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"Best" Apple Pie

4 cups apples, sliced
1/2 cup butter, melted
2/3 cup sugar
2 Tbs flour
3/4 tsp cinnamon, ground
1/4 tsp nutmeg, ground
1 9 inch pie shell, unbaked

topping
1/2 cup flour
1/4 cup brown sugar
1/4 cup butter
1/2 cup pecans, chopped-optional

The best Apple Pie that you will ever eat. The secret is soaking the apples in the melted butter. Serve warm to get the best rich butter flavor. Pour melted butter over sliced apples and soak a few minutes. Combine sugar, flour, and spices. Remove apples from butter (reserve any that is left and use in topping) Coat apples with sugar mixture, pour into pastry shell. Combine topping ingredients and crumble over apples. Bake at ^ for 40 to 45 minutes, or until brown and apples are tender. Serve warm with a scoop of vanilla ice cream. Serves: 6 to 8 Source: Best of the Best from Virginia, Selected Recipes from Virginia's Favorite cookbooks, this one from Holiday Treats. From Dolly to Joni's Kitchen.
100% PLEASURE'S PUMPKIN PIE

3/4 cup Brown sugar, packed
1 1/2 Tbs Granulated sugar
3/4 tsp Cinnamon
1/2 tsp Ginger
1/2 tsp Nutmeg
1/4 tsp Allspice
2 cup Pumpkin
1 1/4 cup Evaporated skim milk
3/4 cup Egg whites, whipped
2 1/2 tsp Vanilla

Preheat oven at 375. Make pie crust. In a mixing bowl, combine sugars, cinnamon, ginger, nutmeg, and allspice. In another mixing bowl, combine pumpkin, milk, egg whites, and vanilla. Mix dry ingredients with wet ingredients just until moistened. Pour into prepared pie pan. Bake for 50 to 60 minutes, or until crust is nicely browned and the filling is set in the center when jiggled.  by 100% Pleasure   10 servings
Acorn Pie

3 Egg whites, beaten stiff
1 tsp Baking powder
1 cup Sugar
1 tsp Vanilla
20 Crackers
(coarsely broken)
1/2 cup Pecans, chopped

Beat egg whites until stiff; add baking powder and beat more. Add sugar and vanilla; beat again. Fold in crackers and pecans. Put in buttered pie plate and bake at 300 degrees for 30 minutes. Let cool and top with Cool Whip and chopped pecans.

Serves 6
**ALL-AMERICAN APPLE PIE**

1/4 cup Packed light brown sugar  
1/4 cup Granulated sugar  
1 Tbs All-purpose flour  
1 tsp Lemon zest, grated  
1/4 tsp Ground cinnamon  
1/4 tsp Ground nutmeg  
6 med Apple, prepared as directed  
1 cup Raisins  
1 Pie crust (9 inch)  
1 lg Egg, beaten  
1 tsp Granulated sugar

Recipe by: Healthy Meals in Minutes  
Preparation Time: 1:00

1. Preheat oven to 425 F. Spray a 9-inch deep-dish pie plate with vegetable cooking spray.

In a large bowl, combine brown sugar, granulated sugar, flour, lemon zest, cinnamon, and nutmeg. Mix well. Peel, core, and thinly slice apples. Add apples to sugar mixture; stir until coated. Stir in raisins. Spoon into prepared plate.

Place piecrust on top of filling. Trim edges, pressing against edge of pan. Using a sharp knife, cut steam vents in piecrust. To glaze, lightly brush piecrust with beaten egg. Sprinkle with sugar.

Bake until piecrust is golden brown, about 35 to 40 minutes. Place on a wire rack and cool for 30 minutes. Serve warm.
Almond Macaroon Cherry Pie

FOR THE PIE
1 Pie shell, 9 inch, unbaked
21 oz Cherry pie filling
1/2 tsp Cinnamon
1/8 tsp Salt (optional)
1 tsp Lemon juice

FOR THE TOPPING
1 cup Coconut
1/2 cup Almonds, sliced
1/4 cup Sugar
1/8 tsp Salt (optional)
1/4 cup Milk
1 Tbs Butter, melted
1/4 tsp Almond extract
1 Egg, beaten

Preheat oven to 400F. Roll out pie pastry and place in inch pie pan. In large bowl, combine pie filling, cinnamon, salt and lemon juice. Mix lightly. Spoon into crust-lined pie pan. Bake 20 minutes. Meanwhile, combine all topping ingredients in medium bowl and mix until blended. Remove pie from oven after 20 minutes, spread topping evenly over surface, and return pie to oven. Bake an additional 15 to 30 minutes, or until crust and topping are golden brown.

Serves 6
Almond-Topped Pear Pie

3 Tbs cornstarch  
1/4 tsp ginger, ground  
1/8 tsp salt  
1/2 cup dark corn syrup, karo  
2 Tbs butter or regular margarine  
1 tsp lemon juice  
1/2 tsp lemon rind, grated  
1 unbaked 9-inch pie shell  
4 pears; medium, *

Almond Topping
1 cup unbleached flour  
1/2 cup brown sugar, firmly packed  
1/4 tsp ginger, ground  
1/2 cup butter or regular margarine  
1/2 cup almonds, coarsely chopped

* The pears should be pared and thinly sliced. There should be about 4

Combine the cornstarch, ginger and salt in a large bowl. Add the corn syrup, melted butter, lemon juice and lemon rind, stirring until smooth. Add the pears and toss until well coated with the corn syrup mixture. Arrange the mixture into the unbaked pie shell. Prepare the Almond Topping and sprinkle over the pears. Bake in a preheated 400 degree F. oven for 15 minutes, then reduce the heat to 350 degrees F. and bake an additional 30 minutes or until the topping and crust are golden brown. Cool on a wire rack. ALMOND TOPPING: Combine the flour, brown sugar, and ginger in a bowl. Cut in the butter, using a pastry blender, until crumbly. Stir in the almonds.

Serves 6
Amish Shoo-Fly Two Pies

2 unbaked pie crusts **
crumb mixture-
2 cup flour
3/4 cup brown sugar
1/3 cup lard
1/2 tsp nutmeg (opt)
1 tsp cinnamon (opt)
syrup mixture-
1 cup molasses
1/2 cup brown sugar
2 eggs
1 cup hot water
1 tsp baking soda ***

Source: From Heart to Hearth Cook Book.; A collection of Amish Recipes and Folklore. ** Makes two pies ***

Dissolved in hot water. Mix the crumb ingredients together thoroughly in a bowl until crumbs form. In a separate bowl, mix syrup ingredients thoroughly. Pour half of the syrup mixture into unbaked pie crust. Then add half of the crumb mixture; repeat with the other pie plate. Bake at 400 degrees for 10 minutes. Then reduce heat to 350 degrees and continue baking for 50 minutes more. Cool. Makes two pies.
AN EARLY APPLE TART

4 Apples
4 Pears
1 cup Water
1 Tbs Sugar
2 Tbs Flour
1/2 cup Chopped dried figs
1/2 cup Raisins
1 tsp Cinnamon
3/4 cup Sugar
1 Tbs Lemon juice
1/2 tsp Nutmeg
1/2 tsp Ginger
1/4 tsp Saffron
A little red wine or rum
1 1/2 lb (9") flaky pastry

"Peel and core the apples and pears and slice them thinly. Put the cores and skins in a saucepan with the water and a little sugar. Leave to boil until reduced by about a third. Meanwhile, make the pastry. "Toss the fresh fruit in a bowl with the flour, then add the sugar and the dried fruits and dates, steeped with the lemon juice and spices in a little red wine or rum. Roll out the pastry and line a 9-inch pie dish with it, reserving enough for the lid. Fill the pie with the mixed fruit and strain over [the filling] the juice from the cores and skins. Cover with the pastry lid and bake at 350f for about 30 minutes."

Serves 9
Angel Pie

shell
3 egg whites
1/2 tsp baking powder
1/8 tsp salt
1 tsp vanilla
1/2 tsp vinegar
1/2 tsp water
filling
4 egg yolks
1/2 cup sugar
1/2 cup water
1 Tbs flour
1 lemon, juice and rind

Combine using high speed, vanilla, vinegar, water with egg whites, baking powder, and salt. When egg whites are stiff, add 1 c sugar a tbsp at a time. Place in deep buttered 10" pie plate. Bake 275F one hour. Cool in oven with door open. Prepare filling in double boiler. Stir and cook filling until it is thick. Cool when pie and filling are cool, whip 1 c heavy sweet cream. Fold in 1/2 t vanilla. Place layer of cream in pie/ - then filling - more cream - chill - add chocolate shavings.

Serves 6
Ann's Chocolate Pie

crust:
1 cup butter (not margarine)
4 Tbs sugar
2 cup flour

filling:
6 oz chocolate chips
1/4 cup corn syrup
1/4 cup water
1/2 cup sugar
1/4 cup water
1 egg white
1 tsp vanilla
1 tsp lemon juice
1 cup whipping cream

CRUST: Mix butter and together and add flour. Mix until crumbly (about 3 mins on med). Pat 2/3 of mixture into pie pan or spring pan and put remainder into a small pan. Heat both at 350 for about 15 mins (or until light brown). Stir the small pan amount once during cooking time to create crumbs. Once done put in refrigerator to cool completely. FILLING: Melt choc in corn syrup and 1/4 cup of water. (Can be done over low heat or in the microwave 4 mins on med.) Stir to incorporate and put in refrigerator to cool completely. Combine sugar, the other 1/4 cup of water, egg white, vanilla, and lemon juice. Beat on high speed until peaks form (this takes a long time about 20 minutes with my mixer). In a separate bowl beat the whipping cream until thick. Fold cream and half of the chocolate mixture into the egg white mix. Spoon into shell. Drizzle other half of the chocolate over filling and cut throughout with knife. Sprinkle crumbs over top and cool until firm (about two hours). This is my all time favorite pie, it is rich but sooo fabulous. (It can be made in a pie shell but I have best results in a spring release pan) Posted by Ann Morin, A.MORIN4 on Genie
APPLE CUSTARD PIE

1 stick melted butter
1 cup sugar
1 1/2 Tbs flour
1 tsp apple pie spice or cinnamon
1 pie crust, unbaked
2 cups chopped apples
2 eggs, slightly beaten

Mix dry ingredients. Mix with melted butter. Add 2 eggs. Pour into unbaked pie shell and add chopped apples. Bake at 375 degrees for 30 to minutes.

Serves 4
**Apple Pie Brown**

**FILLING:**
6 Granny Smith apples, peeled cored & s (6 to 8)
1 cup sugar
1/2 cup brown sugar
2 Tbs cinnamon
1/4 cup cornstarch
1/2 cup lemon juice

**CRUST:**
2 cups all-purpose flour
1 pinch salt
2/3 cup butter
1 cup sharp Cheddar cheese, grated

FILLING: Mix all ingredients and let stand while making crust. CRUST: Mix flour, salt and shortening until crumbly. Add Cheddar and 6 tablespoons water mixing thoroughly between each. Mix until ball is formed. Should be moist, not sticky. Roll 1/2 dough out on floured board and line 9 inch deep pie dish. Pour in filling. Roll out 2nd half and top pie. Trim and crimp edges. Prick top with knife. Bake at 375 degrees for 25 minutes. For golden crust, brush with 1 egg, beaten with a tablespoon of water.

**Serves 4**
APPLE BAKLAVA

6 Golden delicious apples
6 Granny smith apples
2 Tbs Unsalted butter
6 Tbs Sugar
1/2 tsp Cinnamon

nut mixture
2 1/2 cup Walnuts, chopped
1/2 cup Sugar
1/2 tsp Lemon peel, grated
1/2 tsp Cinnamon
24 Phyllo dough
1/2 cup Unsalted butter, melted
2 Tbs Plain dried bread crumbs
2 Tbs Honey

Recipe by: Ladies Home Journal, March 1992. Apples give a distinctive twist to this traditional Greek dessert. Sautéing them first to let the water evaporate ensures a crisp crust. Peel and slice apples. Melt butter in Dutch oven over high heat. Add apples, sugar and cinnamon, lower heat to medium, cook, stirring occasionally, until apples are tender and juices are evaporated, 15 to 20 minutes. Cool. Nut Mixture: Combine all ingredients in small bowl. Preheat oven to 400F. Trim phyllo sheets to fit size of pan used. Cover with towel. Brush 13x9-inch metal baking pan with butter. Place 1 phyllo sheet in pan and brush with some of the melted butter (keep remaining phyllo covered). Layer 5 more phyllo sheets on top, brushing each with butter. Spread 2 cups nut mixture on top and repeat layering with 6 more phyllo sheets and butter. Spread apple mixture on top; repeat layering with 6 more phyllo sheets and butter. Sprinkle remaining nut mixture on top; sprinkle with bread crumbs and layer with the 6 remaining phyllo sheets and butter. With sharp knife, cut lengthwise through pastry and filling into 1/2 inch-wide strips, then cut diagonally at 2-inch intervals to make diamonds. Bake 35 to 40 minutes or until golden. Drizzle honey on top and bake 5 minutes more. Cool in pan on wire rack. Serve warm or at room temperature with whipped or ice cream.
APPLE BLUEBERRY CRUMBLE PIE

Pastry
2/3 cup Flour
1/3 cup Butter, cubed
1/3 cup Cream cheese, in pieces
1 Tbs Sugar, granulated

Filling:
4 Apples, large, peeled, core
1 1/2 cup Blueberries, fresh
1/2 cup Sugar, granulated
1/3 cup Flour
1 tsp Cinnamon
1 Tbs Breadcrumbs, dry

Crumble:
1 cup Flour
1/2 cup Sugar, brown, packed
1/2 cup Butter, cubed
1/2 tsp Cinnamon

For pastry, place flour, butter, cream cheese and sugar in bowl of food processor; process 15-20 seconds or till dough forms soft ball on blade. Gather into a ball; flatten into disk, if necessary, wrap and chill till firm enough to roll. On lightly floured surface, roll out dough to 1/4” thickness. Line 9” pie plate with dough. Trim edges. Chill while preparing filling. For filling: toss apples and blueberries in bowl with sugar and cinnamon till evenly coated. Sprinkle breadcrumbs over bottom of pie shell; fill with fruit mixture, mounded in centre. For crumble; combine flour, brown sugar, butter and cinnamon in food processor. Pat crumble mixture evenly over filling. Bake in 400F oven about 45 minutes or till apples are tender and juices are bubbling, shielding with foil if necessary.
**APPLE CHEDDAR PIE**

2 1/3 cup All-purpose flour  
1/2 cup Enriched Corn Meal (Aunt Jemima or Quaker)  
1 tsp Salt (optional)  
1/3 cup Margarine or butter, plus...  
2 Tbs Margarine or butter  
1/3 cup Vegetable shortening  
6 oz Shredded cheddar cheese  
1/2 cup Ice water  
8 cup Peeled, sliced apples (about 8 medium apples)  
2/3 cup Sugar  
3/4 tsp Cinnamon

Combine 2 cups flour, corn meal and salt. Cut in 1/3 cup margarine and shortening until mixture resembles coarse crumbs. Stir in cheese. Add water, 1 tablespoon at a time, stirring lightly until mixture forms a ball. Divide dough into 2 parts, 1 slightly larger; shape each to form ball. Wrap securely in plastic wrap or wax paper; chill about 30 minutes. Roll large ball on lightly floured surface to form 11-inch circle. Fit loosely into 9-inch pie plate; trim. Roll remaining dough to form 12-inch square. Cut into 12 x 3/4-inch strips.*

Heat oven to 400 F. Combine remaining 1/3 cup flour, apples, sugar and cinnamon; spoon into crust. Dot with remaining 2 tablespoons margarine. Weave strips atop filling to make a lattice crust. Trim even with outer rim of pie plate. Fold lower crust over strips; seal and flute. Bake 30 to 35 minutes or until crust is light golden brown, shielding edges with aluminum foil if necessary. Cool slightly.

*NOTE: To make a double crust pie, roll remaining dough to form 10-inch circle instead of cutting strips. Prepare filling as directed. Place top crust over filling; trim. Turn edges under; flute. Cut slits in top crust to allow steam to escape.

NUTRITIONAL ANALYSIS per serving: * calories 551 * carbohydrates 67 g * protein 10 g * fat 27 g * calcium 170 mg * sodium 260 mg * cholesterol 20 mg * dietary fiber 3 g

Serves 8
Apple Chess Pie

1 Unbaked pie shell  
1 cup Sugar  
1 Stick of margarine  
1 Tbs Flour  
2 Eggs  
1 1/2 cup Chopped apples  
1/4 tsp Cinnamon

Cream sugar, margarine, flour, and eggs. Fold in chopped apples and cinnamon. Pour into an 8 inch unbaked pie shell and bake 10 min. at 400 degrees then 40 minutes at 325 degrees.
APPLE CRANBERRY PIE

Double Crust Pie Crust
3/4 cup Sugar
1/4 cup Corn starch
1 tsp Cinnamon
5 cup Peeled apple slices
2 cup Cranberries, fresh or frozen
1/3 cup Corn syrup, light or dark
1 Tbs Butter or margarine
Milk
Sugar

Prepare pie crusts for filled two-crust pie using 9-inch pan. Heat oven to F. In a large bowl, stir sugar, corn starch and cinnamon until well mixed. In another large bowl, mix apples, cranberries and corn syrup. Add fruit to sugar mixture. Mix to combine. Spoon into pie crust-lined pan. Dot with butter. Top with second crust; flute. Cut four 4-inch slashes in center of crust forming a criss-cross design. Peel back center points and press lightly in crust to hod and form 8 petals. Brush crust with milk; sprinkle with sugar. Bake at 450F for 10 minutes. Reduce temperature to F; continue baking 40 to 45 minutes or until golden brown. Cool completely on wire rack. Store in refrigerator.

Serves 8
Apple Crisp Low-Calorie

6 Baking apples
1/2 cup Water
2 tsp Vanilla extract
3/4 cup Flour, all-purpose
2 Tbs Brown sugar replacement
1 Or granulated fructose
1 tsp Cinnamon
1/4 cup Margarine

Wash, peel and slice apples. Place on bottom of 8 inch square baking dish, and add water and vanilla. Combine flour, sugar replacement, cinnamon and margarine in bowl or food processor. Work with pastry wire or steel blade into crumbs. Sprinkle crumbs evenly over top of apple slices. Bake at 375F for 30-35 minutes.

Serves 9
APPLE CRUMBLE PIE

1 Prepared pie shell
1/4 cup Unsalted butter
4 cup Green apples, thinly sliced
(peeled before slicing)
1/2 cup Sugar
2 Tbs Lemon juice
1/8 tsp Ground mace
1/2 Tbs Cornstarch
1 cup Cookie crumbs
1/4 cup Melted butter
2 Tbs Brown sugar

PREHEAT OVEN TO 400F. Melt the butter in a medium skillet over medium heat on top of the stove. Add the apples, cover and cook for 5 minutes. Remove the cover and add the sugar, juice, mace and cornstarch. Cook another minute, stirring, remove from the heat and set aside. Meanwhile, place prepared pie shell in the oven and bake for 10 minutes. While the pie shell is baking, combine cookie crumbs, melted butter and sugar and mix well. Remove pie shell from the oven and add the cooked apple mixture. Sprinkle the cookie crumble over the apples and replace in the oven for another 20 minutes. Cool the pie to room temperature before serving.
**Apple Delight Pie**

2 cups Apples, cooked (or more for larger pies)
Sugar, to taste
Allspice, to taste
1 cup Self rising flour, unsifted
1 cup Sugar
1/2 cup Margarine, not softened

Pour cooked apples, sweetened and spiced to taste, in pie dish. Mix together by hand the flour, sugar and margarine, leaving mixture chunky. Sprinkle over pie. Bake at 350~ until golden brown.

*Serves 8*
Apple Meringue Tart

1/2 cup Sugar
1/4 cup Water
3 Apples, (about 1 lb.)
1 Deep-dish 9" pie shell
-prebaked
3 Egg whites, at room temp
pinch Cream of tartar
1 tsp Vanilla
1/2 oz Almonds, freshly ground
-(about 2 1/2 tbsp.)

Pour the sugar and water into a wide pot or skillet, put on medium heat, cover, and bring to a simmer. Meanwhile, peel the apples, cut into eighths lengthwise, and core. Add the apples to the boiling syrup, re-cover, and cook until the fruit is soft but not mushy, about 5 to 7 minutes. Once or twice during the cooking, carefully turn the apples, using two wooden spoons to prevent breaking them. With a slotted spoon, lift the cooked apples onto paper towels; let them drain thoroughly. If the pot is too large to pour from easily later on, transfer the syrup to a smaller pot. When the apples have cooled, arrange them in the bottom of the prebaked pie shell.

Preheat the oven to 325.

Place the reserved syrup on medium heat and bring to the boiling point while beating the egg whites sprinkled with cream of tartar. When the whites are quite firm and the syrup has boiled for about 5 minutes, pour the syrup has boiled for about 5 minutes, pour the syrup over the beaten whites while continuing to beat at medium speed. Then add the vanilla and beat at high speed until the meringue is completely cool. Carefully fold in the ground almonds.

Spoon the beaten whites over the apples and use a rubber spatula to smooth them into a topping that reaches all the way to the crust rim. If desired, slash through the meringue in a few places to allow the apples to show through. Place in the oven for 15 to 20 minutes, or until the meringue is a nice golden color. Remove and cool.
Apple Pear Pie

1 can Pears, sliced 1 lb. 13 oz
5 lg Apples, Cortland
-(or other baking apple)
1/3 cup Sugar
2 Tbs Flour
1 tsp Cinnamon

Topping
1 cup Flour
1 cup Brown Sugar
8 Tbs Butter
1 cup Nuts, Chopped

This is the second recipe I'll post tonight--promised it to AH earlier tonight. My mother found this recipe 35 or so years ago in a magazine and it has become a family favorite. For years she only made it at Thanksgiving until I took over the baking reigns in the family; now she makes it more often especially when my brother, Lewis, is going to be in Combine all ingredients and turn into an unbaked pie shell.

Topping: Combine and sprinkle over filling.
Bake 350 degrees for 45 minutes or until apples are soft.
Cool to room temperature and serve.
**Apple Pearadise Pie** *

1 pk Stouffer’s escalloped apples
10 oz frozen strawberries, defrost drained
2 cup shredded coconut
1/4 cup margarine, melted
1 lb can pear halves, cut in thirds
1 cup whipped cream

Prepare apples according to package directions; cool. Combine apples and strawberries. Combine coconut and margarine; press firmly into ungreased 9" pie plate. Bake at 300~ for 20-30 minutes or until lightly browned. Cool. Arrange pears on coconut crust. Spoon apple mixture evenly over all; top with whipped topping. Chill for 2 hours or overnight. VARIATIONS: Instead or strawberries, substitute 1 cup of canned whole cranberry sauce OR 10 oz package of frozen, defrosted and drained raspberries. Stouffer's pamphlet.

*Serves 8*
APPLE PECAN PIE

CRUST
2 1/2 cup Flour, sifted
1/2 cup Sugar
2 Eggs
1 tsp Baking powder
2 tsp Vanilla extract
1 cup Butter

FILLING
2 cup Apples, thinly sliced
1/2 cup Brown sugar
1/4 cup Dark molasses
3 Tbs Brandy (cognac)
3 Eggs
1 cup Pecans, chopped
1/4 cup Butter
1/4 cup Light corn syrup
2 Tbs Lemon juice
1/4 tsp Nutmeg

Crust: Sift four & baking powder together. Make a well in center and in it put the sugar, vanilla and eggs. Mix in some of the flour from the sides to form a paste. Cut the butter into small pieces and put around the top of the paste. Cover with the rest of the flour and knead all ingredients until the dough is smooth. Divide the dough into two balls and refrigerate, covered until dough is cool and firm enough to handle. Roll out as usual and line the bottom of a 10-inch pie plate. Filling: Cream the butter and sugar until smooth. Add the eggs, one at a time. Stir in the molasses, corn syrup, brandy and lemon juice. Add the apples and pecans and mix thoroughly. *Pour into a pastry lined 10-inch pie plate. Sprinkle with nutmeg over all. Top with a lattice crust and bake at 350 until crust is golden brown and filling is bubbly - about 35-45 minutes. Serve warm, topped with vanilla ice cream or whipped cream. *You can cover the bottom with grated cheese, if desired.

Serves 8
Apple Pie - European Sour Cream

CRUST:
2/3 cup Butter
1/4 cup Pure maple syrup
1/2 cup Cream cheese
1 Egg
1 Tbs Orange rind
1 tsp Vanilla
2 1/4 cup Unbleached flour
1/2 tsp Baking powder

FILLING:
2 lb Green apples

TOPPING:
1/2 cup Sour cream
1/4 cup Pure maple syrup
2 Tbs Lemon juice
1/4 tsp Nutmeg

For the crust, blend together butter, maple syrup, cream cheese, egg, orange rind and vanilla. Add flour and baking powder. Roll out crust on a floured surface with a floured rolling pin. This dough is soft. Roll to /3-inch thickness. Fit or pat the dough into 7-inch pie plate. Cut apples into 1/8-inch slices and arrange in a circular pattern on dough in pie plate. Refrigerate 1/2 hour. Combine sour cream, maple syrup and lemon juice. Spoon over chilled apples. Sprinkle nutmeg on top. Bake at 350 degrees for 30 minutes.

Serves 6
**Apple Pie in the Bag**

1. Pie shell, unbaked
2. lg Apples
3. 1/2 cup Sugar
4. 2 Tbs Flour
5. 1/2 tsp Nutmeg
6. 1 d Cinnamon topping
7. 1/2 cup Sugar
8. 1/2 cup Flour
9. 1/4 cup Butter

Recipe by: Personal Files

Peel and quarter 4 large apples. Combine 1/2 cup sugar, 2 tablespoons flour, 1/2 teaspoon nutmeg and a dash of cinnamon and stir into apples. Put apple mixture into shell. Stir together the topping ingredients and put over apples. Place pie in a brown paper bag and close bag opening with paper clips (metal ones, not plastic). Place bag on cookie sheet. Bake in 425 degree oven 1 hour. Split bag and cool.
APPLE PIE WITH CHEDDAR CHEESE CRUST

FILLING
1 1/2 cup Sugar
1/4 cup Cornstarch
2/3 cup Apple juice
2/3 cup Port wine
2 Tbs Butter, or margarine
1 Lemon peel, grated
8 med Cooking apples, peeled and
- sliced (abt 7 - 8 cups)

CHEDDAR CRUST
2 cup Flour, sifted
1 tsp Salt
2/3 cup Shortening
3/4 cup Sharp cheddar cheese
- shredded
5 1/2 Tbs Water

For the filling, combine sugar and cornstarch in lg saucepan. Stir in apple juice, port, butter and lemon peel. Cook over medium heat until mixture boils. Add apples and cook gently until barely tender.

To make Cheddar Cheese crust, mix flour, salt and shortening with pastry blender until mixture resembles coarse meal. Stir in cheese. Add water gradually and mix lightly with fork to form dough. Divide pastry in halves and roll out one half to fit 9-in. pie pan. Roll second half of pastry and cut into 10 (1/2 in.) strips. Spoon filling into pastry-lined pan. Weave pastry strips across filling to make lattice top. Bake at 375 deg. 30 to 45 min. or until done. Serve warm.

Serves 7
APRICOT PIE

2 cup dried apricots
3/4 cup sugar
2 eggs
2 Tbs cream
1/4 cup butter

Wash apricots. Cover with water. Simmer 40 minutes, or until tender and water is evaporated. Beat until smooth. Cool. Cream butter and sugar. Add well-beaten egg yolks, cream, and apricots. Fold in stiffly beaten egg whites. Pour into baked pastry shell. Bake in moderate oven (400 F) until firm. If desired, dried peaches, prunes, or apples may be substituted for apricots.

Serves 6
Baked Key Lime Pie

1 can sweetened condensed milk
4 egg yolks
1/3 cup bottled key lime, (1/3 to 1/2)
1 unbaked 9" graham cracker pie
whipped cream for garnish

This is mighty tasty and quite easy to make: Pre-heat oven to 325`F. In a medium-sized bowl, mix together sweetened cond. milk and egg yolks until well-blended. Slowly stir in the lime juice (for more tart flavor, use 1/2 cup juice), stirring gently just until blended. Pour into pie crust and bake for 10 minutes. Allow to cool at room temperature, then chill before serving. Top with whip cream, if desired...I think it's best with the whipped cream. Note: This recipe leaves room in the crust for whipped cream. If more filling is desired, increase the filling proportions by 1/2.

Serves 2
Flaky pie dough for a
-1crust pie bove
Filling:
2 1/2 cup Milk
2/3 cup Sugar
1 pinch Salt
1/3 cup Cornstarch
3 lg Eggs
4 Tbs Unsalted butter, softened
2 tsp Vanilla extract
2 lg Bananas, sliced
Topping:
1 cup Heavy cream
2 Tbs Sugar
1 tsp Vanilla extract
Prepare and bake the crust.
Recipe by: BAKERS' DOZEN (NICK MALGIERI) SHOW #1A16 To make the filling, combine 2 cups milk, sugar and salt in a nonreactive saucepan; whisk once to mix and bring to a boil over low heat. Place remaining 1/2 cup milk in a mixing bowl and whisk in cornstarch, then eggs. Return milk and sugar mixture to a boil over low heat then whisk about a third of it into the egg mixture. Return milk and sugar mixture to a boil once more and whisk in the egg mixture, whisking constantly until the filling thickens and comes to a boil. Allow to boil, whisking constantly, for about 30 seconds. Remove from heat, whisk in butter and vanilla; pour into a nonreactive bowl. Press plastic wrap against the surface of the filling and chill until it is approximately 75 degrees. Fold the bananas into the cooled filling and spread it evenly in the cooled crust. To finish the pie, whip the cream with the sugar and vanilla until it holds a firm peak. Use a hand mixer on medium speed or a heavy-duty mixer fitted with the whisk. Spread the cream over the filling, making sure it touches the edges of the crust all around. COCONUT CREAM PIE: For the 2/3 cup sugar in the filling substitute 1/3 cup sugar. Substitute 1/2 cup coconut cream, such as Coco Lopez, for the 1/2 cup milk with which the cornstarch is mixed. After the filling has cooled, fold in 1/2 cup toasted sweetened coconut. After covering the pie with the whipped cream, (you may add up to 1/4 cup coconut cream to the cream before whipping it to replace the sugar) sprinkle the whipped cream with 1/2 cup toasted sweetened coconut. (To toast coconut, place it
on a jelly roll pan on the middle rack of a preheated 325 degree oven for about 15 minutes. Stir often so that the coconut colors evenly to a light golden brown.) Yield: one 9-inch pie
BANANA MALLOW PIE

2 cup vanilla wafer crumbs
1/3 cup butter, melted
1 package vanilla pie filling, (3 1/8 oz)
1 3/4 cup milk
1 1/2 cup mini-marshmallows
1 cup cool whip
2 bananas

Combine vanilla wafers and melted butter. Press into 9" pie plate. Bake at 375F for 8 minutes. 2) Prepare vanilla pudding using 1 3/4 cups of milk; cover surface with transparent wrap and chill. Fold in marshmallows and whipped topping. 3) Slice bananas into crust. Pour filling over bananas. Chill several hours or overnight. Serve.

Serves 8
**BANANA SPLIT PIE**

2 pk Graham crackers
1 Stick of margarine, melted
1/2 cup Sugar

**Filling**
2 pk Cream cheese (8 oz.)
2 cup Confectioner's sugar
4 Bananas, sliced
1 can Crushed pineapple (12 oz.)
Drain well
1 ct Cool Whip (6 oz.)
2 oz Cherries

Press crackers into crumbs. Add margarine and sugar. Mix by hand; press into a 9 inch pie pan. Bake at 425 degrees for 5 minutes. Cool. You can also buy a prepared graham cracker pie shell if you like. Filling: Blend cream cheese with confectioner's sugar. Spread over crust. Slice bananas over cream cheese. Spread pineapple over bananas. Add Cool Whip and top with cherries. Refrigerate until you are ready to serve.
**Berry Chocolate Pie**

1 pie crust, baked empty  
1 cup milk chocolate chips  
3 Tbs milk  
1 tsp vanilla extract  
1 package frozen sliced strawberries, in syrup (thawed)  
1 package (8 oz for regular crust, 12 oz for deep dish) whipped topping, (not lite) thawed

In medium microwave safe bowl, combine chocolate chips and milk. Microwave on MEDIUM (50% power) 1 1/2 minutes stirring every 30 seconds. Stir until chocolate is completely melted and smooth. Stir in vanilla. Pour chocolate into baked pie crust. Refrigerate at least 2 hours. Before serving, stir together strawberries and whipped topping in medium bow. Spread over chocolate layer. Garnish with chocolate nonpareils (optional).

*Serves 8*
**Bill Clinton's Lemon Chess Pie**

1 Unbaked 9-inch pie shell  
2 cups Sugar  
1/2 cup Butter or margarine  
5 Eggs  
1 cup Milk  
1 Tbs Flour  
1 Tbs Cornmeal  
1/4 cup Fresh lemon juice  
Rind of 3 lemons, grated

Cream sugar and butter; add eggs and milk. Beat well. Then add flour, cornmeal, lemon juice and lemon rind. Stir until thoroughly incorporated. Pour mixture into pie shell; bake at 350 degrees until done, 35 to 40 minutes.

Recipe for Bill Clinton's favorite pie, as reported by Liza Ashley in her book "Thirty years at the Mansion."

**Serves 8**

**Recipe Source**

Source: Bill Clinton's Favorite Pie
BLACK FOREST PIE

1 Baked pastry shell
4 oz Unsweetened baking chocolate
14 oz Sweetened CONDENSED milk
1 tsp Almond extract
1 1/2 cup Whipping cream, whipped
21 oz Can cherry pie filling
Toasted almonds (optional)

> In a heavy saucepan, over medium-low heat, melt chocolate with sweetened condensed milk. Remove from heat; stir in extract. Pour into large bowl; cool or chill thoroughly. Beat until smooth. Fold in whipped cream. Pour into prepared pastry shell. Chill 4 hours or until set. Serve with pie filling. Garnish with almonds if desired. Refrigerate leftovers.

Serves 6
**Blue Hubbard And Maple Pie**

**Crust**
1 1 1/4 cup All-Purpose Flour  
1 tsp Kosher Salt  
1 tsp Sugar  
4 Tbs Unsalted Butter, Cold, cut in small pieces  
3 Tbs Vegetable Shortening, Cold  
3 Tbs Ice Water

**Filling**
1 1/2 cup Blue Hubbard Squash Puree *  
4 lg Eggs, lightly beaten  
3/4 cup Pure Maple Syrup  
1/2 cup Half And Half  
1/2 tsp Kosher Salt  
1 tsp Ground Cinnamon  
1/2 tsp Grated Nutmeg

**Topping**
1 cup Heavy Cream  
2 Tbs Pure Maple Syrup  
2 tsp Vanilla Extract

* To make squash puree, halve the squash, scoop out the seeds and fibers, and cut into 5- to 6-inch pieces. Place on baking sheets and roast at 400 F until soft, about 1 hour. Scoop the flesh from the skin with a spoon, drain off as much liquid as possible, and pulse briefly in a food processor. One 10-lb squash will yield about 8 cups of puree. The puree can be stored in an airtight container for up to 3 days in the refrigerator or several months in the freezer. To make the crust, combine the flour, salt, and sugar in a medium bowl. Rub in the butter and shortening until the mixture resembles coarse meal. Gradually stir in the ice water, being careful not to overwork the dough. Form into a ball, flatten into a disk, and wrap in plastic. Refrigerate for 1 hour.  
2. Preheat the oven to 400 F.  
3. Roll out the dough and fit it into a 9-inch pie plate.  
4. To make the filling, whisk all the filling ingredients together until smooth. Scrape into the pie shell and bake for mins. Reduce the heat to 325 F. and continue baking until the filling is set, about 50 mins.  
5. Just before serving, make the topping. Whip the cream to very soft peaks. Add the maple syrup and the vanilla and whip to soft peaks. Cut the pie into wedges and top each portion with a dollop of the cream. Makes one 9-inch pie.
Recipe Source

Blue Ribbon Butterscotch Pie

1/2 cup Margarine or butter
1 cup Brown sugar, packed
3 Tbs Flour
2 Egg yolks
1 cup Milk
1/4 tsp Salt
1 tsp Vanilla

In iron skillet, melt butter and brown sugar over medium heat, stirring constantly. Stir in flour. Beat egg yolks and milk together and add to the skillet mixture. Stir constantly; add salt & vanilla. Stir until mixture is thick. Cool. Pour in a BAKED pie shell. Make meringue with egg whites. Bake at 400 until meringue is golden.
Blueberry and White Chocolate Cheese Pie

FOR THE CRUST
1 cup Hazelnuts, Roasted/Ground
1/2 cup Brown Sugar
4 Tbs Butter, Melted

FOR THE FILLING
4 oz White Chocolate, finely grated
8 oz Cream Cheese, softened
1/4 cup Sour Cream

FOR THE TOPPING
2 cups Blueberries
1/4 cup Sugar

FOR GARNISH
Zest of One Lemon
White Chocolate Shavings

Line bottom of a 9-inch tart pan with parchment paper. Mix crust ingredients and press into pan bottom and slightly up the sides. Chill.

Melt white chocolate in double boiler over hot but not boiling water. Stir constantly. In a separate bowl, whip cream cheese for 3 minutes. Add the melted white chocolate; beat for another minute. Add sour cream; beat until very smooth. Using a star tip and pastry bag, pipe filling to the crust in concentric circles, starting in the center. Fill entire crust; chill until firm.

For the topping: Rinse fresh blueberries and toss with the 1/4 cup sugar. Heap the blueberries on top of the filling. Garnish with lemon zest and white chocolate shavings.

Serves 8

Recipe Source
Source: Herald Journal, Logan, UT  (Used by Permission)
Blueberry Delight Pie

Crust
1 1/4 cup low-fat graham cracker crumbs
2 Tbs margarine, melted
1/2 cup powdered sugar, sifted

Filling
8 ozs fat-free cream cheese, softened
1 egg white, whipped
1/2 cup granulated sugar
2 tsp pure vanilla extract
21 ozs blueberry pie filling

Topping
8 ozs Cool Whip® Free, thawed

Preheat oven to 350. Prepare a pie pan with cooking spray; set aside. To prepare crust, combine graham cracker crumbs, margarine, and powdered sugar. Press into prepared pan. Meanwhile, to prepare filling, combine cream cheese, egg white, granulated sugar, and vanilla extract. Spread over crust. Bake for 15 minutes; cool. Then, spread blueberry pie filling over top. Spread whipped topping over blueberry filling. Chill until ready to serve.

Serves 8

Recipe Source
Source: School Food Service Association
Blueberry Pie/Catrolyn

for 9" pie:
4 cup fresh blueberries
1 cup sugar
3 Tbs corn starch
1/4 tsp salt
1/4 cup water
1 Tbs butter

Line pie shell with 2 or 3 cups berries. Make a sauce by cooking remaining berries with sugar, cornstarch, salt and water over medium heat until thickened. Remove from heat and add butter. Pour over berries in shell. Cool. Serve chilled with whipped cream.
BLUEBERRY, CHERRY, APPLE PIE

1 cup Milk
2 Tbs Margarine or Butter, soften
1/4 tsp Almond Extract
2 Eggs
1/2 cup Bisquick Baking Mix
1/4 cup Sugar
21 oz Cherry, Blueberry or Apple Pie Filling

-STREUSEL:
2 Tbs Margarine or Butter, firm
1/2 cup Bisquick Baking Mix
1/2 cup Brown Sugar, packed
1/2 tsp Cinnamon, ground

Heat oven to 400. Grease pie plate 10 x 1-1/2 inches. Beat all ingredients except pie filling and streusel until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Spoon pie filling evenly over top. Bake 25 minutes. Top with streusel. Bake until streusel is brown, about 10 minutes longer. Cool, refrigerate any remaining pie. STREUSEL: Cut Tablespoons firm margarine or butter into 1/2 cup Bisquick Baking Mix, 1/2 cup packed brown sugar, and 1/2 teaspoon ground cinnamon until crumbly.
Blueberry-Coconut Pie

9 Inch pastry shell, unbaked
1 Egg, well beaten
1 1/4 cup Flaked coconut
1/4 cup Chopped walnuts
1/4 cup Light corn syrup
1 Tbs Flour
1/4 tsp Salt
1/4 cup Sugar
1 pk (10 oz) frozen blueberries
-(unsweetened)
2/3 cup Sugar
1 cup (1/2 pint) heavy cream,
-whipped

You can take this pie out of your freezer just before serving it.

Make pastry shell from your own recipe or use a mix; bake as directed except remove it from the oven after only 5 minutes baking, and reduce oven temperature to moderately hot (375ø). Meanwhile combine the egg with the coconut, nuts, syrup, flour, salt, and the 1/4 cup sugar; spread in the bottom of partly baked pastry shell. Return pie to oven and bake for 15 minutes; cool thoroughly. Crush the frozen blueberries and combine with the 2/3 cup sugar; fold into the whipped cream. Pour the berry mixture over cooled coconut mixture and freeze. Serves 6.

When they are in season, use 2 cups fresh blueberries to replace the frozen ones in this recipe; chill berry mixture before folding into cream.

Source: Sunset Magazine, December 1961

Serves 6
**Bottomless Orange Spiced Fruit Pie**

1 8" pie shell, thawed  
20 oz pie-sliced apples  
16 oz juice-packed pineapple tidbit  
6 oz orange-juice concentrate  
thawed  
3 Tbs golden raisins  
2 Tbs cornstarch  
1 1/2 tsp allspice or pumpkin-pie spice  
dash salt  
1 tsp orange peel, grated  
optional  
2 Tbs honey or equivalent sugar substitute (optional)

Thaw pie shell to room temperature and set aside. Combine remaining ingredients (except sugar substitute, if using) and mix well. Spoon into a large 9- or 10-inch deep-dish pie pan. If using sugar substitute, spoon half of the fruit filling mixture into the pie pan. Sprinkle evenly with sugar substitute; add the remaining fruit filling. Gently remove pastry from its foil pie pan by inverting the pan on a large cutting board. Flatten it with your palms. Cut it into thin 1/2-inch strips. Arrange the strips over the fruit filling in a criss-cross lattice pattern. Bake in a preheated 425 oven 35 minutes, until filling is bubbling and crust is golden. Cool before serving. (170 calories per serving; honey adds another 15)  
**SOURCE:** Slim Gourmet Sweets & Treats (pg. 56-57)
Brandy Pecan Pie

1/4 cup butter
1 cup sugar
3 large eggs
1 cup light corn syrup
1/4 cup brandy
1 cup whole pecans
1 unbaked 9-inch pie shell

Preheat the oven to 350F. Beat the butter with an electric mixer to soften. Gradually add the sugar, then the eggs, one at a time, until well blended. Beat in the corn syrup and brandy until well blended. Pour into the pie shell and sprinkle with the pecans. Bake 45-50 minutes, or until set around the edges. The filling will be puffy. Cool on a wire rack.

Serves 6
Brigitte Sealing's Melba Cheesecake Pie

1/4 cup Butter
1 1/4 cup Graham cracker crumbs
2 Tbs Sugar
1 can 16 oz Sliced Peaches, drained
1 pk Cream cheese 8 oz
1/3 cup Sugar
1/2 cup Sour Cream
1 Egg
1/2 tsp Almond Extract
1/3 cup Raspberry Jam

Microwave butter in pieplate, covered, for 1/2-1 minute on HIGH or until melted. Mix in crumbs and 2 tablespoons sugar; press onto bottom and sides of pie plate. Microwave on High for 1 1/2 to 2 minutes or until hot. Arrange peaches in crust. Microwave cheese in glass bowl 1 minute on MEDIUM, or until soft. Blend in remaining ingredients, except jam; pour over peaches. Microwave at High 3 1/2 -4 1/2 minutes or until edges are set, rotating once. Cool. Spoon jam on pie, or until soft.

Serves 6
Broccoli Pie

1 1/2 lb Fresh broccoli
1/4 cup Finely chopped onion
1 Tbs Butter or margarine
3 Eggs, slightly beaten
1/4 cup Dry bread crumbs
1/4 cup Grated parmesan cheese
1/2 cup Milk
1/4 tsp Salt
1/8 tsp Pepper

trim off large leaves of broccoli, remove tough ends of flower stems. Wash broccoli. Cook broccoli until tender-crisp (about 10 - 12 minutes; drain and cool. Coarsely chop broccoli. Cook and stir onions in margarine until tender, (about 3 minutes) Place broccoli in greased pie plate, 9x1 1/4" and sprinkle with onions. Mix remaining ingredients and pour over broccoli.
Bake uncovered at 350 degrees until knife inserted in center of pie comes out clean. 30 to 35 minutes.

Serves 8
Browned Butterscotch Pie

1 prebaked 9-inch pie shell
1 1/4 cup brown sugar
1/3 cup water
2 eggs
1/3 cup flour, all purpose
2 cup milk, scalded
1/2 tsp salt
1/4 cup butter
1 Tbs vanilla extract
1 whipped cream topping

Set aside pie shell. In a large, heavy pan, combine 1/2 cup of the brown sugar and the water, bring to a boil over medium heat, and continue cooking for about 3 1/2 minutes, or until mixture is thick and bubbly. Set aside. In a large mixing bowl, beat the eggs until frothy. Add the flour and blend until smooth. Add the remaining 3/4 cup of brown sugar and blend. Then slowly add the scalded milk, stirring all the time. Over low heat, reheat the sugar-water mixture until liquified again. Then pour the milk-egg mixture into it, stirring with a rubber spatula all the time. Cook over medium-low heat until the mixture bubbles up and is very thick, 3 to 5 minutes. Add salt, butter and vanilla. Let cool for 15 minutes, then pour into the pie shell. Chill in the refrigerator. Top the pie with whipped cream topping.

From Cooking from Quilt Country by Marcia Adams.

Serves 8
Bumbleberry Apple Pie

1 Pastry for 10-inch double-crust pie
1 1/4 cup Granulated sugar
1/3 cup All-purpose flour
3 Tbs Cornstarch
1/2 tsp Cinnamon
2 1/2 cup Apples, peeled, diced
2 cup Blueberries
2 cup Raspberries
1 1/2 cup Blackberries
1 1/2 cup Cranberries
1 1/2 cup Plums, diced
1 Tbs Lemon juice
1 Egg, lightly beaten

This pie is a tumble of apples, blueberries, raspberries and other fruits.

On floured work surface, roll out a little more than half of the pastry and fit into 10-inch pie plate. Trim and flute edges. Roll out remaining dough; using maple leaf cutter, cut out maple leaves. Chill on baking sheet while preparing filling.

In small bowl, stir together sugar, flour, cornstarch and cinnamon. In large saucepan, combine apples, blueberries, raspberries, blackberries, cranberries, plums, sugar mixture and lemon juice; cook over medium heat, stirring occasionally, for about 5 minutes or until berries release juices. Remove from heat.

Gently spoon filling into prepared pie shell. Scatter pastry maple leaves over top. Brush crust and leaves with egg. Place on baking sheet. Bake in 400F 200C oven for 15 minutes. Reduce heat to 350F 180C; bake for about 50 minutes or until pastry is golden and filling is bubbling and thickened. Let cool on rack.

Per serving: about 500 calories, 6 g protein, 18 g fat, 83 g carbohydrate Very high source fiber.

Variation: Nine-inch pie: Decrease sugar to 1 cup; flour to 1/4 cup; cornstarch to 2 tb; cinnamon to 1/4 ts; apples to 1 2/3 cup; blueberries and raspberries to 1 1/3 cup each; blackberries, cranberries and plums to 1 cup each; lemon juice to 2 ts. BAKE in 350F 180C oven for 40 minutes or until pastry is golden and filling is bubbling and thickened.
Tip: Use fresh or frozen berries; increase baking time by 15 minutes if using frozen. If blackberries are unavailable, substitute raspberries or blueberries.
Source: Canadian Living magazine Oct 94, Cover story.

Serves 8
**Butter Tart Pie**

3 Eggs  
3/4 cup Brown sugar, packed  
3/4 cup Corn syrup  
3 Tbs Butter, melted  
4 Tbs Flour, all purpose  
1 1/2 Tbs Vanilla  
1/4 Tbs - salt  
2 1/4 cup Currants or raisins  
1 Pie shell, 9", unbaked

In bowl, beat eggs lightly. Stir in brown sugar, corn syrup, butter, flour, vanilla and salt until blended. Stir in currants or raisins. Pour in pie shell. Bake in 400F for 5 minutes. Remove heat to 250F. Bake for about 30 minutes longer or till centre is just firm to the touch, covering edges of pastry with foil if browning too much. Let cool completely before cutting. MAKES:10 Serving

This version of butter tarts (a Canadian specialty) is easier to prepare than the traditional individual tarts. It is very rich and best served in small pieces. Canadian Living magazine

**Recipe Source**

Source: Canadian Living Magazine
Buttermilk Lemon Pie

2 cup sugar
3 Tbs flour
1/4 tsp nutmeg
1/2 cup butter, melted
1 cup buttermilk
3 lg eggs
1 lemon, juice and zest
1 unbaked pie crust

Mix sugar, flour and nutmeg. Add melted butter and beat until creamy. Add eggs, one at a time. Mix in the milk and lemon. Pour into uncooked pie crust. Bake at 400F for 10 mins and then at 325F for 30 minutes.

Serves 6
Butterscotch Apple Crumb Pie

FILLING
1 1/2 tsp Lemon juice
4 cup Tart cooking apples
1 Pared, cored, sliced
1/2 cup Sugar
1/4 cup All-purpose flour
1 tsp Cinnamon
1/8 tsp Salt
1 9" unbaked pie shell

TOPPING
1 cup Nestle Butterscotch Flavored
1/4 cup Butter
3/4 cup All-purpose flour
1/8 tsp Salt

Preheat oven to 375 degrees. In large bowl, combine lemon juice and apples; toss until well coated. Stir in sugar, flour, cinnamon and salt; mix well. Turn into 9" unbaked pie shell. Cover edges with aluminum foil. Bake @ 375 degrees for 20 minutes. TOPPING: Melt over hot (not boiling water, Nestle Butterscotch Flavored Morsels and butter; stir until smooth. Remove from heat; stir in flour and salt. Blend until mixture forms large crumbs. Remove foil from pie. Crumb mixture over top of hot apples. Bake @ 375 degrees 25 minutes longer.

Serves 8
Butterscotch Cream Pie

1 cup all-purpose flour
1/8 tsp salt
3 Tbs vegetable shortening
3 Tbs plus 2 teaspoons ice water
vegetable cooking spray
2/3 cup firmly packed dark brown sugar
2/3 cup all-purpose flour
1/8 tsp salt
2 cups 1% low-fat milk
1 egg yolk
2 tsp margarine
1 1/2 tsp vanilla extract
1/2 cup reduced-calorie frozen whipped thawed
2 tsp dark brown sugar

Combine 1 cup flour and 1/8 teaspoon salt in a bowl; cut in shortening with a pastry blender until mixture resembles coarse meal. Sprinkle ice water, 1 tablespoon at a time, over surface of flour mixture; toss with a fork until dry ingredients are moistened. Gently press dough into a 4-inch circle on heavy-duty plastic wrap; cover with additional plastic wrap. Roll dough, still covered, into an 11-inch circle. Place dough in freezer minutes or until plastic wrap can be easily removed. Remove plastic wrap; fit dough into a 9-inch pie plate coated with cooking spray. Fold edges under, and flute; prick bottom and sides of dough with a fork. Bake at 425 deg for 15 minutes or until lightly browned; cool completely on a wire rack. Combine 2/3 cup sugar, 2/3 cup flour, and 1/8 teaspoon salt in a medium saucepan. Gradually add milk and egg yolk, stirring with a wire whisk until well blended. Place over medium heat, and cook 16 minutes or until thickened and bubbly, stirring constantly. Remove from heat; stir in margarine and vanilla. Pour mixture into prepared crust; cover with plastic wrap. Chill 4 hours or until set. Remove plastic wrap. Dollop whipped topping over filling; sprinkle each dollop with brown sugar.

Serves 8

Recipe Source

Source: Cooking Light YEAR: 1993 ISSUE: May/June
**Candy Apple Walnut Pie**

6 cup Apples, thinly sliced, peel  
2/3 cup Walnuts, chopped  
1/2 cup Cinnamon red hot candies  
1/3 cup + 2 tbls sugar  
1/3 cup Flour  
2 Frozen deep dish pie crusts

In large bowl, toss together apples, walnuts, candies, 1/3 cup sugar and flour. Pour into one frozen pie crust. Break or crumble the other frozen pie crust into very small pieces; toss with remaining 2 tbls sugar. Sprinkle over apples. Bake in preheated 375~ oven on a preheated baking sheet 55-60 minutes or until candies melt and bubble through the crumbled crust. Cool completely before serving.

*Serves 8*
Cantaloupe Chiffon Pie

1 med Cantaloupe, ripe
Peeled and seeded
1 Unflavored gelatin
3 Eggs, separated
3/4 cup Sugar
1/2 tsp Salt
1/4 cup Fresh lemon juice
1 cup Heavy cream
Baked graham cracker -crust/9"

Shred fine or puree in a blender half the cantaloupe or enough to make 1 cup pulp. Put in top part of small double boiler. Soften gelatin in the pulp. Add slightly beaten egg yolks, 1/4 cup sugar and the salt. Then cook over boiling water, stirring constantly, until thickened. Add lemon juice and cool. Cut remaining half cantaloupe in small cubes and add to cooled mixture. Beat egg whites until foamy and then gradually add remaining 1/2 cup sugar and beat until a stiff (but not dry) meringue forms. Whip cream until stiff. Fold meringue and half the cream into the cantaloupe mixture.

Pour into crust, decorate top with remaining whipped cream and chill until firm, about 3 hours. This pie should be served the same day it is made. Makes 1 9-inch pie.
Cappuccino Cream Pie

Macadamia crust:
1 1/2 cup Graham cracker crumbs
3/4 cup Toasted ground macadamia nuts
1/3 cup Sugar
1 tsp Ground cinnamon
1/2 tsp Ground nutmeg
3 Tbs Unsalted butter, melted
Cappuccino filling:
3 cup Milk
1/2 cup Sugar
1/3 cup Flour
5 oz White chocolate = cut into small pieces
3 Tbs Instant espresso powder
A dash pure vanilla extract
5 Egg yolks
1 1/2 cup Heavy cream = whipped until stiff
Chocolate-covered espresso beans

Recipe by: Caprial's Cafe--on PBS TV I designed this pie to be a grown-up version of a childhood favorite, chocolate cream pie. The addition of macadamia nuts in the crust and white chocolate in the filling makes this version a bit more sophisticated than the pie you may have enjoyed as a child.

For the crust, in a large bowl combine crumbs, nuts, sugar, cinnamon, and nutmeg and mix well. Add butter and mix well to moisten the nut mixture. Press the mixture into a well-greased 12-inch flan or tart pan with a removable bottom. Chill for 30 minutes.

For the filling, place milk, sugar, and flour in a heavy-bottomed saucepan and mix well so that there are no lumps. Add the chocolate, espresso powder, and vanilla. Cook, stirring, over medium heat until mixture is thick enough to coat the back of a spoon. Place the egg yolks in a small bowl and whisk in enough of the milk mixture to warm the yolks up to the temperature of the milk. Pour the yolk mixture into the saucepan and cook, stirring, over medium heat until very thick. Pour into the prepared crust and refrigerate for at least 2 to 3 hours. Just before serving, top with whipped cream and garnish with chocolate-covered espresso beans. Serve chilled.
Caramel Apple Pie, Quick

1 9 inch whole pie crust
10 whole Caramel candies, quartered
1/3 cup Flour
3 cups apples, unpeeled diced
2/3 cup Caramel ice cream topping
2 tsp Lemon juice
1/2 cup Pecans, chopped

In medium bowl, combine caramel pieces and flour. Add apples, caramel topping and lemon juice; mix well. Pour into crust; top with pecans. Bake in preheated 375~ oven for 40-45 minutes until crust has browned; cool before serving.

Serves 8
Caramel Pecan Apple Pie

2 Pie crust, unbaked
6 cup Apples, peeled and sliced
3/4 cup Sugar
1/4 cup Flour
1/4 tsp Salt
2 Tbs Butter or margarine
1/3 cup Caramel ice cream topping
3 Tbs Pecans, chopped

Preparation Time: 0:45 Heat oven to 425. In large bowl, combine apples, sugar, flour and salt. Toss lightly. Spoon apple mixture into pie-crust lined pan. Dot with butter. Top with second crust and flute. Cut slits in several places. Bake for 35 to 45 minutes or until apples are tender. Remove pie from oven; immediately drizzle ice cream topping over the pie and sprinkle with pecans.

Serves 8
Caramel Pie 1

4 oz Cream cheese, softened
1/2 cup Sweetened condensed milk
8 oz Cool whip, thawed
1 Graham cracker pie crust, 9
1/2 cup Caramel ice cream topping
3/4 cup Coconut, toasted
1/4 cup Chopped pecans, toasted

In a mixing bowl, blend cream cheese and milk; fold in the whipped topping. Spread half into pie crust. Drizzle with half of the caramel topping. Combine coconut and pecans; sprinkle half over the caramel. Repeat layers. Chill or freeze until serving. Yield: -8 servings.

Editor's Note: This is also a convenient recipe for serving a crowd. The recipe can be doubled as well as made ahead of time and stored in the freezer.

Recipe by: Taste of Home magazine, 94/08-09

Serves 4
Carrot Pie

1 baked 9" pie shell
1 pk gelatin
1/4 cup cold water
3 eggs, separated
1/3 cup sugar
1 1/4 cup carrot puree (about 10 large carrots boiled)
1/2 cup sour cream
1/2 tsp salt
1 tsp coriander
1/2 tsp cinnamon
1/4 tsp ground cloves
1/4 tsp nutmeg
1/4 tsp ginger
1/4 tsp sugar
1 cup whipping cream
1 tsp vanilla
1/2 cup pecans, chopped

Soften gelatin in water. Beat egg yolks with sugar until thick and light colored. Add carrot puree, sour cream and spices. Cook over medium heat, stirring constantly until mixture comes to a boil. Lower heat and cook for 2 minutes. Remove from heat and stir in softened gelatin, cool. Beat egg whites, adding 1/4 cup sugar gradually until stiff meringue is formed. Stir into carrot mixture. Whip the cream with powdered sugar, flavor with vanilla. Spoon half of carrot mixture into baked pie shell, then half of whipped cream. Repeat with layer of carrot mixture and top with whipped cream. Decorate with pecan halves. Refrigerate.
CHEESE AND PASTA PIE

6 oz Spaghetti, cooked and drained
1 tsp Cooking oil
6 Eggs, beaten
1 pk (10 oz.) frozen spinach, chopped
1/2 cup Green onion, thinly sliced
1/4 cup Snipped parsley
1 tsp Basil
1 cup Ricotta cheese
1/2 cup Milk or half & half
1 cup Mozzarella cheese, shredded
1/2 tsp Worcestershire sauce
1/2 tsp Salt
1/4 cup Parmesan cheese, grated
Ground pepper, to taste

Combine the pasta, oil and 2 eggs and press into the bottom and up the sides of a 10" quiche or pie pan. Cover the edge of the pasta with greased foil to prevent burning. Bake in a 375 degree oven 7 to 10 minutes or until set. Cook the frozen spinach according to package directions. Drain well. Add the sliced onion, parsley and basil. Beat together the ricotta, 4 eggs and milk, add 1/2 cup mozzarella and stir in the vegetable mixture, Worcestershire, seasonings and parmesan. Spoon into the pasta shell. Sprinkle the remaining mozzarella on top. Bake at 375 for around 30 minutes or until set. Allow to stand 10 minutes before serving.

Serves 6
Cherry Almond Pie

FILLING
1/4 cup Sugar
4 Tbs Cornstarch
6 cup Cherries, pitted
3 Tbs Almond flavored liqueur
1 9" pie shell

COCONUT CRUMB TOPPING
1 cup Flour
1/2 cup Sugar
1/3 cup Butter
1/2 cup Flaked coconut

Combine sugar and cornstarch in saucepan. Add cherries and liqueur. Cook and stir over low heat until mixture thickens. Spoon into baked pie shell. Make topping: combine flour and sugar and cut in butter with pastry cutter, until texture of coarse meal. Stir in coconut top of pie to within 2" of center. Bake @ 375 degrees for 10 to 12 minutes or until coconut is toasted. Serves 8.

Serves 8
**CHERRY APPLE PIE**

2 1/2 cup Pitted sour cherries  
1 cup Sugar  
2 Tbs Flour  
1/2 tsp Nutmeg  
4 lg Apples  
6 Tbs Butter  
2 1/2 tsp Cinnamon  
Pastry for 2-crust 9" pie

Pare, core and slice the apples. Melt 2 T. butter and brush the bottom of the shell. Mix the dry ingredients. Place a layer of apple slices, then dry mixture, then cherries. Continue until all ingredients are used, finishing with apples. Dot with butter and cover with top crust. Bake at for 10 minutes, 325 for an additional 30-40 minutes.

**Serves 6**
Cherry Parfait Ice Cream Pie

1 quart Vanilla ice cream, soften
- slightly
1 8" cookie crumb pie crust
1 can Cherry pie filling
Whipped cream topping (opt)

In mixing bowl stir half of the ice cream until of spreading consistency; spread evenly in pie crust. Top with half of the cherry pie filling. Freeze until filling is partially frozen, about 45 minutes. Stir remaining ice cream to spreading consistency; spread over partially frozen pie filling in crust. Freeze until firm, at least 3 hours. Just before serving, top with remaining pie filling. Garnish with whipped topping if desired.

Serves 6
Cherry Pie Squares

1 cup butter, room temp
2 cup sugar
4 eggs
1 1/2 tsp vanilla
1 tsp almond extract
3 cup flour
1 can cherry pie filling, (21oz)

Butter a 9 X 13 inch glass baking dish. Preheat oven to 350. Cream butter with sugar in a large bowl. Beat in eggs one at a time. Stir in vanilla and almond extract. Blend in the flour. Spread half the mixture into the bottom of the pan. Top with cherry pie filling and spread around as evenly as possible. Spread the remaining batter on top. The pie filling will get caught up in the batter, but that's OK. Bake until golden and firm to the touch, about 35 minutes. Cool slightly in pan and cut into squares. (can be made 2 days ahead stored in airtight container) Serve warm or at room temp. Great with a scoop of vanilla ice cream.
CHERRY-CREAM PIE

8 oz Philadelphia Cream Cheese
-softened
14 oz Can Sweetened condensed milk
-Borden Eagle Brand
1 tsp Vanilla
1/3 cup Lemon juice
48 oz Comstock canned cherries
2 8 inch Graham Cracker Pie Crusts

Blend Cream Cheese, Vanilla, Lemon Juice and Condensed Milk well. No lumps.
Pour half mixture into each pie crust. Refrigerate for 1 hour, until firm.
Fill top half of pie crusts with cherries. Refrigerate 1 hour.
Serve cold.

Serves 8
Chocolate Cherry Pie

1 9" pre-baked cool pie shell
2 Tbs flour
2 Tbs cornstarch
1/2 tsp salt
3/4 cup sugar
2 cup milk
2 oz bitter chocolate
3 egg yolks
1 tsp vanilla
1 Tbs butter
2 Tbs dark rum
1/2 cup maraschino cherries, drained
1 1/2 cup whipping cream
2 Tbs powdered sugar
bitter chocolate grated

In a saucepan, combine the dry ingredients, add the milk and chocolate, and bring to a boil. Lower the heat and cook, stirring constantly until thickened. Lightly beat the egg yolks and add slowly to the custard, stirring over low heat for 2 to 3 minutes. Add the vanilla, rum, and butter and cool to room temperature. Lastly, whip 1/2 cup of the cream and fold into the pudding mixture with the cherries. (cherries cut into quarters). Serve topped with the remaining 1 cup of cream whipped with the powdered sugar, and garnish with the grated chocolate.

From -Chocolate Crazy- "Miss Grimble" Sylvia Hirsch

Serves 8
**Chocolate Cookie Pudding Pie**

1 envelope plain gelatin  
1 1/4 cup cold skim milk, divided  
1 cup water, boiling  
2 cup ice cubes, approximately  
3/4 cup low-fat cottage cheese pot style, 1/2 of 12-oz con  
instant chocolate pudding mix  
16 thin round chocolate wafers approximately  

Sprinkle the gelatin granules in the blender container. Add 1/4 cup skim milk. Wait 1 minute for gelatin to soften, then add boiling water.  
Blend on high speed, scraping down container often, until all gelatin is dissolved. Fill a 2-cup measure with remaining 1 cup skim milk, then ice cubes. Add to blender; cover and blend on high speed until ice cubes are melted. Add cottage cheese; cover and blend smooth. Add pudding mix; cover and blend smooth. (Mixture will be thick.)  
Pour a little of the mixture in the bottom of a round 8- or 9-inch pie or cake pan with a nonstick finish. Arrange about 8 cookies in a single layer on top of the pudding, edges touching, with 1 cookie in the middle.  
Add another layer of pudding and a second layer of cookies. Cover with remaining pudding mixture. Chill several hours in the refrigerator, until set.  
Cut into 9 wedges to serve. {120 calories per serving}  

**SOME VARIATIONS:** Any combination of cookie and pudding flavors can be used. Be sure to use thin, crisp, wafer-type cookies that aren't rich or too sweet (not too much sugar or fat means fewer calories; read the label and choose a cookie in which the main ingredient is flour, not sugar). Try vanilla wafers with chocolate pudding; lemon wafers with vanilla pudding; or double lemon: lemon wafers, lemon pudding. BROKEN COOKIE PIE: If you've got a boxful of broken cookies--the victim of a careless supermarket bagger--you can arrange the pieces between layers of the filling. X-RATED COOKIE PIE: For a more sophisticated grownup dessert, spike the filling with 2 tablespoons brandy or rum, or any fruit-flavored liqueur, or 2 teaspoons flavoring. **SOURCE:** Slim Gourmet Sweets & Treats.

*Serves 9*
CHOCOLATE MERINGUE PIE

1 1/2 cup graham cracker crumbs
2 Tbs honey
1 Tbs oil
3/4 cup sugar
6 Tbs cocoa powder
1/3 cup flour, -=or=-
3 Tbs cornstarch
1/4 tsp salt
2 cup milk, skim
1 eggs, beaten
2 tsp vanilla
3 eggs, whites
1/4 tsp cream of tartar
1/2 tsp vanilla
6 Tbs sugar

Combine the graham cracker crumbs, honey, and oil. Mix well and press into a 9-inch pie pan. Bake for 10 minutes at 350F. Meanwhile, in a medium saucepan, combine the 3/4 cup of sugar, cocoa powder, flour, and salt. Place over moderate heat and gradually stir in milk. Cook and stir until thickened and bubbly. Continue to cook 1 to 2 minutes. Remove from heat. Stir a small amount of the hot mixture into the beaten egg. Add egg to saucepan, return to heat, and cook 2 more minutes. Stir in the 2 tsps of vanilla. Pour the mixture into the prepared crust. To make topping, beat egg whites with cream of tartar and the 1/2 tsp of vanilla until the mixture forms soft peaks. Gradually add the 6 Tbspoons of sugar, beating until glossy and the mixture forms stiff peaks. Spread the topping over the filling. Bake at 350F until golden brown, about 12 minutes. Makes 8 servings (1/8 of 9-inch pie) Source: The T-Factor Diet Book by Martin Katahn.

Serves 8
Chocolate Peanut Butter Pie

1 Pk Pillsbury already pie crust
1 cup peanuts, finely chopped
1/2 cup mini-chocolate chips*
filling-
1 1/4 cup whipping cream
1/4 cup confectioner's sugar
1 Tbs vanilla
8 oz cream cheese, softened
1/2 cup creamy peanut butter
1 cup confectioner's sugar
1/4 cup milk
topping-
2 Tbs finely chopped peanuts
2 Tbs mini-chocolate chips*

*semisweet.

Heat oven to 450 F. Prepare pie crust according to package directions for unfilled one-crust pie using a 9-inch pie pan. (refrigerate remaining crust for a later use). Gently press 1 cup peanuts into bottom and up sides of crust. Prick crust with fork. Bake at 450 F for 10-14 minutes or until light golden brown. Cool. Sprinkle with 1/2 cup miniature chocolate chips. In medium bowl, beat whipping cream, 1/4 cup confectioner's sugar and vanilla until soft peaks form; set aside. In large bowl, beat cream cheese and peanut butter until light and fluffy. Add 1 cup confectioner's sugar and milk, beat until smooth and creamy. Fold in 1-1/2 cups of the whipped cream. Spoon into cooled pie crust, spread evenly. Refrigerate at least 4 hours before serving. Garnish with remaining whipped cream, sprinkle with topping. Store in refrigerator. 8-10 servings.
Chocolate Pie

2 Tbs flour, (heaping)
1/4 cup cocoa
1 cup sugar
2 egg yolks
1 cup large can evaporated milk
1 cup milk, 1 cup (mixed)
1/2 stick margarine or butter
1 tsp vanilla

Mix flour, cocoa, sugar. Add egg yolks. Add milk a little at a time until you have the dry ingredients and eggs mixed well. Add vanilla and butter. Cook over medium heat until thick stirring constantly. Pour into baked pie shell. Top with meringue and brown. Makes 2 - 8 inch pies from filling.
CHOCOLATE/PEANUT PIE

2 oz unsweetened chocolate
1/4 cup butter or regular margarine
3/4 cup sugar
1/2 cup brown sugar, firmly packed
1/2 cup milk
1/4 cup light corn syrup
1 1/2 tsp vanilla
3 eggs
1 cup salted peanuts, coarsely chopped
1 unbaked 9" pie shell


Serves 8
Cinnamon 'n' Spice Apple Pie

1/2 cup sugar
1 Tbs sugar
1/4 cup all-purpose flour
1/2 tsp ground cinnamon, up to 1 tsp
1/4 tsp ground cloves
1/4 tsp ground nutmeg
2 lbs tart apples (up to 2 1/2 pounds)
(about 7 cups) (peeled and cored)
2 9 inch pie crust (refrigerated)

In large bowl, combine 1/2 cup sugar, flour, cinnamon, cloves and nutmeg. Add apples; toss to coat apples. Place one crust in 9-inch pie pan. Layer apples in pan. Moisten outside edges of crust with water. Top with second crust, fold edges under edges of lower crust; flatten with fork or pinch together tightly to seal. Cut air vents in top. Lightly brush top with water and sprinkle with 1 tablespoon sugar. Bake at 450F for 15 minutes. Reduce heat to 375F; bake 30 to 40 minutes longer or until golden and bubbly. If top begins to get too brown, loosely cover with foil. Makes 8 servings NOTE: Tears in the dough can be repaired by moistening edges with water and pressing together to seal.

Serves 8
CLASSIC PUMPKIN PIE WITH CANDIED PECAN TOPPIN

9 Crisco single crust

**filling**
1 can Solid-pack pumpkin, 16 oz
Pumpkin pie filling
1 can Evaporated milk, 1 1/2 cups
2 Eggs
1/2 cup Granulated sugar
1/2 cup Light brown sugar, firmly packed
1 tsp Cinnamon
1/2 tsp Salt
1/2 tsp Ginger
1/4 tsp Nutmeg
1/8 tsp Cloves

**topping**
1/2 cup Granulated sugar
1/2 cup Water
2 Tbs Butter, or margarine
1 cup Pecan pieces


For filling, combine pumpkin, evaporated milk, eggs, granulated sugar, brown sugar, cinnamon, salt, ginger, nutmeg and cloves in large bowl. Mix well. Pour into unbaked pie crust.

Bake at 350 degrees for 1 hour 10 minutes or until knife inserted in center comes out clean. Cool completely.

Grease baking sheet lightly with shortening.

Coconut Chess Pie

4 Eggs, beaten
1 1/2 cup Sugar
1/2 cup Butter, melted
1 Tbs Vinegar
1 tsp Vanilla
1/2 tsp Salt
1 cup Coconut, flaked
1 Pie shell, 9", partially-baked
Toasted flaked coconut (OPT)

Coconut-Pecan Pie

3 Eggs
1 1/2 cup Sugar
1/2 cup Butter or margarine, melted
2 tsp Lemon juice
1 tsp Vanilla extract
1 1/4 cup Flaked coconut
1/2 cup Pecans, coarsely chopped
1 Unbaked 9” pastry shell

Recipe by: TASTE OF HOME - OCT/NOV 95 In a mixing bowl, beat eggs. Add sugar, butter, lemon juice and vanilla; mix well. Stir in coconut and pecans; pour into pie shell. Bake at 350 degrees for 45-50 minutes or until set. Cool completely. Store in the refrigerator. Yield: 6-8 servings.

Serves 6
Coffee Liqueur Cream Pie

24 chocolate sandwich cookies
1 quart chocolate ice cream
1/2 cup coffee liqueur
2 cups whipped cream, sweetened
3 Tbs butter
1 quart vanilla ice cream
1 cup heath candy bars, crushed

Mix crushed cookies with butter and press into a 9 inch pie pan. Chill. Stir chocolate ice cream to soften and blend in 1/4 cup coffee liqueur. Spoon into pie shell. Sprinkle with crushed Heath Bars and place in freezer 1 hour. Soften vanilla ice cream and add 1/4 cup coffee liqueur. Spoon over the chocolate mixture. Freeze overnight. Garnish by piping whipped cream around the pie. Cut into wedges and serve with a drizzle of coffee liqueur over the top.

Serves 6
Cool And Easy Pie

2/3 cup water, boiling
1 large jello any flavor
1/2 cup water, cold
ice cubes
1 8 oz cool whip lite., thawed
1 6 oz keebler crust

Stir boiling water into gelatin in large bowl 2 minutes until completely dissolved. Mix cold water and ice cubes to make 1 1/4 cups. Add to gelatin, stirring until slightly thickened. Remove any remaining ice. Stir in whipped topping with wire whisk until smooth. Refrigerate 10 minutes until mixture will mound. Spoon into crust. Refrigerate 4 hours or until firm. (store leftover pie in the refrigerator). NOTES: Do not substitute products as listed for best results.

Serves 8

Recipe Source

Source: Jello & Cool Whip
Country Molasses Pie

3/4 cup flour
1/2 cup sugar
1 Tbs butter
1/4 cup molasses
1/4 cup water, boiling
1/4 tsp baking soda
*pastry
Mix the first 3 ingredients together, using the hands, and pinching mixture until very fine. Add the water to the molasses and soda and beat until this is foamy and rises. Pour this into a pie pan lined with pastry (a deep pan is preferable) and taking a spoon, mix the above crumbs well into the molasses filling. Bake at 325-F for 30 minutes.

**Cran-Apple Pie**

2 cup Apples, sliced  
2/3 cup Sugar  
1/3 cup Packed brown sugar  
3 Tbs Cornstarch  
1 Tbs Apple jelly  
1/2 tsp Cinnamon  
3 Tbs Butter or margarine  
2 cup Cranberries  
1 9 inch pie crust, unbaked  
1/3 cup Pecans, chopped

Recipe by: Sue Klapper  
Preparation Time: 0:40  
Combine first 7 ingredients in a heavy saucepan; bring to a boil over medium heat, stirring constantly. Cook 1 minute, stirring constantly; stir in cranberries. Pour into pastry shell; sprinkle with pecans. Bake at 400 for 35 to 40 minutes or until set, covering edges with aluminum foil after 20 minutes. Cool on a wire rack. Yield: 1 pie. Source: Southern Living - 1992 Annual Recipes.

Serves 8
Cranberry Pie

3 eggs
1 1/2 cups sugar
2 Tbs grated orange zest
1 tsp vanilla extract
1/2 cup flour
6 oz butter, melted
1 cup fresh cranberries

Here's a filling that should work nicely with cranberries. You may want to adjust sugar—the filling is tart, but you might like it sweeter. This recipe is enough for a 10-inch tart, about 1-inch deep. PREHEAT OVEN TO 350F. Whisk together eggs, sugar, zest and vanilla. Add the flour until well mixed. Set aside. In a small saucepan, heat the butter over high heat until foamy and brown. Pour the butter in a steady stream over the egg mixture, beating to incorporate. Add the cranberries and pour the mixture into your tart shell. Bake for 45 to 50 minutes. Let cool completely before serving.

Serves 8
Creamy Banana Pie

1 env unflavored gelatin
1/4 cup cold water
3/4 cup sugar
1/4 cup cornstarch
1/2 tsp salt
2 3/4 cup milk
4 egg yolks, beaten
2 Tbs butter or margarine
1 Tbs vanilla extract
4 medium firm bananas
1 cup heavy cream, whipped
1 pastry shell
baked-10 inches
juice-grated peel of 1 lemon
1/2 cup apple jelly

Soften gelatin in cold water, set aside. In a saucepan combine sugar, cornstarch and salt. Blend in the milk and egg yolks; cook over low heat, stirring constantly until thickened and bubbly, about 20-25 minutes, Remove from heat; stir in softened gelatin until dissolved. Stir in butter and vanilla, Cover the surface of custard with plastic wrap and chill until no longer warm. Slice 3 bananas; fold into custard with whipped cream. Spoon into pie shell; chill until set, about 4-5 hours. Shortly before serving time, place lemon juice in a small bowl and slice the remaining banana into it. Melt jelly in a saucepan over low heat, drain banana; pat dry and arrange on top of pie. Brush banana with the jelly. Sprinkle with grated lemon peel. Serve immediately. Yield 8 servings

Serves 8
Crisp Apple Cream Pie

1/4 cup butter, melted
1 1/2 cup graham cracker crumbs
1 can sweetened condensed milk
1 cup sour cream
1/4 cup lemon juice
1 can apple pie filling
1/4 cup walnuts, chopped
1/2 tsp cinnamon

Combine butter and crumbs in 1 1/2 qt baking dish; mix well. Press evenly over bottom of dish. Mix condensed milk, sour cream and lemon juice in med bowl. Spread over crumb layer; spoon pie filling on top. Bake at 350~ for 25-30 minutes. Cool slightly. Mix walnuts and cinnamon; sprinkle over pie. Serve warm or cold. May substitute other flavors of pie filling. May want to add the walnut topping 5-10 minutes before pie is done.
CRUMBLY APPLE PIE

CRUST, recipe
1 cup flour
1/2 tsp salt
1/3 cup vegetable shortening, chilled
1/4 cup water, ice cold

FILLING, recipe
7 med Granny Smith apples, peeled, cored, chop -sliced thin
1/2 cup sugar
1/4 tsp cinnamon, ground
1/4 tsp nutmeg, ground
1/4 tsp salt

TOPPING, recipe
3/4 cup brown sugar, firmly packed
3/4 cup flour
1/2 tsp nutmeg, ground
1/3 cup butter, chilled, cut in pcs

minutes preparation minutes chilling minutes baking
Place oven rack in lowest position. Preheat oven to 400 degrees.

To prepare crust, in a medium bowl, mix together flour and salt. Using a pastry blender or 2 knives, cut shortening into flour mixture until coarse crumbs form. Add water, 1 tablespoon at a time, tossing with a fork, until a dough forms. Shape into a disk, wrap in plastic wrap, and chill for 30 minutes.

On a floured surface, using a floured rolling pin, roll dough into a "circle. Fit into a 9" pie pan. Trim excess dough, leaving a 1 inch overhang; make a decorative edge.

To prepare filling, mix together all ingredients. Spoon into crust.

To prepare topping, in a small bowl, mix together brown sugar, flour, and nutmeg. Using a pastry blender or 2 knives, cut butter into brown sugar mixture until coarse crumbs form. Sprinkle apples evenly with topping.

Bake pie until topping is lightly browned and filling is bubbly, 35 minutes. If pie is over browning, cover loosely with aluminum foil. Transfer to a wire rack to cool.

Serves 8
Recipe Source

Source: Home Baking 07-11
Deep Dish Peach Pie

2 Tbs lemon juice
1 1/2 lbs fresh peaches (6 c sliced)
1 1/4 cups sugar
2 Tbs sugar
1/8 tsp salt
1/4 tsp cinnamon
1/4 tsp nutmeg
3 Tbs flour
4 Tbs butter
1 cup heavy cream, whipped

Juice over peach slices in large bowl. Mix 1 1/4 cup sugar with the salt, nutmeg, cinnamon and flour. Add to peaches. Toss until evenly coated. Spread in 1 1/2 quart baking dish. Dot with butter. Roll out pastry to cover dish with 1 1/2 inch overhang. Press pastry to edge of dish and flute edge. Cut 3 vents in top. Sprinkle with remaining sugar. Bake 10 minutes at 450 degrees, then reduce heat to 350 degrees and bake 30 minutes more. Serve with whipped cream. Makes 1 pie Preheat oven to 450 degrees. Prep. time: 1 hour.

Serves 8
DESSERT-BAR APPLE-CHERRY PIE

10 oz Frozen tart red cherries, pi
1 cup Granulated sugar
3 Tbs Tapioca, quick-cooking
4 cup Cooking apples, 2 pounds peeled, thinly sliced
2 Tbs Butter or margarine
Milk
2 tsp Granulated sugar
1/8 tsp Ground nutmeg

Pastry:
2 cup All-purpose flour
1/2 tsp Salt
2/3 cup Shortening
6 Tbs Cold water, to 7 tablespoons

Filling: Thaw the frozen cherries; do not drain off the juice. In a large mixing bowl, combine 1 cup sugar and the tapioca. Add the undrained cherries and the apples, tossing to coat. Let stand for 20 minutes, stirring occasionally.

Pastry: Preheat the oven to 375 degrees. In a mixing bowl, stir together the flour and salt. Cut in the shortening until the pieces are the size of small peas. Sprinkle the water, one tablespoon at a time, over part of the flour; toss gently with a fork. Push to the side of the bowl. Repeat until all is moistened. Divide the dough in half. Form each half into a ball. For the bottom crust, on a lightly floured surface, flatten one ball of dough and roll into a 12-inch circle. Line a 9-inch pie plate with the pastry. Trim the pastry to the edge of the pie plate. Roll out the remaining pastry for the top crust; cut into strips for a lattice crust or cut slits for the steam to escape.

Spoon the filling into the pie crust; dot with the butter or margarine. Add the top crust, trimming 1-inch beyond the edge of the pie plate. Fold until the edge. Seal and flute. Brush the top crust with milk. Sprinkle with 2 teaspoons sugar and the nutmeg. Cover the edge of the pie with foil to prevent over browning. Bake for 25 minutes. Remove the foil and return to the oven for 20 to 25 minutes more, or until the crust is golden and the filling is bubbly. Cool on a wire rack. Serve with ice cream, if you like.

Note: Here's a trick for covering the pie to prevent a too-brown edge. Make a foil rim by folding a 12-inch square of foil into quarters. Cut out the center portion of the
foil, making a 7 1/2-inch circle. Unfold and loosely mold the foil rim over the edge of the pie, leaving the center open.

Recipe by: Midwest Living, October 1995

Serves 8
**Eagle's Coconut Custard Pie**

9 inch unbaked pastry shell
1 cup flaked coconut
3 eggs
14 oz sweetened condensed milk
1 1/4 cup hot water
1 tsp vanilla extract
1/4 tsp salt
1/8 tsp ground nutmeg

Preheat Oven to 425F. Toast 1/2 cup coconut; set aside. Bake pastry shell 8 minutes; cool slightly. Meanwhile, in medium bowl, beat eggs. Add sweetened condensed milk, water, vanilla, salt and nutmeg; mix well. Stir in remaining 1/2 cup coconut. Pour into prepared pastry shell. Sprinkle with toasted coconut. Bake 10 minutes. Reduce oven temperature to 350F; bake 25 to 30 minutes longer or until knife inserted in center comes out clean. Cool. Chill if desired. Refrigerate leftovers. FOR CUSTARD PIE: Omit coconut. Proceed as above.
Easy Spaghetti Pie

8 cooked spaghetti, (10 oz.)
2 cups sautéed vegetables, (do not overcook)
1/2 cup Parmesan cheese
1 cup Mozzarella cheese (WIC)
5 eggs, beaten (WIC)
2 tsp parsley
1/2 tsp basil
1 dash black pepper
1/2 tsp garlic powder
1 Tbs oil

In large mixing bowl, combine the spaghetti and sautéed vegetables (peas, carrots, mushrooms, spinach, peppers, etc.) Add the cheeses and spices. Mix in the beaten eggs. Pour the mixture into a hot oiled skillet. Cook omelet style for about 10 minutes at medium heat. The bottom of the mixture should be well browned. Use a dinner plate to flip the "pie" and return to the hot skillet to cook the second side for about 4 more minutes. Transfer to a serving platter and slice like a pie. Top with your favorite spaghetti sauce.

Serves 4
EASY CARAMEL APPLE PIE

1 Frozen 9" pie crust
10 Caramel candies, quartered
1/3 cup Flour
2 tsp Lemon juice
3 cup Jonathan apples, unpeeled,
  - cut into 1/2" cubes
2/3 cup Caramel ice cream topping
1/2 cup Pecans, chopped

In medium bowl, combine caramels and flour. Add apples, caramel topping and lemon juice; mix well. Pour mixture into crust; top with pecans. Bake on preheated baking sheet at 375~ for 40-45 minutes until crust has browned; cool.

Serves 6
Easy Pumpkin Nut Pie

2 Eggs
1 cup Pumpkin, canned
3/4 cup Brown sugar
1 tsp Cinnamon, ground
1/2 tsp Salt
1/4 tsp Cloves, ground
1/4 tsp Ginger, ground
1/4 tsp Nutmeg, ground
1 13 oz evaporated milk, skim
1 Brown sugar whipped cream


Serves 6
Ed Asner's Deep Pot Apple Pie

1 1/4 quart Apples, peeled, sliced
- and cooked
1 1/2 cup Butterscotch chips
4 Tbs Flour
1 tsp Cinnamon
2 Tbs Butter, melted
1 d Salt
2 cup Water

DOUGH
1 cup Flour
1/2 cup Shortening
1/2 tsp Salt
2 Tbs Water
1/2 cup Brown sugar
1/2 tsp Cinnamon

Mix butter, flour, salt, butterscotch chips and cinnamon in sauce pan. Add water and cook over low flame until thickens, stirring constantly. Remove from heat and cool. Combine together flour, shortening, salt, brown sugar and cinnamon. Blend until smooth. Roll out on floured board. Cut into 1 inch strips. Bake in 400~ oven for 10 minutes or until golden brown. In a deep buttered baking dish arrange apples on bottom and pour half of sauce over top. Lay pastry strips over top. Continue until all is used, leaving pastry on top. Spoon into individual bowls for each serving. Serve plain or with whipped cream on top.

Serves 8
**Eggnog Pies**

1 quart eggnog, chilled  
2 packages vanilla instant pudding & pie mix  
3 Tbs bourbon  
1 tsp vanilla  
1/4 tsp ground nutmeg  
2 graham cracker pie crust, 9 inch

In a large bowl, combine eggnog, pudding mixes, bourbon, vanilla, and nutmeg; beat just until well blended. Spoon filling into pie crusts; cover and chill overnight. Store in refrigerator. (Note: Pies can be frozen; thaw slightly before serving.). Yield: 2 - 9 inch pies. Source: Leisure Arts - Quick and Tasty Christmas Gifts.

**Recipe Source**

Source: Sue Klapper
ELANOR'S SWEET POTATO PIE

3 1/2 cup sweet potatoes, cook/mash
2 cup sugar
1/2 tsp salt
13 oz evaporated milk
2 deep dish unbaked pie shells
1/2 cup butter, softened
4 eggs
1/2 tsp nutmeg
2 tsp lemon extract

Combine sweet potatoes, butter and sugar. Add eggs, one at a time, beating well. After each one, stir in salt, nutmeg, milk and extract. Pour into 2 deep dish unbaked, pie shells. Bake at 425 for 20 minutes. Then lower oven to 325 and bake for 30-40 minutes longer.

Serves 8
Eldorado Country Club Toll House Pie

butter, for pan
2 eggs
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup brown sugar
1/4 cup melted butter
1/2 cup chocolate chips
1/2 cup walnuts, chopped


Serves 8

Recipe Source

Source: Eldorado Country Club, Texas
Elmira Sour Cream Peach Pie

pastry for 9" pie
1/3 cup flour, all purpose
1/2 cup sugar, granulated
1 cup sour cream, commercial thick
5 cup peaches, quartered, peeled
1/4 cup brown sugar, lightly packed

Preheat oven to 450F. Line 9" pie plate with pastry. Trim and flute edges; do NOT prick pastry. With rotary beater, beat flour, sugar and sour cream (use commercial sour cream from store). Arrange flat edge of peach quarters on pastry in concentric circles. Pour sour cream on top. Bake 15 minutes at 450F, then lower heat to 350F and bake 25-30 minutes or till filling is set. Sprinkle brown sugar over hot pie. Broil 1-2 minutes till sugar is melted. Serve warm.

Serves 6
EMMA VANWHY'S CRUMB PIE

3 cups flour
1/2 cup shortening
1 cup sugar
Salt
1 cup molasses
1 cup boiling water
1 tsp baking soda

Mix into crumbs, save 1/2 cup for top of pie. To remaining crumbs, add 1 cup molasses, 1 cup boiling water and 1 teaspoon baking soda. Pour into pie shell. Bake 1 hour at 400 degrees.

Serves 4
Exquisite Pie

3  eggs
200 g sugar
75 g butter
15 ml vinegar
60 g nuts (pecans)
80 g raisins
1/2 cup coconut

Cream eggs, sugar and butter.
Add other ingredients and put in unbaked pie shell.
Bake at 180 for approximately 45 minutes.

Author's Notes: This one's good for taking on picnics and other outings as it keeps well without refrigeration. My mom always baked at least three at a time due to high demand.

Difficulty : easy. Precision : measure ingredients.
Farrah Fawcett's Pecan Pie

1 cup Corn syrup
3 Eggs, slightly beaten
1/8 tsp Salt
1 tsp Vanilla
1 cup Sugar
2 Tbs Butter or margarine, melt
1 cup Pecan halves
1 Unbaked 9" pie shell

Mix all ingredients for filling and add pecans last. Pour into pie shell. Bake at 400~ for 15 minutes. Reduce heat to 350~ and bake 30-35 minutes longer. When done, outer edges will be set and center will be slightly soft.

Serves 8
Fay's Apple Crumb Pie

1 Double crust

FILLING
5 Tbs Quick-cook tapioca
4 Lg tart apples
1/2 cup Raisins
1/2 cup Sugar
1 tsp Cinnamon
1/2 cup Sugar
3/4 cup Flour
1/3 cup Butter

FOR TOP OF CRUST
2 Tbs Milk
1 Tbs Sugar
1/2 tsp Ground cinnamon

Sprinkle bottom crust with tapioca. Pare apples; cut in eighths and arrange in 9" pastry lined pie pan. Sprinkle raisins over apples. Mix first 1/2 c. sugar with cinnamon; sprinkle over top of apples and raisins. Sift remaining 1/2 c. sugar with flour; cut in butter until crumbly. Sprinkle over apples. Cover with top crust. Mix 1 T. sugar with 1/2 tsp. cinnamon. Brush 2 Tablespoons of milk over top crust. Sprinkle with cinnamon/sugar mixture. Cut gashes in top for venting. I cut out small pie dough leaves and decorate the top of the pie with them. Bake in hot oven (450 degrees) for 10 minutes; then in moderate oven (350 deg.) about 40 minutes.

Serves 6
FISH MARKET APPLE PIE

CRUST
1 3/4 cup Flour
1/4 cup Sugar
1 tsp Cinnamon
10 2/3 Tbs Butter, unsalted
2/3 tsp Salt
Water

FILLING
6 lg McIntosh apples
1 2/3 cup Sour cream
Egg
1 cup Sugar
1/2 tsp Salt
2 tsp Vanilla
1/3 cup Flour

TOPPING
1/3 cup Brown sugar
1/3 cup Sugar
1/2 cup Flour
1 pinch Salt
1 Tbs Cinnamon
1 cup Walnuts, chopped
1/4 lb Butter

Combine crust ingredients; roll out and place in a 10" pie pan. Mix filling ingredients together and fill pie shell. Bake at 450 for 10 minutes. REDUCE OVEN to 350 and bake for 35 to 40 minutes. Blend topping ingredients and place atop pie. Bake for additional 15 minutes at 350. Serve warm. A lot of work, but well worth the effort.

Serves 8
Flaky Pie Pastry

1 cup flour (plus 2 t)
1/4 tsp salt
4 Tbs shortening
2 Tbs butter
3 Tbs water (to 4 t)

Makes enough dough for a single crust 9-inch pie. In a large bowl, stir together the flour and salt. Cut butter first into the flour mixture and then the shortening. Sprinkle the water into the flour mixture 1 T at a time while stirring it with a fork to evenly distribute the water. Use just enough water to moisten the dough until the dough clumps together. It should not be damp or sticky. With hands, gather dough into a ball. Flatten into a 4 inch round, wrap in plastic wrap, and refrigerate for 1 hour before rolling out.

Source: Sunset Holiday Cookbook.
Fluffy Grasshopper Pie

2 cup finely crushed creme-filled chocolate sandwich cookies
about 24 cookies
1/4 cup margarine, or butter, melted
8 oz cream cheese, softened
14 oz sweetened condensed milk
3 Tbs lemon juice from concentrate
1/4 cup creme de menthe
1/4 cup white creme de cacao
4 oz non-dairy whipped topping
frozen type, thawed
about 1 3/4 cups

Combine crumbs and margarine; press firmly on bottom and up side of rim of buttered 9-inch pie plate. Chill. Meanwhile, in large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and liqueurs. Fold in whipped topping. Chill 20 minutes; pour into crust. Chill or freeze 4 hours or until set. Garnish as desired. Refrigerate or freeze leftovers.
French Apple Dessert

**Fruit Base**
- 6 cup Tart apples, peel/thin slice
- 1/4 tsp Ground cinnamon
- 1/4 tsp Ground nutmeg
- 1/4 cup Skim milk
- 2 Tbs Margarine, softened
- 3 Egg whites or 1/2 cup Cholesterol-free egg product
- 1 cup Sugar
- 1/4 cup Bisquick reduced fat -baking mix streusel-
- 1 cup Bisquick reduced fat -baking mix
- 1/2 cup Chopped nuts
- 1/3 cup Packed brown sugar
- 3 Tbs Firm margarine

Heat oven to 350F. Grease 13x9x2" baking dish. Prepare Streusel; reserve. Spread apples in dish. Beat remaining ingredients in blender on high speed 15 seconds; with hand beater or wire whisk beat for 1 minute or until smooth. Pour over apples. Sprinkle with streusel. Bake about 55 minutes or until knife inserted in center comes out clean. Cool at least 10 minutes. 12-15 servings.

Nutritional Info: (per serving) 280 calories, 4g protein, 46g carbohydrate, 9g fat, 270mg sodium, 0- cholesterol, 2g saturated fat

Recipe Source

Source: Eating Smart with Bisquick Baking Mix (Reduced Fat)
Fresh Double Berry Pie

1 1/4 cup Plus 1 T sugar
1 Tbs Cornstarch
3 tsp Quick-cooking tapioca
5 cup Assorted fresh or frozen, Thawed raspberries and Blackberries—can use canned—drain well, 2 times
2 Tbs Raspberry liqueur
1 pk (15-oz) PILLSBURY All Ready Pie Crust
1/8 tsp Ground cinnamon

Combine 1-1/4 cups sugar, cornstarch, and tapioca in a large bowl; stir well. Add berries and liqueur; toss gently. Set aside.

Prepare piecrust sheet according to package directions for a filled one-crust pie using a 9-inch pie plate. Flute edges and bake at 450° for 9 to 11 minutes. (If crust puffs up, gently press back to bottom and sides of dish with back of a wooden spoon.) Unfold remaining piecrust sheet; sprinkle with flour. Using a 1-inch heart shaped cookie cutter, cut out enough hearts to overlap around edge of pie; reserve extra piecrust. Set aside.

Spoon filling into prepared pastry shell; arrange hearts, overlapping slightly, around edge of pie with tips pointing to center. Using a heart-shaped canape cutter, cut remaining piecrust sheet into heart shapes. Place small hearts over filling (turn opposite direction from larger hearts). Place pie on baking sheet; bake at 375° for 1 hour. Combine remaining 1 tablespoon sugar and cinnamon; sprinkle over pies. Cool completely. Yield one 9-inch pie.

Kitchen Ease: Cover edge of piecrust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning.

Source: Cafe Southern Living 5-Star Dining; Southern Living Cooking School 4-29-93
Fresh Pear and Apple Pie

4 Apples (4 cups sliced)
2 Tbs Lime Juice
1/4 cup Cornstarch
1/4 tsp Nutmeg
Pastry for a 9 inch pie
4 Firm Pears (4 cups sliced)
2/3 cup Brown Sugar, firmly packed
1/2 tsp Cinnamon
2 Tbs Butter

Preheat oven to 350 degrees. Prepare pastry or thaw frozen pastry and set aside. Peel and slice apples and pears. Place in large bowl and toss with lime juice. Combine brown sugar, cornstarch, cinnamon and nutmeg in small bowl. Toss with apple and pear slices until coated. Turn into a 9x1-1/2 inch deep dish pie plate. Dot with butter. Roll out pastry for top crust. Cut slits to vent steam during baking and place over filling. Seal and flute edges. Bake at degrees for 45 to 50 minutes or until crust is lightly browned.

Serves 6
Fresh Strawberry Glaze Pie

3 pint strawberries
1 cup sugar
3 Tbs cornstarch
1/2 cup water
1 Tbs butter or margarine
1 cup heavy whipping cream
1/2 tsp vanilla
2 Tbs sugar
1 baked pie shell

Wash, hull and drain berries. Crush some so that there is 1 cup of pulp and juice. Combine sugar and cornstarch, add to berries with 1/2 cup water. Bring to a boil over medium heat, stirring constantly. Lower heat and cook until thick and clear. Remove from heat and stir in butter. Cool. Place whole and some sliced berries in pie shell, pour cooked mixture over and chill for at least 2 hours. Garnish top with whipped cream and sliced whole berries.
FRIED PIES

2 cup flour
1 tsp salt
1/2 cup shortening
1/3 cup cold water
fruit, stewed

Sift the flour and salt together, cut in the shortening and mix with hands. Add water. Roll out about 1/8 inch thick on a floured board. Cut with a large cookie cutter about 4 inches in diameter. In each round, place 1 1/2 Tbsp sweetened mashed fruit (dried apricots, peaches, prunes or thick apple sauce). Moisten edges with cold water, fold to make semi-circle and press edges together with a fork. Fry in deep fat. Source: Pennsylvania Dutch Cook Book - Fine Old Recipes, Culinary Arts Press, 1936.
Frosty Orange Pie

**crumb crust**
1 cup Quaker oats, uncooked (quick or old-fashioned)
1/2 cup flaked coconut
1/3 cup brown sugar, firmly packed
1/3 cup butter or margarine, melted

**filling**
1 quart vanilla ice cream, soft
1/4 cup orange juice concentrate, - (frozen), thawed
1/4 cup toasted flaked coconut

For crust, heat oats in shallow baking pan in preheated moderate oven (350 F.) about 10 minutes. Combine oats, coconut, sugar and butter, mixing until crumbly. Firmly press onto bottom and sides of a 9-inch pie plate. Chill. For filling, spread half of the ice cream in pie shell. Drizzle with 2 tablespoons of the orange juice concentrate. Repeat layers once. Sprinkle with toasted coconut. Freeze until firm.

**Recipe Source**
Source: Our Favorites for family and friends Reprinted with permission from The Quaker Oats Company
Fruit Custard Pies

1/2 cup sugar
1 Tbs Flour
1/2 Tbs Salt
3 eggs, beaten
2 1/2 cup milk
1/2 cup to
3/4 cup fruit

Combine the sugar, flour, salt, and beaten eggs. Scald the milk and add it gradually. Pour into the pie shell, dot the berries over the custard. Bake at 350F for about 45 minutes, or until a silver knife into the middle comes out clean. Try it with cherries, blueberries, strawberries, raspberries, red or black currants, raisins or dried currants, soaked first.

Serves 6

Recipe Source

Source: "More Food that Really Schmecks" by Edna Staebler.
Fudge Krispies

1 pkg. Nestle milk choco, (11 1/2 oz.)
(2 c.)
1/2 cup margarine or butter
1/2 cup light corn syrup
2 tsp vanilla extract
1 cup confectioners sugar, sifted
4 cups Kellogg's Rice Krispies cereal


Serves 4
5 large apples; peeled, thinly slice.
1/2 cup sugar
1 cup brown sugar, packed
1 cup all-purpose flour
1 cup pecans, coarsely chopped
1/2 cup margarine, melted

Arrange apples in oiled 3-quart oblong baking dish. Sprinkle granulated sugar over apples. Mix brown sugar, flour, pecans and melted margarine and spoon over entire surface. Bake in 350 deg. oven for 45 min. Serve warm with ice cream or whipped cream. (If planning to freeze, cook 15 min. less and reheat in oven or microwave.)

Serves 7
GERMAN SWEET CHOCOLATE PUDDING PIE ~

1/3 cup margarine
1/3 cup brown sugar, packed
1/3 cup angel flake coconut
1/3 cup chopped pecans
1 baked 9 inch pastry shell
2 pk jell-o pudding/pie filling**
3 cup milk
4 oz sweet chocolate
1 cup thawed cool-whip

garnish
1 whole pecans
scraped sweet chocolate

** Either Chocolate or Vanilla flavor cook & serve

Serves 8
GINGERSNAP CRUMB CRUST

1 1/2 cup Gingersnap crumbs
1/4 cup Sifted powdered sugar
1/3 cup Butter or margarine, melted

Recipe by: Southern Living Preparation Time: 0:05 Combine all ingredients, mixing well. Firmly press crumb mixture evenly over bottom and sides of a 9-inch pie plate. For frozen pies, crust may be used without baking. For other pies, bake at 375 degrees for 4 to 5 minutes. Yield: one 9-inch crust.

Serves 8
**Golden Carrot Pie**

2 eggs
1/4 tsp ground cinnamon
1 pinch salt
1/2 cup Fruit Sweet
9 pie shell
1 dash ground nutmeg
1/8 tsp ground ginger
1 cup cooked carrots, rice or mashed
1/2 cup heavy cream

Beat the eggs, nutmeg, cinnamon, ginger and salt until thoroughly blended. Add the carrots and stir well. Pour in the Fruit Sweet and cream and stir until completely blended. Pour the filling into the pie shell and bake at 350 degrees for 35 minutes or until a knife inserted in the center comes clean. Serve with whipped topping.

*Serves 4*
Graduation Berry Pie

1 1/2 cup Granola
1/4 lb Butter, melted
1 Tbs Gelatin, unflavored
1/2 cup Water, warm
2 Egg, yolks
1 Tbs Lemon juice, fresh
1 Tbs Lemon rind, fresh
1/3 cup Sugar
1/2 lb Cream cheese
1 cup Yogurt, plain
4 Ice cubes
1 pint Strawberries, hulled

Crunch granola with rolling pin and mix with melted butter. Press into 9 inch water and set aside. In a blender combine egg yolks, lemon juice, lemon rind, sugar, cream cheese and yogurt. Add ice cubes until mixture is smooth; then add half of the strawberries, sliced. Pour over crust and top with remainder of whole berries. Chill. The fresh strawberries of summer are one ideal to use in this pie; but any seasonal berry can be substituted to make graduation a grand celebration.
GREEN CHILI CHEESE PIE

4 eggs
1/2 cup milk
1 small can chopped green chilies drained
1 cup shredded Cheddar cheese
1 cup Monterey Jack cheese, shredded
1/4 tsp red pepper sauce
9 inch pie crust

Mix well and pour into 9 inch pie crust. Bake at 350 degrees for 45 minutes.

Serves 4
Harvest Table Apple Pie

6 med Apples, sliced
1 Tbs Cornstarch
1 tsp Cinnamon
1/4 tsp Salt
3 Tbs Sugar
3 Tbs Margarine, melted
1/3 cup White syrup

**TOPPING**
1/4 cup Brown sugar
2 Tbs Flour
3 Tbs White syrup
2 Tbs Margarine, softened
1/4 cup Nuts, chopped

Prepare pastry for a 2 crust 9 inch pie. Fill bottom shell with 6 medium apples, sliced. Combine remaining ingredients and pour over apples. Cover with top crust and bake in 425~ oven 45 minutes, or until crust is browned. Topping: Mix ingredients together, spread over top of pie. Return to oven for 10 minutes or until topping is bubbly. (Place pie pan on larger pan to catch topping that may run off).

Serves 8
Heavenly Lemon Pie With Meringue Crust

meringue crust
4 egg whites
1 cup sugar
1 tsp lemon juice

filling
4 eggs, separated
1/2 cup sugar
1 large lemon (grated peel & juice)
2 cups whipping cream, whipped
1 Tbs powdered sugar

Beat egg whites until soft peaks form. Gradually add 1 cup sugar, beating until stiff but not dry. Blend in 1 teaspoon lemon juice. Grease 9-inch pie pan generously. Spoon meringue mixture into pan and with tablespoon push mixture up around edges to form pie shell. Bake at 200F 2 hours. Cool. To make filling, beat egg yolks with 1/2 cup sugar, lemon peel and juice until light. Cook, stirring, in top of double boiler over boiling water until thickened. Remove from heat and cool thoroughly. Fold in half of whipped cream. Turn into meringue crust and refrigerate at least 2 hours to set. Fold powdered sugar into remaining whipped cream and spread over chilled pie.

Serves 8
Hershey Bar Pie

Chocolate petal crust:
1/2 cup Butter or margarine -softened
1 cup Sugar
1 Egg
1 tsp Vanilla extract
1 1/4 cup All-purpose flour
1/2 cup Hershey's cocoa
3/4 tsp Baking soda
1/4 tsp Salt

1 Hershey's milk chocolate bar = (7 oz) broken into pieces
1/3 cup Milk
1 1/2 cup Miniature marshmallows
Or 15 large marshmallows
1 cup Cold whipping cream
Sweetened whipped cream
Cherry pie filling chilled (optional)

Recipe by: www.hersheys.com Prepare CHOCOLATE PETAL CRUST OR 1 baked 9-inch pie crust, cooled. In top of double boiler over hot, not boiling, water, melt chocolate bar pieces with milk, stirring frequently. Add marshmallows, stirring until melted; remove from over top of hot water. Cool to room temperature. In small mixer bowl, beat whipping cream until stiff; carefully fold into chocolate mixture. Spoon into prepared crust. Cover; refrigerate until firm, about 4 hours. Garnish with whipped cream or cherry pie filling, if desired. Cover; refrigerate leftover pie. 8 servings.

Chocolate Petal Crust: Heat oven to 375 degrees Fahrenheit. Grease 9-inch pie plate. In large mixer bowl, beat butter, sugar, egg and vanilla until light and fluffy. Stir together flour, cocoa, baking soda and salt; add to butter mixture. Shape soft dough into two rolls, 1-1/2 inches in diameter. Cut one roll into 1/8-inch slices; arrange slices, edges touching, on bottom and up side of prepared pie plate. (Small spaces in crust will not affect pie.) Bake 8 to 10 minutes. Cool completely. Enough dough for 2 crusts. Note: Remaining roll of dough may be frozen for later use. JM Hershey's is a registered trademark of Hershey Foods Corporation. Recipe may be reprinted courtesy of the Hershey Kitchens.
**Hobgoblins' Mud Pie ~**

12 oz chocolate fudge sauce  
1 9" graham cracker pie crust  
1 1/2 pint orange sherbet  
1/2 cup mini chocolate chips

Using a rubber spatula, spread the chocolate fudge sauce evenly over the pie crust. Set it in the freezer to harden. Remove the sherbet from the freezer to soften. In a medium bowl, combine the sherbet and the chips with a large spoon. Remove the crust from the freezer. Spoon the sherbet mixture on the crust. Smooth the top with spatula. Return to the freezer until ready to serve.
Homemade Lemon Pie Filling Mix

2 1/2 cups lemonade powder, presweetened
1 cup cornstarch, PLUS
2 Tbs cornstarch
1 1/4 cups sugar, or more to taste
1 tsp salt

In a medium bowl, combine lemonade powder, cornstarch, sugar and salt. Mix well. Put in a 1-qt airtight container. Label with date and contents. Store in a cool, dry place. Use within 4-6 months.

Makes about 4 1/4 cups of Homemade Lemon Pie Filling.

Recipe Source
Source: _Make-A-Mix_ by Eliason, Harward & Westover
Honey Apple Pie

1 9 inch unbaked pie shell
1 cup Sugar
3 Tbs Flour
1/4 cup Honey
1/3 cup Heavy cream
5 Tart apples, peeled, cored -
1/2 tsp Cinnamon
1/4 tsp Nutmeg
1 Tbs Butter or margarine

Sprinkle pastry with 1 TB each of sugar and flour. Combine the remaining sugar and flour; stir in honey and cream. Pour this mixture over apples in large bowl. Mix gently until slices are well coated. Spoon apples into pie shell and dust with cinnamon and nutmeg; dot with butter. Bake at 375~ for to 40 minutes.

Serves 8
Honey-Nut-Apple Pie

jolly mdfd30e-
3 Tbs flour
1/4 tsp salt
1 tsp cinnamon
1/2 tsp nutmeg
1/2 cup dairy sour cream
3/4 cup honey
1/2 cup pecans, chopped
6 medium tart apples
2 crust pastry, unbaked

Mix first 4 ingredients; add sour cream, honey and pecans. Peel and slice apples, and stir into first mixture. Line pie pan with half of pastry; add filling, and adjust top crust. Seal, crimp, and cut vent holes for steam. Bake in preheated 425 degrees oven for 30 minutes. Reduce heat to 350 degrees, and bake for about 15 minutes longer.
IMPOSSIBLE PUMPKIN PIE

3/4 cup sugar
1/2 cup Bisquick baking mix
2 Tbs margarine
1 can evaporated milk, (13 oz.)
2 eggs
1 can pumpkin pie spice
2 tsp vanilla

Preheat oven to 350 degrees. Grease pie plate 9 x 11 1/4 inch or 10 x 1 1/2 inch. Beat all ingredients until smooth, approximately 1 minute in blender. Pour into pan. Bake until you can insert a knife into the center and it comes out clean, approximately 50 to 55 minutes. Garnish with whipped cream, if desired.

Serves 4
**IMPOSSIBLE CUSTARD PIE**

**In Blender, Combine**
2 cups Milk
1/2 cup Flour
1/4 tsp Baking Powder
1 pinch Salt
3 Tbs Unsalted Butter, softened
4 Large Eggs
1/2 cup Sugar
1 tsp Vanilla

**Garnish**
Coconut Flakes

Preheat oven to 400.
Blend for about a minute. Place in buttered 9 inch pie plate. Sprinkle with flaked or shredded coconut. Bake until knife inserted inch from edge comes out clean (about 30 minutes)
**Impossible Ham Pie**

2 cup Ham, smoked fully cooked, cut  
1 cup Swiss cheese, shredded  
1/3 cup Onion, chopped  
2 cup Milk  
4 Eggs  
1 cup Bisquick baking mix  
1/8 tsp Pepper

GREASE pie plate. Sprinkle ham, cheese and onion in pie plate. BEAT remaining ingred. 15 sec. in blender on high speed. Pour into pie plate. BAKE 35-40 min. at 400 or til knife inserted comes out clean. Cool 5 min. 6 servings. May substitute 12 slices bacon, crisply cooked and crumbled.  

**Serves 6**
Impossible Turkey Pie

2 cups turkey or chicken; cked, cutup
4 1/2 oz mushrooms; sliced, drained
1/2 cup green onions, sliced
1/2 tsp salt
1 cup swiss cheese, shredded
1 1/2 cups milk
3/4 cup Bisquick
3 eggs

Heat oven to 400. Lightly grease a 10" pie plate. Sprinkle turkey, mushrooms, onions, salt, and cheese in pie plate. Beat remaining ingred. until smooth, in blender on high. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean, - 35 minutes. Let stand 5 min. before cutting. Refrig. any remaining pie. Can Substitute smoked cooked ham for the turkey.
JAMES BEARD'S MINCEMEAT

4 lb Beef rump or brisket
4 lb Beef tongue
1 lb Beef suet
2 lb Seedless raisins
2 lb Sultana raisins
2 lb Currants
3/4 lb Citron peel, diced and
1/2 lb Orange peel, finely chopped
1/2 lb Lemon peel, finely chopped
1 lb Sugar
1 pint Strawberry preserves
1 pint Raspberry preserves
1 Tbs Salt
1 Tbs Cinnamon
2 tsp Nutmeg
1 1/2 tsp Mace
1 tsp Allspice
3/4 tsp Ground cloves
Sherry or cognac

"Begin by assembling a goodly supply of Cognac, apple brandy, sherry, and if you can find it, boiled cider. If not, settle for more apple brandy or applejack and more Cognac. You can also use up any odd liquors or that bottle you were given last Christmas and have kept hidden on a shelf. All these things will help to make your mincemeat better."

Boil the rump and tongue separately in salted water until tender. Let the rump cool until it can be handled, remove the excess fat, and chop coarsely or put through the coarse blade of a meat grinder. Let the tongue cool, remove the skin, and chop or grind coarsely. Chop the beef suet very finely and combine it in a crock with the meats. Add raisins, sultanas, currants, citron, peels and mix well. Add sugar and jams and salt. Mix spices together and mix into the mixture in the crock. Mix ingredients well with the hands and then cover the mixture with Sherry, Cognac, etc. -- enough to a make a rather loose mixture. Cover tightly and let rest for 2 weeks. Uncover and taste, and add more spirits if necessary. Let rest for another 2 weeks before using.

At this point, if you wish to store the mincemeat in smaller containers, transfer it to sterilized jars or crocks, add more liquor, and seal or cover them tightly.
The mincemeat will keep more or less indefinitely in a cool place or in the refrigerator.

When using for pies, Add 1 to 1 1/2 cups chopped fresh tart apple to each 2 1/2 to 3 cups mincemeat, bake at 450 F. for 10 minutes, reduce heat to 350 F. and continue baking until crust is well browned.

From: Gourmet Magazine, November 1969
Jumble Berry Pie

3/4 cup sugar
1/4 cup flour, all-purpose
3 cups blueberries, fresh
1 1/2 cups raspberries, fresh
1 1/2 cups blackberries, fresh

Preheat oven to 425 degrees. Combine 3/4 cup sugar and the flour in bowl. Add berries and toss. Spoon berries into pie shell; dot with butter. Bake on cookie sheet 15 minutes. Reduce oven temperature to 375 degrees, and bake to minutes more, until center is bubbly.
KAHLUA PUMPKIN PIE

1/2 pk Pillsbury pie crust
1/4 cup Kahlua
1 cup Evaporated milk
1/4 cup Corn syrup
1/2 cup Brown sugar
1/2 tsp Salt
1 1/2 tsp Pumpkin pie spice
1 1/2 cup Pumpkin, canned
2 lg Eggs, beaten

Line 9" pie with crust and chill. Preheat oven to 450~. Combine milk, kahlua, sugar, corn syrup, spice and salt. Add pumpkin and eggs and set aside. Bake pastry for 7-8 mins until lightly browned. Don't take dish out of oven-instead, pull rack out and pour mixture in slowly. Reduce oven to ~. Bake about 40 mins. KAHLUA CREAM TOPPING: Beat 1 c whipping cream with 2 T kahlua until stiff. Turn into serving bowl and drizzle 1 T kahlua on top.

Serves 8
Kentucky Apple Festival Apple Pie

1/3 cup Shortening
1/3 cup Butter
2 cup Flour
1/3 cup Boiling water
1/2 tsp Salt
1/2 tsp Baking powder

7 Granny Smith Apples
1 tsp Cinnamon
1 1/2 Tbs Butter

1/4 to 1 c sugar Crust: Mix shortening, 1/2 cup butter and flour. Add boiling water, salt and baking powder. Mix well. Separate into 2 balls; place between 2 pieces of wax paper; roll. Filling: Peel, core and slice apples mix cinnamon and sugar with the apples. Heap into pastry lined pie pan and dot with 1 1/2 tbsp. butter. Cover with topping crust; slit to allow steam to escape. Bake 60 to 75 minutes @ 425 degrees.

Serves 6
Key Lime Meringue Pie

4 Eggs, separated
14 oz Sweetened condensed milk
1/3 cup Sifted powdered sugar
1/3 cup Key lime juice
1 Graham cracker crust
-(9-inch)
1/2 tsp Cream of tartar
1/4 cup Plus 2 tablespoons, sugar

Recipe by: Southern Living Preparation Time: 0:20 Beat egg yolks at medium speed of an electric mixer until thick and lemon colored. Add sweetened condensed milk, powdered sugar, and Key lime juice, stirring well. Spoon filling into crust. Beat egg whites and cream of tartar at high speed of an electric mixer 1 minute. Gradually add sugar, 1 tablespoon at a time, beating until stiff peaks form and sugar dissolves (2 to 4 minutes). Spread meringue over filling, sealing to edge of pastry. Bake at 350 degrees for 12 to 15 minutes or until golden brown. Yield: one 9-inch pie.

Serves 8
Key Lime Pie #7

1 graham cracker pie crust, 9 inch, prebaked
4 egg yolks
1 Can condensed milk, (14 oz.)
3 oz key lime juice

Mix until smooth, pour in a 9-inch prebaked graham cracker pie crust and bake 10 minutes at 350. Chill at least 2 hours and serve.
Layered Tamale Pie with Corn, Tomatoes & Cheese

1 19 oz can Kidney Beans
4 Cloves garlic
1 large Onion, chopped
2 medium Green peppers, diced
2 medium Carrots, diced
1 medium Jalapeno, seeded & seeded
=09
2 Tbs Dried oregano
1 Tbs Ground cumin
1 16 oz can whole tomatoes, drained
1 cup Whole kernel corn
3 1/2 cups Water
1 1/2 cups Yellow cornmeal
1 cup Shredded low fat, cheddar
1/4 tsp Black pepper
1 cup Shredded Monterey Jack, cheese

Drain liquid from beans, reserving 1/4 cup. In a large skillet heat reserved bean liquid to a boil over medium heat. Add onion, garlic, green pepper, carrots, jalapeno, oregano and cumin. Cover and cook, stirring occasionally, until vegetables are tender and liquid is absorbed. About 10 min. Add drained beans, corn and tomatoes; cook uncovered, stirring occasionally, for about 15 minutes or until thickened. Preheat oven to 350 deg. In a 2 quart saucepan, heat water, cornmeal and black pepper to boiling, stirring constantly. Cook for 5 minutes until well thickened. Into an 11 inch round baking dish, pour half of the bean mixture, spreading evenly around bottom of dish. Spread half of cornmeal mixture evenly over the bean mixture. Sprinkle with half of the cheese. Repeat layering. Bake for 35 minutes or until bubbly and brown. Cool for 10 minutes before serving.

Serves 4
LEMON PIE

3/4 cup sugar
1 3/4 cups water
1 tsp salt
3 Tbs cornstarch
2 Tbs flour
Grated rind of 1 lemon
Juice of 2 lemons
2 egg yolks (use whites for meringue)

Combine all ingredients. Cook over medium heat in heavy saucepan, stirring constantly. When thick, pour into prebaked pie shell that has cooled completely. Meringue can be made (or cover with whipped topping).

Serves 4
LEMON CHEESE PIE

2 Tbs soft butter  
1 1/2 cup shredded coconut  
12 oz cream cheese  
3 eggs  
3/4 cup sugar  
1/4 tsp salt  
grated rind of 1 lemon  
3 Tbs fresh lemon juice  
sweetened whipped cream

Spread a 9-inch pie pan with the butter. Sprinkle with coconut, and press firmly into the butter. Beat cheese until light and fluffy. Add eggs, 1 at a time, beating thoroughly after each addition. Gradually beat in sugar; blend in salt, lemon rind and juice. Pour into coconut pie shell. Bake in preheated 350° oven for 30 minutes, or until firm. Cool, and spread with whipped cream. Chill.
Lemon Meringue Pie*

pastry for one-crust pie
lemon filling
1/4 cup cornstarch
3 Tbs flour
1 3/4 cup sugar
1/4 Tbs salt
4 eggs, yolks, slightly beaten
1/2 cup lemon juice
1 Tbs grated lemon peel
1 Tbs butter
meringue
4 eggs, whites
1/4 Tbs cream of tartar
1/2 cup sugar

On lightly floured pastry cloth, roll the pastry to an 11-inch circle, rolling with light strokes from center to edge. Fold pastry in half; with fold in center, carefully transfer to a 9-inch pie plate. Unfold; fit into a pie plate, pressing gently toward the center. Fold edge of crust under, press into an upright rim. Crimp edge decoratively, using thumb and forefinger. Refrigerate 1/2 hour. Preheat oven to 450 F'. Prick entire surface evenly with fork. Bake 8 to 10 minutes, or until golden brown. Cool on rack. Make lemon filling: In medium saucepan, combine cornstarch, flour and sugar and salt, mixing well. Gradually add 2 cups water, stirring until smooth. Over medium heat, bring to boiling, stirring occasionally; boil 1 minute, till shiny and translucent. Quickly stir some of hot mixture into yolks. Pour back into hot mixture; stir to blend. Return to heat; cook over low heat 5 minutes, stirring occasionally. Remove from heat; stir in lemon juice, lemon peel and butter. Pour into pie shell. Preheat oven to 400 F'. Make meringue: In medium bowl, with mixer at medium speed, beat whites with cream of tart until frothy. Gradually beat in sugar, 2 tbsp. at a time, beating after each addition. Beat at high speed until stiff peaks form when beater is slowly raised. Spread meringue over lemon filling, carefully sealing to edge of crust and swirling the top decoratively. Bake 7 to 9 minutes, or until the meringue is golden brown. Let cool completely on rack- 2 1/2 to 3 hours. Serves 8. Cut with wet knife. Source: McCall's Cooking School
Lemon Sponge Pie #3

3 Tbs butter (softened)
1 cup sugar
1 Tbs flour
1 salt (a dash)
2 eggs
1 cup milk
1 lemon
1/3 cup lemon juice
1 unbaked pie shell (9 in)

In large bowl, cream together butter and sugar until fluffy. Beat in egg yolks, flour, salt, milk, lemon peel (Grated from your lemon) and juice. In small bowl with clean beaters. Beat 2 egg whites until stiff but not dry. Then fold these into the milk mixture and pour into pie shell and bake in a preheated oven 375 for 15 minutes. Reduce the heat to 300 and bake 45 min more. Top will be golden brown and an inserted knife will come out clean. Hope you like the recipe, my whole family loves it.
Lemony Sweet Potato Pie

3 egg yolks
1 cup sugar
1 Tbsp flour
1 1/2 cups milk
1/2 tsp lemon extract
1 tsp lemon peel, grated
2 Tbsp butter, at room temperature
1 cup sweet potatoes, cooked
1 pie shell, unbaked, 9"

sweetened whipped cream

Preheat oven to 400°F. 2. Beat egg yolks with sugar and flour. Add milk, lemon extract, lemon peel, butter, and mashed potatoes; beat until well blended. 3. Pour into unbaked pie shell and place on middle rack of preheated oven. Bake 10 minutes, then reduce heat to 325°F. and continue to bake until pie is firm. Serve warm topped with well-chilled sweetened whipped cream.
Lime Meringue Pie

4 Eggs, separated
14 oz Sweetened condensed milk
1/2 cup Lime juice
1 Graham cracker crust
-(9-inch)
1/2 tsp Cream of tartar
1/4 cup Plus 2 tablespoons sugar

Recipe by: Southern Living Preparation Time: 0:20 Beat egg yolks at medium speed of an electric mixer until thick and lemon colored. Add sweetened condensed milk and juice, stirring well. Spoon filling into graham cracker crust. Beat egg whites and cream of tartar at high speed of an electric mixer 1 minute. Gradually add sugar, 1 tablespoon at a time, beating until stiff peaks form and sugar dissolves (2 to 4 minutes). Spread meringue over filling, sealing to edge of pastry. Bake at 350 degrees for 12 to 15 minutes or until golden brown. Yield: one -inch pie.

Serves 8
Lois's Magic Lemon Pie

**lemon filling**
- 15 oz sweetened condensed milk
- 1/2 cup lemon juice
- 1 tsp lemon zest
- 2 egg yolks

**meringue**
- 2 egg whites
- 1/4 tsp cream of tartar
- 4 Tbs sugar

**graham cracker crust**
- 18 graham cracker squares
- 1/4 lb butter or margarine
- 1/3 cup sugar
- 1/8 tsp cinnamon

Thoroughly mix crust ingredients and pack into a nine inch pie pan. Bake at 375 degrees for 10 minutes and put aside to cool. Reduce oven temperature to 325 degrees. In a mixing bowl, combine condensed milk, lemon juice, lemon zest and egg yolks. Stir until mixture thickens. Pour into cooled crust. Add cream of tartar to the egg whites and beat until almost stiff. Add sugar gradually, beating until stiff and glossy but not dry. Pile lightly on pie filling. Bake at 325 until lightly browned, about 15 minutes. Cool thoroughly. Enjoy! Hint: try to get the crust thickness very even and not too thick.
**Low-Cal Snickers Pie**

1/2 cup chocolate ice milk (softened)  
1 cup light cool whip (thawed)  
1 package sugar free chocolate pudding (prepared)  
1/4 cup crunchy peanut butter  
3 oz grapenuts  
food exchanges  
1/2 milk, fat, bread, protein  
fruit  
35 optional calories

Spray an 8" or 9" pie pan with Pam. In a large bowl, combine ice milk and Cool Whip. Blend in remaining ingredients. Freeze at least 2 hours. Note: First time cutting, cut into 8 pieces and refreeze.

Serves 8
Low-Fat Tamale Pie

4 oz Chicken breast, diced
2  Onions, diced
1  large Zucchini, diced
Minced garlic to taste
1/2 10 oz pkg frozen corn
1/2 4 oz can green chiles, diced
1 10 oz Ca tomatoes with chiles
2 Tbs Chile powder
1 tsp Cumin
Salt and pepper to taste
1 cup Masa harina or corn meal
1 Tbs Flour
1 1/2 tsp Baking powder
1/2 tsp Salt
1/2 cup Milk
1  Egg
2 Tbs Oil
The rest of the corn & chiles
1 oz Grated cheddar cheese

Saute the onions, chicken and garlic in a non-stick pan. If you don't cook it too hot, cover it and add a bit of water if it starts to stick, you can do it without any oil at all. Add the zucchini, corn, chiles, canned tomatoes and seasonings and cook another 5-10 minutes. In a bowl, mix the dry ingredients well. Add the wet ingredients and the chiles and corn and mix until just blended. Pour the filling into a casserole sprayed lightly with PAM and top with the corn mixture. Sprinkle the cheese on top and bake, uncovered at 350 for about 20 minutes until it's quite bubbly. It's less than 10 grams of fat per serving and if you used non-fat cheese it would be considerably less.

Serves 2
LULEN'S GRATED APPLE PIE

2/3 cup Sugar
1 Tbs Flour
2 tsp Cinnamon
Salt
4 1/2 cup Apples, cored, grated
1 Egg, beaten
1/3 cup Butter, melted
1 Unbaked 9" pie shell
1 cup Chopped pecans (optional)

Preheat oven to 400F. Mix together the sugar, flour, cinnamon, salt and apples, then combine with egg and butter. Spoon into pie shell and sprinkle with pecans. Place on top or upper middle rack of the oven and bake for 10 min, then lower heat to 350 F and bake for 45-50 min more. My notes: Apple skin may be left on if grating is done in a food processor. Filling is sufficient for 2 smaller 8" tinfoil pies.

Serves 8
MAGIC COCONUT CUSTARD PIE

2 cup skim milk
4 eggs
2 Tbs + 2 tsp. diet margarine
1/2 tsp vanilla flavor
1 tsp coconut extract
1 tsp vanilla extract
1/4 cup + 2 tb. flour
2 tsp baking powder
artificial sweetener equal
to 15 tsp sugar
1 Tbs unsweetened shredded coconut
ground nutmeg

Preheat oven to 350. Combine in blender all items except
nutmeg. Blend 1 minute. Pour into 9-inch glass pie plate
that has been sprayed with Pam. Sprinkle lightly with
nutmeg. Let stand 5 minutes. Bake 40 minutes until set.
Cool slightly, then chill. Each serving = 1/2 Fat, 1/2
Protein, 1/4 Bread, 1/4 Milk, 4 opt. cal. Add 38 calories
if sugar is used instead of artificial sweetener.

Serves 8
Maple Pecan Pumpkin Pie

1 tsp Flour
1/2 cup Sugar
1/2 tsp Salt
1/4 cup Chopped pecans
1 1/2 cup Evaporated milk
2 Eggs, slightly beaten
1 cup Whipping cream
1/2 tsp Maple syrup
1 15 oz pkg. pie crust
1 tsp Cinnamon
1/4 cup Raisins
2 cup 16 oz. cans pumpkin filling
1 tsp Maple syrup, -------

Topping
2 Tbs Powdered sugar
Pecan halves

Prepare pie crust, according to package directions, for one crust pie. Refrigerate remaining pie crust for later use. Heat oven to 425 degrees. Place prepared crust into a 10" tart pan with removable or a 9" pie pan. Press in bottom and up sides of pan. Trim edges, if necessary. In a large bowl, combine all filling ingredients; blend well. Carefully, pour into pie crust lined pan. Bake for 40 to 50 minutes or until knife inserted in center comes out clean. Cool. In a small bowl, beat cream until soft peaks form. Blend in powdered sugar and maple flavor; beat until stiff peaks form. Spoon or pipe over filling. Garnish with pecan halves. Store in refrigerator.

Serves 8
Maple-Nut Chiffon Pie

1 cup flour
1/4 cup water
1/2 cup margarine, softened
1 cup heavy cream, whipped
1 envelope unflavored gelatin
1/2 cup chopped pecans
1 cup packed light-brown sugar
additional whipped cream divided
& pecan halves for garnish
1/8 tsp salt (optional)
3 eggs, separated

1 in , ¥
1 medium bowl mix flour and
blender or two knives cut in margarine until coarse crumbs form. Press in a ball; wrap in waxed paper and chill 30 minutes. Press dough onto bottom and sides of greased 9-inch pie plate; prick with fork in several places. Flute edges if desired. Bake on bottom rack in preheated 400 degree oven -12 minutes or until lightly browned. Remove to rack to cool. In top of double boiler or in heatproof bowl, mix gelatin with 1/2 cup brown sugar and the salt. In small bowl beat egg yolks with water; stir into gelatin mixture. Place over simmering water and stir about 5 minutes or until gelatin dissolves. Remove from heat; stir in maple flavoring; cool to room temperature. In medium bowl beat egg whites until soft peaks form. Gradually beat in remaining 1/2 cup brown sugar until stiff, glossy peaks form. Add gelatin mixture; beat 1 minute. Thoroughly fold in whipped cream, then chopped pecans. Turn into cooled crust. Chill until firm, 4 hours or overnight. Garnish with additional whipped cream and pecan halves.

Serves 8
Margarita Mud Pie

1 3/4 cups chocolate wafer cookies, crushed
1/2 cup unsalted butter; 1 stick, room temperature
1/4 cup frozen lemonade concentrate, thawed
3 Tbs tequila
4 tsp fresh lime juice
1 Tbs triple sec
2 tsp lime peel, grated
3 drops green food coloring, optional
5 cups vanilla ice cream, softened slightly
sweetened whipped cream
1 lime, thinly sliced

Preheat oven to 350 degrees. Blend cookie crumbs and butter in a small bowl. Press mixture onto bottom and up sides of a 9-inch pie pan. Bake 12 minutes; cool completely. Mix lemonade, tequila, lime juice, Triple Sec, lime peel and food coloring in a large bowl. Add ice cream, and mix well...do not let melt. Spoon mixture into cooled crust, cover with plastic wrap, and freeze overnight. (Can be prepared 2 days ahead.) To serve, cut pie into wedges; transfer to plates; top each serving with a dollop of whipped cream and a lime slice for garnish. Source "La Comida", a restaurant in Cody, Wyoming.
Marion’s Best Ever Apple Pie

**PAstry**
2 cup All purpose flour
5 Tbs Ice cold water
3 oz Ea Cold butter and cold lard

**Filling**
5 Large tart apples (spy)
1/2 cup Brown Sugar
1 tsp Heaping of bread crumbs
1 tsp Ground cinnamon
2 Tbs Lemon juice

**Egg Wash**
1 Egg Yolk
2 Tbs Milk

To make pastry, cut butter and lard into flour with pastry blender until mixture resembles coarse crumbs. Scatter water on mixture, mixing with fork until dough forms a ball. Wrap in plastic wrap and chill about 30 minutes. Divide into 2 balls. Roll out one portion to fit a 9 inch pie pan, leaving 1 inch of pastry at edge. Preheat oven to 425 degrees F. Core, peel and thinly slice apples. Toss with cinnamon, sugar and lemon juice in a bowl. Sprinkle heaping teaspoon flour or bread crumbs evenly over pie shell. Arrange apples slices on top, leaving as little space between slices as possible. Pile slices high but do not mound in centre. Roll out other half of dough to fit top of pie. Brush edge of bottom crust with egg wash made by blending beaten egg yolk with milk. Place top layer of dough on pie. Tuck top layer under bottom layer of dough around edge of pie. Crimp edges with fingers to form fluting. Prick pie with fork in at least a dozen places to let steam escape. Brush with eggwash. Bake 15 minutes. Reduce oven temperature to 400 degrees F and bake minutes, then reduce to 325 degrees F and bake 20 minutes more, or until crust is golden brown.

Serves 8
MARY YARBOROUGH CHERRY-PINEAPPLE PIE

1 can sour pitted cherries
1 can drained crushed pineapple-sm
1 pk cherry jello (small)
1/4 cup chopped nuts
1/4 cup flour
1 cup sugar
3 bananas
whipped cream
9 " graham cracker pie crust

Combine cherries, sm can pineapple, flour & sugar. Cook until thick. Remove from heat and add Jello. Stir and let cool. Add bananas and nuts. Pour into graham cracker crust. Top with whipped cream and serve.

Serves 8
MATZO MEAL PIE CRUST

1 cup matzo meal
2 Tbs sugar
1/8 tsp salt
1/4 tsp cinnamon
6 Tbs margarine

Blend all well, and press into a 9" pie pan. Bake 15-20 min. at 375, or till golden.

Serves 6
Melt-In-Your-Mouth Cranberry Pie

2 1/2 cups fresh cranberries
1/2 cup sugar
1/2 cup chopped nuts
2 eggs
1 cup sugar
1 cup flour
1/2 cup margarine, melted
1/4 cup melted shortening

Grease well a 10 inch pie plate. Spread cranberries over the bottom of the plate. Sprinkle with 1/2 cup sugar and nuts. Beat eggs well. Add 1 cup sugar gradually and beat until thoroughly mixed. Add flour, melted butter and shortening to egg-sugar mixture. Beat well. Pour batter over top of cranberries. Bake in a slow oven (325 degrees) for 60 minutes or until crust is golden brown. Cut like pie. Serve either warm or cold with generous scoops of vanilla ice-cream.

Serves 4
Microwave Chocolate Mousse Pie

4 oz unsweetened baking chocolate
14 oz sweetened condensed milk
2 tsp vanilla extract
2 cup whipping cream, cold
1 9" baked pie shell

In large microwave bowl, place chocolate, milk and vanilla. Microwave at High 2-4 minutes, stirring after each minute, until chocolate is melted and mixture is smooth when stirred. Cool to room temperature, about 1 1/2 hours. Beat until smooth. In large mixer bowl, beat whipping cream until stiff, gradually fold into chocolate mixture. Pour into baked shell. Refrigerate 4 hours or till set. Garnish as desired. Refrigerate leftovers.

Serves 7
**Mile High Strawberry Pie**

2 large egg whites  
1 cup sugar  
1 Tbs lemon juice  
1 1/4 cups crushed strawberries  
1/2 pint whipped cream  
1 10" pie shell

Beat the egg whites, sugar, lemon juice and berries at high speed with a mixer for 15 minutes. Fold in whipped cream. Pile into pie shell. Freeze until ready to serve.

*Serves 6*
Millionaire Pie

2 lite cream cheese, (8 oz.)
1/2 cup whipped topping
12 packages artificial sweetener
1 cup crushed pineapple
2 tsp vanilla
1 tsp almond extract
2 tsp coconut
1 oz chopped pecans

Mix and pour over a graham cracker crust.

Serves 4
MINCEY PEACH PIE

2 cups flour
3/4 cup shortening
1 tsp salt
1/3 cup cold water, plus
1 Tbs , filling-
1 package dry mincemeat, 9-oz package
1/2 cup water
1 can peach pie filling, 6-oz can
2 Tbs light cream, half & half
1 tsp freshly grated orange peel
1 Tbs sugar

Preheat oven to 425 degrees. Have a 9-inch pie pan at
hand. Pie Crust. In the large bowl of an electric mixer,
combine flour, shortening and salt. Mix at low speed until
mixture resembles small peas. Add water. Mix at low speed
JUST until dough begins to form a ball. Use hands to form
dough into a ball. Divide dough in half. On a lightly
floured board, roll out crusts. Line pie pan with lower
crust. Cut vents in top crust, and slip on waxed paper.
Refrigerate both crusts while filling is prepared. Filling.
In a medium saucepan, combine mincemeat and water. Bring to
a boil over medium heat; cook 1 minute. Remove from heat
and stir in pie filling. Cool until a hand can be
comfortably held on the bottom of the pan. Pour filling
into prepared bottom crust. Fit top crust into place, and
crimp edges of crusts together. Brush top with light cream.
Sprinkle with orange peel and sugar. Bake 30-35 minutes, or
until crust is lightly browned, and the pie tests done.
Here's a fruity touch to one of winter's favorite pies in
an orange-flavored crust.
Mocha Chip Pie

4 cup Chocolate wafers
= filled with icing
3 Tbs Melted butter
1 quart Coffee ice cream, softened
1/2 cup Toasted sliced almonds
1 cup Chopped toffee candy bar
8 oz Chocolate chips
1 Tbs Unsalted butter
2 Tbs Toasted sliced almonds

In a food processor, chop together the chocolate cookies and melted butter. Press mixture into a 9 inch pie shell and freeze for 10 minutes. In a large bowl stir together the ice cream, almonds and chopped candy bar until well combined. Pour mixture into pie crust and freeze for 30 minutes.

Combine chips and butter in a measuring cup and microwave on high for 1 minute. Stir chocolate mixture and microwave for another 30 seconds if necessary. Drizzle mixture over frozen pie and sprinkle with 2 tablespoons toasted almonds, chill and serve cold. Yield One 9-inch pie

HOW TO BOIL WATER SHOW#BW8324
MONTANA CARROT PIE

1 pastry crust for 9" pie
unbaked
1 1/2 cup carrots, cooked and pureed
1/2 cup brown sugar, light, firmly packed
1 Tbs cornstarch
1/2 tsp salt
1/2 tsp cinnamon
1/2 tsp ginger
1/4 tsp allspice
1/4 tsp nutmeg
1 1/2 cup milk
2 eggs, well beaten
1/2 tsp vanilla

Line a 9" pie pan with pastry, fluting a high edge. Combine all ingredients and beat with rotary egg beater until well blended. Pour mixture into pastry lined pan. Bake in preheated moderate oven (350°) for 50-60 minutes or until filling is set. Cool before cutting into wedges. Makes 6-8 servings. Origin: Women's Day Encyclopedia of Cookery, Vol 1, Montana Section.

Serves 6
MUD PIE

2/3 package dark chocolate wafers (8 1/2-oz size package)
1/4 cup butter or margarine, softened
1/2 gallon coffee ice cream
chocolate fudge sauce
5 oz unsweetened swiss chocolate
1/2 cup butter or margarine
2/3 cup evaporated milk
3 cups powdered sugar
1 1/4 tsp vanilla
to serve
whipped cream
toasted sliced almonds

Crush wafers and mix with 1/4 cup butter. Press into 9-inch pie pan to form crust. Chill thoroughly or bake at 350F 7 minutes, then chill. Pack ice cream into chilled crust, smoothing surface. Freeze until firm. (Freezing before adding sauce is essential to keep fudge from slipping off.) To make fudge sauce, melt chocolate and 1/2 cup butter together. Remove from heat and blend in milk alternately with powdered sugar. Bring to boil over medium heat, stirring constantly. Cook, stirring, 8 minutes or until thickened and creamy. Remove from heat and stir in vanilla. Pour 1/4 cup sauce evenly over frozen pie and freeze until ready to serve. To serve, top with dollops of whipped cream and sprinkle with almond slices. Store remaining sauce in refrigerator and use as desired. Note: Canned fudge sauce is used by restaurants, but you may use the one given here or any other recipe. (C) 1992 The Los Angeles Times.

Serves 8
**My Mom's Chocolate Pie**

1 9 inch pie crust, baked
filling:
3 unsweetened chocolate square ¥
2/3 cup sugar, to 1 cup
1/2 cup all-purpose flour
2 2/3 cup milk
1/4 tsp salt
1 Tbs butter
4 egg yolks, beaten
1 tsp vanilla extract
whipped cream topping:
1 cup whipping cream, chilled
1/4 cup confectioner's sugar
1 tsp vanilla extract
chocolate curls

Preparation Time: 0:25 Melt chocolate in top of double boiler. Add sugar blended with flour, milk, salt and butter to chocolate. Stir with a wire whisk over hot water until thick. Cook, uncovered, 10 minutes longer. Add 1 cup of chocolate mixture to beaten egg yolks, beating both together. Add to rest of chocolate mixture in pan and cook 5 minutes longer. Remove from heat and add vanilla; blend. Cool slightly. Pour into pie crust and refrigerate. Make topping by placing all ingredients in bowl and beating until stiff; don't overbeat. Pipe onto pie or frost with this topping. Top with chocolate curls or leaves if desired. Store in refrigerator. From The Best of Country Cooking--Jo Merrill

*Serves 8*
**Neapolitan Polenta Pie**

- 12 oz Nonfat plain yogurt
- 1 cup Polenta
- 3 cups Water
- 1 tsp Sea salt
- 1 1/2 cups Pizza sauce
- 1 cup Red onion, sliced
- 1/4 lb Field mushrooms, sliced
- 2 oz Dried porcini mushrooms, - soaked
- 3 Tbs Capers
- 1 Tomato, sliced
- 1 cup Green bell pepper, sliced
- 3 Tbs Parmesan cheese, grated
- 1/3 cup Fresh basil, chopped

The day before serving, prepare "cheese" from yogurt by mixing yogurt with 1/2 teaspoon salt and placing it in a strainer lined with several layers of cheesecloth. Squeeze cloth very gently around yogurt and place over bowl. Refrigerate and drain for at least 10 hours. Before continuing with recipe, carefully remove cheesecloth from ball of cheese.

Stir polenta into boiling water. Add 1/2 teaspoon salt. Cover and cook over low heat, stirring frequently, for 15 minutes or until thick and soft. Pour into a 9-inch nonstick pie plate and spread evenly over bottom and sides.

Preheat oven to 425 F. Spread pizza sauce over polenta. Arrange vegetables over sauce, top with yogurt cheese, capers and Parmesan cheese. Bake 25 minutes or until pie is bubbling hot throughout. Remove from oven and top with basil.

Calories per serving: 147 Grams of fat: 1.8 Percentage fat calories: 11%

*Serves 8*
Neta Lennemann's Chiffon Custard Pie

1 pie shell, baked
1 cup evaporated milk
1/2 cup water
1/4 tsp nutmeg
3 eggs, separated
1/2 cup sugar
1/8 tsp salt
1 Tbs unflavored gelatin
3 Tbs water, cold
1/2 tsp vanilla
1 cup whipping cream, whipped
bitter chocolate, grated
for garnishing

Cook evaporated milk, water, nutmeg, egg yolks, sugar, and salt in double boiler until hot. Soak gelatin in cold water. Add to hot custard along with vanilla. Allow to thicken. Chill. Beat egg whites until stiff and fold into cold custard. Spread into baked pie shell. Top with whipped cream and sprinkle with grated bitter chocolate.

Source: Gladys Naden, Stamford (Nebr.) Centennial Cookbook
No Bake Cherry Cheese Pie

1 9" Graham cracker crumb crust
1/3 cup Concentrated lemon juice
8 oz Softened cream cheese
1 tsp Vanilla extract
14 oz Sweetened Condensed Milk
1 (Not Evaporated Milk)
1 can Cherry pie filling

In large mixer bowl, beat cheese until fluffy. Beat in Condensed Milk until smooth. Stir in lemon juice and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Serves 8
No-Crust Sweet Potatoe Pie

4 Sweet potatoes, *
1 cup Sugar
1/2 cup All-purpose flour
1/2 cup Butter or margarine, softened
1 Egg
1/2 tsp To 1 tsp almond extract
Whipped cream

* Medium size\peeled\cooked\mashed Combine all the ingredients except whipped cream in a large mixing bowl; beat at medium speed of electric mixer until well blended. Spoon mixture into a 9-inch pie plate. Bake at 450^ for 25 minutes or until lightly browned. Serve warm or cool with a dollop of whipped cream.

Serves 6
OATMEAL PIE II

9 inch pie crust
2 lg eggs, lightly beaten
2/3 cup unsalted butter, melted
1/2 cup sugar
1/2 cup light corn syrup
1 1/2 tsp vanilla
3/4 cup rolled oats

This recipe is described as combining "the chewiness of an oatmeal cookie with the gooey sweetness of a pecan pie." Heat oven to 350 degrees. Put crust in 9" pan. Mix next 5 ingredients well. Add oats and mix well. Pour into crust. Bake until filling is set in center; 60-65 minutes. Cool completely on wire rack before serving. Recipe from "The Art of Southern Cooking" by M. E. Warren.

Serves 6
Ohio Sour Cherry Pie

CRISCO CRUST
1  (Use 9" pie plate)
2 1/4 cup All-purpose flour
1/2 tsp Salt
5 oz Frozen Crisco
1/3 cup Ice water

SOUR CHERRY FILLING
1/3 cup Brown sugar
1/3 cup White sugar
1/2 tsp Cinnamon
4 Tbs Cornstarch
1 1/2 cup Cherry juice
3 lb Frozen cherries (frozen with
1 1/2 Tbs Crisco
1 tsp Almond extract
1 Tbs Vanilla extract
1/2 Tbs Milk
2 tsp Sugar

For Crisco crust, combine flour and salt in food processor. Cut frozen Crisco shortening into chunks with knife and add to food processor. Process (pulse) until mixture forms fine crumbs. Add ice water while the machine is running and continue to run processor until dough forms on the blades. Remove and form dough into two balls. Cover and refrigerate for 30 minutes. Preheat oven to 425 degrees. For Sour Cherry Filling, combine brown and white sugars, cinnamon and cornstarch in saucepan. Add cherry juice and cook until mixture is thick and bubbly. Stir and boil the mixture for one minute. Add cherries and cook for one minute or until it starts to boil again. Remove from heat and add Crisco shortening and almond and vanilla extracts. Remove refrigerated dough. On lightly floured surface, roll bottom crust into circle 1/8" thick and about 1 1/2" larger than inverted pie plate. Gently, ease dough into the pie plate, being careful not to stretch the dough. Trim edge even with pie plate. Spoon cherry filling into prepared pastry. Roll top crust the same way as the bottom. Brush top crust with milk and sprinkle lightly with sugar. Bake @ 425 degrees for 15 minutes. Reduce temperature to 350 degrees and continue baking for 25 minutes or until crust is golden brown. Serves 6 to 8.

Serves 8
Oil Pie Crust

FOR 2 PIES:
2 cups flour
1 tsp salt
1/2 cup salad oil
1/4 cup cold milk

FOR 1 PIE:
1 1/2 cups flour
1/2 tsp salt
1/3 cup oil
3 Tbs cold milk

Mix flour and salt, then add oil and milk all at once. Stir until mix is moist. Put between two pieces of wax paper to roll.

Serves 4
Old Fashioned Banana Cream Pie

1/2 cup flour
1 1/2 cups sugar
1/8 tsp salt
2 eggs
2 cups milk
1 Tbs butter
2 tsp vanilla, divided
3 bananas
9" baked pie shell
1 carton whipping cream, (8 ounces)
1 Tbs sugar

Combine flour, sugar, salt and eggs in a medium saucepan. Beat with hand beater or wire whip until well mixed. Add milk gradually and continue beating until smooth. Cook over medium heat until mixture thickens, stirring constantly. Remove from heat. Stir butter and 1 tsp. vanilla into hot mixture. Place in refrigerator. Slice bananas into cooked pie shell. Remove custard from refrigerator and spoon over bananas. Whip whipping cream until soft peaks form. Gradually add sugar and whip until stiff. Fold in remaining vanilla. Spread over pie, sealing edges. Refrigerate and serve very cold.

Serves 6
Old-Fashioned Apricot Pie

9 inch pie crust
3/4 cup apricot puree, * see note
1/2 tsp lemon rind, grated
1 Tbs lemon juice, strained
1/2 cup sugar
3 lg egg whites
1/8 tsp salt
1 cup whipped cream

Recipe by: Jo Merrill * use dried sweetened (to taste) apricots which have been cooked and pureed. You can substitute prunes if you wish. Crimp the pie crust, prick with a fork and bake in preheated 450 degree oven for about 15 minutes or until lightly browned. Rub cooked sweetened apricots or prunes through a sieve or puree in blender. To 3/4 cup of the puree, add 1/2 teaspoon grated lemon peel and 1 tablespoon lemon juice which has been strained. Add 1/8 teaspoon salt to 3 egg whites and beat until stiff then gradually beat in 1/2 cup sugar. Fold this mixture into the fruit puree and fill the pastry crust. Reduce heat to 325 degrees and bake for about 20 minutes. Serve soon after baking, while still warm, accompanied by a bowl of slightly beaten heavy cream.

Serves 6
Orange Blossom Pie

1 9" pastry shell, unbaked
1 can sweetened condensed milk
1 cup orange juice
2 egg yolks
1 Tbs grated orange rind
3 oz cream cheese, softened
1/2 cup sour cream, room temp
1/2 cup powdered sugar
1/2 tsp vanilla extract

Preheat oven to 375°. Bake pastry shell 15 minutes. Remove from oven; reduce oven temperature to 325°. Meanwhile, in large bowl, combine sweetened condensed milk, orange juice, egg yolks, and rind; mix well. Pour into prepared pastry shell (mixture will be thin). Bake 35 minutes or until set. Meanwhile, in small mixer bowl, beat remaining ingredients until smooth; spread over pie. Bake 5 minutes longer. Cool. Chill. Garnish as desired. Refrigerate leftovers.

Serves 8
Orange Custard Pie

1 lg navel orange
1 cup orange juice
1 Tbs orange liqueur
1/4 cup sugar
1 egg
2 Tbs cornstarch
1/4 tsp salt
1 8" pie shell, prebaked

Cut the unpeeled orange into thin slices and place them in a saucepan. Pour the orange juice, liqueur, and sugar over the oranges. Bring the liquid to the boiling point, reduce heat, cover, and simmer for 20 minutes. Lift the orange slices out of the syrup and put them in a sieve that is suspended over a bowl. Allow the slices to drain for at least 15 minutes. With a whisk, beat the egg in a heavy saucepan. Sprinkle on the cornstarch, a tablespoon at a time, and beat well until the egg and cornstarch are smoothly blended. Add the salt, then pour in the cooking syrup in a thin stream while beating with the whisk. Add the drained syrup from the orange slices. Place the pan over medium heat and stir with the whisk until the sauce thickens, about 5 minutes. Do not allow the sauce to boil. Cool a little. Spread the filling in the bottom of the pie shell. Smooth the surface with a rubber spatula and decorate with the orange slices arranged in an overlapping ring. Chill. (158 calories per serving)

SOURCE: Woman's Day Low-Calorie Dessert Cookbook (pg. 147-148)

Serves 8
**Orangesicle Pie**

1 14 oz can sweetened condensed milk (not evaporated milk)
4 egg yolks
1/2 cup orange juice
1 Tbs grated orange rind
1 6 oz packaged graham cracker crust (store bought)
1 3 oz package cream cheese, softened
1/3 cup confectioners sugar
1/4 cup sour cream
1/4 tsp vanilla extract

Preheat oven to 325. In large bowl, combine sweetened condensed milk, egg yolks, orange juice and rind; mix well. Pour into crust (Mixture will be thin) Bake 35 minutes or until knife inserted near center comes out clean. Meanwhile, in small mixer bowl, combine remaining ingredients; beat until smooth and well blended. When pie tests "done", remove briefly and spread topping mixture on pie, then bake 10 more minutes. Cool. Chill thoroughly, garnish as desired. Refrigerate leftovers. Great summer pie.
**Parade Pie**

1 small vanilla instant pudding  
1 1/2 cups sour cream  
3 Tbs rum  
2 Tbs sugar  
2 Tbs milk  
1 8 1/2 oz ca crushed pineapple  
1 baked graham cracker crust

Combine pudding mix, sour cream, rum, sugar and milk in a bowl; beat with wire whisk until smooth. Fold in pineapple 3 hours. Top with Cool Whip topping.

**Serves 8**
PARTIALLY BAKED PIE SHELL

2 cup flour
1/2 cup lard
1/4 cup unsalted butter
1 tsp salt
ice water

Recipe by: Los Angeles Times Combine flour, lard, butter and salt in large bowl. Lightly work dough using fingertips until pieces of butter and lard are no larger than small peas. Add 1/3 cup ice water teaspoon by teaspoon, tossing flour mixture lightly with fork. If mixture seems too dry to press into ball, add up to another 1 tablespoon ice water. Press mixture into ball. Wrap in plastic wrap. Let stand about 30 minutes in refrigerator. Roll to 1/8-inch thickness. Fit into 10-inch pie plate. Flute edge. Let stand again in refrigerator 30 minutes. Line shell with sheet of foil filled with pastry weights or use uncooked navy beans. Bake at 425 degrees until edges are light brown. Remove foil and weights. Return to oven until bottom crust is set and no longer is raw. By Rose Dosti Copyright Los Angeles Times.

Serves 8
Pastry For Double Crust Pie

2 cup all-purpose flour
1/2 tsp salt
2/3 cup shortening
6 Tbs cold water

Recipe by: BETTER HOMES AND GARDENS FEB. 95 In a medium mixing bowl stir together flour and salt. Cut in the shortening till pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat til all is moistened. Divide dough in half. Use immediately or cover and chill till needed.
Peanut Butter Pie

8 oz softened cream cheese
2/3 cup peanut butter
1 cup sifted powdered sugar
2 Tbs milk
4 oz thawed whipped topping

Make a graham cracker or chocolate crumb pie crust (9 inches). Beat cream cheese and peanut butter until smooth. Add sifted powdered sugar, milk, and beat until well mixed. Fold in topping and spoon in pie shell. Chill in freezer 15 minutes. Drizzle chocolate syrup on top (optional).

Serves 4
Peanut Butter Pie II

1 2/3 cup graham cracker crumbs
3/4 cup unsalted butter, melted
1/4 cup sugar
3 oz cream cheese, softened
1 1/2 cup powdered sugar
1/4 cup milk
1 cup smooth peanut butter
2 tsp vanilla
1 1/2 cup whipping cream, chilled
1/4 cup chopped unsalted peanuts

Shell FILLING:- This is a creamy, rich, peanut butter pie that all peanut butter lovers would die for! It's soft, like cheese cake, yet has the crunch of peanuts in each bite. Shell: In a food processor combine the Shell ingredients and mix well. Press into a 9" pie plate. Bake at ~ for 9 minutes. Set aside. Filling: Beat the cream cheese and sugar till light and fluffy. Beat in milk, peanut butter and vanilla. In a chilled bowl beat the cream until it holds stiff peaks. Fold in 1/3 of the cream into the peanut butter mixture. When mixed, add the rest of the cream, and GENTLY fold in till completely mixed. Turn the filling into the baked shell, and sprinkle with the chopped nuts. Chill covered, for at least 4 hours, up to overnight. NOTE** If you want chocolate on it, melt Toll House bits and drizzle over the top in a pretty pattern.

Serves 8
PEAR 'N CRANBERRY PIE

1 package refrigerated, (15 ounces) piecrusts
3 cups sliced peeled pears, (3 medium)
1 1/4 cups cranberries, fresh or frozen coarsely chopped by hand, or food processor
1 cup sugar
2 Tbs cornstarch
3 Tbs cranberry juice, orange juice, or water
2 Tbs margarine
5 Tbs confectioners' sugar
1 1/2 tsp cranberry juice, orange juice or water (actually, 1 to 2 teaspoons)

Heat oven to 425 degrees. Prepare piecrust according to package directions for two-crust pie using 9-inch pie pan. In large bowl, combine pears, cranberries, 1 cup sugar, cornstarch and 3 tablespoons juice; mix lightly. Spoon into piecrust-lined pan; dot with margarine. Unfold second crust; using 2-inch cookie cutter, cut out desired shapes in several places. Place crust over filling; flute. Brush underside of -inch cutouts with water and place on top of crust. Bake at 425 degrees for 40 to 50 minutes, or until golden brown. Cover edge of piecrust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning. To make a glaze, blend confectioners' sugar and juice in a small bowl, adding enough juice for desired consistency. Drizzle over warm pie. Garnish as desired.

Serves 8
Pear-And-Apricot Tart

FOR THE ALMOND PASTRY
3 cup Unbleached all-purpose flour
18 Tbs Unsalted butter, chilled
- cut into small pieces
2 Eggs
1 Tbs Milk
2 tsp Vanilla extract
4 Tbs Sugar
1 tsp Salt
1/2 cup Finely chopped almonds
Flour

FOR THE FILLING
3 7-oz tubes almond paste
2 Eggs
2 Tbs Amaretto liquor
14 Canned pear halves, in juice
-OR in extra light syrup
- drained or blotted dry
14 Canned apricot halves
- in extra-light syrup or
- juice, drained
- and blotted dry
1/2 cup Apple jelly
8 oz Low-fat vanilla yogurt
4 oz Sour cream

MAKE THE CRUST: Combine the flour, butter, eggs, milk and vanilla in the bowl of a food processor fitted with a steel chopping blade. With an on-off motion, process until the butter is the size of small peas. Add the sugar, salt and almonds and process just until the dough starts to pull together. Do not over process. Remove the dough from the bowl, pat it into a ball, then flatten it into a disk about 3/4-inch thick, and dust with flour. Cover with plastic wrap and refrigerate for at least 1 hour. Preheat oven to 375F. Remove the dough from the refrigerator and gently massage it until it is workable, turning it over a couple of times, and starting to flatten it with your fingertips. Dust the dough, rolling pin and board or pastry cloth with flour, and quickly roll dough into a rectangle large enough to fit into an 11-by-17-inch jelly roll pan and about 1/8-inch thick. If the dough sticks, add small amounts of flour and loosen with a dough scraper or long, thin-bladed knife. Carefully roll the dough over the pin or fold it into quarters and position it over the pan. Unroll, and ease the
dough into the tart pan, working to flatten the bottom and to ease the dough well into the corners and against the sides. Patch where necessary, then trim off any excess dough with a knife. Prick in several places, and transfer the pan to the middle of the preheated oven to bake just until the pastry is set but not browned, about 8 to 10 minutes. Remove the pan and let the pastry cool while preparing the filling.

FILL THE TART: In a medium-size bowl, combine the almond paste, eggs and amaretto, beating with an electric mixer until smooth. Scrape the mixture into the crust, and spread it evenly with a metal spatula. With a sharp, thin-bladed knife, cut across each pear half at 1/4-inch intervals. You should end up with about 7 slices. Beginning at the left edge of 1 long side, place the wide end of the pear touching the side of the pan, pressing gently to elongate it. Put an apricot half at the narrow end. Next, place an apricot touching the side of the pan, to the right of the first pear, and add a sliced pear with the narrow end touching the apricot. Continue until the whole side is filled with 7 pear halves and 7 apricot halves. Repeat the same procedure for the second half of the tart, continuing with the pears facing in the same direction as they do in the first row. Return the pan to the oven, and bake until the almond paste is light brown and the crust is a rich brown, about 15 to 18 minutes. While the tart is baking, melt the jelly over low heat. Remove the baked tart, brush on the jelly glaze, and let the tart cool to room temperature. Cut the tart into serving size portions of an apricot and pear on each slice. Combine the yogurt with the sour cream and spoon it over the tart as it is served.
Pecan Cookie Pie

2 cups flour
1 tsp baking powder
2/3 cup brown sugar, packed
1/2 cup margarine
4 eggs
1/2 cup brown sugar
1/3 cup flour
1 1/2 cups table syrup
1 tsp salt
2 tsp vanilla
3/4 cup coarse pecans

Mix brown sugar and margarine. Add flour and baking powder. Mix until well blended. It will seem dry. Pat into well greased 9 x 13 inch pan. Bake at 350 degrees for 15 minutes. Meanwhile, mix eggs, brown sugar, flour, table syrup, salt and vanilla. Mix well. Pour over crumbs and sprinkle with pecans. Bake at 350 degrees for 40 to 45 minutes. Can be served with ice cream.

Serves 4
Pecan Pie

2 Tbs butter or margarine
2 large beaten eggs
1/2 cup dark corn syrup
1/3 cup sugar
2 tsp unbleached flour
1/4 tsp vanilla
pecan pie pastry shell
1/2 cup pecan halves

In a small nonmetal bowl micro-cook butter or margarine, uncovered, on 50% power for 30 seconds to 1 minute or till melted. Stir in beaten eggs, corn syrup, sugar and flour. Micro-cook, uncovered, on 50% of power about 5 minutes or till slightly thickened, stirring every minute. Stir in vanilla. Turn into pecan pie pastry. Arrange pecan halves atop pie. Micro-cook, uncovered, on 30% power for 6 to 7 minutes or just till set, rotating the dish a quarter-turn every 2 minutes. Cool before serving.
**Pecan Pie Pastry**

1/2 cup unbleached flour  
2 Tbs finely chopped pecans  
1/4 tsp salt  
3 Tbs shortening or lard  
cold water  
dried beans

In a small mixing bowl stir together flour, chopped pecans and salt. Cut in shortening or lard till the pieces are the size of small peas. Sprinkle cold water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat till all is moistened. Form dough into a ball. On a lightly floured surface roll the ball into a 10-inch circle. Line a 7-inch pie plate or quiche dish with the pastry. Flute edge. Cover surface of pastry with clear plastic wrap. Spread dried beans atop the plastic wrap to a depth of 1 inch. Micro-cook, uncovered, on 70% power for 6 minutes, rotating the dish a half-turn every 2 minutes. Carefully lift plastic wrap and beans from pastry. Micro-cook, uncovered, on 70% power about 2 minutes or till pastry is dry.

**Serves 2**
Perfect Sweet Tart and Tartlet Crust

14 Tbs Butter, unsalted (1 3/4 -sticks)
2 1/3 cup Flour
pinch salt
3 Tbs Sugar
2 Egg yolks beaten -WITH-
4 Tbs Ice water - to 5 T

In the food processor, cut the butter into the flour. Add the salt and sugar. Do not overwork. Little by little add the egg yolks and water. Process 15 to 20 seconds. Turn pastry onto a floured board, and blend the pastry by pressing it into a ball and then kneading it quickly with the heel of your hand until no lumps remain. As with all pastry, work as quickly as possible, and use as little additional flour as possible to avoid toughening the dough. Chill dough at least 20 minutes.

After chilling, roll 1/8 inch thick and cut into shapes slightly larger than the tart or tartlet pans. Press pastry into the tartlet (or tart) pans and cut off excess with your thumb. Chill in pans before baking. Any unused pastry can be tightly wrapped and chilled or frozen for future use.

To bake: Use foil and weight down with beans or use other tart tins to line the tart. Preheat oven to 375^. Bake the shells for 15 to 17 (??) minutes. When they seem to be coloring slightly around the edges, remove the top pans and return pastry to oven to dry out. Do not brown. Cool the shells on racks. If not to be used immediately, store in a tightly covered plastic container in the freezer. Thaw before using.

Makes one 10-inch tart; two 9-inch tarts; or twelve 3-inch tartlets. Can also use small muffin tins for appetizers. It's about the right size for the Chocolate Victoria's.

Note: Watch that you don't add too much water, particularly if not made with a food processor.

Source: Entertaining - by Martha Stewart.
**Pie Filling Cake**

1 can pie filling, any kind
2 cups flour
1 cup sugar
2/3 cup oil
1 1/2 tsp baking soda
1 tsp salt
2 eggs, beaten
1 tsp vanilla
1 dash cinnamon (if apple)
1 cup nuts or raisins

Stir filling with flour. Mix soda and salt with sugar. Then add other ingredients. Stir well and bake in ungreased 9 x 13 inch cake pan at 350 degrees for 35 to 40 minutes.

*Serves 4*
**Pie Shell**

2 1/2 cups flour  
1 cup shortening  
1 tsp salt  
1/3 cup ice water, about

Cut shortening into flour mixed with salt to size of cornflakes. Add water a little at a time until mixture forms a ball. Refrigerate 30 minutes. Divide mixture in half. Roll each half about 1.5 inches beyond a 9 inch pie shell. Place bottom crust in pie shell and add filling. Wet bottom edges of pie crust with a little water before adding top crust. Crimp or seal with a fork. Brush w/ egg wash of 1 egg yolk combined with a 1/4 cup of milk.
Piled-High Peach Pie

===Crust===
7 cup All purpose flour
1 Tbs Sugar
1 tsp Salt
3/4 cup Chilled unsalted butter -
Cut into pieces
1/4 cup Solid vegetable shortening -
Chilled/cut into pieces
1 tsp Distilled white vinegar
6 Tbs Ice water, (about)

===Filling===
5 lb Medium peaches
Peel/pit/slice
3/4 cup Sugar
1/4 cup All purpose flour
1/4 tsp Ground cinnamon
1/8 tsp Ground cardamom
1/8 tsp Ground nutmeg
Vanilla ice cream

Combine flour, sugar and salt in large bowl. Add butter and shortening; using fingertips, rub in until mixture resembles coarse meal. Add vinegar. Using fork, mix in enough water to form moist clumps. Gather dough into ball; divide dough into 2 equal portions. Flatten each portion into disk. Wrap each in plastic; chill 45 minutes. Can be made 2 days ahead. Keep refrigerated. Soften slightly at room temperature before rolling out.

FOR FILLING: Preheat oven to 400 degrees F. Combine peaches, sugar, flour and spices in large bowl; toss to mix well. Roll out 1 dough disk on floured surface to 13-inch round. Transfer to -inch-diameter glass pie plate. Transfer peaches to crust, mounding in center. Roll out second dough disk to 13-inch round. Roll up dough on rolling pin and unroll atop peaches. Trim edges of both crusts to 3/4-inch overhang. Fold edges over; press to seal. Crimp edges. Cut 6 slits in top crust to allow steam to escape. Bake pie until crust is golden and juices bubble thickly through slits, covering edges of crust with foil if browning too quickly, about 1 hour 10 minutes. Cool pie 3 hours. Serve with ice cream.

Serves 8
Pineapple Sour Cream Pie

1 graham cracker pie crust, 9
filling:
1/3 cup sugar, to 1/2 cup
1/4 cup all-purpose flour
1/2 tsp salt, or less
2 1/2 cup crushed pineapple, undrained
1 cup sour cream
1 Tbs lemon juice
2 egg yolks, beaten lightly
meringue:
2 egg whites
1/4 tsp cream of tartar
1/4 cup sugar

Recipe by: Jo Merrill Preparation Time: 0:25
Combine sugar, flour and salt in saucepan. Stir in pineapple, sour cream and lemon juice. Cook over medium heat, stirring constantly, until mixture comes to a boil; cook 2 minutes more. Stir 1/2 cup of cooked mixture into beaten egg yolks; return to the mixture in saucepan. Cook for 2 minutes more, stirring constantly. Cool slightly. Spoon filling into crust. Make meringue by beating egg whites with cream of tartar until soft peaks form. Add sugar gradually, beating until stiff peaks form. Spread over pie filling, sealing to edges. Bake in preheated 350 degree oven for 12-15 minutes or until golden brown. Store in refrigerator. Recipe from The Best of Country Cooking--Jo Merrill

Serves 8
**Pirates Pies (Festival)**

**FILLING**
- 1 lb Ground beef (round)
- 1 Garlic clove, chopped
- 1 cup Onion, chopped
- 1/2 cup Green bell pepper, chopped
- 1/3 cup Celery, chopped
- 1/3 cup Green onion, chopped
- 1 1/2 tsp Salt
- 1 tsp Black pepper
- 1 d Red pepper
- 1 cup Cooked rice
- 1/2 cup Catsup
- 1 Tbs Parsley flakes

**DOUGH**
- 5 1/2 cup Self-rising flour
- 2/3 cup Shortening plus
- 2 Tbs Shortening
- 2 Eggs, beaten
- 1 3/4 cup Milk
- 8 cup Vegetable oil

**FILLING:** Combine beef, garlic, onion, bell pepper, celery, green onion, salt, black pepper, and red pepper. Cook until meat is thoroughly browned. Add rice, stirring until well-mixed with beef. Remove from heat, cool. Drain off excess fat. Add catsup and parsley. Mix well.

**DOUGH:** Sift flour; cut shortening into flour. Mix egg and milk together. Add to shortening/flour mixture. Stir to form a dough. Form dough into a ball. Roll about 1/3 of the dough at a time on a lightly floured board. Cut dough in 5 1/2 inch diameter circles (or squares). Place two heaping tablespoonfuls of filling on dough. Dampen edges of dough circles. Fold over meat. Crimp edges with a fork. Prick with a fork at the top. Deep fry at 350 degrees F. until golden brown.

From: Louisiana Festivals Cookbook, Book 1, Contraband Days, Lake Charles Recipe: Janet L. Hoste

Serves 26
Plum Passion Chiffon Pie

1 cup graham cracker crumbs
1/2 cup sugar, divided
3 Tbs butter or margarine, melted
2 unflavored gelatin
1/3 cup cold water
9 plums, about 1 1/2 pounds
1 cup fresh raspberries
1/2 cup nonfat plain yogurt
ice cubes
3 egg whites

Recipe by: Lose Weight & Stay Fit, Vol IV, No 3

Preheat oven to degrees. In a small bowl, mix crumbs, 2 tablespoons sugar and butter until evenly moistened; press firmly into a 9-inch pie plate. Bake for 6 minutes, or until crisp. Cool on a wire rack. In a medium saucepan, combine gelatin with cold water. Stir in 2 tablespoons sugar and place over low heat. Cook for 3 minutes, or until gelatin is dissolved, stirring constantly. Remove from heat. Chop 6 plums, or enough to measure 2 cups, packed. In a blender or food processor, puree chopped plums and raspberries. Whisk pureed fruit and yogurt into gelatin mixture; place over a bowl of ice cubes. Chill mixture until thick but not set, stirring occasionally. In a medium bowl, beat egg whites with an electric mixer at high speed until soft peaks form. Gradually beat in remaining sugar until stiff peaks form. Fold beaten whites into thickened gelatin mixture. Set over ice cubes to thicken more if necessary, stirring occasionally. Spoon mixture into pie shell. Slice remaining plums and arrange on top. Nutrition Analysis: 195 calories, 5g protein, 30g carbohydrate, 6g fat, 0mg cholesterol, 127mg sodium.

Serves 8
Pot Pie Dough

2 cups flour
2 tsp baking powder
1/4 tsp salt
1 Tbs butter
2 eggs
3/4 cup water

Mix dry ingredients. Blend in butter. Add eggs and water to make a soft dough. Roll out about 1/4 inch thick. Cut into blocks.

Serves 4
Praline-Taffy-Apple Pie

pastry:
2 1/2 cup all-purpose flour, or unbleached
2 Tbs granulated sugar
3/4 tsp salt
3/4 cup shortening
1/4 cup butter, chilled
6 Tbs cold water, to 7 tablespoons

filling:
1/2 cup brown sugar, packed
1/2 cup pecans, chopped
1/3 cup all-purpose flour
1/4 cup butter or margarine, melted
2/3 cup granulated sugar
3 Tbs all-purpose flour
2 tsp ground cinnamon
1 tsp lemon juice
1 1/2 cup peeled apples, thinly sliced
10 caramel candies, cut in half
1/2 cup half and half, light cream or milk

Recipe by: Midwest Living, October 1994

To prepare the pastry, in a mixing bowl, stir together the flour, sugar and salt. Cut in the shortening and butter until the pieces are the size of small peas. Sprinkle the water over the mixture, one tablespoon at a time, tossing with a fork until all is moistened. Divide the dough in half. Form each half into a ball. Cover; chill for at least 1 hour, or until the dough is easy to handle.

Preheat oven to 375 degrees. On a lightly floured surface, roll out half of the pastry to form a 12-inch circle. Fit it into a 9-inch pie plate. Trim even with the rim of the pan. For the top crust, roll out the remaining dough; set aside. For the praline mixture, combine the brown sugar, pecans, 1/3 cup flour and the melted butter. Mix well and set aside.

In a large mixing bowl, combine the sugar, 3 tablespoons flour, cinnamon, lemon juice and salt. Add the apples and toss to coat. Transfer half of the apple mixture to the pastry-lined pie plate. Top with half of the praline mixture. Top with all of the caramels. Repeat the layers with the remaining apples and praline mixture. Cut slits in the top crust. Adjust the top crust. Seal and flute the edges. Brush the crust with the half and half, cream or milk. Cover the edge with foil. Bake for 25 minutes; remove the foil. Bake for
20 to 25 minutes longer, or until the top is golden and the fruit is tender. Serve warm. Penny Halsey (ATBN65B).

Note: For a lattice-topped pie, make 1 1/2 recipes of the pastry. Use 1/3 for the bottom crust and 2/3 for the lattice.

Serves 8
Prize-Winning Cherry Pie

1 cup sugar  
3 Tbs cornstarch  
1/4 tsp salt  
2/3 cup grenadine syrup  
2 packages frozen, (16-ounce) cherries, thawed  
1/2 tsp almond extract  
2 Tbs butter or margarine  
pastry for double-crust 9-i  
see recipe for double-crust  
2 tsp milk  
substitute  
2 lbs fresh cherries, pitted  
1/4 cup cornstarch

Combine sugar, cornstarch, and salt in a medium saucepan; stir mixture to remove lumps. Stir grenadine syrup into sugar mixture. Cook over medium heat until smooth, stirring constantly. Add cherries; simmer until liquid is thickened and transparent (about 4 minutes), stirring gently once or twice. Add almond extract and butter, stirring until butter melts; cool. Roll out half of pastry to 1/8-inch thickness on a lightly floured surface. Place in a 9-inch deep-dish pie plate; trim off excess pastry along edges. Pour cooled cherry mixture into pastry shell. Roll remaining pastry to 1/8-inch thickness; transfer to top of pie. Trim off excess pastry along edges. Fold edges under and flute. Cut slits in top crust for steam to escape. Brush top of pastry shell lightly with milk. Bake at 400 degrees for 55 minutes or until golden brown. Cool pie before serving. Yield: one 9-inch pie. NOTE: Two pounds fresh cherries, pitted, may be substituted for 2 (16-ounce) packages frozen cherries; use 1/4 cup cornstarch instead of 3 tablespoons.
Pumpkin and Maple Sugar Pie

16 oz Pumpkin, canned
2 Tbs All-purpose flour
1/2 tsp Ground cinnamon
1/2 tsp Ground nutmeg
1/2 tsp Ground ginger
1 Tbs Margarine
1 cup Sugar
1 cup Milk
2 Tbs Maple syrup
2 Eggs
1 9 inch pie crust, unbaked
1 Whipped cream, optional

Recipe by: Jo Anne Merrill Preparation Time: 0:50
In a mixing bowl, combine all ingredients except the last two. Pour into the pie shell. Bake at 425 degrees for 15 minutes. Reduce heat to 350 and continue baking for about 45 minutes more, or until knife inserted near the center comes out clean. Cool to room temperature, refrigerate. Garnish with whipped cream if desired. Try to use REAL maple syrup for this pie; it does not taste the same with the imitation type.
Pumpkin Dutch Apple Pie

2 med Green apples, peel, core; -slice

1/4 cup Sugar
2 tsp Flour
1 tsp Lemon juice
1/4 tsp Ground cinnamon
1 Unbaked 9" deep dish, pie -crust

pumpkin layer
2 Eggs, lightly beaten
1 1/2 cup Libby’s solid pack pumpkin
1 cup Evaporated milk
1/2 cup Sugar
2 Tbs Butter or margarine, melted
3/4 tsp Cinnamon
1/4 tsp Salt
crumble topping
1/2 cup Flour
5 Tbs Sugar
3 Tbs Margarine or butter, soften
1/3 cup Walnuts, chopped

FOR APPLE LAYER: Toss apples with sugar, flour, lemon juice and cinnamon in medium bowl; place in pie shell FOR PUMPKIN LAYER: Combine all ingredients for pumpkin layer in medium bowl; pour over apples. Bake in preheated 375~ oven for 30 minutes. Remove from oven; sprinkle with crumble topping. Return to oven; bake for 20 minutes or until custard is set. Cool on wire rack CRUMBLE TOPPING: Combine all in a medium bowl. Mix until crumbly.
PUMPKIN ICE CREAM PIE WITH CARAMEL SAUCE

**crust**
1 1/2 cup Gingersnaps, crushed, about
1/4 cup Butter or margarine, melted

**filling**
1/2 tsp Cinnamon
1 pint Vanilla ice cream, soft
3/4 cup Brown sugar, packed
1/2 tsp Ginger
1/2 tsp Cinnamon
1/4 tsp Cloves
1 cup Canned pumpkin
1 cup Whipped cream

**sauce**
1 cup Caramel ice cream topping
1/2 cup Pecans, chopped

In small bowl, combine crushed gingersnaps and margarine; blend well. Press firmly in bottom and up sides of 9" pie plate. Refrigerate 10-15 minutes. Meanwhile, in large bowl, stir 1/2 ts cinnamon into ice cream. Spoon into crust. Freeze. In medium bowl, combine brown sugar, ginger, cinnamon, cloves and pumpkin; blend well. Fold in whipped cream. Spoon over ice cream in crust. Freeze 3 hours until firm. Let stand at room temperature 15-20 minutes before serving. In small saucepan, combine caramel topping and nuts. cook over medium heat until heated well, stirring constantly. Serve warm over pie.
PUMPKIN PIE

1 cup Cooked/ pureed pumpkin drain in a fine strainer
3/4 cup Creme fraiche
1/3 cup Brown sugar, firmly packed
1/4 tsp Salt
1/2 tsp Ground cinnamon
1/4 tsp Ground ginger
A pinch ground cloves
2 lg Eggs, lightly beaten
1 tsp Vanilla
2 Tbs Brandy or dark rum
1 Prebaked pie shell, (10
-inch) (recipe follows)

Preheat the oven to 300 degrees. In a large mixing bowl, combine the pureed pumpkin, creme fraiche, brown sugar, salt, cinnamon, ginger, and cloves and whisk together until thoroughly blended. Stir in the eggs, vanilla, and brandy or rum. Whisk again until thoroughly blended. Mound the pumpkin mixture into the pie shell and jiggle the pan gently to help it find its level. Bake for about 1 hour, until set in the center. Makes one inch pie
Purefoy Hotel Pecan Pie

6 Tbs Butter (NOT oleo)
3/4 cup White sugar
2 cups Pecan halves
4 large Eggs
1 1/4 cups WHITE Karo
1 Unbaked 10" pie shell

Brown butter to golden brown in heavy skillet. Remove to bowl (not plastic) and stir in sugar. Add syrup in thin stream and beat in. Beat in eggs, one at a time. Toss pecans with mixture to coat. Pour all into unbaked pie shell. Bake at 425 F for 10 min, then turn oven down to F for the rest of the cooking time -- 40-50 minutes, depending on the depth of the pie shell. If crust starts to become too dark, cover entire pie with aluminum foil. Pie is done when pecans are a rich, dark brown and the filling is completely congealed. (Tap with finger to test for firmness.) "N.B. Never trust any pecan pie recipe calling for all dark karo, molasses (God forbid) or vanilla extract. All these interfere with the browned butter flavor. Always use pecan halves, not chopped pecans."
Raisin Bourbon Pie

1/4 cup Bourbon
3/4 cup Golden raisins
1 Unflavored gelatin
1/4 cup Cold water
3/4 cup Sugar
3 Tbs Cornstarch
1 1/4 cup Milk
2 Eggs, well beaten
1 Tbs Butter or margarine
1/2 tsp Vanilla extract
1 cup Whipping cream, whipped
1 Baked 9-inch pastry shell
Ground nutmeg

Recipe by: Southern Living Preparation Time: 0:20
Combine bourbon and raisins; cover and let stand overnight. Soften
gelatin in cold water; set aside. Combine sugar and cornstarch in a heavy saucepan. Gradually stir milk and
eggs into sugar mixture. Cook over medium heat, stirring
constantly, until mixture thickens and boils. Boil 1
minute, stirring constantly. Add butter and gelatin,
stirring until gelatin dissolves. Chill 30 minutes, but do
not let mixture gel. Add raisin mixture and vanilla; blend
well. Fold in whipped cream; pour into pastry shell.
Sprinkle with nutmeg. Chill at least 4 hours before
serving. Yield: one 9-inch pie.

Serves 8
Raspberry And Chocolate Pie

1 1/4 cup vanilla wafer crumbs
1/2 cup pecans, finely chopped
1/3 cup butter, melted
3 Tbs sugar
1/3 cup semi-sweet chocolate chips

filling
8 oz cream cheese, softened
3/4 cup powdered sugar, sifted
1 tsp vanilla
1 cup whipping cream
20 oz raspberries, frozen*
1/2 cup raspberry jam, seedless**

* 2 (10 oz.) boxes, defrosted and drained. ** Jam should be heated until melted. Crust: Combine all ingredients except chocolate chips. Mix until blended. Pat mixture on the bottom and sides of a buttered 9 inch pie pan. Bake at 350 degrees for about 8 minutes. Sprinkle the chocolate chips on top and return to oven for 1 minute to melt chocolate. Remove from oven and spread melted chocolate evenly on crust, forming a thin chocolate layer. Set aside to cool. Beat together the cream cheese, sugar and vanilla until light and fluffy. In a separate bowl, beat the cream until it is stiff. On the lowest speed, beat the whipped cream into the cream cheese mixture until blended. Pour into prepared crust. Stir together the raspberries and melted jam until fruit is evenly coated. Gently spread raspberries over cream mixture. Refrigerate.

Serves 8
Raspberry-Apricot Pie

10 oz Frozen raspberries
32 oz Apricot halves
1/4 cup Flour
3/4 cup Sugar
1/8 tsp Salt
2 Tbs Butter
1/2 tsp Almond extract
2 Crust pastry

Defrost, drain raspberries and save 1/2 cup juice. Place drained apricots in pie crust. Spoon raspberries over apricots and pour juice over the top. Mix sugar, flour, and salt together and sprinkle over berries. Dot with butter and sprinkle on extract. Cover with top crust and sprinkle with sugar. Bake at 400 degrees for 50-60 minutes - watch carefully. You may substitute 2 1/2 cup fresh blackberries and 5 fresh peaches for raspberries and apricots. Increase sugar to 1 cup. Serves 6-8. JM. Parish Patch Farm & Inn Normandy, Tennessee
Red And Green Tomato Pie

1 unbaked 9-inch pie shell
Undiluted evaporated milk
4 cup sliced red and green tomatoes
1 1/2 Tbs salt
1/8 tsp pepper
1/3 cup mayonnaise
1/3 cup grated parmesan cheese
1 garlic clove, minced

Line pie pan with pastry rolled 1/8-inch thick, crimp edges, and brush shell with evaporated milk. Bake in preheated 450° oven for 5 minutes. Fill shell with tomatoes, and sprinkle with the salt and pepper. Mix remaining ingredients, and spread on tomatoes. Bake in a preheated 350° oven for 40 minutes, or until tomatoes are done. Makes 6 servings.
Rhubarb Custard Pie With Crumb Topping

**filling**
1 9" single crust pie shell, un
4 1/2 cups rhubarb, chopped into 1/2" pi
1 1/2 cups sugar
1/4 cup flour
1 dash salt
2 eggs
1/2 tsp vanilla

**crumb topping**
1/2 cup flour
1/2 cup sugar
1/4 cup butter or margarine


**Serves 8**
Rhubarb/Strawberry Pie

3 cup rhubarb, cut in 1/4" pcs.
3 cup fresh strawberries, sliced
1/2 cup granulated sugar, or up to 3
1 1/2 Tbs tapioca, instant-type
1/3 cup fresh orange juice
1 1/2 Tbs orange marmalade, optional
1/4 tsp orange peel
1 pie crust
deep dish, unbaked
dough for lattice top

Recipe by: Country Magazine        Combine filling
ingredients in large mixing bowl; let stand for 15
minutes while tapioca softens. Pour filling into pie
shell. Prepare lattice strips for top crust. Bake at
degrees for 20 minutes; reduce heat to 375 and bake 30
minutes more or until rhubarb is tender. 6-8 servings.

Serves 6
RIBBON STRAWBERRY PIE

1 deep dish pie crust shell
1 quart fresh strawberries, hulled
1 cup sugar
1/4 cup cornstarch
1 cup water
few drops red food coloring
1 pk whipped topping, any size

Preheat oven to 400 degrees. Bake pie shell according to directions for empty baked crust. Cool. Chop one cup of strawberries sugar and cornstarch in a 2 qt. saucepan. Stir in water gradually until smooth. Add chopped strawberries. Cook, stirring constantly, until mixture thickens and boils. Remove from heat. Stir in food coloring. Cool in refrigerator 1/2 hour. Pour 3/4 of the syrup into prepared pie crust. Stand up remaining strawberries in pie crust, reserving 1/4 cup (about large strawberries) for garnish. Pour remaining syrup over strawberries. Chill until firm, about 3 hours. To serve, top each slice with Whipped Topping and a slice of reserved strawberry. Slightly different technique then others

Serves 8
Rocky Road Pie

1/3 cup semi-sweet chocolate chips
1 1/2 cups half and half or light cream
1/3 cup chopped nuts
1 graham cracker pie crust
1 serving chocolate pudding, ¥
1/3 cup miniature marshmallows
3 1/2 cups whipped topping, (8 oz.)

Pour half and half into large bowl. Add pie filling mix. Beat with wire whisk until well blended, about 1 minute. Let stand 5 minutes. Fold in whipped topping, chocolate chips, marshmallows and nuts. Spoon into pie crust. Freeze until firm, about 6 hours or overnight. Remove from freezer and let stand 10 minutes to soften before serving. Store leftover pie in freezer.

Serves 6
**Savory Shepherd's Pie**

5 Potatoes, peel, boil  
3 Cloves Garlic, Minced  
1/2 tsp Dried Basil, Crushed  
2 Tbs Butter  
1/4 tsp Salt  
Milk for mashed potatoes  
1 Medium Onion, Chopped  
2 Medium Carrot, Sliced  
15 oz Red Kidney Beans, Canned, Rinsed and Drained  
14 1/2 oz Tomatoes, Canned, Whole, Cut Up  
10 oz Corn  
8 oz Tomato Sauce, Canned  
1 Tbs Worcestershire sauce  
1/2 tsp Sugar  
1 cup Cheddar cheese, shredded

In a small saucepan cook garlic and dried basil in butter 15 secs. Add to mashed potatoes along with salt. Gradually beat in enough milk to make light and fluffy. Set aside. For filling, in a medium saucepan cook onion and carrot in hot oil until onion is tender but not brown. Stir in kidney beans, tomatoes and their juice, corn, tomato sauce, Worcestershire sauce, and sugar. Heat until bubbly. Transfer vegetable mixture to an 8x8x2" square baking pan. Spread mashed potatoes over top. Sprinkle with cheddar cheese. Bake, uncovered, in a 375F oven 10 minutes or until heated through and cheese begins to brown.

**Serves 4**
Shoo Fly Pie

Pastry for 9" crust pie
1/4 cup Hot water
1 Egg yolk, well beaten
1/2 tsp Cinnamon
1/2 cup Brown sugar
1/2 tsp Salt
1/2 tsp Baking soda
1/2 cup Molasses
3/4 cup Flour
1/8 tsp Each: mace, ginger, cloves
2 Tbs Shortening, melted

Line 9" pie plate with pastry; chill. Dissolve soda and water; beat into molasses. Blend in egg yolk; pour into pie crust. Combine remaining ingredients to make crumbs. Sprinkle over pie. Bake in preheated 400 degree oven for about 10 minutes or until crust begins to brown. Reduce temperature to 325 degrees; bake until top is firm.

Serves 6
Sour Cherry Pie

3 cup tart pitted cherries
1/2 cup juice
1 cup sugar
1/8 Tbs salt
3 Tbs quick cooking tapioca
2 Tbs margarine
1 Tbs lemon juice

Combine juice, sugar, salt and tapioca. Cook till thick and clear. Add margarine, lemon juice and cherries. Pour into a 9 inch pastry lined pie pan. Bake at 425 F. for 10 minutes, then 400 until done. Requires to 45 minutes baking time in all. From: Lancaster Farming Shared By: Pat Stockett Submitted By PAT STOCKETT On 08-20-94
Sour Cream Butterscotch Pie

1 1/2 Tbs flour
1 1/2 cup light brown sugar, packed
1/2 tsp salt
1 1/2 cup dairy sour cream
3 eggs, separated
1 1/2 tsp vanilla extract
2 Tbs butter or margarine, melted
unbaked 9" pastry crust
6 Tbs granulated sugar

Spaghetti Pie

CRUST:
2 cups spaghetti, cooked
1 oz grated Parmesan cheese
1 egg, beaten
1 1/2 tsp margarine

FILLING:
2/3 cup part-skim Ricotta cheese
2 tsp margarine
1/2 cup onion and green pepper diced
1 garlic clove, minced
6 oz ground beef, cooked
1 cup canned whole tomatoes, drained and chopped
2 tsp tomato paste
2 oz Mozzarella cheese, shredded

Combine all ingredients for crust. In 9 inch glass pie plate (sprayed with Pam), spread spaghetti mixture over bottom and up sides of plate to form a crust. Preheat oven to 350 degrees F. Spread Ricotta over bottom of crust and set aside. In skillet heat margarine, and add onion, pepper and garlic to sauté. Add beef, tomatoes, reserved liquid and paste. Cook, stirring constantly until thickened and thoroughly heated. Spoon beef mixture over cheese and bake 20 to 25 minutes. Sprinkle pie with Mozzarella and bake until cheese is melted and begins to brown, about 5 minutes. Remove from oven and let stand 5 minutes before cutting.

Serves 4
**Spring Temptation Pie**

1 cup boiling water  
1 package jell-o brand lemon flavor, gelatin (4-serving s  
1 cup orange or lemon sherbet  
2 cups thawed cool whip whipped, topping  
2 cups Kraft miniature marshmallows  
1 can crushed pineapple, drained opt), ¥  
1 prepared graham cracker, crumb crust (9 oz)

STIR boiling water into gelatin in medium bowl 2 minutes or until completely dissolved. STIR in sherbet; mix until melted. Refrigerate 25 minutes or until gelatin mixture is slightly thickened. FOLD in whipped topping, marshmallows and pineapple. Pour into crust. FREEZE until firm.  
**Serves 8**
**Strawberry Cheese Pie**

1 9 inch baked pastry shell or graham cracker crust
1 8 oz package cream cheese - soft
1 14 oz can eagle brand sweetened condensed milk
1/3 cup real lemon lemon juice
1 tsp vanilla extract
1 quart fresh strawberries, cleaned and hulled
1 16 oz package prepared strawberry glaze, chilled

In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in Realemon brand juice and vanilla. Pour into prepared pastry shell. Chill for 3 hours or until set. Top with strawberries and desired amount of glaze. Refrigerate any leftovers.
STRAWBERRY PIE #1

4 cups fresh strawberries
1 cup water
1 Tbs lemon juice
1 cup sugar
3 Tbs cornstarch
1 10 inch pie shell

Combine 1 cup of the berries, 2/3 cup water, and lemon juice in a saucepan. Simmer over low heat for about 3 minutes. Strain the berries from the juice. Mix the sugar, cornstarch, and remaining water and add to the hot berry juice mixture. Bring to a boil, stirring constantly. Remove from heat and cool. Put the other 3 cups of berries into a 10-inch baked pie shell and pour the glaze over the top and chill. Great with or without whipped cream.
Strawberry-Kiwi Pie

1 cup all-purpose flour
1/8 tsp salt
3 Tbs butter
4 Tbs ice water
1 tsp fresh lemon juice
4 cups peeled, sliced kiwifruit, (divided)
3/4 cup sugar
2 1/2 Tbs cornstarch
1/2 cup water
2 Tbs butter
2 tsp lemon juice
2 cups quartered fresh strawberries

Mix together flour and salt in bowl. Cut in butter until mixture resembles coarse crumbs. Mix together ice water and lemon juice. Sprinkle half over flour. Toss with a fork until dry ingredients are moistened. Add more liquid as needed and mix until a dough forms. Knead into a dough ball and flatten into a disk. Cover with plastic wrap. Chill 30 minutes. Roll dough out to an 11 inch circle and fit into a 9-inch pie plate. Fold edges and flute. Prick bottom and sides with tines of fork. Cover and chill 10 minutes. Preheat oven to 425 degrees. Line pastry with foil and weights and bake another 10 minutes or until golden brown. Put 2 cups kiwifruit in saucepan and mash with potato masher. Add sugar and cornstarch and stir well. Add water and stir and bring to a boil. Cook 1 minute, stirring constantly. Add butter and lemon juice. Stir until butter melts and set aside. Place remaining 2 cups kiwifruit into bottom of pie crust. Pour mashed kiwi mixture over all. Smooth edges. Arrange strawberry slices over top in decorative pattern, pressing gently into surface. Chill 3-4 hours.
Sun Burst Pie

1 pkg. orange gelatin, (3 oz.)
1 cup boiling water
1 cup sour cream
1 9 inch crumb pie crust
1 1/2 cup mixed cut-up fresh or canned fruit

Dissolve gelatin in boiling water; stir in sour cream. Chill until mixture mounds; spoon into crust. Chill until firm, about 3 hours. To serve, arrange fruit on top of pie.

Serves 8
**Sweet Pinto Pie**

1 baked pie crust, - crumb or regular  
2 large onions, chopped  
2 cups cooked am pinto beans, - (unseasoned), drained  
1/2 cup water, or- unseasoned bean  
2 Tbs cinnamon  
1 tsp nutmeg  
1/4 tsp sea salt (optional)  
2 Tbs honey or molasses (optional)

Saute the onions in the oil over medium heat until very soft and clear. Watch carefully so they do not brown. Blend the cooked onions, beans, water, and seasonings until smooth. If more sweetness is desired, add the honey and blend. Spread in the baked pie crust, and bake 15 to 20 minutes at 350 F. Source: Arrowhead Mills "Variety Bean Recipes"
Sweet Potato Pie I

2 eggs
3/4 cup granulated sugar
1 lb sweet potatoes
1/2 tsp salt
1/2 tsp ground ginger
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/4 tsp ground cloves
1 can evaporated milk
1 9" unbaked pie crust

Boil sweet potatoes in skins until tender (pierces easily with a fork). Peel and set aside. Prepare pastry crust. In large bowl, beat eggs slightly; add sugar, salt and spices; mix well. Mash potatoes and mix in other ingredients. Stir in evaporated milk and pour into crust. Bake at 425 degrees for 15 minutes. Reduce heat to 375 degrees; bake for minutes or until thin bladed knife inserted comes out clean.

Serves 8
Swirled Pumpkin Cream Cheese Tart

For crust:
1 cup Graham cracker crumbs
1/4 cup Ground almonds
1/4 cup Granulated sugar
1/4 cup Butter
Or margarine, (1/2 stick) -melted

For filling:
8 oz Cream cheese, softened
3/4 cup Granulated sugar
2 Eggs
1 cup Pumpkin
1 1/2 tsp Pumpkin pie spice

Recipe by: St. Louis Post-Dispatch 11/20/95 To prepare crust: Combine crumbs, almonds and sugar in small bowl. Stir in butter until all ingredients are moistened evenly. Press onto bottom and up side of 9-inch pie plate; chill while making filling. Preheat oven to 350 degrees. To prepare filling: Beat cream cheese and sugar in large mixer bowl until smooth. Add eggs, one at a time, beating well after each addition. Remove 1/2 cup batter. Stir pumpkin and pumpkin pie spice into remaining batter; spoon into crust. Spoon reserved 1/2 cup batter over pumpkin batter in crust; swirl with spoon. Bake for 40 to 50 minutes or until knife inserted halfway between outside edge and center comes out clean. Let cool on wire rack; chill until firm. Yield: 10 servings.
TAYLOR HOUSE SWEET POTATO PIE

4 med Sweet potatoes
2 Eggs
1 cup Sugar
1 tsp Vanilla extract
A pinch of salt
1/4 tsp Nutmeg
1/2 cup Butter
1/2 cup Evaporated milk
1 Unbaked pie crust

Boil sweet potatoes until soft, peel and beat till no lumps. Add remainder of ingredients, beat until creamy. Pour into pie shell and bake at 350 degrees until crust is brown. Serves 6-8. JM. Taylor House Inn Wilmington, North Carolina
Texas State Fair Peach Pie

2 1/4 lb fresh peaches (about 8)
3/4 cup sugar
2 Tbs flour
1/8 tsp cinnamon
dash nutmeg
1/4 cup butter or margarine
1 pastry for 2-crust pie

Prepare pastry, line 9" pie plate. Heat oven to 425°F. Put sliced peaches in saucepan and bring to a boil. Sprinkle 2 T. of the sugar-flour mixture in the bottom of the crust. Add remaining mixture with the peaches, cinnamon, nutmeg, and melted butter. Roll out remaining dough, make lattice top. Bake at 425°F for 15 minutes. Reduce heat to 400°F. Bake another 40-45 minutes, until crust is rich brown and center has bubbled. Serve warm with vanilla ice cream or whipped cream.
THE BEST APPLE PIE EVER

crust-
1 1/2 cup all-purpose flour
1/4 cup granulated sugar
1/2 tsp salt
1 tsp cinnamon
1/2 cup butter or margarine, (plus 2 tb)
1/4 cup cider or apple juice

filling-
8 McIntosh apples, peeled, cored and sliced
1 2/3 cup sour cream
1/3 cup all purpose flour
1/2 tsp salt
1 egg, slightly beaten
2 tsp pure vanilla extract

topping-
1 cup chopped walnuts
1/2 cup all-purpose flour
1/3 cup brown sugar
1/2 cup butter or margarine (at room temp)
1/3 cup granulated sugar
1 Tbs cinnamon

Preheat over to 450F. For crust: Mix all dry ingredients together and cut in butter until crumbly. Add cider and mix until moistened. Roll dough to fit a 10 inch quiche pan, keeping sides high. For filling: Mix all filling ingredients together. Pour into pie crust. Put aluminum foil on edge of crust to avoid burning. Bake for 10 minutes. Reduce heat to 350F and continue baking for 40 minutes or more. For topping: Mix all topping ingredients together and sprinkle over top of pie. Bake for 15 minute at 350F.
THREE-PEACH PIE

pastry for 2 crusts
1/3 cup toasted almonds, chopped
3 lb peaches-mixed varieties
white, yellow, aromatic
peeled, pitted, sliced
1/2 cup sun-dried cherries, plumped
brandy and drained, ¥
1 cup light brown sugar
1 tsp ground cinnamon
2 3/4 Tbs quick-cooking tapioca
2 Tbs fresh lemon juice
3 Tbs unsalted butter
2 Tbs milk
2 Tbs sugar, combined with:
1 tsp ground cinnamon
whipped cream, (optional)

Preheat oven to 400 deg. Lightly butter a deep 9-inch pie pan and set aside. Roll pastry into 1 lg circle 1/8-inch thick; line the prepared pan, leaving sides to overlap onto counter. Sprinkle almonds over the bottom. Toss peaches, cherries, brown sugar, 1 ts cinnamon, tapioca and lemon juice together in a bowl, then heap into pie pan. Dot with butter. Pull pastry up and over filling into a rough topping. Brush top crust lightly with milk and sprinkle with cinnamon-sugar. Bake for 10 min., lower heat to 350 deg. and bake another 35-40 min, until golden. Cool completely before removing from pan. From "Lee Bailey's California Wine Country Cooking" by Bailey

Serves 8
TODAY'S FRENCH SILK PIE

1 cup Whipping cream
6 oz Semi-sweet chocolate pieces
1/3 cup Butter
1/3 cup Sugar
2 Egg yolks, beaten
3 Tbs Creme de cacao
Or whipping cream
1 Baked 8-9inch pastry shell
Whipped cream
Or pressurized whipped
Dessert topping (optional)
Chocolate curls
Or miniature chocolate pcs

TODAY'S FRENCH SILK PIE - Through the years, one major change has been made to this famous recipe: the pie now has a COOKED filling to guard against possible food poisoning associated with raw eggs. Yet, the silky richness of the original recipe still remains. In a heavy 2-quart saucepan, combine the 1 cup whipping cream, chocolate pieces, butter and sugar. Cook over low heat, stirring constantly, till chocolate is melted. This should take about 10 minutes. Remove pan from heat. Gradually stir about half of the hot mixture into the beaten egg yolks. Return egg mixture to saucepan. Cook over medium-low heat, stirring constantly, till mixture is slightly thickened and NEARLY bubbly. This should take 3 to minutes. Remove saucepan from heat. (Mixture may appear to separate.) Stir in creme de cacao or whipping cream. Place saucepan in a bowl of ice water; stir occasionally till mixture stiffens and becomes hard to stir (20 minutes). Transfer chocolate mixture to a medium mixing bowl. Beat the cooled chocolate mixture with an electric mixer on Medium to High speed for 2 to 3 minutes, or until light and fluffy. Spread filling in a baked pastry shell. Cover and chill pie about 5 hours or until set, or for up to 24 hours. At serving time, top each serving with whipped cream and sprinkle with chocolate curls or miniature chocolate pieces, if desired.
TOSPY TURVEY APPLE PIE

1/4 cup Firmly packed brown sugar  
1 Tbs Melted butter  
1 Tbs Corn syrup  
1/4 cup Pecan or walnut halves  
Crust for 2 crust pie  
Filling for pie:  
2/3 cup Sugar  
2 Tbs Flour  
1/2 tsp Cinnamon  
4 cup Sliced apples  
1/2 tsp Nutmeg

In a 9" pie pan, combine brown sugar, corn syrup and melted butter and spread evenly over the bottom of the pan. Arrange pecan or walnut halves over the mixture. Set aside. Make your favorite pie crust. Take the bottom crust and put it over the mixture in the pie pan. Heat oven to 425F. In a small bowl, combine the sliced apples, sugar, nutmeg, flour and cinnamon; mix well. Arrange the apple/sugar mixture over the bottom crust of the pie. Top with the top crust. Seal and flute. Cut slits in several places. Bake at 425F for 8 minutes, and then reduce heat and continue to bake at 375F for 25-35 minutes, or until golden brown. It would be wise to place pie on cookie sheet covered with foil, as it will run over. While pie is baking, prepare a glaze of 1/2 c confectioners sugar, 1 tsp vanilla, and enough milk to make into a glaze. This will be used on the top of the pie when removed from the oven and still hot. Remove pie from oven; loosen edge of pie. Cover top of pie with glaze. While still hot, carefully invert pie onto large serving plate. Serve warm or cold with whipped cream or ice cream.

Serves 8
Traditional Raisin Pie

1 1/2 cup brown sugar
1/4 cup flour
1/2 tsp salt
1/4 cup lemon juice
2 tsp lemon peel
2 cups water
2 cups chopped sultana raisins
1 uncooked 9-inch pie shell

Mix sugar, flour and salt. Add lemon juice, peel, water and raisins. Cook over boiling water for 15 minutes. When cool, pour into pie shell. Cover with lattice top. Bake 10 minutes at 450F (230C). Reduce heat to 350F (175C) for 30-40 minutes. Serve with almond flavored whipped cream.

Source: Jaffa Seedless Sultana Raisins package
Tyler Pie (Cook)

3/4 cups white sugar
3 Tbs cornstarch
1 tsp nutmeg
1/2 cup milk
1 9" unbaked pastry shell
1/2 cup brown sugar
1 tsp vanilla
1/4 lb butter or margarine
2 eggs, separated

Mix sugars and cornstarch, add milk and cook a little. Add butter and egg yolks and bring to a good boil. Remove from fire and add beaten egg whites, vanilla and nutmeg. Pour into unbaked pie shell. Bake at 325 degrees until firm and brown, about 30-35 mins. Mrs. Harold T. Cook says, "This is an old family recipe & guests are always puzzled as to what is in it. Don't tell - keep them guessing! This is the first time I've told."

Serves 8
Ultimate Sweet Potato Pie

1 cup sweet potatoes, mashed
5 large eggs
3 cups sugar
4 Tbs flour, all-purpose
3/4 cup butter or margarine, melted
1 can sweetened condensed milk
1/2 tsp vanilla extract
1/2 tsp ground nutmeg
1 9 inch pie crust, unbaked

This is similar to a chess pie and is creamy and delicious! You may used canned sweet potatoes if they are drained very well but freshly cooked potatoes are the best. Boil 2-3 sweet potatoes in salted water until tender; peel and mash. Mix with slightly beaten eggs, sugar, flour, melted butter, condensed milk (14 ounce can), vanilla and nutmeg. Pour into prepared pie crust and bake at 400 degrees for 15 minutes. Lower heat to degrees and bake for 1 hour or until a knife inserted near the center comes out clean.

Serves 8
Walnut Bourbon Pie

===Crust===
1 1/4 cup All-purpose flour
1 tsp Sugar
1/4 tsp Salt
1/4 cup Unsalted butter, in pieces
1/4 cup Solid shortening, in pieces
3 Tbs Water, iced

===Filling===
1 cup Chopped walnuts, toasted
1/2 cup Chopped semisweet chocolate
3/4 cup Light corn syrup
1/2 cup Packed golden brown sugar
1/2 cup Packed dark brown sugar
1/4 cup Unsalted butter, melted
3 lg Eggs
3 Tbs Bourbon
1 1/2 tsp Vanilla extract
1/4 tsp Salt

Combine flour, sugar and salt in processor. Add butter and shortening; cut in using on/off turns until mixture resembles coarse meal. Blend in enough water by moist clumps. Gather dough into ball; flatten into disk. Wrap dough in plastic and refrigerate 1 hour. Preheat oven to 375 degrees. Roll out dough on floured surface to 12-inch round. Transfer dough to 9-inch-diameter glass pie dish. Fold edges under. Crimp edges decoratively, forming high standing crust.

For Filling: Sprinkle 1/2 cup walnuts and chocolate over bottom of crust. Combine all remaining ingredients except remaining 1/2 cup walnuts in large bowl and beat until well blended. Pour over chocolate and walnuts. Sprinkle 1/2 cup walnuts over. Bake pie until filling is softly set in center, about 50 minutes. Transfer pie dish to rack and cool completely.

Source: Green River Coffee Co; Wilson, NC. As printed in: Bon Appetit; 4/95.

Serves 8
Whole Wheat Pastry

3/4 cup Whole wheat flour
1/3 cup All-purpose flour
1/4 tsp Salt
1/3 cup Plus
2 Tbs Shortening
3 Tbs Cold water, 3 to 4

Recipe by: Southern Living Preparation Time: 0:05 Combine flours and salt; cut in shortening with pastry blender until mixture resembles coarse meal. Sprinkle cold water (1 tablespoon at a time) evenly over surface; stir with a fork until dry ingredients are moistened. Shape into a ball; chill. To fit into pie plate, roll dough to 1/8-inch thickness on a lightly floured surface. Place in a 9-inch pie plate; trim off excess pastry along edges. Fold edges under and flute. For baked pastry shell, prick bottom and sides of pastry generously with a fork. Bake at degrees for 12 to 15 minutes or until golden brown.

Serves 8
**Winter Peach Pie**

3/4 cup sugar  
1/4 cup flour  
1/2 tsp salt  
2 lbs frozen peaches, partially thawed  
1 tsp lemon juice  
pastry for 9-inch pie shell  
topping -  
1/2 cup flour  
1/2 cup sugar  
1/2 tsp cinnamon  
1/4 cup butter

Stir sugar, flour, and salt together in a large mixing bowl. Add peaches and lemon juice, and toss well to coat peaches. Place peach mixture in unbaked pie shell, mounding high in center. For topping, combine flour, sugar, and cinnamon. Crumble in butter and mix until butter pieces are the size of peas (a fork or fingers work well for this step). Sprinkle topping over the pie. Bake at 375 degrees for about 1 hour. It's best to serve the pie on the day it is made. Enjoy!  

**Serves 8**
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