

Drupe

Busy Mom Peach Cobbler

allrecipes.com



Rated: ★★★★★

Submitted By: shana dominguez

Prep Time: 10
MinutesCook Time: 1
Hour 10 MinutesReady In: 1 Hour
20 Minutes
Servings: 12

"Cinnamon and nutmeg flavor this simple cobbler."

INGREDIENTS:

1 cup butter	1/2 teaspoon ground cinnamon, or to taste
2 (16 ounce) cans sliced peaches in heavy syrup	1/4 teaspoon ground nutmeg, or to taste
1/4 cup white sugar	2 cups 2% milk
2 cups self-rising flour	1/4 cup white sugar
2 cups white sugar	

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (12). The directions below still refer to the original recipe yield (6).

1. Preheat an oven to 325 degrees F (165 degrees C). Put the butter in an 8x8 inch baking dish and place in the oven to melt while you prepare the remaining ingredients.
2. Bring the peaches with syrup and 2 tablespoons of sugar to a boil in a saucepan. Reduce heat to medium-low and simmer 10 minutes; set aside. Whisk together the flour, 1 cup sugar, cinnamon, and nutmeg in a bowl. Stir in the milk until the mixture is just moistened. Pour into the hot baking dish over the butter. Spoon the peach slices and most of the syrup over the batter.
3. Bake in the preheated oven for 30 minutes. Sprinkle with the remaining 2 tablespoons of sugar. Return to the oven and bake until the top is golden brown, 30 to 45 minutes longer.

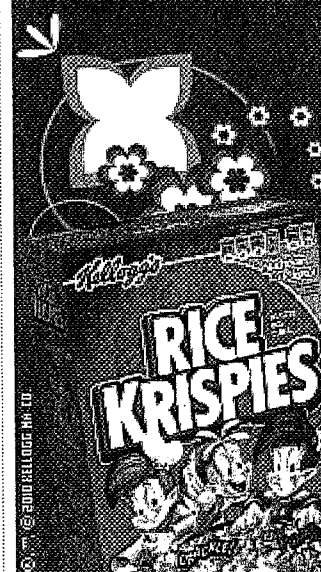
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A SIMPLE WAY
TO TURN ANY DAY
INTO SOMETHING
SPECIAL



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RICEKRISPIES.COM



Cherry Enchiladas

allrecipes.com



Rated: ★★★★★

Submitted By: Brigantine

Photo By: Steve's Kitchen

Prep Time: 20 Minutes

Cook Time: 40 Minutes

Ready In: 9 Hours

Servings: 15

"Cherry Pie like you've never had it before! Cherry pie filling wrapped in flour tortillas, soaked overnight in a sweet liquid, then baked. I used to work at a bed and breakfast, and we would make this sometimes for catered luncheons. I added my own touch with the almonds."

INGREDIENTS:

1-1/2 cups water	3 (21 ounce) cans cherry pie filling
1-1/2 cups butter	1/4 cup and 2 tablespoons white sugar
1-1/2 cups white sugar	1-1/2 teaspoons ground cinnamon
15 (10 inch) flour tortillas	3 tablespoons crushed sliced almonds

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (15). The directions below still refer to the original recipe yield (5).

1. Grease a 9x13 inch baking dish. Combine the water, butter and 1/2 cup of sugar in a small saucepan and bring to a boil. Place a few spoonfuls of cherry pie filling just slightly off center of each tortilla. Roll up and place seam side down in the baking dish. Pour the hot liquid over the 'enchiladas' making sure to coat the tops completely. The mixture will be watery. Cover and refrigerate overnight.
2. Preheat the oven to 375 degrees F (190 degrees C). Combine 2 tablespoons sugar, cinnamon and almonds in a small bowl or cup; sprinkle over the top of the enchiladas.
3. Bake for 35 to 40 minutes in the preheated oven, or until outside edges of the tortillas are golden brown. Let cool slightly before serving.

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Cherry Crunch

allrecipes.com



Rated: ★★★★★

Submitted By: Timothy S. Lindabury

Photo By: Emily

Prep Time: 15
Minutes
Cook Time: 40
Minutes

Ready In: 55
Minutes
Servings: 9

"Cherry pie filling is lovingly sandwiched between 2 layers of crunchy oat goodness. Substitute apple pie filling and sprinkle a little extra cinnamon over the top if you like."

INGREDIENTS:

1 cup rolled oats	1/2 teaspoon ground cinnamon
1 cup all-purpose flour	1/2 cup butter
3/4 cup brown sugar	1 (21 ounce) can cherry pie filling

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C.)
2. In a medium bowl, combine the rolled oats, flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs.
3. Sprinkle one half of crumb mixture in the bottom of a 9 inch square baking dish. Cover with cherry pie filling. Sprinkle remaining crumb mixture over pie filling.
4. Bake in the preheated oven for 40 minutes, or until topping is golden brown. Serve warm.

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Chocolate Cherry Cake III

allrecipes.com



Rated: ★★★★★

Submitted By: Jan

Photo By: Allrecipes

Servings: 18

"A must for chocoholics, very moist and fudgy, yet oh so simple to bake."

INGREDIENTS:

1 (18.25 ounce) package devil's food cake mix	1 cup white sugar
1 (21 ounce) can cherry pie filling	5 tablespoons butter
1 teaspoon almond extract	1/3 cup milk
2 eggs	1 cup semisweet chocolate chips

DIRECTIONS:

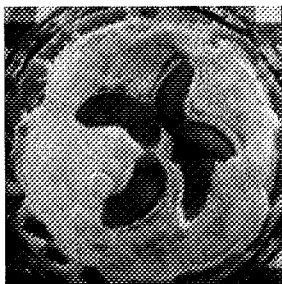
1. Heat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 inch pan.
2. In a large bowl, combine cake mix, cherry pie filling, almond extract, and 2 eggs by hand; stir until well blended. Pour batter into prepared pan.
3. Bake for 25 to 30 minutes, or until it tests done. Cool.
4. In a small saucepan, combine sugar, butter or margarine, and milk. Boil, stirring constantly, for 2 minutes. Remove from heat, and stir in chocolate chips until smooth. Immediately pour over partially cooled cake.

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Peaches 'N Cream Pie

allrecipes.com



Rated: ★★★★★

Submitted By: Annette Richardson

Photo By: KIMMIE5474

Servings: 8

"The cinnamon and sugar sprinkled on the top melt down into the cream cheese and peach syrup, that melts into the yummy peaches that melts into the thick, buttery vanilla pudding layer on the bottom of the pie."

INGREDIENTS:

3/4 cup all-purpose flour	peaches, syrup reserved
1 (3 ounce) package non-instant vanilla pudding mix	1 (8 ounce) package cream cheese
3 tablespoons butter	1/2 cup white sugar
1 egg	1 tablespoon white sugar
1/2 cup milk	1 teaspoon ground cinnamon
2 1/2 cups canned sliced	

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C). Drain peaches and reserve the syrup; set aside.
2. Combine flour, pudding mix, margarine, egg, and milk; beat well. Pour into a greased 8 or 9 inch pie pan. Arrange drained peaches on top of mixture, just to edges.
3. Cream together softened cream cheese, sugar, and 3 tablespoons reserved peach syrup. Spoon mixture carefully on top of peaches, just to edges. Sprinkle sugar and cinnamon on top.
4. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Do not over bake.

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Spiced Peach Oatmeal Muffins

allrecipes.com



Rated: ★★★★★

Submitted By: sal

Photo By: mominml

Prep Time: 15
Minutes

Cook Time: 20
Minutes

Ready In: 35
Minutes

Servings: 24

"These sweet and tender muffins are the perfect choice for a summer brunch."

INGREDIENTS:

2 cups quick cooking oats	2-2/3 cups all-purpose flour
2 cups buttermilk	2 teaspoons baking soda
2/3 cup brown sugar	2 teaspoons baking powder
2/3 cup applesauce	3 cups pitted and diced fresh peaches
1/2 cup molasses	1/4 cup white sugar
4 eggs	1 teaspoon ground cinnamon

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (24). The directions below still refer to the original recipe yield (12).

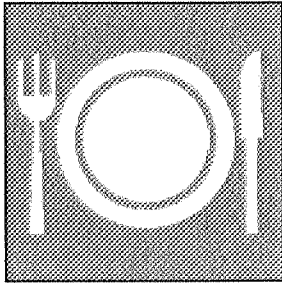
1. Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with paper muffin liners.
2. In a large bowl, mix together oats, buttermilk, brown sugar, applesauce, molasses and eggs. In a separate bowl, stir together flour, baking soda and baking powder. Stir flour mixture into eggs mixture, just until moistened. Fold in peaches. Spoon batter into prepared muffin cups.
3. Bake in preheated oven for 15 minutes. While muffins are baking, combine 2 tablespoons sugar and 1/2 teaspoon cinnamon. After 15 minutes of baking, remove muffins from oven and sprinkle with cinnamon sugar. Return to oven and continue baking for 3 minutes, until a toothpick inserted into center of a muffin comes out clean.

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Apricot Explosions

allrecipes.com



Rated: ★ ★ ★ ★ ★

Submitted By: dschecht

Servings: 12

"I love apricots and there are not many cookies with apricots in them. This one rocks!!"

INGREDIENTS:

1 cup chopped walnuts	2 eggs
3 1/2 cups all-purpose flour	1 cup shortening
3/4 cup white sugar	1 cup apricot preserves
2 teaspoons baking powder	2 teaspoons ground cinnamon

DIRECTIONS:

1. In large mixing bowl, combine sugar, eggs, and shortening together by hand. Add flour and baking powder; mix well. Divide dough in half.
2. Spread half of dough in 10 x 15 inch pan. Spread preserves over dough. Sprinkle walnuts on top and then sprinkle cinnamon on top
3. Grate second half of dough on top (crumble). Press down gently. Bake for 1/2 hour at 350 degrees F (175 degrees C). Cut into squares when cool.

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