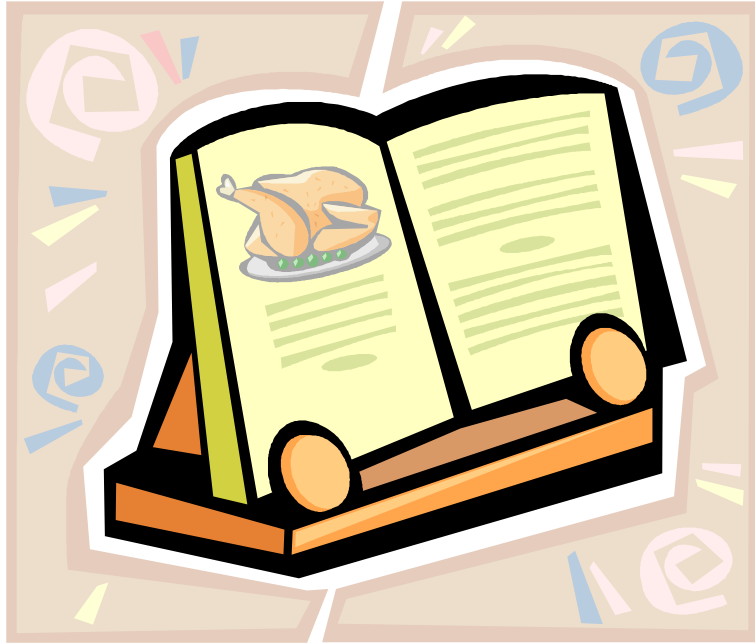


The King Family Recipe's Cook Book



PHILADELPHIA Caramel-Pecan Cheesecake

50 NILLA Wafers, crushed (about 1-1/2 cups)
1 cup chopped PLANTERS Pecans, divided
1/4 cup (1/2 stick) butter, melted
4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
1 cup Sugar
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
3 Tbsp. Flour
1 Tbsp. Vanilla
4 Eggs
1/4 cup Caramel ice cream topping

Make It

HEAT oven to 325°F.

MIX wafer crumbs, 1/2 cup nuts and butter; press onto bottom of 13x9-inch pan. Refrigerate until ready to use.

BEAT cream cheese and sugar in large bowl with mixer until blended. Add sour cream, flour and vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE 45 min. or until center is almost set. Cool. Refrigerate 4 hours. Drizzle with topping; top with remaining nuts. Let stand until topping is firm.

Tip: Line pan with foil, with ends of foil extending over sides. Use foil handles to lift chilled cheesecake from pan.

Chocolate Chunk Magic Cookie Bars

Servings:

4 Dozen

Ingredients:

Crisco Original No-Stick Cooking Spray

1½ cups graham cracker crumbs

½ cup butter, melted

1 (14 oz) can Eagle Brand Sweetened Condensed Milk

8 (1 oz) Baker's Semi-Sweet Baking Chocolate squares, cut
into chunks

1 1/3 Cups Baker's Angel Flake sweetened coconut

1 cup chopped nuts (walnuts or pecans)

Preheat Oven to 350°

Spray 13 X 9" baking pan with no-stick cooking spray

Combine graham crackers crumbs and butter in small bowl. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chunks, coconut and nuts. Press down firmly with fork. Bake 25 to 30 minutes or until lightly browned. Loosen from sides of pan while still warm. Cool completely. Cut into bars or diamonds.

Tip: For perfectly cut cookie bars, line entire pan with foil, extending foil over edge of pan. Coat lightly with no-stick cooking spray. After bars have baked and cooled, lift edges of foil to remove from pan. Cut into individual bars

Robbie May's Mac & Cheese

Ingredients

1 lb box of elbow macaroni
1 lb of Swiss cheese
1 lb of American cheese
1 lb of Mozzarella
1 can of milnot
1 egg
1 stick of butter
Black pepper

Preheat oven to 350°

Cook macaroni as instructed on box. Drain and set aside. Cut up cheeses into small pieces – (mozzarella may be already shredded). In medium baking dish, start with layer of macaroni. Follow with a few pieces of butter on top and a sprinkle of black pepper. Then put a layer (using a small amount of each) of cheeses. Repeat layers and end with cheeses on top. Mix egg and milnot in a bowl and beat until well blended. Pour mixture in baking dish, making sure it is distributed evenly. Bake until brown and bubbly about 30-45 minutes.

* You may have to add more milk if need so that dish does not dry out.

Add some fried chicken and greens and it's on!

Enjoy!

Bacardi Rum Cake

Cake

1 cup chopped pecans or walnuts
1 18-1/2 oz pkg. yellow cake mix
1 3-3/4 oz pkg. JELL-O instant vanilla pudding mix
4 eggs
1/2 cup cold water
1/2 cup Wesson oil
1/2 cup Bacardi dark rum (80 proof)

Glaze

1/4 lb. butter
1/4 cup water
1 cup granulated sugar
1/2 cup Bacardi dark rum (80 proof)

Preheat oven to 325°.

Grease and flour 10" tube or 12 cup Bundt pan.
Sprinkle nuts over bottom of pan.
Mix all cake ingredients together. Pour batter over nuts.
Bake 1 hour or till it test done. Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up

For glaze:

Melt butter in saucepan. Stir in water and sugar.
Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum slowly.

King's Famous Chili Dip

Ingredients

2 – Cans of Red Kidney Beans
2 – Pkgs. Of Chili Seasoning Mix
1 – 16 oz package of Cream Cheese
1 – Can of Tomato Soup
1 – 1 LB package of Monterrey Jack Cheese (shredded)
1 LB of ground turkey
Optional - Fresh Chopped Spinach
Optional – 1 Sm. Chopped Onion

Preheat oven to 400 degrees

In large skillet brown ground turkey, adding salt, pepper and chopped onions if so desired. Add cans of Red Kidney Beans to ground turkey mixture. Stir well.

Add Chili Seasoning Mix and Tomato soup, stir until well blended. Bring to a boil. Cover and simmer for about 15 minutes (allowing beans to soften) stirring occasionally. (If desired, after about 10 minutes of simmer time, add chopped spinach. Simmer for another 5-7 minutes until Spinach is cooked).

While Chili is simmering, spread package of Cream Cheese evenly on bottom of rectangular baking dish (corner to corner). Set aside.

With a potato masher or other utensil, mash chili mixture until it's consistency is smooth and that of a Dip.

Spread chili mixture evenly on top of cream cheese in baking dish. Top with the shredded Monterrey Jack Cheese.

Bake for about 10 minutes or until cheese on top has melted. Wait about 5 minutes before serving! (TIP: Make sure dip is served so that the cream cheese spread on bottom is dispensed in each serving).

DIP AWAY!

Marsha's easy, quick and delicious, Banana Pudding

Ingredients

6-8 Ripe Bananas
2-Box of Nilla Vanilla wafers
2-sm. boxes of Jell-O vanilla pudding mix
2-cans of sweetened condensed milk
2-sm. cartons of whipping cream (regular)
1-tub of cool whip
A rectangular or round deep dish

Prepare both boxes of pudding mix using sweetened condensed milk (instead of regular milk).

Fill empty cans (2-3) with cold water and add to pudding mixture.

Beat well until well blended

Refrigerate pudding mixture. (while pudding is jelling)

Pour whipping cream into a separate mixing bowl and beat until fluffy (about 5 minutes)

Remove pudding mixture from refrigerator.

Stir fluffy whipping cream into pudding mixture until well blended.

Return to refrigerator for another 5 minutes.

Remove from refrigerator and pour pudding mixture to cover bottom of pudding dish.

Place a layer of Nilla Vanilla wafers on top of pudding mixture (save a few to crumble up on top)

Cut a layer of bananas on top of wafers.

Repeat steps above and finish with pudding mixture.

Spread a layer of cool whip on top of pudding mixture.

Crumble wafers into crumbs and sprinkle on top of cool whip.

Pudding is ready to be served. Enjoy!

King's Family Favorite Moist Pound Cake Special

Ingredients

- 1- Cup (2-sticks) butter, softened
- 2- Cups of Sugar
- 1- Pkg. (8-oz) Philadelphia Cream Cheese
- 1- tsp. of Vanilla
- 6- Eggs
- 2- Cups of flour
- 1- tbsp. of Calumet Baking Powder
- 1-tsp. of salt

Preheat oven to 350 degrees.

Beat butter in large bowl with electric mixer on medium speed 1 min. gradually add sugar beating well after each addition. Beat an additional 5 minutes or until very light and fluffy. Add cream cheese and vanilla, beat 1 min. Add eggs, one at a time, beating well after each addition.

Combine flour, baking powder, and salt. Add to butter mixture. Beat 1 min. or until well blended. Pour batter into greased and floured 12-cup fluted tub pan or 10-inch bunt cake pan.

Bake 1 hour or until golden brown. Cool and serve!

Happy Dessert!

TURKEY SPINACH LASAGNA

Ingredients:

2 lbs. of Ground Turkey
4 cups of Fresh Spinach
2 packages of Shredded Mozzarella Cheese
2 Jars of Spaghetti sauce (preferred variety)
1 Box of Lasagna Noodles (9 -12 noodles)
2 cups of Small Curd Cottage Cheese
1 cup of Grated Parmesan Cheese
2 tablespoon of Parsley Flakes
2 tablespoon of sugar
1 egg, beaten
Bell pepper
Onion
Celery
Season salt
Black pepper
Garlic salt
Lasagna Pan

Preparation: Preheat oven to 350 degrees

Cut preferred amount of bell pepper, onion and celery up in small pieces. Add to skillet with ground turkey. Mixing well with turkey as it is browning. As ground turkey is browning also add preferred amount of seasonings; Season salt, Black pepper and garlic salt for flavor.

After meat is thoroughly cooked, add all 3 jars of spaghetti sauce and mix well. Add more black pepper and 2 tablespoon of sugar to meat sauce. Mix well, bring to a boil, stirring occasionally, and then reduce heat to simmer.

Prepare Lasagna noodles as package recommends. When finished cooking, strain noodles. Melt butter in lasagna pot and return noodles to pot and mix to coat in butter. Set aside

Mix together cottage cheese, beaten egg, parmesan cheese and parsley. Stir until mixed well.

Combine ingredients in Lasagna Pan: First by putting a small amount of meat sauce on bottom, layer 3 noodles on top (if noodles do not expand the length of the pan, take one and cut the width of pan to cover any space)

Next, spread a thin layer of the cottage cheese mixture, then layer with 1 cup of the spinach.

Cover spinach with meat sauce, then layer with mozzarella cheese (**divide mozzarella so there is enough for 3 layers**). Repeat layers; Noodles, Cottage Cheese Mixture, remaining Spinach, meat sauce and mozzarella.

Last layer should consist of noodles, cottage cheese mixture, meat sauce and mozzarella on top.

Bake in oven for 30-40 minutes. Enjoy!

MORE KING FAMILY RECIPES COMING SOON!