

HARRISON FAMILY DESSERTS

BY CANDACE JUNE

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Smashwords Edition

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Also available by Candace June: My Harrison Family Cooking Volume 1, 2 and 3
for purchase.

This book is dedicated to all the people out there who love to bake just as much as I do!!!!

Table of Contents

1. [Pies](#)
2. [Cookies](#)
3. [Cakes](#)
4. [Squares](#)
5. [Rolls](#)
6. [Miscellaneous Desserts](#)

PIES

FLAPPER PIE

CRUST:

1 ¼ cups of graham wafer crumbs
½ cup white sugar
½ cup melted butter
1 tsp cinnamon

Mix together, and remove ½ cup of the mixture for the top of the pie. Use the rest of the crust mixture and line the bottom of a pie tin.

FILLING:

2 cups 2% milk
2 egg yolks (save egg whites)
2 tbsp cornstarch
¼ white sugar
1 tsp vanilla

In a medium sauce pan whisk together all the filling ingredients, cook a medium-high heat to it thickens. Stir constantly. Pour while hot into the pie tin. In a bowl beat egg whites until stiff and then beat in 3 tbsp of white sugar. Spread on top of the filling. Then sprinkle the balance of the crust crumbs over the meringue. Bake in the oven at 325F degrees for 30 minutes. Cool down and place in fridge until ready to serve.

MY GRANNY'S APPLE PIE
(the one my grandma and I used to bake)

THE PIE CRUST:

1 package of lard (soft)
1 tbsp dark brown sugar
½ tsp baking powder
1 tsp salt
1 large egg
5 cups of sifted flour
1 tbsp white vinegar
¾ cup cold water

In a large bowl mix together lard and egg. Sift in flour, brown sugar, baking powder and salt. Mix well with hands. Then add vinegar and cold water. Mix well with hands. Roll ½ of dough out on a floured surface. Roll to less than a ¼ inch thick. Line glass pie plate. Trim excess dough from top of plate.

APPLE FILLING:

6- 8 macintosh apples (peeled and chopped into ½ inch by ¼ inch pieces)
¾ cup white sugar
½ cup brown sugar
2 tsp of cinnamon

In a bowl mix all the filling ingredients together and place into lined pie dish.

Take rest of the dough and roll out flat into ¼ inch thickness. Place over filling and trim to the dish size. Pinch the edges of the crust together. Cut 3 slices into top of pie crust. Preheat oven to 450 F bake pie for 15 to 20 minutes. Reduce heat to 350F and bake until crust is lightly brown and apples are cooked and filling is bubbly. Approx. 1 hour. Remove from oven and let cool to room temperature. Serve with vanilla ice cream or to your desire. Pie can be chilled afterwards.

MAPLE PIE

CRUST:

1 ¼ cup of graham wafer crumbs
½ cup white sugar
½ cup melted butter
1 tsp cinnamon

FILLING:

4 large eggs
¾ cup maple syrup
½ tsp cinnamon
1 ½ tsp vanilla
¼ tsp salt
2 cups walnuts (chopped)

TOPPING:

whip cream

For the crust, blend the crust ingredients together and press into a 9 inch pie plate. Add the walnuts to the top of the crust. In a large bowl, beat together at the filling ingredients until it is light and bubbly. Pour in the maple filling. Bake in a 375F oven for 30 minutes or until the center is firm. Remove from oven and let cool. Serve with whip cream.

PUMPKIN PIE

- 1- 16 oz can pumpkin puree
- 2 tsp ground cinnamon
- ½ tsp salt
- 2 eggs
- ½ cup white sugar
- ¼ tsp ground ginger
- 1/8 tsp ground cloves
- ¼ tsp ground nutmeg
- 1- 12oz can of evaporated milk
- 1 pre-made pie crust

In a large bowl, blend together the pumpkin, cinnamon, salt, eggs, sugar, ginger, cloves, nutmeg and evaporated milk. Heat oven to 425 F and place pie crust in the oven for 5 minutes and remove from oven. Then pour in pie filling into the pie crust. Bake in the oven for 15 minutes and then reduce the heat to 350 F and bake 40 to 45 minutes. To test to see if pie is done, take a knife and slightly poke the pie in the center and make sure the knife comes out clean.

COLADA PIE

1- 8oz bar of cream cheese
 ½ cup white sugar
2 ½ cups dry shredded coconut
 2 oz rum
 1 can pineapple bits
2 cups whipping cream
 1 tsp vanilla
 ¼ cup white sugar

In a large bowl blend together the cream cheese, ½ cup of white sugar, coconut and rum. Place aside. In a chilled metal bowl, add the 2 cups of whipping cream. With an electric hand mixer, beat the whipping cream and add the vanilla and the ¼ cup sugar. Whip until nice and fluffy, then blend into the cheese mixture. But the pie mixture into a large pie plate and freeze it. Once frozen serve!!

[COOKIES](#)

MY AUNT MARCIA'S GINGER COOKIES

2 cups of brown sugar
1 ½ cups butter (soft)
2 large eggs
½ cup molasses
4 cups of flour (sifted)
2 tsp baking soda
2 tsp ground ginger
2 tsp cinnamon
1 ½ tsp ground cloves
½ cup of white sugar

In a large bowl, mix together the brown sugar, butter, eggs and molasses. Make sure that they are combined well. Then add the rest of the ingredients, except white sugar. Place white sugar into a small bowl. Roll into inch and a half balls, then roll them into the sugar. Place on a un-greased bake sheet. Bake in a preheated 375F oven for 8 to 10 minutes. Let cool and remove from baking sheet. Should stay soft in a sealed container for up to 2 weeks.

SHORTBREAD COOKIES

COOKIE INGREDIENTS:

¾ cup packed light brown sugar
1 cup of butter (softened)
1 egg yolk
2 cups of sift flour

FROSTING:

2 tbsp butter
1 ¼ cup icing sugar
1 tsp vanilla
3-5 tbsp of 2% milk
5 drops of any wacky color of food coloring you want

To make the cookies : blend together the brown sugar and butter until light and smooth. Add egg yolk and mix well. Finally slowly mix in the flour. Place the fridge for 1 hour to firm up. Pre- heat oven to 325F. Roll cookie dough into 1 inch ball and flatten a cup or fork. Bake for 10 -15 minutes on an un-greased bake sheet. Cool the cookies before you frost them.

To make the Redneck Icing: in a medium sauce pan, heat butter at a medium temperature. Cook butter until golden brown. Remove from heat and stir in the rest of the ingredients. Stir until slightly stiff. Spread on top of cookies, or take two cookies and spread frosting in between them to create a sandwich.

SUGAR COOKIES

1 cup butter (softened)
2 cups white sugar
3 eggs (beaten) don't punch them out :)
4 cups flour (sifted)
½ tsp salt
1 tbsp vanilla

In a large bowl, blend together the butter, white sugar and salt. Then mix in eggs and vanilla. Stir till smooth. Finally, mix in sifted flour. Place in fridge for half an hour. Roll into 1 inch balls and smooth out with a fork. Bake in a 350F oven for 12 minutes or till lightly brown. For added taste add a small piece of chocolate to the top of each cookie before you bake.

CHOCOLATE EXPLOSION COOKIES

1 ¼ cup butter (softened)
1 cup white sugar
1 cup brown sugar
2 eggs
1 tbsp vanilla
2 cups flour
¾ cup unsweetened cocoa powder
1 tsp baking soda
¼ tsp salt
1 cup chocolate chips
1 cup white chocolate chips

In a large bowl, blend together butter, sugar, brown sugar till it is light and fluffy. Next add eggs and vanilla, then beat in well. In another bowl sift flour cocoa, baking soda and salt together. Next blend the flour ingredients together with the butter mixture. After mix in the chocolate chips. Using a teaspoon, scoop dough onto an Un-greased bake sheet. Each cookie should be an inch an half big. Bake in a 350F oven for 8 to 9 minutes. Make sure not to over bake. Remove from oven and let cool.

SPIDER COOKIES

- 6 squares of semi-sweet chocolate (chopped)
- 2 cups of Chow Mein noodles (uncooked)
- 1 cup of butterscotch chips
- 1 cup of salted peanuts
- 1 cup mini marshmallows

Melt together the chocolate and butterscotch chips. Allow to cool. Add the noodles, peanuts and marshmallows. Stir until everything is well coated. Drop tablespoon full onto wax paper. Chill in the fridge for 4 hours.

SMARTIE COOKIES

1 cup of butter
1 cup of brown sugar
½ cup white granulated sugar
2 eggs
1 tbsp vanilla
2 ¼ cups flour
1 tsp baking soda
1 ¼ cup Smarties or M&M's

In a large bowl, blend the butter, brown sugar and white sugar together until smooth. Then add vanilla and the eggs. mix on high for 2 minutes. In a medium bowl, mix together the flour, baking soda, salt and Smarties. Then add the dry ingredients to the wet ingredients and mix thoroughly. Use a teaspoon and drop the cookie dough onto an un-greased cookie sheet. Bake in a 350F oven for 10 to 15 minutes or until lightly brown.

CHOCOLATE CHIP COOKIES

½ cup butter (softened)
1 cup brown sugar (packed)
3 tbsp vanilla
½ tsp baking soda
½ tsp baking powder
½ tsp salt
1 ¾ cup flour
1 ½ tsp instant coffee (crushed)

In a large bowl, blend together the butter and brown sugar until it is fluffy. Then mix in the eggs and vanilla. Sift together the dry ingredients and then add to the wet ingredients. Finally, add the chocolate chips to the batter. Add large spoonfuls of the dough to a greased cookie sheet. Bake in a 375 F oven for 9 to 11 minutes. Remove from oven and let cool for 5 minutes and then remove from cookie sheet.

CAKES

BLUEBERRY AND BANANA CHEESECAKE

FILLING:

- 1- 8oz package of cream cheese
- 1 cup of white sugar
- 2 tsp vanilla
- 2 cups whipping cream
- 2/3 cup of bananas (peeled and sliced)
- 1 can of blueberry pie filling

CRUST:

- 1 ½ cups of graham crumbs
- 1/3 cup butter (melted)
- 3 tsp brown sugar

In a medium size bowl, blend together the crust ingredients and pat crumbs evenly through a 9 x 13 glass baking dish. Pre-heat the oven to 350F and place pan with the crust in the oven for 8 to 10 minutes. Remove pan from oven and let cool. In another bowl, use an electric hand mixer and blend together the cream cheese, sugar and the vanilla. Place a side. For your 3 bowl, add the 2 cups of whipping cream and use your electric hand mixer to whip it, then slow and gently blend the whipping cream into the cream cheese ingredients. Take the banana slices and place all over the crust. Pour the cream cheese mixture over the top of the bananas. Spread it evenly through the pan. Place in the fridge for 24 hours. When it has been chilled, spread the blueberry filling over the top of the cake and slice.

CINNAMON CAKE

CAKE INGREDIENTS:

2 tbsp butter
¾ white sugar
1 cup sour cream (14%)
1 ½ cups flour
1 tsp baking soda
1 ½ tsp of baking powder

TOPPING:

½ cup brown sugar
2 tbsp butter
1 ½ tbsp cinnamon
2/3 cup crushed walnuts (optional)

In a large bowl, mix the cake ingredient all together well. In another bowl mix together the topping ingredients. Place half the cake batter in a greased angel food pan. Spread out half of the topping mixture all over the layer of batter. Then spread the rest over the batter over the top and add the rest of the topping mixture. Bake for 45 minutes to an hour in the oven at 350F. To test to see if its done, use a toothpick and poke through.

RUM CAKE

CAKE INGREDIENTS:

1 cup pecans (chopped)
1 package of vanilla cake mix
1 package of instant vanilla pudding
4 eggs
½ cup cold water
½ cup vegetable oil
½ cup of rum

Pre-heat the oven to 325F. Grease and flour a bundt pan. Sprinkle the pecans all over the bottom of the pan. In a large bowl, blend together the rest of the cake ingredients. Then pour the batter into the bundt pan. Place in the oven and bake for an hour. Test cake to make sure it is cooked. Remove from oven. Invert onto a plate. Prick the to with a fork or tooth pick. Drizzle the glaze over the top and sides. Allow the cake to absorb the glaze and repeat until the glaze is gone.

THE GLAZE:

¼ cup of butter
¼ cup water
¼ cup white sugar
½ cup rum

Melt butter in a saucepan, then mix in water and sugar. Allow to boil for 5 minutes and stir constantly. Remove from heat and add the rum.

RASPBERRY CAKE

2 cups flour
½ tsp salt
1 tbsp baking powder
1 cup 2% milk
1/3 cup butter (softened)
1 cup white sugar
1 egg
1 tsp vanilla
3 ½ cups fresh Raspberries

THE GLAZE:

1 ½ cup icing sugar
2 tbsp cream
1 tsp vanilla

In a medium sized bowl, blend together the flour, salt and baking powder and set aside. In a large bowl, cream together the butter, white sugar, egg and vanilla. Add the flour mixture and blend thoroughly. Pour into a greased 9x11 baking pan. Place the 3 ½ cups of raspberries all over the top of the batter. Place in a pre-heated 350F oven for 30 to 35 minutes. Remove from oven and let cool for 10 minutes. Finally, combine the glaze ingredients together and drizzle over the cake. Serve.

CINNAMON ZUCCHINI CAKE

3 eggs
1 ½ cups white sugar
1 cup vegetable oil
3 tsp vanilla
3 cups flour (sifted)
1 tsp baking powder
2 cups zucchini (shredded)
1 tsp baking soda
1 tsp salt
2 tsp cinnamon
½ tsp ground nutmeg
¾ cup raisins
3 tbsp cocoa powder

In a large bowl, blend the eggs and white sugar together. Then add the vegetable oil and vanilla. Stir in the zucchini and mix well. In a separate large bowl, sift together flour, baking powder, baking soda, salt, cinnamon, nutmeg. After, slowly blend it into the zucchini ingredients. Finally, add the raisins. Pour into a 9x12 baking pan. Bake in a 350F oven for 45 to 55 minutes.

PINEAPPLE CAKE

2 ¼ cups graham crumbs
½ cup butter (melted)
1 ½ cups icing sugar
2 eggs
1 cup of whipped cream
1 can crushed pineapples (drained)
½ butter (softened)

In a bowl, mix together 2 cups graham crumbs and melted butter. Press crumbs into a 8 x 10 pan and bake in a 300 F oven for 15 minutes. Remove from oven. In a medium bowl, cream together the ½ cup of soft butter and the icing sugar.

Gradually add the eggs. mix well after each egg.

Spread the mixture over the cooled crust. Take the whipped cream and mix in the pineapple and spread over the icing sugar mixture. Take the rest of the graham crumbs (¼ cup) and sprinkle them over the top of the cake. Chill in the fridge for 2 hours and serve.

SQUARES

TOFFEE BARS

1 cup butter
1 cup brown sugar
1 tbsp vanilla
2 cups of flour
1 - 6 oz package of semi sweet chocolate chips
1 cup walnuts or pecans (chopped)

Cream together the butter and the brown sugar. Add the vanilla and flour. Blend together well. Stir in the chocolate chips and nuts. Press into an ungreased 9x13 bake pan. Bake at 350F for 30 minutes and remove from oven. Cut into bars while it is still warm.

ZESTY LEMON SQUARES

1 package lemon cake mix
1/3 cup butter (softened)
3 eggs
1 cup cream cheese (softened)
1 cup icing sugar
2 tsp grated lemon rind
2 tbsp fresh lemon juice
2 eggs

Pre-heat oven to 350F. In a large bowl, blend together lemon cake mix, butter and 1 egg. Press into a slightly greased 9x 13 pan. Beat the cream cheese until it is nice and smooth with an electric hand mixer. Then gradually add the icing sugar. Finally, add lemon rind and the lemon juice. Mix till smooth. Save ½ cup of the cheese mix and put aside. Beat 2 eggs into the large cheese. Spread over the cake and bake until it is set. 25 minutes. Remove from oven and cool completely. Take the ½ cup of cheese mix that was set aside and spread on top of the cake. Place in fridge for 24 hours and cut into bars.

PEANUT BUTTER KRISPIE SQUARES

½ cup brown sugar
½ cup corn syrup
1 cup peanut butter
3 cup rice krispie cereal

Heat, the brown sugar, corn syrup and peanut butter in a saucepan. Then add the cereal and press into a lightly greased bake pan. Chill for 3 hours.

BUTTER CAKE SQUARES

4 cups flour
2 cups white sugar
2 cups butter (softened)
2 eggs
3 tsp almond flavoring

In a large bowl, cut the butter. Add the sugar, eggs and the almond flavoring. Blend well!! Add the flour. Spread mixture on a small cookie sheet. Brush to with beaten eggs. Bake in a 350 F oven for 30 minutes or until golden brown. Cool and cut into squares.

ROLLS

COCOA CHRISPY ROLL

$\frac{3}{4}$ cup corn syrup
 $\frac{3}{4}$ cup white sugar
 $\frac{3}{4}$ smooth peanut butter
2 tbsp margarine
4 $\frac{1}{2}$ cups of a crisped rice cereal
1/3 cup margarine
2 tbsp milk
1 $\frac{1}{2}$ cups of icing sugar
1/3 cup cocoa powder

In a sauce pan, cook corn syrup and white sugar over a medium heat. Till sugar dissolves and mixture bubbles. Remove from heat, blend in peanut butter and the 2 tbsp of margarine. Mix well. In large bowl place the 4 $\frac{1}{2}$ cups of cereal. Pour the syrup mixture over the cereal and stir until well until evenly coated. Press firmly in a 9 x 13 greased jelly roll pan. Flatten it to $\frac{1}{2}$ an inch thick. In another sauce pan, melt 1/3 cup of margarine with milk over a low heat. Remove from heat and sift in icing sugar and cocoa powder. Mix thoroughly.

Remove cereal mixture from jelly roll pan, and place on to wax paper. Spread cocoa filling all over the top of the cereal. Start rolling at the short end. Roll into a log. Wrap in greased wax paper. Chill until firm, and cut into slices.

PUMPKIN ROLL

¼ cup of icing sugar
¾ cup flour
½ tsp baking powder
½ tsp baking soda
½ tsp cinnamon
½ tsp ground cloves
¼ tsp salt
3 eggs (large)
1 cup white sugar
2/3 cup pumpkin puree
1 cup walnuts (chopped /optional)
1- 8oz package of cream cheese (softened)
1 cup icing sugar (sifted)
6 tbsp butter (softened)
1 tsp vanilla

Pre-heat oven to 375F. Take a 15x10 inch jelly-roll pan and grease it with butter. After greasing it, line the pan with wax paper and then grease and flour the wax paper. Take another sheet of wax paper and sprinkle it with ¼ cup of icing sugar. In a medium size mixing bowl, combine, flour, baking powder, baking soda, cinnamon, cloves and salt. In a separate large mixing bowl, beat eggs and the 1 cup of white sugar until thick. Then beat in the pumpkin. Finally, add the dry flour ingredients to the pumpkin mix. Spread evenly into the pan. Sprinkle on top, the walnuts. Bake for 15 minutes or until the top of the cake springs back when it is touched. Remove from oven and immediately loosen from the pan and turn cake on to the sheet of wax paper that has the icing sugar on it. Remove the wax paper that was on the cake. Roll up the cake in the sheet of wax paper, starting with the narrow end. Then allow it to cool.

THE CREAM CHEESE ICING:

Beat together the cream cheese, 1 cup of icing sugar, butter and vanilla until smooth.

Unroll the cake and remove the wax paper. Spread the cream cheese icing over the cake. Re-roll the cake back up. Wrap in plastic wrap and place in the fridge for at least an hour. Sprinkle with icing sugar before you serve it.

MISCELLLANEOUS DESSERTS

APPLE CHEESE DESSERT

CRUST:

$\frac{3}{4}$ cup golden flavor crisco
1/3 cup icing sugar (sifted)
1 $\frac{1}{2}$ cups of flour

FILLING:

1- 8 oz cream cheese (softened)
1 can sweetened condensed milk
 $\frac{1}{4}$ cup lemon juice (fresh or bottled)
1- can of apple filling
1 tsp cinnamon

TOPPING:

$\frac{1}{2}$ cup flour
 $\frac{1}{4}$ cup brown sugar (lightly packed)
 $\frac{1}{4}$ cup of butter (softened)
1 tsp ground nutmeg

First mix the crust ingredients together and press into an 8x8 baking pan. Bake the crust for 15 minutes at 350F. While the crust is baking mix together in a bowl the filling mixture and in another bowl the topping mixture. Take the pan out of the oven and then reduce the heat to 325F. Over the crust smooth out the filling and then add the topping. Put back in the oven and bake for another 40 to 45 minutes. Remove from oven and let cool. Serve either at room temp or chilled.

APPLE CRISP

6 cups of macintosh apples (peeled, cored and chopped)

½ cup brown sugar (packed)

½ cup flour (sifted)

½ cup rolled oats

1 tsp cinnamon

½ tsp nutmeg

pinch of salt

1/3 cups butter (softened)

Grease a 12x12 baking pan with butter. Place the chopped apple in the bottom of the pan. In a bowl, blend together the sugar, flour, rolled oats, cinnamon, nutmeg and salt. Cut in the butter till the mixture is nice and crumbly. Add the crumb mixture evenly over the apples. Heat oven to 350F and place apple crisp in the oven. Bake for 30 to 45 minutes or until apples are tender. Serve warm with vanilla ice cream.

TRIFLE

1 jelly roll cake / pound cake (vanilla)
1 to 2 packages of instant vanilla pudding (prepared to the instructions on the package)
1 can of cherry pie filling
Whip cream

Line bowl with cake slices, then add a layer of pudding, a layer of pie filling and repeat this process till you run out of ingredients. Top with whip cream.

GRIZZLY CHOCOLATES

48 small caramel candy (soft)
3 tbsp 2% milk
2 cups chopped pecans or peanuts
2 cups semi sweet chocolate chips
1 tbsp butter

First, un-wrap all the caramel candy and place into a sauce pan. Melt them over low heat. Stir until the caramel is melted. Then mix in the pecans or peanuts into the caramel. Leave on a low heat so that the candy does not harden. Take a large cookie baking sheet and line it with wax paper. Grease the wax paper well with soft butter. Take a tablespoon and spoon the caramel into round clumps onto the wax paper. Place into fridge and chill until firm. In another sauce pan, melt the chocolate chips and the 1 tbsp of butter together at a low heat. Remove from stove and drizzle over the caramel clusters. Place back into fridge until chocolate hardens. Serve.

EASY FROSTING

2 eggs whites
1 ½ cups brown sugar
2 tsp light corn syrup
1/3 cup cold water
Dash salt
1 tsp vanilla

Add egg whites, brown sugar, corn syrup, cold water and salt to the top of a double boiler. Mix with an electric hand mixer for about a minute and a half. Place the top pot on to the bottom pot ½ full of water. Make sure the boiling water does not touch the top pot. Stir constantly for 5 to 7 minutes, till frosting forms stiff peaks. Remove from heat. Place mixture into a medium sized mixing bowl. Add the vanilla and mix till the frosting has a spreading consistency, about 2 minutes.

WHITE CHOCOLATE CRANBERRY ALMOND BARS

1 pound white chocolate
1 cup dried cranberries
1 cup roasted almonds

Melt the white chocolate in a double boiler and then remove from heat and let cool to room temperature. Blend in the almonds and cranberries into the white chocolate. Take a large cookie sheet and line it in tin foil. Pour the chocolate mix evenly over the tin foil. Place in the fridge and chill for 3 hours. Remove from fridge and break into medium sized pieces.

CHOCOLATE CHIPS

1 regular sized bag of ripple chips

1 package of milk chocolate chips

1 package of butterscotch chips

Crush the bag of chips into small pieces. In a pot melt together the chocolate chips and butterscotch chips. Then add the crushed chips to the mixture. Pour into cupcake papers. Chill.