



TASTE BOOK

Brenda Novak's Favorite Desserts



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ALL MY FAVORITES

These are the dessert recipes I've collected throughout my life. Some are from way back, when I was a child. Others are a bit more recent. And they have come from many sources—my mother, my sisters, my daughters and my friends. I hope you will enjoy them as much as I do!



POPCORN DESSERT

Ingredients:

- 1 c. butter
- 1/2 c. vegetable oil
- 1 lb. marshmallows
- 6 quarts popcorn
- 2 c. peanuts
- 1 c. M&M's
- 1 c. spiced gumdrops

Directions:

In a large saucepan, melt butter. Add oil and marshmallows and cook over low heat until marshmallows are melted, stirring often. In a large bowl, mix together remaining ingredients and add the marshmallow mixture. Mix well. It is helpful to wear buttered rubber gloves and mix with your hands. Pack in a buttered cake pan. Cool in refrigerator. When completely cold, remove from pan and cut in slices.



PAM'S PINEAPPLE CAKE

Ingredients:

- 1.5 c. granulated sugar
 - 2 c. flour
 - 2 tsp. baking soda
 - 1/2 tsp. salt
 - 3 eggs
 - 2 tsp. vanilla
 - 2 tbsp. vegetable oil
 - 2 cans crushed pineapple
with juice
 - 1/2 c. walnuts
- ## Frosting
- 1 pkg. cream cheese
 - 1/2 c. butter
 - 2 c. powdered sugar
 - 2 tsp. vanilla
 - 1/2 c. walnuts

Directions:

Preheat oven to 350 degrees. For the cake, mix all dry ingredients together except walnuts. Mix all wet ingredients together. Combine both mixtures. Stir in walnuts. Pour into a greased 9x13 inch pan. Bake for 35 minutes. For the frosting, mix all ingredients together. Let cake cool before adding frosting.



MOM'S CHEESECAKE

Ingredients:

2 pkg. cream cheese

2 eggs

3/4 c. granulated sugar

1/2 tsp. lemon juice

2 tsp. vanilla

-Optional Topping

1 c. sour cream

3 1/2 tbsp. granulated sugar

1 tsp. vanilla

1 graham cracker pie crust

Directions:

Preheat oven to 350 degrees. Cream eggs and cream cheese until smooth. Add sugar, lemon juice and vanilla. Put in a pie pan lined with graham cracker crust. Bake for 10 minutes. Cool in the fridge. For topping, mix ingredients by hand and add to the top of the cheese cake. Refrigerate.

ALMOND ROCA

Ingredients:

1 lb. butter

2 c. sugar

1/3 c. water

2 c. almonds

2—11 1/2 oz. bags of
chocolate chips

Directions:

Melt butter in large saucepan over medium heat. Mix in sugar and water, then cook over high heat, stirring constantly, until consistency has reached hard ball stage (250 to 266 degrees). Separately, spread almonds on a buttered cookie sheet. Pour hot mixture over the top of the almonds. Cover with the chocolate chips, letting the heat of the mixture melt them until you can spread nicely with a knife.

S'MORES BARS

Ingredients:

- 1/2 c. butter
- 2/3 c. brown sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1 c. flour
- 3/4 c. fine graham cracker
crumbs
- 1/2 c. marshmallow cream
- 1/2 c. chocolate chips

Directions:

Preheat oven to 350 degrees. Line an 8x8 inch baking dish with parchment paper. In a mixing bowl, cream together the butter and brown sugar. Mix in the egg and vanilla. Mix in the baking soda, salt, flour, and graham cracker crumbs until dough forms. Press 3/4 of the dough into the bottom of the prepared baking dish. Spread the marshmallow cream over top. Sprinkle the chocolate chips over the cream. Press the remaining cookie dough over top of the chocolate chips. Bake for 20 minutes.



DANA'S CHOCOLATE CHIP COOKIES

Ingredients:

- 1 c. butter
- 1 c. brown sugar
- 1 c. granulated sugar
- 2 eggs
- 1 tsp. vanilla
- 4 c. flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 c. semi-sweet chocolate chips

Directions:

In a mixing bowl, cream together butter, brown sugar and granulated sugar. Beat in eggs and vanilla. In separate mixing bowl, whisk together flour, salt, baking powder and baking soda. Combine the dry ingredients to butter/sugar mixture. Chop 1/2 cup semi-sweet chocolate chips in blender and add to dough along with 1.5 cups semi-sweet chocolate chips. Preheat oven to 375 degrees. Place a medium scoops of dough on an un-greased baking sheet about three inches apart and bake for 8-12 minutes until tops are barely beginning to brown. Remove to rack to cool. Melt some dark chocolate and drizzle on cookies.



PUMPKIN BREAD

Ingredients:

- 4 eggs
- 3 c. granulated sugar
- 2 c. pumpkin
- 2/3 c. water
- 1 c. vegetable oil
- 3.5 c. flour
- 1/2 tsp. baking powder
- 2 tsp. baking soda
- 1.5 tsp. salt
- 3 tsp. cloves
- 3 tsp. nutmeg
- 3 tsp. cinnamon

Directions:

Preheat oven to 325 degrees. Beat eggs together in a large mixing bowl. Add all remaining ingredients and mix. (Optional: Add 1 cup chocolate chips.). Grease and flour two bread pans. Bake for 75 to 90 minutes.



MOIST SUGAR COOKIES

Ingredients:

1/2 c. butter
1/2 c. granulated sugar
1 egg
1/2 c. vegetable oil
1/2 c. powdered sugar
1/2 tsp. cream of tartar
1/2 tsp. baking soda
2 c. flour

Directions:

Preheat oven to 350 degrees. Cream butter and sugar together until fluffy. Mix in the remaining ingredients. Refrigerate dough for 3 hours. Roll out the dough and select a cookie cutter. Bake for 9 minutes. (Frost with your favorite recipe for butter cream frosting.).

BAKED CUSTARD

Ingredients:

6 eggs
1/2 tsp. salt
1/2 c. granulated sugar
4 c. milk
1 tsp. vanilla
sprinkle of nutmeg

Directions:

Preheat oven to 400 degrees. Lightly scald milk in a large saucepan and set aside. Beat eggs slightly; add salt and sugar. Slowly add scalded milk and vanilla. Pour into a casserole dish and sprinkle with nutmeg. Bake for about 45 minutes or until knife inserted in middle comes out clean.

CARAMEL POPCORN

Ingredients:

1/4 c. butter

1 c. brown sugar

1/2 c. light corn syrup

2/3 c. sweetened condensed
milk

1/2 tsp. vanilla

5 quarts popcorn

Directions:

In a saucepan, combine butter, brown sugar and corn syrup. Stir well and bring to boil over medium heat. Stir in sweetened condensed milk. Simmer, stirring constantly until mixture comes to soft ball stage (234 degrees to 238 degrees). Add vanilla. Pour over 5 quarts of popcorn. Cool and serve.



ROCKY ROAD

Ingredients:

- 1 1/2 oz. bag of milk chocolate chips
- 2 tbsp. shortening (Crisco)
- 1 c. miniature marshmallows
- 1/2 c. chopped pecans
- 1 c. Rice Krispies

Directions:

Heat chocolate chips and shortening until smooth. Remove from heat and add remaining ingredients. Mix well by hand. Spread into greased 8x8 inch pan and let cool. Cut into small squares to serve.



SNICKERDOODLES

Ingredients:

2.5 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 c. butter
2 c. granulated sugar
2 eggs
2 tsp. cinnamon

Directions:

Preheat oven to 350 degrees. Sift together flour, baking powder and salt; set aside. Cream together the butter and 1.5 cups sugar. Mix in eggs until well combined. Add the flour mixture, 1/2 cup at a time, until the dough comes together. In a separate, small bowl, combine 1/2 cup sugar and cinnamon together. Shape dough into about 2 inch balls and roll the balls in the cinnamon sugar. Space the balls about 3 inches apart on an ungreased baking sheet. Bake for 9-10 minutes.

OREO BALLS

Ingredients:

1 pkg. Oreos
1 pkg. cream cheese
1/4 c. powdered sugar
24 oz. bag of white
chocolate chips

Directions:

Crumble Oreos in a food processor. Mix together crumbled Oreos, cream cheese and powdered sugar. Roll into 1 inch balls and chill 30 minutes. Melt the white chocolate chips. Use a toothpick to dip balls and place on wax paper to dry.

AVALANCHE BARS

Ingredients:

24 oz. bag of Ghiradelli
white chocolate chips
1/2 c. creamy peanut butter
3 c. Rice Krispies
3 c. mini marshmallows
1/4 c. mini chocolate chips

Directions:

Melt white chocolate chips in the microwave for 1 minute. Stir and continue in 30 second increments until chips are melted. Combine the peanut butter with the melted chips and add the Rice Krispies. Let cool—approximately 15-20 minutes, stirring every 5 minutes or so to help cool. Add the marshmallows and then mini chocolate chips and stir to combine. Pour mixture into greased 9x9 inch pan and spread evenly, pressing lightly with the back of your spoon, but do not compact too much. Otherwise they will get hard. Press the remaining chocolate chips into the top for garnish. (Optional: Drizzle white and dark chocolate over the top.) When the bars are completely cooled, cut into squares and serve.



GERMAN CHOCOLATE CAKE FROSTING

Ingredients:

1/2 c. butter
1 c. granulated sugar
1 c. evaporated milk
3 egg yolks
1 1/3 c. coconut
1 c. finely chopped pecans
1 tsp. vanilla

Directions:

Melt butter in a large saucepan over medium heat. Mix in sugar, milk and egg yolks. Bring mixture to a boil and cook over medium to medium-high heat, stirring constantly, for 12 minutes. Remove from heat and add coconut, chopped pecans and vanilla. Beat by hand until frosting sets up and frost cake. You can use a regular German Chocolate store-bought cake.

FUDGE

Ingredients:

2 c. granulated sugar
1 tbsp. cocoa
1/2 c. evaporated milk
1/2 c. water
1 tbsp. butter

Directions:

Stir together sugar and cocoa. Then add the remaining ingredients. Cook over medium heat until it boils, stirring constantly. Scrape sides and bottom of pan often. Cook to soft ball stage (234 degrees to 238 degrees), about 15-20 minutes. Take off heat and let cool to lukewarm in pan. Beat until thick and not shiny. Add chopped nuts if desired. Pour into an 8x8 inch buttered dish.

LAVENDER LEMON COOKIES

Ingredients:

- 1 c. butter
 - 1/2 c. powdered sugar
 - 1/2 c. cornstarch
 - 1.5 c. flour
 - 1/8 tsp. salt
 - 1 tbsp. dried culinary lavender
 - 1 tbsp. freshly grated lemon zest
 - 1 tbsp. freshly squeezed lemon juice
- Icing
- 1 c. powdered sugar
 - 1 tbsp. dried culinary lavender
 - 2 tsp. freshly grated lemon zest
 - 2 tbsp. freshly squeezed lemon juice

Directions:

For cookies, cream together the butter and powdered sugar in a large mixing bowl. In another bowl, sift together the cornstarch, flour and salt; add to butter mixture. Mix until flour mixture is starting to coat the butter mixture. Add lavender, lemon zest and lemon juice. Using your hands, lightly rub the ingredients together forming a ball. Do not overwork mixture. Flatten dough out into a disc and wrap in plastic wrap. Refrigerate for 20 minutes.

Preheat oven to 325 degrees. Roll dough into a 15" log on a lightly floured surface. Slice dough into rounds about 1/4-inch thick. Place on parchment-lined cookie sheet and bake 11 to 14 minutes. Cool on pan for 10 minutes and then move to cooling rack to cool completely. For icing, mix powdered sugar, lavender and lemon zest in a small bowl. Add lemon juice, a little at a time, until icing reaches desired consistency. Spread on cooled cookies.



MINT BROWNIES

Ingredients:

2 c. granulated sugar
4 eggs
1 c. butter
8 tbsp. cocoa
1 tbsp. vanilla
1 tsp. salt
1 3/4 cup flour

Frosting

3/4 c. butter
2 2/3 c. powdered sugar
2 tbsp. evaporated milk
1 tsp. mint extract
4-6 drops green food coloring

Directions:

Preheat oven to 350 degrees. For the brownies, mix all ingredients together. Bake in a greased 9 x 13 inch pan for 25 – 30 minutes. For the frosting, mix ingredients together with beaters. Wait until brownies have cooled to frost them and then drizzle milk chocolate on top.

MOUNDS

Ingredients:

2 c. white corn syrup
1/2 c. granulated sugar
2 lb. coconut flakes
11 1/2 oz bag of milk
chocolate chips

Directions:

Spread coconut out on a buttered dish. Boil white corn syrup and sugar to just under soft ball stage (224 degrees). Pour over coconut flakes. Mix well. Make into desired shapes, such as small balls. Dip into melted chocolate. Put on parchment paper to dry. (Optional: Put a whole almond on each one before dipping.)



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