

how to make Streusel Apple Pie

INGREDIENTS

PIE	STREUSEL
<i>1 unbaked pie shell</i>	<i>1/4 c flour</i>
<i>6 - 8 apples, mixed types</i>	<i>1/2 c sugar</i>
<i>2 TB flour</i>	<i>2 tsp cinnamon</i>
<i>1 c sugar</i>	<i>4 TB butter, cubed</i>
<i>1 tsp cinnamon</i>	<i>1/2 c sliced almonds</i>
<i>1/2 c raisins</i>	

PEEL, core, and slice the apples

TOSS together apples, sugar, flour, cinnamon, and raisins

POUR filling into pie shell

CUT together butter, flour, sugar, and cinnamon until crumbly; fold in almonds to make streusel

TOP pie with streusel mixture

BAKE at 425° for 15 minutes, then reduce heat to 350° and continue baking for 35 minutes

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how to make Jackson Pie

INGREDIENTS

<i>1 c sugar</i>	<i>3 TB bourbon</i>
<i>1/4 c butter, melted</i>	<i>1 tsp vanilla extract</i>
<i>3 eggs</i>	<i>1/2 c chopped pecans</i>
<i>3/4 c light corn syrup</i>	<i>1/2 c dark chocolate chips</i>
<i>1/4 tsp salt</i>	<i>1 unbaked pie shell</i>

COMBINE butter and sugar until soft

BEAT eggs lightly

MIX all ingredients except pecans, chocolate, and shell

COVER bottom of shell with pecans and chocolate

POUR filling mixture into shell

BAKE at 375° for 40-50 minutes until set

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how to make Pumpkin Pie

INGREDIENTS

<i>1 unbaked pie shell</i>	<i>1 tsp cinnamon</i>
<i>15 oz can of pumpkin</i>	<i>1/2 tsp ginger</i>
<i>2 eggs</i>	<i>1/2 tsp cardamom</i>
<i>1 c cream</i>	<i>1/4 tsp nutmeg</i>
<i>3/4 c sugar</i>	<i>1/4 tsp allspice</i>
<i>1/2 tsp vanilla extract</i>	<i>1/2 tsp salt</i>

POKE holes lightly in the bottom of the pie crust

BAKE for 20 minutes at 375° until lightly golden

WHISK together pumpkin, eggs, cream, sugar, and spices to make filling

POUR filling into parbaked crust

BAKE pie for 50 minutes to 1 hour, until filling is set around the edges

COOL before slicing and serving

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how to make Pomegranate Chocolate Tart

INGREDIENTS

<i>4 TB butter, melted</i>	<i>1 tsp vanilla extract</i>
<i>20 chocolate cookies</i>	<i>1/4 c raspberry jam</i>
<i>9 oz dark chocolate</i>	<i>2 TB water</i>
<i>1 c cream</i>	<i>1/2 c pomegranate seeds</i>
<i>2 eggs</i>	

CRUSH cookies into small crumbs; mix with butter

PRESS cookie mixture into tart pan, covering bottom and sides. Let crust rest in fridge.

HEAT cream on low in a small saucepan; add chocolate and stir until combined. Take off heat.

BEAT together eggs and vanilla

ADD egg mix to chocolate; whisk smooth

POUR filling into crust

BAKE at 350° for 20-25 minutes until set

MIX jam and water in a saucepan; heat until thinned

SERVE by pouring glaze over tart and topping with pomegranate seeds

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JACKSON PIE



STREUSEL APPLE PIE



**POMEGRANATE
CHOCOLATE TART**



PUMPKIN PIE

