The Shabby Shack

Apple Pie



Ingredients

1 (9-inch) pie crust (bottom and top)
6–7 medium apples, peeled, cored and sliced (about 6 cups)
¾ cup granulated sugar
¼ cup brown sugar, packed
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon salt
1 tablespoon lemon juice
2 tablespoons butter, cut into pieces
1 egg (for egg wash)
1 tablespoon coarse sugar (optional)

Directions

1. Preheat oven to 425°F.
2. In a large bowl, combine sliced apples, sugars, flour, cinnamon, nutmeg, salt, and lemon juice. Toss until apples are well coated.
3. Place the bottom pie crust in a 9-inch pie dish and pour in the apples. Dot with butter.
4. Top with the second crust (lattice or solid), seal and crimp the edges.
5. Beat the egg and brush over the top crust, then sprinkle with coarse sugar.
6. Bake at 425°F for 15 minutes, then reduce to 350°F and bake 35–45 minutes, until the crust is golden brown and the filling is bubbling.
7. Let cool at least 2 hours before slicing.

The Shabby Shack

Old-Fashioned Pecan Pie



Ingredients

1 (9-inch) unbaked pie crust
1 cup light corn syrup
1 cup brown sugar, packed
3 large eggs
1/3 cup butter, melted
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups pecan halves or pieces

Directions

1. Preheat oven to 350°F.
2. In a large bowl, whisk together corn syrup, brown sugar, eggs, melted butter, vanilla, and salt until smooth.
3. Stir in pecans.
4. Pour mixture into the unbaked pie crust.
5. Bake for 50–60 minutes, until the center is set.
6. Let cool completely before slicing.

The Shabby Shack

Sweet Potato Pie



Ingredients

- 2 cups mashed sweet potatoes (about 2–3 medium)
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 3/4 cup evaporated milk
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon salt
- 1 (9-inch) unbaked pie crust

Directions

1. Preheat oven to 350°F.
2. In a large bowl, mix mashed sweet potatoes, sugars, melted butter, eggs, evaporated milk, vanilla, cinnamon, nutmeg, ginger, and salt until smooth and well blended.
3. Pour mixture into the unbaked pie crust.
4. Bake for 50–60 minutes, or until the center is set.
5. Let cool completely before slicing. Serve with whipped cream if desired.

The Shabby Shack

Old-Fashioned Banana Pudding



Ingredients

- 1 (5 oz) box vanilla instant pudding mix
- 3 cups cold milk
- 1 (14 oz) can sweetened condensed milk
- 1 (8 oz) container whipped topping (thawed)
- 4–5 ripe bananas, sliced
- 1 box vanilla wafers

Directions

1. In a large bowl, whisk together the pudding mix and cold milk until thickened, about 2 minutes.
2. Stir in the sweetened condensed milk until smooth.
3. In a 9×13 dish or trifle bowl, layer vanilla wafers, sliced bananas, and pudding mixture. Repeat layers until all ingredients are used.
4. Spread whipped topping over the top and sprinkle with crushed vanilla wafers.
5. Refrigerate for at least 4 hours (or overnight) before serving.

The Shabby Shack

Pumpkin Pie



Ingredients

1 (15 oz) can pumpkin (100% pure)
1 (14 oz) can sweetened condensed milk
2 large eggs
1 teaspoon vanilla extract
1½ teaspoons pumpkin pie spice
½ teaspoon salt
1 (9-inch) unbaked pie crust

Directions

1. Preheat oven to 425°F.
2. In a large bowl, whisk together pumpkin, sweetened condensed milk, eggs, vanilla, pumpkin pie spice, and salt until smooth.
3. Pour into the unbaked pie crust.
4. Bake for 15 minutes, then reduce oven temperature to 350°F and bake for 35–40 minutes, or until the center is set.
5. Let cool completely, then refrigerate before serving.

The Shabby Shack

Cranberry Orange Pound Cake



Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 2½ cups granulated sugar
- 4 large eggs
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¾ cup orange juice
- 2 tablespoons orange zest
- 1 teaspoon vanilla extract
- 2 cups fresh or frozen cranberries (roughly chopped)

Directions

1. Preheat oven to 325°F. Grease and flour a 10-cup bundt pan.
2. In a large bowl, cream together butter and sugar until light and fluffy.
3. Beat in eggs, one at a time.
4. In another bowl, whisk together flour, baking powder, and salt. Add to the butter mixture alternately with orange juice, mixing until just combined.
5. Stir in orange zest, vanilla, and chopped cranberries.
6. Pour batter into the prepared pan and bake for 60–70 minutes, or until a toothpick inserted in the center comes out clean.
7. Let cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely. Drizzle with a simple orange glaze if desired.

The Shabby Shack

Pumpkin Cream Cheese Roll



Ingredients

Cake:

- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup pumpkin puree
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

Cream Cheese Filling:

- 8 oz cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 375°F. Line a 10×15-inch jelly roll pan with parchment paper.
2. In a large bowl, beat eggs and sugar until thick and light. Add pumpkin and vanilla; mix well.
3. In another bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt.
4. Gradually fold dry ingredients into the pumplin mixture until combined.
5. Spread batter evenly in prepared pan and bake for 13–15 minutes, or until the cake springs back when lightly touched.
6. While warm, carefully roll the cake (with the parchment) from the short end and let cool completely.
7. For the filling, beat cream cheese and butter until smooth. Add powdered sugar and vanilla and mix until creamy.
8. Unroll the cooled cake, spread the cream cheese filling evenly, then roll it back up.
9. Wrap in plastic wrap and refrigerate for at least 1 hour before slicing.