

Pumpkin Pie Bars

1 pkg. (2-layer size) yellow cake mix
4 eggs, divided
1/2 cup butter or margarine, melted
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
1 can (15 oz.) pumpkin
1/2 cup packed brown sugar
1 pkg. (3.4 oz.) JELL-O Pumpkin Spice Flavor Instant Pudding
Cool Whip

1. Line 13x9-inch pan with foil, with ends of foil extending over sides; spray with cooking spray. Mix cake mix, 1 egg and butter until blended; press onto bottom of prepared pan.
 2. Beat cream cheese, pumpkin, sugar, dry pudding mix and remaining eggs with mixer until blended; pour over crust.
 3. Bake 40 min. or until center is almost set; cool 10 min. Use foil handles to transfer dessert to wire rack; cool completely.
 5. Spread whipped topping onto dessert.
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Crock Pot Peanut Clusters

32 oz lightly salted dry roasted peanuts
1 bar sweet German chocolate (broken into pieces)
11.5 oz bag Hershey's milk chocolate chips
24 oz white almond bar (microwave until soft and smooth)
11 oz bag Hershey's butterscotch chips
8 oz bag Heath candy chips
1 large Hershey candy bar (broken into pieces)

Place items in a large crock pot in the order listed above. Cook over low heat for two hours. Do NOT lift the lid while it is cooking. Line at least three cookie sheets with waxed paper. After two hours of cooking, stir well and drop by heaping teaspoonfuls onto the cookie sheets. Cool completely. Store in airtight containers.

Raw Chocolate Tarts with Hazelnut Crust

Crust

- 1.5 cup ground raw hazelnuts
- 1/2 cup raw cacao powder
- 1/4 cup raw coconut oil, liquified
- 6 medjool dates, stoned

1. Set jar of coconut oil in a bowl of hot tap water until it becomes liquid.
2. Place hazelnuts and cacao powder in a large bowl and mix well, breaking up any lumps.
3. Add coconut oil to powder mixture and mix well.
4. Place dates in a small bowl and mash with a fork.

5. Add dates to dough-like mixture and combine well with hands.
6. Place crust into tart pans or 9-inch round tart pan.
7. Place crust in refrigerator while making filling.

Filling

- 1 avocado, pitted
 - 1/2 cup nut milk, unsweetened
 - 1/4 cup raw coconut oil, liquified
 - 10 medjool dates, stoned
 - 1/2 cup raw cacao powder
1. Add avocado, nut milk, coconut oil and 5 dates to food processor or high-speed blender, such as Vita-Mix.
 2. Once mixture is smooth, add the 5 additional dates and combine until smooth.
 3. Add cacao powder and mix well until smooth.
 4. Spoon filling into tart crusts.
 5. Place in fridge to set. Serve chilled.
 6. Keep in fridge up to 4 days.