



# Blackberry Cobbler II



Prep	Cook	Ready In
20 m	25 m	45 m

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shaw's

Shaw's  
1600 Woodbury Ave  
Ste 28  
PORTSMOUTH, NH  
03801

Recipe By: Amánda Johnson-Lindsey

"Throw together this cobbler in minutes using fresh berries from the yard!"

## Ingredients

1 cup all-purpose flour	1/4 cup boiling water
1 1/2 cups white sugar, divided	2 tablespoons cornstarch
1 teaspoon baking powder	1/4 cup cold water
1/2 teaspoon salt	1 tablespoon lemon juice
6 tablespoons cold butter	4 cups fresh blackberries, rinsed and drained

## Directions

- 1 Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.
- 2 In a large bowl, mix the flour, 1/2 cup sugar, baking powder, and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in 1/4 cup boiling water just until mixture is evenly moist.
- 3 In a separate bowl, dissolve the cornstarch in cold water. Mix in remaining 1 cup sugar, lemon juice, and blackberries. Transfer to a cast iron skillet, and bring to a boil, stirring frequently. Drop dough into the skillet by spoonfuls. Place skillet on the foil lined baking sheet.
- 4 Bake 25 minutes in the preheated oven, until dough is golden brown.



**King Arthur Flour All Purpose Flour Unbleached**  
\$3.79 - expires in 3 days



**Blackberries Regular - 6 oz Package**  
3 for \$10.00 - expires in 3 days

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# Eggnog Cheesecake III



Prep	Cook	Ready In
30 m	55 m	1 h 25 m

Recipe By: Bill Sinclair

"This is a delicious cheesecake for eggnog lovers. The secret to a smooth cheesecake is to cream the cream cheese in a food processor for several minutes."

## Ingredients

1 cup graham cracker crumbs	3 tablespoons all-purpose flour
2 tablespoons white sugar	3/4 cup eggnog
3 tablespoons melted butter	2 eggs
3 (8 ounce) packages cream cheese, softened	2 tablespoons rum
1 cup white sugar	1 pinch ground nutmeg

## Directions

- 1 Preheat oven to 325 degrees F (165 degrees C).
- 2 In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.
- 3 Bake in preheated oven for 10 minutes. Place on a wire rack to cool.
- 4 Preheat oven to 425 degrees F (220 degrees C).
- 5 In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.
- 6 Bake in preheated oven for 10 minutes.
- 7 Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.

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shaw's

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1600 Woodbury Ave  
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PORTSMOUTH, NH  
03801



**Eggnog's Best**  
**Eggs Cage Free,**  
**Brown, Large**  
\$3.49 - expires in 3  
days



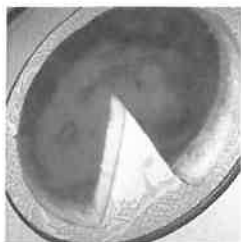
**Pete & Gerry Eggs**  
**Large Brown**  
**Organic Omega 3**  
2 for \$5.00 - expires  
in 3 days



**Lucerne Eggs Large**  
**Brown Grade AA**  
\$0.99 - expires in 3  
days



**King Arthur Flour All**  
**Purpose Flour**  
**Unbleached**  
\$3.79 - expires in 3  
days



# Caramel-Glazed Flan



Prep	Cook	Ready In
15 m	1 h	1 h 15 m

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Walmart\*

Walmart  
2200 Woodbury Ave  
Portsmouth, NH  
38012  
Sponsored

Recipe By: Mogirimi

"This is a reduced-fat version of this delicious Spanish origin dessert. I made it this way and my family did not notice the difference with the original fatty version. Good point!"

## Ingredients

3/4 cup white sugar	1 (14 ounce) can low-fat sweetened condensed milk
2 egg yolks	1/2 teaspoon vanilla extract
6 egg whites	1 pinch salt
1 3/4 cups water	



**Eagle Brand Milk**  
**Sweetened**  
**Condensed**  
\$1.98 - expires in a month

## Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a heavy skillet over medium-low heat, cook and stir sugar until melted and light brown. Carefully pour into a 9-inch round baking dish, tilting the dish to coat the bottom completely.
- 3 In a medium bowl, beat egg yolks and egg whites. Stir in water, condensed milk, vanilla and salt until smooth. Pour into prepared dish. Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.
- 4 Bake in preheated oven 1 hour, until center is just set (still a bit jiggly). Remove dish to a wire rack to cool for one hour. Then refrigerate several hours or overnight.
- 5 To unmold, run a knife around the edge of the pan and invert onto a rimmed serving platter.

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# Cream Cheese Sugar Cookies



Prep 15 m Cook 10 m Ready In 9 h 25 m



Shaw's  
1600 Woodbury Ave  
Ste 28  
PORTSMOUTH, NH  
03801

Recipe By: Karin Christian

"A soft, chewy, and flavorful sugar cookie. It is very important to chill the dough, as it is too sticky to roll unless well chilled."

## Ingredients

- 1 cup white sugar
- 1 cup butter, softened
- 1 (3 ounce) package cream cheese, softened
- 1/2 teaspoon salt
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 1 egg yolk
- 2 1/4 cups all-purpose flour

## Directions

- 1 In a large bowl, combine the sugar, butter, cream cheese, salt, almond and vanilla extracts, and egg yolk. Beat until smooth. Stir in flour until well blended. Chill the dough for 8 hours, or overnight.
- 2 Preheat oven to 375 degrees F (190 degrees C).
- 3 On a lightly floured surface, roll out the dough 1/3 at a time to 1/8 inch thickness, refrigerating remaining dough until ready to use. Cut into desired shapes with lightly floured cookie cutters. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain for frosting, or brush with slightly beaten egg white and sprinkle with candy sprinkles or colored sugar.
- 4 Bake for 7 to 10 minutes in the preheated oven, or until light and golden brown. Cool cookies completely before frosting.

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**Eggland's Best**  
**Eggs Cage Free,**  
**Brown, Large**  
\$3.49 - expires in 3 days



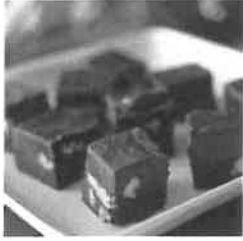
**Pete & Gerry Eggs**  
**Large Brown**  
**Organic Omega 3**  
2 for \$5.00 - expires in 3 days



**Lucerne Eggs Large**  
**Brown Grade AA**  
\$0.99 - expires in 3 days



**King Arthur Flour All**  
**Purpose Flour**  
**Unbleached**  
\$3.79 - expires in 3 days



# Aunt Teen's Creamy Chocolate Fudge



Prep  
10 m

Cook  
20 m

Ready In  
30 m

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Hannaford  
800 Islington St  
PORTSMOUTH, NH  
03801

*Recipe By:* Kelly Phillips

"This was my aunt's recipe for fudge, passed down through the family. It's better than any fudge I've ever had at the Jersey shore, and easy enough to whip up in 15 minutes or so."

## Ingredients

1 (7 ounce) jar marshmallow creme  
1 1/2 cups white sugar  
2/3 cup evaporated milk  
1/4 cup butter  
1/4 teaspoon salt

2 cups milk chocolate chips  
1 cup semisweet chocolate chips  
1/2 cup chopped nuts  
1 teaspoon vanilla extract

## Directions

- 1 Line an 8x8 inch pan with aluminum foil. Set aside.
- 2 In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly.
- 3 Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.



**Hannaford**  
**Chocolate Chips**  
\$1.69 - expires in 5 days

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