

Rockaway Township Library
No-Cook Dessert Recipes
December 2008

**This handout can be accessed on our website;
Look under Resource Guides section of Links page**

<http://www.rtlibrary.org/links.html>

Some Good Recipe Websites

Keyword search phrases -- no cook desserts; no bake desserts; stoveless desserts

Recipezaar <http://www.recipezaar.com>
Provides nutrition facts, can change serving to recalculate ingredients, Sort recipes by ingredient/category

All Recipes <http://www.allrecipes.com>
Recipes rated and comments to tweak recipe,
Can print in recipe card format

Recipe Tips (<http://www.recipe-tips.com>)
Photos for many recipes, optional section for variations

Kaboose <http://recipes.kaboose.com>
Great site for kids and family cooking recipes
Try the link for "Cooking with kids"

General Notes – Some websites interpret "no-cook" as "no bake" but may include stovetop or microwave for melting in these recipes

Peanut butter and chocolate are staples for No-cook recipes

RECIPE #1 DREAM PIE

<http://vegetarian.about.com/od/desertrecipes/r/coolwhippie.htm>

"Whip up" this easy Cool Whip pie in five minutes and it lasts several days in the freezer

Prep Time: 5 minutes

Cook Time: 0 minutes

of Servings: 8 per pie

Ingredients:

- 1, 8 oz (small container) Cool Whip, thawed (*Reg or Fat-Free*)
- 18 oz (three 6 oz. servings) yogurt, any flavor *Original or Light*
- 1 ready-made graham cracker crust or 6-pack mini-crusts



Preparation:

1. Thoroughly combine the Cool Whip and yogurt until smooth.
2. Pour into pie crust and freeze until firm.
3. Remove from freezer approximately 20 minutes before serving. Serve with fresh fruit if desired.

DREAM PIE VARIATION:

- 1 pkg (4 serving size) sugar-free Jello
- ¼ cup boiling water
- 2 (6 oz.) fruit yogurt containers
- 1 (8 oz) container of whipped topping, thawed
- 1 ready-made graham cracker crust.



Preparation:

1. Dissolve Jello in bowl with ¼ cup boiling water.
2. Stir in yogurt and fold in whipped topping with wooden spoon. Spread on crust.
3. Refrigerate for 2-3 hours. Top with fruit as option.

RECIPE #2 ZIPLOCK FUDGE

Delicious no-cook fudge that's a fun, group activity



Recipe #42117 from Recipezaar

<http://www.recipezaar.com/Ziplock-Fudge-42117>

Prep Time: 10 minutes

Cook Time: 0 minutes

of Servings: about 16 pieces of fudge

Ingredients:

- 3 ounces of cream cheese softened at room temperature
- 1 (1 lb.box) of powdered sugar
- 2 (1 ounce packets) of powdered cocoa mix (*Swiss Miss*)
- 3 tablespoons of Hershey's cocoa mix
- 2 Tablespoons of butter softened at room temperature
- 2 (1 gallon Ziploc bags)

Preparation:

1. Place all ingredients in one of the Ziploc bags, Close and put inside 2nd Ziploc bag.
2. Squeeze ingredients in bag to mix, giving everyone a turn. The mix will change color from light to rich chocolate and be like a thick frosting (If not, take out of bag and form fudge with your hands (like kneading bread dough)
3. Open onto cutting board or clean flat surface to form fudge.
4. Form into fudge balls or a fudge block to cut into squares.
5. Can eat immediately for soft fudge OR Cool in refrigerator

RECIPE # 3 No-Bake Cheesecake Mini Desserts



From Recipe tips

One-bite cheesecakes topped with fresh fruit with rich taste and texture of real cheesecake

<http://www.recipetips.com/recipe-cards/t--2481/nobake-cheesecake-minidesserts.asp>

Prep Time: 20 minutes

Cook Time: 0 minutes

Servings 24 mini filled shells (about 1 ½ cups of filling)

Ingredients

4 ounces of cream cheese, softened

7 ounces of sweetened condensed milk (*not evaporated milk*)

1 tablespoon lemon juice (*fresh or bottled*)

½ teaspoon vanilla

24 pre-baked shells (Athens mini-fillo shells or 6 pack dessert shells)



Preparation

1. In small bowl, beat cream cheese and lemon juice til smooth
2. Add vanilla and condensed milk to cream cheese mixture, beating about 1 minute, until smooth
3. Spoon about 1 tablespoon of filling into each mini shell
4. Garnish with fresh fruit –strawberry slice, blueberry, raspberry or Clementine
5. Refrigerate about 1 hour until filling thickens

Other Recipes Sampled in Class

Recipe #4

CHOCOLATE NO-BAKE MACAROONS

Recipe # 16365 from Recipezaar

Does require some microwave or stovetop melting of ingredients



<http://www.recipezaar.com/Chocolate-No-Bake-Macaroons-16365>

Prep Time 10 minutes

Cook Time 0 minutes

of Servings 12-15 pieces

Ingredients

1 cup sugar

¼ cup shortening Crisco

¼ cup milk

3 tablespoons cocoa (eg. Hershey's)

½ teaspoon salt

½ teaspoon vanilla

½ cup coconut

1 cup of original rolled oats (*not instant*)

Preparation

1. In saucepan, bring sugar, shortening and milk to a boil
2. Mix cocoa, salt, vanilla, coconut and oats in boiled mixture
3. Allow to cool about 10 minutes
4. Drop by tablespoonful onto wax paper lined cookie sheets
5. Chill for about 1 hour.

RECIPE #5

CHERRY CHA CHA DESSERT

From Recipe tips.com



<http://www.recipetips.com/recipe-cards/u--4460/cherry-cha-cha-dessert.asp>

Prep Time 10 minutes

Cook Time 0 minutes

of servings 12-15 pieces

Ingredients

1 (13.5 oz) box graham cracker crumbs/ 28 graham crackers crushed

½ cup (1 stick) butter, softened

½ cup sugar

½ teaspoon cinnamon

1 pint (8 oz.pkg) heavy whipping cream

2/3 package (10.5 oz size) of mini marshmallows

1 (21 oz) can of cherry or any fruit pie filling

Preparation

- 1, In 9x13 pan, combine cracker crumbs, sugar and cinnamon.
2. Blend butter pieces into crumb mix.
3. Press crumb mix along bottom and pan sides to make crust
4. Whip cream in large mixing bowl until stiff peaks form
5. Stir marshmallows into cream
6. Pour cream mix over crust to make a layer
7. Top with pie filling
8. Refrigerate until ready to serve.