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. *



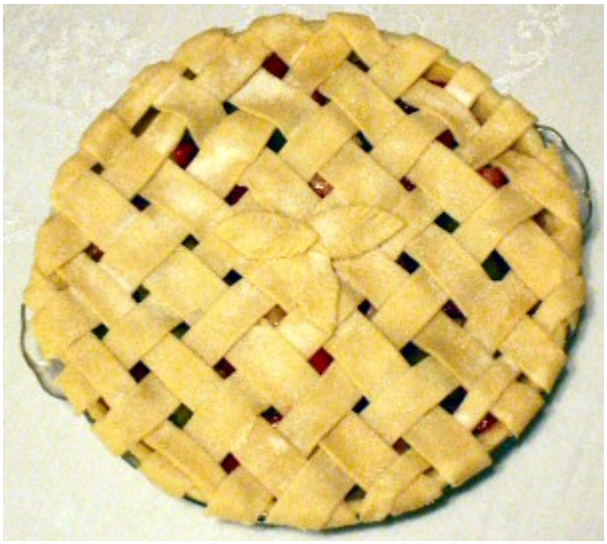
**Lattice instructions for pie crust top:

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.

Easy Apple Crisp

A quick summer apple crisp: sliced apples topped with an oatmeal crumb topping, baked until crisp

Yield:

12 servings

Ingredients:

8 cups (about 9-10 medium) cored, peeled, and sliced cooking apples
2 Tablespoons lemon juice
2/3 cup flour
1 1/3 cup (packed) brown sugar
1 1/2 teaspoons cinnamon
1 1/2 cups quick oats
2/3 cup butter, softened
1/4 cup sunflower seeds, optional

Instructions:

1. Spread apple slices in a greased 9 x 13 baking dish. Sprinkle with lemon juice. (Skip lemon juice if apples are extremely tart.)

2. Combine flour, brown sugar, cinnamon, and oats. Add melted butter and mix until crumbly. Sprinkle over apples. Top with sunflower seeds if desired.

3. Bake at 375 degrees for 25-30 minutes or until top is golden brown and apples test done.



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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Jewish Apple Cake

A soft moist cake with a layer of apples and cinnamon inside

Yield:

10-12 servings

Ingredients:

8 cups peeled and sliced cooking apples (Granny Smith, Cortland, Mc Intosh, Golden Delicious, etc.)
2 cups sugar
2-3 teaspoons cinnamon
3/4 cup oil
3 eggs
1 cup fresh orange juice
1 teaspoon vanilla
2 1/2 cups flour
1/4 teaspoon salt

2 teaspoons baking powder

Instructions:

1. In a large bowl, toss the apples with the cinnamon and 1/2 cup of the sugar.

2. In mixing bowl, blend oil and remaining sugar. Stir in eggs, orange juice, and vanilla. Fold in flour, salt, and baking powder to make a soft smooth batter.

3. Generously grease a 9 x 13 baking pan*. Spoon half the batter into the pan. Arrange the apples in a layer on top, and then spread the remaining batter over the apples.

4. Bake at 350 degrees until browned and cake tests done with fork or toothpick, about 45-60 minutes.** Cool on wire rack (in pan), covered with a clean towel. To serve (warm or cold), sprinkle with powdered sugar.



This recipe is from Tammy’s Recipes.

Triple Chocolate Quick Bread

A sweet chocolate quick bread with chocolate chips inside, topped with a homemade chocolate glaze

Yield:

10-12 servings

Ingredients:

1/2 cup butter, softened
2/3 cup (packed) brown sugar
2 eggs
1 cup (6 ounces) semi-sweet chocolate chips, melted
1 1/2 cups applesauce
2 teaspoons vanilla
2 1/2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 (3 ounces) cup miniature semi-sweet chocolate chips

Chocolate glaze ingredients:

1/2 cup (3 ounces) semi-sweet chocolate chips
1 Tablespoon butter
2-3 Tablespoons half and half cream
1/2 cup powdered sugar
1/4 teaspoon vanilla
Pinch of salt

Instructions:

1. In mixing bowl, cream butter and sugar. Add eggs and melted chocolate, mixing well. Add applesauce and vanilla and stir well.

2. In another bowl, combine flour, baking soda, baking powder,

and salt. Add to creamed mixture and mix until lumps are removed. Stir in chocolate chips.

3. Spread batter into one large greased loaf pan (8x4x3in.) or into four small greased loaf pans (5-1/2x3x2-in.). Bake at 350 degrees for 45 minutes or until bread tests done.

4. Cool in pans 10 minutes and then remove to a wire rack to finish cooling.

5. Make glaze: Melt chocolate chips and butter; stir in cream. Remove from heat and add sugar, vanilla, and salt. Drizzle over warm bread.



This recipe is from Tammy’s Recipes.

Raspberry Crumble Muffins

A soft and sweet raspberry muffin with a crumble topping

Yield:

12 muffins

Ingredients:

1 1/2 cups flour
1/4 cup white sugar
1/4 cup brown sugar, packed

2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup (1 stick) butter, melted
1 egg
1/2 cup milk
1 1/4 cups fresh red raspberries

Crumble Topping:

1/3 cup quick oats
1/4 cup brown sugar, packed
3 Tablespoons flour
1 teaspoon ground cinnamon
3 Tablespoons butter, melted

Instructions:

1. Mix together the flour, sugars, baking powder, salt, and cinnamon.

2. Whisk together the melted butter, milk, and egg. Add to dry ingredients and stir just until combined. Add raspberries and stir just enough to disperse them throughout the batter, gently.

3. Spoon muffin batter into greased or paper-lined muffin cups, filling about 2/3 to 3/4 full.

4. Mix the crumble topping ingredients in another bowl, starting with the dry ingredients and adding the butter last. When well-mixed and crumbly (add more oats if needed to get a crumbly mixture), sprinkle over muffins.

5. Bake muffins at 350 degrees for about 25 minutes, until muffins test done inside. Transfer to wire rack to cool slightly; serve warm.



This recipe is from Tammy’s Recipes.

Quick and Easy Autumn Dessert

Sweet and cinnamon-y hot apples or pears over toasted cinnamon bread, topped with whipped cream or ice cream

Yield:

3-4 servings

Ingredients:

2 medium-large ripe pears OR tart apples, cored, peeled and thinly sliced
1/2 cup water, divided
3 Tablespoons sugar
1 Tablespoon raisins
1/2 Tablespoon butter
1 teaspoon ground cinnamon
dash ground nutmeg
1 Tablespoon cornstarch
3-4 slices of cinnamon bread or cinnamon bagel, toasted
Ice cream or whipped cream, optional

Instructions:

1. In medium-sized saucepan, heat fruit, 1/4 cup water, sugar, raisins, butter, cinnamon, and nutmeg, stirring occasionally, until boiling. Boil justÂ until fruit is tender.

2. In small bowl, whisk together cornstarch and 1/4 cup water until smooth. Add to fruit mixture. Bring to a boil, stirring constantly, and cook for 1-2 minutes, until thickened.

3. Serve warm fruit mixture over cinnamon toast. Top with ice cream or whipped cream if desired.



This recipe is from Tammy’s Recipes.