

## HUGUENOT TORT

### Ingredients

- 4 eggs
- 3 cups sugar
- 8 tablespoons all-purpose flour
- 5 teaspoons baking powder
- ½ teaspoon salt
- 3 large tart apples cored and chopped (about 2 cups)
- 2 cups chopped pecans
- 2 teaspoons pure vanilla extract
- Whipped cream for serving

### Directions

Preheat oven to 325 degrees F. Grease two 17.25 x 11.5 inch baking pans.

Beat eggs in electric mixer on medium speed until frothy and lemon-colored about 4 minutes. Gradually add sugar, flour, baking powder, and salt, beat until incorporated.

Divide mixture between baking pans, and bake about 45 minutes until crusty and golden brown.

To serve, cut into pieces and scoop up with a spatula; stack on a large plate. Cover with whipped cream and a sprinkling of the chopped nuts.

## BUTTERBEER

### Ingredients

- 2 liter cream soda
- 2 tablespoons Butter extract
- 2 teaspoons rum extract

For the cream topping:

- 1 7oz container of marshmallow creme
- 1 cup whipping cream
- 1 teaspoon rum extract

### Directions

For your cream topping, add all items together in an electric mixer and combine until smooth. Pour cream soda into a chilled mug, leaving room at the top. Add in your extracts, and then top with the cream topping.

## SHEPHERD'S PIE

### Ingredients

- 1 box Pillsbury™ refrigerated pie crusts, softened as directed on box
- 1 lb ground beef or turkey
- 1 small onion, chopped
- 4 teaspoons all-purpose flour
- ¾ cup beef broth
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 ½ cups chopped vegetables (carrots, peas, celery)
- 3 cups mashed potatoes

### Directions

Heat oven to 375°F. Unroll pie crusts. On lightly floured surface, roll or press each crust to 12 inches diameter. Using 4-inch round cutter, cut 6 rounds from each crust.

Gently press rounds floured-side-down in bottoms and up sides of 12 ungreased regular-size muffin cups. Bake 9 to 11 minutes or until lightly browned.

Meanwhile, in 12-inch nonstick skillet, cook beef and onion over medium-high heat, stirring frequently, about 5 minutes or until beef is thoroughly cooked; drain. Stir in flour until blended. Add broth, salt and pepper. Cook about 2 minutes or until mixture thickens. Stir in frozen mixed vegetables. Fill each muffin cup with about ¼ cup beef mixture.

Top each with slightly less than 2 tablespoons potatoes. Bake 20 to 25 minutes or until potatoes are lightly browned.

## HARRY POTTER INSPIRED PUMPKING PASTIES

### Ingredients

For The Dough:

- 1 cup shortening
- 2 cups sugar
- 4 eggs
- 2 tsps vanilla extract
- 1 tsp salt
- ½ tsp baking soda
- 5 cups flour

For The Filling:

- 1 cup pumpkin puree
- ¼ cup brown sugar, packed
- ½ tsp cinnamon
- ½ tsp pumpkin pie spice

For The Cinnamon Sugar Topping:

- ¼ cup milk
- 1 tbs sugar
- 1 tsp cinnamon

### Directions

Make the dough by coming the ingredients from top to bottom. You can use a mixer or a food processor for everything before the flour. Once you get to the flour, you should really mix by hand. Cover the dough and let it chill for at least one hour (up to 24 hours).

Preheat the oven to 350°F. Roll out the dough and cut it into whatever shape you want your cookies to be. Place the cut out cookie dough on a greased cookie sheet.

In a small to medium bowl, whisk the filling ingredients together. Spoon about 1 tablespoon of filling onto each cookie cut out.

Cut out more cookies in the same shape. Cover the filled cookies and use a fork to seal the cookies. Use a pastry brush to brush the tops of the cookies with milk. Sprinkle some cinnamon sugar on top (to taste). Bake the cookies for 10-15 minutes, or until the edges start to turn golden brown. Remove from the oven and let them cool for 10 minutes before moving to a wire rack.

## OLD-FASHIONED BREAD PUDDING

### Ingredients

- 2 cups milk
- ¼ cup butter
- 2 eggs, slightly beaten
- ½ cup sugar
- 1 teaspoon ground cinnamon or nutmeg
- ¼ teaspoon salt
- 6 cups soft bread cubes (about 6 slices bread)
- ½ cup raisins, if desired
- Whipping cream

### Directions

Heat oven to 350°F. In 2-quart saucepan, heat milk and butter over medium heat until butter is melted and milk is hot.

In large bowl, mix eggs, sugar, cinnamon and salt. Stir in bread cubes and raisins. Stir in milk mixture. Pour into ungreased deep round pan.

Bake uncovered 40 to 45 minutes or until knife inserted 1 inch from edge comes out clean. Serve warm with whipping cream.

## GRIT CAKES

### Ingredients

- 7 cups water
- 1 cup chicken broth
- 2 teaspoons kosher salt
- ¼ teaspoon ground red pepper
- 2 cups stone-ground grits
- ⅓ cup butter, melted
- Garnish: salt and pepper

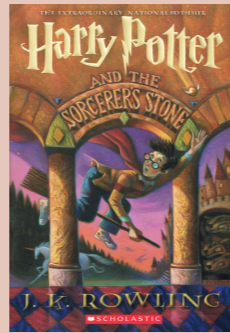
### Directions

Line a 13x9-inch baking pan with aluminum foil, allowing foil to extend over edges of pan. Spray with nonstick cooking spray.

In a small Dutch oven, bring 7 cups water, broth, salt, and red pepper to a boil over medium-high heat. Gradually stir in grits; reduce heat to medium-low, and simmer, stirring occasionally, until thickened and tender, 30 to 40 minutes. Pour into prepared pan. Let cool slightly. Cover, and refrigerate until firm, approximately 4 hours.

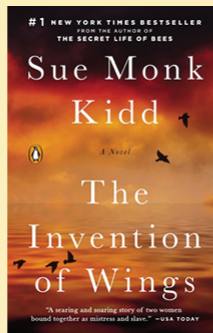
Using foil as handles, remove grits from pan. Trim 1/2 inch from sides of grits, and discard. Preheat oven to 400°. Cut grits into 12 squares. Brush a rimmed baking sheet with melted butter. Place grit squares on baking sheet. 5. Bake for 30 minutes. Using a spatula, gently turn grit cakes over; bake until golden brown, approximately 30 minutes more. Place grit cakes on a platter; sprinkle with salt and pepper.

## Aubrey's Pick: HARRY POTTER



I love this series! Harry Potter was the first time that people around me were talking about books the way I did. I love the book on its own, but that community of excitement helped put this as my all time favorite book.

## Valerie's Pick: THE INVENTION OF WINGS



Historical fiction has always been one of my favorite genres, and Sue Monk Kidd is one of my favorite writers. This tale of Sarah Grimke and her slave Handful is a beautifully written tale full of hope. While this is a fictional tale, Sarah Grimke was a real person and there are several historically accurate descriptions of Charleston throughout.

## Emily's Pick: MY LADY JANE



My Lady Jane is history you know, and lots of history that didn't happen (but totally should have) in the retelling of the famous story of Lady Jane Grey who was Queen of England for just nine days. There is magic and mayhem, narrators who provide just the right dose of humor, and enough pop culture references to make you giddy. It just so happens that these are a few of my favorite things.

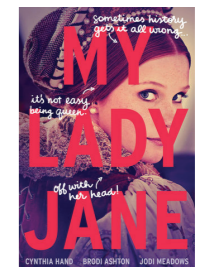
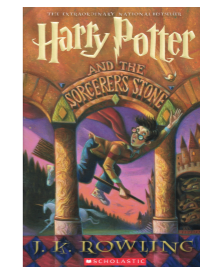
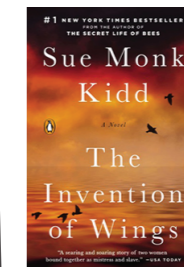
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