

Fall Flavors Reimagined

Wednesday, November 19, 2025

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Kristyn Slick

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Apple Pie Tiramisu

For the apple filling:

3 medium apples (Honeycrisp or Gala), peeled, cored, and diced
2 tbsp butter
2 tbsp brown sugar
1 tsp cinnamon
¼ tsp nutmeg
1 tsp vanilla extract
1 tbsp lemon juice

For the mascarpone cream:

8 oz mascarpone cheese, softened
1 cup heavy cream

⅓ cup powdered sugar

1 tsp vanilla extract

½ tsp cinnamon

For layering:

1 package ladyfingers (about 24)

¾ cup apple cider (or spiced apple juice)

Optional: 2 tbsp caramel sauce for drizzle

Optional: crushed graham crackers or pie crust crumbs for topping

Instructions

In a skillet, melt butter over medium heat. Add diced apples, brown sugar, cinnamon, nutmeg, and lemon juice. Sauté until tender and syrupy, about 8–10 minutes. Stir in vanilla and let cool.

In a bowl, beat heavy cream, powdered sugar, vanilla, and cinnamon until soft peaks form. Gently fold in mascarpone until smooth and fluffy.

Quickly dip each ladyfinger into apple cider (don't soak). Layer half of them in a square dish (8x8 works well). Spread half the mascarpone cream on top. Spoon half the apple mixture over the cream. Repeat layers.

Cover and refrigerate at least 4 hours (overnight for best flavor). Drizzle with caramel and sprinkle crushed graham crackers or pie crust crumbs on top before serving.

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Dulce de Leche Pumpkin Pie

For the crust:

1 9-inch unbaked pie crust
(store-bought or homemade)

For the filling:

$\frac{3}{4}$ cup dulce de leche (plus more for
drizzling)

1 (15 oz) can pure pumpkin purée

3 large eggs

$\frac{1}{2}$ cup heavy cream

$\frac{1}{4}$ cup brown sugar

1 tsp vanilla extract

1 $\frac{1}{2}$ tsp cinnamon

$\frac{1}{2}$ tsp ginger

$\frac{1}{4}$ tsp nutmeg

$\frac{1}{4}$ tsp salt

Optional toppings:

Whipped cream

Extra dulce de leche drizzle

Crushed pecans or toffee bits

Instructions

Set the oven to 375°F. Place the pie crust in a 9-inch pie pan, crimp edges, and chill while preparing the filling.

In a large bowl, whisk together pumpkin, eggs, brown sugar, vanilla, and spices. Add heavy cream and whisk until smooth.

Warm the dulce de leche slightly (microwave 15–20 seconds), then whisk it into the pumpkin mixture until evenly blended.

Pour filling into the prepared crust. Bake for 45–55 minutes, or until the center is mostly set with a slight jiggle. (If the crust browns too quickly, cover edges with foil.) Cool completely: Let cool at room temperature for at least 2 hours, then refrigerate until ready to serve.

Top with whipped cream and a drizzle of dulce de leche. Add a sprinkle of crushed pecans or toffee for crunch.

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