No-Bake Cherry Cheesecake

A
deliciously cool summer dessert combining graham cracker crust, a
no-bake cheesecake filling, and homemade cherry pie filling on top!
Yield:

24 servings
Ingredients:

Crust ingredients:

2 1/2 cups graham cracker crumbs
6 tablespoons sugar
2/3 cup butter, melted

Cheesecake filling ingredients:

16 ounces cream cheese, at room temperature
2 teaspoons vanilla
2 cups powdered sugar
3 cups whipped cream*

Cherry pie filling:

I make cherry pie filling using this homemade cherry pie filling recipe (requires 3 cups of pitted cherries). If you don’t have fresh cherries, you can use a large can of pre-made cherry pie filling instead.

Instructions:

1.
Combine crust ingredients in a bowl and stir until well-mixed. I like
to use a potato masher to crush the graham crackers to make crumbs.

2. Spread the graham cracker mixture in a glass 9×13-inch casserole dish. Use a metal spatula or other flat utensil (the bottom of a measuring cup works also) to press the crust firmly into the dish. Cover and refrigerate while you prepare the filling.

3. To make the cheesecake filling, beat cream cheese, vanilla, and powdered sugar on high until mixed. Add whipped cream and continue to beat on high until light and fluffy, about 2 minutes.

4. Spoon the cheesecake filling over the graham cracker crust. When all of the filling has been dabbed on, use a plastic spatula to spread it evenly.

5. Refrigerate the cheesecake while you make the cherry topping.

6. Spread cooled cherry pie filling over the cheesecake. Or, for an even more attractive presentation, spoon the cherry pie filling on each piece as you serve it! Store in the refrigerator.



No-Bake Cherry Cheesecake

This recipe is from Tammy’s Recipes.

Slow-Baked New York Cheesecake

This
dense, creamy New York cheesecake is easy to make and turns out
perfectly every time! No air bubbles, no excess browning – just the
best cheesecake ever!
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 1/4 cups graham cracker crumbs*
3 tablespoons sugar

4 tablespoons butter

Filling Ingredients:

3 pounds (48 ounces) softened cream cheese**
1 3/4 cups granulated sugar
4 whole eggs
4 egg yolks
1 tablespoon vanilla extract
1/2 cup heavy cream
Instructions:

1.
To prepare crust, mix crust ingredients in a bowl. Press mixture firmly
in the bottom of a lightly-greased 10-inch springform pan. Bake crust
for 6-8 minutes at 325 degrees. Set aside to cool.

2. In a large mixing bowl, mix the softened cream cheese with the 1
3/4 cups sugar by hand or on LOW with an electric mixer, until well-mixed.

3. Add the eggs, a couple at a time, stirring by hand to combine.
Stir in the vanilla and then gently stir in the cream. You should have a
nice smooth batter.

4. Pour batter over the prepared cooled crust. Preheat oven to 250 degrees.

If using a CheesecakeMoat, fill outer ring of CheesecakeMoat half way with room-temperature water, and place springform pan with cheesecake batter in the inner circle of the CheesecakeMoat.

If you don’t have a CheesecakeMoat, I recommend using a 9×13-

inch dish of water placed on the shelf below the cheesecake (with cheesecake on shelf above, NOT in the 9×13) or else a traditional water bath.

Cheesecake batter and CheesecakeMoat, ready to go in the oven

5. Bake cheesecake at 250 degrees for about 3 hours. The top of the
cheesecake should feel firm to a soft touch, and be only lightly
browned.

6. Remove cheesecake from oven and allow to cool in pan. Refrigerate overnight, or for at least 8 hours. Cut with dental floss or a sharp thin knife (wash knife between each cut). Serve plain, or with your favorite cheesecake topping (strawberries, cherries, whipped cream, lemon glaze, etc.).



Slow-Baked New York Cheesecake

This recipe is from Tammy’s Recipes.

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.



Classic Strawberry Rhubarb Pie

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 oatsÂ 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.



Homemade Sour Cream Apple Pie

This recipe is from Tammy’s Recipes.

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.

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.