



the best of

CRAZY FOR CRUST

10 dessert recipes for every occasion

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The Best of Crazy for Crust

10 recipes for every occasion!

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Introduction

Welcome! You're reading this because you signed up for my email list and for that I want to thank you. People come to my blog each day from so many various sources, but I know my faithful readers click through from email. So thank you so much!

I hope that you will enjoy this little snippet of some of my favorite Crazy for Crust recipes. All of these are tried and true favorites that we love so much. There is something from every occasion, no matter what your sweet tooth is begging for.

Thank you again for signing up for my email list. I'm so happy you're taking this journey with me. Enjoy!

Funfetti Goopy Bars

These bars have the top spot on my blog for a reason: they start with a cake mix and come together in minutes. Each time I've made them we've attacked the pan with a fork because we can't wait for them to cool!



- 1 standard box of yellow cake mix
- 1/2 cup butter, softened
- 1 egg
- 2/3 cup sprinkles, divided
- 1/2 cup (from a 14-ounce can) sweetened condensed milk
- 1 cup white chocolate chips

1. Preheat oven to 350°. Line a 9x9" pan with foil and spray liberally with cooking spray.
2. Add cake mix, butter, and egg to the bowl of an electric mixer fitted with a paddle attachment. Mix until a thick dough forms. Add 1/3 cup sprinkles and stir until incorporated. (You can use a hand mixer but it will take awhile...just keep mixing.)
3. Press about 2/3 of the dough into the bottom of the prepared pan. Sprinkle with white chocolate chips and remaining 1/3 cup sprinkles. Pour sweetened condensed milk over the top. Separate remaining dough into small balls and evenly space

over the top of the bars. Press down to flatten.

4. Bake bars for about 30 minutes, or until they just begin to brown. Cool completely before slicing, otherwise the mixture will be too goopy to cut. Optional: eat straight from pan with a fork.

Yield: 9-16 bars



Perfect Vanilla Cupcakes

It took me forever to find a cupcake recipe I loved that wasn't from a box, and these are them! The cupcake has the perfect amount of sweetness, especially when paired with the buttercream and optional whipped cream filling. These are the perfect birthday cupcake!

For the cupcakes:

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 stick unsalted butter, melted
1 cup sugar
3 large eggs
1 tablespoon vanilla bean paste
3/4 cup buttermilk

For the frosting:

2 sticks unsalted butter, softened
1/4 teaspoon salt
5 1/2 cups powdered sugar
1 tablespoon vanilla bean paste
1-2 tablespoons heavy whipping cream

For the filling (optional):

1/2 cup heavy whipping cream
2 tablespoons powdered sugar
1/2 teaspoon vanilla bean paste
1/2 teaspoon butter extract

1. Preheat oven to 350°. Line cupcake tins with liners (makes 12-15).
2. Whisk flour, baking powder, and salt in a medium bowl.
3. Add melted butter to a large bowl and mix in sugar with a hand mixer for 30 seconds until thick and yellow. Add eggs one at a time, beating after each addition. Beat in vanilla bean paste.
4. Add the flour mixture and buttermilk alternately, starting and ending with the flour. Don't over mix! Divide batter among liners, filling 2/3 full. Bake for 15-20 minutes until a toothpick comes out clean. Cool completely before frosting!
5. To make the filling: beat heavy cream and powdered sugar until stiff peaks form. Whisk in both extracts.
6. To make the frosting: Beat butter until creamy. Beat in salt and 1 cup of powdered sugar at a time until it's all added. Beat in vanilla bean paste and 1 tablespoon of heavy whipping cream. Add more cream as needed for desired consistency. If the frosting is too sweet, add another 1/4 teaspoon of salt.

7. To fill cupcakes: you can either fill a pastry bag fitted with a round tip and poke it into the center of the cupcake to fill, or you can carefully cut out a hole in the center and fill with a spoon.
8. Frost cupcakes by placing frosting in a pastry bag. I like the 1M tip, it gives pretty swirls. Add sprinkles for fun!

Yield: About 13 cupcakes



Tip:
Instead of
filling with the
whipped
cream, try
using fresh
fruit!

XL Bakery Style Chocolate Chip Cookies

Hands down, this is my favorite chocolate chip cookie recipe! It's the best with mini chocolate chips but you can add any kind of mix-ins you like. The secret is in starting with browned butter. Browned butter makes everything better!

- 1 cup butter
- 3/4 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 large eggs
- 1 tablespoon pure vanilla extract
- 1 teaspoon almond extract, optional
- 1 teaspoon baking soda
- 3 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1 1/2 cup mini chocolate chips

1. Melt butter in a saucepan over medium heat. Cook, stirring often, about 6 minutes, until it becomes brown in color. It will foam, reduce, then foam again. Once it's done cooking the foam is a light brown and it will dissipate after you remove it from the heat. Once it starts to brown, keep stirring so it doesn't burn. Let sit for about 5 minutes to cool.
2. Pour into an electric mixer fitted with paddle attachment. While still hot, add both sugars and mix on low until combined. Let sit to cool for a few minutes.
3. While butter mixture is cooling, combine flour, baking soda, and salt in a medium bowl. Stir and set aside.
4. Turn mixer (with butter mixture bowl attached) on low. Add eggs, one at a time, mixing completely. Mix in vanilla extract and almond extract (optional, but it adds great flavor). Add flour mixture to the wet ingredients and mix until combined. Stir in chocolate chips.



5. If dough is too runny/hot to scoop, chill for about 30 minutes. Scoop out 1/4 cup sized balls and place on a cookie sheet lined with parchment paper. You can put them close together, they're going to be chilled for awhile, but the dough is easier to scoop before. Chill for AT LEAST 3 hours or overnight. It must be COMPLETELY cold before you bake it for these to turn out properly.
6. Preheat oven to 350°. Line cookie sheets with parchment or silpat liners. Place cookies about 4 inches apart on your cookie sheets.
7. Bake for about 11-12 minutes. They will be golden on the outside and still doughy on the inside - perfect! Let cool for 5 minutes, and then remove from pans to cool completely.

Yield: 18 large cookies



No Bake Peanut Butter Twix Pie

Is there anything better than peanut butter and chocolate? Not in my world! This pie is no-bake and has a shortbread crust, a hefty layer of peanut butter, and a chocolate topping. It's like an old fashioned peanut butter Twix...in pie form!

- 2 cups of shortbread cookie crumbs
- 6 tablespoons unsalted butter, melted
- 8 ounces regular or low-fat cream cheese, room temperature
- 1 cup peanut butter
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 ounces semi-sweet chocolate
- 1 1/2 containers (8 ounces each) Cool Whip (fat-free, regular, or sugar-free)

1. Stir cookie crumbs and melted butter with a fork. Press into a 9" pie plate. Chill until ready to fill.
2. Beat cream cheese until smooth with a hand mixer. Mix in peanut butter, sugar, and vanilla extract. Fold in 1 container (8 ounces) Cool Whip. It will require some stirring, but stir carefully. Some lumps will remain. Pour filling into pie crust.
3. Melt semi-sweet chocolate in a microwave safe bowl in 30 second increments, stirring between each. They should melt and be smooth in about a minute. Stir in 1 cup of the remaining Cool Whip. Spread over top of pie.
4. Chill pie overnight (or at least 4 hours) before serving. Serve alone, or with more Cool Whip for garnish.

Yield: 10-12 servings



Tip:
This would also
be good with
some chocolate
ganache on
top!

Petite Vanilla Scones

Raise your hand if you're tempted by those little bitty scones whenever you go to your favorite coffee chain. I love them and my daughter inhales them. They're even better made at home!

For the scone

- 2 cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon kosher salt
- 6 tablespoons cold unsalted butter, diced
- 1 small box (3.4 ounces) instant vanilla pudding mix
- 1 vanilla bean, scraped (or 1 tablespoon vanilla bean paste)
- 1 large egg
- 1/2 cup plus 1 tablespoon heavy cream

For the frosting

- 2 tablespoons unsalted butter, softened
- 1 cup powdered sugar
- pinch of salt
- 1 tablespoon vanilla bean paste or extract
- 2-3 tablespoons cream



1. Preheat oven to 425°F. Line a baking sheet with parchment paper or a silpat.
2. Whisk together the flour, sugar, baking powder and salt in a large bowl. Add cold butter and cut it in using a pastry blender or two butter knives until it forms small crumbs. Stir in pudding mix. Make a well in the center of the mixture and add the vanilla, egg and 1/2 cup heavy cream. Stir gently with a fork until just incorporated. Bring the dough together with your hands.
3. Turn out dough onto a lightly floured surface. Form into two small rounds. Cut each round into 8 triangles and place each on the prepared baking sheet. Brush each triangle with a little of the remaining 1 tablespoon heavy cream. Bake for 8-10 minutes until just golden. Cool before frosting
4. To make the frosting: Beat butter and sugar with a hand mixer until crumbly. Add salt. Beat in vanilla and 2 tablespoons cream. Add more cream as needed for desired consistency. (I made mine thinner, so I could dip the scones in it.) Frost cooled scones with a knife or dip them upside down in the frosting. Let it harden, then serve. Yield: 16 scones.

Mini Crumb Apple Pies

I'm famous in my family for my crumb apple pie. It's my signature recipe. This is that recipe...in bite sized pie form!

For the Pies

- 2 pie crusts (from a refrigerated pack of 2)
- 5 medium Granny Smith Apples
- 3/4 cup sugar, divided
- 1/2 teaspoon cinnamon
- 1 cup flour
- 8 tablespoons unsalted butter, slightly softened
- pinch of salt

1. Preheat oven to 400°F. Spray 3 mini muffin tins (36 total cavities) with cooking spray, preferably the kind with flour. Otherwise, grease them with butter or shortening.
2. Unroll your pie crusts and use a 2.5" circle cutter to cut rounds of crust. A cookie cutter is perfect, but a glass or a jar lid will work too. Press one crust into the bottom of each muffin tin cavity. With re-rolling your dough, you will get 36. Chill until filling is ready.
3. Peel and slice apples to a small dice. Place one inch of water in the bottom of a pot. Add apples and cook, stirring occasionally, approximately 3-5 minutes after water boils. You want the apples semi-opaque but not mushy.
4. Stir 1/4 cup sugar and cinnamon in a small bowl. Set aside.
5. While apples are cooking, add 1/2 cup sugar, flour, salt, and butter to a large bowl. Using a fork or pastry cutter, cut the ingredients together until they form coarse crumbs, about the size of a pea.
6. Drain apples and divide among crusts, about 1 tablespoon each. Sprinkle 1/4 teaspoon of the cinnamon sugar mixture over the apples. Add your crumb mixture evenly on top of each, about 1 tablespoon per mini pie. Place muffin tins on a cookie sheet to avoid mess in the oven.
7. Bake for about 12 minutes, until the edges of the crust are browned. Cool at least 10 minutes in pan and remove carefully using a knife to help you lift out each pie.



Yield: 36 pies

Fudgy Oreo Stuffed Brownies

This is my absolute favorite brownie base recipe. I filled it with my favorite cookie - Oreos - but the base is perfect for any candy or cookie you love.

- 2 ounces unsweetened baking chocolate, coarsely chopped
- 2 ounces semi-sweet baking chocolate, coarsely chopped
- 3/4 cup unsalted butter
- 1 3/4 cups sugar
- 3 eggs
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 2 tablespoons unsweetened cocoa powder (I used Special Dark)
- 1 cup all-purpose flour
- 16 Oreos



1. Preheat oven to 350°F. Line a 9x9" pan with foil and spray with cooking spray.
2. Place the two baking chocolates and butter in a large, microwave safe bowl. Heat on HIGH power for 2-3 minutes, stirring every 30 seconds, until chocolate is smooth. Stir in sugar. Add eggs, vanilla, salt, and cocoa and stir well. Add flour and stir carefully.
3. Spread half of batter in prepared pan. Place Oreos evenly over the batter, and top with remaining batter. Bake about 33 minutes, until a toothpick 2 inches from the outside of the pan comes out clean. Let cool before cutting.

Yield: 9-16 brownies

Tip:
I love filling
the brownies
with peanut
butter cups too!
Or M&Ms. Or...

Mom's Banana Bread

My mom's banana bread is the best one I've ever eaten. It's just perfect in every way. My favorite part is the crunchy crusty exterior that comes from "sugaring" your loaf pan!

- 1 cup granulated sugar (plus more for the pan)
- 1/2 cup salted butter, softened (plus more for the pan)
- 2 medium tired bananas (brown spotted)
- 2 large eggs
- 7 tablespoons sour milk (or 1 teaspoon white vinegar + enough milk to make 7 tablespoons)
- 1 teaspoon baking soda
- 2 cups flour, spooned and leveled
- 1/2 cup chopped nuts (pecans or walnuts), optional

1. Preheat oven to 375°F. Grease a 9x5x3" loaf pan with butter and coat it with sugar. (You do this like you would grease and flour a pan. Grease it first, then add about 2 tablespoons sugar to the pan and move the pan side to side until the bottom and sides are coated with sugar. Do NOT substitute cooking spray for the butter. You can skip the sugaring and just use cooking spray, if you wish.)
2. Cream butter and sugar with a hand mixer. Set aside.
3. Add bananas, eggs, milk, and baking soda to a blender jar and blend until smooth.
4. Pour half the banana mixture into the butter mixture with 1 cup of flour. Mix with hand mixer until just incorporated, then add the remaining banana mixture and flour. Mix until just incorporated. Stir in nuts if using them. Pour into prepared pan.
5. Bake for 50-60 minutes until a toothpick comes out with just a few crumbs. The edges will be a dark brown and there will be a nice crack down the center.
6. Cool completely before removing loaf from pan, but you can cut slices from the pan after it's cooled for about 15-20 minutes.



Tip:
Make these into muffins instead of one big loaf! Makes about a dozen. Baking time will be less.

Oreo Peppermint Bark

This is my daughters recipe and her absolute favorite treat. Layers of white chocolate, milk chocolate, Oreos, and crushed candy canes make the perfect holiday dessert!

- 10 mini candy canes or 4-5 regular candy canes, crushed (about 1/2 cup)
 - 12 Oreos, chopped (about 1 cup)
 - 1 cup milk chocolate chips (or chocolate candy melts such as Candiquik)
 - 1 1/2 cups white chocolate chips (or white candy melts such as Candiquik)
 - Vegetable oil
1. Line a cookie sheet with wax paper.
 2. Add about 1 teaspoon vegetable oil and milk chocolate chips to a microwave safe bowl and heat in 30 second increments, stirring after each, until melted and smooth. Pour onto prepared cookie sheet and spread flat. Sprinkle with chopped Oreos. Chill for 10 minutes.
 3. Add about 1 teaspoon vegetable oil and white chocolate chips to a microwave safe bowl and heat on 50% power in 30 second increments, stirring after each, until melted and smooth. (I use 50% power for white chocolate because it's so temperamental!) Pour over Oreos and spread to the edges of the milk chocolate. Sprinkle with chopped candy canes. Chill until set, break into pieces and serve or package to give!
 4. I often have trouble melting white chocolate (and sometimes even milk chocolate). I add the vegetable oil to help it not seize. For even more foolproof melting, use a melting chocolate like Candiquik, almond bark, or Wilton candy melts.



Tip:
You're not
limited to
candy canes
for this bark.
Top it with
your favorite
candy!

Cookies 'n Mint Chip Ice Cream

We are huge fans of mint in our house. This ice cream is one of our favorites! I always make Easy Ice Cream - no machine needed. It's just too easy not to use this method!

- 10 Cool Mint Cream Oreos
- 1 tablespoon butter spread (or butter, softened)
- 1 can (14 ounces) fat-free sweetened condensed milk
- 1/2 teaspoon peppermint extract
- 16 ounces Cool Whip, thawed OR 2 cups cold heavy whipping cream
- Green food coloring

1. Pulse Oreos in a food processor until you get a fine crumb. Add butter and pulse until chunks form. Set aside.
2. Stir together sweetened condensed milk and peppermint extract in a large bowl. (I like to do this in a tupperware, so that it can go straight to the freezer without me having to wash anything!)
3. If using Cool Whip: fold in Cool Whip gently.
4. If using fresh cream: Beat the 2 cups of heavy whipping cream until stiff peaks form. Fold it into the sweetened condensed milk mixture.
5. Add 3-5 drops green food coloring, if desired, to get the green "mint" color you want.
6. Add the Oreo crumbs to the ice cream and gently fold them in. Don't mix too much or there won't be chunks of them to bite into.
7. Cover and freeze for at least 4 hours, but overnight is best. Enjoy!



Tip:
Easy ice cream
can be made in
so many
flavors with
the base recipe!

About the Author



Dorothy Kern is the founder, writer, photographer, and baker behind the popular dessert blog *Crazy for Crust*. She started blogging in 2010 to showcase her love of pie, but quickly realized she loved baking all sorts of desserts. Her blog evolved into what it is today: a baking site full of delicious desserts that are sometimes crazy, often have a crust, and are always served with a slice of life. Dorothy's creations have been featured by *The Huffington Post*, *Everyday with Rachael Ray* magazine, and *Woman's World* magazine. She lives in Northern California with her husband and daughter, and is rarely seen without her Kindle or her iPhone. Find her online at www.crazyforcrust.com.