

# Thanksgiving Recipes

Homemade Holiday  
Favorites & Fresh  
Choices

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# Bourbon Chocolate Pecan Pie

To dress up the top of the pie, place a paper doily on top of the cooled pie, sift powdered sugar over it and then gently lift the doily off of the pie. Rim the edge of the pie along the crust with fresh pecan halves.



**Prep time** 0:15

**Bake/Cook time** 0:55

**Yield** One 9-inch pie

## Ingredients

1	9-inch <a href="#">Pure Butter Pie Crust</a> – <i>see recipe</i>
¼ c	butter
2 oz	unsweetened chocolate
3	large eggs
1 c	Imperial Sugar® Granulated Sugar
¾ c	dark corn syrup or sugar cane syrup
½ tsp	vanilla extract
3 Tbs	bourbon
¼ tsp	salt
1½ c	pecan halves

## Directions

1. Preheat oven to 400°F.
2. Prepare or thaw a 9-inch pie crust. Place in pie pan on a foil or parchment lined cookie tray for easy clean-up after baking.
3. Melt butter and chocolate in a small saucepan over low heat. Remove from heat and let cool.
4. Beat eggs in a bowl until frothy and then blend in sugar.
5. Stir in syrup, vanilla, bourbon, salt and melted butter mixture until well blended.
6. Arrange pecans on bottom of pie crust and carefully pour mixture over them.
7. Place in oven at 400°F. After 10 minutes, reduce heat to 350°F and bake until filling is set and slightly puffed, about 45 minutes.

# Pumpkin Cream Cheese Frosting Roll

If desired, fill this cake with a thin layer of orange marmalade for a completely fat-free cake!



Prep time 0:30

Bake/Cook time 0:15 to 0:18

Yield One 14-inch cake roll

## Ingredients

- 3 large eggs
- 1 c Imperial Sugar® Granulated Sugar
- 1 tsp vanilla extract
- $\frac{2}{3}$  c pumpkin
- $\frac{3}{4}$  c all-purpose flour\*
- $\frac{1}{2}$  tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1 Tbs cinnamon
- 2 tsps ginger
- $\frac{1}{2}$  tsp allspice

[Cream Cheese Frosting – see recipe](#)

## Directions

1. Preheat oven to 375°F.
2. Line a 10x15-inch jelly roll pan with parchment paper. Butter sides of pan and set aside.
3. Beat eggs for 5 minutes until thick and then add all remaining ingredients on low speed.
4. Pour mixture in pan and spread evenly. Place in oven and bake 15-18 minutes or until center bounces back when lightly pressed with a finger or a toothpick comes out clean.
5. Sprinkle cake with powdered sugar and cover with a kitchen towel. Let cool. Once cool turn upside down onto kitchen towel or wax paper.
6. Prepare [Cream Cheese Frosting](#). Remove parchment paper from surface of cake and spread with frosting.
7. Roll up like a jelly roll and cut into desired size. Enjoy and serve.

\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Pumpkin Cream Cheese Pie with Bourbon Pecan Caramel Sauce

This decadent fall dessert is like three pies in one!

**Prep time** 0:45  
**Bake/Cook time** 0:55 to 0:65  
**Yield** One 9-inch pie

## Directions

1. Preheat oven to 350°F.
2. Prepare a 9-inch deep dish [Pure Butter Pie Crust](#) or use store bought. To obtain a well baked non soggy pie crust blind bake first: Cut a piece of parchment paper into a circle a few inches wider than circumference of pie crust. Place cut parchment onto the piecrust and fill completely with dry beans or rice. Place in oven and bake for approximately 30 minutes or until crust is golden on edges. Remove from oven and scoop hot beans using an ice cream scoop. Brush with beaten egg and return to oven for another 5 minutes. Watch to ensure that crust does not bubble, if it does prick with a fork and gently press even. Let cool.
3. On lowest speed blend cream cheese and sugar. Once well combined and no lumps remain add egg and vanilla. Pour into pie shell and set aside.
4. In a bowl large enough to hold all ingredients whisk eggs until no strings remain. Add pumpkin, sugar, cinnamon, ginger, cloves and salt. Once well combined add half and half.
5. Gently drizzle filling over cream cheese layer to ensure that layers will remain intact and no marbleizing will occur. Depending on actual depth of pie shell, not all the filling may fit. If so, place any filling in a ramekin and bake as an individual dessert.
6. Place in oven and bake the pie until it no longer trembles in the center, about 55-65 minutes total.
7. Allow to cool for 1 hour before placing in the refrigerator.
8. Meanwhile prepare pecan praline topping: In a saucepan bring all the ingredients to a boil excluding pecans and Bourbon. Boil for 3 minutes ensuring that the mixture will not boil over. Remove from heat, stir in the pecans and Bourbon (if using), and set aside.
9. For easy serving, cut pie first and place on plates, then spoon Bourbon pecan caramel sauce on top.



## Ingredients

[Pure Butter Pie Crust](#) — [see recipe](#)

### Cream Cheese Layer

1 pkg (8 oz) cream cheese, softened  
4 Tbs Imperial Sugar® Granulated Sugar  
1 large egg  
1 tsp vanilla extract

### Pumpkin Layer

2 large eggs  
1 can (15 oz) pumpkin (not pumpkin pie filling)  
¾ c Imperial Sugar® Granulated Sugar  
2 tsp cinnamon  
1 tsp dried ginger  
¼ tsp cloves  
½ tsp salt  
1¼ c half and half

### Bourbon Pecan Caramel Sauce

½ c firmly packed Dark Brown Sugar  
¾ c whipping cream  
4 Tbs butter  
¼ tsp salt  
1 Tbs vanilla extract  
1½ c pecan halves  
1 Tbs Bourbon (optional)

# Pumpkin Pecan Praline Torte



## Ingredients

1¼ c	all-purpose flour*
½ tsp	baking soda
1 tsp	baking powder
1 Tbs	cinnamon
2 tsp	ground ginger
½ tsp	allspice
½ tsp	salt
4	large eggs
1⅓ c	Imperial Sugar® Granulated Sugar
2 tsp	vanilla extract
¾ c	pumpkin puree (not pumpkin pie filling)

## Cream Cheese Frosting

2 pkgs (8 oz each)	cream cheese
1 c	very soft butter
2 lbs or 8 c	Imperial Sugar® Powdered Sugar
1 tsp	vanilla extract

## Pecan Praline Topping

½ c	firmly packed Imperial Sugar® Light Brown Sugar
¾ c	whipping cream
¼ tsp	salt
1 Tbs	vanilla extract
1½ c	pecan halves

**Prep time** 0:45

**Bake/Cook time** 0:16

**Yield** One 8 or 9-inch cake

This recipe is a Thanksgiving showstopper!

## Directions

1. Preheat oven to 350°F.
2. You will need three 8 or 9-inch round cake pans. Cut 3 parchment rounds by placing a cake pan on parchment paper. Draw a circle around bottom edge and cut using scissors. Repeat twice.
3. Place a parchment cutout into each cake pan and brush paper and sides with melted butter or spray with baking spray. Sprinkle evenly with flour and shake out excess, set aside.
4. Blend and sift together flour, baking soda, baking powder, cinnamon, ginger, allspice and salt, then set aside.
5. In a bowl large enough to hold all ingredients whisk egg using a hand held or stand mixer until well blended, add sugar and whip until thick and pale, about 5 minutes. On low speed add vanilla and pumpkin.
6. Stir in flour and mix until just combined. Scoop and divide evenly into prepared pans.
7. Place in oven and bake until center of cakes bounce back when lightly pressed with a finger or an inserted toothpick comes out clean, about 13-15 minutes.
8. Allow to cool for 5 minutes. Turn upside down on kitchen or paper towels which have been evenly sprinkled with powdered sugar. Allow to cool completely.
9. For frosting mix cream cheese and soft butter on low speed until blended. Add one cup of powdered sugar and mix on low speed until blended.
10. Gradually add remaining powdered sugar and mix on low to medium speed until light and fluffy. Add vanilla and mix well.
11. For pecan praline topping: If desired pre-toast pecans for 8 minutes in a 350°F oven.
12. In a saucepan bring all ingredients to a boil excluding pecans. Boil for 3 minutes ensuring that mixture will not boil over. Remove from heat and stir in pecans, then set aside.
13. Remove parchment paper from one cake round and place cake on a serving platter. Frost surface with approximately ⅓ inch cream cheese frosting. Spread frosting evenly across cake, or use a piping bag to add teardrops of frosting around edges. If using a piping bag, fill center with swirls of cream cheese frosting.
14. Remove parchment paper from second layer and place onto frosted cake round. Frost once again with cream cheese frosting. Remove parchment paper from third layer and place onto frosted cake round.
15. Spoon pecan praline topping over top layer of cake. If caramel topping is too firm to spread onto surface heat briefly until slightly softened. Do not allow to get warm!
16. Keep refrigerated but remove from refrigerator at least one hour before serving.

\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Apple Crisp

After one taste of this melt in your mouth apple crisp you will want to make it a staple in your dessert repertoire.



**Prep time** 0:25

**Bake/Cook time** 0:45

**Yield** One 10x10-inch pan

## Ingredients

### Filling

1½ tsp	cinnamon
1 Tbs	vanilla extract
2 Tbs	lemon juice
½ c + 2 Tbs	Imperial Sugar® Granulated Sugar
4	apples, Golden Delicious or Granny Smith

### Crumb-streusel topping

4 Tbs	unsalted butter, cold
½ c	all-purpose flour*
¼ c	Imperial Sugar® Granulated Sugar
½ tsp	cinnamon
¼ tsp	salt

## Directions

1. Preheat oven to 375°F.
2. In a bowl combine first 4 listed ingredients.
3. Peel and core apples and cut in 4 equal wedges. Cut each wedge lengthwise in 4 equal slices and cut crosswise in 4 pieces to obtain chunks. Place in bowl above and toss.
4. Place filling in a medium size, about 10x10-inch square baking dish. Place on a cookie sheet and set aside.
5. Cut butter in small pieces. Combine and sift remaining ingredients and mix in butter. Mixture can be briefly pulsed in a food processor, or using a fork, press butter into flour mixture until coarse meal is obtained.
6. Sprinkle streusel generously on apples and place in oven.
7. Baking temperature will depend on depth of baking dish used. Filling will be bubbly when apples are tender, a sign of doneness.
8. After baking sprinkle with confectioners powdered sugar and serve warm with a scoop of vanilla ice cream.

\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Corn Syrup Free Pecan Pie

Our Corn Syrup Free Pecan Pie is smooth and custard-like with a delicious caramel flavor and just a touch of sweetness. It's an all-time classic.

Prep time 0:20

Bake/Cook time 1:10

Yield One 9-inch pecan pie

## Ingredients

1	9-inch <a href="#">Pure Butter Pie Crust</a> – <a href="#">see recipe</a>
3	large eggs
$\frac{3}{4}$ c	water
$1\frac{3}{4}$ c	well packed Imperial Sugar® Dark Brown Sugar
$\frac{1}{2}$ tsp	salt
$\frac{1}{4}$ c	unsalted butter
1 Tbs	Cognac, Rum or Brandy (optional)
1 Tbs	vanilla extract
$2\frac{1}{2}$ c	pecan halves

## Directions

1. Preheat oven to 400°F.
2. In a bowl whisk eggs and water until well blended and no egg strings remain. Whisk in brown sugar and salt. Melt butter and add to above,
3. Chop  $\frac{3}{4}$  cup pecans in medium pieces and spread on bottom of pie shell. Reserve remaining pecans for top.
4. Pour a little less than half of filling in pie shell covering pecan pieces (pecans will automatically float to top).
5. Arrange in a circular pattern pecan halves covering floating pecan halves.
6. Using a spoon drizzle remaining syrup over pecans halves until pie shell is filled to rim. It could be that you have some remaining syrup. Some pie shells are measured from outer edge and some from inner edge and depth may vary.
7. Place in preheated oven for 10 minutes. Then reduce temperature to 325°F and bake until center of pie no longer trembles and feels “set” when touched. If center of pie is rising it is also a sign of doneness.
8. Remove from oven and allow to cool before serving.





# No-Bake Pumpkin Cheesecake with Caramel Sauce and Biscoff Cookies



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# No-Bake Pumpkin Cheesecake with Caramel Sauce and Biscoff Cookies

Smooth and creamy pumpkin filling surrounded by homemade Biscoff Cookies, topped with fresh whipped cream, caramel and crunchy pecans.



**Prep time** 1:20

**Yield** One 9-inch pumpkin cheesecake

## Ingredients

1 env      gelatin  
3 Tbs      water  
2 pkgs    (8 oz each) cream cheese, soft  
¼ c        Imperial Sugar® Granulated Sugar  
¾ c        Imperial Sugar® Dark Brown Sugar  
4 tsp      vanilla extract (divided)  
1 can (15 oz) pumpkin puree (not pumpkin pie filling)  
1 tsp      ginger  
1 tsp      cinnamon  
¼ tsp      cloves  
2½ c      whipping cream (divided)  
2 Tbs      Imperial Sugar® Granulated Sugar  
6 Tbs      unsalted butter  
⅓ c + 1 Tbs Imperial Sugar® Dark Brown Sugar  
½ tsp      salt  
½ c        pecan halves

[Biscoff Cookies \(Speculoos Cookies\)](#)

## Directions

1. Preheat oven to 350°F.
2. Evenly oil (do not use butter) an 8 or 9-inch round cake pan. Press a sheet of plastic food film tightly into the pan with film hanging over sides, and set aside.
3. Combine gelatin and water in a small bowl or cup and set aside.
4. Ensure that cream cheese is at room temperature before proceeding. Place in a large bowl. Add first listed sugars and 1 tsp vanilla extract.
5. Stir to combine using a firm rubber spatula. When completely smooth add pumpkin puree, ginger, cinnamon and cloves.
6. In a separate bowl whip ½ cup whipping cream to a thick and airy consistency but not firm peaks, and then set aside.
7. In a saucepan bring to a boil ½ cup whipping cream, remove from heat and add dissolved gelatin, whisk vigorously and add to above.
8. Add whipped cream and fold into above. Stop mixing when combined.
9. Pour mixture into plastic lined pan and place in refrigerator preferably overnight or at least 4 hours.
10. Make [Biscoff Cookie \(Speculoos Cookie\)](#) dough and place in refrigerator, preferably overnight.
11. Either place a piece of parchment on a cookie sheet or brush evenly with melted butter and set aside.
12. Roll a generous cup full of chilled dough onto a lightly floured surface into the same size as bottom of cake pan. Place on cookie sheet and place in a 340°F preheated oven for about 18 minutes.
13. The cookie round will first rise and then collapse which is a sign that it is nearly done. When gently pressed with a finger it should spring back. Remove from oven.
14. Roll another part of dough 3 credit cards thick and cut in rectangle pieces 1x2½-inches. Place on cookie sheets and bake as before.
15. Place baked round cookie base on top of cheesecake. Then place a serving tray or cake board onto cookie base. Flip upside down and gently remove cake pan from cheesecake and remove plastic.
16. Whip 1 cup whipping cream, 2 Tbs sugar and 1 tsp vanilla to firm peaks. Spread half of amount on cake surface. Fill remaining amount in a piping bag fitted with a medium star tip and pipe rosettes along edge.
17. Bring to a boil ½ cup whipping cream, butter, brown sugar and salt. Boil for 3 minutes and remove from heat, add 2 tsp vanilla extract. Set aside to cool completely.
18. Using a spoon, drop small amount of caramel onto the surface to create dots. Alternatively, flood entire surface.
19. Surround cake with baked biscoff cookies and tie with ribbon. Decorate with pecan pieces and serve remaining sauce with cake slices.
20. Refrigerate until ready to serve.

# Mini Chocolate Chip Pumpkin Bundt Cakes with Cinnamon Glaze

As sweet to look at as they are to eat, these pumpkin bundt cakes are perfect for a fall dessert or breakfast.



**Prep time** 0:15

**Bake/Cook time** 0:15 to 0:20

**Yield** 6 mini bundt cakes

## Ingredients

1½ c	all-purpose flour*
1 Tbs	pumpkin pie spice
1 tsp	baking powder
1 tsp	baking soda
¼ tsp	salt
1 c	Greek yogurt
¾ c	canned pumpkin puree
⅔ c	Imperial Sugar® Light Brown Sugar
¼ c	unsalted butter, melted
2	large eggs
½ tsp	vanilla extract
¼ c	mini chocolate chips

## Glaze

⅔ c	Imperial Sugar® Powdered Sugar
2 tsp	milk
¼ tsp	cinnamon

## Directions

1. Preheat oven to 350°F. Lightly coat a mini bundt pan with nonstick spray.
2. In a large bowl, combine flour, pumpkin pie spice, baking powder, baking soda and salt.
3. In a large glass measuring cup or another bowl, whisk together Greek yogurt, pumpkin puree, brown sugar, butter, eggs and vanilla.
4. Pour mixture over dry ingredients and stir using a rubber spatula just until moist. Add mini chocolate chips and gently toss to combine. Scoop batter evenly into bundt pan.
5. Place into oven and bake for 15-20 minutes, or until a tester inserted in center comes out clean.
6. Remove from oven and let cool for 15 minutes before inverting cake onto a wire rack.
7. To make glaze, combine powdered sugar, milk and cinnamon. Whisk until smooth. If glaze is too thin, add more powdered sugar as needed.
8. Drizzle glaze evenly over top of cakes, allowing to drip down sides. Allow glaze to set before serving.

\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Peanut Butter Cup Turkey Cookies



Prep time 0:45  
Bake/Cook time 0:13  
Yield 30 cookies

**To make only a dozen turkeys, make a single batch of buttercream (adding 2 Tbs peanut butter), use 12 peanut butter cups, and you'll have 18 big, delicious, peanut butter cookies leftover.**

## Ingredients

3 c	unbleached, all-purpose flour*
2 tsp	baking soda
½ tsp	kosher salt
¾ c	shortening
¼ c	unsalted butter
1 c	Imperial Sugar® Granulated Sugar
1 c	Imperial Sugar® Light Brown Sugar
2	eggs
2 tsp	vanilla extract
1 c	smooth peanut butter

## Frosting

Double this recipe: [Basic Butter Cream Frosting – here](#)

4 Tbs smooth peanut butter  
Red, Orange, and Yellow food colorings (gel paste preferred)

## Assembly

½ c	chocolate chips
30	peanut butter cups
60	white chocolate chips

## Directions

### Cookies

1. Preheat oven to 350°F. Line cookie sheets with parchment paper.
2. In a medium bowl, whisk the flour, baking soda and salt together, and set aside.
3. In a large bowl of an electric mixer, cream shortening, butter and sugars together until light and fluffy. Beat in eggs and vanilla until combined. Add in peanut butter and mix until smooth.
4. Stir in flour mixture.
5. Scoop dough using a 2-Tbs cookie scoop onto prepared sheets. Flatten slightly with bottom of a glass. (Dip bottom of glass in flour if dough is sticking.)
6. Bake for 13 minutes, or until cookies are golden and baked through. Let them rest on cookie sheet for 2 minutes, then remove to a wire rack to cool completely. The cookies will look poufy out of the oven, and deflate as they cool.

### Buttercream

7. Prepare [Butter Cream Icing](#), adding peanut butter at the end and beating until incorporated.
8. Divide into three bowls and color red, orange and yellow.

### Assembly

9. Melt dark chocolate chips and place in a piping bag. Snip off end.
10. Apply melted chocolate to top of peanut butter cup, and place face down onto cookie so that the bottom of cup is face up.
11. Press 2 white chocolate chips into each peanut butter cup for eyes. Use melted chocolate to add pupils.
12. Fit three piping bags with star tips, and fill with red, orange and yellow buttercream. Starting with yellow, closest to peanut butter cup, pipe “feathers.” Add a row of orange and a row of red.
13. Switch tips on red and orange frosting to #2 tips. Add feet with orange frosting and smiles in red.

\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

# Thanksgiving Cookie Place Cards

These adorable treats do double-duty as cookies and place cards!

**Prep time** 0:45

**Bake/Cook time** 0:15 to 0:17

**Plan for** Dough needs to chill for at least 4 hours

**Yield** 12 cookies

## Ingredients

5 c	all-purpose flour*
1 tsp	baking soda
½ tsp	salt
2 tsp	ground ginger
1 tsp	cinnamon
½ tsp	nutmeg
½ tsp	ground cloves
1 c	butter, room temperature
1 c	Imperial Sugar® Light Brown Sugar
1	egg
1 tsp	vanilla
1 c	molasses

[Royal Icing](#) – [see recipe](#)

Assorted candies and colored sprinkles

## Directions

1. In a large bowl, sift together flour, baking soda, salt and spices.
2. Cream butter and brown sugar using an electric mixer. Add egg, vanilla, and molasses.
3. Slowly add flour mixture. When flour is incorporated, turn dough out onto a piece of plastic wrap or parchment paper. Wrap and chill for at least 4 hours.
4. Roll out dough onto a floured surface, about a ¼-inch thick. Cut shapes using a cookie cutter, transfer to a parchment lined baking sheet. Cut triangles and round cookie bases to use for stands. Bake for about 15-17 minutes in a 350°F degree oven. Let cookies cool on sheet for 10 minutes. Transfer to a wire rack to cool completely.
5. Once cooled, decorate cookies with [Royal Icing](#), candies and sprinkles. Let harden completely.
6. To make place card, use Royal Icing as “glue” to adhere stand cookies to cutout cookies. Apply a generous amount and let cookies set for at least 12 hours to ensure icing hardens in place.
7. Store in an airtight container in a cool, dry place. Do not refrigerate.



\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Pumpkin Cranberry Bread Pudding With Hot Buttered Rum Sauce

We recommend doubling the sauce recipe! Yes it's that good – and your guests may want a lot of sauce. We also recommend cooking out the rum by boiling it over a medium heat for 5 minutes.

Prep time 0:40

Bake/Cook time 0:45

Yield 12-14 servings

## Ingredients

### Bread Pudding

2 loaves	unsliced white bread, cut into cubes
6	eggs
1¼ c	milk
1¾ c	heavy cream
1 can	pumpkin
1 c	Imperial Sugar® Granulated Sugar
1 Tbs	light rum
½ tsp	nutmeg
1½ tsp	cinnamon
¼ tsp	ground cloves
¾ c	dried cranberries
¾ c	pecans, chopped
2 Tbs	cold butter, cut into small pieces
1 Tbs	Imperial Sugar® Granulated Sugar (for sprinkling)

### Sauce

¼ c	rum
¼ c	butter
3 Tbs	Imperial Sugar® Granulated Sugar
⅓ c	heavy cream



## Directions

1. Preheat oven to 350°F.
2. Place bread cubes on a cookie sheet and put in oven for 10 minutes to dry. Spray 13x9-inch baking pan. Put bread cubes in pan and sprinkle dried cranberries and pecans over top.
3. Whisk together eggs and sugar. Add milk, cream, pumpkin, rum and spices – whisking well.
4. Pour pudding mixture over bread cubes and let set for 10-12 minutes until bread is well-soaked. Dab butter pieces on top, sprinkle with 1 Tbs sugar and bake for about 45 minutes.
5. To make sauce: Melt butter in small skillet over medium heat. Whisk in 3 Tbs sugar. Add rum and mix well. Add cream quickly, whisking constantly. Turn heat to low and cook, whisking constantly for about 2 minutes. Delicious seasonal spin on a southern tradition!

# Apple Pound Cake with Rum Glaze

**Prep time** 0:30

**Bake/Cook time** 0:60 to 0:75

**Yield** 2 loaves

## Ingredients

1½ c	unsalted butter, room temperature
3 c	Imperial Sugar® Granulated Sugar
6	eggs, room temperature
1 c	sour cream, room temperature
1 tsp	vanilla extract
3½ c	all-purpose flour*
2 tsp	salt
1½ c	Honeycrisp apples, peeled and diced
1½ tsp	cinnamon

## Rum Glaze

1½ c	Imperial Sugar® Powdered Sugar
2-3 Tbs	spiced rum
Pinch	salt

## Directions

1. Preheat oven to 350°F. Spray two 8x4x2-inch loaf pans with cooking spray, and then set aside.
2. Cream butter and sugar until light and fluffy with an electric mixer, about 5 minutes. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla. Beat until incorporated. Add flour and salt, mix on low until combined. Toss apples and cinnamon together in a small bowl. Fold apples into batter.
3. Divide batter evenly between prepared loaf pans. Bake for 60-75 minutes, or until a toothpick comes out clean. Let cool in pans for 10 minutes, then turn out and cool completely on a wire rack.
4. To make glaze, whisk together powdered sugar and 2 Tbs rum. Add more rum if needed for desired consistency. Pour over cooled cakes, let glaze set for 2 hours.



\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



Each successive day in the refrigerator, this dish just seems to get better. It also makes a beautiful gift when baked in a fun fluted pie plate for the recipient to keep. Wrap it in cellophane with the recipe attached.



## Carrie's Cranberry Cobbler

**Prep time** 0:10

**Bake/Cook time** 0:55

**Yield** One 9-inch pie plate

### Ingredients

- 1 bag (12 oz) fresh cranberries
- 1 c chopped walnuts or pecans
- 1½ c Imperial Sugar® Granulated Sugar
- 1 c all-purpose flour\*
- ¼ tsp salt
- ½ c melted unsalted butter
- ¼ c canola oil
- 2 eggs
- Cooking spray

### Directions

1. Preheat oven to 325°F.
2. Mix cranberries, chopped nuts and ½-cup sugar and place into a greased 9-inch deep dish pie plate.
3. In a separate bowl, combine flour, remaining sugar, butter/margarine, oil, eggs and mix well.
4. Pour this mixture evenly over cranberry mixture, gently spreading to edges. Bake for 55 minutes to 1 hour until crust is firm and golden.

\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

# German Apple Tart



**Prep time** 0:60

**Bake/Cook time** 0:45

**Yield** One 8 or 9-inch apple tart

## Ingredients

### Sweet Tart Dough Crust

½ c	unsalted butter, soft
⅔ c	Imperial Sugar® Powdered Sugar
1	large egg
½ tsp	salt
1 tsp	vanilla extract
1¾ c	all-purpose flour*

### Filling

4	large Granny Smith apples
2 Tbs	unsalted butter
2 Tbs	Imperial Sugar® Granulated Sugar
2 Tbs	beaten egg
1 tsp	vanilla extract
Pinch	salt

### Streusel

¼ c	unsalted butter, very cold
⅔ c	all-purpose flour*
¼ c	Imperial Sugar® Granulated Sugar
1 tsp	cinnamon
¼ tsp	salt

## Directions

1. Mix butter and powdered sugar using a paddle attachment until well blended. Add egg and mix until well combined. Add salt and vanilla.
2. Add flour in one step and on low speed mix until just combined. Do not overmix.
3. Press dough evenly flat onto a sheet of plastic food film. Place dough in refrigerator or freezer for at least 30 minutes or until well chilled.
4. Meanwhile chill work surface area that you will be rolling dough on by placing one or 2 cookie sheets filled with ice cubes on the area.
5. Set aside an 8 or 9-inch tart ring or tart pan.
6. Sprinkle chilled area lightly with flour and roll dough into a circle large enough to cover entire tart pan. Place dough into place and remove excess. Press dough into any cracks or tears, and then set aside.
7. Peel apples and cut in quarters. Remove core. Cut each quarter lengthwise in 4 equal slices. Cut crosswise to obtain cubes. Place into lined tart pan. Apples will seem very high in pan which is required as apples will shrink in oven.
8. Melt butter and whisk together with sugar, egg, vanilla and salt. Pour onto apples.
9. Place in oven and bake for approximately 40 minutes, some apple edges will brown which is normal and no reason to worry.
10. Meanwhile prepare optional streusel. Using a grater, grate butter (as you grate cheese) onto flour, sugar, cinnamon and salt mixture. Quickly rub together until coarse meal texture is obtained. Evenly scatter streusel onto a cookie sheet lined with parchment paper and place in oven until golden brown, about 13 minutes.
11. Sprinkle streusel onto apple tart.

\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.



# Old Fashioned Sweet Potato Pie

**Prep time** 0:25

**Bake/Cook time** 1:15

**Yield** One 9-inch pie

## Ingredients

- 1 9-inch [Pure Butter Pie Crust](#) – [see recipe](#)
- 3 medium sized sweet potatoes
- 1 c firmly packed Imperial Sugar® Light Brown Sugar
- ½ c unsalted butter, soft, in small pieces
- 2 large eggs, separated
- ½ c evaporated milk or half and half
- ½ tsp ginger
- 1 tsp cinnamon
- 2 tsp vanilla extract
- ½ tsp salt

## Piecrust dough (optional for decorative leaves)

- 1 small bag mini marshmallows (optional)
  - 1 small bag whole pecans (optional)
- Imperial Sugar® Granulated Sugar (optional for decorative leaves)

## Directions

1. Preheat oven to 425°F.
2. Prepare or thaw a 9-inch pie crust. Place on a foil or parchment lined cookie tray for easy clean up after baking.
3. Peel and cut sweet potatoes in even thickness slices and place in cold water in a pot. Cover and bring to a boil. Cook until potatoes are fork tender.
4. Drain and puree potatoes using a hand held blender or standard blender. The puree should be very smooth.
5. Measure to obtain 2 cups of blended sweet potato puree. Whisk in brown sugar, butter, egg yolk, milk, ginger, cinnamon, vanilla and salt.
6. Whisk egg whites to soft peak and fold into sweet potato mixture. Pour filling into pie shell and place in oven at 425°F for 10 minutes.
7. Reduce heat to 350°F and bake until center no longer trembles, about 45-50 minutes.
8. Place a few mini marshmallows on top and return pie to oven for a few minutes until marshmallows have melted and are slightly brown.
9. Optional: Roll additional piecrust dough to ⅛ inch thick and cut leaves or other patterns. Any leftover pie crust can be stored in freezer. Using back of a pairing knife make veins or other designs. Place on a parchment lined cookie sheet and brush with water. Sprinkle with granulated sugar and bake until light golden, approximately 12-15 minutes. Place leaves on baked pie along with whole pecans lined around edge.



# Breads

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# Pumpkin Patch Rolls

**Prep time** 0:30

**Bake/Cook time** 0:20 to 0:25

**Plan for** 2 hours for dough rising

**Yield** 16 pumpkin patch rolls



## Ingredients

4½ - 5 c	all-purpose flour*
1 pkg	active dry yeast
1 c	warm whole milk
1 c	pumpkin puree
⅓ c	butter, melted
⅓ c	Imperial Sugar® Light Brown Sugar
1¼ tsp	salt
2 tsp	pumpkin pie spice
8	whole grain pretzel twists

[Royal Icing](#) – [see recipe](#)

## Directions

1. In bowl of an electric mixer with paddle attachment mix 2 cups of flour and yeast.
2. In another bowl, mix together milk, pumpkin, butter, brown sugar, salt, and pumpkin pie spice.
3. Pour into flour mixture. Beat on low speed for 30 seconds. Scrape bowl and mix on high for 3 minutes.
4. Switch to dough hook and add 2 more cups of flour. Knead on medium until dough is smooth and elastic, adding more flour as needed.
5. Transfer dough to a greased bowl. Cover, and let rise until doubled in size, about 1½ hours.
6. Punch dough down and turn out onto floured surface. Divide dough into 16 pieces. Roll into ball shapes. Using a knife, cut 8 slices into side of dough. Transfer to two parchment lined baking sheets. Break pretzels in half and insert one half into center of dough. Cover with a towel and let rise until doubled, about 30 minutes.
7. Preheat oven to 400°F. Bake for 20-25 minutes or until rolls are golden and make a hollow sound when tapped. Transfer to a wire rack to cool completely.
8. If desired, tint [royal icing](#) green and add to a piping bag fitted with a small round tip. Draw vines and leaves on top of rolls.

\*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

**Prep time** 0:15  
**Bake/Cook time** 0:10 to 0:12  
**Yield** 24 mini corn muffins

### Ingredients

½ c	all-purpose flour*
½ c	cornmeal
1½ Tbs	Imperial Sugar® Granulated Sugar
1 tsp	baking powder
¼ tsp	baking soda
½ tsp	salt
½ tsp	onion powder
¼ c	sour cream
¼ c	milk
1 Tbs	melted butter
2 Tbs	olive oil
1	egg
¾ c	corn (canned or frozen)
1 c	cheddar cheese, grated
4	pieces bacon, cooked and chopped

### Directions

1. Preheat oven to 400°F. Prepare mini muffin pan with baking spray, and then set aside.
2. In a medium mixing bowl, combine flour, cornmeal, sugar, baking powder, baking soda, salt and onion powder.
3. In a separate bowl, combine sour cream, milk, melted butter, olive oil, and egg. Pour wet ingredients over dry ingredients. Stir in corn, bacon and cheese.
4. Scoop batter evenly into muffin tin. Bake for 10-12 minutes, until golden.

# Mini Cheddar Bacon Corn Muffins



\* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.





# Side Dishes

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# Cinnamon Apple Cranberry Sauce

This Thanksgiving side is simple, sweet and full of flavor.

Prep time 0:05

Bake/Cook time 0:15

Yield 12 servings

## Ingredients

1 c Imperial Sugar® Granulated Sugar  
1 c water  
12 oz fresh cranberries  
1 red apple – peeled, cored and cubed  
1 cinnamon stick  
Kosher salt/pepper

## Directions

1. Into a large saucepan over medium heat add sugar, water, cranberries and apple. Season with salt and pepper. Mix to combine.
2. Add cinnamon stick. Reduce heat to low and simmer until cranberries soften and mixture thickens. Approximately 10-15 minutes.
3. Discard cinnamon stick prior to serving. Refrigerate any unused portion.





# Caramelized French Onion Bread Pudding

A simply delectable side – this pairs wonderfully with turkey and cranberry sauce.



**Prep time** 0:15

**Bake/Cook time** 0:35 to 0:45

**Yield** 6-8 servings

## Ingredients

2 Tbs	olive oil
2 Tbs	butter
2 Tbs	Imperial Sugar® Granulated Sugar
4 large	onions, sliced
2	bay leaves
2	thyme sprigs
¾ c	dry red wine
1 c	beef stock
1 loaf	Italian or French bread (1lb), cubed
4	eggs, whisked
2 c	half and half
1 tsp	salt
8 oz	Gruyere cheese, grated

## Directions

1. Preheat oven to 375°F and spray a 9x13-inch baking dish with cooking spray.
2. Heat butter and olive oil in a large soup pot over medium high heat. Add onions, sugar, bay leaves and thyme sprigs, stirring occasionally, until sugar is dissolved and onions are thoroughly sweated and beginning to caramelize.
3. Remove bay leaves and thyme sprigs and add red wine. Simmer until wine is almost thoroughly evaporated.
4. Add beef stock and simmer for 10 minutes.
5. In a separate bowl combine eggs, half and half and salt.
6. Place half of bread cubes in bottom of baking dish, top with half of milk/egg mixture and using a slotted spoon, half of onion mixture. Sprinkle half of cheese on top of onions. Repeat layers: bread, milk/eggs, onions, and finish with remaining cheese on top.
7. Bake for 35-45 minutes, or until set and cheese is golden brown. Garnish with additional sprigs of thyme.

# Corn Pudding

Here's an easy, heavenly side dish that is both sweet and savory.

**Prep time** 0:10

**Bake/Cook time** 0:45 to 0:50

**Yield** Serves 8-10

## Ingredients

- 1 pkg (8.5 oz) corn muffin mix
- 1 can (14.75 oz) cream-style corn
- 1 can (15.25 oz) whole kernel corn, drained
- 2 Tbs Imperial Sugar® Light Brown Sugar
- $\frac{3}{4}$  c sour cream
- $\frac{1}{2}$  c butter, melted
- 1 c shredded cheddar cheese
- 2 Tbs minced chives
- $\frac{1}{2}$  tsp salt
- Pinch black pepper

## Directions

1. Preheat oven to 350°F. Grease a 9x13-inch casserole dish.
2. In a large bowl, combine all ingredients. Pour into prepared dish.
3. Bake for 45-50 minutes, or until center is no longer jiggly and top is turning golden brown.
4. Remove from oven and let stand for 10 minutes. Serve warm.





# Crawfish Cornbread Dressing

Prep time 1:10

Bake/Cook time 1:00

Yield 12 servings

## Ingredients

6-8 c	crumbled cornbread
3 slices	bread, toasted & crumbled
2 cans	chicken broth
3	large eggs, well beaten
4 stalks	celery, chopped
1	large bell pepper, chopped
1	medium yellow onion, chopped
½ c	butter
1 Tbs	Imperial Sugar® Granulated Sugar
2 tsp	sage
1 tsp	garlic salt
2 tsp	parsley
1 tsp	thyme
2 tsp	Cajun seasoning
3 “dashes”	Tabasco
1 lb	crawfish tails, cooked and chopped

## Directions

1. Preheat oven to 325°F.
2. Mix sugar, sage, garlic salt, parsley, thyme and Cajun seasoning in a small dish.
3. Place bread crumbs in large bowl, sprinkle seasonings over bread crumbs.
4. In a small skillet, melt butter; add celery, pepper & onion and saute until tender.
5. Pour cooked veggies over bread crumbs. Add beaten eggs and 2 cans of broth. Mix well. Stir in chopped crawfish tails and Tabasco.
6. Pour into a 9x13-inch sprayed baking pan. Bake approximately 1 hour or until set and lightly browned, but not dried out.

# Main Dishes

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# Brined Turkey with Fine Herb Butter





# Brined Turkey with Fine Herb Butter

**Prep time** 0:45  
**Bake/Cook time** 2:30 to 3:00  
**Plan for** Brine overnight (16-18 hours)  
**Yield** One 13-15 lb turkey

## Ingredients

Brine	
4 c	water
½ c	salt
½ c	Imperial Sugar® Light Brown Sugar
1 tsp	allspice berries
12	average size bay leaves
1 Tbs	coarse grind black pepper
3	thyme sprigs
1	rosemary sprigs
16 c	ice cold water
1	turkey (13-15 lbs)
Herb butter	
½ c	butter, soft
1 Tbs	fresh chopped rosemary
3 Tbs	fresh tarragon
4 Tbs	fresh flat leaf parsley, chopped
1 tsp	dried sage
1 tsp	thyme
1 Tbs	ground black pepper
1 Tbs	paprika powder
2 tsp	garlic powder

Note: since the bird has been brined no additional salt is needed

Inside turkey	
4	medium sized shallots
1	apple
4	carrots
3	rosemary sprigs
3	tarragon sprigs
3	parsley sprigs

You will also need butcher twine (about 1 foot, ask your butcher)

## Directions

1. For brine: Boil first listed water, salt, brown sugar, allspice, bay leaves, black pepper, thyme and rosemary. Let cool completely and then add (second listed) cold water.
2. Remove innards of turkey and place breast side down in a large stockpot or bucket. (Do not use a huge pot as it will have to go in refrigerator.) Pour brining liquid over turkey to completely submerge bird. Place in refrigerator overnight or up to 14-16 hours.
3. Next day prepare herb butter, remove leaves from tarragon and retain stems and less desired leaves to be stuffed inside turkey later. Combine all herbs and seasoning with butter and set aside.
4. Turn oven on at 450°F and remove turkey from brine. Place in a roasting pan or on roasting rack. Discard brine and pat bird dry with paper towels.
5. Squeeze your hand underneath skin of turkey and place a liberal amount of herb butter underneath skin. (At first it will be a bit uncomfortable but it is not hard to do.) Repeat until all herb butter is used.
6. Cut shallots in rings, cut unpeeled apple in 12 slices, slice carrots in rings and place along with remaining herbs inside turkey.
7. Cross turkey legs together and tie with butcher twine. Tuck wings underneath turkey. Oil outside skin of turkey liberally with olive oil. Sprinkle with additional ground black pepper, garlic powder, rosemary, paprika and place in oven. (No salt needed.)
8. Bake for 30 minutes at 450°F and reduce oven temperature to 350°F. Bake until the thickest part of bird has reached 162°F, about 2½ -3 hours. Tip: many digital probe thermometers (with long metal wires) have temperature alarm settings. If using these, stick thermometer in thickest part of bird at beginning of roasting and place thermometer outside oven. Set alarm and wait for signal.
9. Let cool slightly before carving.

**Tip: Brining turkey ensures a tender and juicy meat. Omitting this step will not provide you with the same delicious result. Remember that a purchased frozen turkey takes several days to defrost in the refrigerator before it is ready to be used.**



# Brown Sugar Rubbed Beer Can Roasted Turkey



You can beat how moist this turkey is. Packed full of flavor, you may never make turkey the old way again.

Prep time 0:25

Bake/Cook time 4:00

Yield 10 servings

## Ingredients

1 gal	water
6 Tbs	salt
4 Tbs	Imperial Sugar® Granulated Sugar
4	lemons ¼-inch sliced (rind on)
2 sticks	cinnamon
3	bay leaves
6	rosemary sprigs
6	thyme sprigs
8	cloves garlic, crushed
1	medium onion, roughly chopped
1 Tbs	peppercorn
1	turkey (15 lbs), neck, gizzards and liver removed
2 Tbs	Imperial Sugar® Light Brown Sugar
1 Tbs	salt
1 tsp	pepper
1 handful	parsley, finely chopped
2 qts	prepared stuffing, traditional or with peas and carrots
2 cans	light beer
½ c	butter
½ c	all-purpose flour*

## Directions

1. In a large stock pot, bring water to a boil over medium high heat.
2. Add next ten ingredients in order listed. Grab turkey by legs and carefully lower into pot until submerged in brine. Remove from heat. When brine is no longer hot, move turkey in brine to fridge. Do these steps two days before Thanksgiving to allow turkey to absorb all flavors from brine.
3. On Thanksgiving Day, preheat oven to 325°F.
4. Thoroughly mix brown sugar, salt, pepper and chopped parsley. Remove turkey from brine and rub inside out with brown sugar seasoning mix. Stuff with stuffing. Place on rack of roasting pan with beer in it. Cook for 3 hours and 45 minutes, rotating 3 times or until thermometer inserted into thickest part of leg reads 165°F.
5. Place turkey on a platter or curving board. Remove as much excess fat from drippings collected in roasting pan. Melt butter in a sauce pan over medium heat. Using a whisk, mix in flour.
6. Cook for 1 minute or until flour is toasted. Slowly add rendered pan juices, a little at a time, while whisking constantly to prevent lumps from forming. Cook until gravy is thicken to desired consistency.

# Brown Sugar Rosemary Mustard Glazed Ham



**Prep time** 0:15

**Bake/Cook time** 3:30 to 4:00

**Yield** 10-12 servings

## Ingredients

- |                 |   |
|-----------------|---|
| 1               | spiral cut ham (10-12 lbs)              |
| 1 c             | pineapple juice                         |
| $\frac{3}{4}$ c | packed Imperial Sugar® Dark Brown Sugar |
| $\frac{2}{3}$ c | Dijon style mustard                     |
| 1 Tbs           | honey                                   |
| 2 Tbs           | finely chopped fresh rosemary           |

## Directions

1. Preheat oven to 340°F.
2. Place ham on a large sheet of aluminum foil, large enough to fully wrap the ham, and place into a roasting pan.
3. Pour pineapple juice over ham. Wrap aluminum foil tightly over the ham. If necessary use additional aluminum foil.
4. Place in oven for approximately 3 - 3½ hours or until an inserted thermometer reads 145°F.
5. Remove ham from oven and increase oven temperature to 375°F. Drain cooking liquid from roasting pan.
6. Mix brown sugar, mustard, honey and rosemary and spread evenly over the surface of ham.
7. Return to oven and bake for another 30 minutes. Any drips from glaze can be re-spooned onto surface.
8. Remove from oven and serve.



# Brown Sugar Glazed Ham



**Prep time** 2:00

**Bake/Cook time** 2:00

**Yield** One medium ham (12-14 lbs)

## Ingredients

- 1 medium whole ham (12-14 lbs), precooked variety
- 1 lb Imperial Sugar® Dark or Light Brown Sugar
- 1 can (20oz) pineapple
- ¼ c Italian dressing

## Seasoning Rub

- ¼ c Imperial Sugar® Granulated Sugar
- ¼ c Imperial Sugar® Dark or Light Brown Sugar
- 1 tsp powder cloves
- 1 Tbs honey

## Directions

1. Preheat oven to 450° F.
2. Place ham, fat side up, on a rack in a shallow roasting pan large enough to comfortably hold ham.
3. Mix ingredients for seasoning rub and set aside.
4. Combine all ingredients and seasoning rub except pineapples in a saucepan over low heat and stir until sugar has dissolved. Then, pour over ham.
5. Bake ham in middle of preheated oven basting ham every half hour until done or until meat can easily be pierced with a long pronged meat fork. Cover with a loose tent of foil, if needed, to prevent over browning.
6. Garnish with greenery and pineapples if desired