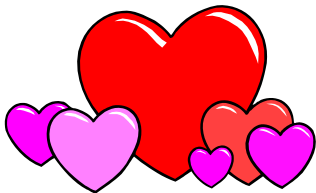


Greg Conrad's Favorite Dessert that Martha Makes for Him

Easy Peanut Butter Ice Cream Pie

(Sweets for my sweetheart)



1 cup crunchy peanut butter
1 8 oz. package of cream cheese
½ cup milk
1 cup confectioners sugar
1 large Cool Whip (12 oz.)
Graham Cracker or Oreo Pie Shells
Mix first four ingredients together.
Fold into pie shells.
Freeze.



Maria's

Cranberry-Apple Bake

Ingredients

3 Granny Smith apples, cored and cut into 1-inch pieces (about 4 cups)
2 cups whole fresh cranberries
¾ cup sugar
1-1/2 cups old-fashioned oats (not quick-cook)
½ cup packed light-brown sugar
⅓ cup all-purpose flour
½ cup chopped pecans
½ cup (1 stick) unsalted butter, melted

Servings: 8 servings Prep: 15 mins

Directions

1. Heat oven to 350 degrees F. Butter a 2-quart baking dish.
2. In a large bowl, mix together the apples (unpeeled), cranberries and sugar. Spoon into prepared baking dish.
3. In the same bowl, mix together the oats, brown sugar, flour and pecans. Stir in the melted butter.
4. Sprinkle the oatmeal mixture evenly over the top of the apples. Bake at 350 degrees F for 45 minutes until bubbly and apples are tender. Serve warm or cold with a scoop of ice cream, if desired.

Brittany's

MILLION DOLLAR PIE

Ingredients

1 largest Cool Whip
1 c. chopped pecans
½ c. fresh lemon juice
1 med. crushed pineapple, drained
1 can condensed Eagle Brand milk
2 graham crackers crusts
Some grated lemon rind

Empty Cool Whip, drained pineapple, chopped pecans in large mixing bowl. Add Eagle Brand milk and fresh lemon juice to above ingredients. Stir well. Mixture will thicken. Pour into 2 graham cracker crusts and place in refrigerator to chill for about 1-2 hours before serving.

Lanny's Pound Cake

16 ounces unsalted butter, cut into pieces and softened, plus 1 tablespoon
16 ounces cake flour, plus 2 tablespoons
16 ounces sugar
9 large eggs, room temperature
1 teaspoon vanilla extract
1/2 teaspoon kosher salt



Arrange a rack in the middle of the oven and heat to 350 degrees F.

Coat a 10-inch aluminum tube pan or 2 (9 by 5-inch) loaf pans with 1 tablespoon of butter and dust with 2 tablespoons of the flour.

Cream together the remaining 16 ounces of butter and the sugar in the bowl of a stand mixer for 5 minutes on medium speed, using the paddle attachment. Stop once to scrape down the sides of the bowl with a spatula. With the mixer running at the lowest speed, add the eggs, 1 at a time, making sure each egg is fully incorporated before adding the next. Again, stopping once to scrape down the sides of the bowl. This will take approximately 3 minutes and the mixture may look curdled. Add the vanilla and salt and beat on medium speed for 30 seconds.

With the mixer on the lowest speed, add the flour in 3 installments, making sure each portion is fully incorporated before adding the next. After the final addition, scrape down the sides of the bowl and then beat for 30 seconds on medium speed until almost smooth.

Scoop the batter into the prepared pan(s), dividing evenly if using 2 pans. Bake for 1 hour or until the internal temperature reaches 210 degrees F on an instant-read thermometer. The crust will be golden brown and will spring back when pressed, but the crack around the center will appear moist.

Remove the cake from the oven to a cooling rack for 10 minutes. Remove the cake from the pan(s) and cool on the rack. Store the cake on the rack covered with a tea towel for up to 3 days.



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