

■ Fridays with KGD Lifestyle Interiors

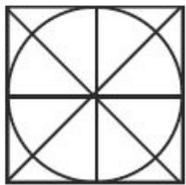


Thanksgiving is a time for gratitude, family gatherings, and, of course, indulging in delicious food. While the turkey may take center stage, it's the desserts that often steal the show. From classic pumpkin pie to innovative treats, Thanksgiving desserts bring the perfect sweet ending to a hearty meal. In this blog post, we're exploring some of our favorite Thanksgiving desserts that are sure to satisfy your sweet tooth and leave your guests asking for seconds.

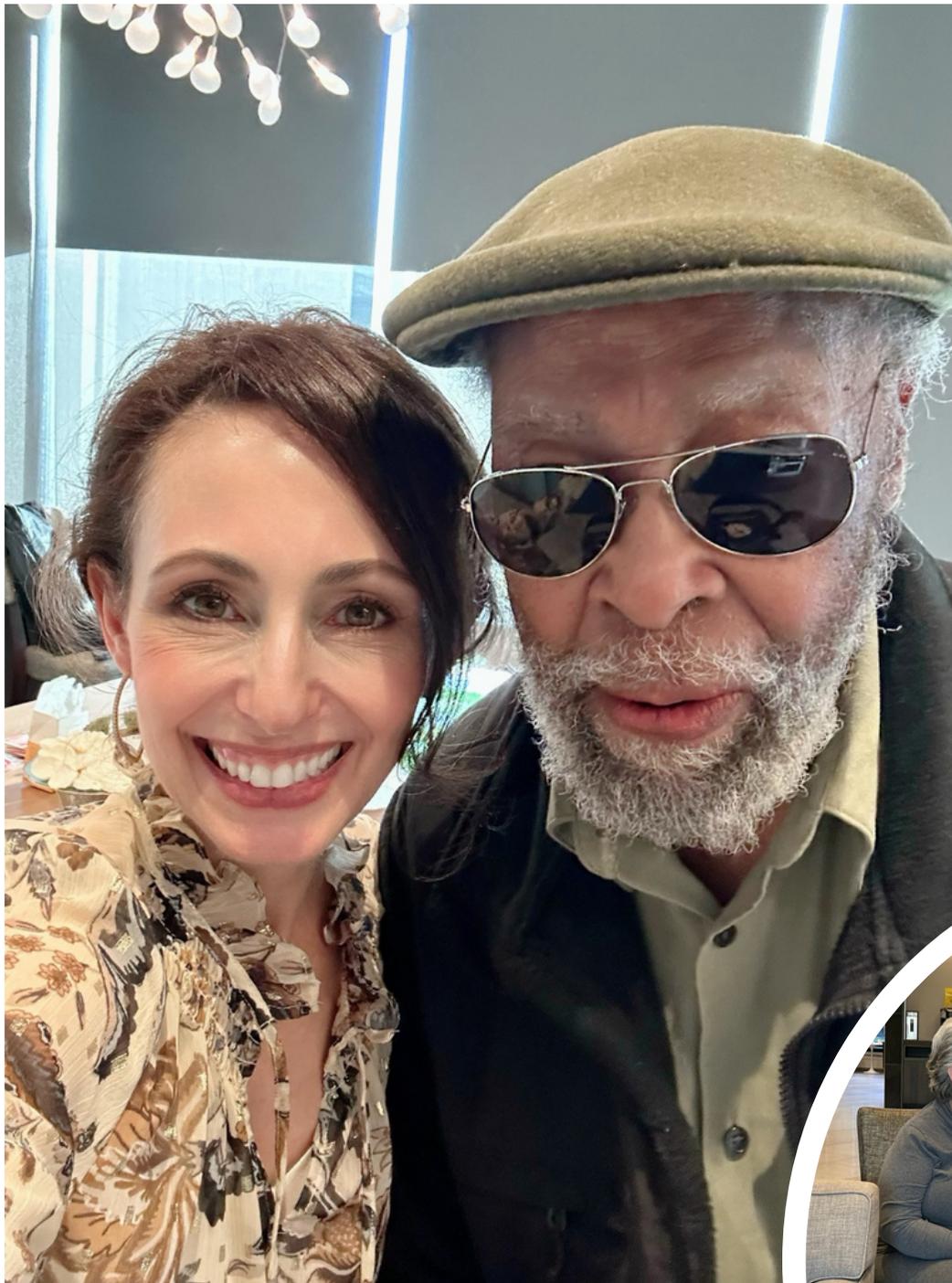
Most importantly, KGD's commitment to fostering community extended to spreading the joy of Thanksgiving by hosting a special afternoon tea for the senior residents of The Leggett. This heartwarming event provided an opportunity for us to come together with the seniors in our community, share our favorite Thanksgiving desserts, and create lasting memories of gratitude and togetherness. It was a small way to express our appreciation for their wisdom, experience, and the important role they've played in our community, and we were honored to help make this Thanksgiving season even more special for them.

Tina Delia, NCIDQ
Director of Lifestyle Interiors
"Fridays with KGD Lifestyle Interiors" Editor

♡ Tina Delia



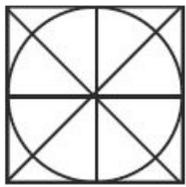
KGD's Season of Giving



On a charming Tuesday afternoon, the KGD Lifestyle Interiors Studio gathered to host a heartwarming afternoon tea for the beloved senior residents of The Leggett, a Housing Opportunities Commission (HOC) community managed by Habitat America. The event took place in the elegant community lounge, adorned with delicate floral arrangements and a welcoming atmosphere.

The ambiance was filled with joy, creating an inviting space for everyone to relax and enjoy the festivities. The tables were adorned with vintage style teacups and tiered trays displaying an array of delectable treats inspired by Thanksgiving.



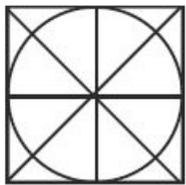


A Magical Afternoon



Our Thanksgiving afternoon tea celebration for the senior members of The Leggett was nothing short of magical. As we approach the season of gratitude and reflection, it's a wonderful time to consider the invaluable contributions and wisdom our seniors bring to our lives. This Thanksgiving let's come together as a community to express our gratitude and give back to those who have paved the way for us.





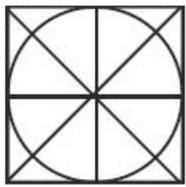
Celebrating Community



The highlight of the afternoon was undoubtedly the sweet residents. As the afternoon drew to a close, guests left with smiles on their faces and a sense of fulfillment. The event was not only a culinary delight but also a celebration of community, fostering a sense of belonging and creating lasting memories for the senior residents of The Leggett.

The afternoon tea also proved to be a resounding success, leaving a lingering warmth that will be cherished by KGD and The Leggett community for years to come.





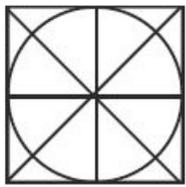
Sweet Residents



As we reflect on this Thanksgiving afternoon tea event, we are overwhelmed with gratitude for the compassion and community spirit that radiated throughout the day. It is a testament to the strength and unity of the residents of The Leggett community, and I was personally proud to have served such a caring group of individuals.

On the following pages, we invite you to embark on a culinary journey with our Thanksgiving dessert recipe blog to create your own cherished memories around the table. We've gathered easy-to-follow recipes that strike the right balance between traditional favorites and a modern twist.



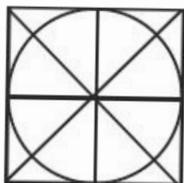


■ Pumpkin Swirl Cheesecake Bars

Pumpkin swirl cheesecake bars are a delightful autumn dessert that combines the creamy richness of cheesecake with the warm, earthy flavors of pumpkin. These bars feature a graham cracker crust that provides a sweet and slightly crunchy base, while the luscious cheesecake filling is infused with pumpkin puree and warming spices. The pumpkin swirl adds a beautiful marbled effect, creating a visually appealing treat. These bars are the perfect way to celebrate the fall season, offering a harmonious blend of comforting flavors that make them a popular choice for holiday gatherings and cozy evenings.



[Find Browned Butter Blondie's full recipe here.](#)



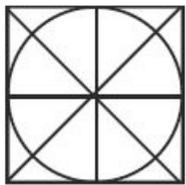
■ Apple Pie Cinnamon Rolls



Apple pie cinnamon rolls are a delectable twist on two classic favorites. These sweet treats combine the warmth of cinnamon and the comforting taste of apple pie filling, all rolled into a soft, fluffy dough. The cinnamon-infused swirls are complemented by the tender, spiced apple pieces, and they're topped with a drizzle of creamy glaze, making them a delightful dessert or breakfast option that captures the essence of autumn in every bite. Whether enjoyed on a crisp morning or as a sweet indulgence after dinner, these rolls are sure to satisfy your cravings for a cozy, homemade treat.



[Find Cafe Delites' full recipe here.](#)

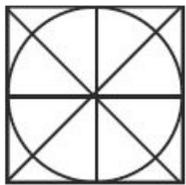


White Chocolate Cranberry Tart

This festive white chocolate cranberry tart is so incredibly smooth and creamy, you're going to be in heaven. Its decadent filling is delicious with no baking required. It might look like a lot of work, but this tart is deceptively simple and takes less than 30 minutes to prepare. How can you resist that offer? On top of that this tart is raw, dairy-free, refined sugar-free and gluten-free. The crust is made with oats, almonds, coconut oil, and maple syrup.



[Find Delight Fuel's full recipe here.](#)



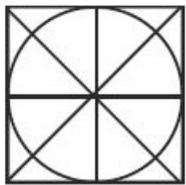
Coconut Pecan Cookies



Coconut pecan cookies are a delightful treat that combine the rich, nutty flavor of pecans with the tropical sweetness of shredded coconut. These cookies feature a buttery and slightly chewy base, which provides the perfect canvas for the toasted pecans and sweet coconut flakes. The combination of these ingredients creates a harmonious blend of textures and tastes, making coconut pecan cookies a favorite among those who appreciate the irresistible contrast of crunchy nuts and tender coconut in each bite. Whether enjoyed with a glass of milk or as a standalone snack, these cookies offer a delightful balance of flavors and a satisfying, homemade feel.



[Find Taste of Home's full recipe here.](#)



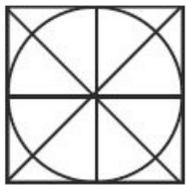
■ Nia's Chess Pie



Chess pie is a classic Southern dessert that boasts a simple yet indulgent combination of ingredients. Characterized by its rich, custard-like filling, chess pie is made from butter, sugar, eggs, and a touch of buttermilk. This delectable pie has become a beloved staple at Southern gatherings and is often enjoyed with a dollop of whipped cream or a dusting of powdered sugar. Its timeless recipe and sweet, buttery flavor make chess pie a delightful treat for those with a penchant for traditional Southern desserts.



[Find Pear Tree Kitchen's full recipe here.](#)



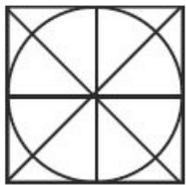
■ Apple Crisp Cheesecake



Apple crisp cheesecake bread is a delectable fusion of two beloved desserts: cheesecake and apple crisp, all in the form of a moist and flavorful bread. This delightful creation begins with a spiced apple-infused bread base that is both moist and slightly dense, imparting the comforting essence of apple crisp. To elevate the experience, a layer of rich, creamy cheesecake filling is swirled into the bread, creating a harmonious blend of sweet and tangy flavors. Finally, a streusel topping, reminiscent of traditional apple crisp, crowns the bread, adding a delightful crunchy texture and a burst of cinnamon and brown sugar. Apple crisp cheesecake bread is a delightful twist on classic desserts, making it a cozy and flavorful treat, perfect for breakfast, snacking, or dessert.



[Find OMG Chocolate Desserts' full recipe here.](#)

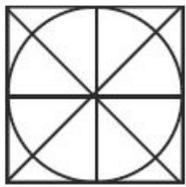


Afsana's Authentic Flan

If you're a sweet custard fan, this recipe will quickly become your new favorite dessert because it's authentic, family-friendly, and great for gatherings. Flan is a creamy dessert with roots in Spanish cuisine. Its hallmark is a smooth, caramelized sugar topping that transforms into a rich golden syrup when inverted onto a plate. The velvety custard base is made from a mixture of eggs, milk, and sugar, creating a luscious texture that melts in the mouth. Flan is often flavored with vanilla, and variations may include subtle hints of citrus or a touch of cinnamon. Served chilled and garnished, flan is a timeless and indulgent treat enjoyed around the world.



[Find The Novice Chef's full recipe here.](#)



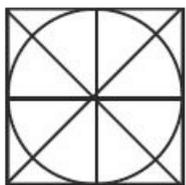
■ Salted Caramel Apple Pudding Cake



As the creator of this sumptuous dessert states, “This salted caramel apple pudding cake is the decadent, delicious dessert of your dreams. Warm, rich and soaked in caramel, what more could you want? If you’re a fan of sticky toffee pudding or its South African cousin, Malva pudding, you’re going to be obsessed with this baked pudding recipe. The apples add wonderful texture and the salted caramel sauce soaks into the pudding, creating a syrupy, rich dessert that is impossible to resist.”



[Find Simply Delicious' full recipe here.](#)



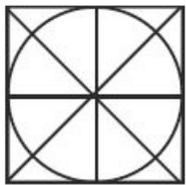
■ Pumpkin Roulade



The classic pumpkin log, also known as a pumpkin roll or roulade, is a beloved autumn dessert that was always a staple in my household during the fall season. It's made by baking a thin and moist pumpkin sponge cake, which is then rolled up while still warm with a delectable cream cheese filling. The cake is flavored with the warm spices of cinnamon and nutmeg, and the creamy filling adds a delightful contrast in texture. The finished pumpkin log is dusted with powdered sugar and makes for a visually pleasing and scrumptious dessert that's perfect for holiday gatherings or as a sweet treat on a crisp, fall day.



[Find Mom Loves Baking's full recipe here.](#)



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