

<p>Apple Butter Pumpkin Pie - Kim Brown</p> <ol style="list-style-type: none"> 1. Preheat oven to 425 degrees. 2. In a bowl combine apple butter, pumpkin, sugar, salt and spices. Stir in eggs. 3. Gradually add the milk and mix well. Pour into pie shell. 4. Cover the edges of the pie crust with foil. 4. Bake for about 40 minutes; until set. After the first 20 minutes remove the foil. 	<p>Shopping List</p> <ul style="list-style-type: none"> 1 c. apple butter 1 c. canned pumpkin 1/2 c. packed brown sugar 1/2 tsp. salt 3/4 tsp. ground cinnamon 3/4 tsp. ground nutmeg 1/8 tsp. ground ginger 3 eggs, slightly beaten 3/4 c. evaporated milk 1 unbaked pie shell whipped cream
<p>Sour Cream Cranberry Bars</p> <ol style="list-style-type: none"> 1. Preheat oven to 350 degrees. 2. In a large bowl cream the butter and brown sugar. 3. Mix the oats and 1 1/2 c. of flour together then add to the butter and brown sugar bowl; blend well. 4. Set aside 1 1/2 c. of this for topping and press the rest into an ungreased 9x13" baking pan. 5. Meanwhile, in a large bowl, combine the cranberries, sour cream, sugar, egg, lemon zest, vanilla, and remaining flour. 6. Spread the cranberry mixture over the crust then sprinkle with the crumb mixture and bake for another 20-25 minutes; until lightly browned. 7. Cool, slice, serve, yum! 	<p>Shopping List</p> <ul style="list-style-type: none"> 1 c. butter, softened 1 c. packed brown sugar 2 c. quick cooking oats 1 1/2 c. plus 2 Tbs. flour, divided 2 c. dried cranberries 1 c. sour cream 3/4 c. sugar 1 egg, lightly beaten 1 tbs. lemon zest 1 tsp. vanilla
<p>Caramel Flan</p> <ol style="list-style-type: none"> 1. In a large skillet over medium heat, cook sugar until melted; do not stir. This should take about 12 minutes. 2. Once the sugar has melted, reduce heat to low and continue to cook, stirring occasionally, until golden brown. 3. Quickly pour the caramel into ramekins, about 2-3 Tbs. in each. If the caramel hardens just reheat. Preheat oven to 325 degrees. 4. In a mixer blend the eggs, yolks, milk, sweetened condensed milk, and vanilla until smooth. 5. Pour the custard over the caramel lined ramekins. 6. Place the ramekins in a large baking dish and fill the baking dish with 1 - 2" of hot water. 7. Bake for about 45 minutes. Check with a knife; flan is done when knife comes out clean. 8. Remove from oven and let cool. Let ramekins cool in the refrigerator for about an hour. 9. Invert each ramekin onto a small plate, the caramel will flow over the custard. 	<p>Shopping List</p> <ul style="list-style-type: none"> 1/2 c. sugar 1 2/3 c. sweetened condensed milk 1 c. milk 3 eggs 3 egg yolks 1 tsp. vanilla
<p>Snickers Doodle Cake</p> <ol style="list-style-type: none"> 1. Preheat oven to 350 degrees. 2. In a large bowl combine cake mix, 1 c. milk, melted butter, 1 tsp. vanilla, and 2 tsp. cinnamon. Mix well until there are no lumps. 3. Pour the cake batter into greased and floured cake pans and bake for 27 - 29 minutes. 4. While the cake is baking make the icing. In a bowl mix the softened butter, powdered sugar, milk, 4 tsp. vanilla, and 2 tsp. cinnamon; blend well. Do not add all of the milk at once, add it slowly so that the consistency of the frosting is not too loose. 5. Remove the cake and cool on a wire rack; frost. 	<p>Shopping List</p> <ul style="list-style-type: none"> 1 box vanilla cake mix 1 c. whole milk 3 sticks butter, 1 melted, 2 softened 3 eggs 5 tsp. vanilla 4 tsp. cinnamon (divided in half) 6 - 8 tbs. milk 7 1/2 c. powdered sugar
<p>Candy and Cookie Bark</p> <ol style="list-style-type: none"> 1. Line a baking sheet with foil. 2. Melt chocolate in the microwave on high, stirring occasionally until smooth. 3. Stir in one c. of the crumbled graham crackers then pour onto the lined pan and spread to 1/4" thick. Immediately sprinkle with crushed candy canes and remaining graham crackers; press down. 4. Refrigerate until firm, about 45 minutes. Cut into pieces and store in the refrigerator. 	<p>Shopping List</p> <ul style="list-style-type: none"> 4 3 oz. bars mint chocolate, broken into pieces 1 package chocolate graham crackers, crumbled 3 candy canes, crushed