

LUCKY LEAF



Good things
come to those who bake



*Every recipe is a memory.
Bake a new one today.*



Cherry Pineapple Cabana Dump Cake



Bake Time: 1 Hr. | Makes 12 Servings

Ingredients

- 1 (20-ounce) can crushed pineapple in juice (do not drain)
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- 1 (18.25-ounce) package yellow cake mix
- 1 cup butter or margarine, melted
- 1 (7-ounce) bag coconut, shredded
- 1 cup macadamia nuts, chopped

Instructions

1. Preheat oven to 350°F.
2. Lightly grease a 9x13-inch baking pan. In the prepared baking pan, layer undrained crushed pineapple, then cherry fruit filling. Sprinkle dry cake mix over the top, smoothing evenly and covering the top.
3. Pour the melted butter or margarine over the top, covering evenly. Top with the coconut and nuts.
4. Bake for 50 to 60 minutes or until brown on top and bubbly.
5. Let cool 30 minutes. Serve warm or cooled.



White Chocolate Cherry Cream Pie Bars



Prep Time: 10 Min. | Makes 8 Servings

Ingredients

- 18 chocolate cookies, crushed
- 3 Tablespoons butter, melted
- ½ cup sugar
- 1 (8-ounce) package cream cheese, softened
- 1 teaspoon almond extract
- ½ cup white chocolate chips
- 1 (8-ounce) container whipped topping, thawed
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**

Instructions

1. Mix crushed cookies and butter. Press cookie mixture into bottom of an 8x8-inch baking pan sprayed with cooking spray.
2. In large bowl, beat cream cheese, sugar and almond extract until smooth.
3. Melt white chocolate in microwave according to package directions. When melted, pour into cream cheese mixture and beat with an electric mixer until smooth.
4. Fold whipped topping into cream cheese mixture.
5. Pour evenly into crust. Cover and chill for at least two hours or until ready to serve.
6. Spoon cherry fruit filling on top just before serving.



Caramel Apple Cheesecake



Bake Time: 35 Min.

Ingredients

- 1 (21-ounce) can **LUCKY LEAF® Premium Apple Fruit Filling & Topping**
- 1 9-inch graham cracker crust
- 2 (8-ounce) packages cream cheese, softened
- ½ cup sugar
- ¼ teaspoon vanilla extract
- 2 eggs
- ¼ cup caramel topping
- 12 pecan halves
- 2 Tablespoons pecans, chopped

Instructions

1. Preheat oven to 350°F.
2. Reserve ¾ cup of the apple fruit filling; set aside. Spoon remaining filling into the crust.
3. Beat together cream cheese, sugar and vanilla until smooth; add eggs and mix well. Pour this over the apple fruit filling. Bake at 350°F for 35 minutes, or until center of the cake is set.
4. Cool cake to room temperature. Mix the reserved apple fruit filling and caramel topping in a small saucepan and heat for about one minute, or until spreadable. Spoon apple-caramel mixture over top of the cheesecake and spread evenly.
5. Decorate edge of the cake with pecan halves and sprinkle with chopped pecans. Refrigerate the cake until ready to serve.



Blueberry Bliss Filled Lemon Layers



Bake Time: 20 Min. | Makes 9 Servings

Ingredients

- 2 cups all-purpose flour
- 1 cup pecans, chopped
- 1 cup melted butter
- 1 (3.4-ounce) package lemon instant pudding mix
- 2 cups milk
- 1 teaspoon lemon peel, finely shredded
- 1 Tablespoon lemon juice
- 1 (8-ounce) package cream cheese, softened
- 2 cups powdered sugar
- 1 (8-ounce) container whipped topping, thawed
- 1 (21-ounce) can **LUCKY LEAF® Premium Blueberry Fruit Filling & Topping**

Instructions

1. Preheat oven to 350°F.
2. In a medium bowl, combine flour, pecans, and melted butter; spread evenly in a 3-quart rectangular baking pan. Bake 20 minutes; cool on wire rack 10 minutes. Break apart with a fork, reserving about ¼-cup.
3. Meanwhile in a medium mixing bowl, combine pudding mix and milk. Whisk two minutes to blend. Stir in lemon peel and lemon juice. Set aside.
4. In a large mixing bowl, beat cream cheese with an electric mixer on medium speed until smooth. Gradually beat in powdered sugar. Fold in whipped topping.
5. In a 3-quart trifle dish, layer the pudding, crumb mixture, about ½ can of blueberry fruit filling, cream cheese mixture and remaining fruit filling. Sprinkle with remaining crumb mixture. Chill until ready to serve.



Blueberry Peach Trifle



Prep Time: 1 Hr. | Bake Time: 16 Min. | Makes 8 Servings

Cake Ingredients

- ½ cup light brown sugar, packed
- ¼ cup sugar
- ½ cup butter, at room temperature
- 1 egg, at room temperature
- 1 teaspoon vanilla
- 1¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ⅓ cup buttermilk
- ½ (21-ounce) can **LUCKY LEAF® Premium Peach Fruit Filling & Topping**
- ½ (21-ounce) can **LUCKY LEAF® Premium Blueberry Fruit Filling & Topping**

Mousse Ingredients

- 3 teaspoons powdered unflavored gelatin
- 3 Tablespoons water
- 4 cups heavy whipping cream, divided
- ⅓ cup powdered sugar, divided
- 3 teaspoons vanilla
- ½ (21-ounce) can **LUCKY LEAF® Premium Peach Fruit Filling & Topping**
- ½ (21-ounce) can **LUCKY LEAF® Premium Blueberry Fruit Filling & Topping**

(Directions on next page)



Blueberry Peach Trifle



Instructions

1. Heat the oven to 350°F and spray two 8x8-inch cake pans with non-stick cooking spray.
2. In the work bowl of a stand mixer fitted with the paddle attachment, or in a medium bowl with a hand mixer, combine the 8. brown sugar, sugar and butter. Cream together until just combined but not fluffy, about 30 seconds. Add the egg and vanilla and beat on medium speed until lighter in color, about one minute.
3. Add the flour, baking soda, salt and baking powder and mix on low speed to just combine, then add the buttermilk and mix on medium-low speed until the batter has no large lumps.
4. Remove 1/2 of the batter and set aside. To the remaining batter, add the peach fruit filling. Mix on low speed until combined, about 30 seconds. Spread the batter into one of the prepared pans. Now, add the reserved batter back to the bowl with the blueberry fruit filling. Mix on low speed until well combined, about 45 seconds. Spread the batter into the remaining pan.
5. Bake for 16 to 20 minutes, or until the cakes pull away from the sides of the pans and the center of the cakes spring back when gently pressed. Cool for 10 minutes in the pan, then turn out onto a wire rack to cool to room temperature.
6. While the cakes cool, prepare the mousse fillings.
7. In three small bowls, divide the gelatin and water. Mix to combine and let stand at room temperature for 10 minutes to bloom. Heat one of the bowls of gelatin in the microwave for eight seconds to melt. Set aside to cool slightly. In the work bowl of a stand mixer fitted with the whip attachment, or a large bowl with a hand mixer, combine 1/3 of the cream, two Tablespoons of powdered sugar and one teaspoon of vanilla. Mix on medium speed until the mixture starts to thicken, about 40 seconds, then pour in the melted gelatin and increase the speed to high until the cream forms soft peaks, about 35 to 40 seconds.
8. Puree the peach fruit filling and add to the gelatin mixture. Continue to whip until the mixture forms firm peaks, about 30 to 45 more seconds. Transfer the mixture to a clean bowl, cover with plastic and chill for one hour.
9. Repeat the puree process with the blueberry fruit filling. With the remaining cream, prepare it like the step above, omitting the peach fruit filling, and whip to medium-firm peaks.
10. To assemble, cut each cake into 1/2-inch cubes. In one large trifle dish, or in eight individual dishes, place an even layer of blueberry cake, then spread over all the peach mousse, then the peach cake cubes, then all of the blueberry mousse. Finally, top the trifle with the plain whipped cream. Chill for at least one hour before serving.



Cherry Chocolate Brownie Cheesecake



Bake Time: 45 Min. | Makes 10 Servings

Ingredients

- 1 (18.25-ounce) box brownie mix
- 1 egg
- 3 Tablespoons oil
- ½ cup mini semisweet chocolate pieces
- 3 (8-ounce) packages cream cheese, softened
- ¾ cup sugar
- 3 eggs
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- 1 (8-ounce) container frozen whipped dessert topping, thawed

Instructions

1. Preheat oven to 350°F. Coat a 9-inch springform pan with cooking spray; set aside.
2. In a medium bowl, stir together brownie mix, one egg and oil until combined. Stir in chocolate pieces. Spread batter in prepared pan.
3. Bake for 10 to 12 minutes or until brownie is just set. (It will not be completely done at this point.)
4. Meanwhile, in a large bowl, beat cream cheese and sugar on medium speed until well combined and smooth. Add in the eggs on low speed and set the mixture aside.
5. Carefully spoon ½ can (1 cup) of cherry fruit filling into center of brownie, leaving a 2-inch brownie border along sides of pan.
6. Dollop cream cheese mixture over surface; carefully spread to edges of pan.
7. Bake for 35 to 40 minutes or until center is set, but jiggles when the pan is lightly tapped.
8. Cool in pan on a wire rack for one hour. Cover and chill at least four hours before serving.
9. Top cheesecake with remaining cherry fruit filling. Garnish with whipped topping, if desired.



Cherry Coconut Squares



Bake Time: 25-30 Min. | Makes 16 Servings

Ingredients

- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup butter
- $1\frac{1}{2}$ cups all-purpose flour, sifted
- $\frac{1}{4}$ teaspoon salt
- 1 (8-ounce) can flaked coconut
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**

Instructions

1. Preheat oven to 375°F.
2. Cream sugar and butter. Sift flour and salt together and then add to creamed mixture. Mix in coconut.
3. Pack $\frac{1}{2}$ of this mixture into a greased 9-inch square pan. Spread cherry fruit filling on top. Put remaining crumb mixture on top of fruit filling. Pat down firmly.
4. Bake for 25 to 30 minutes. When cool, cut into 16 squares.



Cherry Kuchen



Bake Time: 25 Min. | Makes 8 Servings

Ingredients

- 1½ cups flour, sifted
- 2½ teaspoons baking powder
- ½ cup sugar
- ¼ cup butter or margarine
- 1 egg
- ½ cup milk
- 1 teaspoon vanilla
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- 2 Tablespoons sugar
- 1 teaspoon cinnamon

Instructions

1. Preheat oven to 350°F.
2. Sift dry ingredients. Cut in butter. Combine egg, milk and vanilla. Add to flour mixture.
3. Pour cherry fruit filling into greased 8x8-inch glass baking dish (2 quart). Cover with batter. Sprinkle with sugar and cinnamon. Bake for 25 minutes.



Choco Raspberry Dream Cheesecake



Bake Time: 1 hr 15 min. | Makes 12 Servings

Ingredients

- ¼ cup bittersweet or semisweet chocolate pieces
- 18 chocolate sandwich cookies with white filling
- 3 Tablespoons butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla
- 2 eggs
- 1 (21-ounce) can **LUCKY LEAF® Premium Red Raspberry Fruit Filling & Topping**
- 1 cup whipping cream (for topping)
- 1 Tablespoon sour cream (for topping)
- 1 Tablespoon powdered sugar (for topping)
- ½ teaspoon vanilla (for topping)
- ¼ teaspoon rum extract (for topping)

Instructions

1. Preheat oven to 400°F.
2. Place chocolate pieces in a food processor. Cover and process until ground; remove and set aside.
3. Add cookies to the food processor. Cover and blend until fine crumbs form.
4. Add melted butter; cover and pulse until combined.
5. Pat crumbs into the bottom and one inch up the sides of a 9-inch springform pan. Wrap outside of pan with a double layer of heavy foil. Place pan in a roasting pan; set aside.
6. In a large mixing bowl, beat cream cheese with an electric mixer until smooth. Add sweetened condensed milk and 1 teaspoon of vanilla, beat until combined.
7. Add eggs, one at a time, beating just until combined after each addition. Stir in ground chocolate. Spoon batter into prepared springform pan.
8. Set roasting pan on oven rack. Pour boiling water into roasting pan around springform pan to the depth of one inch.
9. Bake for 15 minutes.
10. Reduce oven temperature to 325°F. Bake for one hour.
11. Turn oven off. Let stand in oven for one hour.
12. Remove foil from pan. Loosen sides of cake from pan. Cover and chill for two hours. Remove sides of pan.
13. Place cheesecake on serving platter. Spoon raspberry fruit filling over cheesecake.
14. For topping, in a large mixing bowl, beat whipping cream, sour cream, powdered sugar, ½ teaspoon vanilla and ¼ teaspoon rum extract with an electric mixer or wire whisk until soft peaks form.
15. To serve, cut cheesecake into wedges and spoon topping over each serving.



Cherry Vanilla Crush Cake



Bake Time: 25 Min.

Ingredients

- 6 egg whites
- $\frac{3}{4}$ teaspoon cream of tartar
- 2 cups sugar
- 2 teaspoons vanilla
- 2 cups saltine crackers, crushed
- 2 (21-ounce) cans **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- 1 (8-ounce) container frozen whipped dessert topping, thawed

Instructions

1. Preheat oven to 350°F.
2. In bowl, beat egg whites until foamy. Add cream of tartar. Beat until stiff, then add sugar and vanilla. Fold in crushed saltine crackers.
3. Place mixture in a greased 13x9-inch baking pan. Bake for 25 minutes. Cool.
4. Spread cherry fruit filling on top of mixture, then cover with whipped topping. Cover and chill 6 to 24 hours.
5. Cut and serve.



Perfectly Peach Cinnacake



Bake Time: 35 Min. | Makes 12 Servings

Ingredients

- 1 (18.25-ounce) package yellow cake mix
- 1 (21-ounce) can **LUCKY LEAF® Premium Peach Fruit Filling & Topping**
- 3 eggs
- 6 Tablespoons sugar
- 2 teaspoons ground cinnamon

Instructions

1. Preheat oven to 350°F.
2. Blend together cake mix, ½ can of the peach fruit filling and eggs in large mixing bowl. Beat with an electric mixer at medium speed for two minutes. Stir in remaining fruit filling until well mixed.
3. In a small bowl, combine sugar and cinnamon. Spread half the batter in greased 9x13-inch baking pan; sprinkle with half the cinnamon-sugar mixture. Repeat with the remaining batter and cinnamon-sugar mixture.
4. Bake for 30 - 35 minutes, until wooden pick inserted in center of cake comes out clean. Cool.



Strawberry Cupcakes with Buttercream Icing



Bake Time: 20-25 Min. | Makes 12 Servings

Ingredients

- 1 (18.25-ounce) package white cake mix
- $\frac{1}{3}$ cup vegetable oil
- $\frac{1}{4}$ cup water plus 3 eggs, beaten
- 1 (21-ounce can) **LUCKY LEAF® Premium Strawberry Fruit Filling & Topping**
- 1 cup butter, at room temperature
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- 2 Tablespoons heavy whipping cream

Instructions

1. Preheat oven to 350°F.
2. In a large bowl, beat cake mix, oil, water and eggs until smooth. Add a little strawberry fruit filling at a time, gently stirring to create swirls.
3. Fill cupcake liners about $\frac{2}{3}$ full of batter. Bake 20 to 25 minutes, or until a toothpick inserted comes out clean. Cool completely before frosting.

Dreamy Buttercream Icing:

1. Cream butter until fluffy. Gradually add powdered sugar and beat until smooth. Add vanilla and 1 Tablespoon heavy cream, and then beat for one minute, adding more cream as needed to reach desired consistency.
2. Spread frosting onto cool cupcakes. Garnish with additional strawberries.
3. For fluffier icing, place your mixing bowl and beaters in the freezer to pre-chill while you are making/baking the cupcakes.



Sweet Vanilla Cherry Cake



Bake Time: 40 Min. | Makes 12 Servings

Ingredients

- 3 eggs, beaten
- 1 cup sugar
- $\frac{3}{4}$ cup cooking oil
- $1\frac{3}{4}$ cups all-purpose flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon vanilla
- 1 dash salt
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- 1 Tablespoon sugar
- $\frac{1}{2}$ teaspoon ground cinnamon

Instructions

1. Preheat oven to 350°F.
2. Beat together eggs, sugar, oil, flour, baking powder, vanilla and salt. Spread $\frac{2}{3}$ of the batter into a greased 9x13-inch baking pan.
3. Spread cherry fruit filling on top of batter. Drop the remaining batter by spoonfuls on top of the fruit filling layer.
4. Stir together the sugar and the cinnamon. Sprinkle over top of cake. Bake for 40 minutes or until a toothpick inserted near the center comes out clean.
5. Serve warm or cooled.



Sweetheart Cherry Cheese Danish



Bake Time: 30 Min. | Makes 12 Servings

Ingredients

- 2 (8-ounce) packages refrigerated crescent dough sheets or dinner rolls
- 1 (8-ounce) package cream cheese, softened
- 1 cup + 1 Tablespoon granulated sugar
- 1 teaspoon vanilla
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- 1 Tablespoon butter, melted
- ½ cup sliced almonds

Instructions

1. Preheat oven to 350°F.
2. Unroll one package of crescent dough and fit into the bottom of an ungreased 9x13-inch baking dish. Bake for 10 to 12 minutes.
3. In a bowl, mix cream cheese and one cup of sugar and vanilla. Spread mixture over hot dough in baking dish.
4. Next, spread a layer of cherry fruit filling over the cream cheese mixture. Unroll remaining crescent dough and lay on top of the fruit filling.
5. Mix together 1 Tablespoon of sugar, almonds and melted butter. Sprinkle over the top of the dough.
6. Bake 30 minutes or until golden brown.



Sweet Apple Crispers with Sugar & Cinnamon



Bake Time: 8 Min. | Makes 8 Servings

Ingredients

- 1 Tablespoon sugar
- ½ teaspoon ground cinnamon
- 8 8-inch flour tortillas
- 1 (21-ounce) can **LUCKY LEAF® Premium Apple Fruit Filling & Topping**
- 1 Tablespoon vegetable oil
- 1 Tablespoon butter, melted

Instructions

1. In a small bowl, combine sugar and cinnamon; set aside.
2. Spoon apple fruit filling down the center of each tortilla. Roll tortillas up tightly and secure with a wooden toothpick.
3. In a 12-inch skillet, heat oil over medium heat. Add rolls to the skillet and cook for 8 to 10 minutes, or until browned, turning every few minutes.
4. Brush rolls with melted butter and sprinkle with cinnamon sugar to coat.
5. Serve warm.



Peach Icebox Cake



Prep Time: 10 Min. | Makes 16 Servings

Ingredients

- 2 cups fat-free Greek yogurt, plain
- 1 (14-ounce) can fat-free sweetened condensed milk
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 teaspoon ground cinnamon
- ½ teaspoon almond extract
- 1 box cinnamon graham crackers
- 2 (21-ounce) cans **LUCKY LEAF® Premium Peach Fruit Filling & Topping**

Instructions

1. In a large bowl, mix together yogurt and sweetened condensed milk. Fold in whipped topping. Stir in cinnamon and almond extract; set aside.
2. Line a 9x13-inch baking dish with parchment paper. Place a layer of cinnamon graham crackers over the parchment paper. Top with 1/3 of the whipped topping mixture. Dot with peach fruit filling. Continue adding layers, ending with fruit filling.
3. Cover and chill until ready to serve.



Black Forest Poke Cake



Prep Time: 20 Min. | Bake Time: 22 Min. | Makes 12 Servings

Ingredients

- 1 box chocolate cake mix
- 2 large eggs
- ¾ cup milk
- ½ cup vegetable oil
- 1 jar hot fudge sauce
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- 2 cups heavy whipping cream*
- 1¼ cups powdered sugar*
- Chocolate bar for shavings
- *A container of frozen whipped topping may be substituted for homemade whipped cream.

Instructions

1. Preheat oven to 350°F.
2. Prepare 9x13-inch baking dish according to directions on cake box.
3. Prepare cake according to directions on box. Bake 20-22 minutes. Check for doneness by inserting a toothpick in middle of cake. If toothpick comes out clean, cake is done. Allow to cool for 10 minutes.
4. While cake is still warm, use the end of a wooden spoon or another round object and poke holes over the top of the cake.
5. Microwave hot fudge about 30 seconds or until it is thinned out and can be stirred. You may need to microwave an additional 30 seconds. Pour the jar of hot fudge sauce on top of cake and allow it to absorb in the cake. Let set until completely cooled.
6. Spread cherry fruit filling evenly over top of cake.
7. Prepare homemade whipped cream*: For best results, freeze bowl and whisk attachment about 5-10 minutes until really cold. Add heavy cream to cold bowl and beat on medium speed for 3 minutes. Add powdered sugar and increase speed to medium high. Beat until stiff peaks form.
*A container of Cool Whip may be substituted for homemade whipped cream.
8. Spread whipped cream over top of cake. Chop or grate chocolate bar into small pieces to sprinkle over top of cake.
9. Keep refrigerated.



Cherry Apple Butter Bars



Prep Time: 20 Min. | Bake Time: 30 Min. | Makes 40 Servings

Ingredients

- 1 cup unsalted butter, room temperature
- 1 cup granulated sugar
- ½ cup light brown sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3 cups rolled oats
- 1 cup white chocolate chips
- 1 (21-ounce) can **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**
- ½ cup MUSSELMAN'S® Apple Butter
- Ice cream (optional)

Instructions

1. Preheat oven to 350°F. Position rack to center of the oven.
2. In a large mixing bowl on medium speed, cream together butter and sugars for two minutes. Scrape down sides of bowl as necessary. Add eggs, one at a time. Mix in the vanilla.
3. In a separate mixing bowl, combine the flour, baking powder and salt. Add to the wet ingredients and mix until just combined.
4. Mix in the oats and then the white chocolate chips.
5. Press about 2/3 of the batter into a thin layer in a greased jelly roll pan; set aside.
6. In another mixing bowl, stir together the cherry fruit filling and apple butter. Spread evenly over the layer of batter in the pan. Scoop the remaining batter evenly over the fruit filling.
7. Bake for 30-35 minutes, until golden. Let cool completely before cutting into bars, or serve warm and gooey with ice cream.



No-Bake Apple Delight



Ingredients

CREAM CHEESE FILLING

- 1 (8-ounce) package cream cheese, softened
- 1 cup powdered sugar
- 2 Tablespoons brown sugar
- 1 teaspoon cinnamon
- ½ cup skim milk
- 1 (8-ounce) container whipped topping

LAYERS INGREDIENTS

- 2 (21-ounce) cans **LUCKY LEAF® Premium Apple Fruit Filling & Topping**
- 2 packages graham crackers
- 1 (8-ounce) container whipped topping
- ¼ cup caramel sauce
- 1 cup toffee bits

Instructions

To prepare the cream cheese layer:

1. Beat cream cheese, powdered sugar, brown sugar and cinnamon with an electric mixer until light and fluffy.
2. Add the skim milk and whipped topping and beat on medium-high speed until it is fully mixed into cream cheese.
3. Divide into thirds.

For the layers:

1. Cover the bottom of a 9x13-inch pan with graham crackers. Try and fill in as much of the bottom pan as you can with the crackers.
2. Cover graham crackers with apple fruit filling. Then spoon 1/3 of the cream cheese filling on top of the apple fruit filling. Add a small handful of toffee chips on top and cover with a thin layer of whipped topping. Repeat this twice so that you end up with three layers. (In the picture, we only used two layers because we used a smaller pan). Cover the top layer of whipped topping with additional toffee bites and then drizzle with caramel.
3. Let it set up two hours in the fridge so the graham crackers will soften. Store in an air-tight container and keep refrigerated. Best served cold.



Raspberry Ice Cream Pie with Ice Cream Cone Crust



Prep Time: 30 Min.

Ingredients

FOR THE CRUST:

- 1 box sugar cones (reserve one cone for garnish)
- ½ cup butter, melted
- Dash of salt

FOR THE ICE CREAM:

- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 (21-ounce) can **LUCKY LEAF® Premium Red Raspberry Fruit Filling & Topping**

FOR THE TOPPING:

- 1 cup whipped cream
- 1 Tablespoon powdered sugar
- Fresh raspberries for garnish
- 1 sugar ice cream cone

Instructions

1. Prepare a 9-inch springform pan with a layer of parchment paper on the bottom and around the sides. To help parchment paper stick to the sides, spray with a touch of cooking spray.
2. Place all but one ice cream cone into a food processor and pulse into crumbs. Add in melted butter and dash of salt, and pulse to combine. Press mixture into prepared pan and refrigerate while making ice cream.
3. In a large bowl, whip the condensed milk and thawed whipped topping together. Add in half the raspberry fruit filling and stir to combine.
4. Pour into prepared sugar cone crust. Use a small amount of the remaining raspberry fruit filling to add swirls to the top with a toothpick or knife (leave some fruit filling for serving).
5. Freeze 4-6 hours or overnight for best results.
6. Top with fresh whipped cream and raspberries.
7. Make the whipped cream extra thick by adding more powdered sugar. Use an ice cream scoop to put a "scoop" of thickened whipped cream in the center of the pie, then place reserved sugar cone on top. Add additional raspberry fruit filling to decorate.



Peaches and Cream Bars



Prep Time: 20 Min. | Bake Time: 30 Min.

Ingredients

- 1 (8-ounce) can crescent rolls, seamless
- 1 (8-ounce) package cream cheese
- ½ cup sugar
- ¼ teaspoon almond extract
- 1 (21-ounce) can **LUCKY LEAF® Premium Peach Fruit Filling & Topping**
- ½ cup flour
- ¼ cup brown sugar
- 3 Tablespoons butter, cold
- ½ cup walnuts, almonds or pecans

Instructions

1. Preheat the oven to 375°F. Unroll the crescent rolls and press into a lightly greased 9x13-inch baking dish. Bake for 5 minutes and cool completely.
2. Beat the cream cheese, sugar, and extract until smooth. Smooth over the crust and spoon the peach fruit filling over the sweetened cream cheese.
3. Whisk together the flour and brown sugar, then cut in the cold butter to form a grainy crumb. It helps to use your fingers in this process. Toss in your choice of nuts and sprinkle over the peach fruit filling.
4. Bake for 25 minutes or until the edges are brown and toasty. Cool on a wire rack before cutting.
5. Serve warm and eat with a fork, or refrigerate and eat with your fingers.



Strawberry Lemonade Pie Cups



Prep Time: 10 Min.

Ingredients

- 6 ounces frozen lemonade concentrate, thawed
- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) container frozen whipped topping, thawed
- Yellow food coloring, optional
- 6 Tablespoons butter, melted
- ¼ cup sugar
- 1½ cups graham cracker crumbs
- 1 (21-ounce) can **LUCKY LEAF® Premium Strawberry Fruit Filling & Topping**

Instructions

1. Mix together the lemonade concentrate and sweetened condensed milk. Add in the whipped topping and yellow food coloring if using. Mix until combined.
2. Let sit in the fridge 8 hours or overnight.
3. Mix together the melted butter, sugar and graham cracker crumbs.
4. Layer the crumb mixture, lemonade mixture and strawberry fruit filling in small glasses. Repeat.
5. You can also make this into a whole pie. Just press the crumb mixture into a pie plate and top with lemonade mixture. Set in fridge 8 hours or overnight. Top with fruit filling.



Chocolate Chip Cookie Cherry Cheesecake Pie



Ingredients

- 1 (16.5-ounce) roll refrigerated chocolate chip cookie dough
- 2 (8-ounce) packages cream cheese, softened
- 1 cup sugar
- 1 egg
- 2 teaspoons vanilla extract
- 2 (21-ounce) cans **LUCKY LEAF® Regular or Premium Cherry Fruit Filling & Topping**, divided

Instructions

- Preheat oven to 350°F. Press cookie dough evenly into bottom and sides of a deep dish (2-inch deep) 9-inch pie plate. Bake 12 minutes at 350°F.
- Cool completely. While crust is cooling, prepare filling. In a large bowl, beat cream cheese, sugar, egg and vanilla until smooth. Stir in one can of cherry fruit filling. Pour filling into cooled crust. Bake 55-70 minutes (or until filling is set and golden brown) at 350°F. Cool. Refrigerate until ready to serve. Top with remaining can of cherry fruit filling.