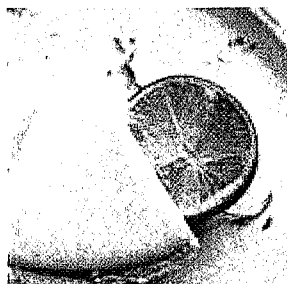


Citrus

Key Lime Pie VII

allrecipes.com



Rated: ★★★★★

Submitted By: ANN RICHARDSON

Servings: 8

"Along with a bit of grated lime rind swirled in, sour cream is blended with condensed milk and lime juice for this pie 's very rich and creamy key lime filling."

INGREDIENTS:

1 (9 inch) prepared graham cracker crust	1/2 cup sour cream
3 cups sweetened condensed milk	3/4 cup key lime juice
	1 tablespoon grated lime zest

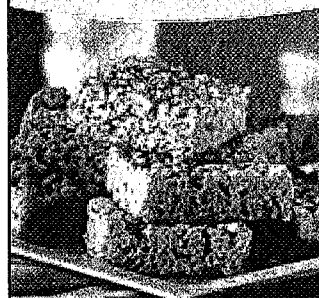
DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, combine condensed milk, sour cream, lime juice, and lime rind. Mix well and pour into graham cracker crust.
3. Bake in preheated oven for 5 to 8 minutes, until tiny pinhole bubbles burst on the surface of pie. DO NOT BROWN! Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.

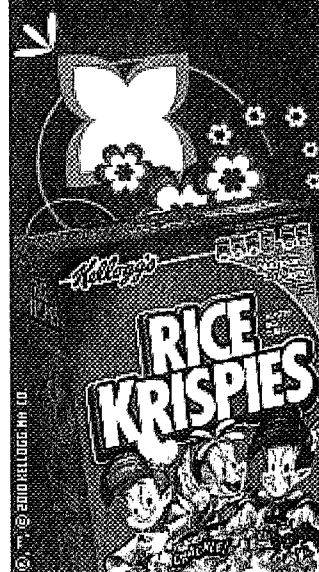
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A SIMPLE WAY
TO TURN ANY DAY
INTO SOMETHING
SPECIAL

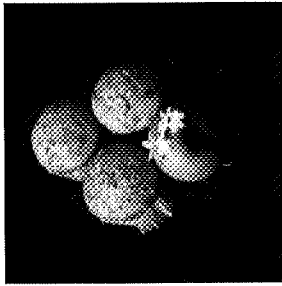


FOR RECIPES VISIT
RICEKRISPIES.COM



Orange Muffins

allrecipes.com



Rated: ★★★★★

Submitted By: Jenn Hall

Photo By: chopped n' perfect

Servings: 12

"Another great breakfast muffin recipe."

INGREDIENTS:

2 cups all-purpose flour	3/4 cup orange juice
1/2 cup white sugar	1/3 cup vegetable oil
3 teaspoons baking powder	1 egg
1/2 teaspoon salt	1 tablespoon orange zest

DIRECTIONS:

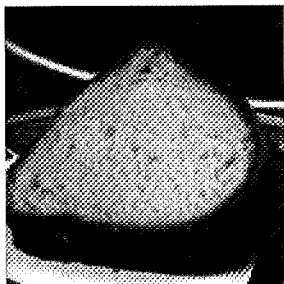
1. Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.
2. In a medium bowl, combine flour, sugar, baking powder, orange peel and salt; mix well. In a small bowl, combine orange juice, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)
3. Fill cups 2/3 full. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.

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Orange Cake

allrecipes.com



Rated: ★★★★★

Submitted By: Angie LaSala

Photo By: Allrecipes

Prep Time: 30 Minutes

Cook Time: 1 Hour

Ready In: 2 Hours

Servings: 12

"This is the best cake I have ever tasted. My mom gave me this recipe and I can't make it often because I would weigh 500 pounds. Hope it lasts more than a day at your house!"

INGREDIENTS:

1 (18.25 ounce) package yellow cake mix	4 eggs
1 (3 ounce) package instant lemon pudding mix	1 teaspoon lemon extract
3/4 cup orange juice	1/3 cup orange juice
1/2 cup vegetable oil	2/3 cup white sugar
	1/4 cup butter

DIRECTIONS:

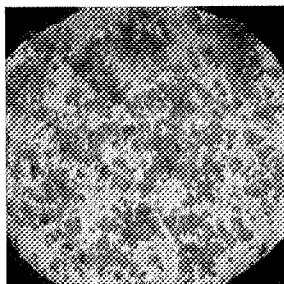
1. Grease a 10 inch Bundt pan. Preheat oven to 325 degrees F (165 degrees C).
2. In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in 3/4 cup orange juice, oil, eggs and lemon extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.
3. Bake in preheated oven for 50 to 60 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
4. In a saucepan over medium heat, cook 1/3 cup orange juice, sugar and butter for two minutes. Drizzle over cake.

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Mandarin Orange Salad

allrecipes.com



Rated: ★★★★★

Submitted By: D. Thomas

Photo By: Gaynell Dyer

Servings: 7

"Mandarin orange slices are folded into a mixture of orange juice concentrate, sweetened condensed milk and whipped topping and then spread on a crushed cracker and butter crust. Chill before serving."

INGREDIENTS:

50 buttery round crackers, crushed
1/4 pound butter, melted
1/2 cup white sugar
1 (6 ounce) can frozen orange juice concentrate

1 (14 ounce) can sweetened condensed milk
2 (11 ounce) cans mandarin oranges, drained
1 (8 ounce) container frozen whipped topping, thawed

DIRECTIONS:

1. Mix together the cracker crumbs, butter and sugar; press into the bottom of a 9x13 inch dish.
2. Stir together the orange juice, condensed milk, oranges and whipped topping. Pour over cracker crumbs, sprinkle remaining crumb mixture over top. Refrigerate until chilled.

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Lemon Bread

allrecipes.com



Rated: ★★★★★

Submitted By: Kathy Scott

Photo By: p0is0n0us

Prep Time: 10 Minutes

Cook Time: 45 Minutes

Ready In: 55 Minutes

Servings: 16

"You'll often find Kathy Scott baking this sunshiny-sweet bread in her Hemingford, Nebraska kitchen when company's due. It has a pound cake-like texture."

INGREDIENTS:

1/2 cup butter or margarine, softened

1 cup sugar

2 eggs

2 tablespoons lemon juice

1 tablespoon grated lemon peel

1 1/2 cups all-purpose flour

1 teaspoon baking powder

1/8 teaspoon salt

1/2 cup milk

GLAZE:

2 tablespoons lemon juice

1/2 cup confectioners' sugar

DIRECTIONS:

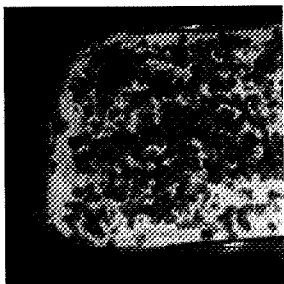
1. In a mixing bowl, cream butter and sugar. Beat in eggs, lemon juice and peel. Combine flour, baking powder and salt; stir into creamed mixture alternately with milk. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 45 minutes or until bread tests done. Combine glaze ingredients. Remove bread from pan; immediately drizzle with glaze. Cool on a wire rack.

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Lemon Delight

allrecipes.com



Rated: ★★★★★

Submitted By: NORMAN

Photo By: Mom of Two

Prep Time: 15 Minutes
Cook Time: 25
Minutes

Ready In: 1 Hour 10
Minutes
Servings: 12

"A baked pecan crust topped with sweetened cream cheese, lemon pie filling, and whipped topping."

INGREDIENTS:

1 cup all-purpose flour	1 cup confectioners' sugar
1/2 cup butter, melted	1 (21 ounce) can lemon pie filling
1 cup ground pecans	1 (12 ounce) container frozen whipped
1 (8 ounce) package cream cheese	topping, thawed

DIRECTIONS:

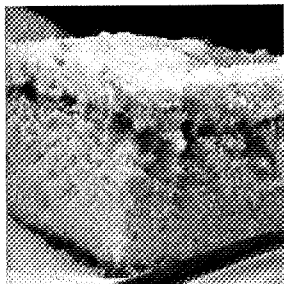
1. Preheat oven to 350 degrees F (175 degrees C). In a 7x11 inch baking dish, combine flour, melted butter and half of pecans. Spread mixture evenly and bake 25 minutes, or until golden brown. Let cool completely.
2. In medium bowl, cream together cream cheese and confectioners' sugar until smooth. Spread over cooled crust. Chill 30 minutes in refrigerator.
3. Spread lemon pie filling over chilled dessert. Spread whipped topping over lemon filling, and top with remaining pecans. Refrigerate until serving.

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Lemon Delight

allrecipes.com



Rated: ★★★★★

Submitted By: ETHELMERTZ

Photo By: Allrecipes

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Ready In: 40 Minutes

Servings: 24

"A lemon cake mix souped-up with mandarin oranges, pudding, pineapple and whipped topping. Quick, easy and good. Always a hit!"

INGREDIENTS:

- | | |
|---|--|
| 1 (18.25 ounce) package lemon cake mix | 1 (3.5 ounce) package instant French vanilla pudding |
| 1 (11 ounce) can mandarin oranges, with juice | 1 (20 ounce) can crushed pineapple, drained |
| 1/2 cup sour cream | 1 (8 ounce) container frozen whipped topping, thawed |
| 4 eggs | |

DIRECTIONS:

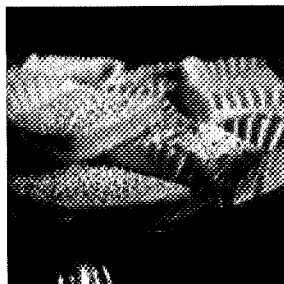
1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
2. In a large bowl, mix together the cake mix, mandarin oranges with juice, sour cream and eggs until smooth and creamy. Spread batter evenly into the prepared pan.
3. Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted comes out clean.
4. To make the frosting, stir together the pineapple and instant pudding mix in a medium bowl. Fold in whipped topping. Frost cooled cake.

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Bake Sale Lemon Bars

allrecipes.com



Rated: ★★★★★

Submitted By: Elaine

Photo By: Kellygrrrl

Prep Time: 15 Minutes
Cook Time: 45 Minutes

Ready In: 1 Hour
Servings: 36

"They are very, very easy to make, and really fabulously delicious."

INGREDIENTS:

1 1/2 cups all-purpose flour	1 1/2 cups white sugar
2/3 cup confectioners' sugar	3 tablespoons all-purpose flour
3/4 cup butter or margarine, softened	1/4 cup lemon juice
3 eggs	1/3 cup confectioners' sugar for decoration

DIRECTIONS:

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan.
2. Combine the flour, 2/3 cup confectioners' sugar, and butter. Pat dough into prepared pan.
3. Bake for 20 minutes in the preheated oven, until slightly golden. While the crust is baking, whisk together eggs, white sugar, flour, and lemon juice until frothy. Pour this lemon mixture over the hot crust.
4. Return to the preheated oven for an additional 20 to 25 minutes, or until light golden brown. Cool on a wire rack. Dust the top with confectioners' sugar. Cut into squares.

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Key Lime Cheesecake I

allrecipes.com



Rated: ★★★★★

Submitted By: BLUEKAT76

Photo By: SunFlower

Servings: 12

"My favorite dessert to make has to be cheesecakes. This is just one of many that gets lot of requests. It is sweet and tangy just like its more familiar cousin, the pie. I usually serve it with whipped cream and lime slices. Enjoy!"

INGREDIENTS:

1 1/2 cups graham cracker crumbs	1 tablespoon cornstarch
6 tablespoons butter, melted	3 eggs
24 ounces cream cheese, softened	1 tablespoon grated lime zest
1 cup white sugar	2/3 cup key lime juice

DIRECTIONS:

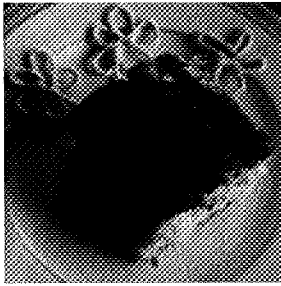
1. Combine cookie or graham cracker crumbs with butter or margarine. Press into bottom and partially up sides of 9 inch springform pan. Refrigerate.
2. In a large bowl, beat with an electric mixer the cream cheese, sugar, lime peel, and cornstarch until smooth and fluffy. Beat in eggs one at a time, blending just until smooth. Add key lime juice with mixer on low. Finish mixing by hand. Do not overbeat, or cake will crack during baking. Pour batter into prepared crust.
3. Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until set. To minimize cracking, place a shallow pan half full of hot water on lower rack during baking.
4. Turn oven off, and let cheesecake stand in oven 30 minutes with the door open at least 4 inches. Remove from oven. Refrigerate cake overnight, and up to three days.

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Tropical Lime Cake

allrecipes.com



Rated: ★★★★★

Submitted By: Robb Dabbs

Photo By: Etravia

Prep Time: 15 Minutes
Cook Time: 45 Minutes

Ready In: 1 Hour
Servings: 24

"This cake is a refreshing lime flavor. Appealing green color and citrus flavor are always festive!"

INGREDIENTS:

1 (18.25 ounce) package lemon cake mix	1 cup vegetable oil
1 (3 ounce) package lime flavored gelatin mix	3/4 cup fresh orange juice
	1/2 cup fresh lime juice
5 eggs	2 cups confectioners' sugar

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
2. In a large bowl, stir together the cake mix and lime flavored gelatin. combine the eggs, oil and orange juice in a blender and blend for at least 5 minutes. Gradually add the blended ingredients to the dry mixture. beat for 5 minutes using an electric mixer. Pour into the prepared pan.
3. Bake for 40 to 45 minutes in the preheated oven, until a toothpick inserted comes out clean. When the cake comes out of the oven, prick holes all over it using a fork.
4. To make the glaze, combine the lime juice and confectioners sugar in a small bowl. beat until smooth. Pour over the hot cake, this will soak into the cake.

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