

12 Family-Friendly Christmas Dessert Recipes



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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



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Letter from the Editors

Dear Cooking Enthusiast:

It's never too early to start planning your Christmas dessert recipes! Holiday treats can be delicious, decadent, and best of all, they can bring the whole family together. Each of these dessert recipes will have you thinking of creative ways to fill your plate. With such a great list, you're bound to find a new family favorite. Holiday dessert recipes have never looked so good!

Finding children's Christmas dessert recipes that the whole family can enjoy together is sometimes a challenging task. That's why we've compiled this collection of *12 Family-Friendly Christmas Dessert Recipes*. Here you'll find recipes for candy, cakes, and even dessert for breakfast. You'll love trying an assortment of desserts for your next holiday meal. Whether you're planning just a small family meal or have a big party in the works, you're sure to find just the right dessert recipes that everyone is sure to love.

Is your mouth watering yet? Start the holiday season off right with these treats. You can even leave some extras for Santa and his reindeer. You'll definitely want to leave room for dessert when you take a look at our collection of *12 Family-Friendly Christmas Dessert Recipes*!

For more delicious Christmas Dinner Menu ideas, be sure to visit RecipeLion.com. While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a Merry Christmas and Happy Holidays!

Sincerely,

The Editors of RecipeLion

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Dessert for Breakfast

Decadent Cream Cheese Banana Bread

By: [RecipeLion.com Test Kitchen](#)



Everyone will rise and shine when they discover this delicious Decadent Cream Cheese Banana Bread is on the menu! This rich dessert for breakfast will win over the crowd this holiday season. Featuring a generous serving of cream cheese filling and plenty of bananas in every bite, this is one recipe you'll want to make again and again. If you're lucky enough to have leftovers, then store the remaining bread in an airtight container for up to one week at room temperature.

Cooking Time: 50 min

Ingredients

For the Bread:

- 1 large egg
- 1/2 cup light brown sugar, packed
- 1/4 cup granulated sugar
- 1/4 cup liquid-state coconut oil (canola or vegetable may be substituted)
- 1/4 cup sour cream (light sour cream may be used, or Greek yogurt may be substituted)
- 2 teaspoons vanilla extract
- 1 small mashed ripe bananas (about 2 large bananas)
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- Pinch of salt, optional and to taste

For the Cream Cheese Filling:

- 1 large egg
- 4 ounces softened brick-style cream cheese (light cream cheese may be used)
- 1/4 cup granulated sugar
- 3 tablespoons all-purpose flour

Instructions

1. Preheat oven to 350 degrees F. Spray one 9 × 5-inch loaf pan with floured cooking spray, or grease and flour the pan; set aside.
2. **For the bread:** In a large bowl, add the egg, sugars, coconut oil, sour cream, vanilla, and whisk to combine. Add the bananas and stir to incorporate.
3. Add 1 cup flour, baking powder, baking soda, optional salt, and fold with a spatula or stir gently with a spoon until just combined; don't over-mix. Set aside.
4. **For the cream cheese filling:** In a large bowl, add all ingredients and whisk to combine. Alternatively, mix with a hand mixer.
5. Turn about two-thirds of the batter out into the prepared pan, smoothing the top lightly with a spatula and pushing it into corners and sides as necessary.
6. Evenly pour cream cheese filling over the bread, smoothing the top lightly with a spatula and pushing it into corners and sides as necessary.
7. Top with remaining batter, smoothing the top very lightly with a spatula as to not disturb cream cheese layer and pushing batter into corners and sides as necessary.
8. Bake for about 48 to 50 minutes or until the top is domed, golden, and the center is set, and a toothpick inserted in the center comes out clean, or with a few moist crumbs, but no batter.

Note: This is tricky because the cream cheese never gets totally solid, so the toothpick test isn't the most accurate.

Pro tip: Tent the pan with a sheet of foil draped over it at the 30 minute-mark if you feel the tops and sides will become too browned before center cooks through. Baking times will vary based on moisture content of bananas, cream cheese, climate, and oven variances. Bake until done; watch your bread, not the clock.

9. Allow bread to cool in pan for about 15 minutes before turning out onto a wire rack to cool completely before slicing and serving. Bread will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.

Easy Amish Breakfast Muffins

By: RecipeLion.com Test Kitchen



If you're looking for a quick breakfast recipe that is simply perfect for Christmas morning, then these Easy Amish Breakfast Muffins are exactly what you need. This easy recipe can be ready to eat within about 30 minutes and uses a number of ingredients that you likely already have on hand. This muffin recipe will be the perfect companion to a hot cup of coffee or even a mug of hot chocolate. Everyone will love seeing these muffins on the table at your next holiday brunch.

Baking Time: 20 min

Ingredients

- 1 1/2 cup flour
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup sugar, divided (1/2 cup for dusting)
- 1/3 cup oil
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 cup milk
- 6 tablespoons melted butter
- 1 teaspoon cinnamon (for dusting)

Instructions

1. Preheat oven to 350 degrees F. In a mixing bowl, beat together 1/2 cup sugar, oil, egg, and vanilla.
2. In another mixing bowl, combine flour, baking powder, and salt. Add flour mixture and milk alternately to egg mixture, mixing after each addition, just until combined.
3. Fill greased mini muffin cups 2/3 full with batter. Bake for 15-20 minutes or until done.
4. Meanwhile, in a shallow bowl, place the melted butter. In another shallow bowl, combine the remaining 1/2 cup sugar and cinnamon.
5. When the puffs are done, remove from cups, and while still hot, roll the tops in melted butter and then in the cinnamon sugar.

Goopy Stuffed Cinnamon Roll Bake

By: [Jordan Sward for RecipeLion.com](http://JordanSwardforRecipeLion.com)



This recipe takes your average cinnamon roll casserole and adds a goopy cream cheese layer in the middle for one decadent breakfast that tastes like dessert! Layers of cinnamon roll dough are stuffed with sweet cream cheese, then sprinkled with a cinnamon and brown sugar crust on top. This easy recipe has the busy host or hostess in mind, as it uses frozen cinnamon rolls and can be made in advance.

Cook Time: 25 mins

Yields: 4 large servings

Ingredients

For the Cinnamon Rolls:

- 8 frozen cinnamon rolls with icing (like Rhode's), thawed and risen according to package
- 8 ounces cream cheese, softened
- 3/4 cup powdered sugar
- 1 teaspoon vanilla

For the Topping (optional):

- 2 tablespoons butter, melted
- 1/4 cup brown sugar
- 1 teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F.
2. Once cinnamon rolls have risen, spray an 8 x 8-inch pan with cooking spray. Arrange 4 cinnamon rolls in the pan and press them down a bit to mostly cover the bottom.
3. In a medium bowl, beat together the cream cheese, powdered sugar and vanilla until smooth. Spread the cream cheese mixture over top the cinnamon rolls.

Instructions continued on next page

Instructions (cont.)

4. Place 4 more cinnamon rolls on top the cream cheese mixture and lightly press down so they mostly reach to the edges of the pan.
5. If you'd like to use the optional brown sugar topping, combine butter, brown sugar, and cinnamon in a small bowl. Sprinkle the mixture on top of the cinnamon rolls.
6. Bake for 20-25 minutes or until the top is nice and brown. Remove from the oven and let cool slightly. Pipe the icing over top, and cut into 4 large pieces or 8 small pieces.

Note

After step 5, you may choose to cover and refrigerate overnight to bake in the morning.



Delicious Christmas Candy Recipes

White Christmas Crack Candy

By: [RecipeLion.com Test Kitchen](https://www.recipeLion.com)



If you've ever tried crack candy, you know just how deliciously-addictive it can be. As if that wasn't enough, we've amped up the flavors with this White Christmas Crack Candy recipe. Combining white chocolate and peanut butter is the secret to this tasty, holiday candy treat. This super easy recipe is perfect for holiday gifts and will be a favorite treat for family and friends. Just store the candy in an airtight container until you're ready to share it!

Chilling Time: 1 hr

Ingredients

- 1 cup light brown sugar
- 1 cup (2 sticks) butter
- 1 sleeve saltine crackers
- 6 tablespoons creamy peanut butter
- 2 cups white chocolate chips
- Sprinkles for decoration as desired

Instructions

1. Preheat oven to 400 degrees F and line a jelly roll pan (10 x 15 x 1 inch) with parchment paper. In a 2-quart saucepan over medium high heat, melt the sugar and butter and bring it to a boil. Allow to gently boil for 3 minutes without stirring, but keep an eye on it so it does not boil over.
2. Lay crackers in an even layer on the baking sheet. Pour the butter/sugar mixture over the crackers and spread evenly. Place pan back into the oven for 5 minutes.
3. Melt the peanut butter in a microwaveable bowl for about 30 seconds until pourable. When the pan comes out of the oven, pour the peanut butter over the top and spread, and then sprinkle with the white chocolate chips. Return pan to the oven for another minute to melt the chips. Remove from the oven and smooth the top evenly with a spatula or butter knife.
4. Freeze for one hour. Break the candy into pieces and store in a tightly lidded container in the refrigerator.

Heavenly Hash Candy

By: RecipeLion.com Test Kitchen



If you're in the mood for something salty and sweet, then check out this recipe for Heavenly Hash Candy. It combines the sweetness of chocolate with the saltiness of nuts, and it's super simple to make. With its delicious combination of flavors, don't be surprised if it gets gobbled up at your holiday party. This recipe is almost foolproof and is perfect for anyone who thinks they can't make candy from scratch.

Makes: 24 pieces

Ingredients

- 1 cup sugar
- 1 cup evaporated milk (about one can)
- 3 tablespoons light corn syrup
- 16 ounces bittersweet chocolate, finely chopped
- 1 teaspoon vanilla bean paste or liquid vanilla
- 2 cups roasted salted almonds, kept whole
- 2 cups miniature marshmallows

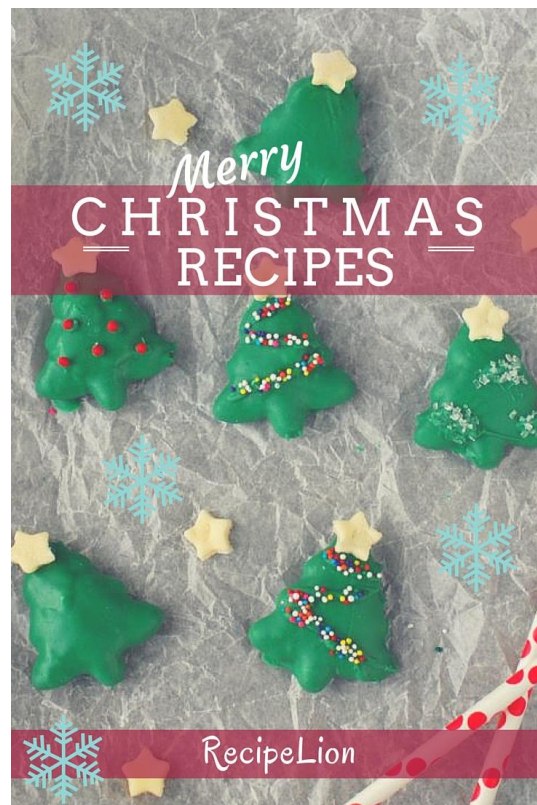
Instructions

1. Line an 8 x 8-inch bake dish with parchment paper, leaving an overhang on two sides.
2. Spray paper and pan lightly with cooking spray.
3. In a medium heavy-bottom saucepan place the sugar, evaporated milk and corn syrup. Place over medium-high heat and bring to a boil. Whisk frequently and continue to boil until the mixture reaches 220 degrees F on an instant-read or candy thermometer. Remove from the heat and let cool for 2 minutes.
4. Fold in the chocolate and vanilla and stir until the chocolate completely melts. Cool for 15 minutes before folding in the almonds and marshmallows so that they do not melt.

Instructions continued on next page

Instructions (cont.)

5. Spread the mixture in the prepared pan, smoothing the top and pushing it into the corners. Refrigerate at least 2 hours until it is firm.
6. Pull the candy from the bake dish using the parchment paper overhang and set on a cutting board. Use a serrated knife dipped in warm water to make 1/2-inch wide strips, then cut into 2-inch long pieces to form 24 bars. If you prefer, you can cut the candy into 12 squares.
7. Store in a tightly sealed container in the refrigerator and bring to room temperature before serving.



You'll discover even more great ideas for your holiday meal with our collection of [300+ Favorite Christmas Recipes!](#)

Chocolate Kisses Fudge

By: [RecipeLion.com Test Kitchen](https://www.recipe-lion.com/test-kitchen)



When it comes to no-bake desserts, it doesn't get much simpler than this recipe for Chocolate Kisses Fudge! The easy fudge recipe uses only four ingredients and can be ready to eat in just a few hours. This delightful fudge is perfect for holidays and special occasions, and is a thoughtful homemade gift to share with loved ones. Of course, you can always keep some just for yourself! If you've never made fudge before, then you definitely need to give this recipe a try.

Chilling Time: 2 hr

Ingredients

- 18 ounces milk chocolate candy melts
- 1 (14-oz.) can sweetened condensed milk
- 1 cup caramel KISSES
- 1 cup graham crackers, coarsely broken

Instructions

1. Soften candy melts in microwave. With a spatula, mix chocolate until smooth.
2. Stir in sweetened condensed milk.
3. Fold in caramel KISSES. Add graham crackers.
4. Pour into 8-inch round pan. Smooth top.
5. Chill for at least two hours. You can chill the fudge in the refrigerator or on the counter; just allow it plenty of time to set and become firm. Fudge slices better when it is cold, but you may want to bring it to room temperature to serve.

No-Bake Martha Washington Candy

By: RecipeLion.com Test Kitchen



This No-Bake Martha Washington Candy is just what you need to start a new holiday tradition in your family. This easy Christmas candy recipe is perfect for gift-giving or for a special treat that’s just for you. The quick and easy candy recipe can round out any holiday cookie trays you plan to share with family, friends, and neighbors this holiday season. Although this candy is simply perfect for Christmas, you can certainly make it all year-round. Just store the candy in the refrigerator in an airtight container until you’re ready to serve and share!

Makes: 48 candies

Chilling Time: 1 hr

Ingredients

- 3 cups pecans
- 2 cups coconut
- 4 cups powdered sugar
- 1 stick butter at room temperature
- 1 (14-oz.) can sweetened condensed milk
- 2 cups candy melts

Instructions

1. Place pecans and coconut into a food processor and pulse until finely chopped.
2. Using an electric mixer, cream sugar and butter together until light. Add milk and the chopped nuts and coconut, and stir until well mixed. Roll between your palms into small balls and place on a parchment-lined baking sheet. Chill in refrigerator for 1 hour.
3. Place chocolate melts into a glass or metal bowl and set over a pan of simmering water until it can be stirred with a spoon into a smooth mixture. Dip each ball of candy into the chocolate, allowing the excess to drip back into the bowl. Place on a clean parchment-lined baking sheet and allow to dry. Completed candies may be stored in the refrigerator between layers of waxed paper until ready to serve.

Note

Candy melts are specially formulated to give a smooth, glossy, chocolate finish that will not melt too easily on the fingers when served. You can substitute chocolate chips if you prefer.

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Christmas Cakes and Pies

Creamy Chocolate Éclair Cake

By: [RecipeLion.com Test Kitchen](https://www.recipeLion.com)



When you see how this Creamy Chocolate Éclair Cake Recipe turns out, you will be dying to take a bite. This easy recipe looks so elegant, but it is actually easy to make. That's a winning combination for a holiday dessert! You can serve this recipe after any big meal over the holidays. Everyone will save room for dessert when they see this cake! You can use this recipe to make cream puffs or éclair, with instructions included on the following pages.

Serves: 16

Chilling Time: 1 hr

Ingredients

For the Éclair Dough:

- 1 cup water
- 1 stick butter
- 1 cup all-purpose flour
- Pinch of salt
- 1 cup eggs (about 4 large)

For the Éclair Filling:

- 1 package (3.4 oz.) French vanilla instant pudding mix, plus ingredients called for on the pudding package
- 1 container whipped topping

For the Chocolate Sauce Topping:

- 3/4 cup milk
- 1/4 cup butter at room temperature
- Pinch of salt
- 1 cup sugar
- 1/4 cup cocoa powder
- 1 tablespoon cornstarch
- 1/2 teaspoon vanilla

Instructions**To Prepare Éclair Dough:**

1. Combine water and butter in a 4-quart heavy saucepan and bring it to a simmer. Once the butter has completely melted, add the flour and stir well. Continue to stir over medium heat for 2 minutes; it is important to cook it the entire 2 minutes so that the flour will cook completely. The dough will stick to the sides of the pan and then form a ball; keep stirring and cooking.
2. After 2 minutes, remove from the heat and place dough in bowl of an electric mixer; allow to cool about 5 minutes. Then, with the machine running on low, add the salt and eggs, one at a time with time in between each addition. The dough will change in appearance from looking like scrambled eggs to a shiny batter. Continue to beat for about 2 minutes until the dough pulls away from the bottom or sides of the bowl.
3. It now can be used for the base of the Éclair Cake, or to make Cream Puffs or Éclairs.

To Prepare Filling:

1. Make the pudding according to package directions and chill.
2. The pudding may be used immediately or chilled, covered up to one day before assembling cake. Thaw whipped topping in the refrigerator for 4 hours before assembling cake.

To Prepare Chocolate Sauce Topping:

1. In a 1-quart saucepan over medium high heat, combine milk, butter, and salt and bring it to a boil. Combine the sugar and cocoa powder and stir to avoid any lumps, then add to the pan and continue to stir with a whisk until it boils and is thickened, at least 2 minutes. The mixture should coat the back of a spoon when thickened; it will continue to thicken as it cools.
2. Remove to a small bowl and cover and chill 1 hour before using. The sauce can be stored in the refrigerator up to a week. Bring to room temperature and stir before using.

To Make Cream Puffs or Eclairs:

1. Place dough into a pastry bag with a -inch tip, or into a zip-top bag and cut off -inch on one corner. Squeeze the bag of dough into mounds for cream puffs or into 4-inch long strips for éclairs.

Instructions continued on next page

Instructions (cont.)

2. Preheat oven to 425 degrees F and bake 12-15 minutes for cream puffs or eclairs (depending on size), or for 15-18 minutes for cake base. The tops should no longer look wet and they should look lightly golden brown.
3. Remove the pan from the oven and turn the oven off. Use a paring knife to prick a hole in each cream puff/éclair to allow steam to escape. **Note:** This step is not necessary for the cake base.
4. Return the pan to the oven with the heat off, leave the door ajar and allow to cool to room temperature.
5. Spoon vanilla pudding or a homemade pastry cream into a piping bag fitted with a 1/2-inch plain or star tip. Insert the tip into the same hole you made with the knife when the puffs came out of the oven. Fill the puffs/eclairs and serve immediately, drizzled with chocolate sauce topping. If not serving immediately, keep puffs uncovered in the refrigerator up to 5 hours. (Covering tightly will cause them to soften).

To Assemble Éclair Cake:

1. Spread the dough into a greased 9 x 13-inch bake dish, pushing it into the corners and up to the sides.
2. After the base has cooled completely, spoon prepared pudding into the center, smoothing evenly and pushing to the edges. Top with the whipped topping, again smoothing evenly and swirling in a decorative pattern. Drizzle with about 1/3 cup of the chocolate sauce. Cover cake lightly with plastic wrap and chill for 1 hour before serving.

Notes

- This recipe requires a few steps, three separate recipes, and timing. By planning your work carefully, this is a spectacular cake. The pudding can be made one day ahead and the chocolate sauce up to three days ahead, but the dough should be made the day you intend to make and serve the cake.
- After assembly, the cake should chill for at least one hour before serving, but it is best served the day it is assembled.

Holy Cow Cake

By: [RecipeLion.com](https://www.recipeLion.com) Test Kitchen



You can never have too many easy cake mix recipes at your fingertips, and this Holy Cow Cake is no exception. It's so good, it will make you say "Holy cow!" Featuring a combination of cake mix, butterscotch ice cream topping, plenty of Butterfinger candy bars, and so many more delicious ingredients, this easy cake recipe will make the perfect dessert for any drop-in guests who stop by over the holiday season. This recipe won't take you long to make, either. You'll love whipping up this delicious cake for just about any occasion! As it is prepared in a 9 x 13-inch pan, you can easily transport this dessert to any big potlucks or get-togethers, too.

Cooking Time: 35 min

Ingredients

- 1 package devil's food cake mix
- 1 1/3 cup water
- 1/2 cup vegetable oil
- 3 eggs
- 8 ounces prepared butterscotch ice cream topping
- 1 (14-oz.) can sweetened condensed milk
- 8 ounces Butterfinger candy bars (any size as long as it equals 8 ounces)
- 1 (8-oz.) container frozen whipped topping, thawed
- 8 ounces cream cheese, softened

Instructions

1. Preheat oven to 350 degrees F. Spray a 9 x 13-inch baking pan with cooking spray.
2. In an electric mixer, place cake mix and, with mixer running on low, add water, oil, and eggs. Scrape down sides of the bowl and mix on medium for 2 minutes until all dry ingredients are well combined.
3. Smooth batter into prepared bake pan and bake for 35-40 minutes. Remove cake to a cooling rack and immediately poke holes from top to bottom using a wooden spoon handle or chopstick.

Instructions continued on next page

Instructions (cont.)

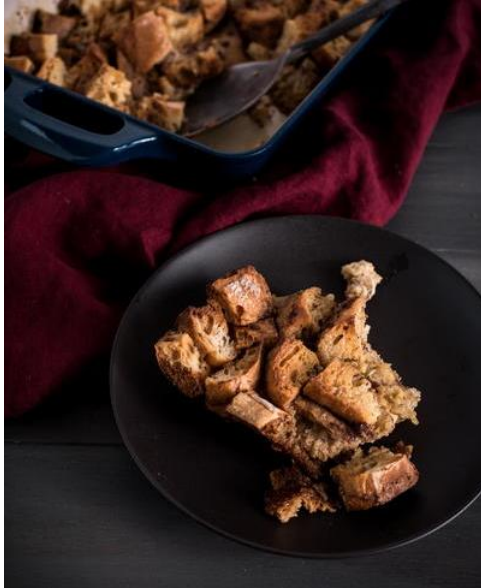
4. Combine the butterscotch topping with the condensed milk in a bowl and pour over the cake slowly so that it seeps into the holes and permeates the cake.
5. Crush the candy into bits and sprinkle the top of the cake with half of the bits.
6. With an electric mixer on low, mix whipped topping with cream cheese until smooth. Spread on top of the cake and garnish with the remaining crushed candy bits. Cover top lightly with a sheet of waxed paper and chill for 1 hour or overnight before serving.



Don't forget about the eggnog for your next holiday party. Check out our recipe for [How to Make Homemade Eggnog!](#)

Vintage Bread Pudding

By: [RecipeLion.com](https://www.recipeLion.com) Test Kitchen



If you always thought casserole recipes were strictly for dinner, you'll think again when you try this Vintage Bread Pudding. The timeless and easy dessert recipe is about as classic as it gets. It is also incredibly easy to make and is a great way to use up those odds and ends of slices of bread that every kitchen seems to have. This bread pudding recipe is perfect for dessert after a big holiday meal; simply serve with a generous scoop of ice cream or fresh fruit to make it an incredible treat. This versatile dish is easy to make in advance of when you plan to serve it, too. If you'll be quite busy over the holidays, then you need this quick and easy recipe up your sleeves!

Cooking Time: 1 hr

Ingredients

- 1/2 loaf French bread, cubed
- 9 eggs
- 2 cups whole milk
- 1 cup heavy whipping cream
- 2 teaspoons vanilla
- 1/2 cup honey
- 1 cup sugar
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1/2 stick butter, melted

Instructions

1. In medium bowl, combine all ingredients except French bread. Mix until well incorporated. Put cubed French bread in prepared 9 x 13-inch baking pan. Cover with egg mixture.
2. Drizzle the top with the melted butter. Cover with foil. Refrigerate for at least 2 hours.
3. Bake at 350 degrees F for 1 hour or until toothpick inserted into center comes out clean.

Best Ever Upside-Down Apple Pie

By: RecipeLion.com Test Kitchen



When you think of apple pie, you likely think of fall, complete with brisk weather and leaves that crunch under your feet. But don't let that stop you from adding this Best Ever Upside-Down Apple Pie to your Christmas plans! This elegant and fun twist on the traditional apple pie will be a wonderful — and delicious — addition to just about any holiday menu. The delightful recipe is actually quite easy to make and is sure to win over the crowd every time. Simply display this pie on a pretty cake platter for a truly elegant look, then serve each slice with a scoop of vanilla ice cream or fresh whipped cream on the side. Everyone is sure to give you rave reviews when you serve this delicious recipe for pie!

Cooking Time: 1 hr

Ingredients

- 6 tablespoons butter, divided
- 1/2 cup brown sugar
- 1/2 cup chopped pecans
- 1 (15-oz.) package prepared pie crusts (2 crusts)
- 5 cups peeled, cored, and chopped apples (about 2 pounds)
- 1 cup sugar
- 1/3 cup flour
- 3/4 teaspoon ground cinnamon

Instructions

1. Preheat oven to 375 degrees F. Spray a 9-inch deep-dish pie plate with cooking spray. Cut a piece of parchment paper about 14 inches square and fit it into the pan, smoothing it up the sides and across the bottom. Spray the paper lightly.
2. Mix 4 tablespoons of the butter, cut into small cubes, with brown sugar and pecans. Spoon over the bottom of the lined pie plate in an even layer. Lay one of the refrigerated crusts into the pan and press it against the sugar mixture in the bottom and up against the sides.

Instructions continued on next page

Instructions (cont.)

3. Cut the apples into small chunks or thin slices and place them into a large bowl. Add the sugar, flour, and cinnamon, and toss to coat well. Spoon the apples into the pie crust, spreading to a smooth layer (i.e., not mounded in the center).
4. Place the remaining crust on top of the apples, wet the edges lightly, and press and seal the two crusts together, crimping to seal tightly. Cut a few slits in the top crust for steam to escape and set the completed pie on top of a baking sheet to catch any spillover as the pie bakes.
5. Bake for 1 hour and check the pie. It should be golden brown and a toothpick inserted in the center should prove that the apples are tender. Bake for an additional 15 minutes if necessary.
6. Remove pie to a wire cooling rack for 5 minutes. Very carefully lay a large serving plate on top of the pie and, using hot mitts to avoid any leaking hot juices, quickly flip to invert. Remove the pie plate and peel off the parchment paper. Allow the pie to cool at least 30 minutes or to cool completely before slicing to serve.

Note

When choosing apples for a pie, look for a type that will hold its shape after cooking. Granny Smith apples are perfect for this, or a combination of Granny Smith apples with McIntosh or Gala apples.

Old-Fashioned Pudding Poke Cake

By: [RecipeLion.com](https://www.recipelion.com) Test Kitchen



When it comes to recipes, this Old-Fashioned Pudding Poke Cake checks all the right boxes. It's easy to make, it uses ingredients you likely already have on hand, and it's sure to be a hit with family and friends at your next holiday get-together or potluck. This delicious cake is the perfect option for any impromptu parties this holiday season, as it can be baked and ready to serve within two hours. This unique and easy holiday dish is just what you need!

Serves: 12

Ingredients

- 1 box (2-layer size) yellow cake mix or pudding-included cake mix
- 2 boxes (9.3 oz.) chocolate instant pudding mix
- 1 cup powdered sugar
- 4 cups cold milk

Instructions

1. Preheat oven and prepare cake batter in a 9 x 13-inch baking pan per package instructions.
2. When cake is done, remove to a cooling rack and immediately poke holes in it at 1-inch intervals using the handle of a wooden spoon.
3. After the holes are made, but while the cake is still warm, combine pudding mix and powdered sugar in a large bowl. Gradually add milk with an electric mixer running on low speed for just 1 minute. Scrape down and stir only until all of the pudding mix is incorporated.
4. Pour half of the pudding mixture over the cake, filling the holes, setting aside the remainder for about 5 minutes until it thickens slightly. Spoon over the top of the cake, using an offset frosting spatula or a rubber scraper to smooth the top.
5. Place in the refrigerator for 1 hour or longer to chill before cutting to serve. Store cake in the refrigerator.

Special Thanks

Thank you to the following contributors who made this eCookbook possible!

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