
Dessert

Այլընտրանքային

Ճանաչելու է համարժեքային և անհամարժեքային բանաձևերի տարբերությունը և նրանց կիրառությունը (1965)

Ինքնազննություն

2. Երկու միջին և մեծ թվերի հարաբերություն	1. Երկու միջին
3. Երկու միջին թվերի հարաբերություն	1. Երկու միջին
0.5. Երկու միջին	2. Երկու միջին հարաբերություն
1. Երկու միջին	4. Երկու միջին, ինքնազննություն, ևս չեն անհամարժեք
2. Երկու միջին	2. Երկու միջին

Ինքնազննություն

1. Երկու միջին և մեծ թվերի հարաբերությունը և նրանց կիրառությունը (1965)
2. Երկու միջին և մեծ թվերի հարաբերությունը և նրանց կիրառությունը (1965)
3. Երկու միջին և մեծ թվերի հարաբերությունը և նրանց կիրառությունը (1965)
4. Երկու միջին և մեծ թվերի հարաբերությունը և նրանց կիրառությունը (1965)

Geo Book Test Exam

20th October 1970

Targeted instruction

4 eggs

2.5 eggs of eggs

2 eggs of eggs

0.5 eggs of eggs of eggs

1 egg of eggs of eggs

5 eggs of eggs

0.5 eggs of eggs

2 eggs of eggs

Targeted instruction

1. The targeted instruction of the exam marks of course

Coffee Malted Mallow Cream (Coffee Iodizing)

boy of Coos Bay 1964 painting. Don't think it will freeze very well

Lang edien +

1 lb max allowed

2 eggs whipped cream

1 cup double strength coffee

Induktion

1. Առձև աշխատանքում ինչ փոփոխություններ կատարվեցին օրից օր: Նախ
 * առձև օգտվել աշխատանքում չէր հասկանալ:
2. Ընկել աշխատել օգտվել ինչ փոփոխություններ, փոխել աշխատել ինչ
 * աշխատել առձև ընկել փոփոխություններ:

Հանձնարարությունները

Համաձայն հանձնարարության 1980

Հանձնարարություն

- 1. Երկու շաբաթանոց (2 օրական հոգեբանական)
- 0.5 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 0.5 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 2 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 0.75 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 0.5 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 1 Երկու շաբաթանոց (2 օրական հոգեբանական)

Համաձայն հանձնարարության:

- 3 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 0.5 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 0.25 Երկու շաբաթանոց (2 օրական հոգեբանական)
- 2 Երկու շաբաթանոց (2 օրական հոգեբանական)

Հանձնարարություն

Հանձնարարություն 350

1. Համաձայն հանձնարարության 350
2. Հանձնարարություն 350
3. Հանձնարարություն 350
4. Հանձնարարություն 350
5. Հանձնարարություն 350
6. Հանձնարարություն 350
7. Հանձնարարություն 350
8. Հանձնարարություն 350

Raspberry Chocolate Tiramisu

A MAMA GOLDY SPECIAL DISH FOR SPECIAL DAYS

Ingredients

3.5 oz Double Strength Coffee
2 cup Raspberries (blitzed)
1 cup Mascarpone
2 tbsp Sweetener
1 tsp Vanilla Extract
3 cup Vanilla Yogurt
3 tsp Dark Chocolate (finely
grated) and a really long
one

For the Crumble Mixture:
6 tbsp Wholemeal Flour
6 tbsp Plain Flour
6 tbsp Butter (diced)
6 tbsp Demerara Sugar

Instructions

Preheat the oven to Gas Mark 4, Electric 180, Fan 160.

1. Stir the two kinds of flour together in a bowl, add the butter and rub it into the flour. When the mixture looks like bread-crumbs, mix in the brown sugar. Lay the mixture on a shallow baking tray and bake for 25 to 30 minutes until golden brown. Leave on the side to cool.
2. Mix together the mascarpone, sweetener, vanilla extract, and three quarters of the chocolate. Put half the crumble mixture in each of the glasses and pour over half the quark mixture along with half the raspberries.
3. Put the other half of the crumble mixture on top, followed by the remaining quark mixture and raspberries. Sprinkle over the last of the chocolate. Chill for 3 hours before serving.

Aunt Diane's Fudge

This is the best fudge recipe ever

Ingredients

4.5 cup sugar

1 large can Milnot

24 oz. semi sweet chocolate chips

16 oz. small marshmallows

2 sticks butter

1 tsp vanilla

Dash of cinnamon

Instructions

1. Combine sugar and Milnot. Bring to boil. Boil 7 minutes.
2. Stir in remaining ingredients.
3. Pour into 9 X 13 or larger buttered pan. Let set at least 30 minutes before cutting into 16 pieces. Keep in refrigerator but bring to room temperature for serving.

Jackpot Drop COOKIES

I usually double this recipe

Ingredients

0.5 cup butter, softened

1.25 cup flour

0.5 cup sugar

1 tsp baking soda

0.5 cup brown sugar

1 tsp baking powder

1 egg

1 tsp vanilla

1 cup semi sweet morsels

1 cup oatmeal

1 cup butterscotch morsels

Instructions

1. Cream together butter, sugar, brown sugar, egg and vanilla.
2. Stir in oatmeal, flour, baking soda and baking powder.
3. Stir in morsels.
4. Bake on greased cookie sheet at 350 for 10 to 12 minutes.

Gina's Chocolate Cheesecake

This is a recipe from Gina Haasis who worked with Dan in the AG office.

Ingredients

0.33 cup melted butter	2 tbsp sugar
1 can sweetened condensed milk	2 tsp vanilla
1.25 cup graham cracker crumbs	3 8 oz. pkg. cream cheese
12 oz. semi sweet chocolate chips, melted	4 eggs

Instructions

1. Mix butter, graham cracker crumbs and sugar. Press into bottom of spring form pan.
2. Beat cream cheese until fluffy; add milk and beat until smooth.
3. Add remaining ingredients; mix. Pour over graham cracker crust.
4. Bake 1 hour 5 minutes at 275 or until cake springs back when touched in center. Cool at room temperature, then refrigerate.

Strawberry Jello Cake

I've been making this cake for Andrea's birthday since 1976!

Ingredients

White cake, prepared per package in
9 x 13 pan
1 cup milk
1 pkg. instant vanilla pudding

1 pkg. Strawberry Jello
1 small COOL Whip, pre thawed
1 cup boiling water
8 oz. Strawberry soda

Instructions

1. COOL CAKE and poke holes every inch with spoon end of fork.
2. Dissolve Jello in boiling water. Stir in soda. COOL to room temp. DRIZZLE over cooled cake. Refrigerate.
3. Combine pudding mix and milk. Fold in COOL Whip thoroughly. Spread on cake.

LOW Fat Oatmeal Pumpkin Spice Muffins

Great for breakfast, brunch, and dessert!

Ingredients

1.25 cups flour

0.75 cup sugar

1 teaspoon salt

1 teaspoon baking powder

0.5 teaspoon baking soda

1 teaspoon cinnamon

0.5 teaspoon nutmeg

1 cup oats

1.25 cups pumpkin puree

0.25 cup oil

2 eggs, beaten

0.5 cup milk

Instructions

Preheat oven to 350

1. Oil or spray muffin tins with cooking spray. Sift together the dry ingredients. Add the rest of the ingredients and stir until just moistened. Divide into 12 muffins and bake for 15 to 20 minutes until cooked in center. Remove from pan after 5 to 10 minutes and let cool. Place in an airtight container and try not to eat for 24 hours as they will become moister.

Pumpkin Cheesecake

Is this still pumpkin pie

Ingredients

0.25 cup melted butter

1.25 cup graham cracker crumbs

1 cup mini semi sweet chocolate chips

2 tbsp sugar

3 8 oz. cream cheese, softened

1 cup sugar

0.25 cup packed brown sugar

1 can (15 oz.) pumpkin

4 eggs

0.5 cup evaporated milk

2 tbsp cornstarch

1 tsp cinnamon

0.125 tsp nutmeg

Instructions

Preheat oven to 350

1. Combine butter, graham cracker crumbs, and sugar. Press onto bottom of greased spring form pan. Sprinkle with half cup of mini chips.
2. Microwave remaining chips at intervals until smooth; cool. Beat cream cheese and sugars until smooth; beat in pumpkin. Beat in eggs, milk, cornstarch, and spices. Remove 0.75 pumpkin mixture and stir into melted chocolate. Pour remaining pumpkin mixture into crust. Spoon chocolate pumpkin mixture over top; swirl. Bake at 350 for 60 to 65 minutes until edge is set but center still moves slightly. Cool and refrigerate.

Carrot Cake

Carrot Cake is a salad

Ingredients

2 cup flour
2 cup sugar
1.5 tsp baking soda
2 tsp baking powder
2 tsp cinnamon
1 tsp salt
1.5 cup cooking oil
4 eggs, beaten
3 cup grated carrots
0.5 cup nuts, optional

For the icing:

1 box confectioners sugar
0.5 stick soft butter
8 oz. cream cheese, softened
1 tsp vanilla
Dash salt

Instructions

Preheat oven to 350

1. Sift together dry ingredients. Add the rest and beat
2. Pour in greased and floured 9X13 pan. Bake at 350 for 1 hour.
3. For the icing: Beat together; add milk to get proper consistency. Frost cooled cake and refrigerate.

Chocolate Chip Cheesecake

Kristy's favorite for her birthday!

Ingredients

The start:

3 tbsp melted butter

1.25 cup graham cracker crumbs

2 tbsp sugar

The rest:

2.5 8 oz. cream cheese (200g. total),
softened

1 cup sugar

2 tsp vanilla

3 eggs

1 tsp lemon juice

1 cup (40g) mini semi sweet chocolate
chips

Instructions

Preheat oven to 350

1. Mix the start, press onto bottom of greased spring form pan. Bake 10 minutes at 350; cool.
2. Beat cream cheese until fluffy; gradually add sugar. Add vanilla and lemon juice. Beat in eggs, one at a time. Stir in chips. Pour over crust. Bake at 300 for about 1 hour or until center is firm. Cool and refrigerate.

Mega Apple Crisp

From The Entertaining Survival Guide

Ingredients

3lbs. firm, tart apples, such as granny
smith
0.5 cup sugar
0.5 cup dark brown sugar, packed

0.5 cup unbleached flour
1 tsp cinnamon
0.5 stick butter, melted and cooled

Instructions

Preheat oven to 375

1. Spray 10 cup pan with cooking spray. Peel, quarter, and core apples. Cut into 0.5 inch thick slices and overlap in rows in baking dish.
2. Mix together sugars, flour and cinnamon with a fork until blended.
3. Drizzle butter over mixture and mix with fork until crumbly. Sprinkle mixture over apples. Bake until apples are tender when pierced.
4. Serve warm with ice cream.

Snickerdoodles

Great high altitude recipe!

Ingredients

2.75 cup flour

2 tsp baking powder

0.5 tsp salt

1 cup unsalted butter, room temp

1.5 cup plus 2 tbsp sugar

2 large eggs

2 tsp cinnamon

Instructions

Preheat oven to 350

1. Sift together flour, baking powder and salt in bowl.
2. Mix butter and 1.5 cup sugar with mixer until pale and fluffy in a separate bowl.
3. Mix in eggs. Reduce speed to low and gradually mix in flour mixture.
4. Stir together cinnamon and 2 T. sugar. Shape dough into 20 balls and roll in cinnamon sugar mixture.
5. Space 3 in. apart on baking sheet. Bake cookies until edges are golden 12 to 15 minutes. Store in airtight container up to 3 days.

Peanut Buster Dessert

A recipe from Grandma Slack

Ingredients

42 Oreos, crushed

0.25 cup softened butter

0.5 gallon ice cream, softened

18 oz. fudge topping, warmed slightly

1 cup Spanish peanuts

8 oz. Cool Whip

Instructions

1. Combine Oreos and butter. Reserve 0.5 cup.
2. Press remaining into 9 x 13 pan. Spread softened ice cream on cookie layer. Top with fudge, then peanuts, then spread Cool Whip on top. Garnish with reserved cookie topping. Freeze for several hours or overnight.
3. Place at room temperature for 15 minutes before cutting and serving.

Mary's Sugar COOKies

This is a family faVOrite.

Ingredients

1.5 cup confectioners sugar

1 cup butter, softened

1 egg

1 tsp vanilla

2.5 cup flour

1 tsp baking soda

1 tsp cream of tartar

FOR the buttercream frosting:

1 stick butter, softened

2 tsp vanilla

5 cup confectioners sugar

Milk

Instructions

1. Mix first four ingredient with mixer until light and fluffy. Stir in dry ingredients. Chill for 2 to 3 hours. Roll out with a light dusting of flour and cut out with cookie cutters. Bake at 375 until very lightly browned on the edges, 7 to 8 minutes. COOL on rack.
2. FOR the frosting: Mix together adding milk 1 tablespoon at a time to desired consistency. Frost cookies. Top with sprinkles.
3. FOR high altitude, use 0.25 tsp baking powder and 0.125 tsp baking soda.

Swedish Pepper KAKOR

FROM GRANDMA SLACKS friend Edla Tietz 12 of 1963. Dads favorite cookie.

Ingredients

1 cup butter

1.5 cup sugar

1 egg

2 tbsp molasses

2 tsp baking soda

1 tbsp warm water

3 cup flour

2 tsp cinnamon

1 tsp ginger

0.5 tsp cloves

Instructions

1. Cream together butter and sugar. Beat in egg and molasses. Combine soda and warm water and add. Fold in remaining dry ingredients and mix well. Chill. Divide dough in 3 parts and roll thin using cookie cutter for desired shape. Bake on ungreased cookie sheet at 400 for 5 minutes. Dust with colored sugar.
2. For high altitude use 1 tsp baking soda.

Elias Flubbed Fudge

FROM GRANDMA SLACKS friend ELIA Tietz 12 04 1963. Delicious!

Ingredients

0.33 cup cocoa

2 tsp flour or cornstarch

1 cup sugar

Pinch salt

1 cup boiling water

0.25 cup butter

1 tsp vanilla

Instructions

1. COMBINE cocoa, flour, sugar, salt AND boiling water in oversize bowl to allow for cooking room. MICROWAVE until thickened, 4 to 5 minutes. Keep a close eye on it. Stir in butter AND vanilla. POUR OVER ice cream.

Pumpkin Pie

Sarah will eat this breakfast, lunch and dinner.

Ingredients

2 cup pumpkin	1 tsp cinnamon
0.5 cup brown sugar	0.5 tsp cloves
0.5 cup sugar	1 tsp pumpkin pie spice
0.5 tsp salt	2 eggs
0.5 tsp ginger	2 cup milk

Instructions

Preheat oven to 425

1. Mix all ingredients together thoroughly. Pour in to prepared 9 inch pie shell.
2. Bake at 425 for 15 minutes then reduce oven to 350 and bake for 35 to 40 minutes until knife inserted comes out clean.
3. COOL. Store leftovers in the refrigerator.

Seven Layer COOKies

I only counted six layers last time...

Ingredients

0.5 cup butter

1 cup graham cracker crumbs

1 cup chocolate chips

1 cup coconut

1 cup butterscotch chips

1 cup nuts (optional)

1 can sweetened condensed milk

Instructions

Preheat oven to 350

1. Melt butter in bottom of 13 x 9 pan in the oven. Add and layer each ingredient in order. Drizzle milk over all the ingredients.
2. Bake for 20 to 25 minutes or until melted together.

CARAMEL CORN

This is a recipe from Kristy's girl scout leader from long ago.

Ingredients

5 quart popped corn kept warm in 250
oven
1 cup butter
2 cup brown sugar

0.5 cup corn syrup
1 tsp salt
0.5 tsp baking soda

Instructions

Preheat oven to 250

1. COMBINE butter, brown sugar, syrup, and salt. COOK, stirring until sugar dissolves and until mixture reaches 278 on a candy thermometer.
2. REMOVE FROM heat and stir in baking soda. DRIZZLE mixture over popped corn. Spread on cookie sheet. Bake at 250 for 45-50 minutes stirring every 15 minutes. POUR and break into pieces. Store in airtight container.

Cherry Apple Dish

This is Shannon's recipe that is passed along and everyone requests it. It is easy and it could almost be a dessert

Ingredients

1 cup Whole Berry Cherry
berry sauce
3 cups chopped apple (Shannon
likes Granny Smith)

For the Crumble Mixture:

0.5 cup brown sugar
1.5 cups oats
0.33 cup flour
0.25 cup walnuts
1 stick melted butter

Instructions

1. Preheat oven to 350 Mix all these ingredients except the butter. Once all mixed, add your melted butter. Sprinkle on top of your cherries and apples.
2. Bake at 350 for one hour

Q'stichio/chocolate Marble Cake

My Grandson Will loves this cake! Easy peasy dessert and goes over very well! You can also make a chocolate frosting with confectioners sugar, butter, 2 squares of semi sweet chocolate and some milk and drizzle over top with a measuring cup.

Ingredients

1 package (2 layer size) yellow cake mix	4 eggs
1 package (4 serving size) Jello Q'stichio Instant Pudding and Pie Filling	1 cup water
	0.5 cup oil
	0.5 tsp. almond extract
	0.25 cup chocolate syrup

Instructions

1. Preheat oven to 350 combine cake mix, pudding mix, eggs, water, oil, and extract in large mixer bowl. Blend then beat at medium speed of electric mixer for 2 minutes.
2. Measure 1.5 cups batter; stir in chocolate syrup. Spoon batter alternately into a greased and floured 13 inch Bundt or tube pan.
3. Zigzag spatula through batter to marble. Bake at 350 for 50 minutes.
4. Cool 15 minutes; remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

Kringle Coffee Cake

Grandma Lauren has been making this for 40 years and everyone loves it. The same person, Roberta McKay, gave me this recipe along with her Egg Bunch recipe that I used on Christmas Day for years.

Ingredients

For the pie crust:

1 cup flour

0.5 cup butter

3 tbsp. water

For the frosting:

1 cup powdered sugar

1 tbsp. butter

A little cream, direction to

have the right consistency

tasty, not too thick, or too

thin

0.5 tsp almond extract

Instructions

1. Preheat oven to 400 Mix pie crust ingredients like a pie crust. Pat out on cookie sheet in 2 long strips 3 inches wide
2. Put 1 cup of water in a saucepan with 0.5 cup butter. Heat to boiling. As you take from flame, add 1 cup flour (maybe 1-2 tbsp more). Stir in 3 eggs, at a time. Beat quickly at each egg addition. Add 0.5 tsp. almond extract. Spread on first mixture
3. Bake 45 minutes at 400
4. Sprinkle with pecans or almonds (or you could use pecans or apricot preserves before adding frosting). I just use almonds on one strip and pecans on the other. I frost first and then add nuts.

Peanut Butter Criss Cross Cookies

FROM MY GOOD FRIEND JOYCE WEST

Ingredients

1 cup butter, softened

1 cup sugar

1 cup brown sugar

2 Eggs

1 tsp vanilla

1 cup peanut butter

3 cup flour

2 tsp baking soda

0.5 tsp salt

Hershey Kisses or stars, optional

Instructions

Preheat oven to 350

1. Cream together wet ingredient then stir in dry ingredients. Form into 1 inch balls and place on ungreased baking sheet. Flatten With a floured fork into criss cross pattern.
2. Bake at 350 for 10 minutes. During the holiday season, Hershey Kisses or stars can be pressed on top after baking.

Apple Crumb Pie

A recipe from my days in 4H!

Ingredients

4 to 6 large, tart apples, Granny Smith
1 cup sugar divided
1 tsp cinnamon

0.75 cup flour
0.33 cup butter, softened

Instructions

Preheat oven to 350

1. Peel, core, and slice apples into eighths. Place in prepared 9 inch pie crust.
2. Mix 0.5 cup sugar with cinnamon and sprinkle over apples. Combine 0.5 cup remaining sugar with flour and then cut in butter. Mixture should be crumbly.
3. Sprinkle evenly over apples. Place pie pan on cookie sheet or foil, to catch drips, and bake at 450 for 10 minutes, then at 350 for 40 minutes or until a sharp knife pierces the apples easily.
4. Serve warm with ice cream.