

Micheff Sisters, “Mouth-Watering Desserts”

No-Bake Turtle Pumpkin Cheesecake

2 8-oz. pkg. Tofutti Better than Cream Cheese
1 c. powdered sugar
2 c. non-dairy whipped topping
1 1/2 c. canned pumpkin
1 tsp. cinnamon
1/4 tsp. ground cloves
1/4 tsp. salt
1 graham cracker pie crust

TOPPING:

3 c. non-dairy whipped topping
1/4 c. caramel topping
1/2 c. pecans, coarsely chopped
1/4 c carob curls

1. In medium mixing bowl combine cream cheese and powdered sugar. Mix with electric mixer or by hand until smooth and creamy. Add non-dairy whipped topping, pumpkin, cinnamon, ginger, cloves and salt. Mix until smooth. 2. Pour into a graham cracker pie crust and put in freezer for 1 - 2 hours or until firm. Top with additional non-dairy whipped topping. Sprinkle with nuts and carob curls. Drizzle caramel topping over entire pie. Serve cold. **Brenda Walsh**

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Date Nut Candies

20 pitted whole dates
1/4 c. Better than Cream Cheese
1 tsp. agave nectar
1/4 c. walnuts, chopped
1 c. shredded coconut

CARAMEL DIP:

1 Tbsp. creamy peanut butter, natural
2 Tbsp. agave nectar
1/4 tsp vanilla
1/8 tsp. ginger
1/8 tsp. cinnamon

1. Mix the caramel dip together and set aside. Mix the cream cheese, chopped walnuts and agave nectar together and set aside. Put the coconut in a bowl by itself.
2. Slit the date open just enough to fill with cream cheese mixture. Fill each date with cream cheese mixture and then dip it into the caramel sauce and roll in coconut. Store in the refrigerator. **Linda Johnson**

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Blueberry Peach Cobbler

1 c. whole wheat flour
1 c. unbleached white flour
1 Tbsp. baking powder
1/2 tsp. sea salt
1 1/2 c. soy milk
1/2 c. canola oil
1 Tbsp. vanilla
1/2 c. agave nectar
2 c. canned diced peaches, in light syrup or fruit juice sweetened
1 c. fresh or frozen blueberries

GLAZE:

3/4 c. powdered sugar
1 tsp. vanilla
1 - 2 Tbsp. cold water

1. Mix all the dry ingredients together in a medium sized bowl. Make a well in the middle and add the soymilk, vanilla and agave nectar. Mix the batter until it is smooth. Spray an 8 x 13" pan with vegetable oil spray. Spread half the batter in the bottom of the pan and then put the peaches on top and sprinkle the blueberries on top of the peaches.
2. Carefully put the rest of the batter on top . Bake at 350 degrees for 30 - 35 minutes, or until a toothpick comes out clean. Remove from oven. Mix the glaze together and swirl it all over the top. Serve warm. **Linda Johnson**

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Oatmeal-Coconut Cookies

5 c. quick oats
2 c. whole wheat flour
2 c. unbleached white flour
1 1/2 c. white sugar
1 1/2 c. dark brown sugar
2 tsp. baking soda
2 tsp. salt
4 Tbsp. cornstarch
2 c. dates, raisins or carob chips
4 c. shredded coconut
1 3/4 c. chopped walnuts
1 c. canola oil
1 c. water
4 tsp. pure vanilla

1. Mix all dry ingredients together in a large mixing bowl, and then stir in your choice of dates, raisins or carob chips, then and the shredded coconut and walnuts. Stir gently until well combined. In a separate bowl, mix the oil, water and vanilla and pour into the dry ingredients. Stir until thoroughly mixed. If it is too dry, add a little more water or some soymilk.
2. Make into 1 1/2 tablespoon-sized balls and place on a baking sheet that has been sprayed with a non-stick cooking spray and flatten each cookie just a little. Bake in a 325 degree oven until golden brown - about 15 minutes. - do not overbake. These cookies freeze well. **Cinda Sanner**

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Pumpkin Cake

BATTER:

3 Tbsp. grapeseed Vegenaïse
1/2 c. sugar
1 Tbsp. cornstarch
1 c. canned pumpkin
1/3 c. canola oil
1 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
2 Tbsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. ground ginger
1/2 tsp. ground cloves
1/4 tsp. salt

GLAZE:

1 c. firmly packed dark brown sugar
1/2 c. soy margarine
1/4 c. soymilk
1 c. powdered sugar
2 tsp. pure vanilla

1. In a medium-sized mixing bowl, combine all batter ingredients and stir until well mixed. Spray an 8 x 8" pan or 6 mini bundt pans with a non-stick cooking oil spray. Spread batter evenly in pan or fill bundt pans 3/4 full, and bake at 350 degrees for 20 - 30 minutes, or until a knife inserted in the center comes out clean.
2. Remove from oven and drizzle with glaze. If using mini bundt pans, trim them so two will fit together to look like a pumpkin. Drizzle with glaze and decorate with caramels shaped into stems, vines and leaves.
3. To prepare glaze, combine brown sugar, soymilk and soy margarine in a small saucepan. Bring to a boil and cook, stirring constantly, for one minute. Stir in vanilla, then powdered sugar. **Cinda Sanner**

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Apricot-Date Pinwheel Cookies

Brenda Walsh

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