



# COOKING WITH JAN ~ November 13, 2019

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## *It's All About Thanksgiving Sweets*

### APPLE HARVEST POUND CAKE WITH CARAMEL GLAZE

|  |                          |                     |
|--|--------------------------|---------------------|
| 2 CUPS WHITE SUGAR                                     | 1 1/2 CUPS VEGETABLE OIL | 2 TSPS VANILLA      |
| 3 EGGS   | 3 CUPS FLOUR             | 1 TSP BAKING SODA   |
| 1 TSP SALT   | 1 CUP CHOPPED WALNUTS    | 1/2 TSP CINNAMON    |
| 1/2 CUP BUTTER   | 2 TSPS MILK              | 1/2 CUP BROWN SUGAR |
| 2 MEDIUM GRANNY SMITH APPLES ~ PEELED, CORED & CHOPPED |                          |                     |

PREHEAT OVEN TO 350 DEGREES; SPRAY WELL A 9" BUNDT PAN WITH COOKING SPRAY. IN LARGE MIXING BOWL, BEAT THE SUGAR, OIL, VANILLA & EGGS UNTIL LIGHT & FLUFFY. ADD THE FLOUR, BAKING SODA, SALT AND CINNAMON; STIR JUST UNTIL BLENDED. FOLD IN THE APPLES & WALNUTS USING A SPOON; POUR INTO THE PREPARED PAN. BAKE FOR 1 HOUR & 20 MINUTES OR UNTIL TOOTHPICK INSERTED INTO THE CROWN OF THE CAKE COMES OUT CLEAN. ALLOW TO COOL FOR 20-25 MINUTES; INVERT ONTO A WIRE RACK TO COOL. MAKE THE GLAZE BY HEATING THE BUTTER, MILK & BROWN SUGAR OVER MEDIUM HIGH HEAT. BRING TO A BOIL, STIRRING TO DISSOLVE THE SUGAR; REMOVE FROM THE HEAT. DRIZZLE OVER WARM CAKE, SLICE AND SERVE. PERFECT FOR THANKSGIVING DINNER AS AN ALTERNATIVE TO PIE OR AS AN ADDITIONAL DESSERT.

### PECAN PIE DUMP COBLER

|                       |                                |                            |
|-----------------------|--------------------------------|----------------------------|
| <b><u>BASE</u></b>    | 2 EGGS, SLIGHTLY BEATEN        | 1/2 CUP PACKED BROWN SUGAR |
|                       | 1 JAR CARAMEL TOPPING          | 1/4 CUP BUTTER, MELTED     |
|                       | 3 CUPS PECAN HALVES            |                            |
| <b><u>TOPPING</u></b> | 1 SUPER MOIST WHITE CAKE MIX   | 3/4 CUP BUTTER, MELTED     |
|                       | VANILLA ICE CREAM OR COOL WHIP |                            |

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. IN BOWL, BEAT EGGS, BROWN SUGAR, CARAMEL TOPPING & 1/4 CUP MELTED BUTTER WITH WHISK UNTIL WELL BLENDED; ADD IN THE PECANS. POUR MIXTURE INTO PAN; SPREAD EVENLY OVER THE BOTTOM. SPRINKLE TOP WITH THE DRY CAKE MIX; GENTLY SHAKE PAN TO DISTRIBUTE EVENLY. POUR 3/4 CUP MELTED BUTTER OVER THE TOP, TILTING PAN TO COVER AS MUCH OF TOP WITH BUTTER AS POSSIBLE. BAKE 25-30 MINUTES OR UNTIL TOP IS GOLDEN BROWN, MOSTLY DRY ON TOP AND BUBBLING AROUND EDGES. COOL 20 MINUTES BEFORE SERVING. USE LARGE SPOON TO SCOOP OUT SERVINGS; TOP WITH VANILLA ICE CREAM OR COOL WHIP. STORE LOOSELY COVERED IN REFRIGERATOR. IS A NICE ALTERNATIVE TO PECAN PIE; IS QUITE SWEET AND VERY RICH! MAKES 12 SERVINGS!

### APPLE SLAB PIE

|                        |                                       |
|------------------------|---------------------------------------|
| 1 BOX PIE CRUSTS       | 1 CUP WHITE SUGAR                     |
| 3 TBLS FLOUR           | 1 TSP CINNAMON                        |
| 1/4 TSP NUTMEG         | 1/4 TSP SALT                          |
| 1 1/2 TBLS LEMON JUICE | 9 CUPS APPLES, PEELED & THINLY SLICED |
| 1 CUP POWDERED SUGAR   | 2 TBLS MILK                           |

SOFTEN PIE CRUSTS AS DIRECTED ON BOX; PREHEAT OVEN TO 450 DEGREES. REMOVE CRUST FROM THE POUCHES; ON FLOURED SURFACE, UNROLL & STACK CRUSTS ONE ON TOP OF THE OTHER. ROLL TO A 17X12" RECTANGLE; FIT INTO A 15X10X1" BAKING PAN, PRESSING INTO THE CORNERS. FOLD THE EXTRA CRUST UNDER, EVEN WITH EDGES OF PAN. IN BOWL, MIX THE WHITE SUGAR, FLOUR, CINNAMON, NUTMEG, SALT & LEMON JUICE; ADD THE APPLE SLICES. STIR TO COAT THE APPLES, SPOON MIXTURE INTO CRUST LINED PAN. BAKE 33-38 MINUTES OR UNTIL CRUST IS GOLDEN BROWN & FILLING IS BUBBLY; COOL IN PAN ON COOLING RACK FOR 45-60 MINUTES. IN ANOTHER BOWL, MIX THE POWDERED SUGAR & MILK UNTIL WELL BLENDED; DRIZZLE OVER THE PIE. LET STAND UNTIL GLAZE IS SET, ABOUT 30 MINUTES. MAKES 24 SERVINGS!

### PUMPKIN PRALINE DESSERT

|  |  |
|--|--|
| 1 CUP BROWN SUGAR                                      | 1/2 CUP BUTTER                                     |
| 1/4 CUP HEAVY WHIPPING CREAM                           | 3/4 CUP CHOPPED PECANS                             |
| 2 3/4 CUPS FLOUR                                       | 2 TSPS <b><u>EACH</u></b> BAKING POWDER & CINNAMON |
| 1 TSP SALT   | 1/2 TSP <b><u>EACH</u></b> BAKING SODA & NUTMEG    |
| 1/4 TSP GROUND CLOVES                                  | 1 1/2 CUPS WHITE SUGAR                             |
| 1 CUP VEGETABLE OIL                                    | 4 EGGS   |
| 15 OZ CAN PUMPKIN ( <b><u>NOT</u></b> PUMPKIN PIE MIX) |  |

PREHEAT OVEN TO 350 DEGREES. HEAT BROWN SUGAR, BUTTER & CREAM IN SAUCEPAN UNTIL BUTTER IS MELTED, STIRRING OCCASIONALLY. POUR INTO UNGREASED 9X13" BAKING PAN; SPRINKLE WITH THE PECANS. MIX FLOUR, BAKING POWDER, CINNAMON, SALT, BAKING SODA, NUTMEG & CLOVES; SET ASIDE. BEAT WHITE SUGAR, OIL, EGGS & PUMPKIN UNTIL WELL BLENDED. GRADUALLY ADD FLOUR MIXTURE & MIX UNTIL WELL BLENDED; SPOON BATTER OVER THE PECAN MIXTURE. BAKE 30-35 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN. COOL 10 MINUTES; PLACE SERVING TRAY UPSIDE DOWN ONTO PAN; FLIP OVER, LEAVE PAN ON CAKE FOR FEW MINUTES, THEN REMOVE. COOL ABOUT 1 1/2 HOURS BEFORE SERVING.