

Ain't Misbehavin' *...Bring something naughty or good for the soul... Just bring something in a bowl!*



TRIPLE LAYER LEMON PIE

First Layer:

Two Keebler Shortbread Crusts

1-1/2 cups sugar

6 Tbsp. cornstarch

1/4 tsp. salt

2 cups cold water

3 egg yolks, beaten

1/3 cup lemon juice

1/4 cup butter, cubed

1 tsp. grated lemon peel

1 tsp. lemon extract

3 drops yellow food coloring, or not

Second Layer:

1 pkg. (8 oz.) of softened, cream cheese

1 cup confectioner's sugar

1-1/2 cups cold 2% milk

2 pkgs. (3.4 oz. each) instant lemon pudding mix

Topping:

1 pkg. (8 oz.) cream cheese, softened

1 cup confectioner's sugar

1 carton (16 oz.) Cool Whip, thawed

First Layer:

In a large saucepan, combine the sugar, cornstarch and salt. Stir in water until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from heat. Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from heat. Gently stir in lemon juice, butter, lemon peel, extract and food coloring. Cool to room temp. without stirring. Spread lemon mixture evenly into crusts. Refrigerate for about 30 minutes or until firm.

Second Layer:

In a large bowl, beat cream cheese and confectioner's sugar until smooth. Gradually beat in milk. Add pudding mix; beat two minutes longer. Let stand until soft-set, about two minutes. Gently spread into pies. Refrigerate until firm, about 30 minutes.

Topping:

In a large bowl, beat cream cheese and confectioner's sugar until smooth. FOLD in Cool Whip. Spread over tops of pies. Refrigerate until set.

Notes: I suggest you have two people handy for the first layer, you're going to get tired. Timing is everything and you'd be best served to have everything prepped and ready to go for this layer before you ever start, especially if it's just you cooking.

I prefer fresh squeezed lemon juice and usually buy two lemons for the juice and the peel. If you prefer not to bother, lemon juice from a bottle is fine and you won't miss the lemon peel, I've made it with and without.

GERMAN CHOCOLATE UPSIDE DOWN CAKE

1 box German chocolate cake mix

1-1/2 cup of nuts

1 box of powdered sugar

1 8 oz. cream cheese

1 stick of margarine

Grease and flour an oblong pan. Pour nuts in bottom of pan. Prepare cake mix as directed. Pour over nuts. Melt sugar, cream cheese and margarine. Pour over top. Bake until done.

MILE HIGH COCONUT PIE

3 egg yolks

1 1/2 cups of sugar

3 tbsp self rising flour

1 stick butter

1 cup of coconut

2 cups of milk

1 large pie shell

Combine flour and sugar. Add to beaten egg yolks. Bring milk to a boil and stir in egg mixture, butter and coconut. Blend well and cook until slightly thickened. Pour into unbaked pie shell. Bake at 350 for 30 minutes. Top with meringue and coconut.

Meringue

3 egg whites beaten stiff

6 tbsp sugar

Beat egg whites gradually adding sugar. Bake at 350 until golden brown.

SUN-DROP CAKE

1 box lemon cake mix

1 small pkg. instant lemon pudding mix

12 oz. Sun-Drop

3 eggs

3/4 cup oil

Glaze:

1 cup powdered sugar

2 tbsp. water

1 tsp. vanilla, optional

Preheat oven to 375 degrees. Combine lemon cake mix, lemon pudding, Sun-Drop, eggs, and oil in a medium bowl. Beat with an electric mixer until well blended. Pour into a greased and floured Bundt pan. Bake for about 30 minutes, or until well done.

While baking, mix glaze ingredients together. Take out of pan. While warm, pour the glaze over it.

