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Pound Cake

INGREDIENTS:

- * 2 egg whites
- * 1 egg yolk
- * 1 3/4 cups all-purpose flour
- * 1 teaspoon baking powder
- * 1/2 teaspoon baking soda
- * 2/3 cup milk
- * 1 tablespoon vanilla extract
- * 3/4 cup butter
- * 1/2 cup white sugar
- * 1/4 cup confectioners' sugar
- * 1/4 cup brown sugar

DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch loaf pans. Sift together the flour, baking powder and baking soda, set aside.
2. In a medium bowl, cream together the butter, white sugar, confectioners sugar and brown sugar until smooth. Add egg whites and egg yolks, beating after each addition. Stir in the vanilla. Stir in the dry

ingredients alternately with the milk. Divide the batter evenly between the two pans.

3. Bake for 60 to 70 minutes in the preheated oven, until a toothpick inserted in the center of the cake comes out clean. Cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

Basic Cheesecake

INGREDIENTS:

- * 1 cup graham cracker crumbs
- * 1/4 cup finely chopped walnuts
- * 3 tablespoons brown sugar
- * 1 tablespoon ground cinnamon
- * 1/2 teaspoon ground nutmeg
- * 5 tablespoons butter, melted
- *
- * 3 (8 ounce) packages cream cheese
- * 1 cup white sugar
- * 1 cup sour cream
- * 1 cup heavy cream
- * 3 tablespoons all-purpose flour
- * 1 tablespoon vanilla extract
- * 3 eggs

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, chopped walnuts, brown sugar, cinnamon, nutmeg and melted butter. Mix well and press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool.

2. In a large bowl, beat cream cheese and sugar together until smooth. Beat in sour cream and heavy cream. Blend in the flour and vanilla. With mixer on low speed, add eggs one at a time. Pour batter over crust.

3. Bake in the preheated oven for 60 to 70 minutes, or until center is almost set (filling will be soft).

Refrigerate at least 6 hours or overnight before removing from pan.

Strawberry Cheesecake

INGREDIENTS:

- * Filling
- * 1 cup skim milk
- * 1 cup SLENDA® No Calorie Sweetener, Granular
- * 1 (.25 ounce) package unflavored gelatin
- * 1 pound fat free cream cheese
- * 8 ounces reduced fat cream cheese
- * 1/2 cup plain nonfat yogurt
- * 2 teaspoons vanilla extract
- * 1/4 teaspoon almond extract
- *
- * Crust
- * 30 Reduced-Fat Chocolate Wafer Cookies
- * 3 tablespoons light margarine
- *
- * Topping
- * 1/3 cup SLENDA® No Calorie Sweetener, Granular
- * 1 tablespoon cornstarch
- * 18 ounces no sugar added frozen strawberries

DIRECTIONS:

1. Pour milk and SLENDA® Granular into a medium saucepan. Sprinkle gelatin over the top. Let stand for 2 minutes (this gives the gelatin a chance to absorb some milk so it won't form lumps when heated). Cook over medium heat until the mixture just begins to bubble, stirring often. Remove from heat and cool at room temperature for approx. 15 minutes.

2. Make crust while the milk mixture is cooling. Melt margarine in a small saucepan. Place cookies in the bowl of a food processor and process until the cookies are finely crushed*. Place crumbs in a medium mixing bowl, add melted margarine and mix until all the

crumbs are coated. Press crust into a 9-inch pie tin or an 8-inch springform pan. Set aside.

3. Place cream cheese, and extracts in a medium mixing bowl. Mix on medium speed until there are no visible lumps (approx. 1-2 minutes). Scrape sides. Add yogurt and mix well (approx. 30 seconds). Scrape sides. Add cooled milk mixture. Mix well (approx. 30 seconds).

4. Pour filling over cookie crust. Cover cheesecake with plastic wrap and chill approx. 2 hours.

5. Prepare topping. Thaw strawberries and reserve juice. Pour juice in a small saucepan. Add cornstarch and SPLENDA® Granular. Stir well. Cook over medium-high heat, stirring constantly. Simmer until mixture becomes clear and very thick. Remove from heat and fold into thawed strawberries. Refrigerate until ready to serve. Pour topping over cheesecake just before serving.

Basic Chocolate Cake

INGREDIENTS:

- * 1 (18.25 ounce) package devil's food cake mix
- * 1 (3.9 ounce) package instant chocolate pudding mix
- * 2 cups sour cream
- * 1 cup melted butter
- * 5 eggs
- * 1 teaspoon almond extract
- * 2 cups semisweet chocolate chips

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch Bundt pan.

2. In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, melted butter, eggs and almond extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Blend in chocolate chips. Pour batter into prepared pan.

3. Bake in preheated oven for 50 to 55 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Coffee Cake

INGREDIENTS:

- * 1/2 cup butter
- * 1 cup white sugar
- * 2 eggs
- * 2 cups all-purpose flour
- * 1 teaspoon baking soda
- * 1 teaspoon baking powder
- * 1 cup sour cream
- * 1 teaspoon vanilla extract
- * 1 cup chopped walnuts
- * 1/2 cup confectioners' sugar
- * 2 teaspoons ground cinnamon
- * 2 tablespoons butter, melted

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan. Combine the flour, baking soda and baking powder; set aside.

2. In a medium bowl, cream together the sugar, butter and eggs until smooth. Add the flour mixture and beat until smooth. Finally, stir in the sour cream and vanilla. In a separate bowl, combine the nuts, confectioners' sugar and cinnamon.

3. Spread half of the batter into the 9x9 inch pan. Sprinkle a layer of the nut mixture, then spread the remaining batter and top with the rest of the nut mixture. Spread the melted butter over the top.

4. Bake for 1 hour in the preheated oven, until cake springs back to the touch.

Strawberry Shortcake

INGREDIENTS:

- * 3 pints fresh strawberries
- * 1/2 cup white sugar
- * 2 1/4 cups all-purpose flour
- * 4 teaspoons baking powder
- * 2 tablespoons white sugar
- * 1/4 teaspoon salt
- * 1/3 cup shortening
- * 1 egg
- * 2/3 cup milk
- * 2 cups whipped heavy cream

DIRECTIONS:

1. Slice the strawberries and toss them with 1/2 cup of white sugar. Set aside.

2. Preheat oven to 425 degrees F (220 degrees C). Grease and flour one 8 inch round cake pan.

3. In a medium bowl combine the flour, baking powder, 2 tablespoons white sugar and the salt. With a pastry blender cut in the shortening until the mixture resembles coarse crumbs. Make a well in the center and add the beaten egg and milk. Stir until just combined.

4. Spread the batter into the prepared pan. Bake at 425 degrees F (220 degrees C) for 15 to 20 minutes or until golden brown. Let cool partially in pan on wire rack.

5. Slice partially cooled cake in half, making two layers. Place half of the strawberries on one layer and top with the other layer. Top with remaining strawberries and cover with the whipped cream.

Apple Pie

INGREDIENTS:

- * 1/2 cup apple juice
- * 1/2 cup white sugar
- * 1/2 cup butter

- * 6 Golden Delicious apples - peeled, cored and sliced
- * 1/2 cup white sugar
- * 2 tablespoons cornstarch
- * 2 (9 inch) unbaked pie crusts

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Combine the apple juice, 1/2 cup white sugar and the butter in a sauce pan and heat until melted. Add the apples and cook until fruit is tender.
3. Combine 1/2 cup of the sugar with the cornstarch. Stir into the fruit mixture, then cook until thickened. Cool then pour into the pie shell. Cover with the top crust and seal.
4. Bake at 350 degrees F (175 degrees C) until golden brown.

Banana Cream Pie

INGREDIENTS:

- * 1 (9 inch) baked pie shell
- * 3 tablespoons cornstarch
- * 1 1/3 cups water
- * 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
- * 3 egg yolks, beaten
- * 2 tablespoons butter or margarine
- * 1 teaspoon vanilla extract
- * 3 bananas, sliced and dipped in
- * lemon juice from concentrate and drained
- * Whipping cream, whipped

DIRECTIONS:

1. In heavy saucepan, dissolve cornstarch in water; stir in EAGLE BRAND® and egg yolks. Cook and stir until thickened and bubbly.

2. Remove from heat add butter and vanilla. Cool slightly. Arrange 2 sliced bananas on bottom of prepared pie shell. Pour filling over bananas; cover.

3. Chill 4 hours or until set. Spread top with whipped cream; garnish with remaining banana slices. Refrigerate leftovers.

Blue Berry Muffins

INGREDIENTS:

- * 1/2 cup unsalted butter
- * 1 1/4 cups white sugar
- * 1/2 teaspoon salt
- * 2 eggs
- * 2 cups all-purpose flour, divided
- * 2 teaspoons baking powder
- * 1/2 cup buttermilk
- * 1 pint fresh blueberries - rinsed, drained and patted dry
- * 2 tablespoons white sugar

DIRECTIONS:

1. Position rack in the middle of oven. Preheat oven to 375 degrees F (190 degrees C). Spray the top of a muffin pan with non-stick coating, and line with paper liners.

2. In a large bowl, cream together the butter, 1 1/4 cups sugar and salt until light and fluffy. Beat in the eggs one at a time. Mix together 1 3/4 cup of the flour and baking powder. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Crush 1/4 of the blueberries, and stir into the batter. Mix the rest of the whole blueberries with the remaining 1/4 cup of the flour, and fold into the batter. Scoop into muffin cups. Sprinkle tops lightly with sugar.

3. Bake in preheated oven for 30 minutes, or until golden brown, and tops spring back when lightly tapped.

Southern Pecan Pie

INGREDIENTS:

- * 3 eggs
- * 1 cup white sugar
- * 1 cup corn syrup
- * 2 tablespoons butter, melted
- * 1 teaspoon vanilla extract
- * 1/4 teaspoon salt
- * 1 1/2 cups pecan halves
- * 1 recipe pastry for a 9 inch single crust pie

DIRECTIONS:

1. Preheat oven to 400 degrees F (205 degrees C).
2. Beat eggs slightly in medium bowl. Beat in sugar, and then blend in syrup, butter or margarine, vanilla, salt, and pecans. Pour filling into unbaked pie shell.
3. Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking 35 to 40 minutes; the pie will be brown and slightly puffed.