

Chocolate Turtle Cheesecake

Ingredients Needed:

1 7 ounce package caramels
1/4 cup evaporated milk
3/4 cup chopped pecans, divided
1 9 inch chocolate crumb pie crust
2 3 ounce cream cheese, softened
1/2 cup sour cream
1 1/4 cups milk
1 package chocolate instant pudding
1/2 cup fudge topping



Procedure:

Place caramels and milk in a heavy saucepan. Heat over medium-low heat stirring continually, until smooth, about 5 minutes. Stir in 1/2 cup chopped pecans. Pour into pie crust. Combine cream cheese, sour cream and milk in a blender. Process until smooth. Add pudding mix: process for about 30 seconds longer. Pour pudding mixture over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes. Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans.

Chill, loosely covered until serving time.

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Valentine Cake

Ingredients Needed:

2 1/2 c. cake flour	1 tsp. vanilla
1 1/2 c. sugar	2 tsp. almond extract
3 1/2 tsp. baking powder	4 egg whites, unbeaten
1 tsp. salt	18 maraschino cherries, well drained and chopped
1/2 c. shortening	1/2 c. walnuts, chopped
3/4 c. milk	
1/4 c. maraschino cherry juice	



Procedure:

Sift flour, sugar, baking powder and salt into mixing bowl. Mix in shortening. Combine milk and maraschino juice. Add 3/4 cup of this liquid. Add flavoring extracts. Beat two minutes by hand or with mixer at low speed. Add remaining liquid and egg whites and beat two minutes at low speed. Add cherries and nuts. Bake in 2 deep 9-inch greased layer pans at 375 degrees for 20 to 25 minutes. Cool. Cut layers into heart shapes using paper pattern. Spread with Pink Valentine Frosting.

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