

## MAKE IT!

### Leftover Turkey Sandwich with Holiday Jam

- |   |                              |   |                                                   |
|---|------------------------------|---|---------------------------------------------------|
| 2 | slices thick sourdough bread | 2 | tablespoons <b>American Spoon<br/>Holiday Jam</b> |
| 2 | large leaves iceberg lettuce |   |                                                   |
| 3 | slices swiss cheese          | 1 | tablespoon mayonnaise                             |
|   | leftover turkey, sliced      |   |                                                   |

Spread each slice of bread with mayo. Lay a few leaves of lettuce and a few slices of Swiss cheese on one slice of bread. Pile on leftover turkey and spoon several tablespoons of Holiday Jam on top before closing with another slice of bread.



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## MAKE IT!

### Sour Cherry Upside Down Cake

#### SERVES 8-10

- |                                                                         |                                                    |
|-------------------------------------------------------------------------|----------------------------------------------------|
| 1½ cups plus 2 tablespoons all-purpose flour                            | 2 large eggs, separated                            |
| 2½ teaspoon baking powder                                               | ¾ cup sour cream                                   |
| ½ teaspoon kosher salt                                                  | 1 teaspoon vanilla extract                         |
| 1¾ cups sugar                                                           | 2 jar <b>American Spoon® Sour Cherry Preserves</b> |
| 1½ sticks butter (6 ounces), softened, plus extra for buttering the pan |                                                    |

Heat oven to 325°F. Butter the sides and bottom of a 9" cake pan. Cut a round of parchment paper large enough to cover the bottom of the pan. Place it in the pan, using the butter hold it in place, then butter the parchment.

Place the flour, baking powder, and salt in a small bowl and stir to combine. In the bowl of a stand mixer with paddle attachment, cream the butter and sugar at medium speed until light and fluffy. Reduce the mixer speed to medium-low and add the eggs, sour cream, and vanilla. Continue mixing until all the ingredients are incorporated. Reduce the speed to low and gradually add the flour mixture. Continue mixing until all the ingredients are well blended.

Cover the bottom of the buttered cake pan with an even layer of Sour Cherry Preserves. Pour the batter over the cherries and smooth out the surface of the cake with a spatula or the back of a spoon. Place on a cookie sheet and bake until the top is golden brown and a cake tester inserted into the middle of the cake comes out clean, about 50 minutes.

Let the cake cool for 10 minutes, then loosen from the edge of the pan using a small knife. Place a wire cooling rack over top of the cake pan. Firmly holding the rack and the pan together, smoothly invert them so the pan is sitting on top of the rack. Gently lift the pan from the cake and peel back the parchment paper. If any cherries stick, just remove them from the parchment and tuck them back onto the cake. Let cool completely and serve.



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## MAKE IT!

### Holiday Jam Tart

#### SERVES 8-10

2	cups all-purpose flour	3	extra large egg yolks
½	cup sugar	2	teaspoons vanilla extract
1	teaspoon kosher salt	2	teaspoons water
10	tablespoons unsalted butter, cut into 1" squares	2	jars <b>American Spoon®</b> Holiday Jam

Heat oven to 400°F. Butter a 9" round tart pan.

Place the flour, sugar, salt, and butter in the bowl of a food processor and pulse to combine. In a separate bowl, whisk together the egg yolks and vanilla, then add to flour-butter mixture. Pulse the mixture until the dough begins to form into clumps, 5-10 seconds.

Knead the dough on a lightly floured surface to bring it together. Divide the dough into two separate balls. Place each one between two pieces of wax paper and roll dough into a large round, a little less than a ¼" thick. Transfer one round to the tart pan. Using your fingers, build the crust up around the lip of the tart pan. Wait to trim the excess dough until after the lattice top is in place. Smooth any cracks that may have formed in transferring the dough.

Add the jam to the prepared tart shell. Cut the remaining dough round into twelve ½" wide strips. Arrange half the strips evenly over the top of the pie. Weave the remaining strips through at a 90° angle. Trim strips to ½" overhang with sharp scissors. Fold the overhanging dough from the bottom crust over the lattice ends, encasing them to make a double-walled crust. Crimp as desired, making sure the crust is flush with outer edge of tart pan. Place in freezer till dough firms up, about 15 minutes.

Brush the crust with an egg wash, if desired, and bake for about 45 minutes, or until the bottom of the crust is cooked through and the pastry is nice and crispy. You may need to cover the top of your tart with foil if it is browning too quickly.

Remove from the oven and allow to cool before serving.



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## MAKE IT!

# Maple Pumpkin Caramel Cheesecake

### MAKES ABOUT 12

#### For the Crust:

- 1¾ cups graham cracker crumbs (from about 12 whole crackers)
- 3 tablespoons brown sugar
- 6 tablespoons melted butter

#### For the Cheesecake:

- 1½ pounds cream cheese, softened
- 2 jars **American Spoon® Maple Pumpkin Caramel**
- 3 eggs, plus 1 egg yolk
- ¾ cup sour cream
- Chopped hazelnuts (optional)

Combine the graham cracker crumbs, brown sugar, and melted butter in a bowl and mix well. Line the inside bottom of a 9-inch springform pan with aluminum foil, then wrap the outside of the pan with foil. Add the graham cracker mixture to the pan and press the crumbs into the bottom and up the sides of the pan. Set aside.

Heat oven to 350°F. Place the cream cheese, 1½ jars of Maple Pumpkin Caramel (reserve the remaining to garnish the cake), and sour cream into the bowl of a stand mixer. With the paddle attachment, mix at medium-low speed until smooth and thoroughly combined. Mix in the eggs and egg yolk.

Place the springform pan on a baking sheet, then pour the filling into the pan. Place the pan in the oven, then pour boiling water into the cookie sheet until it's ½" deep, making sure the water level is below the foil wrapped around the the pan. Bake until the center is just set, about 60-70 minutes.

Using a small, sharp knife, run the blade around the inside of the pan to loosen the crust. Cool the cheesecake at room temperature for at least 1 hour, the cover and chill in refrigerator for 6 hours, or overnight.

Once the cake has chilled, remove from the pan. Warm the remaining Maple Pumpkin Caramel over low heat in a small saucepan until the caramel has softened and is fluid. Pour over the top of the cheesecake, making sure the layer is even. Garnish with hazelnuts, if desired, and serve.



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