

## BIG BOPPER CHEESE CAKE

1 (9-inch) graham cracker crust  
8-oz. pkg. cream cheese  
8 oz. whipped topping  
1/3 c. sugar  
1/2 c. hot fudge  
1/3 c. caramel sauce  
1/4 c. chopped pecans

In mixing bowl combine cream cheese, whipped topping and sugar. Put 1/2 of mixture in graham crust. Spread all of hot fudge next. Then spread the rest of cream cheese mixture over hot fudge. Sprinkle with pecans. Then drizzle caramel sauce over top.

**Hint:** Hot fudge and caramel sauce should be slightly heated but not hot. Refrigerate and enjoy!

Angela Tucker

## MOCK PECAN PIE

1/4 c. oleo  
1/2 c. sugar  
1 c. dark corn syrup  
1/2 tsp. salt  
3 well-beaten eggs  
1/2 c. coconut  
1/2 c. quick cooking oats  
Unbaked pie shell

Cream sugar and oleo together. Add dark corn syrup and salt. Blend well. Add eggs slowly stirring constantly. Mix in coconut and quick cooking oats. Bake at 350° for 50 minutes.

Beverly Hopper

## CHERRY DELIGHT

1 graham cracker crust in a 9 x 13-inch pan  
1 (8-oz.) pkg. cream cheese  
1 c. powdered sugar  
1/2 c. milk  
1 lg. ctn. frozen non dairy whipped topping  
1 can cherry pie filling

Mix together cream cheese, powdered sugar and milk. Spread over graham cracker crust. Top with frozen whipped topping. Spread 1 can cherry pie filling on top. Keep in refrigerator until ready to serve.

Carolyn Enix

## PAT-A-CRUST

### With Crumb Topping:

2 1/4 c. flour  
2 1/4 tsp. sugar  
1 1/2 tsp. salt  
3/4 c. oil  
3 T. cold milk

### Crust Only:

1 1/2 c. flour  
1 1/2 tsp. sugar  
1 tsp. salt  
1/2 c. oil  
2 T. cold milk

(continued)