**Chocolate Lasagna Cupcakes**

1 package **regular** Oreo Cookies, about 36 cookies (you will use the WHOLE cookie, cream and all).

6 tablespoons butter, melted

1-8 ounce package cream cheese, softened

1/4 cup granulated sugar

1- 8 ounce tub Cool Whip, divided

1- 3.9 ounce package Chocolate Instant Pudding made according to package directions (you will need 2 cups of milk)

1 cup mini chocolate chips

1. Crush 36 Oreo's, cream and all. Use a food processor for the best result. You can also place them in a ziplock bag and crush them with a rolling pin. When the Oreos have turned into fine crumbs, you are done.
2. Prepare cupcake tins with paper liners. You will make 24 cupcakes with this recipe.
3. Prepare the pudding according to package directions and set aside.
4. Transfer the Oreo crumbs to a large bowl. Stir in 6 tablespoons of melted butter and use a fork to incorporate the butter into the cookie crumbs.
5. Place a heaping tablespoon of Oreo mixture in each cupcake liner. I used a 1 tablespoon cookie scoop to simplify this process. Firmly press the crumbs into the bottom of each cup.
6. Next is the cream cheese layer. Mix an 8 ounce package of cream cheese with a mixer until it is light and fluffy. Add in 2 tablespoons of milk, 1/4 cup granulated sugar, and mix well. Stir in 1 heaping cup full of Cool Whip. Place a heaping tablespoon of mixture on top of the Oreo layer. Use a spoon to spread the mixture evenly.
7. Pudding Layer - scoop 1 tablespoon of pudding on top of the cream cheese/or ice cream layer. You will have just enough pudding if you use 1 tablespoon for each cupcake. Use a spoon to spread the pudding evenly.
8. Place 1 tablespoon Cool Whip on top of each cupcake and use a spoon to spread it out.
9. Sprinkle mini chocolate chips on top.

**Chicken and Wild Rice Soup**

3 carrots, chopped

3 stalks celery, chopped

2 quarts chicken stock or broth

3 cups rotisserie chicken, cut up

1 box Uncle Bens Long Grain & Wild Rice Original Recipe

Cook carrots, celery, chicken stock and chicken until vegetables are soft. Add rice mix with seasoning packet. Simmer until rice is cooked.

Note: frozen mixed vegetables can be substituted for carrots and celery. This can be made in a crock pot.

**Chicken Alfredo Rosa**

1 ¼ pounds chicken breast, cubed

2 tablespoons margarine

1 jar of Alfredo sauce

1-28 ounce can petite diced tomatoes

1 box of mini Farfalle pasta (or pasta of your choice)

In a large 4 quart pot boil pasta. Cook until done. Drain (I do not rinse).

In a large skillet, melt margarine and brown the cubed chicken. To the pot used to boil the pasta add the Alfredo sauce and put on low. After chicken is browned set aside in a separate container. Pour tomatoes into the skillet to deglaze and heat up the tomatoes. Bring to a simmer and then add to the Alfredo sauce, increase temperature to medium. Now add the browned chicken and cooked and drained pasta. Stir and heat thoroughly. Serves 6.

**MALIBU RUM CAKE**

Nonstick cooking spray

1 (18.25 ounce) package classic yellow cake mix, Duncan Hines Moist Deluxe

1 cup Malibu Rum

1/2 cup vegetable oil

1 (3.4 ounce) package vanilla instant pudding and pie filling mix

4 eggs

Rum Glaze (for serving, recipe follows)

Position rack in center of oven and preheat to 325 degrees F. Spray a 10­inch (12­ cup) Bundt pan with nonstick spray. Using an electric mixer, beat all ingredients in a large bowl for 2 minutes. Transfer batter to prepared pan. Bake until a toothpick inserted in center of cake comes out clean, about 45 to 50 minutes. Cool cake in pan for 20 minutes. Invert cake onto platter, then carefully remove pan. Allow cake to cool completely. Drizzle cooled Rum Glaze evenly over cooled cake and serve.

RUM GLAZE

1 cup packed golden brown sugar

1/4 cup water

1 stick (1/2 cup) butter

1/4 cup Malibu Rum

Stir sugar and water in a heavy medium saucepan over medium high heat until sugar dissolves. Add butter. Simmer until mixture thickens and is syrupy, stirring often, about 5 minutes. Remove saucepan from heat and whisk in rum. Cool glaze completely.

STORAGE AND LEFTOVERS: Cover tightly and store rum cake at room temperature for up to 3 days. Cover tightly and store rum glaze in refrigerator for up to 3 days. Best served at room temperature. Makes 1 large bundt cake, about 12 servings.

**Pig Eating Cake**

1 (15.25-ounce) box Duncan Hines Golden Butter Recipe or Yellow Cake mix\*

½ cup flour

2 T. sugar

½ t. baking powder

1 (11-ounce) can mandarin oranges with juice

3 eggs

1/2cup oil or butter

1 (12-ounce) container Cool Whip

1(3 ½ oz) box instant vanilla pudding

1 (15-ounce) can crushed pineapple, drained

Combine cake mix, flour, sugar, baking powder, mandarin oranges, eggs and oil. Beat on medium speed for 4 minutes. Pour into three 9-inch greased layer cake pans. Bake at 350F for 20-25 minutes.

Mix pudding mix, and crushed pineapple at medium speed for 2 minutes. Fold in Cool Whip. Fill and frost cake, then eat like a pig!

\*Original recipe was based on an 18.25 ounce cake mix. Now they are 15.25 ounces so I added flour, sugar and baking powder to compensate.

Notes: this cake can be baked in a 9X13 inch pan for about 30–35 minutes.

**Brownie S’mores Cheesecake**

## Graham Cracker Crust:

12 graham cracker squares, crushed into fine crumbs

3 tablespoons butter, melted

## Brownie Layer:

1 box (18.3 ounce) Betty Crocker™ brownie mix

Water, vegetable oil and eggs called for on brownie mix box

## Marshmallow Cheesecake Mousse:

8 ounces cream cheese, softened

7 ounces marshmallow fluff

8 ounces frozen whipped topping thawed

## Chocolate Ganache:

½ cup heavy whipping cream

1 tablespoon corn syrup

6 ounces semi-sweet chocolate, finely chopped

## Toppings:

1 cup mini marshmallows

2 graham crackers, broken into small pieces

#### Directions

* Spray the inside of an 8-inch springform pan with baking spray. Preheat oven to 325°F if using a non-stick pan or 350°F if using a metal pan.
* GRAHAM CRACKER CRUST: Stir together graham cracker crumbs and melted butter. Pour into springform pan and press into an even layer.
* BROWNIE LAYER: Mix together the brownie mix with water, oil, and egg just until combined. Pour over graham cracker crust. Bake for 34-38 minutes. Remove from oven and allow to cool completely.
* MARSHMALLOW CHEESECAKE MOUSSE: Beat cream cheese until light and fluffy. Add marshmallow fluff and beat to combine. Fold in the whipped topping. Spread over top of brownie and refrigerate for at least 4 hours. Remove and un-mold from pan.
* CHOCOLATE GANACHE: Stir together heavy whipping cream and corn syrup in a microwave safe bowl. Heat on high power for 45 seconds. Pour chopped chocolate into hot cream and let sit for 3 minutes. Stir until smooth. If needed, heat for 10 second increments, stirring after each until melted. Allow to cool until slightly thickened. Pour 3/4 of the chocolate ganache over the top of the cheesecake.
* Toppings: Sprinkle mini marshmallows and graham cracker pieces in the center of the cake. Drizzle on remaining chocolate ganache.

**Quick Banana Cake**

1 box yellow cake mix (dry)

3 mashed bananas

2 eggs

½ cup ground nuts

1 T. lemon juice

1 T. vanilla

1 T. your choice of spice, cinnamon, etc.

Mix together cake mix, banana and eggs. Add remaining ingredients. Bake in 2 small bundt greased pans or 2 greased loaf pans. Drizzle icing or sprinkle powdered sugar over cake and serve.