



COOKING WITH JAN

OCTOBER 10, 2018

Recipes at Coborns and kokk.com

TIME FOR RECIPES TO MAKE BEFORE FALL ENDS

APPLE PIE CRESCENTS

3 TBLS BUTTER, MELTED
8 OZ CAN REFRIGERATED CRESCENT ROLLS
1 GRANNY SMITH APPLE, PEELED, CORED & CUT INTO 8 SLICES
1 TSP APPLE PIE SPICE
1/3 CUP BROWN SUGAR

PREHEAT OVEN TO 375 DEGREES; LINE COOKIE SHEET WITH PARCHMENT PAPER, THEN SET ASIDE IN BOWL, TOSS APPLE SLICES IN 1 TBLS OF THE MELTED BUTTER; SET ASIDE. TAKE THE DINNER ROLLS AND SEPARATE INTO 8 TRIANGLES. IN ANOTHER BOWL, MIX THE BROWN SUGAR & APPLE PIE SPICE; DIVIDE DOUGH EVENLY AMONG THE 8 TRIANGLES & TOP EACH WITH AN APPLE SLICE. STARTING AT THE SHORT SIDE OF EACH TRIANGLE, WRAP THE DOUGH AROUND THE APPLE SLICES & PLACE ON COOKIE SHEET. BRUSH WITH THE REMAINING 2 TBLS OF MELTED BUTTER. BAKE 10-12 MINUTES OR UNTIL THE CRESCENTS ARE DEEP GOLDEN BROWN & APPLES ARE SOFTENED. COOL 5 MINUTES BEFORE SERVING. CAN SERVE WITH VANILLA ICE CREAM IF DESIRED.

SALTED CARAMEL DOUGHNUT HOLES

2 CUPS VEGETABLE OIL
16 OZ CAN GRANDS FLAKY LAYER BISCUITS
1 CUP CARAMEL DIP OR TOPPING
1/2 CUP WHITE SUGAR
3/4 TSP FINE SEA SALT

IN DEEP FRYER OR 2 QUART HEAVY SAUCEPAN, PREHEAT OIL TO 350 DEGREES. SEPARATE THE DOUGH INTO 8 BISCUITS; USING SMALL ROUND COOKIE CUTTER, CUT 3 HOLES OUT OF EACH BISCUIT. PLACE 3-4 DOUGHNUT HOLES INTO THE HOT OIL; FRY ON ONE SIDE UNTIL GOLDEN BROWN. GENTLY TURN WITH TONGS; FRY UNTIL OTHER SIDE IS GOLDEN BROWN. REMOVE FROM OIL TO COOLING RACK; COOL FOR 2-3 MINUTES. IN ANOTHER SMALL BOWL, MIX THE SUGAR & SALT; POUR ONTO A PLATE. WHILE THE DOUGHNUT HOLES ARE STILL WARM, ROLL INTO THE SUGAR-SALT MIXTURE UNTIL COATED. IN THE MICROWAVE, HEAT THE CARAMEL DIP/TOPPING FOR 30 SECONDS OR UNTIL WARM. SERVE THE DOUGHNUT HOLES WITH THE WARM CARAMEL DIPPING SAUCE. MAKES 8 SERVINGS, YUMMY!

PUMPKIN PIE BARS

1 CAN REFRIGERATED CRESCENT DOUGH
15 OZ CAN PUMPKIN **NOT PUMPKIN PIE FILLING**
1/2 CUP BROWN SUGAR
1 TBLS PUMPKIN PIE SPICE
2 EGGS
1 CUP WHIPPING CREAM
1/4 CUP CORN SYRUP
1/2 TSP SALT
COOL WHIP AND/OR PUMPKIN PIE SPICE FOR GARNISH

PREHEAT OVEN TO 350 DEGREES; LINE 11X7" SHEET PAN WITH PARCHMENT PAPER, LEAVING ABOUT 1-2 INCHES OVER SIDES OF PAN. UNROLL THE CRESCENT DOUGH SHEET ONTO THE BOTTOM OF THE PAN; PRESS WITH FINGERS IN BOTTOM AND UP SIDES, SET ASIDE. IN LARGE BOWL, BEAT 2 EGGS, THE PUMPKIN, 1 CUP WHIPPING CREAM, 1/2 CUP BROWN SUGAR, 1/4 CUP CORN SYRUP, 1 TBLS PUMPKIN PIE SPICE AND 1 1/2 TSP SALT; WHISK TOGETHER UNTIL SMOOTH AND WELL BLENDED; POUR MIXTURE INTO THE PAN OVER TOP OF THE DOUGH. BAKE ON MIDDLE OVEN RACK 45-50 MINUTES OR UNTIL CENTER IS SET; REMOVE FROM OVEN TO COOLING RACK, COOL COMPLETELY, ABOUT 90 MINUTES. USING THE HANGING PAPER OVER EDGE OF PAN, LIFT FROM PAN. CUT INTO 4 ROWS BY 3 ROWS TO MAKE 12 BARS OR 4 ROWS BY 4 ROWS TO MAKE 16! GARNISH EACH WITH A DOLLOP OF COOL WHIP AND/OR A DUSTING OF PUMPKIN PIE SPICE. STORE IN REFRIGERATOR.

PECAN PRALINE STUFFED BREAKFAST BISCUIT SANDWICHES

BISCUITS 1 CAN GRANDS BUTTERMILK BISCUITS
1/2 CUP TOASTED CHOPPED PECANS
1 TBLS BROWN SUGAR
1 TBLS BUTTER, MELTED
GLAZE 4 TBLS BUTTER
1/2 CUP CHOPPED PECANS
1 TSP VANILLA
1/2 CUP BROWN SUGAR
1/2 CUP WHIPPING CREAM

PREHEAT OVEN TO 350 DEGREES; LINE LARGE RIMMED BAKING PAN WITH PARCHMENT PAPER. SEPARATE DOUGH INTO 8 BISCUITS; SEPARATE EACH BISCUIT INTO 2 LAYERS, MAKE A TOTAL OF 16 THIN BISCUITS. IN SMALL BOWL, MIX 1/2 CUP CHOPPED TOASTED PECANS, 1 TBLS BROWN SUGAR AND THE MELTED BUTTER. EVENLY DIVIDE THE PECAN MIXTURE ONTO THE BOTTOM BISCUIT HALVES; PLACE THE TOPS ON TOP OF PECANS. BAKE 18-22 MINUTES OR UNTIL GOLDEN BROWN; COOL IN PAN 5 MINUTES. MELT THE BUTTER FOR THE GLAZE; ADD THE BROWN SUGAR & PECANS; COOK UNTIL SUGAR MELTS. REDUCE HEAT TO LOW; SLOWLY STIR IN CREAM & VANILLA, HEAT TO SIMMERING & COOK FOR 1-2 MINUTES. STIR MIXTURE CONSTANTLY, UNTIL THICKENED; POUR OVER TOP OF COOKED BISCUITS.