

AMISH COOKING RECIPES



Amish Cooking Recipes

*Delicious And Authentic Home Made
Amish Recipes*

FREE BOOK

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[Amish Cooking Recipes](#)

[Chapter 1 - Salads And Side Dishes](#)

[Corn Fritters](#)

[Traditional Amish Macaroni Salad](#)

[Amish Potato Rolls](#)

[Amish Cole Slaw](#)

[Amish Turnips](#)

[Amish Macaroni & Cheese](#)

[Chapter 2 - Main Dish Recipes](#)

[Juicy Amish Pot Roast](#)

[Amish Breakfast Casserole](#)

[Classic Amish Chicken Noodle Soup](#)

[Amish Cabbage Stew](#)

[Oven-Fried Chicken](#)

[Amish Bean Soup](#)

[Amish Cabbage and Potato Casserole](#)

[Creamy Amish Chicken](#)

[Amish Baked Noodles With Ham](#)

[Chunky Amish Beef Stew](#)

[Amish Chicken Casserole](#)

[Amish Corn Pudding](#)

[Chicken and Corn Soup](#)

[Cabbage Casserole](#)

[Leek Soup](#)

[Chapter 3 - Amish Dessert Recipes](#)

[Black Coffee Cake](#)

[Amish Rhubarb Pie](#)

[Amish Apple Crisp](#)

[Bonus Recipes!](#)

[Top 50 Cake Recipes \(Bonus\)](#)

[Top Pie Recipes \(Bonus\)](#)

[Cast Iron Dessert Recipes \(Bonus\)](#)

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Chapter 1 - Salads And Side Dishes

Corn Fritters

Ingredients

2 cups fresh corn or 2 cups canned corn (creamed or kernel)

2 eggs, beaten

$\frac{1}{4}$ cup flour

1 teaspoon salt

$\frac{1}{8}$ teaspoon pepper

1 teaspoon baking powder

2 tablespoons cream

4 tablespoons fat (butter, oil or margarine)

Directions

Combine eggs, flour, baking powder, salt& pepper with the corn.

Mix thoroughly.

Add cream to mixture.

Melt fat in frying pan& drop corn mixture by spoonfuls into the hot fat.

Brown on both sides.

Serve with syrup.

Amish Brown Bread

Yield: 4 Loaves

Ingredients

2 Tablespoons fast rising yeast

1 teaspoon sugar

1 cup warm water

1 Tablespoon salt

1 large tablespoon honey

4 cups warm water

2 cups rye flour

3 cups whole wheat flour

3 cups white flour

1/2 cup oil

1 cup sunflower seeds, raw and shelled

Directions

Prepare yeast mixture by dissolving sugar in lukewarm water...add yeast and let stand ten minutes.

In large bowl, dissolve salt and honey in warm water...add yeast mixture.

Mix together the three types of flour. Add flour slowly to mixture in bowl and beat well.

Add oil and sunflower seeds.

Knead in enough white flour to make dough smooth and elastic.

Cover and allow to rise in a warm place until light.

Punch down and form loaves. Let rise until doubled in bulk.

Bake at 375F for 30 minutes.

Molasses Wheat Bread

Yield: 1 Loaf

Ingredients

2/3 cup nonfat dry milk powder

1/2 cup of rolled oats (quick cooking is fine but not instant)

1/2 cup of wheat germ

1/2 cup of bran

2 cups of whole wheat flour

1 cup of unbleached all purpose flour

2 teaspoons salt

2 tablespoons of instant yeast

3 cups of additional unbleached all purpose flour

1 3/4 cups of warm water

1/4 cup liquid honey or brown sugar if you have no honey

1/4 molasses

2 beaten eggs

2 tablespoons oil

Directions

Preheat oven to 200 degrees to proof your dough before you mix everything together, and shut it off.

The warm oven will be just right to let the dough rise and the opening and closing of the oven door will cool it down just enough.

You can leave the oven light on to keep the dough nice and warm.

Combine first 8 ingredients into a large mixing bowl.

Add all the liquid ingredients to the flour mixture.

Stir in remaining flour, a cup at a time until it becomes difficult to stir.

Turn flour out onto a floured surface and knead the bread adding enough flour to make a soft but a bit sticky dough. About 5 minutes.

Put the dough into a lightly greased bowl. Turn the dough in the bowl so the surface is covered in a light coating of oil.

Cover with a tea towel.

Let rise for a good hour or until double in bulk.

Punch the dough down, let rest for 10 minutes.

Shape into two loaves and place in greased loaf pans, mine are about 8x4x2.

Cover again, and let rise another hour in the warm oven.

Bake at 350 for 40 minutes.

Remove from pans and let cool on rack.

Traditional Amish Macaroni Salad

Ingredients

SALAD

1 lb macaroni (or small shells)

$\frac{1}{2}$ cup finely chopped celery

$\frac{1}{2}$ cup finely grated carrot

$\frac{1}{4}$ cup finely chopped onion (more if desired)

$\frac{1}{4}$ cup chopped green pepper (optional)

6 hard-boiled eggs

paprika, for garnish

DRESSING

2 cups Miracle Whip

$\frac{1}{4}$ cup vinegar

$\frac{3}{4}$ cup sugar

2 tablespoons prepared mustard

Directions

Cook macaroni as directed on package; Drain and cool.

In a bowl, whisk together the dressing ingredients so they are well-combined and smooth.

In a large bowl, gently combine the macaroni, celery, carrots, onions, and remaining eggs.

Fold the dressing gently into the macaroni salad mixture.

Place into your serving bowl and garnish with the reserved slice egg and paprika.

Let sit overnight for the best results.

Amish Potato Rolls

Ingredients

5 teaspoons yeast

1 pint warm water

1 cup sugar

5 eggs

1 tablespoon salt

2 cups mashed potatoes

$\frac{3}{4}$ cup Crisco

8 -9 cups bread flour

Directions

Sprinkle yeast over water that has been placed in your mixer.

Allow the yeast to activate and then mix in sugar.

Then add potatoes, salt, shortening, and eggs.

Add flour a cup at a time stopping at 8.

Only add enough of the remaining flour to get an only slightly sticky feel. The dough should be workable but not dry.

Place in a greased bowl and cover with a towel.

Allow to rise till doubled in a warm place.

Measure another 1/2 c flour into a bowl.

Spray hands with pan spray.

Break off dough and form into rolls.

Roll into flour just to coat.

Place on a greased pan and allow to rise till almost doubled.

Bake in a preheated 350°F oven 20-25 minutes or till lightly browned.

Prep time does not include rise time as that will vary.

Amish Cole Slaw

Ingredients

2 (16 ounce) bags cabbage coleslaw blend

1 medium onion, finely chopped

$\frac{3}{4}$ cup white sugar

Dressing

1 cup vinegar

1 teaspoon salt

1 teaspoon celery seed

1 teaspoon white sugar

1 teaspoon prepared mustard

$\frac{3}{4}$ cup vegetable oil

Directions

In a large bowl, toss together the cabbage, onion, and 3/4 cup sugar.

In a small saucepan, combine the vinegar, salt, celery seed, 1 teaspoon white sugar, mustard and oil.

Bring to a boil.

Cook for 3 minutes.

Cool completely, then pour over cabbage mixture.

Toss to coat.

Refrigerate 8-24 hours for best flavor.

Toss again prior to serving.

Amish Turnips

Ingredients

2 cups cooked turnips

$\frac{2}{3}$ cup breadcrumbs

1 tablespoon oleo or 1 tablespoon margarine

2 tablespoons brown sugar

1 cup milk

1 egg

salt and pepper

Directions

Cook turnips until tender.

Drain, mash and then add 1/2 cup bread crumbs, saving rest for top.

Add egg, sugar, milk, salt and pepper to taste.

Mix together; pour into greased baking dish.

Dot with butter and rest of crumbs.

Bake 45 minutes at 375 degrees.

Amish Macaroni & Cheese

Ingredients

1 (16 ounce) container cottage cheese

16 ounces of uncooked elbow macaroni

16 ounces water

16 ounces shredded cheddar cheese

Directions

Put Cottage Cheese in 9 x 13 cake pan.

Add Macaroni.

Add Water.

Add shredded cheese.

Stir together.

Place in preheated 300* oven.

Take out after 30 minutes and stir.

Place back into oven for 30 more minutes

Chapter 2 - Main Dish Recipes

Juicy Amish Pot Roast

Ingredients

3 lbs swiss steak, trimmed of fat

1 tablespoon vegetable oil

$\frac{1}{4}$ cup soy sauce

1 cup coffee

2 bay leaves, crumbled

1 clove garlic, finely minced

$\frac{1}{2}$ teaspoon dried oregano

2 onions, sliced

to taste coffee, as needed

to taste soy sauce, as needed

Directions

Preheat oven to 300 degrees.

Do not pound or flour the meat. Heat oil in a heavy skillet over high heat, then sear meat on both sides.

Meanwhile, in a large roasting pan, combine soy sauce, coffee, bay leaves, garlic, oregano and one of the sliced onions.

Transfer the browned meat to the roasting pan.

Top with the second sliced onion.

Cover and bake for 3 1/2 to 4 hours, basting every hour with pan juices.

If the liquid begins to boil away, add another cup of coffee and a splash of soy sauce. You may need to repeat this procedure; there should be quite a bit of liquid.

Cut the meat in thin slices and serve with pan juices.

Amish Breakfast Casserole

Ingredients

1 lb bacon, diced

1 medium sweet onion, chopped

6 [eggs](#), lightly beaten

4 cups frozen hash brown potatoes, thawed

2 cups shredded cheddar cheese

1 ½ cups 4% cottage cheese

1 ¼ cups shredded swiss cheese

salt and pepper

Directions

In a large skillet, cook bacon and onion until bacon is crisp; drain. In a large bowl, combine the remaining ingredients; stir in bacon mixture.

Transfer to a greased 13-in. x 9-in. baking dish.

Bake, uncovered, at 350° for 35-40 minutes or until a knife inserted near the center comes out clean.

Let stand for 10 minutes before cutting.

Classic Amish Chicken Noodle Soup

Ingredients

2 quarts chicken broth

8 ounces amish noodles (or egg noodles)

1 (10 ounce) can cream of chicken soup

1 (10 ounce) can cream of celery soup

1 (12 ounce) can canned chicken breast meat, chunks

8 ounces Velveeta cheese, cut into cubes

salt and pepper

Directions

Bring broth or water to a boil add noodles and cook according to package directions or till bit tender. Do Not drain.

Reduce heat to medium low.

Add soups and stir well. Add chicken and cubed velveeta.

When cheese melts taste and add salt and pepper.

Serve.

Amish Cabbage Stew

Ingredients

1 -2 lb extra lean ground beef

1 chopped onion

1 cup diced celery

2 cups diced cabbage

2 tablespoons Worcestershire sauce

2 tablespoons chili powder

2 tablespoons salt

2 tablespoons sugar

1 (14 1/2 ounce) can stewed tomatoes

1 (8 ounce) can kidney beans

2 cups water

Directions

Brown the meat in a dutch oven and drain.

Add onions, celery cabbage and cook until wilted.

Add water worcestershire sauce, chili powder, salt and sugar.

Add tomatoes and beans.

Cover and cook 30 minutes.

Oven-Fried Chicken

Ingredients

1/3 cup vegetable oil

1/3 cup butter

1 cup all-purpose flour

1 teaspoon salt

2 teaspoons black pepper

2 teaspoons paprika

1 teaspoon garlic salt

1 teaspoon dried marjoram

10 chicken pieces

Directions

Place oil and butter in a shallow cooking pan and place in 375°F oven to melt butter, set aside.

In a large paper sack, combine dry ingredients.

Roll the chicken pieces, 3 at a time, in butter and oil then drop into a sack and shake to cover.

Place on a plate until all pieces are coated.

Leave any excess butter and oil in pan.

Place chicken in the pan skin side down (or its just as good if you remove all the skin first).

Bake at 375°F for 45 minutes.

Turn chicken pieces over and bake 5 to 10 minutes longer or until crust begins to bubble.

Amish Bean Soup

Ingredients

2 cups dried navy beans

2 ½ quarts water

1 (1 1/2 lb) ham bone (thick and meaty)

1 garlic clove, minced

1 small bay leaf

1 cup potato, cubed

1 cup celery, thinly sliced

1 cup onion, finely chopped

1 cup carrot, cubed

salt and pepper, to taste

Directions

Boil the beans in the water for 2 minutes before removing them from the heat to let stand for 1 hour.

Add the ham bone, garlic and bay leaf to the beans, and cover and simmer them for 2 hours or until the ingredients are almost tender.

Add the vegetables and salt and pepper to taste, and simmer them for 1 hour longer.

Remove the ham bone, cut off the meat and dice it to add to the beans.

Reheat the soup almost to boiling, then remove the bay leaf.

Amish Cabbage and Potato Casserole

Ingredients

1 ½ lbs ground chuck

½ onion, chopped

2 garlic cloves, minced

¼ cup catsup

½ head green cabbage, coarsely chopped

6 -8 yukon gold potatoes, diced

¼ lb Velveeta cheese, sliced

1 ½ cups whole milk

4 tablespoons butter, sliced into 8 pats

salt & pepper

Directions

Brown ground chuck, onions and garlic in a skillet. Drain. Mix in catsup and set aside.

In a 2 quart baking dish, layer 1/2 of the cabbage, then 1/2 of the potatoes, and salt & pepper to taste.

Layer the Velveeta cheese slices on top.

Then spread on all of the meat mixture.

Add another layer of the cabbage, then another layer of potatoes and salt & pepper to taste. Arrange pats of butter evenly on top.

Pour milk over entire casserole and bake, covered, for 1 1/2 hours to 2 hours in a preheated 350 degree oven.

Creamy Amish Chicken

Ingredients

6 -8 chicken pieces, cleaned

1 cup flour

2 teaspoons garlic powder

1 tablespoon salt

1 teaspoon pepper

2 teaspoons paprika

1 ½ cups heavy whipping cream

1 ½ cups water

Directions

Dredge the chicken pieces in the flour and spices and arrange skin side up in a baking dish.

Mix the cream and water and pour over the chicken.

Bake at 350F for 1 1/2 hours or until the skin is golden brown.

Amish Baked Noodles With Ham

Ingredients

½ cup onion, finely chopped

1 cup celery, finely chopped

3 tablespoons butter

3 tablespoons flour

1 tablespoon mustard

1 ½ cups milk

2 cups cooked ham (chopped fine or shredded)

1 cup frozen green pea, thawed

8 ounces egg noodles, cooked and drained

salt and pepper, to taste

breadcrumbs

butter

Directions

Saute the onion and celery in the 3 tablespoons of butter.

Add the flour and mustard and heat for a couple of minutes until the flour is cooked.

Gradually add the milk, stirring constantly, and continue heating until thickened.

Stir in the ham and peas and then toss in the noodles.

Season to taste with salt and pepper.

Pour into a greased casserole dish.

Sprinkle the top with bread crumbs and dot with butter.

Bake at 350°F for about 45 minutes.

Chunky Amish Beef Stew

Ingredients

2 -3 lbs boneless beef cubes

2 tablespoons shortening

1 large onion, sliced

4 cups boiling water

1 tablespoon salt

1 tablespoon lemon juice

1 tablespoon sugar

1 tablespoon Worcestershire sauce

$\frac{1}{2}$ teaspoon pepper

1 $\frac{1}{2}$ teaspoons paprika

1 dash allspice

1 dash clove

6 carrots, peeled and cut into chunks or 1 lb peeled baby carrots

6 potatoes, peeled and cut into chunks

$\frac{1}{2}$ cup cold water

$\frac{1}{4}$ cup flour

Directions

Melt shortening over high heat in a large pot or dutch oven.

Add beef cubes and brown over medium heat, stirring occasionally, about 15-20 minutes.

Add onions, boiling water, salt, lemon juice, sugar, worcestershire sauce, pepper, paprika, allspice and cloves.

Simmer, tightly covered, for about 2 hours, stirring occasionally.

Add vegetables and simmer another 30 minutes (covered), or until tender.

If this is the case, add more water to barely cover ingredients.

Mix cold water and flour together and blend until smooth.

Push meat and veggies to the side of the pot and add flour mixture slowly, incorporating into liquid.

When gravy thickens, stir all ingredients gently to distribute gravy evenly.

Simmer another 5 or 10 minutes and enjoy

Amish Chicken Casserole

Ingredients

8 ounces noodles, cooked

2 cups cooked chicken, cubed

2 cups chicken broth (canned is ok)

1 cup milk

1 (4 ounce) can mushrooms

2 teaspoons salt

$\frac{1}{2}$ teaspoon pepper

$\frac{1}{2}$ cup margarine

$\frac{1}{3}$ cup flour

$\frac{1}{3}$ cup grated parmesan cheese

Directions

Melt margarine, then add flour and stir until smooth.

Gradually add milk and broth, then seasonings and mushrooms.

Combine chicken, cooked noodles, and prepared sauce.

Place in an ungreased 9 x 13 inch baking pan and top with Parmesan cheese.

Bake at 350°F for 35-45 minutes, or until heated thoroughly and top is browned slightly.

Amish Corn Pudding

Ingredients

3 large eggs

2 tablespoons all-purpose flour

2 tablespoons sugar

$\frac{1}{2}$ teaspoon black pepper

$\frac{1}{3}$ cup low-fat milk (1% milkfat)

16 $\frac{1}{2}$ ounces cream-style corn (no-salt-added)

1 cup corn kernel

1 tablespoon unsalted butter

$\frac{1}{4}$ teaspoon paprika

2 tablespoons parsley, minced

Directions

Preheat oven to 350.

Butter a 1 1/2 quart souffle or round baking dish and place in the oven (If doubling the recipe, use a 2 1/2 quart dish).

Meanwhile, in a large bowl, with an electric mixer on high, beat the eggs, flour, sugar, and pepper until smooth.

Stir in the milk, creamed corn, and corn kernels and pour into the hot dish.

Dot with the butter and sprinkle with the paprika.

Bake, uncovered, for 40 minutes or until set.

Let stand for 10 minutes, then sprinkle with the chopped parsley.

Chicken and Corn Soup

Ingredients

4 cups low sodium chicken broth

8 -10 ounces skinless chicken breasts or 8 -10 ounces skinless chicken thighs

$\frac{1}{2}$ medium onion, chopped

$\frac{1}{2}$ carrot, peeled and chopped

$\frac{1}{2}$ celery, coarsely chopped

$\frac{1}{4}$ - $\frac{1}{2}$ teaspoon saffron

$\frac{1}{2}$ cup frozen corn

$\frac{1}{2}$ cup cooked whole wheat egg noodles

$\frac{1}{2}$ cup celery, small cubes

$\frac{1}{2}$ tablespoon chopped parsley

Directions

Add the broth, chicken, onion, chopped celery and saffron to a large saucepan. Bring to a boil.

Cover and reduce to a simmer for 30 minutes. During simmering time, you may want to gently skim any foam that comes to the top of the broth.

Take the chicken from the pan and reserve to the side while it cools. Strain broth removing all bits. Return to the sauce pan.

Take the now cooked chicken, remove the bones and dice into small (1/4) inch cubes.

Add to the broth along with the cooked noodles, corn, celery and parsley.

Heat the soup until all ingredients are hot.

Serve.

Cabbage Casserole

Ingredients

1 head cabbage, shredded (about 12 cups)

1 can cream of mushroom soup, undiluted

1 onion, chopped

5 tablespoons butter or 5 tablespoons margarine, divided

6 ounces American cheese, cubed

$\frac{1}{4}$ cup dry breadcrumbs

salt (optional)

pepper (optional)

Directions

Cook cabbage in salted water until tender; drain thoroughly.

In a large skillet, sauté onion in 4 Tbsp of butter until tender.

Add soup and cheese, heat and stir until melted.

Stir in cabbage (salt& pepper if desired).

Transfer to an un-greased 2-quart baking dish. In a small skillet, melt remaining 1 Tbsp of butter; stir in breadcrumbs, brown lightly.

Remove from heat and sprinkle over casserole. Bake uncovered at 350°F for 20-30 minutes, or until heated through.

Leek Soup

Ingredients

3 quarts water

4 chicken bouillon cubes (or chicken stock)

3 cups leeks, chopped (include green tops)

3 cups potatoes, peeled and chopped

3 cups carrots, chopped

2 celery ribs

$\frac{1}{2}$ teaspoon savory

$\frac{1}{2}$ teaspoon marjoram

$\frac{1}{4}$ teaspoon rosemary

1 teaspoon parsley

salt and pepper

Directions

Bring chicken stock to boil.

Add leeks, potatoes, carrots and celery.

Simmer 30-45 minutes until veggies are soft.

Add seasonings and simmer another 30 minutes.

Puree in batches in blender.

Serve hot or cold.

Chapter 3 - Amish Dessert Recipes

Black Coffee Cake

Ingredients

2 cups flour

2 cups sugar

$\frac{3}{4}$ cup cocoa

2 teaspoons baking soda

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

2 eggs

$\frac{1}{2}$ cup vegetable oil

1 cup strong coffee

1 cup milk

Directions

Mix all dry ingredients.

Add eggs, oil, coffee and milk and mix.

Bake for 25 to 30 minutes at 350 degrees.

Amish Rhubarb Pie

Ingredients

PIE

1 (9 inch) pie shells

4 cups rhubarb, sliced 1 inch thick

1 cup sugar

4 tablespoons all-purpose flour

$\frac{1}{2}$ teaspoon lemon juice

1 teaspoon salt

CRUMB TOPPING

1 cup all-purpose flour

1 dash salt

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup butter, softened

Directions

Preheat oven to 425° F.

Combine the rhubarb, sugar, flour, lemon and salt.

Turn into unbaked pie shell.

Bake for 30 minutes.

Combine topping ingredients; mix with hands until large crumbs form
sprinkle crumbs on top.

Bake for 15 minutes more or until crumbs are brown and pie is bubbly.

Cool on rack.

Amish Apple Crisp

Ingredients

5 -6 apples, peeled and sliced

$\frac{1}{3}$ cup sugar

1 teaspoon cinnamon

TOPPING

1 cup flour

$\frac{1}{2}$ cup sugar

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

1 unbeaten egg

$\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{3}$ cup butter, melted

Directions

Place apple mixture in a deep dish pie pan.

Sprinkle with sugar and cinnamon.

Mix topping ingredients, EXCEPT the cinnamon and butter, with a fork until blended.

Sprinkle topping over apples.

Drizzle melted butter over topping.

Sprinkle with cinnamon.

Bake at 375°F degrees for 40 minutes.

Bonus Recipes!

Top 50 Cake Recipes (Bonus)

Mocha Cake

Ingredients:

6 large egg yolks, at room temperature

1 cup sugar

1 teaspoon coffee/espresso granules

1 teaspoon cocoa powder

1 teaspoon vanilla

1 teaspoon water

½ cup canola oil

1 cup cake flour

1 teaspoon baking powder

6 egg whites, at room temperature

1 teaspoon cream of tartar

For the Mocha Buttercream:

1 cup sugar

4 large egg whites, at room temperature

3 sticks (12 ounces) unsalted butter, soft, at room temperature

1 teaspoon coffee/espresso granules

1 teaspoon cocoa powder

5 teaspoons water

1 teaspoon vanilla extract

5 teaspoons amaretto

Directions:

1. For the Cake: Preheat oven to 375°F with racks in the upper middle and lower middle positions. Spray two

9"x2" round cake pans with baking spray, and line the bottom and sides with parchment paper.

2. Whisk together egg yolks and sugar in a large bowl (or bowl of a stand mixer) over low, then medium speed, until creamy and light yellow in color.
3. Dissolve espresso or coffee granules and cocoa powder in water and vanilla in a small bowl, getting rid of lumps while stirring. Pour into the egg-sugar mixture, along with canola oil, and beat until well combined.
4. Remove large bowl from stand mixer (if using one) and sift cake flour and baking powder over it. Stir with a wooden spoon until well blended, scraping the sides of the bowl once.
5. Whisk egg whites and cream of tartar into stiff peaks in a medium bowl, and fold into the mocha batter, a dollop or two first to liquefy the thick batter, and then in thirds.
6. Divide the batter between two cake pans and place each pan on a baking sheet. Bake on two racks for 20 to 25 minutes, rotating the pans and exchanging the pans between racks halfway through. The cake is done when the tops become golden brown and the cake tester comes out clean when inserted in the middle.
7. Cool on a wire rack for 10 minutes, then carefully turn over on the wire rack, right side up. Cool completely before serving.

Mouthwatering Carrot Cake

Ingredients

4 eggs
1 1/4 cups vegetable oil
2 cups white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
3 cups grated carrots
1 cup chopped pecans
1/2 cup butter, softened
8 ounces cream cheese, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
2. In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.

3. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
4. To Make Frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.

Chocolate Delight Cake

Ingredients

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
3/4 cup butter
1 1/2 cups unsweetened cocoa powder
5 1/3 cups confectioners' sugar
2/3 cup milk
1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.
2. Use the first set of ingredients to make the cake. In a medium bowl, stir together the sugar, flour, cocoa, baking soda, baking powder and salt. Add the eggs, milk, oil and vanilla, mix for 3 minutes with an electric mixer. Stir in the boiling water by hand. Pour evenly into the two prepared pans.

3. Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool for 10 minutes before removing from pans to cool completely.
4. To make the frosting, use the second set of ingredients. Cream butter until light and fluffy. Stir in the cocoa and confectioners' sugar alternately with the milk and vanilla. Beat to a spreading consistency.
5. Split the layers of cooled cake horizontally, cover the top of each layer with frosting, then stack them onto a serving plate. Frost the outside of the cake.

Classic Red Velvet Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
2 tablespoons cocoa powder, unsweetened
2 cups sugar
1 cup vegetable oil
2 eggs
1 cup buttermilk
2 teaspoons vanilla extract
2 -3 ounces red food coloring
1 teaspoon white distilled vinegar
½ cup hot coffee, prepared

Directions

1. In a large bowl add flour, baking soda, baking powder, salt & cocoa powder. Whisk until well combined. Set Aside.
2. In a separate large bowl, add sugar and oil. Mix until combined.
3. Add in eggs, buttermilk, vanilla & red food coloring. Stir until combined. Next add in the coffee & vinegar. Stir until combined.
4. Next add in the coffee & vinegar. Stir until combined.
5. Pour the flour mixture into the sugar mixture a little at a time. Beating until well combined.

6. Pour the batter into 2 greased & flour 9 inch round cake pans. Bake for 30-40 minutes at 350 or until toothpick inserted into center comes out clean. Another way to check for doneness is to lightly press the cake on top, if it springs back then it is done, if the dent remains in the cake then it is not done. Do not overbake.
7. When the cakes are done let them cool in the pan for about 10-15 minutes. Then remove them from the pan and let them finish cooling on a wire rack

Cream Cheese Banana Cake

Ingredients

1 ½ cups bananas, mashed, ripe

2 teaspoons lemon juice

3 cups flour

1 ½ teaspoons baking soda

¼ teaspoon salt

¾ cup butter, softened

2 ⅛ cups sugar

3 large eggs

2 teaspoons vanilla

1 ½ cups buttermilk

Frosting

½ cup butter, softened

1 (8 ounce) package cream cheese, softened

1 teaspoon vanilla

3 ½ cups icing sugar

Directions

1. Preheat oven to 275°.
2. Grease and flour a 9 x 13 pan.
3. In a small bowl, mix mashed banana with the lemon juice; set aside.
4. In a medium bowl, mix flour, baking soda and salt; set aside.
5. In a large bowl, cream ¾ cup butter and 2 ⅛ cups sugar until light and fluffy.

6. Beat in eggs, one at a time, then stir in 2 tsp vanilla.
7. Beat in the flour mixture alternately with the buttermilk.
8. Stir in banana mixture.
9. Pour batter into prepared pan and bake in preheated oven for one hour or until toothpick inserted in center comes out clean.
10. Remove from oven and place directly into the freezer for 45 minutes. This will make the cake very moist.
11. For the frosting, cream the butter and cream cheese until smooth.
12. Beat in 1 teaspoon vanilla.
13. Add icing sugar and beat on low speed until combined, then on high speed until frosting is smooth.
14. Spread on cooled cake.
15. Sprinkle chopped walnuts over top of the frosting, if desired.

Dark Chocolate Cake

Ingredients

2 cups sugar

1 $\frac{3}{4}$ cups flour

$\frac{3}{4}$ cup baking cocoa (dutch process or dark cocoa preferably)

1 $\frac{1}{2}$ teaspoons baking powder

1 $\frac{1}{2}$ teaspoons baking soda

1 teaspoon salt

2 eggs

1 cup milk

$\frac{1}{2}$ cup vegetable oil

2 teaspoons vanilla extract

$\frac{3}{4}$ -1 cup boiling water

Directions

1. Heat oven to 350°F.
2. Grease and flour two 9 inch round baking pans or one 13x9 inch pan.
3. In large mixer bowl, stir together dry ingredients.
4. Add eggs, milk, oil, and vanilla; beat on medium speed for 2 minutes.
5. Stir in boiling water by hand (batter will be thin). NOTE: I have tried it with $\frac{1}{2}$ cup, $\frac{2}{3}$ cup and $\frac{3}{4}$ cup boiling water and we prefer it with less than 1 cup water. I usually use between $\frac{2}{3}$ & $\frac{3}{4}$ cups. The cake is still very moist but it doesn't seem to "fall" as much as it cools. This might have to do with our high humidity or brand of flour or other factors so I don't know if it will work for everyone.

6. Pour into prepared pan.
7. Bake 30 to 35 minutes for round 9-inch pans, 35 to 40 minutes for rectangular pan or until wooden pick inserted in center comes out clean. (Do not use 8-inch pans or the batter will overflow.).
8. Because they have a tendency to overflow if you fill them more than $\frac{2}{3}$ full, I usually get about 27-28 cupcakes per batch. Bake for approximately 18-20 minutes.
9. Cool 10 minutes; remove from pan to wire racks.

Glazed Apple Cake

Ingredients

3 cups flour

2 cups sugar

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

3 large eggs, beaten

1 cup vegetable oil

2 teaspoons vanilla

3 cups finely chopped apples

$\frac{1}{2}$ cup apple juice

1 cup chopped walnut

Glaze For Cake

1 cup brown sugar

$\frac{1}{4}$ cup butter

$\frac{1}{3}$ cup whipping cream

Directions

1. In a large bowl combine flour, sugar, soda and salt. Make a well in the center and set aside.
2. In a medium bowl combine eggs, oil, apple juice and vanilla. Stir in apples and nuts. Add the egg mixture to dry ingredients, just until moistened.
3. Spread batter in a greased and floured 9 x 13-inch pan. Bake at 350°F for 45-50 minutes.
4. In a small saucepan combine the brown sugar, butter and cream.

5. Cook and stir till bubbly and all of the sugar is dissolved. Cool slightly. Drizzle warm sauce over cake, when it has cooled for 5 minutes, so it can seep into the cake, keeping it moist.

Angel Food Cake

Ingredients

1 cup cake flour

$\frac{3}{4}$ cup sugar

2 tablespoons sugar

12 large egg whites, MUST be room temperature

1 $\frac{1}{2}$ teaspoons cream of tartar

$\frac{1}{4}$ teaspoon salt

$\frac{3}{4}$ cup sugar

1 $\frac{1}{2}$ teaspoons vanilla

$\frac{1}{2}$ teaspoon almond extract

Directions

1. DO NOT GREASE PAN.
2. Use a two piece angelfood cake pan.
3. Heat oven to 375°.
4. Sift the cake flour and $\frac{3}{4}$ cup + 2 Tbsp sugar; set aside.
5. Combine the extracts in a small bowl; set aside.
6. Beat egg whites, cream of tartar and salt until it forms peaks.
7. Add the other $\frac{3}{4}$ cup of sugar slowly, then beat on high until stiff peaks form.
8. If you have a mixing guard for your mixer bowl now would be a good time to attach it.
9. Beating on LOW, add flour mixture and extracts slowly.
10. Make sure you fold in the sides and bottom of your mixing bowl.

11. (You can fold in flour mixture by hand but this way is faster.) Spoon into an angel food cake pan.
12. Move a knife through batter to remove air pockets.
13. Bake 30-35 minutes or until top springs back when touched lightly with finger.
14. Invert pan onto a tin funnel to cool completely.
15. To remove the cake from your pan run a knife around the rim of the cake pan just to get the 'crust' away from the pan.
16. Then firmly spank the sides of your pan.
17. You could use a knife but this sometime tears the sides of the cake.
18. Invert onto your serve plate then take the knife to the now top which was the bottom of your pan and gently cut cake away from the pan insert.
19. No need to cut around the center tube as you just give the cake a gently but firm tap or downward shake on to the plate.
20. Or you can pick up plate while holding onto the pan insert with your thumbs and firmly strike the bottom of the plate onto a folded towel.

Rum Cake

Ingredients

1 cup chopped pecans or 1 cup chopped walnuts

1 (520 g) package yellow cake mix (You just use the cake mix as is, do not add other ingredients listed on cake box.)

1 (92 g) package vanilla instant pudding mix

4 eggs

$\frac{1}{2}$ cup cold water

$\frac{1}{2}$ cup cooking oil

$\frac{1}{2}$ cup dark rum or rum

Glaze

$\frac{1}{2}$ cup butter

$\frac{1}{4}$ cup water

1 cup sugar

$\frac{1}{2}$ cup dark rum or rum

Directions

1. Sprinkle nuts over bottom of greased 10 inch tube pan or 12 cup bundt pan.
2. Stir together cake mix, pudding mix, eggs, water, oil and rum.
3. Pour batter over nuts.
4. Bake at 325 in oven for 1 hour.
5. Cool 10 minutes in pan.
6. Invert onto serving plate and prick top.

Glaze:

1. Melt butter in saucepan.

2. Stir in water and sugar.
3. Boil 5 minutes, stirring constantly.
4. Remove from heat.
5. Stir in rum.
6. Brush glaze evenly over top and sides of cake.
7. Allow cake to absorb glaze.
8. Repeat until glaze is used up.

Pumpkin Cake

Ingredients

1 (18 1/2 ounce) package yellow cake mix

1 egg, beaten

1/4 lb butter, melted

1 (15 ounce) can pumpkin puree

3 [eggs](#), beaten

1/2 cup white sugar

1/4 cup packed brown sugar

1 1/2 teaspoons ground cinnamon

1 cup yellow cake mix

1/2 cup white sugar

3 tablespoons butter, softened

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Spray or grease one 9x13 inch pan.
3. Reserve 1 cup cake mix for later. Prepare the crust by combining remaining cake mix with 1 egg and 1/4 lb. melted butter.
4. Mix well, spread in pan.
5. Beat together the pumpkin, eggs, white sugar, brown sugar and cinnamon.
6. Pour over crust.
7. Combine reserved cup cake mix, sugar and butter.
8. Crumble over filling.

9. Add 1/2 cup chopped nuts if desired.
10. Bake for 40 to 45 minutes.

Cinnamon Coffee Cake

Ingredients

$\frac{2}{3}$ cup oleo margarine

$\frac{1}{2}$ cup packed brown sugar

1 cup granulated sugar

2 eggs, beaten

2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon cinnamon

1 cup buttermilk

Topping

$\frac{1}{2}$ cup packed brown sugar

$\frac{1}{2}$ cup chopped nuts

$\frac{1}{2}$ teaspoon cinnamon

Directions

1. Cream together oleo, $\frac{1}{2}$ Cup brown sugar and 1 cup granulated sugar.
2. Add the beaten eggs and mix well.
3. Sift together all dry ingredients.
4. Add to creamed mixture alternately with the buttermilk.
5. Pour into greased and floured 9 x 13-inch pan.
6. Sprinkle topping over the batter.
7. Cover with foil and refrigerate overnight.

8. Remove foil and bake at 350° for 35 minutes or until cake tests done.

Rhubarb Coffee Cake

Ingredients

½ cup butter or ½ cup margarine

1 ½ cups granulated sugar

2 eggs

1 cup sour cream

1 teaspoon vanilla

2 cups all-purpose flour

1 teaspoon baking soda

2 cups finely chopped rhubarb

Topping

½ cup packed brown sugar

1 tablespoon all-purpose flour

1 teaspoon cinnamon

1 tablespoon butter, softened

Directions

1. Preheat oven to 350°F.
2. Cream butter and sugar together in mixing bowl.
3. Beat in eggs one at a time.
4. Stir in sour cream and vanilla.
5. Mix flour and baking soda together and fold into batter.
6. Stir in rhubarb.
7. Turn into greased 9x13-inch pan.
8. Topping: Mix all ingredients together until crumbly.

9. Sprinkle over top.

10. Bake 30-40 minutes until done.

Lemon Cake

Ingredients

½ lb unsalted butter, room temperature

2 ½ cups granulated sugar, divided

4 large eggs, room temperature

⅓ cup lemon, zest of, grated

3 cups flour

½ teaspoon baking powder

½ teaspoon baking soda

1 teaspoon kosher salt

¾ cup fresh lemon juice, divided

¾ cup buttermilk, room temperature

1 teaspoon vanilla extract

Directions

1. Preheat oven to 350°F.
2. Grease and flour 2 (8 1/2 x 4 1/4 x 2 1/2-inch) loaf pans, lining the bottom with parchment paper, if desired.
3. Cream, using paddle attachment, butter and 2 C granulated sugar in bowl of electric mixer until light and fluffy, approximately 5 minutes.
4. With mixer on medium speed, add eggs, 1 at a time, and the lemon zest.
5. Sift together flour, baking powder, baking soda and salt into a bowl.
6. In another bowl, combine 1/4 C lemon juice, buttermilk and vanilla.

7. Alternately add flour and buttermilk mixtures to batter, beginning and ending with flour mixture.
8. Divide batter evenly between pans, smoothing the tops.
9. Bake 45 minutes- 1 hour, until tester comes out clean.
10. When cakes are done, cool 10 minutes.
11. Meanwhile, combine 1/2 C granulated sugar and 1/2 C lemon juice in small saucepan, cooking over low heat until sugar dissolves.
12. Remove cakes from pans and set on wire rack over jelly pan (best to set upside down on rack so that syrup is spooned onto the bottom of the cake as it will absorb better than spooning over the top).
13. Spoon lemon syrup over cakes.
14. Allow cakes to cool completely.
15. Glaze: Combine confectioners' sugar and lemon juice in a bowl, mixing with whisk until smooth.
16. Pour over the tops of the cakes and allow to drizzle down the sides.
17. Garnish with 2 lemon slices and some greens (e. g., Italian parsley or mint leaves), as desired.

Blueberry Cake

Ingredients

1 egg

$\frac{1}{2}$ cup sugar

1 $\frac{1}{4}$ cups flour

2 teaspoons baking powder

$\frac{3}{4}$ teaspoon salt

$\frac{1}{3}$ cup milk

3 tablespoons butter, melted

1 cup blueberries

2 tablespoons sugar

Directions

1. In a bowl, beat egg, and $\frac{1}{2}$ cup sugar.
2. Combine flour, baking powder, and salt in medium sized bowl.
3. Alternate adding egg mixture and then the milk to flour mixture; beating well after each addition.
4. Stir in melted butter.
5. Fold in blueberries.
6. Pour into a greased 8 inch square pan, sprinkle with 2 tablespoons of remaining sugar.
7. Cover and refrigerate overnight.
8. Next morning, remove from refrigerator and put on counter for 30 minutes.
9. Preheat oven to 350 degrees.
10. Bake for 30-35 minutes or until toothpick comes out clean.

Dump Cake Recipes

Delicious Apple Dump Cake

Ingredients

1 can apple pie filling (mashed)

1 c. oil

1 tsp. baking soda

1 tsp. cinnamon

1 tsp. vanilla

2 eggs

2 c. flour

1 tsp. salt

1 c. chopped nuts

Directions

FROSTING:

1 (3 oz.) pkg. cream cheese, softened

1 stick butter, softened

1 tsp. vanilla

1/2 c. confectioners' sugar

Directions

1. Mix dry ingredients together and set aside. Mix eggs, oil and vanilla; add to dry ingredients. Mix well. Add mashed pie filling and nuts. Put in 13 x 9- inch pan. Bake at 350 degrees for 45 to 50 minutes.
2. For Frosting: Beat cream cheese and butter; add vanilla and powdered sugar. Beat until smooth. For thicker frosting, add more sugar.

Black Forrest Dump Cake

Ingredients

- 1 can cherry pie filling
- 1 (6 oz.) pkg. chocolate chips
- 1 box devil's food cake mix
- 2 sticks butter (slice lengthwise in 4 pieces)

Directions

1. Spread pie filling in greased 9x13 pan. Spread chips on top of pie filling. Spread evenly dry cake mix over chips. Slice butter and arrange evenly over the cake mix. Bake at 350 degrees for 1 hour. Serve warm or cold with Cool Whip.

Blueberry Dump Cake

Ingredients

1 can blueberry pie filling

1 cake mix

1 lg. can crushed pineapple

1/2 stick butter

1 sm. can coconut

Directions

1. Put 1/3 cup of pie filling on bottom of 9 x 13 inch pan. Sprinkle 1/2 of cake mix over filling. Cut 1/4 stick of butter over cake mix. Add 1/2 can of pineapple and 1/2 can of coconut. Repeat, ending with blueberry on top. Bake 40 minutes at 375 degrees.

Brownie Dump Cake

Ingredients

2 c. sugar

1 tsp. salt

1 3/4 c. flour

1 c. oil

5 eggs

1 tsp. vanilla

1/2 c. cocoa

1 c. chocolate chips

Directions

1. Preheat oven 350 degrees. "Dump" all ingredients except chocolate chips in a bowl. Mix with spoon until all ingredients are moistened. Spread in greased 9x13 inch pan. Sprinkle chocolate chips on top. Bake at 350 degrees for 30 minutes. Cool. Cut into bars.

Butterscotch Dump Cake

Ingredients

1 pkg. yellow cake mix

1 pkg. vanilla instant pudding mix

1 c. sour cream

1/4 c. oil

4 eggs

1 (6 oz.) pkg. butterscotch morsels

Directions

1. Mix all above ingredients except morsels together well. Add morsels and blend in mixture with spoon. Grease and flour a bundt pan. Pour batter into pan and bake at 350 degree oven 1 hour or until done.

Cherry Dump Cake

Ingredients

1 (15 oz.) can crushed pineapple

1 can cherry pie filling

1 white cake mix

2 sticks melted butter

Pecans

Directions

Pour crushed pineapple into 13 x 9 inch baking dish, then add cherry pie filling on top of pineapple. Sprinkle cake mix powder over fruit. Drizzle butter over and top with chopped pecans. Bake at 350 degrees for 1 hour.

Nutmeg Dump Cake

Ingredients

2 c. sifted flour

2 tsp. baking powder

1 1/2 c. sugar

1 1/2 tsp. each nutmeg, vanilla & cinnamon

1/2 tsp. salt

4 eggs

1/4 lb. butter

1/2 c. Crisco

1/2 c. milk

Directions

1. Toss everything in bowl. Beat at No. 1 speed for 20 minutes. Grease tube pan. Bake 1 hour at 350 degrees. Place in COLD oven. No icing.

Amazing Dump Cake Apple Pie

Ingredients

1 can apple pie filling

1 3/4 c. sugar

1/2 c. oil

2 c. flour

1 tsp. soda

2 tsp. ground cinnamon

1 c. raisins

1/2 to 1 c. nuts

Directions

1. Mix thoroughly. Bake at 325 degrees for 1 hour.

Pineapple Blueberry Dump Cake

Ingredients

- 1 blueberry pie filling
- 1 (20 oz.) can crushed pineapple, juice and all
- 1 yellow or white cake mix
- 1 c. coconut
- 1 c. chopped nuts
- 1 1/4 sticks butter

Directions

1. Grease 9x13 pan. Put in pie filling and layer pineapple over pie filling. Sprinkle dry cake mix over pineapple layer. Melt butter and spoon over dry cake mix. Sprinkle on the coconut and then the nuts. Bake about 1 hour.

Dump Pound Cake

Ingredients

1 lb. butter

1 lb. powdered sugar (box)

1 lb. Swans Downs cake flour

6 eggs

1 tbsp. vanilla flavor

1 bundt pan

Directions

1. Combine butter and eggs in large bowl, whip until mixture look like creamed butter. Empty 1 lb. box of powdered sugar into mixture, take sugar box and measure 1 lb. of cake flour which is added to mixture, add vanilla flavor. Empty creamy mixture into bundt pan and bake in preheated oven 375°F for about 60 minutes or until cake has come from side of pan.

Top Pie Recipes (Bonus)

Traditional Pie Crust

Ingredients:

3 cups flour

1/2 tsp. salt

2 Tbsp. sugar

1 1/4 cups shortening, cold

1 egg, cold

1 Tbsp. vinegar, cold

5 Tbsp. cold water

sugar

Directions:

1. Mix flour, salt and 2 Tbsp. sugar in a bowl. Cut in shortening with a pastry blender or 2 knives. Add egg, vinegar and 3 tablespoons water.
2. Mix lightly. If dough is too dry, add more water. Mix with hands.
3. Mix just until the dough sticks together. Divide into thirds. Roll out to make 3 pie crusts. When using the crust for the top of the pie sprinkle sugar on top.
4. Crust can be frozen in slightly flatten balls and then defrosted and rolled out when ready to use. Makes 3 crusts.

Graham Cracker Crust

Ingredients:

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/2 cup butter or margarine, melted

Directions:

1. Combine and press into a pan. Use a spring form pan if you have one. Alternatively, a 9 inch pie pan will work, too.

Pie Recipes

Lemon Meringue Pie

Ingredients:

Pie crust recipe of your choice

For the Filling

1/3 cup corn starch

1/3 cup cake flour

pinch salt

1 1/2 cups sugar

5 egg yolk slightly beaten

Zest of 2 large lemons, very finely chopped

Juice of 2 large lemons

2 cups water

3 tbsp butter

For the meringue

5 egg whites

1 1/4 cups sugar

1/4 tsp cream of tarter

Pinch salt

1 tsp vanilla extract

Directions:

1. In a medium saucepan, combine corn starch, cake flour, sugar and salt. Pour in water and stir constantly over medium low heat until mixture comes to a slow boil. The mixture should be very thick and paste-like at this point. Continue to cook, stirring constantly for another couple of minutes if necessary.

2. Remove the pan from the heat and reduce the flame to low.
3. Pour about a cup of this mixture onto the slightly beaten egg yolks while whisking constantly.
4. Pour the egg mixture back into the rest of the other mixture in the pot, whisking constantly.
5. Return to the stove and cook for an additional 3 minutes stirring constantly.
6. Remove from heat and stir in lemon juice and lemon rind.
7. Finally whisk in your butter one tbs at a time.
8. Pour the filling into the baked and cooled shell. Let stand for a few minutes while preparing the meringue.
9. To prepare meringue: Whip egg whites, vanilla, salt and cream of tartar to soft peaks.
10. Very gradually add the sugar while continuing to beat the egg whites.
11. Dollop in heaping tablespoonfuls onto pie. Gently spread over the filling, making sure that the meringue touches the crust all the way around the pie. This will help to prevent the meringue from shrinking.
12. Bake in a 325 degree F oven for about 20 to 25 minutes or until the meringue is well browned. Cool pie thoroughly in the refrigerator before serving.
13. Keep refrigerated.

Banana Cream Pie

Ingredients:

Use the Graham Cracker crust recipe
2 cup heavy cream, whipped and divided
3 tablespoons sugar
1 teaspoon vanilla extract
1 - 3.4 ounce box instant vanilla pudding
1 cup cold milk
8 ounce cream cheese
14 ounce sweetened condensed milk
4-5 ripe bananas
1/2 cup toasted coconut

Directions:

1. Using an electric mixer, whip the heavy cream with the 3 tablespoons of sugar and vanilla. Scoop into a separate bowl and set aside. Then mix the instant pudding and milk in another bowl, until well combined. Set aside.
2. Using the mixer, beat the cream cheese until fluffy. Then with the mixer still running, add the sweetened condensed milk and pudding. Scrape the bowl and beat until smooth. Using a spatula, fold in half the whipped cream.
3. Now spread a thin layer of the filling over the bottom and sides of the cooled pie crust. Cut 3-4 bananas into chunks. Press the chunks to the bottom and sides of the pie crust. Then scoop the remaining filling into the crust. Smooth the filling, top with the remaining whipped cream, cover gently with plastic wrap, and chill for at least one hour.

4. When you are ready to serve the pie, decorate the top with more fresh cut banana chunks and toasted coconut.

Grandma's Apple Pie Recipe

Ingredients:

6-7 cups of medium apples, cored, peeled and thinly sliced

1/2 cup sugar

1/4 cup brown sugar

1/4 tsp. salt

3/4 tsp. cinnamon

1/4 tsp. nutmeg

2 Tbsp. flour

2 Tbsp. butter

Directions:

1. Mix all ingredients in a large bowl except the butter. Microwave this filling mixture 2-3 minutes.
2. Then pour into the pie crust.
3. Dot with chunks of the butter and top with the other crust. Cut steam slits in the top crust and sprinkle the top with sugar.
4. Bake at 450 degrees for 15 minutes.
5. Then turn down to 350 degrees and bake for 35-45 minutes, until apples are tender and juices are bubbling nicely out of the steam slits.

French Silk Pie

Ingredients:

Pie Crust Recipe

2 sticks (1 cup) unsalted butter, room temperature

1½ cups granulated sugar

4 ounces unsweetened chocolate, melted and cooled slightly

2 tsp vanilla extract

2 TBSP cocoa powder (optional, but intensifies the chocolate flavor and color)

¼ tsp instant espresso powder (optional, but intensifies the chocolate flavor)

4 large eggs

whipped cream for topping

chocolate shavings or curls

Directions:

1. In the bowl of a stand mixer fitted with a paddle attachment, beat together the butter and sugar until light and fluffy.
2. With the mixer still running, pour the cooled melted chocolate into the butter/sugar mixture. Add the vanilla, cocoa powder, and espresso powder if using. Scrape down the bowl.
3. Add eggs one at a time, beating for 5 full minutes in between each addition.
4. (20 minutes total) at a medium-high speed. The full mixing time of 5 minutes for EACH egg is necessary to get the silky texture and for the pie to set.
5. Pour the filling into the cooled crust and allow to set in the refrigerator for at least 4 hours and up to 2 days before serving.

6. Top with whipped cream and chocolate shavings or curls.

Lemon Cheesecake Pie

Ingredients:

Pre baked pie crust of your preference
2 8 oz bars of cream cheese, softened
1 cup sugar
1 cup sour cream
2 large eggs
1/3 cup fresh squeezed lemon juice
1 tsp vanilla
1/4 tsp salt
extra lemon for zesting

Directions:

1. In food processor, combine cream cheese, sugar, sour cream, eggs, lemon juice, vanilla and salt (everything except the zest and pie crust) until smooth.
2. Pour into crust and bake at 325 until center is set but still slightly wobbly. (40 to 50 minutes.) To keep pie crust from burning, cover pie crust edges with foil.
3. Let cool, then chill until firm (4 - 5 hours.)
4. Before serving, top with thin layer of whipped cream and lemon zest

Key Lime Pie

Ingredients:

Graham Cracker Pie Crust Recipe

2 14 oz cans sweetened condensed milk

½ cup light sour cream

¾ cup lime juice OR key lime juice

zest from 2 regular limes or 4 key limes

1 cup heavy whipping cream

½ cup powdered sugar

1 tsp vanilla extract

Directions:

1. Preheat oven to 350F
2. Whisk together sweetened condensed milk, sour cream, lime juice, and lime zest in a medium bowl. Pour into prepared graham cracker crust and bake for 10 minutes.
3. Let pie cool slightly before chilling. Chill for at least 3 hours.
4. Beat heavy cream and sugar together in a mixer until stiff peaks form. Beat in vanilla. Spread or pipe the whipped cream on top of the cooled pie. Top with additional lime zest if desired.

Cookie Dough Cheesecake Brownie Pie

Ingredients:

For the Brownie Layer

1 pie crust
1 brownie mix (for a 9x13 pan)
1/4 cup oil
1/4 cup water
1 egg

For the Cheesecake Layer

1 - 8 ounce package cream cheese, softened
1/4 cup brown sugar
1 teaspoon vanilla extract
1 - 12 ounce container Cool Whip, divided

For the Cookie Dough Bites

1/4 cup butter
1/3 cup brown sugar
1/2 teaspoon vanilla extract
1/2 cup flour
pinch of salt
1 teaspoon milk
1/2 cup mini chocolate chips, divided

Directions:

1. Unroll the pie crust according to the package directions. Place in a 10 inch pie plate and set aside.

2. Beat the brownie mix, oil, water, and egg until combined. Spoon into the pie crust. Cover the edges of the pie crust with foil to prevent them from burning. Bake at 350 degrees for 40-45 minutes. Do not over bake. Remove from the oven and cool completely.
3. Beat the butter, brown sugar, vanilla, and salt until creamy. Add the flour and milk and beat again. Stir in 1/4 cup mini chocolate chips. Roll into 56 tiny cookie dough bites. Place on a wax paper lined tray and freeze until hard.
4. Beat the cream cheese, brown sugar, and vanilla until creamy. Fold in 3 cups of Cool Whip.
5. Cut the cookie dough bites in half. Reserve 10 balls (20 halves for the topping) Stir gently into the cheesecake filling. Spoon the filling gently on top of the cooled brownie.
6. Sprinkle the top of the pie with the remaining chocolate chips. Top with Cool Whip swirls and the reserved cookie dough bites. Cut into 12 pieces of pie. Store in a sealed container in the refrigerator.

Butterscotch Pie

Ingredients:

Pie Crust recipe

Filling:

1 + 1/4 cups packed dark brown sugar

1/4 cup butter

1/3 cup all-purpose flour

1 teaspoon cornstarch

2 cups whipping cream

3 egg yolks

3 tablespoons butter, diced

1 teaspoon vanilla

Topping:

2 cups whipping cream

1/4 cup confectioners' sugar

1/4 teaspoon vanilla

Directions:

1. Make the filling: In a medium saucepan combine 1/2 cup of the brown sugar and 1/4 cup butter set over low heat. Stir until butter melts and mixture is smooth. Remove from heat.
2. In a small bowl stir together the remaining 3/4 cup brown sugar with the flour and cornstarch. Add this mixture to the butter mixture and stir until combined.

3. Stir in the whipping cream a little at a time. Place the pan over medium heat and continue stirring until thick and bubbly then reduce heat to low and continue cooking for 2 more minutes. Remove from heat. Set a wire strainer over a bowl and strain the mixture pushing it through with a wooden spoon. Return the strained mixture to the saucepan.
4. In a small bowl lightly beat the egg yolks and gradually whisk in about 1 cup of the hot filling. Whisk the yolk mixture into the saucepan.
5. Set over medium heat and stir constantly until it starts to boil, reduce heat to low and cook 2 more minutes. Remove from heat.
6. Stir in the 3 tablespoons butter and the vanilla. Pour into the cooled pie shell (if there is any stuck to the bottom of the pan DO NOT scrape it up). Place a piece of saran wrap over the surface and chill at least 2 hours.
7. Make the topping: Beat the whipping cream with an electric mixer on medium until soft peaks form then add the confectioners' and vanilla. Continue to beat the topping mixture until stiff peaks form. Spread over the cooled pie or use a piping bag to decorate. Store in refrigerator up to 3 days.

Strawberry Pie

Ingredients:

Any Pre Baked Pie Crust

3 Tablespoons cornstarch

1 1/2 cups sugar

1 1/2 cups water

3 oz box strawberry Jell-O

2 cups sliced strawberries

Directions:

1. Line bottom with the sliced strawberries.
2. Combine cornstarch, sugar and water in small saucepan.
3. Bring to a boil and simmer, stirring constantly, until thickened. Add the Jell-O and stir until dissolved.
4. Pour over the strawberries and refrigerate until set.
5. Serve with whipped cream

Oatmeal Pie

Ingredients:

3 eggs, beaten

$\frac{2}{3}$ cup white sugar

1 cup Light Brown Sugar

2 tablespoons butter, softened

$\frac{2}{3}$ cup old-fashioned rolled oats

$\frac{2}{3}$ cup milk

1 teaspoon vanilla

1 single unbaked pie crust

Ice cream (optional)

Directions:

1. In a medium bowl, combine the first 7 ingredients. Mix well.
2. Pour into an unbaked pie shell.
3. Bake at 350 degrees for 45-50 minutes or until the pie is cooked through.
4. Serve warm with ice cream.

Cookies and Cream Chocolate Pudding Pie

Ingredients:

Any Pie Crust of your choice

1 5.9oz box of instant chocolate pudding

1 8oz container of Cool Whip, divided

1½ C milk

2 C chopped chocolate sandwich cookies (about 22 cookies)

Caramel sauce for drizzling

Directions:

1. In a mixing bowl, whisk together the pudding mix and the milk. Stir in half of the Cool Whip and mix well with a spoon. Mix in half of the cookies. Scrape the mixture (it will be thick) into the pie crust and refrigerate for about 20 minutes or until firm.
2. Spread the remaining Cool Whip over the pie with a rubber spatula. Sprinkle with the remaining cookies and then drizzle with the caramel sauce.

Red Velvet Pie

Ingredients: (makes 2 pies)

- 2 Pie Crusts of your choice
- 1 box red velvet cake mix
- 3 eggs
- 1/3 cup vegetable oil
- 1/2 cup butter
- 12 ounces semi-sweet chocolate chips
- 1 14-ounce can sweetened condensed milk

Directions:

1. Prepare cake mix according to instructions on back.
2. Mix well and pour into 2 pie crusts in pans.
3. Bake for 30-35 minutes or until crusts are golden brown and toothpick inserted in center comes out clean. If crusts begin to brown before pie is done, cover loosely with aluminum foil.
4. In medium saucepan, combine butter, 10 ounces of chocolate chips (reserve some for garnish) and sweetened condensed milk. Stir (medium heat) until smooth and pour over pies.
5. Garnish with extra chocolate chips.
6. Enjoy.

Chocolate Fudge Pie

Ingredients:

Pie Crust of your choice

1 cup half and half

¼ cup unsalted butter

8 ounces bittersweet chocolate-chopped

1½ cups sugar

¾ cup cocoa powder

¼ cup all-purpose flour

¼ teaspoon salt

2 eggs

3 egg yolks

Directions:

1. In a bowl whisk together sugar, cocoa powder, flour, and salt.
2. Combine in a sauce pan half and half, butter, and chocolate and stir over a medium-low heat until it become smooth.
3. Add eggs, egg yolks and chocolate mixture into dry ingredients and stir until well-combined
4. Transfer filling to pie crust in pan.
5. Bake 45 to 50 minutes (until the center is set and the edges start to crack)
6. Cool 10-15 minutes before serving.

No-Bake Peanut Butter Chocolate Cream Pie

Ingredients:

25 Oreo Cookies

6 tablespoons butter, melted

1 (14 ounce) can sweetened condensed milk, divided

4 ounces semi-sweet baking chocolate

3 teaspoons vanilla extract , divided

1/2 cup peanut butter

2 cups heavy whipping cream, cold

3 tablespoons powdered sugar

Directions:

1. Crush your Oreo cookies in a plastic bag with a rolling pin or in a food processor. Mix the crumbs and melted butter with a fork in a medium sized bowl. Press into a 9” pie plate and chill until ready to fill.
2. Melt the baking chocolate in a medium sized bowl according to package directions for melting. Typically, chocolate will take about 1-2 minutes on high power, but make sure you stir every 30 seconds.
3. Stir 1/2 of the can of sweetened condensed milk (about 5 ounces volume) into the melted chocolate. Stir in 1 teaspoon of vanilla extract. Let sit for a few minutes, but be sure to stir it occasionally so it doesn't turn into fudge.
4. Stir the remaining sweetened condensed milk in another medium bowl with the peanut butter and 1 teaspoon vanilla. Stir until smooth.
5. Whip the heavy whipping cream on high speed until stiff peaks form, adding in the powdered sugar and 1 teaspoon of vanilla extract while it's mixing.

6. Stir 1 cup of the whipped cream carefully into the peanut butter mixture. Fold carefully so you don't break the cream. Spread in the bottom of the prepared crust.
7. Stir up the chocolate mixture until it's smooth. Fold in 1 cup of whipped cream carefully so you don't break the cream. Spread on top of peanut butter layer.
8. Top with remaining whipped cream and chocolate shavings. (Chocolate shavings can be made by using a potato peeler on an ounce of chocolate.)
9. Chill for at least 4 hours or overnight before cutting. Store loosely covered in the refrigerator and eat within 3 days.

Pumpkin Pie

Ingredients:

Pie crust of your choice

2 cups (15oz can; 450g) pumpkin puree

3 large eggs

1 and 1/4 cups (250g) packed dark brown sugar

1 Tablespoon (15g) cornstarch

1/2 teaspoon salt

1 and 1/2 teaspoons ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground or freshly grated nutmeg

1/8 teaspoon ground cloves

1/8 teaspoon fresh ground pepper

1 cup (240ml) heavy cream

1/4 cup (60ml) milk

1 large egg beaten with 1 teaspoon milk, for brushing

Directions:

1. Whisk the pumpkin, 3 eggs, and brown sugar together until combined. Add the cornstarch, salt, cinnamon, ginger, nutmeg, cloves, pepper, cream, and milk. Vigorously whisk until everything is combined. Filling will be a little thick.
2. Preheat oven to 375F degrees.
3. Pour pumpkin pie filling into the pre-baked crust. If you did not use a deep dish pie pan, you will have too much filling. Only fill the crust about 3/4 of the way up. Use extra to make mini pies with leftover pie dough scraps if you'd like. Bake the pie until the center is almost set,

about 55-60 minutes give or take. A small part of the center will be wobbly - that's ok. After 25 minutes of baking, be sure to cover the edges of the crust with aluminum foil or use a piecrust shield to prevent the edges from getting too brown. Check for doneness at minute 50, and then 55, and then 60, etc.

4. Once done, transfer the pie to a wire rack and allow to cool completely for at least 3 hours. Serve pie with whipped cream if desired. Cover leftovers tightly and store in the refrigerator for up to 3 days.

Peach Pie

Ingredients:

2 Pie Crusts

1 egg,beaten

5 cups,sliced,peeled fresh peaches

1 Tablespoon lemon juice

1/4 cup all purpose flour

1/4 cup cornstarch

3/4 cup white sugar

1/4 cup brown sugar

1/2 teaspoon cinnamon

1/4 teaspoon salt

2 Tablespoons cold butter

Directions:

1. Preheat oven to 450 degree
2. In a large bowl combine the sliced peaches and lemon juice, gently toss together. Place the sliced peaches in a colander to drain. Don't skip this step, this eliminates some of the juice so your pie won't be soupy after it's cut. When I drained my peaches I collected almost a 1/4 cup of juice. Drain peaches about 10 – 15 minutes. Place drained peaches in a large bowl.
3. Place one homemade or pre-made pie crust in the bottom of a 9 inch pie pan. Brush the pie crust (bottom and sides) with a little of the beaten egg. This keeps the crust from getting soggy. Keep the rest of the beaten egg to brush on the top crust.
4. In a medium size bowl combine the flour,cornstarch,sugars,cinnamon and salt. Stir to combine. Pour the

flour mixture over the drained peaches and gently fold them together.

5. Pour peaches into the bottom pie crust and dot with butter. Place the top crust over the peaches and flute edges. Brush with the rest of the beaten egg and cut 4 slits in the top crust to vent steam. You can sprinkle sugar on top of the crust for decoration if you like. Place pie on a baking sheet, I always do this so there's no chance of spills in the oven.

6. Bake the pie at 450 degrees for 10 minutes, reduce heat to 350 degrees. Bake an additional 30-35 minutes until crust is brown and juices bubble up through the slits. If your pie edges brown too quickly, cover the edges with strips of aluminum foil and continue baking.

Blueberry Peach Pie

Ingredients:

2 Pie Crusts

3/4 cup + 1 Tablespoon granulated sugar

6 Tablespoons all-purpose flour

3/4 teaspoon ground cinnamon

1/8 teaspoon allspice

3 cups sliced, peeled fresh peaches¹ (about 5)

1 and 1/2 cups fresh blueberries (Preferably not frozen)

1 Tablespoon unsalted butter

1 egg, beaten

Directions:

1. Make the filling by whisking 3/4 cup granulated sugar, the flour, 1/2 teaspoon cinnamon, and allspice into a large bowl. Using a large wooden spoon or rubber spatula, fold in the peaches and blueberries. Set aside.
2. Preheat oven to 400°F (
3. Roll out the chilled pie dough: On a floured work surface, roll out one of the discs of chilled dough (keep the 2nd in the refrigerator). Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Carefully place the dough into a 9x2 inch pie dish. Tuck it in with your fingers, making sure it is smooth. Spoon the filling into the crust. Cut the butter into tiny pieces and randomly place on top of the filling.
4. Arrange the lattice: Remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter.

Using a pastry wheel, sharp knife, or pizza cutter, cut strips 1 inch wide. Carefully thread the strips over and under one another, pulling back strips as necessary to weave. Press the edges of the strips into the bottom pie crust edges to seal. Use a small paring knife to trim off excess dough. Crimp the edges with a fork, if desired. (Alternatively, you can simply cover the filling with the 12-inch pie dough circle. Cut slits in the top to form steam vents. Trim and crimp the edges.)

5. Brush the lattice top with the beaten egg. A very thin coating - you don't want scrambled eggs on top of your dough. Mix the remaining 1 Tablespoon of granulated sugar with the 1/4 teaspoon ground cinnamon. Sprinkle over crust.

6. Place the pie onto a large baking sheet and bake for 20 minutes. Keeping the pie in the oven, turn the temperature down to 375°F (190°C) and bake for an additional 30-35 minutes. After the first 20 minutes of bake time, I place a pie crust shield on top of the pie to prevent the edges from browning too quickly.

7. Allow the pie to cool for 4 full hours at room temperature before serving. This time allows the filling to thicken up. Cover leftovers tightly and store in the refrigerator for up to 5 days.

8. Make ahead tip/Freezing: This a great pie to make 1 day in advance - after it cools, cover tightly and keep at room temperature. The pie crust dough can also be prepared ahead of time and stored in the refrigerator for up to 5 days or in the freezer for up to 3 months. Baked pie freezes well for up to 3 months. Thaw overnight in the refrigerator and allow to come to room temperature before serving. Prepared filling can be frozen up to 3 months, thaw overnight in the refrigerator before using.

Blueberry Pie

Ingredients:

- all-purpose flour for dusting work surface
- 2 Pie Crusts, chilled
- 2½ pints (5 cups) fresh blueberries
- 1 tablespoon freshly squeezed lemon juice
- 2 tablespoons milk or cream
- 4 tablespoons all-purpose flour
- ½ cup brown sugar + extra for sprinkling on top
- ¼ teaspoon ground cinnamon
- 1 large egg, beaten with 1 tablespoon water (for egg wash)

Directions:

1. Butter a 9-inch pie pan. For crust: On a lightly floured surface, roll out half of dough to ⅛-inch-thick circle. Fit into a 9-inch buttered pie pan, trim, leaving about ½-¾ inch overhang. Cover crust with plastic wrap and chill in refrigerator for about 30 minutes. If making a full top crust, roll out remaining half of dough into a circle approximately 1 inch larger in diameter than pie pan, cover with plastic wrap and chill in refrigerator for about 30 minutes. If creating a lattice top, on a lightly floured surface, roll remaining half of dough ⅛ inch thick into rectangle approximately 11x14 inches. Cut into 10 separate ¾ inch strips. Cover strips with plastic wrap and chill for about 30 minutes.
2. In a large bowl whisk together lemon juice and milk, gradually sprinkle in 4 tablespoons of flour, whisk until smooth. Stir in brown sugar and cinnamon. Add blueberries, and stir to coat. Let sit for about 5 minutes. Pour into prepared bottom crust.
3. Brush the rim of the crust with the egg wash, place the top crust on, trim to ½ inch larger than size of pan, and crimp together edges with

fingers to seal bottom and top crusts, or weave strips of dough to create lattice top, crimping edges to seal. If dough seems soft and warm, cover top with plastic wrap and chill pie in refrigerator for about 20-30 minutes. (Pie can also be tightly wrapped (airtight) with plastic wrap and placed in a large plastic zip-top freezer bag and frozen for up to 2 months.)

4. Brush crust with the egg wash, sprinkle lightly with sugar and place pie on baking sheet or baking stone on bottom rack and bake for 20 minutes. Reduce heat to 375-degrees F and transfer pie (on baking sheet) to center rack. Cover the rim of pie crust with foil. Continue to bake at 375-degrees F until crust is golden and the filling is bubbling, about 30 to 40 minutes. Check crust every 10 minutes or so, and if crust/lattice starts to brown too much, tent pie loosely with a piece of foil. Let cool to set and thicken before serving (if you can wait that long).

Strawberry Rhubarb Pie

Ingredients:

2 Pie Crusts

2 cups of Strawberries

2 cups of Rhubarb

1 1/3 cup Sugar

1/3 cup All Purpose Flour

2 Tbsp butter

Directions:

1. Preheat to 425 degrees F
2. Cut up Strawberries and Rhubarb into small pieces.
3. Mix together Sugar and Flour.
4. Put 1 cup of Strawberries and 1 cup of Rhubarb in the pie crust.
5. Top with half the sugar/flour mixture.
6. Put the rest of the strawberries and rhubarb in the piece crust.
7. Top with the rest of the sugar/flour mixture.
8. Cut up butter into small pieces and layer on top.
9. Put top of pie crust on and cut slices in the middle.
10. Put tin foil around the edge of the pie to prevent crust from burning
11. Cook for 35 minutes (put a cookie sheet under the rack to catch any drippings.)
12. Remove Tin foil from outside of crust and continue to cook for an additional 10-15 minutes or until crust is golden brown.

Chocolate Mousse Pie

Ingredients:

Pie Crust

1 cup milk chocolate chips

6 Tbs. sugar

3 oz. cream cheese, softened

1/3 cup milk

1 and 1/3 cup of whipping cream

1 tsp of vanilla

Directions:

1. To make the filling, in a medium size bowl combine the cream cheese and 2 Tbs. of sugar with an electric mixer.
2. In a sauce pan over medium heat or in the microwave, melt the chocolate chips and 2 Tbs. of milk. Once the chocolate is smooth, add the remaining milk to the chocolate mixture. Let the chocolate mixture cool a bit and then slowly add it to the cream cheese mixture while continuing to beat. Mix thoroughly.
3. In a separate bowl beat together 1 1/3 c of whip cream, 1 tsp. vanilla and the remaining 4 Tbs. of sugar, beat whipping cream until stiff peaks form, don't be afraid to overbeat the cream. Fold the whipped cream into the chocolate/ cream cheese mixture and spoon filling into the crust.
4. Freeze until firm, about 4 hours. Before serving; whip up a bit more whipped cream using 1 cup of whipping cream, 1/4 cup sugar and 1 tsp vanilla. Spread whipped cream over mousse. Use chocolate shavings to decorate this scrumptious pie!

Raspberry Pie

Ingredients:

2 Pie Crusts

4 cups fresh raspberries

juice of 1 lemon

1/3 cup cornstarch

1 cup sugar

1 tsp vanilla extract

1 egg yolk, slightly beaten with 1 tbsp warm water

Directions:

1. For the filling, mix together raspberries, lemon juice, cornstarch, sugar and vanilla in bowl. Let sit while you roll out the pie dough.
2. To assemble the pie, preheat the oven to 400 degrees. Take dough out of freezer and slice in half. Place other half back in the freezer. Divide that half into half again and roll out half on a lightly floured surface. Place pie dish on top and cut around dish (leaving an inch extra).
3. Place dough gently in pie dish and prick all over with a fork. Place raspberry filling inside but be sure not to overfill. You may not use all of the filling!
4. Now, take the rest of the dough and roll out thin again. Cut long one-inch wide strips of dough and weave onto the pie.
5. Seal edges of pie and brush beaten egg yolk all over to give shine.
6. Bake for 40 minutes or until golden brown. Let cool for 30 minutes before slicing.

Pumpkin Silk Pie Recipe

Ingredients:

- 32 gingersnaps
- ¼ cup butter, melted
- ¼ cup sugar
- 8 oz package cream cheese, softened
- 2 tsp vanilla
- ½ tsp pumpkin pie spice
- 1 cup powdered sugar
- 1 cup pumpkin
- 16 oz Cool Whip
- 8 oz container Cool Whip to use for decoration, if desired

Directions:

1. Finely crush 32 ginger snaps.
2. Mix in melted butter and sugar.
3. Press into springform pan.
4. Bake at 325 degrees for 5 minutes.
5. Beat softened cream cheese until light and fluffy.
6. Add the powdered sugar, pumpkin, vanilla and pumpkin pie spice; beat until smooth.
7. Fold in one large container of whipped topping and spread into the springform pan.
8. Place in the fridge for a couple of hours over overnight to allow it to set up.

9. Remove the springform pan sides and top with additional whipped topping.

10. Sprinkle with pumpkin pie spice.

Cinnamon Apple Pie Cake

Ingredients:

- 6 to 8 Granny Smith apples, peeled and sliced
- 1 1/2 tablespoons cinnamon- sugar (1 1/4 T. sugar + 1/4 t. cinnamon)
- 3 large eggs
- 1 1/2 cups superfine white sugar (see *Tips below)
- 1 1/2 cups vegetable or canola oil (see notes below!)
- 3 teaspoons vanilla extract
- 1 1/2 cups All-Purpose Flour
- more cinnamon-sugar to sprinkle on top (same as above)

Directions:

1. Preheat the oven to 350 degrees F. Spray a 9 1/2 to 10-inch springform pan with nonstick spray. Line the bottom with a round of parchment paper and then spray again.
2. Layer the apple slices in the pan until they come about 2/3 of the way up the side. (I went a little higher than that and it worked out fine). Sprinkle the cinnamon-sugar over the apples.
3. Prepare the batter by beating the eggs and sugar until light and fluffy. Add the oil (see notes below about the amount of oil called for) and the vanilla and beat well, then stir in the flour. Pour the batter on top of the apples, and sprinkle with additional cinnamon-sugar. Tap the pan on the counter a few times to allow the batter to sink down and around the apples.
4. Bake for 1 hour and 20 minutes, or until a skewer inserted into the center of the cake comes out clean. Cool **completely** in the pan. If you try to remove the cake from the pan while it is still warm, it will tend to break apart. I refrigerated my cake before slicing, and that worked out

well. Serve slices with ice cream (warm individual slices in the microwave, if desired).

M&M's Cookie Pie

Ingredients:

3/4 c. butter, room temperature

1/2 c. light brown sugar

1 egg

1 tsp vanilla extract

1 c. plus 1 Tbsp all-purpose flour

1/4 tsp baking soda

1 1/2 c. mini M&M's

Directions:

1. Preheat oven to 325 degrees. Spray a 9 1/2 in. pie plate with non-stick cooking spray.
2. Cream together butter and brown sugar in a large mixing bowl. Add egg and vanilla and mix until combined. Combine flour and baking soda in a separate bowl. Add to batter and mix until completely mixed in. Fold in M&M's. Pour batter into pie plate and spread out evenly.
3. Bake 25-30 minutes or until golden brown. Let cool and cut into pieces.

Oreo Cookie Pie

Ingredients:

1 cup raw cashews or macadamia nuts (120g)

1/8 tsp salt

1/2 tsp pure vanilla extract

3/4 cup water

sweetener of choice (such as: pinch stevia extract, or 1/2 cup dates, or 3 tbsps pure maple syrup or powdered sugar)

4-6 oreo cookies

Directions:

1. In a bowl, cover the cashews with water and let sit at least 8 hours, but no longer than 12. Drain. Combine the drained cashews with the salt, vanilla, sweetener, and 3/4 cup water, and blend until smooth.
2. Add the chocolate cookies and blend again, just enough to crush the cookies.
3. Pour into a prepared pie crust (recommendations are listed at the very bottom of this post) and freeze to set. This healthy and vegan pie is best kept in the refrigerator.
4. Or you can freeze it, but be sure to thaw fully before serving. Serves 6-8. If you want a deeper pie double the recipe.

Dark Chocolate Salted Caramel Oreo Pie

Ingredients:

- 1 package (about 36) whole Oreos
- 1 cup (16 tablespoons) butter, divided
- $\frac{2}{3}$ cup packed brown sugar
- $1\frac{1}{4}$ cup heavy whipping cream, divided
- 1 (12 oz) bag dark chocolate chips

Directions:

1. Finely crush the Oreos with a food processor or blender. Stir crumbs together with 8 tablespoons melted butter until well combined. Press into the bottom and sides of a pie pan. Freeze crust for 10 minutes until set.
2. Combine remaining 8 tablespoons butter and brown sugar in a small saucepan. Cook over medium heat, whisking constantly, until mixture begins to bubble. Continue cooking, whisking constantly, for 1 minute. Remove from heat. Slowly whisk in $\frac{1}{4}$ cup heavy whipping cream until smooth. Cool caramel about 15 minutes. Pour the caramel over the Oreo crust, then return to freezer for about 30-45 minutes until just chilled and set. (You don't want the caramel to fully freeze.)
3. Place chocolate chips in a glass bowl. In a saucepan, bring 1 cup heavy whipping cream to a simmer over medium-high heat. Pour the cream over the chocolate chips and let sit for 5 minutes, then whisk until completely smooth. Pour the chocolate over the caramel and freeze for a final 30 minutes, until just chilled and set. OR refrigerate, covered, until ready to serve. Before serving, sprinkle the top with a flaky sea salt like kosher salt

Chocolate Chip Cookie Dough Pie

Ingredients:

Crust:

2 cups plus 2 tbsp. all-purpose flour
½ tsp. baking soda
½ tsp. salt
12 tbsp. unsalted butter, melted and cooled until warm
1 cup brown sugar, packed
½ cup granulated sugar
1 large egg plus 1 egg yolk
2 tsp. vanilla extract
1 ½ cups semi-sweet chocolate chips

For the filling:

4 tbsp. unsalted butter, at room temperature
6 tbsp. light brown sugar, packed
Pinch of salt
1 cup all-purpose flour
7 oz. sweetened condensed milk
1 tsp. vanilla extract
¼ cup mini semisweet chocolate chips

Topping:

¾ cup heavy cream
3 tbsp. confectioners' sugar
Chocolate syrup

Small chocolate chip cookies

Directions:

1. Adjust oven racks to upper and lower-middle positions. Preheat oven 375°. Whisk dry ingredients together in a medium bowl; set aside.
2. With electric mixer, or by hand, mix butter and sugars until thoroughly combined. Beat in egg, yolk, and vanilla until combined.
3. Add the dry ingredients and beat at low-speed just until combined. Stir in the chocolate chips.
4. Press a portion of the cookie dough in an even layer to form a crust in a 9-inch pie plate.* Transfer to the preheated oven and bake 5-8 minutes, until slightly puffed.
5. Cover the cookie with a piece of foil or parchment and fill the pie plate with baking beads (dried beans or rice will also work.)
6. Continue baking, rotating once during the process, until the cookie is browned and mostly baked through, about 25-30 minutes (depending on the thickness of the cookie). Transfer to a wire rack and let cool.
7. To make the filling, combine the butter, sugar, and salt in a mixing bowl.
8. Beat together on medium-high speed until light and fluffy, about 2 minutes.
9. Beat in the flour, sweetened condensed milk and vanilla until incorporated and smooth. Stir in the chocolate chips.
10. Transfer to the cooled pie “crust” and fill, pressing down or spreading in an even layer.
11. To finish, combine the heavy cream and confectioners’ sugar in a small bowl.
12. Whisk or beat on medium-high until stiff peaks form. Transfer to a pastry bag and pipe swirls on top of the pie. Drizzle with chocolate

syrup and top with small chocolate chip cookies for garnish, if desired.
Chill until ready to serve.

Caramel Apple Crumble Pie

Ingredients:

Pie crust of your choice

1/4 cup unsalted butter, melted (half of one stick)

1 large egg

3/4 cup granulated sugar

1/4 cup light brown sugar, loosely measured

1 1/2 teaspoons vanilla extract

1 teaspoon cinnamon

1/4 teaspoon allspice

1/4 teaspoon ground cloves

1/4 teaspoon salt, optional and to taste

3/4 cup all-purpose flour

3/4 cup whole rolled old-fashioned oats (not quick cook or instant)

one 21-ounce can apple pie filling

Directions:

1. Preheat oven to 350F. In a large microwave-safe bowl, melt the butter, about 1 minute on high power.
2. Allow the butter to cool momentarily so you don't scramble the egg; then add the egg, sugars, vanilla, cinnamon, allspice, cloves, salt, and whisk to combine until batter is smooth (All spices and salt should be added to taste and use what you have on hand; omitting what you don't have and mixing and matching with other spices such as ginger or pumpkin pie spice is okay).

3. Add the flour, oats, and stir to incorporate. Fold in the apple pie filling. Pour filling mixture into frozen pie crust and lightly smooth filling with a spatula.
4. As insurance, place pie crust on a baking tray so if it does overflow a bit, it won't pool in the bottom of the oven. Bake for 50 to 60 minutes, or until top has just set and is not jiggly, and is golden.
5. Allow pie to cool for at least 30 minutes before slicing and serving. Prior to serving, optionally drizzle with caramel sauce or serve with ice cream.

Coconut Cream Pie

Ingredients:

Pie crust of your choice

Filling:

1½ cups whole milk, divided

1 envelope (about 2½ teaspoons) unflavored gelatin

1 (13.5-ounce) can pure coconut milk

½ cup sugar

¼ cup cornstarch

1 large whole egg

3 egg yolks

2 tablespoons butter, room temperature

1 teaspoon coconut extract

1 (15-ounce) can cream of coconut

2½ cups shredded, flaked coconut, divided (sweetened, flaked coconut from the baking aisle)

Topping:

1½ cups heavy cream

3 tablespoons powdered sugar

½ teaspoon vanilla extract

Directions:

1. Place ½ cup cold milk in a mixing bowl (preferably with a pouring spout) and sprinkle with the gelatin. Set aside to soften for about 5 minutes.

2. Bring the remaining milk and coconut milk to nearly a boil in a large heavy saucepan over medium heat.
3. When the gelatin is soft, add the sugar, cornstarch, egg and egg yolks and whisk until very well blended. Gradually whisk about a $\frac{1}{4}$ cup of the hot milk mixture into the gelatin mixture; repeat this process once or twice using about $\frac{3}{4}$ cup of the hot milk mixture. Pour the warmed gelatin mixture into the saucepan with the hot milk and bring the mixture to a boil, stirring constantly. Cook for about 2 minutes or until mixture is very thick.
4. Strain the pastry cream through a fine wire strainer into a large clean bowl; whisk in the butter, coconut extract, and cream of coconut until smooth. Stir in 2 cups shredded coconut. Pour into the cooled the pie shell and refrigerate for at least 8 hours.
5. To make the topping, beat the heavy cream in a large bowl on high speed until foamy. Add the powdered sugar and vanilla, and beat until soft to medium stiff peaks form. Spread over the pie. Sprinkle with remaining $\frac{1}{2}$ cup coconut. Keep refrigerated.

Buttermilk Pie

Ingredients:

Pie Crust Recipe

1 and ½ cup sugar

¼ cup all-purpose flour

8 tablespoons or ½ cup butter, melted (no substitutions)

½ cup buttermilk

3 eggs, room temperature

½ teaspoon vanilla

Directions:

1. Preheat oven to 350 degrees.
2. Roll out pie crust in 9 inch, regular size pie pan
3. Whisk together sugar, flour, butter, buttermilk, eggs and vanilla until well combined. Pour into pie crust and bake at 350 degrees for 45 minutes. The center will jiggle slightly but will set. Remove and allow to cool completely before serving.

Coconut-Pecan German Chocolate Pie Recipe

Ingredients:

Pie crust of your choice

FILLING:

4 ounces German sweet chocolate, chopped

2 ounces unsweetened chocolate, chopped

1 can (14 ounces) sweetened condensed milk

4 egg yolks

1 teaspoon vanilla extract

1 cup chopped pecans

TOPPING:

1/2 cup packed brown sugar

1/2 cup heavy whipping cream

1/4 cup butter, cubed

2 egg yolks

1 cup flaked coconut

1 teaspoon vanilla extract

1/4 cup chopped pecans

Directions:

1. In a microwave, melt chocolates in a large bowl; stir until smooth. Cool slightly. Whisk in milk, egg yolks and vanilla; stir in pecans. Pour into crust. Bake 16-19 minutes or until set. Cool 1 hour on a wire rack.
2. Meanwhile, in a small heavy saucepan, combine brown sugar, cream and butter. Bring to a boil over medium heat, stirring to dissolve sugar.

Remove from heat.

3. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan, whisking constantly. Cook 2-3 minutes or until mixture thickens and a thermometer reads 160°, stirring constantly. Remove from heat. Stir in coconut and vanilla; cool 10 minutes.
4. Pour over filling; sprinkle with pecans. Refrigerate 4 hours or until cold.

Peanut Butter Pie

Ingredients:

For the crust:

14 whole chocolate graham crackers

1 tablespoon light brown sugar

7 tablespoons (3.5 ounces) unsalted butter, melted

For the filling:

8 ounces cream cheese, at room temperature

3/4 cup powdered sugar plus 2 tablespoons, divided

1 cup creamy peanut butter

1 cup heavy whipping cream

1 teaspoon vanilla extract

For the topping:

Melted peanut butter

Melted chocolate

Mini Reese's cups

Peanut butter chips

Directions:

1. Preheat the oven to 325°F.
2. In the bowl of a food processor process the crackers and sugar until finely ground.
3. Add the butter and pulse until moistened. Use the bottom of a measuring cup, glass, or ramekin to press the crust mixture into the bottom and up the sides of a 9-inch pie plate. Bake until fragrant, about 12 minutes. Cool completely on a wire rack.

4. In a large bowl, use an electric mixer to beat the cream cheese, 3/4 cup powdered sugar, and the peanut butter until light and fluffy, about 3 minutes.
5. In a separate bowl, use an electric mixer with the whisk attachment to whip the heavy cream until thick and light.
6. Add in the remaining 2 tablespoons powdered sugar and the vanilla extract and continue to whip until stiff peaks form.
7. Gently fold the whipped cream into the peanut butter mixture. Pour into the prepared pie shell and freeze for 3 hours.
8. Drizzle with melted peanut butter and melted chocolate. Top with mini Reese's cups and peanut butter chips. Serve frozen or refrigerated. Store in the fridge or freezer, covered, for up to 3 days.

Pecan Pie Recipe

Ingredients:

Pie crust recipe of your choice (unbaked)

1 cup light brown sugar

1/4 cup white sugar

1/2 cup butter

2 eggs

1 tablespoon all-purpose flour

1 tablespoon milk

1 teaspoon vanilla extract

1 cup chopped pecans

Directions:

1. Preheat oven to 400 degrees F
2. In a large bowl, beat eggs until foamy, and stir in melted butter.
3. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.
4. Pour into unbaked pie crust
5. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

Chocolate Chess Pie

Ingredients:

1 ½ cups sugar

4 tablespoons unsweetened cocoa powder

2 eggs, lightly beaten

2/3 cup evaporated milk

1 teaspoon vanilla extract

Pinch of salt

4 tablespoons butter, melted

1 9-inch pie crust (refrigerated or homemade), uncooked

Whipped cream for serving

Directions:

1. Preheat oven to 350 degrees.
2. In a medium bowl, whisk together sugar and cocoa powder until blended.
3. Add eggs, evaporated milk, vanilla, salt, and butter. Mix well and pour into prepared pie crust.
4. Bake for about 45 minutes. There will still be a little jiggle in the middle when you shake it. Cool completely before slicing. I like to chill it in the refrigerator before serving.
5. Serve with whipped cream.

Chocolate Cream Pie Recipe

Ingredients:

2 1/2 cups whole milk

1/2 cup Sugar

1/4 cup cornstarch

3 large egg yolks

1/4 tsp salt

8 oz semi-sweet baking chocolate, chopped (plus a little extra for garnish)

(optional: 1 heaping tbsp of Cocoa powder for extra chocolatey-ness)

4 tbs unsalted butter, cut into pieces

pre-baked 9 inch pie crust

Directions:

1. In a large saucepan, whisk together milk, sugar, cornstarch, egg yolks and salt over medium heat.
2. Whisk continuously until thickened, 7 to 8 minutes
3. Whisk in the chopped chocolate and butter.
4. Pour into pre-baked pie crust.
5. Chill until firm.
6. Serve with whipped cream and garnish with chocolate curls

Blueberry Sour Cream Pie

Ingredients:

Filling

- 1 unbaked pie crust
- 3/4 cup sugar
- 2 tablespoons flour
- 1 cup sour cream
- 1 egg
- 1 1/2 teaspoons vanilla
- 1/4 teaspoon salt
- 2 1/2 cups blueberries (fresh or frozen)

Topping

- 3 tablespoons flour
- 2 tablespoons sugar
- 1 1/2 tablespoons butter
- 3 tablespoons finely chopped pecans

Directions:

1. Mix sugar and flour together in bowl.
2. Beat in sour cream, egg, vanilla and salt together until smooth (about 5 minutes).
3. Fold in blueberries.
4. Pour into pie crust, and bake at 400F for 25 minutes. (May need to adjust temperature and time for frozen berries).

5. Meanwhile, combine topping ingredients.
6. Remove pie from oven after the 25 minutes, and sprinkle on topping.
7. Return pie to oven and bake 10 minutes more.

Mint Chocolate Chip Pie

Ingredients:

- 2 cups whipping cream
- 2 tablespoons confectioners' sugar
- 2 cups cold milk
- 1 1/2 teaspoons peppermint extract
- 5 -6 drops green food coloring, optional
- 2 (3 1/2 ounce) packages vanilla instant pudding mix
- 1 cup miniature semisweet chocolate chips
- 1 9 inch pie shell, baked

Directions:

1. In a small mixing bowl, beat cream and sugar until soft peaks form.
2. In a large mixing bowl, combine the milk, extract and food coloring if desired.
3. Add pudding mixes; beat on low speed for 2 minutes or until thickened.
4. Fold in cream mixture and chocolate chips.
5. Pour into pastry shell.
6. Refrigerate for 3 hours or until set.

Russian Apple Pie

Ingredients:

large granny smith apples, peeled

1/2 cup sugar

1 cup flour

3 large eggs

Directions:

1. Remove core from the apples, cut in large chunks 2", lay parchment paper on the bottom of your baking form.
2. Lay the apples on top of parchment paper.
3. Let eggs warm up for 10 minutes, then mix till light yellow and foamy; add sugar in, small portions at a time, let sugar dissolve; add flour; mix till you see air bubbles, pour mixture on the apples.
4. It will soak throughout, do not mix apples with batter.
5. Bake for 55 minutes on 375°F.
6. When pie is done flip upside down, Apples will be on the top.

Mississippi Mud Pie

Ingredients:

2 cups graham cracker crumbs

1/4 cup sugar

1/2 cup butter or 1/2 cup margarine, melted

1 (8 ounce) package cream cheese, softened

3/4 cup sugar

1 (12 ounce) container non-dairy whipped topping, thawed

1 (3 1/2 ounce) package instant chocolate pudding mix

1 (3 1/2 ounce) package instant butterscotch pudding mix

3 cups milk

Directions:

1. Combine graham cracker crumbs, 1/4 cup sugar and butter.
2. Press firmly onto the bottom and sides of a 9-inch pie plate.
3. Blend together the cream cheese and sugar; mixing well.
4. Fold in half the nondairy whipped topping.
5. Spread mixture in the crust-lined pie plate.
6. Whisk together the pudding mixes and milk; mixing well.
7. Spread on top of the cream cheese mixture.
8. Top with the remaining nondairy whipped topping.

Plum Pie

Ingredients:

4 cups sliced plums

1/2 cup sugar

1/4 cup flour

1/4 teaspoon salt

1/4 teaspoon cinnamon

1 tablespoon lemon juice

1 unbaked pie crust

1/2 cup sugar

1/2 cup flour

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

3 tablespoons cold margarine

Directions:

1. In bowl, combine first 6 ingredients; pour into pastry shell.
2. For topping, combine sugar, flour, cinnamon and nutmeg.
3. Cut in margarine until coarse.
4. Sprinkle over plums.
5. Bake in preheated 375 degree oven for 60 minutes or until golden brown.

Pumpkin Apple Pie

Ingredients:

Pie crust recipe

1/3 cup brown sugar, packed

1 tablespoon cornstarch

1/2 teaspoon cinnamon, ground

1/4 teaspoon salt

1/3 cup water

2 tablespoons butter or 2 tablespoons margarine

3 cups tart apples, sliced, peeled

3/4 cup canned pumpkin

3/4 cup evaporated milk

1/3 cup sugar

1 egg

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

to taste whipped cream (optional)

Directions:

1. In a saucepan, combine brown sugar, cornstarch, cinnamon and salt. Add water and butter; bring to a boil.
2. Add apples.
3. Cook and stir for 4 minutes.
4. Place pastry in a 9-in.

5. pie pan; add apple mixture. In a bowl, whisk pumpkin, milk, sugar, egg, cinnamon and salt until smooth; pour over apple layer.
6. Bake at 3750 for 50 - 55 minutes or until a knife inserted near the center comes out clean.
7. If necessary, cover the edges with foil for the last 15 minutes of baking time to prevent over-browning.
8. Cool completely.
9. Garnish with whipped cream.

Greek Walnut Pie

Ingredients:

2 Pie crusts unbaked

2 1/2 cups finely chopped walnuts

1/4 cup packed brown sugar

2 tablespoons granulated sugar

1 1/2 teaspoons ground cinnamon

3/4 cup butter or 3/4 cup margarine, melted, cooled

3/4 cup honey

1 tablespoon lemon juice

1/2 pint heavy whipping cream

1 teaspoon granulated sugar

1 teaspoon vanilla

Directions:

1. In medium bowl, mix walnuts, brown sugar, 2 tablespoons granulated sugar and the cinnamon. Pour and evenly spread 1/4 cup of the cooled melted butter over bottom of pie crust.
2. Spread walnut mixture evenly over butter. Drizzle another 1/4 cup butter over nut mixture.
3. Top with second crust; seal edge and flute. Cut large slits in several places in top crust for steam to escape. Drizzle remaining 1/4 cup butter evenly over top crust.
4. Bake at 45 to 55 minutes or until golden brown. About 5 minutes before removing pie from oven, in 1-quart saucepan, cook honey and

lemon juice over medium heat, stirring frequently, until mixture has a watery consistency.

5. Remove pie from oven; place on wire rack. Slowly pour hot honey mixture evenly over top of hot pie, making sure it seeps into slits in top crust. Cool at least 3 hours before serving.
6. Just before serving, in small bowl with electric mixer, beat topping ingredients on high speed about 2 minutes or until stiff peaks form. Spoon topping onto individual servings of pie.

Cherry Filling Pie

Ingredients:

Baked Pie Crust

2 (250 g) jars pitted cherries

1/2 cup water

1/2 cup sugar

2 tablespoons cornstarch

Directions:

1. In a saucepan, cook cherries in water for 10 minutes.
2. Mix together the sugar and cornstarch; add to cherries.
3. Cook cherry mixture until thickened. Cool slightly before using to fill pie shell.
4. Serve with whipped cream.

Peaches & Cream Pie

Ingredients:

3 cups fresh peeled and chopped peaches
1 unbaked 9-inch deep dish pie pastry
1 cup sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 eggs, beaten
1/2 cup sour cream
1/2 cup sugar
1/2 cup all-purpose flour
1/4 cup butter
1 fresh peach, sliced for garnish if desired

Directions:

1. Preheat oven to 350F degrees.
2. Place 3 cups fresh peaches into pie pastry.
3. In a medium bowl, mix 1 cup sugar, 1/3 cup flour, and salt.
4. Add eggs and sour cream.
5. Blend well.
6. Spoon mixture over peaches.
7. In a separate bowl, combine 1/2 cup sugar, 1/2 cup flour, and 1/4 cup butter until mixture resembles coarse meal.

8. A pastry blender works well, but two forks or two knives will also work.
9. Sprinkle meal mixture evenly over pie.
10. Bake 60 minutes or until golden.
11. Garnish with fresh peach slices, if desired.

Amish Sour Cream Apple Pie

Ingredients:

1 cup sour cream
1 egg
3/4 cup sugar
2 tablespoons flour
1/4 teaspoon salt
1 teaspoon vanilla
2 1/2 cups diced apples, peeled
1 unbaked 9-inch pie crust

Directions:

1. Beat sour cream and egg together.
2. Add flour, sugar, salt and vanilla.
3. Mix until smooth.
4. Stir in apples.
5. Bake at 400 degrees for 25 minutes.
6. Mix the crumb topping ingredients until crumbly.
7. Remove pie from oven and spread with crumb topping.
8. Bake 20 more minutes.

Swedish Apple Pie

Ingredients:

3 1/2 cups sliced apples (I use Granny Smith)

2 tablespoons flour

3/4 cup granulated sugar

1 pinch salt

1 egg

1 teaspoon vanilla extract

1/2 cup sour cream

1 (10 inch) unbaked pie shells

1/3 cup sugar

1/3 cup flour

1 teaspoon ground cinnamon

1/2 cup softened butter

Directions:

1. Boil apples just until beginning to soften; drain well.
2. Preheat oven to 350°F.
3. Mix drained apples, flour, sugar and salt Beat eggs and vanilla together and add to apple mixture.
4. Fold in sour cream.
5. Pour into pie shell and bake approx.40 minutes or until set.
6. While pie is baking, prepare topping as follows:

7. Combine sugar, flour, ground cinnamon and softened butter until mixture resembles coarse crumbs.
8. Remove pie from oven and sprinkle on topping.
9. Bake for an additional 15 minutes.
10. Cool.

Blackberry Custard Pie

Ingredients:

1 (9 inch) deep dish pie shells, unbaked

1/2 cup sour cream

2 eggs

1/3 cup flour

1/4 cup butter

3 cups blackberries

1 cup sugar

1/2 cup flour

1/2 cup sugar

Directions:

1. Preheat oven to 350 degrees.
2. Place berries into the pie shell.
3. Beat the 2 eggs together, then add the sour cream, 1 cup of sugar, 1/3 cup of flour. Pour over the berries.
4. Combine the butter, 1/2 cup of sugar, and the 1/2 cup of flour to make a crumble topping. Sprinkle crumble onto the top of the pie.
5. Bake for 50-55 minutes.

Cinnamon Pie

Ingredients:

2 tablespoons ground cinnamon

2 cups sugar

4 eggs

2 tablespoons butter

2 tablespoons flour

2 cups water

1 pie crust unbaked

Directions:

1. Preheat oven to 375°F.
2. Mix first six ingredients together with wire whisk- batter will be slightly lumpy.
3. The batter is very thin.
4. Pour into unbaked 10" or 11" pie crust. If you do use a 9" make sure it is a deep dish. This fills the shell completely and this is normal.
5. Bake approximately 45 minutes or until set. If you see that it is not setting up properly, cover crust with foil or crust protector and bake an additional 10-15 minutes until set.
6. Let cool before cutting.

Boston Cream Pie

Ingredients:

For the cake

1 cup flour

3/4 cup sugar

1/3 cup milk

6 tablespoons butter or 6 tablespoons margarine, softened

1 1/2 teaspoons baking powder

1 1/2 teaspoons vanilla

1/4 teaspoon salt

1/4 teaspoon baking soda

2 eggs

Custard filling:

2 cups milk

1/4 cup sugar

3 tablespoons cornstarch

1/4 teaspoon salt

2 egg yolks

1 teaspoon vanilla

Chocolate glaze:

2 ounces bakers semisweet chocolate

1 tablespoon butter or 1 tablespoon margarine

1/2 cup confectioners' sugar

1 -3 tablespoon milk

Directions:

1. To make cake (if you want to buy a pre-made a 9-inch yellow round cake, you can omit steps 1-6) Preheat oven to 375-degrees F.
2. Grease and flour a 9-inch round cake pan.
3. Mix all ingredients (flour-eggs) at low speed until combined, then mix at high speed for 2 minutes at high speed.
4. Pour in pan.
5. Bake for 25 minutes or until done.
6. Cool on rack for at 10 minutes before removing from pan.
7. Let cool while making custard filling and chocolate glaze.
8. To make filling: Stir all filling ingredients except vanilla (milk-egg yolks) in a 2-quart saucepan over medium-low heat.
9. Cook until filling thickens and boils (20 minutes).
10. Boil one minute then stir in vanilla.
11. Remove from heat.
12. Refrigerate 30 minutes--cool but not completely set.
13. Make glaze while filling is cooling.
14. To make glaze: Melt chocolate and butter over low heat (or heat in microvave).
15. Remove from heat.
16. Beat in sugar an milk with whisk until smooth.
17. To assemble cake: Split cut in half horizontally (you now have two thin 9-inch layers).
18. Place one layer cut side up on plate.
19. Cover with custard filling.
20. Place second layer (cut side down) over filling.

21. Coat top of cake with chocolate glaze.

Amish Sugar Cream Pie

Ingredients:

- 3/4 cup white sugar
- 1/8 teaspoon salt
- 2 cups half-and-half cream
- 1/2 cup whipping cream
- 1/4 cup brown sugar
- 1/4 cup cornstarch
- 1/2 cup margarine or 1/2 cup real butter
- 1 teaspoon vanilla

Directions:

1. In sauce pan combine, white sugar, salt, half-and-half and whipping cream.
2. Bring to a boil.
3. In another sauce pan, combine Br.sugar & cornstarch.
4. Gradually whisk in hot mixture into brown sugar mixture.
5. Add margarine/or butter (to me this makes it even better.).
6. Cook over med. heat, whisk constantly, 5 min or until thick.
7. Simmer 1 minute and stir in van.
8. Pour into uncooked pie shell and sprinkle w/cinnamon and nutmeg.
9. Bake at 375°F for 25 minutes.

Cast Iron Dessert Recipes (Bonus)

Crepes

Ingredients

1 cup flour

1 ½ cups milk

2 eggs

1 teaspoon vegetable oil

¼ teaspoon salt

Directions

Combine flour, milk, eggs, and oil.

Add salt.

Heat a lightly greased 6 inch skillet; remove from heat.

Spoon in 2 Tbsp batter; lift and tilt skillet to spread evenly.

Return to heat; brown on one side only.

To remove, invert pan over paper toweling.

Repeat with remaining batter.

Fill with your favorite filling.

Iron Skillet Apple Pie

Ingredients

½ cup butter

1 cup brown sugar

1 cup granulated sugar

2 pie crusts

2 teaspoons cinnamon

4 -6 granny smith apples, peeled and sliced

Directions

Preheat oven to 350 degrees.

Place butter in large iron skillet and place in oven to melt.

When butter is melted, stir in brown sugar, place back in oven and let that melt together.

Place 1 pie crust on top of the mixture that is in the skillet.

Mix together granulated sugar and cinnamon.

Place apple slices on top of pie crust and cover with the sugar/cinnamon mixture.

Place second pie crust on top and make small slits in crust and seal on the edges Bake 45 minutes or until lightly browned.

Serve warm with a vanilla cream or ice cream.

Blackberry Cobbler

Ingredients

Skillet Piecrust:

3 cups flour

$\frac{1}{4}$ teaspoon salt

1 cup butter

$\frac{3}{4}$ cup cold water

Remaining Ingredients

1 tablespoon butter

$\frac{1}{2}$ cup flour

1 cup sugar, divided

4 -5 cups fresh blackberries (or frozen) or 4 -5 cups blueberries or 4 -5 cups peaches

sugar

Directions

For piecrust, combine flour and salt; cut in butter with a pastry blender until mixture is crumbly.

Sprinkle water, 1 T at a time, evenly over surface; stir with a fork just until dry ingredients are moistened.

Roll piecrust to $\frac{1}{4}$ inch thickness.

Fit into a 10-inch cast iron skillet.

Trim excess pastry along edges, reserving trimmings.

Prick bottom and sides of piecrust with a fork.

Bake at 375 degrees for 8 minutes.

Remove from oven; set aside.

Cut butter into flour with a pastry blender until crumbly; add 1/2 c sugar.

Place 1/3 of berries in piecrust; sprinkle with about 1/3 remaining sugar.

Sprinkle with 1/3 flour mixture.

Top with 1/3 of pastry trimmings.

Repeat layers twice.

Sprinkle with additional sugar.

Bake at 375 degrees for 50 minutes or until crust is lightly browned.

Pineapple Upside-Down Cake

Ingredients

$\frac{1}{4}$ cup butter

$\frac{2}{3}$ cup packed brown sugar

1 (20 ounce) cansliced pineapple, drained

1 $\frac{1}{3}$ cups flour

1 cup sugar

$\frac{1}{3}$ cup shortening

$\frac{3}{4}$ cup milk

1 $\frac{1}{2}$ teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

1 large egg

maraschino cherry, if desired

Directions

Preheat oven to 350°F.

Melt butter in iron skillet.

Sprinkle brown sugar over butter.

Arrange pineapple slices on top brown sugar/butter.

Place cherries in center of slices.

Beat remaining ingredients till well blended.

Pour over pineapple in skillet and bake for 35 to 45 minutes or until tooth pick inserted comes out clean.

Remove from oven and turn onto heat-proof plate.

Chocolate Chip Cookies

Ingredients

$\frac{3}{4}$ cup butter

$\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup light brown sugar

2 cups flour

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

1 egg

2 teaspoons vanilla extract

1 $\frac{1}{2}$ cups chocolate chips

$\frac{3}{4}$ cup nuts (optional)

Directions

Cream butter and both sugars.

Sift together the flour, baking soda, and salt. Set aside.

Add the egg and vanilla to the butter mixture.

Add the flour mixture a little at a time.

Stir the chips and nuts in by hand.

Press into a 10 inch skillet and bake at 350 degrees for 25 minutes.

Skillet Brownies

Ingredients

1 $\frac{1}{4}$ cups sugar

3 large eggs

1 cup all-purpose flour (spooned and leveled)

$\frac{1}{4}$ cup Dutch-processed cocoa powder (spooned and leveled)

$\frac{1}{2}$ teaspoon salt

4 tablespoons unsalted butter

$\frac{1}{4}$ cup heavy cream

8 ounces bittersweet chocolate, coarsely chopped

Directions

Preheat oven to 350 degrees.

In a large bowl, whisk together sugar and eggs. In another bowl, whisk together flour, cocoa, and salt.

In a medium ovenproof nonstick skillet, bring butter and cream to a simmer over medium. Add chocolate; reduce to medium-low.

Cook, stirring constantly, until chocolate has melted, about 1 minute. Remove from heat, and let cool 5 minutes.

Add chocolate mixture to sugar mixture, whisking until blended (reserve skillet)

Fold in flour mixture. Pour batter into skillet.

Bake until a toothpick inserted in center comes out clean, about 40 minutes.

Serve from skillet, warm or at room temperature.

Apple Skillet Cobbler

Ingredients

1 cup sugar

4 tablespoons butter

6 apples, peeled, cored and diced

1 ½ cups buttermilk biscuit mix

¼ cup sugar

¾-1 cup milk

1 cup sharp cheddar cheese, grated

Directions

Heat the butter and 1 cup sugar in a 10-inch skillet over medium heat.

Add the apples and continue cooking until the sugar is melted and forms an amber-colored syrup.

In bowl, mix the biscuit mix with the ¼ cup sugar and grated cheese.

Add enough milk to form a soft dough.

Spoon dough over the apple mixture and bake in a 350 degree oven for 20 minutes or until top is lightly browned.

Turtle Fudge Skillet Cake

Ingredients

1 tablespoon vegetable shortening or 1 tablespoon butter or 1 tablespoon margarine

1 tablespoon all-purpose flour

18 $\frac{1}{4}$ ounces devil's food cake mix

3 eggs (or as called for by your cake mix)

$\frac{1}{3}$ cup oil (or as called for by your cake mix)

1 $\frac{1}{3}$ cups water (or as called for by your cake mix)

4 ounces semi-sweet chocolate baking squares, coarsely chopped

12 ounces caramel ice cream topping, divided

$\frac{1}{2}$ cup pecans, chopped

Directions

Preheat oven to 350 degrees.

Grease and flour bottom and sides of skillet with shortening and flour, tap out excess flour.

Prepare cake mix according to package directions.

Gently pour batter over bottom of skillet, spreading evenly.

Bake, uncovered, 30-35 minutes or until toothpick inserted in center comes out clean.

Carefully, remove skillet; cool cake.

Loosen edges of cake and carefully invert onto platter.

Place chocolate and half of the icecream topping in microwave; cook on high 30-60 seconds or until chocolate is melted and mixture is smooth.

Spread caramel mixture over cake.

Sprinkle pecans over cake.

Drizzle with remaining ice cream topping.

Let stand until topping is set.

Cut into wedges.

May serve with ice cream.

Skillet Almond Shortbread

Ingredients

1 ½ cups sugar

¾ cup butter, melted

2 large eggs

1 ½ cups all-purpose flour

½ teaspoon salt

1 teaspoon almond extract

½ cup sliced almonds

2 tablespoons sugar

Directions

Preheat the oven to 350. Line a 10 inch cast iron pan with aluminum foil and spray the foil w/ cooking spray.

In a large mixing bowl, stir 1 1/2 cups of sugar into the melted butter. Beat in the eggs one at a time. Sift the flour and salt onto the batter.

Add the flavoring and stir well. Pour the batter into the skillet. Top w/ the sliced almonds and the remaining 2 tbsp sugar.

Bake until slightly brown on top, about 35 minutes. Cool in the skillet. When cool, use the foil to lift the shortbread from the skillet. Remove the

foil before serving.

Skillet Apple Cake

Ingredients

2 $\frac{1}{3}$ cups flour

1 $\frac{1}{2}$ cups granulated sugar

2 teaspoons baking soda

$\frac{1}{2}$ teaspoon salt

1 teaspoon cinnamon

$\frac{1}{4}$ teaspoon ground nutmeg

4 cups apples, peeled and grated (about 1 $\frac{1}{2}$ pounds)

$\frac{1}{2}$ cup vegetable shortening

2 eggs

FROSTING

$\frac{1}{3}$ cup butter

$\frac{1}{2}$ cup light brown sugar

3 tablespoons whole milk

$\frac{1}{2}$ teaspoon vanilla extract

1 $\frac{1}{2}$ cups powdered sugar

$\frac{1}{2}$ pecans, chopped (to garnish)

Directions

Preheat oven to 350F (325F convection).

Butter a 10-inch cast iron skillet, dust with flour, and tap out excess.

To make the cake, combine the flour, sugar, baking soda, salt, cinnamon and nutmeg in a large bowl and mix well. Add the apples, shortening and eggs to the flour mixture and beat with an electric mixer on medium speed until well blended. The batter will be stiff. Spread the batter evenly in the skillet.

Bake until a toothpick inserted in the center of the cake comes out clean, 40-45 minutes. Cool in the pan.

To make the frosting, melt the butter in a small saucepan over medium heat. Add the brown sugar and stir until the sugar dissolves.

Add the milk and bring to a boil. Pour into a mixing bowl and let cool for 10 minutes. Add the vanilla extract and powdered sugar and beat with a whisk until creamy (or use an electric mixer).

The frosting will thicken as it cools. Spread evenly over the cooled apple cake. Sprinkle the chopped pecans over the top.

Coconut Skillet Pie

Ingredients

½ cup self-rising flour

¼ cup butter

4 eggs

1 ½ cups sugar

2 cups milk

1 teaspoon vanilla

1 cup coconut

Directions

Combine flour, butter, eggs and sugar.

Add milk.

Stir in coconut.

Bake in a buttered cold iron skillet at 300 degrees for 30-40 minutes or until done.

Skillet Toffee

Ingredients

1 cup butter

1 $\frac{1}{4}$ cups sugar

1 $\frac{1}{2}$ cups unblanched almonds

4 ounces semi-sweet chocolate baking squares

$\frac{1}{4}$ cup finely chopped almonds

Directions

Melt butter in skillet over medium heat.

Stir in sugar until mixture is smooth, and keep stirring and cooking for about 10 minutes.

Add the unblanched almonds to the sugar/butter mixture, and continue stirring and cooking for 10 more minutes.

Pour candy mixture into an ungreased 13 x 9 inch pan.

Melt chocolate in top of double broiler (Or you can melt using a microwave).

Spread the melted chocolate evenly over toffee.

Before the chocolate hardens, sprinkle with chopped almonds.

Break into pieces when hardened.

Skillet Lemon Souffle

Ingredients

5 large eggs, separated

$\frac{1}{4}$ teaspoon cream of tartar

$\frac{2}{3}$ cup granulated sugar (4 $\frac{2}{3}$ ounces)

$\frac{1}{8}$ teaspoon table salt

$\frac{1}{3}$ cup lemon juice, squeezed from 2 to 3 lemons

1 teaspoon grated lemon zest

2 tablespoons unbleached all-purpose flour

1 tablespoon unsalted butter

confectioners' sugar, for dusting

Directions

Adjust an oven rack to the middle position and heat the oven to 375°F (190°C). Using an electric mixer, whip the egg whites and cream of tartar together on medium-low speed until foamy, about 1 minute.

Slowly add $\frac{1}{3}$ cup of the granulated sugar and the salt, then increase the mixer speed to medium-high, and continue to whip until stiff peaks form, 3 to 5 minutes.

Gently transfer the whites to a clean bowl and set aside.

Using an electric mixer (no need to wash the mixing bowl), whip the yolks and the remaining 1/3 cup sugar together on medium-high speed until pale and thick, about 1 minute.

Whip in the lemon juice, zest, and flour until incorporated, about 30 seconds.

Fold one-quarter of the whipped egg whites into the yolk mixture until almost no white streaks remain. Gently fold in the remaining egg whites until just incorporated.

Melt the butter in a 10-inch ovenproof (not nonstick) skillet over medium-low heat. Swirl the pan to coat it evenly with the melted butter, then gently scrape the lemon souffle batter into the skillet and cook over medium-low heat until the edges begin to set and bubble slightly, about 2 minutes.

Transfer the skillet to the oven and bake the souffle until puffed, the center jiggles slightly when shaken, and the surface is golden, 7 to 11 minutes.

Using a potholder (the skillet handle will be hot), remove the skillet from the oven. Dust the soufflé with the confectioners' sugar and serve immediately.

Goey Chocolate Skillet Brownie

Ingredients

1 (19 -21 ounce) package fudge brownie mix

2 eggs

½ cup vegetable oil

2 ¼ cups water

1 (4 ounce) bar bittersweet chocolate, fine-quality

1 (12 ounce) jar chocolate fudge topping

1 teaspoon vanilla

½ cup sliced almonds, toasted and coarsely chopped

powdered sugar

vanilla ice cream (optional) or frozen whipped topping (optional)

Directions

Preheat oven to 350°F

Lightly spray bottom of an oven proof (12-in.) skillet with nonstick cooking spray.

Prepare brownie mix according to package directions for cake-like brownies with the eggs, ½ cup vegetable oil, and ¼ cup water.

Spread batter over bottom of skillet.

Cut bittersweet chocolate into small pieces.

Sprinkle chocolate evenly over batter.

Combine 2 cups water and ice cream topping in a large microwave proof bowl; whisk until well blended.

Microwave, covered, on HIGH 5-6 minutes or until mixture comes to a full boil.

Whisk until blended; stir in vanilla. (Mixture will be thin.)

Carefully pour ice cream topping mixture over brownie batter in a circular pattern.

Bake the brownie batter, uncovered, 35-40 minutes or until sauce is bubbling around edges. (Top of brownie will appear very saucy, but will thicken as it cools.)

Carefully remove skillet from oven to a cooling rack.

Coarsely chop almonds using a Food Chopper; sprinkle evenly over brownie.

Lightly sprinkle with powdered sugar.

Spoon brownie into small bowls and serve warm with ice cream or thawed whipped topping, if desired.

Chocolate Cherry Skillet Cake

Ingredients

3 eggs, separated

1 (21 ounce) can cherry pie filling

$\frac{1}{4}$ cup water

$\frac{1}{2}$ teaspoon almond extract

1 (18 $\frac{1}{4}$ ounce) package devil's food cake mix

1 (11 $\frac{2}{3}$ ounce) hot fudge topping

$\frac{1}{3}$ cup sliced almonds, toasted

vanilla frozen yogurt or thawed Cool Whip

Directions

Preheat oven to 350

Lightly spray an oven proof skillet.

Separate eggs over med mixing bowl, set egg yolks aside for another use.

Lightly whisk egg whites.

Add pie filling water and almond extract, mix well.

Add cake mix, mix until well blended.

Pour batter over bottom of skillet, spreading evenly.

Bake uncovered 25-30 minutes or until cake tester comes out clean.

Remove cake from oven to rack to cool 10 minutes.

Loosen edges of cake with flat sided knife.

Invert cake onto large heat proof serving platter.

Stir ice cream topping till smooth, may warm in microwave a bit to soften. Carefully spread evenly over top of cake.

Cut into wedges, serve warm with frozen yogurt or thawed Light Cool Whip if desired.

Skillet Chocolate Pie

Ingredients

$\frac{1}{4}$ cup cocoa

2 egg yolks, beaten

3 tablespoons flour

1 cup evaporated milk, mixed with

1 cup water, to make 2 cups

$\frac{3}{4}$ cup sugar

1 teaspoon vanilla

$\frac{3}{8}$ cup margarine (melted)

1 pinch salt

Directions

Melt margarine in iron skillet.

Stir in cocoa, flour, sugar, salt to mixture.

Add well-beaten egg yolks and milk.

Cook on low heat; stirring with a whisk until thick.

Add vanilla.

Pour into 9" baked pie shell.

Top with whipped cream.

Store in the refrigerator.

Molasses Skillet Taffy

Ingredients

2 cups molasses

1 cup granulated sugar

1 tablespoon white vinegar

1 tablespoon butter

Directions

Combine all ingredients in a large iron skillet.

Bring mixture to a boil.

Continue cooking and stirring occasionally with a wooden spoon until mixture reaches 310 degrees F on candy thermometer.

Pour into greased cake pan and refrigerate.

When hard break into pieces.

Skillet Cheesecake

Ingredients

$\frac{3}{4}$ cup graham cracker crumbs

$\frac{1}{4}$ cup butter, softened

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ teaspoon cinnamon

1 (8 ounce) package cream cheese, softened

2 eggs

1 teaspoon vanilla extract

1 teaspoon lemon rind, grated

2 cups sour cream

1 teaspoon vanilla extract

2 tablespoons sugar

2 cups frozen strawberries, drained and partially frozen

Directions

For the crust:

Mix crumbs, butter, sugar and cinnamon with a fork in a 9 inch skillet.

Press evenly over the bottom and up the sides of the skillet.

For the filling:.

Beat cream cheese in medium bowl and until light and fluffy.

Add eggs, sugar, vanilla and lemon rind.

Beat until well mixed.

Pour into crumb crust in skillet.

Cover skillet and cook on semi-temp at 300* for 20 minutes.

For Sour cream topping:.

Mix sour cream, vanilla and sugar.

Pour over cheesecake filling and spread evenly.

Cover skillet and cook for 5 minutes.

turn skillet off and remove cover and cool.

Strawberry Topping:.

spread the 2 cups of strawberries around the outer edge of cheesecake.

Skillet Fudge Bars

Ingredients

1 cup butter, divided

$\frac{1}{3}$ cup brown sugar

1 egg

$\frac{1}{3}$ cup cocoa

2 cups chocolate wafer crumbs

1 cup chopped peanuts

1 $\frac{1}{2}$ cups powdered sugar

3 tablespoons instant chocolate pudding mix

1 tablespoon milk

10 ounces milk chocolate candy bars, chopped

Directions

In saucepan, combine $\frac{1}{2}$ cup butter, brown sugar, egg and cocoa and mix.

Bring to a boil and boil and stir for one minute.

Remove from heat and stir in cookie crumbs and nuts.

Press into a 9" square pan.

In a bowl, combine 1/2 cup butter, powdered sugar, pudding and milk and beat until combined.

Spread over cookie crumb mixture.

Melt chocolate bar and spread over the powdered sugar mixture.

Chill in fridge for one hour then cut into bars.

Store at room temperature.

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