

Coconut Crème Brulee

2 cups heavy cream
 $\frac{1}{2}$ cup canned, unsweetened coconut milk
 $\frac{1}{2}$ vanilla bean or 1 $\frac{1}{2}$ tsp vanilla
4 egg yolks
 $\frac{3}{4}$ cup sugar
Pinch salt
3 Tbsp. light brown sugar

Heat cream, coconut milk and vanilla bean over medium heat until it just begins to boil.

Mix egg yolks, sugar and salt in medium sized bowl. Pour hot cream mixture slowly into egg mixture, stirring constantly or you will have scrambled eggs! Strain through a fine sieve. Preheat oven to 170'. Pour the crème into six $\frac{1}{2}$ ramekins and bake in a water bath covered with aluminum foil for 45 minutes. Remove and cool. Refrigerate. To finish: Sprinkle light brown sugar on top of each mold and heat with torch or broiler until caramelized

Chocolate Mousse

1 (1 1/3 ounce) envelopes Dream Whip topping mix (a powder mix, not Cool Whip)

1/2 teaspoon vanilla

2 cups cold milk, divided (2%, 1% or skim recommended)

1 (4 ounce) packages chocolate flavor instant pudding and pie filling mix

Beat 1/2 cup milk, vanilla, and Dream Whip powder on slow speed just until blended. Then, blend on high speed for 4 minutes or until topping thickens and forms peaks.

In a separate bowl, pour remaining 1 1/2 cups milk and then add pudding mix.

Beat with wire whisk 2 minutes (I beat on low 1 be speed about 1-2 minutes).

Stir in Dream Whip mixture.

Refrigerate until ready to serve. You can garnish with whipped cream or mint.

Oreo Cheesecake

About 15 Oreo cookies, roughly chopped

50 grams butter, melted

8 ounces cream cheese, room temperature

$\frac{3}{4}$ cup granulated sugar

1 teaspoon vanilla extract

8 ounces Whipped Topping

Muffin cups

1. Coarsely chop the cookies and mix with butter, press into bottom of muffin tin.

2. Beat the cream cheese, sugar, vanilla and set aside. Gently stir in the whipped topping and 3/4's of the chopped cookies.

3. Scoop even amounts of the mixture into the muffin tins. Top each one with a little bit of the remaining chopped cookies. Refrigerate them for at least four hours, or until firm.

