



DREAM DINNERS®

THE ORIGINAL MEAL KIT COMPANY™

Holiday

**RECIPE
BOOK**

DESSERT EDITION



DREAM DINNERS®

THE ORIGINAL MEAL KIT COMPANY™

Flaky Butter Pie Crust

Ingredients:

- 2 1/2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon kosher salt
- 2 sticks unsalted butter
(cubed and chilled)
- 1/2 cup ice water



Directions:

In a food processor, pulse the flour with the granulated sugar and salt to mix. Add the butter and pulse in 1-second bursts until the mixture resembles a coarse meal. Drizzle the ice water on top and pulse in 1-second bursts until the dough just starts to come together. Turn the dough out onto a work surface, gather any crumbs, and pat into 2 disks. Wrap the disks in plastic and refrigerate until chilled, about 45 minutes.

Best pies for the crust:

- Fruit-filled pies, often with top and bottom crust like apple or Fruits of the Forest.
- Quiches and savory pies.
- Custard filled pies

DREAM DINNERS®

THE ORIGINAL MEAL KIT COMPANY™

The Crumble Pie Crust

Ingredients:

10 $\frac{2}{3}$ ounces/300 grams
shortbread cookies (two 5
1/3-ounce packages)

3 tablespoons granulated
sugar

1 tablespoon all-purpose flour

$\frac{1}{4}$ teaspoon kosher salt

$\frac{1}{4}$ cup/55 grams unsalted
butter, melted



Directions:

Prepare crust: Heat oven to 350 degrees. Combine shortbread cookies, sugar, flour, and salt in a food processor and blend until you have fine crumbs. Transfer crumbs to a medium mixing bowl. Add butter and mix with a fork until crumbs are evenly moistened. Tip crumbs into a standard 9-inch pie plate and press them in an even layer on the bottom and up the sides of the plate. Bake until golden brown and set, 15 to 20 minutes. Transfer to a rack to cool completely. Best pies for the crust: cream pies like banana, chocolate, and coconut.

The Shortbread Pie Crust

Ingredients:

1 cup (130 grams) all-purpose flour
1/8 teaspoon salt
1/3 cup (35 grams) confectioners sugar (powdered or icing sugar)
1/2 cup (113 grams) cold unsalted butter, cut into small chunks



Directions:

In your food processor, place the flour, sugar, and salt and process to combine. Add the cold butter and pulse until the pastry starts to come together and form clumps. Transfer the pastry to the prepared pan and, using your fingertips, evenly press the pastry onto the bottom and up the sides of the pan. (Can use the back of a spoon to smooth the surface of the pastry.)

Gently pierce the bottom of the crust with the tines of a fork. (This will prevent the pastry crust from puffing up while it bakes.) Cover and place the pastry crust in the freezer for 15 minutes to chill. (This will help prevent the crust from shrinking while it bakes.)

Best pies for the crust: fruit tarts, custard-filled pies.

DREAM DINNERS®

THE ORIGINAL MEAL KIT COMPANY™

Cinnamon Apple Cake

Ingredients:

- Nonstick cooking spray
- 3 cups all-purpose flour
- 1 cup dark brown sugar, packed
- 1 cup granulated sugar
- $\frac{3}{4}$ cup canola oil*
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground ginger
- 4 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 Granny Smith apples, peeled and sliced into bite-sized pieces
- 1 cup buttermilk
- $\frac{1}{4}$ cup nonfat egg substitute*



Directions:

- Preheat the oven to 350° F.
- Spray one 9x13-inch baking dish with nonstick cooking spray.
- In a large bowl, combine the flour, brown sugar, granulated sugar, oil, salt, ginger and half of the cinnamon.
- Transfer $1\frac{1}{2}$ cups of this mixture to a small bowl and add the remaining cinnamon to it. Stir until incorporated. Set aside for the topping. Add the baking soda, baking powder, apples, buttermilk, and egg substitute to the remaining flour mixture, stirring until just combined. Do not over mix. Pour into the prepared baking dish and sprinkle the reserved topping over the apple mixture. Bake for $1\frac{1}{2}$ hours or until the cake is set and the topping is golden brown. Serve warm or at room temperature.