

Desserts	Ingredients:	Instructions:								
<p>Dessert 1</p> <p>Chocolate Pretzel Slab Pie</p> <table border="1"> <tr> <td></td> <td>Prep</td> <td>Cook</td> <td>Total</td> </tr> <tr> <td></td> <td>15m</td> <td>55m</td> <td>1h 10m</td> </tr> </table>		Prep	Cook	Total		15m	55m	1h 10m	<p>2 cups all-purpose flour ½ cup sugar ¼ teaspoon salt ¾ cup butter, softened 1 cup firmly packed brown sugar ¾ cup light corn syrup ½ cup butter ⅓ cup honey 4 large eggs, beaten 2 cups chopped pecans 1½ cups semisweet chocolate chips 1 cup small pretzel twists</p>	<p>Preheat oven to 350 degrees. Combine flour, ½ cup sugar and salt in a bowl. Beat ¾ cup softened butter at medium speed with a mixer until creamy; gradually add flour mixture until blended. Press dough in bottom of a greased 13x9-inch pan. Bake 18 to 20 minutes or until golden. Mix brown sugar, corn syrup, ½ cup butter and honey in a saucepan. Bring to a boil over medium heat; boil 1 minute, and remove from heat. Stir one-fourth of hot mixture into beaten eggs; add to remaining hot mixture. Stir in pecans; pour filling into crust. Sprinkle with chocolate chips; arrange pretzel twists across the top. Bake 35 to 40 minutes or until set; cool completely. Chill well; cut into slabs to serve. Makes 2 dozen. Note: Slab pie is a great way to stretch a pie to feed a crowd by baking it in a large pan and cutting it into slabs.</p>
	Prep	Cook	Total							
	15m	55m	1h 10m							
<p>Dessert 2 Prep Ahead</p> <p>Buttery Toasted Vanilla Clusters</p> <table border="1"> <tr> <td></td> <td>Prep</td> <td>Cook</td> <td>Total</td> </tr> <tr> <td></td> <td>15m</td> <td>0m</td> <td>15m</td> </tr> </table>		Prep	Cook	Total		15m	0m	15m	<p>3 oz package ramen noodles ¾ cup coarsely chopped pecans ½ cup sliced almonds 2 tablespoons butter, melted 11 or 12 oz bag white chocolate chips</p>	<p>Coarsely crush ramen noodles before opening package. Open package; discard flavor packet. Saute crushed noodles, pecans and almonds in butter in a large skillet over medium heat until toasted. Pour noodle mixture into a large bowl to cool. Melt white chocolate chips according to package directions; pour over noodle mixture in bowl, tossing gently to coat. Drop candy mixture by rounded tablespoonfuls onto wax paper. Let stand until firm, about 1 hour; store in airtight container at room temperature. Makes 3 dozen.</p>
	Prep	Cook	Total							
	15m	0m	15m							
<p>Dessert 3</p> <p>Crunchy Streusel Pumpkin Loaf</p> <table border="1"> <tr> <td></td> <td>Prep</td> <td>Cook</td> <td>Total</td> </tr> <tr> <td></td> <td>20m</td> <td>1h</td> <td>1h 20m</td> </tr> </table>		Prep	Cook	Total		20m	1h	1h 20m	<p>½ cup chopped pecans or almonds 2 tablespoons brown sugar 2 tablespoons butter, cut into small pieces 1¼ teaspoons ground cinnamon, divided 2 cups all-purpose flour ½ cup sugar 1 teaspoon baking soda 1 teaspoon salt 1 teaspoon ground nutmeg 1 cup canned pumpkin ½ cup honey Greek yogurt ½ cup honey ¼ cup vegetable oil 2 teaspoons vanilla 2 large eggs</p>	<p>Preheat oven to 350 degrees. Combine nuts, brown sugar, butter and ¼ teaspoon cinnamon in a bowl, pinching with fingers until mixture clumps; set streusel mixture aside. Combine flour, sugar, soda, salt, nutmeg, and remaining 1 teaspoon cinnamon in a large bowl. Combine pumpkin, yogurt, honey, oil, vanilla and eggs in a bowl, stirring until blended. Add pumpkin mixture to flour mixture, stirring just until blended. Spoon batter into a 9x5-inch loaf pan coated with cooking spray; sprinkle with streusel topping. Bake 1 hour or until toothpick inserted in center comes out clean. Cool in pan 10 minutes; remove from pan, and cool completely on a wire rack. Makes 1 loaf. Note: Cut loaf into 12 slices; serve with vanilla frozen yogurt, if desired.</p>
	Prep	Cook	Total							
	20m	1h	1h 20m							

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Dessert	X	Grocery Items to Purchase	X
-----	X	Refrigerated	
1,2,3		1 lb butter, for 1½ cups	
1,3		½ dozen large eggs	
3		1 carton honey Greek yogurt, for ½ cup	
-----	X	Frozen	
3		Vanilla frozen yogurt (optional)	
-----	X	Canned & Packaged	
1		1 bag small pretzel twists, for 1 cup	
1		1 bottle light corn syrup, for ¾ cup	
1		12 oz bag semisweet chocolate chips, for 1½ cups	
1,2		1 lb bag pecans, for 2¾ cups chopped	
1,3		1 box light brown sugar, for 1 cup plus 2 tablespoons	
1,3		1 jar honey, use about 1 cup	
1,3		2 or 4 lb bag sugar, use 1 cup	
1,3		5 lb bag all-purpose flour, use 4 cups	
2		2 oz package sliced almonds	
2		3 oz package ramen noodles	
2		11 or 12 oz bag white chocolate chips	
3		2 oz package pecans or almonds, for ⅓ cup	
3		1 can pumpkin, for 1 cup	

Staples Needed For Each Dessert:

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Dessert 1

No staples needed

Dessert 2

No staples needed

Dessert 3

- 2 teaspoons vanilla
- 1¼ teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon ground nutmeg
- ¼ cup vegetable oil
- Cooking spray