



CINEMATIC CONFECTIONS

Indulge in Iconic Moments

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This apple pie is featured in the film
American Pie (1999)

APPLE PIE



Ingredients

- 8 small Granny Smith apples
- ½ cup unsalted butter
- 3 tbsp all-purpose flour
- ½ cup white sugar
- ½ cup packed brown sugar
- ¼ cup water
- 2 (9 inch) pie pastry, thawed

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C).
2. Peel and core apples, then thinly slice and set aside.
3. Melt butter in a saucepan over medium heat.
4. Add flour and stir to form a paste; cook for 1 to 2 minutes.
5. Add both sugars and water; bring to a boil.
6. Reduce the heat to low, simmer for 3 to 5 minutes.
7. Remove from the heat.
8. Press one pastry into the bottom and up the sides of a 9-inch pie pan.
9. Place sliced apples into the bottom crust, forming a mound.
10. Lattice Top: Cut second pastry into eight 1-inch strips.
 - Place half the strips parallel across the pie.
 - Weave the lattice. Fold back every other strip, place a new strip perpendicular, then unfold.
 - Repeat, alternating strips to create a woven pattern.
11. Cut excess dough around the rim. Press edges into the bottom crust and crimp.
12. Slowly and gently pour sugar-butter mixture over lattice crust, making sure it seeps over sliced apples. Brush some onto lattice, but make sure it doesn't run off the sides.
13. Bake in the preheated oven for 15 minutes. Reduce the temperature to 350 degrees F (175 degrees C) and continue baking until apples are soft, 35 to 45 minutes.



These beignets are featured in the film *The Princess and the Frog* (2009).

BEIGNETS



Ingredients

- 1 (.25 ounce) package active dry yeast
- 1 ½ cups warm water (110 degrees F/45 degrees C)
- 1 cup evaporated milk
- ½ cup white sugar
- 2 large eggs
- 1 tsp salt
- 7 cups all-purpose flour, divided
- ¼ cup shortening
- 1 quart vegetable oil for frying
- ¼ cup powder sugar

Instructions

1. Dissolve yeast in warm water. Pour into a large bowl and stir in evaporated milk, white sugar, eggs, and salt. Add 4 cups flour and beat until smooth.
2. Mix in shortening. Mix in remaining 3 cups flour. Cover and refrigerate for at least 2 hours, or up to 24 hours.
3. Roll dough out on floured surface to 1/8-inch thick. Cut into 2 1/2-inch squares.
4. Heat oil in a deep pot to 360 degrees F (180 degrees C). Fry beignets in batches until browned and puffed. (If beignets sink and do not pop up, oil is not hot enough.) Remove from oil with a slotted spoon and drain on paper towels.
5. Shake confectioners' sugar over hot beignets. Serve immediately. Enjoy!



This cheesecake is featured in the TV show *Friends*.

CHEESECAKE



Ingredients

- 1 $\frac{3}{4}$ cups Graham Cracker Crumbs
- 1 $\frac{1}{4}$ cups white sugar, divided
- $\frac{1}{3}$ cup butter, melted
- 3 (8 ounce) packages Philadelphia Cream Cheese, softened
- 1 cup Sour Cream
- 2 tsp vanilla extract
- 3 large eggs
- Berries of your choice for topping

Instructions

1. Preheat the oven to 350 degrees F (180 degrees C).
2. Combine graham crumbs, $\frac{1}{4}$ cup sugar, and butter in a large bowl.
3. Press crumbs into bottom of 9-inch springform pan.
4. Beat cream cheese and remaining 1 cup sugar in large bowl with an electric mixer until blended; beat in sour cream and vanilla extract.
5. Beat in eggs, one at a time, on low speed, beating until just blended after each addition.
6. Pour mixture over crust.
7. Bake in the preheated oven until the center is almost set, 60 to 70 minutes. Run a knife around the rim of the pan to loosen cake; cool before removing rim. Refrigerate cheesecake for 4 hours.
8. Top with berries before serving.



This cherry pie was featured in the TV show *Twin Peaks*.

CHERRY PIE



Ingredients

- 2 (9 inch) pie crust
- 4 tbsp quick-cooking tapioca
- $\frac{1}{8}$ tsp salt
- 1 cup white sugar
- 4 cups pitted cherries
- $\frac{1}{4}$ tsp almond extract
- $\frac{1}{2}$ tsp vanilla extract
- 1 $\frac{1}{2}$ tablespoons butter

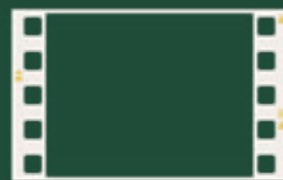
Instructions

1. Preheat oven to 400 degrees F (205 degrees C). Place bottom crust in pie pan. Set top crust aside, covered.
2. In a large mixing bowl combine tapioca, salt, sugar, cherries, and extracts. Let stand 15 minutes.
3. Pour cherry mixture into bottom crust and dot with butter.
4. Lattice Top: Cut second pastry into eight 1-inch strips.
 - Place half the strips parallel across the pie.
 - Weave the lattice. Fold back every other strip, place a new strip perpendicular, then unfold.
 - Repeat, alternating strips to create a woven pattern.
5. Cut excess dough around the rim. Press edges into the bottom crust and crimp.
6. Place pie on a foil-lined cookie sheet, in case of drips!
7. Bake for 50 minutes in the preheated oven, until golden brown.
8. Let cool for several hours before slicing.



This chocolate cake was featured in the film *Matilda* (1996).

CHOCOLATE CAKE



Ingredients

Cake Ingredients

- 2 cups white sugar
- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 tsp vanilla extract
- 1 cup boiling water

Icing Ingredients

- 2 $\frac{3}{4}$ cups powder sugar
- 6 tbsp unsweetened cocoa powder
- 6 tbsp unsalted butter
- 5 tbsp evaporated milk
- 1 tsp vanilla extract

Instructions

Cake Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round baking pans.
2. Stir sugar, flour, cocoa, baking powder, baking soda, and salt together in a large bowl.
3. Add eggs, milk, oil and vanilla; mix for 2 minutes on medium speed with an electric mixer.
4. Stir in the boiling water. The batter will be thin.
5. Pour evenly into the prepared pans.
6. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 to 35 minutes. Cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.

Icing Instructions

7. Sift confectioners' sugar and cocoa powder into a medium bowl.
8. Beat butter in a large bowl with an electric mixer until smooth and fluffy. Gradually beat in sugar mixture alternately with evaporated milk until well combined; blend in vanilla
9. Beat mixture on high speed until light and fluffy. Adjust consistency with more milk or sugar, if desired.



This chocolate pie was featured in the film *The Help* (2011).

CHOCOLATE PIE



Ingredients

- 1 ½ cups white sugar
- 3 large egg yolks, beaten
- ½ cup unsweetened cocoa powder
- 3 tbsp cornstarch
- ½ tsp salt
- 3 cups milk
- 1 tablespoon butter
- 1 ½ tsp vanilla extract
- 1 (9-inch) pie crust, baked
- 1 cup whipped topping (optional)

Instructions

1. Beat sugar and egg yolks together in a large bowl until creamy.
2. Mix in cocoa powder, cornstarch, and salt until well blended.
3. Gently stir in milk.
4. Pour mixture into a large, heavy-bottomed saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until boiling and thickened enough to coat the back of a metal spoon, 5 to 7 minutes.
5. Remove from heat; stir in butter and vanilla extract. Set aside to cool slightly.
6. Pour mixture into prepared pastry shell; chill pie in the refrigerator until set, 2 to 4 hours.
7. Optional: Garnish with whipped topping. Enjoy!



This pear & mint sorbet was featured in the film *The Princess Diaries* (2001).

PEAR & MINT SORBET



Ingredients

- 3 cups diced pears in heavy syrup
- 1 cup pear juice
- 1 cup sugar
- ½ cup water
- 1 tbs lemon juice
- 5-10 fresh mint leaves

Instructions

1. Prepare the churn by freezing it ahead of time for at least 24 hours.
2. In a large pot over medium heat, combine the diced pears, pear juice, lemon juice, sugar, and water. Heat the mixture until the sugar has dissolved and the pears have started to soften. Then, stir in the mint leaves.
3. Use a mashing tool to mash the pears into smaller pieces. For an enhanced flavor, you have the option to use an immersion blender to blend the mixture into smaller chunks.
4. Strain the juices through the sieve and use a spoon to press all the juices and a little bit of pulp through. Make sure to scrape the bottom of the sieve for any additional pulp.
5. Transfer the liquid to the fridge and chill for 3-4 hours, or until completely cold.
6. Pour the cold liquid into the ice cream churn. Churn on low speed for 15-20 minutes, allowing the ice crystals to slowly build up. The sorbet will begin to thicken and resemble soft serve.
7. Spoon the soft sorbet into a large, sealable container and freeze for 8-10 hours, or until fully set.
8. When ready to serve, scoop into rochers and top each serving with a sprig of fresh mint.



These red velvet cupcakes were featured in the TV show *Sex and the City*.

RED VELVET CUPCAKES



Ingredients

- 2 ½ cups flour
- ½ cup unsweetened cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- 2 cups sugar
- 1 cup butter, softened
- 4 large eggs
- 1 cup sour cream
- ½ cup milk
- 1 (1 ounce) bottle Red Food Color
- 2 tsp Pure Vanilla Extract
- 1 (8 ounce) package cream cheese, softened
- ¼ cup butter, softened
- 2 tbsp sour cream
- 2 tsp Pure Vanilla Extract
- 2 cups powder sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line 30 muffin cups with paper liners
2. Make cake: Mix together flour, cocoa powder, baking soda, and salt in a medium bowl; set aside.
3. Beat sugar and butter in a large bowl with an electric mixer on medium speed until light and fluffy, about 5 minutes. Beat in eggs, one at a time.
4. Mix in sour cream, milk, food color, and vanilla.
5. Gradually beat in flour mixture on low speed until just blended; do not over-beat. Spoon batter into the prepared muffin cups, filling each 2/3 full.
6. Bake in the preheated oven until a toothpick inserted into a cupcake comes out clean, about 20 minutes. Cool in the pans on a wire rack for 5 minutes. Remove cupcakes from the pans; cool completely.
7. While cupcakes are cooling, make frosting: Beat cream cheese, butter, sour cream, and vanilla extract in a large bowl until light and fluffy. Gradually beat in confectioners' sugar until smooth.
8. Spread or pipe frosting onto cooled cupcakes

