**Crazy But Delicious: Recipes So Bad They’re Good!**

**Amy Alessio**

**Strawberry Pretzel Jello http://www.food.com/recipe/strawberry-pretzel-jell-o-4460**

2 cups pretzels, crushed (about 4 cups)

3⁄4 cup butter, melted

1⁄4 cup sugar

1 cup sugar

8 ounces cream cheese

Cool Whip

2 (3 ounce) packages strawberry Jell-O gelatin dessert

1 (16 ounce) package frozen sweetened strawberries

2 cups boiling water

Crust: Combine pretzels, butter, and 1/4 cup sugar. Press into 9" x 13" baking dish and bake at 350 for 10 minutes. Cool to room temperature.

White Layer: Cream together cream cheese and 1 cup sugar. Fold in Cool Whip. Spread over pretzel crust.

Red Layer: Dissolve gelatin in boiling water. Stir in frozen strawberries, Chill until partially set (about 1 hour) and spread over white layer. Chill until set and serve.

**Onion/Honey/Ketchup Side**

3 cups small, white onions

1/2 cup strained honey

1/2 cup catsup

1 tablespoon butter

Parboil peeled onions in boiling, salted water about 5 minutes; drain. Place in casserole. Cover with honey and catsup. Dot with butter; cover and bake for 375F 30 minutes. Uncover and bake for another 15.

**Corn Chip Casserole (Better Homes and Gardens Casserole Cook Book, 1968)**

1 pound ground beef

1/2 cup chopped onion

1/2 cup diced celery

1/4 tsp. salt

1/8 tsp. pepper

1 15-oz. can chili with beans

1 8-oz. can tomato sauce

4 oz. process American cheese, shredded (1 cup)

1 cup slightly crushed corn chips

In skillet combine meat, onion, celery, salt, and pepper; cook till vegetables are just tender. Add chili and tomato sauce; mix. Stir in cheese and half of the corn chips. Turn into 1 1/2 quart casserole. Top with remaining 1/2 cup chips. Bake in moderate oven (350F) 25 – 30 minutes or till heated through. Makes 6 servings

**Apple Cartwheels 1980 Toll House Heritage Cookbook**

8 medium size apples

1 6-oz. package (1 cup Nestle Semi Sweet Chips)

1/2 cup peanut butter

1 cup raisins

1 measuring tablespoon honey

Remove core from each apple, leaving a cavity 1 1/4 inches in diameter. Set aside. In blender container, process chocolate chips 5 seconds or until morsels are chopped. In a small bowl, mix chopped chocolate, peanut butter, raisins and honey. Stuff cored apples with chocolate-peanut butter filling. Wrap each apple with plastic wrap. Chill in refrigerator. When ready to serve, slice crosswise in 1/2-inch slices.

**Apple Fudge Squares**

2 1oz. squares unsweetened chocolate

1/2 c. shortening

1 c. sugar

2 eggs, well beaten

2/3 c. applesauce

1 tsp. vanilla

1 c. sifted flour

1/2 tsp. baking powder

1/4 tsp. baking soda

1/4 tsp. salt

1/2 c. chopped pecans

Melt together chocolate and shortening. Blend in sugar, eggs, applesauce and vanilla.

Sift together flour, baking powder, soda and salt; stir into chocolate mixture. Stir in nuts. (or not) Spread in greased 8X8X2" pan. Bake in moderate oven (350 degrees) 35 to 40 minutes. Makes 16 (2") squares.

**Apple Crumble with Cheddar cheese**

1 (1 lb., 4 oz.) can pie-sliced apples, drained (I imagine you could slice fresh.)

1 tsp. grated lemon rind

1 tblsp. lemon juice

1/4 c. flour

1 c. quick-cooking rolled oats

1/2 c. brown sugar, firmly packed

1/2 tsp. salt

1 tsp. ground cinnamon

1/2 c. melted butter

1/2 c. shredded Cheddar cheese

Place apples in buttered 9-inch round cake dish. Sprinkle with lemon rind and juice. Combine flour, oats, brown sugar, salt, cinnamon and melted butter in bowl. Stir with fork until mixture is crumbly. Sprinkle over apples. Bake in 350F oven about 40 minutes or until apples are tender. Serve warm. Makes 6 servings.

**Denver Sandwich Ring**

1 1/2 cups Pillsbury Hungry Jack Buttermilk or Extra Lights Pancake and Waffle Mix

1/3 cup cooking oil

1/4 cup milk

1 egg

1 1/2 cups cubed cooked ham

1/3 cup finely chopped onion or 1 tablespoon instant minced onion

1/3 cup chopped green pepper

Oven 425 degrees

Combine pancake mix, oil, milk and egg; by hand stir until blended. Stir in ham, onion and green pepper; mix well. Drop by heaping tablespoon in a ring around edge of ungreased 12 inch pizza pan or cookie sheet. Bake for 15 – 20 minutes.

**Sleepyhead Brunch Kabobs**

1/2 cup honey

1 tbsp. lemon juice

1/4 cup cornflakes

1/4 c. milk

1 egg beaten

1/4 c. minced onion

1 tbsp. prepared mustard

1/2 tsp. salt

1 lb. pork sausage

1 11 oz. can luncheon meat or shaved ham slices

Assorted fruits, well drained

Combine honey and lemon juice. Set aside. Crush cornflakes to make 1/2 cup crumbs; place in large mixing bowl, add milk, egg, onion, mustard, salt and sausage. Mix well. Make into small balls about 1 tbsp. each. Wrap each in thinly sliced luncheon meat or ham. Refrigerate overnight. Wrap fruits in remaining meat. Secure sausage balls and fruit alternately on 12 kabob skewers. Allow 3-4 sausage balls per skewer. Brush with honey mixture. Grill kabobs 5″ from heat source about 4 min. per side or until sausage is thoroughly cooked. Serves 12.﻿

**Wacky Cake or Crazy Cake**

1 1/2 cups sifted all-purpose flour

1 cup granulated sugar

2 tablespoons unsweetened cocoa powder

1 teaspoon baking soda

1/2 teaspoon salt

6 tablespoons vegetable oil

1 tablespoon vinegar

1 teaspoon vanilla extract

1 cup cold water

Frosting

3 tablespoons butter or margarine

1 cup sifted confectioners' (10X) sugar

3 tablespoons unsweetened cocoa powder

1/2 teaspoon salt

1 teasoon vanilla extract.

Cake: preheat oven to 350 degrees F. Sift flour, sugar, cocoa, soda, and salt together into ungreased 8X8X2-inch baking pan. Make three wells in mixture with spoon: one large, one medium, and one small. Into large well pour oil; into medium well, vinegar; into small well, vanilla. Pour water over all and stir with fork until smooth; do not beat. Bake 30 to 35 minutes, until springy to touch. Frosting: Melt butter in saucepan, add 10X sugar, cocoa, salt and vanilla and beat until smooth. If too stiff to spread, thin with few drops hot water. As soon as cake tests done, transfer to wire rack and spread at once with frosting. Cool cake before cutting. ---Woman's Day Old-Fashioned Desserts [1978], as reprinted in The American Century Cookbook.

T**omato Soup Spice Cake**

[**http://www.campbellskitchen.com/recipes/tomato-soup-spice-cake-24354**](http://www.campbellskitchen.com/recipes/tomato-soup-spice-cake-24354)

2 cups all-purpose flour

1 1/3 cups granulated sugar

4 teaspoons baking powder

1 1/2 teaspoons ground allspice

1 teaspoon baking soda

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1 can (10 3/4 ounces) Campbell’s® Condensed Tomato Soup

1/2 cup vegetable shortening

2 eggs

1/4 cup water

1 package (8 ounces) cream cheese, softened

2 tablespoons milk

1 teaspoon vanilla extract

1 package (16 ounces) confectioners' sugar

Heat the oven to 350°F. Grease a 13x9-inch baking pan. Stir the flour, granulated sugar, baking powder, allspice, baking soda, cinnamon and cloves in a large bowl. Add the soup, shortening, eggs and water. Beat with an electric mixer on low speed just until blended. Increase the speed to high and beat for 4 minutes. Pour the batter into the pan. Bake for 40 minutes or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan on a wire rack for 20 minutes. Beat the cream cheese, milk and vanilla extract in a medium bowl with an electric mixer on medium speed until the mixture is creamy. Slowly beat in the confectioners' sugar until the mixture is the desired consistency. Frost the cake with the cream cheese mixture.