



# Easy Summertime Recipes



## **Tropical Fruit Cream Pie**

2 cups cold milk  
 1 package instant coconut cream pudding mix  
 1 can (15 oz) tropical fruit salad  
 ½ cup flaked coconut, toasted  
 1 graham cracker crust (9 inch)  
 In a Impressions bowl, beat milk and pudding mix for 2 minutes or until smooth. Let stand until slightly thickened, about two minutes. Add fruit and coconut; mix well. Pour into crust. Refrigerate until serving. Yield 6-8 servings

## **Pineapple Delight**

2 Tbsp. light brown sugar  
 1 (16 oz.) box angel food cake  
 1 (20 oz.) can crushed pineapple in natural juice  
 Drain pineapple, setting aside juice for later. Place pineapple in Oval Heat 'N Serve. Sprinkle brown sugar over pineapple. In Thatsa™ Bowl, combine cake mix with pineapple juice until moist. Pour cake batter over pineapple/sugar mix. Microwave on High for 7 minutes. Let cake sit for 2 minutes before serving.  
 Recipe Variation: Substitute peaches in juice for pineapple.

## **Pina Colada Fruit Dip**

8 Oz can crushed pineapple in its own juice, undrained  
 3 1/2 oz. Package instant coconut pudding mix  
 3/4 cup milk  
 1/2 cup sour cream  
 Chop pineapple in Quick Chef. Using the whipping paddle combine all ingredients. Refrigerate for several hours or overnight to blend flavors. Serve with fresh fruit. Makes 2 1/2 cups.

## **Fruit with Yogurt Dip**

1 carton vanilla yogurt  
 2 tablespoons brown sugar  
 ¼ teaspoon lemon juice  
 Strawberries, Bananas, and apples  
 In a small bowl, combine yogurt, brown sugar and lemon juice. Serve with fruit. Yield 1 cup.

## **Sunshine Swizzle Punch**

1 packet Ruby Red Grapefruit flavor low-calorie drink mix  
 6 cups Club soda (chilled)  
 1 cup Orange juice (chilled)  
 1 Tbsp. Lemon or Lime juice  
 Place drink mix in Tupperware® Impressions 2 Qt. Pitcher. Add club soda, orange juice and lime juice; stir until drink mix is dissolved. Serve immediately over ice

## **Yummy Apple Dip**

1 stick butter  
 3/4 cup brown sugar  
 1 cup sour cream  
 1 teaspoon vanilla  
 Apple Slices for dipping  
 \*Melt butter and brown sugar together in microwave safe Tupperware container. Add sour cream and vanilla and blend. Then, Dip!

## **Grammy's No Bake Chocolate Peanut Butter Fudge**

1 lb. confectioners sugar  
 1/4 cup cocoa  
 1/2 lb butter, melted  
 1/4 cup peanut butter  
 1 tsp. vanilla  
 Combine the sugar and cocoa. To the melted butter, add the 1/4 cup peanut butter. Stir all ingredients until well blended. Spread into an 8x8 pan and chill.

## **FRUIT POPS**

1 tsp unflavored gelatin  
 1 1/2 cups hot water  
 1 6oz container of partially thawed orange juice  
 1 ripe banana peeled and sliced  
 In a large bowl, dissolve the gelatin in the water. When completely dissolved add the OJ. In a separate bowl, mash the banana until smooth. Combine banana with the juice mix, ix thoroughly and spoon into Ice Tups. Freeze

<p><b><u>Cloud 9 Cake</u></b>  1 Angel Food Cake  3 Small Instant Vanilla Pudding (or 2 large)  5 cups milk  1 (8oz) container Cool Whip  1 or 2 Heath Bars  *Tear cake into bite-sized pieces into Season-Serve Container or Cold Cut Keeper. Mix the pudding in the Fix "N Mix Bowl until thick. Pour over cake pieces. Frost with entire container of Cool Whip. Crumble candy bars over cool whip and refrigerate.</p>	<p><b><u>Five-Minute Strawberry Short Cake</u></b>  1 Angel Food Cake  1 pint (2 cups) Sliced Strawberries (or peaches)  1 Small box Instant Vanilla Pudding  2 cups milk  1 (8 oz) container Cool Whip  *Tear cake into bite-sized pieces into Large Impressions Serving Bowl. Pour sliced fruit over cake pieces. Mix pudding with milk in the Quick Shake, cover and shake for 2 minutes. Pour pudding over fruit. Spread Cool Whip over top. Seal and refrigerate for 5 minutes to set.</p>
<p><b><u>Watermelon a la Mode</u></b>  Lime Sherbert  Strawberry Ice Cream  Mini Chocolate Chips  *Using the back of the Ice Cream Scoop, press softened Lime Sherbert into the bottom and sides of the Large Impressions Bowl to simulate the watermelon rind. Freeze until hardened. Mix softened strawberry ice cream with mini chocolate chips to simulate watermelon seeds. Fill bowl with strawberry ice cream mixture and freeze until set. Carefully unmold and slice to serve.</p>	<p><b><u>Pina Colada Cups</u></b>  Divide 1/3 cup crushed Oreo Cookie crumbs between 12 paperlined muffin cups.  Mix 1 (8 oz.) package softened cream cheese and 2 Tablespoons sugar until light and fluffy. Add 1 can (8 oz.) crushed pineapple and 1 cup toasted coconut. Stir in 2 cups thawed Cool Whip. Spoon mixture over cookie crumbs. Sprinkle with additional toasted coconut. Freeze until firm. Before serving, let cups stand at room temperature for 10 minutes. Makes 12 servings.</p>
<p><b><u>Kahlua Pie</u></b>  Mix 1 ¼ cups Oreo Cookie crumbs with ¼ cup melted butter or margarine in a 9-inch pie plate. Press against sides and bottom of pie plate. Beat together 1 package Vanilla Instant Pudding and Pie Filling Mix, 3 tsp. Instant Kahlua flavored coffee, and 1 cup milk in Thatsa Bowl Jr. until thickened. Stir in 2 cups thawed Cool Whip. Spoon into crust. Freeze. Drizzle with chocolate sauce. Makes 8 servings.</p>	<p><b><u>Creamy Chocolate Mousse</u></b>  Beat 1½ cups whipping cream in Quick Chef until soft peaks form. Gradually add 3 Tablespoons sugar and 1½ teaspoons vanilla extract. Beat until stiff peaks form. Fold in 1/3 cup chocolate syrup and 3 Tablespoons baking cocoa. Spoon into dessert dishes. Refrigerate until serving. Garnish with fresh sliced strawberries. Makes 6 servings.</p>