

## -- Spencer's Weekly Recipes --

### Contest-Winning Easy Tiramisu



14 vanilla wafers, divided  
1 tsp. instant coffee granules  
2 tbsp. hot water  
2 snack-size cups (3-1/2 oz. each) vanilla pudding  
1/4 cup whipped topping  
1 tsp. baking cocoa

- Set aside 4 vanilla wafers; coarsely crush remaining wafers. Divide wafer crumbs between 2 dessert dishes.
- In a small bowl, dissolve coffee granules in hot water. Drizzle over wafer crumbs. Spoon pudding into dessert dishes. Top with whipped topping; sprinkle with cocoa. Garnish with reserved vanilla wafers.
- <https://www.tasteofhome.com/recipes/contest-winning-easy-tiramisu/>



### Pineapple Orange Cake

- 1 pkg. yellow cake mix (regular size)
- 1 can (11 oz.) mandarin oranges, undrained
- 4 large egg whites
- 1/2 cup unsweetened applesauce
- **TOPPING:**
- 1 can (20 oz.) crushed pineapple, undrained
- 1 pkg. (1 oz.) sugar-free instant vanilla pudding mix
- 1 carton (8 oz.) reduced-fat whipped topping



#### Directions

- In a large bowl, beat cake mix, oranges, egg whites and applesauce on low speed for 2 min. Pour into a 13x9-in. baking dish coated with cooking spray.
- Bake at 350° for 25-30 min. or until a toothpick inserted in the center comes out clean. Cool on a wire rack.
- In a bowl, combine pineapple and pudding mix. Fold in whipped topping just until blended. Spread over cake. Refrigerate for at least 1 hour before serving.

<https://www.tasteofhome.com/recipes/pineapple-orange-cake/>

### Marshmallow Fudge



- 1-1/3 cups semisweet chocolate chips
- 2/3 cup fat-free sweetened condensed milk
- 1 teaspoon vanilla extract
- 1-1/3 cups miniature marshmallows
- 2 whole reduced-fat graham crackers, broken into bite-sized pieces

#### Directions

- Line an 8-in. square pan with foil and coat with cooking spray; set aside. In a small heavy saucepan over low heat, melt chocolate chips with milk; stir until smooth. Remove from the heat; cool for 2 min. Stir in vanilla. Fold in marshmallows and graham crackers.
- Pour into prepared pan. Refrigerate for 1 hour or until firm.
- Using foil, lift fudge out of pan. Discard foil; cut into 48 pieces.

<https://www.tasteofhome.com/recipes/marshmallow-fudge/>

## Sparkling Cider Pound



### Cake

3/4 cup butter, softened  
1-1/2 cups sugar  
3 large eggs, room temperature  
1-1/2 cups all-purpose flour  
1/4 tsp. baking powder  
1/4 tsp. salt  
1/2 cup sparkling apple cider

#### GLAZE:

3/4 cup confectioners' sugar  
3 to 4 tsp. sparkling apple cider

#### Directions

- Preheat oven to 350°. Line bottom of a greased 9x5-in. loaf pan with parchment; grease paper.
- In a large bowl, cream butter and sugar until light and fluffy, 5-7 min. Add eggs, 1 at a time, beating well after each addition. In another bowl, whisk flour, baking powder and salt; add to creamed mixture alternately with cider, beating well after each addition.
- Transfer to prepared pan. Bake 40-50 min. or until a toothpick inserted in center comes out clean. Cool in pan 10 min. before removing to a wire rack to cool completely.
- In a small bowl, mix glaze ingredients until smooth; spoon over top of cake, allowing it to flow over sides.

<https://www.tasteofhome.com/recipes/sparkling-cider-pound-cake/>

I'LL TAKE MY  
EGGS IN A  
CAKE PLEASE.

## Chocolate Billionaires

1 pkg. (14 oz.) caramels  
3 tbsp. water  
1-1/2 cups chopped pecans  
1 cup Rice Krispies  
3 cups milk chocolate chips  
1-1/2 tsp. shortening



#### Directions

- Line 2 **baking sheets** with waxed paper; grease the paper and set aside. In a large heavy saucepan, combine the caramels and water; cook and stir over low heat until smooth. Stir in pecans and cereal until coated. Drop by teaspoonfuls onto prepared pans. Refrigerate for 10 min. or until firm.
- Meanwhile, in a microwave, melt chocolate chips and shortening; stir until smooth. Dip candy into chocolate, coating all sides; allow excess to drip off. Place on prepared pans. Refrigerate until set. Store in an airtight container.

<https://www.tasteofhome.com/recipes/chocolate-billionaires/>

## Buttery 3-Ingredient Shortbread Cookies



1 cup unsalted butter, softened  
1/2 cup sugar  
2 cups all-purpose flour  
Confectioners' sugar, optional

#### Directions

- Preheat oven to 325°. Cream butter and sugar until light and fluffy. Gradually beat in flour. Press dough into an ungreased 9-in. square baking pan. Prick with a fork.
- Bake until light brown, 30-35 min. Cut into squares while warm. Cool completely on a wire rack. If desired, dust with confectioners' sugar.

<https://www.tasteofhome.com/recipes/buttery-3-ingredient-shortbread-cookies/>

Shortbread Cookie Tips available on the website.

