

# Best Desserts for *Thanksgiving*

11 Sweet Recipes for the Fall



## The Best Desserts for Thanksgiving: 11 Sweet Recipes for the Fall

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### Letter from the Editors

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Dear Cooking Enthusiast:

Thanksgiving is a time to gather 'round the table with loved ones and enjoy the good things in life. Since one of the best things in life is dessert, we've decided to share some of our all-time favorite treats with you. The Thanksgiving desserts in this collection range from the traditional (pumpkin pie, anyone?) to some more unusual sweets (you have to try the pumpkin flan!), so no matter what you're craving this holiday season, you're sure to find something to satisfy your sweet tooth.

When you round out your Thanksgiving meal with one of these addictive desserts, your guests will leave the table with a lot to be thankful for. Whether you serve up a pie, a cake, a tart or something completely different, you're sure to be voted the "host with the most" because all of these recipes are incredibly delicious.

Possibly best of all, each of the Thanksgiving desserts in this collection is very easy to prepare. Why spend extra time in the kitchen this holiday season when you could be spending it with your loved ones? Try one of these simple, autumn-inspired desserts for Thanksgiving this year and be sure to let us know what you think!

For more delicious dessert recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy Thanksgiving!

Sincerely,

*The Editors of RecipeLion*

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## Pies for Thanksgiving

### Easy Pumpkin Pie



Instant pudding and canned pumpkin make this one of the easiest Thanksgiving desserts you'll find. If you don't have a ton of time to think about your post-meal holiday treats, make this Easy Pumpkin Pie. It's full of flavor but short on effort: a perfect dessert for a busy Thanksgiving day!

***Chilling Time: 4 hours***

#### ***Ingredients***

- 2 3.75-ounce packages vanilla instant pudding
- 1 1/3 cups milk
- 1 16-ounce can Libby's pumpkin
- 1 1/2 teaspoons pumpkin pie spice
- 4 cups whipped topping (9-ounce container)
- 1 baked 9-inch pie crust, cooled (store-bought is fine)

#### ***Instructions***

1. Add pudding mix to milk and beat with hand mixer on lowest speed just until blended; about 30 seconds.
2. Blend in pumpkin, spice and 2 cups of whipped topping.
3. Pour into pie shell.
4. Chill until set; at least 4 hours.
5. Garnish with remaining whipped topping.

## Secret Ingredient Sweet Potato Pie

By: [Campbell's Kitchen](#)



Make your sweet potato pie stand out this Thanksgiving by including a special ingredient: a can of tomato soup! Your family will wonder what makes this dessert so rich and flavorful but you don't have to tell them if you don't want to. This easy dessert recipe can stay your little secret.

***Preparation Time: 15 minutes***

***Baking Time: 1 hour***

***Cooling Time: 3 hours***

***Serves: 8***

### ***Ingredients***

- 3 large sweet potatoes, peeled and cut into cubes (about 3 cups)
- 1/4 cup heavy cream
- 1 can (10 3/4 ounces) Campbell's® Condensed Tomato Soup
- 1 cup packed brown sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 (9-inch) frozen pie crust

### ***Instructions***

1. Preheat the oven to 350 degrees F.

2. Place the potatoes into a 3-quart saucepan and add water to cover. Heat over medium-high heat to a boil. Reduce the heat to low. Cover and cook for 10 minutes or until the potatoes are tender. Drain the potatoes well in a colander.
3. Place the potatoes and heavy cream into a large bowl. Beat with an electric mixer on medium speed until the mixture is fluffy. Beat in the soup, brown sugar, eggs, vanilla extract, cinnamon and nutmeg. Pour the potato mixture into the pie crust and place onto a baking sheet.
4. Bake for 1 hour or until set. Let the pie cool in the pan on a wire rack for 3 hours.

*Time-Saving Tip:*

Substitute **1 3/4 cups** drained and mashed canned sweet potatoes for the fresh mashed sweet potatoes.

## Traditional Southern Pecan Pie



Pecan pie is a staple at many Thanksgiving tables and there's a good reason why. It's delicious! Try this beyond simple recipe for Traditional Southern Pecan Pie and you're sure to have a winning dessert on your hands. Everyone will be asking you for the recipe once they taste how good this pie is.

***Baking Time: 60 minutes***

### ***Ingredients***

- 1/4 cup melted butter
- 3 eggs, beaten
- 1/2 cup dark corn syrup
- 1 cup sugar
- 1 teaspoon vanilla
- 1 cup pecans
- 1 unbaked pie shell

### ***Instructions***

1. Mix all ingredients except pecans together, stirring thoroughly. Once well mixed, add pecans.
2. Pour mixture into unbaked pie shell. Bake at 350 degrees F until firm (about 45 to 60 minutes).



## Apple Blush Pie

By: [Gooseberry Patch: 101 Hearty Recipes](#)



This Apple Blush Pie recipe is perfect for autumn. Made with crushed pineapple, cinnamon candies and tapioca pudding, this unique recipe is one of the tastiest homemade apple pie recipes you'll find. If you're looking for a traditional Thanksgiving dessert with a bit of a twist, try this easy pie recipe this holiday season.

**Serves: 8**

**Cooking Time: 40 minutes**

### Ingredients

- 5 apples, peeled, cored and sliced
- 3/4 cup sugar
- 1 can (15.25-ounce) crushed pineapple
- 1/3 cup red cinnamon candies
- 2 tablespoons instant tapioca, uncooked
- 3 tablespoons butter, softened
- Two 9-inch pie crusts

### Instructions

1. Preheat oven to 425 degrees F.
2. In a bowl, combine apples, sugar, crushed pineapple, cinnamon candies, tapioca and butter.
3. Place one crust in a 9" pie plate; top with apple mixture.

4. Cut remaining crust into 1/2-inch strips; form a lattice pattern over filling.
5. Bake at 425 degrees F for 10 minutes.
6. Reduce temperature to 350 degrees F and bake an additional 30 minutes. Let cool.

## French Silk Chocolate Pie



Wow your dinner guests with this beautiful, rich and creamy dessert. It's a great way to finish off your Thanksgiving meal, but we'd eat this delicious pie pretty much any time of year. This incredibly addictive dessert serves 10 people so it's just the right size for a dinner party or family gathering.

***Serves: 10***

***Cooking Time: 11 minutes***

***Cooling Time: 2 hours***

### ***Ingredients***

- 1 refrigerated pie crust (from 15-oz. package)
- 3 ounces unsweetened chocolate, cut into pieces
- 1 cup butter, softened
- 1 cup sugar
- 1/2 teaspoon vanilla
- 4 pasteurized eggs or 1 cup refrigerated or frozen fat-free egg product, thawed
- 1/2 cup whipping cream, whipped, sweetened
- Chocolate curls, if desired

### ***Instructions***

1. Preheat oven to 450 degrees F.
2. Prepare pie crust as directed on package for one-crust baked shell using 9-inch pie pan. Bake for 9 to 11 minutes or until light golden brown. Cool 30 minutes or until completely cooled.
3. Melt chocolate in small saucepan over low heat; cool.

4. In small bowl beat butter until fluffy. Gradually add sugar, beating until light and fluffy.
5. Add cooled chocolate and vanilla; blend well. Add eggs 1 at a time, beating at high speed for 2 minutes after each addition. Beat until mixture is smooth and fluffy.
6. Pour into cooled baked shell. Refrigerate at least 2 hours before serving.
7. Top with whipped cream and chocolate curls (if desired). Store in refrigerator.

## Muffins and Cakes for Thanksgiving

### Easy Apple Cake

By: Mama J from [A Little Bit Country, A Little Bit Rock and Roll](#)



Apple cakes are a wonderful autumn dessert but what takes this one to the next level is the delicious browned butter cinnamon glaze on top. If looking at this picture doesn't make your mouth water, we don't know what will! Try this easy recipe for your next fall get-together and get ready for compliments from your guests.

***Cooking Time: 45 minutes***

#### ***Ingredients***

- 1 1/4 cups flour
- 1 1/4 cups sugar
- 1 teaspoon cinnamon
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 3/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 2 large granny smith apples, chopped (leave the skins on or take them off)
- 2 eggs, room temperature
- 1 cup chopped walnuts (optional)
- 1 teaspoon vanilla
- Browned Butter Cinnamon Glaze:
  - 2 tablespoons unsalted butter
  - 2 cups powdered sugar
  - 2 tablespoons to 3 of milk
  - 1 teaspoon cinnamon
  - 1 pinch of sea salt

### ***Instructions***

1. Preheat your oven to 350 degrees F and grease an 8 x 8-inch baking dish with cooking spray.
2. In a bowl, stir together the flour, sugar, cinnamon, baking soda, baking powder, salt and nutmeg with a whisk. (This is your "box" mix. Yes, this is what you're paying the big bucks for.)
3. In a small bowl, whisk together the two eggs. Add this to the dry ingredients along with the chopped apples, vanilla and walnuts.
4. Now stir, stir, stir. Keep stirring until all the flour/sugar mixture begins to look wet and well combined. Pour the cake batter into the prepared baking dish and bake for 45 minutes. Allow to cool on a wire rack.
5. For the glaze, melt the butter in a small sauce pan (do not use nonstick, you need to be able to see the butter change color.) Cook the butter for about a minute until brown particles form on the bottom of the pan. This can burn quickly, so once you see the brown specks form, remove it from the heat and pour it into your mixing bowl. Add the powdered sugar and cinnamon, then beat in about 2 tablespoons of milk. Add more milk until you have reached your desired consistency.

## Amazing Apple Squares

By: Victoria from [Easy Recipes With a Twist](#)



They look like brownies and taste like cake; these Amazing Apple Squares are the best of both worlds. If you're looking for an easy-to-share dessert to bake this fall, try out these seasonal squares. Made with cinnamon and four full cups of apples, these sweet treats taste like autumn in every bite.

***Cooking Time: 50 minutes***

### ***Ingredients***

- 2 eggs
- 1/2 cup vegetable oil
- 1 1/4 cups white sugar
- 1 teaspoon ground cinnamon (you can add more depending on your liking)
- 1/2 teaspoon salt
- 1 teaspoon natural vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 4 cups apples, peeled, cored and diced

### ***Instructions***

1. Preheat oven to 350 degrees F.
2. In a mixing bowl beat oil and eggs until creamy. Add sugar, vanilla and baking powder. Continue to beat together well.
3. Combine flour, salt, ground cinnamon and apples together in a bowl.
4. Mix well dry and wet ingredients. The batter will be very thick.

5. Spread batter into the 9 x 13 inch cake pan that has been covered with parchment paper.
6. Bake for 45-50 minutes or until toothpick inserted into the center comes out dry. Let the cake cool on a wire rack.
7. Once the cake is cool, remove the crust from edges and cut the cake to squares. Dust with Confectioners' sugar on top.



## Chocolate Pumpkin Muffins



Pumpkin desserts are a traditional seasonal favorite and this easy muffin recipe takes the classic to the next level. By adding chocolate chips to the moist pumpkin muffins you can create an irresistible treat that's great for breakfast or for a mid-day snack.

***Yields: 12***

***Cooking Time: 20 minutes***

### ***Ingredients***

- 1 1/2 cups all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup solid pack pumpkin (such as Libby's)
- 1/4 cup melted butter
- 1 egg
- 1 6-ounce package of semi-sweet chocolate chips
- 1/4 cup finely chopped nuts

### ***Instructions***

1. Preheat oven to 400 degrees F.
2. In large bowl combine flour, sugar, baking powder, cinnamon and salt. Make a well in the center of the mixture.

3. In a small bowl, combine milk, pumpkin, butter and egg. Add to well in flour mixture.
4. Add chocolate chips. Stir until dry mixture is moistened.
5. Spoon mixture into greased muffin cups, filling each 3/4 full.
6. Sprinkle 1 teaspoon of nuts over each muffin.
7. Bake for 18-20 minutes.
8. Cool 5 minutes. Remove from pans and completely cool on racks.

## Fruit Tart Recipes and More

### Rustic Plum Apple Tarts

By: Tess Gardner from [Slow Cooking Kitchen](#)



With a buttery crust and a perfect pairing of fruit inside, these old-fashioned tarts embody autumn dessert perfection. A beautiful presentation like this never hurts either when you're hosting Thanksgiving dinner, so try making these pretty and delicious tarts for dessert after your holiday feast.

#### *Ingredients*

- 1 1/4 cups all-purpose flour
- 1/8 teaspoon salt
- 1/3 cup vegetable shortening
- 4 tablespoons ice water
- 1 egg white, room temperature
- 3 ripe Gala apples, peeled, cored, diced
- 3 ripe plums, peeled, pits removed, diced
- 1 cup brown sugar
- 3 tablespoons butter
- 1 teaspoon ground cinnamon
- 1 tablespoon corn starch
- 1 tablespoon cold water

#### *Instructions*

1. Preheat oven to 375 degrees F. Line a baking sheet with parchment paper; set aside.
2. Combine butter, apples, plums, brown sugar, honey, and cinnamon in a large saucepan. Simmer over medium high heat for approximately 15 minutes, stirring occasionally. Place cornstarch and water in a measuring cup and whisk until well blended. Add to apple mixture and reduce heat to

medium low. Continue simmering for approximately 5-10 minutes, or until sauce has thickened. Remove from heat and allow to cool slightly.

3. In a medium mixing bowl, combine flour and salt; whisk until well blended. Cut in shortening using two knives or pastry blender. Gradually add water, one tablespoon at a time, until moist crumbles form.
4. Form pastry into a ball and cut into quarters. On a well-floured surface, roll out each quarter. Using a serrated knife, cut edges into straight lines, forming a square.
5. Scoop small quantities of apple mixture into center of pastry square and gently fold edges over the top, allowing the center to remain uncovered.
6. Place on cookie sheet and bake for approximately 40 minutes or until edges turn a light golden brown. Remove from oven and set on cooling rack for 15 minutes before serving. Enjoy!

## Shortcut Apple Strudel

By: [Campbell's Kitchen](#)



Old-fashioned, down-home flavor but without all the effort and work time in the kitchen? This simple apple strudel recipe is like a dream come true. Made with prepared puff pastry crust, this is an easy dessert that you can make if you're having guests over this holiday season. They'll think the whole thing was homemade: it's that good!

**Serves: 6**

**Preparation Time: 30 minutes**

**Cooking Time: 35 minutes**

### Ingredients

- 1 egg
- 1 tablespoon water
- 2 tablespoons granulated sugar
- 1 tablespoon all-purpose flour
- 1/4 teaspoon ground cinnamon
- 2 large Granny Smith apples, peeled, cored and thinly sliced
- 2 tablespoons raisins
- 1/2 of a 17.3-ounce package Pepperidge Farm® Puff Pastry Sheets (1 sheet), thawed
- Confectioners' sugar (optional)

### Instructions

1. Preheat the oven to 375 degrees F.
2. Beat the egg and water in a small bowl with a fork. Stir the granulated sugar, flour and cinnamon in a medium bowl. Add the apples and raisins and toss to coat.

3. Sprinkle additional flour on the work surface. Unfold the pastry sheet on the work surface. Roll the pastry sheet into a 16 x 12-inch rectangle. With the short side facing you, spoon the apple mixture onto the bottom half of the pastry sheet to within 1 inch of the edge. Roll up like a jelly roll. Place seam-side down onto a baking sheet. Tuck the ends under to seal. Brush the pastry with the egg mixture. Cut several slits in the top of the pastry.
4. Bake for 35 minutes or until the pastry is golden brown. Let the pastry cool on the baking sheet on a wire rack for 20 minutes. Sprinkle with the confectioners' sugar, if desired.

**Recipe Tips:**

- For best results, make sure to toss the apples and raisins until they're evenly coated with the flour mixture. The flour helps to thicken the juices released by the apples as they cook.
- For some nutty crunch, 1/4 cup sliced almonds may be added with the apples and raisins.
- For a Vanilla Sauce to serve with the strudel, stir 3/4 cup milk, 1/2 cup light cream, 1/3 cup sugar, 4 egg yolks, beaten and 1/2 vanilla bean in a 2-quart saucepan. Cook and stir over medium heat until the mixture boils and thickens. Remove the saucepan from the heat. Cover and refrigerate for 1 hour. Remove the vanilla bean. Any leftover sauce is delicious over fresh berries or ice cream.
- For Pear and Cranberry Strudel, you can substitute Bosc pears and dried cranberries for the apples and raisins in this recipe.

## Perfectly Portioned Pumpkin Flan

By: Jordan Sward, [RecipeLion Original Recipe](#)



Apple pie is an American favorite, and this dessert bar recipe turns the classic apple pie into delicious bars! What makes these Goopy Apple Pie Bars "goopy" is the delicious caramel sprinkled throughout the filling and drizzled on top. The warm apple and cinnamon filling is surrounded by flaky crust on top and bottom to create apple pie bars that are great when served warm, or even the next day. Your Thanksgiving or fall table will be that much sweeter with this great dessert bars recipe.

**Makes: 16 bars**

**Cooking Time: 35 minutes**

### **Ingredients**

- 8 ounces cream cheese, softened
- 1 cup butter
- 3 ¼ cups flour, divided
- 10 Granny Smith apples, peeled and sliced
- 1 ¼ cup sugar
- 1 teaspoon cinnamon
- ½ cup caramel candies or bits
- Caramel sauce

### **Instructions**

1. Preheat oven to 400 degrees F and spray a 15x10-inch baking pan with non-stick spray.
2. In a large bowl, beat cream cheese and butter together with a hand mixer. Gradually add 3 cups of flour and mix on low speed until just combined. Shape into two equal-sized balls of dough.

3. Lightly flour two 15x10-inch pieces of wax paper. Place one ball of dough on wax paper and use your palm to flatten a bit. Place the second lightly floured piece of wax paper over top the dough and use a rolling pin to roll the dough out to 15x10 inches. Discard the top piece of wax paper, flip the dough onto the prepared pan, and peel off the second piece of wax paper.
4. In a large bowl, combine apples, remaining 1/4 cup flour, sugar and cinnamon and stir to coat. Pour the apple mixture onto the dough and spread out evenly. Sprinkle caramel bits over the apples.
5. Repeat step 3 with the remaining ball of dough. Carefully flip the dough over the apples and discard the wax paper. Tuck the edges of the dough into the pan to create a seal and make small slits in the top of the dough to vent steam.
6. Bake for about 35 minutes or until golden brown. Let cool 15 minutes. Drizzle with caramel sauce and cut into bars.