



## -Ingredients Card #3-

### Banana Chocolate Chip Cake

#### Ingredients:

2 1/2 cups flour  
 1 1/2 cups sugar  
 1 1/4 tsp baking powder  
 1 1/2 tsp baking soda  
 2/3 cup oil  
 2/3 cup soymilk/almond milk  
 3 bananas mashed  
 2 eggs  
 1 cup chocolate chips

#### Directions:

Preheat oven to 350 degrees. Mix all of the ingredients together in a mixer and pour into a well greased bundt pan. Bake for 45-50 min. When ready, remove from oven and allow to cool for 10 minutes. After that turn over onto a cake tray and enjoy!

### Corn Flake Squares

#### Ingredients:

1 cup creamy peanut butter  
 1 cup corn syrup  
 1/2 cup brown sugar  
 1/2 cup sugar  
 6 cups corn flakes  
 1 cup chocolate chips  
 2/3 cup peanuts

#### Directions

Melt peanut butter, corn syrup, brown sugar, and sugar in a pot or microwave. Once mixed together and smooth remove from fire and add in the corn flakes, chocolate chips, and peanuts. Pour into a pan and allow to cool in refrigerator for 1 hour. Enjoy!

### Peanut Butter Pie

#### Ingredients:

1 graham cracker crust  
 1/2 cup peanut butter  
 1 cup powdered sugar  
 1 package of chocolate pudding mix  
 1 cup soy milk/almond milk  
 whipped topping

#### Directions

Mix together peanut butter and powdered sugar to make a crumble. Pour 3/4 on bottom of pie. Mix pudding mixture with milk until thick. Pour on top of crumbs and sprinkle the rest of the crumble on. Top with whipped topping. Enjoy!

### Babka Pull Apart Cake

#### Ingredients:

Challa dough  
 bowl of water  
 bowl of sugar and cinnamon mixed together

#### Directions

Oil Bundt pan, Form bite sized balls with your challa dough. Roll each ball in water and then in sugar mixture. Layer the balls until you fill 3/4 of the pan. Bake at 375 for 25 to 30 minutes until the top is slightly crispy. Enjoy!



## **Fruit Trifle**

### **Ingredients:**

strawberries  
blueberries  
kiwis  
canned pineapple

### **Sauce:**

frozen strawberries  
orange juice  
1 cup powdered sugar

### **Topping:**

2 1/2 cups Rice Krispies  
1 stick margarine (1/2 cup)  
3/4 cup brown sugar

### **Directions**

Slice up fruit and layer nicely. Blend sauce ingredients together and pour over fruit. Mix topping ingredients and bake at 350 degrees for 10 min. When cool sprinkle on top and enjoy!

## **Chocolate Sauce for Ice Cream**

1 stick of margarine  
1/2 cup brown sugar  
1 1/4 cups sugar  
1 8 oz container nondairy whipped topping  
1 cup cocoa  
2 tsp instant coffee granules

### **Directions**

Melt margarine, add the rest of the ingredients and stir until combined well. Serve warm over ice cream. Enjoy!

# **ENJOY!!!**