



10 Quick and Easy Recipes for
Thanksgiving Desserts

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Letter from the Editors

Dear Healthy Cooking Enthusiast:

Making holiday desserts has never been easier. With this collection of Thanksgiving dessert recipes from some of our favorite bloggers, you can make memorable desserts the entire family will enjoy.

This fantastic eCookbook from FaveHealthyRecipes.com, ***10 Quick and Easy Recipes for Thanksgiving Desserts***, provides you with the quick and easy recipes you will need to keep your guests talking and keep your kitchen smelling great. Thanks to this definitive collection of delicious Thanksgiving dessert recipes, hosting a great Thanksgiving feast has never been easier.

The free eCookbook contains only top-notch dessert recipes, including cookies, cakes, pies and bars. Regardless of your reason for wanting healthy recipes, know that this list has dishes that you are sure to devour.

The recipes in this crowd-pleasing collection are fun and easy, and all of them are delicious. Make one or make several, and discover the delights that can be found during the holidays!

For additional healthy recipes, be sure to visit FaveHealthyRecipes.com. While you're there, [subscribe to our free healthy recipes newsletter](#), [Quick and Healthy Recipes](#), to get free recipes delivered to your inbox every week.

Enjoy all of these easy Thanksgiving dessert recipes!

Sincerely,

The Editors of FaveHealthyRecipes

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Thanksgiving Cakes & Breads

Apple Caramel Cupcakes

By Christy Denney from [The Girl Who Ate Everything](#)

You can never have enough cupcake recipes. This easy fall recipe for Apple Caramel Cupcakes tastes like the most glorious October day ... at a pumpkin patch ... sipping apple cider. You've got to try these for your next fall party or for the holidays at your house.

Ingredients

- 1 (18.25-ounce) package spice cake mix
- 2 large eggs
- 1 cup sour cream
- 1/2 cup milk
- 1/3 cup vegetable oil
- 1 cup peeled, cored, and chopped Granny Smith apple (about 1 large apple)
35 caramels
- 1/4 cup evaporated milk or heavy cream (or regular milk)
- 1/2 cup chopped pecans
24 wooden craft sticks



Instructions

1. Preheat oven to 350 degrees. Combine cake mix, eggs, sour cream, milk, and vegetable oil until incorporated (about 30 seconds). Scrape sides of bowl and then beat on med-high speed for 3 minutes. Stir in chopped apple.
2. Spoon batter into paper-lined muffin pans, filling two-thirds full. Bake 18-20 minutes or until a wooden toothpick inserted in center comes out clean. Do not overbake. Remove to a wire rack to cool.
3. Meanwhile, combine caramels and milk in a medium saucepan over very low heat; stir 4 minutes or until smooth. It's very important to keep the heat very low because if the caramel gets too hot it will become really hard when cooled.
4. Spread caramel mixture over cupcakes being careful to not touch the caramel to the paper liners or it will stick to the liners; immediately sprinkle with pecans, pressing in slightly. Insert a wooden stick into center of each cupcake. Store covered in an airtight container. It's best to serve the cupcakes the same day that you add the caramel topping. Caramel will soften if kept at room temperature for too long so store in the refrigerator until ready to serve then let come to room temperature to let caramel soften up a bit.



Chocolate Chip Hazelnut Banana Bread

By Reeni Pisano from [Cinnamon Spice & Everything Nice](#)

Chocolate Chip Hazelnut Banana Bread is your next loaf pan recipe. When regular banana bread isn't satisfying your sweet tooth, add some Nutella and chocolate chips. In fact, add those two ingredients to anything and you're

Ingredients

- butter, for greasing pan
- 1 + 2/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 cup plus 2 tablespoons sugar
- 2 eggs
- 1/2 cup oil
- 3 + 1/2 bananas, very ripe, mashed
- 2 tablespoons sour cream
- 1 teaspoon vanilla extract
- 1 cup chocolate chips
- 3/4 cup hazelnuts, chopped

Instructions

1. Preheat oven to 350 degrees F. Line the bottom of a loaf pan with parchment paper and grease the entire thing with butter.
2. In a small bowl sift together the flour, baking soda, cinnamon and salt. In a separate large bowl beat sugar and eggs on low speed until fluffy, 3-4 minutes. Continue beating on low speed and drizzle in oil. Beat in mashed bananas, sour cream, and vanilla. Fold in the flour mixture, then the chocolate chips and most of the nuts, saving a handful for the top.
3. Pour into loaf pan, sprinkle nuts over top and bake about 55-60 minutes. The toothpick should come out clean from center.



Copycat Carrot Cake Cheesecake

By Christy Denney from [The Girl Who Ate Everything](#)

Take it from the pros at the Cheesecake Factory. This Copycat Carrot Cake Cheesecake is out of this world and meant to taste exactly like theirs.

Ingredients

For the cheesecake:

- 16 ounces cream cheese (at room temp)
- 3/4 cup granulated sugar
- 1 tablespoon flour
- 3 eggs
- 1 teaspoon vanilla

For the carrot cake:

- 3/4 cup vegetable oil
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 dash salt
- 1 (8 1/2 ounce) can crushed pineapple, well drained with juice reserved
- 1 cup grated carrot
- 1/2 cup flaked coconut (I left this out since my company did not like coconut. I added a dash of coconut extract to make up for it and a little bit more carrots.)
- 1/2 cup chopped walnuts

For the pineapple cheese frosting: (*I doubled this)

- 2 ounces cream cheese, softened
- 1 tablespoon butter, softened
- 1 3/4 cups powdered sugar
- 1/2 teaspoon vanilla
- 1 tablespoon reserved pineapple juice
- dash of salt

Instructions

1. To make cheesecake, in large bowl of electric mixer, beat together 2 pkgs cream cheese and 3/4 cup sugar until smooth. Beat in 1 tablespoon flour, 3 eggs and 1 teaspoon vanilla until smooth. Set aside.
2. Meanwhile prepare Carrot Cake: In large bowl, combine oil, 1 cup sugar, 2 eggs and 1 teaspoon vanilla, blending thoroughly. Stir in 1 cup flour, baking soda, cinnamon and dash salt, mixing well. Stir in drained pineapple, carrots, coconut and walnuts.
3. Spread 1 1/2 cups carrot cake batter over bottom of greased 9-or 9 1/2-inch springform pan. Drop large spoonfuls of cream cheese batter over carrot cake batter; top with large spoonfuls of remaining carrot cake batter. Repeat with remaining cream cheese batter, spreading evenly with a knife. Do not marble with a knife.
4. Bake in preheated 350 degree oven 50 to 65 minutes or until cake is set and cooked through. Cool to room temperature, then refrigerate.
5. When cake is cold, prepare Pineapple Cream Cheese Frosting. In a bowl of electric mixer, combine 2 oz cream cheese, butter, powdered sugar, 1/2 teaspoon vanilla, 1 tablespoon reserved pineapple juice and dash of salt. Beat until smooth and of spreading consistency. Frost top of cheesecake. Refrigerate 3 to 4 hours before serving.



Thanksgiving Pies

Gluten Free Pumpkin Pie

By FaveGlutenFreeRecipes Test Kitchen

We're here to tell you that a gluten free diet doesn't mean giving up dessert! So bring on all of your favorite sweets and treats. Right now, we're thinking about some of our favorite holiday recipes. Remember pumpkin pie? It is a staple of Thanksgiving celebrations, with its flaky crust and flavorful center.

Ingredients

For the Pie Crust

- 2 cups gluten free all-purpose flour, such as King Arthur Flour brand
- ½ teaspoon salt
- 1 stick butter, frozen
- 1 egg, beaten
- 8 tablespoons ice water
- 2 tablespoons gluten free flour, used for rolling out

For the Pie Filling

- 1 (15-ounce) can pumpkin puree, not pumpkin pie filling
- 2 eggs
- ½ cup sugar
- 2 ½ teaspoon gluten free pumpkin pie spice
- ½ teaspoon salt
- 1 (12-ounce) can evaporated milk

Instructions

To Make the Pie Crust

1. Place the flour and salt in a large bowl. Use the large holds on a box grater and grate the butter directly into the dry ingredients, tossing with a fork to coat the butter with flour particles. Add the egg and toss with a fork or your hands, adding more water a tablespoon at a time as needed until the dough begins to stick together.
2. Form the dough into a rough disc and divide in half into two discs.
3. Dough is ready to be used immediately or may be well wrapped in plastic and chilled or frozen for later. Bring dough to cool room temperature before rolling.
4. Carefully peel the top sheet of parchment off, place the pie plate upside down onto the dough, and flip the pan, dough, and bottom parchment over so that the dough fits itself into the pan. This dough, without gluten, will probably split and crack some when you do this – just patch by pinching any holes or splits closed with your fingers. Trim the edges and crimp with your fingers or a fork to make a decorative upright edge.

To Make the Pie Filling

1. Preheat oven to 425 degrees F
2. In a large bowl, stir together the pumpkin puree, egg, and sugar until smooth. Add spices and then add the milk gradually, whisking until it is smooth and completely combined.
3. Pour into raw pastry crust and bake for 50 minutes to 1 hour, or until the filling is just barely firm in the center.



Fresh Plum Tart

By Reeni Pisano from [Cinnamon Spice & Everything Nice](#)

This decadent and absolutely divine Fresh Plum Tart is worth the time you put into it. This fruit dessert recipe may have a few steps, but the end product is worth every second you'll spend on it. Give this beautiful recipe a go when you need a recipe to impress.



Instructions

1. In a food processor blend flour, almonds, sugar and salt until nuts are finely ground. Pulse in butter until mixture resembles coarse meal.
2. Mix in almond extract and enough water to form moist clumps. Knead dough on a floured work surface until everything is well combined. Form into a disk and wrap in plastic. Refrigerate 1/2 to 1 hour until firm.

For filling:

3. Pulse all the filling ingredients together except the plums in a food processor until almonds are finely ground. Spread the filling evenly in the prepared crust.
4. Press the plum halves skin side down into the filling.
5. Bake tart on baking sheet about 30 minutes until the filling is puffed and lightly brown and the plums are tender. Remove to a wire rack.

For glaze: (Not pictured in photo)

6. In a small heavy-duty saucepan over medium heat stir jam and brandy until mixture boils. Strain the glaze through a wire strainer with a bowl underneath. Brush generously all over plums. Cool completely.
7. Push pan bottom up to free tart from pan or if using a pie pan carefully slide out onto a platter or cutting board. Cut tart into wedges and serve with whipped cream.

Ingredients

Crust:

- 1 + 1/4 cups all-purpose flour
- 1/2 cup slivered blanched almonds (about 2 ounces)
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/2 cup (8 tablespoons) cold unsalted butter, diced
- 1/2 teaspoon almond or vanilla extract
- 2-3 tablespoons ice water

Filling:

- 1 cup slivered blanched almonds
- 1/3 cup sugar
- 5 tablespoons unsalted butter, room temperature
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 teaspoon dark rum, optional
- 1 teaspoon grated lemon peel
- 5 large plums, halved, pitted

Glaze:

- 2 tablespoons apricot jam
- 2 teaspoons brandy
- Freshly whipped cream, for serving



Apple Pie Caramel Apple

By Christy Denney from [The Girl Who Ate Everything](#)

You don't have to go to Disneyland to get an Apple Pie Caramel Apple anymore. This recipe is a fun, easy fall recipe that is a perfect homemade gift idea. Wrap them up with a cute little bow and you've got party favors and a kid-friendly dessert recipe.

Ingredients

- 1 bag Kraft caramels
- 4-5 large, tart apples (You can use red apples too but I like the contrast of the tart apple with the caramel)
- 1 bag white chocolate chips or white chocolate candy melts
- cinnamon sugar



Instructions

1. Wash, scrub, and dry apples. This is important or your caramel won't stick because of the coating stores put on apples.
2. In a medium saucepan, melt caramel according to package directions.
3. Put popsicle stick in the apple. Dip in melted caramel making sure to fully coat it.
4. Place on parchment or wax paper that has been sprayed with cooking spray.
5. Cool in the fridge until caramel is set up. If you want a thick caramel layer, add another layer of caramel here and let it set up again.
6. Melt chocolate chips in the microwave in 30 second intervals. You can add a little shortening if the mixture is too thick.
7. Coat the apple with the chocolate.
8. Let it set up a little bit before sprinkling it with the cinnamon sugar mixture.
9. Cool completely in the fridge.
10. Cut into slices and serve.



The Perfect Apple Crisp

By Christy Denney from [The Girl Who Ate Everything](#)

Are you tired of the same apple pie recipe year after year? Branch out of the ordinary and give this recipe for The Perfect Apple Crisp a try. With no crust, this recipe is simple and packs a crunch with nuts and delicious brown sugar, giving you one of the best fall dessert recipes around.

Ingredients

- 10 cups all-purpose apples, peeled, cored and sliced (I used about 6 Granny Smith apples)
- 3/4 cup white sugar
- 1 tablespoon all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon nutmeg
- Topping:
 - 2 cups quick-cooking oats
 - 2 cups all-purpose flour
 - 2 cups packed brown sugar
 - 1/2 teaspoon baking powder
 - 1/2 teaspoon baking soda
 - 1 cup butter, melted
 - 1 cup chopped pecans or walnuts (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Place the sliced apples in a 9×13 inch pan. Mix the white sugar, 1 tablespoon flour, nutmeg, and ground cinnamon together, and sprinkle over apples.
3. For the Topping: Combine the oats, 2 cups flour, brown sugar, pecans, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.
4. Bake at 350 degrees for about 40 minutes.
5. Serve with vanilla ice cream.



Thanksgiving Cookies & Bars

Starbucks Copycat Cranberry Bliss Bars

By Averie Sunshine of [Averie Cooks](#)

This is a seasonal item and as fast as they magically appear in the bakery cases during the fall months, they can disappear just as fast, never knowing if, or when, they'll return. It's devastating. Don't cry over short-lived desserts. Grab the recipe so you can make them all year round and save yourself from seasonal dessert anxiety.

Ingredients

For the Bars

- 1/2 cup unsalted butter, melted (1 stick)
- 1 large egg
- 1 cup light brown sugar, packed
- 1 1/2 teaspoons vanilla extract
- 1 cup all-purpose flour
- 1/4 teaspoon salt, optional and to taste
- 3/4 cup white chocolate chips
- 1/2 cup dried cranberries, loosely packed

For Frosting and Topping

- 1 cup white chocolate chips, melted and divided
- 4 ounces cream cheese, softened (whipped or light may be used)
- 3/4 teaspoon vanilla extract
- 2 cups+ confectioners' sugar (I used about 2 3/4 cups)
- 1/4 cup dried cranberries, loosely packed (optionally, roughly dice them if the pieces are larger)



Instructions

1. For the Bars - Preheat oven to 350F. Line an 8-by-8-inch pan with aluminum foil, spray with cooking spray; set aside. In a medium microwave-safe bowl, melt the butter, about 90 seconds. To the melted butter (allow it to cool slightly so you don't scramble the egg), add the egg, brown sugar, vanilla, and stir to combine. Add the flour, salt, and stir until just combined, taking care not to over-mix or the bars will be tough. Fold in 3/4 cup white chocolate chips and 1/2 cup cranberries and stir to combine. Pour batter into prepared pan, smoothing it lightly with a spatula or offset knife if necessary.
2. Bake for 18 to 21 minutes, and center is set and golden or until edges begin to slightly pull away from sides of pan, or a toothpick comes out clean; do not overbake. Allow bars to cool before frosting.
3. For the Frosting and Topping - In a small microwave-safe bowl, melt the white chocolate on high power, about 1 minute, reheating in 10-second intervals, or until it can be stirred smooth.
4. To the bowl of a stand mixer fitted with the paddle attachment, combine cream cheese, about three-quarters of the melted white chocolate (about 3/4 cup, just eyeball it), 2 cups confectioners' sugar, vanilla, and beat until smooth and fluffy. Start by mixing on low speed so sugar doesn't spray, and then beat on medium-high for about 3 minutes. Mixture will seem stiff at first but will loosen and fluff up after 2 to 3 minutes of beating on medium-high; stop and scrape down the sides of the bowl as necessary. Add additional confectioners' sugar (I used about 2 3/4 cups, I like it on the thicker side) based on taste preference and desired frosting consistency. Frost bars.
5. Evenly sprinkle 1/2 cup cranberries over the top of the frosted bars. Evenly drizzle bars with remaining melted white chocolate, reheating for a few seconds in the microwave if it has set up. Allow bars to set up for at least 30 minutes before slicing and serving. Bars may be stored in an airtight container.



Caramel Apple Cider Cookies

By Christy Denney from [The Girl Who Ate Everything](#)

Apple cider can be used in more than just a drink, everyone. This recipe for Caramel Apple Cookies uses apple cider mix to make this one of the best recipes for fall. Make them fresh or freeze them away for fall goodness all year round.

Ingredients

- 1 cup unsalted butter, softened
- 1 cup sugar
- 1/2 teaspoon salt
- 1 (7.4 oz) box Alpine Spiced Apple Cider Instant Original Drink Mix (10 packets – found next to hot chocolate mix)
- 2 eggs
- 1 teaspoon vanilla extract
- 3 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 (14 ounce) bag of Kraft chewy caramels

Instructions

1. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper (you need this so that the caramel doesn't stick to the bottom of your cookie sheet).
2. In a small bowl whisk together flour, baking soda, baking powder and cinnamon.
3. With an electric mixer, cream together butter, sugar, salt and all 10 packages of apple cider drink mix powder, until light and fluffy.
4. Beat in eggs, one at a time.
5. Add vanilla and mix well.
6. Gradually add flour mixture to butter/egg mixture. Mix until just combined.
7. Scoop out cookie dough ball about the size of a walnut (about 2 tablespoons).
8. Flatten the ball of dough slightly in the palm of your hand. Press the unwrapped caramel into the center of your dough and seal the dough around it, covering it completely.
9. Shape the dough into a ball, and place on parchment covered cookie sheets about 3 inches apart.
10. Bake 11-14 minutes, or until very lightly browned around the edges. They may not look quite done in the center but that is OK.
11. Once the cookies are done, carefully slide the parchment off of the baking sheet right out onto the counter.
12. Allow cookies to partially cool on the parchment. When cookies are cool enough to be firm but still slightly warm, carefully twist off of parchment and allow to finish cooling upside down on the parchment or on a cookie rack. If they are not upside down while they cool they may drizzle caramel out the bottom.
13. Makes around 2-3 dozen cookies. Eat at room temperature or slightly warmed in the microwave.



Pumpkin Blondies

By Christy Denney from [The Girl Who Ate Everything](#)

Who can resist a good pumpkin recipe? With added nutrients from the pumpkin, you can feel a lot less guilty about eating these Pumpkin Blondies. This is not just a recipe for the fall, you can make these any time of year.

Ingredients

- 2 cups all-purpose flour
- 1 T. pumpkin pie spice
- 1 tsp. baking soda
- ¾ tsp. salt
- 1 cup (2 sticks) unsalted butter, at room temperature
- 1¼ cups brown sugar
- 1 large egg
- 2 tsp. vanilla extract
- 1 cup pumpkin puree
- 1 cup white chocolate chips
- 1 cup butterscotch chips
- ½ cup pecans, chopped (optional)

Instructions

1. Preheat the oven to 350° F. Line a 9×13-inch baking dish with foil. In a medium bowl, combine the flour, pumpkin pie spice, baking soda and salt. Stir together and set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat together the butter and sugar on medium-high speed until light and fluffy, about 2 minutes. Beat in the egg and vanilla until well combined. Mix in the pumpkin puree. With the mixer on low speed add the dry ingredients and mix just until incorporated. Fold in the white chocolate and butterscotch chips (and pecans, if using) with a rubber spatula.
3. Spread the batter evenly into the prepared pan. Bake until the edges begin to pull away from the sides of the pan and a toothpick inserted in the center comes out with just a few crumbs, about 35-40 minutes. Transfer the pan to a wire rack and let cool completely before cutting.
4. To serve, lift the cake from the pan using the foil and transfer to a cutting board. Peel off the foil and using a sharp knife, cut into 24 squares.



Thank you to all the bloggers who made this eCookbook possible!

averie cooks



Averie Sunshine from [Averie Cooks](#)

Averie started blogging in 2009 as a way to share recipes, and what began as a little hobby, has turned into one of the best things she's ever done. Sharing recipes, connecting with readers, and baking up a storm has been so much fun, she says. Although her blog originally had a greater focus on raw vegan food and yoga, over time she has realized that what she most enjoys creating and sharing are dessert recipes.

The Girl Who
Ate Everything



Christy Denney from [The Girl Who Ate Everything](#)

Christy Denney is the author and creator of the famous The Girl Who Ate Everything blog. She's a self-proclaimed foodaholic and a mother to three wild and crazy boys and a baby girl. On any given day you can find her in the kitchen cooking with the tunes cranking!

Cinnamon Spice & Everything Nice

Reeni Pisano from [Cinnamon Spice & Everything Nice](#)

Reeni Pisano is the voice behind the food blog Cinnamon Spice & Everything Nice. She uses fresh, seasonal ingredients to create modern comfort food for her family.