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# Thanksgiving Dessert Recipes: Sweet And Satisfying Treats For Your Holiday Feast



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Apple pie for Thanksgiving. Chef Joshua Gripper from The Dutch at W South Beach

Everyone knows the best part of Thanksgiving is the dessert. From the traditional apple pie, a pumpkin spiced cheesecake with gingersnap crust or a marshmallow roasted pumpkin tart; follow these simple recipes that you can make from scratch at home and enjoy these delicious treats that will help you create a sweet and satisfying end to your feast.



## Ingredients:

- Pie Dough
- 12oz Butter (cold)
- 5 cups All-purpose flour
- 1tsp Salt
- 6g Sugar
- 3 tbs Apple Cider Vinegar
- 1 ¼ cup Water

Cut the butter into cubes. Combine all of the dry ingredients. Add the butter and mix using a paddle attachment (or by hand) until the butter is pea sized. Add the water and vinegar and mix until the dough is homogenous. Divide the dough in half, cover and refrigerate overnight.

## Apple Filling

- 9 Apple (Fuji)
- ¼ cup Brown Sugar
- ½ cup Sugar
- 2 tbs Cornstarch
- ¼ tsp Cinnamon ground
- 1 Lemon Zest

Roll out the pie dough until 1/8 of an inch thick. Coat your pie tin with oil or pam spray and place the dough into the tin. Refrigerate the pie tin.

Peel the apples, cut then into quarters and remove the core. Slice the apples into ¼ inch strips, combine all of the dry ingredients including the lemon zest. Toss the dry ingredients with apples until they are evenly coated.

Let the apples sit at room temperature covered for one hour. Pour the apples and any remaining liquid into a pie shell, roll out the remaining dough and cover the apples. Trim the edges of the pie and press the edges with a fork to seal the edges.

Cut 5 vents into the dough (top of the pie).

Place the pie into on a baking sheet and place in an oven that has been preheated to 350f.

Bake the pie for one-and-a-half to two hours, or until the apples are soft when a knife is inserted.

Bake at 350f low fan 60 min.



## **Gingersnap Crust Ingredients:**

- 1 lb Ginger Snap Cookies or Crumbs
- 3 oz Butter, Salted, Melted

## **Gingersnap Crust Directions:**

1. Place ginger snap cookies into a food processor and crush till a smooth crumb.
2. Use 3 cups of crumbs and transfer them into a stainless steel bowl and add the warm butter.
3. By hand, mix ingredients to distribute the butter with the crumbs so all the butter coats the crumbs.
5. Transfer the crumbs to the 10-inch spring form pan and press evenly to form crust.
6. Work the crust up the inside of the pan slightly pressing to have crust come together.
7. Reserve prepared pan for next steps.

## **Pumpkin Spiced Cheesecake Filling Ingredients:**

- 3 lb Cream Cheese, Room Temperature
- 1/3rd cup Brown Sugar, Light
- 1 Lb Whipped Topping, Ready Whip/Cool Whip
- 1 tbsp Vanilla Extract
- 1 cup Pumpkin Pie Mix
- 3 tbsp Pumpkin Pie Spice

## **Pumpkin Spiced Cheesecake Filling Directions:**

1. Whip room temperature cream cheese and sugar in a mixer for 5 minutes till light and airy.
2. Add the pumpkin spice mix and pumpkin pie mix. Scrape sides to fully incorporate all ingredients.
3. Remove bowl from mixer and fold whipped topping into pumpkin cream cheese mixture.
4. Transfer the batter to the prepared spring form pan with the crust.
5. Smooth out with a bakers spatula and tap pan on the tabletop to knock out any air pockets.



## Marshmallow Roasted Pumpkin Tart [Chef Santiago Gomez](#) at [Cantina La Veinte](#)

### For The Crust

- 1 ½ Cups of Graham Crackers
- 6 tablespoons of unsalted butter (Melted)

### For The Filling

- 15 oz of pumpkin puree
- 1-12 Oz can of evaporated milk
- 2 Eggs

### Directions for the crust

1. Preheat the oven to 350f
2. Place crackers in a bag and crush them, pour the crumbs into a bowl and the melted butter and mix.
3. Pour the crumbs into a tart pan, and press the crumbs into an even layer and into the sides of the pan. Bake for 10 minutes and remove it form the oven

### For the roasted pumpkin puree

- 2 medium sized pumpkins
- 1/4 Cup of Crushed Sugar Cane
- 10 Cloves
- 4 Star anise
- 1 teaspoon ground cinnamon
- 2 tablespoons unsalted butter

### Instructions:

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Take out the spice and scape all the pulp, in a blender. Mix the pumpkinpulp and the evaporated milk. Fill the tart with the pumking puree and bake for 25-30 minutes.

To finish top with small-marshmallows and torch.

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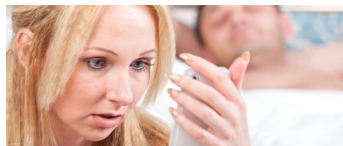
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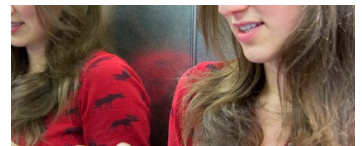
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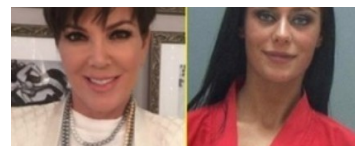
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Maria G. Valdez



Maria was born and raised in Dominican Republic, where she began her career in journalism covering human interest stories, entertainment, beauty and wellness for a national magazine. She moved to New York City to study Musical Theatre, but went back to journalism after graduating in an attempt of becoming the Latina Carrie Bradshaw. She has an unhealthy obsession with JLo and claims to be Sofia Vergara's long-lost daughter, and has tried a crazy amount of treatments to keep looking young. She became a Zumba instructor for fun.

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