**Chocolate Italian Love Cake**

1 package chocolate cake mix (I used Betty Crocker Chocolate Fudge), and the ingredients needed to make the cake according to the package (do not use pudding in the mix cake mix)

2 lbs. ricotta cheese (2 pints or 4 cups)

4 eggs

¾ cup sugar

1 tsp. pure vanilla extract

1 (5.1 oz.) package instant chocolate pudding mix

1 cup cold milk

8 oz. Cool Whip, thawed

1. Preheat your oven to 350 and spray a 9x13 inch pan with nonstick spray.
2. In a large bowl, mix together your cake mix according to the directions on the box. Set aside.
3. In another bow, using a hand mixer, beat together the ricotta cheese, eggs, sugar, and vanilla until smooth.
4. \*The following directions are correct. The layers switch during the baking time!
5. Pour the cake batter into the prepared baking dish. Spread to fill the pan evenly. Once the cake batter is in place, carefully pour the cheese mixture evenly over the top of the cake batter. Spread to cover the cake batter as best as you can.
6. Bake the cake at 350 for 1 hour. Remove from the oven and allow to cool completely before frosting.
7. Once the cake is cool, stir the pudding mix and milk together with a whisk until combined. Carefully, fold the Cool Whip into the pudding until combined.
8. Spread the pudding mixture over the top of the cooled cake. Cover the cake and refrigerate at least 6 hours before serving. It tastes even better the next day.

**Baked Oatmeal II**

3 cups rolled oats

1 cup brown sugar

2 teaspoons ground cinnamon

2 teaspoons baking powder

1 teaspoon salt

1 cup milk

2 eggs

1/2 cup melted butter

2 teaspoons vanilla extract

3/4 cup dried cranberries

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, mix together oats, brown sugar, cinnamon, baking powder, and salt. Beat in milk, eggs, melted butter, and vanilla extract. Stir in dried cranberries. Spread into a 9x13 inch baking dish.
3. Bake in preheated oven for 40 minutes.

**Buffalo Chicken Pasta Salad**

Kosher salt
1 pound rigatoni noodles
1 pound cooked chicken, diced (I love using leftover wing meat)
4 stalks celery, cut into small dice (about 2 cups), plus chopped leaves, for garnish
1/2 bunch green onions, green parts only, sliced (about 1/2 cup)
1 1/2 cups mayonnaise
1/2 cup crumbled blue cheese
5 tablespoons lemon juice
3 tablespoons Dijon mustard
2 to 4 tablespoons hot sauce
2 tablespoons dark, dark, DARK beer
2 tablespoons honey
1 teaspoon ground black pepper
1 teaspoon cayenne (or togarashi if you have it!)

In a large pot of heavily salted boiling water, cook the rigatoni according to the package directions for al dente. Drain and (once cooled) add to a large bowl along with the chicken, celery and green onions. Toss well.

In a medium bowl, combine the mayonnaise, blue cheese, lemon juice, mustard, hot sauce, beer, honey, black pepper, cayenne and 2 teaspoons salt. Stir until smooth, then add to the bowl with the rigatoni. Taste and adjust the seasoning as needed.

Refrigerate for 1 to 3 hours to allow the flavors to meld. Garnish with chopped celery leaves before serving.

**Hershey’s Best Brownies**

1 cup (2 sticks) butter

2 cups sugar

2 teaspoons vanilla extract

4 eggs

3/4 cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa

1 cup flour

1/2 teaspoon baking powder

1/4 teaspoon salt

1 cup chopped nuts (optional)

Heat oven to 350°F. Grease 13x9x2­inch baking pan. 2. Place butter in large microwave­ safe bowl. Microwave at MEDIUM (50%) 2 to 2­ 1/2 minutes or until melted. Stir in sugar and vanilla. Add eggs, one at a time, beating well with spoon after each addition. Add cocoa; beat until well blended. Add flour, baking powder and salt; beat well. Stir in nuts, if desired. Spread batter into prepared pan. 3. Bake 30 to 35 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Makes 24 brownies.

**Gob Cake from Pennsylvania**

--CAKE--

1 pkg. (16.5 oz) Duncan Hines Dark Chocolate cake mix
1/4 cup cooking oil
4 eggs
1 pkg. (3 oz.) instant chocolate pudding
1 1/2 cups milk

--FILLING--

5 T. flour
1 cup milk

1 t. vanilla

1 cup butter

1 cup granulated sugar (not powdered sugar)

FOR THE CAKE:

Grease two 10” x 15” cookie sheets with butter or grease and flour parchment paper. Mix together the above ingredients. Divide between the two pans. Bake at 350 for 15- 20 minutes.

FOR THE FILLING:

In a small saucepan, whisk flour into milk and heat, stirring constantly, until it thickens. Remove from heat and let it cool to room temperature. It must be completely cool before you use it in the next step. Stir in vanilla.

Cream the butter and sugar together until light and fluffy. Add the completely cooled filling mixture and beat it until it is light and fluffy. Frost the top of one cake. Place other cake on top and cut into 24 squares.

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| **Baked Buttermilk Donuts**This recipe requires the use of a donut pan.2 cups cake flour, sifted3/4 cup granulated sugar2 teaspoons baking powder1 teaspoon salt½ teaspoon nutmeg3/4 cup buttermilk2 eggs2 tablespoons butter, melted1 teaspoon vanilla extract |

Preheat oven to 375. Grease and flour pan. Sift together flour, sugar, baking powder, salt and nutmeg in a large mixing bowl. Stir in buttermilk, eggs, butter and vanilla; beat until just combined. Fill each well 2/3 full. Bake 10-12 minutes, until the top of the donuts spring back when lightly touched. Cool 5 minutes in pan; invert onto cooling rack and cool completely. Glaze and decorate as desired.

**Make-It-Mine Doughnuts**

Coat six indentations of a standard-size doughnut pan with cooking spray; set aside. In a medium bowl stir together 1 cup flour, 1/3 cup sugar, 1 teaspoon baking powder, Spice\*, ½ teaspoon salt, and 1/8 teaspoon baking soda. Using a pastry blender, cut in ¼ cup cubed butter until mixture resembles fine crumbs. Combine 1 lightly beaten egg, Stir-In\*\*, and 1/3 cup low-fat yogurt or light sour cream. Add egg mixture all at once to flour mixture; stir just until combined (do not over mix). Spoon batter into a pastry bag fitted with a ½ inch round tip. Pipe into the prepared doughnut pan. Lightly coat a sheet of plastic wrap with cooking spray. Place plastic wrap, coated side down, over filled doughnut pan. Chill 2 to 24 hours. Preheat oven to 350. Remove plastic wrap. Bake 15 minutes or until doughnuts are golden brown and spring back when lightly touched. Cool in pan on a wire rack for 5 minutes. Carefully invert pan to remove doughnuts. When cool enough to handle glaze\*\*\*. Makes 6 doughnuts.

\*Spice: for chocolate doughnuts add 3 tablespoons unsweetened cocoa powder and 1 teaspoon vanilla. For pumpkin doughnuts add 1 teaspoon pumpkin pie spice.

\*\*Stir-In: for chocolate doughnuts stir in ¼ cup apple sauce. For pumpkin doughnuts stir in ¼ cup canned pumpkin.

\*\*\*Glazes/Frostings (invert doughnut into the glaze/frosting or drizzle/spread over the doughnut):

Maple Glaze:

1 cup powdered sugar

2 tablespoons pure maple syrup

½ - 1 tablespoon milk

½ teaspoon cinnamon

Cream Cheese Frosting Glaze:

½ cup cream cheese, softened

2 ½ tablespoon butter, softened

2 cups powdered sugar (may need more)

1 teaspoon lemon zest

½ teaspoon vanilla

Beat cream cheese and butter together until fluffy and smooth. Slowly beat in powdered sugar until creamy and then beat in lemon zest and vanilla.

 Cinnamon Sugar Topping:

 ½ cup sugar

 ½ teaspoon cinnamon

 4 tablespoons butter, melted

 Mix the sugar and cinnamon together in a bowl. Brush the melted butter on

all sides of the doughnuts. Sprinkle with, or dip into the cinnamon sugar.

Chocolate Glaze:

 1 cup powdered sugar

 3 tablespoons unsweetened cocoa powder

 3-4 tablespoons milk

Chocolate Frosting:

 2-3 tablespoons heavy cream or milk

 2/3 cup powdered sugar

 3 tablespoons butter, softened

 ¼ cup unsweetened cocoa powder

**Pittsburgh Potatoes**

1 (2 lb) bags frozen hash browns

1 (10 3/4 ounce) cans cream of mushroom or cream of chicken soup (do not add water)

1 (16 ounce) containers sour cream (light or fat free)

1 small onion, chopped (optional)

4 cups fancy shredded sharp cheddar cheese

salt and pepper

cayenne pepper (optional)

Preheat oven to 375.

In a large mixing bowl mix all ingredients (make sure that the hash browns are still frozen).

Spread mixture evenly in to a 13x9 glass baking pan.

Bake for 45 minutes.

Let cool for about 3-5 min and serve. Also good the reheated.