

**Mr. Food**  
TEST KITCHEN

# 25 Scrumptious Pies & Desserts

for Thanksgiving and Beyond eCookbook

"OOH IT'S SO GOOD!!®"

A close-up photograph of a pumpkin pie in a white ceramic dish with a scalloped edge. The pie is topped with several dollops of whipped cream, each dusted with a light brown powder. Two cinnamon sticks are placed vertically in the center of the pie. The background is a solid orange color.

A Free eCookbook from the Mr. Food Test Kitchen



## **25 Scrumptious Pies & Desserts for Thanksgiving and Beyond**

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### **25 Scrumptious Pies & Desserts for Thanksgiving and Beyond**

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The Mr. Food Test Kitchen logo, featuring the text "Mr. Food" in a large, white, serif font with a registered trademark symbol, and "TEST KITCHEN" in a smaller, white, sans-serif font below it, all set against a dark blue oval background.

Dear Friend,

What Thanksgiving feast would be complete without a sampling of amazing desserts? We've put together a stand-out collection of all of our most show-stopping pies, cakes, puddings, and more – that's right, the Mr. Food Test Kitchen is here to help you when it comes to all things sweet this Thanksgiving.

Savor one or two of our classic pies, like **Impossible Pumpkin Pie** or **Perfect Pecan Pie**. And for the chocolate lovers, why not try a super-simple **Walnut Brownie Pie**? We've got plenty of cakes and tortes to choose from, like our ever-popular **Butternut Squash Roll** or **Caramel Pear Cake**. Give your oven the day off (or make room for that turkey) with no-bake options like **No-Bake Cranberry Pie** or **Apple Pie Parfaits**. Or, how about ending your meal with a homestyle **Cinnamon Raisin Bread Pudding**, or cozy **Fall Harvest Cobbler**?

Many of these desserts are made with 5 ingredients or fewer, or even in your slow cooker. Just look for the tags in the upper-right corner. All scrumptious – but most importantly, all quick and easy to prepare – these spectacular holiday desserts will make your entertaining a cinch and your gang more than grateful!

So choose a few to make now, and get ready for the raves! Just don't fill up on too much turkey, 'cause you'll want to save some room for these impressive desserts, all sure to make you and your gang say..."

**"OOH IT'S SO GOOD!!"**

*Mr. Food Kelly Howard Patty*



P.S. Enjoy this eCookbook packed with 25 stunning yet simple dessert recipes perfect for Thanksgiving, and all season long. Remember, this eCookbook is available FREE, along with The Ultimate Thanksgiving eCookbook filled with 40 recipes to make your Thanksgiving feast spectacular, and many others also available on [www.MrFood.com](http://www.MrFood.com). Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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# Impossible Pumpkin Pie

Impossible pies make their own crust, so we don't have to do a thing but mix 'em together and bake! Why wait for Thanksgiving when we can enjoy this lighter pumpkin pie anytime?!

## Ingredients

- 1 (15-ounce) can 100% pure pumpkin (not pumpkin pie filling)
- 1 (12-ounce) can fat-free evaporated milk
- 1 tablespoon light butter, softened
- 2 eggs
- 1/2 cup sugar
- 1/2 cup reduced-fat biscuit baking mix
- 2 1/2 teaspoons pumpkin pie spice
- 2 teaspoons vanilla extract

Serves: 8 Chilling Time: 2 hours



## Directions

1. Preheat oven to 350 degrees F. Coat a 9-inch deep-dish pie plate with cooking spray.
2. Blend all ingredients together in a blender on high speed for 1 minute, or place all ingredients in a large bowl and beat 2 minutes with a hand beater. Pour mixture into pie plate.
3. Bake 1 hour, or until a knife inserted in center comes out clean.
4. Let cool then cover and chill at least 2 hours before serving.

## Notes

If you want to fancy this up a bit, top with dollops of light whipped cream and a cinnamon stick.



# Perfect Pecan Pie

Nothing compares to traditional pecan pie. Our easy version will rival anything you can bring home from the bakery. Made with wholesome ingredients and an easy ready-to-bake deep dish pie shell, you'll be a holiday hero.

## Ingredients

Serves: 8

Cooking Time: 55 minutes

1 cup light corn syrup	3 eggs, lightly beaten
3 tablespoons butter	1 1/2 teaspoons vanilla extract
1/2 cup firmly-packed light brown sugar	1 1/2 cups coarsely chopped pecans
2 tablespoons all-purpose flour	1 (9-inch) frozen ready-to-bake deep-dish pie shell, thawed
1/4 teaspoon salt	



## Directions

1. Preheat oven to 350 degrees F. In a large saucepan, over medium heat, combine corn syrup, butter, brown sugar, flour, and salt; stir until butter melts.
2. Remove from heat and add eggs and vanilla; mix well. Stir in pecans and pour into pie shell. Bake 55 to 60 minutes, or until firm. Serve warm or allow to cool before serving.



# New Sweet Potato Pie

Nothing is more down-home Americana than sweet potato pie. This one is so easy and gets raves every time!

## Ingredients

1 (8-ounce) package cream cheese, softened  
2 eggs, beaten  
3/4 cup sugar  
2 prepared 9-inch graham cracker pie crusts  
2 (3-1/2-ounce) packages instant vanilla pudding and pie filling  
3/4 cup milk  
2 cups peeled, cooked, and mashed sweet potatoes (2 to 3 large or one 17-ounce can)  
Dash of ground cinnamon

Serves: 16    Cooking Time: 20 minutes



1 1/2 cups frozen whipped topping, thawed, divided (an 8-ounce container is 3-1/2 cups)  
1/2 cup chopped nuts (optional)

## Directions

1. Preheat oven to 350 degrees F.
2. In a medium bowl, mix together cream cheese and eggs until well blended. Add sugar and beat until fluffy.
3. Spread mixture into pie crusts and bake for 20 minutes; let cool.
4. Meanwhile, in a large bowl, stir together the pudding mix and milk until smooth and thick. Add the sweet potatoes and cinnamon and mix well; fold in 1 cup whipped topping.
5. Spread sweet potato mixture onto cooled pies. Garnish with remaining 1/2 cup whipping topping and sprinkle with chopped nuts. Store in refrigerator until ready to serve.



# Lemon Chess Pie

What makes our luscious and tangy Lemon Chess Pie so extraordinary? The top crust forms over the tart lemony filling while the pie is baking.



## Ingredients

Serves: 6

Cooking Time: 45 minutes

2 cups sugar	2 tablespoons lemon juice
4 eggs	1 tablespoon all-purpose flour
1/4 cup (1/2 stick) butter, melted	1 tablespoon grated lemon peel
1/4 cup milk	1 (9-inch) frozen ready-to-bake deep-dish pie shell, thawed
2 tablespoons yellow cornmeal	

## Directions

1. Preheat oven to 350 degrees F. In a large bowl, with an electric beater on medium speed, beat all ingredients except pie shell for 1 to 2 minutes, or until well mixed.
2. Pour into pie shell and bake 45 to 50 minutes, or until a crust forms over the top and turns golden. Serve warm, or let cool, cover, and chill until ready to serve.

**Notes** The pie will be a little loose when it comes out of the oven, so we recommend that you allow it to cool, then chill it for about 4 hours to firm up for best results.



# Piled-High Apple Pie

There's nothing more all-American than an apple pie baking in the oven. Tempt your family with the comforting aromas of this easy from-scratch Test Kitchen favorite.

## Ingredients

3/4 cup plus 1 teaspoon sugar, divided

1 1/8 teaspoons ground cinnamon, divided

8 baking apples, peeled, cored and quartered

2 tablespoons all-purpose flour

1 tablespoon plus 2 teaspoons butter, softened

1 teaspoon lemon juice

1 (15-ounce) package refrigerated pie crust

Serves: 8

Cooking Time: 55 minutes



## Directions

1. Preheat oven to 425 degrees F. In a small bowl, combine 1 teaspoon sugar and 1/8 teaspoon cinnamon; mix well and set aside.
2. In a large bowl, combine apples, flour, 1 tablespoon butter, lemon juice, remaining 3/4 cup sugar, and 1 teaspoon cinnamon; toss to coat apples well.
3. Unfold 1 pie crust and place in a 9-inch pie plate, pressing crust firmly against plate. Pour apple mixture into crust then place remaining pie crust over mixture. Trim and pinch edges together to seal, fluting if desired. Using a sharp knife, cut four 1-inch slits in top.
4. Melt remaining 2 teaspoons butter and brush over top of crust then sprinkle with sugar mixture.
5. Bake on a baking sheet for 45 to 50 minutes, or until crust is golden.

**Notes** Baking the pie on a baking sheet minimizes oven cleanup if the pie should happen to bubble up out of the crust.

# Cranberry Pecan Pie

Cranberries and pecans shine in this scrumptious pie that comes together in no time and is anything but ordinary!

## Ingredients

Serves: 8

Cooking Time: 50 minutes

3/4 cup (1-1/2 sticks) butter, melted	1 1/4 cups all-purpose flour
1 1/2 cups sugar	1 1/2 cups fresh or frozen cranberries
3 eggs	1 cup pecans, finely chopped
1 teaspoon vanilla extract	



## Directions

1. Preheat oven to 350 degrees F. Coat a 9-inch pie plate with cooking spray.
2. In a large bowl, with an electric mixer on medium speed, beat butter, sugar, eggs, and vanilla until light and fluffy, about 5 minutes. Fold in flour by hand. Stir in cranberries and pecans and spread batter into pie plate.
3. Bake 50 to 55 minutes, or until a wooden toothpick inserted in the center comes out clean. Let cool; cut into wedges and serve.



Starts with a Mix!  
5 or Less!

# Walnut Brownie Pie

Just imagine the delight on their faces once you tell them you're having brownies and pie, all-in-one! This yummy treat is special enough for a holiday, and easy enough to make year-round.

## Ingredients

- 1 refrigerated rolled pie crust (from a 15-ounce package)
- 1 (18.3-ounce) package brownie mix
- 1 cup coarsely chopped walnuts, divided
- 1/2 teaspoon almond extract

Serves: 8    Cooking Time: 55 minutes



## Directions

1. Preheat oven to 350 degrees F. Place pie crust in a 9-inch deep pie plate, flute edges, and set aside.
2. In a large bowl, prepare brownie mix according to package directions; stir in 3/4 cup walnuts and almond extract.
3. Pour batter into pie crust and sprinkle remaining walnuts on top. Bake 55 to 60 minutes, or until toothpick inserted in center comes out dry. Serve warm.



# Apple Spice Custard Cake

The cozy flavors of autumn come through and through in this easy holiday-special cake that fits anytime. The heavenly layer of creamy topping makes it a must-bake for autumn entertaining.

## Ingredients

Serves: 12

Chilling Time: 2 hours

2 medium-sized apples, peeled, cored, and finely chopped (about 2 cups) (see Note)	1 cup sour cream, at room temperature
1 (18.25-ounce) package spice cake mix, batter prepared according to the package directions	1/4 cup lemon juice
1 (14-ounce) can sweetened condensed milk	Ground cinnamon for garnish



## Directions

1. Stir apples into cake batter and bake according to package instructions for a 9- x 13-inch cake.
2. In a medium-sized bowl, combine sweetened condensed milk, sour cream, and lemon juice. Spread over top of cake. Bake for 10 minutes, or until center is set, like custard.
3. Sprinkle with cinnamon and cool completely. Cover and chill at least 2 hours before serving.

## Notes

We prefer to use a tart variety of apple in this, like Granny Smith. But if you'd rather, a Red Delicious apple will give you a sweeter taste that really is "delicious!"



# Caramel Pear Cake

It's so much easier today to get the tastes of old-fashioned homemade cakes without all the old-fashioned fuss. Start with a spice cake mix, add fresh pears, caramel topping and mmmm... Is that old-fashioned enough?

## Ingredients

- 1 (18.25-ounce) package spice cake mix
- 2 fresh pears, pared, halved, cored, and thinly sliced
- 1/2 cup packed brown sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons water
- 1/4 cup chopped almonds
- 1/4 cup melted butter

Serves: 16

Cooking Time: 35 minutes



## Directions

1. Prepare cake mix according to the package instructions and bake in a broiler-proof 9- x 13-inch baking dish. Arrange sliced pears on top of the hot cake.
2. In a medium bowl, mix together remaining ingredients to make glaze. Spoon glaze over pears.
3. Preheat broiler. Place cake under broiler, about 3 inches from heat, broiling until pears are thoroughly heated and top is bubbly..

## Notes

If the glaze hardens before it is spooned over the cake, rewarm it in the microwave or on the stovetop until smooth. If you'd like to vary the taste of the cake a bit, use pecans for a Louisiana praline touch or pistachios for a special California touch.



No Cook!  
5 or Less!

# Chocolate Hazelnut “Torte”

Take a no-bake shortcut and build a fancy looking and tasting dessert torte from store-bought frozen pound cake frosted with healthy chocolate hazelnut spread. Shhh...no one has to know how easy it was!

## Ingredients

Serves: 8

Chilling Time: 3 hours

1 (10.75-ounce) frozen pound cake

1 (13-ounce) jar chocolate hazelnut spread



## Directions

1. Slice frozen pound cake into 4 horizontal layers. Place bottom cake layer on a serving plate. Spread with a thin layer of hazelnut spread, then place another cake layer on top.
2. Repeat with remaining layers and hazelnut spread. Frost top and sides of cake with remaining hazelnut spread.
3. Chill 3 to 4 hours, or until hazelnut spread is firm. Slice and serve.

## Notes

Chocolate hazelnut spread can usually be found alongside the peanut butter in most supermarkets. This can be made in advance and frozen until needed. Just place the cake in the freezer long enough to freeze the hazelnut spread, then remove the cake, wrap tightly in plastic wrap and then aluminum foil, and return it to the freezer. When ready to use, unwrap the cake and allow it to thaw in the refrigerator overnight.



# Easy Pumpkin Cheesecake

We sure seem to crave autumn desserts, especially when the temperature drops and the leaves start to change color. Well, here's one that doesn't add a lot of work to your busy fall schedule. (And the best part is that you can enjoy this one any time of the year!)

## Ingredients

1 egg yolk plus 2 whole eggs  
1 prepared 10-inch graham cracker pie crust (extra-serving size)  
2 packages (8 ounces each) cream cheese, softened  
3/4 cup sugar  
1 (15-ounce) can 100% pure pumpkin (not pie filling)  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground ginger

Serves: 10

Chilling Time: 4 hours



## Directions

1. Preheat oven to 350 degrees F. Beat egg yolk and brush onto pie crust. Bake crust for 5 minutes; set aside.
2. In a large bowl, combine 2 eggs, cream cheese, and sugar, and beat with an electric beater on medium speed until smooth. Add pumpkin, cinnamon, and ginger and continue beating until well blended.
3. Spoon mixture into prepared pie crust and bake for 40 to 45 minutes, or until set.

**Notes** This is great plain, but we usually add a dollop of whipped cream or a scoop of ice cream. Mmmm!!





# Pumpkin Nut Torte

At Thanksgiving, everyone looks forward to having a slice of good old pumpkin pie -- but here's another delicious way to enjoy our favorite holiday dessert flavors.

## Ingredients

Serves: 12

Chilling Time: 3 hours

1 (18.25-ounce) package spice cake mix, batter prepared according to package directions

2 teaspoons ground cinnamon

1 cup chopped walnuts

1/2 teaspoon ground cloves

1 (15-ounce) can 100% pure pumpkin (not pie filling)

1/4 teaspoon ground nutmeg

1 (16-ounce) container frozen whipped topping, thawed

3/4 cup confectioners' sugar



## Directions

1. Add chopped walnuts to prepared batter and bake according to package directions for two 9-inch round cake pans. Allow to cool completely on wire racks.
2. In a large bowl, combine pumpkin, confectioners' sugar, cinnamon, cloves, and nutmeg until thoroughly mixed. Add whipped topping and mix until well blended.
3. Cut each cake layer in half horizontally, making a total of 4 cake layers. Place 1 cake layer on a platter and top with one quarter of the pumpkin mixture, spreading just to the edges, leaving the sides unfrosted. Repeat the layers of cake and pumpkin mixture 3 more times, ending with the pumpkin mixture.
4. Cover loosely and chill for at least 3 hours before serving.

**Notes** Top with additional chopped walnuts for that fancy finishing touch.



# Butternut Squash Roll

Don't tell anybody, but this sweet cake has a secret ingredient from the veggie garden. That's how our Test Kitchen's best Butternut Squash Roll will "grow" on your whole gang!



## Ingredients

3/4 cup all-purpose flour  
1 teaspoon baking powder  
2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
3 eggs  
1 cup granulated sugar  
1 (11-ounce) package frozen butternut squash, thawed and drained  
1 1/2 teaspoons vanilla extract, divided  
1 cup confectioners' sugar, plus extra for sprinkling  
1 (8-ounce) package cream cheese, softened  
1/4 cup (1/2-stick) butter, softened

Serves: 8

Chilling Time: 2 hours



## Directions

1. Preheat oven to 375 degrees F. Coat a rimmed 10- x 15-inch baking sheet with cooking spray.
2. In a medium bowl, combine flour, baking powder, cinnamon, ginger, nutmeg, and salt; mix well and set aside.
3. In a large bowl, with an electric beater on high speed, beat eggs 4 to 5 minutes, until fluffy. Beat in granulated sugar, squash, and 1 teaspoon vanilla. Fold flour mixture into squash mixture until well blended, then pour batter onto prepared baking sheet.
4. Bake 12 to 15 minutes, or until a wooden toothpick inserted in center comes out clean. Remove from oven and invert onto a clean kitchen towel that has been sprinkled with confectioners' sugar. While cake is still hot, roll it up in towel jelly-roll style from the narrow end; cool on a wire rack. When cool, unroll cake and remove towel.
5. In a small bowl, with an electric beater on medium speed, beat 1 cup confectioners' sugar, cream cheese, butter, and remaining 1/2 teaspoon vanilla until creamy. Spread over top of cake then roll it up again. Chill at least 2 hours. When ready to serve, sprinkle roll with confectioners' sugar then cut into 1/2-inch slices.

## Notes

You might want to serve these sprinkled with additional cinnamon for an elegant touch.

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No Cook!

# Frozen Pumpkin Pie

A no-bake pumpkin pie we can make ahead of time is like an early holiday gift! Our freezer does all the work for us and we take all the credit for a creamy, smooth holiday-festive pumpkin pie, with no oven time required.

## Ingredients

Serves: 6

Chilling Time: 4 hours

1 cup canned 100% pure pumpkin (not pie filling)

2/3 cup light corn syrup

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground ginger

1/2 cup coarsely chopped walnuts

1 (8-ounce) container frozen whipped topping, thawed

1 prepared 9-inch graham cracker pie crust



## Directions

1. Combine pumpkin, corn syrup, spices, and nuts in a large bowl. Fold in whipped topping.
2. Spoon mixture into crust. Freeze until firm, about 4 hours. Let stand at room temperature for 15 minutes before serving.



# No-Bake Cranberry Pie

This tart and creamy no-bake cranberry pie looks as holiday-festive as it tastes. Maybe make two, one for your feast and bring another to a friend to extend the holiday cheer.



## Ingredients

Serves: 8

Chilling Time: 4 hours

- 1 1/2 cups graham cracker crumbs
- 3 tablespoons granulated sugar
- 1/2 cup (1 stick) butter, melted
- 1 (8-ounce) package cream cheese, softened
- 1 (16-ounce) can whole berry cranberry sauce (see Note)
- 1 (8-ounce) can crushed pineapple, drained and squeezed dry
- 1/2 cup chopped walnuts
- 1 cup sour cream
- 2 tablespoons light brown sugar



## Directions

1. In a medium-sized bowl, combine graham cracker crumbs, granulated sugar, and butter. Press into bottom and up sides of a 9-inch deep-dish pie plate, forming a crust.
2. In a medium-sized bowl, with an electric beater on low speed, beat cream cheese, cranberry sauce, pineapple, and walnuts until well combined; spoon into pie crust.
3. In a small bowl, combine sour cream and brown sugar. Spoon over cranberry mixture, cover, and freeze at least 4 hours, or overnight. Thaw 5 minutes before slicing and serving.



## Notes

Whole berry cranberry sauce adds nice chunks of cranberries, but traditional cranberry sauce can also be used.

# My Peanut Butter Pie

Just one slice of this easy-as-pie peanut butter lover's dessert is sure to bring smiles to both the kids and kids-at-heart at your house. To put it simply, they'll go nuts over My Peanut Butter Pie!

## Ingredients      Serves: 6

1 cup confectioners' sugar	1 (4-serving) package vanilla instant pudding and pie filling
1/2 cup peanut butter	
1 (9-inch) ready-to-bake pie crust, baked and cooled per package directions	4 ounces frozen whipped topping, thawed (1/2 of an 8-ounce container)



## Directions

1. In a medium bowl, combine confectioners' sugar and peanut butter. Mix to a crumbly consistency (like a streusel) and remove about 1/2 cup mixture; cover and set aside for later use. Pour remaining mixture evenly into pie crust.
2. Make pudding according to package directions; pour pudding over crumb layer then cover and refrigerate overnight.
3. Before serving, cover with whipped topping and top with reserved peanut butter mixture.



# Apple Pie Parfaits

Apple Pie Parfaits are a fun dessert twist on plain apple pie. You can make 'em in no time with leftover apple pie or buy a whole pie just for these! Either way, you're sure to create smiles with this easy dessert.

## Ingredients

- 1 (9-inch) frozen or prepared apple pie
- 2 cups (1 pint) heavy cream

Serves: 8

Chilling Time: 1 hour



## Directions

1. If using a frozen pie, bake according to package directions. Let cool at least 2 hours.
2. Cut pie into 8 slices, then cut each slice into about 12 chunks.
3. In a large bowl, beat heavy cream until stiff peaks form. Spoon one third of whipped cream evenly into 8 parfait glasses. Layer half of the pie chunks over the cream then repeat the layers.
4. Top with remaining whipped cream and chill at least 1 hour before serving.

## Notes

Garnish each serving with a bit of extra whipped cream and a couple of thin apple slices, if you'd like.



# Apple Pudding

This is a great way to use those leftover apples at the bottom of the fruit bin, and you'll get applause for being a star.



## Ingredients

Serves: 12

Cooking Time: 55 minutes

2 cups all-purpose flour	2 cups sugar
1 tablespoon ground cinnamon	3 eggs
1 teaspoon ground nutmeg	2 cups milk
1/4 teaspoon ground allspice	5 large apples, peeled, cored, and finely chopped
2 teaspoons baking soda	1/2 cup chopped pecans, almonds, or walnuts
8 tablespoons (1 stick) butter or margarine, softened	

## Directions

1. Preheat oven to 325 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine flour, cinnamon, nutmeg, allspice, and baking soda.
3. In another large bowl, cream softened butter until light and fluffy. Beat in sugar; beat in eggs, one at time. Stir in dry ingredients and milk alternately. Stir in chopped apples and nuts. Pour into prepared baking dish.
4. Bake for 55 minutes to 1 hour, or until a toothpick inserted in the center comes out clean. Let cool to room temperature.
5. Cut into squares or spoon into bowls and top with whipped cream or ice cream.



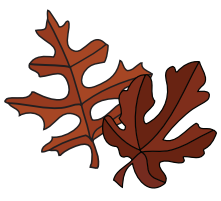
# Cinnamon Raisin Bread Pudding

We love making bread pudding in the slow cooker, and this Cinnamon-Raisin Bread Pudding is no exception! Butterscotch chips and pecans add an extra-special touch that's sure to please.

## Ingredients

- 3 large eggs
- 1/2 cup packed light brown sugar
- 1/2 teaspoon ground nutmeg
- 1 cup milk
- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 1/4 cup butter, melted
- 1 (1-pound) cinnamon-raisin bread loaf, cut into 1-inch cubes
- 1/2 cup butterscotch chips (see Note)
- 1/2 cup chopped pecans, toasted
- Sweetened whipped cream (optional)

Serves: 6    Cooking Time: 2 hours, 30 minutes



## Directions

1. Whisk together first 3 ingredients in a large bowl; stir in milk and next 3 ingredients. Add bread cubes, stirring until moistened. Stir in butterscotch chips and pecans. Pour into a lightly greased 4-quart round slow cooker.
2. Cover and cook on LOW setting 2 hours or until center is set. Carefully remove slow cooker insert from heat element. Let stand, covered, 30 minutes. Serve pudding warm with whipped cream, if desired.

## Notes

For more cinnamon flavor, you can substitute an equal amount of cinnamon chips for the butterscotch chips. Cinnamon chips tend to be a seasonal item -- available only during the holiday months -- so, if you love 'em, stock up.

*This recipe is from The Best of Mr. Food Cookbook Series © Oxmoor House, Inc. If you would like more recipes like this, click here.*



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# Cranberry Pudding

Heart-healthy tart and tangy cranberries are only available fresh for a short time. So take advantage of them and bake up our Test Kitchen's special Cranberry Pudding packed with crunchy brown sugar-tossed pecans in every bite. Yum!

## Ingredients

Serves: 8

Cooking Time: 45 minutes

1 1/4 cups fresh cranberries	1/2 cup granulated sugar
1/3 cup firmly packed brown sugar	1/2 cup all-purpose flour
1/3 cup chopped pecans	1/3 cup butter, melted
1 egg, beaten	



## Directions

1. Preheat oven to 325 degrees F. Put cranberries in a medium-sized bowl and sprinkle brown sugar over top; toss gently. Mix in chopped pecans; spoon into an ungreased 9-inch pie plate.
2. In another medium-sized bowl, combine all remaining ingredients and mix well. Pour over cranberry mixture in pie plate. Bake 45 minutes.

**Notes** Serve hot or cold with whipped cream or ice cream.



# Quick-as-a-Wink Rice Pudding

Think it takes hours to make rice pudding? Quick-as-a-Wink Rice Pudding is sure to make you think again!

## Ingredients

- 1 (4-serving) package instant vanilla pudding and pie filling
- 4 cups cold cooked rice
- 1/2 cup raisins

Serves: 6    Preparation Time: 5 minutes



## Directions

1. Prepare pudding according to package instructions. Place pudding in a medium bowl and mix in rice and raisins.
2. Place in 6 individual serving glasses and serve immediately.

## Notes

You can use any rice in this quick rice pudding recipe, but we suggest using enriched whole-grain white rice. If you prepare this in advance, store it in the refrigerator and mix in additional prepared instant pudding just before serving.



# Apple Scrounge

Silly name, we know, but that's part of the fun! Everybody'll want to know what it is and how to make it. But most of all, they'll want to eat it.

## Ingredients

Serves: 8

Cooking Time: 40 minutes

6 cups peeled and cored apple slices  
(about 6 to 7 medium-sized apples)

1 cup chopped walnuts

3/4 cup honey

1 cup apple cider or juice

1/2 cup (1 stick) butter

1 1/2 cups all-purpose flour

1/4 teaspoon salt

1 teaspoon ground cinnamon

3 tablespoons brown sugar



## Directions

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Place apple slices in prepared baking dish. Sprinkle with nuts, drizzle with honey, and pour cider on top.
3. In a medium-sized bowl, make topping by cutting butter into flour (working together with a fork) until coarse like cornmeal; mix in salt, cinnamon, and brown sugar. Sprinkle topping over apples.
4. Bake, covered, for 30 minutes or until apples are soft. Uncover and bake for 10 additional minutes, or until the edges turn light golden brown. Serve warm.

**Notes** For an extra-special treat, put a little ice cream or sour cream on top before serving.

# Cranberry Cobbler

There's nothing as comforting as a warm dessert, and this cranberry cobbler has them all beat! Bake one up tonight!

## Ingredients

3 cups fresh cranberries  
1 1/2 cups sugar, divided  
1/2 cup chopped walnuts  
2 eggs  
3/4 cup all-purpose flour  
1/2 cup (1 stick) butter, softened and cut into pieces

Serves: 8

Cooking Time: 55 minutes



## Directions

1. Preheat oven to 325 degrees F. Coat a 9" deep-dish pie plate with cooking spray, then spread cranberries over the bottom.
2. Sprinkle cranberries with 3/4 cup sugar and walnuts; stir with a spoon until evenly combined then flatten mixture with the spoon.
3. In a large bowl, beat eggs until fluffy. Gradually add remaining 3/4 cup sugar then gradually add flour, mixing well. Slowly beat in butter until thoroughly combined and smooth then spread batter over cranberries.
4. Bake 55 minutes, or until entire crust is brown. Serve hot or cold.



*This recipe is courtesy of the Wisconsin State Cranberry Growers Association. For more cranberry recipes and information, click here.*

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Starts with a Mix!  
5 or Less!

# Cherry Pineapple Crumb Cobbler

This scrumptious Cherry-Pineapple Crumb Cobbler takes just a few ingredients to throw together, and will make you feel like a star in the kitchen. Imagine the aromas coming from your oven when you bake this one!

## Ingredients

Serves: 9

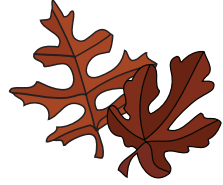
Cooking Time: 30 minutes

1 (20-ounce) can pineapple rings, drained

1 (18.25-ounce) package yellow cake mix

1 (20-ounce) container cherry pie filling

1/2 cup (1 stick) butter, sliced into pats



## Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13- baking dish with cooking spray.
2. Place pineapple rings in bottom of prepared baking dish. Spoon cherry pie filling over top and sprinkle with dry cake mix. Top with butter pats.
3. Bake 30 to 35 minutes, or until golden. Allow to cool slightly; serve warm.



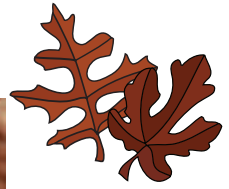
# Fall Harvest Cobbler

Don't decide between pear or apple when you're craving a fruity dessert -- with our Fall Harvest Cobbler, you can have 'em both! Dried cranberries add an extra burst of flavor in this warm and cozy autumn favorite.

## Ingredients

- 1/2 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 cups cold water, divided
- 3 apples, peeled and thinly sliced
- 3 pears, peeled and thinly sliced
- 1/2 cup dried cranberries
- 1 tablespoon lemon juice
- 2 tablespoons corn starch
- 1 1/2 cups biscuit baking mix
- 1/2 cup milk

Serves: 6      Cooking Time: 35 minutes



## Directions

1. In a large soup pot, combine sugar, cinnamon, nutmeg, and 1-3/4 cups water; bring to a boil.
2. Stir in apples, pears, cranberries, and lemon juice; return to a boil. Reduce heat and simmer uncovered, 10 to 15 minutes, or until tender, stirring occasionally.
3. In a small bowl, combine cornstarch and remaining water. Slowly pour into fruit mixture and cook 2 minutes or until thickened, stirring constantly.
4. Preheat oven to 400 degrees F. Transfer fruit mixture to 9- x 13-inch baking dish.
5. In a small bowl, combine biscuit mix and milk just until blended. Drop by spoonfuls onto hot fruit mixture. Bake 15 to 20 minutes, or until biscuits are cooked through.