



Fall Baking

NEW
COOKIES • BARS
PIES • BREADS

100+
MUST-HAVE
RECIPES & TIPS

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BEST EVER!
Berry-Peach Cobbler p. 24

Photo of
every recipe

Bonus
**BAKING
SECRETS**
Pullout!

Delicious Desserts

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- Cranberry-Apple Butter Bars p. 14

Peach Dumplings with Fuzzy Navel Sauce

PREP TIME: 25 MINUTES START TO FINISH: 1 HOUR 10 MINUTES 4 SERVINGS

If you have nectarines on hand, you can substitute them for the peaches.



DUMPLINGS

- ¼ cup sugar
- 1 tablespoon all-purpose flour
- ½ teaspoon ground cinnamon
- 2 tablespoons butter or margarine, melted
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 2 large fresh peaches, peeled, cut in half and pitted
- 1 egg white, slightly beaten
- 2 teaspoons sugar

SAUCE

- 2 tablespoons sugar
- 2 teaspoons cornstarch
- ¾ cup peach nectar
- 2 tablespoons peach-flavored schnapps or additional peach nectar
- 1 teaspoon grated orange peel

SERVE-WITH

- 2 cups vanilla ice cream

1 Heat oven to 400°F. Line 15x10x1-inch pan with foil; spray foil with cooking spray. In small bowl, stir together ¼ cup sugar, the flour, cinnamon and butter; set aside.

2 Remove pie crust from pouch; unroll on lightly floured work surface. Roll into 13-inch circle. Cut crust into quarters.

3 Place 1 peach half, cut side up, on each crust quarter. Spoon sugar mixture evenly onto peach halves. Brush crust edges with beaten egg white. Bring sides of each crust quarter up over peach; press edges to seal, making 3 seams. Place dumplings, seam sides up, in pan. Brush crusts with egg white; sprinkle with 2 teaspoons sugar. Make small slits in top of each dumpling to allow steam to escape.

4 Bake 25 to 30 minutes or until golden brown. Cool at least 15 minutes before serving.

5 Meanwhile, in 1-quart saucepan, stir together 2 tablespoons sugar and the cornstarch. Stir in nectar. Heat to boiling, stirring constantly; boil and stir 1 to 2 minutes or until thickened. Stir in schnapps and orange peel.

6 To serve, place dumplings in individual dessert dishes. Top each with ½ cup ice cream. Serve sauce over ice cream and dumplings.

HIGH ALTITUDE (3500-6500 FT): No change.

PER SERVING: Calories 600; Total Fat 28g; Sodium 340mg; Dietary Fiber 2g

EXCHANGES: 1 Starch, ½ Fruit, 4 Other Carbohydrate, 5½ Fat
CARBOHYDRATE CHOICES: 5½



Bring sides of each crust quarter up over peach.

Ginger-Pear Pie

PREP TIME: 20 MINUTES START TO FINISH: 1 HOUR 40 MINUTES 8 SERVINGS

PIE

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- ¼ cup apricot preserves
- ⅓ cup crushed gingersnap cookies (about 7 cookies)
- 6 cups thinly sliced, peeled pears (about 6 large)
- 2 teaspoons grated gingerroot
- ¼ cup packed brown sugar
- 2 tablespoons cold butter or margarine, cut into small pieces

FROSTING

- ½ cup powdered sugar
- 2 teaspoons milk
- ¼ teaspoon vanilla
- 2 drops yellow food color
- 1 drop red food color
- 2 teaspoons orange decorator sugar crystals, if desired

1 Heat oven to 400°F. Place 1 pie crust in 9-inch glass pie plate as directed on box. Unroll other crust on counter or cutting board. Using small knife, cut jack-o'-lantern face into top crust; cover loosely with towel or waxed paper.

2 Spread preserves over bottom of crust in pie plate; sprinkle with cookie crumbs. In large bowl, mix pears, gingerroot and brown sugar. Spoon pear mixture evenly over crumbs; sprinkle with butter pieces. Cover with top crust; seal edges and flute.

3 Cover crust edge with strips of foil to prevent excessive browning. Bake 15 minutes. Reduce oven temperature to 350°F. Bake 40 to 45 minutes longer or until bubbly and top is golden brown. Remove foil; cool on cooling rack about 20 minutes.

4 Meanwhile, in small bowl, mix frosting ingredients. Gently brush frosting over top of warm pie. Sprinkle with sugar crystals. Serve warm or cool.

HIGH ALTITUDE (3500-6500 FT): Increase second bake time to 50 to 55 minutes.

PER SERVING: Calories 430; Total Fat 18g; Sodium 280mg; Dietary Fiber 3g

EXCHANGES: ½ Starch, 1 Fruit, 3 Other Carbohydrate, 3½ Fat
CARBOHYDRATE CHOICES: 4½

Look for jars of grated gingerroot in water in the produce section. The fresh flavor and convenience can't be beat. You can also grate fresh gingerroot ahead of time and freeze, then use as needed.

TIP

Omit the frosting; instead brush unbaked pie with 2 tablespoons milk, and sprinkle with orange decorator sugar crystals.





TIP Serve this braid as an appetizer or alongside a soup or salad.

Asiago Cheese and Onion Braid

PREP TIME: 25 MINUTES START TO FINISH: 45 MINUTES 12 SERVINGS

- 2 tablespoons butter or margarine
- 1 large sweet onion, cut in half, thinly sliced (about 2 cups)
- 1 tablespoon packed brown sugar
- 1 teaspoon dried thyme leaves
- 1 can (13.8 oz) Pillsbury® refrigerated classic pizza crust
- 1 cup shredded Asiago cheese (4 oz)
- 1 egg white, beaten
- ½ teaspoon poppy seed

1 Heat oven to 425°F. Spray large cookie sheet with cooking spray.

2 In 10-inch skillet, melt butter over medium heat. Add onion; cook about 15 minutes, stirring occasionally, until onion is golden brown. Stir in brown sugar and thyme. Cook 1 to 2 minutes, stirring occasionally, until sugar is dissolved. Remove from heat.

3 Unroll pizza dough; place on cookie sheet. Starting at center, roll or press dough into 15x10-inch rectangle. Sprinkle cheese down center third of dough. Spoon onion mixture evenly over cheese.

4 With scissors or sharp knife, make cuts 1 inch apart on both long sides of dough to within ½ inch of filling. Alternately cross strips diagonally over filling; turn ends under and press to seal. Brush egg white over top. Sprinkle with poppy seed.

5 Bake 11 to 15 minutes or until crust is golden brown. Let stand 5 minutes before serving. Remove from cookie sheet; cut crosswise into slices.



Alternately cross strips diagonally over filling.

HIGH ALTITUDE (3500-6500 FT): No change.

PER SERVING: Calories 160; Total Fat 7g; Sodium 360mg; Dietary Fiber 0g

EXCHANGES: 1½ Starch, 1 Fat
CARBOHYDRATE CHOICES: 1

Mozzarella or fontina cheese

can be used in place of the Asiago.

Caramel-Pecan-Apple Pie

PREP TIME: 35 MINUTES START TO FINISH: 3 HOURS 20 MINUTES 8 SERVINGS

CRUST

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

FILLING

- 6 cups thinly sliced, peeled apples (6 medium)
- ¾ cup sugar
- 2 tablespoons all-purpose flour
- ¾ teaspoon ground cinnamon
- ¼ teaspoon salt
- ⅛ teaspoon ground nutmeg
- 1 tablespoon lemon juice

TOPPING

- ⅓ cup caramel topping
- 2 to 4 tablespoons chopped pecans

1 Heat oven to 425°F. Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie plate.

2 In large bowl, gently mix filling ingredients; spoon into crust-lined pie plate. Top with second crust; seal edges and flute. Cut slits or shapes in several places in top crust. Cover edge with 2- to 3-inch-wide strips of foil to prevent excessive browning; remove foil during last 15 minutes of baking.

3 Bake 40 to 45 minutes or until apples are tender and crust is golden brown. Immediately after removing pie from oven, drizzle with caramel topping; sprinkle with pecans. Cool on cooling rack at least 2 hours before serving.

HIGH ALTITUDE (3500-6500 FT): No change.

PER SERVING: Calories 410; Total Fat 15g; Sodium 340mg; Dietary Fiber 1g

EXCHANGES: ½ Fruit, 4 Other Carbohydrate, 3 Fat
CARBOHYDRATE CHOICES: 4½

Tart apples, such as Granny Smith, McIntosh or Pippin, make the most flavorful pies.



TIP

Two 21-ounce cans of apple pie filling can be substituted for the fresh apple filling.

Beautiful photos! Delicious recipes! Inside the **NEW Fall Baking** magazine. On sale **NOW** at your local retailer.

1 COOKIES & BARS

Take a batch of memories with these soon-to-be favorite cookies and bars.



Midnight Espresso Crinkles



Brown Sugar-Oatmeal Cookies



Chocolate-Peanut Butter-Oatmeal Munchies



Maple-Nut Cookies with Maple Icing



Ginger Shortbread Cookies



Cranberry-Apple Butter Bars



Chocolate Caramel-Cashew Bars



Apple-Cinnamon Bars



Orange-Spice Pumpkin Bars with Browned Butter Frosting

2 COBBLERS, CRISPS & MORE

These berry and fruit-filled desserts take advantage of the season's bounty.



Berry-Peach Cobbler



Gingered Apple-Berry Crisp



Pear-Rum Crisp



Apple-Cranberry Crisp with Eggnog Sauce



Apple-Fig Brown Betty



Sweet Potato Pudding Cups

3 HALLOWEEN TREATS

The only thing trickier about these sweet treats is trying not to eat them all!



Chocolate Mocha Mummy Cookies



Peanut Butter Pumpkin Cookies



Bewitching Sugar Cookies



Ginger Frankenstein Cookies



"The Count" Cupcakes



Orange Candy Corn Bars

4 QUICK AUTUMN BREADS

Start the season with these warm, from-the-oven muffins, scones and more.



Caramel-Glazed Apple Bread



Spicy Chipotle Twists



Double-Orange Scones with Orange Butter



Sweet Potato Streusel Muffins



Zucchini-Carrot Bread with Creamy Honey Spread



Dried Fruit and Cinnamon Batter Bread



Mixed-Berry Coffee Cake

5 COUNTRY CAKES, PIES & TARTS

Enjoy the season's harvest with these recipes that burst with fall flavors.



Ginger-Peach Cheesecake



Chocolate-Hazelnut Pudding Cake



Apple-Raspberry Pie



Pear-Walnut Crumble Pie



Cream Cheese-Apple Danish Tart



Cranberry-Orange Upside-Down Cake



Pumpkin Truffle Pound Cake with Browned Butter Icing



Butternut Squash Cake with Butter-Rum Frosting



Caramel-Glazed Spice Cake



Honey Gingerbread Cakes with Caramel Apple Topping