

Chapter 1 : Blackberry Filling for Cakes, Pies, and Desserts - Veena Azmanov

"Piecaken" combines four desserts in one: pecan pie, apple pie, pumpkin pie, and cake. The jackpot of sweets has been around for a while, according to the New York Times, but the mainstream hype around the dessert has just begun thanks to a few popular bakers and pastry chefs.

Use frozen blackberries or make a huge batch when blackberries are in season. Perfect for freezing so you can use any time of the year. Best Blackberry Filling, blackberry cake filling, blackberry pie filling, blackberry dessert topping When blackberries are in season you must make blackberry inspired desserts. However, that does not stop me from making seasonal desserts. I still use some frozen with the fresh when necessary. For example, if I was making a blackberry tart? Are you lucky to get berries in abundance? The options for berries from jam to desserts is just endless. Anyway, as a cake decorator blackberry filling in my cake is any time of the year. So I usually always make this filling with frozen fruits. Best Blackberry Filling, blackberry cake filling, blackberry pie filling, blackberry dessert topping Desserts with Blackberries? Last week we made these blackberry mini cheesecakes and boy were they a big hit!! It was such a treat. Tomorrow I will be sharing these baked mini blackberry cheesecakes and then the chocolate cherry cheesecakes hopefully soon as well. By the way, if you do love blackberries, you must try my blackberry mousse , blackberry crumbles is an all-time classic and nothing like a baked blackberry tart which uses a Claufoutis as a base. Personally, I do prefer to use frozen as the fruit really breaks down nicely giving you that melt in the mouth texture and mouthfeel. If you notice unlike most other recipes that call for mashing the fruit up, I prefer to leave them whole so they look like a berry in the desert. That mouth full of fruit when you bite into a dessert is decadent on its own. Cornstarch " I think this is by far the most commonly used and preferred ingredient but for some reason, if you cannot use cornstarch " try arrowroot powder or potato starch. I have used both on two different occasions " not much different. They both make a thicker consistency of filling but work pretty much the same. Sugar " I prefer to use a fine grain sugar for this so I get a nice thick syrup consistency. I often use less than the sugar mentioned in the recipe if the berries are sweet. If the berries are not as sweet you may need to add more. The sweetness here depends on the quality of the berries. Lemon Juice " Does help cut the sweetness and brings out the flavor so much more.

Chapter 2 : Raspberry Filling for Cakes Pies and Desserts - Veena Azmanov

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Better Times Cookbook Home Make your own pies, cakes, and desserts and save big bucks. Get in the habit of making these items, and everybody will swear you are a cook that is touched by heavenly flavor. Add the rest of the dry ingredients. Place on ungreased cookie sheet. Bake at degrees for 5 to 7 minutes. Mash with beaten eggs, margarine, and brown sugar. Add pumpkin pie spices cinnamon, nutmeg, ginger, pour in unbaked pie crust and bake at degrees until a knife in the center comes out clean about 45 minutes. Add enough ice water so it holds together. Knead for several minutes, roll out and place in pan. Then unfold and arrange in pan. If the dough tears, dip your fingers in water and press it back into place, or "patch" with extra pieces of dough, moistening the fingers first. This recipe is among the less complicated possibilities, but there is no doubt that pie crust is challenging. Practice makes perfect, though, so keep working on it. Pour into a ten inch pie plate that has been greased and floured. Bake at degrees for 60 minutes. This pie makes its own crust and a coconut topping. Peach Pie 1 cup sugar -- 2 eggs -- pinch of salt -- peaches -- 2 tbsp flour -- 2 tbsp margarine -- unbaked pie crust Line unbaked pie crust with sliced peaches fresh or drained canned. Mix other ingredients together and pour over the peaches. Let stand for five minutes before baking. Bake at degrees for 10 to 15 minutes. Reduce heat and bake at degrees for 30 minutes or until filling is set. In a separate bowl, mix the sugar and margarine together and then mix in the flour and baking powder mixture. Add the milk, mix well. Add the beaten egg whites. Makes two 8 inch layers or one 13 x 9 inch cake. Bake layers 30 to 35 minutes, sheet cake 35 to 40 minutes, at degrees. Easy Very Tasty Cobbler 1 cup flour -- 1 cup sugar -- 1 stick of margarine -- 2 tsp baking powder -- 1 cup skim milk -- 1 or 2 cans pie filling or canned fruit Mix flour, sugar, and baking powder. Add milk and melted margarine, mix well. Pour batter into baking pan use a casserole dish. Pour pie filling on top of the batter, or pour the drained can of peaches or other fruit on top. Use one or two cans, as budget and taste allow. The batter rises up and covers the fruit as it bakes. Bake in degree oven for 30 minutes or until golden brown on top. Add melted margarine, then add beaten eggs. Bake at degrees in 9 inch square pan for about 15 minutes. Remove from heat and add 2 cups powdered sugar and 1 tsp vanilla. Beat vigorously for 1 minute. Pour into 8 inch square pan. Bake in degree oven for 35 to 40 minutes, top with favorite icing. Add margarine and cook over medium heat until thickened, stirring constantly. Add sliced bananas and vanilla. Put a layer of vanilla wafers in a dish. Pour pudding over wafers. Add fruit cocktail with syrup and beat again. Mix dry ingredients together and add to fruit cocktail mixture, mix well. Spread in a 15 x 10 x 1 inch pan that has been greased and floured. Sprinkle coconut and nuts over the top optional, bake at degrees for 20 to 25 minutes. Glaze while warm with the following: Mix dry ingredients, add to sugar mixture. Add remaining ingredients, mix well. To this basic cookie, you can add: You can also substitute one cup oats for one cup of the flour. Bake at degrees for 10 to 12 minutes. Add shortening, milk, lemon and vanilla. Beat for two minutes. Add unbeaten egg yolks, beat for two more minutes. Pour into two 8" pans greased and floured or one 13 x 9 pan. Bake in degree oven. Your Basic Very Easy Cake sugar -- flour -- 2 tsp baking powder -- 2 eggs -- milk take a cup, any reasonable size, from the cupboard. Fill it with sugar. Put it into a bowl. Take the same cup, fill it with flour, put it into bowl and add baking powder. Break eggs into the cup and beat with fork. Add milk to fill the cup, pour over sugar and flour, beat. Put into a cake pan. Bake at degrees for 25 to 30 minutes. Beat eggs slightly, add rest of ingredients. Pour into pie pan lined with unbaked pie crust. Bake 15 minutes, then reduce heat to degrees and bake 10 to 15 minutes more, until a knife inserted one inch from the side of the pie comes out clean. The center may still look soft, but it will set. If you bake it too long, the custard becomes watery. You can make this pie with three eggs, if so, reduce milk to 2 cups. Pour into a greased and floured 9 x 13 pan. Bake 30 minutes at degrees. For richer cake, use 2 eggs. Remove from heat and add 1 cup nuts optional, 1 cup coconut, 1 tsp vanilla, spread on cake. Preheat oven to degrees and bake for 25 to 30 minutes. Makes two 8" layers or a 9 x 13" pan or a cast iron skillet-full. Bring to a boil, add cups of powdered sugar, vanilla, and nuts optional. Mix thoroughly, spread on cake while hot. Cream Filling for Cakes. Bring to a boil over medium heat, stirring constantly. Put 1 egg

yolk, slightly beaten into another bowl. Add about half of the milk and sugar mixture to the egg yolk, mix, then pour back into the remaining milk mixture in saucepan. Boil one minute more, remove from heat, add 1 tbs butter or margarine and 1 tsp vanilla. Stir well and cool, stirring occasionally. Bake in a 9 x 9 inch pan at degrees until brown and the top springs back when you touch it. Serve with strawberries and ice cream, or other favorite topping. Add milk and stir. Turn out onto floured board and knead for a minute or two. Cut into 8 squares. Place some sliced apples into the center of each square and sprinkle with sugar and cinnamon, dot with margarine apple pie filling can be used in place of apples and sugar. Fold in the corners over the apples and pinch together. Place foled side down in a 10 x 13 baking dish and cover with sauce. Add 3 cups boiling water. Continue to boil until the sauce thickens, so it is like a thick white sauce it will thicken more while baking. After covering with sauce, bake 45 minutes at degrees. Store in tightly covered container.

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Chapter 4 : Apple Pie Cake Recipe - blog.quintoapp.com

The Ultimate Raspberry Filling for Cakes, Pies, and Desserts. This raspberry filling is the ultimate topping over blog.quintoapp.com it in cakes between layers or pour into a baked shortcrust pastry tart over delicious pastry cream for a quick dessert.

Chapter 5 : Pie Recipes - blog.quintoapp.com

The BEST Blackberry Filling for Cakes, Pies, and Desserts. Whether you wanna use it as a cake filling, pie filling or as an ice cream topper this simple, easy and effortless recipe for Blackberry filling is a great way to make many different desserts and takes no more than five minutes to prepare.

Chapter 6 : Mini Cherry Pies - [OMG Chocolate Desserts](http://OMGChocolateDesserts.com)

3 Pies Baked Into a Cake three pies baked into three cakes, stacked and iced. From: [The World's Biggest Burger and Outrageous Food](http://TheWorldsBiggestBurgerandOutrageousFood.com). [Best Thanksgiving Pumpkin Desserts](http://BestThanksgivingPumpkinDesserts.com) 47 Photos.

Chapter 7 : Apple Pie Recipe - [OMG Chocolate Desserts](http://OMGChocolateDesserts.com)

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Chapter 8 : Pies, Cakes, Desserts

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