Cherry Rhubarb Dessert

Tangy cherry and rhubarb filling layered between pie crusts and sprinkled with sugar

Yield:

12-16 servings

Ingredients:

3 c flour
1Â t salt
1 c (2 sticks) butter
1/2 c milk
1 egg
1 c cornflakes
4-5 c diced fresh or frozen rhubarb, thawed
1 1/2 c sugar
21 oz (1 can) cherry pie filling (or use homemade)
1 t vanilla

Instructions:

1. In a bowl, combine flour, salt, and butter. Cut in until crumbly. Add milk and egg and mix well.

2. Divide dough in half. On a lightly floured surface, roll each half into a 9″ x 13″ rectangle.

3. Place one rectangle in the bottom of a greased 13″ x 9″ x 2″ baking dish. Sprinkle with cornflakes.

4. In another bowl, combine the rhubarb and sugar. Stir in the pie filling and vanilla. Spread over cornflakes.

5. Cut slits in remaining pastry and lay on top of filling. Sprinkle top with sugar.

6. Bake at 350 degrees for 50-55 minutes or until crust is

golden brown. Cool on wire rack. Store in refrigerator.



This recipe is from Tammy’s Recipes.

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.



This recipe is from Tammy’s Recipes.

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.

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.



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. *



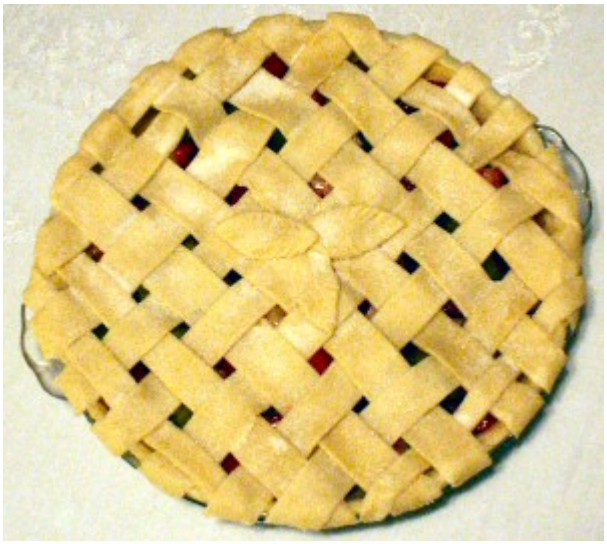
**Lattice instructions for pie crust top:

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.



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.

Homemade Sour Cream Apple Pie

This simple homemade apple pie features a creamy filling and the flavors of vanilla, sour cream, nutmeg, and cinnamon

Yield:

8 servings

Ingredients:

Apple Pie Filling Ingredients:

3/4 cup sugar
3 Tablespoons flour
1 egg
1 cup sour cream
1 teaspoon vanilla
1/4 teaspoon nutmeg
3-4 large Granny SmithÂ apples (or other cooking apples), pared, cored, and thinlyÂ sliced (about 5 cups)

one 9-inch unbaked bottom pie crust

Crumb Topping Ingredients:

1/3 cup sugar
1/3 cup flour
1 teaspoon cinnamon
1/4 cup butter
1/4 to 1/2 cup quick oats

Instructions:

1. In small mixing bowl, mix ingredients for crumb topping, adding oats last, and adding justÂ enough oats to make the mixture crumbly. Set bowl in refrigerator to chill. (Mixture will be clumpy until well-chilled.)

2. In large mixing bowl, combine 3/4 cup sugar, 3 Tablespoons flour, the egg, sour cream, vanilla, and nutmeg. Stir until well-mixed. Add apples and toss to coat.

3. Pour filling into unbaked pie shell. Bake at 400 degrees for 30-40 minutes, until apples are somewhat softened.

4. Remove crumb topping mixture from refrigerator, and crumble with fork. Sprinkle over pie and return pie to oven for an additional 10 minutes or until apples test to doneness desired.

5. Chill pie before serving.



This recipe is from Tammy’s Recipes.

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.

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 Fahrenheit), spread a layer of topping on top of apple filling. Bake for 35-40 minutes or until light brown.



This recipe is from Tammy’s Recipes.

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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!)



This recipe is from Tammy’s Recipes.