

Cherry Pie Filling

Colorful homemade cherry pie filling

Yield:

About 3 cups

Ingredients:

3 cups pitted sour cherries*

1 1/2 cups sugar

approximately 1/2 cup water

approximately 1-2 tablespoons clear jel or cornstarch, for thickening

(Please see additional notes before making!)

Instructions:

1.

Combine fruit and sugar in a pan and stir together. If cherries are soft and mushy, you won't need additional water, but if cherries are firm, add 1/4 to 1/2 cup water. Bring to a boil.

2. Mix cornstarch or clear jel** with some cold water or reserved

cherry juice (about 2 tablespoons of cold water with 2 tablespoons corn starch or clear jel), whisking to remove lumps.

3. When cherries are boiling, add thickening while stirring constantly to prevent lumps. Add enough thickening to make the consistency you desire. We like our pies fairly thick, but cheesecake

topping thinner. Stir the thickening as it bubbles, just until the

juices are clear. (When the filling looks clear, it's fully cooked.

Over-cooking will start to break down the filling.)

4. Pour into pie crusts (unbaked pastry) for pies (bake pies at 425 degrees for about 30 minutes or until browned) or use as topping in other recipes.

Additional Notes:

*You

can use sour or sweet cherries for this recipe, but you will need to

adjust the sugar if using sweet cherries. I would use about 1/2 to 3/4

cup of sugar for sweet cherries. If using sweet cherries, you may wish

to add a tablespoon of lemon juice or a pinch of citric acid, since

sweet cherries won't be as tart as sour cherries.

The texture of the cherries will also make a difference in this

recipe. I have used really ripe sour cherries from my parents' trees,

and those are very juicy and tart, needing no additional water or citric

acid. I have also used sweet cherries from a neighbor's tree, and those

were again, really ripe and soft and made a nice juicy filling!

However, using firmer cherries from a store will necessitate the

addition of some water... and you can also boil the cherries, sugar, and

water for several minutes without risk of them falling apart and

looking mushy in your pies or on your cheesecakes. □

**Cornstarch thickens, and will continue to become thicker as

your
mixture cools. Do not make it as thick when hot as you would
like it to
be when it has cooled, or it will be too thick.

Clear jel, however, is the same thickness hot as it is cold.
We prefer clear jel for thickening pie filling, as it is
easier to see the consistency, and the pies don't tend to run
over in the oven as easily.

Tropical Mixed Fruit

A colorful medley of kiwi, strawberries, pineapple, and
peaches

Yield:

6-8 servings

Ingredients:

8 oz. strawberries (fresh or frozen, but the former
preferrable)

4 kiwi

29 oz. canned peach slices in light syrup (drained)

15 oz. canned pineapple bits in their own juices (keep juice)

Instructions:

1.
Stem strawberries. Cut the strawberries in halves or quarters,
depending on preference. Small garden strawberries need not be
diced.

Dump into a large bowl (preferably one that has a lid).

2. Peel the kiwi with a knife, removing the fuzzy exterior
skin.

Slice into bite size pieces. Dump into the bowl with strawberries.

3. Add drained peaches to the fruit bowl. You may also slice the peach slices in half.

4. Add the pineapple tidbits and pineapple juice to the fruit bowl and gently stir and mix the fruit.

5. Refrigerate and serve cold.



Tropical Mixed Fruit

Cream Cheese Apple Dip

A fluffy creamy vanilla-cinnamon dip for apple slices

Yield:

4-6 servings

Ingredients:

8 ounces cream cheese, softened

1/2 cup brown sugar (I use dark brown sugar)

1-2 teaspoons cinnamon (I like lots!)

1 teaspoon vanilla extract

Fresh apple slices from about 6 apples, for serving

Instructions:

1. Combine ingredients in a mixing bowl and beat with electric mixer until no lumps remain. Serve with fresh apple slices!



Cream Cheese Apple Dip

This recipe is from Tammy's Recipes.

My Mom's Baked Apples

Cinnamon-sugar sprinkled over baked apple pieces; delicious hot or cold!

Yield:

9 servings

Ingredients:

9 cooking apples (anything except Red Delicious will work)

3/4 cup water

lemon juice, optional

3-4 tablespoons sugar

1 tablespoon cinnamon

Instructions:

1. Peel apples. Cut each apple in half and remove the core.
2. Place apples core-side-up in a 9×13-inch glass baking dish. Pour a little water into the dish – about 3/4 cup – so that there's a thin layer on the bottom.
3. If apples are not very tart, sprinkle with lemon juice. For tart apples, skip this step.
4. Sprinkle each apple half with about 1/2 teaspoon sugar.
5. Sprinkle cinnamon over apples.
6. Bake uncovered in a pre-heated 325 degree oven for 25-35 minutes or until apples test tender with a fork. Serve hot or cold, or over ice cream!



My Mom's Baked Apples

This recipe is from Tammy's Recipes.

Strawberry Slushie

A quick ice-cold homemade strawberry drink!

Yield:

1 serving

Ingredients:

1/2 cup hot water (140 degrees or hotter)

1-2 tablespoons sugar, xylitol, or sweetener of your choice

a pinch of citric acid*

Frozen strawberries**

Instructions:

1. Place hot water in blender, along with sugar and citric acid.
2. Turn on blender and add frozen strawberries one at a time until a slushie consistency is reached. Pour into a glass and enjoy!



Strawberry Slushie

This recipe is from Tammy's Recipes.

Homemade Mocha Frappuccino

A cool and creamy mocha frappuccino that takes just minutes to make! Includes instructions for a dry mix (just add milk)!

Yield:

1 large serving (2 1/2 cups)

Ingredients:

2 cups milk*

2 tablespoons Dutch process baking cocoa (unsweetened)**

1 tablespoon instant coffee granules

2 tablespoons sugar or other sweetener (we use granulated xylitol)

Optional ingredients: See additional notes below

Instructions:

1. Pour milk in a blender.

2. Add remaining ingredients and blend first on low and then on high

for 1-2 minutes, until ingredients look uniform and combined. (A longer

blending time will make a more frothy drink.)

3. Pour into a glass and serve!

Using 2 cups of milk will make about 2.5-3 cups of frappuccino after

blending. Since it uses baking cocoa, the cocoa does tend to fall to the

bottom of the drink after a bit. We use a straw to stir/drink.

You can also make this ahead and store in the fridge in a bottle/jar with a lid. Shake briefly before drinking. ☐



Homemade Mocha Frappuccino

This recipe is from Tammy's Recipes.

Homemade Hot Chocolate Mix

A pre-made dry mix for hot cocoa; just add hot water and enjoy!

Yield:

15 servings

Ingredients:

2 cups nonfat dry milk

1 cup granulated sugar

1/2 cup unsweetened baking cocoa

1/2 cup dry non-dairy creamer*

dash of salt

Instructions:

1. Combine all ingredients and stir well to mix. Store in an airtight container.

To serve, add 1/4 cup of mix to 8 ounces of hot water, adjusting to taste. Stir and enjoy!

Additional Notes:

*The non-dairy creamer is optional, though I prefer some kind of creamer added; so if you leave it out, consider adding a splash of heavy cream to your hot cocoa before drinking! ☐



Homemade Hot Chocolate Mix

This recipe is from Tammy's Recipe.

Spiced Chai Tea

A spicy fragrant homemade chai tea

Yield:

4 servings

Ingredients:

1-2 cinnamon sticks (3-4 inches long), broken

1 teaspoon whole cloves, crushed

1/2-1 teaspoon cardamom seeds, crushed (or 2 teaspoons green

cardamom pods, crushed)
8-10 whole allspice berries, crushed
1/2 teaspoon black peppercorns, crushed
1/2-1 teaspoon ground ginger*
4 cups water
1 tablespoon loose leaf black tea
1/4 cup heavy cream (or milk to taste)**
Honey or brown sugar, to taste

Instructions:

1. Combine spices and water in a saucepan. Bring to a boil and simmer for 10-15 minutes.
2. Remove from heat and stir in the tea leaves. Allow to brew for 3-5 minutes.
3. Strain tea into cups or a tea pot. (If using a tea pot, pre-heat the pot with boiling water first.) I use a fine mesh strainer to strain.***
4. Add cream and sweetener to taste. I prefer dark brown sugar and heavy cream in my chai, but you can use any sweetener you like, and substitute milk or half and half for the cream.



Spiced Chai Tea

This recipe is from Tammy's Recipes.

Homemade Sparkling Grape Juice (or other flavors)

A quick, easy, and frugal sparkling grape juice (or whatever flavor you wish), made from 100% juice concentrate and club soda!

Yield:

60 ounces

Ingredients:

2 liters club soda (carbonated water), chilled

12 ounces frozen grape juice concentrate (or other fruit juice concentrate)

Instructions:

- 1.

Pour frozen juice concentrate into a 2-quart pitcher. Refill the can from the concentrate 4 times with club soda (48 ounces, or 6 cups of club soda) and pour into the pitcher. Stir.

Serve cold and enjoy your delicious sparkling juice!



Homemade Sparkling Grape Juice

This recipe is from Tammy's Recipes.

Chai Tea Latte (like Starbucks)

A spicy, sweet, and creamy chai tea latte you can make at home that tastes almost exactly like Starbucks chai tea lattes!

Yield:

12 ounces

Ingredients:

10 ounces boiling water

2 teabags of Celestial Seasonings India Spice Chai tea

1 tablespoon "Sugar in the Raw" or organic sugar*

3 tablespoons real whipped cream** Instructions:

1. In a large mug (14 ounces), place the 2 tea bags and boiling water. Steep 3-5 minutes, squeeze out tea bags, and discard teabags. Stir in the sugar until dissolved. Add whipped cream and stir. Enjoy hot!



Chai Tea Latte (like Starbucks)