

Walnut Apple Pie

A rich homemade 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.

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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 decorator'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.

Unleavened Chocolate Cake with Chocolate Fudge Frosting

A two-layer chocolate cake with a rich fudge frosting!

Yield:

12 servings

Ingredients:

1 cup (2 sticks) butter, softened

2 cups sugar

6 eggs

1 1/2 cups flour

1 cup cocoa powder

1 tablespoon vanilla extract

Frosting ingredients:

2 cups white sugar
1 cup cocoa powder
1/2 cup milk
1/2 cup (1 stick) butter
2 teaspoons vanilla extract

Instructions:

1. To make the cake, cream the sugar, butter, and eggs with an electric mixer on high until well-beaten.

Stir in flour, cocoa powder, and vanilla. Batter will be thick, like brownie batter.

2. Grease and flour a 10×15-inch jelly roll pan (baking pan with

1-inch sides). You could use two 8- or 9-inch cake pans instead, if you

wished. Spread batter evenly into pan. Bake at 350 degrees for about 25

minutes, or just until cake tests done with a toothpick or fork.

3. Place cake (in the pan) on a cooling rack, cover with a clean towel, and allow to cool completely.

4. Cut cake in half, trimming sides if necessary, so that the two pieces can be stacked on a serving tray or platter.

5. Make frosting by combining frosting ingredients in a sauce pan and

heating over medium heat, stirring constantly. Bring mixture to a boil

and then boil and stir for 1 minute. Remove pan from heat and allow to

cool for about 5 minutes.

6. Using an electric mixer, beat frosting on high until it starts to

thicken to a frosting consistency. The frosting will continue to thicken

as it continues to cool, so don't beat it too long.

7. Once it is spreadable, spread half of the frosting over the first layer of the cooled cake, working quickly. Place the second piece of cake on top and insert a few toothpicks if desired, to keep the cake layers from shifting. Finish frosting the cake.



Unleavened Chocolate Cake with Chocolate Fudge Frosting

This recipe is from Tammy's Recipes.