

## **Turtle Dump Cake**

By Julie Brock

- 1 box (3.4 oz) Jell-O™ chocolate-flavor instant pudding & pie filling mix
- 1 1/2 cups milk
- 3/4 cup caramel sauce
- 1 box Betty Crocker™ Super Moist™ chocolate fudge cake mix
- 1 1/2 cups dark chocolate chips
- 1/2 cup chopped pecans
- 1/4 cup Betty Crocker™ Rich & Creamy chocolate frosting (from 16 oz container)

Heat oven to 350°. Spray 13x9-inch pan with cooking spray. In large bowl, beat dry pudding mix and milk with whisk 2 minutes. Stir in 1/2 cup of the caramel sauce. Stir in cake mix and 1 cup of the chocolate chips until well blended. Spread batter evenly in pan. Sprinkle pecans and remaining 1/2 cup chocolate chips over top. Bake 33 to 38 minutes or until toothpick inserted in center of cake comes out almost clean. Cool at least 15 minutes before serving. When ready to serve, in small microwavable bowl, microwave frosting uncovered on High 10 to 15 seconds or until thin enough to drizzle. Using fork, drizzle warmed frosting and remaining 1/4 cup caramel sauce over cake. Use large spoon for serving. Stored covered in airtight container at room temperature.

## **Wassail**

By Cherry Fisher

- 1 cup pineapple juice
- 2 cups each of cranberry and apple juice

I always add a little brown sugar and a little lemon juice. Float some cinnamon sticks and cloves in it. Float orange slices in it too.

The longer it sits on the stove, the better it gets.