

JANDYL'S PUMPKIN CHEESECAKE



Ingredients

- Two pounds cream cheese
- ¾ cup brown sugar
- ½ cup white sugar
- 2 T. pumpkin pie spice
- 4 eggs
- 1 can (15 oz.) pumpkin
- 1 ½ cups graham cracker crumbs
- ¼ cup sugar
- 1 T. pumpkin pie spice
- ¼ cup of melted butter



Directions

1. Blend the graham cracker crumbs, ¼ cup sugar, 1 T. spice together and add the melted butter. Pat into your spring form pan-just on the bottom and bake for 10 minutes at 350. Turn oven down to 250.
2. Let the cream cheese stand on the counter or microwave until soft.
3. Cream it with the sugars until all lumps have disappeared
4. Add the spice
5. Add each egg one at a time and blend well
6. Add the pumpkin and thoroughly blend
7. Pour into the spring form pan and bake at 250 for two and a half hours. Let set overnight before cutting.



CHOCOLATE CHIP PIE

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Ingredients

- 9" Pie Shell, Unbaked
- 2 Eggs, Room Temperature
- 1 Cup Granulated Sugar
- 1 Teaspoon Vanilla
- 2 Tablespoons Bourbon
- ½ Cup All Purpose Flour
- ½ Cup (1 Stick) Butter, Melted (Cooled)
- 1 Cup Chopped Pecans
- 1 Cup Semisweet Chocolate Chips

Directions

1. Preheat Oven to 350 degrees.
2. Beat eggs and add sugar, vanilla and bourbon.
3. Add flour and cooled melted butter.
4. Fold in pecans and chocolate chips.
5. Pour into 9" unbaked pie shell.
6. Bake at 350 degrees for 35 to 40 minutes. Cool.

Great served with vanilla ice cream or sweetened whipped cream.





JANDYL'S ALMOND ROCA



Ingredients

- 1 cup butter
- 1 cup brown sugar
- 1 cup almonds-chopped
- 1 Hershey's chocolate bar



Directions

1. Chop almonds and save 2-3 T.
2. Melt butter and brown sugar and add the chopped almonds. Save the 2-3 T. to sprinkle over the top.
3. Cook until the mix reaches the hard ball stage.
4. Pour onto a cookie sheet and spread to about $\frac{1}{4}$ to $\frac{1}{2}$ inch. Break up the Hershey bar and put on top. It will take about 1 minute for it to melt. Then spread it over the mixture and sprinkle the small pieces of almonds over the top.
5. Let it cool down before breaking apart.



GINGER SNAPS

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Ingredients

- 1 $\frac{1}{2}$ Cups Shortening
- 2 Cups Granulated Sugar
- $\frac{1}{2}$ Cup Molasses
- 2 Eggs

Sift Together

- Cups Flour
- $\frac{1}{2}$ Teaspoon Salt
- 2 Teaspoons Baking Soda
- 2 Teaspoons Baking Powder
- 2 Teaspoons Cloves
- 2 Teaspoons Cinnamon
- 2 Teaspoons Ginger



Directions

- Cream together shortening and sugar, add molasses and eggs.
- Add dry ingredients and mix together.
- Chill dough for easier handling.
- Roll balls into the size of walnuts. Roll in granulated sugar.
- Place on cookie sheet, lined with parchment, 2 inches apart.
- Bake at 375 degrees for 9 to 12 minutes depending on how soft or crisp you like.
- I bake mine for 10 minutes; however, it depends on your oven



PUMPKIN SHEET CAKE

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Ingredients

- 1 ½ Cups Sugar
- 1 Cup Vegetable Oil
- 2 Cups All-Purpose Flour
- 2 teaspoons Ground Cinnamon
- ¼ Teaspoon Salt
- 1 Can (15 Ounces) Solid Pack Pumpkin
- 4 Eggs
- 2 teaspoons Baking Powder
- 1 teaspoon Baking Soda
- ¼ teaspoon Ground Cloves



Directions

In a large mixing bowl, beat the sugar, pumpkin, oil and eggs.

Combine the flour, baking powder, cinnamon, baking soda, salt and cloves; gradually add to pumpkin mixture and mix well.

Pour batter into a greased 15" X 10" baking pan.

Bake at 350 degrees for 20 to 25 minutes or until a toothpick inserted comes out clean.

Cool.

Cream Cheese Frosting

- 2 Packages (3 ounces each) Cream Cheese, Softened
- ½ Cup Butter, Softened
- 2 teaspoons Vanilla Extract
- 4 1/2 Cups Confectioner's Sugar

