the counter, until they're spoonable. Or, if you froze it all in a container, thaw it in the refrigerator for a couple of hours, until it's spoon-able. Serve while still cold.

#### Comments:

This tasty dessert is very quick and easy to make. It's such a pretty pink color! Great for a baby shower when you know it's going to be a girl.



#### Nutritional Info:

Per Serving: 283 Calories; 9g Fat (29.1% calories from fat); 3g Protein; 49g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 50mg Sodium. Exchanges: 1/2 Fruit; 2 Fat; 2-1/2 Other Carbohydrates.

## SNACK AND DESSERT RECIPES

### Cheater's Chocolate Chip Cheesecake

Recipes:	1	2	3	4	5	6
Servings:	24	48	72	96	120	144
Ingredients:						
Cream cheese	16 oz.	32 oz.	48 oz.	64 oz.	80 oz.	96 oz.
Sugar	1/2 C.	1 C.	1-1/2 C.	2 C.	2-1/2 C.	3 C.
Eggs	1	2	3	4	5	6
Purchased refrigerated chocolate chip cookie dough, frozen	2 rolls	4 rolls	6 rolls	8 rolls	10 rolls	12 rolls

#### Assembly Directions:

Put cream cheese, sugar and egg in a mixer bowl. Beat until combined. Spray 9x13 pan with cooking spray. Take 1 roll of cookie dough out of the freezer. Open the package, and slice the frozen dough in about 1/2" thick slices. Put the slices on the bottom of the 9x13 pan to cover it. Use the whole package on the bottom. Pour the cream cheese mixture over the cookie dough and spread evenly edge to edge. Take the second roll of cookie dough out of the freezer and slice it as you did the first. Cover the cream cheese layer with the cookie slices. Use broken pieces to fill in holes and cover the entire surface. Bake at 325 degrees for 45 minutes. Use the jiggle test to check if it's done. Also watch the edges to make sure they don't get too brown. Cool completely.

#### Freezing Directions:

Cover pan with plastic wrap and foil. Seal, label and freeze. OR Cut into squares. Put family-sized servings in freezer bags or rigid containers. Seal, label and freeze. OR Put each piece in a sandwich bag and put all the sandwich bags in a freezer bag. Seal, label and freeze.

#### Serving Directions:

If you froze the whole pan, thaw it about 24 hours in the refrigerator. If you froze individual pieces, thaw in the refrigerator or on the counter for a few minutes. Serve cold.

#### Variations:

\*\*Make two 8x8 pans instead of one 9x13. Use one cookie dough roll per pan... half for the bottom and half for the top. Divide the cream cheese mixture between the pans. Bake both at the same time, still for about 45 minutes each.

\*\*This recipe works great with the rolls of chocolate chip dough, and the chocolate chip with walnuts dough.

\*\* I've also made this using the recipe for Tammy's Favorite Chocolate Chip Cookies, instead of the purchased cookie dough. It was very yummy!! It's rather time consuming to put little spoonfuls of dough on top of the cream cheese layer to cover it. Freeze the homemade dough into rolls and slice it like you do with the purchased dough.

#### Comments:

This is an awesome recipe! Everybody loves it and asks me to make it again and again. It's a recipe everyone will think you slaved over, but it is so easy!

#### Nutritional Info:

Per Serving: 273 Calories; 15g Fat (50.3% calories from fat); 4g Protein; 31g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 147mg Sodium.

Exchanges: 3 Fat; 2 Other Carbohydrates.



## SNACK AND DESSERT RECIPES

### Brownie Pie

Recipes:	1	2	3	4	5	6
Servings:	8	16	24	32	40	48
<b>Ingredients:</b>						
Butter or margarine	1/2 C.	1 C.	1-1/2 C.	2 C.	2-1/2 C.	3 C.
Semi-sweet chocolate morsels	1 C.	2 C.	3 C.	4 C.	5 C.	6 C.
Flour	2 C.	4 C.	6 C.	8 C.	10 C.	12 C.
Sugar	1 C.	2 C.	3 C.	4 C.	5 C.	6 C.
Eggs	2	4	6	8	10	12
Milk	1/4 C.	1/2 C.	3/4 C.	1 C.	1-1/4 C.	1-1/2 C.
Vanilla	1/4 t.	1/2 t.	3/4 t.	1 t.	1-1/4 t.	1-1/2 t.
Nuts, chopped	1/2 C.	1 C.	1-1/2 C.	2 C.	2-1/2 C.	3 C.
Unbaked pie crust, homemade or purchased	1	2	3	4	5	6

#### Assembly Directions:

Put butter and chocolate morsels in a glass measuring cup or microwave-safe dish. Microwave for 30 seconds at a time on 50% power, until melted together. In a large bowl, mix together the flour and sugar. Add the eggs, milk and vanilla. Mix well. Stir in the melted butter/chocolate mixture. Add the nuts and mix well. Put the pie crust in the pie plate and flute the edges. Pour the batter into the pie shell. Bake at 350 degrees for 1 hour.

#### Freezing Directions:

Let pie cool completely. To freeze the pie whole, cover with plastic wrap and then foil. Seal, label and freeze. To freeze individual slices, slice cooled pie and wrap pieces in plastic wrap and then foil. Seal, label and freeze.

#### Serving Directions:

To serve the whole pie, let it thaw in the refrigerator for 24 hours. Slice, and warm each piece in the microwave, if desired. To serve individual pieces, remove the number needed. Heat each piece in the microwave until thawed and warm. Serve warm slices with vanilla ice cream and a drizzle of chocolate syrup.

#### Comments:

This is a rich fudgey dessert. Your family and friends will think they're at a restaurant when you serve this with ice cream and chocolate syrup! This recipe makes a very thick batter. I tried freezing the batter in a container and baking the pie after it thawed. The batter was so thick when chilled, I couldn't get it out of the container! Baking before freezing is definitely better!

#### Nutritional Info:

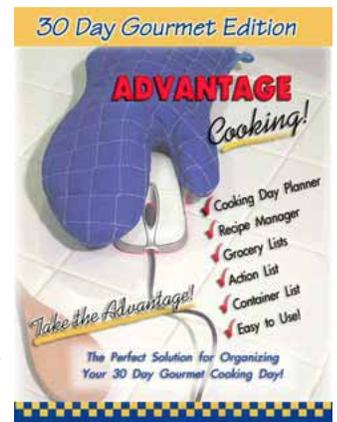
Per Serving: 581 Calories; 30g Fat (44.6% calories from fat); 9g Protein; 74g Carbohydrate; 3g Dietary Fiber; 47mg Cholesterol; 300mg Sodium.  
Exchanges: 2-1/2 Grain (Starch); 1/2 Lean Meat; 5-1/2 Fat; 2-1/2 Other Carbohydrates.



## 30 Day Gourmet Edition of the Advantage Cooking Software

Looking for a better way to organize your recipes, cooking supplies and grocery lists for freezer cooking? Let the **30 Day Gourmet Edition of the Advantage Cooking Software** help you! This fully downloadable software is available from 30 Day Gourmet, Inc. for \$34.95. Use the included recipes or easily add your own. Group them together based on how you cook. Once you've selected which recipes you want to make, the **30 Day Gourmet Edition of the Advantage Cooking Software** quickly gives you a detailed shopping list. To help your cooking day go smoothly, use the variety of reports offered.

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