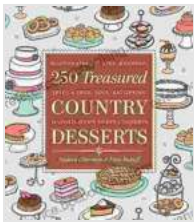


Mouthwatering Time Honored Tried True Soul Satisfying Handed Down Sweet Comforts

By [Author's Name]

This book is a collection of time-honored, tried-and-true recipes that have been handed down through generations. These recipes are sure to satisfy your soul and warm your heart.



250 Treasured Country Desserts: Mouthwatering, Time-Honored, Tried & True, Soul-Satisfying, Handed-Down Sweet Comforts by Andrea Chesman

★★★★☆ 4.1 out of 5

Language : English
File size : 6465 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 417 pages
Lending : Enabled
X-Ray for textbooks : Enabled



Inside, you'll find recipes for all your favorite comfort foods, from classic desserts to hearty main dishes. Whether you're looking for a quick and easy weeknight meal or a special occasion dish, you're sure to find something to your liking in this book.

The recipes in this book are more than just instructions for cooking food. They are a testament to the power of family and tradition. These recipes have been passed down from generation to generation, and they have a special place in the hearts of those who cook them.

When you cook a recipe from this book, you are not only feeding your body, you are also nourishing your soul. These recipes are a reminder of the good times we have shared with family and friends, and they are a way to keep those memories alive.

So gather your family and friends around the table, and enjoy these mouthwatering time-honored recipes. They are sure to satisfy your soul and warm your heart.

Here is a sample recipe from the book:

Grandma's Apple Pie

Ingredients:

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/4 cup ice water
- 6 cups peeled, sliced apples
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

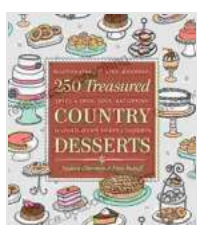
- 1 tablespoon lemon juice
- 1/4 cup butter, melted

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a medium bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Add ice water one tablespoon at a time, mixing until dough just comes together. Form dough into a ball and wrap in plastic wrap. Refrigerate for at least 30 minutes.
3. On a lightly floured surface, roll out dough to a 12-inch circle. Transfer dough to a 9-inch pie plate and trim edges. Fold edges under and crimp to seal.
4. In a large bowl, combine apples, sugar, cinnamon, nutmeg, and lemon juice. Toss to coat. Pour apple mixture into pie crust.
5. Dot with butter. Bake in preheated oven for 45-50 minutes, or until crust is golden brown and apples are tender.

This is just one of the many delicious recipes you'll find in this book. So what are you waiting for? Free Download your copy today!

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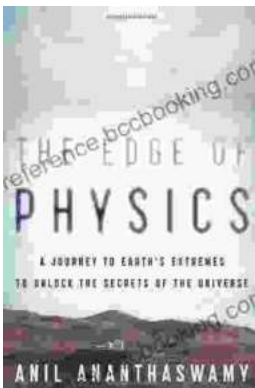
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