

Randy's Bread Pudding

Ingredients

1 lb. of rolls or bread
1 cup of raisins
12 whole eggs
4 Tbs. of cinnamon
1 cup of maple syrup
2 cups of white sugar
 $\frac{1}{2}$ gallon of whole milk

Pre-heat oven to 350 degrees.

Cut bread into 2 inch cubes, place in a large mixing bowl. Sprinkle with 2 cups of sugar and add cinnamon. Mix all the dry ingredients together and then add raisins. Mix well.

In a blender, add your 12 eggs and blend well. Add maple syrup and blend together. Add a cup of milk to the mix. Pour over bread cubes, mix well and add the rest of the milk. Make sure all of the bread cubes are well covered with the milk mixture.

Pour entire mixture into a 2 inch deep 10 inch x 12 inch baking dish. Cover with foil, making sure that the foil is loose as the middle of the pudding will rise. Bake at 350 degrees for about an hour. You want the pudding in the middle to be nice and moist but still firm.

Serve hot or warm with vanilla ice cream or fresh whipped cream.
Drizzle with maple syrup. Serves 24 (12 per pan)

Randy's Tips:

When making this pudding you can use any old rolls, bread or hamburger rolls. Just make sure they are not stale or dry. This also makes great French toast (instead of a 10 x 12 inch pan, use 2 loaf pans. After baking, let chill and cut into slices. Dip in egg batter and grill... it's all good!)

Randy & Madeline's Apple Pie

I always loved to watch my mother bake, the kitchen always smelled so good. My mother did not have a lot of time to bake but when she did it was just heaven. She used to make her own pie shells, but to no avail, I cannot replicate them. My Aunt and my mother-in-law once said my homemade pie shells were like pizza pie crusts...so with that in mind, I now buy my pie shells. My mother taught me many things in the kitchen and I would love to share this one with you.


Ingredients

2 lbs. of peeled and sliced apples
(Approximately 12-15 large Mac's and Granny Smith)
1 cup of white sugar
 $\frac{1}{2}$ Tsp. of nutmeg
1 Tbs. of all purpose flour
1 package of 9 inch pie shells

Pre-heat oven to 350 degrees.

Take pie shells out of the refrigerator and let them come to room temperature.

In a large mixing bowl put your sliced apples, sugar, cinnamon, nutmeg, and flour, mix well. Taste a piece of apple to ensure it is sweet enough for you. If it isn't if it isn't, add a bit more sugar. Let mixture set to absorb flavors.

Using a 9 or 10 inch pie plate, roll one of your pie shells onto the bottom of the pie plate. Pack apple mixture into the pie shell. Put second pie shell on top of the apple mixture and flute edges around pie plate. Make sure to cut air holes in the top pie shell for vents. If you are like my mother-in-law you can write "I  U" in the dough for that someone special.....

Bake in oven for one hour or until golden brown with the juices running out. It's all good!

Randy's Tip

Put a cookie sheet or a pizza tin underneath the pie plate so when the pie juices bubble over, it does not drip onto the bottom of your oven.

Giffy's Apple Crisp

I always love to use apples fresh from the Orchard. Luckily, living in the upstate New York, that is always possible. I usually use a utility apple or a baking apple, a mixture of Mac's and Granny Smith apples. Using these two kinds, you get a nice combination of soft and firm apples which always makes for a great pie or crisp...

Ingredients

3 lbs. of peeled and slices apples
(Approximately 10-12 large mix of Mac's and Granny Smith)
2 Tsp. Cinnamon
 $\frac{1}{4}$ Tsp. of nutmeg

Ingredients for Topping

1 lb. of butter (4 sticks) room temperature
1 cup of all purpose flour
2 cups of white sugar
3 cups of uncooked oatmeal

Pre-heat oven to 350 degrees.

Put apples, cinnamon and nutmeg in 10 x 12 baking dish. Mix well and set aside.

In food processor put butter, flour and all sugars. Blend well until mixture is grainy. Pour into mixing bowl and add oatmeal. Mix well.

Pour topping over all the apples. Bake for about an hour or until golden brown.

Serve hot with vanilla ice cream, or fresh whipped cream.

This is also great by itself..... It's all good.....