

# Comfy *in the* Kitchen on Thanksgiving



Janelle Nehrenz

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# Introduction

Hi Ladies! I am so excited to share with you some of my family's all time favorite recipes for Thanksgiving in this e-book. There is nothing quite like a cool autumn Thanksgiving afternoon filled with fellowship, food and family! I feel so blessed to be surrounded by such a loving family with such amazing cooks. I am very partial of course, but I have to say that we put on quite the spread during the holidays. I can only pray that you get as much enjoyment making and eating these beloved recipes with your friends and family as I do. Please note the quantities- for each recipe some have been multiplied for your convenience in hostessing larger parties.

A very special thank you to my Grandma Ruth, my mom, and my Uncle Raymond for sharing their recipes with all of us. Also, a huge thank you goes out to my sweet friend Katina who composed and edited this e-book for all of us to have.

*"In everything give thanks; for this is God's will for you in Christ Jesus."*

*1 Thessalonians 5:18*

# Uncle Raymond's Famous Fried Turkey



You can purchase this marinade from Wal-mart.

Prep time: 30 minutes

Cook time: 45 minutes

Total time: 1 hour 15 minutes

Serves: 15

Ingredients:

- ◆ 14 lb Turkey
- ◆ Creole Butter with Injector Kit (purchased from Wal-mart or Dicks Sporting Goods)
- ◆ Lawry's Seasoned Salt
- ◆ Clean Trash Bag

Instructions:

1. Thaw Turkey (takes about 2-3 days).
2. Inject Turkey with a jar of Creole Butter.
3. Wrap in a clean trash bag and let marinate overnight.
4. Cover with Lawry's Seasoned Salt before frying.
5. Fry for 3 1/2 minutes per pound in a Turkey Frier.

For more steps this is something I found very helpful:

*Outdoor Propane Fryer Directions (per Buterball.com):*

1. To start, take the wrapper off of the turkey. Remove and discard the neck and giblets.
2. Deep-fry outside on a flat surface, far away from homes, garages, wooden decks, etc.
3. To determine how much oil is needed for frying, place the thawed turkey in the fryer basket and place in fryer. Add water until the top of the turkey is barely covered. Remove turkey, allowing the water to drain from the turkey back into the fryer. Measure and mark the water line. Use that line as a guide when adding oil to the propane fryer. Note: There should be at least 3 to 5 inches from the water line to the top of the pot so oil doesn't boil over.
4. Pat turkey dry with paper towels. Add oil to the fryer based on the test mentioned above.
5. Preheat oil in fryer to 375 degrees.
6. While the oil is heating, prepare your turkey with any seasonings, marinades, or injected flavor that you desire.
7. When oil is hot, turn burner off and slowly lower turkey into the hot oil. Slowly lowering the basket helps prevent the oil from bubbling over. Turn burner back on.
8. Cook turkey about 3 to 4 minutes per pound.
9. The turkey is done when the dark meat is at an internal temperature of 175 degrees to 180 degrees and all white meat is at an internal temperature of 165 degrees to 170 degrees. (Turkey parts may take 4 to 5 minutes per pound to reach the recommended temperatures.)
10. When the turkey is done, slowly lift turkey from pot and place in pan or on paper towels to drain. Let the turkey stand for 20 minutes before removing from rack or basket.



# Thanksgiving Ham



I purchased a half ham (this would serve about 10-12).



Start off by slicing the ham 1/4" through diagonally one way and diagonally the other way to create a diamond pattern.





In a small bowl, mix 1 cup of brown sugar with 2 tsp of cinnamon& set aside.



Place ham in a roasting pan and pour 1 liter of lemon-lime soda over top (this is a trick I learned that mellows the naturally salty flavor of the ham).



**Then, pat the brown sugar and cinnamon mixture all over the ham trying to get into the slices as much as you can (this will not be perfect).**



**Bake in the oven uncovered for 40 minutes and take out (as you can see the slices opened a bit).**



**Drain the juice of 1 can of pineapple rings into a small bowl and mix in 1 cup of brown sugar.**



**Pour over ham.**





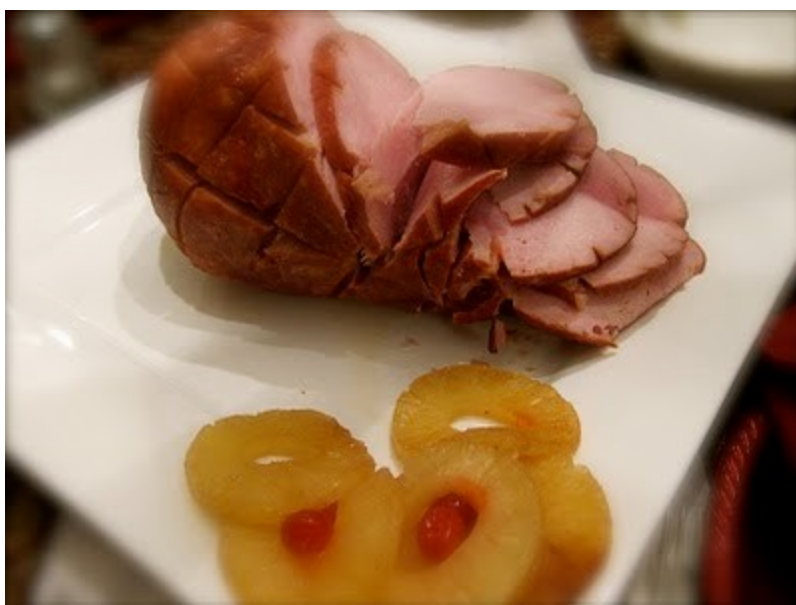
**Stick a cherry in the center of a diamond and hold in place with a tooth pick, then add a ring of pineapple around it. Cover the top and the sides of the ham in this way.**



**Bake covered for 1 1/2 hours. Every 20 minutes or so, ladle the juice mixture over top.**



**Ready to be carved.**



**Take off the pineapple and cherries and set aside on your serving dish (they are a great accompaniment).**

## Thanksgiving Ham

Prep time: 20 minutes

Cook time: 2 hours 25 minutes

Total time: 2 hours 45 minutes

Serves: 10-12

### Ingredients:

- ◆ 1/2 boneless ham
- ◆ 1 liter of lemon-lime soda
- ◆ 2 cups brown sugar
- ◆ 2 tsp cinnamon
- ◆ 1 can pineapple rings and juice
- ◆ 1 jar of cherries
- ◆ toothpicks

### Instructions:

1. Preheat oven to 400.
2. Slice diamonds into ham and place in a roasting pan.
3. Pour 1 liter of lemon-lime soda over top of ham.
4. Mix 1 cup of brown sugar with 2 tsp of cinnamon and cover ham with this mixture.
5. Bake uncovered for 40 minutes and take out of oven.
6. Open can of pineapple and pour juices out and stir with 1 cup of brown sugar, pour this mixture over ham.
7. Stick a cherry into center of diamond. Fasten with a toothpick & place pineapple rings around cherry and toothpick. Cover ham this way.
8. Bake covered for 1 1/2 hours more remembering to ladle with juice from the bottom of roaster.
9. Let sit for 15 minutes before carving.
10. Carve and serve along side of roasted pineapple and cherries.



# Cranberry Pecan Salad



Prep time: 15 minutes

Total time: 15 minutes

Serves: 20

## Ingredients for Salad:

- ◆ 3 large boxes of organic mixed greens
- ◆ 1 cucumber (peeled and chopped)
- ◆ 2 bags of dried cranberries
- ◆ 2 cups of chopped pecans
- ◆ 2 cups of swiss cheese finely shredded (you could also use a crumbled cheese)

## Ingredients for Salad Dressing:

- ◆ 2 packets of Good Seasons Italian dressing mix (make dressings separately)
- ◆ Make according to directions using white vinegar and vegetable oil
- ◆ Add 2 Tbsp of sugar and 2 Tbsp of Parmesan cheese
- ◆ Shake well, then toss in the salad

# Whipped Cream Fruit Salad



Prep time: 30 minutes

Total time: 30 minutes

Serves: 20

## Ingredients:

- ◆ 3 lbs seedless red grapes (cut in half)
- ◆ 8 bananas (sliced)
- ◆ 6 red apples (peeled and chopped)
- ◆ 2 cups chopped walnuts
- ◆ 1 bag (10.5 oz) small marshmallows
- ◆ 4 pints of whipping cream (liquid, by the coffee cream in the grocery)
- ◆ 1/2 cup sugar (to your desired sweetness)
- ◆ 1 Tbsp vanilla

## Instructions:

1. Prep all of your fruits..halve grapes, slice bananas, peel and chop apples..and place in a large bowl.
2. Add marshmallows and chopped walnuts.
3. In a separate large bowl pour in whipping cream and beat it with a mixer on high speed until it forms soft peaks.
4. Add sugar and vanilla and beat.
5. Combine whipping cream with fruit mixture and serve along side of your meal.

# Cornbread with Honey Butter



Ingredients for Cornbread: flour, cornmeal, baking powder, sugar, salt, milk, butter, & an egg.



Combine flour, cornmeal, baking powder, sugar, & salt in medium bowl.



**Add milk.**



**Add butter and egg and stir until just combined.**





**Pour into a greased 8×8 pan. Bake this in a preheated 400 degree oven for approximately 20 minutes or until golden brown.**



**I will give you two guesses what's in Honey Butter...lol.**

**1 stick butter (1/2 cup)  
1/3 cup honey**



**Mix well until creamy.**



**Place in a glass serving bowl.**





Here it is...hot out of the oven..Mmmm!



## *Cornbread with Honey Butter*

Prep time: 15 minutes

Cook time: 20 minutes

Total time: 35 minutes

Serves: 12 square slices

### *Ingredients:*

- ◆ 1 1/4 cup flour
- ◆ 3/4 cup cornmeal
- ◆ 2 tsp baking powder
- ◆ 1/3 cup sugar
- ◆ 3/4 tsp salt
- ◆ 1 1/4 cup milk
- ◆ 1/4 cup butter
- ◆ 1 egg

### *Honey Butter:*

- ◆ 1 Stick butter (1/2 cup)
- ◆ 1/3 cup honey

### *Instructions:*

1. Mix together honey and butter with hand held mixer and set aside in small glass bowl.
2. Preheat oven to 400.
3. Mix all dry ingredients in a large bowl until well combined. Stir in milk, egg and butter.
4. Pour batter into 8×8 greased dish and bake for 20 minutes or until golden.
5. Top with honey butter.

## Mashed Redskin Potatoes



**4 lbs of redskin potatoes. I peeled any “brown spots” I didn’t like off and kept the good skin on. Boil these on high heat until very tender. Pierce with a fork to test – if the fork goes through easily they are done. Drain in colander. Transfer to large bowl.**



**Mash potatoes with sour cream, butter, milk, salt, pepper, and garlic powder ( I used Garlic, Garlic from Tastefully Simple).**

## *Mashed Redskin Potatoes*

Prep time: 30 minutes

Cook time: 45 minutes

Total time: 1 hour 15 minutes

Serves: 20

### *Ingredients:*

- ◆ 10 lbs redskin potatoes (brown spots peeled off)
- ◆ 2 sticks of butter
- ◆ 2 cups of sour cream
- ◆ 3/4 cup milk
- ◆ 2 tsp garlic powder (or more to your liking)
- ◆ salt and pepper to taste

### *Instructions:*

1. Peel brown spots off of potatoes keeping some of the red skin on.
2. Boil potatoes in a large pot until tender.
3. Pour out into colander.
4. Transfer hot potatoes into a large mixing bowl.
5. Add butter to potatoes and mix with mixer (or mash with a potato masher).
6. Get out *most* lumps (I always leave in a few).
7. Add remaining ingredients and mix ( or mash) well.

### *Note:*

If you want thinner potatoes add *additional* milk 1 Tbsp at a time.

# Sweet Potato Casserole



Clean and pierce sweet potatoes. Bake in a 425 oven for an hour.



Take potatoes out of oven and let cool enough to touch. Slice open and scoop out insides into a large bowl (I use a serrated grapefruit spoon for this). Add sugar, egg, vanilla, salt and butter.





**Beat well.**



**Spoon mashed sweet potatoes in a casserole dish.**





**For topping, crush cornflakes in a ziploc.**



**Mix together butter, brown sugar, crushed cornflakes and pecans.**



**Place topping at an angle onto mashed sweet potatoes and bake.**



**Add marshmallows in between the other layers and place back into oven until golden brown.**

## *Sweet Potato Casserole*

Prep time: 25 minutes

Cook time: 1 hour 40 minutes

Total time: 2hours 5 minutes

Serves: 10

### *Ingredients:*

- ◆ 4 1/2 pounds sweet potatoes
- ◆ 1 cup granulated sugar
- ◆ 1/2 cup butter, softened
- ◆ 1/4 cup milk
- ◆ 2 large eggs
- ◆ 1 teaspoon vanilla extract
- ◆ 1/4 teaspoon salt
- ◆ 1 1/4 cups cornflakes cereal, crushed
- ◆ 1/4 cup chopped pecans
- ◆ 1 tablespoon brown sugar
- ◆ 1 tablespoon butter, melted
- ◆ 1 1/2 cups miniature marshmallows

### *Instructions:*

1. Preheat oven to 425 degrees.
2. Clean and pierce sweet potatoes and bake for 1 hour or until tender.
3. Let stand until cool to touch (about 20 minutes).
4. Reduce oven temperature to 350 degrees.
5. Slice open sweet potatoes and take out insides, place in a large mixing bowl.
6. Beat mashed sweet potatoes, granulated sugar, and next 5 ingredients at medium speed with an electric mixer until smooth.
7. Spoon potato mixture into a greased 11- x 7-inch baking dish.
8. Combine cornflakes cereal and next 3 ingredients in a small bowl.
9. Sprinkle over casserole in diagonal rows 2 inches apart.
10. Bake at 350 degrees for 30 minutes.
11. Remove from oven; let stand 10 minutes.
12. Sprinkle marshmallows in alternate rows between cornflake mixture; bake 10 minutes.
13. Let stand 10 minutes before serving.

## Fresh Herb & Sausage Stuffing



Stuffing bread, chicken broth, butter, Italian sausage, celery, onion, water, parsley, sage, thyme, (3 eggs- two of my children were eager and holding an egg a piece waiting to crack them, haha).



Dice onion and celery.





**Fry sausage and drain after fully cooked.**



**In the same pan, add 1/4 cup of butter and saute onions and celery.**



**Meanwhile, start “prepping” the fresh herbs. Take the Thyme leaves off of the stems by gliding your knife down the stem like so.**



**Gather Sage and Parsley in a bunch and chop with knife, keep gathering and chopping until pieces are small (if you have never chopped fresh herbs, it may seem awkward, but it really is that simple).**





**Combine broth, 3 eggs, and water in a medium-sized bowl.**



**In a large bowl, combine stuffing bread, herbs, sausage, and sautéed onions and celery.  
Add the egg mixture and stir well.**



**Place all ingredients into a prepared 9x 13 pan . Melt 1/4 cup of butter and pour over top of stuffing and sprinkle with pepper. Cover with foil and bake in a 350 oven for 25 minutes, uncover and bake another 25 minutes until lightly browned and cooked through.**



**And here you have homemade fresh herb and sausage stuffing! YUM!!!!**

## *Fresh Herb & Sausage Stuffing*

Prep time: 40 minutes

Cook time: 50 minutes

Total time: 1 hour 30 minutes

Serves: 10

### *Ingredients:*

- ◆ 10 cups cubed stuffing bread (near deli)
- ◆ 1/2 cup butter ( 1/4 for sautéing and 1/4 to melt over top)
- ◆ 2 cups chopped onion
- ◆ 1 cup chopped celery
- ◆ 1 roll of Italian Sausage
- ◆ 2 Tbsp chopped fresh thyme
- ◆ 2 Tbsp chopped fresh sage
- ◆ 2 Tbsp chopped fresh parsley
- ◆ 2 cups chicken broth
- ◆ 1 cup water
- ◆ 3 eggs
- ◆ cooking spray
- ◆ pepper to season

### *Instructions:*

1. Preheat oven to 350 degrees.
2. Fry sausage in a large pan, drain.
3. Chop onions and celery and sauté in same pan with 1/4 cup butter.
4. Chop fresh herbs.
5. Place stuffing bread, sausage, sautéed onions and celery and herbs in a large bowl and mix.
6. In a medium sized bowl beat 3 eggs, 1 cup water and chicken broth- pour over stuffing mixture and mix well.
7. Prepare a 9×13 pan- spoon in stuffing, melt ¼ cup butter and pour over top-season with pepper.
8. Cover with foil and bake for 25 minutes, uncover and bake an additional 25 minutes until lightly golden in color.

**SHORT CUT:** If you do not have the time or do not like the robust flavor of fresh herbs, you may omit the herbs and purchase herb seasoned stuffing. Continue on with the rest of the recipe as instructed.

# Classic Green Beans



**In a skillet heated on medium- high heat, fry bacon and sliced onions (here, I cut the bacon in fourths).**



**When the bacon is finished cooking, add 2 bags of frozen green beans (any cut you like- this is french cut), stir, add salt and pepper and 1 cup of water. Turn down heat to medium- low and let simmer for an hour (this will allow the flavor of the bacon to soak into your beans). The water will evaporate some, make sure there is always water at the bottom to prevent from burning.**

## *Classic Green Beans*

Prep time: 20 minutes

Cook time: 1 hour

Total time: 1 hour 20 minutes

Serves: 20

### *Ingredients:*

- ◆ 4 bags frozen green beans (any cut)
- ◆ 12 slices of bacon (you may cut or leave in tact)
- ◆ 2 onion, sliced
- ◆ plenty of salt and pepper to taste
- ◆ 1 1/2 cups of water

### *Instructions:*

1. Fry bacon on med-high heat in large skillet on both sides-add onion and saute.
2. Add green beans and stir.
3. Lower heat to medium-low.
4. Add salt and pepper.
5. Add water and cover.
6. Let simmer for an hour, stirring occasionally.
7. Water will evaporate some- make sure there is always water in your pan so the green beans do not burn.



# Grandma Ruth's Homemade Noodles



Prep time: 45 minutes

Cook time: 2 hours

Total time: 2 hours 45 minutes

Serves: 10

## Ingredients:

### The Noodles:

- ◆ 4 egg yolks
- ◆ 2 eggs
- ◆ 1/2 tsp salt
- ◆ 1 tsp baking powder
- ◆ 3 Tbsp cold water
- ◆ 2 cups flour plus more to desired consistency and for rolling

### Chicken broth:

- ◆ Small chicken cut up (legs, thighs, breast, wings); throw away the bag of the insides
- ◆ Water enough to cover chicken
- ◆ 2 tsp of chicken granules
- ◆ 2 carrots
- ◆ 1 stalk celery
- ◆ 1 onion cut in half
- ◆ 1 tsp black pepper

### Instructions:

1. In a large bowl put in eggs and additional egg yolks and beat with a fork.
2. Add salt and baking powder and water.
3. Use fork and mix well again.
4. Add one cup of flour at a time and mix with hands (take rings off your hands).
5. Add flour slowly to form a ball. This will be sticky.
6. Add more flour if you need to so that you can roll it out.
7. Roll out on a floured surface using a floured rolling pin until medium-thin thickness.
8. Sprinkle with flour on top and let dry for 2 hours.
9. After 2 hours, roll up dough into a cylinder shape..it will be long.
10. Cut in half and slice noodles with a sharp knife/noodle cutter/pizza cutter.
11. Lift up and the dough will fall into a noodle.

### To make the broth:

1. Place chicken parts in a large stock pot and pour water enough to cover chicken.
2. Skim the top to get fat foam off.
3. Add chicken granules, carrots, celery, pepper, and onion for flavor .
4. Boil chicken until tender..simmer on low for about 40 minutes.
5. Pull out chicken and put in dish.
6. You may add chicken back into the pot or use it for another recipe.( Our family likes just the white meat).
7. Bring chicken broth to a boil, drop the noodles into the boiling broth and let simmer for 20 minutes.

### Notes:

If you don't want the chicken in your noodles you can save it for another meal. Grandma says her dad's favorite was when my great-grandma would take that chicken and coat it in flour and fry it in a pan with butter. That sounds good to me!

# Cinnamon Chip Bread Pudding



**Ingredients for Bread Pudding: Half & Half (you may substitute milk), bread (I used rolls), vanilla, sugar, eggs, butter, ground nutmeg and cinnamon chips (if you do not have these, you may sprinkle on cinnamon).**



**Pour Half & Half into a pot on med-high heat , add butter and let simmer (do not boil).**



**In a separate bowl add eggs, nutmeg and sugar and mix well.**



**Add your warm milk/butter mixture and mix well again.**





**Rip bread into small cubes and place in a lightly “pammed” casserole dish and cover evenly with mixture.**



**Sprinkle with cinnamon chips (if you don’t have these, sprinkle with cinnamon).**



**Cover and bake in a 350 degree oven for 30 minutes.**



**Start your Vanilla Milk Topping: Heat butter in a saucepan, then whisk in flour to make a paste.**



**Add milk, vanilla and sugar and let simmer until it thickens.**



**After 30 minutes is over, take off the foil and bake for another 15 minutes until set and lightly browned on top.**





**Remove from oven and pour warm vanilla milk over top.**



**Serve fresh and piping hot out of the oven! Those buns didn't know their potential until this very moment!!**



## *Cinnamon Chip Bread Pudding*

Prep time: 10 minutes

Cook time: 45 minutes

Total time: 55 minutes

Serves: 10

### *Ingredients for Bread Pudding:*

- ◆ 2 cups Half&Half (you may substitute milk)
- ◆ 2 Tbsp butter
- ◆ 3 eggs
- ◆ 1/3 cup sugar
- ◆ 1/4 tsp ground nutmeg
- ◆ 1 tsp vanilla extract
- ◆ 3 cups of bread, torn into small pieces
- ◆ A handful of cinnamon chips to sprinkle over top (you may substitute cinnamon to sprinkle)

### *Instructions for Bread Pudding:*

1. Pour Half & Half and butter in saucepan on med-high heat, let simmer (do not boil).
2. Beat eggs, nutmeg, and vanilla in separate bowl.
3. Add warm milk and butter mixture and beat well.
4. Tear bread into small pieces and place in a prepared casserole dish.
5. Pour mixture over top and sprinkle with cinnamon chips.
6. Cover with foil and bake at 350 degrees for 30 minutes.
7. Take foil off and bake an additional 15 minutes.

### *Ingredients for Warm Vanilla Milk:*

- ◆ 1 cup milk
- ◆ 1/4 cup butter
- ◆ 1/3 cup sugar
- ◆ 1 tsp vanilla
- ◆ 1Tbsp flour
- ◆ 1/2 tsp salt

### *Instructions for Warm Vanilla Milk:*

1. Melt butter, add flour to make a paste.
2. Whisk in the milk, sugar, vanilla and salt.
3. Let boil for 5 minutes, stirring constantly until it thickens into a syrup.
4. Pour over warm bread pudding and serve warm.

# Baked Caramel Apples



Water, brown sugar, flour, butter, salt, cinnamon and apples – looks like one got away in the background! Oops!



Start making your homemade caramel sauce by placing in the sauce pan the brown sugar, water, butter, salt, and flour.



**Heat until bubbling-it will thicken.**



**Peel, core and cut apples into medium sized chunks.**



**Dot with butter and bake.**



**Fresh out of the oven...**



## *Baked Caramel Apples*

Prep time: 30 minutes

Cook time: 60 minutes

Total time: 1 hour 30 minutes

Serves: 20

### *Ingredients:*

- ◆ 24 apples peeled, cored, cut into chunks
- ◆ 3 cups brown sugar
- ◆ 3/4 cup water
- ◆ 6 tbsp butter
- ◆ 3 tsp salt
- ◆ 6 tbsp flour
- ◆ extra butter for dotting
- ◆ sprinkle of cinnamon

### *Instructions:*

1. Preheat Oven to 350 degrees.
2. Put all sauce ingredients into a saucepan and bring to soft boil-it will thicken and turn into a caramel/gravy texture.
3. Divide apples evenly into two 9x13dishes, then pour equal amounts of caramel sauce over top.
4. Dot with butter and sprinkle with cinnamon.
5. Cover and bake for 1 hour stirring at the 30 minute mark.

### *Note:*

You can use any kind of apple you wish. I like to use a mixture of green/red apples for a sweet and tangy combo.

# Mom's Famous Apple Pie



Prep time: 20 minutes

Cook time: 55 minutes

Total time: 1 hour 15 minutes

Serves: 8

## Ingredients:

### Crust: (top and bottom)

- ◆ 2 cups flour
- ◆ 1 tsp white vinegar
- ◆ 1/3 cup milk
- ◆ 1 cup shortening
- ◆ 1/2 tsp salt

### Apple Filling:

- ◆ 1/4 cup of sugar
- ◆ 1/4 cup brown sugar
- ◆ 3 Tbsp flour
- ◆ 1/2 tsp cinnamon
- ◆ 1/8 tsp all spice
- ◆ 6-8 peeled, cored, apples sliced into bite sized chunks
- ◆ 3 Tbsp butter (melted)
- ◆ 1 egg white

### Instructions:

1. Pre-heat oven to 375 degrees.

#### Crust:

2. Put flour in a large bowl.
3. Cut shortening into flour.
4. Add milk, vinegar and salt and mix with hands.
5. Roll into a large ball and cut into half.
6. Roll both halves into 2 balls and pat with flour.
7. On floured surface and with a floured rolling pin, roll out both balls of dough into circles that would fit into a 9" pie pan.

#### Apple Filling:

8. With large spoon, mix all ingredients together in a large bowl.

#### Pie:

9. Put first layer of crust on an ungreased pie pan.
10. Poke bottom of crust with a fork.
11. Pour apple pie filling in.
12. Place second layer of crust over top.
13. Pinch both crusts together all around the edges to seal the pie.
14. Beat egg white and brush over top.
15. Sprinkle with cinnamon and sugar.

#### Bake:

16. Wrap foil around crust line.
17. Bake for 25 minutes.
18. Remove foil and bake for an additional 30 minutes.

# Simple Pumpkin Pie



Prep time: 5 minutes

Cook time: 65 minutes

Total time: 1 hour 10 minutes

Serves: 8

## Ingredients:

- ◆ 1 can (30 oz.) LIBBY'S Easy Pumpkin Pie Mix
- ◆ 2/3 cup (5 fl.-oz can) Evaporated Milk
- ◆ 2 large eggs, beaten
- ◆ 1 unbaked 9-inch pie shell (I use Marie Calendar's in your grocer's freezer)

## Instructions:

1. Preheat oven to 425 degrees.
2. Mix pumpkin pie mix, evaporated milk and eggs in large bowl.
3. Pour into pie shell.
4. Bake in oven for 15 minutes.
5. Reduce temperature to 350 degrees and bake approximately 50 minutes more.
6. Shake slightly to check if it is baked through.
7. Cool on wire rack for 2 hours.
8. Refrigerate before serving.

## Notes:

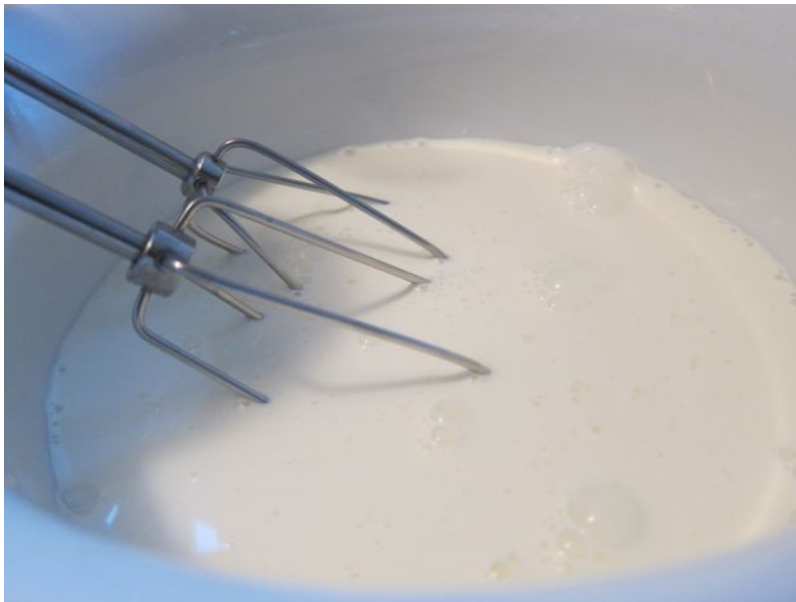
Top with homemade whipped cream!



# Homemade Whipped Cream



This is in the same aisle as your coffee cream.



Pour in large bowl.



**Start beating with a mixer (high speed).**



**Add 1/4 cup of sugar and 1 tsp of vanilla for each pint you use.**



**Beautiful- the perfect texture!**



**Who wouldn't want homemade whipped cream on pumpkin pie? It's the best!**

## *Homemade Whipped Cream*

Prep time: 5 minutes

Cook time: 5 minutes

Total time: 10 minutes

Serves: 8

### *Ingredients:*

- ◆ 1 pint whipping cream
- ◆ 1/4 cup sugar
- ◆ 1 tsp vanilla

### *Instructions:*

1. Pour whipping cream in a large bowl and beat well.
2. Add sugar and vanilla.
3. Beat until desired consistency.



# Low Fat Pumpkin Trifle



Start off by making the cake part of the Trifle: Combine spice cake, 1 egg, water and mix well.



**Pour into an ungreased 8 inch baking dish and bake at 350 degrees for 35-40 minutes until well set. Let cool.**



**Then, to make your filling: 4 butterscotch instant pudding mixes, 1- 15 oz can of pumpkin (you can use EASY pumpkin mix -"with the spices", or you may add 1 tsp of pumpkin spice to this step).**



**FIRST** make just the pudding- beat the pudding mixes with the milk.



It will begin to thicken -let set for about 5 minutes until it is of pudding consistency.





**Add pumpkin and spices (if applicable) and stir well (you may use an electric mixer on low if you desire).**



**Get out your Trifle bowl and start layering (you will need to get out your Cool Whip at this time!) Begin with the Spice Cake- crumble with your fingers and lay at the bottom of the bowl (if you don't have an "official" trifle bowl-have no fear, I used a regular old mixing bowl for years until I found this one at JC Penny Outlet!)**





**Spread your pudding/pumpkin mixture on top and then crumble more cake on top of that.**



**Add in a layer of Cool Whip. Do as many layers as you can- I topped mine with Cool Whip and dotted with the pumpkin mixture and sprinkled extra cake on top. You are going to LOVE this!!!!!! OH YUMMM!!!!**

## *Low Fat Pumpkin Trifle*

Prep Time: 20 minutes

Cook Time: 40 minutes

Total time: 1 hour

Serves: 18

### *Cake:*

- ◆ 1 box Spice Cake
- ◆ 1 1/4 cups water
- ◆ 1 egg

\*Mix all ingredients and bake in an 8×8 pan at 350 degrees for 35 minutes or until set. Cool on stove or wire rack.

### *Pudding Filling:*

- ◆ 4 cups skim milk
- ◆ 4 packages (1 oz each) instant butterscotch pudding mix
- ◆ 1 can (15 oz) pumpkin mix- you can use EASY, but eliminate the spices below
- ◆ 1 1/2 tsp Pumpkin Spice (or 1 tsp cinnamon, 1/4 tsp of each: ginger, nutmeg and allspice)
- ◆ 1 carton (12 oz) light whipped topping

\* In a large bowl mix milk with pudding mix. Let sit until it thickens (approximately 5 minutes). Add pumpkin and spices and mix well.

### *Layering Process:*

In a Trifle bowl (or any large bowl) layer:

1. A fourth of the cake crumbled with your hands
2. Half of the pumpkin mixture
3. A fourth of the cake crumbled
4. Half the whipped cream
5. Repeat the layers
6. Garnish with whipped topping and cake crumbs
7. Refrigerate until ready to serve

# Pumpkin Dump Cake



Ingredients: Easy pumpkin pie puree (mix), 1 can evaporated milk, 2 eggs, yellow cake mix (1/2 box), walnuts and butter.



Add pumpkin mix, eggs, and evaporated milk.



**Beat well.**



**Prepare a 11×7 or an 8×8 pan- pour in pumpkin mixture, sprinkle 1/2 box of cake mixture and slightly stir.**





**See, even my little one can make this!**



**Top with chopped walnuts and melted butter.**





**Bake in a 350 oven until well set and golden brown on top (approximately 40 minutes). Let cool on counter, then cover and place in refrigerator to cool.**



**Serve with a whipped topping of your choice! I just love pumpkin...Mmmmm!**

## *Pumpkin Dump Cake*

Prep time: 10 minutes

Cook time: 40 minutes

Total time: 50 minutes

Serves: 10

### *Ingredients:*

- ◆ 1 -30 oz EASY pumpkin pie puree (It has all of the spices included)
- ◆ 2 eggs
- ◆ 1 can evaporated milk
- ◆ 1/2 box yellow cake mix
- ◆ 1 cup chopped walnuts
- ◆ 1/2 cup butter

### *Instructions:*

1. Preheat oven to 350 degrees.
2. Mix pumpkin pie puree, eggs, and milk well with mixer.
3. Pour mixture into a prepared 11×7 or 8×8 pan.
4. Pour 1/2 box of dry cake mix on top and slightly stir.
5. Add chopped walnuts and melt 1/2 cup butter over top.
6. Bake in a 350 degree oven for approximately 40 minutes (be sure the middle does not jiggle when you take it out- keep it in longer until set).
7. Let cool on counter, then place in the refrigerator until ready to serve.
8. Top with whipped cream.

## About the Author



Hello There! It is so nice to have you here as my guest...I'm Janelle, a Christian, a Wife, a Stay at Home Mom of 3 young children and a proud- to- claim- it "Foodie". I absolutely love to cook..I typically have an audience of 3 children, pulled up on chairs, taking turns pouring ingredients into bowls. My spiritual gifts are a mix of "hospitality and evangelism". So, here I am at the center of God's will, hoping to help you get a little more comfy in your kitchen!

I started a "meal ministry" on my own a few years ago by simply cooking for people who God led me towards. This ministry started while my husband was out of work. Why, God?! Why now? I would ask him..However, I have had the blessing of serving neighbors, elderly, new moms, handicapped, friends, schools, etc. In turn the lord has blessed me in SO many ways. I also "cook for a crowd" at my church 2 times a year (anywhere from 60-120 people on my own) I can honestly say that I have a BLAST! If hospitality is one of your gifts-I pray that this blog will plant a seed that will grow in YOU and touch others!

You are always welcome to contact me at [JMNehrenz@me.com](mailto:JMNehrenz@me.com).