



Fall recipes @ NW Home Collective



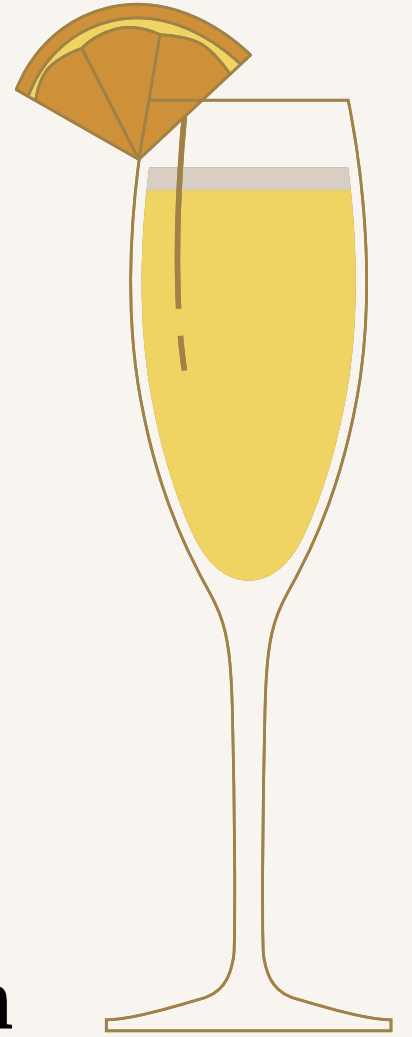


# Apple Cider Mimosas



## Ingredients

- 1/4 cup apple juice
- 2 tbsp. orange juice
- 1/2 cup champagne or more
- 1/4 tsp. cinnamon extract
- caramel dipping sauce
- nutmeg
- cinnamon stick & apple slice garnish



## Directions

1. Gently press the rim of the champagne flute into the caramel dipping sauce. Lightly sprinkle cinnamon on rim.
2. Add apple cider, orange juice, and cinnamon extract to flute and stir.
3. Pour in champagne until full
4. Add cinnamon stick and/or apple slice for garnish



# Mashed Sweet Potatoes



## Ingredients

- Organic sweet potatoes or yams (I actually lean towards yams, shhh)
- Brown Sugar
- Cinnamon
- Butter
- Sour Cream
- Powdered Sugar

## Directions

1. Peel and quarter potatoes
2. Boil potatoes for 20 minutes, until tender
3. Mash Potatoes (I love using my Cuisinart)
4. Mix in brown sugar, cinnamon, & melted butter to taste.
5. For Topping: Mix equal parts of sour cream and powdered sugar





# Grandpa's Homemade Noodles



## Ingredients

- (3) egg yolks
- (1) whole egg
- (3) tbsp. cold water
- (1) tsp. salt
- (2) cups sifted flour

## Directions

1. Stir and work in with hands (2) cups sifted flour
2. Divide dough into thirds and roll out each piece as thin as possible. Cut strips and let dry 30-60 minutes.
3. Boil until al dente, check at 5 minutes.
4. Add in your favorite cream or red sauce. (We love a homemade creamy chicken sauce.)



# Pumpkin Cheesecake



## Ingredients

- Graham Crackers
- Butter
- 2 pounds cream cheese, room temperature
- 1.5 cups sugar
- 4 eggs
- 1 cup sour cream
- 2 cups heavy cream
- Pure vanilla extract

## Directions

1. Crush Graham crackers & mix with butter, press into cheesecake spring pan. Bake crust at 300 for 15 minutes, until golden.
2. Mix cream cheese w/ sugar until fluffy. Add eggs, beat well. Add vanilla and sour cream.
3. Bake at 300 for one hour, top with more sour cream, and chill for 3 hours or overnight.





# Happy Thanksgiving

**SHAUNTE CRUSE**

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