

Delicious
Thanksgiving Desserts
11 Easy Pie Recipes



Delicious Thanksgiving Desserts: 11 Easy Pie Recipes

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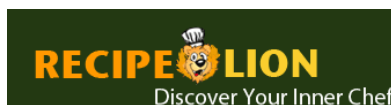
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Delicious Thanksgiving Desserts: 11 Easy Pie Recipes

Letter from the Editor

Dear Fellow Dessert Enthusiasts,

Can you believe that Thanksgiving is almost here? It's one of my favorite times of the year simply because it revolves around two of my favorite things: family and food. While I love everything about Thanksgiving dinner, my favorite part of the holiday is, hands down, the dessert. After all, what's Thanksgiving without pie? *Delicious Thanksgiving Desserts: 11 Easy Pie Recipes* has a wide variety of delicious pie recipes that your family and loved ones will enjoy. In fact, there are so many wonderful pies in this eCookbook that you won't know which to make for Thanksgiving this year!

Delicious Thanksgiving Desserts: 11 Easy Pie Recipes has three chapters, each devoted to a specific kind of pie. The first chapter is all about the most iconic Thanksgiving pie flavor of them all: pumpkin. From a recipe for Classic Pumpkin Pie (p. 6) to a recipe for Paradise Pumpkin Pie with White Chocolate Ganache (p. 9), you'll find a wide variety of pumpkin pie recipes that you're sure to love. After pumpkin pie comes an entire chapter devoted to apple pie recipes. Nothing is more American and comforting than a delicious apple pie, and this eCookbook has four! The final chapter in this book is for other great pie recipes that aren't strictly apple or pumpkin. For instance, you're really going to enjoy the Deep Dish Cranberry Walnut Pie recipe (p. 16) as well as the Southern Sweet Potato Pie (p. 17). If your favorite part of Thanksgiving is dessert, trust me when I say that you will love all 11 pies in this *Delicious Thanksgiving Desserts: 11 Easy Pie Recipes* eCookbook.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, *The Dessert Dish*](#), to get free recipes delivered to your inbox every week.

Happy Thanksgiving to you and your families!

Sincerely,

Danielle Zimmerman, Editor, TheBestDessertRecipes.com

Read blog articles about our recipes at RecipeChatter.com.

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PUMPKIN PIE RECIPES

CLASSIC PUMPKIN PIE

BY: JUDY FROM THE MIDNIGHT BAKER

Forget all of the fancy recipes and techniques your cookbooks are trying to entice you with. There's nothing quite like an easy homemade pumpkin pie. Classic Pumpkin Pie really needs no explanation. A perfectly-spiced pumpkin mixture sits atop an unbaked pie shell of your choosing. Simply fill the pie shell with the pumpkin mixture and bake for a little over an hour. You can never go wrong with a classic pie recipe.



Ingredients:

- 1 unbaked 9-inch pie shell
- 1 3/4 cups pumpkin puree
- 2 eggs
- 3/4 cup sugar
- 1 - 12 oz can evaporated milk
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon ground cloves

Directions:

1. Preheat oven to 425 degrees.
2. In a large bowl, beat eggs. Add pumpkin, sugar and spices; beat well. Gradually stir in evaporated milk.
3. Place pie shell on baking sheet, place in oven then pour filling into the pie shell.
4. Bake at 425 for 15 minutes, then reduce temperature to 350 degrees and bake for an additional 40-50 minutes, or until knife inserted near center comes out clean.
5. Cool completely on rack. Chill if desired.

PUMPKIN PIE RECIPES

WORLD'S BEST CRUSTLESS PUMPKIN PIES

BY: [BRIANNE FROM CUPCAKES AND KALE CHIPS](#)

Not everyone is a fan of pie crust and that's ok. For those who prefer their pies to be crustless, it's World's Best Crustless Pumpkin Pies to the rescue. These individualized homemade pumpkin pies pack all of the flavors you love about pumpkin pie minus the flaky crust. Without a crust, the spicy pumpkin flavors in these pies really shine through and tickle your taste buds.



Ingredients:

1 can (15 ounces) solid-pack pumpkin
¾ c packed light-brown sugar
1 Tablespoon cornstarch
½ teaspoon kosher salt
2 teaspoon pumpkin pie spice
3 large eggs
1 can (12 ounces) evaporated milk

Directions:

1. Preheat oven to 350°F. Place 6-8 ramekins or custard cups in a large baking dish. Heat a pot or teapot of water to boiling, and set aside.
2. In a large bowl, combine pumpkin, brown sugar, cornstarch, salt, pumpkin pie spice, and eggs.
3. Whisk to combine thoroughly.
4. Add evaporated milk, and stir to combine.
5. Fill the ramekins with the pumpkin mixture. Pour the hot water in the baking dish around the ramekins.
6. Bake for 35-45 minutes (depending on how many you make and how full the ramekins are), or until set in the middle.
7. Remove from the oven, and let cool in the pan until cool enough to handle.
8. Remove the ramekins from the water bath. Serve warm, at room temperature, or chilled in the refrigerator.

PUMPKIN PIE RECIPES

GRANDMA'S FAVORITE FRESH PUMPKIN PIE

BY: [DANIELLE ZIMMERMAN, THEBESTDESSERTRECIPES ORIGINAL RECIPE](#)

Everything tastes better when it's fresh, pie included. Grandma's Favorite Fresh Pumpkin Pie uses fresh, homemade pumpkin puree in order to make the single most delicious pumpkin pie recipe you've ever tried. Warm pumpkin pie spices and a hint of vanilla give the pie the perfect amount of flavor depth. This pumpkin pie will be the perfect addition to your Thanksgiving dessert table.



Ingredients:

- 1 unbaked 9-inch pie shell
- 1 3/4 cups fresh pumpkin puree (see notes)
- 2 eggs
- 3/4 cup sugar
- 1 heaping Tablespoon of pumpkin pie spice
- 1/2 teaspoon vanilla
- 1 (12-ounce) can of evaporated milk

Directions:

1. Preheat oven to 425 degrees F.
2. In a large bowl, beat eggs. Then, add fresh pumpkin puree, sugar, pumpkin pie spice, and vanilla. Beat well.
3. Gradually stir evaporated milk into pumpkin mixture.
4. Put pie shell on a baking sheet to avoid any overflow or spilling. Then, pour pumpkin filling into the pie shell.
5. Put the baking sheet in the oven and bake at 425 for 15 minutes.
6. After 15 minutes, reduce the oven's temperature to 350 degrees F and bake for another 45-50 minutes, or until knife or toothpick inserted into the center of the pie comes out clean.
7. Allow pie to cool completely before serving. Pie will cool faster if taken off of baking sheet after baking. Chill if desired. Serve with whipped cream or vanilla ice cream.

Notes:

- Make your own pumpkin puree with our recipe for [Easy Homemade Pumpkin Puree](#).
- Recipe is adapted from The Midnight Baker and McCormick's Pumpkin Pie recipe.

PUMPKIN PIE RECIPES

PARADISE PUMPKIN PIE WITH WHITE CHOCOLATE GANACHE

BY: [DENINE AND DANIELE FROM WE KNOW STUFF](#)

Where can you find pumpkin pie, cheesecake, chocolate, and graham crackers all in one dessert? In this recipe for Paradise Pumpkin Pie, of course! Each layer brings an extra level of flavor depth to the dessert, making it one of the best Thanksgiving pies you'll ever taste. After one bite, you may never go back to eating a traditional pumpkin pie ever again.



Ingredients:

Crust:

2 sleeves Nabisco graham crackers, fine crumbs
2/3 cup sugar
2/3 cup unsalted butter, melted

Cheesecake Layer:

8 oz Philadelphia cream cheese, softened
1/4 cup sugar
1/2 teaspoon vanilla
1 egg, slightly beaten

Ganache:

8 oz good white chocolate, finely chopped
3/4 cup heavy cream
2 tablespoons unsalted butter

Pumpkin Pie Layer:

1 1/4 cups + 2 tablespoons of Libby's canned uncooked pumpkin
1/2 cup sugar
1 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1/8 teaspoon salt
1 cup evaporated milk
2 eggs, slightly beaten

Directions:

1. Preheat oven to 350 degrees F. Generously butter the bottom and sides of a springform pan.
2. Pulverize the graham crackers into fine crumbs.
3. Mix crumbs, 2/3 cup sugar and 2/3 cup melted unsalted butter together in a bowl.
4. Press and pat the crumb mixture into the bottom of the pie pan and up the sides. (You should have enough to come at least halfway up the sides of the pie pan, if not higher.)
5. Bake for 6 minutes oven. Remove from oven and place springform pan on a wire rack to cool completely before filling.
6. While the crust cools, combine the cream cheese, 1/4 cup sugar and 1/2 tsp vanilla; blend well. Then add the slightly beaten egg and mix thoroughly until smooth.
7. Gently spread the cheesecake mixture on top of the graham cracker crust.

(continued on next page)

PUMPKIN PIE RECIPES

PARADISE PUMPKIN PIE WITH WHITE CHOCOLATE GANACHE (CONT.)

BY: [DENINE AND DANIELE FROM WE KNOW STUFF](#)

Directions (continued):

1. Combine the remaining ingredients – pumpkin through eggs – and mix well.
2. Slowly pour pumpkin pie mixture over the cheesecake layer.
3. Place springform pan on top of a cookie sheet to stabilize and bake for 1 hour.
4. Remove pie from oven and cool on a wire rack for 5 minutes. Then, using a sharp knife sprayed in Pam, run knife along the edges of the springform pan to release the crust from the sides. (If you do not wish to add the ganache, you can stop here. Paradise Pumpkin Pie is delicious with or without the ganache.)
5. Once pie is cooled, place a paper towel on top of the pumpkin layer and gently press it down. This will remove some of the oil from the top of the pie, allowing the ganache to sit happily on top. (I usually place my pie in the refrigerator overnight and ganache first thing in the morning to ensure that the pie really is cooled.)
6. Before starting your ganache, make sure all of your utensils are completely clean and dry. (Wet bowls or tools can ruin ganache.)
7. Finely chop white chocolate and place in a large bowl. (The chocolate needs to be finely chopped so that the hot cream can melt it easily.)
8. Meanwhile, heat $\frac{3}{4}$ cup heavy cream in a large pan and bring to a rolling boil. Add butter to the bowl, and then carefully add the hot cream to the finely chopped chocolate.
9. Starting in the middle of the bowl, and slowly circling towards the edges, gently stir the cream and chocolate together for approximately two minutes. (Try not to lift the whisk up and down – you don't want air bubbles in your ganache.)
10. Once the ganache has cooled, you can create a "crumb coat". Pour 3-4 tablespoons of ganache on top of the pie and spread it outwards towards the crust. (This will prevent any crumbs from sticking to the rest of the ganache.)
11. Once the crumb coat is in place, pour the rest of the ganache in the center of the pie and quickly spread outwards to the crust. Refrigerate the pie until you're ready to serve it.

Note: You can make your ganache ahead of time and refrigerate it overnight. To turn the solid mass back into a pourable state, simply create a hot water bath and set the ganache-filled bowl inside of it. The ganache will soften in just a few minutes.



APPLE PIE RECIPES

[NANA'S FAVORITE DUTCH APPLE PIE](#)

BY: [SARAH FROM CALL ME FUDGE](#)

In 4 just simple steps, you can make and bake Nana's Favorite Dutch Apple Pie and serve it to all of your loved ones for them to enjoy. Choose whatever homemade or store-bought pie crust you prefer to match this delicious apple pie recipe. Soft, spiced apples swim in a sweet sauce and are covered with a buttery crumb topping. This pie honestly could not be easier to make. Whip it up for Thanksgiving and see just how fast the slices disappear.



Ingredients:

Pie:

- 1 pie crust
- 6 cup apples - peeled, cored, and sliced
- 1 Tablespoon lemon juice
- 3/4 cup +/- sugar (depending on how sweet the apples are)
- 2 Tablespoon flour
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg

Topping:

- 1 stick butter
- 1 cup sugar
- 1 cup flour
- 1 teaspoon cinnamon

Directions:

1. Roll out pie crust in pan, set aside.
2. In a large bowl, combine apples, lemon juice, sugar, flour, cinnamon, and nutmeg. Mix until apples are coated. Pour into pie crust.
3. For topping: melt butter. Stir in sugar, flour, and cinnamon. Do not over-mix. Leave large crumbles. Spread topping over apples.
4. Bake at 375° for about 1 hour.

APPLE PIE RECIPES

GOOEY CARAMEL APPLE PIE

BY: KATIE FROM CLARKS CONDENSED

Of all of the pies you'll make for Thanksgiving this year, this Goopy Caramel Apple Pie is honestly one of the easiest. The spiced caramel sauce is poured over the entire pie, making it practically irresistible. You'll especially love the slight crunch the pecans provide and how well they complement the sweet, tender apples.



Ingredients:

3 cups sliced and peeled apples	3/4 cup old-fashioned oats
1/2 tablespoon lemon juice	1 tablespoon all-purpose flour
1/4 cup plus 3 tablespoons sugar	1/4 cup cold butter, cubed
1 tablespoons quick-cooking tapioca	18 caramels
1 teaspoon ground cinnamon	5 tablespoons milk (or almond milk)
1 teaspoon ground nutmeg	1/4 teaspoon salt
1 unbaked pastry shell (9 inches)	

Directions:

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine apples and lemon juice. In another bowl, combine 1/2 cup sugar, tapioca, cinnamon, and nutmeg. Add mixture to apples and stir. Let stand for about 15 minutes.
3. Pour apple mixture into pastry crust. In another bowl, combine the oats, flour and remaining sugar. Cut in butter until crumbly. Sprinkle over pears. Bake at 400 for 45 minutes.
4. After pie is done, place on a cooling rack. While cooling, place milk, caramels, and salt in a sauce pan, and stir over medium heat until melted. Add pecans. Pour over pie and let cool. Best when served warm.

APPLE PIE RECIPES

SIMPLE SOUTHERN APPLE PIE

BY: [RECIPELION TEST KITCHEN](#)

The folks down South know how to do desserts right. By keeping the ingredients list short and the instructions easy, you can concentrate on getting the best flavor out of your dessert pie recipes. This Simple Southern Apple Pie recipe is proof of that. No fancy stuff here; the basics are all you need to create one of the best apple pies you'll ever taste.



Ingredients:

2 (9-inch) unbaked pie shells
5 cups apples
3/4 cup sugar
4 tablespoons flour
1/2 teaspoon cinnamon
1 cup heavy cream
1/4 teaspoon cinnamon

Directions:

1. Preheat oven to 350 degrees F.
2. Peel and slice the apples.
3. Mix together 3/4 cup sugar, flour 1/2 teaspoon cinnamon, and heavy cream. Pour over apples and mix well. Arrange in pastry shells.
4. Combine 1 tablespoon sugar and 1/4 teaspoon cinnamon. Sprinkle over top of apples.
5. Bake 50 to 60 minutes.

APPLE PIE RECIPES

BUTTER CRUMBLE APPLE PIE

BY: [BRANDIE FROM THE COUNTRY COOK](#)

Butter Crumble Apple Pie is literally as easy as pie. This apple pie recipe calls for you to use either your favorite pre-made pie crust or your favorite pie crust recipe. The choice is completely up to you. For the filling, all you need are four ingredients, including apples and a bit of cinnamon. There are no fancy ingredients, leaving the apples dominate the pie's flavor.



Ingredients:

1 premade 9-inch pie crust or make your own (see notes)

For the filling:

6 Granny Smith apples, peeled, cored and sliced
1/4 cup all-purpose flour
1/2 cup sugar
1 tsp. ground cinnamon

For the butter crumble topping:

1/3 cup white sugar
1 cup all-purpose flour
1 stick (8 tbsp. butter), room temperature
1/4 cup chopped pecans

Directions:

1. Preheat your oven to 400F degrees
2. Put your sliced apples in a bowl. Toss in flour, sugar and ground cinnamon. Give it all a good stir to make sure all the apple slices are thoroughly coated.
3. Put apple filling into the pie crust. Making sure you spread it out and all the apple pieces are lying flat.
4. To make the crumble topping: In a bowl, combine, flour and sugar. Then, add in softened butter. Using a large fork, combine the flour mixture with the butter until it looks crumbly.
5. Sprinkle the crumble mixture all over the top of the pie.
6. Bake in the center rack of your oven for about 45 minutes until apples are soft and top is golden brown.
7. Slice and serve with a generous scoop of vanilla ice cream.

Notes:

- Brandie's [Wham Bam Pie Crust](#) works well with this recipe.
- This pie tastes best if made the day before you plan on eating it.

OTHER THANKSGIVING PIE RECIPES

ROCHFORD IRISH WHISKEY PECAN PIE

BY: [MAEVE ROCHFORD FROM SUGAR AND SCRIBE BAKERY](#)

Pecan pie has never tasted this good. Rochford Irish Whiskey Pecan Pie is so incredibly flavorful that your mouth will be watering even before you take it out of the oven. Brown sugar and whiskey add a pleasant flavor depth to the pie that you wouldn't taste in a more traditional recipe. You'll especially love the combination of the ground pecans in the filling and the chunky halves on top.



Ingredients:

4 egg yolks
1 cup sour cream
1 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/3 cup Jameson Whiskey
4 Tablespoons cornstarch
1 cup finely ground pecan
1/2 cup pecan halves

1 unbaked 9" pastry shell

Directions:

1. Using a double boiler, combine sugar, yolks, cornstarch and sour cream. When smooth and creamy add spices, whiskey and 1 cup ground pecans. Stir regularly until mixture has thickened.
2. Pour mixture into unbaked shell and then use pecan halves to cover top.
3. Bake at 350 degrees for 25 minutes.
4. Allow to cool for 10 minutes before serving.

OTHER THANKSGIVING PIE RECIPES

DEEP DISH CRANBERRY APPLE WALNUT PIE

BY: [KATIE FEATHERSTONE FROM NOSH ECLECTIC FOODSTUFFS](#)

With this recipe for Deep Dish Cranberry Apple Walnut Pie, three wonderful fall flavors are all rolled into one great Thanksgiving dessert. You'll love the way the cranberries add a bit of sweetness to the already flavorful green apples. The spiced walnuts balance the two fruits, making sure the dish isn't too sweet. This pie will make the perfect addition to your Thanksgiving table.



Ingredients:

Crust:

2 2/3 cups all-purpose flour
1 teaspoon kosher salt
1/2 pound Butter, cold and cubed
2 Tablespoons Ice water

Finishing:

1 Tablespoon heavy cream
1 Tablespoon turbinado sugar

Filling:

4 cups green apples, sliced 1/4 inch
1 cup NOSH spiced walnuts, rough chopped
1 cup cranberries, fresh (if using frozen, let thaw before using)
1/3 cup Lemon juice, fresh squeezed
1/3 cup Brown sugar
3 Tablespoons corn starch
1 Tablespoon cinnamon, ground
1/4 teaspoon nutmeg, ground
1/4 teaspoon kosher salt

Directions:

1. Preheat oven to 350 degrees.
2. Thoroughly mix all filling ingredients in a large bowl.
3. Roll out bottom crust round and fit into an 8 inch cast iron skillet, letting the excess crust lay over the outside of the dish.
4. Fill the crust with the apple mixture.
5. Roll out the second crust round and lay over the top of the apple mixture, letting the excess crust lay over the outside of the dish.
6. Fold excess crust under and tuck slightly into the skillet. Pinch the dough to flute the edges.
7. Cut vents in the top of the crust.
8. Brush the top crust with heavy cream and sprinkle with turbinado sugar.
9. Bake for 1 hour at 350 degrees, rotating the skillet every 15 minutes for even browning.
10. Let pie cool to room temperature before serving.

OTHER THANKSGIVING PIE RECIPES

SOUTHERN SWEET POTATO PIE

BY: [DENISE FROM WE LIKE TO COOK](#)

Sweet potato pie is a yearly Thanksgiving staple for many families. This recipe for Southern Sweet Potato Pie has so many wonderful flavors, like brown sugar and cinnamon, that work in perfect harmony to create a dish that will leave your mouth watering. Serve each slice with some fresh whipped cream for a bit of extra Southern comfort.s



Ingredients:

2 cups sweet potatoes, baked and mashed
1 ¼ cups plain yogurt (or sour cream)
¾ cup packed, dark brown sugar
½ teaspoon of cinnamon
¼ teaspoon of nutmeg
4 egg yolks

Salt

1 pie crust, deep dish
1 cup chopped pecans, toasted
¼ cup brown sugar
1 tablespoon maple syrup

Directions:

1. Preheat the oven to 350 degrees F.
2. To make 2 cups of mashed sweet potatoes, bake 2-3 sweet potatoes, allow to cool, and then place them in a mixing bowl and beat with a hand or stand mixer until smooth.
3. Add yogurt, brown sugar, cinnamon, nutmeg, yolks, and salt to the sweet potatoes and beat until well combined. Pour this batter into the prepared pie shell and then place onto an aluminum foil-lined sheet pan in the event any filling overflows the crust.
4. Toast the pecans by placing them in the pre-heating oven for 10-15 minutes. When cool to the touch, break into small pieces. Mix chopped pecans with the brown sugar and sprinkle evenly over the top of the pie filling, then drizzle maple syrup over the pecan topping.
5. Bake the pie for 50 to 55 minutes or until the custard reaches 165 degrees F. Remove from the oven and allow to cool. Because the filling contains eggs it is best to keep the pie refrigerated after cooling. Top with fresh whipped cream for an authentic Southern dessert.

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