

Mr. Food
TEST KITCHEN

No Bake Desserts

"OOH IT'S SO GOOD!!®!"



A Free eCookbook from the Mr. Food Test Kitchen

Mr. Food No Bake Desserts: 18 Easy Dessert Recipes from Mr. Food

July 2011

Copyright 2011 by Ginsburg Enterprises Incorporated

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders. When used, trademarks are for the benefit of the trademark owner only.

Mr. Food, OOH IT'S SO GOOD!! and the Mr. Food likeness are trademarks of Ginsburg Enterprises Incorporated.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



Mr. Food No Bake Desserts: 18 Easy Dessert Recipes

Find thousands of Mr. Food recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food recipe eNewsletter at www.mrfood.com

Dear Friends,

Keep your kitchen cool with these quick and easy no-bake dessert recipes! That's right, just in time for summer, we're presenting you with all of our favorites – from ice cream treats to puddin' and pies. And the best part? We can enjoy these wonderful desserts any time of year!

We already know no-bake desserts are perfect for the summer, when it's too hot to even think about turning on the oven. We've got plenty of frozen ice cream treats to help cool you down, like our **Orange and Cream Pops** and **Ice Cream Cone Pie**. No ice cream maker? No problem! Rejoice in our easy recipe for **Strawberry Patch Ice Cream**. Adults and kids alike will take to our **Cookies 'n' Cream Pie**, **PB&J Ice Cream Pie**, and **Family-Sized Sundae**.

But what about holidays and parties, when your oven is busy with casseroles, dips, and more? If you're lacking oven space, no-bake desserts are the answer. You can make amazing pies like our **Millionaire's Pie** and **No-Bake Cheesecake** any time of year, no oven required!

How about a simple after-school or weeknight treat? No-bake desserts like our **Peanut Butter Cup Parfaits** and **Very Banana Pudding** come together in a snap, and are sure to satisfy any sweet tooth. From **Ice Cream Sandwiches** to **Blueberry Tarts**, we've got no-bake desserts that the whole family will love! From our kitchen to yours, we hope you'll spend less time worrying about heating up the kitchen or finding room in the oven, and more time enjoying all of that... "OOH IT'S SO GOOD!!®"

"OOH IT'S SO GOOD!!®"

Mr. Food



P.S. Enjoy this eCookbook packed with 18 easy no-bake dessert recipes sure to satisfy all year long. Remember, the "No-Bake Desserts: 18 Easy Dessert Recipes from Mr. Food" eCookbook is available FREE, with others also available for free download from www.MrFood.com. We have lots more eCookbooks available – so go on, tell your friends to visit MrFood.com, so that they too can get their very own FREE copies!

Mr. Food®

Mr. Food No Bake Desserts: 18 Easy Dessert Recipes

Find thousands of Mr. Food recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food recipe eNewsletter at www.mrfood.com

Table of Contents

Ice Cream

Ice Cream Sandwiches.....	1
Cookies 'n' Cream Pie.....	2
Orange and Cream Pops.....	3
Strawberry Patch Ice Cream.....	4
Ice Cream Cone Pie.....	5
Family Sized Sundae.....	6
PB&J Ice Cream Pie.....	7

Pies and Tarts

Millionaire's Pie.....	8
Strawberry Pie.....	9
No-Bake Cheesecake.....	10
Hawaiian Pudding Pie.....	11
Pink Lemonade Pie.....	12
Blueberry Tarts.....	13

Puddin' and More

Vanilla Custard.....	14
Berry Fool.....	15
Very Banana Pudding.....	16
Peanut Butter Cup Parfaits.....	17
S'more Puddin' Sandwiches.....	18

Ice Cream Sandwiches

This easy do-it-yourself version of cookies and ice cream sandwiches makes any store-bought ice cream novelty pale in comparison! Our homemade recipe for Ice Cream Sandwiches is a load of fun to make and heavenly to eat!

Ingredients

6 whole graham crackers
6 scoops vanilla or favorite flavor ice cream, softened
1 cup semisweet chocolate chips
1 cup white chocolate baking chips
2 tablespoons vegetable oil, divided
Assorted cookie decorating sprinkles

Yields: 6



Directions

1. Line a baking sheet with plastic wrap. Break graham crackers in half, making 12 squares. Place a scoop of softened ice cream on 6 squares and place remaining 6 squares on top, pressing down firmly. Place sandwiches in freezer until firm.
2. Place semisweet and white chips in separate microwave-safe bowls. Add 1 tablespoon oil to each bowl then microwave for 2 to 3 minutes, stirring well until melted and smooth.
3. Dip each ice cream sandwich halfway into melted chocolate (3 sandwiches in semisweet chocolate and the other 3 in white chocolate). Immediately decorate with sprinkles and place on the baking sheet. Return sandwiches to freezer until chocolate hardens, then enjoy immediately, or wrap individually in plastic wrap and keep frozen until ready to serve.

Notes

These should stay crisp for up to 2 days; after that, the graham crackers will soften but they'll taste just as good.

Cookies 'n' Cream Pie

We all know that Cookies 'n' Cream is a favorite ice cream flavor. Now you can make this special treat at home. It's so quick and easy (and inexpensive) that you'll be making it over and over again!

Ingredients

- 1 quart vanilla ice cream, softened
- 12 cream-filled chocolate sandwich cookies, coarsely crushed, divided
- 1 (9-inch) chocolate-flavored prepared pie crust

Yields: 6 **Prep Time:** 10 Minutes



Directions

1. In a medium bowl, combine ice cream and 1 cup chopped cookies; mix well. Spoon ice cream mixture into pie crust and top with remaining crushed cookies.
2. Cover pie and freeze for at least 3 hours before serving.

Notes

The easiest way to crush the cookies is to place them in a resealable plastic storage bag and roll over them gently with a rolling pin. You know, this pie can be made up to 2 weeks in advance and stored in the freezer, as long as it's well covered.

Orange and Cream Pops

The refreshing tang of orange sherbet combined with creamy vanilla ice cream makes these homemade pops a stand-out! Just as good as anything we could buy from the ice cream man and always at our fingertips in our very own freezer!

Ingredients

Grated peel of 1 orange
1 quart vanilla ice cream, softened
1 pint orange sherbet, softened
10 craft sticks

Yields: 10



Directions

1. Line a 9 x 5-inch loaf pan with plastic wrap.
2. In a medium bowl, stir the grated orange peel into the softened vanilla ice cream.
3. Spread half the vanilla ice cream mixture over the bottom of the loaf pan. Spread the orange sherbet over it and top with the remaining vanilla ice cream mixture.
4. Place the craft sticks into the ice cream about two inches apart in two rows. Cover, and freeze until firm.
5. Cut into 10 pops and serve. Cover any leftovers, and keep frozen.

Strawberry Patch Ice Cream

For the old-fashioned taste of homemade ice cream that has the fresh taste of berries from the patch, whip up a batch of our Strawberry Patch Ice Cream.

Ingredients

1 (14-ounce) can sweetened condensed milk
1 tablespoon vanilla extract
2 drops red food color (optional)
1 (20-ounce) package frozen strawberries, thawed and mashed
2 cups (1 pint) heavy cream

Yields: 6 Quarts



Directions

1. In a large bowl, combine sweetened condensed milk, vanilla, and food color, if desired. Stir in strawberries and mix until thoroughly combined.
2. In a medium bowl, with an electric beater on medium speed, beat heavy cream until stiff peaks form.
3. Gently fold whipped cream into strawberry mixture until thoroughly combined. Place in an airtight storage container and freeze 8 hours, or until firm.

Notes Add more or less of the food color, depending on the natural color of the frozen strawberries and the color of ice cream desired.

Ice Cream Cone Pie

Remember when you got down to the bottom of your ice cream cone and it was filled with the last of your ice cream and you wished you could start over? Well, that was the best part and so is this. In fact, everyone can enjoy the best part with this creamy, crunchy pie.

Ingredients

Serves: 6 **Cooking Time:** 10 Minutes **Chilling Time:** 3 Hours

12 sugar cones
1 cup coarsely chopped toasted pecans
1/2 cup chocolate chips
5 tablespoons butter
1/2 gallon any flavor ice cream, softened



Directions

1. Put the sugar cones in a plastic bag or between sheets of waxed paper and crush into small pieces with a rolling pin. (Do not chop in food processor.) Mix crushed cones and pecans in a medium bowl; set aside.
2. Put the chocolate chips and butter in a small heavy saucepan and melt over low heat, stirring occasionally. Pour over the cone mixture, mixing well. Press half of the mixture evenly over the bottom and up the sides of an ungreased 9-inch pie plate. Spread ice cream over mixture. Sprinkle remaining mixture over top of pie, and press down with the back of a spoon.
3. Cover and freeze for several hours or until firm. Pie may be kept frozen for up to 1 month.

Notes

The secret to success is softening the ice cream before using it and freezing the final product in a good cold freezer. To soften ice cream, break it up in a mixing bowl and stir with a wooden spoon. Do not let the ice cream reach the melting point.

Family Sized Sundae

This crowd-pleasing giant ice cream sundae novelty is sure to win you raves at any of your gatherings! With layers of rich ice cream and all the fix-in's they could ask for, it'll be the centerpiece of your dessert table!

Ingredients

1 (21- to 23-ounce) package brownie mix, baked according to package directions

1/2 gallon vanilla ice cream

2 medium bananas, sliced and peeled

1 (11.75-ounce) jar hot fudge sauce, warmed

1 (12-ounce) container frozen whipped topping, thawed

1/2 cup chopped walnuts

2/3 cup maraschino cherries (about 24 cherries)

Serves: 6



Directions

1. Crumble half of the brownies over the bottom of a large bowl or trifle dish. Scoop half of the ice cream into balls and place over brownie layer; layer half of the sliced bananas over the ice cream then spoon half the fudge sauce over the bananas.
2. Spread half of the whipped topping over the sauce then sprinkle with half of the walnuts and half of the cherries; repeat layers then cover and freeze for at least 6 hours.
3. Remove sundae from freezer 10 to 15 minutes before serving.

PB&J Ice Cream Pie

Name two things that kids love...peanut butter 'n' jelly, and ice cream, right? Just imagine how they'll react when you serve up this peanut butter and jelly ice cream pie! They'll love you for it!

Ingredients

1 (16.9-ounce) package peanut butter sandwich cookies

5 tablespoons butter, melted

2/3 cup strawberry topping, divided

1 quart vanilla ice cream, softened

1/3 cup chopped peanuts

Serves: 6 **Chilling Time:** 6 Hours



Directions

1. Place the cookies in a food processor and finely crush. Place in a medium bowl and add the butter; mix well.
2. Press half the crumb mixture over the bottom of a 9-inch pie plate to form a crust. Freeze until firm.
3. Spoon half the strawberry topping on crust and spread with softened ice cream. Spoon the remaining strawberry topping over ice cream and sprinkle with remaining crumb mixture, pressing down lightly. Top with the chopped peanuts.
4. Cover and freeze for at least 4 hours, or until firm. Just before serving, remove from the freezer and soften for 10 minutes before slicing.

Millionaire's Pie

Here's another no-bake pie. You may even feel like a millionaire on a tropical vacation in paradise. If you do ... call me. I'll be right over!

Ingredients

- 1 can (20 ounces) pineapple chunks in heavy syrup, drained
- 1 cup chopped pecans
- 1 can (14 ounces) sweetened condensed milk
- 2 tablespoons fresh lemon juice
- 2 cups frozen whipped topping, thawed (an 8-ounce container equals 3-1/2 cups)
- 1 prepared 9-inch graham cracker pie crust

Yields: 6 **Chilling Time:** 6 Hours



Directions

1. In a large bowl, combine pineapple, pecans, sweetened condensed milk, and lemon juice; mix well. Gently fold in the whipped topping.
2. Pour mixture into graham cracker crust. Chill in refrigerator for at least 6 hours or overnight.

Notes Top with extra pecans and a drizzle of caramel sauce for a true “millionaire” presentation.

Strawberry Pie

This luscious Strawberry Pie tastes berry patch fresh! It's a Southern baking classic that's sure to be an easy favorite coast to coast at dessert time.

Ingredients

1 (9-inch) frozen ready-to-bake deep-dish pie shell, thawed

1 (4-serving) package strawberry-flavored gelatin

1/2 cup sugar

3 tablespoons cornstarch

3/4 cup ginger ale

1 quart fresh strawberries, hulled and cut in half

Yields: 6



Directions

1. Bake pie shell according to package directions; set aside to cool.
2. In a medium saucepan, combine remaining ingredients, except strawberries, over medium heat. Cook 5 to 7 minutes, or until gelatin has dissolved and mixture is clear, stirring occasionally.
3. Remove from heat and let cool about 5 minutes. Stir in strawberries then pour into baked pie shell.
4. Chill at least 4 hours, or until set. Serve, or cover and keep chilled until ready to serve.

Notes Before serving, why not top each slice with a dollop of whipped topping and a whole strawberry?

No-Bake Cheesecake

Enjoy this one any time of the year, 'cause there's no baking! It'll have them (and you) cheering.

Ingredients

1 package (8 ounces) cream cheese, softened
1/2 cup sugar
1 cup (1/2 pint) sour cream
2 teaspoons vanilla extract
1 container (8 ounces) frozen whipped topping, thawed
1 prepared 9-inch graham cracker pie crust

Yields: 6 **Chilling Time:** 4 Hours



Directions

1. In a large bowl, beat the cream cheese until smooth; gradually beat in the sugar.
2. Blend in the sour cream and vanilla extract. Fold in the whipped topping until well mixed. Spoon the mixture into the crust.
3. Chill for 4 to 5 hours to set. Keep refrigerated.

Notes

This is nice garnished with your favorite fresh fruit or pie filling, or sprinkled with crumbled chocolate cookies.

Hawaiian Pudding Pie

Until we can relax on a Hawaiian beach, Hawaiian Pudding Pie gives us some of that warm sunny feeling.

Ingredients

Serves: 6 Cooking Time: 5 Minutes

1 large (6-serving) package vanilla instant pudding and pie filling

2 cups milk

2 tablespoons melted butter

1 cup frozen whipped topping, thawed (one 8-ounce container equals 3-1/2 cups)

1 prepared (9-inch) graham cracker pie crust

1/2 cup toasted flaked coconut (optional)



Directions

1. In a large bowl, prepare pudding according to package directions, using the 2 cups milk. Fold in butter and whipped topping then pour mixture into pie crust.
2. Refrigerate 4 hours, or until firm.
3. Top with toasted coconut just before serving, if desired.

Notes

If you have only 4-serving packages of vanilla pudding on hand then open 2 of them and measure out and use 2/3 cup pudding mix.

Every time you make this it can be a different kind of pie. Try lining bottom of pie crust with banana slices, berries, peaches, or canned fruit before adding the filling.

If you'd like to make your own toasted coconut, spread out the flaked coconut on a baking sheet and bake at 325 degrees F. until golden, mixing occasionally.

Pink Lemonade Pie

Pink Lemonade Pie will make you feel like a kid with a lemonade stand...only this time you'll need a fork instead of a straw. And the best part? Cutting into this yummy pie won't mean cutting into the profits!

Ingredients

Serves: 6

- 1 (8-ounce) package cream cheese, softened
- 1 (6-ounce) container frozen pink lemonade concentrate, thawed
- 1 (8-ounce) container frozen whipped topping, thawed
- 4 drops red food color (optional)
- 1 (9-inch) prepared shortbread pie crust



Directions

1. In a medium bowl, beat cream cheese until smooth. Add lemonade concentrate and beat until well combined. Stir in whipped topping and food color, if desired.
2. Spoon into pie crust and freeze 20 minutes. Serve, or cover and chill until ready to serve.

Notes Oops, you left the pie in the freezer for longer than 20 minutes! That's okay, it tastes great frozen, too. Just before serving, garnish with dollops of whipped cream and lemon slices.

Blueberry Tarts

When blueberries are in season, we're all looking for extra ways to enjoy them. So when the blueberries are plentiful and the price is a bargain, pick up an extra pint and make some of the best Blueberry Tarts you'll ever taste.

Ingredients

Serves: 6 Cooking Time: 5 Minutes

3 cups fresh blueberries, plus extra for garnish, if desired

1/4 cup orange juice

3/4 cup sugar

3 tablespoons cornstarch

1 package (6 shells) graham cracker tart shells (see Note)

Whipped cream or whipped topping for garnish (optional)



Directions

1. In a blender, puree 1-1/2 cups blueberries and the orange juice. In a small saucepan, combine pureed blueberry mixture, sugar, and cornstarch.
2. Cook over medium heat until thickened; remove blueberry sauce from heat and let cool.
3. Place about 1/4 cup fresh blueberries in each tart shell. Completely cover fresh berries with thickened, cooled sauce.
4. Serve plain or top tarts with a dollop of fresh whipped cream or whipped topping and some fresh berries.

Notes If you want, you can use shortcake shells instead of graham cracker shells.

Vanilla Custard

Celebrate National Vanilla Custard Day any day with Mr. Food's easy custard recipe. The reward is a sweet and creamy, rich-flavored sauce to either drizzle over fresh-cut fruit or berries or to enjoy on its own as a delectable dessert.

Ingredients

4 cups (1 quart) milk
1 cup sugar
3 eggs
1 tablespoon vanilla extract

Cooking Time: 20 Minutes



Directions

1. In a large saucepan, combine milk, sugar, and eggs.
2. Cook over medium heat for 12 to 15 minutes, or until mixture bubbles, stirring frequently. Reduce heat to medium-low and stir constantly for 5 to 6 more minutes, until it coats a spoon and is shiny.
3. Stir in vanilla and remove from heat. Let cool slightly before serving.
Makes about 1 quart sauce.

Notes

Do not overcook this, or it will curdle. Serve it over slices of pound cake or use it in an ice cream maker to make frozen custard. Just cool it completely and chill overnight before using it to make ice cream.

Berry Fool

A parfait glass filled with pureed fruit and clouds of whipped cream swirled together is the classic British dessert coined a “Fool.” Don’t let the name put you off though. Our easy Berry Fool recipe is a welcome weeknight or company-fancy dessert.

Ingredients

1 (12-ounce) package frozen raspberries or strawberries (not in syrup), thawed

1/4 cup plus 1 tablespoon sugar, divided

1 cup heavy whipping cream

Serves: 4



Directions

1. In a blender or food processor, combine raspberries or strawberries with 1/4 cup sugar. Process until berries are pureed, scraping down sides when necessary.
2. In a large bowl, beat heavy cream with mixer until soft peaks form. Add remaining 1 tablespoon sugar and continue whipping until stiff peaks form.
3. Using a rubber spatula, gently fold in the raspberry puree, leaving some streaks of white whipping cream. Spoon into four individual parfait glasses. Refrigerate for 2 hours then serve.

Very Banana Pudding

No boxed pudding here, just fresh-tasting big banana flavor. They'll go ape over it!

Ingredients

Serves: 6 Chilling Time: 2 Hours Cooking Time: 10 Minutes

1/4 cup sugar
2 tablespoons cornstarch
1/8 teaspoon salt
1 ripe banana, mashed
2 egg yolks, beaten
1/2 teaspoon vanilla extract
1 1/2 cups milk



Directions

1. In a small saucepan, combine the sugar, cornstarch, and salt. Add the banana, egg yolks, and vanilla, then place over medium-low heat and slowly whisk in the milk until thoroughly combined. Cook for 3 to 5 minutes, or until the mixture comes to a boil and thickens, whisking continuously.
2. Spoon into a serving bowl or individual dessert dishes and chill thoroughly; serve, or cover and chill until ready to serve.

Notes

For an extra special banana-chocolate treat, mix in 1/2 cup (3 ounces) miniature chocolate chips after the pudding has cooled slightly.

Peanut Butter Cup Parfaits

What's better than a rich, chocolatey peanut butter cup? Why, a Peanut Butter Cup Parfait, of course! Layers of creamy pudding combine to form this luscious treat that's sure to please.

Ingredients

1 (4-serving) package instant chocolate pudding

4 cups milk, divided

1 (4-serving) package instant vanilla pudding

1 cup peanut butter

1/2 cup chopped miniature peanut butter cup candies, plus 6 whole candies reserved

1/2 cup whipped topping

Serves: 6



Directions

1. In a medium bowl, combine chocolate pudding and 2 cups milk; whisk until thickened then set aside.
2. In another medium bowl, combine vanilla pudding and remaining milk; whisk until slightly thickened. Add peanut butter and whisk until smooth.
3. Evenly spoon chocolate pudding then peanut butter pudding into parfait glass. Sprinkle a spoonful of candy over pudding then repeat layers one more time, ending with a dollop of whipped topping and a whole candy. Repeat with remaining parfait glasses.
4. Refrigerate 30 minutes, or until ready to serve.

S'More Puddin' Sandwiches

If there's one thing better than hot, melty s'mores, it's our S'more Puddin' Sandwiches! Creamy chocolate pudding replaces the traditional chocolate bar for our frozen take on this classic campfire treat.

Ingredients

- 1 1/2 cups cold milk
- 1 package (4-serving size) instant chocolate pudding and pie filling
- 1 container (8 ounces) frozen whipped topping, thawed
- 1 cup miniature marshmallows
- 8 graham crackers

Preparation Time: 6 Minutes



Directions

1. In a large bowl, whisk together the milk and pudding mix until well combined. Stir in the whipped topping and marshmallows.
2. In an 8 x 8-inch glass baking dish, lay out half the graham crackers. Spread the pudding mixture evenly over the graham crackers. Top with remaining graham crackers, forming sandwiches, and lightly press together.
3. Freeze for 6 hours, then cut into individual squares and wrap each one individually; return to the freezer until ready to serve.

Makes about 12 sandwiches

Notes

These will keep for up to 2 weeks in the freezer. Why not get creative? If you've got some chopped nuts, semisweet chocolate chips, or peanut butter chips on hand, why not add them to the filling?