One Bowl Brownies

4 squares BAKER'S Unsweetened Chocolate
3/4 cup (1 1/2 sticks) margarine or butter
2 cups sugar
3 eggs
1 teaspoon vanilla
1 cup flour
1 1/2 cups chopped DIAMOND Walnuts

HEAT oven to 350°F (325°F for glass baking dish).

MICROWAVE chocolate and margarine in large microwavable bowl on HIGH 2 minutes or until margarine is melted.

STIR until chocolate is completely melted.

STIR sugar into chocolate until well blended. Mix in eggs and vanilla. Stir in flour and walnuts until well blended. Spread in greased foil-lined 13X9 inch baking pan.

BAKE 30 to 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. Do not overbake.

Cool in pan. Cut into squares.

Makes 24 fudgy brownies.

Chocolate Glazed Brownies

6 squares BAKER'S Semi-Sweet Chocolate
2 tablespoons margarine or butter
1/4 cup corn syrup
2 teaspoons milk
1 1/2 cups chopped DIAMOND Walnuts

PREPARE and bake One Bowl Brownies as directed.

MICROWAVE chocolate and margarine in medium microwavable bowl on HIGH 2 minutes or until chocolate is almost melted.

STIR until chocolate is completely melted.

STIR in corn syrup and milk until well blended. Spread over brownies. Let stand 1 hour. Garnish with large walnut pieces.

Makes 24 brownies.

Cream Cheese Brownies

1 package (8 ounces) PHILADELPHIA BRAND Cream Cheese, softened
1/2 cup sugar
1 egg
2 tablespoons flour

PREPARE One Bowl Brownies as directed, using 4 eggs. Spread in prepared pan.

BEAT cream cheese, sugar, egg and flour in same bowl until well blended.

SPOON mixture over brownie batter. Swirl with knife to marbleize. Bake 40 minutes.
**Mississippi Mud Bars**

HEAT oven to 350°F.

**BEAT** margarine, sugar, egg and vanilla until light and fluffy. Mix in flour, baking soda and salt. Stir in 1/2 of the semi-sweet and white chocolates and 1/2 cup of the walnuts. Spread in greased foil-lined 9 inch square baking pan.

BAKE 25 minutes or until toothpick inserted in center comes out almost clean. Sprinkle with remaining semi-sweet and white chocolates. Cover with foil. Let stand 5 minutes or until chocolates are melted. Swirl chocolates with small knife to marbleize. Sprinkle with remaining 1/4 cup walnuts. Cool in pan until chocolate is firm. Cut into bars.

Makes 3 dozen.

**Holiday Chocolate Chip Cookies**

HEAT oven to 375°F.

**BEAT** margarine, sugar, eggs and vanilla in large bowl until light and fluffy. Mix in flour, baking soda and salt. Stir in chips and walnuts. Spread in greased foil-lined 15 X 10 X 1 inch baking pan.

BAKE 20 minutes or until golden brown. Cool in pan. Lift out of pan. Cut into Christmas shapes with metal cookie cutters.

Makes about 3 dozen.

**Chocolate Walnut Biscotti**

HEAT oven to 325°F.

**BEAT** margarine and sugar until light and fluffy. Beat in eggs and vanilla. Mix in flour, baking powder and salt. Stir in chocolate and walnuts. Shape dough into 2 (14 X 1 1/2 inch) slightly-flattened logs. Place 2 inches apart on greased and floured cookie sheet.

BAKE 25 minutes or until lightly browned. Place on cutting board; cool 5 minutes. Using serrated knife, cut each log into diagonal slices about 3/4 inch thick. Place slices upright on cookie sheet 1/2 inch apart. Bake 10 minutes or until slightly dry. Cool on wire racks.

Makes about 3 dozen.

**Super Chunk Jumbles**

HEAT oven to 375°F.

**BEAT** margarine and sugars until light and fluffy. Beat in egg and vanilla. Mix in flour, baking soda and salt. Stir in white chocolate, walnuts and raisins. Drop by rounded tablespoons, 1 1/2 inches apart, onto ungreased cookie sheets.

BAKE 12 to 15 minutes or until golden brown. Cool 2 to 3 minutes; remove from cookie sheets. Cool on wire racks.

Makes about 3 dozen.
### One Bowl Chocolate Fudge

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantities</th>
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</thead>
<tbody>
<tr>
<td>2 packages (8 squares each) BAKER'S Semi-Sweet Chocolate</td>
<td>6 squares</td>
</tr>
<tr>
<td>1 can (14 ounces) sweetened condensed milk</td>
<td>1 package (6 squares) BAKER'S Premium White Chocolate</td>
</tr>
<tr>
<td>2 teaspoons vanilla</td>
<td>1 cup chopped DIAMOND Walnuts, toasted, divided</td>
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**Fudge Preparation**

**MICROWAVE** chocolate and milk in large microwavable bowl on HIGH 2 to 3 minutes or until almost melted, stirring halfway through heating time. **Stir until chocolate is completely melted.**

**STIR** in vanilla and walnuts. Spread in foil-lined 8 inch square pan.

**REFRIGERATE** 2 hours or until firm. Cut into squares.

Makes 4 dozen.

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### Rocky Road Fudge

Add 1 cup KRAFT Miniature Marshmallows with vanilla and walnuts.

### White Chocolate Layered Fudge

Prepare fudge as directed. Spread in prepared pan. Before refrigerating fudge, melt 6 squares BAKER'S Premium White Chocolate as directed on package. Stir in 1/2 cup sweetened condensed milk. Spread over fudge in pan. Refrigerate as directed.

### Peanut Butter Fudge

Omit walnuts. Drop 1/2 cup peanut butter by teaspoonfuls on top of fudge. Swirl with knife to marbleize.

### Coconut Walnut Fudge

Add 1 cup BAKER'S ANGEL FLAKE Coconut, toasted, with vanilla and walnuts. Garnish with additional coconut.
Divine Decadence

HEAT oven to 350°F.

MICROWAVE 5 squares of the chocolate, ½ cup margarine and ½ cup corn syrup in large microwavable bowl on HIGH 2 minutes or until margarine is melted. Stir until chocolate is completely melted. STIR sugar into chocolate mixture until well blended. Mix in eggs and vanilla. Stir in flour and walnuts until well blended. Pour into greased and floured 9 inch round cake pan. BAKE 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool on wire rack.

MICROWAVE remaining 3 squares chocolate and 1 tablespoon margarine in medium microwavable bowl on HIGH 1 ½ to 2 minutes or until chocolate is almost melted. Stir until chocolate is completely melted. Stir in 2 tablespoons corn syrup and milk. Spread glaze over top and sides of cake. LET stand 1 hour or until glaze is set. Garnish as desired.

Makes 8 servings.

Chocolate Walnut Pie

1 package (4 ounces) BAKER'S GERMAN'S Sweet Chocolate
2 tablespoons margarine or butter
1 cup corn syrup
1 ½ cup sugar
3 eggs, slightly beaten
1 teaspoon vanilla
1 ½ cups chopped DIAMOND Walnuts
1 unbaked pastry shell (9 inch)

HEAT oven to 350°F.

MICROWAVE chocolate and margarine in large microwavable bowl on HIGH 2 minutes or until margarine is melted. Stir until chocolate is completely melted. STIR in corn syrup, sugar, eggs and vanilla until well blended. Stir in walnuts. Pour into pastry shell. BAKE 55 minutes or until knife inserted halfway between center and edge comes out clean. Cool on wire rack. Garnish as desired.

Makes 8 servings.

German Sweet Chocolate Pie

1 ½ cups finely chopped DIAMOND Walnuts
3 tablespoons margarine or butter, melted
1 package (4 ounces) BAKER'S GERMAN'S Sweet Chocolate
1 ½ cup milk
4 ounces PHILADELPHIA BRAND Cream Cheese, softened
2 tablespoons sugar
1 tub (8 ounces) COOL WHIP Whipped Topping, thawed

MIX walnuts and margarine in 9 inch pie plate until well blended. Press onto bottom and up sides of pie plate. Refrigerate.

MICROWAVE chocolate and 2 tablespoons of the milk in large microwavable bowl on HIGH 1 ½ to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted. BEAT in cream cheese, sugar and remaining milk until well blended. Refrigerate about 10 minutes to cool. Gently stir in whipped topping until smooth. Spoon into crust.

FREEZE 4 hours or until firm. Garnish as desired. Let stand at room temperature about 15 minutes or until pie can be cut easily. Store leftover pie in freezer.

Makes 8 servings.
Double Layer Pumpkin Pie

MIX cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust.

POUR 1 cup milk into bowl. Add pudding mixes. Beat with wire whisk 1 minute. (Mixture will be thick.) Stir in pumpkin and spices until well mixed. Spread over cream cheese layer.

REFRIGERATE 4 hours or until set. Garnish as desired. Store leftover pie in refrigerator.

Makes 8 servings.

Or Try... JELL-O Sugar Free Instant Reduced Calorie Pudding & Pie Filling in this recipe. Prepare as directed, using 1/2 teaspoon ground cinnamon and 1/4 teaspoon ground ginger. Omit cloves. Substitute 4 ounces Light PHILADELPHIA BRAND Neufchatel Cheese for the cream cheese and 1 can (12 ounces) evaporated skim milk for the milk. Use COOL WHIP LITE Whipped Topping.

MIX crust mixture as directed on package. Press onto bottoms of 12 paper-lined muffin cups.

BEAT milk, filling mix, pumpkin and spice with electric mixer on low speed until blended. Beat on medium speed 3 minutes. Filling will be thick. Spoon over crumb mixture.

REFRIGERATE at least 1 hour or until ready to serve. Garnish as desired.

Makes 12.

Mini Pumpkin Cheesecakes

MIX crumb mixture as directed on package. Press onto bottoms of 12 paper-lined muffin cups.

BEAT milk, filling mix, pumpkin and spice with electric mixer on low speed until blended. Beat on medium speed 3 minutes. Filling will be thick. Spoon over crumb mixture.

REFRIGERATE at least 1 hour or until ready to serve. Garnish as desired.

Makes 12.

Holiday Poke Cake

HEAT oven to 350°F.

PREPARE, bake and cool cake mix as directed on package for 2 (9 inch) round cake layers. Place cake layers, top sides up, in 2 clean 9 inch round cake pans. Pierce cake with large fork at 1/2-inch intervals.

STIR 1 cup of the boiling water into each flavor of gelatin in separate bowls 2 minutes or until dissolved. Carefully pour red gelatin over 1 cake layer and lime gelatin over second cake layer. Refrigerate 3 hours.

DIP 1 cake pan in warm water 10 seconds; unmold onto serving plate. Spread with about 1/4 of the frosting. Unmold second cake layer; carefully place on first layer. Frost top and sides of cake with remaining frosting.

REFRIGERATE 1 hour or until ready to serve. Decorate as desired.

Makes 12 servings.
White Chocolate Cheesecake

Melt 6 squares BAKER’S Premium White Chocolate as directed on package. Prepare JELL-O Cheesecake as directed on package, stirring white chocolate into filling mixture before spreading in crust. Garnish with white chocolate shavings.

Fluffy Tapioca Parfaits

PREPARE Fluffy Tapioca Cream as directed on MINUTE Tapioca package; cool. Layer cooled Tapioca with your favorite ready-made jam or jam made with SURE•JELL Fruit Pectin.

Chocolate Plunge

MICROWAVE corn syrup and cream in large microwavable bowl on HIGH 1 1/2 minutes or until mixture comes to boil.

STIR in chocolate until completely melted. Serve warm as a dip with fresh fruit, cookies or pretzels.

Makes 1 1/2 cups.

2 2/3 cup light corn syrup
3/4 cup whipping cream
1 package (8 ounces) BAKER’S Semi-Sweet Chocolate* * Or use 2 packages (4 ounces each) BAKER’S GERMAN’S Sweet Chocolate.

PREPARE Fluffy Tapioca Cream as directed on MINUTE Tapioca package; cool. Layer cooled Tapioca with your favorite ready-made jam or jam made with SURE•JELL Fruit Pectin.
Coconut Dream Pie

2 envelopes DREAM WHIP Whipped Topping Mix
2 packages (4-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
2 packages (4-serving size) JELL-O Vanilla Instant Pudding
1 cup BAKER'S ANGEL FLAKE Coconut, toasted
1/2 cup chopped DIAMOND Pecans or 1/2 cup chopped DIAMOND Walnuts
1 baked pastry shell (9 inch), cooled

BEAT whipped topping mix and 1 cup of the milk in large bowl with electric mixer on high speed about 6 minutes or until topping thickens and forms peaks. Add remaining milk and pudding mixes; blend on low speed. Beat on high speed 2 minutes, scraping bowl occasionally. Stir in coconut and nuts. Spoon into pastry shell.

REFRIGERATE at least 4 hours or until ready to serve. Garnish as desired.

Makes 8 servings.

Raspberry Coconut Cake

HEAT oven to 350°F.

PREPARE and bake cake mix as directed on package for 2 (9 inch) round cake layers, adding 2/3 cup of the coconut to batter.

MIX jam and 1 cup of the coconut in small bowl. Spread between cake layers.

FROST top and sides of cake with frosting. Press remaining coconut on top and sides of cake. Garnish as desired. Store cake in refrigerator.

Makes 12 servings.

White Chocolate Butter Cream Frosting

MICROWAVE white chocolate and cream in medium microwaveable bowl on HIGH 1 1/2 minutes or until white chocolate is almost melted, stirring halfway through heating time. Stir until white chocolate is completely melted. Cool 30 minutes or until room temperature.

BEAT butter and sugar gradually into cooled white chocolate mixture with electric mixer on high speed until light and fluffy.

Makes 3 1/2 cups or enough to fill and frost 2 (9-inch) cake layers.

NOTE: Recipe can be doubled.
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For more easy and delicious recipes, order any of these fine cookbooks (BAKER'S Easiest Ever Chocolate Desserts, COOL WHIP Simple Desserts for Special Occasions, There's Always Room For Sugar Free JELL-O, The DIAMOND Walnut Collection, BAKER'S Easy Cut-Up Party Cakes) featuring mouth-watering, full-color photos. To order any of these fine cookbooks, send $2.50 per book (no stamps or cash), your name, address and ZIP code and cookbook title(s) to:

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