

COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ November 1, 2017

Holiday Time ~ Thanksgiving Desserts

GOOEY PUMPKIN BUTTER CAKE WITH PECANS

TIRED OF THE EVERY YEAR PUMPKIN PIE? GIVE PUMPKIN CAKE A TRY!

CAKE	1 BOX YELLOW CAKE MIX 1 EGG	8 TBLS UNSALTED BUTTER, MELTED & COOLED
FILLING	8 OZS CREAM CHEESE, SOFTENED 1 TSP VANILLA 3 EGGS 3 TSPS PUMPKIN PIE SPICE	15 OZ CAN PUMPKIN 8 TBLS UNSALTED BUTTER, MELTED & COOLED 16 OZ BAG POWDERED SUGAR CARAMEL SAUCE & CANDIED PECANS

PREHEAT OVEN TO 350 DEGREES; LINE BOTTOM OF A 10" ROUND SPRINGFORM PAN WITH PARCHMENT PAPER, THEN LIGHTLY SPRAY WITH COOKING SPRAY. CAN USE A 9X13" BAKING PAN IF DESIRED, PREPARED THE SAME AS THE SPRINGFORM PAN. IN LARGE BOWL OR BOWL OF MIXER, BEAT THE CAKE MIX, THE MELTED BUTTER & THE EGG UNTIL WELL COMBINED. SPREAD & PRESS EVENLY INTO THE BOTTOM OF YOUR PREPARED PAN. IN ANOTHER LARGE BOWL, BEAT THE CREAM CHEESE & PUMPKIN UNTIL WELL COMBINED. ADD THE MELTED BUTTER, VANILLA & EGGS TO THE CREAM CHEESE MIXTURE; STIR UNTIL COMBINED. STIR IN THE POWDERED SUGAR & PUMPKIN PIE SPICE; POUR BATTER EVENLY OVER THE CAKE BASE. BAKE 1 HOUR, 15 MINUTES OR UNTIL CENTER OF CAKE IS JUST SET & SLIGHTLY WOBBLY. IF USING A 9X13 PAN, LESSEN THE BAKING TIME. COOL COMPLETELY ON A COOLING RACK; REMOVE THE SIDES OF THE SPRINGFORM PAN. SERVE SLICE OF CAKE DRIZZLED WITH CARAMEL SAUCE AND SPRINKLED WITH CANDIED PECANS OVER TOP. MAKES 8 SERVINGS.

CINNAMON STREUSEL SWEET POTATO PIE

FILLING	1 1/2 CUPS MASHED COOKED SWEET POTATOES (ABOUT 1 LB UNCOOKED) 1/2 CUP PACKED BROWN SUGAR 1 CUP EVAPORATED MILK 1 TSP GROUND CINNAMON 1/8 TSP GROUND CLOVES	2 TBLS CORN SYRUP (LIGHT OR DARK) 3 EGGS 1/2 TSP GROUND NUTMEG 1/8 TSP GROUND GINGER
CRUST	1 FROZEN DEEP DISH PIE CRUST	
STREUSEL	1/4 CUP PACKED BROWN SUGAR 2 TBLS BUTTER 1/4 CUP CHOPPED PECANS	2 TBLS FLOUR 1/4 TSP GROUND CINNAMON 1/4 CUP CHOPPED WALNUTS

PLACE COOKIE SHEET ON OVEN RACK; PREHEAT OVEN TO 425 DEGREES. PLACE SWEET POTATOES IN THE FOOD PROCESSOR; COVER & PROCESS UNTIL SMOOTH. IN LARGE BOWL, MIX SWEET POTATOES AND THE REMAINING FILLING INGREDIENTS WITH WHISK UNTIL SMOOTH; POUR INTO FROZEN PIE CRUST. BAKE ON COOKIE SHEET 15 MINUTES; REDUCE OVEN TEMPERATURE TO 350 DEGREES; BAKE 20 MINUTES LONGER. IN A SMALL BOWL, MIX TOGETHER THE STREUSEL INGREDIENTS. CAREFULLY SPRINKLE THE STREUSEL OVER THE FILLING; BAKE 10 TO 15 MINUTES LONGER OR UNTIL KNIFE COMES OUT CLEAN & STREUSEL IS GOLDEN BROWN. COOL COMPLETELY, ABOUT 3 HOURS. SERVE WITH COOL WHIP; STORE COVERED IN THE REFRIGERATOR. MAKES 8 SERVINGS.

PECAN PIE BARS

2/3 CUP WHITE SUGAR 1 TSP VANILLA 2/3 CUP PACKED BROWN SUGAR 1 TSP VANILLA 3 EGGS CHOCOLATE CHIPS, MELTED	1/2 CUP BUTTER, SOFTENED 1 1/2 CUPS FLOUR 1/2 CUP CORN SYRUP 1/4 TSP SALT 1 CUP CHOPPED PECANS
--	--

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF 9X13" BAKING PAN WITH COOKING SPRAY. IN LARGE BOWL, MIX WHITE SUGAR, BUTTER AND 1 TSP VANILLA.; ADD FLOUR. PRESS DOUGH INTO THE BOTTOM AND 1/2" UP SIDES OF PAN. BAKE 15-17 MINUTES OR UNTIL EDGES ARE LIGHT BROWN. IN ANOTHER BOWL, WITH A WHISK, MIX TOGETHER THE BROWN SUGAR, CORN SYRUP, 1 TSP VANILLA, SALT & EGGS. STIR IN PECANS; POUR INTO THE CRUST. BAKE 25-30 MINUTES OR UNTIL SET; LOOSEN EDGES FROM SIDES OF PAN WHILE BARS ARE WARM. COOL COMPLETELY, ABOUT 1 HOUR. FOR BARS, CUT INTO 9 ROWS BY 4 ROWS. DIP 1 END OF EACH BAR INTO THE MELTED CHOCOLATE; LAY FLAT ON WAXED PAPER TO DRY. MAKES 36 SERVINGS!

