



GINGERBREAD



1/4 cup butter softened
 1/2 cup brown sugar
 1/2 cup dark molasses
 1/4 cup plain yogurt
 1/2 cup milk
 1 large egg
 1 teaspoon vanilla extract
 1-1/2 cups white whole wheat flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 1/4 teaspoon salt
 2 teaspoons ground ginger
 1 teaspoon ground cinnamon
 1/2 teaspoon ground nutmeg
 1/2 teaspoon allspice

APPLE PIE



1/2 cup unsalted butter
 3 tablespoons all-purpose flour
 1/4 cup water
 1/2 cup white sugar
 1/2 cup packed brown sugar
 8 Granny Smith apples -
 peeled, cored and sliced

Bake 15 minutes in the preheated
 oven. Reduce the temperature to 3
 50 degrees F (175 degrees C).
 Continue baking for 35 to 45 minutes,
 until apples are soft.

BLUEBERRY PIE



2 1/2 cups all-purpose flour
 1/2 Tbsp granulated sugar
 1/2 tsp sea salt
 1/2 lb COLD unsalted butter
 (2 sticks) diced into 1/4" pieces
 6 Tbsp ice water (6 to 7 Tbsp)
Blueberry Filling
 6 cups blueberries, (2 lbs or 32 oz)
 1 tsp lemon zest from 1 lemon
 2 Tbsp lemon juice freshly squeezed
 4 1/2 Tbsp all-purpose flour
 1/2 cup granulated sugar
 1 tsp ground cinnamon
 1 egg + 1 Tbsp water

LEMON TART



1 1/4 cups (180 g/6.3 oz) all-purpose flour
 1/2 cup (55 g/2 oz) powdered sugar
 1/4 teaspoon salt
 1/2 cup (1 stick/115 g) cold butter
 1 large egg
 1/2 teaspoon vanilla extract, optional
Lemon Curd Filling
 2 large eggs plus 2 egg yolks (or 3 whole eggs)
 3/4 cup (150 g/5.3 oz) granulated sugar
 1 tablespoon lemon zest
 1/2 cup (120 ml) freshly squeezed lemon juice
 (2-3 lemons for both zest and juice)
 2 tablespoons heavy cream, optional
 1/2 cup (1 stick/115 g) unsalted butter