

BADDIE'S HOMESTYLE BLACKBERRY PIE RECIPE

INGREDIENTS

- ONE STICK OF BUTTER
- ONE CUP OF SUGAR
- 2 CUPS OF SELF RISING FLOUR
- 2 TBSP CINNAMON
- 1/2 SHORTENING
- 1/3 CUP OF MILK
- 2 CUPS OF BLACK BERRIES
- PIE CRUST

INSTRUCTIONS

1. Preheat the oven to 325°F.
2. Combine 3 1/2 cups berries with the sugar and flour and shortening. Spoon the mixture into an unbaked pie shell. Spread the remaining 1/2 cup berries on top of the sweetened berries, and cover with the top crust. Seal and crimp the edges, and cut vents in the top crust for steam to escape.
3. Brush the top crust with milk, and sprinkle with 1/4 cup sugar.
4. Bake in the preheated oven for 45 minutes until crust is brown. Cool on a wire rack.



BADDIE'S HOMESTYLE BACON WRAPPED DATES

INGREDIENTS

- 6 SLICES REDUCED-SODIUM BACON
- 12 EACHES MEDJOOOL DATES, PITTED
- 12 ALMONDS WHOLE SALTED ALMONDS

INSTRUCTIONS

1. Heat oven to 425°F. Place a wire rack over a baking sheet. Arrange the bacon slices, cut into thirds, evenly over the wire rack.
2. Bake 10 minutes, or until the bacon has rendered some of its fat but is still floppy. Remove from oven and let cool slightly or until easily handled.
3. Wrap each date in a piece of bacon, securing with a toothpick skewering all the way through both ends, through the bacon. Place them on the wire rack.
4. Bake 10 minutes or until bacon is a rich, orangey-red and firm. Remove from oven and let cool a few minutes before serving.

