



PUMPKIN PIE



This makes a full 9" pie.

Ingredients

2 eggs, slightly beaten

1 ½ cups solid pack pumpkin (or fresh pumpkin pulp)

1 teaspoon ground cinnamon

¼ teaspoon ground cloves

¾ cup granulated sugar

½ teaspoon salt

½ teaspoon ground ginger

1 2/3 cups evaporated milk (13 fl. oz. can)

One fluted unbaked 9" pie shell

Instructions

1. Mix the filling ingredients in the order given above.
2. Pour into a pie shell.
3. Bake in preheated 425 degree F. oven for 15 minutes. Without opening the door, reduce the oven temperature to 350 degrees F. and continue baking for 45 minutes or until a knife inserted into the center comes out clean. Cool.

This is my favorite pumpkin pie recipe. It's so easy you can "whip it up" in no time – about an hour and a half total including some cooling.

Topped with whipped cream is my favorite and maybe a sprinkling of pumpkin pie spice or cinnamon. (I don't use pumpkin pie spice because I mix my own (above), but you could use the same quantities of pumpkin pie spice if you don't have the cinnamon, clove, and ginger.)

HAPPY HOLIDAYS! Enjoy making, baking, and eating PUMPKIN PIE with your holiday meals.

WHITE FRUITCAKE



2 $\frac{3}{4}$ cups all-purpose sifted flour

$\frac{3}{4}$ teaspoon salt

1 $\frac{1}{2}$ teaspoons nutmeg (ground or grated)

$\frac{2}{3}$ cup pineapple juice (canned)

6 egg whites, unbeaten

1 $\frac{1}{3}$ cups granulated sugar

1 $\frac{1}{2}$ teaspoons baking powder

$\frac{2}{3}$ cup Crisco (vegetable) shortening

$\frac{1}{2}$ teaspoon almond extract

1 cup quartered candied cherries

1 cup blanched almonds, chopped

1 cup candied citron, cut fine (Can substitute candied pineapple for the citron)

$\frac{1}{4}$ cup orange and lemon peel, cut fine

3 cups coconut, cut fine

1 cup white raisins

½ teaspoon ground mace

¼ cup brandy (if you use brandy, cut the juice to ½ cup)

Instructions

1. Sift the first 5 ingredients (dry).
2. Add shortening, juice, extract, brandy if using, and 3 egg whites. Beat 250 strokes (Remember: They did not have electric mixers back when my grandma and great aunt made this dish.)
3. Add the 3 other egg whites and beat 25 more strokes.
4. In a large bowl, combine the fruits and nuts, and coconut. Add batter and mix thoroughly. (Adjust to what you like for fruits and nuts.)
5. Bake in prepared tins (small or medium rectangle pans), a loaf pan, small angel food cake pan, Bundt pan, or muffin or cupcake pan. Just adjust baking times.
6. It is always better soaked in brandy, rum, or whiskey. After cooled, brush cake with the alcohol, cover in a clean white cloth, refrigerate. Every 2-3 days do it again.

DARK FRUIT CAKE



Ingredients

2 cups brown sugar

1 cup white granulated sugar

1 cup butter

3 pounds raisins

2 pounds currants

1 pound dates

2 pounds walnut meats

1 cup cooked cranberries

1 cup citron

1 cup lemon and orange rind

1 cup gum drops or candied cherries

10 eggs
1 Tablespoon cinnamon ground
1 teaspoon nutmeg ground or grated
½ teaspoon cloves ground
½ teaspoon allspice ground
2 teaspoons vanilla
1 cup sour milk
2 teaspoons baking soda
½ cup brandy
Enough flour to make a stiff dough

Instructions

FIRST, I'll say this makes A LOT of cake! I'd say have plenty of flour on hand when you make this cake. I try to keep an extra 5 pounds of flour in my pantry all the time just to be sure. Nothing worse than starting something and not having enough flour. Many things you can substitute, flour not so much.

I mix it, instructions are, "This should be mixed." – it was my grandma's recipe from a long time ago. She didn't really follow a specific recipe a lot of the time, so I watched as I grew.

1. Mix (similar to the white fruitcake) sugars, butter/shortening, combine.
2. Add eggs, one at a time, mix.
3. Combine dry ingredients including 'some' flour and combine alternating with the milk and brandy starting and ending with flour. But as you've used the dry ingredients that you combined, then add flour so it makes a nice batter.
4. Add the fruits and nuts or add the batter to them. Combine well but try to not overmix. Makes for a tough cake, even fruit cake.
5. Prepare your pans as for any cake (parchment paper helps but not necessary) and pour about halfway up on each of your pans. This recipe makes many cakes, you'll have gifts galore or freeze and enjoy throughout the year!
6. Bake in a 350 degree F. oven until done. (Start with 30-45 minutes baking time, let your nose tell you when the cake is baking nice. Then watch – test with a cake tester or long toothpick.)

Recipes by: Granni K