

Recipies For Food  
Lovers  
And Home Bakers

# Cake Baking

## And Much More

45 Easy Recipies  
Fantastic Desserts



*Cakes*  
*Pies*  
*Turnovers*  
*Cookies*

# Delicious Desserts

Excitement About The  
Best Dessert Recipies

Thank you for your interest in these Delicious Dessert Recipies. Feel free to share these with your family and friends. Also I bake cakes and cookies and pastry rolls. Please visit my store on [etsy.com](https://www.etsy.com).

I hope these nice desserts will be a treasury of enjoyable occasions and create fond memories for years to come.

Best Wishes,

*Kimberly*

## **"Brown Bag" French Apple Pie**

-----FOR THE PIE-----

- 1 1/2 c All-Purpose Flour
- 1/2 ts Salt
- 1/2 c Shortening
- 5 tb ICE Water
- 8 c Apples [peeled & sliced]
- 1/4 c Granulated Sugar
- 2 tb All-Purpose Flour
- 1/2 ts Nutmeg, Ground
- 2 tb Lemon Juice
- 1 ts Cinnamon, Ground

-----FOR THE TOPPING-----

- 1/2 c Granulated Sugar
- 1/2 c All-Purpose Flour
- 1/3 c Butter
- 1 lg Paper Bag
- Vanilla Ice Cream

Preheat the oven to 400 degrees.

To make the pie: 1) Combine the first measure of flour, salt and shortening using a pastry blender until the mixture resembles coarse crumbs, then stir in the water a little at a time, using a fork, and form the dough into a ball.

2) Roll out the pastry dough on a lightly floured board. Roll to an 11" or 12" diameter and fit into a 9" pie pan fluting the edges.

3) Combine the sugar, the second measure of flour, the cinnamon, the nutmeg and the lemon juice in a large bowl then toss the apple slices in the mixture and arrange them in the pie crust.

To make the topping: 4) Combine the sugar and flour in a bowl and cut in the butter using a pastry cutter then sprinkle the topping over the apple filling.

5) Place the pie in the LARGE paper bag and place the paper bag on a baking sheet and loosely fold the open end of the bag under. Bake until the apples are tender (50-60 minutes).

6) Carefully remove the pie from the bag ~ CAUTION: WATCH OUT FOR THE STEAM COMING OUT OF THE BAG!

7) Serve warm with generous portions of vanilla ice cream.

## 1,000 Calorie-A-Bite Trifle

-----FRUIT-----

- 3 Pears
- 8 oz Raspberries
- (tinned or fresh)
- 1 Passion fruit
- Dry sherry
- (1 bottle)

-----SPONGE CAKE-----

1/2 c Butter  
10 T Sugar, castor  
1 1/4 c Flour, self-raising  
2 Eggs (slightly whisked)

-----CUSTARD-----

2 Eggs  
1 pn Salt  
1 pn Nutmeg  
10 oz Double cream  
-(or use whipping cream)

-----TOPPING-----

10 oz Double cream  
Roast almonds

Peel and slice pears, drain raspberries if tinned, and scoop out passion fruit. Place fruit in large trifle bowl and add an ample quantity of sherry. Leave for twenty-four hours to soak in the refrigerator.

Preheat oven to 350 degrees F. Cream butter and sugar until light and fluffy. Add eggs and about 2 T of flour and beat. Fold in rest of flour. Bake in 7-inch square tin for 25-30 mins until brown. Let cool. Slice into fingers and arrange on top of fruit. More sherry may be added at this point.

Pour one large glass of sherry. Mix eggs and add all ingredients to small bowl. Place bowl in pan of simmering water. Stir continuously with wooden spoon, sipping sherry, until custard thickens. This takes about ten minutes. Pour custard on top of sponge. Chill in fridge. Whip cream until stiff and smooth over top of custard. Arrange almonds decoratively.

## Mother Ebert's Angel Pie

1 c Crushed pineapple  
1 c Cold water  
3/4 c Sugar  
2 1/2 T Cornstarch

Mix above ingredients and cook until thick; cool, beat 3 egg whites until stiff and fold two together. Pour into baked pie shell, top with whipped cream.

One of Grandma's recipes we all enjoyed.

## Watergate Pie

1 c Flour  
1 Cube soft margarine  
1 1/2 c Chopped walnuts  
8 oz Softened cream cheese  
1 c Powdered sugar  
16 oz Container Cool Whip  
2 sm Pkgs. instant pistachio  
    Pudding

Or any flavor desired

There are 4 layers to this recipe. Use an 8 x 12 inch baking dish. 1ST LAYER: Mix together the following ingredients: 1 cup flour, 1 cube soft margarine and 1 cup walnuts. Press in bottom of dish to make crust. Bake at 350 degrees for 15 minutes. Cool completely. 2ND LAYER: Cream cheese, powdered sugar and 1 cup Cool Whip. Mix together and spread over the crust. 3RD LAYER: Mix pistachio instant pudding mix with 3 cups of milk and spread over 2nd layer. 4TH LAYER: Spread remaining Cool Whip on top and sprinkle with fine chopped nuts. 12 servings.

## 9 Minute Fresh Fruit Pie

### INGREDIENTS:

1 (9 inch) prepared graham cracker crust  
1 cup white sugar  
5 tablespoons cornstarch  
1/8 teaspoon salt  
1 1/2 cups cold water

1 apple, cored and diced with peel  
1 banana, diced  
1 (15 ounce) can pineapple tidbits, drained  
1/4 cup chopped pecans  
1/2 teaspoon red food coloring  
1/2 teaspoon fruit preserver  
1 1/2 cups nondairy whipped topping

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**DIRECTIONS:**

In a medium saucepan combine sugar, cornstarch and salt. Pour the water into the cornstarch mixture and stir together over medium heat until it starts to boil. Continue stirring for about one minute; mixture should be thick and clear in color. Remove from heat and set aside to cool. Mix together the apple, banana, pineapple and pecans in a medium bowl. Combine fruit with cooked mixture, adding food coloring and fruit preserver; pour into graham cracker crust. Cover and refrigerate for about an hour. Serve with whipped topping; garnish with chopped pecans if desired.

## Acorn Pie

**Ingredients**

3 egg whites, beaten stiff  
1 tsp baking powder  
1 cup sugar



1 tsp vanilla  
20 soda crackers  
1 (coarsley broken)  
1/2 cup pecans, chopped

#### Directions

Beat egg whites until stiff; add baking powder and beat more. Add sugar and vanilla; beat again. Fold in crackers and pecans. Put in buttered pie plate and bake at 300 degrees for 30 minutes. Let cool and top with Cool Whip and chopped pecans.

## Agnes's Mocha Velvet Pie

8 inch baked pie shell

Filling:

1/2 cup butter

3/4 cup sugar

1 ounce unsweetened chocolate, melted

1 teaspoon vanilla

1 1/2 tablespoons instant coffee

2 eggs

1/2 cup cream, for whipping

Prepare 8-inch pastry shell. Cream butter in medium-size bowl and gradually add sugar, creaming well after each addition. Cool melted chocolate; blend into butter-sugar mixture with instant coffee and vanilla. Add eggs, one at a time, beating VERY WELL after each addition. (Use an electric beater or mixer, for you'll need to beat in each egg 5 minutes to make mixture creamy, thick, and fluffy.) Turn into baked pastry shell; chill 1 - 2 hours. Just before serving, whip cream and garnish pie

All-American Apple Pie

1/4 c Packed light brown sugar  
1/4 c Granulated sugar  
1 tb All-purpose flour  
1 ts Lemon zest; grated  
1/4 ts Ground cinnamon  
1/4 ts Ground nutmeg  
6 md Apple; prepared as directed  
1 c Raisins  
1 Pie crust (9 inch)  
1 lg Egg; beaten  
1 ts Granulated sugar

Recipe by: Healthy Meals in Minutes Preparation Time: 1:00 1. Preheat oven to 425 F. Spray a 9-inch deep-dish pie plate with vegatab cooking spray.

2. In a large bowl, combine brown sugar, granulated sugar, flour, lemon zest, cinnamon, and nutmeg. Mix well.
3. Peel, core, and thinly slice apples. Add apples to sugar mixture; sti until coated. Stir in raisins. Spoon into prepared plate.
4. Place piecrust on top of filling. Trim edges, pressing against edge of pan. Using a sharp knife, cut steam vents in piecrust. To glaze, lightly brush piecrust with beaten egg. Sprinkle with sugar.
5. Bake until piecrust is golden brown, about 35 to 40 minutes. Place on wire rack and cool for 30 minutes. Serve warm.

## All-American Apple Turnovers

2 tb Unsalted butter  
3 lg Apples (ab. 1-1//2 lbs);  
-peeled,cored & cut i  
( 3cups)  
1/2 c Apple cider or unsweetened  
--- apple juice  
2 tb Sugar  
2 ts Fresh lemon juice  
1 pn Salt  
1/4 c Unsweetened apple butter  
2 tb Dried currants (optional)  
1 ts Lemon zest; finely grated  
1/4 ts Cinnamon (optional)  
1 pn Ground cloves; (optional)  
1 pn Ground allspice; (optional)

(Use favorite pastry) These turnovers are best with at least two varieties  
Sweet spices optional. 1. Melt butter in a lg nonreactive skillet over mod.  
high heat. Add 2 c of Transfer apple mixture to a med. bowl & refrigerate,  
uncovered, till cooled 2. On a lightly floured work surface, roll out the  
pastry dough to an 18x20 Spoon the cooled apple filling on the lower half  
of each of the rounds. Lightly moisten the edges of the rounds with w  
Transfer turnovers to a heavy baking sheet & refrigerate at least 15 min. 4  
Using a sharp knife, cut 2 small slits in top of each turnover to vent steam  
Makes 10.

# Almond Macaroon Cherry Pie

## Ingredients

### FOR THE PIE

1 pie shell, 9 inch, unbaked  
21 oz cherry pie filling  
1/2 tsp cinnamon  
1/8 tsp salt (optional)  
1 tsp lemon juice

### FOR THE TOPPING

1 cup coconut  
1/2 cup almonds, sliced  
1/4 cup sugar  
1/8 tsp salt (optional)  
1/4 cup milk  
1 tbsp butter, melted  
1/4 tsp almond extract  
1 egg, beaten

## Directions

Preheat oven to 400F. Roll out pie pastry and place in 9 inch pie pan. In large bowl, combine pie filling, cinnamon, salt and lemon juice. Mix lightly. Spoon into crust-lined pie pan. Bake 20 minutes. Meanwhile, combine all topping ingredients in medium bowl and mix until blended. Remove pie from oven after 20 minutes, spread topping evenly over surface, and return pie to oven. Bake an additional 15 to 30 minutes, or until crust and topping are golden brown.

Servings: 6 servings

## Almond-Streusel Peach Pie

2 c flour  
3/4 ts Salt  
10 tb butter; chilled  
2 tb Shortening; chilled  
1 c Brown sugar  
3/4 ts Nutmeg  
1/2 c Almonds; sliced  
1 Lemon  
9 Peaches; about 3 pounds  
3 tb Cornstarch  
1/4 ts Almond extract  
2 tb Dry bread crumbs

Combine 1 cup flour and 1/2 ts. salt. Cut in 4 tb. of butter and the shortening until mixture resembles coarse meal with a few pea-sized pieces remaining. Sprinkle in 3 to 4 tb ice water, a tablespoon at a time, until dough just comes together. Gather into a disk. Wrap and chill at least 30 minutes. Combine remaining cup of flour, 1/3 cup brown sugar, 1/4 ts. salt, and 1/4 ts. nutmeg. Cut in remaining 6 tb. of butter until crumbly. Stir in almonds. Chill. On a lightly floured work surface, roll out chilled pie pastry to fit a 9" pie pan. Fit pastry into pan. Trim and flute edges. Chill. Heat oven to 475. Grate 1 ts. of lemon zest from the lemon and squeeze 1 tb. of juice. Peel peaches and slice. Combine with remaining 2/3 cup brown sugar, remaining 1/2 ts nutmeg, lemon zest and juice, cornstarch and almond extract. Sprinkle bread crumbs over bottom of pie shell and fill with peach mixture. Sprinkle almond crumb mixture on top. Bake 15 minutes. Reduce temperature to 350. Continue baking until top is browned and fruit juices are bubbling, 50 to 55 minutes. Cool completely before cutting.

## Almond-Topped Pear Pie

3 tb Cornstarch  
1/8 ts Salt  
2 tb Butter Or Regular Margarine  
1/2 ts Lemon Rind; Grated  
4 Pears; Medium, \*  
1/4 ts Ginger; Ground  
1/2 c Dark Corn Syrup; Karo  
1 ts Lemon Juice  
1 Unbaked 9-inch Pie Shell

-----ALMOND TOPPING-----

1 c Unbleached Flour  
1/4 ts Ginger; Ground  
1/2 c Almonds; Coarsely Chopped  
1/2 c Brown Sugar; Firmly Packed  
1/2 c Butter Or Regular Margarine

\* The pears should be pared and thinly sliced. There should be about 4

Combine the cornstarch, ginger and salt in a large bowl. Add the corn syrup, melted butter, lemon juice and lemon rind, stirring until smooth. Add the pears and toss until well coated with the corn syrup mixture. Arrange the mixture into the unbaked pie shell. Prepare the Almond Topping and sprinkle over the pears. Bake in a preheated 400 degree F. oven for 15 minutes, then reduce the heat to 350 degrees F. and bake an additional 30 minutes or until the topping and crust are golden brown. Cool on a wire rack. ALMOND TOPPING: Combine the flour, brown sugar, and ginger in a bowl. Cut in the butter, using a pastry blender, until crumbly. Stir in the almonds.

## Amazing Coconut Pie

2 c Milk  
3/4 c Sugar  
1/2 c Bisquick  
4 Eggs  
1/4 c Butter  
1/2 ts Vanilla  
1 c Coconut

Combine everything but coconut in blender on low for 3 minutes. Pour into pie plate, let sit for 5 min. Top with coconut. Bake at 350 for 40 minutes.



## Amazing Cookies

1 c Peanut-butter  
1 c Sugar  
1 lg Egg

Beat the egg. Mix everything together. Preheat oven to 325 degrees F.

Place blobs of cookie dough on a greased cookie sheet in the size you like, and flatten with a fork to make the traditional peanut-butter cookie pattern. Put in oven and bake for 8-10 minutes.

### NOTES:

- \* These are very simple peanut-butter cookies -- They turn out a little moist, but are yummy.
- \* These cookies are a bit moist, so don't worry about that. Don't burn them; they don't taste good when they're burnt.

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