



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ August 9, 2017

HOW DO YOU LIKE "YOUR" PIE?

EASY PEACH & RASPBERRY PIE

<u>FILLING</u>	12 OZ BAG FROZEN PEACHES, THAWED, AND CUT INTO 3/4" PIECES	
	1/2 TSP CINNAMON	1/4 TSP NUTMEG
	1 CUP FRESH RASPBERRIES	1/2 CUP BISQUICK MIX
	1/3 CUP WHIPPING CREAM	2/3 CUP WHITE SUGAR
	2 EGGS, BEATEN	1 TSP ALMOND EXTRACT
<u>TOPPING</u>	2 TBLS BISQUICK MIX	1/4 CUP WHITE SUGAR
	2 TBLS COLD BUTTER	1/2 CUP SLIVERED ALMONDS

PREHEAT OVEN TO 350 DEGREES; SPRAY 9" GLASS PIE PLATE WITH COOKING SPRAY. IN MIXING BOWL, MIX TOGETHER THE PEACHES, CINNAMON & NUTMEG. SPOON THE MIXTURE INTO THE PIE PLATE; SPRINKLE WITH THE RASPBERRIES. IN ANOTHER BOWL, STIR 1/2 CUP BISQUICK MIX, THE WHIPPING CREAM, 2/3 CUP WHITE SUGAR, THE EGGS & THE ALMOND EXTRACT; MIX UNTIL SMOOTH. POUR OVER THE FRUIT; BAKE FOR 10 MINUTES. IN SMALL BOWL, STIR TOGETHER THE 2 TBLS BISQUICK MIX & 1/4 CUP WHITE SUGAR. ADD THE BUTTER WITH A PASTRY BLENDER UNTIL CRUMBLY; ADD THE ALMONDS & SPRINKLE OVER THE PIE. BAKE FOR 30-35 MINUTES LONGER OR UNTIL KNIFE INSERTED INTO CENTER COMES OUT CLEAN & TOPPING IS GOLDEN BROWN. COOL ON COOLING RACK AT LEAST 1 HOUR BEFORE SERVING; STORE COVERED IN THE REFRIGERATOR. MAKES 8 SERVINGS.

BLUEBERRY-LEMON TART

<u>TART</u>	1 1/2 CUPS CRUSHED VANILLA WAFERS	1 EGG WHITE, BEATEN
	1 TBLS BUTTER, MELTED	1 1/4 CUPS SKIM MILK
	1 SM PKG INSTANT LEMON PUDDING MIX	1 1/2 TSPS GRATED LEMON PEEL
	1 CUP COOL WHIP, THAWED	
<u>TOPPING</u>	2 TBLS WHITE SUGAR	1 TSP CORNSTARCH
	3 TBLS WATER	1 1/2 CUP FRESH BLUEBERRIES
	1 TBLS LEMON JUICE	

PREHEAT OVEN TO 400 DEGREES; SPRAY 9" TART PAN WITH REMOVABLE BOTTOM WITH COOKING SPRAY. IN SMALL BOWL, MIX THE CRUSHED WAFERS, EGG WHITE & BUTTER UNTIL CRUMBLY. PRESS INTO THE BOTTOM AND UP SIDES OF PAN; BAKE 8-10 MINUTES OR UNTIL LIGHT GOLDEN BROWN. SET ASIDE TO COOL. IN ANOTHER BOWL, MIX THE MILK, PUDDING MIX & LEMON PEEL WITH MIXER ABOUT 2 MINUTES OR UNTIL SMOOTH; REFRIGERATE 5 MINUTES. ADD COOL WHIP INTO PUDDING MIXTURE; SPREAD OVER THE CRUST, COVER & REFRIGERATE UNTIL CHILLED, ABOUT 2 HOURS. IN A SAUCEPAN, MIX THE WHITE SUGAR, CORNSTARCH & WATER. STIR IN 1/2 CUP OF THE BLUEBERRIES; HEAT TO BOILING, THEN REDUCE HEAT TO MEDIUM LOW. COOK ABOUT 5 MINUTES OR UNTIL SLIGHTLY THICKENED; ADD IN LEMON JUICE AND REMOVE FROM HEAT. COOL FOR 10 MINUTES; ADD REMAINING 1 CUP OF BLUEBERRIES. COVER AND REFRIGERATE UNTIL CHILLED, ABOUT 1 HOUR. SERVE THE TART WITH THE BLUEBERRY TOPPING. MAKES 12 SERVINGS.

SUGAR COOKIE APPLE CHEESECAKE PIE

<u>CRUST/TOPPING</u>	1 PKG SUGAR COOKIE MIX	1 1/2 TSPS CINNAMON
	1/2 CUP BUTTER, SOFTENED	1 TBLS BUTTER, MELTED
<u>FILLING</u>	8 OZS CREAM CHEESE, SOFTENED	1/4 CUP WHITE SUGAR
	1 TBLS FLOUR	1 TSP VANILLA
	1 EGG	1 1/4 CUPS APPLE PIE FILLING
	1-2 CHOPPED GRANNY SMITH APPLES	1 1/2 TSPS CINNAMON

PREHEAT OVEN TO 350 DEGREES; SPRAY 9" GLASS BAKING PIE PLATE WITH COOKING SPRAY. IN LARGE MIXING BOWL, MIX TOGETHER THE COOKIE MIX & 1 1/2 TSPS CINNAMON. ADD 1/2 CUP SOFTENED BUTTER; MIX WITH PASTRY BLENDER UNTIL CRUMBLY. PRESS 2 CUPS OF CRUMB MIXTURE INTO BOTTOM & UP SIDES OF THE PIE PLATE; BAKE FOR 10 MINUTES. ADD 1 TBLS MELTED BUTTER TO REMAINING CRUMB MIXTURE; TOSS TO COMBINE. IN A BOWL, BEAT CREAM CHEESE WITH MIXER UNTIL SMOOTH; ADD WHITE SUGAR AND FLOUR, BLEND WELL. ADD VANILLA & EGG; BEAT UNTIL SMOOTH. IN ANOTHER BOWL, MIX THE APPLE PIE FILLING, THE CHOPPED APPLES & THE CINNAMON. SPREAD CREAM CHEESE MIXTURE OVER COOKIE CRUST; SPOON THE PIE FILLING OVER THE CREAM CHEESE, THEN SPRINKLE TOP WITH CRUMB MIXTURE. BAKE 33-38 MINUTES OR UNTIL TOP OF PIE IS GOLDEN BROWN. COOL FOR 1 HOUR; REFRIGERATE AT LEAST 3 HOURS BEFORE SERVING. COVER AND REFRIGERATE ANY REMAINING PIE. MAKES 12 SERVINGS; A VERY SWEET PIE BUT A FAVORITE OF MINE!

