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Lard Pie Crust

2½ cups sifted flour
1 teaspoon salt

¾ cup lard
6 tablespoons ice water

Mix flour, salt and lard. Slowly add water. Makes 1 crust.

OR:

2 cups sifted flour
¼ teaspoon salt

½ cup lard
1/3 to ½ cup water (cold)

Pineapple Cream Pie

1 20 ounce can crushed pineapple
½ cup sugar
Scant 2 tablespoons cornstarch

Cook until thick and then cool. Fill 8" baked pie shell. Cover with whipped cream.

Amazing Ambrosia Pie

1¾ cups milk
¾ cup sugar
½ cup Bisquick
4 eggs

Rind of ½ orange
¼ cup butter or margarine
1½ teaspoons vanilla
1 cup Bakers Angel Flake coconut

Combine milk, sugar, biscuit mix, eggs, orange rind, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9" pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350°F for 40 minutes. Serve warm or cool.

Microwave Cheese Pie

1 8-ounce package cream cheese
½ cup sugar
1 egg

1 (8 ounce) cup sour cream
1 teaspoon vanilla
1 9" graham cracker pie crust

Blend first five ingredients in blender and pour into pie shell. Bake on Roast for about 8 minutes. Turn ¼ turn about every two minutes.

Pecan Pie

1 cup light Karo syrup
1 cup dark Karo syrup
3 ounces butter, melted
3 eggs

2 ounces sugar
6 ounces whole pecans
1 teaspoon vanilla
1 8" pie crust, unbaked

Whip eggs and sugar. Mix in syrup, butter and vanilla. Fill the pie shell. Then place pecans on top of filling and bake in 350°F oven for about 40 minutes.

Kentucky Pecan Pie

1 cup white corn syrup
1 cup dark brown sugar
1/3 teaspoon salt
1/3 cup melted butter

1 teaspoon vanilla
3 whole eggs (beaten slightly)
1 heaping cup shelled whole pecans

Combine syrup, sugar, salt, butter, vanilla and mix well. Add slightly beaten eggs. Pour into 9" unbaked pie shell. Sprinkle pecans over all. Bake in preheated 350°F oven for approximately 45 minutes. When cool, you may top with whipped cream or ice cream.

Southern Walnut (or Pecan) Pie

Unbaked 9" pie shell
1¼ cups dark corn syrup
1 cup sugar
4 tablespoons butter
4 eggs

1 teaspoon vanilla
¼ teaspoon salt
1½ cups walnut meats, whole or
coarsely chopped

Line a 9" pie dish with pastry. Refrigerate until ready for use.

Blend corn syrup and sugar in saucepan. Bring to a boil, stirring, over moderate heat. Add butter and stir until melted. Break eggs into mixing bowl. Beat briefly, then gradually pour syrup mixture over them, stirring rapidly. Stir in vanilla, salt and walnuts. Pour into prepared pie dish. Bake in 350°F oven 50 minutes to one hour, or until filling is set. Makes 6 to 8 servings.

Rhubarb & Pineapple Pie

4 cups rhubarb, sliced
1 to 1¼ cups sugar

1 tablespoon quick cooking tapioca
1 cup crushed pineapple

Bake in hot oven (425°F) 30 to 40 minutes.

Strawberry Pie

9" baked pie shell
1 quart strawberries
1-1/3 cups water
1 cup sugar

1 cup heavy cream
1 tablespoon 10X sugar
1/8 teaspoon nutmeg
3 tablespoons cornstarch

Bring to boil and cook 15 minutes:

1 cup strawberries
1 cup water
sugar

Add cornstarch and water to cooked strawberries. Cook until thick and clear.

Beat cream and 10X sugar. Spread on bottom of crust. Sprinkle nutmeg. 3 cups strawberries on top of whipped cream. Pour on strawberry glaze. Dabs of whipped cream on top.

Strawberry Glaze Pie

4 cups fresh strawberries
1 cup water
3/4 cup sugar

3 tablespoons cornstarch
Few drops red food coloring
1 baked 8" pastry shell

Crush 1 cup of the smaller berries and cook with water about 2 minutes, sieve. Combine sugar and cornstarch and stir into berry juice. Cook and stir until clear. Add food coloring. Place half the berries in pastry shell, pour half the sauce over. Repeat with remaining berries and sauce. Chill. Serve with whipped cream.

Strawberry Pie

1 baked 9" pie shell
1 quart fresh strawberries, washed
and capped

1 1/4 cups sugar
2 1/2 tablespoons cornstarch
1/2 pint whipping cream, whipped

Sprinkle half of berries with 1/4 cup of the sugar and place in pie shell. Mix remaining berries and sugar with the cornstarch. Cook over medium heat; stir until syrup is thickened and clear. Cool. Pour over uncooked berries. Cover with whipped cream.

Fish Market Apple Pie

Crust

1¾ cups sifted all-purpose flour	½ teaspoon salt
¼ cup sugar	⅔ cup butter
1 teaspoon ground cinnamon	¼ cup water

Filling

1 egg	2 teaspoons vanilla
1½ cups dairy sour cream	2½ pounds McIntosh apples, pared, quartered, cored and sliced
1 cup sugar	Topping (recipe follows)
¼ cup all-purpose flour	
½ teaspoon salt	

1. Combine flour, sugar, cinnamon and salt in a large bowl. Cut in butter with a pastry blender until mixture has the consistency of coarse meal. Sprinkle in just enough of the water to moisten the dough. Gather dough into a ball.
2. Preheat oven to very hot (450°F).
3. Roll out dough on a lightly floured surface to a 12" round; fit into a 10" pie plate. Turn under overhanging pastry flush with rim; flute to make a stand-up edge. Refrigerate until ready to fill.
4. Beat egg slightly in a large bowl. Stir in sour cream, sugar, flour, vanilla and salt until mixture is smooth. Add sliced apples, stirring gently just to coat. (Paring and slicing apples into cream mixture helps retard browning.) Spoon filling into shell.
5. Bake in preheated very hot oven (450°F) for 10 minutes. Lower heat to moderate (350°F) and bake 35 minutes longer.
6. While pie bakes, prepare Topping.
7. Remove pie from oven. Sprinkle topping evenly over filling. Return pie to oven.
8. Bake in a moderate oven (350°F) for 15 minutes or until topping is lightly browned. Cool pie on wire rack.

Topping

½ cup (1 stick) butter	3 teaspoons ground cinnamon
½ cup flour	¼ teaspoon salt
⅓ cup sugar	1 cup chopped walnuts
⅓ cup firmly packed light brown sugar	

Combine all ingredients in a small bowl; blend well.

Pumpkin Pie

1½ cups canned or mashed cooked pumpkin	¼ to ½* teaspoon nutmeg
¾ cup sugar	¼ to ½* teaspoon cloves
½ teaspoon salt	3 slightly beaten eggs
½ to 1* teaspoon ginger	1¼ cups milk
1 to 1¼* teaspoons cinnamon	1 6-ounce can (2/3 cup) evaporated milk
	1 recipe plain pastry

Thoroughly combine pumpkin, sugar, salt, and spices. Add eggs, milk, and evaporated milk; blend. Pour into 10" pastry-lined piepan (have edges crimped high). Bake in hot oven (400°F) 50 minutes or until knife, inserted halfway between center and edge, comes out clean.

* Note variation in spice. Use first measurement for golden, mildly spiced pie; use starred measure for richly spiced pie.

Pecan-Pumpkin Pie: Sprinkle Pumpkin Pie with 3 tablespoons chopped pecans before baking.

Wet Bottom Shoofly Pie

Crumb Topping

4 cups flour	½ teaspoon mixed spices: salt, nutmeg,
1 cup brown sugar	ginger, cloves, cinnamon, mace
½ cup shortening (no butter)	

Combine ingredients together to form crumb mixture for pie topping.

Syrup Filling

1 cup dark molasses
1 cup hot water – and 1 level teaspoon soda dissolved in the boiling water
3 eggs

Stir Syrup Filling ingredients together and let cool. Have two 9" unbaked pie shells ready. Pour syrup filling in crusts, dividing portions equally. Sprinkle crumb topping over syrup mixture, dividing topping equally between the shells. Leave a little "air" in the center of the pies to allow for expansion and to prevent mixture from "boiling over." Bake 1 hour and 10 minutes in 350°F oven.

Wet Bottom Shoo-Fly Pie

1 cup brown sugar	1 teaspoon baking soda
1 cup molasses or corn syrup	1 tablespoon flour
1 egg	2 cups boiling water

Mix first 5 ingredients, add boiling water. Chill about 1/2 hour. While this is chilling, mix following:

2 cups flour	1/2 cup shortening
1 cup brown sugar	Pinch of salt
1 teaspoon baking powder	

Put crumb mixture in unbaked pie shell, pour liquid mixture on top. Bake 30-35 minutes at 375-400°F.

Fresh Blueberry Cream Pie

1 cup sour cream	1 9" graham cracker pie crust
2 tablespoons all purpose flour	3 tablespoons all purpose flour
3/4 cup sugar	3 tablespoons butter or margarine, softened
1 teaspoon vanilla extract	3 tablespoons chopped pecans or walnuts
1/4 teaspoon salt	
1 egg, beaten	
2 1/2 cups fresh blueberries	

Combine first 6 ingredients; beat 5 minutes at medium speed of electric mixer or until smooth. Fold in blueberries. Pour filling into graham cracker pie crust and bake at 400°F for 25 minutes.

Combine remaining ingredients, stirring well. Sprinkle over top of pie and bake an additional 10 minutes. Chill before serving. Makes one 9" pie.

German Sweet Chocolate Pie

1 package (4 oz.) Baker's German Sweet Chocolate	1/8 teaspoon salt
1/4 cup butter	2 eggs
1 2/3 cups (14 oz.) evaporated milk	1 teaspoon vanilla
1 1/2 cups sugar	1 unbaked 10" pie shell
3 tablespoons cornstarch	1 1/3 cups flake coconut
	1/2 cup chopped pecans

Melt chocolate with butter over low heat; stir until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch, and salt thoroughly; beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Mix coconut and nuts; sprinkle over filling. Bake at 375°F for 45-50 minutes or until top is puffed and browned. (filling will be soft, but will set while cooling.) Cool 4 hours or more. Makes 10 to 12 servings.

If topping browns too quickly, cover loosely with aluminum foil during the last 15 minutes of baking to prevent overbrowning.

Easy Pecan Pie

1 package (4 serving size) Vanilla or Butterscotch instant pudding	1 egg, slightly beaten
1 cup light or dark corn syrup	1 cup chopped pecans
¾ cup evaporated milk	1 unbaked 8" pie shell

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, blending well. Add pecans and pour into pie shell. Bake at 375°F until top is firm and just begins to crack, about 45 to 50 minutes. Cool at least 3 hours before cutting. Top with Cool Whip.

Coconut Fudge Pie

1½ tablespoons margarine, softened	2 cups Bakers Angel Flake coconut
1 can (13 ounces) evaporated milk	1 egg
2/3 cup firmly packed brown sugar or granulated sugar	3 tablespoons flour
1 teaspoon vanilla	4 squares Bakers Semi-Sweet chocolate cut in half

Spread butter evenly on bottom and sides of a 9" pie pan. Press in 1-1/3 cups of the coconut.

Combine milk, sugar, egg, flour, vanilla and chocolate in electric blender container. Blend on high speed for about 1½ minutes or until smooth. Pour into coconut-lined pan and sprinkle with remaining coconut. Bake at 325°F for 30 minutes. Serve warm or cool. Store any leftover pie in refrigerator.

Cherry Cheese Pie

Part 1

2 packages (8 ounces each) cream cheese, room soft
¾ cup sugar
3 eggs
1 teaspoon almond extract

Part 2

1 cup sour cream
1/3 cup sugar
1 teaspoon vanilla
Cherry pie filling

Let cheese stand out overnight to be certain it is room temperature. Then, adding it gradually, beat in ¾ cup sugar. Next, blend in the eggs one at a time and the almond extract. Turn the mixture into an 8x8x2" pan. Place in 350°F oven to bake for 35 minutes. Remove from oven and let stand on top of stove for 10 minutes while you mix the sour cream, 1/3 cup sugar and vanilla.

Make a well in first part, pour sour cream portion in it, over top of cake, and return to oven for 10 minutes more of baking. Set on rack and allow to get completely cold.

Carefully spread top with the cherry pie filling (or blueberry or pineapple or any fruit pie filling desired).

Impossible Pie

1 (14 ounce) can sweetened condensed milk (not evaporated milk)	3 eggs
½ cup biscuit mix	¼ cup margarine or butter, softened
1½ cups water	1½ teaspoon vanilla extract
	1 cup flaked coconut

Preheat oven to 350°F. In blender container, combine all ingredients except coconut. Blend on low 3 minutes. Pour mixture into greased 10" pie plate; let stand 5 minutes. Sprinkle coconut over top. Carefully place in oven; bake 35 to 40 minutes or until knife inserted near edge comes out clean. Cool slightly; serve warm or chilled. Refrigerate leftovers.

Tip: Pie can be baked in a greased 9" pie plate but it will be extremely full.

Impossible Pie

2 cups milk	½ cup Bisquick
1 cup sugar	4 eggs
1 cup shredded coconut	¼ cup (half a stick) margarine (<u>not</u> butter), cup into bits
1 teaspoon vanilla	

(Note: Regular flour may be substituted for the Bisquick if ¾ teaspoon baking powder is added.)

Place all ingredients in blender and whirl three minutes. Meanwhile, butter a deep 10" pie pan generously and dust it completely with flour. Pour the blended ingredients into the prepared pan and bake at 350°F 40 to 50 minutes. Do not cut until cold.

Extra coconut will result in a macaroon top that forms a nice, brown top crust, and a pinch of salt can also help.

Strawberry Pie

Plain pastry for 2 crusts
1 quart ripe strawberries
½ cup sugar

2 tablespoons flour
¼ teaspoon salt

Line a 9" pie pan with plain pastry. Brush the bottom of the crust with beaten egg white. Clean the berries, slice them in half and place on the pastry. Mix together the sugar, flour, and salt and sprinkle over the berries. Roll out the top crust and place over berries, sealing the edge well. Prick the top crust and brush with egg yolk or milk.

Bake in a hot oven (450°F) for 10 minutes, then reduce the heat to 350°F for 40 minutes more.

Cherry Cheese Pie

1 9" graham cracker crumb crust
1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can sweetened condensed
milk (**not** evaporated milk)

1/3 cup lemon juice
1 teaspoon vanilla extract
Canned cherry pie filling, chilled

In large bowl, beat cheese until fluffy. Gradually add sweetened condensed milk; beat until smooth. Stir in lemon juice and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Glazed Strawberry: In small saucepan, combine 3 tablespoons apple jelly and 1 tablespoon lemon juice. Cook and stir until jelly melts. Combine ½ teaspoon cornstarch and 1 tablespoon water; add to jelly mixture. Cook and stir until thickened and clear. Cool 10 minutes. Arrange sliced strawberries over top of pie; spoon glaze over strawberries.

Food Processor Pie Dough

Put 2½ cups all-purpose flour, ½ teaspoon salt and ¾ cup cut-up chilled solid vegetable shortening into processor bowl fitted with steel blade. Process with short on/off turns about 15 seconds until mixture resembles coarse crumbs. Spoon 5 tablespoons ice cold water into a glass or cup. Remove cover and sprinkle water over flour mixture. Process with short on/off turns just until mixture begins to clump together. If dough does not clump add a little more water and process with short on/off turns just until it does. Remove blade from bowl. Gather dough into a ball. Divide and roll out.

100 Year Old Pie Crust

2½ cups flour

1 cup lard (don't use Crisco)

1 teaspoon salt

1 tablespoon vinegar

½ cup milk

Mix the lard and flour; add the milk and salt. Mix thoroughly in a blender or with two butter knives. Chill for two hours. Roll out on a floured board. Makes two pie crusts.