

Can't-Miss

# Gabel Family Desserts!



GrowingUpGabel.com

# Sweet tooth?

This little collection of recipes has you covered! Following are 7 of the most-Pinned, favorite dessert recipes from [GrowingUpGabel.com](http://GrowingUpGabel.com).

Enjoy!

# Butter Pecan Fudge

Give classic holiday fudge a fun twist with this butter pecan fudge recipe! Gather your kids and spend some time together making an old fashioned holiday treat.

## INGREDIENTS

- ❑ ½ cup butter
- ❑ ½ cup white sugar
- ❑ ½ cup brown sugar
- ❑ ½ cup heavy whipping cream
- ❑ Dash of salt
- ❑ 1 teaspoon [homemade vanilla extract](#)
- ❑ 2 cups powdered sugar
- ❑ 1 cup [pecans](#)

## INSTRUCTIONS

1. To toast the pecans - place in a single layer on a baking sheet in a 350 degree oven for about 5 minutes or until you can smell the pecans. You can also toast the in a frying pan over medium heat.
2. Measure out powdered sugar into a medium bowl and set aside.
3. Grease an [8 x 8 baking pan](#) with butter and set aside.
4. Combine butter, white sugar, brown sugar, whipping cream and salt in a medium size pot. Heat the mixture over medium heat until it begins to boil and the bubbles do not disappear when you mix them. It will only take a few minutes to come to a full boil.
5. Set a time for 5 minutes and stir the mixture constantly while it boils.
6. Once the 5 minutes are up, remove the pan from the heat. Stir in powdered sugar and vanilla. Stir in pecans.
7. Pour the fudge into your prepared pan. Allow fudge to cool until room temperature before cutting, but preferably 24 hours.



# Cookies and Cream Fudge

Cookies and cream fudge is a delicious addition to your holiday baking! Sandwich cookies are mixed into a delicious white fudge for an unforgettable fudge recipe.

## INGREDIENTS

- ❑ 3 cups white sugar
- ❑ 1 5 ounce can evaporated milk (the small can!)
- ❑ ¾ cup (1½ sticks) Land O' Lakes Unsalted Butter
- ❑ 1 7 oz jar marshmallow fluff
- ❑ 12 ounces of white chocolate chips
- ❑ 1 teaspoon vanilla
- ❑ A pinch of salt
- ❑ 22 chocolate sandwich cookies, very roughly chopped



## INSTRUCTIONS

1. Prepare a 9 x 9 pan by lining with foil. Coat the foil thoroughly with softened butter.
2. Combine sugar, evaporated milk and butter in a large pot. Heat over medium high heat, stirring constantly, until the mixture reaches a boil.
3. Boil, while still stirring, for 4 minutes or until a candy thermometer reaches the soft ball stage.
4. Remove pot from heat. Stir in marshmallow fluff, white chocolate chips, vanilla and salt. Stir until everything is melted and the mixture is smooth.
5. Gently stir in about two-thirds of the cookies.
6. Pour the fudge batter into the prepared pan. Gently place the remaining cooking pieces on to the top of the fudge. Press them down lightly into the fudge.
7. Cover and refrigerate for at least 2 hours.

# Easy Pumpkin Cheesecake Bars

What I love most about this recipe is that it only needs a handful of ingredients so it's super easy to make. Skip the pumpkin pie and make these easy pumpkin cheesecake bars with just a few ingredients instead!

## INGREDIENTS

- ❑ 2 cans Pillsbury Crescent Dough Sheets
- ❑ 18 oz package of cream cheese, softened
- ❑ 1 cup canned pumpkin
- ❑ 1 teaspoon pumpkin pie spice
- ❑ ¼ cup butter, melted
- ❑ 1 Tablespoon cinnamon
- ❑ 4 Tablespoons sugar



## INSTRUCTIONS

1. Carefully unroll and lay one sheet of crescent dough on to the bottom of a 9 x 13 pan. Set aside.
2. Use an electric mixer to cream together cream cheese, pumpkin, and pumpkin pie spice until the mixture is nice and fluffy.
3. Spread the pumpkin cream cheese mixture on top of the crescent dough.
4. Unroll the second sheet of crescent dough and lay it on top of the pumpkin mixture. You may need to gently widen the dough to cover the pumpkin mixture.
5. In a small bowl whisk together the cinnamon and sugar. Set aside.
6. Pour the melted butter over the top layer of crescent dough. Sprinkle with cinnamon and sugar mixture (I didn't use all of it).
7. Bake at 350 degrees for 30 minutes or until the top of the bars are golden brown and all the butter has been absorbed.
8. Allow bars to cool completely and then chill. Slice into bars and serve.

# Flourless Chocolate Cake

(Gluten Free)

A flourless chocolate cake made with Ghirardelli chocolate will have everyone begging for more!

## INGREDIENTS

- ❑ ½ cup cocoa powder
- ❑ 1 teaspoon ground cinnamon
- ❑ 1 teaspoon instant coffee granules
- ❑ ¾ cup Ghirardelli Bittersweet Chocolate
- ❑ ½ cup coconut oil
- ❑ ¾ cup sugar
- ❑ 3 eggs
- ❑ For the ganache:
  - ❑ ½ cup coconut milk (in the can or carton)
  - ❑ ¾ cup Ghirardelli chocolate



## INSTRUCTIONS

- ❑ Preheat oven to 375 degrees.
- ❑ Grease an 8" round or heart shaped cake pan with palm shortening. Coat the flour with cocoa powder. Set aside.
- ❑ In a small bowl whisk together cocoa powder, cinnamon, and coffee. Set aside.
- ❑ Put Ghirardelli chocolate and coconut oil in a small pan. Melt together over low heat stirring constantly. Remove from heat.
- ❑ Put sugar in a large mixing bowl. Add melted chocolate and whisk to combine. Add eggs, one at a time, whisking to incorporate each one before adding another.
- ❑ Whisk in cocoa powder mixture until batter is thoroughly mixed.
- ❑ Pour batter into prepared baking pan. Bake at 375 degrees for about 20 minutes or until a toothpick inserted in the middle comes out mostly clean with just a few moist crumbs on it.
- ❑ Let cake cool in pan for 5 minutes and then invert onto a cooling rack. Allow to cool completely.

## For the ganache:



1. In a small pan, heat the coconut milk and chocolate over low heat, stirring to combine as it melts.
2. To cover the cake with the ganache:
3. Place the cooling rack with the cake on it on a large rimmed baking sheet. Slowly pour the ganache over the cake, coating the top and the sides. Don't worry if the sides aren't completely covered. The ganache will run off the cake onto the pan below. Allow the ganache to set before serving.

# Oreo Cookie Balls

Celebrate the end of the football season with this fun [OREO Cookie Ball recipe](#) made in your favorite team's colors, or decorate them to fit the theme of any other event!

## INGREDIENTS

- ❑ 1 pkg (8 oz.) brick cream cheese, softened
- ❑ 36 OREO Cookies, finely crushed (about 3 cups)
- ❑ 4 pkg. (4 oz. each) semi-sweet baking chocolate, melted (or candy melts in your favorite team colors!)

## INSTRUCTIONS

1. MIX cream cheese and cookie crumbs until blended.
2. SHAPE into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.
3. CUSTOMIZE it with your own ingredient additions or decorative skills.
4. REFRIGERATE 1 hour or until firm.
5. Share and enjoy!



## NOTES

To make the cookie balls in team colors, use candy melts in place of the chocolate. After dipping the balls in the melts, let them harden and set. Melt the other color of candy and drizzle that on after the first color is set. It gets messy if you try to drizzle over wet candy!



# 3-D Sugar Cookies

Use your favorite sugar cookie recipe to bake and create fun 3D animal cookies. Just bake, assemble and decorate for a fun cookie that will delight your family. 3D cookies aren't just for Christmas anymore!

## INGREDIENTS

- ❑ 1 batch of [cream cheese sugar cookie recipe](#)
- ❑ [Bakery Crafts 3D Cookie Cutters](#) (comes with the decorations)
- ❑ [Royal Icing Mix](#)



## INSTRUCTIONS

1. Prepare cookie dough and allow it to chill completely. It's easiest to get the cookies thin and move them to the cookie sheet while the dough is pretty cold.
2. Roll a small portion of the dough out thin enough so you can still move the pieces to the cookie sheet. Or you can roll them right on a piece of parchment paper and just move that to the cookie sheet for baking. Follow the directions on the back of the cookie cutters and cut out enough pieces for each animal.
3. Bake according to recipe directions. Allow cookies to cool COMPLETELY before attempting to put together.
4. Decorate cookies with icing or decorations as desired.
5. Put cookies together. You may need to test out different pieces to get them to fit correctly because they each bake up a little differently.
6. Enjoy!

# Orange Cranberry White Chocolate Fudge Recipe

Orange cranberry white chocolate fudge is the perfect addition to your holiday treat making!

## INGREDIENTS

- ❑ 3 cups white chocolate chips
- ❑ 14 oz can sweetened condensed milk
- ❑ A pinch of sea salt
- ❑ 15-20 drops orange essential oil
- ❑ 1 cup dried cranberries
- ❑ ½ cup shelled pistachios
- ❑ Orange zest from 1 orange

## INSTRUCTIONS

1. Roughly chop the cranberries and pistachios and set aside.
2. Line an 8 x 8 square baking pan with foil and lightly coat with oil. Set aside.
3. Melt together the white chocolate chips and sweetened condensed milk in a medium pan over medium heat stirring constantly. Keep stirring until all the chips have melted. Remove from heat.
4. Stir in 15-20 drops of orange essential oil. Keep tasting until the orange is as strong as you want it. I used 20-25 drops.
5. Stir in cranberries, pistachios and half the orange zest.
6. Carefully pour the fudge into prepared pan. Top the fudge with more cranberries and the remaining orange zest, if desired.
7. Chill until firm. Cut into small squares for serving.



# Orange White Chocolate Covered Pretzels Recipe

White chocolate covered pretzels with orange essential oil are a unique and fun snack to make! Quick and easy to make, these chocolate covered pretzels will become a family favorite.

## INGREDIENTS

- ❑ Pretzels
- ❑ Nestle Premier White Morsels
- ❑ Orange essential oil

## INSTRUCTIONS

1. Melt chocolate in Wilton chocolate melter, microwave or stove.
2. Add orange essential oil and stir. I used 9 drops of oil.
3. Dip pretzels in chocolate. Lay on wax paper to set.



# Easy Buckeye Candy Recipe

Perfect for a last minute treat, this buckeye candy recipe is easy to make with just a few simple ingredients.

## INGREDIENTS

- ❑ ¾ cup Skippy peanut butter
- ❑ 2 cups powdered sugar
- ❑ ½ cup butter, room temperature
- ❑ ½ teaspoon [vanilla](#)
- ❑ ½ cup chocolate chips or ½ bag of [Wilton Dark Chocolate Melts](#)
- ❑ 1-2 teaspoons palm shortening
- ❑ Wax paper
- ❑ Toothpicks

## INSTRUCTIONS

1. Stir together butter and peanut butter in a medium mixing bowl. I used a wooden spoon.
2. Stir in powdered sugar and vanilla until the ingredients are combined into a stiff, coarse dough.
3. Use a small cookie scoop to make balls with the peanut butter mix. Drop balls onto a wax paper lined cookie sheet. Stick a toothpick into each ball.
4. Once all the dough has been scooped, stick the cookie sheet in the freezer for an hour.
5. After an hour, melt chocolate chips in a [Wilton chocolate melting pot](#). Add a teaspoon of palm shortening, if desired (I'm not convinced this is necessary).
6. Once the chocolate is completely melted, remove the peanut butter balls from the freezer. Carefully remove the balls, on the wax paper, to the counter. Lay another sheet of wax paper on the cold cookie sheet.
7. Dip the peanut balls about ¾ of the way into the chocolate. Roll to allow chocolate to drip off and place the balls on the wax paper on the cookie sheet.
8. The chocolate should set up quickly on the cold balls and cookie sheet, but if it doesn't, put the sheet back in the freezer to allow the chocolate to harden.
9. Keep refrigerated.



# Chocolate Chip Cookie Dough Truffles

This easy chocolate chip cookie dough truffle recipe is made with just two ingredients so it's quick to make! Just scoop out the cookie dough and dip in chocolate and your holiday treats are ready to go.

## INGREDIENTS

- ❑ 1 Tub Just Cookie Dough!
- ❑ Chocolate melts

## INSTRUCTIONS

- ❑ Scoop cookie dough in to 1 Tablespoon round balls. Place on a plate or platter and put in the fridge.
- ❑ Melt chocolate in microwave, over double boiler or in a chocolate pot.
- ❑ When chocolate is melted, dip the cookie dough balls into the chocolate and cover. Allow to dry until chocolate is set. Refrigerate until serving.



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