

APPLE JACK'S APPLE PIE

INGREDIENTS:

- 1 RECIPE PASTRY FOR A 9 INCH DOUBLE CRUST 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



DIRECTIONS:

PREHEAT oven TO 425 DEGREES F (220 DEGREES C). MELT THE BUTTER IN A SAUCEPAN. STIR IN FLOUR TO FORM A PASTE. ADD WATER, WHITE SUGAR AND BROWN SUGAR, AND BRING TO A BOIL. REDUCE TEMPERATURE AND LET SIMMER,

PLACE THE BOTTOM CRUST IN YOUR PAN. FILL WITH APPLES, MOUNDED SLIGHTLY. COVER WITH A LATTICE WORK CRUST. GENTLY POUR THE SUGAR AND BUTTER LIQUID OVER THE CRUST. POUR SLOWLY SO THAT IT DOES NOT RUN OFF.

BAKE 15 MINUTES IN THE PREHEATED OVEN. REDUCE THE TEMPERATURE TO 350 DEGREES F (175 DEGREES C). CONTINUE BAKING FOR 35 TO 45 MINUTES, UNTIL APPLES ARE SOFT.



PINKIE PIE'S PINK LEMONADE

INGREDIENTS:

- 1 CUP WATER
- 2 CUPS WHITE SUGAR
- 2 1/4 CUPS FRESH LEMON JUICE
- 7 CUPS COOL WATER
- 2 CUPS ICE
- 3/4 CUP BLUEBERRIES

DIRECTIONS:

Boil ONE CUP OF WATER WITH THE SUGAR IN A SAUCEPAN OVER MEDIUM-HIGH HEAT, STIRRING UNTIL THE LIQUID BECOMES CLEAR. REMOVE FROM HEAT AND STIR IN THE LEMON JUICE. POUR 7 CUPS OF COOL WATER AND ICE INTO A SERVING PITCHER, ADD THE LEMON SYRUP AND BLUEBERRIES; STIR UNTIL YOU GET A 'HOT PINK' COLOR.



RAINBOW DASH'S SUMMER FRUIT SALAD

INGREDIENTS:

- 2/3 CUP FRESH ORANGE JUICE
- 1/3 CUP FRESH LEMON JUICE
- 1/3 CUP PACKED BROWN SUGAR
- 1/2 TEASPOON GRATED ORANGE ZEST
- 1/2 TEASPOON GRATED LEMON ZEST
- 1 TEASPOON VANILLA EXTRACT
- 2 CUPS CUBED FRESH PINEAPPLE
- 2 CUPS STRAWBERRIES, HULLED AND SLICED
- 3 KIWI FRUIT, PEELED AND SLICED
- 3 BANANAS, SLICED
- 2 ORANGES, PEELED AND SECTIONED
- 1 CUP SEEDLESS GRAPES



DIRECTIONS:

BRING ORANGE JUICE, LEMON JUICE, BROWN SUGAR, ORANGE ZEST, AND LEMON ZEST TO A BOIL IN A SAUCEPAN OVER MEDIUM-HIGH HEAT. REDUCE HEAT TO MEDIUM-LOW, AND SIMMER UNTIL SLIGHTLY THICKENED, ABOUT 5 MINUTES. REMOVE FROM HEAT, AND STIR IN VANILLA EXTRACT. SET ASIDE TO COOL.

LAYER THE FRUIT IN A LARGE, CLEAR GLASS BOWL IN THIS ORDER: PINEAPPLE, STRAWBERRIES, KIWI FRUIT, BANANAS, ORANGES, GRAPES, AND BLUEBERRIES. POUR THE COOLED SAUCE OVER THE FRUIT. COVER AND REFRIGERATE FOR 3 TO 4 HOURS BEFORE SERVING.



TWILIGHT SPARKLE'S RASPBERRY STAR COOKIES

DIRECTIONS:

INGREDIENTS:

- 1 CUP BUTTER, SOFTENED
- 1 CUP WHITE SUGAR
- 1 EGG
- 3 CUPS ALL-PURPOSE FLOUR
- 1/2 TEASPOON SALT
- 1 (8 OUNCE) JAR RASPBERRY PRESERVES
- 2 CUPS CONFECTIONERS' SUGAR
- 2 TEASPOONS ALMOND EXTRACT



PREHEAT THE OVEN TO 375 DEGREES F (190 DEGREES C). GREASE COOKIE SHEETS.

IN A LARGE BOWL, CREAM TOGETHER THE BUTTER AND SUGAR UNTIL SMOOTH. BEAT IN THE EGG. COMBINE THE FLOUR AND SALT; STIR INTO THE CREAMED MIXTURE. DOUGH WILL BE STIFF. ON A LIGHTLY FLOURED SURFACE, ROLL HALF OF THE DOUGH OUT TO 1/8 INCH THICKNESS. CUT INTO STAR SHAPES USING A COOKIE CUTTER, SET COOKIES 1 INCH APART ONTO THE PREPARED COOKIE SHEETS. PLACE A TEASPOON OF JAM ONTO EACH COOKIE AND SPREAD OUT TOWARDS THE POINTS OF THE STARS. ROLL OUT REMAINING HALF OF THE DOUGH AND CUT INTO STARS THE SAME SIZE. CUT HOLES IN THE CENTER OF EACH STAR, THEN PLACE THEM ONTO THE JAM STARS.

BAKE FOR 7 TO 10 MINUTES IN THE PREHEATED OVEN, UNTIL GOLDEN AROUND THE EDGES. REMOVE FROM COOKIE SHEETS TO COOL ON WIRE RACKS. IN A SMALL BOWL, MIX TOGETHER THE CONFECTIONERS' SUGAR AND ALMOND EXTRACT TO FORM A GLAZE. ADD WATER A TEASPOON AT A TIME IF THE MIXTURE IS TOO THICK TO DRIZZLE. DRIZZLE GLAZE OVER COOLED COOKIES.



RARITY'S 4TH OF JULY CUPCAKES

INGREDIENTS:

- 2 1/4 CUPS ALL-PURPOSE FLOUR
- 1 1/2 CUPS WHITE SUGAR
- 1 1/2 TEASPOONS BAKING POWDER
- 1/2 TEASPOON SALT
- 1/2 CUP VEGETABLE SHORTENING
- 3 EGG WHITES
- 2 TEASPOONS VANILLA EXTRACT
- 1 CUP MILK
- 1 (1 OUNCE) PACKAGE INSTANT SUGAR-FREE VANILLA PUDDING MIX
- 2 CUPS SKIM MILK
- 1 (7 OUNCE) CONTAINER LIGHT WHIPPED CREAM
- 12 THINLY SLICED STRAWBERRIES, OR AS NEEDED
- 24 FRESH BLUEBERRIES



DIRECTIONS:

PREHEAT OVEN TO 350 DEGREES F (175 DEGREES C). LINE 24 CUPCAKE CUPS WITH PAPER LINERS. WHISK TOGETHER THE FLOUR, SUGAR, BAKING POWDER, AND SALT IN A LARGE MIXING BOWL.

WITH A PASTRY CUTTER, CHOP THE SHORTENING INTO THE DRY INGREDIENTS UNTIL THE MIXTURE BECOMES CRUMBLY, THEN BEAT IN THE EGG WHITES, VANILLA EXTRACT, AND 1 CUP OF MILK TO MAKE A SMOOTH BATTER. SPOON BATTER INTO THE PAPER-LINED CUPCAKE CUPS, FILLING THEM ABOUT 2/3 FULL. BAKE IN THE PREHEATED OVEN UNTIL A TOOTHPICK INSERTED INTO THE CENTER OF A CUPCAKE COMES OUT CLEAN, 22 TO 26 MINUTES. ALLOW CUPCAKES TO COOL COMPLETELY.

IN A BOWL, BEAT TOGETHER THE PUDDING MIX AND 2 CUPS OF SKIM MILK UNTIL THE PUDDING IS THICKENED, ABOUT 2 MINUTES. ALLOW TO STAND FOR 5 MINUTES TO FINISH THICKENING. SPOON THE PUDDING INTO A PASTRY BAG WITH A MEDIUM TIP.

TO FILL AND DECORATE CUPCAKES, USE A THIN PARING KNIFE TO CUT A SMALL HOLE, ABOUT 1/2 INCH IN DIAMETER, INTO THE TOP OF A CUPCAKE. INSERT THE KNIFE ABOUT 3/4 OF THE WAY DOWN INTO THE CUPCAKE, AND REMOVE THE CORE. USE THE PASTRY BAG TO FILL THE HOLE WITH PUDDING, PIPING IN ENOUGH PUDDING TO FILL THE HOLE FLUSH WITH THE TOP OF THE CUPCAKE. FROST THE TOPS OF THE FILLED CUPCAKES WITH LIGHT WHIPPED CREAM, SPREADING IT INTO A SMOOTH LAYER.

PLACE A BLUEBERRY IN THE CENTER OF EACH CUPCAKE. AROUND THE BLUEBERRY, ARRANGE 5 SLICES OF STRAWBERRY, POINTED ENDS OUTWARD, TO MAKE A STAR SHAPE. STORE IN REFRIGERATOR.