

Dave Hering

Pecan Pumpkin Pie

Filling:

1 Cup solid pack pumpkin
1 egg
1/3 Cup sugar
1/2 teaspoon cinnamon
1/8 teaspoon ground cloves
Evaporated milk as necessary

1 unbaked pie shell

Topping:

2/3 Cup corn syrup
1/2 Cup sugar
2 eggs
3 Tablespoons melted butter
1/2 teaspoon vanilla
1 Cup pecan halves

Stir together pumpkin, egg, sugar, and spices. For a thinner, creamier consistency, add a little evaporated milk. Spread in pie shell.

Combine corn syrup, sugar, 2 eggs, melted butter, and vanilla. Stir in pecans. Pour over pumpkin.

Bake at 350 degrees for approximately 50 minutes, or until knife inserted in middle comes out clean.

Enjoy the best pie Ever!

(Grandpa's recipe and favorite pie)

Cranberry Bread

Part 1:

2 Cups flour
1 Cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
Sift all above together

Part 2:

Juice & rind of 1 orange
2 Tablespoons Crisco oil
3/4 Cups boiling water
1 egg

Stir all above together

Blend part 1 and Part 2 together. Add 1 cup of chopped nuts (your choice) and 1 cup raw cranberries that have been halved.

Pour into greased loaf pan and push batter to sides leaving a trench in the middle. Let stand 15 minutes. Bake at 350 degrees for 60-70 minutes. Smaller pans will require less time.

Cool and Enjoy!

(Grandma's recipe and favorite bread)