

Apple Cream Pie

Makes 1 pie

CRUST

1 frozen 9-inch pie crust

Preheat oven to 375° F. Using a fork, score pie crust so that the crust does not bubble. Bake until crust is golden brown. Remove from oven and let cool. Set aside.

APPLE MIXTURE

2 tablespoons butter
1 (20 oz.) can more fruit apple pie filling
1 tablespoon cinnamon
1 tablespoon brown sugar
¼ teaspoon salt

In a saucepan, melt butter. Add apples, cinnamon, brown sugar, and salt. Cook over medium heat until sauce becomes very thick. Remove from heat and pour into a bowl. Cool in refrigerator until cream filling is prepared.

CREAM FILLING

¾ cup sugar
¾ cup unsifted all-purpose flour
¼ teaspoon salt
2 cups milk
3 egg yolks, slightly beaten
2 tablespoons butter
1 teaspoon maple flavoring
1 teaspoon vanilla flavoring

Combine sugar, flour, and salt in a saucepan; gradually stir in milk. Cook over medium heat until bubbly, stirring constantly. Mix small amount of the hot mixture into yolks and beat with fork; immediately return yolks to hot mixture; cook 2 minutes, stirring constantly. Add butter, maple flavoring and vanilla flavoring. Stir well until very thick. Gently fold apple mixture into cream filling. Do not over mix. Pour filling into cooled pastry shell. Set aside.

MERINGUE

3 egg whites, at room temperature
6 tablespoons sugar
3 tablespoons self-rising flour

Preheat oven to 400° F. With mixer, beat egg whites until foamy. Continue beating, add sugar gradually. Add flour gradually, beating until soft peaks form. Spread meringue over pie, sealing to crust. Bake 8 minutes, or until peaks are golden brown. If meringue recipe made separately, covers one pie.



Chocolate Cheesecake Brownie Cake

Serves 8–10

BROWNIE CAKE

Vegetable spray
1 (15.5 oz.) box cheesecake swirl (note: contains both brownie and cheesecake filling mix)
1 cup self-rising flour
¾ cup water
¾ cup oil
2 eggs, beaten
½ cup French vanilla Cool Whip

Heat oven to 350° F. Lightly spray a 10-inch Teflon-coated crown bundt pan with vegetable spray. Set aside. Combine brownie mix, flour, water, oil, and eggs in large bowl. Using a mixer, beat until mixed well. Gently fold in Cool Whip, being careful not to over mix. Set aside.

CHEESECAKE FILLING

Cheesecake filling mix
2 tablespoons water
1 egg, beaten
1 small jar maraschino cherries, rinse and drain well

Combine filling mix, water and egg in a small bowl; mix with spoon until smooth. Set aside. In bundt pan, place cherries evenly around bottom of pan. Spoon filling mixture over cherries. Pour brownie cake mix over cheesecake filling. Bake for 30 minutes or until toothpick comes out clean. Let cake set for 5 minutes, make sure cake has loosened from pan. Turn pan over to remove, and place onto cake plate. Cool cake completely.

GLAZE

1 cup powdered sugar
¼ teaspoon vanilla flavoring
5 teaspoons milk

Combine powdered sugar, vanilla, and milk; mix until smooth. To make thinner glaze, add milk by teaspoons until desired consistency. Drizzle over top of brownie cake.

Georgia Egg Commission

16 Forest Parkway • Forest Park, Georgia 30297
404-363-7661

Web Site: www.georgiaeggs.org
E-Mail: goodeggs@bellsouth.net



The Wreath

*A beautiful wreath hangs on our door throughout the year,
Spring flowers are used when they first appear.
For Summer's hot days, dried fruits and flowers adorn.
Then for Fall and Winter it's leaves, berries and corn.*

*Whether glistening with berries or beautiful boughs of pine,
Bells, horns, cloth, silk, straw, or even grapevine,
It expresses our love to God, for nature's beauty and grace,
Making our home more lovely, and a special place.*

*The most elegant creation is always for the holiday season.
Our hand-made wreath is round; and for a reason.
The wreath's a circle of love, with no beginning and no end,
And, it's our way to say, "Hello and welcome friend!"*

*Once, we hung a wreath on a sick friend's bedroom door.
The wreath symbolized love, concern, and even more.
It represented a circle of healing faith and a renewed belief.
Thank God for my wife's ability to make each wreath!*

To Claudette—R. Howell, 2003

Holiday Turkey and Egg Salad Wraps

Makes 5

- 6 hard-cooked eggs*, chopped
- ¼ teaspoon black pepper
- ½ teaspoon salt
- 1 tablespoon vinegar
- ½ teaspoon dill weed
- 3 tablespoons gournmayo sun-dried tomato
- ½ teaspoon prepared mustard
- 1 (10 oz.) package sun-dried tomato and basil wraps
- 1 pound deli-sliced smoked turkey
- 1 (6 oz.) box sage and onion stuffing, prepared
- 1 (12 oz.) container Cran-fruit for chicken (cranberry orange)

In a small bowl combine eggs, pepper, salt, vinegar, dill weed, gournmayo, and mustard. Mix well. Set aside. Place each wrap between paper towels and heat in microwave for 20 to 30 seconds or until hot. To assemble, place wrap onto a plate. Spoon 2 tablespoons of egg salad mixture onto wrap and smooth evenly over wrap. Layer desired amount of turkey onto left side of wrap. Spoon 2 tablespoons of stuffing over turkey. Starting at left side of wrap, tuck left side and roll until wrap is rolled in a rolled form. Heat Cran-fruit and spoon 2 tablespoons over each wrap.

Festive Broccoli and Pasta Bake

Serves 6

- Butter
- Parmesan cheese, grated
- 2 (1 lb.) bags frozen pasta accents Alfredo, prepared per package
- 1 (10% oz.) can cream of chicken soup
- 1 (10% oz.) can cream of celery soup
- 4 tablespoons sour cream
- 4 tablespoons mayonnaise
- 4 tablespoons whipping cream
- 1 teaspoon garlic salt
- 4 hard-cooked eggs, sliced
- 2 cups six-cheese Italian, shredded
- 2 cups cheddar Chex mix, crumbled

Preheat oven to 350° F. Evenly coat bottom and sides of a 2-quart baking dish with butter. Dust with Parmesan cheese. Set aside. Prepare 2 packages pasta accents Alfredo per instructions. Set aside. Combine chicken and celery soups, sour cream, mayonnaise, whipping cream, and garlic salt. Layer casserole dish with half of the pasta, sauce, and cheese. Place egg slices over cheese. Layer remaining pasta, sauce and cheese over eggs. Sprinkle with crumbled Chex mix. Bake for 40 minutes or until bubbly.

Egg-cellent Sweet Potato Casserole

Serves 8

- 10 cups (or 6 medium) sweet potatoes, thinly sliced (boil until slightly tender and drain well)
- 2 tablespoons sugar and cinnamon spice
- 3 tablespoons butter
- 1 (5½ oz.) can pineapple slices (cut into bite-size pieces and reserve juice)
- 1 (12 oz.) can evaporated milk
- 1 egg yolk, beaten
- 3 tablespoons butter
- 3 tablespoons brown sugar
- 4 tablespoons reserved pineapple juice
- 3 tablespoons whipping cream
- 1 tablespoon rum flavoring
- ½ tablespoon water
- ½ tablespoon cornstarch

Preheat oven to 350° F. Combine potatoes and spice in large mixing bowl. Toss potatoes until thoroughly covered with spice. Set aside. In a 2¼ quart baking dish, heat butter in oven until very hot; spoon potatoes into butter. Spoon pineapple over potatoes and set aside. In a saucepan, combine milk and egg yolk. Cook over low heat until mixture

starts to bubble. Add butter, brown sugar, pineapple juice, whipping cream, and rum flavoring. Continue to cook on low. In a small bowl, combine water and cornstarch. Mix well. While stirring, slowly pour cornstarch mixture into milk mixture. Continue cooking until it starts to slightly thicken. Remove from stove and pour over potatoes.

TOPPING

- ½ cup soft butter (room temperature)
- 1 cup light brown sugar
- ½ cup self-rising flour
- 1 cup chopped pecans

Combine butter, brown sugar, flour and pecans. Mix well. Sprinkle on top of potatoes. Cover with foil and bake for 30 minutes. Remove foil and continue to bake for additional 15 minutes.

Spinach Stuffed Deviled Eggs

Makes 12

- 6 hard-cooked eggs*
- 4 tablespoons chopped spinach, drained well
- 4 tablespoons cream cheese
- ¼ teaspoon salt
- 1 tablespoon bacon bits
- 2 tablespoons wasabi horseradish gournmayo
- 3 tablespoons olive and pimento cream cheese spread
- ¼ teaspoon Worcestershire sauce

Peel and cut hard-cooked eggs in half lengthwise. Remove yolks and place in 1-quart plastic bag. Set aside. Place a small amount of spinach into each egg white. Spread spinach to line the bottom and sides of the egg. Set aside. Knead yolks in bag until crumbly. Add remaining ingredients and press out air. Close bag. Knead until all ingredients are thoroughly blended. Push mixture toward corner. Snip about ½ inch off corner of bag. Squeezing bag gently, fill reserved egg whites and spinach with yolk mixture. Chill to blend flavors. (Note: recipe can be prepared ahead, placed in a cooler and eggs filled on site.)

*TO HARD COOK EGGS

Place eggs in a single layer in bottom of boiler. Add water to sufficiently cover eggs by one inch. Add 2 tablespoons salt. Bring to a boil, then turn off heat and cover with lid. Let stand covered for 13–17 minutes, depending on size of eggs. When cooking time is up, submerge eggs into a large bowl of icy water. (Immediate cooling prevents discoloration around yolks.) Cool eggs completely before peeling. Peel by first tapping the eggs over a hard surface, then rolling to crack the shell. Peel, beginning at the large end. If desired, place under cold running water to help separate shell from egg.