



NOVEMBER

Monthly Moments

REMEMBER • CREATE • PRESERVE • SHARE

COUNT YOUR BLESSINGS AND EAT SOME PIE!

November is the perfect time to count your blessings and eat some pie! Make a Blessings Jar to keep on the dining room table. Let everyone fill it up all month long with the things they are most thankful for. When it is time to make pie for a Thanksgiving Feast, make an extra one for a friend or neighbor that you are especially thankful for.

Butterscotch Pie

from thedomesticrebel.com

Ingredients:

- 1 graham cracker pie crust
- 1 (3.4 oz box) instant butterscotch pudding mix
- 2 cups milk
- 1 (8 oz tub) Cool Whip, thawed
- 1/4 cup butterscotch sundae sauce
- 1/2 cup butterscotch chips

Instructions:

- In a large bowl, whisk together the box of butterscotch pudding mix and the 2 cups of milk until blended. Let stand for five minutes, then add HALF of the Cool Whip and fold into the pudding mixture until combined. Pour into the prepared pie crust.
- Gently spread the remaining Cool Whip over the top of the pie and garnish the trim with the butterscotch chips. Refrigerate for at least 1 hour before serving.
- Just before serving, drizzle with butterscotch sundae sauce. Store leftovers in the fridge.

Nutella Tart

from sallysbakingaddiction.com

Toasted Hazelnut Crust:

- 1 cup (120g) chopped unsalted hazelnuts
- 1 cup (125g) all-purpose flour (spoon & leveled)
- 2 Tablespoons (25g) granulated sugar
- 1/2 teaspoon salt
- 1/2 cup (115g) unsalted butter, cold and cubed
- 3 Tablespoons (45ml) ice water

Nutella Filling:

- 2 Tablespoons (14g) cornstarch
- 2 cups (480g) heavy cream
- 3/4 cup (225g) Nutella
- 1/8 teaspoon salt
- 1 teaspoon pure vanilla extract

Instructions:

1. Preheat the oven to 300°F. Spread chopped hazelnuts onto a lined baking sheet. Toast until slightly darkened, about 5-7 minutes. Allow to cool down for 5 minutes. Turn the oven up to 350°F.
2. **For the crust:** Using a food processor, pulse 3/4 cup of the toasted hazelnuts, flour, sugar, and salt together until it reaches the consistency of coarse meal. (Reserve 1/4 cup of the nuts for topping.) Add the cubes of cold butter and pulse until the mixture turns into pea-sized crumbs.
3. Transfer mixture to a large bowl. Using a rubber spatula or wooden spoon, slowly stir in 3 Tablespoons of ice water. Only add enough water to bring the dough somewhat together. Press the dough evenly into a 9-inch tart pan. You want it extremely tight in the pan. You'll need to use pie weights or dry beans for the next step, so line the crust with aluminum foil or parchment paper and add pie weights.
4. Bake (with pie weights) for 18-20 minutes. Remove from the oven and place on a wire rack so it can slightly cool as you prepare the filling.
5. **For the filling:** Whisk the cornstarch and 1/2 cup of the heavy cream together in a small bowl. Combine the cornstarch mixture, the rest of the heavy cream, nutella, and salt into a medium saucepan over medium heat. Whisk to combine all of the ingredients and bring to a boil. While constantly whisking, allow to boil for 3 minutes as it thickens. Remove from heat, whisk in the vanilla, then pour into the crust.
6. Chill in the refrigerator for 3-4 hours or until set. Top with remaining hazelnuts.

"We must have a pie. Stress cannot exist in the presence of a pie." – David Mamet