

Eversave Recipes

Tasty new ideas for you and your family.



Summertime Treats

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Eversave Recipes

Dear Eversave.com Member,

When we asked Eversave.com members to share their favorite time-saving, money-saving or just plain delicious recipes with us, the response was overwhelming. Eversave.com members shared their favorites, from quick and easy meals to time-tested family creations.

This cookbook features a selection of delicious summer sweets, submitted by Eversave.com members. We hope you'll love trying these summer treats!

Do you know a recipe that saves time, saves money or is just too good to keep to yourself?

Visit Eversave.com to share and find recipes, and get free samples, coupons and more!

Enjoy!

Eversave.com staff

Share your time- saving
and money- saving
recipes!



**SUBMIT YOUR
OWN RECIPE!**

Eversave Recipes

Chocolate Covered Strawberry Ice Cream

By Laquita Simmons

Delicious chocolate covered strawberries chopped up and mixed with vanilla ice cream.



Ingredients

- 1 cup of semi-sweet chocolate chips
- 1 pint of vanilla ice cream
- 2 Hershey dark chocolate bars
- 3 teaspoons of butter
- 6 large strawberries per pint of ice cream

Cooking Tip



***Decorate Your Dish
with Candied Flowers***

Directions

First place a thick glass bowl over a pot full of boiling water. This is what the chocolate will be mixed in. Break up a Hershey chocolate bar into pieces, add it to the bowl and chop up and add the butter. Stir until the mixture has completely melted. Then add into the mix a cup of semi-sweet chocolate chips. After the chocolate has melted, dip strawberries into the mix. Let the strawberries sit and dry. Take the ice cream out after the strawberries are fully dry. Cut the strawberries into cubes and add to the softened ice cream. Stir loosely to keep the chocolate and strawberries intact. Refreeze. Enjoy.

Eversave Recipes

Hawaiian Pie

By Phyllis Thomas

This is a delicious dessert - and very easy to make!

Ingredients

- 1 (20 ounce) can crushed pineapple, drained
- 1 can sweetened condensed milk
- 1 cup chopped pecans
- 1/3 cup lemon juice
- 12 ounces whipped topping
- 2 graham cracker pie crusts



Directions

Combine lemon juice and condensed milk. Fold in whipped topping. Add the pineapple and chopped pecans, and pour into the 2 graham cracker crusts. Refrigerate at least 4 hours before serving. Prep time: 10 minutes, refrigerate at least 4 hrs. Makes 12 servings and 2 pies..

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Eversave Recipes

Lemon Treats

By Florence Ames

A lemony-zing everyone will enjoy.

Ingredients

- 1 box lemon cake mix
- 1 egg
- 1 teaspoon lemon extract
- 8 ounce whipped topping (can be light)
- juice and zest of one lemon
- powdered or confectioner's sugar



Directions

Pre-heat oven to 350F degrees. Blend cake mix (no water), egg, topping, and extract (mixture will be sticky). Roll teaspoons of batter into balls and then into powdered or confectioner's sugar. Place on ungreased cookie sheet and bake at 350F degrees for 10 minutes. Remove to rack. Cool completely. Drizzle with a glaze made of the lemon juice, zest, and enough powdered or confectioner's to make a glaze for drizzling. Yield: about 4 dozen cookies.

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Ice Cream Sandwich Pie

By Mechelle Riles

A new twist on an old favorite.

Ingredients

- 1 jar caramel ice cream topping
- 1 jar chocolate ice cream topping
- 1 jar chocolate shell
- 1 package toffee chips
- 18 ounce container whipped topping
- 2 boxes ice cream sandwiches

Directions

In 9x13 pan, start by layering ice cream sandwiches then a layer of whipped topping. Swirl on chocolate and caramel ice cream toppings and gently mix into whipped topping. Sprinkle with toffee chips. Repeat - ending with toffee chips. Pour chocolate shell on top. Cover and freeze 12 hours.

Cooking Article



Save Time: Recruit the Kids to Help in the Kitchen



Eversave Recipes

Iced Fruit Cooler

By Brionnie

Creamy and delicious.

Ingredients

1/2 cup bananas
1/2 cup cantaloupe
1/2 cup honeydew melon
1/2 cup strawberries
Ice



Cooking Tip



***Cooking with Fruit.
Add Flavor!***

Directions

Chop up fruit into small bits. Mix strawberries, bananas, cantaloupe, and honeydew melon in blender for at least 1-2 minutes. Then blend in ice and serve.

Eversave Recipes

Key Lime Pie

By Sarah Boyd

A delicious finish to any meal.

Ingredients

- 1 package lime flavored gelatin
- 1 prepared graham cracker crust
- 1/4 cup hot water
- 2 (6 ounce) cartons lime yogurt
- 8 ounces whipped topping



Directions

Dissolve gelatin in 1/4 cup hot water in large bowl. Stir in 2 6-ounce cartons key lime yogurt. Fold in 8 ounces whipped topping. Pour into pie crust. Refrigerate at least two hours. Refrigerate leftovers. Serves 8.

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Eversave Recipes

Lemon Ice Cream

By AnnaMae Vial

A perfect treat on a hot summer day.

Ingredients

- 1 cup fresh lemon juice
- 2 cups half and half
- 2 cups milk
- 2 cups sugar
- 2 teaspoons grated lemon zest
- 6 drops yellow liquid food coloring
- Garnish: fresh mint sprigs



Directions

Stir together first 6 ingredients in a large bowl. Pour mixture into a 13- x 9-inch pan. Cover and freeze at least 2 hours. Process half of mixture in a food processor or blender until smooth. Remove from processor, and set aside. Repeat with remaining mixture. Return all of mixture to pan. Cover and freeze at least 4 hours or until firm. Garnish, if desired.

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Eversave Recipes

Peach Pie

By Pat Czubkowski

Delicious summer pie served warm with vanilla ice cream.



Ingredients

- 1 (9-inch) pie crust unbaked
- 1 cup sugar
- 1 stick butter melted
- 1/2 cup flour
- 6-8 peeled and pitted peaches

Directions

Preheat oven to 400F degrees. Cut peeled peaches in half and place cut side down in unbaked pie shell. Fill in empty spots with smaller slices of peach. Mix together sugar and flour. Sprinkle on top of the peaches. Pour melted butter over the sugar-flour mixture. Bake at 400F degrees for 10 minutes. Reduce heat to 350F degrees and bake 40-50 minutes until golden brown and topping is crusty. Serve warm with vanilla ice cream.

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Eversave Recipes

Rhubarb Cream Delight Dessert

By Renee McDonald

This rhubarb dessert is very easy to make.
And is very tasty!

Ingredients

Crust:

- 1 cup flour
- 1/2 cup butter
- 1/4 cup sugar

Rhubarb Layer:

- 1 tablespoon flour
- 1/2 cup sugar
- 3 cups fresh rhubarb (cut in 1/2 inch pieces)

Cream Layer:

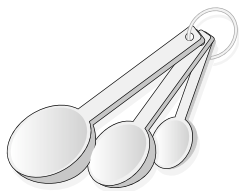
- 1/2 cup sugar
- 12 ounces cream cheese (softened)
- 2 eggs
- 1 teaspoon vanilla



Directions

Make crust: Mix flour, sugar and butter: Pat into a 10" pie plate and set aside. Make Rhubarb Layer: Combine rhubarb, sugar and flour, toss lightly and pour into crust. Bake at 375 degrees for 15 minutes. Meanwhile, prepare cream layer: Beat cream cheese and sugar until fluffy, beat in eggs one at a time, pour over rhubarb bake at 350 for 1/2 hour.

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Eversave Recipes

Sour Cream Pound Cake

By Carlas Daniels

Golden cake to eat with ice cream, coffee or just by itself.

Ingredients

1 cup (8 oz) sour cream
1/2 teaspoon almond extract
1/4 teaspoon baking soda
1/4 teaspoon salt
2 sticks butter
2 teaspoons vanilla extract
3 cups sifted white all-purpose flour
3 cups sugar
6 eggs
confectioner's sugar (optional)

Directions

Preheat oven 325F degrees. Grease and flour pan. Cream butter and sugar together. Add eggs one at a time, beating each. Add vanilla and almond extract. Add sifted flour, salt and baking powder alternated with sour cream. Mix to a well creamed mixture. Spoon batter into pan. Bake 1 hour and 15 minutes. Cool ten minutes in pan and turn onto a wire rack to cool completely. Dust with confectioner's sugar.

Cooking Article



Basic Kitchen Safety

