

CHEF COURTNEY BROWN

EASY EASTER DESSERTS

APPLE PIE

3 – 4 Large Golden Delicious Apples (peel skin... cut into small pieces, dispose core and seeds)

1/4 cup granulated sugar

1/2 cup brown sugar

1 1/2 tsp cinnamon

1 tsp nutmeg

4 oz. apple sauce (use one cup of the 6-pack apple sauce)

2 tbsp. all-purpose flour

3 tbsp. butter cut up into small pieces

Pack of crust from refrigerated section in grocery store In Medium bowl, mix everything together.

Put crust in 9" pie pan and pour in pie filling. You can also use a small rectangular pan.

Put crust on top of pie filling and mesh edges together. Remove excess crust.

Use fork to create perfect lines around edges of pan or roll edges of crust together to seal in filling.

Put 3 – 5 small slits throughout top of pie crust

Place pie on baking sheet lined with foil. Bake on 350 degrees and cook for 45 – 60 minutes or until the crust is brown.

Remove, let cool 20 to 30 minutes and serve.



Carrot Cake

3 cups all-purpose flour 2 cups sugar
2 tsp baking soda
1 tsp cinnamon

2 tsp vanilla flavoring 1/2 tsp salt
2 cups grated carrots 1 1/2 cups Crisco oil

1 1/2 cups walnuts
Small can crushed pineapples 3 eggs

Mix ingredients until well blended. Grease tube pan and shake with flour. Bake on 350 degrees for one hour. To test if cake is completely done, stick skewer in the top of the cake. If it comes out smooth, cake is done. If it is a little gooey, cook an additional 15 minutes and repeat the test. Remove cake from oven and let cool in tube pan for 30 minutes. Remove the cake from the pan. Place on plate and allow to completely cool before adding the icing.

Cream Cheese Icing

1 stick real butter softened
4 c confectioners' sugar
8 oz. of cream cheese softened
1 tsp vanilla extract and 1 tsp butter extract

Mix butter and extract until smooth. Add cream cheese and blend until smooth. Add 4 c confectioners' sugar and blend until smooth. Frost cake and add walnuts to top (sides optional).



PINEAPPLE UPSIDE DOWN CUPCAKES

1 box yellow cake mix (follow instructions, however, use 5 eggs and $\frac{3}{4}$ c pineapple juice instead of water)

1 small box instant vanilla pudding

2 cans sliced pineapples (keep the juice – use for cake)

$\frac{1}{2}$ cup brown sugar (mix with $\frac{1}{4}$ c pineapple juice)

1 jar maraschino cherries

2 jumbo 6-cup cupcake pans (do not use the 12 cup cupcake pans)

Non-stick cooking spray

Spray the cupcake cups with non-stick cooking spray

In small bowl, mix $\frac{1}{2}$ c brown sugar and $\frac{1}{4}$ c pineapple juice

Add $\frac{1}{2}$ Tbs sugar mix to bottom of cupcake cup, pineapple slice and cherry in middle. Scoop $\frac{1}{4}$ to $\frac{1}{3}$ c cake batter on top. Repeat until all 12 cupcake cups are complete.

Bake on 350 degrees for 20 – 24 minutes.

Remove from oven and let cool for 3- 5 minutes. Place cookie sheet on top of cupcakes and turn over to remove from pan. The pineapples and cherries should be intact once you turn over.

