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# Desserts

Desserts

# Eggnog Pie



***Crust***

1 1/2 cups graham cracker crumbs  
1/4 cup sugar (I used a bit less)  
1/4 cup ground almonds  
1/4 cup melted butter

Blend ingredients. Set aside a few crumbs for topping. Press into pie plate. Bake at 375F for 10 minutes. Chill.

## ***Filling***

1 Tbsp gelatin  
1/4 cup cold water  
1/3 cup sugar  
2 Tbsp cornstarch  
1/8 tsp salt  
2 cups eggnog  
1 1/2 oz unsweetened chocolate  
1 tsp vanilla  
1 cup whipping cream  
2 tsp rum

Soften gelatin in cold water. Mix sugar, cornstarch, salt and eggnog on the stove and cook until slightly thickened. Stir often or use a double-boiler. Add gelatin and stir until dissolved.

Set aside about 2/3rds of the custard and allow it to cool. To the 1/3rd left, add the unsweetened chocolate and the vanilla. Once the 2/3rds is cool, whip the whipping cream and rum, and add the 2/3rds custard. Pour into the pie shell and cool until set. Spread the chocolate layer over the first layer and chill overnight.

## ***Topping***

1 cup whipping cream

2 tsp rum

1/4 cup icing sugar

Shortly before serving, whip cream with rum and icing sugar. Pile on the pie and decorate with crumbs.

# Smoked Maple Pecan Pie

## Crust

(Makes enough for two)

- 2 1/2 cups all-purpose flour (plus more for rolling)
- 1 teaspoon kosher salt
- 2 sticks chilled unsalted butter cut into cubes
- 1 large egg yolk
- 1/3 cup cold buttermilk

Place the all-purpose flour and salt in a large bowl. Add butter and use your fingers to break the butter into the flour until mixture resembles small peas. Whisk egg yolk with 1/4 cup cold buttermilk in a small bowl and then add the egg mixture to the flour mixture. Mix with a wooden spoon, drizzling in more buttermilk as needed (no more than 1 tablespoon at a time), until dough just comes together (a few dry spots are ok). Knead dough on a lightly floured surface until no dry spots remain, about 1 minute. Divide dough in half. (Can freeze the half that won't be used) Shape dough into a circular disk. • Grease an 8-inch pie pan. • Roll out disk of dough onto a lightly floured surface to a 12-inch round (place in parchment paper for this step. Makes for an easier transfer). Carefully transfer the crust to the prepared pie plate. Lift up the edges and allow the dough to sink down into the dish. Trim edges to even out crust if needed, then prick the bottom of the dough with a fork a few times. Cover the pie plate and place in the fridge for at least 1 hour as you prepare the pecan pie innards.

# Pecan Pie innards

(enough for one)

- 1 ½ cups pecans, toasted\* and chopped, plus an additional cup of whole toasted pecans for topping
- ¾ cup white sugar
- 3 tablespoons brown sugar
- ½ teaspoon salt
- ¾ cup light corn syrup
- ¼ cup maple syrup
- ¾ teaspoon vanilla
- 6 tablespoons butter, melted
- 3 large eggs, beaten
- 2 tablespoons maple flavored whiskey
- 1 gtt of Orange essential oil (Alternatively, use 1 tablespoon of Crown Royal Maple and One tablespoon of Tuaca, remove vanilla entirely)

\*To toast pecans, bake on a cookie sheet at 375 degrees for 8-10 minutes or until just beginning to brown.

On stovetop, in a large heavy saucepan over medium heat, melt butter. Stir in the sugars and salt, then syrups, eggs and vanilla; cook and stir until mixture comes to a boil. Cook, stirring occasionally, for 5 minutes. Remove from heat, stir in alcohol. Pour into pie shell. Place pecan halves on top, single layer, with whatever design you prefer. Circles are easy...

At this point you've two options: Bake or smoke.

Bake. Set oven to 400, bake for 15 min and then decrease to 375 and bake for 40 min. Cover with foil for last 15 min.

Remove and let chill overnight.

Smoke. Set smoker for 275. Allow to get up to that temp before preparing to place pie inside. Ensure that it is level and place pie on rack. I used maple wood pellets and set them on fire before placing on heating element.

Allow to smoke for an hour. After one hour, cover with aluminum foil and let cook for another 15 minutes.. Remove from smoker. Set on wire rack and cool overnight.

## Crown Royal Maple whipped cream

makes 1½ cups

- 1½ cups heavy whipping cream
- 2 teaspoons vanilla extract
- 1/4 cup white sugar
- 2 tablespoons of whiskey

Place large mixing bowl in the freezer for 20 minutes. Take out, add all ingredients and whisk on high speed for 5 minutes or until whipped

# Fauxreos

## **Cookies**

- 1 1/4 cup sugar
- 3/4 cup butter
- 1/2 tsp salt
- 1 egg
- 1 tbsp cold water
- 1 tsp vanilla
- 1 1/2 cups flour
- 3/4 cup Dutch-process cocoa

Preheat the oven to 325°F. Beat together sugar, butter, salt until smooth. Beat in the egg, water, and vanilla. Beat in the flour and cocoa. The dough will be stiff. Roll the dough into balls about 2 tsp in size. Place the dough balls on prepared (greased or parchment) baking sheets, leaving about 2" between balls.

Flatten the cookies to about 3/16" thick (about the height of 3 U.S. quarters) with a glass or other flat object, dipped in cocoa powder (prevents sticking). Bake the cookies for 18-20 minutes. Remove from oven and allow to cool completely.

## **Filling**

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2 1/2 cups powdered sugar

- 1/2 cup lard
- 1 tsp vanilla
- 2 tsp cold water

Beat together sugar, lard, and vanilla until it clumps together. Add the water, beat till smooth. Flatten a tablespoon of filling evenly between two fully-cooled cookies. Store in airtight container.

# Millionaire Shortbread

## Ingredients

### FOR THE BASE:

- 170g plain flour
- 60g caster sugar
- 120g butter
- FOR THE CARAMEL:
- 1 tin of condensed milk 397g
- 2 tbsp of golden syrup
- 60g caster sugar
- 120g butter
- FOR THE TOPPING:
- 200g milk chocolate

## Method

1. Blend the sugar and butter for the base and sieve in the flour. Rub together until it forms a dough. Press into a lined 20cm square cake tin. Bake on gas mark 4 until golden.
2. Whilst the base is baking, slowly heat all the caramel ingredients in a pan over a very low heat until it becomes a deep caramel colour. This can take 20-30 mins.
3. Pour the caramel over the base and leave to cool for about half a hour.
4. Melt the chocolate and pour over the caramel. Leave in a fridge to set, remove

from tin and cut into squares.

# Bourbon Biscuit Brownies

## Ingredients:

- 375g Dark Chocolate
- 225g Butter
- 275g Light Soft Brown Sugar
- 190g Caster Sugar
- 5 x Eggs
- 225g Plain Flour
- 4 Tbsp Cocoa Powder
- 2 Tsp Vanilla Extract
- 20 x Bourbon Biscuits (Chopped)

## Decoration:

15 x Bourbon Biscuits (Chopped)

1. Pre-heat the oven to 180C/350F/Gas Mark 4. Place the chocolate and butter in a heatproof bowl and then place the bowl over a pan of simmering water. Slowly melt the chocolate and butter and mix until the mixture is smooth and glossy. Remove from the heat and allow the mixture to cool.
2. In another bowl add the caster sugar, light soft brown sugar, eggs and vanilla extract. Then mix until all of the ingredients until the mixture becomes paler in colour.
3. Then pour in the cooled chocolate and butter into the bowl and mix until all of the

ingredients are evenly incorporated.

4. Add the flour and cocoa powder, then mix until all of the dry ingredients are evenly incorporated.
5. Next fold in the chopped Bourbon Biscuits into the brownie batter.
6. Line a 9 x 13, inch tray with baking parchment. Pour the Bourbon Biscuit Brownie batter mixture into the tray and smooth the batter with offset spatula.
7. Sprinkle over the chopped Bourbon Biscuits over the top of the brownie batter and bake the Bourbon Biscuit Brownies in the oven for 40-45 minutes. If the Bourbon Biscuit starts to burn place tin foil over the top of the tray.
8. Leave the Bourbon Biscuit Brownies to cool for 30 minutes, then once the brownies are cool enough place the tray in the fridge for 1-2 hour, this will make cutting the Bourbon Biscuit Brownies a lot easier.

Source: Krish The Baker