

Wake & Bake

CONTENTS

Cookies	4
Russian Tea Cakes	5
Citrus Shortbread Cookies	6
Peppermint Meringues	7
Award Winning Soft Chocolate Chip Cookies	8
Peanut Butter Bars	9
Brooke's Best Bombshell Brownies	10
Cracked Sugar Cookies	11
Raspberry and Almond Shortbread Thumbprints . .	12
Chocolate Crinkles	13
Cranberry Pistachio Biscotti	14

Cakes	15
Icelandic Christmas Cake	16
Hungarian Chestnut Cake	17
Eggnog Cheesecake	19
Christmas Cake	20
Christmas Wreath Cake	21
Red Velvet Cake	22
Favorite Old Fashioned Gingerbread	23
Candy Cane Cheesecake	24
Too Much Chocolate Cake	26
Irish Cream Bundt Cake	27

Pies	28
Homemade Mince Pie with Crumbly Topping	29
Pecan Pie	31
Holiday Eggnog Pie	32
Buttery Cranberry Pie	33
Cranberry Mousse Pie	34
Ibby's Grasshopper Pie	35
Perfect Pumpkin Pie	36
Sweet Potato Pie	37
Buttermilk Pie	38
Brandy Alexander Pie	39

COOKIES

Russian Tea Cakes

Ingredients

36 servings **102 cals**

- » 1 cup butter
- » 1 teaspoon vanilla extract
- » 6 tablespoons confectioners' sugar
- » 2 cups all-purpose flour
- » 1 cup chopped walnuts
- » 1/3 cup confectioners' sugar for decoration

Directions

Prep	Cook	Ready In
20 m	12 m	35 m

Preheat oven to 350° F (175° C).

In a medium bowl, cream butter and vanilla until smooth. Combine the 6 tablespoons confectioners' sugar and flour; stir into the butter mixture until just blended. Mix in the chopped walnuts. Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet.

Bake for 12 minutes in the preheated oven. When cool, roll in remaining confectioners' sugar. I also like to roll mine in the sugar a second time.

Citrus Shortbread Cookies

Ingredients

24 servings **153 cals**

- » 2 cups all-purpose flour
- » ¼ teaspoon baking powder
- » ⅛ teaspoon salt
- » 1 cup butter, softened
- » ¾ cup confectioners' sugar
- » 2 teaspoons vanilla extract
- » ½ teaspoon almond extract
- » 1 tablespoon grated orange zest, or more to taste
- » 2 cups sweetened dried cranberries, chopped

Directions

Prep	Cook	Ready In
25 m	10 m	4 h 35 m

Combine flour, baking powder, and salt in a bowl; set aside. Beat the butter and confectioners' sugar with an electric mixer in a large bowl until smooth. Stir in the vanilla and almond extracts and orange zest. Mix in the flour mixture until just incorporated. Fold in the cranberries; mixing just enough to evenly combine.

Divide the dough into 2 equal portions, then roll into logs about 7 inches long. Wrap each log in wax paper or plastic wrap, and chill in the refrigerator for at least 4 hours.

Preheat an oven to 350° F (175° C).

Remove wax paper, and cut the cookie dough into ½-inch slices. Arrange the slices on a baking sheet about 1 inch apart.

Bake in the preheated oven until firm but not browned, about 10 minutes.

Peppermint Meringues

Ingredients

48 servings **13 cals**

- » 2 egg whites
- » 1/8 teaspoon salt
- » 1/8 teaspoon cream of tartar
- » 1/2 cup white sugar
- » 2 peppermint candy canes, crushed

Directions

Prep	Cook	Ready In
20 m	1 h 30 m	5 h

Preheat oven to 225° F (110° C).
Line 2 cookie sheets with foil.

In a large glass or metal mixing bowl, beat egg whites, salt, and cream of tartar to soft peaks. Gradually add sugar, continuing to beat until whites form stiff peaks. Drop by spoonfuls 1 inch apart on the prepared cookie sheets. Sprinkle crushed peppermint candy over the cookies.

Bake for 1 1/2 hours in preheated oven. Meringues should be completely dry on the inside. Do not allow them to brown. Turn off oven. Keep oven door ajar, and let meringues sit in the oven until completely cool. Loosen from foil with metal spatula. Store loosely covered in cool dry place for up to 2 months.

Tip

Parchment can be used for easier cleanup/removal from the pan.

Award Winning Soft Chocolate Chip Cookies

Ingredients

72 servings **177 cal**

- » 4 ½ cups all-purpose flour
- » 2 teaspoons baking soda
- » 2 cups butter, softened
- » 1 ½ cups packed brown sugar
- » ½ cup white sugar
- » 2 (3.4 oz) packages instant vanilla pudding mix
- » 4 eggs
- » 2 teaspoons vanilla extract
- » 4 cups semisweet chocolate chips
- » 2 cups chopped walnuts (optional)

Directions

Prep	Cook	Ready In
15 m	12 m	1 h 40 m

Preheat oven to 350° F (175° C). Sift together the flour and baking soda, set aside.

In a large bowl, cream together the butter, brown sugar, and white

sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally, stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown.

Peanut Butter Bars

Ingredients

12 servings **532 cals**

- » 1 cup butter or margarine, melted
- » 2 cups graham cracker crumbs
- » 2 cups confectioners' sugar
- » 1 cup peanut butter
- » 1 ½ cups semisweet chocolate chips
- » 4 tablespoons peanut butter

Directions

Prep	Ready In
25 m	1 h 25 m

In a medium bowl, mix together the butter or margarine, graham cracker crumbs, confectioners' sugar, and 1 cup peanut butter until well blended. Press evenly into the bottom of an ungreased 9x13 inch pan.

In a metal bowl over simmering water, or in the microwave, melt the chocolate chips with the peanut butter, stirring occasionally until smooth. Spread over the prepared crust. Refrigerate for at least one hour before cutting into squares.

Brooke’s Best Bombshell Brownies

Ingredients

24 servings 248 cal

- » 1 cup butter, melted
- » 3 cups white sugar
- » 1 tablespoon vanilla extract
- » 4 eggs
- » 1 ½ cups all-purpose flour
- » 1 cup unsweetened cocoa powder
- » 1 teaspoon salt
- » 1 cup semisweet chocolate chips

Directions

Prep	Cook	Ready In
15 m	35 m	50 m

Preheat oven to 350° F (175° C). Lightly grease a 9x13 baking dish. Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.

Sift the flour, cocoa powder, and salt in a bowl. Gradually stir flour mixture into the egg mixture until blended. Stir in the chocolate morsels. Spread the batter evenly into the prepared baking dish. Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.

Cracked Sugar Cookies

Ingredients

24 servings 163 cals

- » 1 ¼ cups white sugar
- » 1 cup butter
- » 3 egg yolks
- » 1 teaspoon vanilla extract
- » 2 ½ cups all-purpose flour
- » 1 teaspoon baking soda
- » ½ teaspoon cream of tartar

Directions

Preheat oven to 350° F (180° C).

Lightly grease 2 cookie sheets.

Cream together sugar and butter.

Beat in egg yolks and vanilla.

Add flour, baking soda, and cream of tartar. Stir.

Form dough into walnut size balls and place 2 inches apart on cookie sheet. Don't flatten. Bake 10 to 11 minutes, until tops are cracked and just turning color.

Raspberry and Almond Shortbread Thumbprints

Ingredients

36 servings **104 cal**

- » 1 cup butter, softened
- » $\frac{2}{3}$ cup white sugar
- » $\frac{1}{2}$ teaspoon almond extract
- » 2 cups all-purpose flour
- » $\frac{1}{2}$ cup seedless raspberry jam
- » $\frac{1}{2}$ cup confectioners' sugar
- » $\frac{3}{4}$ teaspoon almond extract
- » 1 teaspoon milk

Directions

Prep	Cook	Ready In
30 m	18 m	1 h 15 m

Preheat oven to 350° F (175° C).

In a medium bowl, cream together butter and white sugar until smooth. Mix in $\frac{1}{2}$ teaspoon almond extract. Mix in flour until dough comes together. Roll dough into 1 $\frac{1}{2}$ inch balls, and place on ungreased cookie sheets. Make a

small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet.

In a medium bowl, mix together the confectioners' sugar, $\frac{3}{4}$ teaspoon almond extract, and milk until smooth. Drizzle lightly over warm cookies.

Chocolate Crinkles

Ingredients

72 servings **58 cal**

- » 1 cup unsweetened cocoa powder
- » 2 cups white sugar
- » ½ cup vegetable oil
- » 4 eggs
- » 2 teaspoons vanilla extract
- » 2 cups all-purpose flour
- » 2 teaspoons baking powder
- » ½ teaspoon salt
- » ½ cup confectioners' sugar

Directions

Prep	Cook	Ready In
20 m	12 m	5 h

In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours.

Preheat oven to 350° F (175° C). Line cookie sheets with parchment paper. Roll dough into one inch balls. I like to use a number 50 size scoop. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets.

Bake in preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a minute before transferring to wire racks to cool.

Cranberry Pistachio Biscotti

Ingredients

36 servings **92 cals**

- » ¼ cup light olive oil
- » ¾ cup white sugar
- » 2 teaspoons vanilla extract
- » ½ teaspoon almond extract
- » 2 eggs
- » 1 ¾ cups all-purpose flour
- » ¼ teaspoon salt
- » 1 teaspoon baking powder
- » ½ cup dried cranberries
- » 1 ½ cups pistachio nuts

Directions

Prep	Cook	Ready In
25 m	45 m	1 h 20 m

Preheat the oven to 300° F (150° C). In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand. Divide dough in half. Form two logs (12x2 inches) on a cookie

sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily. Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275° F (135° C). Cut logs on diagonal into ¾ inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.

CAKES

Icelandic Christmas Cake

Ingredients

15 servings 240 cals

- » 1 cup white sugar
- » $\frac{3}{4}$ cup butter
- » 2 eggs
- » 2 $\frac{1}{2}$ cups all-purpose flour
- » 2 teaspoons baking powder
- » $\frac{3}{4}$ cup milk
- » $\frac{1}{2}$ cup raisins
- » $\frac{1}{2}$ teaspoon lemon extract
- » $\frac{1}{2}$ teaspoon cardamom flavored extract

Directions

Preheat oven to 350° F (175° C).

Grease one 11 inch loaf pan.

Cream the butter or margarine and the sugar until light and fluffy. Add the eggs one at time beating well after each one. Stir in the milk, lemon and cardamom flavorings. Stir in the flour and the baking powder.

Sift a little flour over the raisins then stir them into the batter. Pour the batter into the prepared pan.

Bake at 350° F (175° C) for 55 to 60 minutes.

Hungarian Chestnut Cake

Ingredients

12 servings 528 cal

- » ¾ pound whole chestnuts, drained
- » ½ cup unsalted butter
- » 4 tablespoons dark rum
- » 10 (1 oz) squares bittersweet chocolate, chopped
- » 6 eggs
- » ¼ teaspoon salt
- » ½ cup white sugar
- » 6 (1 oz) squares bittersweet chocolate, chopped
- » ½ cup heavy cream
- » 1 tablespoon dark rum
- » 8 marrons glaces (candied chestnuts)
- » 1 cup heavy cream, chilled
- » 2 tablespoons white sugar
- » 1 tablespoon dark rum
- » ¾ cup chopped marrons glace (candied chestnuts)

Directions

Preheat oven to 350° F (175° C). Line the bottom of a greased 9-inch springform pan with parchment paper. Then grease the parchment paper.

Separate the eggs.

In a food processor puree the chestnuts with the butter and the rum, scraping down the sides, until the mixture is smooth. Add the melted bittersweet chocolate and blend the mixture until it is combined well. With the motor running, add the yolks, 1 at a time, and transfer the mixture to a large bowl.

In a bowl with an electric mixer beat the whites with the salt until they hold soft peaks, add the sugar, a little at a time, beating, and beat the meringue until it holds stiff peaks.

Whisk about one fourth of the

meringue into the chocolate mixture to lighten it and fold in the remaining meringue gently but thoroughly. Pour the batter into the prepared pan and smooth the top.

Bake the cake in the middle of a 350° F (175° C) oven for 45 to 55 minutes, or until a tester comes out with crumbs adhering to it and the top is cracked. Let the cake cool in the pan on a rack for 5 minutes, remove the side of the pan, and invert the cake onto another rack. Remove the bottom of the pan, invert the torte onto a rack, and let it cool completely. (The cake will fall as it cools.)

To Make Glaze: Put 6 ozs of the finely chopped chocolate in a small bowl, in a saucepan bring ½ cup of the cream to a boil, and pour it over the chocolate. Stir the mixture until the chocolate is melted and the glaze is smooth

and stir in 1 tablespoon of the rum. Dip each candied chestnut halfway into the glaze to coat it partially, transfer the chestnuts to a foil-covered tray, and let them set.

Invert the cake onto a rack set on wax paper, pour the glaze over it, smoothing the glaze with a spatula and letting the excess drip down the side, and let the cake stand for 2 hours, or until the glaze is set. Transfer the cake carefully to a serving plate and garnish it with the coated chestnuts.

Make the whipped cream just before serving the cake: In a chilled bowl with chilled beaters beat the 1 cup heavy cream until it holds soft peaks, beat in the 2 tablespoons sugar and the 1 tablespoon rum, and beat the mixture until it holds stiff peaks. Fold in the chopped candied chestnuts. Serve the cake with the whipped cream.

Eggnog Cheesecake

Ingredients

16 servings **277 cal**

- » 1 cup graham cracker crumbs
- » 2 tablespoons white sugar
- » 3 tablespoons melted butter
- » 3 (8 oz) packages cream cheese, softened
- » 1 cup white sugar
- » 3 tablespoons all-purpose flour
- » $\frac{3}{4}$ cup eggnog
- » 2 eggs
- » 2 tablespoons rum
- » 1 pinch ground nutmeg

Directions

Prep	Cook	Ready In
30 m	55 m	1 h 25 m

Preheat oven to 325° F (165° C).

In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.

Bake in preheated oven for 10 minutes. Place on a wire rack to cool.

Preheat oven to 425° F (220° C).

In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.

Bake in preheated oven for 10 minutes.

Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.

Christmas Cake

Ingredients

16 servings 645 cal

- » 2 (8 oz) containers candied cherries
- » 1 (8 oz) container candied mixed citrus peel
- » 2 cups raisins
- » 1 cup dried currants
- » 1 cup dates, pitted and chopped
- » 2 (2.25 oz) packages blanched slivered almonds
- » ½ cup brandy
- » ½ cup all-purpose flour
- » 2 cups all-purpose flour
- » ½ teaspoon baking soda
- » 1 teaspoon ground cloves
- » 1 teaspoon ground allspice
- » 1 teaspoon ground cinnamon
- » ½ teaspoon salt
- » 1 cup butter
- » 2 cups packed brown sugar
- » 6 eggs
- » ¾ cup molasses
- » ¾ cup apple juice

Directions

Prep	Cook	Ready In
30 m	3 h 30 m	6 h

In a medium bowl, combine cherries, citrus peel, raisins, currants, dates, and almonds. Stir in brandy; let stand 2 hours, or overnight. Dredge soaked fruit with ½ cup flour.

Preheat oven to 275° F (135° C). Grease an 8x8x3 inch fruit cake pan, line with parchment paper, and grease again. In a small bowl, mix together 2 cups flour, baking soda, cloves, allspice, cinnamon, and salt; set aside.

In a large bowl, cream butter until light. Gradually blend in brown

sugar and eggs. Mix together molasses and apple juice. Beat into butter mixture alternately with flour mixture, making 4 dry and 3 liquid additions. Fold in floured fruit. Turn batter into prepared pan.

Bake in preheated oven for 3 to 3 ½ hours, or until a toothpick inserted into the center of cake comes out clean. Remove from pan, and lift off paper. Cool cake completely, then wrap loosely in waxed paper. Store in an airtight container.

Christmas Wreath Cake

Ingredients

16 servings **413 cal**

- » 1 ½ cups raisins
- » 1 cup red and green candied cherries
- » ¾ cup dates, pitted and chopped
- » ¾ cup candied pineapple, diced
- » ¾ cup chopped walnuts
- » ½ cup flaked coconut
- » 3 cups all-purpose flour
- » 1 teaspoon baking powder
- » ½ teaspoon salt
- » 1 cup butter
- » 1 ¼ cups white sugar
- » 1 teaspoon lemon zest
- » 4 eggs
- » 2 teaspoons lemon juice

Directions

Prep	Cook	Ready In
30 m	2 h	3 h 30 m

Preheat oven to 300° F (150° C).
Line a tube pan with 2 layers of brown paper or parchment, and grease well.

In a large bowl, whisk together flour, baking powder, and salt. Mix in raisins, dates, cherries, pineapple, walnuts, and coconut. Stir until all fruit is coated.

In another large bowl, cream the butter with the white sugar. Add lemon rind, lemon juice, and eggs; mix well. Stir in fruit mixture. Spread batter into prepared pan. Bake for 2 hours or until a tester comes out clean. Cool completely on a wire rack.

Cook's Note

You may substitute pecans or almonds for the walnuts, or use mixed chopped nuts.

Red Velvet Cake

Ingredients

12 servings **513 cals**

Cake:

- » ½ cup shortening
- » 1 ½ cups white sugar
- » 2 eggs
- » 2 tablespoons cocoa
- » 4 tablespoons red food coloring
- » 1 teaspoon salt
- » 1 teaspoon vanilla extract
- » 1 cup buttermilk
- » 2 ½ cups sifted all-purpose flour
- » 1 ½ teaspoons baking soda
- » 1 tablespoon distilled white vinegar

Icing:

- » 5 tablespoons all-purpose flour
- » 1 cup milk
- » 1 cup white sugar
- » 1 cup butter, room temperature
- » 1 teaspoon vanilla extract

Directions

Prep	Cook	Ready In
25 m	30 m	2 h 25 m

Preheat oven to 350° F (175° C). Grease two 9-inch round pans.

Beat shortening and 1 ½ cups sugar until very light and fluffy. Add eggs and beat well.

Make a paste of cocoa and red food coloring; add to creamed mixture. Mix salt, 1 teaspoon vanilla, and buttermilk together. Add the flour to the batter, alternating with the buttermilk mixture, mixing just until incorporated. Mix soda and vinegar and gently fold into cake

batter. Don't beat or stir the batter after this point.

Pour batter into prepared pans. Bake in preheated oven until a tester inserted into the cake comes out clean, about 30 minutes. Cool cakes completely on wire rack.

To Make Icing: Cook 5 tablespoons flour and milk over low heat till thick, stirring constantly. Let cool completely! While mixture is cooling, beat 1 cup sugar, butter, and 1 teaspoon vanilla until light and fluffy. Add cooled flour mixture and beat until frosting is a good spreading consistency. Frost cake layers when completely cool.

Favorite Old Fashioned Gingerbread

Ingredients

9 servings

375 cals

- » ½ cup white sugar
- » ½ cup butter
- » 1 egg
- » 1 cup molasses
- » 2 ½ cups all-purpose flour
- » 1 ½ teaspoons baking soda
- » 1 teaspoon ground cinnamon
- » 1 teaspoon ground ginger
- » ½ teaspoon ground cloves
- » ½ teaspoon salt
- » 1 cup hot water

Directions

Prep
25 m

Cook
1 h

Ready In
1 h 45 m

Preheat oven to 350° F (175° C).

Grease and flour a 9-inch square pan.

In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.

In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan.

Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean. Allow to cool in pan before serving.

Candy Cane Cheesecake

Ingredients

12 servings **545 cal**

- » 1 cup chocolate cookie crumbs
- » 3 tablespoons white sugar
- » ¼ cup butter, melted
- » 4 (8 oz) packages cream cheese, softened
- » 2 tablespoons all-purpose flour
- » ¼ teaspoon salt
- » 1 ¾ cups white sugar
- » ½ cup sour cream
- » 2 ½ teaspoons vanilla extract, divided
- » 3 eggs
- » ½ teaspoon peppermint extract
- » 2 dashes red food coloring
- » ½ cup crushed peppermint candies

Directions

Prep	1 h 10 m	40m
30 m	Ready In	
Cook	1d 2h	

Preheat oven to 400° F (200° C). Lightly grease a 9-inch springform pan.

Combine the cookie crumbs and 3 tablespoons sugar in a bowl. Drizzle the melted butter into the mixture while stirring until evenly moistened. Press the mixture into the bottom of the prepared pan.

Bake in preheated oven until set, about 10 minutes; set aside to cool. Reduce oven temperature to 300° F (150° C).

Combine the cream cheese, flour, and salt in a large bowl. Beat with an electric hand mixer on lowest speed until smooth and fluffy. Add the 1 ¾ cup sugar, sour cream, and 1 ½ teaspoon vanilla and beat until

incorporated. Stir in the eggs one at a time, stopping and scraping down the sides of the bowl between each one.

Divide the mixture evenly into two separate bowls. In one bowl, stir in 1 teaspoon vanilla. In the other bowl, add the peppermint extract and the red food coloring and mix until you get a reddish-pink color. Add more coloring as needed. Alternate layers of 1 cup each of the white and pink onto the cooled crust until all the filling is used.

Bake in the preheated oven until the filling is mostly set. The center will jiggle slightly when the pan is shaken and the edges will be slightly puffed, 60 to 70 minutes.

Sprinkle the crushed candies evenly over the cheesecake and gently press into the top. Allow to cool on a rack to room temperature. Cover loosely and refrigerate overnight before serving.

Too Much Chocolate Cake

Ingredients

12 servings 600 cals

- » 1 (18.25 oz) package devil's food cake mix
- » 1 (5.9 oz) package instant chocolate pudding mix
- » 1 cup sour cream
- » 1 cup vegetable oil
- » 4 eggs
- » ½ cup warm water
- » 2 cups semisweet chocolate chips

Directions

Preheat oven to 350° F (175° C).

In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well greased 12 cup bundt pan.

Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.

Irish Cream Bundt Cake

Ingredients

12 servings 590 cal

- » 1 cup chopped pecans
- » 1 (18.25 oz) package yellow cake mix
- » 1 (3.4 oz) package instant vanilla pudding mix
- » 4 eggs
- » ¼ cup water
- » ½ cup vegetable oil
- » ¾ cup Irish cream liqueur
- » ½ cup butter
- » ¼ cup water
- » 1 cup white sugar
- » ¼ cup Irish cream liqueur

Directions

Prep	Cook	Ready In
15 m	1 h	1 h 30 m

Preheat oven to 325° F (165° C). Grease and flour a 10 inch Bundt pan. Sprinkle chopped nuts evenly over bottom of pan.

In a large bowl, combine cake mix and pudding mix. Mix in eggs, ¼ cup water, ½ cup oil and ¾ cup Irish cream liqueur. Beat for 5 minutes at high speed. Pour batter over nuts in pan.

Bake in the preheated oven for

60 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then invert onto the serving dish. Prick top and sides of cake. Spoon glaze over top and brush onto sides of cake. Allow to absorb glaze repeat until all glaze is used up.

To make the glaze: In a saucepan, combine butter, ¼ cup water and 1 cup sugar. Bring to a boil and continue boiling for 5 minutes, stirring constantly. Remove from heat and stir in ¼ cup Irish cream.

PIES

Homemade Mince Pie with Crumbly Topping

Ingredients

8 servings

559 cal

- » 1/2 cup cold butter
- » 1 1/2 cups all-purpose flour
- » 1/2 teaspoon salt
- » 1/2 cup cold water
- » 1 1/2 cups raisins
- » 5 apples - peeled, cored and chopped
- » 2 tablespoons finely chopped
- grapefruit peel without white layer
- » 1/3 cup orange juice
- » 1/2 cup apple cider
- » 3/4 cup white sugar
- » 1/2 teaspoon ground cinnamon
- » 1/4 teaspoon ground cloves
- » 1/2 graham cracker, crushed
- » 1/3 cup white sugar
- » 3/4 cup all-purpose flour
- » 6 tablespoons butter
- » 1/2 graham cracker, crushed

Directions

Prep	Cook	Ready In
30 m	1 h	2 h 30 m

Preheat oven to 425° F (220° C).

In a bowl, mix together 1/2 cup of cold butter with 1 1/2 cups flour and the salt with a fork until the mixture is very crumbly. Mix in water, a tablespoon at a time, just until the mixture holds together. Mix again with a fork, then turn out onto a floured pastry cloth. Pat the dough out into a round piece, and roll out into a 10-inch circle. Invert a 9-inch pie dish onto the dough. Flip the dough over, and peel from the pastry cloth; adjust the crust into the plate if necessary. Fold the dough over the edge of the pie dish. Set the crust aside.

Combine the raisins, apples, grape-

fruit peel, orange juice, and apple cider in a saucepan, and bring to a simmer over medium heat. Cook, stirring occasionally, until the apple pieces are soft, about 15 minutes. Stir in 3/4 cup of sugar, the cinnamon, cloves, and half a crushed graham cracker, and mix well.

Mix together 1/3 cup of sugar, 3/4 cup of flour, 6 tablespoons of butter, and half a crushed graham cracker in a bowl, stirring until the mixture looks like fine crumbs. Pour the mince filling into the prepared pie crust, and sprinkle evenly with the streusel topping.

Bake in the preheated oven for 15 minutes, and reduce oven temperature to 350° F (175° C); bake until the topping is lightly browned, about 30 more minutes. Allow to cool before serving.

Pecan Pie

Ingredients

8 servings **363 cals**

- » 1 (9 inch) pie shell
- » $\frac{3}{4}$ cup white sugar
- » $\frac{3}{4}$ cup light corn syrup
- » 3 eggs, beaten
- » 1 teaspoon vanilla extract
- » 1 pinch salt
- » 1 cup chopped pecans

Directions

Preheat oven to 350° F (175° C).

Prick pastry shell in several places with a fork and bake in preheated oven for 5 minutes. Remove and allow to cool.

In a large bowl, combine sugar, corn syrup, eggs, vanilla, salt, and pecans. Mix well, then pour into pie shell.

Bake in preheated oven for 45 minutes. Check after 30 minutes; if crust is getting too brown, cover edges with aluminum foil. When done, pie will be a little loose in center, but will set as it cools; do not overbake.

Holiday Eggnog Pie

Ingredients

8 servings **411 cals**

- » 1 ¼ cups white sugar
- » ¼ cup all-purpose flour
- » 2 cups eggnog
- » 3 eggs, beaten
- » 1 teaspoon vanilla extract
- » ¼ cup unsalted butter, melted and cooled slightly
- » 1 (9 inch) prepared, unbaked pie crust, thawed

Directions

Prep	Cook	Ready In
15 m	35 m	1 h 50 m

Preheat oven to 350° F (175° C).

Mix the sugar and flour together in a mixing bowl. Beat in the eggnog, eggs, and vanilla to make a smooth mixture. Stir in the butter. Pour into the prepared pie crust.

Bake in preheated oven until the custard is set, 35 to 40 minutes. Cool before serving.

Buttery Cranberry Pie

Ingredients

8 servings **422 cals**

- » 1 recipe pastry for a 9 inch double crust pie
- » 1 ½ cups white sugar
- » ⅓ cup all-purpose flour
- » ¼ teaspoon salt
- » ½ cup water
- » 1 (12 oz) package fresh cranberries
- » ¼ cup lemon juice
- » 1 dash ground cinnamon
- » 2 teaspoons butter

Directions

Prep	Cook	Ready In
20 m	40 m	1 h

Bake in the preheated oven for 40 minutes, or until crust is golden brown

Preheat oven to 425° F (220° C.)

In a saucepan, combine sugar, flour, salt and water. Bring to a boil and cook, stirring constantly until thick and smooth. Add berries, lemon juice and cinnamon. Cook 5 minutes until mixture is thick and berries pop. Remove from heat and stir in butter.

Roll one ball of dough out to fit a 9 inch pie plate. Place bottom crust in pie plate. Spoon in filling. Roll out top crust and cut into strips for lattice. Place lattice strips on top and seal edges.

Cranberry Mousse Pie

Ingredients

8 servings **306 cals**

- » 1 cup cranberry juice
- » 1 (3 oz) package cranberry flavored Jell-O® mix
- » 1 (16 oz) can jellied cranberry sauce
- » 2 cups frozen whipped topping, thawed
- » 1 (9 inch) pie shell, baked

Directions

Prep	10 m	55m
15 m	Ready In	
Cook	1d 2h	

In a saucepan over medium heat, bring the cranberry juice to a boil. Remove from heat, add gelatin and stir until dissolved.

In a mixing bowl, beat the cranberry sauce for 1 minute. Add gelatin mixture and stir until well mixed. Chill in refrigerator for 2 ½ hours or until thickened, but not set.

Remove from fridge and fold in whipped topping until mixture is thoroughly blended. Spoon into pie shell and chill until firm.

Cook's Note

You can skip the pie crust and spoon the filling into dessert bowls, if you prefer.

Ibby's Grasshopper Pie

Ingredients

8 servings

311 cal

- » 16 chocolate wafer cookies, crushed
- » 4 tablespoons butter, melted
- » $\frac{3}{4}$ cup milk, warmed
- » 24 large marshmallows
- » $\frac{1}{4}$ cup creme de menthe liqueur
- » 2 tablespoons white creme de cacao
- » 1 cup whipping cream, whipped
- » 1 cup whipped cream for garnish (optional)

Directions

Prep
20 m

Ready In
5 h 20 m

Mix chocolate cookie crumbs and melted butter. Pat into the bottom and sides of 9- or 10-inch pie dish. Refrigerate at least one hour.

In a saucepan, melt marshmallows in milk over medium heat. Remove

from heat and cool to room temperature. Add the creme de menthe and creme de cacao and mix well. Fold in the whipped cream. Pour the filling into the chilled pie shell and freeze until firm, at least 4 hours.

Slice the pie and add an additional dollop of whipped cream for serving, if desired.

Perfect Pumpkin Pie

Ingredients

8 servings **379 cals**

- » 1 (15 oz) can pumpkin
- » 1 (14 oz) can EAGLE BRAND® Sweetened Condensed Milk
- » 2 large eggs
- » 1 teaspoon ground cinnamon
- » ½ teaspoon ground ginger
- » ½ teaspoon ground nutmeg
- » ½ teaspoon salt
- » 1 (9 inch) unbaked pie crust

Directions

Prep	Cook	Ready In
5 m	55 m	1 h 10 m

Preheat oven to 425° F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.

Reduce oven temperature to 350° F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.

Sweet Potato Pie

Ingredients

8 servings **389 cals**

- » 1 (1 pound) sweet potato
- » ½ cup butter, softened
- » 1 cup white sugar
- » ½ cup milk
- » 2 eggs
- » ½ teaspoon ground nutmeg
- » ½ teaspoon ground cinnamon
- » 1 teaspoon vanilla extract
- » 1 (9 inch) unbaked pie crust

Directions

Prep	Cook	Ready In
30 m	1 h 50 m	2 h 20 m

Boil sweet potato whole in skin for 40 to 50 minutes, or until done.

Run cold water over the sweet potato, and remove the skin.

Break apart sweet potato in a bowl. Add butter, and mix well with

mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.

Bake at 350° F (175° C) for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a souffle, and then will sink down as it cools.

Buttermilk Pie

Ingredients

8 servings **462 cals**

- » ½ cup margarine, softened
- » 2 cups white sugar
- » 3 tablespoons all-purpose flour
- » ¼ teaspoon salt
- » 3 eggs
- » 1 cup buttermilk
- » 1 teaspoon vanilla extract
- » 1 (9 inch) deep dish pie crust

Directions

Prep	Cook	Ready In
10 m	1 h	1 h 15 m

Preheat oven to 400° F (200° C.)

In a large bowl, cream margarine and sugar. Beat in flour and salt. Blend in the eggs. Stir in the buttermilk and vanilla. Pour into pie shell.

Bake in the preheated oven for 15 minutes, then reduce temperature to 325° F (165° C) and bake 45 minutes, or until filling is set.

Brandy Alexander Pie

Ingredients

8 servings **452 cals**

- » 1 (9 inch) prepared graham cracker crust
- » 1 (.25 oz) package unflavored gelatin
- » ½ cup cold water
- » ⅔ cup white sugar
- » ⅛ teaspoon salt
- » ¼ cup cognac
- » 3 egg yolks
- » ¼ cup creme de cacao
- » 3 egg whites
- » 2 cups whipping cream

Directions

Prep	Cook	Ready In
1 h	10 m	2 h 10 m

Preheat oven to 350° F (175° C).
Bake crust in oven for 10 minutes;
set aside.

In a saucepan, allow gelatin to
soften in cold water. Add ⅓ cup
sugar, salt, and beaten egg yolks;
blend together. Heat over low heat
stirring until gelatin dissolves and
mixture coats spoon. Do not bring
to a boil.

Remove from heat, stir in cognac
and creme de cacao. Chill until
mixture thickens.

In a mixing bowl, beat egg whites
until stiff; while beating, slowly
add rest of sugar. Fold egg white
and sugar mixture into the thick-
ened filling.

Whip the heavy cream and gen-
tly fold half of it into the cognac
mixture. Pour into graham cracker
crust; cover and refrigerate for
an hour. Garnish with remaining
whipped cream and chocolate
curls.

