

<p><b>No-Bake Chocolate Truffle Pie</b></p> <ol style="list-style-type: none"> <li>1. Heat caramels and evaporated milk in the microwave, stirring often, until the mixture is smooth. Pour over the crust.</li> <li>2. Heat chocolate chips, cream, and butter in a saucepan over low heat, stirring until chocolate melts and mixture is smooth. Pour over the caramel.</li> <li>3. Refrigerate for about 4 hours until set.</li> <li>4. Serve with whipped cream as garnish.</li> </ol>	<p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>1 (6 oz.) chocolate flavored crumb crust</li> <li>17 individually wrapped caramels, unwrap</li> <li>1/4 c. evaporated milk</li> <li>1 1/2 c. chocolate chips</li> <li>1 c. heavy cream</li> <li>3 tbs. butter</li> <li>whipped cream</li> </ul>
<p><b>Pumpkin Cheesecake Pie</b></p> <ol style="list-style-type: none"> <li>1. Preheat oven to 350 degrees.</li> <li>2. Combine cream cheese pumpkin, sugar, vanilla, and spices; mix until well blended.</li> <li>3. Add eggs and mix until blended.</li> <li>4. Pour mixture into the graham cracker crust.</li> <li>5. Bake for 35 - 45 minutes, or until set.</li> <li>6. Refrigerate for at least 3 hours.</li> <li>7. Serve with whipped cream</li> </ol>	<p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>2 packages cream cheese, softened</li> <li>1/2 c. pumpkin puree</li> <li>1/2 c. sugar</li> <li>1/2 tsp. vanilla</li> <li>1/2 tsp. cinnamon</li> <li>1/8 tsp. nutmeg</li> <li>dash ground clove</li> <li>2 eggs</li> <li>9" graham cracker crust</li> </ul>
<p><b>Pumpkin Pie Bars</b></p> <ol style="list-style-type: none"> <li>1. Preheat oven to 350. Line 13x9 inch pan with foil, with ends extending over sides, and grease with cooking spray.</li> <li>2. Combine flour, 1/4 c. of the sugar and all the brown sugar in medium bowl. Add butter and mix with 2 knives until mixture resembles coarse crumbs. You can also do this by pulsing in the food processor. Stir in oats and nuts</li> <li>3. Reserve 1 c. of the oat mixture and press the rest into the baking pan. Bake 15 minutes.</li> <li>4. Beat cream cheese, remaining sugar, eggs, vanilla, pumpkin and spice until well blended and pour over crust. Sprinkle with remaining oat mixture and chips. Bake 25 minutes at 350.</li> <li>5. Cool 10 minutes and use foil ends to transfer to cooling rack. Cool completely and then cut into squares.</li> <li>6. Store in refrigerator.</li> </ol>	<p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>1 1/3 c. flour</li> <li>3/4 c. sugar</li> <li>1/2 c. brown sugar</li> <li>1 1/2 sticks butter</li> <li>1 c. old-fashioned oats</li> <li>1/2 c. chopped walnuts</li> <li>1 8 oz. package cream cheese, softened</li> <li>3 eggs</li> <li>1 15 oz. can pumpkin</li> <li>1 tbs. pumpkin pie spice</li> <li>1 tsp. vanilla extract</li> <li>1 c. butterscotch or chocolate chips</li> </ul>
<p><b>Two-Berry Tart</b></p> <ol style="list-style-type: none"> <li>1. Place oven rack in lowest position. Heat oven to 400°F. Have ready a 9-inch tart pan with removable bottom or a 9-inch spring form pan.</li> <li>2. To make crust in food processor: Process 1 c. flour, 2 tablespoons sugar and the butter with on/off turns until coarse crumbs form. With motor running, add lemon juice. Process until dough leaves sides of bowl. Remove blade, then dough. By hand: Mix 1 c. flour and 2 tablespoons sugar in a medium-size bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Sprinkle with lemon juice. Press crumbs together and knead briefly until mixture forms a dough.</li> <li>3. Lightly flour fingers and press dough about 1/4 inch thick over bottom of pan, thinner up the sides. Go to top of tart pan, about 1 inch high in spring-form pan.</li> <li>4. Mix remaining 2 tablespoons flour, 1/2 c. sugar and the cinnamon in a large bowl. Add 3 c. blueberries and stir to mix and coat. Spread evenly in crust.</li> <li>5. Bake 50 to 60 minutes until crust is well browned and filling bubbles.</li> </ol> <p>Remove from oven to wire rack. Sprinkle with remaining 1 c. blueberries and the raspberries. Cool completely. Run knife around cake, remove pan sides and place cake on serving plate.</p>	<p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>1 c. all-purpose flour</li> <li>2 tbs. sugar</li> <li>1 stick cold butter, cut in small pieces</li> <li>1 tbs. lemon juice</li> <li>2 tbs. all-purpose flour</li> <li>1/2 c. sugar</li> <li>1/8 tsp. ground cinnamon</li> <li>4 c. blueberries, rinsed and picked over</li> <li>1 c. red raspberries</li> </ul>
<p><b>Strawberry Shortcake</b></p> <ol style="list-style-type: none"> <li>1. Line the bottom of an 8 1/2 x 4 1/2-in. loaf pan with parchment paper, leaving an overhang on two sides. In a food processor, pulse the strawberries, sugar and vanilla until smooth.</li> <li>2. Transfer 1/4 c. of the strawberry mixture to a small saucepan, sprinkle the gelatin over the top and let stand for 1 minute. Cook over low heat, stirring occasionally, until the gelatin dissolves, about 2 minutes. Transfer the gelatin mixture to the food processor and pulse to combine.</li> <li>3. Using an electric mixer, beat the heavy cream and yogurt in a large bowl until stiff peaks form. Fold the strawberry mixture into the yogurt-cream mixture until fully incorporated.</li> <li>4. Arrange 3 cookies, spacing them evenly, on the bottom of the prepared pan. Place 3 cookies standing up against each long side of the pan. Spoon the strawberry mixture on top. Using 2 cookies on opposite long sides of the pan as your guide, place 6 cookies standing up in the mixture between them, creating a row of 8 cookies. Repeat with the rest of the cookies. (You should have 3 total rows of 8 cookies each.) Cover and freeze for at least 8 hours or up to 2 days.</li> <li>5. When ready to serve, invert the cake onto a cutting board and remove pan and parchment. Cut crosswise into slices.</li> </ol>	<p><b>Shopping List</b></p> <ul style="list-style-type: none"> <li>1 lb. strawberries, hulled</li> <li>1/2 c. sugar</li> <li>1 tsp. pure vanilla extract</li> <li>1 1/4 envelope(s) unflavored gelatin</li> <li>1 1/4 c. heavy cream</li> <li>1 c. fat-free plain Greek yogurt</li> <li>27 chocolate wafer cookies</li> </ul>