Cornbread Stuffing With Sausage And Apple

L. Hoffman 11-4-26

Cornbread: 1 stick unsalted butter, melted + more for dish
1 c cornmeal, fine ground
1 c flour
1 T. sugar
2 t. baking powder
1 1/2 t. salt
1/2 t. baking soda
2 lg. eggs
1 c. buttermilk
1/4 c. maple syrup

Preheat oven 375°. Butter 9x13 baking dish. Whisk all dry ingredients together. Whisk eggs, buttermilk, maple syrup, and melted butter in second bowl. Slowly add dry ingredients just until mixed. Pour into buttered baking dish. Bake 25-30 minutes. Cool. Cut into 3/4 inch cubes. Dry 1-2 days. Can prepare in advance.

Stuffing: 10 T. unsalted butter + more for dish
12-16 oz. chorizo or breakfast sausage
3 leeks, light part, halved, sliced, rinsed
2 stalks celery, sliced thin bias cut
1-2 Gala apple, diced
1 t. each dry sage and thyme
Salt & Pepper
3 c. low sodium chicken or vegetable broth
2 eggs, whisked lightly
1/2 c. fresh parsley
8 oz. sharp cheddar cheese, diced fine

Preheat oven 350°. Butter 3 qt. casserole. Melt butter. Add sausage and brown. Add leeks, celery, apple, sage, and thyme. Add salt + pepper and broth. Bring to simmer. Add eggs and parsley to cornbread. Add broth and cheese. Fill buttered casserole. Cover with foil. Bake 30 min. Uncover bake 25 min. more.

Pumpkin Buckle

L. Hoffman 11-4-26

Filling: 1 1/2 cans pumpkin (3 c.)
1 c. evaporated milk
2 eggs, beaten lightly
3/4 c. brown sugar, packed
3/4 c. granulated sugar
1 T. flour
1 t. pumpkin pie spice
1 t. maple extract or 1 T. maple syrup
1/2 t. salt
1/2 t. ground ginger
1/2 t. vanilla

Preheat oven 350°. Spray 9x13 baking dish with cooking spray. Whisk all filling ingredients in large bowl until well combined - 2 minutes. Set aside.

CRUST: 1/2 c. unsalted butter
1 c. flour
1 c. granulated sugar
4 t. baking powder
1 t. pumpkin pie spice
1 c. whole milk
1 t. vanilla
1 T. butter cubed
2 T. granulated sugar

Melt butter in prepared pan in oven 5-6 minutes. Whisk crust dry ingredients. Whisk in milk and vanilla until smooth. Pour into melted butter baking dish. (Do not stir into butter.) Pour filling onto crust mixture slowly. (Do not stir.) Top with butter cubes and sugar.
Bake 55-60 min. until knife comes out clean. Cool. Dust with confectioners' sugar and diced pecans to serve.

• • • [redacted] Pretzel Salad Dressed Up for Thanksgiving • • •



Enjoy this creamy pretzel salad with cranberry-flavored gelatin - perfect for Thanksgiving side or dessert.

Prep Time	Total Time	Makes
20 Minutes	10:20 Hrs:Mins	16 servings

- **2 1/2 cups pretzel sticks**
- **3 tablespoons packed brown sugar**
- **1/2 teaspoon pumpkin pie spice**
- **2/3 cup unsalted butter, melted**
- **2 cups boiling water**
- **2 packages (4-serving size each) cranberry-flavored gelatin**
- **1 1/4 to 1 1/2 cups cold water**
- **1 can (11 oz) mandarin orange segments, drained, juice reserved**
- **1 package (8 oz) cream cheese, softened**
- **1 cup granulated sugar**
- **1 container (8 oz) frozen whipped topping, thawed**

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. Place pretzels in resealable food-storage plastic bag; smash with rolling pin or flat side of meat mallet until crushed. In medium bowl, mix crushed pretzels, brown sugar and pumpkin pie spice. Stir in butter. Press mixture onto bottom of baking dish. Bake 9 to 11 minutes or until set. Cool on cooling rack.
3. Meanwhile, in large heatproof bowl, pour boiling water on gelatin; stir until gelatin is dissolved. Add enough cold water to reserved juice to equal 2 cups; stir into gelatin. Refrigerate until partially set, about 1 hour 45 minutes.
4. In medium bowl, beat cream cheese and granulated sugar with electric mixer on medium speed until light and fluffy. Fold in whipped topping. Spread mixture evenly over pretzel crust.
5. Finely chop mandarin orange segments; gently stir into partially set gelatin. Carefully pour over cream cheese layer. Refrigerate 8 hours or overnight. Cut into squares.

Make the Most of This Recipe With Tips From The Pillsbury® Kitchens

Tips

This salad can be served as a side dish or light dessert.

Since the salad needs to chill at least 8 hours, make it the day before you plan to serve it.

Lauren Kuhr

Taste of Home



BBQ Chicken and Apple Bread Pudding

Total Time Prep: 45 Min. + Cooling Bake: 35 Min.

Yield 8 Servings

★★★★½ Contest Winner

Test Kitchen Approved

To me, bread pudding is the epitome of comfort food and it's simply too good to reserve only for dessert. This sweet-and-savory twist on the classic is a delicious new way to enjoy an old favorite. —Shauna Havey, Roy, Utah

Ingredients

- 1 package (8-1/2 ounces) cornbread/muffin mix
- 6 tablespoons butter, divided
- 1 large sweet onion, thinly sliced
- 2/3 cup barbecue sauce, divided
- 2 cups diced cooked chicken
- 2 large eggs, beaten
- 1 cup half-and-half cream
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1-1/4 cups shredded Monterey Jack cheese

- 1 small green apple, peeled and diced
- Minced chives

Directions

1. Prepare cornbread according to package directions and bake using a greased and floured 8-in. square baking pan. Cool. Reduce oven setting to 375°. Meanwhile, in a small skillet, heat 2 tablespoons butter over medium heat. Add onion; cook and stir until softened. Reduce heat to medium-low; cook until deep golden brown and caramelized, 30-40 minutes. Remove from heat and set aside.
2. Pour 1/4 cup barbecue sauce over chicken; toss to coat.
3. Cube cornbread. Microwave remaining 4 Tbsp. butter, covered, on high until melted, about 30 seconds. Whisk in eggs, cream, salt and pepper. Add caramelized onions. Pour egg mixture over cornbread cubes. Add chicken, cheese and apple. Toss gently to combine.
4. Pour mixture into a greased 8-in. square or 1-1/2-quart baking dish; bake until bubbly and top is golden brown, about 35 minutes. Drizzle remaining barbecue sauce over bread pudding. Sprinkle with chives.

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Becky Kurr

Pumpkin Crunch Cake

Ingredients:

- 1 box yellow cake mix
- 1 can (15 oz) pumpkin puree
- 1 can (12 oz) evaporated milk
- 3 large eggs
- 1 1/2 cups sugar
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 1 1/2 cups chopped pecans (the original recipe called for 1/2 cup)
- 1 cup butter, melted

Heat oven to 350 degrees. Grease bottom of 9 x 13" pan. Mix pumpkin, milk, eggs, sugar, cinnamon, and salt. Pour mixture into greased pan. Sprinkle dry cake mix over pumpkin mixture and top with pecans. Drizzle melted butter over pecans. Bake 50-55 minutes.

Cranberry Salad

1 large package of raspberry or cranberry jello

2 cups boiling water

1-16 oz. can whole cranberry sauce, add with jello and boiling water

1 cup cold water

1 cup chopped pecans

Mix well and refrigerate over night

When serving, blend mixture well and place half of mixture in a serving dish and cover with a layer of sour cream, adding remainder of mixture over the sour cream.

Marty Oakley

Peggy:

Carrot Cake-with a Twist (no flour-no sugar)

1 ½ cup whole grain oats – blenderized
½ cup chopped walnuts
¾ Tbsp. cinnamon
½ tsp. salt

Combine dry ingredients and set aside.

2 large carrots-grated
1 apple -peeled and finely chopped or grated
3 Tbsp. plain Greek yoghurt
2 eggs-room temperature, beat with a fork
3 Tbsp. honey
½ cup raisins-(optional) soaked in hot water for 20 minutes and then drained
3 Tbsp coconut oil (melted) or vegetable oil
Zest of 1 lemon

Combine wet ingredients. Gently stir into dry ingredients. Sprinkle 1 tsp. baking soda on top. Pour 1 ½ Tbsp. fresh lemon juice on top of baking soda and stir in.

Bake in an 8" springform pan or 10" round pan, prepared with parchment paper on the bottom and nonstick spray on the sides. Bake at 350 for ~~40-50~~ 30-35 minutes, until a toothpick comes out clean. Cool 10-15 minutes before releasing from springform pan and remove parchment paper.

Frosting:
8 oz. cream cheese or ricotta
2 Tbsp. plain Greek yogurt
1 Tbsp. lemon juice
1 Tbsp. honey
1 tsp. vanilla

Top with almond flakes.

Jen Jones

RECIPES

Bourbon Yams

Give your Thanksgiving yams a kick.

BY TRAVIS AND RYAN CROXTON PUBLISHED: OCT 12, 2021

Yields:	Prep Time:	Total Time:
8 serving(s)	25 mins	2 hrs

Ingredients

6 Tbsp. unsalted butter, at room temperature, divided, plus more for dish

6 sweet potatoes (**4 pounds**)

1/4 cup bourbon or whiskey

4 Tbsp. brown sugar

Kosher salt

1 cup pecans, chopped

3/4 tsp. ground cinnamon

Directions

Step 1

Preheat oven to 400°F. Lightly butter a 2-quart baking dish. Roast potatoes on a rimmed baking sheet until a knife easily inserts into centers, 1 hour. Cool enough to handle, then remove and discard skins. Coarsely chop potatoes. Reduce oven temperature to 375°F.

Step 2

Mash together potatoes, bourbon, 2 tablespoons butter, and 1 tablespoon sugar in a bowl. Season with salt. Transfer to prepared baking dish. Combine pecans, cinnamon, remaining 4 tablespoons butter, and 3 tablespoons sugar in a second bowl. Sprinkle over potatoes.

Step 3

Bake until bubbly and warmed through, 30 to 35 minutes.

Meals & Cooking > Recipes

Jen Jones

Pumpkin Cornbread

By Lauren Miyashiro UPDATED: AUG 3, 2023

Approved by the Delish Test Kitchen

YIELDS:	PREP TIME:	TOTAL TIME:	CAL/SERV:
8 - 10 SERVING(S)	15 MINS	35 MINS	391

Ingredients

FOR THE CORNBREAD

- [ ] Cooking spray, for pan
- [ ] **1 cup** yellow cornmeal
- [ ] **1 cup** all-purpose flour
- [ ] **1 Tbsp.** baking powder
- [ ] **1 tsp.** ground cinnamon
- [ ] **1/4 tsp.** ground nutmeg
- [ ] **1/2 tsp.** baking soda
- [ ] **3/4 tsp.** salt
- [ ] **1 cup** pumpkin puree
- [ ] **1/2 cup** sour cream
- [ ] **1/3 cup** brown sugar
- [ ] **1/4 cup** melted butter
- [ ] **2** eggs

FOR THE WHIPPED HONEY BUTTER

- [ ] **1/2 cup** butter, softened
- [ ] **2 Tbsp.** honey

Directions

Step 1

Preheat oven to 400° and grease a 9" square baking dish with cooking spray. In a large bowl, whisk together cornmeal, flour, baking powder, cinnamon, nutmeg, baking soda and salt.

Step 2

In a separate medium bowl, whisk together pumpkin puree, sour cream, brown sugar, and melted butter until smooth. Add eggs one at a time, beating well between each addition. Pour over the dry ingredients and stir until just combined.

Step 3

Spread batter in prepared baking dish and bake until a toothpick inserted into the center comes out clean, about 20 minutes. Let cool before slicing into squares.

Step 4

In a medium bowl, whip butter, honey, salt, and cinnamon until fluffy. Serve with cornbread.

- [ ] **1 tsp.** salt
- [ ] **1/4 tsp.** ground cinnamon

See All Nutritional Information

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I made it

Cindy Wehrle

Pumpkin Cheesecake

★★★★★

This creamy, dreamy pumpkin cheesecake is a must-bake recipe this fall! Make it for your next holiday gathering, and watch it fly off the plates.

Course	Dessert
Cuisine	American
Prep Time	20 minutes
Cook Time	1 hour 10 minutes
Cool and Chill Time	7 hours
Total Time	8 hours 30 minutes
Servings	12 servings
Calories	437kcal
Author	John Kanell

Equipment

- 9" Springform pan
- Mixing Bowls
- Electric hand or stand mixer
- Roasting pan
- Wide aluminum foil

Ingredients

For the Crust:

- 10 graham crackers (full sheets, 90g)
- 4 tablespoons unsalted butter melted (56g)
- ¼ cup granulated sugar (50g)
- ½ teaspoon cinnamon

For the Filling:

- 3 (8-ounce/226g) blocks cream cheese room temperature
- ¾ cup granulated sugar (150g)
- ½ cup packed light brown sugar (110g)
- ½ teaspoon salt
- 4 large eggs room temperature
- 1 cup pumpkin purée (244g)
- ½ cup sour cream (120g)
- 2 teaspoon vanilla extract
- 1½ teaspoons pumpkin pie spice
- 2 tablespoons all-purpose flour

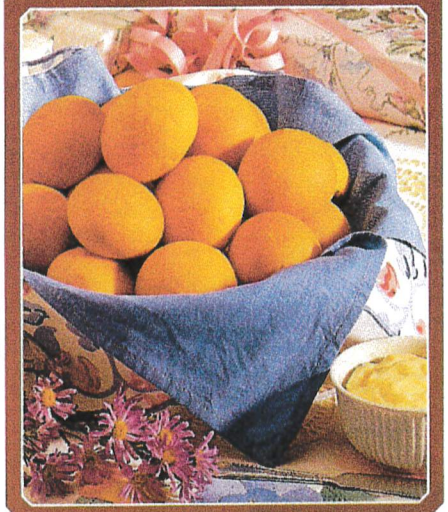
Instructions

- **Don't open the oven door!** It can be tempting to peek and see what's going on, but trust the process. If you open the oven while the cheesecake is baking, it can fall and crack.
- **Store pumpkin cheesecake with a paper towel over the top of the pan, and cover that with plastic wrap.** The paper towel or kitchen towel helps the cheesecake not dry out but also prevents any condensation from dripping onto the cheesecake and marring its surface. The plastic wrap prevents odors from your refrigerator from seeping into the cheesecake.

Nutrition

Calories: 437kcal | Carbohydrates: 41g | Protein: 7g | Fat: 28g | Saturated Fat: 16g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 7g | Trans Fat: 0.2g | Cholesterol: 135mg | Sodium: 382mg | Potassium: 190mg | Fiber: 1g | Sugar: 32g | Vitamin A: 4203IU | Vitamin C: 1mg | Calcium: 100mg | Iron: 1mg

GOLDEN CARROT BUNS



- 4 cups sliced carrots
- 2 eggs, beaten
- 1 cup warm water (110° to 115°), *divided*
- 2 packages (1/4 ounce *each*) active dry yeast
- 3/4 cup vegetable oil
- 1/2 cup sugar
- 1 tablespoon molasses
- 2 teaspoons salt
- 8-1/2 to 9 cups all-purpose flour

Place carrots in a saucepan and cover with water; cook until tender. Drain and place in a blender or food processor. Add eggs and 1/2 cup water; puree until smooth. In a large mixing bowl, dissolve yeast in remaining water. Add carrot mixture. Stir in oil, sugar, molasses, salt and 5 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into 48 balls. Place 2 in. apart on greased baking sheets. Cover and let rise until almost doubled, about 1 hour. Bake at 350° for 18-20 minutes or until browned. **Yield:** 4 dozen.

Meet the Cook

❖❖❖

Katharine Groine, Altona, Manitoba
GOLDEN CARROT BUNS

These rolls have a nice flavor...folks usually don't guess that carrots are one of the ingredients. My family really likes them; see if yours will, too!

Sweet Potato Rolls

By Makinze Gore PUBLISHED: DEC 6, 2024

Approved by the Delish Test Kitchen

YIELDS:	PREP TIME:	TOTAL TIME:	CAL/SERV:
12 SERVING(S)	10 MINS	2 HRS 45 MINS	267

Ingredients

- [ ] **1 tsp.** granulated sugar
- [ ] **1** (0.**25-oz.**) packet active dry yeast
- [ ] **5 cups** (**600 g.**) all-purpose flour, plus more for dusting
- [ ] **2 tsp.** kosher salt
- [ ] **1 cup** canned sweet potato purée or mashed sweet potatoes
- [ ] **4 Tbsp.** honey, divided
- [ ] **5 Tbsp.** unsalted butter, softened, divided
- [ ] Cooking spray
- [ ] Flaky sea salt

See All Nutritional Information

Directions

Step 1

In a glass measuring cup or small bowl, combine sugar and 1 c. lukewarm (98° to 105°) water. Sprinkle yeast on top and let sit until foamy, about 5 minutes, then stir to combine.

Step 2

In the large bowl of a stand mixer fitted with the dough hook, beat flour and kosher salt on medium-low speed until combined. Add yeast mixture, potatoes, and 2 Tbsp. honey and beat on medium-high speed until combined. With the mixer running, add 3 Tbsp. butter, 1 Tbsp. at a time, until fully incorporated. Continue to beat until a smooth dough forms, about 5 minutes.

Step 3

Grease a large bowl with cooking spray and transfer

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On a lightly floured surface, turn out dough. Divide dough into 12 pieces and roll each into a smooth ball.

Step 5

Grease a 13" x 9" baking pan with cooking spray. Arrange balls in pan, spacing about 1" apart. Cover and let rise another 45 minutes.

Step 6

Preheat oven to 400°. In a small heatproof bowl, microwave remaining 2 Tbsp. honey and 2 Tbsp. butter in 20-second increments, stirring between each, until melted, about 1 minute total. Brush tops of dough with about half of butter mixture; sprinkle with sea salt.

Step 7

Bake rolls until golden brown, about 25 minutes.

Step 8

Brush rolls with more butter mixture and serve warm.

I made it

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