

# Cakes and Pies



*Lindsey and Grandma*

*“Grandmas are Moms with Lots of Frosting”*

*Since I was such a small child, you have played such an important role in my life – from learning your special cooking techniques to understanding the value of a close-knit family, and everything in between. I will forever cherish each and every one of those memories. My hope is to keep these family traditions alive for many generations to come. Thanks for always adding that extra “frosting” that has made you such a SPECIAL grandmother to me!*

*I love you.  
Lindsey*

# Notes

## Cakes and Pies



*Papa and Grandma with the grandkids  
Christmas 2007*

### *Frosting for Angel Food Cake*

*Grandma's Recipe*

*Grandma used to make this all the time!*

- |   |                                 |
|---|---------------------------------|
| 1 (12 oz.) tub Cool Whip                    | 1 cup chopped pecans            |
| 1 small can crushed pineapple,<br>undrained | (optional)                      |
| 1 (3 oz.) pkg. vanilla instant<br>pudding   | 1 cup flaked coconut (optional) |

Bake angel food cake and cut into 3 layers. Mix all ingredients and spread on each layer. Ice entire cake with remaining frosting.

## *Buttermilk Pound Cake*

*Heather Mooty*

3 cups flour	1 cup buttermilk
3 cups sugar	¼ tsp. baking soda
6 eggs	1 tsp. salt
1 cup butter	2 tsp. lemon extract

Mix dry ingredients; add liquids. Add egg yolks, one at a time. Beat egg whites and fold in. Bake in Bundt pan at 350° for 1 hour 10 minutes.

## *Butterscotch Pound Cake*

*Traci Horany*

*Very good, moist cake!*

1 ½ cups (3 sticks) butter, softened	3 cups all-purpose flour
1 (8 oz.) pkg. cream cheese, softened	2 tsp. vanilla extract
3 cups sugar	1 cup toasted chopped pecans
6 large eggs	1 (11 oz.) pkg. butterscotch morsels

Grease and flour two 9x5-inch loaf pans. Beat butter and cream cheese until creamy. Add sugar and beat until fluffy. Add 2 eggs alternately with 1 cup flour; beat at low speed, blending well after each addition. Repeat with remaining egg and flour. Stir in vanilla, pecans, and butterscotch.

Pour batter into prepared pans. Bake at 325° for 1 hour and 15 minutes, or until tester comes out clean. Cool in pan for 15 minutes. Remove from pans. Let cool completely on wire rack.

## *Cranberry Pound Cake*

*Patricia Cooper*

1 stick butter	½ cup Crisco
3 cups sugar	5 eggs
3 cups flour	½ tsp. salt
½ tsp. baking powder	1 cup milk
1 tsp. vanilla	½ tsp. almond extract
1 tsp. butter flavoring	1 heaping cup cranberries

Cream butter, Crisco, and sugar. Add eggs, beating after each one. Mix dry ingredients and add alternately with milk to creamed mixture. Add flavorings and mix. Stir in cranberries last. Grease and flour Bundt pan well or tube cake pan. Bake at 325° (DO NOT PREHEAT OVEN) for 1 or 1 ½ hours.

## *Orange Glazed Pound Cake*

*Grandma's Recipe*

6 eggs, separated	<b>Glaze:</b>
3 cups flour	1 ½ cups powdered sugar
3 cups sugar	1 Tbsp. orange marmalade
1 cup shortening	1 tsp. almond extract
1 cup buttermilk	1 tsp. butter extract
1 tsp. butter extract	1 tsp. orange extract (or lemon)
1 tsp. lemon extract	½ cup orange juice
1 tsp. almond extract	
1 tsp. vanilla extract	
¼ tsp. baking soda	

Beat egg yolks, sugar, and shortening together with extracts. Add dry ingredients and buttermilk alternately. Beat egg whites in peaks and fold in. Pour into floured tube pan. Bake at 325° for 1-1 ½ hours.

**Glaze:** Combine all ingredients and pour on cake while hot.

## *Italian Cream Cake*

*Patricia Cooper*

2 cups sugar  
1 stick margarine  
5 eggs, separate  
½ cup Crisco  
2 cups flour  
1 tsp. baking soda  
1 cup buttermilk  
1 small can coconut (1 cup)  
1 tsp. vanilla

### ***Cream Cheese Icing:***

1 (8 oz.) pkg. cream cheese  
½ stick margarine  
1 box powdered sugar  
1 tsp. vanilla  
¼ tsp. butter extract

Cream butter, Crisco, and sugar. Add egg yolks, one at a time, and beat well. Add baking soda into the buttermilk. Add flour and buttermilk alternately, and beat well. Add coconut last. Fold in well-beaten egg whites. Bake in two 9-inch pans at 325° for 40 to 45 minutes.

Beat icing ingredients well. Ice cake and top with chopped pecans.

## *Banana Cake*

*Patricia Cooper*

3 eggs  
¾ cup Crisco  
2 cups sugar  
3 cups flour  
1 cup buttermilk  
2 tsp. baking soda  
4 bananas (1 ½ cups)  
1 tsp. vanilla  
1 tsp. salt

### ***Icing:***

¼ cup butter  
1 box powdered sugar  
½ cup mashed bananas  
1 tsp. lemon juice

Mix sugar and Crisco. Add eggs, then bananas. Mix well. Add baking soda to milk. Add to mixture alternately with flour. Bake at 350° for 35 to 40 minutes.

Beat icing ingredients together and spread on cooled cake.

## *Applesauce Cake*

*Grandma's Recipe*

½ cup shortening or butter	⅛ tsp. cloves
2 cups sugar	⅛ tsp. allspice
2 eggs	1 cup raisins
1 can applesauce	½ cup nuts
2 ½ cups flour	2 tsp. baking soda
½ tsp. salt	½ cup boiling water
½ tsp. cinnamon	

Cream sugar and shortening; add eggs, then blend in applesauce. Dissolve baking soda in boiling water and add alternately with dry ingredients. Bake at 350° for 1 hour.

## *Apple Cake with Hot Caramel Sauce*

*Stacy Lundy*

2 cups granulated sugar	<b>Sauce:</b>
2 eggs	1 cup light brown sugar
1 cup vegetable oil	½ cup butter
2 ½ cups self-rising flour	½ tsp. salt
3 cups peeled and diced tart apples	1 tsp. vanilla
1 cup chopped walnuts	½ cup evaporated milk
¾ tsp. cinnamon	

Combine cake ingredients in a large bowl and mix well. Pour into a greased 9x13-inch baking pan. Bake at 350° for 50 to 60 minutes.

**Caramel Sauce:** Melt butter with brown sugar and salt in a saucepan over medium heat. Bring to a boil, stirring constantly with a whisk. Remove from heat and add vanilla and evaporated milk. Whisk together until well blended. Punch holes in warm cake with a toothpick and pour sauce over cake, letting sauce soak into cake.

**Notes:** Make extra sauce to pour extra onto cake when serving.

# *Individual Peach Upside Down Cakes*

*Traci Horany Bayer*

*This is a great dessert for a small group.*

3 Tbsp. unsalted butter, divided	1 tsp. baking powder
4 Tbsp. dark brown sugar, divided	$\frac{1}{8}$ tsp. baking soda
$\frac{1}{8}$ tsp. cinnamon, divided	$\frac{1}{8}$ tsp. salt
$\frac{1}{8}$ tsp. freshly grated nutmeg, divided	$\frac{1}{3}$ cup granulated sugar
2 medium-ripe peaches, peeled	$\frac{1}{2}$ cup buttermilk
$\frac{1}{2}$ cup flour	$\frac{3}{4}$ tsp. vanilla

Preheat oven to 350°. Spray four 6-ounce ramekins or custard cups with nonstick cooking spray and set aside.

Divide 2 tablespoons of the butter into 4 cubes and place 1 in each ramekin. Microwave ramekins until the butter melts (about 30 seconds). In a separate small bowl, melt the remaining 1 tablespoon butter and set it aside for the cake batter.

Sprinkle 1 Tbsp. brown sugar evenly into each of the 4 ramekins then dust each lightly with cinnamon and nutmeg. Cut the peaches into thin slices and arrange the slices evenly on top of the brown sugar mixture in each ramekin, pressing to fit. Set aside.

In a medium mixing bowl, whisk together flour, baking powder, baking soda, and salt. In a small mixing bowl, whisk together the sugar, buttermilk, vanilla, and remaining 1 tablespoon melted butter. Add the wet ingredients to the dry and stir just to combine. Divide the batter between the ramekins and spread it evenly over the peach slices. Place the ramekins on a rimmed baking sheet and bake in preheated oven for 20 to 25 minutes or until a pick inserted in center comes out clean.

Remove the ramekins from the oven to a rack and allow them to cool for 5 minutes. Run a small knife blade around the edge of each dish; invert each onto a dessert plate. Serve warm. (Cakes can be made a couple of hours in advance and reheated in the microwave, if desired). Top with caramel sauce, if desired. *Makes 4 servings.*

## *Cake Balls*

*Stephanie Collins*

1 box cake mix (any flavor)  
(you can also make from  
scratch)  
2 cups frosting (any flavor)

White, milk, or dark chocolate  
for dipping, melted  
Optional toppings: sprinkles,  
nuts, or colored sugar  
Lollipop sticks (optional)

Bake any cake in a 9x13-inch pan and cool slightly. Crumble the still warm cake into a large bowl and mix in frosting just until the mixture is sticky. Roll heaping tablespoonfuls between your hands and form the balls. Transfer to a parchment paper-lined baking sheet and freeze until firm, about 30 minutes. Dip the cake balls in melted chocolate, then sprinkle toppings or nuts on top. (To make the dipping easier, insert a lollipop stick into each ball before freezing.)

## *Pumpkin Cake*

*Patricia Cooper*

4 eggs  
2 cups sugar  
1 cup oil  
2 cups flour  
1 ½ tsp. salt  
2 tsp. cinnamon  
2 tsp. baking soda  
1 can pumpkin

### ***Cream Cheese Icing:***

1 pkg. cream cheese  
½ stick margarine  
1 box powdered sugar  
1 tsp. vanilla

Beat eggs. Add sugar and oil. Sift dry ingredients and add to egg mixture. Add pumpkin. Blend well. Pour into greased and floured 9x13-inch pan or tube pan. Bake at 350° for 45 minutes (1 hour if using tube pan).

***Icing:*** Add cream cheese and margarine into a bowl. Slowly add powdered sugar. Then add vanilla. If too stiff, add a few drops of water.

## *Carrot Cake*

*Patricia Cooper*

2 cups sugar  
3 cups flour  
2 tsp. baking soda  
½ tsp. salt  
1 tsp. cinnamon  
2 cups grated carrots  
3 eggs, slightly beaten  
1 ½ cups salad oil  
1 flat can crushed pineapple  
½ cup coconut  
1 tsp. vanilla  
1 tsp. butter flavoring

### ***Icing:***

1 box powdered sugar  
1 (8 oz.) pkg. cream cheese  
½ stick butter  
1 tsp. vanilla  
½ tsp. butter flavoring

Mix all dry ingredients in bowl. Add oil, eggs, pineapple, and flavorings. Beat well. Fold in carrots and coconut. Pour into two greased and floured 9-inch square pans. Bake at 350° for 35 to 40 minutes. Oblong pan may take longer to bake. Test with toothpick.

***Icing:*** Mix all ingredients together and spread on cooled cake. Top with chopped pecans.

## *Pumpkin Pie Cake*

*Patricia Cooper*

1 can Libby's pumpkin  
1 can Eagle Brand milk  
3 eggs, beaten  
½ cup sugar  
2 tsp. pumpkin pie spice or  
1 tsp. cinnamon

½ tsp. ginger  
¼ tsp. cloves  
1 box yellow cake mix  
1 cup chopped pecans  
1 ½ sticks butter, melted

Mix first 7 ingredients and pour in large greased Pyrex dish. Crumble cake mix over pumpkin mixture. Sprinkle with pecans. Drizzle with melted butter. Bake at 350° for 45 minutes to 1 hour.



*Christmas 2007*

## *Oatmeal Cake*

*Patricia Cooper*

1 stick oleo  
1 cup quick-cooking oatmeal  
1  $\frac{1}{4}$  cups water  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
1  $\frac{1}{3}$  cups flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. vanilla

### ***Icing:***

9 Tbsp. butter  
 $\frac{1}{3}$  cup Pet Milk  
 $\frac{3}{4}$  cup brown sugar  
1 cup nuts, chopped  
1 cup coconut

Put oleo and oatmeal in bowl. Bring water to boil and pour over oleo and oatmeal. Let stand 20 minutes. Then add remaining ingredients. Mix together and pour in greased 9x13-inch cake pan. Bake at 350° for 30 to 40 minutes.

***Icing:*** Heat milk, sugar, and butter. Add vanilla, nuts, and coconut. Spread on cake. Brown under broiler.



*Papa and Grandma with Grandkids  
Christmas 2008*

## *Oatmeal Chocolate Chip Cake*

*Stacy Lundy*

- |                                    |   |
|------------------------------------|---|
| 1 $\frac{3}{4}$ cups boiling water | 1 $\frac{3}{4}$ cups flour                        |
| 1 cup old-fashioned oatmeal        | 1 tsp. baking soda                                |
| 1 stick butter                     | $\frac{1}{2}$ tsp. salt                           |
| 1 cup lightly packed brown sugar   | 3 Tbsp. cocoa                                     |
| 1 cup white sugar                  | 1(12 oz.) bag semi-sweet chocolate chips, divided |
| 2 eggs, beaten                     | $\frac{3}{4}$ cup chopped walnuts or pecans       |

Pour boiling water over oatmeal; let stand for 10 minutes. Add butter and stir to melt. Add sugars and beaten eggs, and mix well.

Sift flour, baking soda, salt, and cocoa together, and add with  $\frac{1}{2}$  half bag of chocolate chips to the oatmeal mixture. Mix well and pour into 9x13-inch well-greased and floured pan. Top with chopped walnuts or pecans and the rest of the chocolate chips. Bake at 350° for 40 to 50 minutes. Cool completely before cutting.

## *Chocolate Sheath Cake*

*Patricia Cooper*

2 cups flour

2 cups sugar

2 sticks butter

4 Tbsp. cocoa

1 cup water

½ cup buttermilk

2 eggs, slightly beaten

1 tsp. baking soda

1 tsp. cinnamon (optional)

1 tsp. vanilla

### ***Icing:***

1 ¾ stick margarine

4 Tbsp. cocoa

6 Tbsp. milk

1 box powdered sugar

1 tsp. vanilla

1 cup chopped pecans

Sift flour and sugar. In saucepan, bring to boil butter, Crisco, cocoa, and water. Pour over first mixture and mix. Add remaining ingredients, mix well, and bake at 400° for 25 to 30 minutes.

***Icing:*** Melt margarine; add cocoa and milk and bring to a boil. Remove from heat. Add powdered sugar and vanilla; beat well. Add chopped pecans and stir. Spread on cake while cake is still hot.

## *Chocolate Pound Cake*

*Aunt Margaret's Recipe*

½ lb. butter (2 sticks)

¼ cup Crisco

3 cups sugar

5 eggs

3 cups flour

2 tsp. baking powder

½ cup cocoa

½ tsp. salt

1 ¼ cups milk

1 tsp. vanilla

Cream shortening, sugar, and vanilla. Add eggs, one at a time. Mix dry ingredients and blend alternately with milk. Pour into well-greased tube pan. Bake at 325° for 1 ½ hours.



Jessica, Grandma and Megan

## *Devil's Food Cake*

*Grandma's Recipe*

1 stick oleo  
2 cups sugar  
¼ cup Crisco  
2 eggs  
1 cup buttermilk  
1 tsp. vanilla  
2 tsp. baking soda  
1 tsp. salt  
½ cup cocoa  
1 cup boiling water  
2 ½ cups sifted flour

### ***Icing:***

1 box powdered sugar  
½ cup cocoa  
6 Tbsp. margarine  
4-5 Tbsp. hot water  
1 tsp. vanilla  
½ tsp. butter flavoring  
2 Tbsp. white Karo

### ***Cream Cheese Icing:***

1 (8 oz.) pkg. cream cheese  
3 Tbsp. canned milk  
1 box powdered sugar  
1 tsp. vanilla  
½ cup cocoa

Cream shortening and sugar. Add eggs, one at a time. Add vanilla. Alternate buttermilk with dry ingredients. Add boiling water all at once and stir well. Use two 9-inch layer pans or can make cupcakes. Bake at 350° for 25 to 30 minutes. *Makes 40 cupcakes, which are baked for only 15 minutes.*

***Icing:*** Beat all ingredients together. Or can use Cream Cheese Icing – cream cheese, add milk, vanilla, and cocoa. Start adding powdered sugar a little at a time and beat with mixer.



*Chad and Elizabeth*

## *Red Velvet Cake*

*Patricia Cooper*

1 cup Crisco  
 1 ½ cups sugar  
 2 eggs  
 1 cup buttermilk  
 1 oz. red food coloring  
 1 Tbsp. vinegar  
 2 cups flour  
 ½ tsp. salt  
 1 tsp. baking soda  
 1 Tbsp. cocoa  
 1 tsp. vanilla

### ***Icing:***

1 cup milk  
 ⅓ cup flour  
 ¼ tsp. salt  
 1 cup sugar  
 1 stick oleo  
 ½ cup Crisco  
 1 tsp. vanilla

Cream Crisco and sugar together. Add eggs, coloring, vinegar, and vanilla, and cream well. Add dry ingredients alternately with buttermilk. Pour in two 9-inch floured pans. Bake at 350° for 25 to 30 minutes. Remove from pans and cool on wire racks.

***Icing:*** Mix milk, flour, and salt together in small saucepan and cook until thick. Cool. Cream remaining ingredients together; then add cooled flour mixture and beat until creamy.

## *Black Russian Cake (Kahlua Cake)*

*Connie Horany*

1 box yellow cake mix  
½ cup sugar  
1 small pkg. chocolate instant  
pudding  
¾ cup oil  
4 eggs  
¼ cup vodka

¼ cup kahlua  
¾ cup water

### **Glaze:**

½ cup powdered sugar  
¼ cup kahlua

Dump all ingredients in bowl and beat for 4 minutes. Pour into a greased and floured Bundt pan. (*Used cocoa powder because I didn't like the look of flour on the dark cake*). Bake at 350° for 50 minutes. Let cool completely.

**Glaze:** Combine powdered sugar and kahlua, and glaze cake with a pastry brush.

## *Mississippi Mud Cake*

*Patricia Cooper*

2 cups sugar  
1 ½ cups flour  
2 sticks butter  
½ cup cocoa  
4 eggs  
1 jar marshmallow cream

### **Icing:**

1 stick butter, melted  
½ cup cocoa  
⅓ cup milk  
1 tsp. vanilla  
1 box powdered sugar

Chopped nuts for topping

Mix sugar and flour in bowl. Bring butter and cocoa to a boil. Mix with sugar, flour and eggs. Pour into 10x15-inch cookie sheet with sides that has been sprayed with Pam. Bake at 350° for 20 to 30 minutes. Spread marshmallow cream over hot cake.

Combine icing ingredients and spread over marshmallow cream layer. Top with chopped nuts.

## *Rocky Road Chocolate Cake*

*Heather Mooty*

1 (18.25 oz.) pkg. German  
chocolate cake mix  
1 (3.9 oz.) pkg. chocolate  
instant pudding mix  
3 large eggs, slightly beaten  
1 cup sour cream  
 $\frac{1}{3}$  cup butter, melted  
1 tsp. vanilla extract  
3  $\frac{1}{4}$  cups milk, divided

1 (3.4 oz.) pkg. chocolate cook-  
and-serve pudding mix  
 $\frac{1}{2}$  cup chopped pecans  
1  $\frac{1}{2}$  cup mini marshmallows  
1 cup semi-sweet chocolate  
morsels, slightly melted  
Vanilla ice cream

Beat cake mix, next 5 ingredients, and 1  $\frac{1}{4}$  cups milk at medium speed with electric mixer for 2 minutes. Stop to scrape sides down as needed. Pour batter into lightly greased 4-quart slow cooker. Cook remaining 2 cups milk in heavy non-aluminum saucepan over medium heat, stirring often, for 3 minutes or until bubbles appear (do not boil). Sprinkle cook-and-serve pudding mix over batter. Slowly pour hot milk over pudding. Cover and cook on low for 3  $\frac{1}{2}$  hours.

Meanwhile, heat pecans in skillet over medium-low heat for 3 to 5 minutes until lightly toasted and fragrant. Turn slow cooker off. Sprinkle with pecans, marshmallows, and slightly melted chocolate morsels. Spoon into dish and serve with ice cream.

## *\$175 Cake*

*Stephanie Collins*

1 box devil's food cake (dry)  
1 egg  
1 stick butter, melted  
1 (6 oz.) pkg. chocolate chips

1 cup pecans  
1 box powdered sugar  
2 eggs  
1 (8 oz.) pkg. cream cheese

Mix cake mix, egg, and butter, and press into 9x13-inch pan. Top with chocolate chips and pecans. Mix remaining ingredients. Pour mixture on top and bake at 350° for 30 minutes.



Jason, Dax, Mark, Chad and Freddy

## *Layered Delight*

*Patricia Cooper*

### **First Layer:**

1 stick butter or margarine  
1 cup flour  
1 Tbsp. sugar  
1 cup nuts

### **Second Layer:**

1 (8 oz.) pkg. cream cheese  
1 cup powdered sugar  
1 cup Cool Whip

### **Third Layer:**

1 large pkg. instant vanilla pudding  
1 large pkg. instant chocolate pudding  
1 quart milk

### **Fourth Layer:**

Remaining Cool Whip  
Chocolate curls

**First Layer:** Mix butter, flour, sugar, and nuts well, and press into greased 9x12-inch pan. Bake at 325° for 25 minutes or until lightly golden. Set aside and cool.

**Second Layer:** Blend cream cheese, powdered sugar, and Cool Whip together, and spread over first layer.

**Third Layer:** Whip puddings and milk together until blended and thickened. Spread over second layer.

**Fourth Layer:** Spread rest of 9-oz. container Cool Whip over third layer. Garnish with chocolate curls. Refrigerate until serving time.

## *Strawberry Jell-O Cake*

*Stacy Lundy*

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

1 small box strawberry Jell-O

1 cup fresh strawberries

4 eggs

1 box white or yellow cake mix

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

### ***Icing:***

1 stick margarine

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

1 box powdered sugar

Empty cake mix and Jell-O into bowl. Add oil, water, and eggs, and beat 3 minutes. Add strawberries and beat 1 minute. Pour into greased 9x13-inch pan or cupcake pan. Bake at 350° for 25 minutes for cake, or 20 minutes for cupcakes filled  $\frac{1}{2}$ - $\frac{2}{3}$  full. Cool and ice.

***Icing:*** Cream butter and 1 cup powdered sugar together. Add strawberries. Add remaining powdered sugar.

## *Banana Split Cake*

*Patricia Cooper*

2 cups graham cracker crumbs

1 stick margarine, melted

1 (8 oz.) pkg. cream cheese

1 box powdered sugar

1 stick margarine

1 tsp. butter flavoring

Bananas

1 large can crushed pineapple,  
drained

Cool Whip

Cherries

Nuts

Mix together graham cracker crumbs and melted butter, and press down into large Pyrex dish. Cream together cream cheese, sugar, vanilla, margarine, and butter flavoring, and spread over graham cracker crust. Slice bananas over cream mixture. Spread pineapple over bananas. Cover with Cool Whip. Sprinkle with nuts. Chill overnight. Cut into squares, and top each square with a cherry.



## *Cheesecake*

*Patricia Cooper*

### ***Crust:***

½ of 12-oz. box of vanilla  
wafers (about 40 wafers)  
3 Tbsp. sugar  
1 stick butter, melted

### ***Filling:***

3 (8 oz.) pkgs. cream cheese,  
softened in microwave  
¾ cup sugar  
4 eggs  
1 tsp. vanilla

### ***Topping:***

⅓ cup sugar  
1 pint sour cream  
Frozen or fresh strawberries

***Crust:*** Crush wafers in food processor. Combine with sugar and melted butter, and form crust in springform pan.

***Filling:*** Beat softened cream cheese. Add sugar, eggs, and vanilla. Pour over crust. Bake at 350° for 35 minutes.

***Topping:*** Combine sugar and sour cream. Pour over cheesecake and bake 10 minutes longer. Cool. Top with frozen strawberries (thawed) or fresh strawberries with sugar added.

## *Pie Crusts*

*Patricia Horany Cooper*

3 cups flour  
1 tsp. salt

1 cup + 2 Tbsp. Crisco  
6-8 Tbsp. ice water

Combine flour and salt. Cut in shortening with pastry blender until mixture is like coarse meal. Add ice water, 1 tablespoon at a time, mixing lightly with fork after each. If you pinch some of the crumbly dough and it holds together, it's ready. If the dough doesn't hold together, add a little more water.

Gently shape dough into a large ball. Do not overwork dough. Divide dough into 3 equal balls. Roll each ball out with a rolling pin on a lightly floured surface to a 12-inch circle, about  $\frac{1}{8}$  inch thick. As you roll out the dough, check to see if the dough is sticking to the surface below. If necessary, add a few sprinkles of flour under the dough to keep it from sticking.

Carefully place onto a 9-inch pie plate. Gently press the pie dough down so that it lines the bottom and sides of the pie plate. Trim the dough to within  $\frac{1}{2}$  inch of the edge of the pie dish. Fold the edge of dough under, forming a ridge. Flute edges. *Makes three 9-inch crusts or one double pie crust and one 9-inch crust. For baked shell, prick entire crust. Bake at 400° for 15-20 minutes.*

You can stack and freeze pie plates between waxed paper when ready to use, thaw slightly, then bake.

## *Sopapilla Cheesecake*

*Stacy Lundy*

2 cans crescent rolls  
2 (8 oz.) pkgs. cream cheese  
1 stick butter

1  $\frac{3}{4}$  cups sugar, divided  
3 tsp. cinnamon

Spread 1 can crescent rolls in an oiled 9x13-inch pan. Mix cream cheese and 1 cup sugar together, and spread on top of rolls. Spread the other can of crescent rolls on top. Spread butter on top of rolls. Mix  $\frac{3}{4}$  cup sugar and 3 teaspoons cinnamon together and sprinkle on top of butter. Bake at 350° for 20 to 30 minutes.

*You can substitute 1 pkg. cream cheese with a can of pumpkin for holiday dessert.*

## *Nut Pie Crust*

*Nancy Hildebrandt*

*I used when I was doing low carbs – good!*

2 cups ground salted peanuts,  
walnuts, pecans, or  
almonds  
3 Tbsp. melted butter or  
margarine

1 Tbsp. sugar (or equivalent  
amount of sugar substitute)

Combine ground nuts, butter, and sugar. Press mixture evenly into bottom and sides of a 9-inch pie plate. Bake at 350° for 10 to 12 minutes. *Makes 8 servings.*



*Megan, Jessica, Heather and Steph*

## *Meringue*

*Patricia Cooper*

3 large eggs, separated  
¼ tsp. cream of tartar

6 Tbsp. sugar

After separating eggs, let whites sit at least 30 minutes or until room temperature. Beat egg whites and cream of tartar together in deep, clean bowl with mixer on medium-high speed until foamy and soft peaks form. Gradually add sugar, a few spoonfuls at a time, beating constantly. Beat until stiff peaks form. Make sure sugar is thoroughly dissolved.

Spoon over hot filling, making sure to seal edges well. Bake at 350° for 15 minutes or until peaks are browned.

## *Cream Pie Filling*

*Patricia Horany Cooper*

3 cups milk	2 large eggs (3 eggs separated if making meringue)
1 cup sugar	1 tsp. vanilla
4 ½ Tbsp. cornstarch	¼ tsp. butter flavoring

Combine sugar and cornstarch in medium saucepan. Stir in milk. In small bowl beat eggs, then add about ⅓ cup of the milk mixture. Beat together and set aside. Bring milk and cornstarch mixture to a boil over medium heat, stirring constantly. Remove from stove and pour egg mixture into this, stirring constantly; mix well. Place back on stove and bring to boil again. Cook approximately another minute or until thickened, stirring constantly. Remove from stove and add vanilla and butter extract. Pour into a baked 9-inch pie crust. Let cool, then top with Cool Whip. If using meringue, spoon over filling while hot.

### **Variations**

***Coconut Pie:*** Fold in 1 cup of coconut to cooked cream filling.

***Chocolate Pie:*** Add ⅓ cup cocoa to milk mixture before cooking.

***Banana Cream Pie:*** Pour small amount of cooked cream pie filling into bottom of cooked pie crust. Slice 1 banana on top of cream, then pour remaining cream over bananas.

***Cherry Cream Pie:*** Pour cream filling into cooked pie crust. Let cool to room temperature. Mix 1 can cherry pie filling and 1 teaspoon almond extract together and pour over cooled cream filling.

## *Chocolate Pie*

*Myrt Cooper*

1 cup sugar  
4 ½ Tbsp. cornstarch  
3 cups milk (use 1 small can  
evaporated milk and rest  
regular milk)  
3 eggs, separated  
⅓ cup cocoa  
¼ tsp. salt

1 tsp. vanilla  
½ tsp. butter extract

### ***Meringue:***

Egg whites  
¼ tsp. cream of tartar  
6 Tbsp. sugar

Put sugar, 3 tablespoons cornstarch, and cocoa in pan and mix together. Add milks and stir together. In another bowl, separate eggs and save whites for meringue. Beat egg yolks with a fork and add some of liquid (about ¼ cup) from pan into yolks; beat together.

Cook remainder of milk liquid over medium heat, stirring constantly, until thickened and comes to a boil. Remove from stove top. Add egg mixture, stirring constantly. Put back on stove and stir again over medium heat until comes to boil again. Boil for a minute or so, stirring. Remove from stove. Add vanilla and butter extract. Pour into baked pie shell. Let cool. Top with meringue and bake.

***Meringue:*** Beat egg whites from above with cream of tartar until stiff. Gradually add sugar and beat with beater the whole time until stiff peaks form. Spread over chocolate pie and seal well around edges of crust. Bake at 350° for 15 minutes until peaks are brown.

## *Old Timey Buttermilk Pie*

*Patricia Cooper*

½ cup butter or ¼ cup  
rendered butter

1 ½ cups sugar

3 rounded Tbsp. flour

3 eggs, beaten

1 cup buttermilk

1 tsp. vanilla

¼ tsp. nutmeg

Cream butter and sugar; add eggs. Add flour. Beat well. Stir in buttermilk and vanilla. Pour in unbaked pie shell. Bake at 350° for 40 to 50 minutes.

## *Mama's Pumpkin Pie*

*Lindsey Pilarczyk*

½ of a 15-oz. package  
refrigerated pie crusts

1 can (15 oz.) 100% pumpkin

1 can (15 oz.) sweetened  
condensed milk

2 large eggs, lightly beaten

⅔ cup firmly packed light  
brown sugar

2 Tbsp. sugar

1 ¼ tsp. ground cinnamon

½ tsp. salt

½ tsp. ground ginger

½ tsp. ground nutmeg

¼ tsp. ground cloves

Fit pie crust into a 9-inch pie plate according to package directions; fold edges under, and crimp.

Combine pumpkin and remaining ingredients; beat at medium speed with an electric mixer 2 minutes. Pour into pie crust. Bake at 425° for 15 minutes. Reduce heat to 350°; bake 50 minutes or until a knife inserted in center comes out clean. Cool on wire rack.

## *Pumpkin Cream Pie*

*Patricia Cooper*

*I like this recipe better than most pumpkin pie recipes because you cook the filling first and pour into a cooked pie shell. Your crust is crisp and not soggy like other pumpkin pies.*

1/4 cup cornstarch	1 large can (1 2/3 cups)
3/4 cup sugar	evaporated milk
1/2 tsp. cinnamon	1 can (16 oz.) pumpkin
1/2 tsp. nutmeg	2 eggs, beaten
1/2 tsp. ginger	1 tsp. vanilla
1/2 tsp. salt	1 (9-inch) pie crust, baked
	Whipped cream for serving

In a saucepan, stir together cornstarch, sugar, spices and salt. Mix in evaporated milk and pumpkin. Cook and stir over medium heat to all over boil. Boil 1 minute longer. Reduce heat to low. Beat eggs in a small bowl. Mix part of hot mixture into beaten eggs. Pour back into saucepan and cook and stir 2 minutes longer. Remove from heat and add vanilla. Pour into baked pastry shell. Let cool to room temperature, and then chill. Serve, topped with whipped cream.

## *Kentucky Derby Pie*

*Nancy Hildebrandt*

1 unbaked pie shell	4 eggs
1/2 cup butter	2 Tbsp. bourbon
1 cup sugar	1 cup pecans
1 cup Karo syrup	1/2 cup chocolate chips

Cream butter and sugar; add Karo syrup and mix. Beat in eggs, one at a time. Add bourbon; stir in pecans and chocolate chips. Pour into pie shell and bake at 350° for 1 hour.

# King-Sized Key Lime Pie

Stephanie Collins

## ***Crust:***

1 cup macadamia nuts, toasted  
and chopped  
3  $\frac{3}{4}$  cups graham cracker  
crumbs (about 30 crackers)  
1 tsp. sugar  
1 cup (2 sticks) salted butter,  
melted

## ***Filling:***

3 large egg yolks  
1  $\frac{1}{2}$  cups freshly squeezed  
lime juice (*I combine regular  
limes and key limes*)  
3  $\frac{1}{2}$  cups sweetened  
condensed milk  
1 Tbsp. high-quality light rum

## ***Whipped Cream Topping:***

2 cups cold heavy whipping  
cream  
 $\frac{1}{2}$  cup powdered sugar

***Crust:*** Preheat oven to 300°. Coat a 10x2-inch tart pan with a removable bottom with cooking spray. Arrange macadamia nuts on a rimmed baking sheet in a single layer and toast them in the oven for 7 to 9 minutes, until golden brown. Remove from the oven, cool and coarsely chop. In a large bowl, stir together the graham cracker crumbs, sugar, butter and macadamia nuts. Press the dough evenly into the bottom and all the way up the sides of the tart pan. The crust should be between  $\frac{1}{4}$ - and  $\frac{1}{2}$ -inch thick throughout.

***Filling:*** In a large bowl, whisk together the egg yolks, lime juice, sweetened condensed milk, and rum until thoroughly combined. Pour into the prepared crust and bake for 30 to 35 minutes until the crust is a light golden brown and the filling is partially set. Remove from oven and let cool, and then refrigerate the pie overnight so that it sets up thoroughly.

***Whipped Cream Topping:*** Using an electric mixer fitted with a whisk attachment, beat the cream in a large bowl on high speed until soft peaks form. Add the powdered sugar and whip until stiff peaks form and the sugar is thoroughly blended.

## *Lemon Luscious Pie*

### *Grandma's Recipe*

1 cup sugar	¼ cup lemon juice
3 Tbsp. cornstarch	1 cup milk
1 Tbsp. grated lemon peel	3 egg yolks, slightly beaten
¼ cup butter	1 cup sour cream

In saucepan, put lemon peel, starch, sugar, butter, lemon juice, milk, and egg yolks. Cook over medium heat, stirring constantly, until thick; cover and cool. Then fold in sour cream. Pour into baked pie shell. Chill 2 hours. Top with whipped cream.

## *Apple Pie*

### *Grandma's Recipe*

5-6 apples (Granny Smith work well)	2 Tbsp. flour
	1 tsp. vanilla
½ cup (heaping) brown sugar	½ stick oleo (dot on top)
½ cup (heaping) white sugar	½ tsp. cinnamon
1 lemon (juice)	

Peel and slice apples fairly thin. Mix sugar and flour together with cinnamon. Pour over apples into bowl. Add lemon and vanilla. Stir and let sit while making crust.

Make double crust. Line pie shell with first crust. Pour filling into crust. Dot with ½ stick of butter. Top with top pie crust with slits in top. Bake at 425° for 45 minutes to 1 hour.

## *Fresh Strawberry Pie*

*Patricia Cooper*

- |                    |                             |
|--------------------|-----------------------------|
| 1 cup sugar        | ¼ tsp. butter flavoring     |
| 3 Tbsp. cornstarch | 4 Tbsp. strawberry Jell-O   |
| 1 cup water        | 2 pints fresh strawberries, |
| 1 ½ Tbsp. lemon    | halved                      |
|                    | Pastry shell                |

Cook first 5 ingredients until boiling and thickened. Add strawberry Jell-O. Stir thoroughly, then cool. Place fresh strawberries in cooled baked 9-inch pastry shell. Pour cooled glaze over. Refrigerate. Top with Cool Whip.

## *Pineapple Pie*

*Patricia Cooper*

- |   |                     |
|---|---------------------|
| 1 large (20 oz.) can crushed<br>pineapple, undrained (can<br>also add another flat can) | 2 Tbsp. cornstarch  |
| 1 cup sugar   | 1 tsp. vanilla      |
|   | 1 Tbsp. lemon juice |
|   | 2 Tbsp. sugar       |
|   | 1 Tbsp. flour       |
|   | Butter (dot on top) |

Mix first 5 ingredients together. Mix sugar and flour together and sprinkle on bottom of unbaked pie shell. Pour rest of ingredients over this. Dot with butter. Add top crust. Bake at 375° for 15 minutes, then at 350° for 45 minutes.

## *Caramel Apple Crisp*

*Stephanie Collins*

### **Topping:**

1 ¼ cups all-purpose flour  
10 Tbsp. sugar  
¾ tsp. cinnamon  
¼ tsp. salt  
⅛ tsp. allspice  
⅛ tsp. nutmeg  
10 Tbsp. (1 ¼ sticks) chilled  
unsalted butter, diced

### **Filling:**

½ cup sugar  
¼ cup (½ stick) unsalted  
butter, divided  
2 Tbsp. fresh lemon juice  
½ tsp. salt  
6 Pippin or Golden Delicious  
apples, peeled, quarters,  
and cored (about 2 ¾ lbs.)  
Whipped cream

**Topping:** Whisk first 6 ingredients in medium bowl to blend. Add butter and rub with fingertips until small moist clumps form. Can be made one day ahead. Cover and chill.

**Filling:** Preheat oven to 375°. Stir sugar and butter in large skillet over medium heat until smooth sauce forms. Add lemon juice and cook, stirring, until caramel is deep brown, about 5 minutes. Mix in salt, then apples. Toss until apples are evenly coated, about 1 minute. Scrape apples and caramel into 13x9x2-inch baking dish; spread evenly. Sprinkle topping over top. Bake crisp until apples are tender, sauce is bubbling thickly, and topping is golden, about 50 minutes. Let crisp cool 15 minutes. Serve with whipping cream or ice cream.

## *Apple Dumplings*

*Traci Horany*

- |   |                             |
|---|-----------------------------|
| 2 cans crescent rolls (8 rolls in each) | 1 ½ cups sugar              |
| 2 Granny Smith apples                   | 1 tsp. cinnamon             |
| 2 sticks real butter                    | 1 (12 oz.) can Mountain Dew |

Peel apples and cut into 8 pieces each. Unroll crescent rolls and separate into triangles. Wrap each apple slice with a roll and pinch edges to seal. Place in a greased glass baking dish. Melt butter and pour over rolls. Sprinkle with sugar and cinnamon. Pour Mountain Dew over top. Bake at 350° for 30 to 45 minutes.

## *Apricot Pie or Cobbler*

*Patricia Cooper*

- |  |                       |
|--|-----------------------|
| 1 ½ cups sugar   | Juice of ½ lemon      |
| 6-8 oz. dry apricots or 10-15 fresh apricots (for cobbler, use 15-20 apricots and 2 cups sugar for small Pyrex dish) | 1 Tbsp. cornstarch    |
|  | 3 Tbsp. butter        |
|  | 1 tsp. almond extract |
|  | Dash nutmeg           |

Soak dry apricots 30 minutes, then cook with ½ cup sugar. Cook about 30 minutes. Add the rest of sugar and cornstarch, lemon, and nutmeg. Pour into unbaked pie shell. Dot with butter (sprinkle sugar with flour on bottom of crust first). Top with top crust. Bake at 350° for 1 hour.

## *Peach Cobbler*

*Patricia Cooper*

6 cups fresh peaches, peeled  
and sliced (10 to 12  
peaches)  
2 Tbsp. lemon juice  
2 Tbsp. cornstarch  
1 tsp. cinnamon  
1 ½ cups sugar  
1 stick butter

***Crust:***  
2 cups flour  
2 tsp. baking powder  
1 tsp. salt  
½ cup Crisco shortening  
½ cup milk

Put sliced peaches in a bowl and add lemon juice. Mix cornstarch, cinnamon and sugar together; pour over peaches. Stir and let set while making crust. They will make their own juice (*I sometimes add a little water to make it soupy*). Make crust and divide into two parts. Roll out first portion and line a large Pyrex dish. Pour peaches over crust. Dot with slices of butter. Roll out top layer of crust and cut into strips. Criss cross the strips on top of peaches. Mix a small amount of sugar and cinnamon together and sprinkle on top of crust. Bake at 350° for 1 hour.

***Crust:*** *I use the pie crust recipe on page 245 most of the time for my cobblers. I have also used the recipe above for my crust and put it in strips on top of the peaches (no bottom crust).*

Mix flour, baking powder and salt together in a bowl. Cut in shortening until mixture is like coarse meal. Gradually add milk, mixing with a fork until dough stays together. Roll out on floured board.

## *Grandma's Pecan Pie*

### *Grandma's Recipe*

½ cup dark Karo	1 tsp. vanilla
½ cup white Karo	1 cup pecans
1 cup sugar	1 Tbsp. flour
3 eggs, beaten	¼ tsp. salt
2 Tbsp. butter, melted	1 unbaked pie crust

Mix all ingredients and pour into pie shell. Bake at 400° for 15 minutes; then reduce heat to 350° and bake for 35 minutes.

## *Best Pecan Pie*

### *Stacy Lundy*

½ cup real butter	1 tsp. vanilla extract
1 cup sugar	¼ tsp. salt
1 cup light corn syrup	1 9-inch pie shell
4 eggs, beaten	1 ¼ cup pecan halves

Combine butter, sugar, and corn syrup in saucepan, and cook over low heat, stirring constantly, until sugar dissolves. Let cool slightly. Add eggs, vanilla, and salt to mixture. Mix well. Pour filling into unbaked pie crust and top with pecan halves. Bake at 325° for 50 to 55 minutes or until pecans look nice and toasty.

# Macadamia Fudge Torte

Stephanie Collins

## **Filling:**

1/3 cup low-fat sweetened  
condensed milk  
1/2 cup semi-sweet chocolate  
chips

2 eggs

1/3 cup chopped macadamia  
nuts

2 tsp. water

## **Cake:**

1 box devil's food cake mix  
(pudding included)  
1 1/2 tsp. cinnamon  
1/3 cup oil  
1 (16 oz.) can sliced pears in  
light syrup, drained and  
puréed

## **Sauce:**

1 jar butterscotch, caramel, and  
fudge ice cream topping  
(use 1/2 of each kind)

1/3 cup milk

Preheat oven to 350°.

**Filling:** Spray 10-inch springform pan with Pam. In saucepan, combine filling ingredients and heat over medium heat until chocolate is melted.

**Cake:** In large bowl, combine cake mix, cinnamon, and oil. Blend on low for 30 seconds or until crumbly. Purée pears in food processor. In another bowl, combine 2 1/2 cups cake mixture, puréed pears, and eggs. Beat at low speed until moistened. Beat 2 minutes at medium speed. Spread batter evenly in pan. Drop filling by spoonfuls over batter. Stir nuts and water into remaining cake mixture and sprinkle over filling. Bake at 350° for 40 to 45 minutes or until top springs back. Cool 10 minutes. Remove sides from pan and cool for 1 1/2 hours or until completely cool.

**Sauce:** In small saucepan, combine sauce ingredients and cook over medium-low heat or until well blended, stirring occasionally.

To serve, spoon 2 tablespoons warm sauce onto plate or on top of torte.

## *Banana Pudding*

*Lindsey Pilarczyk*

- |   |                             |
|---|-----------------------------|
| 3 cups milk                             | 1 (12 oz.) carton Cool Whip |
| 2 (3 oz.) pkgs. instant vanilla pudding | 1 box vanilla wafers        |
| 1 can Eagle Brand milk                  | 4-5 bananas                 |

Mix vanilla pudding and milk. Stir until pudding sets. Add Eagle Brand milk and mix well. Add Cool Whip and mix well. In large casserole dish, layer vanilla wafers and sliced bananas, pouring ½ pudding mix on top of bananas; repeat layers. *Have also added strawberries and is delicious!*

**Note:** *Can substitute low-fat/fat-free ingredients for healthier version.*

## *Bread Pudding*

*Stephanie Collins*

- |   |                                 |
|---|---------------------------------|
| 1 loaf French bread, cut into 2x2-inch pieces | <b>Bourbon Sauce:</b>           |
| 1 quart milk, heated                          | 1 (14 oz.) can Eagle Brand milk |
| 3 eggs  | ¼ cup butter                    |
| 2 cups sugar                                  | ¼-½ cup bourbon                 |
| ½ tsp. cinnamon                               | 1 tsp. vanilla                  |
| 2 Tbsp. vanilla                               |                                 |
| 3 Tbsp. butter                                |                                 |

Preheat oven to 350°. Place bread and warm milk in large bowl and soak 10 minutes. Mix together eggs, sugar, cinnamon, vanilla, and butter. Stir into bread and milk. Pour into 3-quart buttered baking dish. Bake for 45 minutes or until top is browned.

**Bourbon Sauce:** Cook milk and butter over low heat until butter melts. Remove from heat and stir in vanilla and bourbon. Spoon over pudding to serve.

## *The Best Bread Pudding*

Heather Mooty  
(From *The Pioneer Woman*)

2 eggs  
2 Tbsp. butter, melted  
2 Tbsp. vanilla  
2 ½ cups milk  
2 cups sugar  
3 ½ to 5 cups sourdough  
bread, cut into 1-inch cubes  
⅓ cup pecans, chopped finely

### **Whiskey Cream Sauce:**

½ cup sugar  
1 stick butter  
½ cup cream  
¼ cup Jack Daniels

Preheat oven to 325°. Beat together eggs, butter, vanilla, and milk. Add sugar and mix until sugar is dissolved. Arrange bread cubes tightly in a 9-inch baking dish, keeping the crust facing up around the edges and scattered within the dish. Pour liquid over the bread. Sprinkle pecans all over and bake for 55 to 70 minutes, or until crust is golden brown all over the top. While the bread pudding is baking, make the Whiskey Cream Sauce.

**Whiskey Cream Sauce:** Combine all ingredients in a saucepan. Stir constantly over low heat until mixture reaches a low boil. Pour a small amount over the individual servings of bread pudding.

## *Toffee Ice Cream Dessert*

Stephanie Collins

3 cups crushed Oreo cookies	1 (7 ½ oz. bag) toffee brickle
2 Tbsp. butter, melted	chips
½ gallon vanilla ice cream, softened	1 jar hot fudge

Combine cookie crumbs and butter with fork, and press lightly into greased 9x13-inch pan. Press with hand. Bake at 350° for 5 to 8 minutes. Let cool.

Spread ½ ice cream over crust and sprinkle with ½ brickle chips; repeat. Cover and freeze until firm. Cut into squares and heat hot fudge to pour on top.



*Mark and Freddy*

## *Homemade Vanilla Ice Cream*

*Patricia Horany Cooper*

- |   |                         |
|---|-------------------------|
| 1 quart half-and-half                             | 2 cups sugar            |
| 1 can sweetened condensed milk (Eagle Brand milk) | 2 Tbsp. vanilla extract |
| 1 can evaporated milk                             | 1 quart whole milk      |

Mix first 5 ingredients together and pour into ice cream freezer can. Add whole milk and stir (this fills can to fill line in a one-gallon can). Pack with layers of chipped ice and rock salt, and freeze in ice cream freezer until done. You will add additional ice and salt periodically while it is freezing. When ice cream is done, the freezer will start to slow down and finally stop. You can repack freezer and cover with cloth and let ice cream stand to harden (ripen).