

Bananas Foster Mouthfuls

Serves 8

2 cups	frozen whipped topping, thawed	1 cup	brown sugar
3 tbsp.	dark or spiced rum	1/2 cup	orange juice
3.4-oz.	box prepared instant vanilla pudding	1/2 cup	chopped pecans, toasted
3	bananas, sliced	1/2 tsp.	vanilla extract
2 tbsp.	butter	10-oz.	box frozen puff pastry shells, baked and cooked

In a bowl, fold the whipped topping and the rum into the pudding. Chill.

In a skillet over medium-high heat, brown the banana slices in butter for about 5 minutes. Remove the slices from the skillet and set aside. Into the same skillet stir the brown sugar into the orange juice until dissolved. Cook over medium heat for 10 minutes to thicken. Stir in the pecans and the vanilla extract.

Layer the pastry shells with equal amounts of banana slices and then top with the vanilla pudding. Drizzle on the caramel sauce, then place the pastry tops on top and spoon whipped cream over all.

Carol says: These are to kill for!

Peach Melba Cheesecake

Serves 12

2 cups	gingersnap crumbs	2	eggs
2 tbsp.	butter, melted	1/2 cup	flour
1	egg white	1 tsp.	vanilla extract
3 8-oz. pkgs.	cream cheese (light is OK)	1 cup	sliced peaches, diced
1 cup	sugar	1/2 cup	raspberry preserves (or frozen raspberries, thawed)
1 cup	sour cream		

Preheat oven to 425 F. Combine gingersnap crumbs, melted butter and egg white. Press into a 9-inch springform pan.

In a bowl, combine cream cheese, sugar, sour cream, eggs, flour and vanilla. Mix well to make a smooth batter. Stir in the diced peach slices. Pour this over the crust and bake for 10 minutes. Reduce the oven temperature to 250 F and bake a further 90 minutes. Remove and cool.

Heat the raspberry preserves and pour over the cake. Garnish with peach slices if desired.

Chocolate Cola Cake

16 slices

1 3/4 cups	flour	1/2 cup	buttermilk
1 3/4 cups	sugar	2	eggs
8 oz.	cola	1 tsp.	vanilla
3/4 cup	unsweetened cocoa powder	1 tsp.	baking soda
1/2 cup	butter, cut into 1/2-inch pieces	1/2 tsp.	baking powder
		1/4 tsp.	salt
		1 cup	mini marshmallows

Preheat oven to 350 F. Coat 2 round, nine-inch-diameter baking pans with cooking spray.

In a bowl, combine the flour and sugar. In a pot over low heat, combine the cola, cocoa and butter. Cook, stirring occasionally, until the butter is melted and the mixture is simmering. Stir this into the flour mixture until combined. Stir in the buttermilk, eggs, vanilla, baking soda, baking powder and salt until combined. Fold in the marshmallows. Divide the batter between the two baking pans. Bake 25-30 minutes or until a toothpick inserted into the centres comes out clean. Let cool on racks for 25 minutes. Remove from pans, then let cool completely on racks.

Place one layer on a platter; spread with chocolate frosting. Top with the second layer. Spread the top and sides of cake with the remaining frosting.