Walnut Apple Pie

A rich homemadeÂ pie of apples, raisins, and walnuts, topped with a crumb topping
Yield:

1 pie
Ingredients:

Pastry:
160g (1 cup) Bread flour
240g (1 1/2 cups) Cake flour
320g (3 sticks, or 1 1/2 cups) butter (cold)
50ml (1/5 cup) ice water

Filling:
7 Fuji apples (large), peeled and cut, or other green apples
50g (2 Tablespoons) butter
120g (slightly less than 2/3 cup) castor sugar
1 lemon (juice)
1/2 tsp cinnamon powder
70g (2/3 cup) raisins soaked in brandy for 1 day
150 g (1 1/2 cups) walnuts (toasted)

Topping:
100g (about 4 ounces, or 1/2 stick) butter
80g (slightly more than 1/3 cup) castor sugar
100g (about 3/4 cup) Cake flour
Instructions:

1.
Filling: Boil apples, add sugar, lemon juice, and butter over low heat
till soft and dry. Add raisins, cinnamon powder, and walnuts, stir
evenly, remove from stove and cool.

2. Pastry: Mix bread and cake flour (no need to sift) in a

bowl, cut
clod butter into small cubes and use rubbing method to mix into flour.
Slowly add in ice water and mix into a dough. Chill for half an hour.
Â
Roll out dough onto a floured surface and cut out into pie tin. Prick the base with a fork to prevent puffing when baking.

3. Topping: Use another mixing bowl; pour in cake flour and castor
sugar. Cut cold butter into small cubes and use rubbing method to create
powdery texture. Do not allow big lumps. Put into fridge to chill for
ten minutes.

4. Put apple fillings onto pie tin or pie shells. Preheat oven at 180 Celsius (350 degrees Farenheit), spread a layer of topping on top of apple filling. Bake for 35-40 minutes or until light brown.



Walnut Apple Pie

This recipe is from Tammy’s Recipes.

Meringue

Light and sweet homemade meringue topping for pies
Yield:

meringue for one 9-inch pie
Ingredients:

3 egg whites
1/2 teaspoon vanilla
1/4 teaspoon cream of tarter OR white vinegar
6 Tablespoons sugar
Instructions:

1. Beat egg whites with vanilla and cream of tarter (OR white vinegar) until soft peaks form.

2. Gradually add sugar, beating until stiff and glossy peaks form and all sugar is dissolved.

3. Spread meringue over pie and bake at 350 degrees for 12-15 minutes, until meringue is lightly browned.

Caramel Apple Pie

Slices of apples surrounded with a delicious vanilla-cinnamon caramel, baked between layers of flakey homemade pie crust
Yield:

12 servings
Ingredients:

6 cups peeled, cored, and thinly sliced cooking apples
1 tablespoon lemon juice (use less if your apples are very tart!)
1/2 cup (packed) brown sugar
1/2 cup white sugar
1/4 cup flour
1 1/2 teaspoons cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
1 teaspoon vanilla
1/4 cup heavy whipping cream
1/4 cup butter
Instructions:

1. Toss apples with the lemon juice.

2. In a large bowl, whisk together the sugars, flour, cinnamon,
nutmeg, and salt. Add apples and toss to coat. Stir in the vanilla and
heavy cream.

3. In a large skillet or heavy stock pot, melt butter. Add apple
mixture and cook over medium to medium-high heat for 6-8 minutes,
stirring constantly, until apples soften.

4. Pre-heat oven to 450 degrees. Line a 10-inch pie dish with pastry;
pour in apple mixture. Place top crust, sealing the edges with water
(between the crusts) and pinching. Be sure to have air holes in the top
of the crust. (I cut vents while the crust is still on the counter,
before placing crust over the filling.)

5. Bake at 450 degrees for 15 minutes. Reduce heat to 350 degrees and
bake for 35-45 more minutes. If your pie dish is fairly deep, it should
not run over, as long as you have sufficiently sealed the edges. If you
want to be sure your oven stays clean, I recommend putting an old
cookie sheet on a shelf below the pie, to catch any drips.

6. Cool pie before serving. (The piece shown in the photo had been refrigerated. The pie is slightly more runny at room temperature!)



Caramel Apple Pie

This recipe is from Tammy’s Recipes.

Cherry Mulberry Pie

The perfect blend of sweet juicy mulberries and tart sour cherries makes this one of my favorite fruit pies!

Yield:

Two 9-inch pies
Ingredients:

5 cups of sour cherries, washed and pitted (will measure more like 3 cups after pitting, if you pit by hand)
7 cups of fresh mulberries, gently washed
3/4 cup sugar, or more to taste
1 1/2 cups water
6 tablespoons clear jel*
1/2 cup water
Sugar for sprinkling, optional

Pie crust dough for two 9-inch pies with tops (I use my foolproof pie crust recipe)
Instructions:

1.
In a large stock pot, combine fruit, 3/4 cup sugar, and 1 1/2 cups of
water. Bring to a boil, stirring occasionally. You can also taste and
see if you want to add more sugar to your pies. We use 3/4 cup, which
seems just sweet enough to us, but you may prefer yours sweeter or less
sweet (also depends on how ripe your sour cherries were!).

2. In a small bowl, mix clear jel and 1/2 cup water with a fork, to remove lumps.

3. When the fruit mixture starts to boil, stir in some (most) of the
clear jel mixture. The fruit will thicken into pie filling very quickly.
If the pie filling doesn’t look quite thick enough for your preference,
add all of the clear jel/water mixture, stirring as you add to

prevent
lumps.

4. As soon as filling is thick (usually less than a minute from the time you add the clear jel), remove from heat.

5. Pour filling evenly/equally into two unbaked 9-inch bottom pie
crusts. Place top crust over filling (be sure to poke a few holes in the
top crust so the steam can escape!) and seal edges with fingers dipped
in water (I crimp/pinch the edges to seal).

6. Sprinkle sugar over pie tops if desired. Bake pies at 400 degrees for 25-30 minutes or until crust is browned and cooked.

7. Serve warm with ice cream, or eat it cold, by itself.



Cherry Mulberry Pie

This recipe is from Tammy’s Recipes.

Mom’s Mulberry Pie

A sweet fruity pie made with mulberries and a little lemon
Yield:

3 pies
Ingredients:

3 quarts (12 cups) ripe mulberries, washed and drained
1 cup sugar
dash salt
1 large lemon
1 cup water
1/3 cup clear gel/Sure Jel
1/2 cup cold water
Pie crust (unbaked) – we use this foolproof pie crust recipe
Instructions:

1. Wash the lemon (but don’t peel), and thinly slice it. Remove seeds and chop.

2. Put mulberries in a large stock pot. Add 1 cup sugar and a dash of
salt. Add the chopped lemon and one cup of water. Heat to boiling.

3. Dissolve 1/3 cup clear gel in 1/2 cup cold water and add to boiling mixture, stirring constantly. Bring to a boil and remove from
heat.

4. Line pie dishes with pie crust. Pour in pie filling. Place top
crust on pies (be sure to have some holes in the top crust for steam to
escape!), sealing edges with a little water before fluting. Sprinkle
tops with sugar if desired.

5. Bake pies at 400 degrees for about 30 minutes, until crust is browned.



Mom’s Mulberry Pie

This recipe is from Tammy’s Recipes.

Dark Chocolate Pudding

A smooth and satisfying rich dark chocolate pudding
Yield:

16 servings
Ingredients:

2 1/2 cups sugar
1 cup Dutch-processed cocoa powder*
5 tablespoons corn starch
1/8 teaspoon salt
8 cups whole milk
1 cup heavy whipping cream
5 eggs

2 cups (12 ounces) semi-sweet chocolate chips
2 tablespoons butter
4 teaspoons vanilla extract
Instructions:

1.
Sift together the sugar, cocoa powder, corn starch, and salt, to remove
lumps. Put mixture into a large (6 quart or larger) heavy stock pot and
gradually whisk milk into mixture. Gently whisk in the cream.

2. In a separate bowl, briskly beat the eggs. Add them to the milk mixture and whisk until well-mixed (to avoid lumps).

3. Bring mixture to a boil over medium-medium-high heat. Monitor
closely and stir/whisk frequently as it heats. Depending on the
heaviness of your pan and the heat setting of your burner, you may need
to almost constantly stir the pudding as it comes to a boil. I usually
turn the heat to med-high and just stand and stir the whole time.

4. When pudding starts to boil, allow it to bubble for a minute.
Remove from heat. Stir in chocolate chips, butter, and vanilla extract,
until chocolate and butter are melted and pudding is smooth.

5. Cool pudding for a while with the lid for the pan on (or nearly on, if your lids seal when things cool inside).

6. When pudding is warm (rather than hot) transfer to a container and
place a layer of plastic wrap directly on the pudding to prevent a film

from forming as it finishes cooling. (I don’t mind a little film, so I
skip that part.)

7. Store pudding in a sealed container in the fridge and serve cold. This pudding doesn’t taste as good warm/hot (in my opinion), unlike my creamy vanilla pudding which is heavenly when eaten fresh and warm!

However, once the pudding has chilled it is a delicious, rich dark chocolate pudding. I love this pudding! If you ever crave chocolate, this is a great way to satisfy your taste buds!



Dark Chocolate Pudding

This recipe is from Tammy’s Recipes.

Mom’s Pumpkin Pie

This
old-fashioned pumpkin pie is a blend of pumpkin puree, cinnamon,
ginger, and cloves, thickened with eggs and cream. Serve with

whipped
cream for a traditional spicy and creamy Thanksgiving dessert!
Yield:

Two 8-inch pies
Ingredients:

Two 8-inch pie dishes, lined with pastry (unbaked)*

Pie filling ingredients:

3 eggs
2 3/4 cups pumpkin puree**
1 cup brown sugar
3/4 teaspoon salt
2 teaspoons ground cinnamon
3/4 teaspoon ground ginger
1/2 teaspoon ground cloves***
1 cup heavy whipping cream****
1 1/4 cups milk

For serving:

2 cups heavy whipping cream
2 tablespoons sugar
Instructions:

1.
In a large mixing bowl, lightly beat eggs. Add pumpkin puree, sugar,
salt, and spices and mix well. Add cream and milk and beat on low until
combined.

2. Pour filling into prepared crusts (unbaked pastry). Preheat oven to 425 degrees. Bake pies on middle rack for 15 minutes.

3. Reduce oven temperature to 350 degrees and bake for about 40
minutes longer, until filling is thickened, tops are lightly

browned,
and/or a knife inserted in the center comes out clean (or mostly clean).
If you’re making a bigger pie, or an especially deep pie, you will need
to increase the baking time. Cool finished pies on a wire rack.

4. In a small-medium mixing bowl with tall sides, beat the 2 cups of
whipping cream with the 2 tablespoons of sugar until light and fluffy.
Serve cooled pie with whipped cream on top!

Store leftover pie and whipped cream in the refrigerator.



Mom’s Pumpkin Pie

This recipe is from Tammy’s Recipe.

Caramel Pecan Cheesecake

A sweet creamy caramel flavored cheesecake and a buttery pecan crust, with caramel drizzle and pecan halves on top
Yield:

12 large servings
Ingredients:

Crust ingredients:

12 ounces pecans
6 tablespoons sugar
3 tablespoons butter, melted

Cheesecake ingredients:

1 1/2 cups dark brown sugar
1 cup heavy whipping cream
2 tablespoons sugar
3 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1 tablespoon vanilla extract
32 ounces cream cheese, softened*
4 eggs

Topping:

3 ounces caramels (the chewy kind that come in wrapped squares)
1 tablespoon heavy whipping cream
36 pecan halves
Instructions:

1.
Process pecans in food processor until they are very fine crumbs. (The
12 ounces should be about 3 1/2 cups of loosely-measured pecan crumbs.)

2. In a mixing bowl, combine the powdered pecans, 6 tablespoons sugar, and 3 tablespoons melted butter. Stir to mix well. Press into the bottom of a 10-inch springform pan. Bake at 325 degrees for 14-16 minutes (check to avoid burning). Set crust aside to cool.

3. Place dark brown sugar in a medium mixing bowl, and use a fork to remove any lumps. Add the cup of whipping cream, and stir together, mixing well. Set aside.

4. In a separate bowl, whisk together the 2 tablespoons sugar, the cornstarch, and the cinnamon. Add the softened cream cheese and use an electric mixer on LOW to mix until no lumps remain. Add the brown sugar mixture and continue mixing on LOW until a smooth batter is achieved (should take only a minute or two).

5. Add eggs and stir gently by hand to incorporate them into the batter. Pour the cheesecake batter over the prepared crust.

6. Preheat the oven to 325 degrees. Fill a 9×13-inch dish with boiling water and place on the bottom rack of the oven. Bake cheesecake in the middle of the oven (on the rack above the pan of water) for 70 minutes or until top is lightly browned and middle is only slightly wiggly.

7. Turn off oven and crack the oven door. After about 10

minutes, use a knife to separate cheesecake from the sides of the pan, but leave the cheesecake in the pan and in the open oven. Allow cheesecake to cool in the oven for a couple of hours. Chill cooled cheesecake in fridge. Cut cheesecake using dental floss.

8. To prepare topping, melt caramels and stir in a tablespoon of
whipping cream. Drizzle hot caramel over cheesecake. (We used a heavy
plastic decorater's bag for this, with a metal tip at the end. Be
careful, because the melted caramel is HOT!)

9. Use a dab of the extra melted caramel to "glue" 3 pecan halves onto each piece, around the outside edge. Serve and enjoy!



Caramel Pecan Cheesecake

This recipe is from Tammy's Recipes.

Easy Baked Apple Oatmeal

A creamy baked oatmeal with apples and cinnamon. Serve with milk for breakfast or with whipped cream for dessert!
Yield:

6-8 servings
Ingredients:

2 eggs
1/8 teaspoon salt
2 teaspoons cinnamon
1/2 cup brown sugar*
4 cups milk
2 cups old-fashioned rolled oats
2 large apples (2-3 cups), cored and diced**
Milk or whipped cream, for serving (optional)***
Instructions:

1. In medium-large mixing bowl, lightly beat the eggs. Stir in salt, cinnamon, brown sugar, milk, oats, and apples.

2. Pour mixture into a greased 9×13-inch baking dish. Bake uncovered
at 350 degrees for 40 minutes or until hot, bubbly, and mostly set in
the middle.

Serve warm in bowls with milk on top for a delicious breakfast, or serve warm with whipped cream on top for a yummy healthy dessert!



Easy Baked Apple Oatmeal

This recipe is from Tammy’s Recipes.

Maple Glazed Walnuts

Walnut halves tossed with cinnamon and pure maple syrup on the stove top for a delicious sweet glaze!
Yield:

2 cups of glazed nuts
Ingredients:

2 cups walnut halves and pieces*
1 tablespoon butter
pinch of salt
1/2 teaspoon ground cinnamon
1/3 cup pure maple syrup
Instructions:

1. Measure ingredients (or have nearby) before starting so they are ready when needed.

2. In a heavy or non-stick skillet (I used stainless steel) over
medium-high heat, melt butter. When butter is melted, quickly stir in
the salt and cinnamon.** Stir in maple syrup and then stir in the nuts.

3. Continue stirring over medium-high heat as the nuts are getting
hot and the syrup is bubbly. Stir constantly as the syrup bubbles and
then begins to thicken around the walnuts.

4. The nuts are done when the syrup is a thick glaze on the nuts.
Remove pan from heat and lay nuts on a plate (not pastic) to cool.

Enjoy as a snack or on top of salads!



Maple Glazed Walnuts

This recipe is from Tammy’s Recipes.