Strawberry Pie

Fresh juicy strawberries smothered in a homemade glaze, served in a pie shell

Yield:

one 9-inch pie

Ingredients:

3 T cornstarch
1 c sugar
1 c cold water
2 T white corn syrup
2 T strawberry flavored gelatin
3 drops red food coloring (optional)
about 3 c washed strawberries, sliced or diced
one 9-inch baked pie pastry

Instructions:

1. Combine and cook first 4 ingredients for 5 or 6 minutes, stirring until thick to prevent lumps.

2. Remove from heat and while still hot add strawberry gelatin and red food coloring (if using).

3. Pile strawberries high in baked pie shell and pour glaze over strawberries.Â Chill and serve!



This recipe is from Tammy’s Recipes.

Caramel Pecan Rolls

Soft and sweet caramel-covered rolls, bursting with pecans

Yield:

24 rolls

Ingredients:

Basic Sweet Roll Dough**
Â
3 T butter, softened
1/2 c granulated sugar
1 t ground cinnamon
Â
2/3 cup packed brown sugar
1/4 c butter
2 T light corn syrup
Â
1/2 c chopped or halved pecans

Instructions:

1. Roll each half of Basic Sweet Roll Dough** into a 12×8-inch rectangle.

2. Brush each with half of the softened butter. Combine granulated sugar and cinnamon; sprinkle over dough.

3. Roll up each piece of dough, starting with long side; seal seams. Slice each roll into about 12 pieces.*Â

4. In saucepan combine brown sugar, 1/4 c butter, and corn syrup. Cook and stir just till butter melts and mixture is blended.

5. Distribute mixture evenly in two greased 8-9 inch round baking pans. Top with pecans.

6. Place rolls, cut side down, in baking pans (on top of the pecans). Cover; let rise till double.

7. Bake at 375 degrees for 18 to 20 minutes. Cool about 30 seconds; invert on rack and remove pans.



This recipe is from Tammy’s Recipes.

Strawberry Cream Frozen Dessert

A fluffy frozen summer treat: strawberry cream filling with a nutty baked crumb crust and topping!

Yield:

16 servings

Ingredients:

1 c flour
1/4 c brown sugar
1 stick (1/2 c) butter, softened
1/2 c finely chopped nuts (optional)
2 egg whites
1 c sugar
2 c strawberries, hulled and cut in half*
1 c whipped cream
sliced strawberries, for garnish (optional)

Instructions:

1. In mixing bowl, combine flour, brown sugar, butter, and nuts until crumbly. Spread loosely on a cookie sheet/jelly roll pan and bake at 350 degrees for 10 minutes. Cool.

2. Beat egg whites until frothy. Add sugar and beat for about 5 minutes. Add strawberries and beat on HI for 10-12 minutes. Fold in whipped cream.

3. Spread 1/2 of crumb mixture on the bottom of a 9 x 13 pan. Pour strawberry mixture over crumbs, and top with the rest of the crumbs. Garnish with sliced strawberries if desired. Freeze.

4. Remove from freezer shortly before serving.



This recipe is from Tammy’s Recipes.

Vanilla Raspberry Cheesecake

A smooth creamy cheesecake with a pink raspberry layer hiding inside

Yield:

12 servings

Ingredients:

Crust Ingredients:

1 cup graham cracker crumbs
4 tablespoons butter
2 tablespoons sugar

Cheesecake Ingredients:

24 ounces cream cheese, softened
1 1/4 cups sugar
3 eggs, at room temperature
1/2 tablespoon cornstarch
1/2 tablespoon cold water
1/2 tablespoon vanilla
1/2 cup sour cream
1 cup raspberries, mashed
1 tablespoon sugar
1/2 tablespoon cornstarch
1/2 tablespoon water

Instructions:

1. In small saucepan, heat raspberries with 1 tablespoon sugar until boiling.

2. In small bowl, mix 1/2 tablespoon cornstarch with 1/2 tablespoon water. Add to hot mixture, stirring quickly to avoid lumps. Set aside to cool.

3. In small saucepan, melt 4 tablespoons butter. Add 2 tablespoons sugar and the graham cracker crumbs. Mix thoroughly and then press into the bottom of a greased 8″ springform pan.

3. In mixing bowl, combine cream cheese and sugar, stirring until smooth. Add eggs one at a time, mixing gently with each addition.

4. In small bowl, mix 1/2 T cornstarch with 1/2 T water. Add to cream cheese mixture and stir.

5. Divide batter in half. Add the cooled raspberry mixture to one half; add 1/2 tablespoon vanilla and 1/2 cup sour cream to second half.

6. Pour 1/2 of vanilla batter into prepared pan, covering the crust. Carefully spread the raspberry batter on top, using a ladle or wide spoon. Finish by carefully spreading the rest of the vanilla batter on top.

7. Bake at 350 degrees for 30 minutes. Move temperature down to 325 degrees, cover loosely with foil, and bake 45 minutes longer.

8. After your cheesecake is finished baking, turn off oven, open the oven door, and allow to cool in oven for 15 minutes before removing to cooling rack. Chill at least 4 hours before serving.



This recipe is from Tammy’s Recipes.

Triple Chocolate Cream Pie

A thick layer of silky chocolate cream sandwiched between a crunchy chocolate crust and thin chocolate shell

Yield:

10

Ingredients:

Crust (alternate: two 8″ graham cracker pie shells)
1 cup chocolate graham cracker crumbs *
2 Tablespoons sugar
4 Tablespoons butter, melted

Filling
1/4 cup sugar
1/4 cup chocolate syrup
1 cup semi-sweet chocolate chips
8 oz. (1 package) cream cheese, room temperature
1 3/4 cups milk
3 oz. (1 package) chocolate pudding
8 oz. whipped cream or whipped topping

Topping
1/3 cup semi-sweet chocolate chips
1 1/2 Tablespoons butter

Instructions:

Crust
1. If making your own crust grease a 8″ or 9″ springform pan.Â Mix the graham cracker crumbs * and sugar; add butter and mix. Flatten ** in your springform pan. Bake for 7 minutes at 350 degrees. Set aside to cool.

Filling
2. Place sugar, chocolate syrup, semi-sweet chocolate chips, and cream cheese in a sauce pan on the stove (preferrably with the cream cheese on bottom) and cover for 15 minutes.

3. In a separate dish mix pudding mix and milk.

4. Stir the cream cheese mixture until fairly homogenous; add cream cheese mixture to pudding and mix with electric beater.

5. Add whipped cream – but do not overbeat!

6. Well grease the sides of the springform pan again (this helps prevent the filling from sticking to the pan).

7. Pour mixture into springform pan or pie crusts.

8. Freeze for 4 hours, or preferrably overnight.

Topping
9. Add butter and chocolate chips to a small sauce pan on low. Stir.

10. Once mixture is melted and smooth remove from heat and allow to cool for 5 minutes.

11. Pour over the top of the triple chocolate pie and spread evenly over the top using a spatula.

12. Return to freezer for at least 10 minutes to allow chocolate shell to harden.

13. You may need to use a thin, narrow spatula around the edges to help loosen the pie from the springform pan.

14. Once removed from the springform pan you can return any leftovers to the freezer. Simply cover in plastic wrap.



Lindsey’s Lemon Bars

Chewy sweet lemon-filled squares dusted with powdered sugar

Yield:

18 squares

Ingredients:

1 C softened butter
1/2 C powdered sugar
2 1/3 C flour
4 eggs
2 C sugar
1 tsp. lemon peel
1/3 C lemon juice

1 tsp. baking powder
3 TBSP icing sugar, optional

Instructions:

1. Beat butter with 1/2 C powdered sugar until creamy.

2. Add 2 C flour; blend in. Press into well greased 9 x 13 inch pan. Bake 20 minutes at 350 degrees.

3. In meantime, beat eggs until light. Add sugar, peel, juice, 1/3 C flour and baking powder. Beat until thoroughly blended. If you let this sit, blend again before pouring over hot crust.

4. Return to oven and bake 20 minutes more or until golden.

5. Sprinkle evenly with 3 TBSP icing sugar if desired. Let cool, cut.



Strawberry Rhubarb Cream Pie

A thick, creamy pie filling, overflowing with chunks of tangy rhubarb and sweet strawberries

Yield:

12-Aug

Ingredients:

1 1/2 cup sugar
1/4 cup flour
3/4 teaspoon nutmug
1 1/2 Tablespoons sure gel/clear jel*
3 eggs
4 cups rhubarb (stalks chopped into 1/2 inch segments)
3 cups stemmed strawberries (small: cut in half; large: quartered)
1 double pie crust (unbaked)Â
1 Tablespoon sugar

Instructions:

1. Prepare bottomÂ crustÂ in a 9″ pie dish. Preheat oven to 400 degrees.

2. Mix sugar, flour, nutmeg, and sure gel/clear jelÂ in a large bowl.

3. Beat eggs in a bowl and add to above mixture.

4. Add chopped rhubarb to mixture and coat thoroughly.

5. Add sliced strawberries and coat well.

6. Pour mixture into pie crust and place top crust over pie (be sure there are steam vents in top crust—use fork or butter knife to cut some). Wet edges and crimp to seal. Sprinkle tablespoon of sugar evenly across the crust.

7. Bake for 50-60 minutes. Rhubarb should be tender when done



Classic Strawberry Rhubarb Pie

This traditional recipe has the perfect blend of tart rhubarb and luscious strawberries, topped with a beautiful lattice pie crust

Yield:

12-Aug

Ingredients:

3 1/2 cups rhubarb (stalks cut into 1/2 inch segments)
3 1/2 cups strawberries (stemmed; small berries halved, large berries quartered)
1 Tablespoon lemon juice
1/2 cup brown sugar (packed)
1/2 cup white sugar
1/4 cup corn starch
1 teaspoon cinnamon
1/2 teaspoon nutmeg

1/4 teaspoon salt
1 Tablespoon sugar (for dusting)Â
1 pie crust (unbaked) plus top (cut for lattice**)

Instructions:

1. Prepare bottomÂ crust in 9″ pie dish. Preheat oven to 400 degrees.

2. In a large bowl mix rhubarb and strawberries; pour lemon juice over fruit.

3. In a separate large bowl mix sugars, corn starch, cinnamon, nutmeg, and salt.

4. Add fruit to sugar mixture and stir until fruit is evently coated. The dry ingredients should become like a thick paste coating the fruit.

5. Pour mixture into pie crust.

6. Create a lattice** on the top of the pie crust. Sprinkle top of pie with 1 Tablespoon sugar.

7. Bake at 400 degree for 20 minutes; then reduce to 350 degrees for 45-55 minutes. *



**Lattice instructions for pie crust top:

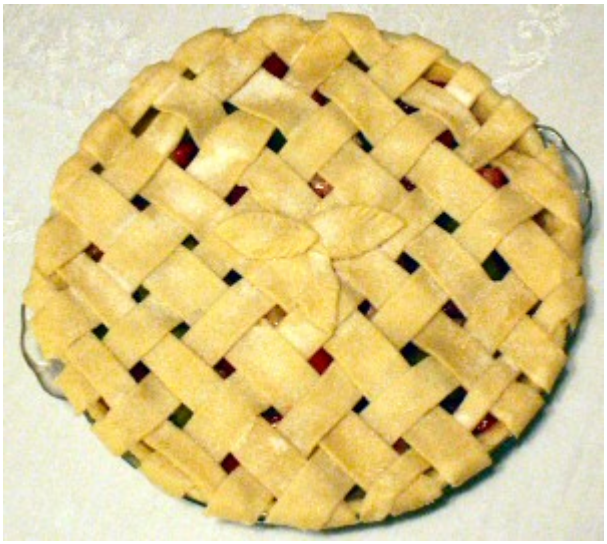
1. Roll pie crust into a large square or circle.

2. Using a pizza cutter, cut strips of crust about 1/2 inch wide.

3. Weave strips starting in the middle of your pie. Lay one

strip horizontally across (the middle of the pie). Lay a second strip vertically across the (middle of the) pie. Lay a third strip horizontally, a fourth vertically, etc. Weave as needed.

4. Trim edges of crust with a butter knife, and then seal strips to bottom crust with fingers dipped in water. Garnish with leaves cut from additional pie crust if desired.



Classic Almond Chocolate Biscotti

A gourmet homemade Italian almond chocolate biscotti: dark, crunchy, and slightly sweet

Yield:

24 small slices

Ingredients:

1 1/2 cups flour
1/2 teaspoon baking soda

1 1/2 teaspoons baking powder
1/2 cup baking cocoa
2/3 cup sugar
3 Tablespoons butter, softened
2 eggs
1/2 teaspoon almond extract
1/2 cup almonds, coarsely chopped

Optional: Melted chocolate chips, for dipping

Instructions:

1. Combine flour, baking soda, baking powder, and cocoa and set aside.

2. Cream sugar and butter. Add eggs and extract, mixing well.

3. Gradually beat in flour mixture. Stir in almonds. Dough will be stiff.

4. Divide dough in half. Form two logs and place on a greased cookie sheet. Bake at 350 degrees for 25 minutes. Cool 10 minutes, and then slice into 1/2-inch slices.

5. Lay slices, cut side down, on cookie sheet and bake for 30 minutes at 300 degrees, turning once during baking time. Cool on wire rack.

Optional: In a long shallow dish, melt chocolate chips. Dip bottoms of biscotti in melted chocolate. Cool on waxed or parchment paper.



This recipe is from Tammy’s Recipes.

Tammy’s Perfect Homemade Apple Pie

This is the best easy homemade apple pie recipe, with a spicy cinnamon and nutmeg apple filling. Simple to make, and a favorite with many!

Yield:

8 servings

Ingredients:

6 to 8 tart apples, pared, cored, and thinly sliced (6 cups)
3/4 to 1 cup sugar
3 Tablespoons all-purpose flour
1 1/4 teaspoons ground cinnamon
1/8 teaspoon ground nutmeg
2 Tablespoons butter, sliced thinly

one 9-inch unbaked pie pastry with top

Instructions:

1. If apples lack tartness, sprinkle with about 1 Tablespoon of lemon juice. Combine sugar, flour, and spices in large mixing bowl.

2. Add apples to sugar mixture and stir to coat.

3. Fill unbaked pie pastry with apple mixture, and lay slices of butter on top.

4. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle top of crust with additional sugar if desired.

5. Bake at 400 degrees for 50 minutes or until apples test to doneness desired.



This recipe is from Tammy’s Recipes.