



Have a safe and happy Thanksgiving from your friends at **orangeelement design**

- 1 teaspoon salt
- 1 teaspoon kosher or sea salt
- 1 tablespoon ground ginger
- 1 tablespoon candied ginger, rinsed and finely chopped
- 1/2 teaspoon fresh lemon juice
- 1 cup packed brown sugar
- 1 cup raw sugar
- 1 cup white granulated sugar plus 1/4 cup unsulfured light molasses
- For light brown sugar substitute 1/2 cup dark brown sugar plus 1/2 cup white granulated sugar

- 1 cup evaporated milk
- 1 cup half & half (10-12% butterfat)
- 1 cup light or table cream (20% butterfat)
- 1 cup light (30% butterfat) or heavy whipping cream (35% butterfat)
- 1 cup light corn syrup
- 1 cup dark corn syrup
- 1 cup treacle
- 1 cup liquid glucose
- 1 cup honey
- 1 cup granulated white sugar *(increase the liquid in the recipe by 1/4 cup)*

- 1 egg
- 2 egg whites, or 2 egg yolks, or 1/4 cup frozen egg product, thawed
- 1 tablespoon all-purpose flour
- 1 cup plus 2 tablespoons sifted cake flour
- 1 cup self-rising flour *(omit baking powder and salt from recipe)*
- 7/8 cup rice flour (starch) *(do not replace all of the flour with the rice flour)*
- 1/2 cup white cake flour plus 1/2 cup whole wheat flour
- 1 cup white sugar
- 1 cup caster (superfine) sugar
- 1 cup tightly packed light or dark brown sugar

### Ingredient Substitutions

### Pumpkin Pie

- 1 egg
- 1 tablespoon all-purpose flour
- 3/4 cup white sugar
- 1/2 teaspoon salt
- 1 1/2 cups pumpkin puree
- 1 1/2 cups evaporated milk
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 2 tablespoons light corn syrup
- 1 (9") unbaked pie crust

1 Preheat oven to 450°F. 2 Add the sugar gradually to the pumpkin puree. 3 Beat well and stir in the flour, salt and spices. 4 Stir in the corn syrup and beat well. 5 Stir in the slightly beaten egg, then slowly add the evaporated milk, mixing until well blended. 6 Pour the batter into the unbaked pie shell. 7 Bake at 450°F for 10 minutes. 8 Reduce the oven temperature to 325°F. 9 Continue baking pie for an additional 30 minutes or until a knife inserted into the mixture comes out clean.

### Apple Pie

- 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

1 Preheat oven to 425°F. 2 Melt the butter in a saucepan. 3 Stir in flour to form a paste. 4 Add water, white sugar and brown sugar, and bring to a boil. 5 Reduce temperature and let simmer. 6 Place the bottom crust in your pan. 7 Fill with apples, mounded slightly. 8 Cover with a lattice work of crust. 9 Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off. 10 Bake 15 minutes in the preheated oven. 11 Reduce the temperature to 350°F. 12 Continue baking for 35 to 45 minutes, until apples are soft.

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