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Marietta	40 min.	37 miles
Parkersburg	50 min.	47 miles







**Chocolate Mudslide Frozen Pie**  
Take along to a party or serve as an after-dinner delight. Chocolate crumb crust is spread with a mixture of sour cream, melted chocolate chips and coffee. Covering that is a whipped topping followed by a sprinkling of mini-chocolate chips.

1-prepared 9-in. (9-oz.) chocolate crumb crust  
1 C. semi-sweet chocolate chips  
1 t. instant coffee  
1 t. hot water  
3/4 C. sour cream  
1/2 C. granulated sugar  
1 t. vanilla extract  
1 1/2 C. heavy whipping cream  
1 C. powdered sugar  
1/4 C. unsweetened baking cocoa  
2 T. miniature semi-sweet chocolate chips  
MELT 1 C. morsels in small, heavy-duty saucepan over lowest possible heat. When morsels begin to melt, remove from heat;

stir. Return to heat for a few seconds at a time, stirring until smooth. Remove from heat; cool for 10 minutes. COMBINE coffee granules and water in medium bowl. Add sour cream, granulated sugar and vanilla extract; stir until sugar is dissolved. Stir in melted chocolate until smooth. Spread into crust; chill. BEAT cream, powdered sugar and cocoa in small mixer bowl until stiff peaks form. Spread or pipe over chocolate layer. Sprinkle with mini morsels. Freeze for at least 6 hours or until firm.

**Pecan Pie Cheesecake**  
1 (2-lb., 4-oz.) package frozen MRS. SMITH'S Special Recipe Southern Pecan Pie  
2 C. graham cracker crumbs  
1/2 C. Granulated Sugar  
1/2 C. butter, melted  
1/4 t. Saigon Cinnamon  
2 (8-oz) packages Cream Cheese, softened

2 large eggs  
2/3 C. sour cream  
1/2 C. half-and-half  
1 t. vanilla extract  
1 C. DOMINO 10-X Confectioners Sugar  
1 T. all-purpose flour  
16 pecan halves  
Thaw pecan pie according to package directions. Cut evenly into 20 thin slices, keeping wedges intact, and set aside. Stir together cracker crumbs and next 3 ingredients; press mixture onto bottom and 1 1/2-in. up sides of a 10-in. spring form pan.  
Arrange 10 pecan pie wedges in a spoke design in prepared pan, placing 1 cut side of each wedge on crust with narrow end towards center of pan. Reserve remaining pecan pie wedges for another use. Beat cream cheese until smooth; add eggs, 1 at a time, beating until blended after each addition. Add sour cream, half-and-half, and vanilla; beat until blended. Fold in confectioners sugar and flour. Carefully pour cream cheese mixture evenly over pecan pie wedges in pan, making sure wedges remain in place. Arrange pecan halves evenly around edge. Bake at 325° for 50 minutes. Turn off oven, and let cheesecake stand in oven 1 hour. Remove to a wire rack, and let cool completely. Chill at least 8 hours or

overnight before serving.

**Peach Upside-Down Cake**  
2 T. melted butter  
1 C. brown sugar  
8-10 fresh peach halves (may use canned)  
8 Maraschino cherries  
1 C. walnuts  
1 18 1/2-oz. package yellow cake mix  
2 eggs  
1 1/2 C. water  
1 t. vanilla extract  
1 C. whipping cream  
2 T. sugar  
Preheat oven to 350°F. Melt butter and spread over the bottom of a 13x9x2 oblong cake pan. Sprinkle on the brown sugar. Place peach halves, cherries and walnuts into pan in pattern for individual servings. In a medium bowl, combine cake mix, eggs, water and vanilla. Stir until well moistened, then beat on medium speed for 2 minutes. Pour slowly over peach mixture in cake pan. Bake for 25-35 minutes. Check with a toothpick. Loosen cake from sides of pan, let stand in pan for 5 minutes. Turn cake out onto a large, flat platter or tray. When ready to serve the cake beat the cream, sweetened with sugar, until thick. Put a dollop of whipped cream on each serving.

# Jake's

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