



PBJ STREUSEL MUFFINS

CREDIT: REE DRUMMOND

“Basically, I’m out to figure out how many thousands of ways I can top an English muffin. You can go the tuna melt route, the mini apple pie route, the apple peanut butter delight route, and lots of other routes. And avenues. And directions. This is probably the simplest route: Peanut butter and jelly with a nice streusel topping.”

DIRECTIONS

1. Preheat the oven to 325 degrees.
2. In a bowl, use a pastry cutter to cut together the butter, flour, brown sugar, oats, and salt until the mixture is slightly crumbly.
3. Sprinkle in a couple of tablespoons of water if it seems too dry.
4. Peel and core the apples. Slice into 1/2-inch thick wedges. Toss all of the apples with 1/4 cup of the sugar, place in a colander set over a large bowl and allow to drain for 1 1/2 hours.
5. Split the muffins and spread on a thin layer of peanut butter, followed by jelly.
6. Sprinkle the streusel topping evenly over the 8 muffins and pop it in the oven for 10 minutes.
7. Turn up the heat to 350 and bake for another couple of minutes or until slightly golden on top.

Prep time: 5 Minutes
Difficulty Easy
Cook time: 12 Minutes
Servings: 8 Servings

INGREDIENTS

- 1/2 stick Cold Salted Butter
- 1/2 cup Flour
- 1/2 cup Brown Sugar
- 2 Tablespoons Oats (Quick Or Old-fashioned)
- Dash Of Salt
- 4 Whole Whole Wheat English Muffins
- 1/4 Cup Peanut Butter
- 1/4 Cup Jelly Or Jam Of Your Choice



SUGAR APPLE PIE

CREDIT: ALTON BROWN

"You know how apple pie can be liquid-y and soggy? Not this one! The secret? Tapioca flour. It simultaneously absorbs the moisture and lends to a gooey, more stable filling. Mmm."

DIRECTIONS

FOR THE CRUST:

1. Place the butter, shortening and applejack into the refrigerator for 1 hour.
2. In the bowl of a food processor, combine the flour, salt and sugar by pulsing 3 to 4 times. Add the butter and pulse 5 to 6 times until the texture looks mealy. Add the shortening and pulse another 3 to 4 times
3. Remove the lid of the food processor and sprinkle in 5 tablespoons of the applejack. Replace the lid and pulse 5 times. Add more applejack as needed, and pulse again until the mixture holds together when

FOR THE FILLING:

4. Peel and core the apples. Slice into 1/2-inch thick wedges. Toss all of the apples with 1/4 cup of the sugar, place in a colander set over a large bowl and allow to drain for 1 1/2 hours.
5. Transfer the drained liquid to a small saucepan, place over medium heat and reduce to 2 tablespoons.

FOR ASSEMBLING AND BAKING THE PIE:

6. Preheat oven to 425 degrees F.
7. Remove one disk of dough from the refrigerator. Place the dough onto a lightly floured piece of waxed paper. Lightly sprinkle the top of the dough with flour and roll out into a 12-inch circle. Place into a 9 1/2 to 10-inch tart pan that is 2-inches deep. Gently press the dough into the sides of the pan, crimping and trimming the edges as necessary. Set a pie bird in the center of the bottom of the pan.
8. Place the apples into the unbaked pie shell in concentric circles starting around the edges, working towards the center and forming a slight mound in the center of the pie. Pour over any liquid that remains in the bowl. Roll out the second pie dough as the first. Place this dough over the apples, pressing the pie bird through the top crust. Press together the edges of the dough around the rim of the pie. Brush the top crust with the reduced juice everywhere except around the edge of pie. Trim any excess dough. Place the pie on a half sheet pan lined with parchment paper and bake on the floor** of the oven for 30 minutes. Transfer to the lower rack of the oven and continue to bake another 20 minutes or until the apples are cooked through but not mushy. Remove to a rack and cool a minimum of 4 hours or until almost room temperature.

COOK'S NOTE

****If you're using an electric oven with coils on the bottom of the oven, place the pie on the sheet pan on the lowest rack over the coils, NOT directly on top of them.**

LEVEL:INTERMEDIATE

Total: 7 hr 45 min

Prep: 1 hr

Inactive: 6 hr

Cook: 45 min

Yield: 10 servings

INGREDIENTS

FOR THE CRUST:

- 6 ounces unsalted butter, cut into 1/2-inch pieces
- 2 ounces vegetable shortening, cut into 1/2-inch pieces
- 5-7 tablespoons applejack
- 12 ounces all-purpose flour, approximately 2 3/4 cups, plus extra for dusting
- 1 teaspoon table salt
- 1 tablespoon granulated sugar

FOR THE FILLING:

- 3-3 1/2 pounds apples, mixture of Granny Smith, Honeycrisp, Braeburn and Golden Delicious, about 6 large apples
- 1/2 cup sugar, divided
- 3 tablespoons tapioca flour
- 2 tablespoons apple jelly
- 1 tablespoon apple cider
- 2 teaspoons freshly squeezed lime juice
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground grains of paradise



INA'S FLAG CAKE

CREDIT: INA GARTEN

“What can be better for an all-American grill out than a flag cake? This is a wonderful sponge cake, and the whole thing is decorated to look like an American flag with fresh raspberries, blueberries, and cream cheese frosting.”

DIRECTIONS

1. Heat the oven to 350 degrees F.
 2. Butter and flour an 18 by 13 by 1 1/2-inch sheet pan.
 3. Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment on high speed, until light and fluffy. On medium speed, add the eggs, 2 at a time, then add the sour cream and vanilla. Scrape down the sides and stir until smooth.
 4. Sift together the flour, cornstarch, salt, and baking soda in a bowl. With the mixer on low speed, add the flour mixture to the butter mixture until just combined. Pour into the prepared pan. Smooth the top with a spatula. Bake in the center of the oven for 20 to 30 minutes, until a toothpick comes out clean. Cool to room temperature.
 5. For the icing, combine the butter, cream cheese, sugar, and vanilla in the bowl of an electric mixer fitted with the paddle attachment, mixing just until smooth.
 6. Spread three-fourths of the icing on the top of the cooled sheet cake. Outline the flag on the top of the cake with a toothpick. Fill the upper left corner with blueberries. Place 2 rows of raspberries across the top of the cake like a red stripe. Put the remaining icing in a pastry bag fitted with a star tip and pipe two rows of white stripes below the raspberries. Alternate rows of raspberries and icing until the flag is completed. Pipe stars on top of the blueberries.
1. I serve this cake right in the pan. If you want to turn it out onto a board before frosting, use parchment paper when you grease and flour the pan.

LEVEL:INTERMEDIATE

Total: 1 hr 15 min

Prep: 45 min

Cook: 30 min

Yield: 20 to 24 servings

Yield: 10 servings

INGREDIENTS

- 18 tablespoons (2 1/4 sticks) unsalted butter at room temperature
- 3 cups sugar
- 6 extra-large eggs at room temperature
- 1 cup sour cream at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 3 cups flour
- 1/3 cup cornstarch
- 1 teaspoon kosher salt
- 1 teaspoon baking soda

FOR THE ICING:

- 1 pound (4 sticks) unsalted butter at room temperature
- 1 1/2 pounds cream cheese at room temperature
- 1 pound confectioners' sugar, sifted
- 1 1/2 teaspoons pure vanilla extract

TO ASSEMBLE:

- 2 half-pints blueberries
- 3 half-pints raspberries