

Brownie Parfaits

This fast-fix dessert looks particularly appealing when served in clear sundae glasses. We layered store-bought brownies with a sweetened cream-cheese sauce and peppermint patties.

- 1 8 – oz. pkg. reduced-fat cream cheese (Neufchatel), softened
- 3 tablespoons honey
- 1 tablespoon milk
- 4 3-inch squares purchased unfrosted brownies (such as milk chocolate, blond, or marbled brownies), cut into irregular shapes
- 8 1 1/2 - inch diameter chocolate-covered cream-filled mint patties, quartered
- Fresh mint sprig (optional)



Directions

1. In a blender or food processor, combine cheese, honey and milk. Cover; blend or process till smooth. Transfer mixture to a small bowl. Cover; quick-chill in freezer for 10 min. or chill the refrigerator for 20 min.
 2. Alternately layer brownies, cheese mixture and mint patties in each of 4 chilled parfait glasses or wine glasses. Garnish with a mint sprig, if you like.
- Makes 4 servings.

<http://www.midwestliving.com/recipe/chocolate/brownie-parfaits>

Luscious Lemon Bars



- 2 1/4 cups all-purpose flour, divided
- 1/2 cup powdered sugar
- 1 cup cold butter, cut into pieces
- 4 large eggs
- 2 cups granulated sugar
- 1 teaspoon lemon zest
- 1/3 cup fresh lemon juice
- 1/2 teaspoon baking powder
- Powdered sugar

How to Make It

Step 1-Preheat oven to 350°. Line bottom and sides of a 13- x 9-inch pan with heavy-duty aluminum foil or parchment paper, allowing 2 to 3 inches to extend over sides; lightly grease foil.

Step 2-Stir together 2 cups flour and 1/2 cup powdered sugar. Cut in butter using a pastry blender or fork until crumbly. Press mixture onto bottom of prepared pan.

Step 3-Bake at 350° for 20 to 25 minutes or until lightly browned.

Step 4-Meanwhile, whisk eggs in a large bowl until smooth; whisk in granulated sugar, lemon zest, and lemon juice. Stir together baking powder and remaining 1/4 cup flour; whisk into egg mixture. Pour mixture over hot baked crust.

Step 5-Bake at 350° for 25 minutes or until filling is set. Let cool in pan on a wire rack 30 minutes. Lift from pan, using foil sides as handles. Cool completely on a wire rack (about 30 minutes). Remove foil, and cut into bars; sprinkle with powdered sugar.

Chef's Notes -To make ahead, prepare as directed. Cover tightly, and freeze up to 1 month

<https://www.myrecipes.com/recipe/luscious-lemon-bars>

Praline Pull-Apart Bread

- 1 cup granulated sugar
- 4 teaspoons ground cinnamon, divided
- 1 (2-lb.) package frozen bread roll dough
- 1/2 cup butter, melted
- 1 cup chopped pecans
- 3/4 cup whipping cream
- 3/4 cup firmly packed brown sugar



How to Make It

Step 1-Stir together granulated sugar and 3 tsp. cinnamon. Coat each roll in butter; dredge rolls in sugar mixture. Arrange in a lightly greased 10-inch tube pan; sprinkle with pecans. Cover and chill 8 to 18 hours.

Step 2-Preheat oven to 325°. Beat whipping cream at high speed with an electric mixer until soft peaks form; stir in brown sugar and remaining 1 tsp. cinnamon. Pour mixture over dough. Place pan on an aluminum foil-lined baking sheet.

Step 3-Bake at 325° for 1 hour or until golden brown. Cool on a wire rack 10 minutes; invert onto a serving plate, and drizzle with any remaining glaze in pan.

<https://www.myrecipes.com/recipe/praline-pull-apart-bread>



Chocolate Marble Sheet Cake



1 cup butter, softened
1 3/4 cups sugar, divided
2 large eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup half-and-half
1/4 cup unsweetened cocoa
3 tablespoons hot water
Mocha Frosting- next column

How to Make It

Step 1- Preheat oven to 325°. Beat butter and 1 1/2 cups sugar at medium speed with a heavy-duty electric stand mixer 4 to 5 min. or until creamy. Add eggs, 1 at a time, beating just until blended after each addition. Beat in vanilla.

Step 2- Sift together flour, baking powder, and salt. Add to butter mixture alternately with half-and-half, beginning and ending with flour mixture. Beat at low speed just until blended after each addition, stopping to scrape bowl as needed.

Step 3- Spoon 1 1/4 cups batter into a 2-qt. bowl, and stir in cocoa, 3 Tbsp. hot water, and remaining 1/4 cup sugar until well blended.

Step 4- Spread remaining vanilla batter into a greased and floured 15- x 10-inch jelly-roll pan. Spoon chocolate batter onto vanilla batter in pan; gently swirl with a knife or small spatula.

Step 5- Bake at 325° for 23 to 28 min. or until a wooden pick inserted in center comes out clean. Cool completely in pan on a wire rack (about 1 hour). Spread top of cake with Mocha Frosting.

<https://www.myrecipes.com/recipe/chocolate-marble-sheet-cake>

Mocha Frosting

For Chocolate Marble Sheet Cake

3 cups powdered sugar
2/3 cup unsweetened cocoa
3 tablespoons hot brewed coffee
2 teaspoons vanilla extract
1/2 cup butter, softened
3 to 4 Tbsp. half-and-half

How to Make It

Step 1- Whisk together sugar and cocoa in a medium bowl. Combine coffee and vanilla.

Step 2- Beat butter at medium speed with a heavy-duty electric stand mixer until creamy; gradually add sugar mixture alternately with coffee mixture, beating at low speed until blended. Beat in half-and-half, 1 Tbsp. at a time, until smooth and mixture has reached desired consistency.

Mocha-Almond Frosting: Decrease vanilla extract to 1 tsp. Proceed with recipe as directed, adding 1/2 tsp. almond extract to coffee mixture in Step 1.

<https://www.myrecipes.com/recipe/mocha-frosting>



Nutter Butter®-Banana Pudding Trifle



3 cups milk
3 large eggs
3/4 cup sugar
1/3 cup all-purpose flour
2 tablespoons butter
2 teaspoons vanilla extract
5 medium-size ripe bananas
1 (1-lb.) package peanut butter sandwich cookies
2 cups sweetened whipped cream
Garnishes: peanut butter sandwich cookies, dried banana chips, fresh mint sprigs

How to Make It

Step 1- Whisk together first 4 ingredients in a large saucepan over medium-low heat. Cook, whisking constantly, 15 to 20 min. or until thickened. Remove from heat; stir in butter and vanilla until butter is melted.

Step 2- Fill a large bowl with ice. Place saucepan in ice, and let stand, stirring occasionally, 30 min. or until mixture is thoroughly chilled.

Step 3- Meanwhile, cut bananas into 1/4-inch slices. Break cookies into thirds.

Step 4- Spoon half of pudding mixture into a 3-qt. bowl or pitcher. Top with bananas and cookies. Spoon remaining pudding mixture over bananas and cookies. Top with sweetened whipped cream. Cover and chill 2 to 24 hours. Garnish, if desired.

Step 5- Note: For testing purposes only, we used Nabisco Nutter Butter® Sandwich Cookies.

<https://www.myrecipes.com/recipe/nutter-butter-banana-pudding-trifle>